



# **GAS ROTISSERIE**

## **GRANDES FLAMMES RANGE**

<b>1375.8</b>	<b>1375.5</b>	<b>1375.2</b>
<b>975.8</b>	<b>975.5</b>	<b>975.2</b>

### **TYPE A**

**CERTIFICAT D'EXAMEN CE DE TYPE**  
**N°1312CL4942**

## **USER MANUAL**



Membre de la Chaîne des Rôtisseurs



## 1.1 **ROTISSERIE MODELS AVAILABLE**

Rotisserie range "Grandes Flammes" gas powered with electrical power of 230V ~60Hz

### 1. Specifications

- 1.1. Name of Appliance : Grandes Flammes Millennium
- 1.2. Manufactured by : Rotisol
- 1.3. Certificate holder : Rotisol
- 1.4. Certificate number :
- 1.5. Date : November 2014

### 2. Type

Gas or electrical Rotisserie finished in stainless steel or coloured enamel with visible flames – with either 1, 2 or 3 burners depending on the size of the unit. Available options include base cabinet, heated base cabinet, castors with brakes, protective roof. The unit also has a variety of different spits (accessories) to cook different types of meat.

The units are for professional use and should only be used by qualified personnel.

Before starting any operation, please see these instructions. We suggest a copy is made available near the rotisserie.

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

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

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

Work carried out on the electrical parts must be performed by qualified personnel in accordance with the standards.

The company is not liable for damages if:

- Non-compliance with standards
- Incorrect installation
- Non-compliance with guidelines on maintenance
- Unauthorized modifications
- Installation of non-original spare parts
- Installation and use of the rotisserie different from those provided by the manufacturer.

## 1.2. AUSTRALIAN GAS ASSOCIATION APPROVED

The “Grand Flammes” Millennium Range of gas rotisseries is now fully AGA approved.

All units will be supplied fully certified.

Our AGA approval number is 8160.

**Nominal Gas consumption (Mj/h) table**

Model Number	Gas Type	Inlet Pressure (kPa)	Test Point Pressure (kPa)	Injector Size (mm)	Total NGC (MJ/h)
975.2	Natural gas	1.13	1.00	1 x 3.10	48.6
	Propane LPG	2.75	2.75	1 x 1.65	37.8

975.5	Natural gas	1.13	1.00	2 x 3.10	97.2
	Propane LPG	2.75	2.75	2 x 1.65	75.6

975.8	Natural gas	1.13	1.00	3 x 3.10	145.8
	Propane LPG	2.75	2.75	3 x 1.65	113.4

Model Number	Gas Type	Inlet Pressure (kPa)	Test Point Pressure (kPa)	Injector Size (mm)	Total NGC (MJ/h)
1375.2	Natural gas	1.13	1.00	1 x 4.00	79.2
	Propane LPG	2.75	2.75	1 x 2.30	75.6

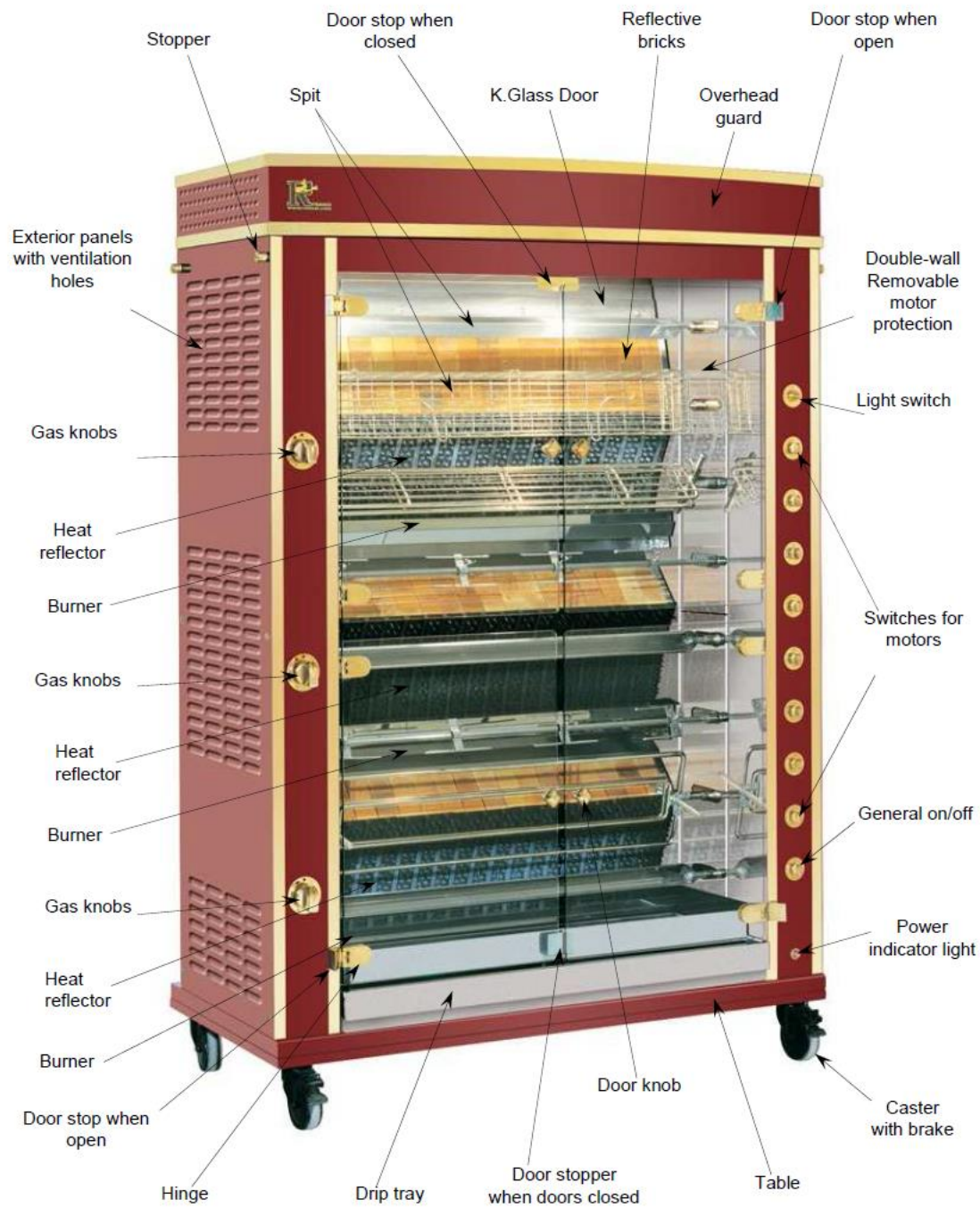
1375.5	Natural gas	1.13	1.00	2 x 4.00	158.4
	Propane LPG	2.75	2.75	2 x 2.30	151.2

