

User Manual



Wall of Flame
FF-Series



ubert

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2 Important References

2.1 Basic safety instructions

2.1.1 Please read advices in the operation manual carefully

- It is important to have knowledge of the basic safety instructions and of your local safety regulations.
- This operation manual contains the most important advices to operate the appliance in the right safe way.
- We suggest that all operating personnel will follow both, this manual and especially these safety advices carefully.
- Please follow also the safety instructions issued by your local authorities.

2.1.2 Obligation of the owner/user

The owner/user declares, that he only allows the following personnel to operate the Wall of Flame Rotisserie:

- People being trained to operate this appliance and do know the regulations about basic safety instructions and how to prevent possible accidents.
- People who know about the safety chapter and the warnings within this operation manual. They have to confirm by signing.

These obligations are subject to be checked on a regular basis.

2.1.3 Obligation of the operating personnel

Personnel, being requested to operate this appliance, hereby confirm the following:

- That they know about the basic safety instructions and do know the regulations how to prevent possible accidents.
- That they have read the safety chapter and warnings in this operation manual and they have confirmed with their signature having understood all information.

2.1.4 How to use the Rotisseries. Possible risks.

Wall of Flame Rotisseries are built following the latest standard of technic and according to all safety regulations. However, while operating in case of not following all safety instructions, they may cause severe risks for the operators and other people's life. They may also cause possible damages to the appliance. Therefore, the appliance is only for the use of:

- Operation according to the designed purpose of a rotisserie.
- Being in optimal safe and technical conditions.

All malfunctions, which may affect the safety of the appliance must be repaired immediately.

2.1.5 Operation according to the designed purpose

All Wall of Flame Rotisseries are built for the preparation of food only. Any other use of the unit are only allowed after consulting UBERT GASTROTECHNIK GMBH. Damages which result out of wrong use UBERT GASTROTECHNIK GMBH cannot be held responsible. Part of the due use is also:

- the consideration of all references of the operating manual and
- the observance of necessary maintenance and service.
- We recommend a semi-annually maintenance interval.

2.2 Warranty and Liability

All products from the manufacturer are manufactured to the high nowadays technical standards and comply with all valid regulations. The manufacturer will grant a warranty to compensate all recognized valid claims. All other Warranty and Liability claims for people and appliances are excluded, especially if a possible damage is caused:

- In case of any improper use not according to the designed purpose.
- In case of wrong installation, incorrect setting into operation, wrong treatment and maintenance of the appliance.
- In case of operating the appliance with faulty, missing or not working safety features.
- By disregarding of the operation manual advices especially in the view of transport, storage, installation, setting into operation, operation and maintenance.
- By changing the appliance without any written permission.
- By changing the power dates without any written permission.
- In the case of non-regular maintenance of any parts being subject to wear and tear.
- In case of nonprofessional service.
- In case of any force majeure.

2.3 Explanation of Symbols and notes for the user

Within this operation manual you will find the following signs and symbols:



This symbol stands for a possible danger for life and health. It also points out to a possible hazardous situation.

To disregard these symbols may cause severe hazardous effects up to severe injuries. It may also cause severe damages to your appliance!



This symbol will give important notes to the user how to treat the appliance in the right way.

To disregard these symbols may cause a possible damage to your appliance or to the environment!



This symbol will give you useful tips and advices.

They will help you in using all functions of the appliance in the best way!

2.4 Right of origin (Copyright)

The copyright on this operation manual remains strictly with the manufacturer. It is only issued for the owner and his trained personnel. This manual contains regulations and advices which either in parts or the full brochure may not be:

- duplicated
- circulated or
- used or announced for a different purpose.

Violation may cause criminal prosecution.



2.5 Special safety notes for the user

2.5.1 Safety devices (Protection units)

- Before setting the appliance into operation all safety devices and all removable parts have to be fitted and must operate in working order.
- Safety devices may only be removed after switching off the appliance completely. You must make sure, that the appliance cannot be switched on again during maintenance processes.
- All parts and components have to be fitted according to the regulations.

2.5.2 For your information (Informing safety steps)

- These operating instructions should be kept always together with the appliance.
- Supplementing to the operation instructions within this manual all local regulations for accident prevention and for the protection of the environment are to be considered.
- All stickers for safety and possible hazards on the appliance have to be in a good readable condition and in a visible position.

2.5.3 Personnel training

- Only trained and instructed personnel is allowed to operate the appliance.
- The responsibilities of the personnel are to be determined clearly for installing, start-up, operation, assembling, and servicing of the unit.
- Personnel not being trained yet are only allowed to operate the unit under supervision of a trained and experienced person.

2.5.4 Operating the controls

- Only trained personnel is allowed to operate the controls.

2.5.5 Safety check during operation

- Only operate the appliance if all safety devices are working properly.
- Before switching on, make sure that there is no danger for any person while the appliance is starting to operate.
- Check appliance at least once per day with regard to visible damages and to the function of all safety devices.

2.5.6 Possible hazards caused by electric energy

- Repair works on electrical leads and devices must be carried out by qualified electricians only.
- The connection must follow the rules of the local determinations.
- Check the electrical components of the appliance on a regular basis. Wiring being connected improper or melted cables have to be repaired immediately.
- If there is a need of repair works on life electrical components, always a second person is required to attend and to switch off the main switch in case of emergency.

2.5.7 Special areas of danger

- All removable parts are only to be removed if the Wall of Flame Rotisserie is switched off and all surfaces and parts are not hot anymore!
- Caution while removing grilled food! All parts may be hot and may cause severe burnings to your skin. Do not reach into the rotisserie while the appliance is hot and operating. Before removing the waste fat pan take out the waste liquids.

2.5.8 Maintenance, Trouble Shooting

- All prescribed adjustment-, maintenance- and service works must be carried out by an authorized service technician on a regular basis.
- Before starting these maintenance- and service works the personnel must be clearly informed.
- Pull out the plug before maintaining, inspecting and repairing is performed.
- Make sure that all loose screw connections are fixed and secured again.
- Check all safety devices and their proper function carefully at the end of all maintenance-, service and repair works.

2.5.9 Technical amendments to the appliance

- No amendments, changings or reconstructions to the appliance are allowed to be carried out without the written permission of the manufacturer. Never weld on load-bearing parts of construction.
- All reconstructions do require a written permission of the manufacturer.
- Improper parts have to be changed immediately.
- Only use original spare parts.
- If you use spare parts of a third party, we cannot take over responsibility of their safe construction and of any proper use in our appliances. All possible damages caused by the use of improper parts will not be covered by the manufacturer.
- In case of reconstructions which impair the supply of air for combustion, the function of the unit has to be examined again.

2.5.10 Cleaning and waste disposal

All matters and materials should be used only in accordance with their purpose. Used materials, especially those for lubricating and cleaning must be disposed in accordance with the valid regulations. Only use detergents which are in accordance with the food hygienic regulations, environmental regulations and the regulations issued by your local authorities.

3 Product information

3.1 Introduction

The most important feature of the FF-series rotisseries is the high functionality with very attractive optical effects. That guarantees an optimum food processing and presentation, which is the basis for every selling success.

3.2 Special Features

- Enamelled execution
- Optimum grilling result due to movable spits
- Heat storing cast iron or steel radiators
- Elegant design by metal decoration
- Excellent flame optical effect by glowing glass filaments
- Illumination by halogen light

3.3 Technical Data

3.3.1 Capacity

Depending on the size up to 6 chickens per spit.

