

**ggm** **gastro**  
INTERNATIONAL

**INSTRUCTIONS MANUAL**

**MULTIROTATORY ROASTERS  
ERHM848**

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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.

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

**WARNING: 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.**

#### MODELS

ERHM848 8 spits & 4 burners

#### DESCRIPTION OF THE APPARATUS

ERHM848 grills are specifically designed to grill meat that has previously been attached to a spit. The series of models comprising the range of planetary ovens are manufactured entirely in stainless steel with the exception of the components used to support the transmission and the chain pins comprising it, which have been treated with an anti-rust bath.

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

- a) Structure, optionally with support
- b) Transmission
- c) Electric controls panel
- d) Gas equipment
- e) Doors
- f) Accessories

## 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.

## TRANSMISSION

Using the device's planetary gear, all skewers are rotated synchronously at 4.25 rpm, each group is moved by a 230V/50Hz reduction gear with 0.09 kW or 0.25 kW .

## ELECTRIC EQUIPMENT

This comprises the motor described in the previous section, the lamps of 150v. each, the electronic ignition to light the burners and the luminous control switches.

## GAS EQUIPMENT

This consists of on two infrared burners per transmission group with their corresponding safety valves and thermocouples situated one above the other and separated by an inter-burner sheet.

It is all fed through a battery with a feed input of  $\frac{3}{4}$ " gas for the apparatuses running on Natural Gas, *monoxide* for those running on Butane/Propane can be reduced to  $\frac{1}{2}$ " gas

**WARNING: In case of gas leak, close the stopcock, do not operate the electrical switches, do not light lighters or matches and ventilate**

## 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 to not hitting the glasses as they could break either at that same moment or else later without any apparent reason for them doing so.**

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

**Do not touch the glasses while the roaster is on, or it is still hot and use the handles to open or close the door glasses. There is a caution signal that aware about the high temperature at the top of the glass.**

**Do not leave any burner on when the doors are closed unless there is food roasting on the spits, the glass can explode.**

## ACCESSORIES

The oven is equipped with a series of accessories such as the spits, skewers 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 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.

It has a tap for emptying.

**WARNING: IT IS COMPLUSARY WEARING GLOVES WHEN HANDLING THE SPIT OR THE ROASTER TRAY. DO NOT MANIPULATE THE TRAY WHILE THE ROASTER IS SWICHTED ON OR REMAINS HOT.**

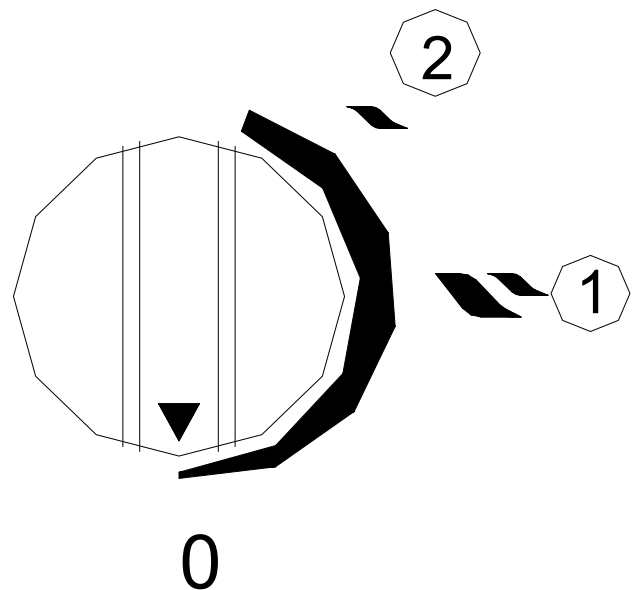
## CHAPTER 2

### DESCRIPTION OF THE CONTROLS

#### LIGHTING THE BURNERS

Once this has been checked, proceed as follows:

- Press in the control of the required burner and make a quarter turn anti-clockwise until the "maximum" (1) position is reached.
- Without releasing, approach the burner with an open flame until it lights up. Wait 10 to 15 seconds before releasing; the burner should remain alight.
- Once it is alighted, you should keep pressing the button while 20 seconds and then stop pressing it.
- To set the control to "minimum", turn the control anticlockwise from the "maximum" position until reaching the "minimum" one (2)
- To switch the burner off, turn the control from any position in a clockwise direction to the "off" indicator.



