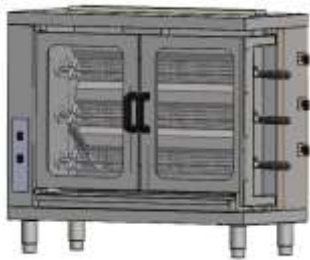


ELECTRICAL CHICKEN ROTISSERIE

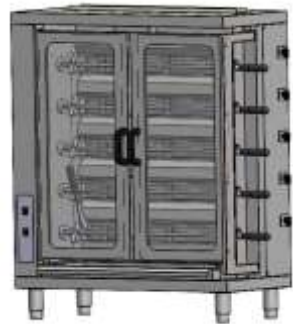
INSTRUCTIONS MANUAL

ELECTRICAL CHICKEN ROTISSERIE

MODEL



CR-3E



CR-5E



CR-8E



Intertek



Intertek

ELECTRICAL CHICKEN ROTISSERIE

**"TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE THIS COVER. NO USER-
SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE
DONE BY AUTHORIZED SERVICE PERSONNEL ONLY"**

ELECTRICAL CHICKEN ROTISSERIE

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ELECTRICAL CHICKEN ROTISSERIE

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

WARNING:
• This device must be installed in accordance with applicable legislation and should only be used in a well-ventilated area. Please refer to the instructions before installing and using this device. • Improper installation, adjustment, modification, service or maintenance can result in property damage, injury or death. Read the installation, use and maintenance instructions before installing or servicing this equipment.

SAFETY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

ELECTRICAL CHICKEN ROTISSERIE

SERVİS VE BAKIM / MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Contactez un technicien agréé pour toute réparation ou maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.	
Serial No.	
Voltage	
Purchase Date	

Authorized Service Agent Listing Reference the listing provided with the unit Or for an updated listing go to

Website / Site web: www.empero.com.tr

E-mail / Courriel: empero@empero.com.tr

Service Help Desk	
Company	Galaxy Group Corp
Website / Site	www.galaxygroupcorp.com
Telephone	(908) 315-3222
Fax	-
Adresse:	899 Newark Tpke, Kearny NJ 07032 USA

If the relevant instruction cannot be obtained;

1) If the device pressure values are above 1/2 psi (3.5 kPa), disconnect the gas supply pipe from the device.

2) If the device pressure values are equal to 1/2 psi (3.5 kPa), close the gas supply pipe manually and isolate the gas supply pipe system.



WARNING: The device must be used by trained personnel

ELECTRICAL CHICKEN ROTISSERIE

A1 PRODUCT DESCRIPTION

*The Professional Electrical chicken rotisserie ,that provides high efficiency has been designed to be used in industrial kitchen.

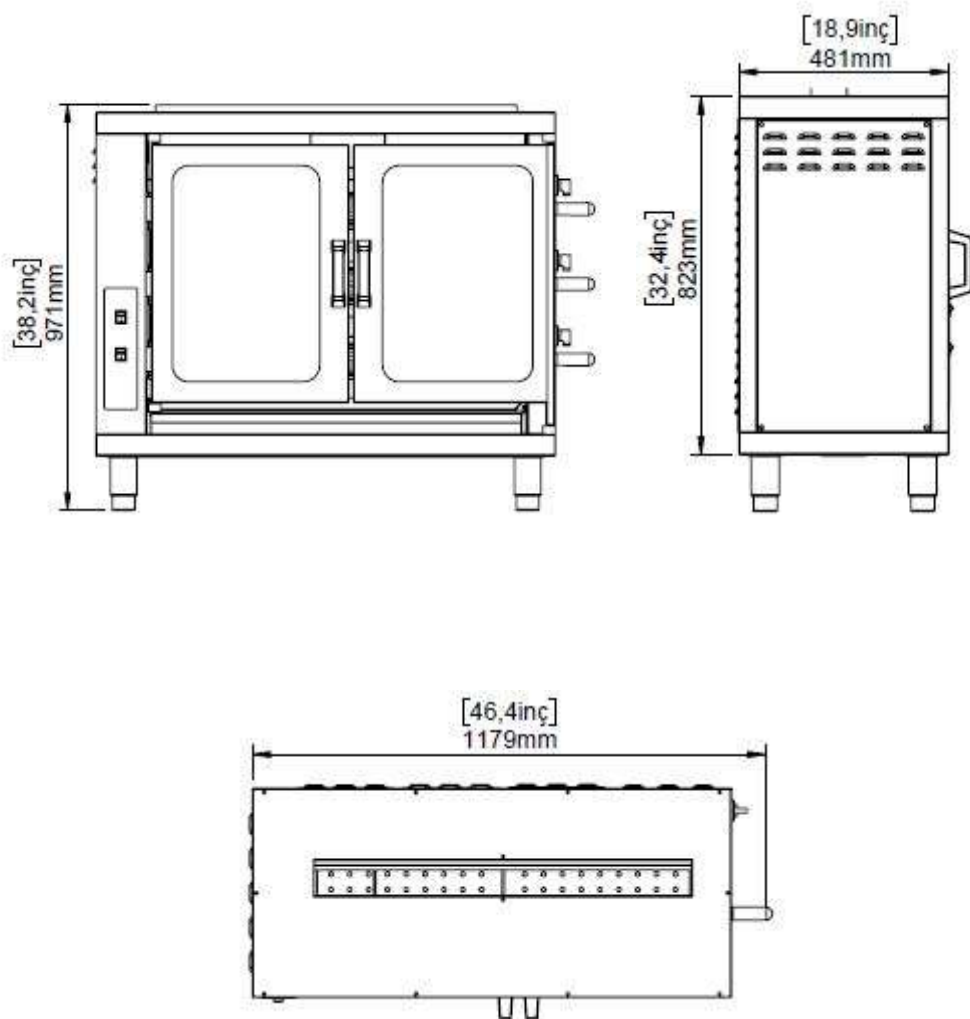
Model	Length cm / inch	Depth cm / inch	Height cm / inch	Approximate Weight	
				Unpacked Kg/Lb	Packed Kg/Lb
CR-3E	1179 mm 46,4"	481 mm 18,9"	971 mm 38.2"	108 kg 238.09 lb	118 kg 260.14 lb
CR-5E	1179 mm 46,4"	481 mm 18,9"	1331mm 52.4"	140 kg 308.64 lb	155 kg 341.71 lb
CR-8E	1182 mm 46,5"	481 mm 18,9"	1876 mm 73,9	214 kg 471.78 lb	254 kg 559.97 lb

A2 TECHNICAL INFORMATION

Model	Capacity (Pieces)	Power (KW)	Operating Voltage (V)	Frequency (Hz)	Equipment mounting
CR-3E	18	9 KW	208V	60	Counter type
CR-5E	30	15 KW	208V	60	Counter type
CR-8E	48	24 KW	208V	60	Free standing on casters

