



GAS ROTISSERIE

GRANDES FLAMMES OLYMPIA RANGE

MasterFlame MF

Ref.: 1375.6x 975.6x
1375.4x 975.4x
975.2x

INSTALLERS MANUAL

1. TECHNICAL SPECIFICATIONS OF THE DEVICE

1.1. GENERAL

Rotisserie range " Grandes Flammes Olympia " gas powered with electrical power of 230V + earth.

Reference	Lenght (inch)	depth (inch)	Height (inch)	weight (Lb)	Gas power (btu/h)	Electrical power (kw)
1375.6x	53 3/4	28	78 3/8	915	123000	0,74
975.6x	38	28	78 3/8	717	82000	0,59
1375.4x	53 3/4	27 5/8	52 3/4	552	82000	0,62
975.4x	38	27 5/8	52 3/4	441	55000	0,47
975.2x	38	27 5/8	37 7/8	309	27500	0,35

The unit is for professional use and must be used by a professional person.

Before starting any operation, please see these instructions. The carefully kept available near the rotisserie

While cooking appliance generates heat and particles of fat.

It is advisable to provide for their installation in premises protected anti-fire and ventilated mechanically accordance with safety regulations and health standards relating to trades mouths (please check with specialized companies and agreed on the benefits of work to be done according to safety standards: ventilation (extraction), plumbing (water, gas protection, fire, etc. ...), electricity, building (anti-slip tiles, firewall, etc. ...).

The installation must conform with local codes or, in the absence of local codes, with the National FueGas Code, ANSI Z223.1/NFPA 54, Installation Code or natural gas and propane, CSA B149.1 , if any.

The appliance and its individual shutoff valve must be disconnected from the gas supply during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

The appliance must be grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI / NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable

For maintenance and repairs, you must contact the factory, the factory representative or local service company.

We advise you to hire a qualified dealer for connection and start of the roasting pan as long as reservations are electric and gas conducted by certified companies, authorized by you, and hold near the location of the cooking appliance.

Interventions on electrical parts must be performed by qualified personnel in the compliance with regulations in force

The company is not liable for damages in case of:

- incorrect use of the device
- non-compliance with regulations in force
- proper installation
- non-compliance with the details regarding the maintenance
- Any unauthorized changes
- installation of spare parts unoriginal
- installing and using the rotisserie different than those provided by the manufacturer

In case of suspicious odors of gas in place of the rotisserie, stop it by closing valves gas supplies and the power supply.

If gas odors persist, call the local gas supplier.

FOR YOUR SAFETY

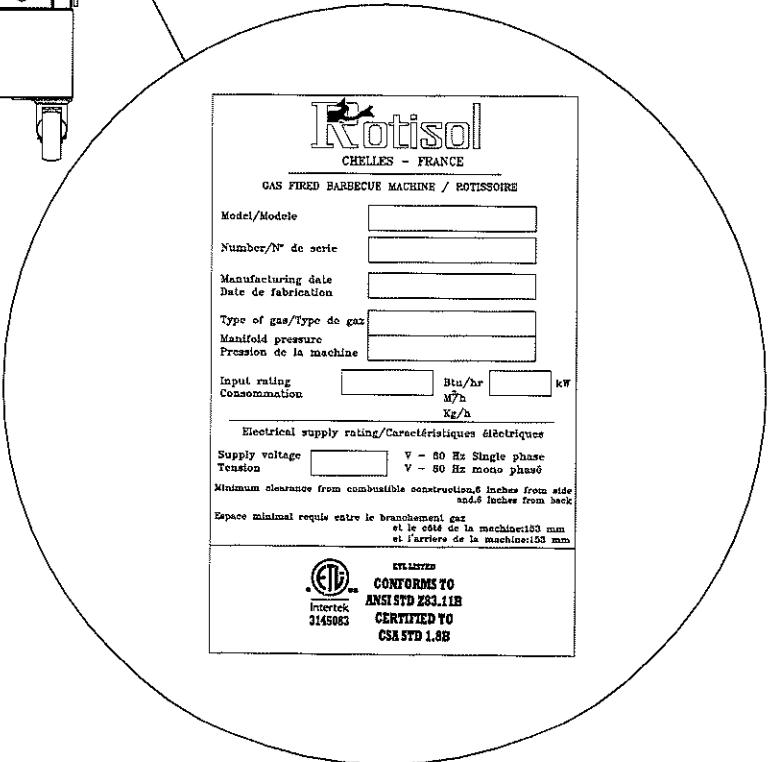
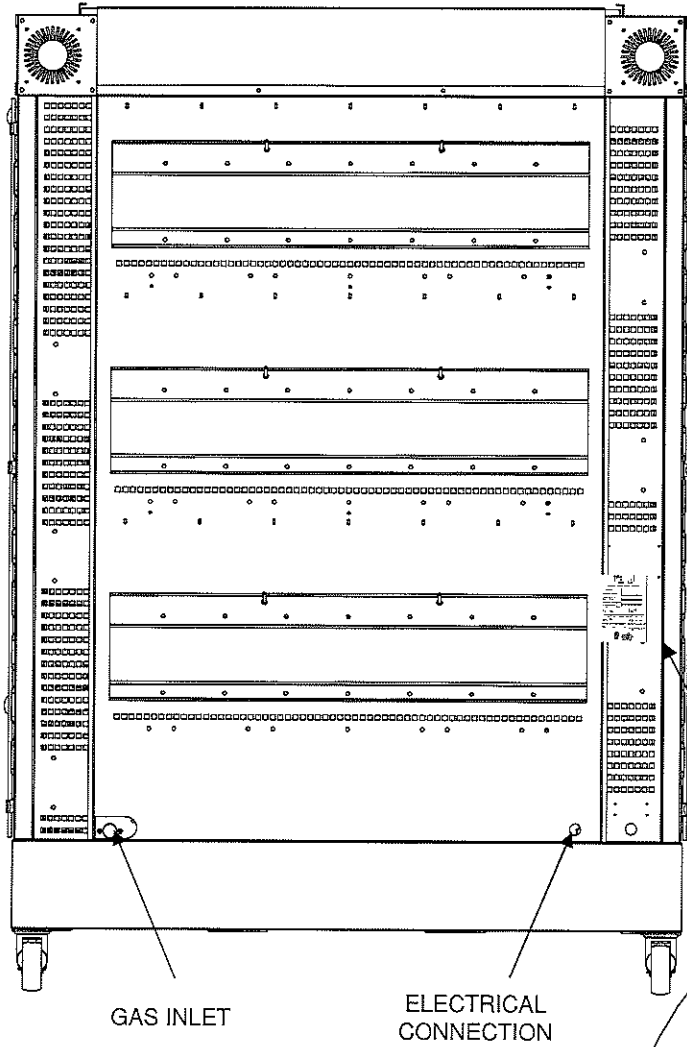
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

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.

1.2. LOCATION OF THE PLATE

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



Rotisol
CHELLES - FRANCE

GAS FIRED BARBECUE MACHINE / ROTISSOIRE

Model/Modele

Number/N° de serie

Manufacturing date
Date de fabrication

Type of gas/Type de gaz


Manifold pressure
Pression de la machine

Input rating Btu/hr kW
Consumption M³/h Kg/h

Electrical supply rating/Caractéristiques électriciques

Supply voltage V - 50 Hz Single phase
Tension V - 50 Hz mono phase

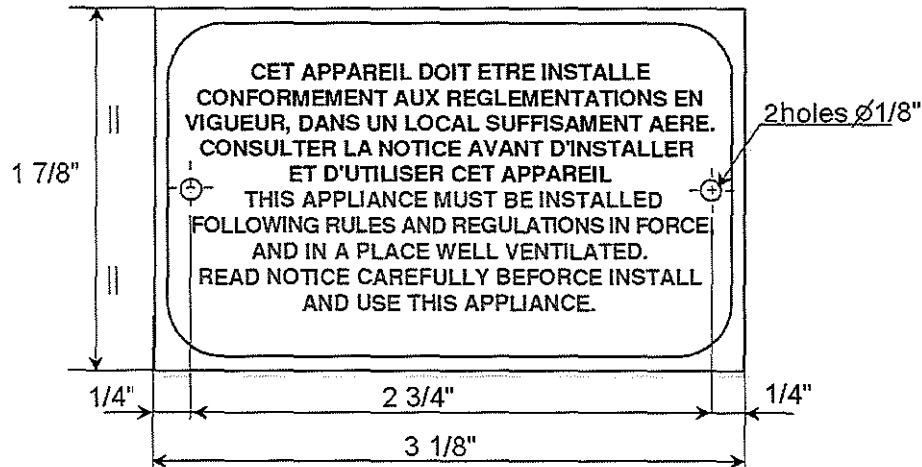
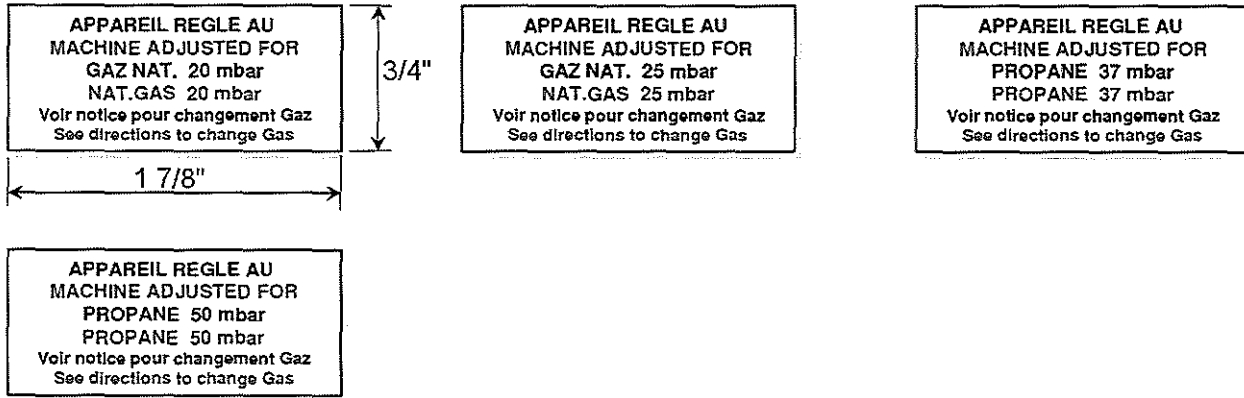
Minimum clearance from combustible construction: 6 inches from side and 6 inches from back
Espace minimal requis entre le branchement gaz et le côté de la machine: 153 mm et l'arrière de la machine: 153 mm


