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Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

A GENERAL INFORMATION

READ THE OPERATING AND MAINTENANCE INSTRUCTIONS BEFORE INSTALLING THIS DEVICE. READ CAREFULLY. IMPROPER INSTALLATION AND REPLACEMENT OF PARTS MAY DAMAGE THE PRODUCT OR CAUSE INJURY TO PERSONS. OUR COMPANY IS NOT RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE DEVICE, DAMAGES CAUSED BY NEGLIGENCE, FAILURE TO COMPLY WITH THE INSTRUCTIONS AND REGULATIONS, OR INCORRECT CONNECTIONS. UNAUTHORIZED INTERFERENCE WITH THE DEVICE WILL VOID THE PRODUCT WARRANTY.

1. Keep this booklet safe to hand for future reference for other operators.
Keep it somewhere.
2. **The device must be installed in accordance with the current regulations and instructions in the country of use. must be done by authorized personnel.**
3. This device must be used by trained persons.
4. In case of device malfunction, turn off the device. The device must only be installed by the manufacturer.
An authorized service center must provide service. Ask for original spare parts.

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*This high-efficiency device is produced for use in industrial kitchens.

It is a professional chicken fryer.

SC-6	Dimensions: 1194x481x2030	Weight: 214kg

A2 TECHNICAL INFORMATION

model	Capacity	kW	Volt	HZ
SC-6	48	26,4	220/380	50

A3 TRANSPORT

*This device cannot be handheld. Therefore, a lifting device (forklift or

Use pallet truck. (The lifting arms of the forklift or pallet truck are placed more than half way below the device.)
must reach the part).0

A4 OPENING THE PACKAGE

*The device must be opened and its packaging must be destroyed in accordance with the regulations in the country of use.

Food contact parts are stainless steel. All plastic parts, symbol of the material

It is marked with .

*The parts of the device have arrived completely and if it has suffered any damage during transportation.

Check that it is not damaged.

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B ASSEMBLY

*Place the product on a flat and solid ground, take necessary precautions against risks of tipping over. take it.

*The personnel who will provide installation and service to the device must be experts in their field and have an installation-service license issued by our company.

*Connection to the electrical power source must be made by an authorized person.

*Make sure that the voltage you connect the device to is the same as the voltage value written on the device label.



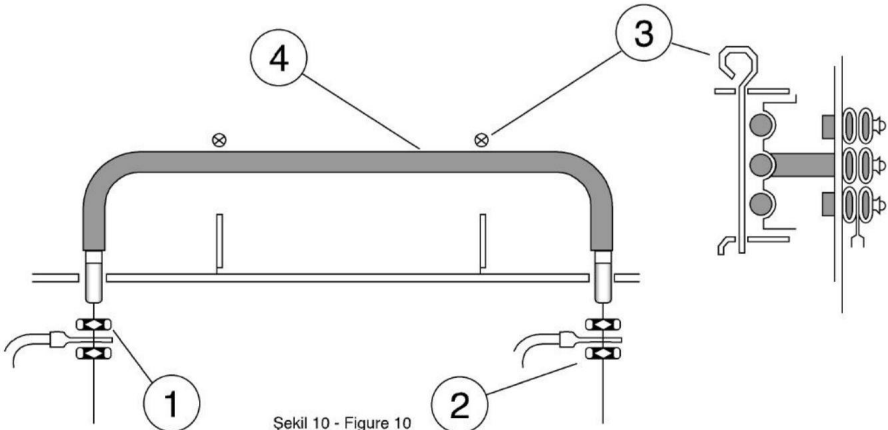
The grounding connection of the device must be made in accordance with standards and safety rules.

*The grounding of the device must be connected to the grounding line of the electrical installation on the nearest panel.

*The device's electrical connection, main fuse and residual current fuse must be made in accordance with the current regulations and rules.

*The electric chicken roaster is equipped with at least one infrared burner, which can be up to eight infrared burners. Each fryer has three resistor lines, which are located parallel on the transverse surface of the frying compartment. Electric chicken frying machine materials are three-phase 380 V AC, 50 Hz materials manufactured by companies that produce goods according to legal standards.

