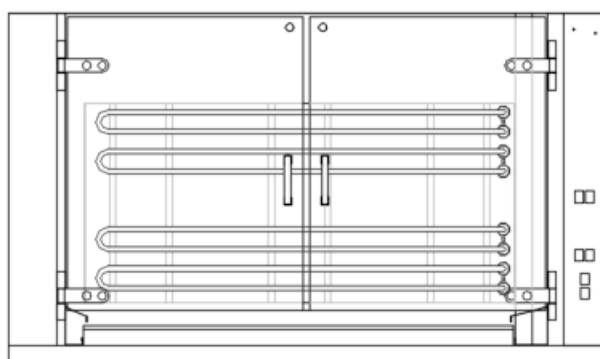




INSTRUCTIONS MANUAL

MODELS LEM1, LEM2



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CHAPTER 1

GENERAL DESCRIPTION

INDICATIONS

This apparatus should be installed in compliance with legislation in force and should be used in well ventilated areas only. Read the instructions prior to installation and use.

When installing the oven, you should follow the instructions and requirements of the gas supplier and, in any case, contract an authorised technician to install it.

The apparatuses described below are for collective use and should only be handled by suitably qualified personnel.

DESCRIPTION OF THE APPARATUS

Basically, the following elements are present in the various models.

- a) Structure
- b) Transmission
- c) Electric controls panel
- d) Doors
- e) Accessories

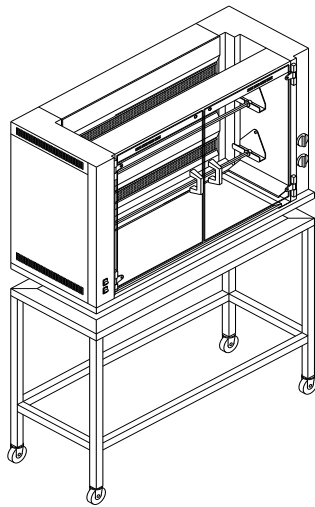


Fig. 1

STRUCTURE

The dimensions of the part meant to support the various elements of the oven will depend on the number of spits in the oven and on whether or not it is to be assembled on a base (Fig. 1).

TRANSMISSION

The transmission of the apparatus is being chain which will make all the spits turn synchronically. Transmission is moved by a motor reducer whose turnover speed is 4.5 r.p.m., its power is 0.10 Kw.

ELECTRIC EQUIPMENT

This comprises the motor described in the previous section and two lamps of 150w each, with their luminous control switches situated at the bottom left of the apparatus.

WARNING: The oven is connected to the mains at 230V.

DOORS

The doors consist of two panes of tempered glass with insulated handles. The glass panels are assembled on the front of the oven. Their purpose is to protect you from the heat while the oven is in operation and to protect the food from external agents.

WARNING: Try not to hit the glass as they could break either at that moment or else later without any apparent reason for their doing so.

Do not leave any burner on when the doors are closed unless there is food roasting on the spit in question.

Keep the glass clean and check that it is dry before each operation.

ACCESSORIES

The oven is equipped with a series of accessories such as the spits, skewers, hook for removing the spits and tray.

- a) Spits: Their purpose is to fix, through the skewers, the food to be roasted. Their cross-section is square so that they will rotate when placed in the drag axles. The spits are equipped with insulated handles to avoid burns. The number of spits depends on the oven model.
- b) Tray: The tray is situated inside the roasting chamber beneath the spits with the purpose of collecting all the juices from the roast.

CHAPTER 2

PLACING THE OVEN

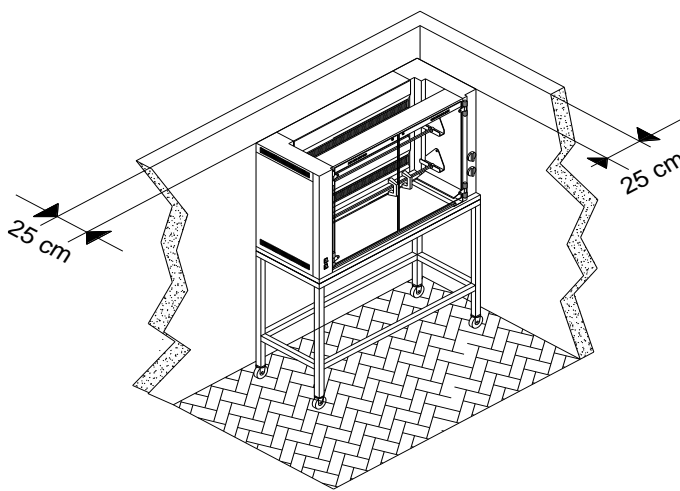
SPACE

To be installed correctly, the oven requires a space at least equal to its own dimensions plus the necessary distance from a wall or any other apparatus as described in **Fig. 2**.

The installation should be made in compliance with the safety standards in force in your area. The oven is a Type A appliance meaning that forced extraction of the combustion gases is not required. However, the installation of a smoke extractor bell is recommended to prevent any damage to the ceiling of the premises in which it is installed as well as any deterioration caused by the heat, smoke and fats expelled during operation.

