



GAS ROTISSERIE

GRANDES FLAMMES OLYMPIA RANGE

**Ref.: 1375-6OLG 975-6OLG
1375-4OLG 975-4OLG
975-2OLG**

TYPE A

**EC TYPE EXAMINATION CERTIFICATE
N° 1312BP4105**

USERS MANUAL

(last modification 26/07/2018)



Membre de la Chaîne des Rôtisseurs

1. TECHNICAL SPECIFICATIONS OF THE DEVICE

1.1. GENERAL

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

Reference	Lenght (mm)	depth (mm)	Height (mm)	weight (kg)	Gas power (kw)	Electrical power (kw)
1375-6OLG	1365	712	1988	415	45	0,74
975-6OLG	965	712	1988	325	30	0,59
1375-4OLG	1365	702	1360	250	30	0,62
975-4OLG	965	702	1360	200	20	0,47
975-2OLG	965	702	980	140	10	0,35

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

The company is not liable for damages if:

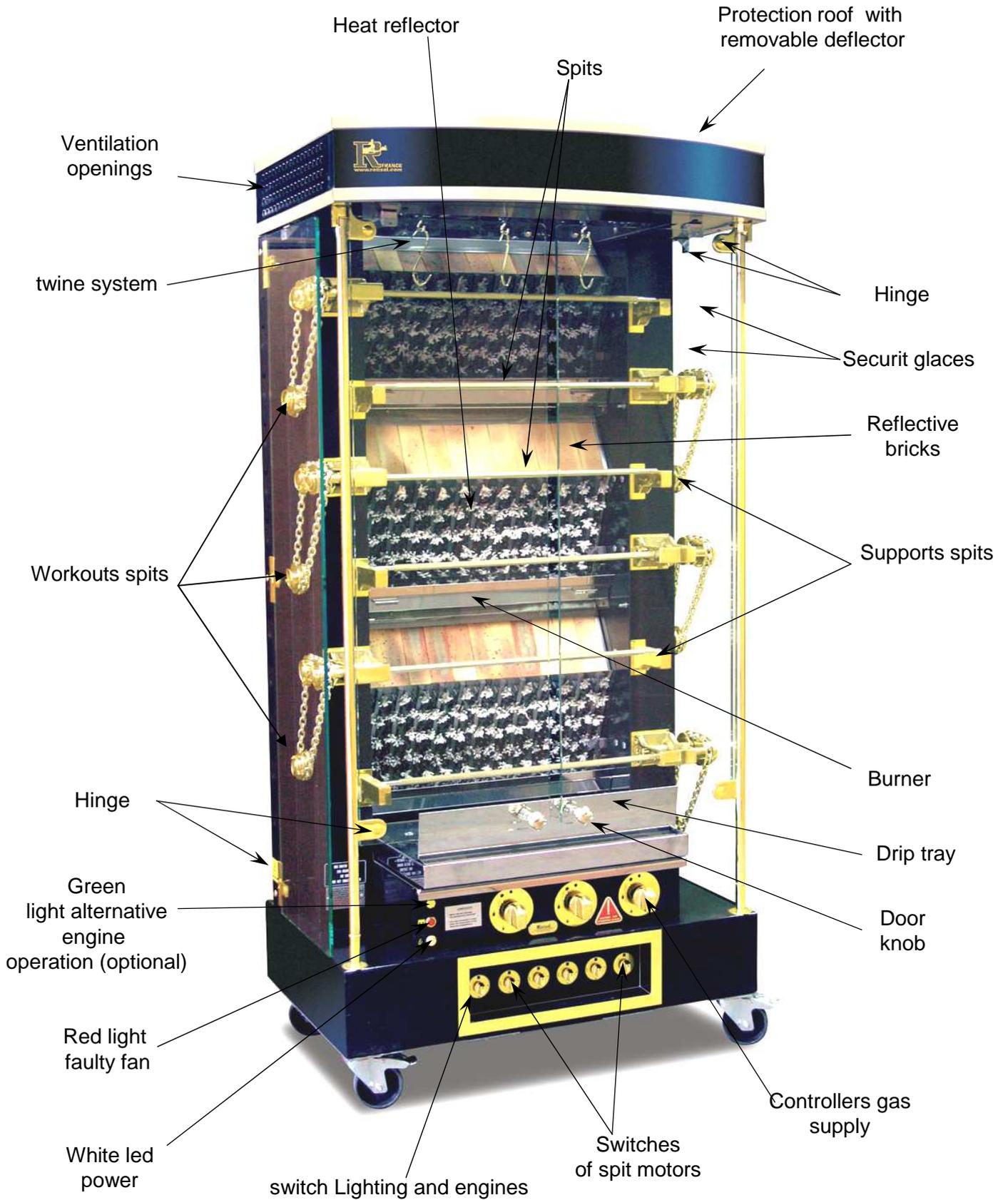
- improper use of the device
- non-compliance with standards
- incorrect installation
- non compliance with guidance on maintenance
- unauthorized modification
- installation of non-original spare parts
- installation and use of the rotisserie different than those provided by the mnufacturer