3.3.2 Dimensions [mm]

Model	W x H x D	Number of Spits:
FF - 22:	1120 x 1000 x 675	2
FF - 24:	1120 x 1515 x 675	4
FF - 26:	1120 x 2030 x 675	6
FF - 28:	1120 x 2545 x 675	8
FF - 32:	1450 x 1000 x 675	2
FF - 34:	1450 x 1515 x 675	4
FF - 36:	1450 x 2030 x 675	6
FF - 38:	1450 x 2545 x 675	8
FF - 42:	1780 x 1000 x 675	2
FF - 44:	1780 x 1515 x 675	4
FF - 46:	1780 x 2030 x 675	6
FF - 48:	1780 x 2545 x 675	8

3.3.3 Weight [kg]

Model	Net weight:
FF - 22:	ca 210kg
FF - 24:	ca 290kg
FF - 26:	ca 340kg
FF - 28:	ca 410kg
FF - 32:	ca 280kg
FF - 34:	ca 380kg
FF - 36:	ca 440kg
FF - 38:	ca 510kg
FF - 42:	ca 380kg
FF - 44:	ca 445kg
FF - 46:	ca 495kg
FF - 48:	ca 565kg

3.3.4 Electrical Details, Power Consumption, Noise Emission

Type	el. connection [EA]	power cons.	noise emission
all types	230V, 1/N, 50Hz	0.7 kW	< 70 dB (A)

3.3.5 Nozzle table

Model	Kind of gas	Number of main nozzles = number of burners	Size of main nozzles [mmx100]	Size of minimum nozzles [mmx100]	Opening of primary air [mm]	Size of nozzle ignition burner [mmx100]
FF 22	LPG 50mbar	1	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 22	LPG 30mbar	1	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 22	Natural gas H	1	240	50 (adjustable)	open	35 (adjustable)
FF 22	Natural gas L	1	260	50 (adjustable)	open	35 (adjustable)
FF 22	Natural gas E+	1	240	50 (adjustable)	open	35 (adjustable)
FF 24	LPG 50mbar	2	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 24	LPG 30mbar	2	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 24	Natural gas H	2	240	50 (adjustable)	open	35 (adjustable)
FF 24	Natural gas L	2	260	50 (adjustable)	open	35 (adjustable)
FF 24	Natural gas E+	2	240	50 (adjustable)	open	35 (adjustable)
FF 26	LPG 50mbar	3	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 26	LPG 30mbar	3	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 26	Natural gas H	3	240	50 (adjustable)	open	35 (adjustable)
FF 26	Natural gas L	3	260	50 (adjustable)	open	35 (adjustable)
FF 26	Natural gas E+	3	240	50 (adjustable)	open	35 (adjustable)
FF 28	LPG 50mbar	4	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 28	LPG 30mbar	4	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 28	Natural gas H	4	240	50 (adjustable)	open	35 (adjustable)
FF 28	Natural gas L	4	260	50 (adjustable)	open	35 (adjustable)
FF 28	Natural gas E+	4	240	50 (adjustable)	open	35 (adjustable)
FF 32	LPG 50mbar	2	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 32	LPG 30mbar	2	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 32	Natural gas H	2	210	50 (adjustable)	open	35 (adjustable)
FF 32	Natural gas L	2	230	50 (adjustable)	open	35 (adjustable)
FF 32	Natural gas E+	2	210	50 (adjustable)	open	35 (adjustable)
FF 34	LPG 50mbar	4	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 34	LPG 30mbar	4	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 34	Natural gas H	4	210	50 (adjustable)	open	35 (adjustable)
FF 34	Natural gas L	4	230	50 (adjustable)	open	35 (adjustable)
FF 34	Natural gas E+	4	210	50 (adjustable)	open	35 (adjustable)
FF 36	LPG 50mbar	6	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 36	LPG 30mbar	6	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 36	Natural gas H	6	210	50 (adjustable)	open	35 (adjustable)
FF 36	Natural gas L	6	230	50 (adjustable)	open	35 (adjustable)
FF 36	Natural gas E+	6	210	50 (adjustable)	open	35 (adjustable)
FF 38	LPG 50mbar	8	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 38	LPG 30mbar	8	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 38	Natural gas H	8	210	50 (adjustable)	open	35 (adjustable)
FF 38	Natural gas L	8	230	50 (adjustable)	open	35 (adjustable)
FF 38	Natural gas E+	8	210	50 (adjustable)	open	35 (adjustable)

Model	Kind of gas	Number of main nozzles =number of burners	Size of main nozzles [mmx100]	Size of minimum nozzles [mmx100]	Opening of primary air [mm]	Size of nozzle ignition burner [mmx100]
FF 42	LPG 50mbar	2	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 42	LPG 30mbar	2	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 42	Natural gas H	2	240	50 (adjustable)	open	35 (adjustable)
FF 42	Natural gas L	2	260	50 (adjustable)	open	35 (adjustable)
FF 42	Natural gas E+	2	240	50 (adjustable)	open	35 (adjustable)
FF 44	LPG 50mbar	4	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 44	LPG 30mbar	4	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 44	Natural gas H	4	240	50 (adjustable)	open	35 (adjustable)
FF 44	Natural gas L	4	260	50 (adjustable)	open	35 (adjustable)
FF 44	Natural gas E+	4	240	50 (adjustable)	open	35 (adjustable)
FF 46	LPG 50mbar	6	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 46	LPG 30mbar	6	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 46	Natural gas H	6	240	50 (adjustable)	open	35 (adjustable)
FF 46	Natural gas L	6	260	50 (adjustable)	open	35 (adjustable)
FF 46	Natural gas E+	6	240	50 (adjustable)	open	35 (adjustable)
FF 48	LPG 50mbar	8	130	80 (screwed tightly)	open	20 (screwed tightly)
FF 48	LPG 30mbar	8	140	90 (screwed tightly)	open	20 (screwed tightly)
FF 48	Natural gas H	8	240	50 (adjustable)	open	35 (adjustable)
FF 48	Natural gas L	8	260	50 (adjustable)	open	35 (adjustable)
FF 48	Natural gas E+	8	240	50 (adjustable)	open	35 (adjustable)

For the Netherlands with connection pressure 25 mbar for natural gas the nozzle size (main nozzle) is: 220 [mmx100]

3.3.6 Indication of consumption

Model	Kind of gas	Max. Nominal Heat Load [kW]	Min. Nominal Heat Load [kW]	Consumption flow of LPG on HuB=12,68 kwh/kg [kg/h]	Consumption flow Natural gas H on HuB=9,45 kwh/m ³ [m ³ /h]	Consumption flow Natural gas L on HuB=8,125 kwh/m ³ [m ³ /h]
FF 22	LPG	10	3,47	0,79	/	/
FF 22	Natural gas H	10	2,83	/	1,05	/
FF 22	Natural gas L	10	3,04	/	/	1,23
FF 22	Natural gas E+ 20mbar	10	2,83	/	1,05	/
FF 22	Natural gas E+ 25mbar	9	2,33	/	1,05	/
FF 24	LPG	20	6,93	1,58	/	/
FF 24	Natural gas H	20	5,65	/	2,11	/
FF 24	Natural gas L	20	6,08	/	/	2,46
FF 24	Natural gas E+ 20mbar	20	5,65	/	2,11	/
FF 24	Natural gas E+ 25mbar	18	4,67	/	2,11	/
FF 26	LPG	30	10,4	2,37	/	/
FF 26	Natural gas H	30	8,48	/	3,17	/
FF 26	Natural gas L	30	9,12	/	/	3,69
FF 26	Natural gas E+ 20mbar	30	8,48	/	3,17	/
FF 26	Natural gas E+ 25mbar	27	7	/	3,17	/
FF 28	LPG	40	13,87	3,15	/	/
FF 28	Natural gas H	40	11,31	/	4,23	/
FF 28	Natural gas L	40	12,16	/	/	4,93
FF 28	Natural gas E+ 20mbar	40	11,31	/	4,23	/
FF 28	Natural gas E+ 25mbar	36	9,33	/	4,23	/
FF 32	LPG	15	5,2	1,18	/	/
FF 32	Natural gas H	15	4,24	/	1,58	/
FF 32	Natural gas L	15	4,56	/	/	1,85
FF 32	Natural gas E+ 20mbar	15	4,24	/	1,58	/
FF 32	Natural gas E+ 25mbar	13,5	3,5	/	1,58	/
FF 34	LPG	30	10,4	2,37	/	/
FF 34	Natural gas H	30	8,48	/	3,17	/
FF 34	Natural gas L	30	9,12	/	/	3,69
FF 34	Natural gas E+ 20mbar	30	8,48	/	3,17	/
FF 34	Natural gas E+ 25mbar	27	7	/	3,17	/
FF 36	LPG	45	15,6	3,55	/	/
FF 36	Natural gas H	45	12,72	/	4,75	/
FF 36	Natural gas L	45	13,68	/	/	5,54
FF 36	Natural gas E+ 20mbar	45	12,72	/	4,75	/
FF 36	Natural gas E+ 25mbar	40,5	10,5	/	4,75	/
FF 38	LPG	60	20,8	4,73	/	/
FF 38	Natural gas H	60	16,96	/	6,34	/
FF 38	Natural gas L	60	18,24	/	/	7,39
FF 38	Natural gas E+ 20mbar	60	16,96	/	6,34	/
FF 38	Natural gas E+ 25mbar	54	14	/	6,34	/

