



**GAS SERIES**

**ELBA PLUS 36/P**

**GENERAL  
INSTRUCTION**

## GAS ROTISSERIE SERIE ELBA PLUS

MODELLO MODEL MODELE MODELLE MODELO	POLLI CHICKENS POULETS HAENCHEN POLLOS N.	ASTE SPITS BROCHES SPIESSE ESPADAS N. mm.	LARGHEZZA WIDHT LARGEUR BREITE ANCHURA mm	PROFONDITA' DEPTH PROFONDEUR TIEFE PROFUNDIDAD mm	ALTEZZA HEIGHT HAUTEUR HOTE ALTURA mm	PESO WEIGHT POIDS GEWICHT PESO Kg.	POTENZA POWER PUISSANCE LEISTUNG POTENCIA Kw. GAS
ELBA PLUS 36/P	36	6 960	1175	500	1296	80	28

tab. 1

## TECHNICAL CHARACTERISTICS

- OUTER STRUCTURE IN STAINLESS STEEL, REINFORCED AND FINISHED
- 2 BURNERS WITH 2 SAFETY GAS VALVES
- REMOVABLE STAINLESS STEEL TRAY ( 6 l capacity) WITH DRAIN COCK
- LOW EMISSIVITY TEMPERED GLASS
- VERSATILE FOR COOKING OTHER ROASTED MEAT SPECIALITIES
- REDUCED SIZE
- 6 230 V. MOTORS

HIGHEST PRODUCTIVITY, LONG LASTING AND EASY TO MAINTAIN.

## **TECHNICAL CHARACTERISTICS**

The technical label is on the back of the rotisserie.

Category: II 2H3 P

Supply pressure: propane/natural gas (G31– G20) 37/20 mbar

MODELLO	CONSUMO m³/h	PORTATA kW	CONSUMO GAS kg/h	ARIA PER COMBUSTIONE m³/h	TIPO
36/P	8,80	28	1,27	1,72	A1

tab. 2

## **EEC DIRECTIVES CONFORMITY**

The machine is built in compliance of the following EEC Directives:

- 2009/142 (gas appliances)
- 2004/108 (electro magnetic compatibility)
- 2006/ 42 (machinery)
- 2006/ 95 (low voltage)

BRUCIATORE	Elba Plus 36/P
PORTATA NOMINALE kw	28
PORTATA RIDOTTA kw	12
INIETTORE MM. G31 37 mbar	2X 2,05
BY PASS D.1/100 mm	2X 1,30
INIETTORE G20 20 mbar	2x 3,00

tab. 3

## **SAFETY RULES**

- Before starting any operation disconnect the electric feed.
- Do not touch the machine with wet hands
- Do not touch the internal area when the machine is still hot.
- Do not leave the machine within the reach of children.
- Do not expose the machine to atmospheric agents
- Do not obstruct air inlets
- periodical check by qualified personnel.

## **USUAL MAINTENANCE (user)**

Before starting any maintenance operation verify that the electric feed is disconnected, and wait for the cooling of the hot surfaces.

It is necessary to keep clean all the inox surfaces; clean them daily with gentle detergents.

Do not wash the machine with streams of spouting water that could infiltrate in the electrical components.

Do not use any solvents or toxic substances for the cleaning of the machine; they could damage the machine and they could be a danger to people's health for intoxication.

To avoid breakage do not wet the glass when is hot.

## **UNUSUAL MAINTENANCE (qualified personnel)**

Before starting any maintenance operation verify that the electric feed is disconnected and wait for the cooling of the hot surfaces.

Check the operation of the thermocouples and of the security systems.

Check loss of pressure (gas knob, gas circuit).

Check components functionality and replace the damage ones.

