

INSTALLATION MANUAL

FRI-JADO FJ 1000 STG - ROTISSERIE OVEN MODELS STW - WARMER MODELS

MODELS **FJ1000***

Model STG7 P

Model STW7

**STG5 P
STG7 P
STW5
STW7**



*** Fri-Jado produced Programmable Rotisseries and Warmers with serial numbers starting with 1000**

- NOTICE -

This manual is prepared for the use of trained Service Technicians and should not be used by those not properly qualified. If you have attended a training for this product, you may be qualified to perform all the procedures in this manual.

This manual is not intended to be all encompassing. If you have not attended a training for this product, you should read, in its entirety, the repair procedure you wish to perform to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained technician.

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
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GENERAL TECHNICAL DATA



The STG and STW rotisserie ovens and warmers feature full view tempered glass doors, both front and back, and quartz lighting that promotes visual appeal and stimulates customer interest.

All of the information, illustrations and specifications contained in this manual are based on the latest product information available at the time of printing.

TECHNICAL DATA U.S. STANDARD MODELS

Type	STG 5	STW 5	STG 7	STW7
Power	6100W	2500W	9500W	3300W
Fuses needed with power connection 208 V, 3 ~ 60 Hz (3 phases without zero)	3x 20 A	-	3x 35 A	3x 15 A
Fuses needed with power connection 208 V, 1N ~ 60 Hz (1 phase with zero)	-	1x 15 A	-	-
Standard plug from factory	NEMA 15-30P 	NEMA 6-15P 	NEMA 15-50P 	NEMA 15-15P 
Stacked STG/STW cabinets: each cabinet comes with separate power cord!!				
Net weight	269 lbs.	220 lbs.	399 lbs.	331 lbs.
Gross weight	350 lbs.	269 lbs.	478 lbs.	363 lbs.
Height	34 1/4"	34 1/4"	40 3/8"	40 3/8"
Width	32 9/16"	32 9/16"	38 13/16"	38 13/16"
Depth	25 5/8"	25 5/8"	33 1/2"	33 1/2"

TECHNICAL DATA U.S. SPECIAL MODELS

Type	STG 5	STG 7	STW7
Power	6100W	9500W	3300W
Fuses needed with power connection 208 V, 1N ~ 60 Hz (1 phase with zero)	1x 35 A	1x 60 A	1x 15 A
Stacked STG/STW cabinets: each cabinet comes with separate power cord!!			
Standard plug from factory	NEMA 6-50P 	n/a (fixed wiring)	NEMA 6-20P 

Tools

- Standard set of tools.
- Metric wrenches, sockets and hex socket key wrenches.
- VOM with AC current tester (any VOM with a sensitivity of at least 20,000 ohms per volt can be used).
- Insulation value tester (Megger).
- Temperature tester.
- TL 84919 Field Service Grounding Kit.

INSTALLATION PROCEDURES

- Unpacking of the unit.
- Remove the pallet under the unit with the help of a fork lift.
- Put the unit on his location.
- Check if there is enough free space around the unit (see installation drawing).
- Check the electrical supply.
- Tethering of the unit.
- STG: Load a program in the memory and make a test run on 482°F.
- STW: Make a test run on 210°F.
- Give instructions to the operator.

UNPACKING THE UNIT

Immediately after unpacking the oven, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

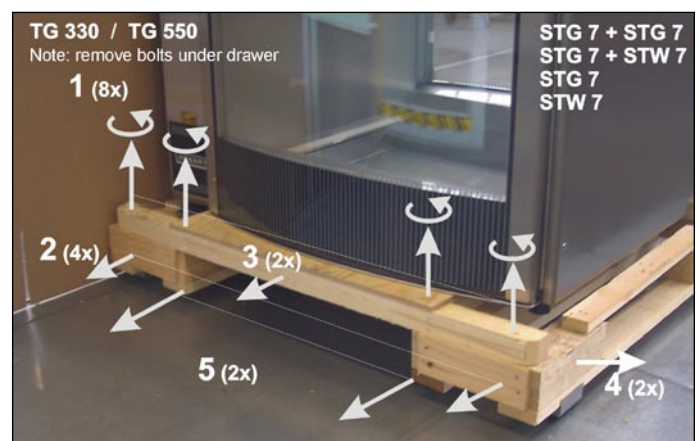
REMOVAL OF PALLET

The standard way to remove the rotisserie or warmer from a pallet is with a fork lift. See pictures. Open door and remove the drawer. Lift the unit from pallet and put the unit in its place.

Note: when lifting a stacked unit, always use the drawer of the bottom unit.



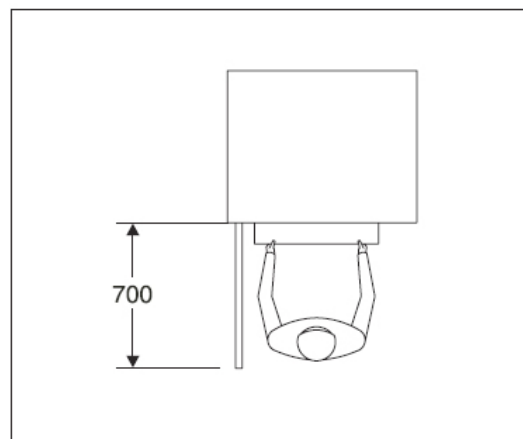
Another possibility is to disassemble the pallet. For the pallet of the STG 7 and STW 7 follow the procedure on the photo.



LOCATION

The oven must be installed on a level surface. The installation location must allow adequate clearances for servicing and proper operation.

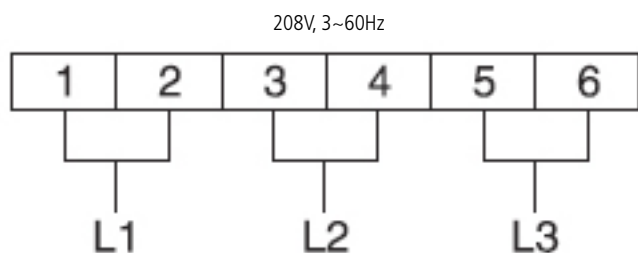
IMPORTANT: Make sure you leave sufficient space around the rotisserie or warmer to easily remove or insert the rotor. If the base has (rotating) wheels, the floor on which it rests must be level.



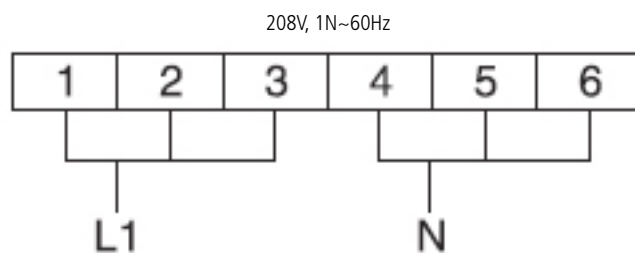
ELECTRICAL SUPPLY

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate located on the right side panel near the controls. The connecting cable for the unit must be equipped with an approved plug connection. If use is to be made of a permanent connection, the connecting cable must be connected to a manual on/off switch that is installed near the unit in a clear visible manner.

For a 3-phase 208 V ~ circuit without neutral, the unit must be connected according to the figure below.



For a 1-phase 208 V ~ circuit with neutral, the unit must be connected according to the figure below.



LEGS / CASTORS

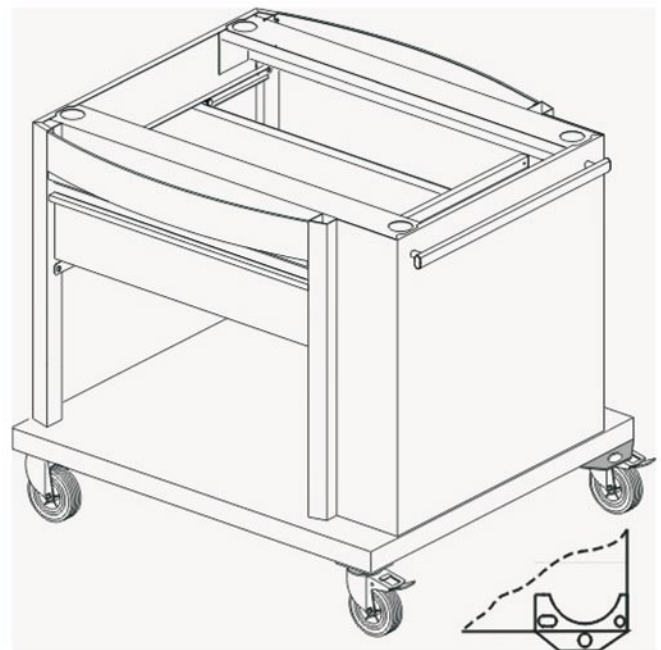
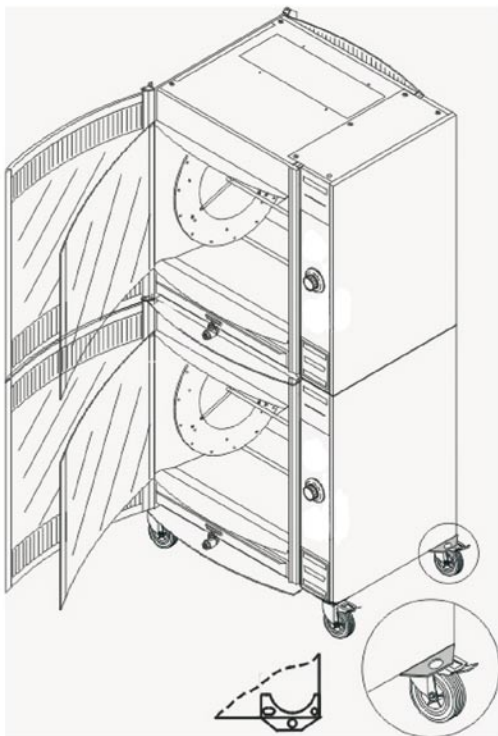
Each oven and warmer is furnished on 1 1/2" legs. Stacked models are furnished with 2 swivel and 2 locking swivel castors. A castor-equipped stand with convenient storage drawer is available; the oven is mounted on top of the stand.

