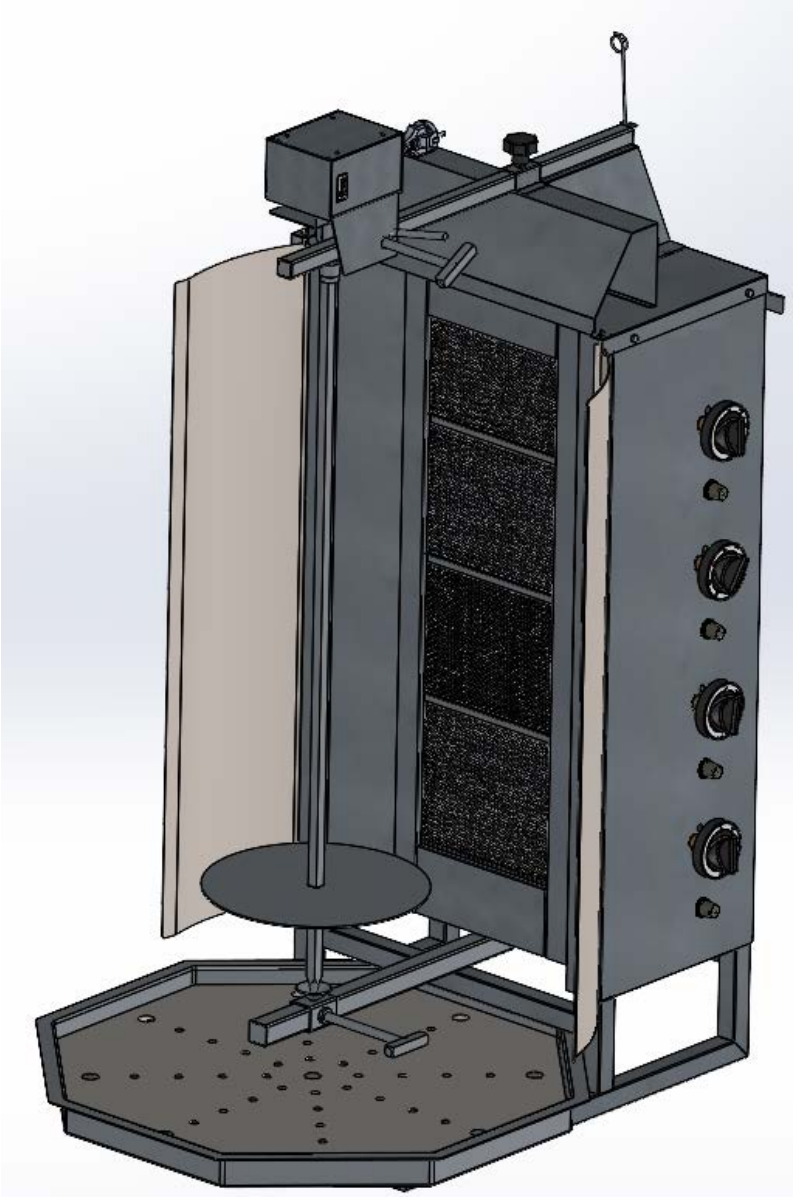
VERTICAL BROILER

INSTALLATION - USER - MAINTENANCE MANUAL



MANUFACTURER: EURODIB

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TABLE OF CONTENTS

1 – PREFACE

1.1 – Use of Installation – Operation & Maintenance Manual

2 – INSTALLATION INSTRUCTIONS

2.1 – Technical Instructions for Gas Connections

2.2 – Installation of the Appliance

2.3 – Technical Specifications

2.3.1 – Table of Burners Depending on the Injector Type of Gas Used

2.3.2 – Technical Specifications of Gas Vertical Broiler

2.3.3 – Instructions for Gas Conversions

2.3.4 – Gas System Diagram

2.4 – Motor

2.5 – Gas Connection Diagram

2.5.1 – Vertical Broiler with Motor on Top

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

3.1 – Installing the Appliance

3.1.1 – Vertical Broiler with Motor on Top

3.2 – Purpose of Use

3.3 – Warnings

3.4 – Operation

3.5 – Operation with Motor

3.5.1 – Vertical Broiler with Motor on Top

3.6 – Operation without Motor

2.5.1 – Vertical Broiler with Motor on Top

3.7 – Clean-Up

3.8 – Maintenance

4 – WARRANTY

1 - PREFACE

Dear User,

Thank you for purchasing our Eurodib product and for your confidence in our company. Our appliances are produced in compliance with international standards. IMPORTANT: Please read and ensure that all users read this manual in order to achieve the desired performance that you expect; and to enable you to use this Eurodib appliance for many years.