#### IGNITION ORDER

We will always start at the top of the grill until we reach the bottom part of the grill.

#### ATTENTION:

**Close the regulators and gas stopcocks when the grill is not in operation, or when we have a problem with the gas or with the cleaning of the grill.**

**In case of bad combustion of a burner call the technical service to proceed with its review.**

#### PLATE TURNING

For each set of 4 swords, we have a switch, moving to position 1 we start the plate rotation, moving to position 0 of the switch the plate turn stops. Using this switch, the grill will be loaded according to the same indications as described in the next chapter.

#### SWING OF SWORDS (PLATE IN STOP)

Optionally each group of 4 swords transmission can have an additional movement, by which with the plate stopped the swords can continue rotating. To activate this movement, pass the same switch of the plate rotation to position 2, to stop it, pass the switch to position 0.

## LOADING THE OVEN

- Put the simple skewer (1) in the spit (3) until it reaches the safety limit of the spit. Then fix it with the screw (2). (See fig. 5). Place a chicken on the spit and hold it in place with the skewer already in position. Put the double skewer (4) on the spit and in a chicken. Repeat this operation until the spit is fully loaded and finally put a simple skewer in place and fix it with its screw.
- Open the door till is blocked, place the round end of the spit in its place like movement 1 in fig 5, then press to your left side so you can place the square end on its position, movement 2 and 3. Make sure that the square end has gone inside the square hole.

**Warning: Do not load or unload spits when they are turning. Always stop the motor.**

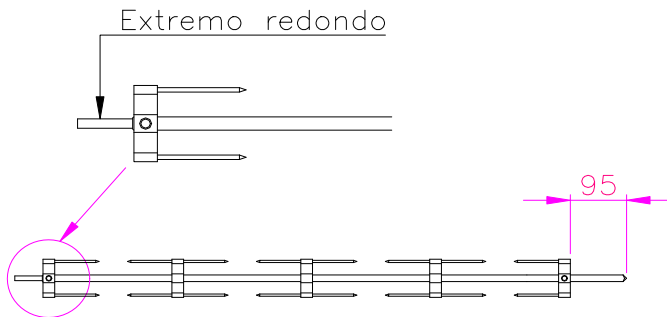


Fig 4

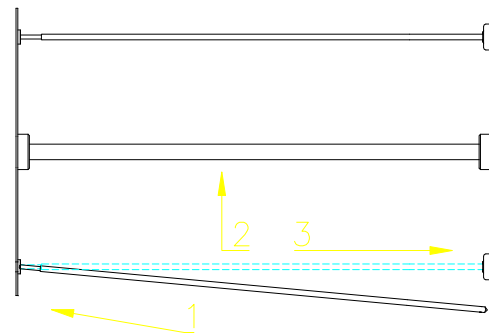


Fig 5

- Once the roaster has been loaded the doors can be closed.

The maximum weight per spit is 12kg

**Warning:**

Wear appropriate clothing (well fitted, not loose and without laces)

## CHAPTER 3

### MAINTENANCE AND CLEANING THE OVEN

#### MAINTENANCE

It is convenient that once a year, a technician accredited for this, check the gas equipment of your grill. Do not disassemble, or manipulate taps or gas pipes, with the wrong assembly there may be leaks.

#### ATTENTION:

It is important that your grill and gas installation be reviewed annually by an accredited technician. You will achieve with these small revisions the peace of mind that your grill is always in perfect working conditions.

In case of failure of a tap or a gas leak, call the technical service.

In operation, it is not under any pretext to manipulate the electrical, mechanical or gas parts of the rotisserie.

In case of altered safety devices stop it immediately and call the technical service.

#### CLEANING

Before use it is important to clean the tray and the interior of the machine, since with the accumulation of grease and oil there is a risk of fire.

For the grill's cleaning it can be used any of the existing products in the market. Take care not to pour cleaning liquid on the perforated surface of the burner.

