

SEMAK

DIGITAL, MANUAL, AND SUPERMARKET ROTISSERIES

INSTALLATION, OPERATION AND WARRANTY BOOKLET



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

Arabic

تحذير: تأكد من فهم كل من يستعمل الجهاز لكافة احتياطات الأمان وتعليمات التشغيل.

Cambodian

ការព្រមាន: សូមប្រាកដឲ្យបានច្បាស់ថាការប្រុងប្រយ័ត្នផ្នែកនិរន្តរ៍ និងរបៀបប្រើទាំងអស់ បានត្រូវពន្យល់ប្រាប់ច្បាស់លាស់ល្អ ទៅអស់អ្នកដែលប្រើត្រៀមប្រជាប្រិយ៖ហើយ ។

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: Βεβαιωθείτε 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

Предупреудање: 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.

Portuguese

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 kasangkapan.

Turkish

Uyarı: Tüm güvenlik önlemlerinin ve aygıtı çalıştırma talimatlarının aygıtı kullanan herkes tarafından anlaşılması için çalışınız.

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.

RETAIN THESE SAFETY INSTRUCTIONS

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

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:

- Free of air and waterborne contaminants common in other ovens
- Free of additives such as marinades and seasoning
- Lower in fat and cholesterol

Semak Rotisseries are:

- Easy to Clean
- Simple to operate
- Environmentally Responsible
- Serviceable
- Proven profit makers

General Safety Instructions for All Semak Products

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, always switch off the 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.

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

General Installation Requirements

Semak Rotisseries **MUST** be installed by a qualified Electrician (electric machines) or Plumber / Gas Fitter (Gas Machines), unless the machine has been fitted with a three phase (5 pin) or 15 amp plug and is being connected to an existing supply and connection. In all cases where the machine is hard wired, the installation must be completed by a registered Electrician, or technician who has a current disconnect/reconnect licence.

The installer must be able to provide a Certificate of Compliance on completion of the installation. In the event of breakdown, Semak may require proof that the installation of the machine was completed by a registered Electrician or Gas Fitter. While it is the responsibility of the installer to provide the Certificate of Compliance, it is the responsibility of the purchaser to ensure one is received and warranty claims will not be recognized until a copy of the Certificate or the Certificate Number is received and cross referenced.

Failure to supply a Certificate of Compliance is an offence & should be reported immediately to the Office of the Chief Electrical Inspector/ Regulatory Office.

Failure to properly meet this installation requirement will **VOID** the warranty on the machine. This requirement is to protect the Interests of the consumer and reduce the possibility of property damage or loss.

Do not use a plug in the waste system of the Supermarket Model Rotisserie as this will block the flow of waste and may damage the machine.

Installation/Certificate Details

To facilitate prompt service record details of certificate of compliance below:

Certificate Title

Certificate Number

Date Installed

Name of Installer

Licence Number

Company Name

Company Phone

General Instructions

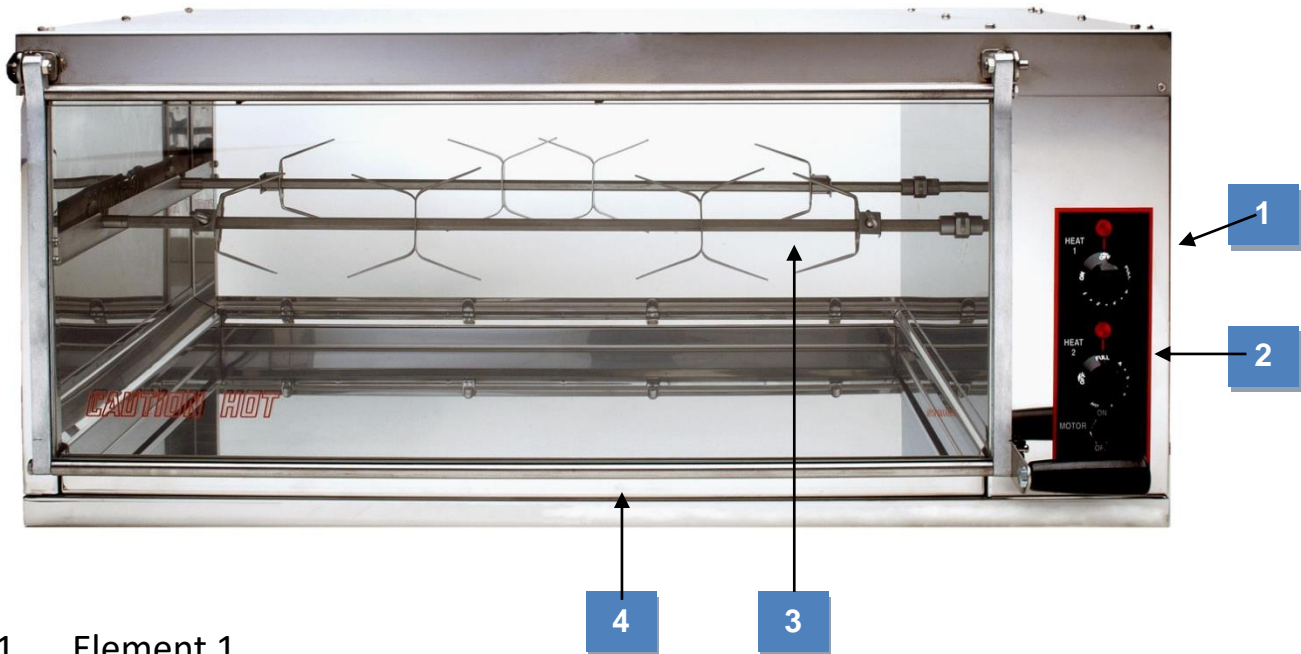
1. NEVER hose the interior or exterior of the rotisserie for cleaning purposes as damage may result. The rotisserie does not have a fully enclosed cabinet and water can enter the electrics of the machine if hosed.
2. NEVER run the rotisserie unbalanced except for loading and unloading purposes. The motor & gears will last indefinitely if this principle is adhered to.
3. NEVER operate on high (Maximum) for full cooking time on a partly loaded machine. Remember that the rotisserie is designed to run on full heat for full time on a fully loaded machine. On a slightly loaded machine the heat is transmitted to the cabinet and not the chickens and distortion could result.
4. NEVER load or unload the machine whilst the machine is operating.
5. NEVER place metal foils such as aluminium foil etc in the drip tray or anywhere else in the rotisserie.
6. Should your rotisserie fail electrically, check your fuses and main switches before calling for service.
7. 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. Do not operate on full heat unless machine is fully loaded.
3. Balance loads and do not operate with only one spit.
4. Handle glass doors with extreme care.
5. Spit sleeve inserts should be cleaned regularly
6. When cleaning do not hose machine.
7. Switch off all controls and power supply when not in use
8. Service Annually

