GAS ROTISSERIE

GRANDES FLAMMES RANGE

Réf.: 1675.8MG
1375.8MG 1375.5MG 1375.2MG
975.8MG 975.5MG 975.2MG

TYPE A

EC TYPE EXAMINATION CERTIFICATE
N° 1312CL4942

INSTALLERS MANUAL

(last modification 26/07/2018)

Membre de la Chaîne des Rôtisseurs

USA/St GARDENA Tél.: (310) 671 7254 - Fax : (310) 671 8171 - E-mail : info@rotisolusa.com
FRANCE Tél.: (331) 6421 8000 - Fax : (331) 6426 1685 - E-mail : export@rotisol.com

1. TECHNICAL SPECIFICATIONS OF THE DEVICE

1.1. GENERAL

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

Reference	Lenght (mm)	depth (mm)	Height (mm)	weight (kg)	Gas power (kw)	Electrical power (kw)
1675.8MG	1725	625	1645	350	51	0,64
1375.8MG	1425	625	1645	300	45	0,64
1375.5MG	1425	625	1160	190	30	0,55
1375.2MG	1425	625	800	100	15	0,49
975.8MG	1025	625	1645	195	30	0,44
975.5MG	1025	625	1160	140	20	0,35
975.2MG	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.

Upgrading facilities at the expense of the user.

Any cooking appliance generates heat and grease particles.
It is advised to plan their accommodation in premises protected anti-fireand mechanically ventilated, accordance with security regulations and health standards relating to tradesmouths
(please contact specialized companies and approved for benefits at work
perform according to safety standards: ventilation (extraction), plumbing(water, gas, fire protection, etc ...), electricity, building (non-slip tiles, firewall, etc ...).

We advise you to hire a qualified dealer for connecting and commissioning road from the roasting pan on condition that the electric and gas bookings are carried out by companies licensed, authorized by you, and waiting near the location of thedevice cooking.

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

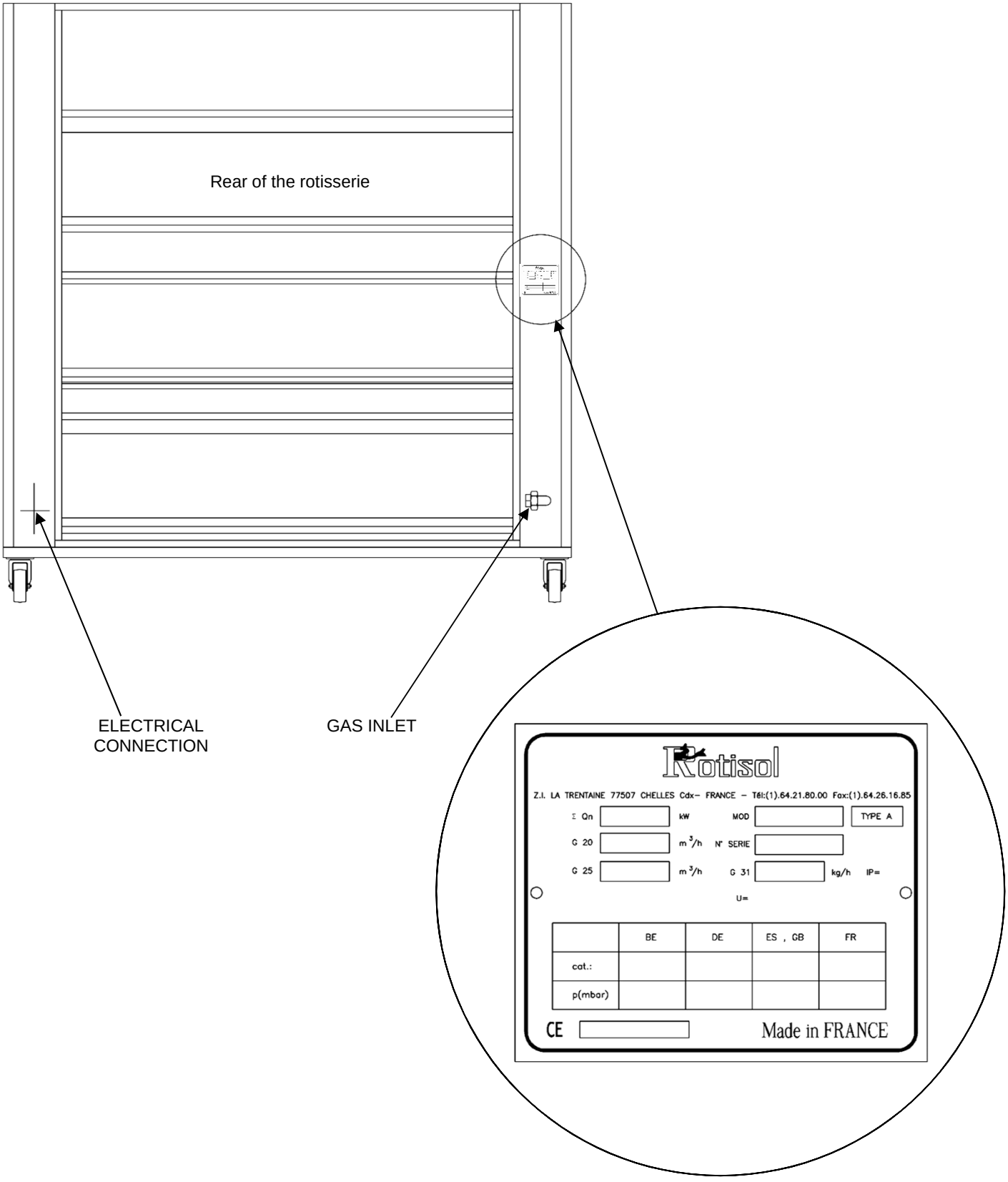
The company is not liable for damages if:
- incorrect use of the device
- non-compliance with standards
- incorrect installation
- non compliance with guidance on maintenance
- unauthorized modification
- installation of non-original spare parts
- installation and use of the rotisserie different than those provided by the mnufacturer

1.2. TRADEMARK, MODEL, REFERENCE

Rotisseries **ROTISOL**, model « **GRANDES FLAMMES MILLENIUM** », reference:
1675.8MG, **1375.8MG**, **1375.5MG**, **1375.2MG**, **975.8MG**, **975.5MG** et **975.2MG**.

1.3. SITE OF MANUFACTURERS PLATE

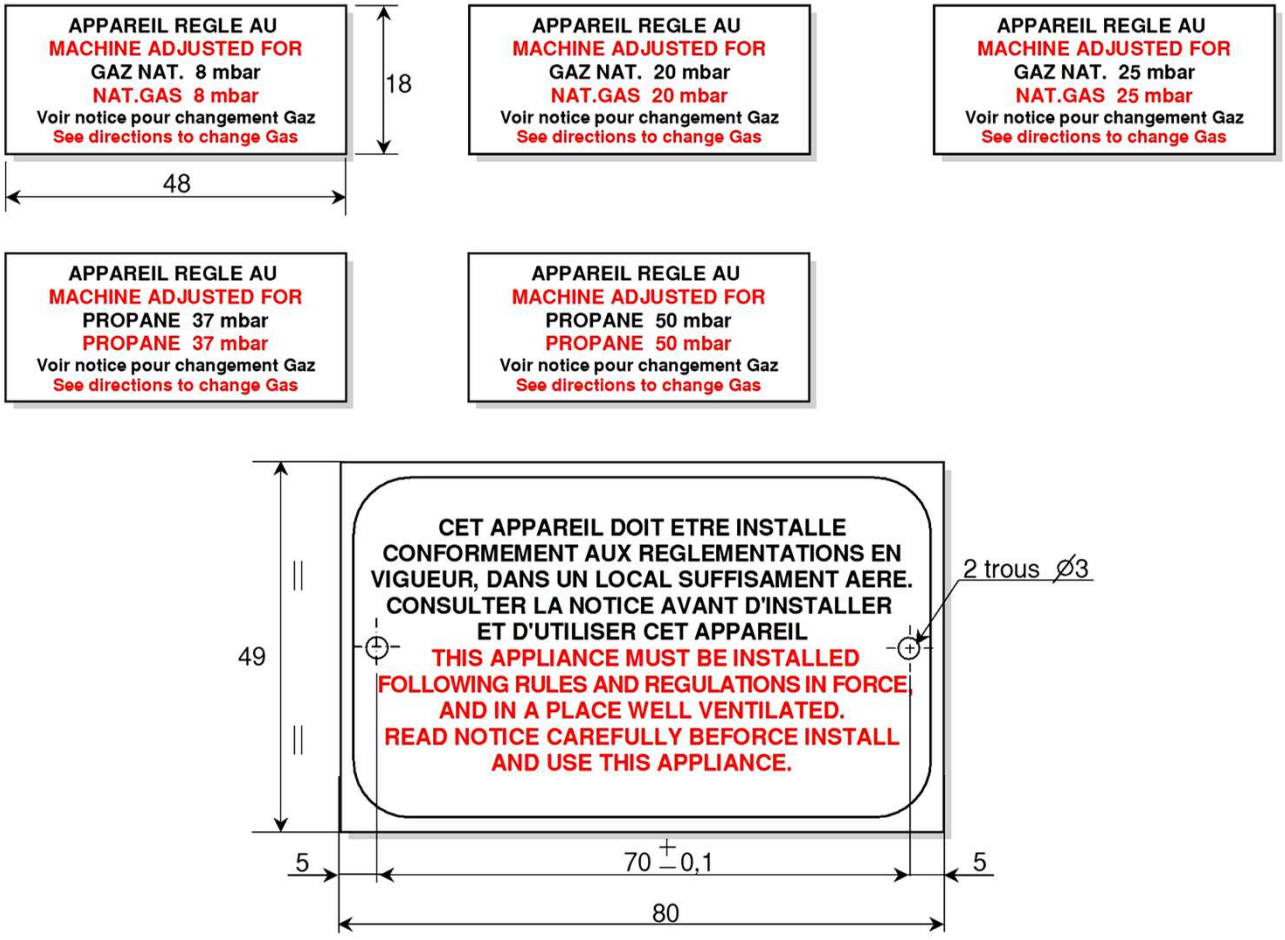
The plate is located on the back right in the middle of the upright.



1.4. COMPULSORY MARKINGS

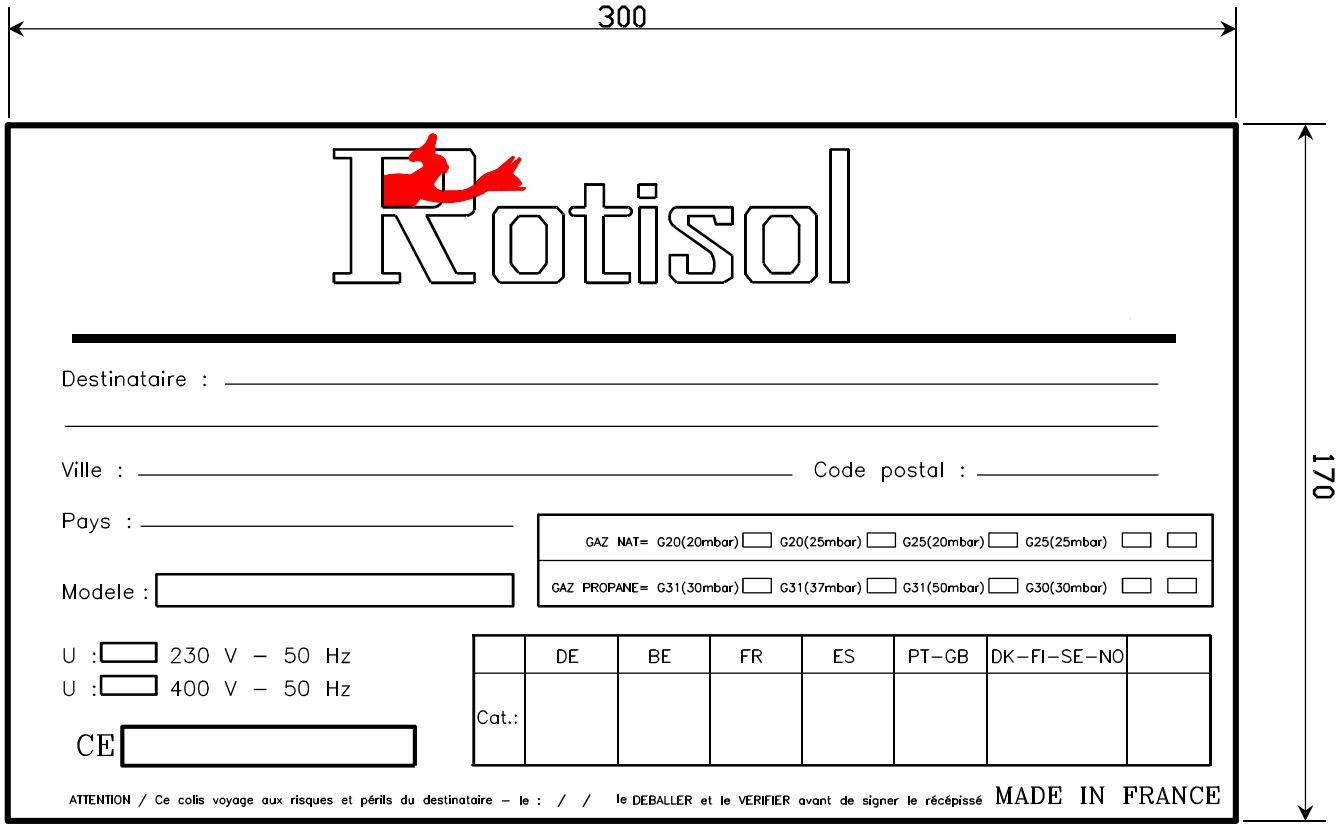
1.4.1. ON THE ROTISSERIE AND ON THE PACKING