☞ **Please read and ensure that your operation personnel read this user's manual carefully before installing and using the appliance.**

☞ **The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully.**

Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local regulations, before our authorized service arrive for any service work to this appliance. If our authorized service determines that the necessary repair(s) to be done are a result of the faulty installation on your part, the warranty shall not be covered.

☞ **If you do not have enough information, please contact us:**

Monday-Friday 8:30 AM/5:00 PM (Eastern Standard Time)
Toll Free: (888) 956-6866
Local: (450) 641-8700
Toll Free Fax: (877) 956-6867

Warranty, Service,
Customer Service: babakfoodequipment.com babakfoodequipment.com babakfoodequipment.com

☞ **We expect you to have the best performance from our product!**

1.1 – Use of Installation – Operation & Maintenance Manual

Dear customer please read this User's Manual carefully in order to prevent your appliance from damages, and to achieve maximum efficiency throughout the economic life of the appliance.

2 – INSTALLATION INSTRUCTONS

2.1 – Technical Instructions for Gas Connections

Initial installation and operation of the appliance must be carried out by an Authorized Service in compliance with technical requirements and local directives related to gas connections.
All gas connections of the appliance must comply with ISO 7 – 1 or ISO 228 – 1 standard.



AN ELECTRICAL AND GAS INSTALLATION COMPLYING WITH THE RELEVANT LOCAL REGULATIONS MUST BE PRESENT AT THE FACILITY, BUILDING AND SIMILAR SITE WHERE THE VERTICAL BROILER WILL BE INSTALLED; NECESSARY PRECAUTIONS MUST ALSO BE TAKEN TO ENSURE HEALTH AND MATERIAL SAFETY.
OTHERWISE OUR COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES.

2.2 – Installation of the Appliance

The appliance must be installed on a stable, even and balanced ground made of stainless steel. This stainless steel surface must be in a form preventing fat from flowing down from the surface and spilling The appliance should never be installed on a plastic or wooden surface. It must be installed so that at least 20 cm distance is maintained between the appliance and the wall, during its use.
Gas connections of the vertical broiler must be done in compliance with the regulations in force.



The appliance should be operated under well ventilated conditions. The ventilation system must be of non-flammable character, and the ventilation funnel must be free of any obstruction.

2.3 – Technical Specifications

The manufacturer reserves the rights to alter design and specifications without notice



Power supply cords and gas connection hoses of the appliance installed by the Authorized Service must not be extended and changed.

2 – INSTALLATION INSTRUCTONS

2.3.1 – Table of Burners Depending on the Injector Type of Gas Used

GAS TYPE		Gas Connection	Natural Gas 7” – 8” WC	Propan 10” - 13” WC
POS	Machine Type	Size (in)	Burner Injector Diameter (mm)	
1	GVB3	1/2"G	1,35	0,90
2	GVB4	1/2"G	1,35	0,90

*** Each burner capacity:**
3.25 kW

Nominal power of the appliance cannot be changed upon customer’s request. Any modification made on valves and injectors, leaves the appliance out of warranty coverage. Otherwise our company will not be responsible for the consequences.

2 – INSTALLATION INSTRUCTONS

2.3.2 – Technical Specifications of Vertical Broiler

Poz.	Product Nr.	Power (BTU)	Meat Capacity	Weight	Skewer length (inch)	Dimensions (HxWxD) (inch)
1	**GVB3**	33268,38	40 kg (88 lbs)	24 kg (53 lbs)	28,98	38,85x17,72x22,4
2	**GVB4**	44357.84	80 kg (176 lbs)	27 kg (59 lbs)	35,43	45,27x17,72x22,4

2.3.3 – Instructions for Gas Conversions

PLEASE FOLLOW THE INSTRUCTIONS BELOW TO USE THE ROTISSERIE APPLIANCE WITH A GAS TYPE VARYING FROM REGIONAL REQUIREMENTS!

