



# INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

## Rotary Multipurpose Roaster



Model

AMG.130

Image merely illustrates.

## CONGRATULATIONS,

You have just purchased a IMG-BRASIL equipment, product of the highest quality, safety and efficiency.

Founded in 1989, IMG-BRASIL is a respected company as one of the best and most complete companies in the field of gastronomy equipment manufacturing.

Constant innovation and improvement of its products, using top-of-line raw materials, ensure superior products consumed in Brazil and in more than 25 countries worldwide.

THE RELIABILITY AND CERTAINTY OF A GOOD PRODUCT ARE IN THE NAME



### **IMPORTANT:**

**PRODUCT FOR PROFESSIONAL USE. DO NOT USE BEFORE READING THE MANUAL CAREFULLY.  
IN CASE OF QUESTIONS, PLEASE CONTACT US::**

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## **ATTENTION!**

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

# 1. Safety Information

## 1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use, maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The equipment must be used by trained personnel familiar with the use and safety regulations described in this manual;
- This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the appliance or are under the supervision of a person responsible for their safety.
- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of rotation of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the **Adequate PPE** (Personal Protective Equipment). As for example: use appropriated gloves to protect the hand from burning by the structure heating of the equipment.
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: turn on the gas regulator button without lighting the burner, spreading the gas in the environment causing poisoning, fire and explosion risks;
- After reading and clarifying all doubts, this manual should be carefully stored in an easily accessible location, known to all persons who will operate the equipment and make it available to those who will carry out maintenance for any inquiries. Whenever any questions arise, be sure to check the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;
- Do not install the equipment near flammable materials;
- Before starting cleaning and any type of maintenance, it is essential that the equipment is at room temperature, with the burners off and the gas pressure regulator closed and the inside of the rotisserie at room temperature.
- Periodically check the condition of the cables and electrical parts, hose and the entire gas installation part as well as the internal and external part of the equipment (burners, internal structure, gas regulating buttons, etc.).



### **ATTENTION!**

**Do not perform repairs on your own. Refer servicing to qualified service personnel. Only use original parts in your equipment.**

## 1.2 Mechanical Safety

- Before operating the equipment, make sure that the gas installation does not leak and that the door is closed. There is a safety system that prevents the engine from running if the door is open, stopping the grills from rotating.
- Insert only specific products into the roaster for which the equipment is intended and never place your hands or inflammable products, close to or directly on the roaster.
- When cleaning the equipment, be extremely careful. Disconnect the equipment from the electrical network and close the gas valves on the cylinders. Then wait for the roaster to completely cool down. Never put your hands or cleaning products on the heated roaster. For further information on cleaning the equipment, follow the instructions in item 5 of this manual.

The equipment described in this manual complies with the mechanical type hazard regulation. The requirements of the Brazilian standard were observed: NR12 and INMETRO (see item 8 Applicable Standards).

Security is ensured with:

1. **Structure, glass door and back door** prevent inappropriate access to internal parts, such as infrared burners and grills during the process;
2. **Glass Door**, with a safety system that automatically switches off the engine when it is open, stopping the grills from rotating. As it is made of tempered glass, it allows you to view the food being roasted without having to open it;
3. **Grease collector**, preventing grease and process residue from accumulating in the tray.

To view the parts described above, refer to the image in item 2.1 (Main Components – page 7) of this manual.



### ATTENTION!

**Always that some item referred to safety be removed from the equipment (for example, for cleaning or maintenance), replace it in place and confirm that it is performing its function correctly.**

## 1.3 Electrical Safety

- Periodically check the condition of cables and electrical parts;
- If the power cord is damaged, it must be replaced with a new one. The exchange must be carried out by the manufacturer, an authorized agent or a qualified person in order to avoid risks;
- Do not use water jets, as it may cause electric shock. To clean your equipment, follow the instructions in item 5 of this manual;
- Do not work with the equipment in damp places, or with wet clothes and shoes. Put on proper footwear, this will avoid electric shocks and even death;
- Place the equipment on a firm, dry and well-leveled surface;

- Never carry out any maintenance, adjustment or disassembly operation on the equipment with it turned on. For such procedures, make sure that it is turned off, removing the plug from the electrical network, turning off the burners, closing the gas pressure regulator (register) and verifying that the roaster is at room temperature;
- Do not use extension cords or adapters with various other equipment connected to them. This could cause fire or overload;
- Grounding on this equipment is mandatory;
- The equipment must be connected to an exclusive thermoelectric circuit breaker;
- The door has a security system that prevents the grills from rotating;
- Be careful not to let the electric cable touch any hot surface;
- Do not use charcoal or similar fuels in this equipment.

Removing or tampering with any of the security systems can cause serious accidents.

The components used for safety against electrical hazards have been selected in accordance with applicable standards. Given the perfect insulation of all electrical parts and the excellent resistance of all the materials used, this device is capable of carrying out the tasks it is intended to do.



### **ATTENTION!**

**Always that some item referred to safety be removed from the equipment (for example, for cleaning or maintenance), replace it in place and confirm that it is performing its function correctly.**