**CONFORMS TO
ANSI STD Z39.11B
CERTIFIED TO
CSA STD 1.38**

1.3. COMPULSORY MARKINGS

1.3.1. ON THE ROTISSERIE AND ON THE PACKING

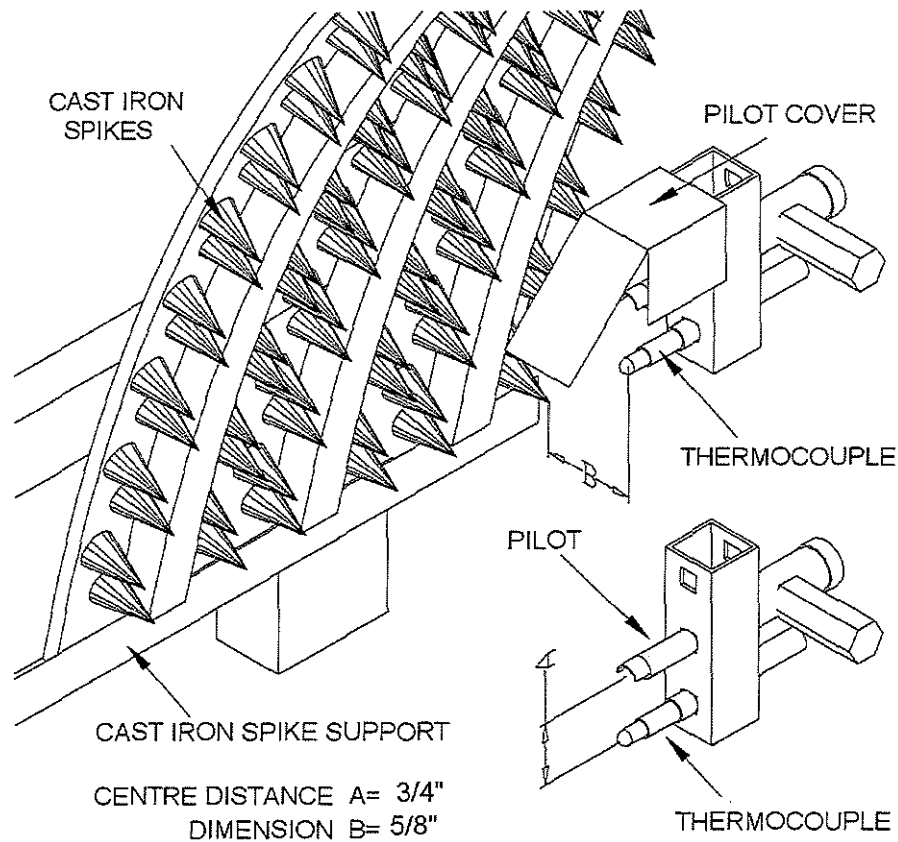
STUCK ON THE PACKING AND ON THE FRONT ON THE UNIT



STUCK ON THE BACK AT THE ABOVE THE GAS INLET



1.4. POSITION OF THE THERMOCOUPLE & PILOT LIGHT



2. INSTALLATION

- The device must be installed in accordance with regulations and standards, in an adequately ventilated .
This work are at the client cost, that he needs to have done by are a agreed company, near the position that the rotisserie is to be enforce them,by companies.
- The new air flow require for the combustion is : 20,7 ft³/h per 1000 btu/h of the calorifique flow.
- The gas supply must be turned off at the supply bottle LP gas (propane) when the unit is not used.

2.1. SETTING UP

2.1.1. UNPACKING

Unpack the rotisserie that is circled, filmed and fixed on palette.

2.1.2. INSTALLING THE UNIT NEXT TO WALLS AND APPLIANCES

The unit with glace door open should be placed at a distance minimum of 3/4 " to adjacent walls.

2.1.3. APPLIANCE EQUIPPED WITH WHEELS

The device must be placed on a perfectly level ground and locked in a stationary position for use and et le stockage.

2.1.4. ENVIRONNEMENT

The device should not be installed near the steam,grease (frying,...), projections of water, high températures or other adverse condition.

Do not install this unit under unprotected combustible surfaces.

Keep the area of the machine free, and free of combustible materials.

2.2. GAS CONNECTION

Connect the rôtisserie to the gas supply, with interposing a block valve to isolate this one from the rest of the installation.

The gas supply conduct will be sized to minimize losses. Its diameter will be determined according to its path (length, number of bends, tees ...) and of the total power of the rotisserie.

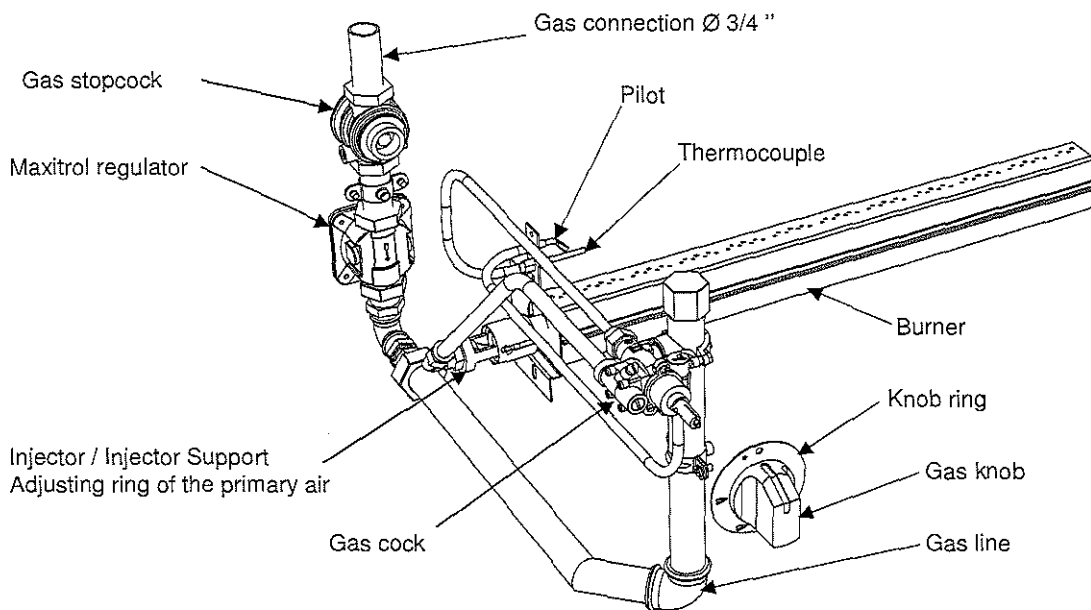
"Check that the adjustments correspond to the nature and pressure of gas distributed in the installation".

CAUTION : The pressure regulator (Maxitrol) supplied with this unit must be set according to the gas used.

To check the gas supply pressure to the unit simply connect a manometer to the water column on the pressure tapping located on the connection side of the unit gas when all the burners are ignited.

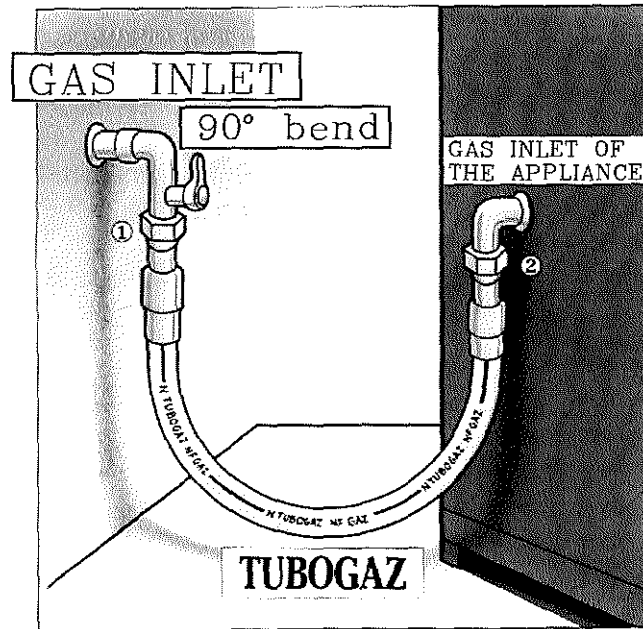
The gas pressure measured and must be equal to that shown on the rating plate for the gas used
Supply valves gas rotisserie require no adjustment for extra service life.

2.2.1. GAS CIRCUIT DIAGRAM



2.3. FIXED INSTALATION – MOBILE INSTALATION

FIXED



Connection type union 1 or 2

The use of **TURBOGAZ** or **similar** in professional fixed instalations, will permit a total liberty in the conception of the kitchen.

MOBILE

The conception of a kitchen with mobile gas appliance is possible thanks to a tandem of TURBOGAZ – TUSHGAZ or SIMILAR.

FLEXIBLE PIPPING IN THE SHAPE OF U

Measure of the gas flow under 20 mbar in kW/h PCI (natural gas)

	Ø1/2" R* = 3 1/2"		Ø 3/4" R* = 4 3/8"		Ø1" R* = 5 1/8"	
	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ
19 3/4"	25,3	21,5	93,6	80,6	186,2	129,4
29 1/2"	21,6	19,0	81,7	69,4	160,9	120,3
39 3/8"	19,4	17,5	76,8	67,9	144,9	116,4
49 1/4"	18,2	16,5	71,0	64,0	131,8	106,4
59 1/8"	17,0	15,7	66,5	60,2	120,3	98,8
78 3/4"	14,2	13,2	58,8	54,9	107,2	93,0

*R = minimum bend radius of hose

These flow are given for conditions of reference, note

: Temperature 59°F

: Atmospheric pressure : 1013 mbar

: Dry air

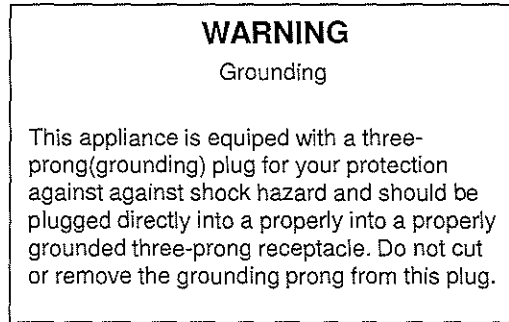
- The hose must not touch a hot wall
- For safety, please install a shorter cable or chain than the gas pipe between the rotisserie and a fixed wall.

2.4. ELECTRICAL CONNECTION

Check that there is no errors with **CONNECTION**.

- Electrical rating : 230V~60Hz.
- Check that the installed power corresponds with the characteristics on the signal plate at the rear of the unit.

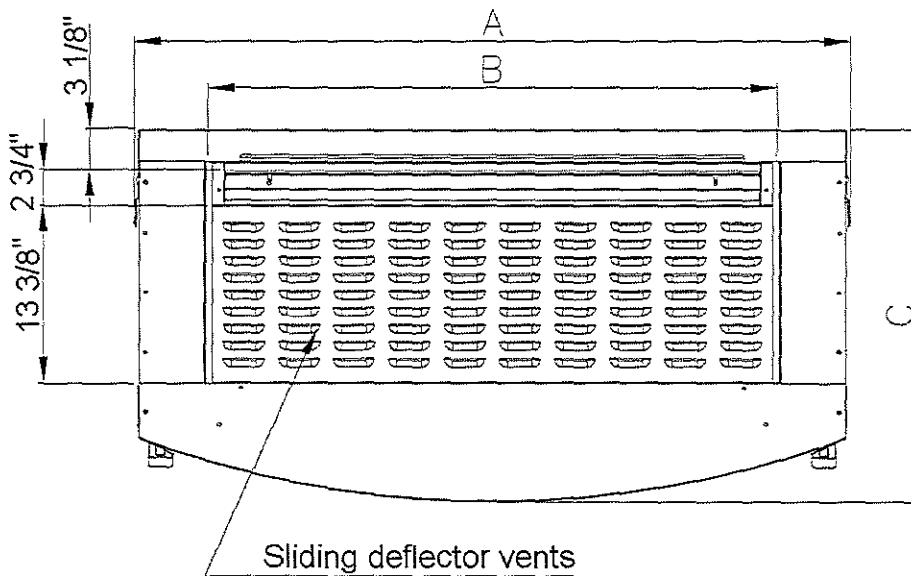
**IN ALL CASES , CONNECT THE EARTH WIRE
THE UNIT IS DELIVERED IN MONOPHASE + EARTH**



2.5. EVACUATION - SMOKE TYPE : A

- The unit is destined to be installed under an extraction system with ventilation
- A heat detector with holes is placed above the rotisserie, on the opening of the cap.

