Rotisserie Oven

MODEL VGG (with TouchTEC Controller)
Service Manual

BKI®

Fresh ideas in foodservice equipment

BKI LIMITED WARRANTY
2812 Grandview Dr. • Simpsonville, SC 29680 • USA
(864) 963-3471 • Toll Free: (800) 927-6887 • Fax: (864) 963-5316

WHAT IS COVERED

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:
- The equipment has not been accidentally or intentionally damaged, altered or misused;
- The equipment is properly installed, adjusted, operated and maintained in accordance with national and local codes, and in accordance with the installation and operating instructions provided with this product.
- The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

COVERAGE PERIOD

- Warranty claims must be received in writing by BKI within one (1) year from date of installation or within one (1) year and three (3) months from data of shipment from the factory, whichever comes first.
- COB Models: One (1) Year limited parts and labor.
- COM Models: Two (2) Year limited parts and labor. COM convection ovens also have a two (2) year door warranty.
- CO1 Models: Two (2) Year limited parts and labor. Five (5) Year limited door warranty.
- BevLes Products: Two (2) Year limited parts and labor.
- Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BKI, whichever comes first.

WARRANTY COVERAGE

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles round trip and (2) hours travel time and performed during regular, weekday business hours.

EXCEPTIONS

Any exceptions must be pre-approved in advance and in writing by BKI. The extended door warranty on convection ovens years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

EXCLUSIONS

- Negligence or acts of God,
- Thermostat calibrations after (30) days from equipment installation date,
- Air and gas adjustments,
- Light bulbs,
- Glass doors and door adjustments,
- Fuses,
- Adjustments to burner flames and cleaning of pilot burners,
- Tightening of screws or fasteners,
- Failures caused by erratic voltages or gas suppliers,
- Unauthorized repair by anyone other than a BKI Factory Authorized Service Center,
- Damage in shipment,
- Alteration, misuse or improper installation,
- Thermostats and safety valves with broken capillary tubes,
- Freight – other than normal UPS charges,
- Ordinary wear and tear,
- Failure to follow installation and/or operating instructions,
- Events beyond control of the company.

INSTALLATION

Leveling, as well as proper installation and check out of all new equipment - per appropriate installation and use materials – is the responsibility of the dealer or installer, not the manufacturer.

REPLACEMENT PARTS

BKI genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BKI Factory Authorized Service Center.

Table of Contents

Introduction

Your *BKI* VGG is a computer controlled rotisserie oven. It utilizes a revolving mechanism and heating elements that ensure even product cooking. A touchscreen control and switches are provided to allow for quick setup and operation. Removable components allow for easy maintenance and cleaning.

The *BKI* name and trademark on this unit assures you of the finest in design and engineering -- that it has been built with care and dedication -- using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to ensure the highest profitable return on your investment.

NOTICE   PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your BKI Distributor. If they are unable to answer your questions, phone the applicable BKI Technical Services Department:

BKI North America: (864) 963-3471
BKI Europe: (44) 0870 9904242

Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.
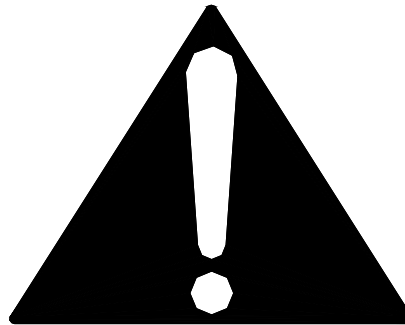
Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

⚠ DANGER   This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ WARNING   This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

⚠ CAUTION   This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE   This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Specific Precautions

⚠CAUTION   **Equipotential Ground Plane**

When a high current flows through a conductor, differences in potential appear between the conductor and nearby metallic surfaces near the appliance. As a result, sparks may be produced between the appliance and surrounding metal surfaces. These sparks could cause serious injury, damage, or fire.

BKI provides an Equipotential ground terminal for the connection of a bonding conductor after the installation of the appliance per IEC60417-1. This terminal is located on the drive side of the oven base and is marked with this symbol.


NOTICE   **Full Disconnection for IEC / CE Regulations**

In accordance with Local and/or National wiring codes, the installer must provide a means of full disconnection for overvoltage Category III conditions. An IEC approved cord and plug combination will meet this requirement.

Units not provided with a cord and plug do not meet this requirement. In accordance with Local and/or National wiring codes, the installer must provide the means of full disconnection.

Safe Work Practices
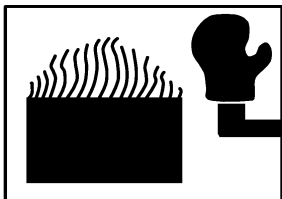
Wear Safe Clothing Appropriate To Your Job
Always wear your insulated mitts when handling hot oven parts or touch any hot metal surface. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local **BKI** Distributor.

Always wear non-skid shoes when working around the oven or any other equipment.

Never wear loose clothing such as neckties or scarves while operating this equipment. Keep loose hair tied back or in a hair net while operating this equipment.

Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury.
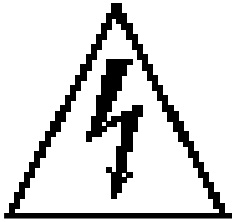
WARNING – DANGEROUS VOLTAGE
This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment.
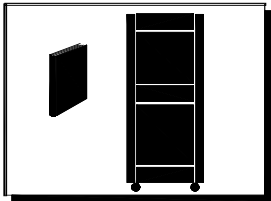
Keep this manual with the Equipment
This manual is an important part of your equipment. Always keep it near for easy access. If you need to replace this manual, phone the applicable BKI Technical Services Department:

BKI North America: (864) 963-3471
BKI Europe: (44) 0870 9904242

Protect Children
Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.
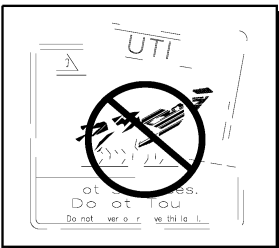
Keep Safety Labels Clean and in Good Condition
Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit. If you need a new safety label, obtain the number of the specific label illustrated on page 6, then phone the applicable BKI Technical Services Department:

BKI North America: (864) 963-3471
BKI Europe: (44) 0870 9904242
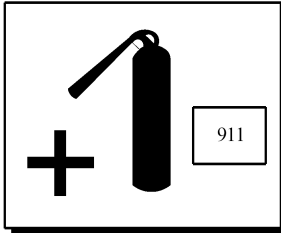
Be Prepared for Emergencies
Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.
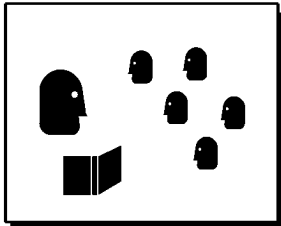
Know your responsibilities as an Employer
- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Safety Labels

N0531

⚠ **NOTICE** ⚠

This rotisserie oven has been equipped with removable rotors. Allow unit to cool to room temperature before cleaning.

N0531

N0166

⚠ **CAUTION**

Do not use harsh cleaners when cleaning this unit.

Do not cover or remove this label.   N−0166

N0202

⚠ **DANGER**
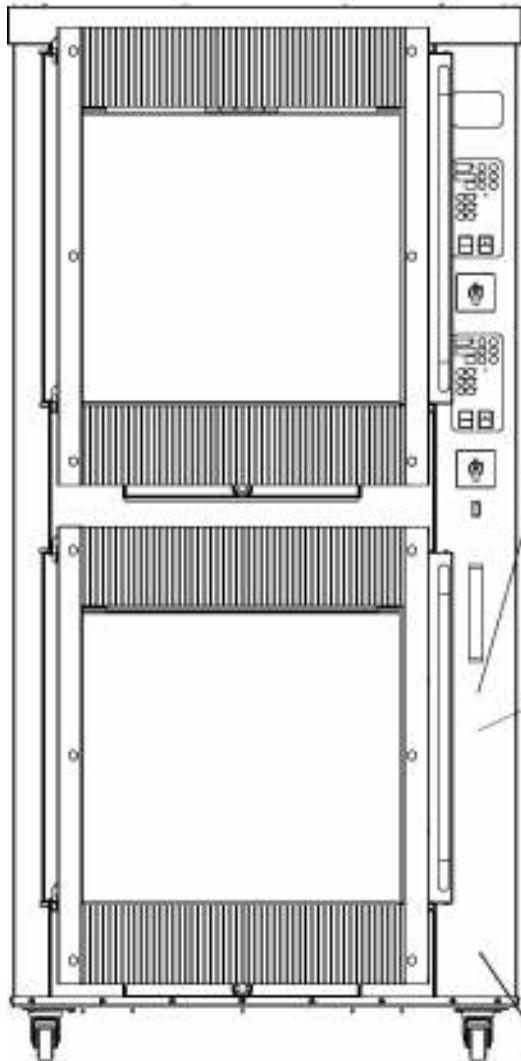
HIGH VOLTAGE.
Turn power off
before servicing.
May have more than
one disconnect switch.
Do not cover or remove label.   N0202

Health And Sanitation Practices

BKI Rotisserie Ovens are manufactured to comply with health regulations and are tested and certified to NSF and FSA standards. You must operate the equipment properly, using only quality products and use meat thermometers to insure meats are thoroughly cooked.

Food Handling

- Wash hands thoroughly in warm, soapy water after handling raw poultry or meats.

- Clean and sanitize all utensils and surfaces that have been in contact with raw products. Clean and sanitize the meat forks or baskets between cooking.

- **Never** place cooked meats on the same surfaces used to prepare raw meats, unless the area has been thoroughly cleaned and sanitized.

Storage Of Raw Meats

- Designate an area or shelf strictly for the storage of all raw meats to be used in the rotisserie.

- Raw product must always be stored at temperatures below 38° F. (3° C.).

- **Never** store or mix raw foods above cooked foods, as _this is a health hazard._ The drippings from raw foods contaminate cooked or processed foods.

- All chicken and chicken parts to be stored overnight must be thoroughly iced down and refrigerated.

Coding Cooked Foods

All products cooked during the day should be sold the same day.

NOTE: It is not the intent of the rotisserie program to have unsold merchandise at the end of the cooking day. Follow your company's procedures for the handling of any leftover product.

Storage Of Prepared Foods

- Cold foods should be kept at or below 38° F. (3° C.).

- Hot foods must be maintained to meet local health codes, usually a minimum 145° F. (63° C.).

Operation
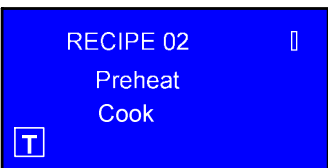
Controls and Indicators

TouchTEC _____

4

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Power

2

1

CUSTOMER SIDE
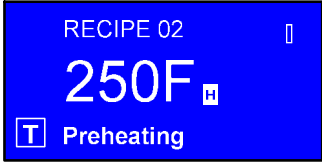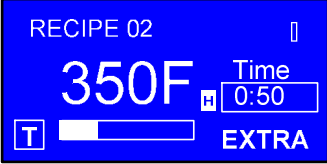
OPERATOR SIDE
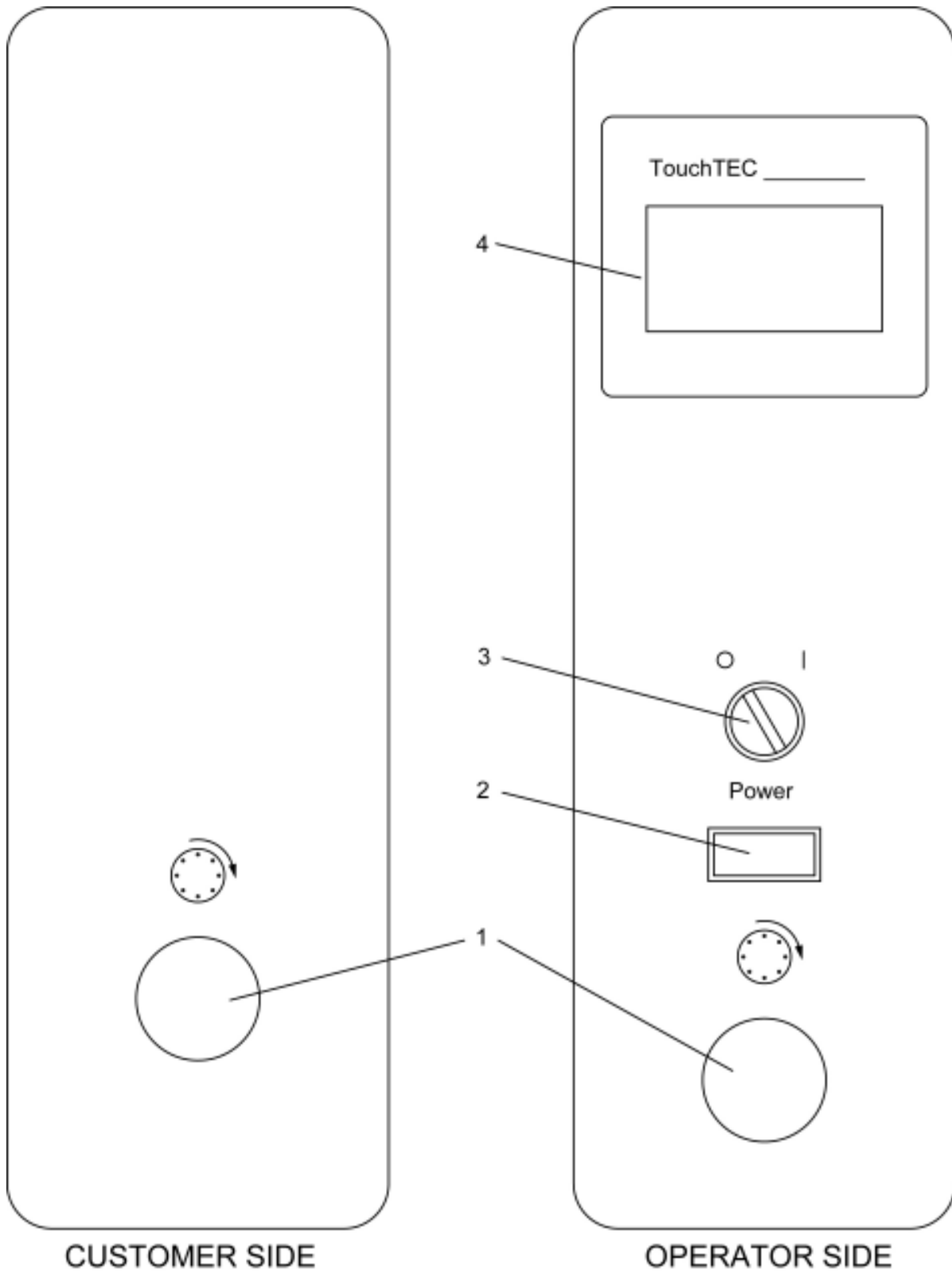
Hardware Controls

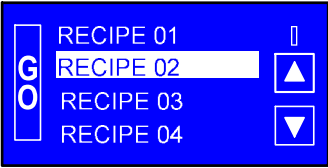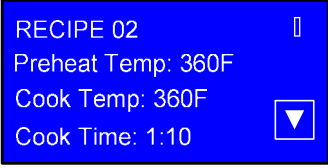| Item #	Description	Function
1	Rotor Switch	Depressing the switch allows the operator to "jog" the rotor position when the door is open. Releasing the switch stops the rotor.
2	Main Power Isolator Light	This light illuminates to indicate that power is being applied to the oven from the Main Power Isolator (Circuit Breaker).
3	Main Power Switch	Turns power to the entire unit on or off. When placed in the on position, the Touchscreen controller is powered, lights illuminate and the rotor motor engages (if both doors are closed). When placed in the off position, power is removed from the entire unit.
4	Analog Touchscreen Controller	Used for operation and programming of the oven. A built-in beeper is used to indicate touchscreen presses and other oven functions. It has 15 programmable cooking recipes.
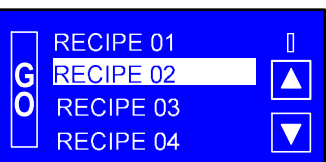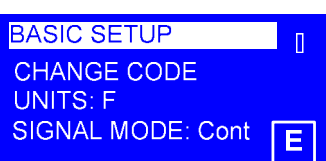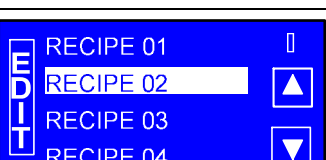
Software Controls – Operation Screens

Screen Name	Screen	Description
Startup	BKI®	Appears when the Main Power Switch is placed in the on position.
Controller Off	OFF TOUCH TO START	Appears after the Startup screen displays. This screen Indicates that the controller is turned off. Touching anywhere on the screen will turn the controller on and display the Recipe Selection screen.
Recipe Selection	GO RECIPE 01 ▲ RECIPE 02 RECIPE 03 ▼ RECIPE 04	Displays a the list of available recipes. The up and down arrow buttons move the highlight box from one recipe to the next. Once the desired recipe is highlighted the user touches the **GO** button to start the cook cycle. Touching the **X** button for 3 seconds turns the controller off. Touching any recipe will show the settings for that recipe.
Recipe Settings	RECIPE 02 Preheat Temp: 360F Cook Temp: 360F ▼ Cook Time: 1:10	Displays Preheat Temperature, Cook Temperature, Cook Time, Hold Temperature and Cook To settings for a selected recipe. Touching the up and down arrow buttons scroll the screen to view more settings. Touching the **X** button momentarily returns you to the previous screen.
Preheat/Cook Selection	RECIPE 02 Preheat Cook T	Displays once the user highlights a recipe and touches the **GO** button if the recipe has a preheat temperature programmed. The user selects where to start the cooking cycle by touching **Preheat** or **Cook**. Touching **Preheat** displays the Preheat screen. Touching Cook displays the Ready To Cook screen. If the Preheat temperature is set to OFF the controller goes directly to the Ready To Cook screen. The **T** button can be used to display the current oven temperature. Touching the **T** button displays the temperature, then automatically returns to the previous screen in 2 seconds. Touching the **X** button momentarily returns you to the previous screen.

