SEMAK

CHARCOAL ROTISSERIES – M28C & M28C2

INSTALLATION, OPERATION AND WARRANTY BOOKLET

SEMAK AUSTRALIA: FACTORY 18, 87-91 HALLAM SOUTH ROAD, HALLAM VIC 3803

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Safety Instructions

WARNING: PLEASE ENSURE THAT ALL SAFETY INSTRUCTIONS ARE UNDERSTOOD BY ALL PERSONS WHO USE THIS APPLIANCE

Arabic

تحـذيـر : تأكد من فهم كل من يستعمل الجهاز لكـافة إحتيـاطات الأمـان وتعليمات التشغيـل .

Cambodian

ការព្រមានប្រាប់: សូមប្រាកដឲ្យបានច្បាស់ថាការប្រុងប្រយ័ត្នសុវត្ថិភាព និងការណែនាំប្រើប្រាស់ បានត្រូវការយល់ច្បាស់លាស់ល្អ ទោះជាអ្នកដែលប្រើប្រាស់ម៉ាស៊ីនប្រភេទនេះហើយ ។

Chinese

警告：必需確保任何使用這器具的人士，已明瞭一切安全預防措施及操作指示。

Croatian

Upozorenje: Budite sigurni da svi koji rade na aparatima znaju o mjerama opreza i funkciji ovih aparata.

French

Attention: Veuillez vous assurer que toutes les personnes utilisant l'appareil comprennent tous les conseils d'utilisation et précautions de sécurité.

German

Warnung: Versichern Sie sich, daß alle Sicherheitsvorkehrungen und Bedienungsanleitungen von allen Benutzern des Gerätes verstanden worden sind.

Greek

Προειδοποίηση: Βεβαιωθήτε ότι όλα τα προφυλακτικά μέτρα ασφαλείας και οι οδηγίες λειτουργίας κατανοούνται από όλα τα άτομα που χρησιμοποιούν τη συσκευή.

Italian

Attenzione: assicuratevi che tutti coloro che adoperano i macchinari conoscano le misure di sicurezza e le istruzioni relative al funzionamento.

Macedonian

Предупредување: Осигурајте сите оние кои користат апарати ги разбираат мерките за безбедност и упатства за работа.

Malay

Amaran: Pastikan bahawa semua langkah keselamatan dan keterangan operasi telah difahami oleh semua pengguna alat ini.

Polish

Ostrzeżenie: upewnij się, że wszystkie środki ostrożności i instrukcje obsługi są rozumiane przez wszystkich używających tego urządzenia.

Portugese

Atenção: Assegure-se de que todas as medidas de segurança e instruções de funcionamento são compreendidas por todos aqueles que usam este aparelho.

Russian

Предупреждение: Позаботьтесь о том, чтобы все меры безопасности и инструкции по эксплуатации были поняты всеми, кто пользуется этим устройством.

Serbian

Упозорење: Водите рачуна да сви који употребљавају овај уређај знају мере предострожности и упутства за руковање.

Spanish

Advertencia: Haga que las precauciones e instrucciones para el uso de este aparato sean entendidas por todos los que lo usan.

Tagalog

Babala: Siguruhing ang lahat nu mga pangkaligtasang pag-iingat at mga tagubilin hinggil sa pagpapaandar ay naiintindihan ng lahat ng gumagamit ng kasangakapan.

Turkish

Uyarı: Tüm güvenlik önlemlerinin ve aygıtı çalıştırma talimatlarının aygıtı kullanan herkes tarafından anlaşılmış olmasını sağlayınız.

Vietnamese

Lưu ý: Chắc chắn rằng những người sử dụng máy đều đã hiểu rõ tất cả các chỉ dẫn về cách vận hành máy và các dự phòng an toàn.

Safety Instructions cont.

1. Read carefully, all the instructions provided before using the appliance and ensure that other operators also read and are made to understand all safety and operating instructions. Save these instructions for future reference.

2. Do not use the appliance for other than its intended use.

3. Never leave the appliance unattended when in use.

4. The appliance should not be used by children or infirm persons and close supervision is necessary when used near children.

5. Always switch off at the power outlet before removing the plug. Remove by holding the plug - do not pull the cord.

6. When the appliance is not in use, or prior to cleaning it: always switch off power and remove the plug.

7. To avoid the risk of electric shock, do not immerse cord, plug or motor part of the appliance in water or any other liquid.

