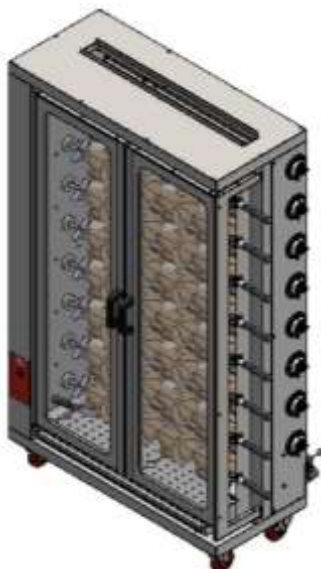


GAS CHICKEN ROTISSERIE

INSTRUCTIONS MANUAL

GAS CHICKEN ROTISSERIE

MODEL



CR-3G

CR-5G

CR-8G



Intertek



Intertek

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GAS CHICKEN ROTISSERIE

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

WARNING:

- This device must be installed in accordance with applicable legislation and should only be used in a well-ventilated area. Please refer to the instructions before installing and using this device.
- Improper installation, adjustment, modification, service or maintenance can result in property damage, injury or death. Read the installation, use and maintenance instructions before installing or servicing this equipment.
- Warning: Electrical Grounding Instructions This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle.

A. If you smell gas, call the GAS EMERGENCY service immediately.

Until the Service Team arrives;

1. Do not use electrical appliances or switches.
2. Do not light cigarettes or matches.
3. Leave doors and windows as they are
4. Go outside

FOR YOUR SAFETY: Do not use or store gasoline or other flammable gas or liquid in the device.

SAFETY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

SERVİS VE BAKIM / MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Contactez un technicien agréé pour toute réparation ou maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.	
Serial No.	
Voltage	
Purchase Date	

Authorized Service Agent Listing Reference the listing provided with the unit Or for an updated listing go to

Website / Site web: www.empero.com.tr

E-mail / Courriel: empero@empero.com.tr

Service Help Desk	
Company	Galaxy Group Corp
Website / Site	www.galaxygroupcorp.com
Telephone	(908) 315-3222
Fax	-
Adresse:	899 Newark Tpke, Kearny NJ 07032 USA

IMPORTANT

Make sure that all paper protection and packaging have been removed before operating the device. This device should only be installed in the closed position.

ALL GAS RULES AND REGULATIONS

The installation of the device complies with NATIONAL FUEL GAS CODE "CSA ANSI Z223.1/NFPA 54' E".

IN CANADA, INSTALLATION CURRENT WILL BE COMPATIBLE WITH CAN / CGA-B149.1 NATURAL GAS INSTALLATION CODE.

If the relevant instruction cannot be obtained;

- 1) If the device pressure values are above 1/2 psi (3.5 kPa), disconnect the gas supply pipe from the device.
- 2) If the device pressure values are equal to 1/2 psi (3.5 kPa), close the gas supply pipe manually and isolate the gas supply pipe system.



WARNING: The device must be used by trained personnel.

GAS CHICKEN ROTISSERIE

A1 PRODUCT DESCRIPTION

*The Professional Gas Chicken Rotisserie, that provides high efficiency has been designed to be used in industrial kitchen.

Roasting machines can cook chicken meat, poultry and meat sized to fit on skewers.

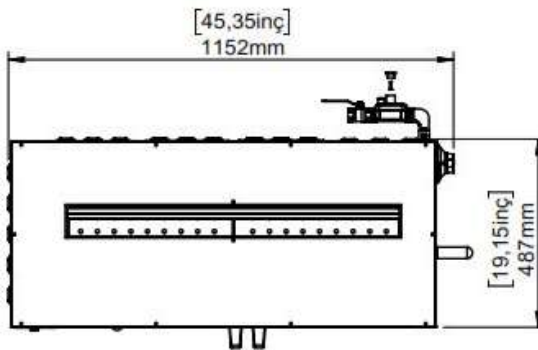
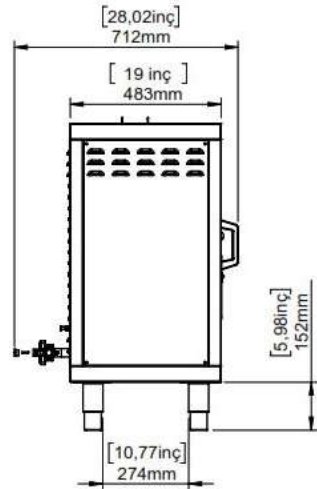
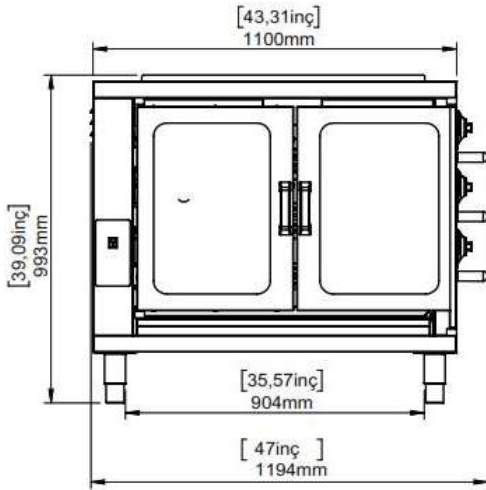
Model	Depth (A) cm / inch	Width (B) cm / inch	Height(C) cm / inch	Approximate Weight	
				Unpacked Kg/Lb	Packed Kg/Lb
CR-3G	1194 mm 47"	483 mm 19"	993 mm 39.09"	108 kg 238.09 lb	118 kg 260.14 lb
CR-5G	1194 mm 47"	483 mm 19"	1353 mm 53.27"	140 kg 308.64 lb	155 kg 341.71 lb
CR-8G	1200 mm 47.37"	482 mm 19"	1876 mm 73.85"	214 kg 471.78 lb	254 kg 559.97 lb

A2 TECHNICAL INFORMATION

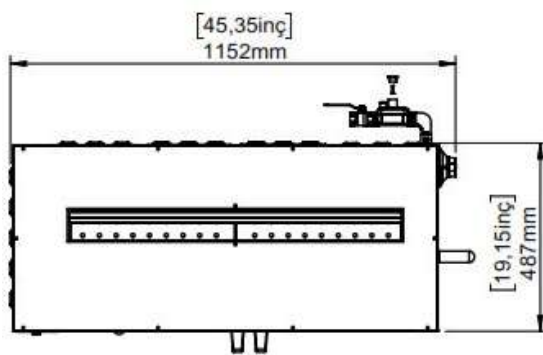
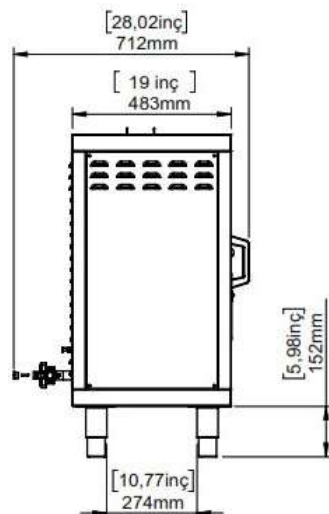
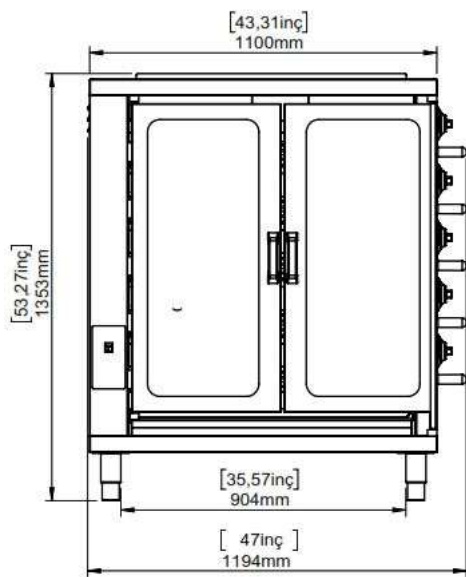
Model	Voltage	Gas Type	Total Input BTUs	Equipment mounting
CR-3G	115 V	NG	53229	Counter type
		LPG	53229	
CR-5G	115 V	NG	88716	Counter type
		LPG	88716	
CR-8G	115 V	NG	141603	Free standing on casters
		LPG	141603	