## **2. Technical Characteristics**

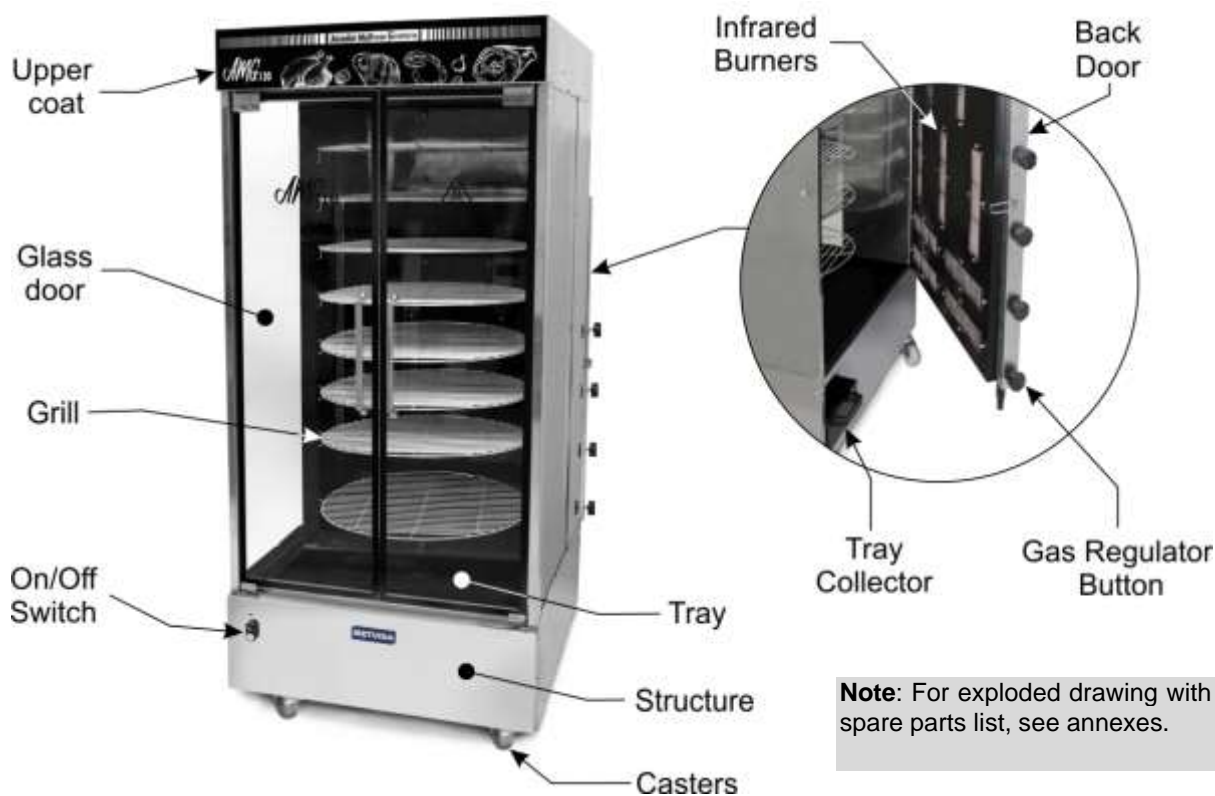
### **2.1 Main Components**

For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special design of all parts, as well as the use of stainless steel and other materials suitable for contact with the foods.

The equipment was designed with the following characteristics:

- External structure and tray made of 430 stainless steel which has superior corrosion resistance than other steels. It is a material resistant to the attack of several corrosive agents;
- Grills produced in galvanized steel, an excellent anticorrosive protection that gives greater durability to the piece;
- Internal structure and grease collector are produced in carbon steel with high temperature paint coating;
  - High temperature resistant tempered glass door;
  - Burners with heat emitted by infrared radiation;

See below the main components of the equipment:



## 2.2 Technical Data

Model	Voltage (V)	Freq. (Hz)	Net Weight (kg)	Nominal Measures LxHxW (mm)	Rate (A)	Grills Rotation (rpm)	Gas Consumption (kg/h)	Capacity (kg)**	Quantity Infrared Burners	Grills Quantity (units)	Preparation Time Approx. (h)***
AMG130127M60N5	127	60	140,0	886x1900x135	3,4	2,5	1,9	130	9	8	1,5
AMG130220M60N5	220	60	140,0	886x1900x135	1,8	2,5	1,9	130	9	8	1,5
AMG130110M604	110	60	140,0	886x1900x135	3,4	2,5	1,9	130	9	8	1,5
AMG130220M501	220	50	140,0	886x1900x135	1,8	2,5	1,9	130	9	8	1,5
AMG130220M502	220	50	140,0	886x1900x135	1,8	2,5	1,9	130	9	8	1,5
AMG130220M504	220	50	140,0	886x1900x135	1,8	2,5	1,9	130	9	8	1,5
AMG130220M604	220	60	140,0	886x1900x135	1,8	2,5	1,9	130	9	8	1,5

\* Measures for operation considered with the rotisserie door open.

\*\* Capacity of 130 kg, approximately 48 chickens.

\*\*\* Preparation time may vary depending on the type of meat. Frozen or brine-seasoned meats usually take longer to cook than other foods.

External factors such as heat, cold and wind influence the time to bake and the temperature required for each type of food.



## ATTENTION!

Characteristics like: model, serial number and voltage of the equipment are provided on the label (figure below). Before installation, check that the power supply voltage of the equipment corresponds to that of the mains.



## 2.3 Supply and Disposal of Equipment Packaging

The equipment is packed with wood or cardboard to ensure its perfect integrity during transport and is accompanied by the following documents:

- Instruction Manual for Installation, Use, Maintenance and Safety;

### IMPORTANT

The packaging components (cardboard, wood, foam, strips, etc.) are products that can be assimilated to municipal solid waste and can be disposed of without difficulty. If the equipment is installed in countries with different standards, dispose of the packaging in accordance with current regulations. Dispose of the product correctly to help protect the environment. For more information on recycling, contact your local authorities, waste disposal service or the shop where you purchased the product.

## 3. Installation

### 3.1 Equipment Layout

When installing, it is essential to make this manual available to the professionals who will carry it out.

To ensure the correct functioning and safety, the equipment must be positioned in a ventilated environment and on a sufficiently wide, well-leveled, dry and stable support surface, away from heat sources and water taps, in a place where there is no heavy traffic of people. Unlock the



casters and install your equipment leaving a clear area on the top and front, and a distance of at least 50 cm on the left and rear sides. On the right side, reserve an area of 1 m for installing the gas and moving the side door. The area must have sufficient space for inspection, maintenance, cleaning, use and connection of the gas supply hose.



For easy transport, the rotisserie can be packed with the grills attached with a plastic strap or with the grates and the grease trap dismantled.

If the grills are dismantled, before starting the assembly, check that the casters are locked. Mount each grill on the support column by fitting the grill hook into the bracket cutout.

Check that all grates are tight

Mount the grease collector on the back of the equipment.

Check the items and mounting location in the following image:



### ATTENTION!

This equipment uses LPG (liquefied petroleum gas) for heating, and cannot be installed in closed environments where there is no air renewal, as this gas is highly toxic.

Keep the gas cylinder at least 1.5 m away from sockets, switches, electrical switches, or any device subject to sparks or flames, where these in contact with LPG gas could cause an explosion, causing serious accidents with risk of death to the operator.

Do not install the equipment near flammable materials or products.



### ATTENTION!

The installation and the place where the equipment will be placed must comply with the rules of risk prevention and safety at work (Regulatory Norm NR-12 for Brazil or according to the regulatory standard in force in your country).

The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with said standards and other instructions presented in this manual.

## 3.2 Electrical Connection

The equipment is supplied with a power cord to be connected to an electrical network. If the power cord is damaged, it must be replaced with a new cord. The exchange must be carried out by the manufacturer, authorized agent or qualified person in order to avoid risks.

The plug type of the power cord varies by country. The equipment must be installed by a qualified technician for this function and in compliance with the regulations in force in the country, especially with regard to the earth connection (if applicable).



