Technical Instruction Manual for use and maintenance CE



ELECTRIC CHURRASCO GRILL

MODEL HKB-7, HKB-7S, R7

These appliances comply with requirements of E.E.C 73/23/CCE E160335-1:02 & 60335-2-38

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ELECTRIC CHURRASCO GRILL HKB-7, HKB-7S, R7

SPECIFICATIONS

The tables below refer to the specifications of models HKB

Appliance's Dimensions

MODEL	LENGTH x WIDTH x HEIGHT (mm)	Spit Distance (mm)	Dist. Spit Per Spit (mm)	KG
HKB-7	860 X 650 X 825	570	65	51
HKB-7S	860 X 650 X 1640	570	65	101
R7	690 X 380 X 440	440	65	40

Electrical Supply

400V ~ AC 50/60Hz - 3P+N 230/400V ~ AC - 50/60Hz - 3P+N

IP Grating

IP 20

Appliance's Safety

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

CE marking.

Power MODEL	POWER IN TOTAL
WODEL	POWER IN TOTAL
HKB-7	10.400Watt
HKB-7S	10.400Watt
R7	6.500Watt

Main Parts

- AISI 430 stainless steel body.
- AISI 430 Water fat collecting drawer
- Worm wheel
- Spits AISI 316

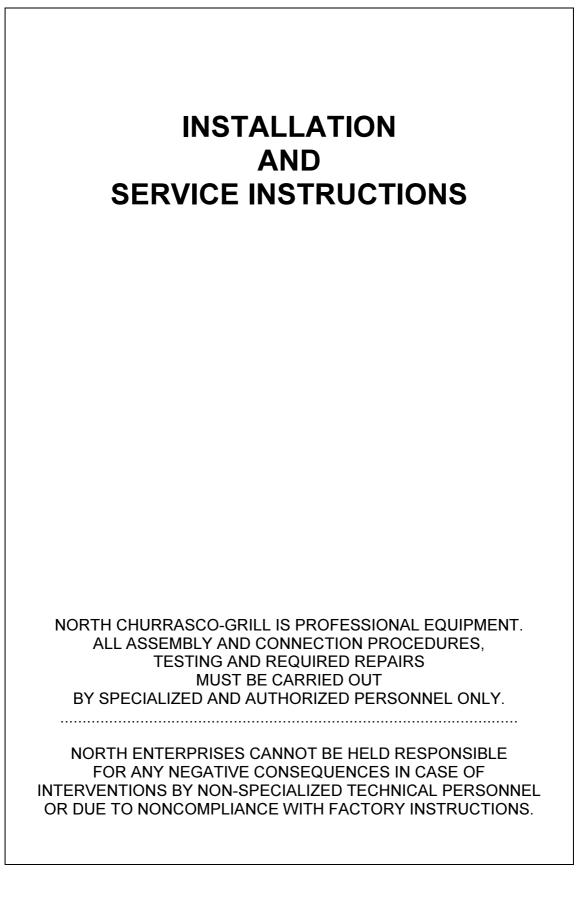
Electrical Components

- Wire Tubular heating elements
- 4 position switch
- On/off switch
- Fire resistant wiring.
- Terminals' fasteners.
- Gland for supply cord.
- Earth terminal.
- Equivalent earth terminal.
- Connector strip for supply cord.

1. GENERAL INFORMATION

- ⇒ This technical manual includes instructions for the installation, operation, care and maintenance of churrasco-grills type HKB-7, HKB-7S 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.
- \Rightarrow After you remove, the packing parts 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.
- \Rightarrow **NORTH** Water-grill equipment is commercial grade appliances and should, be used by personnel who are specially trained in their use.
- ⇒ All procedures concerning installation and connection of the appliance must be carried out exclusively by specialized technicians according to specifications valid in the country where installation is taking place.
- ⇒ 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.
- \Rightarrow 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



2.1 INSTALLATION OF THE APPLIANCE.....

After making sure the appliance is intact, place it in position so that it is stable and there is adequate operating space around it. Make sure that all parts are at hand, i.e.:

- CHURRASCO-grill HKB.
- Water through.
- Instruction manual.