GAS CHICKEN ROTISSERIE

CR-3G

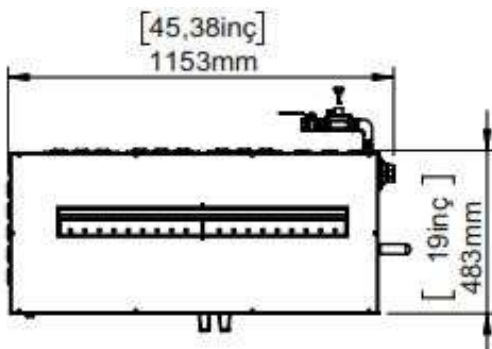
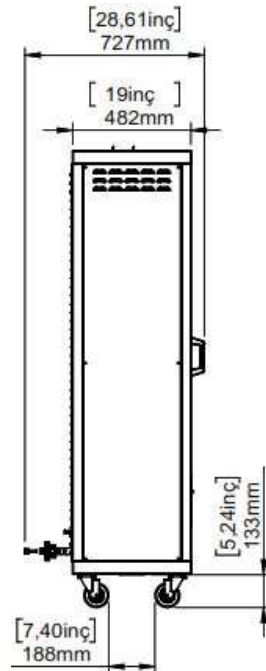
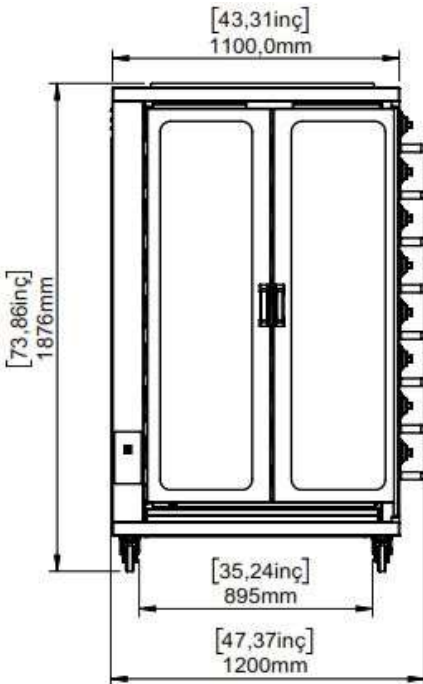


CR-5G



GAS CHICKEN ROTISSERIE

CR-8G



A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Gas Fitment must be done by authorized person.

*The area where the appliance is must have enough ventilation and vent-hole.

*The appliance must be connected correctly according to local and national gas standards of your country.

*The appliance gas entrances are indicated with "G" label on the body.

*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve. The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger. After gas entrance connection done, gas leakages must be checked.

*According to the datas on appliance information plate, gas and pressure must be adjusted. If the gas type that is adjusted is not the suitable with gas type that is at installation place, apply the instructions that is about adjustment of different gas type.

*If the location where chicken rotisserie placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm. Otherwise it should be at least 20 cm. The appliance shouldn't be operated under chimney hood.

*Proper installation requires that the rotisserie be sited in an area with at least the overall dimensions indicated on the Figure 5. When sting the rotisserie indoors, make sure that the installation complies with current local safety regulations and includes a fume hood to prevent damage to the ceiling from the fumes and grease released when cooking.

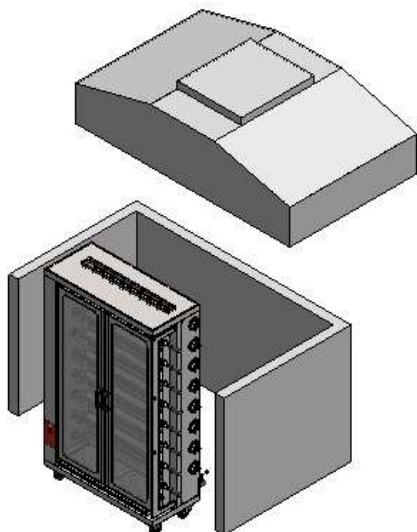
*A statement that the appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

* The installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 • CSA 6.9.

GAS CHICKEN ROTISSERIE

*Front wheels must remained locked during operation in order to keep the appliance stationary.





gaps		
	Flammable	Fireproof
Ground	N/A	6" / 152.4mm
sides	N/A	12" / 304.8mm
Back	N/A	6" / 152.4mm

WARNING : For adequate ventilation, the device
Leave enough space around it. All in the unit
Read and apply labels.

GAS APPLIANCES

GAS APPLIANCES

Your rotisserie is furnished with at least one gas burner and may have up to eight, depending on the model. The appliance is equipped with a safety valve. All gas models may be operated with butane, propane or natural gas in accordance with the legal regulations of your country. The gas inlet is a 3/4" BSP threaded connector to which other types of gas fittings may be fitted.



Warning : Hot surface

GAS CHICKEN ROTISSERIE

C SAFETY INSTRUCTIONS



*Do not use the appliance in insufficient lighted place.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load so less or more than appliance's capacity.



*Do not attempt to use the appliance without suitable protective equipments.



*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.



*All the damages because of not having earthing connection will not be on warranty.



*If there is gas leakage where the appliance is, do not fire absolutely and do not use electric.



*Definitely do not allow to check the sealing with flame.



*Not to cover top of appliance

D OPERATION

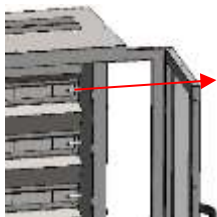
* Control Panel:



A : ON/OFF button

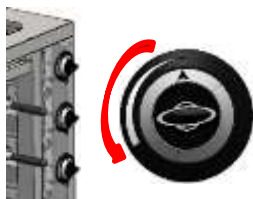
* Operating:

- Plug in the appliance.
- Before attempting to light the appliance, the lid must be opened.
- Open the gas valve.
- Light all pilots on the device with a lighter.



Pilot

- After the pilots are lit, the gas taps on the right side of the device are turned in the specified direction to light the burners. Light the burners from top to bottom.



GAS CHICKEN ROTISSERIE

- The rotisserie is equipped with a drive chain transmission used to rotate all spits at the same time in order to heat all meat evenly. The optimal preset rotational speed for perfect roasting is 2,5 rpm.
- You can turn the skewers using the illuminated on-off switch on the left column.
- To use all burners, always begin by lighting the top burner, working downward until reaching the lowest burner as shown. Never leave a burner on for roasting when the only immediately below it is off.
- Your rotisserie comes with an accessory that includes a hook and a tray for removing the skewers. Used to hold the chickens or pieces of meat. The spits have a square cross-section which is inserted into the drive hubs and used to turn the meat. The spits are equipped with a heat-resistant handle to prevent burns. The number of spits depends on the model.
- Placed beneath these pits at the bottom of the roasting chamber to collect juices released when roasting. Always clean the tray carefully after each roast.
- Turn off all knobs when the rotisserie is not used.
- Wait for a full shutdown of 5 minutes before relighting the appliance.

E CLEANING & MAINTENANCE

To clean

- To clean the rotisserie, you may use any nontoxic, nonaggressive, product available on the market.
- Take care not to pour the cleaning product directly on the burner's surface.
- Never use abrasive products that could scratch painted or stainless steel surfaces. The quality of your roasts depend on the cleanliness of your rotisserie.
- Disconnect the power supply to the appliance before cleaning or maintenance.

