

INSTALLATION MANUAL

STG - ROTISSERIE OVEN MODELS STW - WARMER MODELS

MODELS

STG5 P
STG7 P
STW5
STW7



Model STG7 P



Model STW7

- 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

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

Type	STG 5	STGW 5	STG 7	STGW7	STW 5	STW 7
Power (W)	6100	8900	9500	13000	2800	3500
Fuses needed with power connection 400 V, 3N ~50...60 Hz (3 phases with zero)	3x 16 A	3x 16 A	3x 16 A	3x 32 A	-	-
Fuses needed with power connection 200 or 230 V, 3 ~50...60 Hz (3 phases without zero)	3x 16 A	3x 32 A	3x 32 A	3x 35 A	-	-
Fuses needed with power connection 230 V, 1N ~50...60 Hz (1 phase with zero)	-	-	-	-	1x 16 A	1x 16 A
Standard plug from factory 5-pole Acc IEC309 and CEE-form	16 A 3N+P+E	16 A 3N+P+E	16 A 3N+P+E	32 A 3N+P+E	-	-
Standard plug from factory single pole	-	-	-	-	16 A	16 A
Power connection	400/230 V, 3N ~50...60 Hz or 230 V, 1N ~50...60Hz					
Net weight (kg)	122	222	181	331	100	150
Gross weight (kg)	159	260	217	382	122	165
Height (mm)	870	1750	1025	2060	870	1025
Width (mm)	825	825	985	985	825	985
Depth (mm)	650	650	850	850	650	850

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 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 250°C.
- STW: Make a test run on 100°C.
- 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.

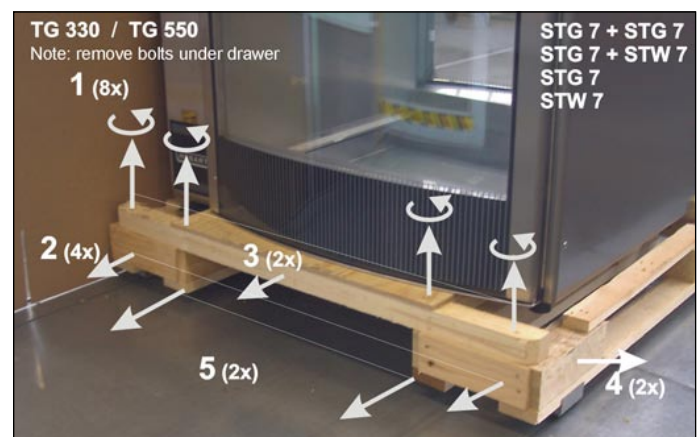
REMOVAL OF PALLET

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.



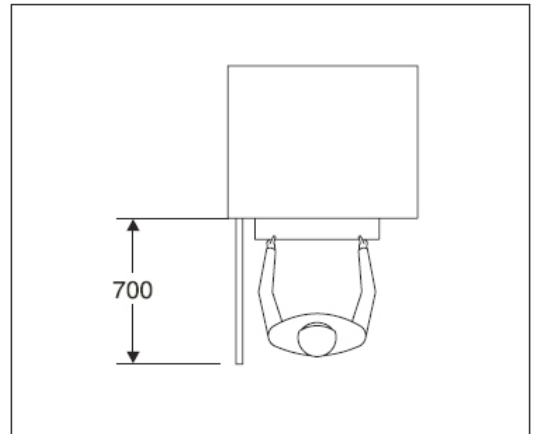
Another possibility is to disassemble the pallet. For the pallet of the STG 7 and STW 7 follow the procedure on the photo.



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

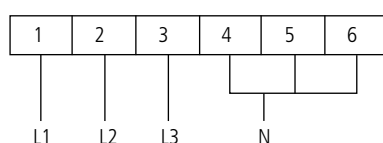
Prior to installation, test the electrical service to assure that it agrees with the specifications on the

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.

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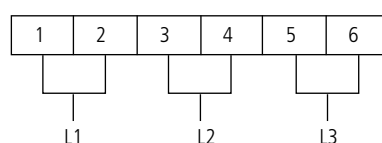
For a 3-phase 400 V ~ circuit with neutral, the unit must be connected according to the figure below.

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



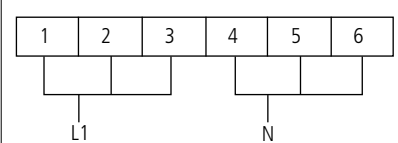
For a 3-phase 200 V or 230 V ~ circuit without neutral, the unit must be connected according to the figure below.

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 / CASTORS

Each oven and warmer is furnished on 40mm 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.

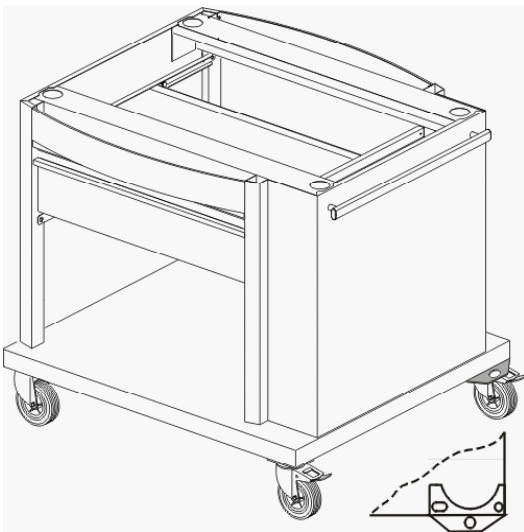
TETHERING OF THE UNIT

(For model STG 5 and STG 7 units when stacked or placed on base 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 250°C for 30 minutes and the warmer on 100°C. 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 10 m³ water vapour and the STG 5 about 6 m³. 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 height, above the rotisserie, of a minimum of 30 cm
- The rotisserie has to be accessible for service purposes