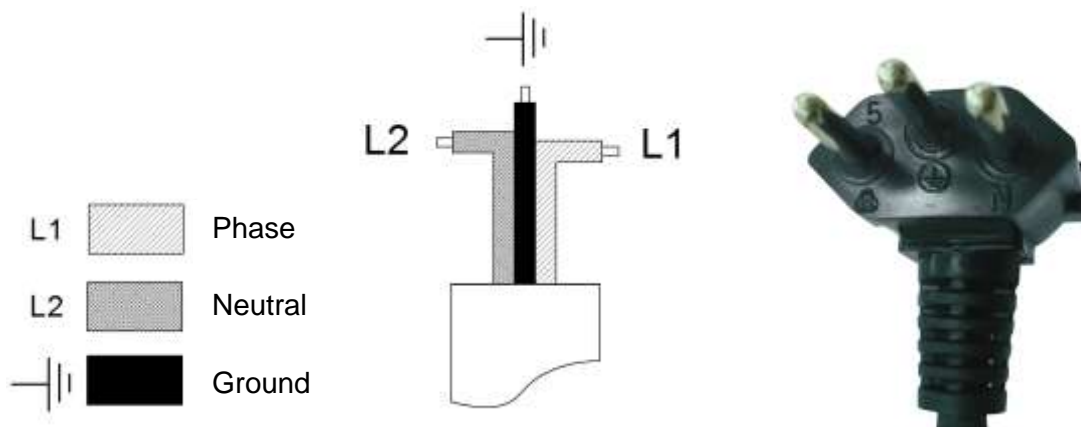
### ATTENTION!

In order to avoid accidents, it is mandatory to connect the ground wire (check your country's standard) for all types of voltage.

Never connect the ground wire to the neutral wire of the electrical network, water pipes, gas pipes, etc.

For correct grounding, consider the instructions of standard NBR 5410 – ABNT for Brazil or according to the regulatory standard in force in your country.

Just below each pin on the plug, there is a marking corresponding to the pin: Phase, Ground (if applicable) and Neutral.



It also comes with the equipment, an equipotential grounding terminal, located on the left side of the roaster.





The terminal identified in the figure aside is an additional protection to the grounding that is provided for in the electrical network, it must be connected to a grounding terminals, regardless of the connection to the electrical network, and the other products that have accessible metallic parts, and that are stationary, must also be connected to this bus as well as the service bench itself, if it is made of metallic material. In this way, all these products will be under the same electrical potential, avoiding undesirable leakage currents.

For your safety, the equipment must be connected to an exclusive 4A thermoelectric circuit breaker, at a maximum distance of 1.5 m from the barbecue.

The roasters described in this manual are single voltage, 110V, 127V or 220V. If you need to change the voltage on your equipment, contact the manufacturer or authorized dealer.



### **ATTENTION!**

Before turning on your equipment, always check that the mains supply voltage is the same as the equipment voltage. If it is not the same, contact the manufacturer or authorized dealer.

The supply voltage of this equipment is 110 V and 127 V (60 Hz) or 220 V (50 or 60 Hz) single-phase, as can be verified on the voltage label affixed to the power cable or as indicated on the nameplate data label, which is located on the right side of the equipment (see the figure on this label in item 2.2 of this manual).

Make sure that the voltage of the electrical network where the equipment will be installed is compatible with the voltage indicated on these labels.

For more details on the rest of the electrical part of the equipment, refer to the electrical diagram in the annexes of the manual.

### **IMPORTANT**

**The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with said standards and other instructions presented in this manual.**

## **3.3 LPG Gas Installation - Recommendations and Care**

Check that the place where the equipment will be installed is ventilated and in accordance with the Rules for the Prevention of Risks at Work and Safety at Work on Machines and Equipment (Regulatory Norm NR-12), and periodic inspections by a technician are recommended to ensure that its components are in working condition.

The gas installation must be done by a qualified technician for this function and observing the safety rules.

A kit for installing low pressure gas is included with the equipment. The kit has a pressure regulator (Cylinder 0.7/7.0 kgf/cm<sup>2</sup> - Regulator 3,5 kPa (each) – Flow 2 kg/h), a hose with connection for two gas valve that must be fixed to two P13 gas cylinder.

The kit must be installed with the following recommendations:

- **Gas cylinder** – for this equipment, 02 cylinder with a minimum mass of 13 kg (code P13) of LPG (liquefied petroleum gas) will be required. The cylinder must comply with the ABNT 8460 standard for Brazil or according to the regulatory standard in force in your country. Check the product warranty seal. If you have violated, do not install.



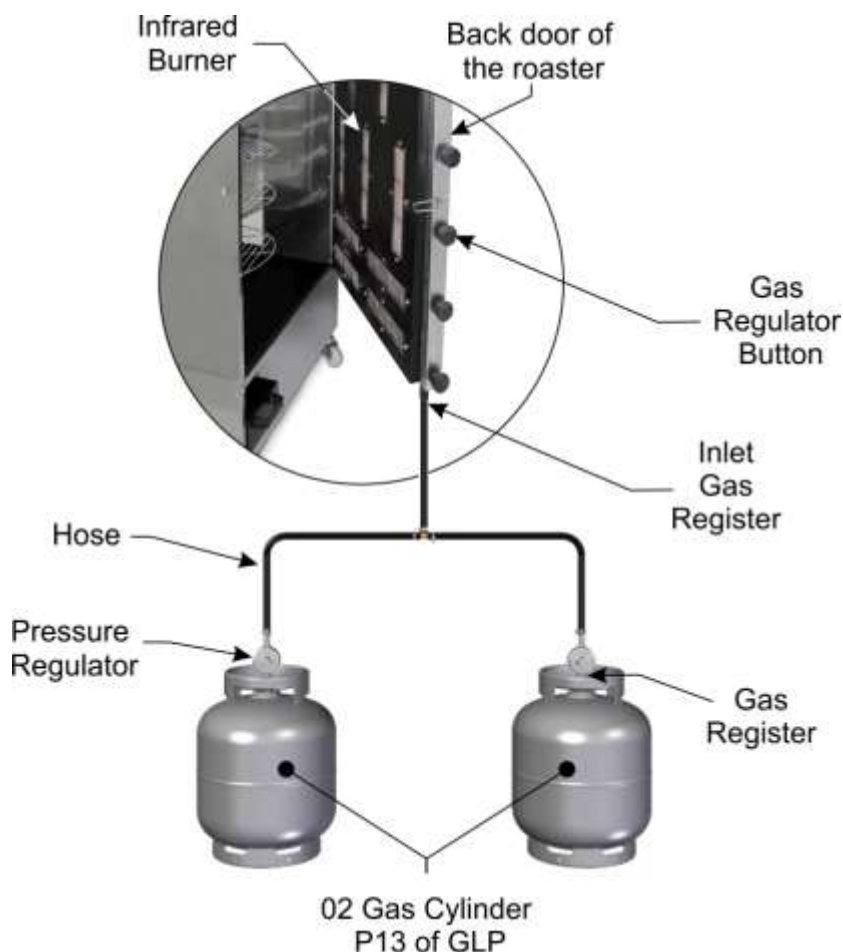
### ATTENTION!

**Never install just a single gas cylinder, as this cylinder may freeze.**

**For gas installation code P45, contact the gas installation companies in your city.**

- **Hose** – Screw the end that does not have the gas valve into the gas inlet valve, located behind the lower right side of the rotisserie. The hose must not cross or be embedded in walls, and must not make any type of splice (welding or gluing). Fix the ends only with appropriate clamps. Never use wires or ribbons.