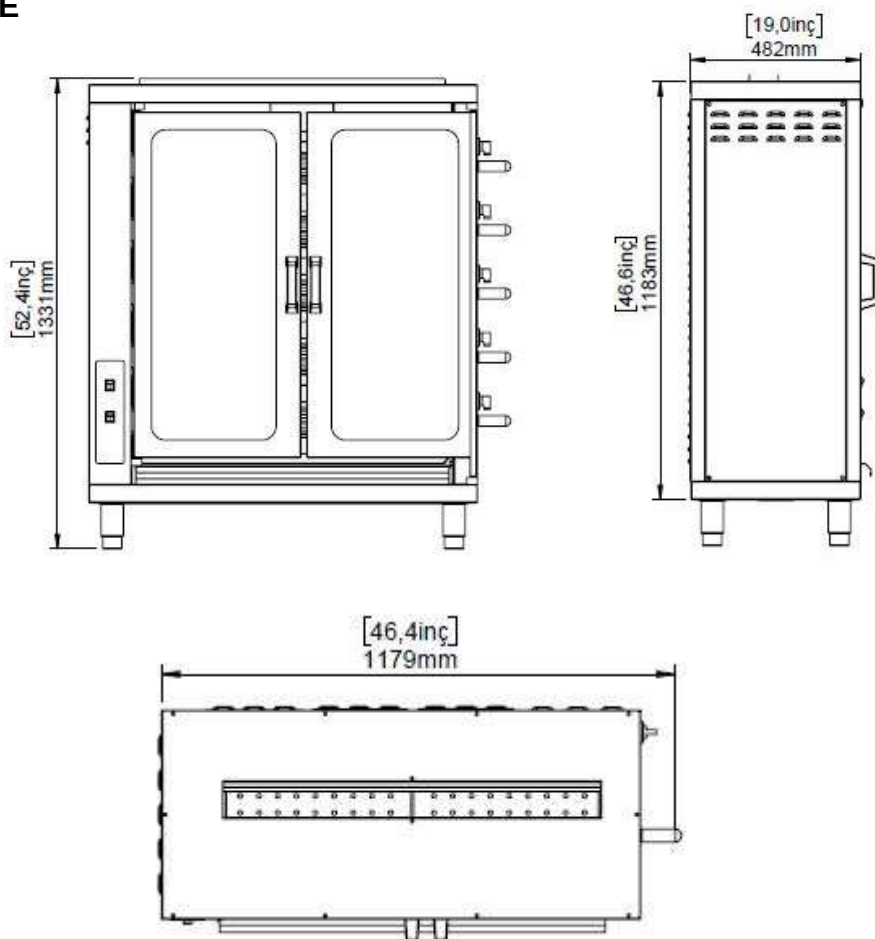
ELECTRICAL CHICKEN ROTISSERIE

CR-3E



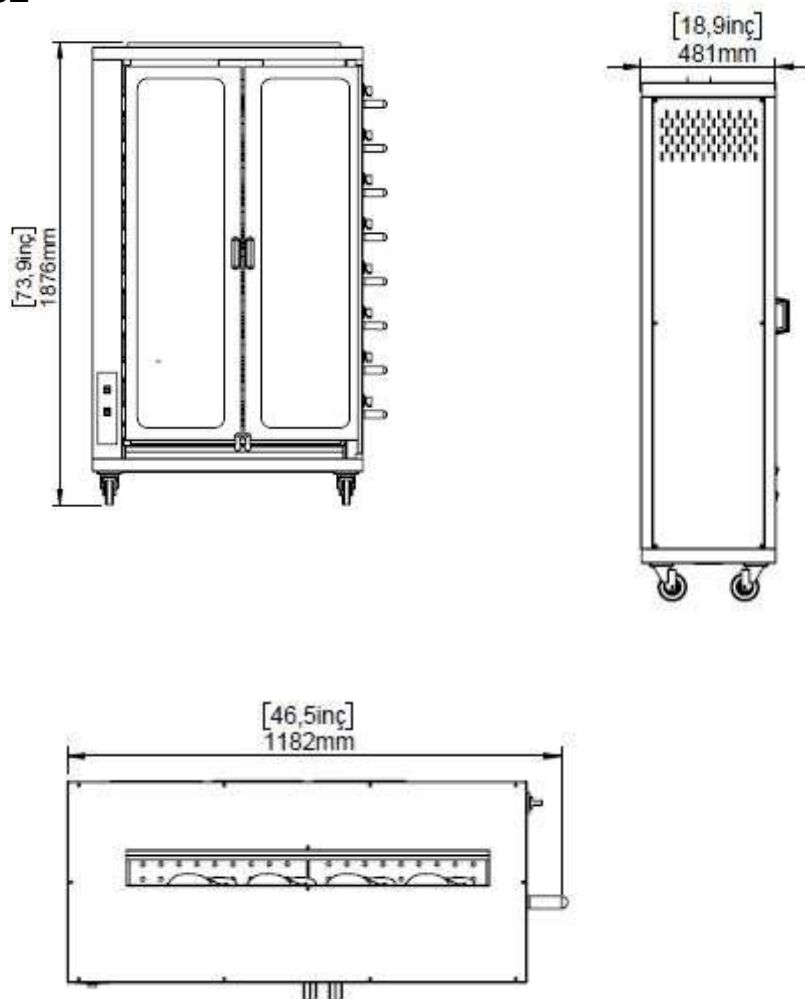
ELECTRICAL CHICKEN ROTISSERIE

CR-5E



ELECTRICAL CHICKEN ROTISSERIE

CR-8E



ELECTRICAL CHICKEN ROTISSERIE

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

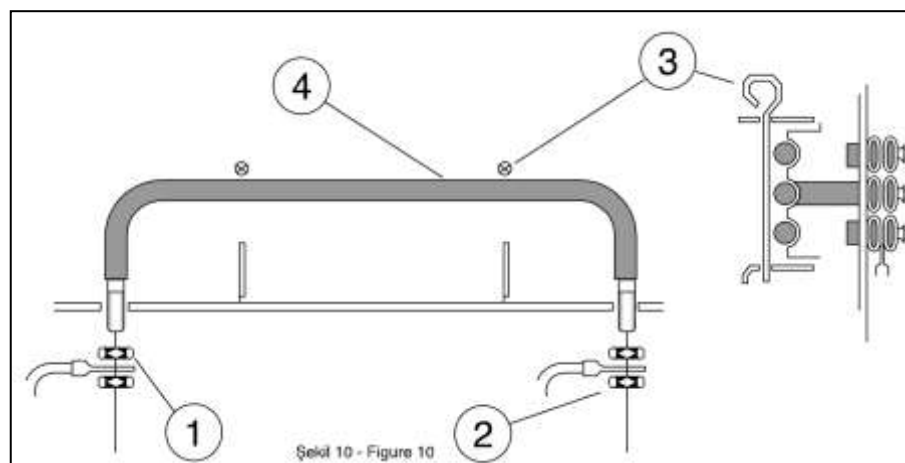
 This appliance must be connected to an earthed outlet in accordance with safety rules and standard.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

