



## **ELECTRIC ROTISSERIE**

### **GRANDES FLAMMES RANGE**

Ref.: 1675.8ME	1375.8ME	975.8ME
1375.5ME	975.5ME	
1375.4ME	975.4ME	
1375.ME	975.2ME	

# **INSTRUCTIONS FOR : INSTALLATION USE MAINTENANCE**



Membre de la Chaîne des Rôtisseurs

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## **1. UNIT OVERVIEW**

### **1.1. GENERAL**

Rôtisserie range " Grandes Flammes" gas powered with electrical power of 230V or 400V three phase + neutral +earth.

Reference	Lenght (mm)	depth (mm)	Height (mm)	weight (kg)	Electrical power (kw)
1675.8ME	1725	570	1645	350	36,7
1375.8ME	1425	570	1645	300	31,7
1375.5ME	1425	570	1160	190	20,8
1375.4ME	1425	570	1160	190	20,8
1375.2ME	1425	570	800	100	12,9
975.8ME	1025	570	1645	195	20,5
975.5ME	1025	570	1160	140	13,4
975.4ME	1025	570	1160	140	13,4
975.2ME	1025	570	800	70	8,3

The device is for professional use and should be used by qualified personnel.

Before starting any operation, please see these instructions. Carefully keep available near the rotisserie.

***The upgrading of premises are at users expense.***

Every cooking appliance generates heat and particles of fat.

The unit should be installed in accordance within norm's and regulations in force in a well-ventilated area. With sufficient mechanical extraction and fire prevention. Would recommend that you call upon a qualified company for the work to be done according to the local norm's extraction, gas connection, building work.

***We recommend that you call upon a qualified installer for the connection of the unit to the gas and electrical supplies.***

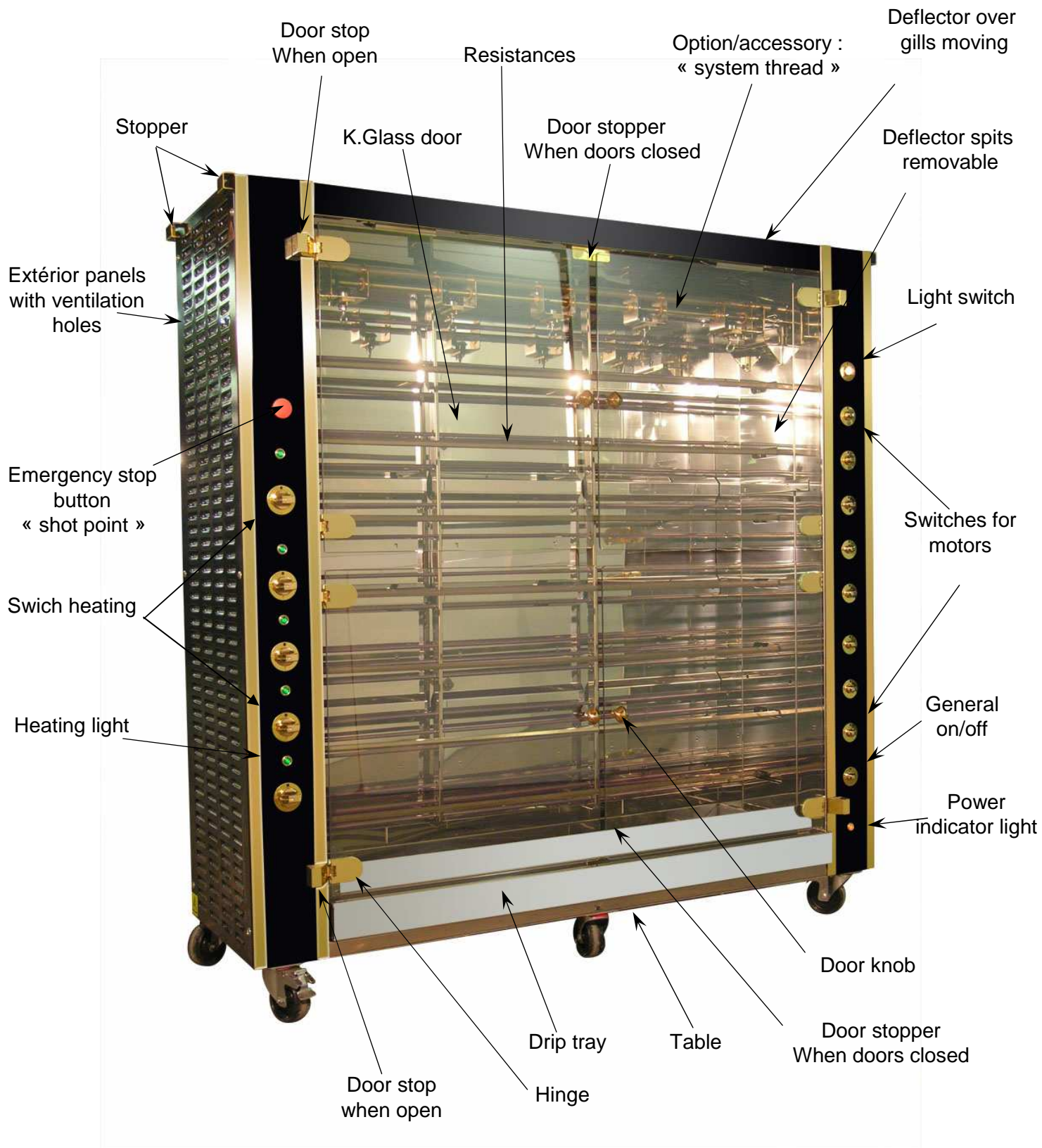
Interventions on the electrical parts must be performed by qualified personnel accordance with the standards.

The company is not liable for damages if:

- improper use of the device
- non-compliance with standards
- incorrect installation
- non compliance with guidance on maintenance
- unauthorized modification
- installation of non-original spare parts
- installation and use of the rotisserie different than those provided by the mnufacturer

The plate is located on the back right in the middle of the amount.