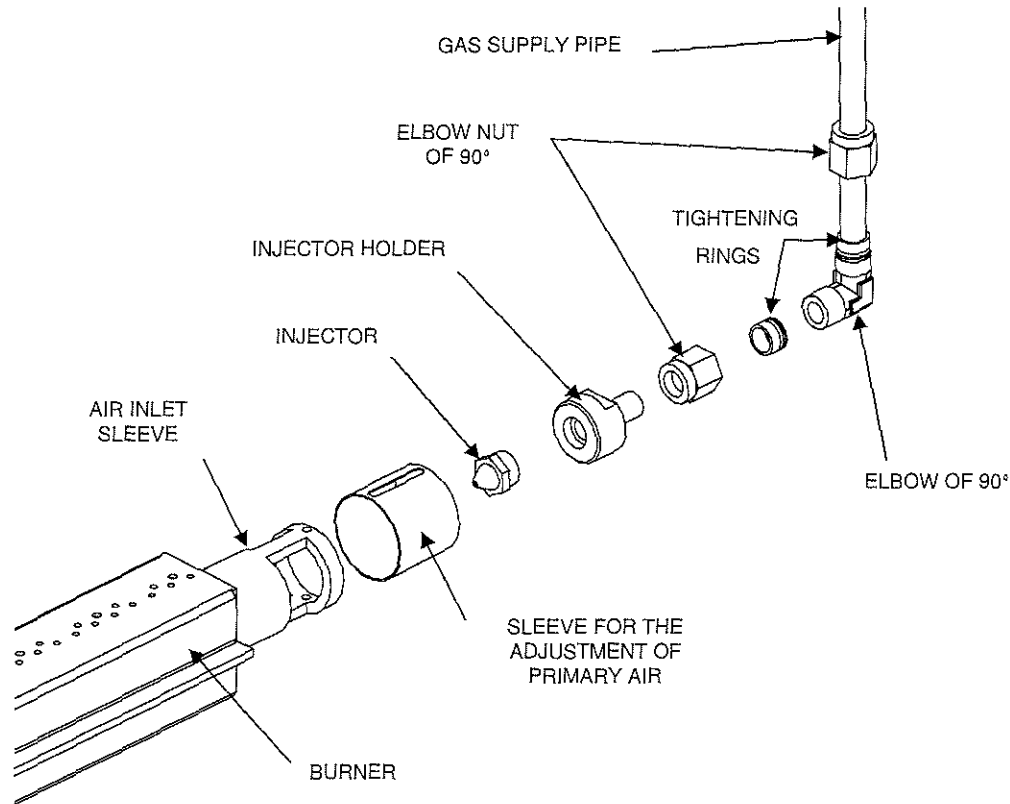
TOP VIEW



Reference	Measurement A (inch)	Measurement B (inch)	Measurement C (inch)
1375.6x	53 3/4	42 3/8	28
975.6x	38	27	28
1375.4x	53 3/4	42 3/4	27 5/8
975.4x	38	27	27 5/8
975.2x	38	27	27 5/8

3. ADAPTING THE UNIT IN THE CASE OF CHANGING FROM ONE GAS TO ANOTHER

3.1. INJECTOR CHANGE



3.1.1. REMOVAL OF THE INJECTOR

- _ Remove the outer panel of the right amount
- _ Loosen the nut 90° elbow on the gas supply pipe from the tap to the burner
- _ Remove the ring of air.
- _ Remove the whole, 90° elbow, injector holder and injector, by removing completely the together
- _ Unscrew and remove the injector by blocking the injector holder with a key.

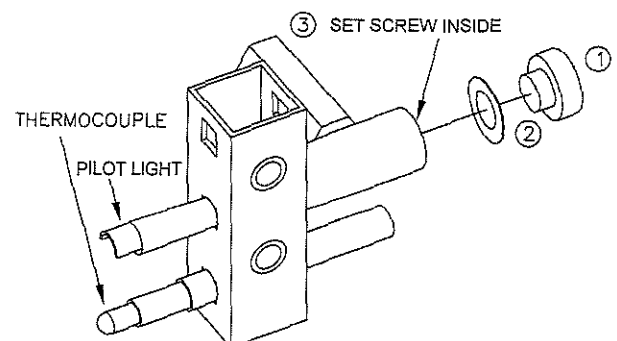
3.1.2. ASSEMBLY INJECTOR

- _ Screw the injector bottom (without forcing) on the injector holder with a key.
- _ Up overall, 90° elbow, injector holder.
- _ Adjust the position of the ring of air
- _ Tighten the nut 90° elbow on the gas supply pipe.
- _ Make a complete leak test of the entire gas system.
- _ Replace the outer panel.

3.2. ADJUSTMENT OF THE PILOT

- _ Unscrew and remove the cap and remove the washer 2.
- _ For natural gas (G20 and G25), unscrew only 1 / 4 turn the set screw 3 and check that the flame heating the thermocouple correctly.
- For propane (G31), screw down the set screw but without the block:

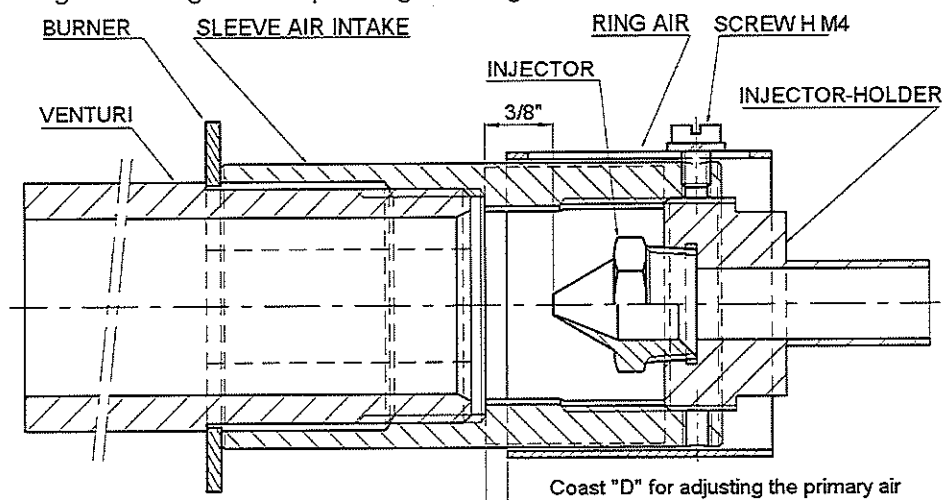
SEAL ADJUSTMENT



3.3. AIR ADJUSTMENT

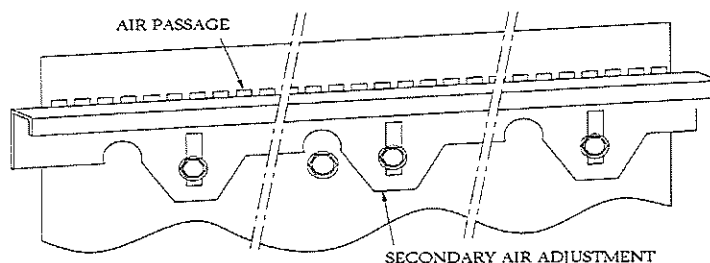
3.3.1. POSITION OF THE INJECTOR AND THE RING OF PRIMARY AIR

Just adjust the opening of the ring of air depending on the gas used.



3.3.2. SECONDARY AIR ADJUSTMENT

Adjustment performed by an air cover plate.



3.3.3 TABLE FOR ADJUSTMENT OF ONE BURNER

MODEL	CARACTERISTICS	G20 under 20 mbar	G25 under 25 mbar	G31 under 37 mbar	G31 under 50 mbar
975x	Heat flow in btu/h	27500	27500	27500	27500
	injector making	250	250	165	150
	Diameter of injector in mm / inch	2,5 / 0,0984	2,5 / 0,0984	1,65 / 0,0650	1,5 / 0,0591
	Opening of the primary air « D » in mm (chapitre 2.2.3)	2,5	2,5	5	4
	Volume Flow in ft ³ /h	37,44	43,44	-	-
	Mass flow Lbs/h	-	-	1,71	1,71
	Reduced heat flow in btu/h	18000	18000	18000	18000
Presure at the tap for the reduced flow in mbar	5	6,5	9,5	12,5	
1375x	Heat flow in btu/h	41000	41000	41000	41000
	injector making	290	290	200	180
	Diameter of injector in mm / inch	2,9 / 0,1142	2,9 / 0,1142	2 / 0,0787	1,8 / 0,0709
	Opening of the primary air « D » in mm (chapitre 2.2.3)	2,5	2,5	5	4
	volume Flow in ft ³ /h	56,15	65,33	-	-
	Mass flow Lbs/h	-	-	2,56	2,56
	Reduced heat flow in btu/h	26000	26000	26000	26000
Presure at the tap for the reduced flow in mbar	5	6,5	9,5	12,5	

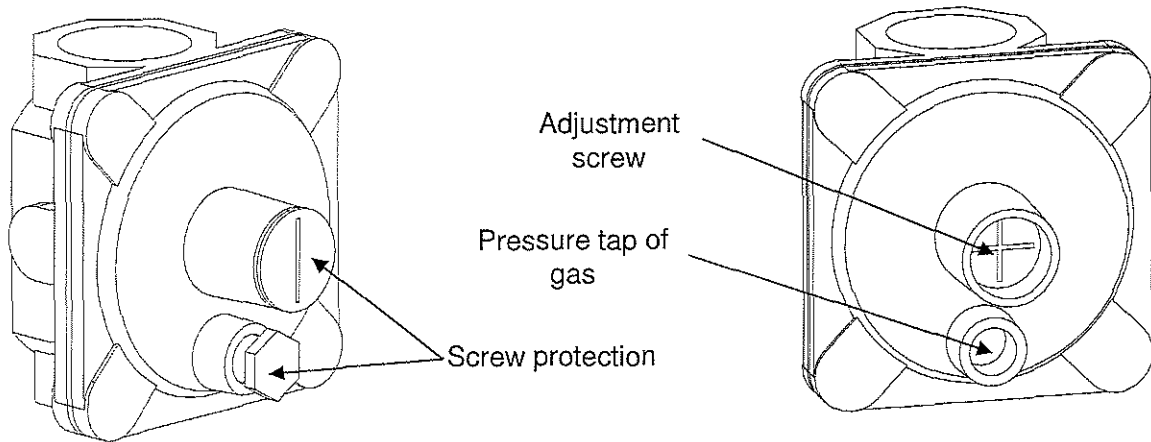
* Open primary air: see position of the adjusting ring primary chapter 3.3.1