- Gas conversions should only be carried out by staff qualified in gas conversion.
- Close the valves of the gas line or gas bottle supplying gas to the appliance.
- Disconnect gas connection of the appliance.
- Loosen the screws of the back panel and remove back panel of the appliance
- Demount and remove the tubes between the gas valve and the burners.
- By displacing its splint remove the connection, where the injectors on the burner are attached.
- Install appropriate type of injectors for the gas type to be used, on burner connections.
- Install the splint and the connection back and tighten.

2 – INSTALLATION INSTRUCTONS

- Re-mount the tubes between the gas valve and the burners. (Smear gearing of the connection, where the collar on the tube and the tube are mounted to the gas valve, with gas paste against gas leakage.)

- Change the labels of the appliance according to the gas conversion type.

- Connect the appliance to appropriate type of gas according to the gas conversion.
- Check all connections for gas leakage. (Tests have to be carried out using leakage spray or foam. Never check gas leakage with an open fire source like match, lighter etc.)

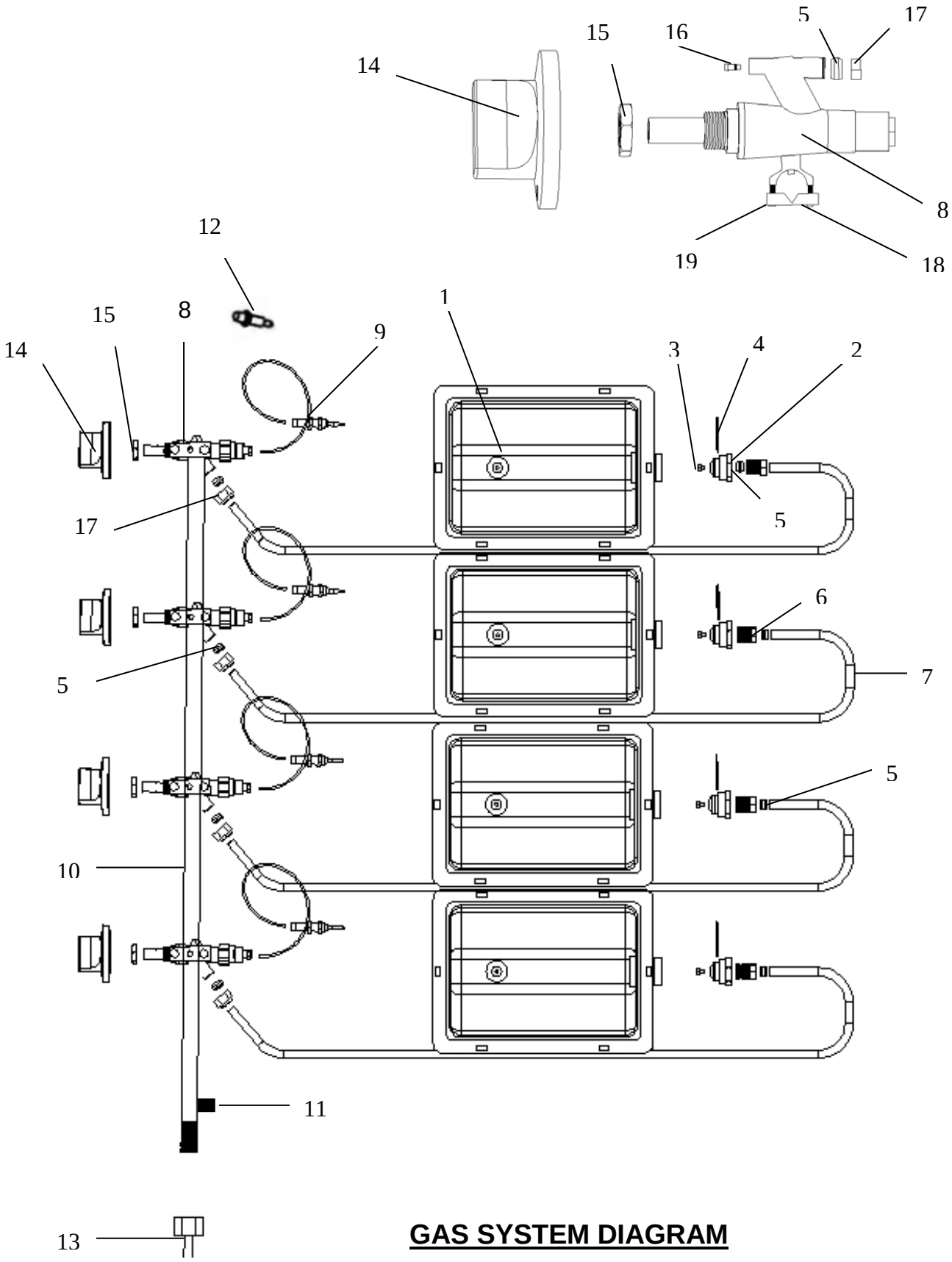
- After the gas leakage test carry out combustion test for the appliance.