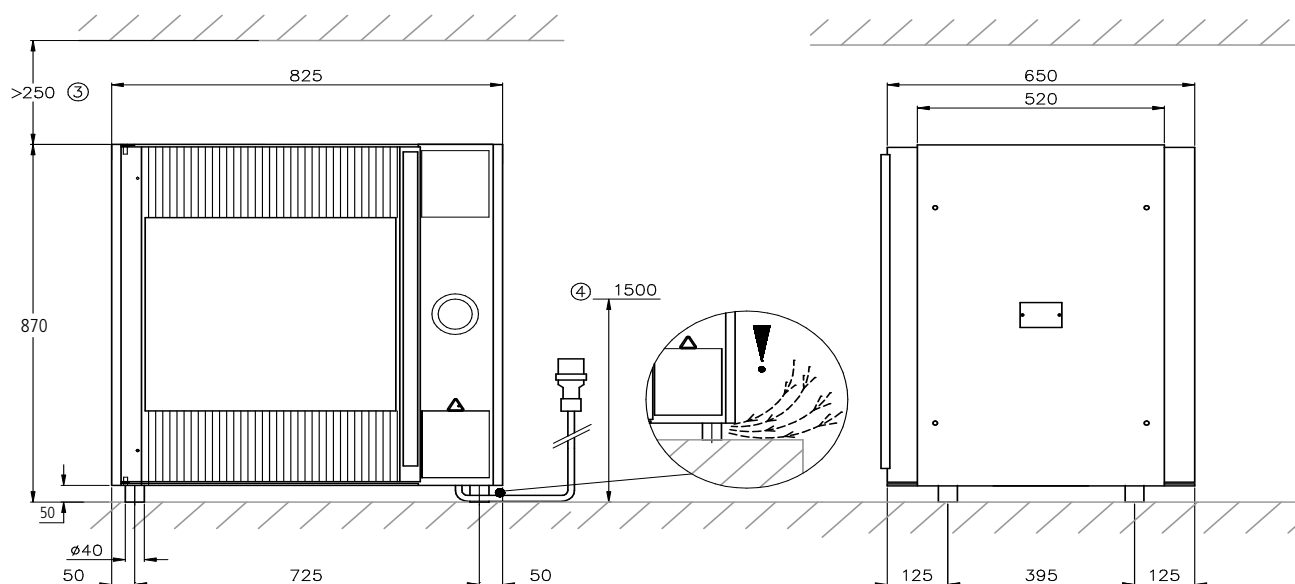
INSTRUCTIONS FOR OPERATORS

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

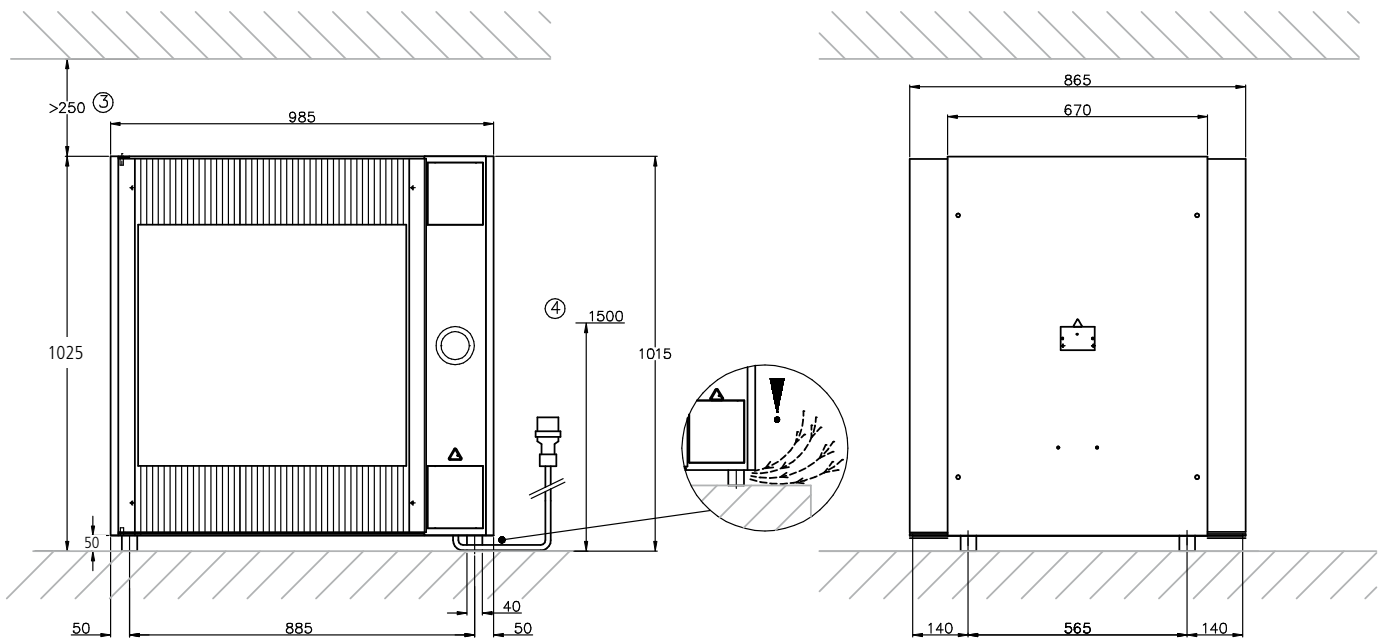
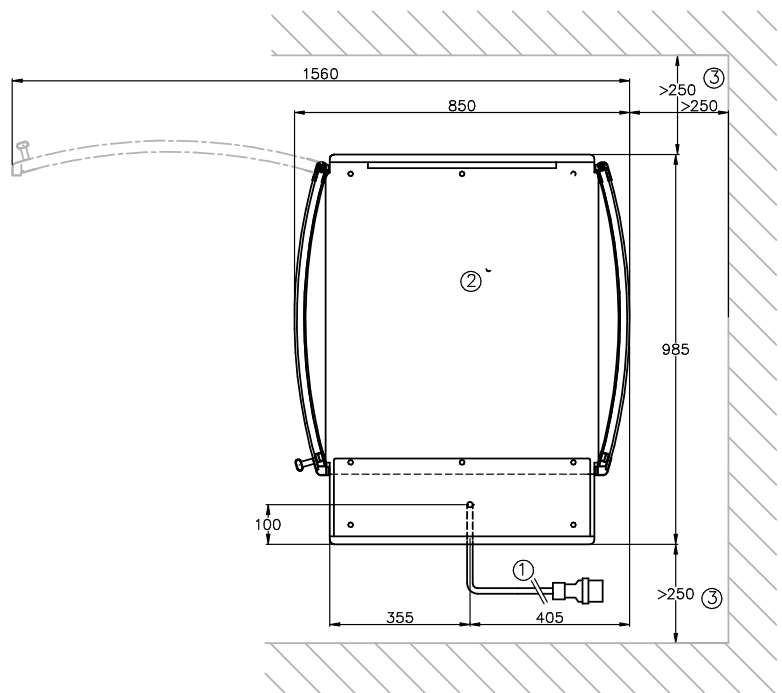
- Programming and options.
- Working of the unit.
- Free space of unit for cooling of drive motor and blowers.
- Run through the user manual.
- Periodical maintenance:
 - o Cleaning of fan plate every month.
 - o Cleaning of fans on blower every month.
- How to react for information or service calls.

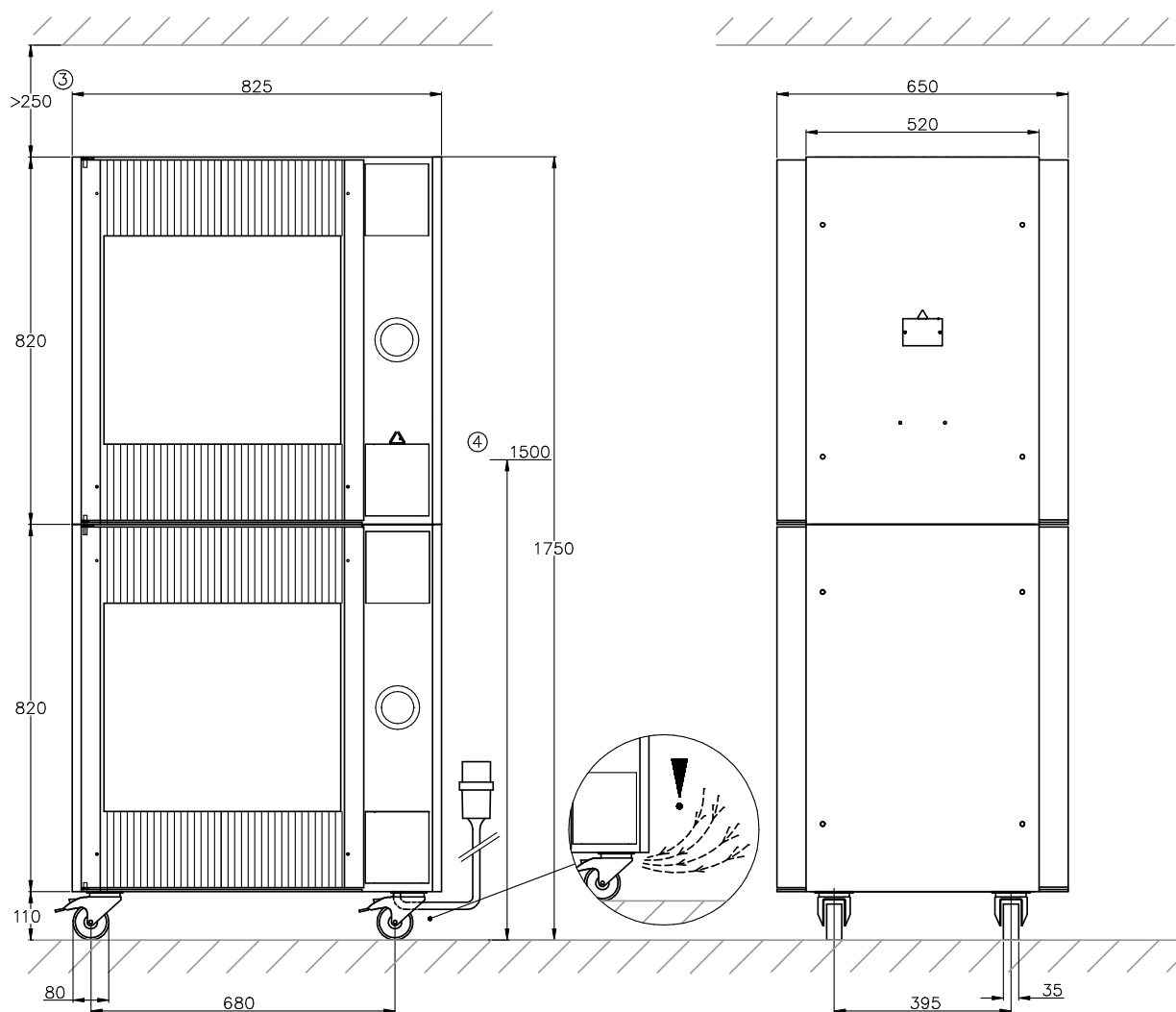
Description belonging to the lables on the drawings

