



Responsive, Reliable Solutions

BLAZE

Gas-Fired Rotisserie for CA/US

Operation Manual



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This manual is to be left with the customer for future reference.

CUS-013-0044-01

1. Important Information

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep the area around the appliance free from all combustible material.

WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death.

Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

IMPORTANT

You must post in a prominent location, instructions to be followed in the event that the user smells gas. Specific instructions can be obtained from your local gas supplier.

NOTE

Hardt implements continuous improvements of its products and reserves the right to change without notice.

Images shown in this manual are for reference only and may appear different from actual models.

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2. Before you begin

2.1. About This Manual

This manual contains information necessary for the operation of the HARDT Equipment Manufacturing (hereafter referred to as Hardt) Blaze rotisserie. Retain this manual for future reference. To help the reader in the utilization of this manual, certain information has been highlighted using the following conventions:



INFORMATION THAT REFERS TO ACTIONS WHICH MAY HAVE CONSEQUENCES POTENTIALLY DANGEROUS TO THE OPERATOR AND/OR THE EQUIPMENT.



Information for proper installation and functioning.



Additional important information.

2.2. Equipment Safety



FAILURE TO FOLLOW THESE SAFETY PRECAUTIONS CAN RESULT IN INJURY, DEATH AND/OR PROPERTY DAMAGE.



THERE ARE SOME SAFETY CONSIDERATIONS TO TAKE INTO ACCOUNT WHEN OPERATING THIS EQUIPMENT. IT IS VERY IMPORTANT THAT YOU FULLY UNDERSTAND THIS DOCUMENT AND THE SAFETY PRECAUTIONS WRITTEN HERE.

- Read all documentation; only people who have read and understand the documentation should use the equipment.
- Do not use this equipment for anything other than its intended use.
- Do not operate this equipment if it is damaged in any way.
- Do not use unauthorized accessories.
- Do not operate this equipment near flammable materials.
- Always check for gas leaks; if detected, vacate the area and call the gas supply company.
- Clean the equipment every day; build-up of waste in the rotisserie can cause fires.
- When the rotisserie is plugged in, there are potentially dangerous voltages present in the control circuits; do not open the electrical compartment as there are potentially lethal voltages present.
- Do not cover any vents.
- Always check for water leaks; do not operate if leaks are visible.
- Do not immerse the cord or plug in water.
- Use only approved detergents.
- Keep hair and loose clothing away from any moving parts.
- Do not work with any hot surfaces without wearing protective gloves and an apron.
- Keep the area around the rotisserie clear of combustibles.
- Any equipment that burns gas carries a risk of producing carbon monoxide; if headaches, dizziness, shortness of breath, nausea, vomiting or confusion are encountered, shut down all equipment and vacate the area. Have the equipment inspected immediately.



Contact Hardt or an approved service provider immediately if any problems are encountered with your equipment.



ELECTRICAL GROUNDING INSTRUCTIONS

THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.



This appliance is equipped with a restraint cable. In the event the cable is disconnected for inspection or cleaning, ensure that it is reconnected before you operate the rotisserie.

2.3. Food Safety



THERE ARE PRECAUTIONS THAT NEED TO BE TAKEN WHEN WORKING WITH RAW MEATS. FAILURE TO FOLLOW PROPER FOOD PREPARATION PROCEDURES CAN RESULT IN ILLNESS AND DEATH. SOME PRECAUTIONS ARE LISTED IN THIS DOCUMENT BUT YOU SHOULD NOT RELY SOLELY ON THIS DOCUMENT FOR FOOD SAFE PROCEDURES. IT IS RECOMMENDED THAT ONLY PERSONS WHO ARE FULLY TRAINED IN FOOD SAFETY SHOULD PREPARE FOOD ITEMS.

- Wash all surfaces and equipment that comes into contact with raw meat or its juices.
- Always thoroughly wash your hands after working with raw meat.
- Do not allow raw meat or its juices to contact cooked meat.
- Use separate utensils for working with raw and cooked meat.
- Use separate containers/trays for holding raw and cooked meat.
- Always use a clean food thermometer to ensure meat is at a safe temperature before removing from the rotisserie.




THE TABLE BELOW DESCRIBES HOW LONG EACH TYPE OF MEAT MUST BE AT A SPECIFIC TEMPERATURE TO ENSURE THAT ALL BACTERIA ARE KILLED. ALWAYS USE A CLEAN CALIBRATED FOOD THERMOMETER TO ENSURE THAT YOUR PRODUCT REACHES THESE TEMPERATURES FOR THE SPECIFIED TIME PERIOD BEFORE CONSIDERING IT SAFE FOR CONSUMPTION.

Table 1

Safe Cooking Times and Temperatures*	
Product	Temperature/Time
Poultry (whole or ground duck, chicken or turkey)	165 °F [74 °C] for 15 seconds
Stuffing and stuffed meat, fish, poultry and pasta	165 °F [74 °C] for 15 seconds
Ground meat (beef, pork, and other meat)	155 °F [68 °C] for 15 seconds
Injected meat (brined ham and flavor injected roasts)	155 °F [68 °C] for 15 seconds
Pork, beef, veal, lamb, steaks/chops	145 °F [63 °C] for 15 seconds
Roast	145 °F [63 °C] for 4 minutes
Seafood (fish, shellfish, crustaceans)	145 °F [63 °C] for 15 seconds
Commercially processed ready-to-eat food	135 °F [57 °C] (Hot held for service)

*National Restaurant Association, ServSafe Course book, Fifth Edition, New Jersey, Prentice Hall, 2008.



The values listed in this table are industry standard minimum temperatures to ensure food is safely cooked, and may not represent the temperatures dictated by your company.



COOKING ANY NEW PRODUCT OR ANY CURRENT PRODUCT PREPARED IN A DIFFERENT WAY REQUIRES A VALIDATION OF COOKING TIMES AND COOKING TEMPERATURES BY MEASUREMENT OF INTERNAL PRODUCT TEMPERATURES.

DO NOT ASSUME SAFE COOKING PARAMETERS EXIST WITHOUT PERFORMING FOOD-SPECIFIC REFERENCE SENTENCES. ALWAYS MEASURE THE INTERNAL TEMPERATURE OF A PRODUCT BEFORE ENDING THE COOKING. ACCEPTED INTERNAL TEMPERATURES SHOULD NOT BE LOWER THAN THOSE PUBLISHED FOR ESTABLISHED FOOD SAFETY STANDARDS.



Consult Hardt if you need help setting up a food safety program.