*The rotisserie is equipped with at least one infrared burner and may have up to eight. Each burner has three linear resistors, arranged in a parallel configuration over the width of the roasting chamber. The electric equipment of the rotisserie is supplied by three-phase 380 VAC, 50 Hz power set by the companies which produce in accordance with legal regulations and the power conditions. The rotisserie contains a neutral wire and an earthing connection. Power is supplied through a terminal box located at the rear of the appliance. (figure 10)

ELECTRICAL CHICKEN ROTISSERIE



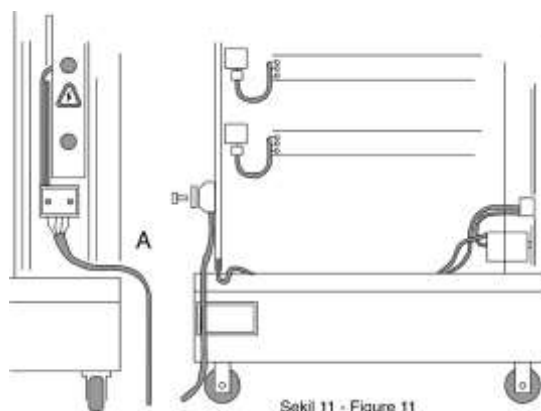
MAINS CONNECTION

Remove the control knobs, loosen the screws holding the knob cover and remove the cover. Connect the three phase wires, neutral and earthing connection to the terminal strip, then attach the cable to clamp (A).

Make sure that the cable rating is high enough for the rotisserie power!

The drive motor is factory-installed and does not require any further installation.

(Figure 11)



ELECTRICAL CHICKEN ROTISSERIE

C SAFETY INSTRUCTIONS



*Do not use the appliance in insufficient lighted place.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load so less or more than appliance's capacity.



*Do not attempt to use the appliance without suitable protective equipments.



*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.



*All the damages because of not having earthing connection will not be on warranty.



a) Adequate means must be provided to limit the movement of the appliance without depending on or transmitting stress to the electrical conduit;



b) Restraint device is located on the back side of appliance.

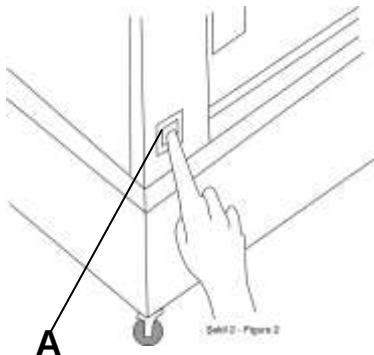


c) The appliance shall be installed using flexible conduit.

ELECTRICAL CHICKEN ROTISSERIE

D OPERATION

* Control Panel:



A : ON/OFF button

*Operating:

- Plug in the appliance.
- Switch to (on/off) position.
- The rotisserie is equipped with a drive chain transmission used to rotate all spits at the same time in order to heat all meat evenly. The optimal preset rotational speed for perfect roasting is 4.5 rpm and the gear box ensures maximum continuous torque of 81.9 Ncm (9lbs.inch).
- The transmission is located in the left column (facing the machine), with the motor at the bottom above the base. The column also contains a lighted start-stop switch.
To use all burners, always begin by lighting the top burner, working downward until reaching the lowest burner as shown. Never leave a burner on for roasting when the only immediately below it is off!
- Your rotisserie comes equipped with an accessory kit that includes spits, skewers, a hook to remove the spits and a tray.
- Used to hold the chickens or pieces of meat. The spits have a square cross-section which is inserted into the drive hubs and used to turn the meat. The spits are equipped with a heat-resistant handle to prevent burns. The number of spits depends on the model.
- Placed beneath the spits at the bottom of the roasting chamber to collect juices released when roasting. Always clean the tray carefully after each roast.
- Turn off all knobs when the rotisserie is not used.

ELECTRICAL CHICKEN ROTISSERIE

E CLEANING & MAINTENANCE

To clean

- To clean the rotisserie, you may use any nontoxic, nonaggressive, product available on the market.
- Take care not to pour the cleaning product directly on the burner's microperforated surface.
- Never use abrasive products that could scratch painted or stainless steel surfaces. The quality of your roasts depend on the cleanliness of your rotisserie.
- To cleaning the plate between the burners

Follow these steps

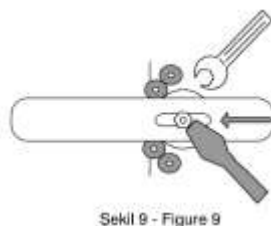
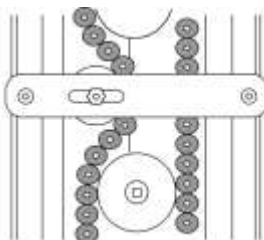
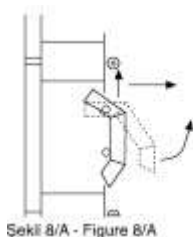
- a) Push the lower edge of the plate up to its horizontal position.
- b) Push the plate as far as possible.
- c) Pull the plate up and then out to remove completely.

To insert the plate, follow these steps

- a) Insert the horizontal plate such that the side slots match the pivots on both sides.
- b) Let the plate rotate freely.

Tensing the drive chain

To tense the drive chain, loosen the idler pinion screws (A) with a screwdriver and push the pinion slightly to the right until the chain is taut. Tighten the screw (A). Lubricate with molikote-type grease or similar (Figure 9)

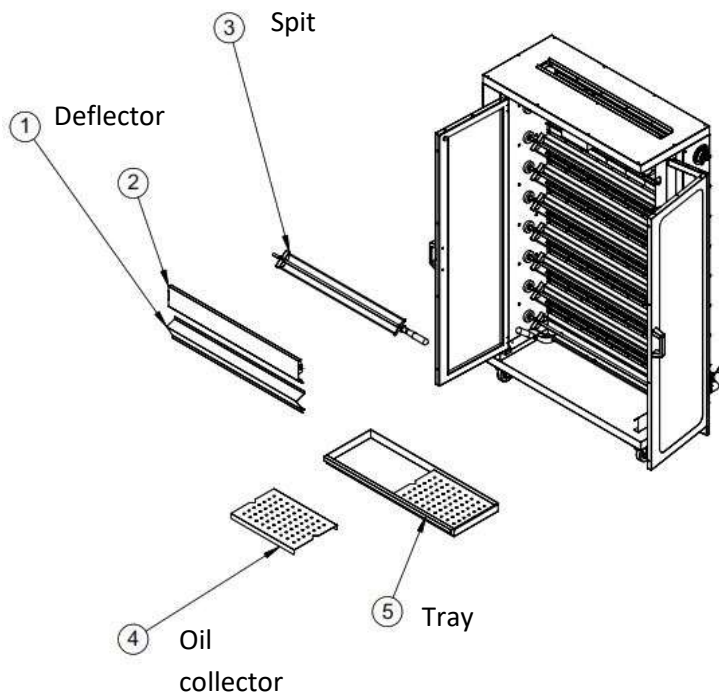


ELECTRICAL CHICKEN ROTISSERIE

DAILY CLEANING

Everyday after using the rotisserie pls. remove these parts (1-2-3-4-5)
And to clean with hot water and mild detergent and put back to the machine.

