INSTALLATION MANUAL

TDR - ROTISSERIE OVEN MODELS
TDW - WARMER MODELS

MODELS

TDR 5 M
TDR 8 M
TDW 5 M
TDW 8 M

TDR 5 P eco
TDR 8 P eco
TDW 5 P
TDW 8 P

Model TDR 5 M

Model TDR 8 Peco

- 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 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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Versions		
Version	Issue date dd/mm/yy	Remarks
03/2012	01/03/2012	First release.
02/2014	01/02/2014	TDR P and TDRW added.

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GENERAL TECHNICAL DATA

This manual covers the TDR series rotisserie ovens and the TDW series warmers. Ovens and warming cabinets come in two sizes. Ovens and warmers will also be delivered in stacked versions.

- TDR 5 – Oven with 5 spits (15 to 20 chickens) or 5 baskets (15 chickens).
- TDR 8 - Oven with 8 spits (28 to 35 chickens) or 7 baskets (28 chickens).
- TDW 5 - Warming cabinet 25 to 30 chickens.
- TDW 8 - Warming cabinet 35 to 40 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.

Type	**TDR 5**	**TDW 5**	**TDR 7**	**TDW 7**
Power (W)	6600	2800	10500	3500
Fuses needed with power connection 208 V, 3 ~ 60 Hz (3 phases without zero)	3x 20 A	_	3x 40 A	3x 20A
Fuses needed with power connection 208 V, 1N ~ 60 Hz (1 phase with zero)	_	1x 15A	_	_
Standard plug from factory	NEMA 15-30P	NEMA 6-15P	NEMA 15-50P	NEMA 15-20P
Stacked cabinets: each cabinet comes with separate power cord!!				
Net weight (lbs)	287	220	408	331
Gross weight (lbs)	335	265	476	388
Height (inch)	35 3/4”	35 3/4”	41 3/4”	41 3/4”
Width (inch)	33”	33”	39 1/4”	39 1/4”
Depth (inch)	30 3/8”	30 3/8”	35”	35”

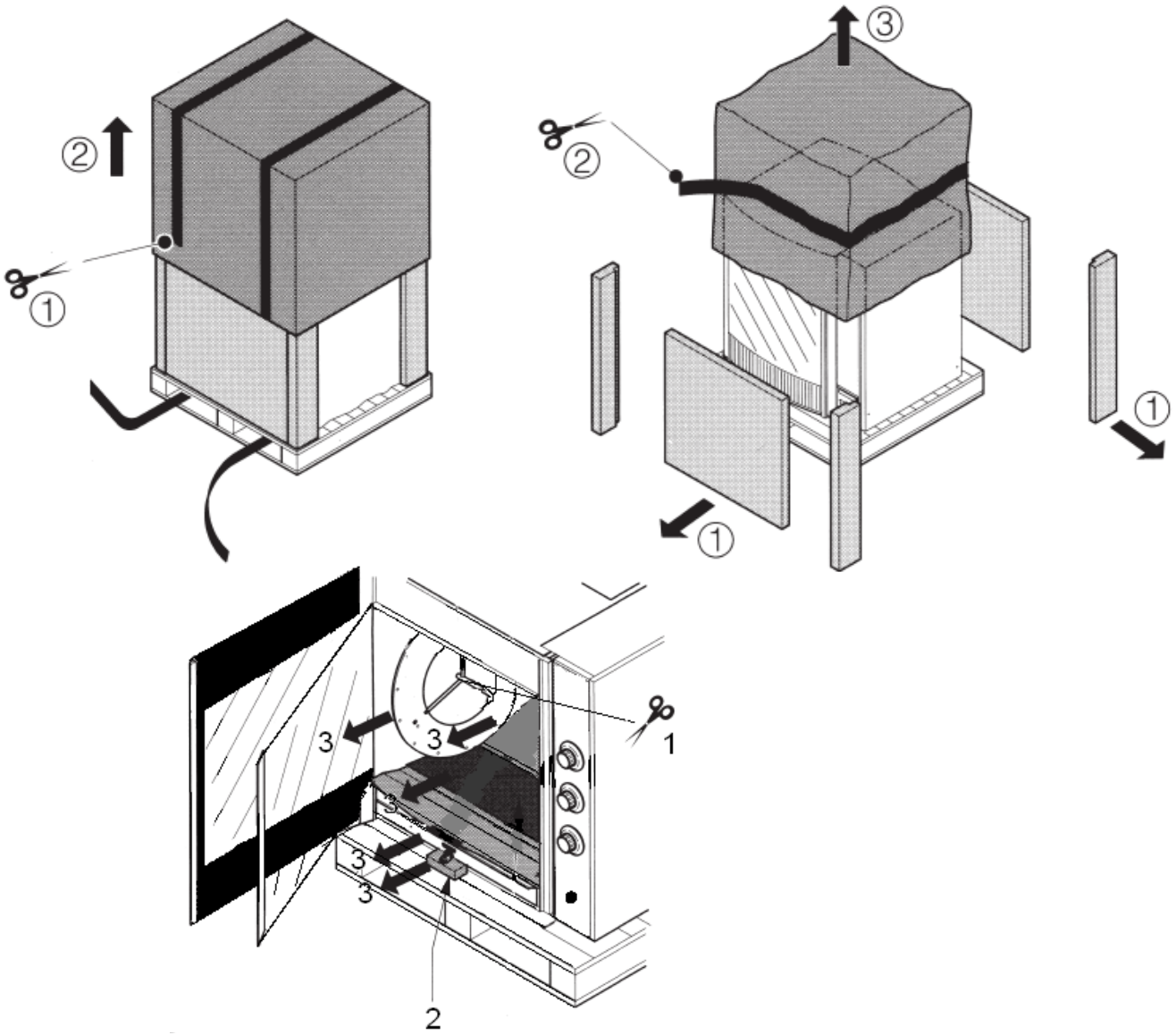
- Standard set of tools.
- Metric wrenches, sockets and hex socket key wrenches.
- Multi-meter and AC current clamp meter.
- Temperature tester.
- Insulation value tester (Megger).
- Field Service Grounding Kit.

INSTALLATION PROCEDURES

- Unpacking of the unit.
- Remove the pallet under the unit with the help of a fork lift.
- Put the unit on his location.
- Check if there is enough free space around the unit (see installation drawing).
- Check the electrical supply.
- Tethering of the unit.
- TDR: Make a test run on 482°F.
- TDW: Make a test run on 210°F.
- Give instructions to the operator.

UNPACKING THE UNIT

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.

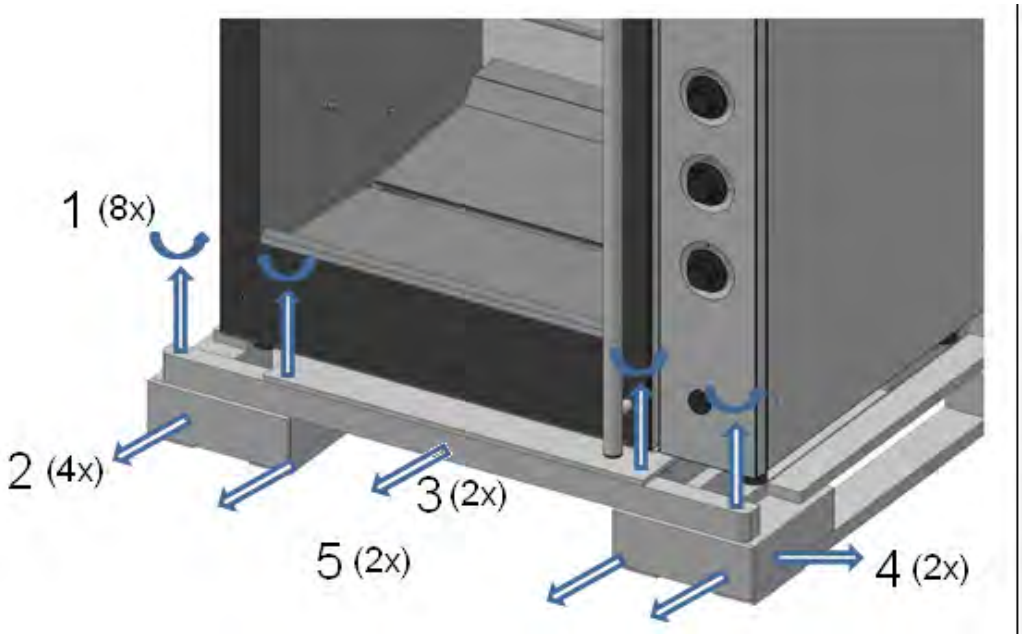


REMOVAL OF PALLET

The standard way to remove the rotisserie or warmer from a pallet is with a fork lift. See pictures. Open door and remove the drawer. Lift the unit from pallet and put the unit in its place.

Note: *when lifting a stacked unit, always use the drawer of the bottom unit.*

Another possibility is to disassemble the pallet. For the pallet of the TDR 8 follow the procedure on the photo.

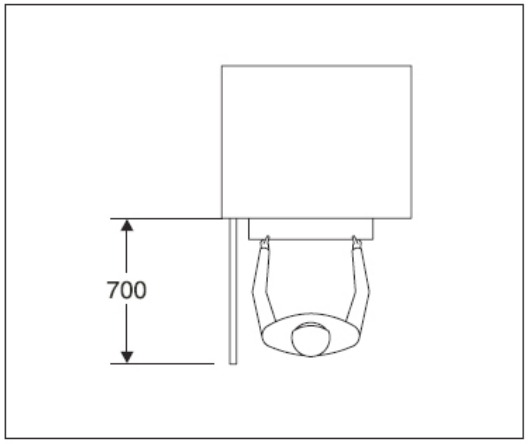


LOCATION

To avoid short-circuiting, the units may not be used outdoors. Placing under a screen is allowed.

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.



ELECTRICAL SUPPLY

Prior to installation, test the electrical service to assure that it corresponds with the specifications on the machine data plate located on the right side panel near the controls. 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.

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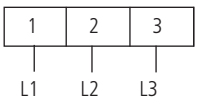
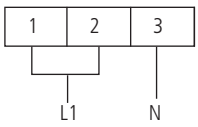
For a 3-phase 208 V ~ circuit without neutral, the unit must be connected according to the figure below.

208 V, 3 ~ 50...60 Hz



For a single-phase 208 V ~ circuit with neutral, the unit must be connected according to the figure below.

208 V, 1N ~ 50...60 Hz



LEGS / CASTORS

Each oven and warmer is furnished on 1 15/16" legs. Stacked models are furnished with 2 swivel and 2 locking swivel castors. A castor-equipped stand with convenient storage drawer is available; the oven is mounted on top of the stand.

TETHERING OF THE UNIT

(For model TDR 5 and TDR 8 units when stacked or placed on base with castors)

Warning: Safety standards require that, when this appliance is properly connected to the electrical power supply using flexible conduit, 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.*

Warning: 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.

TEST RUN

The oven must be burned in to release any odors that might result from heating the new oven surfaces. Operate the oven at maximum temperature setting of 482°F for 30 minutes and the warmer on 210°F. Smoke with an unplaesant odour will normally be given off during this burn-in period.

HEAT EXTRACTION OF THE ROTISSERIE

Although an extraction hood is not prescribed, it could be desired that a hood is placed over the rotisserie. The TDR 8 produces about 350 cf water vapour and the TDR 5 about 200 cf. 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 25000 cf/h.
- The extraction hood has to extend minimum by 8" on all sides of the rotisserie.
- The extraction hood has to have a free hight, above the rotisserie, of a minimum of 12".
- The rotisserie has to be accessible for service purposes.
- The extraction hood has to be sloping on the inside for the condensation to run down. Around the hood there has to be a gutter with a connection for the water to run down a drain.

INSTRUCTIONS FOR OPERATORS

After installation of the rotisserie or warmer, the operator of the unit has to be instructed. The instruction has to cover the following subjects:

- Programming and options.
- Working of the unit.
- Free space of unit for cooling of drive motor and blowers.
- Review the user manual.
- Periodical maintenance:
  - Cleaning of fan plate every month.
- How to react for information or service calls.