## 1.2. DESCRIPTION OF THE DEVICE



### 1.3. CONCEPTION

- Black enamel + stainless steel for standard version or brass or stainless steel fittings for luxe version.
- 8, 5, 4 or 3 spits can be used in 7 different positions.
- 1 individual motor per spit.
- Deflector spits removable and dishes removable for cleaning .
- Armored resistances
- Electrical safety in emergency stop button " « shot point ».
- KGlass doors(against radiating heat)with blocking at opening and closing.
- Interior lighting by halogen lamps.
- Drip tray with drainage tap.
- Exterior panels with ventilation holes.
- Heat deflector with holes for evacuation of the burned gases and greases.

### 1.4. ACCESSORIES – OPTIONS

- Protective roof.
- Divers spits ( prongless spit, poultry spits, etc... ),spit remover.
- Elevated grill for stocking of meats in the drip tray.
- 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.
- visual timer with alarm.

### 1.5. BASES 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.

## 2. INSTALLATION

Before connecting and Getting Started the rotisserie, make sure that bookings power are made.

This work shall be borne by the client user, who must enforce, by companies approved, close to the location of the rotisserie .

### 2.1. SETTING UP

Move the rotisserie by qualified personnel to with a lift of sufficient power by weight.

Unpack the cabinet which is circled, filmed and set on pallets.

Dispose of packaging according to the standards local regulations.

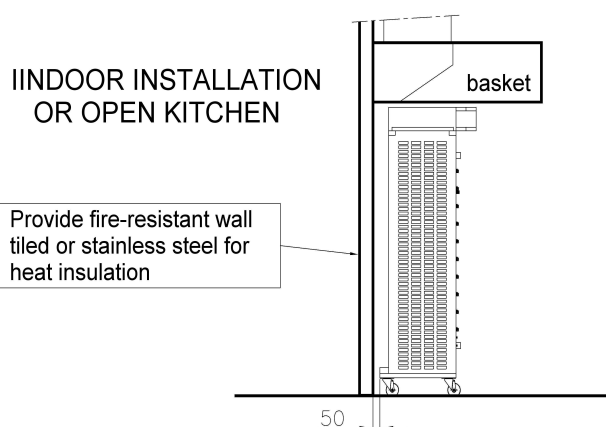
### 2.2. ELECTRICAL CONNECTION

Power supply: 230V or 400V three phase + neutral + earth.

Check that the mains voltage corresponds with electrical ch

In any case, connect the earth.

Do not put the power cable in the crossing points.