Follow these steps

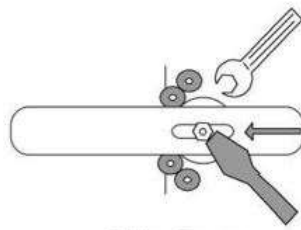
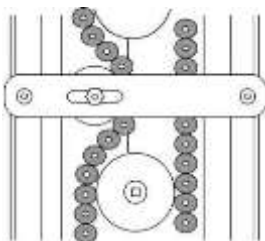
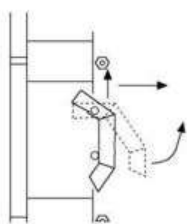
- a) Push the lower edge of the plate up to its horizontal position.
- b) Push the plate as far as possible.
- c) Pull the plate up and then out to remove completely.

To insert the plate, follow these steps

- a) Insert the horizontal plate such that the side slots match the pivots on both sides.
- b) Let the plate rotate freely.

Adjustment the drive chain

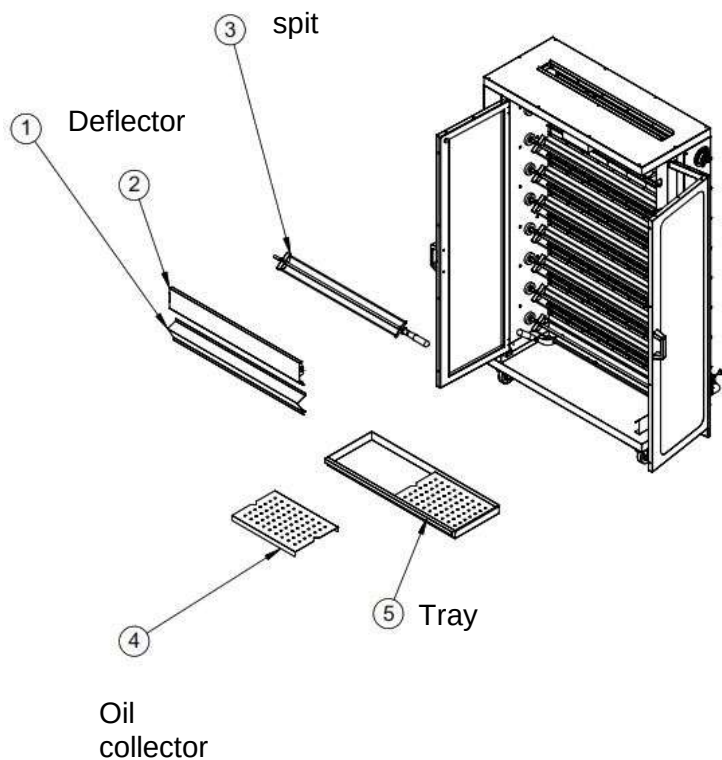
To tense the drive chain, loosen the idler pinion screws with a screwdriver and push the pinion slightly to the right until the chain is taut. Tighten the screw. Lubricate with molikote-type grease or similar



GAS CHICKEN ROTISSERIE

DAILY CLEANING

Everyday after using the rotisserie pls. remove these parts (1-2-3-4-5)
And to clean with hot water and mild detergent and put back to the machine.
Do not use abbrasive chemical like bleach detergent which effects rusting on the parts.



CLEANING INSTRUCTIONS

As shown in the pictures below, the screws of the side and rear panels are unscrewed and removed. Wipe with a damp cloth.

Please use screwdriver to remove the back and side panels for cleaning.



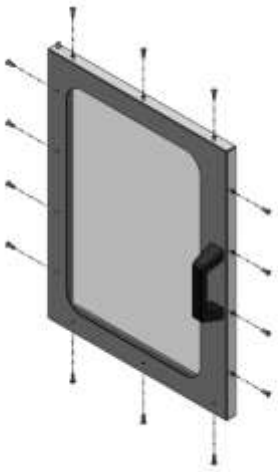
Please use wet clothes with mild detergent do not use abrasive detergent.



GAS CHICKEN ROTISSERIE

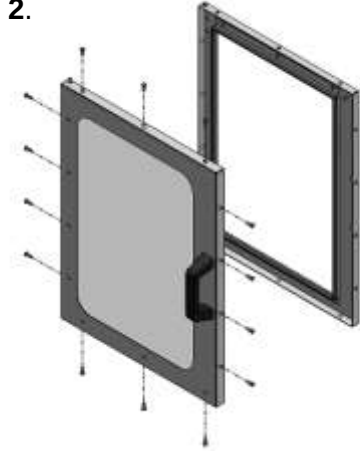
CHANGE THE DOOR GASKET

1.



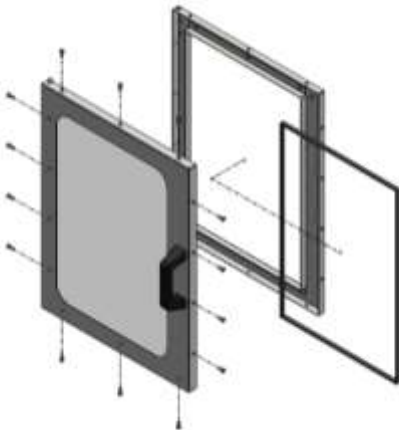
The screws are removed from the outer door with the help of a screwdriver.

2.



The inner cover is separated from the outer cover. The gasket becomes visible.

3.



The gasket is removed and cleaned. Or if necessary replace new qasket.

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	1. Check if the appliance is plugged in. 2. Check the electrical connections and voltage. 3. Check if the gas connection is done or not.
THE APPLIANCE STOPPED	1. The appliance can stop due to low voltage. In this situation check the voltage.
	• If chicken rotisserie is not done at suitable quality • If any function of security doesn't work, ➤ Do not use the appliance.

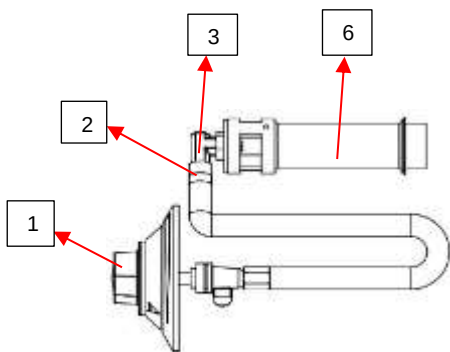
***If these problems are still going on, contact with our authorized services.**

GAS CHICKEN ROTISSERIE

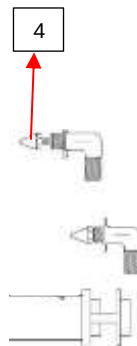
G HOW TO CHANGE THE TYPE OF GAS?

This operation can only be performed by authorized personnel!!!! Follow the steps below to change the gas type.

- a) Make sure that the mains valve to the rotisserie is closed.
- b) Remove the regulator arms (1)
- c) Loosen the housing cover screws and remove the cover.
- d) Loosen nuts number 2 and pull out the pipe (Fig. 1)
- e) Pull out the injector holder no.6. Venturi assembly no.6 and injector are now outside the burner.(Figure 2)
- f) Disconnect the no.3 elbow from the no.6 assembly by removing the elbow.
- g) Replace injector number 4 with an injector suitable for the type of gas to be used. The injector diameter is marked on the injector body. Make sure it is the correct injector! (Figure 2) replace the injector with a new one.
- h) After the change has been made, reverse the process without skipping any steps.
- i) Before installing the side cover, install all control knobs. Light one burner Repeat this step for each burner. Make sure there are no leaks!
- j) Replace the label showing the gas type and pressure with the new label included in the injector kit.



