



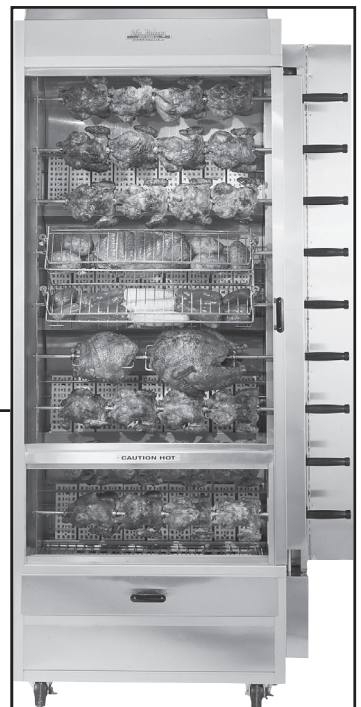
Continuous Rotisseries



N7/PLH



N/45WDG-PLusRH



N/9GRH

TRAINING MANUAL

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SET UP



Ceramic Bricks
"Do Not Drop"

- Take all packing material off.
- Set unit in place.
- **Gas connections adhering to local and state codes to be completed by a licensed plumber**
- Hood requirements completed.
- Make sure unit is completely sanitized.
- Sanitize all accessories **prior to any cooking.**

SET UP



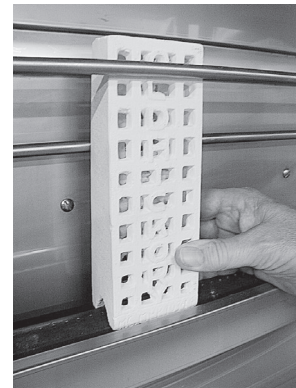
Install Round Knob



Packing removed



Install ceramic bricks

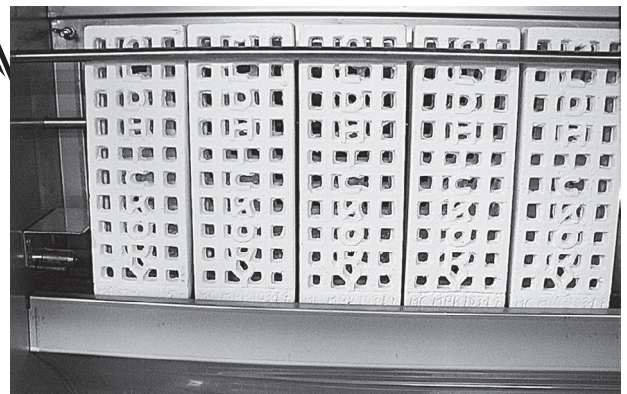


Bricks in place

Reverse loading door handle

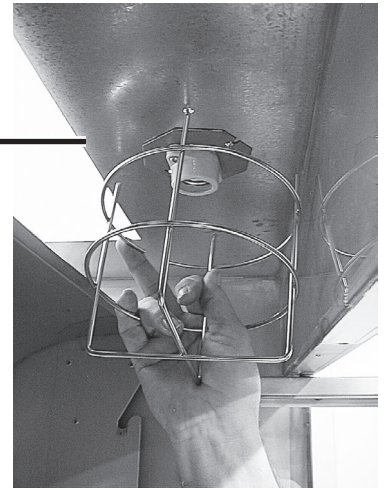


Check drip pan plug
MUST BE CLOSED

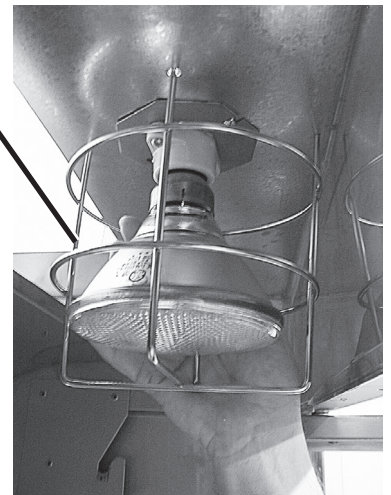


Note spacing on bricks
about 1/8" to 1/4"