1375.8	Natural gas	1.13	1.00	3 x 4.00	237.6
	Propane LPG	2.75	2.75	3 x 2.30	226.8

**Overall Dimensions**

Ref #	Length (mm)	Depth (mm)	Height (mm)	weight (kg)	Gas power (kw)	Electrical power (kw)
1375.8	1425	625	1645	300	45	0,64
1375.5	1425	625	1160	190	30	0,55
1375.2	1425	625	800	100	15	0,49
975.8	1025	625	1645	195	30	0,44
975.5	1025	625	1160	140	20	0,35
975.2	1025	625	800	70	10	0,29

### 1.3. ROTISSERIE GRANDES FLAMMES 1375.8



## 1.4 FEATURES OF GRANDES FLAMME MODELS

- Enamel + stainless steel (standard version)
- Enamel + stainless steel + brass or chrome trim (deluxe version)
- Each spit (8, 5 or 2 spits depending on the unit) is adjustable to control the distance between the flame and the products being cooked.
- Each spit has an individual motor 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.
- Gas valves and electrical switches chrome or solid brass.
- K security glass doors with doorstoppers.
- Interior lighting by 2 halogen lamps.
- Integrated drip tray with drainage tap.
- Exterior panel with ventilation grills.
- Heat reflector on top of the rotisserie with ventilation holes.

## 1.5. BASE CABINET- OPTIONS

- Base cabinet with inner shelf and pull out work table.
- Heated base cabinet with pull out drawer and removable work table
- Heated base cabinet with pull out drawer and hydrometric control.
- Base with 4 wheels of which 2 with brakes.

## 1.6. ACCESSORIES – OPTIONS

- Protective roof.
- Special colour of the facade or the body.
- A variety of spits (prongless spit, poultry spits, turkey spits etc).
- Raised rack for meat storage over the drip pan.
- Stainless steel tray with elevated sides for removing meat from the spits.
- Cooking grill for spare ribs.
- Vertical spit system for vertical cooking, accessories for the spit system.
- Adaptation with an alternative / continuous motor

## 2 STARTING UP / OPERATION

### 2.1. OPERATING INSTRUCTIONS

- The rotisserie should be used by qualified personnel.  
It is essential to keep the glass doors closed during use to prevent grease splatter and for the correct operation of the rotisserie.
- **NB** Fill the drip tray with water 2.5 cm. There should always be water in the tray.
- Light the burners 15 minutes before use, so that the tips of the spikes turn red.
- It is recommended to wear cooking gloves, an apron and a hat to use the rotisserie.
- The maximum load of a pin must not exceed:  
6 kg in a rotisserie 975.8, 975.5 and 975.2  
12 kg in a rotisserie 1375.8, 1375.5 and 1375.2

Slide the chickens onto the spit. Make sure they are tied correctly

Load the spit inside the rotisserie. Angle the spit and place left front end first and place the other end into the motor gear.

Turn on the main electric switch on the bottom right of the rotisserie.

#### Warnings:

**DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION DO NOT MODIFY THIS APPLIANCE**



## SETTING UP THE SPITS



Insert the end of the spindle into the bearing located on the left panel



Now insert the right hand side into the hex shaped fitting which is attached to the motor



Lastly, put the left cylindrical end of the spindle into the groove in the wall panel

## Setting up and emptying the lower drip tray



Open the glass doors and slide in the drip tray at the bottom of the unit



To drain the fat, slide the drip tray out of the unit and lift the drip tray slightly to angle towards the drain.



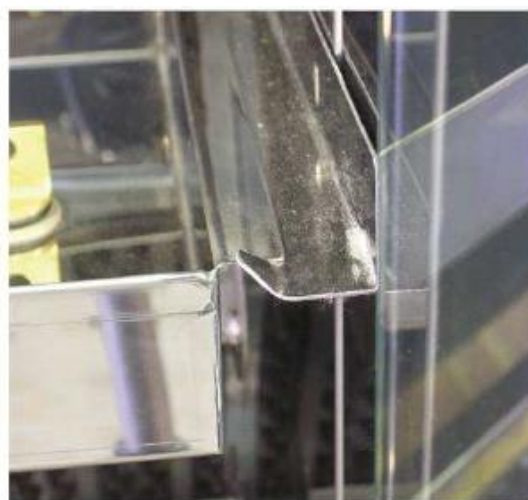
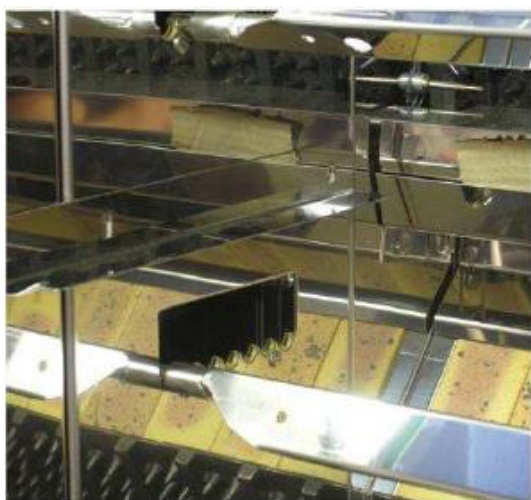
Place a small tray underneath the drain and remove the drain plug to empty the fat  
Replace the drain plug after cleaning the tray and place back into the rotisserie.



