

OPERATION MANUAL

Smokeless BBQ Roaster (Ducted Type)

MODEL : CHU

- * Before operating this roaster unit, please read and understand the instructions specified in this manual for proper and safety use.
- * Retain this manual for your immediate and future references.
- * For maintenance and repairs, please contact the factory (Joytec Corporation) or the local distributors from whom you purchased the products .



Warning

Improper installation, adjustment, alternation and maintenance can cause property damage, injury or death.

CHUBU COPORATION

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FOR YOUR SAFETY

The following cautions indicate important safety subjects, please follow these directions to prevent injury or property damage.

WARNING

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Forbiddance



Be sure to keep the roasters' area free and clear from combustible materials.

Combustible materials may cause a fire.

Forbiddance



Never remodel the setting around the roaster after installing the roaster. Remodeling may cause problems or conflicts with the installation standard, and may cause incomplete combustion or fire.

Forbidden



Never use the roaster without water in the water tank. Not enough water may cause overheating.

Forbidden



WARNING

Never disassemble or remodel the roaster.
Remodeling or disassembling may cause abnormal operation or troubles.
Contact your local service representative or the factory if you have any problems.

No Disassembly



While using the roaster, operate the exhaust fan to remove products combustion and to let fresh air into the room, and never obstruct the flow of combustion and ventilation air. Without ventilation, the roaster will burn incompletely and cause carbon monoxide poisoning, injury or death.

Ventilation



In the event of an emergency such as earthquake or fire, immediately stop using the roaster.
If you experience abnormal burning, odors or sounds coming from the roaster, discontinue operation until the problem is corrected.
Using the roaster under such improper situation can cause fire, injury of property damage.

Stop Using



Never leave the roaster unattended while in operation. Abnormal operation may cause a fire. Never leave the roasters unattended or go to bed with the roaster ignited.

Forbiddance



WARNING

Install the roaster on a stable, solid, and level surface.
Failure to do so may cause injury or property damage.

Installation 

Never install the roaster to the wet, damp or dusty locations.

Installment under those circumstances will cause the incomplete combustion or mechanical troubles.

No Installment 

Grilling Mesh, Charcoal Tray, Charcoal Pot, Water Tank and Roater Body are heated while using or just after using the roaster, use the Gripper or Holder to carry them. Never touch them.