3. Equipment Diagrams

3.1. Single Swing Door Rotisserie

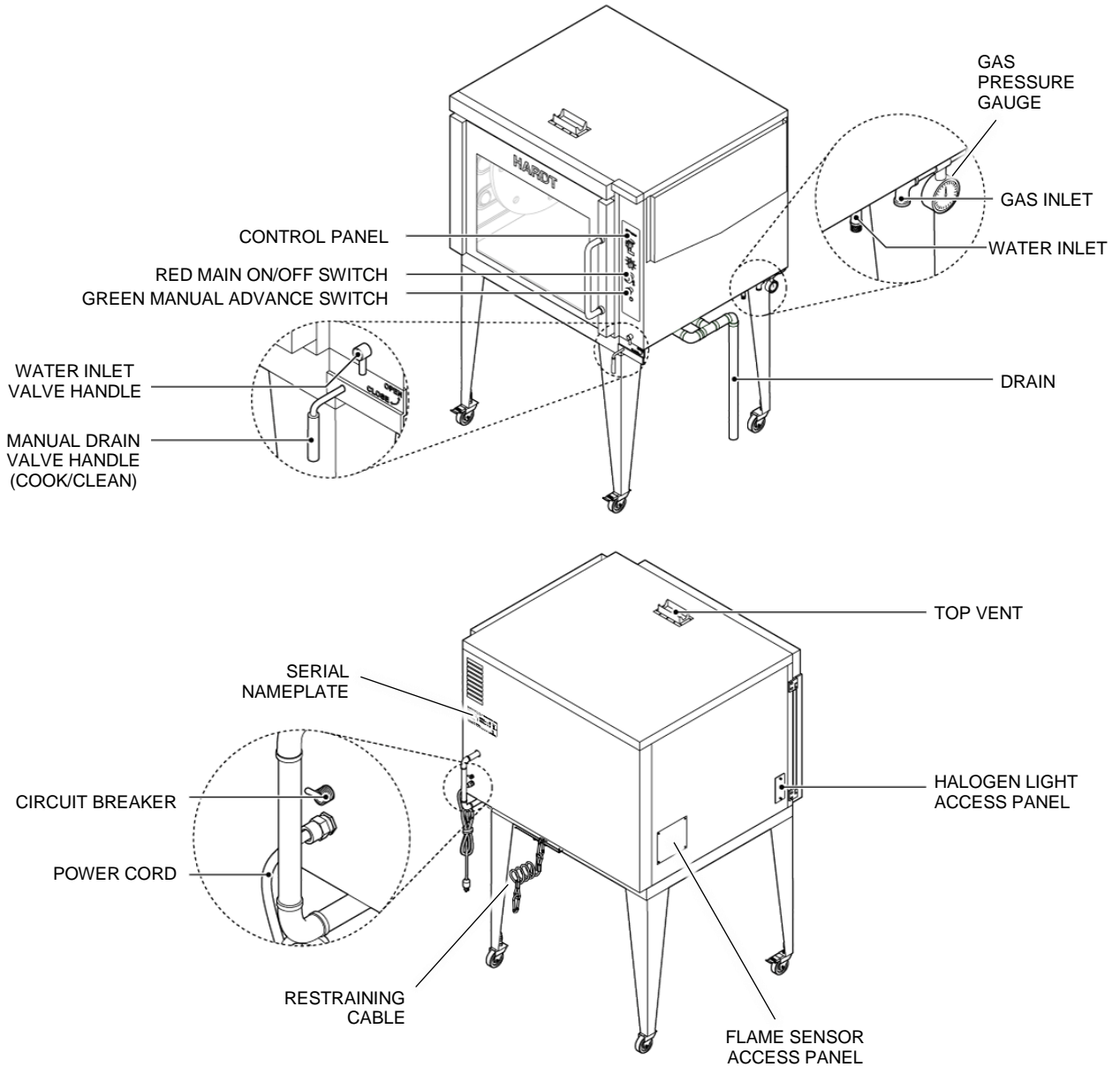


Figure 3-1

For a full list of available accessories, please visit www.hardtequipment.com or contact your sales account representative.

3.2. Single French Door Rotisserie

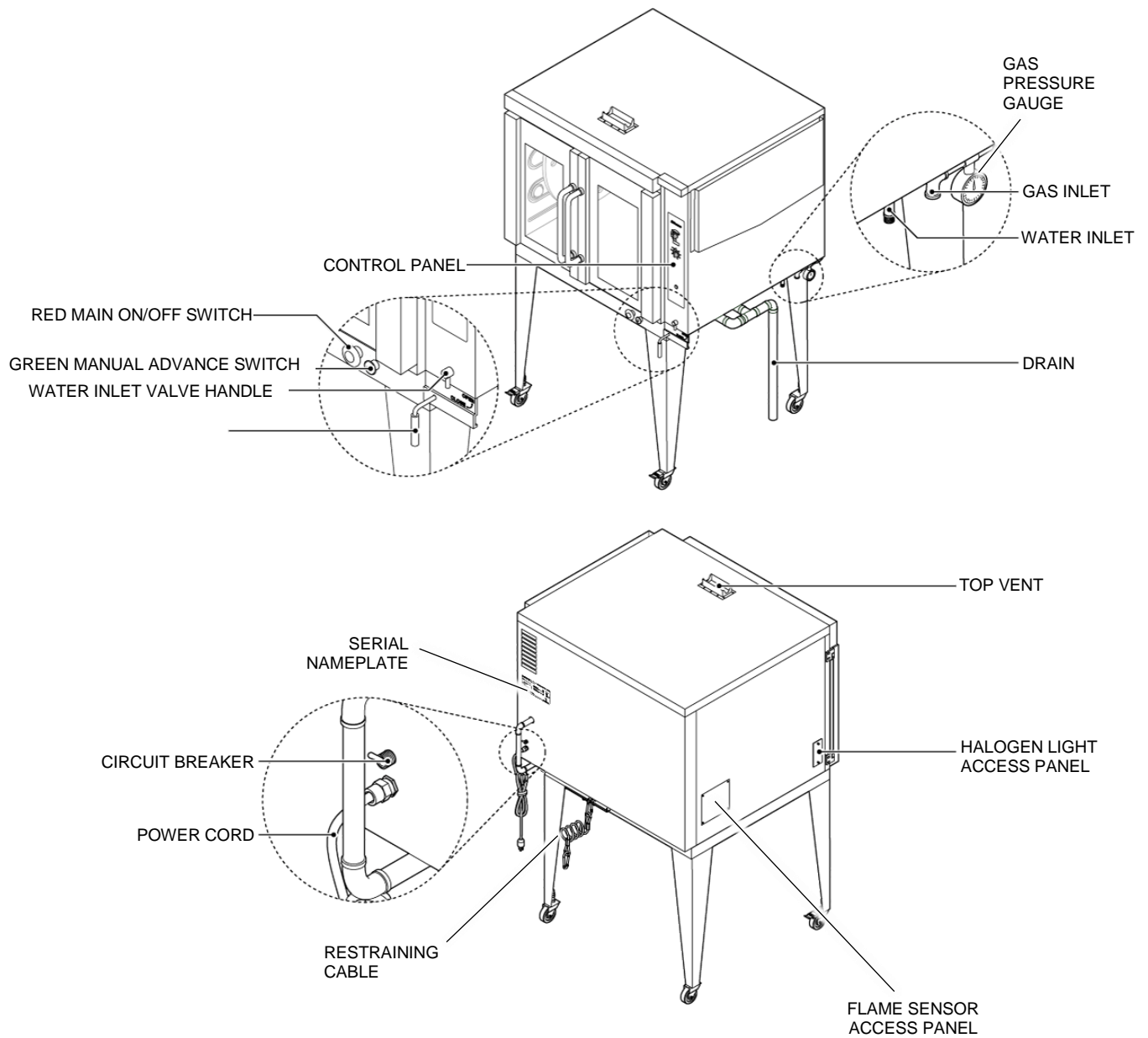


Figure 3-2

For a full list of available accessories, please visit www.hardtequipment.com or contact your sales account representative.