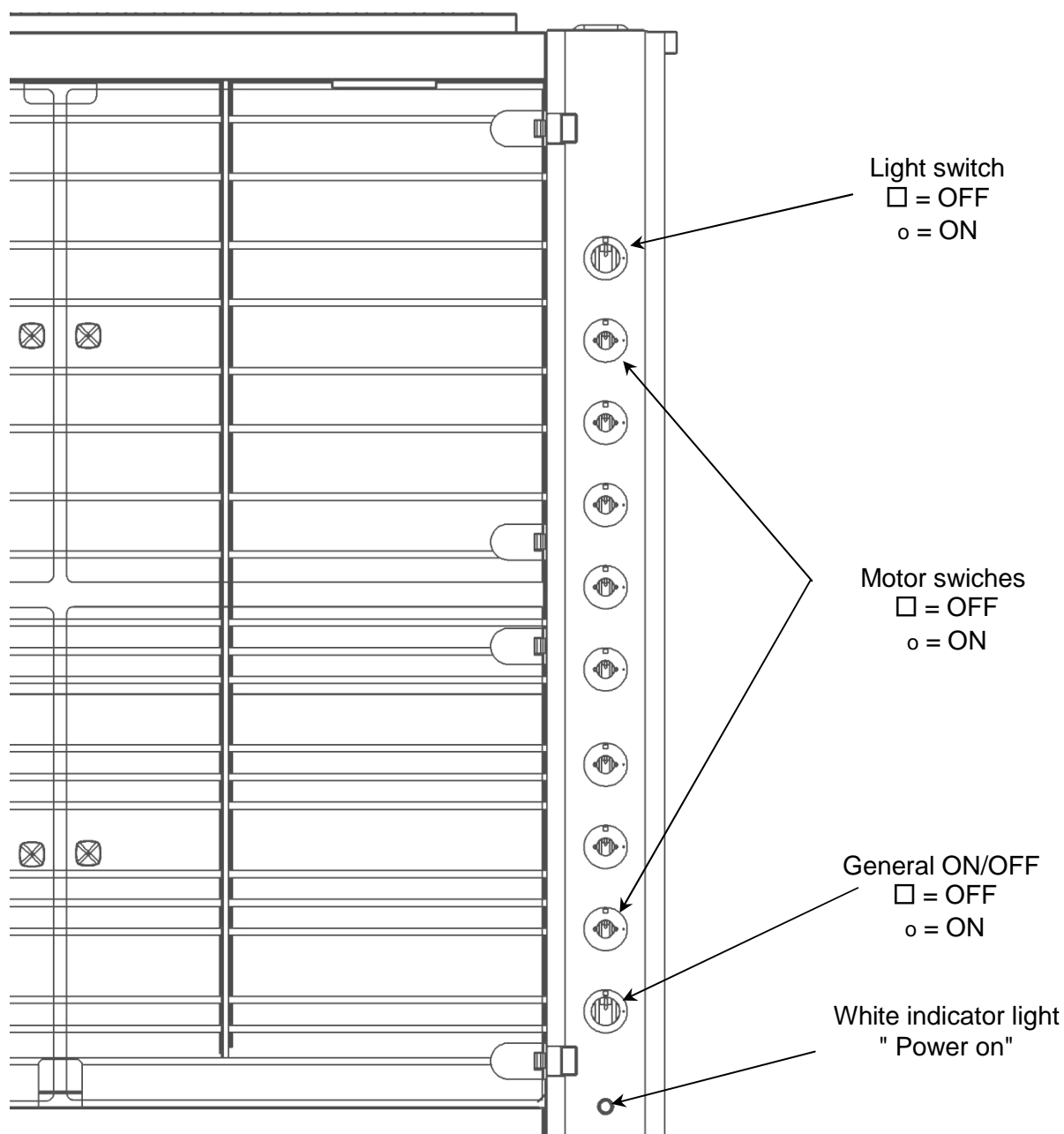


### **3. STARTING UP - OPERATION**

#### **3.1. RECOMMENDATIONS FOR USE**

- Put water in the tray jus to about 1.5 cm. There must always have water in the tray ..
- The rotisserie should be used by qualified personnel.
- In order to avoid greasy projections for the proper functioning of the device, the doors must be closed.
- On your resistances 15 minutes before cooking.
- It is recommended to bring gloves, an apron and a cap when using the rotisserie.
- Skewer your chickens and position the spit inside the rotisserie:
  - first introduce the cylindrical end spit in the support of bearings on the panel inside left of the device, then insert the hex end motor located in the nozzle
  - right side of the rotisserie and finally put the cylindrical end of the spit, into abutment with the shoulder on the landing to the left.