GLUED ON THE PACKAGING AND THE FRONT OF THE APPLIANCE



GLUED TO THE REAR, ABOVE THE GAS CONNECTION

1.4.2. ON THE PACKING



2. SETTING UP UNIT AND STARTING UP

- Before connecting and starting up the rotisserie. Ensure that the gas and electrical connections are present.
  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 : 2 m^3/h par kW of the calorifique flow.
- Do not cover the hearth plate (on the top of the rotisserie) and vents.
- Unplug the rotisserie before any intervention

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*

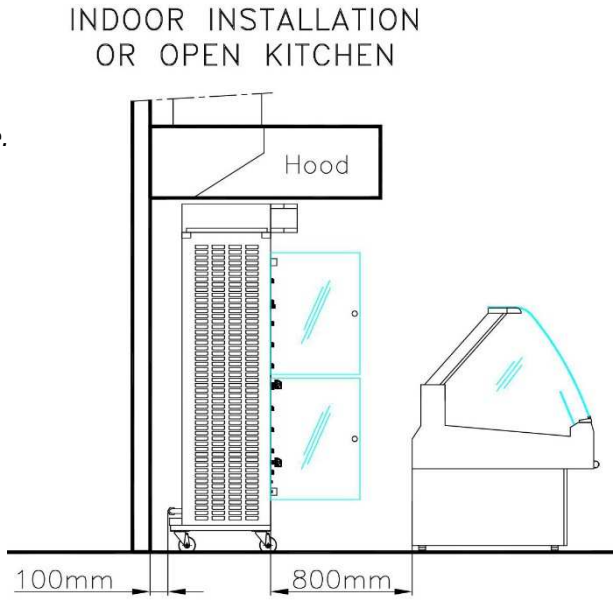
The front of the unit must be at a minimum distance 800 mm from the adjacent walls.

2.1.3. *APPLIANCE EQUIPPED WITH WHEELS*

The device must be moved by two people minimum and placed on a perfectly horizontal floor then locked in stationary position for use and storage.

2.1.4. *ENVIRONNEMENT*

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



2.2. GAS CONNECTION

Connect the unit to the gas mas by installing a shut of valve between the two in order to isolate the unit from the rest of the instalation.

The gas supply pipe will be sized to minimize losses power. It's diameter will be determined in function to it's route (length, number of bends etc...) and the total power rating of the unit.

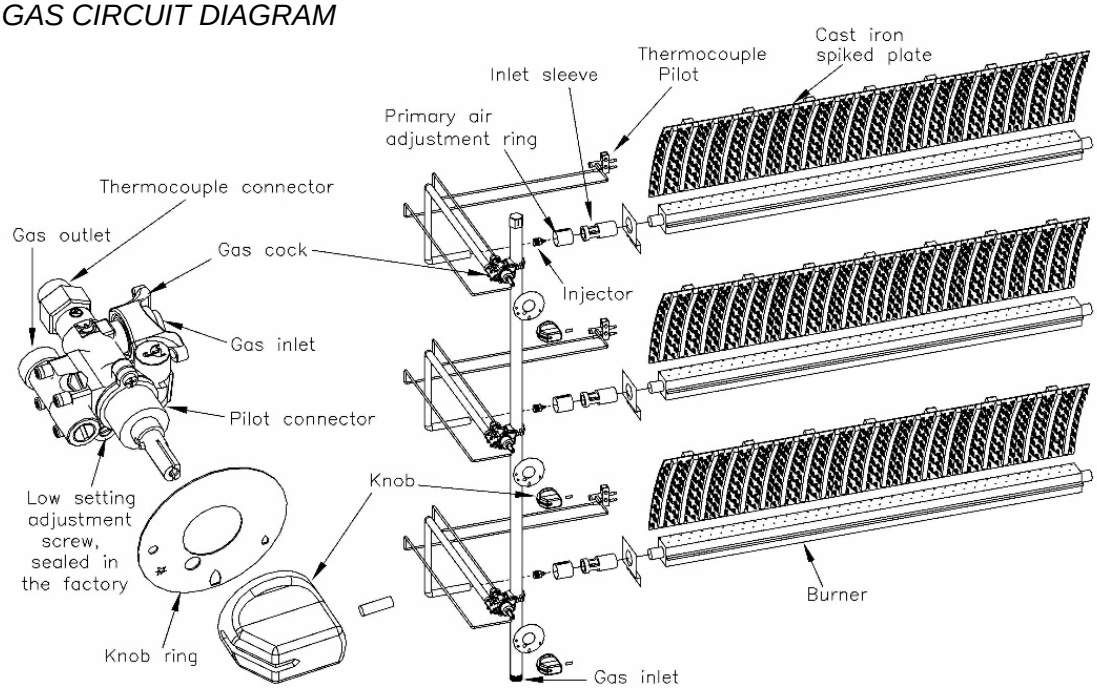
« Check that the settings of the unit corespond to the nature and preassure of the gas at the premises ».

In order to check the pressure of the unit, you just need to attached a manometer to the water gage at the gas inlet on the rear of the unit, with all the burners on full.

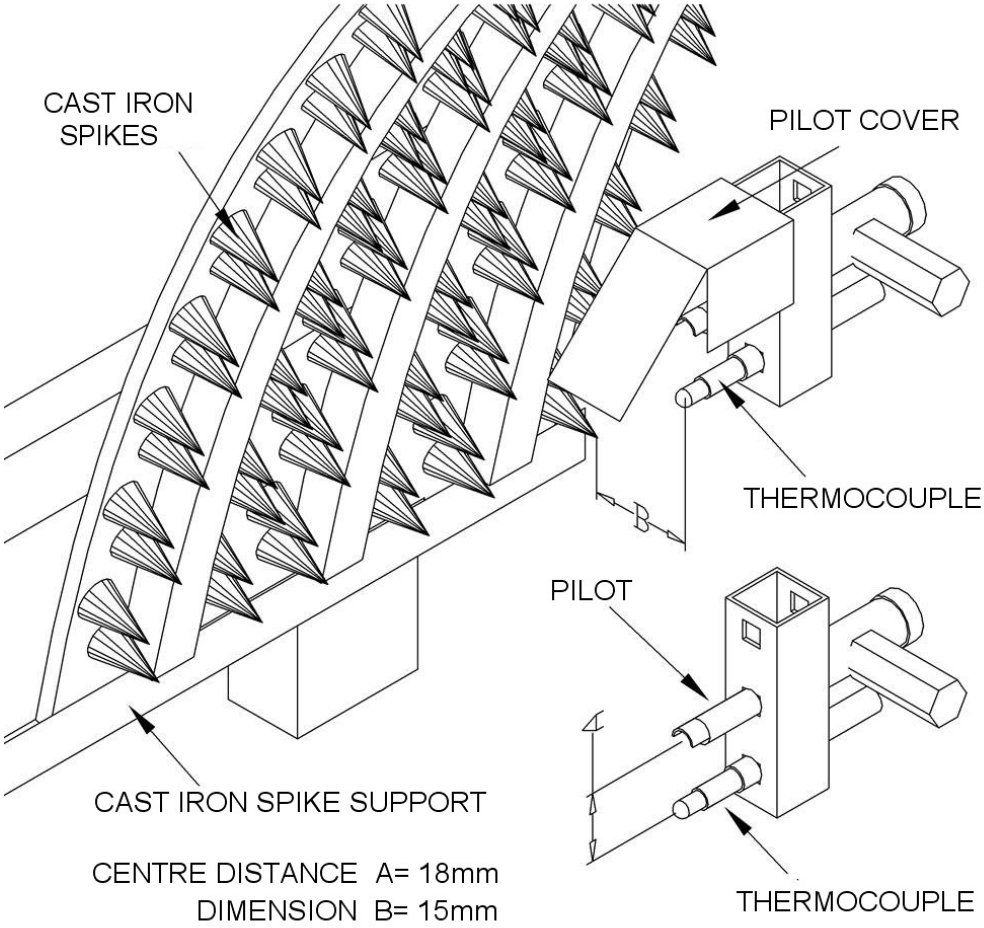
The pressure measured should be the same as that indicated on the gas label, stuck to the unit.

The gas supply valves require no rotisserie set-up during their lifetime.

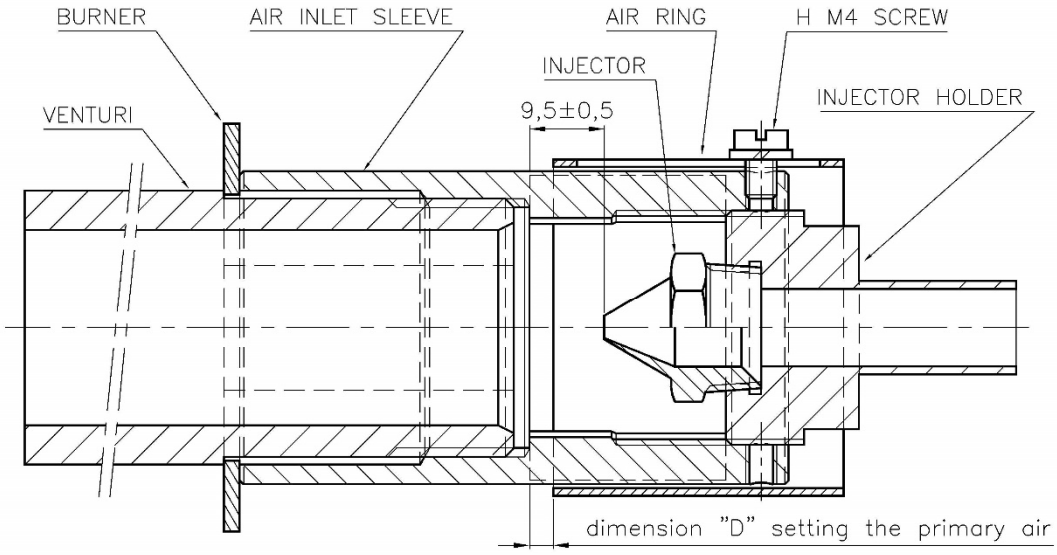
2.2.1. *GAS CIRCUIT DIAGRAM*



2.2.2. *POSITION OF THE THERMOCOUPLE & PILOT LIGHT*

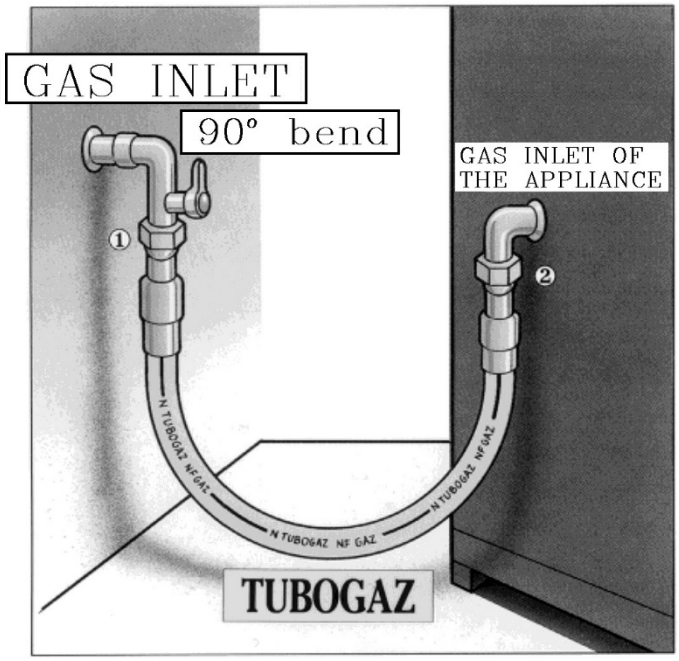


2.2.3. *POSITION OF THE INJECTOR AND THE SLEEVE FOR THE AJUSTMENT OF THE PRIMARY AIR.*



2.2.4. *FIXED INSTALATION – MOBILE INSTALATION*

FIXED



Connection type union 1 or 2

The use of **TURBOGAS** or **similar** in professional fixed instalations,willpermit a total liberty in the conception of the kitchen.

MOBILE

.

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

FLEXIBLE PIPPING IN THE SHAPE OF U

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

	∅1/2" R*= 90 mm		∅ 3/4" R*= 110 mm		∅1" 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.

