

INSTALLATION MANUAL

STG - ROTISSERIE OVEN MODELS

MODELS
STG8 P

VERSIONS
Solid Back
Pass Through
Pass Through with
rear rotor button



Model STG8 P

- 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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GENERAL TECHNICAL DATA

This manual covers the STG8 P series rotisserie ovens. Ovens will also be delivered in stacked versions.

- STG8 P - Oven with eight spits (32 to 40 chickens)

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

Type	STG8 P Pass Through	STG8 P Solid Back
Power	10.500W	10.500W
Fuses needed with power connection 400 V, 3N ~ 50...60 Hz (3 phases with zero)	3 x 16 A	3 x 16 A
Fuses needed with power connection 200 or 230 V, 3 ~ 50...60 Hz (3 phases without zero)	3 x 32 A	3 x 32 A
Power connection	400/230V, 3N ~ 50...60 Hz	
Standard plug from factory CEE-form 5-pole	16 A	16 A
Net weight	181 kg	181 kg
Gross weight	217 kg	217 kg
Height	1015 mm	1015 mm
Width	985 mm	985 mm
Depth	865 mm	850 mm

Tools

- Standard set of tools.
- Metric wrenches, sockets and hex socket key wrenches.
- Multi meter and AC current clamp meter..
- Temperature tester.
- Insulation value tester (Megger).
- Field Service Grounding Kit.

INSTALLATION

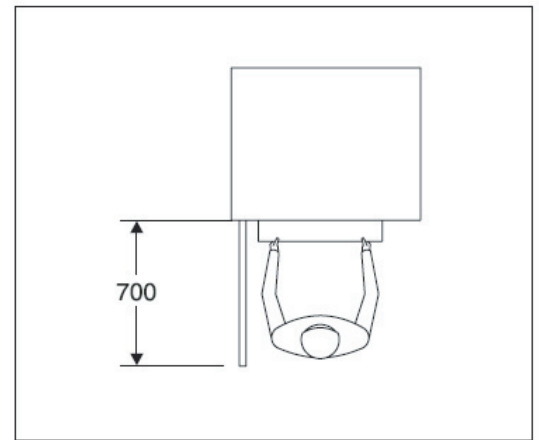
Immediately after unpacking the oven, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

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.

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.

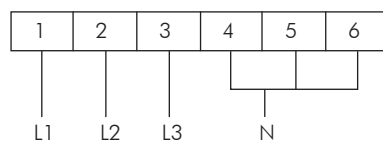


INSTALLATION

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.

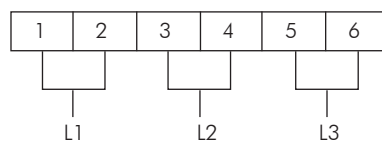
For a 3-phase 400 V ~ circuit with neutral, the unit must be connected according to the figure below.

400 V, 3N ~ 50...60 Hz



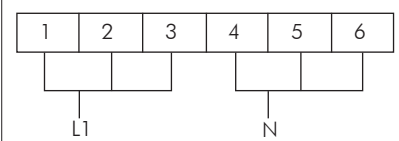
For a 3-phase 200 V or 230 V ~ circuit without neutral, the unit must be connected according to the figure below.

200 V or 230 V, 3 ~ 50...60 Hz



For a single-phase 200 V or 230 V ~ circuit with neutral, the unit must be connected according to the figure below.

200 V or 230 V, 1N ~ 50...60 Hz



LEGS / CASTERS

Each oven and warmer is furnished on 40mm legs. Stacked models are furnished with 2 swivel and 2 locking swivel casters. A caster-equipped stand with convenient storage drawer is available; the oven is mounted on top of the stand.

