

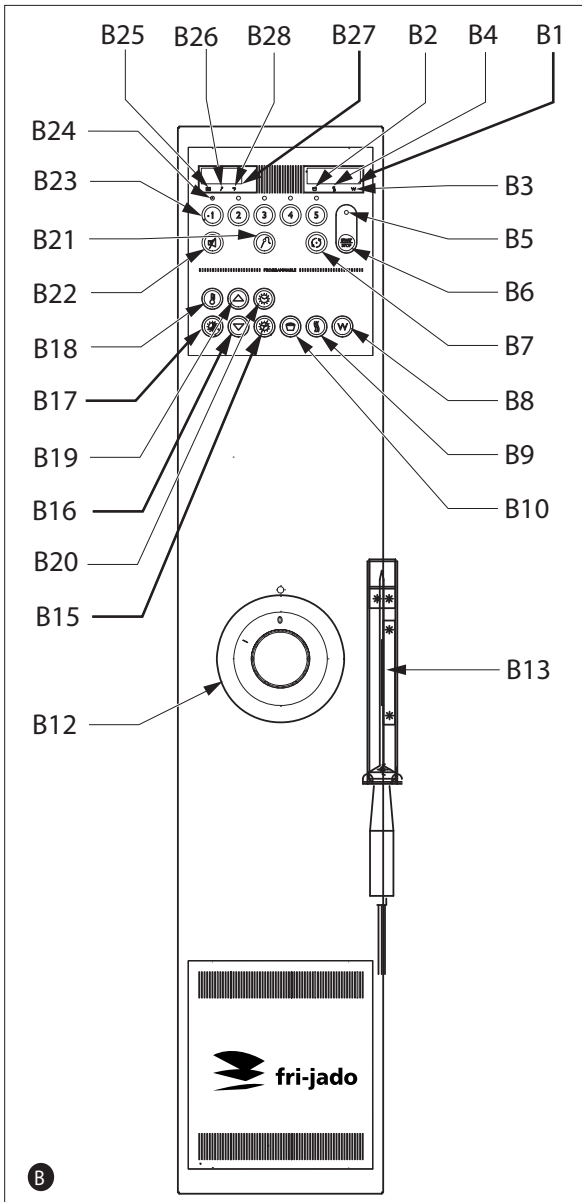
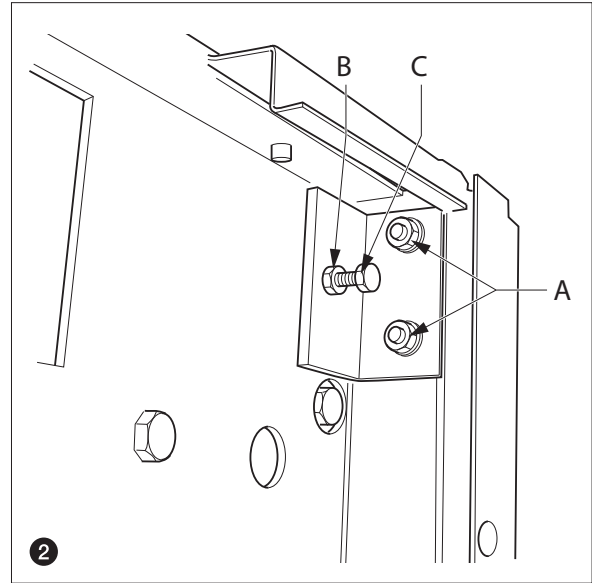
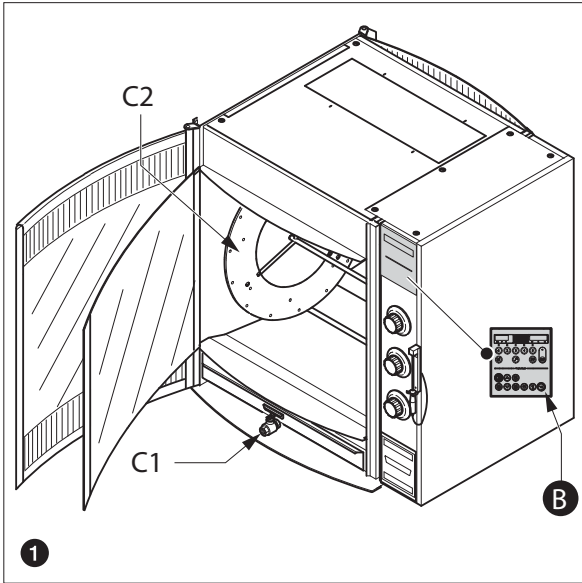
DIRECTIONS FOR USE

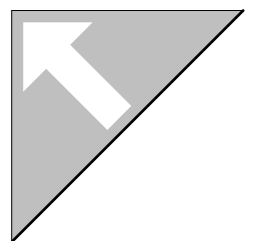
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STG5/STG7





DIRECTIONS FOR USE STG-SERIE

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STORE THESE DIRECTIONS FOR USE CAREFULLY FOR FUTURE REFERENCE!

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Customers are allowed to copy these instructions for private use.

No liability will be accepted by the manufacturer for any damage or injury resulting from failure to comply with these requirements, or through failure to take reasonable care or careful handling, operation, or repair even when these are not explicitly dealt with in this manual.

1 INTRODUCTION

1.1 General

This user's manual is intended for the user of the Fri-Jado Grill STG models. The possibilities, the operation, the options and accessories are described and directions are given to use the equipment for a long time in the most safe and efficient way.

- ☒ Read the instructions carefully before using the STG.
- ☒ The STG should be operated exclusively by qualified and expert staff.
- ☒ Always keep the safety instructions that are stated in this manual in mind.

1.2 Description of the process

In the Fri-Jado Grill STG many culinary techniques are united. Next to grilling food you can also reheat, cook, bake, braise, cook it "au gratin" or roast it.

It is possible to have the preset combinations of processes run fully automatically.

If you keep to our tried and tested guidelines (see appendix 1), you are ensured of the best result. The grilling times and the temperatures are set in such a way that small variations do not have negative influence on the end product.

In the hands of a professional user the STG is the ideal equipment to experiment with. Because of that you can adapt the STG perfectly to your individual requirements.

1.3 Description of the product

1.3.1 Description of the various parts of your STG

FOLD OUT THE COVER OF YOUR USERS' MANUAL!