## Setting up and emptying the intermediate drip tray



Open the glass doors .Place the notches of the two side support brackets into the holes provided.



Place the tray onto the brackets and push the tray until it is held by the notches on the brackets





## Installation of the baffle vent



Place the deflector so that the two braces are directed upward with the open vents facing the rear.

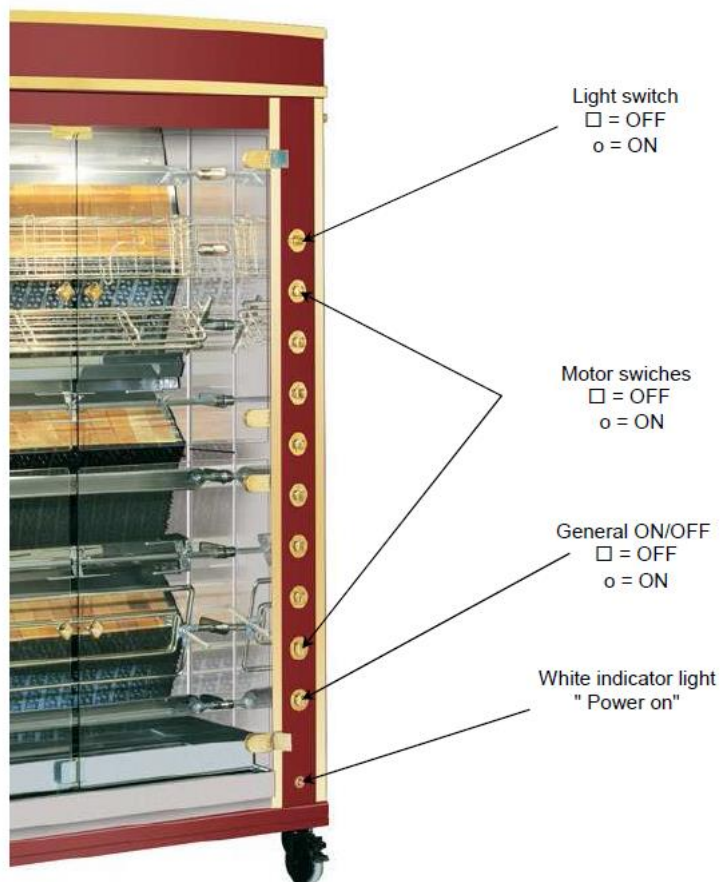


Slide the deflector into the slide brackets on the top of the rotisserie...



Push until it stops.

## 2.1.1 Control Panel



### 2.1.2. INSTRUCTIONS FOR USE

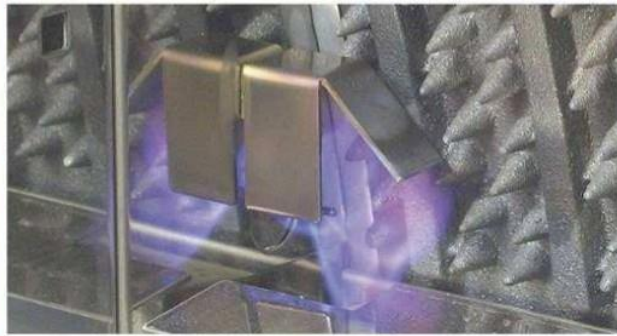
1. Check the electrical connection of the rotisserie with the mains supply.
2. Check gas connection (gas tap)
3. Check that power indicator is on, white indicator light.
4. Turn the general ON/OFF to position "o".
5. Turn the lighting on by turning the switch to "o"
6. Light the burners type "radiants" (see 'Lighting the Burners' below).
7. To start the rotation of the spit, turn on the corresponding electric switch on the right side of the rotisserie.
8. To stop the spit rotating, turn the corresponding switch to "O".
9. Turn off the lighting by turning the switch to "O".
10. To turn off the rotisserie turn the main on/off switch to "O".
11. Turn off the gas supply



### 2.1.3 LIGHTING THE BURNERS



- Purge any air from the pipes by pressing down on the gas knob at the pilot position.
- Press and turn the gas to pilot light position:  
Light the pilot with lighter.



- Hold down for 10 seconds.



- To light the burners turn to the position heat maximum.



- Press and turn to low flame (minimum).



- To turn off the burner, press and turn to position pilot light.