BEFORE FIRST USE

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 250°C for 45 minutes. Smoke with an unplaesant 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 STG8 P produces about 10 m³ water vapour. When placing the rotisserie under an extraction hood you have to consider the following guide lines:

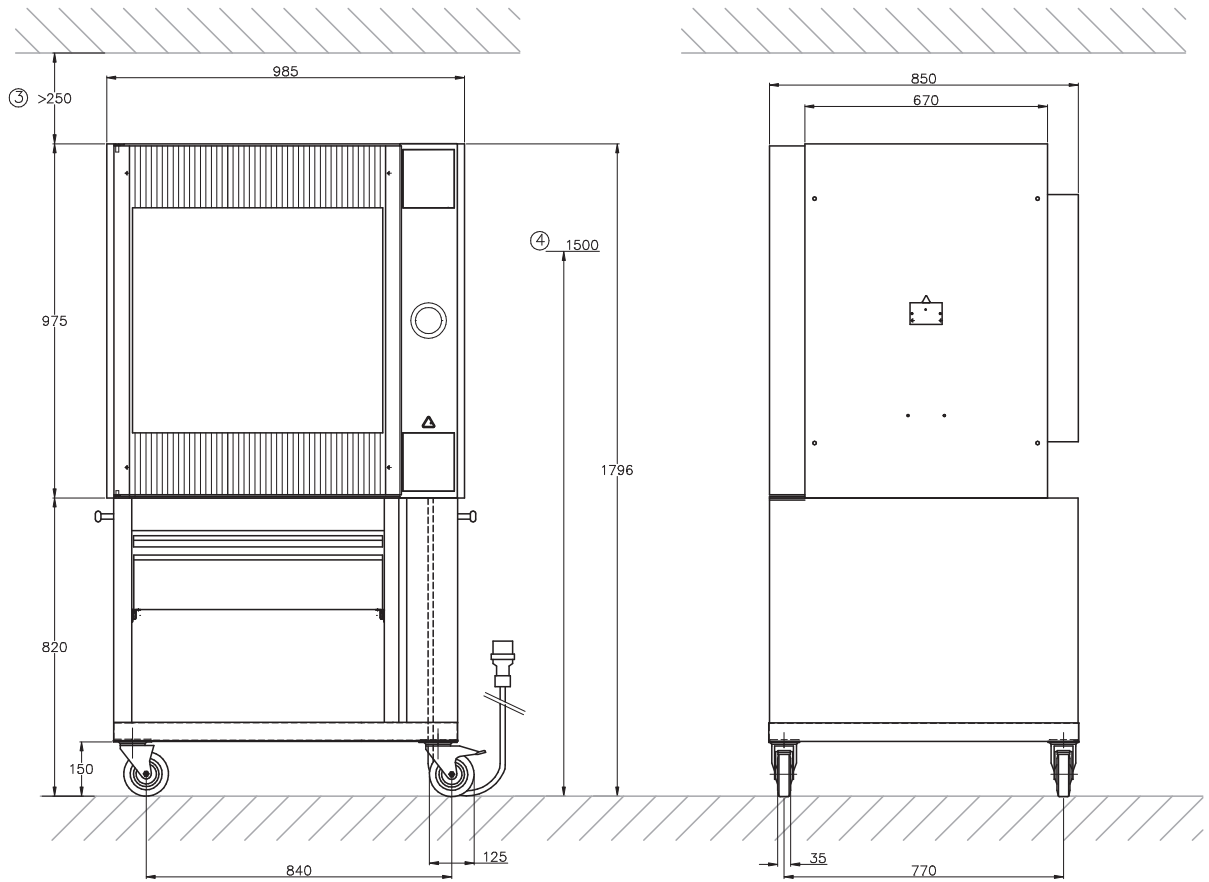