TETHERING OF THE UNIT

(For model STG(W) 5 and STG(W) 7 units for fixed wiring and stacked or placed on bases with castors)

Warning: Safety standards require that, when this appliance is properly connected to the electrical power supply using flexible conduit, adequate means be provided to limit movement of the appliance without depending on or transmitting stress to the electrical conduit. **This means that, as part of the installation, the base or bottom unit of stacked models must be secured to the building structure (typically either wall or floor) to limit the movement of the appliance and, thus, helping to prevent damage to the conduit during cleaning, maintenance and service operations.**

A tether bracket, as shown on the drawing below, is provided with the base or stacking kit. Based on the routing of the flexible conduit, the bracket must be installed along with the caster to one corner of the base using the hardware provided. The remaining open hole in the center of the tether bracket is to be used to secure one end of the tether (locally supplied chain, cable, etc.). The other end of the tether is to be secured to an anchoring point in the building structure. Note: Length of tether must be shorter than the flexible conduit to make sure that during appliance movement, no stress is transmitted to the conduit.



Warning: Following installation, check to confirm that, when the appliance is moved to the limits of the tether in each direction, no stress is transmitted to the electrical conduit.

TEST RUN

The oven must be burned in to release any odours that might result from heating the new oven surfaces. Operate the oven at maximum temperature setting of 482°F for 30 minutes and the warmer on 210°F. Smoke with an unpleasant odour will normally be given off during this burn-in period.

EXTRACTION OF THE ROTISserie

Although an extraction hood is not prescribed, it could be desired that a hood is placed over the rotisserie. The STG 7 produces about 350 cf water vapor and the STG 5 about 200 cf. When placing the rotisserie under an extraction hood you have to consider the following guide lines:

- The minimum capacity of the extraction hood has to be 500 cfm
- The extraction hood has to extend minimum by 8" on all sides of the rotisserie
- The extraction hood has to have a free height, above the rotisserie, of a minimum of 12"
- The rotisserie has to be accessible for service purposes

INSTRUCTIONS FOR OPERATORS

After installation of the rotisserie or warmer, the operator of the unit has to be instructed. The instruction has to cover the following subjects:

- Programming and options.
- Working of the unit.
- Free space of unit for cooling of drive motor and blowers.
- Run through the user manual.
- Refer to the storyboard, training guide and laminated sheet with pre-programmed programs (only for Wall-mart).
- Periodical maintenance:
 - o Cleaning of fan plate every month.
 - o Cleaning of fans on blower every month.
- How to react for information or service calls.

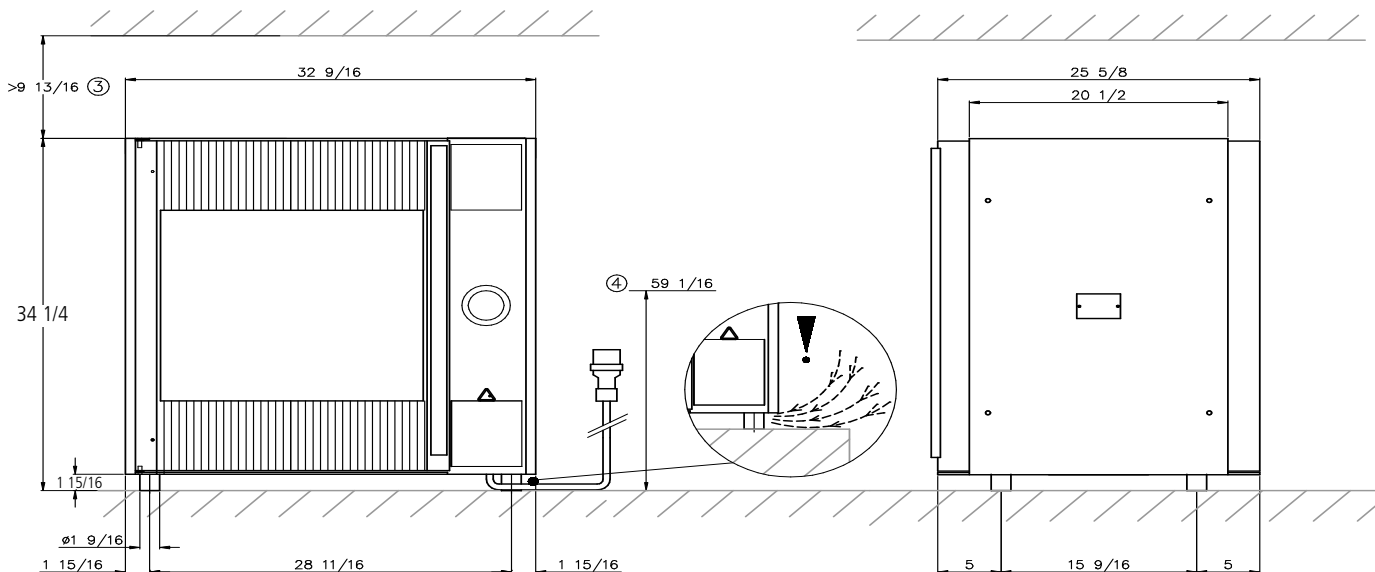
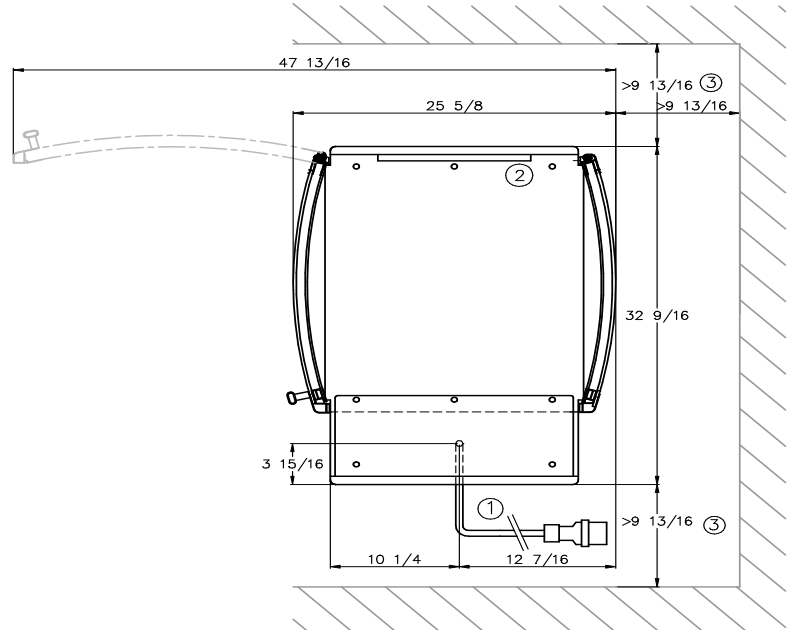
PLACING AND CONNECTING OF THE UNITS