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

1.2. BRAND, MODEL, TYPE, REFERENCE

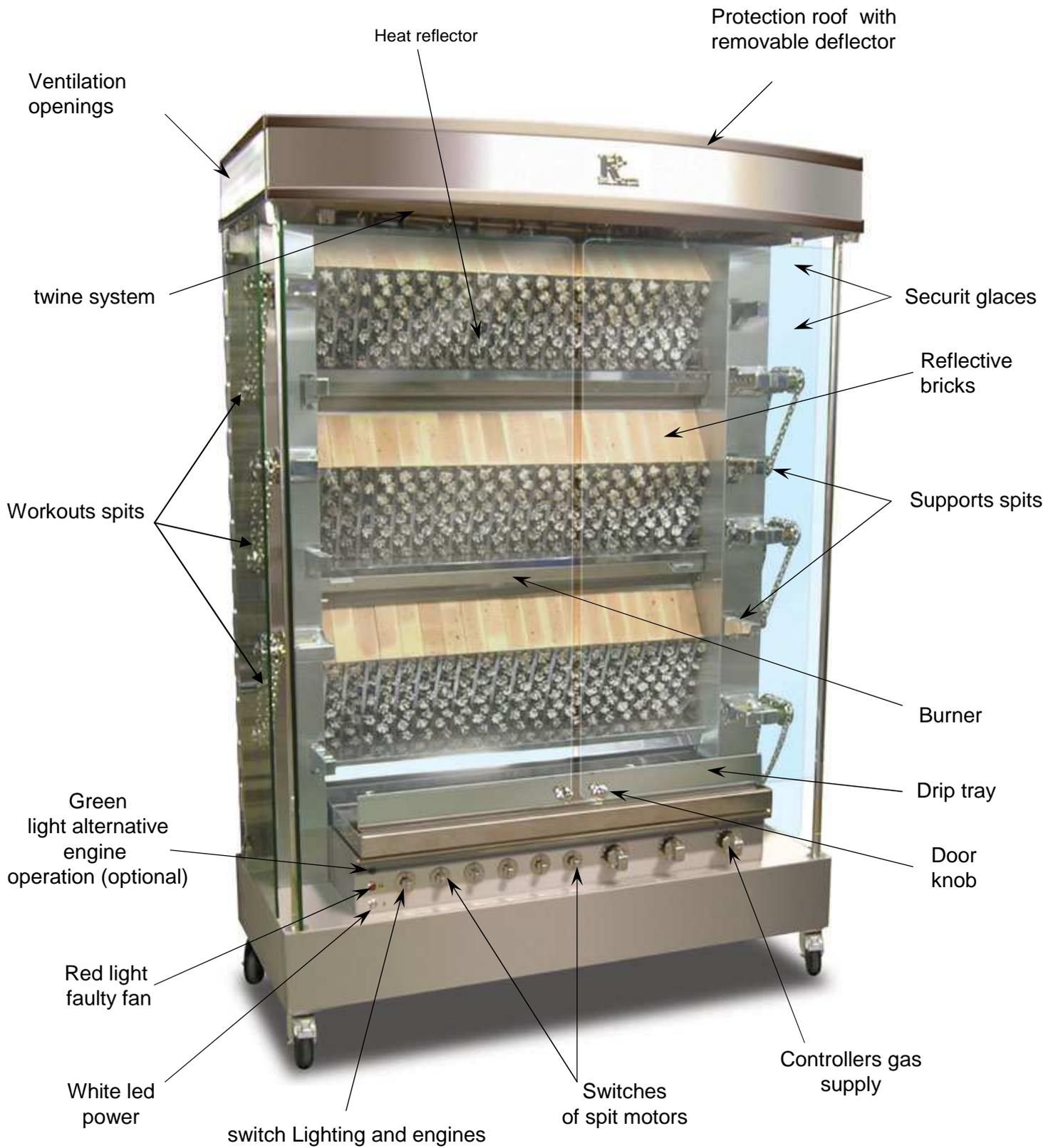
Rôtisseries **ROTISOL**, model « **Grandes Flammes Olympia** », reference: **1375-6OLG, 975-6OLG, 1375-4OLG, 975-4OLG et 975-2OLG.**

1.3. ROTISSERIE GRANDES FLAMMES OLYMPIA 975-60LG



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1.4. ROTISSERIE GRANDES FLAMMES OLYMPIA 1375-60LG



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1.5. DESIGN

- Version Email luxury fittings + black brass or stainless steel.
- 6, 4, or 2 pins can be used in two different positions with drive chains and pulleys.
- 1 system built twine.
- 1 individual motor for each spindle and ventilated for the system string.
- 1 red light safety of cooling fans engine.
- Burners stainless steel protected by a removable stainless steel dish.
- Recovery of heat in cast iron (pin plates) and decorative bricks.
- Safety gas lights and thermocouples.
- Gas supply valve with 3 temperature.
- Gas and electrical switches Lever Solid Brass.
- Protective Glass Securit with stop and stop spits opening and locking the closures.
- Lighting by halogen lamps inside.
- Juice trays equipped with a drain plug.
- Roof protection with ventilation openings.
- Removable baffle vents at the top for exhaust outlet and fats.
- Frame with 4 swivel casters, 2 with brakes to 6-pin models.