The cleaning of your grill depends on the quality of your roasts.

**ATTENTION:**

**Have a good maintenance and cleaning of the floor to avoid the possibility of sliding in the cooking area. Clean daily.**

**Do not clean it in operation, it will always be done in a stopped state, with the gas outlet closed and the outlet disconnected. Clean the machine daily.**

**Clean and remove the grease tray daily.**

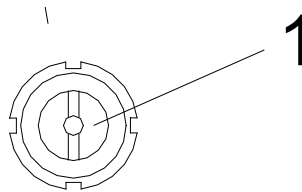
## Cleaning the spit support

When using the grill, it is possible that the spring that pushes the spits from left to right gets harder with the time. We recommend you to clean it as often as you see it does not work properly.

- a) Take out the left lateral by unscrewing the screws.
- b) Make the motor turn until you reach the support of the spit
- c) With a screwdriver take out the screw
- d) Take out the spring and the piston and clean them, also clean the support from grease.
- e) Proceed in reverse order to for the right assembly.

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

**Fig.6b**



## CHAPTER 4

# TECHNICAL INSTALLATION AND ADJUSTMENTS INSTRUCTIONS

### SPACE

In no case will the ERHM848 models be installed directly on the ground. The countertop should be flat, stable and support the weight of the appliance. The appliance will only be installed on a non-combustible surface.

### PLACEMENT

This appliance must be installed in accordance with the regulations in force in your area and by a specialized technician. It should only be used in well ventilated areas. It supposes a risk for the health, a deficient ventilation that allows the formation of inadmissible concentrations of harmful substances.

**ATTENTION:**

**Have portable fire extinguishers of CO2 and polyvalent dust in the premises.**

**Have an extraction through an extraction hood with filters if it is inside a room located on top of the machine.**

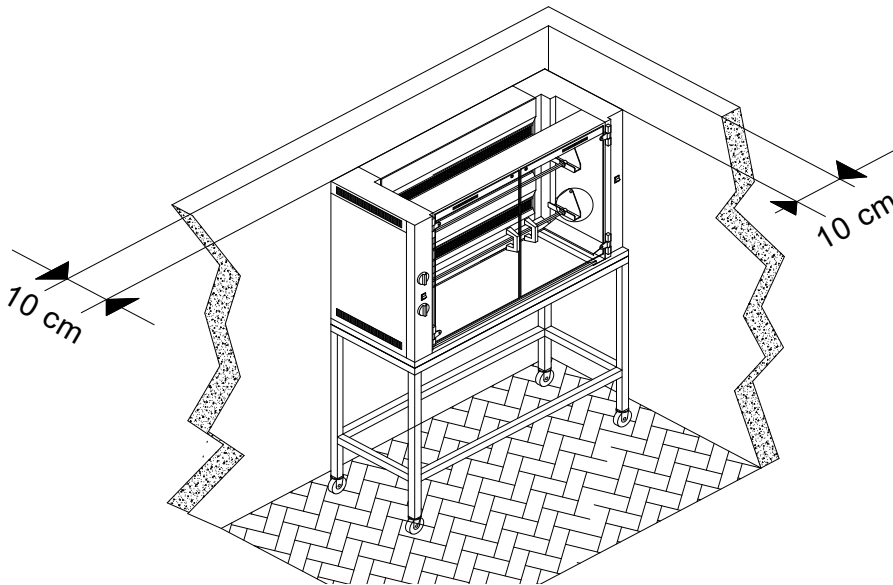
**The grill vents must always remain clean for ventilation.**

**Place it in an area for operators away from the customers.**

The place where the grill is installed must have at least one volume in m<sup>3</sup> of air equal to the Kcal that gives its spit divided by 1000 (See page "TECHNICAL DATA OF THE GRILL")

Your grill requires a minimum space equal to its dimensions, plus the distances to the wall or to any other appliance indicated in Fig.2. The minimum distance to be conserved between the front of the appliance and any combustible material should be 1.5 meters.

The rotisserie is a type A appliance (it is not connected to an evacuation duct) but it is necessary to install a smoke extractor hood in order to avoid damage to the roof of the room where it is installed, as well as damage caused by the heat, fumes and fats given off by cooking.



