



Electric Vertical Broilers



11/2021

Models:

177VBE101A • 20 lb. Capacity

177VBE102M • 65 lb. Capacity

Please read and save these instructions for future reference. Indoor use only.



Please read and keep these instructions.
For commercial use only.

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ATTENTION

- Please read and keep these instructions.
- For commercial and indoor use only.
- This appliance should be installed on a level surface.
- When disposing of product, use proper procedures.
- Carefully inspect that the unit is clear of any damage or defects. Call a qualified technician for immediate repair before use.

Important Safeguards

WARNING

- DO NOT store gasoline or other flammable liquids in the vicinity of this or any other appliance.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING: FIRE HAZARD

- The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.
- This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.
- Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

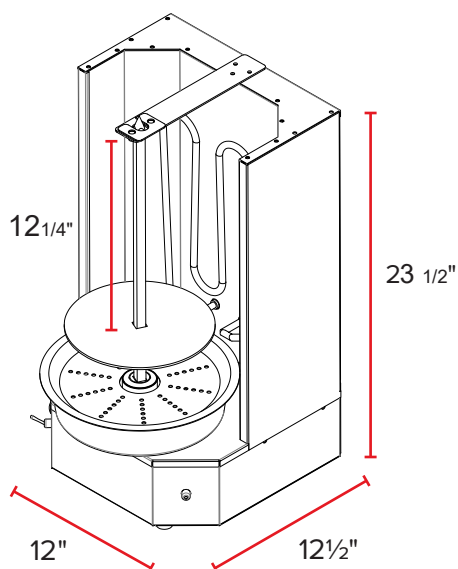
WARNING: ELECTRICAL GROUNDING HAZARD

- 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.
- DO NOT cut or remove the grounding prong from this plug.
- All the operators should abide by the local electricity standards. Verify the locally available current. It should be in conformity with the rating voltage on the serial plate and make sure that the appliance is grounded safely.

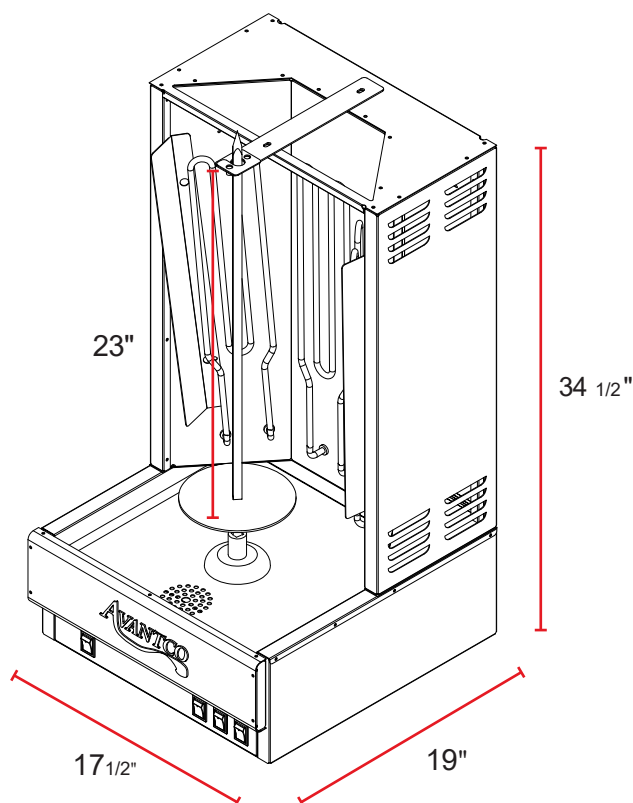
Specifications

Model	Voltage	Power	Plug	RPM	Meat Capacity	Spit Height	Width	Depth	Height
177VBE101A	120V	1750W	NEMA 5-15P	2.5 RPM	20 lb.	12 ¹ / ₄ "	12"	12 ¹ / ₂ "	23 ¹ / ₂ "
177VBE102M	208/240V	4170/5550W	NEMA 6-30P	2.5 RPM	65 lb.	23"	17 ¹ / ₂ "	19"	34 ¹ / ₂ "