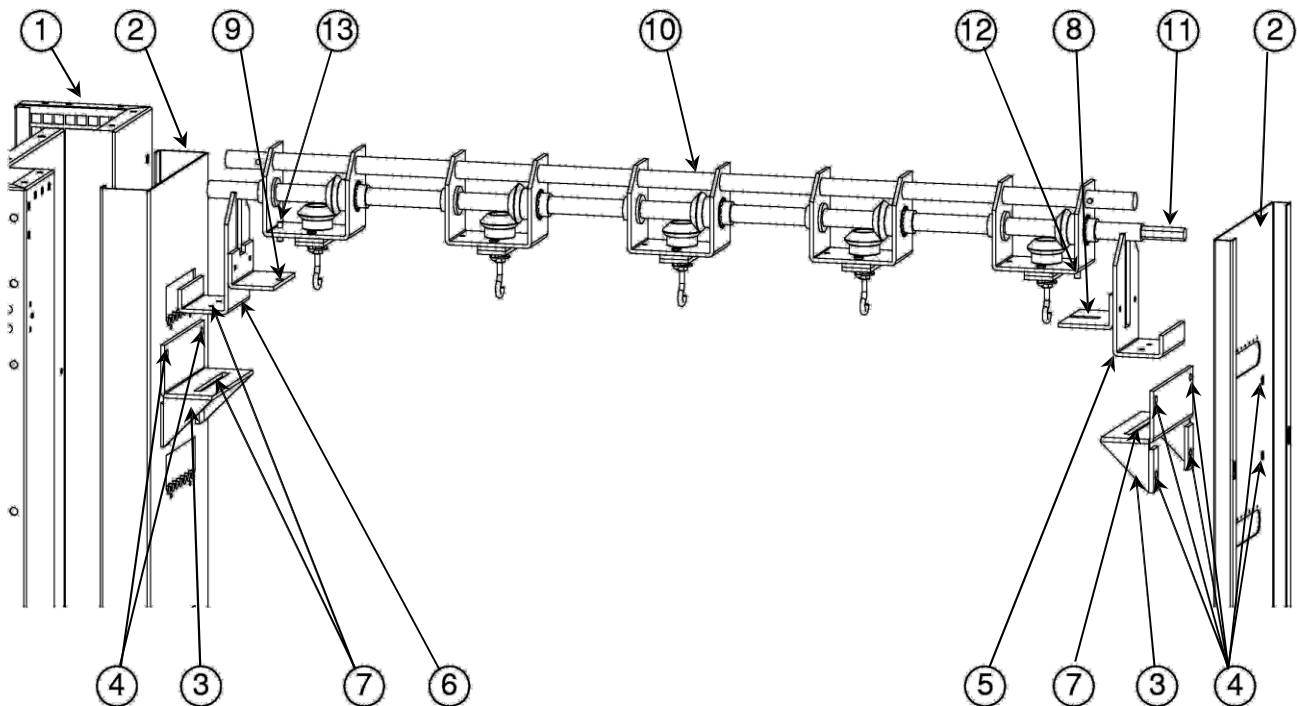


- To turn off the pilot light, press and turn to position pilot.



## 2.2. INSTALLING AND REMOVING THE VERTICAL SPIT SYSTEM

Motor  
side



- Remove the first spit, going from the top of the rotisserie.
- Remove the two inner heat deflectors **2** that protect the inner working from heat and grease inside **1**.
- Take out the 4 screws **1** on the two interior panels **2**
- Fix the 2 brackets **3** with the plates **4** onto the deflectors **2** with 4 screws, washers and nuts **4**.
- Position and fix the two axle guides **5** and **6** on each side of the brackets **3** with the two wing nuts **7**, the guide **5** with the hook **8** on the right side (motor side) and the guide **6** with the piece **9** hole including Ø10 left side (gas control side).
- Position the vertical spit system **10** with the two guides **5** and **6** and connect the hexagonal side **11** in the motor axle (motor side) and nipple **12** in the notch **8** of the guide **5**.
- Place the nut **13** in the hole **9** of the guide **6**.
- Regulate the position of the vertical system by sliding **5** and **6** along with the brackets **3**, after having undone the wing nuts **7**. Tighten the wing nuts.
- To remove the vertical spit system, perform the above process in the reverse order.



## 2.3. RECOMMENDATIONS

### 2.3.1. WHAT YOU SHOULD DO

Always put water in the drip tray, about 2, 5 cm.

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 unobstructed.

Clean the plate glass doors and inside the rotisserie every day with a non-abrasive detergent.

Wipe surfaces to remove excess fat between cooks.

The tempered security glass doors are expensive; do not forget to insure them (they are not covered by Rotisol's warranty).

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

### 2.3.2. WHAT YOU SHOULD NOT DO

Never use a drip tray above a working burner.

Never let the drip tray overflow, empty it regularly. The grease could catch fire.

Never touch the *Halogen* lamps with your bare hands and never move the rotisserie with the halogens on.

Do not handle the adjustment screws of the reduced flow and slowed (see corresponding paragraphs in the manual installer): these adjustments have been made and sealed once and for all in the factory).

Never leave combustible material within 70 inches of the front panel

Do not spray cleaner on the pilot light.

## 2.4. COOKING ADVICE

Cooking time will vary depending on the size of your poultry. Approximately 60 minutes/Kg

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 plate glass windows closed)



### **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 cleaned 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. Repeat on another small area.

#### **3.3 MONTHLY**

Clean burners

#### **3.4. 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 coat hanger.

#### **3.5. EVERY YEAR**

An annual service by an authorised person is recommended, or if any of the following conditions are noticed: Incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or an objectionable odour

#### **3.6 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
- Check and clean: INJECTOR/VENTURI.
- Lubricate the drive motors.
- If the red indicator light stays on, it means the motors are no longer ventilated.

#### **3.7. PARTS REQUIRING POSSIBLE REPLACEMENT DURING THE LIFETIME OF THE UNIT**

Plate glass doors, halogen lamps, switches, pilot light, thermocouple and motors.

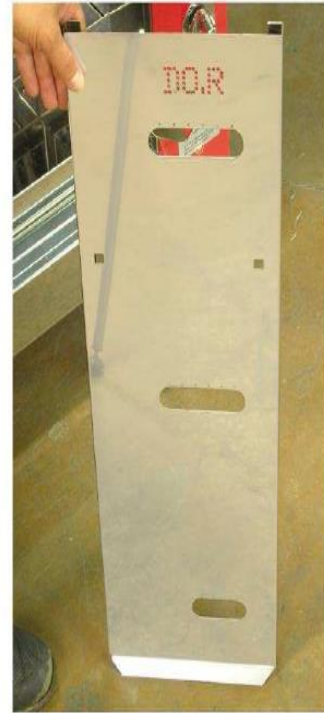


### 3.8 REMOVAL AND FITTING OF DOUBLE INNER PANELS



Open the glass doors. Remove, if necessary, the intermediate drip tray and brackets  
Lift the upper side panel by placing your hand on the panel and pushing it up to line the screw head with the large opening of the buttonhole. Remove the panel





Proceed in the same way for the double bottom wall and those located on the other side

The double walled upper right is punched with the letters UP.R .

The double walled lower right side bears the letters DO.R.