Description belonging to the lables on the drawings

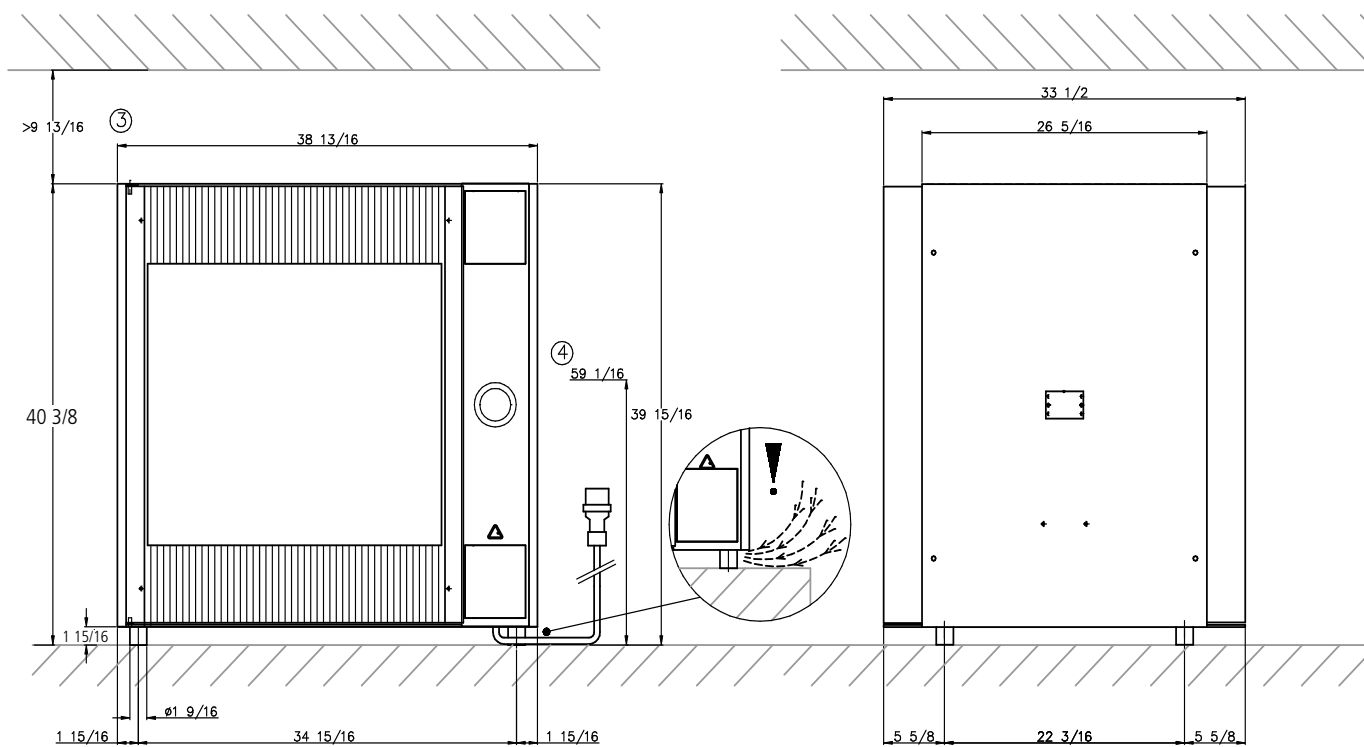
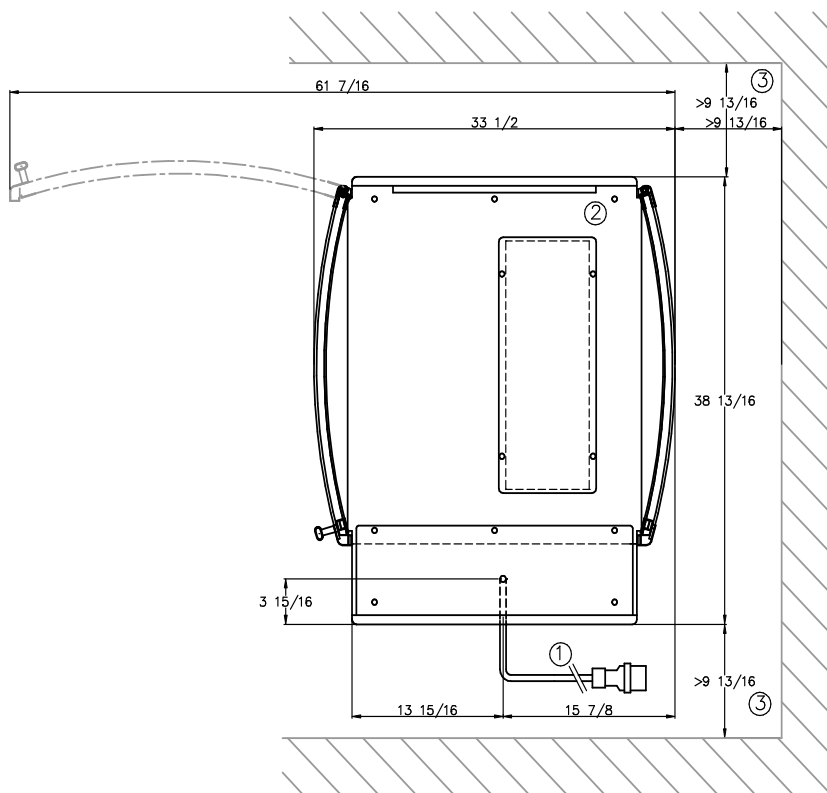
Label	Description
1	Power cable, length 70" *
2	Exhaust opening
3	Space between a rotisserie and a wall or ceiling
4	Location for socket

*) length is measured from the point where the cables come out of the unit

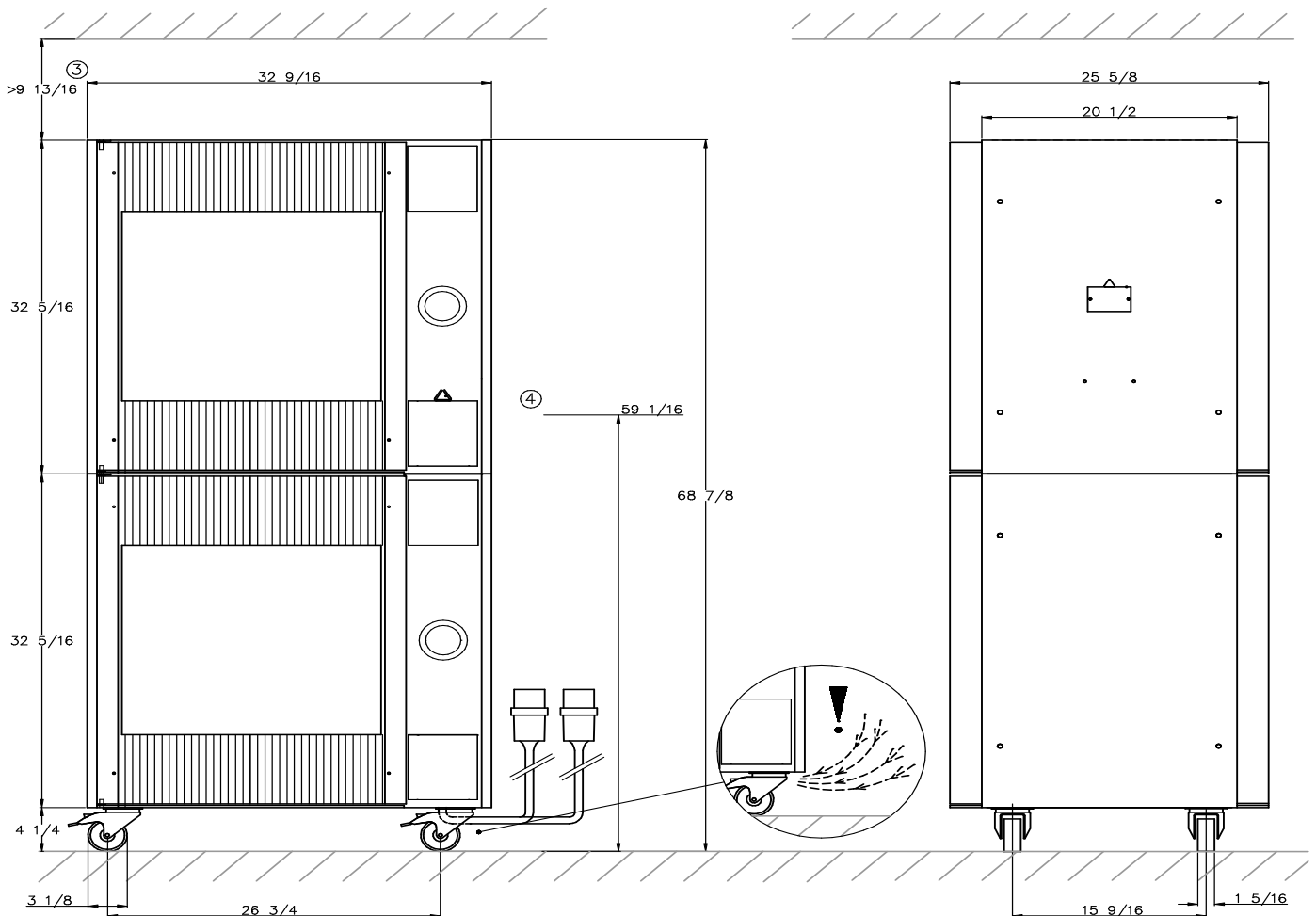
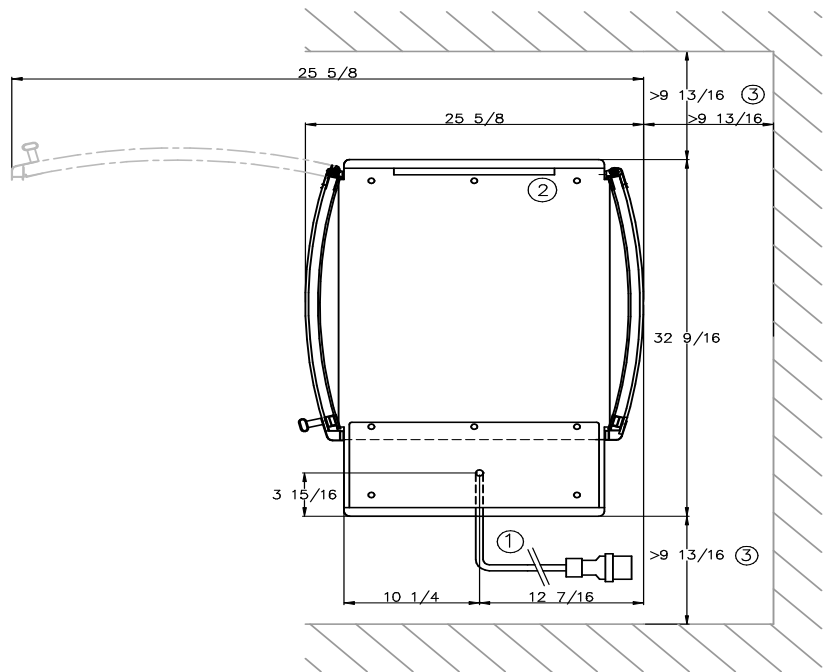
STG 5



