

Rotisol

La Cuisson Spectacle - Cookery Showmanship



Cooking operational manual

www.rotisol.com
www.rotisol.com.hk

How to prepare a chicken

When preparing, make sure that you follow these rules:

- Wear food handling gloves at all time.***
- Work on a clean food preparation area.***

Cut the excess skin with a knife to improve the appearance of the chicken.

Put some spices (a pinch) in the body cavity (you can add a piece of lemon, herbs ...)

Push the legs forward on the chicken and press gently on the chicken To give it a nice shape



ROTISOL TRAINING

How to prepare a chicken

Take a chicken tie.

*Put it around the legs
and under the tail .*

*Criss cross the trader,
so the legs and tail come
together.*

*Then follow along the
breast and place the
string at the wings point.*



ROTISOL TRAINING

How to prepare a chicken

Then flip over the chicken.

*And tie the wings.
You can fold the wings
underneath .*

Put them along the breast



ROTISOL TRAINING

HOW TO PREPARE A CHICKEN

Now your chicken is ready to be seasoned.

Take some spices with a spoon (or your hand) and put it on the chicken.

Rub it thoroughly so the chicken is seasoned (do not put too much spices).

Tip(NB) if you use a marinade, you can let the chicken marinate overnight.



ROTISOL TRAINING

HOW TO PREPARE A CHICKEN

Take the round end spit with your left hand.

slide the chicken from left to right.

Repeat with additional chickens. Make sure to leave room at both ends, so the spits can be loaded properly.

your spit is ready to be loaded with the rotisserie



ROTISOL TRAINING

HOW TO PREPARE A CHICKEN

Angle the spit and place left end first.



Push on the spring (of the spit holder).



Place the other end into the motor gear.



Make sure that the spit end come into gear with the motor.



ROTISOL TRAINING

HOW TO PREPARE A CHICKEN

*Adjust the spit so the spit is even on both sides.
Place spit in the middle.
Turn on the motor and the gas.*

*Chicken ready:
Usual cooking time
from 55 minutes (2 3/4 pounds)
to an hour and ten (3 1/2 pounds)*

*Insert a thermometer
between the leg and
the breast (at the joint).
The inside temperature
should be at least 170 °F.*



ROTISOL TRAINING

UNLOADING / UNSPITTING

*Put heat proof gloves on.
Place your hands on each
end of the spit.
Push to the left in order to
remove the right side first.*

*Pull the spit out.
(you can use a special
pan to unspit).*

*Place the spit on your working
area (cutting board).*

*Slide the chicken off the
spit from right to left (you
can use a rotisserie fork to
push the chicken).*



ROTISOL TRAINING

HOW TO CUT A CHICKEN

Place the chicken with the legs towards you. Use a fork to keep the chicken from moving. Use scissors to cut the breast open. Split chicken down to the middle.

Cut the chicken between the leg and the wing. Cut around the inside of the leg (follow the inside curve of the leg).

So you have four pieces. You can separate the leg from the thigh and the wing from the breast. So you have eight pieces.



HOW TO PREPARE A TURKEY

When preparing, make sure that you follow rules:

- Wear food handling gloves at all times.*
- Work on a clean food preparation area.*

Cut the excess skin with a knife to improve the appearance of the turkey.

Put some spices in the body cavity (you can add a piece of lemon, herbs, bay leaves, stuffing...)



ROTISOL TRAINING

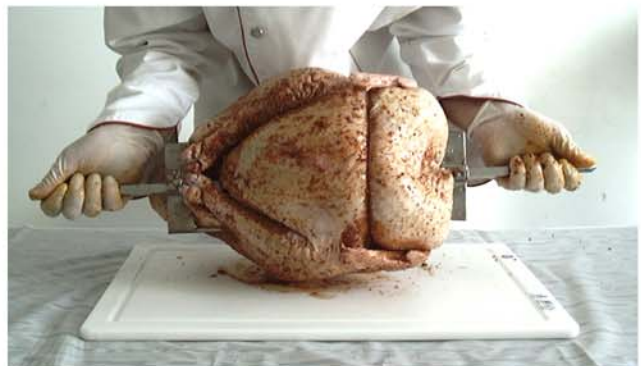
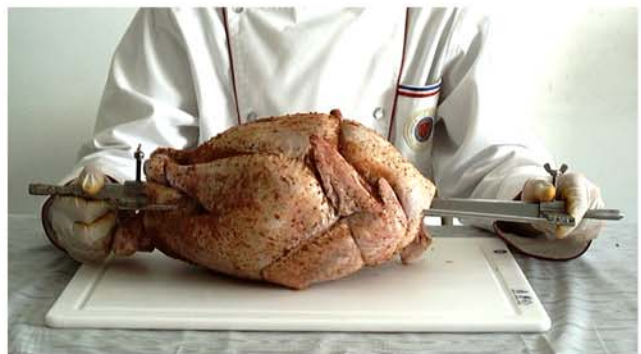
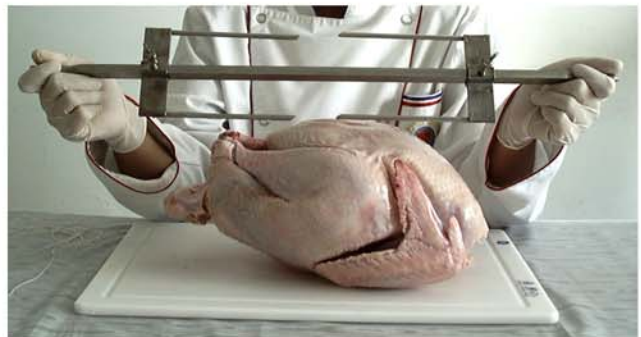
HOW TO PREPARE A TURKEY