#### **3.1.1. FUNCTIONS OF CONTROLS**

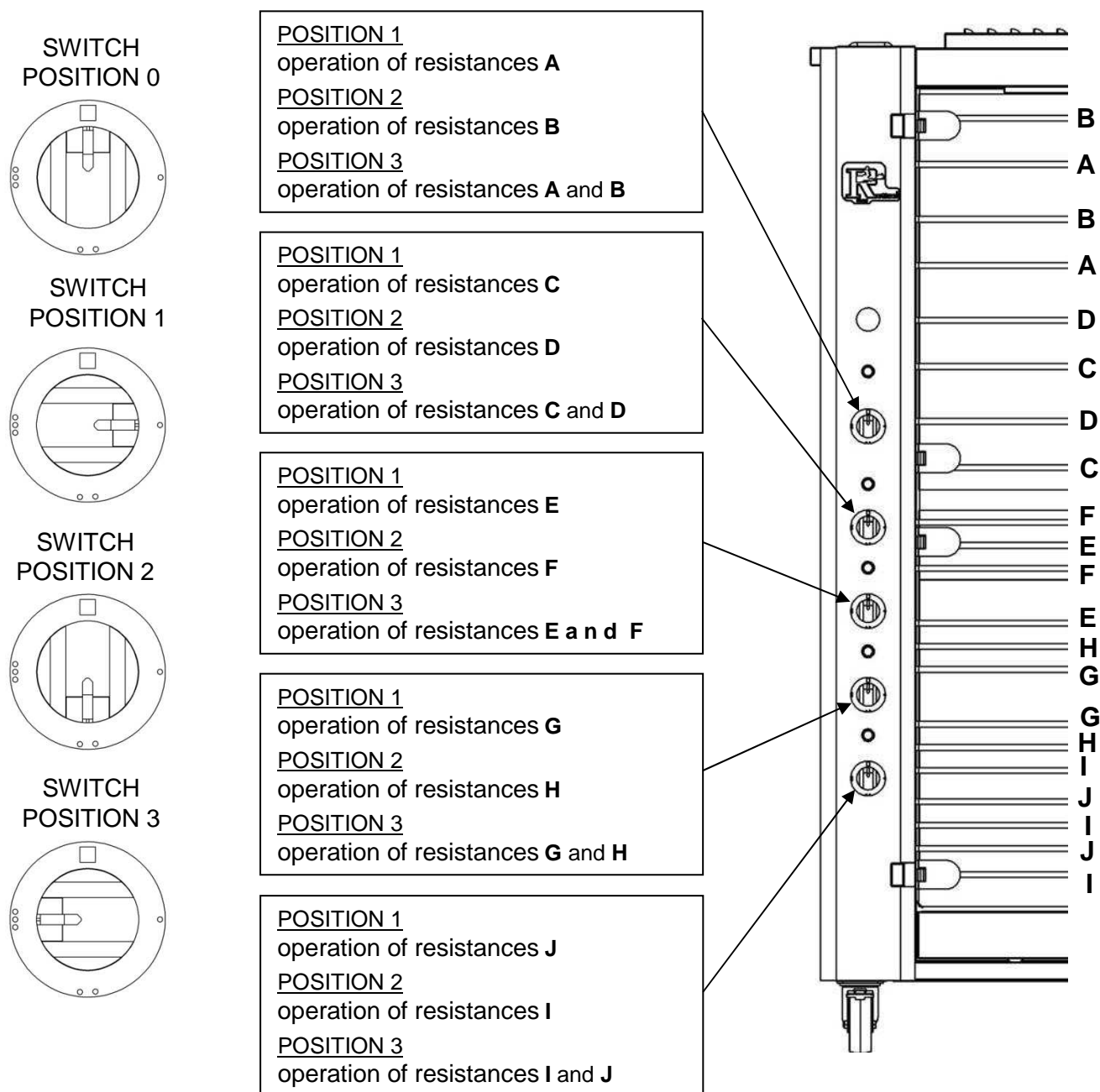


### 3.1.2. INSTRUCTIONS FOR USE

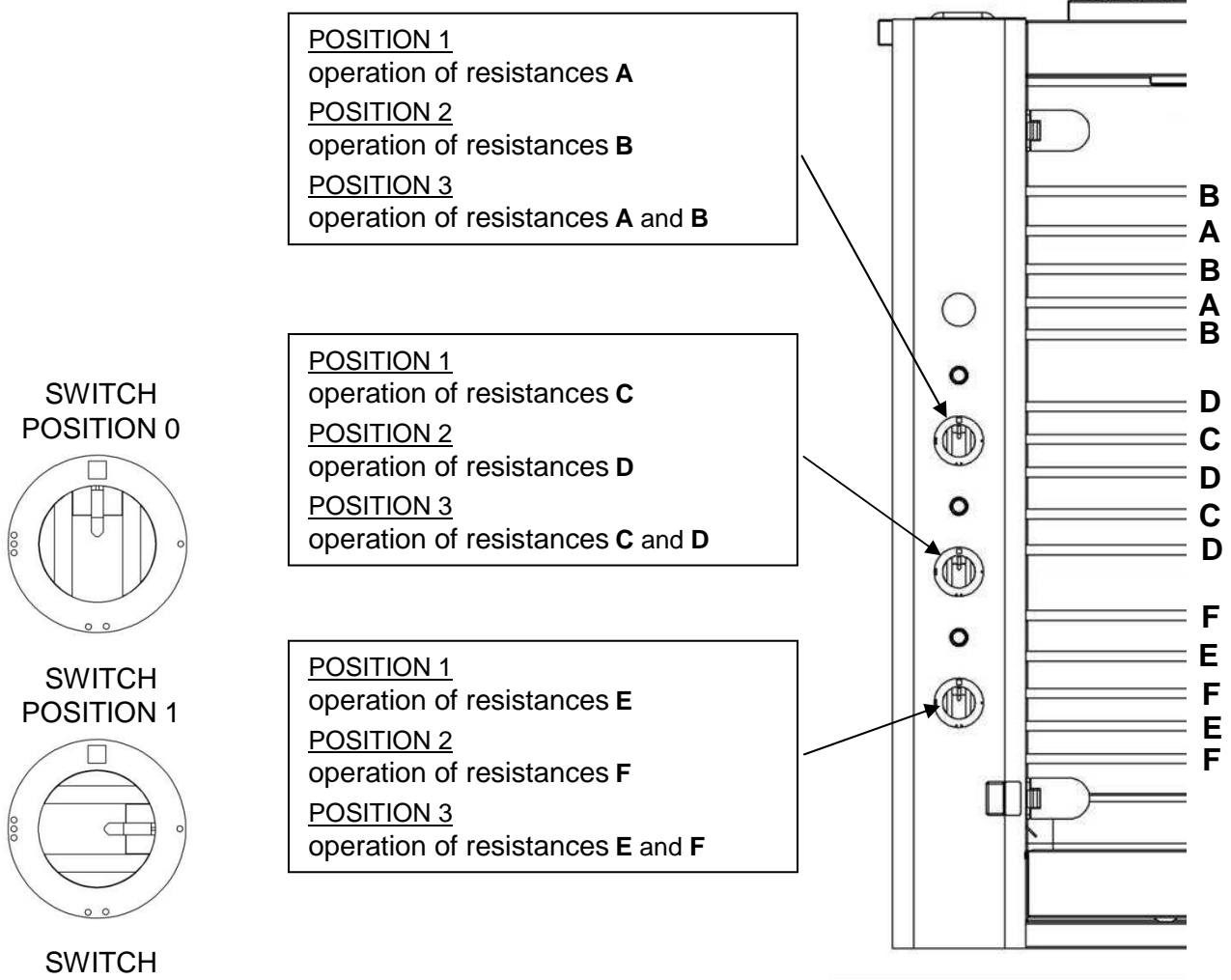
1. Check that the rotisserie is connected to the electrical supply.
2. Check that power indicator is on, white indicator lighted
4. Turn the general ON/OFF to position "o" (see preceeding page).
5. Turn the lighting on by turning the switch to "o" (see preceeding page).
6. Turn on the heating resistances (see 2.1.3. below ).
7. To start the spits turning put corresponding switch to "o".
8. To stop the turning of the spit turn the corresponding switch to "□".
9. Turn of the lighting by turning the switch to "□".
10. To turn of the rotisserie turn the switch to "□".

### 3.1.3. OPERATION OF RESISTANCE

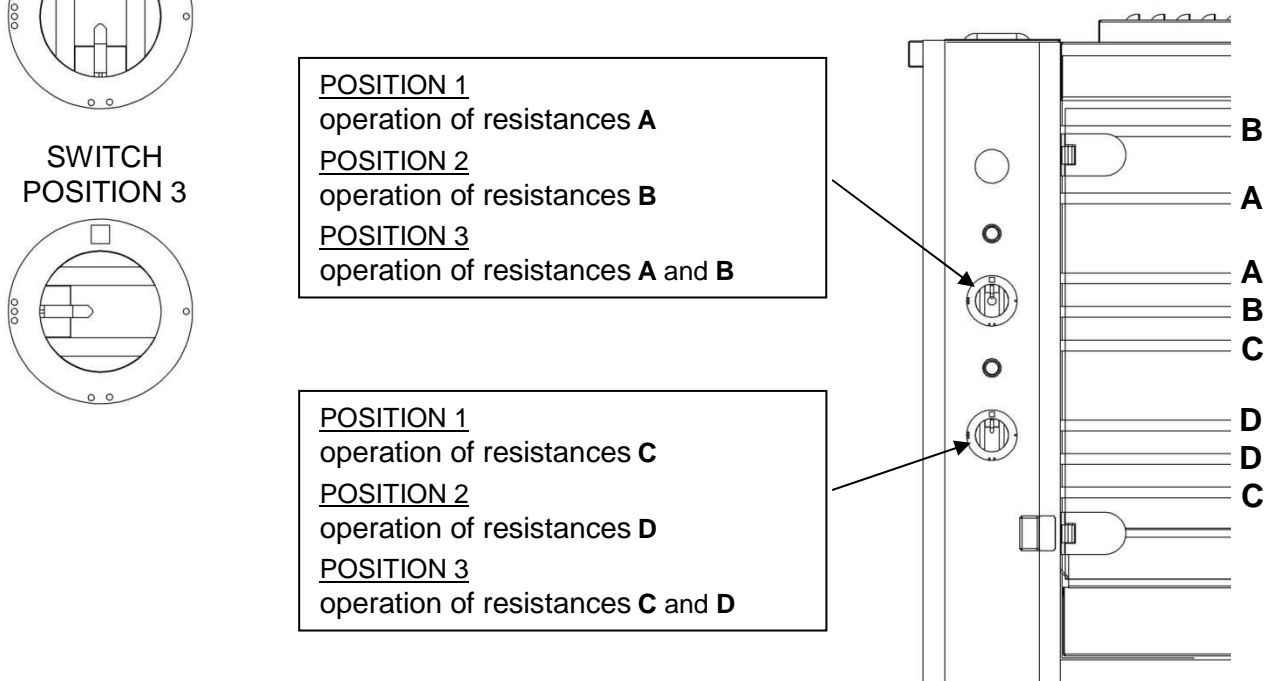
ROTISSORIES 1675.8ME, 1375.8ME and 975.8ME