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

Important! Install the churrasco-grill on a flat non-flammable surface, away from flammable walls.

2.2 ELECTRICAL CONNECTION.....

The appliance, should be connected ONLY on 3phases electric power supply.

HO7RNF wire 5x2.5		
Connect the phases to L1, L2 & L3		
Connect the earth neutral to N1 or N2.		
Connect the earth.		

Electric fuse board is obligated to have escape relay

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	e electrical	supply to the
machine is right or not.				

POSSIBLE PROBLEM	POSSIBLE CAUSES		
	Check if there is damage to 1) all		
	heating elements 2) the edge of cord		
Machine is not operating	connected with the heating element		
	3) connector strip		
	Check if there is damage to 1) the		
Heating element is not operating	heating element 2) the edge of cord		
	connected with heating element 3)		
	operation switch		
Worm wheel is not operating	Check if there is damage to 1)on/off		
	switch 2) motor 3)the edge of cord		
	connected with the motor		

2.3 REPLACEMENT OF ELECTRICAL ELEMENTS.....

To replace the operation switch & the on/off switch of the motor unscrew the 4 screw from the right side of the appliance.

Remove the operation knob and the cover and make the replacement.

To replace the heating element unscrew the 4 screws from the right side of the appliance remove the screw from the left of the supporting sheet of metal disconnect the heating element from inside of the appliance and pull out the heating element and make the replacement

To replace the motor unscrew the 4 screws from the right side of the appliance unscrew the ball baring base and the worm wheel disconnect the motor and replace it with a new one.

CUT OFF THE POWER SUPPLY BEFORE COVER REMOVAL.

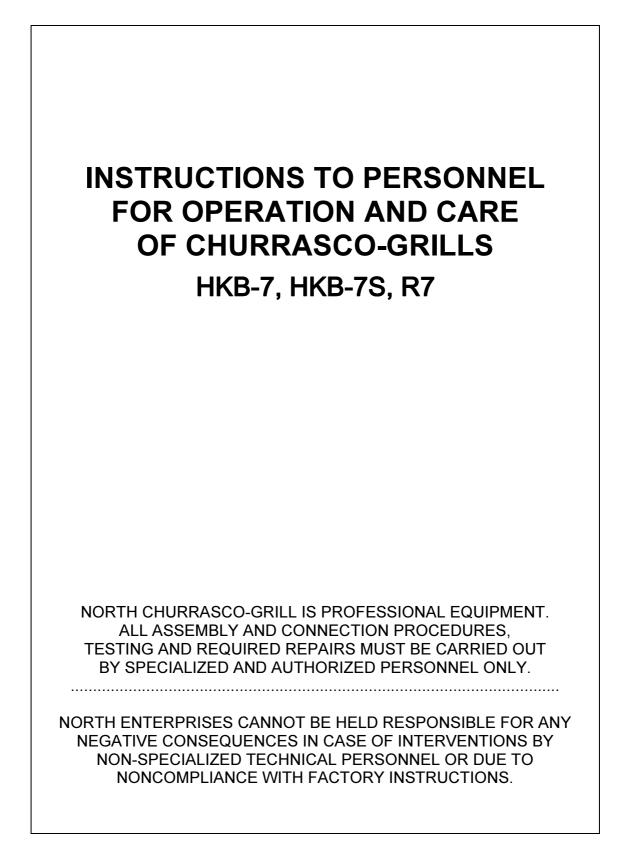
2.4 TRAINING..... The personnel who are to install and connect the appliance must train the users appropriately so that they can handle the operation and safety measures of the appliance.

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 pains supply is turned off.

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3. OPERATION INSTRUCTIONS



3.1 TURNING ON THE APPLIANCE

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

Each operation switch controls two heating elements:

- A) Position 0: Both heating element are out of function.
- B) Position 1: To sustain temperature
- C) Position 2: One of the two heating element is at maximum power
- D) Position 3: Both heating element are at maximum power

Activate the on/off switch of the motor for the rotation of spit

If we unscrew the two screws clamp from the appliance, (left - right), and we push or pull the two moving handles simultaneous, we can control the distance between spits and heating.

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.
- * Never use running water to clean the Churrasco-grill appliance.