

ESQUIRE MECHANICAL CORP.

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CHECKLIST FOR HANDLING MINOR PERFORMANCE PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
Spits are not turning properly.	Spit is not placed securely in socket.	Tighten Allen screw on motor shaft. This is a normal maintenance procedure that will be required periodically due to wear and tear on the motor. You must remove the stainless steel panel that protects the motor shaft to get to the Allen screw.
Gas burners go out suddenly.	Low gas pressure. Air mixer clogged or not adjusted properly. Gas is off.	Clean air mixer. Adjust valve on air mixer until burners show evidence of a bluish flame. Increase gas pressure if several pieces of gas equipment are running off the same gas feed.
Grease running down side of equipment.	Not enough water in catch pan. Machine has not been cleaned periodically. Product placed too close to machine wall.	Put water into catch pan. Clean machine regularly to avoid grease build-up. Product being cooked should not be placed too close to end of spit near machine wall.
Glass on door shatters.	Glass is chipped when being cleaned. Machine is located in an area where there is a cold draft.	Esquire provides tempered safety glass on their machines. If this glass is even slightly chipped while cleaning, it will eventually shatter because the seal of the glass has been broken. Do not clean glass with abrasive cleaner. This scratches the glass and will eventually break the seal of the glass. Glass doors can be purchased with stainless steel frames that will minimize the frequency of shattered glass doors. Glass will also shatter if machine is placed in an area where there is a cold draft or duct hook-up is improperly installed.
Drain clogged.	Fat or bone build-up in drain.	Clean drain daily. A spring can be used to loosen and unclog the drain. Flush drain with hot water.
Smoke from new machine.	Protective grease coating has not been burnt off.	The protective coating will burn off the first time the machine is fired up before cooking. This smoke is not harmful.
Product dries out in warmer.	Product is left too long in the warmer. There is no moisture in warming cabinet.	Do not keep product in warmer for a long period of time at 150 degree temperature. Place a tin of water inside warming cabinet to maintain moisture.

NOTE: Consult Your Local Municipality For Venting Regulation For Gas And Electric Machines.

TROUBLESHOOTING