1.6. ACCESSORIES - OPTIONS

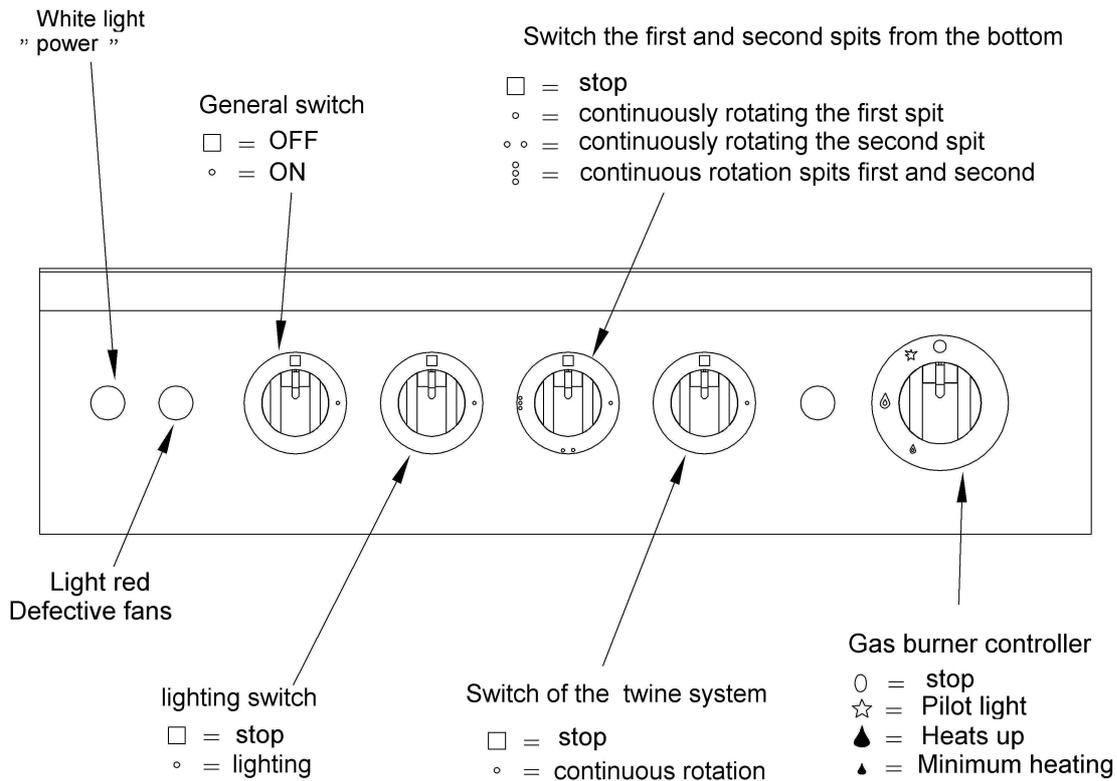
- Email specific color.
- Engine alternative for cooking rotating AC or DC with green.
- Bases or heated storage with doors or drawers for models 2 or 4 pin
- Flexible connection Tubogaz 36/123 - 20/27.
Quick Connect NNFD 36/124.
- Pin number (pin cuissonpics, poultry wire, etc ...).
- Dropout pins, torch lighter.
- ETHICS raised for storage of meat in drip tray.

