

INSTRUCTIONS

Installation, operation and care of

STG - ROTISSERIE OVEN MODELS

STW - WARMER MODELS

MODELS

Prog. Controls

**STG5-P
STG7-P
STG7-P-GAS**

Intelligent

**STG5-i
STG7-i**

Warmers

**STW5
STW7**



Model STG7-P

● **IMPORTANT** ●

READ BEFORE USING ROTISSERIE/WARMER

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MODELS



**Model STG5-P, STG7-P and STG7-P-GAS
Oven
(STG7-P displayed)**



**Model STG5-i and STG7-i Oven
(STG7-i displayed)**



**Model STW5 and STW7 Warmer
(STW7 displayed)**



**Model STW5 and STW7 Warmer
(STW7 displayed)**



**Model STG5-P Oven / STW5 Warmer and
STG7-P Oven / STW7 Warmer (displayed)**



**Model STG5-i Oven / STW5 Warmer and
STG7-i Oven / STW7 Warmer (displayed)**

• Rotisserie ovens with Programmable Controls shown; meat probe is optional

Installation, Operation and Care of STG - ROTISSERIE OVEN MODELS AND STW – WARMER MODELS

BEFORE USING THE OVEN OR WARMER FOR THE FIRST TIME,
CAREFULLY READ THIS ENTIRE MANUAL.

IMPORTANT NOTICE: The user is responsible for reading and following these instructions to ensure the safe and proper installation, operation, and maintenance of the ovens and warmers. The manufacturer expressly disclaims any and all liability for any and all damage or injury resulting from failure to follow and comply with these instructions, or from failure to exercise reasonable care in the handling, operation, cleaning, and repair of the ovens and warmers, and failure to explicitly include any warnings or instructions in this manual shall not give rise to any claim for damages. If you have any questions concerning the installation, operation, care, or maintenance of the ovens or warmers that are not covered by these instructions, please contact the manufacturer at:

Fri-Jado Inc.

877 – 374 – 5236 (toll free)

SAFETY SYMBOLS

The following symbols are used throughout this manual to alert the user to specific hazards:



= **WARNING**

Failure to observe this warning may result in personal injury, death, or equipment damage.



= **WARNING**

Risk of electrical shock. Failure to observe this warning may result in personal injury, death, or equipment damage.



= **WARNING**

Hot! Risk of burns. Wear heat-protective gloves.

Please read the safety instructions in this manual carefully and use the ovens and warmers only as described in these instructions to avoid injury or damage.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE!

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GENERAL

The **Fri-jado** STG Series Rotisserie Ovens and STW Warmers feature model wide tempered glass doors, both front and back. On the ovens, however, the back door may be replaced by a closed insulated panel. Bright quartz lighting promotes visual appeal.

The interior and exterior are made of stainless steel for good cleaning. The inside of the closed insulated panel, the rotor system and the accessories are provided with a non-stick coating for even better cleaning ability.

Ovens and warmers are available in two sizes:

- STG5 - Oven with 5 spits (15-20 chickens)
- STW5 - Warming cabinet
- STG7 - Larger oven with 7 spits (28-35 chickens)
- STW7 - Warming cabinet

FEATURES AND OPTIONS

Quantity per oven. All parts are optional.

	V-Spit	Turkey Spit	Basket	Chicken rack			Meat forks	Warmer shelves
				3 rack	4 rack	5 rack		
STG5	5	1	5	5	NA	NA	5	NA
STG7	7	1	5	NA	7	7	7	NA
STW5	NA	NA	NA	NA	NA	NA	NA	3
STW7	NA	NA	NA	NA	NA	NA	NA	3

Do not mix accessories on the rotor.

A Probe to measure the core temperature of the product is an option.

THIS PRODUCT HAS A ONE-YEAR WARRANTY FOR PARTS AND LABOR. PARTS THAT ARE NOT COVERED BY THIS WARRANTY ARE LAMPS AND GLASS. THE SOLE AND EXCLUSIVE REMEDY OF THE PURCHASER IS LIMITED TO REPAIR OR REPLACEMENT OF THE PRODUCT, AT THE SOLE DISCRETION OF FRI-JADO, INC. THIS LIMITED REPAIR AND REPLACEMENT WARRANTY IS THE SOLE WARRANTY PROVIDED FOR THIS PRODUCT AND FRI-JADO, INC. EXPRESSLY EXCLUDES AND DISCLAIMS ALL OTHER WARRANTIES, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY IS VOID WHERE DAMAGE RESULTS FROM IMPROPER USE OF THE PRODUCT OR THE PURCHASER USES THE PRODUCT IMPROPERLY.

OVENS

The ovens are provided with programmable control operation.

The STG ovens use self-basting spits with optional chicken racks, meat forks, or baskets. The rotation of the spits, racks, meat forks or baskets with the combination convection and radiant heat provide thorough cooking and even browning in the oven. The oven's grease drawer has a drain valve for elimination of excess fat and can be completely removed for cleaning.

WARMERS

The STG warmers feature low velocity, high humidity air circulation which keeps foods moist. The STW warming cabinets have three shelves.

STACKING

Units may, ex factory, be stacked in the following combination:

Top	Bottom
STG7-P STG7-I STG7-P-GAS	STG7-P STG7-I STW7 Same size wheeled base
STG5-P STG5-I	STG5-P STG5-I STW5 Same size wheeled base

Stacked units each have their individual power supply.

1. INSTALLATION

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



WARNING

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.



WARNING

For STG7-P-GAS only : Prior to installation, test the gas supply to assure that it agrees with the specifications on the machine data plate located on the right side panel near the controls.



WARNING

Appliances equipped with a flexible electric supply cord are provided with a three- or four-prong grounding plug. This plug must be connected into a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from this plug.

1.1 LOCATION

The oven may be placed where cooking may be observed to enhance customer awareness and **must** be installed on a level surface.

The installation location **must** allow adequate clearances for servicing and for proper operation of the front and rear doors.



WARNING

A minimum wall clearance of 10" (254 mm) from any glass, and 4" (102 mm) from each side panel must be maintained.



WARNING

For STG7-P-GAS only : The oven must be installed so that the flow of combustion and ventilation air will not be obstructed. Make sure there is an adequate supply of air in the room to allow for that required for combustion of gas at the oven burner

Keep the space around the bottom and the ventilation opening in the top of the STG free of obstacles to guarantee a good air flow in the electrical compartment and combustion chamber .



WARNING

Make sure that the windows stay out of the reach of children. During the grill process the windows get hot.



WARNING

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this appliance

1.2 LEGS / CASTERS

Each oven and warmer is furnished on 2" (50 mm) legs. Stacked units are provided with casters.

1.3 SUPPLEMENTAL INSTALLATION INSTRUCTIONS

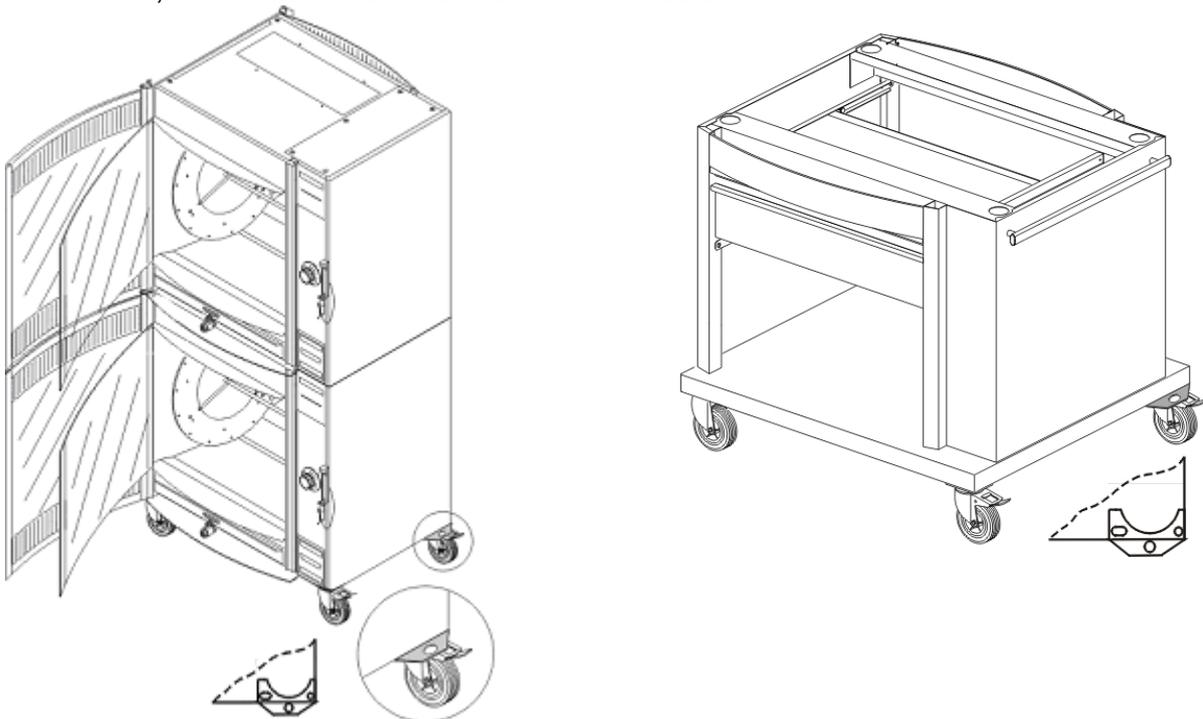
(For model STG(W) 5 and STG(W) 7 units for fixed wiring and stacked or placed on bases with casters)



WARNING

Safety standards require that, when this appliance is properly connected to the electrical power supply using a permanent connection, 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.





