



FORCED AIR OVEN ROTISSERIE

**WITH BASKETS
&
FORK SPITS**

Ref.: FBP16.720_ FBP16.520_ FBP8.720
FBP8.520_ FBP5.520_ FBP5.320
FBPP16.720_ FBPP16.520
FBPP8.720_ FBPP8.520_ FBPP5.520

**INSTRUCTIONS : INSTALLATION
USE
MAINTENANCE**



Membre de la Chaîne des Rôtisseurs

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FRANCE Tél. : (331) 6421 8012 – Fax : (331) 6426 1685 - E-mail : export@rotisol.com

1. PRESENTATION OF THE UNIT

GENERALITES :

Oven/roisserie with baskets electrically operated under specifications of :
400Volts 3 Phases + Neutral + earth (230 V \triangle 400 3N ~).

Rotisserie Reference	Lenght (mm)	Depth (mm)	Height (mm)	Weight (kg)	Electric Power (kw)
FBP16.720	1091	920	1820	360	16,8
FBP16.520	891	920	1820	313	12,8
FBP8.720	1091	920	900	170	8,4
FBP8.520	891	920	900	148	6,4
FBP5.520	891	830	760	125	4,8
FBP5.320	691	830	760	105	3,85
FBPP16.720	1110	920	1820	360	16,8
FBPP16.520	910	920	1820	313	12,8
FBPP8.720	1110	920	900	170	8,4
FBPP8.520	910	920	900	148	6,4
FBPP5.520	910	830	760	125	4,8

The unit is for professional use and must be used by a professional person

Before starting any operation, please see these instructions. The carefully kept available near the roisserie

Cooking appliances to generate heat and fat particles.

It is imperative to plan their accommodation in premises protected anti-fire and mechanically ventilated in accordance with security regulations and health standards relating

Trades mouths: please contact specialized companies and approved on

benefits of work to be done according to safety standards: ventilation (extraction),

plumbing (water, gas, fire protection, etc ...), electricity, building (non-slip tiles, firewall, etc ...).

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

Interventions on electrical parts must be performed by qualified personnel in the compliance with regulations in force.

The company is not liable for damages in case of :

- incorrect use of the device
- non-compliance with regulations in force
- proper installation
- non-compliance with the details regarding the maintenance
- Any unauthorized changes
- installation of spare parts unoriginal
- installing and using the roisserie different than those provided by the manufacturer

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

PRESENTATION



Client side with double glazed curved silkscreened and side with double glazed right silkscreened



Client side and side with single glazing right



Control side with curved glass screen printed

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CONCEPTION

- 2 doors front and rear glazed windows K.GLASS (heat protection and energy saving) for models , FBP16.720, FBP16.520, FBP8.720, FBP8.520 FBP5.520, FBP5.320.
- 3 faces glazed with 2 doors front and rear glazed windows K.GLASS (Heat protection and energy saving) for FBPP16.720, FBPP16.520 , FBPP8.720, FBPP8.520, FBPP5.520.
- Front door mounted on removable gasket
- Unit all insulated by rockwool
- 1 or 2 motors
- 6 or 8 reinforced heating elements (Rotisol)/Ventillated heating.
- All of the baskets and supports are removable.
- Electronic control panel, with programming and steam cycle for softening fat.
- Operation of the turbine heating after stop cooking to cooling
- Interior lighting by halogen lamps
- Removable tray juice with drain plug.
- Exterior panels with ventilation holes.

ACCESSORIES – OPTIONS :

- 4 ajustable feet
- Sensor fat
- Curved glass screen printed to front or rear.
- Right screen-printed glass for the side
- Colors of the facade.
- Protective roof
- Headband with illuminated sign.
- Baskets for chickens, turkeys, small parts, trays top and bottom swing trays,...
- Fork spit, Ham spit (large piece).
- Tray of potatoes
- Grease drip tray on casters.
- Heated base cabinet
- Base cabinet with doors and shelf
- Base on casters brakes
- Stand on casters brakes

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2. INSTALLATION

The device must be installed according to regulations and standards, in an adequately ventilated.

2.1. SETUP

UNPACKING

Unpack the furniture that is surrounded, shot and seton pallet.

Evacuate the packaging according to standards.

Turn the power level to its final location.

A minimum space of 200 mm from the outer panel side stainless steel is recommended to prevent clogging of the gills of vents for heat dissipation, to use the shower knob and the flow water on turbines

2.2. ELECTRICAL CONNECTION

Power supply : 400V three phase + neutral + earth.

Check that the mains voltage corresponds to the electrical characteristics specified on the nameplate.

In any case, connect the earth.

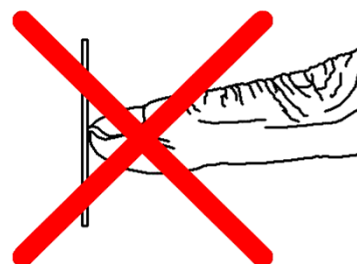
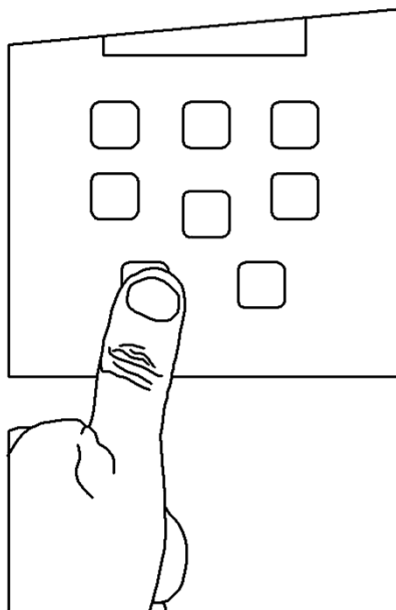
3. START UP - USE

3.1. USE:

- The oven/roisserie should be used by a qualified person.
- In order to avoid projections of fat and for the unit to work properly, the doors should be kept closed.
- We recommend pre-heating the unit.
- Put water in the grease tray about 2 cm. There must always have water in the tray.
- It is recommended to wear gloves, an apron and a cap when using the roisserie.

INSTRUCTIONS FOR THE OVEN ROTISSERIE :

- Check the electrical connection of the roisserie.
- Check that the unit is power on, white indicator light.



