



Electric Chicken Roaster

MODELS

HK2 • HK3 • HK5 • NHK5 • HK9 • HK4 • NHK4 • HK2T • HK3A

These appliances comply with requirements of E.O.K 73/23/CEE EN 60335-1 EN 60335-2-38

SOTIRIOS D. PRODANAS & CO
PROFESSIONAL ELECTRIC & GAS MACHINES FOR RESTAURANT –
PÂTISSERIES – SNACK BAR
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ELECTRIC CHICKEN ROASTER

SPECIFICATIONS

The tables below refer to the specifications of model
Appliance's Dimensions

MODEL	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
HK2	1320	460	660
HK3	1320	460	860
HK4	1020	640	830
HK5	1320	570	890
NHK5	1320	460	1250
HK3A	1510	500	1050
HK9	1320	570	1250
NHK4	940	590	790
HK2T	1020	645	1700

POWER IN TOTAL

MODEL	POWER
HK2	5.200 Watt
HK3-HK5	7.800 Watt
HK4-NHK4	5.400 Watt
HK9-NHK5	10.400 Watt
HK2T	11.400 Watt
HK3A	9.100 Watt

Electrical Supply

HK2, HK4 NHK4 230V AC / 400V 2N AC 50/60Hz
HK3, HK5, NHK5, HK3A, HK9, HK2T 230V AC / 400V 3N AC 50/60Hz

IP Grating

IP 20

Appliance's Safety

Complies to **EN 60335-1** and **EN 60335-2-38** requirements.

CE marking.

DECLARATION OF CONFORMITY
LVD-Directive : 73/23/ EU & 93/68/EU

We : ***NORTH Catering Equipment***
Prodanas Sotiris & CO
National Road Kilkis-Thessaloniki
Greece

declare on our own responsibility, that the product :

Kind of equipment : *CHICKEN ROASTER GRILL*

Type-designation : *HK-9*

Identical types : *HK2, HK5 , HK4, NHK4, NHK2T, HK3A*

is in compliance with the following norm :
LVD - *EN 60335-1:02 & EN 60335-2-42:03*
EMC - *EN 55017-1:06*

The Notification Test Results were issued by EMC ELLAS SA.
Nr: LAB1021 & E11/043

NORTH CATERING EQUIPMENT
PRODANAS SOTIRIOS & CO
NATIONAL ROAD KILKIS-THESSALONIKI
61100 MANDRES GALLINOY KILKIS
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FAX:0030 23410 41830 - VAT: EL 082434880

Thessaloniki
05.12.2011.....
Place and Date of issue

Manufacturer
Name and Signature

Year of CE - Application : 2011

NOTE :

Above declaration has to be filled out and signed by the manufacturer or the authorized representative. It is recommended to attach a copy of this declaration to every product.

ATTENTION :

The Declaration of Conformity can only be issued by the manufacturer or his authorized representative located in the European Community.

Main Parts

- AISI 430 stainless steel body.
- pyrex doors
- Heat insulated handles
- Back side with pyrex glass
- Pyrex curved glass front cover and adjoining for NHK4.
- Axis of rotation.
- Four spits with hooks or four baskets for HK4, NHK4, HK2T.

Two spits with hooks for HK2.

Three spits with hooks for HK3, HK3A.

Five spits with hooks for HK5, NHK5.

Nine spits with hooks for HK9

- Fat collecting drawer
- Four supporting feet.

Electrical Components

- Wire heating elements:

HK2 4 x 1.300 Watt

HK3 6 x 1.300 Watt

HK4-NHK4 3 x 1.800 Watt

HK5 6 x 1.300 Watt

HK9-NHK5 8 x 1.300 Watt

HK3A 7 x 1.300 Watt

- Switches

HK2 : Two Switches (one for the two down heating element and one for the above) with indicating lamps.

HK4 : Two switches (one for the two down heating element and one for the above) with indicating lamps.

HK3, HK5, HK3A: Three switches (each one operates two heating element) with indicating lamps.

HK9 NHK5 : Five switches (each one operates two heating element) with indicating lamps.