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.

For STG7-P-GAS only: If the oven is to be installed with casters, the installation shall be made with a connector complying to the Standard for Connectors for Movable Gas Appliances ANSI-Z21.69 (latest edition), and a quick-disconnect device that complies with the Standard for Disconnect Devices for Use with Gas Fuel, ANSI-Z21.41 (latest edition). Provide a gas line strain relief to limit the movement of the oven without depending on the connector and the quick-disconnect device or its associated piping to limit oven movement.



If it is necessary to disconnect the restraint, first turn off the gas supply. Reconnect the restraint before turning the gas supply on and returning the oven to its original installation position.



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 piping of the gas supply.

Note:

Units may be delivered completely stacked or placed on a base.

1.4 INSTALLATION CODES AND STANDARDS

In the United States, all STG series ovens and STW series warmers or combinations must be installed according to the following codes:

State and local codes.

National Electric Code, ANSI/NFPA 70 (latest edition). available from National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269.

National Fuel Gas Code, ANSI-Z223.1/NFPA 54 (latest edition), available from National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269.

ANSI/NFPA 96, " Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations" (latest edition), available from National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269.

In Canada, all STG series ovens and STW series Warmers or combinations must be installed according to the following codes:

Local codes.

Canadian Electric Code, CSA C22.1 (latest edition) available from the Canadian Standard Association, 178 Rexdale Boulevard, Toronto, Ontario, CANADA, M9W 1R3

CAN/CGA-B149.1, "Installation for Natural Gas Burning Appliances and Equipment" (latest edition) available from the Canadian Standard Association, 178 Rexdale Boulevard, Toronto, Ontario, CANADA, M9W 1R3.

1.5 ELECTRICAL CONNECTIONS



WARNING

Electrical and grounding connections must comply with the applicable portions of the national electrical code and / or other local electrical codes.



WARNING

Disconnect electrical power supply and place a tag at the disconnect switch indicating that you are working on the circuit.



WARNING

Appliances equipped with a flexible electric supply cord are provided with a three-prong grounding plug. This plug must be connected into a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from this plug.

Access the electrical connection point by removing the side panel(s) where the controls are located.



WARNING

Ensure that the electrical power supply agrees with the specifications on the oven's data plate and complies with the wiring diagram, located behind the oven side panel and under the drive motor.



WARNING

For STG7-P-GAS only : Do not turn on the power supply on until after the gas connections have been made and checked for leaks.

Refer to the ELECTRICAL DATA chart on the next page.

1.6 ELECTRICAL DATA

MODEL	VOLTS	HERTZ	PHASE	CIRCUIT SIZE* (AMPS)
STG5	208	60	1	35
	208	60	3	20
	240	60	1	35
	240	60	3	20
STG7	208	60	1	60
	208	60	3	35
	240	60	1	60
	240	60	3	35
STG7-P-GAS	115	60	1	3
STW5	208	60	1	15
	208	60	3	10
	240	60	1	15
	240	60	3	10
STW7	208	60	1	15
	208	60	3	15
	240	60	1	20
	240	60	3	15
STACKED MODELS				
(2) STG5	208	60	1	(2) 35
	208	60	3	(2) 20
	240	60	1	(2) 35
	240	60	3	(2) 20
(2) STG7	208	60	3	(2) 35
	240	60	3	(2) 35
(2) STW5	208	60	1	30
	208	60	3	-
	240	60	1	35
	240	60	3	-
(2) STW7	208	60	1	30
	208	60	3	35
	240	60	1	40
	240	60	3	30
STG5 & STW5	208	60	1	35 + 30
	208	60	3	-
	240	60	1	35 + 35
	240	60	3	-
STG7 & STW7	208	60	1	35 + 30
	208	60	3	35 + 35
	240	60	1	35 + 40
	240	60	3	35 + 30
STG7-P-GAS & STG7	115 & 208	60	1 & 1	3 + 60
	115 & 208	60	1 & 3	3 + 35
	115 & 240	60	1 & 1	3 + 60
	115 & 240	60	1 & 3	3 + 35
STG7-P-GAS & STW7	115 & 208	60	1 & 1	3 + 15
	115 & 208	60	1 & 3	3 + 15
	115 & 240	60	1 & 1	3 + 20
	115 & 240	60	1 & 3	3 + 15

Maximum Circuit Breaker size / minimum circuit amperage compiled in accordance with the National Electric Code (latest edition).

1.7 STG7-P-GAS only: Gas connection

All gas supply connections and any pipe joint compound used must be resistant to the action of gases.

Codes require that a gas shutoff valve be installed in the gas line ahead of the oven.

The gas inlet is located on the rear panel near the bottom.

Connect the oven to the gasline after leveling. Gas supply line must be at least the equivalent of $\frac{1}{2}$ " (12.7 mm) iron pipe. Make sure the pipes are clean and free of obstructions, dirt, and piping compound.



WARNING

Check all joints in the gas supply line for leaks prior to starting. Use soap and water solution. Do not use an open flame.



WARNING

Disconnect the oven from the gas supply piping system during any pressure testing on the gas supply piping system.

After piping has been checked for leaks, fully purge gas pipes to remove air.

1.8 STG7-P-GAS only: Gas pressures and orifices

Natural Gas

The burner orifices are sized to deliver the nameplate input rating at a gas manifold pressure of 6" (152.4 mm) W.C. (water column). The gas pressure regulator is integral to the gas solenoid valve, and is factory set to supply 6" (152.4 mm) W.C. (water column) as required for natural gas.

1.9 STG7-P-GAS only: Flue connections

Ventilation requirements will vary with each installation and must comply with applicable portions of NFPA Standard #96 and with local codes. Considerations to be kept in mind include :

Flue connections should never be made directly to the oven.

The oven should be located under a hood which has adequate connection to an exhaust duct and extends 6" (15 cm) beyond the oven sides.

Clearance above the oven flue should be adequate for the products to escape so that there is no interference with the heat circulation in the oven. Refer to ANSI/NFPA 96, " Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations" (latest edition).

2. BEFORE FIRST USE



WARNING

Disconnect electrical power before cleaning.

Oven must be "burned in" to release any odors that might result from heating the new oven surfaces.

1. Clean oven, accessories, and warmer (if present), both inside and outside, with warm soapy water. **Refer to "Cleaning" in this manual for further instructions.**
2. Rinse thoroughly and wipe dry with a soft clean cloth. **Avoid water contact with quartz lamps.**
3. Operate oven at maximum temperature setting of 480°F (250°C) for 45 minutes. When provided, operate the warmer at maximum thermostat setting (mark 5) for 45 minutes.
Smoke with an unpleasant odor will normally be given off during this burn-in period. Provide adequate room ventilation and avoid inhaling.

3. OPERATION



WARNING

In the event of powerfailure, do not attempt to operate this device



WARNING

Hot glass, grease, and parts can cause burns. Use care when operating and servicing the oven.