Criss-cross the string,so the legs and tail come together.

***Remove the prongs.
Insert the spit in
the turkey cavity.***

***The turkey should be in
the middle of the spit.
Slide the prongs back
in the turkey.
Tighten the screws.***

***Your spit is ready
to be loaded in
the rotisserie.***



ROTISOL TRAINING

LOADING

Angle the spit and place left end first.

Place the other end into the motor gear.

Make sure that the spit end comes into gear with the motor.



ROTISOL TRAINING

HOW TO USE A LAMB SPIT

When preparing, make sure that you follow these rules:

- Wear food handling gloves at all time.*
- Work on a clean food preparation area.*

3 parts of this clamp baskets:

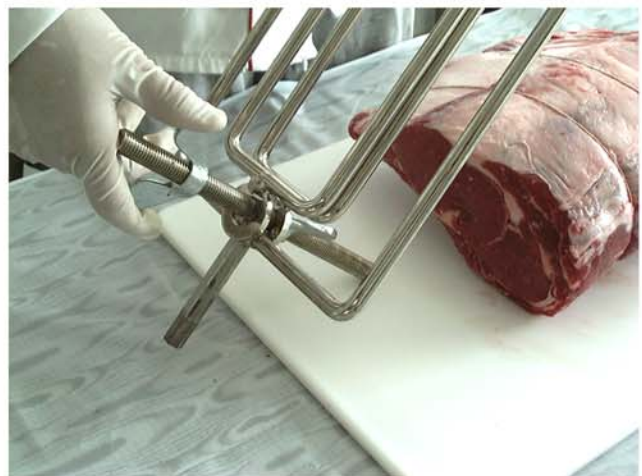
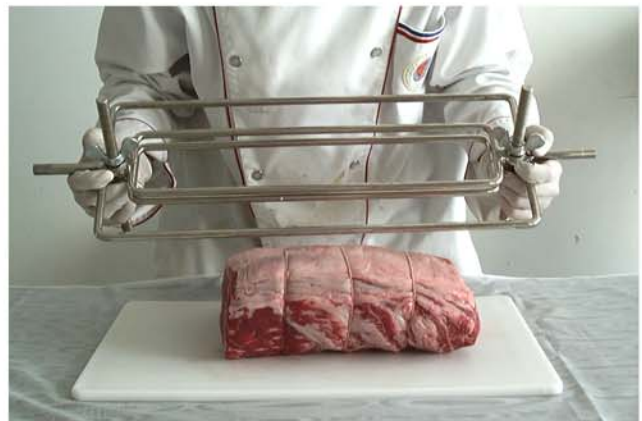
- Middle*
- Bottom*
- Top*

(bottom & top are the same)

- 4 screws*

Remove the screws and the top part.

Adjust the bottom part (so the meat will be in the middle of the spit)



ROTISOL TRAINING

HOW TO USE A LAMB SPIT

***Center the meat on the spit.
Then put back the top part.
Make sure that both ends
(left and right) are even
(at the same level).***

Tighten with the screws.