3.4. LABEL SETTING

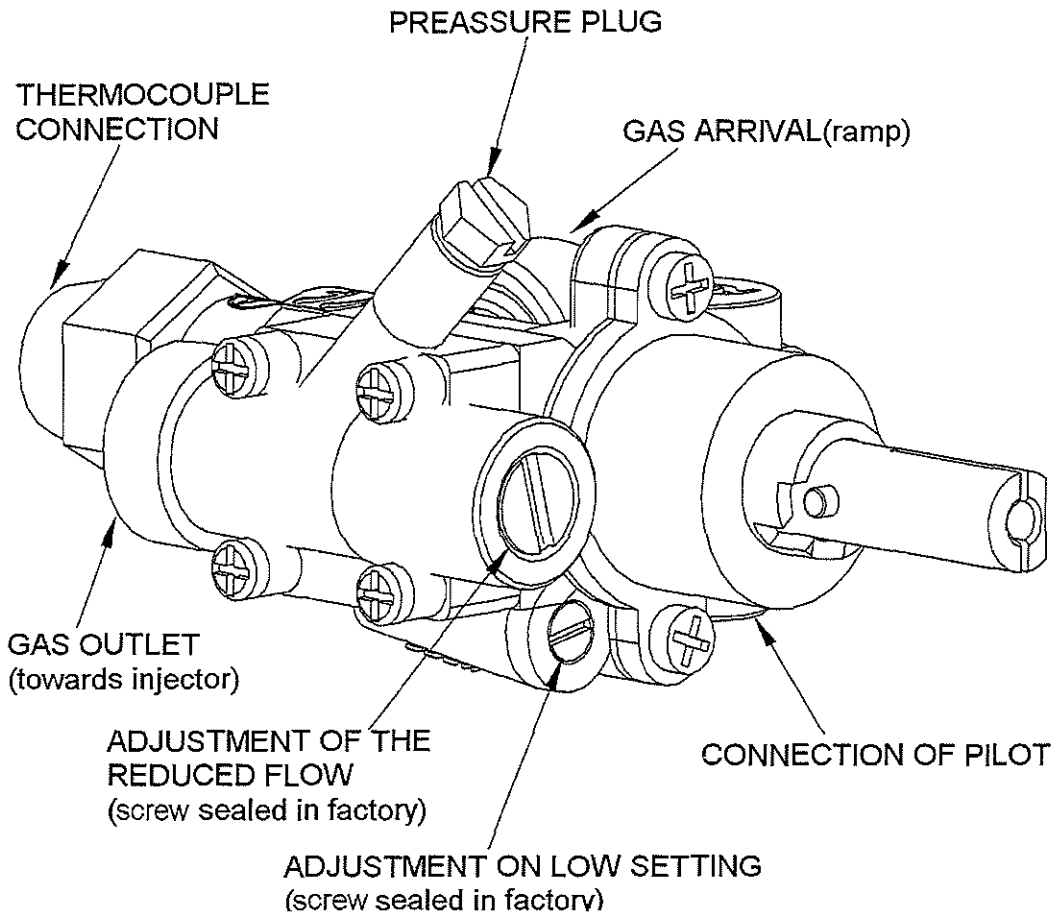
The label indicating the setting of gas to the appliance must be attached to it (see marking mandatory, Chapter 1.3.1.).

In case of change of gas, the new label is provided with the new injectors.

3.5. ADJUSTING OF THE MAXITROL REGULATOR



3.6. REDUCED FLOW ADJUSTMENT AND SLOW ON THE GAS VALVE



3.6.1. ADJUSTMENT OF REDUCED FLOW

Connect a manometer on the pressure plug and adjust to the pressure required with the aid of the reduced flow screw:

SEAL THE ADJUSTMENT.

3.6.2. ADJUSTMENT OF LOW SETTING

Put the tap to the « minimum » setting.

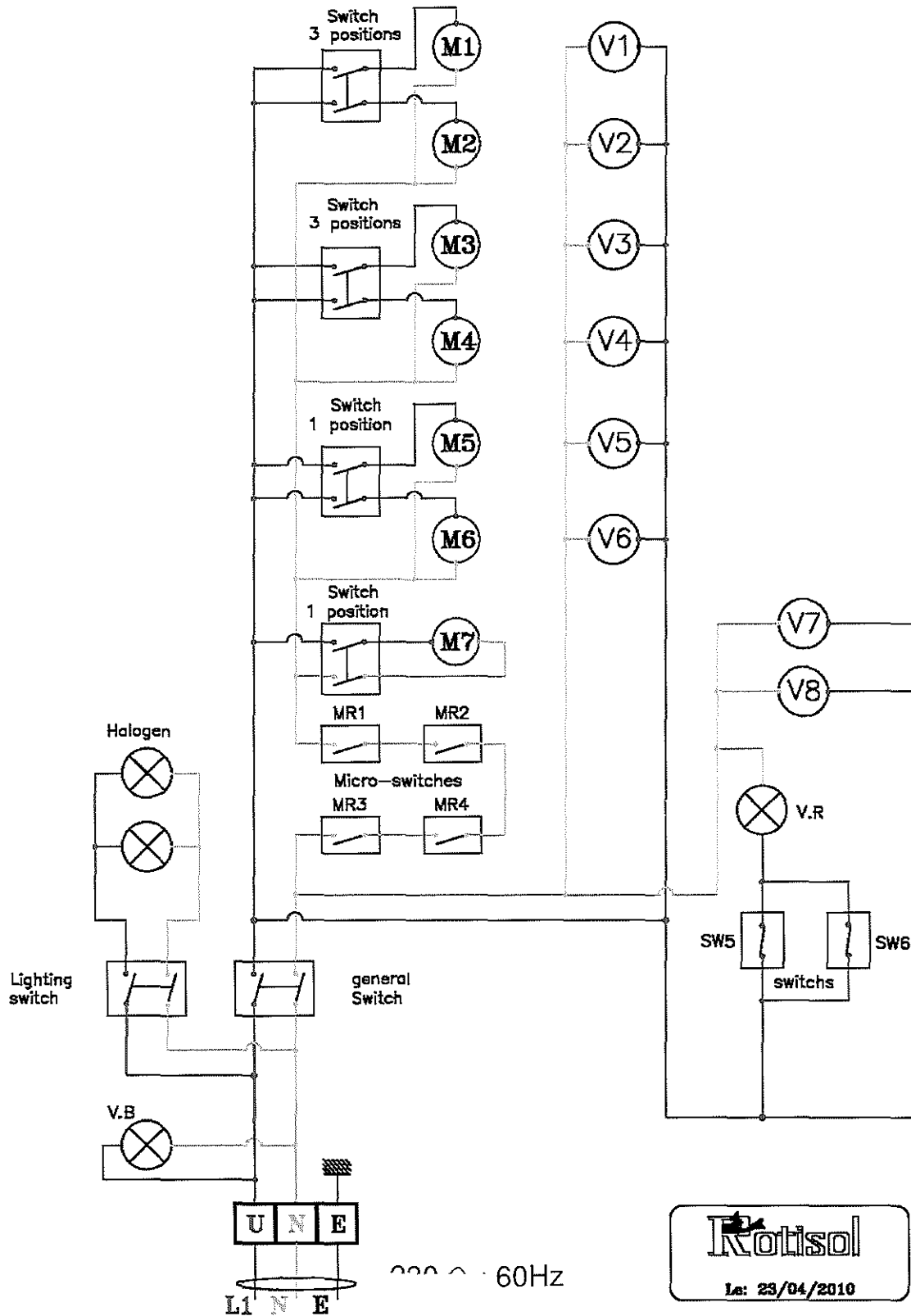
Connect a manometer on the pressure plug and adjust the pressure to that require (see table for adjustment of burner, chapter 3.3.2) with the aid of the low setting screw.

SEAL THE ADJUSTMENT

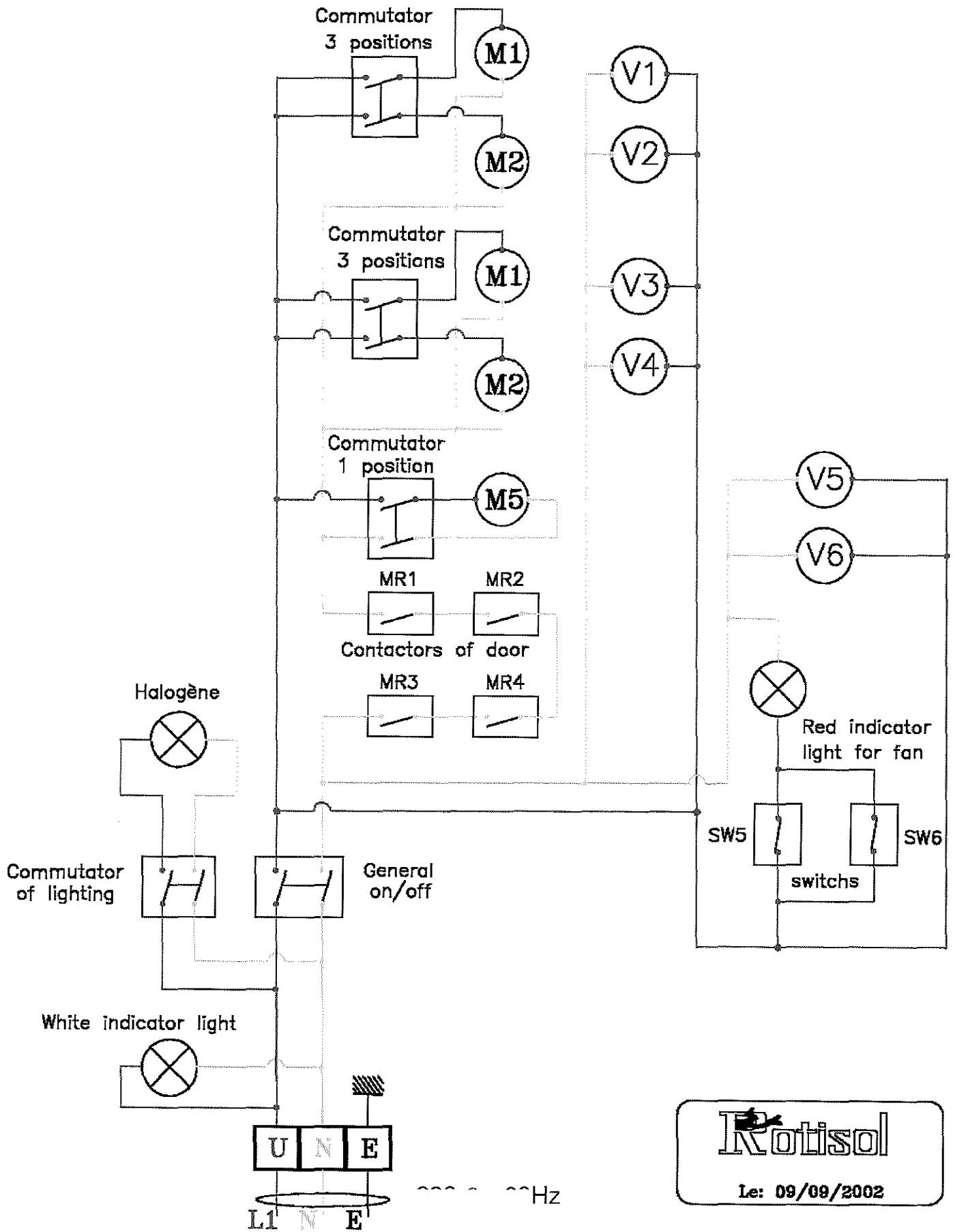
4. ELECTRICAL DRAWING

- The fans and motors are located in the right and left uprights. In the roof is also a motor and two fans.
- Switches and LEDs are located on the control panel.
- Halogen lamps are located in the cap.