Semak M8 Manual Rotisserie

Parts of the M8 Rotisserie



1. Element 1
2. Element 2
3. Spits and Skewers
4. Drip Tray

M8 Installation Procedure

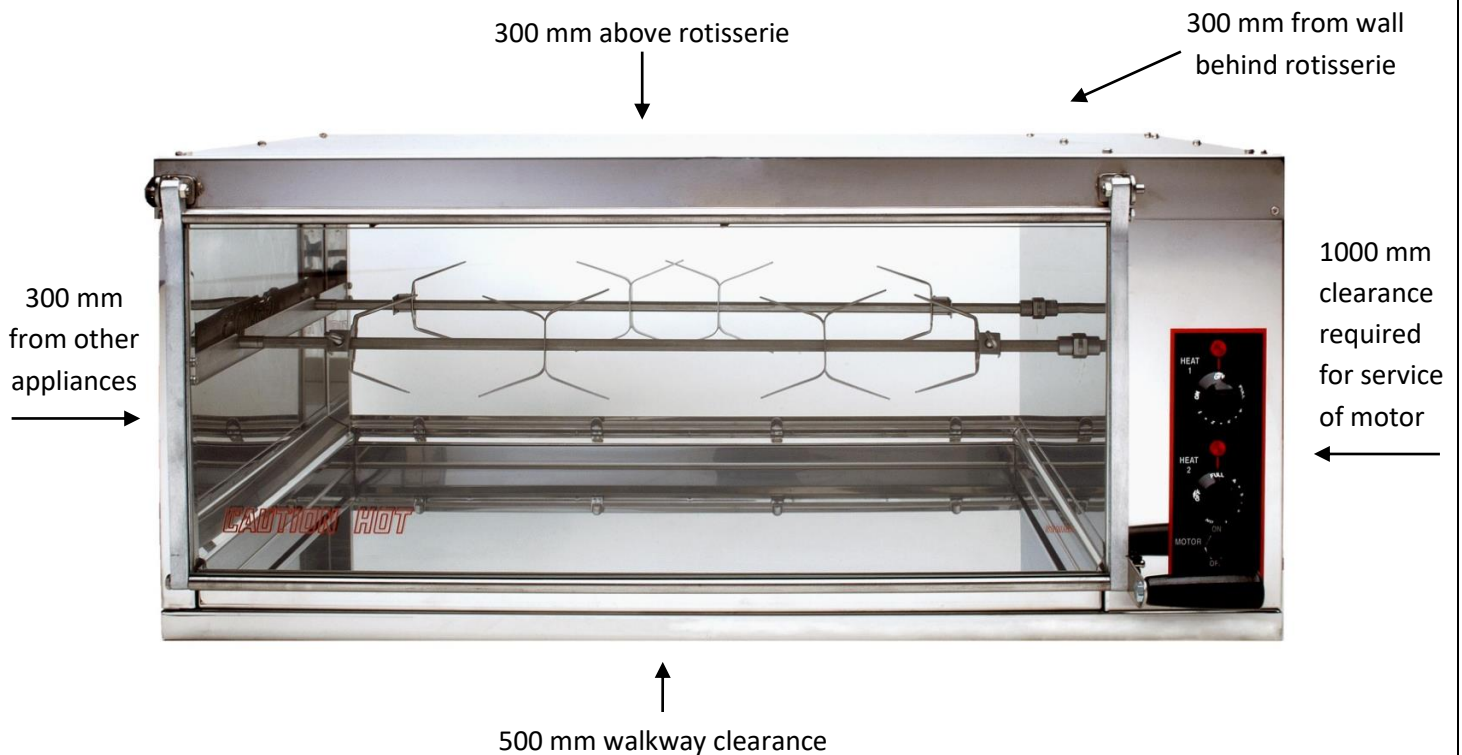
1. Check the location of power.
2. Check location of necessary connections.
3. Position the Rotisserie ensuring to note the minimum clearances required around the machine (see below).
4. Allow sufficient room in front of the machine to minimize collisions and to remove the drip tray (500 mm).

The machine gets very hot and if touched may cause severe burns.

5. Plug in to an existing 15 Amp outlet.
6. The Rotisserie is a 240 Volt appliance with 240 volt elements and motor. The Rotisserie is 15 Amp.
7. The power supplied to the Rotisserie should be with cables heavy enough to prevent voltage drop.
8. Ensure that the machine is level prior to operation.

M8 - Installation Minimum Clearance

Increase minimums to 600mm if closeto glass windows, mirrors, display equipment etc...