WARNING: Check the measures indicated in Chapter 5, section "Technical Data", prior to setting up or installing the oven"

Fig. 2.



The oven is connected to the mains at 400V + N + T

WARNING:

Do not place any object on top of the oven or along its sides that could obstruct the ventilation grilles.

CHAPTER 3

USE OF THE GRILL

LIGHTING THE ELEMENTS

Each spit is heated by two elements. Each element is lighted on independently with the switches on the right side of the grill. The bottom elements are lighted with the switches on the bottom and the upper ones with the others.

ROTATION OF THE SPITS

When you press the switch, this will light up and the spits will start to turn. Upon pressing it again, the pilot lamp will go out and the spits will stop turning.

INNER LIGHTING

By pressing the switch the inner lighting will be on, press again to light off.

CHAPTER 4

LOADING AND CLEANING THE OVEN

LOADING THE OVEN

Put the end skewer in the spit until it reaches the safety limit of the spit. Then fix it with the screw. Then place the meat on the spit and hold it in place with the skewer already in position. Put the double skewer on the. Repeat this operation until the spit is fully loaded and finally put a simple skewer in place and fix it with its screw. The maximum weight in each spit is 15Kg.

Maintenance

We suggest doing once a year, a revision of the gas equipment by a technician.
Do not dismantle the valves because if you do not assemble correctly, the valve could have gas escapes.

Cleaning

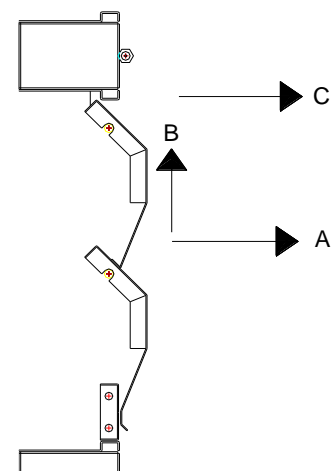
You can use any product on the market for cleaning your oven. Take care not to spill any cleaning liquid on the perforated surface of the burner. Do not use abrasive products as they could damage the stainless steel.

The quality of your roasts depends on the cleanliness of your oven.

Cleaning the inter-burner sheet

This sheet, situated between the burners, can be removed to facilitate cleaning. To do this, proceed as follows:

- Pull the bottom of the sheet towards you until it is horizontal.
- Lift it until you notice that the sheet has reached a limit.
- Then pull it outwards and the sheet will have been extracted from the oven.



To replace it, proceed as follows:

- a) Enter the sheet horizontally so that its side grooves coincide with the pivots on each side.
- b) Let the sheet swing downwards.

Warning: It is very important to clean the tray to collect grease to avoid a fire.

NOTE: It is advisable to have your oven inspected regularly by an authorised technician. By doing so, you will be sure that your oven is always in perfect working condition.

CHAPTER 5

Technical installation and adjustment instructions

Connect the oven

The oven should be connected to a plug with the corresponding magneto-thermal device with a voltage of 400V, 3 phases plus a neutral and earth.

Proceed as follows to connect the apparatus.

- a) Remove the cover by loosening the screws that hold it in place.
- b) Pass the wire through one of the holes prepared for this purpose at the bottom and connect it to the terminals marked T, L1, L2, L3 and N.
L1, L2 and L3 are the phases, T is the earth connection and N is the neutral.
- c) Make sure that the connections have been made correctly and replace the cover.

See in chapter 2 the distances to place the grill correctly.

WARNING:

Make sure that the voltage of the mains supply corresponds to that indicated on the characteristics plate and that it has an appropriate earth connection.

Model	Lenght x Depth x Height	Tension	Power
LEM1	1528 x 600 x 750	400V	6,6Kw
LEM2	1528 x 600 x 750	400V	13,2Kw

CHAPTER 6

ASSEMBLY OF SPARE PARTS

WARNING: These operations can only be done by an authorised technician

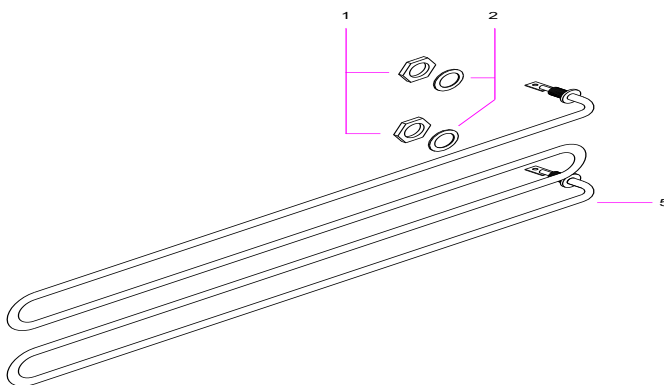
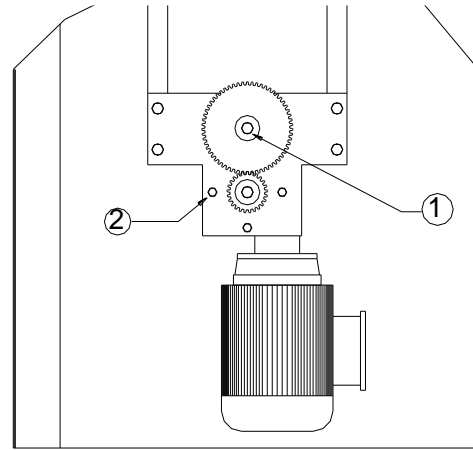
Changing the gearbox.

