



operator manual

Panorama Rotisserie *Model SP-5*

This document includes:

- Safety Notices
- Specifications
- Installation Instructions
- Operating Instructions
- Cleaning Instructions
- Warranty Statement

Revision: D
P/N: 15315



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IMPORTANT WARNING AND SAFETY INFORMATION



NOTE:

This manual contains important safety and installation-operation instructions. Require all operators to read this manual thoroughly before installing, operating or servicing this equipment. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.



NOTE:

Choose a well ventilated location that will allow for adequate cooling. Place rotisserie on a suitable table or countertop capable of supporting the unit weight of 216 lbs. while insuring that the unit is installed level.



NOTE:

Allow ample clearance for air circulation (minimum 6") at the sides of the machine. The rotisserie must be installed with adjustable legs to ensure proper clearance for the underside air intakes.



WARNING:

The power supply must be in accordance with the specifications on the data plate located on the lower control panel. It should be installed on a dedicated service line with no other equipment on the circuit.



DANGER!

Do not work around unit with long hair, loose clothing, or dangling jewelry. Getting caught in the rotisserie could result in serious injury.



DANGER!

For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



DANGER!

Do not spray aerosols in the vicinity of this appliance while it is in operation.



DANGER!

If the power supply cord appears to be damaged, do not attempt to operate the unit. Contact a service agent or qualified electrician to repair!

BEFORE INSTALLATION

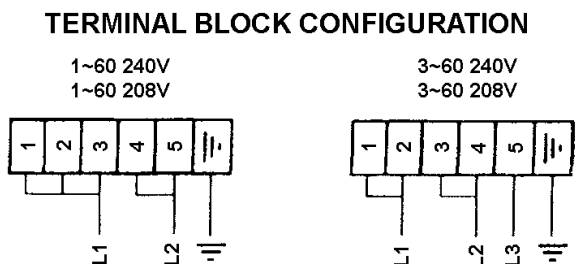
NOTE: Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to "Shipping Damage Instructions" enclosed for detailed instructions. Failure to follow these instructions will negate Savory's or your ability to file claims and receive compensation for shipping damage.

This manual contains important safety and installation-operation instructions. Require all operators to read this manual before using the unit. Failure to follow the instructions contained in this manual may cause injury, damage to the unit, and will void the warranty.

INSTALLATION

ELECTRICAL REQUIREMENTS

1. DEDICATED LINE – No other equipment may be connected to this line.
2. CORRECT VOLTAGE – The voltage is specified on the data plate. This is not a dual voltage unit. Check voltage with a meter to ascertain actual voltage (i.e. 208V or 240V).
3. SUPPLY CONNECTION WIRE GAUGE:
 - 1 Phase – No. 8 AWG
 - 3 Phase – No. 10AWG
 - Wire to be suitable for at least 60° C
4. TERMINAL BLOCK CONFIGURATION:



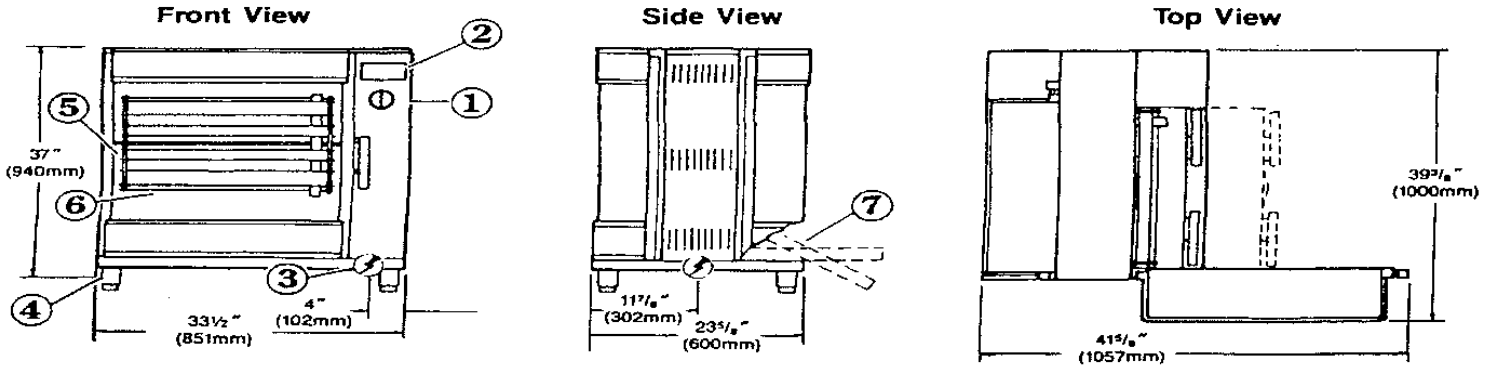
SHIPPING WEIGHT	CUBE	MAXIMUM KW	AMPERAGE (PER LEG)	
242 lbs. 110 kg.	27	6	Single Phase	208V – 28.9 240V – 25.0
Voltage 208V or 240V, single or three phase. Equipped for field service connection.			Three Phase	208V – 16.7 240V – 14.5