These machines have a neutral wire and a ground connection. Electric power; It is provided through a terminal box located on the back of the device. (Figure 10)

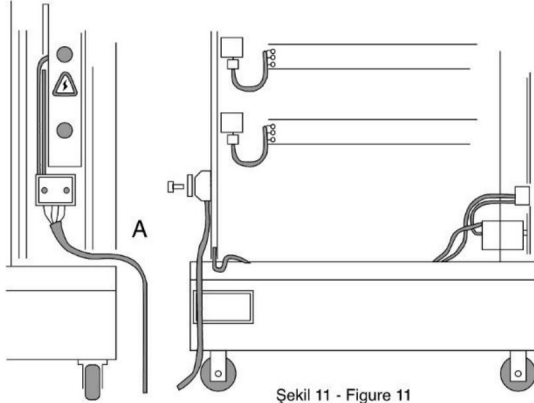


Şekil 10 - Figure 10

Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6









MAIN LINKS

Remove the control knobs, loosen the screws holding the knob covers and remove the cover. Connect the three-phase wires, neutral and ground connections to the terminal cable, then connect the cable to jaw A. The cable capacity must be sufficient for the current draw of the chicken rotisserie machine. The starting motor is factory-installed, no rework is required. Figure 11)



Şekil 11 - Figure 11

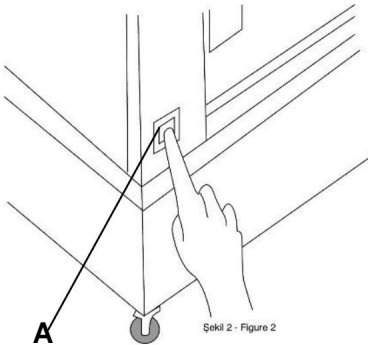
C GENERAL WARNINGS

-  *Do not use the device in facilities without adequate lighting.
-  *Do not touch any moving parts while using the device.
-  *Do not install the device near flammable or explosive materials.
-  *Do not operate the device idle.
-  *Do not load too much below or above the capacity of the device.
-  *Do not intervene in the device without using appropriate protective equipment.
-  *In case of a fire or flash of flame for any reason in the area where the device is used, immediately turn off the gas valves and electrical switches (if any) and use a fire extinguisher. Never use water to extinguish the flame.
-  *Damages caused by lack of grounding connection will not be covered by the warranty.

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USE OF THE DEVICE

*Control Panel:



A : ON/OFF - Device operation button

*Use of:

- Plug the device into the socket. • You turned on the device by pressing the ON/OFF button of the device. •--- In order for these chicken fryers to fry all the meat at the same time, an optimal preset rotation of 4.5 rpm (4.5 revolutions per minute) is required and the gearbox constantly provides the maximum rotation time of 81.9 Ncm. • The system that rotates the roasting chicken is placed face to face with the machine on the left column. The engine is at the bottom, above the floor. This column also has an illuminated start-stop switch. • To use the burners of all chicken fryers, always start from the top burner and work your way down to the bottom burner. While a burner at the bottom is extinguished, never leave the burner above it burning to do the frying work.
- The skewers of the chicken frying machines come with hooked kebab skewers, a hook that will pull the skewers left and right, and a tray.
- It is used to hold the chickens and meat that are being cooked. The angular ends of the skewers fit into the rotating hubs and are used to rotate the meat. The skewers have fire-resistant handles to prevent burns. The number of needles varies depending on the model. • Trays are placed under the frying section. Collect the meat juices and fat that flow during frying. benefit. Always clean the tray after each frying.
- Keep all buttons off when the chicken fryer is not in use.

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AND CLEANING and MAINTENANCE

Cleaning Work:

- To clean the chicken fryer, use any antitoxic (i.e. non-poisonous), non-infectious agent. You can use the cleaning agent as a cleaner.
- While cleaning, be sure to pour the cleaning water you use directly into the chicken fryer. Do not drip onto the micro-perforated surface.
- When cleaning painted or stainless steel surfaces, do not use substances that may abrade and leave traces. Do not forget that the taste and quality of the meat or chicken you fry depends on the cleanliness of the machine.
- Follow the order below to clean the plate between the burner.
 - a) Lift the lower end of the plate upwards to a horizontal position.
 - b) Push the plate as high as you can.
 - c) After pushing the plate to the top, remove it completely.

To Reinsert the Plate:

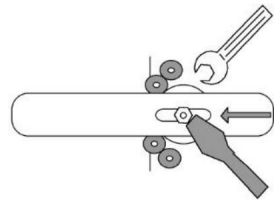
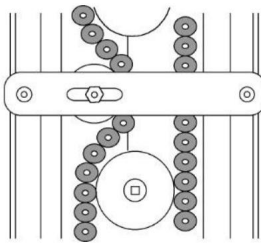
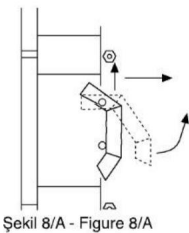
- a) Position the horizontal plate so that the slots on the side fit the shafts on both sides.
- b) Make sure the plate rotates freely.