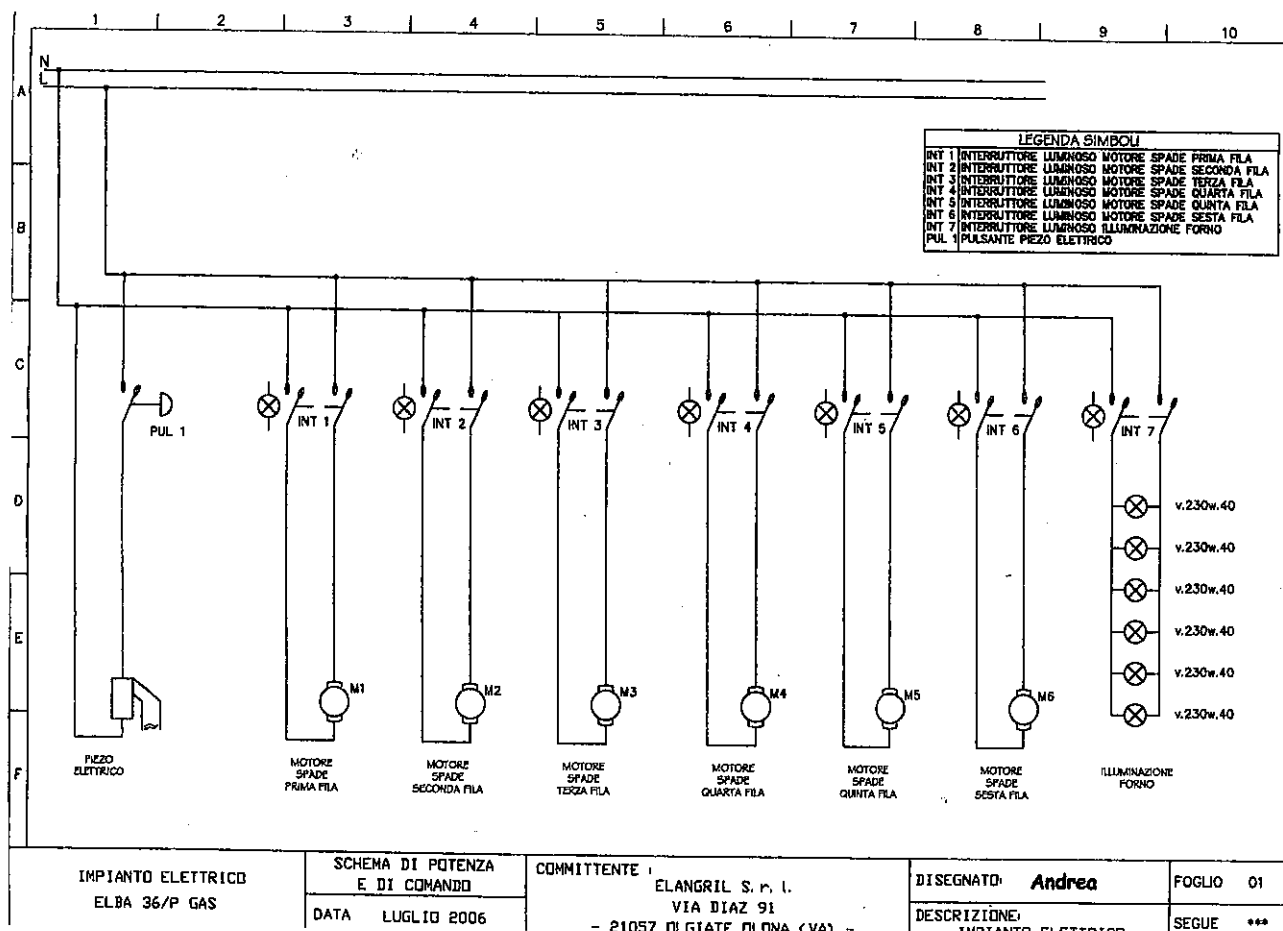
It is recommended to use only original spare parts.

## ELECTRICAL CONNECTION

The rotisserie has a 16 A. 230 V. plug, we recommend having power outlet near the machine.

For fixed installation (no plug), connect to a N.O switch  $\geq 3\text{mm}$ .

Remember the ground connection of the system



## INSTALLATION

For fixing installation consult the 8723/2010 EEC UNI. The appliance is type A1 and must be under a hood.

Air exchange must ensure right operations and healthy environment. Air exchange is about 980m<sup>3</sup>/h and its speed must be of 0,5m/sec, at least.