- If the heat of the appliance is not sufficient set the gas adjustment injector (by-pass) on the gas valve appropriately using a screwdriver. (Since the by-pass injector is opened into the gas flow path, do never remove the by-pass injector during operation. Since the settings of the appliance are done by default as to requested gas pressure; if gas conversion will not be carried out, these settings should never be changed by the user. Re-mount the back panel if no problem exists.
- If you follow these instructions you can use your appliance safely with the gas type converted.

2.3.4 – Gas System Diagram

1 – Burner
2 – Burner connection
3 – Burner injector
4 - Splint
5 – Ring
6 – Burner collar
7 – Gas tube
8 – Gas valve
9 – Thermo-element
10 – Gas ramp
11 – Gas pressure control connection
12 – Piezo Igniter (4 pcs for GVB4,3 pcs for GVB3)
13 – Propane connection collar
14 – Gas valve button
15 – Gas valve nut
16 – Gas valve by-pass injector
17 – Gas valve collar
18 – Gas valve clamp
19 – Clamp screw

2 – INSTALLATION INSTRUCTONS



GAS SYSTEM DIAGRAM

2 – INSTALLATION INSTRUCTONS

2.4 – Motor

Electrical motors can be operated two-ways (right/left). This way, each side of the skewered meat can be grilled homogenously, and the appliance is operated using less human effort.

* Do not clean the electrical motor with water. Wipe the frame of the motor with a moist cloth, and then wipe it dry.

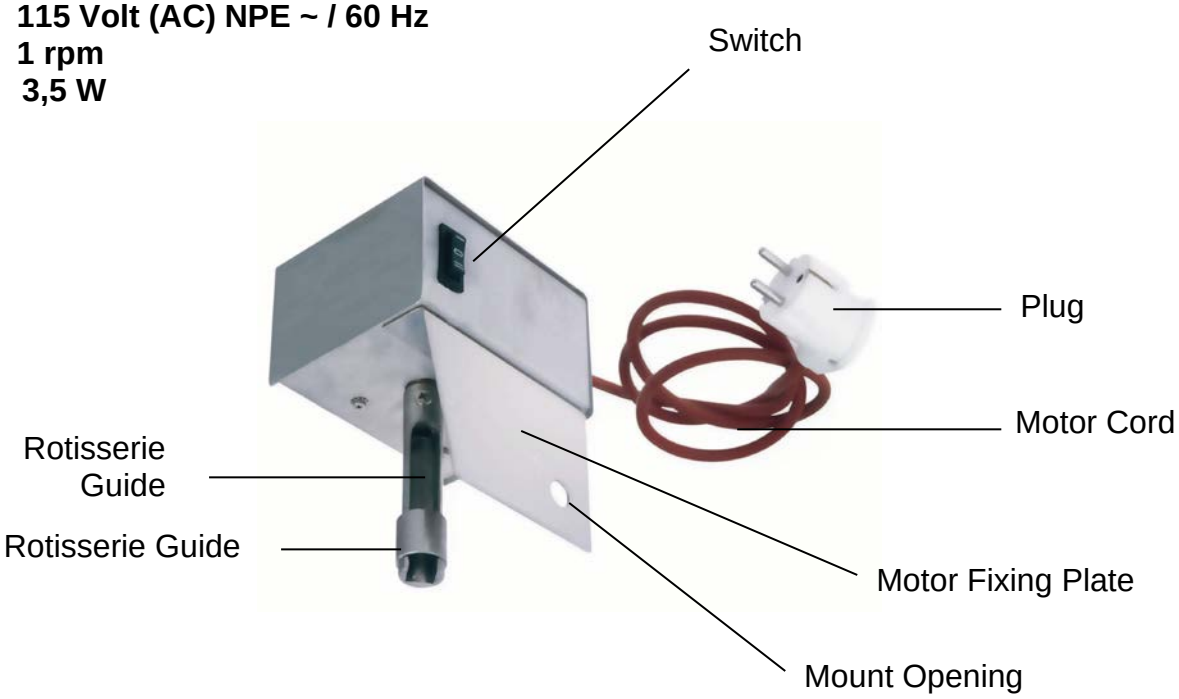
* Do not drop down the electrical motor.