(Fig. 1)



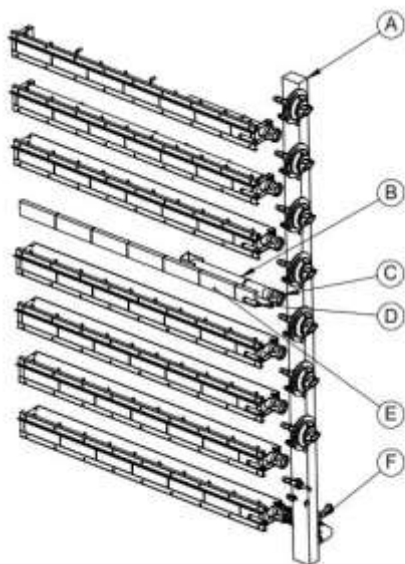
(Fig. 2)

PRESSURE AND INJECTOR DIAMETER

Pressures and diameters for each type of gas are listed in the table. Check that the inlet connector is the right one!

Model	Country/Pays	Gaz/Gas/Gaz	Pressure Mbar	injector / injecteur	
				mm	inch / pouce
CR-3G	ABD / US / États-Unis	NG	4"WC	3*1,9 mm	0,074"
			17"WC	3*1,3 mm	0,051"
CR-5G	ABD / US / États-Unis	NG	4"WC	5*1,9 mm	0,074"
			17"WC	5*1,3 mm	0,051"
CR-8G	ABD / US / États-Unis	NG	4"WC	8*1,9 mm	0,074"
			17"WC	8*1,3 mm	0,051"

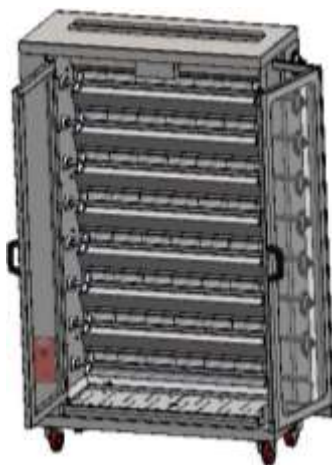
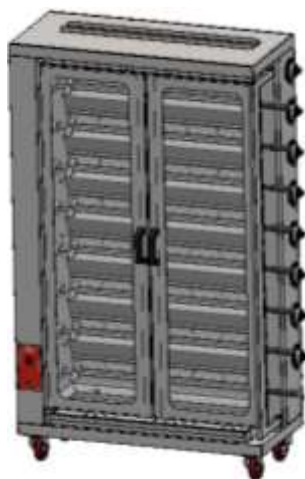
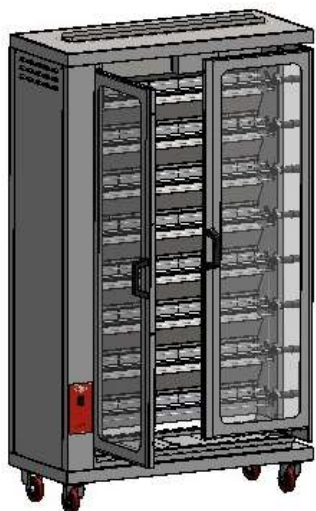
H GAS CONNECTION IMAGES



