

Rotisol-France, Inc.

GAS GRANDES FLAMMES ROTISSERIES

Ref.: 950/3 950/5 950/8 1350/3 1350/5 1350/8 1650/8

USER MANUAL

1. TECHNICAL DETAILS

1.1. DIMENSIONS

Grande flamme rotisseries gas and electric operated under a specification of 220V~60Hz.

Unit	Reference	Width	Depth	Height	Weight
Rotisserie	1650.8	65"	22 ½"	69 ½"	770
Rotisserie	1350.8	53 1/8"	22 ½"	69 ½"	660
Rotisserie	1350.5	53 1/8"	22 ½"	45 ½"	430
Rotisserie	1350.3	53 1/8"	22 ½"	32 1/8"	225
Rotisserie	950.8	37 3/8"	22 ½"	69 ½"	434
Rotisserie	950.5	37 3/8"	22 ½"	45 ½"	308
Rotisserie	950.3	37 3/8"	22 ½"	32 1/8"	163
Rotisserie	950.2 EI	37 3/8"	22 ½"	29 3/8"	
Roof	1650/R	65"	19 ½"	6 ¼"	92
Roof	1350/R	53 1/8"	19 ½"	6 ¼"	77
Roof	950/R	37 3/8"	19 ½"	6 ¼"	60
Base cabinet	1350/BC	53 1/8"	22 ½"	30 ¾"	165
Base cabinet	950/BC	37 3/8"	22 ½"	30 ¾"	120
Heated base cabinet	1350/HBC	53 1/8"	22 ½"	30 ¾"	165
Heated base cabinet	950/HBC	37 3/8"	22 ½"	30 ¾"	120
Custom base cabinet	1650/CBC	65"	27 ½"	19 ¼"	203
Custom base cabinet	1350/CBC	53 1/8"	27 ½"	19 ¼"	180
Custom base cabinet	950/CBC	37 3/8"	27 ½"	19 ¼"	154
Short base cabinet	1650/SB	65"	27 ½"	9 ½"	
Short base cabinet	1350/SB	53 1/8"	27 ½"	9 ½"	
Short base cabinet	950/SB	37 3/8"	27 ½"	9 ½"	

The unit is for professional use and should only be used by qualified personal.

The appliance must be installed in accordance with local safety standards and regulations in force, in a well-ventilated area.

We recommend you to call a certified company for the installation of the unit.

