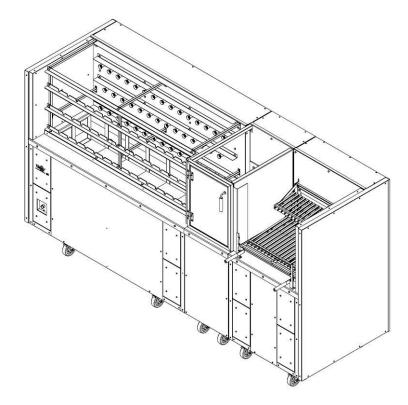




Serial Number:	
Model	

INSTRUCTION MANUAL FOR BARBECUE MACHINE MODEL SUPER 800



Scheer Churrasqueiras e Acessórios Ltda

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A MAJOR CAUSE OF OVEN-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED
CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST
IMPORTANCE THAT THIS BARBECUE GRILL BE INSTALLED ONLY IN ACCORDANCE
WITH THESE INSTRUCTIONS





Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid. or

Similar liquids to start or refresh up' a fire in this oven. Keep all such liquids far from the oven when in use.



Never store flammable products near a barbecue grill.

A minimum clearance of 300mm (12 ") should be maintained on each side of the barbecue grill.



Never operate this product without proper caring.



This equipment works/has with hot surfaces.



Before cleaning the product, unplug the power cord for safety.

Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

WARNING: Never place any type of insulation in the required clearance spaces surrounding the oven.



UTILITY INFORMATION

- Follow all instructions described on this instruction manual;
- This equipment is for commercial and / or industrial use only;
- Use only accessories supplied with the equipment or original spare parts, as the use of other accessories may cause accidents and loss of manufacturing warranty;
- When handling barbecue accessories, make sure they are cool; if they are hot use a suitable glove;
- Do not store flammable liquids near this barbecue grill;
- Do not install the grill near flammable materials such as curtains, wood, paper, etc.;
- Do not let the barbecue access without the presence of a person in the place;
- Keep children and pets away from the grill when it is in use;
- Do not use the barbecue as a heater, fireplace or stove;
- Keep electrical wiring away from hot or wet surfaces;
- Avoid touching hot surfaces as this will result in severe burns;
- Avoid using the barbecue by wearing clothes made with synthetic fabrics, as in case of an accident they can cause serious burns to the skin;
- Do not consume alcoholic beverages or narcotic substances when using the barbecue grill;
- Clean the grill after use:
- Skewers usually come with equipment, but if you need more skewers, please do not hesitate to contact the manufacturer or your dealer;
- Never place any object or plate on top of the grill;
- Cleaning of the ashes should be placed in closed metal container with lid, it should be placed on a non-combustible floor, away from all combustible materials, awaiting final disposal. When the ashes are disposed of by ground burial or otherwise locally dispersed, they must be retained in the closed vessel until all the ashes have completely cooled;
- STORE CHARCOAL IN A DRY AND CLOSED STORE ROOM FOR AT LEAST 40 inches (1,000 mm) AWAY FROM GRILL;
- The installer must contact local building or fire officials concerning any installation restrictions or need for inspection of the oven installation;



- The equipment operator must daily inspect, maintain and clean the hood exhaust system in accordance with the hood manufacturer's instructions. it is very important that the operator of the equipment strictly follow the cleaning, maintenance and installation instructions of the exhaust system of the hood so that the exhaust is performed correctly and in case of doubt regarding exhaustion the manufacturer of the hood should be consulted.
- Creosote Formation and need for removal. When wood is burned slowly, it produces tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire. The oven flue should be inspected at least twice a year to determine when creosote buildup has occurred. When creosote has accumulated, it should be removed to reduce risk of fire;
- Use Charcoal Fuel Only;
- Do not use products not specified for use with this oven;

SCHEER CHURRASQUEIRAS E ACESSÓRIOS 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 roasts. SCHEER CHURRASQUEIRAS E ACESSÓRIOS LTDA thank you for your choice.

