



## **GAS ROTISSERIE**

### **GRANDES FLAMMES RANGE**

**Réf.: 1675.8G**

**1375.12G    1375.8G    1375.6G**

**1375.5G    1375.4G    1375.2G**

**975.8G    975.6G    975.5G**

**975.4G    975.2G**

## **USERS MANUAL**

## **1. PRESENTATION OF THE UNIT**

### **1.1. GENERAL**

Rôtisserie range "Grandes Flammes" gas powered with electrical power of 230V + earth

<b>Référence</b>	<b>Lenght (mm)</b>	<b>depth (mm)</b>	<b>Height (mm)</b>	<b>weight (kg)</b>	<b>Gas power (kw)</b>	<b>Electrical power (kw)</b>
1675.8G	1725	625	1645	350	51	0,64
1375.12G	1445	700	1610	320	30	0,6
1375.8G	1425	625	1645	300	45	0,64
1375.6G	1425	700	1645	300	45	0,6
1375.5G	1425	625	1160	190	30	0,55
1375.4G	1425	625	1160	190	30	0,52
1375.2G	1425	625	800	100	15	0,49
975.8G	1025	625	1645	195	30	0,44
975.6G	1025	700	1645	195	30	0,4
975.5G	1025	625	1160	140	20	0,35
975.4G	1025	625	1160	140	20	0,32
975.2G	1025	625	800	70	10	0,29

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

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

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

Every cooking appliance generates heat and particles of fat.

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

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

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

The company is not liable for damages if:

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

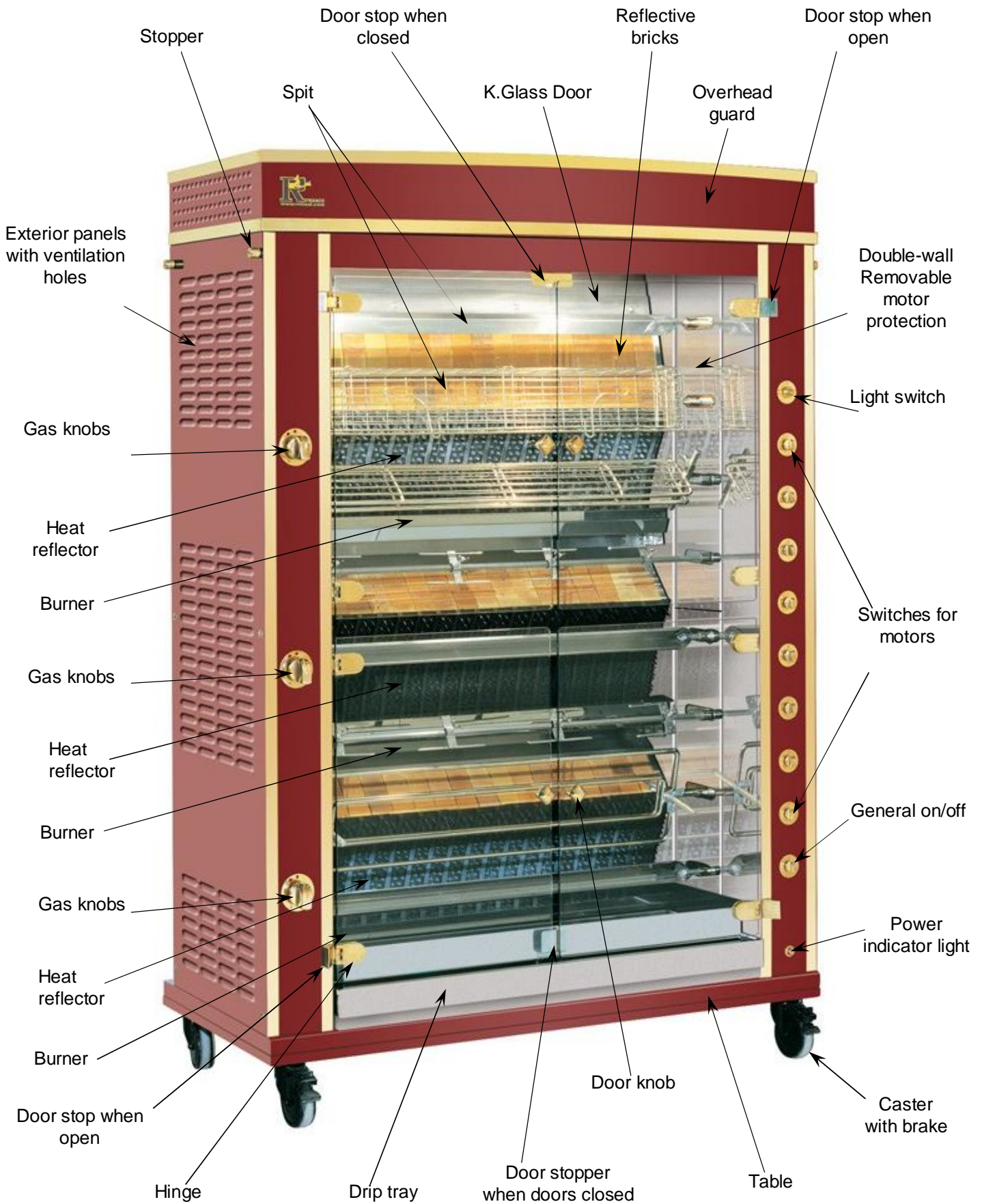
The plate is located on the back right in the middle of the amount.

### **1.2. TRADEMARK, MODEL, REFERENCE**

Rôtissoires **ROTISOL**, model « **GRANDES FLAMMES MILLENIUM** », référence:

**1675.8G, 1375.12, 1375.8G, 1375.6G, 1375.5G, 1375.4G, 1375.2G, 975.8G, 975.6G, 975.5G, 975.4G et 975.2G.**

### 1.3. ROTISSERIE GRANDES FLAMMES 1375.8G



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## 1.4. CONCEPTION

- Black enamel + stainless steel for standard version.
- Black enamel + brass or chrome trim for luxe version.
- 12, 8, 6, 5, 4 or 3 spits can be used in 7 different positions.
- 1 individual motor per spit.
- Double wall of protection against grease removed for cleaning .
- Stainless steel burners protected by a removable stainless steel protector.
- Heat deflector in cast iron(with spikes) and refractive bricks.
- Gas security by pilot light and thermocouple.
- Gas tap with 3 position.
- Gas valves and electrical switches chrome or solid brass.
- KGlass doors(against radiating heat)with blocking at opening and closing.
- Interior lighting by halogen lamps.
- Drip tray with drainage tap.
- Exterior panels with ventilation holes.
- Heat deflector with holes for evacuation of the burned gases and greases.

