



FORCED AIR ROTISSERIE OVEN WITH BASKETS

Ref.: 8.760_ 8.560_ 5.560

Manual Cleaning
Steam Cleaning Aid Option
(updated on 25-04-2023)

INSTRUCTIONS : INSTALLATION USE MAINTENANCE

1. UNIT OVERVIEW

GENERAL INFORMATION :

Oven/Rôtissoires with Baskets electrically operated under specifications of :
3 Phases + Ground 208V Δ ~ 60Hz (or 240V Δ ~ 60Hz depending on configuration)

Model	Lenght (inch)	Depth (inch)	Height (inch)	Weight (Lb)	Electric Power (kW)
8.760	43	33 1/2	35 1/2	496	9,5
8.560	35 1/8	33 1/2	35 1/2	419	8 (208V) / 7,5 (240V)
5.560	35 1/8	30 3/4	30	364	6,5 (208V) / 6 (240V)

This unit is for professional use only, and must be used by qualified staf.

Before starting any operation, please read these instructions and keep them on file for future reference.

All cooking aequipment discharges high heat and grease, and present risks of injury.

This unit must be installed according to local fire, buildings and health regulations.

All work must be performed to local safety standards, including, but not limited to; Vented hood (extraction), plumbing (water, gas, fire protection), electricity, building code (non slip floor, firewall, etc.)

We recommend you to call a qualified technician for the installation of the unit.

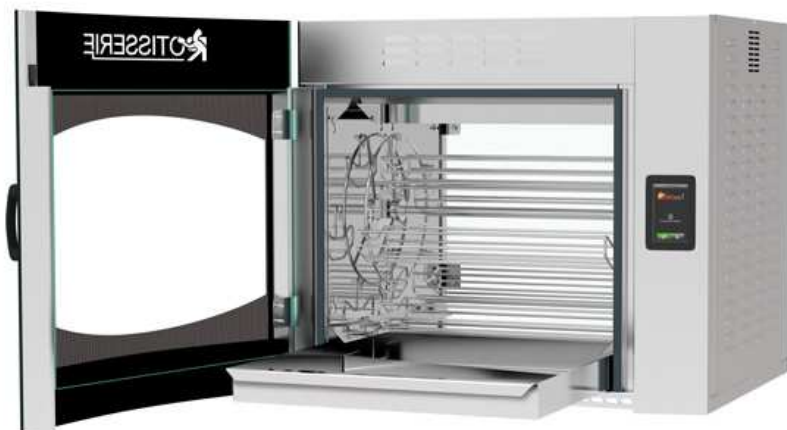
Service on electrical parts must be performed by qualified technician in the compliance with local regulations.

Rotisol is not liable for damages in case of :

- incorrect use of the device
- non compliance with regulations in force
- improper installation
- non-compliance with scheduled maintenance
- any unauthorized changes
- installation of third-party parts
- installing and using the rotisserie outside the scope of the use recommended by the manufacturer

The technical plate is located on the right side of the unit.

OVERVIEW



5.560
Manual cleaning



5.560
Steam cleaning aid option

2. FEATURES

- door glass K.GLASS (Heat protection and energy saving), stainless steel bottom, top, back and side panels.
- Front door sealed with removable gasket,
- Unit insulated with rockwool thermal insulation
- 1 or 2 motors
- 3 reinforced heating elements / providing forced air
- All baskets removable for cleaning and maintenance
- Electronic control panel, with pre set programs, including steam cleaning aid (if option considered)
- Fully automatic self cooling program
- Halogen internal lighting
- Ventilated exterior and top panels
- Baskets

Manual cleaning:

- Removable juice tray with drain plug
- Side dishes removable
- Front and Rear access

Steam cleaning aid option:

- Integrated grease tray with drain cap
- Programming and steam cleaning cycle aid for fat softening.

ADDITIONNAL OPTIONS :

- 2 doors base cabinet

Additionnal options with steam cleaning aid version

Rinsing hose for high pressure cleaning

Water softener filter

Grease drip tray

High temperature grease bags

3. INSTALLATION

The device must be installed according to all local regulations and standards, under adequately vented hood system

3.1. SETUP

UNPACKING :

Unpack the unit from its original packaging and lift off the pallet.

Be carrefull not to scratch the body when using a cutter.

Discard all packaging material according to local regulations.

Level the cabinet to his final location.

3.2. CONNECTIONS

We remind you that the recommended technical reservations are essential to allow the correct installation of the equipment.

INSTALLATION

A minimum space of 3 15/16" from the side and rear panels is recommended to allow enough heat dissipation.

The device must be installed according to all local regulations and standards

ELECTRICAL CONNECTION

Power supply : 208 V 60hz 3 phases + ground (or 240V 60Hz 3 Phases depending of configuration)

Ensure the mains voltage supply corresponds to the electrical characteristics indicated on the manufacturer plate

In all cases, connect the ground

Connect the power cable to the fuses / circuit breakers inside the rotisserie.

The rotisserie must be powered by a suitable 80° cable (not supplied).

TRANSFORMER

In the case of an installation with a 208V three-phase network, a transformer is necessary for the correct operation of the device. It will be positioned on the wall or on a support near the device.

Transformer



Note: the transformer must be located in an area protected against splashes and excessive heat

PLUMBING CONNECTION

The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes

L'unité de cuisson doit être raccordé en eau suivant les normes en vigueur.

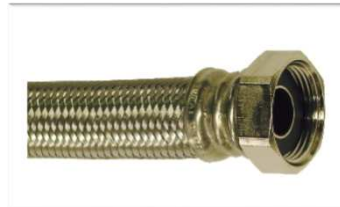
the equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

Plumbing connection with cleaning aid option

Softened cold water supply :Ø 1/2"

ATTENTION : UN MOYEN DE COLLECTE DE GRAISSE DOIT ETRE EN PLACE AVANT TOUTE UTILISATION

CAUTION : A GREASE-COLLECTING MEANS MUST BE IN PLACE BEFORE OPERATING APPLIANCE



BALL VALVE Ø 1/2"
NOT PROVIDED

Grease collection tray



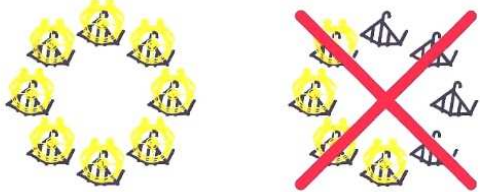
Grease collection tray(for recycling)

4. START UP – USE

4.1. USE:

- The Rotisserie should be used by a qualified person..
- Doors should be kept closed while machine is in use to ensure its proper function a provide a safe working environnement.
- Obligatory Pre Heating
- It's recommended to wear gloves, an apron and a cap when using the rotisserie
- Please follow indications mentionned in indication plate installed bellow control panel

Indication Plate



IMPORTANT

LORS DE LA CHARGE DES VOLAILLES, ÉQUILIBREZ LES CHARGES
VEILLEZ À VÉRIFIER QU'IL N'Y AI PAS DE RISQUES DE COLLISION
AVEC LES BALANCELLES (DÉPASSEMENT DES AILES, PATTES...)
LORS DE LA MISE EN ROUTE DE LA CUISSON SOUS PEINE
DE PERTE DE LA GARANTIE

IMPORTANT

*WHEN LOADING POULTRY, BALANCE THE LOADS
BE SURE TO CHECK THAT THERE ARE NO RISK OF COLLISION OF
THE BASKETS (PROTRUDING WINGS, LEGS...) AT THE BEGINNING
OF COOKING AT THE RISK OF VOIDING THE WARRANTY*