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

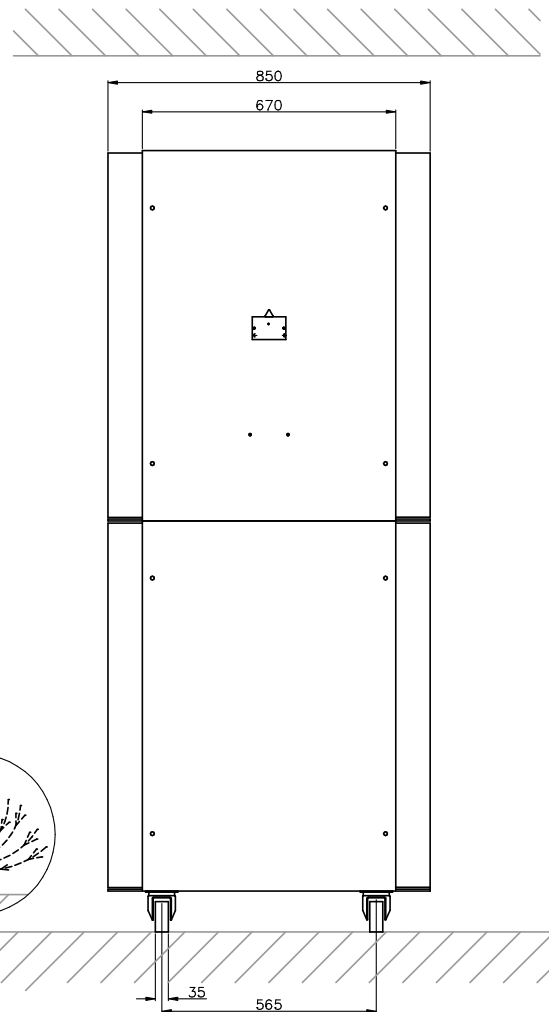
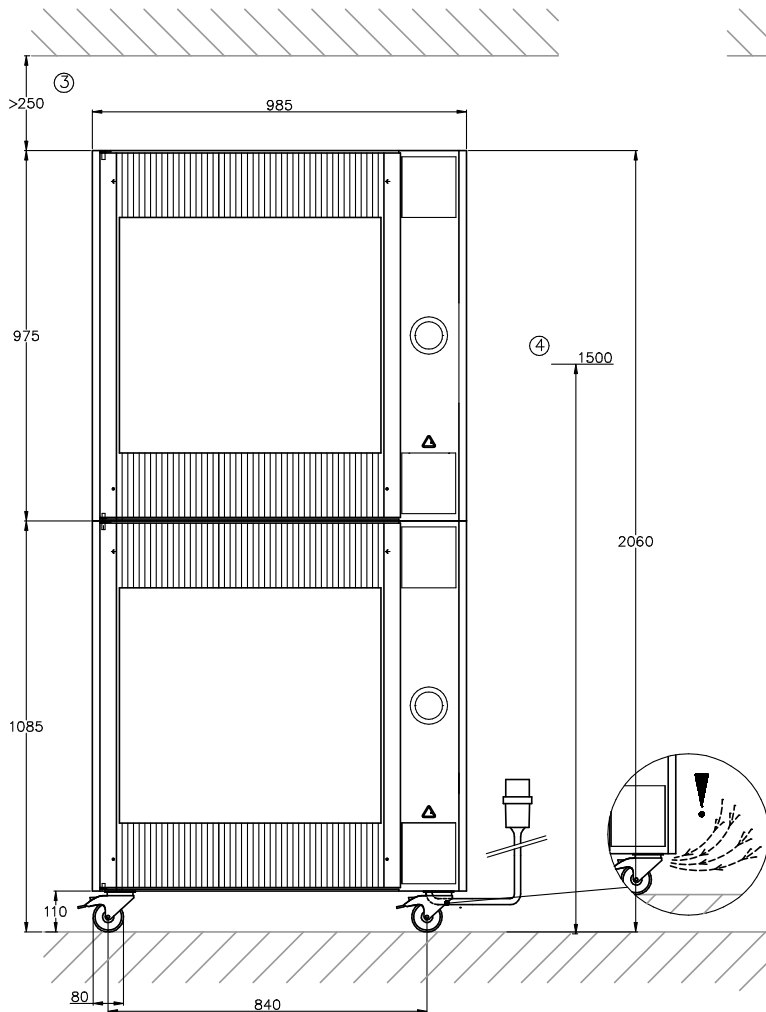
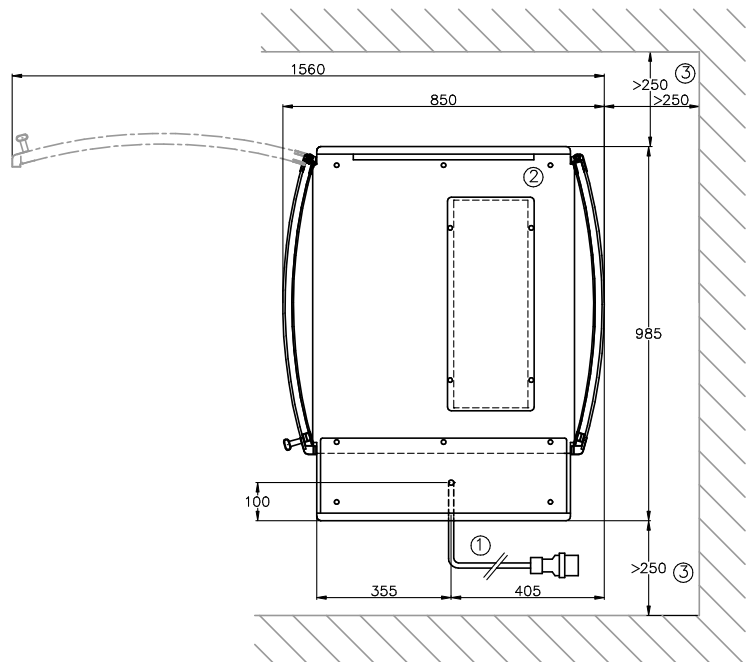
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STG 7