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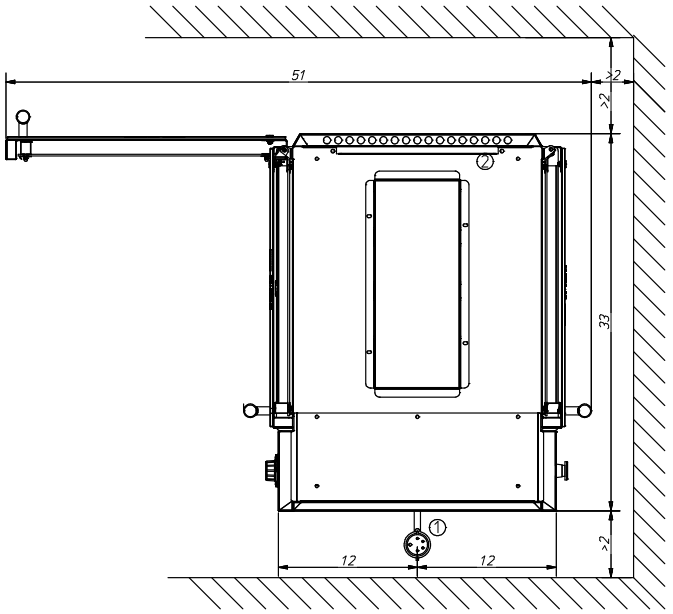
PLACING AND CONNECTING OF THE MODELS

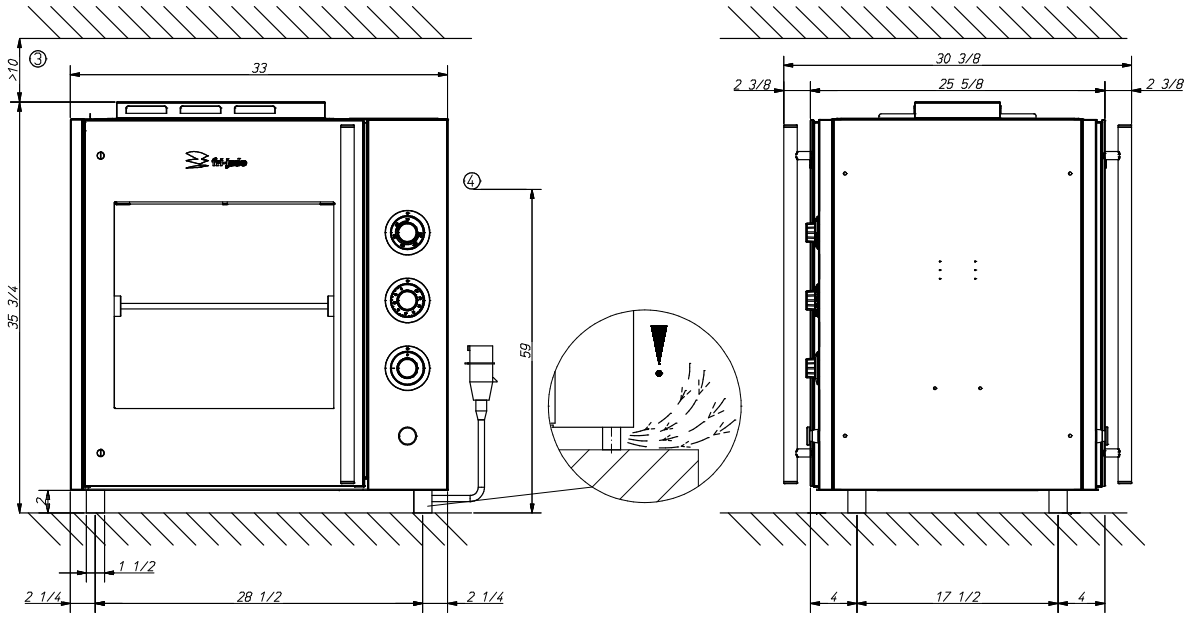
Description belonging to the lables on the drawings

Label	Description
1	*Power cable, length 70" **
2	*Exhaust opening*
3	*Space between a rotisserie and a wall or ceiling*
4	*Location for socket*

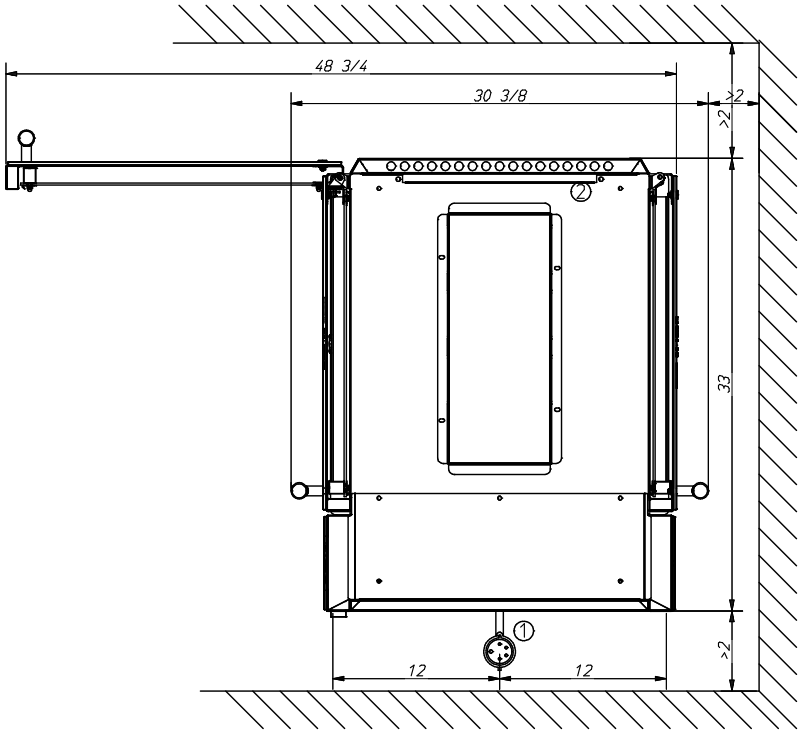
**) length is measured from the point where the cables coms out of the unit*

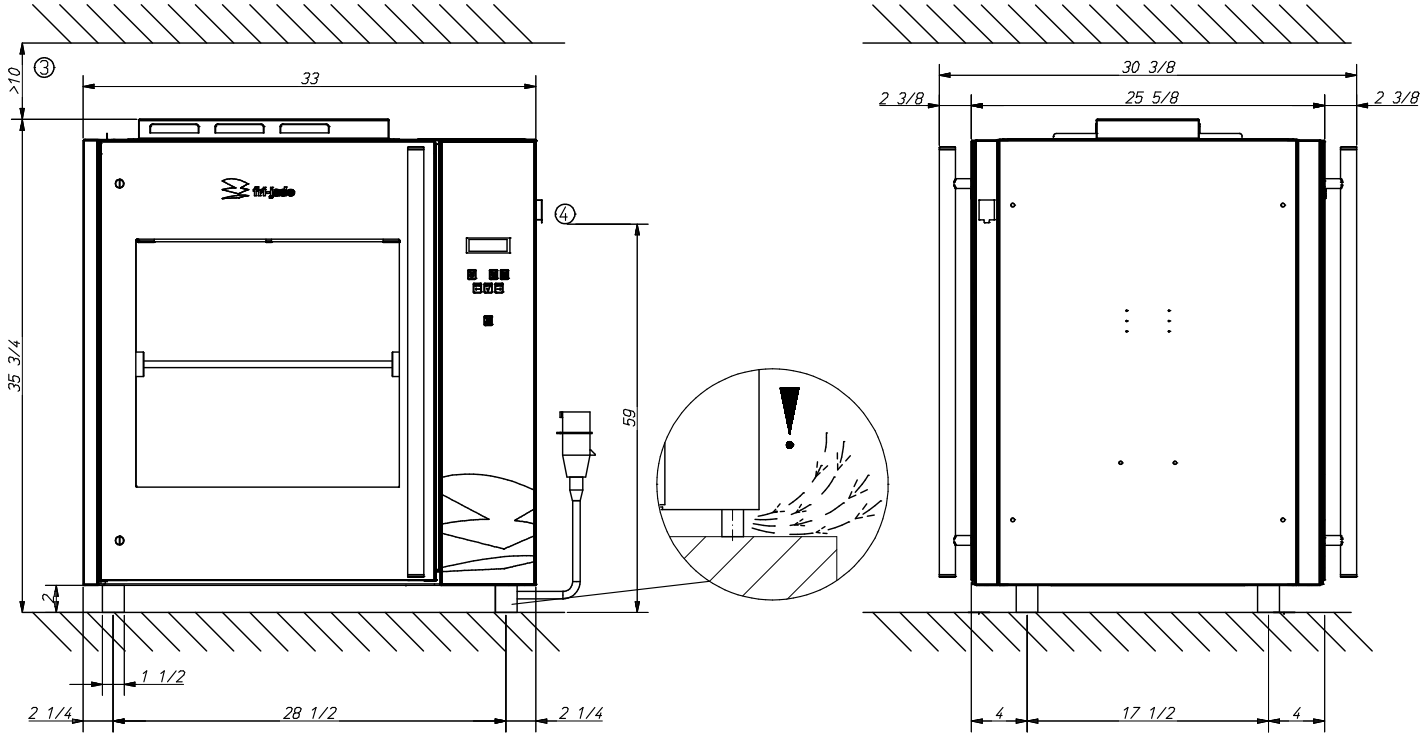
TDR 5 M PASS THROUGH





TDR 5 P PASS THROUGH





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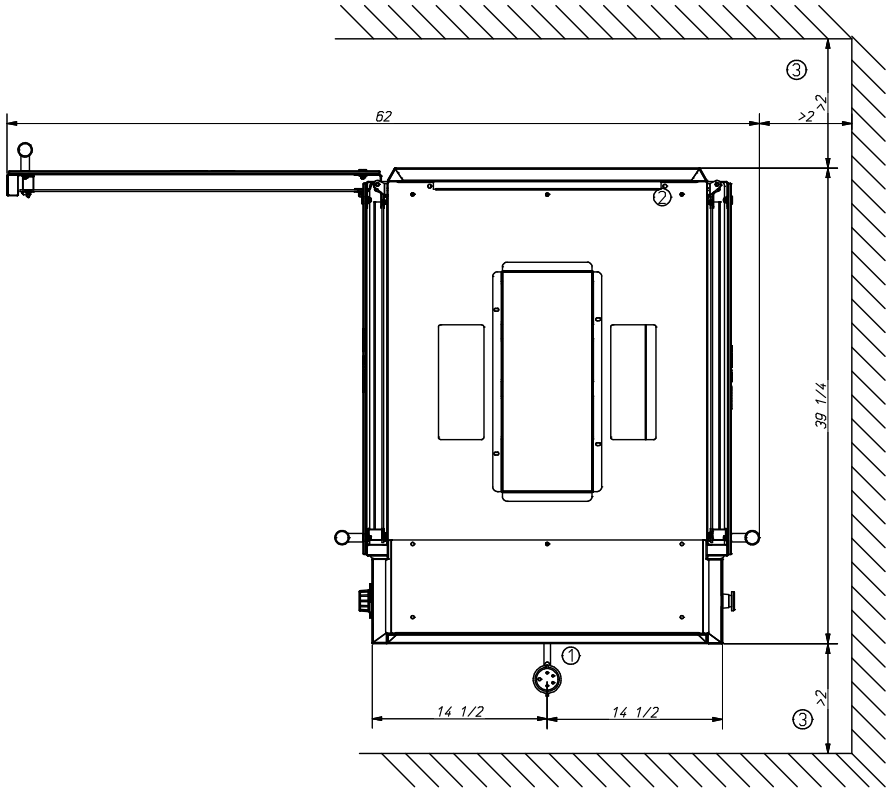