* Protect the cord of the electrical motor from contacting directly with fire.
* Use the Heat Cap (5) being an original part of the appliance, in order to protect the motor from excessive heat during operation. (Figure 1-b)
* Check the electrical cord of the appliance before each operation. Cords affected by heat or cut due to incorrect operation may cause leakage current.

By following instructions stated above, maximum efficiency is achieved with the motor of the product.

Motor Technical Specifications:

- **115 Volt (AC) NPE ~ / 60 Hz**
- **1 rpm**
  3,5 W

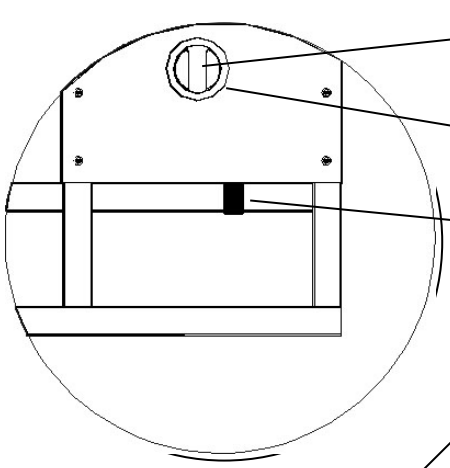


2 – INSTALLATION INSTRUCTONS

2.5 – Gas Connection Diagram

2.5.1 – Vertical broiler with Motor on Top

Figure 1 - a



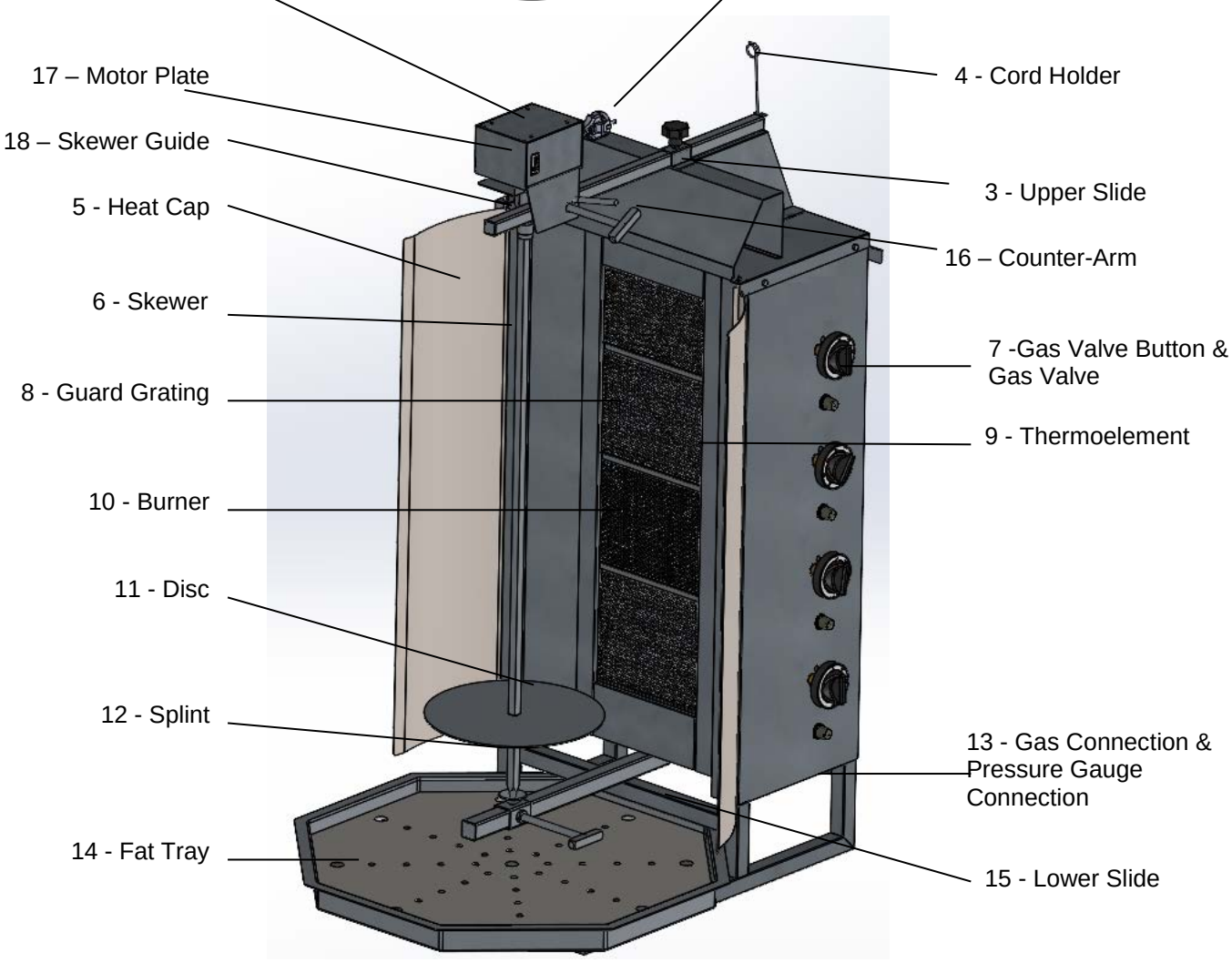


Figure 1 - b

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

3.1 – Installing the Appliance

3.1.1 – Motor on Top (Figure 1 – b)

After installing the appliance in compliance with the regulations mentioned in the User's Manual of the motor on top type of vertical broiler, the fat tray and the motor (Figure 1–b) are inserted, making the appliance ready for use. In these types of appliances, unscrew upper and lower slide arms for the meat grilling. The distance between the skewer (6) with meat on, and the burners is adjusted with the help of these arms.

Make the gas connections at values as specified on appliance label and plug the electrical cord in. Your appliance is ready for use.

3.2 – Purpose of Use

This vertical broiler was designed and manufactured to grill any kind of skewered meat for commercial purposes, and cannot be used for different purposes.

3.3 – Warnings

