



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

USERS MANUAL

(Last modification 26/07/2018)

**YOUR ROTISSORY MUST BE CONTROLLED AND VERIFIED EVERY YEAR
BY A GAS PROFESSIONAL**



Membre de la Chaîne des Rôtisseurs

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1. PRESENTATION OF THE UNIT

1.1. GENERAL

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

Référence	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-fire and 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 the device 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:

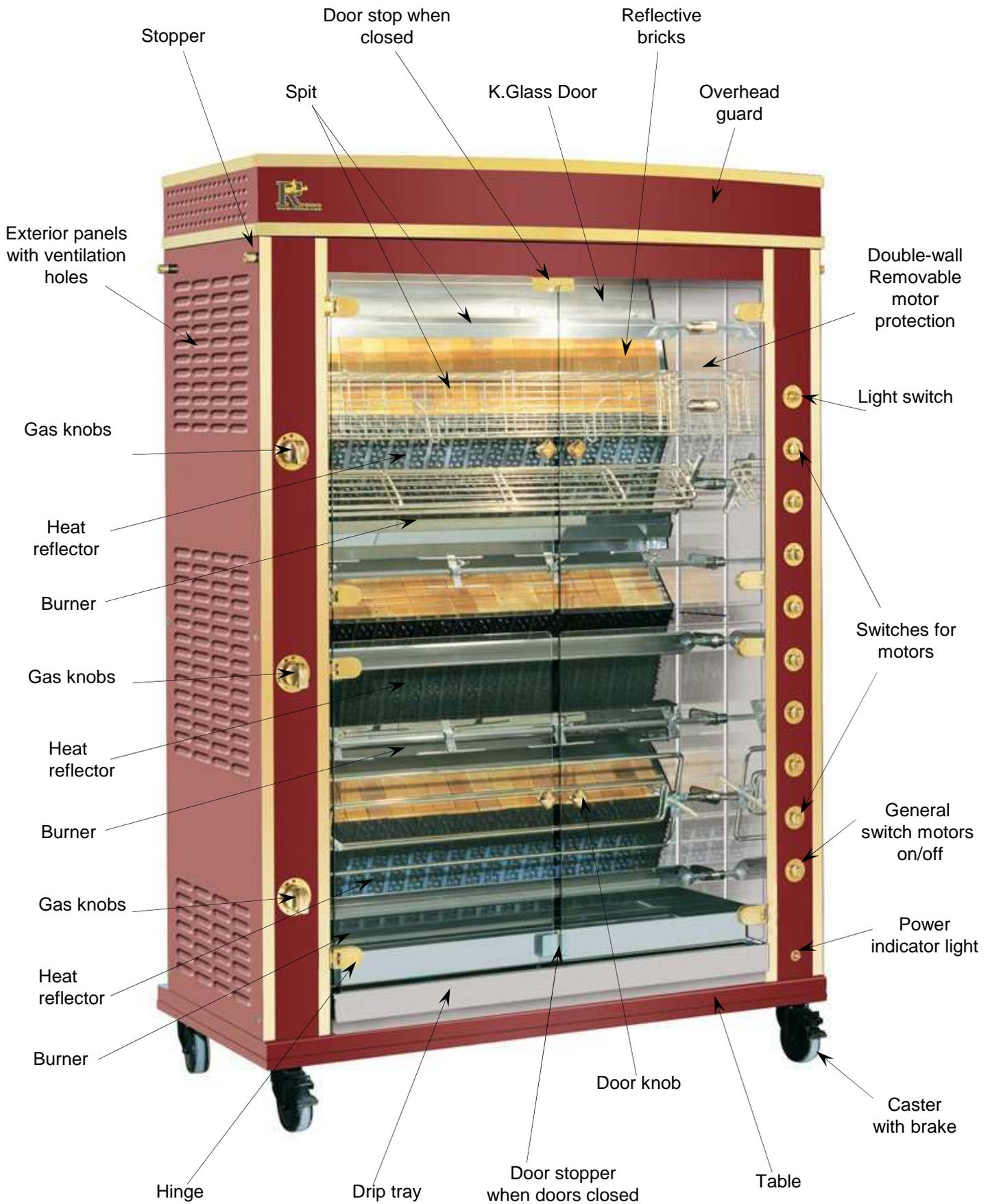
- incorrect use of the device
- non-compliance with standards
- incorrect installation
- non compliance with guidance on maintenance
- unauthorized modification
- installation of non-original spare parts
- installation and use of the rotisserie different than those provided by the manufacturer