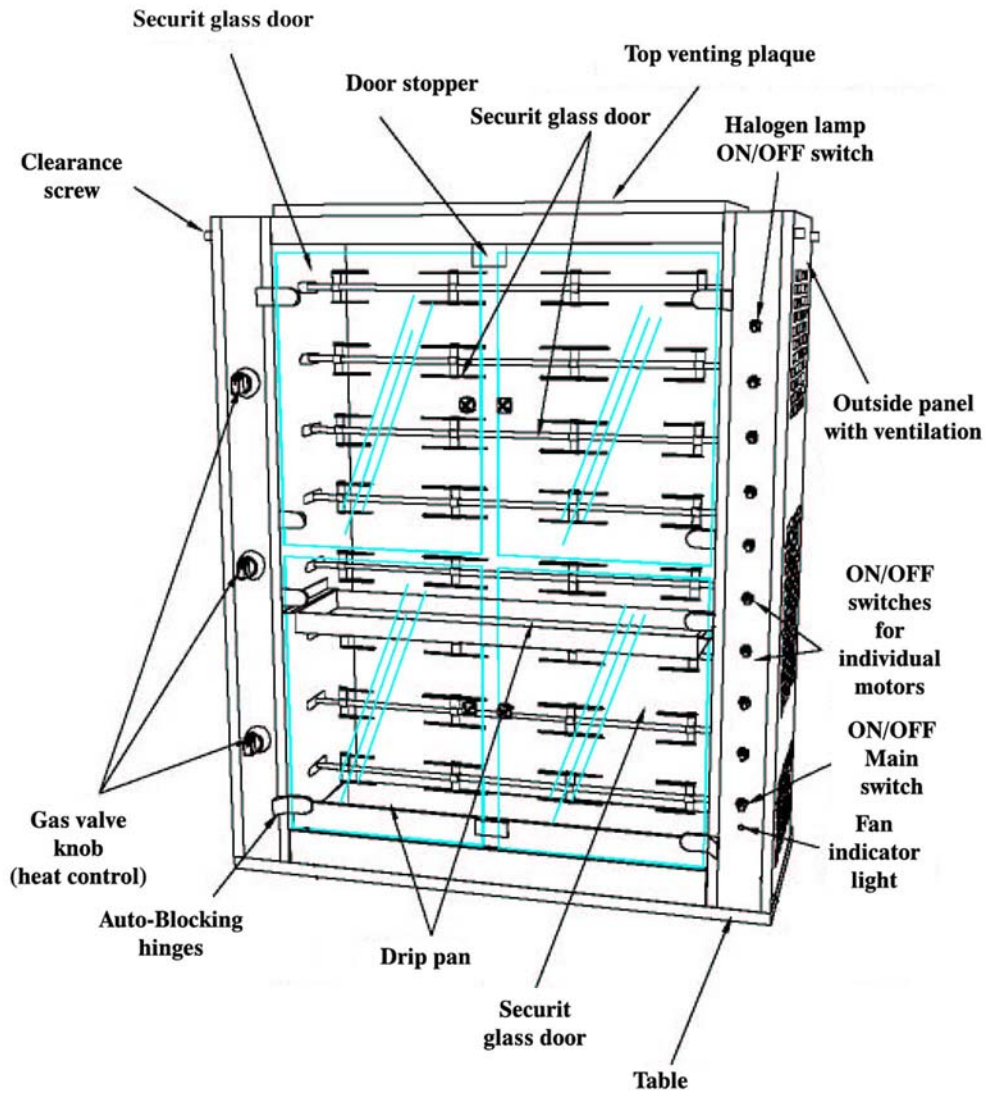
The technical plate is situated at the back of the unit above the electrical cable.

1.2. MAKE, TYPE, REFERENCE

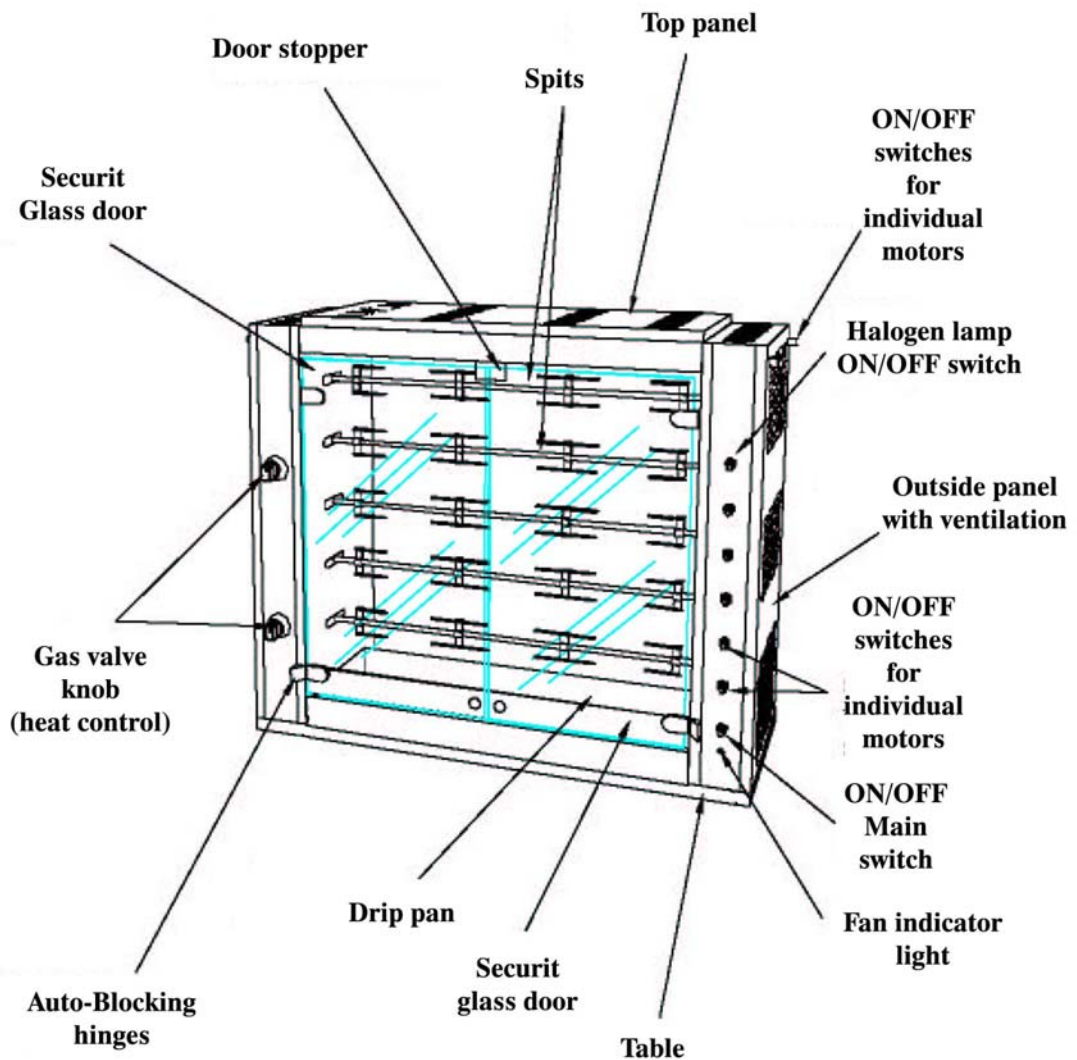
ROTISOL Grande Flamme Millennium Rotisseries, type: GF

