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roundup
FOOD EQUIPMENT DIVISION

SAUSAGE CORRAL

Models SC-20, SC-25, SC-40

Series 9300200



P/N 1010598 Rev. B 7/99

Owner's Manual

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OWNER INFORMATION

General

The Roundup Sausage Corral is a unique and innovative way to prepare sausages. The sausages are placed in a "corral" that moves up-and-down over a heated flat grill surface. The corral motion allows the sausages to turn. As the sausages turn, they roll in their own juices, producing a self-basting sausages that sears in all the natural flavor.

The SC-20/25 Model has a split grill and a grease tray which collects cooking juices for easy disposal. The SC-40 Model has a larger capacity for higher volume applications. Domestic models are available with either 250°F or 400°F thermostats. International models are available with 200°C thermostats only.

This manual provides the safety, installation and operating procedures for the Sausage Corral. We recommend that all information contained in this manual be read prior to installing and operating the unit.

Your Sausage Corral is manufactured from the finest materials available and is assembled to Roundup's strict quality standards. This unit has been tested at the factory to ensure dependable trouble-free operation.

Warranty Information

Please read the full text of the Limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and **are not** covered under warranty.

The warranty **does not** extend to:

- Damages caused in shipment or damage as result of improper use
- Installation of electrical service
- Normal maintenance as outlined in this manual
- Malfunction resulting from improper maintenance
- Damage caused by abuse or careless handling
- Damage from moisture into electrical components
- Damage from tampering with, removal of, or changing any preset control or safety device

IMPORTANT! Keep these instructions for future reference

If the unit changes ownership, be sure this manual accompanies the equipment

OWNER INFORMATION (continued)

Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact your local Roundup Authorized Service Agency.

Fill in the information below and have it handy when calling your authorized service agency for assistance. The serial number is on the specification plate located on the unit.

Purchased From: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____

Mfg. No.: _____

Refer to the service agency directory included with your unit.

Authorized Service Agency

Name: _____

Phone No.: _____

Address: _____

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this unit.

You may also contact the factory at **1-800-253-2991** if you have trouble locating your local authorized service agency.

IMPORTANT SAFETY INFORMATION

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.



GENERAL WARNING. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.



ELECTRICAL WARNING. Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.



GENERAL CAUTION. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.



HOT SURFACE WARNING. Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual. Do not use corrosive chemicals in this equipment.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Roundup authorized service facility for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- **Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.**
- **The procedures in this chapter may include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviated HCS (Hazard Communication Standard). See Hazard Communication Standard manual for the appropriated Material Safety Data Sheets (MSDS).**
- **The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.**
- **All electrical connections must be in accordance with local electrical codes and any other applicable codes.**

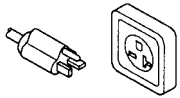
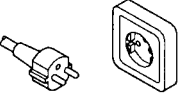
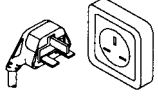

- **WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.**
 - **Electrical ground is required on this appliance.**
 - **Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.**
 - **Do not use an extension cord with this appliance.**
 - **Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.**
- **This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administration, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).**
- **Do not clean this appliance with a water jet.**
- **Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.**
- **Chlorides or phosphates in cleansing agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and not covered by warranty.**
- **The following tips are recommended for maintenance of your stainless steel equipment.**
 - **Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.**
 - **Routing cleaning should be done daily using soap, ammonia detergent and water.**
 - **Stains and spots should be sponged using a vinegar solution as required.**
 - **Finger marks and smears should be rubbed off using soap and water.**

SPECIFICATIONS

Electrical Ratings

Model	Voltage	Watts	Amps	Hertz
All	230	3400	14.8	50/60

Electrical Cord & Plug Configurations

Description	Configuration
NEMA-6-20P 20 Amp, 230 VAC	
CEE 7/7 Schuko 16 Amp, 250 VAC	
BS-1363 13 Amp, 250 VAC	
Commercial Cord	

▲ CAUTION ▲

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

▲ WARNING ▲

ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- Electrical ground is required on this appliance.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