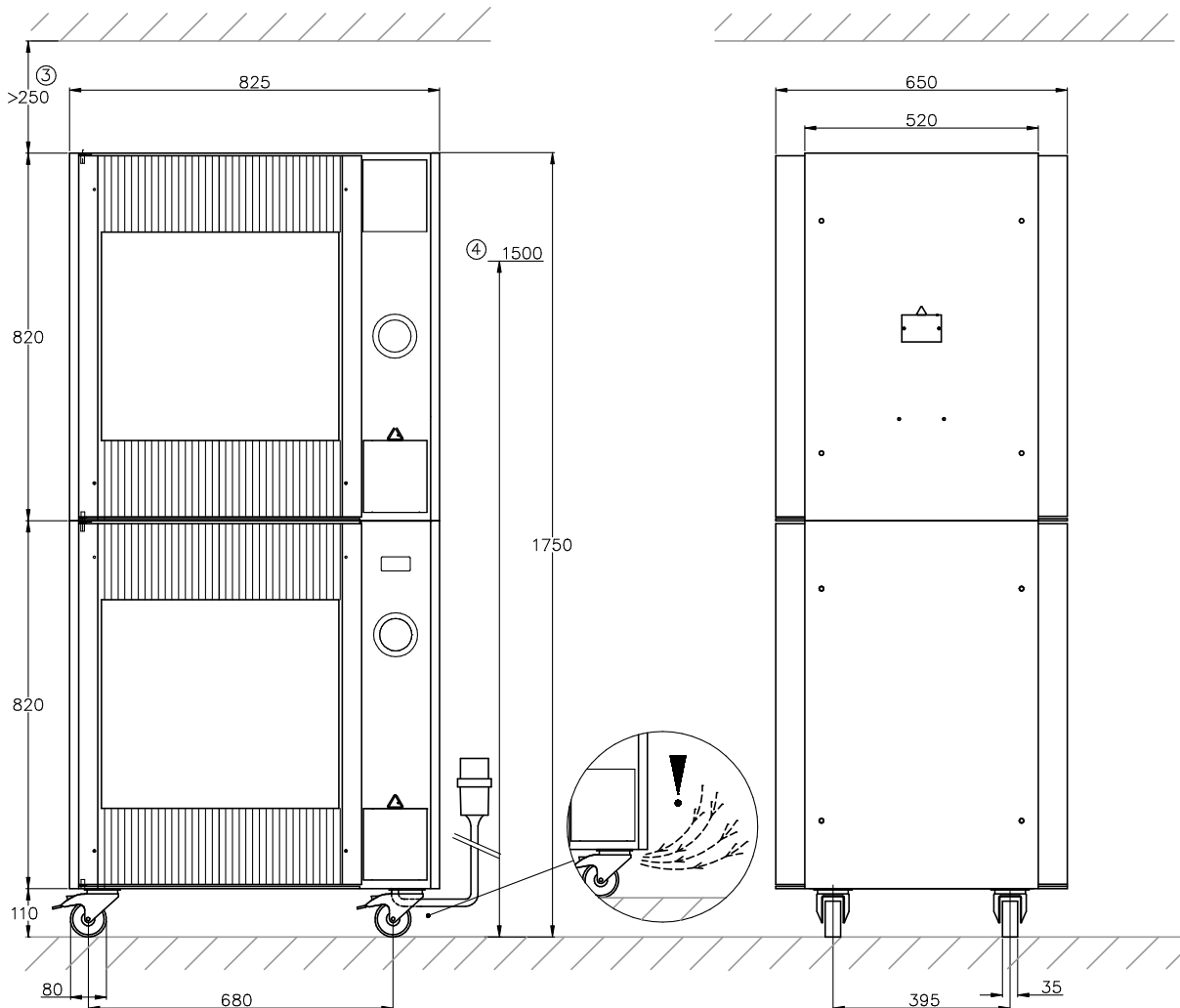
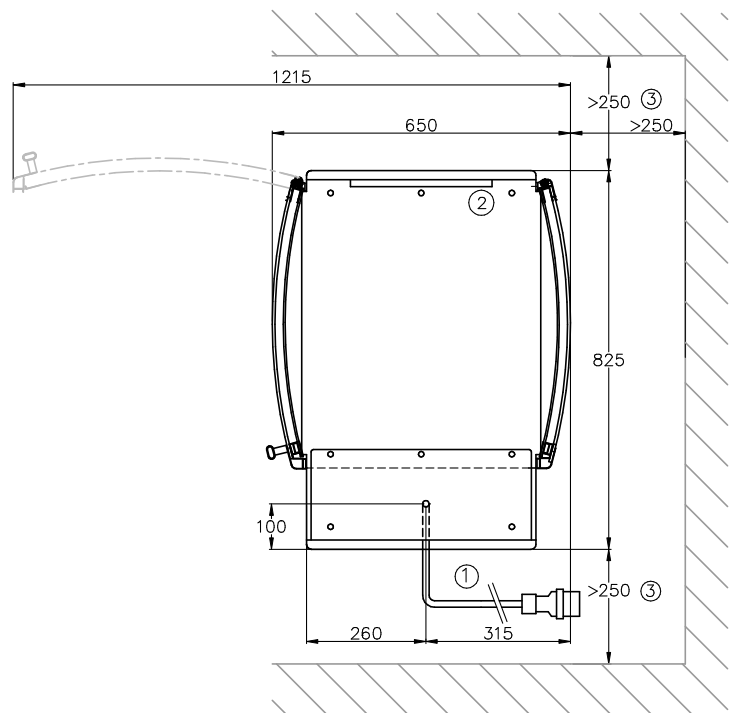




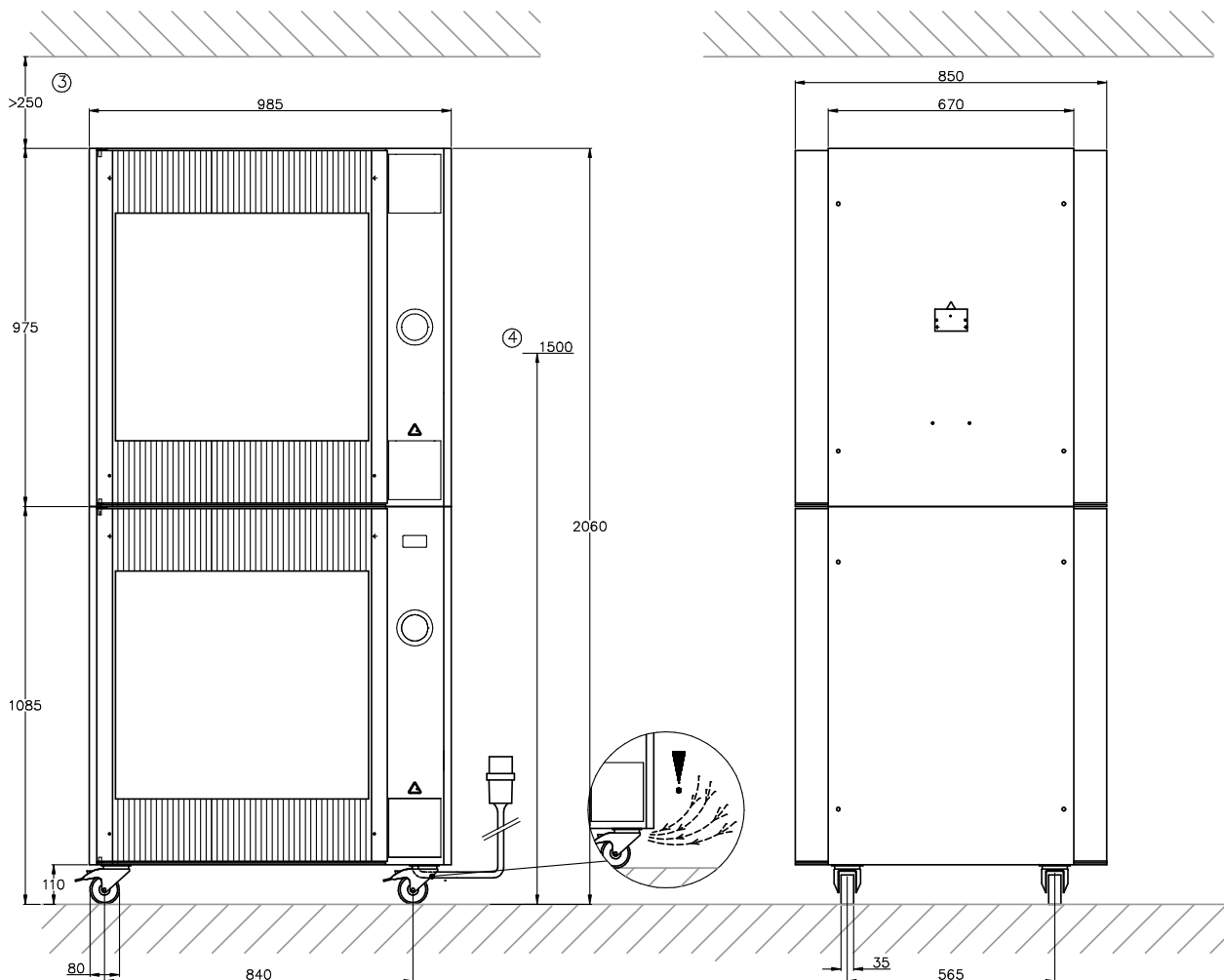
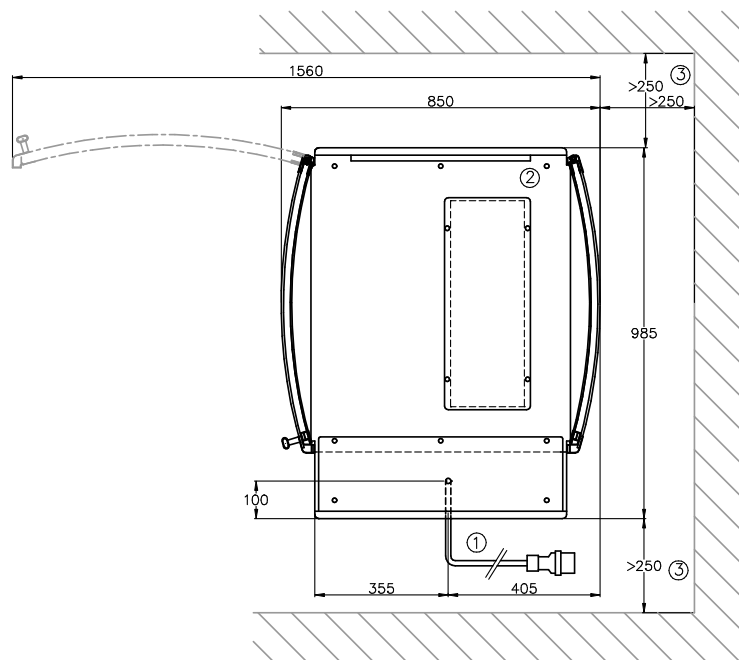
STG 7 + 7