2.3. ELECTRICAL CONNECTION

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

- Electrical rating : 230V~50Hz.
- Check that the installed power corresponds with the characteristics on the signal plate at the rear of the unit.

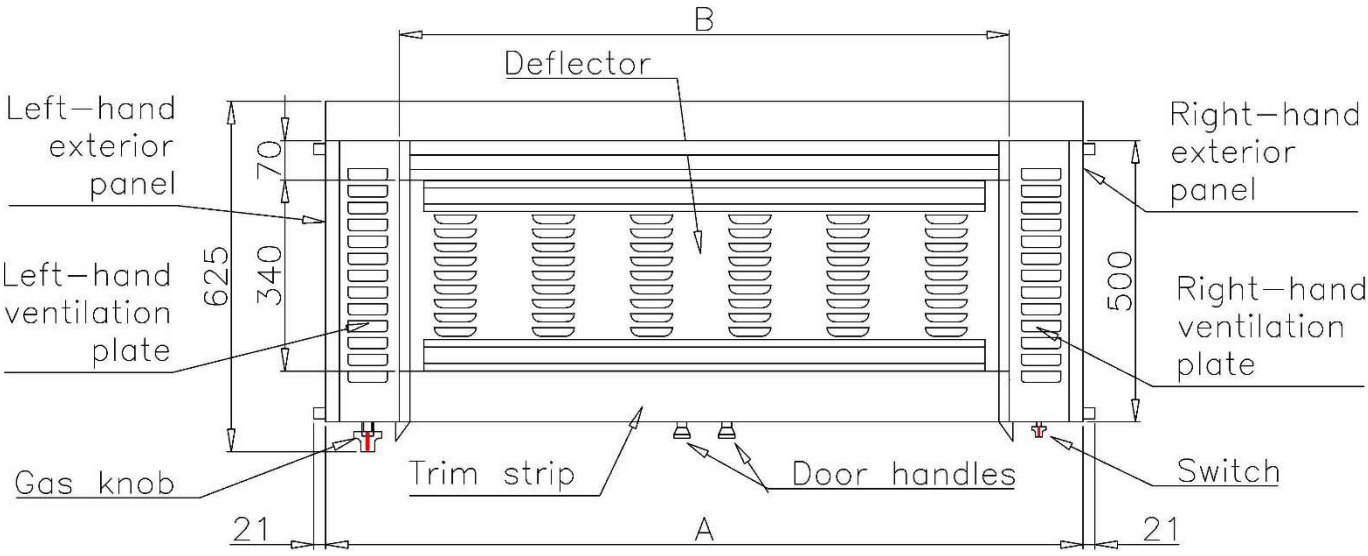
IN ALL CASES , CONNECT THE EARTH WIRE

THE UNIT IS DELIVERED IN MONOPHASE + EARTH

2.4. EVACUATION - SMOKE TYPE : A

- The unit is destined to be installed under an extraction system with ventilation
- A heat delector with holes is placed above the rotisserie, with gills upwardly and rearwardly directed.

VIEW FROM ABOVE

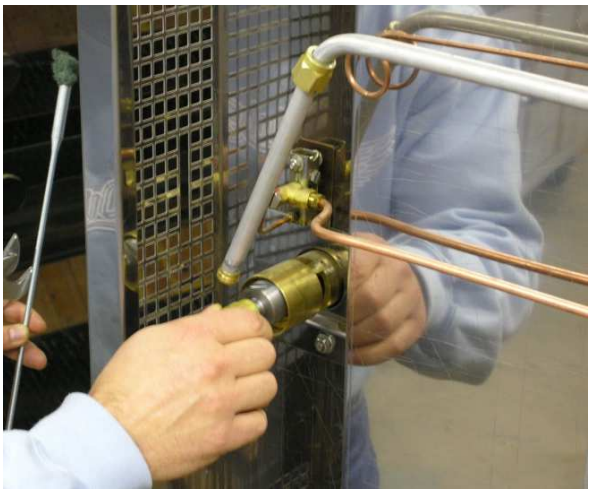


Reference	Measurement A (mm)	Measurement B (mm)
1675-8MG	1675	1385
1375-8MG	1375	1085
1375-5MG	1375	1085
1375-2MG	1375	1085
975-8MG	975	685
975-5MG	975	685
975-2MG	975	685

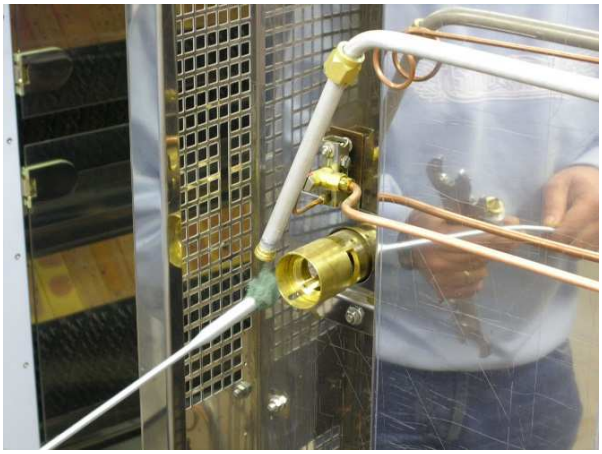
CASUAL CLEANING OF BURNERS

•Remove the outer panel left.
•Unscrew the nut of the whole 90 ° elbow / nozzle holder, nozzle.

•Dismantle all 90 ° elbow / nozzle holder, nozzle.



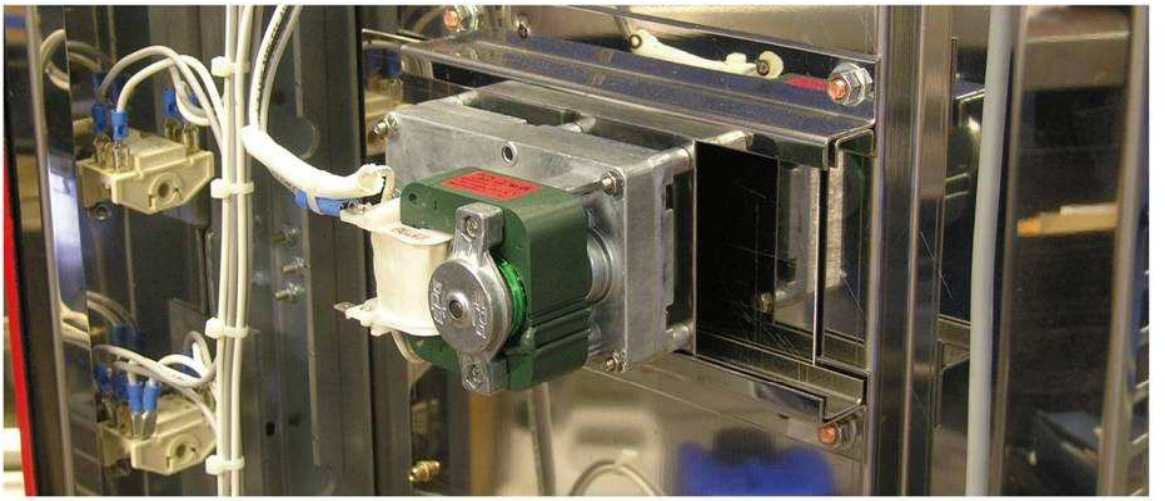
•Put the end of a long rod with a wet cloth rubbing alcohol.
•Push it into the burner to clean the inside.



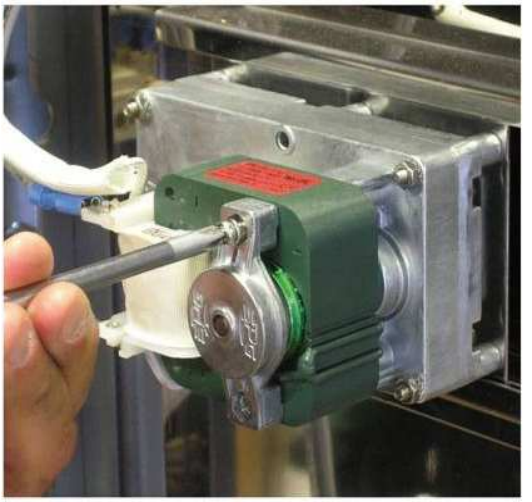
•Refit the elbow at 90 ° / nozzle holder, nozzle respecting the settings outlined in the manual installers.
•Tighten the nut of the whole 90 ° elbow / nozzle holder, nozzle and check for leaks.
•Replace the outer panel left.

GREASE THE ROTISSERIE MOTOR

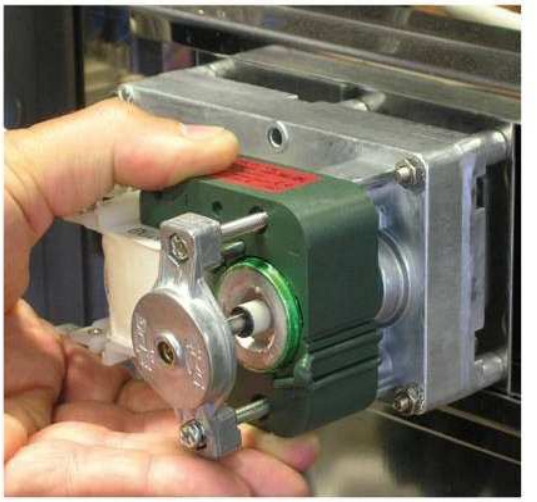
- Disconnect power from the rotisserie.



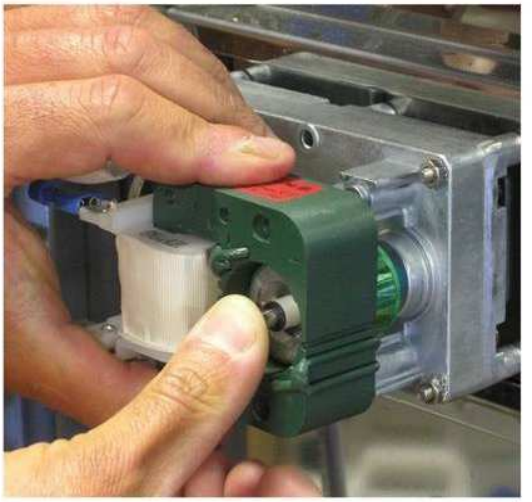
- Remove the outer panel right.



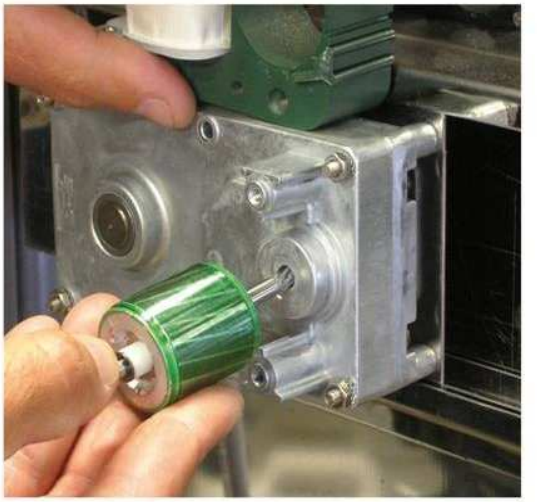
- Remove the 2 screws of the coil using a Phillips screwdriver.



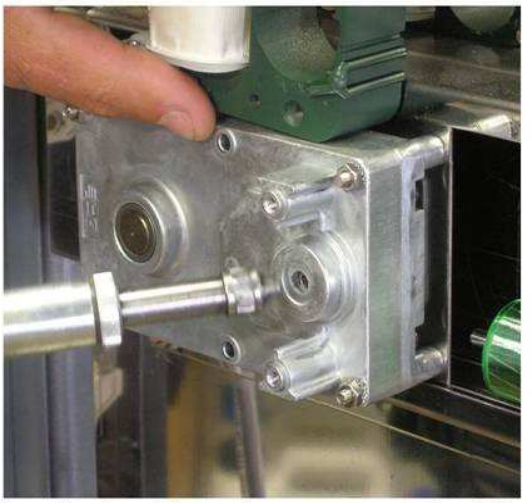
- Remove the landing.



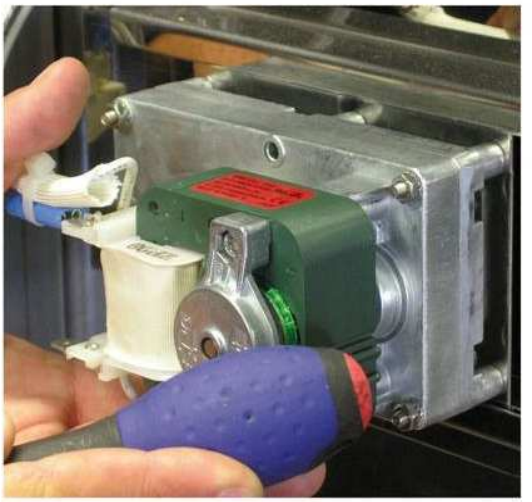
- Remove the coil.



- 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.

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

3.1. ADJUSTMENT OF THE UNIT

The unit is adjusted in the factory in function to the gas ask for on the order.