* Before starting the appliance remove all protective PVC films and any other packaging material, from the appliance.
* Do not leave the appliance unattended when operating.
* The appliance should only be operated under a chimney hood.
* The appliance should only operated by persons, who have read the user's manual and maintenance manual and are trained about the operation of the appliance.
* This appliance should only be operated on a stable, levelled surface made of stainless steel.
* Gas connections must be checked for gas leakage.
* The appliance should be operated under well ventilated conditions. The ventilation system must be of non-flammable character, and the ventilation funnel must be free of any obstruction.
* When changing the location of the appliance, it must be turned off and cooled down.
* If the appliance is operated without motor (for motor on top type of vertical broilers) use the original skewer turning arm, which can be mounted to the top of the skewer, to rotate the meat.
* If gas odour is smelled, turn the gas valves of the appliance and all other gas valves off, and ventilate the room. Call authorized service as soon as possible.
* Do never check gas leakage using a match or lighter. Check it using a gas leakage spray or foam.
* All gas valves, main gas valves and power supplies must be turned off, after the operation and in cases of emergency.
* The appliance should not be used beyond its purpose of use.
* The appliance should not be moved and jolted when operating.
* Beware from spilling of fat, when operating the appliance. Any spilled fat should be cleaned up immediately. Otherwise accidents and serious injuries might arise from the slippery surface caused by spilled fat.
* Do not hit and tilt the appliance when carrying it.