Check which illustrations are for your STG:

Figure	Description
1	grill STG5 or STG7
	B operating panel programmable STG
	C standard accessories
	C1 grill fat tray with drain C2 standard rotating system in the STG5 suitable for 5 spits or baskets in the STG7 suitable for 7 spits or baskets
2	adjustable hinge

- ⓑ operating panel programmable STG
- B1 Time indicator
- B2 cooking indicator
- B3 Indicator temperature hold
- B4 Indicator grilling
- B5 On indicator
- B6 START/STOP-switch
- B7 Rotor switch
- B8 Switch temperature hold
- B9 Switch grilling
- B10 Switch cooking
- B12 Main switch (option)
- B13 Plug, holder and temperature sensor
- B15 End time key
- B16 DOWN-key
- B17 Time key
- B18 Temperature key
- B19 UP-key
- B20 Key current time
- B21 Temperature sensor key
- B22 Buzzer key
- B23 Program keys 1-5
- B24 Program indicators 1-5
- B25 Indicator grill
- B26 Indicator temperature sensor
- B27 Temperature display
- B28 Indicator °C/°F

1.3.2 Technical description

A combination of direct infrared radiation and convection heat is used in the STG. The radiation heat seals the meat and creates a crispy brown layer; the convection heat cooks the meat properly. An ingenious, patented ventilation system completes the package. That way the STG gives a perfect result every time.

The grilling process is controlled through preprogramming. The settings can be changed during the entire process.

During the grilling process, the heating elements and the quartz light on the serving side are constantly switched on and off. The quartz light on the customer side stays lit during the entire process. A maintenance-free engine with a reduction gear drives the grill.

The fans provide an even heat distribution and at the same time they cool the exterior walls of the grill. Since the heat sources are located in the top of the grill, the amount of pollution, and thus also the amount of smoke production, is minimised. A heat reflecting coating has been applied to the inside surfaces of the windows to keep the heat inside the STG.

It is possible that your STG is combined with an STG of the same size, or with a heated cabinet from the STG series, on top of each other and equipped with wheels.

In that case each of them must be operated individually.

The metalwork is made of stainless steel (stainless steel 304 and stainless steel 430). The electrical cable is fitted with a CEE model plug.

The type plate with the data that is appropriate for your grill is affixed on the side panel next to the operating panel.

1.4 Safety, hygiene and guarantee

1.4.1 Safety

In this manual the following warning symbols are used:



Denotes risk or personal injury, loss of life or damage to the equipment in case of non-observance of the instructions in this manual.



Electrical power.



Burning hazard.

Stickers are applied to the equipment (see figure 1.1): they warn you about surfaces with a high temperature. The windows and the top side of the equipment can reach high temperatures.



Figure 1.1

During use of your STG, the following safety precautions should be observed:

- ☒ When moving your STG, first switch off the power by taking the plug out of the socket and let the equipment cool down for at least 10 minutes.
- ☒ Empty out the fat tray before moving the equipment.



Push the fat tray completely into the STG after placing it back and close the drain to prevent damage to the window.

- ☒ Press one of the sides at a spot about halfway down from the top.
- ☒ Keep the necessary care in mind when moving the equipment over obstacles or steps.
- ☒ Your STG is not suitable to be used in a rainy or very humid environment, because of the danger of short circuiting.
- ☒ Your STG must not be cleaned with a water-spout, because of the danger of short circuiting. For cleaning instructions see chapter 4.
- ☒ When fitting or changing the spits or other accessories, first stop the grill rotor.
- ☒ During the grilling process the equipment can become very hot; in particular, the window and the top.
- ☒ Clean the grill regularly to ensure correct operation and avoid possible fire risks (through overheating). The fan cover and the fan blades should be cleaned regularly.
- ☒ Empty the fat tray promptly to avoid overflowing.



Push the fat tray completely into the grill after placing it back to prevent damage to the window.

- ☒ With an eye to hygiene, warmth isolation and a perfect grip oven gloves should preferably be dry and fat-free during use.

1.4.2 Hygiene

The quality of a fresh product is always partially dependent on hygienic conditions. This is especially true for grill products. Due to the possibility of transferring salmonella bacteria, you should ensure that already grilled product, especially chicken and turkey products, do not come into contact with raw products. Contact between grilled products and hands or tools that have come into contact with raw chicken or turkey meat should also be avoided at all times.

If hands and/or tools have come into contact with raw chicken or turkey meat, the hands and tools should be cleaned thoroughly.

1.4.3 General conditions and guarantee

Fri-Jado has paid a great deal of attention to quality and guarantees the suitability and good working order of your equipment.

For complaints, requests, reporting shortages and for ordering accessories, you can contact your supplier.

2 INSTALLATION AND INITIAL USE

2.1 Packaging and transportation requirement

The STG is packed in a plastic cover, protective corner pieces and protection for the glass at the front and rear side, all enclosed in a cardboard box. The equipment is mounted on a wooden pallet. Two securing straps are fastened around the box and pallet.

During transportation the transportation requirements should be observed. For this purpose the following symbols are marked on the cardboard box:



The top indicated by the arrows uppermost.



Keep the packaging dry.