M8 Operating Procedure

1. Wash all surfaces & parts in contact with food thoroughly before using machine
2. Turn machine on by turning Motor Switch "ON"
3. Turn Element 1 and Element 2 "ON" (Always operate with both elements ON)
4. Turn the heat control to setting HIGH
5. Do not open the door when cooking as this will increase the cook time
6. Set the machine on HIGH, turning the machine down will increase cook time

Loading

7. Spit up the chickens, Place an end skewer (with thumb screw) at the ball end of the spit tighten thumb screws then place chicken on the spit by spearing the chicken from bottom end to neck with a middle skewer repeat until spit is full leaving 2.5 cm clearance at each end of the spit. Repeat until all spits are full.
8. Insert spits in the rotisserie. Ensure that the end of the spit is properly engaged in the drive dog. If the spit is not properly engaged in the drive dog it will wear and place undue stress on the gears and motor. Apply seasoning prior to loading. Do not operate the machine with only one spit. Always balance loads.

9. Close the door of the rotisserie and switch the motor on.

10. Turn the heat control to HIGH. The heat of the elements is controlled by a graduated knob on the motor box of the cooker. The graduations are not in straight progression, and the amount of heat given at each setting is as follows:

Knob reading	FULL (HIGH)	= 190°C—250 °C
Knob reading	4	= Approximately 70% of heat
Knob reading	3	= Approximately 50% of heat
Knob reading	2	= Approximately 35% of heat
Knob reading	1	= Approximately 20% of heat
Knob reading	On	= Approximately 10% of heat

Cooking

A fully loaded rotisserie will take approximately 90 minutes to cook golden brown. The rotisserie is automatically maintained at the set level and once the desired setting has been reached the elements will shut off for a short time and switch on again automatically. This will ensure consistent results for every cook.

As a general guide, set the heat control to HIGH for 60 minutes and turn back only if necessary for the remainder of the cook. There are many variables that affect the cooking time and experience is the best guide for the best cooking results. An average cooking time is 90 minutes (depending on bird size) at these recommended settings. 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. A temperature of 85-90°C is usually preferred. It is important that each batch is checked in this regard. It is a requirement of a HACCP based food safety program.

Note: Birds taken directly from the cool room to rotisserie will take longer to cook. There may be occasions when the operator desires to retain the visual effect of the rotisserie cooking and yet not be overstocked with cooked birds, when this situation arises, start the cooking cycle as per normal and once the birds have started to brown turn the heat control to a lower setting. Experience will quickly teach the operator the appropriate heat settings

Cooking Times

This is a guide only and may vary depending on seasonings core temperatures etc

- Size 10-15 Chickens: Cook on High Only for 90 minutes.

Unloading

When the birds are cooked turn the Heat Control to “OFF “. Turn the Motor “OFF”.

The spits and birds are very hot therefore heat resistant gloves are required. First, undo the thumb screw and then pull the birds and the skewers into a container. After the birds are removed, the skewers can then be collected and washed ready for reuse. 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).

After the cook is finished turn all controls to “OFF” and switch off electricity.

Semak Manual Rotisseries

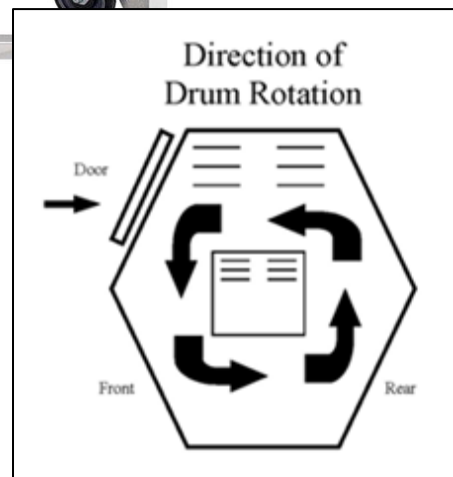
Parts of Semak Manual Rotisseries



Spit Sleeve
Assemblies
this End.

Drive Dogs and
Bearings this End.