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PREHEAT

Put water in the drip tray after closing the drain valve



START: Press 3 seconds
Automatic start preheating
Ringtone and Flashing + PC
end temperature preheating at 220 ° C



ROTATION SWINGS

Press after opening the door,
load swings produces and closing
the door

COOKING



STOP THE WARMING:
Hold 3 seconds



ACCESS PROGRAMS



PROGRAM SELECTION
(P1 to P6 program)



PROGRAM START :
Ring end of the programme and
automatically switches to maintenance
temperature (display MAI)



Press 3 seconds :
Visualization of the furnace temperature

COOKING OUT PROGRAMME HANDBOOK



START: Press 3 seconds
Automatic start preheating



STOP THE WARMING:
Hold 3 seconds



**ACCESS TO THE TEMPERATURE
COOKING**



**CHOICE OF
TEMPERATURE**



ENTER THE TEMPERATURE



GO TO COOK TIME
(Hours and minutes)



**CHOICE OF TIME
COOKING**



GO TO COOK TIME
(Hours and minutes)



START PROGRAM MANUAL:
Ringing program end
manual and automatic transition
maintaining temperature
(MAI display)

PROGRAM SELECTION

Array of programs

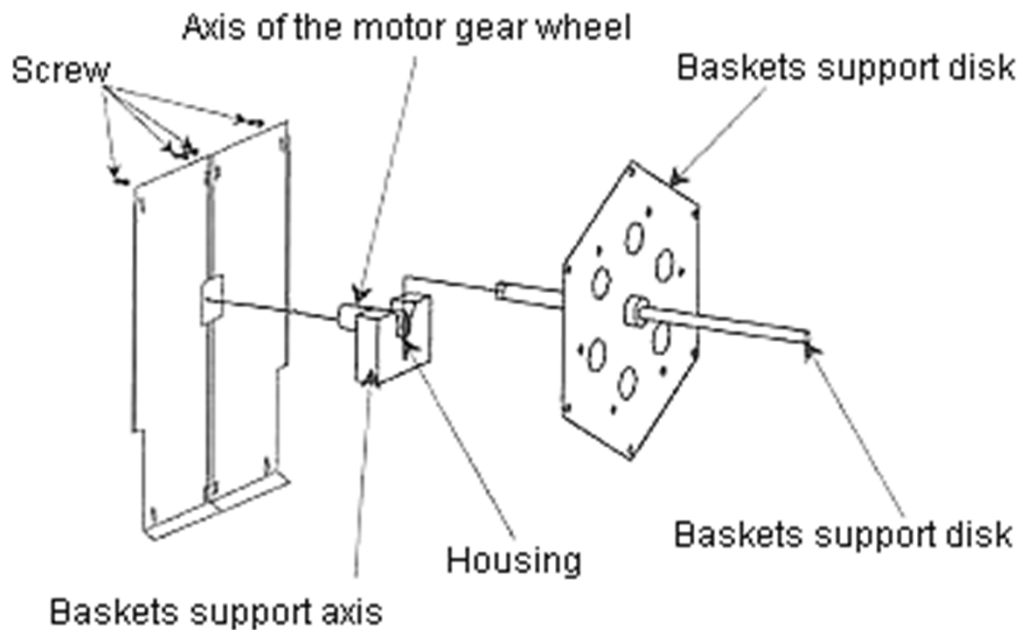
Prog n°	Products	Duration	Temp. in °C
1	Chicken	1h	220
2	Certified chicken	1h15	220
3	Range chicken	1h30	220
4	Spareribs cooked	30 mn	190
5	Knuckle	40 mn	190
6	Roast pork cooked	50 mn	190

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220



3.2. ASSEMBLY / DISASSEMBLY



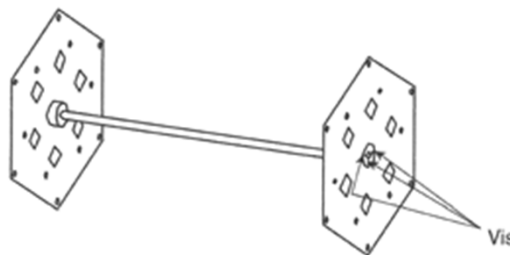
Turning off the rotisserie

To remove and attach the baskets drives, check that the end of the motor shaft gear is vertical and facing the axis of the baskets support

The entire axis / disk can be positioned in the slot that from top to bottom.

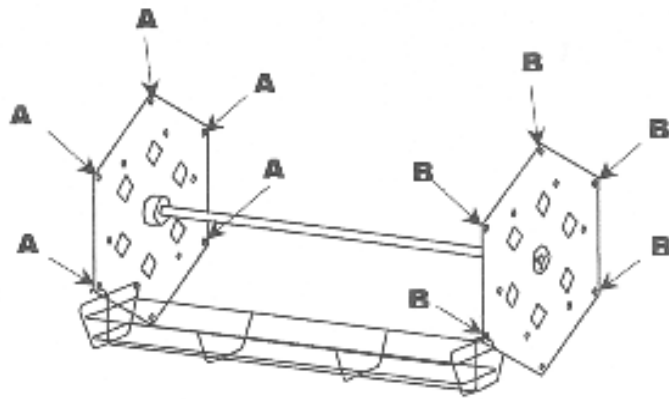
If you remove the right and left deflectors stainless steel Rotisserie, a simple push up the panel will release the screws attached to the inside of the roaster (buttonholes).

ASSEMBLY DISC AXIS



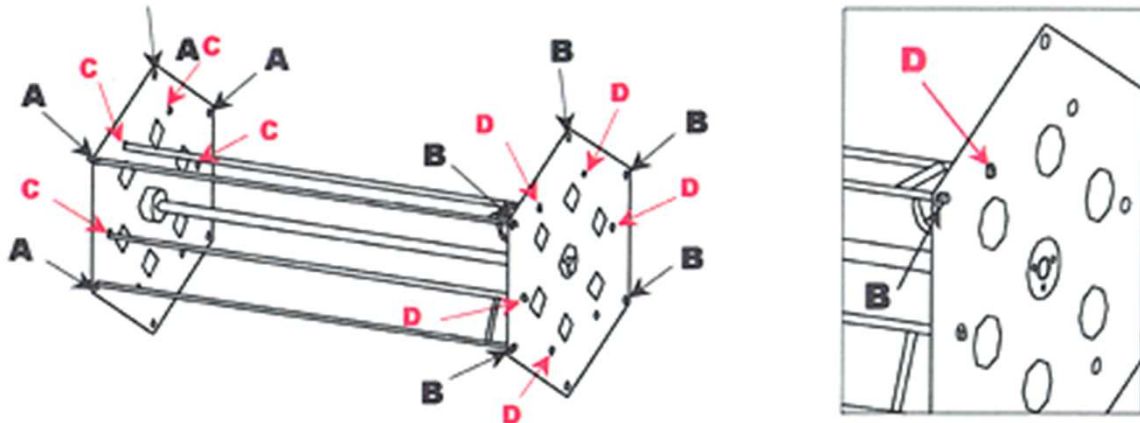
- ◆ Fit 2 disks on the supports by positioning all holes face to face
- ◆ Attach two disks on the supports using the 3 screws

3.3. INSERTING AND REMOVING ACCESSORIES BASKETS



- ◆ Insert the longest hook of the basket in a peripheral holes (A) on the left disc.
- ◆ Insert the hook away from the baskets in the hole (B) matching the right disc.
- ◆ For removal of a basket, proceed in reverse.