3.1.1. CATEGORIES OF GAS – COUNTRY OF DESTINATION

This unit made to function with the categories, gas and pressure given in the table below, for each country of destination:.

COUNTRY OF DESTINATION	PRESSIONS (mbar)	CATEGORIES
FR-BE	20/25 ; 37 ou 50	II2E+3P
ES	20 ; 37 ou 50	II2E+3P
CH-DK-GB-GR-IE-IT LU-NO-NL-PT-SE-FI	20 ; 37 ou 50	II2H3P
DE	20	I2E
DE	50	I3P
DK-SE-IT	8 ; 20	II1a2H
AT	20 ; 50	II2H3P
HU	25 ; 30	II2E3P

3.1.2. IN THE CASE OF DELIVERY TO BELGIUM OR GERMANY

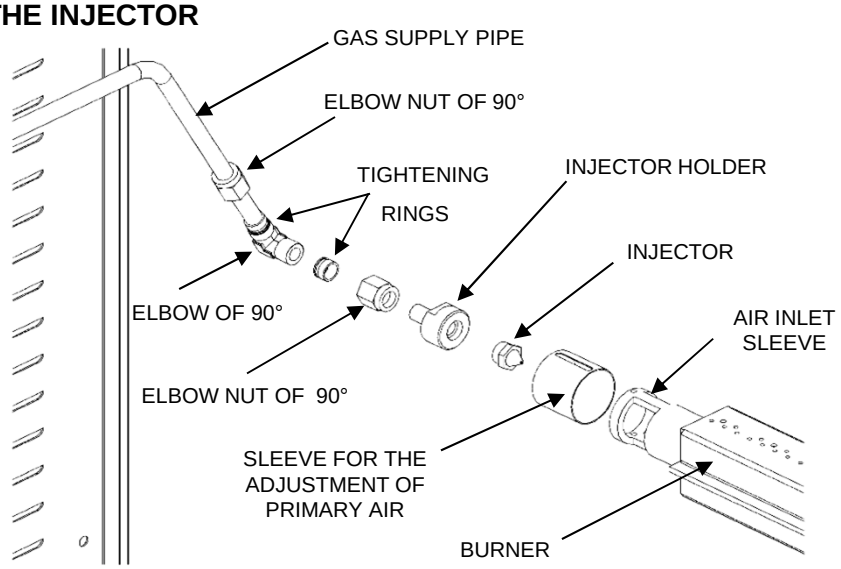
The unit ing a category 1, will be adapted under the responsibility of the manufacturer.

3.1.3. *OTHER CASES*

In the case of changing the type of gas, it is necessary to adapt the fonctionning of the unit with the new gas, by simply changing:

_ the injector
_ the adjustment of the pilot light
_ the adjustment of the reduice flow
_ the adjustment of the low setting
_ the adjustment of the primary air
_ the changing of the gas indication label, to be stuck on the unit

3.2. CHANGING THE INJECTOR



3.3. ADJUSTMENT OF THE PRIMARY AIR

You need to adjust the opening of the air sleeve to dim. **D** coresponding to the type of gas used (see position of the air sleeve, chapter 2.2.3 and the table of adjustment of the burner, chapter **3.7**).

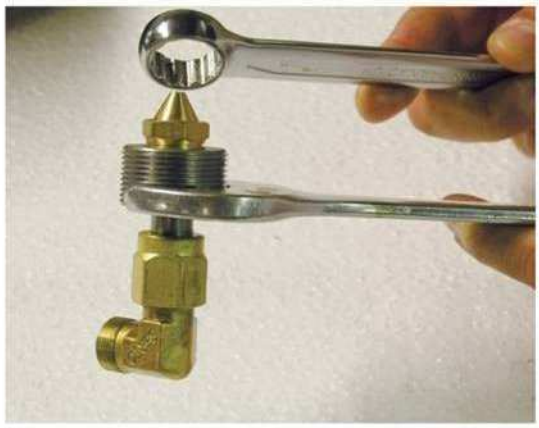
CHANGE OF INJECTOR AND ADJUSTMENT OF THE PRIMARY AIR

- 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.

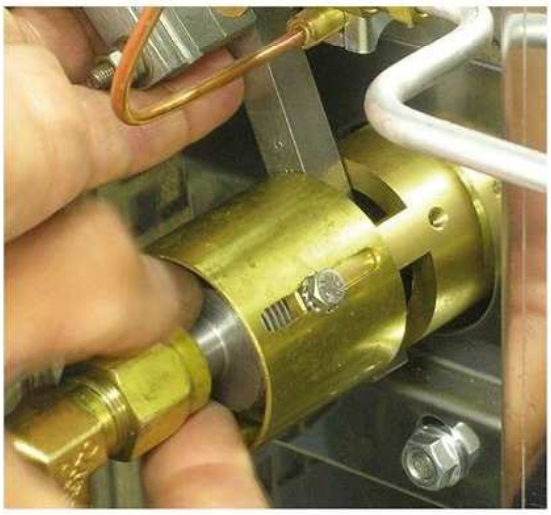


- Unscrew the injector with a wrench de17 blocking the injector holder with a wrench 24.

- 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 9.5 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.

3.4. TABLE FOR ADJUSTMENT OF THE BURNERS

MODEL	* CARACTERISTICS	G20 under 20 mbar	G25 under 25 mbar	G31 under 37 mbar	G31 under 50 mbar	G110 under 8 mbar
975MG	Heat flow in kW	10	10	10	10	8
	injector making	240	240	165	150	400
	Diamete rof injector in mm	2,4	2,4	1,65	1,5	4
	Opening of the primary air « D » in mm (chapitre 2.2.3)	2,5	2,5	5	4	1
	Flow volumein m^3/h	1,06	1,23	-	-	2,03
	Mass flow kg/h	-	-	0,776	0,776	-
	Reduced heat flow in kW	5	5	5	5	3,5
	Presure at the tap for the reduced flow in mbar	5	6,5	9,5	12,5	1,5
1375MG	Heat flow in kW	15	15	15	15	12
	injector making	290	290	200	180	480
	Diamete rof injector in mm	2,9	2,9	2	1,8	4,8
	Opening of the primary air « D » in mm (chapitre 2.2.3)	2,5	2,5	5	4	1
	Flow volumein m^3/h	1,59	1,85	-	-	3,05
	Mass flow kg/h	-	-	1,16	1,16	-
	Reduced heat flow in kW	7,5	7,5	7,5	7,5	5
	Presure at the tap for the reduced flow in mbar	5	6,5	9,5	12,5	1,5
1675MG	Heat flow in kW	17	17	17	17	-
	injector making	310	310	215	190	-
	Diamete rof injector in mm	3,1	3,1	2,15	1,9	-
	Opening of the primary air « D » in mm (chapitre 2.2.3)	13,5	13,5	5	4	-
	Flow volumein m^3/h	1,8	2,09	-	-	-
	Mass flow kg/h	-	-	1,32	1,32	-
	Reduced heat flow in kW	8,5	8,5	8,5	8,5	-
	Presure at the tap for the reduced flow in mbar	5	5	9,5	12,5	-

* Refer to the nameplates.

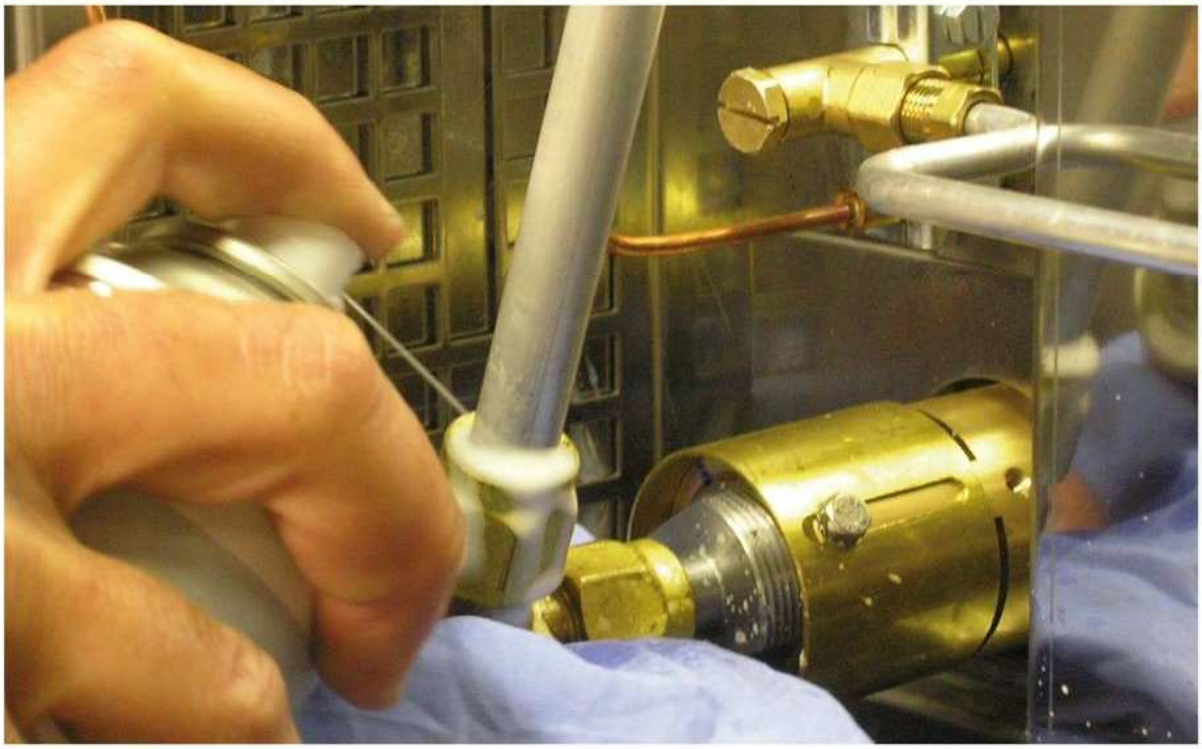
3.5. LABEL SET

The label specifying the setting of gas to the appliance must be attached to it (see mandatory, chapter 1.3.1.).

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

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.

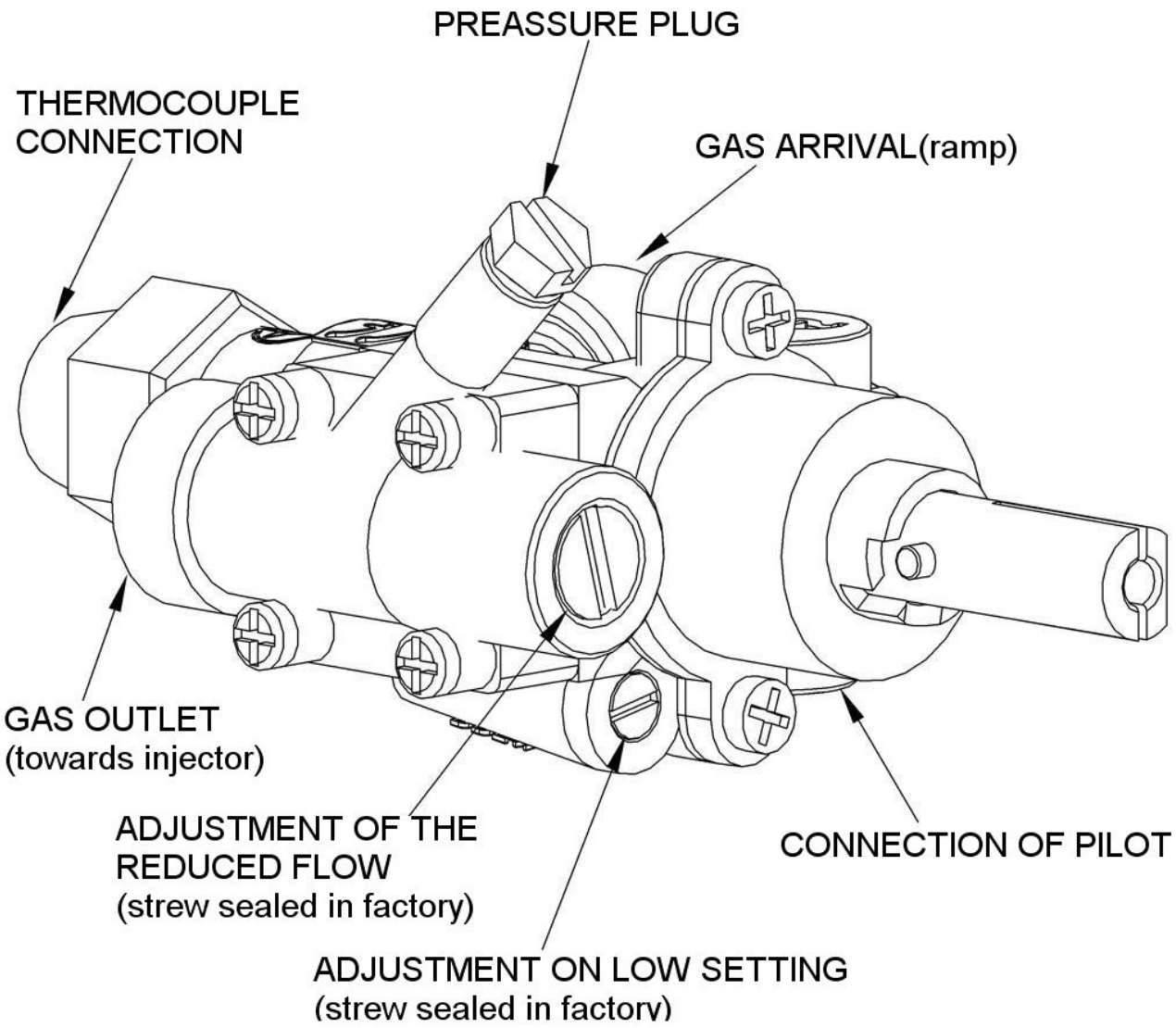
3.6. ADJUSTMENT OF THE PILOT

For natural gas (G20 et G25), unscrew only a ¼ of a turn the vis pointeu 3 and check that the flame Heat the thermocouple correctly.