SET UP



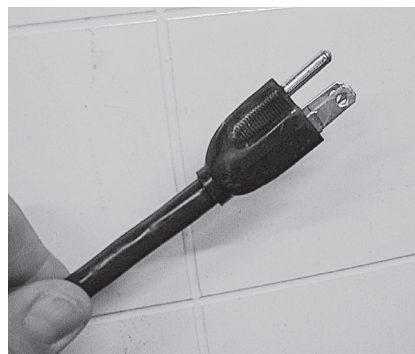
Remove light cover as shown



Install bulb and place cover in position as shown

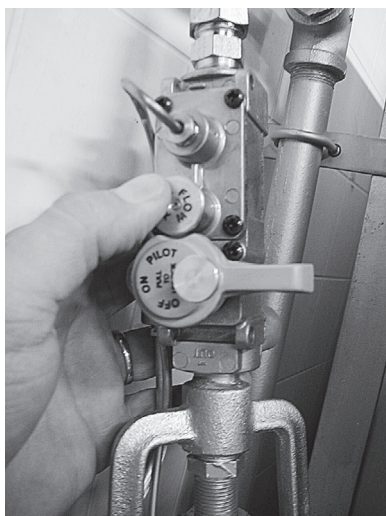


Lock **Front** casters in place



Plug into 120 volt - Power to Controls
Cord on Back

SET UP

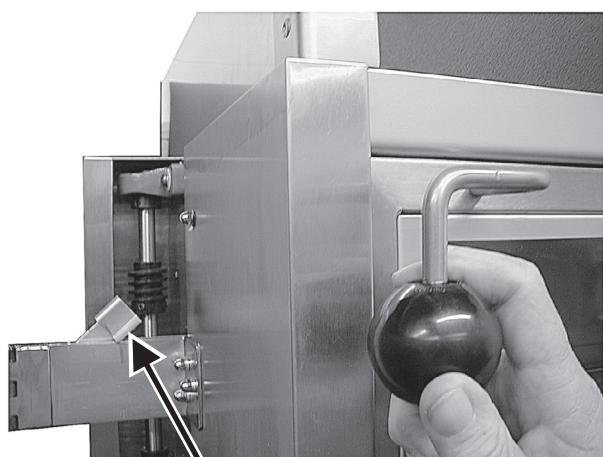


Light pilot lights

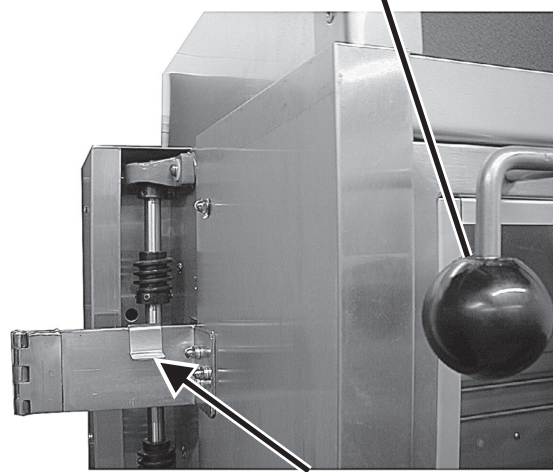
Read Instruction Manuals, have Plumber bleed gas lines of air



Close the front door



Door Closed
Latch unlocked



Closed with Latch in proper position

PREPARATION

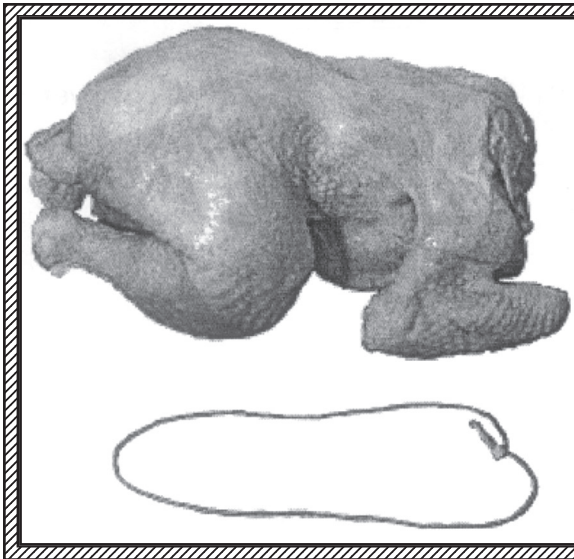


Figure 1. Chicken Ties

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.

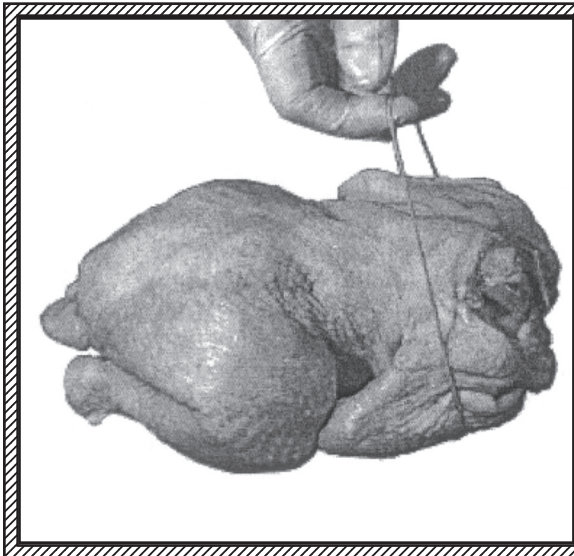


Figure 2. Trussing Wings

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.

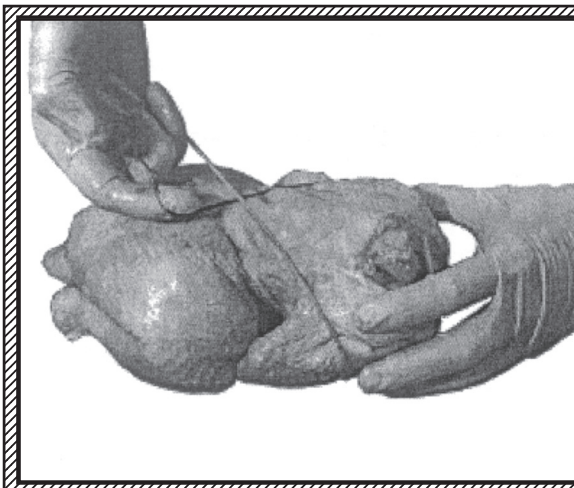


Figure 3. Trussing Across Back

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.