So that your Roasting Equipment may reach its best performance, Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury, or even death. Should you have any doubts and/or suggestions contact Scheer Churrasqueiras. Highly skilled professionals will be at your disposal.

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1. IMPORTANT INFORMATION

- Keep this manual easily accessible for future on-site information.
- The product installation is a responsibility of the Purchaser. The training should be done according to the manufacturer's instructions and made by qualified and competent people.
- In repair cases, use only authorized companies and ask for original spare parts.
- For technical assistance, first contact the local dealer or contact directly with the manufacturer.
- The manufacturer reserves the right to change this manual at any time.
- This model must be installed in accordance with the local codes and norms of the destination.
- Keep this product out of reach when cooling down for service, cleaning, or any other purpose that may involve touching hot parts.

2. INTRODUCTION TO OPERATOR AND MAINTANCE MANUAL

- This manual provides technical information for a correct installation and functioning of the
- Equipment. The operator has the duty and responsibility to be guided by it. Contents include a description of the characteristics, functioning, installation and maintenance, as well as aspect pertaining to operator safety.
- Before using the equipment, it is necessary to consult this manual. We recommend that it be read carefully and that its instruction be followed rigorously. To preserve operator safety, the equipment should be maintained in perfect condition.
- This manual is an integral part of the equipment, and should be kept in a place of easy access, known by all of its operators, and made available to all persons responsible for its functioning and repair.



3. SAFETY REGULATIONS

A MAJOR CAUSE OF OVEN-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS BARBECUE GRILL BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS

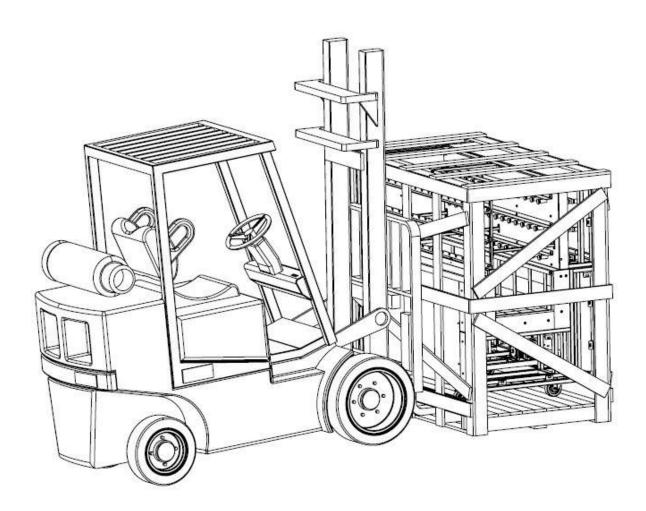
- Read and understand all instructions on this Manual before operating your Professional Barbecue machine SUPER 800;
- The Professional barbecue machine SUPER 800 is not intended for people (including children) with reduced physical aspects such as: sensory or mental capabilities, or by people with a lack of experience and knowledge, unless instructed to use the appliance with supervision of a person responsible for their safety;
- Use the equipment with care and attention at all times;
- Do not install and use in discovered locations. Install under a ventilated hood according to the safety of your location;
- The power cord should be examined regularly in order to avoid possible damage. If damaged, an authorized agent using an original replacement part must replace it;
- SAVE THESE INSTRUCTIONS;

4. TRANSPORT

- FIRST OF ALL, check with attention all parts of the crates and make sure it does not have any signal of damage/knocks, dropped crate. If you see any damage on the crates contact the Local Dealer or Manufacturer. Do not sign the Arrival document without contacting the Manufacturer or the Local Dealer.
- After receiving the product, carefully read the procedures to remove the wooden crate safely and without damaging the product.
- To safely unload the crates from the truck we recommend using a forklift or truck with munck (see picture below). Make sure the Fork Lift professional is handling the crate with care.