3.3. Double-Stacked Swing Door Rotisserie

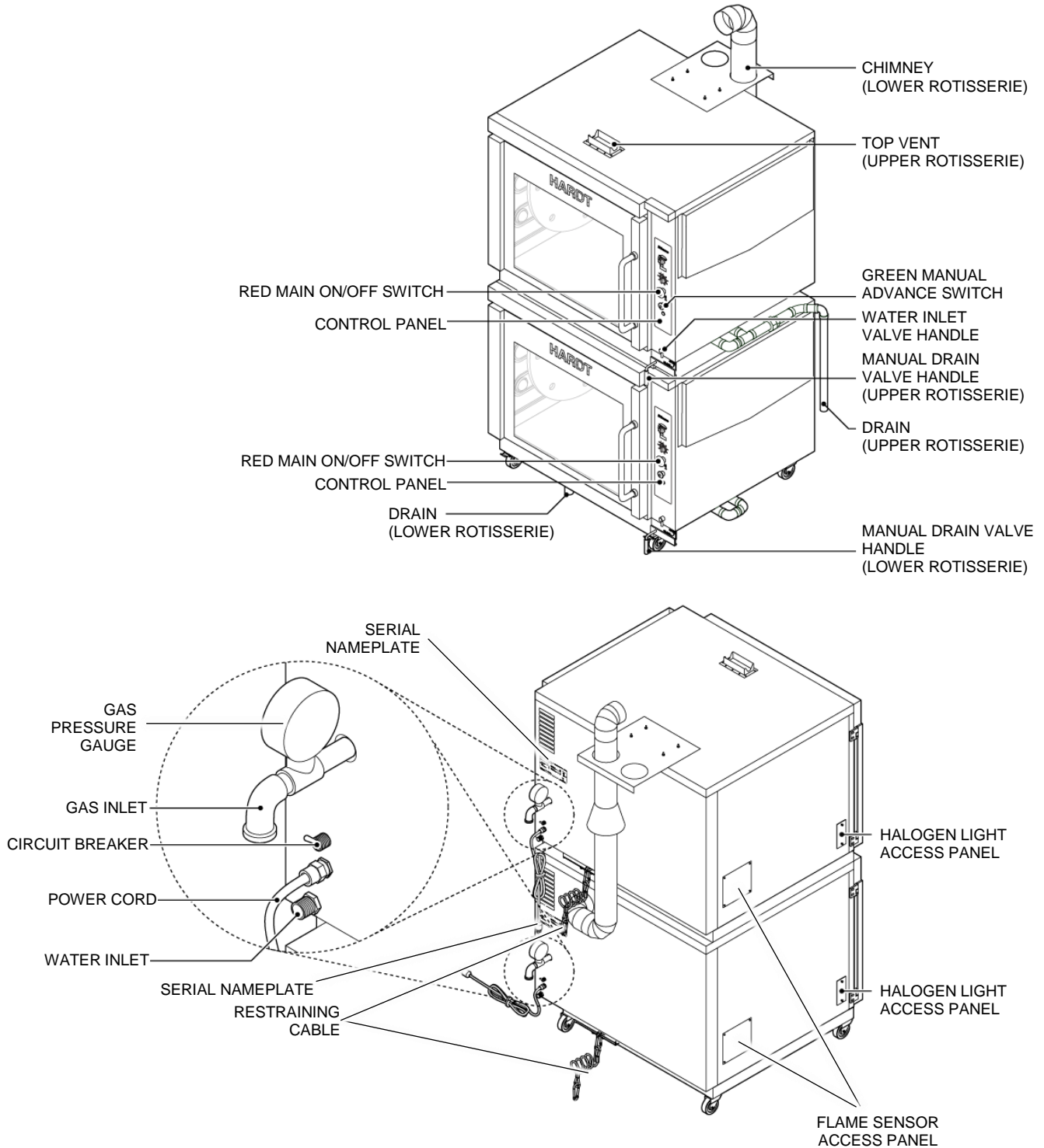


Figure 3-3

For a full list of available accessories, please visit www.hardtequipment.com or contact your sales account representative.

3.4. Double-Stacked French Door Rotisserie

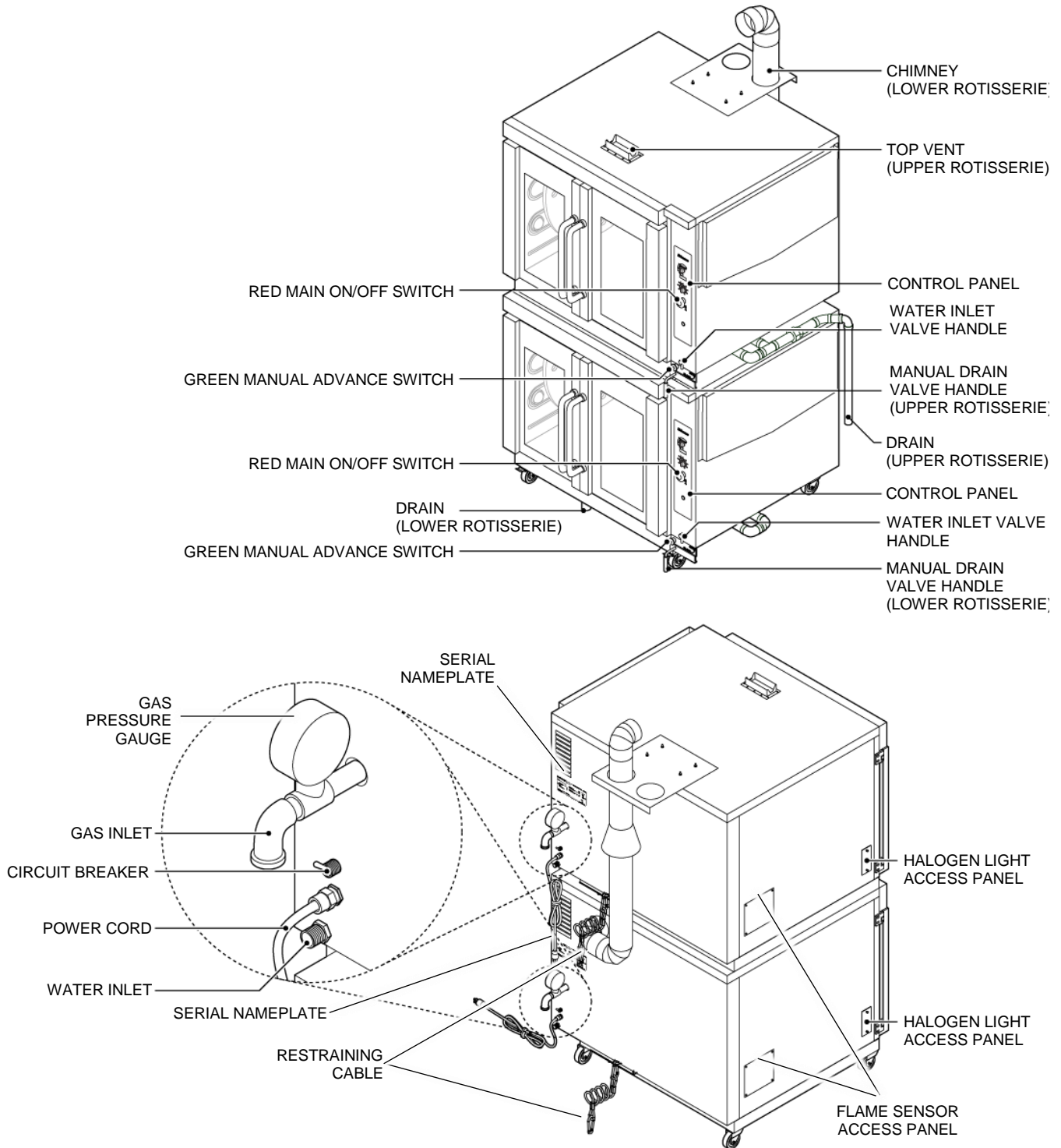


Figure 3-4

For a full list of available accessories, please visit www.hardtequipment.com or contact your sales account representative.