INSTALLATION (CONT'D)

ELECTRICAL REQUIREMENTS (CONT'D)

5. LEGS MUST BE LEFT ON THE ROTISSERIE WHEN IT IS INSTALLED. The legs are needed to allow adequate airflow under the unit, which is necessary for proper cooling and operation. Once installed, adjust the legs to level the rotisserie.
6. NO OBSTRUCTIONS under, on top, or around the unit to restrict airflow or cause unsafe conditions.

MECHANICAL DIMENSIONS



Unit Weight – 216 lbs. (98 kg.)

MECHANICAL DIMENSIONS ILLUSTRATION KEY

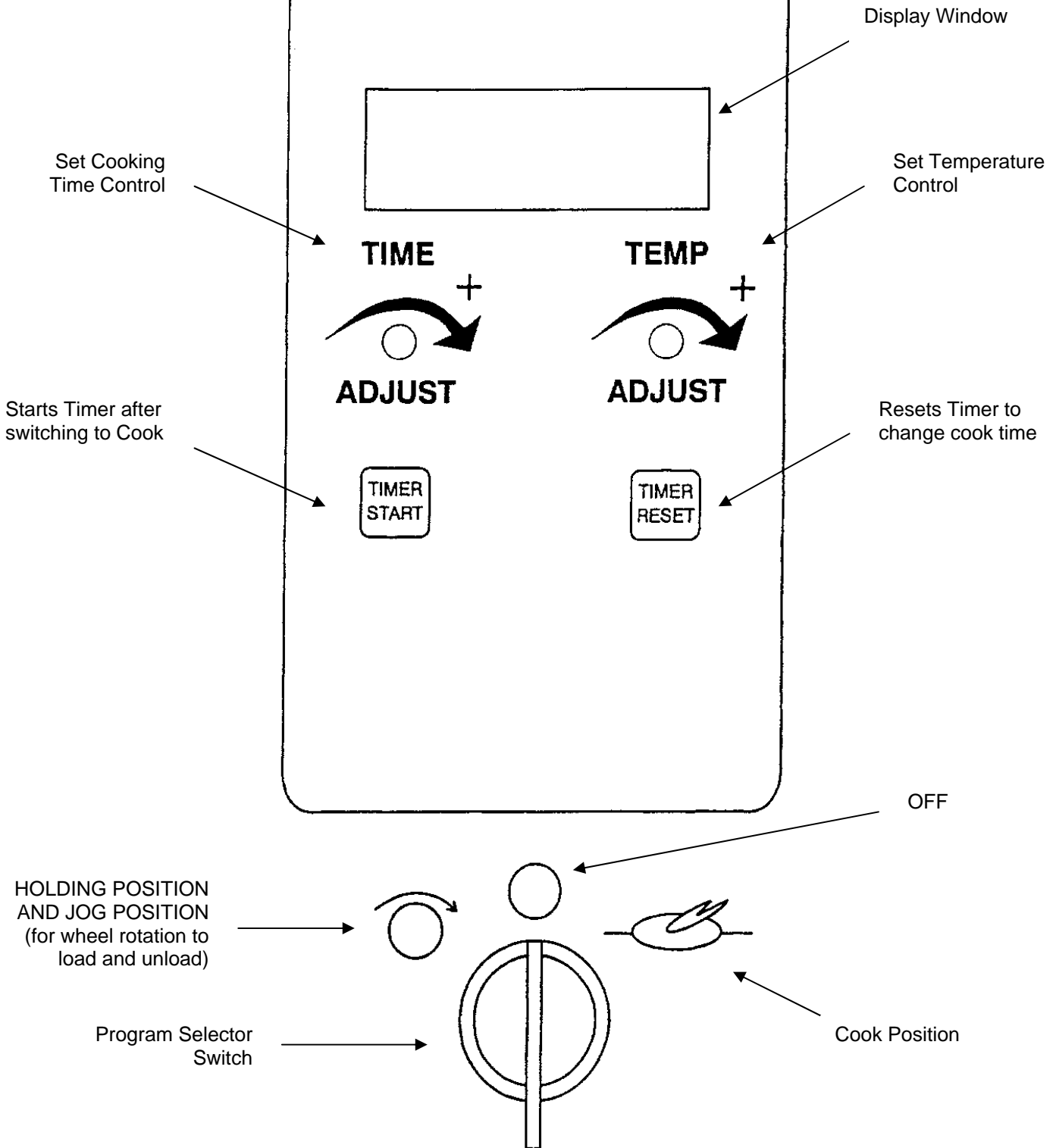
1	Switch with program selector	2	Display Window	3	Electrical Connection
4	Adjustable Feet	5	Rotor Unit	6	Double Spits, 5 pcs.
7	Fat Tray (Pull & tilt for emptying. The tray is removable.)				