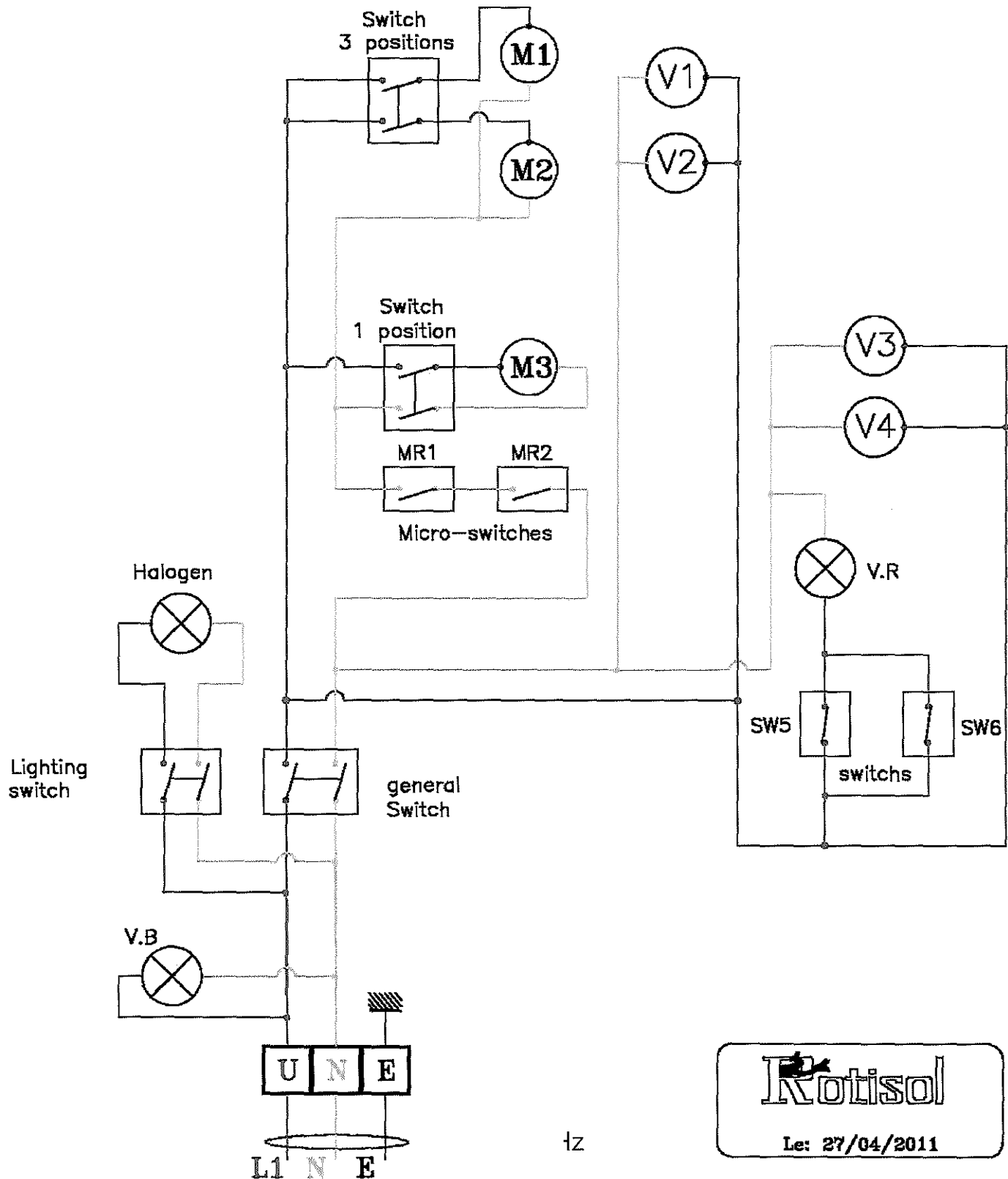
**CIRCUIT DIAGRAM OF THE ROTISSERIE
GRANDES FLAMMES " OLYMPIA" GAS, "MasterFlame"
Ref.: 1375.6x AND 975.6x**



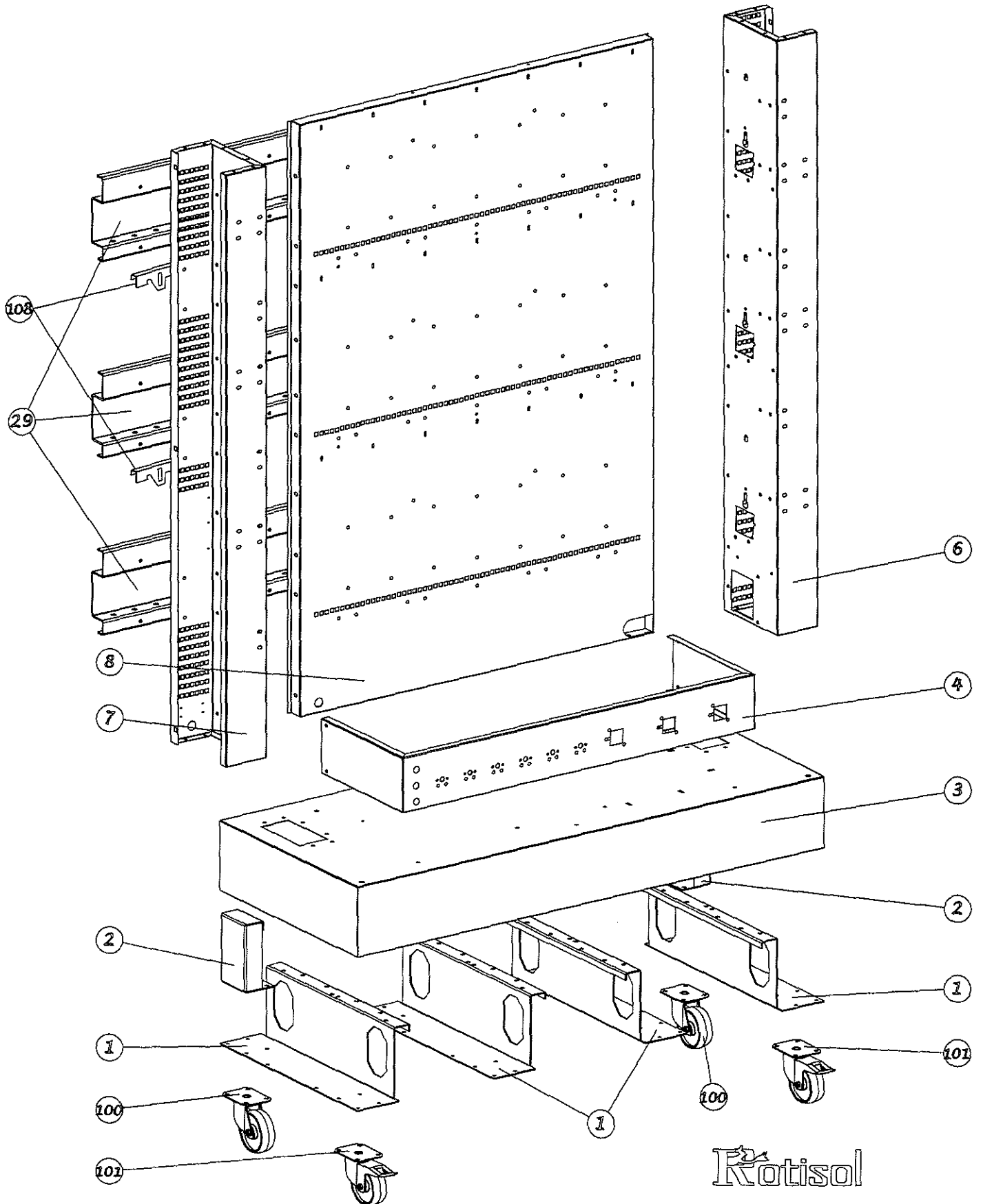
CIRCUIT DIAGRAM OF THE ROTISSERIE
 GRANDES FLAMMES "OLYMPIA" GAS, "MasterFlame"
 Ref.: 1375.4x AND 975.4x