3.5. Control Panel Layout

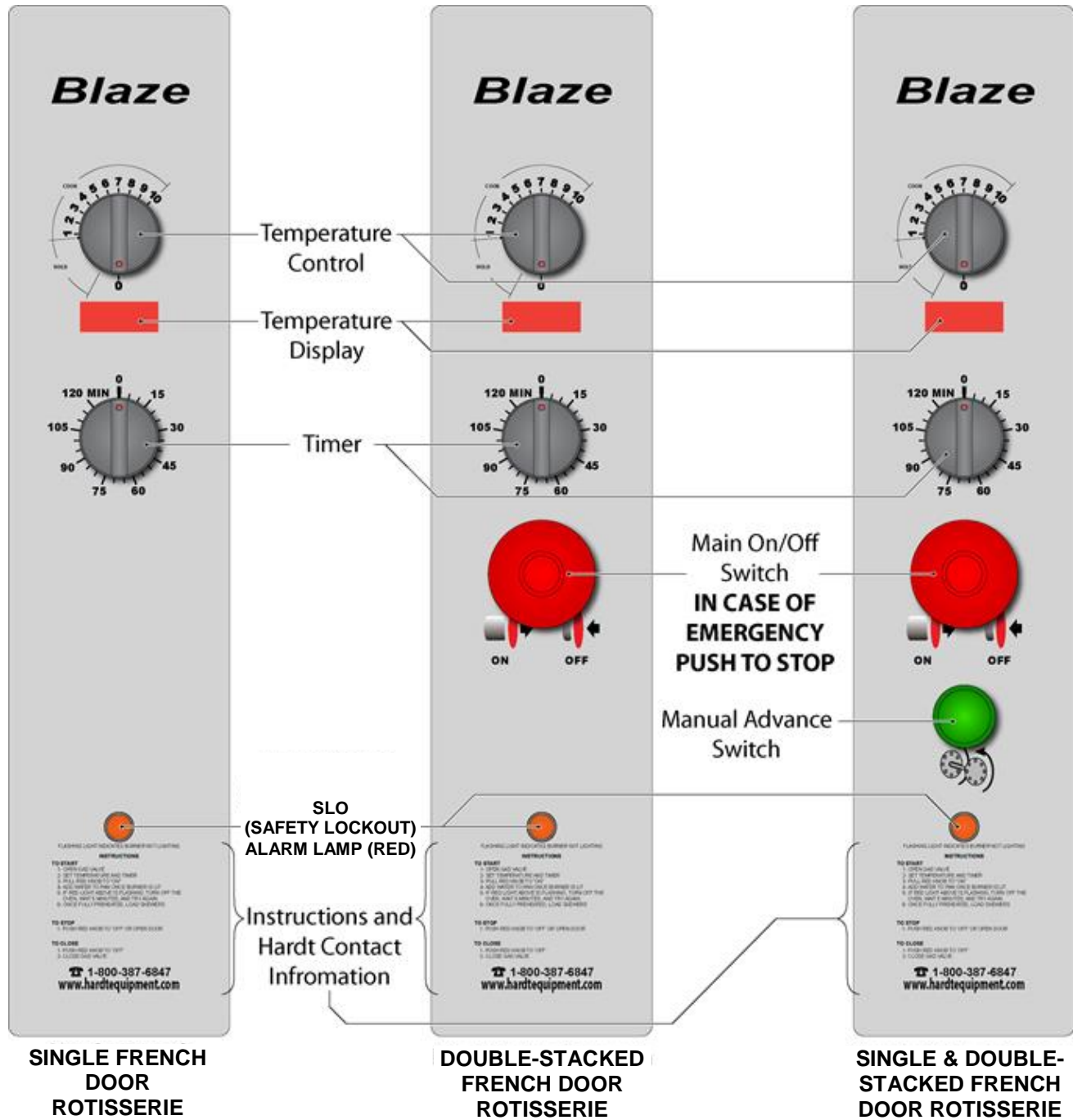


Figure 3-5



The red main ON/OFF switch and the green manual advance switch for the single and double-stacked French door rotisseries can be located on the front of each rotisserie as shown in Figure 3-2 on page 7 and in Figure 3-4 on page 9.

4. Operation



THE ROTISSERIE CANNOT BE OPERATED DURING A POWER FAILURE. IN THE EVENT OF A PROLONGED POWER FAILURE, DO NOT ATTEMPT TO OPERATE THE ROTISSERIE. PUSH IN THE MAIN ON/OFF RED SWITCH AND CLOSE THE GAS VALVE. WHEN POWER HAS BEEN RESTORED, OPEN THE GAS VALVE, PULL OUT THE MAIN ON/OFF RED SWITCH AND RESUME NORMAL OPERATION.

4.1. Morning Startup



ALWAYS TURN VENTILATION SYSTEM ON BEFORE STARTING ROTISSERIE. IT IS REQUIRED TO REMOVE COMBUSTION BY-PRODUCTS AND GREASE-LADEN AIR.



IT IS IMPERATIVE THAT THE ROTISSERIE OVEN IS PROPERLY CLEAN AND SANITIZED FROM THE PREVIOUS DAY. REFER TO SECTION 5.1.4 *CLEANLINESS EVALUATION* ON PAGE 19. IF THE CLEANING AT THE END OF THE DAY WAS NOT CARRIED OUT AT THAT TIME, IT MUST BE DONE AT THE BEGINNING OF THE DAY BEFORE A COOK IS INITIATED.

4.1.1. Starting the Rotisserie

1. Ensure the rotisserie has been properly cleaned from the previous day of use (see section 5.1.4 *Cleanliness Evaluation* on page 19).
2. If applicable, ensure that any optional accessories are clean and correctly installed (such as anti-splash screens as shown in Figure 4-2).
3. Make sure the Manual Drain Valve Handle is closed (Figure 4-2).
4. Manually add water to the oven's water pan, filling it to the top of the overflow drain (Figure 4-2).
5. Position a clean empty grease collection reservoir (grease shuttle, bucket, etc.) under the grease drain of each rotisserie.
6. Make sure the gas valve to the rotisserie is open.
7. Turn on the ventilation hoods.
8. With the power connected, turn on the rotisserie by pulling out the red main ON/OFF switch.

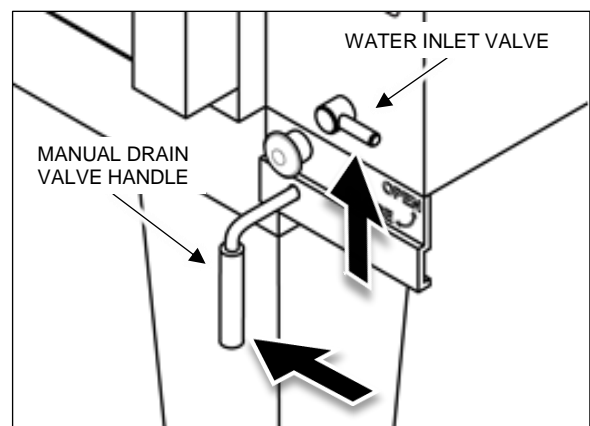


Figure 4-1

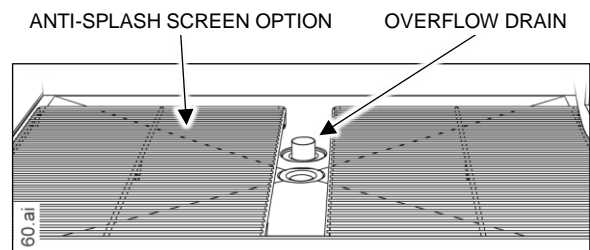


Figure 4-2



The rotisserie is now in "Idle Mode" and is ready for input.

4.1.2. Running a Preheat Cycle



THE ROTISSERIE MUST BE PREHEATED BEFORE ANY COOKING CYCLE.

1. Set the thermostat to the desired temperature. Refer to Table 2 below for settings.

Table 2

Position:	1-4	5	6	7	8	9	10
Temperature:	100° F 38° C	450° F 232° C	490° F 254° C	530° F 277° C	570° F 299° C	610° F 321° C	650° F 343° C



The rotisserie is now in mandatory “Preheat Mode”.

2. After approximately 15 minutes, an alarm will sound indicating that the oven has been preheated to the appropriate temperature.



If the red SLO (Safety Lockout) alarm lamp is flashing, indicating the burner did not light, open the door for 5 minutes and retry. See section 6.2 *Safety Lockout* on page 23 if the problem continues.

4.2. Cooking Procedure



THE ROTISSERIE IS HOT. ENSURE YOU ARE WEARING OVEN MITTS AT ALL TIMES WHEN WORKING WITH THE HOT ROTISSERIE.

- NEVER LOAD PRODUCT INTO A ROTISSERIE WHICH IS NOT PREHEATED.
- CROSS CONTAMINATION OF RAW ONTO COOKED PRODUCT IS VERY DANGEROUS.
- DO NOT LOAD FRESH PRODUCT INTO ROTISSERIE UNTIL THE COOKING CYCLE IS COMPLETE AND ALL COOKED PRODUCT IS REMOVED FROM THE ROTISSERIE.



REFER TO SECTION 2.3 *FOOD SAFETY* ON PAGE 5 FOR SPECIAL NOTES ON PRODUCT INTERNAL TEMPERATURES.



The procedures described here are basic. Hardt provides extensive cooking and food program support and training. Your organization may have specific instructions that should be followed instead of the ones listed here.

4.2.1. Loading and Starting a Cook Cycle

1. Make sure the temperature display reads the desired preheat temperature.
2. Open the door and load the product as per the procedure described in section 4.4.1 *Loading the Skewers* on page 14.
3. Close the door.
4. Set the timer to the desired cook time.
5. After loading, wipe the door handle, control panel, switches and anything that may have come in contact with raw product.

4.3. End of the Cook

1. At the end of the cook, measure product internal temperature



REFER TO SECTION 2.3 FOOD SAFETY ON PAGE 5 FOR SPECIAL NOTES ON PRODUCT INTERNAL TEMPERATURE.

2. If the product is below the desired temperature, close the door, and add at least five minutes using the timer to continue to cook.