Screen Name	Screen	Description
Preheat	RECIPE 02 **250F** H T Preheating	Displays once the user touches the **Preheat** option from the Preheat/Cook Selection screen. The Preheat cycle heats the cooking cavity up to the pre-defined preheat temperature. Once this temperature is reached the unit automatically switches to the Ready To Cook mode. A small highlighted letter **H** will appear to the right of the temperature display to indicate that the controller has energized the heating elements. The absence of the letter **H** indicates that the controller has de-energized the heating elements as the oven temperature has reached the set temperature limit. The **T** button works as described for the Preheat/Cook Selection screen. Touching the **X** button for 3 seconds returns you to the Recipe Selection screen.
Ready to Cook	RECIPE 02 **350F** H T READY COOK	Displays once the user touches the **Cook** option from the Preheat/Cook selection screen or once the preheat cycle is finished or directly from the Recipe Selection screen if no preheat temperature was programmed. When the temperature is within 5° of the cook temperature the controller will emit three 2 second beeps indicating that the product can be loaded. The user places the product to be cooked into the cooking cavity and touches the **COOK** button to start the cooking process. If the door is opened and/or the temperature drops below 25° below the preheat temperature, the screen will flash and beep every 30 seconds until the **COOK** button is touched. The highlighted letter **H** works as described for the Preheat screen. The **T** button works as described for the Preheat/Cook Selection screen. Touching the **X** button for 3 seconds returns you to the Recipe Selection screen.
Cooking	RECIPE 02 **350F** H Time 0:50 T ▭▭▭ EXTRA	Displays once the **COOK** button is touched from the Ready To Cook screen. This screen shows the cooking temperature, the time remaining in the cook cycle, and the elapsed time shown with the progress bar at the bottom of the screen. Hold the **X** button for 2 seconds to stop the cook in progress. The **EXTRA** button can be used to add more cook time to the cycle. The cook cycle ends when the cook time elapses. This is indicated by three 2 second beeps. If a hold temperature was programmed then the Hold screen is displayed. If no hold temperature was programmed then the screen will flash and beep until touched. The highlighted letter **H** works as described for the Preheat screen. The **T** button works as described for the Preheat/Cook Selection screen. Touching the **X** button for 3 seconds returns you to the Preheat/Cook Selection screen.

Screen Name	Screen	Description
Hold	RECIPE 02 350F Time 0:09 T Holding **EXTRA**	Displays once the cook cycle is complete if a hold temperature was programmed. This screen displays the hold temperature (or nothing if set to OFF), and the elapsed time in the hold mode. The **EXTRA** button is available here so the product can be cooked for more time if required. The highlighted letter **H** works as described for the Preheat screen. The **T** button works as described for the Preheat/Cook Selection screen. Touching the **X** button for 3 seconds returns you to the Recipe Selection screen.
Extra Cook	EXTRA COOK GO 5 ▲ ▼	Appears when the **EXTRA** button is touched from the Cooking or Hold screens. Use the up and down arrow buttons to set the amount of additional cook or hold time in 5 minute increments. Touch the **GO** button to add the additional time you set. Touch the **X** button to return to the previous screen without adding any extra cook or hold time.

Software Controls – Programming Screens

Screen Name	Screen	Description
Startup		Appears when the Main Power Switch is placed in the on position.
Controller Off	**OFF** **TOUCH TO START**	Appears after the Startup screen displays. Indicates that the controller is turned off. Touching anywhere on the screen will turn the controller on and display the Recipe Selection screen.
Recipe Selection	GO RECIPE 01 RECIPE 02 RECIPE 03 RECIPE 04 ▲ ▼	Appears once the Controller Off screen is touched. Touch any recipe for 3 seconds to enter the programming mode. Touch the **X** button for 3 seconds to turn the controller off.
Program Security	GO ENTER CODE 0 0 0 0 ◄ ► ▲ ▼	Appears upon entering the programming mode and is used to enter a 4 digit passcode. When the controller is first powered, 0000 is used to access the programming mode. Upon subsequent access, if you don't want to use a special passcode but want to leave it 0000 just press the **GO** button. If you do want to use a special passcode, configure one using the Basic Setup screen. Use the left and right arrow buttons to move the cursor under the digit to be changed. The up and down arrow buttons increase or decrease the digit as desired. Touch the **GO** button to submit the security passcode. If the passcode is valid the Programming mode Selection screen will appear. If the passcode is invalid the Program Security screen will reappear showing the passcode you entered. Touch the **X** button to return to the previous screen.
Program Mode Selection	PROGRAMMING MODE BASIC SETUP COOK PROGRAMS	Appears once a valid passcode is entered from the Security screen. Touch the **BASIC SETUP** option to change basic controller parameters. Touch the **COOK PROGRAMS** option to change cook parameters for a specific recipe. Touch the **X** button to return to the Recipe Selection screen.
Basic Setup	BASIC SETUP CHANGE CODE UNITS: F SIGNAL MODE: Cont E	Appears when the **BASIC SETUP** option is touched from the Programming Mode Selection screen. Use this screen to configure the controller to display temperature in Fahrenheit of Centigrade, to use short or long beeps at the end of a cook cycle and to modify the four digit passcode. The **E** in the bottom right corner toggles between English and Spanish on the display. Touch the **X** button to return to the previous screen.
Recipe Edit Selection	EDIT RECIPE 01 RECIPE 02 RECIPE 03 RECIPE 04 ▲ ▼	Appears when the **COOK PROGRAMS** option is touched from the Programming Mode Selection screen. This screen is used to select the recipe you want to edit. Use the up and down arrow buttons to highlight the recipe then touch the **EDIT** button. Touch the **X** button to return to the previous screen.

Screen Name	Screen	Description
Recipe Parameter Selection	RECIPE 02 Preheat Temp: 360F Cook Temp: 360F Cook Time: 1:10	Appears when a recipe is selected and the **EDIT** button is touched from the Recipe Edit Selection screen. This screen is used to select a specific recipe parameter to edit. Use the up and down arrow buttons to scroll through the list of parameters and touch the parameter you want to change. Touch the **X** button to return to the previous screen.
Recipe Parameter Edit	SAVE RECIPE 02 Ck Temp: 360F	Appears when a recipe parameter is touched from the Recipe Parameter Selection screen. This screen is used to edit a specific recipe parameter. The editable parameters are: Recipe name, Preheat Temp, Cook Temp, Cook Time and Hold Temp. The left and right arrow buttons are used to move the cursor under the character to be changed. The up and down arrow buttons changes the character as desired. The Preheat Temp and Hold Temp parameters can be turned off by scrolling the temperature below 150°. Touch the **SAVE** button to save the changed parameter. Touch the **X** button to abort all changes and return to the previous screen.

Programming the Controller Using the Touchscreen Interface

Use the procedures below to edit a separate recipe or to change the basic controller configuration.

Edit a Recipe

1. Turn on the Main Power Switch. The Startup screen will briefly appear then the Controller Off screen will display.

2. Touch anywhere on the touchscreen. The Recipe Selection screen will appear displaying a list of recipes.

3. Touch any recipe for 3 seconds. The Security screen will appear.

4. Use the up/down and left/right arrow buttons to enter the passcode and touch the **GO** button. The Program Mode Selection screen will appear if a valid passcode is entered.

5. Touch the **COOK PROGRAMS** option. A Recipe Edit Selection screen will appear.

6. Highlight the recipe you want to edit using the up/down arrow buttons then touch the **EDIT** button. The Parameter Selection screen will appear.

7. Use the up/down arrow buttons to view the recipe parameters and touch the parameter you want to edit. The Parameter Edit screen will appear.

8. Change the parameter value using the left/right and up/down arrow buttons then touch the **SAVE** button to save your changes. You will return to the Parameter Selection screen.

9. Repeat the process to change any other parameters.

10. Touch the **X** button as necessary to return to the Recipe Selection screen.

Edit the Basic Setup

1. Turn on the Main Power Switch. The Startup screen will briefly appear then the Controller Off screen will display.

2. Touch anywhere on the touchscreen. The Recipe Selection screen will appear displaying a list of recipes.

3. Touch any recipe for 3 seconds. The Security screen will appear.

4. Use the up/down and left/right arrow buttons to enter the passcode and touch the **GO** button. The Program Mode Selection screen will appear if a valid passcode is entered.

5. Touch the **BASIC SETUP** option. A Basic Setup Selection screen will appear.

6. Touch the parameter that needs to be changed. A Basic Setup Parameter Edit screen appears.

7. Change the parameter value using the left/right and up/down arrow buttons then touch the **SAVE** button to save your changes. You will return to the Basic Setup Selection screen.

8. Repeat the process to change any other parameters.

9. Touch the **X** button as necessary to return to the Recipe Selection screen.

Programming the Controller Using the RS-232 Interface

The TouchTEC controller incorporates an RS-232 interface allowing factory and field personnel to read out, modify and write in the entire recipe and controller configuration using a special Controller Configuration program on a PC. The program allows a user to read the configuration data from the controller, edit any feature of the configuration, write data back to the controller, save the data to a file on the PC and to retrieve the data from a previously created file. The file saved in the PC contains a description field to aid in identifying the contents of the configuration file. Follow the steps below to program the controller using the RS-232 interface.

1. Connect the communications interface module between the serial port on the PC and the controller.

2. Start the Controller Configuration program.

3. Select the COM port that the controller will use to communicate with the PC from the pull down list in the Controller Com area.

4. Click the OPEN button and select a previously created configuration file or click the READ button to download the configuration data from the controller.

5. Edit any of the following: Description of the configuration file, Recipe Parameters, Max number of recipes visible, four digit passcode, Unit of Measurement for Temperature display and the Beep Type used at the end of the cook cycle.

6. Touch the SAVE button and save the file using a different name.

7. Touch the WRITE button to upload the new configuration data back to the controller.

8. Disconnect the the communications interface module between the serial port on the PC and the controller.

Operation with the Controller

Use the procedures below to view a separate recipe or to activate a cook cycle using a one of the preprogrammed recipes.

Viewing Recipes

1. Turn on the Main Power Switch. The Startup screen will briefly appear then the Controller Off screen will display.

2. Touch anywhere on the touchscreen. The Recipe Selection screen will appear displaying a list of recipes.

3. Use the up/down arrow buttons to highlight the recipe you wish to view then touch it. A Recipe Settings screen will appear.

4. Use the up/down arrow buttons to view any settings for the recipe selected.

5. Touch the **X** button momentarily to return to the previous screen.

Cooking

1. Turn on the Main Power Switch. The Startup screen will briefly appear then the Controller Off screen will display.

2. Touch anywhere on the touchscreen. The Recipe Selection screen will appear displaying a list of recipes.

3. Use the up/down arrow buttons to highlight the recipe you wish to use then touch the **GO** button. If a preheat temperature was programmed then the Preheat/Cook Selection screen will appear. If no preheat temperature was programmed then the controller enters the Ready To Cook mode displaying the Ready To Cook screen.

   - If the Preheat/Cook Selection screen appears, do either of the following:
     - Touch the **Preheat** option to enter the Preheat mode. The controller will display the Preheat screen. Once the preheat temperature is reached the controller enters the Ready To Cook mode.
     - Touch the **Cook** option to enter the Ready to Cook mode.

   Once the temperature is within 5° of the cook temperature in the Ready To Cook mode the controller will emit three 2 second beeps indicating that the oven can be loaded with product.

4. Load the product into the oven. Use the Rotor Switch on the front panel to operate the rotors during loading.

5. Close the door.

6. Touch the **COOK** button. The controller now enters the cook mode and displays the cooking temperature, time remaining in the cook cycle and the elapsed time. If necessary, use the **EXTRA** button to add more cook time to the cycle. At the end of a cook cycle the controller will emit three 2 second beeps and enter the Hold mode and display the Hold screen if a Hold temperature was programmed. If a Hold temperature was not programmed the screen will flash and beep until touched.

7. Open the oven door and check the product for proper internal temperature. If necessary, use the **EXTRA** button to add more cook time.

8. Unload the product if it is done.

Accessory Use

Standard Meat forks

The standard meat forks are ideal for chicken and poultry. Use the following procedure to prepare the bird for loading in the oven.

1. Fold wings to back, place on back with cavity away from you.

2. Run pointed ends of meat fork through sides of chicken under wings and through thighs (breast up and legs down). Ensure that legs of adjacent birds **DO NOT PRESS TIGHTLY TOGETHER,** this will cause the area of contact to be under-cooked!

3. Load the meat-forks by holding the meat-fork with the handle to the right–hand side, facing up.

4. Open the oven door.

5. Press Rotor Switch to rotate rotor to open position if required.

6. Place the pointed ends of the meat-fork into the left-hand disc holes.

7. From the control side, push the meat-fork into the disc to allow the right-hand (handle end) pins locate into the right-hand disc.

8. Be sure to adjust the meat-fork position so that the handle end locates firmly in the spit groove.

Baskets

Baskets can be used for large chickens or other meats. After loading with product, simply locate pins in the holes on the discs.

Installation

⚠ WARNING Serious injury, equipment damage or death could result if attempting to install this oven yourself. Ensure that an authorized *BKI* service agent install the oven.

Unpacking and Handling

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

If damage is found when the equipment is opened, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your shipment. Ask for an immediate inspection of your concealed damage item. Packaging material **MUST** be retained to show the inspector from the truck line.

Remove all packing from the interior and exterior of the oven.

Location and Clearance

The oven must be mounted on a level surface capable of supporting the fully loaded oven. Refer to Chart 1 for oven weight.

Adequate clearance must be provided around the oven for safety, proper operation and ventilation. Refer to Chart 1 for required minimum clearances. Note that these are minimum clearances. If the oven is to be permanently mounted near other immovable objects additional clearance must be provided for connection and service of the oven on both sides.

All ventilation slots must be kept free from obstruction.

Extraction

Extraction is not a specific requirement for this type of appliance. Certain conditions, e.g./ installation in a confined space, temperature controlled environment, continuous use or high volume production cooking may require the need for extra ventilation or extraction. Consult your local ventilation/extraction air conditioning company or contact the technical services department at BKI.

Wiring

⚠ WARNING Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with applicable local and national codes.

General Guidelines

- In the absence of local codes refer to the latest edition of one of the following:
    - National Electrical Code, ANSI/NFPA 70-20XX (USA) which can be obtained from:

        The National Fire Protection Association
        Batterymarch Park
        Quincy, MA 02269

    - I.E.E. Wiring Regulations (Europe)
- Verify that the power supply conforms to the electrical rating listed on the oven data plate.
- Ensure that the appliance is grounded (earthed).