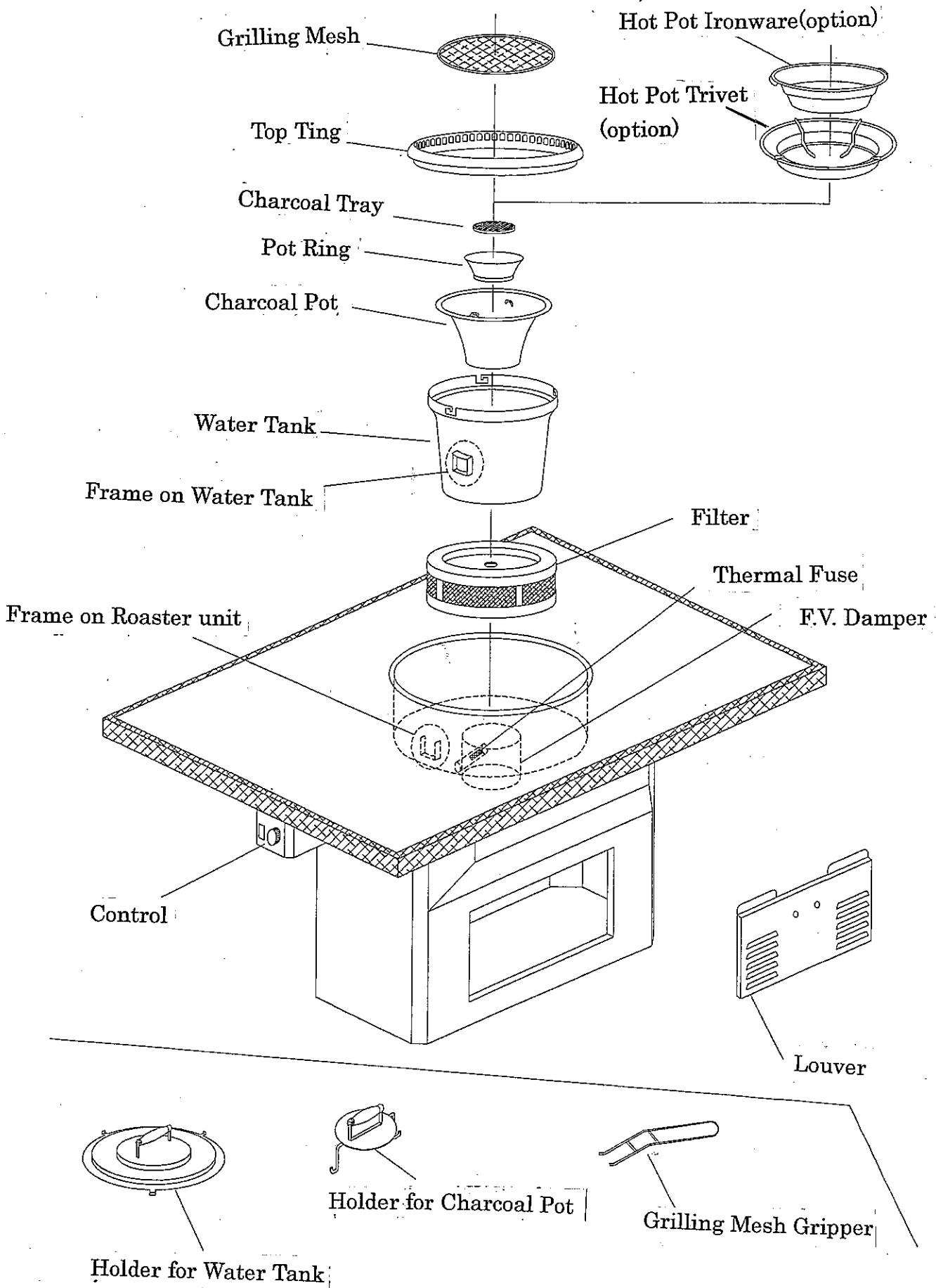
Touching the heated parts will cause burns.

Caution - Hot 

Clean the filter more than once a week.
Dirty filter will restrict the ventilating capacity.

Clean 

MAIN PARTS



PREPARATION

(For the name of each part, see the page 4.)

SETTING EACH PART

1. Set the "FILTER" to the roaster unit.
2. Set the "WATER TANK" to the roaster unit.
Note: Please set it so that the picture frame of "Water tank" may enter the picture frame of "Roaster Unit".
3. Set the "CHARCOAL POT" onto the "WATER TANK".
4. Set the "CHARCOAL TRAY" and "POT RING" onto the "CHARCOAL POT".
Put the mountain of WATER (Approx. 1,500 cc) into the "Water Tank".
5. Set the "TOP RING" to the roaster unit.

(In case of the roaster is used for hot-pot cookings, use and set the exclusive use hot-pot "TRIVET".)

DIRECTION FOR USE

Lighting Charcoal and Flame Adjustment

Warning

Operate the exhaust fan before using the roaster units.
Without ventilation, the roaster will burn incompletely
and cause carbon monoxide poisoning, injury or death.

Ventilation



1. Put the ignited charcoals (approx. 450 grms.) onto the Charcoal Tray of the roaster.
2. Turn-ON the Blowing Fan's Switch.
(The lamp lights in orange color.)

3. Adjustment of Blowing Power

For adjusting Heat Power of Charcoal, turn the Blower Fan Control Knob. For the High power, turn the knob clockwise, and for the Low power, turn the knob counter-clockwise.