Do not use abbrasive chemical like bleach detergent which effects rusting on the parts.



ELECTRICAL CHICKEN ROTISSERIE

CLEANING INSTRUCTIONS

As shown in the pictures below, the screws of the side and rear panels are unscrewed and removed. Wipe with a damp cloth.

Please use screwdriver to remove the back and side panels for cleaning.



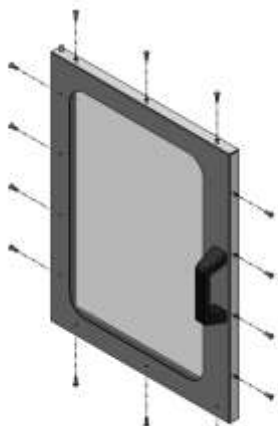
Please use wet clothes with mild detergent do not use abrasive detergent.



ELECTRICAL CHICKEN ROTISSERIE

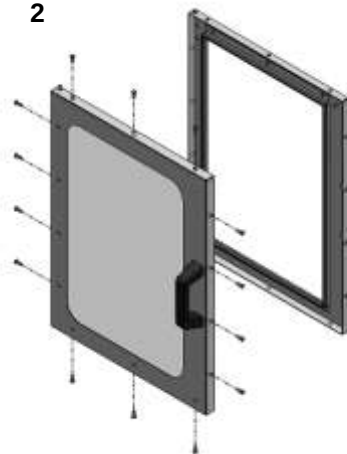
CHANGE THE DOOR GASKET

1.



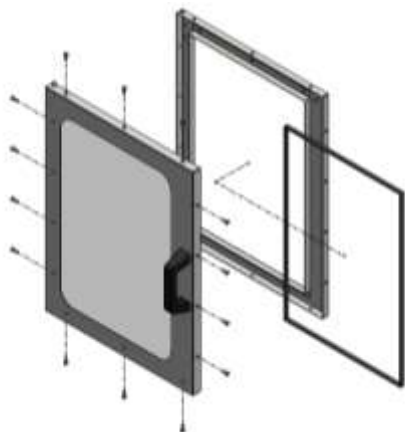
The screws are removed from the outer door with the help of a screwdriver.

2



The inner cover is separated from the outer cover. The gasket becomes visible.

3.



The gasket is removed and cleaned. Or if necessary replace new qasket.

ELECTRICAL CHICKEN ROTISSERIE

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE

1. Check if the appliance is plugged in.
2. Check the electrical connections and voltage.
3. Check if the fuse is on or off.

THE APPLIANCE STOPPED

1. The appliance can stop due to low voltage. In this situation check the voltage.

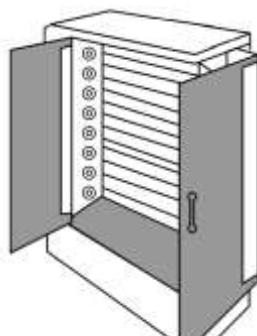
- If chicken rotisserie is not done at suitable quality
- If any function of security doesn't work,
 - Do not use the appliance.

