

USER MANUAL

COUNTERTOP ELECTRIC COMMERCIAL ROTISSERIE OVEN



MODEL: ER-268



USR Brands, Inc.

Phone: 800-764-1172 | www.usrestaurant.com | sales@usrestaurant.com

WARNING:

1. This product must be ground connected before being used.
2. In process of roasting or when temperature is over 212°F, user should prevent cold water from splashing down to toughened glass with high temperature.
3. In process of using user should wear protective gloves in case of being scalded.
4. Do not use water pipe to wash it when cleaning.

ER series electric rotisseries are designed by advantages of overseas products. They have features of new style, reasonable structure, easy operation, temperature raises fast, fine warming result and save energy. The stove door is made of high temperature-persisting toughened glass which can bear more than 572°F. There is a lighting lamp inside the chamber, in process of roasting user can observe the quality of the roasted products. Also the oven can be a display cabinet for roasted food which is special equipment for fast-food restaurants and barbecue rooms.

A. Basic parameter

Name	Model	Voltage (V)	Frequency	Power (kW)	Dimension (INCH L*D*H)
Electric Rotisserie	ER-268	220	60 Hz	6	39.8*31.9*31.5

B. Transportation

During transportation, the machine should be carefully handled and prevented from shaking. The packaged machine should not be stored in open air long. It should be put in a ventilated warehouse without causticity gas. And it should not be put upside down. If it needs to be stored in open air temporarily, measurement against raining is needed.

C. Safety guarding

1. This product should be put on a smooth place. Its two sides are recommended to be put more than 10cm from any obstacles and its back is over 20cm.
2. The using voltage must be coordinated with the supplied voltage.
3. User should install a suitable power switch, fuse and protection of leaking electricity. Do not put anything in front of this product for sake of easy operation.
4. There is a grounding screw behind this oven. The grounding bolt should be connected with more than 2.5 square mm copper wire according to safety rules for safety sake.
5. Power cord draws with yellow and green two-ground wire. User should use copper bolt to link up this ground wire and another safe one.
6. Before using this product, please check all parts and power supply and ground connection.
7. If user changes power cords please use the same type of electric cord and this should be done by professional technicians.
8. The connection and maintenance of this product should be done by professional technicians.

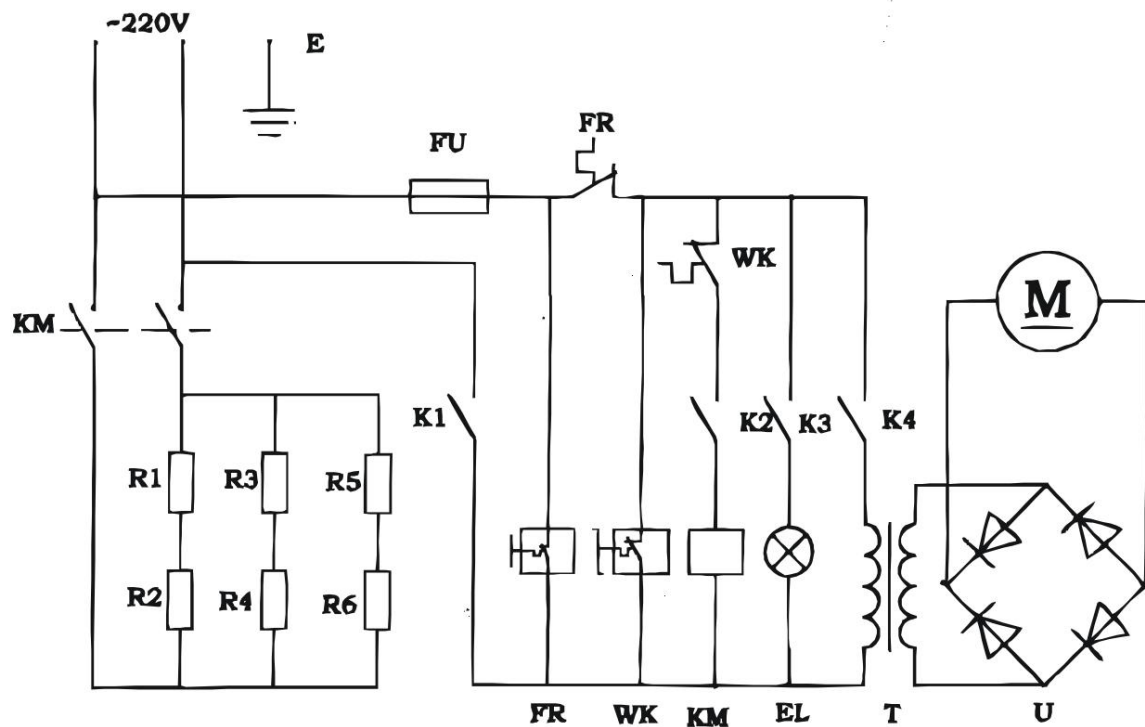
D. Instruction

1. According to user's need user can control this equipment by the front control panel of it.
2. 1) Get through electricity, power indicator is on. Then rotate temperature control instrument or temperature controller to the needed degree, at that time heating indicator is on, electric tube begins to work.
2) When temperature rises to the needed temperature, temperature control instrument/temperature controller can cut off electricity automatically, at the same time heating indicator is off and electric heating tube stops work.
3) When temperature lowers a little, temperature control instrument/temperature controller can get through electricity automatically, heating indicator is on, electric heating tube regain heating, then temperature rises.
4) It repeats to make sure temperature in chamber is certain in the setting range.
3. If user wants to light. User can turn on lighting lamp in order to reserve the condition of roasting food.
4. In process of roasting turn on rotating switch to make food be heated evenly. When food finished roasting, user should stop rotating and take out food.
5. User should clean oil plate in time when oil is over half of receiving oil plate in case of overflowing.
6. According to different food user adjusts temperature user needs to make food have ideal roasted result.
7. If temperature limiter works unusual in process of using, user should stop it working and check it and solve problems and reset limiter button, then goes on using.

E. Cleaning and maintenance

1. When cleaning user should cut off electricity in case of accident.
2. Every day after using user can use wet towel with cleaner that is not corrosive to clean the surface of stove and main cord. Do not use water to wash it directly in case of destroy electric function.
3. Clean water in receiving oil plate in time when user clean equipment in case of water overflowin

F. Circuit diagram



R1~R6—ELECTRIC HEATING TUBE K1—STOPPING SWITCH K2—HEATING SWITCH
 K3—LIGHTING SWITCH K4—ROTATING SWITCH WK—TEMPERATURE CONTROLLER
 INSTRUMENT KM—CONTACTOR
 FR—CIRCUIT BREAKER EL—LIGHTING LAMP T—TRANSFORMER U—RECTIFIER
 M—DIRECT-CURRENT MOTOR