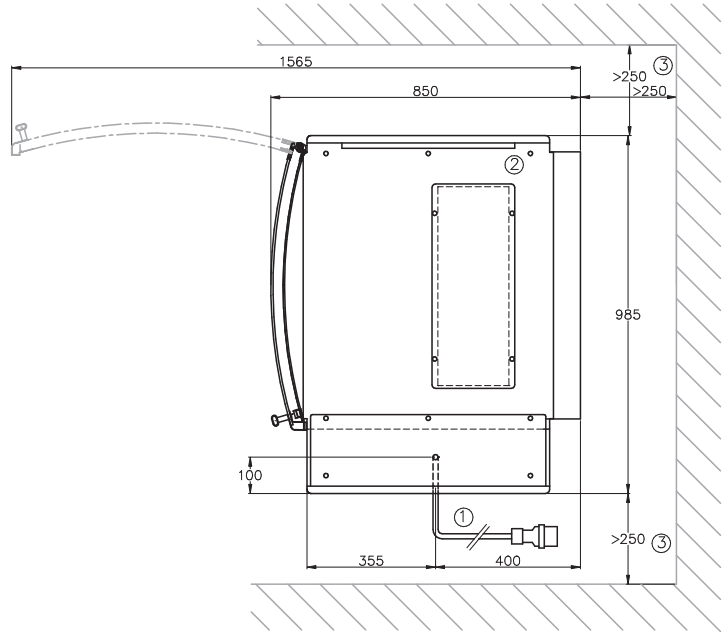
- The minimum capacity of the extraction hood has to be 800 m³/h
- The extraction hood has to extend minimum by 20 cm on all sides of the rotisserie
- The extraction hood has to have a free hight, above the rotisserie, of a minimum of 30 cm
- The rotisserie has to be accessible for service purposes