8. Do not use near a stove or heat source and do not let the cord come in contact with any hot surface or water.

9. Do not use the appliance with an extension cord unless the cord has been checked and tested by a qualified technician or if it is an extension cord that has been manufactured by a reliable electrical goods manufacturer and has not been altered in any way.

10. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any way. Return to Semak or its Authorised Service Agent for repair.

11. NOT to be used in Marine Environment.

12. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

13. DO NOT STORE FLAMMABLE MATERIALS IN OR NEAR THE APPLIANCE.

14. FIRE EXTINGUISHER AND FIRE BLANKETS MUST BE LOCATED WITHIN REACH OF THE ROTISSERIE.

ENSURE THAT THE ABOVE SAFETY INSTRUCTIONS ARE UNDERSTOOD BY ALL PERSONS WHO USE THE APPLIANCE.

AUSTRALIAN MADE AND OWNED

Introduction

At Semak we have only one mission, to *manufacture excellence*.
By achieving this we are able to meet all of our customer's expectations.

Semak products are recognized for their:
· Quality · Durability · Longevity · Performance · Simplicity

Semak Rotisseries have been serving Australians for nearly 70 years and are the market leader.
They are a specialist oven professing to do only one thing and do it better than any other cooking method.

Semak Rotisseries cook chickens better than anything else, the result is second to none making rotisserie chicken the most sought after chicken in the fast food market.

The difference is in the taste achieved by the slow roasting and self-basting of rotating chickens.
Nothing else! Semak Rotisseries produce an unadulterated, healthier product.

Semak Rotisseries are:
· Easy to Clean · Simple to operate · Environmentally Responsible · Serviceable

Installation

Semak M28C & M28C2 Rotisseries are 10 Amp 240V appliances and do not require an electrician for installation.

Fire Safety Equipment

Fire safety equipment has been installed and located as per local planning laws.

Extraction Hood

An extraction hood complying with relevant Australian Standards and local planning laws has been installed.

Installation/Certificate Details

To facilitate prompt service record the details of installation below:

Date Installed .....

Name of Installer .....

Licence Number .....

Company Name .....

Company Phone .....