Model	Kind of gas	Max. Nominal Heat Load [kW]	Min. Nominal Heat Load [kW]	Consumption flow of LPG on HuB=12,68 kwh/kg [kg/h]	Consumption flow Natural gas H on HuB=9,45 kwh/m ³ [m ³ /h]	Consumption flow Natural gas L on HuB=8,125 kwh/m ³ [m ³ /h]
FF 42	LPG	20	6,94	1,58	/	/
FF 42	Natural gas H	20	5,66	/	2,1	/
FF 42	Natural gas L	20	6,08	/	/	2,46
FF 42	Natural gas E+ 20mbar	20	5,66	/	2,1	/
FF 42	Natural gas E+ 25mbar	18	4,66	/	2,1	/
FF 44	LPG	40	13,86	3,16	/	/
FF 44	Natural gas H	40	11,3	/	4,22	/
FF 44	Natural gas L	40	12,16	/	/	4,92
FF 44	Natural gas E+ 20mbar	40	11,3	/	4,22	/
FF 44	Natural gas E+ 25mbar	36	9,34	/	4,22	/
FF 46	LPG	60	20,8	4,74	/	/
FF 46	Natural gas H	60	16,96	/	6,34	/
FF 46	Natural gas L	60	18,24	/	/	7,38
FF 46	Natural gas E+ 20mbar	60	16,96	/	6,34	/
FF 46	Natural gas E+ 25mbar	54	14	/	6,34	/
FF 48	LPG	80	27,74	6,3	/	/
FF 48	Natural gas H	80	22,62	/	8,46	/
FF 48	Natural gas L	80	24,32	/	/	9,86
FF 48	Natural gas E+ 20mbar	80	22,62	/	8,46	/
FF 48	Natural gas E+ 25mbar	72	18,66	/	8,46	/

3.3.7 Valid categories for the use of the Wall of Flame Rotisserie

Country	Country Specification	Category	Pressure
Germany	DE:	II2ELL3B/P	20, 50 mbar
Austria	AT:	II2H3B/P	20, 50 mbar
Italy	IT:	I2H	20 mbar
Portugal	PT:	I2H	20 mbar
Spain	ES:	I2H	20 mbar
Sweden	SE:	II2H3B/P	20, 30 mbar
Switzerland	CH:	II2H3B/P	20, 50 mbar
Netherland	NL:	II2L3P, II2L3B/P	25, 30, 50 mbar
Denmark	DK:	II2H3B/P	20, 30 mbar
Finland	FI:	II2H3B/P	20, 30 mbar
Ireland	IE:	I2H	20 mbar
Great Britain	GB:	I2H	20 mbar
Norway	NO:	II2H3B/P	20, 30 mbar
Belgium	BE:	I2E I3P	20, 50 mbar
France	FR:	II2E+3B/P	20/25, 50 mbar
Iceland	IS	II2H3B/P	20, 30 mbar
Czech Republic	CZ	II2H3B/P	20, 30 mbar

3.3.8 Name Plate

The installation and operation manual is made for the Ubert Wall of Flame Rotisserie of the model series FF with the categories of natural gas and LPG mentioned under point 3.3.8. The units correspond to kind of construction "A".

The type plate is fixed on the front side of the unit and bears the following indications:

- Serial number, type
- Order number kind of construction acc. to DIN-EN 203 A B
- Applicable for natural gas H/L and LPG
- Category
- Adjusted for natural gas H 20 mbar
- for natural gas L 20 mbar
- for LPG mbar
- Heat Load kW
- Adjustment pressure / pressure control [mbar]
- Consumption: natural gas H m³/h
- natural gas L [m³/h]
- LPG [kg/h]
- Power [kW]
- Electrical connection.: V N Hz
- 0085

Differing from a.m. indications the type plate will be executed suitable for the following countries:

Netherlands for natural gas L: connection pressure 25 mbar

France and Belgium for natural gas E+: connection pressure 20 resp.. 25 mbar.

3.3.9 Construction of the Wall of Flame Rotisserie und equipment

The unit is a Wall of Flame Rotisserie with atmospheric main burners, pilot flame burner and chicken spits which are driven by a motor chain gear. The gas connection is at the lower right side of the unit. The temperature control is made by multiple adjustment valves with thermoelectrical ignition safety device (fully ignition safe gas armatures) The operation temperature can be adjusted infinitely variable from the minimum adjustment to the maximum adjustment. Each burner is ignited separately by a piezo igniter. Motor and illumination are switched on or off by turning cam switches.

4 Initial Installation Procedure

Our Wall of Flame Rotisseries are packed for safe transport, so that they can reach their destination without any damages. However, we advise an examination of the Wall of Flame Rotisserie right after delivery.



Attention! Do report visible damages immediately!

4.1 Unpacking

- Open the box and take out the wrapping and filling material carefully.
- Take out all single parts and check whether these are complete (compare with enclosed dispatch documents).
- Now please remove the cardboard packaging and all wrapping and covering folios from the rotisserie.

4.2 Installation

4.2.1 General information

- Install the feet of the unit and set it up at the place as wanted.
- Set up the unit on an even, horizontal surface! Line up the unit horizontal.
- Observe that all slots for air supply and ventilation are held free and are at least 100 mm away from walls or similar things which could block the slots.
- Take care that the area around the rotisserie is free in order to load, unload, clean the unit or that maintenance works can be done smoothly.
- The unit has to be set up in a way that the surrounding area can be cleaned.



4.2.2 Place of operation

Attention! The device must be placed on a level, solid and fireproof surface in an well ventilated room under an on-site extraction hood. Depending on the type, the device can be placed freely, on a temperature-resistant wall or with other devices in a row. A minimum distance of 100mm from the sidewalls, the rear wall and walls mad of possibly combustible material must be met. When these distances are too narrow, you have to take heat conversation measures, e.g. tiling the walls or affixing of a radiation protection. Before you connect the device, you have to check the type plate, whether the device is approved for the used gas type. If the kind of gas indicated on the type plate does not agree with the required kind of gas, the installation of the device is not allowed until the unit has been adjusted according to the requirements



4.2.3 Statutory orders, technical regulations and directions

The following regulations have to be observed when the unit is set up:

- local statutory orders
- local laws valid for your countries
- technical regulations for LPG
- directions of the local gas supply company



Furthermore, regulations of accident prevention valid for your country have to be observed.

For operating the unit outside Germany, the national laws, technical regulations and directions of the specific country are valid.