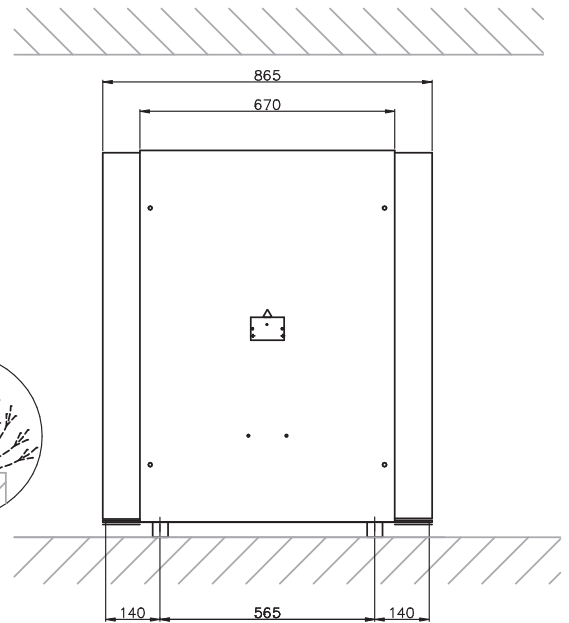
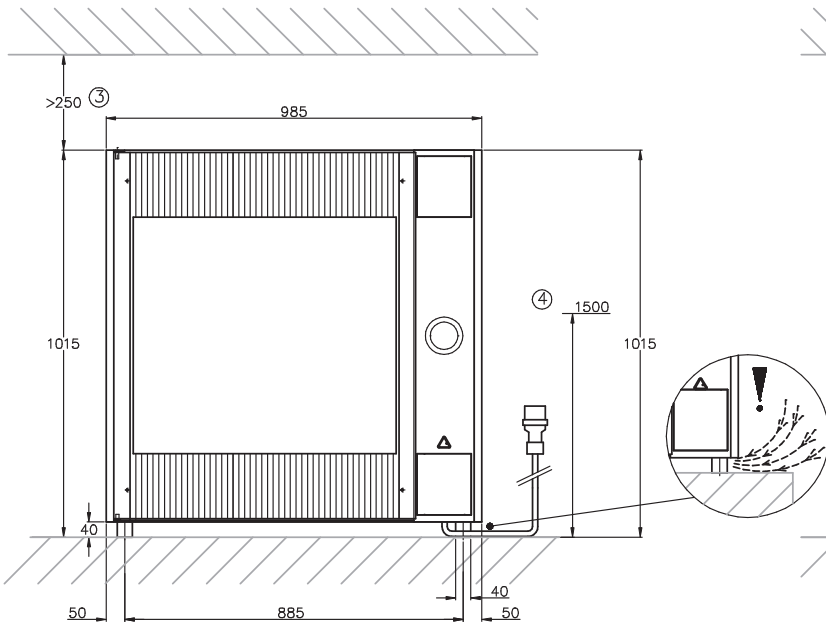
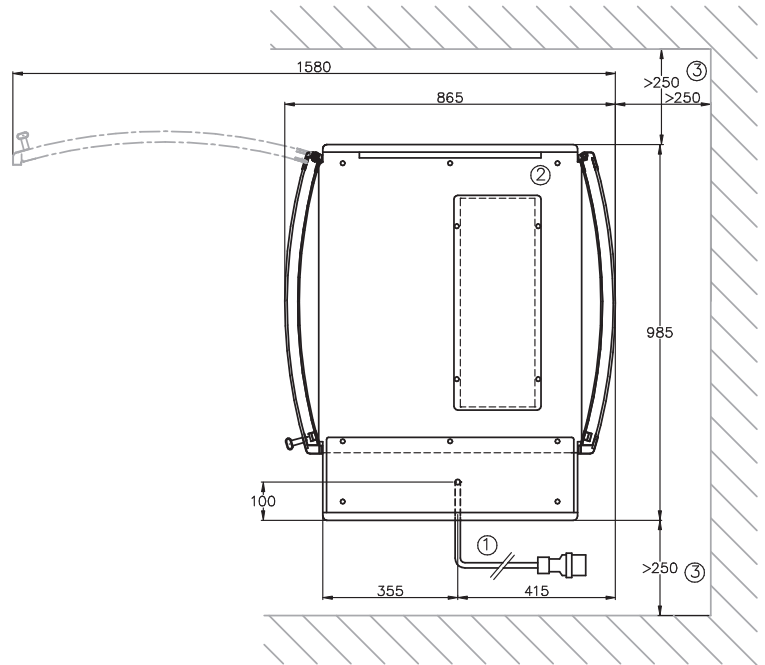
PLACING AND CONNECTING OF THE UNITS