FORK SPITS :



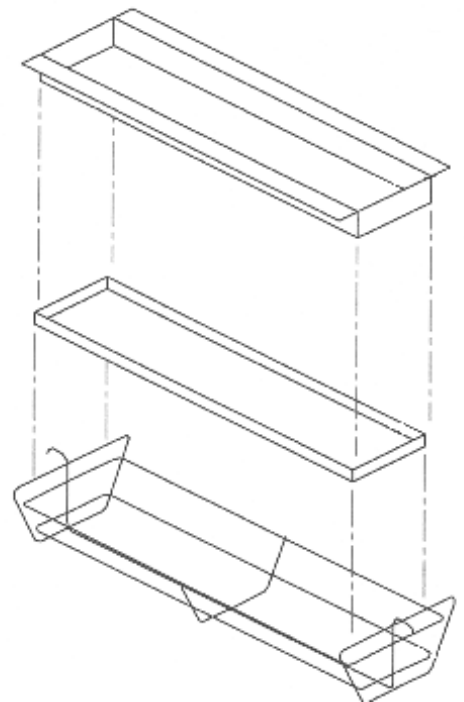
- ◆ Insert the spit side peaks in the holes (A) and (C) on the left disc as above.
- ◆ Insert the spit side handle in the 2 holes (B) and (D) in the right of the disc so that the notch of the spit position on the disc thickness as above.
- ◆ For removal of the spit, lift the right side spit and push to the left to remove of the disc.

USING ACCESSORIES:

Tray above to baskets stuffed tomatoes,
chicken legs, etc ...

Tray above to baskets stuffed tomatoes,
chicken legs, etc ...

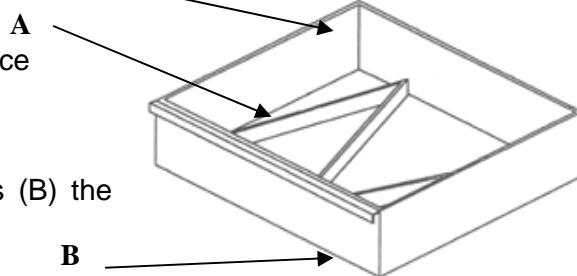
Chicken baskets



Tray juice

An anti-wave system (A) is provided to avoid juice
splashes and greases

To drain the juice tray, unscrew the cap brass (B) the
bottom of tray without removing completely.



You must fill in the bottom of tray Juice with 2 cm of water

Tray juice is removable for washing. It is advisable to first drain the juice container before removing from the rotisserie because the would overflow juice and defile the machine

USE ACCESSORIES :

Fork spit, Ham spit (large piece).

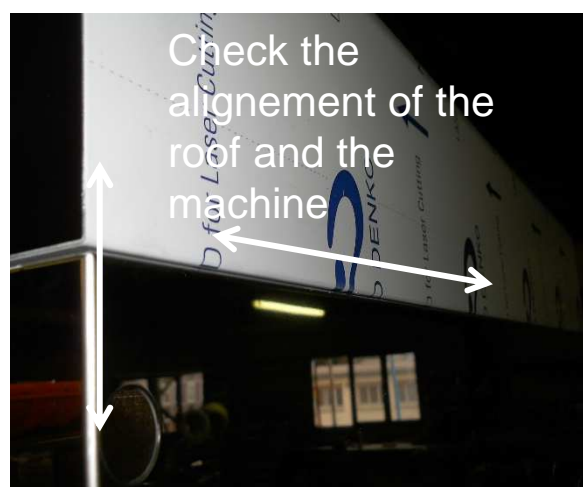
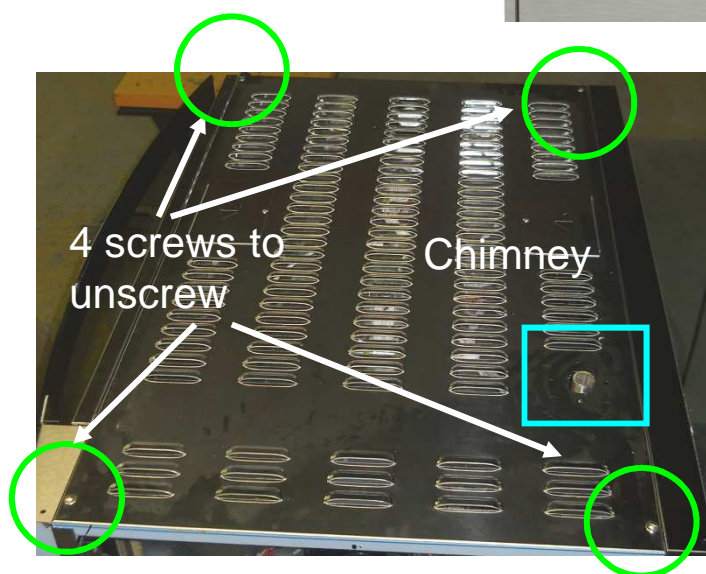


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USE ACCESSORIES :

