

**Professional Manufacturer**

# **Electric Rotisserie**

## **User's Manual**

Welcome to purchase our products. Please accept our whole staff's thanks!  
Please read this manual carefully before operation to assure correct use.

## Brief introduction

Our factory mainly produces Western Kitchen Equipment, such as Barbecue series, baking series, heating preservation series, and snacked series and so on.

GB Gas Shawarma Broiler series are made by absorbing advantages from foreign products. It owns a new style, using top quality of stainless steel materials and having hanging basket design, a reasonable construction and convenient operation. 360 degrees rotating broiler function, Full three-dimensional BBQ and 2 burners. There are High Temperature Glass on both sides, which helps to watch the whole roasting barbecue process, Energy efficient and durable. Electronic ignition can make sure convenient usage and easy operation.

### Warning:

1. Don't use the pipe to clean it.
2. Connect the safe grounding before using this product !

## Basic parameters

| Model   | Size(mm)      | Volts(V) | HP(kW) |
|---------|---------------|----------|--------|
| IEJ-268 | 1010*630*880  | 220-240  | 6      |
| IEJ-266 | 810*630*610   | 220-240  | 4.5    |
| IEJ-206 | 670*553*1587  | 220-240  | 6.7    |
| IEJ-201 | 1000*900*2140 | 380      | 20     |

## Transportation and Safekeeping

During the transportation process, this product, should be handled carefully in order to prevent violent vibration. Generally, the packed product shouldn't be long-term to deposit on the open-air, and you should put it at a storehouse where is well ventilated and has no corrosive air. Not set upside down. If you need to deposit it at the time, you should take measures to defend the rain.

## The Regulations on Installation and The Usage Environment

- ① This product should be put in a steady place, and the distance of its two sides should be more than 10 cm to non-combustible thing, The back should leave more than 20cm of non-combustible thing(for example: the brick wall etc.).
- ② The voltage of power supply on this equipment must agree with the voltage of power supply on the product card.
- ③ The customer need to set power switch, machine of melting break and the machine of electric leakage protection in the equipment nearby. The front of switch forbids heaping sundries for convenient operation.
- ④ This equipment must connect the ground line safely before use.
- ⑤ Please pay attention, don't touch the broiler when it is working, don't splash on the machine, in order to keep the glass from damage!
- ⑥ Please don't move or bend the temperature bar in the basin.

- ⑦ Before switch it on, you should check whether the conjunction of each electric component is firm or not, and the safety connect ground whether is credible.
- ⑧ Replace the power cable should choose to the same model of electric cable, and ask professional person to replace.
- ⑨ During the electric connection of this product on installation and maintain, you should please ask the person who have a certificate on electrician operation to install.

## Operation

1. Accessories of the stove: temperature controller, rotating switch, point switch, light switch.

Temperature controller: it is used for adjusting the heating temperature.

Rotating switch: it is used for controlling the shaft rotating.

Point switch: it is used for controlling the roasting case can be stopped in some place in order to put in or take out food.

Light switch: it is used for controlling the light in the stove.

2. The broiler is made up of three sets of heating pipes, the upper temperature controller on the control panel controls the upper set of heating pipe, and the down temperature controller controls the down two sets of heating pipes.
3. Connect the power supply, turn the power on, revolve the temperature controller clockwise to set the temperature as needed. Then the heating indicating light will be bright, The heating pipe is working, when the temperature reaches the set result , the temperature controller can cut off the power supply automatically, and the heating indicator is off , the heating pipes stop to work. When the temperature falls down slightly, the temperature controller can be connected automatically and the heating indicator is bright, the heating pipes will work again. Thus do it again and again to ensure the temperature within the scope of setting.
4. When roasting the food, please control the temperature inside the broiler under 300℃, in order to decrease the smoke and keep fresh air. If the temperature controller is out of control, and the temperature go up to 350℃, and the limit thermostat works to cut off the power supply.
5. When the limit thermostat works, the heating pipes stop to heat, once the temperature in the broiler is less than that thermostat protects, if need to work again, only to re-turn on the power switch, they can be reset to work. If it can't be reset, maybe the temperature is still within the protected range, please wait.
6. Plug the power supply and press the rotating switch to fulfill the function of rotating, you can close it if there is no need. Notice: The shaft must be rotating in the process of roasting, and then it can reach the ideal effect.
7. because of the role of thermal convection, the hot air will be up, and the cool air will fall down, so the color of the food during roasting can't be the same, and it should be adjusted during the process then can reach the ideal effect.