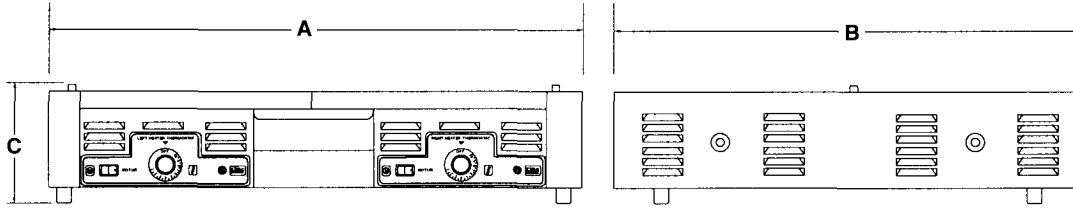
Capacities (Refrigerated Product Only-Not Frozen)

SC-20/25: Up to forty 5" sausages (127 mm) or twenty 7" sausages (178 mm) or twenty 10" sausages (254 mm).

SC-40: Up to fifty 5" sausages (127 mm) or forty 7" sausages (178 mm) or thirty 10" sausages (254 mm).

SC-25 (9300240): Special unit holds jumbo sausages.

Dimensions



Model	Width (A)	Depth (B)	Height (C)	Shipping Weight
SC-20	27-1/8" (689 mm)	21-1/8" (537 mm)	5-15/16" (187mm)	60 lbs. (27 kg)
SC-25	27-1/8" (689 mm)	21-1/8" (537 mm)	5-15/16" (187mm)	60 lbs. (27 kg)
SC-40	33-3/8" (848 mm)	21-1/8" (537 mm)	5-15/16" (187mm)	67 lbs. (30.5 kg)

INSTALLATION

Unpacking

1. Remove unit and all packing materials from shipping carton.
2. Open the large box. Remove all packing materials and protective coverings from the unit and parts.

NOTE: If any parts are missing or damaged, contact Antunes Technical Service IMMEDIATELY at 1-800-253-2991.

3. Wash driver frame in soap and water.
On SC-20 & 25 models, remove the grease tray and wash in soap and water.

Wipe all surfaces of the unit with a hot damp cloth.

NOTE: Do not use a dripping wet cloth. Wring out before use.

4. Install driver frame onto unit.

Equipment Setup

When placing the unit into service, pay attention to the following guidelines.

- Make sure power to the unit is off and the unit is at room temperature.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- Place unit on a sturdy, level table or work surface.

If unit is not level, adjust the legs clockwise to lower the unit or counterclockwise to raise the unit.

Ensure that the line voltage corresponds to the stated voltage on the unit specification label.

Turn off the rocker switch (power on/off). Connect the unit to the power supply.

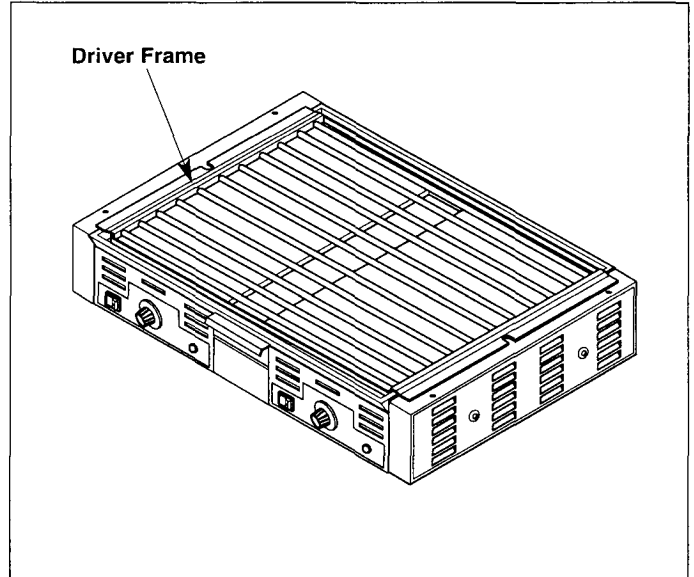


Figure 1. Sausage Corral (SC-20 Shown)

⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

⚠ WARNING ⚠

ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- Electrical ground is required on this appliance.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

OPERATION

General

Volume, preference and experience will determine what temperature setting is best for your operation. When holding sausages for long periods of time, it is recommended to keep the setting between 150°- 160°F (66°- 71 °C). This may vary depending on the type of sausage used and the production rate required. If appearance of the sausage is deteriorating rapidly, reduce temperature setting.

