

USER MANUAL

COUNTERTOP GAS COMMERCIAL ROTISSERIE OVEN



MODEL: GR-268



USR Brands, Inc.

Phone: 800-764-1172 | www.usrestaurant.com | sales@usrestaurant.com

Thank you for purchasing this range of appliance of our company.
Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.

Warning:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this appliance.

For your safety

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

Warning

Earthing & Lighting risk

The appliance should be grounded safely in case of any electrical shock. When there is lighting, cut off the power supply at once.

Notice

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.
For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

Warning

Never clean the appliance when it is still hot. If the glass get in touch with cold water when the inside temperature is still too high, the glass may break into pieces. Never strike the glass with sharp things.

This rotisserie absorbs the advantages of similar products home and abroad, which is novel in design and reasonable in structure. Also it is easy to operate and maintain. The rotisserie is quite good-looking in appearance, which can decorate your working environment. It is an ideal choice for super-markets, western food kitchens, fast-food chains and other food industries.

1. General information

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical life.

This instruction manual contains the information needed to properly install the appliance, and to use and care for the appliance in a manner which will ensure its optimum performance. This manual is considered to be a permanent part of the appliance. This manual and supplied instruction, circuit diagrams, schematics, parts breakdown illustrations, notices, warnings and naming plates must remain with the appliance if it is sold or moved to another location. It should be easily accessible for anyone carrying out the installation, servicing, and cleaning.

This appliance adopts the excellent motor, which has a good performance.

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes. This product is intended for commercial use only. Not for residential use. **WARNING:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Improper installation, adjustment, alteration, service or maintenance could lead to property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this unit. This manual must be retained for future reference. •Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

An authorized service agency should handle all maintenance and repair. Prior to conducting any maintenance or repair work contact your authorized service representative.

GAS PRESSURE: The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSI (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2PSI (3.45 kPa).

2. Product Specification

Model	GR-268
Voltage	120V
Frequency	60Hz
Power	32,000BTU
Dimensions	39.8*31.9*31.5 inch L*D*H

3. Electrical and gas installation & Starting of the appliance

- 3.1. Make sure the supplied voltage matches the rating voltage on the naming plate.
- 3.2. Make sure that the appliance is grounded safely. For convenient operation, never pile up the sundry goods near the switch.
- 3.3 The unit must be placed on an even location. A clearance of 10cm should be kept on the right and left sides. A clearance of 20cm should be maintained between the rear part of the unit and the non-combustible wall.
- 3.4 Connect each piece of wire correctly to the power supply.
- 3.5 The gas feeding pipe is 3/4NPT. A gas regulator should be installed. Please make sure the gas regulator is correct in gas type.



1. Before installation, remove the outer plastic films. 2. After receipt of the product, check that the unit is not damaged. 3. Installation should be done by an authorized technician. 4. Unit connection shall comply with provisions in gas safety, installation and operation. 5. The unit is only applicable to a low-pressure gas regulating valve. It may cause property loss or safety accidents if a high or medium pressure regulating valve is used. 6. The unit should keep a minimum clearance of 4" away from combustible objects (e.g. walls, windows etc) on both sides, and 8" at its back. For use only on non-combustible floors. 7. The unit should be installed under a vent hood in compliance with all applicable regulations. 8. After installation, keep the appliance stable and level, and do not tilt or sway during operation. 9. If the pressure of the gas pipeline is 10% higher or lower than the rated pressure the unit requires, a regulator should be installed to ensure it reaches the rated value. 10. After connecting the unit to the gas system, check for leaks at joints

and pipe fittings using soapy water.

Warning:

Installation and maintenance should be done by an authorized technician. **1.** Do not use gas that is not applicable to the unit or a high-pressure or medium-pressure regulating valve. **2.** Unit should be turned off when not in use or when left unattended. **3.** This product is a commercial machine that needs to be operated by trained personnel. The unit is not intended for residential use and such applications will void the warranty. **4.** Do not dismantle or self-modify the appliance. **5.** Do not touch the appliance directly during or after operation to prevent injury. **6.** The stainless steel surfaces should be cleaned appropriately and regularly.