- A : GAS TANK
- B : RADIANT GAS PIPE
- C : BURNER GAS INLET
- D : PILOT
- E : RADIANT STONE
- F : GAS INLET

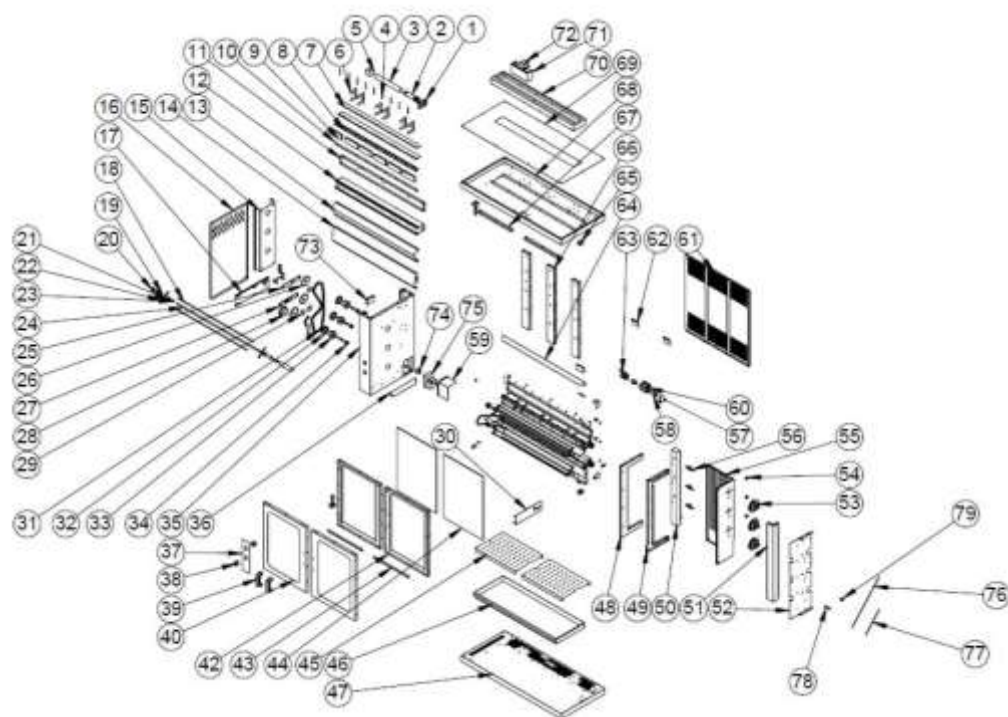
GAS CHICKEN ROTISSERIE

I APPLIANCE DRAWINGS



J SPARE PART LIST- EXPLODING DRAWINGS

CR-3G



J SPARE PART LIST- EXPLODING DRAWINGS

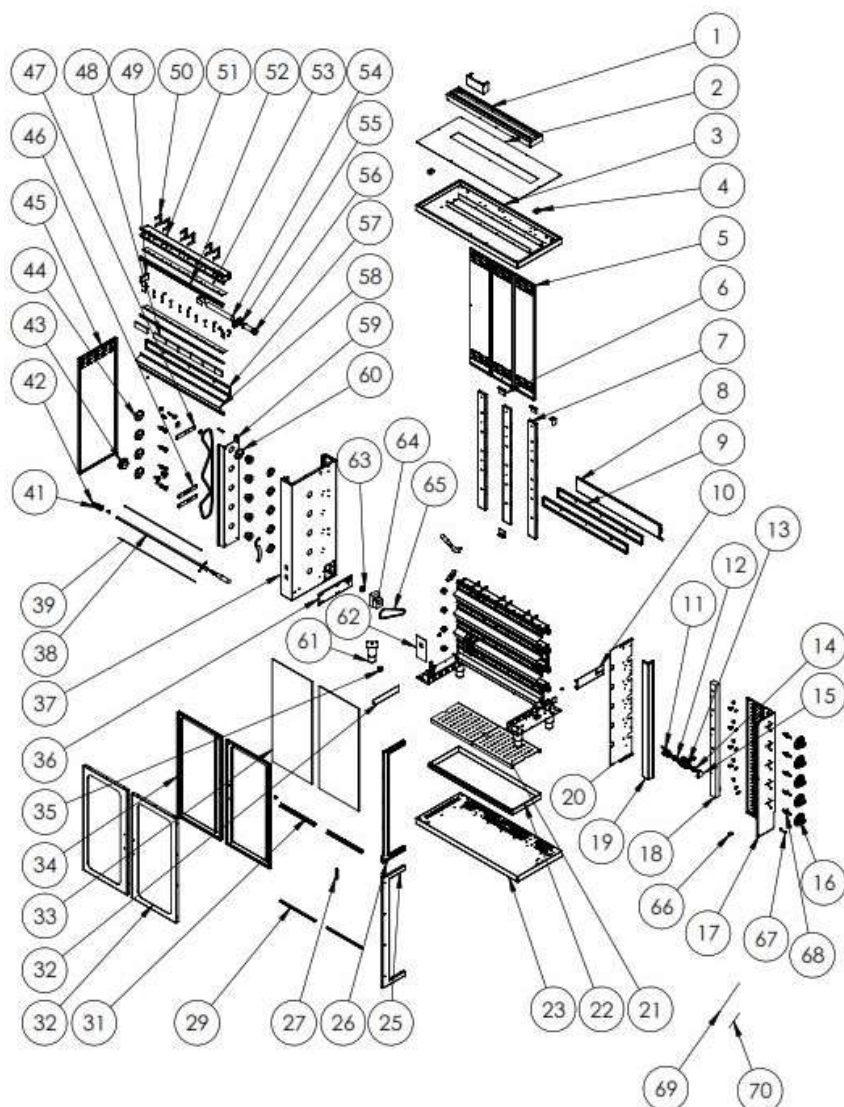
PRODUCT CODE: CR-3G		
NO	PRODUCT NAME	P.CODE
1	8EG RADIANT BODY RIGHT COVER SHEET	YSC-KNX.PLC-PN-0058
2	BRÔLEUR EN ALUMINIUM ENTRÉE DE GAZ (BAŞPINAR)	M.ENJ-KNX-005
3	8EG RADIANT GAS PIPE	YBR-KNX.PLC-KS-0001
4	M 4 GLV STAR CYLINDER HEAD SCREW	B-MVC-INX-YSB-M4*12
5	8EG RADIANT SIEVE SHEET	YSC-KNX.PLC-LZ-0026
6	3EG RADIANT FIXING SHEET	YSC-KNX.PLC-LZ-0042
7	8EG RADIANT BODY SKID PLATE	YSC-KNX.PLC-PN-0056
8	3EG RADIANT BODY TOP ATTACHMENT SHEET	YSC-KNX.PLC-PN-0137
9	VRT01 RADIANT STONE CERAMIC	M.TAS-PLC-001
10	3EG RADIANT BODY ATTACHMENT SHEET	YSC-KNX.PLC-PN-0088
11	8EG UPPER REINFORCEMENT SHEET	YSC-KNX.PLC-PN-0028
12	8EG RADIANT BODY SHEET	YSC-KNX.PLC-PN-0055
13	EMP.8EG-USA RESISTANCE INTERMEDIATE CLOSURE SHEET	YSC-KNX.PLC-LZ-0191
14	8EG RESISTANCE INTERMEDIATE CLOSURE SHEET TOP	YSC-KNX.PLC-LZ-0001
15	3EG REDUCTION SHEET	YSC-KNX.PLC-LZ-0023
16	3EG SIDE CLOSURE SHEET	YSC-KNX.PLC-PN-0038
17	8EG ENGINE SHEET	YSC-KNX.PLC-LZ-0011
18	EMP.8EG SHANK RIGHT LEFT SHAFT DIAMETER 5.8 MM	YTL-KNX.PLC-KS-0002
19	EMP.8EG BED SIGN	YTL-KNX.PLC-KS-0012
20	15x35x11 BEARING (6202 ZZ) 280 °C	M.RLM-ISI-012
21	8EG SHISH MOVEMENT SHEET	YSC-KNX.PLC-LZ-0006
22	EMP.8EG SHISH HOROSCOPE	YTL-KNX.PLC-KS-0006
23	EMP.8EG CHICKEN TURNING SHANK SCREW	YTL-KNX.PLC-KS-0014
24	EMP.8EG 12x12 MM SQUARE TURNING SHAFT	YTL-KNX.PLC-KS-0001
25	8EG TENSIONING LASHING SHEET	YSC-KNX.PLC-LZ-0012
26	8EG 20 TOOTH GEAR	YSC-KNX.PLC-LZ-0014
27	8EG TENSIONING LASHING SHEET 1	YSC-KNX.PLC-LZ-0013
28	1-2 1X0.20 EMP.8EG BIG GEAR	M.MON-DSL-004
29	EMP.8EG TENSIONING DISC	YTL-KNX.PLC-KS-0008
30	8EG PAN RIGHT SIDE SHEET	YSC-KNX.PLC-PN-0015
31	3EG CHAIN	GST.M.MUH-081
32	AZM MASON NUT EMP.8EG	M.MUH-041-KM-09
33	EMP.8EG SPINDLE BEARING ALM	YTL-KNX.PLC-KS-0013
34	EMP.8EG BED SHAFT LONG	YTL-KNX.PLC-KS-0005
35	3EG-USA LEFT SIDE SHEET	YSC-KNX.PLC-LZ-0193
36	8EG PAN LEFT SIDE SHEET	YSC-KNX.PLC-PN-0014
37	EMP.8EG PANEL LABEL	M.AKS-ETK-LKS-060
38	MICRO SWITCHES RL2-321/LIGHTLESS 0-1 SWITCH	GST.M.ELK-SLT-ANL-002
39	BAKELITE HANDLE (M6) NO 1	M.AKS-KLP-BKL-010
40	EMP.3EG-USA LEFT COVER FRAME OUTER SHEET	YSC-KNX.PLC-LZ-0214
41	EMP.3EG-USA CHICKEN FLIP LABEL	M.AKS-ETK-ALM-ERS-011
42	EMP.3EG-USA COVER FRAME INNER SHEET	YSC-KNX.PLC-LZ-0217

GAS CHICKEN ROTISserie

43	SEMP.8EG-USA RIGHT COVER INNER FRAME SHEET	YSC-KNX.PLC-LZ-0206
44	EMP.3EG-USA COVER GLASS 600X430X6	M.CAM-TMP-053
45	EMP.8EG-USA OIL PAN STRAINER SHEET	YSC-KNX.PLC-LZ-0223
46	8EG-USA OIL PAN SHEET	YSC-KNX.PLC-LZ-0222
47	8EG-USA BASE PLATE(NEW)	YSC-KNX.PLC-LZ-0205
48	EMP.3EG-USA RIGHT COVER TOOTH SHEET	YSC-KNX.PLC-LZ-0218
49	EMP.3EG-USA RIGHT COVER INNER SHEET	YSC-KNX.PLC-LZ-0219
50	USA-3EG-USA GAS STORAGE	M.GAZ-DPO-PLC-006
51	3EG RIGHT PILLAR SHEET	YSC-KNX.PLC-PN-0039
52	3EG-USA SHANK SHEET	YSC-KNX.PLC-LZ-0192
53	LESS-IS-MORE FAUCET BUTTON BLACK AND WHITE BUMPER	M.AKS-DGM-EMP-025
54	EMP.TDR.01-UL FAUCET INLET PART	YTL-KNX.TDR-KS-0003
55	3EG-USA PANEL SHEET	YSC-KNX.PLC-PN-0135
56	A23-14 kw MUSHROOM IMPORTED AMERICAN TANDIR	M.GAZ-VNA-ECA-013
57	3-4 TAILED BRACKETS (WILL BE BLACK)	M.MEK-TES-SYH-003
58	3-4 NIPEL	M.GAZ-TES-SRI-016
59	8EG ENGINE PROTECTION SHEET	YSC-KNX.PLC-PN-0004
60	MERTİK RV48CL-66-M003 DEDUSTER (610.041.027)	M.GAZ-TES-DTN-008
61	3EG REAR COVER SHEET 1	YSC-KNX.PLC-PN-0044
62	8EG BACK COVER SHEET METAL CONNECTION	YSC-KNX.PLC-PN-0016
63	3-4 BALL VALVES	M.MEK-TES-KVN-002
64	8EG PAN BACK SHEET	YSC-KNX.PLC-PN-0013
65	EMP.8EG TOP HINGE	YTL-KNX.PLC-KS-0016
66	3EG RADIANT CONNECTION SHEET	YSC-KNX.PLC-LZ-0022
67	EMP.8EG-USA COVER INNER FRAME CORNER SHEET	YSC-KNX.PLC-LZ-0203
68	8EG-USA TOP TABLE	YSC-KNX.PLC-LZ-0204
69	8EG-USA TOP PLATE COVER SHEET	YSC-KNX.PLC-LZ-0189
70	8EG-USA CHIMNEY SHEET	YSC-KNX.PLC-LZ-0190
71	8EG WINDOW SEAT SHEET	YSC-KNX.PLC-PN-0023
72	CHROME PIPE LEG ASSEMBLY	M.AKS-AYK-INX-001
73	8EG RADIATOR BODY LEFT COVER SHEET	YSC-KNX.PLC-PN-0057
74	1-2x1x010 EMP.8EG ENGINE GEAR	M.MON-DSL-003
75	82662549 CROUZET 110V AC RAP650 CHICKEN ROTATOR ENGINE (USA)	M.ELK-MTR-RMM-002
76	STAINLESS FLEXIBLE GAS FLEX 45CM Q10 MM 8 MM RAKOR	M.GAZ-TES-SPR-043
77	STAINLESS FLEXIBLE GAS FLEX 35CM Q10 MM 8 MM RAKOR	M.GAZ-TES-SPR-042
78	8EG-USA PILOT	YTL-KNX.PLC-KS-0024
79	EMP.DN.150-3R-UL AP7 PILOT VALVE WITH ELBOW	M.GAZ-VNA-ECA-012