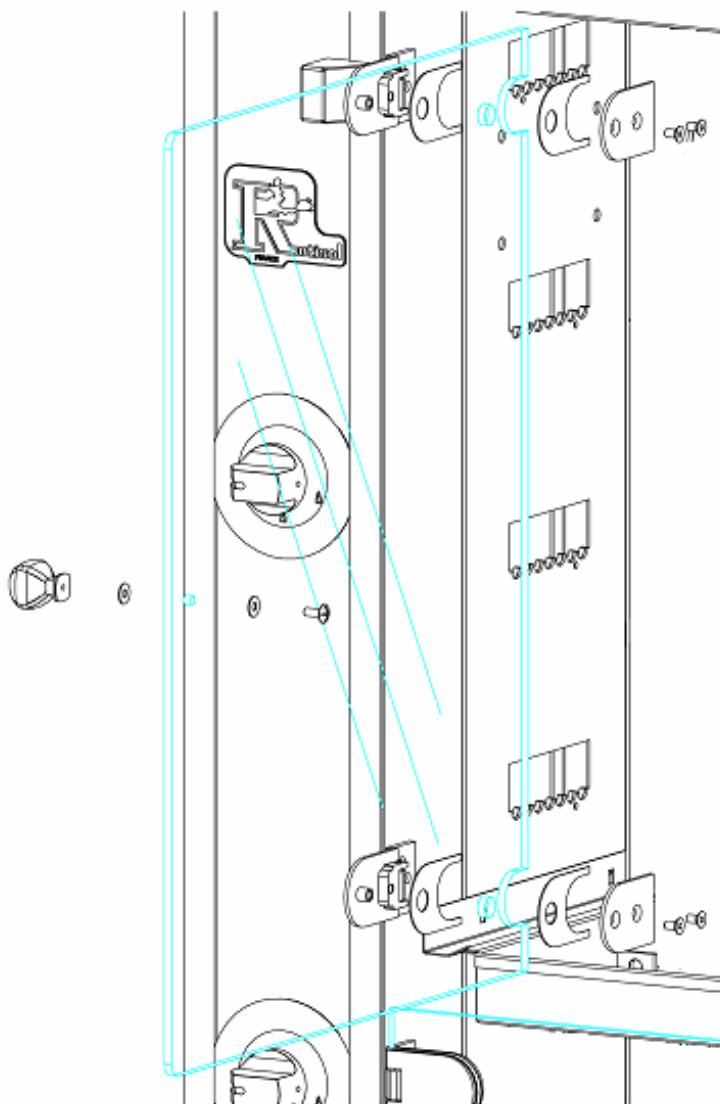
# ROTISSORIES 1375.5ME, 1375.4ME, 975-5 and 975.4ME