## 1.5. BASES CABINET- OPTIONS

- Base cabinet with inner shelf and pull out work table.
- Heated base cabinet with pull out drawer and removable work table
- Heated base cabinet with pull out drawer and hydrometric control.
- Base with 4 wheels of which 2 with brakes.

## 1.6. ACCESSORIES & OPTIONS

- Flexible connecting Tubogas 36/123 - 20/27.  
Quick connection NNFD 36/124.
- Protective roof.
- Fat binder for outdoor use.
- Special color of the facade or the body.
- Divers spits ( prongless spit, poultry spits, etc... ).
- Spit remover, lighter.
- Elevated grill for stocking of meats in the drip tray.
- Stainless steel tray with elevated sides for removing meat from the spits, cooking grill for spare ribs.
- Vertical spit system for vertical cooking, accessories for the spit system.
- Adaptation with an alternative / continuous motor.
- visual timer with alarm.

## 2. STARTING UP / OPERATION

### 2.1. RECOMMENDATIONS FOR THE USE

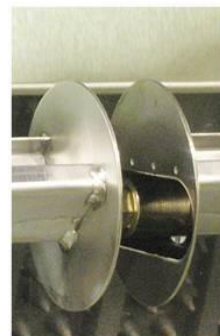
- The device should not be installed near the steam, grease (frying,...), projections of water, high temperatures or other adverse condition.
- The rotisserie should be used by a qualified person.
- Fill the drip tray with water 1.5 cm. **There should always be water in the tray.**
- In the case of the use of pan juices through, it is also imperative to put water in it, about 1.5cm. **Similarly, there must always have water in the tray.**
- In order to prevent splatterings of grease and for proper functioning of the unit we recommended that the doors should be kept shut.
- Light the burners 15 minutes before use, so that the tips of the spikes turn red.
- It is recommended to wear cooking gloves, an apron and a hat to use the rotisserie.
- The maximum load of a spit must not exceed is :  
6 Kg in a rotisserie 975.8G, 975.6G, 975.5G, 975.4G et 975.2G  
12 Kg in a rotisserie 1375.12G, 1375.8G , 1375.6G, 1375.5G, 1375.4G et 1375.2G  
16 Kg in a rotisserie 1675.8G
- Place your chickens on the spit and position them inside the rotisserie:  
Start by inserting the cylinder side of the spit into the holder on the inner panel and then introduce the hexagonal into the motor side at the right side. Then position the spit so that it is straight.



- First presents the end of the spindle in the bearing located on the left of the double wall unit



- Introduce the hex end motor located in the nozzle right side of the rotisserie



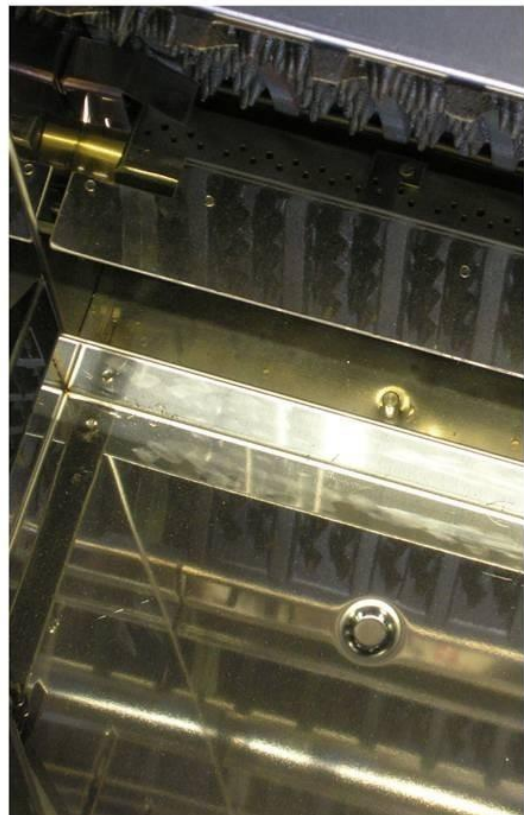
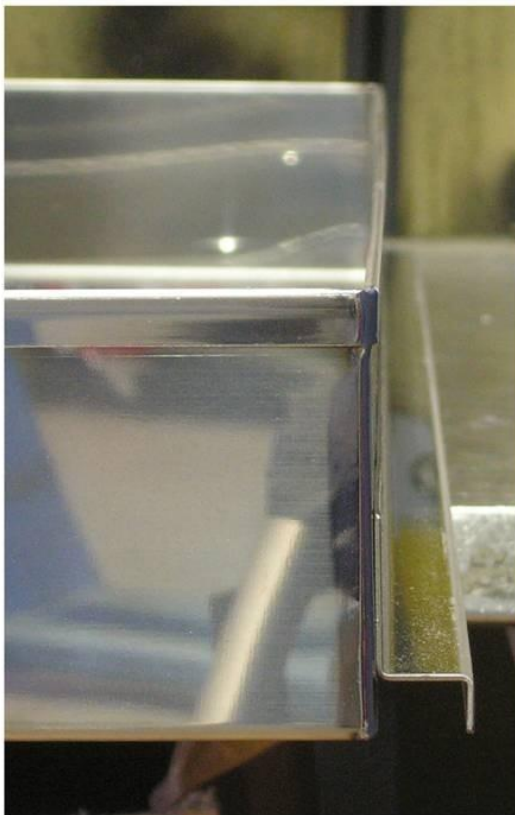
- Put the cylindrical end of the spindle into abutment with the shoulder on the left side bearing

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## SETTING UP AND EMPTYING OF FAT TRAY



- open the glass doors



- Put the tray down the rotisserie in ensuring that the bracket behind it comes a good position on the two studs to immobilize.
- To drain the grease, lift the back slightly to clear the bracket studs.