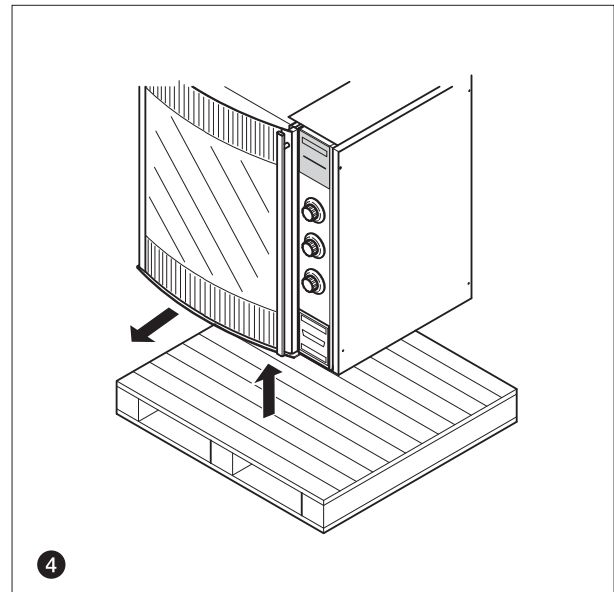
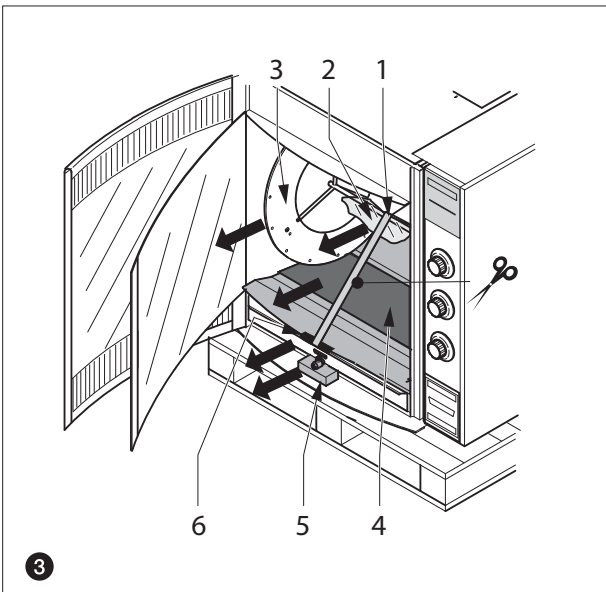
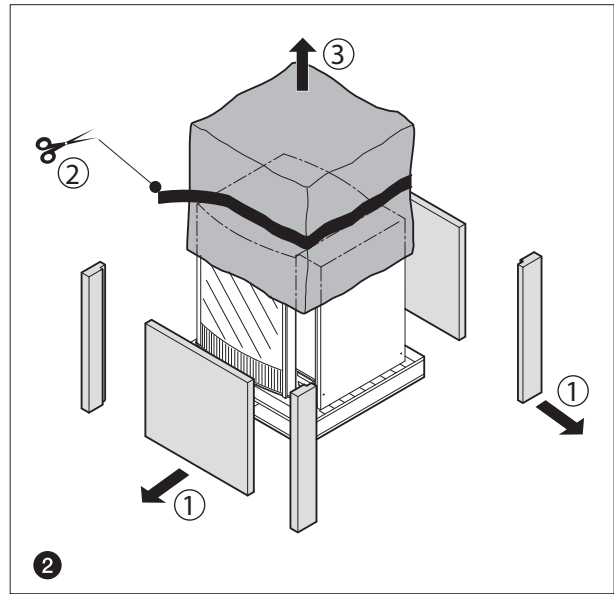
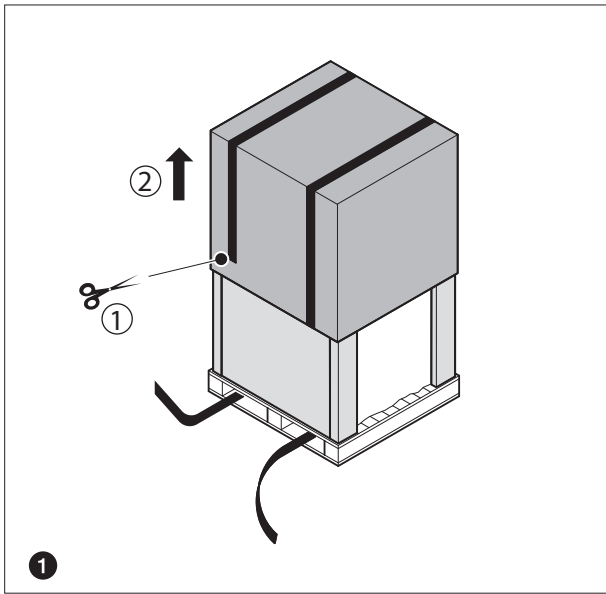
Do not use hooks for lifting and tipping.



Fragile contents, handle with care.

In its packaging, the STG can be transported with a forklift truck or hand lift trolley.

2.2 Unpacking



If there is not enough space above the equipment for the cardboard box to be slid off the STG, remove the box outside and then move the equipment inside.



Cut the transport fastening(s) from the rotor, remove the rubber transport fastening from the bottom plates and remove all other packaging materials from the equipment. Unpack all standard accessories.



All the packaging materials used by Fri-Jado can be recycled.

2.3 First use

Before using the new Fri-Jado-Grill you should clean the inside of the grill thoroughly, and the spits and accessories to be used, with soap. The soapy water runs into the fat tray which, after cleaning the grill and/or heated cabinet, should be emptied and cleaned. Rinse with clean water to remove all soap remains.



Push the fat tray completely into the STG after placing it back and close the drain to prevent damage to the window.



The Fri-Jado-Grill is fitted with a CEE model plug and should be connected to the right voltage. A qualified technician should install the wall socket (WCD). For the necessary electrical installation see chapter 6 (Technical specifications).

- ☒ Put the bottom plates in the STG (see figure 2.1).

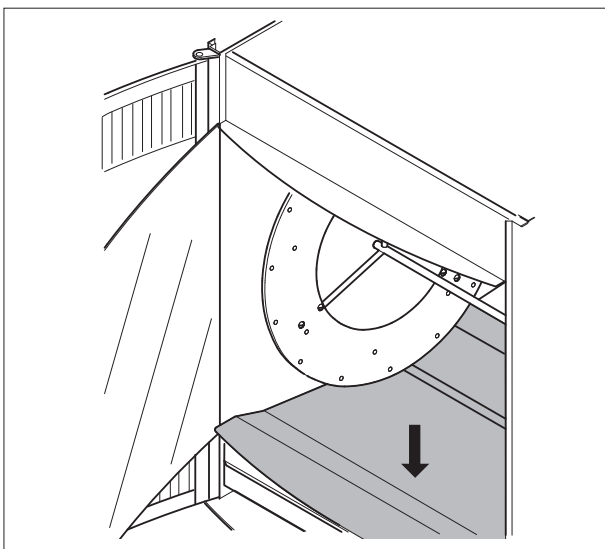


Figure 2.1

- ☒ Place the rotor in the grill of the STG5.
- ☒ Place the spits in the rotor discs (see figure 2.2).

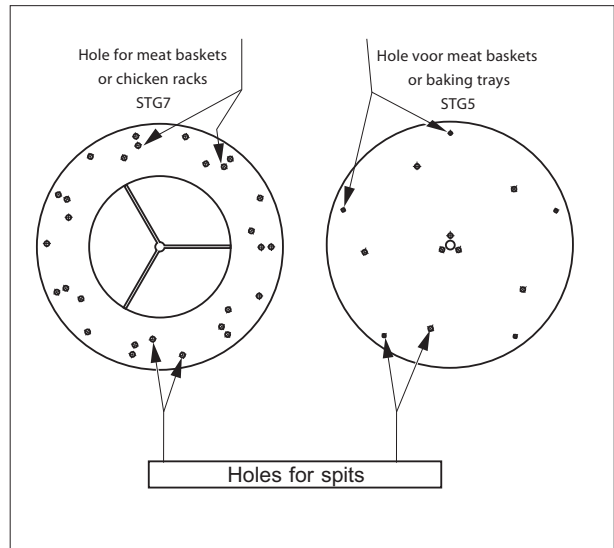


Figure 2.2

You should let the empty STG warm through at its highest temperature setting for at least half an hour to let the metallic odour that comes off the first time disperse.

- ☒ Put the plug in the socket.
- ☒ Set the main switch (B12 to '1'.
- ☒ Set a grilling programme with the following settings: duration 45 minutes, temperature 250 °C. See paragraph 3.4.2.4 for additional information.

2.4 Positioning


Grilling attracts your customers. The pleasant aroma that comes off the grilled products strengthens this effect even more. For this reason it is important to position the STG in such a way that your customers are able to follow the grilling process.

The following factors are very important:

- ☒ Your own staff must have sufficient space to operate the equipment.
- ☒ The distance between the serving side, customer side, the sides and possible glass or wooden walls must be at least 25 cm.

- ☒ Keep the bottom side and the ventilation opening in the top of the STG free of obstacles to guarantee a good air flow.
- ☒ Make sure that the windows stay out of the reach of children. During the grill process the windows get very hot.
- ☒ For inside uses you can position the STG under a fume extractor.
- ☒ For external use of your STG you should contact your supplier first.

