



# Batch Rotisseries



Model N/5.5G



Model N/6.5G



N/7.5G



Model N/7.7G

# TRAINING MANUAL

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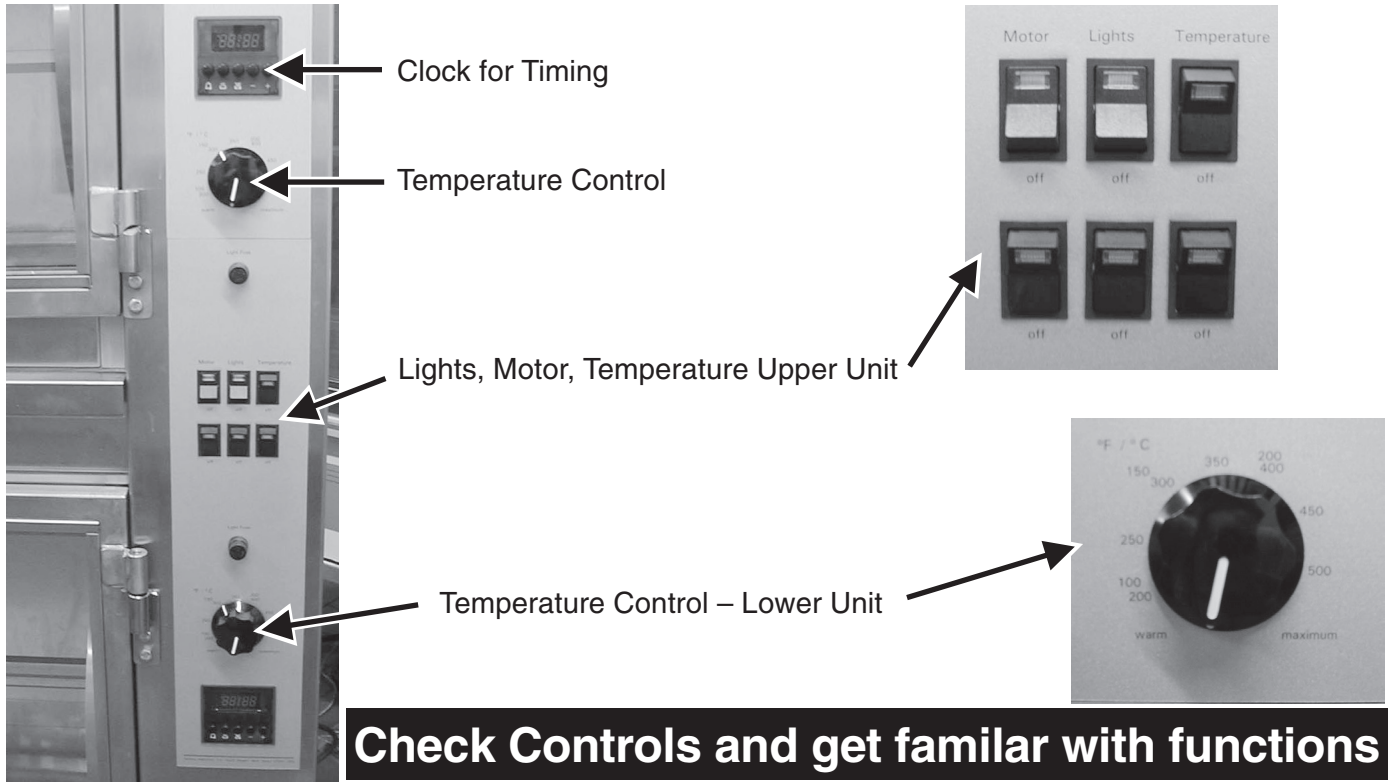
# SET UP

- Take all packing material off.
- Set unit in place.
- **Gas, Electrical and Drain Connections** completed by a Plumber.
- Hood requirements completed.
- Make sure unit is completely sanitized.
- Sanitize all accessories **prior to any cooking.**



- Open Doors – Clean Windows Inside and Outside
- Sanitize inside including Revolving Drum
- Spray interior with “Kote” prior to cooking first batch