- Move a little tray to clear the drain to the outside.



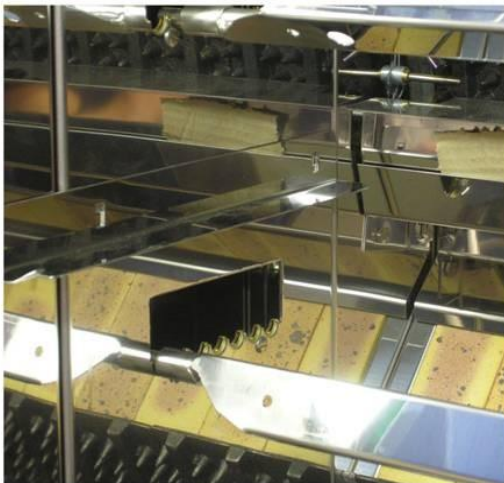
- Put a tray on top and remove the drain plug.
- Clean the tray and place it in the rotisserie.

# Rotisol IMPLEMENTATION THROUGH TRAY

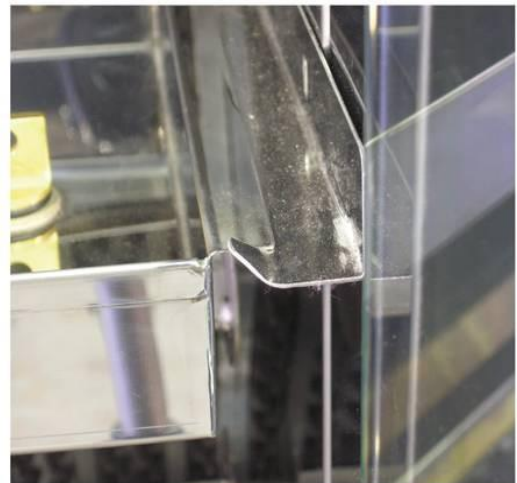
- Ouvrir les portes vitrées



- Place the notches of the two side brackets support tray into the holes provided for this purpose.



- Place the tray on the two brackets by pushing the bottom of the rotisserie ...



- ... so that it is blocked by the stops brackets.





## INSTALLATION OF A BAFFLE VENTS SLIDE ON TOP OF THE ROTISSERIE



- Take the deflector so that the two stiffeners are directed upward and open vents to the rear.



- Slide the deflector into two "U" from the top of the rotisserie ...



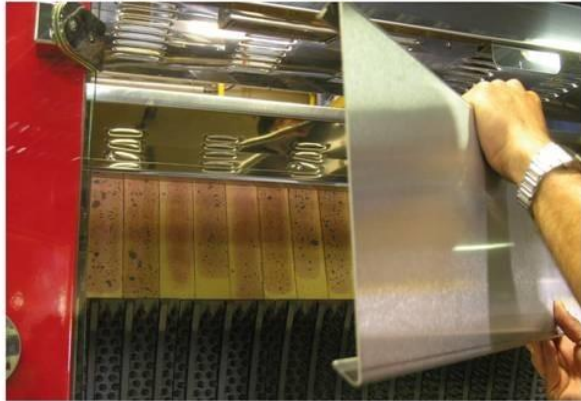
- ... and push until it stops.

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## ASSEMBLY AND REMOVAL COVER BRICKS

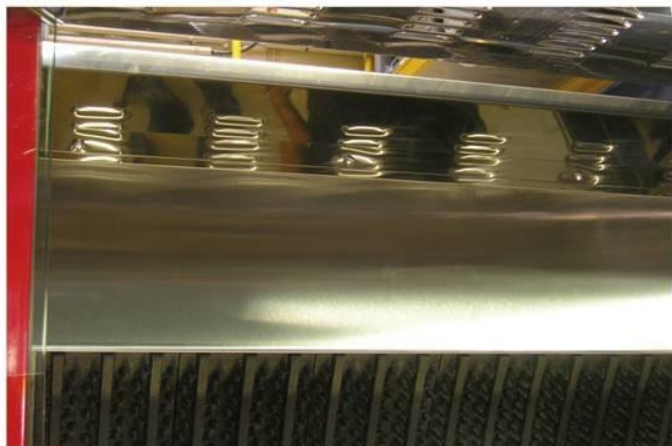
- Open the glass doors.



- Engage cover bricks inside the rotisserie, being careful not to scratch the inner side amounts.