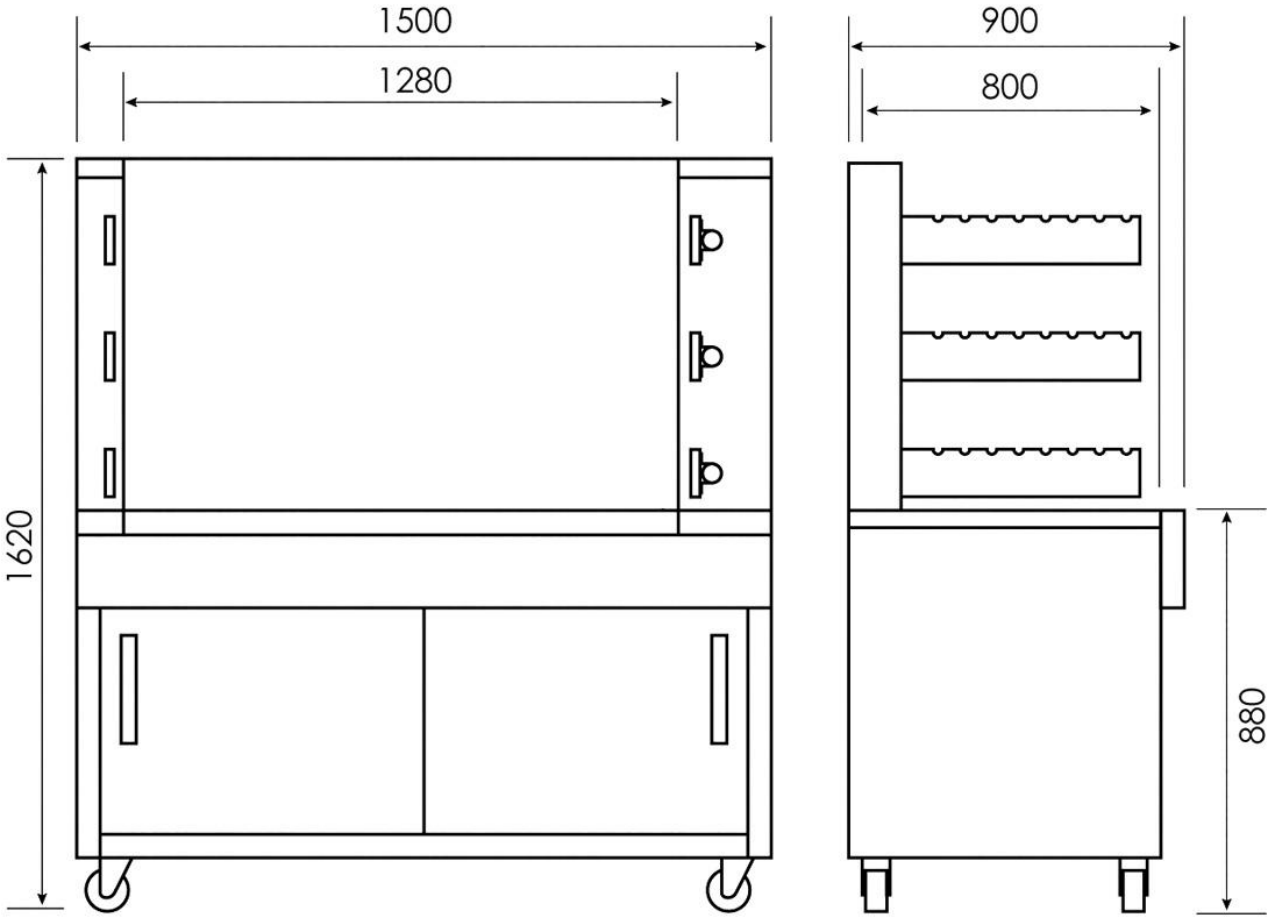
Installer Signature _____

M28C 3 Tier Installation Minimum Clearance

Increase minimums to 600 mm if butted up close to glass windows, mirrors, display equipment etc…

