GAS ROTISSERIE

« FauxFlame » range

Ref. FFS1100-4G

TYPE A

INSTALLERS MANUAL

(last modified 12/09/2020)

Membre de la Chaîne des Rôtisseurs

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1. PRESENTATION OF THE UNIT

1.1. GENERAL

Rotisseries " FauFlame " range gas powered and electricity at a voltage of 208 - 230V + earth.

Reference	Lenght (inch)	depth (inch)	Height (inch)	weight (Lb)	Gas power (btu/h)	Electrical power (kw)
FFS1100-4G	46 5/8	21 1/8	70 5/8	364	41000	0,23

The device is for professional use and should be used by qualified personnel.
Before starting any operation, please see these instructions. The carefully kept available near the rotisserie
While cooking appliance generates heat and particles of fat.
It is advisable to provide for their installation in premises protected anti-fire and ventilated mechanically accordance with safety regulations and health standards relating to trades mouths (please check with specialized companies and agreed on the benefits of work to be done according to safety standards: ventilation (extraction), plumbing (water, gas protection, fire, etc. ...), electricity, building (anti-slip tiles, firewall, etc. ...).
We advise you to hire a qualified dealer for connection and start of the roasting pan as long as reservations are electric and gas conducted by certified companies, authorized by you, and hold near the location of the cooking appliance.

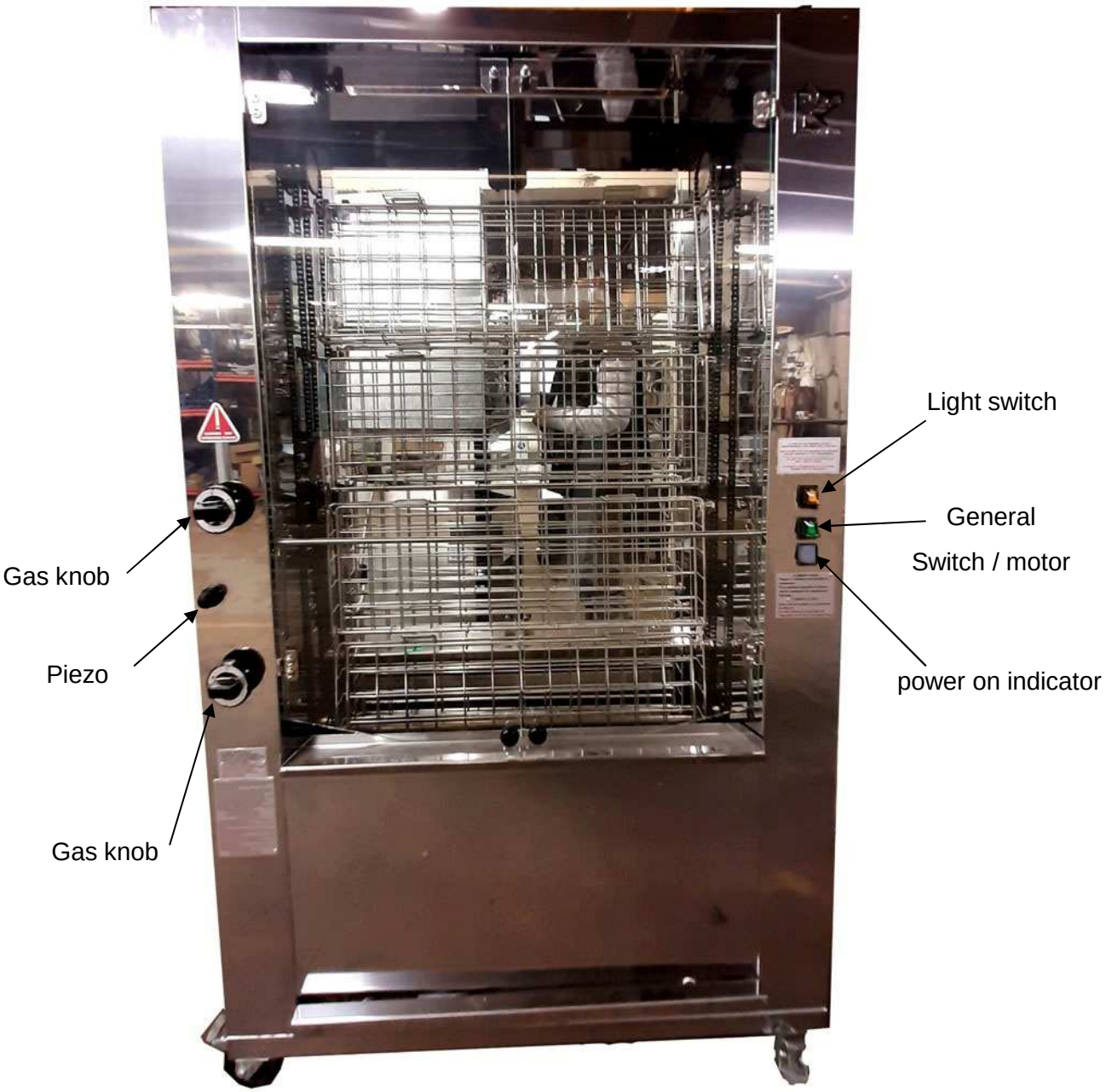
Interventions on electrical parts must be performed by qualified personnel in the compliance with current standards.

The company is not liable for damages if:
- Incorrect use of the device
- non-compliance with standards
- incorrect installation
- Failure to follow instructions for maintenance
- unauthorized modification
- installation of non-original spare parts
- installation and use of the rotisserie different than those provided by the manufacturer

In case of suspicious odors of gas in place of the rotisserie, stop it by closing valves gas supplies and the power supply.
If gas odors persist, call the local gas supplier.

1.2. BRAND, REFERENCE

Rotisseries **ROTISOL**, reference: « FFS1100-4G ».