CIRCUIT DIAGRAM OF THE ROTISSERIE
 GRANDES FLAMMES "OLYMPIA" GAS, "MasterFlame"
 Ref.: 975.2x



EXPLODED 1

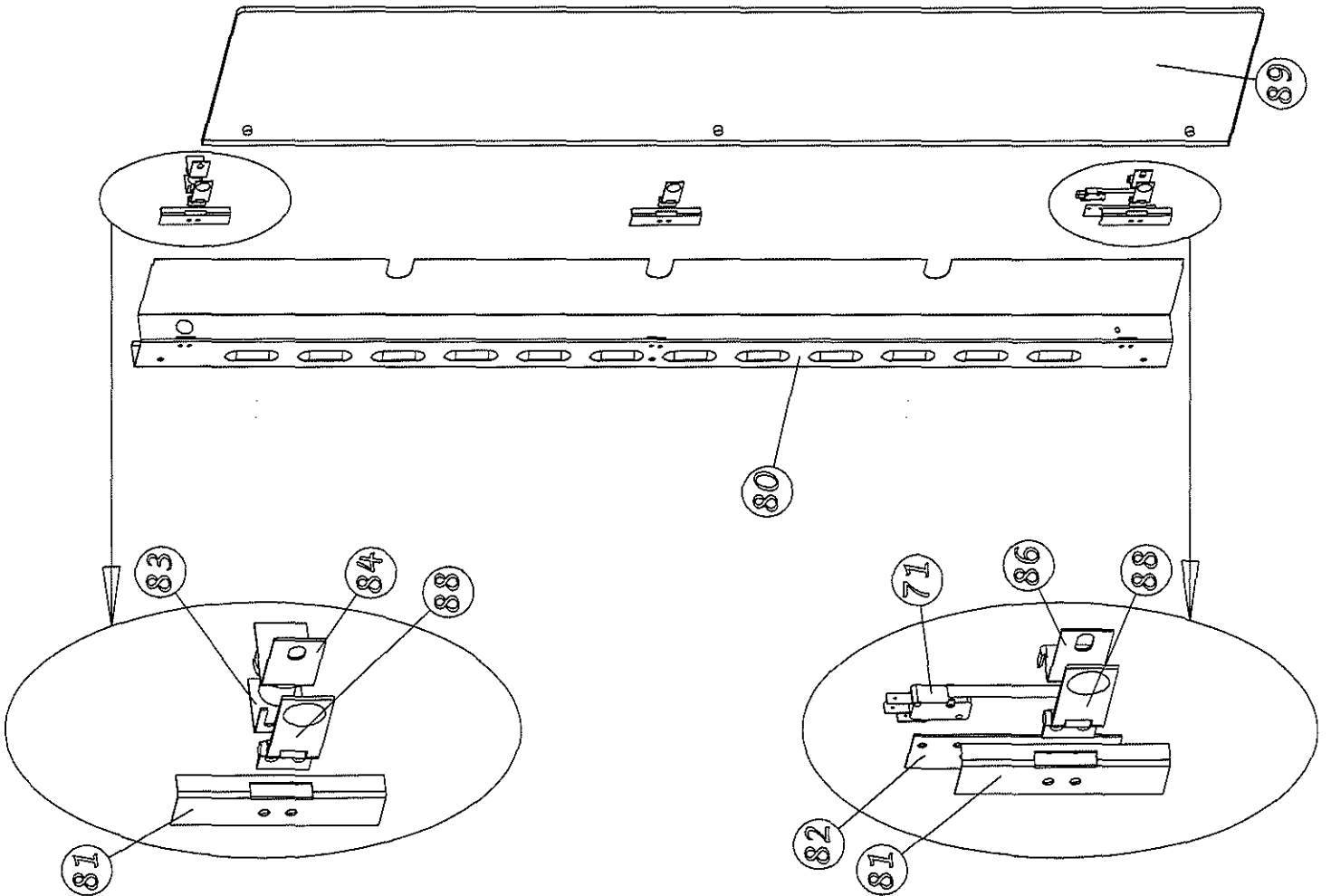
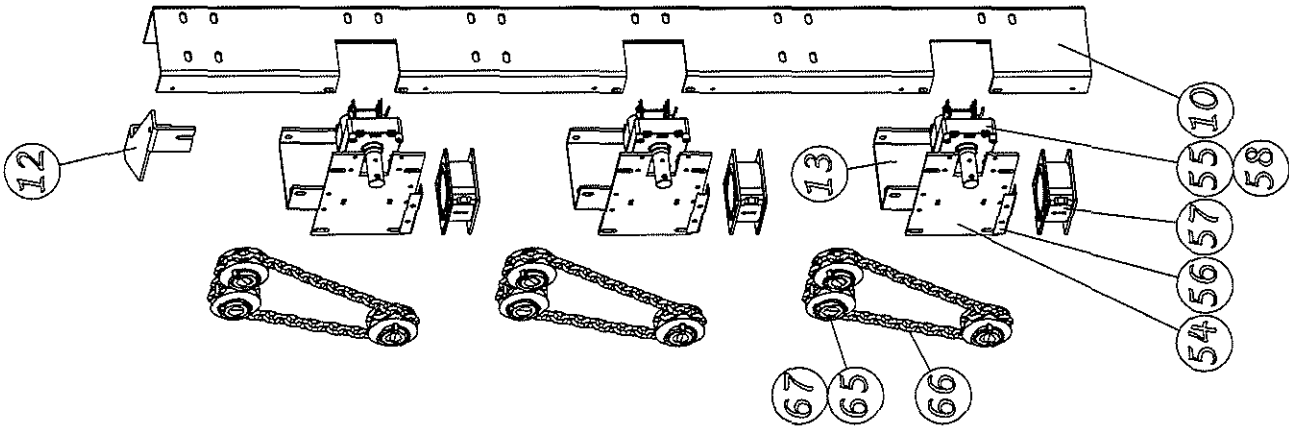
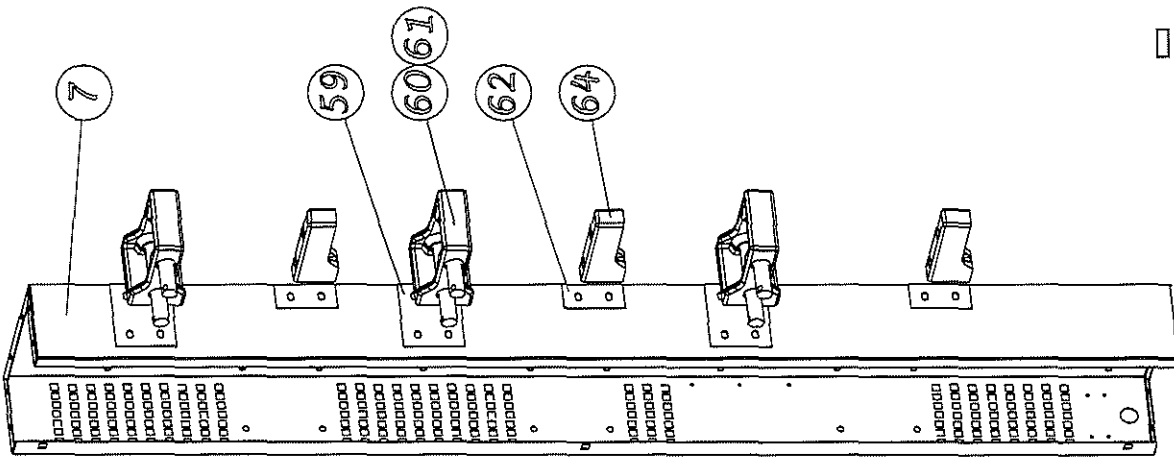


Katisol

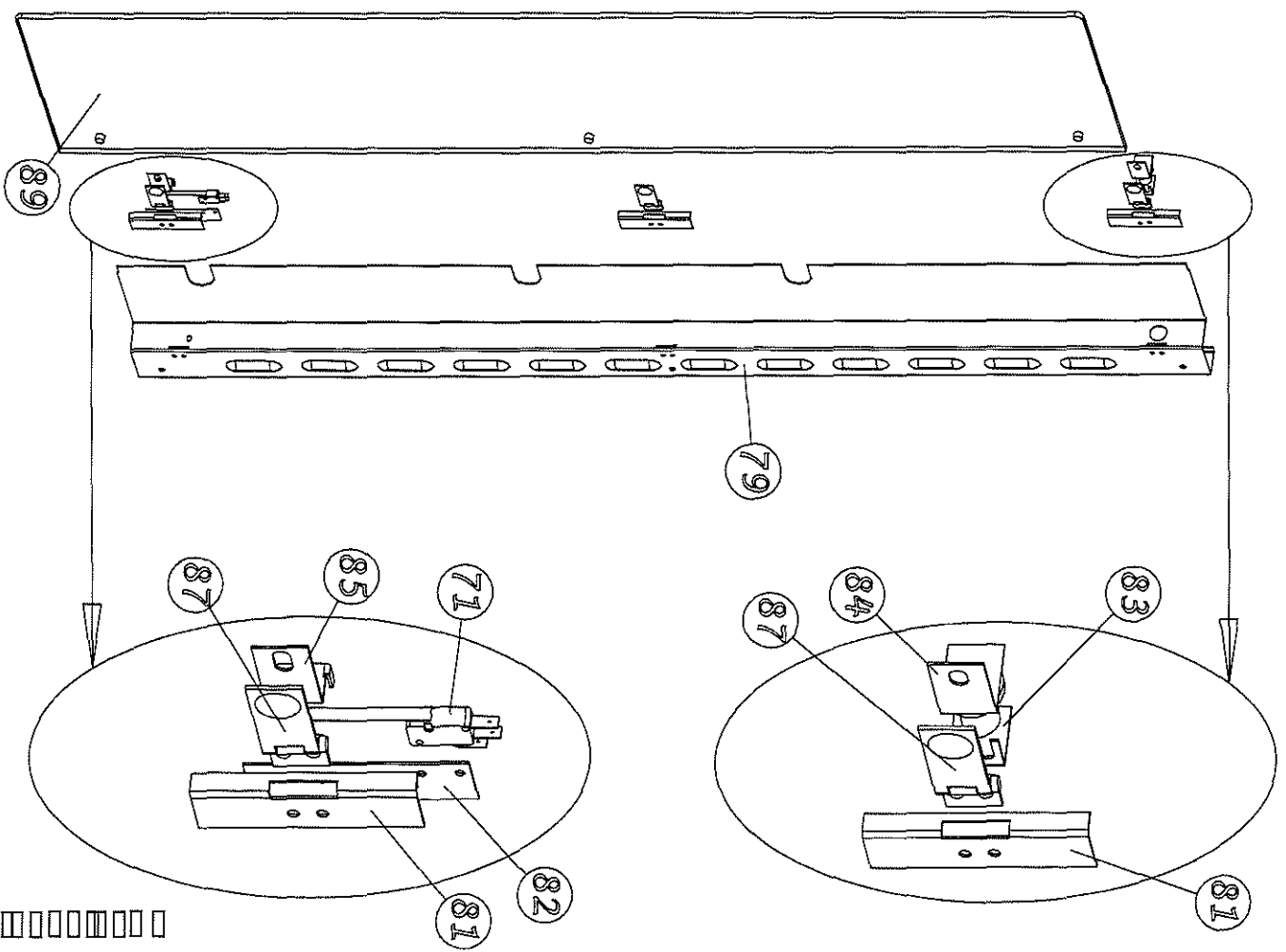
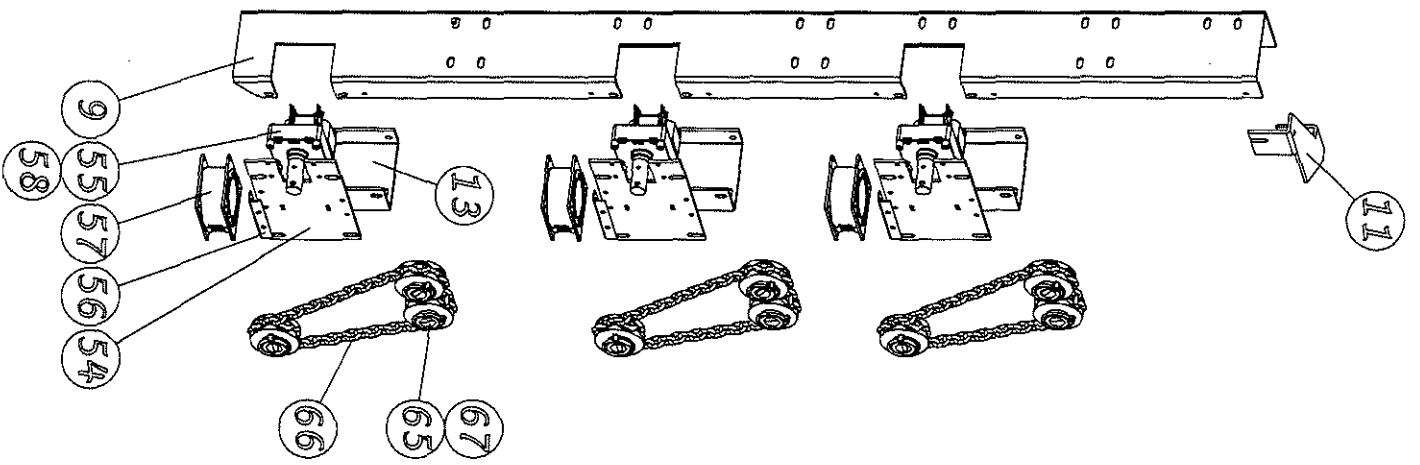
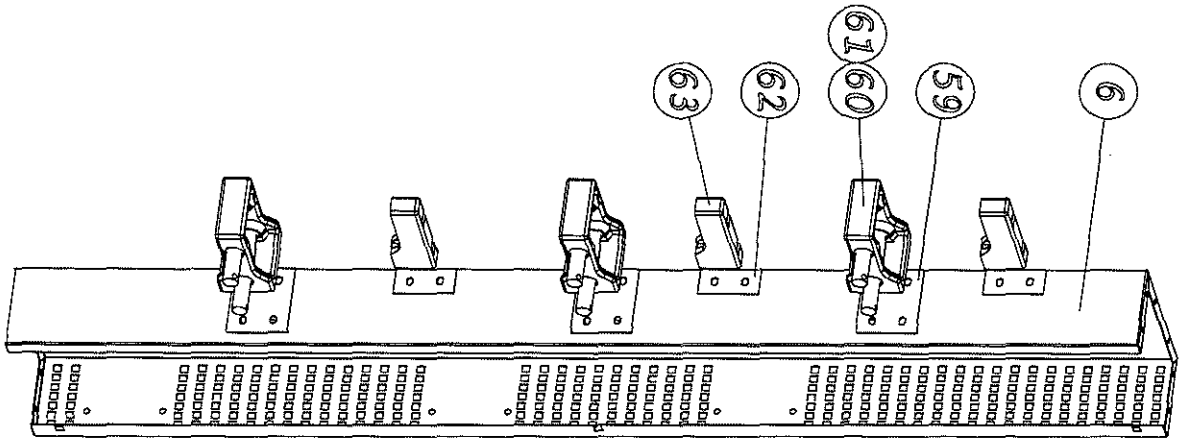
1375.60LG