GENERAL PRODUCTIVITY INFORMATION		
PRODUCT	COOKING TEMP / TIME (All times include pre-heating)	YIELD*
Chicken: Whole, 2-1/2 lbs. Each (avg.) Parts (quartered)	350° - 1 hour, 30 minutes 350° - 1 hour	20 (50 lbs.) 18 lbs.
Ribs, Pork	425° - 10 minutes, then 300° - 45 minutes	10 lbs.
Ribs, Beef	425° - 15 minutes, then 300° - 1 hour	20 lbs.
Roasts, 4 to 7 lbs. Rolled	350° - 1 hour	20 lbs.
Fish Steaks	420° - 15 minutes	15-20 each
Pasta Dishes	375° - 40 minutes	5 pans
* These figures are approximate. Actual yield will depend on weight, size and quality of individual products.		

NOTE: Some condensation at the base of the door is normal during use of this machine.

MENU ITEM REFERENCE CHART						
MENU #	PRODUCT	WEIGHT	COOK TEMP.	COOK TIME	HOLD TEMP.	HOLD TIME
1	30 Chickens	50 lbs. (2.5 lbs. Each)	350°	1 hour, 30 min.	175°	3 hr.
2	15 Chickens	37 lbs. (2.5 lbs. Each)	350°	1 hour, 25 min.	175°	3 hr.
3	10 Chickens	30 lbs. (3 lbs. Each)	350°	1 hour, 15 min.	175°	3 hr.
4	Chicken Parts	18 lbs.	350°	1 hour, 5 min.	175°	2 hr.
5	Pork Ribs	10 lbs.	425° then 300°	10 min. then 45 min.	175°	3 hr.
6	Beef Ribs	20 lbs.	425° then 300°	20 min. then 75 min.	175°	3 hr.
7	Seafood Filet		420°	15 min.	175°	30 min.
8	Casseroles		375°	40 min.	175°	30 min.
	Manual Hold		175°	5 hours		

Savory Equipment



OPERATION INSTRUCTIONS

1. Set SELECTOR to 'OFF.'
2. Load rotisserie with product. Set SELECTOR switch to "JOG" to jog wheel during loading.
3. Set required cooking temperature by turning the TEMP ADJUST knob to the right to raise temperature or left to lower it. (The temperature setting will appear on the right side of the display window and will flash on and off until the oven reaches the set point.) Check actual oven temperature by holding TIMER START for 5 seconds. NOTE: Temperature should not be set above 425°.
4. Set required cooking time by turning the TIME ADJUST knob to the right to increase time or to the left to lower it. Allow approximately 15-20 minutes preheat time. (The time setting will appear as minutes and hours on the display.)
5. Start cooking by turning selector switch to "COOK" position and press TIMER START. (The two dots between hours and minutes will flash on and off when timer is running.) When cooking time is completed an alarm will sound.
6. After cooking is completed, turn the selector to "OFF" to stop the rotisserie, or to "JOG" for holding the product.
7. The buzzer can be turned off by pressing TIMER RESET.
8. To stop unit at any time, turn selector switch to "OFF."

