



## **GAS ROTISSERIE**

### **« PERFORMANCE » RANGE « FLAMBOYANT »**

	Ref.: 1600.8PG	1600.6PAG		
1400.8PG	1400.6PAG	1400.6PG	1400.4PG	
1160.8PG	1160.6PAG	1160.6PG	1160.4PG	

## **INSTALLERS MANUAL**

## **1. PRESENTATION OF THE APPLIANCE**

### **1.1. GENERAL**

Rotisseries range « Flamboyant » gas powered and electricity at a voltage of 208/230V + earth.

Reference	Lenght (inch)	depth (inch)	Height (inch)	weight (lb)	Gas power (btu/h)	Electricity	
						Power (W)	Amps
1600.8PG	62	23 1/4	69 7/8	650	181000	670	4,5
1600.6PAG	62	23 1/4	69 7/8	628	136000	590	4
1400.8PG	54 1/8	23 1/4	69 7/8	530	151000	670	4,5
1400.6PAG	54 1/8	23 1/4	69 7/8	510	113000	590	4
1400.6PG	54 1/8	23 1/4	55 1/8	405	113000	590	4
1400.4PG	54 1/8	23 1/4	40 3/8	310	76000	510	4
1160.8PG	45 1/8	23 1/4	69 7/8	430	103000	520	3
1160.6PAG	45 1/8	23 1/4	69 7/8	416	77000	440	3
1160.6PG	45 1/8	23 1/4	55 1/8	330	77000	440	3
1160.4PG	45 1/8	23 1/4	40 3/8	243	52000	360	2,5

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.

**AVERTISSEMENT**

**Mise à la terre**

**Cet appareil est pourvu d'une fiche à trois broches dont une mise à la terre assurant une protection contre les chocs. La prise dans laquelle elle est branchée doit être correctement mise à la terre. Ne pas couper ni enlever la broche de mise à la terre de la fiche.**

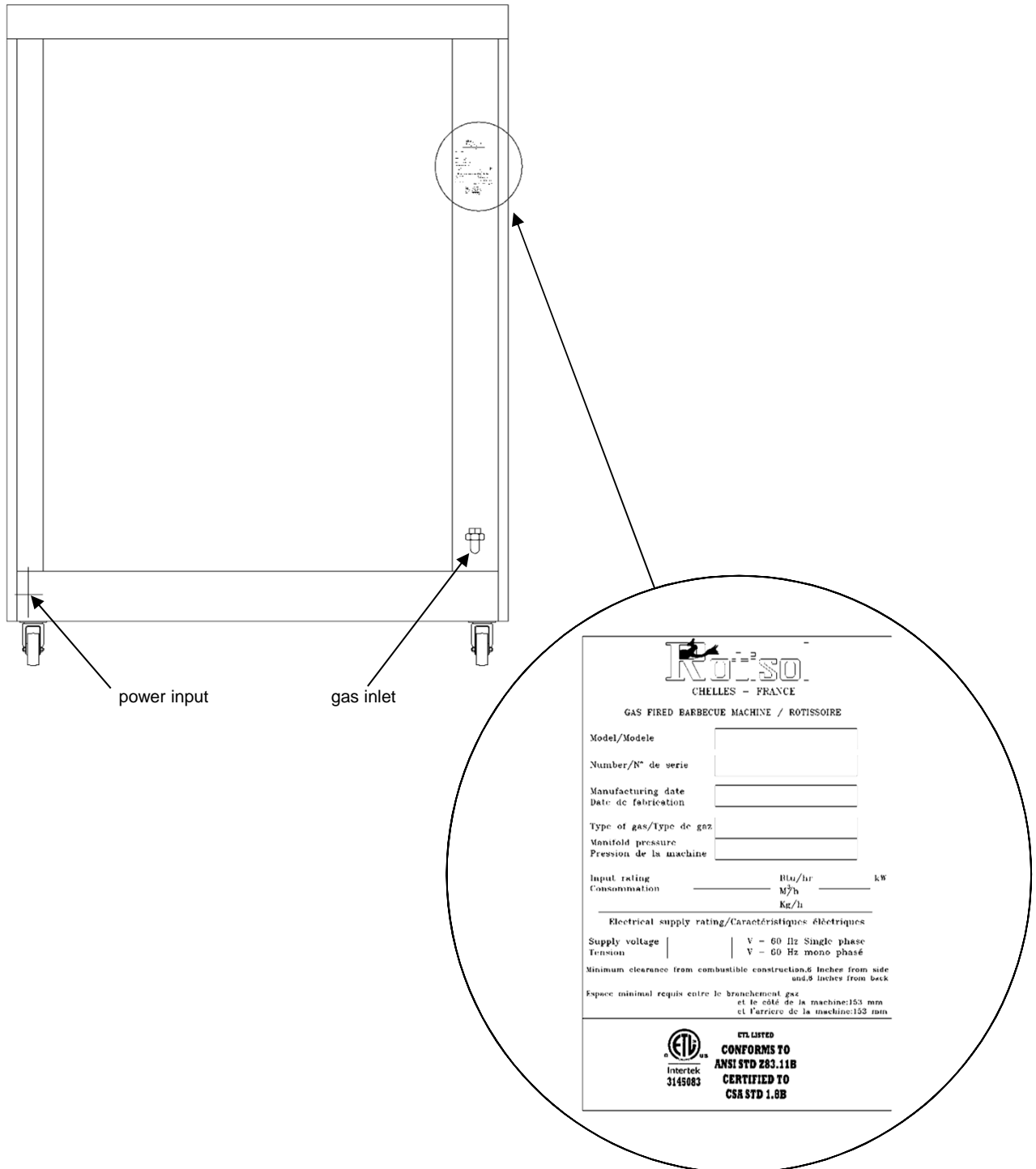
**WARNING**

**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.**

## 1.2. SITE OF THE MANUFACTURER'S PLATE

The manufacturer's plate is located on the back right in the middle of the upright.



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### 1.3. COMPULSORY MARKINGS

#### STUCK ON THE PACKING AND ON THE FRONT ON THE UNIT



**INSTALLATION ET UTILISATION**

- Installer en dessous d'une hotte de ventilation seulement.
- Ne pas installer cet appareil sous des surfaces combustibles non protégées
- ATTENTION. Le régulateur de pression fourni avec cet appareil doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 8 pouces de colonne d'eau.
- L'alimentation en gaz doit être coupée à la bouteille d'alimentation en gaz PL lorsque cet appareil n'est pas utilisé.
- Installer dans des locaux faits de matériaux incombustible seulement

**INSTAL AND USE**

- For installation under ventilation hood only.
- Do not locate this appliance under overhead, unprotected combustible surfaces.
- CAUTION. The gas pressure regulator provided with this appliance must be used. This regulator is set an outlet pressure of 8 inches water column.
- The gas supply must be turned off at the LP-gas supply cylinder when this appliance is not in use.
- For use on noncombustible floors locations only

## 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 ft<sup>3</sup>/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

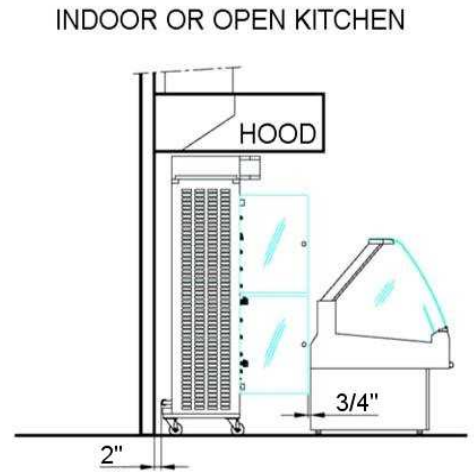
The unit with glace door open should be placed at a distance minimum of 3/4" to adjacent walls.

#### 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. ENVIRONMENT

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 combustibile surfaces.  
Keep the area of the machine free, and free of combustibile 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.

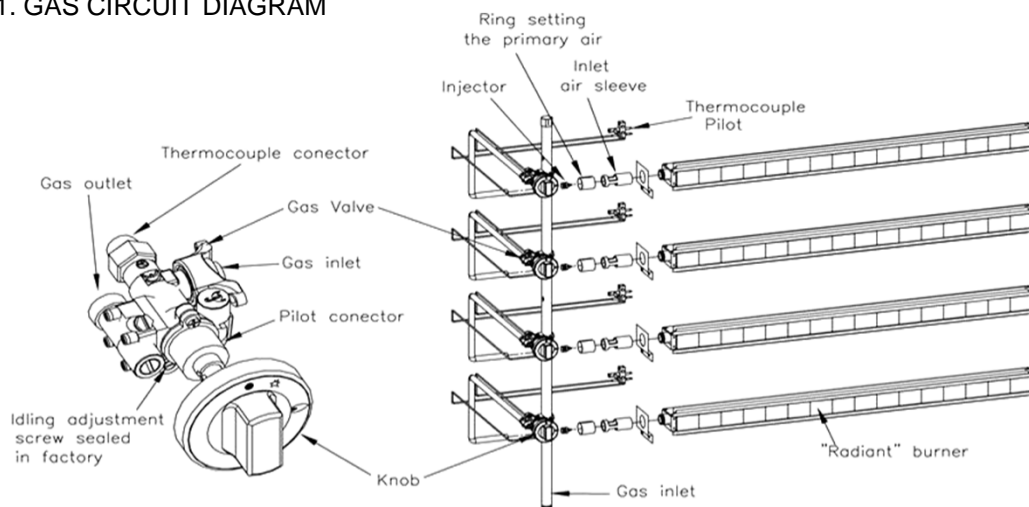
**"Check that the adjustments correspond to the nature and pressure of gas distributed in the installation".**

**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.

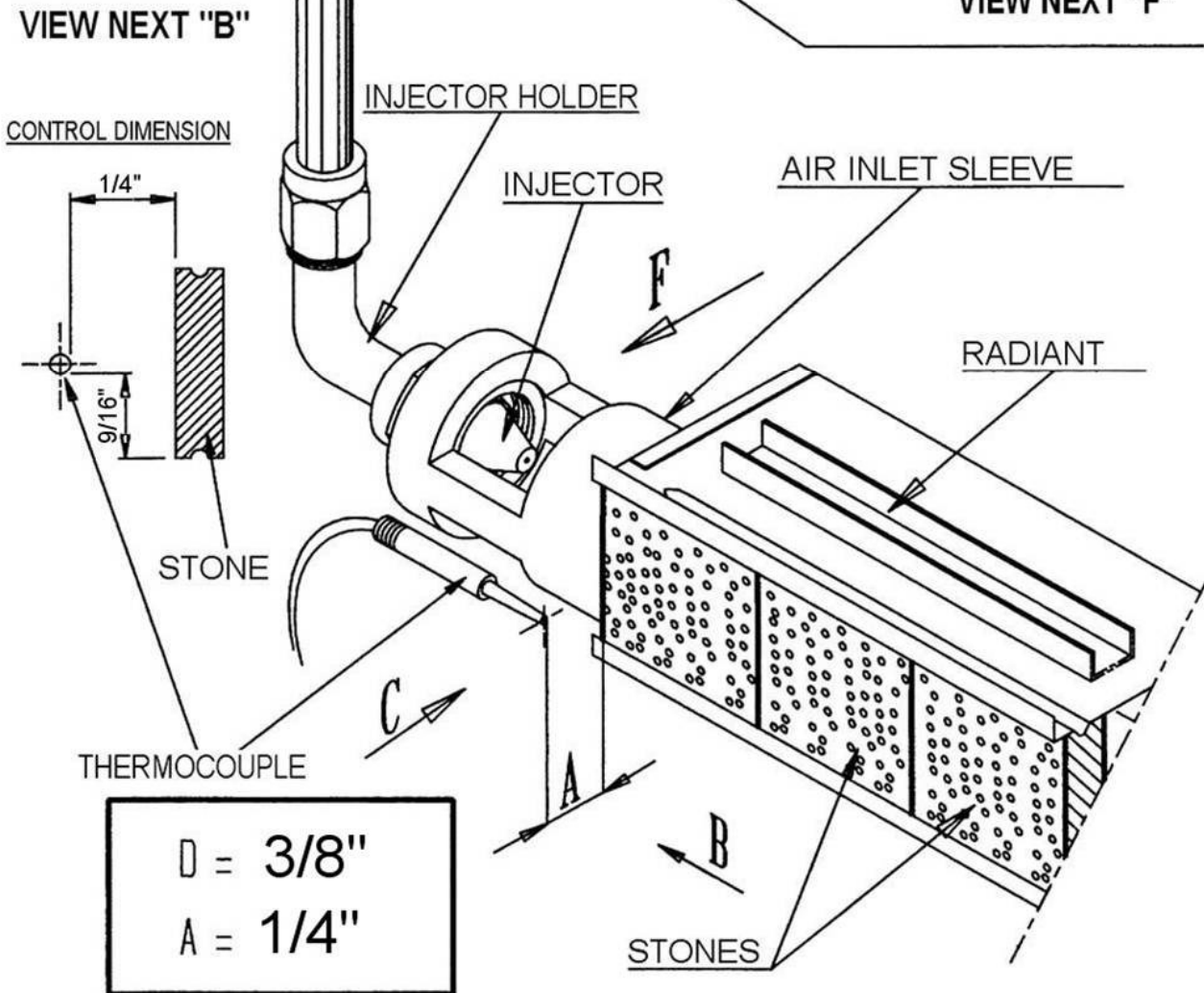
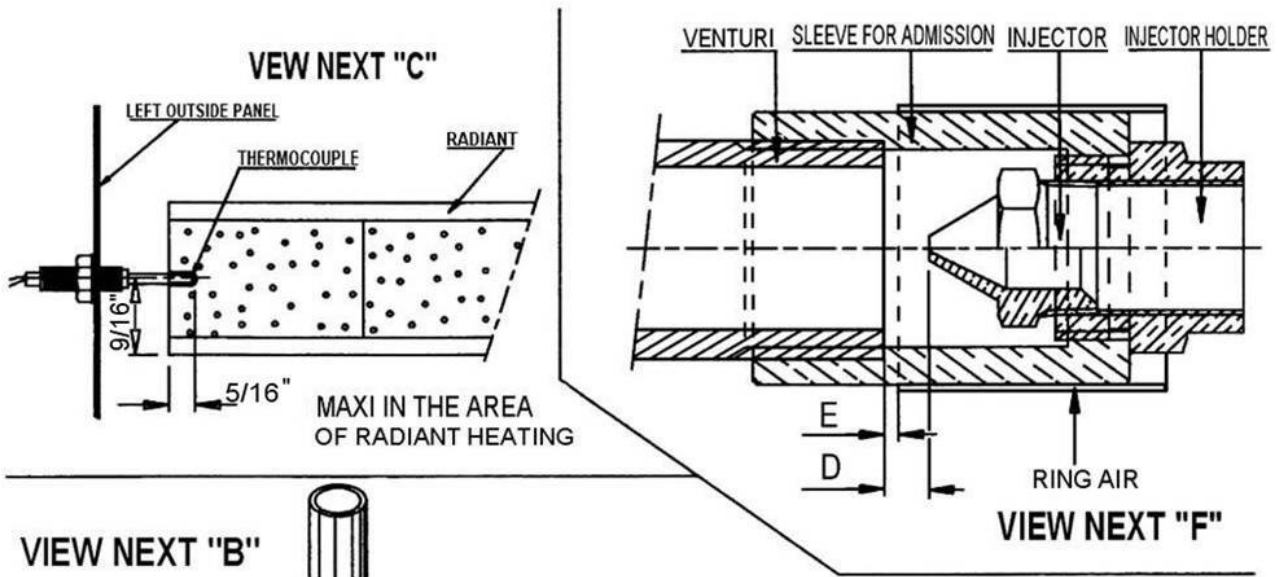
#### 2.2.1. GAS CIRCUIT DIAGRAM