## ROTISSORIES 1375.2ME and 975.2ME

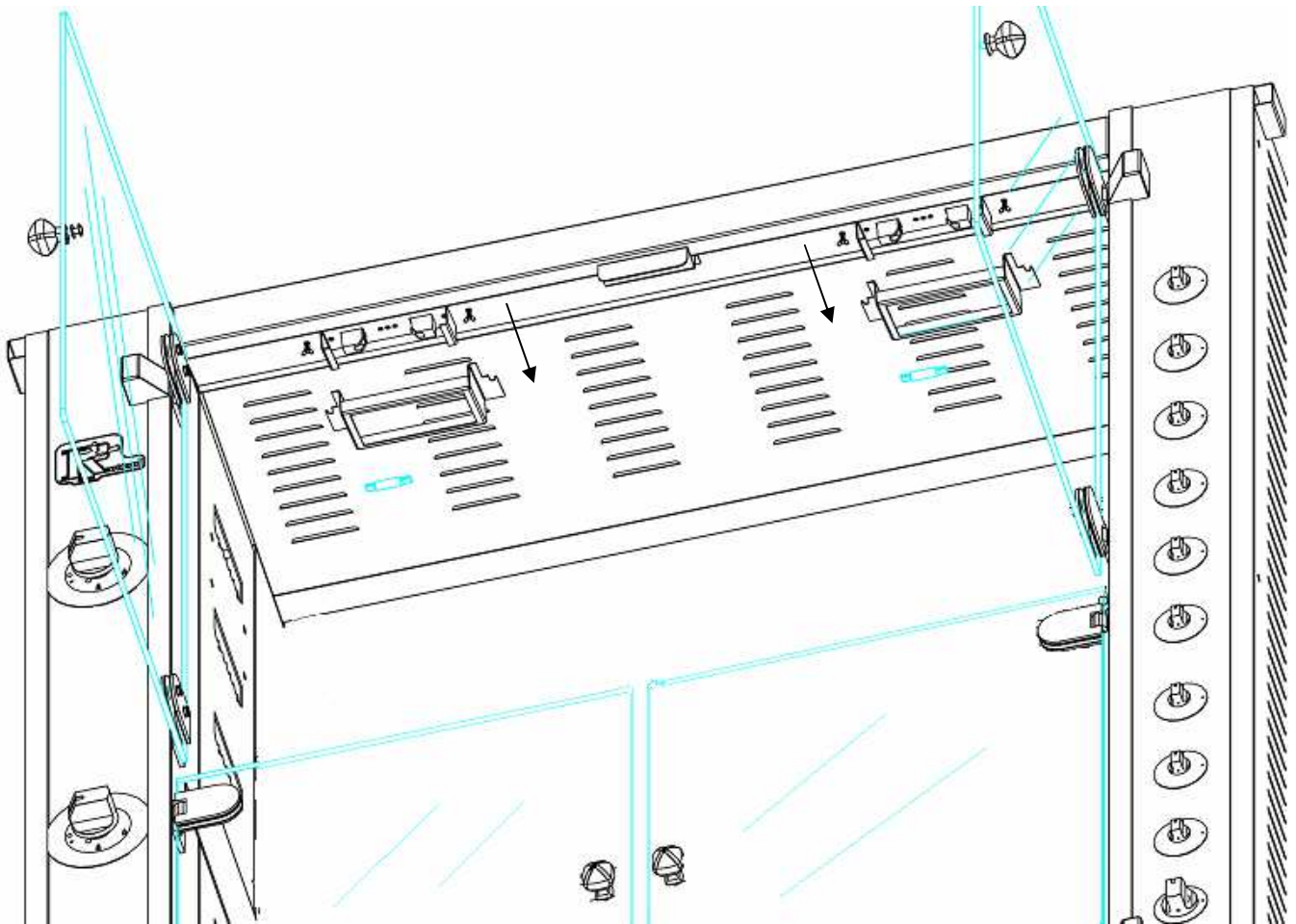


### 3.2. REPLACEMENT OF ONE GLASS



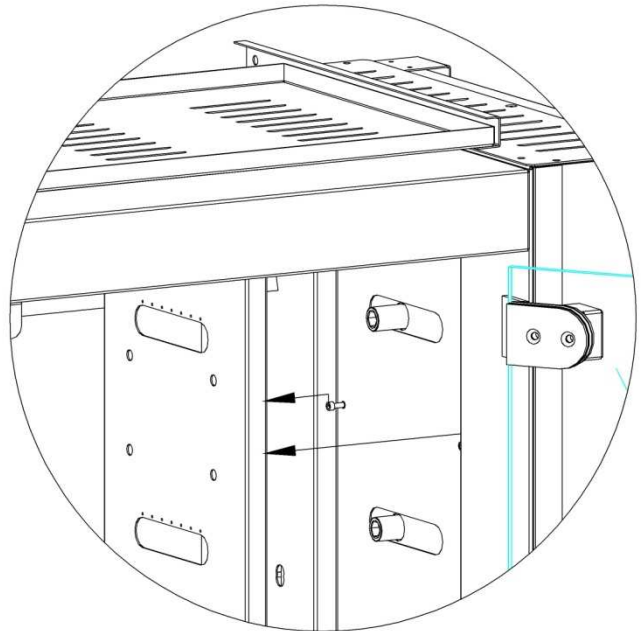
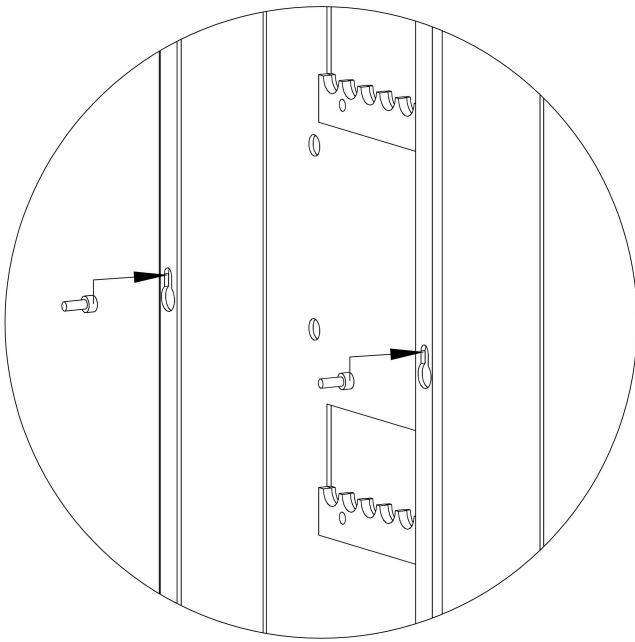
- 1. Put the two hinges to the glass corresponding in position to replace "glass open "*
- 2. Unscrew the two countersunk screws from the front of each hinge with one 4mm Allen key hex*
- 3. Remove the front hinges, as well as the remnants as well as glass with protective gloves, and two joints, front and rear, used*
- 4. Put a new gasket on the back of each hinge*
- 5. Mount the new glass, being careful that the sticker on it is positioned towards the inside of the rotisserie*
- 6. Put another new gasket at each hinge*
- 7. Replace the front hinges and tighten with countersunk head screws*
- 8. Peel off the label of the glass*
- 9. Retrieve the handle with the screws and joints and back on the new glass*

