

INSTALLATION MANUAL

TG - ROTISSERIE OVEN MODELS

MODELS

Manual controls

TG110 H
TG330 H
TG550 H



Model TG330 H

- 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 330-550 H and 110 H. These are manual controlled ovens.

- TG 330 H – Oven with seven spits (28 to 35 chickens).
- TG 550 H – Double oven with both seven spits (56 to 70 chickens).
- TG 110 H – Oven with four spits (16 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

Type	TG 330	TG 550	TG 110
Power (W)	9500	19000	5200
Fuses needed with power connection 400 V, 3N ~50...60 Hz (3 phases with zero)	3x 16 A	3x 32 A	3x 16 A
Fuses needed with power connection 200 or 230 V, 3 ~50...60 Hz (3 phases without zero)	3x 32 A	3x 63 A	3x 16 A
Fuses needed with power connection 230 V, 1N ~50...60 Hz (1 phase with zero)	1x 63A	-	1x 32A
Standard plug from factory CEE-form 5-pole	16 A	32A	16A
Power connection	400/230 V, 3N ~50...60 Hz or 230 V, 1N ~50...60Hz		
Net weight (kg)	153	303	75
Gross weight (kg)	179	336	87
Height (mm)	1070	2055	750
Width (mm)	985	985	825
Depth (mm)	800	800	500

Tools

- Standard set of tools.
- Metric wrenches, sockets and hex socket key wrenches.
- Multi-meter and AC current clamp meter.
- Temperature tester.

INSTALLATION

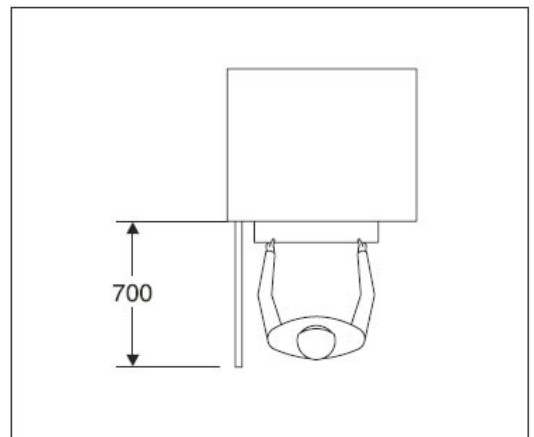
Immediately after unpacking the oven, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

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.

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.

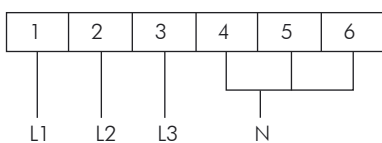


INSTALLATION

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.

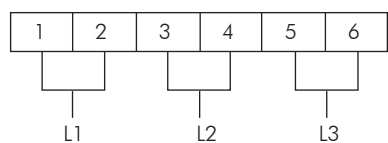
For a 3-phase 400 V ~ circuit with neutral, the unit must be connected according to the figure below.

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



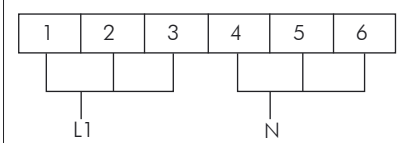
For a 3-phase 200 V or 230 V ~ circuit without neutral, the unit must be connected according to the figure below.

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 / CASTERS

The TG 110 and 330 ovens are furnished on 40 mm legs. The TG 550 models are furnished with 2 swivel and 2 locking swivel casters.