Chart 1. *Location and Clearance*
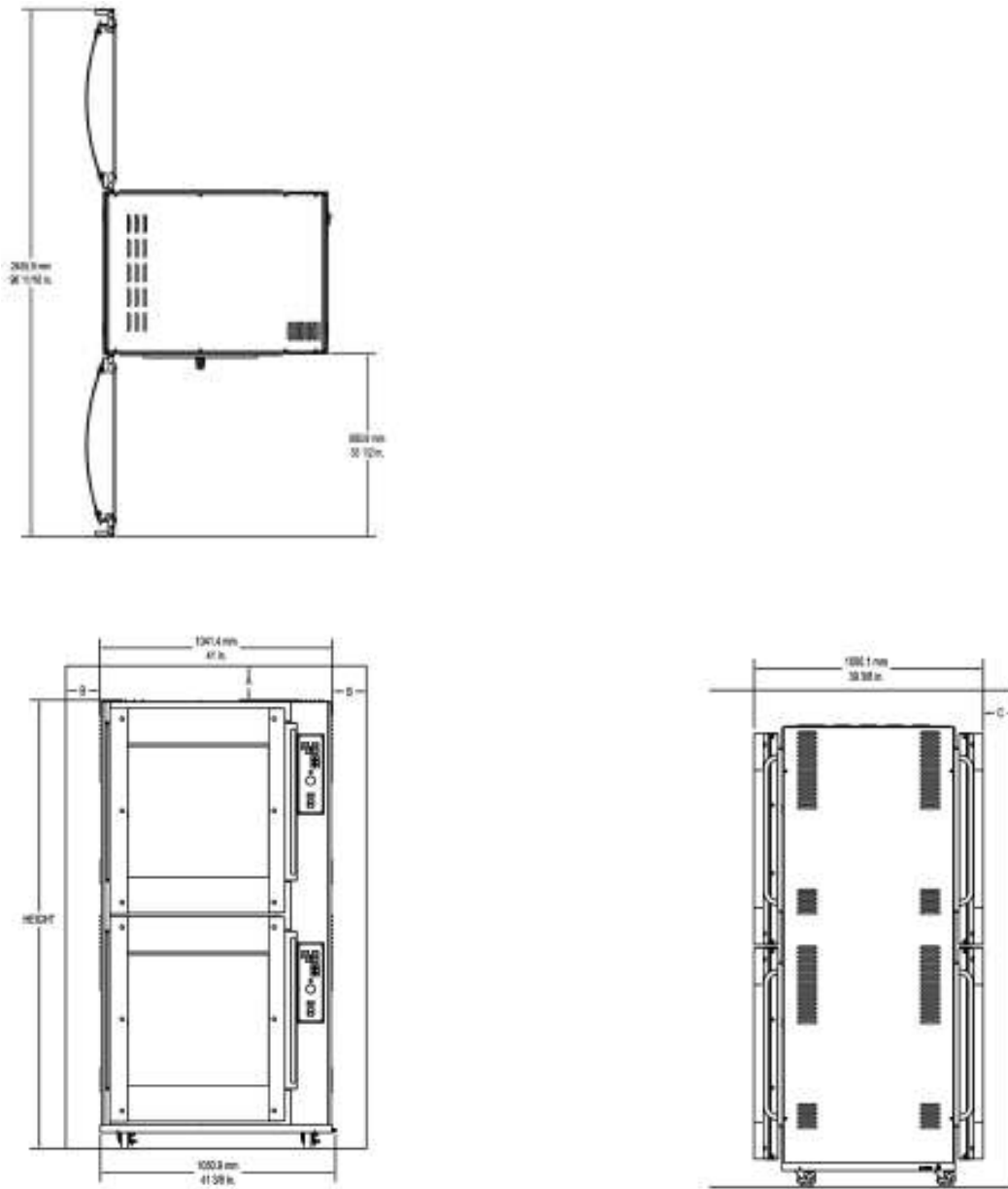
			Minimum Clearance					
			Combustible Surface			Non-Combustible Surface		
Model	Height	Shipping Weight	A	B	C	A	B	C
VGG-8	1003.3 mm	259 KG	152.5 mm	152.5 mm	152.5 mm	51.0 mm	51.0 mm	51.0 mm
	39.5 in.	570 lb.	6 in.	6 in.	6 in.	2 in.	2 in.	2 in.
VGG-16	2008.2 mm	453 KG	152.5 mm	152.5 mm	152.5 mm	51.0 mm	51.0 mm	51.0 mm
	79 1/16 in.	1000 lb.	6 in.	6 in.	6 in.	2 in.	2 in.	2 in.

		Shipping	Minimum Clearance	
Model	Height	Weight	Combustible Surface	Non-Combustible Surface
	1009.5 mm	195 KG	152.5 mm	152.5 mm
VGG-5	39.7 in.	430 lb.	6 in.	6 in.

Guidelines for European Appliances

Note: - A method of disconnection from the main supply having a contact separation of least 3mm in all poles must be incorporated in the fixed wiring.

- It is recommended that an **R.C.D.** with a 30ma trip and contact rating to suit the appliance current be installed adjacent to the appliance.

- Type C/ 3 circuit breakers or appropriate rated fuses are recommended for installation at the supply end.

Note: - surge currents are present when this appliance is switched on from cold.

- Industrial plugs and sockets must comply with BS 4343/EN60309 (IEC309.2/CEE17).

Supply Cable Connection
- It is recommended that the power supply cable shall be an oil resistance sheathed flexible cable to BS 6007 (code designation HO7 RN-F).

- It is required that the power supply cable connection to the appliance terminal block, the earth conductor is to be made at least 50mm longer than the length of the live (L) and neutral (N) conductors so that if the supply cable is strained the earth conductor is the last to become disconnected.

- To gain access to the control panel and mains block connection, remove the 4-side panel securing screws on the drive side of the oven.

- The mains block is sited toward the bottom right hand side of the control box. Cable entry is provided through the base of the oven.

- Refer to the mains wiring diagram for correct connection.

Operating

Please read the operating instructions thoroughly and ensure all packaging has been removed before switching main power 'On'.

IMPORTANT: Ensure that whoever is operating this appliance is fully conversant with it's working and is made aware of the dangers of incorrect operation.

Safety Cut-Out

For added safety all VGG ovens have a built in thermal cut-out to protect against over-heating through component failure or incorrect use. If for any reason the thermal cut-out operates, the oven will automatically shut down and should be switched 'Off', disconnected from the mains and allowed to cool.

NOTE: - The thermal cut-out will not re-set automatically.

The oven must not be re-used until a qualified electrician or BKI service agent has checked it.

Maintenance

⚠CAUTION   Failure to comply with the maintenance below could result in a serious accident or equipment damage.

⚠DANGER   Failure to remove power from this unit before performing maintenance may cause severe electrical shock. This unit may have more than one disconnect switch.

Scheduled Maintenance

Use the following table to help manage scheduled maintenance activities.

Frequency	Performed By	Part	Activity
Daily	User	Entire Oven	Perform oven-cleaning procedure.
6 months	User	Fan Blade	Remove and replace.

Oven Cleaning (Daily)

Cleaning is not only necessary for sanitary reasons, but will increase sales appeal and maximize operating efficiency.

⚠DANGER   Failure to remove power from this unit may cause severe electrical shock. This unit may have more than one disconnect switch.

⚠CAUTION   Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury.

Using abrasive cleaners may damage the cabinet finish. Use only a mild soap and water solution.

DO NOT USE OVEN CLEANER on this machine. Caustic cleaners can cause damage to the machine.

Never steam clean or get excess water in the interior of the cabinet as this can damage unit.

This appliance is not intended to be cleaned with a water jet.

1. Allow oven to cool below **50° C (120° F)**.

2. Turn the Main Power Switch off and disconnect from the Main Power Isolator (Circuit Breaker).

3. Empty the grease drawer using the drain valve or fat pump.

4. Remove all food products from the unit.

5. Remove V-spits, meat forks, hanging baskets and drip trays from the unit and place them in a large sink to soak in hot cleaning solution. Clean the components with warm water, a sponge and ***BKI*** Cleaner. Wipe dry with a clean cloth.

6.   Remove the Rotor System as described below:

   a.   Lift the washer from the groove and slide down the shaft.

   b.   Slide each rotor cup down the shaft.

   c.   Remove the inner shaft.

   NOTE: The welded bead in the center of shaft denotes the shaft removal direction.

   d.   Remove rotors.

7.   Place the Rotor System components in a large sink to soak in hot cleaning solution. Clean the components with warm water, a sponge and **BKI** Cleaner. Wipe dry with a clean cloth.

8.   Remove the Fan Guard, Circulation Bottom and Fan Blades as described below:

   a.   Unfasten (counterclockwise) each 1/4 turn latch on the Fan Guard and remove from oven.

VGG-5

1/4 TURN
LATCH

FAN COVER
AN5515030S

VGG-8

AN5515040S
FAN GUARD
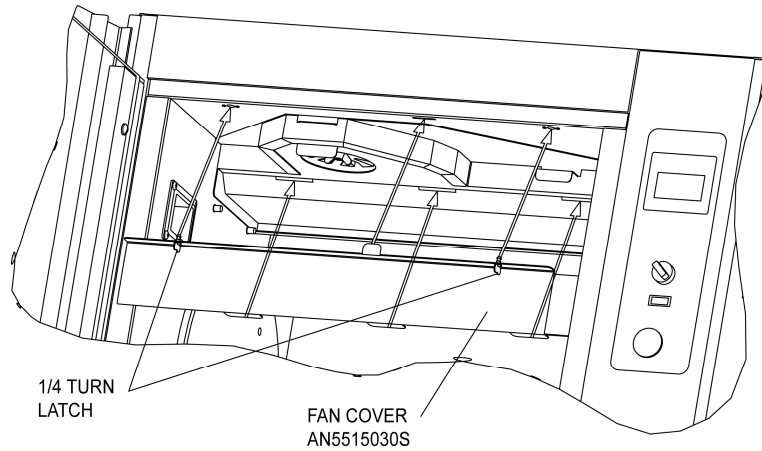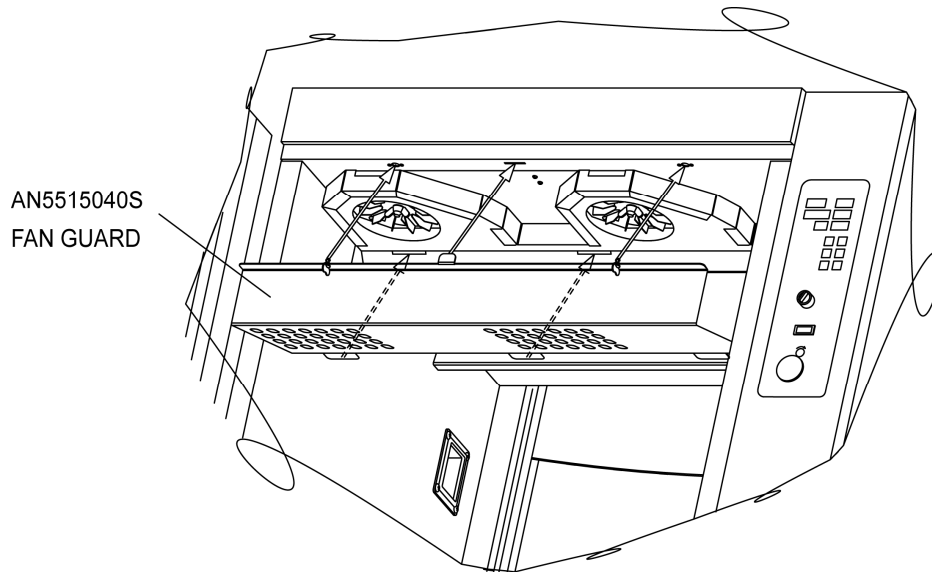
b. Pull Circulation Bottom out of oven then unscrew (clockwise) the wing nut on each Blower Fan to remove the fan blades.

VGG-5

CIRCULATION
BOTTOM
(WB55141600)

FAN BLADE (FN0032)
WING NUT (NUT292)
JAM NUT (NUT293)

VGG-8

WB55127800
CIRCULATION
BOTTOM

FAN BLADE FN0032
WING NUT NUT292
JAM NUT NUT293
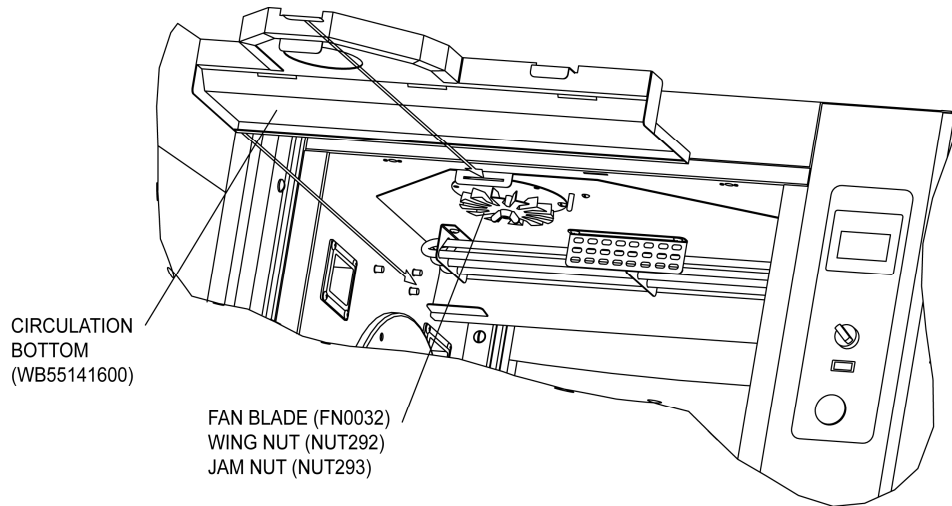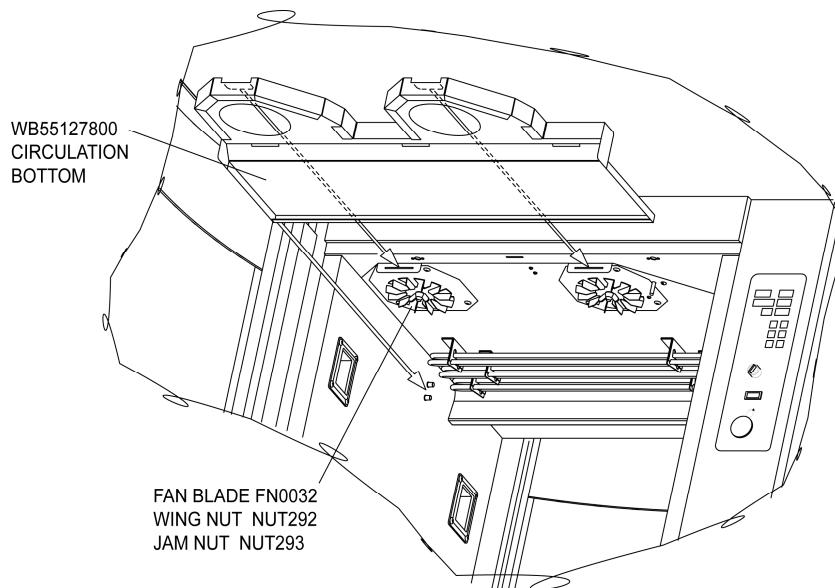
9. Place the Fan Guard and Circulation Bottom in a large sink to soak in hot cleaning solution. Clean the components with warm water, a sponge and *BKI* Cleaner. Wipe dry with a clean cloth.

10. Carefully clean the fan blades using a scrub brush and hot cleaning solution. Do not bend or disfigure the fan blades.

11. Clean the top of oven. Carefully clean around fan and surrounding areas.

12. Clean grease drawer and tray area with hot soapy water.

13. Replace the grease drawer.

14. Clean the outside and inside of the rotisserie oven with warm water, a sponge and an approved cleaner which is authorized for use on food surface areas.

15. Reassemble the oven.

Troubleshooting

Problem	Cause	Possible Solution
Unit will not turn on. Main Power Isolator Light is not lit.	Unit power plug disconnected (where applicable).	Plug unit into mating receptacle.
	Problem with building power supply	Check circuit breaker at building power panel. If problem persists, contact BKI service agent for corrective action.
Unit will not turn on. Main Power Isolator Light is lit.	Blown Fuse	Contact BKI service agent for corrective action.
	Safety cut out thermostat tripped or defective.	Contact BKI service agent for corrective action.
	Defective contactor.	Contact BKI service agent for corrective action.
Rotor not rotating.	Door not completely closed.	Check that both doors are completely closed
	Defective door switch.	Contact BKI service agent for corrective action.
	Blown Fuse	Contact BKI service agent for corrective action.
	Defective contactor.	Contact BKI service agent for corrective action.
	Defective motor or capacitor.	Contact BKI service agent for corrective action.
Rotor will not rotate while depressing Rotor switch with door open but operates with doors closed.	Defective rotor switch.	Contact BKI service agent for corrective action.
Oven does not heat at all.	Improper program settings.	Check program settings.
	Improper parameter settings.	Contact BKI service agent for corrective action.
	Fan cover & circulation bottom not installed or improperly installed.	Check that components are properly installed.
	Fan cover switch defective.	Contact BKI service agent for corrective action.
	Defective controller or contactor.	Contact BKI service agent for corrective action.
	Heating elements not functioning.	Contact BKI service agent for corrective action.

Problem	Cause	Possible Solution
Oven heats up slowly	Improper line voltage.	Contact BKI service agent for corrective action.
	Defective blower fan motor.	Contact BKI service agent for corrective action.
	Defective heating element.	Contact BKI service agent for corrective action.
Control displays "999" under the temperature display.	Temperature probe connection loose or defective probe.	Contact BKI service agent for corrective action.
Cavity lights do not illuminate when unit is on.	Blown fuse.	Contact BKI service agent for corrective action.
Individual cavity lamp does not illuminate.	Defective bulb.	Contact BKI service agent for corrective action.