LE FOND DU PLAT RAMASSE-JUS DOIT OBLIGATOIREMENT
ETRE REMPLI PAR 2 CM D'EAU.
AFIN D'EVITER TOUTE INFLAMMATION DES GRAISSES
VEUILLEZ VIDANGER LE PLAT REGULIEREMENT

*THE DRIP TRAY SHOULD ALWAYS BE FILLED WITH
1 INCH OF WATER.
TO AVOID ALL INFLAMMATION OF FATS PLEASE DRAIN
THE FLAT REGULARY*

UN NETTOYAGE PARFAIT ET QUOTIDIEN DE LA CHAMBRE
DE CUISSON EST OBLIGATOIRE POUR EVITER LES
DEGAGEMENTS DE FUMÉES

*A DAILY CLEANING OF THE COOKING CHAMBER IS
NECESSARY TO AVOID SMOKE BEING EMITTED*

NE PAS DEBRANCHER L'ALIMENTATION ELECTRIQUE
DE LA ROTISSOIRE APRES UNE CUISSON:
ATTENDRE AU MOINS 30 MINUTES (DIMINUTION
AUTOMATIQUE DE LA TEMPERATURE PAR VENTILATEUR)

*DO NOT DISCONNECT POWER TO THE ROASTING PAN
AFTER COOKING: WAIT AT LEAST 30 MINUTES
(AUTO-COOLING BY FAN)*

**PUT 1 INCH WATER IN THE GREASE TRAY.
WATER MUST ALWAYS BE IN THE TRAY TO AVOID RISK
OF FAT IGNITION.**

4.2. OPENING / CLOSING THE DOOR :

External Glass

Beyond the aesthetic side, the glass is a security: cold door.

- For opening, turn the handle and pull it
- For closing, proceed in reverse

K-Glass knobs



K-Glass :

for access between the two panes, turn the K-Glass knobs,¹

This glass must always be locked² during use

4.3.RECOMMENDATIONS :

WHAT SHOULD BE DONE:

- ♦ For an efficient use, keep door(s) closed.
- ♦ Make sure that the air inlet and outlet vents are not blocked and that nothing falls inside. Otherwise, remove the top and clean in the hatches provided for this purpose.
- ♦ Use heat resistant gloves for racking in and out.
- ♦ K.Glass glass doors are expensive, don't forget to insure them (they are not guaranteed)

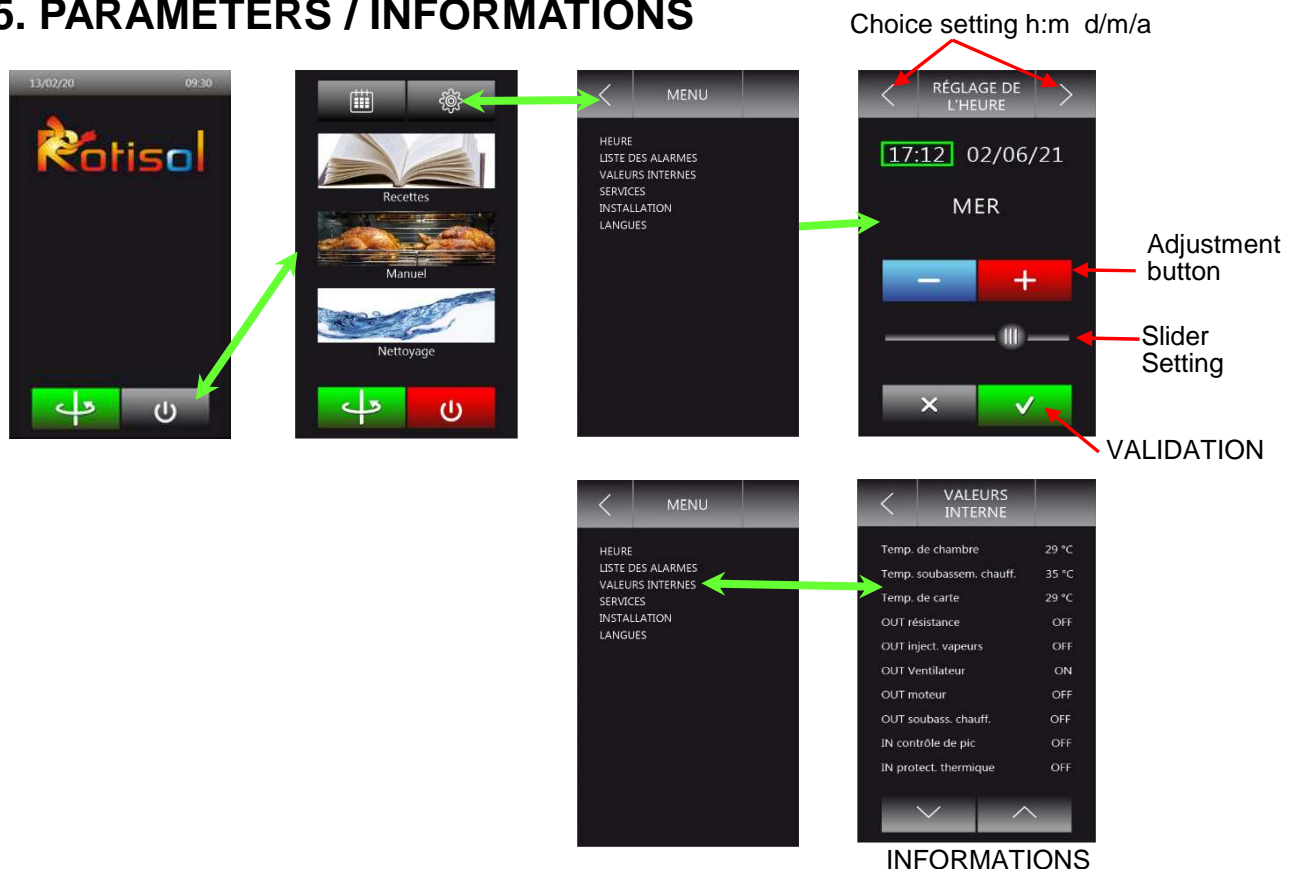
4.4. INSTRUCTIONS

- Check the electrical power connection of the rotisserie to the mains.
- Check if the machine is powered on, the display lights up.
- Please press the buttons on the control panel with the pulp of the finger, keeping your fingernail from contacting the panel. Do not use an object.
- For efficient operation, respect the closing of the doors.
- Make sure that the air inlets and outlets are not obstructed and that no body falls inside. Otherwise dismantle the top and clean in the hatches provided for this purpose.
- Use heat resistant gloves to handle removable accessories.
- K.Glass and screen-printed doors are expensive, remember to insure them(they are not guaranteed);

ATTENTION!



4.5. PARAMETERS / INFORMATION



4.6. INSTALLATION AND REMOVAL OF ACCESSORIES

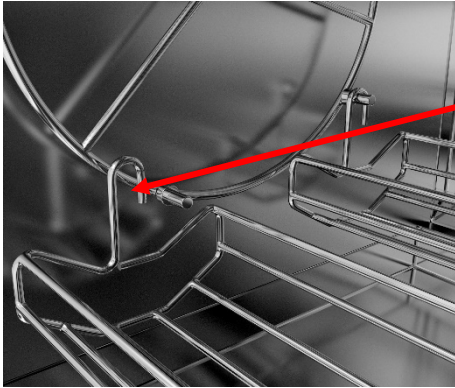
Baskets : racking in and out

Press the rotation key



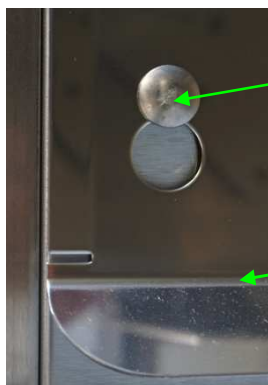
to put the Basket in front of you.