***Your spit is ready
to be loaded in
the rotisserie.***



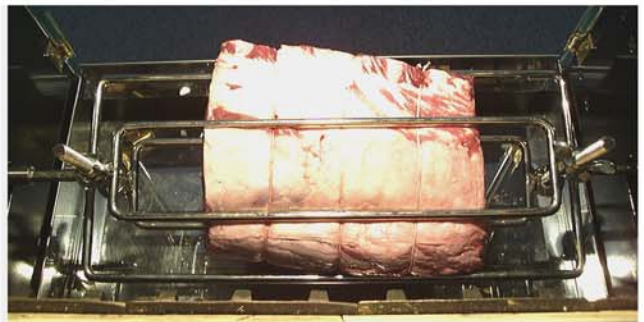
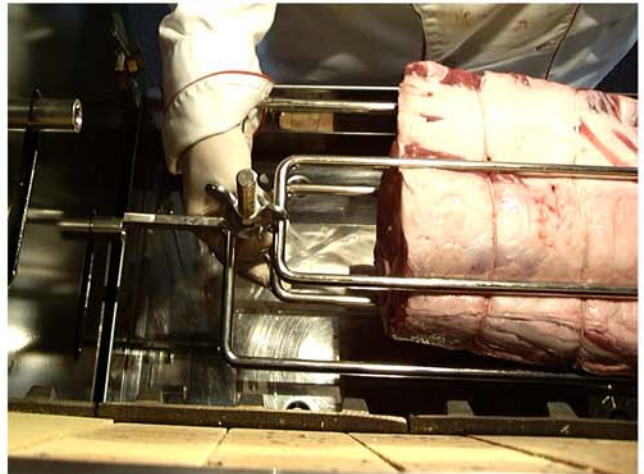
ROTISOL TRAINING

LOADING

***Angle the spit and
place left end first.
Push on the spring***

***Place the other end
into the motor gear.
Make sure that spit
end comes into gear
with the motor.***

***NB: as the size of this
spit is bigger, make sure
that it will not touch the
back of the rotisserie
(burner, cast irons ...).***



ROTISOL TRAINING

ROAST BASKET

When preparing, make sure that you follow these rules:

- Wear food handling gloves at all time.*
- Work on a clean food preparation area.*

*Place the "T" bar in the square tube.
The shaft has to be facing outside.
The side of "T"bar with the screw insert has to face the screw that is on the square tube.
Adjust the roast basket depending on the size of the meat (3 position).*

*Do the same with the other side.
Place the meat on the basket.*



ROTISOL TRAINING

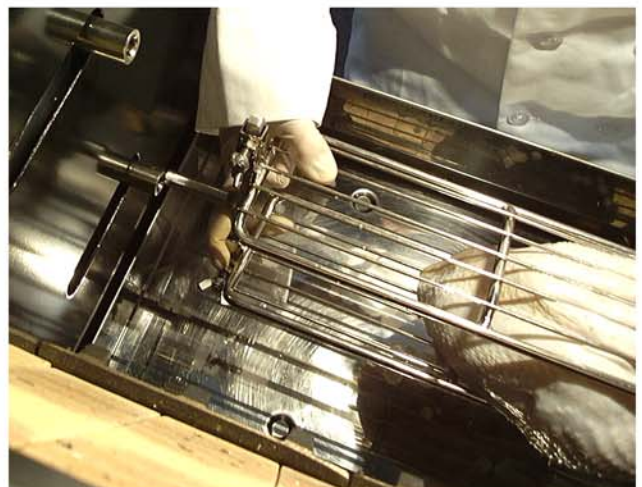
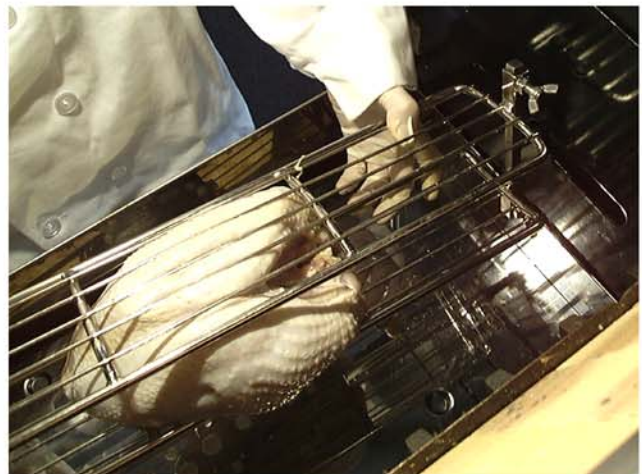
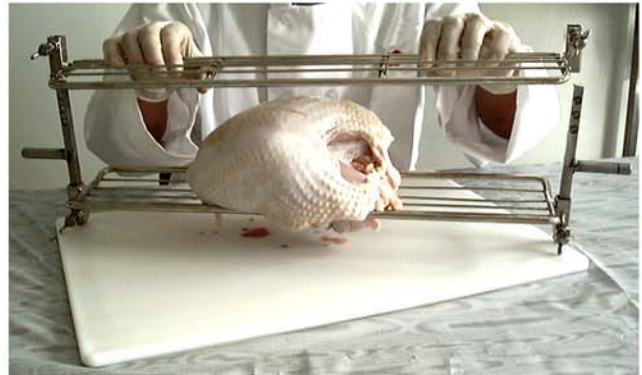
LOADING

place the other side of the basket the same way. Screw facing the screw inserts.