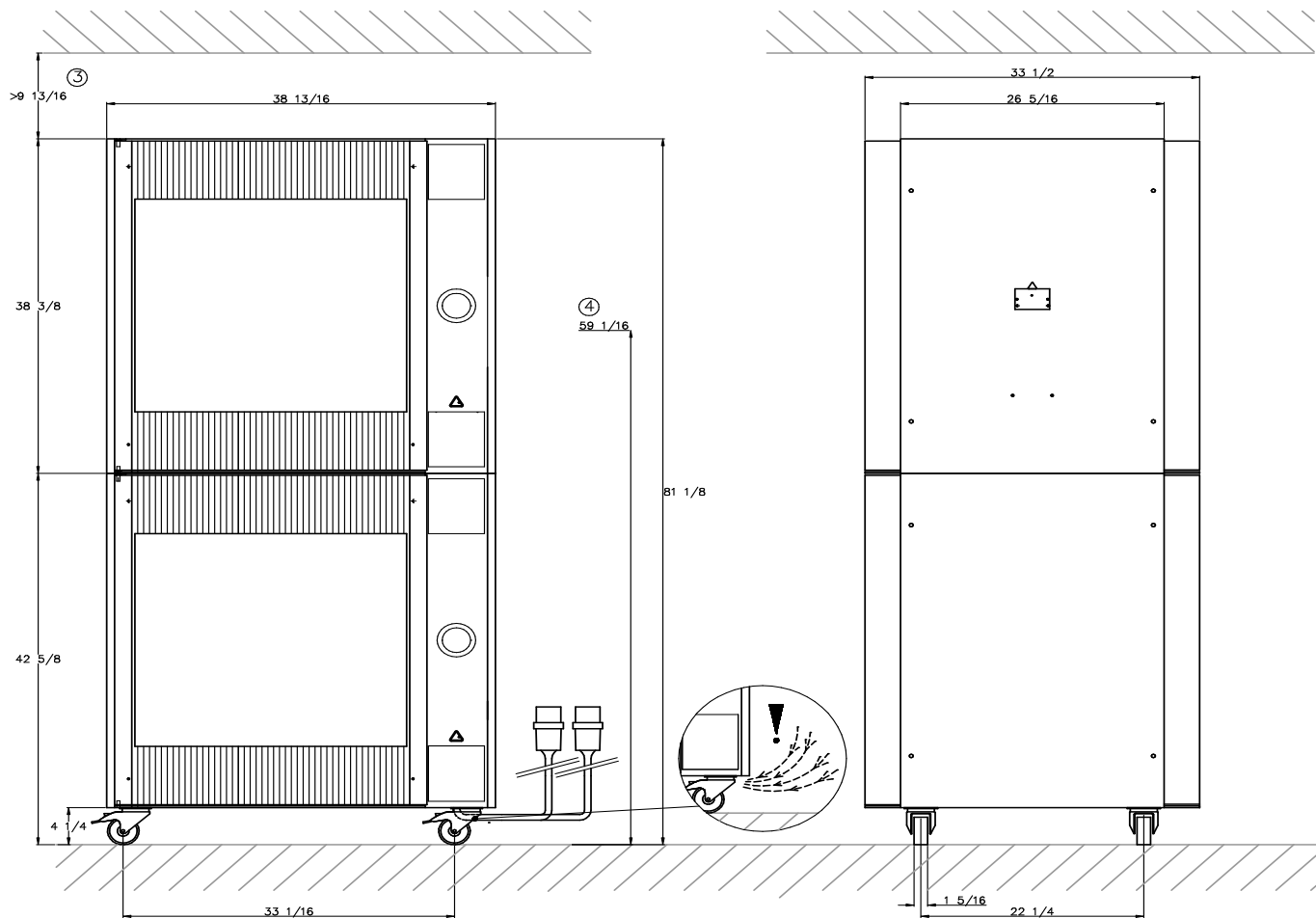
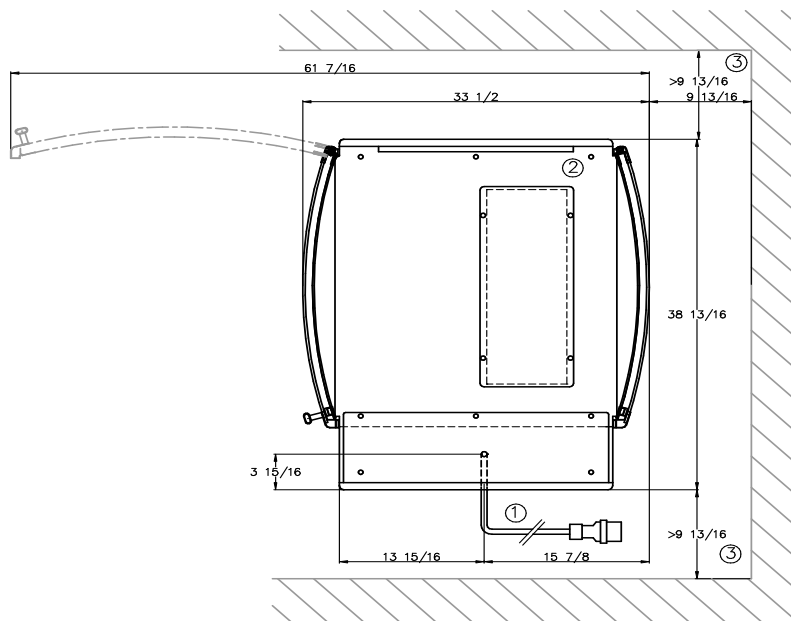
STG 7



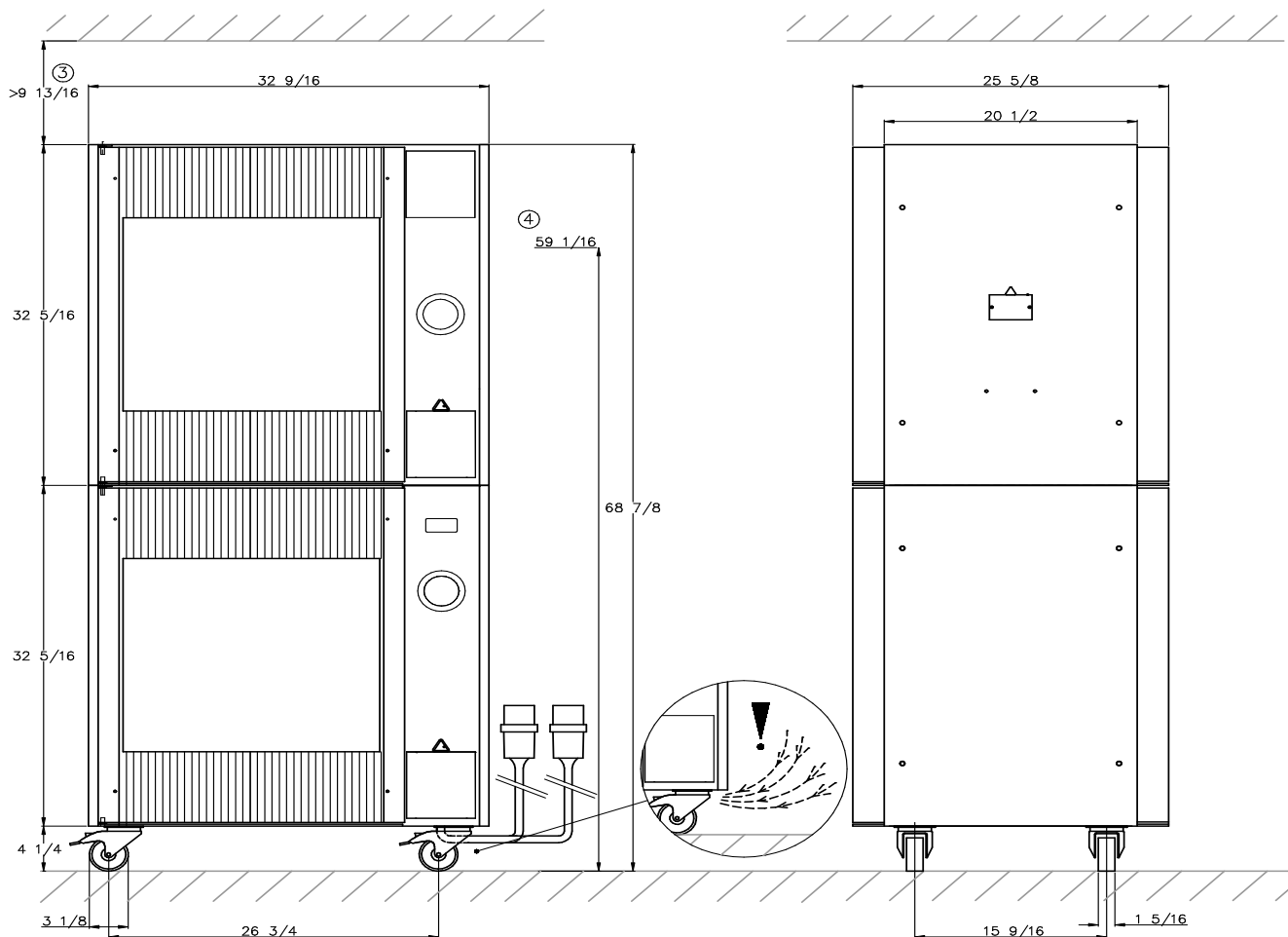
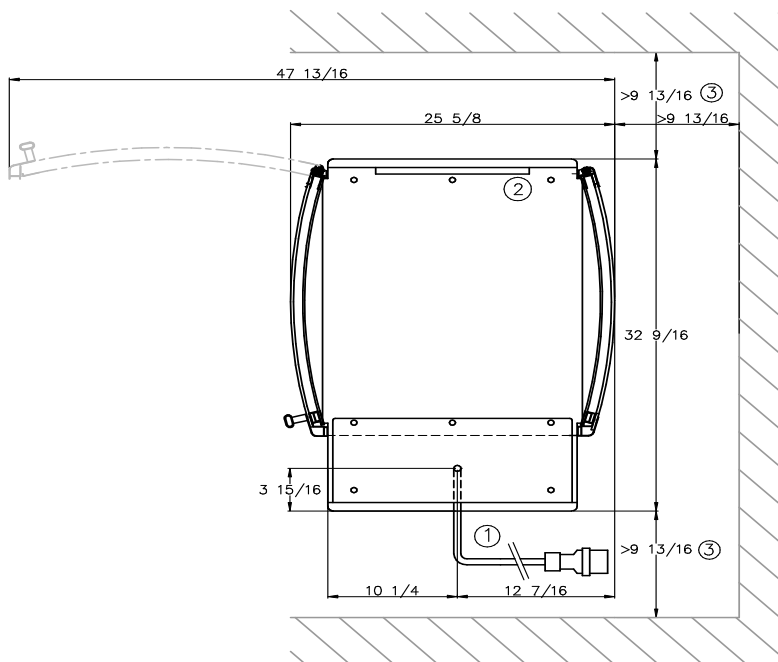
STG 5 + 5