Actuation Chain Tension:

Loosen the screws (A) of the sprocket wheel with a screwdriver to keep the chain tensioned.

Push the wheel slightly to the right until the chain is taut, tighten the chain. A Lubricate the chain with molicote type grease.

(Figure 9)



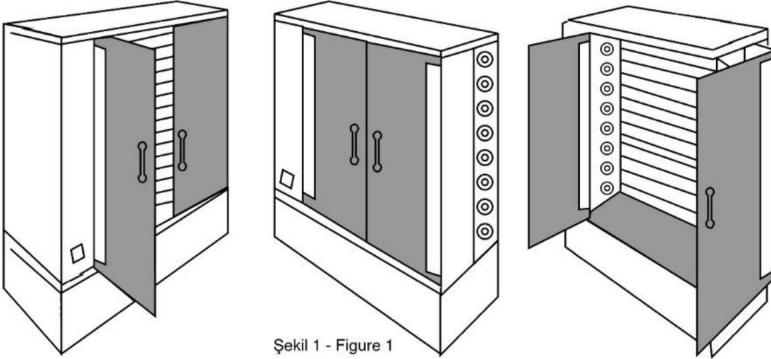
Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

F TROUBLESHOOTING

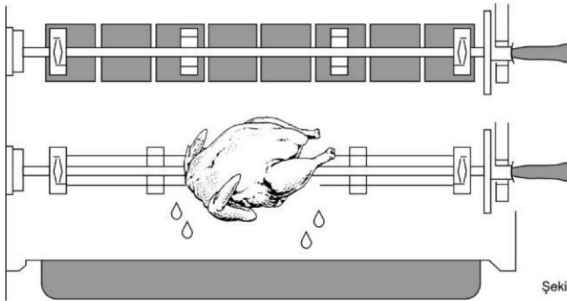
THE DEVICE DOES NOT WORK	<ol style="list-style-type: none">1. Check whether the device is plugged into the socket.2. Check the electrical connections.3. Check whether the fuse is open.
DEVICE STOPPED	<ol style="list-style-type: none">1. The device may stop due to low voltage. In this case, check the voltage.
<ul style="list-style-type: none">• If the chicken frying is not done in appropriate quality,• If any of the safety functions are not working,• Do not use the device.	