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

1.2. TRADEMARK, MODEL, REFERENCE

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

1.3. ROTISSERIE GRANDES FLAMMES 1375.8MG



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1.4. CONCEPTION

- Black enamel + stainless steel for standard version.
- Black enamel + brass or chrome trim for luxe version.
- 8, 5, 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 975.8MG, 975.5MG and 975.2MG
12 Kg in a rotisserie 1375.8MG, 1375.5MG and 1375.2MG
16 Kg in a rotisserie 1675.8MG
- 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.
- Do not cover the hearth plate (on the top of the rotisserie).



- 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.

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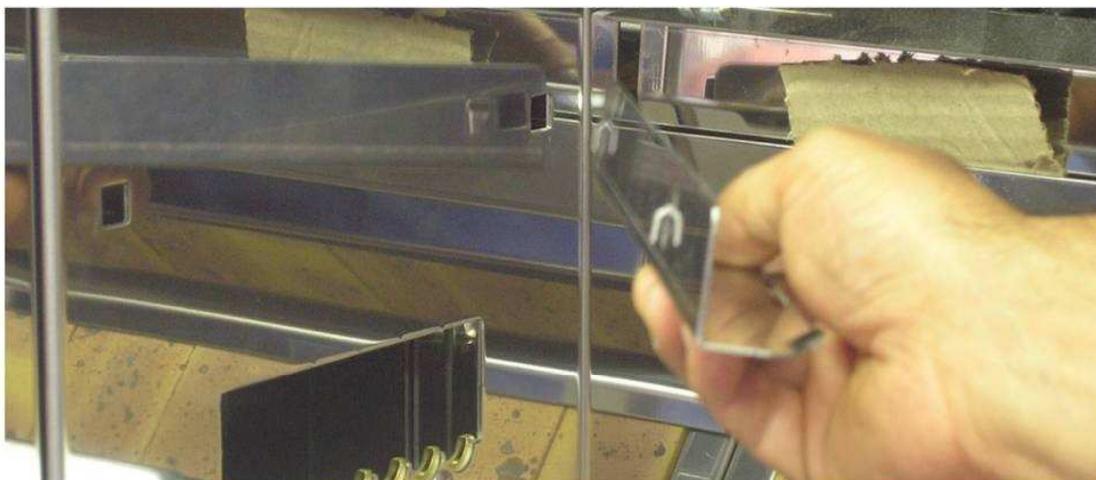
- Move a little tray to clear the drain to the outside.



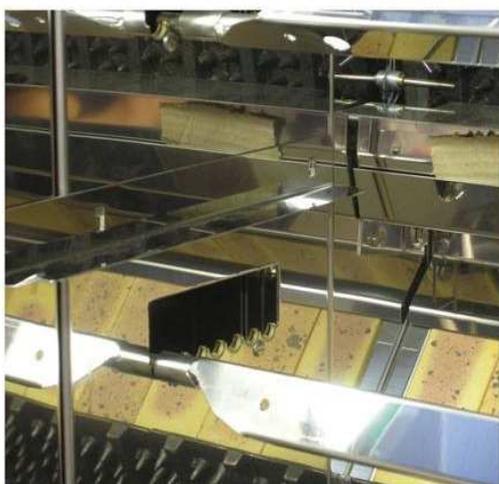
- Put a tray on top and remove the drain plug.
- Clean the tray and place it in the rotisserie.

Rotisol IMPLEMENTATION THROUGH TRAY

- Open the glass doors



- 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.



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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.