Consult the 8723/2010 EEC UNI in the following points:

5 installation

6 ventilation

7 scavenging

For mobile installation:

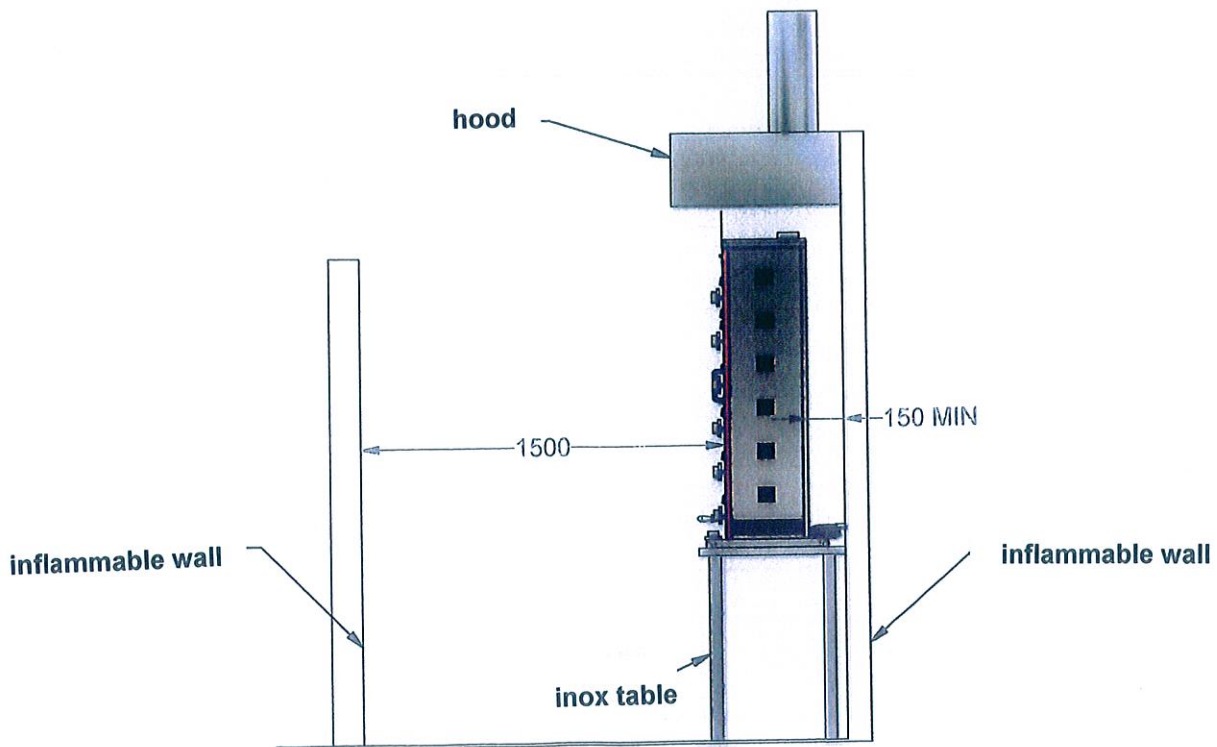
fix the device

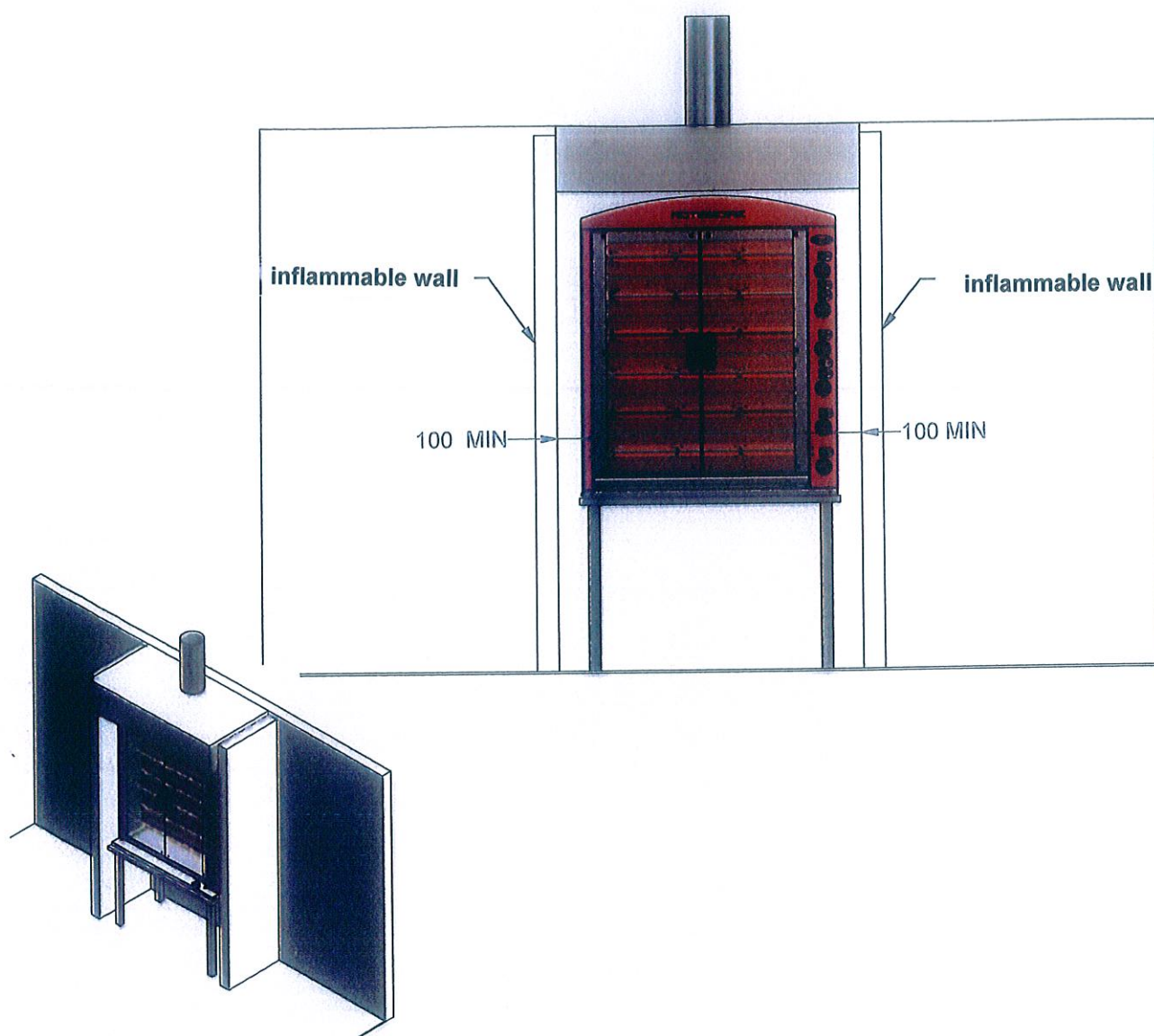
use natural or forced hood

only qualified personnel must carry out gas plant.

Consult 1949/20100 EN about mobile devices.

The rotisserie must keep a safety distance from flammable materials.





After device installation, verify the safe keeping of the gas.

