

PRODUTOS

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AFS- 30



INSTRUCTIONS MANUAL

CHICKEN ROASTER

Model

AFS- 30

PRODUTOS

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METALÚRGICA SIEMSEN LTDA.
Fone: +55 (0) 347 255 2000 - Fax: +55 (0) 347 255 2020
Rua: Anita Garibaldi, nº 202 - Bairro: São Luiz - CP. 52
CEP: 88351-410 - Brusque - Santa Catarina - Brasil
E-mail: siemens@siemens.com.br

- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS, CONSULTE SEU REVENDEDOR.
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(0xx47)255-2000
LINHA DIRETA
SIEMSEN

E-mail: siemens@siemens.com.br
HomePage: www.siemsen.com.br

The Chicken Roaster model AFS-30 was designed with maximum care to offer you a top line equipment. Even in small places where space is a problem the Chicken Roaster adapt itself very well. The following pages contain important instructions for you to use your equipment safely and with maximum efficiency. So read it thoroughly before starting using the equipment.

SUMMARY

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06 - OPERATION

-Connect the gas hose (3/8") and the gas pressure regulator to the Roaster's gas entry tightening them with clamps. On the other end of the gas hose the gas pressure regulator connection must be fastened to the gas barrel (LP) also with clamps.

-Place a flame next to the metallic screen and open the gas valve. The gas will burn slowly and the screen will become incandescent acquiring a reddish colour. This colour is linked to the gas quality, therefore the Roaster good performance will depend on the gas good quality.

-To switch ON the Roaster use toggle switch that is located on the right side of the machine at the bottom.

-For a better performance keep front and side glass doors closed during operation.

-Grease is lead by gravity to a grease recipient.

The burners are functioning correctly with maximum income when:

a)they present a reddish colour.

b)they are noiseless.

c)there is no flame retention while gas is burning.

07 - CLEANING

Always clean the equipment after each use.

The front glass doors are disassemble to facilitate cleaning. Remove the spits and wash them with warm water and detergent suitable for kitchen.

Clean inside and outside the machine with warm water and neutral soap.

1 - INSTALLATION

-After unpacking Chicken Roaster put the 06 spits on their supports. Check if spit gear is properly connected to the main shaft worm.

-Lubricate bearings.

-Before connecting the equipment to the power supply source check if equipment voltage is the same as the power supply source voltage.

-Ground equipment properly.

-The AFS-30 must be installed on a level, non-skid work surface.

-Connect the gas hose (3/8") and the gas pressure regulator to the Roaster's gas entry tightening them with clamps. On the other end of the hose the gas pressure regulator connection must be connected to the gas barrel (LP) also with clamps.

2 - GENERAL ADVICES

The LP gas is a very dangerous substance, inflammable, asphyxiating and explosive, requiring maximum care during its installation. The gas pressure regulator required must be for low pressure and it must not be violated, on the contrary it could reduce the burners efficiency. The gas pressure regulator comes regulated by the factory. In case of maintenance the gas hose must be reinstalled to the gas pressure regulator and to the Roaster's gas entry manually. The gas hose (3/8") must be fastened to the gas pressure regulator and to the Roaster's gas entry with clamps in order to assure a safe seal. The gas hose must be in accordance to the local rules and certified by a local recognized laboratory.

CAUTION

Search for gas leakage using water and soap only, **NEVER use flame.**

ATTENTION

The burners do not work in enclosed places. Install the Chicken Roaster in a permanent ventilated place in order to provide enough ventilation to let burned gas out and oxygen in.

IMPORTANT

In cold days the gas volatilize slowly making it difficult to switch machine ON. In this case we recommend to use a lasting flame (candle, lighter, etc.) to put ON the burners.

03 - TECHNICAL DATA

- Stainless Steel AISI 430 Frame.
- Enamel Internal Finish (selfcleaning).
- Provided with height adjustable Casters.
- Features two sliding doors made of 6mm tempered glass and one wood handle
- Valve with LP outflow control for each two burners.
- Features 06 Infrared Burners consuming 0,190 [kg/h] with a heat capacity of 2.250 [kcal/h] or 8,926 [BTU's] per burner.
- Single-phase motor, 30W, 1,500 rpm, dual voltage 110V or 220V.
- Spits made of wiredraw steel SAE 1020, with ½" diameter, wood handle and aluminum gears.
- Drive Shaft is made of wiredraw steel SAE 1020, with 5/8" diameter and is mounted at the right side of the Roaster by four aluminum bearings with bronze bushes.
- Transmission is made by a motor worm that rotates a nylon gear that rotates the Drive Shaft that rotates the Spits.
- Average roasting time: 1h 40 [min].
- Average gas consumption: 1,14 [kg/h].

04 - TECHNICAL TABLE

Technical Data	Unit	AFS-30
Voltage	[V]	110 ou 220 (*)
Frequency	[Hz]	50 ou 60 (*)
Rating	[W][BTU]	30/53560
Consumption	[kW/h]	0,025
Height	[mm]	1640
Width	[mm]	950
Depth	[mm]	455
Net Weight	[kg]	105
Gross Weight	[kg]	125

05 - COMPONENTS LISTS

After unpacking check if all components are available.

Description	Quantity
Complete Spits	06
Burners Registers	03
Glass Door Handle	01