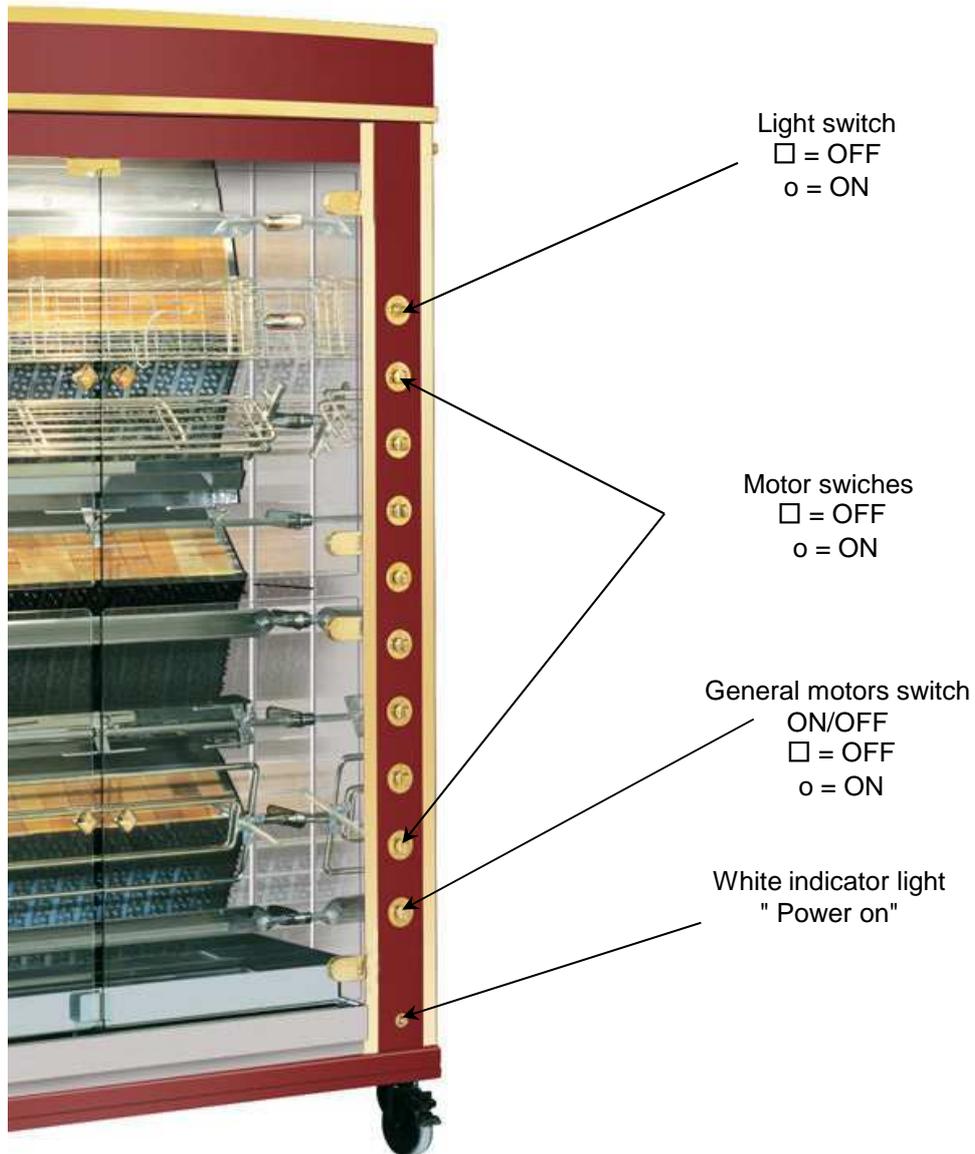


- Slide the deflector into two "U" from the top of the rotisserie ...



- ... and push until it stops.

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" (voir 2.1.3. ci-dessous).
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 stop the rotation of all spits 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.