FOR YOUR SAFETY

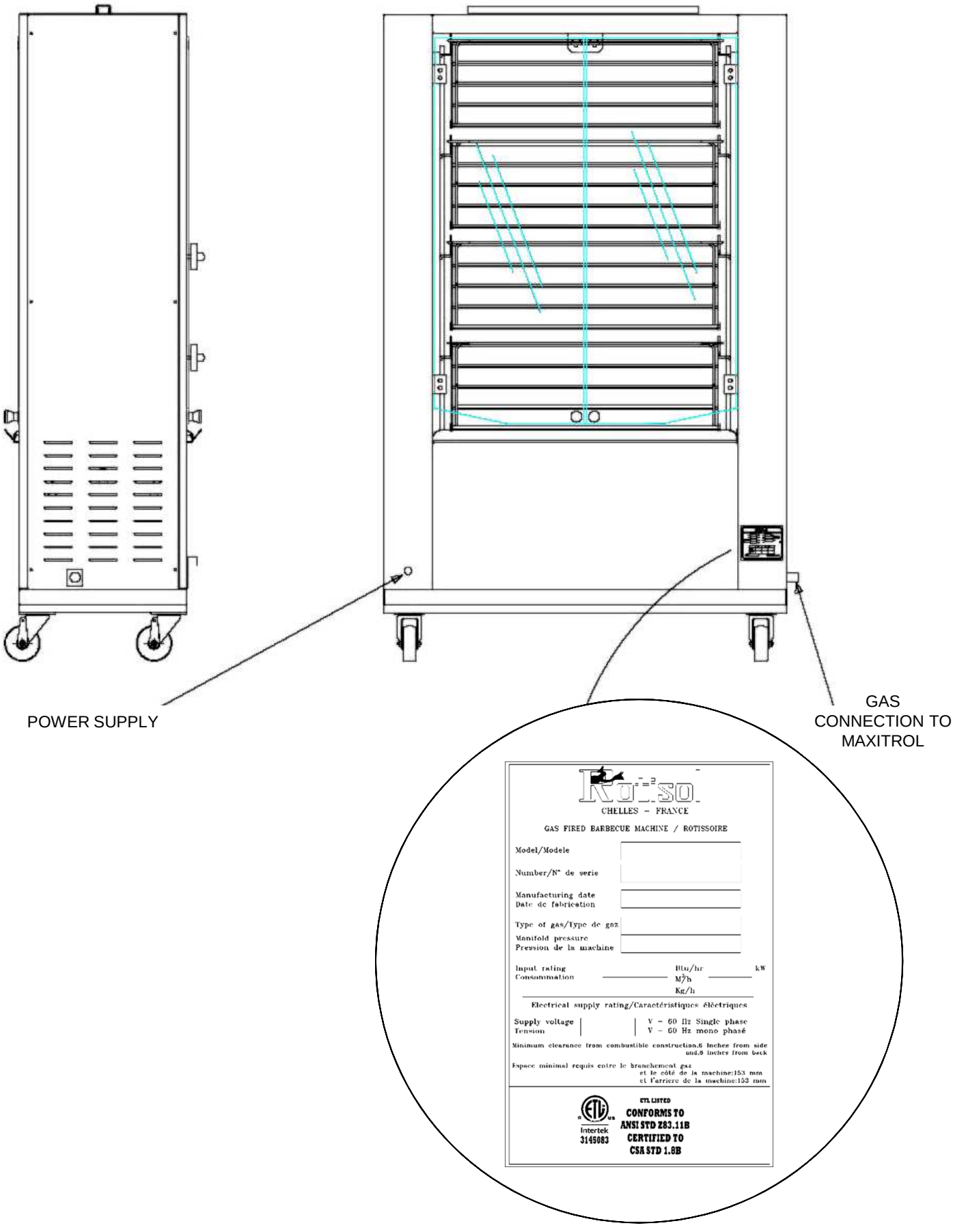
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

1.3. SITE OF THE MANUFACTURER'S PLATE

The manufacturer’s plate is located on the back bottom right of the unit.



2. INSTALLATION

- The device must be installed in accordance with regulations and standards, in an adequately ventilated .
  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 : 20,7 ft^3/h per 1000 btu/h of the calorifique flow.

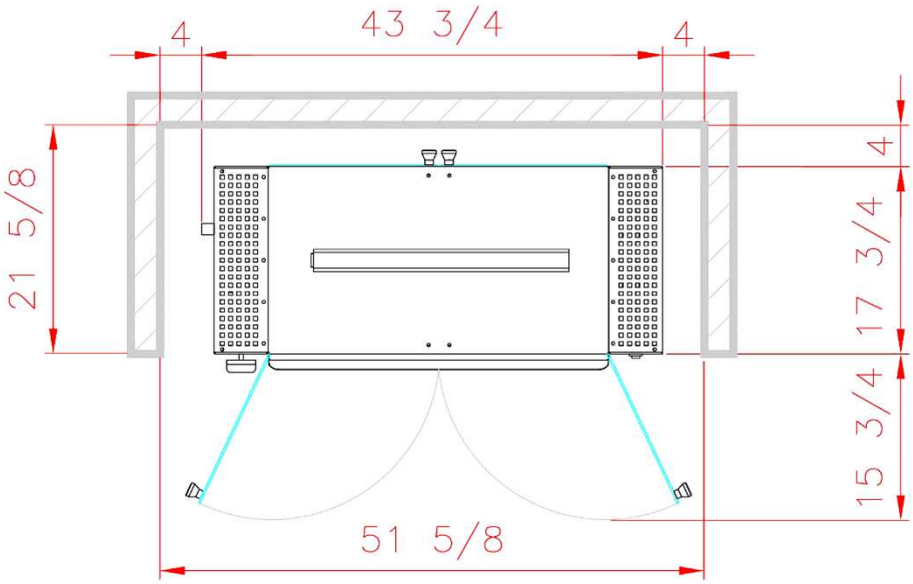
2.1. SETTING UP

2.1.1. UNPACKING
Unpack the rotisserie that is circled, filmed and fixed on palette.

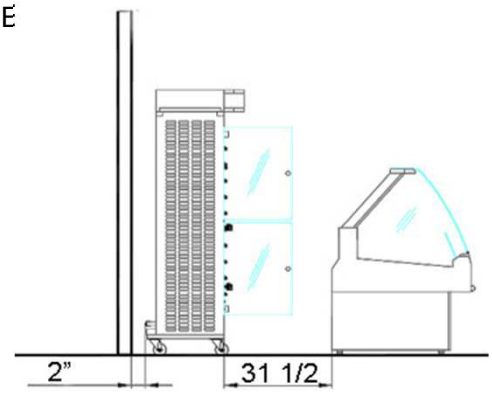
2.1.2. *INSTALLING THE UNIT NEXT TO WALLS AND APPLIANCES*
The unit with glace door open should be placed at a distance minimum of 2 '' to adjacent walls. , and 4" if it is gas.
The front of the appliance must be at least 31 ½ away from neighboring walls

2.1.3. *APPLIANCE EQUIPPED WITH WHEELS*
The device must be placed on a perfectly level ground and locked in a stationary position for use and et le stockage.