For propane gas (G31), turn the vis pointeu fully without blocking it:

SEAL THE ADJUSTMENT

3.7. ADJUSTEMENT OF THE REDUCE FLOW



3.7.1. ADJUSTMENT OF REDUCED FLOW

Connect a manometeron the pressure plug and adjust to the pressure required (see table of : categuories of gas, chapter 3.1.1) with the aide of the reduced flow screw:

SEAL THE ADJUSTMENT.

3.7.2. *ADJUSTMENT OF LOW SETTING*

Put the tap to the « minimum » setting.

Connect a manometer on the preassure plug and adjust the pressure to that require (see table for adjustment of burner, chapter 3.7) with the aide of the low setting screw.

SEAL THE ADJUSTMENT

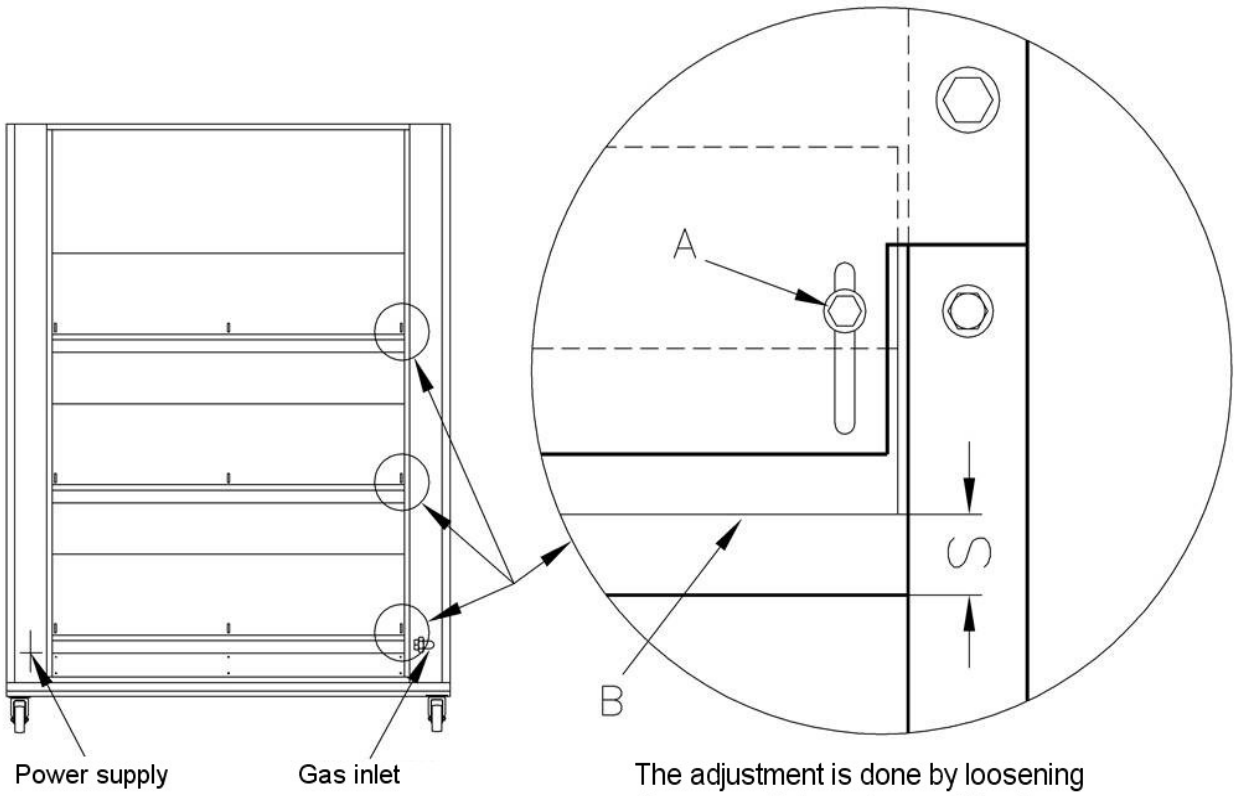
ADJUSTMENT PILOT

• Unscrew with a screwdriver and remove the protective cap of the screw.

• Act with a screwdriver on the screw making sure that the flame heats the thermocouple correctly.
• Replace and tighten the protection cap.

3.8. TABLE FOR THE ADJUSTMENT OF THE SECONDARY AIR

MODEL	SHUTER	Dim « S » in G20 under 20 mbar	Dim « S » in G25 under 25 mbar	Dim « S » in G31 under 37 mbar	Dim « S » in G31 under 50 mbar	Dim « S » in G110 under 8 mbar
975.2MG	UPPER	5	5	5	5	5
975.5MG	UPPER	5	5	5	5	5
	MIDDLE	5	5	5	5	5
975.8MG	UPPER	5	5	5	5	5
	MIDDLE	5	5	5	5	5
	LOWER	closed	closed	closed	closed	closed
1375.2MG	UPPER	5	5	5	5	5
1375.5MG	UPPER	5	5	5	5	5
	MIDDLE	5	5	5	5	5
1375.8MG	UPPER	5	5	5	5	5
	MIDDLE	5	5	5	5	5
	LOWER	closed	closed	closed	closed	closed
1675.8MG	UPPER	5	5	5	5	-
	MIDDLE	5	5	5	5	-
	LOWER	closed	closed	closed	closed	-



The adjustment is done by loosening the screw A, lowering or lifting the sliding plate band tightening the screws A

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.

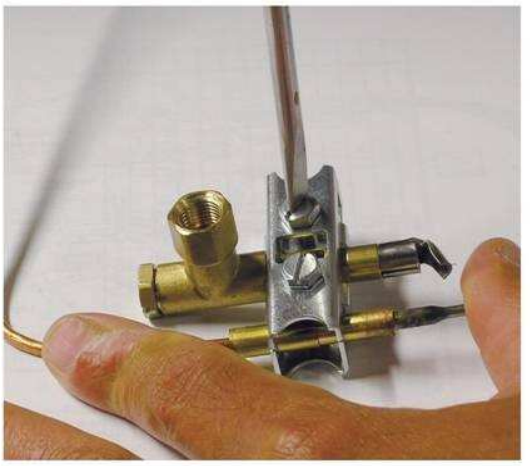
- Remove the cell contact of the thermocouple to the gas valve.

- Unscrew the hollow screw connecting the gas supply tube to the pilot with a wrench 10.

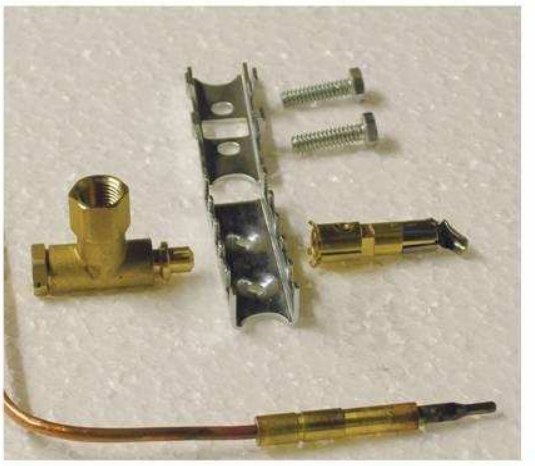
- Remove the feeding tube gas pilot.

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

- Remove all pilot / thermocouple.

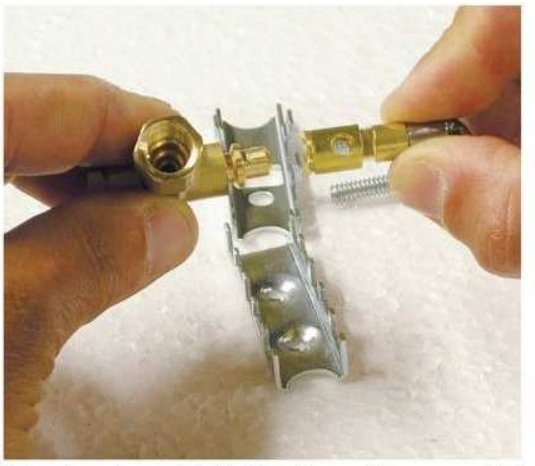


- Removed with a screwdriver and two screws in the retaining flange of the pilot and the thermocouple.

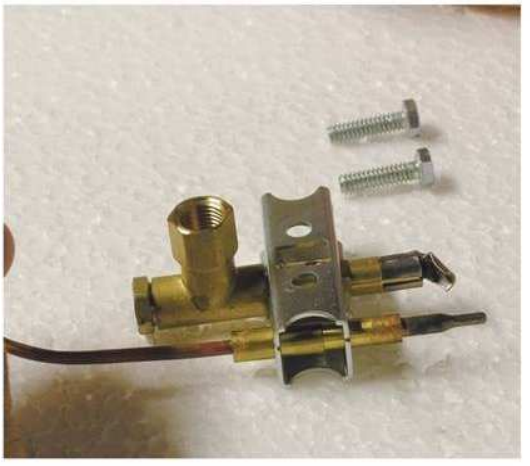


- Remove the pilot or thermocouple.

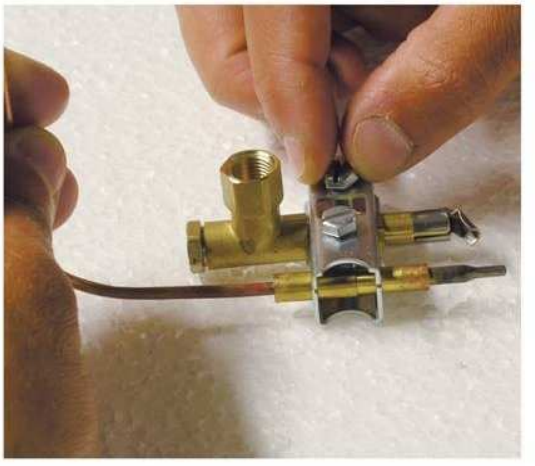
- Coïncidencer to the two holes in the flame of the new pilot.



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



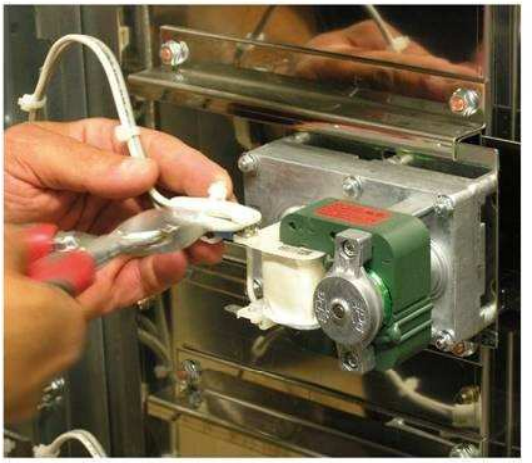
- Insert the new thermocouple below in relation to the pilot.
- Put the 2nd part of the flange at the top and secure the assembly with two screws using the screwdriver.



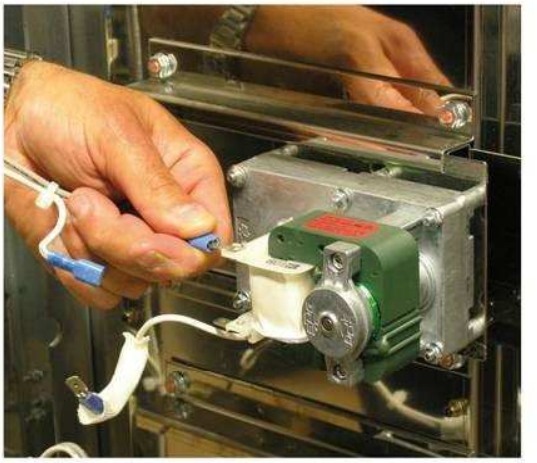
- Then do the inverse operations to move up all pilot / thermocouple being careful not to fully tighten the screws connecting the thermocouple to the gas valve so as not to damage the cell's contact thermocouple on it.