4. Operation

The following is the explanation of the controlling panel:



- 4.1 Turn the power switch on;
- 4.2 Set the digital thermostat to desired temperature. Please refer to below instructions of setting procedure;
- 4.3 Turn the ignition switch on. The flame would detect the flame. The sparker is going to produce SPARK. After the flame is stable, the unit would cycle to keep temperature constant;
- 4.4 Turn the illuminator on to give best view of cooked chicken;
- 4.5 Turn the rotate switch on to get the disk started;

4.6 After chicken is done, turn off the ignition switch. The flame would be turned off.



Detailed explanation for temperature setting

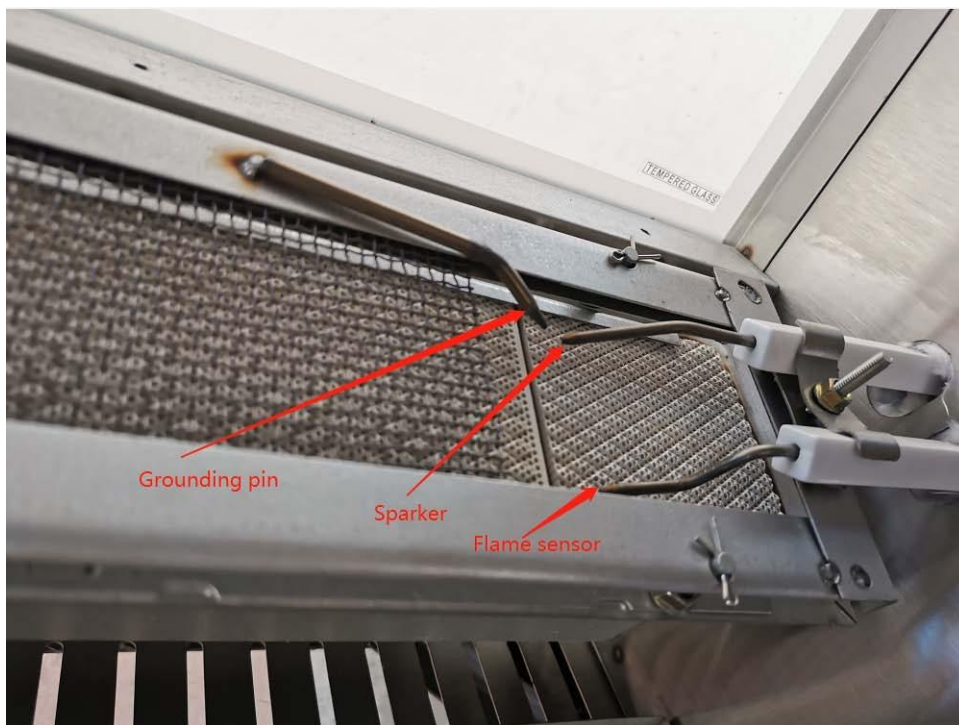
Temperature range 0-300 °C. The best temperature is 220~~230°C for roasting chicken. For duck, the best cooking temperature is 250°C

Note: SET is for setting selection before setting temperature. When SET is pressed the line SV would flash, press **V/^/<** to adjust the desired temperature. When setting is done, press SET to confirm.

V To adjust temperature lower

^ To adjust temperature higher

< Selection of different digits. Choose the digits you want to set.



5. Transportation and storage

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. Keep it dry and dust-free. Do not expose it to direct sunlight. Avoid mechanical shocks and vibrations. If it is for temporary storage, the weather-proof method should be taken.