**FIG.2**

## **CONNECT THE OVEN**

***Do not connect the device to networks that contain carbon monoxide or other toxic components.***

Before putting your grill into operation, make sure that the voltage, pressure and type of gas match what is indicated on the rating plate located on the lower left side of the front of your appliance.

The connection to the gas must be made according to the standards of each country of destination, in the case of Spain the standard is EN 10226-1 and EN 10226-2.

In the case of the use of butane or propane, the cylinders on the market with a minimum capacity of 12.5 kg for butane and 11 kg for propane will be used. The "Camping Gas" cylinders are not allowed.

In the general power supply network, a fluid cut-off valve with ros "gas male thread outlet must be installed. From the rigid socket to the appliance, a connexion "approved flexible socket of not more than 1.5m to be connected to the gas outlet of the appliance located in the lower right part of the rear face of the grill. The flexible tube must comply with the regulations in force, must be revised periodically and replaced when necessary.

Once the device is about to be started up, one last precaution must be taken: the leakage analysis. To this end, the joining parts and all those that have been handled will be covered with soapy water, foam or gas detector. In the case of appreciating a leak, the stopcock will be closed and its repair will be carried out, and then the same operation will be carried out until a complete sealing of the circuit is achieved.

### **ATTENTION:**

**Check that the rotisserie plug is of the voltage indicated on the nameplate and has an adequate earth connection.**

**Use schuko type plugs.**

## CHANGING THE GAS

**WARNING: This operation can only be done by an authorised technician**

- Make sure that the gas supply to the oven is closed.
- Change the apparatus inlet pipe. This should only be done in the case of changing from Butane or Propane to Natural Gas. In this case, the interior diameter of the pipe should **never be less than 14mm**.

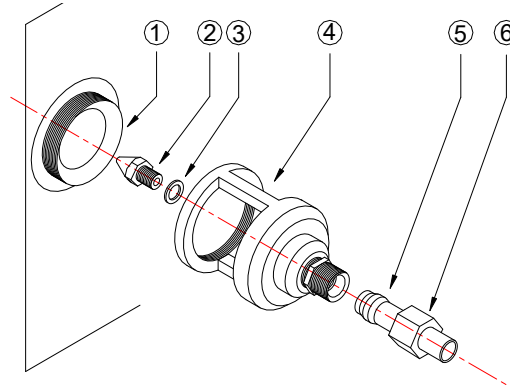


Fig 8

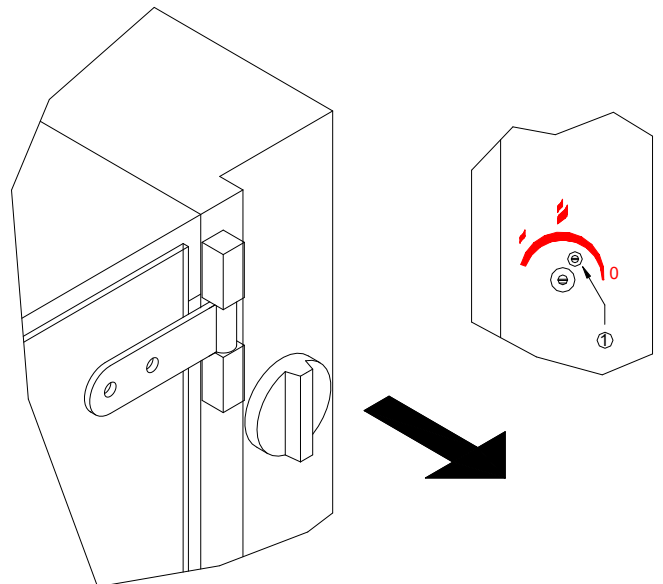
- Remove the 3 screws fastening the lateral panel.
- Remove the tube (n° 5 from fig. n°8) by removing the nut n°6 de la fig. n°8
- Unscrew the jet holder n° 4 de la fig. n° 8
- Replace the jet n° 2 de la fig n° 7 by the one suited for the type of gas to be used. Do not forget to place the washer of the joint n° 3 de la fig. n° 8.
- Proceed in reverse order to that described in points e) to d) to reassemble.
- Once you have done this **MAKE SURE** that there are no gas leaks and replace the lateral panel.