Thermostat 300C for NHK4

- Motor for the rotation.
- Lamp.
- Switch on / off

HK2 : 3pcs. (two for motors one for the lamp).

HK3, HK3A : 4pcs. (three for motors one for the lamp).

HK4, NHK4 : 2pcs. (one for motor one for the lamp).

HK5, NHK5 : 6pcs. (five for motor one for the lamp).

HK9 : 10pcs. (nine for motor one for the lamp).

- Gland for supply cord.
- Fire resistant wiring.
- Terminals' fasteners.
- Earth terminal.
- Potential equivalent terminal, marked P.A.
- Six polar polyamide connection for supply cord.

1. GENERAL INFORMATION

- ⇒ This technical manual includes instructions for the installation, operation, care and maintenance of chicken spit manufactured by **NORTH**. Please, read carefully and keep it for future reference. This manual should be referred to both by installing or service technicians and the operators of the equipment.
- ⇒ After you remove the packing make sure that no damage was caused during shipping. If in doubt, we recommend that an authorized technician examine the appliance before you proceed with the installation.
- ⇒ The appliance requires electrical connection. Before proceeding, make sure that main voltage meet the requirements of the appliance. This information is available on a label, on the right side of the appliance, as you face it. **In case of incongruence or if in doubt, do not connect the apparatus. Ask for the equipment to be checked by specialized personnel.**
- ⇒ **Personnel, who are specially trained in their use, there for, use NORTH chicken spits equipment are commercial grade appliances and should.**
- ⇒ Exclusively specialized technicians according to specifications valid in the country where installation is taking place must carry out all procedures concerning installation and connection of the appliance.
- ⇒ Before any routine cleaning, disconnect from electricity mains. The same procedure must be followed in case of malfunction of the appliance, while waiting for the service technician.
- ⇒ Authorized personnel using original spare parts only must exclusively carry out any repairs.
- ⇒ The manufacturer cannot be held responsible for damage caused to persons, animals or property due to misuse, tampering, unauthorized modification, or uses other than ones mentioned and / or considered in this manual.

2. TECHNICAL INSTRUCTIONS

INSTALLATION AND SERVICE INSTRUCTIONS

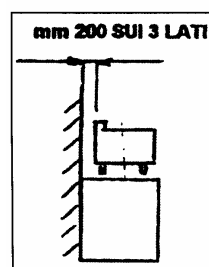
NORTH CHICKEN SPITS ARE PROFESSIONAL EQUIPMENT.
ALL ASSEMBLY AND CONNECTION PROCEDURES,
TESTING AND REQUIRED REPAIRS
MUST BE CARRIED OUT
BY SPECIALIZED AND AUTHORIZED PERSONNEL ONLY.

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NORTH ENTERPRISES CANNOT BE HELD RESPONSIBLE
FOR ANY NEGATIVE CONSEQUENCES IN CASE OF
INTERVENTIONS BY NON-SPECIALIZED TECHNICAL PERSONNEL
OR DUE TO NONCOMPLIANCE WITH FACTORY INSTRUCTIONS.

2.1 INSTALLATION OF THE APPLIANCE.....

Appliances must always be positioned below 200 mm ON THREE SIDES an air extractor, which directs fumes outdoors.
After making sure the appliance is intact, place it in position so that it is stable and there is adequate operating space around it.
Can be also seated over a heating chamber, or a simple iron base.



Attention! To avoid accidents, keep all packing materials (cardboard, plastic bags, metal items, etc) away from children.

Important! Install chicken spit on a flat non-flammable surface, away from flammable walls.



2.2 ELECTRICAL CONNECTION.....

Remove the rear cover of the appliance.

- Enter a suitable supply cord through the gland.
- Depending on the available power supply connect the cables.

a. Three phases power supply HO7RNF

5x2,5 (HK3, HK5,NHK4) - 5x4 (HK2T, HK3A, HK9,NHK5)

Connect the phases to L1, L2 and L3.

Connect the earth neutral to N1 or N2.