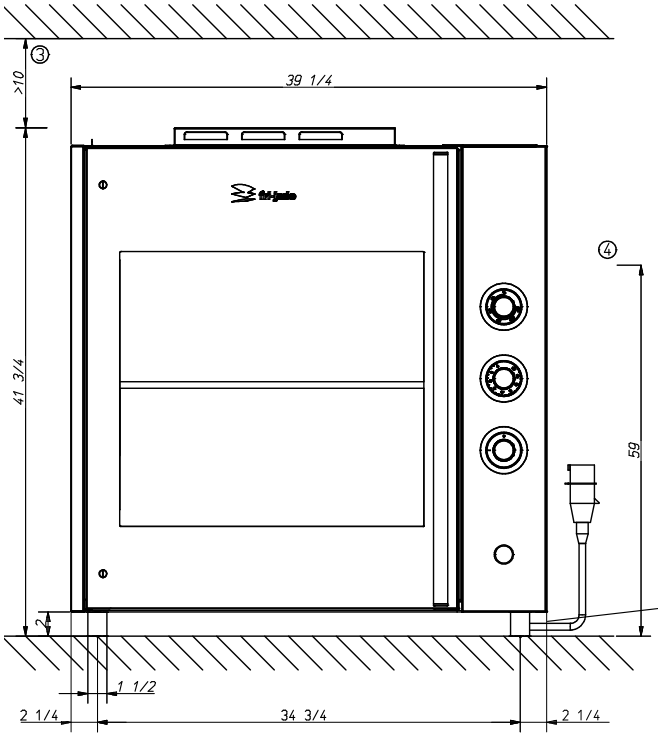

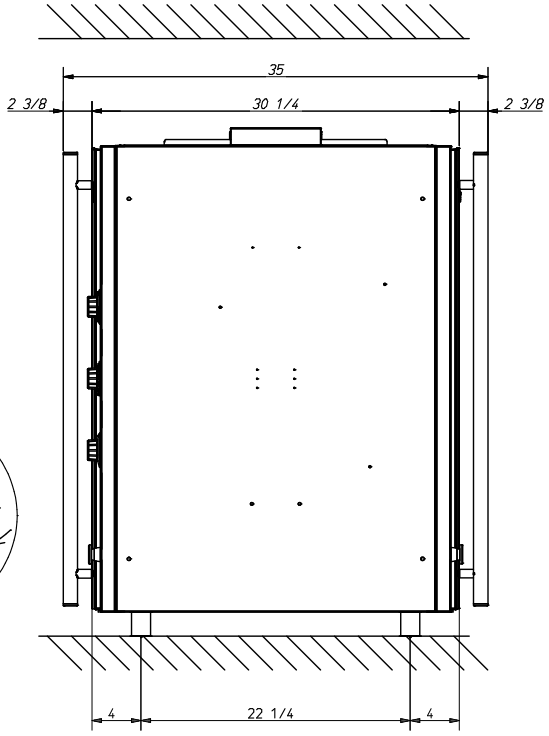

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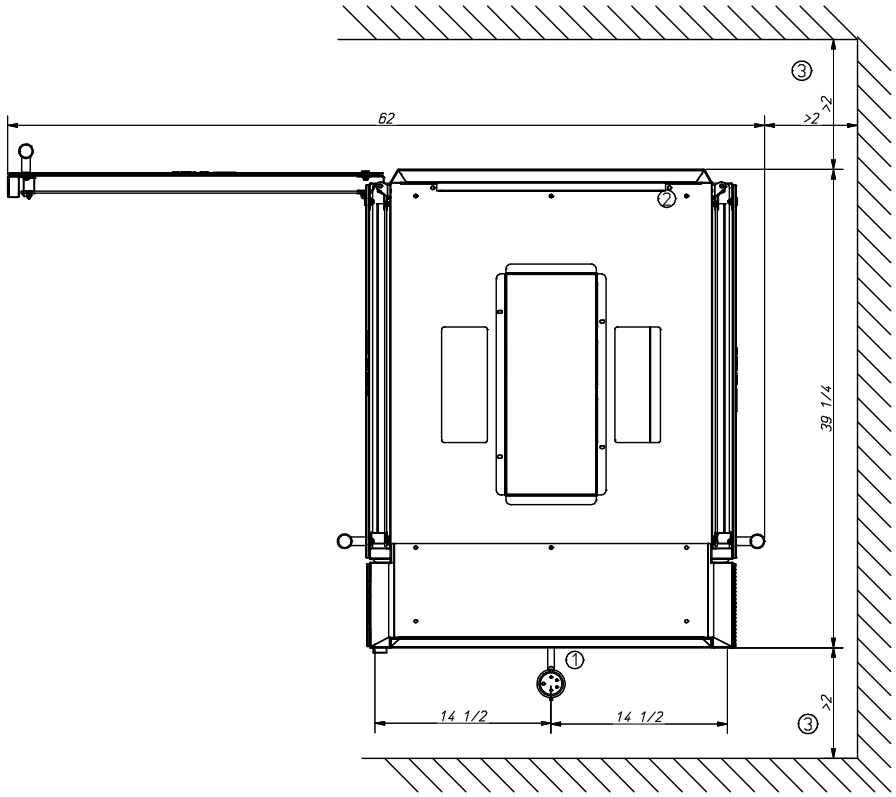
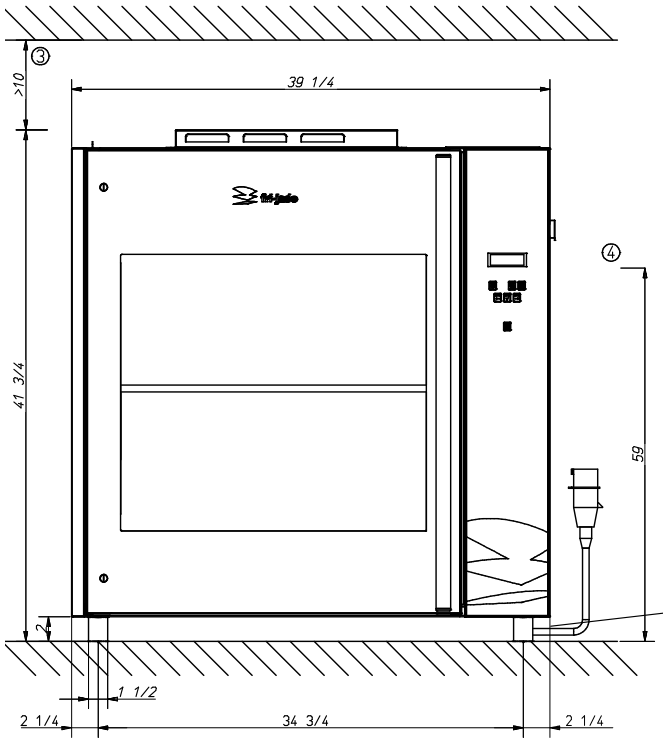
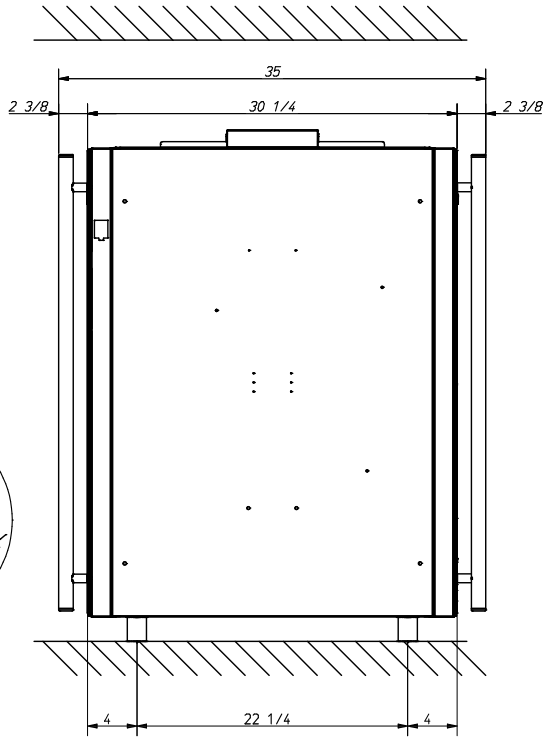
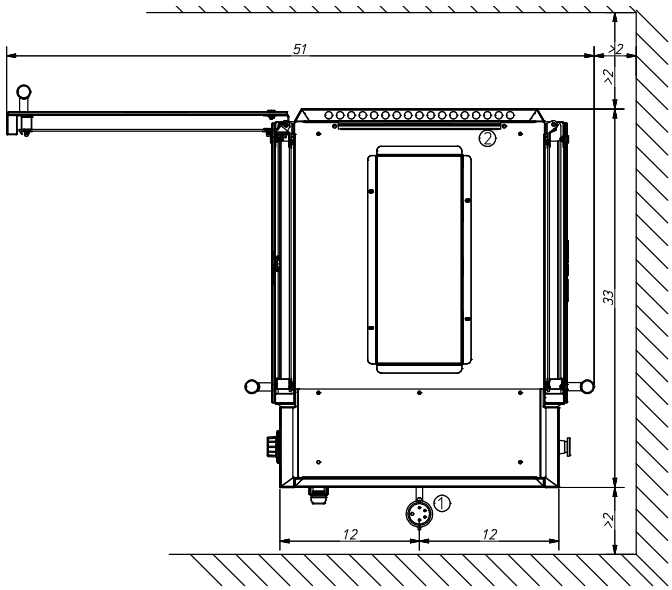
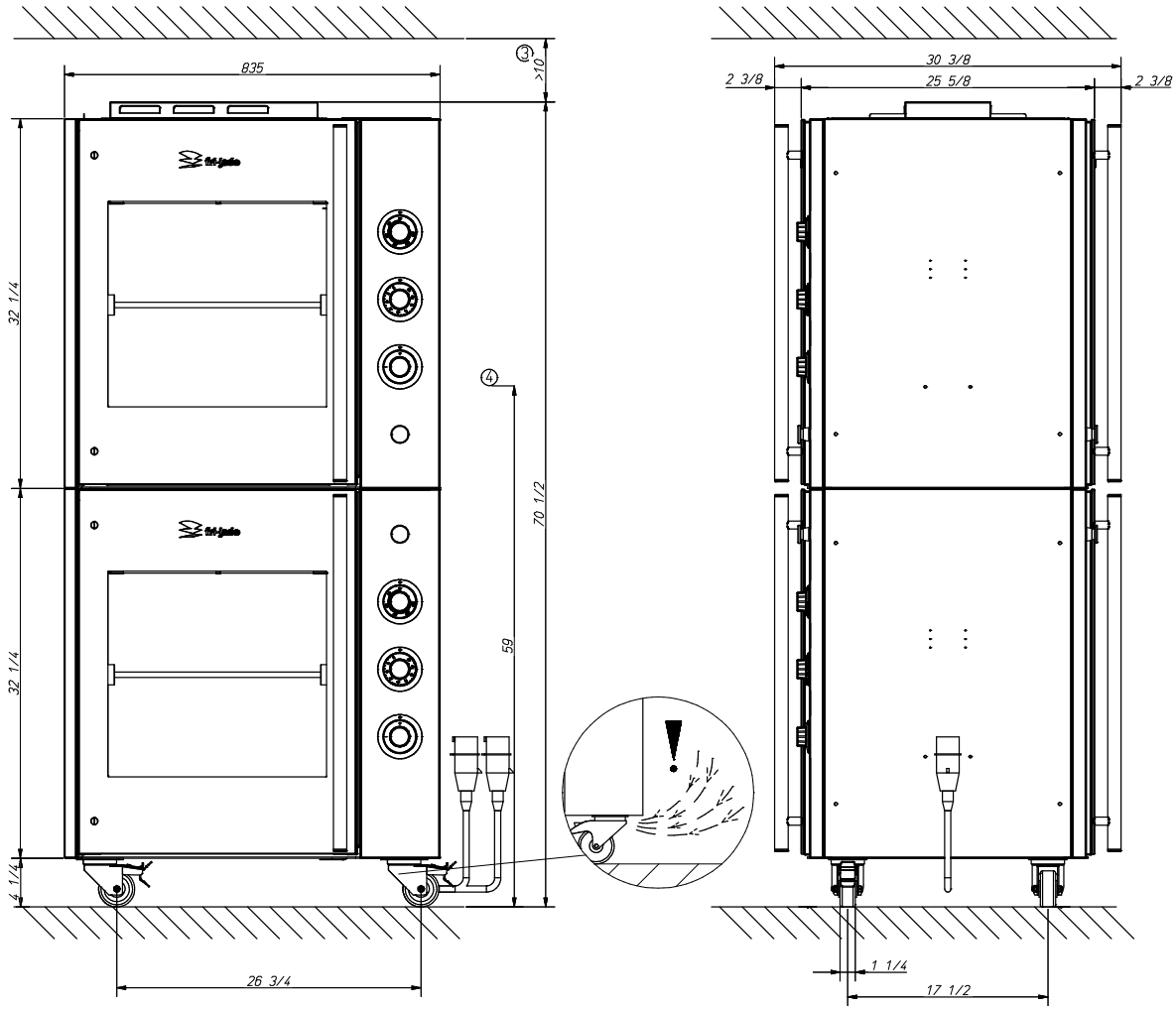






TDR 5 + 5 M PASS THROUGH





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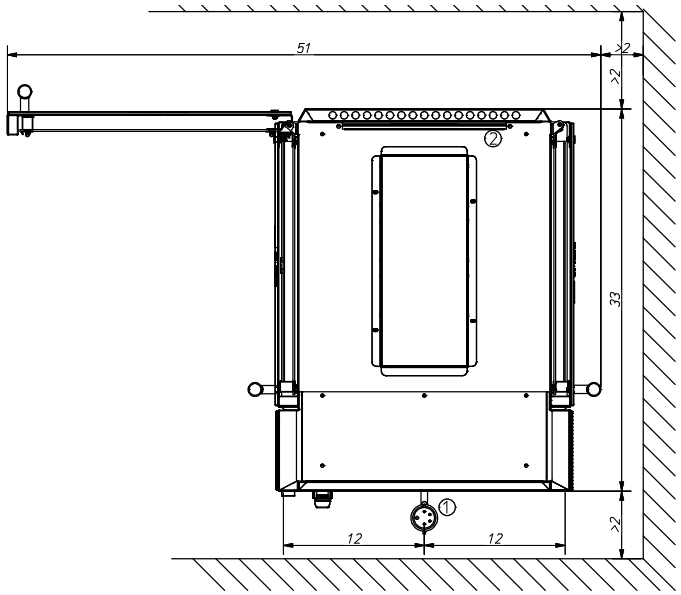