4.2.3 Special advices regarding the gas exhaust

Attention! The rotisserie has to be set up in sufficiently ventilated rooms and below an existing ventilation hood. The unit corresponds to kind of construction "A". The installation to an exhaust gas device (ventilation hood) is necessary in order to lead out the exhaust gas immediately.



4.2.4 Installation

Before the installation get the approval from your gas supply company. Only approved technicians are allowed to make the gas connection in compliance with the following relevant regulations. The devices require regular maintenance by an approved technician, especially in regard to burner-, controller-, and safety installations. Maintenance, conversion to another type of gas should only be carried out by a technician, approved by the responsible gas supply company.



4.3 Electrical connection

Note! Note that also after installation and electrical connection the plug must be accessible. If this is not possible due to structural reasons, or if the unit is connected permanently, the power supply needs to have an interlock switch.



Note! During any servicing, take care that the unit is disconnected from the mains! Not paying attention may result in injury!



Please learn the electrical and technical data of your unit from the nameplate.

- The unit is ready for plug-in.
- For power supply a shockproof socket is necessary.
- Make sure the supply cable is protected separately with 16 Amps.

The existing connection cable for the electrical connection is positioned at the lower right rear wall.



Note!

After finishing any installation work, maintenance or repair check whether the ground wires are connected properly to the casing.



4.4 Gas connection

Please control, if the device is arranged for the present type of gas. Compare the indicated kind of gas on the type plate with the existing kind of gas. If this is not identical, you have to make adjustments to meet the local conditions. The gas connection depends on the type (external thread right to DIN-ISO 7/1 [DIN 2999 Part 1] $\frac{3}{4}$ inch). The connection with the gas supply has to be made with a connection armature (under observation of DVGW-TRGI resp. TRF and DVGW- worksheet G-634). Only an approved technician is allowed to do this. After the gas connection has been made, all connection points and also the device itself must be checked for leaks. This has to be made under operating pressure by leak detection spray or by brushing with a non-corrosive foam-forming medium.



4.4.1 Preparation for operation

The units have to be checked on their designed nominal heat load and adjusted accordingly if required when they are installed the first time or after any maintenance work. This has to be made. Please learn the necessary values from the table in section 3.3.7.

4.4.2 Control of nominal heat load

Firstly, please check whether the unit is adjusted for the existing kind of gas. For this you have to check whether the indication on the type plate corresponds to the existing kind of gas. If you adjust the unit for other gas types please check the indication of the nozzles. The nominal heat load results from using the right nozzle with connection pressure of

- + 20 mbar with natural gas H and natural gas L (for France E+)
- + 50 mbar with LPG

by taking effect of the corresponding nozzle area.

The permission of operation with the resulting nominal heat load under dependency of the planned nozzles results from the following connection pressure bounds:

- 15 to 25 mbar with natural gases)
- 25 to 35 mbar and 42.5 to 57.5 mbar with LPG

Starting the operation outside these pressure bounds is not permitted.

The connection pressure is measured by a pressure gauge (indication exactness: 0.1 mbar). For this the sealing screw in the connection pressure measuring socket of the main gas supply has to be loosened and the pressure gauge has to be connected.

4.4.3 Checking of nominal heat load with LPG

Check whether the indication of used nozzles corresponds to the indications of the manufacturer. Secure that the existing low-pressure regulator on site does not exceed a maximum output pressure of 50 mbar according to section 4.4.2 (control of type plate or pressure measurement).

4.4.4 Control of function

- Set the unit into operation according to the manual.
- Check the unit for gas leaks.
- Check the correct adjustment of primary air and nozzles (pilot flame device, main nozzles (at the burner nozzle assembly), minimum adjustment nozzles (at the all gas valve).
- Check the transmission ignition and regularly flames of the burners with minimum and maximum adjustment.
- A maintenance contract is recommended.

4.5 Re-adjustment

Attention! Before any re-adjustment works at the unit are executed the main gas supply has to be closed and the unit has to be unplugged firstly.



All units of our production are single examined and are adjusted for the kind of gas required by the customer. If no indication has been made, the units are principally adjusted for LPG. If the unit is to be re-adjusted it has to be observed that this is made by an approved technician or by the Ubert service technicians. The corresponding nozzles sizes are to be find in the nozzle table. For re-adjustment the following measures have to be made:

- Replacement of pilot flame nozzles.
- Replacement of main nozzles.
- Replacement of bypass nozzle
- Adjustment of primary air.
- Checking of function and indication of new gas type on the type plate at the front of the unit.

4.5.1 Replacement of pilot flame nozzle (pilot flame device)

- Close the main gas supply and unplug the unit.
- Remove the side walls after unscrewing them.
- Remove the ignition cable from the ignition plug at the pilot flame.
- Unscrew the ignition plug from the pilot flame device.
- Unscrew the gas supply connected to the pilot flame device.
- Remove the thermo feeler.

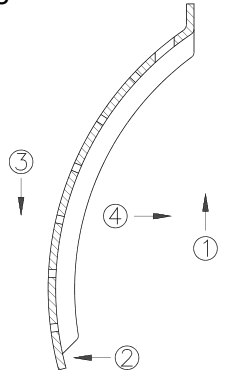
- Unscrew the pilot flame device.
 - Unscrew the nozzle after removal of the union and replace it according to the nozzle table.
- The assembling is to be made in reversed sequence. Afterwards the function has to be checked.

4.5.2 Replacement of main nozzle

- Close the main gas supply and unplug the unit.

Access from the front side of the unit:

- Remove the spits and fat drawers
- Remove the ribs as follows:
 1. Push the rib upwards.
 2. Push the lower rib to the rear.
 3. Pull the rib downwards.
 4. Remove the rib to the front.



Access from the rear side of the unit

- Remove the rear wall after unscrewing it.

- Remove the burner nozzle assembly from the injector case (cast iron part) after unscrewing the fixing screw at the injector case and the union of the gas supply from the all gas valve.
- Unscrew the main nozzle from the burner nozzle assembly and replace it according to the nozzle table.

The re-assembling is to be made in reversed sequence. Afterwards check the function.

4.5.3 Replacement of bypass- / minimum adjustment nozzle

- Remove the lower fat drawer and the bottom plate.
- Pull off the control knobs from the operation panel.
- Pull off the ignition cable from all piezo ignitors.
- Remove the front/operation panel carefully after unscrewing it.
- The minimum adjustment nozzle is to be find at the upper front side of the all gas valve.
- Unscrew the minimum adjustment nozzle and replace it according to the nozzle table.

The re-assembling is to be made in reversed sequence. Afterwards check the function.

4.5.4 Adjustment of minimum position

For LPG and natural gas please learn the size of minimum adjustment nozzle from the nozzle table. The corresponding nozzles have to be turned against the stop.

4.6 Waste Water Connection

The water drain of the fat drawer is at the right front. You should drain the fluids/fat coming out of the food products through the ball valve before you remove fat drawer for cleaning.



4.7 Preparation of Using / Starting up

Before setting your Rotisserie Wall of Flame into operation, please clean all removable parts with a fat-solving detergent. After cleaning you may dry all surfaces.

Warning! Do not use any flammable Liquids for cleaning. Neither clean your Compact Rotisserie with high pressure cleaning devices, nor use steam or water-jet-cleaning! You will find further detailed information about cleaning and maintenance in the special chapter within this manual.



By cleaning your Rotisserie Wall of Flame before first use you will avoid smells and smoke and you start using your rotisserie in a hygenic and safe way.