Parts List

Use the information in this section to identify parts. To order parts, call your local *BKI* sales and service representative. **Before calling, please note the serial number on the rating tag affixed to the unit.**

Description	Figure #	Table #
VGG	Figure 1	Table 1
BASE PLATE	Figure 2	Table 2
CONTROL PANEL	Figure 3	Table 3
CONTROL PLATE (CP0046)	Figure 4	Table 4
CONTROL PLATE	Figure 5	Table 5
DRIPPING DRAWER W/DRAIN	Figure 6	Table 6
JACKSHAFT & DRIVE	Figure 7	Table 7
INNER DOOR	Figure 8	Table 8
OUTER DOOR (FLAT)	Figure 9	Table 9
OUTER DOOR (LOWER & UPPER)	Figure 10	Table 10
DRIVE ROTOR	Figure 11	Table 11
PASSIVE ROTOR	Figure 12	Table 12
ROTOR SHAFT WELDMENT	Figure 13	Table 13

Figure 1. *VGG*

INTERLOCK SWITCH DETAIL

BLOWER FAN DETAIL

REED SWITCH DETAIL

CONTROL PLATE (STORK)

JACKSHAFT & DRIVE

CONTROL PANEL

CONTROL PLATE
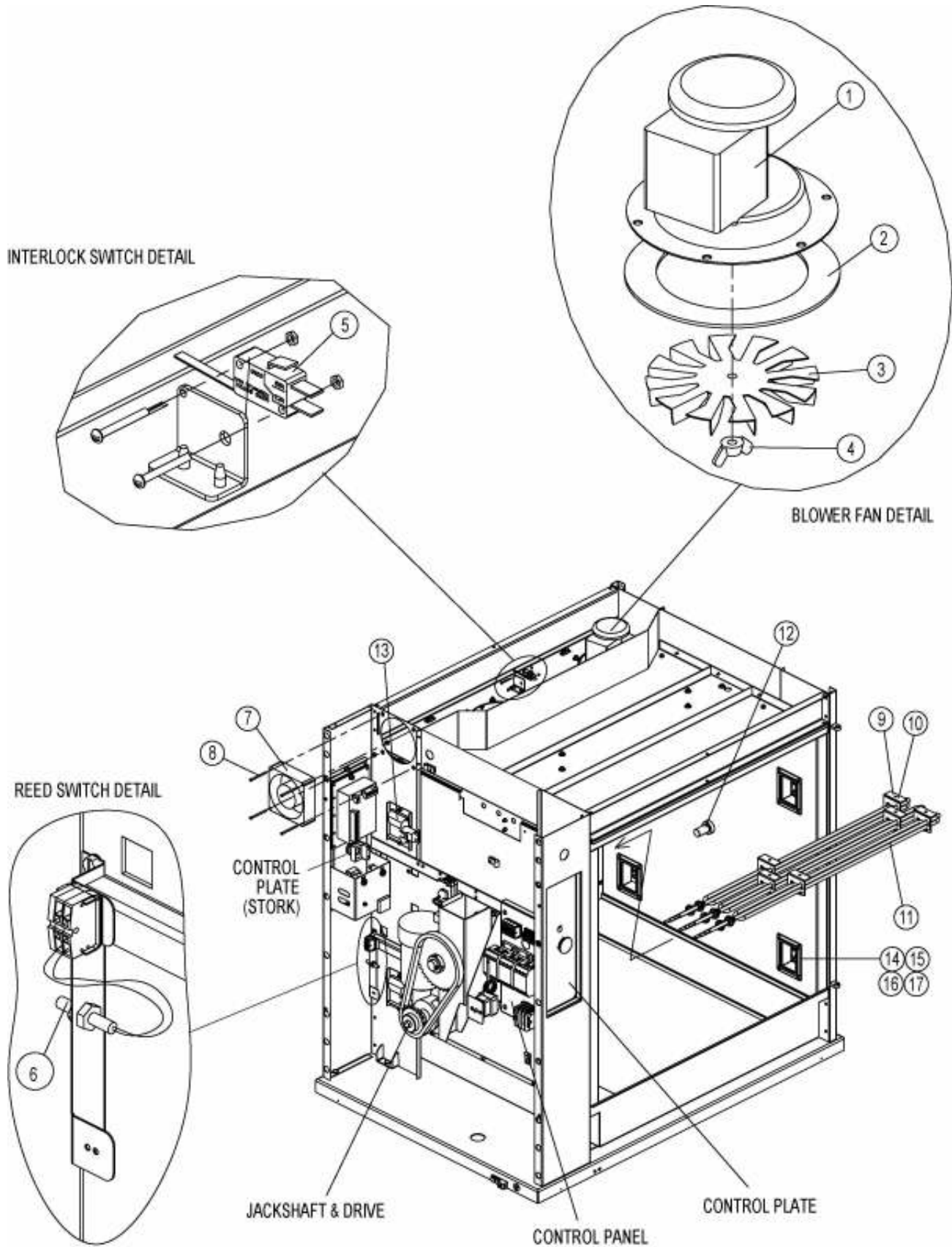
Table 1. *VGG Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	M0096 or M0097	1 (VGG-5) or 2 (VGG-8)	BLOWER MOTOR, 208-240 V 60 HZ BLOWER MOTOR, 208-240 V 50 HZ
2	FN0032	2	FAN BLADE
3	NUT292	2	NUT, 1/4"-20 LH THREAD WING
4	S0355	1	MICRO SWITCH
5	S0363	4	MAGNETIC REED SWITCH
6	FN0012	1	COOLING FAN, 230 V
7	SCR315	4	SCREW, #6-32 x 2"
8	B0466	6	UPPER ELEMENT HOLDER
9	B0467	6	LOWER ELEMENT HOLDER
10	(VGG-5) C0325 or C0327 (VGG-8) C0321 or C0322	3	HEATING ELEMENT, 19000 W 208 V or HEATING ELEMENT, 1900 W 220-240 V HEATING ELEMENT, 3400 W 208 V or HEATING ELEMENT, 3400 W 220-240 V
11	SH0111	1	PASSIVE SHAFT
12	LI033UK	8	LAMPHOLDER BODY
13	LI034UK	8	GASKET, LENS
14	LI035UK	8	FRAME, LENS
15	LI038UK	8	LENS, LAMPHOLDER
16	LI037UK	8	REPLACEMENT BULB, 25 W 240 V

Figure 2. BASE PLATE
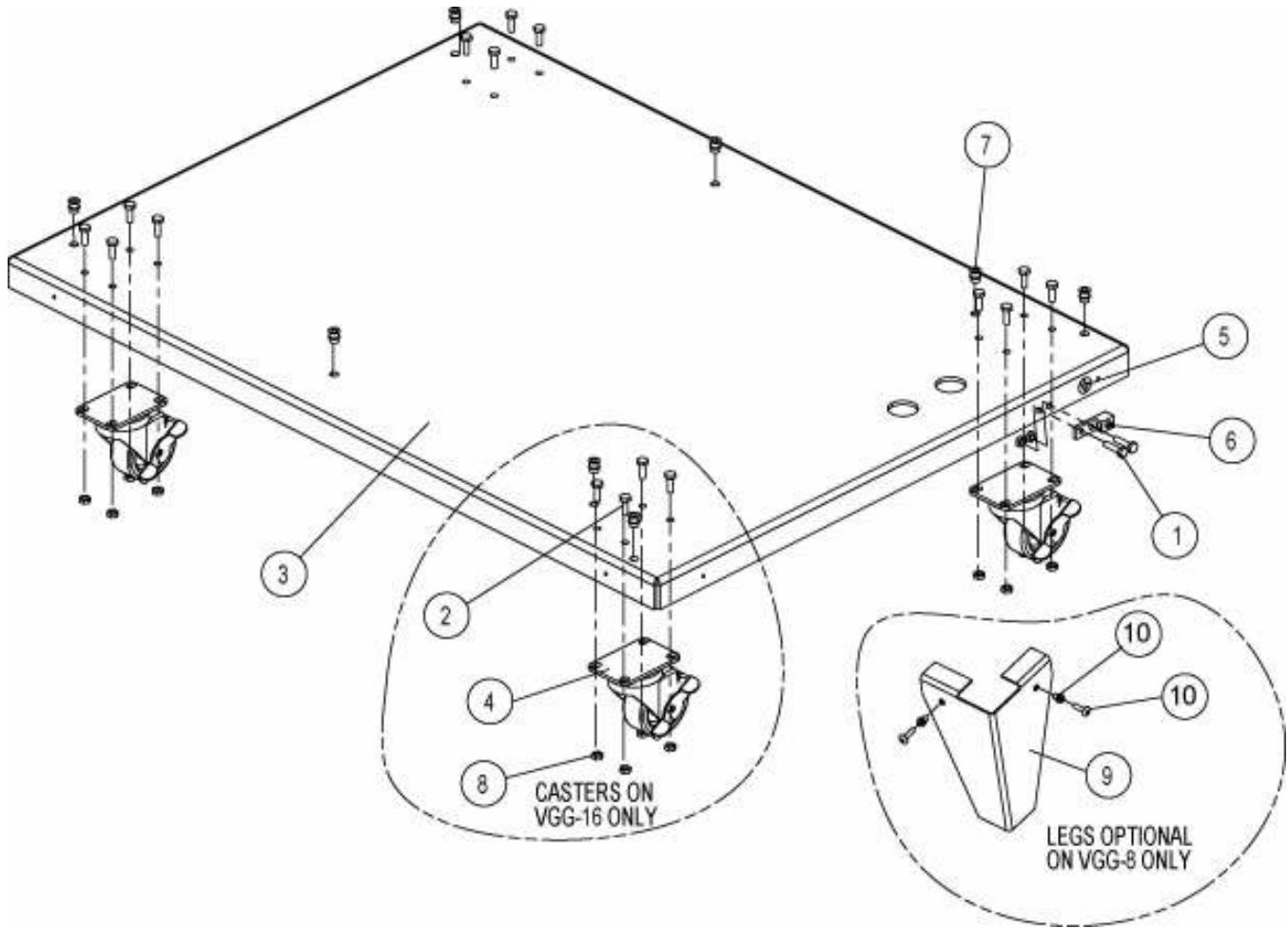
Table 2. BASE PLATE Parts

ITEM #	PART #	QTY	DESCRIPTION
1	SCR060	2	SCREW, 1/4-20 X 1 HEX CAP
2	SCR059	16	SCREW, 1/4-20 X 3/4 HEX CAP

3	(VGG-5)
	  FB55138403
	(VGG-8)
	  FB55121810
	  or
	  FB55121903
		1	BASE PLATE, SSTL (VGG5)
			
			BASE PLATE, MOBILE (VGG-16)
			or
			BASE PLATE, SSTL (VGG-8)

4	C0415	4	CASTER, 3"SWIVEL W/BREAK
5	N0543	1	DECAL, EQUIPOTENTIAL GROUND
6	F0191	1	GROUND LUG, TWO HOLE STREIGHT
7	F0082	8	THREAD INSERT 1/4-20 STEEL
8	WSH248	18	WASHERED LOCKNUT, 1/4-20 ZINC
9	FB45475003	4	LEG, BASE
10	F0083	8	THREADED INSERT,#10-32 (.08-.13)
11	SCR383	8	#10-32 x 1/2" SCREW

Figure 3. CONTROL PANEL
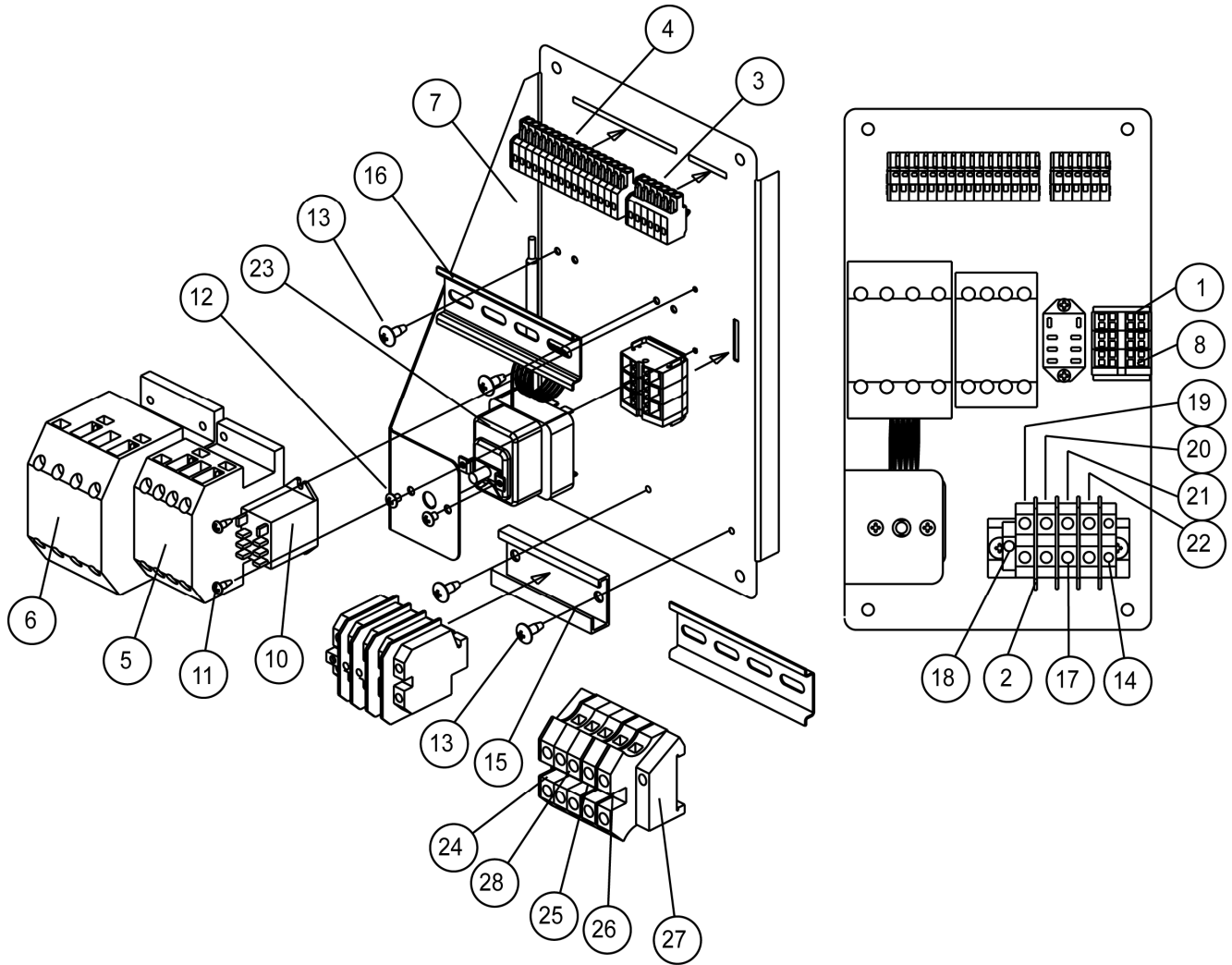
Table 3. CONTROL PANEL Parts

ITEM #	PART #	QTY	DESCRIPTION
1	TB0065	3	TERM BLOCK 4 CONDUCTOR W/MTG FOOT
2	TE041UK *	4	END PLATE, LARGE TW
3	F0395	1	CONNECTOR, 6 PIN MALE
4	F0382	1	CONNECTOR, 16 PIN MALE
5	R0127	1	RELAY, 4POLE 25A 220-230V 50/60HZ
6	R0172	1	RELAY, 4 POLE 45A 220-230V 50/60HZ
7	FB55122009	1	CONTROLS MOUNTING PLATE VGG
8	TB0068	1	TERM BLOCK END PLATE
9	EB55191100 **	1	WIRE HARN COMPONENT PLATE VGG
10	R0171	1	RELAY,SPDT 220/240V COIL UP.MGT.
11	SCR444	2	SCREW, 6 X 3/8 PHIL PAN
12	SCR451	2	SCREW, M4 X 5 PHIL PAN
13	SCR138	2	SCREW, 10 X ½ PHIL TR H
14	TB0041 *	1	TERM BLOCK GROUND BLOCK
15	MA55129400	1	TERM.BLOCK MGT RAIL 3" LONG
16	MB55146600	1	TERM.BLOCK MGT RAIL 4 1/16" LONG
17	TB0037 *	4	TERM BLOCK SAK10 60A/600V
18	TB0040 *	1	TERM BLOCK STOPS 020616
19	TB0044-L1 *	2	TERM BLOCK TAGS L1
20	TB0044-L2 *	2	TERM BLOCK TAGS L2
21	TB0044-L3 *	2	TERM BLOCK TAGS L3
22	TB0044-N *	2	TERM BLOCK TAGS "N"
23	TM015UK	1	THERMOSTAT 3 POLE LIMITED VGUK
24	TB0046	4	TERMINAL BLOCK SECTION
25	TB0047	3	TERMINAL END PLATE
26	TB0048	1	TERMINAL GROUND SECTION
27	TB0051	2	TERMINAL END SECTION
28	TB0043	1	TERMINAL JUMBER, 3 POLE
29	EA55194400 **	1	WIRE HARNESS, 1 Ph NEUTRAL