- Position the hook backwards on the support.



Pay attention to the direction of the hook

Side Dishes : Check their correct position (in case no steam cleaning aid option)



Pine at the bottom of the groove

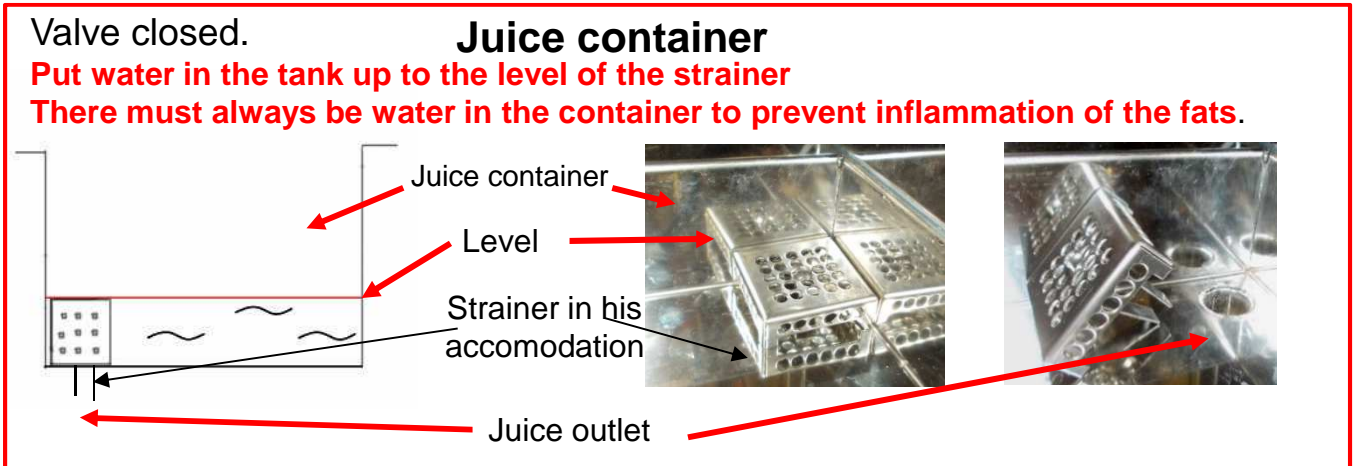
Side Dish

4.7. STEAM CLEANING AID OPTION

Strainer :

In order to avoid the obstruction of the juice container, ensure the position of the strainer correctly in his accommodation.

WARNING, Any intervention for non-compliance with this procedure will not be not covered by warranty



Gutter :

ASSEMBLY AND DISASSEMBLY OF THE REMOVABLE RECOVERY OF FLOWING WATER GUTTER AT THE JOINT.

- Open the door
- Present the chute below the door seal, the two clips towards the rotisserie
- Match the two fasteners with the two square holes in the body
- Push to insert the clips into the square holes
- Let the gutter go down until it is blocked
- To disassemble, lift and pull the gutter, keeping it horizontally so as not to spill the water