***If the above problems still persist, contact our authorized services.**

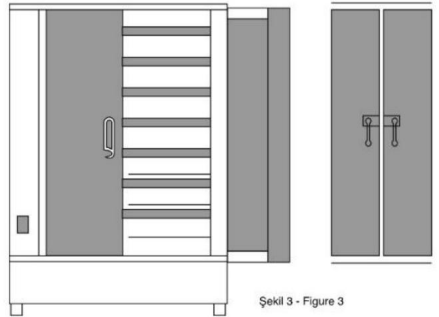
G DEVICE VIEWS



Şekil 1 - Figure 1



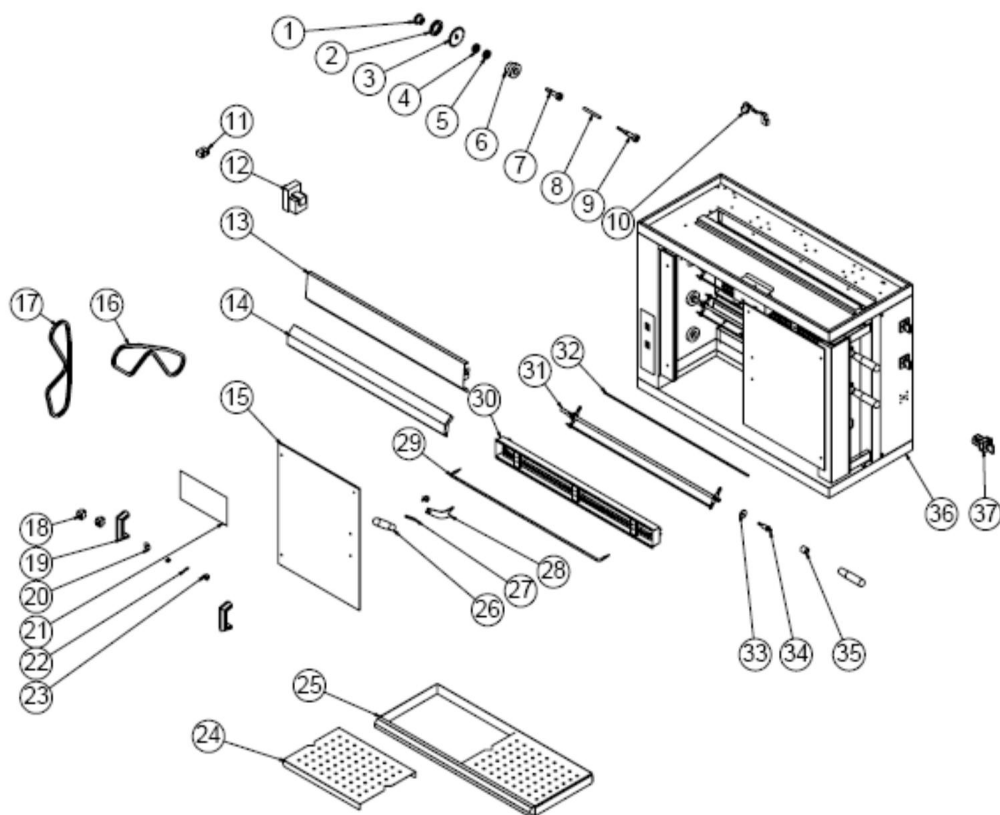
Şekil 4 - Figure 4



Şekil 3 - Figure 3

Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

H SPARE PARTS LIST - DISASSEMBLED VIEW



Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

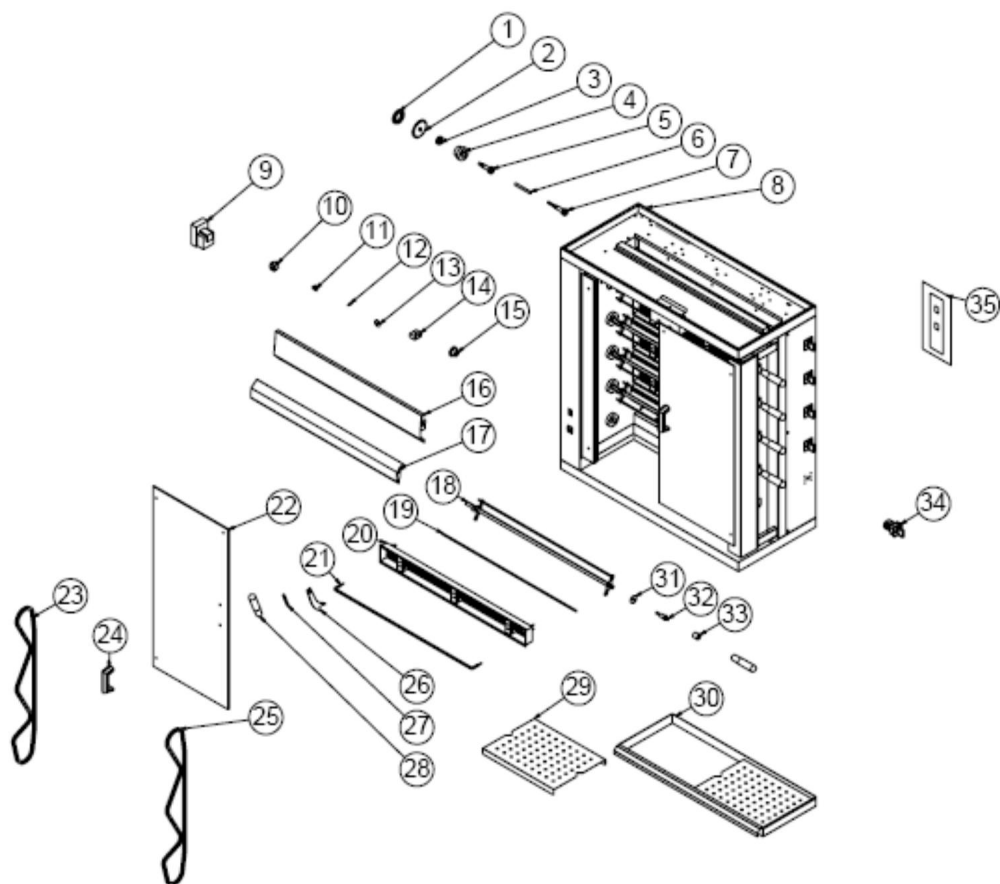
H SPARE PARTS LIST - DISASSEMBLED VIEW

NO	NAME OF THE PRODUCT	U. CODE
1	MOTOR GEAR	M.MON-DSL-003
2	COIL NUT	M.MUH-045
GEAR 3	EXTERNAL	YSC-KNX.PLC-LZ-0014
4	PyM	GST.B-PIM-SYH-YAR-5*20
5	6202 ZZ BEARING	M.RLM-ISI-012
6	SPINDLE BEARING	YTL-KNX.PLC-KS-0013
7	MILL KISAN	YTL-KNX.PLC-KS-0004
8	BULB	M.ELK-LMB-ARM-010
9	MILES LONG	YTL-KNX.PLC-KS-0005
10	BULB HOLDER	M.ELK-LMB-DUY-001
11	LOWER HINGE	YTL-KNX.PLC-KS-0017
12	MOTOR	M.ELK-MTR-RMM-002
13	CLOSING SHEET TOP	YSC-KNX.PLC-LZ-0001