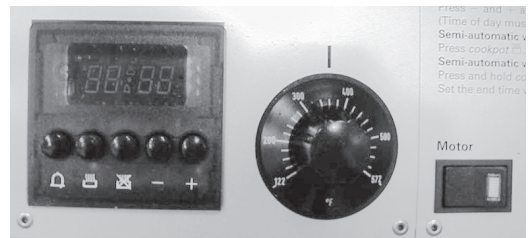
# SET UP



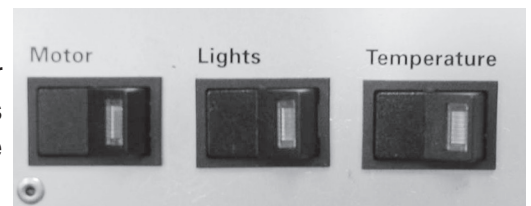
7.7 Full Control Panel



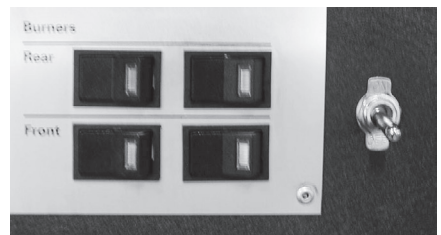
Time and Temperature



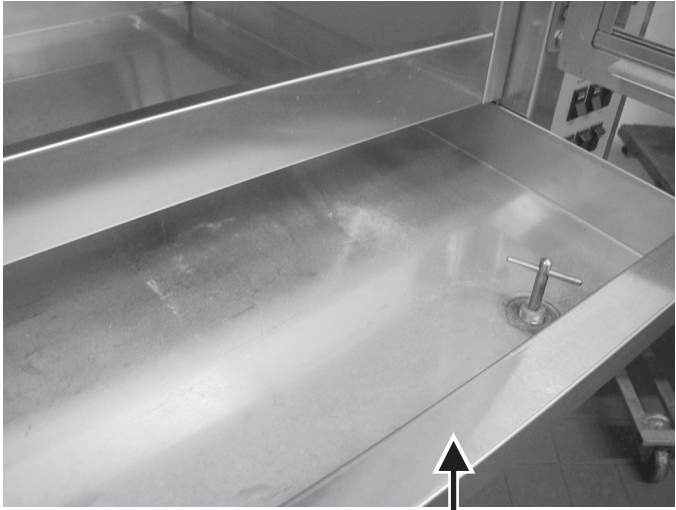
Motor Lights Temperature



Burners ON – OFF Control



# SET UP

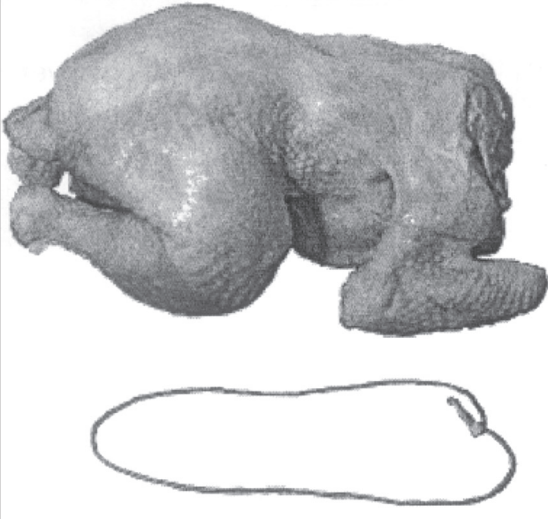


Grease Drawer – Pull Out –  
Make sure Drain is **CLOSED**.  
Add ONE Quart Water Prior to Cooking



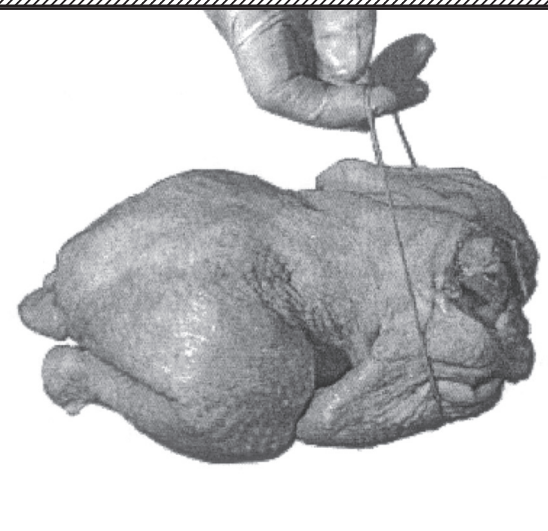
Pour Water into Grease Drawer

# PREPARATION



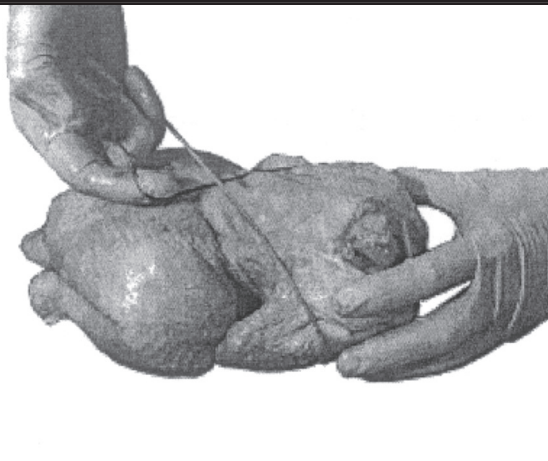
## **Figure 1. Chicken Ties**

When using a “V” or angle spit, it is very important to tie or truss the product being cooked. This prevents the product from moving around the spit and also prevents damage by preventing the legs and wings from flopping. In this section, we will show how to properly truss a chicken. It is important to use a tie to fit the size of the product. In this case, we are tying a 2-3/4 lb. chicken with a 6” tie.