Description belonging to the lables on the drawings

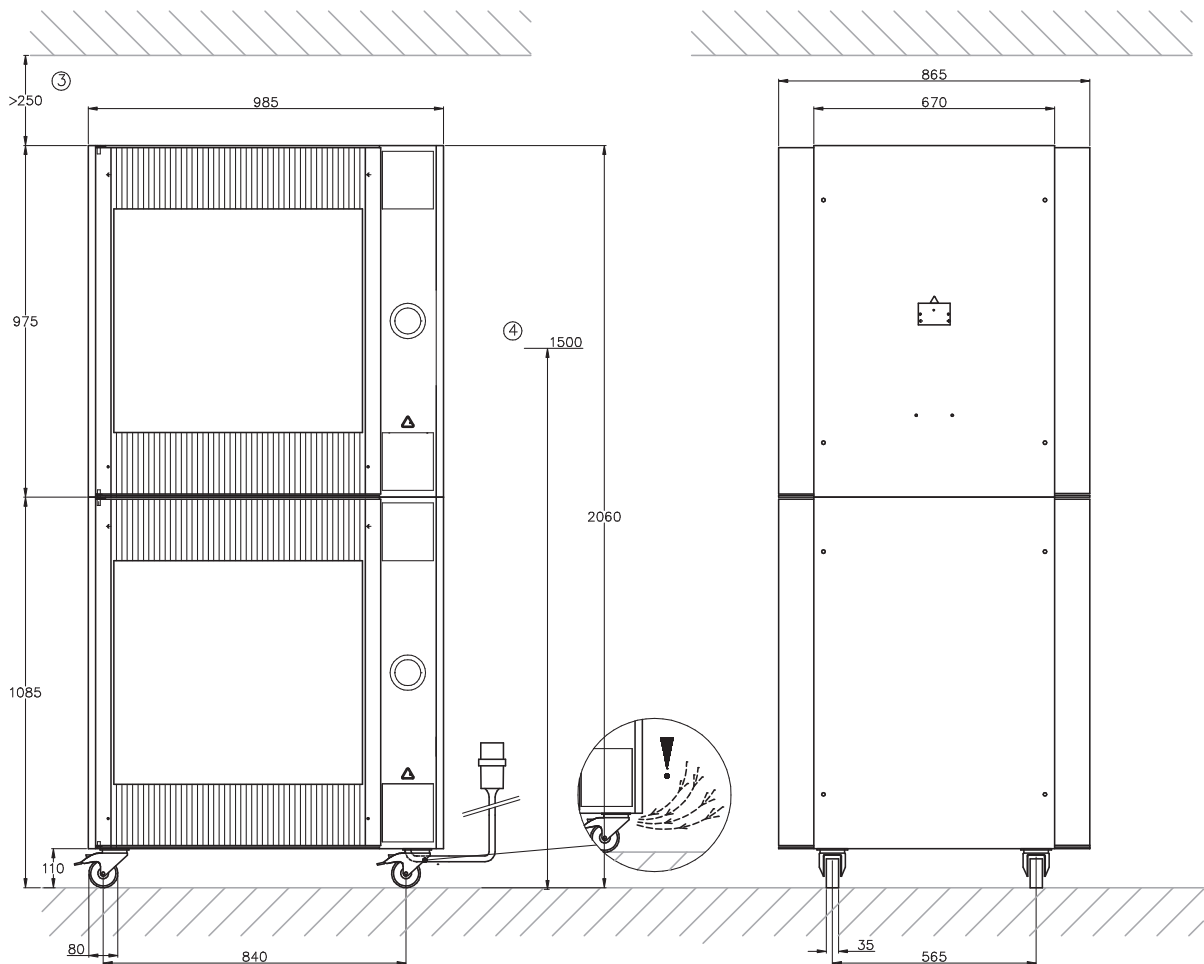
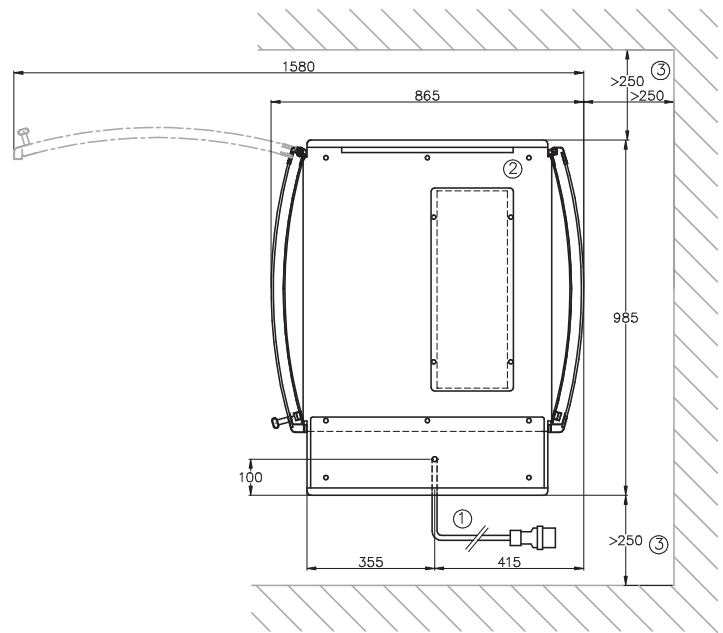
Label	Description
1	Power cable, length 2,2 meters *
2	Exhaust opening
3	Space between a rotisserie and a wall or ceiling
4	Location for socket