***If these problems are still going on, contact with our authorized services.**

G APPLIANCE DRAWINGS



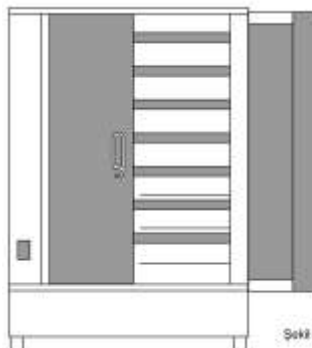
Şekil 1 - Figure 1



Şekil 3 - Figure 3

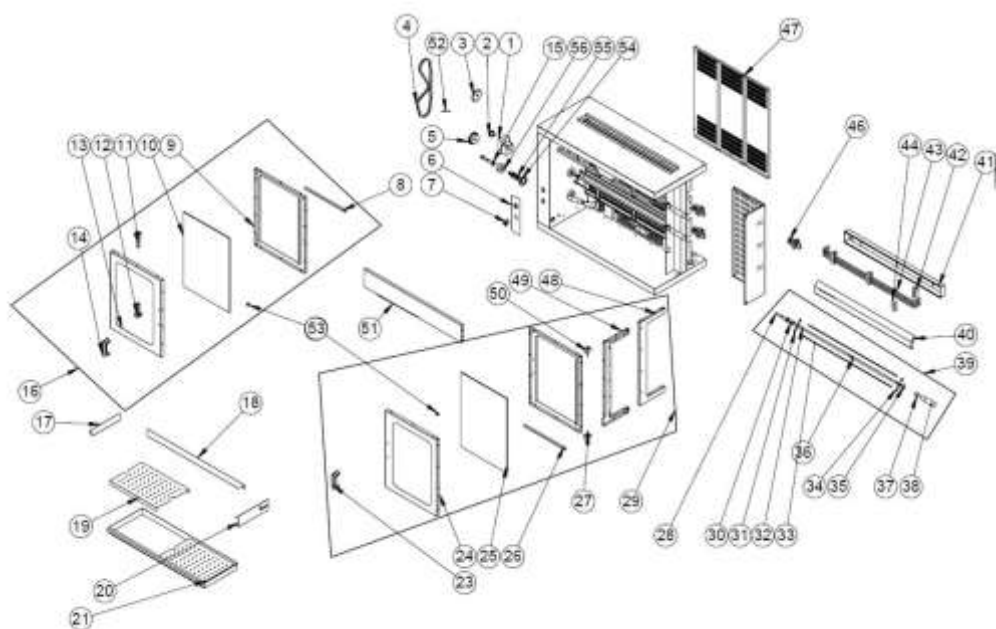


Şekil 4 - Figure 4



ELECTRICAL CHICKEN ROTISSERIE

H SPARE PART LIST- EXPLODING DRAWINGS



CR-3E

ELECTRICAL CHICKEN ROTISSERIE

H SPARE PART LIST- EXPLODING DRAWINGS

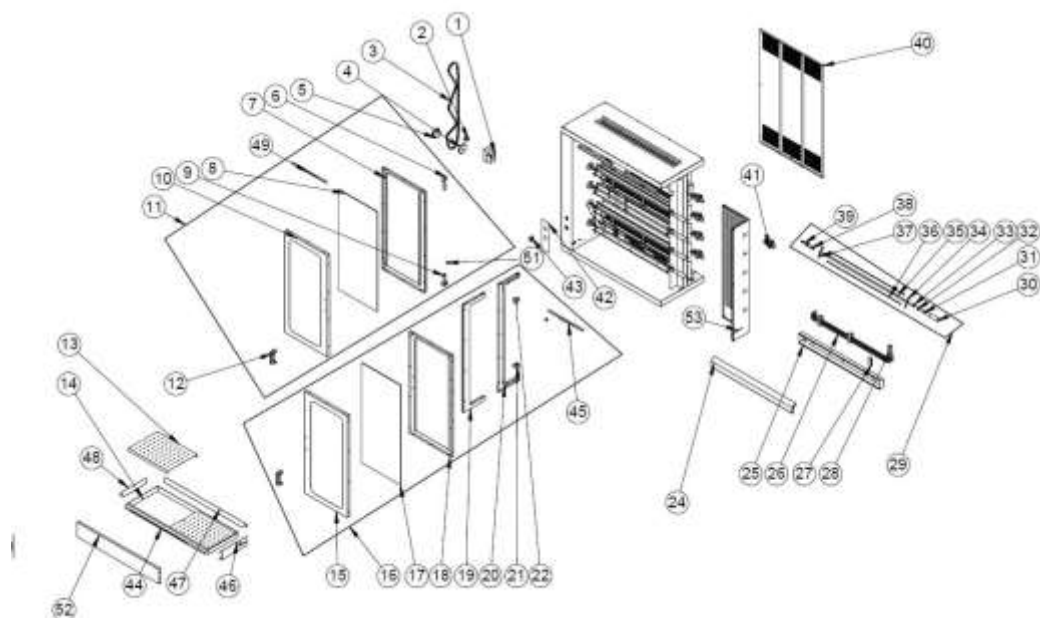
PRODUCT CODE : CR-3E		
NO	PRODUCT NAME	P.CODE
1	82662549 CROUZET 230VAC RAP650 CHICKEN ROTISSERIE ENGINE	M.ELK-MTR-RMM-002
2	1-2x1x010 EMP.8EG ENGINE GEAR	M.MON-DSL-003
3	8EG 20 TOOTH GEAR	YSC-KNX.PLC-LZ-0014
4	08 B-1 1 1/2x1 DECKEL CHAIN EMP.3EE-3EG (40 PULLS + 1 LOCK) IN ASSEMBLED FORM	GST.M.MUH-081
5	1-2 1X0.20 EMP.8EG BIG GEAR	M.MON-DSL-004
6	EMP.8EG PANEL LABEL	M.AKS-ETK-LKS-060
7	MICRO SWITCHES RL2-321/LIGHTLESS 0-1 SWITCH	GST.M.ELK-SLT-ANL-002
8	EMP.8EG-USA COVER INNER FRAME CORNER SHEET	YSC-KNX.PLC-LZ-0203
9	EMP.3EG-USA LEFT COVER FRAME INNER SHEET	YSC-KNX.PLC-LZ-0215
10	EMP.3EG-USA COVER GLASS 600X430X6	M.CAM-TMP-053
11	EMP.8EG LEFT WINDOW HINGE	YTL-KNX.PLC-KS-0011
12	EMP.8EG TOP HINGE	YTL-KNX.PLC-KS-0016
13	EMP.3EG-USA LEFT COVER FRAME OUTER SHEET	YSC-KNX.PLC-LZ-0214
14	M6 NO:1 SMALL BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010
15	EMP.8EG BED SHAFT SHORT	YTL-KNX.PLC-KS-0004
16	EMP.3EG-USA LEFT COVER MNTJ	ARA-KNX.PLC-0006
17	8EG PAN LEFT SIDE SHEET	YSC-KNX.PLC-PN-0014
18	8EG PAN BACK SHEET	YSC-KNX.PLC-PN-0013
19	EMP.8EG-USA OIL PAN STRAINER SHEET	YSC-KNX.PLC-LZ-0223
20	8EG PAN RIGHT SIDE SHEET	YSC-KNX.PLC-PN-0015
21	8EG-USA OIL PAN SHEET	YSC-KNX.PLC-LZ-0222
22	EMP.8EG-USA STOPPER SHEET	YSC-KNX.PLC-LZ-0224
23	M6 NO:1 SMALL BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010
24	EMP.3EG-USA COVER FRAME OUTER SHEET	YSC-KNX.PLC-LZ-0216
25	EMP.3EG-USA KAPAK CAMI 600X430X6	M.CAM-TMP-053
26	EMP.8EG-USA RIGHT COVER INNER FRAME SHEET	YSC-KNX.PLC-LZ-0206
27	EMP.8EG BOTTOM HINGE	YTL-KNX.PLC-KS-0017
28	EMP.8EG BED SHAFT LONG	YTL-KNX.PLC-KS-0005
29	EMP.3EG-USA RIGHT COVER MNTJ	ARA-KNX.PLC-0007
30	EMP.8EG SHISH HOROSCOPE	YTL-KNX.PLC-KS-0006
31	8EG SHISH MOVEMENT SHEET	YSC-KNX.PLC-LZ-0006
32	EMP.8EG 12x12 MM SQUARE TURNING SHAFT	YTL-KNX.PLC-KS-0001
33	EMP.8EG ŞAFT SAĞ SOL ŞAFT ÇAPI 5.8 MM	YTL-KNX.PLC-KS-0002
34	8EG SHANK FIXED SHEET	YSC-KNX.PLC-LZ-0005
35	8EG SHANK HANDLE SPACER WASHER	YSC-KNX.PLC-LZ-0007
36	EMP.8EG SHANK KULPP CONNECTION SPACER	YTL-KNX.PLC-KS-0007