As the sausages turn in their own juices, they become self-basting, searing in all of the natural flavor. Excess juices are allowed to collect in the lower lip at the front of the grill. These juices can be absorbed with a paper towel and discarded.

NOTE: Models SC-20 & SC-25 have a built-in grease tray to collect cooking juices.

NOTE: The driver frame will accommodate almost any diameter size sausage up to 1-1/4" (31.8 mm).

Operating Instructions

1. Turn the rocker switch (power on/off) to the ON position.
2. Set the thermostat controls to the desired setting.

NOTE: Sausage Corrals have two separate heating zones. Each zone is controlled by a separate thermostat.

3. Allow 10-15 minutes as a warm-up period, then place the sausages in the driver frame assembly.

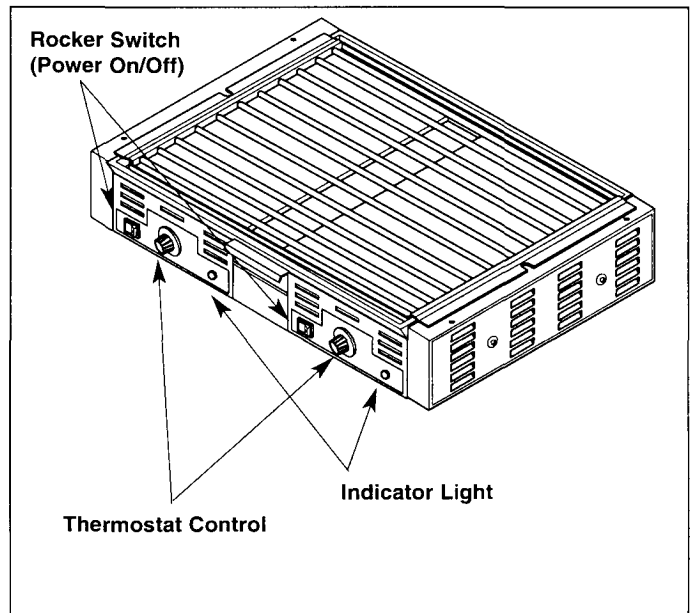


Figure 2. Controls - SC-20 & SC-25

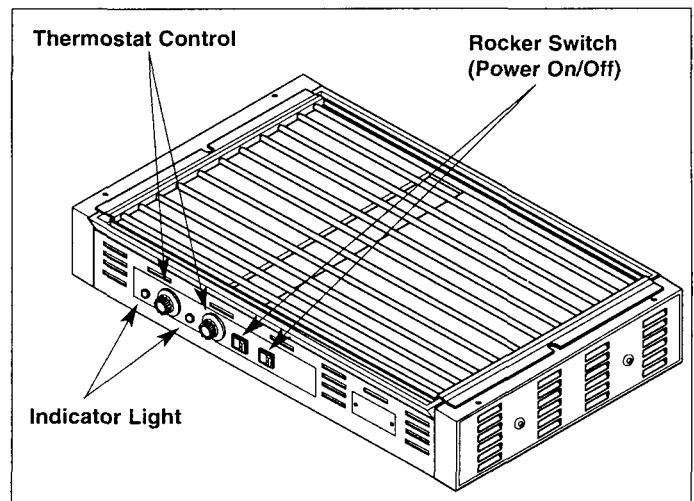


Figure 3. Controls – SC-40

MAINTENANCE

⚠ CAUTION ⚠

Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and not covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
- Routine cleaning should be done daily using soap, ammonia detergent and water.
- Stains and spots should be sponged using a vinegar solution.
- Finger marks and smears should be rubbed off using soap and water.
- Hard water spots should be sponged using a vinegar solution.