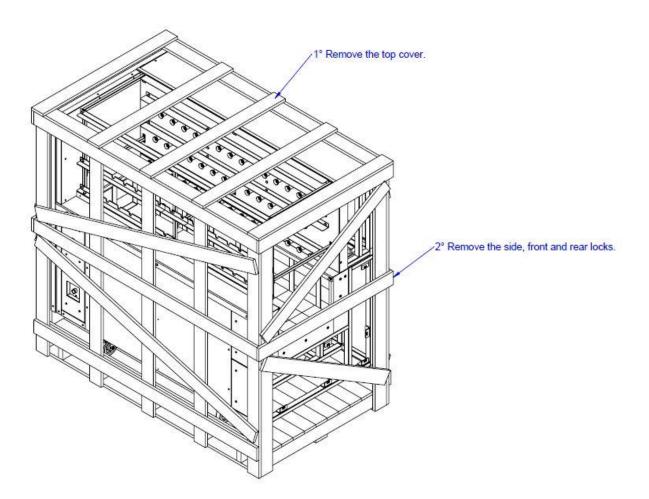
- The risks of transportation are the customer's responsibility. Any claim for damages during transportation must be made at the time you receive the product, it must be communicated to the carrier and also to the manufacturer of the product.
- As soon as you remove the product from the packaging, make a visual inspection to check for possible damage during transportation.
- We recommend special care during this inspection to identify possible damages during transportation.





5. REMOVING THE PACKAGE

The barbecue must be unloaded in a flat and steady floor, and then the removal of barbecue from the crate can be started. After removing the top, side, front and rear cover, remove the machine from the base pallet. We recommend using a forklift.



Scheer thanks your preference and describes in detail all procedures for proper installation, operation and use of the features available on your grill, including solving small problems without to calling a technician.



6. DESCRIPTION OF THE BARBECUE

Accessories and Parts:

- 1 Professional Charcoal barbecue
- 1 operation manual.
- Skewers (Quantity according to your order).
- PS: Normally the skewers are shipped in an extra package.

Características (According to Order):

- Brushed Stainless Steel AISI 304 or AISI 430, and carbon steel.
- Electrical Inlet AC 127/220V 50-60Hz.
- Degree of Protection: IPX 1
- Construction Class: Class 1
- Rotisserie System (by module length)
- Manually operated grills
- Motor 1/4 CV
- 127VAC -1.65A Potency 235W
- 220VAC -1.2A Potency 285W
- Manual firing/ignition
- Skewers with Stainless Steel Blade.

Types of fuel:

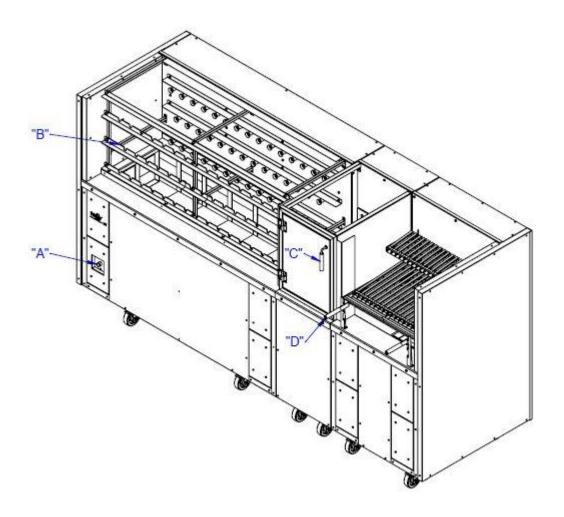
Charcoal or firewood

Energy consumption:

- Electrical energy: 0,21 kWh -127VAC
- Electrical energy: 0,27 kWh 220VAC



7. SUPER 800



[&]quot;A" Rotative system (on/off switcher).

[&]quot;B" Removable Bar

[&]quot;C". Fire Lighter (Specific area to start the fire on firewood/charcoal

[&]quot;D" Grill (manually operated).