Reference: 1650/8, 1350/8, 1350/5, 1350/3, 950/8, 950/5, 950/3, 950/3 Do.

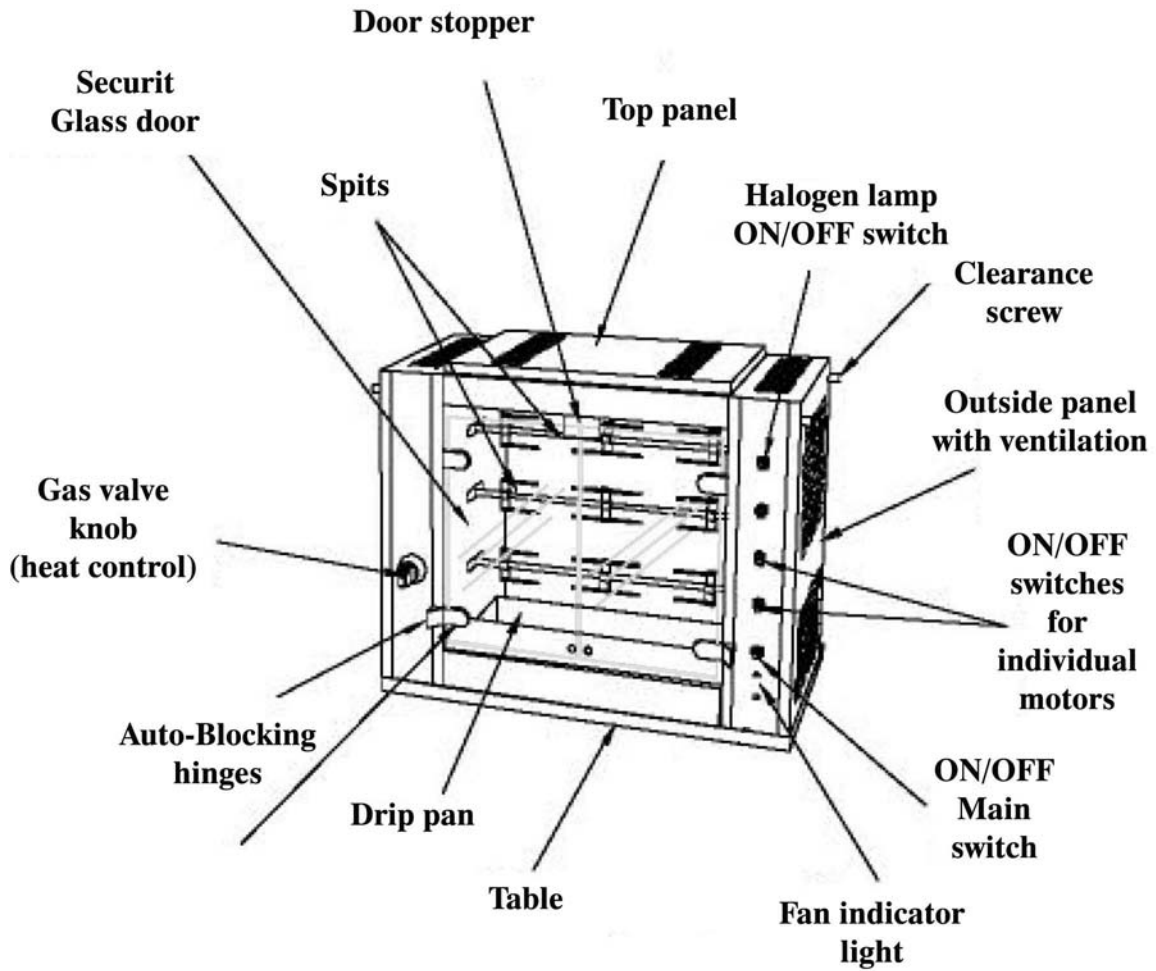
1.2.1. GRANDES FLAMMES ROTISSERIE 8 SPITS