1. Element Access Panel
2. ON/OFF Controller
3. Simmerstat Control
4. Motor Box



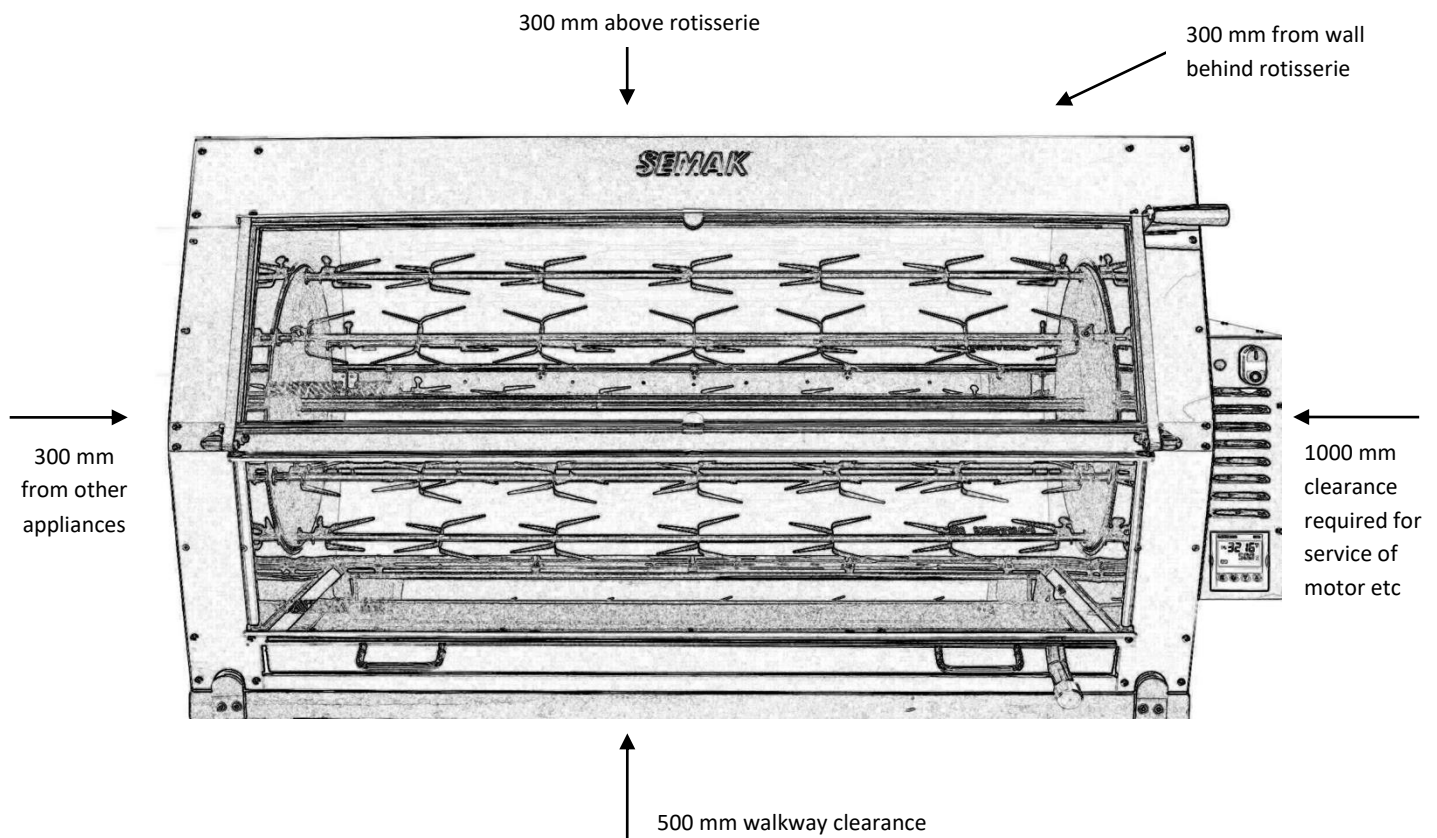
Installation Procedure

1. Check the location of power.
2. Check location of necessary connections.
3. Position the rotisserie ensuring to note the minimum clearances required around the machine (see page 6)
4. Allow sufficient room in front of the machine to minimize collisions and to remove the drip tray (500 mm). The machine gets very hot and if touched may cause severe burns.

5. Plug in to an existing 32 amp 5 pin plug, or have an electrician direct wire the machine in to the power supply
6. The rotisserie is a 240 volt appliance with 240 volt elements and motor. The rotisserie is 3 phase (except M8 Rotisserie 15 amp) plus neutral and with some models the phases are unbalanced.
7. The power supplied to the rotisserie should be with cables heavy enough to prevent voltage drop.
8. Loadings for each Phase on Semak Rotisseries.
9. Drum rotates from back to front, from elements to door.
10. Ensure that the machine is level prior to operation by loosening the locknut on the castor mount and adjusting the machine until it is level
11. It is important that the connection of the supply wires to the contactor should be made in the proper manner that is, between clamping surfaces. (Entry under the contactor) and not under screw head.

Installation Minimum Clearance

Increase minimums to 600mm if butted up close to glass windows, mirrors, etc..



Phase Loadings

Model	Phase 1 (AMPS)	Phase 2 (AMPS)	Phase 3 (AMPS)	Neutral
D18 / M18	14.1	14.1	7.0	
D24 / M24	17.5	17.5	8.8	
D30 / M30	23.3	23.3	11.6	
D36 / M36	27.1	27.1	13.5	
M8	15	

If the Rotisserie Fails to Operate:

The machine is fitted with an electronic overload device.

If there is a machine overload or an electrical fault, the overload will switch off the entire machine automatically. The machine will reset itself after a 2 minute delay. The machine will then need to be switched on manually by the operator via the on/off push button switch.

Operating Instructions Manual Machines

1. Wash all surfaces and parts in contact with food thoroughly before using machine
2. Turn machine on by pressing the START button.
3. Turn the heat control to setting 5.

Loading

4. Spit up the chickens, place an end skewer (with thumb screw) at the ball end of the spit tighten thumb screws then place chicken on the spit by spearing the chicken from bottom end to neck with a middle skewer repeat until spit is full leaving 2.5 cm clearance at each end of the spit. Repeat until all spits are full.

5. Insert spits in the rotisserie. Use the START/STOP button to rotate the disc assembly of the machine to the front of the machine to make loading easy. Insert the ball end of the spit into the spring loaded spit sleeve assembly located in the left disc and push the other end of the spit into the drive dog in the opposite corresponding disc position. Ensure that the end of the spit is properly engaged in the drive dog. If

the spit is not properly engaged in the drive dog it will wear and place undue stress on the gears and motor. Turn the disc to the next position and repeat until the machine is fully loaded. Apply seasoning prior to loading Do not operate the machine with only one spit. Always balance loads.

6. Close the door of the rotisserie and push the START button.

7. Turn the heat control to HIGH. The heat of the elements is controlled by a graduated knob on the motor box of the cooker. The graduations are not in straight progression, and the amount of heat given at each setting is as follows:

Knob reading	FULL	= 190°C—250 °C
Knob reading	4	= Approximately 70% of heat
Knob reading	3	= Approximately 50% of heat
Knob reading	2	= Approximately 35% of heat
Knob reading	1	= Approximately 20% of heat
Knob reading	On	= Approximately 10% of heat

Cooking

A fully loaded rotisserie will take approximately 90 minutes to cook golden brown. The rotisserie is automatically maintained at the set level and once the desired setting has been reached the elements will shut off for a short time and switch on again automatically, the clicking sound heard during cooking is the contactor switching the elements on and off. This will ensure consistent results for every cook. As a general guide, set the heat control to HIGH for 60 minutes and thereafter turn back to position 3 for 30 minutes.

There are many variables that affect the cooking time and experience is the best guide for good cooking results. An average cooking time is 90 minutes (depending on bird size) at these recommended settings. 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. A temperature of 85-90°C is usually preferred. It is important that each batch is checked in this regard. It is a requirement of a HACCP based food safety program.