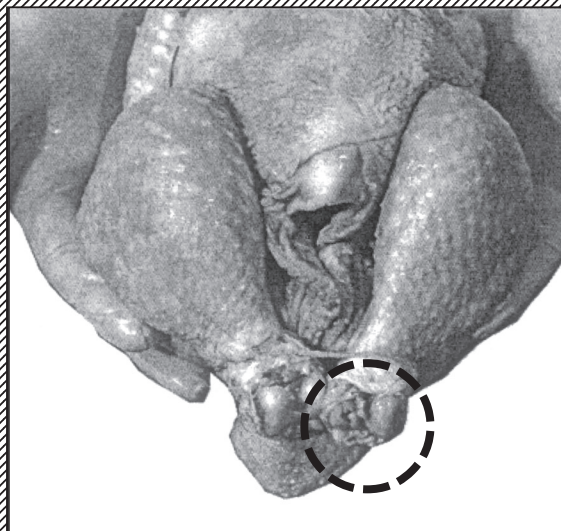


Figure 5. Trussing Legs

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).

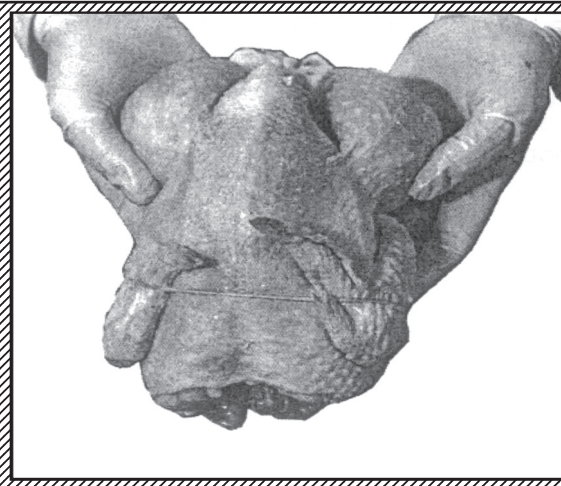


Figure 6. Trussed Wings

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.

PREPARATION

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.

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

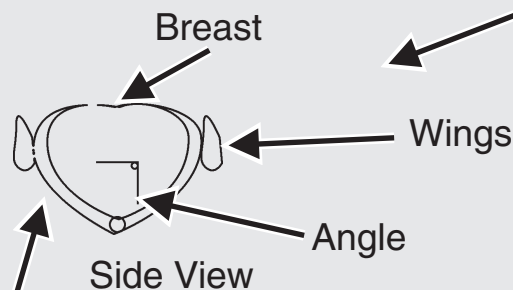


Figure 11. Chicken Position on Spit

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.

PREPARATION

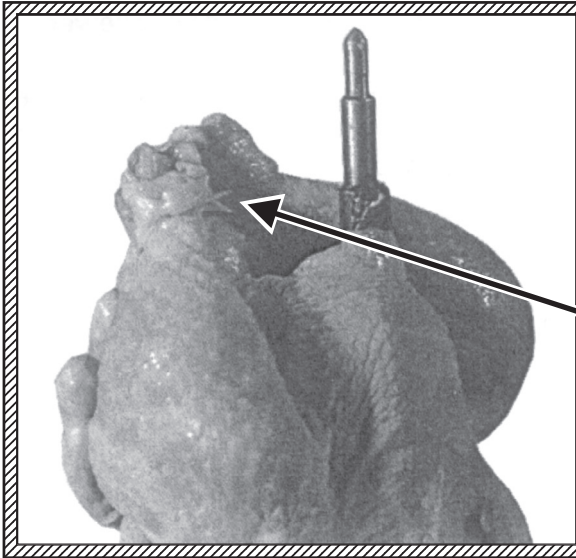


Figure 12. Incorrectly Spitted Chicken

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).

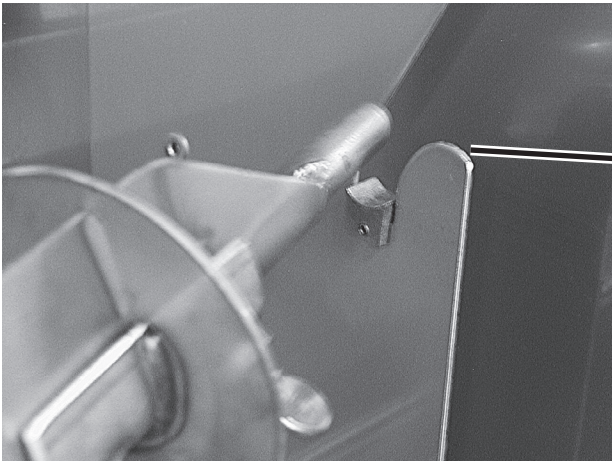


Figure 13. Complete Spit

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.