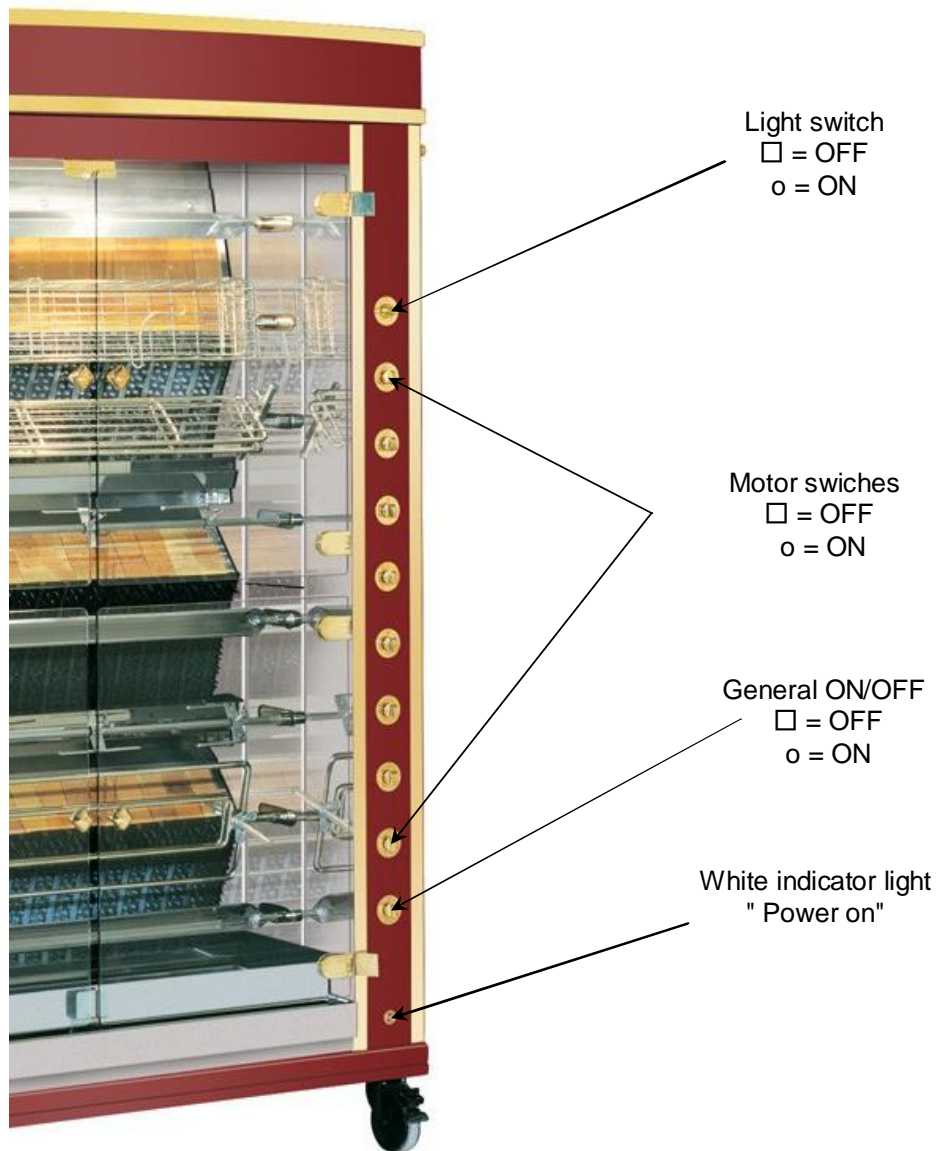


- Place the cover bricks on the bricks above the plate pins.



- Align the upper against-fold of the cover brick with the against-fold of the retaining plate bricks.
- Let stand cover brick on the top of plates pins.
- Proceed in the same way for other cover bricks.
- Close the glass doors.
- Proceed in the reverse for removal.

### 2.1.1. CONTROL PANEL



### 2.1.2. INSTRUCTIONS FOR USE

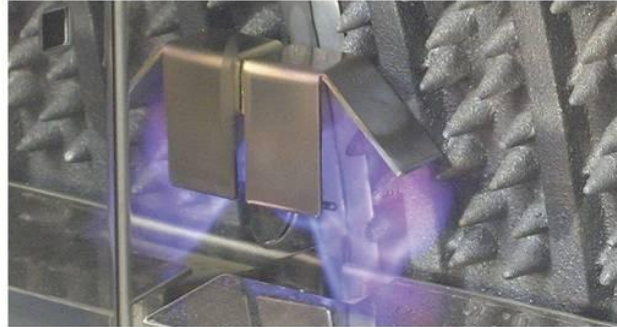
1. Check that the rotisserie is connected to the electrical supply.
2. Check gas connection and gas is turned on.
3. Check that power indicator is on, white indicator light.
4. Turn the general ON/OFF to position "o" (see preceding page).
5. Turn the lighting on by turning the switch to "o" (see preceding page).
6. Light the burners type "radiants" (see 2.1.3. below).
7. To start the spits turning put corresponding switch to "o" (see preceding page)
8. To stop the turning of the spit turn the corresponding switch to "".
9. Turn of the lighting by turning the switch to "".
10. To turn of the rotisserie turn the switch to "".
11. Turn of the gas supply.

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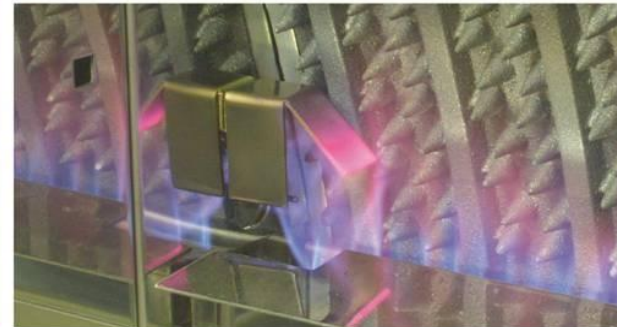
## LIGHTING THE BURNERS



- Purge any air from the pipes by pressing down on the gas knob at the pilot position.
- Press and turn the gas to pilot light position:  
Light the pilot with lighter.



- Hold down for 10 seconds.



- To light the burner turn to the position heat maximum.



- Press and turn to low flamme minimum.



- To turn off the burner, press and turn to position pilot light.