Note: Birds taken directly from the cool room to rotisserie will take longer to cook. There may be occasions when the operator desires to retain the visual effect of the rotisserie cooking and yet not be overstocked with cooked birds, when this situation arises, start the cooking cycle as per normal and once the birds have started to brown turn the heat control to a lower setting. Experience will quickly teach the operator the appropriate heat settings.

Cooking Times

Size	High (5)	Med/High (4)
10	50 mins	30 mins
11	50 mins	35 mins
12	60 mins	30 mins
13	60 mins	30 mins
14	60 mins	30 mins
15	60 mins	30 mins

Unloading

When the birds are cooked turn the Heat Control to “OFF”.

Remove one spit at a time by using the Red/Green Start/Stop buttons to bring each spit to the point it can be removed. The spits and birds are very hot therefore heat resistant gloves are required to safely remove the spits from the machine.

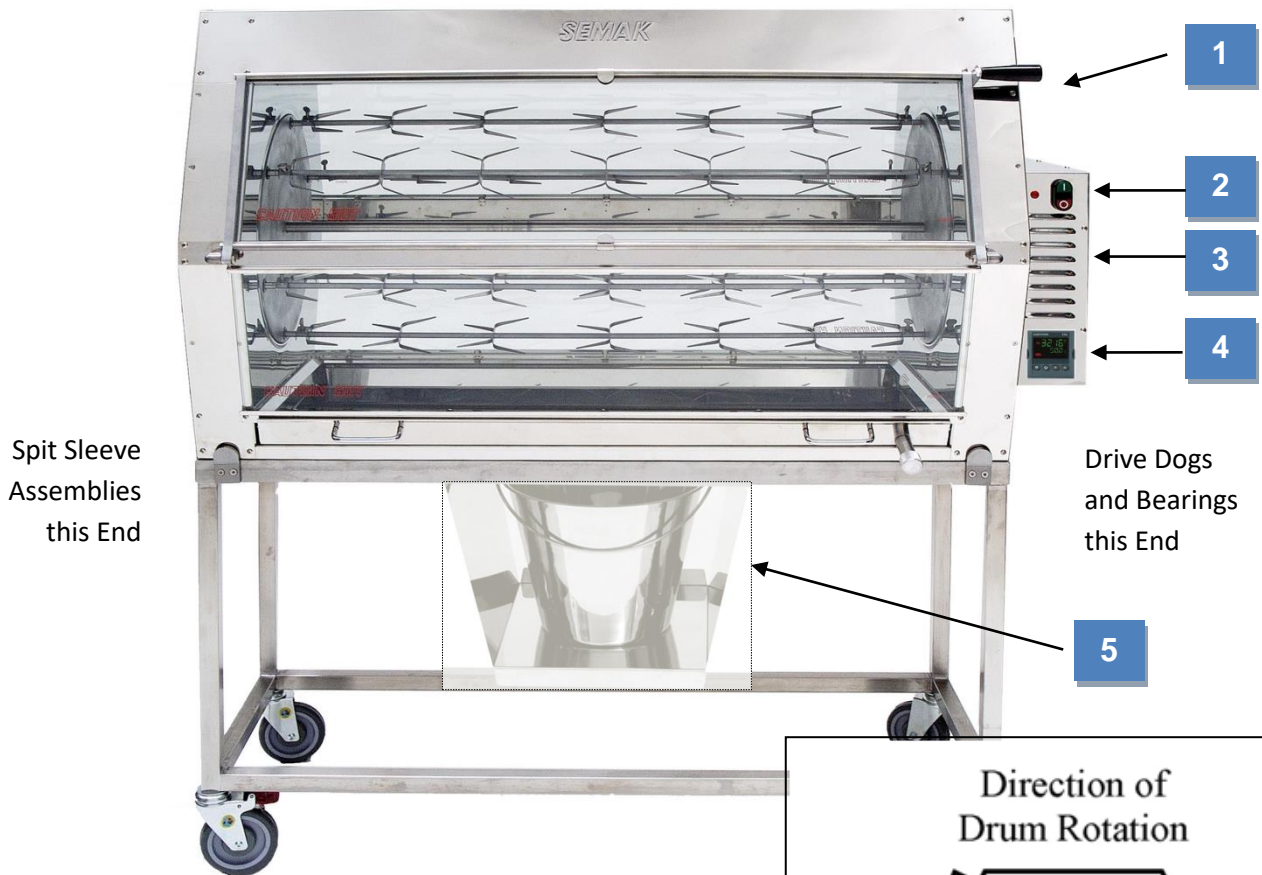
First, undo the thumb screw and then pull the birds and the skewers into a container or onto an unloading trolley.

After the birds are removed, the skewers can then be collected and washed ready for reuse. 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).

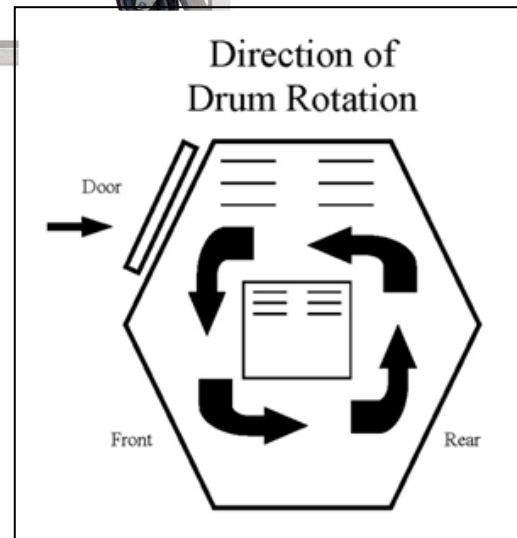
After the cook is finished turn all controls to “OFF” and switch off electricity supply by pressing the red button.

Semak Digital Rotisseries

Parts of Semak Digital Rotisseries



1. Element Access Panel
2. ON/OFF Controller
3. Motor Box
4. Digital Programmable Controller
5. Collection Bucket (Supermarket Series)



Installation Instructions and Clearance

Procedure is identical to that for Manual Series Rotisserie. See Pages 12 and 13.