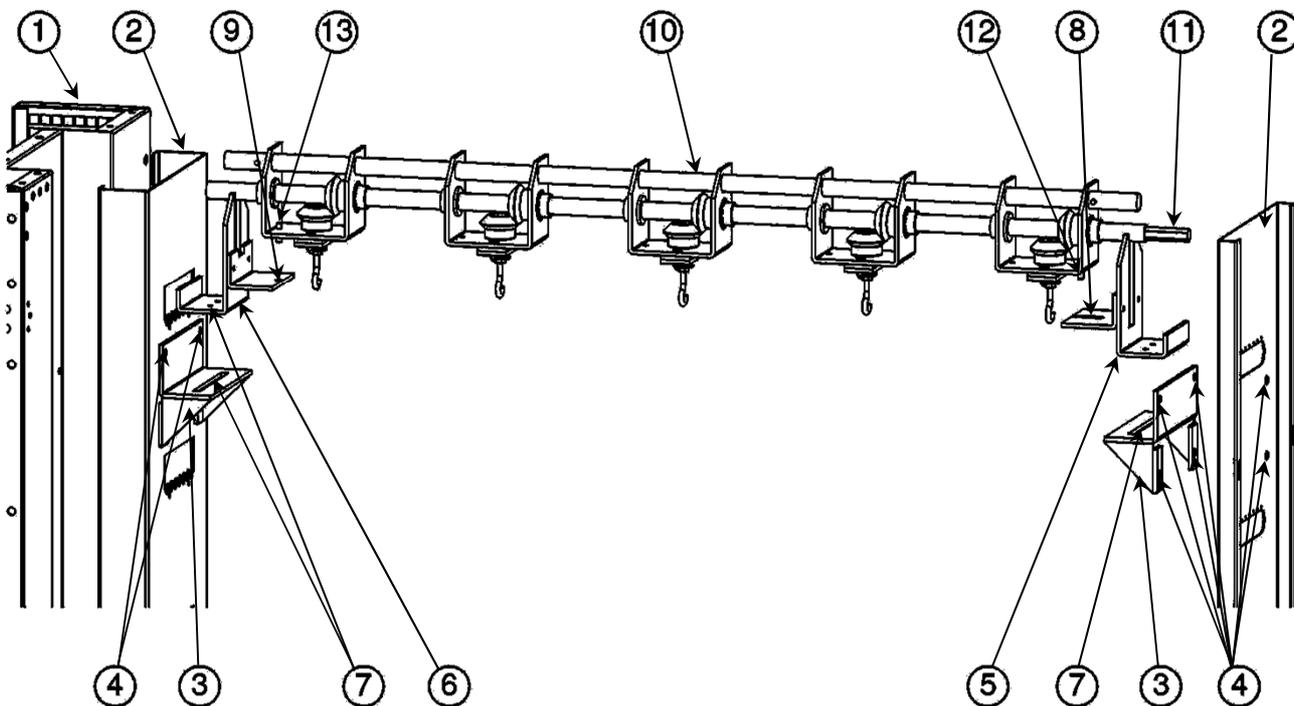
- To turn off the burner, press and turn to position pilot light.



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

2.2. INSTALLING AND REMOVING THE VERTICAL SPIT SYSTEME

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 anddt 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 Ø10 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.