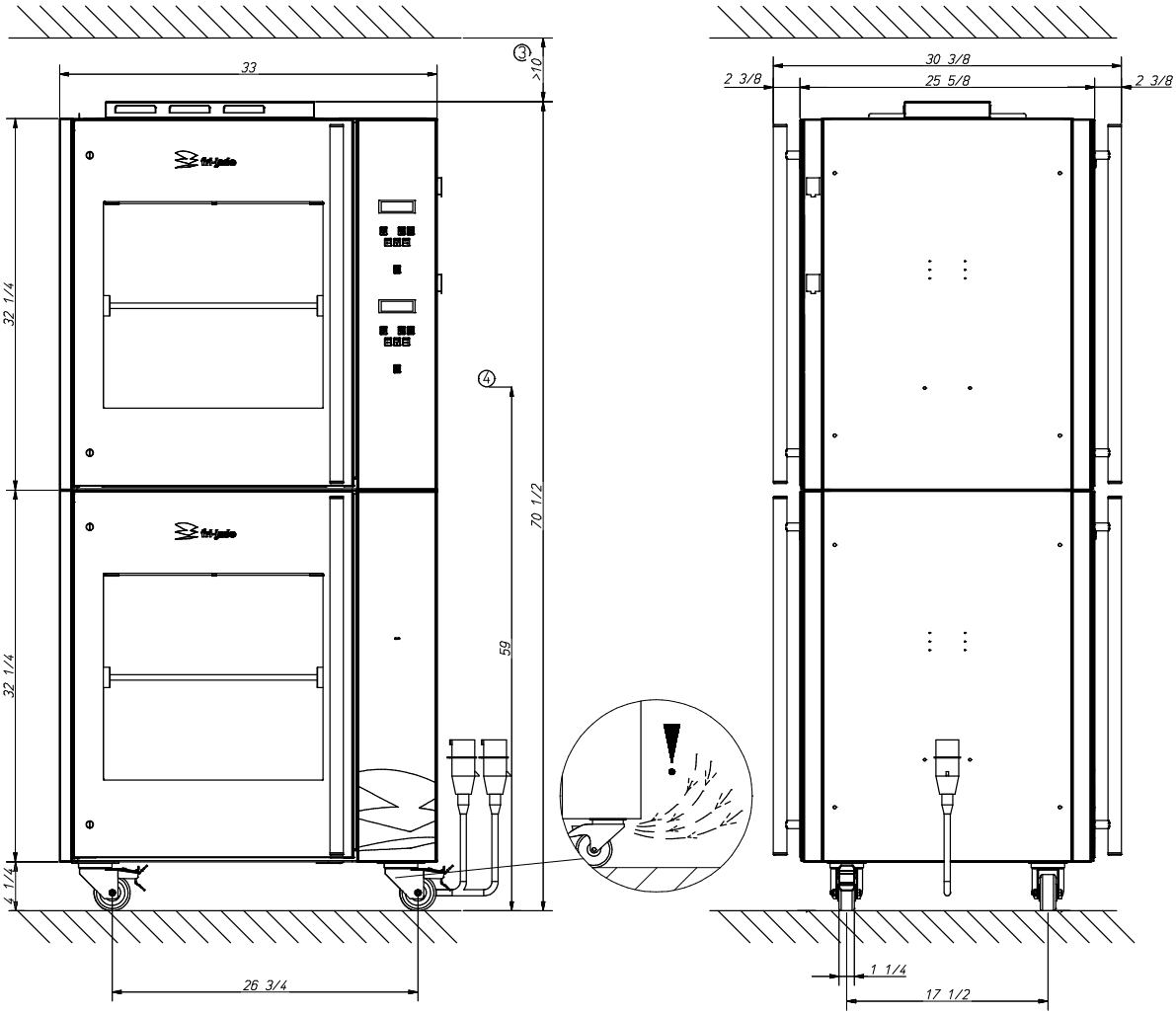

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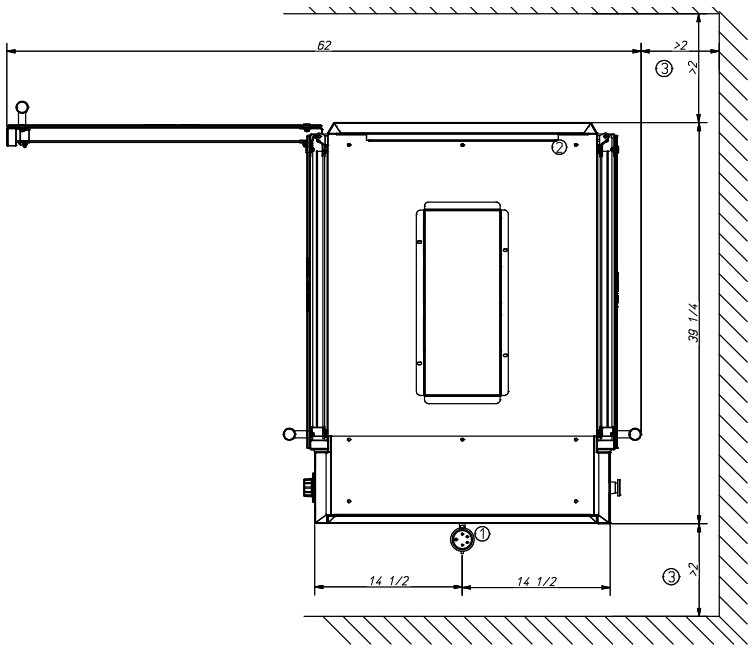

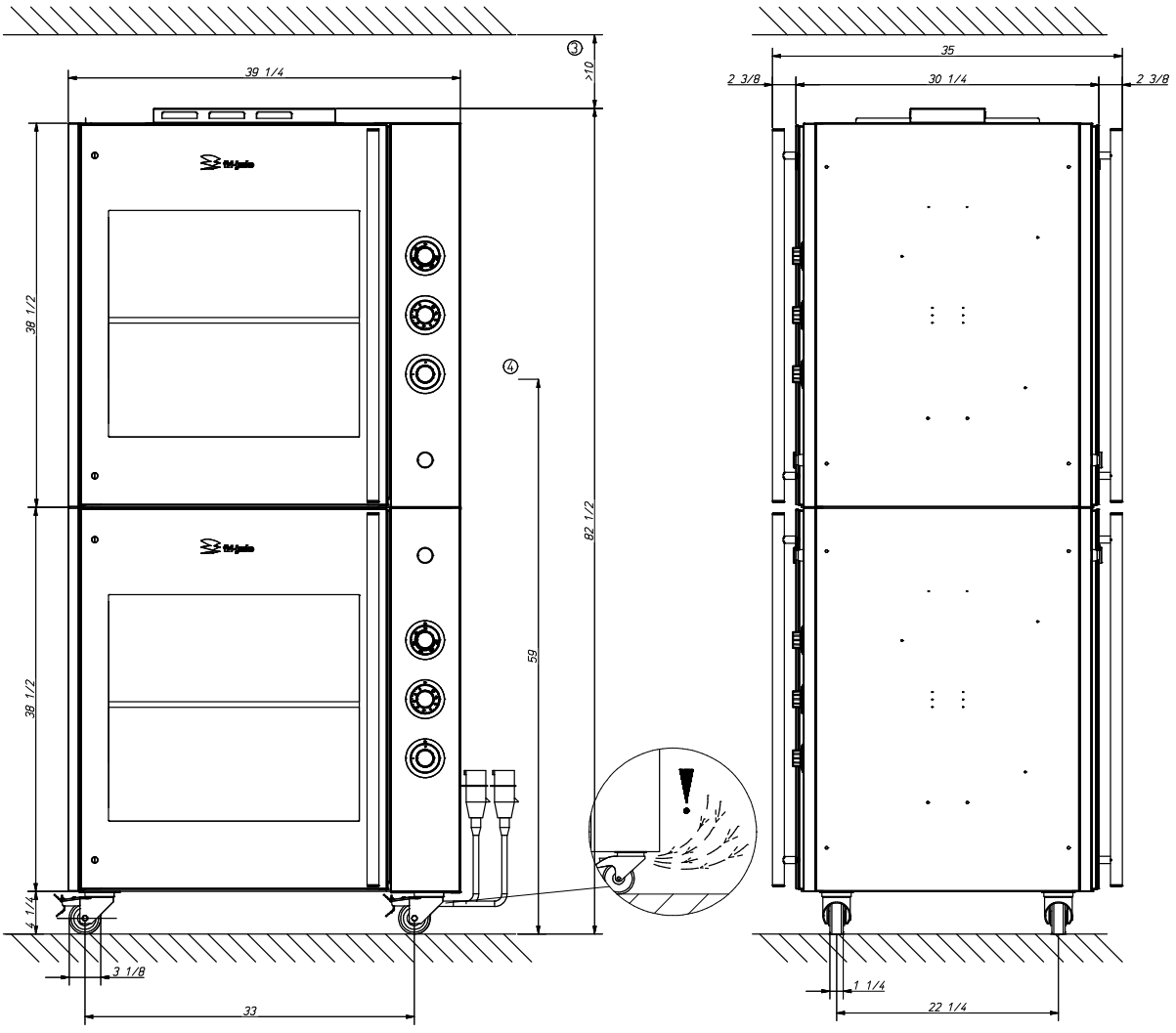

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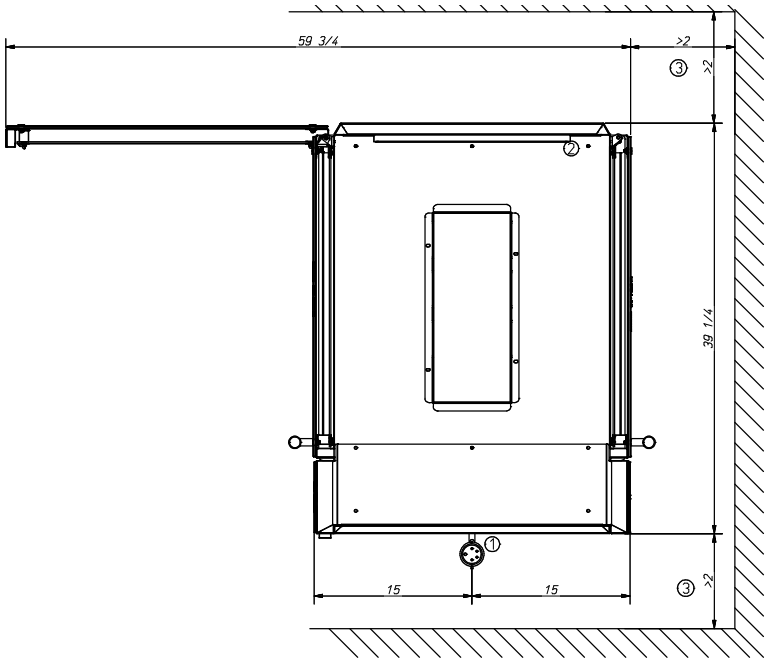

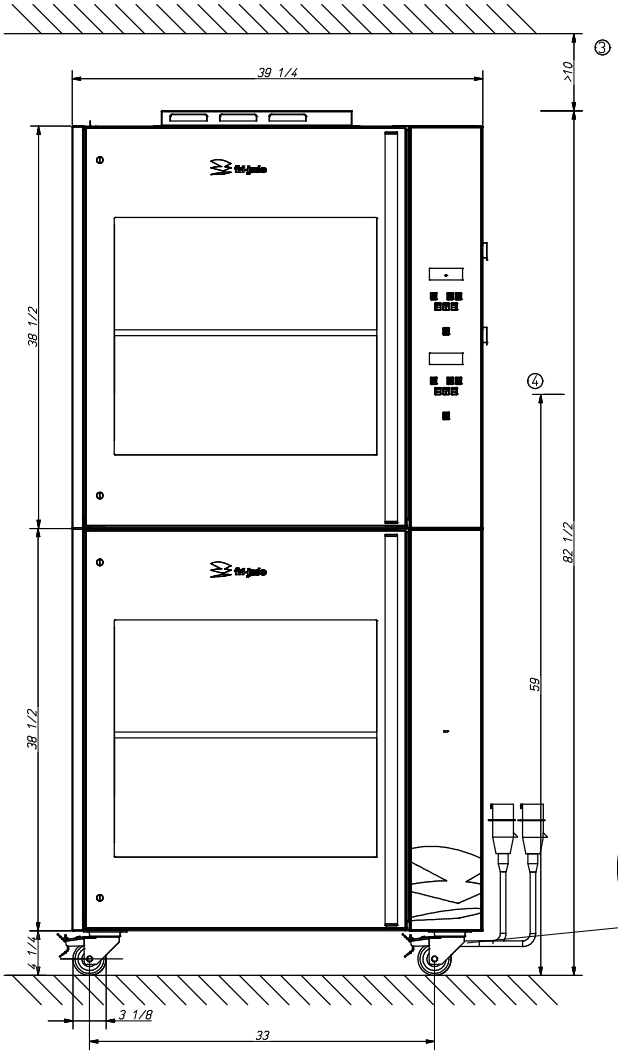

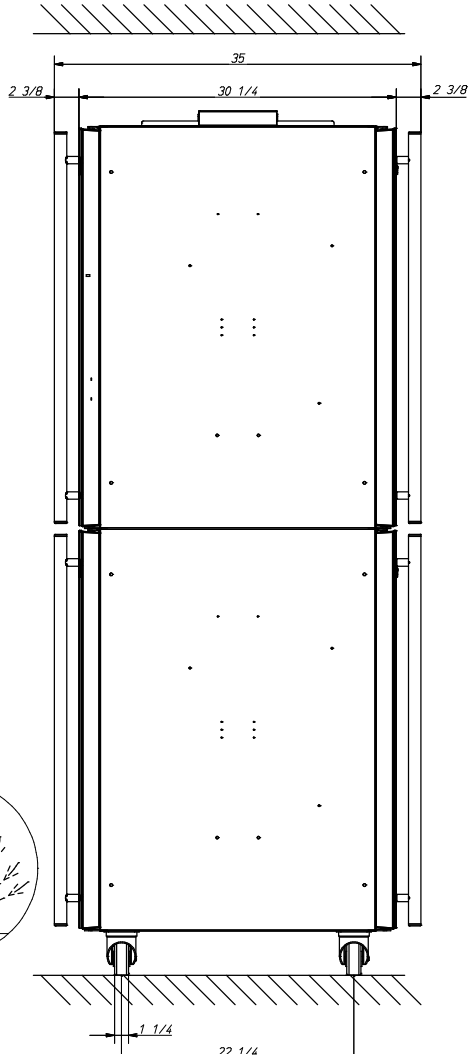

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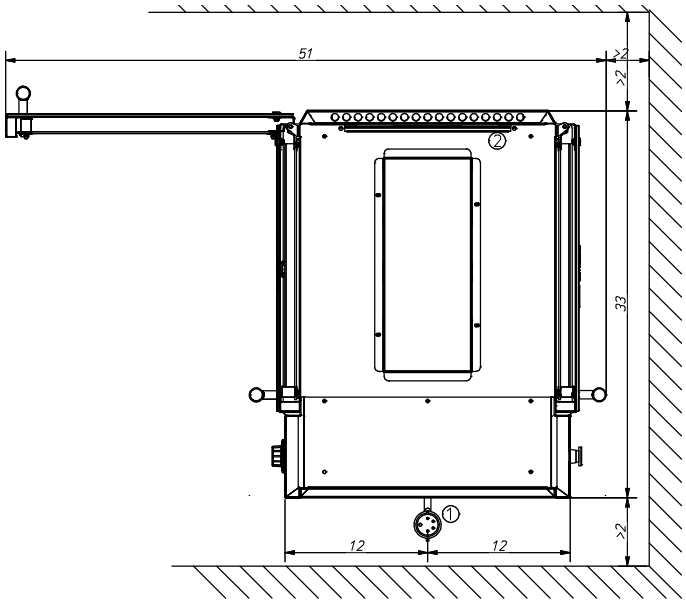