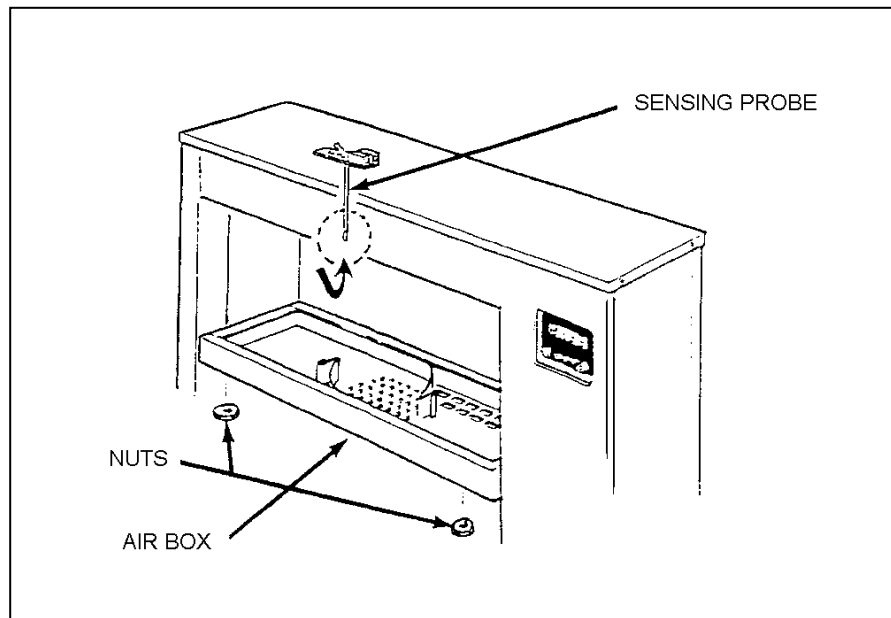
WEEKLY CLEANING

IMPORTANT: The Air Box must be cleaned weekly.

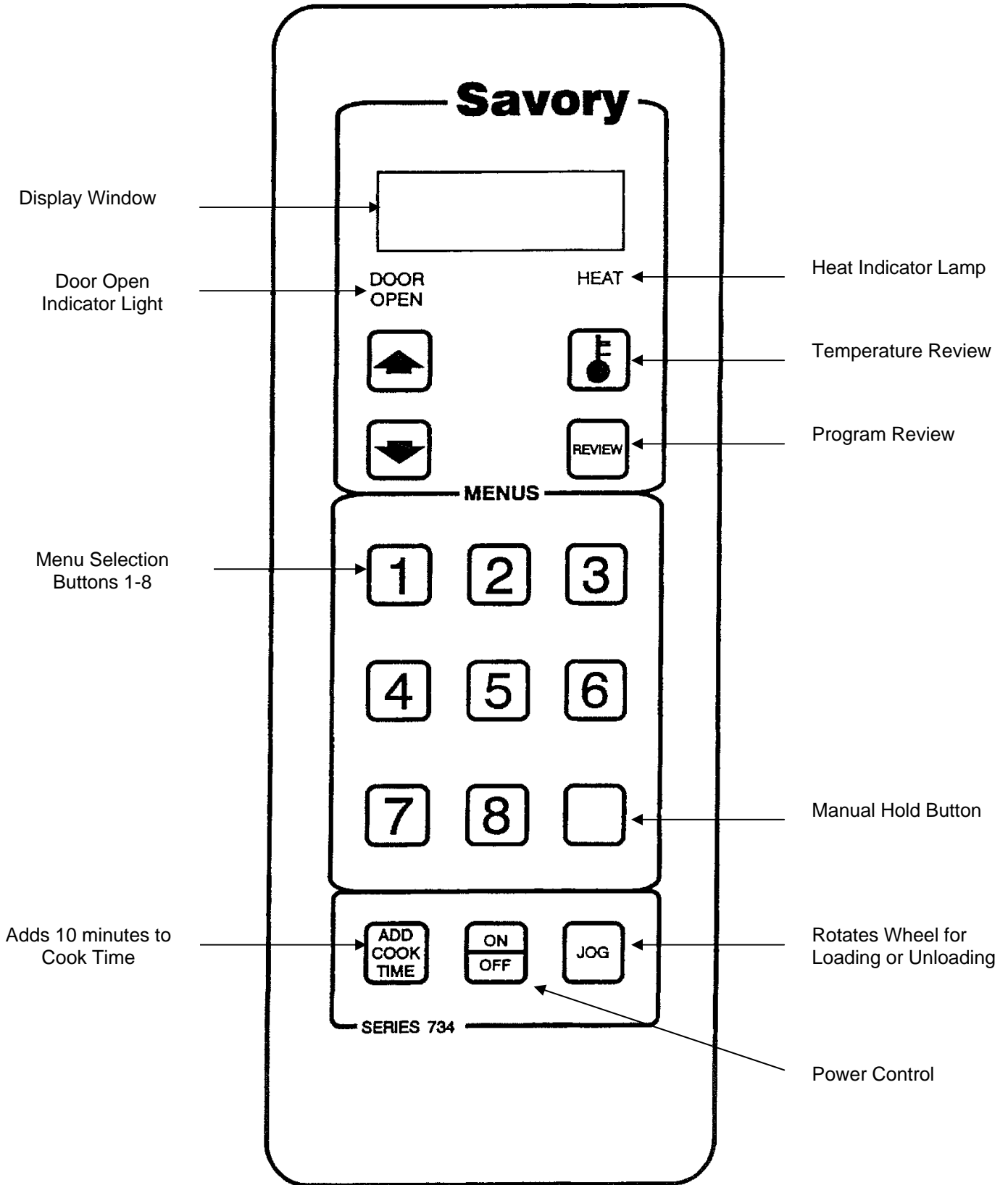
1. Open the door and remove the 4 large hex head nuts located in the upper cooking chamber. See illustration.
2. Pull Air Box down and place it in a sink or dishwasher.
3. Be certain that all grease residue is removed from the interior of the Air Box. Rinse and dry thoroughly.
4. Wipe down the temperature sensing probe which is shown in the illustration. Gently wipe clean the blower fan blades.
5. Replace the Air Box, carefully fitting over the 4 studs. Secure with hex head nuts.