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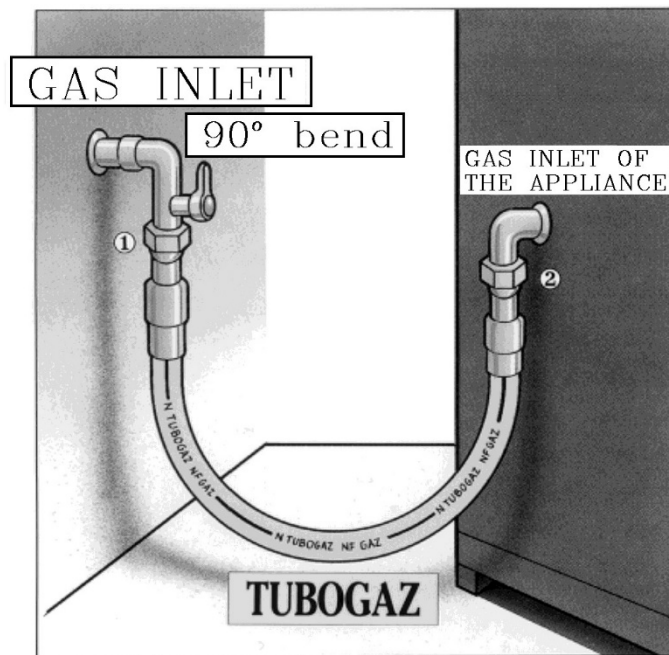
2.2.2 POSITION OF THE INJECTOR, THERMOCOUPLE AND RING AIR



**ADJUSTING AIR:**  
 Natural Gas (pressure 7" wc) \_ E= 1/8"  
 Propane Gas (pressure 11" wc) \_ E = OPEN MAX

## 2.2.3. 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 – TUSHGAS or SIMILAR.

#### FLEXIBLE PIPING IN THE SHAPE OF U

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

	Ø1/2" R* = 90 mm		Ø 3/4" R* = 110 mm		Ø1" R* = 130 mm	
	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ
0,50 m	25,3	21,5	93,6	80,6	186,2	129,4
0,75 m	21,6	19,0	81,7	69,4	160,9	120,3
1,00 m	19,4	17,5	76,8	67,9	144,9	116,4
1,25 m	18,2	16,5	71,0	64,0	131,8	106,4
1,50 m	17,0	15,7	66,5	60,2	120,3	98,8
2,00 m	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 15°C

: 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.

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### 2.3. ELECTRICAL CONNECTION

Verify that there no errors of **CONNECTION** .

- Power supply: 230V~60Hz.
- Check if the electric voltage of sector corresponds to the characteristics indicated on the nameplate affixed to the bottom left of the rotisserie.

**IN ALL CASES, CONNECT THE EARTH WIRE.  
THE UNIT IS SUPPLIED IN SINGLE PHASE + EARTH.**

**AVERTISSEMENT : Pour une protection  
continue contre le feu et les décharges électriques,  
remplacer les fusibles de 10 ampères**

**WARNING : For continued protection against fire  
and electric shock replace with 10 Ampere fuse**

#### 2.4. SMOKE EVACUATION TYPE: A

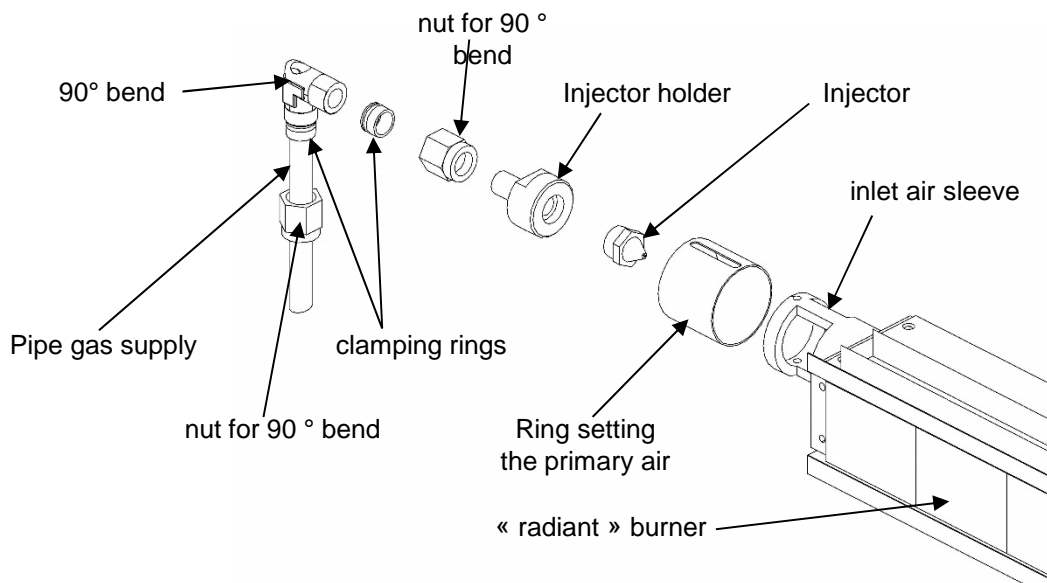
- The device is intended to be installed under a hood with ventilation.
- A removable deflector can be positioned above the rotisserie on the opening of top.



### **3. ADAPTATION OF THE UNIT IN CASE OF PASSAGE OF A GAS TO ANOTHER**

The appliance is automatically set at the factory depending on the gas specified to the command

#### **3.1. CHANGE OF INJECTOR.**



##### **3.1.1. DISASSEMBLY OF THE INJECTOR**

- \_ Remove the left outer panel
- \_ Loosen the nut 90 ° bend on the pipe gas supply
- \_ Remove the ring setting the primary air
- \_ Remove all, 90 ° bend , injector holder and injector, by unscrewing completely this all
- \_ Unscrew and remove the injector with a key

##### **3.1.2. MOUNTING OF THE INJECTOR**

- \_ Screw thoroughly the injector (without straining) on the injector holder with a key
- \_ mount all, 90 ° bend , injector holder
- \_ Set the position of the ring of the primary air
- \_ Tighten the nut 90 ° bend on the pipe gas supply
- \_ Make a complete test of leak of the gas circuit
- \_ Remit the outer panel

#### **3.2. ADJUSTING OF THE PRIMARY AIR**

Simply adjust the opening of the ring of air based for gas used (see rated E chapter 2.2.2.)

#### **3.3. ADJUSTING OF THE MAXITROL REGULATOR**



## SETTING THE REGULATOR MAXITROL (USA)

This operation is to be performed during the first test run after connecting the device.



- Remove the screw closure of the pressure tap with a screwdriver.



- Connecting a pressure gauge to the pressure tap by means of a rubber hose.
- Open the gas valve of the rotisserie.
- Light the burners of the rotisserie.



- Remove the screw of protection of regulator setting with a screwdriver.



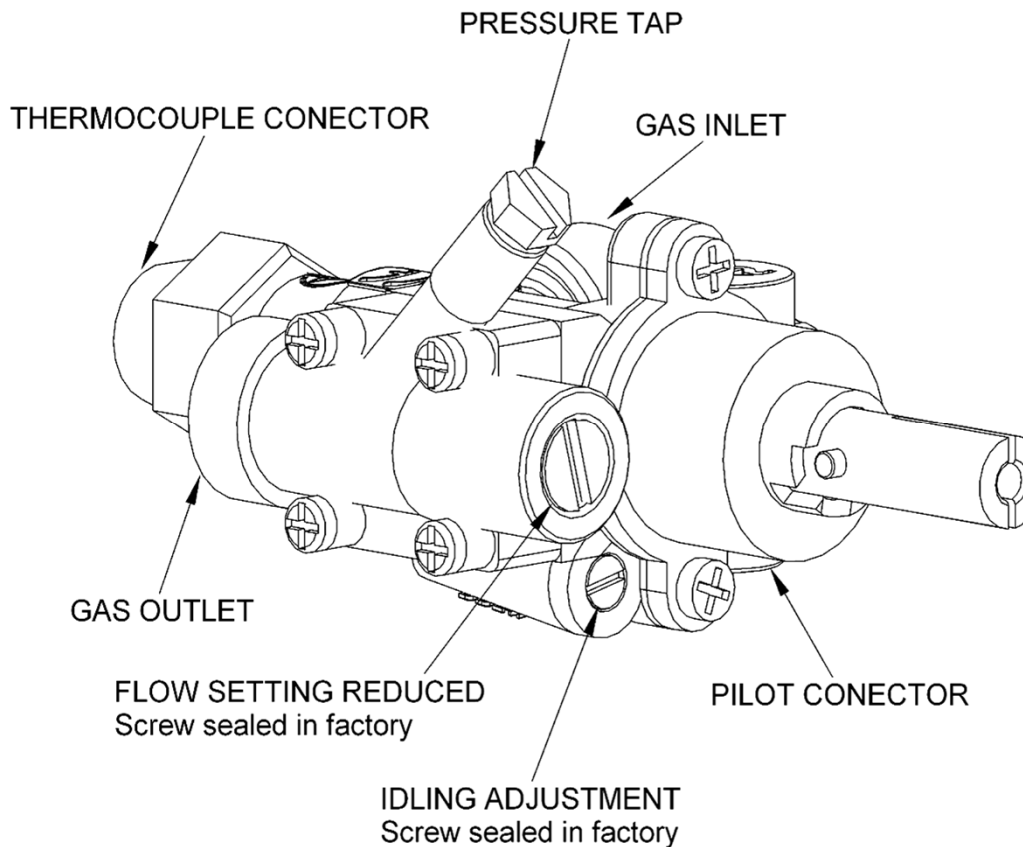
- Turn the adjustment screw with a screwdriver so that the pressure gauge reading corresponds to the pressure applied.



- Replace the screw of protection of regulator setting.
- Turn off the burners.
- Close the gas valve of the rotisserie.
- Remove the connecting tube the pressure gauge.
- Replace the screw closure of the pressure tap.