*Machine pictured may differ from the model purchased

M28C 3 Tier Dimensions

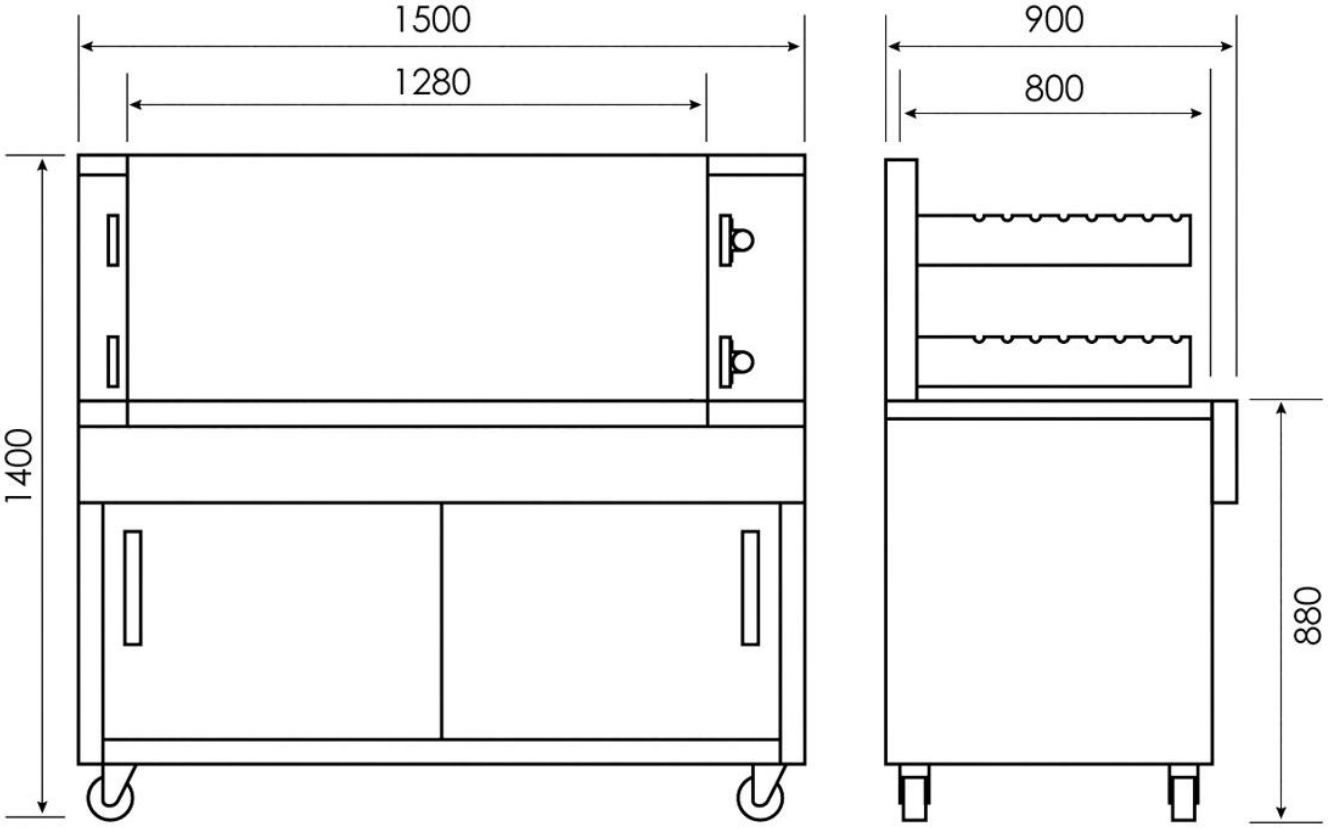


M28C2 2 Tier Installation Minimum Clearance

Increase minimums to 600 mm if butted up close to glass windows, mirrors, display equipment etc…

*Machine pictured may differ from the model purchased

M28C2 2 Tier Dimensions



Installation Procedure

1. Check the location of power.
2. Check the location of necessary connections.
3. Remove all transit packaging from the rotisserie.
4. Position the Rotisserie ensuring to note the minimum clearances required around the machine.
5. Allow sufficient room in front of the machine to minimize collisions.

   The machine gets very hot and if touched may cause severe burns.
6. Plug in to an existing 10 amp plug.
7. The Rotisserie is a 240 volt appliance.

Data Plate & Model

The identification plate is located on the motor box panel.

Exhaust Systems

Commercial cooking equipment used in processes which produce smoke or grease laden vapours shall only be installed in locations which are equipped with an exhaust system comprising of a hood where applicable, duct system and facilities as specified in AS 1668 pt. 1 and as detailed hereunder.

1. Exhaust hoods shall be of design and construction such that they can be readily and efficiently cleaned and they shall be manufactured of material impervious to fat, grease and vapour. Inside faces shall be smooth and free of obstructions and all joints shall be grease tight. Their location shall be such that they effectively ventilate the cooking equipment.

2. Unless otherwise approved, hoods shall extend not less than 150 mm beyond the perimeter of the equipment to be ventilated.

3. Exhaust ducts shall be adequately sized and shall conform to all fire authority and health department requirements. Ducts shall not be connected to other ventilation or exhaust systems.

4. Suitable grease traps shall be provided to prevent entering the duct system. They shall be so located that they will not present a fire hazard and are readily accessible for regular cleaning. The height of the lowest edge of grease filters located above the cooking surface shall be not less than:

- Hoods and ducts shall have a minimum clearance of 450 mm to combustible material unless adequately protected.
- The distance between the floor and the lower edge of the canopy shall not be less than 2m.
- Hoods shall be located over all griddles, barbeques or similar appliance installed indoors.

Australian standard 1668 Parts 1 & 2 for kitchen exhaust needs
Relevant Authority (Building & Health)
Exhaust Regulations—AS 1668 part 1
AS 5601

General Instructions

1. NEVER hose the interior or exterior of the rotisserie for cleaning purposes as damage may result. The rotisserie does not have a fully enclosed cabinet and water can enter the electrics of the machine if hosed.

2. NEVER load or unload the machine whilst the machine is operating.

3. Should your rotisserie fail electrically check your fuses and main switches before calling for service.

4. Ensure that the spits and skewers are cleaned thoroughly before using for the first time. Scrub them in hot water with detergent and wipe them down with a food grade sanitizer.

Remember these Points

1. Ensure that the wall plug is securely connected.

2. When cleaning do not hose machine.

3. Switch off all controls and power supply when not in use.

Loading

1. Spit up chickens, place an end skewer (with thumb screw) at the end of spit tighten thumb screws, then place chicken on the spit by spearing the chicken from bottom end to neck with a middle skewer.