Sometimes condensation may form on the inside of the outer window as a result of the airflow. This has no effect on the grilling process and is inherent to the good isolating function of the double glass.

 When positioning the equipment you should also take account of the accessibility for maintenance and service activities.

3 OPERATION AND USE

3.1 Herbs and seasoning

The taste of fresh meat and fish remains at its best when grilled. The correct use of herbs and marinating sauces gives every dish a characteristic flavour. The correct use of these is of great influence on a tasty end result (see appendix 1).

A few guidelines for herbs and seasoning are:

- ☒ By preference, use the special chicken and meat herbs and seasoning available from your Fri-Jado Grill supplier. There are also special herb and seasoning mixes for poultry, lamb, pork, beef, game and fish. Ask your dealer about them.
- ☒ Dry season the products to be grilled. Since herbs draw moisture out of the meat, the products should be seasoned at least half an hour in advance and at most ninety minutes before grilling.

- ☒ Do not add oil or fat during grilling.



It is preferable to use fresh products for grilling. Defrost deep frozen products before grilling them.

- ☒ Season chicken on the inside and outside and preferably use our special Fri -Jado Grill seasoning.



It is better to grill whole chickens distributed around the spits. In this way the birds drip fat onto each other, thus guaranteeing perfect tenderness.

3.2 Loading the grill

When loading the grill you should ensure that the grill is evenly loaded. Do not leave any empty spits, baskets, chickens racks and such like behind. This will save energy and cut down on the cleaning time.

3.2.1 Loading the grill with spits

The grill is supplied as standard with one set of spits with which grilling can be done without the use of spit clamps. When you want to spike a chicken or other bird on the spit, you can best do this as follows (see figure 3.1):

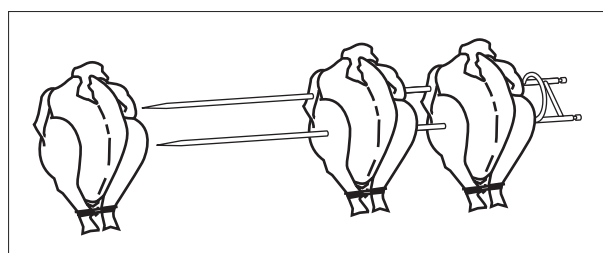


Figure 3.1

- ☒ Prick one point of the spit through the breast of the bird near where the wings are. Push the other point through the leg. Do not forget to pin the wings at the same time.
- ☒ Leave a bit of free space between chickens. That way the whole of the chicken will be browned evenly.

- ☒ Mount the spits in the rotor disks so that the breast of the chicken points towards the customer during the grilling process.
- ☒ Push the points of the spit into the appropriate holes in the rotor disk (see figure 3.2). Put the other end into the corresponding holes in the opposite disk.

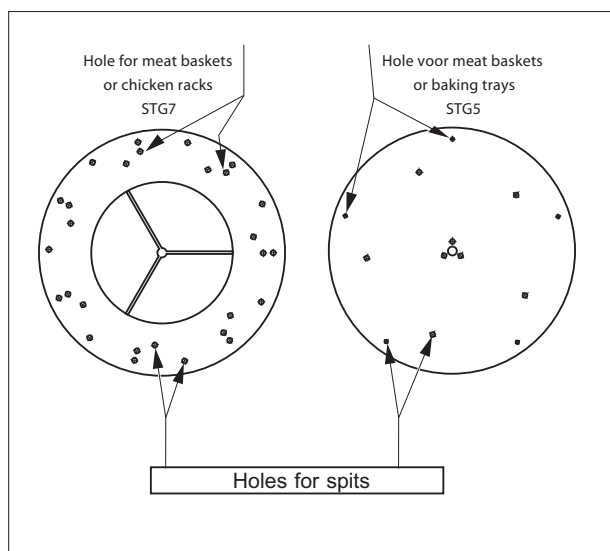


Figure 3.2

- ☒ To mount the other spits in the grill proceed as follows:
- ☒ Set the main switch to '1'.
- ☒ Press the rotor switch (B7) on the programmable unit every time to start the rotor and to stop it.

3.2.2 Loading the grill with baking trays (accessory)

- ☒ Push the ends of the baking trays into the correct holes in the rotor disks (see figure 3.2).
- ☒ Fill the baking trays so that the products cannot fall out during grilling.

3.2.3 Loading the grill with meat baskets (accessory)

- ☒ Push the ends of the meat baskets/chicken racks in the corresponding holes of the rotor disks (see figure 3.2).
- ☒ Fill the baskets/chicken racks in such a way that the grill is evenly loaded and that no bits of meat stick out of the baskets.

3.2.4 Loading the grill with a turkey spit (accessory)

- ☒ Fit a spit clamp onto the turkey spit.
- ☒ Prick the point of the turkey spit through the turkey along its length.
- ☒ Fit the other spit clamp and push both clamps into the turkey.
- ☒ Fit the bearing piece.
- ☒ Securely tighten the butterfly nuts.
- ☒ Remove the rotor disk together with its pivot.
- ☒ Place the turkey spit in the grill.

3.2.5 Loading the grill with two different accessories

When you want to load the grill with two different accessories at the same time you should always fit one less accessory in the rotor than the maximum possible. You should fit accessories of the same sort in successive positions.

For example

For STG5:

2 spits + 2 baskets in series.

For STG7:

3 spits + 3 baskets in series.



After loading the rotor always let it turn at least once and check that the products can turn without obstruction.



If you require information or documentation concerning the accessories, you can contact your dealer for this.

3.3 The grilling process

The grilling should be done with the doors closed. It is therefore advisable not to open the doors unnecessarily during the grilling process. The grilling process can be observed perfectly because of the windows. After completion of the grilling process the doors can be opened, preferably with oven gloves on.



Empty the fat tray regularly to prevent it from overflowing. For this purpose a drain is fitted on the fat tray. Shove the fat tray completely into the STG after placing it back and close the drain to prevent damage to the window.

3.3.1 Temperature setting

The ideal temperature for grilling all types of meat lies in the range 160 °C-190 °C.

3.3.2 Grilling times

The grilling times depend on a number of factors:

- ☒ The surrounding temperature and draft in the immediate vicinity of the grill.
- ☒ The initial temperature in the grill. This can vary. With the exception of roast beef, pre-heating is not necessary.
- ☒ Grilling temperature.
- ☒ The initial temperature of the products.
- ☒ The kind of meat; fat or lean?

- ☒ The weight and shape of the product; a heavy product with compact dimensions will have to grill longer to be well done than a light and less compact product.
- ☒ The total quantity of meat that is grilled in one go; more meat, more time/less meat, less time.
- ☒ Your requirements; do you want well done or nearly well done meat?



Do not grill deep frozen products; these should be thawed out first.

For a full overview see appendix 1.