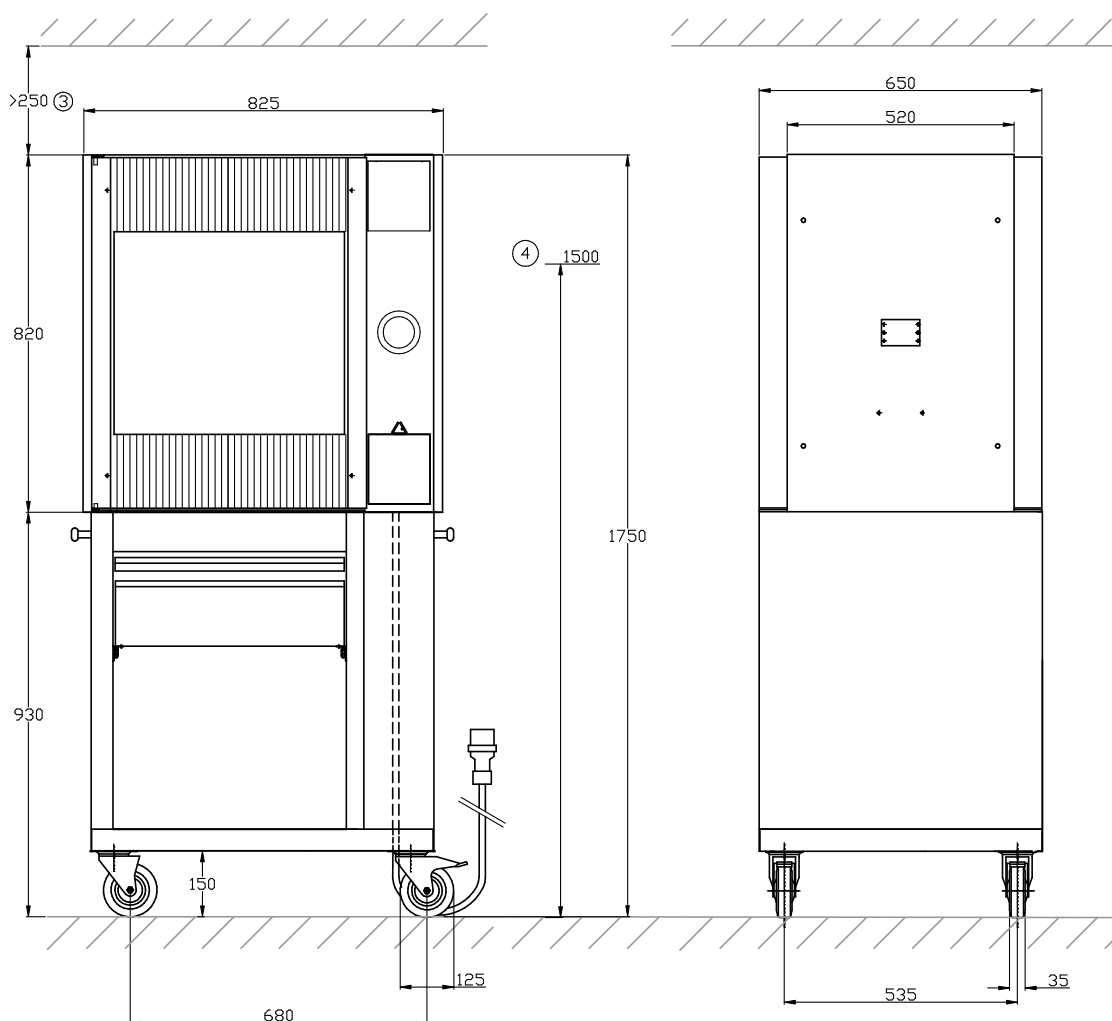
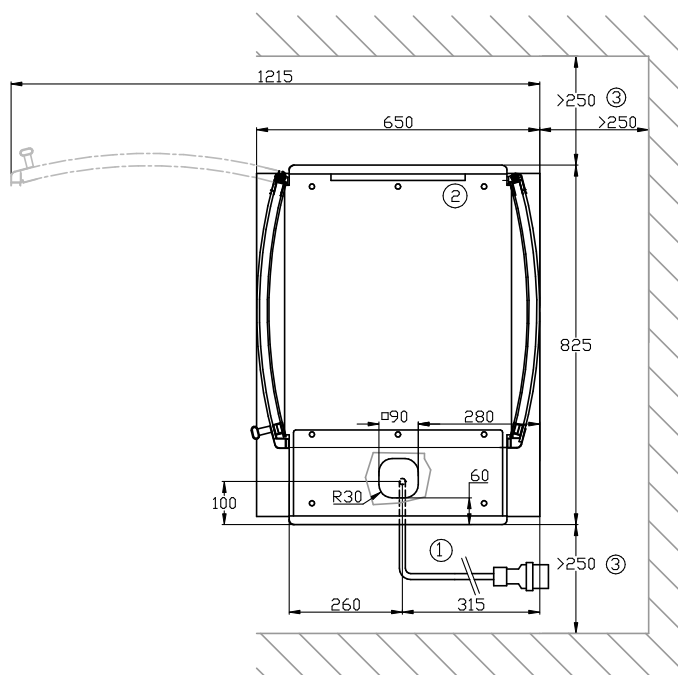
STG 5 + STW 5