To reassemble, align the screw with the large buttonhole opening and slide the panel down until the screw lines up with the small buttonhole opening

Replace, if necessary, the drip tray and brackets

Close the doors

Turn on the power supply



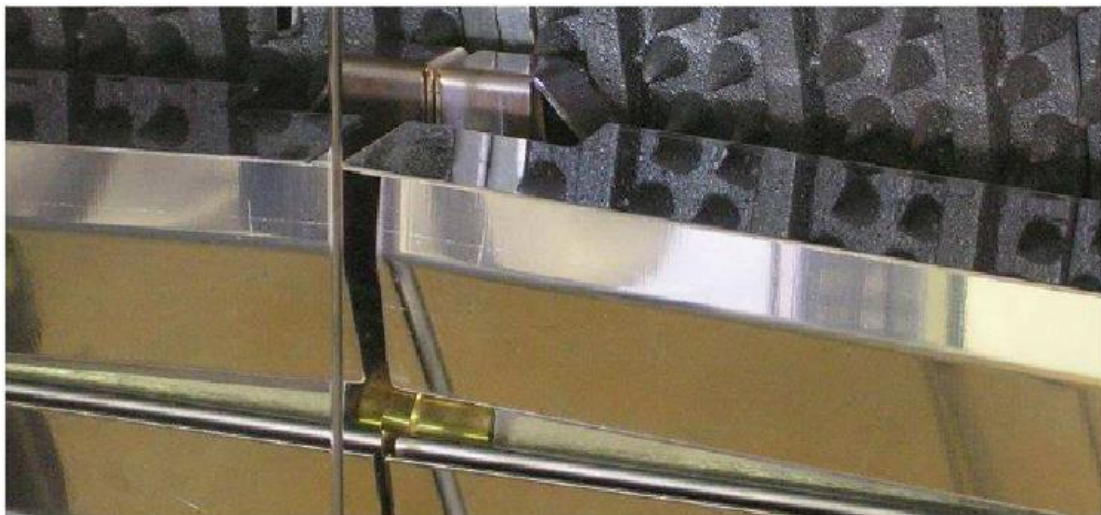
## REMOVAL AND INSTALLATION OF BURNER COVERS



Use gloves if unit parts are not completely cooled.



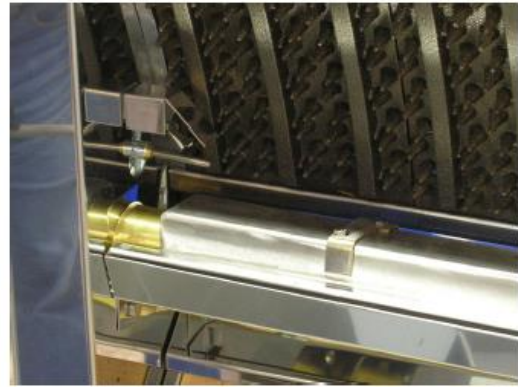
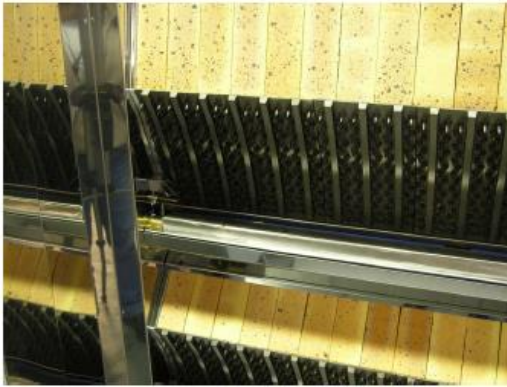
Lift the burner covers, being careful not to scratch them against the back of the unit  
Remove the burner cover



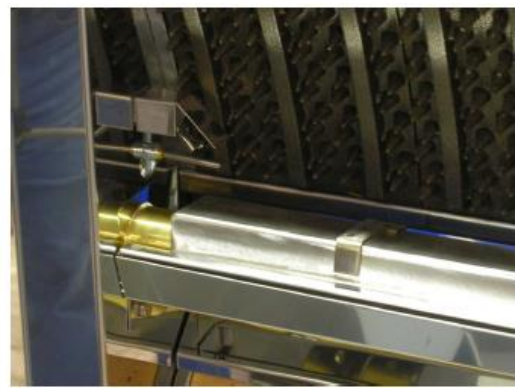
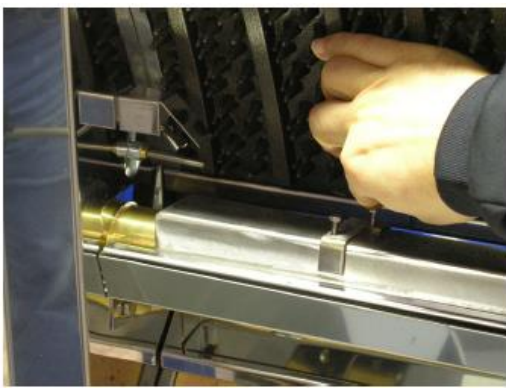
To replace the burner cover, position the lower T part between the burner and the burner support



## BASIC BURNER CLEAN



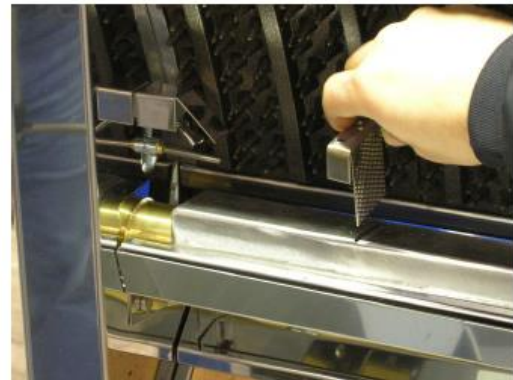
Close the stop valve of the gas supply and vacuum the remaining gas the drain the burners



