

INSTALLATION MANUAL

TG - ROTISSERIE OVEN MODELS

MODELS

Manual controls

TG50 M
TG110 M
TG330 M
TG550 M



Model TG330 M

- 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 TG series rotisserie ovens 50/110/330/550 M. These are manual controlled ovens.


- TG 50 M – Oven with three spits (9 chickens).
- TG 110 M – Oven with four spits (16 chickens).
- TG 330 M – Oven with seven spits (28 to 35 chickens).
- TG 550 M – Double oven with both seven spits (56 to 70 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 U.S. STANDARD MODELS

Type	TG 50	TG 110	TG 330	TG 550
Power (W)	3250	5200	9500	18000
Fuses needed with power connection 208 V, 3 ~ 60 Hz (3 phases without zero)	-	3x 15 A	3x 35 A	-
Fuses needed with power connection 208 V, 1N ~ 60 Hz (1 phase with zero)	1x 20 A	-	-	-
Standard plug from factory	NEMA 6-20P 	NEMA 15-15P 	NEMA 15-50P 	n/a (fixed wiring)
Net weight	117	165 lbs.	337 lbs.	668 lbs.
Gross weight	140	192 lbs.	395 lbs.	741 lbs.
Height	27 3/16"	29 1/2"	42 3/16"	80 15/16"
Width	22 7/16"	32 1/2"	38 13/16"	38 13/16"
Depth	19 13/16"	19 11/16"	31 1/2"	31 1/2"

TECHNICAL DATA U.S. SPECIAL MODELS

Type	TG 110	TG 330
Power (W)	5200	9500
Fuses needed with power connection 208 V, 1N ~ 60 Hz (1 phase with zero)	1x 35 A	1x 60 A
Standard plug from factory	NEMA 6-50P 	n/a (fixed wiring)

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.

INSTALLATION PROCEDURES

- Unpacking of the unit.
- Remove the pallet under the unit. (The TG 50 and 100 can be lifted of by hand).
- Put the unit on his location.
- Check if there is enough free space around the unit (see installation drawing).
- Check the electrical supply.
- Make a test run on 482°F.
- Give instructions to the operator.

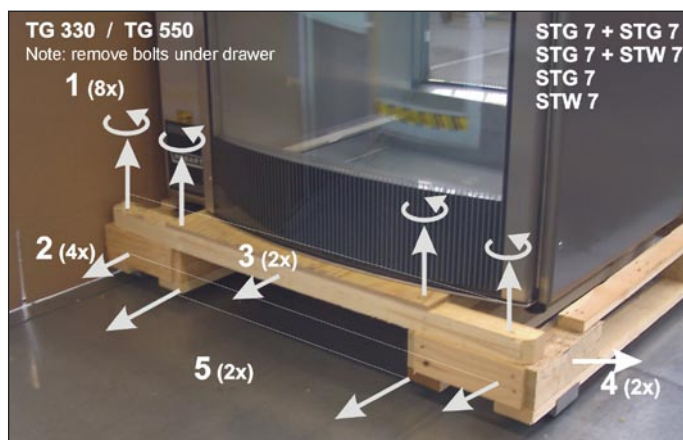
UNPACKING THE UNIT

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 models TG 50 and TG 110 can be lifted from the pallet by hand.

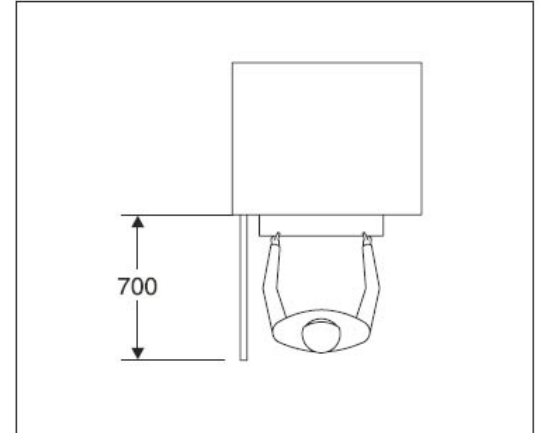
For the models TG 330 and 550 you can disassemble the pallet. Follow the procedure on the photo.