WARNING

Check the grease drawer after each cooking process and empty already when about half full to avoid overflowing. Push the grease drawer completely into the oven after placing it back to prevent damage to the window.
Refer to **EMPTYING GREASE DRAWER.**



WARNING

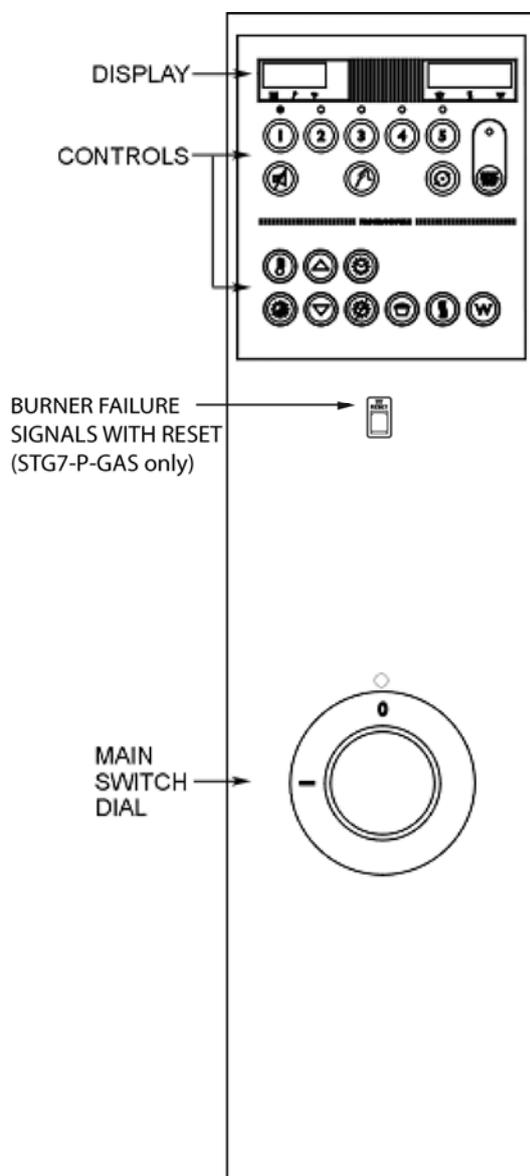
STG7-P-GAS only : In the event a gas odor is detected, shut down units at main shutoff valve and contact the local gas company or gas supplier for service.

3.1 CONTROL PANELS

Programmable oven control panel (STG-P)

Shows “Program 1” and “15Pr” when first turned on.
Colon flashes, remaining cooking time shows.

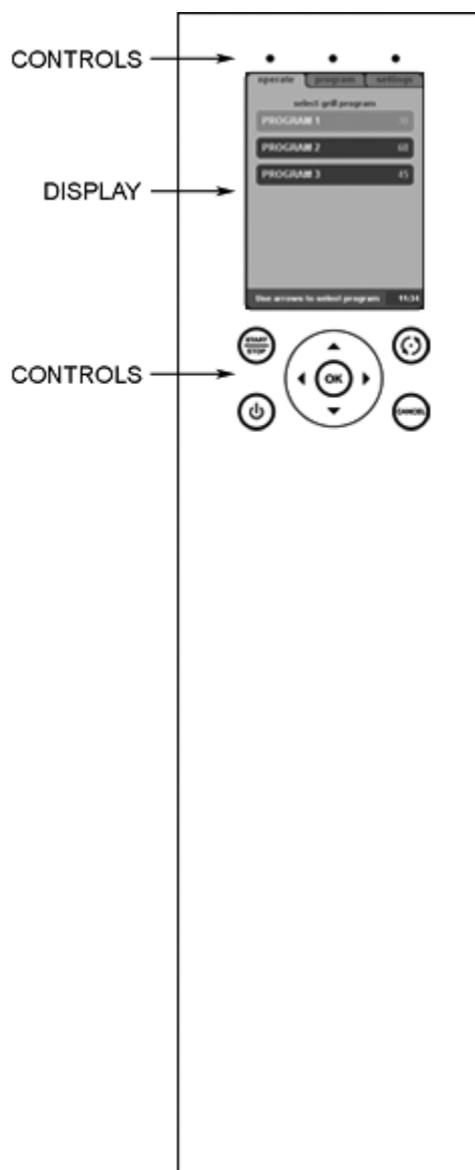
For operating instructions for the programmable control (STG-P) see ‘3.2 Programmable oven control panel’.



Intelligent oven control panel (STG-i)

The STG control panel is equipped with a large LCD display. Above and below this screen are touch sensitive keys that control the oven.

For operating instructions for the intelligent control (STG-i) see ‘3.3 Intelligent oven control panel’.



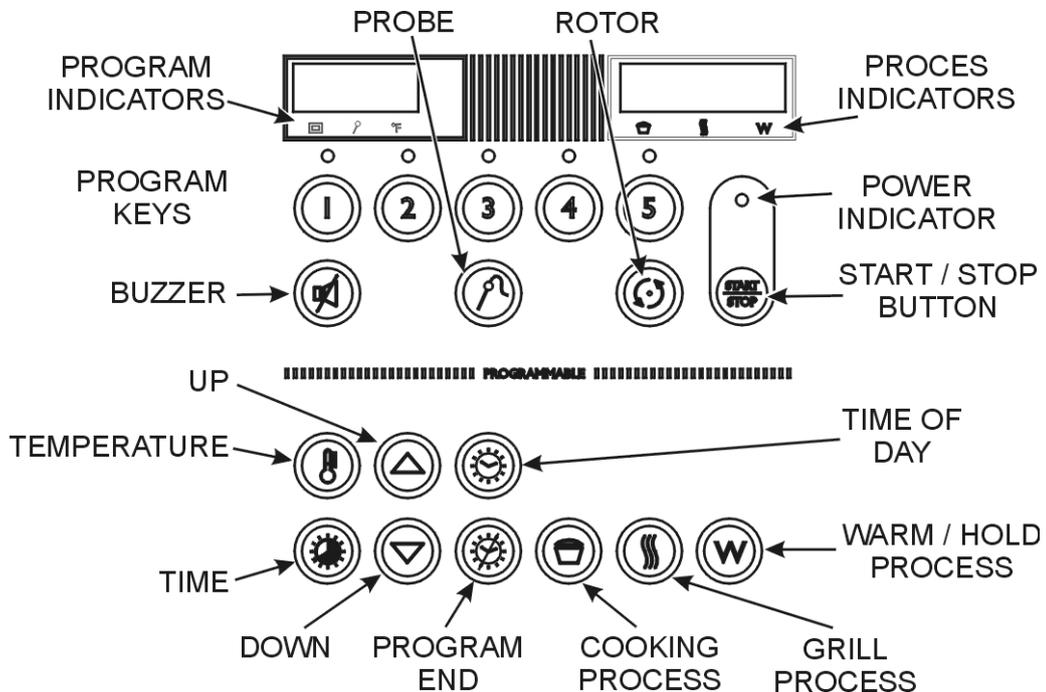
3.2 PROGRAMMABLE CONTROLS

All programming must be done with the Main Switch Dial in the "I" position.

When the Main Switch Dial is in "I" position the right display will show the code "15Pr" to indicate that the unit is provided with an extended programming possibility. The left display will show "Program 1".

The programmable control allows you to program three different functions for each of the 5 menu buttons. The three functions are Cook, Grill, and Warm/Hold.

- **Cook** cycle is for roasting. Cook time range is 1 hour to 1 hour and 30 minutes.
- **Grill** cycle is for searing and browning.
- **Warm/Hold** cycle is a holding cycle.
 - Recommended holding temperature is 160°F (71°C) or 180°F (82°C).
 - Rotisserie will continue to turn during the hold cycle.



3.2.1 Setting the time of the day

1. Turn the main dial to "I".
2. Press and hold  and adjust to current time by using  or  This is a 12-hour clock.

The only way actual time of day can be displayed at any time is by pressing and holding the  button.

3.2.2 Programming Menu Buttons

1. Before entering the program mode, you must first press a Menu Button. Press desired Menu Button once to access Programs 1-5; twice for Programs 6-10; and three times for Programs 11- 15. The selected Menu Button's LED will light.

PRESS	MENU BUTTON 1	MENU BUTTON 2	MENU BUTTON 3	MENU BUTTON 4	MENU BUTTON 5
1 Time	Program 1	Program 2	Program 3	Program 4	Program 5
2 Times	Program 6	Program 7	Program 8	Program 9	Program 10
3 Times	Program 11	Program 12	Program 13	Program 14	Program 15

2. To enter Program mode, press and hold both  and simultaneously  until time display shows "PROG" (approximately 2 seconds). The LED on Menu Button #1 and Cooking Process Indicator will start blinking.
3. Cook function time and temperature must be programmed first.
Press and hold  while pressing  or  to adjust to temperature desired.
 - Maximum allowable temperature setting is 480°F (249°C); minimum is 32°F (0°).
 Press and hold  while pressing  or  to adjust to time desired.
 - Maximum time setting is 5 hours, 59 minutes.
4. Program the Grill function for Menu Button #1.
Press . The Grilling Process Indicator and LED on Menu Button #1 will start blinking.
Press and hold  while pressing  or  to adjust to temperature desired.
 - Maximum allowable temperature setting is 480°F (249°C); minimum is 32°F (0°C).
 Press and hold  while pressing  or  to adjust to time desired.
5. Program the Warm/Hold function for Menu Button #1.
Press . The Warm/Hold Process Indicator and LED on Menu Button #1 will start blinking.
Press and hold  while pressing  or  to set temperature for the hold cycle.