- **Pressure Regulator and Gas Register** – In the kit there is two pressure regulators and a two gas registers. When installing the registers on the cylinders, turn the butterfly nipple to the right, until it is firm. Never use tools to perform this operation. The damper must remain closed whenever gas is not being used.



### **IMPORTANT**

In addition to the instructions given in this manual, it is also recommended to follow the cylinder manufacturer's instructions, as this item is not included with the equipment.



#### **ATTENTION!**

Change the pressure regulator every 5 years or when it is defective.

Do not attempt to change the pressure regulator. Changing the pressure regulator compromises safety in the use of the equipment, which may cause accidents.

Always use the gas cylinder in an upright position. Never overturn, pour or tilt the cylinder, as the gas may flow into the liquid phase, canceling the pressure regulator function, which can cause serious accidents.

Install the gas cylinder within the maximum distance allowed by the length of the hose (approx. 80 cm). Never install the cylinder close to heated surfaces, and keep the gas conductive hose protected from heat so it does not melt, causing fire or other accidents.



#### **ATTENTION!**

This equipment operates with **LOW PRESSURE GAS**. If your supply network has high pressure, have the low-pressure outlet valve checked by a technician.

If the equipment is switched on at high pressure, the components will be damaged, in addition to creating risks for the operator.

After installation and for your safety, check for gas leaks using soap suds only. If there is a leak, inform the technician to repeat the installation.

If the leak persists, take the cylinder to a well-ventilated place and notify the company that sells or distributes the cylinder.

### **IMPORTANT**

**The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with said standards and other instructions presented in this manual.**

## **3.4 Safety Procedures and User Instruction**

The professional who sells the equipment must instruct the user on the correct functioning of the equipment and must hand over this instruction manual.

The user must be informed of the necessary safety measures and must respect them, as well as all measures described in this manual.

Your equipment has mechanical protections (see item 1.2 Mechanical Safety). Removing or tampering with these safety components can cause serious risks to the operator's upper limbs

## 4. Equipment Use

### 4.1 Utility

This equipment is exclusively intended for roasting meat in general.

### 4.2 Commands

The equipment is composed of gas regulator buttons (fire level) located on the back door and on/off switch that is on the front of the structure.



See description of each command below:

- **On/Off Switch** – used to turn the motor that rotates the grills on and off. In position “1” it switches on, in position “0” it switches off.
- **Gas Regulator Button** – used to light the infrared burners. To turn on, rotate counterclockwise. In the “MAX” position the flame will be high and at “MIN” the flame will be low. Rotate clockwise to the “OFF” position to turn off.

### 4.3 Operating Procedures

Before operating the equipment, perform perfect hygiene, especially the inside of the roaster and grills. The equipment is supplied with a protective film on the sheet metal parts that must be removed. Clean the equipment with the gas valve of the cylinder closed, the roaster at room temperature and disconnected from the electrical network. Follow the cleaning instructions in item 5 of this manual (below).

After these initial precautions, make sure that the gas hose connections are correctly fixed and that there are no leaks.



## ATTENTION!

For the first use of the equipment, it is necessary to cure the paint inside the roaster. To do this, switch on the empty rotisserie at the minimum heating level (position “MIN” of the gas regulator button) for a minimum period of 60 minutes. Follow the operating instructions in the operation item below.

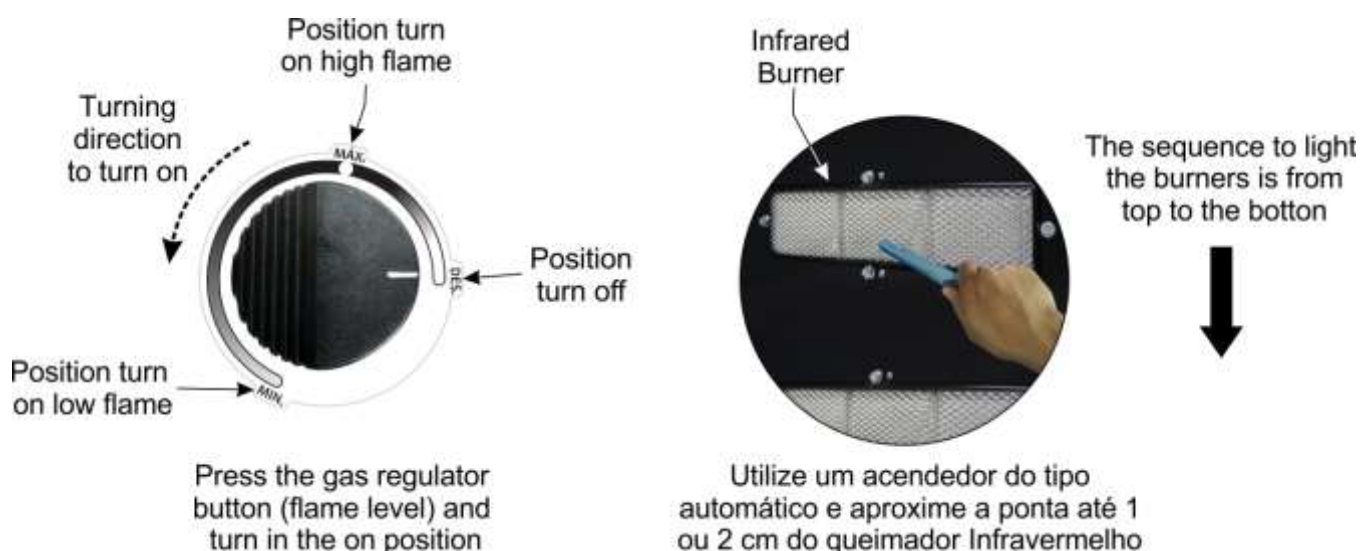
During the ink curing procedure, odor and smoke will be released due to the ink burning.

Turn off the equipment and wait until the rotisserie is at room temperature. After that your equipment will be available for use.

- **Operation:** The equipment can only be operated after checking the correct arrangement of the equipment, instructed in item 3.1, and after following the care and recommendations of the electrical connection and gas installation, according to the guidelines in items 3.2 and 3.3.

Check the following operating instructions:

1. Before turning on the roaster, we recommend greasing the grills with oil or edible fat and putting a little water in the grease trap;
2. The lighting of the equipment is manual. Open the cylinders gas valves and open the rear door;
3. For correct and safe ignition, use an automatic type igniter and light in sequence from the top burner to the bottom. Press the gas regulator knob and turn to the on position;
4. With the lighter in hand, bring the tip up to 1 or 2 cm from the burner for lighting. The ceramic plate of the infrared burner gradually becomes glowing red.



## IMPORTANT

The automatic lighter does not come with the equipment, so always check the instructions for use on the packaging, which may vary depending on the brand and model.

On a cold day, lighting becomes more difficult, as the gas volatilizes more slowly, in which case a longer flame is required for lighting.