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



DISTANCE AROUND THE ROTISSERIE



2.2. GAS CONNECTION

Connect the rôtisserie to the gas supply, with interposing a block valve to isolate this one from the rest of the installation.

The gas supply conduct will be sized to minimize losses. Its diameter will be determined according to its path (length, number of bends, tees ...) and of the total power of the rotissoire.

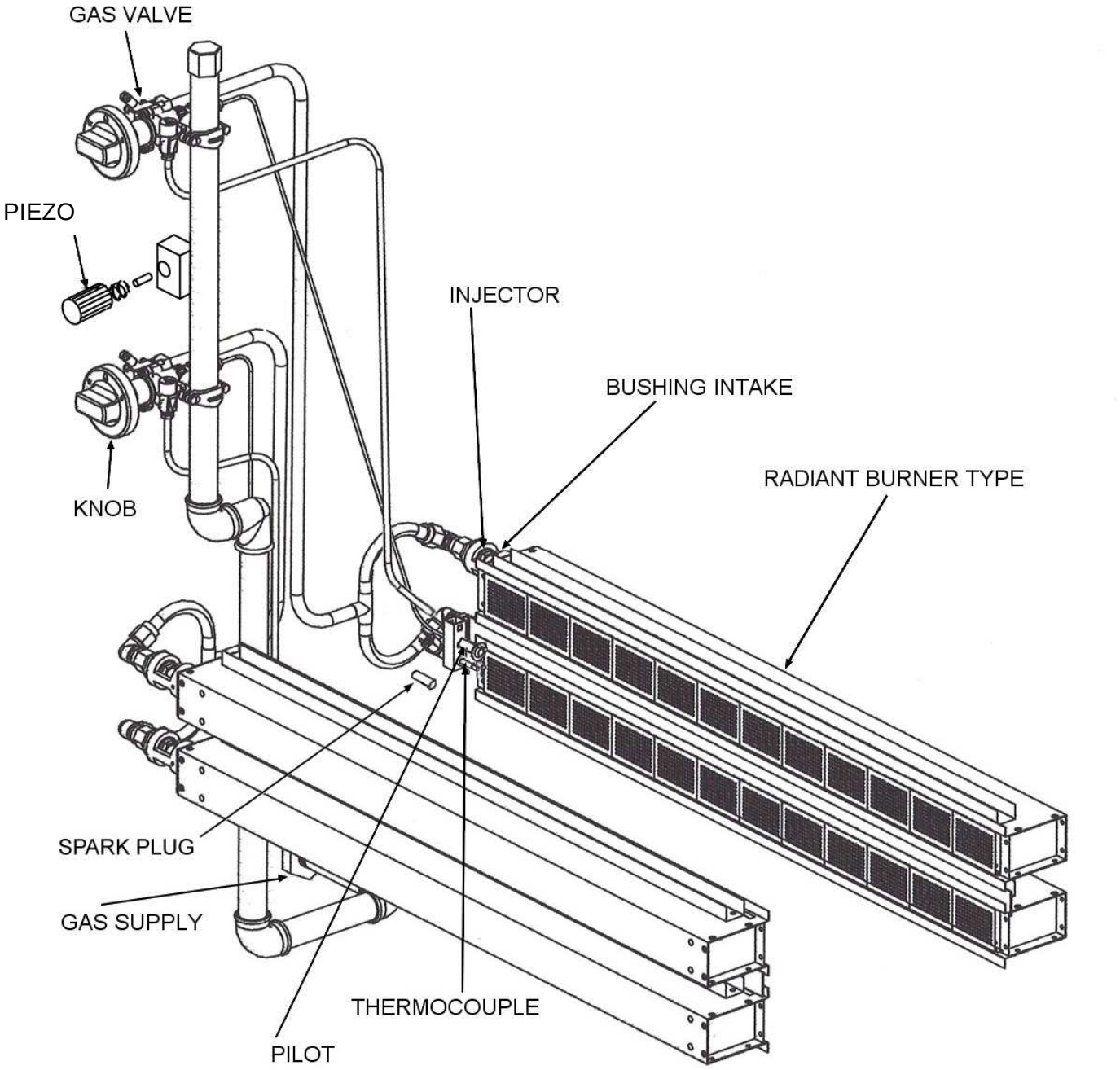
"Check that the adjustments correspond to the nature and pressure of gas distributed in the installation".

To check the pressure of gas supply of the device simply connect a column manometer water on the tap pressure located next to the gas connection when burners are lit.

The gas pressure measured must be equaled to that indicated on the nameplate for the gas used.

Supply valves gas rotisserie require no adjustment for extra service life.

2.2.1. GAS CIRCUIT DIAGRAM



SETTING THE REGULATOR MAXITROL (USA)

This operation is to be performed during the first test run after connecting the device.

• Remove the screw closure of the pressure tap with a screwdriver.

• Connecting a pressure gauge to the pressure tap by means of a rubber hose.
• Open the gas valve of the rotisserie.
• Light the burners of the rotisserie.