5 Operation

5.1 Operation elements

Following you find explanations regarding all important position and function components for the operation of the unit:

- | | |
|--------------------|--|
| 1. Spit | for taking up the grill products |
| 2. Fat Drawer | catches the meat juice and fat coming out of the grill product |
| 3. Gear chain | sets the spit in rotation |
| 4. Spit support | used as outer support of spit. |
| 5. Control knob | used for adjustment of the gas burner |
| 6. Rotation switch | switches on or off the spit gear |
| 7. Light switch | switches on or off the illumination as well as the ventilation |
| 8. Ball drain cock | used for draining fluids out of the fat drawer |



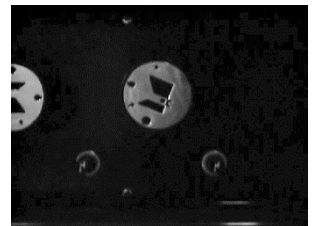
5.2 Operation / handling

Please observe the following check list for starting the operation of the unit.

Attention! The ignition process takes place principally from downwards to upwards.



- For igniting you have to turn the knob one eighth (1/8) rotation to the left towards the ignition symbol.
 - Then push the knob up to the stop so that the gas flows out.
 - For ignition push the key of the piezo igniter.
 - After the ignition still push the knob for approx. 15 – 20 seconds.
-
- For minimum adjustment, you have to turn the knob counter-clockwise.
-
- Turn the knob on position 0 in order to switch off the main burner.



When you adjust the spit distances please observe that the spits are moved parallel to the burner in order to achieve an even product result and in order not to overstrain the spit gear motor.



5.2.1 Optional: Equipped with glass doors

Information: To allow thermal expansion of the glass doors, the hinges are designed with large tolerances. Because of that, the doors may not be exactly parallel to each other.

6 Maintenance

Following we give you advices for maintenance, possible trouble shooting and for service cases of your unit.

6.1 Cleaning and care

6.1.1 Safety advices

- Before you start any cleaning or maintenance work close the main gas supply and unplug the unit.
- Never use flammable liquids, nor use any sharp or metallic utensils for cleaning your appliance. Do not use high pressure water or steam appliances! More detailed information to follow below.
- Wear acidproof gloves while cleaning the parts to prevent skin irritations.



6.1.2 General Recommendations

- The unit has to be cleaned daily.
- Only use non-poisonous cleaners (neutral or alkaline detergents) which are harmless in connection with food, even if there are plain and persistent residues.
- After cleaning with special cleaners, you have to wash all parts with clear water and dry them afterwards so that there are no residues of the cleaner on these parts.
- It is absolutely necessary to watch out for some fundamental things to keep this long living high-grade-steel-machine working:
 - always keep the high-grade-steel surface clean.
 - watch out that there is always enough fresh air on the surface
 - never contact the surface with rusty material
- never use bleaching or chlorine cleaners.
- Observe that no residues or waste reaches the burner or thermo element during operation or cleaning, as this can cause damages to the proper control
- of the burner.



6.1.3 Special Recommendations

Control the grease lubrication of the bearings and the chain at least quarterly, more often if necessary. If the bearings and the chain are not greasy enough, grease them to ensure a reliable working of the bearing. For lubrication use heat-resistant grease only. Disregarding follows defect bearings and breakdown of the spit rotation! (Heat-resistant grease (part no. 412221) and grease guns (part no. 550408) are available at Ubert.)



6.1.4 Detergents

To make the cleaning fast and easy we have integrated some cleaners in our program:

- Stainless steel-cleaner

You have to spray this from a distance of app. 25 cm on the surface and wipe it off with a dry-cleaning rag. If you want to clean only small parts you have to spray it directly on the cleaning rag and wipe it off this way. With this method it is possible to clean the Rotisserie Wall of Flame easily and without stripes.



6.1.5 Daily Cleaning

1. Let the unit cool down.
(down to ambience temperature).
2. Unplug the unit.
3. Close the main gas supply.
4. Remove the spits.
5. Catch the drain water.
(Water remaining from the cleaning catch up in the fat drawers).
6. Clean the removed parts.
 - The stainless-steel parts should be cleaned daily with soapy water, rinsed with clear water and dried carefully.
 - If the unit is not used for a longer time the stainless-steel parts should be greased with Vaseline oil.

6.2 Recommendation for the treatment of large kitchen appliances made of "stainless steel"

6.2.1 Knowledge about "stainless steel"

Most catering equipment is made of stainless steel with the following material number.

- 1.4016 or 1.4511
=magnetizable chromium steel
- 1.4301, 1.4401 and 1.4571
= not magnetizable chromium steel

Chromium steel has advantageous thermomechanical properties. They do not become distorted using heat.

Chrome-nickel steel has advantageous anti-corrosive properties.

The corrosion resistance of the rustproof steel has a passive layer, which can be formed on the surface by oxidation. The oxygen in the air is enough to form a passive layer, so any malfunctions or damage of the passive layer, caused by mechanical influence can be remedied on their own. The growth of the passive layer is faster, if the steel touches running oxygenated water. Acid, which has an oxidizing impact (nitric acid, oxalic acid), can strengthen the effect.

These acids are used, if the steel is strained used by chemicals and the passive layer is lost to a large extend.

The passive layer can be disturbed or damaged by (oxygen-requiring) means, which react reduced, if they are on steel that has high temperature or concentrated.

Such aggressive substances are e.g.

- Substances containing salt and sulphur
- Chlorides (salts)
- Seasoning concentrates such as mustard, vinegar essence, seasoning tablets, saline solutions, etc.

Further damage can be caused by

- Rust from external sources
(e.g. from other components, tools or flash rust)
- Iron particles (e.g. grinding dust)
- Contact with non-ferrous metals (element formation)
- Lack of oxygen
(e.g. no access of air, oxygen-poor water)

6.2.2 Working principles for devices made of "stainless steel"

- The surface of the device made out of stainless steel has to be clean and accessible for air. If the device is not in use, please open the door, so the air is able to circulate.
- Clean the device regularly, and remove lime-, fat- and protein layers. It is possible that under these layers, corrosions can be formed, cause by missing access of oxygen. When you clean the device, you should not use bleach and chloride-containing cleaning agents. Please use cleaning agents with low chloride. After cleaning the device, remove all residues of the cleaning agents using fresh water. Afterwards, you have to dry the surface thoroughly.
- Do not let any parts of stainless steel get in contact with concentrated acids, spices, and salt any longer than necessary. In addition, acid fumes, which form during tile cleaning, enhance the corrosion of "stainless steel".
- Prevent damaging the stainless steel, in particular by other metals. Foreign metal forms tiny chemical elements, which cause corrosion. In any case you should avoid contact of metal and steel, that leads to external rust. If stainless steel comes into contact with iron (steel wool, chips from pipes, ferrous water), The corrosion can be triggered Therefore, use only stainless-steel wool or brushes made of natural, plastic or stainless-steel bristles for mechanical cleaning. Steel wool or brushes with unalloyed steel lead to external rust caused by abrasion. Fresh rust spots can be removed with mild-acting abrasives or fine, unused sandpaper.

6.3 Maintenance of gas technical parts

The device has to be regularly checked by an approved technician for proper function.

We recommend a semi-annually maintenance interval.

After new re-adjusting, maintenance or after a disassembly, the device has to be checked for proper function.

Any occurring malfunctions must be remedied immediately. The regulations of local statutory orders, the local laws valid for your countries, technical regulations for LPG and the directions of the local gas supply company have to be observed.

In particular, the following things have to be checked.

- function of the existing control and safety devices
- checked the igniting behaviour according to ignition behaviour and burning safety (If nozzles are narrowed or blocked by dirt, these must be cleaned or replaced)
- tight fit of the burners
- control of function (4.4.4)
- Regular leak testing of all gas-carrying parts.

For maintenance, please observe especially the following points:

6.3.1 Burner

For burner maintenance check the following points and eliminate the faults.

- Check the general condition with regard to fixings, damages.
- Fixing of burner nozzle assembly.
- Burner outlets: are the nozzles blocked by waste or anything else they have to be cleaned in any case.
- Check the primary air area with regard to any waste.
- Check the function of ignition safety.