* - for VGG8 1 Ph, parts replaced by parts 24 – 28.
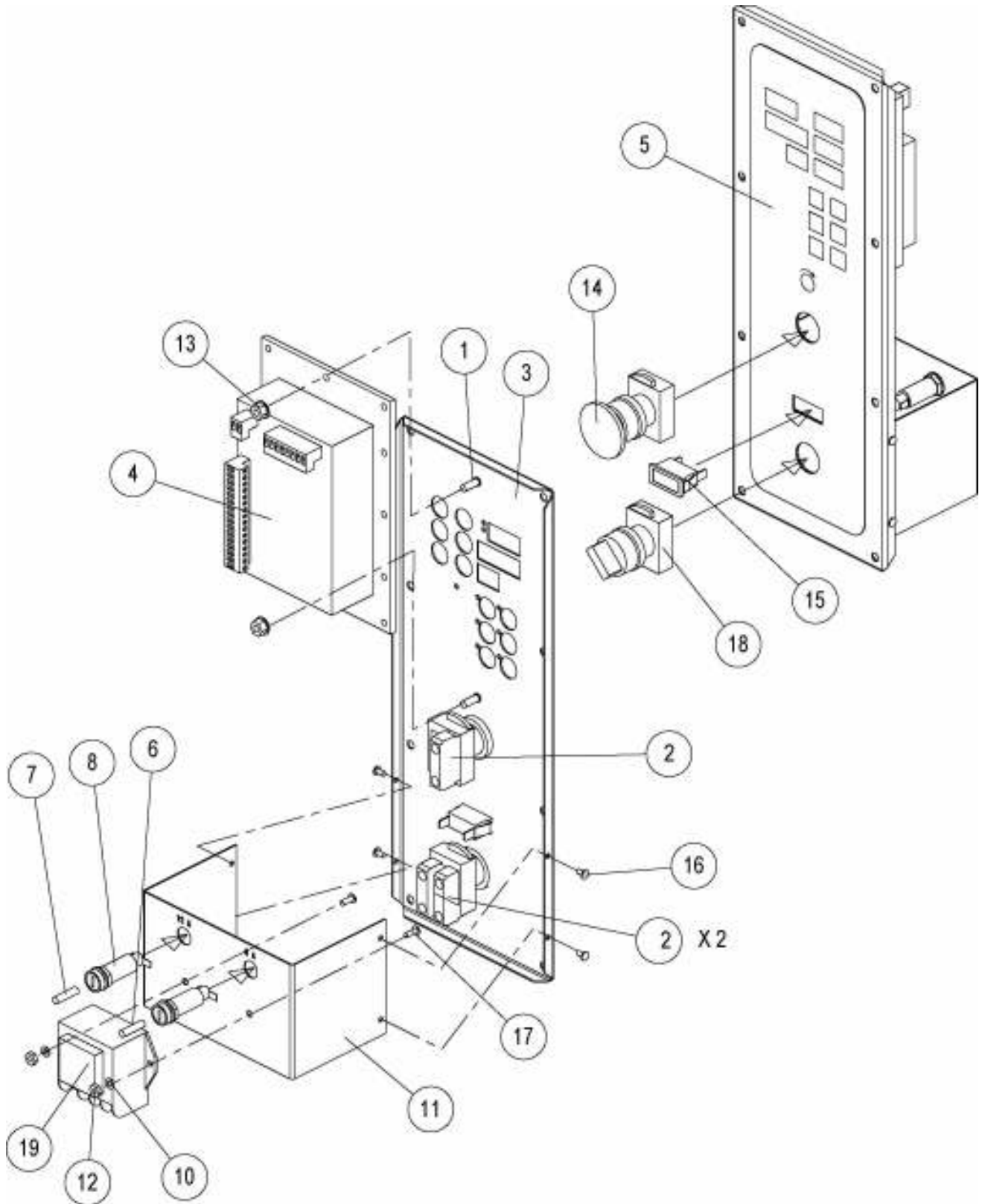
** - not shown

Figure 4. CONTROL PLATE (*CP0046*)

Table 4. CONTROL PLATE (CP0046) *Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	SCR422	4	#6-32x3/4" WELD STUD, SSTL
2	S0307	3	CONTACT BLOCK, 1 N.O.
3	FB55144905	1	CONTROL PLATE - TOUCH
4	CP0046	1	CONTROLLER, OVEN
5	N0550	1	DECAL, TOUCH SCREEN
6	F0394	1	FUSE, 8 A - 5 x 20 mm
7	FU010UK	1	FUSE, 1/2 A - 5 x 20 mm
8	FU004UK	2	FUSEHOLDER - 5 x 20 mm
9	EB55192500 *	1	HARNESS, CONTROL PLATE
10	FB55145009	1	MOUNT - FUSE HOLDERS
11	NUT253	4	NUT, #6-32 HEX NYLON LOCK
12	S0309	1	PB OPERATOR, MUSHROOM HEAD
13	LI016UK	1	PILOT LIGHT, CLEAR - 250V
14	RIV172	4	RIVET, 1/8" X 1/4" CS
15	S0304	1	SWITCH OPERATOR, 2 POSITION

* **-** not shown

Figure 5. CONTROL PLATE *(AB55123500)*
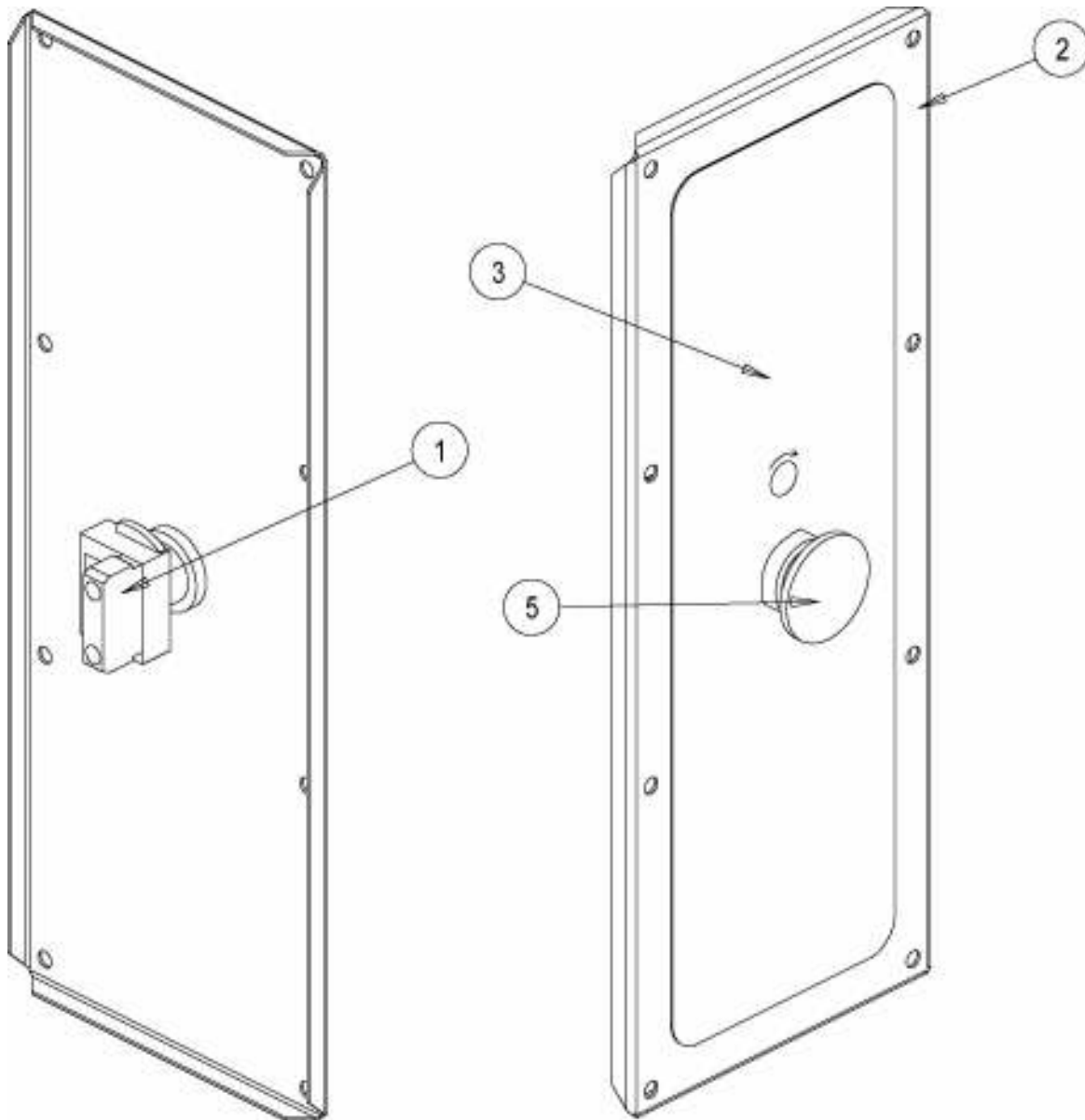
Table 5. CONTROL PLATE *(AB55123500)* Parts

ITEM #	PART #	QTY	DESCRIPTION
1	S0307	1	SWITCH, NO BLOCK GE P9B10VN
2	FB55132503	1	CONTROL PLATE JOG ONLY CONTROLLER
3	N0541	1	DECAL,ROTOR SWITCH VGG
4	EA55191600 *	1	WIRE.HARN.ROTOR SWITCH PLATE,VGG
5	S0309	1	SWITCH, MUSHROOM PUSH BLACK

* - not shown

Figure 6. DRIPPING DRAWER W/DRAIN (AB55130300)
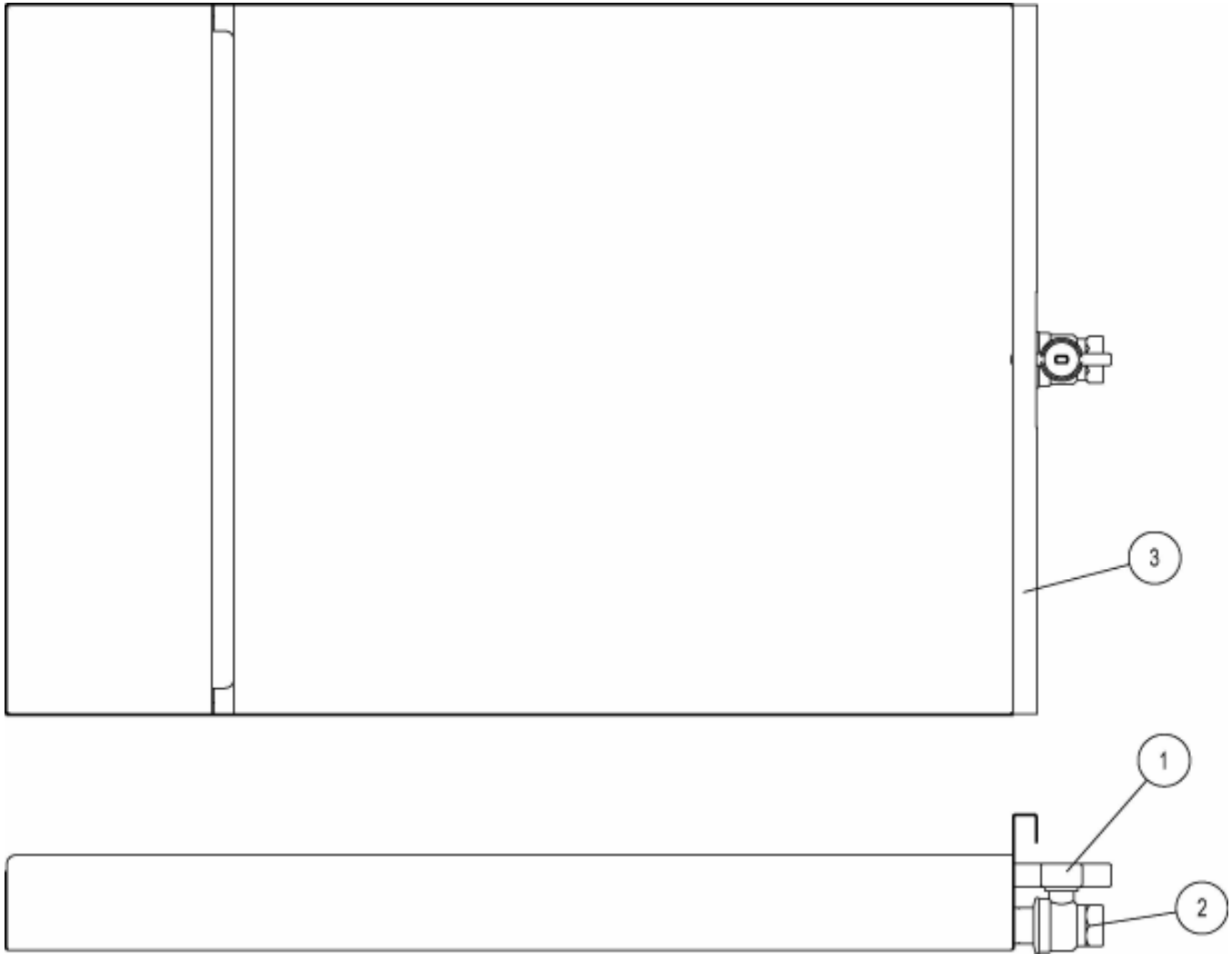
Table 6. DRIPPING DRAWER W/DRAIN (AB55130300) Parts

ITEM #	PART #	QTY	DESCRIPTION
1	V0020H	1	HANDLE FOR V0020 BALL VALVE
2	V0020	1	VALVE, BALL 3/4" FULL PORT
3	WB55127200	1	DRIPPING DRAWER W/ DRAIN,VGG -8
	WB55127100		DRIPPING DRAWER W/O DRAIN, VGG-8
	WB55142100		DRIPPING DRAWER W/O DRAIN, VGG-5