Operating Instructions Digital Machines

1. Wash all surfaces & parts in contact with food thoroughly before using machine.
2. Load the machine following the *loading instructions* on page 11.
3. Close the door of the rotisserie and turn machine on by pressing the green START button.
4. The controller displays the following prompts:

TSTAT = Timer Status

The possible Timer Status Settings are

RUN - The machine is running or ON

RES - The machine is not running and is at REST

HOLD - The program is on HOLD

OP2 = The elements are ON

RECNO = Recipe Number or the program that the machine is set for

The possible Recipe Numbers are

Program 1 = Small load eg 12 birds, or small chickens eg size 10-11 birds

Program 2 = Medium load eg 18 chickens, or med chickens eg size 12-13 birds

Program 3 = Large load eg. 24 chickens, or large chickens eg size 14-15 birds

Program 4 = Very large load eg 36 chickens or large chickens eg size 16+

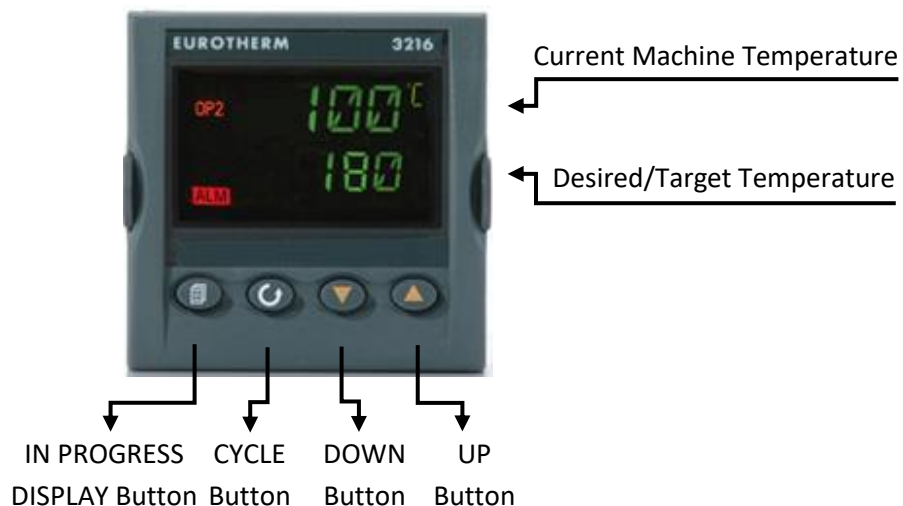
Program 5 = Clean Cycle

Please note that programs are designed to accommodate as wide a range of cooking variables as possible. However, bird size, core temperatures, use of stuffing and seasonings alter the cook times enormously and some experimentation may be required to get the desired cooking result.





Operators should seek assistance and possibly run the machine in manual mode initially to determine the desired cooking temperature and time.

All controllers can be reconfigured and we offer a free remote service to do this.

The Digital Controller



To Run a Program in the Machine

- a) Press  Button until “REC NO” Appears.
- b) Press DOWN Button until you reach the desired program.
- c) Press  Button until “TSTAT” Appears.
- d) Press DOWN Button until “RUN” Appears.
- e) Press  Button.
- f) The Machine will click on and OP2 Light will come on.
Allow the program to run until finished.
- g) Press  Button to view Program Progress.

DO NOT OPEN DOOR DURING COOK AS HEAT WILL ESCAPE AND COOK RESULT WILL BE UNDER-DONE.

The controller will scroll a message telling you the program that it is in and the cook time remaining (this may appear after the temperature steps down midway through the cook).

At the end of the cook (60 - 90 minutes) the buzzer will go off to tell you that the program is finished and the temperature will step down to 65 degrees until unloaded or turned off.

Power Controller



Use this button to turn the machine on and off.

Turning the machine off during a program will cause the program to return to the start and will result in over cooking.

Power Failure

1. To restart program:

If the machine is turned off or there is an interruption to power supply, the controller will remember the last selected program and will start at the beginning of that cooking cycle.

Because the program starts at the beginning operators should watch the cook to ensure overcooking does not occur.

To restart the machine after power failure or accidental stopping of the machine follow these steps:

- a. Press START button.
- b. Check the temperature in the machine by checking the temperature displayed on the controller. If unsure use a digital probe to check the internal temperature of the birds. If the chickens have cooled to below 60°C the batch is outside food safe guidelines and you must discard the chickens.
- c. If within temperature guidelines press “Cycle” button until T Stat appears.
- d. Press the “Up” button to run program.
- e. Press “IN PROGRESS DISPLAY” button to display program selection.

IMPORTANT: AT THE END OF THE COOK RESET BOTTOM DISPLAY TO ZERO

Problems

Problems of Over or Undercooking

1. Incorrect choice of program
2. Accidental manual operation of the machine
3. Very large/small birds
4. Use of excessive stuffing's
5. Very cold start up core temperatures

Solutions

1. Ensure that you are cooking in programs
2. Experiment with different temperatures/times by running the machine in manual mode
3. Ensure that all elements are glowing red.

Changes are easy to make but it is the responsibility of the operator to seek assistance and advice when required. Assistance is given remotely by phone and changes to programs are conducted in Melbourne after the operator has determined the changes needed.

Cooking Programs

The cook times detailed below should be used as a guide when manually overriding the machine following interruption to power.

If the final result is different from what is required eg. Chickens are too dark or too light try selecting the program either side of the one previously selected. There are many variables that may influence cook times such as: chicken temperature at the start of the cook, temperature of cores if being used etc.