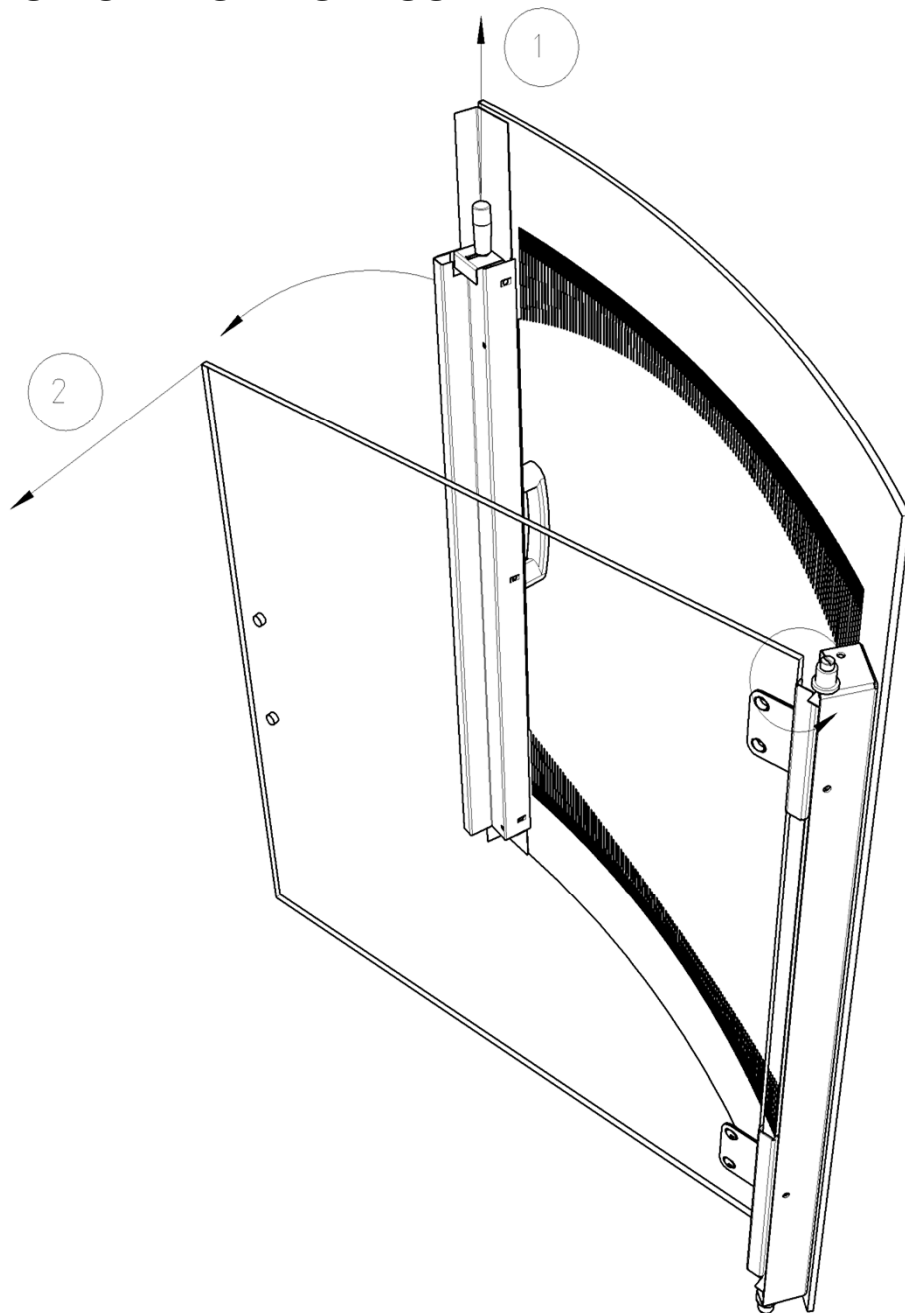
Roof anti-dust



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3.4. RELEASE OF RIGHT GLASS



3.5. RECOMMANDATIONS :

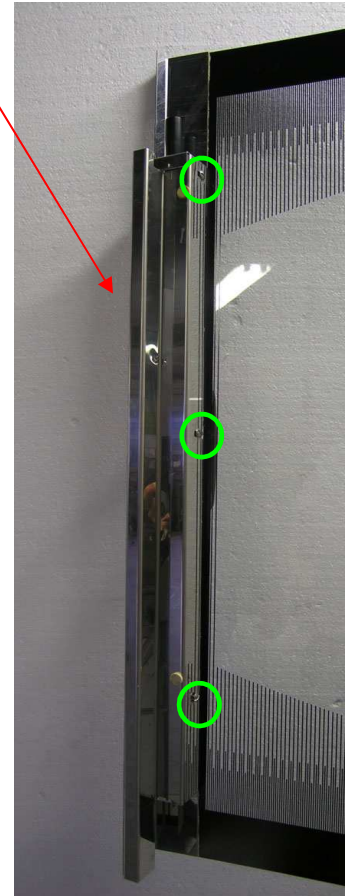
WHAT TO DO :

- ◆ For efficient operation, observe the closing doors.
- ◆ Ensure that the gills of entry and exit of air are not blocked and no body fall within. Otherwise remove the top and clean intraps intended for this purpose.
- ◆ Use heat proof gloves to remove and place spit in the unit.
- ◆ The glass doors “ K.Glass are expensive do not forget to insure them.(They are not guaranteed).

Dismantling handle system

These 6 screws are used to adjust the glass depth (page 3/3)

- Screws to remove
- Do not remove



Disengage the piece down



- Handlescrew to remove



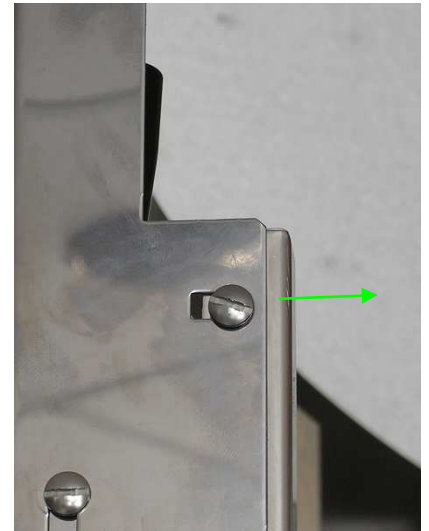
Remove the handle

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Winding handle system

Reverse the procedure for dismantling



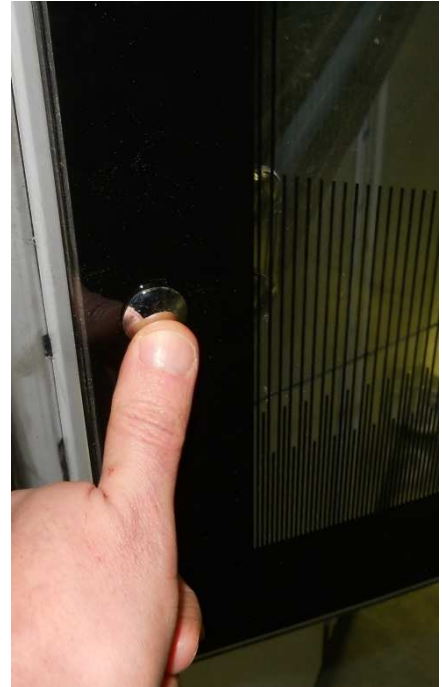
Ensure proper alignment of the support handle with the edge of the convex glass