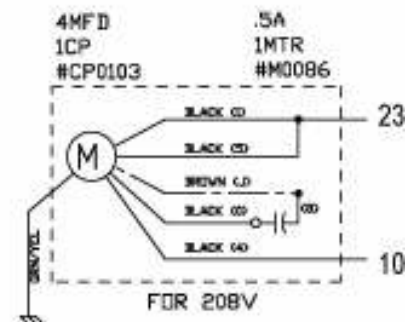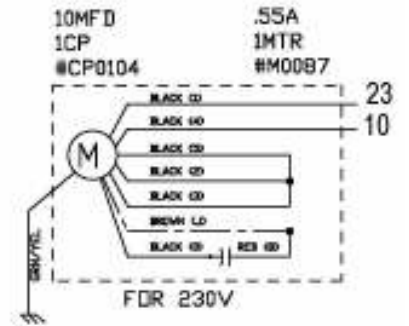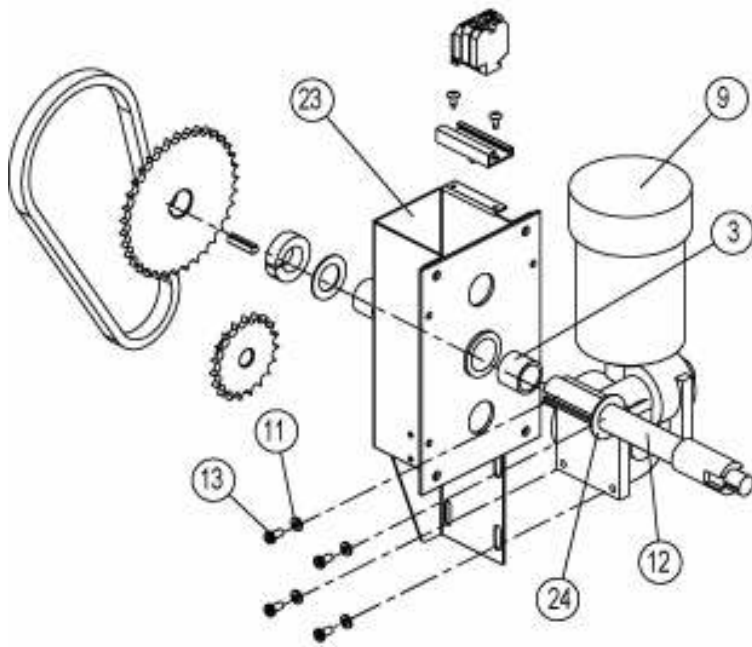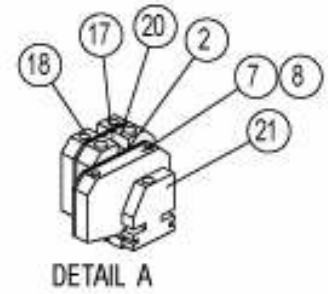**Figure 7.** JACKSHAFT & DRIVE *(AB55128700)*
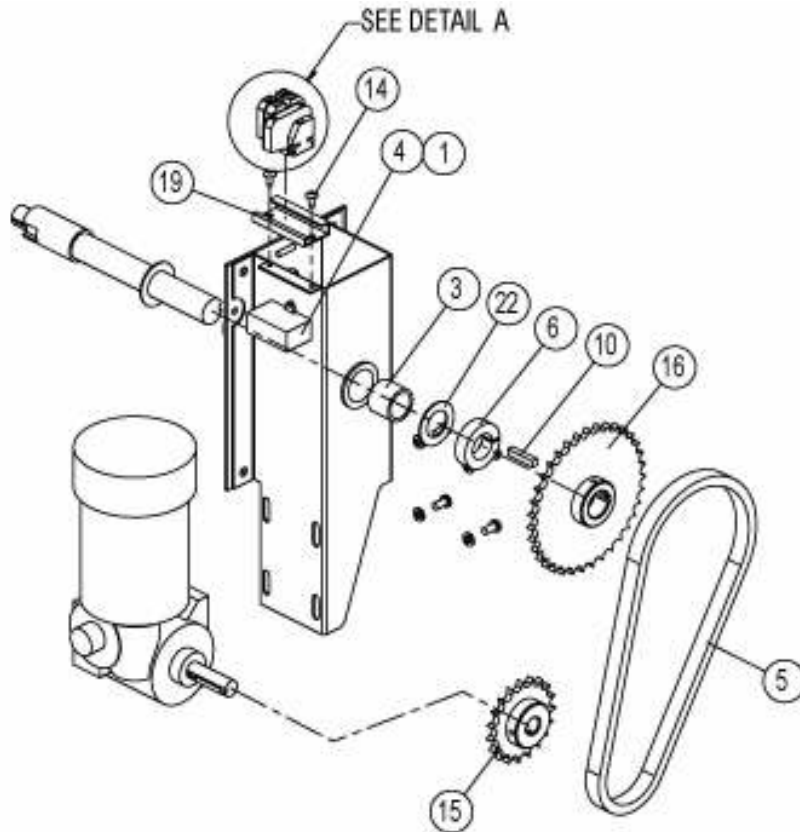
Table 7. *JACKSHAFT & DRIVE (AB55128700) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TP0037	0.167 ft.	TAPE, 7/8 DBL SIDE 3M6381 WHITE
2	TE044UK	1	END PLATE AP (ASKI)
3	B0239	2	BEARING, FCJ16F20-8
4		1	CAPACITOR FURNISHED w/ MOTOR
5	CH0013	1	CHAIN, #40 ROLLER 60 PITCHES
6	FT0424	1	CLAMP COLLAR C12L14 1X1.75X.5
7	TE043UK	1	TERMINAL, FUSE CARRIER
8	FU019UK	1	FUSE, T2.0A HRC
9	M0086	1	MOTOR, 208V .48/.5A BALDOR
10	KSA091	1	KEYSTOCK, BOTTOM SHAFT
11	WSH044	4	WASHER, 1/4 LOCK ZINC PLTD
12	SH0110	1	ROTOR DRIVE SHAFT VGG
13	SCR302	4	SCREW, 1/4-20 X 1/2 SOC BUT BLK
14	SCR138	2	SCREW, 10 X 1/2 PHIL TR H
15	S0702	1	SPROCKET, 40B19 5/8" KEYED BORE
16	S0703	1	SPROCKET, 40B35 1" KEYED BORE
17	TB0039	1	TERM BLOCK ENDS 011792
18	TB0041	1	TERM BLOCK GROUND BLOCK
19	MA55113300	1	RAIL, TERM.BLOCK MGT VGUK
20	TB0037	1	TERM BLOCK SAK10 60A/600V
21	TB0040	1	TERM BLOCK STOPS 020616
22	WSH277	2	WASHER, THRUST 1.00 X 1.69 X .06
23	WB55128600	1	JACKSHAFT HOUSING WELD. VGG
24	F0145	2	WIRE JOINT, 3M-30-146

Figure 8. INNER DOOR *(AB55126200)*
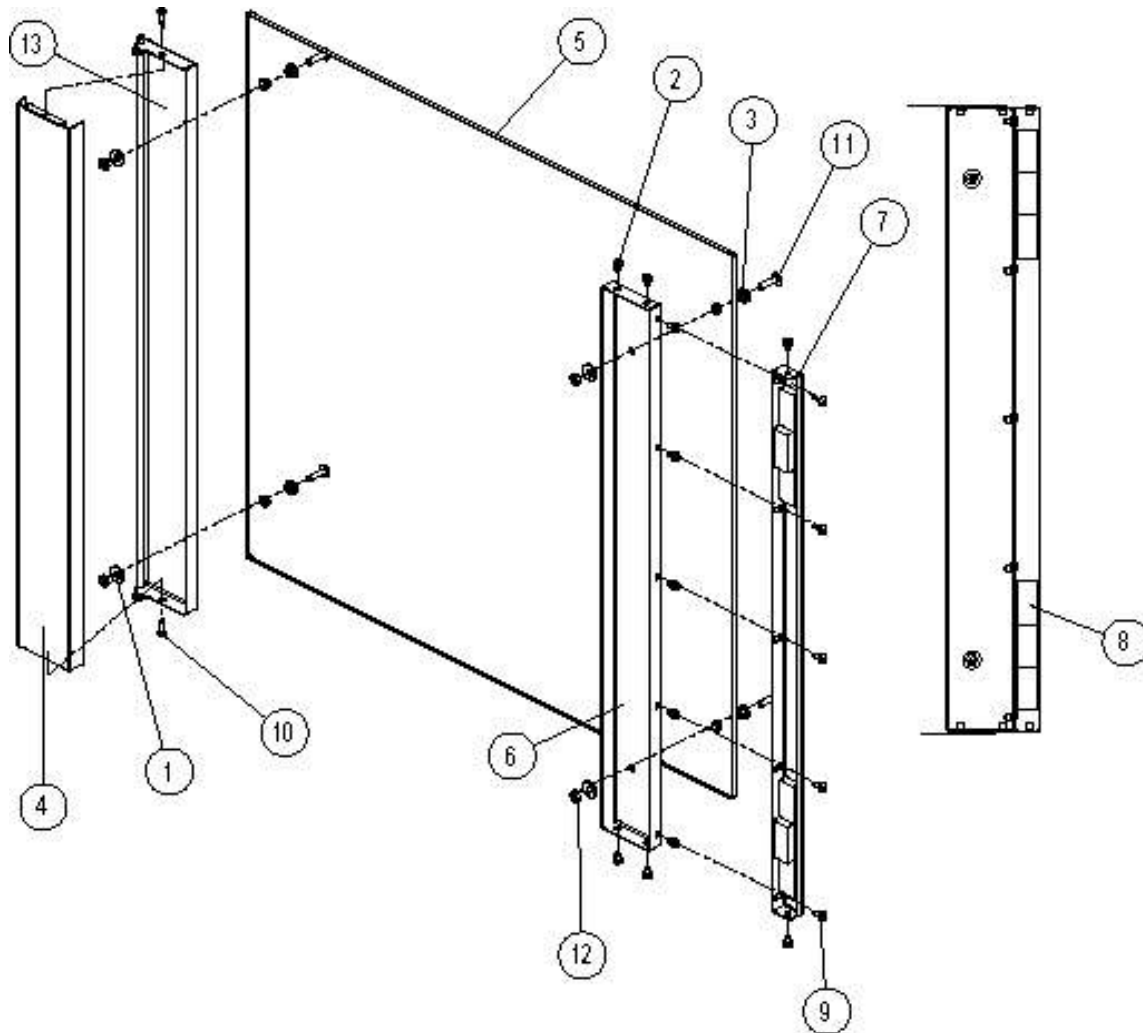
Table 8. INNER DOOR *(AB55126200)* Parts

ITEM #	PART #	QTY	DESCRIPTION
1	WSH266	4	1/4" FLAT WASHER
2	F0139	11	AVK HEX INSERT, #8-32 (.02-.08)
3	BU020UK	4	BUSHING - INNER DOOR GLASS
4	FB55140351 FB55126051	1	COVER – HINGE, VGG-5 COVER – HINGE, VGG-8
5	GL0348 GL074UK	1	GLASS - INNER DOOR, VGG-5 GLASS - INNER DOOR, VGG-8
6	FB55140102 FB55125802	1	HANDLE BRKT-INNER DOOR, VGG-5 HANDLE BRKT-INNER DOOR, VGG-8
7	FB55140203 FB55125903	1	MAGNET MOUNT - INNER DOOR, VGG-5 MAGNET MOUNT - INNER DOOR, VGG-8
8	MC0005	8	MAGNET, 1 7/8 x 7/8
9	SCR439	5	SCREW,#8-32X1/2" PHIL HD BLK
10	SCR007	2	SCREW,#8X3/4" PHIL HD-TYPE B
11	SCR418	4	SCREW,1/4-20X1 SLTD TRUSS HD
12	WSH248	4	WASHERED LOCKNUT, 1/4"-20
13	WB55140000 WB55125700	1	WELDMENT - HINGE, VGG-5 WELDMENT - HINGE, VGG-8

Figure 9. *OUTER DOOR (FLAT), (AB55131600)*
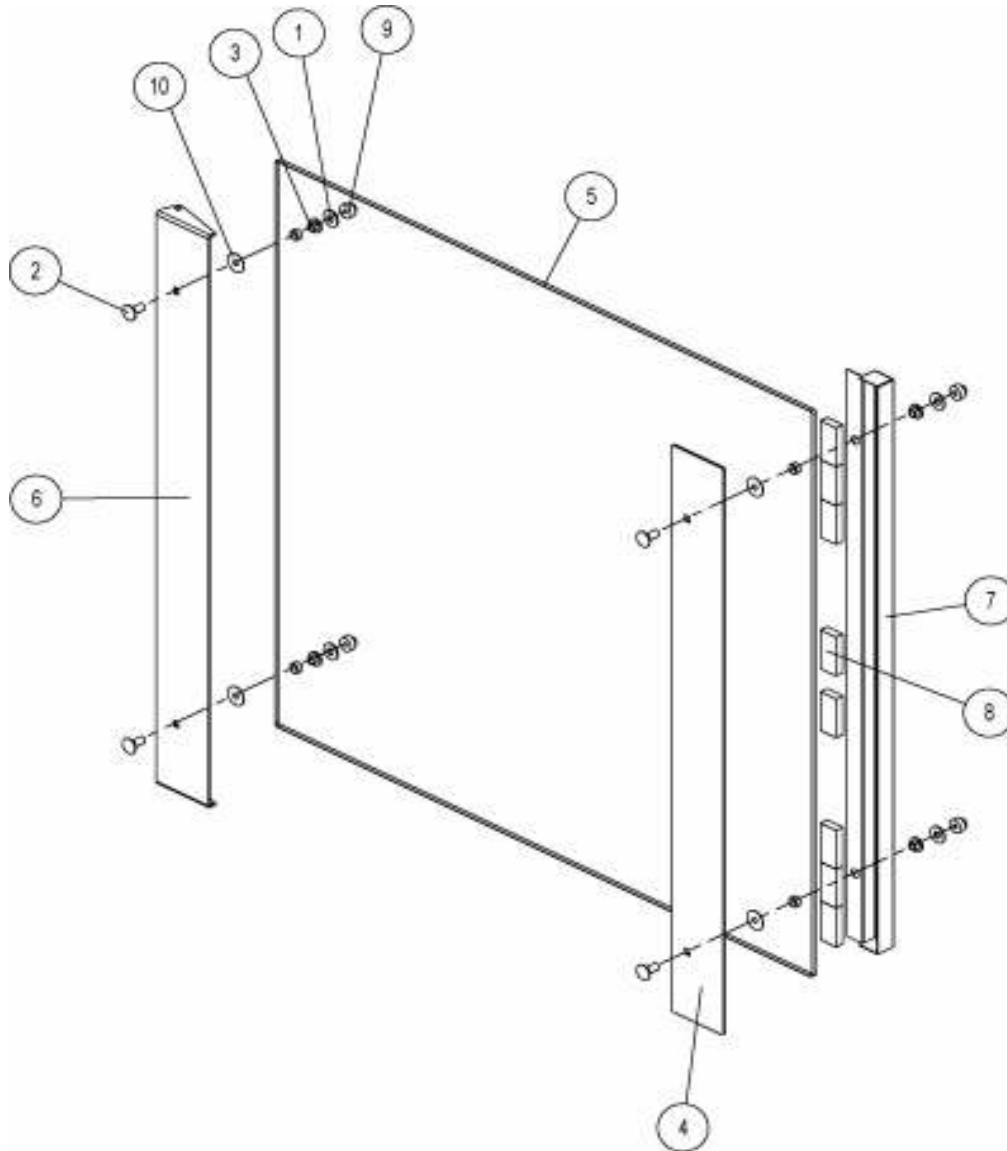
Table 9. *OUTER DOOR (FLAT), (AB55131600) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	WSH266	4	WASHER, 1/4" FLAT S/S
2	BLT257	4	BOLT, 1/4-20 X 5/8 CARRIAGE
3	FB55148103	1	LATCH - FLAT DOOR, VGG-5
	FB55131403		LATCH - FLAT DOOR, VGG-8
4	GL0348	1	GLASS - INNER DOOR, VGG-5
	GL074UK		GLASS - INNER DOOR, VGG-8
5	FB55147903	1	HINGE - FLAT DOOR, VGG-5
	FB55131503		HINGE - FLAT DOOR, VGG-8
6	FB55148003	1	MAGNET MOUNT - FLAT DOOR, VGG -5
	FB55131303		MAGNET MOUNT - FLAT DOOR, VGG-8
7	MC0005	8	MAGNET, 1 7/8 X 7/8
8	NUT097	4	NUT, 1/4-20 SS 18-8 CAP
9	SP0031	4	SPACER, PTFE-DOOR GLASS
10	WSH268	8	WASHER, PTFE VG

Figure 10. OUTER DOOR (UPPER & LOWER)
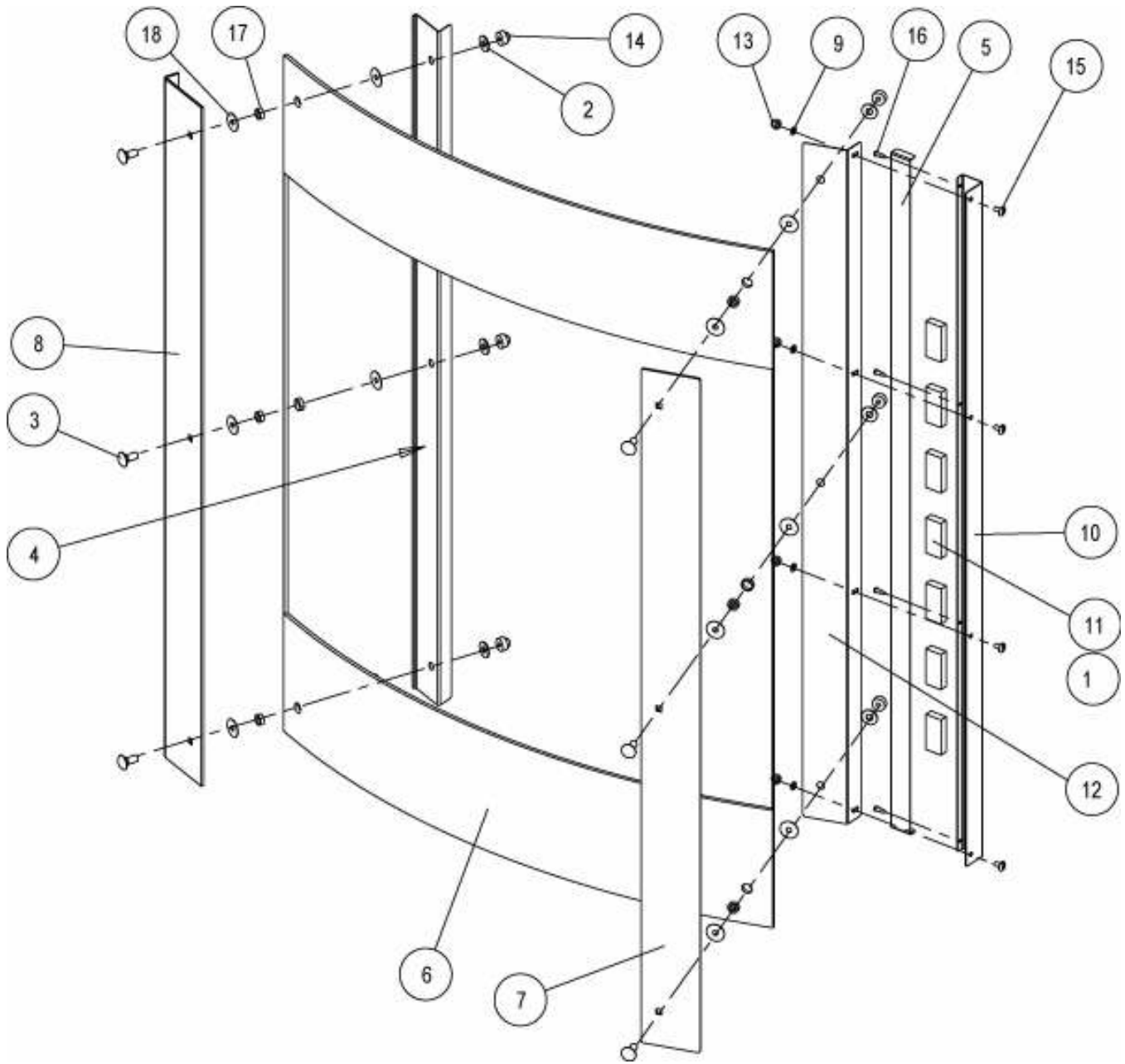
Table 10. OUTER DOOR (UPPER & LOWER) Parts