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### 3.4. FLOW SETTING REDUCED AND IDLING ADJUSTMENT



#### 3.4.1. FLOW SETTING REDUCED

Connect a pressure gauge on the pressure tap and adjust the required pressure using the adjustment screw of flow reduced:

##### **SEALING THE SETTING**

#### 3.4.2. IDLING ADJUSTMENT

Put the knob of the gas valve on position "minimum"

Connect a pressure gauge on the pressure tap and adjust the required pressure using the adjustment screw of idling:

##### **SEALING THE SETTING**

### 3.5. TABLE SETTING OF A BURNER

MODEL	CARACTERISTIC	Natural Gas ( 7 '' wc)	Propane Gas ( 11 '' wc)
1160	Injector identification	165	115
	Injector diameter in inches	0,065	0,045
1400	Injector identification	180	130
	Injector diameter in inches	0,070	0,051
1600	Injector identification	190	140
	Injector diameter in inches	0,075	0,055

\* Open the primary air: see position of the ring primary control chapter 2.2.2.

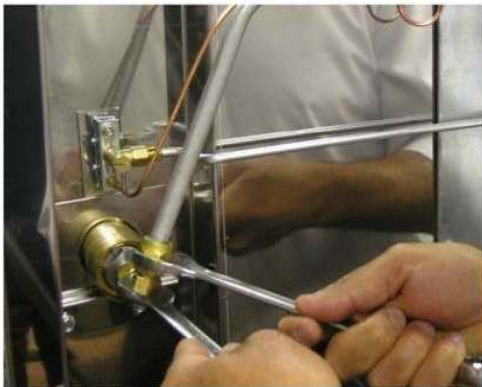
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## CHANGE OF INJECTOR AND ADJUSTMENT OF THE PRIMARY AIR

- Remove the outer panel left



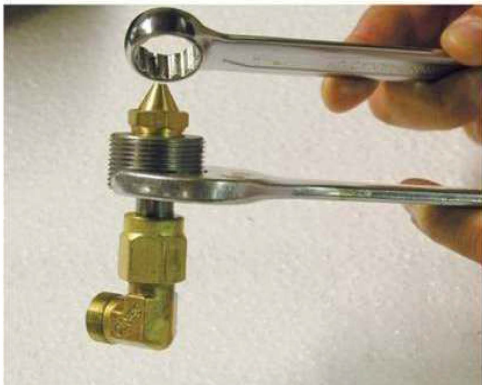
- With a 23 key loosen the nut on the valve supply pipe gas burner.



- With a wrench 19 to loosen the nut 90 ° elbow on the gas supply pipe by blocking the 90 ° elbow with a wrench 17.
- Turn the gas supply pipe up.



- Remove all 90 ° elbow, injector holder and injector by unscrewing the set completely.



- Unscrew the injector with a wrench de17 blocking the injector holder with a wrench 24.



- Tighten but without forcing the new injector on the injector holder.



- Refit the 90 ° elbow, injector holder and injector.



- Using a wrench 7, loosen the screw holding the ring of air and pull back out.



- Using a wedge, adjust the position of the injector to the coast of 3/8" compared to the inside of the air intake sleeve (see instructions installer, chapter position of the injector and setting ring of the primary air).



- Using the keys used during disassembly reposition the gas supply pipe.



- Using a wedge to adjust dimension "D" position of the ring of air over the inner sleeve of the air intake (see Table installer instructions "setting a burner") .



- Block the air ring with the wrench 7.
- Make a complete leak test gas circuit.
- Replace the outer panel.



## CONTROL CIRCUIT GAS SEAL WITH A SPRAY DETECTOR GAS LEAK.

- Remove the outer panel left.
- Connect to the network rotisserie gas.
- Light the burners.



- Using a spray can "leak detector gas" spray in the direction of all the connection point of the circuit gas.



- If there is rapid formation and / or bursting of large bubbles, review the application and assembly of components for connecting the gas line.
- Repeat until the complete elimination of bubbles.
- Turn off burner.
- Replace the outer panel left.

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## 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.



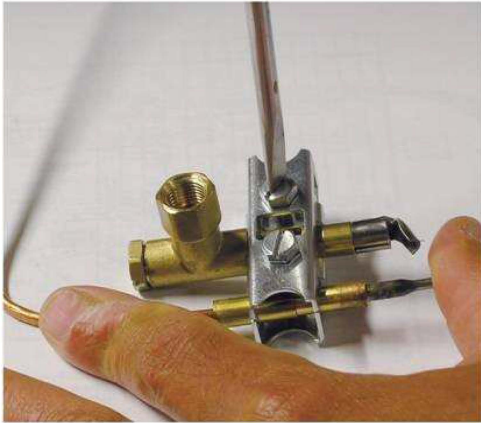
- Remove the feeding tube gas pilot.



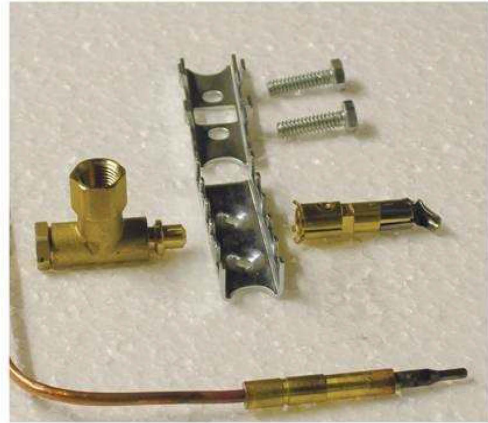
- Unscrew and remove the retaining nut for all pilot / thermocouple with a wrench handle 7.



- Remove all pilot / thermocouple.



- Removed with a screwdriver and two screws in the retaining flange of the pilot and the thermocouple.



- Remove the pilot or thermocouple.



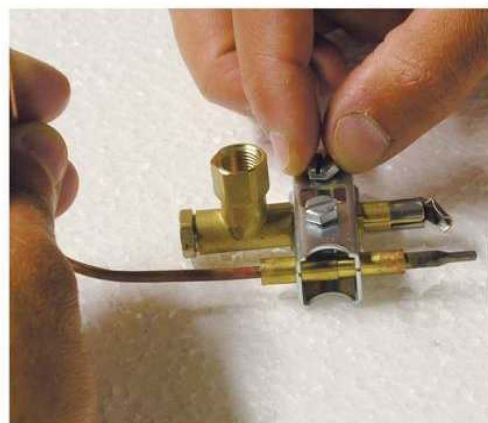
- Coincidence to the two holes in the flame of the new pilot.



- Collect and provide both sides of the new pilot (flame and supply pipe) in the middle of the retaining flange on which come to tighten the two screws.



- Insert the new thermocouple below in relation to the pilot.
- Put the 2nd part of the flange at the top and secure the assembly with two screws using the screwdriver.



- Then do the inverse operations to move up all pilot / thermocouple being careful not to fully tighten the screws connecting the thermocouple to the gas valve so as not to damage the cell's contact thermocouple on it.



## DISASSEMBLY AND REASSEMBLY PILOT AND THERMOCOUPLE (OTHER MODELS).

- Remove the outer panel left.



- Unscrew the lock nut connecting the thermocouple to gas valve using a wrench 9.



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



- Unscrew the lock nut connecting the gas supply tube to the pilot using a wrench 12.



- Remove the supply tube gas pilot.



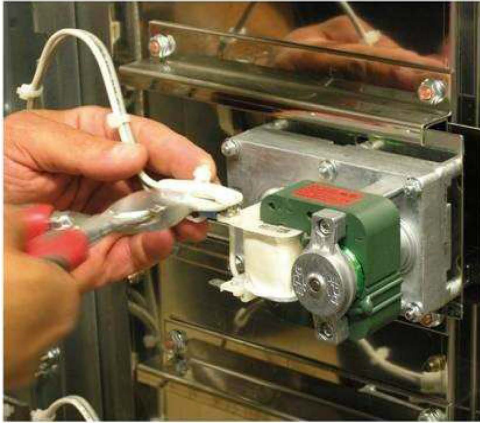
- Unscrew and remove the retaining nut of the whole pilot / thermocouple with a wrench handle 7.
- Then do the inverse operations to move up whole pilot / thermocouple being careful not to fully tighten the screws connecting the thermocouple to the gas valve so as not to damage the cell's contact thermocouple on it.



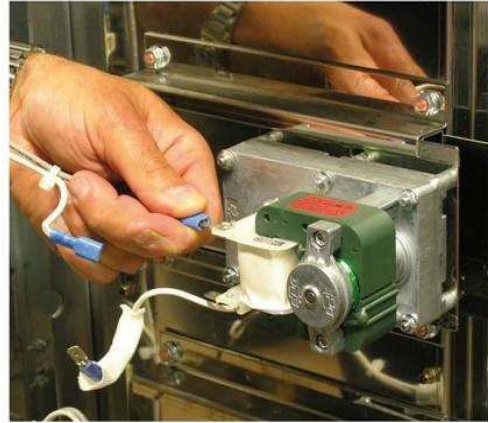
- Remove whole pilot / thermocouple.

## REPLACEMENT ENGINE

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



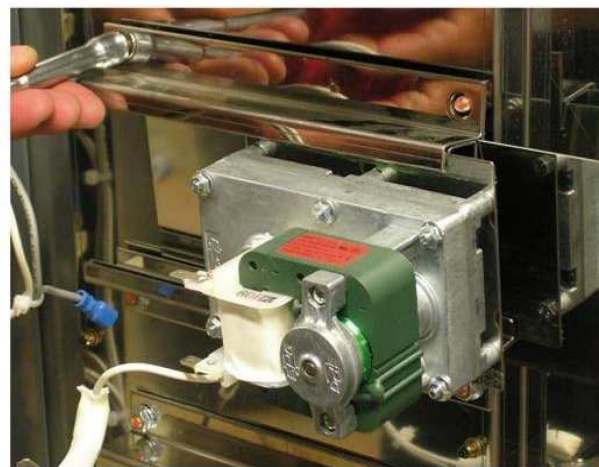
- Remove the plastic tie holding the cables.



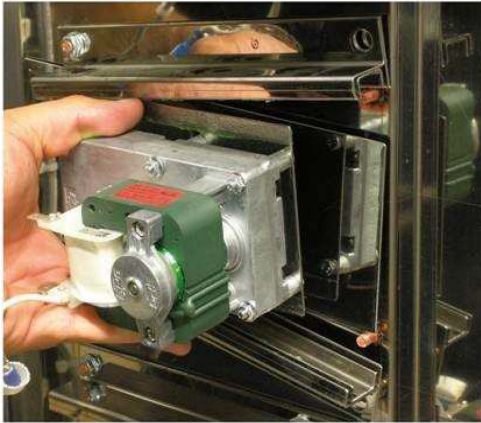
- Disconnect the engine pods.



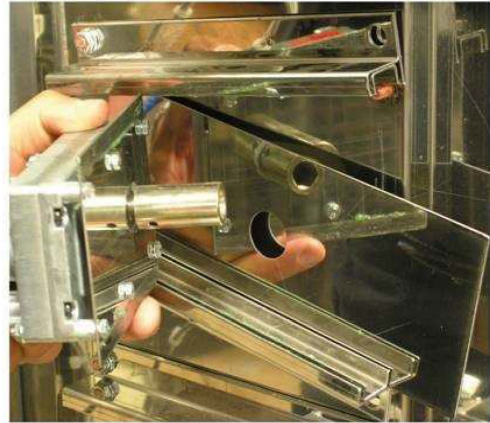
- With the help of a wrench handle 10, unscrew and remove the two nuts on the back of high and low slides supporting the motor.



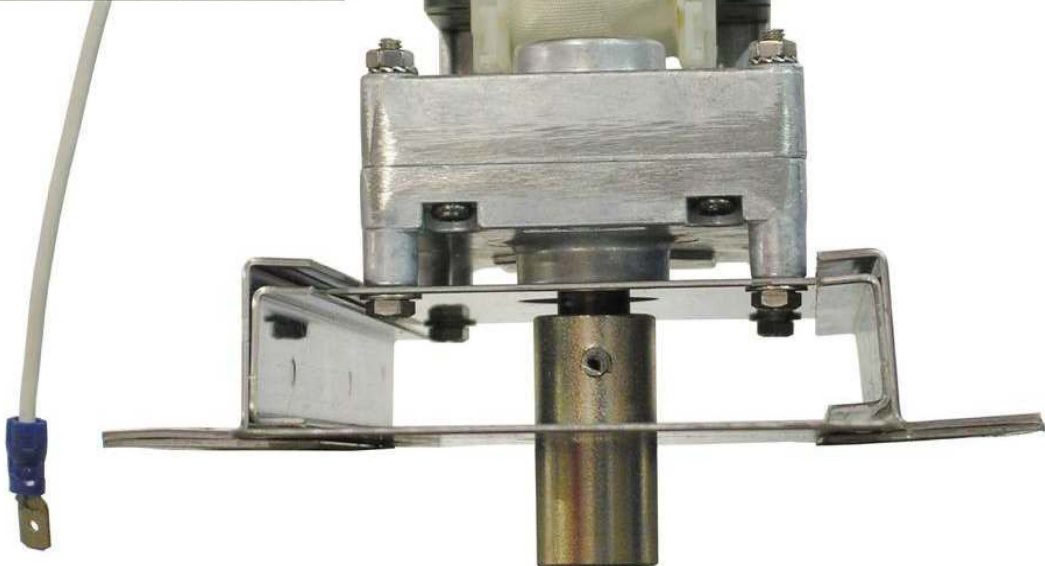
- With the same key, loosen the 2 nuts at the front of the slides.