Chock two screw to the right to better magnetization of the door

Dismantling side winding axis

Socket wrench 10

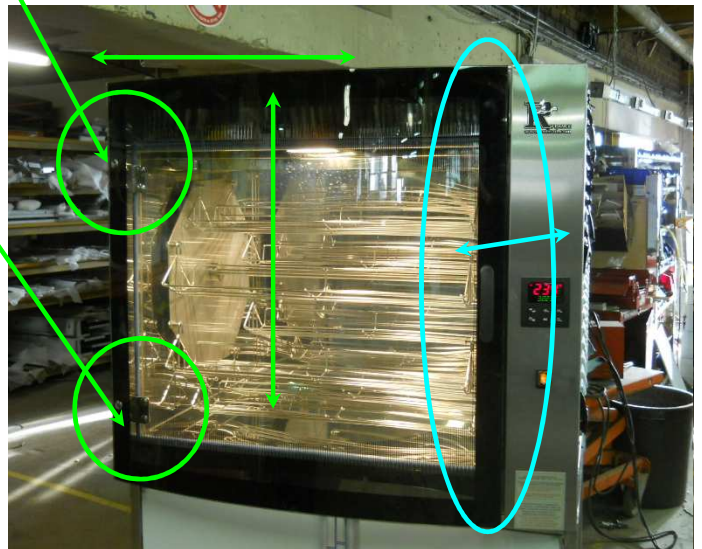
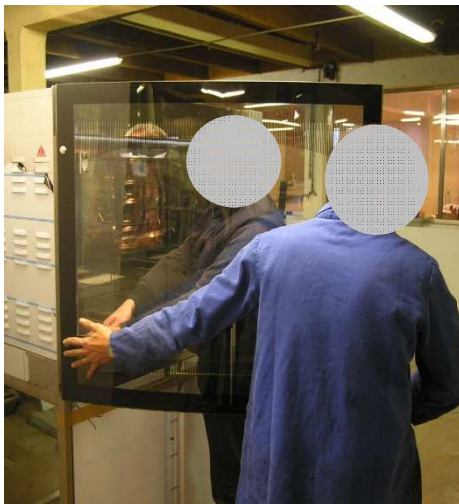
Hold front nut



○ Screws to remove interior side door line

To reposition the convex glass is better to be two

For optimal alignment of the glass it will be necessary to test the float either side of the axis or the side handle (see page 1/3 depth)



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WHAT NOT TO DO :

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

Never overwhelmed fat drip tray. Emptied regularly. Grease could ignite.

Do not use the rotisserie near ignition sources.

Do not touch bulbs « HALOGEN » with your fingers.

To replace the halogen lamps (one on each side of the rotisserie).

On the top: remove the cover.



Or front: open the door and remove the cover on the top banner.



COOKING TIP :

The cooking time varies depending on the size of your poultry. Temperature 83/90° to heart. You can, after cooking, let it run your PIN to turn off the conditions of resistance.

4. CLEANING – MAINTENANCE

DAILY :

It is very important that the glass* and interior panels are cleaned after each use. To degrease your Baskets and your bibs, we recommend using the product « Megaclean Broches ».

***Never scrape the K.Glass with an aggressive surface. Always use a sponge.**

Beware the Product Megaclean Broches must be used with specially adapted gloves to prevent burns.

EVERY 4 MONTHS:

Using a brush apply the "Meglaclean Broches" on the axis drive motor on top of the rotisserie. Rotate for 15-20 minutes and rinse with clear water.

For better service, we recommend regular maintenance to be performed by a qualified installer.

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CLEANING



1. Before starting, the rotisserie must be empty with a temperature with a temperature of under 40° C as indicated on the display

2. Empty cooking fat in the drip tray with the drain tap.



3. Remove the drip tray, the side SS panels, the baskets and the planetary system in order to proceed with the cleaning



4. Spray the detergent sufficiently « MEGACLEAN SPITS » on:

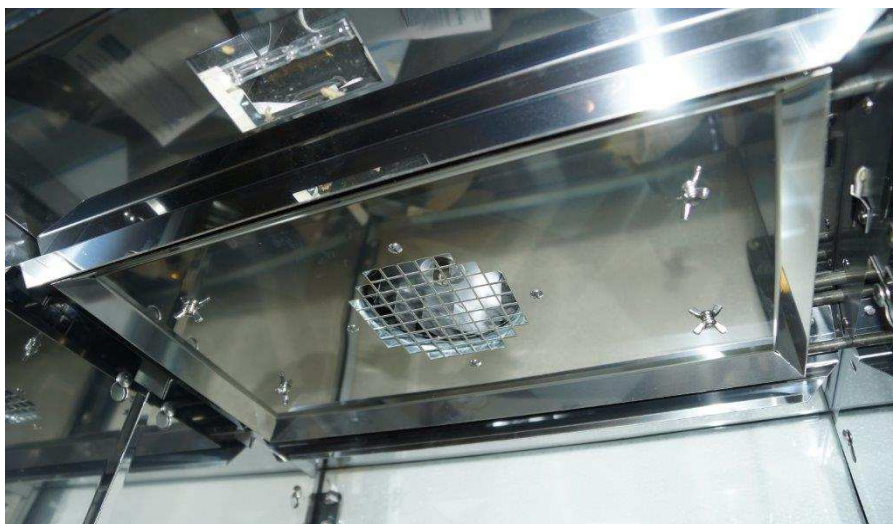
All the interior walls of the Roaster

WARNING: leave on for 15 minutes

Use a wet cloth to wipe the inside of the unit clean and glass cleaner on the glass doors and exterior of the unit

DEFLECTOR PROTECTION OF RESISTANCE

5. Once a week: Remove the roof panel for cleaning.



Your « Rotisol » Roaster is now ready for a new cooking batch.

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5. CHECKING THE GOODS

Products travel at the risk of the buyer. Its responsibilities therefore include as the recipient, not give the order the carrier to unload the material only after ensuring the condition of the equipment delivered. Imprecise reservations such as "subject to unpacking" and "SUB QUALITY CONTROL RESERVE OR QUANTITY" have no legal value.

Upon receipt of goods, proceed as follows:

- Check in presence of the delivery, condition, quality, quantity of products delivered, even if the packaging appears externally in good condition. If there are reservations to be made, they must be accurately on the right of the carrier.
- If the carrier does not agree to remain present for this control, focus on the delivery "REFUSAL OF CARRIER TO ATTEND UNPACKING" and prevent officials the transport company.
- Reservations must be confirmed to the carrier within three days, by registered letter return receipt requested, with copies to Rotisol.
- Failure to follow this procedure will void the carrier and at the expense of Rotisol recipient.

6. 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 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.