5. STAND BY – START UP



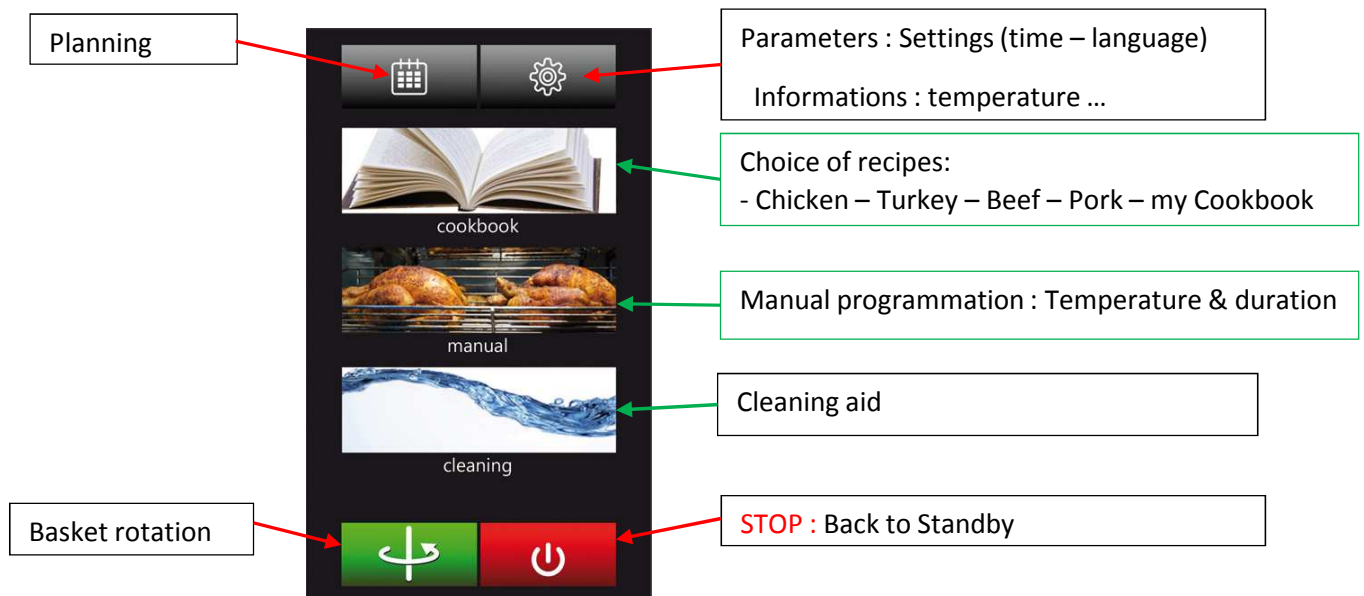
Basket rotation
button

Comissioning
of the rotisserie

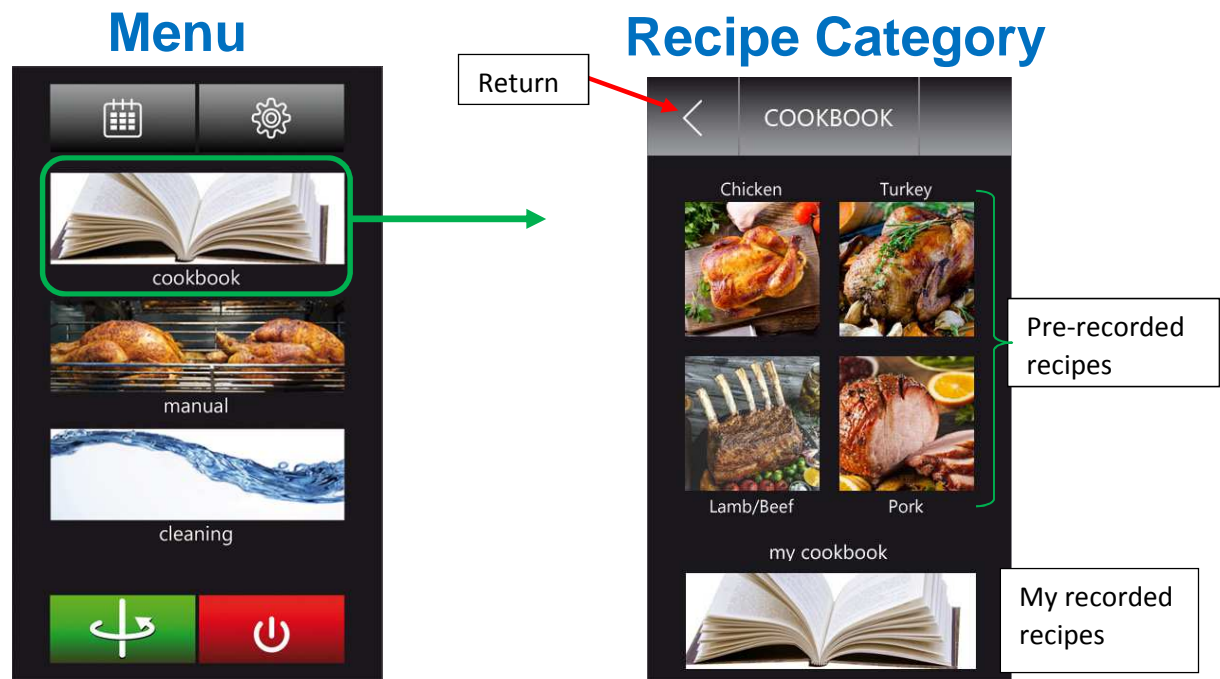


Rotating
baskets

Rotisserie : MENU (ventilation lighting)



THE PROGRAMS



Pre-recorded recipes

PRESSING ONE OF THE RECIPES STARTS PREHEATING

CHICKEN

Roast chicken 1-1.1 kg

Roast chicken 1.2-1.3 kg

Roast chicken 1.4-1.5 kg

Roast chicken 1.6-1.7 kg

Chicken thigh

Chicken drumsticks

Chicken wings

Spatchcock chicken

TURKEY

Turkey leg

Roast turkey

LAMB/BEEF

Lamb shank

Rack of lamb

Leg of lamb

Roast beef

PORK

Ribs

Pork shank

Rack of pork

Roast pork

Roast ham

Grilled sausages

My Recipes

Recipe Selection

COOKBOOK

Chicken

Turkey

Lamb/Beef

Pork

my cookbook

DELETING OF THE RECIPE or START

DUCKLING

DELETE

START

My cookbook

P 01 DUCK 5 kg

P 02 DUCKLING

P 03 GOOSE

P 04 ---

P 05 ---

P 06 ---

P 07 ---

P 08 ---

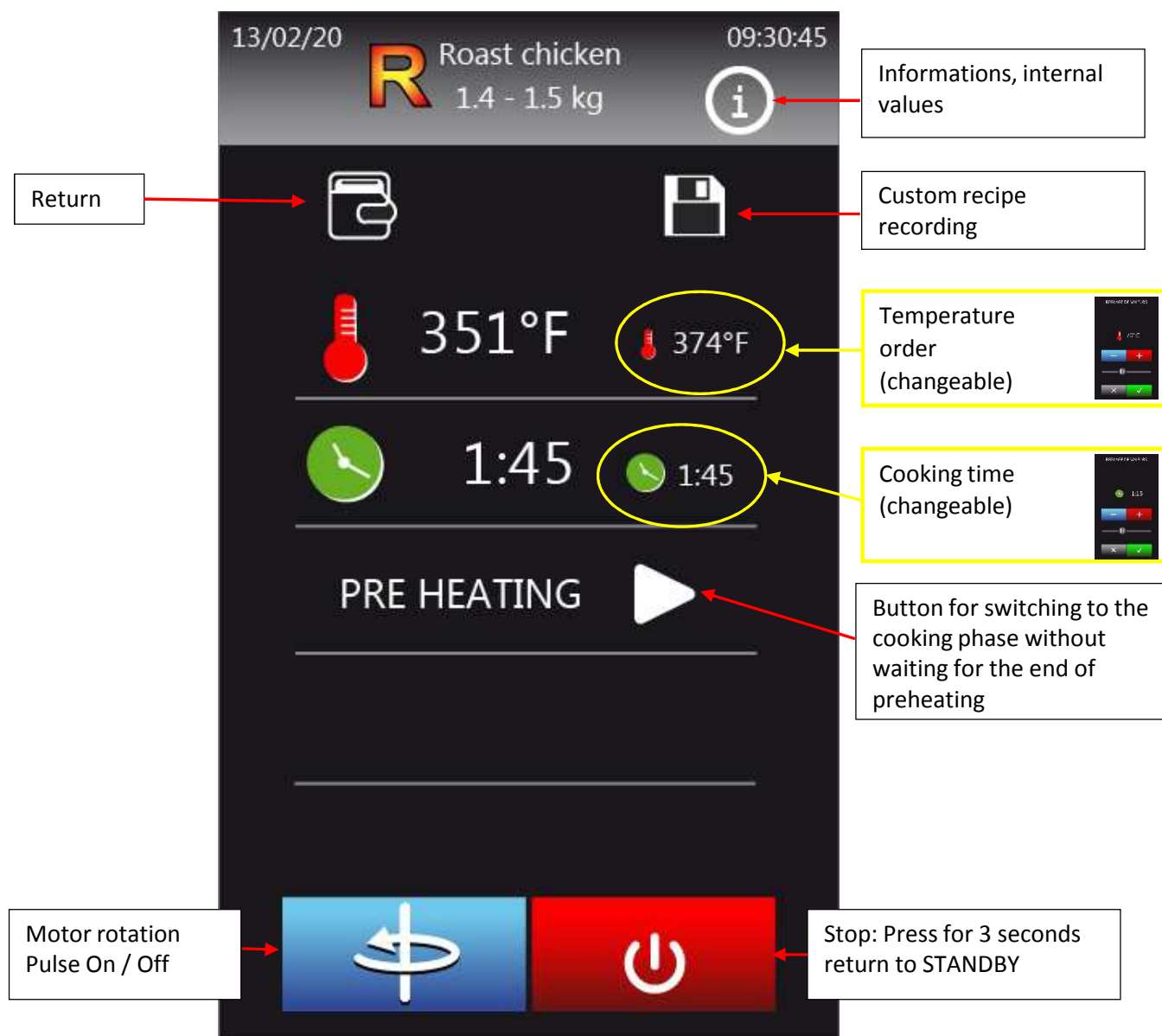
P 09 ---

P 10 QUAIL

(Saving recipes : see page 16)

PRE HEATING

Pre recorded recipes



- END OF PREHEATING (temperature reached) "BELL"
- DISPLAY "READY"

Press the screen to stop the ringing; on the values to modify them

READY

Press the screen to stop the ringing;
on the values to modify them

Loading :



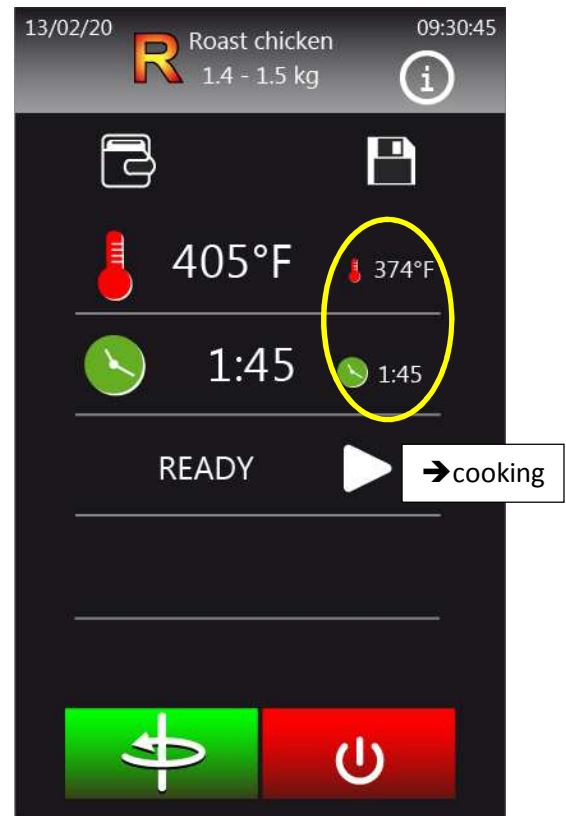
BASKETS ROTATION

Press after opening the door, release when the basket is in front of you

Door closed,



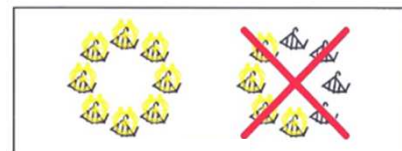
Press « COOKING »



Loading poultry and cooking is always done after preheating, even between two cookings.
Poultry must not be frozen

From 2 poultry to 4 poultry per basket.
In case of half load, always distribute the poultry.