REPLACEMENT ENGINE

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

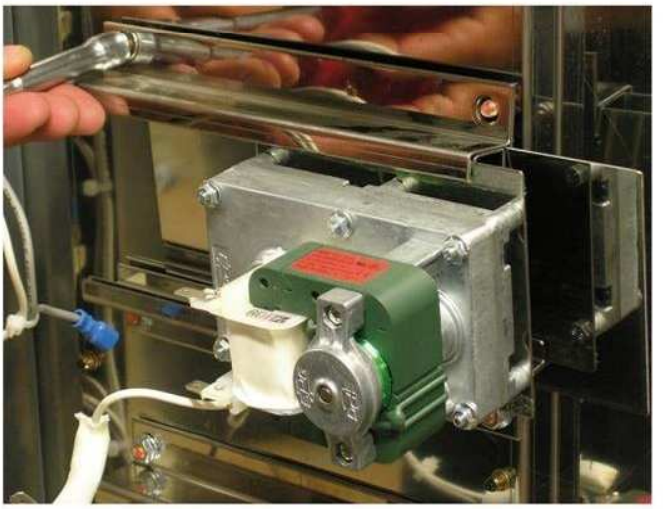


- Remove the plastic tie holding the cables.

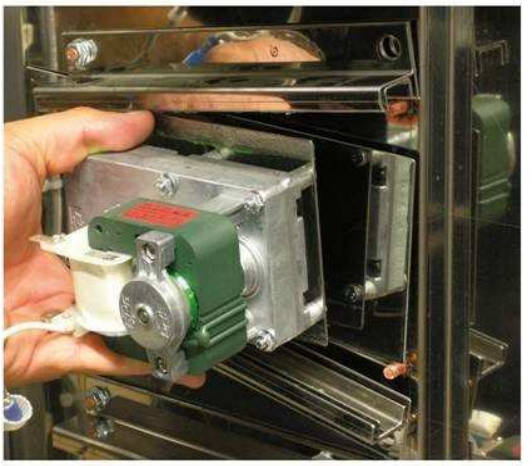


- Disconnect the engine pods.

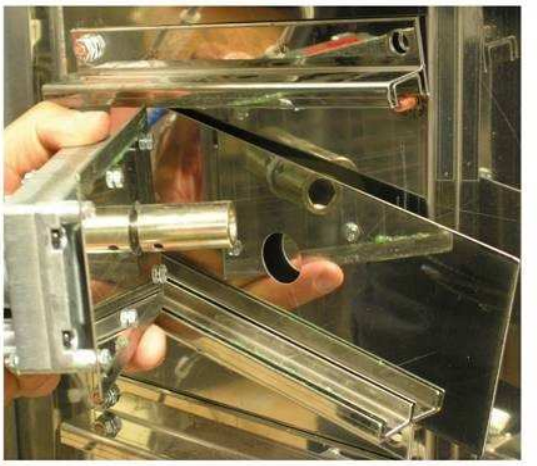
- With the help of a wrench handle 10, unscrew and remove the two nuts on the back of high and low slides supporting the motor.



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



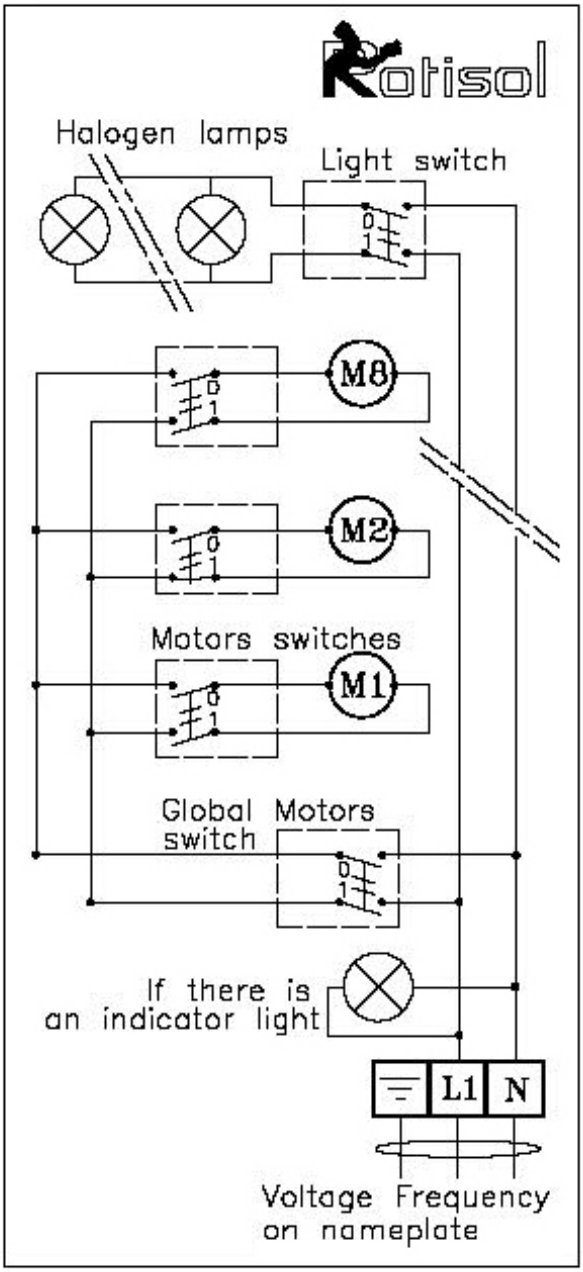
- Spread the double slides.



- 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 .

4. ELECTRICAL DRAWING



*For the rotisserie **1675.8MG**, there are **8 motors and 2 halogen lamps**.*
*For the rotisserie **1375.8MG**, there are **8 motors and 2 halogen lamps**.*
*For the rotisserie **1375.5MG**, there are **5 motors and 2 halogen lamps**.*
*For the rotisserie **1375.2MG**, there are **3 motors and 2 halogen lamps**.*
*For the rotisserie **975.8MG**, there are **8 motors and 1 halogen lamp**.*
*For the rotisserie **975.5MG**, there are **5 motors and 1 halogen lamp**.*
*For the rotisserie **975.2MG**, there are **3 motors and 1 halogen lamp**.*

5. SPARE PARTS
5.1 CENTRE PART
5.1.1 NOMENCLATURE

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
1	BASE	1	GF75000	MODELS 1675
			GF75002	MODELS 1375
			GF75001	MODELS 975
2	FRAME	1	5484	1675.8
			5501	1375.8
			5502	1375.5
			5503	1375.2
			5504	975.8
			5500	975.5
			5505	975.2
3	SPOILER GILLS	1	PLAOUIE1650	MODELS 1675
			PLAOUIE1350	MODELS 1375
			PLAOUIE950	MODELS 975
4	TOP OF PARABLE	1	GF75010B	MODELS 1675
			GF75009B	MODELS 1375
			GF75008B	MODELS 975
5	PARABLE TYPE 2	1	GF75007B	MODELS 1675
			GF75006B	MODELS 1375
			GF75005B	MODELS 975
6	ACCESS HATCH	1	GF75088	MODELS 8 SPITS
7	SUPPORT HALOGEN	2	GF75082	MODELS 1375 - 1675
		1		MODELS 975
8	SUPPORT HALOGEN LAMP	2	SUPR7S78 or SUPR7S	MODELS 1375 - 1675
		1		MODELS 975
9	HALOGEN LAMP	2	LA78NM or LA150119	MODELS 1375 - 1675
		1		MODELS 975
10	GLASS	2	PLAVERRE	MODELS 1375 - 1675
		1		MODELS 975
11	HALOGEN HATCH	2	TRAPHAL	MODELS 1375 - 1675
		1		MODELS 975
12	SUPPORT LEFT OF TRAY	1	GLIBACG	MODELS 5 - 8 SPITS
13	SUPPORT RIGHT OF TRAY	1	GLIBACD	MODELS 5 - 8 SPITS
14	MIDDLE DRIP TRAY	1	MDRIP1675	MODELS 1675
		1	MDRIP1375	MODELS 1375
		1	MDRIP975	MODELS 975
15	DRAIN PLUG	1	BV284	ALL MODELS
16	DRAIN PLUG	1	BV5000	ALL MODELS
17	DRIP TRAY	1	DRIP1675	MODELS 1675
		1	DRIP1375	MODELS 1375
		1	DRIP975	MODELS 975
18	SUPPORT BURNER	3	BRSUP1650	1675-8
		3	BRSUP1350	1375.8
		2		1375-5
		1		1375-2
		3	BRSUP950	975-8
		2		975-5
		1		975-2
19	BURNER	3	BRU1650NM	1675-8

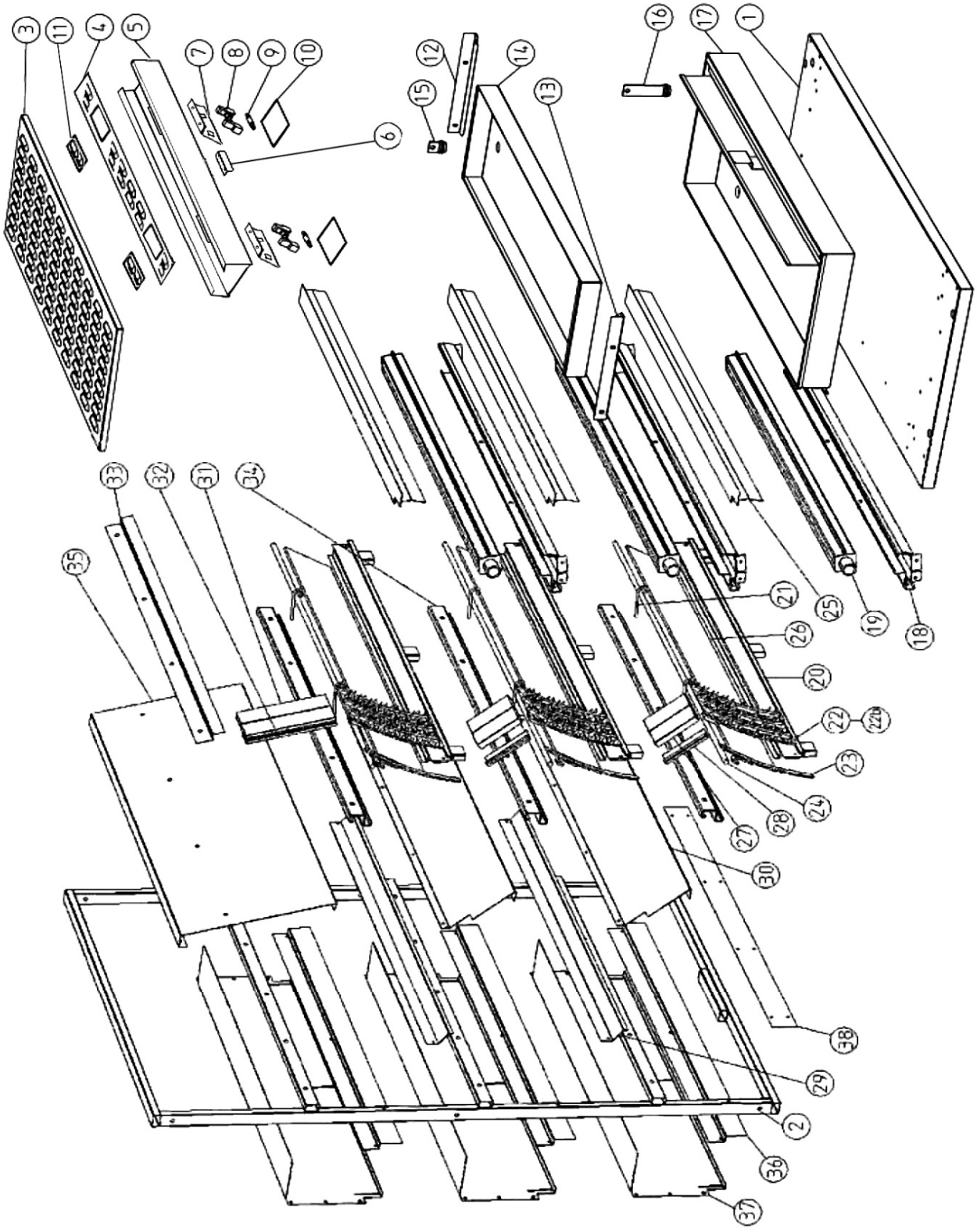
REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
		3	BRU1350NM	1375.8
		2		1375-5
		1		1375-2
		3	BRU950NM	975-8
		2		975-5
		1		975-2
20	SUPPORT OF CAST IRON PLATE	3	SUPICOT1675	1675-8
		3	SUPICOT1350	1375.8
		2		1375-5
		1		1375-2
		3	SUPICOT975	975-8
		2		975-5
		1		975-2
21	TIGE DE BLOCAGE PICOTS	6	TIGE123	8 SPITS MODELS
		4		5 SPITS MODELS
		2		3 SPITS MODELS
22	CAST IRON PLATE	27	PLPICOT5166	1675-8
		21		1375.8
		14		1375-5
		7		1375-2
		12	PLPICOT5166 (a)	975-8
		8		975-5
		4		975-2
22B	SMALL CAST IRON PLATE	3	PLPICOT5419	975-8
		2		975-5
		1		975-2
23	SPACER CAST IRON PLATE	6	GF008	8 SPITS MODELS
		4		5 SPITS MODELS
		2		3 SPITS MODELS
24	AXE CAST IRON PLATE	3	BARPLPICOT1650	1675-8
		3	BARPLPICOT1350	1375.8
		2		1375.5
		1		1375.2
		3	BARPLPICOT950	975.8
		2		975.5
		1		975.2
25	BURNER PROTECTOR	3	PROTBR1675x2	1675.8
		3	PROTBR1375	1375.8
		2		1375.5
		1		1375.2
		3	PROTBR975	975.8
		2		975.5
		1		975.2
26	ISULATION	3	MILLBOARD1675	1675.8
		3	MILLBOARD1375	1375.8
		2		1375.5
		1		1375.2
		3	MILLBOARD975	975.8
		2		975.5
		1		975.2
27	VAUGIRARD PLATE MIDDLE / LOWER	48	BRI2205415 (1)	1675.8

