

VULCAN C SERIES ELECTRIC ROTISSERIE USER'S MANUAL



Index:	
General Data	2
Owner's Responsibility	3
Authorised Vulcan Catering Equipment Branches and Dealers	3
Parts Ordering / Service Information	4
Prior to Installation of Equipment	4
Electrical parts installation & Starting of the appliance	5
Operation	6 - 7
Cleaning Process and Maintenance	8
Circuit Diagram	9
Transportation and storage	10
Notice	10
Daily checking	11
Safety	12

GENERAL DATA:

MANUFACTURER: Reg No. 1954/002040/07
Vulcan Catering Equipment (Pty) Ltd
P O Box 60188 15 Newclare Road
Langlaagte 2102 Industria 2093
Johannesburg Johannesburg
South Africa South Africa
Web Site: www.vulcan.co.za

MODEL / SERIAL NUMBER: Vulcan C Series Rotisserie

PRODUCT CODE 2610615

ELECTRICAL SUPPLY: 380 V (380 Volts, 50Hz)

ELECTRICAL LOADING: 11kW

DIMENSIONS 1000x860x990

ROTATING SPEED 3RPM

OWNER'S RESPONSIBILITY:

It is the owner's responsibility to:

- 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. It is equipped with a fan to distribute the heat more evenly inside the chamber. The door consists of double layers of toughened glass, which has a good effect of insulation. Also it is furnished with a thermostat and a timer.
- Replace warning signs or manuals when necessary. Contact an authorised Vulcan Catering Equipment dealer for replacement.

AUTHORISED VULCAN CATERING EQUIPMENT BRANCHES AND DEALERS:

Vulcan Toll Free Number	0860	Vulcan / 885226
Johannesburg Branch Office	(011)	249 - 8500
Johannesburg Service Department	(011)	249 - 8578 / 8582
Johannesburg Spares Department	(011)	249 - 8600
Johannesburg Standby Tel. Number	(082)	446 - 7095 <u>After Hours</u>
Cape Town Branch Office		
Cape Town Office Tel. Number	(021)	510 - 5010
Durban Branch Office		
Durban Branch Office Tel. Number	(031)	569 - 7800
Port Elizabeth Office		
Port Elizabeth Office Tel. Number	(041)	453 - 5177
East London Branch Office		
East London Office Tel. Number	(043)	722 - 2883
Botswana Dealer Office		
Botswana Dealer Office Tel. Number	(+267)	395 - 2228
Namibia Dealer Office		
Namibia Dealer Office Tel. Number	(+264)	61 251 - 708

PARTS ORDERING / SERVICE INFORMATION:

Parts / spares orders must be placed directly with your local branch / distributor. To help speed up your order, we require the following information:

1. Model / Serial Number _____
2. Voltage _____
3. Item Part Number _____
4. Quantity Required _____

The serial number data plate is situated at the front right hand side of the unit.

Service information may be obtained by calling your local branch / distributor. When calling, please have the following information available:

1. Model / Serial Number _____
2. Voltage _____
3. Nature of Service Problem _____

PRIOR TO THE INSTALLATION OF EQUIPMENT:

- Read this operating manual to ensure that the installation meets all the requirements as specified within the Operating and Installation manual provided with your unit.

ELECTRICAL PARTS INSTALLATION & STARTING OF THE APPLIANCE

1. Make sure the supplied voltage matches is correct.
2. Make sure that the appliance is grounded safely. For convenient operation, never pile up the sundry goods near the switch.
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.
4. The air switch should bear a current load of higher than 40A.
5. Connect each piece of wire correctly to the power supply.
6. The following spare parts are equipped with the unit. Install them correctly.

Item No.	S/N Description	Qty
1	Round disk	2
2	Oil collector	1
3	Oil filtering sheet	2
4	Fork	7
5	Socket screw	5
6	Main shaft	1

7. Install the 2 round disks onto the main shaft; then fix the forks between the 2 round disks; put the oil collector into the bottom runners, and make sure that the drainage screws have been locked well; place the oil filtering sheet onto the cross beams of front and back doors.