Connect the earth.

b. Two-phases power supply HO7RNF 4x2,5 (HK2, HK4, NHK4)

Connect the phases to L1, L2.

Connect the earth neutral to N1 or N2.

Connect the earth.

c. Single-phase power supply HO7RNF

3x4 (HK3,HK5., HK2,HK4,NHK4) - 3x6 (HK2T, HK3A, NHK5, HK9)

With the provided bridges, short-circuit L1, L2.

Connect the phase to L1 or L2, the neutral to N1 or N2

And earth-to-earth terminal.

- Connect P.A. terminal to water piping using a 10 mm² wire.

IT IS STRONGLY RECOMMENDED TO USE A QUALIFIED ELECTRICIAN FOR ALL ELECTRICAL CONNECTIONS.

THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ACCIDENTS AND DAMAGE CAUSED TO PERSONS, ANIMALS OR PROPERTY DUE TO NONCOMPLIANCE WITH THESE INSTRUCTIONS.



2.3 POSSIBLE PROBLEM.....

Even if the appliance is used correctly, some problems may arise for various reasons. The table that follows mentions some possible problems and some possible causes.

In case of problem we control first if the electrical supply to the machine is right or not.

POSSIBLE PROBLEM	POSSIBLE CAUSES
Machine is not operating Check if there is damages to	1) all heating elements 2) the edge of cord connected with connector strip.
One of the two heating element operating with the one switch is not operating	1) the heating element 2) the edge of supply cord connected to heating element or to switch.
Both heating elements operating with the one switch in not operating	1) both heating element 2) the edge of supply cord connected to heating element or to switch.
Motor is not operating	1) the switch on/off 2) the motor.



2.4 REPLACEMENT OF ELECTRICAL ELEMENTS.....

Heating Element (HK2, HK3, Hk4, HK5, NHK5, HK3A, HK9, HK2T)

For heating elements and other only the right cover of the appliance need to be removed.

- **NHK4**

For the lower two heating elements draw and remove the right painted glass at the bottom of the appliance. Release the wires and remove the heating element's holding screws inside chamber. Draw out the heating element and make the replacement.

To replace the upper heating element remove the right adjoining pyrex glass and the right column cover of the appliance. Release the wires and remove the heating element's holding screws inside chamber. Draw out the heating element and make the replacement.

For the motor unscrew supporting base of the motor (same steps for all models).

For thermostats, indicating lamps, switches, draw and remove the right painted glass at the bottom of the appliances.



CUT OFF THE POWER SUPPLY BEFORE COVER REMOVAL.

2.5 TRAINING.....

The personnel who are to install and connect the appliance must train the users appropriately so that they can handle the operation and safety measures of the appliance.

ATTENTION !!!

- Check that main voltage in your working area is suitable for the settings on the label and that the appliance is properly earthed.
- Before any service activity takes place or any parts are replaced on the appliance, make sure that power supply is turned off.

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3. OPERATION INSTRUCTIONS

INSTRUCTIONS TO PERSONNEL FOR OPERATION AND CARE

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TESTING AND REQUIRED REPAIRS MUST BE CARRIED OUT
BY SPECIALIZED AND AUTHORIZED PERSONNEL ONLY.

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NONCOMPLIANCE WITH FACTORY INSTRUCTIONS



3.1 TURNING ON THE APPLIANCE

After making sure the appliance has been correctly connected to electricity, you can start using it.

Heating Elements

HK2, HK3, HK5, NHK5, HK3A, HK9

POSITION 1: Both operate at low rate.

POSITION 2: Front element operates at high rate.

POSITION 3: Both operate at high rate

HK4, HK2T

- 1) Down switch operates the two heating elements at the bottom of the appliance.

POSITION 1: Both operate at low rate.

POSITION 2: Front element operates at high rate.

POSITION 3: Both operate at high rate.

- 2) Above switch operates the above heating element to position 3.

NHK4.

- 1) Turn on Thermostat at desire temperature

Motor

Switch on / off operates the motor for the rotation.