PREPARATION

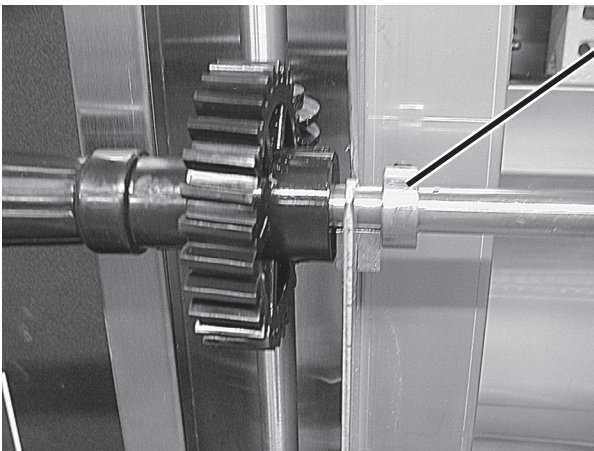


Pointed End of Angle Spit In First into machine

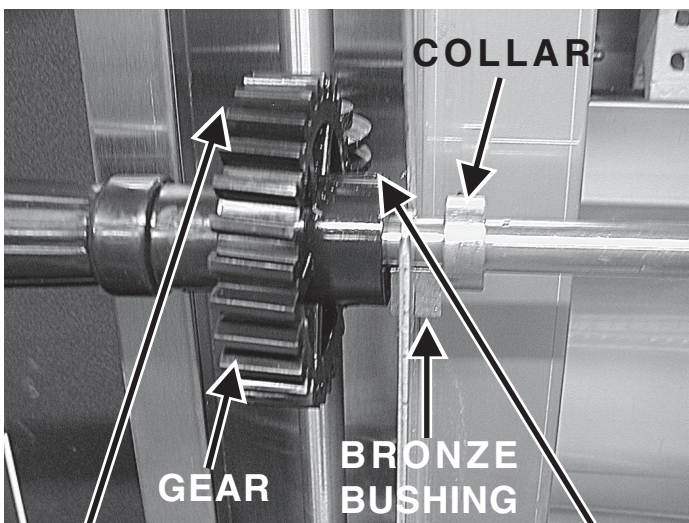


Loading Door

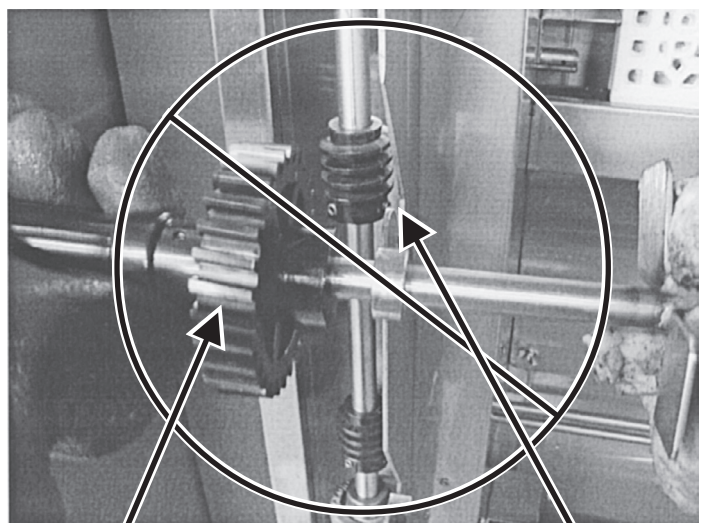
Front Pivot Glass Door



Insert gear side and engage properly on Drive side of machine



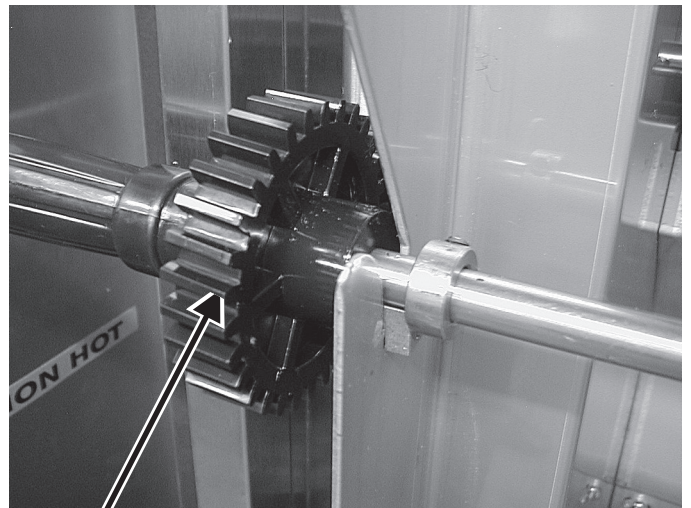
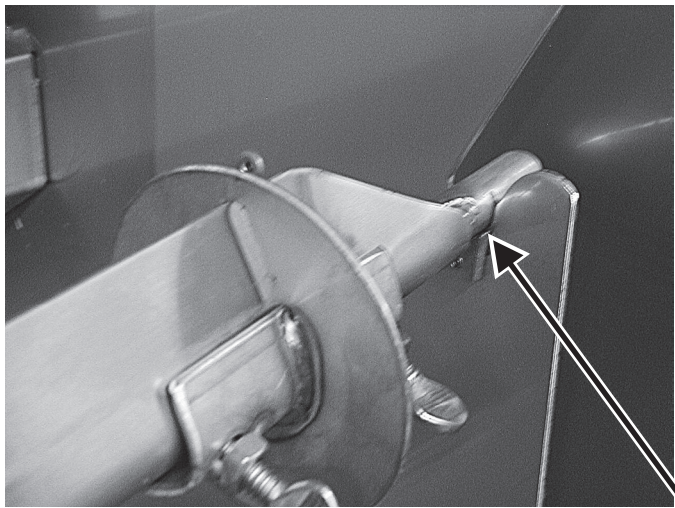
CORRECT WAY TO ENGAGE GEAR