REPEAT THIS STEP UNTIL THE CORRECT INTERNAL TEMPERATURE IS REACHED.

3. If product is at or above the desired temperature, the operator can choose to either...
 - a. Unload the skewers/baskets following the procedure described in section 4.4.2 on page 15...OR
 - b. Hold the product in the oven if not ready to unload (Simply close the door to automatically revert to holding mode).
4. Once the product is unloaded from the oven, the operator can choose to either...
 - a. Push in the red main ON/OFF switch to turn the oven off OR
 - b. Start a preheat cycle if another cook is to be performed.
 - If necessary, open the Water Inlet Valve Handle to raise the water level back up to just below the overflow drain.



IF MANUALLY ADDING WATER TO A HOT WATER PAN THROUGHOUT THE DAY, WEAR PROTECTIVE CLOTHING (FULL SLEEVES, APRON, GOGGLES) AND POUR WATER SLOWLY TO MINIMIZE SPLASHING AND STEAM.



Do not overfill the drip pan.

4.4. Loading and Unloading the Rotisserie



CROSS CONTAMINATION OF RAW ONTO COOKED PRODUCT IS VERY DANGEROUS. DO NOT LOAD UNCOOKED PRODUCT INTO THE ROTISSERIE UNTIL COOKING CYCLE IS COMPLETE AND ALL COOKED PRODUCT IS REMOVED FROM THE ROTISSERIE.



USE PROTECTIVE CLOTHING WHEN LOADING AND UNLOADING THE ROTISSERIE.

4.4.1. Loading the Skewers

When the rotisserie reaches operating (preheat) temperature, skewers can be loaded. Follow these steps to properly load skewers into the rotisserie.



The orientation of the skewer in the socket will vary depending on the model of your equipment.

Follow these steps to properly load skewers into the rotisserie.

1. Open the door to stop the drive rotation. Use the green manual advance switch to position the drive assembly as required.
2. As indicated in diagram 'A' below, insert the pointed end of the skewer into a hole in the plate on the left side of rotisserie.
3. Align the other end of the skewer with the corresponding socket on the right plate and push it into place as shown in diagram 'B'. Each skewer can only be inserted one way.
4. Slide the skewer back to the left until the shoulder at the left end of the skewer is snug against the left side support plate.
5. Check that the skewer is secured in position (holds in place).
6. Advance the drive to another position using the green manual advance and try to ensure a balanced load. Repeat steps 1-5 as required.
7. Close the door, select the proper cooking time and the rotisserie will begin to cook.
8. After loading, wipe the door handle, control panel, switches and anything that may have come in contact with raw product.

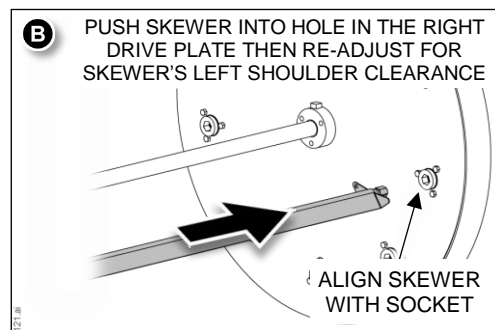
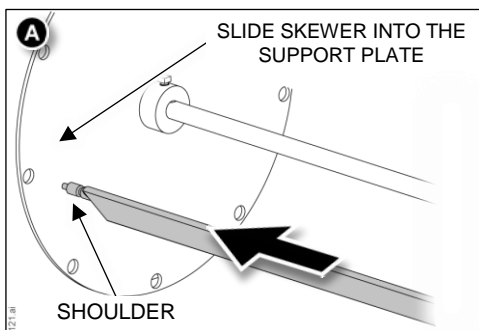


Figure 4-3

4.4.2. Unloading the Skewers



USE PROTECTIVE CLOTHING WHEN LOADING AND UNLOADING THE ROTISSERIE.

1. Open the door to stop the drive rotation. Use the green manual advance switch to position the drive assembly as required.
2. Referring to figure **A** below, remove each skewer by lifting the left end, sliding the skewer through the plate hole, and then, as show in figure **B** below, gently pivot the skewer out of the rotisserie.
3. Place each skewer on a skewer cart or a cooked food table.
4. Use the green manual advance switch to position skewers as required for removal.
5. Close the door of the rotisserie to resume operation or cooking.
6. If no further cooking is required, push in the main ON/OFF red switch to end the cook cycle.
Refer to section 3.5 *Control Panel Layout* on page 10 to identify the controls.

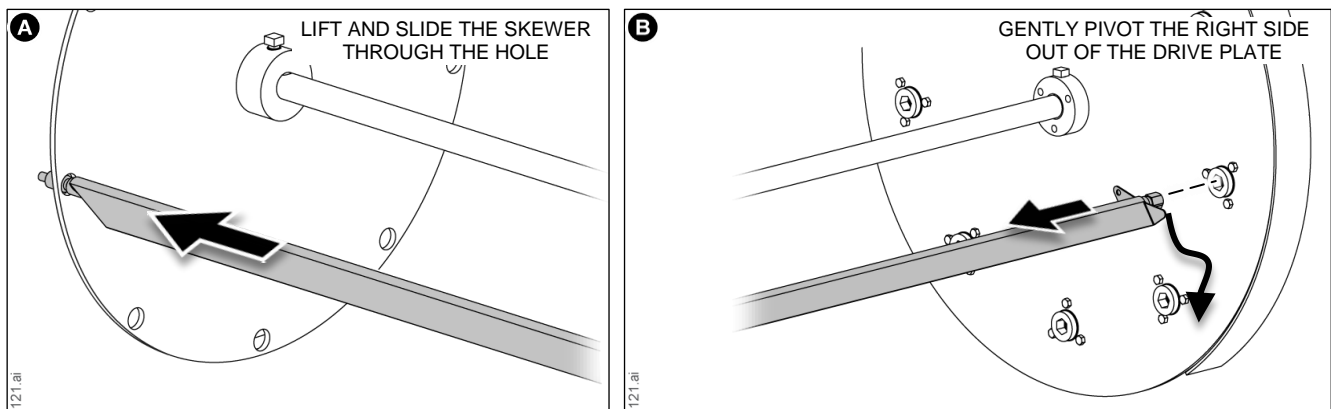


Figure 4-4

4.5. Optional Accessories

This section describes common optional accessories that can be purchased for the Blaze rotisserie. For a full list of available accessories, visit www.hardtequipment.com or contact your sales account representative.

4.5.1. Grease Shuttle (Double-Stacked Oven)

This stainless steel grease shuttle is used with a lower oven of a double-stacked configuration to transfer the water pan's contents to a rendering barrel or other grease capturing device.

Use the guide to position the clean grease shuttle, then push it towards the rear until it hits the stopper.

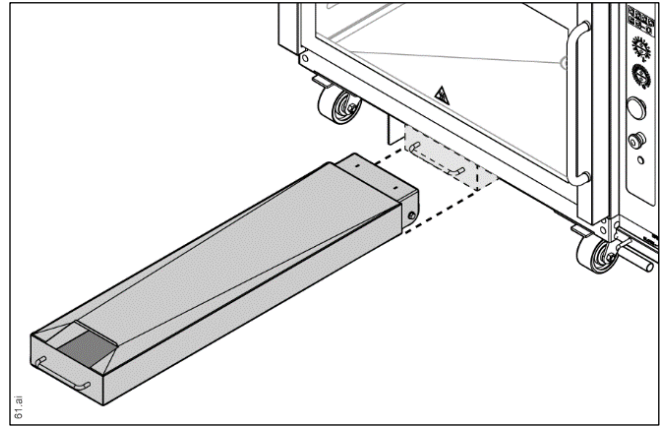


Figure 4-5

4.5.2. Anti-Splash Screen

This stainless steel screen is placed in the water pan; minimizing splashing should product happen to fall off from a skewer or basket during cooking.

The Blaze water pan requires 2 screens that sit between the drive plates and the oven drain as shown in Figure 4-6.