- Spread the double slides.



- Remove the engine and shield against greases.



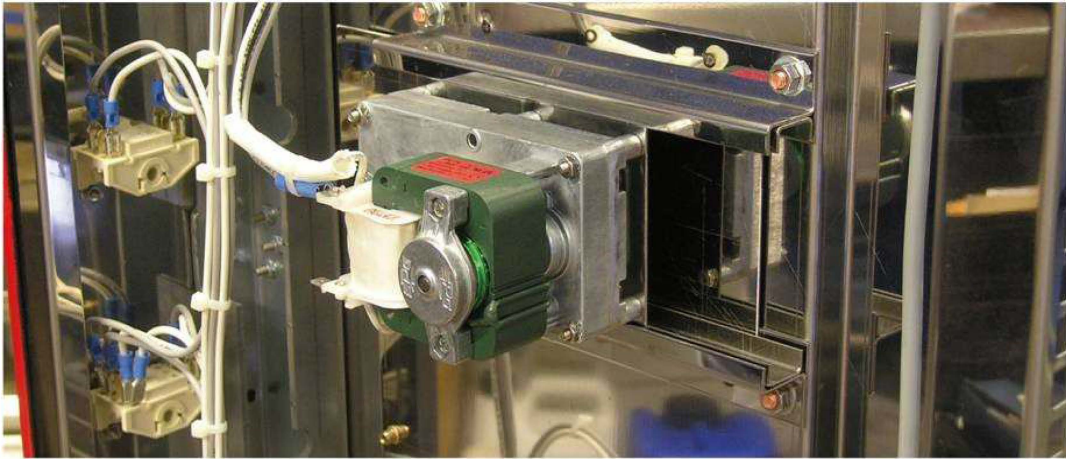
- For installation a new motor, perform the inverse being careful to reposition the motor protection plate in the two doubles slides .

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## GREASE THE ROTISSERIE MOTOR

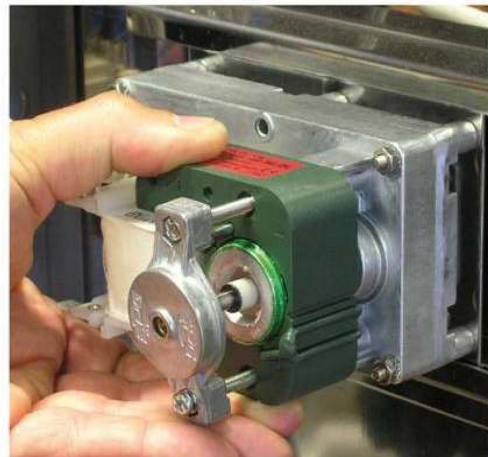
- Disconnect power from the rotisserie.



- Remove the outer panel right.



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



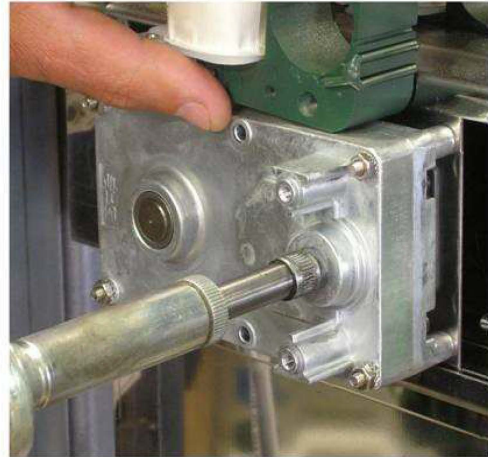
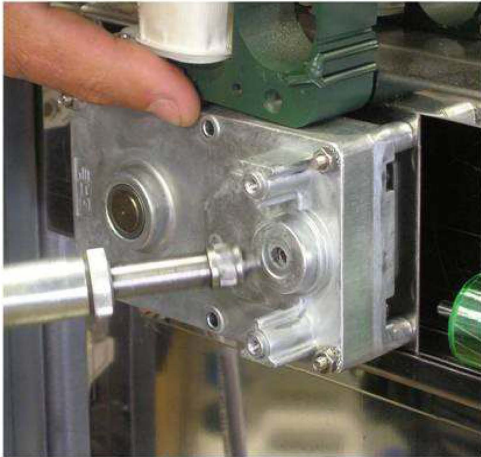
- Remove the landing.



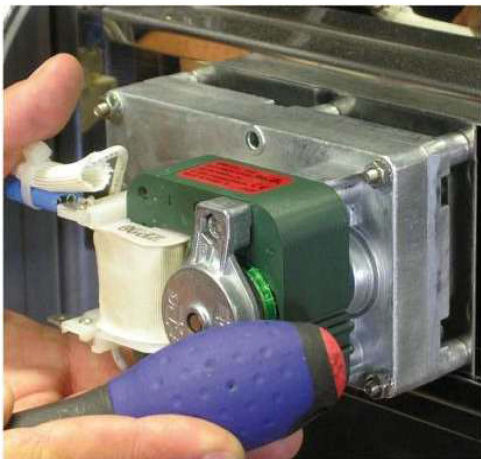
- Remove the coil.



- Remove the rotor.



- Place the tip of the syringe grease on the hole of the rotor axis.
- Push in two or three times on the syringe grease.
- Operations to reverse back to the engine.

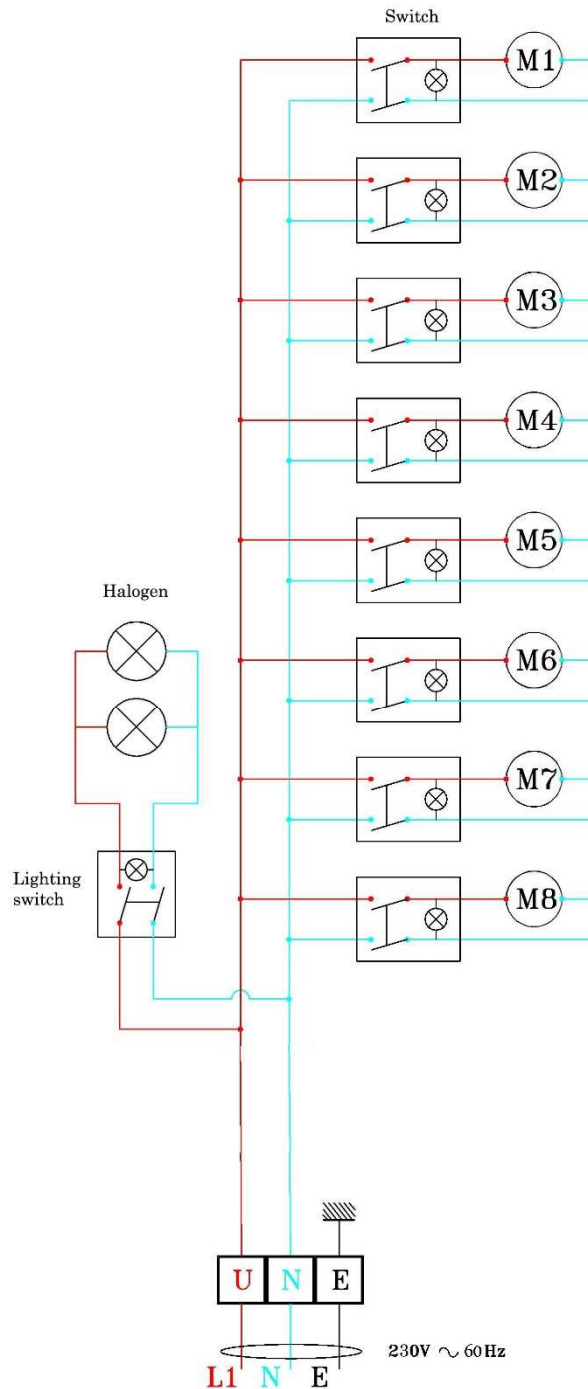


- Tap lightly with the handle of a screwdriver on the spool to center the rotor axis relative to the ball bearing of the bearing.
- Proceed in the same way for other engines.
- Replace the outer panel right.
- Reconnect the power supply to the rotisserie.

#### 4. ELECTRIC DIAGRAM

- \_ Engines and terminal are located inside the right amount
- \_ Switches and white pilot are located on the front of the unit on the right side.
- \_ The one or many halogen lamps are located in the cap.

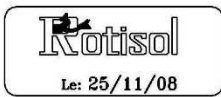
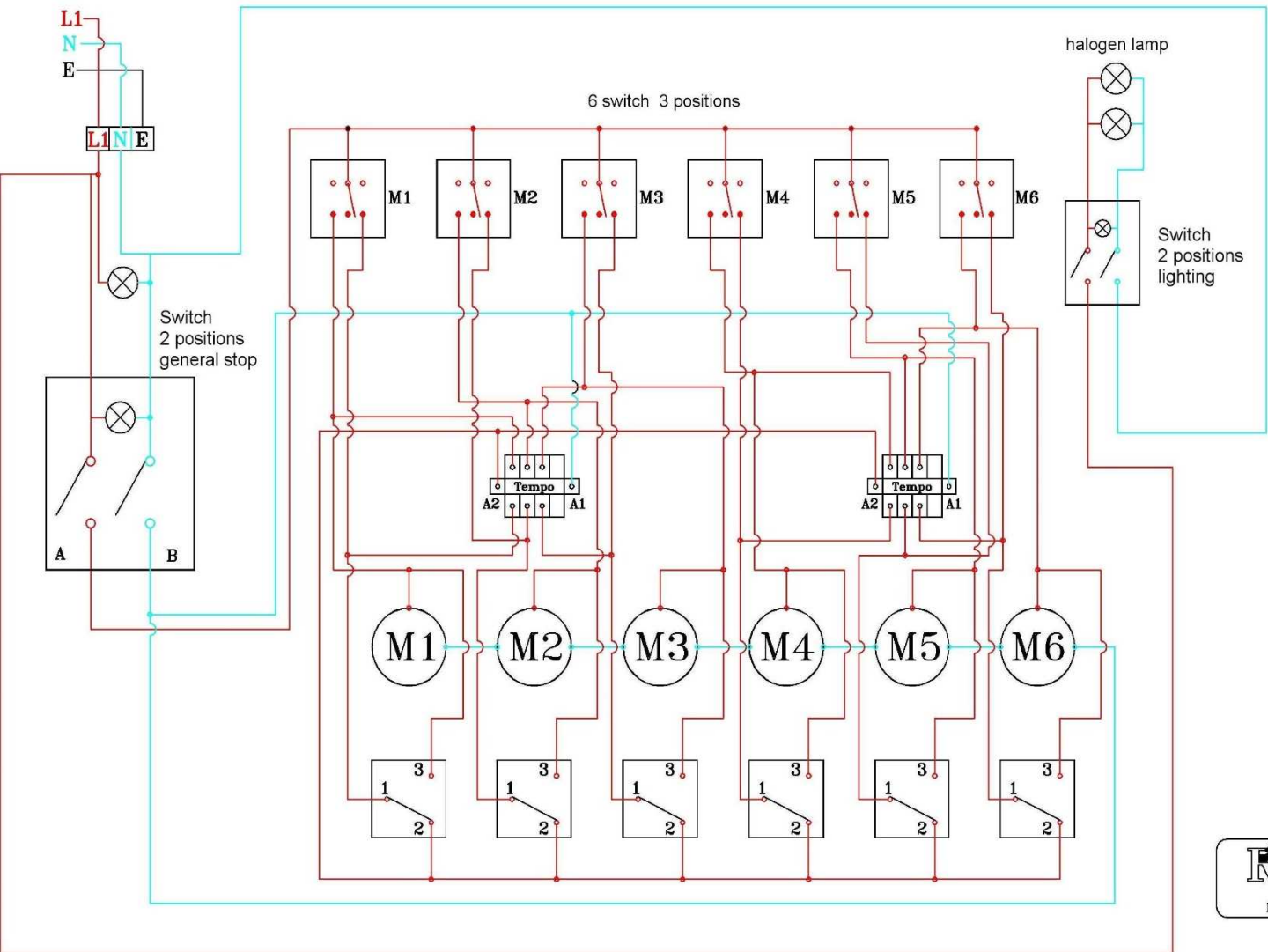
#### ELECTRIC DIAGRAM OF ROTISSERIE : 1600.8PG, 1400.8PG, 1400.6PG , 1400.4PG, 1160.8PG, 1160.6PG and 1160.4PG



- For the **1600.8PG** rotisserie, there are **8 motors and 2 halogen lamps**.
- For the **1400.8PG** rotisserie, there are **8 motors and 2 halogen lamps**.
- For the **1400.6PG** rotisserie, there are **6 motors and 2 halogen lamps**.
- For the **1400.4PG** rotisserie, there are **4 motors and 2 halogen lamps**.
- For the **1160.8PG** rotisserie, there are **8 motors and 1 halogen lamp**.
- For the **1160.6PG** rotisserie, there are **6 motors and 1 halogen lamp**.
- For the **1160.4PG** rotisserie, there are **4 motors and 1 halogen lamp**.