## ATTENTION!

**In case the ignition fails and you smell gas in the environment, do not light it.**

**Wait a few minutes for it to renew the air in the room, and only then turn on the equipment.**

**In case of any irregularity, contact the nearest authorized technical assistance service.**

5. After lighting all the burners, close the back door by locking it with the locker;
6. Preheat the rotisserie for approximately 5 minutes;
7. Place the food on the grill, without touching each other, as shown in the following image:



8. Turn the on/off switch to position "1" (on). At that moment the grids will begin to rotate;

### TIPS

**The equipment heats up more at the top. We recommend rotating the food so that the cooking is uniform.**

**To roast different types of meat, the ideal is to place the meats of the same type on different grills so that the fat of the food flows over the other, not altering its flavor.**

**When the food has reached the ideal color, turn the gas regulator buttons to the minimum flame until the end of cooking.**

9. After the meat is cooked, when the door is opened, the grills stop rotating automatically. Quickly remove the food so that there is no loss of heat from the equipment and so that the food close to the burners does not burn;



### **ATTENTION!**

When opening the rotisserie door, keep a safe distance to avoid burns.

Open the door using only the handle, avoid touching the glass, due to the risk of burns.

Do not insert food beyond the capacity of the equipment. Consult the technical data table in item 2.2 of this manual to verify the capacity of each equipment.

Always keep the grease collector attached to the back of the equipment and empty it constantly, in this way, excess fat is prevented from overflowing and leakage.

Failure to comply with this guidance will be considered an unsafe act and abusive use of the equipment.



### **ATTENTION!**

During operation, hot vapors and splashes of superheated oil or grease may be emitted. Always use PPE (Personal Protective Equipment).

10. After the work is finished, press the on/off switch to the “0” (off) position and turn off the burners by rotating the gas regulator button to the “Off” position. Close the gas pressure regulator (gas valve).

11. Wait for the equipment to reach room temperature before cleaning.



### **ATTENTION!**

After finishing the work and turning off the burners, close the gas pressure regulator (register), because if it happens to be left open, the pressure exerted on the hose could damage it or break it, which could cause fire or other accidents.

### **IMPORTANT**

Do not start the cooking process if there is food residue on the grills, this can lead to bacterial contamination.

### **IMPORTANT**

The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with said standards and other instructions presented in this manual.

## **5. Cleaning and Maintenance**

### **5.1 Cleaning Procedures and Products Used**

Your equipment was built with first-line materials, so use it properly and you will obtain great satisfaction. Always keep your equipment clean and well-cared for, which will make it much more durable.

Daily cleaning of the equipment must be carried out for good operation and durability. Preventing the accumulation of bacteria which can cause contamination in food.

If your equipment is supplied with a protective film on the stainless steel parts, it must be removed before the first cleaning.



### **ATTENTION!**

**Before carrying out maintenance or cleaning, make sure that the on/off switch is in the “0” (off) position, that the plug is disconnected from the mains, the gas valve of the cylinder is closed and the inside of the rotisserie at room temperature.**

**Never clean the glass of the roaster while it is still warm, as they could break due to the thermal shock.**



### **ATTENTION!**

**Do not use water jet to clean the equipment.**

### **IMPORTANT**

**This equipment is not intended to be immersed in water for cleaning. Follow the instructions below to learn the parts that can be immersed and what special care is taken with the other parts.**

Removable parts (grills and grease collector) must be removed from the equipment and washed with soap and water or neutral detergent. Clean the corners well, eliminating process residues.

Clean the inside and outside of the roaster as often as possible to prevent food residue from drying and sticking to the parts. For cleaning, dilute the mild soap or detergent or ammonia-based remover in warm water and apply with a soft cloth. With a cloth dampened with water, rinse and then dry the parts with a soft, dry cloth.

To clean the infrared burner, use only a soft brush. Do not use water as the burner plate must not be wet.

Never use abrasive products or sponges (soap, brushes or steel wool), solvents or substances containing acids or chlorine to clean metal parts, as they can scratch or damage the surface of the parts causing corrosion points. Do not spill water on the motor and electrical parts for cleaning, otherwise, when turning it on, it may cause an electric shock or even burn the equipment.



### **ATTENTION!**

**It is extremely important that the products used for cleaning ensure maximum hygiene and that they are non-toxic.**

## 5.2 Breakdown Maintenance and Procedures

The operator must be instructed to carry out routine inspections, making small adjustments, cleaning and observing signs of breakdowns that may occur. Examples include: checking for strange noises indicating gas leaks; burners that do not light; the non-execution by the equipment to the service to which it is proposed; among others. Actions like these are indispensable to guarantee a longer equipment life.



### **ATTENTION!**

**When maintenance is carried out (even if minor adjustments are made), always check that the equipment has the burners off, the pressure regulator (register) of the gas closed and the equipment be at room temperature.**

It is recommended that each 6 months be made preventive maintenance, checking and adjusting the loose, cleaning the internal parts, and others. Detecting broke parts or without the correct functionality the worker needs to exchange the parts, always using original parts only.

By carrying out preventive maintenance, the inconvenience of having the equipment stopped when it is most needed is eliminated, the cost of maintenance is reduced and the risk of accidents is reduced.

Follow the equipment maintenance and adjustment recommendations:

- Change the pressure regulator every 5 years or when it is defective;
- After use, keep the gas valve closed, avoiding pressure on the hose;
- The gas injector on the burner must always be unobstructed. If they become clogged, use a needle for cleaning on stove tops;
- The ideal flame should be blue.



### **ATTENTION!**

**Preventive maintenance requires a trained professional.**

**Whenever an item related to the safety of the equipment is removed (such as when performing maintenance), put it back in its proper place and confirm that they are performing their function correctly.**

Detecting broke parts or without the correct functionality, please contact the nearest authorized service center.

## 5.3 Prolonged Interruption in Use of the Equipment

When you have to leave the equipment stopped for an extended period of time, perform a thorough cleaning, including the accessories. It is advisable to protect all parts of the equipment with white petroleum jelly or with suitable products that are commercially available. You must also protect the equipment from dust by covering it with a nylon or other material.

## 6. Analysis and Troubleshooting

### 6.1 Problems, possible causes and solutions

IMG quality products are designed with materials and components that guarantee a longer service life for your equipment. However, due to natural wear, improper use or lack of maintenance, the equipment may have irregularities in its operation.