## **Figure 2. Trussing Wings**

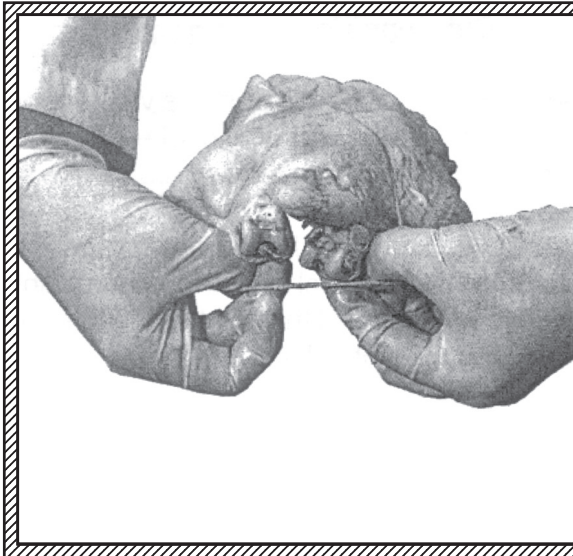
With the back of the chicken facing up, take the tie and wrap it around the breast, making sure to tuck the wings against the breast. Pull on the tie as pictured. You will also need to hold the chicken with your other hand.



## **Figure 3. Trussing Across Back**

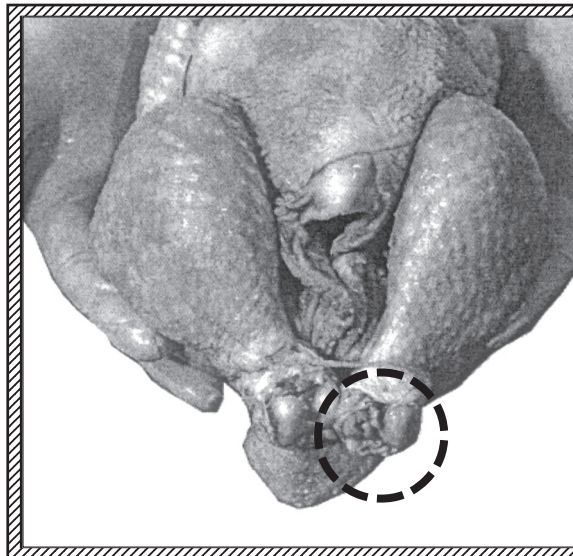
While pulling on the tie, cross the strings so that you make an “X” across the back of the chicken. With the “loop” in your hand, you will now need to tie the legs of the chicken.

# PREPARATION



## Figure 4. Trussing Legs

While pulling on the tie, loop the strings over the legs of the chicken.



## Figure 5. Trussing Legs

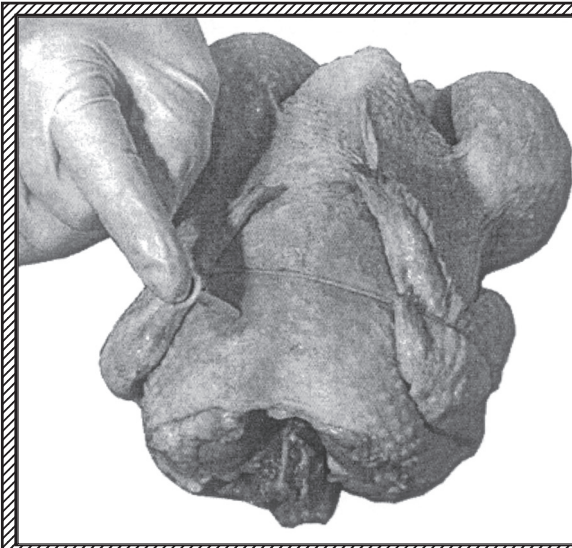
Make sure that both legs are securely held by the tie. If the string is too loose, you can double up the end of the drumstick (legs).



## Figure 6. Trussed Wings

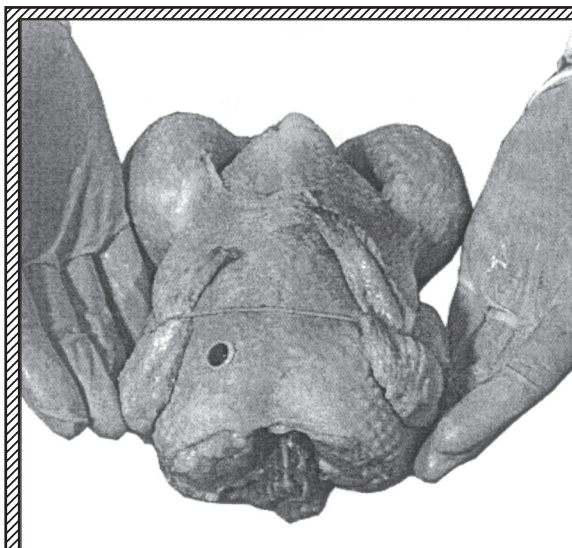
Make sure that both wings are securely held by the tie against the breast of the chicken.