Less effort on the engine and more aesthetic for the customer, always having a view of the poultry



Never put poultry upright.

Pay attention to the position of the small parts, thighs, wings, they must not protrude from the basket. Prefer using small pieces baskets.

Distribution of poultry:

In case of mixed cooking (different spices, different qualities of poultry), so that the juices do not mix on the poultry, the loading is done in column.



It is mandatory to bring gloves, an apron and a cap for the use of the Rotisserie.

COOKING

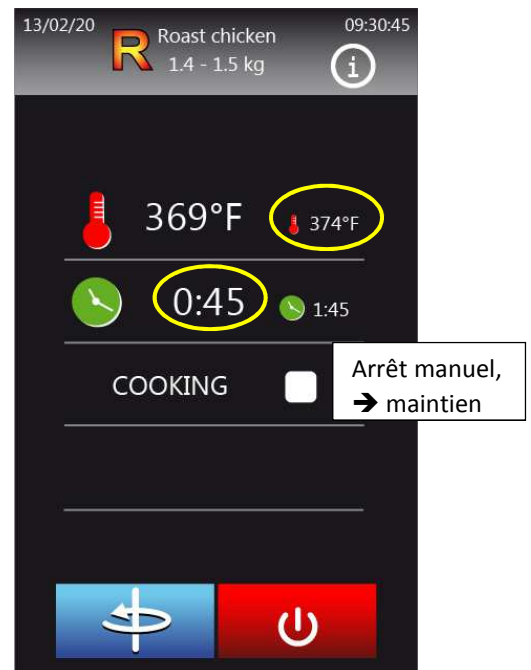
Press the screen to stop the ringing;
on the values to modify them

End of cooking "ringing"

Automatic changeover to
"Hold" at 176 ° F (80°C)



A chicken is cooked
when the core
temperature reaches
185 ° F (85°C)



HOLD

After 2 hours

End of hold "ringing"

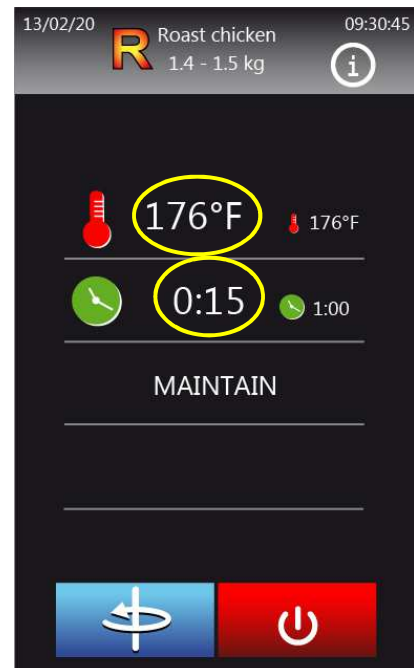
End of cycle



To remove the poultry, turn the baskets in front of you.

Watch out for dripping fat.

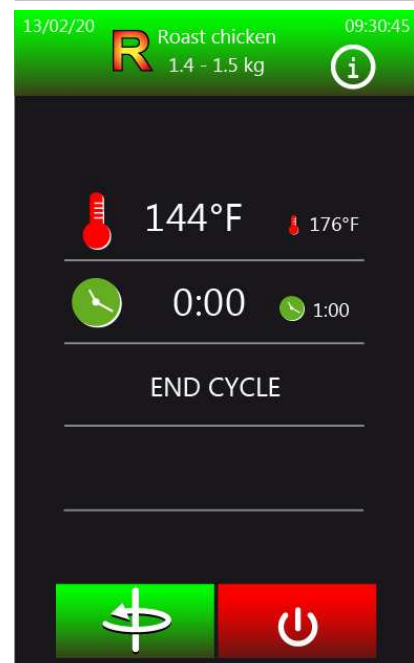
Empty the poultry of its juice by tilting it before
removing it from the rotisserie



END OF CYCLE

After 20 minutes,

Automatic standby of the
rotisserie



MY COOKBOOK

Saving a program

Save

Adjust:

- Temperature
- Duration

➤ Choose the program number

➤ Enter the name of the program and validate

➤ Validate the program

calling a program: My recipes

➤ Choose the program

➤ **START**
or
DELETE

➤ Launch of pre-heating

➤ **DELETE**
(Cancel / validation)

6. CLEANING - MAINTENANCE

DAILY :

It is very important that glasses and interior panels are cleaned after each use. To degrease your Baskets, we recommend that you use the product "Megaclean Broches".

*** Never scratch the K.Glass with an aggressive surface. Use a sponge.**

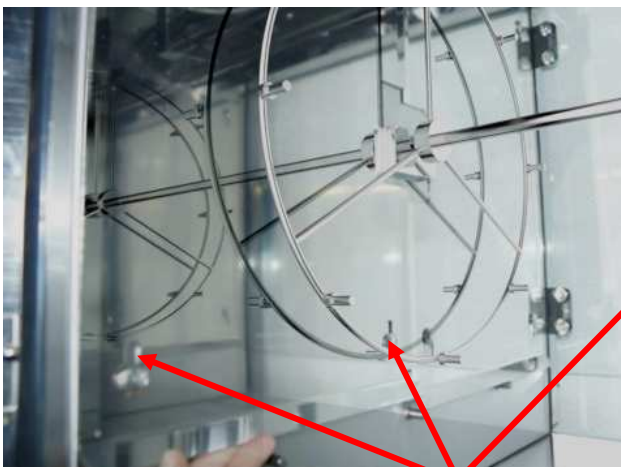
Attention the detergent must be used with gloves specially adapted to avoid burns.

6.1.DAILY MANUAL CLEANING

1. The rotisserie cleaning procedure requires that cooking is complete, and the rotisserie is empty of all food material. Rotisserie temperature should not exceed 140 ° F

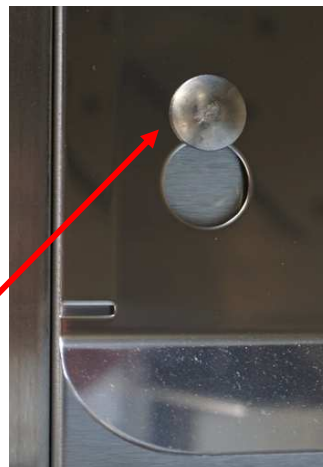
2. Empty the cooking fat from the drip tray using the drain plug.

3. Remove the baskets, the juice tray and stainless-steel dishes to clean them. Soak them in a suitable tub of water to strip them with 20% MEGA-CLEAN.