177VBE101A



177VBE102M



Optional Accessories Sold Separately

- Avantco Kebab Slicer/Cutter for Gyros & Shawarmas (#177KSLICER80)
- Choice 10" Aluminum Gyro Catch Pan (#407GYROPAN10)
- Schraf 12" Granton Edge Slicing Knife (#220VSLCGE12)

Installation

Electrical Connection

- Connect this unit to a grounded power socket with the appropriate voltage
 - 177VBE101A (NEMA 5-15P • 120V • 60 Hz)
 - 177VBE102M (NEMA 6-30P • 208/240V • 60 Hz)
- The air switch for the power cord should be above 15A.
- Do not connect other electrical appliances in the same socket and do not use multiple sockets.
- Run the cord in a way that nobody can stumble over it or pull on it.
- The cord should never come into contact with sharp edges or hot objects.

Clearances

- Minimum clearance from combustible construction:
 - 12" (30 cm) from the sides of the vertical broiler
 - 12" (30 cm) from the back of the vertical broiler
- Minimum clearance from noncombustible construction:
 - 4" (10 cm) from the sides of the vertical broiler
 - 4" (10 cm) from the back of the vertical broiler
- Between the vertical broiler and any open-top flame units: 16" (41 cm)
- Allow space for servicing and operation.

Location

- Do not obstruct the flow of combustion and ventilation air.
- Provide adequate clearance for air openings into the combustion chamber.
- Do not permit fans to blow directly onto vertical broiler.
- Avoid wall-type fans, which create cross-currents within a room.
- Avoid open windows next to sides or back.
- Check the level of the vertical broiler by placing a level on top of the vertical broiler after setup.

Before First Use

NOTICE:

- Do not use chlorine or sulfate/sulfide cleaners.

Cleaning

- New units are wiped down at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process.
- Before any food preparation, thoroughly wash the protective oil from all surface parts and the tank interior with hot soapy water to remove any film residue and dust or debris.
- Wash any accessories shipped with unit.
- Rinse vertical broiler and accessories thoroughly.
- Wipe machine completely dry with a soft, clean cloth.

Operation

Start Up

1. Connect the right POWER SUPPLY according to the rating label on the machine.
2. Push or flip the MOTOR ON/OFF switch on, then the main meat-spit will rotate.
3. Flip the SWITCH on, the element will work.
NOTE: 177VBE102M has (3) independently controlled elements.
4. To turn off the element, flip the switch off.
5. To turn off the motor, push or flip the motor switch off.

WARNING:

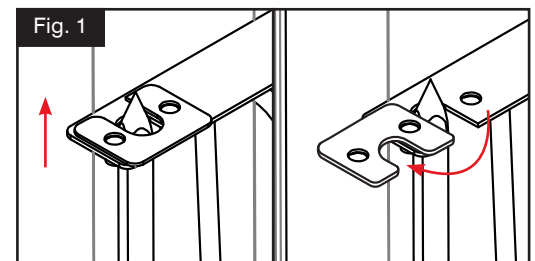
- Do not operate machine unless all accessories are fitted as it may cause injury to the operator and damage the machine.
- Whilst in operation, aerosol sprays are not to be used within a 10 ft radius of the appliance.
- It is recommended that the owner should have this appliance inspected and serviced annually, by a qualified person.

Cooking & Handling Instructions (For Gyros, Doner Kebab & Shawarma)

As you well know, when dealing with raw meat, strict adherence to accepted cooking directions is mandatory. The following directions covering the cooking and serving of Meat Cones, which comes from Public Health sources all over the country, will provide you with all the information you need to serve your customers a consistent delicious and safe sandwiches.