# PREPARATION



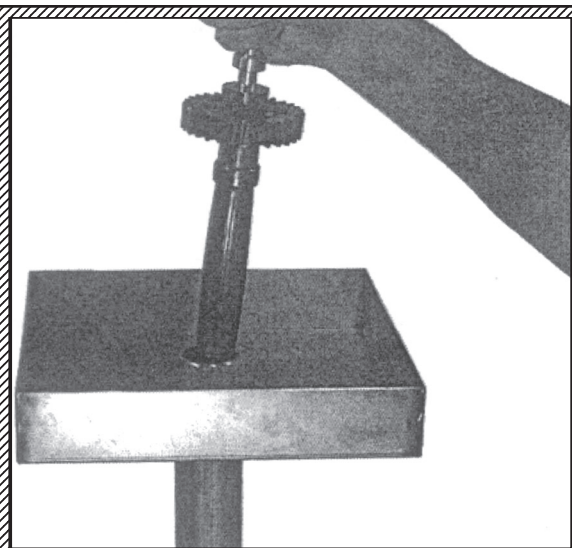
**Figure 7. Pop-up Thermometer**

The only way to tell if a chicken is done is by taking the internal temperature. Since it can be difficult to probe the chickens while they are in the rotisserie, we recommend the use of a pop-up thermometer. These inexpensive items should be placed in the thickest part of the chicken, which is the breast. The thermostat will – “pop-out” when the internal temperature reaches the pop-up thermometers set temperature. Ensure that the pop-up temperature is set @ 180°–185°F.



**Figure 8. Chicken Ready to Spit**

With the chicken trussed and the pop-up thermometer in place, the chicken is ready to be spitted to an angle spit.

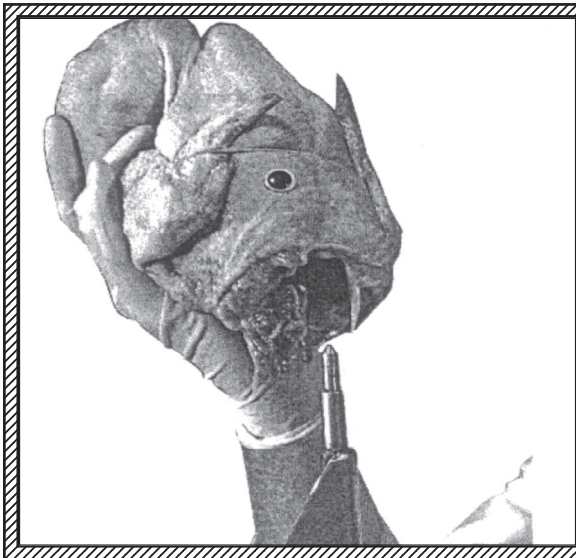


**Figure 9. Using the Angle Spit with Spitting Accessories**

Insert the bottom (handle) of the spit into the Spitting Stand with removable tray. This accessory allows easy spitting of the Angle spit by allowing the operator to work with two hands.

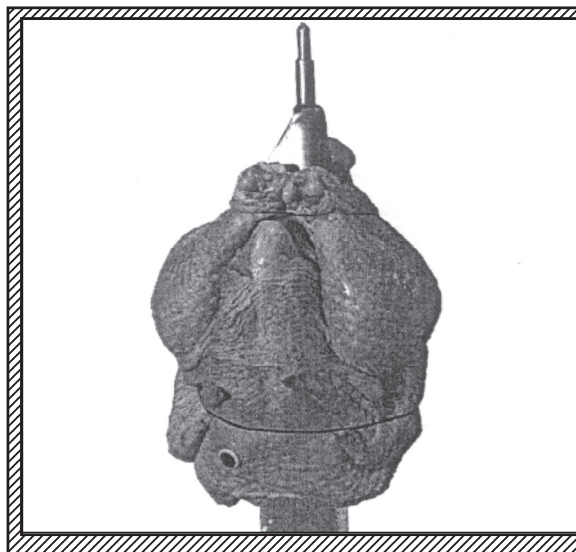
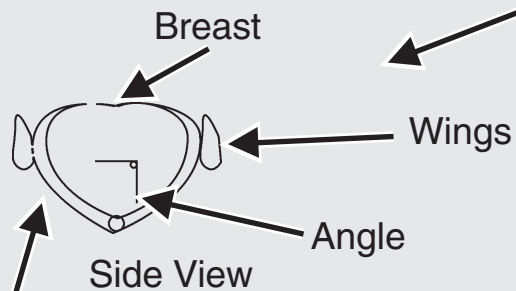