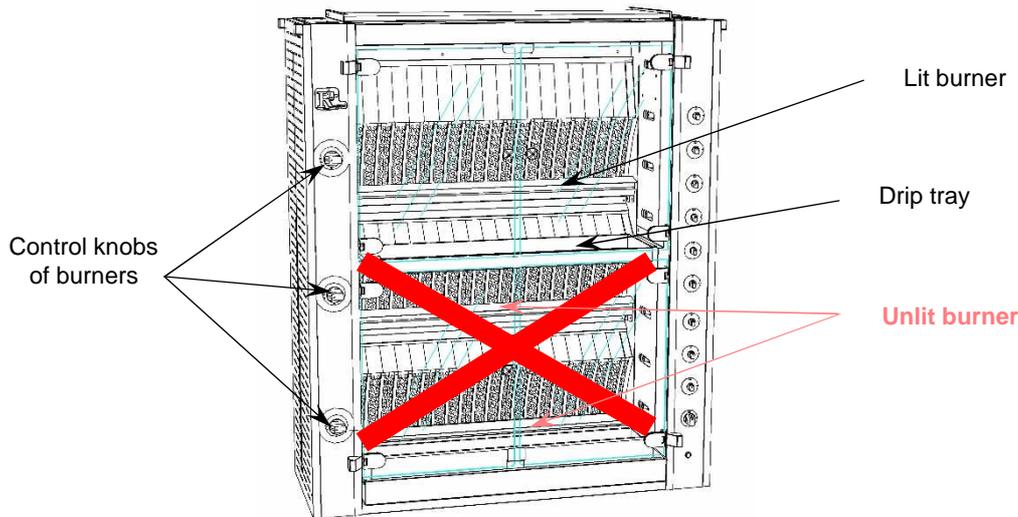
2.3. RECOMMANDATIONS

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).*
- *Unplug the rotisserie before any intervention*

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 depth of spits using the spit movers, to put the spit closer or further away from the burner. You can even do it when Kglass doors are closed.

3. CLEANING-UPKEEP

Caution: Do not use a jet or a bucket of water to clean the rotisserie
Any intervention on the gas part, must be done by a professional.

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 MONTHS BY A QUALIFIED INSTALLER

Verify and monitor the cleanliness of all INJECTOR / VENTURI.
Lubricate the drive motors
For best service, we recommend periodic maintenance.

3.5. YOUR ROTISSORY MUST BE CONTROLLED AND VERIFIED EVERY YEAR BY A GAS PROFESSIONAL

3.6. PIECES NEED TO BE REPLACED POSSIBLE

Glasses, halogen lamps, switchches, 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 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.

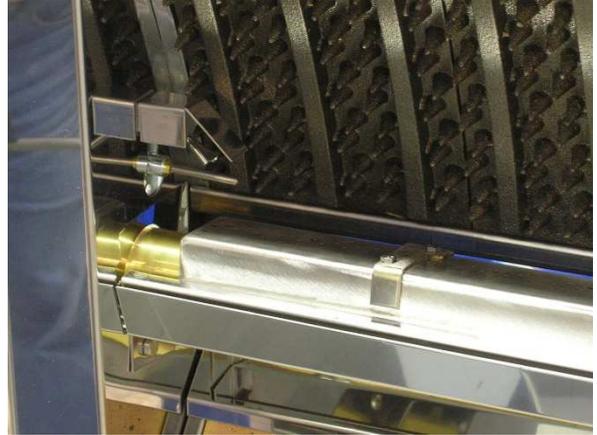


- Remove the burner cover.

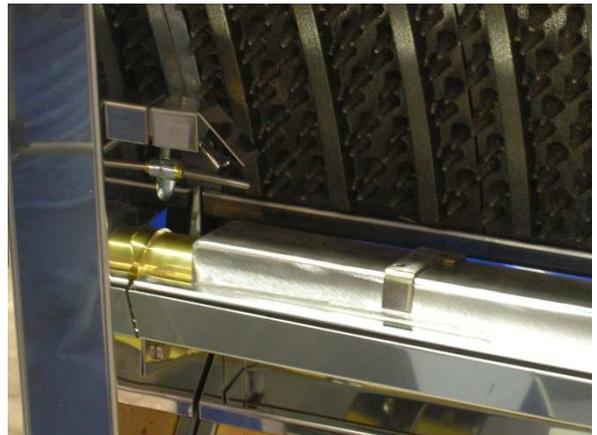
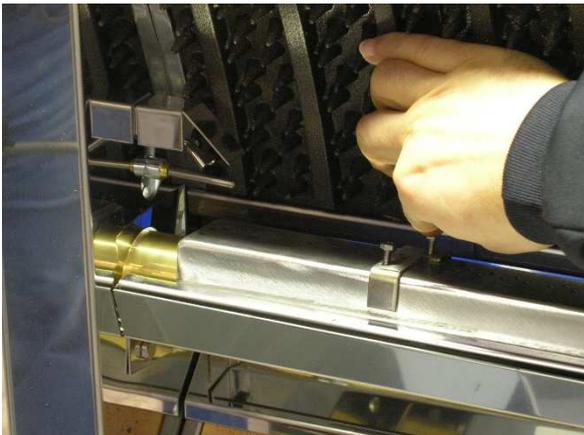


- Do the same as for other cover-burner.
- To replace the burner cover, position the lower part "T" of it between the burner and its support.