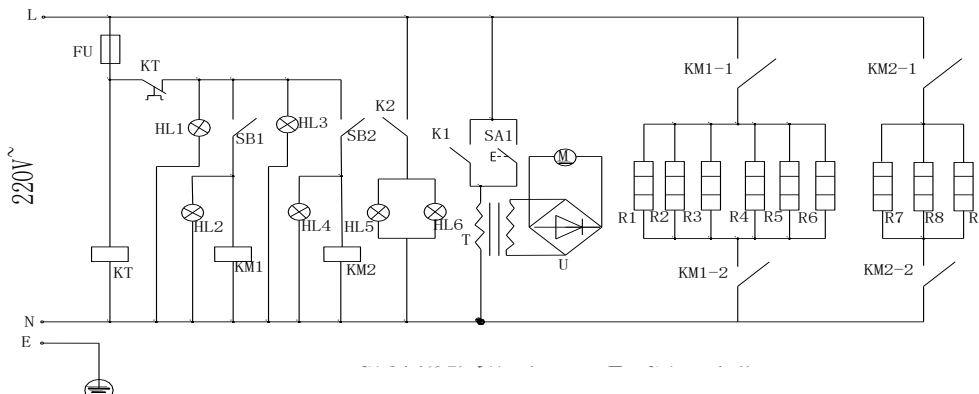
8. When put in or take out food, press the point switch, it can stop the roasting case in any place.
9. Press the light switch, the light in the broiler will be bright, it helps to watch the roasting condition.
10. There is a oil basin in the bottom of the stove, but the height of the oil can't reach 1/2 of basin, and the user should clean it in time.
11. When finished, Please rotate the Temperature control knob counterclockwise to the limited position, and cut the power supply to make sure safety.

Warning: Don't put the combustible things (for example towels) on the stove, in case of fire.

## Sweep and Maintain

- ① Before sweeping and maintaining, please cut off the power supply in order to prevent the accident.
- ② Use the wet towel which has no Corrosive cleanser to clean its surface and the power supply derivation line surface after the task has been completed everyday. Forbid to use the water to wash it directly in order to prevent to damage its electricity function.
- ③ This kind of machine is designed for roasting food , any other of usage is not suitable.

## Electricity Principle Diagram



SB1,SB2—temperature controller      HL1,HL3—power indicator  
 R1-R9—heating pipe      SA1—point switch      HL2,HL4—heating indicator  
 U--Silicon rectifier      K1—rotating switch      HL5, HL6—light  
 M--DC Motor      KM1,KM2—Contactors      KT-- Thermal Circuit Breakers  
 FU—Fuse      K2—heating controller      T—transformer

## general Troubleshooting

| Phenomenon  | reasons   | Handling Methods  |
|---|---|---|
| Connect the power supply, the indicating light is not bright, and the rotating axis doesn't work. | <ol style="list-style-type: none"> <li>1. The Master switch is off.</li> <li>2. the Fuse is burned out.</li> <li>3. Thermal circuit breaker protection</li> </ol> | <ol style="list-style-type: none"> <li>1. Check the line whether there exists electricity leakage, turn off the master switch.</li> <li>2. change another fuse.</li> <li>3. open the side panel, reset thermal circuit breaker</li> </ol> |
| The power indicating light is   | 1. Some of the motor  | 1. Check and tighten  |

|   |  |  |
|---|--|--|
| bright, but the rotating axis doesn't work.   | line is Loosen or shedding.<br>2. The transformer is burned out.<br>3. The Silicon rectifier is damaged.           | the connection of the motor line.<br>2. Change the transformer.<br>3. Change the Silicon rectifier.                  |
| The power supply indicating light is bright, but the lights are not bright.   | 1. Some of the lighting line is Loosen or shedding.<br>2. The tungsten is burned out.                              | 1. Check and tighten the connection of the lighting line.<br>2. Change the tungsten.                                 |
| The power supply indicating light is bright ,the rotating controller is revolved to the set position, the light is on, but the broiler is not heating | 1. Some of the heating line is Loosen or shedding.<br>2. the contactor, heating pipe or the thermostat is damaged. | 1. Check and tighten the connection of the heating line.<br>2. Change the contactor, heating pipe or the thermostat. |

### **Accessories: 12 pieces of hanging hooks**

### **Guarantee clause: The product will be maintained for life.**

(1) The term of validity for “three guarantee” is: Six months

(2) The acknowledgement on the term of validity for “three guarantee”: calculating it from the day of sale, deduct the day of delay ,which results from the repair or without accessories .If the last day of the term of validity is a legal holiday, take the next day of the holiday as the last day of the term of validity.

(3) Belong to one of the following circumstances, practice reasonable charge for repair:

A, More than the term of validity

B, Have no voucher and note of the term of validity, except those who can prove in the day of the term of validity.

C, The content of the voucher do not tally with the product sign or it has been altered.

D, Not use the product according to the instruction of usage and maintenance, which result in the damage

E, The damage from the force majeure.

F, The parts that are the substitutes of maintain all belong to my factory.

G, About the product fault, my plant will not compensate for other obligation which is out of the guarantee.

(The modification of the instructions, please forgive not to notice.)