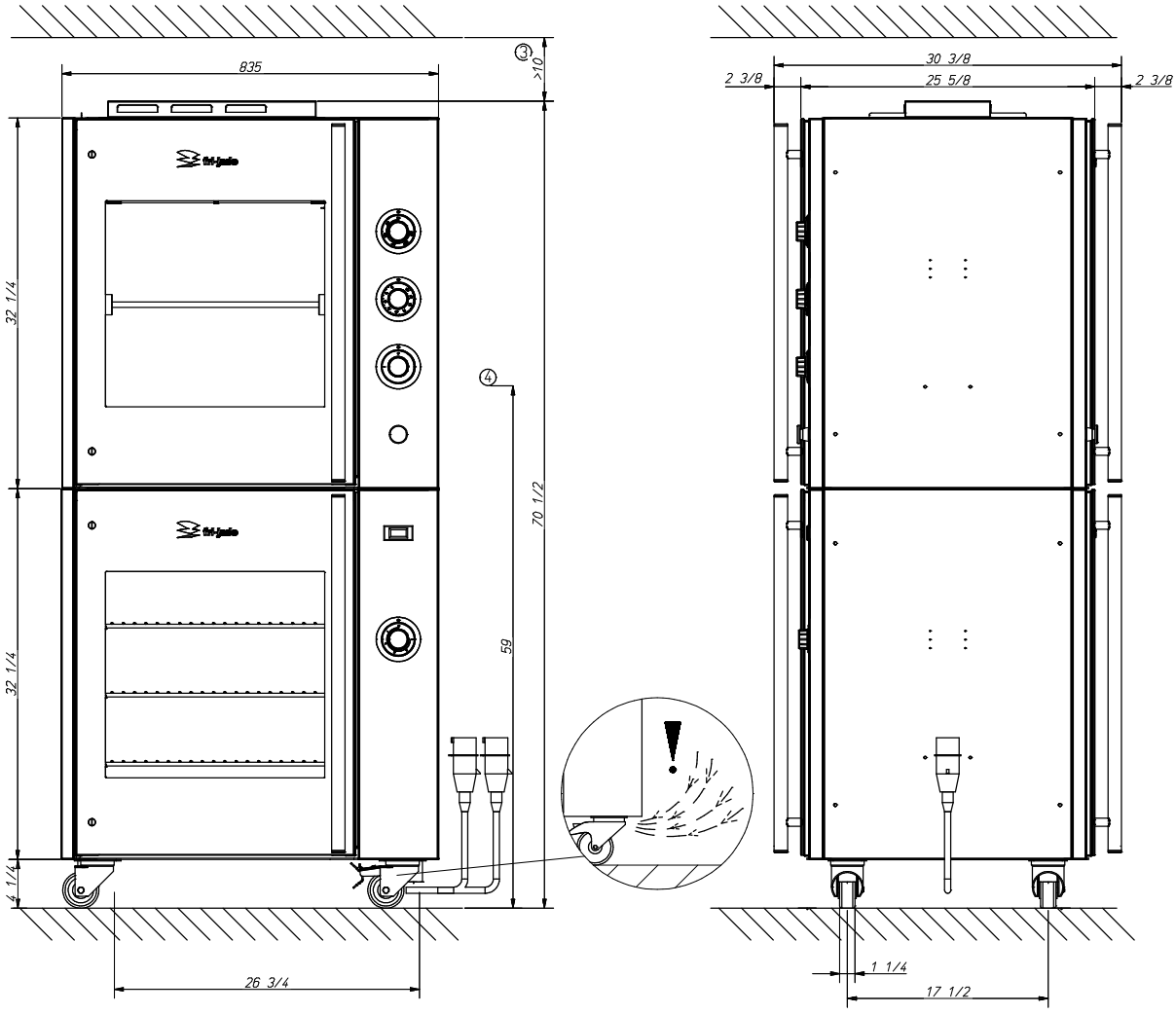

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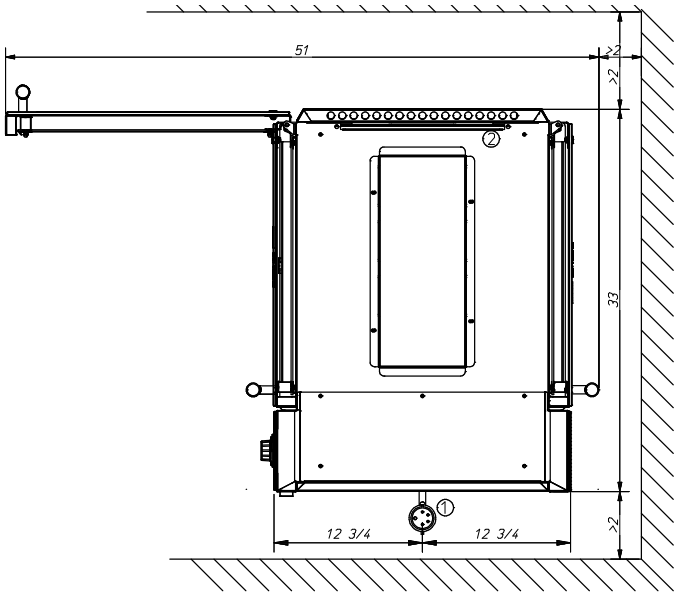

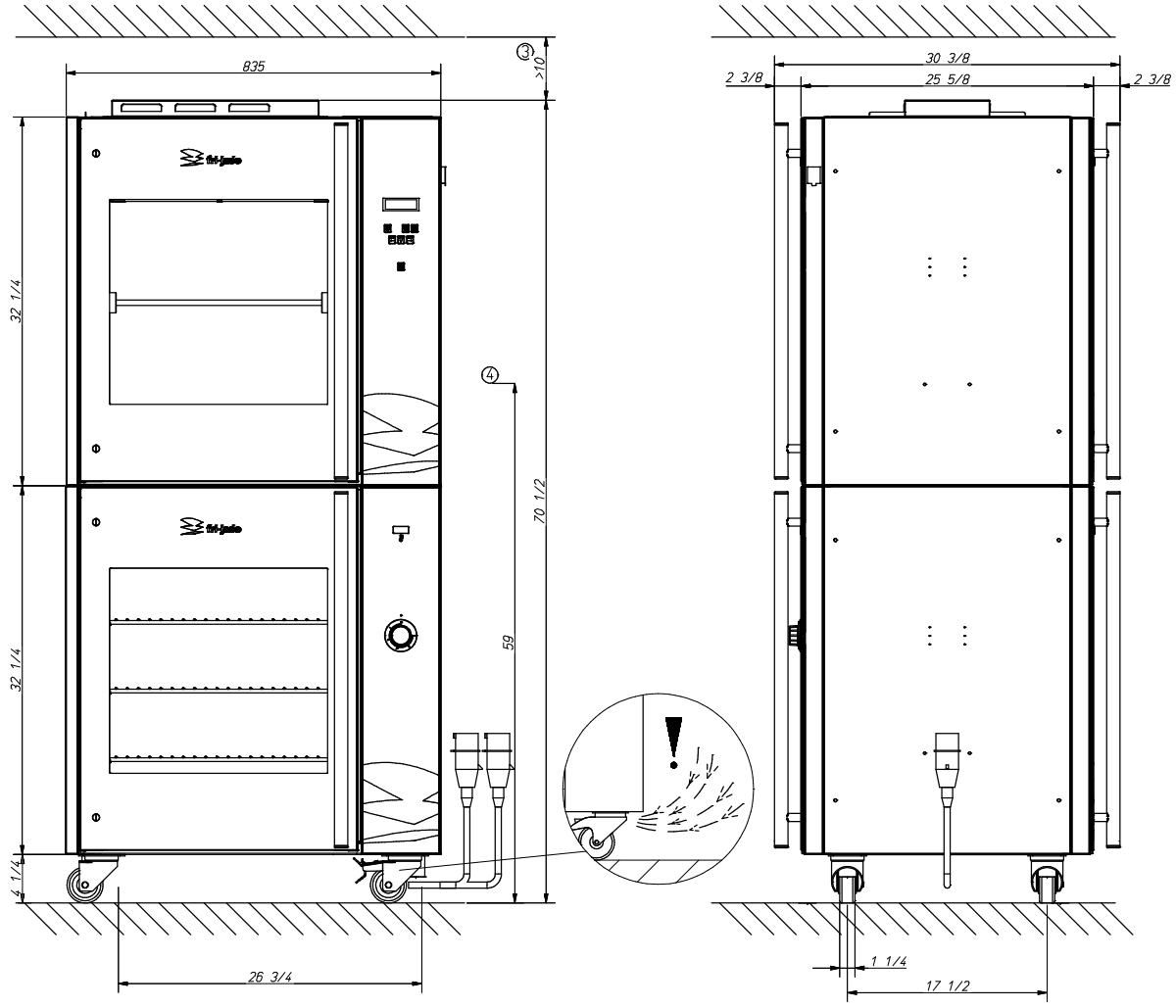

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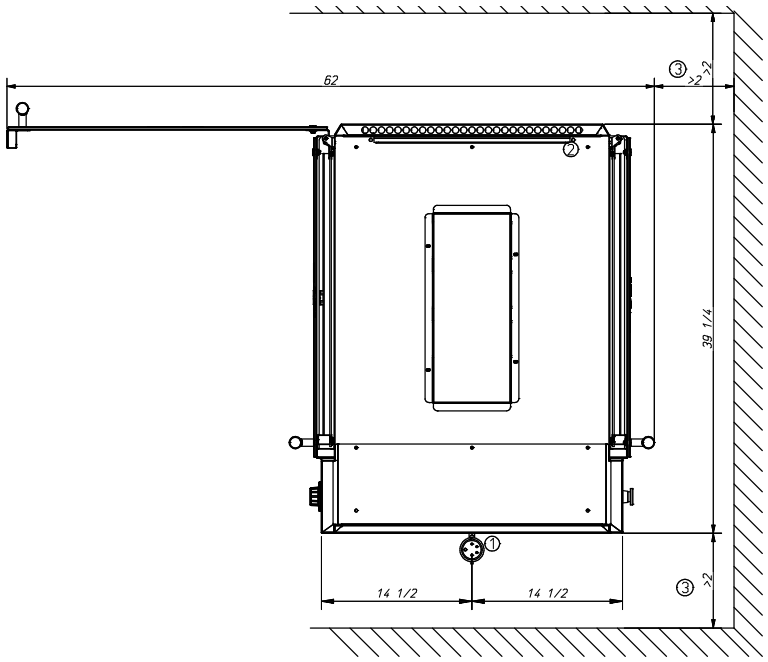