- a) Disconnect the oven from the mains. Remove the cover of the transmission on the left side of the oven by loosening the screws fastening it.
- b) Loosen the screws (1) & (2) Fig. 9 to remove the motor reducer.
- c) Change the motor reducer and proceed in reverse order to what is explained above to assemble it.

Fig. 9**Changing the elements**

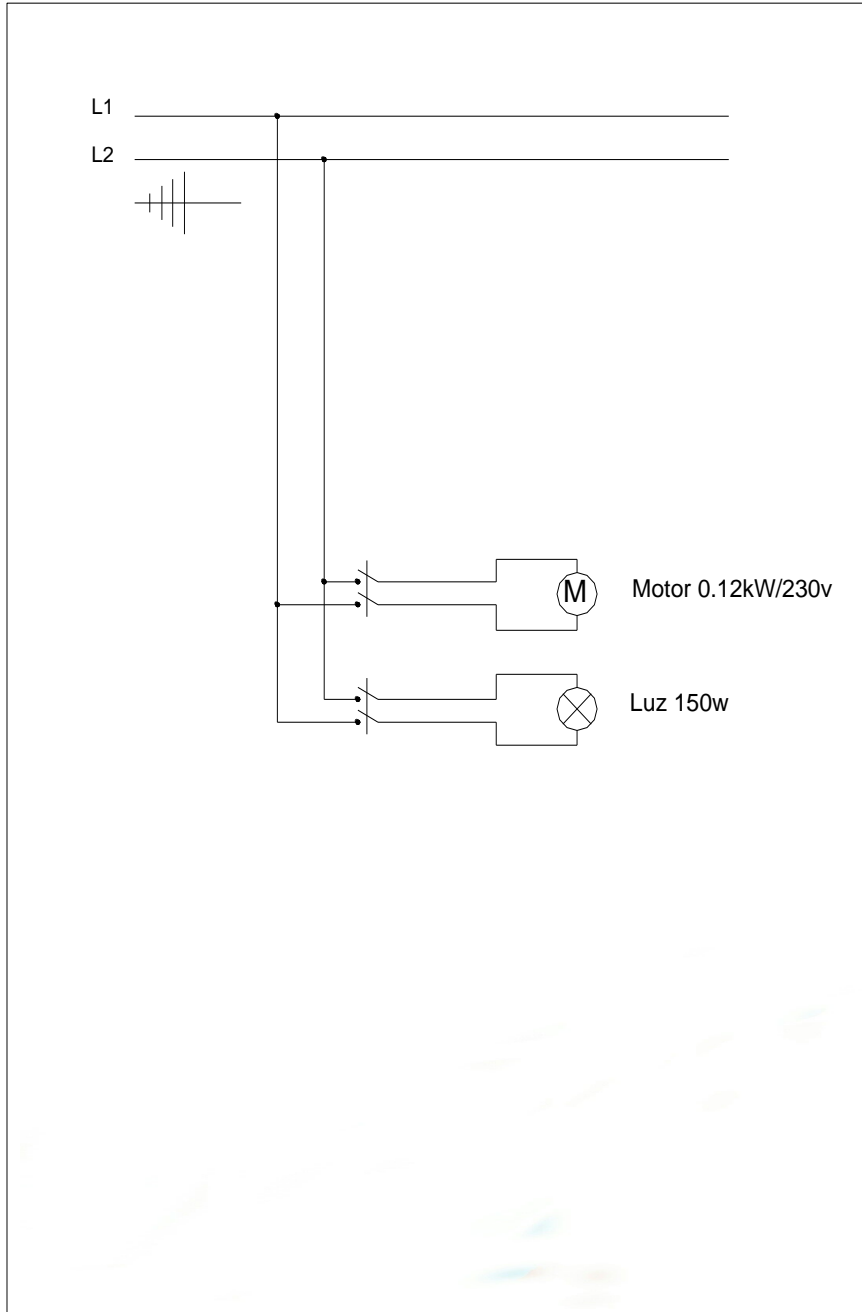
Disconnect the oven from the mains.

- Remove totally the screws fastening the lateral cover and remove it.
- Disconnect the cables of the elements to be replaced.
- Unscrew the nuts (1) and remove the element.
- Place the new elements and screw the nuts placing the joint (2).
- Connect the cables and place the cover.

**APENNDIX A****List of spare parts that may require changing.**

Name	Code
Element 3,3 Kw	170003
Motor	140020
Gerar box	4300050-2
Motor switch	060004
Light switch	300027
Lamp	010013
End pic	160014
Middle pic	160015
Pic screw	050116
Door GP2	130000
Door GP1	131000

Electric Diagram





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