4 dish fixing pins

(2 dishes per side (Left and right))



Raise the dish and take it out of its pins



4. Spray a sufficient quantity of detergent on all the interior walls of the rotisserie without omitting the fixing pins, screw heads, the shaft and its ends and discs

CAUTION: leave to act for 15 minutes (The action of the detergent can be supplemented by brushing) To rinse off the detergent, wipe a damp cloth with hot water over all parts. "Special glass" product on the windows as well as the outside of the rotisserie

5. Repeat if necessary

Your Rotisol rotisserie is now ready for a new cooking.

6.2. STEAM CLEANING AID (OPTION)

Cleaning procedure:

The fats, and only the fats, should be poured into the grease trap.

The washing water should be poured into a bucket which can be emptied into the wastewater.

Preperation

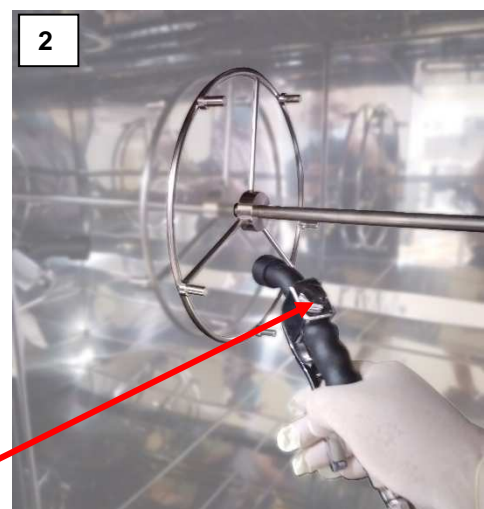
The rotisserie cleaning procedure requires that cooking is complete and the rotisserie is empty of all food material.



Empty the cooking fat from the juice tray into the fat collection tray using the drain valve located under the appliance.

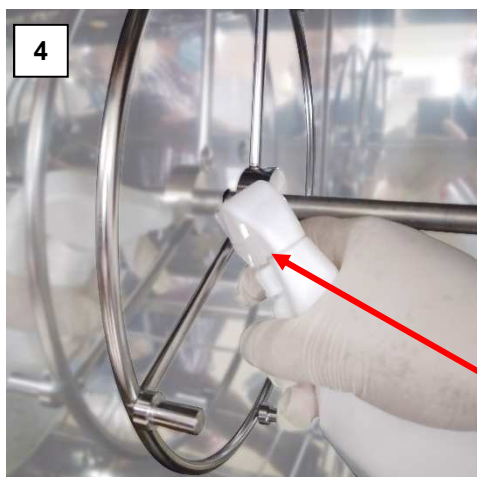
Fat collection tray (for recycling)

You should loosen most of the cooking fat using the high pressure rinsing hose. Remember to close the valve again before starting cleaning.



high pressure rinsing hose

DETERGENT



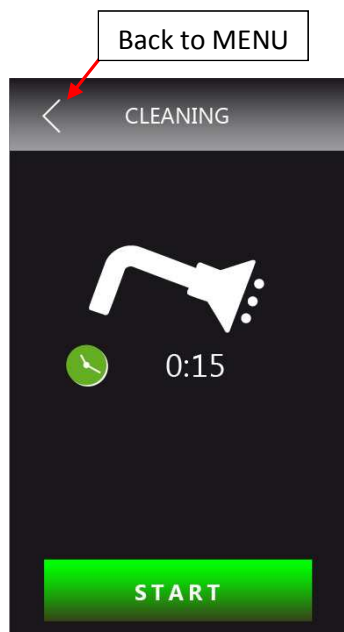
When the rotisserie is cold, spray a sufficient quantity of a suitable detergent on all the walls as well as on the shaft / discs and the swings. Close the door.
Leave on for 15 minutes.

Detergent

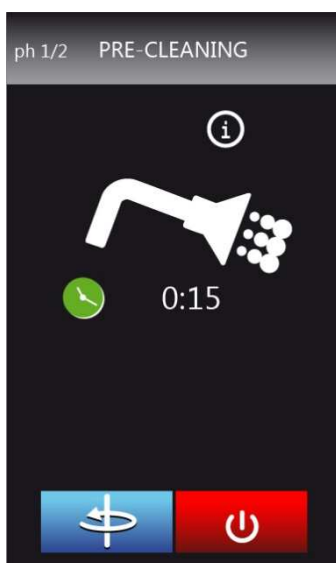


CLEANING

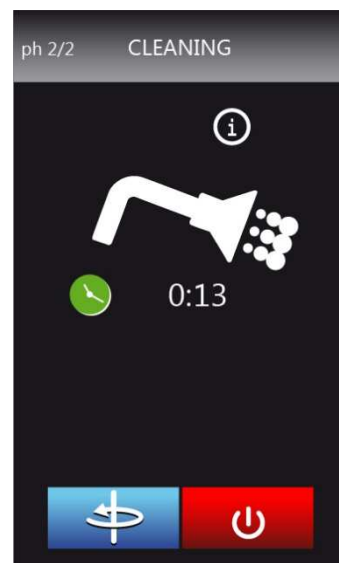
Door closed, start cleaning program by pressing the "cleaning" button. The steam cycle starts as soon as the temperature of the rotisserie reaches 176 °F (80°C).



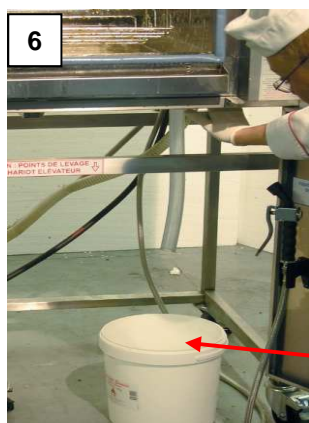
Validation



Pre-cleaning:
Enclosure temperature
of the rotisserie : **176°F**



**Time counting from
the first injection of
water**



At the end of the 15-minute cycle, standby, the rotisserie will turn off automatically.
Open the valve, empty the water from the juice tray into a bucket.

Bucket

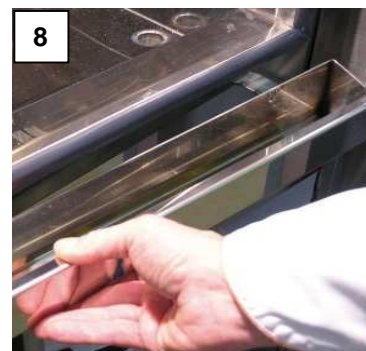
Rinse and finish cleaning the room cooking and accessories using the high-pressure rinsing hose



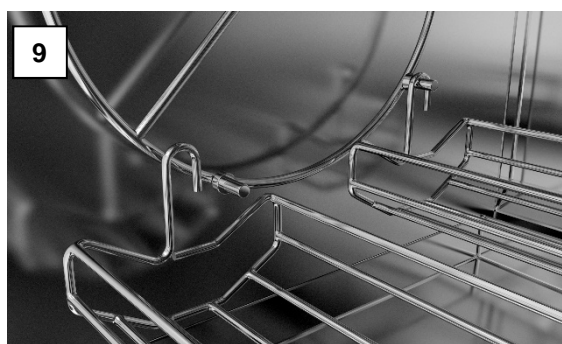
Evacuation in wastewater



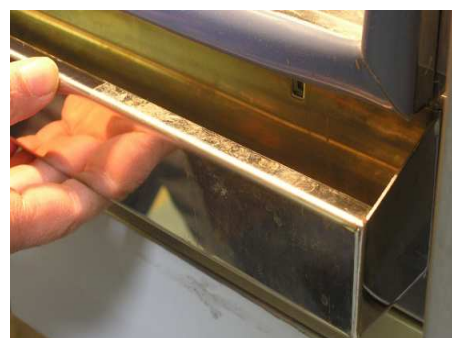
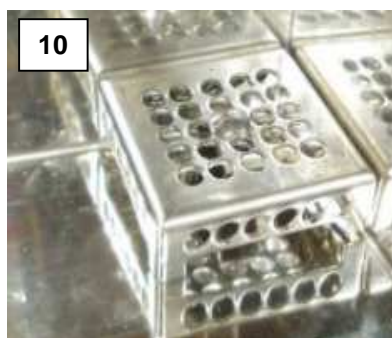
Empty the removable gutter
(The rinsing water can be drained into wastewater, do not mix it with the grease).