3.4 Operation of the STG

The method of operation is described in the following sections. The letters and numbers in brackets refer to the illustrations on the fold out page of the cover.

3.4.1 The programmable STG (see illustration **B** on the fold-out cover of the users manual)

3.4.1.1 PROCESSES

The programmable control gives you the possibility to store fifteen different programs. Each of these programs can contain one or more of the following processes:

- Cooking
- Grilling
- Keeping warm

3.4.1.1.1 Cooking

The products in the grill are cooked for a certain period at a certain temperature.

3.4.1.1.2 Grilling

The products in the grill are grilled for a certain period of time at a certain temperature.

3.4.1.1.3 Keeping warm

The products are kept warm for an indefinite period of time at a previously set temperature and kept ready for immediate sale. After a certain period of time the quality of the products will decrease.

3.4.1.2 SWITCHING ON AND OFF

Switching on

- ☒ Set the main switch (B12) to '1'.

Switching off

- ☒ Set the main switch (B14) to '0'.

3.4.1.3 STANDBY MODE

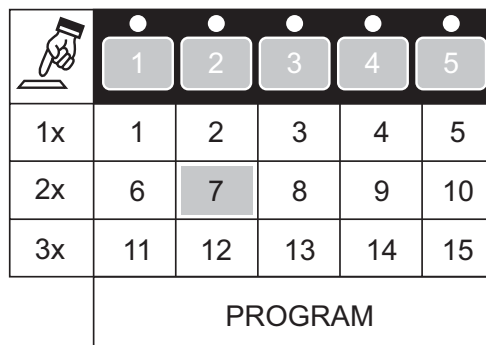
In the standby mode the indicator lights (B2, B3 and B4) and the displays (B1 and B27) give information about the program in the working memory (if present). The indicator lights tell you which processes are defined in the program. The displays show the setting of the first process. If there is no process defined, none of the indicator lights is on, the temperature display says 0 and the time display stated the current time.


3.4.1.4 PROGRAMMING

3.4.1.4.1 Procedure

The duration and temperature setting for cooking and grilling and the temperature setting for keeping warm determine a program.

- ☒ After switching on the grill the time display shows (B1) 15 Pr to indicate that the control system contains 15 programs.
- ☒ Select the program number by pressing one of the program keys (B23). The corresponding indicator light lights up.



	1	2	3	4	5
1x	1	2	3	4	5
2x	6	7	8	9	10
3x	11	12	13	14	15
PROGRAM					

- ☒ Press the program keys (B23) once for program numbers 1–5, twice for program numbers 6–10 and three times for program numbers 11–15.

Example:

Press key 2 twice = prog. 7

- ☒ Keep the keys UP and DOWN (B19 and B16) pressed for 2 seconds. The programmable control is now in programming mode. The time display (B1) indicates PROG for a few seconds.

Cooking

- ☒ Press the key for cooking (B10).
- ☒ Set the duration as described under 3.4.1.4.2.
- ☒ Set the temperature as described under 3.4.1.4.2.

Grilling

- ☒ Press the key for grilling (B9).
- ☒ Set the duration as described under 3.4.1.4.2.
- ☒ Set the temperature as described under 3.4.1.4.2.

Keeping warm

- ☒ Press the key for keeping warm (B8).
- ☒ Set the temperature as described under 3.4.1.4.2.

After you have set the values for all the required processes, you press the same program key (B23) again to return to standby mode.

The processes can be programmed in random order, but are always executed in the order given earlier.

When the duration for cooking or grilling is set to '0', the corresponding process is skipped.

If the temperature for the keeping warm process is set to '0', the keeping warm process is skipped.

3.4.1.4.2 Settings

The longer the keys are pressed, the faster the setting is changed.

Time setting

- ☒ Keep the time key (B17) pressed.
- ☒ Press the key UP (B19) or DOWN (B16) to set the desired time.
- ☒ Release the time key.

The time can be set between 00.00 and 05.59 hours.

Temperature setting

- ☒ Keep the temperature key (B18) pressed.
- ☒ Press the key UP (B19) or DOWN (B16) to set the desired temperature.
- ☒ Release temperature key.

If the indicator °F is lit, the temperature is stated in °F. If the indicator °F is not lit, the temperature is stated in °C.

The temperature can be set between 0 and 250 °C or between 32 and 482 °F.

Setting current time

The control must be in standby mode.

- ☒ Keep the key for the current time (B20) pressed.
- ☒ Press the key UP (B19) or DOWN (B16) to set the required time.
- ☒ Release the key for the current time.

Setting an end time program

See chapter 3.4.1.11.

Setting extra buzzer signal

It is possible to set an extra buzzer signal.

- ☒ Keep the buzzer key (B22) pressed.
- ☒ Press the key UP (B19) or DOWN (B16) to set the required buzzer time.
- ☒ Release the buzzer key.

The buzzer sounds for three minutes after the set time has lapsed.

3.4.1.4.3 Loading program

You can load a program that has been defined before. The programmable control must be in standby mode or in programming mode or carrying out a keeping warm process.

- ☒ Press the correct program key (B23) to load the required program. (See chapter 3.4.1.4.1 for the correct procedure.) The grill is now in standby mode. The corresponding program indicator (B24) lights up.

To read out the settings:

- ☒ Press the key for cooking (B10) to show the set duration and temperature for the grilling process.
- ☒ Press the grilling key (B9) to show the set duration and the temperature for the grilling process.
- ☒ Press the key for keeping warm (B8) to show the set temperature for the keeping warm process.

3.4.1.5 START PROGRAM

After you have set or loaded a program, it can be started from standby mode.

- ☒ Press the START/STOP-key (B6) to start the program in the working memory. The ON indicator lights up.

3.4.1.6 INDICATIONS DURING OPERATION

- ☒ The process indicators (B2, B4 and B3) indicate which processes (cooking, grilling, keeping warm) still have to be carried out. When a process is finished the corresponding indicator switches off.
- ☒ The time display (B1) shows the remaining program time, which means the cooking and grilling time added up.
- ☒ The temperature display also shows the temperature inside the grill if this is higher than 40 °C or 125 °F. At lower temperatures it shows 'Prh' (Preheating) as an indicator that the grill is heating up.
- ☒ When the remaining program time has reached '0', the process and the ON indicators switch off.

After a process has started the current program number can be read as follows:

- ☒ Press the program key (B23), above which the indicator lights.

The temperature display (B27) shows the program number and the time display (B1) shows the indication 15Pr. They switch off when you release the pushbutton.

3.4.1.7 SHOWING TIME AND TEMPERATURE

3.4.1.7.1 Showing set time and temperature

It is possible to show the set time and temperature for the various programs.

- ☒ Press the key for the required process (B8, B9 or B10). The display now shows the set values for the selected process.

- ☒ Let the key go.

3.4.1.7.2 Show measuring value temperature sensor

See chapter 3.4.12.2.

3.4.1.8 CHANGE ACTIVE PROGRAM SETTINGS

During the execution of a program only the setting for the current program can be changed. This also goes for interrupted programs.

