



GAS ROTISSERIE

« FauxFlame » range

Ref. FFS1100-4G

TYPE A

USERS MANUAL

(last modified 12/09/2020)



Membre de la Chaîne des Rôtisseurs

1. PRESENTATION OF THE UNIT

1.1. GENERAL

Rotisseries " FauxFlame " 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

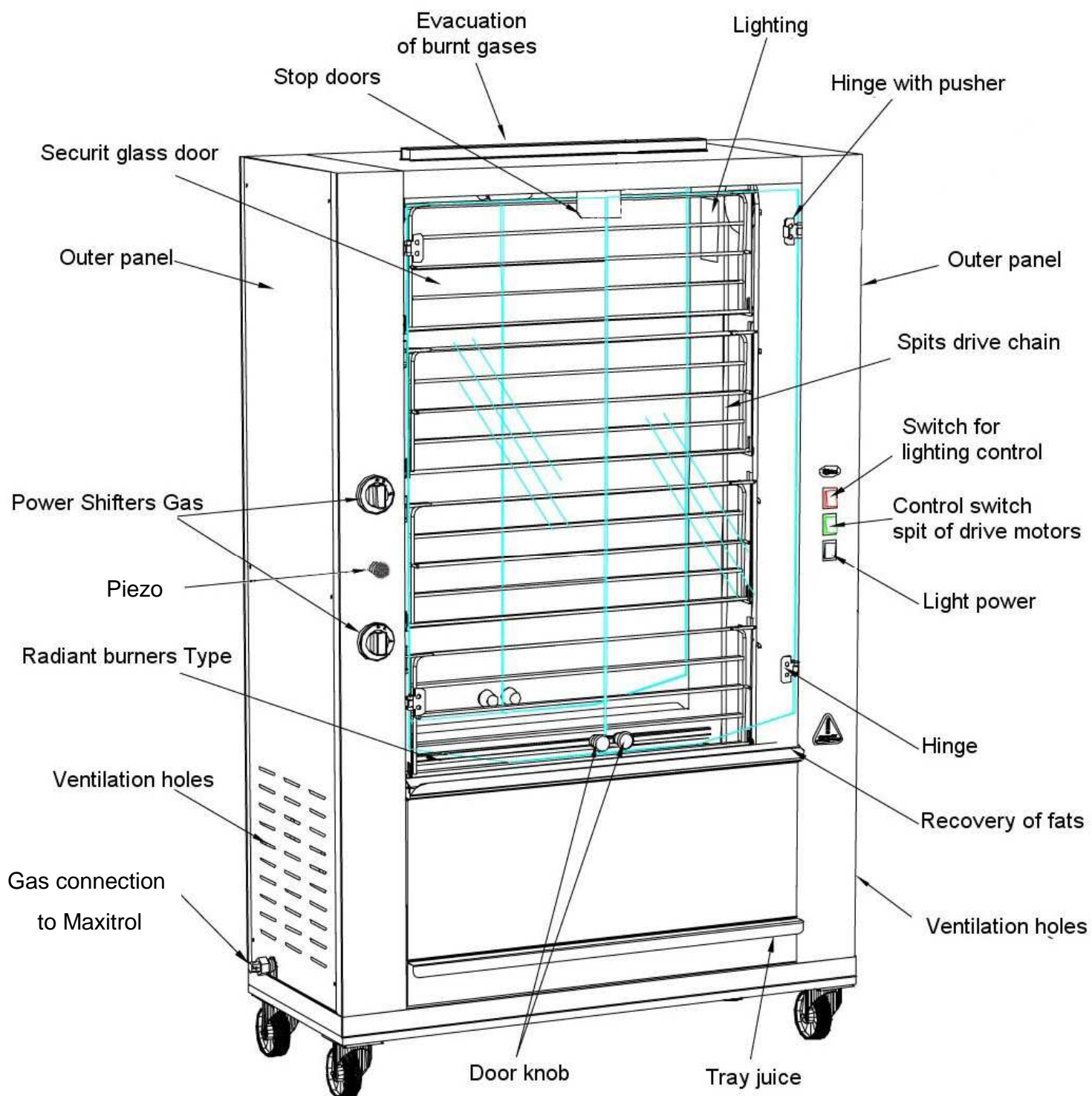
The nameplate is located on the back bottom right of the unit.