If necessary, remove the baskets, as well as the removable gutter to finish cleaning them.



Replace the baskets as well as the strainer and removable gutter.
Repeat the above operations if necessary. Manual assistance (Megaclean / brush / wet wipe) will allow optimal results to be obtained.



6.3. END OF ROTISSERIE CLEANING



- Pass a wet wipe on the inside walls of the rotisserie. Apply a Windows cleaning product on all windows and wipe clean.

- Your Rotisol rotisserie is now ready for a new cooking.

Do not forget to carry out a daily cleaning of your rotisserie, because your well maintained Rotisol rotisserie will accompany you for a long time in your roaster activity.

WHAT SHOULD NOT BE DONE :

Do not disconnect the power supply from the rotisserie after cooking: wait at least 30 minutes (automatic reduction of temperature by fan)

Never let the fat overflow from the juice container. Empty it regularly. The fat could ignite

Do not use the rotisserie near flammable sources.

When working on the machine's lighting circuit, make sure the machine is turned off. Do not touch halogen lamps with your fingers when replacing them.

For information, the power of the lamp is engraved on the cover of this one.



COOKING ADVICE:

The cooking time varies depending on the size of your poultry. Temperature 185 °F (85°C) at core.

You can, after cooking, let your spits turn, as long as you turn off the heaters.

EVERY 4 MONTHS:

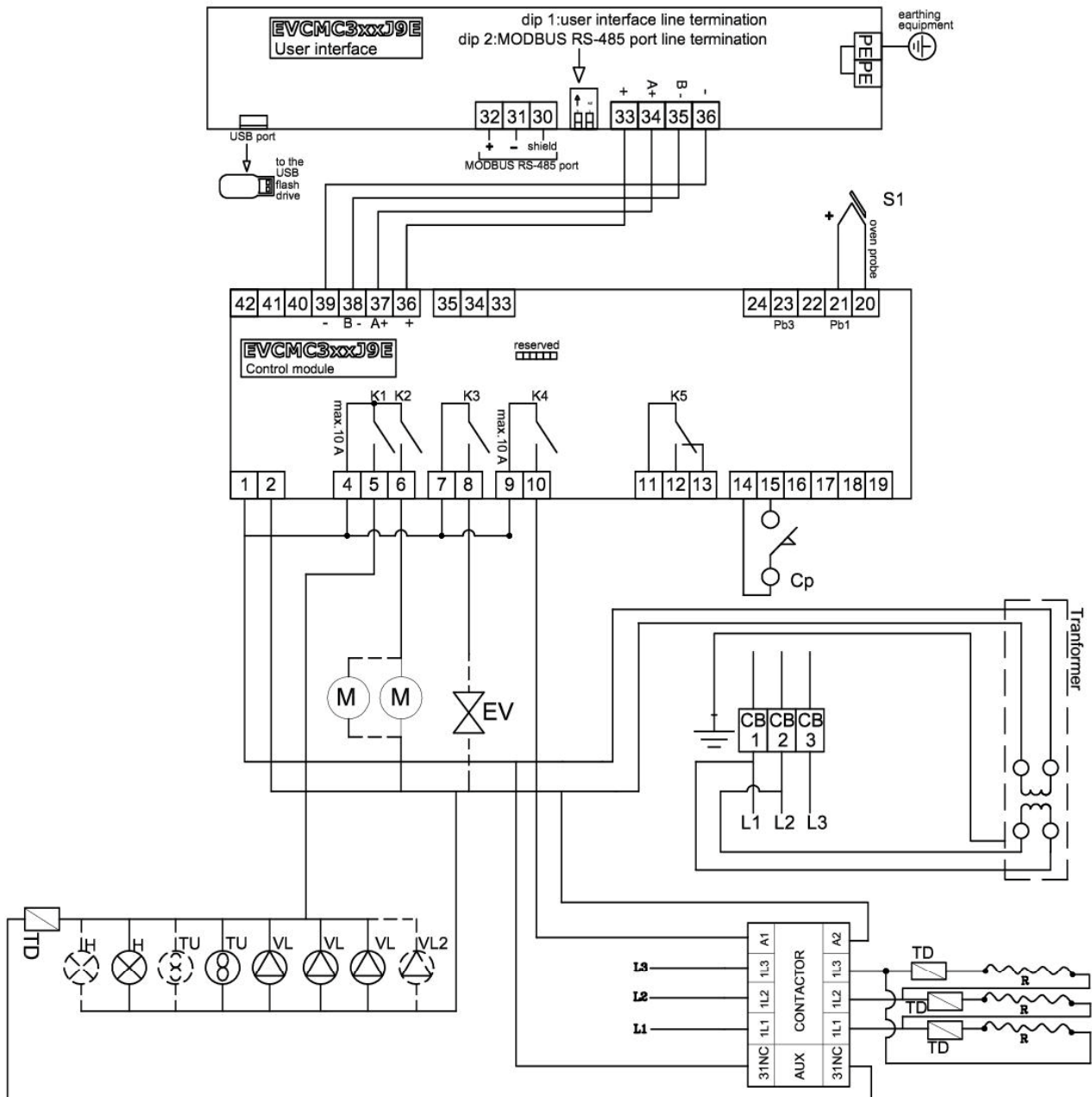
You can lubricate the motor shaft drive at the top of the rotisserie. spin it for 15-20 minutes and rinse with clear water.

For better service, we recommend periodic maintenance to be carried out by a qualified installer at least once a year.