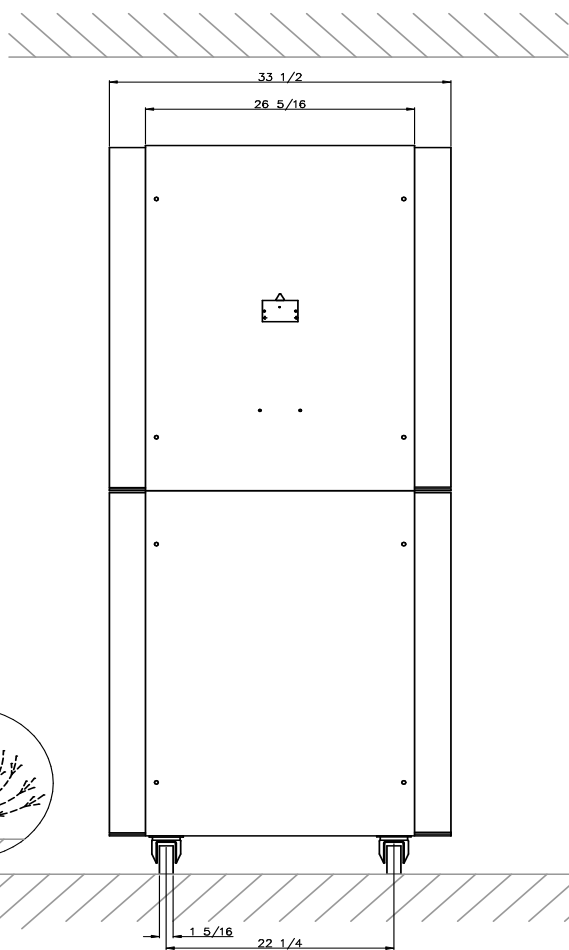
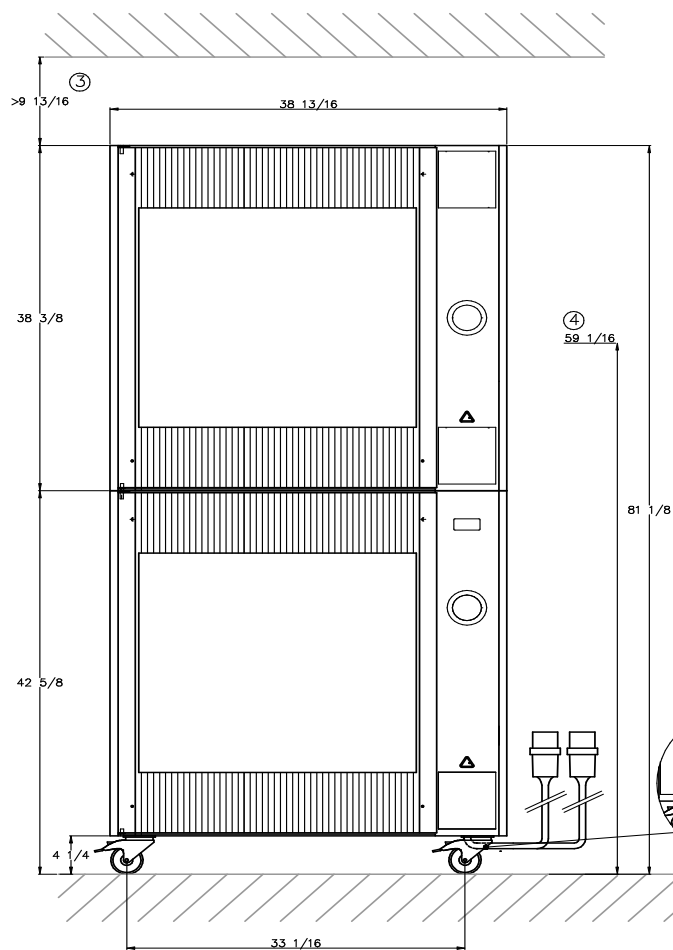
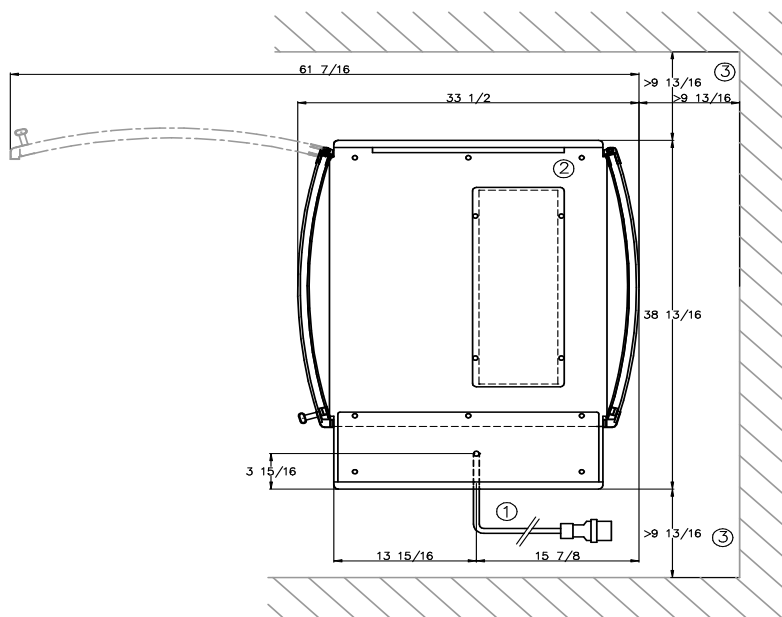
STG 7 + 7