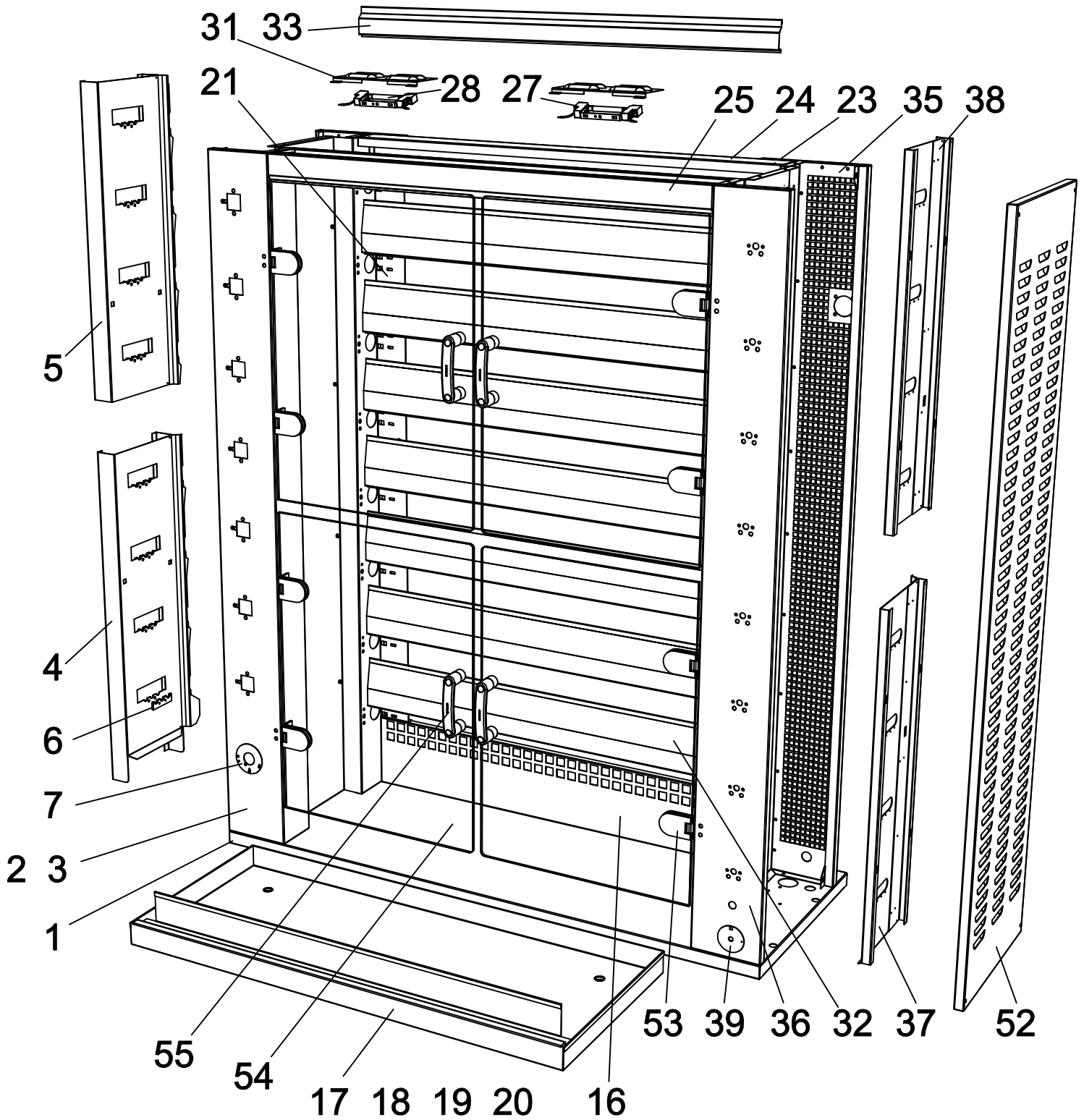
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**ELECTRIC DIAGRAM OF ROTISSERIE: 1600.6PAG, 1400.6PAG and 1160.6PAG**

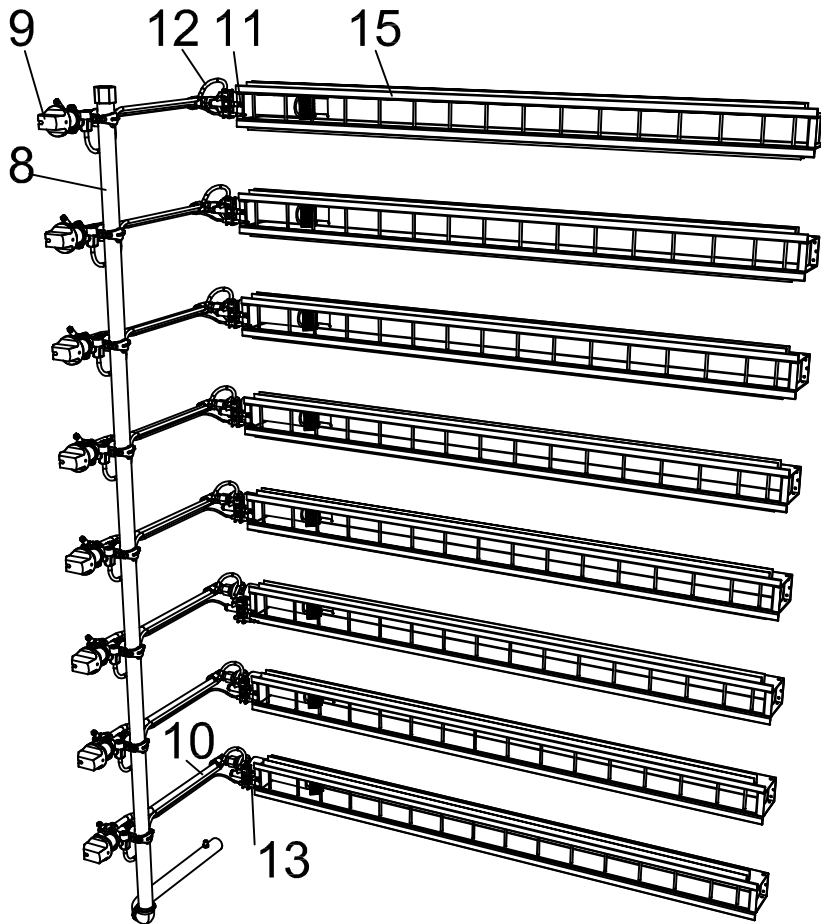


For the **1600.6PAG** rotisserie, there are **6 motors and 2 halogen lamps**.  
 For the **1400.6PAG** rotisserie, there are **6 motors and 2 halogen lamps**.  
 For the **1160.6PAG** rotisserie, there are **6 motors and 1 halogen lamp**.

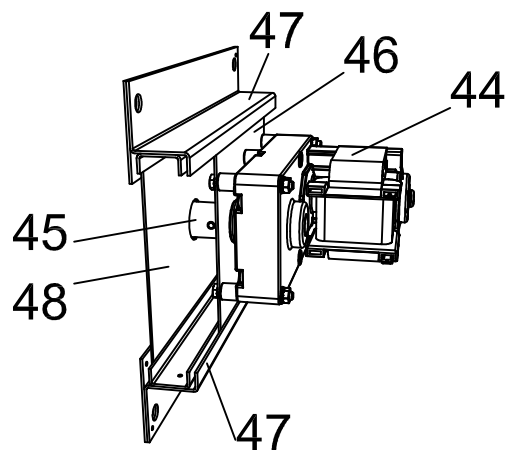
# EXPLODED PARTS PERFORMANCE GAS ROTISSERIES SHEET METAL, GLASS DOORS AND LIGHTING



# EXPLODED PARTS PERFORMANCE GAS ROTISSERIES GAS SYSTEM



# EXPLODED PARTS PERFORMANCE GAS ROTISSERIES MOTOR AND SLIDES SET



**PARTS LIST ROTISSERIES "PERFORMANCE" GAS**

REP	DESIGNATION	Nbr	REFERENCE	MATERIAL	GAS MODEL PERFORMANCE		
1	TABLE	1	TBLPF1600G0101	INOX430	1600		
		1	TBLPF1400G0101	INOX430	1400		
		1	TBLPF1160G0102	INOX430	1160		
2	STIFFENING TABLE	2	RAITP0101	INOX430	ALL MODELS		
	AMOUNT LEFT	1	MNTGN8G0103	INOX430	8 PINS		
		1	MNTGN6AG0101	INOX430	6 CRAPAUDINE PINS		
		1	MNTGN6G0104	INOX430	6 PINS		
		1	MNTGN4G0102	INOX430	4 PINS		
3	FRONTAGE LEFT*	1	TGGN8G0104	INOX430	8 PINS		
		1	TGGN6GA0102	INOX430	6 CRAPAUDINE PINS		
		1	TGGN6G0104	INOX430	6 PINS		
		1	TGGN4G0202	INOX430	4 PINS		
		1	TGGN8G0104INOX	INOX430	8 STAINLESS STEEL PINS		
		1	TGGN6GA0102INOX	INOX430	6 STAINLESS STEEL CRAPAUDINE PINS		
		1	TGGN6G0104INOX	INOX430	6 STAINLESS STEEL PINS		
		1	TGGN4G0202INOX	INOX430	4 STAINLESS STEEL PINS		
		4	SUPPORT PINS LOW	1	SUPBRO8G0103_SUPBRO8G0112	INOX430	8 PINS
				1	SUPBRO6GA0102_SUPBRO6GA0201	INOX430	6 CRAPAUDINE PINS
1	SUPBRO6G0104_SUPBRO6G0112			INOX430	6 PINS		
1	SUPBRO4G0102_SUPBRO4G0201			INOX430	4 PINS		
5	SUPPORT PINS	1	SUPBRO8G0203_SUPBRO8G0212	INOX430	8 PINS		
	SUPPORT PINS HIGH	1	SUPBRO6GA0302_SUPBRO6GA0401	INOX430	6 CRAPAUDINE PINS		
6	REST PIN BRASS	1	SUPBRO6G0204_SUPBRO6G0212	INOX430	6 PINS		
		8	PL1870C	CuZn	8 PINS		
		6	PL1870C	CuZn	6 PINS		
		4	PL1870C	CuZn	4 PINS		
7	BIB FRONT OF THE GAS VALVE	8	PLASMANGAZGF2	INOX430	8 PINS		
		6	PLASMANGAZGF2	INOX430	6 PINS		
		4	PLASMANGAZGF2	INOX430	4 PINS		
8	COLUMN GAS SUPPLY	1	RAMP8PG	STEEL	8 PINS		
		1	RAMP6PAG	STEEL	6 CRAPAUDINE PINS		
		1	RAMP1160N6G	STEEL	6 PINS		
		1	RAMP1160N4G	STEEL	4 PINS		
		5	SUPCOLRAMP0110		8 PINS		
		4	SUPCOLRAMP0110		6 PINS		
9	GAS KNOB	3	SUPCOLRAMP0110		4 PINS		
		8	MANS20+PLAS20		8 PINS		
		6	MANS20+PLAS20		6 PINS		
		4	MANS20+PLAS20		4 PINS		
10	TUBE FROM TAP TO BURNER	8	TUC1210		8 PINS		
		6	TUC1210		6 PINS		
		4	TUC1210		4 PINS		
		8	TALUC1197		8 PINS (USA)		
		6	TALUC1197		6 PINS (USA)		
		4	TALUC1197		4 PINS (USA)		
11	PILOT WITH ONE FLAME	8	V1092A		8 PINS		
		6	V1092A		6 PINS		
		4	V1092A		4 PINS		
12	TUBE FROM PILOT TO BURNER	8	TUBE68		8 PINS		
		6	TUBE68		6 PINS		
		4	TUBE68		4 PINS		
		8	TALU61		8 PINS (USA)		
		6	TALU61		6 PINS (USA)		
		4	TALU61		4 PINS (USA)		
13	THERMOCOUPLE	8	THER600		8 PINS		
		6	THER600		6 PINS		
		4	THER600		4 PINS		
14	TOP OF AMOUNT LEFT	1	DESMONTG0301	INOX430	ALL MODELS		
15	RADIANT BURNER	8	R1232	INOX430	1600.8PG		
	RADIANT BURNER SUPPORT	8	SUPRADP160101		1600.8PG		
	SHIM BURNER RADIANT	14	16SM89302		1600.8PG		
	RADIANT BURNER	6	R1232		1600.6PAG		
	RADIANT BURNER SUPPORT	6	SUPRADP160101		1600.6PAG		
	SHIM BURNER RADIANT	10			1600.6PAG		
	RADIANT BURNER	8	R1035		1400.8PG		
		6	R1035		1400.6PAG, 1400.6PG		
		4	R1035		1400.4PG		
		8	R802		1160.8PG		
	6	R802		1160.6PG			
	4	R802		1160.4PG			
16	BOTTOM REAR	1	FONDBPF16000101	INOX430	1600		
		1	FONDBPF14000101	INOX430	1400		
		1	FONDBPF11600102	INOX430	1160		
17	TRAY JUICE	1	1600BACAJUS	INOX430	1600		
		1	1400BACAJUS	INOX430	1400		
		1	1160BACAJUS	INOX430	1160		