1.2. BRAND, REFERENCE

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



1.2.1. description of the device



1.3. CONCEPTION

- All stainless steel.
- 9 spits for 27 open poultry (entrained vertically system gears / chain
- 2 drive motors
- Type burners "radiant" composed of ceramic plates
- Gas safety by pilot and thermocouple.
- Gas supply valves with 3 temperature settings.
- 2 Securit glass doors on each side of the rotisserie.
- Interior lighting with halogen lamp.
- Retractable juice tray.
- Exterior panels with ventilation openings.
- Opening for evacuation of burned gas and grease on the roof.
- Swivel base with 4 wheels, 2 with brakes

1.4. ACCESSORIES – OPTIONS

- Flexible connection Tubogaz 36/123 – 20/27.
Quick Connect NNFD 36/124.
- Dropout pins, torch lights.

2. COMMISSIONING - USE

2.1. RECOMMENDATIONS FOR USE

WARNING

Grounding

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

- 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 5/8 " . ***There must always have water in the tray.***
- In the case of using a pan juices through, it is also imperative to put water in the pan juices to about 5/8 " . ***There must always have water in the tray .***
- To avoid greasy and projections for the proper functioning of the device, the doors must necessarily be closed.
- Turn your burners "radiant" 15 minutes before cooking so that the ceramic blush much.
- It is recommended to bring gloves, an apron and a cap for the use of rotisserie.
- To put the spits, put the drive switch to "1" until only 1 spit pad support each of the two channels are in front of the user. Put two hooks on each side of the spit on the terminal of each corresponding channel. Repeat for each spit. Proceed in the same way to remove the spits
- The maximum load of a spit must not exceed is 17,5 Lb

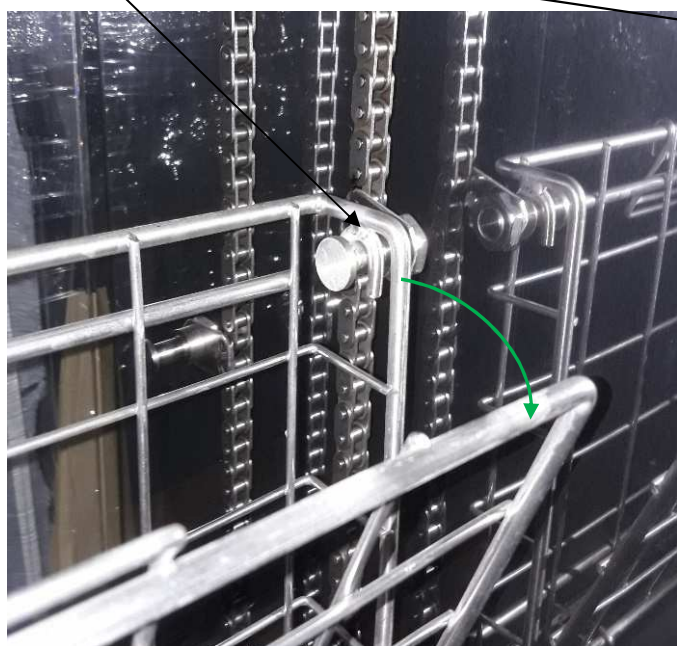
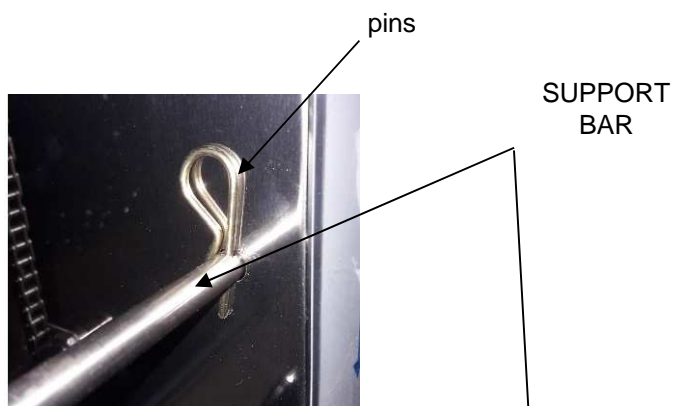
2.1.1. BASKET OPENING SUPPORT

In order not to take out the baskets from the rotisserie to remove the chickens, a basket opening support system has been designed.

To remove the products, proceed as follows:

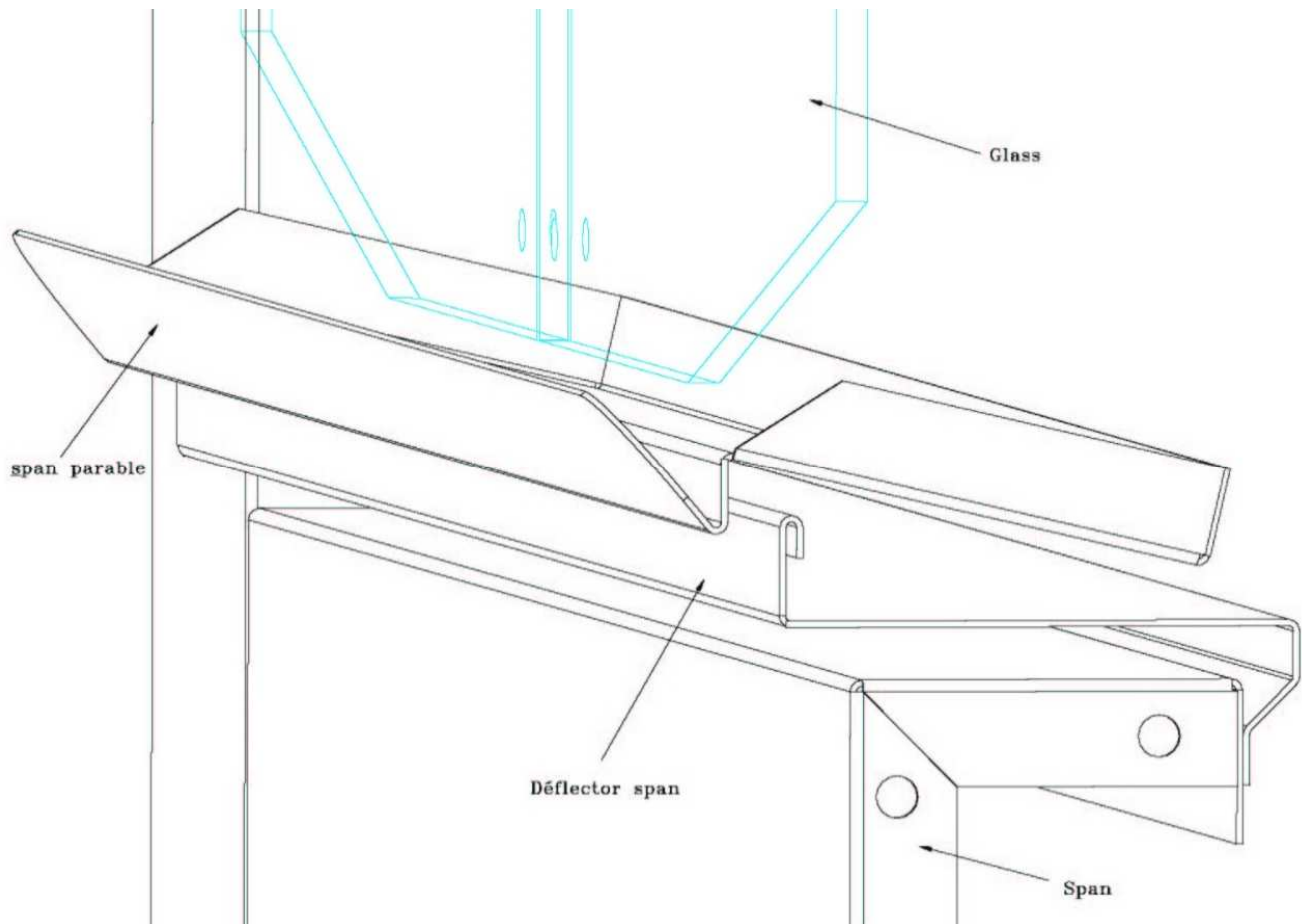
- 1 - Insert the support bar in its orifices on the two inner sides of the rotisserie
- 2 - position the two pins on the bar in order to fix it laterally.
- 3 - you can put the basket spit cover on the bar to take the product with both hands free.

BE CAREFUL of the direction of the basket,
Basket lid to the outside of the rotisserie



2.1.2. *LOADING THE DISH 2 SPAN FOR THE RECOVERY OF FATS*

- Opening doors on one side of rotisserie.
- Set up first the flat baffle on span
- Then place over the span parable to recover fat.
- Do the same for the other side of rotisserie.



2.1.3. PROTECTION OF THE PILOT LIGHT: Mandatory installation

- stainless steel tab attached to the stainless steel wall to protect thermocouples from grease

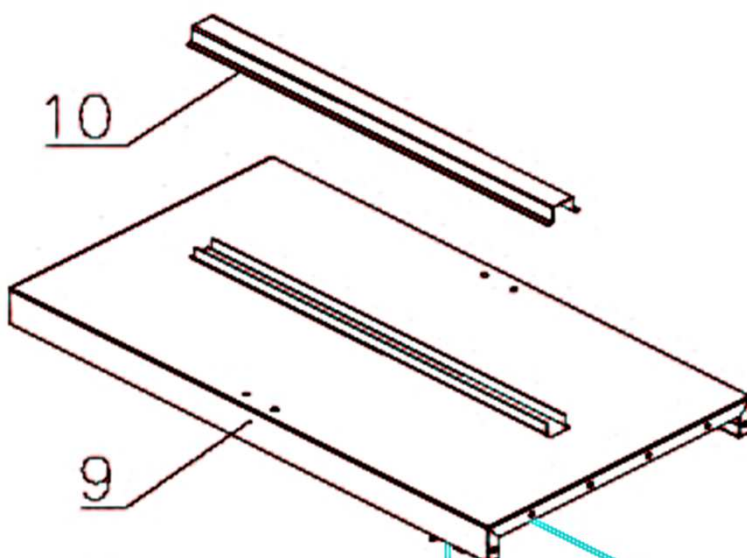


stainless steel tab



2.1.4. PROTECTION OF THE TRAP

- trap cap (ref: 10) positioned to protect the roof hatch (ref: 9)