2. STARTUP - USE

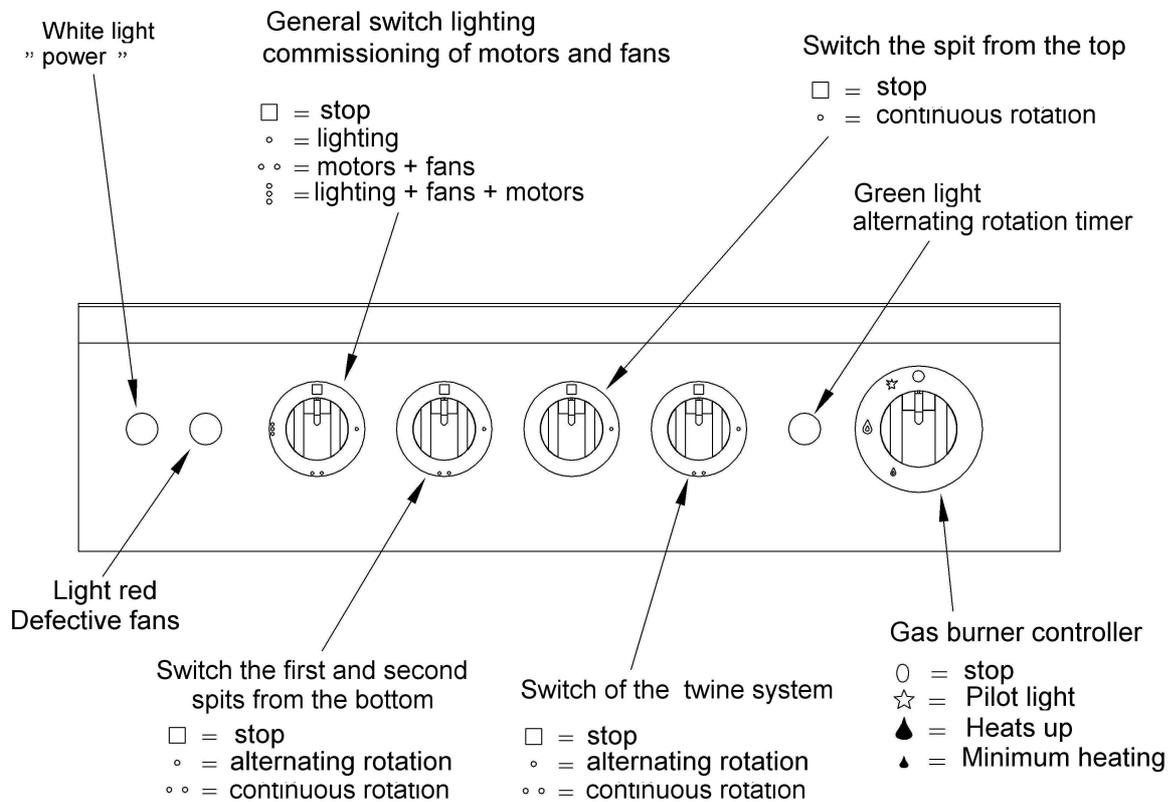
- The unit should not be installed close to the steam, grease (fryer, ...), projections water, high temperatures or other adverse condition.
- The rotisserie should be used by qualified personnel.
- Put water in the pan juices to about 1.5 cm. **There must always have water in the tray.**
- In the case of using a drip tray intermediate, it is also imperative to water in it, about 1.5 cm. **Similarly, there must always have water in the tray.**
- To avoid the fat and projections for the proper operation of the device, the doors must be closed.
- On your burners 15 minutes before cooking so that the pins very redden.
- It is recommended to bring gloves, an apron and a cap when using the rotisserie.
- The maximum load of a spit must not exceed is:
6 kg for a rotisserie 975-6OLG, 975-4OLG et 975-2OLG
12 kg for a rotisserie 1375-6OLG, 1375-6OLG
- Plug in your chicken and set the spits inside the rotisserie:
first present the hex end of the spindle drive in the support side string, and then ask the cylindrical end of the spit opposite to the substrate.
- The red light means that the engines are not broken in this case to use your dealer
- The opening of a front door or side stops the rotation of the spits.
- The green LED indicates that the engines are stopped for about 20 seconds (factory preset time delay) in the case of the alternative engine option.