You cannot program a time for the warm/hold function. If you try to program a time, the buzzer will sound for 3 seconds, then shut off. After programming of Menu Button #1 is completed, the time display will show the current time of day.

6. Press flashing Menu Button #1 to lock in the programmed settings.
After programming, the display will show the time and temperature programmed for the Cook function. If you have programmed "0" time and minimum temperature (32°F (0°C)) for the Cook function, the displays will show the actual cavity temperature and actual time of day.
7. Continue programming Menu Buttons 2-5 in the same manner. All functions must have a value entered to allow the program to work properly.

3.2.3 Verifying Programmed Temperatures and Times

Cook function: Press and hold the desired Menu Button, then press .

Grill function: Press and hold the desired Menu Button, then press .

Warm/Hold: Press and hold the desired Menu Button, then press .

- Only the temperature will be displayed in the Warm/Hold function.
- Time display will show "00:00".

3.2.4 Starting a Processing Cycle

1. Press desired Menu Button (its LED will light). Press desired Menu Button once to access Programs 1-5; twice for Programs 6-10; and three times for Progr. 11-15.

PRESS	MENU BUTTON 1	MENU BUTTON 2	MENU BUTTON 3	MENU BUTTON 4	MENU BUTTON 5
1 Time	Program 1	Program 2	Program 3	Program 4	Program 5
2 Times	Program 6	Program 7	Program 8	Program 9	Program 10
3 Times	Program 11	Program 12	Program 13	Program 14	Program 15

2. Press  (its LED will light).

- Time display will show total processing time and will count down to the end of the processing cycle.
- Temperature display will show "pht" (preheat) until oven cavity temperature reaches 125°F (52°C). Then it will show the actual cavity temperature while maintaining the programmed temperature.

3.2.5 Displaying Time/Temperature During a Processing Cycle

-  - If pressed during a processing cycle, probe icon under temperature display will light and probe temperature will be displayed for 20 seconds. You may press it again if you like.
-  - Press and hold to display both Cook temperature and time programmed for the Menu Button you're using.
-  - Press and hold to display both Grill temperature and time programmed for the Menu Button you're using.
-  - Press and hold to display programmed temperature only.
-  - Press and hold to display programmed time only.

3.2.6 Interrupting a Processing Cycle

1. Press  if you want to check the food before the end of the processing cycle.
2. This will turn off the heaters, front lamp (customer side), and  will flash.
3. Press  again to start cycle from where it left off.
4. Press  to start all over at the beginning of programmed cycle.

3.2.7 End of Processing Cycle

At the end of a Cook or Grill cycle, a buzzer will sound. Press  to silence the buzzer.

When oven goes into Warm/Hold cycle, the buzzer will sound and operator side lamp will cycle on and off with heaters.

- Press and hold to  silence buzzer.
- The temperature and time displays will show actual oven cavity temperature and time of day until reaching holding temperature.
- Press  to end holding process.

3.2.8 Changing a Programmed Setting

You may modify temperature or time of a Cook or Grill function only on any Menu Button prior to starting processing, or during processing.

- Press  (for temperature) or  (for time) while pressing  or .
- This will not change the temperature or time programmed in the memory for that Menu Button.

3.2.9 Turning the Buzzer Off

Press .

3.2.10 Setting the End Time (Delayed Start)

Assume roasting time is one hour and fifteen minutes and it is currently 2 o'clock. If you want to finish roasting at 4:00, program as follows:

1. Press and hold  while pressing  or  to adjust the time to 4:00.
 - Colon in display will flash.
 - Time display will show cooking time.

2. Press .
- Cooking will begin at 2:45. Colon starts flashing.
- Roasting stops at 4:00; buzzer sounds. Press  to silence.

If after pressing  the end time comes earlier than the current time + the program time, a beep will sound (for three minutes) and program will not start.

- Programmed end time is now cancelled.
- When  is pressed again, program starts in the normal way.

3.2.11 Setting an Early Warning Buzzer

You can program an early warning buzzer for basting or whatever reason.

- This function is completely independent of any program, whether it is running or not.
- Buzzer always sounds for three minutes.

1. Press  when buzzer is not engaged, the current time or the already programmed time will be shown in the display.
2. Press  or  at the same time to program the moment when the beep tone will sound.
 - Minimum is the current time.
 - Maximum is the current time minus 1.
 - Buzzer delay time can always be changed as long as the beep tone has not sounded.
 - As soon as a beep tone sounds as a result of the elapsed buzzer delay time, the programming is cancelled.

3.2.12 Stopping the Rotisserie

Press .

- Heaters, operator side lamp, and rotisserie will turn off .
- To start rotisserie again, see procedures described under "Interrupting a processing Cycle".

3.2.13 Burner failure signals and reset (STG7-P-GAS only)

When the light of the burner failure light up when starting the oven, the burner failed to ignite. When the gas supply has been disconnected and the supply has not been bled afterwards, some air may be left in the supply. Bleed the supply and press reset.

When the light of the burner failure light up during the cooking or grilling process, the burner failed to burn. Check the gas supply. If a failure is observed, fix the gas supply and press reset.

If after repeated resetting, the gas is not ignited, contact your supplier or service office. See '5 Maintenance'.

3.3 INTELLIGENT OVEN CONTROL PANEL



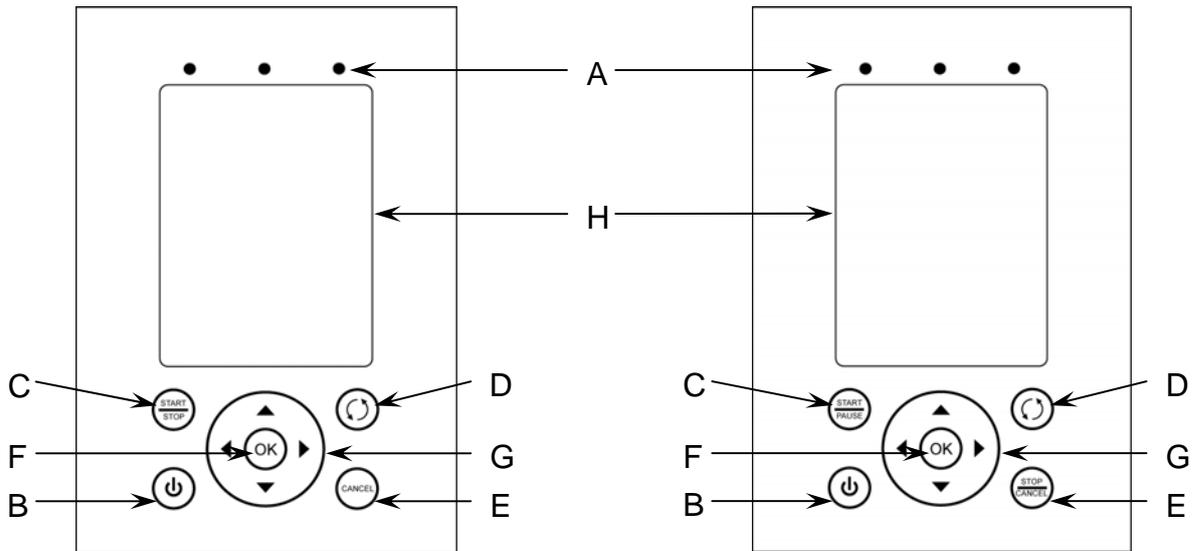
WARNING

Hot glass, grease, and parts can cause burns. Use care when operating and servicing the oven.

Control panel

The control panel is equipped with a large LCD display. Above and below this screen are touch sensitive keys that control the oven.

There are two possible control panel lay outs, on which the text on the buttons may differ. The functions of the buttons are the same.



Key	Function
A Selection key	Select the tabs on the display.
B On/Off	Switch the unit on and off.
C Start/Stop	Start and stop a program.
D Rotor rotation	Start and stop the rotor rotation.
E Cancel	Cancel the program (go one step back in the menu).
F OK	Confirm a selection.
G Turning knob	See Turning knob.
H Display	Display data and settings

Turning knob

The turning knob is used to:

- Navigate through the tabs on the display.
- Change values and settings.

Quickly change the values of settings

- Increase: turn with one finger clockwise across the turning knob.
- Decrease: turn with one finger counter-clockwise across the turning knob.