Your spit is ready to be loaded in the rotisserie.

*Angle the spit and place left end first.
Push on the spring (of the spit holder).*

*Place the other end into the motor gear.
Make sure that the spit end come into gear with the motor.*



RECTANGULAR BASKET

When preparing, make sure that you follow these rules:

- Wear food handling gloves at all time.*
- Work on a clean food preparation area.*

Take your spit with round end in your left hand.

*Remove the cover from the basket .
Place the meat in the basket.*

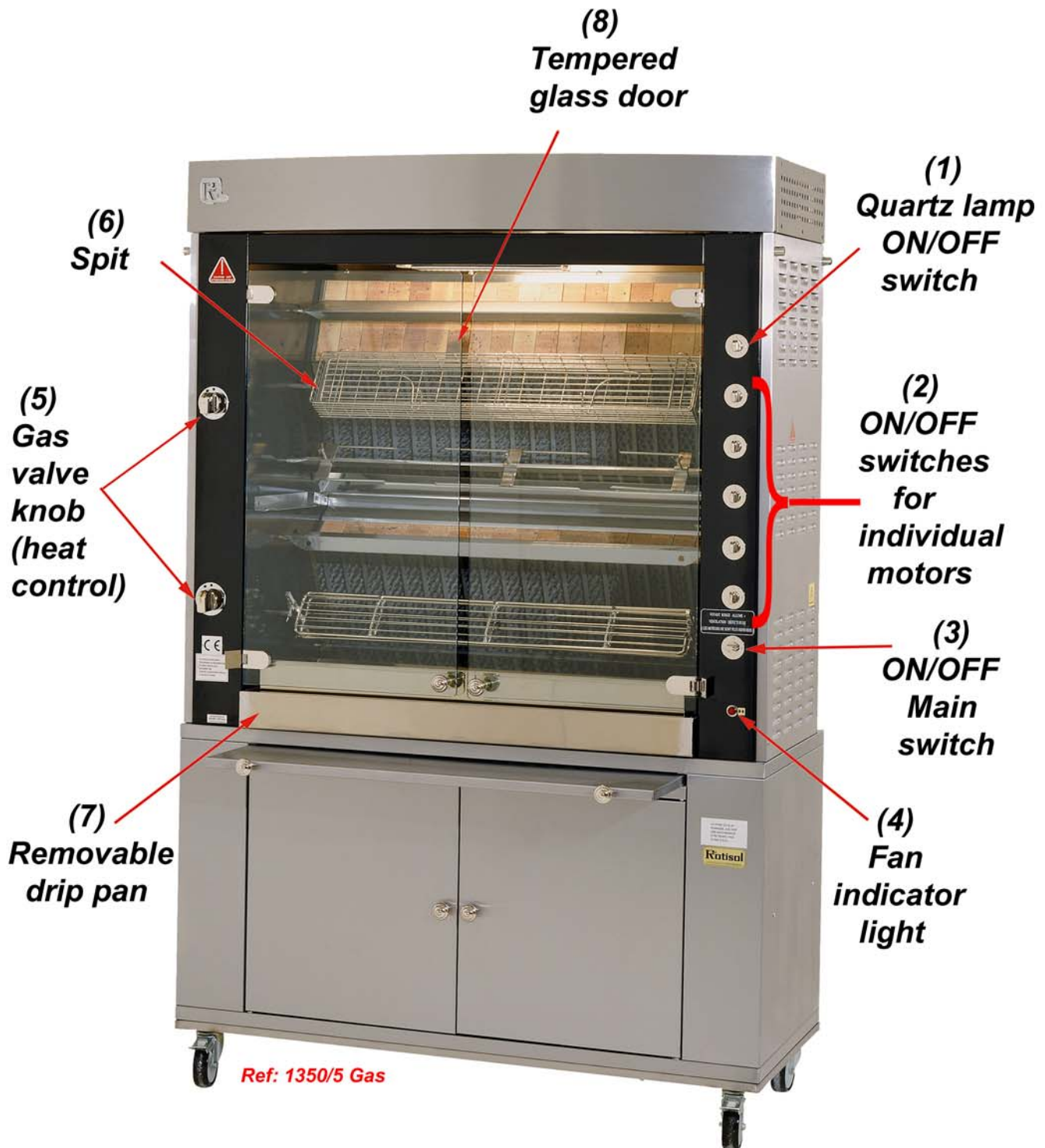
*Put the cover back:
Insert the side with small latches (hook).
Make sure that they are at the same level.
Push on the latches to insert the other side. Meat should not be too loose or too crushed.*

Your spit is ready to be loaded into the rotisserie.