The changes do not have any influence on the original stored program.

3.4.1.8.1 Time setting

- ☒ Keep the time key (B17) pressed.
- ☒ Press the ON (B19) or DOWN (B16) key to change the time.
- ☒ Release the time key.

3.4.1.8.2 Temperature setting

- ☒ Keep the temperature key (B18) pressed.
- ☒ Press the key UP (B19) or DOWN (B16) to change the required temperature.
- ☒ Release the temperature key.

3.4.1.9 INTERRUPTING PROGRAM

3.4.1.9.1 Interrupting the active program

- ☒ Press the rotor key (B7).

The heating elements and the lamp on the serving side switch off; the spit stops turning. The process time no longer counts down and the ON indicator (B5) starts flashing.

3.4.1.9.2 Resuming the interrupted program

- ☒ Press the rotor key (B7).

3.4.1.10 END PROGRAM

When the program time has elapsed, the buzzer sounds and the grill switches over to keeping warm mode. If the set temperature for the keeping warm process is 0, the grill automatically switches over to the standby mode.

3.4.1.10.1 Switching off the buzzer

- ☒ Press the buzzer key (B22).

3.4.1.10.2 End cooking or grilling mode

- ☒ Set the cooking or grilling time to 0.

The grill switches over to keeping warm mode when the set temperature for the keeping warm process is higher than 0. When the set temperature equals 0, the grill switches over to standby mode.

3.4.1.10.3 End active program and switch over to standby mode

- ☒ Press the START/STOP key (B6).

3.4.1.11 SETTING PROGRAM END TIME

It is possible to define an end time for the program, which means the time at which the products must be ready. The program determines the starting time in accordance with the set cooking and grilling time and the required end time. Depending on the settings, the grill switches over to the keeping warm or standby mode.

- ☒ Select a pre-defined program. (See chapter 3.4.2.4.1 for the correct procedure.)
- ☒ Keep the key for end time (B15) pressed.
- ☒ Press the key UP (B19) or DOWN (B16) to set a time later than the sum of the current time and the program duration.

- ☒ Release the end time key.

- ☒ Press the START/STOP key (B6).

The selected program is first in standby mode. The program indicator (B24) and the ON indicator (B5) are lit. The colon between the hours and the minutes flashes. The program starts automatically when the difference between the programmed end time and the sum of the current time and the program duration is 0.

3.4.1.12 TEMPERATURE SENSOR

3.4.1.12.1 Introduction

The optional temperature sensor can be used for measuring the core temperature of the products to be grilled. See the table at the end of annex 1 of the general users manual that came with your grill for the required values.

3.4.1.12.2 Measuring the product temperature



Press the rotor key (B7) to stop the drive engine.

The heaters and the front lamp are switched off; the rotor stops rotating. The process time stops counting down and the ON indicator (B5) starts flashing.

- ☒ Remove the temperature sensor from the holder (B13).
- ☒ Open the grill door.
- ☒ Stick the sensor into the meat so that the core is reached to guarantee a proper measurement.
- ☒ Press the key (B21) to activate the temperature sensor. Indicator light (B26) will light up.

As long as the sensor has not registered the temperature of the product, you can see the temperature on the display (B27) increase and the indicator light (B26) lights up.

After about 20 seconds the light (B26) will go out and the display (B27) switches over to the temperature inside the grill. If a constant value is not registered within 20 seconds you can reactivate the temperature sensor again by pressing the key (B21) again.



Pull the sensor out of the product. Place the temperature sensor in the holder (B13).

- ☒ Close the door of the grill.
- ☒ Press the START/STOP key (B6) to restart the drive engine.

3.5 Taking meat products out of the STG



The interior of the STG and the windows are extremely hot after grilling. Always use oven gloves or spit-tongs when taking the spits or other accessories out of the oven.

3.5.1 Taking out the spits

When taking out the spits proceed as follows (see figure 3.3):

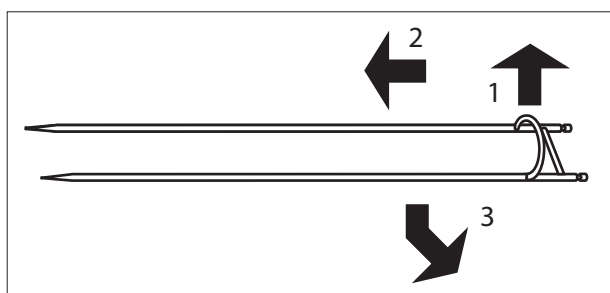


Figure 3.3

- ☒ Grip the spit firmly.
- ☒ Lift the notched end upwards a little and move the spit in the direction of the points. This releases the spit.
- ☒ Grasp the spit at the other end and take the spit out of the oven.
- ☒ Slide the meat products off the spit.

3.5.2 Taking out the baking trays (accessory)

- ☒ Lift the baking tray upwards a little at both sides.
- ☒ Move the baking tray to the right or left side of the grill. This releases one side of the baking tray.
- ☒ Move the free side toward you and take the baking tray out of the oven.

3.5.3 Taking out the meat trays/chicken racks (accessory)

Carry out the procedures as described in 3.5.2.



Depending on the quantity of products that you have prepared on the baking tray or in the meat basket/chicken rack, it may be necessary for you to empty the baking tray first before you can remove it.

3.5.4 Taking out the turkey spit (accessory)

- ☒ Lift the turkey spit upwards a little at one side (loading bearing side).
- ☒ Move one of the sides towards you and take the turkey spit out of the oven.

3.6 Work method

You can achieve an especially efficient method of working when you always have a number of prepared full spits or accessories held in readiness in the refrigerator. In this way you will not be unpleasantly surprised at busy moments.

4 CLEANING AND MAINTENANCE

For reasons of hygiene and the optimum condition of your STG it is important to keep a daily routine of cleaning right from the beginning.



Take the plug out of the socket first.

4.1 Daily maintenance

The oven can best be cleaned while it is still slightly warm. Cooking remains and fat can be removed more easily in this condition. The best cleaning can be achieved by using 'Fri -Jado Clean'.



'Fri-Jado Clean' can cause irritation on sensitive skin; you should wear rubber gloves when you are using it.

Grill part

The rotor and bottom plate can be removed easily, without tools, from the grill. Place the removable parts in a suitably large sink with hot water and soap suds. Let these parts soak overnight and clean them the following day. You can empty the fat tray with the special drain that is fitted on it. To do this, carefully slide the tray open a little, let the tray empty out and then clean it with 'Fri-Jado Clean' or hot water and a suitable cleaning agent.



Push the fat tray completely into the grill after placing it back and close the drain to prevent damage to the window.

The inside of the grill can be cleaned in the same way. After cleaning, dry off the inside of the grill with a cloth. Take care not to leave any cleaning agent.

Exterior

The outside of your Grill can be cleaned with a little hot water, a cleaning substance and a brush or sponge. We strongly advise you not to use steel wool since this will cause scratches in which dirt particles stick. After cleaning, dry off the outside with a cloth.