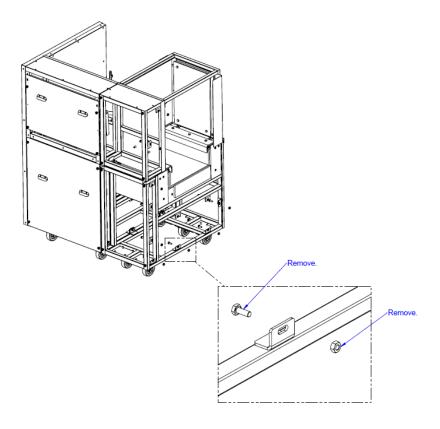


Use Charcoal Fuel Only

- "C" Fire Lighter (Specific area to start the fire on firewood/charcoal (SUPER 800 model).
- In order to start the fire we recommend you to place into the fire lighter area 11 lbs (5 kg) of charcoal and light it properly with an appropriate tool. After 30 minutes you may add another bag of charcoal or when it is necessary. Please pay close attention of the overfiring.
- WARNING: WHEN YOU SEE OVER-FIRING DO NOT ADD MORE CHARCOAL ONCE IT CAN BE DANGERS FOR YOUR SAFE AND DAMAGE THE EQUIPMENT.Do not overfire -when flame spills out of the oven, you are overfiring.

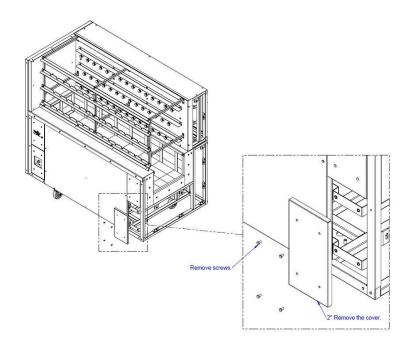
8. MODULES ASSEMBLING PROCEDURES

1.Remove the screws.

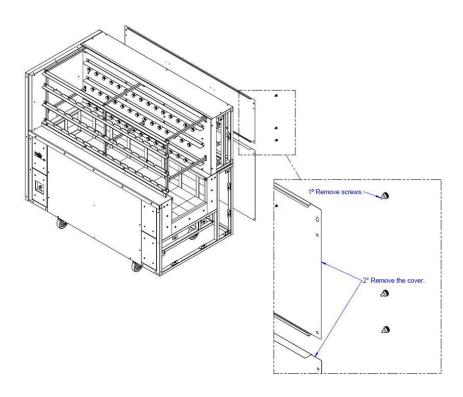




2.Remove the frontal panel

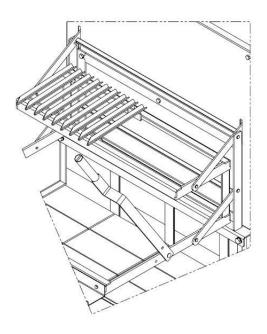


3.Remove the back panels

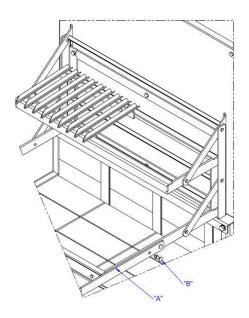




4. Grill Handle mounting



5.Grill handle alignment



"A" Align the Grill handle with the Grill structure

"B" Fix the Grill handle with the screw and nut on "B"