2.1. FUNCTION OF CONTROLS

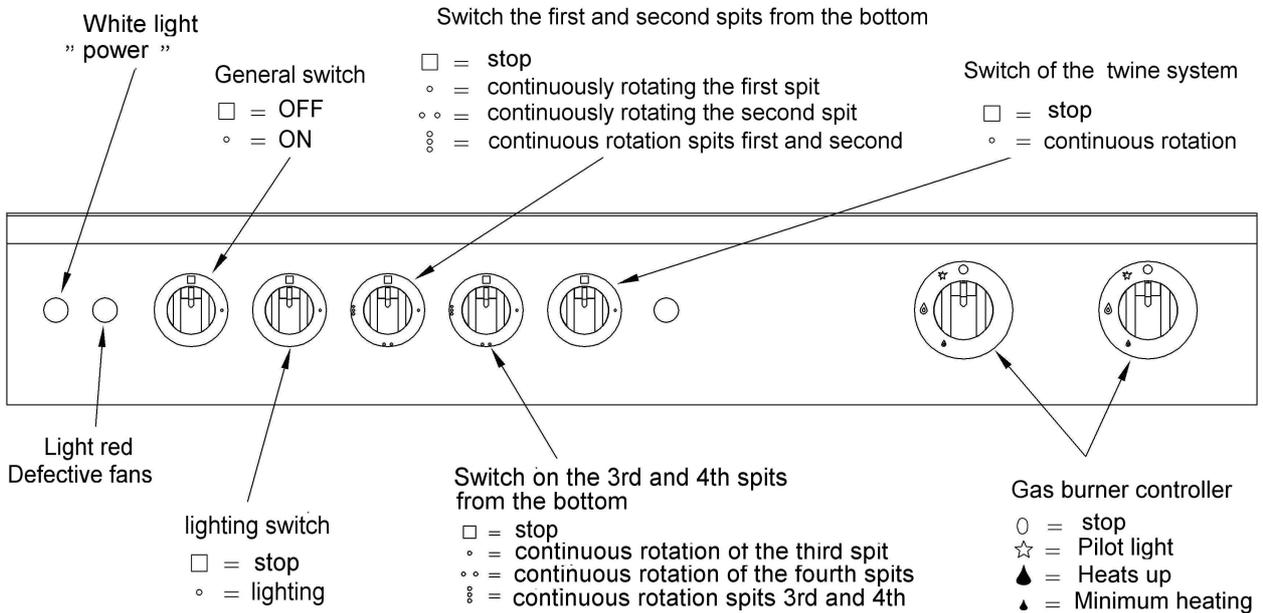
2.1.1. MODEL 975-2OLG



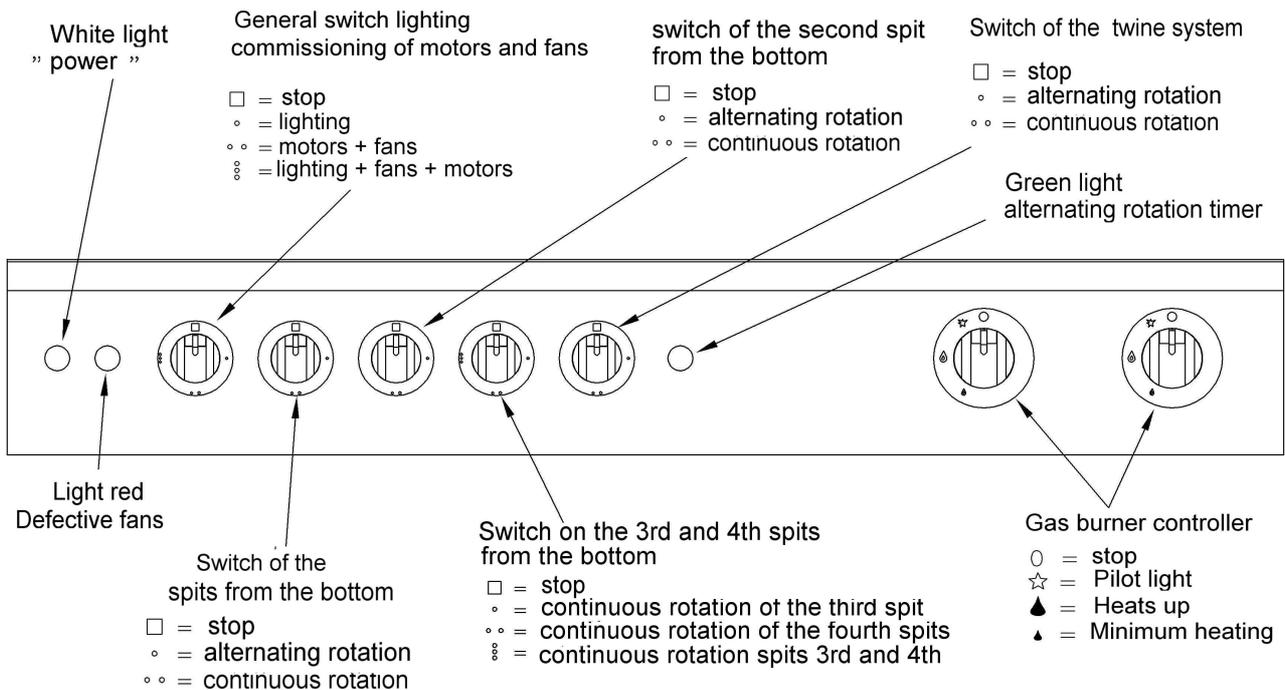
2.1.2. MODELE 975-2OLG WITH ALTERNATIVE ENGINE OPTIONS