ROTISOL TRAINING

Start up of the Rotisserie



Burner shields

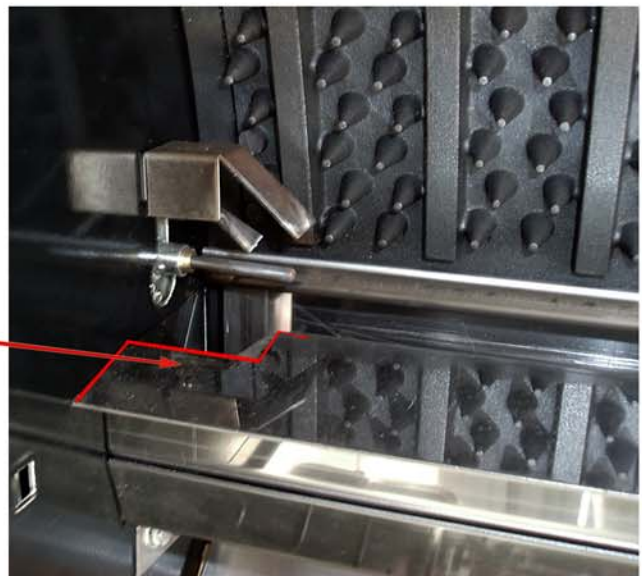
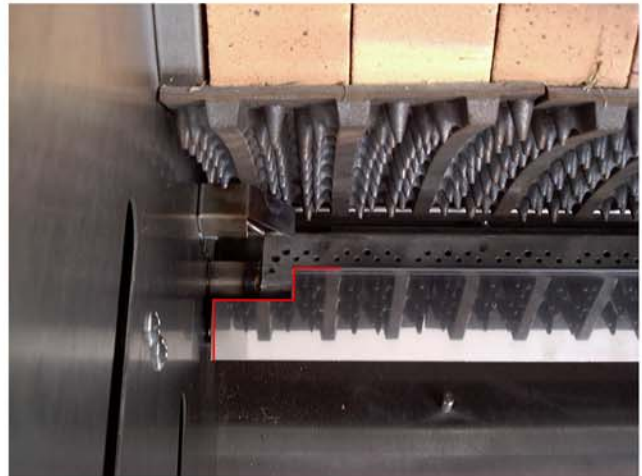
WHEN COOKING, THE BURNERS SHIELDS HAVE TO BE IN THE ROTISSERIE AT ALL TIME. YOU CANNOT COOK WITHOUT THEM.

The burner shields are very important because they protect the burner from the grease splashers and push the flame against the cast irons.

THERE IS ONLY ONE WAY TO PUT THE BURNER SHIELD IN THE ROTISSERIE:

You have to slide it down into the burner slot with the notch of the burner shield on the left. The shield should overlap the burner. See picture.

Make sure to always put back the burner shields in the same position after cleaning



Gas controls

Each gas knob (5) is independant and controls one burner (flame). So 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)*

Getting started:

- a) to turn on the gas, rotate the knob a quarter turn to the left (on pilot position)*
 - b) push on the knob and hold it pushed*
 - c) place a flame in front of the pilot for 15-20 seconds*
 - d) release the knob:*
- The pilot should be On*

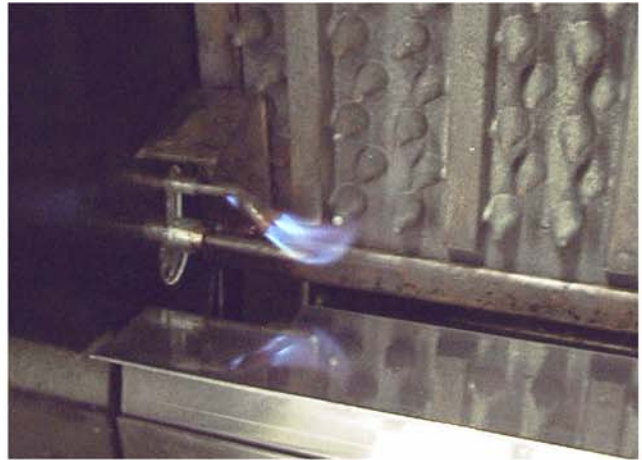
To start cooking, rotate the knob another quarter turn to the left (on cooking position)
You can adjust the flame by turning the knob between the pilot and the cooking positions (that allows you to control the cooking).