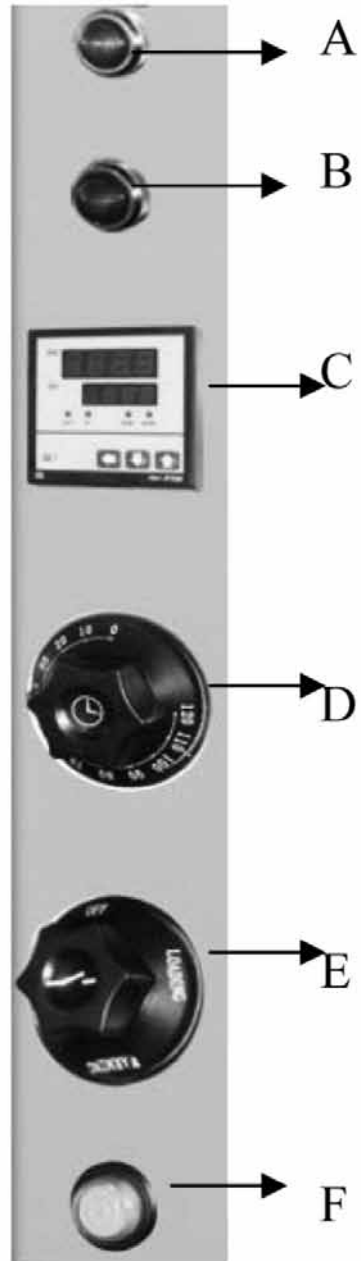
PLEASE NOTE

8. **The installation of the equipment must be done by a qualified registered technician all in compliance with statutory Health and Safety Regulations.**

OPERATION:

The following is the explanation of the controlling panel:

1. "A" : Power indicator;
2. "B": Heating indicator;
3. "C": Thermostat .Set the temperature. The maximum is 0-300°C. The temperature is suggested to be 250°C;
4. "D": Timer. Set the time of cooking;
5. "E": 3 - position switch, which has 4 levels: Off, Loading, Warming and grilling. When it is located at Off position, the units stops working; when it is located at Loading position, only shaft motor, top fan, rear quartz light and heating elements work, which are controlled by the travel switch; when it is located at Warming position, only top fan, front quartz light and main shaft motor work. The motor is controlled by the travel switch of front and back doors, when the door is opened, the motor would stop rotating; when it is located at Grilling position, the heating elements, the quartz light and the shaft motor work. Then the timer and the thermostat can work.
6. "F": Light switch



Detailed explanation for C

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.

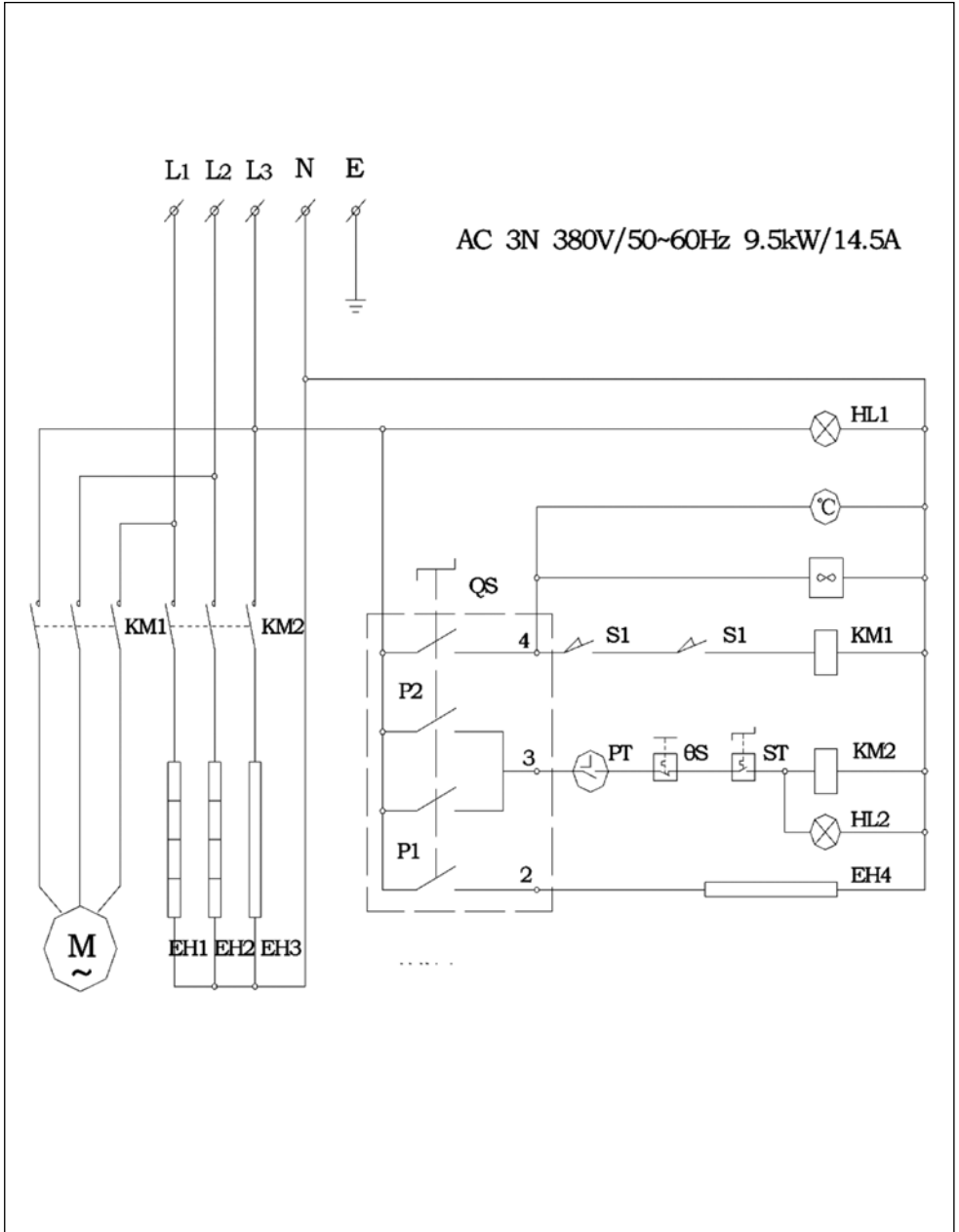
< Speedy adjustment. This symbol < has to be pressed with V or ^ simultaneously.