\* Solfer ENAMEL (standard version)

REP	DESIGNATION	QTE	REFERENCE	MATERIAL	MODELE PERFORMANCE GAZ
18	DRAIN PLUG	1	BV5000	BRASS	ALL MODELS
19	SEAL DRAIN PLUG	1	JOOR204		ALL MODELS
20	PARE GREASE BAC JUICE	1	PAREGRPLAT16000101	INOX430	1600
		1	PAREGRPLAT14000101	INOX430	1400
		1	PAREGRPLAT11600101	INOX430	1160
21	SUPPORT LEFT OF RADIANT BURNERS	1	SUPG8160101	INOX430	1600.8PG
		1	SUPG6GA160101	INOX430	1600.6PAG
		1	SUPRAD8G0104	INOX430	1400.8PG, 1160.8PG
		1	SUPRAD6GA0101	INOX430	1400.6PAG, 1160.6PAG
		1	SUPRAD6G0104	INOX430	1400.6PG, 1160.6PG
		1	SUPRAD4G0101	INOX430	1400.4PG, 1160.4PG
22	CENTRAL SUPPORT OF RADIANT BURNERS	1	SUPC8160101	INOX430	1600.8PG
		1	SUPC6GA160101	INOX430	1600.6PAG
23	SUPPORT RIGHT OF RADIANT BURNERS	1	SUPD8160101	INOX430	1600.8PG
		1	SUPD6GA160101	INOX430	1600.6PAG
		1	SUPRAD8D0104	INOX430	1400.8PG, 1160.8PG
		1	SUPRAD6DA0101	INOX430	1400.6PAG, 1160.6PAG
		1	SUPRAD6D0104	INOX430	1400.6PG, 1160.6PG
		1	SUPRAD4D0101	INOX430	1400.4PG, 1160.4PG
24	SPAN REAR AND SUPPLEMENT	1	TRAVAR12500101_TRAVAR12500111	INOX430	1600
		1	TRAVAR10500101_TRAVAR10500111	INOX430	1400
		1	TRAVAR8200101_TRAVAR8200111	INOX430	1160
25	SPAN FRONT	1	TRAVAV12500101	INOX430	1600
		1	TRAVAV10500101	INOX430	1400
		1	TRAVAV8200101	INOX430	1160
26	FIXING HALOGEN LAMP	2	FISUPHAL0101		1600, 1400
		1	FISUPHAL0101		1160
27	HALOGEN LAMP SUPPORT	2	SUPR75		1600, 1400
		1	SUPR75		1160
28	HALOGEN LAMP	2	LA100119		1600, 1400
		1	LA100119		1160
29	GLASS HALOGEN LAMP	2	PLAVERRE		1600, 1400
		1	PLAVERRE		1160
30	TOP OF SPAN FRONT	1	DTRAVAV12500101		1600
		1	DTRAVAV10500101		1400
		1	DTRAVAV8200101		1160
31	TRAPPE OF HALOGEN LAMP	2	TRAPHAL0103	INOX430	1600, 1400
		1	TRAPHAL0103	INOX430	1160
32	PARABLE	7	PA16000101	INOX430	1600.8PG
		5		INOX430	1600.6PAG
		7	PA10500103	INOX430	1400.8PG
		5	PA1050A0102	INOX430	1400.6PAG
		5	PA10500103	INOX430	1400.6PG
		3	PA10500103	INOX430	1400.4PG
		7	PA830A0103	INOX430	1160.8PG
		5		INOX430	1160.8PAG
		5	PA8300103	INOX430	1160.6PG
		3	PA8300103	INOX430	1160.4PG
33	HIGHER PARABLE	1	PAH16000101	INOX430	1600.8PG
		1		INOX430	1600.6PAG
		1	PAH10500103	INOX430	1400.8PG, 1400.6PG, 1400.4PG
		1	PAH1050A0102	INOX430	1400.6PAG
		1	PAH830A0103	INOX430	1160.8PG, 1160.6PG, 1160.4PG
		1		INOX430	1160.8PAG
34	DEFLECTOR	1		INOX430	1600
		1		INOX430	1400
		1		INOX430	1160
35	AMOUNT OF RIGHT	1	MNTDN8G0104	INOX430	8 PINS
		1	MNTDN6AG0101	INOX430	6 CRAPAUDINE PINS
		1	MNTDN6G0104	INOX430	6 PINS
		1	MNTDN4G0102	INOX430	4 PINS
36	FRONTAGE OF RIGHT *	1	TEDN8G0104	INOX430	8 PINS
		1	TEDN6GA0102	INOX430	6 CRAPAUDINE PINS
		1	TEDN6G0104	INOX430	6 PINS
		1	TEDN4G0202	INOX430	4 PINS
		1	TEDN8G0104INOX	INOX430	8 STAINLESS STEEL PINS
		1	TEDN6GA0102INOX	INOX430	6 STAINLESS STEEL CRAPAUDINE PINS
		1	TEDN6G0104INOX	INOX430	6 STAINLESS STEEL PINS
		1	TEDN4G0202INOX	INOX430	4 STAINLESS STEEL PINS
37	MOTOR COVER LOWER	1	CHMOT8G0103_CHMOT8G0112	INOX430	8 PINS
		1	CHMOT6GA0102_CHMOT6GA0201	INOX430	6 CRAPAUDINE PINS
		1	CHMOT6G0104_CHMOT6G0112	INOX430	6 PINS
	MOTOR COVER	1	CHMOT4G0102_CHMOT4G0201	INOX430	4 PINS
38	MOTOR COVER UPPER	1	CHMOT8G0203_CHMOT8G0212	INOX430	8 PINS
		1	CHMOT6GA0302_CHMOT6GA0401	INOX430	6 CRAPAUDINE PINS
		1	CHMOT6G0204_CHMOT6G0212	INOX430	6 PINS
39	BIB FRONT COMMUTATEUR	9	PLASCOMCIR2	INOX430	8 PINS
		7	PLASCOMCIR2	INOX430	6 PINS
		5	PLASCOMCIR2	INOX430	4 PINS

\* Solfer ENAMEL (standard version)

REP	DESIGNATION	QTE	REFERENCE	MATERIAL	MODELE PERFORMANCE GAZ
40	SWITCH	9	COMROT		8 PINS
		7			6 PINS
		5			4 PINS
41	SWITCH BRACKET	9	SUCOM01		8 PINS
		7			6 PINS
		5			4 PINS
42	RING CHROME FOR WARNING LIGHT WHITE	1	BVRC1216		ALL MODELS
43	WARNING LIGHT WHITE	1	VOYRCUL		ALL MODELS
44	MOTOR	8	MOTGF75612C		8 PINS
		6	MOT50HZ230TS12-0212		6 CRAPAUDINE PINS
		6	MOTGF75612C		6 PINS
		4	MOTGF75612C		4 PINS
45	AXIS MOTOR	8	EXA 14	nickel-plated steel	1600.8PG
		6	EXA 14		1600.6PAG
		8	EXA 12		1400.8PG, 1160.8PG
		6	EXA 12		1400.6PAG, 1400.6PG, 1160.6PAG, 1160.6PG
		4	EXA 12		1400.4PG, 1160.4PG
46	PLATE MOTOR SUPPORT	8		INOX430	8 PINS
		6		INOX430	6 PINS
		4		INOX430	4 PINS
47	SLIDES MOTOR	16	ENSGLISSIEREMOT	INOX430	8 PINS
		12		INOX430	6 PINS
		8		INOX430	4 PINS
48	MOTOR PROTECTION	8	PROTECMOT	INOX430	8 PINS
		6		INOX430	6 PINS
		4		INOX430	4 PINS
49	CABLE GLAND	1	PRETHO3302M		ALL MODELS
50	TERMINAL BLOCK	1	BORNECO1		ALL MODELS
	TERMINAL BLOCK SUPPORT	1			ALL MODELS
51	TEMPORIZING	1	TEMPO6BROCHES		6 CRAPAUDINE PINS
	TEMPORIZING SUPPORT	1			6 CRAPAUDINE PINS
52	PANEL OUTSIDE	2	COTMONT8G0101	INOX430	8 PINS, CRAPAUDINE PINS
		2	COTMONT6G0102	INOX430	8 PINS
		2	COTMONT4G0101	INOX430	4 PINS
53	HINGE	8	CHAGFPC		8 PINS, CRAPAUDINE PINS
		4			6 PINS, 4 PINS
	GASKET HINGE 1MM	8	RAINEXC1		8 PINS, CRAPAUDINE PINS
		4			6 PINS, 4 PINS
	GASKET HINGE 2MM	8	RAINEXC2		8 PINS, CRAPAUDINE PINS
		4			6 PINS, 4 PINS
54	GLASS DOOR WITH PROTECTION K. GLASS	4	GL59547		1600.8PG, 1600.6PAG
		4	GL59929		1400.8PG, 1400.6PAG
		2	GL59816		1400.6PG
		2	GL59932		1400.4PG
		4	GL59806		1160.8PG, 1160.6PAG
		2	GL59798		1160.6PG
		2	GL59912		1160.4PG
55	HANDLE FOR GLASS DOOR	4	POIGMS		8 PINS, CRAPAUDINE PINS
		2			6 PINS, 4 PINS
	SPACER OF HANDLE GLASS DOOR	4	ENTPOI5450		8 PINS, CRAPAUDINE PINS
		2			6 PINS, 4 PINS
	GASKET HANDLE	8	RAINEX3		8 PINS, CRAPAUDINE PINS
		4			6 PINS, 4 PINS
56	LOGO ROTISOL	1			ALL MODELS
57	NIPPLE M/M 20/27	1	MAM2802027		ALL MODELS (USA)
58	MAXITROL	1	MAXI		ALL MODELS (USA)
59	NIPPLE TYPE 530 1/2	2	MAM1788		ALL MODELS (USA)
60	GAS FAUCET ON /OFF	1	ROBONOFF		ALL MODELS (USA)

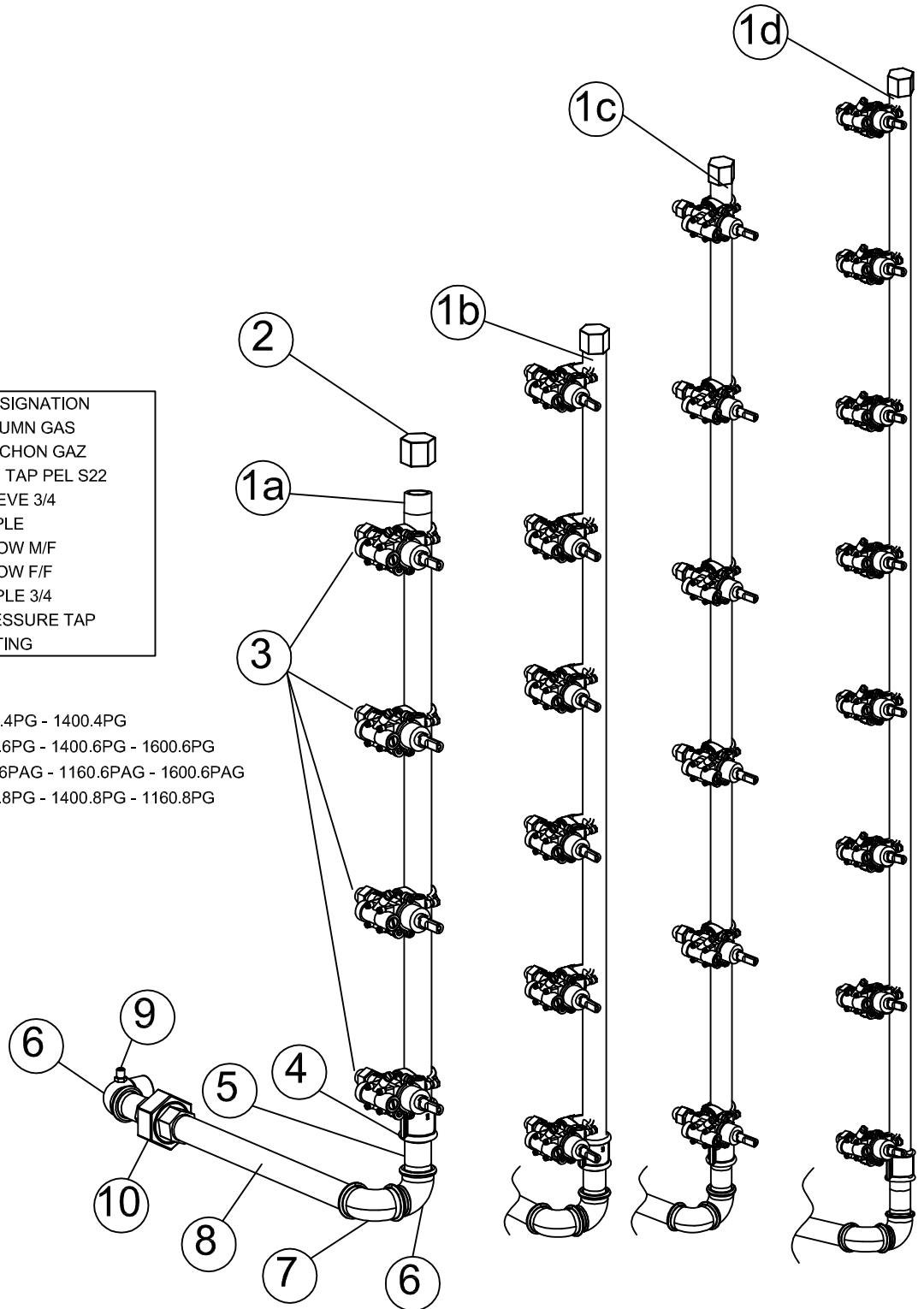
\* Solfer ENAMEL (standard version)