ROTISOL TRAINING

Start up the rotisserie -Gas-

***POSITION: PILOT ON
(arrow to the left)***



***Position: COOKING
(arrow down)***



***Turn another quarter to the left.
The flame is ON.
(You can adjust the flame by
turning the knob between the
pilot and the cooking position)***

***When the gas valve is on
cooking position the flame
should be blue and about
3-4 inch high.***



***(To shut OFF the burner,
turn the knob on pilot position.
To shut OFF the rotisserie,
turn the knob on OFF position.)***

Getting started

The top switch controls the light. The bottom switch is the power switch. The other switches control the motors. Each motor switch is independant and controls one motor (so if you need to cook only with one spit, you will have to turn on only one motor).

There are two positions for these switches:

- OFF (arrow up on "0")*
- ON (arrow to the right on "1")*

At the bottom of the rotisserie, there is an indicator light. This light indicates if the fans that are inside the rotisserie are working. This light should be Off all the time. (except when you turn on the rotisserie, it is On for about 15-20 seconds) If the light is On, call our office and we will tell you the procedure to follow.



Getting started

Getting started:

- a) Turn On the power switch**
- b) Turn On the light switch**
- c) Turn On the motor switches
(for the motors that
you are using)**

**You must load the spits
in the rotisserie before
turning On the motor
switches (when unloading
the spits from the rotisserie,
first turn Off the motors and
then unload)**



ROTISOL TRAINING

How to use the bottom drip pan

YOU ALWAYS NEED TO HAVE WATER IN THE BOTTOM PAN WHEN USING THE ROTISSERIE

Make sure that the plug is correctly set (screwed) in the pan, with the plastic black washer on the plug.

Pour between half an inch and one inch of water in the drip pan.

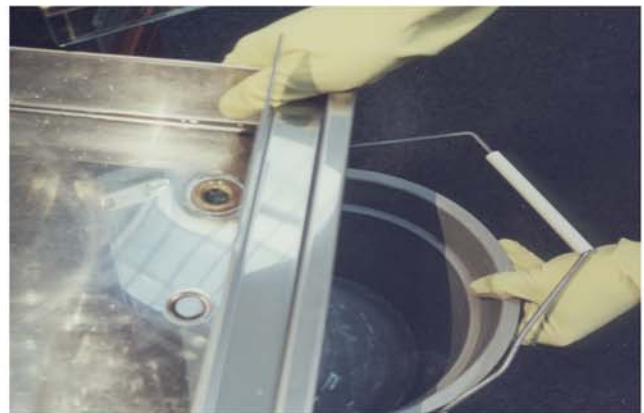
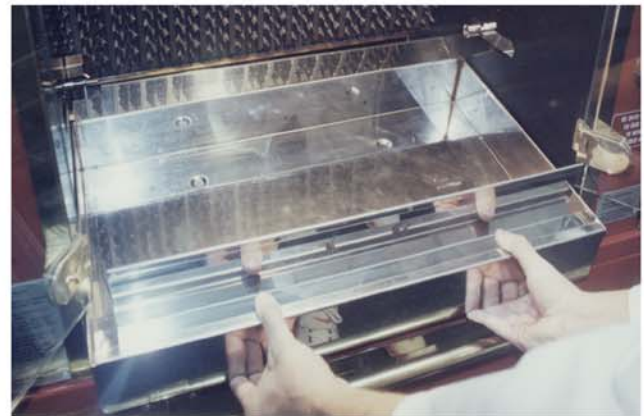
To empty the pan:

- a) pull it out by a few inches so you can put a bucket underneath***
- b) remove the screw***
(make sure to keep the washer)
- c) drain the juice into the bucket***

When the pan is empty, it is very easy to carry and to clean.

To put the pan back:

- a) slide it inside***
- b) tilt the back part up***
- c) push it forward and put it down, so the two pins (of the table).***



ROTISOL TRAINING

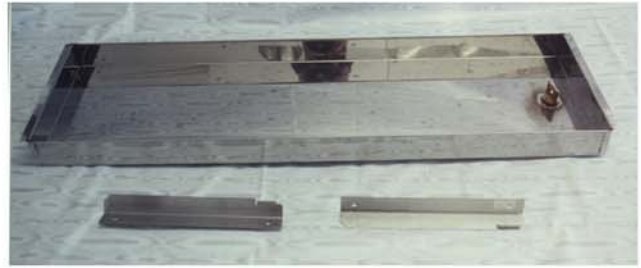
How to use the middle drip pan

The middle drip pan allows you to split the oven in 2 (or 3 if you use 2 pans). Therefore, you can cook different kinds of products at the same time. You can put it at different levels.

Place a bracket (with the slot in the back, towards the flame) in the square holes, on each side.

Slide the pan into the brackets (between the edge and the pin).