In the following table, you can see possible causes and solutions:

PROBLEMS	POSSIBLE CAUSES	SOLUTIONS
<b>Burners do not light or the grills do not rotate.</b>	Lack of electricity or gas.	Check if there is energy in the network or gas in the cylinders. Check that the power cord is plugged into an outlet.
	Equipment voltage different from mains voltage.	Send the equipment to the nearest authorized service station or contact the factory.
	Several electrical problems (motor/capacitor, power cable and buttons).	
	Door Open	The door has a safety system that prevents the grills from rotating if it is open, close the door and turn the roaster on again.
<b>Grill rotation stops in the middle of the operation</b>	Lack of electricity	Check if there is power on the network. Check that the power cord is plugged into an outlet.
	Several electrical problems (motor/capacitor, power cable and buttons).	Send the equipment to the nearest authorized service station or contact the factory.
	<b>Infrared burners do not light</b>	Lack of gas.
Clogged gas injector.		Clear burner holes, as instructed in item 5.2 (Maintenance) Send the equipment to the nearest authorized service station or contact the factory.
Gas Leak.		See below for possible causes and solutions for gas leakage (page 22).
<b>Gas Leak.</b>	Burst, loose or broken record.	Send the equipment to the nearest authorized service station or contact the factory, as there is a risk of accidents.
	Register injector out of position.	Send the equipment to the nearest authorized service station or contact the factory. There is a risk of accidents.
	Defective gas cylinder.	Check for gas leaks using soap suds only. If there is a leak, inform the technician to repeat the installation. If the leak persists, take the cylinder to a well-ventilated place and notify the company that sells or distributes the cylinder.
	Gas cylinder installed in horizontal position.	Install the cylinder in a vertical position. Never turn, lay down or tilt the cylinder, as the gas may flow in the liquid phase, canceling the function of the pressure regulator, which could cause serious accidents.

<b>Equipment that smells of burning or smoke.</b>	Equipment voltage different from mains voltage.	Send the equipment to the nearest authorized service station or contact the factory.
	Several electrical problems.	
	Burnt food	Too high temperature and/or baking time.
	Lack of curing of the paint inside the rotisserie.	For the first use of the equipment, it is necessary to cure the paint inside the roaster. Follow the instructions in item 4.3 (Operating Procedures).
<b>It takes time to warm up or get back to temperature.</b>	Dirty roaster.	Clean the rotisserie, according to the guidelines in item 5.1 (Cleaning Procedures).
	Excessive loading.	Load the roaster, respecting the spaces available on the skewers.
	Gas shortage or failure.	Check if there is gas in the cylinder, if the gas cylinder valve is open, if the gas hose is connected and if the gas regulator is open.
<b>Uneven roasting</b>	Lack of food rotation.	The equipment heats up more at the top. We recommend rotating the food.
	Excessive loading.	Respect the spaces available on the skewers.
<b>Roaster giving shock</b>	Lack of grounding.	Follow the instructions in item 3.3 (Electrical Connection).
	Several electrical problems.	Send the equipment to the nearest authorized service station or contact the factory.

For more information and clarification, contact the Authorized Technical Assistance nearest you. See list of technical assistance on our website: [www.metvisa.com.br](http://www.metvisa.com.br)

## 7. Useful Life of the Device and its Components

The equipment's useful life can vary from 3 to 5 years depending on the proper use, cleaning, maintenance and quality of its components.

Below is the useful life ratio of the main components:

- On/Off switch: 10000 uses;

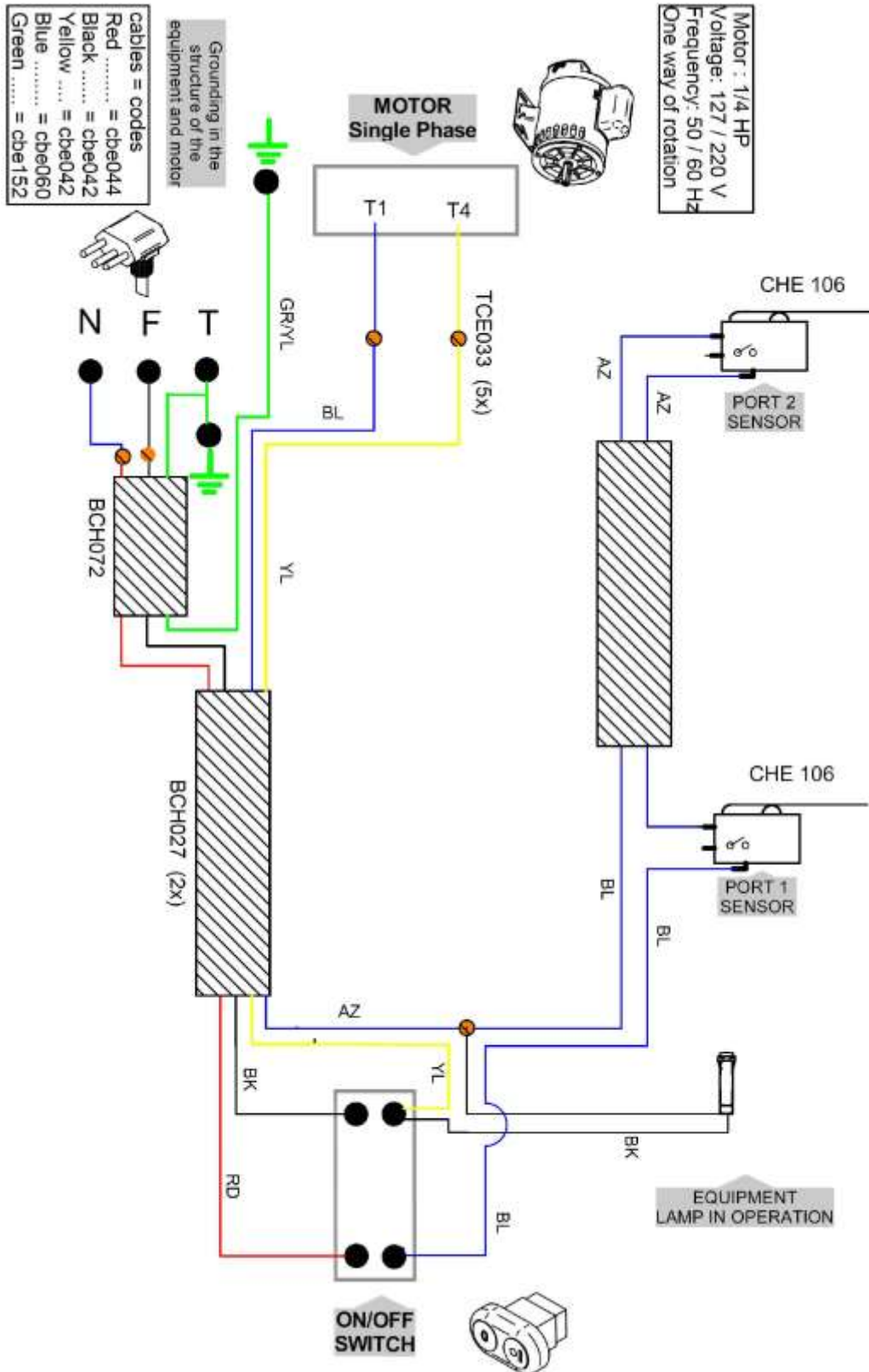
## 8. Applicable Standards

The Brazilian standards applied for the development of the equipment and preparation of this manual are:

- IEC 60335-1;
- IEC 60335-2-64;
- Portaria 371 de 29 de Dezembro de 2009 do INMETRO;
- NR-12 - Portaria 197 de Dezembro de 2010;
- Applicable Technical Standards (ABNT NBR, ISO IEC).