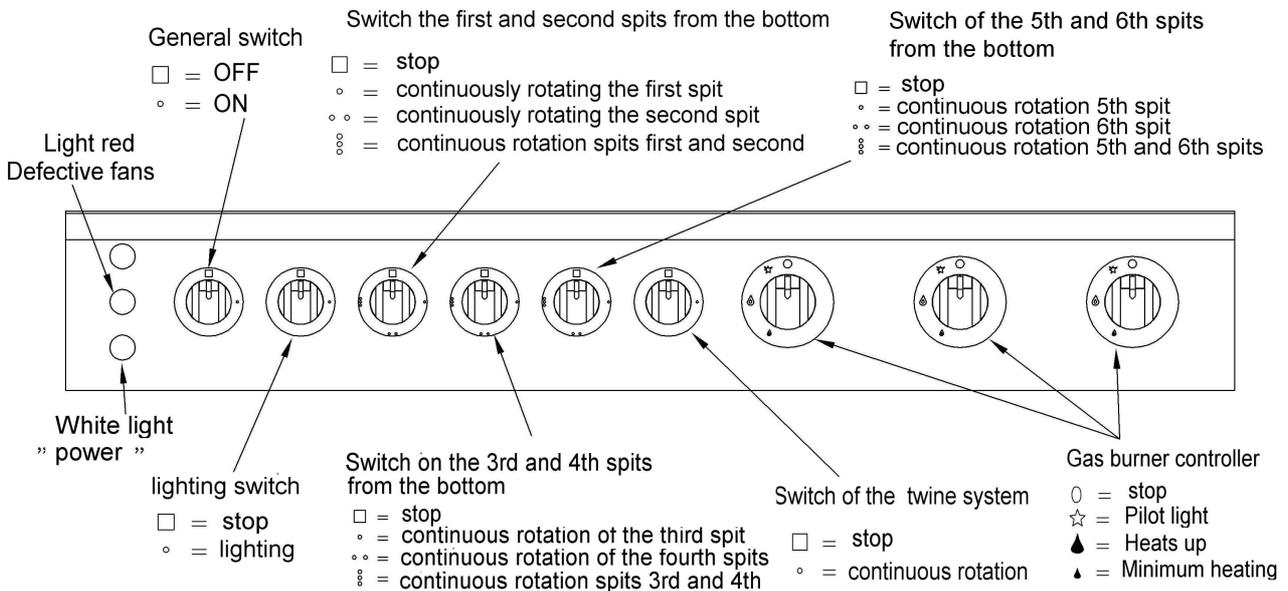
2.1.3. MODEL 975-40LG AND 1375-40LG



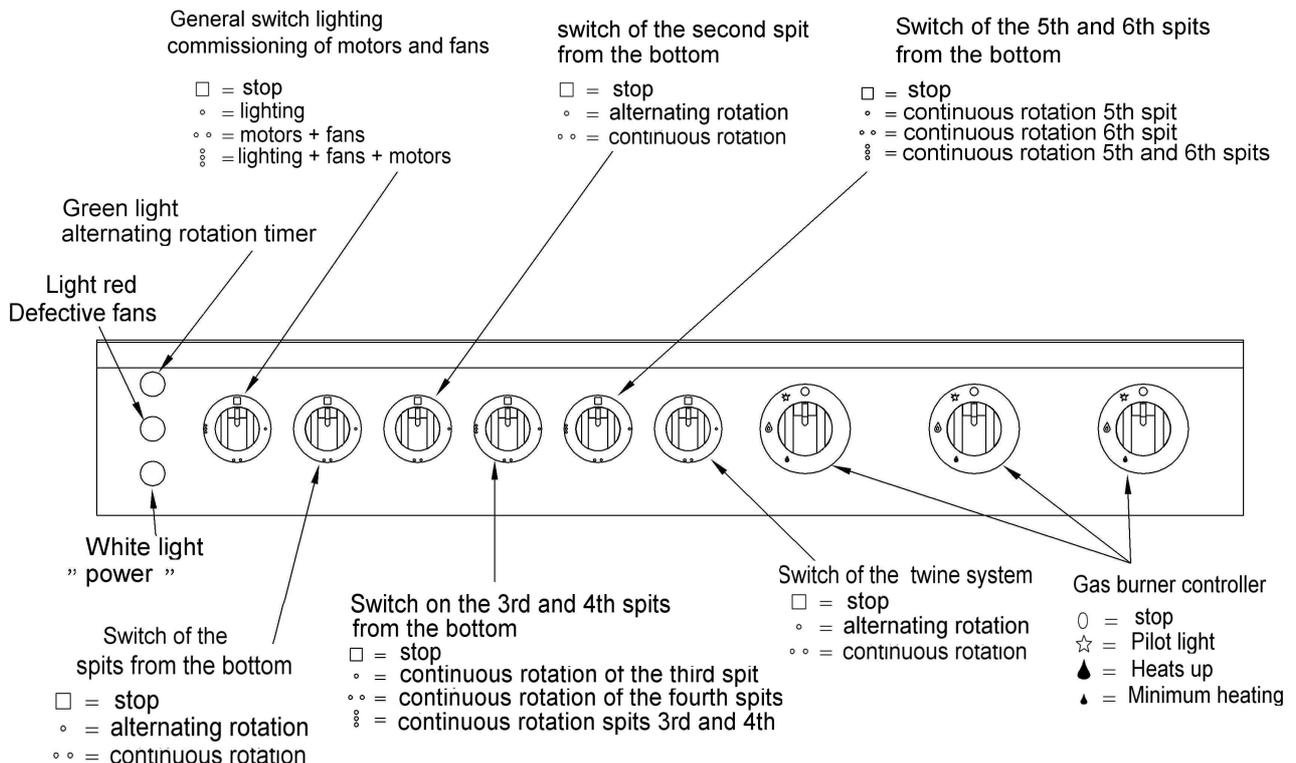
2.1.4. MODEL 975-40LG AND 1375-40LG WITH ALTERNATIVE ENGINE OPTIONS



2.1.5. MODEL 975-60LG AND 1375-60LG



2.1.6. MODELE 975-60LG AND 1375-60LG WITH ALTERNATIVE ENGINE OPTIONS



2.2. OPERATING INSTRUCTIONS

1. Check the connection of the power supply to the rotisserie on the sector.
2. Check the gas connection (gas shut-off valve).
3. Check if the machine is turned on, white light on.
4. Turn the switch to position "1", "2" or "3" (see previous pages).
5. Turn the light switch to position "1" (see previous pages).
6. Turn the burners like "radiant" (see 2 3.. Below).
7. To rotate a spindle to the corresponding switch to position "1", "2" or "3" (see previous pages)
8. To stop the rotation of a spindle to the corresponding switch in position "0".
9. Turn off the lights by putting the switch in position "0".
10. To stop the rotisserie, place the switch in position "0".
11. Close gas shut-off valve.

2.3. LIGHTING THE BURNERS

- Purge possibly by pressing the lever a few moments in pilot position « ☆ » (figure 2).
- Turn and press the lever pilot position « ☆ » and turn the pilot with a flame torch lighter use (Figure 2).
Maintain pressure until the moment it will remain lit.
- For light the burner, turn the knob in position heater maximum « ① » (Figure 3).
- Eventually turn the handle in position minimum heating « ② » (Figure 4).
- To turn off the burner, put the lever in the pilot position « ☆ » (Figure 2).
- To turn off the burner, put the lever in the off position « O » (Figure 1).

FIGURE 1

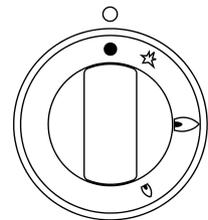


FIGURE 2

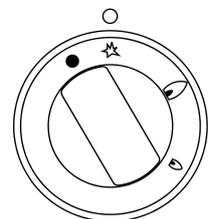


FIGURE 3

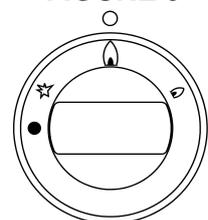
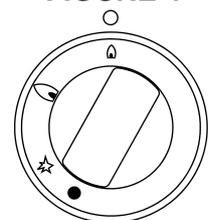


FIGURE 4



2.4. RECOMMENDATIONS

2.4.1. WHAT TO DO

- *Always put water in the drip tray about 5/8 inches.*
- *Use heat resistant gloves to skewer and withdrawable*