Program	Details	Duration
1	185°C 35 mins, 170°C 55 mins,	1 Hr 30 mins
2	185°C 40 mins, 170°C 50 mins,	1 Hr 30 mins
3	185°C 45 mins, 175°C 45 mins,	1 Hr 30 mins
4	185°C 50 mins, 175°C 50 mins,	1 Hr 40 mins
5	Clean Cycle Heat 70°C, 20 mins	20 mins

Manual Override Record Sheet

Stage One

Time Signed.....

Temperature.....

Duration.....

Stage Two

Time Signed.....

Temperature.....

Duration.....

Stage Three

Time Signed.....

Temperature.....

FAQ—Trouble Shooting

1. Machine will not start.

Press START button. Allow 2 mins for electronic overload to reset.

If the machine will not start, check fuses.

If the machine has an electrical fault the electronic overload will not reset and will need to be reset by an electrician.

2. Birds are under/over cooked.

Select a different program either side of the one previously selected. If this does not correct the problem, contact Semak for advice.

3. Birds are jerking around in the machine and not rotating smoothly.

Drive Dogs, spits and spit sleeve assemblies are not engaged properly or are worn and need replacement.

4. The machine is making a clicking sound.

The contactor is switching the elements on and off.

5. The machine is taking too long to cook.

Adjust the temperature control or manual program used. An average cook is 1¼ - 1½ hours

Continual opening of the door allows heat to escape. The birds will be undercooked at the completion of the program. Do not open and close the door when in operation

Some exhaust canopies can drag hot air out of the rotisserie. Reduce fan speed.

6. The chickens are burning.

The programs have been devised for full loads of 24-36 chickens. Smaller loads may affect the cook time. Adjust manual selections.

7. The OP2 light is on but I chose program 4

OP2 simply means the elements are on and the machine is running. Your program selection will scroll across the controller.

8. The Alarm light is displayed

This usually is not a cause for concern as it can appear to be illuminated when in fact it is not. Phone to make sure it is not a problem.

Cleaning Procedure

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.

1. Remove all of the chickens from the machine.
2. Drain oil from the tray, scrape out residues and dispose.
3. Return the spits, skewers to the rotisserie.
4. Spray the inside of the machine and its contents with Non–Caustic Oven Cleaner
5. Close the door of the rotisserie
6. Turn the oven on setting 3 (manual Machines) or select the CLEAN cycle (digital machines) for 10-30 minutes
7. Remove the spits, skewers and Drip tray and rinse clean using a scourer to remove stubborn deposits.
8. Wipe the inside surfaces of the rotisserie with hot water and a damp cloth.
9. Never hose out the machine.
10. Remove the spit sleeve assemblies and soak in water diluted solution of the oven cleaner. Rinse in hot water and oil the spring with food grade machine oil. Do Not use vegetable oil as it will bake on and cause the spring to become sticky rather than free.
11. Remove, empty and wash bucket with hot soapy water. Dispose of contents in an environmentally responsible way.
12. Wipe machine with a HACCP approved sanitizer when finished
13. Wipe the outside of the machine with a damp cloth.

Spit Sleeve Inserts

The spring loaded spit sleeve assemblies, which are located in the drum on the left hand side of the machine, should be removed and cleaned daily to ensure longer life and trouble free operation.

These assemblies ensure that the spit is positively engaged in the drive dogs of the unit and if not cleaned regularly, will gum up with vaporised chicken fat. Prise the assembly out gently using a screw driver or like tool. This overcomes the resistance of the retaining spring and the assembly should then easily slide out of the disc. Clean as detailed above in *step 10*.

Failure to properly maintain the spit sleeve assemblies will subsequently void the manufacturer's warranty on the part.

Glass Care

1. Handle glass with the greatest of care.
2. The door is removable, but can be cleaned while in position.
3. When cleaning do not use hose or free water.
4. DO NOT place glass in cold water.
5. In the unlikely event of glass breakage, dispose of all birds in the rotisserie and do not use until the glass has been replaced.
6. Glass is not covered by warranty.

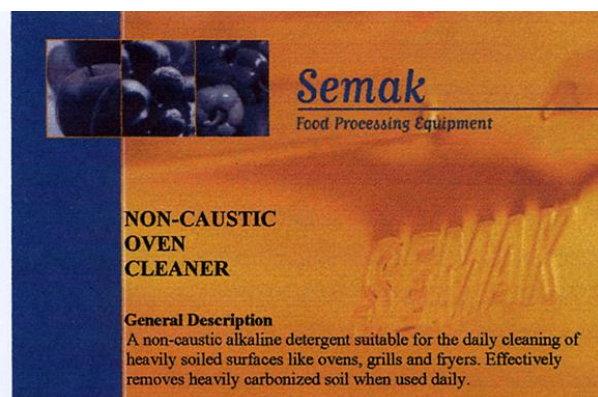
Points to Remember

- Never wash glass doors while they are still hot.
- Switch off all controls and isolate electricity when not in use and prior to cleaning.
- Do not operate within 3 metres of flammable material.
- Remove, clean and oil the spit sleeve assemblies daily. When applying lubrication, ensure that only appropriate food grade lubricant is applied. Please contact your distributor or Semak for details of suppliers in your area.

Semak Non-Caustic Oven Cleaner

Material Safety Data Sheet (MSDS) available on request.

To Reorder Phone 03 9796 4583



Semak Non-Caustic Oven Cleaner

Directions for use:

Ovens/Grill Cleaning

1. Ensure temperature of surface is less than 80°C (optimum 60 - 80°C)
2. Remove all food from the oven. Place soiled spits and skewers requiring cleaning in the machine.
3. Spray neat product directly on to internal surfaces of rotisserie. The cleaner requires 10-30 mins
4. Use *CLEAN* cycle on Digital machines to heat the rotisserie or setting 3 for manual models for 20 mins
5. Wipe surfaces clean with hot water and damp cloth or sponge using a non-scratch scouring pad where necessary for stubborn deposits
6. Rinse with clean hot water and allow to dry.
7. NEVER HOSE THE MACHINE WITH FREE WATER.
8. Diluted with water this solution may be used to soak spit sleeve assemblies

Contains: Monoethanolamine <10%

Risk: Irritating to eyes and skin.