2. Insert spits in the rotisserie. Use the Motor ON/OFF switch to rotate the spits.

Operating Instructions

1. Wash all surfaces and parts in contact with food thoroughly before using the machine.

2. When using for the first time lay charcoal below the spits where you intend to cook. Place fire lighters/kindling on charcoal and light. Light the fire and move as required to get the charcoal burning and evenly hot below the spits.

3. Once the fire is established add charcoal as required to maintain steady and event heat.

4. When the charcoal is glowing hot place the spits on the machine.

5. Chickens will expel fats around ½ hour – 1 hour into the cook. It is IMPORTANT to monitor the machine closely when this happens to prevent unnecessary flaring and burning.

6. If the fats ignite, lift the chickens onto a higher tier to reduce flaring or if necessary remove them from the machine.

Variable Speed Kit

The Variable Speed Kit optional accessory for our M28C Series Charcoal Rotisseries allows you maximum control over the cooking process by seamlessly stepping down the motor from 11 to 3 RPM.

With a precision engineered inverter designed specifically for the motor and gearbox, the Variable Speed Option prevents overloading and burning out the motor at slower speeds.

Features

• German Inverter designed for production equipment in foodservice industry – suited to hostile environments

• Single output potentiometer for simple operation

• Programmable inverter and motor for seamless operation and performance

Benefits

• Maximum cooking control

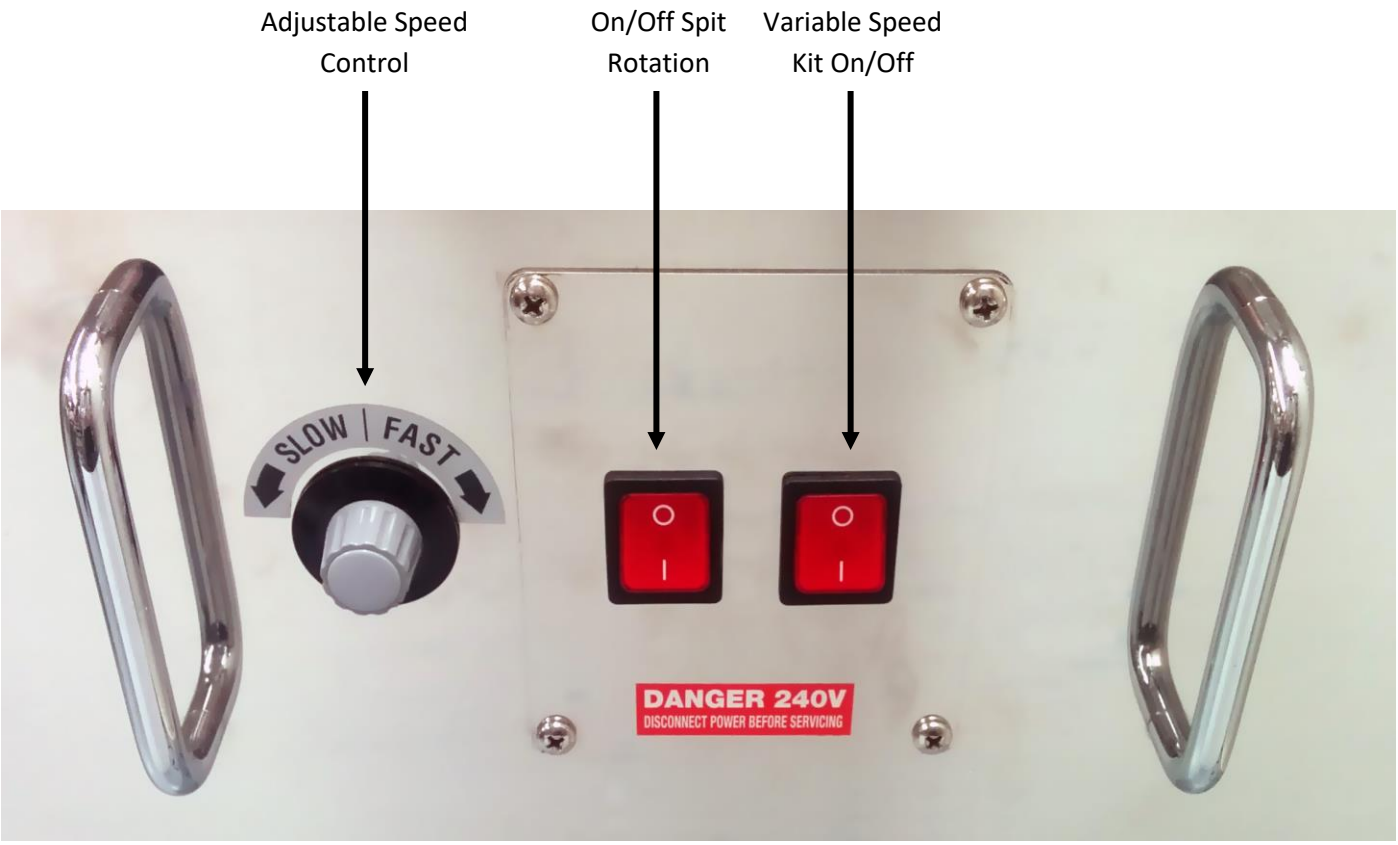
• Increases the versatility of the machine