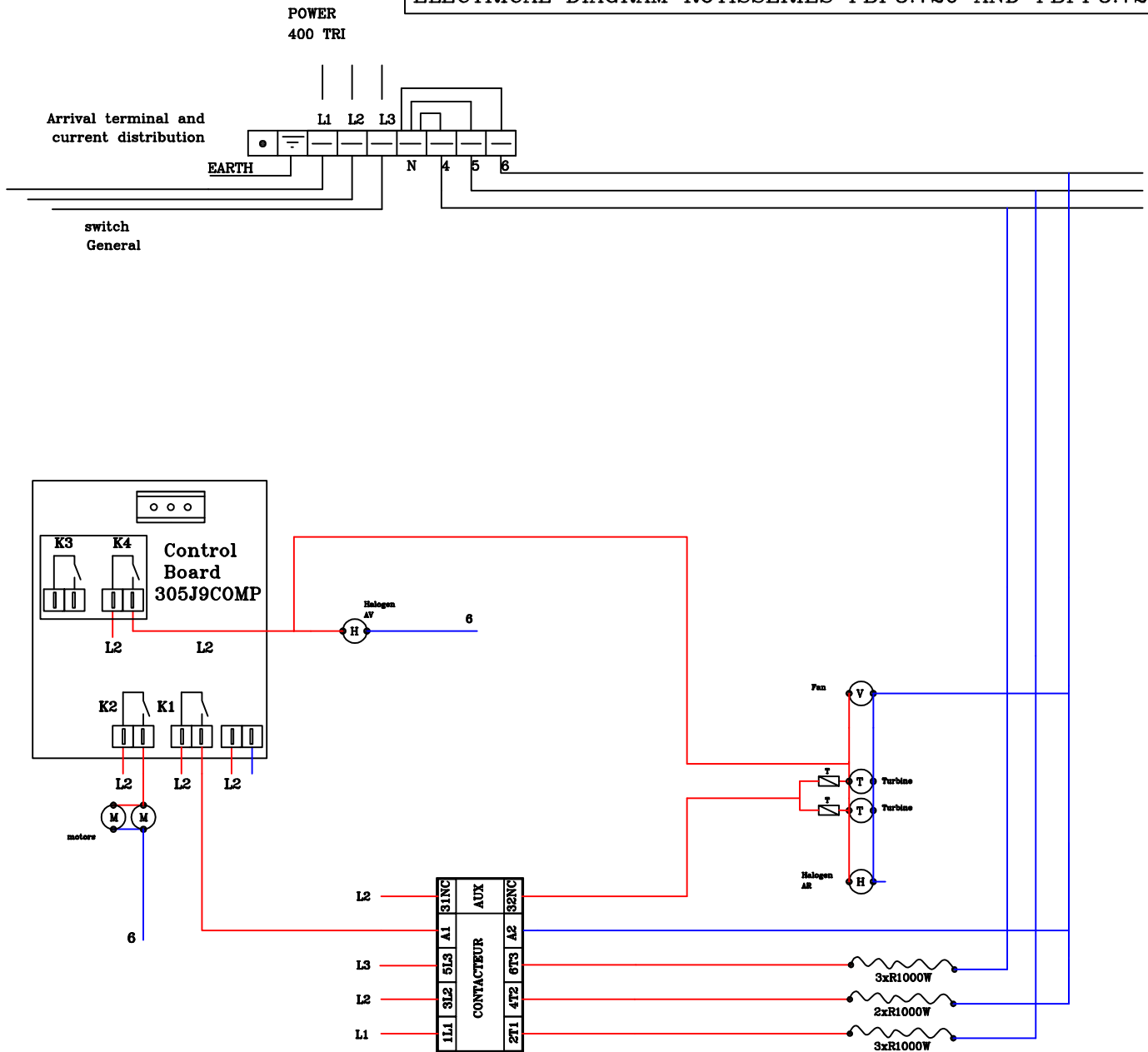
In case of dispute the customer will be required to provide the original invoice, the absence of this document will void the warranty.

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

COOKING TIME

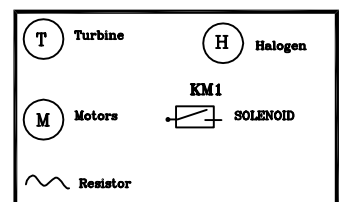
PRODUCTS	Cooking time	Temperature In °C
CHICKEN 1.3 KG 1.5 KG	1H	220°
Sparerib's 250 G cooked	30mm	220°
Mice lamb cooked	30mm	220°
knuckle's 600 G cooked	45mm	220°
Jarretton cooked	45mm	220°
Roast pork cooked	45mm	220°
Cooked pork	45mm	220°
Spareribs cooked	45mm	220°
Brisket cooked	1H	220°
Boiled knuckle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