IMPORTANT: The hex butts are only to be hand tightened. **DO NOT** use tools.

WEEKLY AIR BOX CLEANING



The Air Box should be removed weekly for cleaning.



Display Window

Door Open Indicator Light

Menu Selection Buttons 1-8

Adds 10 minutes to Cook Time

Savory

DOOR OPEN

HEAT

MENUS

1

2

3

4

5

6

7

8

Manual Hold Button

ADD COOK TIME

ON
OFF

JOG

SERIES 734

Heat Indicator Lamp

Temperature Review

Program Review

Manual Hold Button

Rotates Wheel for Loading or Unloading

Power Control

PRE-PROGRAMMABLE OPERATION INSTRUCTIONS

1. Press "ON/OFF" button.
2. Load rotisserie with product. Press "JOG" button to rotate wheel.
3. Touch appropriate "MENU ITEM" (refer to menu item reference chart on page 3).
4. Rotisserie will start cooking at indicated time and temperature for menu item. When cooking is completed alarm will sound for 15 seconds. To stop alarm, press "MENU ITEM" button. It will now automatically switch to the HOLD mode.
5. To review program for any menu item, press "REVIEW" button.
6. If additional cooking time is needed, press "ADD COOK TIME" button, which adds 10 minutes at a time. Use the following Internal Temperature Guide to determine if product is fully cooked.

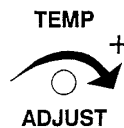
INTERNAL TEMPERATURE GUIDE	
PRODUCT	INTERNAL TEMPERATURE °F / °C
Poultry	185° F / 85° C
Pork	170° F / 77° C
Beef (well)	170° F / 77° C
Beef (medium)	160° F / 70° C
Beef (rare)	140° F / 60° C

7. For additional hold time, press "MANUAL HOLD" button. It is recommended that internal temperature and product condition be checked before more hold time is added.

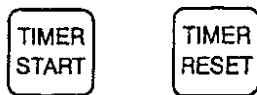
PLEASE CALL SAVORY IF A MENU ITEM PROGRAM CHANGE IS NEEDED

CHANGING TEMPERATURE MODE

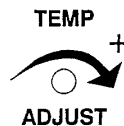
1. Turn Temperature Control Knob to 120°.