Loading Meat Cones

1. Place spit assembly through hole in cone, with smaller diameter of cone supported on the round disk of the spit assembly.
NOTE: The higher the meat is placed on the spit assembly, the faster it cooks.
NOTE: If using frozen meat cone, ALWAYS LOAD FROZEN, NEVER THAW.
2. Remove spit assembly:
 - a. Slide open easy-load latch on the spit support at the top of the spit assembly.
 - b. Lift up the spit assembly and pull to the side to remove it from the base.
 - c. You are free to load your spit.
3. Install spit assembly:
 - a. Place the spit assembly into the easy-load latch (Fig. 1), slide closed, then lower the spit assembly into the base to engage the motor drive.
 - b. When motor is ON, the spit assembly must always be straight and the upper adjustment screws should be tight otherwise the motor might become overloaded.
4. Keep the meat 3"-5" away from the heat source.
5. Meat turns very slowly. If the cone is not turning, the lower part of the spit assembly may not be seated in the motor hole properly.



Operation (Continued)

Cooking Meat Cones

1. Turn the motor and elements on and let cook until browned outside.
 - **MAKE SURE THE MEAT YOU SERVE IS FULLY COOKED!**
(Minimum Internal Temperature of 158° or higher for Beef & 170° for poultry or pork).
We suggest that you further cook any poultry or pork product on a hot grill to ensure a 170° temperature.
 - A probe type food thermometer must be kept readily available and routinely used to monitor food temperatures during preparation and storage.
 - If undercooked meat is cut, it **MUST BE PLACED ON A GRILL/GRIDDLE AND ALLOWED TO FULLY COOK.**
2. Slice the meat thin as possible with a 12" straight edge beef slicer or electric slicing knife.
We recommend Avantco Kebab Electric Slicer (177KSLICER80).
 - All sliced meat must be held at 165° F or above in a steam cabinet until served.
 - Knives and catch pans must be cleaned and sanitized before use and after cuts are made that are deep enough to penetrate or slice into undercooked meats.
3. The meat cone must cook continuously until completely carved. The cooking may only be stopped to allow for safety during the carving action only.
 - **UNDER NO CIRCUMSTANCES CAN THE BROILING UNIT BE TURNED OFF AND ON DURING THE DAY TO COMPENSATE FOR SLOW SALES PERIODS.**
 - The size of the cone should be determined by business volume demand.
 - The expected time for the total cooking of the cone is 3-4 hours.
4. At the end of the day, all remaining meat **MUST** be cooked and carved. No cooked meat can be taken off the spit assembly and refrigerated. The cooked slices must be held under refrigeration at 45° F. or below in shallow covered pans.
5. All leftovers must be heated rapidly the following workday to minimum of 165° F until served. (Grill, Microwave, etc.)

Daily Checking

- Check the appliance before and after use.
- Carefully inspect that the unit is clear of any damage or defects.
- Call a qualified technician for immediate repair before use.
- Before using, make sure the equipment is leveled and does not rock.
- Be certain that the power cord is not worn out or broken.
- When in use, if you smell an unpleasant smell and/or hear a grinding noise please stop use immediately.
- Please check the spit assembly is installed correctly.

Transportation & Storage

- In the process of transportation, the appliance should be handled carefully, preventing any intense shaking.
- The packaged appliance should be stored in a well-ventilated area free of caustic air.
- **DO NOT** place in an outside area.
- **DO NOT** store upside down.
- If it is for temporary storage, the weather-proof method should be taken.

Cleaning & Maintenance

Before Cleaning & Maintenance

1. Cut the power off when cleaning is carried out.
2. Leave the unit until it cools down completely to avoid accidental burns.

NOTICE:

- DO NOT clean the heating elements.
- DO NOT use a water jet to clean the appliance.
- DO NOT use chlorine or sulfate/sulfide cleaners.
- DO NOT use a metallic scoring pad or harsh cleaners.
- DO NOT get water or soap in the motor gear assembly.
- Rinse thoroughly, and then polish with a soft dry cloth.
- Keep the vertical broiler exterior clean and free of accumulated grease to prevent stubborn stains from forming. If regular cleaning is neglected, grease will be burned on and discolorations may form.
- Remove discolorations by washing with any detergent or soap and water.
- Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
- Always rub with the grain of the stainless steel.