3.2 CLEANING AND MAINTENANCE.....

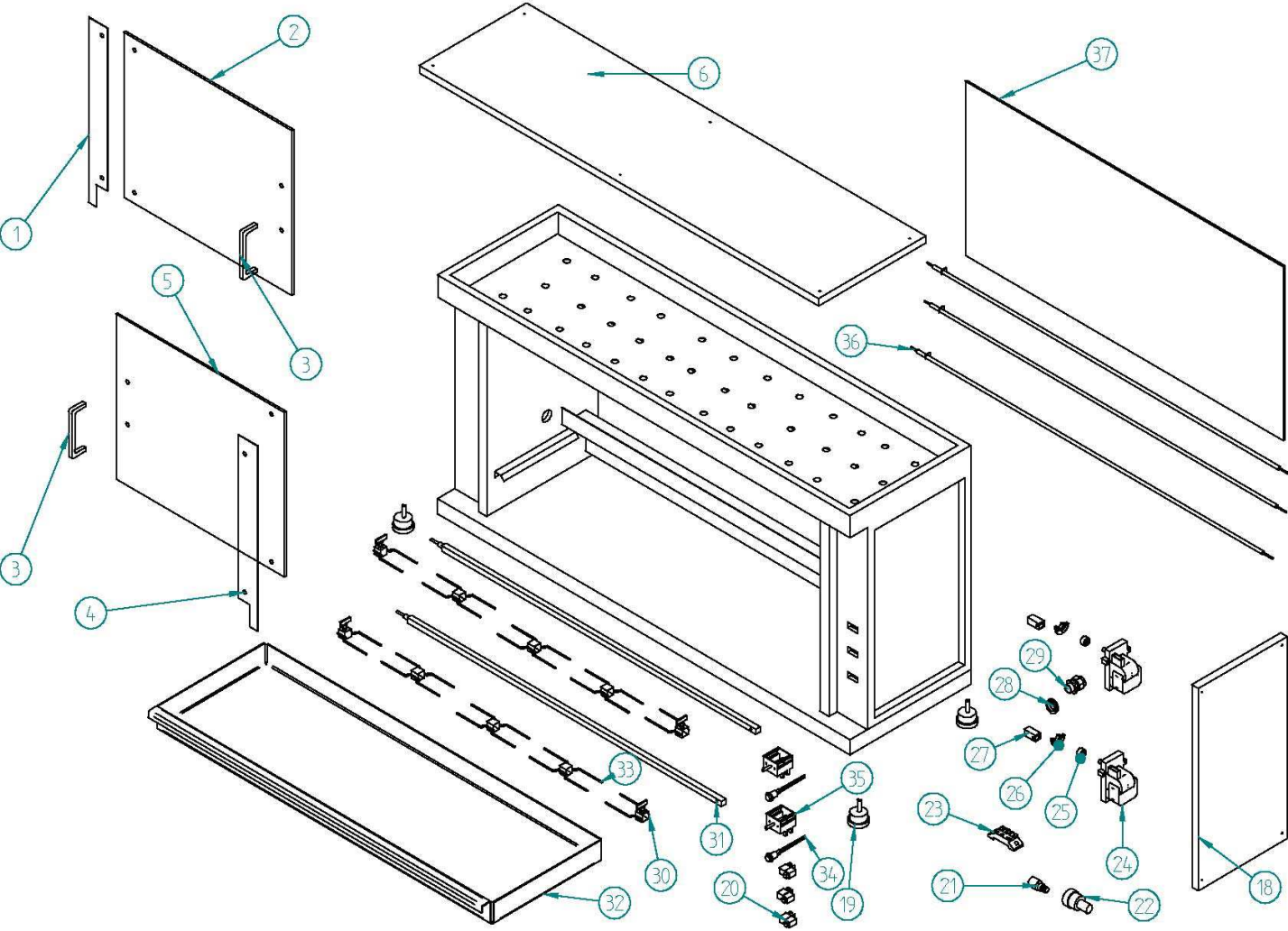


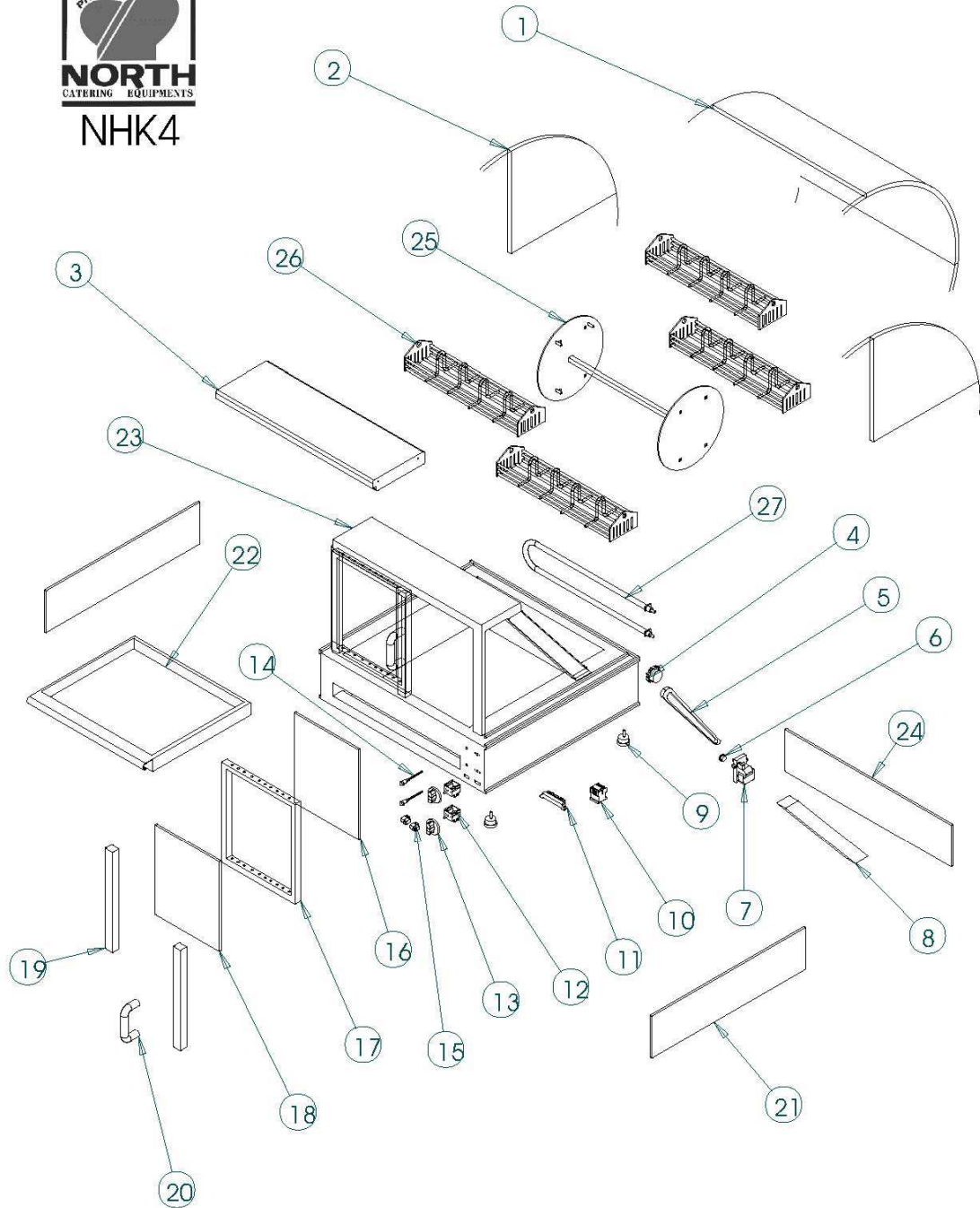
- ✓ Turn off the heating elements before any cleaning or maintenance procedures. Let the appliance cool and make sure it has been unplugged from the main supply.
- ✓ At the end of the working day, remove the broach and clean them thoroughly, empty and clean fat collecting drawer.
- ✓ Clean with a wet cloth the purex glass and doors.

