



INSTRUCTION MANUAL FOR GAS BARBECUE MACHINE



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CONGRATULATIONS!

You have just purchased a product with the latest technology, performance and design. Now, it will be much easier and faster for you to prepare your meats.

To ensure optimum performance of your machine, read and follow the instructions carefully. Should you have any doubts and/or questions feel free to give us a call. Highly skilled professionals will be at your disposal.

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WARNINGS

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING ELECTRICAL GROUNDING INSTRUCTIONS: This appliance is equipped with three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

WARNING FOR YOUR SAFETY: Do not use or store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

For installation in noncombustible location only.

IMPORTANT INFORMATION:

Be sure to keep this manual for future reference.

- Installation should be done in accordance with the manufacturer's directions by qualified professionals.
- The manufacturer reserves the right to alter, without prior notice, the contents of this manual.
- This appliance has been plumbed for the appropriate type gas when ordered.



INTRODUCTION TO OPERATOR AND MAINTANCE MANUAL

This manual provides technical information for the correct installation and operation of the equipment. The operator has the duty and responsibility to be knowledgeable of and familiar with the contents. Contents include a description of the characteristics, operation, installation and maintenance, as well as operator safety.

SAFETY STANDARDS

- Before using the equipment, all operators must familiarize themselves with this manual.
- In the process of product installation or during maintenance, use caution to prevent injury to people and to the machine.
- Upon installation, do not remove any part related to the safe use of the machine (sensors protective parts, etc.). If damaged, replace them in their proper place and make sure that the security mechanisms are securely in place.

SHIPPING

- The merchandise is shipped at the client's risk. Any claims that may be made concerning a defective condition of the machine should be presented to the shipper at the time of delivery.
- After removing equipment from the package, perform visual inspection in order to check for any possible damages caused during transportation.
- We recommend taking extra care in inspecting the equipment in order to identify any damages that may have been occurred during transportation.



-Any damages that might have been caused during transportation should be addressed to the transporting company.