BEFORE FIRST USE

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 250°C 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:

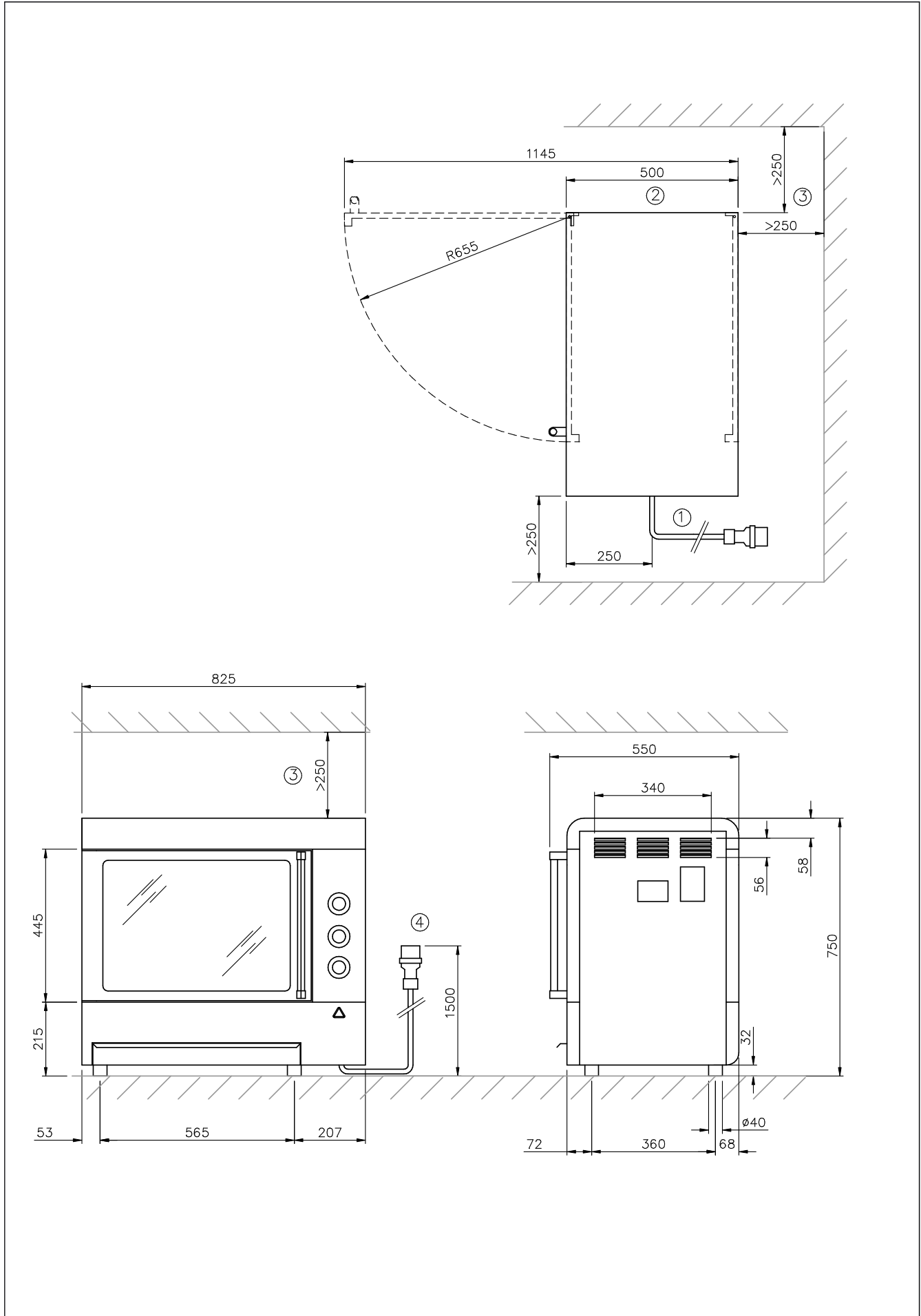
- The minimum capacity of the extraction hood has to be 500-800m³/h.
- The extraction hood has to extend minimum by 20 cm on all sides of the rotisserie.
- The extraction hood has to have a free height, above the rotisserie, of minimum 30 cm.
- The rotisserie has to be accessible for service purposes.