2. Hold both TIMER START & TIMER RESET buttons down simultaneously until display flashes either CCC or FFF.



3. Release buttons and use Temperature Control Knob to select desired display (CCC for Celsius, FFF for Fahrenheit).



4. Press Timer Reset button once.



5. If Celsius is selected, a green indicator will show in the bottom right hand corner of the display next to red "bake" indicator (max set temp of 221°C). If Fahrenheit is selected, there will be no display in the corner (max set temp of 430°F).

CLEANING & MAINTENANCE



IMPORTANT:

The following cleaning instructions must be carried out to insure satisfactory performance from your Panorama Rotisserie. Neglecting to follow these procedures may result in poorly cooked product, reduced reliability and may void the warranty.

GENERAL CLEANING



WARNING:

Allow the rotisserie to cool sufficiently (cool to touch) before attempting any cleaning procedures.

AFTER EVERY COOK CYCLE:

1. To avoid the build-up of splatter and grease baking onto the inside of the glass surface, it is important that they be cleaned with a liquid glass cleaner. This should be done after every cooking cycle when these areas have been allowed to cool slightly. NOTE: Keeping the glass area clean improves the customer's view of the product being cooked, adding to the appeal.
2. Check the grease level in the grease pan. If it needs to be emptied, lift out the drip tray closest to you and carefully slide out the pan by gently pulling on both handles. To remove grease, lift out the drip tray closest to you and carefully slide out the pan by gently pulling on both handles. To remove grease, slide out the pan fully until it locks in the stop position and tilt the tray, pouring off the grease into a suitable container.

DAILY CLEANING:

1. Upon completion of the last cook cycle of the day, soak the skewers or baskets in warm soapy water for approximately 5 minutes. This will make cleaning easier and faster.
2. Lift out the wheel assembly. (Raise left end from the "cradle" bearing then lift and pull the right end from the drive coupling). Place in sink.
3. Carefully note how the two drip trays at the bottom of the cooking chamber are positioned. Each tray is held in place by 2 sets of retaining pins. The trays are inserted under the two pins located innermost, towards the bottom of the cooking chamber and resting on top of the pins (in the notches on the underside of the tray) located outermost in the chamber. With the drip trays properly installed, the 4 innermost pins will be visible. Remove the trays and place in the dishwasher or sink.
4. Slide out grease pan and pour off grease as described above. Place pan in the sink or dishwasher.
5. Wash the disassembled parts with warm soapy water. Rinse with clean water and dry. NOTE: A stainless steel wool or plastic scouring pad and abrasive cleaner may be used to clean the skewers only.
6. Use a soft cloth or sponge, dampened with warm soapy water to wash the non-stick coated side panels of the cooking chamber, the inside base of the machine, the underside of the Air Box Cover, and the inside of the door frame including the door gasket. It is important that the area on the rotisserie where the door seals when closed be thoroughly cleaned and free from grease. NOTE: Do not flood the rotisserie with cleaning fluid. Use sparingly. Rinse using a cloth dampened with clear water then dry. Do not use water sprays directly on the rotisserie.
7. Use a glass and surface cleaner to clean the inner and outer glass of both doors. Use a stainless steel cleaner on the exterior metal surface to restore the original luster.
8. Install pan, trays and rotating wheel.

LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

LIMITED WARRANTY

Savory LLC, ("Savory") warrants this product to be free from defects in material and workmanship for a period of:

- One (1) year from the date the product is installed or eighteen (18) months from the date of shipment from our facility, whichever comes first.
- Heating elements only – two (2) year warranty against burnout (excluding breakage) from date of shipment from our facility.
- Hot Food Server products only – one (1) year labor, two (2) years parts from the date of shipment from our facility.

During the warranty period, Savory shall, at Savory's option, repair, or replace parts determined by Savory to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Savory under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Savory's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Savory shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Savory manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.
- Failures caused by improper or erratic voltages
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety (90) days from equipment installation date
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Savory, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Savory.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Savory when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs, or legal actions resulting from the installation of any Savory commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Savory.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Savory its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. SAVORY DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

The liability of Savory for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Savory's option, the refund of the amount paid for said equipment or services.

Any breach by Savory with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or Savory's Authorized Service Agent of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Travel Time not to exceed two hours and mileage not to exceed one hundred (100) miles.
- Portable equipment weighing less than ninety (90) pounds must be delivered to the Service Agent at Customer's expense.

GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

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