ELECTRICAL CHICKEN ROTISSERIE

37	EMP.8EG HANDLE BUSHING	YTL-KNX.PLC-KS-0003
38	M8 NO.5 BAKELITE OVAL 11CM ARMUDI HANDLE	M.MUH-015
39	CHICKEN SLEWING SHAFT INTERMEDIATE ASSEMBLY	ARA-GST.PLC-0002
40	3EE RESISTANCE INTERMEDIATE CLOSURE SHEET	YSC-KNX.PLC-LZ-0024
41	3EE RESISTANCE SHEET	YSC-KNX.PLC-PN-0047
42	3EE RESISTANCE COMB SHEET BOTTOM	YSC-KNX.PLC-PN-0049
43	126096 208V 1000W 1.86CM U FLAT REZ.M4 DRY	M.MUH-136-UL
44	3EE RESISTANCE COMB SHEET TOP	YSC-KNX.PLC-PN-0048
45	STAINLESS FLEXIBLE GAS FLEX 35CM Q10 MM 8 MM	M.GAZ-TES-SPR-043
46	KRAUS.CA10A202 3X20A OPEN-CLOSE PAKO SMALL SWITCH TRIPHAASE	GST.M.ELK-SLT-PKO-002-UL
47	3EG REAR COVER SHEET 1	YSC-KNX.PLC-PN-0044
48	EMP.3EG-USA RIGHT COVER TOOTH SHEET	YSC-KNX.PLC-LZ-0218
49	EMP.3EG-USA RIGHT COVER INNER SHEET	YSC-KNX.PLC-LZ-0219
50	EMP.8EG RIGHT COVER HINGE SHAFT	YTL-KNX.PLC-KS-0015
51	3EE FRONT LOWER SHEET	YSC-KNX.PLC-PN-0045
52	08 B-1 1 1/2x1 DECKEL CHAIN MOTOR EMP.PILIC ROAST (25 BROAD BEANS + 1 LOCK)	M.MUH-078
53	Ø25x5 MM M5 Studded 300°C Resistant Socket with M5 Studs	M.MIK-GST-005
54	AZM MASON NUT EMP.8EG	M.MUH-041-KM-09
55	15x35x11 RULMAN (6202 ZZ) 280 °C	M.RLM-ISI-012
56	EMP.8EG SPINDLE BEARING ALM	YTL-KNX.PLC-KS-0013

ELECTRICAL CHICKEN ROTISSERIE

H SPARE PART LIST- EXPLODING DRAWINGS



CR-5E

ELECTRICAL CHICKEN ROTISSERIE

H SPARE PART LIST- EXPLODING DRAWINGS

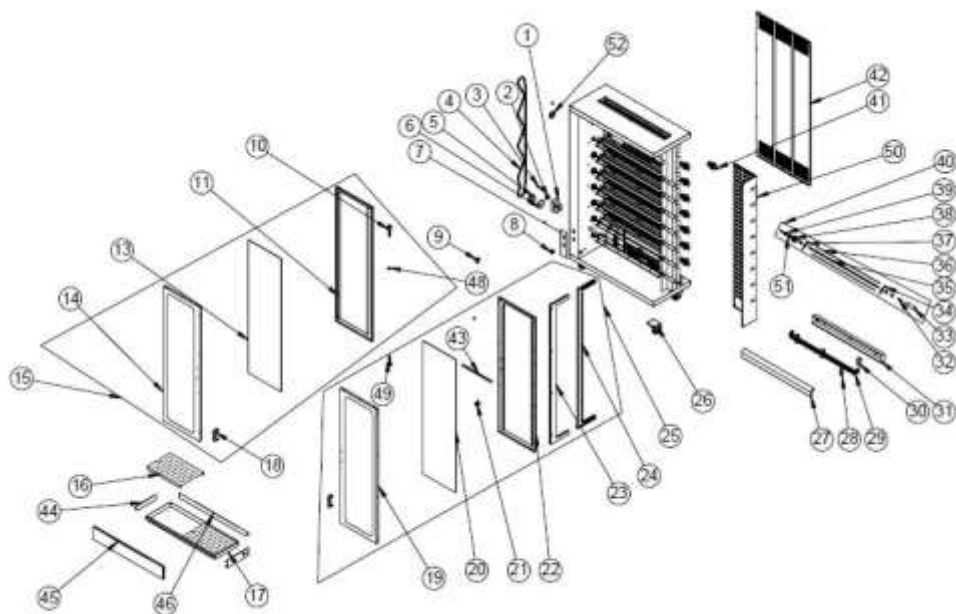
PRODUCT CODE : CR-5E		
NO	PRODUCT NAME	P.CODE
1	82662549 CROUZET 230VAC RAP650 CHICKEN ROTISSERIE ENGINE	M.ELK-MTR-RMM-002
2	1-2x1x010 EMP.8EG ENGINE GEAR	M.MON-DSL-003
3	08 B-1 1 1/2x1 DECKEL CHAIN EMP.5EE-5EG (70 LINK +	M.MUH-079
4	8EG 20 TOOTH GEAR	YSC-KNX.PLC-LZ-0014
5	1-2 1X0.20 EMP.8EG BIG GEAR	M.MON-DSL-004
6	EMP.8EG LEFT WINDOW HINGE	YTL-KNX.PLC-KS-0011
7	EMP.5EG-USA LEFT COVER FRAME INNER SHEET	YSC-KNX.PLC-LZ-0209
8	EMP.5EG-USA COVER GLASS 960X430X6	M.CAM-TMP-052
9	EMP.8EG BOTTOM HINGE	YTL-KNX.PLC-KS-0017
10	EMP.5EG-USA LEFT COVER FRAME OUTER SHEET	YSC-KNX.PLC-LZ-0208
11	EMP.5EG-USA LEFT COVER MNTJ	ARA-KNX.PLC-0004
12	M6 NO:1 SMALL BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010
13	8EG OIL PAN STRAINER SHEET	YSC-KNX.PLC-PN-0012
14	8EG OIL PAN SHEET	YSC-KNX.PLC-PN-0011
15	EMP.5EG-USA COVER FRAME OUTER SHEET	YSC-KNX.PLC-LZ-0211
16	EMP.5EG-USA RIGHT COVER MNTJ.	ARA-KNX.PLC-0005
17	EMP.5EG-USA COVER GLASS 960X430X6	M.CAM-TMP-052
18	EMP.5EG-USA COVER FRAME INNER SHEET	YSC-KNX.PLC-LZ-0210
19	EMP.5EG-USA RIGHT COVER SHEET	YSC-KNX.PLC-LZ-0212
20	EMP.5EG-USA RIGHT COVER INNER SHEET	YSC-KNX.PLC-LZ-0213
21	EMP.8EG TOP HINGE	YTL-KNX.PLC-KS-0016
22	EMP.8EG RIGHT COVER HINGE SHAFT	YTL-KNX.PLC-KS-0015
23	EMP.8EG-USA STOPPER SHEET	YSC-KNX.PLC-LZ-0224
24	3EE RESISTANCE INTERMEDIATE CLOSURE SHEET	YSC-KNX.PLC-LZ-0024
25	3EE RESISTANCE SHEET	YSC-KNX.PLC-PN-0047
26	126096 208V 1000W L:86CM U FLAT REZ.M4 DRY	M.MUH-136-UL
27	3EE RESISTANCE COMB SHEET TOP	YSC-KNX.PLC-PN-0048
28	3EE RESISTANCE COMB SHEET BOTTOM	YSC-KNX.PLC-PN-0049
29	CHICKEN SLEWING SHAFT INTERMEDIATE ASSEMBLY	ARA-GST.PLC-0002
30	M8 NO:5 BAKELITE OVAL 11 CM PEAR SHAPE HANDLE	M.MUH-015
31	EMP.8EG HANDLE BUSHING	YTL-KNX.PLC-KS-0003
32	8EG SHANK HANDLE SPACER WASHER	YSC-KNX.PLC-LZ-0007
33	EMP.8EG SHANK KULPP CONNECTION SPACER	YTL-KNX.PLC-KS-0007
34	8EG SHANK FIXED SHEET	YSC-KNX.PLC-LZ-0005
35	EMP.8EG 12x12 MM SQUARE TURNING SHAFT	YTL-KNX.PLC-KS-0001
36	EMP.8EG SHANK RIGHT LEFT SHAFT DIAMETER 5.8 MM	YTL-KNX.PLC-KS-0002