**ELANGRILL is not responsible for any damage caused by erroneous installation or unsuitable use of the rotisserie.**

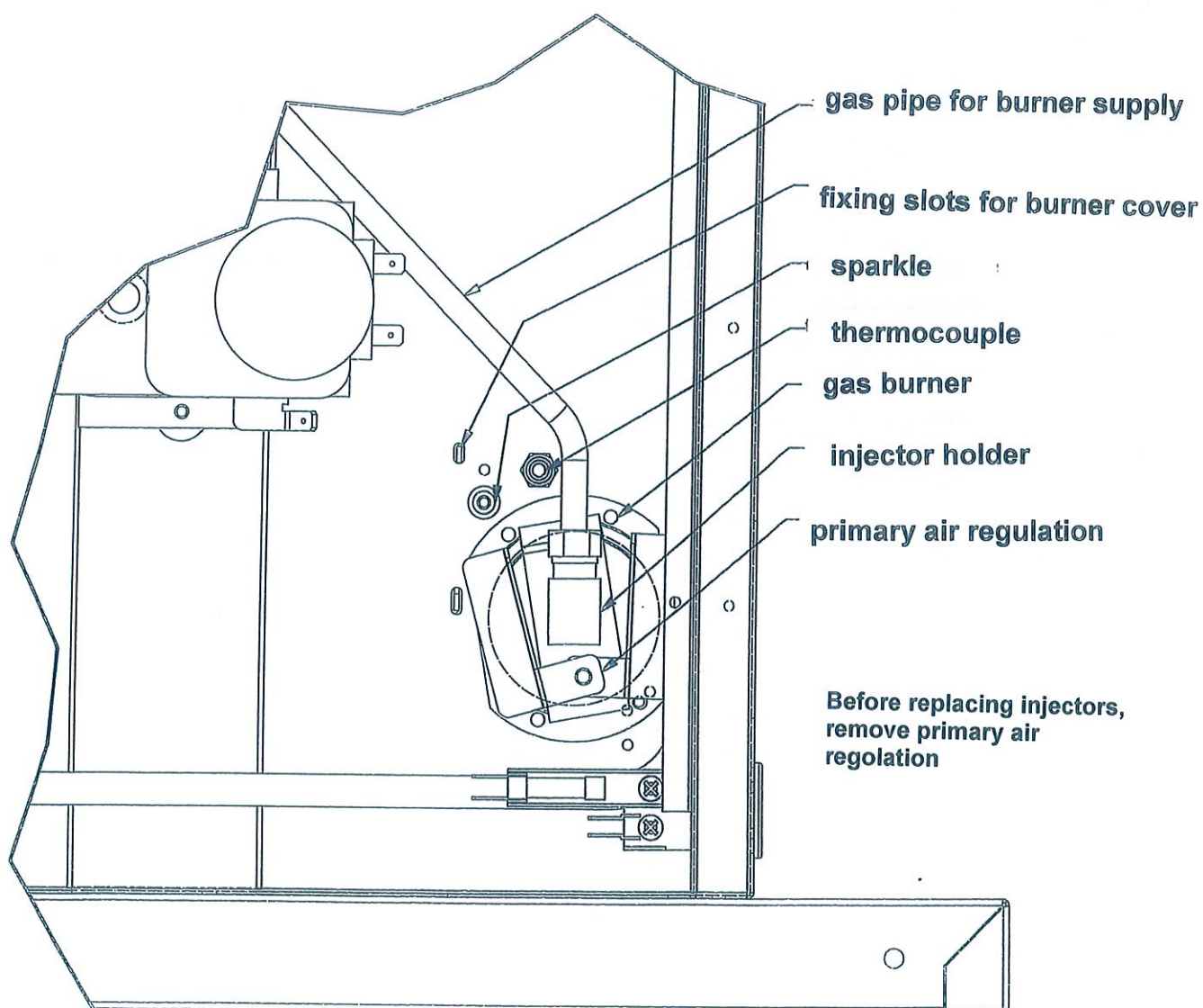


## GAS TYPE CHANGE

Remove the right panel of the rotisserie and replace the injectors (one for each burner). The diameter of injectors is on tab. 3.