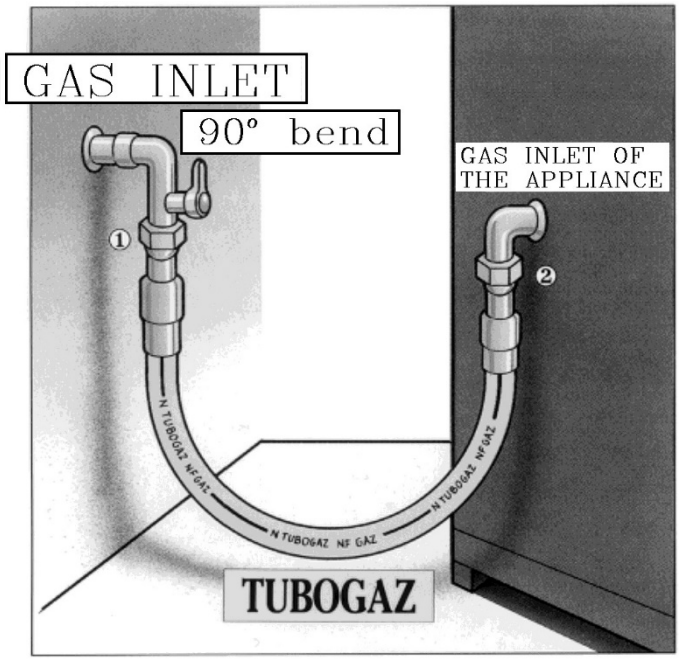
• Remove the screw of protection of regulator setting with a screwdriver.

• Turn the adjustment screw with a screwdriver so that the pressure gauge reading corresponds to the pressure applied.

• Replace the screw of protection of regulator setting.
• Turn off the burners.
• Close the gas valve of the rotisserie.
• Remove the connecting tube the pressure gauge.
• Replace the screw closure of the pressure tap.

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 gas)

	∅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

2.3. ELECTRICAL CONNECTION

Verify that there no errors of **CONNECTION .**

- Power supply: 208-230V~60Hz.
- Check if the electric voltage of sector corresponds to the characteristics indicated on the nameplate affixed to the bottom left of the rotisserie.

IN ALL CASES, CONNECT THE EARTH WIRE.

THE UNIT IS SUPPLIED IN SINGLE PHASE + EARTH.

WARNING

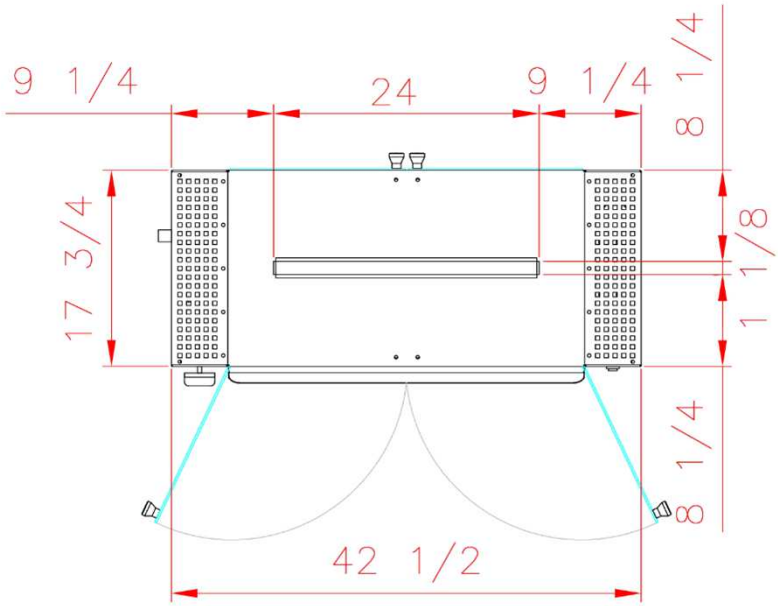
Grounding

This appliance is equiped with a three-prong(grounding) plug for your protection against against shock hazard and should be plugged directly into a properly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

2.4. SMOKE EVACUATION TYPE: A

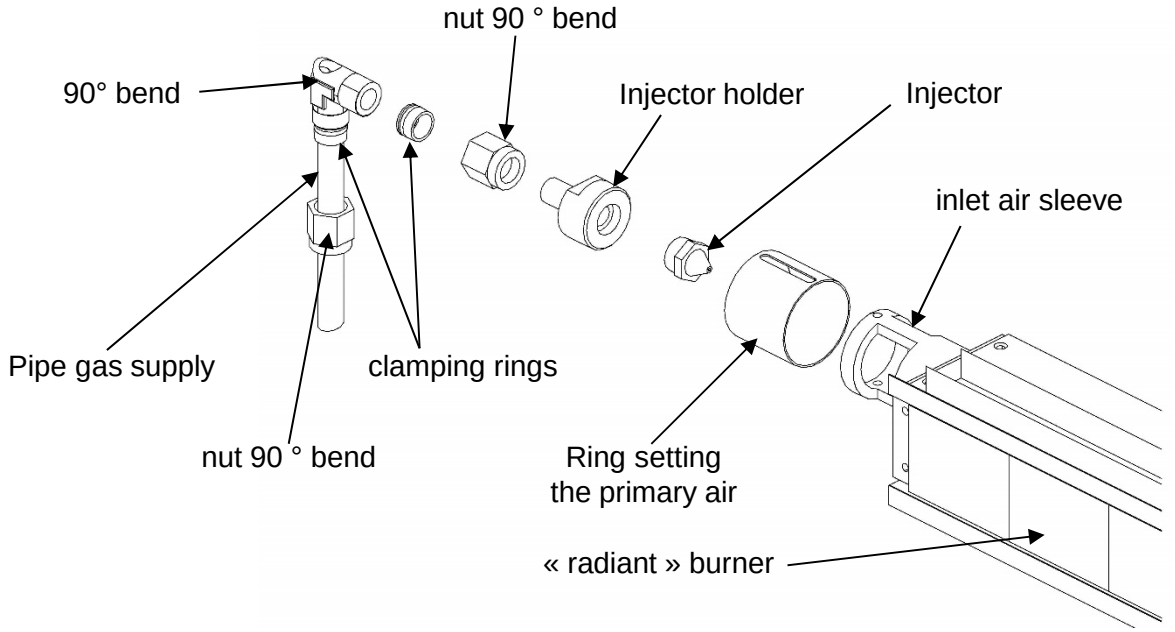
- The device is intended to be installed under a hood with ventilation.