# PREPARATION



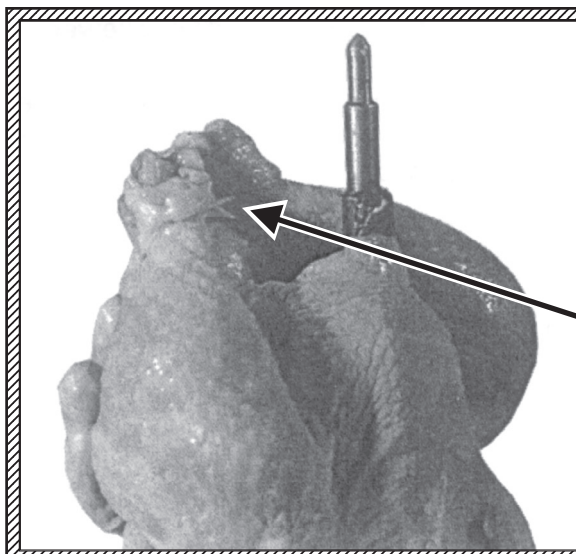
**Figure 10. Spitting a Chicken**

Spit the chicken through the neck cavity. The chicken should be inserted through the “head” (or at least where the head used to be) first. See diagram



**Figure 11. Chicken Position on Spit**

When spitting the chicken, **make sure that the breast is sitting on the flat, exterior side of the spit.** Notice on the picture how the breast is not directly on the rounded corner of the spit, but above one of the flat parts of the “V”. It is also important to **note that the legs (and the tie) must sit on the same flat side of the spit.** This picture shows exactly how the chicken should look when spitted.



**Figure 12. Incorrectly Spitted Chicken**

This picture shows a chicken with the legs improperly placed. Note how the chicken seems to hang to one side. When spitted this way, the chickens will tend to “bounce” up and down causing the chicken to breakup.

See how the legs are below the Spit (incorrect).

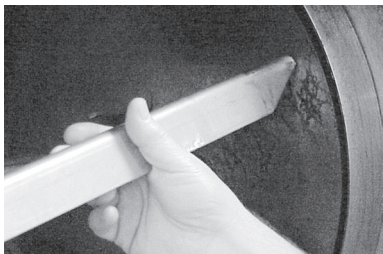
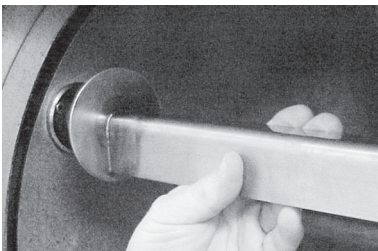
# PREPARATION



## **Figure 13. Complete Spit**

After inserting the first chicken, push it all the way to the bottom of the spit and add the next chicken.

**Depending on the size of the birds** and on the rotisserie model, each spit will accommodate three to 5 chickens. Once completed, the spit is ready to be placed in the rotisserie.