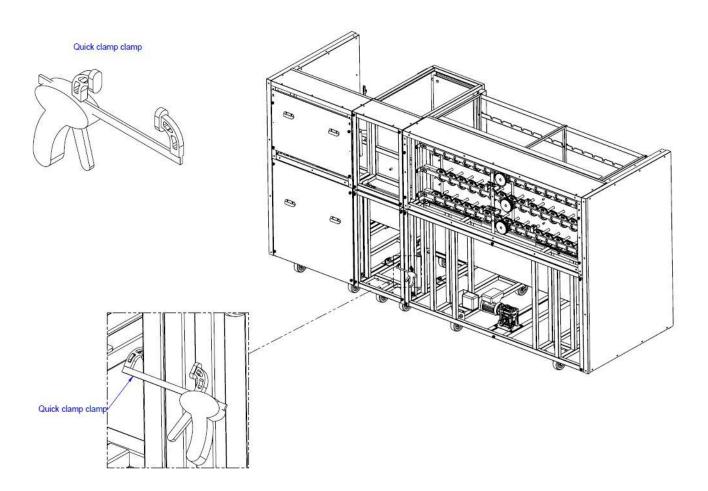


6.Assembling procedure

After removing the front and back panels, align the modules on a flat surface to hold the modules together.

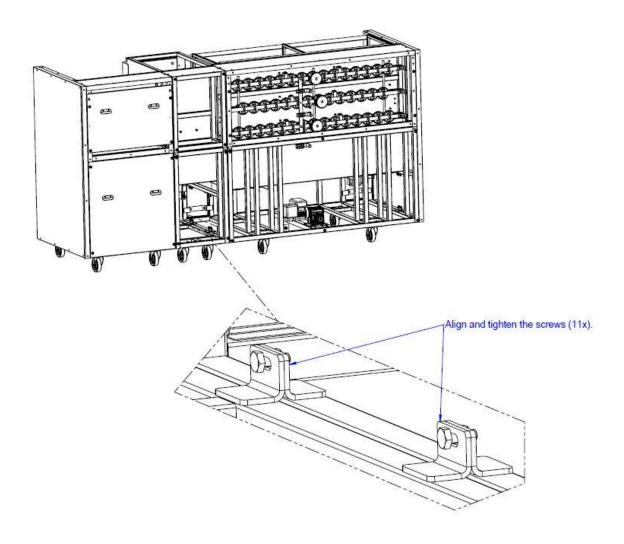
If necessary, use a Strong hand Clamp for holding the modules tight.

When the back and front are aligned and pressed tight, screw it with screw and nuts. Screw/Place the rear and front panels back.





7. Final Module assembling

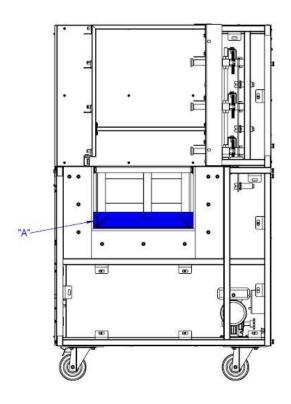




9. INSTALLATION

- After removing the Barbecue from the crate as showed before on this manual;
- Barbecue should be installed in a place with air circulation;
- The Barbecue should be installed under a forced exhaust hood with low air suction (a very strong suction may affect the barbecue heating performance). Consult the local authorities and local norms regarding Exhaustion.
- Certify that the barbecue is installed in a flat even floor.
- The rotisserie system requires 127 or 220 volt power according to the order. (Check if voltage is correct).

CHARCOAL (Fire pit)



"A" Charcoal level should be aproxximatly 5cm high (2").

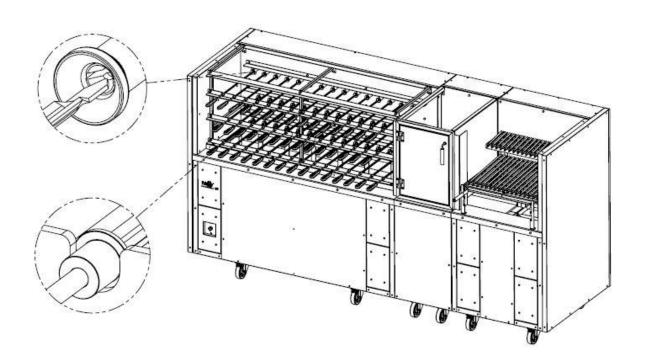
PS: If your barbecue machine has the Fire Lighter module, start charcoal fire in there.