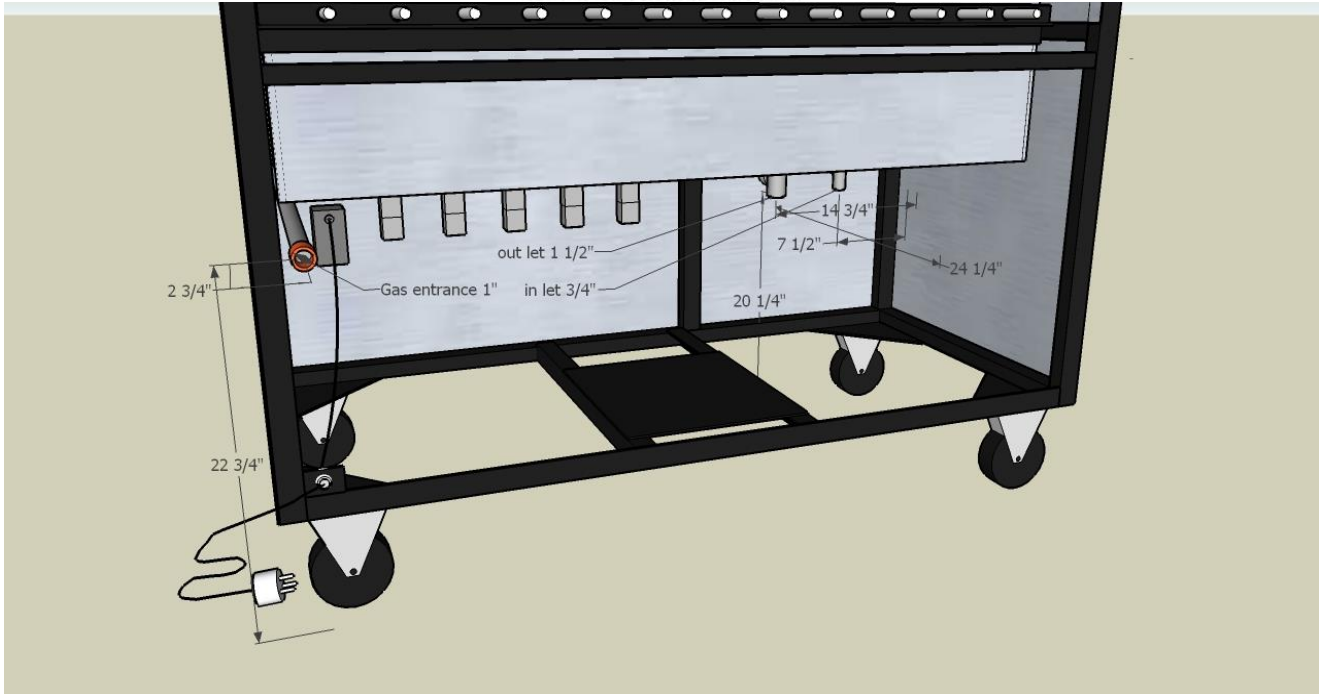
WATER TANK

The gas barbecue machine has a stainless steel water tank located inside of the machine. All gas models do not produce any smoke formation due to this water tank. Prior to turning on the burners and rotisserie system, the water tank must be filled with water.

In the front of the machine there are two faucets, an inlet and outlet for water. Before turning the machine on, the user must open the inlet water faucet and fill to at least $\frac{3}{4}$ " height with water, or fill to the top of grate located inside the water tank. Do not use hot water.

When the machine is not in use the water must be removed using the outlet faucet. Clean out the tank using soap and water after each use. Make sure all the water is removed and the tank is dried.

Measurements for hydraulic parts



GAS CONNECTION

An adequate gas supply is imperative. Minimum gas supply pressure 7° W.C. for Natural Gas and 11° W.C. for Propane. The gas entrance pipe has 1" diameter. All sectional units require a regulated gas supply. If using a flexible-hose gas connection the inside diameter of the hose must not be smaller than the connector on the unit providing an adequate means of restraint to prevent undue strain on the gas connection.

The unit should be connected **ONLY** to the type of gas for which it is built. Check type of gas on serial plate.



TABLE SIZES AND DETAILS

Galleries	Skewers	Burner	Motor	Consumption (Kgrams/h)	BTUS	Width	Depth	Height
03	14	4	¼ HP	0.76	35712	31 ½"	27 ½"	67"
03	17	4	¼ HP	0.95	35712	35 ½"	27 ½"	67"
03	20	6	¼ HP	1.14	53568	39 3/8"	27 ½"	67"
03	23	6	¼ HP	1.14	53568	43 ¼"	27 ½"	67"
03	26	8	¼ HP	1.33	71424	47 ¼"	27 ½"	67"
03	29	8	¼ HP	1.33	71424	51 1/8"	27 ½"	67"
03	32	10	¼ HP	1.71	89280	55 1/8"	27 ½"	67"
03	35	10	¼ HP	1.71	89280	59 1/8"	27 ½"	67"
03	38	10	¼ HP	1.71	89280	63"	27 ½"	67"
03	41	12	¼ HP	2.28	107136	66 7/8"	27 ½"	67"
03	44	12	¼ HP	2.28	107136	70 7/8"	27 ½"	67"
03	47	14	¼ HP	2.47	124992	74 7/8"	27 ½"	67"
03	50	14	¼ HP	2.47	124992	78 ¾"	27 ½"	67"
03	53	16	¼ HP	2.85	142848	82 ¾"	27 ½"	67"
03	56	16	¼ HP	2.85	142848	86 5/8"	27 ½"	67"
03	59	18	¼ HP	3.23	160704	90 ½"	27 ½"	67"
03	62	18	¼ HP	3.23	160704	94 ½"	27 ½"	67"
03	65	18	¼ HP	3.23	160704	98 ½"	27 ½"	67"
03	80	24	¼ HP	4.37	214272	118 1/8"	27 ½"	67"