## **How to Install Angle Spits**

# COOKING



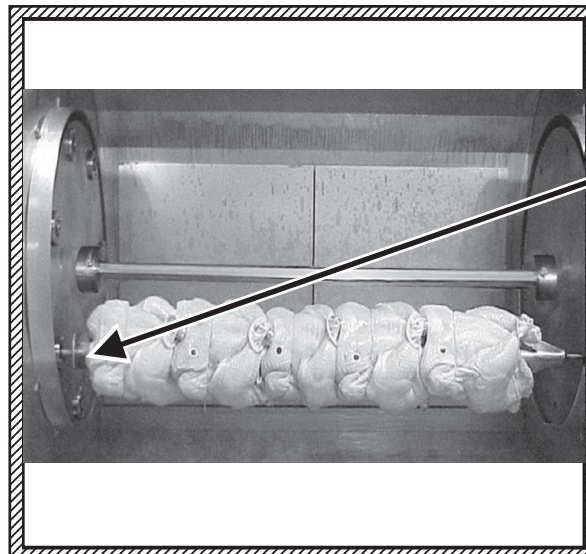
**Figure 1.**

**Chicken on Spits Ready to go into Rotisserie.**



**Figure 2.**

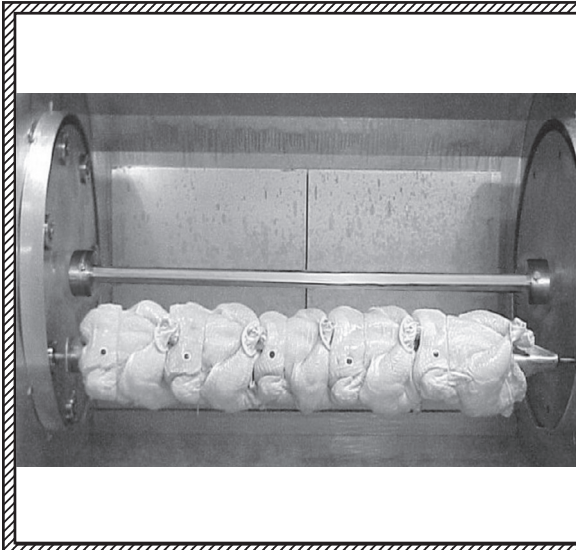
**Put RIGHT Side in First**



**Figure 3.**

**Left Side in Drive Mechanism**

# COOKING



**Figure 4.**  
**Spit Fully Inserted  
and Locked into Position**



**Figure 5.**  
**Fully Loaded with Product**



**Figure 6.**



**Press**

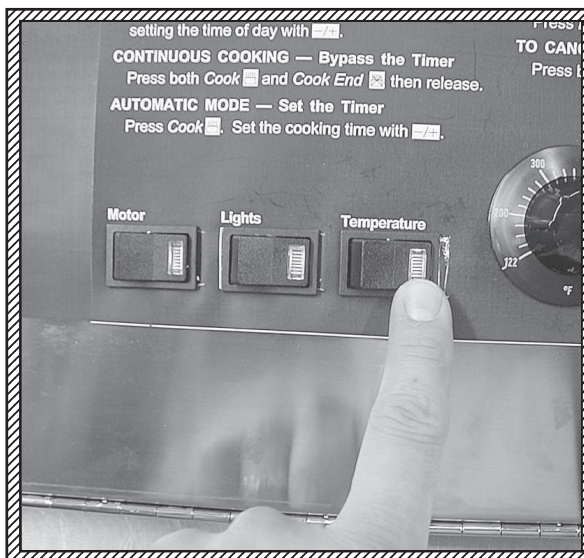


# COOKING



**Figure 7.**

Press  or  to set cook time.  
Set between 1 hour and 1 hour 30 minutes.



**Figure 8.**

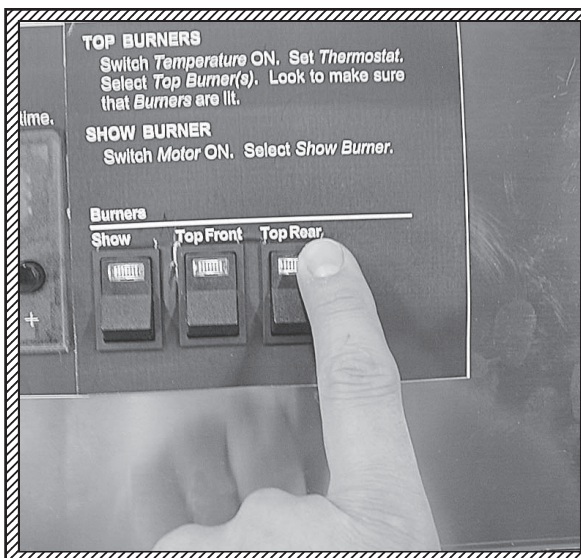
Press  button showing light on.



**Figure 9.**

Set  to desired setting.  
572°F recommended

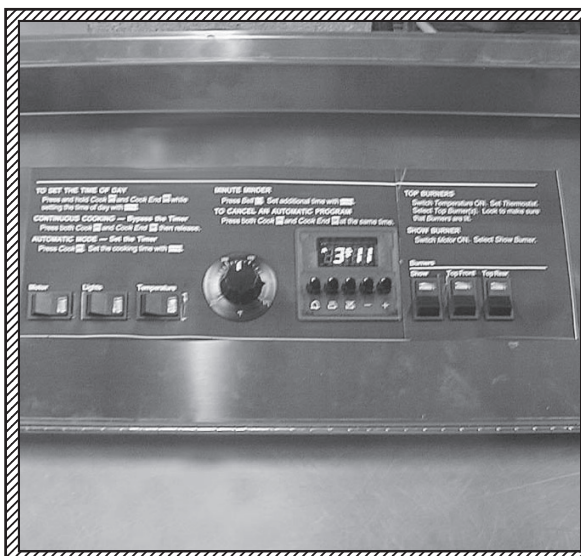
# COOKING



**Figure 10.**

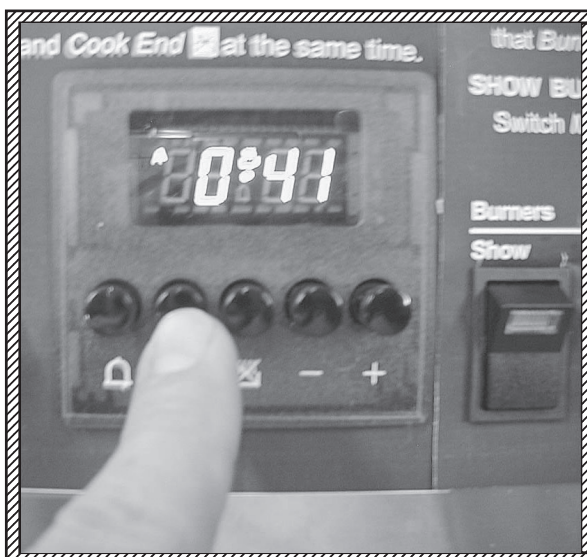
Press  and  buttons.