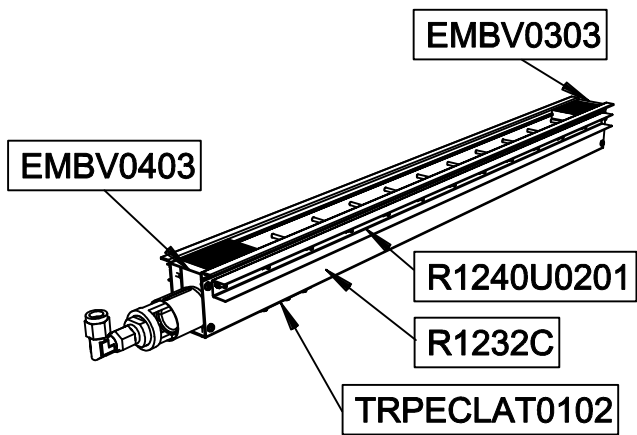
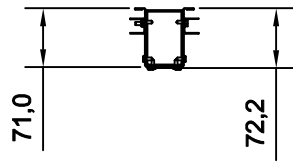
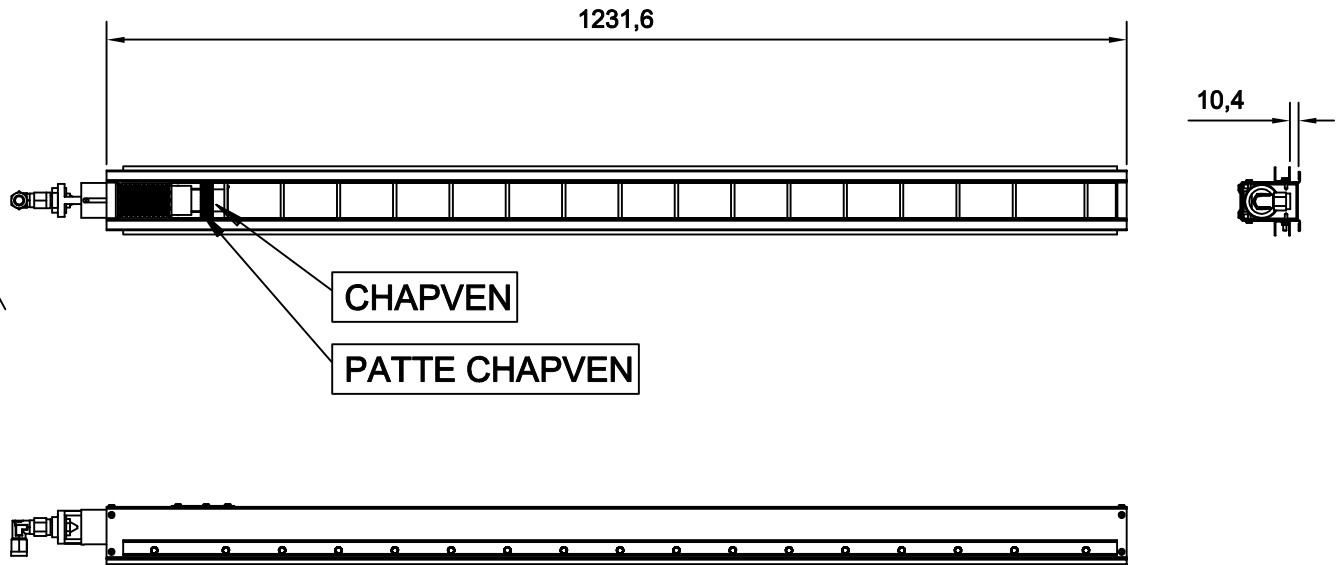
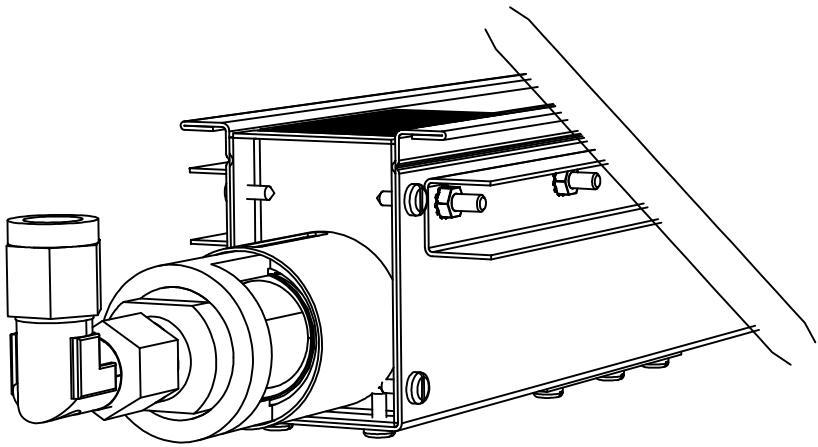
# EXPLODED VIEW COLUMN GAS FOR PERFORMANCE ROTISSERIES

REP:	REFERENCE	DESIGNATION
1		COLUMN GAS
2	BFF2027	BOUCHON GAZ
3	ROBS22	GAS TAP PEL S22
4	MAN2027	SLEEVE 3/4
5	MAM1788	NIPPLE
6	COU92	ELBOW M/F
7	COU90	ELBOW F/F
8	MAM3374	NIPPLE 3/4
9	PRIPPM9	PRESSURE TAP
10	UFT2027	FITTING

**NOTE: ref COLUMN GAS**

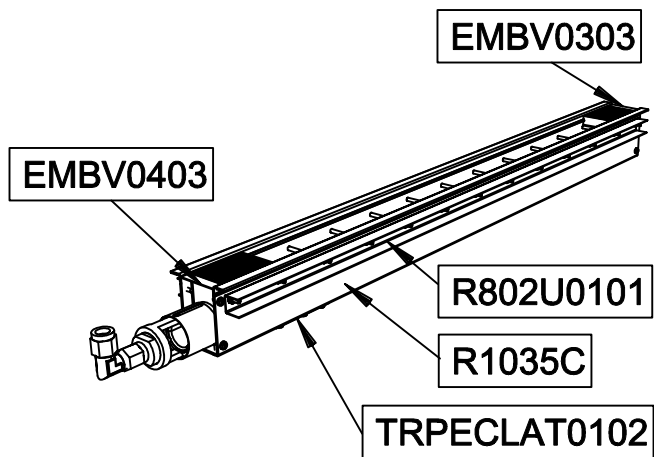
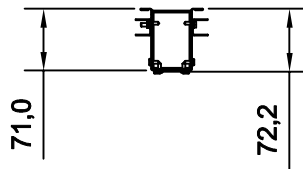
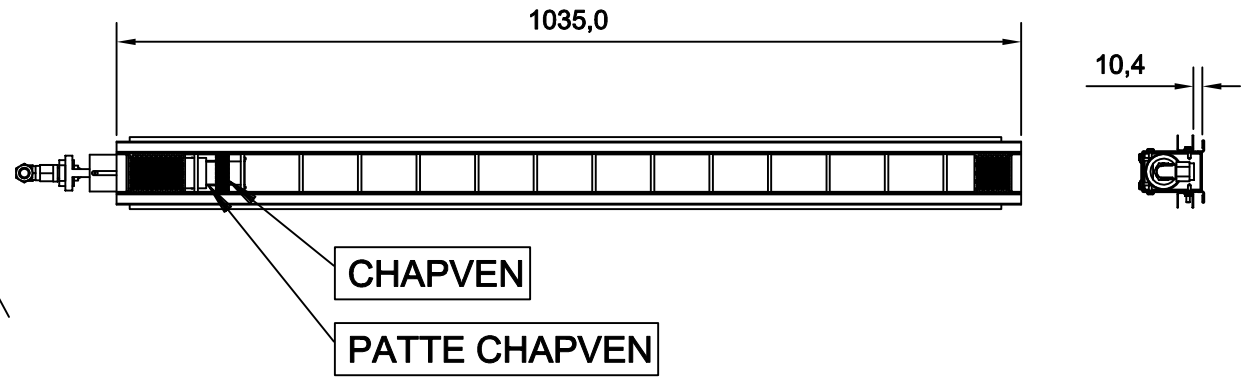
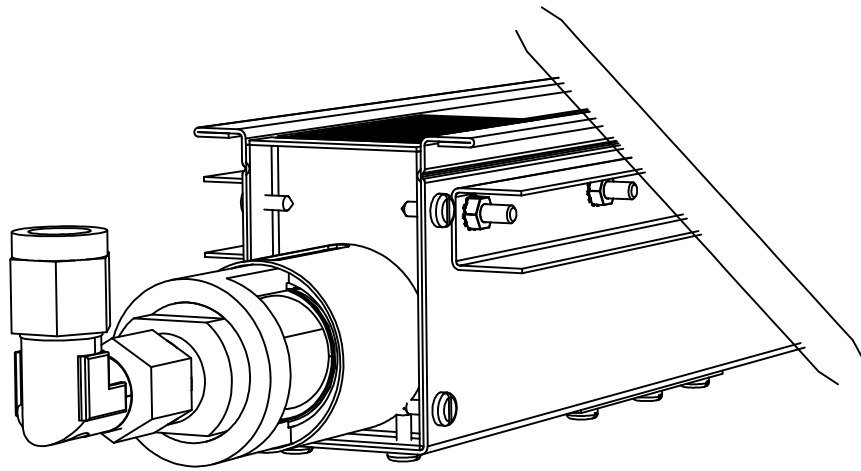
1a	MAM6342027	1160.4PG - 1400.4PG
1b	5897	1160.6PG - 1400.6PG - 1600.6PG
1c	MAM13752027	1400.6PAG - 1160.6PAG - 1600.6PAG
1d	5899	1600.8PG - 1400.8PG - 1160.8PG