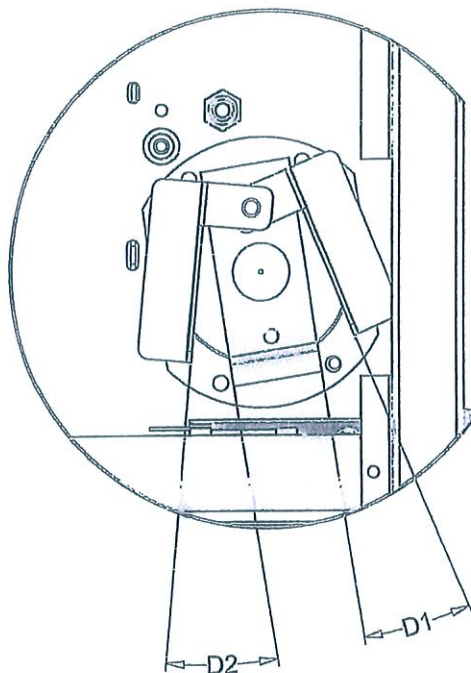


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## PRIMARY AIR ADJUSTMENT



G20 D2= mm. 0  
G20 D1= mm. 5

G30 D2= mm. 4  
G30 D1= mm. 16

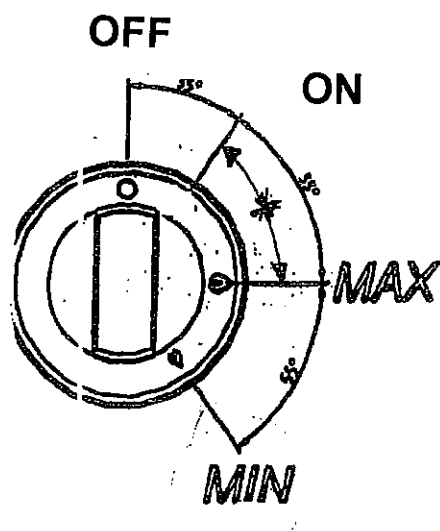
G31 D2= mm. 4  
G31 D1= mm. 16

## MINIMUM ADJUSTMENT

Light the burner, turn the knob on minimum; take off the knob and with a screwdriver turn the little screw on the gas till reaching a stable and uniform flame.  
For propan gas, get the minimum screwing up to the stop.



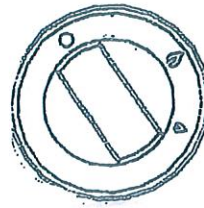
Don't use as minimum position between O (OFF) and MAX.  
The minimum flame must be at least 5 cm high.



Gas supply pressure: for **propane gas** 37 mbar; for **natural gas** 20 mbar.

## BURNER IGNITION

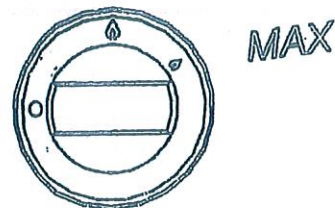
- Push the black knob and turn it in the position



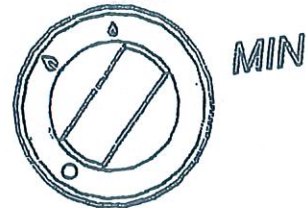
- Push thoroughly the knob and simultaneously push the piezo push-button
- Keep pushed the knob for few seconds till the thermocouple will get warm and keep the gas-tap open