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.

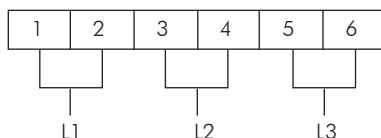


ELECTRICAL SUPPLY

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.

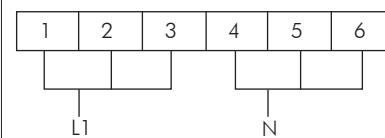
For a 3-phase 208 V ~ circuit without neutral, the unit must be connected according to the figure below.

208 V, 3 ~ 60 Hz



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

208 V, 1N ~ 60 Hz



LEGS / CASTERS

The TG 110 and 330 ovens are furnished on 1 1/2" legs. The TG 550 models are furnished with 2 swivel and 2 locking swivel casters.

TEST RUN

Oven must be burned in to release any odours that might result from heating the new oven surfaces. Operate oven at maximum temperature setting of 482°F for 45 minutes. 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 TG 330 produces about 10m³ water vapour and a TG 110 about 5m³.

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 500-800m³/h.
- The extraction hood has to extend minimum by 8 inches on all sides of the rotisserie.
- The extraction hood has to have a free height, above the rotisserie, of minimum 12 inches.
- The rotisserie has to be accessible for service purposes.

INSTRUCTIONS FOR OPERATORS

After installation of the rotisserie, the operator of the unit has to be instructed.

The instruction has to cover the following subjects:

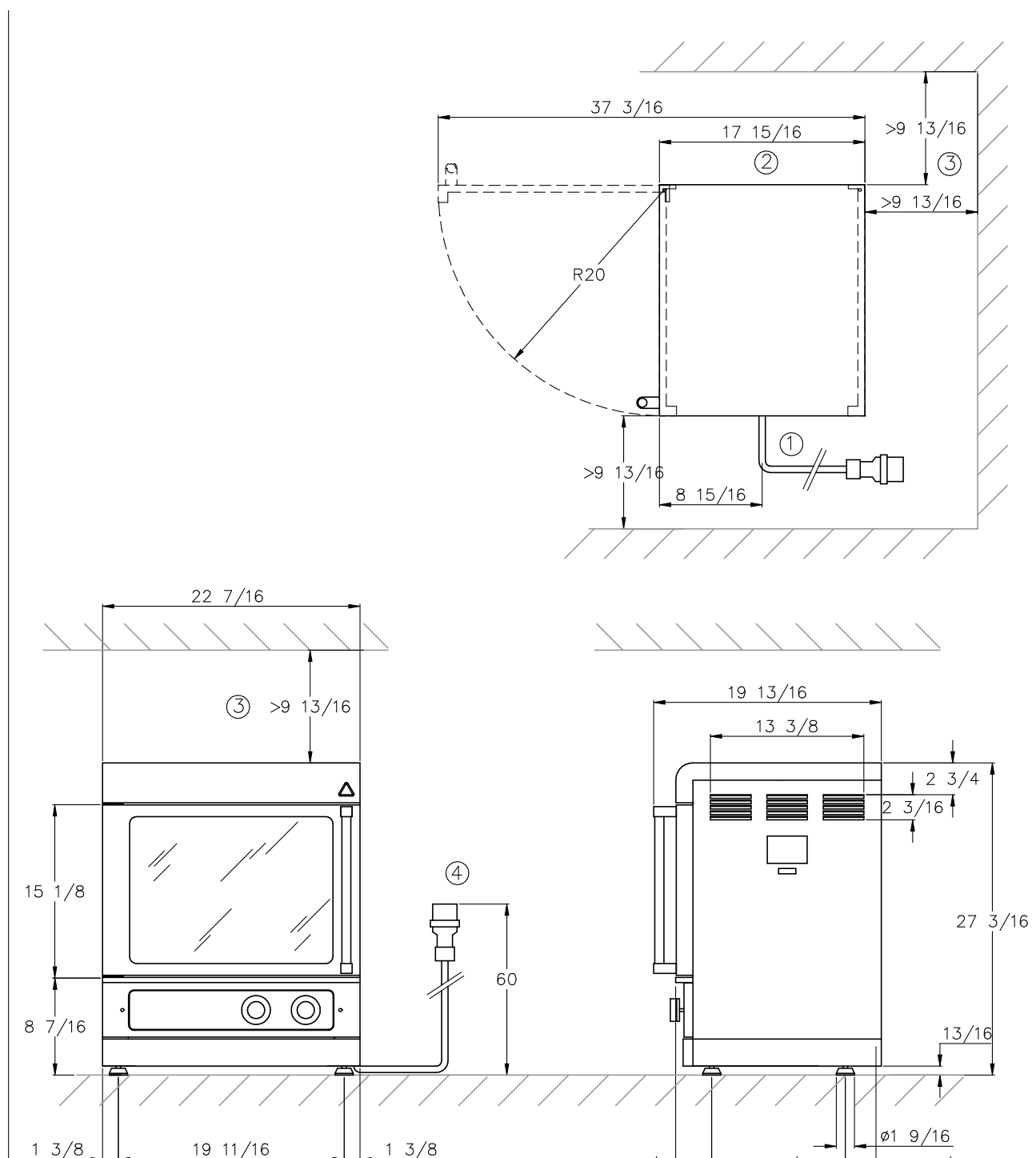
- Adjusting of the rotisserie with main switch, timer and temperature.
- Loading of products.
- Working of the unit.
- Free space of unit for cooling of drive motor and blowers.
- Run through the user manual.
- Periodical maintenance:
 - o Cleaning of fan plate every month.
 - o Cleaning of fans on blower every month.
- How to react for information or service calls.