ELECTRICAL CHICKEN ROTISSERIE

37	8EG SHISH MOVEMENT SHEET	YSC-KNX.PLC-LZ-0006
38	EMP.8EG SHISH HOROSCOPE	YTL-KNX.PLC-KS-0006
39	EMP.8EG BED SHAFT SHORT	YTL-KNX.PLC-KS-0004
40	5EG REAR COVER SHEET 1	YSC-KNX.PLC-PN-0036
41	KRAUS.CA10A202 3X20A ON-OFF PAKO SMALL SWITCH TRIPHAASE	GST.M.ELK-SLT-PKO-002-UL
42	EMP.8EG PANEL LABEL	M.AKS-ETK-LKS-060
43	MICRO SWITCHES RL2-321/LIGHTLESS 0-1 SWITCH	GST.M.ELK-SLT-ANL-002
44	3EE FRONT LOWER SHEET	YSC-KNX.PLC-PN-0045
45	EMP.8EG-USA RIGHT COVER INNER FRAME SHEET	YSC-KNX.PLC-LZ-0206
46	8EG PAN RIGHT SIDE SHEET	YSC-KNX.PLC-PN-0015
47	8EG PAN BACK SHEET	YSC-KNX.PLC-PN-0013
48	8EG PAN LEFT SIDE SHEET	YSC-KNX.PLC-PN-0014
49	EMP.8EG-USA COVER INNER FRAME CORNER SHEET	YSC-KNX.PLC-LZ-0203
50	08 B-1 1 1/2x1 DECKEL CHAIN MOTOR EMP.PILIC ROAST (25 BROAD BEANS + 1 LOCK)	M.MUH-078
51	Ø25x5 MM M5 Studded 300°C Resistant Socket with M5 Studs	M.MIK-GST-005
52	3EE FRONT LOWER SHEET	YSC-KNX.PLC-PN-0045
53	5EE PANEL SHEET	YSC-KNX.PLC-PN-0053

ELECTRICAL CHICKEN ROTISSERIE

H SPARE PART LIST- EXPLODING DRAWINGS



CR-8E

ELECTRICAL CHICKEN ROTISSERIE

H SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE : CR-8E		
NO	PRODUCT NAME	P.CODE
1	82662549 CROUZET 230VAC RAP650 CHICKEN ROTISSERIE ENGINE	M.ELK-MTR-RMM-002
2	1-2x1x010 EMP.8EG ENGINE GEAR	M.MON-DSL-003
3	EMP.8EG BED SHAFT SHORT	YTL-KNX.PLC-KS-0004
4	08 B-1 1 1/2x1 DECKEL CHAIN MOTOR EMP.PILIC ROAST (25 BROAD BEANS + 1 LOCK)	M.MUH-078
5	1-2 1X0.20 EMP.8EG BIG GEAR	M.MON-DSL-004
6	8EG 20 TOOTH GEAR	YSC-KNX.PLC-LZ-0014
7	EMP.8EG PANEL LABEL	M.AKS-ETK-LKS-060
8	MICRO SWITCHES RL2-321/LIGHTLESS 0-1 SWITCH	GST.M.ELK-SLT-ANL-002
9	EMP.8EG TOP HINGE	YTL-KNX.PLC-KS-0016
10	EMP.8EG LEFT WINDOW HINGE	YTL-KNX.PLC-KS-0011
11	EMP.8EG-USA LEFT COVER FRAME INNER SHEET	YSC-KNX.PLC-LZ-0201
12	EMP.8EG-USA STOPPER SHEET	YSC-KNX.PLC-LZ-0224
13	EMP.8EG-USA COVER GLASS 1500X430	M.CAM-TMP-051
14	EMP.8EG-USA LEFT COVER FRAME OUTER SHEET	YSC-KNX.PLC-LZ-0200
15	EMP.8EG-USA LEFT COVER MNTJ	ARA-KNX.PLC-0002
16	EMP.8EG-USA OIL PAN STRAINER SHEET	YSC-KNX.PLC-LZ-0223
17	8EG-USA OIL PAN SHEET	YSC-KNX.PLC-LZ-0222
18	M6 NO:1 SMALL BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010
19	EMP.8EG-USA COVER FRAME OUTER SHEET	YSC-KNX.PLC-LZ-0198
20	EMP.8EG-USA COVER GLASS 1500X430	M.CAM-TMP-051
21	EMP.8EG BOTTOM HINGE	YTL-KNX.PLC-KS-0017
22	EMP.8EG-USA COVER FRAME INNER SHEET	YSC-KNX.PLC-LZ-0199
23	8EG-USA RIGHT COVER TOOTH PLATE	YSC-KNX.PLC-LZ-0196
24	EMP.8EG-USA RIGHT COVER INNER SHEET	YSC-KNX.PLC-LZ-0197
25	EMP.8EG-USA RIGHT COVER MNTJ	ARA-KNX.PLC-0003
26	3802PUB100F18 100*35 RED WITH BRAKE 180KG CAPACITY WHEEL	GST.M.AKS-TKR-PSF-006
27	3EE RESISTANCE INTERMEDIATE CLOSURE SHEET	YSC-KNX.PLC-LZ-0024
28	3EE RESISTANCE COMB SHEET TOP	YSC-KNX.PLC-PN-0048
29	126096 208V 1000W L:86CM U FLAT REZ.M4 DRY	M.MUH-136-UL
30	3EE RESISTANCE COMB SHEET BOTTOM	YSC-KNX.PLC-PN-0049
31	3EE RESISTANCE SHEET	YSC-KNX.PLC-PN-0047
32	EMP.8EG SHANK KULPP CONNECTION SPACER	YTL-KNX.PLC-KS-0007
33	M8 NO.5 BAKELITE OVAL 11CM ARMUDI HANDLE	M.MUH-015
34	8EG SHANK FIXED SHEET	YSC-KNX.PLC-LZ-0005
35	EMP.8EG 12x12 MM SQUARE TURNING SHAFT	YTL-KNX.PLC-KS-0001
36	EMP.8EG SHANK RIGHT LEFT SHAFT DIAMETER 5.8 MM	YTL-KNX.PLC-KS-0002
37	8EG SHISH MOVEMENT SHEET	YSC-KNX.PLC-LZ-0006