Remove the burner cover

Loosen the two M4 screws and remove

Clean the grill with a cloth soaked in rubbing alcohol



Refit all spark gas and tighten the two M4 screws

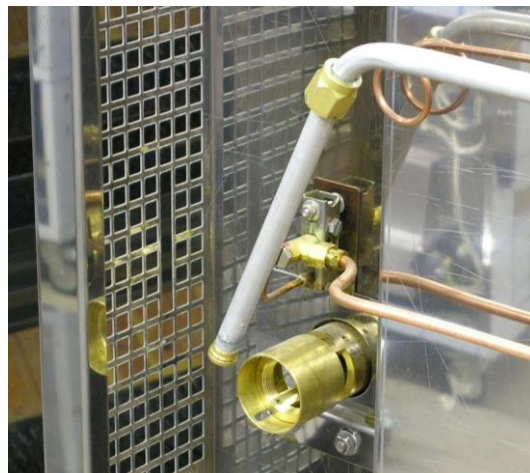
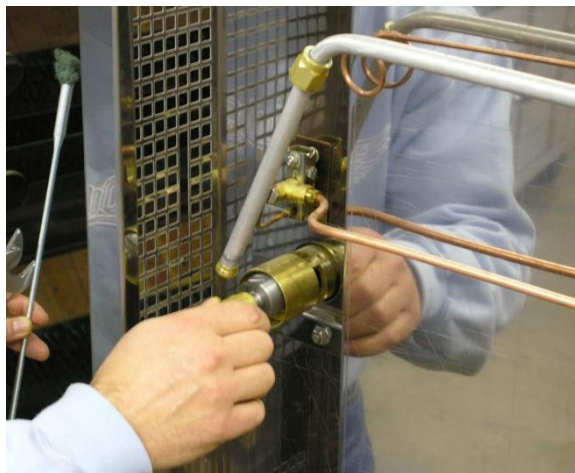
Replace the burner cover and check the burner

## OCCASIONAL CLEANING OF BURNERS

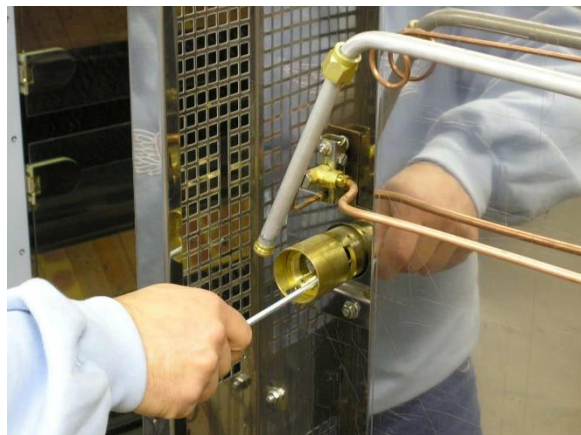
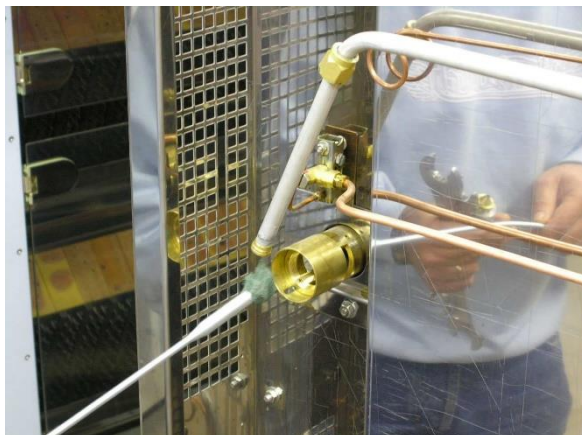
- Remove the outer left panel.
- Unscrew the nut of the 90 ° elbow nozzle.



- Dismantle the 90 ° elbow / nozzle holder and nozzle.



- Use a cloth soaked with rubbing alcohol on the end of a long rod to clean the inside of the burner

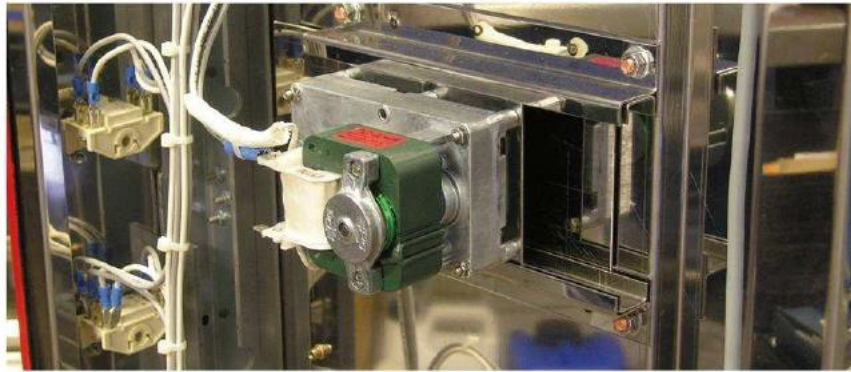


- Refit the elbow at 90 ° / nozzle holder, nozzle checking the settings outlined in the manual.
- Tighten the nut of the 90 ° elbow / nozzle holder, nozzle and check for any leaks.
- Replace the left outer panel

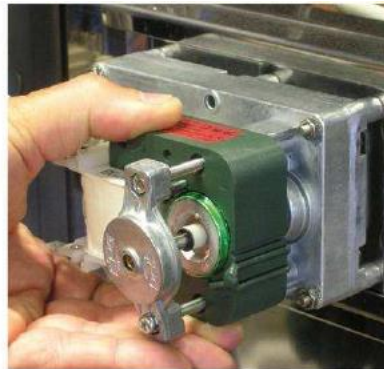
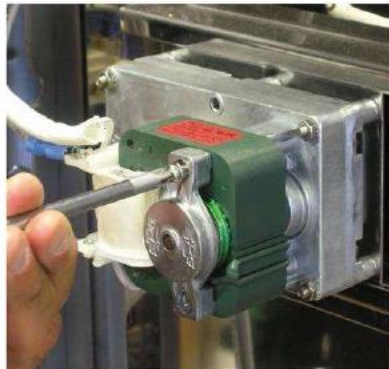