10. LUBRICATION

■ The Rotisserie System bushes of this Barbecue machine Super 800 is free of lubrication.

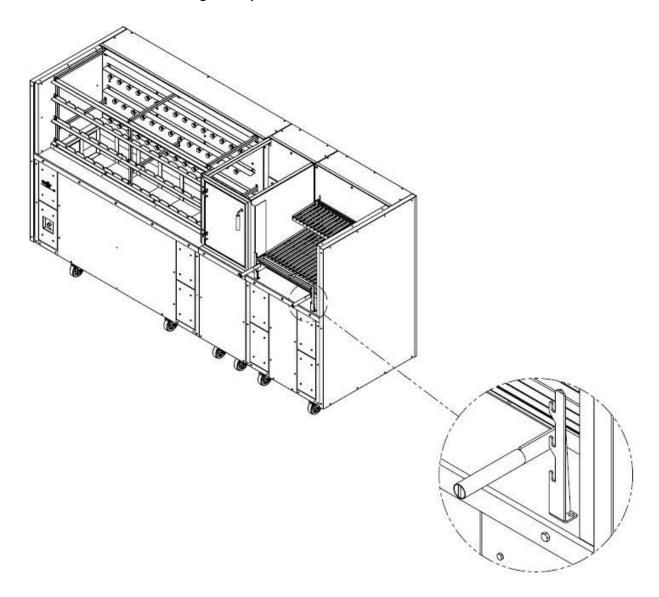
11. SKEWER POSITION





12. GRILLS

The Grill section works in 3 heights adjustment.

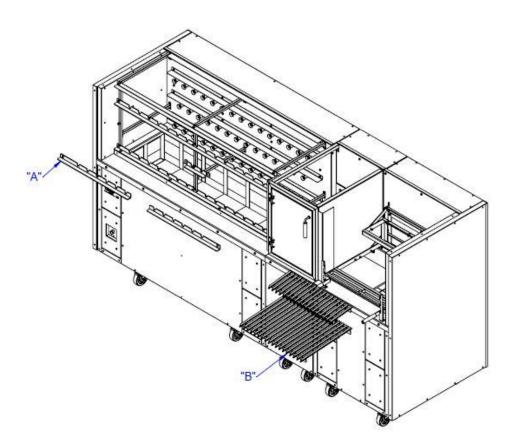


13. CLEANING

- Before starting cleaning procedures, make sure the equipment is already cooled down.
- The machine cannot be cleaned using a Water Jet, or hosing water
- Always clean properly after using the barbecue, Always leave the equipment without use to cool down before proceeding.



- Do not use sharp objects as knives, spatulas or any metal tools to clean the barbecue.
- Use only a wet cloth with degreasing agent
- Do not Hose water or jet water (cold or hot) on the equipment, do never hose or jet water on the fire pit, it will damage the equipment using water when the equipment is cold or hot.
- To facilitate cleaning, remove all accessories from the barbecue, including the grills, and the front bars.



"A" Removable bars.

"B" Removable grills

Stainless Steel Cleaning:

Always keep your grill clean by using an appropriate metal polisher, or even soap and water, to prevent grease from burning and staining the stainless steel that covers the machine.



14. AFTER SALES INFORMATION

Problems solutions				
Droblem	Droboble course	Califian		
Problem	Probable cause	Solution		
	On/Off switch not turned	Turn to On position		
	on.			
		Wait for energy or consult your local Energy		
	Lack of Energy	service		
	Power cord is not plugged	Connect the plug on the power, in case of no		
Machine is not		compatibility of the plug with the power plug,		
turning on.		change for an adequate plug consulting the		
		Manufacturer or local Dealer		
	Electrical problem	Check the electrical plug with another		
		equipment		
	Wrong voltage	Check the machine voltage		
	Burned fuse	Change the fuse		

The first option is to find the nearest authorized SCHEER Service Station. If necessary, contact the Plant using one of the following ways:

Scheer USA Distribuition +1 954 415 2161

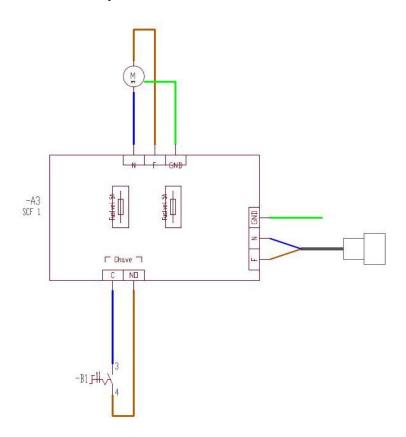
E-mail: scheer@scheer.com.br

Brazil Company phone number: +55 (54) 3224-3066



15. ELECTRICAL DIAGRAM

Rotisserie System motor



16. WARRANTY TERMS

The SUPER 800 model has 24 months against any manufacturing defects from the date of purchase invoice, which becomes part of this warranty certificate.

Before buying this product, make sure it is in perfect condition, free of visible defects and with all accessories available and working.

For any request for technical assistance in the period described above from the date of purchase, it is mandatory to forward the product to the same store where it was purchased. The shop will receive and forward the product to Scheer grills, informing in writing, along with this certificate of guarantee, the consumer's complaint with the highest possible details, making it easier to recognize the possible defect. If the product has a manufacturing defect



the round trip shipping of the product will be paid by the manufacturer. If the product has no manufacturing defect, the freight will be returned by the dealer, who will analyze and decide with the consumer who will be responsible for the expense.

It is necessary to forward the copy of this certificate of guarantee, fully completed, stamped and signed by the dealer, proving the date of purchase along with the product.

Scheer grills will analyze the product and it will be repaired or replaced at the discretion of the company within 30 days from the arrival of the product to our factory and return it to the dealer. In the event that the product does not present a manufacturing defect, it will be returned to the dealer in the same state. Scheer grills will not perform service or maintenance of products with debit for consumers or dealers, but only services linked to warranty for manufacturing defects, entirely free. Replacement parts will usually be provided to resellers.

Save this certificate. It should be forwarded to Scheer Grills along with the product in case you need to make use of this warranty. Do not send this original, provide a copy and keep this one in your possession.

Ask your Local Dealer to f	ill out the information below at the time of purchase.
Scheer Reference Numbe	r:
Serial Number:	
Client Name:	
Address:	
Zip code:	City and State:
Dealer's name:	
Address:	
Zip code:	City and State:
Invoice Number:	//
Stamp and Signature:	



It is important to observe this requirement: Failure to prove the warranty period, through the properly completed certificate, will mean the return of the product to the dealer, without repair because it is impossible to verify the date of purchase.

The dealer's insistence on shipment of the product without the warranty certificate will give Scheer grills the right to return it to the merchant with freight to pay, without repair.

Scheer grills does not authorize the exchange of products in the store for a new unit without, without the process provided in this guarantee is followed.

17. LIMITED WARRANTY

During the warranty period, the Scheer Grills guarantees their products against manufacturing defects for the first purchaser. This warranty is non-transferable and requires reasonable proof of purchase. We strongly recommend that you retain the purchase invoice or invoice. These warranty obligations are limited to the following:

Warranty does not cover products that have been changed or have been damaged due to normal wear and tear, rust, improper use, disassembly of parts, internal or external hazards, heat damage. Scheer grills does not authorize any concerted attempt by the user without the prior written permission of the manufacturer.

For assistance with Scheer products please contact the store where the purchase was made or directly with our company through the site scheer.com.br. Scheer grills will not be responsible for shipping costs to the store or to the factory without prior authorization. Scheer grills is not responsible for accidents caused by improper use of equipment, abuse, neglect, neglect or other ways unfit for basic care. Please pay special attention to the instruction manual to avoid damage to products or accidents.