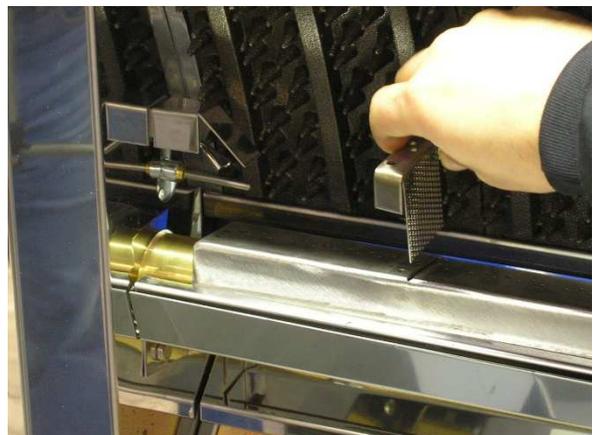
- Close the stop valve of the gas supply and vacuum gas inside the rotisserie to drain the burners.
- Remove the cover burner.



- 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.

- Put the two hinges that match the glass to replace in position "open glass".



- Unscrew the two countersunk screws from the front of each hinge with one allen wrench or BTR 4mm hex.
- Remove the front hinges, as well as the remnants of glass with protective gloves, and two joints, front and rear used.
- Put a new gasket on the back of each hinge.
- Mount the new glass, being careful that the sticker on it is positioned towards the inside of the rotisserie.



- Put another new gasket at each hinge.
- Replace the front hinges and tighten screws with countersunk heads.
- Peel off the label of the glass.
- Retrieve the handle with screw joints and then back on the new glass.



LAMP REPLACEMENT HALOGEN

- Turn off the power
- Loosen the screws holding the hatch on top of the rôtisserie
- Remove the old halogen lamp and put the new without touching with fingers
- Replace the hatch and the screw
- Reconnect the rotisserie



4. CHECKING OF THE GOODS

The product travels at the risk of the buyer. He should check the good condition.

On receiving the goods, one should proceed as follows:

Check in the presence of the driver deliveryman, and quantity of the goods. If there are any abnormalities call your insurance company to make a claim or make a claim directly with the transport company.

5. GARANTEE

Rotisol guarantee for a period of 12 months from the invoice date to the specification by Rotisol manufacturing.

In case of manufacturing defect, the procedure for exchange or repair of products recognized as defective.

The exchange of parts under warranty requires the buyer to provide a copy of the original invoice of the goods. The cost and risks of transportation, the cost of dismantling, reassembling, spare parts and repair costs on site (staff, accommodation and equipment) are the responsibility of the buyer.

The warranty does not cover defects that come from the non-compliance of the installation, the product (improper installation, connection error, overvoltage, lightning, ect...), and incorrectly used modification or intervention by the purchaser or a third party.

Are excluded from the benefit of the guarantee the following items: mirrors, glass, quartz halogen lamps, granite, light bulbs, gaskets. We advise our clients to take out insurance « broken windows ».

To obtain warranty, all defective parts must be returned to 8 days. The parts under warranty are sent out at costs to the customer and are reimbursed upon receipt of defective parts, after inspection in our workshops.

Products replaced under warranty are guaranteed themselves for the remaining term to run under the original warranty.

Past 12 month warranty, all new parts replaced or shipped, pay the postage

or labor force and displacement and will be guaranteed three months from the date of invoice.

In case of dispute the customer will be required to provide the original invoice, the absence of this document will void the warranty.

Any technical assistance from Rotisol will be bill to the customer.