ELECTRICAL DIAGRAM ROTISERIES FBP8.720 AND FBPP8.720

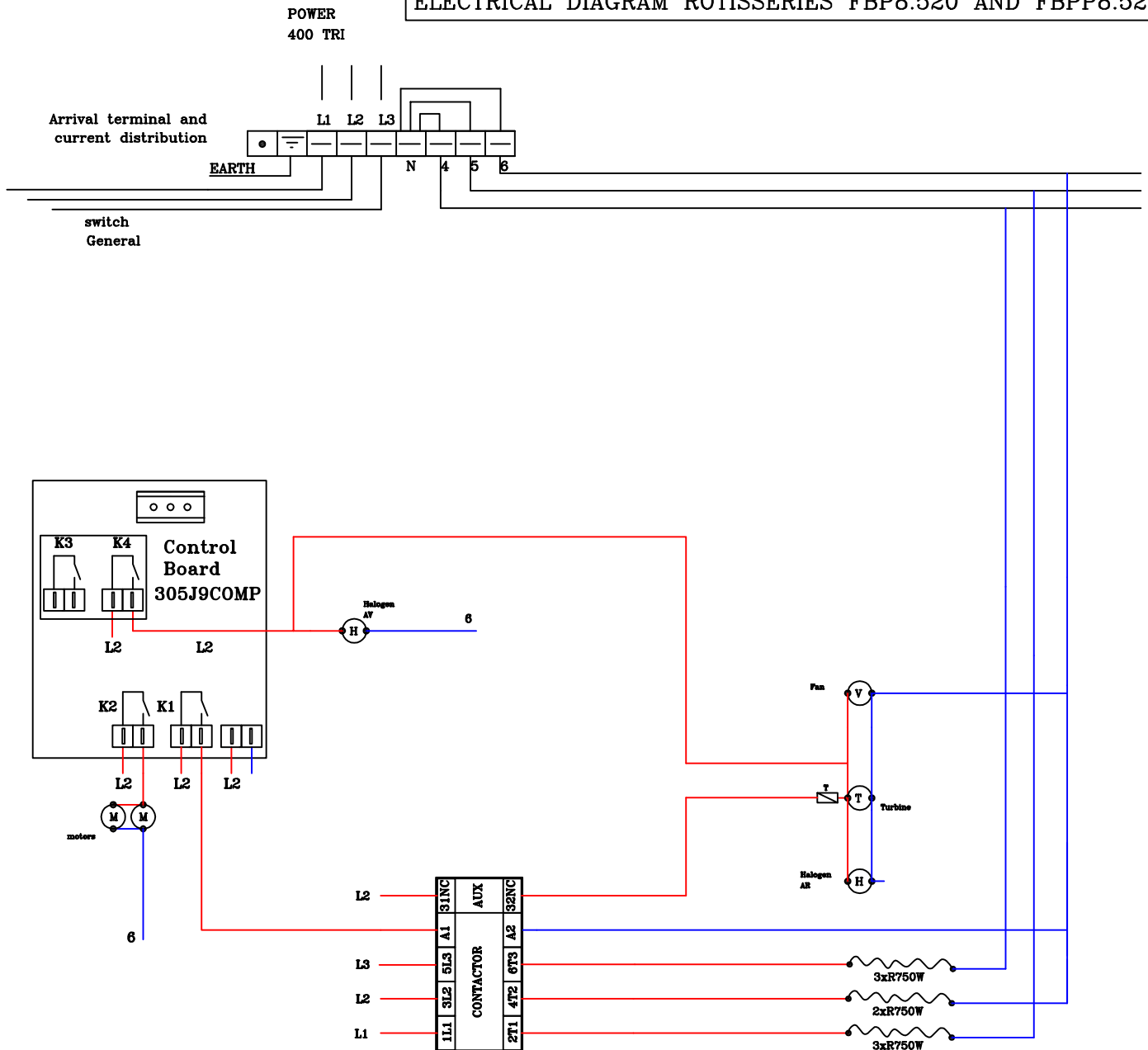


- | | | |
|-----|---------------------|---------------|
| — 1 | TERMODISK | THERMDISQ7080 |
| — 8 | HEATING ELEMENT | RESI02 |
| — 1 | FAN | VEN4E230S |
| — 2 | TURBINE | VENAC1 |
| — 1 | K3-SOLENOID | ES33611820 |
| — 1 | FAN | VENVIT |
| — 1 | AUXILIARY CONTACTOR | CONAUX9 |
| — 1 | CONTACTOR | CON32 |
| — 2 | HALOGEN LAMPS | LA100119 |
| — 2 | HALOGEN SUPPORT | SUPR7S |
| — 1 | POWER CABLE | CH07RNF5G4 |
| — 2 | MOTORS | MOTBAL3 |
| — 1 | CONTROL BOARD | 305J9COMP |

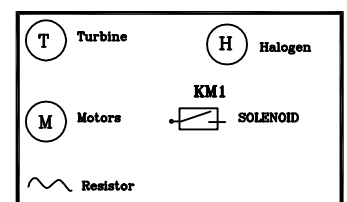
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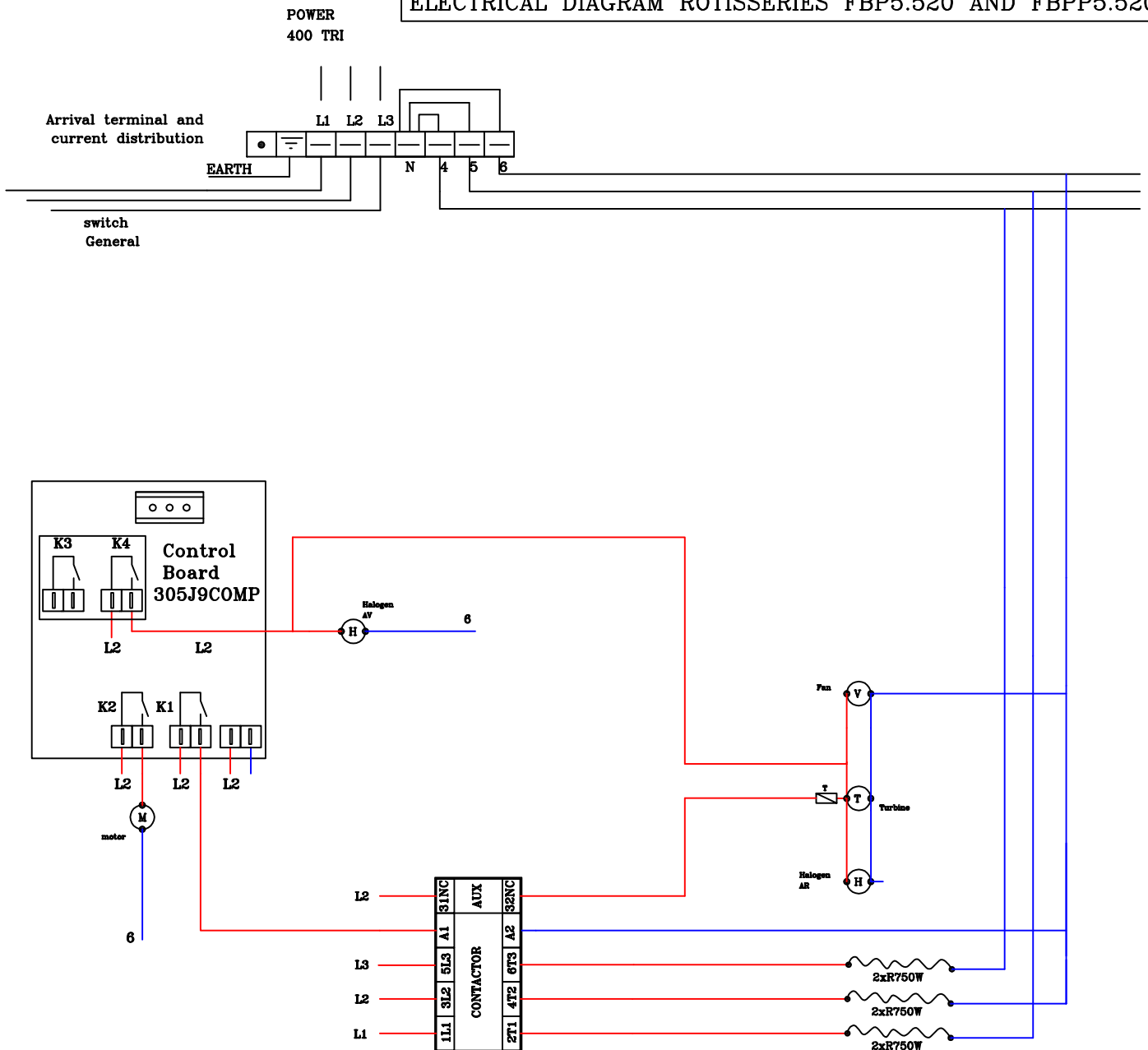
ELECTRICAL DIAGRAM ROTISSERIES FBP8.520 AND FBPP8.520