## GREASE THE ROTISSERIE MOTORS

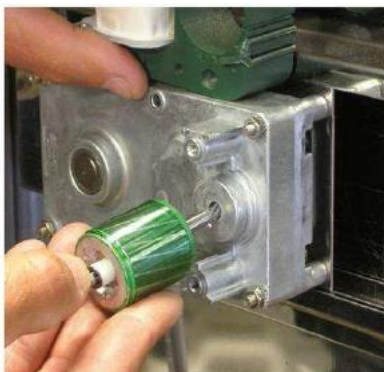
Disconnect power from the Rotisserie



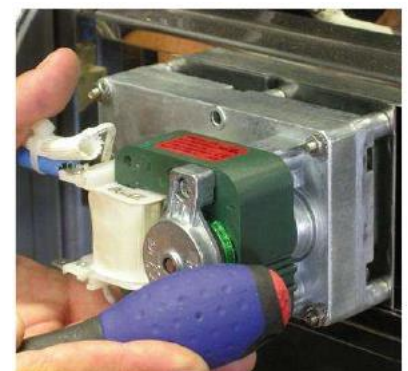
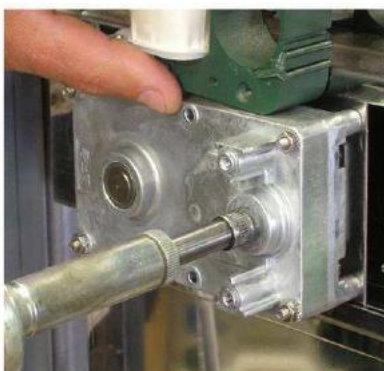
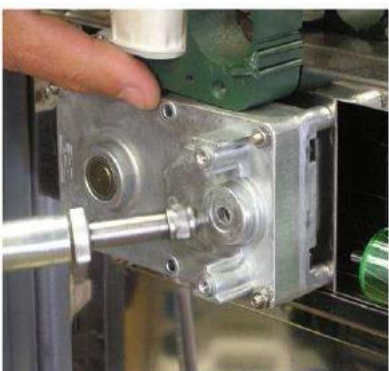
Remove the outer right panel



Remove the 2 screws of the coil using a Phillips screwdriver.  
Remove the assembly



Remove the coil  
Remove the Rotor



Using a grease gun, squeeze grease into the hole of the rotor axis two or three times

Replace the rotor, coil, assembly and screws.

Tap lightly with the handle of a screwdriver on the spool to centre the rotor axis relative to the ball bearing

Replace the outer right panel

Reconnect the power supply to the rotisserie

## REPLACEMENT OF GLASS DOOR

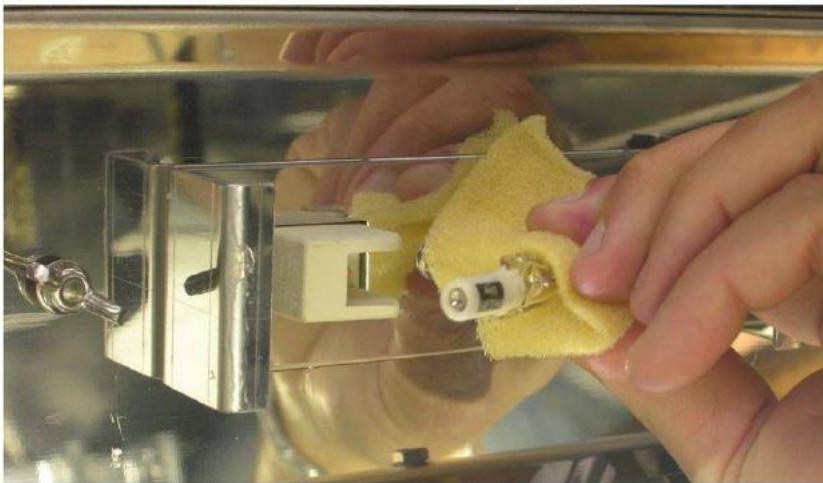
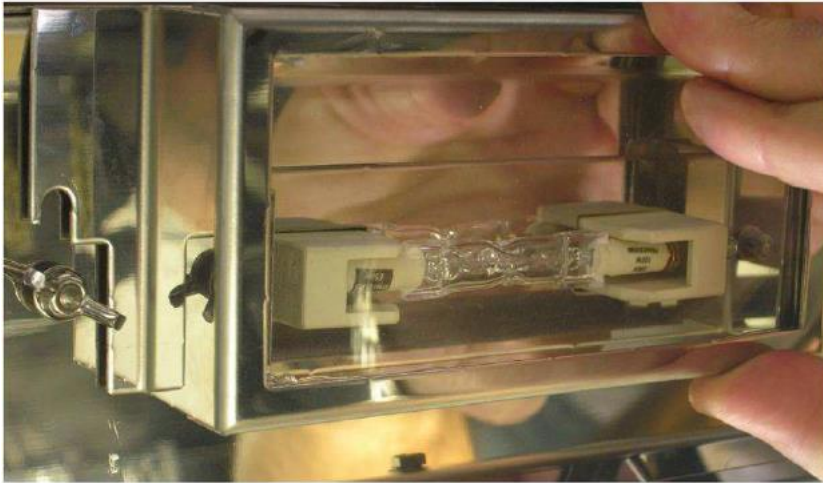


Unscrew the two countersunk screws from the front of each hinge with an allen key or BTR 4mm hex  
Remove the front hinges, two joints front and rear  
Put a new gasket on the back of each hinge  
Mount the new glass being careful that the sticker on it is positioned towards the inside of the rotisserie.  
Put another new gasket on the front of each hinge  
Replace the front hinges and tighten screws with countersunk heads  
Peel off the label of the glass  
Replace the door handle





## HALOGEN GLOBE REPLACEMENT



- Turn off the power to the unit
- Open the glass doors
- Loosen the two thumb screws on the globe cover
- Lift off the globe cover
- Remove the halogen globe and replace it with a new one being careful to not touch the globe with your fingers
- Replace the globe cover
- Tighten the two thumb screws
- Close the units doors
- Reconnect the power

## DISASSEMBLY AND REASSEMBLY PILOT AND THERMOCOUPLE

- Remove the outer panel left



- Unscrew the hollow screw connecting the thermocouple to gas valve using a wrench 8.



- Remove the cell contact of the thermocouple to the gas valve.