Display

Tab	Function
Operate	Select a program (see chapter 3)
Program	Compose programs (see chapter 5)
Settings	Changing the settings. (see chapter 4)

3.3.1 Switch the unit on and off

Switch on

1. Press ON/OFF for 3 seconds.

Switch off

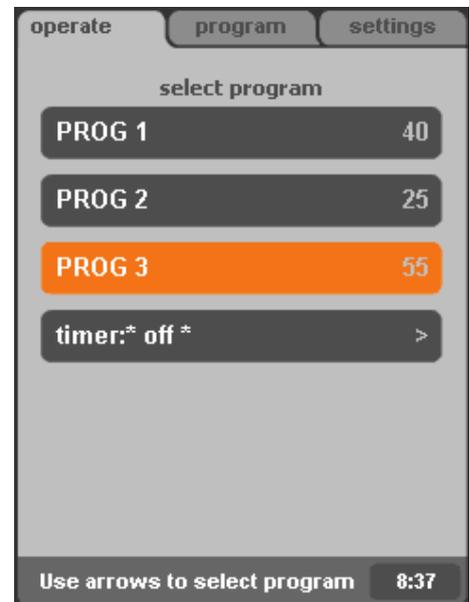
1. Simultaneously press ON/OFF and the right-hand selection key for 3 seconds.

3.3.2 Start a program



“timer:* off *” refers to the automatic starting program. See chapter 3.3.6 for this.

1. Press the left-hand selection key.
2. Select the program of your choice. The total duration of the program is displayed in minutes beside the name of the program.
3. Press START/STOP.



3.3.3 Pre-heat (option)

When the pre-heating step has been activated in the manager menu and the oven temperature is too low, the oven will first warm up the grill to the correct temperature.

The display will give the actual temperature (right) and the set pre-heating temperature (left). The unit can be loaded when this temperature has been reached.



3.3.4 While grilling

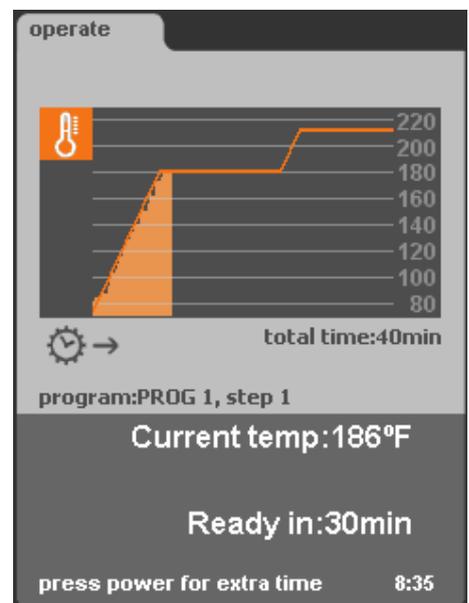
While grilling the display shows a diagram with the planned variation in temperature (orange line) and the actual variation (light orange area).

The symbols to the left of the diagram indicate the process parameters.

The name of the program and the total duration are given below the diagram.

The actual temperature inside the grill, the temperature of the core temperature sensor and the remaining time are shown at the bottom of the display.

When the process correction has been switched on, the total time and the remaining time can be adjusted.



It is possible to add extra time during the process.
Follow the actions below to do so:

1. Press OK .
2. Adjust the amount of extra time with the turning knob.
3. With the right hand arrow choose “save”.
4. Press OK .



3.3.5 Cancel a program

Temporarily cancel a program

1. Press START/STOP.
2. Press START/STOP again to restart the program.

Definitely cancel a program

1. Press CANCEL.
2. Select yes.
3. Press OK.

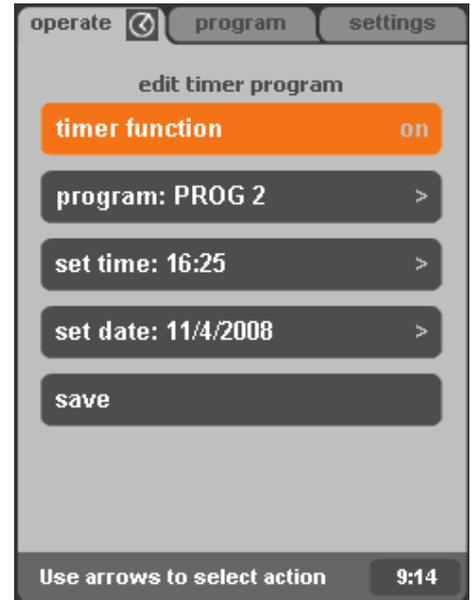


3.3.6 The timer function

With this function it is possible to start a program automatically on a previously set day. The start of the program can be set up to 14 days ahead. To use this function, the adjustment “timer function” must be set to yes in the menu manager.

1. Select the program “timer: * off *”.
2. Press OK.
3. Use the arrow keys in the turning knob to change the setting from OFF to ON. This setting enables or disables the timer.
4. Press OK twice.
5. Use the arrow keys in the turning knob to select the wanted program and press OK.
6. Select “set time” with the arrow keys in the turning knob and press OK.
7. Set the start time of the program using the turning knob and press OK to switch from hours to minutes and from minutes to “save”. Press OK to save the start time.
8. Select “set date” with the arrow keys in the turning knob and press OK.
9. Set the start date of the program using the left handed and right handed arrow keys in the turning knob.
10. Select “save” and press OK to save the start date and exit the menu.

When the timer is in use, a small clock symbol will appear flashing in the left top corner.



3.3.7 Introduction menu settings

The setting values of the unit can be changed through the control panel. There are three kinds of settings:

- Unprotected settings (Information).
- Protected settings (Manager).
- Service settings (Service).



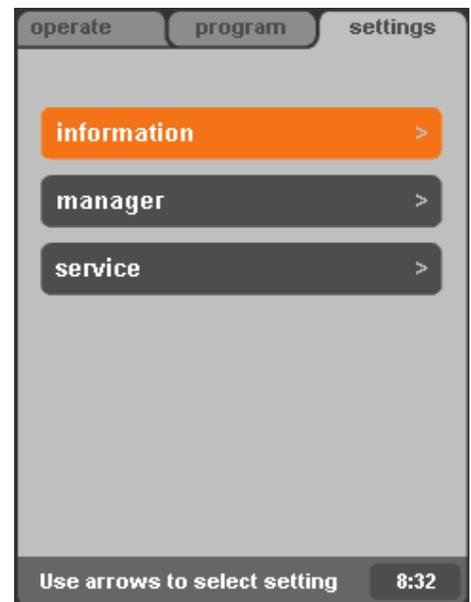
The Service settings can only be accessed by a service mechanic.

1. Use the arrow to the right to change a setting.
2. Enter values using the turning knobs.

3.3.8 Information

Access

1. Press the selection key above the settings tab.
2. Select the required setting.
3. Press OK.



Overview

A screen with pre-programmed setting appears.
Press the STOP/CANCEL to return to the settings menu.



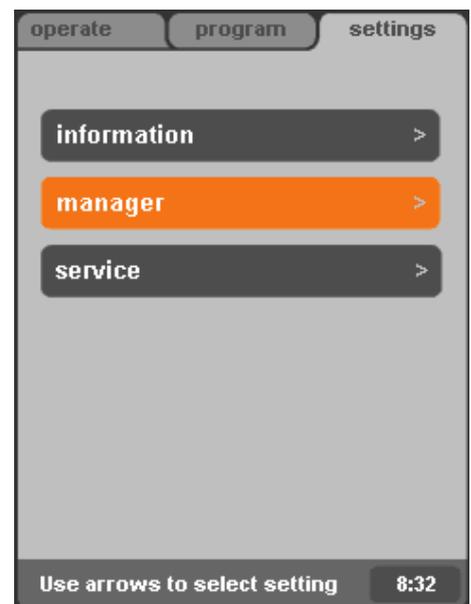
3.3.9 Manager

Access

1. Select *manager*
2. Press OK.

When a PIN code has been set:

3. Enter the PIN code using the turning knob.
4. Press OK or the arrow to the right to enter the next figure.
5. Press OK twice.



Change the PIN code

1. Select *change pincode*.
2. Press OK.
3. Enter the new pincode.
4. Press OK or the arrow to the right to enter the next figure.
5. Press OK twice.

Overview

Setting	Function and values
change pincode	Set the pincode. This security feature is disabled when pincode "0000" is used.
light	Switches the lighting on or off on the customer side. This setting is only applicable when the Multiserie is standby. During the process the lights are always on and when the Multiserie has stopped, the lights are always off.
temperature	Set the temperature unit. <ul style="list-style-type: none"> • °C: degrees Celsius • °F: degrees Fahrenheit
set time	Set the time indication.
set date	Set the date indication.
set contrast	Set the contrast of the display.
time format	Set the time format. <ul style="list-style-type: none"> • 24h: 00:00 up to and including 23:59 • AM/PM: 00:00 up to and including 12:00:00
date format	Set the date format. <ul style="list-style-type: none"> • D/M/Y: day/month/year. • M/D/Y: month/day/year.
alarm signal	Switch the alarm signal on or off.
preheat mode	Set pre-heating. <ul style="list-style-type: none"> • no: pre-heating never takes place. • 1x: pre-heating takes place one time after the unit has been switched on. • yes: pre-heating always takes place.
preheating delta	Set the margin between the pre-heating temperature and the set temperature of the first step of the program.
timer function	Enables or disables the timer function.
Buzzer set	This parameter enables you to set a different alarm sound for each machine, when you have more machines next to each other.
Key beep	This parameter is set to "on" as default. A beep will sound when a key is touched. It can be set "off" in this menu.
Clear error	This parameter clears an error. This parameter is only visible when an error did occur.