Look to top of oven, make sure both burners are lit and glowing red



**Figure 11.**

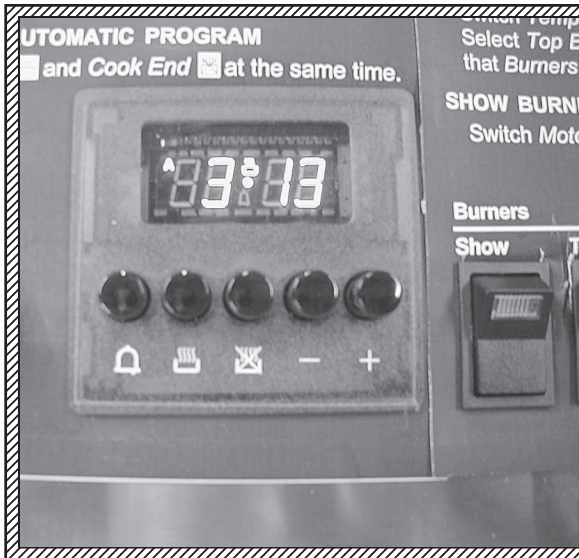
Panel showing all burners on. Showing burners and lights on with motor engage.




**Figure 12.**

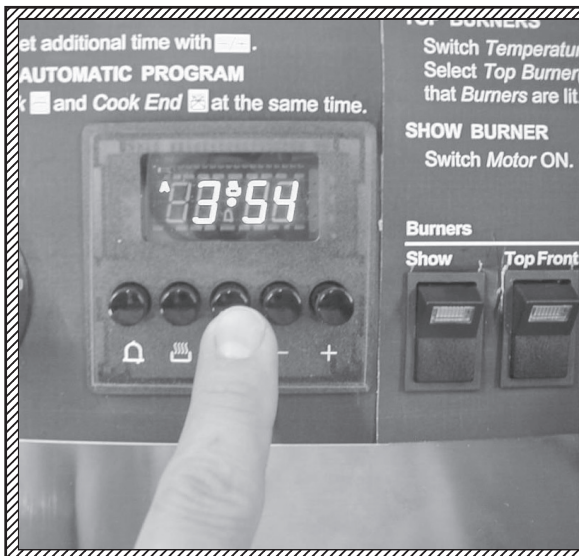
Press  button to view time remaining.

# COOKING




**Figure 13.**



Press  button to view what time product will be finished.

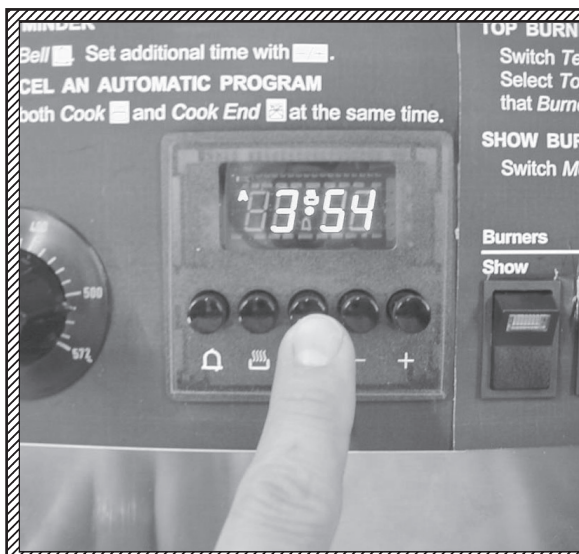


**Figure 14. Before or After a Cooking Cycle**


To set buzzer volume.

Press  and  buttons at the same time then release.

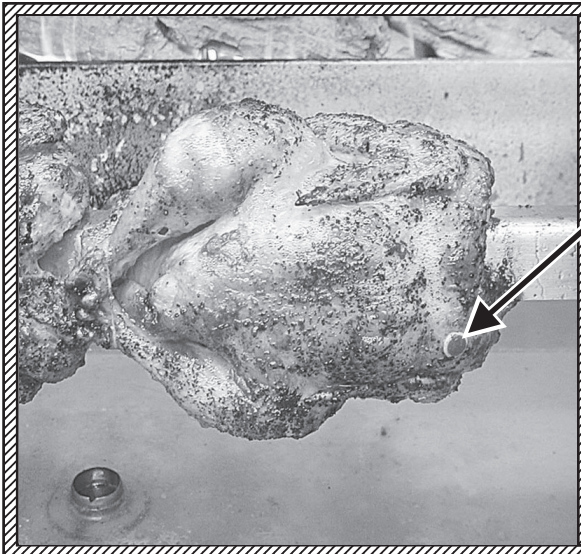
Continue to press  and , then release until you achieve the volume you want in the deli.