- Highest range: turn the knob in the position

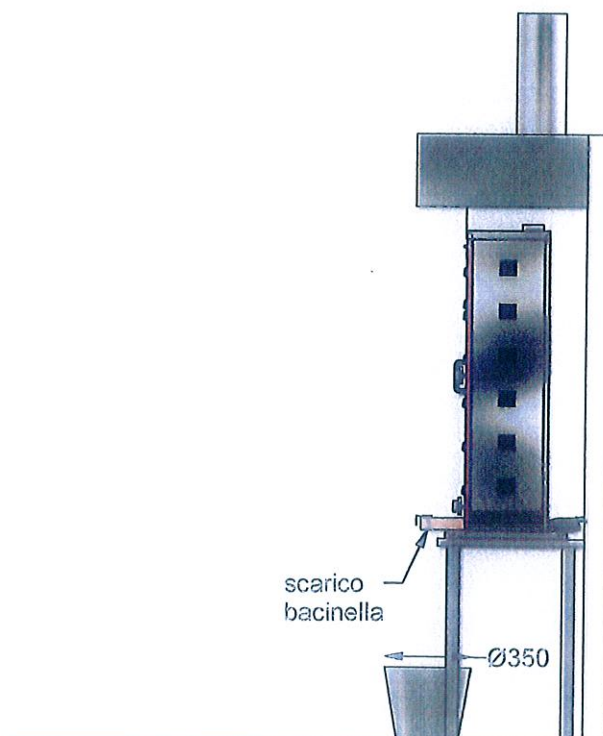


- Lowest range: turn the knob in the position



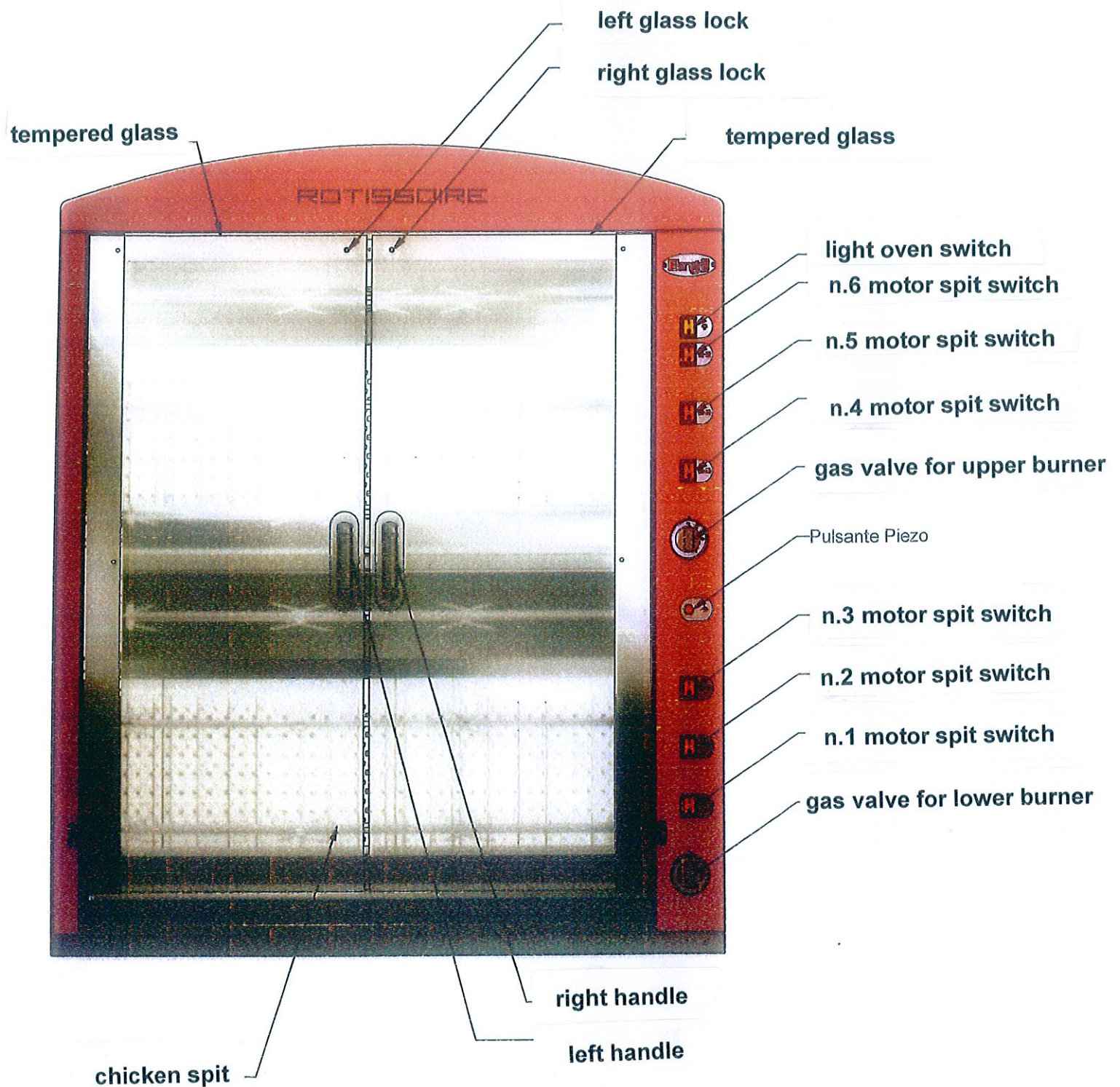
## EXHAUST OIL

The exhaust oil is a very important step, to avoid hazardous conditions. When the level reaches the holed tray, empty the oil through the drain cock.