⚠ WARNING ⚠

Turn the unit off, disconnect the power source and allow the unit to cool down before performing any service or maintenance on the unit.

⚠ WARNING ⚠

Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

Cleaning

The unit requires a minimum amount of maintenance. To ensure proper operation, clean the unit after every use.

1. Remove driver frame and wash in hot detergent water using a soft brush. Rinse in clear water.
 On SC-20 & SC-25 models, remove the grease tray and dispose of grease according to your local procedures. Wash tray in hot detergent water using a soft brush. Rinse in clear water and allow to air dry.
2. The flat grill surface can be easily cleaned with a clean, wet cloth.
3. Wash cooking surface with a sudsy cloth and rinse with clean, wet cloth.

Inspecting and Aligning Drive Parts

If the drive frame does not move smoothly, inspect and align the drive parts as follows:

1. Turn the rocker (power on/off) switch to the OFF position and unplug the unit.
2. Remove the right side panel cover.
3. Place a straightedge on the outside surface of the pivot arm and motor arm (Figure 5). There should be **no gap** between the motor arm and the straightedge.
4. To remove any gap, loosen the setscrews on the pivot arm and motor arm (Figure 4).
5. Tighten pivot arm setscrew. Allow 3/32" (2.5 mm) of in/out motion on the crossover shaft/arm when tightening setscrew. This will compensate for expansion in the parts.

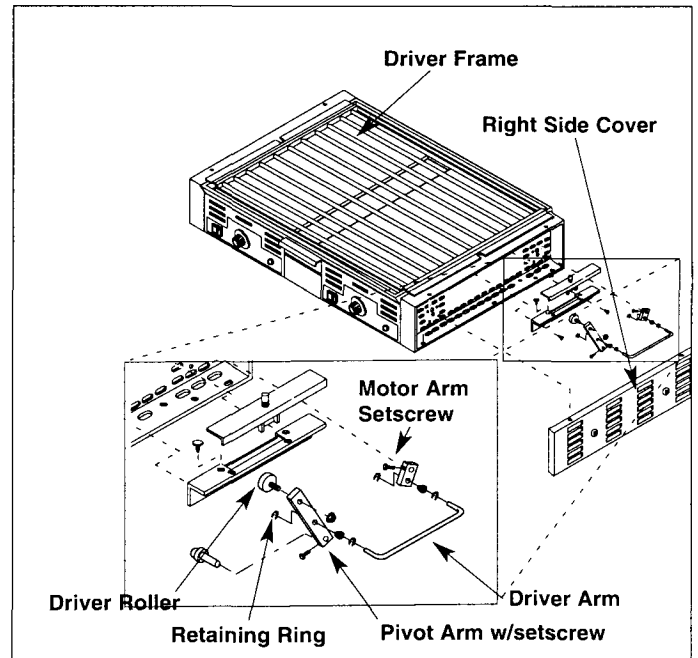


Figure 4. Drive Components

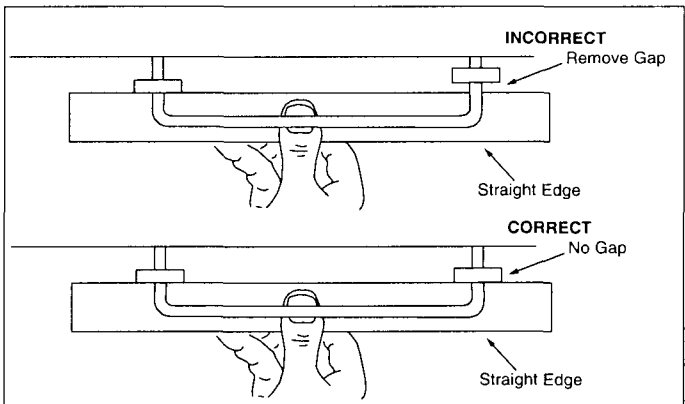


Figure 5. Aligning Drive Components

NOTE: If any drive parts are replaced, repeat steps 1-8.

⚠ CAUTION ⚠

Failure to allow room for drive parts expansion can cause binding during operation and may cause early motor failure.