14	CLOSING SHEET	YSC-KNX.PLC-LZ-0024
15	TEMPERED GLASS	M.CAM-TMP-043
16	SHORT MOTOR CHAIN	M.MUH-078
17	LONG CHAIN	M.MUH-118
18	KEYS 0-1	GST.M.ELK-SLT-ANL-003
19	BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010
20	MýKA 21	M.CAM-MKA-007
	WIRING HARNESS	M.ELK-DMT-PLC-001
22	KAPI KÝLYT APARATI	GST.M.AKS-KLT-GNL-006
23	DOOR LOCK CLIP	GST.M.AKS-KLT-GNL-007
24	SUŽEK SHEET	YSC-KNX.PLC-PN-0012
25	OIL PAN SHEET	YSC-KNX.PLC-PN-0011
26	OVAL HANDLE	M.MUH-015
27	SKEWER HOLDING	YTL-KNX.PLC-KS-0018
SHAFT 28	SKEWER HOLDING PLATE	YSC-KNX.PLC-LZ-0025
29	U FLAT RESISTANCE	M.ELK-RKR-BRU-PLC-001
30	RESISTANCE SHEET	YSC-KNX.PLC-PN-0047
31	TURNING SHAFT	YTL-KNX.PLC-KS-0001
32	SKEWERS SHAFT	YCB-TL-YCB-TL-304-5,8-830
33	MONEY	YSC-KNX.PLC-LZ-0007
34	SPACER 35	YTL-KNX.PLC-KS-0007
	HANDLE BUSH	YTL-KNX.PLC-KS-0003
36		
37	CHASSIS SWITCH	M.ELK-SLT-PKO-002

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SPARE PARTS LIST - DISASSEMBLED VIEW



Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

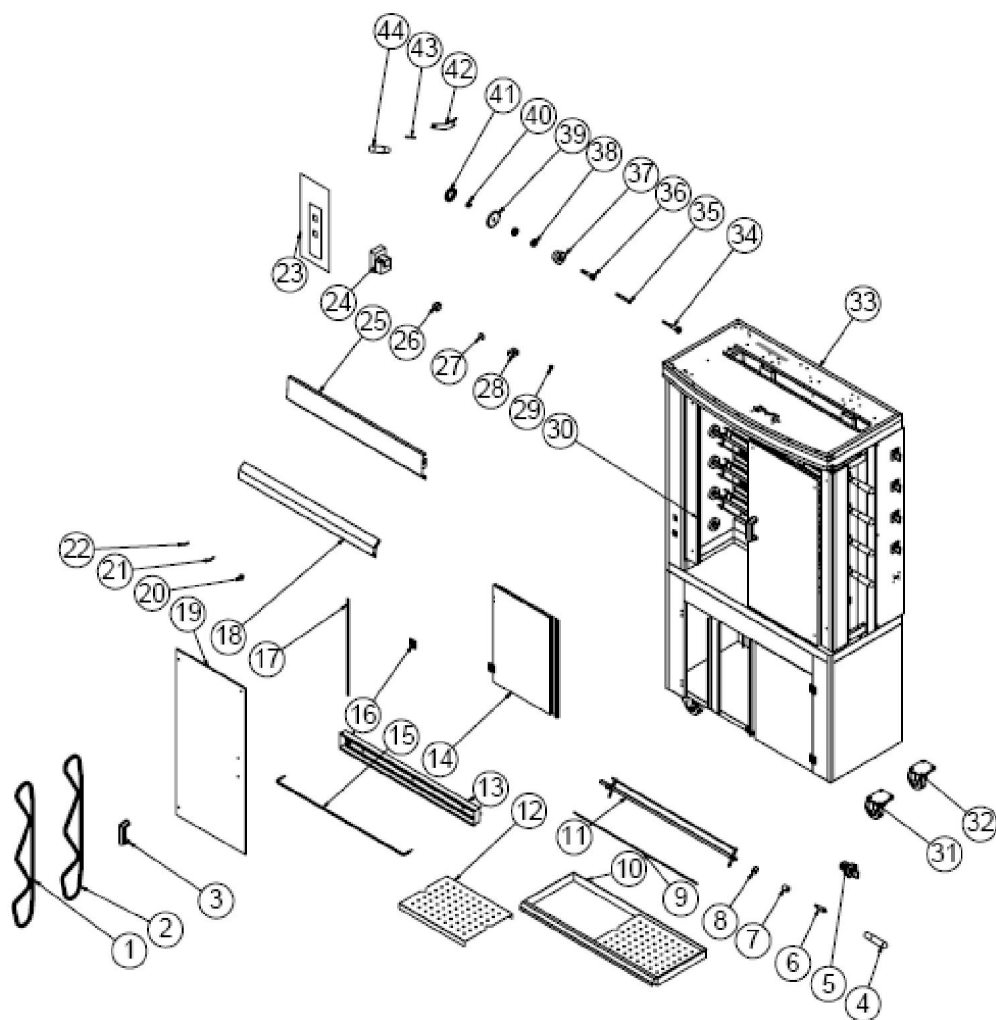
H SPARE PARTS LIST - DISASSEMBLED VIEW

		U. CODE
NAME	NO 1 SLEEVE NUT 2	M.MUH-045
	FEMALE THREAD	YSC-KNX.PLC-LZ-0014
3	6202 ZZ BEARING SHAFT	M.RLM-ISI-012
	BEARING 4 5	YTL-KNX.PLC-KS-0013
	SHAFT SHORT 6	YTL-KNX.PLC-KS-0004
	BULB 7 SHAFT	M.ELK-LMB-ARM-010
	LONG 8 CHASSIS	YTL-KNX.PLC-KS-0005
9	ENGINE	.
		M.ELK-MTR-RMM-002
10	KEYS 0-1	GST.M.ELK-SLT-ANL-003
11	DOOR LOCK CLIP	GST.M.AKS-KLT-GNL-007
12	KAPI KŷLYT APARATI	GST.M.AKS-KLT-GNL-006
13	MŷKA	M.CAM-MKA-007
14	LOWER HINGE	YTL-KNX.PLC-KS-0017
15	MOTOR GEAR	M.MON-DSL-003
16	CLOSING SHEET TOP	YSC-KNX.PLC-LZ-0001
17	CLOSING PLATE 18	YSC-KNX.PLC-LZ-0024
	TURNING SHAFT 19	YTL-KNX.PLC-KS-0001
	SKEWER SHAFT	YCB-TL-YCB-TL-304-5,8-830
20	RESISTANCE BAGS	YSC-KNX.PLC-PN-0047
21	U FLAT RESISTANCE	M.ELK-RKR-BRU-PLC-001
22	TEMPERED GLASS	M.CAM-TMP-042
23	SHORT MOTOR CHAIN	M.MUH-078
24	BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010
25	LONG CHAIN 26	M.MUH-079
skewer holder plate 27		YSC-KNX.PLC-LZ-0025
skewer holder shaft		YTL-KNX.PLC-KS-0018
28	BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010
29	SUZEK SHEET	YSC-KNX.PLC-PN-0012
30	OIL PAN SHEET	YSC-KNX.PLC-PN-0011
31	MONEY	YSC-KNX.PLC-LZ-0007
32	SPACER PARTS	YTL-KNX.PLC-KS-0007
33	HANDLE BUSH 34	YTL-KNX.PLC-KS-0003
	SWITCH	M.ELK-SLT-PKO-002
35	PANEL GROUP	M.ELK-DMT-PLC-004

Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

H

SPARE PARTS LIST - DISASSEMBLED VIEW



Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

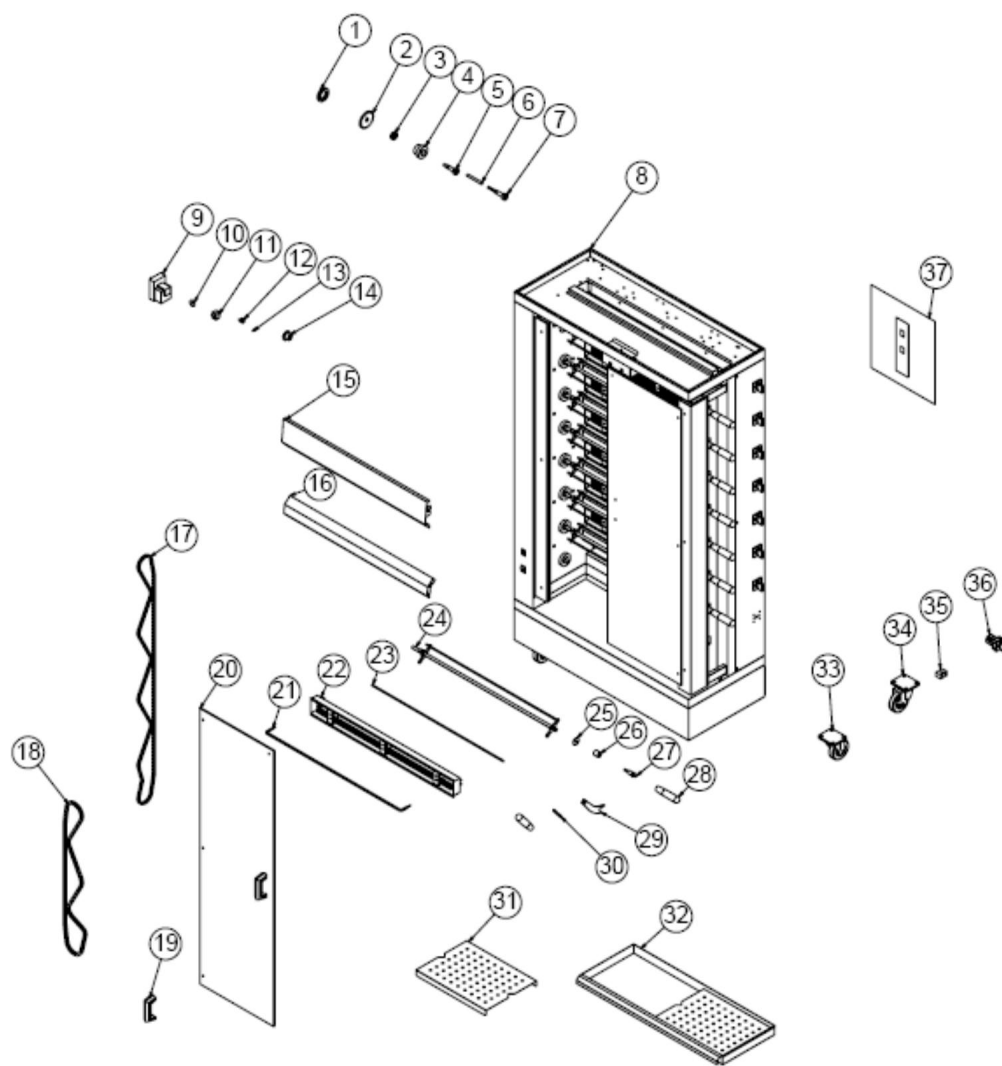
H SPARE PARTS LIST - DISASSEMBLED VIEW

NO		U. CODE
	NAME SHORT ENGINE	M.MUH-078
12	CHAIN LONG	M.MUH-079
3	CHAIN BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010
4	OVAL HANDLE	M.MUH-015
5	SWITCH	M.ELK-SLT-PKO-002
6	INTERMEDIATE	YTL-KNX.PLC-KS-0007
7	PART HANDLE	YTL-KNX.PLC-KS-0003
8		YSC-KNX.PLC-LZ-0007
9	BUSH	YCB-TL-YCB-TL-304-5,8-830
10	WASHER SKEWER	YSC-KNX.PLC-PN-0011
11	SHAFT OIL PAN	YTL-KNX.PLC-KS-0001
12	SHEET	YSC-KNX.PLC-PN-0012
13	TURNING SHAFT DRAIN SHEET RESISTANCE SHEET	YSC-KNX.PLC-PN-0047
14	COVER SHEET	YSC-KNX.PLC-PN-0067
15	U FLAT RESISTANCE	M.ELK-RKR-BRU-PLC-001
16	HINGE 17	GST.M.AKS-MNT-PLC-001
	COVER SET SHEET	YSC-KNX.PLC-LZ-0036
18	CLOSING SHEET	YSC-KNX.PLC-LZ-0024
19	TEMPERED GLASS	M.CAM-TMP-042
20	MIKNATIS	GST.M.MIK-PG-001
21	DOOR LOCK CLIP	GST.M.AKS-KLT-GNL-007
22	KAPI KÝLYT APARATI	GST.M.AKS-KLT-GNL-006
23	PANEL GROUP	M.ELK-DMT-PLC-004
24	MOTOR	M.ELK-MTR-RMM-002
25	CLOSING SHEET TOP	YSC-KNX.PLC-LZ-0001
26	KEYS 0-1	GST.M.ELK-SLT-ANL-003
27	MÝKA	M.CAM-MKA-007
28	BOTTOM HINGE	YTL-KNX.PLC-KS-0017
29	COVER BUSH	YTL-KNX.PLC-KS-0010
30	MOTOR GEAR	M.MON-DSL-003
31	FRENCH WHEELS	GST.M.AKS-TKR-PS-005
	BRAKE WHEEL 32	GST.M.AKS-TKR-PSF-006
33	SIX	
34	MILES LONG	YTL-KNX.PLC-KS-0005
35	BULB	M.ELK-LMB-ARM-010
	ÝÝÝ ÝÝÝÝ 36	YTL-KNX.PLC-KS-0004
37	SHAFT BEARING	YTL-KNX.PLC-KS-0013
38	6202 ZZ BEARING	M.RLM-ISI-012
39	EXTERNAL GEAR	YSC-KNX.PLC-LZ-0014
40	PÝM	GST.B-PIM-SYH-YAR-5'20
41	COLL NUT SKEWER HOLDING	M.MUH-045
	PLATE 42 SKEWER	YSC-KNX.PLC-LZ-0025