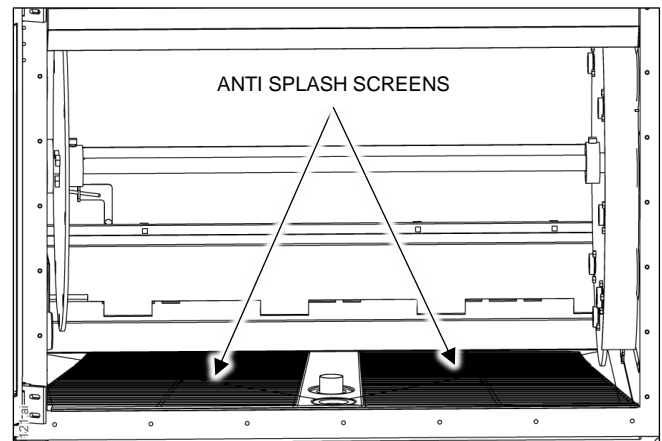

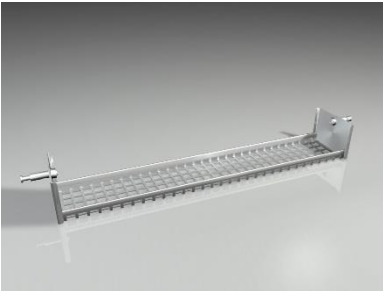
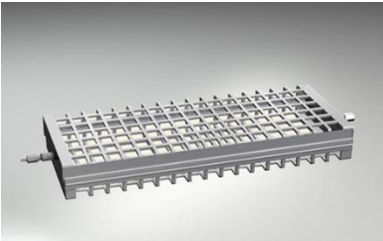
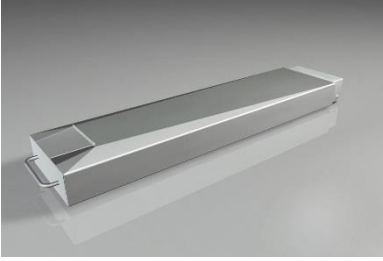
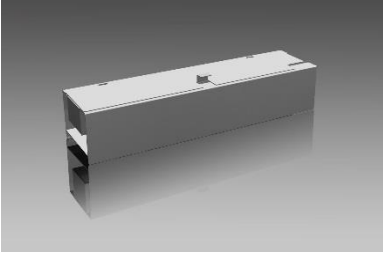


Figure 4-6

4.6. Available Accessories

Please refer to the following table when ordering accessories from Hardt

Part Name	Description	Illustration
'V' Skewers	This is the 'V' skewer but with a modified end tip so the skewer can only be loaded one way, ensuring correct positioning of the product while cooking.	
Hanging Basket	Designed for products that should not rotate during cooking. The basket stays horizontal while the drive turns.	
Rib Basket	A clamshell basket that is ideal for cooking ribs, chicken parts and a variety of other products.	
Grease Shuttle	The grease shuttle is used with a lower oven of a double-stacked configuration to transfer the water pan's contents to a rendering barrel or other grease capturing device.	
Smoker	An electric smoker which burns wood chips to add a smoky flavor to product being cooked in the rotisserie.	

5. Maintenance



ENSURE YOU ARE WEARING INSULATED GLOVES AND AN APRON AT ALL TIMES WHEN WORKING WITH A HOT OVEN.



Allow a period of time for the rotisserie to reach a safe-to-touch temperature, but ensure that the oven is still warm to facilitate easier cleaning.

5.1. Daily Cleaning

5.1.1. Beginning of the Day

Ensure that the entire rotisserie is clean by referring to the images in section 5.1.4 *Cleanliness Evaluation* on page 19. If it is not clean, follow the on-site cleaning laminates or refer to the *Cleaning at the End of the Day* instructions found below in section 5.1.3.

5.1.2. Cleaning Throughout the Day

It is recommended to clean the inner glass with a soft, damp cloth after every cooking cycle. This will lead to optimal cleaning results without scratching the glass. Do not use scouring pads or abrasive cleaners on glass. Refer to section 5.3.1 *Guidelines for Cleaning Glass Surfaces* for detailed guidelines.

5.1.3. Cleaning at the End of the Day

It is recommended to clean the rotisserie at the end of the business day, after all cooking has been completed.



ENSURE YOU ARE WEARING INSULATED GLOVES AND APRON AT ALL TIMES WHEN WORKING WITH THE HOT ROTISSERIE.

1. Push in the main ON/OFF red switch and allow sufficient time for the rotisserie to cool until internal surfaces are warm to the touch.
2. Open the door.
3. Remove any large pieces that are left on the bottom of the water pan.



Do not push solid debris into the drain.

4. Ensure that an empty grease shuttle or a bucket is positioned under each oven's drain.
5. Drain the water pan by turning the drain handle to "OPEN".
6. Remove debris and add water to help float away remaining residues in the water pan.
7. Spray a Hardt-approved oven cleaner on all major surfaces (drive plate, spit support, shaft, water pan, and side walls as shown in Figure 5-2); let it settle for 15 minutes.

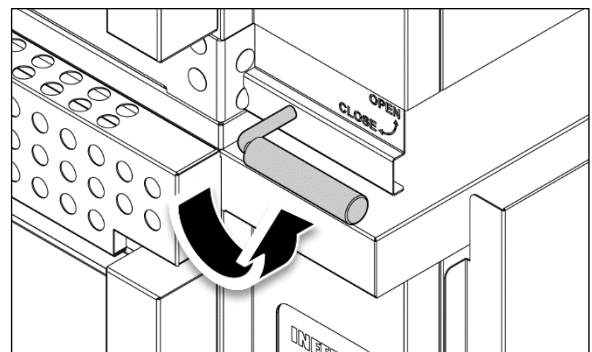


Figure 5-1



Do not spray directly onto the flame sensor or igniter!

8. Gently scrub with a Hardt approved non-abrasive brush (if required). Refer to 5.3.2 **Guidelines for Cleaning Metal Surfaces** for detailed guidelines.
9. Gently rinse off all the oven cleaner with water.
10. Fill the water pan then drain it.
11. Verify that the rotisserie is clean.
12. If required, gently rinse the entire oven again.
13. Clean the front of the rotisserie with a mild soap and water solution.

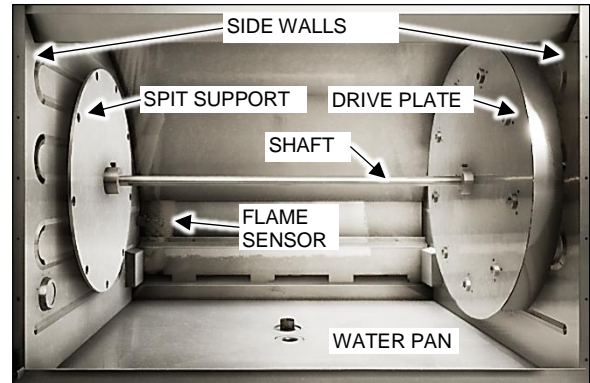


Figure 5-2



Do not use abrasives or scouring pads!

5.1.4. Cleanliness Evaluation

It is important to consider the condition of the rotisserie to verify that the cleaning operations are done correctly. The following images illustrate three states of cleanliness and their related interpretation.



COOKING IN AN OVEN WITH RESIDUE BUILD-UP CAN CAUSE A FIRE.

Figure 5-3: *Dirty Cavity*

The image in Figure 5-3 shows an oven cavity that has NOT been cleaned sufficiently to cook in. This may be due to the cleaning procedures not being followed on a consistent basis.

It will be necessary to clean the rotisserie by using regular oven cleaner (in a spray bottle) and a scrub pad or scraper to remove the build-up of carbon.

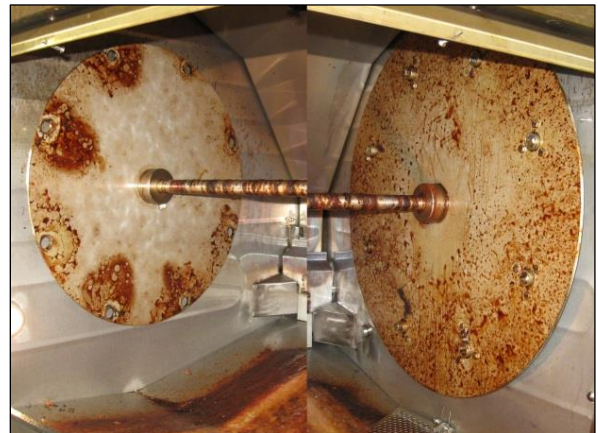


Figure 5-3

Figure 5-4: *Mostly Clean Cavity*

If the rotisserie cavity looks like what is shown in Figure 5-4, remove the residual flakes with a scrub pad PRIOR to cooking.