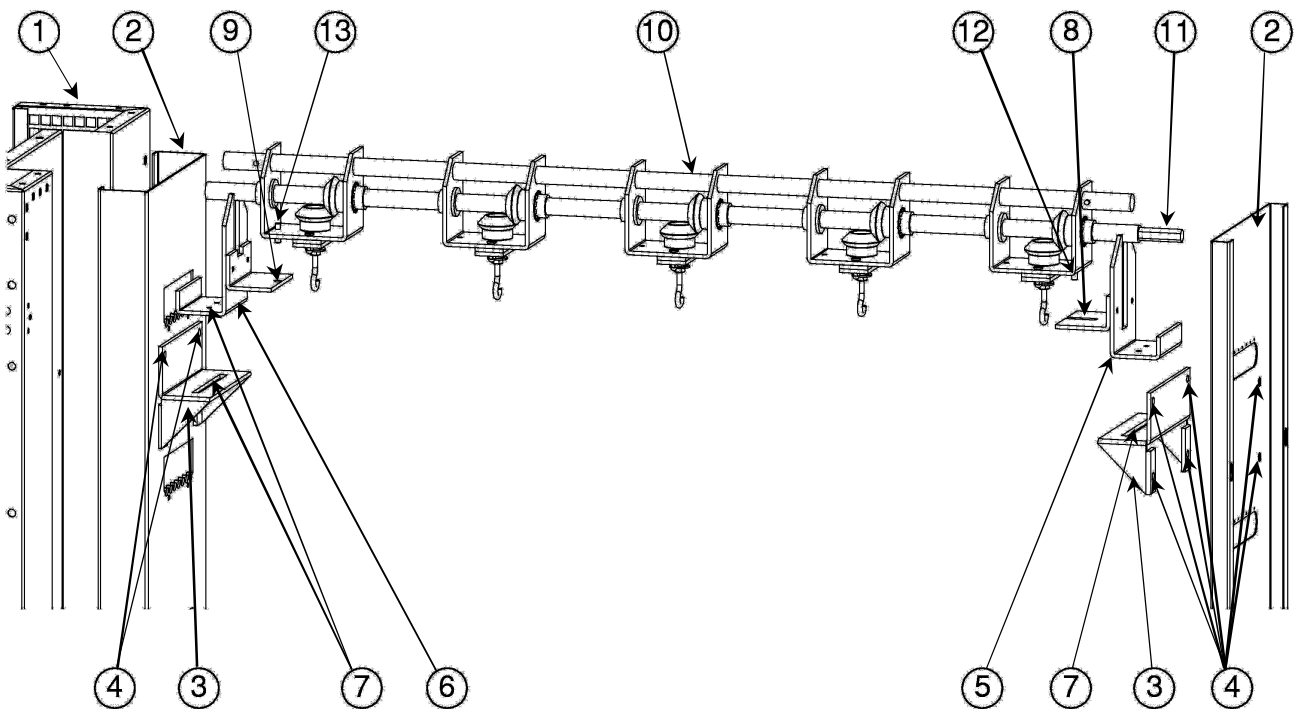


- To turn off the pillot light, press and turn to position pilot .

## 2.2. INSTALLING AND REMOVING THE VERTICAL SPIT SYSTEM

### Motors

### side



- “ Remove all the spits.
- “ Remove the two inner heat deflectors **2** that protect the inner working from heat and grease inside **1**.
- “ Fix the 2 brackets **3** onto the deflectors **2** with 4 screws, washers and nuts **4**.
- “ Put back the two deflectors **2**.
- “ Position and fix the two axels **5** and **6** on the brackets **3** with the two wing nuts **7**, the guide **5** with the hook **8** on the right side (motor side) and the guide **6** with the piece **9** hole including  $\varnothing 10$  left side (gas controls side).
- “ Position the vertical spit system **10** with the two guides **5** and **6** and connect the hexagonal side **11** in the motor axel (motor side) and nipple **12** in the notch **8** of the guide **5**.
- “ Place the nut **13** in the hole **9** of the guide **6**.
- “ Regulated the position of the vertical systeme by sliding **5** and **6** along with the brackets **3** after having undone the wing nuts **7**. Tighten the wing nuts.
- “ To remove the vertical spit system do the above in reverse order.

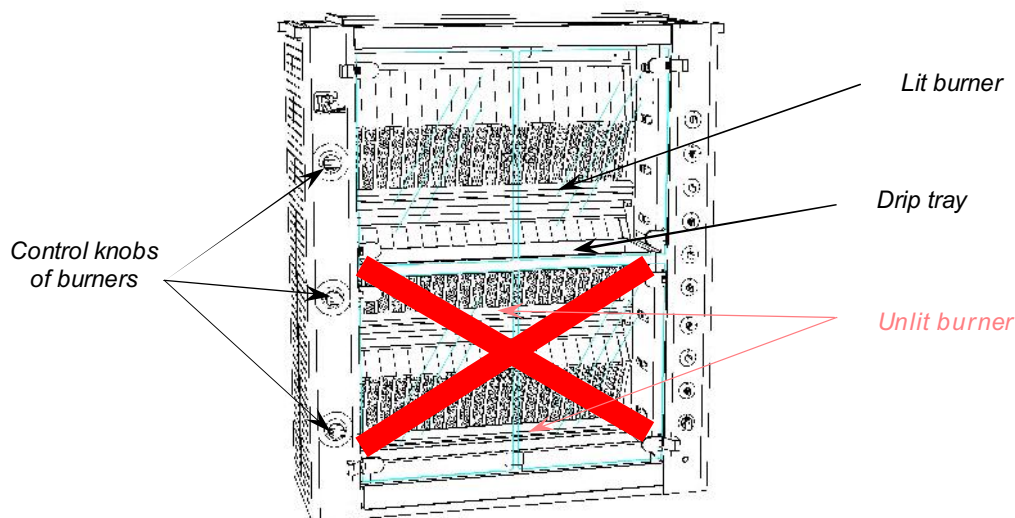
## 2.3. RECOMMANDATIONS

### 2.3.1. What one should do

- “ *Allways put water in the drip tray, about 1,5 cm.*
- “ *Use oven gloves to put the spit in the unit and to remove them.*
- “ *Clean the burners regulary.*
- “ *Your ventilation should be cleared of any obstruction.*
- “ *Clean the glass, the heat deflector every day with a non abbrasive detergent.*
- “ *The glass doors are expensive, do not forget to guarantee them (they are not insured).*

### 2.3.2. What one should not do

- ~ Never use the drip tray with the burner below alight as this will cause the drip tray to overheat and the grease to catch fire. Always place it below lit burner.



- ~ Never let the drip tray overflow, empty it regularly. the grease could catch fire.
- ~ Never touch the HALOGEN lamps with your bare hands.
- ~ Do not handle the adjustment screws of the reduced flow and slowed (see corresponding paragraphs in the manual installer) these adjustments have been made and sealed once and for all factory .
- ~ Never leave combustible material within 70 inches from the front panel.

### 2.4. COOKING TIPS

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

## 3. CLEANING-UPKEEP

### 3.1. DAYLY

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

### 3.2. MONTHLY

- ~ Clean burners.

### 3.3. EVERY 4 MONTHS

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

### 3.4. EVERY 6 MONTH

- ~ Check and clean : INJECTOR/VENTURI.
- ~ Lubricate the drive motors.

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

### 3.5. POSSIBLE REPLACEMENT PARTS REQUIRING

- ~ Glasses, halogen lamps, switches, pilot light, thermocouple and motors can be replaced during the lifetime of the device.