Daily Cleaning

General Cleaning

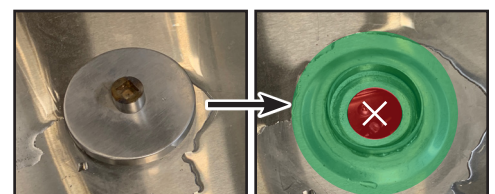
1. Clean all exterior surfaces of your vertical broiler at least once daily.
2. Spit assembly should be cleaned daily.
3. Use a damp cloth with warm water and a mild soap or detergent.
4. Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

Normal Dirt, Grease, and Product Residue Removal from Stainless Steel

1. After each use, use a non-scratch scraper or flexible spatula to remove excess grease and food. A grease tray is provided for the drippings.
2. Use ordinary soap and water (with or without detergent) applied with a sponge or cloth.
3. Dry thoroughly with a clean cloth.
4. To extend the life of this machine, make sure to clean the removable grease trays and:

- a. Clean the entire basin.
- b. Clean all corners of the basin.
- c. Remove the spit assembly and grease protection cap.
- d. Carefully clean around the motor gear hole.

NOTE: DO NOT get any water or soap into the motor gear assembly.



Cleaning & Maintenance (Continued)

Heavy/Baked-on Dirt, Grease, Residue Accumulation

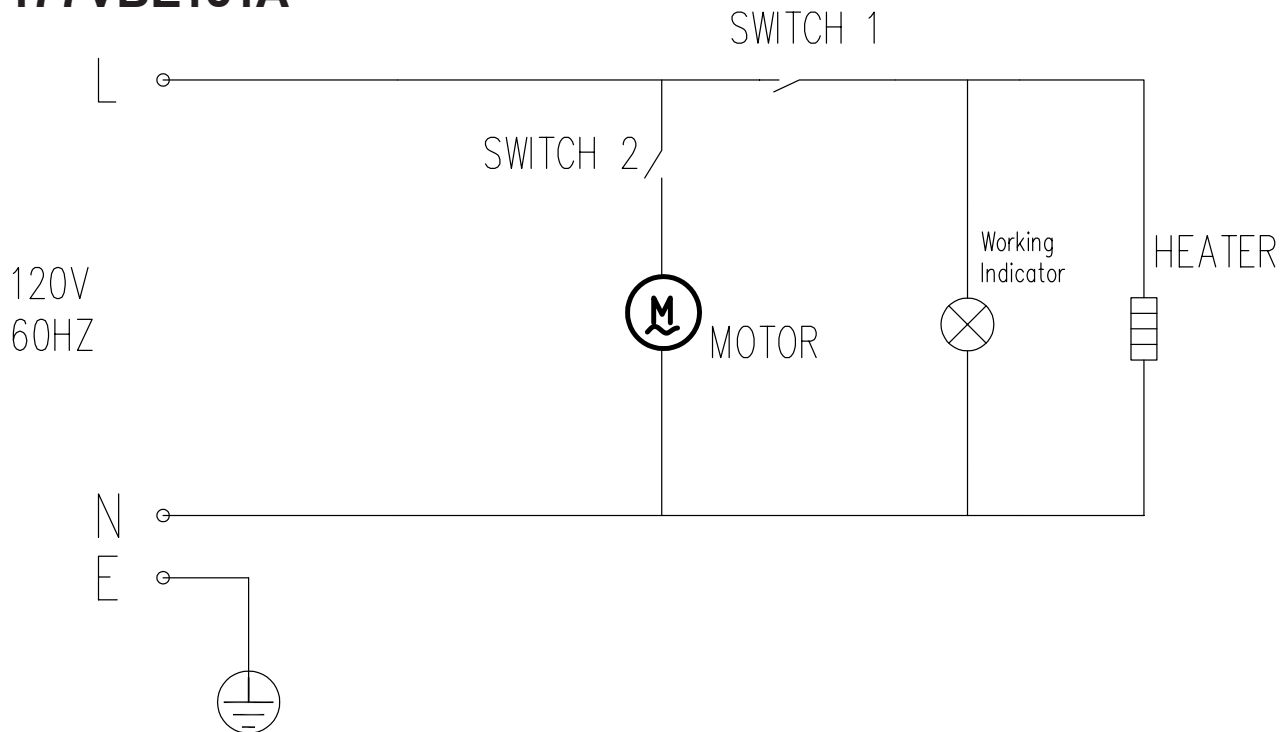
1. Apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal.
2. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel.
NOTE: NEVER RUB WITH A CIRCULAR MOTION.
3. Soil and burnt deposits that do not respond to the above procedure can usually be removed by rubbing the surface with a scouring pad.
NOTE: DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and further spoil the appearance of the finish.
NOTE: NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS.
4. Surfaces that are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosion. Refinishing may then be required.