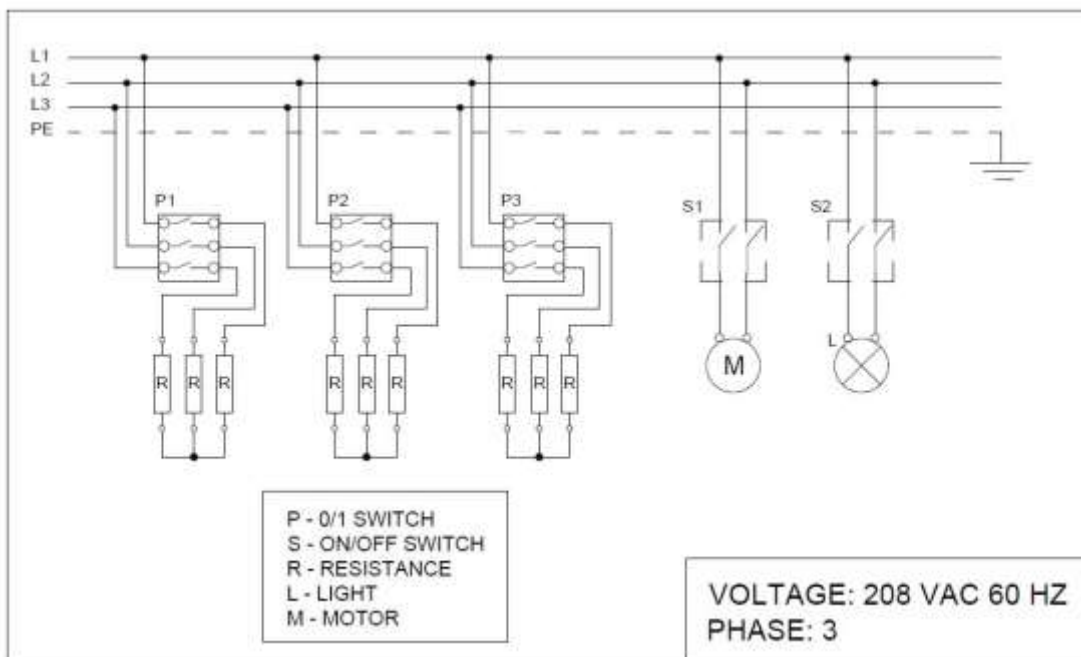
ELECTRICAL CHICKEN ROTISSERIE

38	EMP.8EG SPINDLE BEARING ALM	YTL-KNX.PLC-KS-0013
39	EMP.8EG BED SHAFT SHORT	YTL-KNX.PLC-KS-0004
40	CHICKEN SLEWING SHAFT INTERMEDIATE ASSEMBLY	ARA-GST.PLC-0002
41	KRAUS.CA10A202 3X20A AC-KAPA PAKO KÜÇÜK TRİFAZE ANAHTAR	GST.M.ELK-SLT-PKO-002-UL
42	8EG REAR COVER SHEET 1	YSC-KNX.PLC-PN-0026
43	EMP.8EG-USA RIGHT COVER INNER FRAME SHEET	YSC-KNX.PLC-LZ-0206
44	8EG PAN LEFT SIDE SHEET	YSC-KNX.PLC-PN-0014
45	3EE FRONT LOWER SHEET	YSC-KNX.PLC-PN-0045
46	8EG PAN BACK SHEET	YSC-KNX.PLC-PN-0013
47	08 B-1 1 1/2x1 DECKEL CHAIN EMP.8EE-8EG (114 PODS + 1 LOCK) COMBINED	M.MUH-080
48	Ø25x5 MM M5 Studded 300°C Resistant Socket with M5 Studs	M.MIK-GST-005
49	EMP.8EG LEFT WINDOW HINGE	YTL-KNX.PLC-KS-0011
50	8EE PANEL SHEET	YSC-KNX.PLC-PN-0051
51	6202 ZZ RULMAN (35*15*11)	M.RLM-ISI-012
52	AZM MASON SOMUNU EMP.8EG	M.MUH-041-KM-09

ELECTRICAL CHICKEN ROTISSERIE

I ELECTRIC CIRCUIT SCHEMA

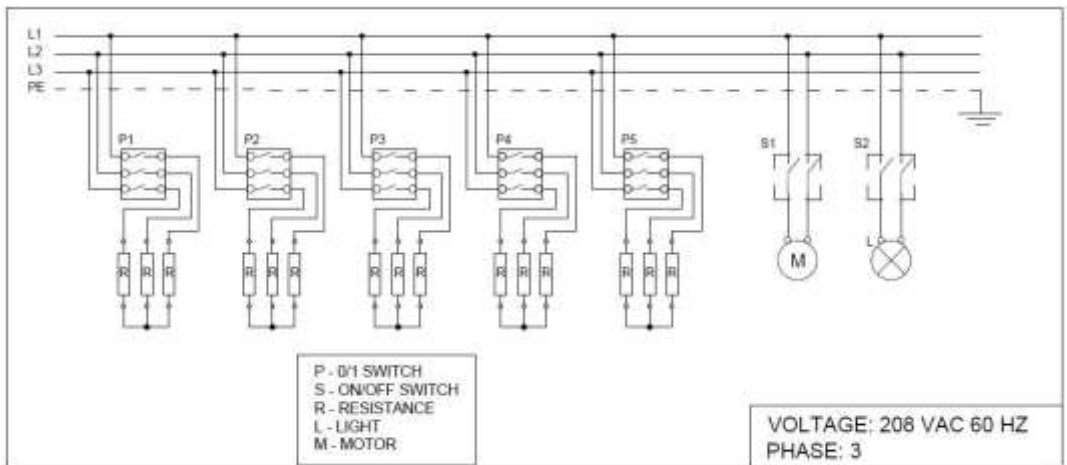
CR-3E



ELECTRICAL CHICKEN ROTISSERIE

I ELECTRIC CIRCUIT SCHEMA

CR-5E



ELECTRICAL CHICKEN ROTISSERIE

I ELECTRIC CIRCUIT SCHEMA

CR-8E