TABLE SIZES AND DETAILS

Galleries	Skewers	Burner	Motor	Consumption (Kgrams/h)	BTUS	Width	Depth	Height
02	09	4	¼ HP	0.76	35712	31 ½"	27 ½"	63"
02	11	4	¼ HP	0.95	35712	35 ½"	27 ½"	63"
02	13	6	¼ HP	1.14	53568	39 3/8"	27 ½"	63"
02	15	8	¼ HP	1.33	71424	43 ¼"	27 ½"	63"
02	17	8	¼ HP	1.33	71424	47 ¼"	27 ½"	63"
02	19	10	¼ HP	1.52	89280	51 1/8"	27 ½"	63"
02	21	10	¼ HP	1.71	89280	55 1/8"	27 ½"	63"
02	23	12	¼ HP	1.90	107136	59 1/8"	27 ½"	63"
02	25	12	¼ HP	2.09	107136	63"	27 ½"	63"
02	27	12	¼ HP	2.28	107136	66 7/8"	27 ½"	63"
02	29	14	¼ HP	2.28	124992	70 7/8"	27 ½"	63"
02	31	14	¼ HP	2.47	124992	74 7/8"	27 ½"	63"
02	33	16	¼ HP	2.66	142848	78 ¾"	27 ½"	63"
02	35	16	¼ HP	2.85	142848	82 ¾"	27 ½"	63"
02	37	18	¼ HP	3.04	160704	86 5/8"	27 ½"	63"
02	39	18	¼ HP	3.23	160704	90 ½"	27 ½"	63"
02	41	18	¼ HP	3.23	160704	94 ½"	27 ½"	63"
02	43	20	¼ HP	3.42	178560	98 ½"	27 ½"	63"
02	45	20	¼ HP	3.61	178560	102 ½"	27 ½"	63"
02	47	22	¼ HP	3.80	196416	106 ½"	27 ½"	63"
02	49	22	¼ HP	3.99	196416	110 ½"	27 ½"	63"
02	51	24	¼ HP	4.18	214272	114 ½"	27 ½"	63"
02	53	24	¼ HP	4.37	214272	118 1/8"	27 ½"	63"