- *Clean the burners regularly.*
- *The flow of combustion and ventilation air must be easy and unobstructed.*
- *Clean glaces, baffles and interior panels each day with a detergent non-abrasive.*
- *Glasses protection are expensive, do not forget to ensure (they are not guaranteed).*
- *Unplug the rotisserie before any intervention.*

2.4.2. WHAT NOT TO DO

- *Never overwhelmed grease drip tray . Emptied regularly. The grease could ignite*
- *Never use a tray drip with a burner lit below. The temperature is too high and the fat could catch fire.Place it below the first burner lit at a safe distance.*
- *Do not touch lamp "HALOGEN" with your fingers.*
- *Do not handle the adjustment screws of the reduced flow and slowed down (see instructionsparagraphescorrespondants installers) these adjustments have been made and sealed once and for all in the factory)*
- *Never leave combustible material within 70 centimeters from the front panel.*
- *Do not cover the hearth plate (on the top of the rotisserie).*

2.5. COOKING TIPS

The cooking time varies depending on the size of your chicken 45 to 60 minutes.

You can, after cooking, let it run your spits provided to turn off the burners.

You can adjust the distance of your spits with respect to the burners through the dropouts,

This same glasses closed.

3. CLEANING - MAINTENANCE

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. DAILY

It is very important that your rotisserie is cleaned after each use. Soak spindles, spindle peaks and tray drip for easier cleaning.

External glazed panels should be cleaned with a non-abrasive detergent (see MEGACLEAN ALL) and glaces (see MEGACLEAN window).

3.2. EVERY MONTH

Clean burners

3.3. EVERY 4 MONTHS

Using a brush apply the MEGACLEAN PIN on the spindle drive side engine (chain side) into your rotisserie The run for 15 to 20 minutes and rinse lightly with clear water and wipe dry.

3.4. EVERY 6 MONTHS

Verify and monitor the cleanliness of all INJECTOR / VENTURI.