2.1.5. INSTRUCTIONS FOR USE

1. Check the connection of power supply to rotisserie on the sector.
2. Check the gas connection (gas stop valve).
3. Check if the machine is powered, white indicator light..
4. Put the drive spit switch in position "1" on (see previous page).
5. Turn the light switch in position "1" on (see previous page).
6. Light the burners type "radiants" (see 2.1.4. below).
7. To stop the drive spit put the corresponding switch in position "0" off.
8. Turn off the lights by pressing the switch (off light switch).
9. To stop rotisserie, disconnect the mains power supply.
10. Close the gas stop valve.

2.1.6. IGNITION OF THE BURNERS

- Open the gas shut-off valve.
- Purge possibly by pressing the lever a few moments "☆" position (Figure 2).
- Press and turn the knob to "☆" (Figure 2) and light the pilot or press "PIEZO ". When it is first lit, it takes a few minutes for the gas to reach the pilot. To accelerate the first ignition, we recommend the flame. Place the flame (LIGHTER TORCH) under the thermocouple. Maintain pressure on the lever 5 to 10 seconds after the pilot lights.
- To light the burners radiant turn the knob to the left heats up in "A" position (Figure 3) or minimum heating "B" (Figure 4).
- To turn the radiant burner, put the knob in position "☆" (Figure 2).
- To turn off the burner, put the knob in position "0" (Figure 1).

FIGURE 1

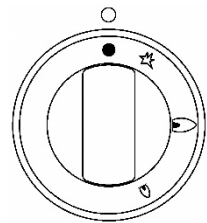


FIGURE 2

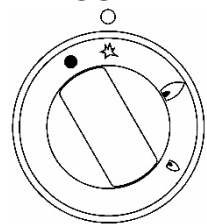


FIGURE 3

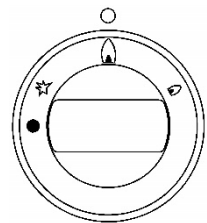
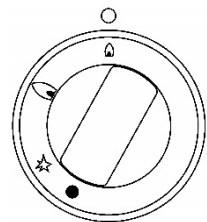


FIGURE 4



2.1.7. changing the piezo battery

Unscrew the button piezo and change the battery.
(respect the direction of the battery).



2.2. RECOMMENDATIONS

2.2.1. WHAT YOU SHOULD DO

- *Always put water in the pan juices to about 5/8 " .*
- *Use gloves resistant to heat for to load and unload pin of chicken of the rotisserie.*
- *Clean the burners regularly .*
- *The flow of combustion and ventilation air must be easy and unobstructed .*
- *Clean the glass doors, deflectors and interior panels every day with a mild detergent.*
- *Glass doors with protection against heat are expensive, do not forget to ensure them (they are not guaranteed).*

2.2.2. WHAT NOT TO DO

- *Never overwhelmed grease drip tray . Emptied regularly. The grease could ignite*
- *Do not touch lamp "HALOGEN" with your fingers.*
- *Do not handle the adjustment screws of the reduced flow and slowed down (see instructions paragraphes correspondants installers) these adjustments have been made and sealed once and for all in the factory)*
- *Never leave combustible material within 27 5/8 " from the front panel.*

2.3. COUNCIL COOKING

- The cooking time varies depending on the size of your chicken in between 45 to 60 minutes.
- You can, after baking, let turn your pin chicken, provided to turn off the burners.

3. CLEANING - MAINTENANCE

Caution: Do not use a jet or a bucket of water to clean the rotisserie

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.

Glasses should be cleaned with a non-abrasive detergent (see MEGACLEAN VITRES).
Using a brush, apply grease on the food chain and sprocket drive pin.

3.2. EVERY 4 MONTHS

Using a brush apply the MEGACLEAN SPIT on the spindle drive side engine right in your rotisserie The run for 15 to 20 minutes and rinse lightly with clear water and wipe dry.

3.3. EVERY 6 MONTHS

Verify and monitor the cleanliness of all **INJECTOR / VENTURI**.

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

3.4. 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. WARRANTY

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, lightening, 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.