J SPARE PART LIST- EXPLODING DRAWINGS

CR-5G



GAS CHICKEN ROTISSERIE

J SPARE PART LIST- EXPLODING DRAWINGS

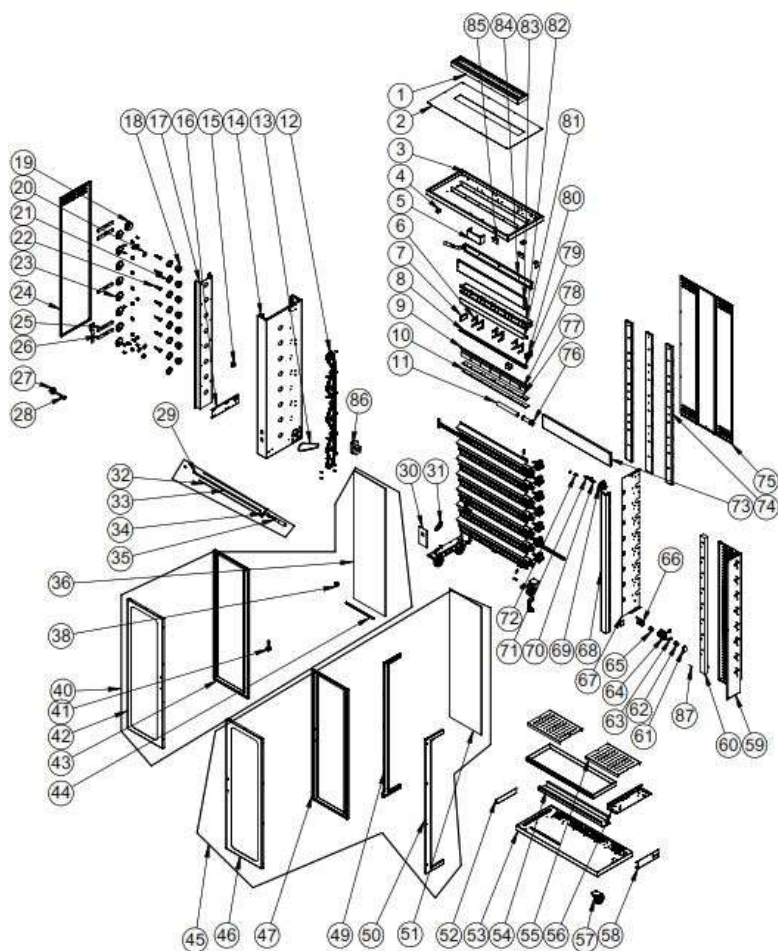
PRODUCT CODE: CR-5G		
NO	PRODUCT NAME	P.CODE
1	8EG-USA CHIMNEY SHEET	YSC-KNX.PLC-LZ-0190
2	58EG-USA TOP TABLE CLOSING SHEET	YSC-KNX.PLC-LZ-0189
3	8EG-USA TOP TABLE	YSC-KNX.PLC-LZ-0204
4	EMP.8EG TOP HINGE	YTL-KNX.PLC-KS-0016
5	5EG REAR COVER SHEET 1	YSC-KNX.PLC-PN-0036
6	8EG REAR COVER SHEET CONNECTION	YSC-KNX.PLC-PN-0016
7	5EG RADIAN CONNECTION SHEET	YSC-KNX.PLC-LZ-0018
8	8EG RESISTANCE INTERMEDIATE CLOSING SHEET TOP	YSC-KNX.PLC-LZ-0001
9	8EG TOP REINFORCEMENT SHEET	YSC-KNX.PLC-PN-0028
10	8EG PAN RIGHT SIDE PLATE	YSC-KNX.PLC-PN-0015
11	3-4 BALL VALVE	M.MEK-TES-KVN-002
12	3-4 NİPEL	M.GAZ-TES-SRI-016
13	MERTİK RV48CL-66-M003 REGULATOR	M.GAZ-TES-DTN-008
14	3-4 NİPEL	M.GAZ-TES-SRI-016
15	ELBOW WITH 3-4 TAILS (WILL BE BLACK)	M.MEK-TES-SYH-003
16	EMP BUTTON ARROW PRINTED IN BLACK	M.AKS-DGM-EMP-024
17	5EG-USA PANEL SHEET	YSC-KNX.PLC-PN-0136
18	5EG-USA GAS TANK	M.GAZ-DPO-PLC-002
19	5EG RIGHT POST SHEET	YSC-KNX.PLC-PN-0031
20	5EG-USA SHISH SHEET	YSC-KNX.PLC-LZ-0194
21	EMP.8EG-USA OIL PAN DRAIN PLATE	YSC-KNX.PLC-LZ-0223
22	8EG-USA OIL PAN SHEET	YSC-KNX.PLC-LZ-0222
23	8EG-USA SUB TABLE (NEW)	YSC-KNX.PLC-LZ-0205
24	EMP.8EG PANEL LABEL	M.AKS-ETK-LKS-060
25	EMP.5EG-USA RIGHT COVER OUTER SHEET	YSC-KNX.PLC-LZ-0212
26	EMP.5EG-USA RIGHT COVER INNER SHEET	YSC-KNX.PLC-LZ-0213
27	EMP.8EG LEFT GLASS HINGE	YTL-KNX.PLC-KS-0011
28	EMP.8EG-USA STOPPER SHEET	YSC-KNX.PLC-LZ-0224
29	DOOR INTERNAL FRAME CORNER SHEET	YSC-KNX.PLC-LZ-0203
30	BAKELITE HANDLE (M6) NO 1	M.AKS-KLP-BKL-010
31	EMP.8EG-USA COVER INTERNAL FRAME CORNER HAIR	YSC-KNX.PLC-LZ-0203
32	8EG PAN LEFT SIDE PLATE	YSC-KNX.PLC-PN-0014
33	EMP.5EG-USA DOOR GLASS 960X430X6	M.CAM-TMP-052
34	EMP.5EG-USA LEFT COVER FRAME INNER SHEET	YSC-KNX.PLC-LZ-0209
35	MICRO SWITCHES RL2-321/LIGHTLESS 0-1 SWITCH	GST.M.ELK-SLT-ANL-002
36	8EG ENGINE SHEET	YSC-KNX.PLC-LZ-0011
37	5EG-USA LEFT SIDE PLATE	YSC-KNX.PLC-LZ-0195
38	EMP.8EG 12x12 MM SQUARE SHAFT	YTL-KNX.PLC-KS-0001
39	EMP.8EG SKEWER RIGHT LEFT SHAFT DIAMETER 5.8 MM	YTL-KNX.PLC-KS-0002
40	EMP.8EG STURDY BUSHING	YTL-KNX.PLC-KS-0006
41	15x35x11 BEARING (6202 ZZ) 280 °C	M.RLM-ISI-012
42	EMP.8EG BEARING BUSH	YTL-KNX.PLC-KS-0012