6. Place the straightedge on the outer surface of the pivot arm and motor arm. Position the motor arm until no gap exists as shown in Figure 5.
7. Tighten motor arm setscrew.

NOTE: Be sure setscrews are resting on the flat surface of the shafts when tightening.

8. If drive frame still does not move freely, loosen setscrew and remove motor arm from motor shaft.

Grasp both slide bracket pins and move back and forth to try and determine the source of the bind. It may be necessary to adjust the height of the slide bracket.

Inspect the drive rollers, bearings and retaining rings for wear and replace if necessary.

9. Reinstall right side panel cover.

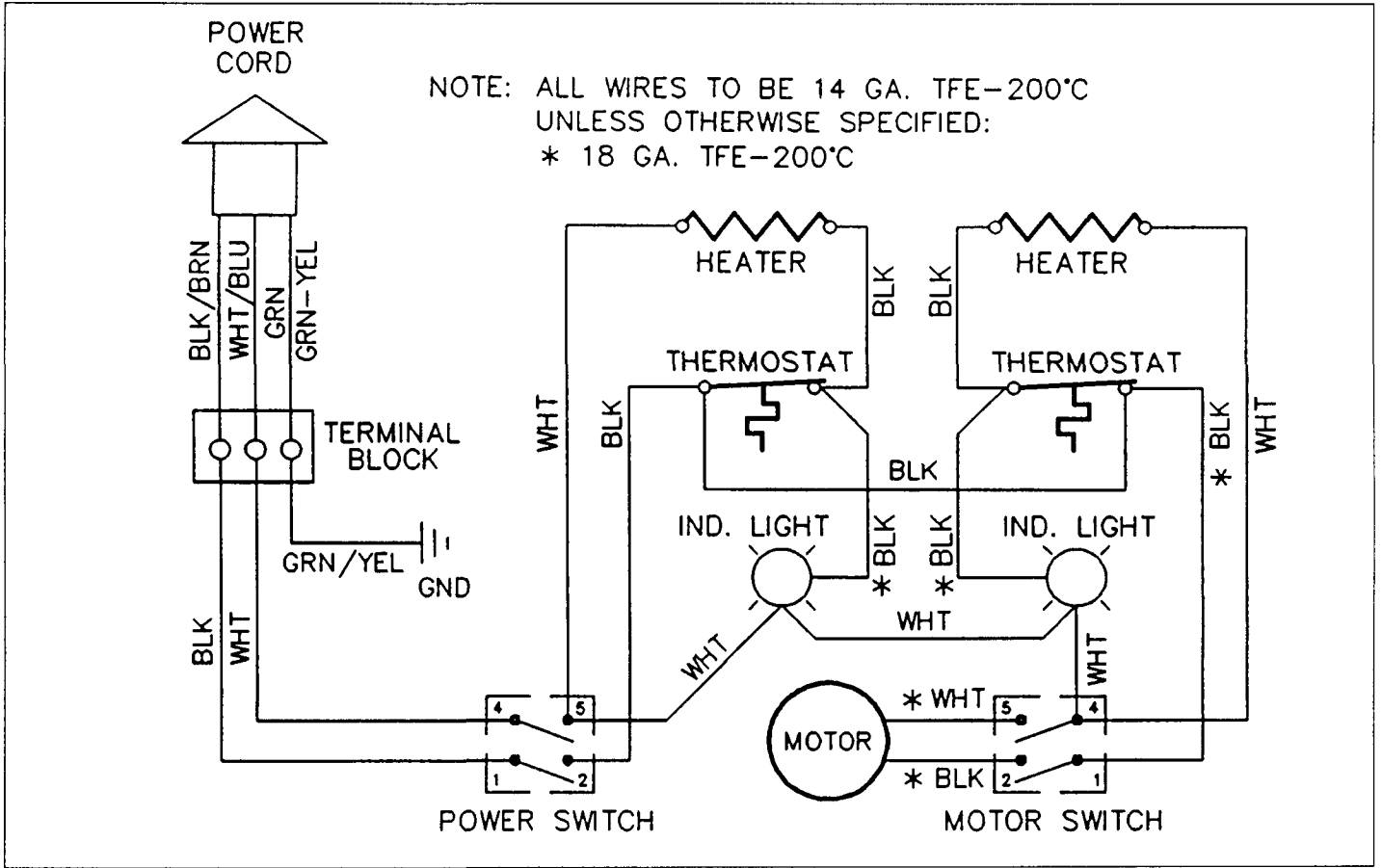
TROUBLESHOOTING

⚠ WARNING ⚠

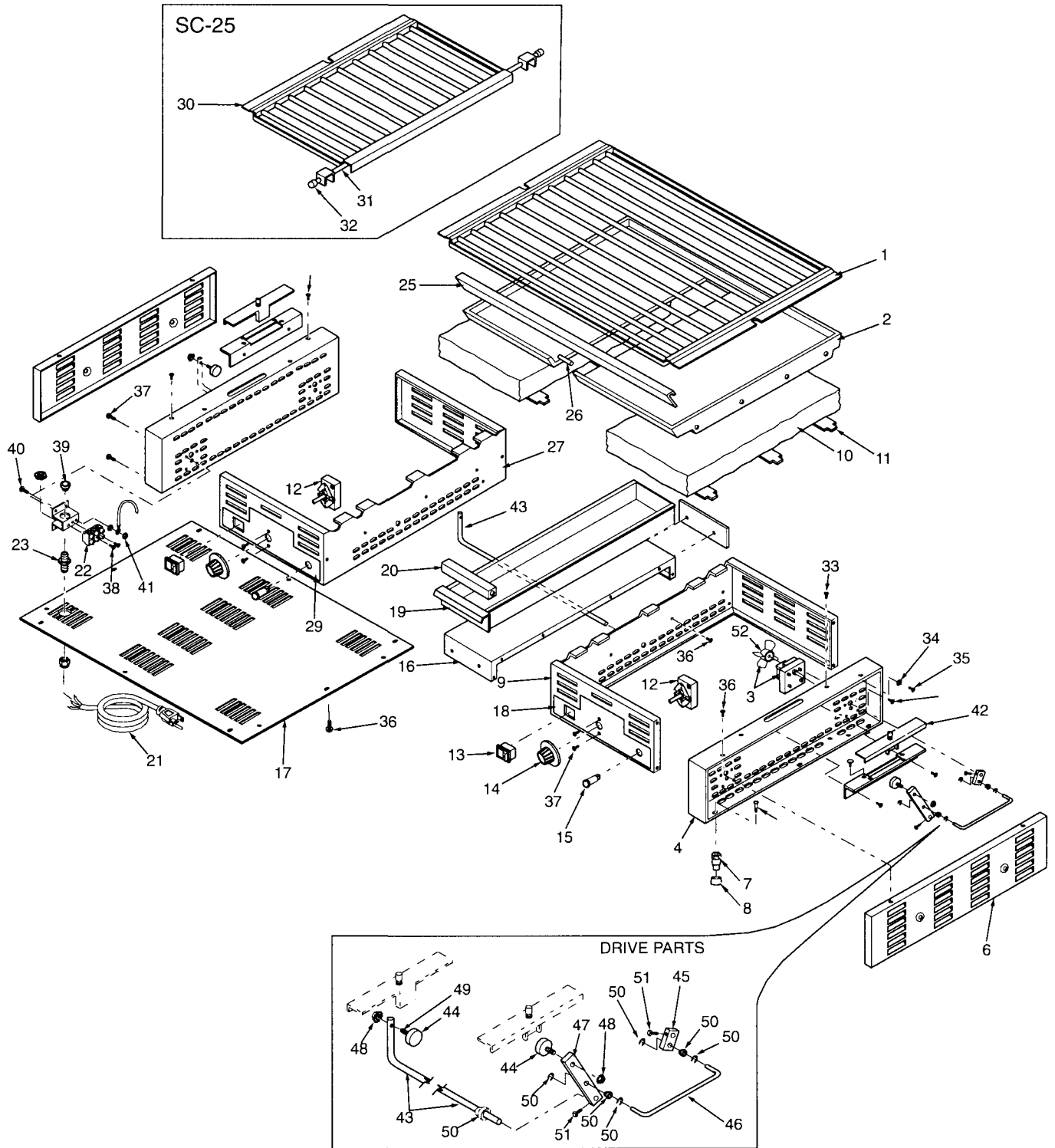
To avoid possible personal injury and/or damage to the unit, inspection, test and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing.