**Figure 15.**

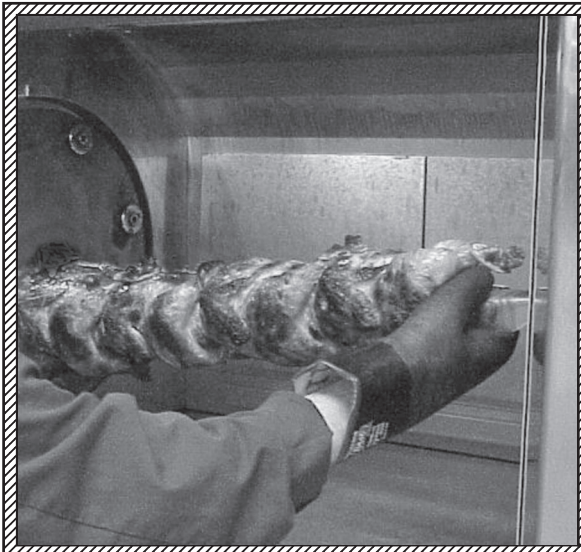
As cook cycle completes, top front and rear burners go off automatically. Press  to turn buzzer off.

# COOKING



**Figure 16.**

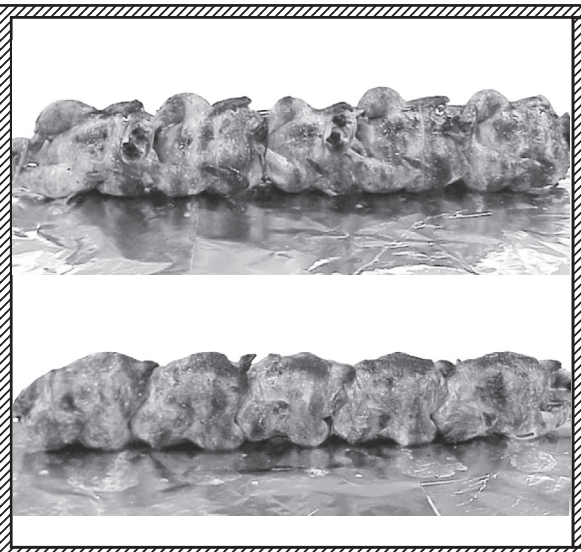
**Pop up thermometer will indicate chicken is done. Check with a thermometer to insure inside is 180°F at the thigh or higher.**



**Figure 17.**

**Using heavy duty gloves, remove the product as shown. Right Side first then Left Side.**

**NOTE: Hot gloves used are insulated inside and rubber coated outside – call the factory or distributor and order two pairs.**



**Figure 18.**

**Chickens Ready to be placed in Dome Containers or Grease Proof bags.**



# MERCHANDISING

**DO NOT LET CHICKENS COOL DOWN BELOW 150°F**

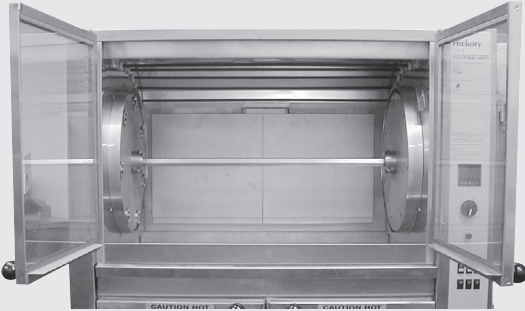
Put in Warmer "Immediately" after cook cycle completed  
chickens should "Never" go below 150° when  
placed on Warmer



**Always have chickens ready for customers.**

**Put Warmers in Strategic Position for  
Best Customer Purchasing.**

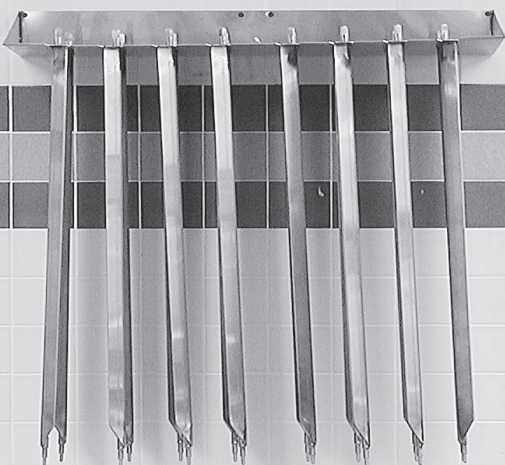
# CLEAN-UP



- Open Doors
- Remove all Spits – Clean and Sanitize
- Clean and Sanitize inside unit



- Drain all liquid (grease and water) from Drip Pan
- Clean and Sanitize interior



- Clean and Sanitize all Spits and hang on the Spit Rack as shown or Place Spits in a drawer beneath the Rotisserie.

# CLEAN-UP



- Make sure unit is completely sanitized.
- Sanitize all accessories **prior to any cooking.**
- Ready for next shift

# Check List

- Take all packing material off
- Set unit in place
- Gas, Electrical and Drain Connections completed
- Hood requirements completed
- Make sure unit is completely sanitized
- Sanitize all accessories prior to any cooking
- Install bulb and place cover in position
- Check all burner control
- Castors in place
- Light pilot lights
- Correct way to engage gear
- Trussing and Spitting Chicken
- Loading Skewers
- Clean-up procedures