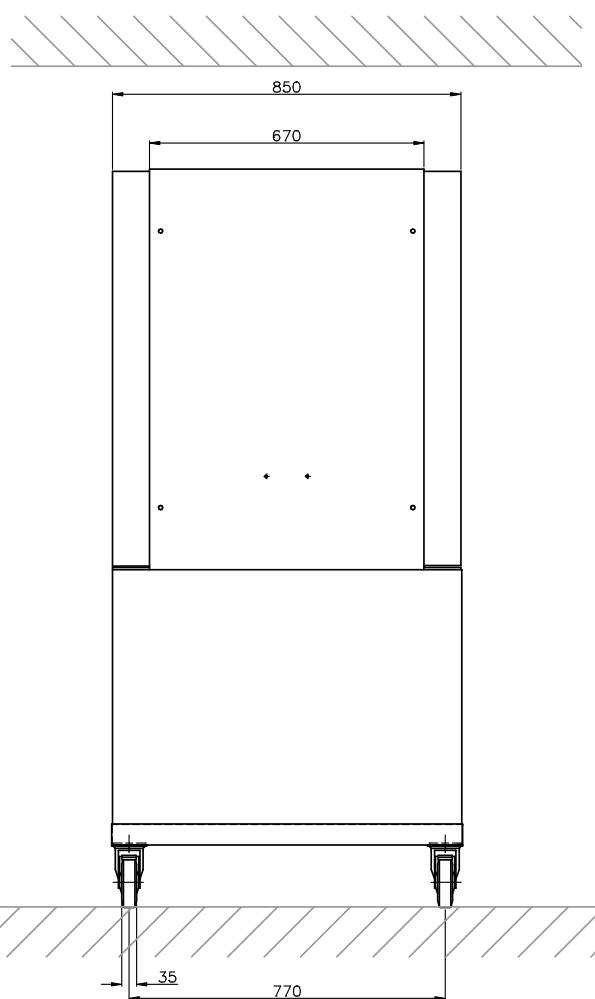
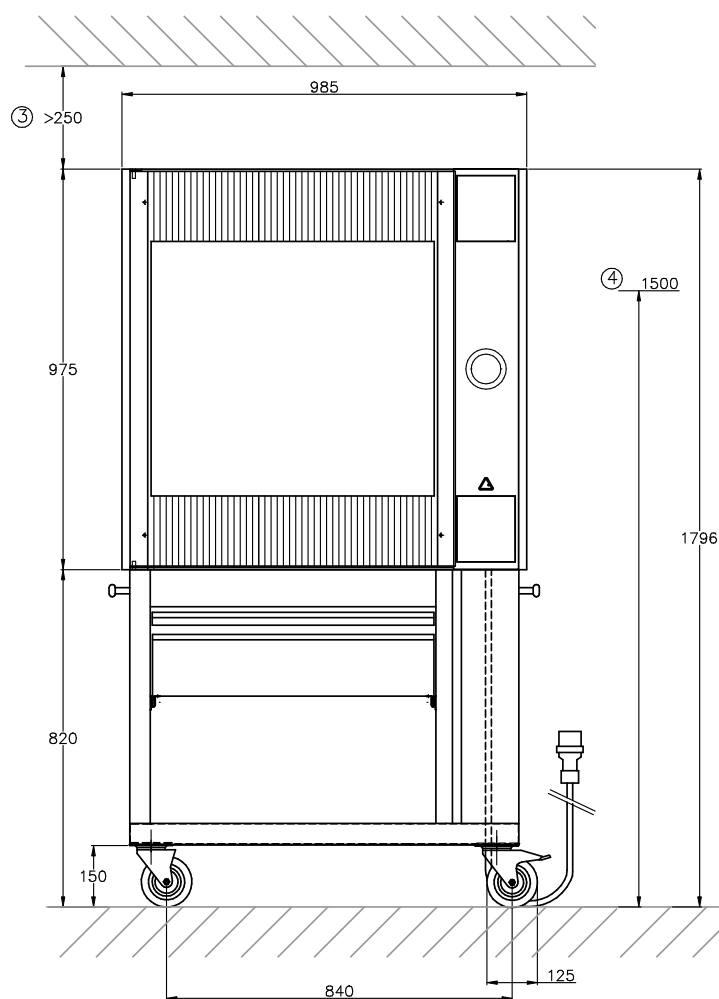


STG 7 + STW 7

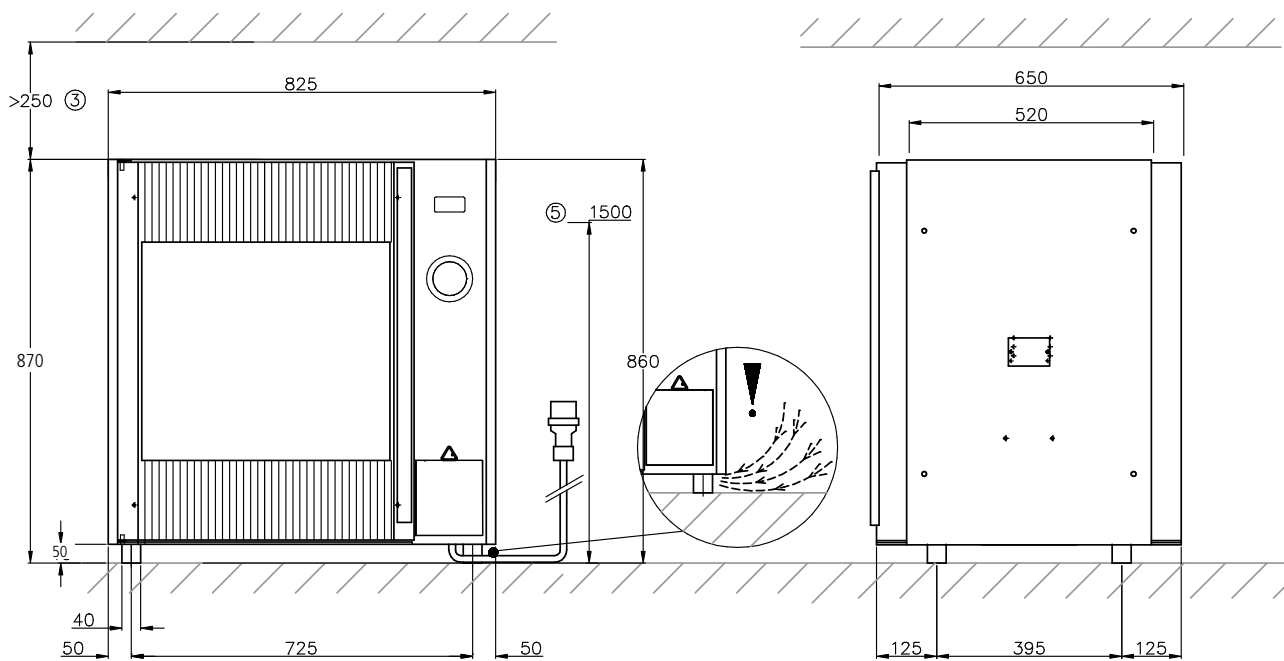
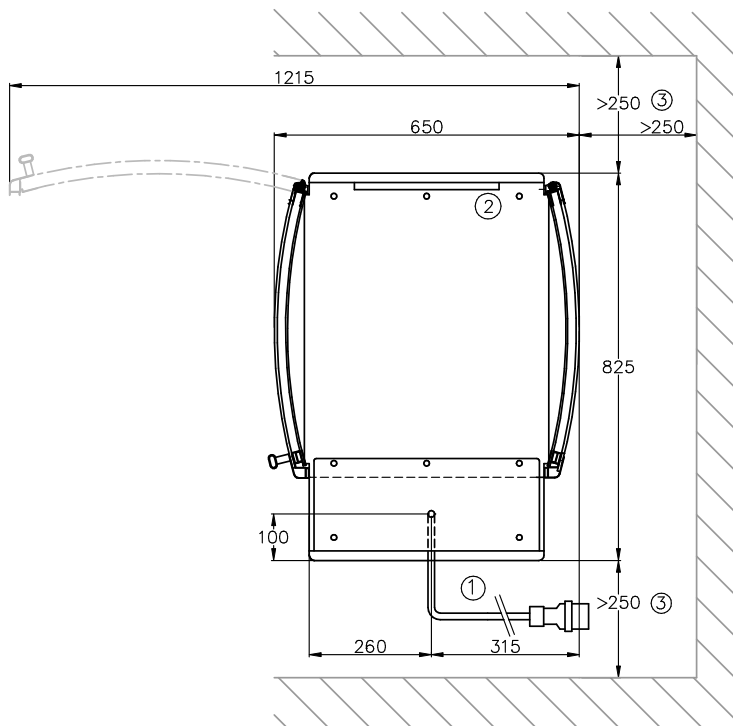