GEAR PUT IN INCORRECT WAY

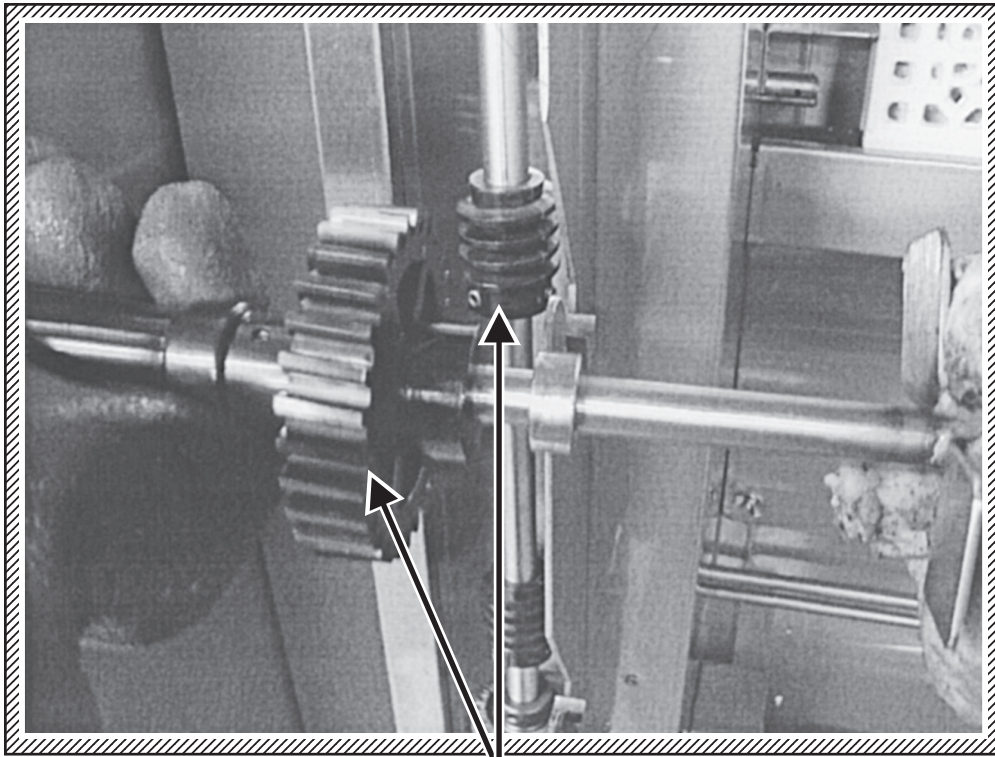
Bronze bushing ALWAYS between gear and roller

PREPARATION



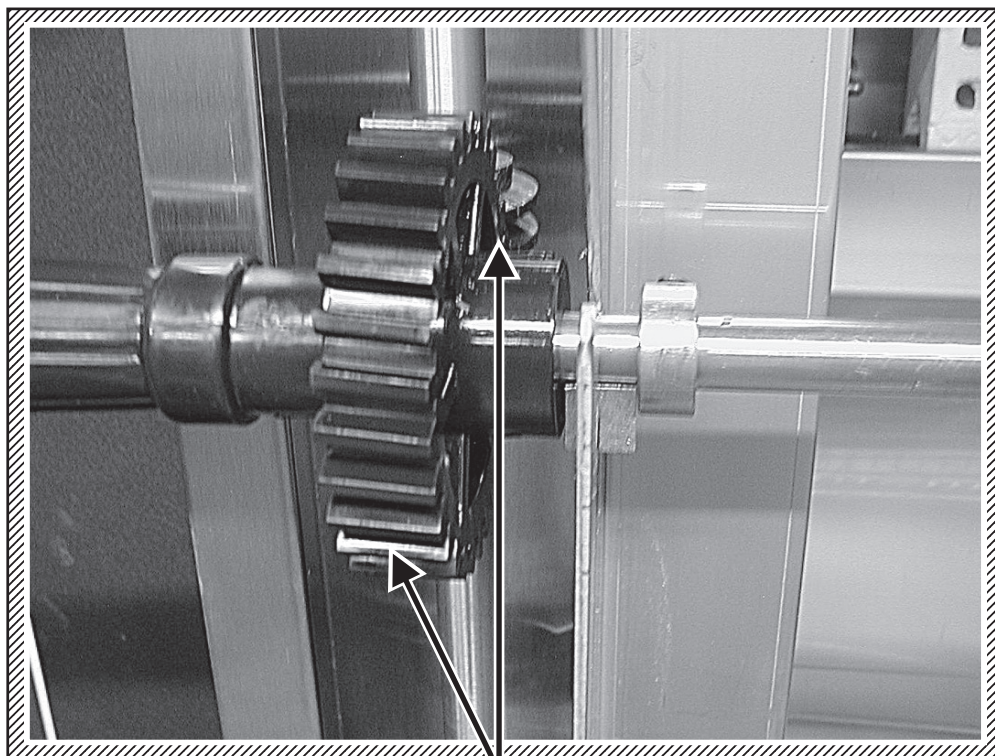
Loading skewers into Continuous Cooking Rotisserie.
Pointed end first - then gear end