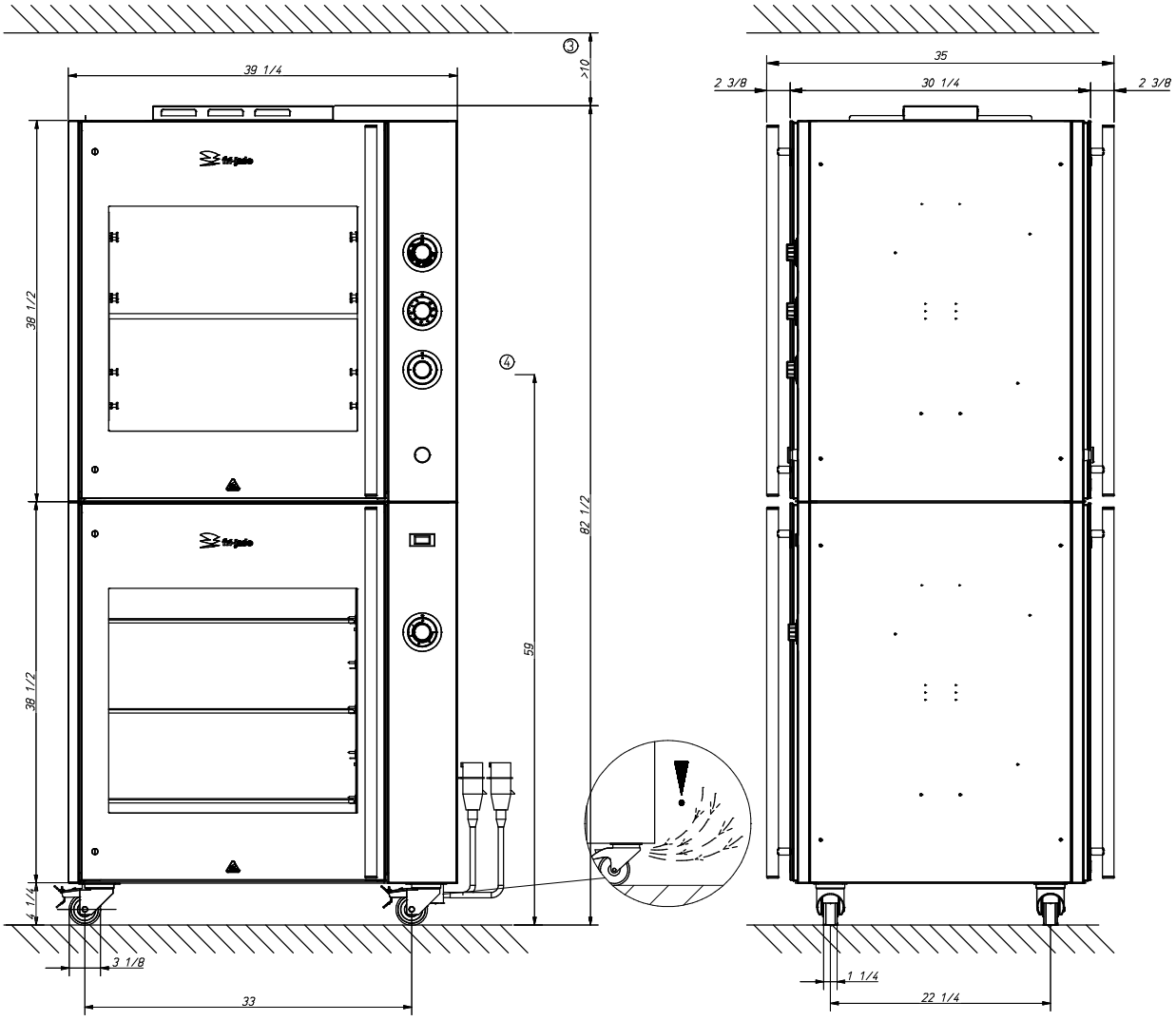

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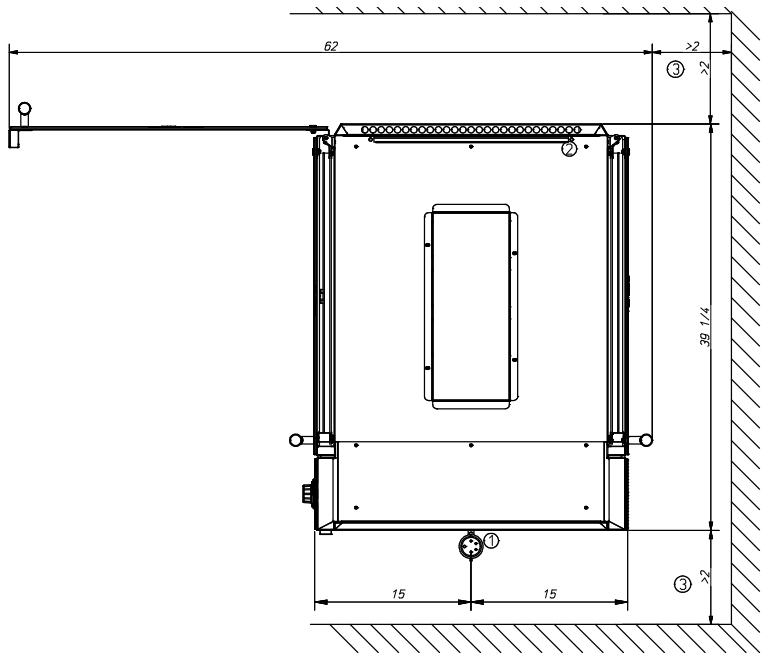
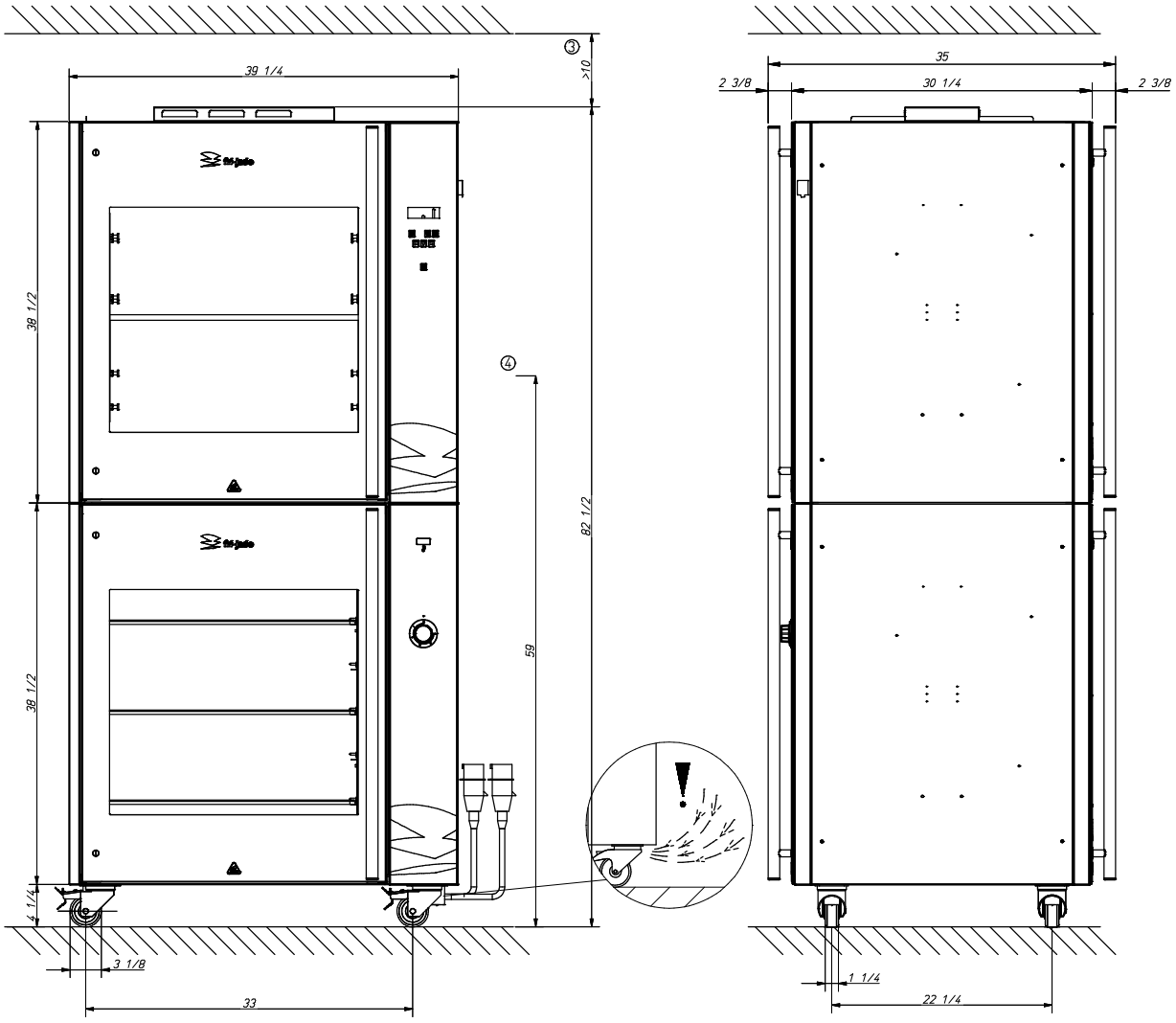
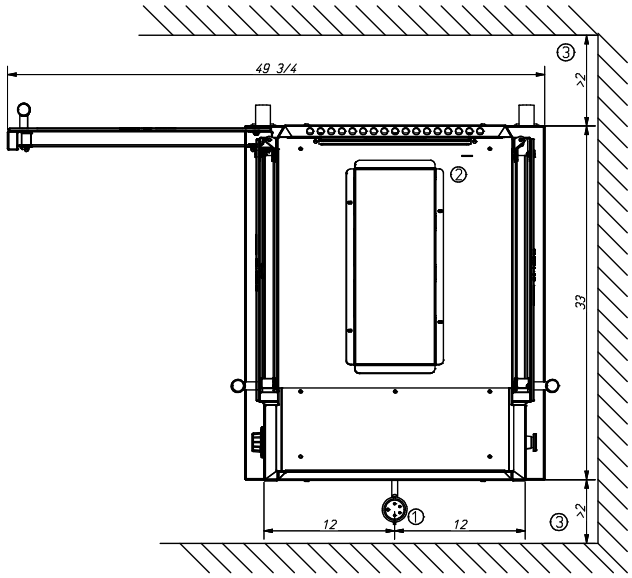
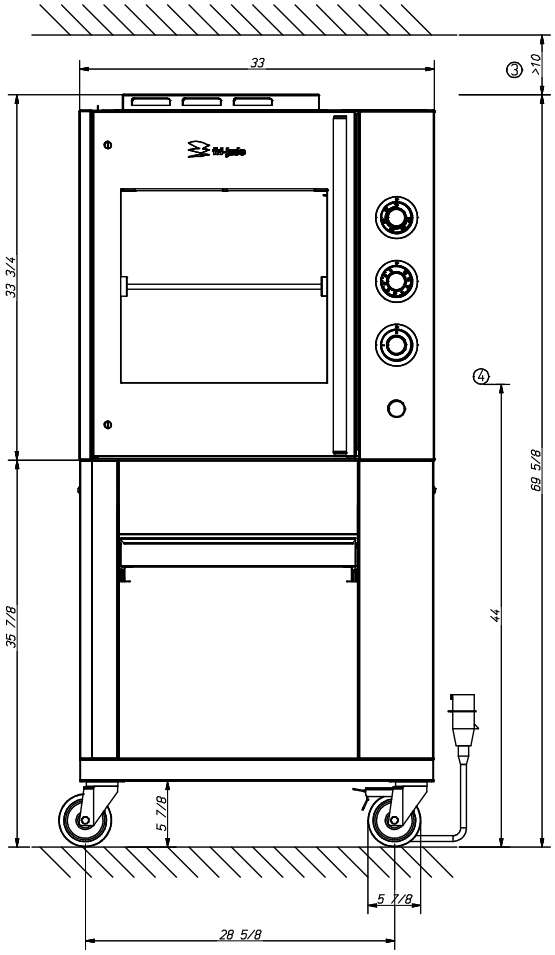
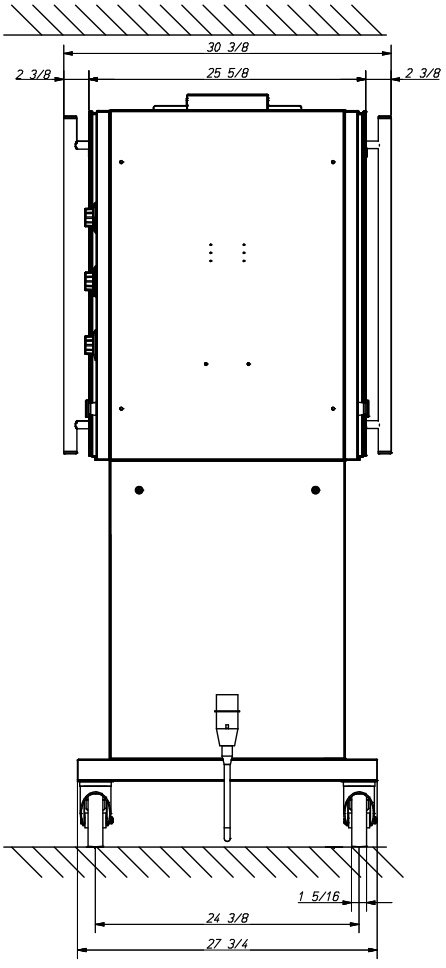