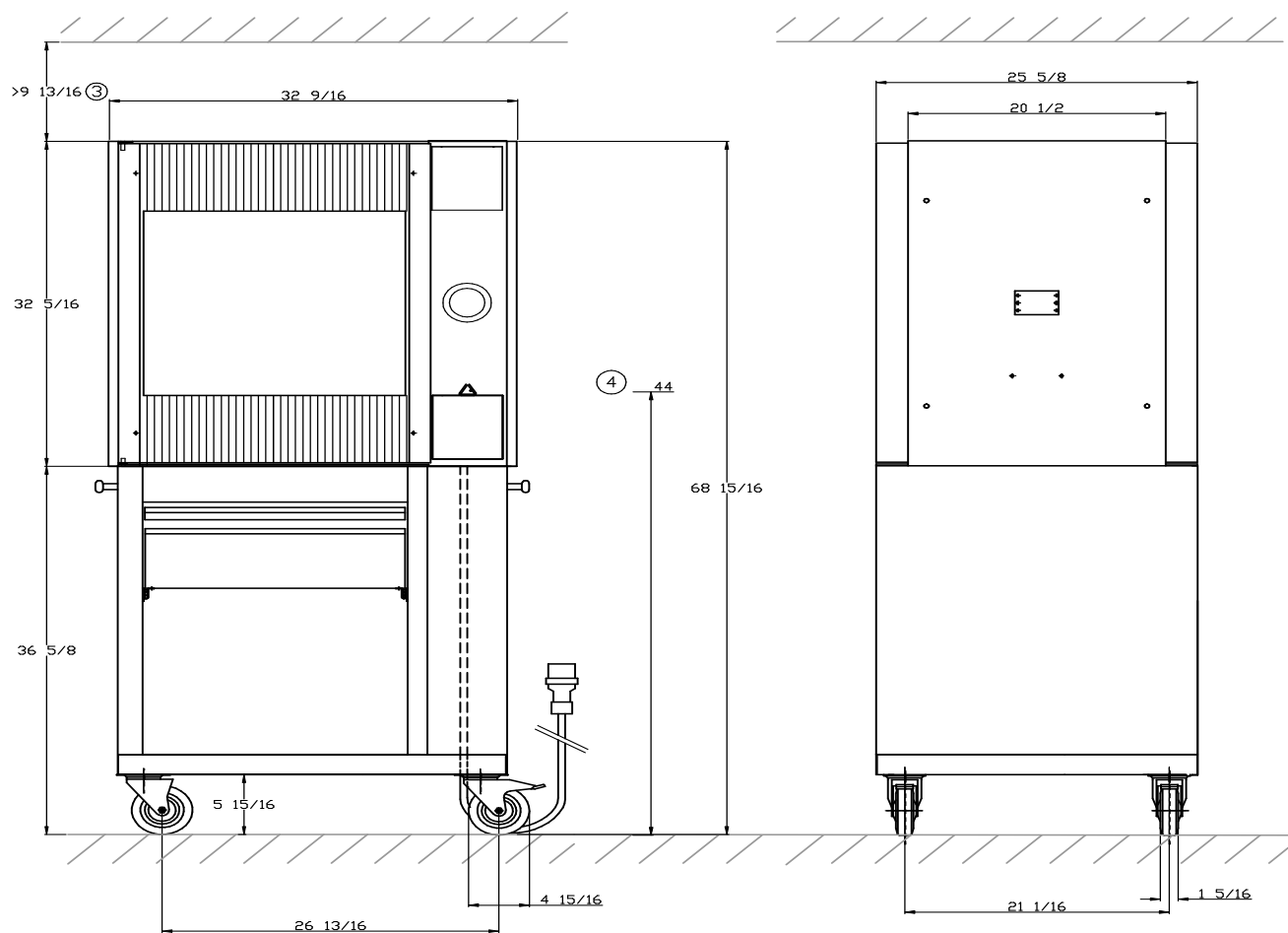
STG 5 + STW 5



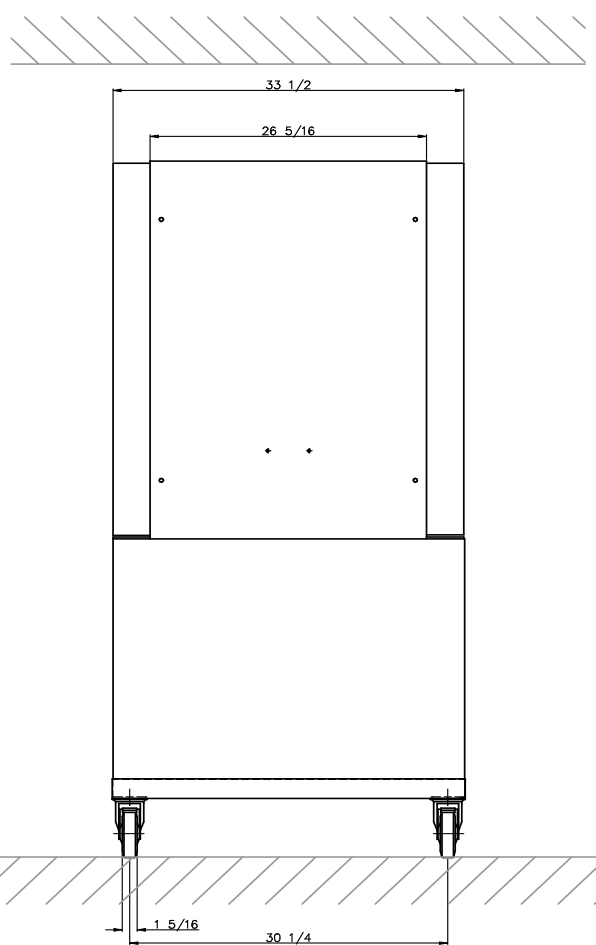
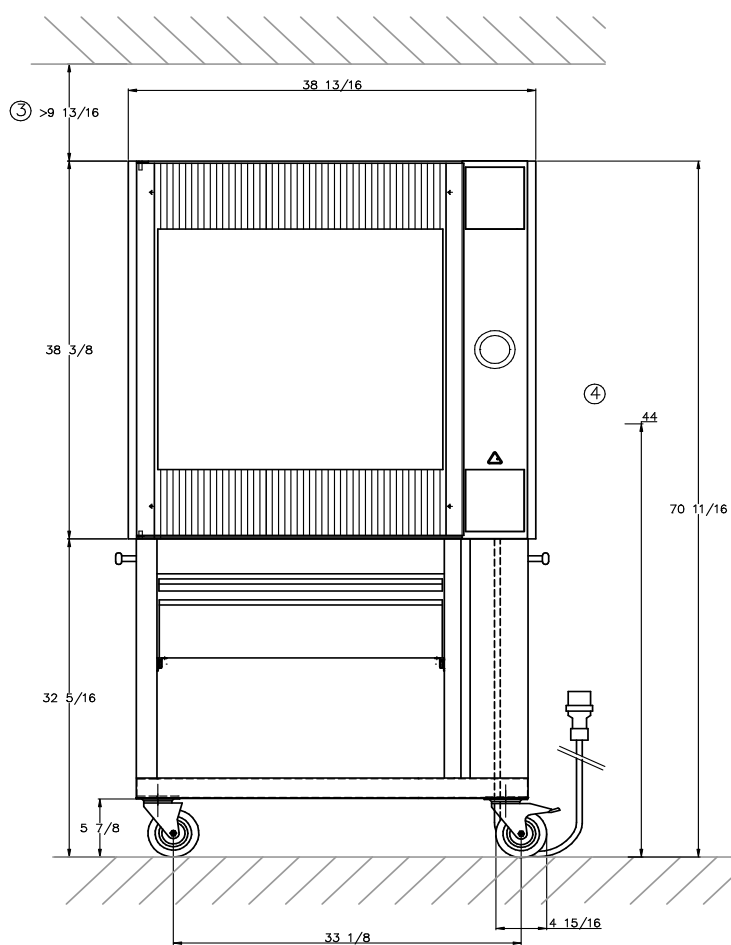
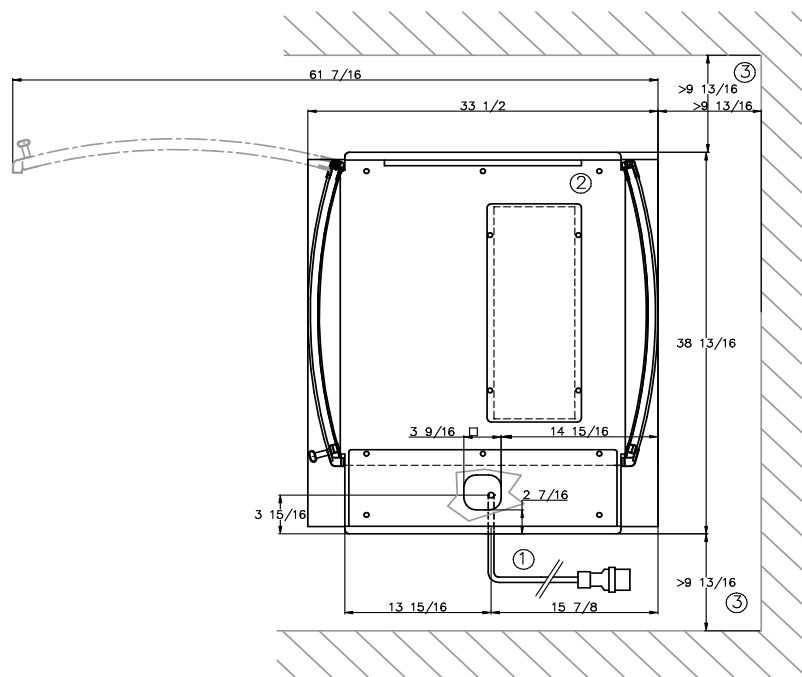
STG 7 + STW 7