**CAUTION: don't empty the tray when rotisserie is hot**

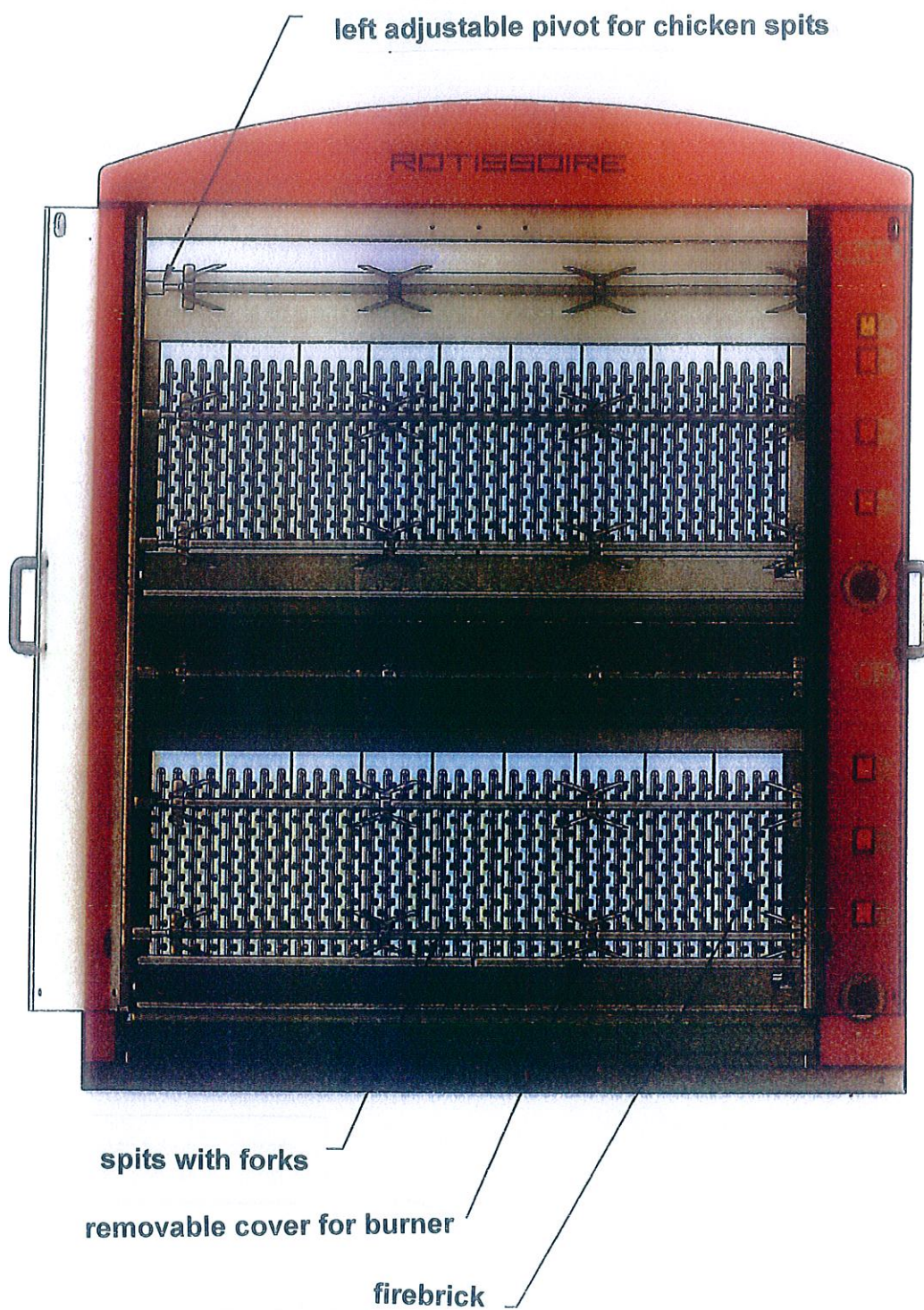




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**VARNING:** DO NOT USE BURNER  
WITHOUT ITS COVER

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ELBA PLUS 36/P GAS



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## CONFORMITY DECLARATION

The rotisserie **ELBA PLUS 36/P** with certificate n. 1312BR4863, it is built in compliance with the CEE Directives 2006/42, 2006/95 and 2004/108.

ELANGRILL S.R.L.  
L'Amministratore Unico  
Redazione Maria Elena

A handwritten signature in black ink, appearing to be "Maria Elena", written over the printed name in the stamp.