Darkened Areas & Heat Tint

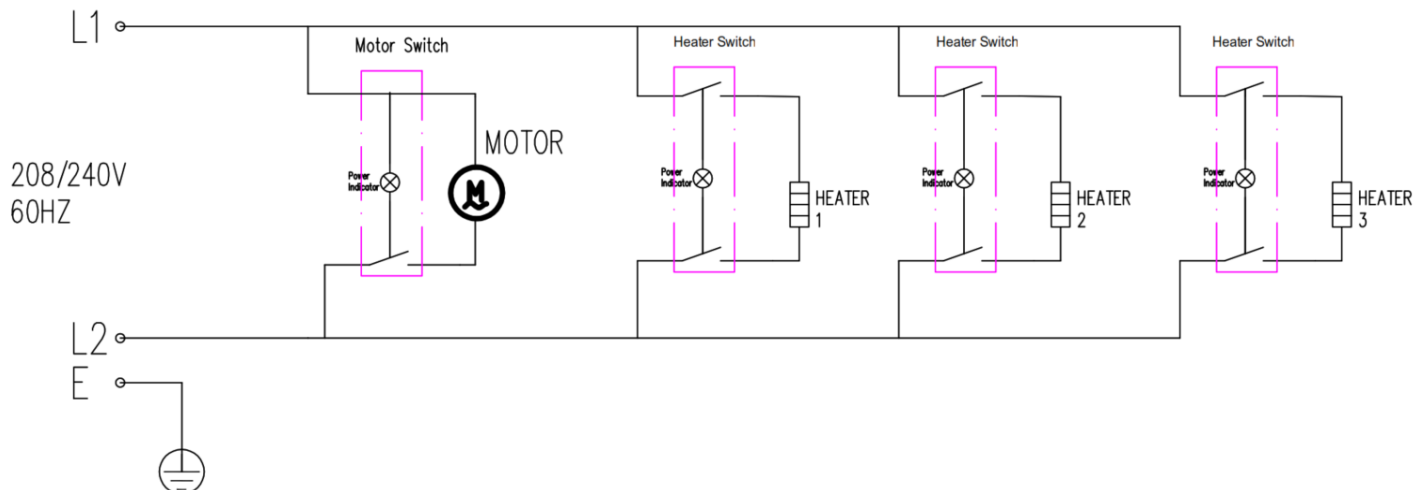
- Darkened areas, called "heat tint," sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat.
- These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful.
- Heat tint can normally be removed by the above cleaning techniques, but tint which does not respond to that procedure calls for a vigorous scouring in the direction of the polish lines, using a scouring pad in combination with a powdered cleanser.
- Heat tint action may be lessened by not applying or by reducing heat to equipment during slack periods.