TDR 5 M AND TDR 5 P PASS THROUGH ON BASE







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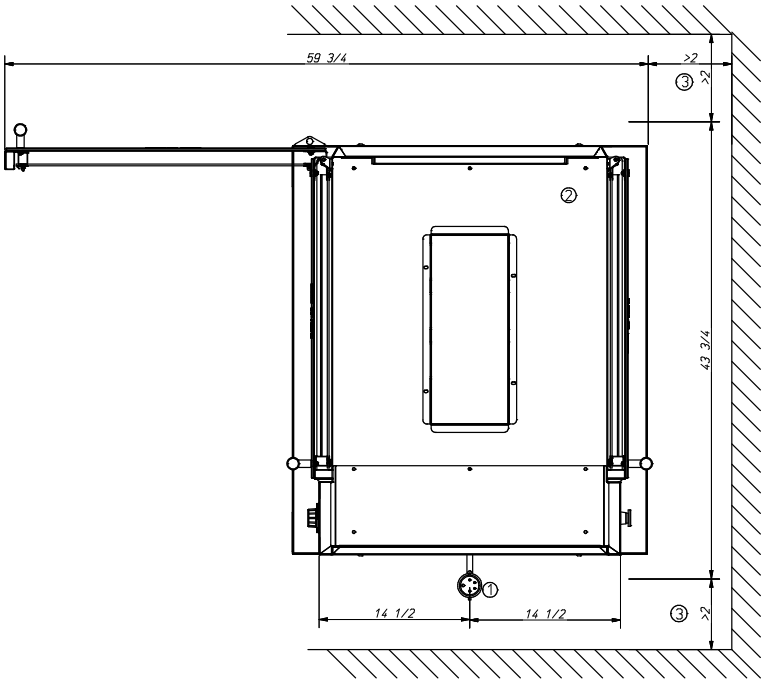
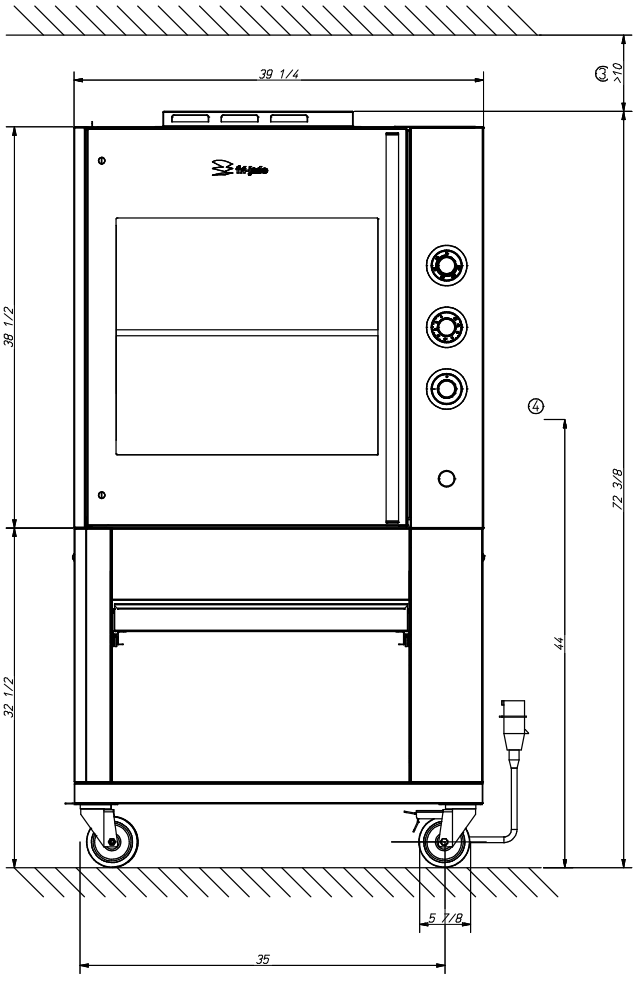
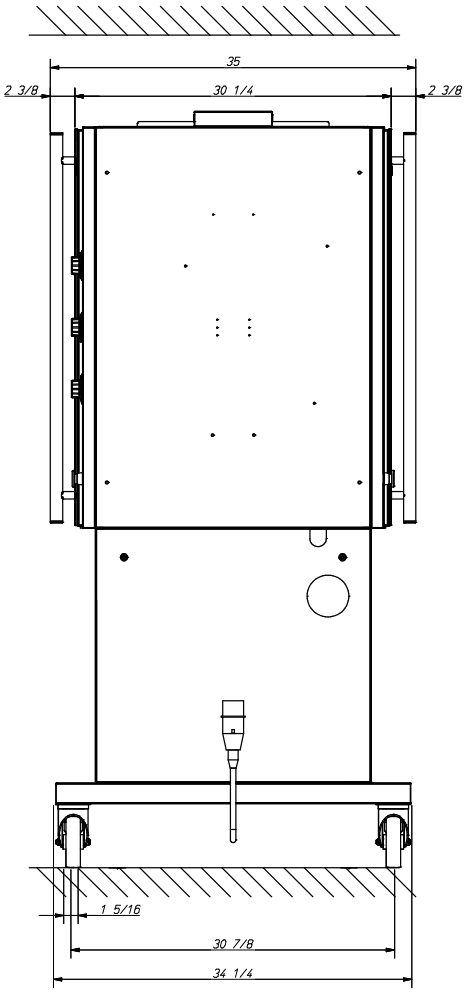
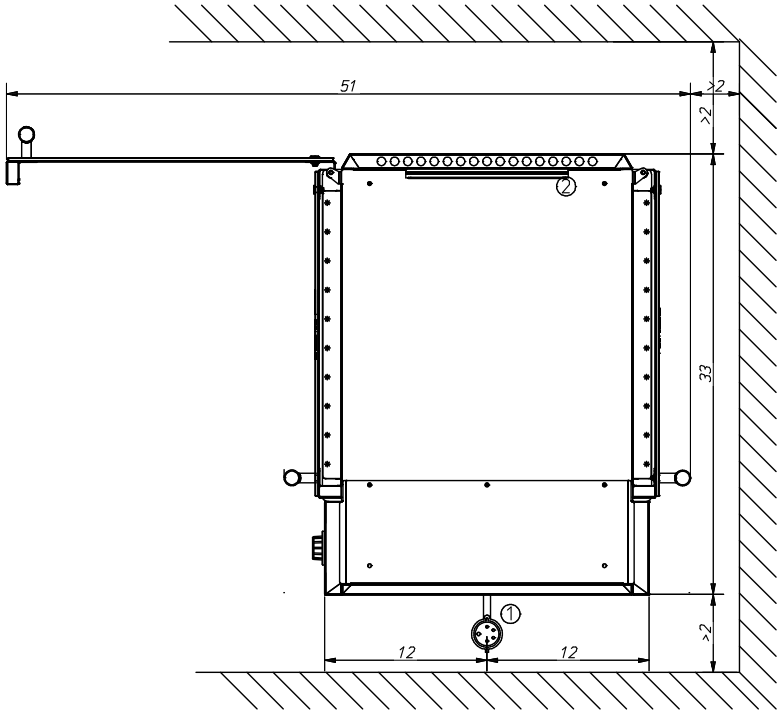
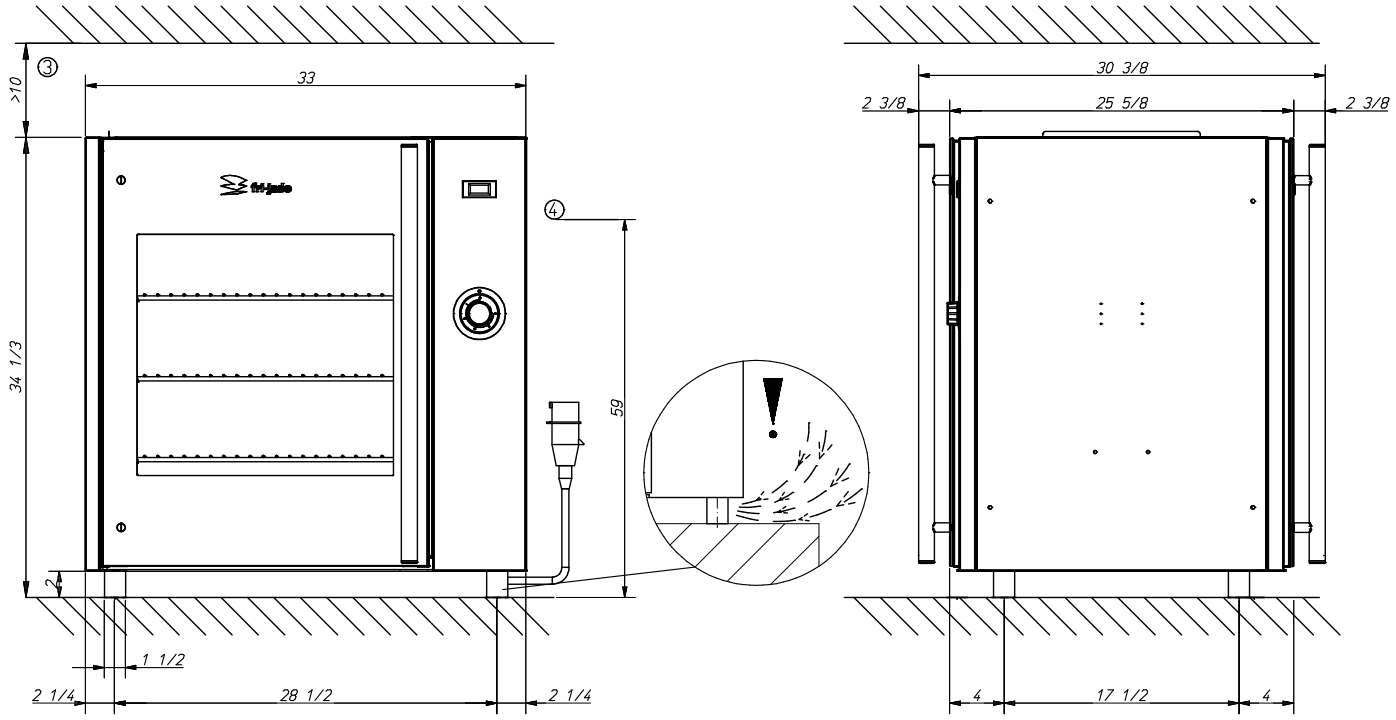






TDW 5 M PASS THROUGH





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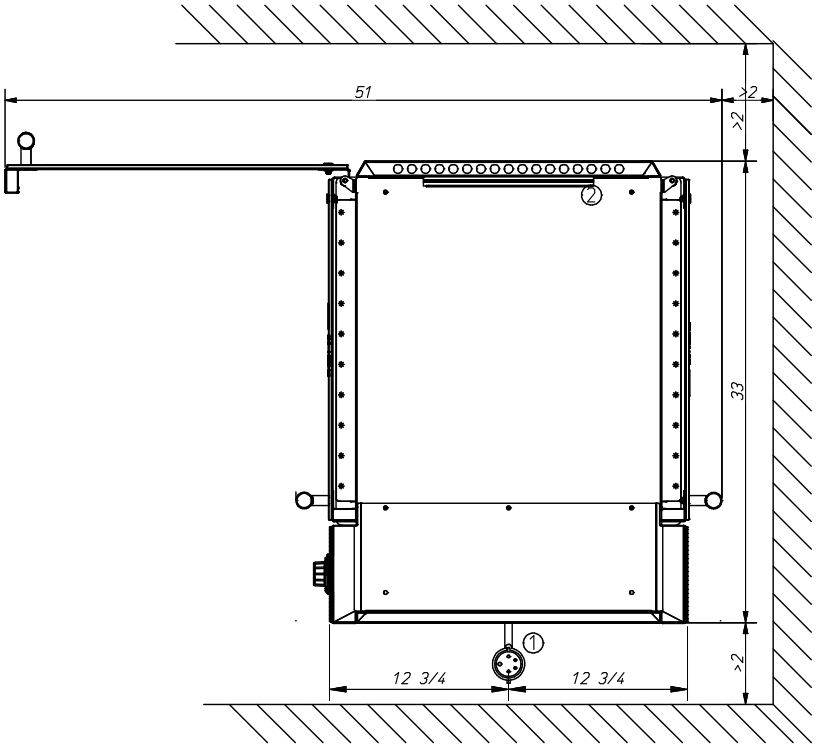