3.3.10 PROGRAM



The dealer has programs that are installed in the grill through the computer. These programs are dependent on the requirements and the composition of the product and may vary per supplier.

This tab is used for programming programs yourself. Such a program contains a maximum of nine steps. In each of these steps the process parameters can be set. The memory can contain a maximum of 250 programs.

Access

1. Press the central selection key.

When a PIN code has been set:

2. Enter the PIN code using the turning knob.
3. Press **OK** or the arrow to the right to enter the next figure.
4. Press **OK** twice.



3.3.11 Add programs

1. Select *add program*.
2. Press **OK**.

Enter the program name

1. Enter the first character of the name using the turning knob.

The name can consist of:

A - Z

0 - 9 and -

The combination is free. A name can consist of a maximum of eleven characters, including spaces. A space is created by skipping a position.

For this press the arrow to the right.

2. Press **OK** or the arrow to the right to go to the next position.
3. Repeat steps 1 and 2 for the next character of the name, if required.
4. Select *next* using the arrow to the right.
5. Press **OK**.



Program grilling steps

The table on the display contains 2 columns:

- duration
- temperature

Row 1 displays grilling step 1, row 2 grilling step 2, etc. The maximum number of steps is nine.

The orange frame in a cell indicates that this cell has been selected. For editing the cell, access it by selecting the cell and then press *OK*. The colour of the selected cell turns to orange.



Set the duration

The value in the first column sets the time. It indicates the maximum time of the grilling step:

1. Select the upper left cell of the table
2. Press *OK* to access the cell. The background of the cell now turns orange.
3. Set the duration of the step by turning the turning knob clockwise
4. Select – to skip the step
5. Press *OK* to close the cell and save the setting.

Set the grilling temperature

6. Choose by moving the arrow to the right the cell in the second column.
7. Press *OK*.
8. Set the grilling temperature.
9. Press *OK* to close the cell and save the setting.



WARNING

Set a minimum (heating) temperature of 167°F (75°C) to ensure a core temperature of 149°F (65°C).

Warming mode (HOLD)

All steps can be set as warming step. However, a warming step is only performed when this is the last step of the program.

The heating step has an infinite duration and keeps the grill and the products it contains at the set temperature.

Set the duration of the step concerned to *HOLD* by going back further than –.

Save a program

1. Select *save program*.
2. Press *OK*.

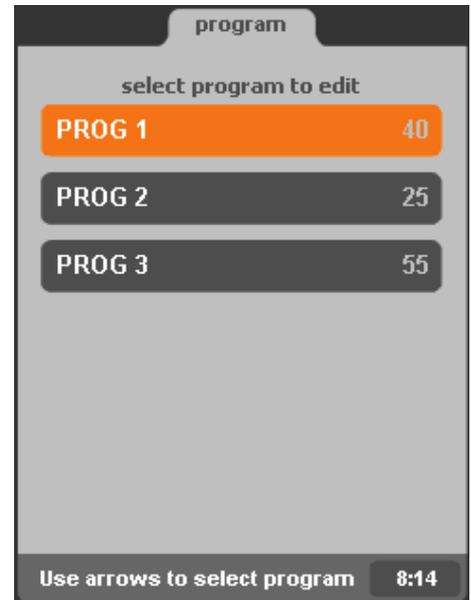
3.3.12 Edit programs

Select *edit program*.

Press *OK*.

Select the program.

Press *OK*.



Edit a program name

1. Select the position of the character.
2. Change the character using the turning knob.
3. Use an empty value to delete a character. You can find this character in alphabetic order before the letter A.
4. Repeat steps 1 and 2 if required.
5. Select *next*.
6. Press *OK*.



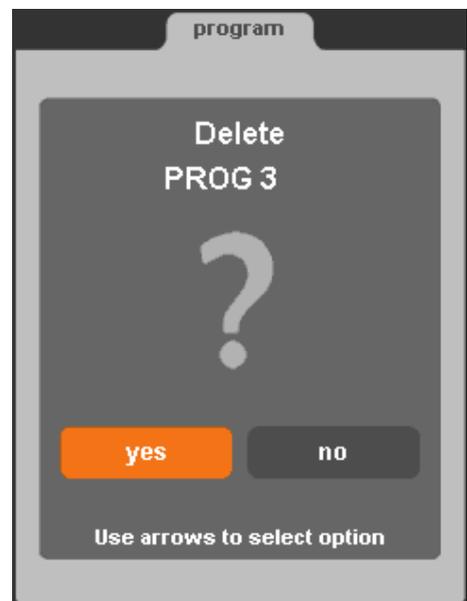
Edit grilling steps

1. Select the cell.
2. Press OK.
The background of the cell turns orange.
3. Set the value using the turning knob.
4. Press OK to close the cell and save the setting.
5. Repeat steps 1 – 4 if required.
6. Select *save program*.
7. Press OK.



3.3.13 Delete programs

1. Select *delete program*.
2. Press OK.
3. Select the program.
4. Press OK.
5. Check whether the program name corresponds with the program you want to delete.
6. Select *yes*.
7. Press OK.



3.3.14 Test programs



Adjustments that are made during the test in steps that have already been gone through do not have any effect on the products present in the grill. However, the changes are saved and applied the next time the program is carried out.

All grilling programs from the control can be tested in a test mode.

In the test mode the program is performed as usual, but the settings can be adjusted during the process.

The changes that are made are saved in the test mode.

1. Select *test program*.
2. Press OK.
3. Select the program.
4. Press START/STOP or OK.

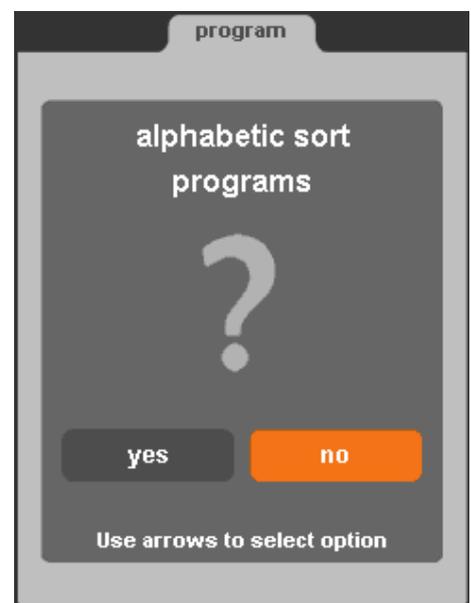
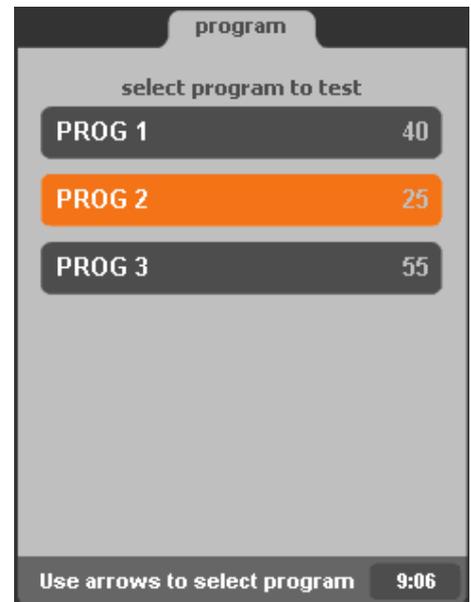
Further the process is similar to the usual performance of a grilling program. The program can be adjusted during the process:

1. Press OK.
2. Make the adjustments.
3. Select *save program*.
4. Press OK.

3.3.15 Sort programs

This function sorts all programs in alphabetic order.

1. Select *alphabetic sort*.
2. Press OK.
3. Select *yes*.
4. Press OK.

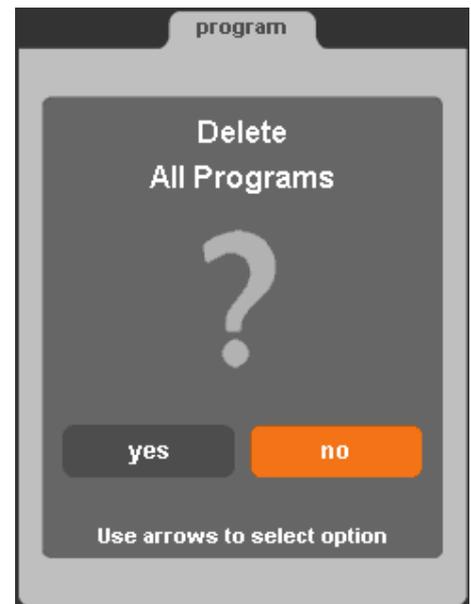


3.3.16 Delete all programs

This function deletes all programs.