STG 5 ON BASE

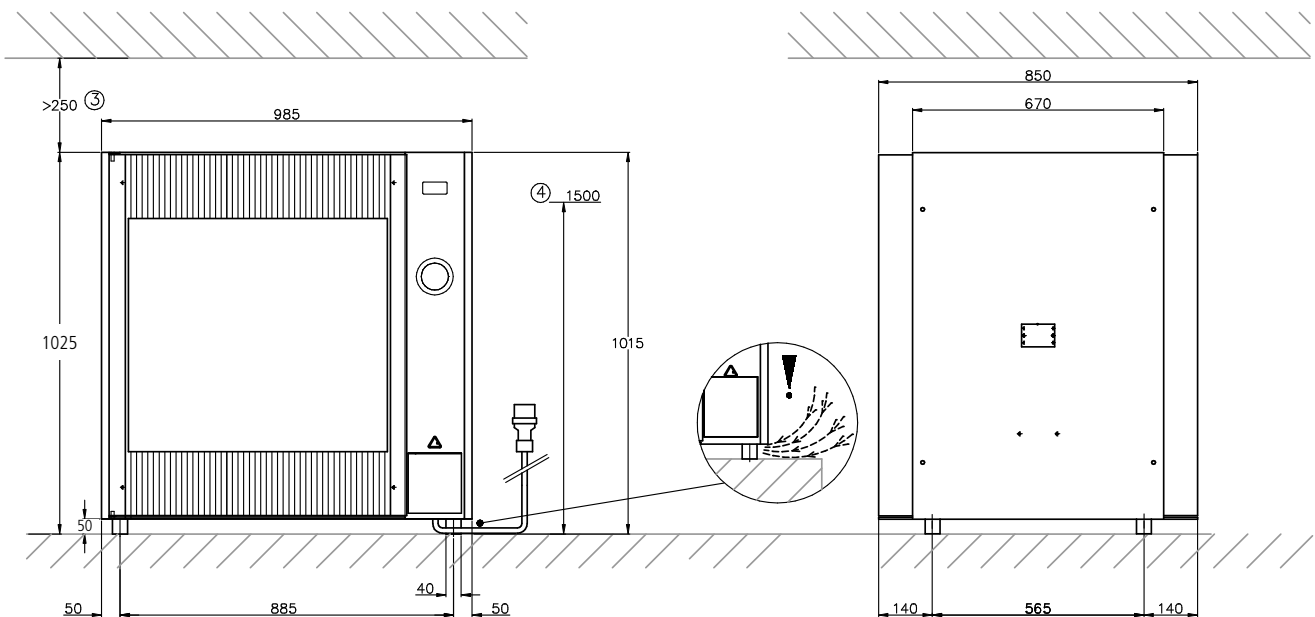
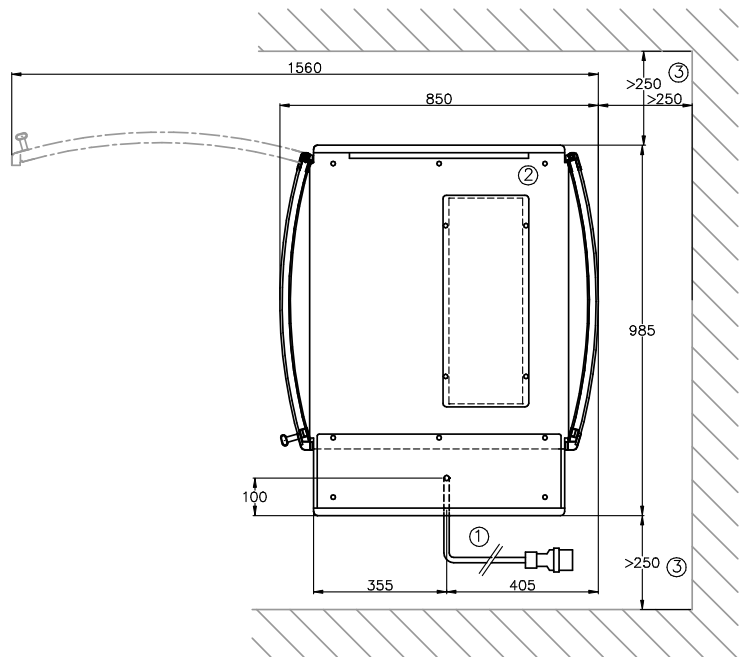




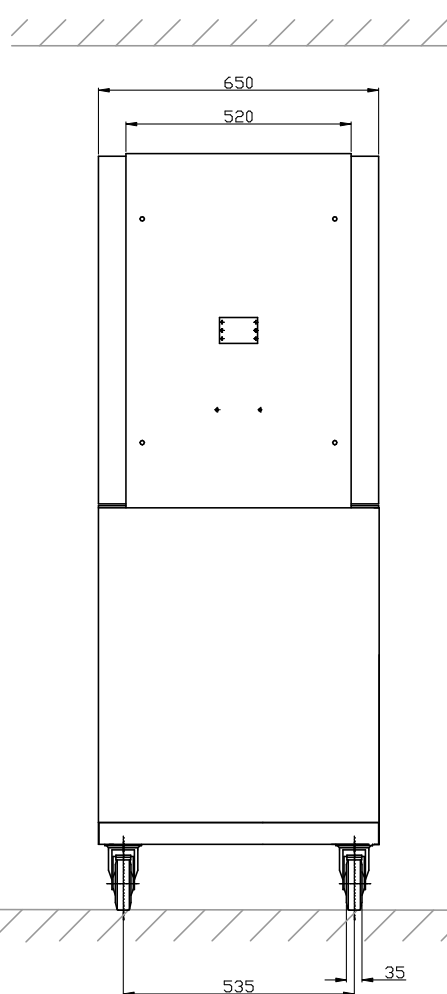
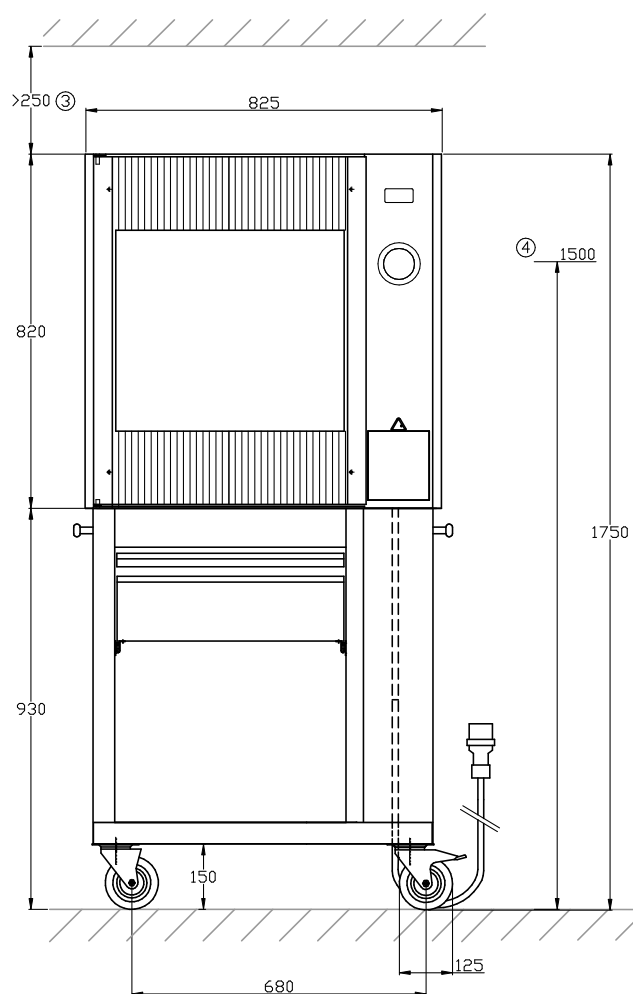
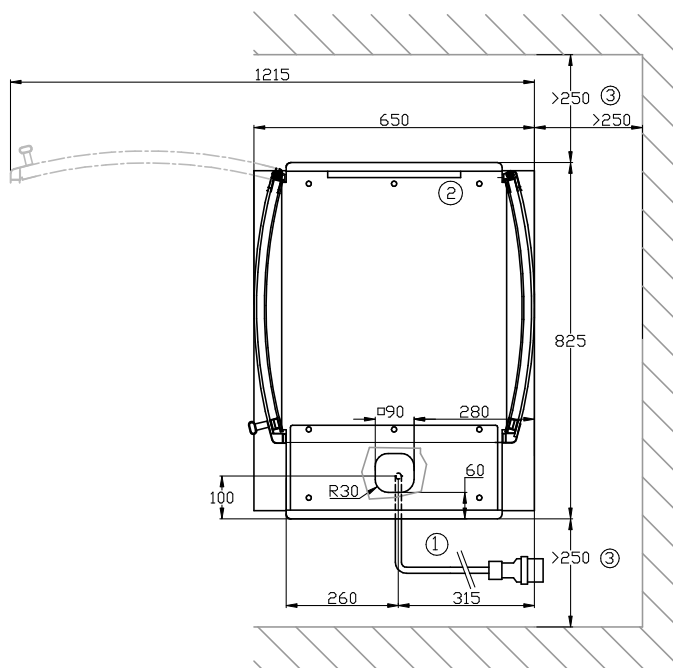
STW 5