## DISASSEMBLY REASSEMBLY OF DOUBLE-INNER WALLS

- Open the 4 glass doors
- Remove, if necessary, the intermediate tray jus and supports retractable correspondent.



- On the one hand raise the double-wall superior way to match the large diameter of the buttonholes with the screw heads located in the recess of the interior panels and then remove it.





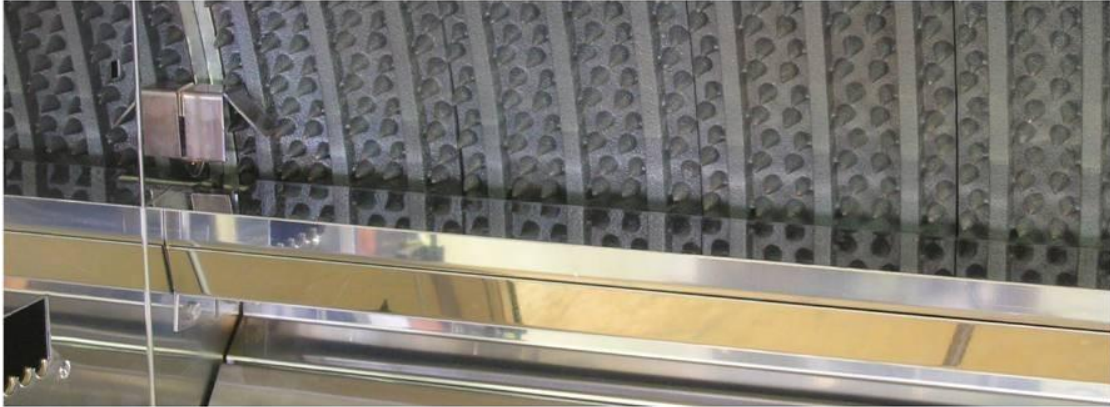
- Proceed in the same way for the double-bottom wall and those located on the other side.
- The double-walled upper right side bears the letters "UP.R." The double-walled lower right side bears the letters "DO.R". The two double-fold lower walls are less than 45 ° at the bottom.
- To reassemble, align the large diameter of the buttonhole with the heads of screws on the inner panel in the recess, then drop off the double-wall so that the screw heads are blocked by the small size of buttonholes.
- Replace if necessary retractable brackets and the tray jus intermédiaire.
- Close the 4 glass doors.
- Replace the power supply.





## Removal and installation of cover burners

- Open the glass doors.
- Use gloves if parts are not completely cooled.



- Lift the cover burners within the rotisserie, being careful not to scratch the inner side amounts.

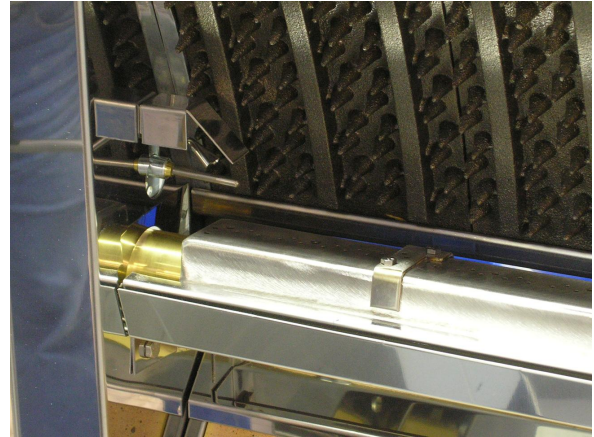
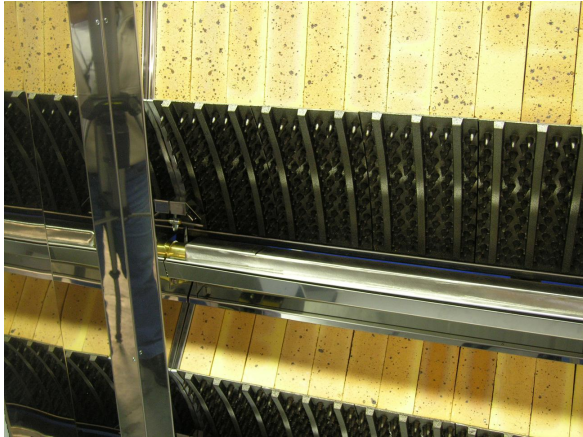


- Remove the burner cover.

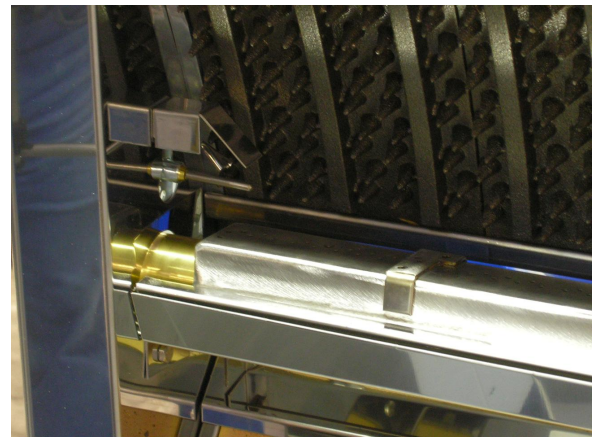
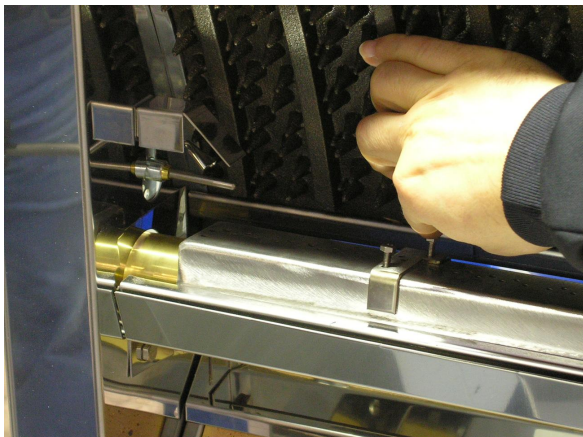


- Do the same as for other cover-burner.
- To replace the burner cover, position the lower part "T" of it between the burner and its support.