ITEM #	PART #	QTY	DESCRIPTION
1	TP0037	1 ft.	TAPE, 7/8 DBL SIDE 3M6381 WHITE
2	WSH266	6	WASHER, 1/4" FLAT S/S
3	BLT257	6	BOLT, 1/4-20 X 5/8 CARRIAGE
4	FB55140703 FB45443403	1	BUMPER BRKT - OUTER DOOR, VGG-5 BUMPER BRKT - OUTER DOOR, VGG-8
5	FB55141103 FB45443503	1	COVER – MAGNET, VGG-5 COVER – MAGNET, VGG-8
6	GI0349M GL0300M	1	GLASS - OUTER DOOR, VGG-5 GLASS - OUTER DOOR, VGG-8
7	FB55140803 FB45443203	1	LATCH PLATE - OUTER DOOR, VGG-5 LATCH PLATE - OUTER DOOR, VGG-8
8	FB55140503 FB55126303 FB55126403	1	HINGE PLATE, LOWER OUTER DOOR, VGG-5 HINGE PLATE, LOWER OUTER DOOR, VGG-8 HINGE PLATE, UPPER OUTER DOOR, VGG-8
9	WSH246	4	WASHER, #10 INT TOOTH S/S
10	FB55141003 FB45455703	1	MAGNET MOUNT - OUTER DOOR, VGG-5 MAGNET MOUNT - OUTER DOOR, VGG-8
11	MC0005	7	MAGNET, 1 7/8 X 7/8
12	FB55140903 FB55126503	1	MAGNETIC CATCH BRKT - OUT.DOOR, VGG-5 MAGNETIC CATCH BRKT - OUT.DOOR, VGG-8
13	NUT132	4	NUT, 10-24 SS 18-8 HEX CAP
14	NUT097	6	NUT, 1/4-20 SS 18-8 CAP
15	SCR136	4	SCREW, 10-24 X 3/8 SLTD TRUSS
16	SCR006	4	SCREW, 8 X 1/2 PHIL PAN
17	SP0031	6	SPACER, PTFE-DOOR GLASS
18	WSH268	12	WASHER, PTFE VG

Figure 11. DRIVE ROTOR (AB45418100)
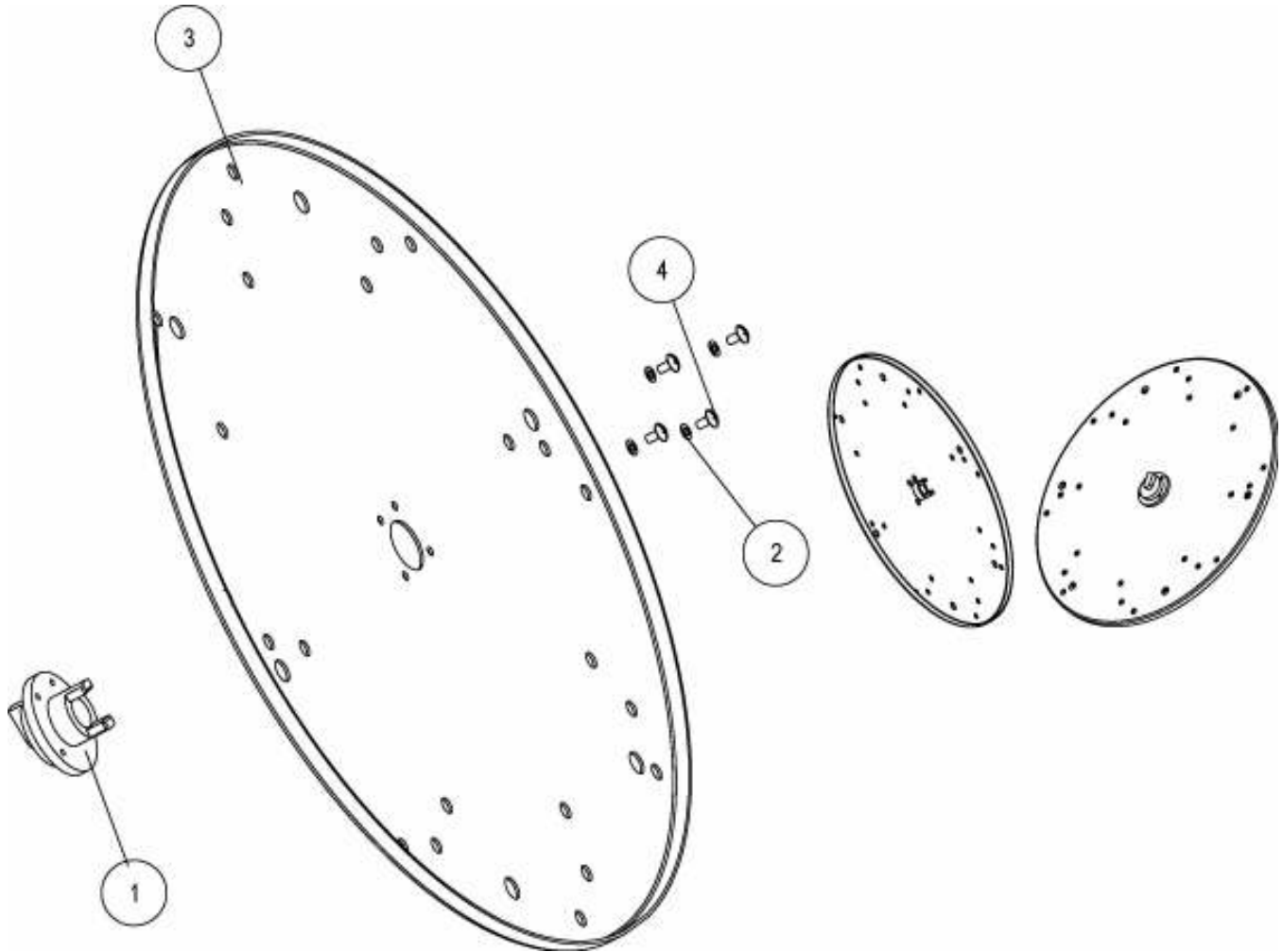
Table 11. DRIVE ROTOR (AB45418100) Parts

ITEM #	PART #	QTY	DESCRIPTION
1	DC0101	1	COUPLING, DRIVE VG
2	WSH246	4	WASHER, #10 INT TOOTH S/S
3	RO0042	1	ROTOR - DRIVE SIDE VGG-5
	RO0040		ROTOR - DRIVE SIDE VGG-8
4	SCR434	4	SCREW, 10-24 X 3/8 PHIL TR HD

Figure 12. PASSIVE ROTOR *(AB45418000)*
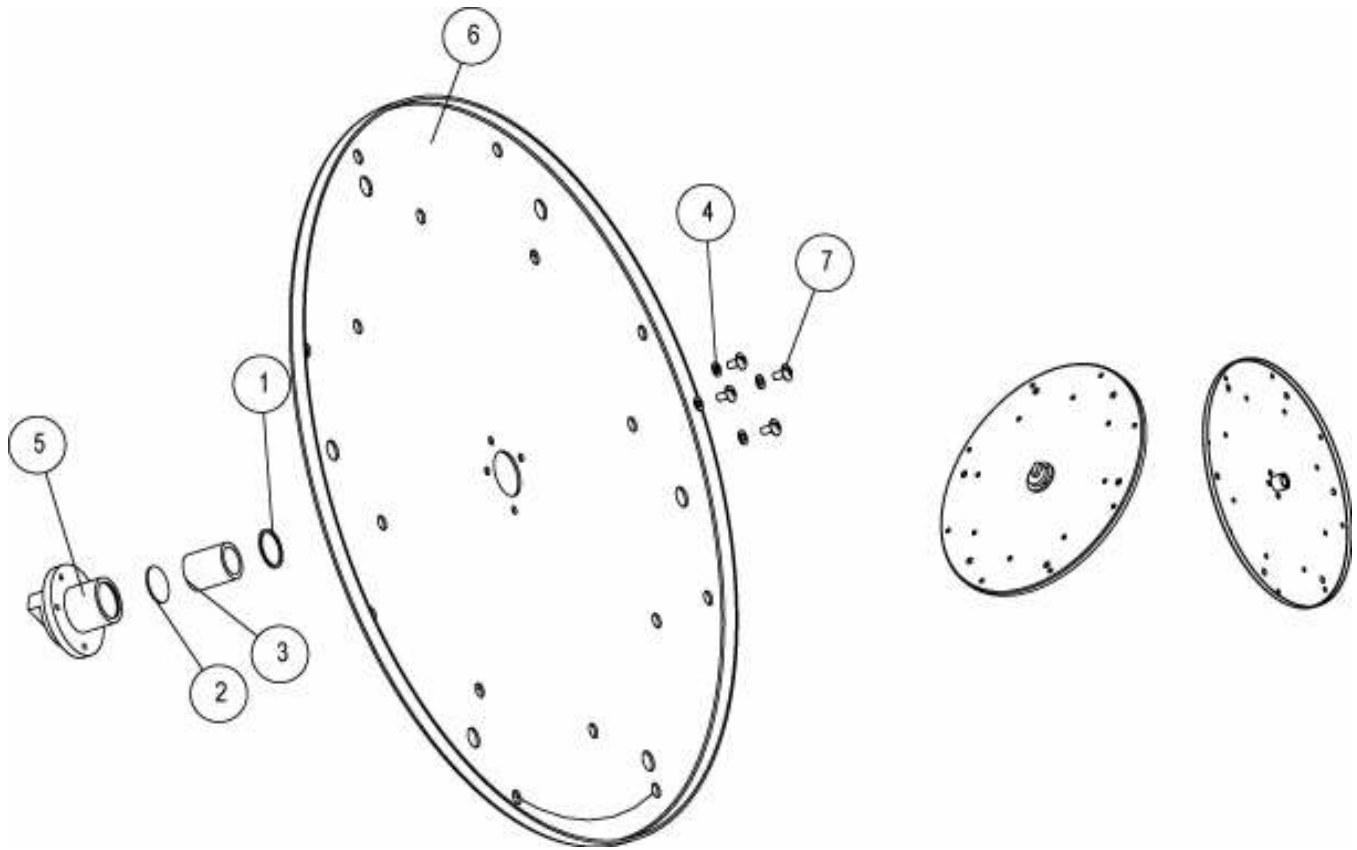
Table 12. PASSIVE ROTOR *(AB45418000)* Parts

ITEM #	PART #	QTY	DESCRIPTION
1	F0362	1	RETAINING RING, 1" INTERNAL
2	B0251	1	BEARING DISC
3	B0250	1	BEARING, SLEEVE .750 ID
4	WSH246	4	WASHER, #10 INT TOOTH S/S
5	DC0100	1	COUPLING, PASSIVE VG
6	RO0043	1	ROTOR - PASSIVE SID, VGG-5
	RO0041		ROTOR - PASSIVE SID, VGG-8
7	SCR434	4	SCREW, 10-24 X 3/8 PHIL TR HD

Figure 13. *ROTOR SHAFT WELDMENT*
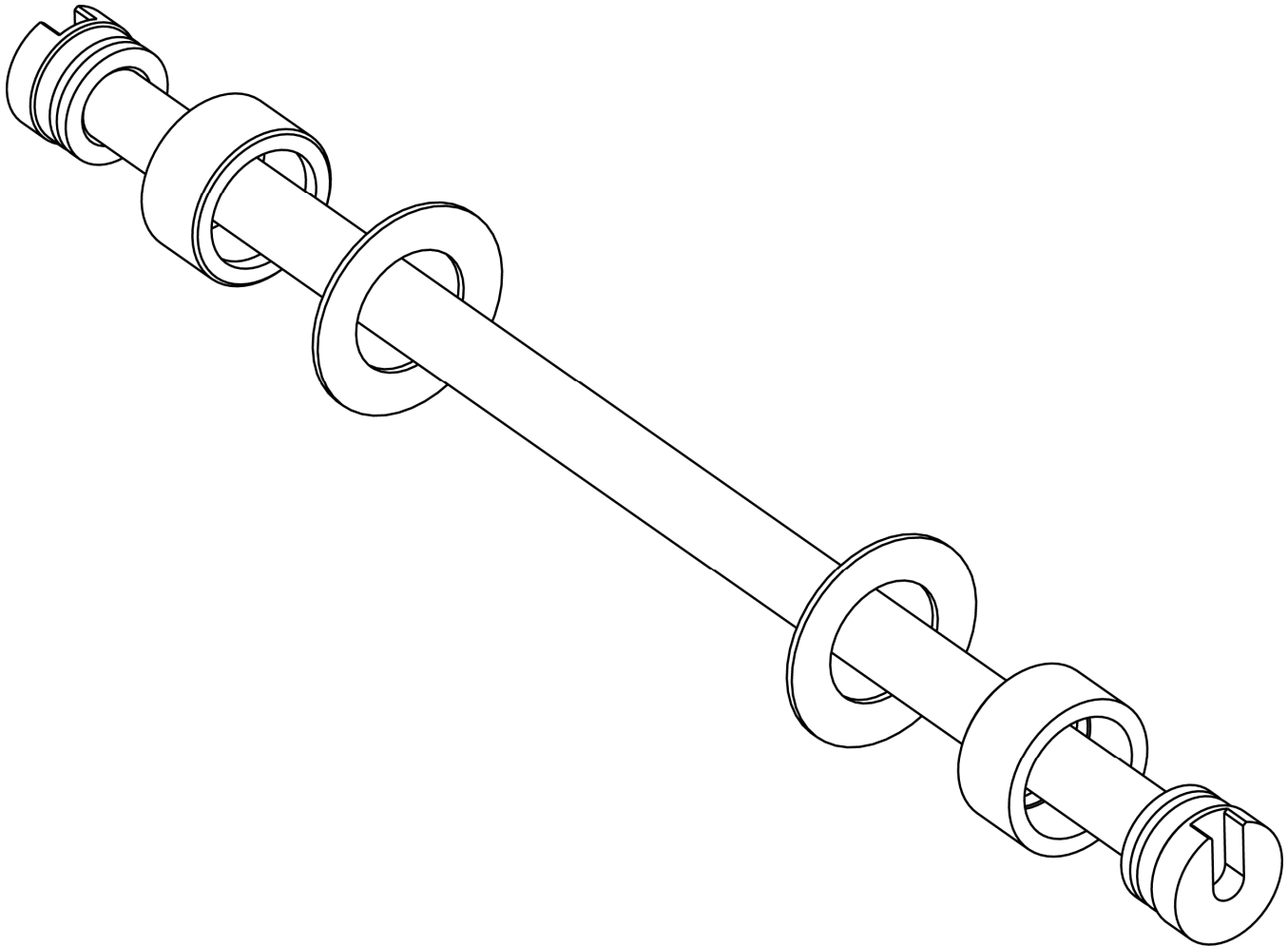
Table 13. *ROTOR SHAFT WELDMENT Parts**

ITEM #	PART #	QTY	DESCRIPTION
1	WB55142800	1	ROTOR SHAFT, VGG-5
	WB45445800		ROTOR SHAFT, VGG-8

Accessories

Description	Accessory #	Figure #	Item #
MEAT BASKET w/ 4 GOOSERS, VGG-8 (Not available for VGG-5)	MB0037	Figure 14	1
MEAT BASKET, VGG-5 MEAT BASKET, VGG-8	MB0040 MB0038	Figure 14	2
MEAT FORK, VGG-5 MEAT FORK, VGG-8	MF0044 MF0032	Figure 14	3
VEE SPIT, VGG-5 VEE SPIT, VGG-8	MF0045 MF0038	Figure 14	4
BKI RUBBER GLOVE	G0089	Figure 14	5

Figure 14. *Accessories*

1

2

3

4

5

Wiring Diagrams

Refer to the table below to find the wiring diagram associated with your unit.