Never use running water to clean the appliance.

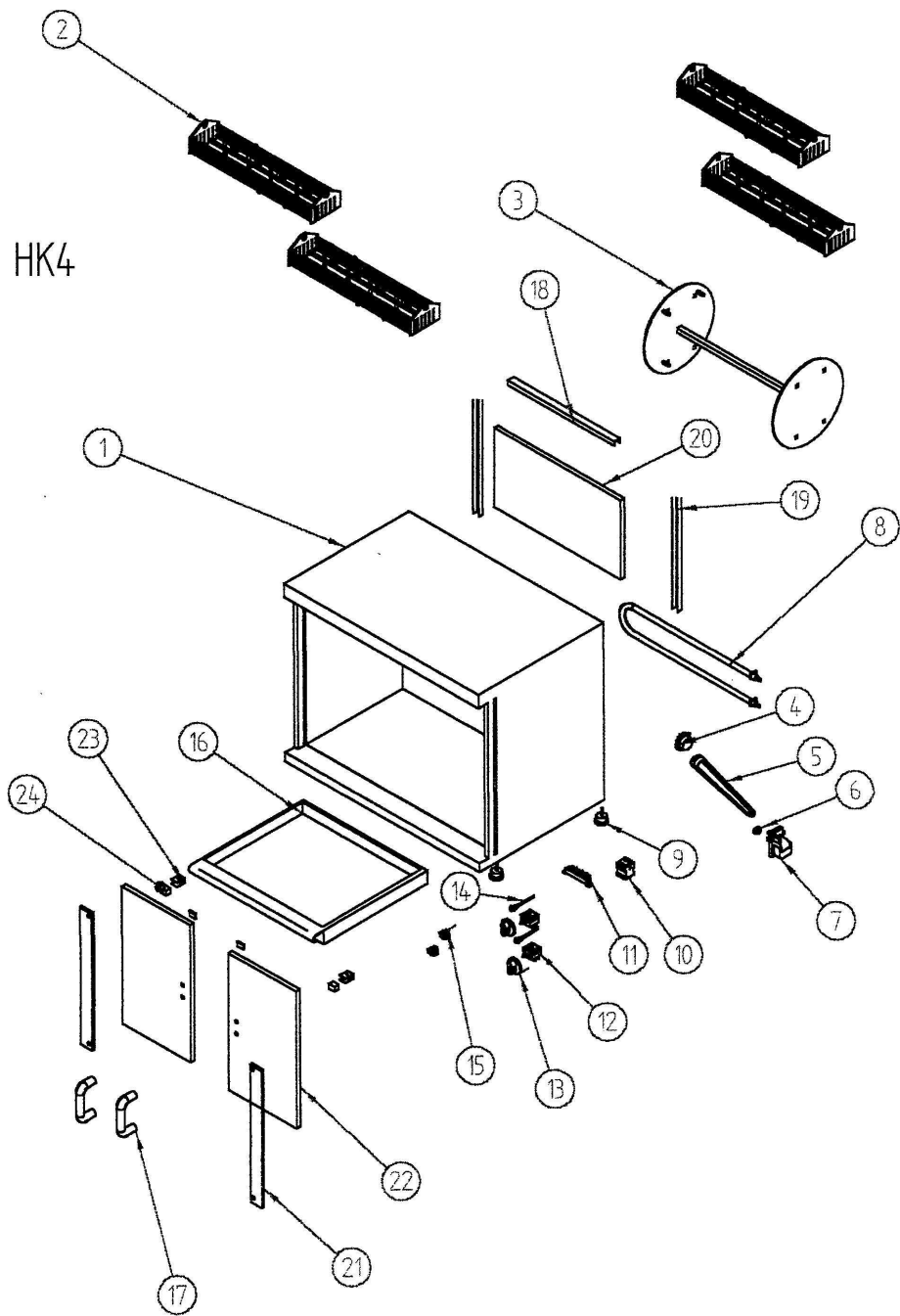


Explode View HK2-HK3-HK5-NHK5 HK9





Explode View HK4



Explode View HK3A