- Unscrew the hollow screw connecting the gas supply tube to the pilot with a wrench 10.



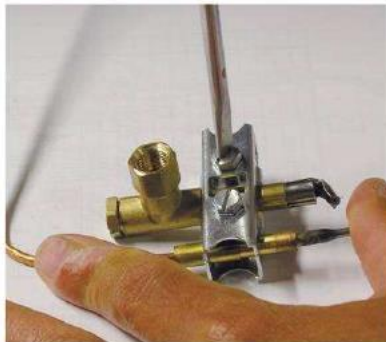
- Remove the feeding tube gas pilot.



- Unscrew and remove the retaining nut for all pilot / thermocouple with a wrench handle 7.



- Remove all pilot / thermocouple.

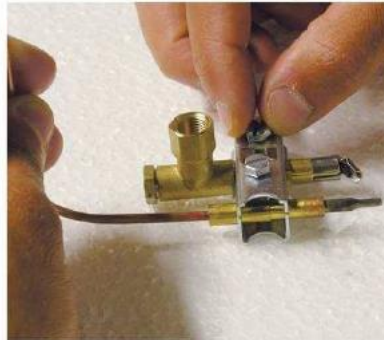


Remove the two screws from the pilot and thermocouple retaining flange  
Remove the pilot and thermocouple





Attach the new pilot and align the holes  
Attach the new thermocouple and insert it below the pilot in the retaining flange  
Rejoin the retaining flange pieces and screw together



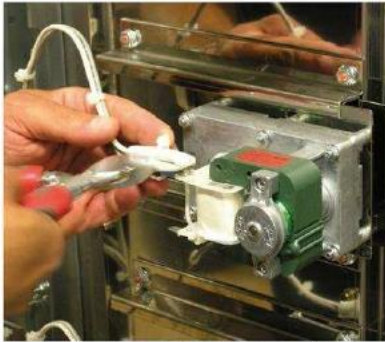
Reassemble in the reverse order.

NOTE : Be careful not to fully tighten the screws connecting the thermocouple to the gas valve as this could damage the thermocouple



## MOTOR REPLACEMENT

- Disconnect power from the rotisserie.
- Remove the outer panel right.

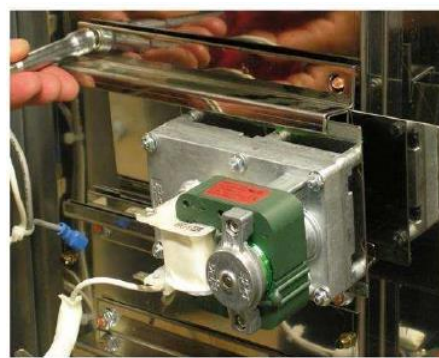


- Remove the plastic tie holding the cables.

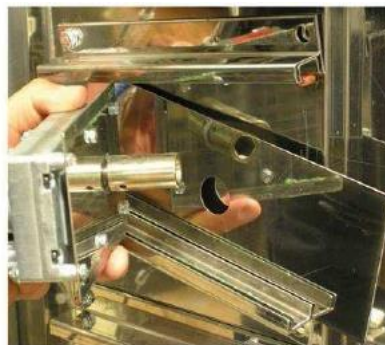
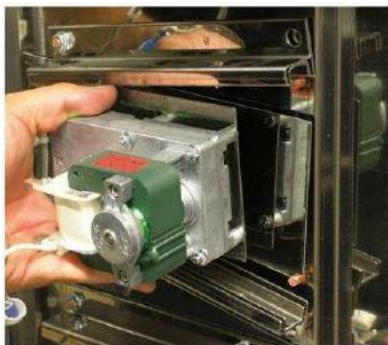


- Disconnect the engine pods.

Using a wrench (handle 10), unscrew and remove the two nuts on the back of the top and bottom slides supporting the motor



Remove the engine and grease shield



Perform the reverse of these steps to carefully position the new motor.



## 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 labour for six months from the date of shipping. Please consult our terms of warranty.

### 4.3. QUALITY NOTICE

The installation manual is enclosed with the unit.

## 5. GUARANTEE

**Rotisol guarantees the unit for a period of 12 months from the invoice date** according to the specification by Rotisol manufacturing.

The exchange of parts under warranty requires the buyer to provide a copy of the original invoice of the goods.

The cost and risks of transportation, the cost of dismantling, reassembling, spare parts and repair costs on site (staff, accommodation and equipment) are the responsibility of the buyer.

The warranty does not cover defects that come from the non-compliance of the installation, the product (improper installation, connection error, overvoltage, lightning, etc...), and incorrect modification or intervention by the purchaser or a third party.

Excluded from the benefit of the guarantee are the following items: mirrors, glass, quartz halogen lamps, granite, light bulbs and gaskets. We advise our clients to take out insurance to cover broken glass doors.

In case of a manufacturing defect, the procedure for exchange or repair of products recognized as defective is as follows :

To obtain warranty, all defective parts must be returned within 8 days. The parts under warranty are sent out at cost to the customer and are reimbursed upon receipt of defective parts, after inspection in our workshops. Products replaced under warranty are guaranteed for the remaining term under the original warranty.

After the warranty expiry date, all new parts replaced or shipped, will be for the customer's account including postage and labour. These replacement parts will carry a three month guarantee from the date of invoice.

In case of dispute, the customer will be required to provide the original invoice; the absence of this document will void the warranty.

Any technical assistance from Rotisol will be billed to the customer

## COOKING TIMES

PRODUCTS	Cooking time	Temperature In °C
CHICKEN 1.3kg 1.5kg	1h	220°
Spareribs 250g cooked	30 mins	220°
Minced lamb cooked	30 mins	220°
Knuckles 600g cooked	45 mins	220°
Pork shank cooked	45 mins	220°
Roast pork cooked	45 mins	220°
Cooked pork	45 mins	220°
Spareribs cooked	45 mins	220°
Brisket cooked	1h	220°
Boiled knuckle	45 mins	220°
Ham cooked on a spit	45 mins	220°
Preheating	15 mins	220°