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

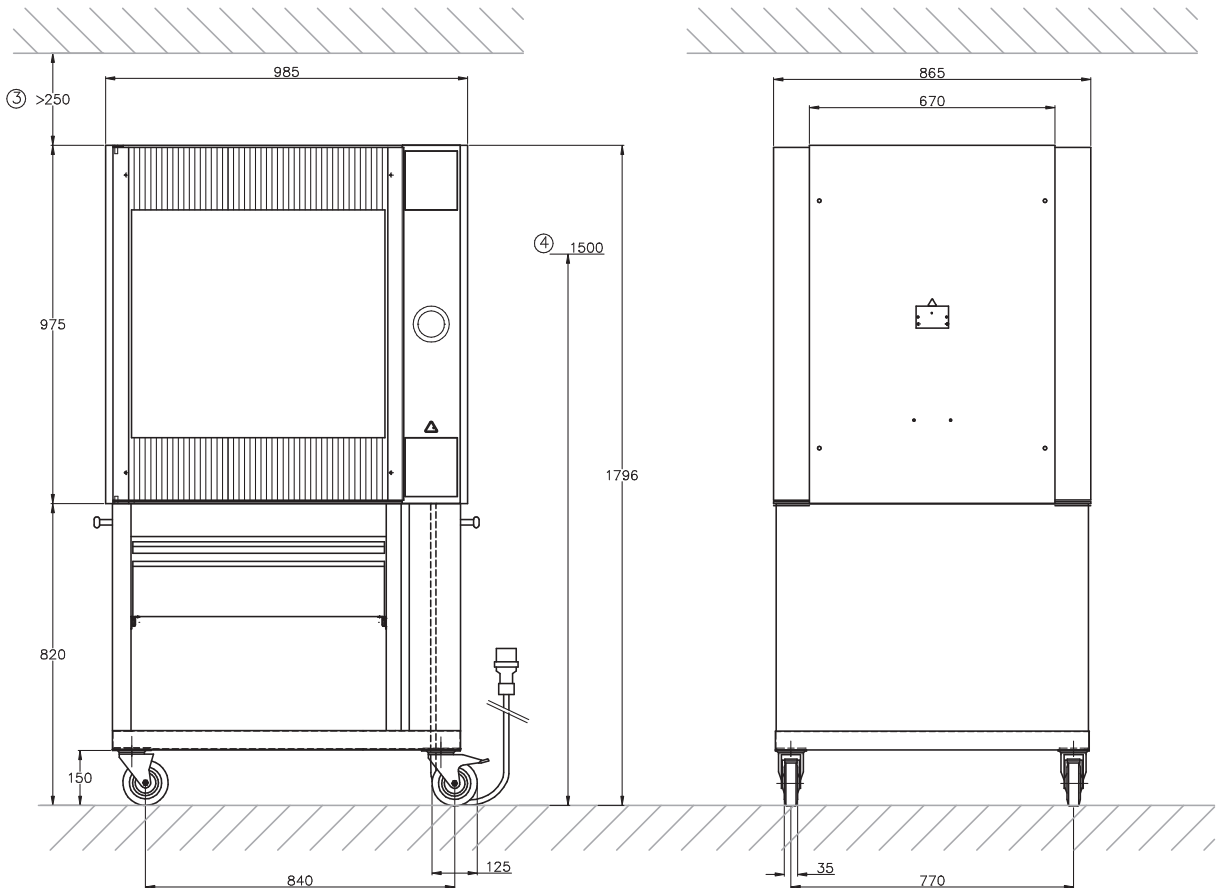
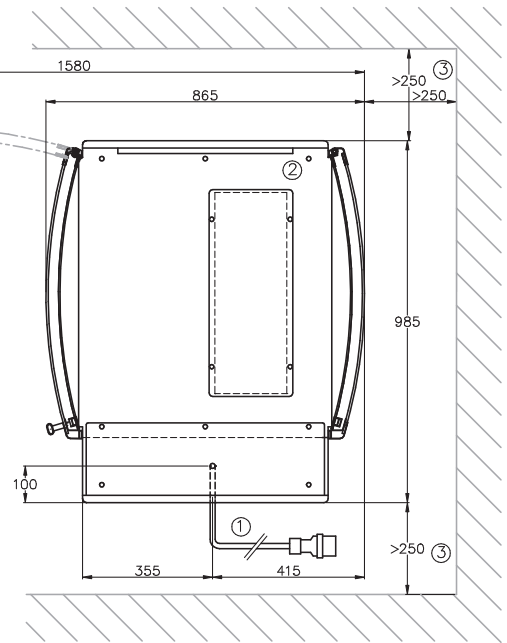




Placing and connecting the STG8 P Pass Through



Placing and connecting the STG8+STG8 P Pass Through



Placing and connecting the STG8 P Pass Through on base

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