* Do not locate any flammable material near the appliance. Do not operate the appliance near easily flammable materials.
* If the appliance has to be located near to a wall, dividing wall, kitchen furniture, decorative coating etc., these must definitely be of non-flammable material. Otherwise these must be coated with non-flammable heat insulation material, and the fire protection instructions must be strictly followed.
* Leave 20 cm gap between the location, where the appliance will be operated and the wall.
* Operational gas pressure values of the appliance are labelled on the appliance. Do nor operate the appliance at a gas pressure other than the specified level.
* If the appliance is operated with LPG, the distance between the device and LPG cylinder should be minimum 50 cm.



During grilling consider that the meat is hot, heavy and fatty and do not remove the meat from the appliance until the meat is completely finished!

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

By opening the main gas valve enable gas flow to the appliance. Press and hold the gas valve button, and turn it ninety degrees counter clockwise. At this point gas will flow to the burners. Keep the valve button pressed, light the burner connected to the gas valve from the front using a match, lighter etc. (use a long grip lighter or match for this purpose to avoid fire from your fingers). If the burner does not light within 10-15 seconds, turn the valve off, and wait for a short while before retrying. Gas valves are equipped with thermo-elements. Therefore when lighting the burner first, keep the gas valve button pressed until the thermo-element heats up (around 15 seconds). Otherwise, thermo-elements not heated up enough will not allow gas flow and combustion will not occur. When the thermo-couples are heated up, stop pressing the buttons.
By repeating the procedure mentioned above following the same order, all burners of the appliance can be started. If for any external reason, the flame expires, the thermo-elements cease the gas flow.
Each of the burners is controlled by independent gas valves. Gas valves have two different cooking operation settings - low and full levels. Skewered meat can be grilled or kept warm, using these settings as required.

Full Level Setting:
Gas valve button is labelled with a large flame indicator. For operating at full level, set the valve to this position, which will enable meat grilling.

Low Level Setting:
Gas valve button is labelled with a small flame indicator. For operating at low level set the valve to this position, which will keep the meat warm.

After the operation is finished always turn all gas valves, main gas valves and power connections off.

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

3.5 – Operation with Motor

3.5.1 – Vertical Broiler with Motor on Top

Operating your appliance with motor will enable both a homogenous meat grilling and depending less on manual operation.

Please follow the following procedure to operate your appliance with motor. (Figure 1-b)

- Unscrew (T) shaped arms of upper (3) and lower slides (15) Depending on the diameter size of the meat, move these arms to the best position where the meat can easily be skewered. Remove T shaped upper slide (3) arm completely. When doing this counter-arm (16) must be located above upper slide arm (3). Then, pass the T shaped upper slide arm through the mounting opening above of the motor shield (17), and install it together with the motor (1) and screw. When holding the motor in correct position with your hands, screw the counter-arm (16) and the motor shield (17).
- Insert the bottom end of the skewer (6) with meat on, to the conical guide located above lower slide (15), and tighten T shaped arm.
- Then move the top end of the skewer (6) closer towards the skewer guide. Raise the snatching tube on the skewer guide up, and insert the skewered meat into the skewer guide and snatch the tube.
- After doing this, ensure that both the bottom slide (15) and the upper slide (3) are aligned.
- Then pass the motor cable (2) through cord holders, in order to protect the cable from the heat generated during operation. (Use the heat cap (5) to protect the cable from heat during operation)
- Your appliance is ready for use with motor. Plug electrical cord of the motor in, and start it using the switch on it.

When operating with motor always ensure that cords are kept away from heat sources. For this reason, never attach the motor cord on cord holders when operating.

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

3.6 – Operation without Motor

3.6.1 – Motor on Top

If the appliance will be operated without motor, use the hygienic skewer turning arm, which is used for rotating the skewer and is mountable to the top of the skewer. (For a hygienic, safe and less human power consuming grilling operation, operating the vertical broiler with motor is recommended).