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
		38		1375.8
		19		1375.5
		24		975.8
		12		975.5
28	SUPPLEMENT BRICK MIDDLE / LOWER	4	GF16COMPBRB	1675.8
		4	GF13COMPBRB	1375.8
		2		1375.5
29	BRICK HOLDER MIDDLE / LOWER	2	BLOCBRIGF16	1675.8
		2	BLOCBRIGF13	1375.8
		1		1375.5
		2	BLOCBRIGF9	975.8
		1		975.5
30	SUPPORT BRICK MIDDLE / LOWER	2	GF50026C	1675.8
		2	GF50026B	1375.8
		1		1375.5
		2	GF50026A	975.8
		1		975.5
31	VAUGIRARD PLATE UPPER	24	BRI2205415	MODELS 1675
		19		MODELS 1375
		12		MODELS 975
32	SUPPLEMENT BRICK UPPER	2	GF16COMPBRH	MODELS 1675
		2	GF13COMPBRH	MODELS 1375
33	BRICK HOLDER UPPER	1	BLOCBRIGFH16	MODELS 1675
		1	BLOCBRIGFH13	MODELS 1375
		1	BLOCBRIGFH9	MODELS 975
34	TIGHTNER FOR REAR FRAME	3	GF50032C	1675.8
		3	GF50032B	1375.8
		2		1375.5
		1		1375.2
35	SUPPORT FOR UPPER BRICKS	1	GF50027C	MODELS 1675
		1	GF50027B	MODELS 1375
		1	GF50027A	MODELS 975
36	AJUSTER OF AIR INTAKE	3	GF50031C	1675.8
		3	GF50031B	1375.8
		2		1375.5
		1		1375.2
		3	GF50031A	975.8
		2		975.5
		1		975.2
37	REAR	3	GF50030C	1675.8
		3	GF50030B	1375.8
		2		1375.5
		1		1375.2
		3	GF50030A	975.8
		2		975.5
		1		975.2
38	REAR LOWER PLATE	1	GF50033C	MODELS 1675
		1	GF50033B	MODELS 1375
		1	GF50033A	MODELS 975

(1) plate length 120 mm

975 cast iron half plate Ref: PLPICOT5

5.1.2. EXPLODED CENTRAL PART



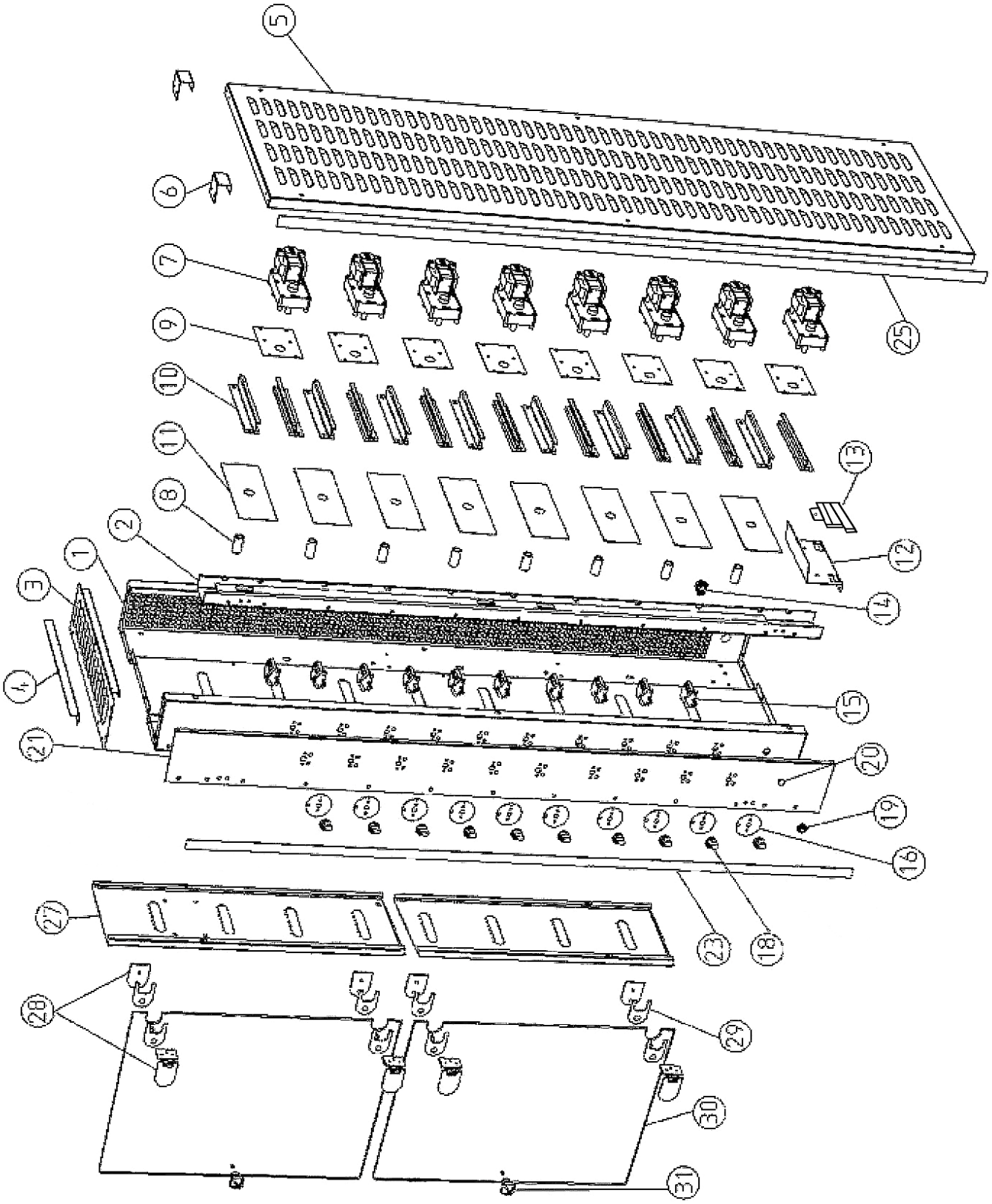
5.2 RIGHT SIDE

5.2.1. NOMENCLATURE

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
1	RIGHT MOUNT	1	GF75003	MODELS 8 SPITS
		1	GF75011	MODELS 5 SPITS
		1	GF75021	MODELS 3 SPITS
2	TIGHTENER RIGHT MOUNT	1	GF75065	MODELS 8 SPITS
		1	GF75045	MODELS 5 SPITS
		1	GF75025	MODELS 3 SPITS
3	UPPER PART RIGHT MOUNT	1	GF75083	ALL MODELS
4	L RIGHT MOUNT	1	GF75062	ALL MODELS
5	EXTERIOR PANEL RIGHT	1	GF75174	MODELS 8 SPITS
		1	GF75180	MODELS 5 SPITS
		1	GF75186	MODELS 3 SPITS
6	STOP FOR EXTERIOR PANEL	4	GF75085	ALL MODELS
7	MOTOR SPG	8	MOTEUR SPG GF	MODELS 8 SPITS
		5	MOTEUR SPG GF	MODELS 5 SPITS
		3		MODELS 3 SPITS
8	AXIS MOTOR	8	EH1412	1675.8
		8	EH1212	OTHER MODELS 8 SPITS
		5		MODELS 5 SPITS
		3		MODELS 3 SPITS
9	SUPPORT PLATE FOR MOTOR	8	2116BM	MODELS 8 SPITS
		5		MODELS 5 SPITS
		3		MODELS 3 SPITS
10	SLIDE MOTOR SUPPORT	16	GLIGF75	MODELS 8 SPITS
		10		MODELS 5 SPITS
		6		MODELS 3 SPITS
11	MOTOR PROTECTION	8	GF006	MODELS 8 SPITS
		5		MODELS 5 SPITS
		3		MODELS 3 SPITS
12	TERMINAL SUPPORT	1	GFE7503	ALL MODELS
13	TERMINAL	1	BORNECO1	ALL MODELS
14	WIRE PASS	1	PRETH03302M	ALL MODELS
15	SWITCH	10	COMROT	MODELS 8 SPITS
		7		MODELS 5 SPITS
		5		MODELS 3 SPITS
16	CHEST	10	PLASCOMCIR	MODELS 8 SPITS
		7		MODELS 5 SPITS
		5		MODELS 3 SPITS
18	SWITCH BOUTON	10	BOUCOM5214	MODELS 8 SPITS
		7		MODELS 5 SPITS
		5		MODELS 3 SPITS
19	BRASS RING FOR INDICATOR LIGHT	1	BVRL1216	ALL MODELS
20	INDICATOR LIGHT	1	VOYRCUL	ALL MODELS
21	FRONT RIGHT SIDE ELECTRIC	1	TABD8Mxxx	MODELS 8 SPITS
		1	TABD5Mxxx	MODELS 5 SPITS
		1	TABD2Mxxx	MODELS 3 SPITS
23	ROD FRONT RIGHT SIDE ELECTRIC	1	FERGF75C8FD	MODELS 8 SPITS
		1	FERGF75C5FD	MODELS 5 SPITS
		1	FERGF75C2FD	MODELS 3 SPITS

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
25	ROD RIGHT PANEL	1	FERGF75C8PD	MODELS 8 SPITS
		1	FERGF75C5PD	MODELS 5 SPITS
		1	FERGF75C2PD	MODELS 3 SPITS
27	COVER UP AND DOWN	1	GF750630-GF750631	MODELS 8 SPITS
		1	GF75043	MODELS 5 SPITS
		1	GF75023	MODELS 3 SPITS
28	HINGE	4	CHAGF	MODELS 8 SPITS
		2		ALL MODELS
29	HINGE JOINT	8	RAINEXC2	MODELS 8 SPITS
		4		ALL MODELS
30	GLASS DOOR	2	GL216B	1675.8
		2	GL215B	1375.8
		2	GL214B	975.8
		1	GL211B	1375.5
		1	GL210B	1375.2
		1	GL208B	975.5
		1	GL207B	975.2
31	KNOB FOR GLASS DOOR	2	BTU75045AD ou AC	MODELS 8 SPITS
		1	BTU75045AD ou AC	MODELS 3 - 5 SPITS