• Adjust speed according to application:

> Chicken – 11 RPM

> Filleted Meat – 6 RPM

> Whole Animal – 3 RPM



Cooking

1. The machine will take from 60-90 minutes to cook a full load of chickens depending on chicken size and core temperature.
2. There are many variables that affect the cooking time and experience is the best guide for the best cooking results. Typical indications of properly cooked birds are no free blood visible, legs removable with ease and bone marrow dark grey. The chicken is not cooked unless it has reached a core temperature of 75°C. Many operators however, prefer chickens to have reached a core temperature of 80°C—90°C.
3. Flaring of the fire will blacken and burn chickens. It may be necessary to watch this carefully when cooking full loads of chickens.

Note: Bird core temperature, use of stuffing's, marinades and variation in chicken sizes will influence cook times and the consistency of results.

Unloading

1. When the birds are cooked lift the chickens to a higher tier or off the machine onto a Semak UT1 Unloading Trolley. If you turn the motor off fats may drip to the fire below and catch alight.

UT1 Unloading Trolley

2. Make sure that the work area used for handling cooked chickens is separate from the area where uncooked chickens are prepared (refer to Health Department Regulations).
3. Chickens need to be maintained at 60°C for sale as cooked chicken. The batch will need to be discarded if allowed to cool below this temperature and not chilled.

Cleaning

Semak Rotisseries cleaned on a regular basis will remain sparkling clean.

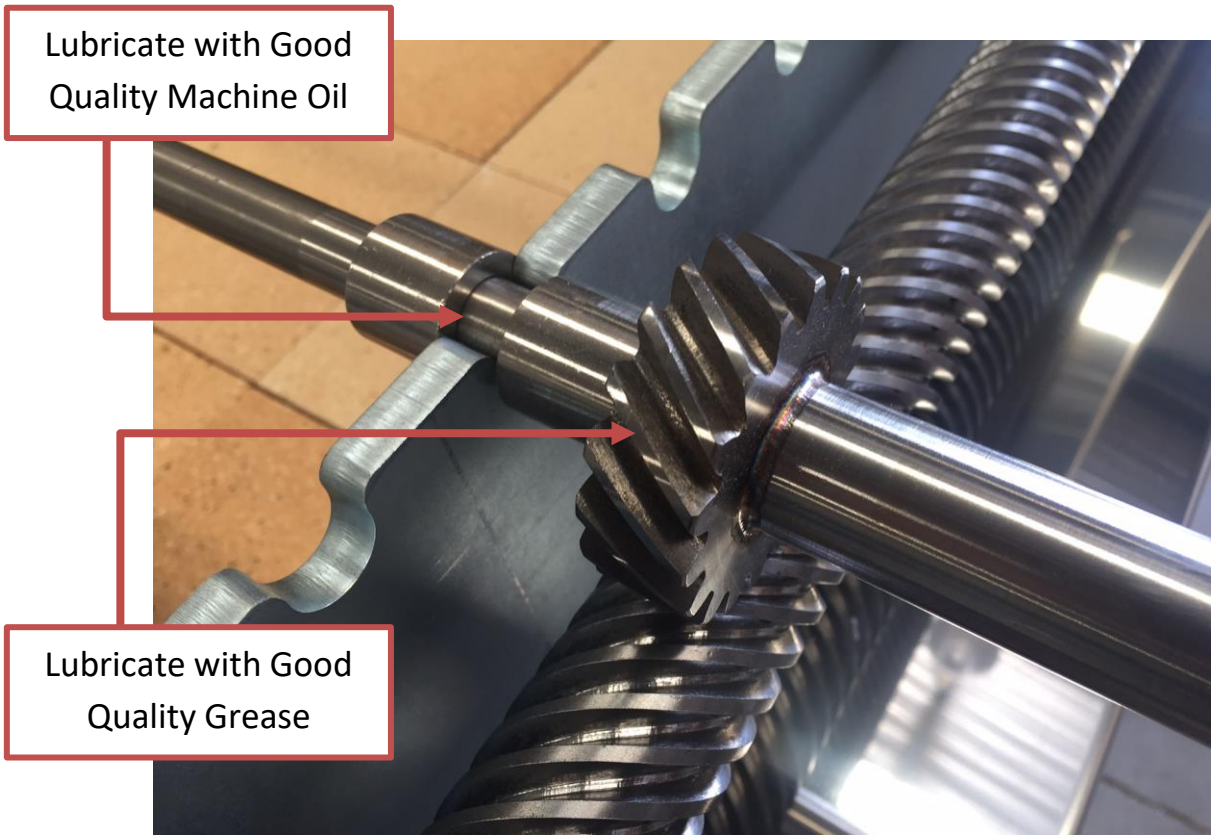
Semak recommend that the Rotisserie should be cleaned after every cook as part of a HACCP Based Food Safety Program.