### 3.3. LAMP REPLACEMENT HALOGEN

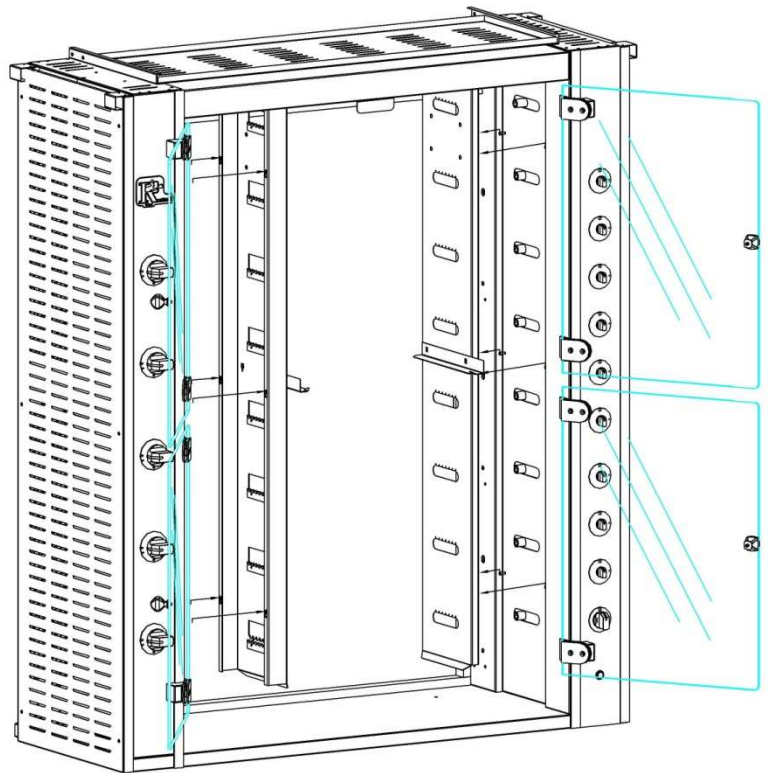


- Turn off power and unplug the rotisserie .
- Open two glass from the top.
- Loosen the two thumb screws to match the lighting.
- Pushing back the protection of the halogen lamp and remove it.
- Remove the halogen lamp used and put the new without touching it with your fingers.
- Replace the halogen lamp protection
- Tighten the two thumb screws.
- Close the two glass at the top.
- Reconnect the rotisserie.

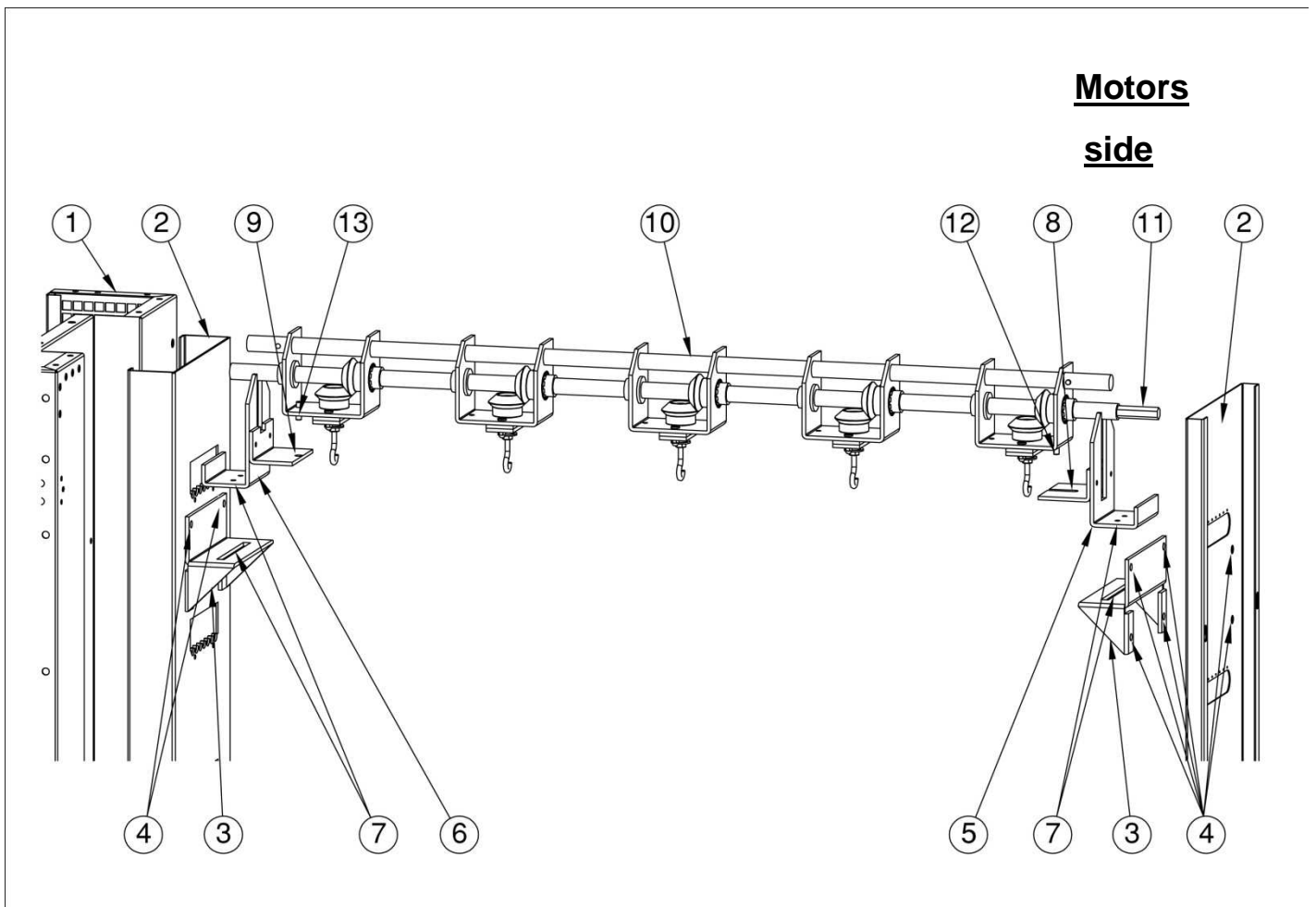
### 3.4. DEMONTAGE ET DES DEFLECTEURS DE PROTECTION INTERIEURS



- Turn off power.
- Open the 4 glass doors.
- Remove tray jus and support retractable correspondent.
- Raise the protect deflector the large diameter buttonholes with the screw heads located on the inner panel in the building, then remove .
- Proceed in the same way for the other deflector protection .
- To reassemble, align the lter of the buttonhole with the heads of screws on the inner panel in the recess, then drop off the double -wall so that the screw heads are blocked by the small size of buttonholes.
- Replace if necessary retractable brackets and the tray jus intermédiaire.
- Close the 4 glass doors.
- Replace the power supply générale.