Problem	Possible Cause	Corrective Action
Unit will not heat up. Rocker switch (power on/off) is on.	Power cord not plugged in.	Plug power cord into outlet.
	Circuit breaker is off or has been tripped in main power supply.	Turn on or reset circuit breaker.
	Thermostats not turned on.	Turn thermostats to proper setting.
	Loose connections.	Check wiring continuity. Tighten as needed.
	Defective wiring.	Replace defective wires.
	Defective power cord.	Check power cord continuity. Replace if necessary.
	Defective rocker switch (power on/off).	If there is power to the switch in the ON position but no power coming out, replace switch.
	Defective thermostat.	Replace thermostat.
	Defective heating element(s).	Replace heating element(s).
The driver frame does not move smoothly.	Driver frame out of square.	Repair or replace driver frame.
	Driver rollers or ratchet fasteners are missing or need lubrication.	Install new driver rollers or ratchet fasteners or lubricate with a small amount of food grade grease.
	Drive mechanism bent or damaged.	Replace bent or damaged components.
	Improper drive alignment.	See <i>Inspecting and Aligning Drive Parts</i> (page 9).
	Defective motor.	Replace motor.
The driver frame does not move. Unit gets hot.	Loose or damaged drive component or loose setscrew.	Locate component and refasten or replace. Tighten setscrew.
	Defective motor.	Replace motor.
	Insulation contacting motor fan blade	Remove base plate and replace insulation under insulation retainer.
The driver frame scratches the grill surface or slide panels.	Drive frame is out of square, bent or damaged.	Replace driver frame.

WIRING DIAGRAMS



REPLACEMENT PARTS (continued)



SC-20/25

Item	Part No.	Description	Qty.
1	0020987	Driver Frame Weldment (SC-20)	1
2	0100195	Platen, Split Grill	2
3	4000153	Drive Motor, (Incl. #52)	1
	4000162	Drive Motor w/o Fan Blade	1
4	0020982	Housing, Side	2
5	0020625	Slide Channel Assy.	2
6	0502772	Panel, Cover	2
7	210K12	Adjustable Leg Kit (Incl. Qty. 4 legs and #8	1
8	210K10	Foot, Rubber (Qty. 4)	1
9	0502768	Frame, RH	1
10	0400282	Insulation, Heater	2
11	0502773	Retainer, Insulation	6
12	403K10	Thermostat Kit, 250°F (Incl.	1
	403K28	Thermostat Kit, 200°C (Incl.	1
	403K15	Thermostat Kit, 400°F (Incl.	1
13	4010137	Rocker Switch, Power On/Off	2
14	2100130	Knob, Thermostat, 0-250°F	1
	2100233	Knob, Thermostat, 0-200°C	1
	2100232	Knob, Thermostat, 0-400°F	1
15	4060229	Indicator Light	2
16	0502769	Support, Center	1
17	0502770	Panel, Bottom	1
18	1000915	Label, Control Panel, RH	1
19	0502771	Tray, Grease	1
20	0502844	Bracket, Center	2
21	0700452	Power Cord, NEMA 6-20P Plug	1
	0700453	Power Cord, CEE 7/7 Plug	1
22	4060304	Terminal Block	1
23	040K25	Strain Relief Kit	1
24	0502738	Bracket, Cord	1
25	0502843	Fascia, Platen	2