ROTISSERIE WIRING DIAGRAM WITH BASKETS - WITH "TOUCH" BOARD

Rotisol
The: 07-07-2023

208V

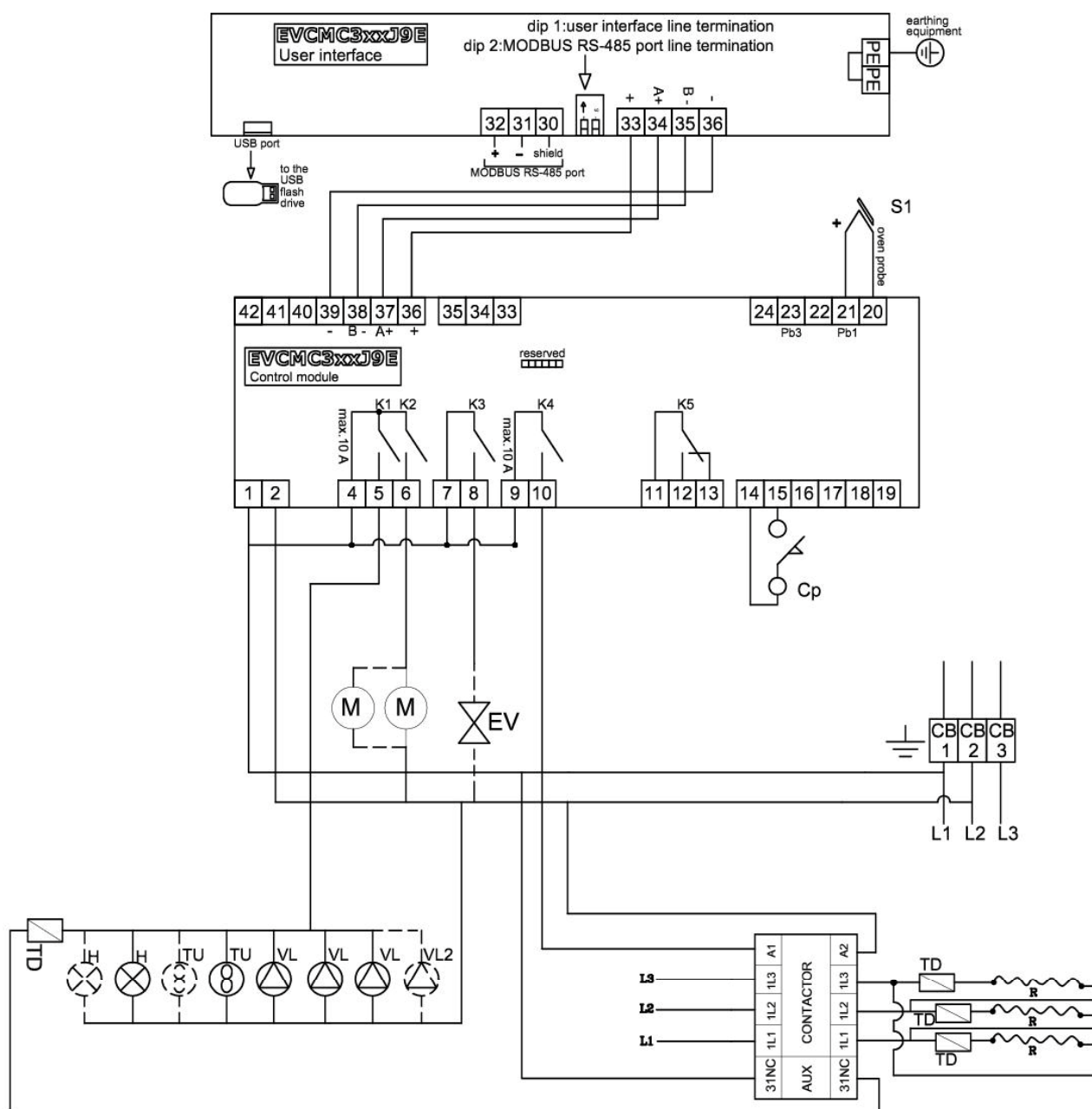


REP	DESIGNATION
CP	DOOR CONTACT
P	TOUCHSCREEN
S	PROBE
C	CONTACTOR CON16
C	CONTACTOR CON9
C	AUXILIARY CONTACTOR
TU	TURBINE
TD	THERMODISK
VL	FAN
VL2	FAN
R	RESISTORS
R	RESISTORS
R	RESISTORS
H	LAMP
M	MOTOR
M	MOTOR
EV	SOLENOID VALVE (cleaning)
CB	CIRCUIT BREAKER

ROTISSERIE WIRING DIAGRAM WITH BASKETS - WITH "TOUCH" BOARD

Rotisol
The: 07-07-2023

240V



REP	DESIGNATION
CP	DOOR CONTACT
P	TOUCHSCREEN
S	PROBE
C	CONTACTOR CON16
C	CONTACTOR CON9
C	AUXILIARY CONTACTOR
TU	TURBINE
TD	THERMODISK
VL	FAN
VL2	FAN
R	RESISTORS
R	RESISTORS
R	RESISTORS
H	LAMP
M	MOTOR
M	MOTOR
EV	SOLENOID VALVE (cleaning)
CB	CIRCUIT BREAKER

7. CHECKING THE EQUIPMENT

The products travel at the risk and peril of the purchaser. It is his / her responsibility, as the recipient, not to give the order the carrier to unload the material only after ensuring that the delivered material is in good condition. Unclear reservations such as "SUBJECT TO UNPACKING" and "SUBJECT TO QUALITY CONTROL OR QUANTITY "have no legal value.

Upon receipt of the goods, proceed as follows:

Check in the presence of the delivery person, the condition, quality and quantity of the products delivered, even if the packaging appears externally in good condition. If there are any reservations to be made, they must be precisely, on the carrier's voucher.

If the carrier does not agree to remain present for this check, write on the delivery slip "REFUSAL OF CARRIER TO ASSIST IN UNPACKING "and notify the managers of the transport company.

Reservations must be confirmed to the carrier within three days, by registered letter with acknowledgment of receipt, with copy to Rotisol.

Failure to comply with this procedure releases the carrier and Rotisol from liability at the expense of the recipient.

8. GUARANTEE

Rotisol guarantees for a period of 12 months from the invoice date the conformity of the products manufactured following Rotisol specifications

In the event of a manufacturing defect, the products recognized as defective are exchanged or repaired

The exchange of parts under warranty requires the purchaser to provide a copy of the original invoice for the equipment.

The cost and risks of transport, the costs of disassembly-reassembly, spare parts as well as the costs of repairs on site (staff, stay and equipment) are the responsibility of the buyer.

The warranty does not cover defects resulting from non-compliance with installation, use and maintenance or non-compliance with applicable standards, a cause unrelated to the product (poor installation, error in electrical connection, overvoltage, lightning, etc.) of abnormal use and modification or intervention by the purchaser or a third.

Before making electricity reservations (installation of sockets) and plumbing (water, drainage), please refer to the installation manual attached to the equipment or request the sheets from our services related techniques.

The following parts are excluded from the warranty benefits:

- Glasses.
- Quartz lamps, halogens, bulbs.

We advise you to take out "GLASS BREAKAGE" insurance.

Normal wear and tear and non-compliance by deterioration of the material are not covered:

- The door seal (shock, cut.)
- The polystyrene protection of the control board (tearing of the film, piercing of the keys by fingernail or object other than the use of the tip of the index finger without brutality).
- Shower hose (tearing causing breakage or leakage).
- Electrical resistances (deterioration by overvoltage, lime and grease deposits on the elements heaters due to lack of maintenance and non-softened water as well as aggressive products not recommended by ROTISOL. We insist on the use of the hand shower.
- The deterioration of the planetary swing drive system by poor load balancing of the poultry by their tilting causing a mechanical blocking of the whole (avoid the risk of collision by a protruding wings, legs, etc. of poultry and potato container) see principle diagram of loading.

Any partly technical grease infiltration, due to poor or non-maintenance of the extractor hood, causing the tripping or deterioration of electrical elements (control board, contactor, motor training ...)

To ensure the longevity of your rotisserie, we recommend that you use our detergent, the Megaclean Oven, for washing the cooking chamber (temperature of use: 140 ° F). In the event of deterioration or defect of the rotisserie, resulting from the use or non-compliance with the recommendations of any detergent, the warranty will not be covered under any circumstances..

To benefit from the warranty, all defective parts must be returned to us within 8 days.

The parts under warranty are sent against reimbursement, postage payable by the customer and are reimbursed as soon as receipt of defective parts, after inspection in our workshops.

Products replaced under warranty are themselves guaranteed for the remaining period to run under the initial warranty.

After the 12-month warranty, any new part replaced or shipped will bear the cost of postage or hand of work and movement in force and will be guaranteed for 3 months from the date of invoicing.

In the event of a dispute, the customer will be required to provide the original invoice, the absence of this document will invalidate the guarantee.

All technical assistance from Rotisol is subject to a quote and invoiced to the customer.