Lubricate the drive motors

FOR A BETTER SERVICE, YOU ARE ADVISED AN INTERVIEW
TIME TO BE PERFORMED BY A QUALIFIED INSTALLER.

3.5. PIECES NEED TO BE REPLACED POSSIBLE

Glaces, halogen lamps, switches, pilot lights, thermocouples and motors can be replaced during the lifetime of the device.

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. GUARANTEE

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	30mn	220°
Mice lamb cooked	30mn	220°
knuckle's 600 G cooked	45mn	220°
Jarreton cooked	45mn	220°
Roast pork cooked	45mn	220°
Cooked pork	45mn	220°
Spareribs cooked	45mn	220°
Brisket cooked	1H	220°
Boiled knuckle	45mn	220°
Ham cooked on a spit	45mn	220°
Preheating	15mn	220°

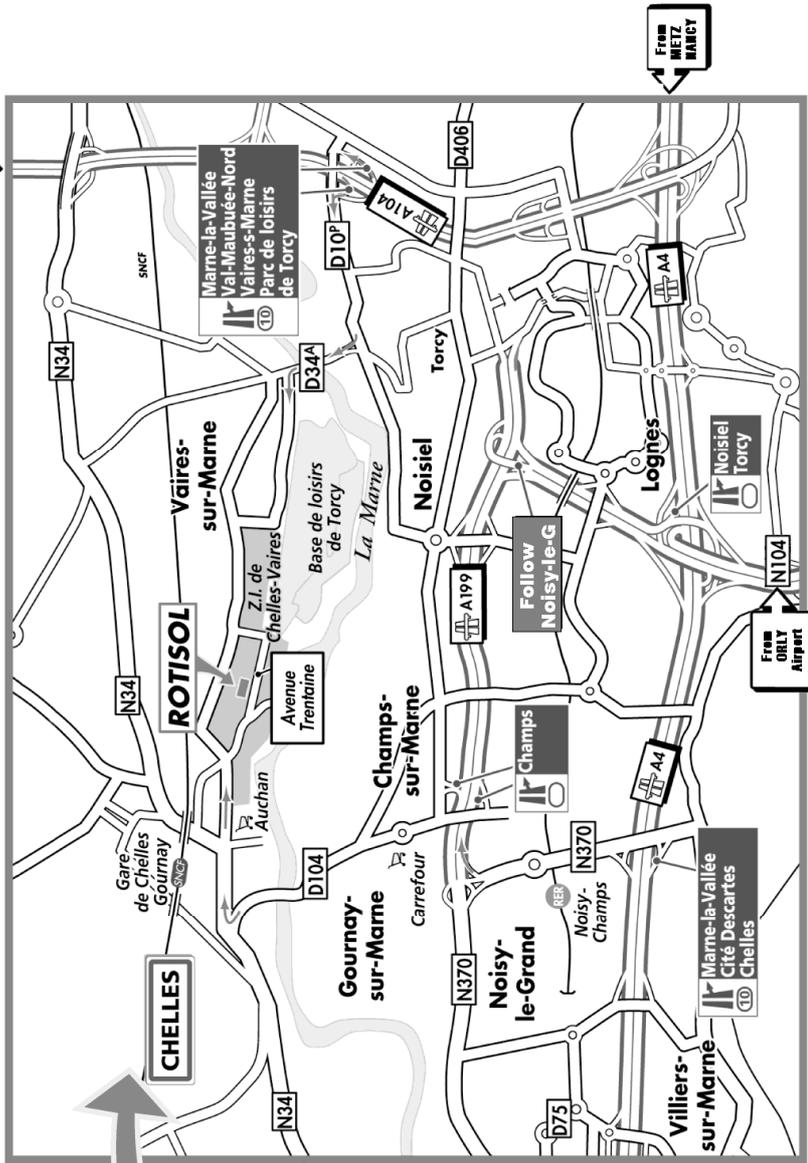
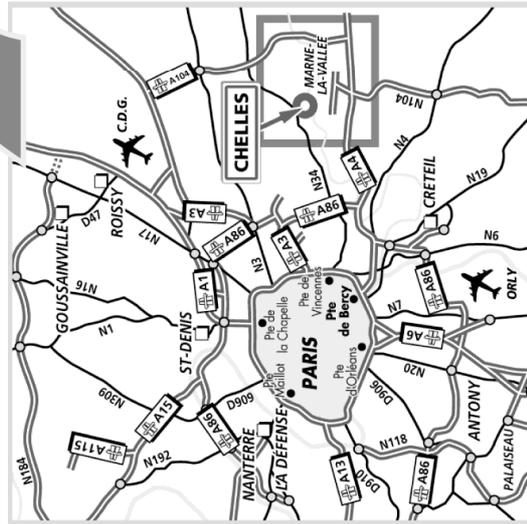
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 E-mail: info@rotisolusa.com www.rotisolusa.com

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).