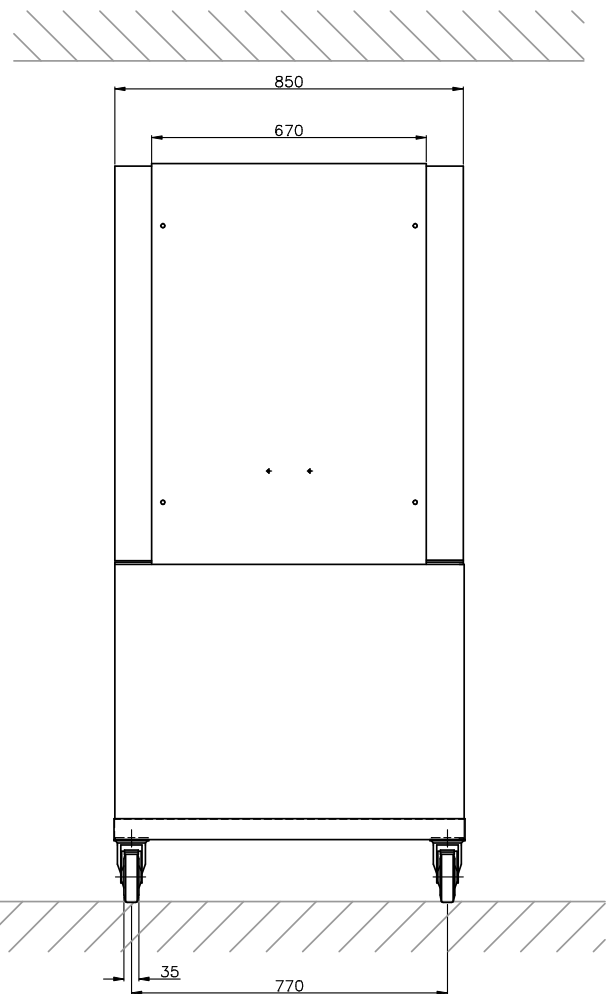
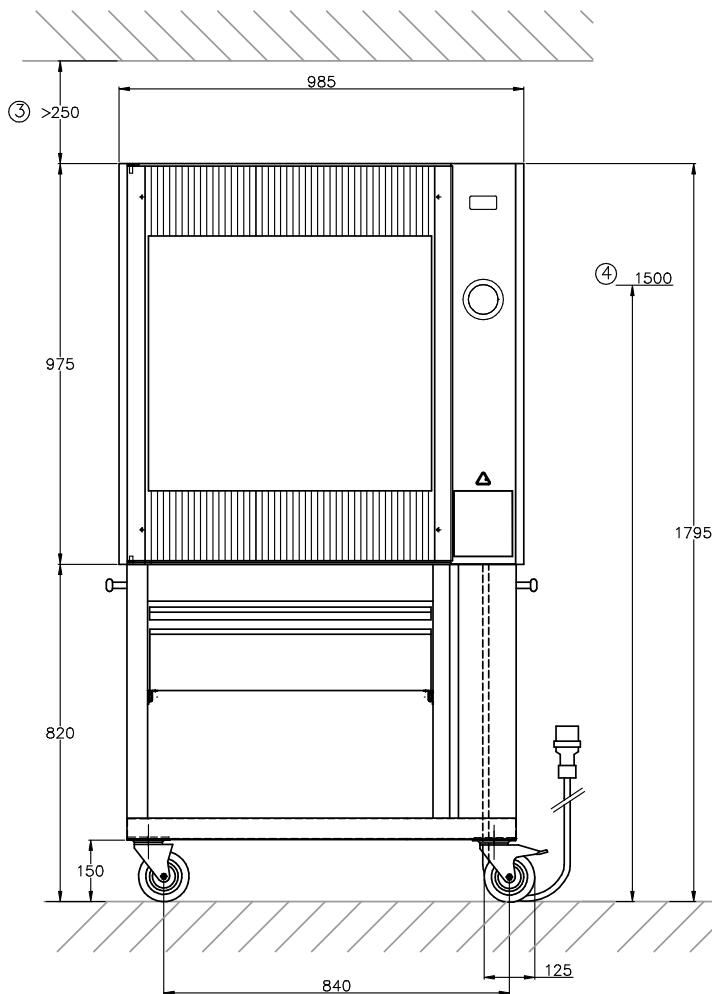
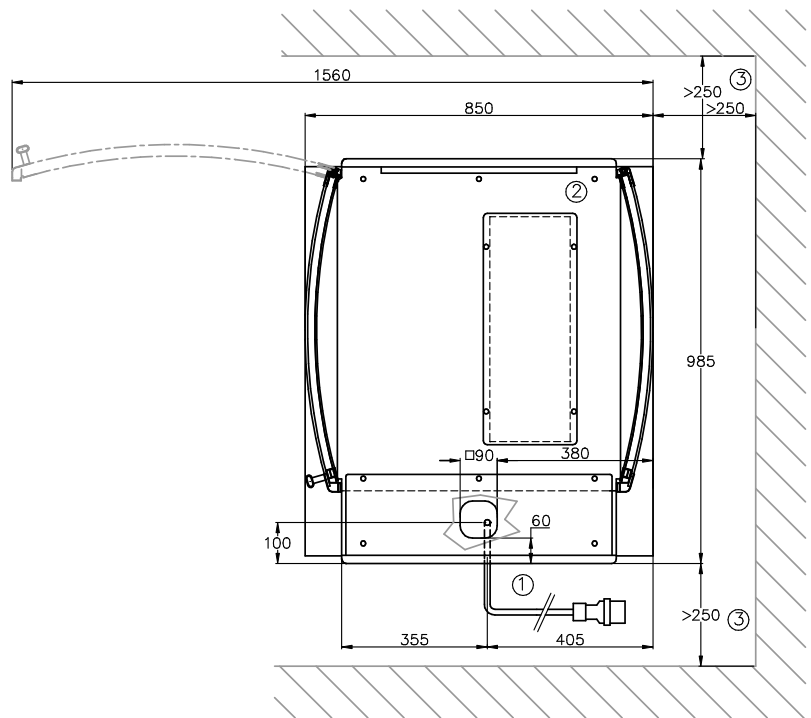
STW 7



STW 5 ON BASE



STW 7 ON BASE



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