5.2.2. EXPLODED RIGHT SIDE



5.3 LEFT PART

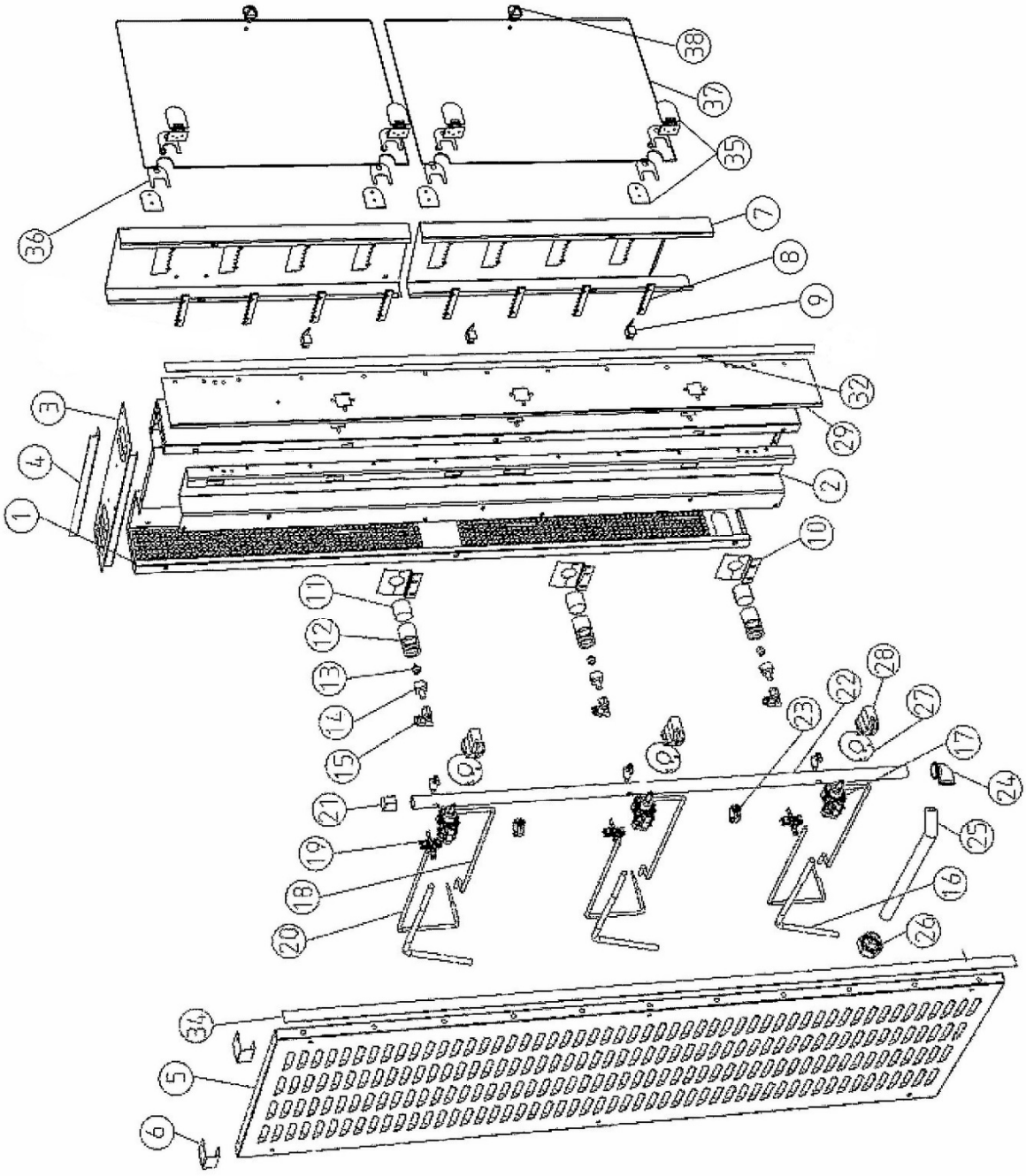
5.3.1. NOMENCLATURE

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
1	LEFT MOUNT	1	GF75004	MODELS 8 SPITS
		1	GF75012	MODELS 5 SPITS
		1	GF75022	MODELS 3 SPITS
2	TIGHTNER LEFT MOUNT	1	GF75066	MODELS 8 SPITS
		1	GF75046	MODELS 5 SPITS
		1	GF75026	MODELS 3 SPITS
3	UPPER PART LEFT MOUNT	1	GF75084	ALL MODELS
4	L LEFT MOUNT	1	GF75061	ALL MODELS
5	EXTERIOR PANEL LEFT	1	GF75175	MODELS 8 SPITS
		1	GF75181	MODELS 5 SPITS
		1	GF75187	MODELS 3 SPITS
6	STOP FOR EXTERIOR PANEL	4	GF75085	ALL MODELS
7	SPIT SUPPORT HIGH AND LOW	1	GF750640-GF750641	MODELS 8 SPITS
		1	GF75044	MODELS 5 SPITS
		1	GF75024	MODELS 3 SPITS
8	SUPPORT PLATE FOR SPIT BRASS	8	GF75SUPLAITBR	MODELS 8 SPITS
		5		MODELS 5 SPITS
		3		MODELS 3 SPITS
9	PILOT COVER	3	CACHVEILINT	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
10	VENTURIE COVE	3	GF005	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
11	AIR SLEEVE	3	BAGVEN	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
12	AIR INLET SLEEVE	3	VENECO	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
13	TAPERED THREAD INJECTOR	3	INJ400 (1)	1675.8
		3	INJ290 (1)	1375.8
		2		1375.5
		1		1375.2
		3	INJ250 / 240 / 165 (1)	975.8
		2		975.5
		1		975.2
14	INJECTOR HOLDER	3	PI6119A	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
15	ELBOW JOINT BRASS	3	RLC12SM	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
16	PIPE VALVE BURNER	3	TALU119750	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
17	GAS VALVE	3	ROBS22	MODELS 8 SPITS
		2		MODELS 5 SPITS

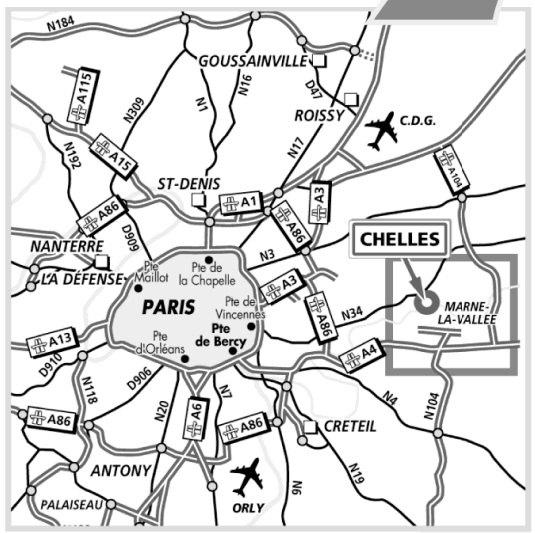
REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
		1		MODELS 3 SPITS
18	PIPE PILOT VALVE	3	TALU652	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
19	PILOT	3	V1092A	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
20	THERMOCOUPLE	3	THER600	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
21	TUBE STOPPER	1	BFF2027	ALL MODELS
22	GAS RAMP	1	RAMGF8BR	MODELS 8 SPITS
		1	RAMGF5BR	MODELS 5 SPITS
		1	RAMGF2BR	MODELS 3 SPITS
23	ATLAS COLLAR	3	COL26	ALL MODELS
24	BLACK CAST IRON ELBOW	1	COU90	ALL MODELS
25	NIPPLE ANGLED	1	MAM58322	ALL MODELS
26	CAST IRON JOINT	1	UFT2027	ALL MODELS
27	GAS VALVE CHEST	3	PLASMANGAZ	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
28	GAS KNOB	3	BOUROB5211	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
29	FRONT GAS EPOXY	1	TABG8Mxxx	MODELS 8 SPITS
		1	TABG5Mxxx	MODELS 5 SPITS
		1	TABG2Mxxx	MODELS 3 SPITS
32	ROD GAS FRONT	1	FERGF75C8FG	MODELS 8 SPITS
		1	FERGF75C5FG	MODELS 5 SPITS
		1	FERGF75C2FG	MODELS 3 SPITS
34	ROD LEFT PANEL	1	FERGF75C8PG	MODELS 8 SPITS
		1	FERGF75C5PG	MODELS 5 SPITS
		1	FERGF75C2PG	MODELS 3 SPITS
35	HINGE	4	CHAGF	MODELS 8 SPITS
		2		MODELS 5 and 3 SPITS
36	HINGE JOINT	8	RAINEX C2	MODELS 8 SPITS
		4		MODELS 5 and 3 SPITS
37	GLASS DOOR	2	GL216B	1675.8
		2	GL215B	1375.8
		2	GL214B	975.8
		1	GL211B	1375.5
		1	GL210B	1375.2
		1	GL208B	975.5
		1	GL207B	975.2
38	GLASS DOOR HANDLE	2	BTU75045AD ou AC	MODELS 8 SPITS
		1	BTU75045AD ou AC	MODELS 5 and 3 SPITS

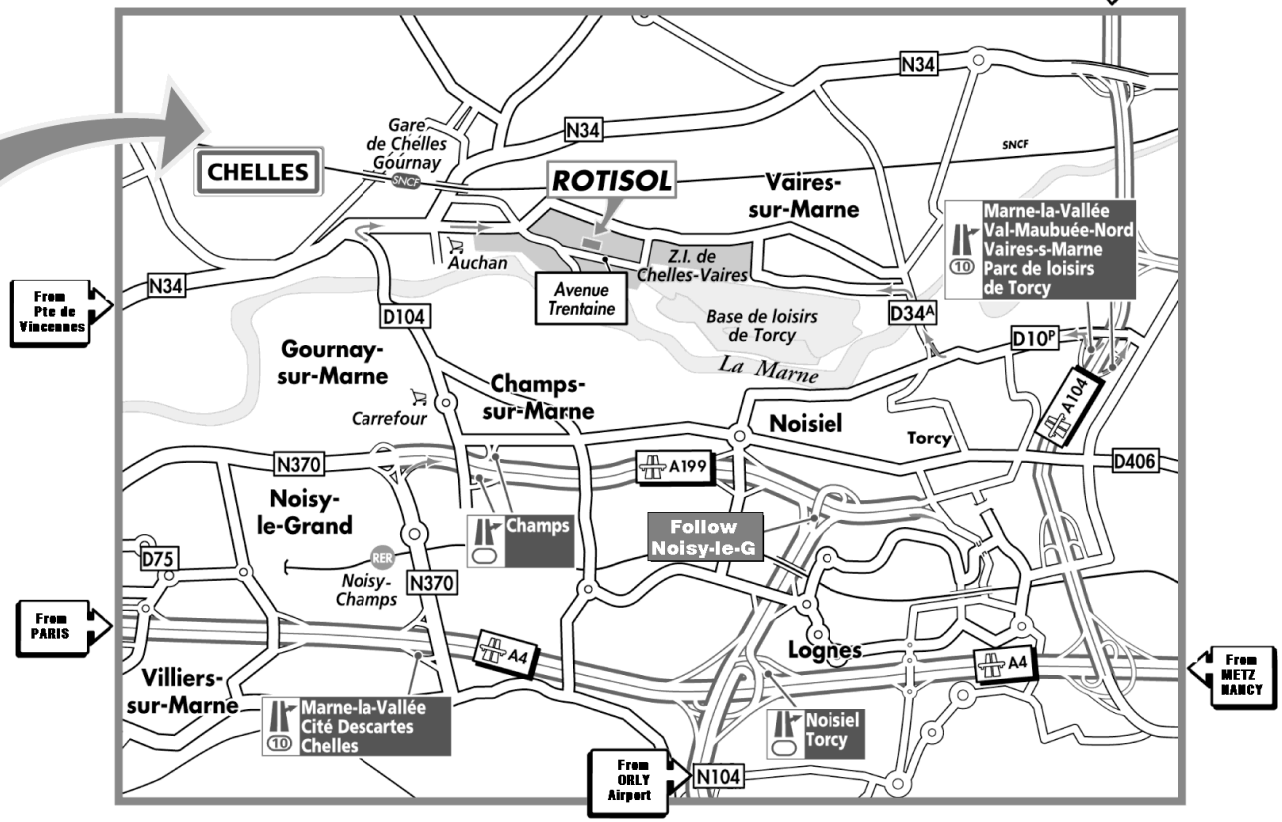
(1) See nature of gas

5.3.2. EXPLODED LEFT SIDE



ENTRANCE MAP





From Paris : join Porte de Bercy (Bercy gate), then motorway A4, direction Marne-la-Vallée / Metz / Nancy. Take the exit n° 10 Marne-la-Vallée / Cité Descartes / Chelles. Follow the N370 then on motorway A199, direction Champs-sur-Marne / Chelles. Take the first exit Champs (and follow the map).

Or : from Porte de Vincennes (Vincennes gate), follow the N34, direction Chelles (and follow the map).

Or : from Paris, take motorway A4 direction Marne-la-Vallée / Metz / Nancy, then follow la Francilienne A104 direction Marne-la-Vallée / Aéroport CDG / Lille. Take exit n° 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).

From Orly Airport : join the N7, direction Créteil to take motorway A86 direction Marne-la-Vallée. Then take motorway A4 direction Metz / Nancy and follow A104 La Francilienne, direction Marne-la-Vallée / Aéroport CDG / Lille. Take the exit n° 10 Marne-la-Vallée / Val Maubuée Nord /Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).

From Charles-de-Gaulle (CDG) Airport : join motorway A1, direction Paris, then follow A104 la Francilienne, direction Marne-la-Vallée. Take exit n° 10 Marne-la-Vallée/ Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).

From Metz / Nancy : join motorway A31 direction Paris, then follow A104 la Francilienne, direction Marne-la-Vallée / Val de Lagny / Lagny-sur-Marne. Take the exist n°10 Marne-la-Vallée/ Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).

From Paris by train : Gare de l'Est station, direction Meaux. Exist at Gare de Chelles / Gournay station (30 minutes).

Depuis Paris by RER : Haussmann / Saint-Lazare station, take RER E4 (EOLE), direction Chelles / Gournay. Exist at Chelles / Gournay RER station (20 minutes).

ROTISOL-EST Sp-z o.o.
ul. Przemysłowa 7c 11-700 MRĄGOWO POLAND
Tel. / fax : 0048 89 741 32 70 - Tel. : 0048 89 741 16 05
Tel. kom : 0048 0603 634 927
E-mail: info@rotisol.com.pl www.rotisol.pl

ROTISOL France, Inc
415 W. Walnut - St GARDENA, CA90248-USA
Toll free: 800 651 5969 Tél: (310) 671 7254 Fax: (310) 671 8171
E-mail: info@rotisolusa.com www.rotisolusa.com