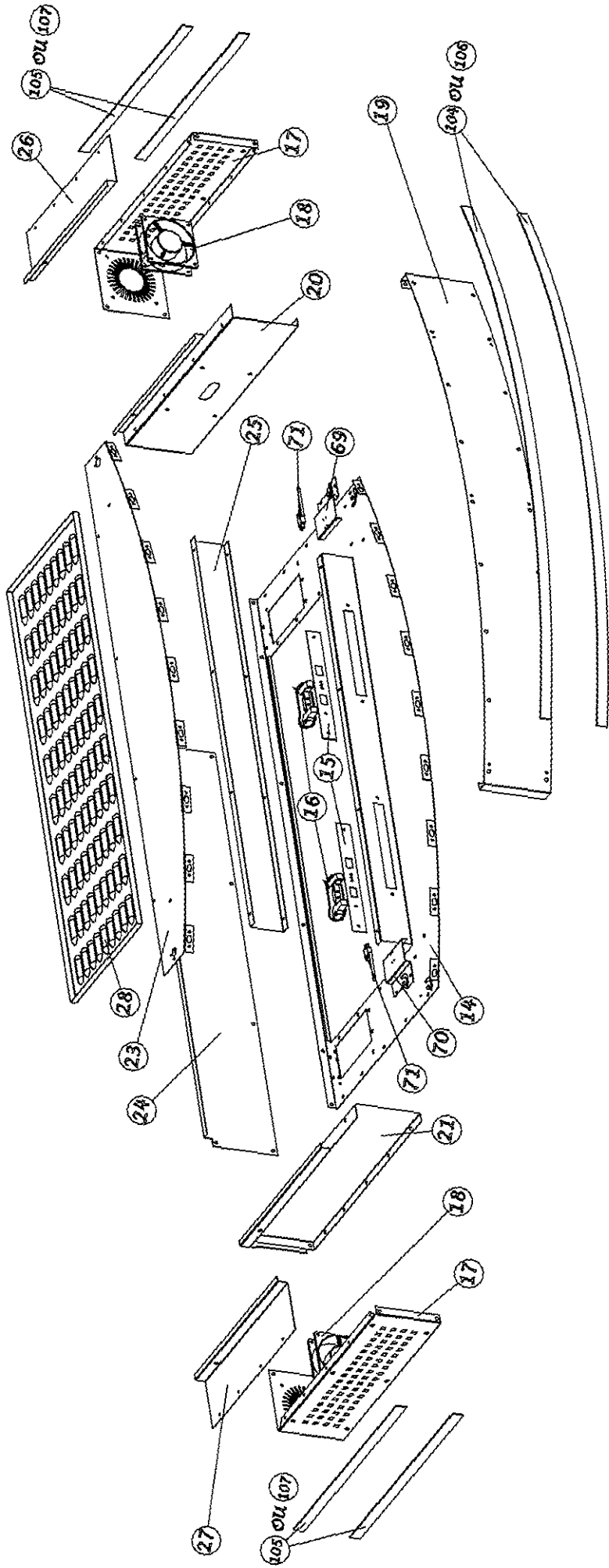
Köttschall
1350NGF6



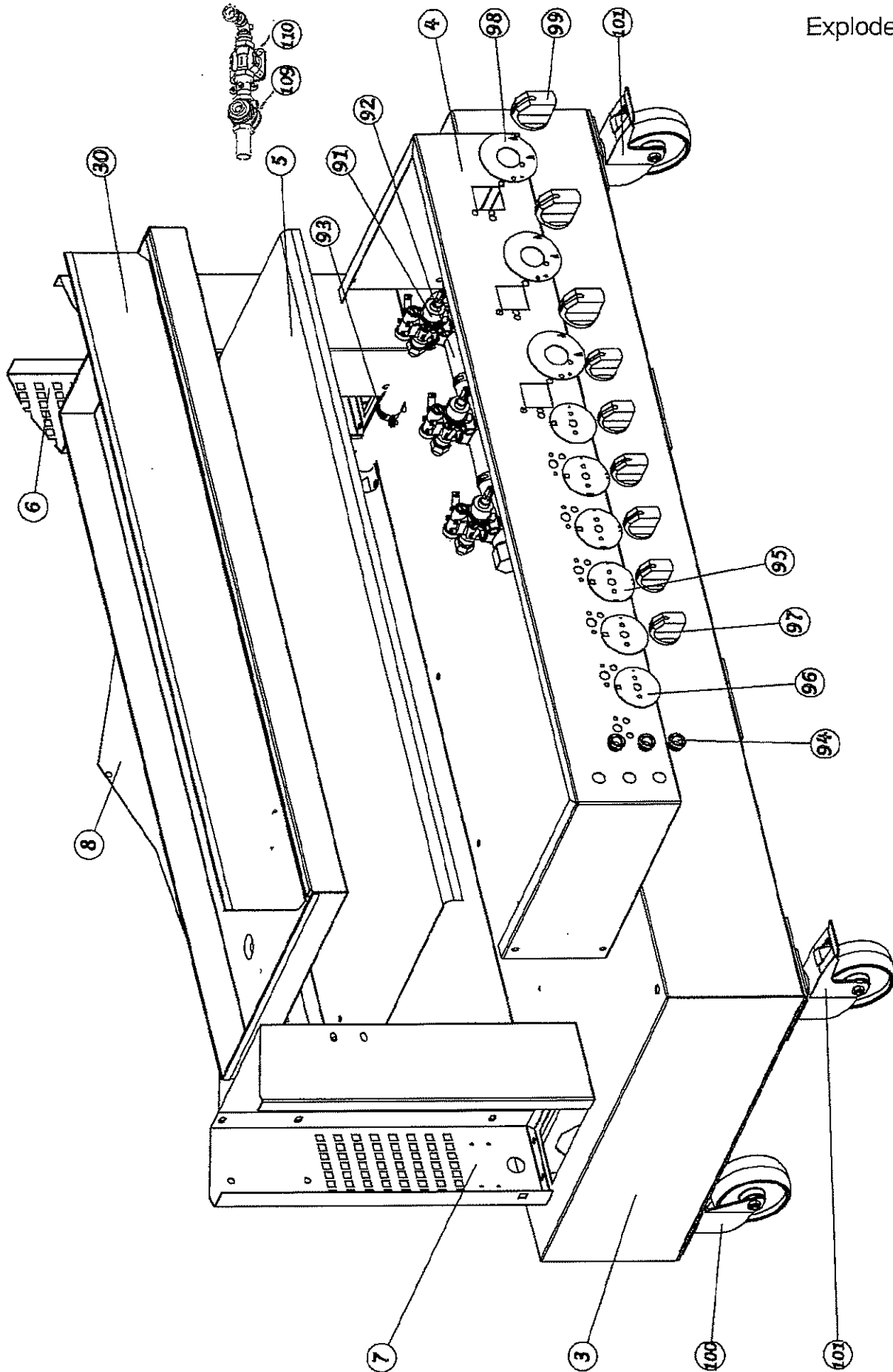
Krotisol
 1350NGF6

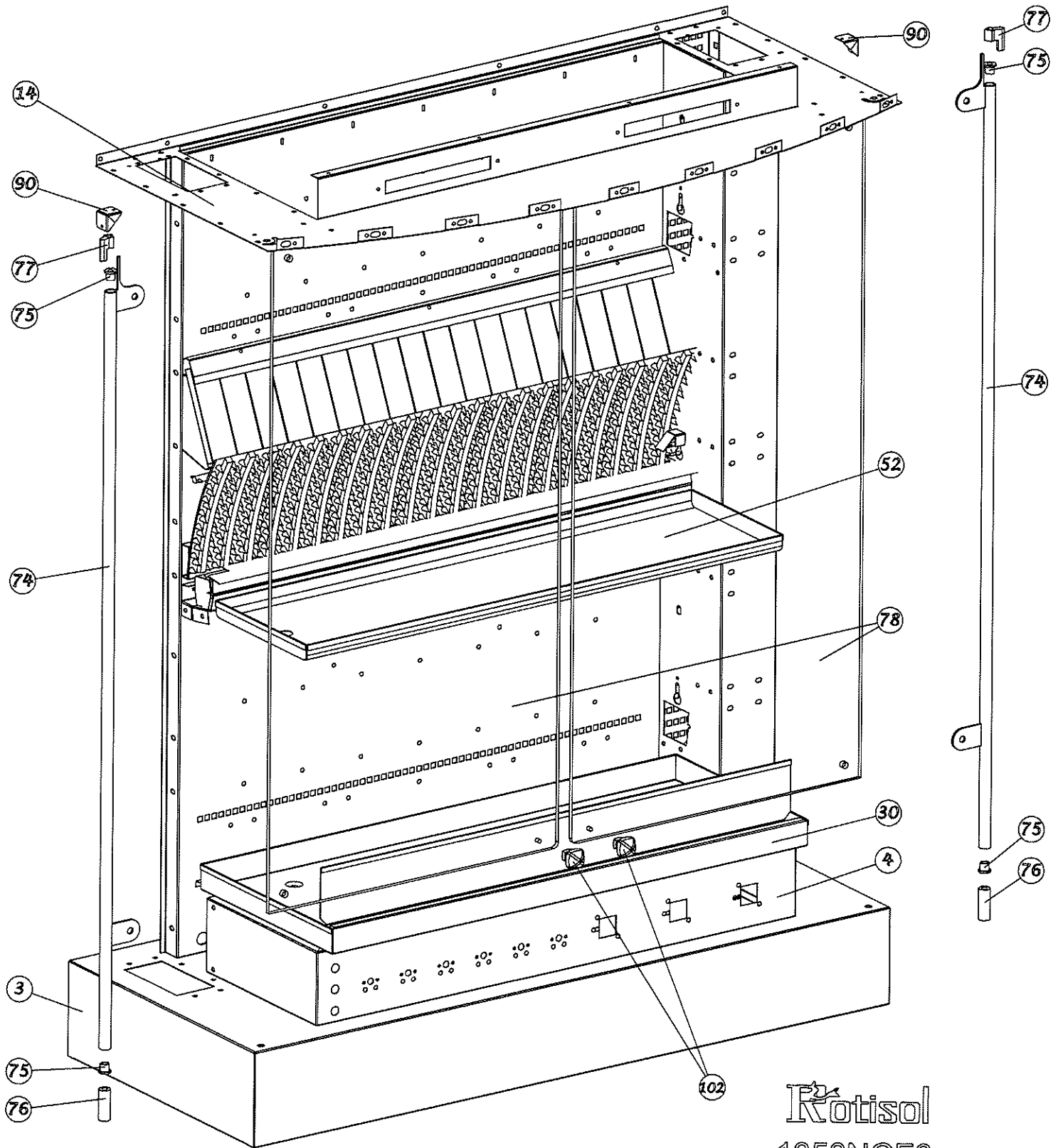
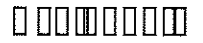