VIEW TOP



3. INJECTOR.

3.1. CHANGE OF INJECTOR.



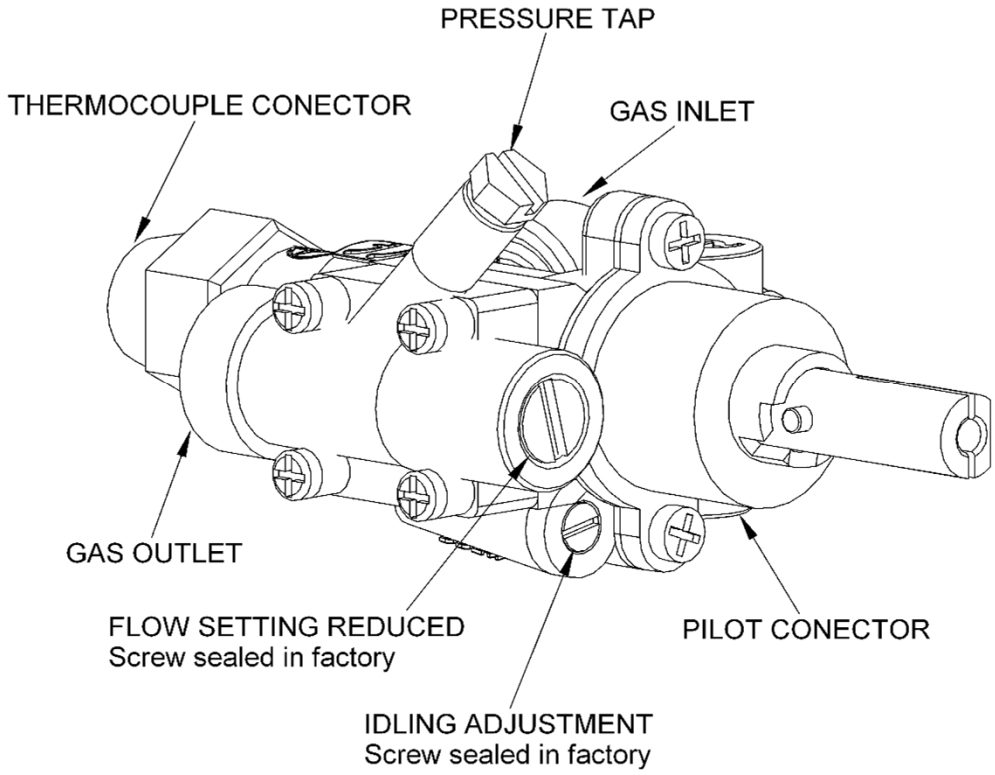
3.2. DISASSEMBLY OF THE INJECTOR

_ Remove the left outer panel
_ Loosen the nut 90 ° bend on the pipe gas supply
_ Remove the ring setting the primary air
_ Remove all, 90 ° bend , injector holder and injector, by unscrewing completely this all
_ Unscrew and remove the injector with a key

3.3. *MOUNTING OF THE INJECTOR*

_ Screw thoroughly the injector (without straining) on the injector holder with a key
_ mount all, 90 ° bend , injector holder
_ Set the position of the ring of the primary air
_ Tighten the nut 90 ° bend on the pipe gas supply
_ Make a complete test of leak of the gas circuit
_ Remit the outer panel

3.4. FLOW SETTING REDUCED AND IDLING ADJUSTMENT



3.4.1. FLOW SETTING REDUCED

Connect a pressure gauge on the pressure tap and adjust the required pressure using the adjustment screw of flow reduced:

SEALING THE SETTING

3.4.2. *IDLING ADJUSTMENT*

Put the knob of the gas valve on position "minimum"
Connect a pressure gauge on the pressure tap and adjust the required pressure using the adjustment screw of idling:

SEALING THE SETTING

3.5. TABLE SETTING OF A BURNER

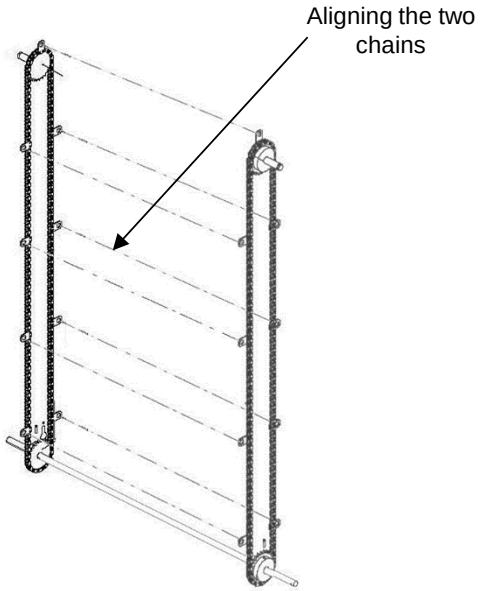
CARACTERISTIC	G20 under 20 mbar	G25 under 25 mbar	G31 under 37 mbar
Heat output in btu/h	10240	10240	10240
Injector identification	150	150	110
Injector diameter in mm / inch	1,50 / 0,06	1,50 / 0,06	1,10 / 0,05
Volume flow rate in ft^3/h	9,94	9,94	-
Mass flow in Lbs/h	-	-	0,64

3.6. LABEL SETTING

The label indicating the setting of gas to the appliance must be attached to it (see mandatory marking, chapter 1.3).
In case of change of gas, the new label is provided with the newinjectors.