1. Select *Delete all programs*.
2. Press OK.
3. Select *yes*.
4. Press OK.

It is not possible to restore deleted programs.



3.3.17 Power down

When there is no active program and no key has been touched for over 60 minutes, the STG will automatically switch off. To switch the STG back on, press the "on/off" key for two seconds. This option can be altered or disabled by a service agency. For more information, contact your service agency or your dealer.

3.4 PREPARING THE PRODUCT



WARNING

The Oven is not designed to roast frozen foods.
Use only fresh or previously thawed product.

- Clean hands, all work areas and tools before and after preparing poultry to avoid cross-contamination.
- Maintain proper sanitation at all times.

3.5 LOADING PRODUCTS ONTO ACCESSORIES

Make sure the product weight is evenly balanced on the accessory.

To load a chicken or garnish hen you must do the following: (see fig. below)

- Tuck the wings to the back.
- Tie the legs.



Loading Products onto Spits



WARNING

Skewers are sharp. Be very careful when loading the product.

V Spit (Optional)

Skewer spit into the whole poultry so that the point goes through the rear then the head (see fig. below).

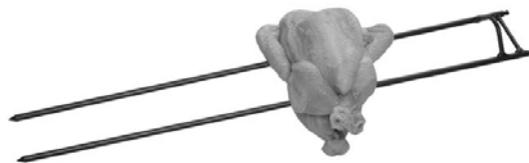
- Leave approximately 1/2" (1.2 cm) between each chicken to permit proper browning.



Fork spit (Optional)

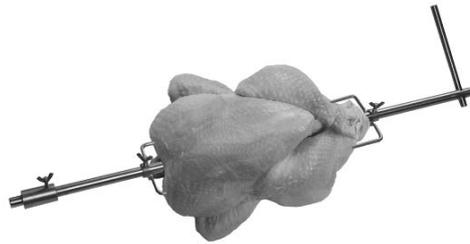
Skewer spit into the whole poultry so that the point goes through the rear then the chest and thighs (see fig. below).

- Leave approximately 1/2" (1.2 cm) between each chicken to permit proper browning.



Turkey spit (optional)

- You must remove the rotor assembly from the oven.
- (see fig. below, model STG7 is shown).
- First remove the left end bushing and the left turkey fork from the spit.
- Apply the turkey
- Attach the left turkey fork and the end bushing.
- Hang the turkey spit in the oven to roast one whole turkey.



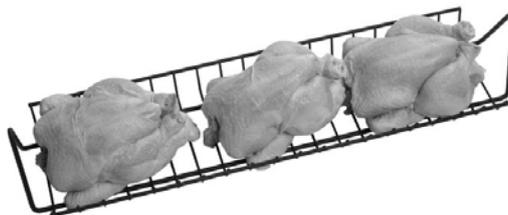
Loading the product onto Chicken Racks (Optional)

Place the chicken on a rack, breast forward, with legs down and wings up. Make sure the product is not sticking out of the racks. Shown below is a 4 rack chicken rack for the STG7. Five rack chicken racks for the STG7 and 3 rack chicken racks for the STG5 are available as an option.



Loading products in a basket

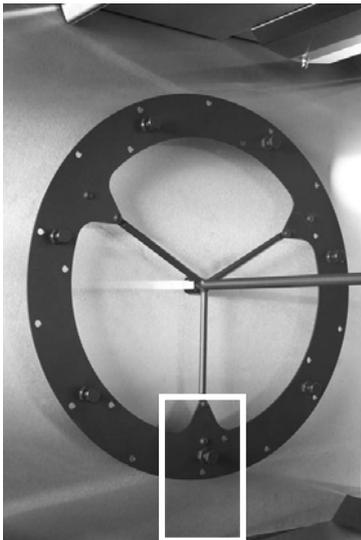
Load the chickens, breast up, in the basket (see fig. below)



3.6 LOADING ACCESSORIES INTO THE OVEN

If you are loading a STG5, skip steps 2-7

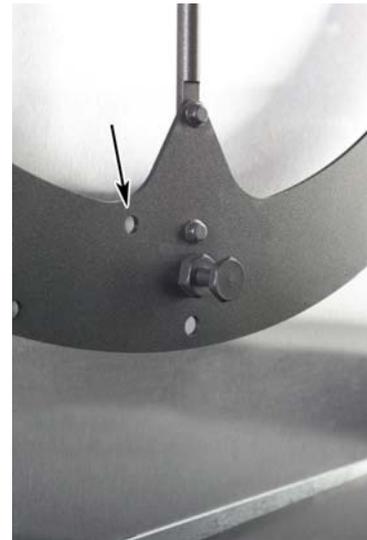
1. Turn the Main Switch Dial to "I"
2. Press  to rotate rotor
3. Press  to stop rotation when the hole pattern is located at the bottom of the oven as shown in the left figure below.



Hole pattern



Right position



Wrong position

4. Verify that the hole pattern is identical to the illustrated hole pattern shown in middle figure above.
5. If the hole pattern does not match the middle illustrated hole pattern, but does match the hole pattern as in the right figure above:
 - a. Take the rotor assembly out of the oven.
 - b. Flip rotor assembly.
 - c. Place rotor assembly back in oven.
 - d. Repeat steps 2-4 above.
6. Load accessory with product into oven. Make sure the product is distributed evenly. (See the next page for further instructions on loading specific accessories into the oven.)
7. Press  to rotate rotor.
8. Press  to stop rotation.
9. Load accessory with product into the oven.
10. Repeat steps 7-9 until all loading is complete.
11. Close oven door.



WARNING

When you load any accessory with product into the oven, make sure the product clears the top of the oven and no part of the product is sticking out. Check this by allowing the rotor to make one entire rotation.

Do not mix accessories on the rotor.

Loading Spits into the Oven

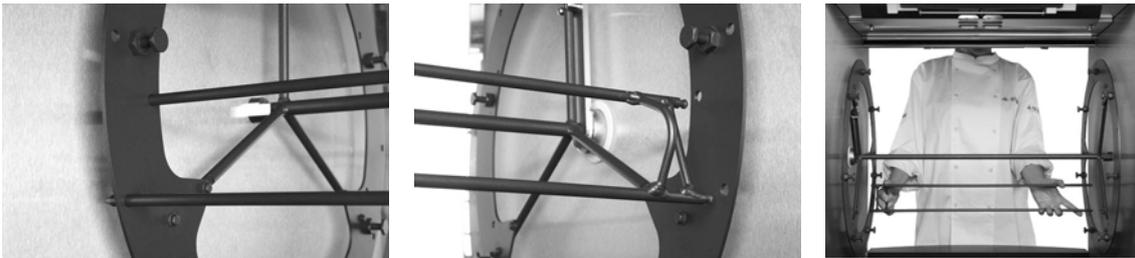
1. Place the skewer into the small outside hole on the rotor end plate on your left (as you face the oven). The back of the V-shape spit should be pointing towards you (see fig. below).



2. Fit the other end on the spit into the small corresponding holes on the rotor end plate on your right (as you face the oven).
3. Make sure the spit is level. If spit is not level make, sure you are using the correct holes on the rotor end plates.

Loading Fork Spits into Oven

1. Place sharp end of spit into holes on the rotor end plate on your left (as you face the oven). (see fig. below)



2. Fit the opposite end of spit into corresponding holes in the rotor end plate on your right.

Loading Racks or Baskets into Oven

A Chicken Rack or Basket all load the same. Loading a basket is shown (see fig. below).



1. Place one end of the accessory on the bolt on the rotor end plate.
2. Place the other end of the accessory on the corresponding bolt on the other rotor end plate.
Make sure the accessory is level.

3.7 UNLOADING ACCESSORIES FROM THE OVEN



WARNING

Opening the door does not stop the rotisserie or the cooking process.

1. Press the STOP/START. Red light on button will go off.
2. Turn Thermostat dial to 0 °F.
3. Press  to rotate rotor.
4. Press  to stop rotor.
- 5. Remove any accessory wearing insulated gloves or safety mitts.**
6. Repeat steps 3 thru 5 until unloading is complete.

3.8 SUGGESTED ROASTING GUIDELINES

The chart indicates suggested cooking times and temperatures. Initial product temperature, size, shape, and other factors may require adjustment to suit your operation.