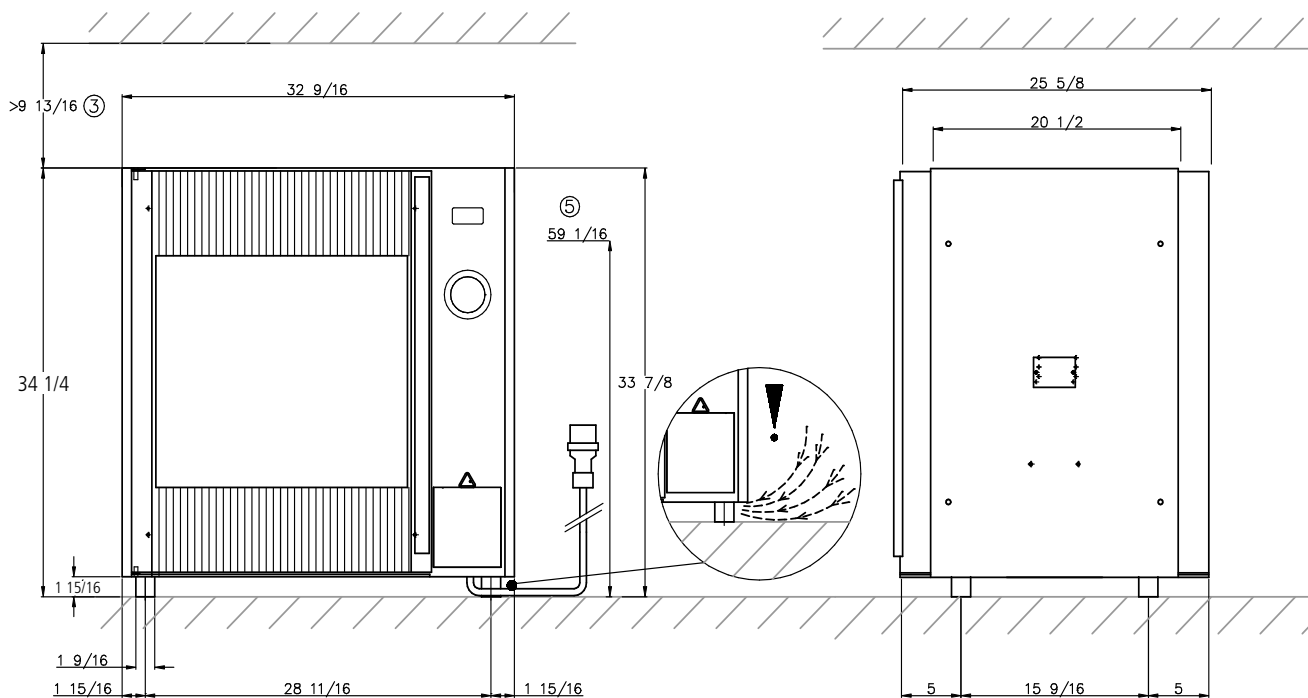
STG 5 ON BASE



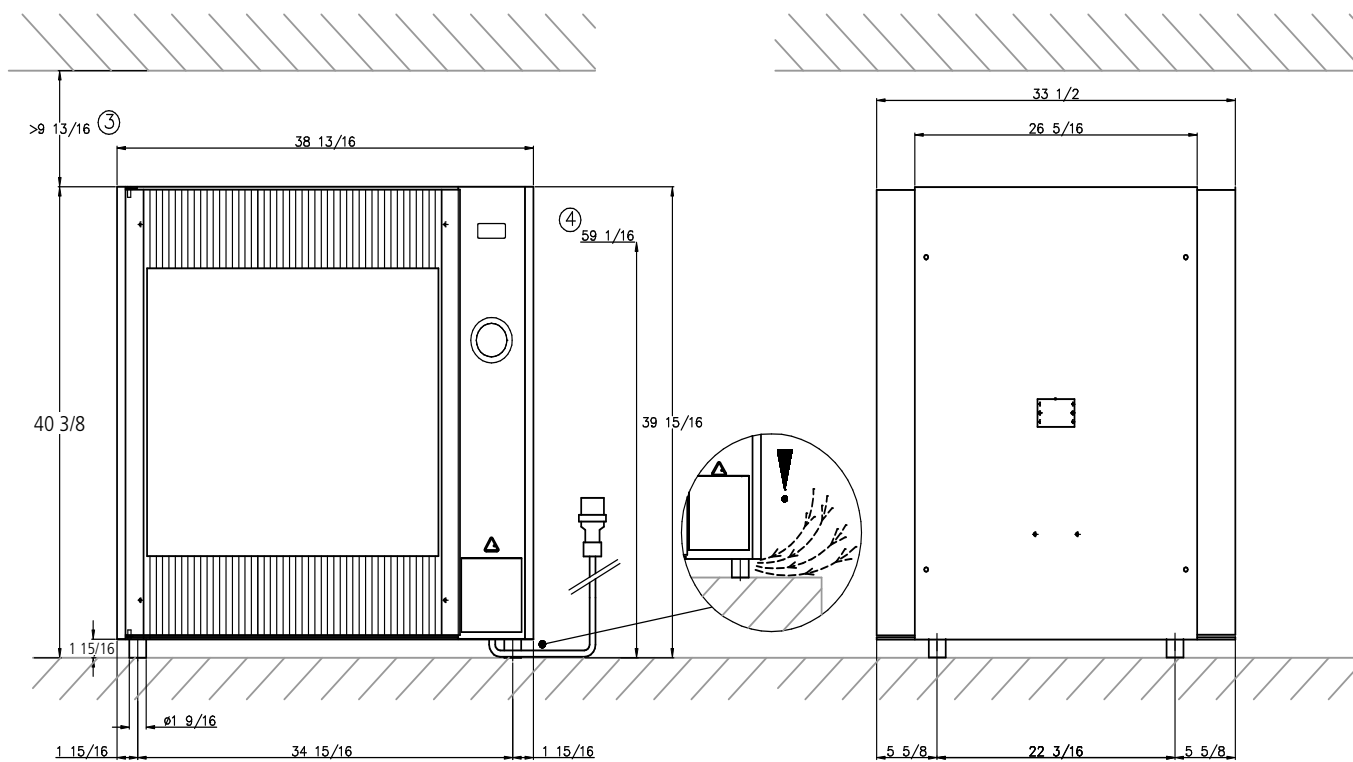
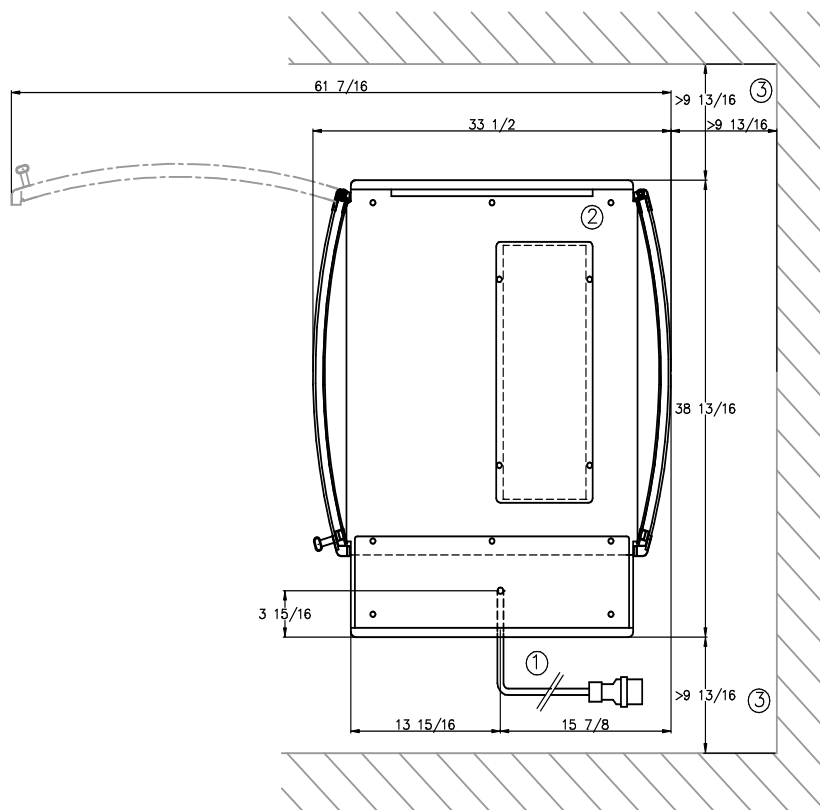
STG 7 ON BASE