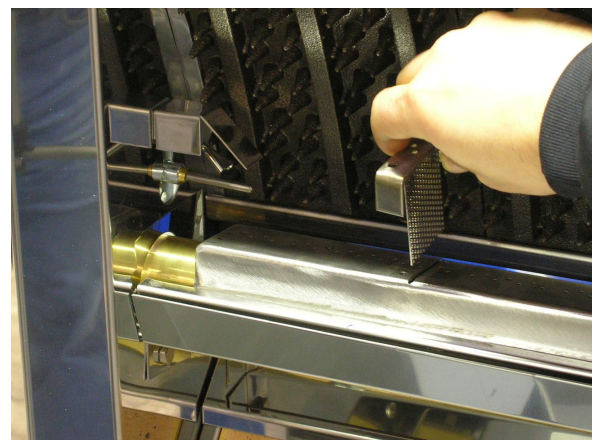
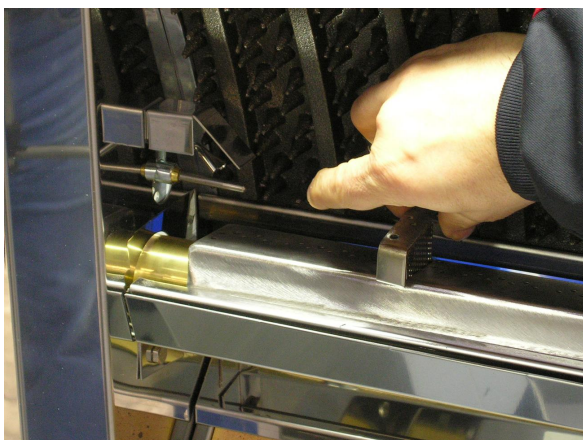
“Close the stop valve of the gas supply and vacuum gas inside the rotisserie to drain the burners.  
“Remove the cover burner.



“Loosen the two M4 screws with a wrench, pipe or eye of 7 and remove.



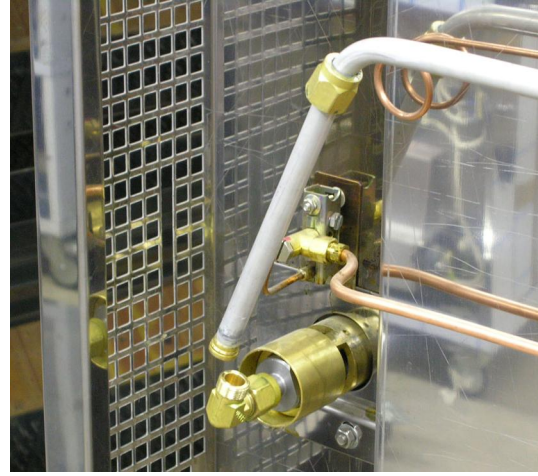
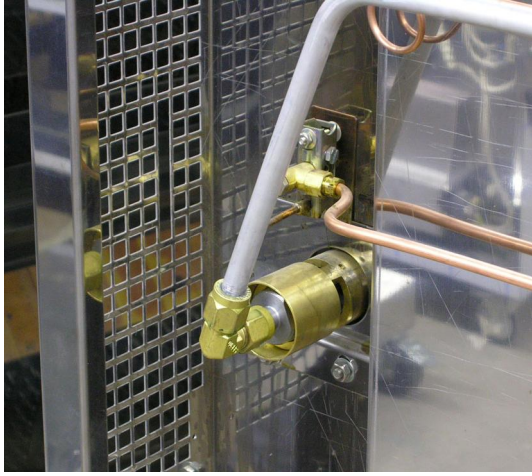
“Remove all spark gas and clean the grill it with a cloth soaked in rubbing alcohol.



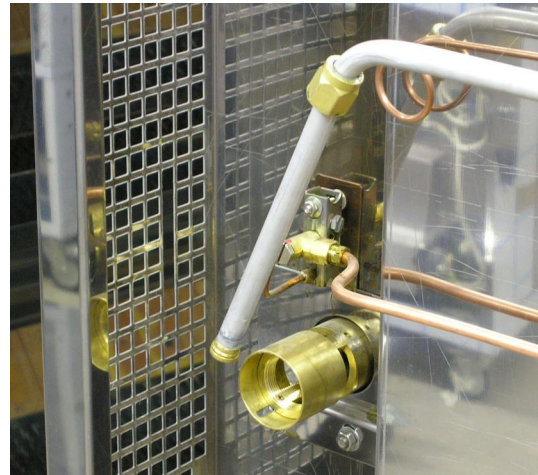
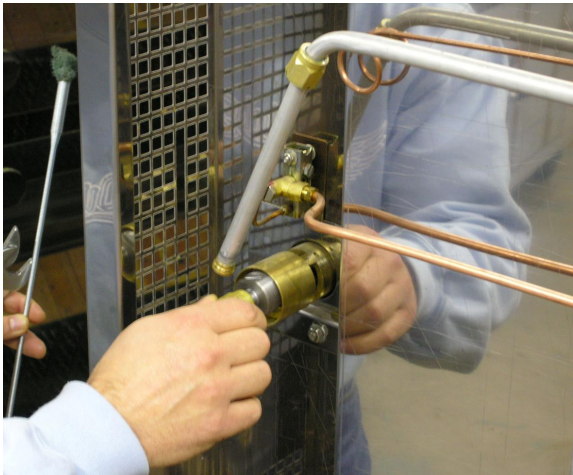
“Refit all spark gas and tighten the two screws M4.  
“Replace the burner cover and check the burner.

Remove the outer panel left.

Unscrew the nut of the whole 90 ° elbow / nozzle holder/nozzle.