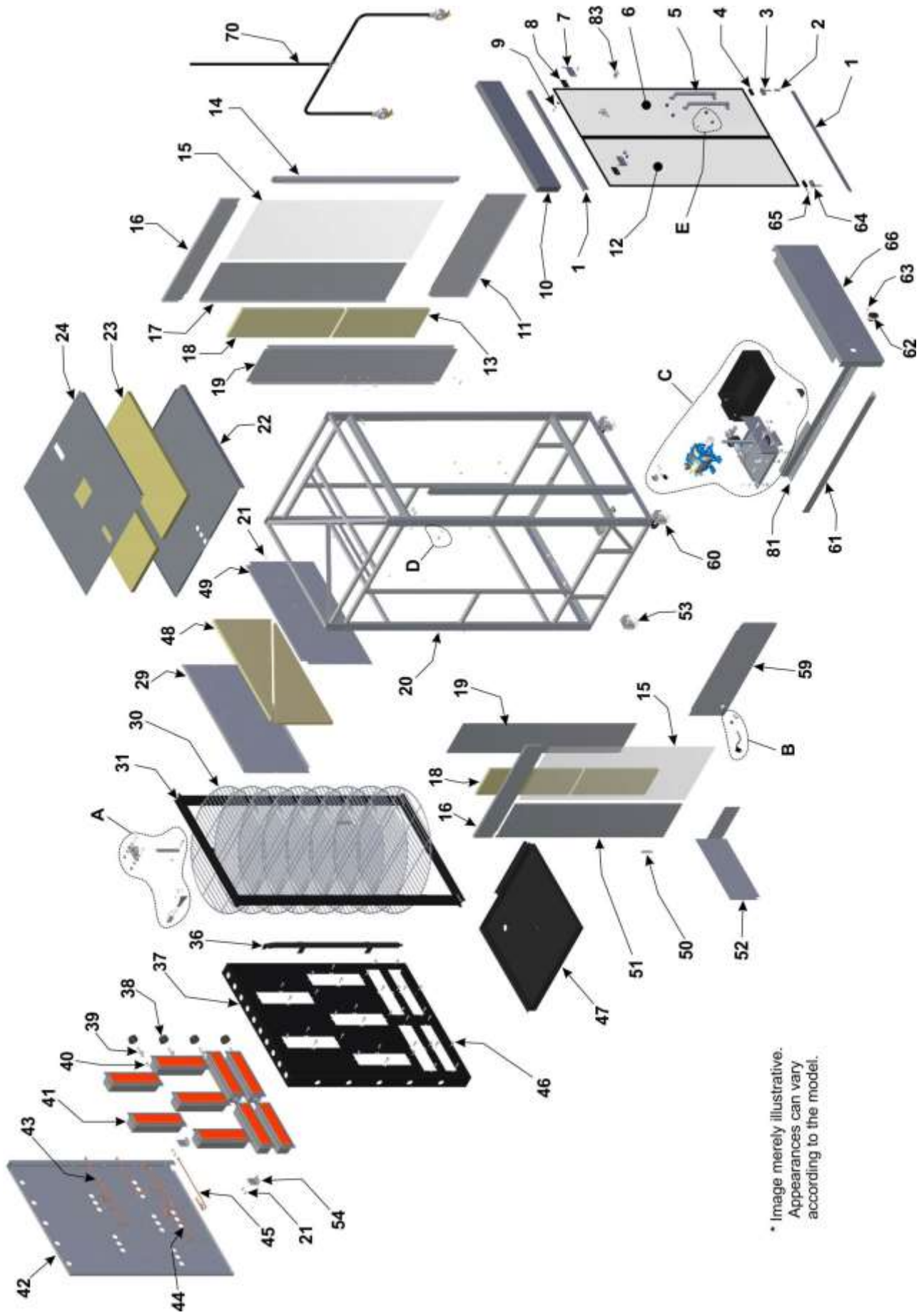
# 9. ANEXXES

## Electrical Schematic



**ATTENTION:** For electrical installation, observe the current regulations in the country, especially with regard to the grounding connection (if applicable).