Circuit Diagram

177VBE101A

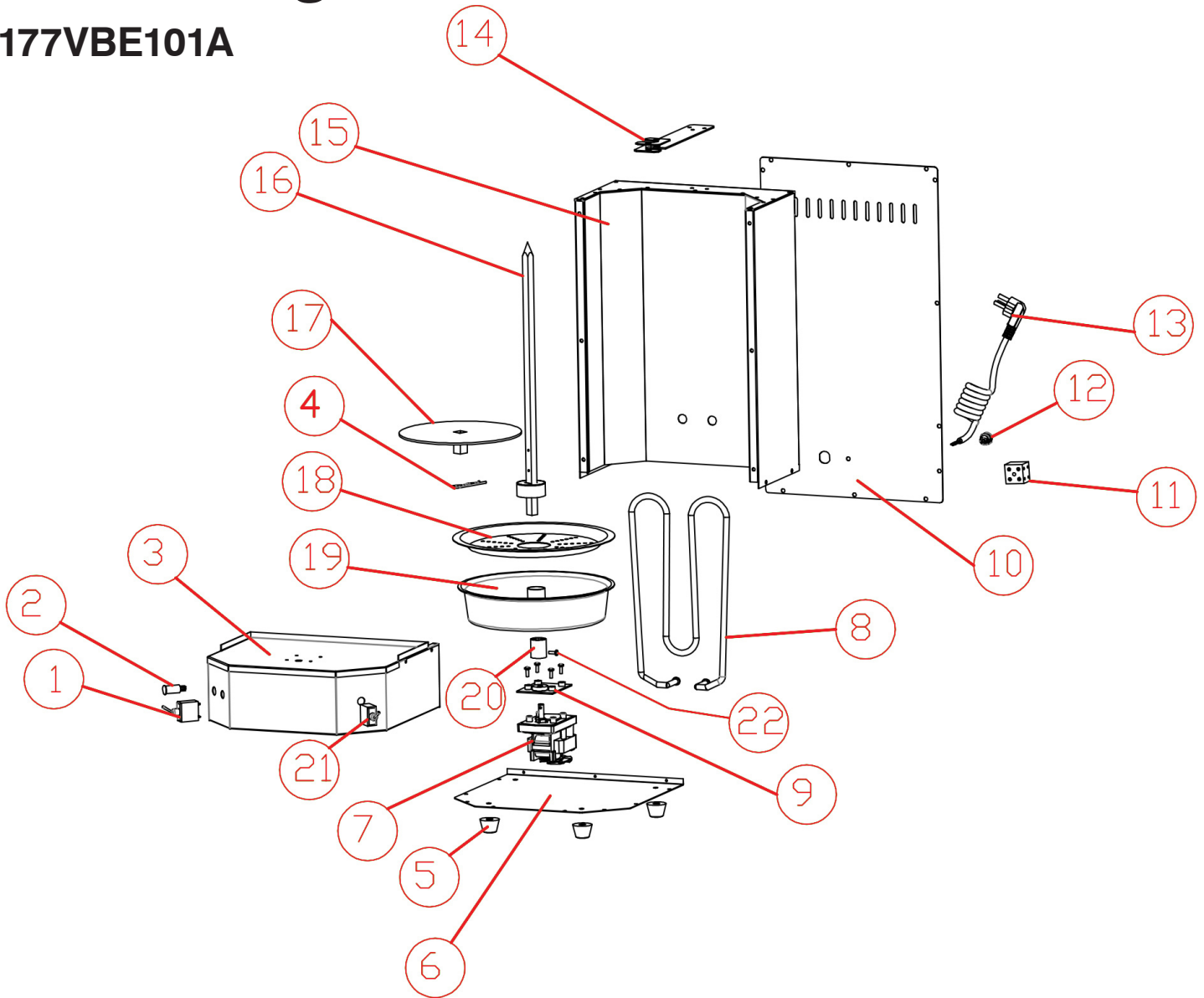


177VBE102M



Parts Diagram

177VBE101A



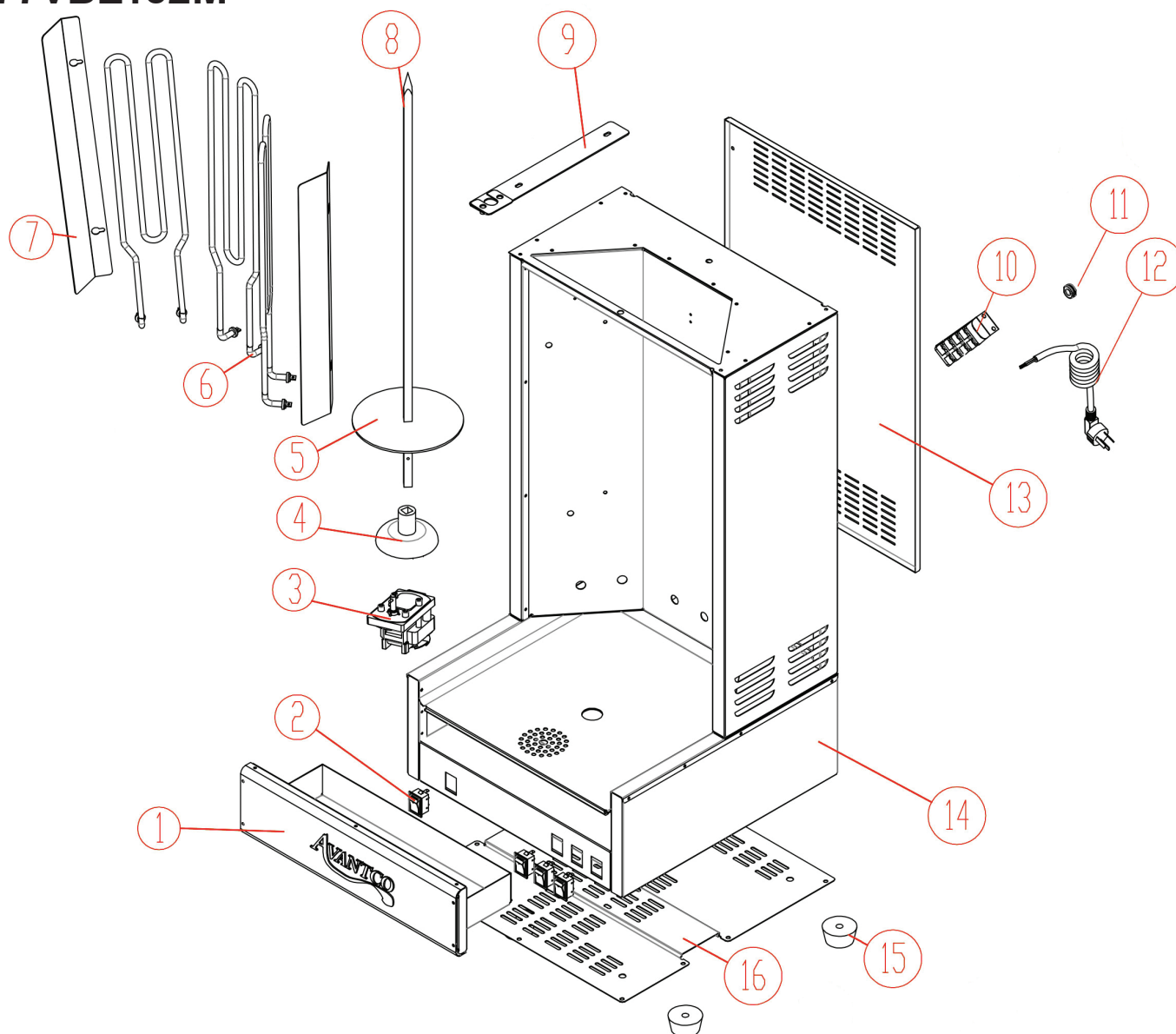
No.	Name	Pcs
1	Heater Switch	1
2	Indicator	1
3	Base	1
4	Clip	1
5	Feet	4
6	Bottom Cover	1
7	Motor	1
8	Heater	1

No.	Name	Pcs
9	Motor Fixer Board	1
10	Back Cover	1
11	Terminal Block	1
12	Power Cord Fixer	1
13	Power Cord & Plug	1
14	Shaft Fixer	1
15	Main Body	1
16	Shaft	1

No.	Name	Pcs
17	Meat Seat	1
18	Meat Collector	1
19	Oil Collector	1
20	Connector of the Motor & Shaft	1
21	Motor Switch	1
22	Connector Screw	1

Parts Diagram

177VBE102M



No.	Name	Pcs
1	Oil Collector	1
2	Switch	1
3	Motor	1
4	Motor & Meat Pole Connector	1
5	Meat Seat	1
6	Heater	1

No.	Name	Pcs
7	Oil Spillage Guard	3
8	Meat Pole	1
9	Top Beam	3
10	Terminal Block	1
11	Power Cord Fixer	1
12	Power Cord (NEMA 6-30P)	2

No.	Name	Pcs
13	Back Board	1
14	Body	1
15	Feet	1
16	Base Board	1

Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.