6. Cleaning and maintenance

- 6.1. Before cleaning and repairing the unit, cut off the power in case of electric shock.
- 6.2. Use a piece of wet cloth dampened by detergent solution which is not corrosive to clean the outside part of unit.
- 6.3. Never use a water jet to clean the appliance. Try to prevent the water flowing into the electrical parts. If so, malfunctions of appliance may occur.
- 6.4. Take out the forks, main shaft and round disks and clean them with non-crosive detergent solution. Then wash them with clean water.
- 6.5. Hold the top fan cover and unscrew the 4 nuts. Then take off the cover gently. Dismantle the fan blades then wash them. If there is too much build-up of grease, the fan may get stuck and cause the motor to get burnt.

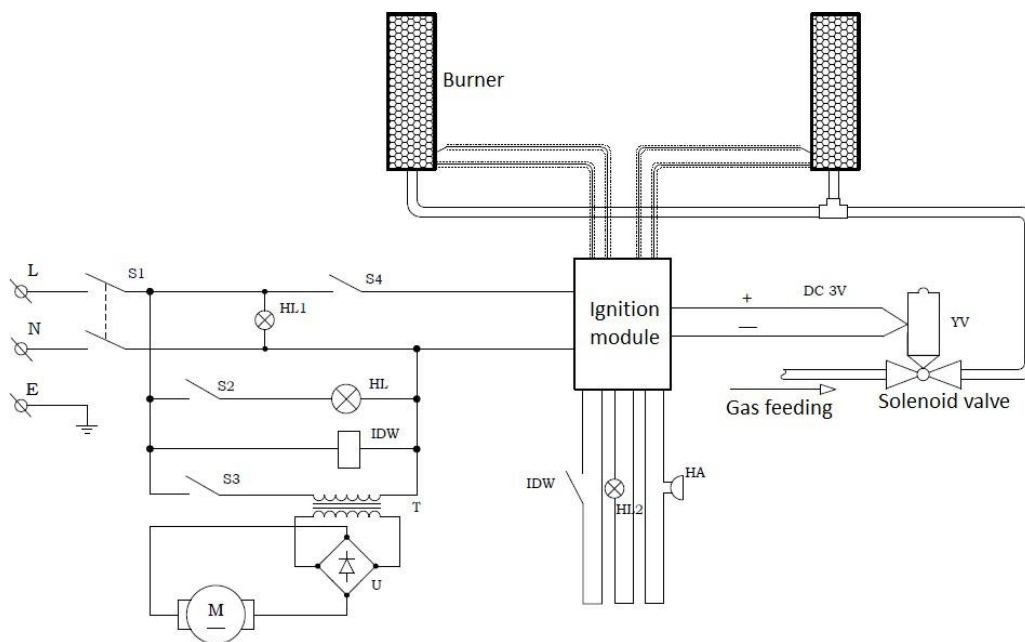
7. Notice

- 4.7 The voltage and phase of power supply should match that one on the naming plate.
- 4.8 Operators should install suitable switch, fuse protector around the appliance. The

operator should abide the electricity codes.

- 4.9 The appliance should be grounded safely. No insulation material should be placed between the body and earth. Make sure the appliance is grounded safely to avoid electric shock.
- 4.10 Before using, be sure that the wire is not loose and the voltage is normal.
- 4.11 The appliance should be installed and adjusted correctly before it is put into use.
- 4.12 The installation and the maintenance of the products should be done by the professionally trained technician. Before carrying out the above actions, make sure the appliance has stopped working and has cooled down completely.
- 4.13 When the appliance is running, never try to touch the body of the appliance. Wear a pair of gloves when dealing with the food stuff.
- 4.14 Never try to clean the body of the appliance when it is still hot, or the toughened glass may break into pieces.

8. Circuit diagram



HL1 : Power indicator

S1: Power switch

S3: Rotation switch

HA: Buzzer

T: Transformer

YV: Solenoid valve

HL2: Ignition indicator

S2: Illuminator switch

S4: Ignition switch

IDW: Digital thermostat

U: Rectifier

M: Motor

9. Daily checking

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.