2. Connect the appliance to power supply, and set the 3-position switch at the Loading position, the thermostat and the timer will return to its 0 position. Use the fork to line up the chickens and lock the door well. The rotating of the motor would be controlled by the travel switch near the door; In order to achieve a satisfactory result of grilling, the chicken should not weigh more than 1 kilogram. There should be some gaps between the chickens. The gap at each end of the fork should be over 10mm. The sharp point should be at the far end of the motor.
3. When the 3-position switch is located at Grilling, the temperature should be set between 185 and 220°C. The timer should be set at 50 minutes. When the chickens are grilled, make sure that the top fan is working. Or shut the power down, and call a qualified technician for repair.
4. The unit can also act as a warmer. Locate the 3-position switch at the Warming position.
5. When the chickens are ready. Do not cut the power off immediately. Leave the unit at Warming state for a while. When the inside temperature falls below 100°C, cut off the power supply.
6. Wear a pair of gloves in case of getting burnt in the operating process.

CLEANING PROCESS AND MAINTENANCE:

1. Before cleaning and repairing the unit, switch off the power in case of electric shock.
2. Use a piece of wet cloth dampened by detergent solution, which is not corrosive, to clean the outside part of unit.
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.
4. Take out the forks, main shaft and round disks and clean them with non-corrosive detergent solution. Then wash them with clean water.
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.

CIRCUIT DIAGRAM



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.

NOTICE:

1. Operators should install suitable switch, fuse protector around the appliance. The operator should abide the electricity codes.
2. 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.
3. Before using, be sure that the wire is not loose and the voltage is normal.
4. The appliance should be installed and adjusted correctly before it is put into use.
5. The installation and the maintenance of the products should be done by a professionally trained technician. Before carrying out the above actions, make sure the appliance has stopped working and has cooled down completely.
6. 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.
7. Never try to clean the body of the appliance when it is still hot, or the toughened glass may break.

DAILY CHECKING

Check the appliance before and after use. Before using, make sure the appliance does 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 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.

SAFETY:

1. 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.
2. Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.
3. 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.
4. 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.
5. 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.
6. Never clean the appliance when it is still hot. If the glass comes in contact with cold water when the inside temperature is still too high, the glass may break.

Subject to standard Vulcan warranty within South Africa borders. Subject to standard Vulcan Export warranty outside South Africa borders. Vulcan reserves the right to modify or alter appliances without prior notice. Local prices subject to confirmation at time of purchase / placing of order.

© Copyright subsists on all work published in this operating manual and may not be reproduced or adapted, in whole or in part, without written permission of Vulcan Catering Equipment (Pty) Limited. Whilst every effort has been taken in the preparation of this operating manual to ensure the accuracy and relevance of the contents, Vulcan Catering Equipment (Pty) Limited cannot be held responsible for any omissions or errors, or from damages resulting from the use of information contained herein.