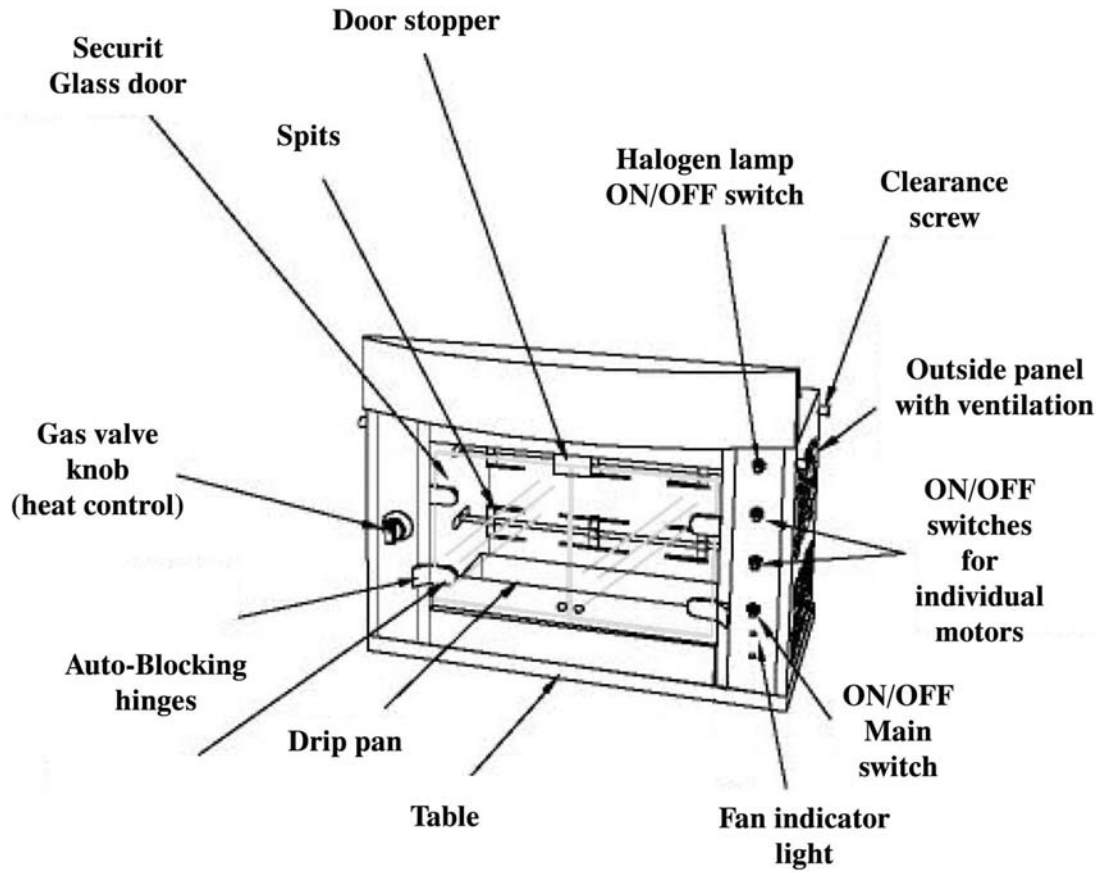
1.2.2. GRANDES FLAMMES ROTISSERIE 5 SPITS