COOKING TIME

PRODUCTS	Cooking time	Temperature In °C
CHICKEN 1.3 KG 1.5 KG	1H	220°
Sparerib's 250 G cooked	30mm	220°
Mice lamb cooked	30mm	220°
knuckle's 600 G cooked	45mm	220°
Jarreton cooked	45mm	220°
Roast pork cooked	45mm	220°
Cooked pork	45mm	220°
Spareribs cooked	45mm	220°
Brisket cooked	1H	220°
Boiled knuckle	45mm	220°
Ham cooked on a spit	45mm	220°
Preheating	15mm	220°

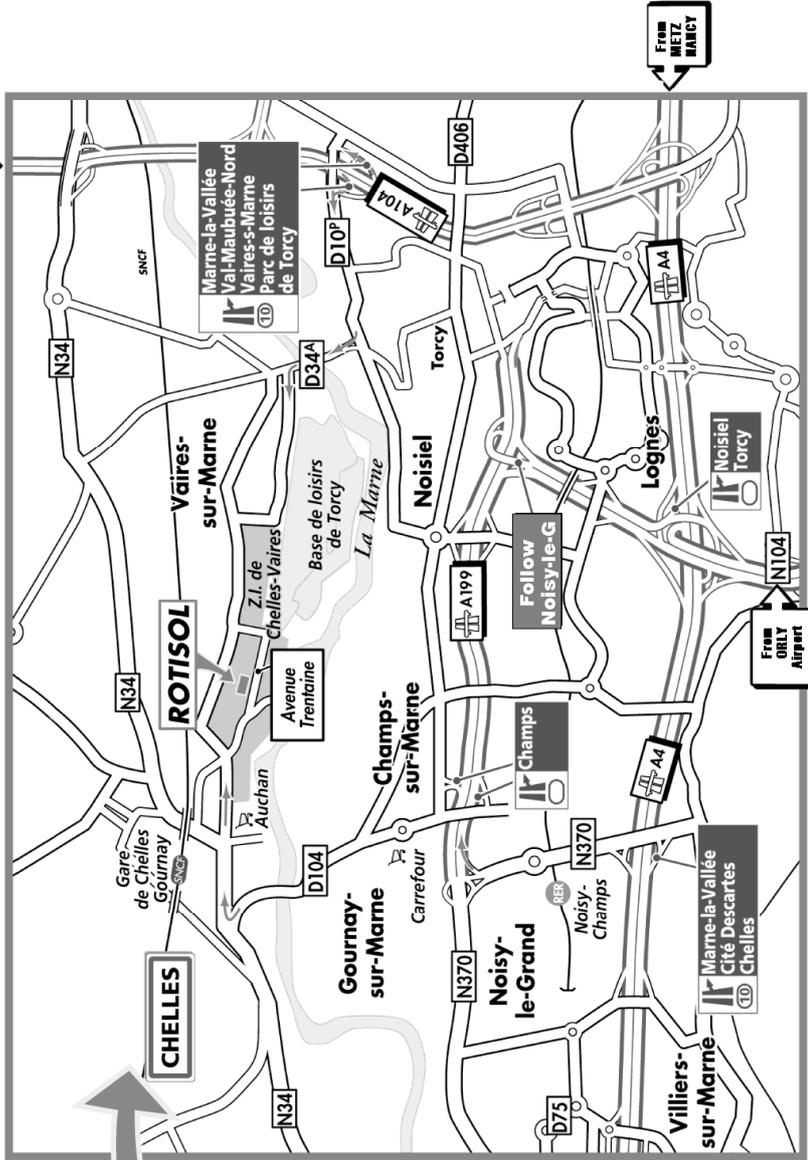
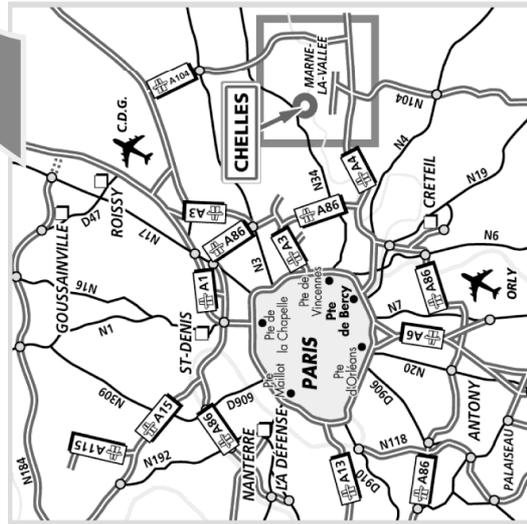
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ENTRANCE MAP



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