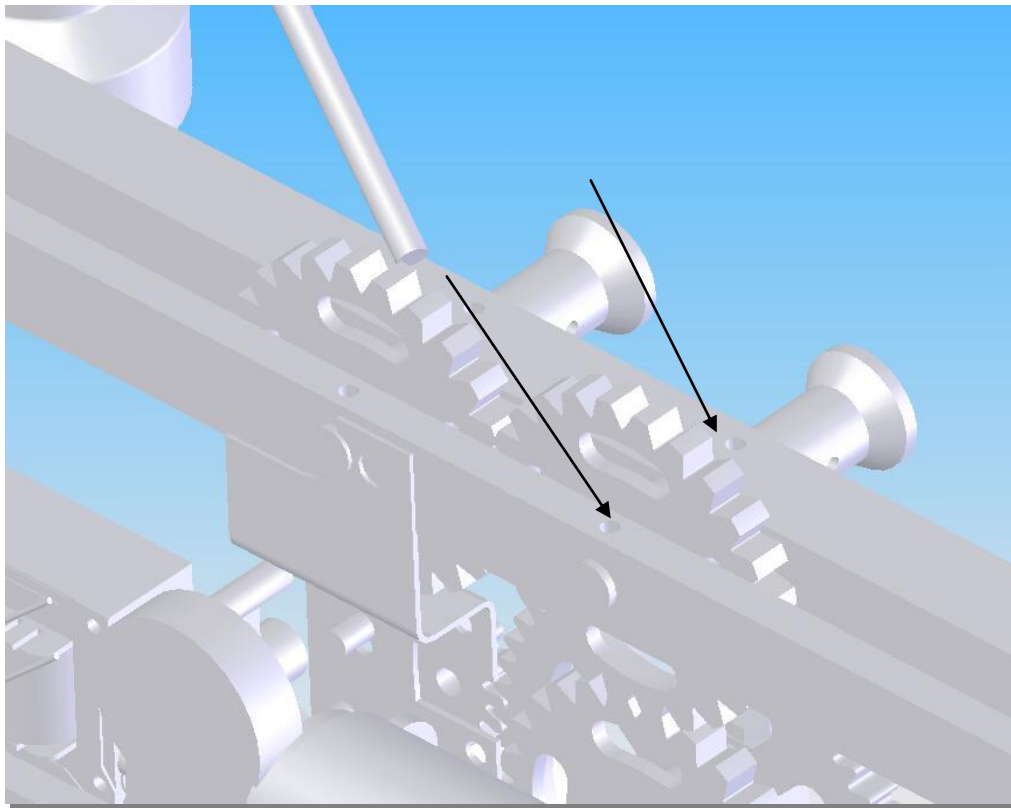


GEAR LUBRICATION CARE

To keep the rotisserie system in good condition and to ensure a long product life it is essential to lubricate the back gears **with oil only**. We recommend 30-40 weight motor oil for this maintenance.

Please follow the instructions and picture below:

1. Disconnect the machine from the power source and allow the machine to cool if it has been recently used.
2. Remove the back protection plate from the back side of machine.
3. You will see all the rotisserie system and all the gears according to your size.
4. There are two wells (as pictured below) where it should be lubricated with motor oil. Never apply oil directly to the gears. Only place oil in the wells.
5. We recommend lubrication once every 15 days.





COOKING PROCEDURE

Cut your meat according to the style and recipe you are using. For Brazilian churrasco we recommend use only high quality coarse sea salt to prepare the authentic Brazilian churrasco but you can also marinate them with your favorite seasoning. Place the meat onto the skewers and put it into the machine with the rotisserie system on. The barbecue machine will provide the best results for your churrasco.

INFRARED BURNER

The infrared burner is one of the critical components in your machine; it is advised that this be inspected frequently. Please make sure ceramic radiant element is undamaged. The manufacturer recommends a constant attention at the screen protection located at the button of infrared burner and at infrared burner. After 3 months of use the screen may shows signal of wearing, and may have to be replaced. Also the infrared burners may have to be replaced after about 12 months of use.

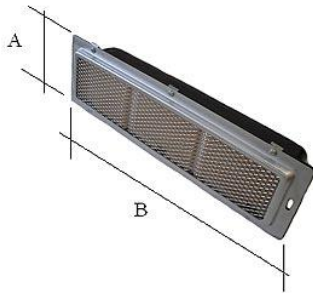
Note: The life of infrared burner and screen protection will depend on user care and maintenance, and mainly of intensity of daily use. **If the ceramic panel is damaged the infrared burner must be replaced.** The manufacturer cannot guarantee the exact life expectancy of either the infrared burner or screen.

Materials used: painted steel, ceramic component panel, frame, steel screen, fastening clip, sealing adhesive strip

Total length "B": 33,5 cm or 13 ¼ inches

Total width "A": 10 cm or 4 inches

Total height: 6 cm or 2 1/3 inches



CLEANING

- 4.1 Before cleaning the equipment, make sure it has been unplugged from the power supply.
- 4.2 Always clean equipment after each use.
- 4.3 Do not use any Sharp objects such as knives, metal spatulas, ice pickss, etc. to clean the equipment.
- 4.4 Use soap and water and a cloth to clean the machine
- 4.5 Make sure all water is removed and the tank is dried.

UTILITY INFORMATION

Gas:

- Each infrared burner uses 2.250 k/cal it means **8.928 BTUs/ 280 MMCA /2,8KPa /1,24 IN/H2O / 190** grams of gas per hour;
- Minimum gas supply pressure 7° W.C. for Natural Gas and 11° W.C. for Propane. All sectional units require a regulated gas supply. If using a flexible-hose gas connection the inside diameter of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69 providing an adequate means of restraint to prevent undue strain on the gas connection.
- For use in a Noncombustible Location;

Electricity:

- The machine motor uses 110 or 120 V, 5.85 Amp, 60 HZ or 50HZ single phase power; specify at time of purchase.



- Electricity plug furnished with 6' cord with self grounding plug;

Hydraulics:

- Fill and flush out the tank as necessary, to facilitate the cleaning of the tank.
- In let water pipe $\frac{3}{4}$ - Face the machine in the back left side;
- Out let water pipe $1 \frac{1}{2}$ - Face the machine in the back left side;