Item	Part No.	Description	Qty.
26	3030117	Dowel Pin	2
27	0502767	Frame, LH	1
28	0800286	Shaft, Crossover	1
29	1000916	Label, Control Panel, LH	1
30	0021157	Driver Frame Weldment (SC-25)	1
	0021225	Driver Frame Weldment Special (SC-25-9300240)	1
31	0021196	Guide Rod Weldment (SC-25)	1
32	2100263	Thumb Screw, #10-32 x 1/2" (SC-25)	2
33	218P113	Fastener, Ratchet, Black	1
34	310P140	Washer, Flat, #10	1
35	310P162	Screw, #10-24 x 3/8"	1
36	308P103	Screw, #8-32 x 1/4"	1
37	306P104	Screw, #6-32 x 1/4"	1
38	306P123	Screw, #6-32 x 7/8"	1
39	040P147	Bushing, Short, 7/8"	1
40	308P124	Screw, #8-32 x 1/4"	1
41	308P143	Nut, KEPS, #6-32	1
42	0020625	Slide Channel Assy.	2
43	0800286	Shaft, Crossover	1
44	2100129	Roller, Drive	2
45	05K1705	Motor Arm w/Setscrew	1
46	080K217	Driver Arm Kit	1
47	05K1706	Pivot Arm w/Setscrew	1
48	310P146	Nut, KEPS, #10-32	1
49	0300101	Screw, Pivot Shoulder	2
50	040K108	Bushing/Bearing Kit	1
51	325P166	Setscrew, 1/4-28 x 3/8"	2
52	4000157	Fan Blade	1

* Only available in quantities of 10.

SC-40

Item	Part No.	Description	Qty.
1	0020983	Driver Frame Weldment, 10 Spaces	1
	0021064	Driver Frame Weldment, 9 Spaces	1
2	0100195	Platen, Split Grill	2
3	4000153	Drive Motor, (Incl. #19)	1
	4000162	Drive Motor w/o Fan Blade	1
4	0020982	Housing, Side	2
5	0020625	Slide Channel Assy.	2
6	0502772	Panel, Cover	2
7	210K122	Adjustable Leg Kit (Incl. Qty. 4 legs and #8)	1
8	210K108	Foot, Rubber (Qty. 4)	1
9	0502730	Angle Bracket, Slide	2
10	0400281	Insulation, Heater	1
11	0502735	Retainer, Insulation	3
12	403K108	Thermostat Kit, 250°F (Incl. #14)	1
	403K287	Thermostat Kit, 200°C (Incl. #14)	1
	403K159	Thermostat Kit, 400°F (Incl. #14)	1
13	4010137	Rocker Switch, Power On/Off	2
14	2100130	Knob, Thermostat, 0-250°F	1
	2100233	Knob, Thermostat, 0-200°C	1
	2100232	Knob, Thermostat, 0-400°F	1
15	4060229	Indicator Light	2
16	0502730	Panel, Front	1
17	0502734	Panel, Bottom	1
18	0502731	Control Panel	1

Item	Part No.	Description	Qty.
19	4000157	Fan Blade	1
20	0700452	Power Cord, NEMA 6-20P Plug	1
	0700453	Power Cord, CEE 7/7 Plug	1
21	4060304	Terminal Block	1
22	040K251	Strain Relief Kit	1
23	0502738	Bracket, Cord	1
24	1000914	Label, Control Panel	1
25	218P113*	Fastener, Ratchet, Black	1
26	310P140*	Washer, Flat, #10	1
27	310P162*	Screw, #10-24 x 3/8"	1
28	308P103*	Screw, #8-32 x 1/4"	1
29	306P104*	Screw, #6-32 x 1/4"	1
30	306P123*	Screw, #6-32 x 7/8"	1
31	040P147*	Bushing, Short, 7/8"	1
32	308P124*	Screw, #8-32 x 1/4"	1
33	308P143*	Nut, KEPS, #6-32	1
34	0020625	Slide Channel Assy.	2
35	0800283	Shaft, Crossover	1
36	2100129	Roller, Drive	2
37	05K1705	Motor Arm w/Setscrew	1
38	080K217	Driver Arm Kit	1
39	05K1706	Pivot Arm w/Setscrew	1
40	310P146*	Nut, KEPS, #10-32	1
41	0300101	Screw, Pivot Shoulder	2
42	040K108	Bushing/Bearing Kit	1
43	325P166*	Setscrew, 1/4-28 x 3/8"	2

* Only available in quantities of 10.