Moisture in the electrical compartment can cause short circuits. Ensure that no water runs inside via the ventilation openings in the Fri-Jado-Grill; the Fri-Jado-Grill must not be cleaned using a water hose.



By covering the bottom plate with aluminium foil before use you can cut down on the cleaning time.

The control panel may only be cleaned with a damp cloth. The windows can be cleaned with the special 'Fri -Jado Clean' or with warm soap suds. If possible, let the glass doors stand open overnight. When you are grilling it is advisable to keep a close eye on the products. To make this possible you should wipe the windows at regular intervals with a damp cloth.

The windows can be best reached by opening the inside door, after opening the outside door. Magnets hold this on the outside door.



Treat the outside of the inside window with a mild cleaning agent because of the protective coating.

4.2 Regular maintenance



Take the plug out of the socket first.

Quartz lamps

In the top of the Fri-Jado-Grill are the quartz lamps for the lighting and for heating. Check these lamps every week to see if they need cleaning. Let the quartz lamps cool off before cleaning them. Clean them with alcohol or methylated spirits on a cloth.



Do not touch the quartz lamps with your bare hands.

Ventilation grille, fan plate and fan blades STG7:

The ventilation grille, the fan plate and the fan blades in the top of the grill should be cleaned at least once every three months. If these are not cleaned on time, the grilling duration will increase and it can lead to overheating.

The ventilation grille can be removed by loosening the two cap nuts from the ventilation grille (see figure 4.1). Above the grille there is a fan plate with 2 fan blades behind it. The fan plate can be removed by taking out the butterfly nut and lifting the plate off the mounting pins.

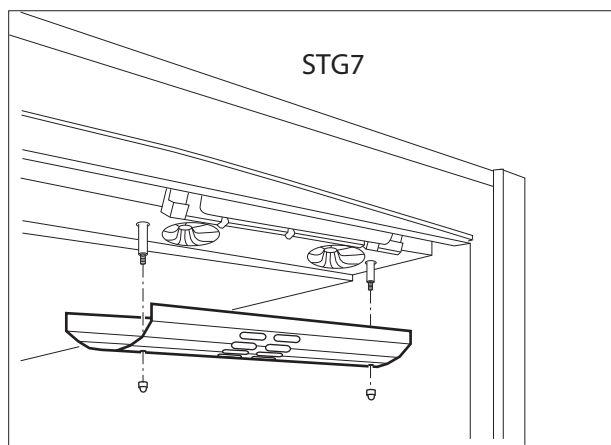


Figure 4.1

STG5:

The ventilation grille, the fan plate and the fan blades in the top of the grill should be cleaned at least once every three weeks. This way you can be sure that there is optimal ventilation. If the ventilation grille is not cleaned on time, the grilling time will increase. The fan grille can be removed by loosening two cap nuts (see figure 4.2). Behind the grille is the fan blade.

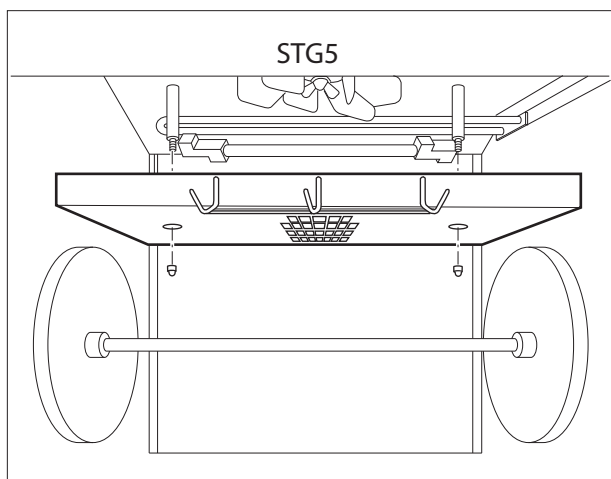


Figure 4.2

Fan blades

You can remove the fan blade by turning the nut on the fan clockwise (left-hand thread). When remounting the fan ensure that the flat in the fan blade hole is located over the fan axle.

5 BREAKDOWN AND SERVICE - HOW TO PROCEED

Before you consult your dealer or the service agency when there is a fault you can check the following points yourself:

- ☒ Is the power supply OK (fuses and earth leakage switch in the meter cupboard)?
- ☒ Is the electronic timer set correctly?
- ☒ Is the program programmed correctly?
- ☒ Are the control switches in the correct positions?



Contact your supplier/service agency immediately when the electric cable is damaged. Immediate replacement is necessary because of possible danger.

You can fix the faults given below yourself:

Fault: The quartz lamp is defective.
Solution: Replace the quartz lamp (see figure 5.1).

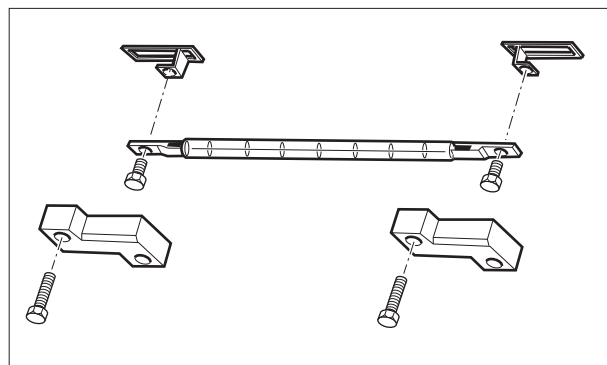


Figure 5.1



Take the plug out of the socket first.

Do not touch new lamps with your bare hands! The moisture on your hands can shorten their working lives. You can remove this moisture with alcohol or methylated spirit once the lamp has cooled down. For replacing the quartz lamp use a clean cloth or paper tissues with which to hold the lamp:

- ☒ Remove the porcelain lamp covers.
- ☒ Remove the bolts fastening the lamp and remove the lamp.
- ☒ Trim the metal connecting strips of the new lamp to the right length by clipping a piece off at both ends (same length as the old lamp).
- ☒ Position the new lamp with the white painted part upwards. While fastening the bolts, hold the metal connecting strips to prevent them from being damaged.
- ☒ Fit the porcelain lamp covers.

Fault: The fan makes a noise.
Solution: Clean the ventilation grille, fan plate and fan blades.

If the fan makes a noise it is possible that a dirty fan plate and/or dirty fan blades cause this. Clean the ventilation grille, the fan plate and the ventilator blades as described in Section 4.2.

Fault: The door hangs at an angle.
Solution: Adjust the door.