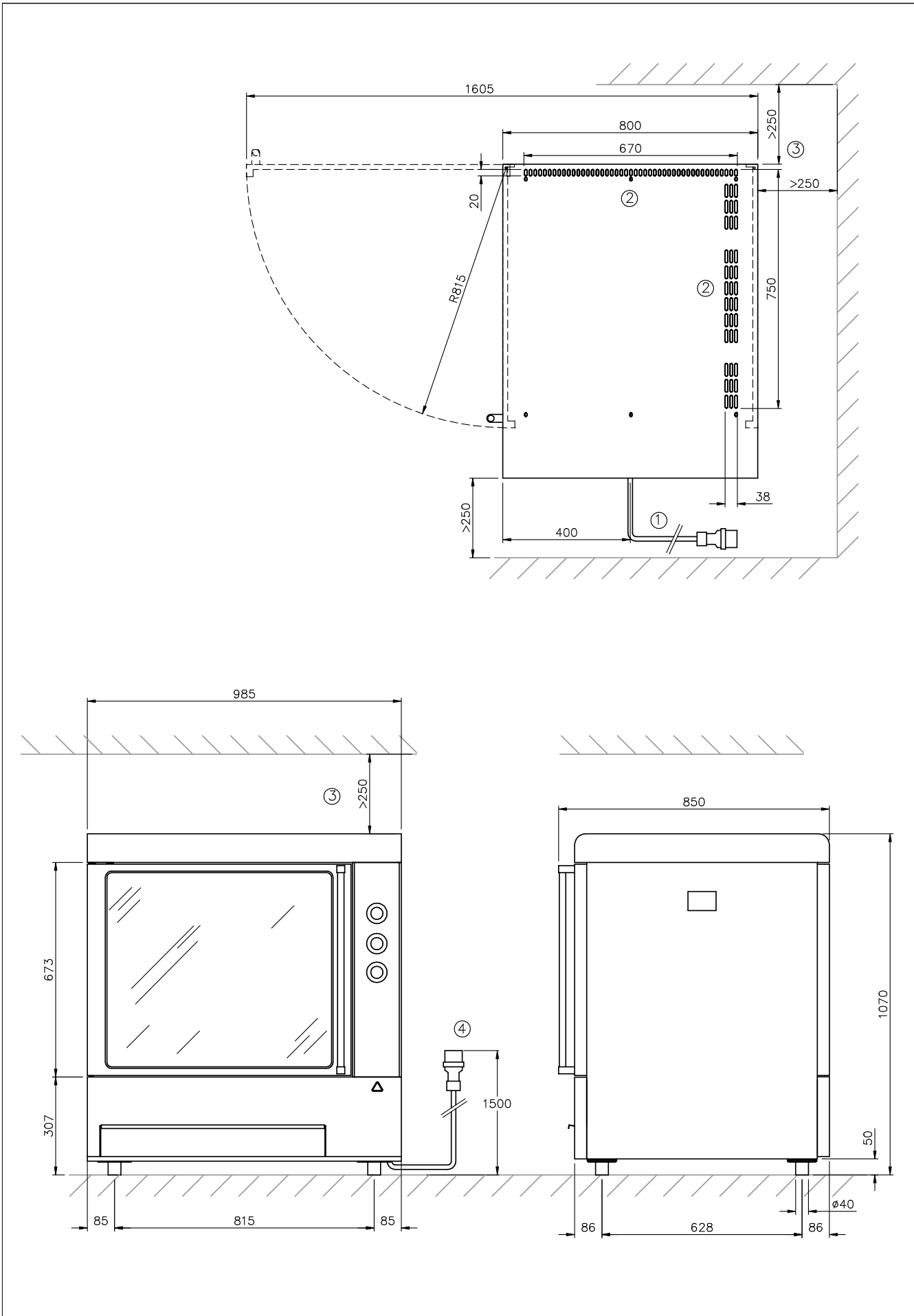
PLACING AND CONNECTING OF THE UNITS

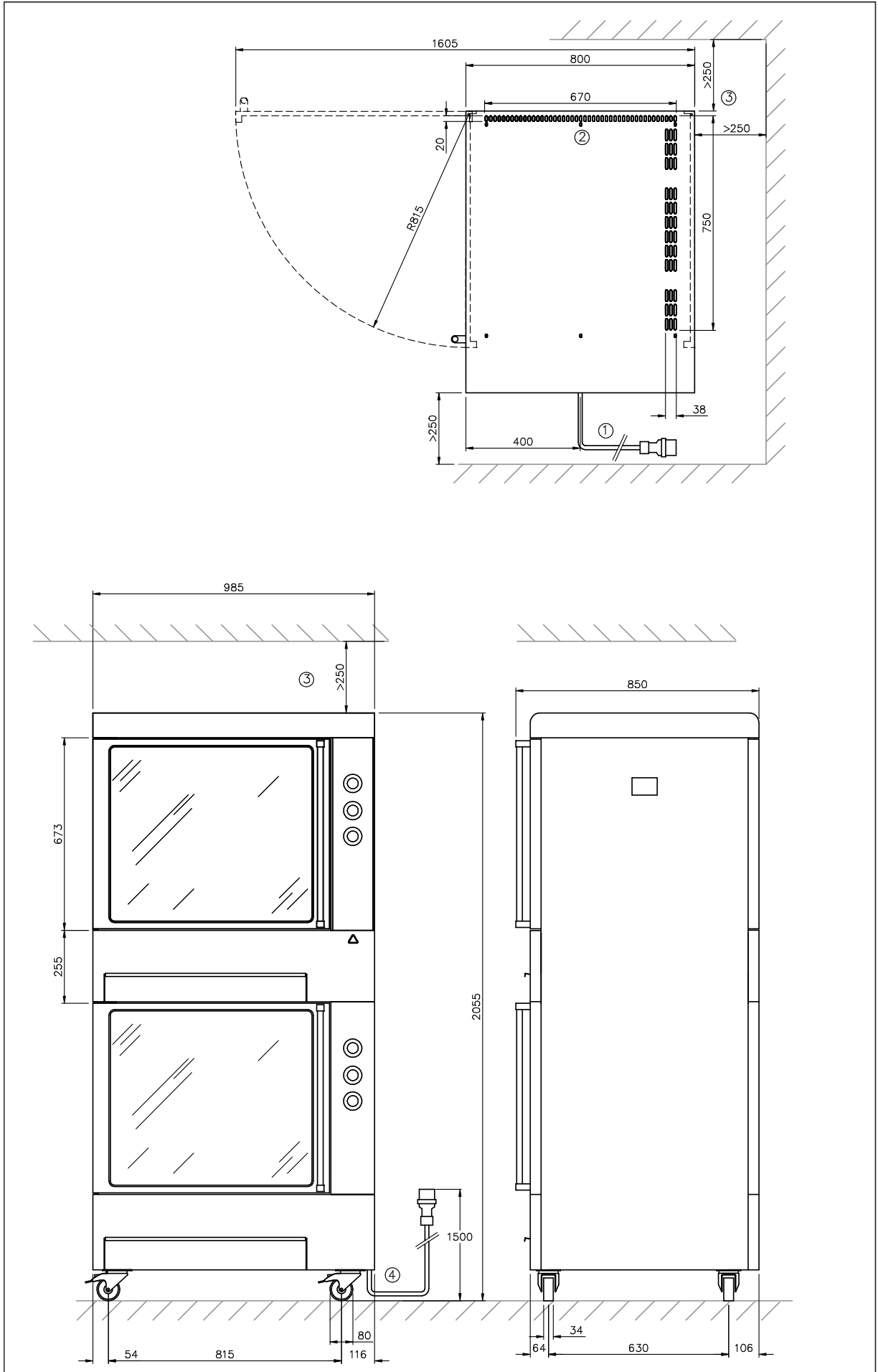
Description belonging to the labels on the drawings

Label	Description
1	Power cable, length 2,2 meters *
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









Fri-Jado B.V. • P.O. Box 560 • 4870 AN • Etten-Leur • The Netherlands • tel +31 76 50 85 400 • fax +31 76 50 85 444 • info@frijado.com • www.frijado.com