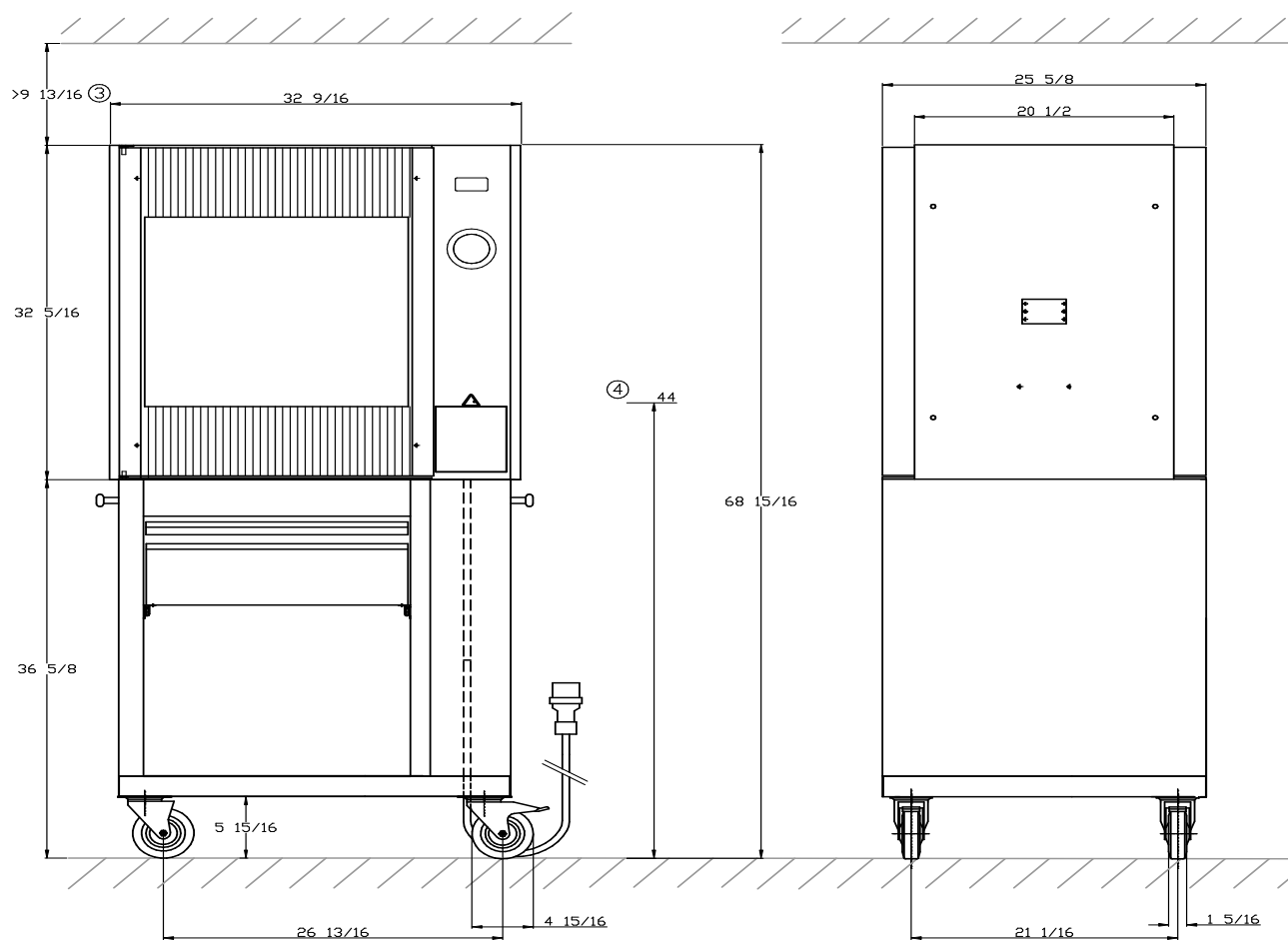
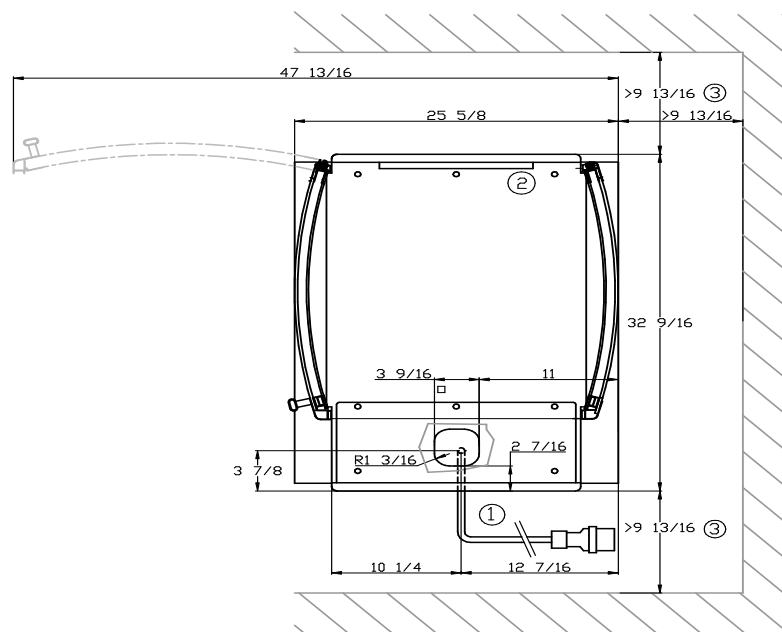
STW 5



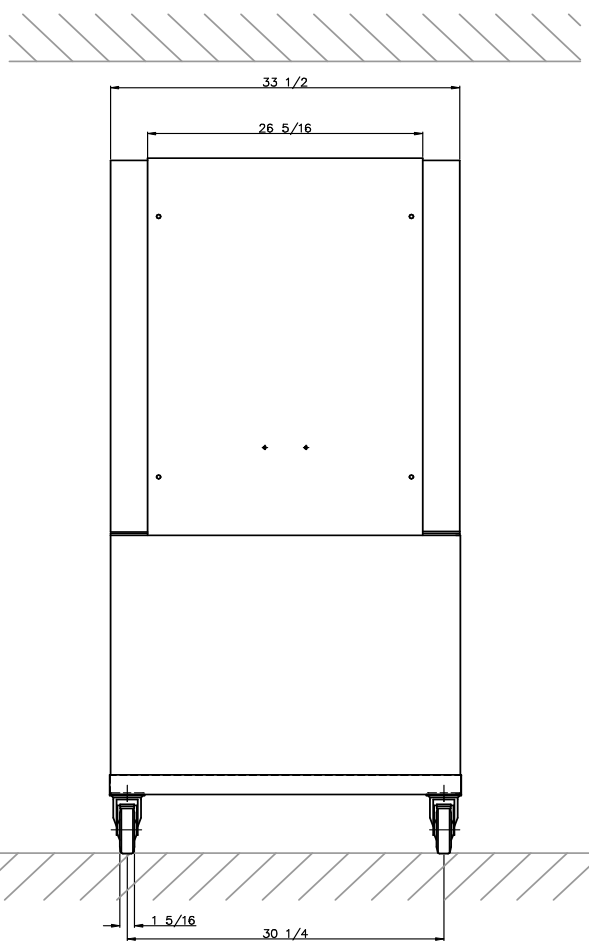
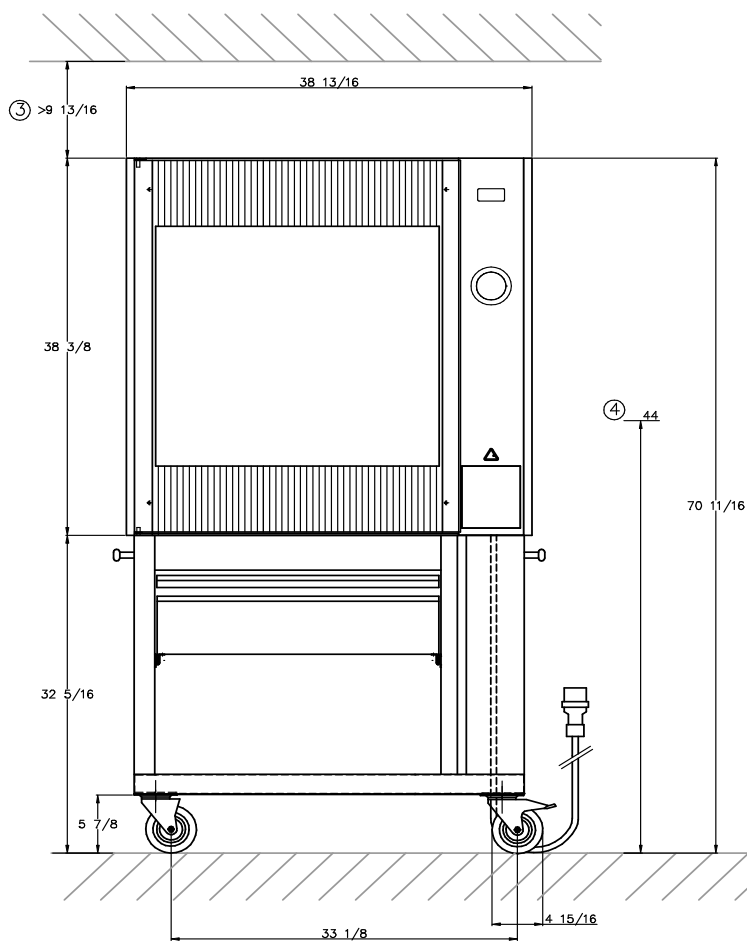
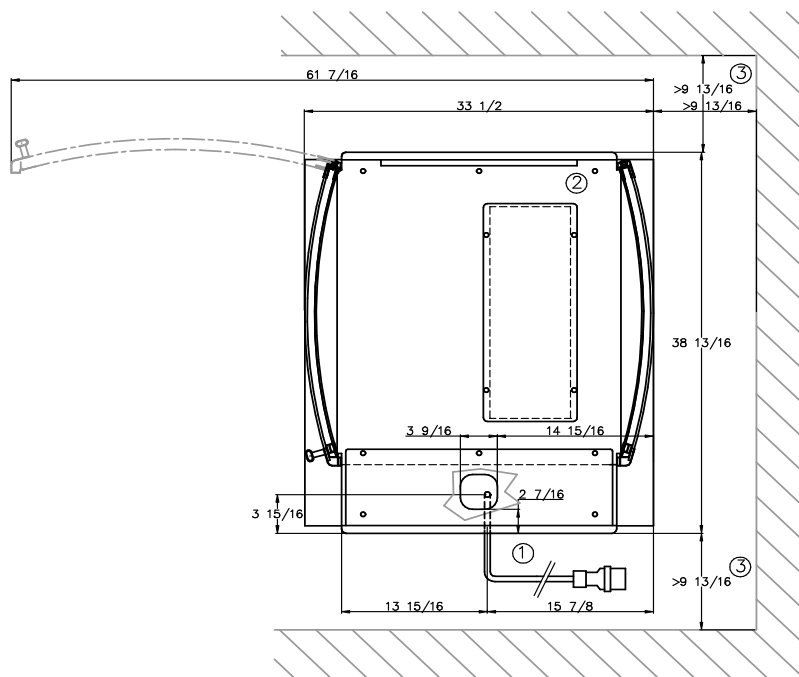
STW 7



STW 5 ON BASE



STW 7 ON BASE



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For technical support call: 877 374-5236
For parts call: 877 392-7851