Product	Thermostat		Time (HH:MM)	Internal Temperature		Capacity	
	(°F)	(°C)		(°F)	(°C)	STG5	STG7
Chicken, Whole 3 lb. (1.4 kg.)	350-275	177-135	1:10 - 1:30	180-185	82-85	15-20	28-35
Cornish Hens, 1 lb. (.45 kg.)	350-275	177-135	0:50 - 1:20	180-185	82-85	20-24	28-42
Duck, Whole 4-4½ lb. (1.8-2 kg.)	350-275	177-135	1:50 - 2:15	180-185	82-85	10	14
Turkey, Whole 11-13 lb. (5-5.9 kg.)	350-275	177-135	1:50 - 2:15	180-185	82-85	1	1
Roast Beef, 4 lb. (1.8 kg.)	350-275	177-135	0:45 - 0:55	140 Rare 160 Medium 180 Well done	60 82	10 71	14
Pork Ribs 3 lb. (1.4 kg.)	350	177-135	0:50 - 1:20	170	77	5	7

3.9 EMPTYING GREASE DRAWER



WARNING

Check the grease drawer after each cooking process and empty already when about half full to avoid overflowing. Push the grease drawer completely into the oven after placing it back to prevent damage to the window.



WARNING

Grease will be hot immediately after cooking. Allow grease to cool or use extreme caution and wear insulated gloves or safety mitts.

(See figure below)

1. Open the door and slide the grease drawer out about 5" (13 cm).
2. Provide a suitably large bucket or vessel under drain valve and open valve handle.



Drain valve open. (Handle horizontally)



Drain valve closed. (Handle vertically)

3. Close drain valve when empty.
4. Slide grease drawer shut.

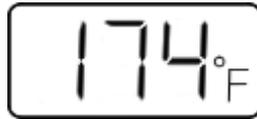


WARNING

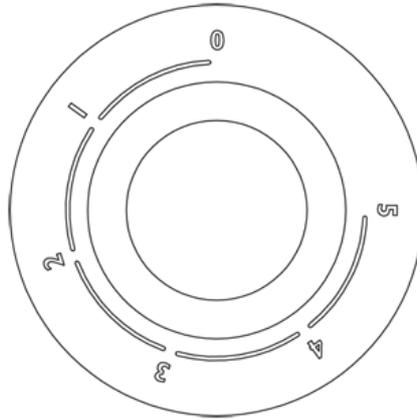
Push the grease drawer completely into the oven after placing it back to prevent damage to the window.

5. Close oven door.

3.10 WARMER CONTROLS



THERMOMETER



THERMOSTAT DIAL

Thermometer - Displays temperature in degrees Fahrenheit.

Thermostat - 0 is OFF. Turn dial to desired setting.

3.11 USING WARMERS (MODELS STW5 AND STW7)

Fill warmer drawer with cold water about three-quarters full to minimize steaming.

- Use softened water, if available, to reduce lime build-up in drawer .

Cooked product other than poultry may be held in the warmer for 3 to 4 hours; then it must be refrigerated.

When holding poultry, the minimum temperature of the product must be 140°F (60°C) therefore set the thermostat dial at mark 4 or higher. Poultry can't be held longer than 2 hours.

Every 4 to 5 hours, add lukewarm water to drawer as needed.

- If water evaporates completely, product will dry out.

4. CLEANING



WARNING

Disconnect electrical power before cleaning.
Do not clean with a low or high pressure water hose.



WARNING

Allow the oven and warmer to cool until they are lukewarm. When the oven and warmer are lukewarm, any product residues and grease will be more easily removed.

Proper cleaning prolongs the life and productivity of the oven. The oven should be routinely cleaned throughout the day and thoroughly cleaned at the end of the day. Allow oven to cool before cleaning.



WARNING

Do not use oven cleaners.

1. Wash both doors and inside glass with warm soapy water, rinse and dry or use a commercial glass cleaner.
 - Take extra care when cleaning inside surface of inner glass door because of its special reflective coating. Do not use scouring pads or polishing cleaners.
2. With door open, pull inside glass away from door to clean.
 - Do not remove glass from door.
3. Clean control panel with a damp cloth only.
4. Remove oven rotisserie, accessories, bottom plates, and other removable parts for cleaning.
Refer to specific instructions below for cleaning stainless steel or non-stick coated surfaces.
5. Clean oven interior and exterior with warm soapy water.
6. Rinse interior and exterior thoroughly and dry with a soft clean cloth.

4.1 CLEANING STAINLESS STEEL SURFACES

1. Wash stainless steel parts with warm soapy water.
2. Rinse parts thoroughly.
3. Dry with a soft clean cloth.

4.2 CLEANING NON-STICK COATED SURFACES

Several parts of your rotisserie may have a non-stick coating surface. Abrasion reduces the life of the coating. With proper care, the non-stick coating surface should provide a long life of easy-to-clean service.



WARNING

Do not do the following:

- **Do Not** use high pressure water hose or water jet.
- **Do Not** use scouring pads, steel wool, Scotch-Brite pads, or other abrasive cleaning hardware.
- **Do Not** use sharp instruments such as knives, forks, scrapers, or metal objects of any kind.
- **Do Not** use chemicals intended for uses other than dish washing or pot and pan washing.
- **Do Not** attempt to burn-off or bake-off any surface contamination.
- **Do Not go longer than eight hours without cleaning.**

How To Clean Non-stick Coated Surfaces (Routine Cleaning)

This should be done at the end of each cook cycle.



WARNING

Cleaning should not be delayed beyond 8 hours of service.

1. Use a mild dish washing soap in warm water to remove grease and food residue immediately after the coated component has cooled.
2. Rinse with clean water and let dry.
3. Wipe a light vegetable oil into the surface to condition the surface. Do not use "Pam" or similar spray on non-stick coatings.

How To Clean Severe Build-up on Non-stick Coated Surfaces

After continuous cook cycles without cleaning, some food residues may become more difficult to remove. If severe build-up is a regular problem, clean parts more frequently.

1. Soak parts in the following solution:
 - 1 tablespoon liquid dish washing detergent
 - 1 cup of water
2. Use a sponge or a cloth to apply solution to affected areas. " Plastic" wash pads designed for use on non-stick cookware may be necessary, but steel pads must be avoided.

3. Thoroughly rinse with clean water and let dry.
4. Wipe a light vegetable oil into the surface to condition the surface. Do not use "Pam" or similar spray on non-stick coatings.

4.3 CLEANING PROBE

Clean after every use.

1. Remove the probe from the probe holder located on the side of the oven. Unplug probe cord from the bottom of the probe holder, if needed. **Do not submerge cord in water.**
2. Wipe probe with an antibacterial soap or cleaner.
3. Carefully plug probe cord back into the bottom of the probe holder. (The plug pins are different sizes to ensure proper orientation.)
4. Place probe back in probe holder.

4.4 CLEANING GREASE DRAWER

1. Empty grease drawer (see page 40).
2. Remove drawer when machine is idle.
3. Wash in a sink with warm soapy water.
 - Any hard soil can be scrubbed with a soft, non-scratching pad.
4. Rinse and wipe dry with a soft clean cloth.
5. Return clean drawer.



WARNING

Push the grease drawer completely into the oven after placing it back to prevent damage to the window.

4.5 CLEANING WARMERS

1. Remove water drawer and shelves.
2. Wash with warm soapy water, rinse and dry.
3. If scale builds up on water drawer or warmer interior, soak with vinegar.
4. Rinse thoroughly and dry with a soft clean cloth.

4.6 CLEANING QUARTZ LAMPS



WARNING

Do not clean the quartz lamps in the top of the oven with soap and water.

Clean lamps with a cloth soaked in alcohol.

Be very careful when cleaning lamps. Lamps can be broken by mishandling.

Do not touch lamps with your bare hands. Touching the quartz lamp could shorten the life of the bulb.

4.7 MONTHLY CLEANING (OR MORE OFTEN IF NECESSARY)

Clean ventilation grate and fan blades located in the top of the oven.

1. Remove ventilation grate by unscrewing nuts (clockwise) on both sides of vents.
2. Unscrew nut in center of fan blade.
3. Wash in a sink with warm soapy water.
4. Rinse thoroughly and dry with a soft dry cloth.
5. Wipe fan blades with a clean damp cloth.
6. Dry with a soft dry cloth.
7. After cleaning, reinstall in reverse order.

5. MAINTENANCE



WARNING

Disconnect electrical power supply before performing any maintenance.



WARNING

Hot glass, grease, and parts can cause burns. Use care when operating and servicing the oven.

Service Parts and Service Calls

Contact our service office for any repairs or adjustments needed on this equipment.

National Service Cooperative

866 – 208 – 1486 (toll free)

Fri-Jado Parts Hot Line

877 – 392 – 7851 (toll free)