1.2.3. GRANDES FLAMMES ROTISSERIE 3 SPITS



1.2.2. GRANDES FLAMMES ROTISSERIE DOMESTIC 2 SPITS



FEATURES

- Finish in all stainless steel or stainless steel and black enamel (standard model) or All baked enamel exterior with brass or chrome trims (deluxe model)
- Interior in baked enamel or stainless steel
- Each spit (8, 5, 3 or 2 spits depending on the model) is adjustable to control the distance between the flame and the products being cooked.
- Each spit has an individual motors with its own switch (mechanically ventilated)
- Cast iron heat reflectors and decorative bricks
- Stainless steel burners protected by a removable burner shield
- Gas security by a thermocouple pilot light
- Gas knob with 3 positions
- Exterior panel with ventilation gills
- K security glass doors with doorstoppers.
- Interior lighting by halogen lamp
- Integrated drip pan with evacuation tap
- Heat reflector on top of the rotisserie with ventilation holes

1.3. ACCESSORIES – OPTIONS

- A variety of spits (prongless spits, chicken spits, turkey spits...)
- Spit mover, light, vertical spit system
- Stainless tray to unspit
- Raised rack for meat storage over drip pan
- Spare rib rack

1.4. BASE CABINET – OPTIONS

- Neutral base cabinet (with storage)
- Heated base cabinet with doors
- Custom base cabinet (special unspitting base cabinet)
- Short base