6.3.2 Burner reaction

Checking of the burner reaction has to be made by sight and function control. The flames have to burn stable and not yellow, not to lift up or flash back.

6.3.3 Heat Load and Test for leakages

For this check the right nozzles and the correct connection pressure. Further make a leakage test.

6.4 Maintenance of the bearing and the drive chain

Please check at least quarterly, more often if necessary, the fat content of the bearing and the chain. If this is not the case, you have to renew the fat, so it can work perfectly. Please use for the new fat only heat-resistant fat. If you disregard it, the bearing could take damage. If this is the case, the spit rotation will not work.

6.5 Changing part

Every time you replace any parts at the unit you have to close the main gas supply and to unplug the unit. After you have finished the work you have to control the function (acc. to section 1.5.3)!

6.5.1 Piezo igniter

- Remove the lower fat drawer and the bottom plate.
- Remove the ignition cable from the piezo igniter.
- You can remove and replace the piezo igniter by loosening the fixing nut from the front panel. The re-installation is to be made in reversed sequence.

6.5.2 Ignition plug

The ignition plug at the pilot flame burner can be replaced acc. to section 4.5.1.

6.5.3 Thermo element

- Remove the lower fat drawer and the bottom plate.
- Remove the corresponding side wall after you have unscrewed it.
- Remove the thermo element from the pilot flame device (see 4.5.1)
- Remove the thermo element union from the all gas valve.

The assembling is to be made in reversed sequence.

6.5.4 Pilot flame device

See section 4.5.1. The gas lead between the all gas valve and pilot flame device can be removed by loosening of the unions of these both parts.

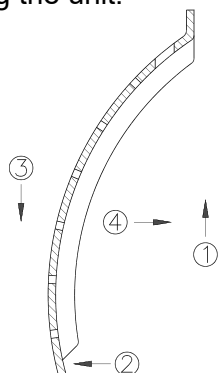
6.5.5 Burner

- Remove the spits and the fat drawer in front of the burner which has to be replaced.

- Close the main gas supply and unplug the unit.

Access from the front side of the unit:

- Remove the spits and fat drawers
- Remove the ribs as follows:
 5. Push the rib upwards.
 6. Push the lower rib to the rear.
 7. Pull the rib downwards.
 8. Remove the rib to the front.



Access from the rear side of the unit

- Remove the rear wall after unscrewing it.

-
- Remove the burner nozzle assembly from the injector case (cast iron part) after unscrewing the fixing screw at the injector case and the union of the gas supply from the all gas valve.
- Remove the injector and the tube angle from the burner socket.
- Loosening of the 3 unions between burner and the support profile below the burner.
- Remove the burner.

The re-assembling is to be made in reversed sequence.

6.5.6 All gas valves

- Remove the lower fat drawer and the bottom plate.
- Remove the thermo element from the main gas supply and from the gas lead to the burner by loosening the unions.
- Remove the thermo element from the all gas valve. (The connection of the thermo element is behind the all gas valve.)
- Remove the all gas valve from the main gas supply and from the gas lead to the burner after loosening of the unions.
- Remove the all gas valve.

The re-assembling has to be made in reversed sequence.

6.5.7 Motor

- Remove the lower fat drawer and the bottom plate.
- Loosen the 2 screws from the protection plate above the motor and remove it.
- Unplug the motor.
- Loosen the chain tension union from the support of the motor (is to be find in front of the motor).
- Remove the support with motor after you have removed the hinge pin and the gear wheel of the gear shaft from the chain.
- Loosen 4 X screws between the motor and the support and remove the motor.

The re-assembling is to be made in reversed sequence.

6.6 Trouble shooting

If your Rotisserie Wall of Flame does not work satisfactorily, we would like to give a first help with the following checklist. Only after checking these points you should contact:

a) your responsible service partners

or

- b) directly the company: UBERT GASTROTECHNIK GmbH
Werk II Gewerbegebiet Nord
Vennekenweg 17
46348 Raesfeld
Tel.:(49) 02865 / 602-226
Service-Tel.:0172 / 2 82 86 31
Fax:(49) 02865 / 602-102 (or -103)

Only these two companies are allowed to carry out service work and replacement of defect parts. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid!



6.6.1 Trouble Shooting

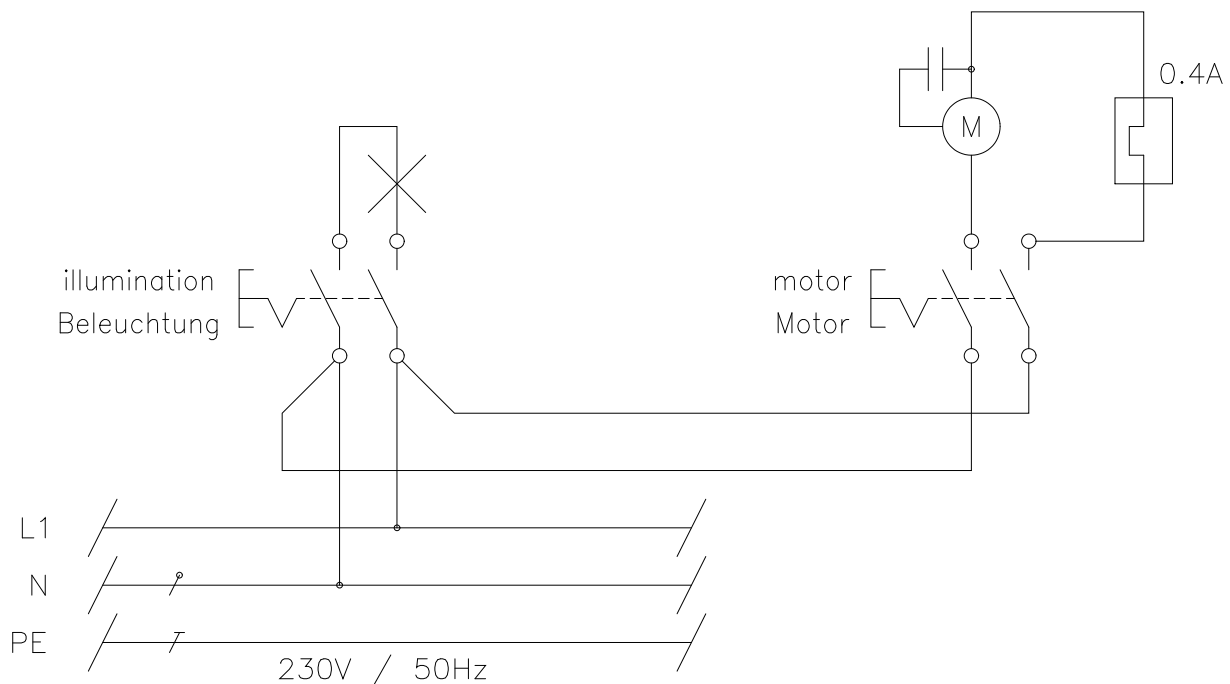
If you have problems with processing the grill products or generally with the operation of the unit, please check firstly the following points:

Failure	Possible reason	Solution
Uneven flames	burner is narrowed supply of primary air does work correctly main nozzle is narrowed	Clean the burner Protect from draft Call the service
Spit rotates hardly	spits are not adjusted parallel	Re-adjust the spits
Spit does not rotate	motor is not switched on Protective circuit breaker has released motor is defect	Switch on the motor Push the protective circuit breaker gear 1 x Call the service
Illumination does not work	Lamp is not switched on otherwise Lamp defect	Switch on the lamp otherwise Call the service

6.7 Wiring Diagram

6.7.1 all versions

230V / 50Hz / 1Ph N



6.8 Spareparts

Replace defect or faulty parts only by using our original spare parts. Repair works and changing of any parts must be carried out by authorized service personnel. Disregarding these advices will cause a loss of any warranty claims. Also, all certificates (as there are: CE, UL, VDE, GS and others) will not be valid anymore!