42	HOLDING SHAFT	YTL-KNX.PLC-KS-0018
44	BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010

Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

H

SPARE PARTS LIST - DISASSEMBLED VIEW



Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

H SPARE PARTS LIST - DISASSEMBLED VIEW

NO	NAME OF THE PRODUCT	U. CODE
1	COIL NUT 2	M.MUH-045
	EXTERNAL GEAR	YSC-KNX.PLC-LZ-0014
3	6202 ZZ BEARING	M.RLM-ISI-012
4	SPINDLE BEARING	YTL-KNX.PLC-KS-0013
5	ÿÿÿ ÿÿÿÿ	YTL-KNX.PLC-KS-0004
6	BULB 7	M.ELK-LMB-ARM-010
	MILE LONG 8	YTL-KNX.PLC-KS-0005
	CHASSIS	
9	MOTOR	M.ELK-MTR-RMM-002
10	MÿKA	M.CAM-MKA-007
11	KEYS 0-1	GST.M.ELK-SLT-ANL-003
12	DOOR LOCK CLIP	GST.M.AKS-KLT-GNL-007
13	KAPI KÿLÿT APARATI	GST.M.AKS-KLT-GNL-006
14	MOTOR GEAR	M.MON-DSL-003
15	CLOSING SHEET TOP	YSC-KNX.PLC-LZ-0001
16	CLOSING SHEET	YSC-KNX.PLC-LZ-0024
17	LONG CHAIN	M.MUH-080
18	SHORT MOTOR CHAIN	M.MUH-078
19	BAKELITE HANDLE	GST.M.AKS-KLP-BKL-010
20	TEMPERED GLASS 21	M.CAM-TMP-041
	U FLAT RESISTANCE	M.ELK-RKR-BRU-PLC-001
22	RESISTANCE SHEET 23	YSC-KNX.PLC-PN-0047
	SKEWER SHAFT	YCB-TL-YCB-TL-304-5,8-830
24	TURNING SHAFT	YTL-KNX.PLC-KS-0001
25	MONEY	YSC-KNX.PLC-LZ-0007
26	HANDLE SIGN	YTL-KNX.PLC-KS-0003
27	SPACER PARTS	YTL-KNX.PLC-KS-0007
28	OVAL KULP	M.MUH-015
29	skewer holder plate 30	YSC-KNX.PLC-LZ-0025
	skewer holder shaft	YTL-KNX.PLC-KS-0018
31	SUZEK SHEET	YSC-KNX.PLC-PN-0012
32	OIL PAN SHEET	YSC-KNX.PLC-PN-0011
33	FRENCH WHEELS	GST.M.AKS-TKR-PS-005
34	WHEELS WITH BRAKES	GST.M.AKS-TKR-PSF-006
35	LOWER HINGE 36	YTL-KNX.PLC-KS-0017
	SWITCH	M.ELK-SLT-PKO-002
37	PANEL GROUP	M.ELK-DMT-PLC-003

Sinco Signature Gas Chicken Rotisserie 48 Bird, SC-6

ELECTRICAL CIRCUIT DIAGRAM

