



Electric Vertical Broiler

Models:

#177VBE101A - 20 lb. Vertical Broiler • 120V

#177VBE102M - 65 lb. Vertical Broiler • 208/240V

Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Note:

Read and keep these instructions. Indoor use only.

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Critical Information

- **Fat Buildup:** Fat will build up on heating elements over time. To extend the life of the product, frequent cleaning of the elements is important.
- **Clearances and Location:** Maintain proper clearances to ensure safe operation and adequate airflow:
 - **Combustible Construction:** A minimum clearance of 12" (30 cm) from the sides and back of the unit is required near combustible surfaces.
 - **Noncombustible Construction:** A minimum clearance of 4" (10 cm) from the sides and back of the unit is required near noncombustible surfaces.



CONFORMS TO ANSI/NSF STD. 4
CONFORMS TO UL STD. UL-197

Caution/Hazard Statements



WARNING: TO PREVENT PERSONAL INJURY.

Read All Instructions: Ensure you read this manual completely before installing or operating the appliance.

Assembly and Parts Identification: If shipped partially assembled, ensure each separate part is clearly identified, along with information on the intended assembly.

Safety Warning: Do not follow any procedure that might increase the risk of fire, electric shock, or injury.

Commercial and Indoor Usage: This equipment is intended only for indoor use in a commercial environment.

- **DANGER – Fire Hazards:**

Keep combustibles (e.g., building materials, paper, cardboard) at least 3 feet from the sides and 2 feet from the top of the broiler.

- **Noncombustible Surfaces:**

CAUTION: For products marked per safety standards, mount on floors of noncombustible construction with noncombustible flooring and surface finish. No combustible material should contact the underside, and the noncombustible area must extend at least 12” beyond the appliance on all sides.

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Never use the broiler near volatile or airborne combustibles (gasoline, solvents, etc.) or in areas with high dust content.

- **DANGER – Electrical Safety:**

Connect the unit only to a grounded power socket with the correct voltage.

Do not connect other electrical appliances to the same socket or use multiple sockets.

Ensure the power cord is routed to prevent tripping hazards and does not come into contact with sharp edges or hot objects.

Risk of electrical shock if unit is not properly plugged in.

Risk of electrical shock if panels are removed when unit is plugged in.

- **CAUTION – Service and Handling:**

Do not modify or alter any components of the broiler.

Keep the unit and its controls out of the reach of children; ensure that qualified personnel perform any service or repairs.

Initial Setup

Inspect the Packaging

Examine the broiler's packaging for any signs of damage that may have occurred during shipping.

Unboxing

1. Open the packaging with care.
2. Use scissors or a box cutter to cut open the box.
3. Ensure you do not damage the broiler or its components.

Remove All Components

1. Remove the broiler and any included accessories from the box.
2. Confirm that you have the following:
 - Spit / Shaft
 - Spit Plate / Meat Seat
 - Meat Tray
 - Oil Collector

Placement

1. Place the broiler on a stable surface near an electrical outlet.
2. Level placement is crucial for the broiler to work effectively.

Electrical Connection and Clearances

Electrical Connection:

- For 177VBE101A, connect using NEMA 5-15P (120V, 60 Hz).
- For 177VBE102M, connect using NEMA 6-30P (208/240V, 60 Hz).
- Ensure the unit is connected to a properly grounded outlet.
- This equipment should be run on a dedicated circuit.

Cleaning

WARNING: BEFORE CLEANING, PLEASE ALLOW UNIT TO COOL TO ROOM TEMPERATURE.

Hourly Cleaning

- After each use, remove excess grease and food residues using a non-scratch scraper or flexible spatula.

Daily Cleaning

- **NOTE:** Do not allow water to enter the motor. This may cause damage.
- Clean all exterior surfaces of the broiler at least once daily using warm, soapy water and a soft cloth.
- Avoid using flammable, corrosive, or abrasive cleaners.

1. Heavy / Baked-On Dirt and Grease Removal

- Apply a stainless steel cleaner to a damp cloth or sponge and rub gently in the direction of the stainless steel polishing lines (avoid circular motions).
- For stubborn deposits, use a self-soaping, non-metallic scouring pad.
- **WARNING:** Do not use ordinary steel wool, wire brushes, or other harsh steel tools, as these can leave particles that may cause rust or further damage.

2. Removing Darkened Areas and Heat Tint

- Heat tint may appear on stainless steel surfaces due to excessive heat.
- Remove heat tint by scouring in the direction of the polish lines with a scouring pad and powdered cleanser. Use a vigorous scouring action only if necessary and always follow the grain to avoid marring the finish.

Operation

1. Electrical and Power Setup: Connect the broiler to the appropriate grounded power supply as indicated on the unit's data plate.
2. Turning On the Unit:
 - Flip ON the MOTOR switch to start rotating the main meat-spit.
 - Flip ON the ELEMENT switch to activate the heating element.
 - **NOTE:** Model 177VBE102M features three independently controlled heating elements. Mix and match elements for best cooking, but make sure to properly maintain safe meat temperatures.

Loading and Cooking

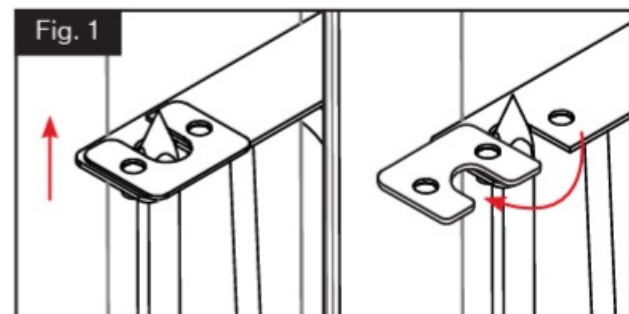
Loading Meat Cones:

1. To remove the skewer assembly, slide open the easy-load latch, lift the assembly, and pull it aside.
2. Remove the skewer from the equipment.
3. Insert the skewer assembly through the meat cone using the spiked side. Ensure the smaller diameter end is supported on the spit's round disk.

NOTE: The higher the meat is placed on the spit, the faster it cooks.

NOTE: When using frozen meat cones, always load them frozen—never thaw.

4. Reinstall ensuring proper seating and that the upper adjustment screws are tight.



Cooking Meat Cones:

1. Turn on the motor and heating elements; allow the meat to cook until browned on the exterior.
2. Temperature Requirements:
 - Beef must reach a minimum internal temperature of 158°F or higher.
 - Poultry and pork must reach a minimum internal temperature of 170°F (further cooking on a hot grill is recommended for poultry / pork).
 - Use a probe-type food thermometer to monitor food temperatures during preparation and storage.
3. Maintain sliced meat at 165°F or above in a steam cabinet until served.
4. The meat cone must cook continuously until fully carved.
5. Follow all food safety regulations set at the local, state, and federal levels.

Turning Off the Unit:

1. To turn off the heating element, flip its switch to OFF.
 - For units with multiple heating switches, make sure all switches are flipped to OFF.
2. To turn off the motor, flip the motor switch to the OFF position.
3. Allow the broiler to cool for at least 45 minutes before touching or moving it to avoid burns.

Maintenance

Regular Inspections

1. Before and After Use:
 - Inspect the appliance for any signs of damage or defects.
 - Verify that the unit is level and stable.
 - Check the power cord for wear or damage.
 - Ensure the spit assembly is correctly installed.
2. Annual Inspection:
 - Have the broiler inspected annually by a qualified service technician.
 - If you detect unpleasant odors, unusual noises (such as grinding), or visible damage, stop using the appliance immediately and seek professional service.