See figure 5.2

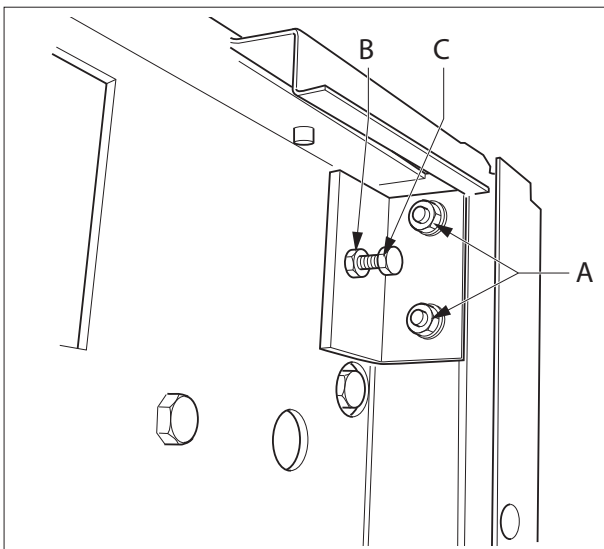


Figure 5.2

- ☒ Close the door and remove the side panel on the side of the hinges.

- ☒ Support the door from underneath and loosen both nuts (A) in the top hinge on the inside of the door by one half turn.
- ☒ Position the door in such a way that the bottom side of the door, still in the closed position, is parallel to the front below it.
- ☒ Undo the lock nut (B) of the adjusting screw.
- ☒ Turn the adjusting screw (C) to the right to fix the position of the door.
- ☒ Fasten the lock nut.
- ☒ Fasten both bolts on the hinge plate.
- ☒ Check the position of the door.
- ☒ Refit the side panel.

Fault: The rotor discs or the spits are loose or slanting.
Solution: Adjusting the rotor discs.

You can only fix this fault yourself on the STG5. An Allen key is supplied with these models which you can use to adjust the rotor discs (see figure 5.2). This is done as follows:

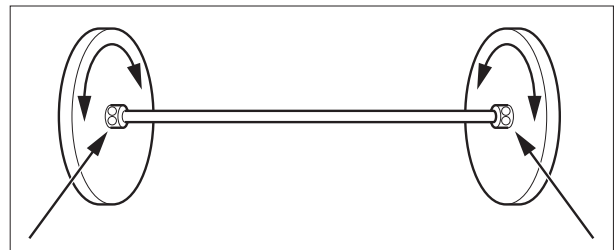


Figure 5.3

- ☒ Use the Allen key to loosen both mounting screws in the mounting collar on one side (left or right) by one turn (anti-clockwise).
- ☒ Correctly align the rotor discs using a spit.
- ☒ Tighten the mounting screws on both sides (left and right).

Contact your Fri-Jado supplier if there are other faults.

6 TECHNICAL SPECIFICATIONS AND STANDARD ACCESSORIES

The technical specifications for the various models of the Fri-Jado Grill STG-series are given in the table below.

Model	STG5	STG7
dimensions		
☒ width	825 mm	985 mm
☒ dept	650 mm	850 mm
☒ height	860 mm	1015 mm
weight		
☒ gross	139 kg	207 kg
☒ nett	122 kg	181 kg
electrical installation*		
☒ voltage	3N~50...60 Hz 400/230 V	3N~50...60 Hz 400/230 V
☒ power	6.1 kW	9.5 kW
☒ max. rated current	9 A	14.5 A
☒ plug	CEE-form 16 A	CEE-form 16 A
☒ cable length	approx. 3.00 m	approx. 3.00 m
noise level (on workfloor)		
	< 70 dB(A)	< 70 dB(A)
standard equipment		
	users' manual Allen key 1 standard rotor 5 double spits	users' manual 1 standard rotor 7 double spits
☒ useful spit length	45 cm	60 cm
☒ capacity	25 kg	42 kg

* This data can vary for each country. Look on the type plate for the data about your STG.

7 ACCESSORIES AND OPTIONS

The following accessories are available for all of the models in the Fri-Jado Grill STG-series mentioned in this users' manual:

- ☒ double spits
- ☒ meat baskets
- ☒ chicken racks
- ☒ turkey spits
- ☒ baking trays

The following options are available:

- ☒ Wheeled frame
- ☒ Double rotating rotor system
- ☒ For grilling chickens weighing more than 1.5 kg, rotor discs with four spits are available for the STG5.

8 REMOVING

If, after years of use your STG is ready for replacement, your Fri-Jado supplier will gladly advise you. You can also ask for advice about disposing of your STG.

You should make sure that the materials are disposed of according to the environmental directions that are in force at the time.

Appendix 1

Guideline for grilling times, temperature settings and the use of herbs and seasoning

Meat	Method	Herbs and seasoning
☒ chicken	stick on spits	dry herbs on inside and outside
☒ wings	on spits or in baskets (toss every now and then)	dry herbs or marinating sause
☒ drumsticks	on spits or in baskets (toss every now and then)	dry herbs or marinating sause
☒ legs	on spits or in baskets (toss every now and then)	dry herbs or marinating sause
☒ duck	in basket (stuffing) (baste every now and then) with various special stuffings	pepper and salt or special herbs, filled
☒ turkey	turkey spit (baste every now and then) with various special stuffings	pepper and salt or special herbs, filled
☒ spare ribs	fresh flavours	marinating sause or tumbling, various
☒ roast beef	medium	dry herbs
☒ minced meat	in baskets or on baking trays	mix everything with herbs
☒ rolled meat	in baskets	dry herbs or marinating sause or stuffing
☒ ham	turkey spit (baste every now and then)	dry herbs + special clove
☒ sausage	pre-cooked	paprika powder
☒ lamb	turkey spit or basket	dry herbs or marinating sause
☒ Pork	turkey spit	dry herbs or marinating sause

Meat	Weight (kg)	Grilling time (minutes)	Grilling temperature	Core temperature
Chicken	0.8 - 1.5	70 - 90	180 °C	82 °C
Wings	0.1 - 0.2	20 - 30	250 °C	82 °C
Drumstick	0.1 - 0.3	25 - 30	250 °C	82 °C
Legs	0.2 - 0.4	35 - 45	180 °C	82 °C
Duck	1.2 - 1.6	70 - 90	180 °C	82 °C
Turkey	2.5 - 4.5	80 - 100	180 °C	82 °C
Spare ribs	0.8 - 1.0	30 - 45	180 °C	65 °C
Roast beef	1.5 - 2.0	45 - 55	180 °C	40 °C
Minced meat	1.0 - 1.2	40 - 50	180 °C	75 °C
Rolled meat	2.0 - 2.5	40 - 55	180 °C	65 °C
Ham	3 - 4	100 - 120	180 °C	65 °C
Sausage	0.5 - 1.0	40 - 50	220 °C	75 °C
Leg of lam	1.8 - 2.5	60 - 70	180 °C	65 °C
Pork	8.0 - 10	100 - 120	160 °C	70 °C

9123423/0801

Bouwjaar
Year of manufacture
Baujahr
Année de fabrication
Año de fabricación
Byggeår
Byggnadsår
Anno di costruzione



Fri-Jado

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Votre revendeur Fri- Jado
Su suministrador de Fri- Jado
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