6.8.1 List of Spare Parts

FF24

Description	Part No.	Amount
scale light / motor	360203	2
scale gas valve	360215	2
drive shaft	180596	1
burner	180590	2
cast iron fin	180577	4
ball-handle Ø30	301953	4
ball-handle Ø50	301955	2
spit support	306800	8
grommet 10x12x18	333105	3
lamp socket	340412	2
halogen-lamp	340620	1
ON / OFF-switch light / motor	341115	2
plug	341301	1
plug-drive motor	341302	1
Gear motor	341401	1
overcurrent release	342602	1
gas valve	352125	2
temperature probe (M8) 1500mm	352327	1
temperature probe (M8) 850mm	352328	1
switch element for push button	380242	1
push button	380244	1
ignition-transformer	380260	1
pilot flame burner	352512	2
ignition-electrode	352513	2
nozzle (Ø1.15mm propane)	352673	2
logo plate	360180	1
leg assy	361096	4
knob	361310	6
drive motor	380103	1
chain, brass plated	380500	9,51
chain drive motor	380505	2,5
chain sprocket	380508	1
chain sprocket with bearing	380513	1
chain sprocket drive motor	380516	1
chain sprocket (cast iron) spit	380525	8
bearing drive shaft	380601	4
ignition cable for piezo ignitor 1,3m	180710	1
ignition cable for piezo ignitor 1,75m	180711	1
ignition cable for piezo ignitor 1,75m	180711	1

FF26

Description	Part No.	Amount
scale light / motor	360203	2
scale gas valve	360215	3
drive shaft	180596	1
burner	180590	3
cast iron fin	180577	6
ball-handle Ø30	301953	6
ball-handle Ø50	301955	4
spit support	306800	12
grommet 10x12x18	333105	3
lamp socket	340412	2
halogen-lamp	340620	1
ON / OFF-switch light / motor	341115	2
plug	341301	1
plug-drive motor	341302	1
Gear motor	341401	1
overcurrent release	342602	1
gas valve	352125	3
temperature probe (M10) 1500mm	352326	2
temperature probe (M8) 1500mm	352327	2
temperature probe (M8) 850mm	352328	2
temperature probe extension (M8-M10) 600mm	352329	2
switch element for push button	380242	1
push button	380244	1
ignition-transformer	380260	1
pilot flame burner	352512	3
ignition-electrode	352513	3
nozzle (Ø1.15mm propane)	352673	3
logo plate	360180	1
leg assy	361096	4
knob	361310	8
drive motor	380103	1
chain, brass plated	380500	11,07
chain drive motor	380505	3,9
chain sprocket	380508	1
chain sprocket with bearing	380513	1
chain sprocket drive motor	380516	1
chain sprocket (cast iron) spit	380525	12
bearing drive shaft	380601	4
ignition cable for piezo ignitor 1,3m	180710	1
ignition cable for piezo ignitor 1,75m	180711	1
ignition cable for piezo ignitor 2,2m	180712	1

FF28

Description	Part No.	Amount
scale light / motor	360203	2
scale gas valve	360215	4
drive shaft	180596	1
burner	180590	4
cast iron fin	180577	8
ball-handle Ø30	301953	8
ball-handle Ø50	301955	6
spit support	306800	16
grommet 10x12x18	333105	3
lamp socket	340412	2
halogen-lamp	340620	1
ON / OFF-switch light / motor	341115	2
plug	341301	1
plug-drive motor	341302	1
Gear motor	341401	1
overcurrent release	342602	1
gas valve	352125	4
temperature probe (M10) 1500mm	352326	2
temperature probe (M8) 1500mm	352327	1
temperature probe (M8) 850mm	352328	1
temperature probe extension (M8-M10) 600mm	352329	3
switch element for push button	380242	1
push button	380244	1
ignition-transformer	380260	1
pilot flame burner	352512	4
ignition-electrode	352513	4
nozzle (Ø1.15mm propane)	352673	4
logo plate	360180	1
leg assy	361096	4
knob	361310	10
drive motor	380103	1
chain, brass plated	380500	12,63
chain drive motor	380505	5,3
chain sprocket	380508	1
chain sprocket with bearing	380513	1
chain sprocket drive motor	380516	1
chain sprocket (cast iron) spit	380525	16
bearing drive shaft	380601	4
ignition cable for piezo ignitor 1,3m	180710	1
ignition cable for piezo ignitor 1,75m	180711	1
ignition cable for piezo ignitor 2,2m	180712	1
ignition cable for piezo ignitor 2,8m	180713	1

FF34

Description	Part No.	Amount
scale light / motor	360203	2
scale gas valve	360215	4
drive shaft	180543	1
burner left	180570	2
cast iron fin	180577	6
burner right	180580	2
ball-handle Ø30	301953	4
ball-handle Ø50	301955	2
spit support	306800	8
grommet 10x12x18	333105	3
lamp socket	340412	2
halogen-lamp	340620	1
ON / OFF-switch light / motor	341115	2
plug	341301	1
plug-drive motor	341302	1
Gear motor	341401	1
overcurrent release	342602	1
gas valve	352125	4
temperature probe (M8) 1500mm	352327	2
temperature probe (M8) 850mm	352328	2
switch element for push button	380242	1
push button	380244	1
ignition-transformer	380260	1
pilot flame burner	352512	4
ignition-electrode	352513	4
nozzle (Ø1.15mm propane)	352673	4
logo plate	360180	1
leg assy	361096	4
knob	361310	6
drive motor	380103	1
chain, brass plated	380500	9,51
chain drive motor	380505	2,5
chain sprocket	380508	1
chain sprocket with bearing	380513	1
chain sprocket drive motor	380516	1
chain sprocket (cast iron) spit	380525	8
bearing drive shaft	380601	4
ignition cable for piezo ignitor 1,3m	180710	2
ignition cable for piezo ignitor 1,75m	180711	2

FF36

Description	Part No.	Amount
scale light / motor	360203	2
scale gas valve	360215	6
drive shaft	180543	1
burner left	180570	3
cast iron fin	180577	9
burner right	180580	3
Ball handle Ø30	301953	6
Ball handle Ø50	301955	4
spit support	306800	12
grommet 10x12x18	333105	3
lamp socket	340412	2
halogen-lamp	340620	1
ON / OFF-switch light / motor	341115	2
plug	341301	1
plug-drive motor	341302	1
Gear motor	341401	1
overcurrent release	342602	1
gas valve	352125	6
temperature probe (M10) 1500mm	352326	2
temperature probe (M8) 1500mm	352327	2
temperature probe (M8) 850mm	352328	2
temperature probe extension (M8-M10) 600mm	352329	2
switch element for push button	380242	1
push button	380244	1
ignition-transformer	380260	1
pilot flame burner	352512	6
ignition-electrode	352513	6
nozzle (Ø1.15mm propane)	352673	6
logo plate	360180	1
leg assy	361096	4
knob	361310	8
drive motor	380103	1
chain, brass plated	380500	11,07
chain drive motor	380505	3,9
chain sprocket	380508	1
chain sprocket with bearing	380513	1
chain sprocket drive motor	380516	1
chain sprocket (cast iron) spit	380525	12
bearing drive shaft	380601	4
ignition cable for piezo ignitor 1,3m	180710	2
ignition cable for piezo ignitor 1,75m	180711	2
ignition cable for piezo ignitor 2,2m	180712	2