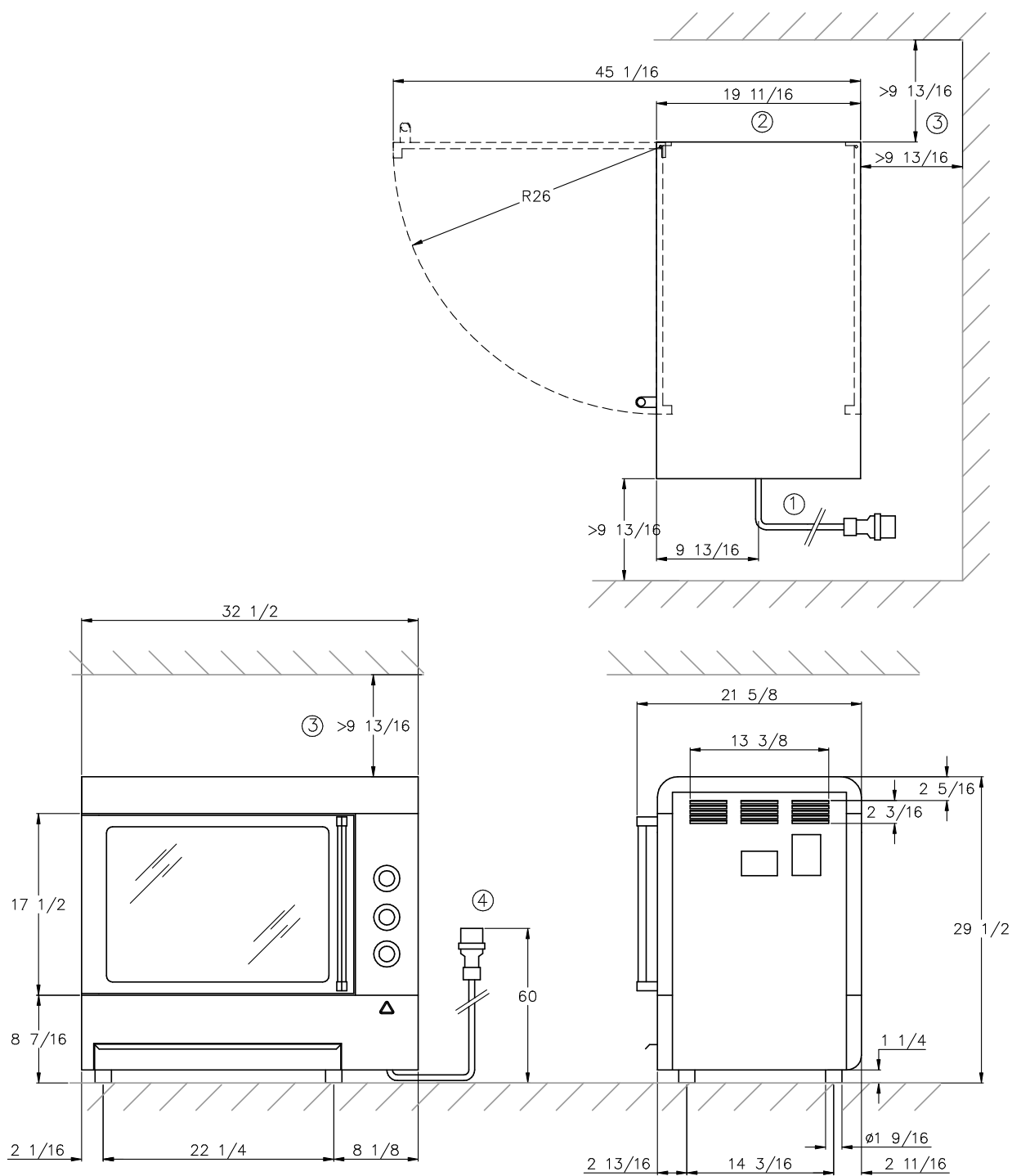
INSTALLATION DRAWINGS

Description belonging to the labels on the drawings

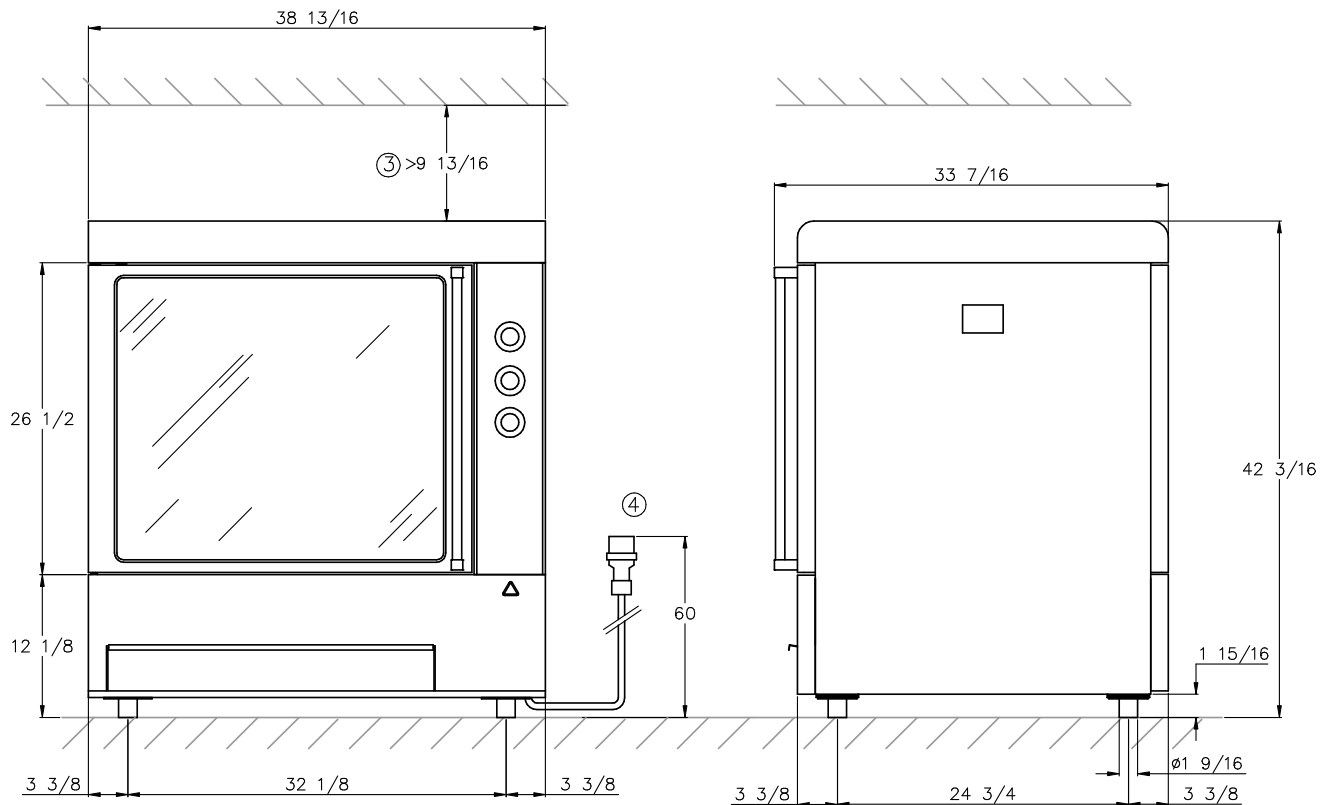
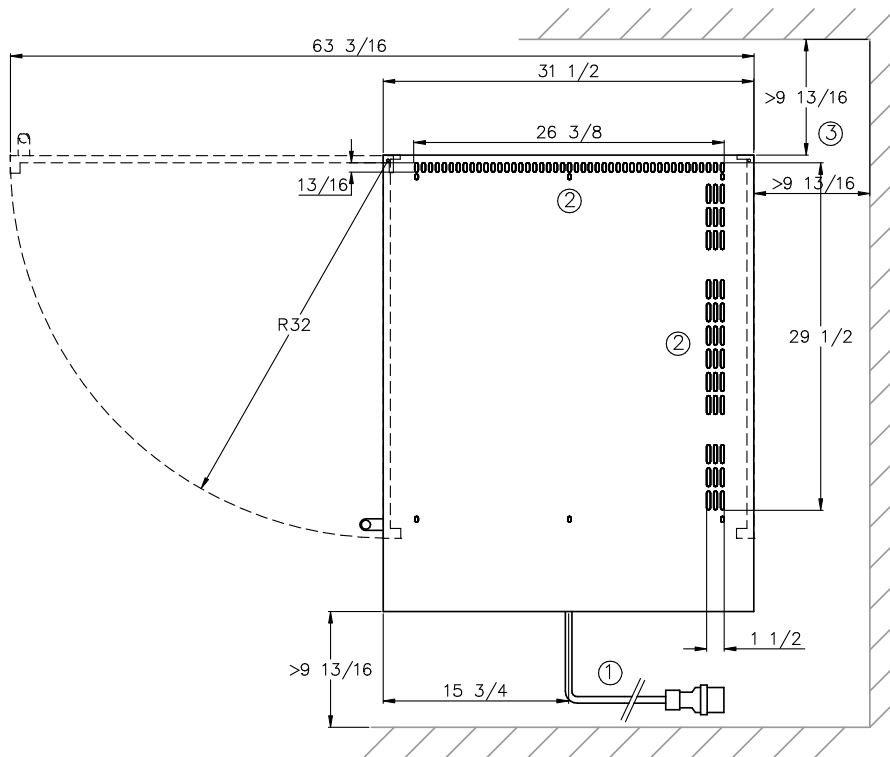
Label	Description
1	Power cable, length 70" *
2	Exhaust opening
3	Space between a rotisserie and a wall or ceiling
4	Location for socket

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





Placing and connecting the TG110 M



Technical drawing of the 2000 Series 24-inch built-in refrigerator, showing front and side views with dimensions.

Front View Dimensions:

- Overall Width: $38 \frac{13}{16}$
- Top Panel Height: $>9 \frac{13}{16}$
- Upper Door Height: $26 \frac{1}{2}$
- Lower Door Height: $10 \frac{1}{16}$
- Lower Panel Height: $80 \frac{15}{16}$
- Lower Panel Width: $32 \frac{1}{16}$
- Lower Panel Depth: $4 \frac{5}{8}$
- Lower Panel Thickness: $2 \frac{1}{8}$
- Lower Panel Depth (Right): $3 \frac{1}{8}$

Side View Dimensions:

- Overall Width: $33 \frac{7}{16}$
- Lower Panel Depth: $2 \frac{1}{2}$
- Lower Panel Thickness: $1 \frac{3}{8}$
- Lower Panel Depth (Right): $24 \frac{13}{16}$
- Lower Panel Depth (Far Right): $4 \frac{3}{16}$

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