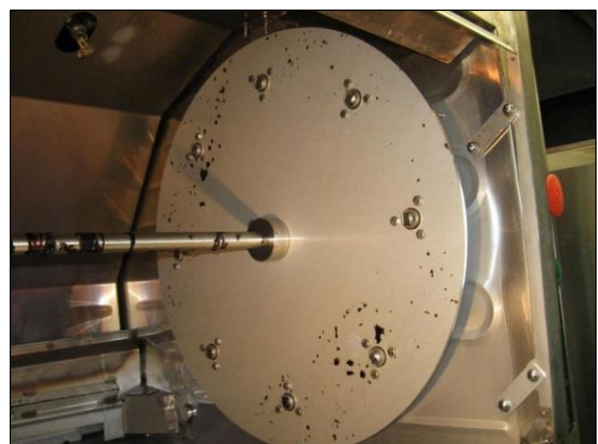


Figure 5-4

Figure 5-5: *Sufficiently Clean Cavity*

The image shown in Figure 5-5 shows a rotisserie cavity that is sufficiently clean and in which cooking may be performed.

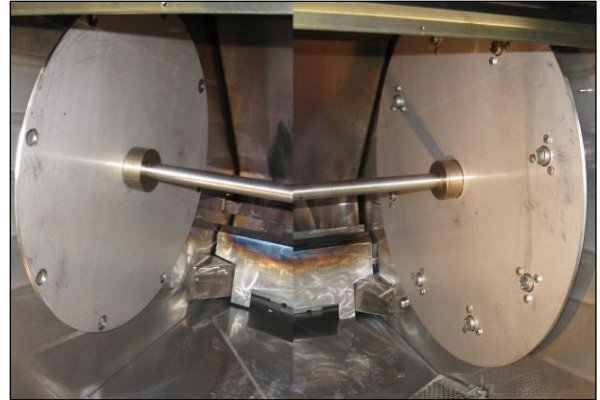


Figure 5-5

5.2. Weekly Inspection

Thoroughly inspect the venting components supplied with the rotisserie for signs of damage (dents, perforations, etc.). Replace with certified Hardt components if required. Ensure that the electrical cord and gas lines are free from damage and kinks.

5.3. Material Cleaning Guidelines

5.3.1. Guidelines for Cleaning Glass Surfaces

- Wipe off residues with a soft cloth or a paper towel.
- Remove baked-on residues using a wooden or plastic scraper. Avoid using a metal scraper as it may scratch the glass.
- Surfaces may be cleaned using a soft cloth with mild soap and water. Alternately, a glass cleaning spray with paper towels may be used.
- Avoid scratching the surface of the glass.



Do not use abrasive scouring powder or abrasive cleansers on the glass door, the lamp's glass shield and the control panel.

Do not use metallic scouring pads.

Do not use metal scrapers.

Avoid putting cold water or a cold damp cloth onto the hot glass as this may cause the glass to crack and shatter.

5.3.2. Guidelines for Cleaning Metal Surfaces

- Wipe up spills and residues with a cloth or paper towel.
- Remove baked-on residues using a wooden or plastic scraper. Avoid using a metal scraper as it may scratch the metal finish of the rotisserie.
- Surfaces may be cleaned using a soft cloth with mild soap and water. Alternately, a spray-on degreaser may also be used but only on stainless steel surfaces following the handling procedure outlined on the product label. Do not apply degreasers or other harsh chemicals to painted surfaces as this may permanently affect the look and performance of the finish.
- The look of stainless steel surfaces can be improved by using stainless steel polishing creams. Follow the instructions on the packaging of the polishing product being used.
- Avoid scratching or marring the metal surfaces.
- For stubborn build up on the interior stainless steel surfaces of the oven (including around the door's opening), bristle brushes or mild scouring pads can be used. Refer to the daily cleaning laminates for details.



Do not use abrasive scouring powder or abrasive cleansers.

Do not use metallic scouring pads.

Do not use metal scrapers.

Do not use corrosive cleaning agents.

6. Troubleshooting



SERVICE/REPAIRS SHOULD ONLY BE PERFORMED BY TRAINED PERSONNEL.

DISCONNECT POWER TO THE ROTISSERIE BEFORE ANY MAINTENANCE, SERVICE OR CLEANING IS PERFORMED.

ROTISSERIES EQUIPPED WITH CASTERS ARE SECURED IN PLACE USING A RESTRAINING CABLE LOCATED ON THE RIGHT REAR UNDERSIDE OF THE ROTISSERIE. THIS CABLE MUST BE DISCONNECTED PRIOR TO REMOVING THE ROTISSERIE AND CAUTION MUST BE TAKEN TO ENSURE IT IS CONNECTED ONCE THE ROTISSERIE HAS BEEN RETURNED TO ITS ORIGINAL POSITION.

THE ROTISSERIE IS HOT WHEN OPERATING. EXERCISE CAUTION WHEN WORKING NEAR THE HOT ROTISSERIE.

WEAR APPROPRIATE PROTECTIVE CLOTHING BEFORE ANY MAINTENANCE, SERVICE OR CLEANING IS PERFORMED.

6.1. Rotisserie Does Not Operate

SYMPTOM:

- The rotisserie does not operate when the red main ON/OFF is pulled out (i.e. drive does not turn, and oven light does not illuminate).

SOLUTION:

- Check the rotisserie electrical power: If the rotisserie's lights are off, check the circuit breaker on the back of the rotisserie as shown in Figure 6-1. If the circuit breaker is 'OFF' (tripped), return to 'ON'.
- Verify that the door is fully closed. The door switch disables the ignition system.
- If this circuit breaker is 'ON', ensure that the power cord is plugged into the wall and that there is power coming from the socket.
- If power is available and the rotisserie still does not operate, contact your local authorized service partner.

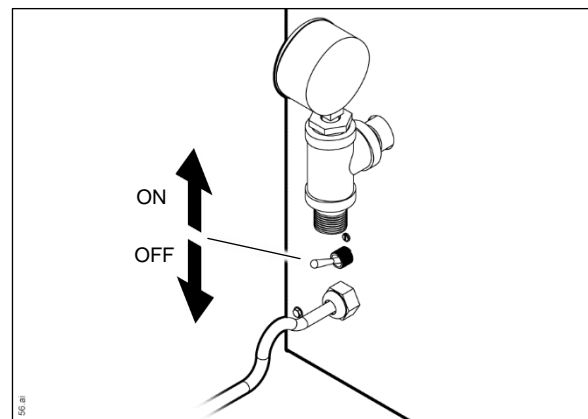


Figure 6-1

6.2. Safety Lockout

SYMPTOM:

If the preheat (or cooking) cycle is initiated, the drive drum will rotate and the igniter will attempt to light the burner. If there is no flame after six minutes, the rotisserie will go into Safety Lockout mode, an alarm will sound and the red SLO (Safety lockout) alarm lamp on the control panel will illuminate.

Possible causes include: the gas supply is shut off, the flame sensor is not sensing flame or there is a component failure.

SOLUTION:

- Turn the rotisserie off by pushing in the red main ON/OFF switch.
- Verify that the gas supply to the rotisserie and the main gas valve are both open. Try starting the rotisserie again by pulling the main ON/OFF red switch out.
- If the rotisserie goes into 'safety lockout' again. Turn the rotisserie OFF.
- If you are certain the rotisserie interior is sufficiently cool to touch, use a soft towel to gently wipe the top of the burner and carefully clean the flame sensor (Figure 6-2).
- Try starting the rotisserie again. Pull out the red main ON / OFF switch.
- Try starting the rotisserie again. Pull out the red main ON/OFF switch and start a preheat cycle.
- If the rotisserie goes into Safety Lockout mode again turn the rotisserie OFF and contact your local authorized Hardt service provider.