Please follow the following procedure to operate your appliance without motor. (Figure 1-b)

- Unscrew (T) shaped arms of upper (3) and lower slides (15) Depending on the diameter size of the meat, move these arms to the best position where the meat can easily be skewered.
- Insert the bottom end of the skewer with meat on to the conical guide located above lower slide (15), and tighten T shaped arm.
- Then, pass the upper end of the skewer with meat on through the ring located above the upper slide (3), and tighten the T shaped arm of the upper slide (3).
- After doing this, ensure that both the bottom slide (15) and the upper slide (3) are aligned.
- Mount the original skewer turning arm to the top of the skewer, and rotate the skewer using this arm. Doing this, higher hygiene and safety will be maintained by enabling you to avoid the contact with the hot and fatty meat.

3.7 – Clean-Up

For a longer and hygienic life of use, please clean your appliance up after daily operation. Do never use rubbing powders and abrasive chemicals for the clean-up of the appliance.

Use liquid soap dissolved in some amount lukewarm water. Then wipe the appliance using a sponge immersed in soap water, and wipe it dry using a dry cloth.

Carry out the clean-up after the appliance is cooled down completely and not operating. Never allow the motor and other electrical parts of the appliance contact with water. Never allow the electrical parts (if any), the motor and burner parts contact with water. Do not wash the appliance immersing into water. Do not use pressure water for cleaning.

3.8 – Maintenance

In order to check gas leakage, and whether the appliance is functioning properly, the appliance must be serviced at least every 6 (six) months at manufacturers site or an authorized service, depending on the way the appliance is used and depending on the location. If the appliance is not functioning properly call authorized service immediately, and do not operate the appliance until it is fixed as necessary. If in such cases functional parts of the appliance have to be replaced, these should be replaced with original spare parts.

4 – MANUFACTURERS LIMITED WARRANTY

EURODIB, hereby warrants all new equipment bearing the name “Eurodib” and installed within the continental United States of America or Canada to be free from defects in material and workmanship, under normal and regular usage and operation, for a period of one (1) year following the date of purchase.

If a defect in material(s) or workmanship is detected; or found to exist within the stated period above, EURODIB, at its sole discretion, shall either repair or replace any original equipment manufacturers part which has proven to fail within the machine; providing that the equipment has not been altered or tampered with in any form or manner whatsoever, has been installed correctly as per the users manual, and maintained and operated in complete accordance with this manual.

The labor cost (in terms of bench warranty) to repair or replace any part proven to be defective, as per above clause(s), shall be covered by EURODIB, within the continental United States of America or Canada; provided that prior authorization for this labor was approved by EURODIB, the service work was performed by an authorized EURODIB service agency; and that this agency installed an original and a genuine Eurodib part in the machine. Any repair work performed by a non-authorized service depot remains the sole responsibility of the user, and thus EURODIB cannot be held responsible. **The installation of any generic part will not be valid; and therefore will void this warranty**. All authorized labor coverage shall be limited to bench rates only. Any supplemental hourly rates or charges, such as transport, weekends or emergency premiums remain the sole responsibility of the user.
Any charges exceeding those stated herein must have prior authorization by EURODIB.

Exceptions to above warranty are: (A) Damages resulting from shipping, handling or abuse (B) Incorrect installation and/or connections (C) Adjustments or calibration of any parts (D) Faults due to lack of regular maintenance or cleaning of any internal part(s) (E) Replacement of any wearable items such as accessories (F) Discoloration of any components due to chemical reaction

EURODIB STATES THAT THERE ARE NO OTHER WARRANTIES, EXPRESSED OR IMPLIED, THAT ARE NOT SET FORTH HEREIN. EURODIB SHALL ASSUME NO OTHER RESPONSIBILITY, EITHER DIRECT OR NON-DIRECT, OR BE LIABLE FOR ANY OTHER OR ADDITIONAL LOSS OR DAMAGE WHETHER BEING DIRECT OR CONSEQUENTIAL, AS A RESULT OF ITS EQUIPMENT.

The manufacturer reserves the rights to alter design and specifications without notice