2. STARTING UP / OPERATION

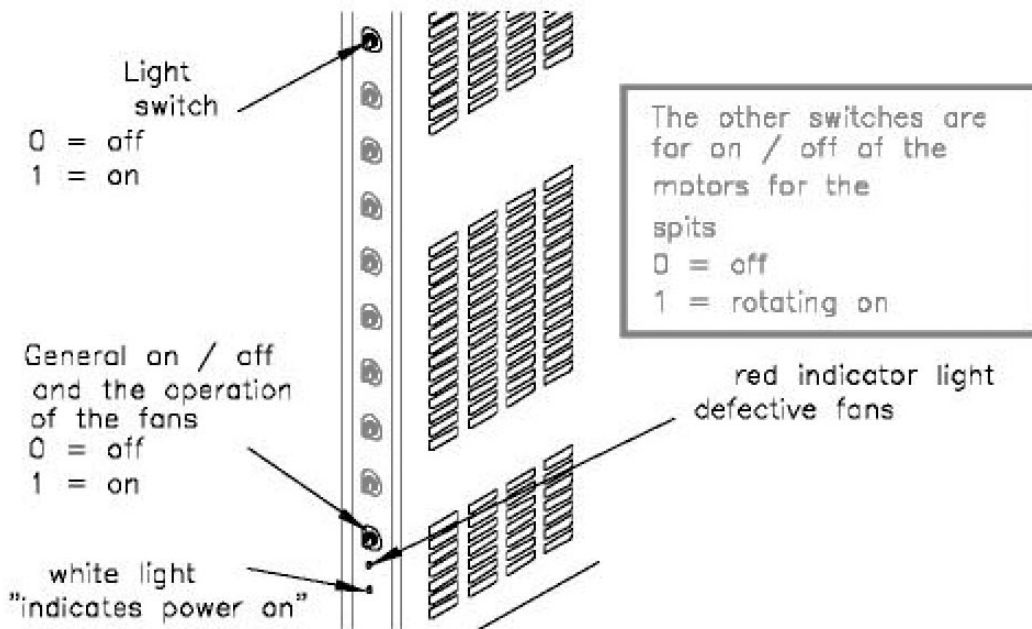
2.1. OPERATING INSTRUCTIONS

- The rotisserie should be used by qualified personal
- It is essential to keep the glass doors closed to prevent grease splashes, and for the correct operation of the appliance.
- Start your burners 15 minutes before cooking to preheat your oven.
- Put water in the bottom pan (approximately 1 inch). You must always have water in this pan.
- Slide your chickens on the spits. Make sure they tied correctly (use Rotisol chicken tuckers).
- Load the spit inside the rotisserie. Angle the spit and place left end first. Push the spring (of the spit holder) and place the other end into the motor gear. Make sure that the spit end comes into gear with the motor.
- Turn on the main electric switch on the bottom right of the rotisserie. If the red indicator light stays on, it means that the motors are no longer ventilated. This light stays off all the time. (Except when you turn on the main switch for about 15-20 seconds). If the light is ON all the time, call our office and we will tell you the procedure.

2.1.1. CONTROL PANEL

2.1.2. OPERATION INSTRUCTION

1. Check the electrical connection of the rotisserie with the mains.
2. Check the gas connection (gas tap).
3. Turn on the main on/off switch to position “1” (see preceding page)
4. Turn on the light by turning the top switch on position “1”
5. Light the burners (see 2.1.3 page)
6. To start the rotation of the spit, turn on the corresponding electric switch on the right side of the rotisserie
7. To stop the spit rotating, turn the corresponding switch to position “0”.
8. To turn off the light, turn the top switch on position “0”
9. To turn off the rotisserie, turn the main on/off switch to position “0”.
10. Turn of the gas tap.

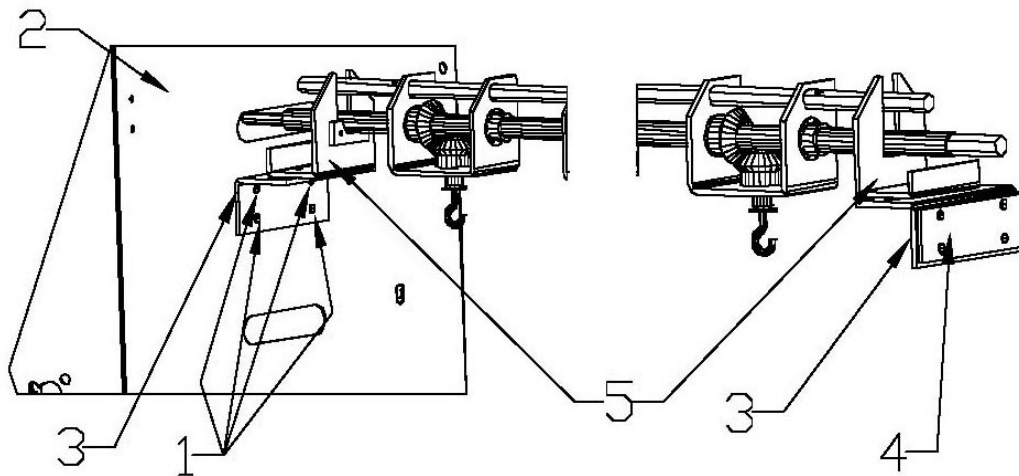


TO LIGHT THE BURNERS

- Each gas knob is independent and controls one burner (flame). So if needed, you can cook with only one burner at a time.
- There are three positions for each knob:
 - OFF (arrow up)
 - Pilot (arrow to the left)
 - Cooking (arrow down)*
- To turn on the gas, rotate the knob a quarter turn to the left (on pilot position)
- Push on the knob and hold it pushed
- Place a flame in front of the pilot for 15-20 seconds
- Release the knob: the pilot should be ON
- To start cooking, rotate the knob another quarter turn to the left (cooking position). You can adjust the flame by turning the knob between the pilot and the cooking positions (that allows you to control the cooking).

Remember that on the first utilization to press down the pilot long enough (up to 1 minute) to evacuate the air from the pipe.