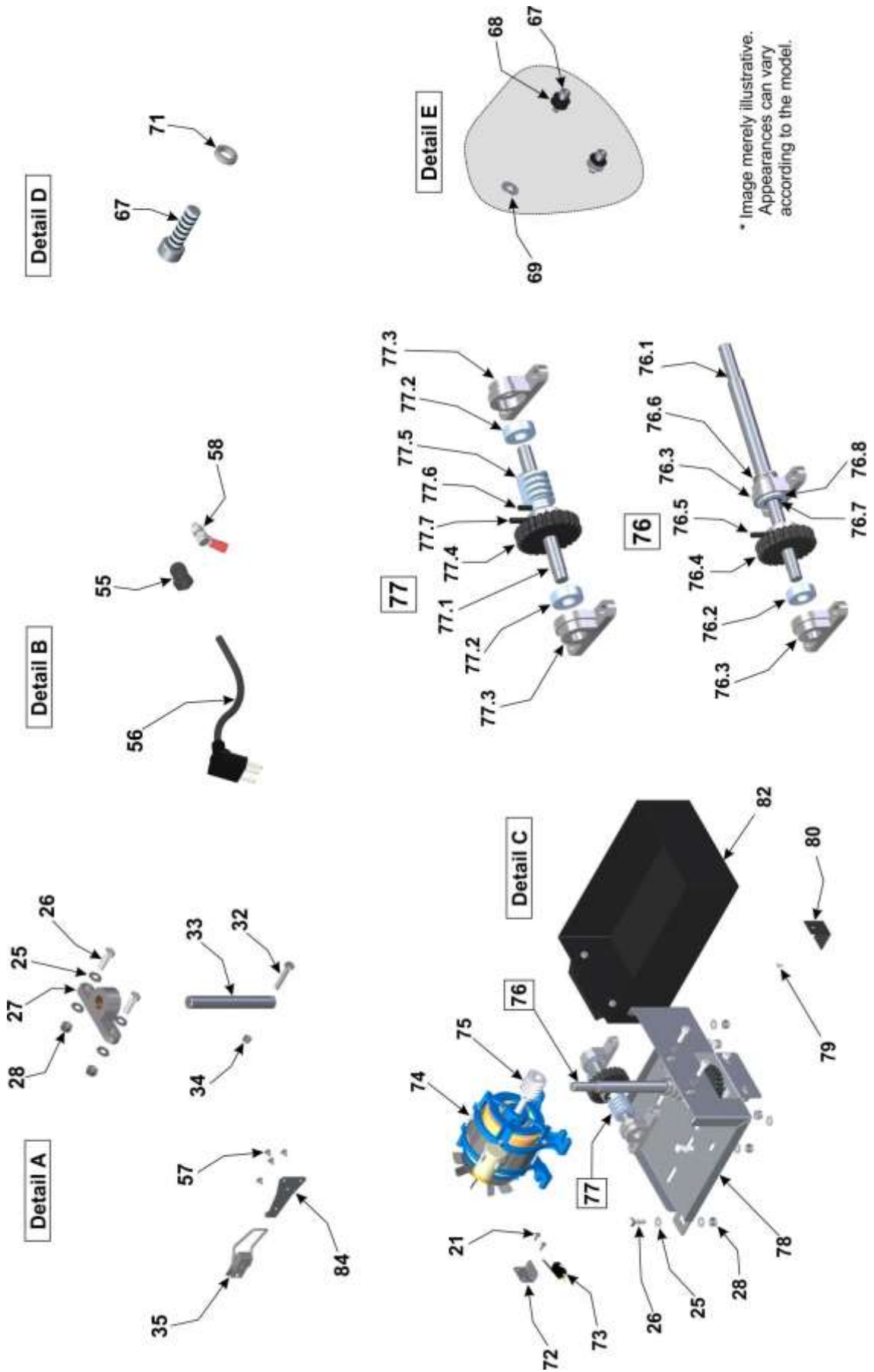
# Exploded View Drawing



\* Image merely illustrative.  
Appearances can vary  
according to the model.



# Exploded View Drawing



## Spare Parts List

Position	Code	Description	Quantity
1	BTT039	Glass Stop	02
2	BGT085	Door Articulation Bushing	02
3	SBT472	Right Door Support	01
4	PER045	Silicone Type "U"	02
5	ACA014	Door Handle	02
6	VID009	Tempered Glass Right Door	01
7	ART019	Door Articulator	02
8	VED012	Door Heat Seal	02
9	POC006	Stainless Steel Hat Nut	08
10	CRC1195	Upper Front Coating	01
11	CRC1203	Lower Right-Side Coating	01
12	VID011	Tempered Glass Left Door	01
13	TER023	Rock Wool	02
14	CRC1200	Intermediate Front Coating	02
15	VID010	Side Tempered Glass	02
16	CRC1194	Upper Side Coating	02
17	CRC1248	Upper Side Coating Intermediate Right-Side Coating	01
18	TER022	Rock Wool	02
19	CRC1199	Upper Side Coating Intermediate Right-Side Coating (Inside)	02
20	ETR137	Structure	01
21	PRA008	Drilling Hex Screw	147
22	CRC1202	Top Coating (Inside)	01
23	TER020	Rock Wool	02
24	CRC1201	Top Coating	01
25	ARL007	Flat Washer	44
26	PRS005	Hex Screw	22
27	MAC117	Injected Aluminum Bearing with Bushing	01
28	POS153	Self-Locking Hex Nut	22
29	CRC1196	Upper Rear Coating	01
30	GRA010	Grill	08
31	SBT455	Grill Support	01
32	PRS033	Hex Screw	02
33	EIX255	Upper Axis	01
34	POS143	Stainless Steel Self Locking Hex Nut	02
35	FCH007	Quick Locker	01
36	CJT435	Welded Gas Pipe	01
37	SBT456	Burner Support	01
38	BOT021	Gas Regulator Button	04
39	TNR001	Gas Faucet - Gas Valve	04
40	IJT005	Gas Register Injector	04
41	CJT924	Set Infrared Burner	09
42	PTC186	Burner Protection	01

## Spare Parts List

Position	Code	Description	Quantity
43	CJT935	Upper Set Pipe Gas Passage	01
44	CJT936	Intermediate Set Pipe Gas Passage	01
45	CJT937	Lower Set Pipe Gas Passage	02
46	PRA022	Drilling Hex Screwdriver	45
47	BDJ052	Tray	01
48	TER021	Rock Wool	02
49	CRC1198	Upper Rear Coating (Internal)	01
50	DBC006	Hinge	03
51	CRC1197	Intermediate Side Coating	01
52	PTC187	Motor Protection	01
53	ROD039	Caster	02
54	SUD068	Support Pipe Gas Passage	04
55	TCE073	Cable Gland	01
56	CBE142	Electric Cable – Type 5 **	01
	CBE023	Electric Cable – Type 1 **	01
	CBE029	Electric Cable – Type 2 **	01
	CBE030	Electric Cable – Type 4 **	01
57	RBT014	Stainless Steel Rivet	04
58	CJT386	Equipotential Terminal	01
59	CRC1204	Lower Left Side Coating	01
60	ROD038	Caster with locker	02
61	TAS162	Engine Support Tray	01
62	CHE064	On/Off Switch	01
63	LPS004	Lamp	01
64	SBT458	Left Door Support	01
65	PRN001	Allen Screw S/C	02
66	CRC1207	Lower Front Coating	01
67	PRT032	Allen Screw with Stainless Steel Head	14
68	ARE035	Celeron Graffiti Washer	12
69	ARL010	Stainless Steel Flat Washer	12
70	RGT014	Regulator Register Gas Flow Hose with Butterfly Register	01
71	BGT012	Rod Bushing	06
72	SUD065	Trigger Support	02
73	CHE106	Micro Switch Lever	02
74	MTE270	Electric Motor 1/4 HP 220 V 50/60 Hz with Thermostat **	01
	MTE287	Electric Motor 1/4 HP 127 V 50/60 Hz with Thermostat **	01
75	EGG096	Worm Gear	01
76	CJT927	Vertical Reduction Set	01
76.1	EIX254	Vertical Reduction Axis	01
76.2	ROL022	Bearing	01
76.3	MAC116	Aluminum Bearing Ø35	02

\*\* Contact factory service or technician for replacement parts.

## Spare Parts List

Position	Code	Description	Quantity
76.4	EGG098	Helical Gear	01
76.5	PNL004	Elastic Pin	01
76.6	ROL047	Bearing	01
76.7	APE022	Retaining Ring	01
76.8	ROL046	Bearing	01
77	CJT926	Horizontal Reduction Set	01
77.1	EIX253	Horizontal Reduction Axis	01
77.2	ROL022	Bearing	02
77.3	MAC116	Aluminum Bearing Ø35	02
77.4	EGG098	Helical Gear	01
77.5	EGG097	Cast Iron Worm Gear	01
77.6	PNL009	Elastic Pin	01
77.7	PNL004	Elastic Pin	01
78	SBT457	Motor Support	01
79	RBT004	Rivet	11
80	CRC676	Gas Pipe Fixing Plate	03
81	CJT973	Welded Assembly Motor / Collector Guide	01
82	CXA019	Mounted Grease Collector	01
83	TRV036	Door Lock	02
84	TRV037	Back Door Lock	01







IMG BRASIL PRODUCT MANUFACTURER



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