PREPARATION



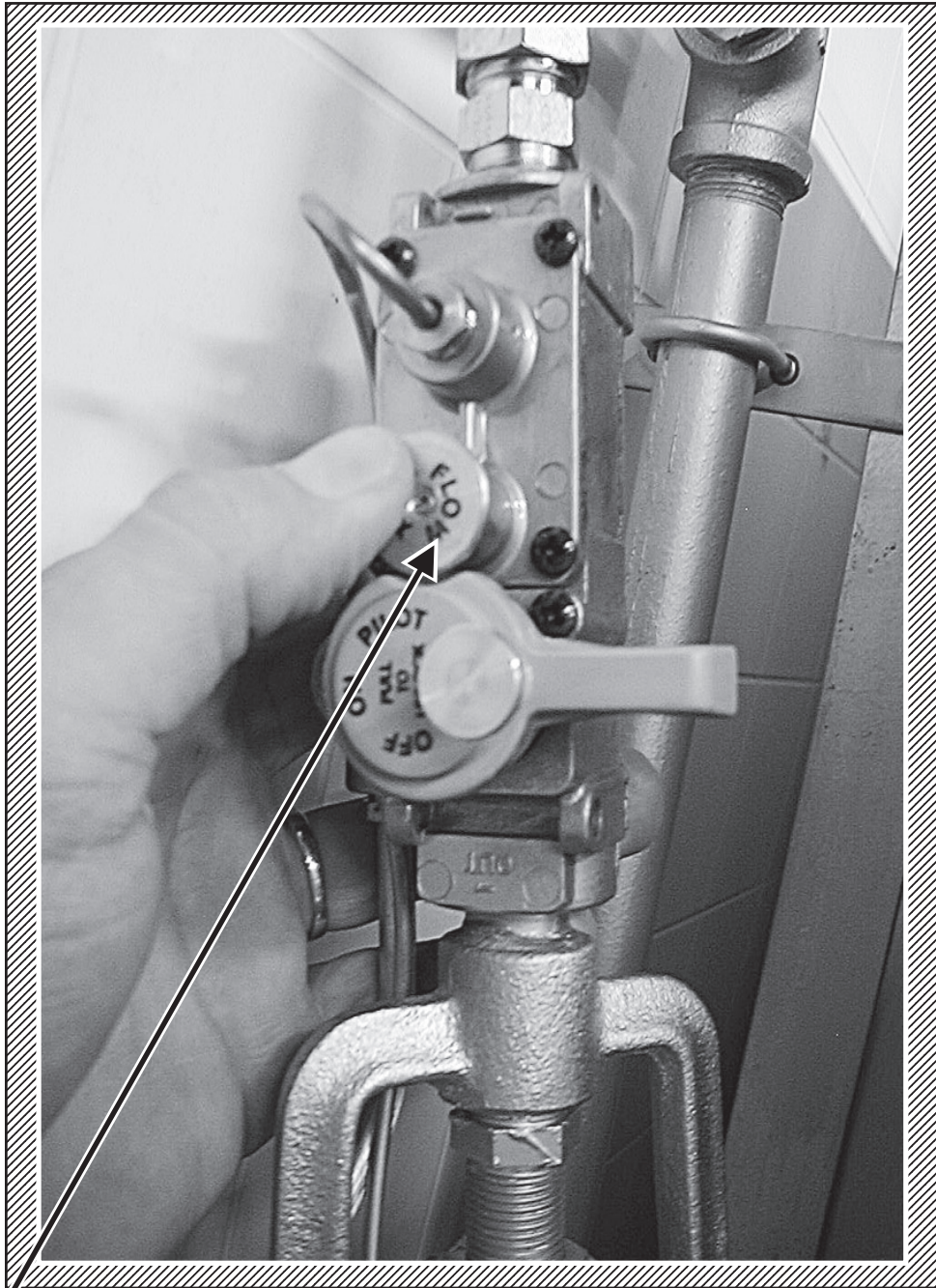
INCORRECT

MAKE SURE GEAR IS SEATED PROPERLY AS SHOWN



CORRECT

PREPARATION



Check and make sure pilots are lit
and controls are in proper position

(Pilot lighting Position shown)