Rotisol
1350NGF6



Exploded 6





Rotisol
1350NGF6

NOMENCLATURE 1350NGF6

REP	DESIGNATION	QTY	REFERENCE	MODEL
1	SUPPORT CASTER	2	1350NGF60102	1350NGF6
2	TABLE STIFFENER	2	1350NGF60112	OLYMPIA 6 SPITS
3	TABLE	1	1350NGF60203	1350NGF6
4	SCHEDULE	1	1350NGF60303	1350NGF6
5	COVERS CONTROLLER	1	1350CHC0101	OLYMPIA 1350
6	RIGHT AMOUNT	1	1350NGF60401	1350NGF6
7	LEFT AMOUNT	1	1350NGF60501	1350NGF6
8	BOTTOM	1	1350NGF60602	1350NGF6
9	STIFFENER RIGHT AMOUNT	1	1350NGF60701	1350NGF6
10	STIFFENER LEFT AMOUNT	1	1350NGF60801	1350NGF6
11	REINFORCEMENT RIGHT AMOUNT STIFFENER	1	1350NGF60901	1350NGF6
12	REINFORCEMENT AMOUNT LEFT STIFFENER	1	1350NGF61001	1350NGF6
13	REAR ENGINE MOUNTING BRACKET	6	1350NGF61101	1350NGF6
14	ABOVE AMOUNT	1	1350NGF61201	1350NGF6
15	PLATE TRAP	2	PTVC	CASE ; ROTISSERIE
16	HALOGEN SUPPORT + BULB	2	SUPR7S (LA150119)	CASE ; ROTISSERIE
17	EXTERIOR ROOF	2	1350NGF61301	1350NGF6
18	FAN - 118X118X35MM	2	VEN4E230S	DIVERS
19	FRONT CAP	1	1350NGF61402	1350NGF6
20	TOP RIGHT AMOUNT	1	1350NGF61501	1350NGF6
21	TOP LEFT AMOUNT	1	1350NGF61601	1350NGF6
22	GAUGE POINT RIGHT / LEFT	1	NGF6GAB0101	OLYMPIA
23	HALOGEN TOP	1	1350NGF61701	1350NGF6
24	TOP BOTTOM	1	1350NGF61801	1350NGF6
25	HALOGEN TRAP	1	1350NGF61901	1350NGF6
26	TOP RIGHT ROOF	1	1350NGF62001	1350NGF6
27	TOP LEFT ROOF	1	1350NGF62101	1350NGF6
28	A INLET DEFLECTOR TOP	1	DES104	ROTISSERIE
29	STIFFENER BOTTOM	3	1350NGF62201	1350NGF6
30	FLAT	1	1350NGF62502	1350NGF6
31	SUPPORT PLATE CAST IRON	3	1350SUPLF0101	OLYMPIA 1350
32	ROD IRON PLATE	3	1350BRPLF0101	OLYMPIA 1350
33	SPIRAL PIN 4x30	6	GOUSM430	VARIOUS
34	ROD HOOK LOCK PIN	6	TIGE123	OLYMPIA
35	CAST IRON PLATE TO PIN	21	5166PICO	OLYMPIA
36	SUPPORT BRICK DOWN	2	1350SUPBRI0102	1350NGF6
37	SUPPORT BRICK TOP	1	1350SUPBRI0201	1350NGF6
38	BRICK DOWN	38	BRI11705415	ROTISSERIE
39	BRICK TOP	19	BRI1105415	ROTISSERIE
40	LOCK DOWN BRICK	2	1350BLBRI0102	OLYMPIA 1350
41	LOCK UP BRICK	1	1350BLBRI0201	OLYMPIA 1350
42	BURNER SUPPORT	2	1350SUPBRU0102	OLYMPIA 1350
43	SUPPORT FOR LOCKING PLATE BURNER	1	1350SUPBRU0201	OLYMPIA 1350
44	BURNER	3	1375BRULEUR	ROTISSERIE
45	CACHE VENTURE	3	CHVENT0101	OLYMPIA
46	PILOT SUPPORT France	3	SUPVEILFR0101	OLYMPIA
47	ALL PILOT FIRE + 1 THERMOCOUPLE 1096/600 M9	3	ASVT	OLYMPIA
48	PROTECTION PILOT	3	PROTECVEILL0101	OLYMPIA
49	BURNER SUPPORT COVER WITH MOUNTING PLATE	1	1350SUPCHBRU0101	OLYMPIA 1350
50	CACHE BURNER SUPPORT WITHOUT FIXING FLAT	2	1350SUPCHBRU0201	OLYMPIA 1350
51	CACHE BURNER	3	1350CHCBRU0101	OLYMPIA 1350
52	FLAT GREASE	1	BAGOLYMP0101	OLYMPIA 1350
53	FLAT BLOCK GREASE	2	BLPL0101	OLYMPIA
54	MOTOR CARRIER	6	SUPMOTOLYMP0101	OLYMPIA
55	SPINDLE MOTOR	6	MOTOLYMP	ROTISSERIE
56	FAN SUPPORT SPINDLE MOTOR	6	SUPVENTMOT0101	OLYMPIA
57	FAN - 80X80X38MM	6	VENVIT	VARIOUS
58	OUTPUT AXIS ENGINE	6	AXE5382	OLYMPIA
59	BRASS SUPPORT BRACE SPIT	6	RENFLAITON0101	OLYMPIA
60	SUPPORT SPIT DRIVE	6	SUPENT5164	OLYMPIA
61	SUPPORT SHAFT DRIVE SPINDLE	12	AXEEH12	OLYMPIA
62	BRASS SUPPORT BRACE SPIT	6	RENFLAITON0201	OLYMPIA
63	SUPPORT SPIT RIGHT	3	SUPBRO5165	OLYMPIA
64	SUPPORT SPIT LEFT	3	SUPBRO5165G	OLYMPIA
65	PULLEY	18	POULMOT	OLYMPIA
66	CHAIN	6	CHI1565	OLYMPIA
67	PIN	18	CLIP6	OLYMPIA
68	GF ENGINE ON TRACK FOR SYSTEM TWINE	1	MOTEURGF ASY	ROTISSERIE
69	SUPPORT CONTACT RIGHT FRONT DOOR	1	SUPCONTACTD0101	OLYMPIA
70	SUPPORT CONTACT LEFT FRONT DOOR	1	SUPCONTACTG0101	OLYMPIA
71	MICROSWITCH	4	MINI83161574	VARIOUS

NOMENCLATURE 1350NGF6

REP	DESIGNATION	QTY	REFERENCE	MODEL
72	SUPPORT UP CONTACT WITH FRONT GLASS	2	SUPGLC0101	OLYMPIA
73	GLASS DOWN FRONT SUPPORT	2	SUPGL0101	OLYMPIA
74	TRINGLERIE SUPPORT GLACE	2	AXESUPGL0101	1350NGF6
75	LINKAGE SUPPORT GLASS	4	BC101616	VARIOUS
76	GLASS SUPPORT GUIDE	2	GS5383	OLYMPIA
77	LOCK OPEN GLASS	2	BOGOLYMP	OLYMPIA
78	GLASS RIGHT / LEFT FRONT	2	GL58667	1350NGF6
79	OUTSIDE RIGHT AMOUNT OF	1	1350NGF62303	1350NGF6
80	AMOUNT LEFT OUTSIDE	1	1350NGF62403	1350NGF6
81	BRASS HINGE SUPPORT REINFORCEMENT	4	RENFLAITON0301	OLYMPIA
82	SUPPORT CONTACT SIDE DOOR	2	SUPCONTACTCOT0101	OLYMPIA
83	MAGNET SUPPORT SIDE DOOR	2	SUPAIMANT0101	OLYMPIA
84	STOP MAGNET	2	BUTAIMANT0101	OLYMPIA
85	STOP RIGHT DOOR CONTACT	1	BCPD0101	OLYMPIA
86	STOP LEFT DOOR CONTACT	1	BCPG0101	OLYMPIA
87	HINGE RIGHT SIDE	3	CHAOLYMPD ✓	ROTISSERIE
88	HINGE LEFT SIDE	2	CHAOLYMPG	ROTISSERIE
89	GLASS RIGHT / LEFT SIDE	2	GL58911	OLYMPIA 6 SPITS
90	STOP GLASS	4	BUTGL0101	ROTISSERIE
91	GAS VALVE	3	ROBS22	ROTISSERIE
92	RAMP GAS	1	RAMP 1350NGF6	OLYMPIA 6 SPITS
93	ATLAS COLLAR Ø26	4	ATLAS26	VARIOUS
94	BRASS RING FOR ROUND LIGHT	3	BVRL1216	VARIOUS
95	FRONT DOUBLE SWITCH	3	PLASTRON 123	ROTISSERIE
96	SIMPLE SWITCHER CHEST	3	PLASTRON COMMANDE 1	ROTISSERIE
97	BUTTON SWITCH	6	BOUCOM5544	ROTISSERIE
98	PLASTRON THROTTLE	3	PLASMAGAZ	ROTISSERIE
99	GAS TAP KNOB MANOEUVRE	3	BOUROB5211	ROTISSERIE
100	BRAKE WITHOUT CASTER	2	ROU100-1	ROTISSERIE
101	CASTER WITH BRAKE	2	ROU100F-1	ROTISSERIE
102	GLASS BRASS KNOB	2	BOUGL5318	ROTISSERIE
103	STUD RIGHT GAUGE / LEFT TWINE SYSTEM	1	NGF6GAB0101	ROTISSERIE
104	DECORATIVE BRASS FRONT CAP 1350	2	DECOR CASAV 1350 L	OLYMPIA 1350
105	BRASS SETS SIDE CAP	4	DECOR CASCOT L	OLYMPIA
106	SETS STAINLESS FRONT CAP 1350	2	DECOR CASAV 1350 I	OLYMPIA 1350
107	CAP STAINLESS STEEL SETS SIDE	4	DECOR CASCOT I	OLYMPIA
108	SECONDARY AIR ADJUSTMENT	2	1350NGFR	OLYMPIA
109	TAP on/off (USA)	1	ROBONOFF	ALL MODELS
110	MAXITROL REGULATOR FOR NATURAL GAS	1	MAXI	ALL MODELS
	MAXITROL REGULATOR FOR PROPANE GAS	1	MAXIPROP	ALL MODELS