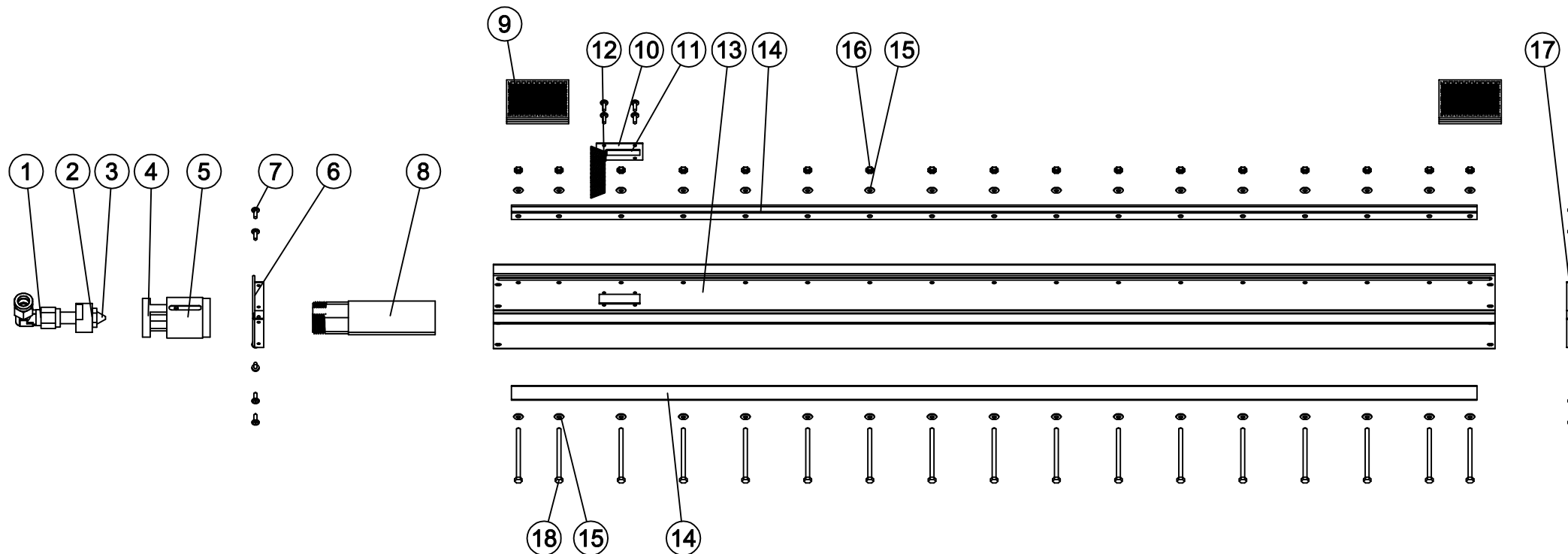
BURNER RADIANT REF. R1232 FOR PERFORMANCE ROTISSERIES  
 REF. 1600.8PG ET 1600.6PAG





BURNER RADIANT REF. R1035 FOR PERFORMANCE ROTISSERIES  
 REF. 1400.8PG, 1400.6PAG, 1400.6PG ET 1400.4PG

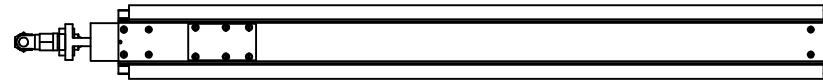
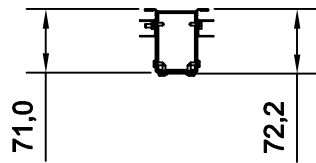
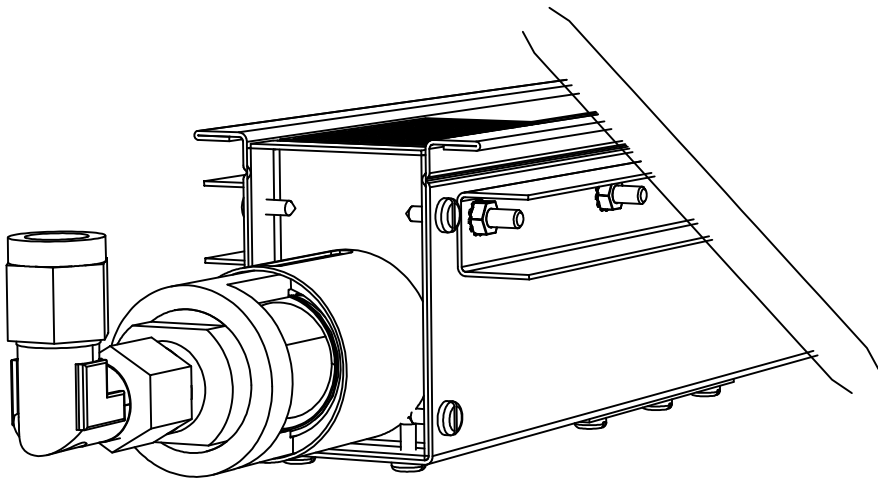




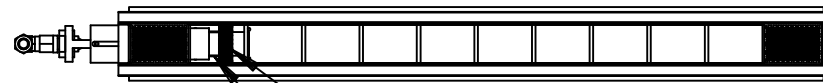
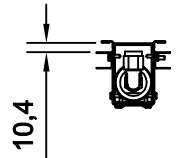
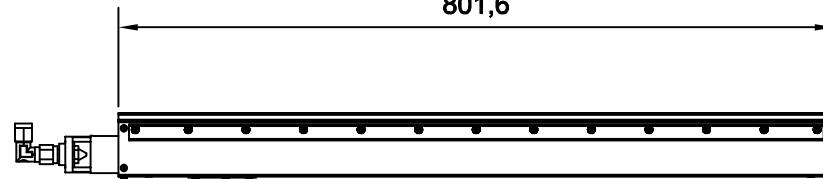
REP	REFERENCE	DESIGNATION
1	RLC12SM	ELBOW GAS
2	PI6119A	HOLDER INJECTOR
3		INJECTOR
4	MANCHON5949	INTAKE AIR SLEEVE
5	BAGVEN	RING AIR
6	EMBV0202	STOPPER ADJUSTMENT VENTURI
7	VTLC3995	SCREW Ø 3,3
8	VENECO	VENTURI
9	PLAQUETTE	CERAMIC PLATE
10	TRPECLAT0101	PLATE DEMONTABLE
11	TRPECLAT0111	FOOT WELDED ON ECLATEUR
12	CHAPVEN	ECLATEUR
13	R10350104	RADIANT BURNER BODY
14	R10350404	STIFFENER BURNER RADIANT
15	RI4	WASHER STAINLESS STEEL
16	EHM4	NUT M4
17	EMBV0102	STOPPER ADJUSTMENT
18	VITTHM460	STAINLESS STEEL SCREWM4x60

EXPLODED VIEW RADIANT REF. R1035 FOR PERFORMANCE ROTISSERIES  
 REF. 1400.8PG, 1400.6PAG, 1400.6PG ET 1400.4PG



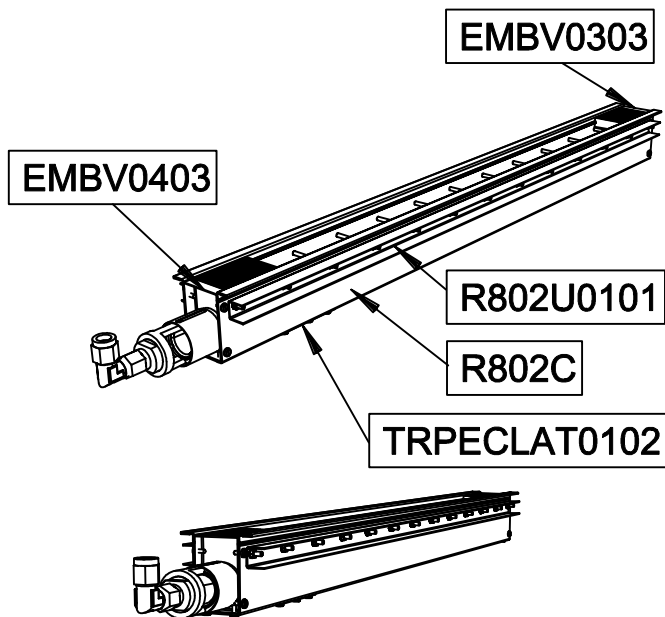


801,6



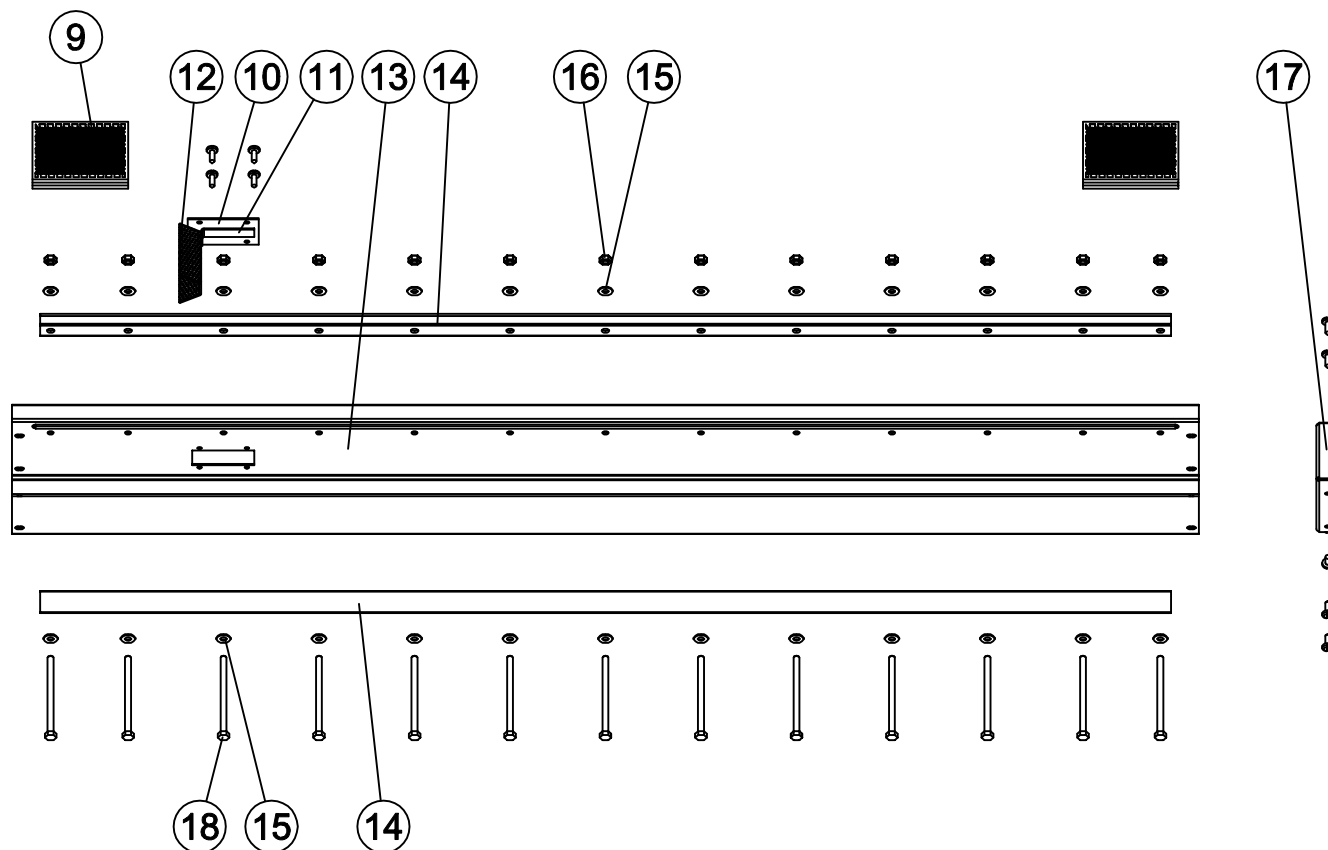
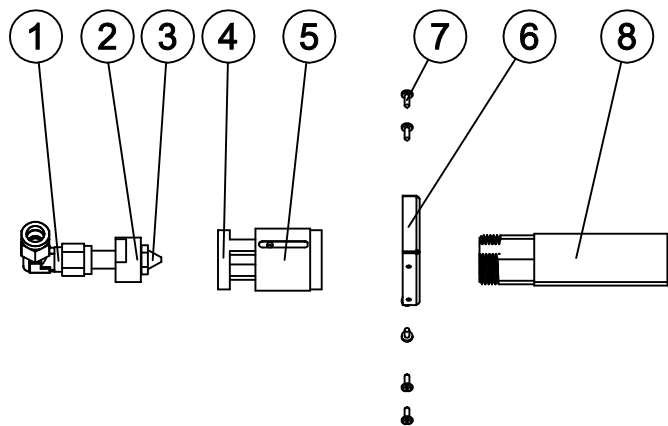
CHAPVEN

PATTE CHAPVEN



BURNER RADIANT REF. R802 FOR PERFORMANCE ROTISSERIES  
REF. 1160.8PG, 1160.6PAG, 1160.6PG ET 1160.4PG





REP	REFERENCE	DESIGNATION
1	RLC12SM	ELBOW GAS
2	PI6119A	HOLDER INJECTOR
3		INJECTOR
4	MANCHON5949	INTAKE AIR SLEEVE
5	BAGVEN	RING AIR
6	EMBV0401	STOPPER ADJUSTMENT VENTURI
7	VTLC3995	SCREW Ø 3,3
8	VENECO	VENTURI
9	PLAQUETTE	CERAMIC PLATE
10	TRPECLAT0101	PLATE DEMONTABLE
11	TRPECLAT0111	FOOT WELDED ON ECLATEUR
12	CHAPVEN	ECLATEUR
13	R8050103	RADIANT BURNER BODY
14	R8050403	STIFFENER BURNER RADIANT
15	RI4	WASHER STAINLESS STEEL
16	EHM4	NUT M4
17	EMBV0301	STOPPER ADJUSTMENT
18	VITTHM460	STAINLESS STEEL SCREWM4x60

EXPLODED VIEW RADIANT REF. R802 FOR PERFORMANCE ROTISSERIES  
REF. 1160.8PG, 1160.6PAG, 1160.6PG ET 1160.4PG