When customers are using the roasters for cooking, pay close attention to the condition of (charcoal flame).

When (charcoal is burned out and/or the charcoal heat power comes to be low, put and add charcoals.

Cautions and requests

When the grilling mesh is replaced on the occasion of customers flow, check the amount of the water in the water tank and add the water if necessary.

In case of incorrect water level, add the water. .

Grilling Mesh, Charcoal Tray, Charcoal Pot, Water Tank are heated while using or just after using the roaster, use the Gripper or Holder to carry them. Never touch them.

Touching the heated parts will cause burns.

Do not shut off ventilation and exhaust fans until the charcoal has been removed or completely extinguished

EXTINGUISHING (after operation)

1. Turn off the blower fan switch.
2. Remove and extinguish the remaining charcoal and ash with a charcoal extinguishing pot or something.

Pay careful attention to handling the remaining charcoal and ash. Careless or Improper handling of the remaining charcoal and ash will create a fire hazard, burns or carbon monoxide poisoning. Dispose of hot ash in accordance with local codes. Ashes should be placed in a designated hot ash disposal accessible.

CAUTIONS:

Do not shut off ventilation and exhaust fans until the charcoal has been removed or completely extinguished

CLEANING & MAINTENANCE

For the proper operation and safety, make sure to carry out daily cleaning of the following parts:

1. Top Ring, Charcoal Tray, Charcoal Pot and Water Tank

Wash the top ring, charcoal tray, charcoal pot and water tank with neutral detergent each time it becomes dirty every day.

Use caution when handling these parts. Rough or Careless handling will cause cracks or chips to appear in the enamel and will allow penetrating water to cause rust.

2. Filter

Soak the filter in the solution of detergent (for 2 hours) more than once a week, wash the filter with clean water, and then dry it completely.

※ Dirty filter will restrict the ventilating capacity.

※ Never use an alkaloid solution or detergent.

3. Others

Keep the inside of the roaster unit clean.

Stuck oil, dirt, ash, cooked meats, etc. inside roaster unit will cause the fire.

Clean the inside of roaster unit more than once a week.

4. F. V. Damper (Fire Volume Damper)

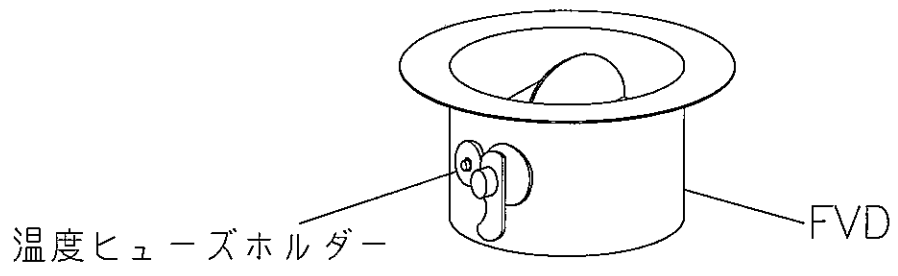
Wipe the damper with soft cloth (or rag) regularly.

Soiled damper with stuck oil will be an obstacle for correct operation of fire-protection, and will cause the fire.

In case the F. V. Damper is operated (shut), turn the holder for temperature fuse (thermal fuse) counter-clockwise, and remove the thermal fuse for changing

Set the holder for temperature fuse for recovery.

The F. V. Damper (Fire Volume Damper) is designed to shut Automatically in case the flame tries to flow into the exhausting-pipe.



SPECIFICATION

Type: Ducted Type Smokeless BBQ Roaster
(Charcoal Type, without a gas burner type)

Model No.: Model CHU

Electrical: 220V, 1Ph, 50/60Hz.

Electric Consumption: 8 W

Drain Pan (Water Tank) Capacity: 1,500 cc
(Max: 3,000 cc)

Safety Device: Automatic Duct Damper Shut-Off Device

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