PREPARATION / COOKING



Turn on Lights and Motor

NOTE: * BEFORE LOADING SPITS, ENSURE MOTOR SWITCH IS ON! *

PREPARATION



7G loaded with product

PREPARATION / COOKING

During Cooking

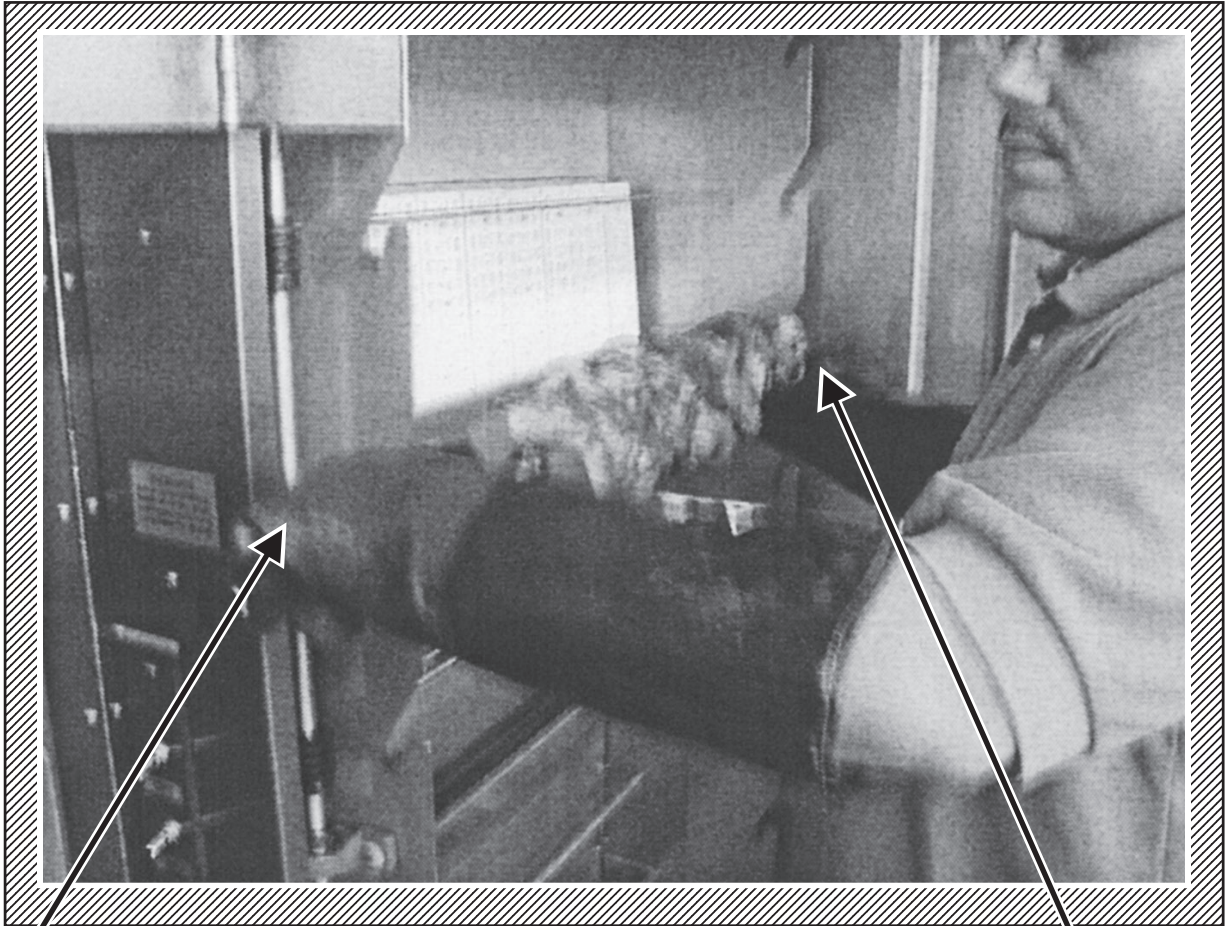
Ensure Drip Pan has water and refill if necessary before loading new product, wipe the inside glass – this will minimize fat/grease accumulation on glass.



When bird reaches 180°F at the leg and thigh, put on heavy-duty gloves and hold spit as shown. Remove from rotisserie and put in warmer “Immediately”.