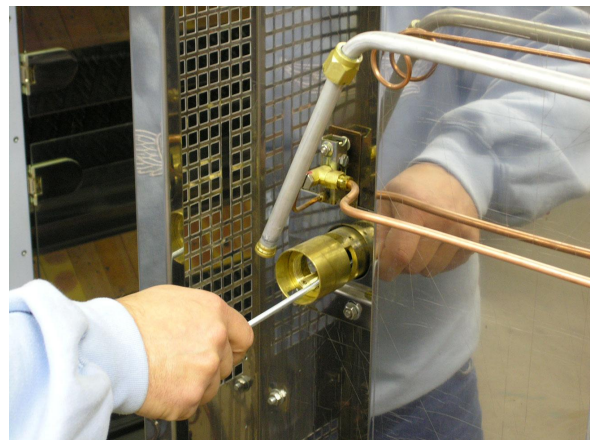
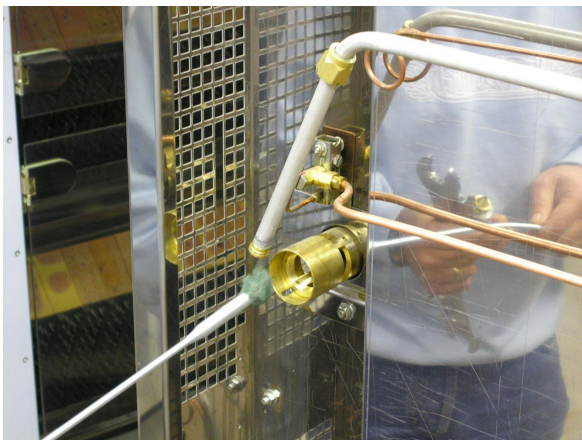


Dismantle all 90 ° elbow / nozzle holder, nozzle.



Put the end of a long rod with a wet cloth rubbing alcohol.

Push it into the burner to clean the inside.



Refit the elbow at 90 ° / nozzle holder, nozzle respecting the settings outlined in the manual installers.

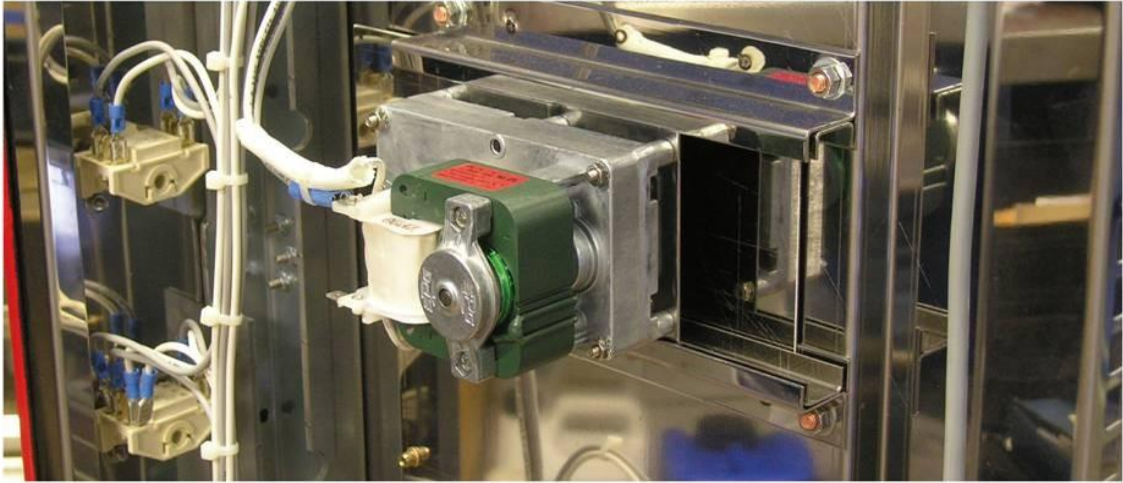
Tighten the nut of the whole 90 ° elbow / nozzle holder, nozzle and check for leaks.

Replace the outer panel left.

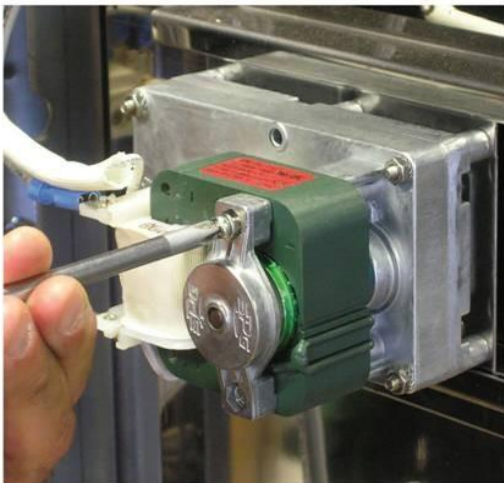
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## GREASE THE ROTISSERIE MOTOR

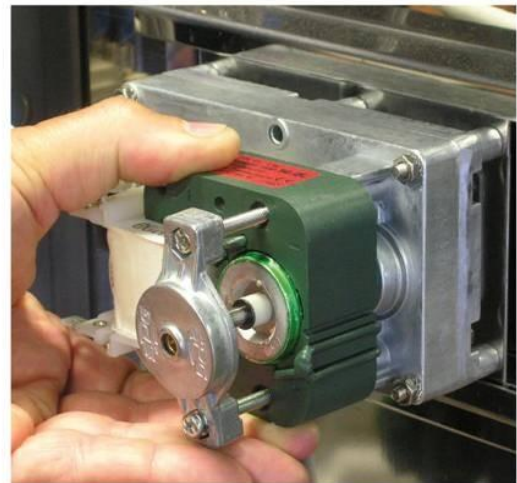
- Disconnect power from the rotisserie.



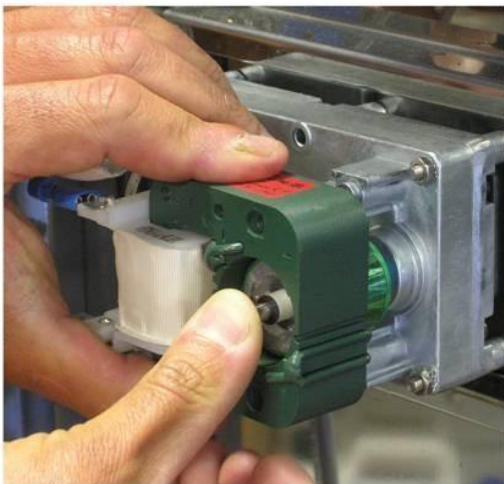
- Remove the outer panel right.



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



- Remove the landing.



- Remove the coil.



- Remove the rotor.