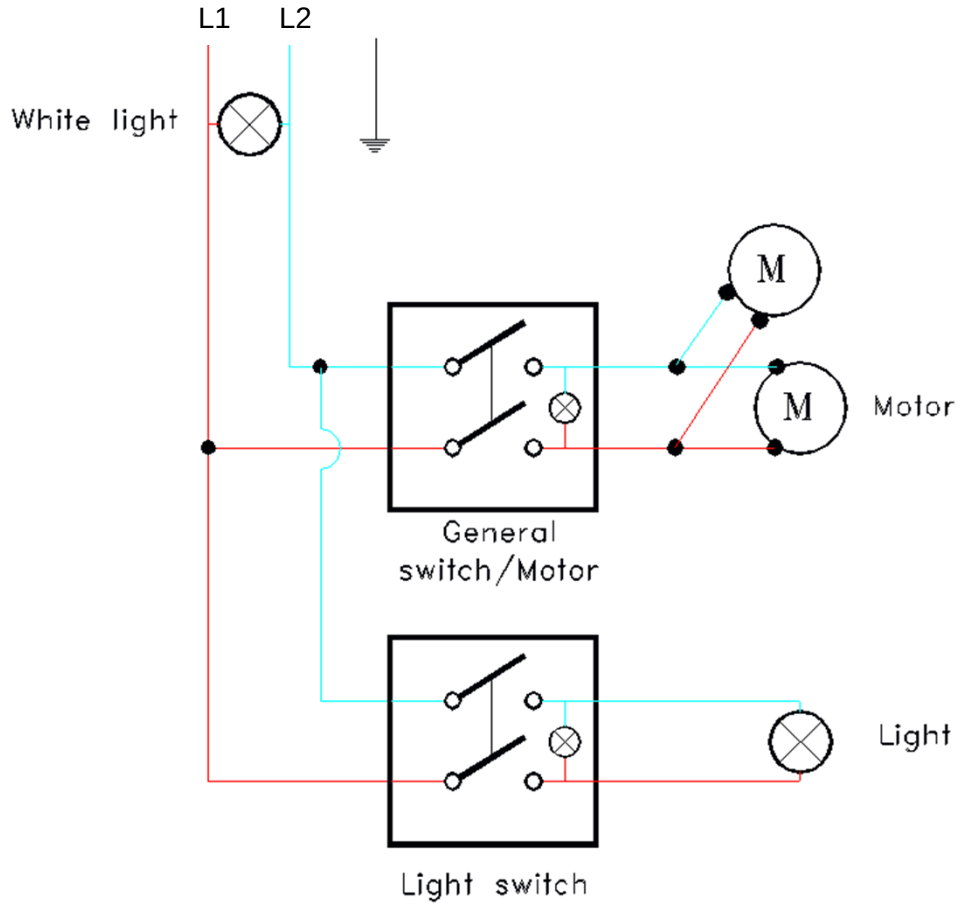
3.7. CHANGE OF CHAINS

When changing the chains, check that the 9 studs are aligned with the 2 chains.