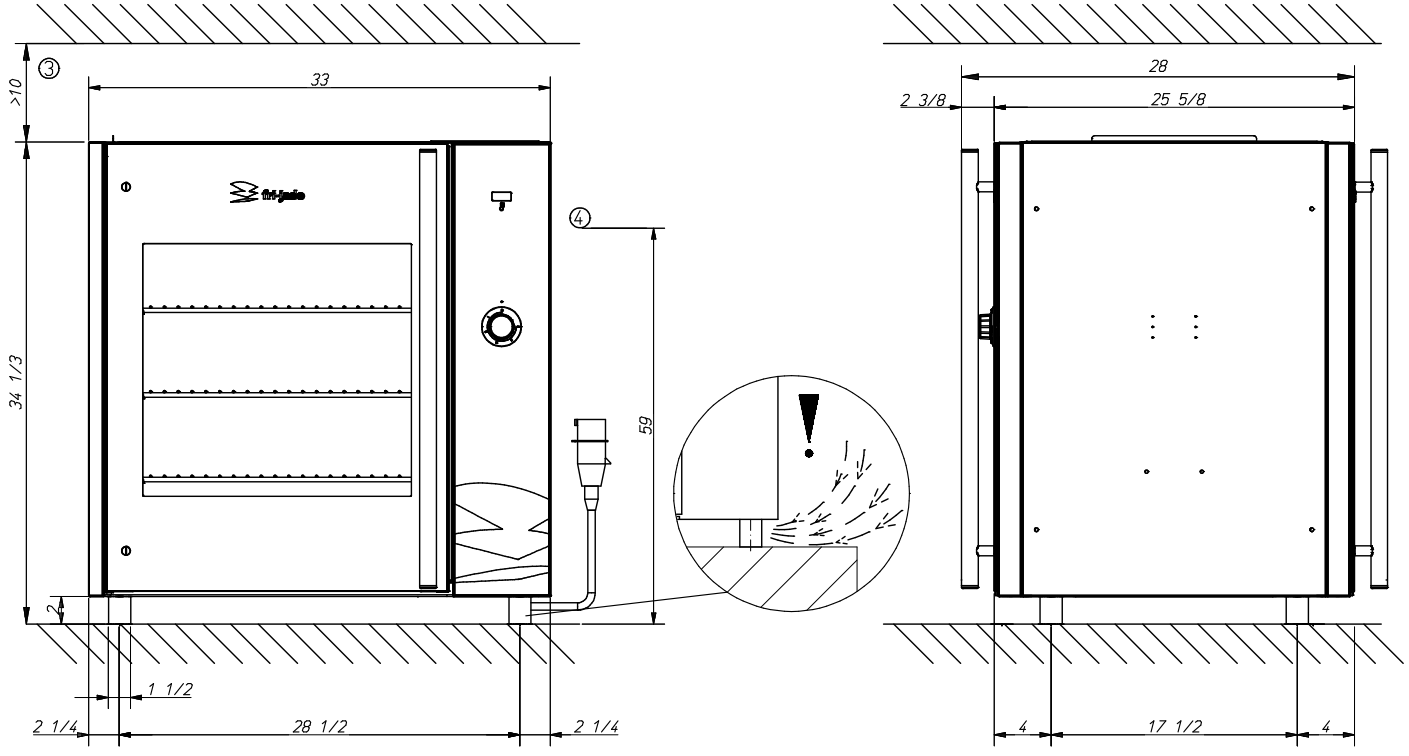

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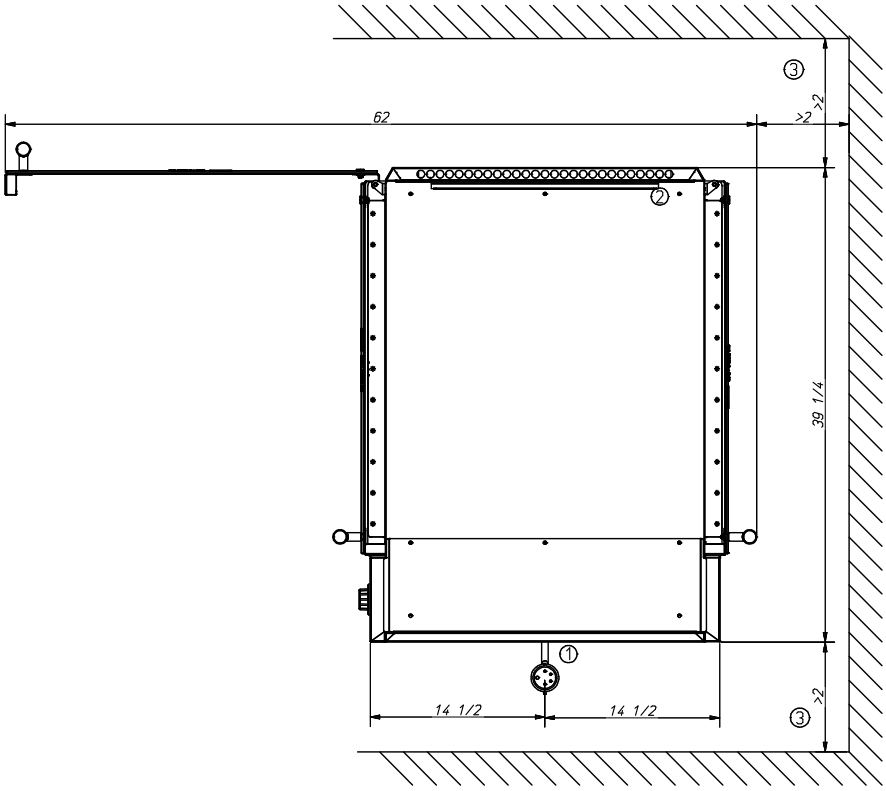

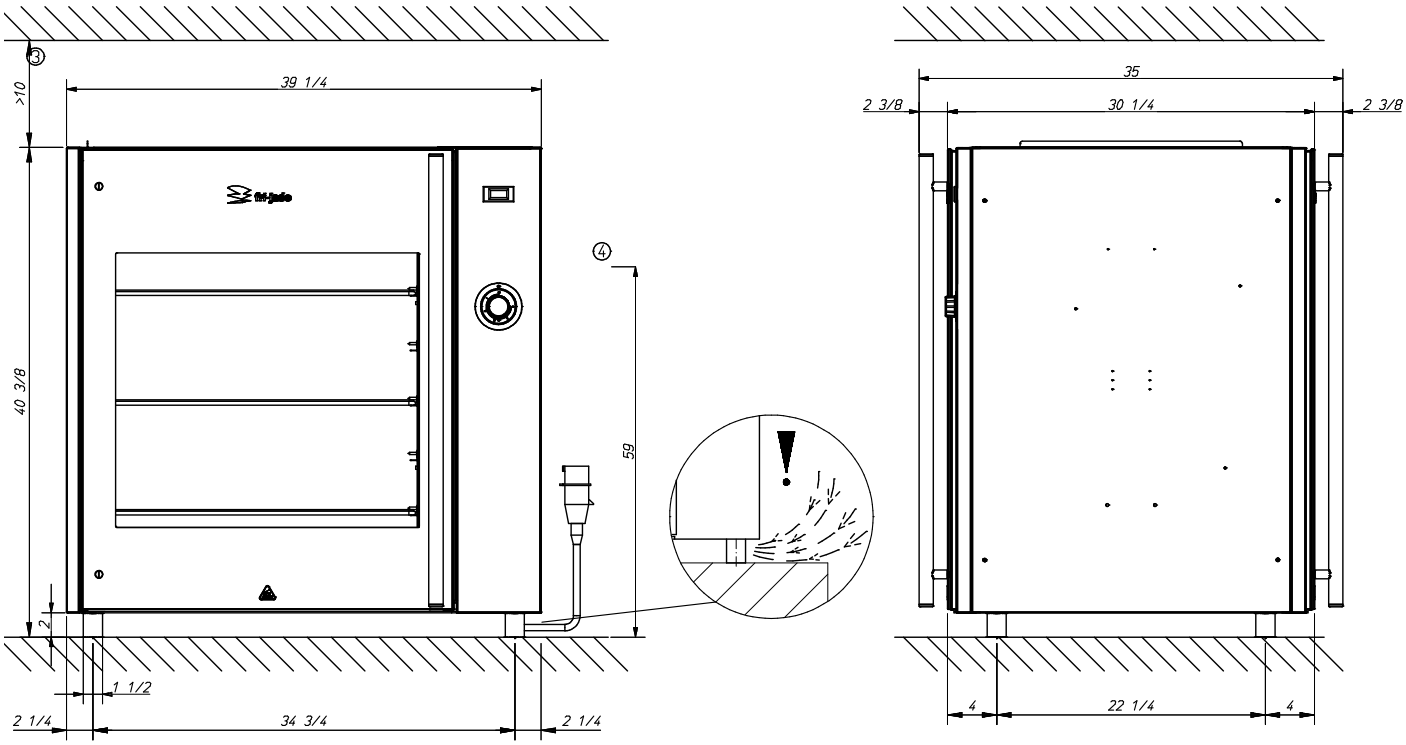

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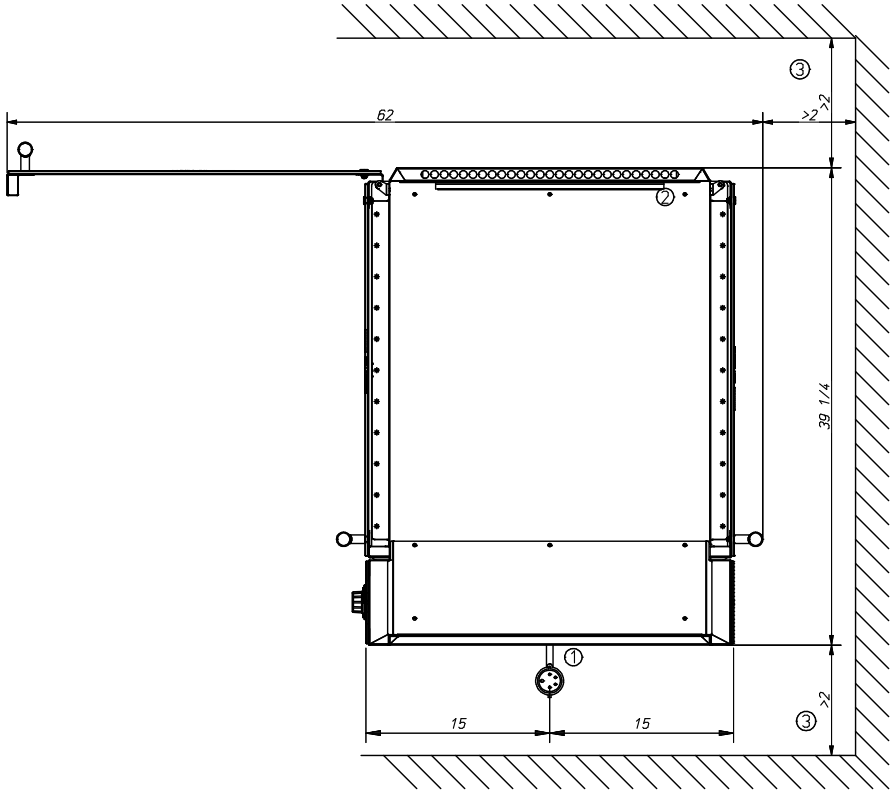

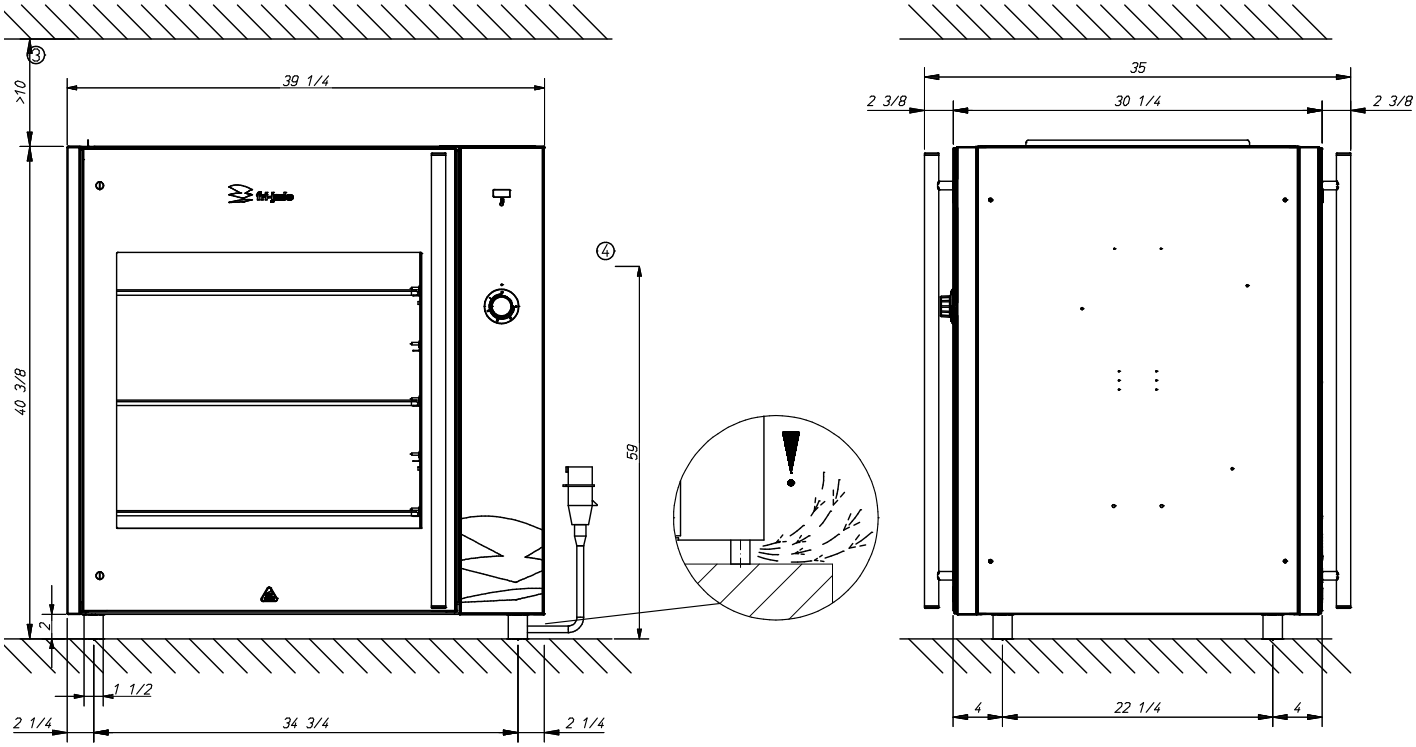

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