Safety: Avoid contact with skin & eyes. Wear suitable clothing, gloves and eye/face protection.

First Aid:

If in contact with eyes, hold eye lids open and flush with clean water for at least 15 minutes. Seek medical advice immediately. If in contact with skin, wash contaminated area with water. Remove contaminated clothing. If irritation develops, get medical attention. If swallowed do NOT INDUCE VOMITING. Give 1 - 2 glasses of water. For advise contact Poisons Information Centre (Phone Australia 131 126; New Zealand 3 474 7000) or a doctor at once. If breathing difficulty occurs, move to fresh air.

In case of emergency

For assistance and advice with chemical emergencies call 1800 033 111 toll free 24 hrs Australia wide

To Reorder

Phone 03 9551 5896

Spare Parts

Spare Parts, exploded views and wiring diagrams are available from our webpage. Go to www.semak.com.au and locate the appliance in the product section for the above information.

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 for reimbursement 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.

Service and Repair Procedure

1. Attempt to identify the problem
2. Contact Semak - 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
 - A completed *Repair Request* Form (see page 28)
 - 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.

Warranty

Semak Rotisseries are guaranteed for 1 Year from the date of purchase against mechanical and electrical defects. If the fault is deemed caused by MISUSE/ABUSE the terms of the warranty are invalidated. If the product has been opened or tampered with (ie. In an attempt to repair it) the warranty is invalidated.

All warranty repairs must be authorized by Semak and undertaken by an authorized Semak Repairer.

It is against company policy to authorize warranty repairs over the phone. Service Agents will require a work order number from Semak to conduct warranty repairs.

Repair Request Form

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	<input type="checkbox"/>
Priority 2	Machine is working	1-3 days	<input type="checkbox"/>
Priority 3	Service required	4-7 days	<input type="checkbox"/>

Office Use:

Invoice No# — — — —

Work Order No:

Priority.....

Service Agent:.....

Contact Number:.....

Contact Person.....

Date Attended — / — / —

Date Completed — / — / —

Job Closed — / — / —

Hand Over Checklist

STORE COPY

The following Competency Checklist must be completed to ensure the safe and correct operation of your Semak Rotisserie.

Supplied To		Supply Date	Hand-Over Date
Address			
City	State	Post Code	Phone Number
Product Name		Model Number	Serial Number
<p>This is to certify that the undersigned person is authorised to accept this equipment on behalf of the above company and has been trained to safely operate the equipment and apply the essential operating, hygiene and maintenance procedures as follows:</p> <p>Trained in:</p> <ul style="list-style-type: none">Safety features and warning devices of the equipmentHygiene (cleaning and sanitation procedure)Operation procedures Load, Selecting/Programs, unload, manual overrideSafety Risks associated with the machineEmergency ProceduresMaintenance and Repair			
Authorised Employee(s)		Signed	Date
At the time of handover the equipment was fully operational and showed no signs of defects			
Semak Agent		Signed	Date

Hand Over Checklist

SEMAK COPY

The following Competency Checklist must be completed to ensure the safe and correct operation of your Semak Rotisserie.

Supplied To		Supply Date	Hand-Over Date
Address			
City	State	Post Code	Phone Number
Product Name		Model Number	Serial Number
<p>This is to certify that the undersigned person is authorised to accept this equipment on behalf of the above company and has been trained to safely operate the equipment and apply the essential operating, hygiene and maintenance procedures as follows:</p> <p>Trained in:</p> <ul style="list-style-type: none"> Safety features and warning devices of the equipment Hygiene (cleaning and sanitation procedure) Operation procedures Load, Selecting/Programs, unload, manual override Safety Risks associated with the machine Emergency Procedures Maintenance and Repair 			
Authorised Employee(s)		Signed	Date
At the time of handover the equipment was fully operational and showed no signs of defects			
Semak Agent		Signed	Date

Hand Over Checklist

HEAD OFFICE COPY

The following Competency Checklist must be completed to ensure the safe and correct operation of your Semak Rotisserie.

Supplied To		Supply Date	Hand-Over Date
Address			
City	State	Post Code	Phone Number
Product Name		Model Number	Serial Number
<p>This is to certify that the undersigned person is authorised to accept this equipment on behalf of the above company and has been trained to safely operate the equipment and apply the essential operating, hygiene and maintenance procedures as follows:</p> <p>Trained in:</p> <ul style="list-style-type: none"> Safety features and warning devices of the equipment Hygiene (cleaning and sanitation procedure) Operation procedures Load, Selecting/Programs, unload, manual override Safety Risks associated with the machine Emergency Procedures Maintenance and Repair 			
Authorised Employee(s)		Signed	Date
At the time of handover the equipment was fully operational and showed no signs of defects			
Semak Agent		Signed	Date

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 Australia. Warrant each new SEMAK appliance manufactured by SEMAK to be free from defects in materials or manufacturing process for a period of 1 Year 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 and Warranty card must be retained and available on request.
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 Australia. Reserves the right to reject a claim for warranty if service is required due to misapplication, improper installation, inadequate wiring, and incorrect voltage conditions. Under no circumstances shall SEMAK or its agents bear responsibility for consequential damages of any kind.
4. Where required by Statute or local authority, equipment must be installed by qualified person in accordance with all relevant regulations. Failure to do this will void product warranty.
5. Cost of transport of any appliance or part to and from SEMAK or its Service Agent is to be paid by the owner.
6. 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 Australia.
7. The above does not preclude the purchaser from their Statutory rights as a consumer.

Semak Australia

Factory 18
87-91 Hallam South Road
HALLAM VIC 3803

Ph 03 9796 4583
Fax 03 9796 4586
Email technical@semak.com.au
Web www.semak.com.au

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

A series of horizontal dotted lines for writing notes.