NB: - Always put water
- Cleaning instruction same as bottom drip pan



ROTISOL TRAINING

HOW TO USE THE SPIT MOVERS

The spit movers allow you to adjust the spit without opening the glass doors.

Slide one spit mover on each side (in the gap between the glass door and the panel)

*Hook the spit on each side.
Push forward or pull backward.*

N.B: when using the spit mover, we recommend that you turn off the motor.



ROTISOL TRAINING

How to clean your Rotisserie -Daily-

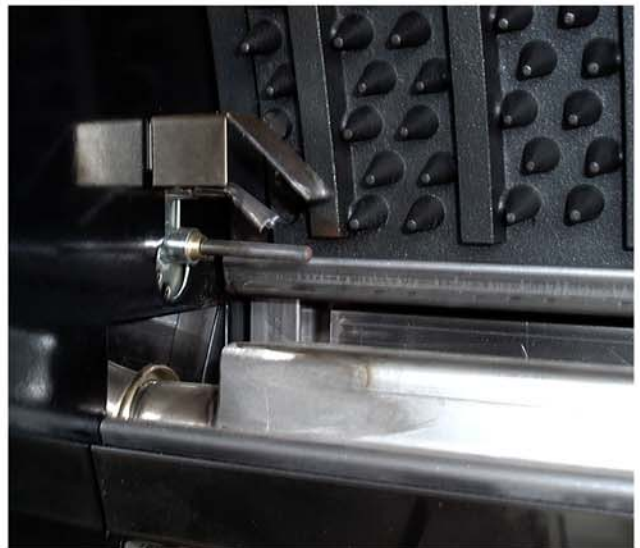
-WARNING-

**DO NOT TOUCH
THE HALOGEN LAMP
LOCATED ON THE TOP
OF THE ROTISSERIE.**

**NEVER MOVE THE
ROTISSERIE WITH
THE HALOGEN ON**

**DO NOT SPRAY
CLEANER ON THE PILOT.**

**DO NOT USE ABRASIVE
SPONGE AND PRODUCTS
TO CLEAN YOUR
ROTISSERIE (INCLUDING
GLASS DOORS(#8))**



ROTISOL TRAINING

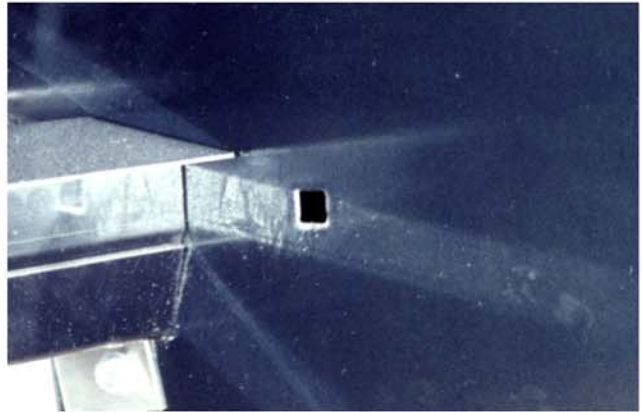
HOW TO CLEAN YOUR MOTOR SHAFT

*Use a towel or a sponge,
and hot water with soap.
Clean both inside enamel
panels (reading including)*

*Clean the motor shaft
area by moving it
backward and forward
(clean shaft and stainless
steel plate)*

*Same thing with the spit
holder area (other side
of the rotisserie).*

NEVER SPRAY



ROTISOL TRAINING

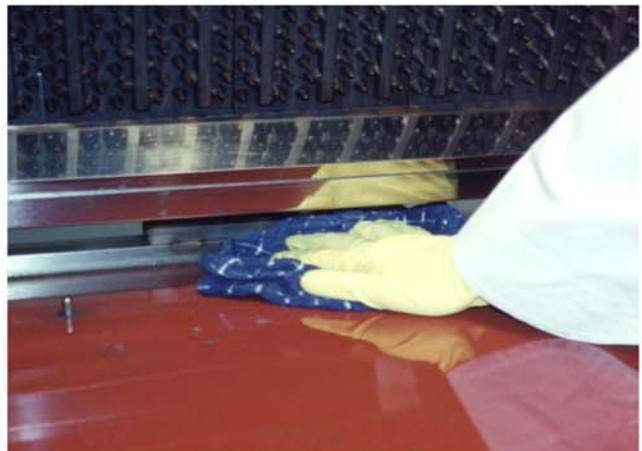
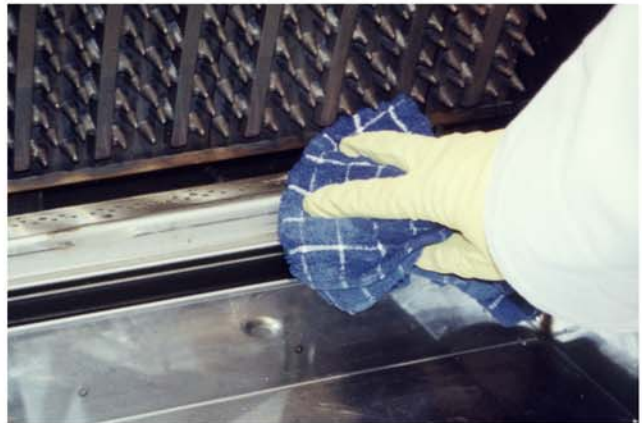
CLEANING