FF38

Description	Part No.	Amount
scale light / motor	360203	2
scale gas valve	360215	8
drive shaft	180543	1
burner left	180570	4
cast iron fin	180577	12
burner right	180580	4
Ball handle Ø30	301953	8
Ball handle Ø50	301955	6
spit support	306800	16
grommet 10x12x18	333105	3
lamp socket	340412	2
halogen-lamp	340620	1
ON / OFF-switch light / motor	341115	2
plug	341301	1
plug-drive motor	341302	1
Gear motor	341401	1
overcurrent release	342602	1
gas valve	352125	8
temperature probe (M10) 1500mm	352326	2
temperature probe (M8) 1500mm	352327	2
temperature probe (M8) 850mm	352328	2
temperature probe extension (M8-M10) 600mm	352329	6
switch element for push button	380242	1
push button	380244	1
ignition-transformer	380260	1
pilot flame burner	352512	8
ignition-electrode	352513	8
nozzle (Ø1.15mm propane)	352673	8
logo plate	360180	1
leg assy	361096	4
knob	361310	10
drive motor	380103	1
chain, brass plated	380500	12,63
chain drive motor	380505	5,3
chain sprocket	380508	1
chain sprocket with bearing	380513	1
chain sprocket drive motor	380516	1
chain sprocket (cast iron) spit	380525	16
bearing drive shaft	380601	4
ignition cable for piezo ignitor 1,3m	180710	2
ignition cable for piezo ignitor 1,75m	180711	2
ignition cable for piezo ignitor 2,2m	180712	2
ignition cable for piezo ignitor 2,8m	180713	2

FF44

Description	Part No.	Amount
scale light / motor	360203	2
scale gas valve	360215	4
drive shaft	180597	1
burner	180590	4
cast iron fin	180577	8
Ball handle Ø30	301953	4
Ball handle Ø50	301955	2
spit support	306800	8
grommet 10x12x18	333105	3
lamp socket	340412	2
halogen-lamp	340620	1
ON / OFF-switch light / motor	341115	2
plug	341301	1
plug-drive motor	341302	1
Gear motor	341401	1
overcurrent release	342602	1
gas valve	352125	4
temperature probe (M8) 1500mm	352327	2
temperature probe (M8) 850mm	352328	2
switch element for push button	380242	1
push button	380244	1
ignition-transformer	380260	1
pilot flame burner	352512	4
ignition-electrode	352513	4
nozzle (Ø1.15mm propane)	352673	4
logo plate	360180	1
leg assy	361096	4
knob	361310	6
drive motor	380103	1
chain, brass plated	380500	9,51
chain drive motor	380505	2,5
chain sprocket	380508	1
chain sprocket with bearing	380513	1
chain sprocket drive motor	380516	1
chain sprocket (cast iron) spit	380525	8
bearing drive shaft	380601	4
ignition cable for piezo ignitor 1,3m	180710	2
ignition cable for piezo ignitor 1,75m	180711	2

FF46

Description	Part No.	Amount
scale light / motor	360203	2
scale gas valve	360215	6
drive shaft	180597	1
burner left	180590	6
cast iron fin	180577	12
Ball handle Ø30	301953	6
Ball handle Ø50	301955	4
spit support	306800	12
grommet 10x12x18	333105	3
lamp socket	340412	2
halogen-lamp	340620	1
ON / OFF-switch light / motor	341115	2
plug	341301	1
plug-drive motor	341302	1
Gear motor	341401	1
overcurrent release	342602	1
gas valve	352125	6
temperature probe (M10) 1500mm	352326	2
temperature probe (M8) 1500mm	352327	2
temperature probe (M8) 850mm	352328	2
temperature probe extension (M8-M10) 600mm	352329	2
switch element for push button	380242	1
push button	380244	1
ignition-transformer	380260	1
pilot flame burner	352512	6
ignition-electrode	352513	6
nozzle (Ø1.15mm propane)	352673	6
logo plate	360180	1
leg assy	361096	4
knob	361310	8
drive motor	380103	1
chain, brass plated	380500	11,07
chain drive motor	380505	3,9
chain sprocket	380508	1
chain sprocket with bearing	380513	1
chain sprocket drive motor	380516	1
chain sprocket (cast iron) spit	380525	12
bearing drive shaft	380601	4
ignition cable for piezo ignitor 1,3m	180710	2
ignition cable for piezo ignitor 1,75m	180711	2
ignition cable for piezo ignitor 2,2m	180712	2

FF48

Description	Part No.	Amount
scale light / motor	360203	2
scale gas valve	360215	8
drive shaft	180597	1
burner left	180590	8
cast iron fin	180577	16
Ball handle Ø30	301953	8
Ball handle Ø50	301955	6
spit support	306800	16
grommet 10x12x18	333105	3
lamp socket	340412	2
halogen-lamp	340620	1
ON / OFF-switch light / motor	341115	2
plug	341301	1
plug-drive motor	341302	1
Gear motor	341401	1
overcurrent release	342602	1
gas valve	352125	8
temperature probe (M10) 1500mm	352326	2
temperature probe (M8) 1500mm	352327	2
temperature probe (M8) 850mm	352328	2
temperature probe extension (M8-M10) 600mm	352329	6
switch element for push button	380242	1
push button	380244	1
ignition-transformer	380260	1
pilot flame burner	352512	8
ignition-electrode	352513	8
nozzle (Ø1.15mm propane)	352673	8
logo plate	360180	1
leg assy	361096	4
knob	361310	10
drive motor	380103	1
chain, brass plated	380500	12,63
chain drive motor	380505	5,3
chain sprocket	380508	1
chain sprocket with bearing	380513	1
chain sprocket drive motor	380516	1
chain sprocket (cast iron) spit	380525	16
bearing drive shaft	380601	4
ignition cable for piezo ignitor 1,3m	180710	2
ignition cable for piezo ignitor 1,75m	180711	2
ignition cable for piezo ignitor 2,2m	180712	2
ignition cable for piezo ignitor 2,8m	180713	2

6.9 Declaration of Conformity

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Übersetzung der Original-EU-Konformitätserklärung




CE EU-KONFORMITÄTSERKLÄRUNG EU-DECLARATION OF CONFORMITY EU-CERTIFICAT DE CONFORMITE

Hereby we declare that the unit noted below, on the basis of its concept, design and version, meets all basic health and safety requirements of the applicable EC-directive. This declaration is no longer effective in case this machine has been modified without our approval.

Product designation:	Rotisserie Wall of Flame
Model:	FF24 / FF34 / FF44 FF26 / FF36 / FF46 FF28 / FF38 / FF48
CE-Number	CE-0085AS0366
EC-directives followed:	Directive for appliances burning gaseous fuels 2009/142/EG EC-directive for machines 2006/42/EG EC-directive for low voltage 2014/35/EU EC-directive for electromagnetic compatibility 2014/30/EU EC-directive for ecodesign requirements for energy-related products 2009/125/EG
Harmonized European Standards:	EN 203-1 (01.11.2009) Gas heated catering equipment - General safety rules EN 203-2-7 (01.08.2007) Gas heated catering equipment -- Specific requirements EN 55014 Electromagnetic compatibility -- Requirements for household appliances EN 61000-6-2 Electromagnetic compatibility -- Generic immunity standard EN 60335-1 Safety of household and similar electrical appliances EN 60335-2 Safety of household and similar electrical appliances
Applied national standards and technical specifications:	BGR111 directions for safety and health protection regarding kitchen work

This declaration does not include any assurance of characteristics.
The safety references enclosed with the product documentation have to be followed.
By internal actions it is guaranteed, that all serial units meet the demands of the corresponding EC directive and the applied standards.
The signers are entitled to compose the technical documents.

Roesfeld, 01.01.18
UBERT GASTROTECHNIK GMBH

Christoph Stephan
Vice President, R&D / Engineering

Roesfeld, 01.01.18
UBERT GASTROTECHNIK GMBH

Michael Peters
Service - Manager

Manufactured by: UBERT GASTROTECHNIK GMBH
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