**WARNING: Do not forget to adjust the burner minimum once you have changed the type of gas and change the label reading "Apparatus prepared for:..." situated above the oven's gas inlet**

## MINIMUM BURNER ADJUSTMENT

- Remove the control of the valve of the burner you wish to adjust.
- Put a screwdriver through the hole in the control panel and loosen the screw (1) Fig. 8 in a clockwise direction to reduce the minimum or anticlockwise to increase the minimum.
- Replace the control once the minimum has been adjusted.

fig. 9



## TECHNICAL DATA - GAS OVENS

Dimensions		
Model	Length x Depth x Height (mm)	Net weight (kg.)
ERHM848	1395 x 901 x 976 **	233

Ratings table and power Hi		
Gas	Pressure	Injectors
G20	20mbar	2.30

\*\* Add 140 mm minimum height of the screwed legs

Gas	Power Hi Pressure	ERHM848/S	
		Qn Kw	Qmin. kW
G30/G31	28-30/37 mbar	34.0	30.4
G31	30 mbar	37.6	30.4
G30	50 mbar	37.6	34.0
G31	50 mbar	37.2	32.4
G20	20mbar	40.0	20.0
G25	25mbar	35.2	20.8

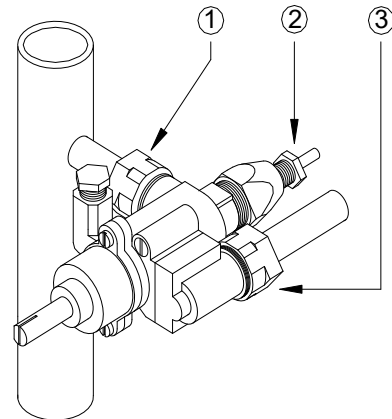
**Note: The diameter of the injectors is indicated on their casing (hundredths of mm.)**

## CHAPTER 5

### Changing a valve

**We do not suggest oiling the valves. It is better to replace them for new ones.**

- Disconnect the oven from the mains and close the gas supply. **Make sure the gas supply is closed before you continue with this operation.**
- Remove totally the screws fastening the cover and remove it.
- Loosen the tube by loosening the nuts (3) &(1) of the valve you wish to change. Then dismount the thermocouple of the valve by loosening the nut (2).
- Proceed in reverse order to what is explained above to assemble the new valve.
- Make sure there are no gas leaks. Then adjust the minimum of the burner and finally replace the cover.



**Fig.10**

### Changing a burner

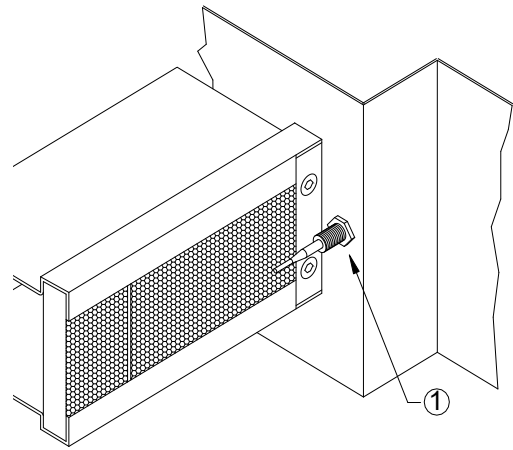
- Disconnect the oven from the mains and close the gas supply. **Make sure that the gas supply is closed before you continue with this operation.**
- Remove the top and bottom inter-burner sheets of the burner you wish to change.
- Remove totally the screws fastening the lateral cover and remove it.
- Remove totally the screws fastening the rear cover.
- Remove the tube and thermocouple corresponding to the valve of the burner you wish to change by loosening the nuts.
- Unscrew the jet holder. Then totally loosen the screws fastening the burner to its support.
- Replace the burner and assemble the new one in its support.
- Proceed in reverse order to what is explained above to assemble it. **MAKE SURE** there are no gas leaks. Replace the panels and do not forget to adjust the minimum of the burner.