2.2. INSTALLING THE VERTICAL SPIT SYSTEM



- Remove the first spit, going from the top of the rotisserie
- Take off the 2 exterior panels
- Take out the 4 screws (1) on the 2 interior panels (2)
- Fix the bracket (3) with the plates (4) on the 2 exterior panels (2) with the 4 new screws (1).
- Position and fix the axel guides (5) on each side on the brackets (3)
- Put in the left side first, spring loaded hole and put in to right side (motor side)
- To begin rotation of the vertical spit system, turn the respective switch to position "1".

2.3. RECOMMENDATIONS

2.3.1. WHAT YOU SHOULD DO

- Always put water in the drip pan, about 1 inch.
- Use professional heat resistant protective gloves to load and unload the rotisserie
- Clean the burners regularly. The flow of combustion and ventilation air must be free and not obstructed.
- Clean the windows and the baked enamel inside the rotisserie daily with non-abrasive detergent.
- The tempered security glass doors are expensive, do not forget to insure them (as they are not covered by the warranty).

2.3.2. WHAT YOU SHOULD NOT DO

- Never use a pan above a working burner and let the grease overflow from the drip pan! Empty it regularly. The grease could catch fire.
- Never touch the “HALOGENE” lamp with your fingers and never move the rotisserie with the halogen on.
- Do not spray cleaner on the pilot!

2.3.3. COOKING ADVISE

- The cooking time will vary depending on the size of your chicken in between 45 – 60 minutes.
- When the cooking cycle is over, you can put the unit in holding mode by pulling the spit all the way to the front and by setting the flames to a minimum (do not forget to leave the spits rotating).
- You can adjust the distance between the spits and burners with the help of the spit mover (even with the window closed).

If you smell Gas: open the windows, don't touch the electrical switches, extinguish any open flames and call immediately your gas supplier!

3. CLEANING

3.1. DAILY

It is very important that your rotisserie is cleaned daily.

- Remove the spits, burner shields and drip pan from the rotisserie in order to facilitate the cleaning.
- Using a towel or a sponge and hot water with soap, wipe off both inside panels, the top stainless steel plate, the burners and the area underneath the burners as well as the bottom table of the rotisserie.
- The glass doors should be cleaned with a soft detergent. For perfect result, finish with a glass cleaner.
- Wipe off the bricks with a towel or a sponge.
- The spits, prongs, burner shields and drip pan need to be clean daily.

3.2. WEEKLY

- In order that residue is not allowed to build up, the refractory bricks and cast iron plates should be brushed with a wire brush at least once a week.
- We recommend that you use a special rotisserie cleaner (degreaser) such as Hot 'N Foamy. When using this kind of cleaner, apply the cleaner on a small area and rinse immediately with clear water. Reiterate with another small area.

3.3. EVERY 4 MONTHS

- A degreaser should be applied with a paintbrush to the electric motor shaft area on the right side of the rotisserie. With the motor running, wait 15 to 20 minutes, and then rinse the area with water.
- Clean the residue from the gas holes with a stiff brush. If any holes are clogged, punch out the residue with a small punch or a stiff wire like clothe hanger.

WARNING

- A clean rotisserie with an open flame is very safe, but accumulated flammable grease can always be subject to a flame up. Consequently, a clean rotisserie will

ensure your safety. Also, the appearance of the rotisserie will always be attractive and appealing to your customer and continue to be a source of pride for your establishment, your management and the operators of the rotisserie.

- Do not attempt to clean or touch the internal halogen lamp.
- Do not spray the inside of the rotisserie. The PILOTS are very sensitive to cleaning products. Spray on your cloth and then apply the cleaner in the rotisserie with your cloth.

4. VERIFICATION OF THE UNIT

4.1. RECEPTION OF THE GOODS

Your rotisserie has been packed with care. It is the responsibility of the customer to inspect the equipment upon receipt and take exceptions, if any, before accepting the freight. In case of damage, visible or concealed, the customer will have to notify the trucking company and Rotisol France Inc, upon receipt.

4.2. WARRANTY

The warranty covers parts for one year and labor for six months from the date of shipping. Please consult our terms of warranty.

4.3. QUALITY NOTICE

The installation manual is also enclosed with the unit.