To clean the machine:

1. Remove all of the chickens from the machine.
2. Remove the spits, skewers and wash in hot soapy water. Rinse.
3. Leave the ash and remnant charcoal in the fire pit or remove some if overfull.
4. Wipe the inside surfaces of the rotisserie with hot soapy water and wipe dry.
   Spray all cooking surfaces with HACCP approved sanitizer and wipe dry.
5. Never hose out the machine.
6. Wipe machine with a HACCP approved sanitizer when finished
7. Wipe the outside of the machine with a damp cloth.

Worm Gear Maintenance

To prolong the life of the machines worm gears, follow the diagram below at regular service intervals:



Service and Repair

In the event of breakdown attempt to solve the problem by working through the troubleshooting and FAQ sections of the Instruction manual. If the problem cannot be identified or fixed contact Semak for technical assistance on 03 9796 4583.

If the problem cannot be solved over the phone a work order or job number will be provided for a technician to attend the machine on site and will require a purchase order or credit card before the booking will be made.

In store service may be subject to call-out, travel time, fuel surcharge, and penalty after-hours rates depending on the problem. Whenever possible Semak will attempt to minimise these costs.

Semak use Authorised Service Agents. No claims will be recognised by Semak if an unauthorised repairer attends the machine.

Warranty claims are subject to Semak's discretion, and all warranty work is to be undertaken by Semak authorised service agents. No claims for warranty will be recognised unless accompanied by a Semak work order number. It is against company policy to provide verbal confirmation or authorization for warranty repair over the phone.

Service and Repair Procedure

1. Attempt to identify the problem.
2. Contact Semak by phone: 03 9796 4583.
3. Obtain a work order number.
4. Provide a purchase order number or credit card number.
5. Details we will require at the time you call:
   - Date of purchase
   - Serial Number
   - Certificate of Compliance Number
   - A completed *Repair Request* Form (see page 14)
   - Quote required?
6. An indication of urgency to avoid unnecessary attendance costs.
7. Ask for a Semak Work Order Number. This may be faxed to you on request.
8. Payment for repairs will not be made without a work order number.

FAQ—Troubleshooting

1. Electrical Problems

eg. Motor won't work

Check the fuse
Check the appliance is plugged in
Check the power outlet by plugging another appliance into the same socket
Check the plug and cable on the rotisserie is not damaged.

A: Phone Semak to determine the problem on 03 9796 4583. Complete the Repair Request on page 15 and fax to 03 9796 4586 or email to technical@semak.com.au with a copy of Certificate of Compliance for the installation of the machine.

Once all of the information is received an electrician may be required to attend the machine. It is the responsibility of the electrician to ensure that the machine is installed & operating correctly after repair.

2. Mechanical Problems

eg. Motor is noisy
Spits are not rotating or rotating incorrectly
Gears are noisy.

A: Ensure you have followed the lubrication instructions on Page 11 to prevent Gear and Spit Noise. Phone Semak to determine the problem on 03 9796 4583. Complete and fax the Repair request in this manual and fax to Semak on 03 9796 4586. Where the machine is out of warranty Semak will advise of the closest repairer.