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

PREPARATION / COOKING



When Removing Chickens

- Take out Gear Side First -

Then Take out the Pointed Side

DO NOT LET CHICKENS COOL DOWN BELOW 150°F

Put in Warmer "Immediately" after cook cycle is completed

Chickens should "Never" go below 150°

when placed in Warmer

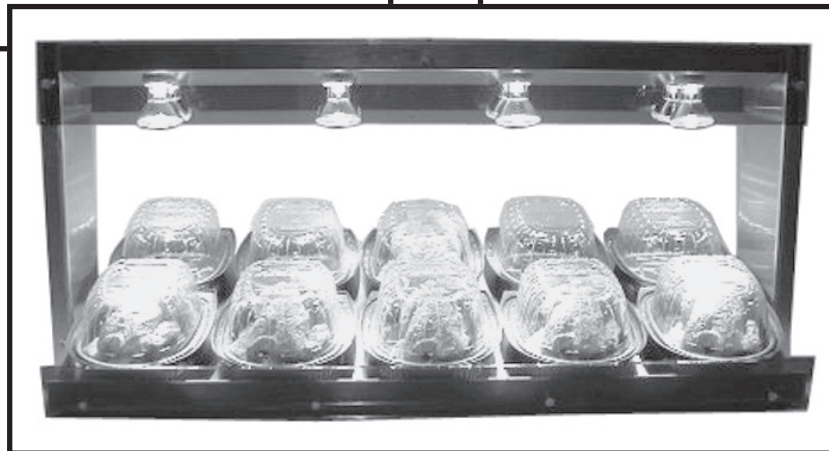
PREPARATION / COOKING



DWK40



DWPK40



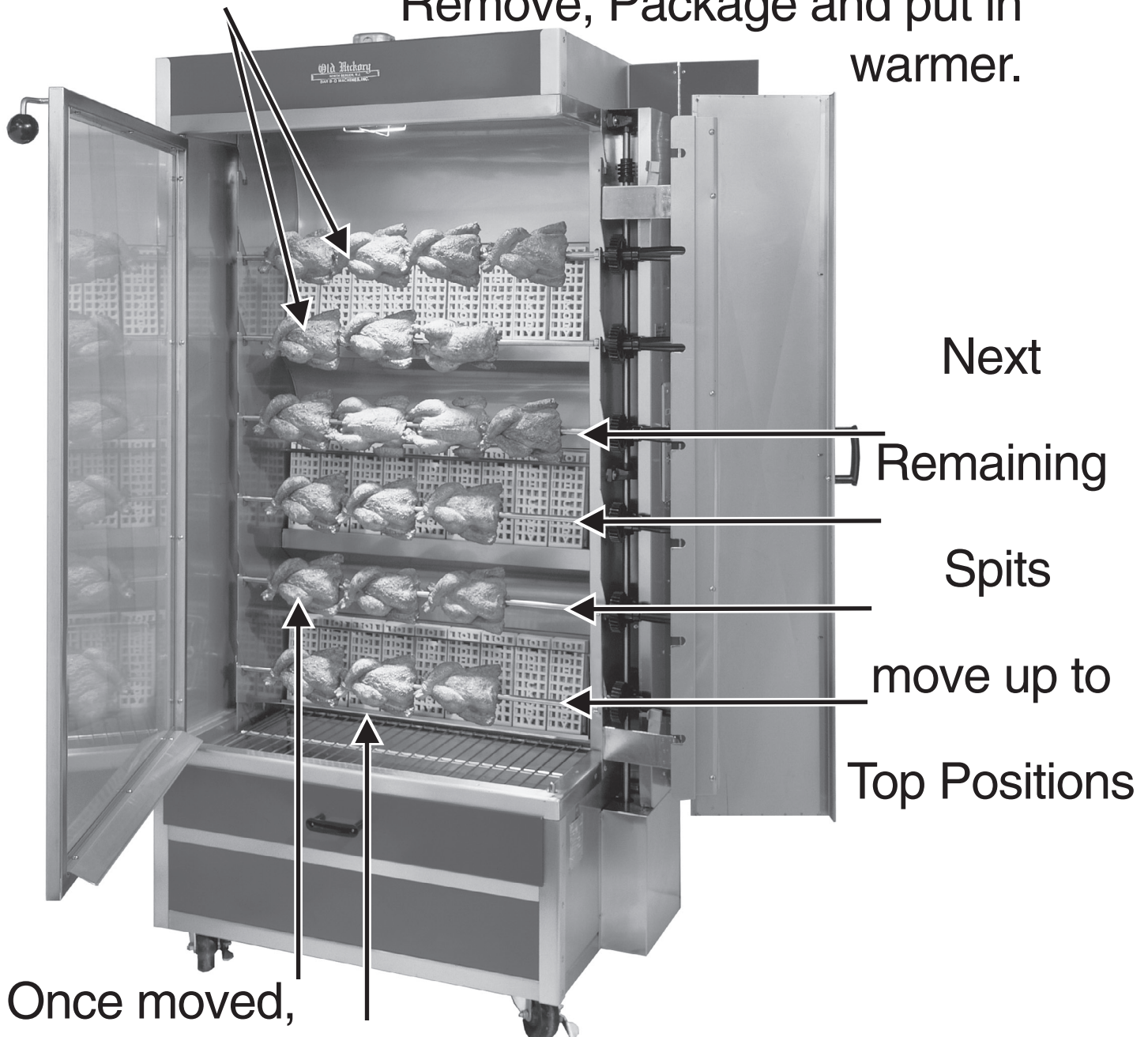
DWCT40

**Always have chickens ready for customers.
Put Warmers in Strategic Position for
Best Customer Purchasing.**

COOKING

Top Spits will be completed first.

Remove, Package and put in warmer.



Next

Remaining

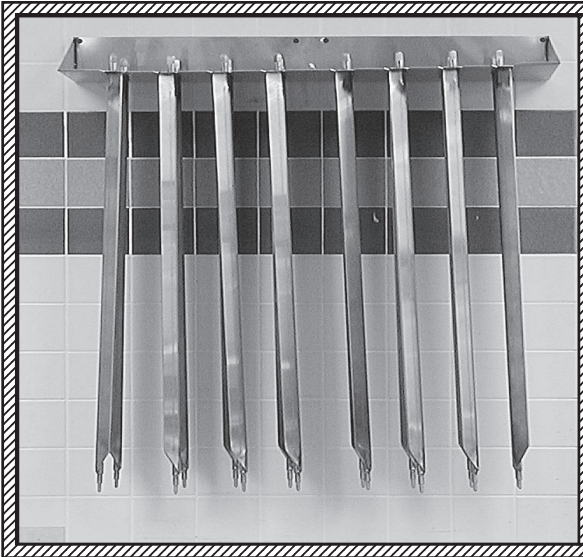
Spits

move up to

Top Positions

Once moved,
“Add” more Spits to the Bottom Spit positions
to continue the Cooking Process.

CLEAN-UP



- Clean and Sanitize all Spits and hang on the Spit Rack as shown or Place Spits in an appropriate location



DAILY

- **Windows** - wash both sides with soap and water or approved glass cleaner.
- **Remove bottom Grill, Wash and Sanitize**
- **Empty Grease Drawer, wash sanitize**
- Ceramic Bricks - Heat will keep these Clean and Sanitized. No need to remove
- **ALL metal surfaces** – cleaned with approved cleaner or degreaser

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. This includes tape, paper, vinyl paper on all surfaces.
- Set unit in place
- Have Gas connections completed by a licensed plumber. Have plumber bleed the lines of air and light the pilots.
 - Gas pressure
 - Natural Gas min 7"
 - LP Gas min 14"
 - Working Pressure
 - Nat Gas 5.5"
 - Lp Gas 10.5"
- Hood requirements completed and in accordance to local and state codes
- Make sure unit is completely sanitized – This is necessary for all food contact areas
- Sanitize all accessories prior to any cooking
- Install ceramic bricks
- Note spacing on bricks 1/8" to 1/4"
- Install bulb and place cover in position
- Burner control – Ensure you read the manual and are familiar with the instructions.
- Secure Casters in place
- Light pilot lights - if not lit by plumber
- Engaging gears properly
- Trussing and Spitting Chicken
- Loading Skewers
- Clean-up procedures