Wiring Diagram	Part #	Figure #
VGG-8 208V/220V/240V, 3 Phase	SB55192100	Figure 15
VGG-8 230/400-240/415, 50Hz, 3 Phase	SB55192200	Figure 16
VGG-8 208V/220V/240V, 1 Phase	SB55194300	Figure 17
VGG-5 208V/220V/240V, 3 Phase	SB55194000	Figure 18
VGG-5 230/400-240/415, 50Hz, 3 Phase	SB55194100	Figure 19
VGG-8 208V/220V/240V, 1 Phase	SB55194200	Figure 20

Figure 15. *VGG-8 208V/220V/240V, 3 Phase (SB55192100)*
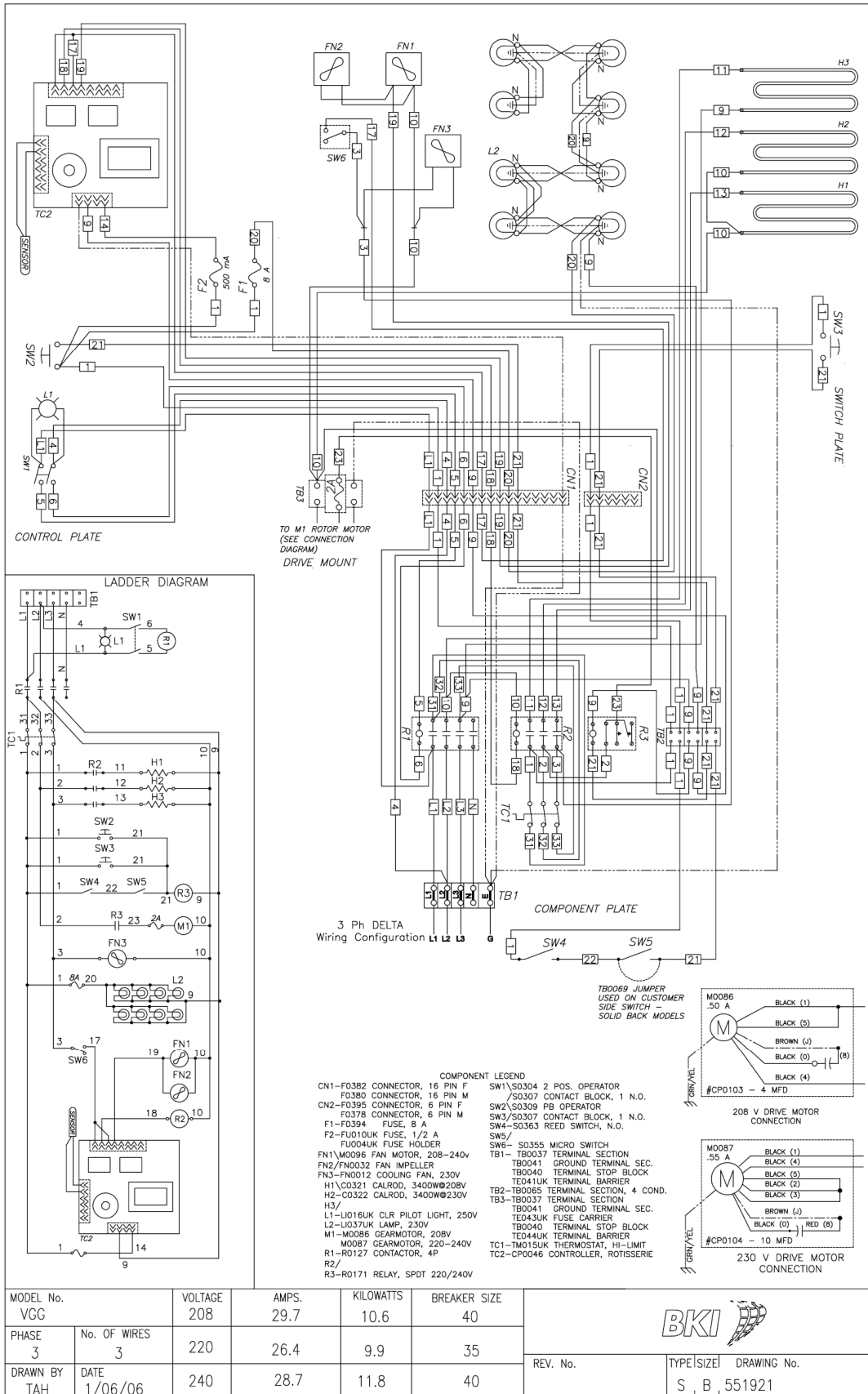
Figure 16. *VGG-8 230/400-240/415, 50Hz, 3 Phase (SB55192200)*

Figure 17. *VGG-8 208V/220V/240V, 1 Phase (SB55194300)*
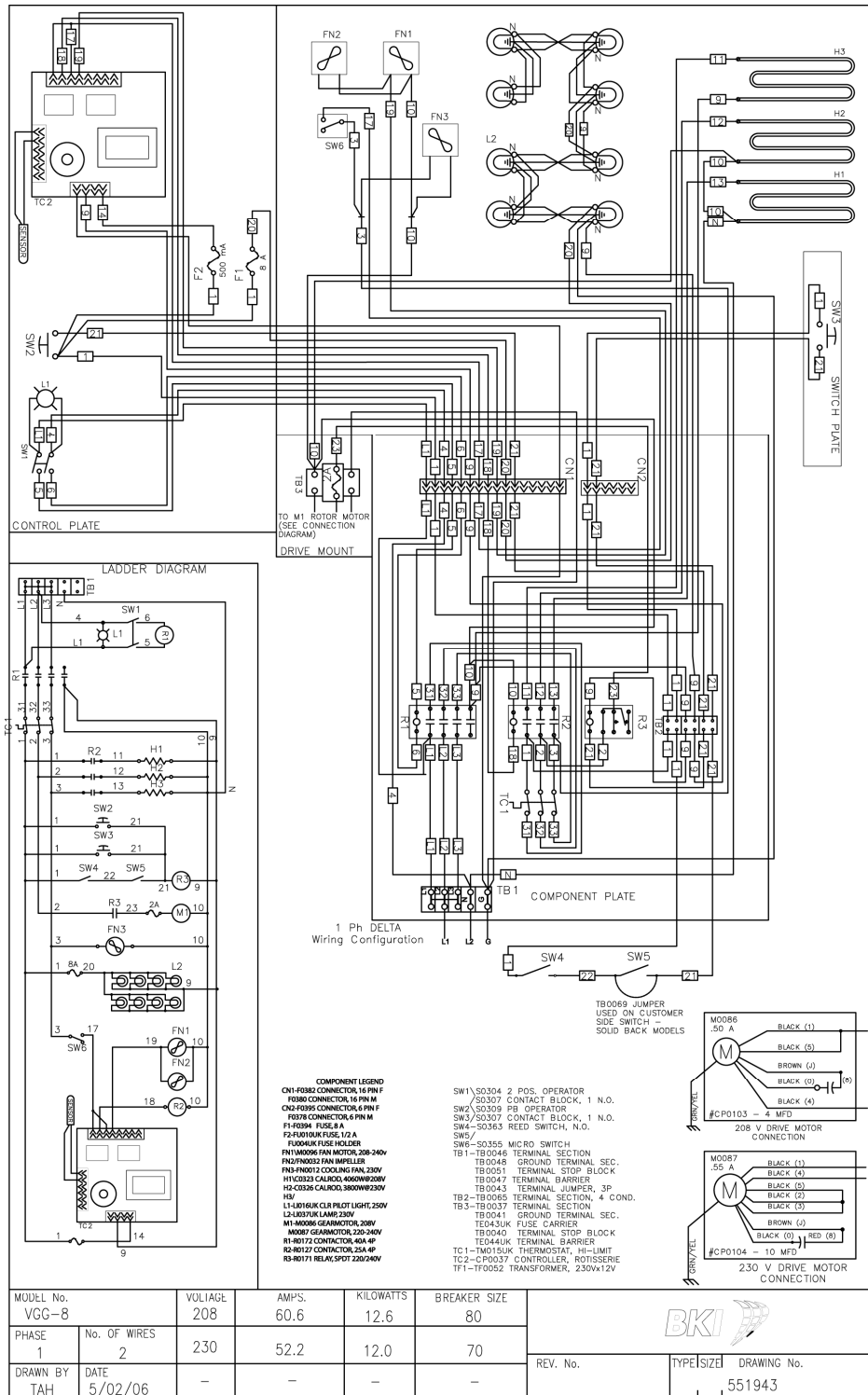
Figure 18. *VGG-5 208V/220V/240V, 3 Phase (SB55194000)*

LADDER DIAGRAM

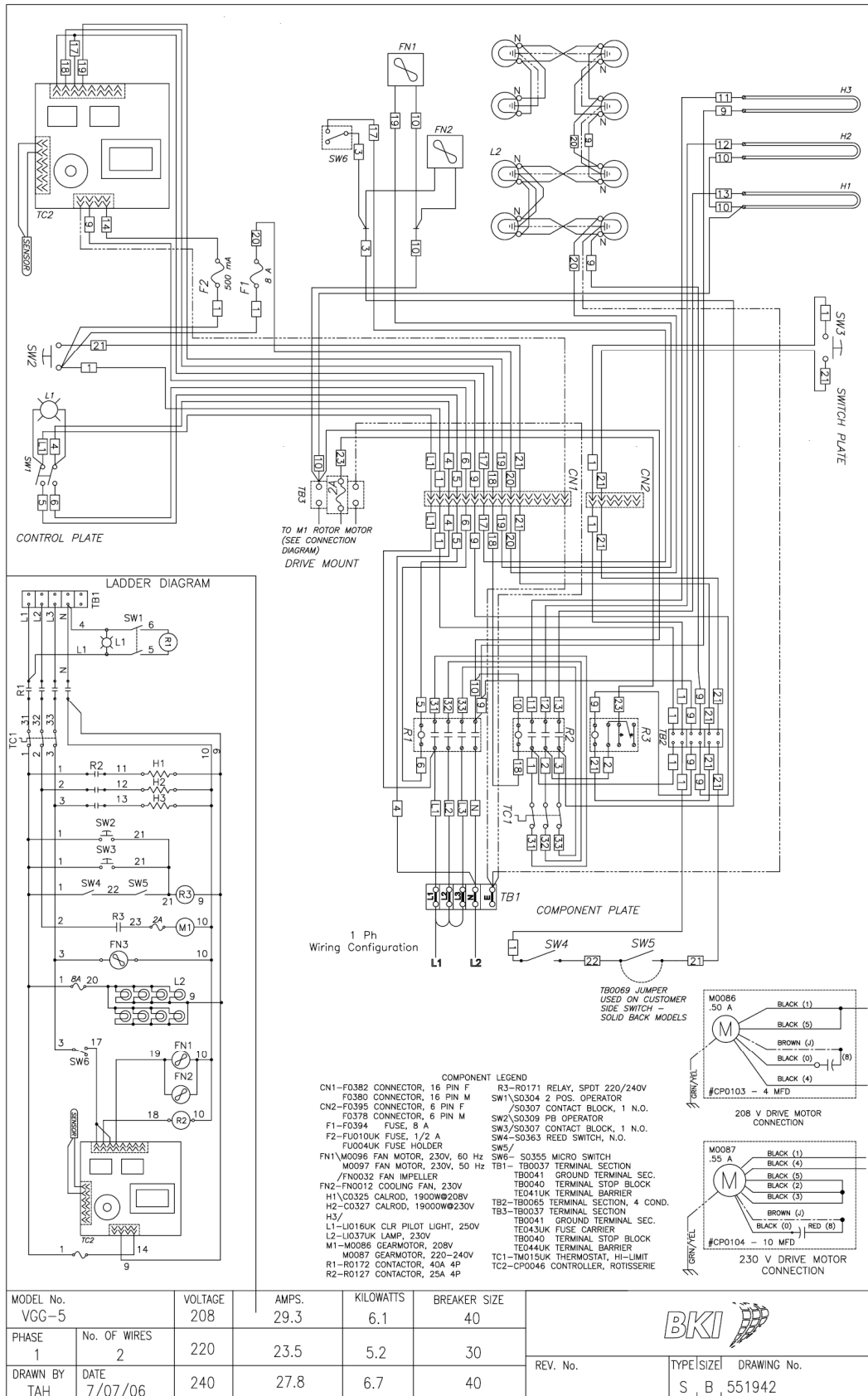CONTROL PLATE

TO M1 ROTOR MOTOR
(SEE CONNECTION
DIAGRAM)
DRIVE MOUNT

COMPONENT PLATE

3 Ph DELTA
Wiring Configuration L1 L2 L3 G

TB0069 JUMPER
USED ON CUSTOMER
SIDE SWITCH –
SOLID BACK MODELS

SWITCH PLATE

COMPONENT LEGEND

CN1–F0382 CONNECTOR, 16 PIN F
F0380 CONNECTOR, 16 PIN M
CN2–F0395 CONNECTOR, 6 PIN F
F0378 CONNECTOR, 6 PIN M
F1–F0394 FUSE, 8 A
F2–FU010UK FUSE, 1/2 A
FU004UK FUSE HOLDER
FN1\M0096 FAN MOTOR, 208–240v
/FN0032 FAN IMPELLER
FN2–FN0012 COOLING FAN, 230V
H1\C0325 CALROD, 1900W@208V
H2–C0327 CALROD, 1900W@230V
H3/
L1–LI016UK CLR PILOT LIGHT, 250V
L2–LI037UK LAMP, 230V
M1–M0086 GEARMOTOR, 208V
M0087 GEARMOTOR, 220–240V
R1–R0172 CONTACTOR, 40A 4P
R2–R0127 CONTACTOR, 25A 4P
R3–R0171 RELAY, SPDT 220/240V

SW1\S0304 2 POS. OPERATOR
/S0307 CONTACT BLOCK, 1 N.O.
SW2\S0309 PB OPERATOR
SW3/S0307 CONTACT BLOCK, 1 N.O.
SW4–S0363 REED SWITCH, N.O.
SW5/
SW6– S0355 MICRO SWITCH
TB1– TB0037 TERMINAL SECTION
TB0041 GROUND TERMINAL SEC.
TE041UK TERMINAL BARRIER
TB2–TB0065 TERMINAL SECTION, 4 COND.
TB3–TB0037 TERMINAL SECTION
TB0041 GROUND TERMINAL SEC.
TE043UK FUSE CARRIER
TB0040 TERMINAL STOP BLOCK
TE044UK TERMINAL BARRIER
TC1–TM015UK THERMOSTAT, HI–LIMIT
TC2–CP0046 CONTROLLER, ROTISSERIE

M0086
.50 A
BLACK (1)
BLACK (5)
BROWN (J)
BLACK (0)
BLACK (4)
#CP0103 – 4 MFD
208 V DRIVE MOTOR
CONNECTION

M0087
.55 A
BLACK (4)
BLACK (5)
BLACK (2)
BLACK (3)
BROWN (J)
BLACK (0) RED (8)
#CP0104 – 10 MFD
230 V DRIVE MOTOR
CONNECTION

MODEL No.		VOLTAGE	AMPS.	KILOWATTS	BREAKER SIZE		
VGG-5		208	17.2	6.1	25	BKI	
PHASE	No. OF WIRES	220	13.8	5.2	20		
3	3					REV. No.	TYPE SIZE DRAWING No.
DRAWN BY	DATE	240	16.3	6.7	25		S B 551940
TAH	6/20/06						

Figure 19. *VGG-5 230/400-240/415, 50Hz, 3 Phase (SB55194100)*

Figure 20. *VGG-8 208V/220V/240V, 1 Phase (SB55194200)*

MODEL No.	VOLTAGE	AMPS.	KILOWATTS	BREAKER SIZE				
VGG-5	208	29.3	6.1	40		BKI		
PHASE	No. OF WIRES	220	23.5	5.2	30			
1	2	220	23.5	5.2	30	REV. No.		
DRAWN BY	DATE	240	27.8	6.7	40	TYPE	SIZE	DRAWING No.
TAH	7/07/06	240	27.8	6.7	40	S	B	551942

Notes

REVISION HISTORY

REVISION	DATE	REVISED BY	DESCRIPTION
01	03/18/13	KW	Initial Release-Supersedes all previous releases