## Changing a thermocouple

- a) Disconnect the oven from the mains and close the gas supply.

**Make sure that the gas supply is closed before you continue with this operation.**

- b) Remove totally the screws fastening the lateral cover and remove it.  
 c) Unscrew totally the nuts of the thermocouple that fixes it, and the nut that fixes to the valve  
 d) Place the new thermocouple and screw the nuts.



**Fig.11**

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

## APENDIX A

### Spare parts list

Name	Code
Valve	150015
Termocuple	150016
Electronic ignition 2 ways	4400049
Burner	63100
Motor 1500rpm 0.09 kW	51030
Gearbox 030 1:80	4300050
Electrical switch on	060007
Motors switch	102031
Simple skewer	050107
Double skewer	050110
Screw for simple skewer	050116

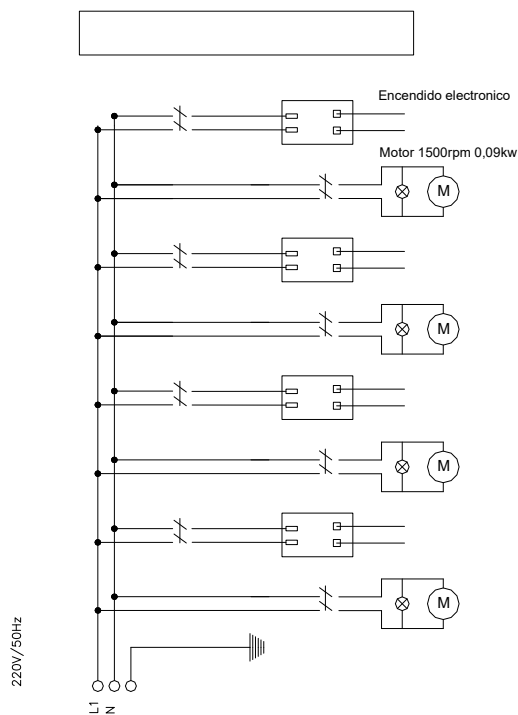
## APENDIX B

AT Austria	I2H	G-20	20	mbar
	I3B/P	G-30/G-31	50	mbar
BE Belgica	I2E+	G-20/G-25	20/25	mbar
	I3+	G-30/G-31	28/37	mbar
DK Dinamarca	I2H	G-20	20	mbar
	I3B/P	G-30/G-31	30	mbar
FI Finlandia	I2H	G-20	20	mbar
	I3B/P	G-30/G-31	30	mbar
FR Francia	I2E+	G-20/G-25	20/25	mbar
	I3+	G-30/G-31	28/37	mbar
DE Alemania	I2E	G-20	20	mbar
	I3B/P	G-30/G-31	50	mbar
GR Grecia	I2H	G-20	20	mbar
	I3+	G-30/G-31	28/37	mbar
IT Italia	I2H	G-20	20	mbar
	I3+	G-30/G-31	30/37	mbar
NL Holanda	I2L	G-25	25	mbar
	I3B/P	G-30/G-31	30	mbar
PT Portugal	I2H	G-20	20	mbar
	I3+	G-30/G-31	30/37	mbar

ES España	I2H	G-20	20	mbar
	I3+	G-30/G-31	28/37	mbar
SE Suecia	I2H	G-20	20	mbar
	I3B/P	G-30/G-31	30	mbar
GB Reino Unido	I2H	G-20	20	mbar
	I3+	G-30/G-31	28/37	mbar
NO Noruega	I2H	G-20	20	mbar
	I3B/P	G-30/G-31	30	mbar
LU Luxemburgo	I2E+	G-20/G-25	20/25	mbar
	I3+	G-30/G-31	28/37	mbar
CZ Chequia	I2H	G-20	20	mbar
	I3+	G-30/G-31	28/37	mbar
IE Irlanda	I2H	G-20	20	mbar
	I3+	G-30/G-31	28/37	mbar
CH Suiza	I2H	G-20	20	mbar
	I3+	G-30/G-31	28/37	mbar

## APENDIX C

### Electrical Scheme





GGM Gastro International GmbH  
Weinerpark 16  
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