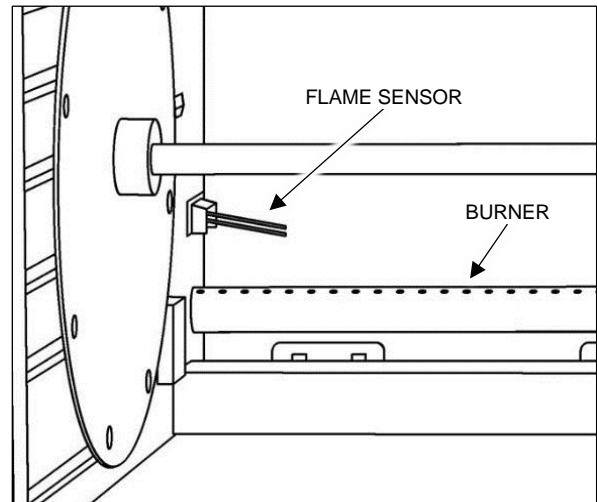


Figure 6-2

6.3. Replacing the Halogen Lamp

1. Turn the rotisserie OFF (push the main ON/OFF switch in) and disconnect the power cord from the wall receptacle.
2. Allow the rotisserie to sufficiently cool down.
3. Remove the halogen light access panel located on the left side of the rotisserie by loosening the thumb screws by hand (Figure 6-3).

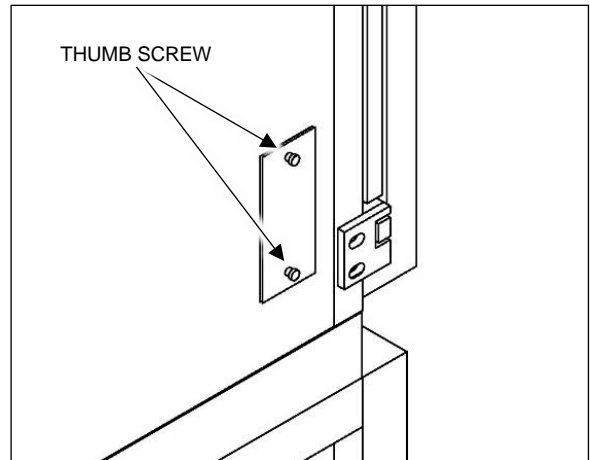


Figure 6-3

4. Loosen the wing nuts on the halogen light bulb support bracket in order to access the halogen light bulb (Figure 6-4).

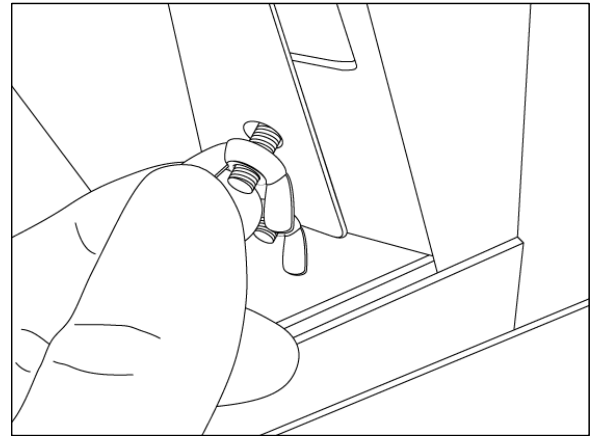


Figure 6-4

5. While wearing gloves, gently pull the old halogen light bulb out of its fixture (Figure 6-5).

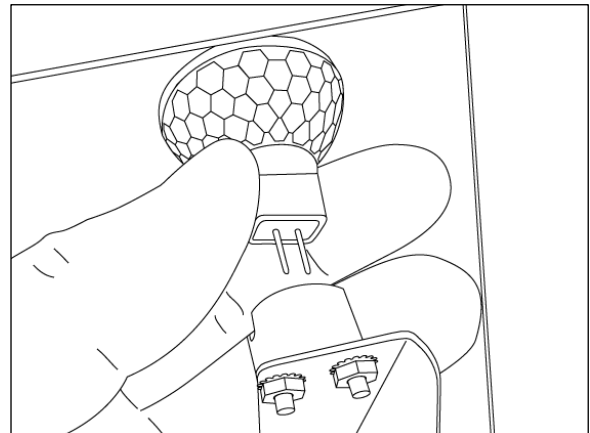


Figure 6-5



Do not touch the replacement halogen light bulb with bare fingers or dirty gloves.

6. Install a new halogen light bulb.
7. Position the halogen light support bracket so that the light is oriented towards the center shaft of the rotisserie and hand-tighten the two wing nuts.
8. Plug the power cord back into the wall receptacle.
9. Turn the rotisserie ON by pulling out the red main ON/OFF switch.
10. Verify that the replaced halogen light bulb functions correctly. It is normal for the halogen light bulb to take about 6 seconds to illuminate after the red main ON/OFF switch has been pulled out. If not, repeat the first four steps of this procedure and make sure the halogen light bulb was correctly inserted in the socket.
11. Reinstall the halogen light access panel.
12. Turn the rotisserie ON by pulling out the red main ON/OFF switch and recheck.
13. If the problems persist, contact your local authorized service partner.

6.4. Numeric Temperature Display Mode

If it is required to have the temperature display mode switched from Fahrenheit to Celsius or vice versa, contact your local authorized service partner.

7. Options

7.1. Smoker Kit

7.1.1. Operating Instructions

1. Insert the smoker box: align it to the front lip of the rotisserie and then slide it to the right of the oven, where the box can be fixed in place by hooking it onto the bracket (See Figure 7-1). Make sure the heating element fits correctly into place, in the smoker box.
2. Verify that the smoker box is firmly seated at the right front side of the rotisserie drip pan.
3. Measure 2 cups of dry wood chips.
4. Using oven mitts hold open the box lid and pour chips into the box, spread evenly with a spoon. If there is any previously collected ash in the box, push it through the holes at the bottom of the box with a utensil.
5. Close the box's lid and turn ON the smoker (switch at the bottom of the control panel) to activate the smoker (see Figure 7-2).

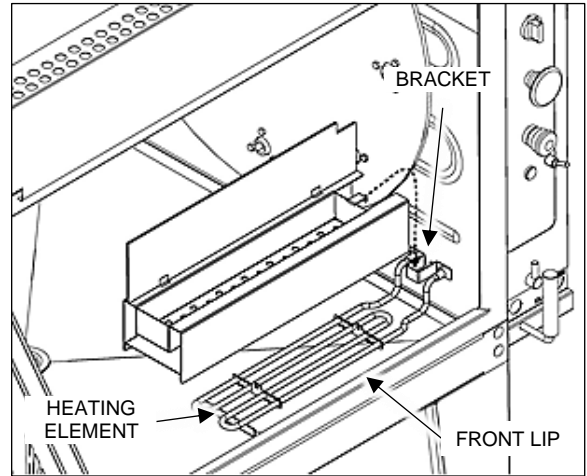


Figure 7-1



The smoker has a separate cord line at the back of the rotisserie that must be connected. The smoker can only be energized with the rotisserie power on and the rotisserie door closed.

6. After 20-30 minutes, smoke will start to flow out of the box.
7. Repeat these operations for following batches. Adding chips too often will reduce smoke quality.

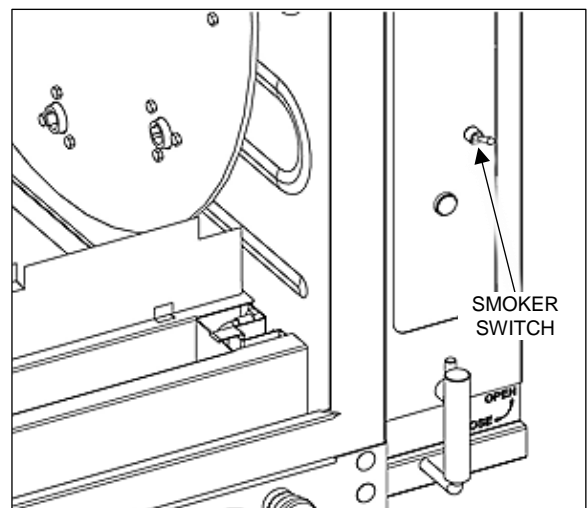


Figure 7-2