43	1-2 1X0.20 EMP.8EG BIG GEAR	M.MON-DSL-004
44	8EG 20 TOOTH GEAR	YSC-KNX.PLC-LZ-0014
45	5EG SIDE COVER SHEET	YSC-KNX.PLC-PN-0030
46	8EG STRETCHING CONNECTING SHEET 1	YSC-KNX.PLC-LZ-0013
47	8EG STRETCHING CONNECTING SHEET	YSC-KNX.PLC-LZ-0012
48	RT01 RADIANT STONE CERAMIC	M.TAS-PLC-001
49	8EG RADIANT BODY LEFT COVER SHEET	YSC-KNX.PLC-PN-0057
50	3EG RADIANT FIXING SHEET	YSC-KNX.PLC-LZ-0042
51	8EG RADIANT BODY SHEET	YSC-KNX.PLC-PN-0055
52	3EG RADIANT BODY TOP JOINT SHEET	YSC-KNX.PLC-PN-0137
53	8EG RADIANT BODY GUIDE PLATE	YSC-KNX.PLC-PN-0056
54	8EG RADIANT GAS PIPE	YBR-KNX.PLC-KS-0001
55	8EG RADIANT BODY RIGHT COVER SHEET	YSC-KNX.PLC-PN-0058
56	ALUMINUM BURNER GAS INLET (BAŞPINAR)	M.ENJ-KNX-005
57	8EG TOP REINFORCEMENT SHEET	YSC-KNX.PLC-PN-0028
58	EMP.8EG-USA RESISTANCE INTERMEDIATE CLOSING SHEET	YSC-KNX.PLC-LZ-0191
59	5EG REDUCTION SHEET	YSC-KNX.PLC-LZ-0019
60	8EG 20 TOOTH GEAR	YSC-KNX.PLC-LZ-0014
61	CHROME PIPE FOOT ASSEMBLY-1	M.AKS-AYK-INX-001
62	EMP.3EG-USA CHICKEN FLIP LABEL	M.AKS-ETK-ALM-ERS-011
63	1-2x1x010 EMP.8EG ENGINE GEAR	M.MON-DSL-003
64	82662549 CROUZET 110V AC RAP650 BATTERY SLEWING MOTOR (USA)	M.ELK-MTR-RMM-002-UL
65	08 B-1 1 1/2x1 DECKEL CHAIN MOTOR EMP.FRIED RICE (25 BROAD BEANS + 1 LOCK) IN A COMBINED FORM	M.MUH-078
66	EMP.DN.150-3R-UL AP7 PILOT VALVE BRUSHED	M.GAS-VNA-ECA-012
67	8EG-USA PILOT	YTL-KNX.PLC-KS-0024
68	A23-14 kw MUSHROOM IMPORTED AMERICAN TANDIR	M.GAZ-VNA-ECA-013
69	STAINLESS FLEXIBLE GAS FLEX 45CM Q10 MM 8 MM BEAD	M.GAZ-TES-SPR-042
70	STAINLESS FLEXIBLE GAS FLEX 35CM Q10 MM 8 MM BEAD	M.GAZ-TES-SPR-043

GAS CHICKEN ROTISSERIE

J SPARE PART LIST- EXPLODING DRAWINGS

CR-8G



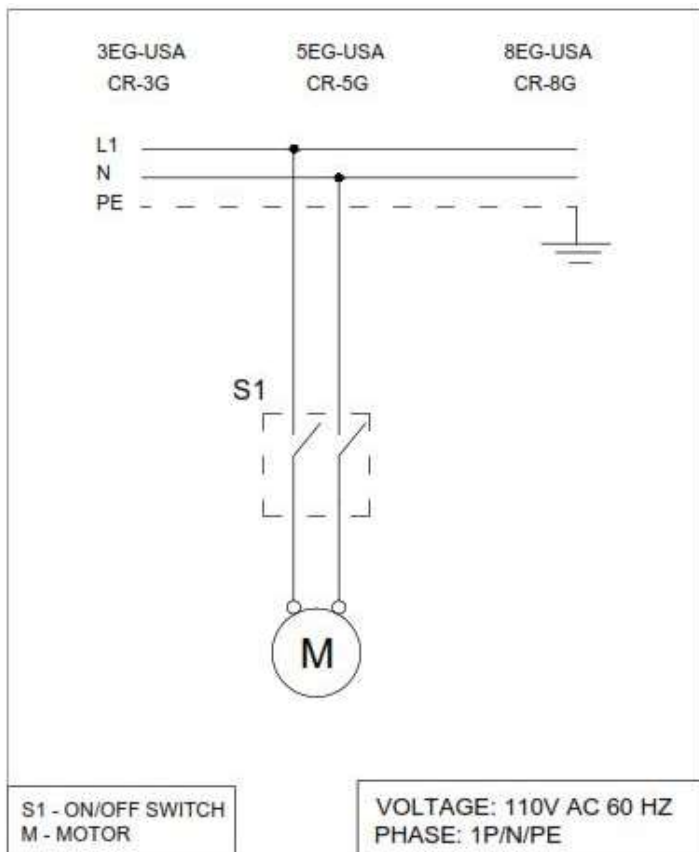
J SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: CR-8G		
NO	PRODUCT NAME	P.CODE
1	8EG-USA CHIMNEY SHEET	YSC-KNX.PLC-LZ-0190
2	8EG-USA TOP PLATE COVER SHEET	YSC-KNX.PLC-LZ-0189
3	8EG-USA TOP TABLE	YSC-KNX.PLC-LZ-0204
4	EMP.8EG TOP HINGE	YTL-KNX.PLC-KS-0016
5	8EG WINDOW SEAT SHEET	YSC-KNX.PLC-PN-0023
6	3EG RADIANT FIXING SHEET	YSC-KNX.PLC-LZ-0042
7	8EG RADIATOR BODY LEFT COVER SHEET	YSC-KNX.PLC-PN-0057
8	3EG RADIANT BODY TOP ATTACHMENT SHEET	YSC-KNX.PLC-PN-0137
9	3EG RADIANT BODY ATTACHMENT SHEET	YSC-KNX.PLC-PN-0088
10	8EG RADIANT BODY SKID PLATE	YSC-KNX.PLC-PN-0056
11	8EG RADIANT GAS PIPE	YBR-KNX.PLC-KS-0001
12	08 B-1 1 1/2x1 DECKEL CHAIN EMP.8EE-8EG (114 PODS + 1 LOCK) COMBINED	M.MUH-080
13	08 B-1 1 1/2x1 DECKEL CHAIN MOTOR EMP.PILIC STIR-FRY (25 BROAD BEANS + 1 LOCK) COMBINED AS	M.MUH-078
14	8EG-USA LEFT SIDE SHEET	YSC-KNX.PLC-PN-0134
15	1-2x1x010 EMP.8EG ENGINE GEAR	M.MON-DSL-003
16	8EG ENGINE SHEET	YSC-KNX.PLC-LZ-0011
17	8EG REDUCTION PLATE	YSC-KNX.PLC-LZ-0010
18	EMP.8EG SPINDLE BEARING ALM	YTL-KNX.PLC-KS-0013
19	AZM MASON NUT EMP.8EG	M.MUH-041-KM-09
20	EMP.8EG BED SHAFT SHORT	YTL-KNX.PLC-KS-0004
21	1-2 1X0.20 EMP.8EG BIG GEAR	M.MON-DSL-004
22	EMP.8EG TENSIONING DISC	YTL-KNX.PLC-KS-0008
23	8EG 20 TOOTH GEAR	YSC-KNX.PLC-LZ-0014
24	8EG SIDE CLOSURE SHEET	YSC-KNX.PLC-PN-0009
25	8EG TENSIONING LASHING SHEET 1	YSC-KNX.PLC-LZ-0013
26	8EG TENSIONING LASHING SHEET	YSC-KNX.PLC-LZ-0012
27	EMP.8EG BED SHAFT LONG	YTL-KNX.PLC-KS-0005
28	EMP.8EG SPINDLE BEARING ALM	YTL-KNX.PLC-KS-0013
29	EMP.8EG 12x12 MM SQUARE TURNING SHAFT	YTL-KNX.PLC-KS-0001
30	EMP.3EG-USA CHICKEN FLIP LABEL	M.AKS-ETK-ALM-ERS-011
31	8EG SHISH MOVEMENT SHEET	YSC-KNX.PLC-LZ-0006
32	EMP.8EG SHANK RIGHT LEFT SHAFT DIAMETER 5.8 MM	YTL-KNX.PLC-KS-0002
33	EMP.8EG 12x12 MM SQUARE TURNING SHAFT	YTL-KNX.PLC-KS-0001
34	8EG SHANK FIXED SHEET	YSC-KNX.PLC-LZ-0005
35	M8 NO.5 BAKELITE OVAL 11CM ARMUDI HANDLE	M.MUH-015
36	EMP.8EG-USA COVER GLASS 1500X430	M.CAM-TMP-051
37	EMP.8EG PANEL LABEL	M.AKS-ETK-LKS-060
38	ILLUMINATED SQUARE SWITCH-RED-10A-220V(CYBER)	M.ELK-SLT-ANL-003
39	BAKELITE HANDLE (M6) NO 1	M.AKS-KLP-BKL-010
40	EMP.8EG-USA LEFT COVER MNTJ.	ARA-KNX.PLC-0002
41	EMP.8EG LEFT WINDOW HINGE	YTL-KNX.PLC-KS-0011
42	EMP.8EG-USA LEFT COVER FRAME OUTER SHEET	YSC-KNX.PLC-LZ-0200
43	EMP.8EG-USA LEFT COVER FRAME INNER SHEET	YSC-KNX.PLC-LZ-0201
44	EMP.8EG-USA COVER INNER FRAME CORNER SHEET	YSC-KNX.PLC-LZ-0203