If under warranty a work order number will be provided on request and a service agent will be booked to attend the machine at your convenience.

SEMAK WARRANTY

THIS WARRANTY APPLIES ONLY TO PRODUCTS MANUFACTURED AND SOLD IN AUSTRALIA

The benefits conferred by this warranty are an alternative to all other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

Semak warrant each new appliance to be free from defects in materials for a period of 1 Year for Wear & Tear Parts (Worm Gears, Spits & Skewers), and 5 Years on the Motor & Gearbox from the date of original purchase.

Should defects due to faulty materials or manufacturing process develop within the warranty period, the appliance will be repaired without charge providing all conditions of this warranty are observed.

1. Proof of Purchase must be retained by the purchaser.

2. This Warranty is void if the equipment has been damaged due to misuses neglect or is used for a purpose for which it was not suited; and no repairs, alterations or modifications have been attempted by other than Semak or its authorised Service Agent.

3. Semak is not responsible for service required due to misapplication, improper installation, inadequate wiring, incorrect voltage conditions, nor for consequential damages of any kind. Where required by Statute or local authority, equipment must be installed by qualified person in accordance with all relevant regulations.

4. Cost of transport of any appliance or part to and from Semak or its Service Agent is to be paid by the owner.

5. A charge will be made where failure is due to neglect, abuse or accidental damage on the part of the operator, or when no fault can be found or the fault is due to causes outside the control of Semak.

6. The above does not preclude the purchaser from their Statutory rights as a consumer.

Register Warranty Online at

www.semak.com.au

Repair Request Form

Office Use Only	
Work Order No	……
Priority	……
Service Agent	……
Contact Number	……
Contact Person	……

Your Details

Company Name ……

Company Address ……

……

Contact Person ……

Phone …… Fax …… Email ……

Equipment Details

Product: Rotisserie Model …… Serial Number ……

Description of Problem

……

……

Description of how the product is being used

……

……

Describe what happened just prior to the machine breaking down

……

……

Description of how the product is being cleaned

……

Level of Urgency

Priority 1	Require immediate breakdown assistance	Same day attendance	☐
Priority 2	Machine is working	1-3 days	☐
Priority 3	Service required	4-7 days	☐

Warranty Registration

Retain for Future Reference

DO NOT SEND

Please complete one registration for each Semak appliance.

You may be required to provide this information when requesting after sales service. Please staple your proof of purchase to this page.

Company Name: _____

Company Address: _____

Business Type: _____

Contact: _____

Phone: _____

Fax: _____

Email: _____

Product: _____

Serial Number: _____

Date of Purchase: _____

Place of Purchase: _____

Notes

SEMAK | CHARCOAL ACCESSORIES

PORTUGUESE CHICKEN BASKET Delicious Flat Style Portuguese Chicken

HEAVY DUTY MEAT SPIT KIT Roast Full Pig, Lamb, Beef and more

HEAT RESISTANT GLOVES (39020)

Neoprene Gloves for Heat Protection

SOUVLAKI DISKS

Heavy Duty Disks support Gyros Style Souvlaki Chicken, Lamb, Pork and more

SEMAK | UNLOADING TROLLEY

UT1 Unloading Trolley

The Semak Unloading Trolley is the perfect companion to our Rotisserie range allowing you to load and unload trays of chickens efficiently & safely.

Constructed of Heavy Duty Stainless Steel, our unloading trolleys are designed to be durable yet conveniently portable due to their light weight and easy roll casters.

With removable waste tray accessible through a large 6cm diameter countertop hole, the unloading trolley is perfect for salting, stuffing, spitting, unloading and cutting chickens quickly and hygienically with minimal cleanup.

UT1 Unloading Trolley

FEATURES

- Allows easy unloading of chickens and meat from spits and baskets after cooking
- Removable waste tray with large access hole for easy waste disposal

AUSTRALIAN MADE AND OWNED

Model	GASTRO21	UT1
Capacity	14 x GN2/1 Trays	1-2 Spits
Dimensions	590W x 760D x 1700H	1350W x 335D x 880H
Construction	Stainless Steel	Stainless Steel
Wheels	4 Castors (2 Front Lockable Castors)	

SEMAK
FOODSERVICE EQUIPMENT

70 Years Serving Australia

Factory 18, 87-91
Hallam South Rd
Hallam VIC 3803
Australia

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F: +61 3 9796 4586
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W: www.semak.com.au

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