To clean the rotisserie, you need a sponge or a rag, soap and hot water. First, take the bottom pan, the spits and the burner shields out of the rotisserie.

Then, with your rag, wipe off both inside panels, the top stainless steel plate, the burners and the area underneath the burners and the bottom table of the rotisserie.

Once a week, we recommend that you use a special rotisserie cleaner such as Roticlean. When using this kind of cleaner, apply the cleaner on a small area and rinse immediately with clear water. Reiterate with another small area.

Never spray anything in the rotisserie. Spray on your towel and then apply the cleaner in the rotisserie with your towel.



ROTISOL TRAINING

How to clean your Rotisserie Brick and cast irons

***Bricks and cast irons:
Daily, wipe off the bricks
with a towel or a sponge.
Once a week, clean bricks
and cast irons with a wire
brush.***

***Wipe off the bricks
with your towel***



ROTISOL TRAINING

Cleaning

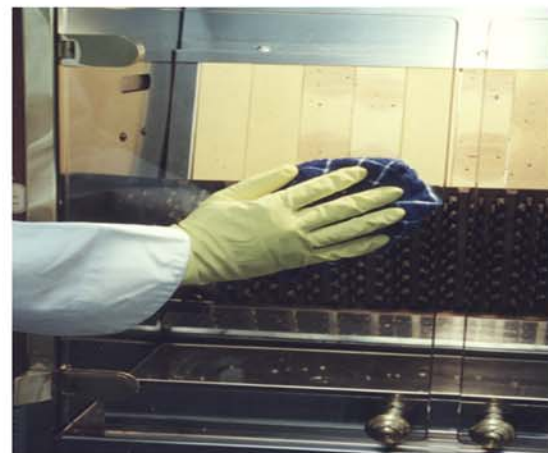
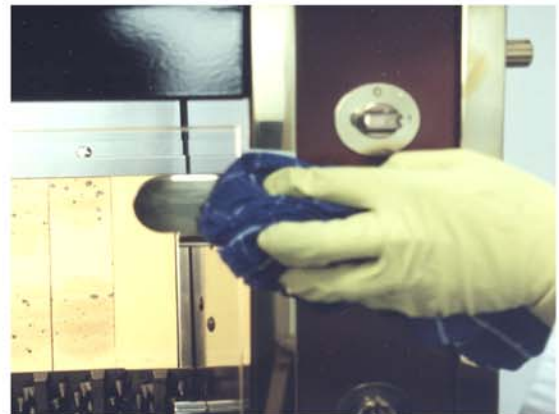
***Cleaning brass or silver trims:
Use a brass or silver cleaner.***

***Put some cleaner on your
towel and wipe off the
trims and hinges.***

***The trims should be shiny
without any marks of cleaner***

***Glass Door:
Use a towel, soap and hot water.
Wipe off both glass doors,
inside and outside with a towel.
For a perfect result, finish
with a glass cleaner***

***NB: Do not spray anything on
the rotisserie.
Spray on the towel.***



Food Safety Handling Guideling

Safe Temperatures

Cook to safe internal temperatures:
165°F most bacteria killed.

Recommended internal temperature:

Eggs	at least 145°F
Pork	at least 155°F
Poultry	165°F
Beef	
ground, medium well	at least 157°F
ground, well	170°F

>40° - <140°F = Danger Range. Ideal
temperature for bacteria reproduction
& growth.

40°F Thaw frozen foods at this temperature.

35° - 40°F Set refrigerator temperature to
insure proper food temperature.

Store frozen foods below 0°F.

Fahrenheit

220
210
200
190
180
170
160
150
140
130
120
110
100
90
80
70
60
50
40
30
20
10
0
-10

212°F Water boils at sea level.

180° - 195°F Required for non-chemical
sanitizing dishwashers.

140°F Minimum hot-holding temperature.
Including ready-to-eat & buffet style.

120°F Minimum hot water temperature in
a food facility.

98.6°F Body temperature.

40°F Maximum cold holding temperature.

32°F Water freezes.