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45	EMP.8EG-USA RIGHT COVER MNTJ.	ARA-KNX.PLC-0003
46	EMP.8EG-USA COVER FRAME OUTER SHEET	YSC-KNX.PLC-LZ-0198
47	EMP.8EG-USA COVER FRAME INNER SHEET	YSC-KNX.PLC-LZ-0199
48	BAKELITE HANDLE (M6) NO 1	M.AKS-KLP-BKL-010
49	EMP.8EG-USA RIGHT COVER INNER SHEET	YSC-KNX.PLC-LZ-0197
50	8EG-USA RIGHT COVER TOOTH PLATE	YSC-KNX.PLC-LZ-0196
51	EMP.8EG-USA COVER GLASS 1500X430	M.CAM-TMP-051
52	8EG PAN LEFT SIDE SHEET	YSC-KNX.PLC-PN-0014
53	8EG-USA BASE PLATE(NEW)	YSC-KNX.PLC-LZ-0205
54	EMP.8EG SOLE BOTTOM SUPPORT SHEET	YSC-KNX.PLC-LZ-0221
55	EMP.8EG-USA OIL PAN STRAINER SHEET	YSC-KNX.PLC-LZ-0223
56	8EG FOOT RIGHT LEFT SHEET	YSC-KNX.PLC-PN-0024
57	100x32 TIRE WITH TRAY BRAKE GRAY K2802MTB100F18	M.AKS-TKR-KFS-001
58	8EG PAN RIGHT SIDE SHEET	YSC-KNX.PLC-PN-0015
59	8EG-USA PANEL SHEET	YSC-KNX.PLC-PN-0132
60	USA-8EG-USA GAS TANK	M.GAZ-DPO-PLC-004
61	3-4 TAILED BRACKETS (WILL BE BLACK)	M.MEK-TES-SYH-003
62	3/4 BLACK NIPEL	M.GAZ-TES-SRI-016
63	EMP.DN.150-3R-UL-PRESSURE GAUGE	YTL-KNX.DNR-KS-0062
64	MERTIK RV48CL-66-M003 DEDUSTER (610.041.027)	M.GAZ-TES-DTN-008
65	3/4 BLACK NIPEL	M.GAZ-TES-SRI-016
66	3-4 BALL VALVES	M.MEK-TES-KVN-002
67	8EG-USA SHANK SHEET	YSC-KNX.PLC-LZ-0187
68	8EG RIGHT PILLAR SHEET	YSC-KNX.PLC-PN-0010
69	EMP BUTTON ARROW BLACK PRINTED	M.AKS-DGM-EMP-024
70	A23-14 kw MUSHROOM IMPORTED AMERICAN TANDIR	M.GAZ-VNA-ECA-013
71	EMP.DN.150-UL-GAS PART	YTL-KNX.DNR-KS-0066
72	EMP.DN.150-3R-UL AP7 PILOT VALVE WITH ELBOW	M.GAZ-VNA-ECA-012
73	8EG FRONT LOWER SHEET	YSC-KNX.PLC-PN-0007
74	8EG RADIANT CONNECTION SHEET	YSC-KNX.PLC-LZ-0009
75	8EG REAR COVER SHEET 1	YSC-KNX.PLC-PN-0026
76	BURNER AIR ADJUSTMENT TUBE ALUMINUM	M.ENJ-KNX-005
77	8EG RADIANT BODY SKID PLATE	YSC-KNX.PLC-PN-0056
78	RT01 RADIANT STONE CERAMIC -1	M.TAS-PLC-001
79	3EG RADIANT BODY TOP ATTACHMENT SHEET	YSC-KNX.PLC-PN-0137
80	8EG RADIANT BODY RIGHT COVER SHEET	YSC-KNX.PLC-PN-0058
81	8EG PAN BACK SHEET	YSC-KNX.PLC-PN-0013
82	8EG RADIANT BODY SHEET	YSC-KNX.PLC-PN-0055
83	8EG RESISTANCE INTERMEDIATE CLOSURE SHEET TOP	YSC-KNX.PLC-LZ-0001
84	8EG UPPER REINFORCEMENT SHEET	YSC-KNX.PLC-PN-0028
85	8EG BACK COVER SHEET METAL CONNECTION	YSC-KNX.PLC-PN-0016
86	82662549 CROUZET 110V AC RAP650 CHICKEN ROTATOR ENGINE (USA)	M.ELK-MTR-RMM-002-UL
87	8EG-USA PILOT	YTL-KNX.PLC-KS-0024
88	LH901K G9 25W 110V RECTANGULAR HOUSING LAMP+BULB (IMPORTED)-UL	GST.M.ELK-LMB-AMP-002-UL

J ELECTRIC SCHEME



There is an electrical wiring diagram on the rear electrical part of the device.