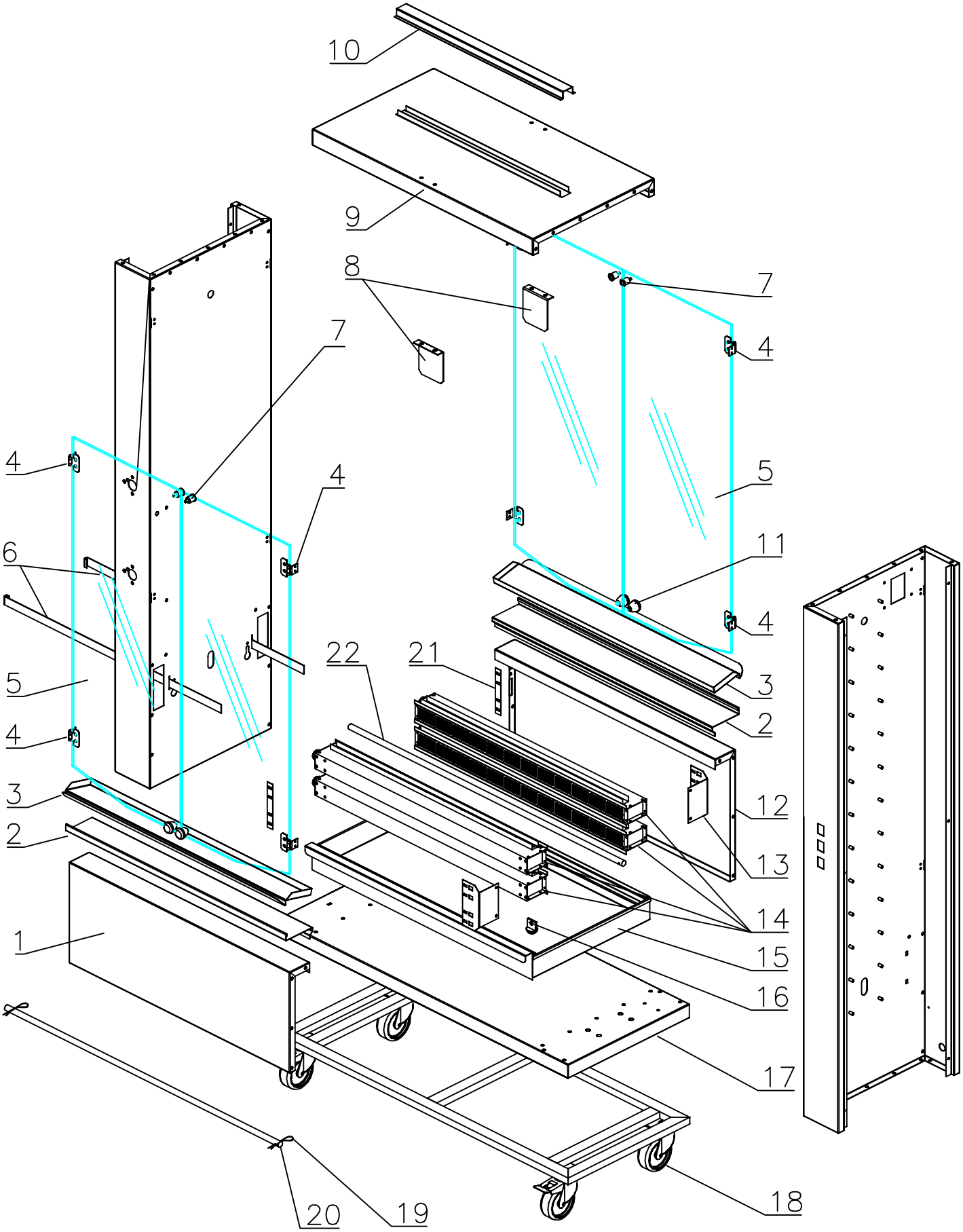
4. ELECTRICAL DIAGRAM

208-230V~ 60Hz



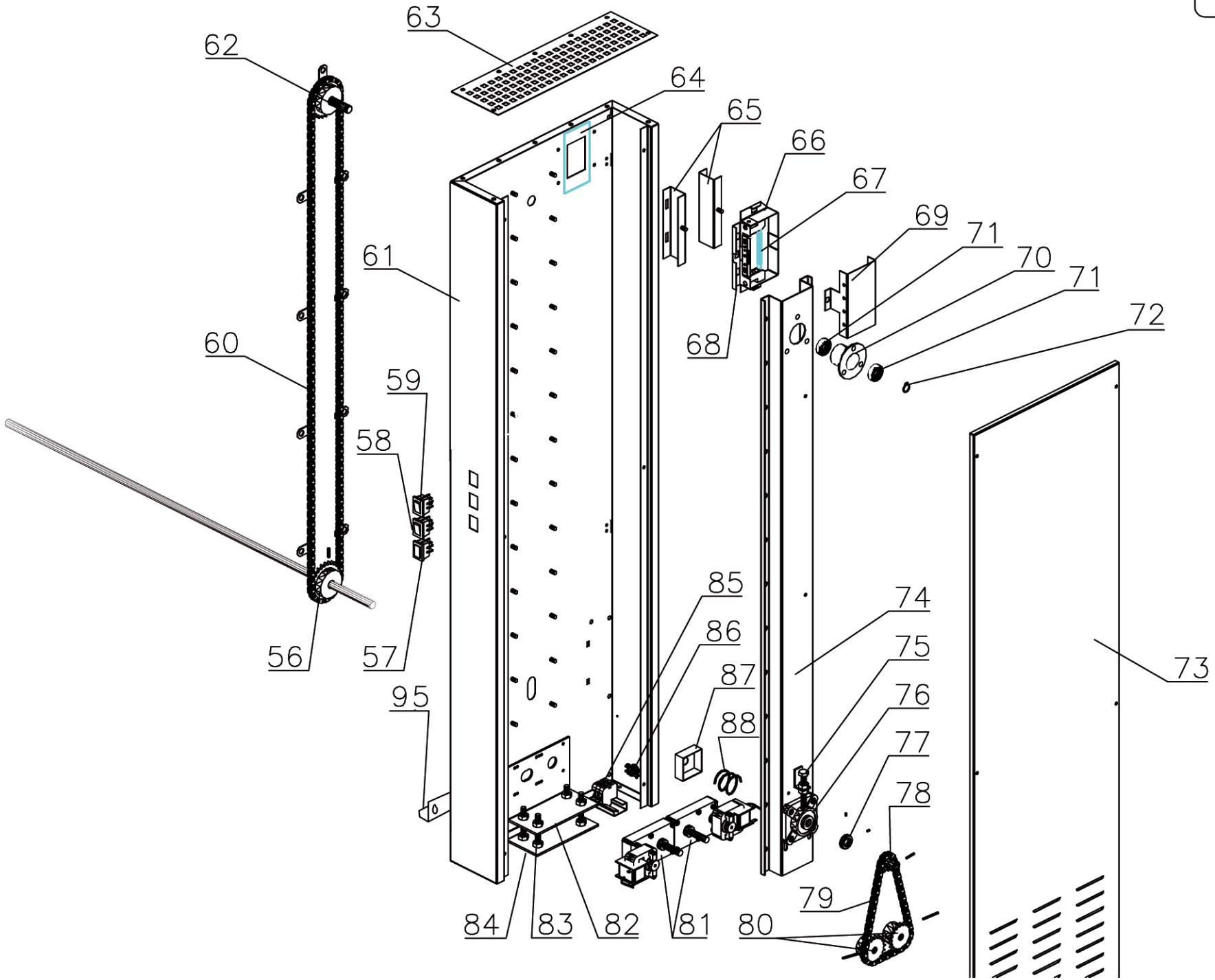
5.2. EXPLODED CENTRAL PART

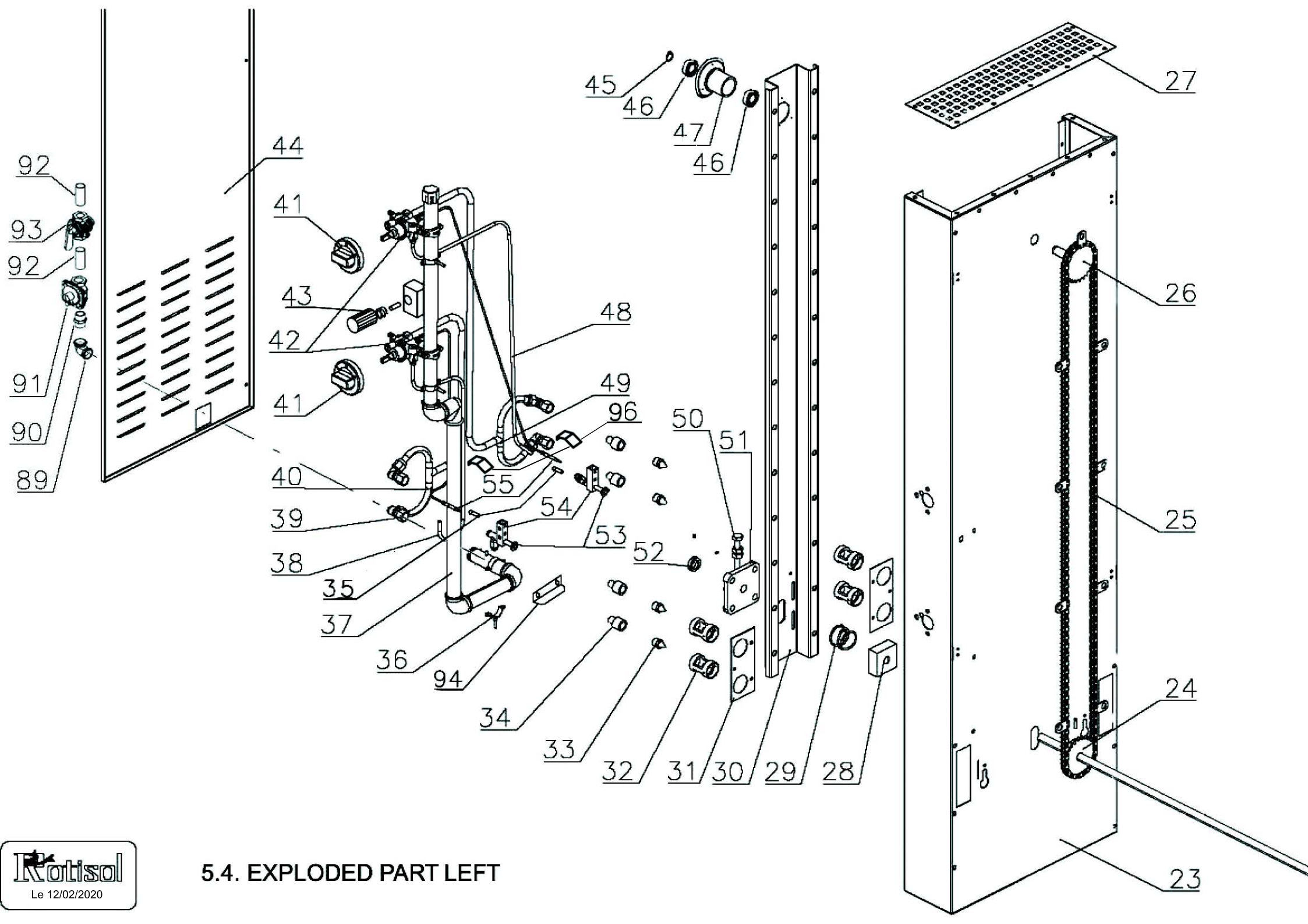
Rotisol
Le: 27/05/05



5.3. EXPLODED PART RIGHT

Rotisol
Le: 07/09/18





Rotisol
Le 12/02/2020

5.4. EXPLODED PART LEFT

NOMENCLATURE OF BRASILIA ROTISSORIE

Rotisol
the: 27/09/23

CENTRAL PART	Reference
1: Span front	11G9CR05
2: Déflector span	11G9CR18
3: Parables spans	11G9CR19
4: window hinges	CHA280, AXE1702
5: windows	GL162
6: Parables radiant	11G9CR20
7: Magnets	AIMANT
8: Blockages magnets	11G9CR10
9: Cap	11G9CR04
10: Trap cap	11G9CR11
11: Handle	POI1651B
12: Rear span	11G9CR06
13: Supports radiant right	11G9CR08
14: Burners type "radiant"	R785
15: Tray juice with nut welded drain plug	11G9CR16,11G9CR17
16: Drain plug with gasket	BV284
17: Table	11G9CR01
18: Caster base	ROUL100, ROU100
19: Pin	GOUBETA
20: Basket opening support	SUPPORTOUVPANIERA
21: Supports radiant left	11G9CR09
22: Spit chain axis	

PART LEFT	Reference
23: Left upright	11G9CR02
24: Pinion bottom left spit chain	PI26
25: Spit chain	CHAIBRASILIA0419
26: Pinion top left chain spits	PI26
27: Top left amount	11G9CR12
28: Déflector spit chain greasing	11G9CR29
29: Spit axis chain grease baffle spring	
30: Stiffener amount left	11G9CR07
31: Venturi guide	11G9CR15
32: Air intake sleeves	
33: Injectors	INJ
34: Supports injector	
35: spark plug	BOUGIE620
36: Collars gas ramp	COL26
37: Gas ramp	RAMGF5BR
38: Tube burner gas front	TUBE46
39: 90 Elbow with nut	RLC12SM
40: Tubes gas burners front	TUBE1012
41: Knob gas valve	MANS22
42: gas valves	ROBS22
43: Piezzo button	PIEZZO620
44: Left panel outside	11G9CR21