### 3.5. INSTALLING AND REMOVING THE VERTICAL SPIT SYSTEM



- Remove all the spits.
- Remove the two inner heat deflectors **2** that protect the inner working from heat and grease inside **1**.
- Fix the 2 brackets **3** onto the deflectors **2** with 4 screws, washers and nuts **4**.
- Put back the two deflectors **2**.
- Position and fix the two axels **5** and **6** on 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 controls side).
- Position the vertical spit system **10** with the two guides **5** and **6** and connect the hexagonal side **11** In the motor axel (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**.
- Regulated the position of the vertical systeme 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 do the above in reverse order.

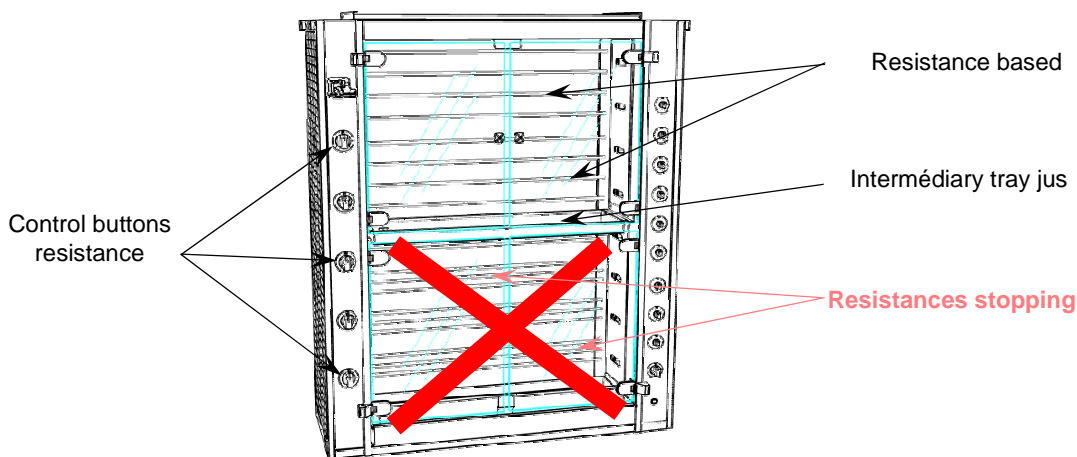
### 3.6. RECOMMANDATIONS

#### 3.6.1. WHAT ONE SHOULD DO

- Always put water in the drip tray, about 1,5 cm.
- Use gloves resistant to heat for spitting and withdrawable.
- Clean the glass, the heat deflector every day with a non abrasive detergent.
- The glass doors are expensive, do not forget to guarantee them (they are not insured).

#### 3.6.2. WHAT ONE SHOULD NOT DO

- **Ne Never use the drip try with the burner below alight as this will cause the drip tray to overhead and the grease to catch fir. Allways place it below lit burner.**



- Never let the drip tray overflow, empty it regularly.the grease could catch fire.
- Never touch the HALOGEN lamps with your bare hands.

### 3.7. CONSEILS CUISSON

- Cooking time will vary depending on the size of your poultry, between 45 to 60 minutes.
- After cooking you can keep the products turning on the spit by turning off the burners.
- You can adjust the distance of your pin compared to the burners throughdropouts, this same ice closed..

## 4. CLEANING-UPKEEP

#### 4.1. DAYLY

- It is very important that your rotisserie is clean after each use. You can soak the spits and drip tray in order to ease cleaning.
- The glasses should be cleaned with a non scratch sponge(MEGACLEAN SPITS).

#### 4.2. EVERY 4 MONTHS

- With the use of paint brush MEGACLEAN SPITS on the motor drive, on the motor side of the unit, Swith motors on for 15 minutes and then rinse with water.

**FOR BEST RESULTS WE SUGGEST THAT YOU HAVE A QUALIFIED TECHNICIAN CHECK THE UNIT.**

#### 4.3. EVERY 6 MONTHS

- Check and control the cleanliness of the whole.

## **5. CHECKING OF THE GOODS**

**The product travels at the risk of the buyer.** He should check the good condition.

**On receiving the goods**, one should proceed as follows:

- **Check in the presence of the carrier**, and quantity of the goods. If there are any abnormalities call your insurance company to make a claim or make a claim directly with the transport company.
- If the carrier does not remain present for this control, focus on the delivery order
- "REFUSAL TO ATTEND THE CARRIER UNPACKING" and prevent those responsible for the shipping company.
- Reservations must be confirmed to the carrier within three days, by registered letter with return receipt requested, with copies to Rotisol.
- Failure to follow this procedure relieves the carrier's liability and the expense of the recipient Rotisol.

## **6. GARANTEE**

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

In case of manufacturing defect, the procedure for exchange or repair of products recognized as defective.

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, lightening, ect...), and incorrectly used modification or intervention by the purchaser or a third party.

Are excluded from the benefit of the guarantee the following items: mirrors, glass, quartz halogen lamps, granite, light bulbs, gaskets. We advise our clients to take out insurance « broken windows ».

**To obtain warranty, all defective parts must be returned to 8 days.** The parts under warranty are sent out at costs to the customer and are reimbursed upon receipt of defective parts, after inspection in our workshops.

Products replaced under warranty are guaranteed themselves for the remaining term to run under the original warranty.

**Past 12 month warranty, all new parts replaced or shipped**, pay the postage or labor force and displacement and **will be guaranteed three months 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 bill to the customer.

## **7. ELECTRICAL DIAGRAMS**

### **8. PARTS**

#### **8.1. EXPLODED VIEW ROTISSERIE 1675.8ME**

#### **8.2. ROTISSERIE PARTS LIST 1675.8ME**

## COOKING TIME

PRODUCTS	Cooking time	Temperature In °C
CHICKEN 1.3 KG 1.5 KG	1H	220°
Sparerib's 250 G cooked	30mn	220°
Mice lamb cooked	30mn	220°
knuckle's 600 G cooked	45mn	220°
Jarretton cooked	45mn	220°
Roast pork cooked	45mn	220°
Cooked pork	45mn	220°
Spareribs cooked	45mn	220°
Brisket cooked	1H	220°
Boiled knuckle	45mn	220°
Ham cooked on a spit	45mn	220°
Preheating	15mn	220°