45: Bearing circlip	
46: Ball bearing	
47: Bearing support ring	SUPROUL0101LONG
48: Tube burner gas rear	TUBE46
49: Rear burner gas tubes	TUBE1012
50: Bolt spit chain tensioner	VTHM1070, EHM10
51: Bearing axis chain spit	FUCF203
52: Ring bearing spit chain axis	
53: Pilot lights	V1092A
54: pilot Supports / thermocouple	
55: Thermocouples	THER600, THER850TL
89: 90 ° BEND BLACK CASTING	
90: Nipple M/M 20x27	
91: Maxitrol (natural gas)	MAXI
Maxitrol (propane gas)	MAXIPROP
92: Nipple type 530 1/2	
93: Valve on/off (usa)	ROBONOFF
94: Left deflector	DINTBRA010
96: Pilot guard	PRTCVEILBRA010

PART RIGHT	Reference
56: Spocket chain spit down right	PI26
57: White light	VOYBC
58: Switch motors	INTV2
59: Light switch	INTO2
60: Spit chain	CHAIBRASILIA0419
61: Right upright	11G9CR03
62: Gable top right spit chain	PI26
63: Top right amount	11G9CR12
64: Glass halogen lamp	PLAVERRE
65: Supports all lamp	11G9CR13
66: Supports rear lamp	RB6ELE71
67: Halogen lamp	LAHAL
68: Support front lamp	RB6ELE71
69: halogen lamp protection	11G9CR14
70: Bearing support ring	SUPROUL0101LONG
71: Ball Bearing	
72: Bearing circlips	
73: Right panel outside	11G9CR22
74: Stiffener right amount	11G9CR07
75: Bolt spit chain tensioner	VTHM1070, EHM10
76: Spit chain bearing axis	FUCF203
77: Ring bearing spit chain axis	
78: Sprocket chain spit axis	PI11
79: Motor chain	CH9525
80: Engine pinion	PI18
81: Engine	MOTBAL2
82: Engine support	RB314B
83: Engine support bolts	VTHM1070, EHM10
84: Plate under engine support	RB1314B
85: Terminal block	BORNECO, 11G9CR25
86: Cable gland	PRETH03302M
87: Deflector spit axis chain grease	11G9CR29
88: Spit axis chain grease grease baffle spring	
95: Right deflector	DINTBRA010