— 1	TERMODISK	THERMDISQ7080
— 8	HEATING ELEMENT	RESI01
— 1	FAN	VEN4E230S
— 1	TURBINE	VENAC1
— 1	K3—SOLENOID	ES33611820
— 1	FAN	VENVIT
— 1	AUXILIARY CONTACTOR	CONAUX9
— 1	CONTACTOR	CON32
— 2	HALOGEN LAMPS	LA100119
— 2	HALOGEN SUPPORT	SUPR7S
— 1	POWER CABLE	CH07RNF5G4
— 2	MOTORS	MOTBAL3
— 1	CONTROL BOARD	305J9COMP

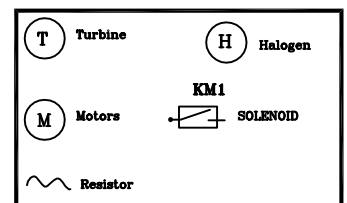


ELECTRICAL DIAGRAM ROTISSERIES FBP5.520 AND FBPP5.520

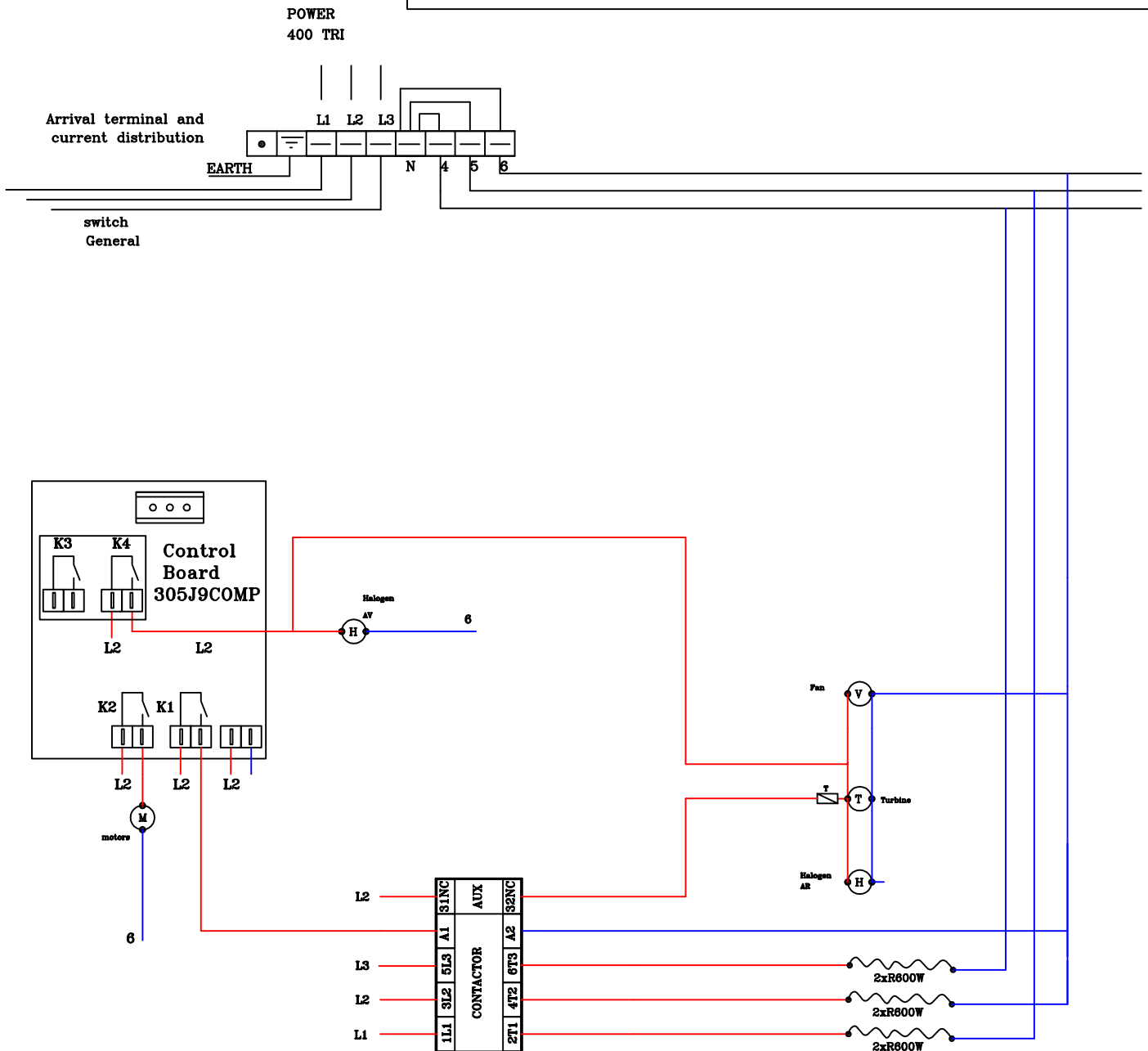


— 1	TERMODISK	THERMDISQ7080
— 6	HEATING ELEMENT	RESI01
— 1	FAN	VEN4E230S
— 1	TURBINE	VENAC1
— 1	K3—SOLENOID	ES33611820
— 1	FAN	VENVIT
— 1	AUXILIARY CONTACTOR	CONAUX9
— 1	CONTACTOR	CON32
— 2	HALOGEN LAMPS	LA100119
— 2	HALOGEN SUPPORT	SUPR7S
— 1	POWER CABLE	CH07RNF5G4
— 1	MOTORS	MOTBAL3
— 1	CONTROL BOARD	305J9COMP

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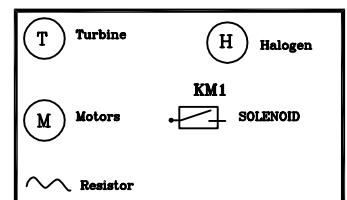


ELECTRICAL DIAGRAM ROTISSERIES FBP5.320 AND FBPP5.320



— 1 TERMODISK	THERMDISQ7080
— 6 HEATING ELEMENT	RESI37
— 1 FAN	VEN4E230S
— 1 TURBINE	VENAC1
— 1 K3-SOLENOID	ES33611820
— 1 FAN	VENVIT
— 1 AUXILIARY CONTACTOR	CONAUX9
— 1 CONTACTOR	CON32
— 2 HALOGEN LAMPS	LA100119
— 2 HALOGEN SUPPORT	SUPR7S
— 1 POWER CABLE	CH07RNF5G4
— 1 MOTORS	MOTBAL3
— 1 CONTROL BOARD	305J9COMP

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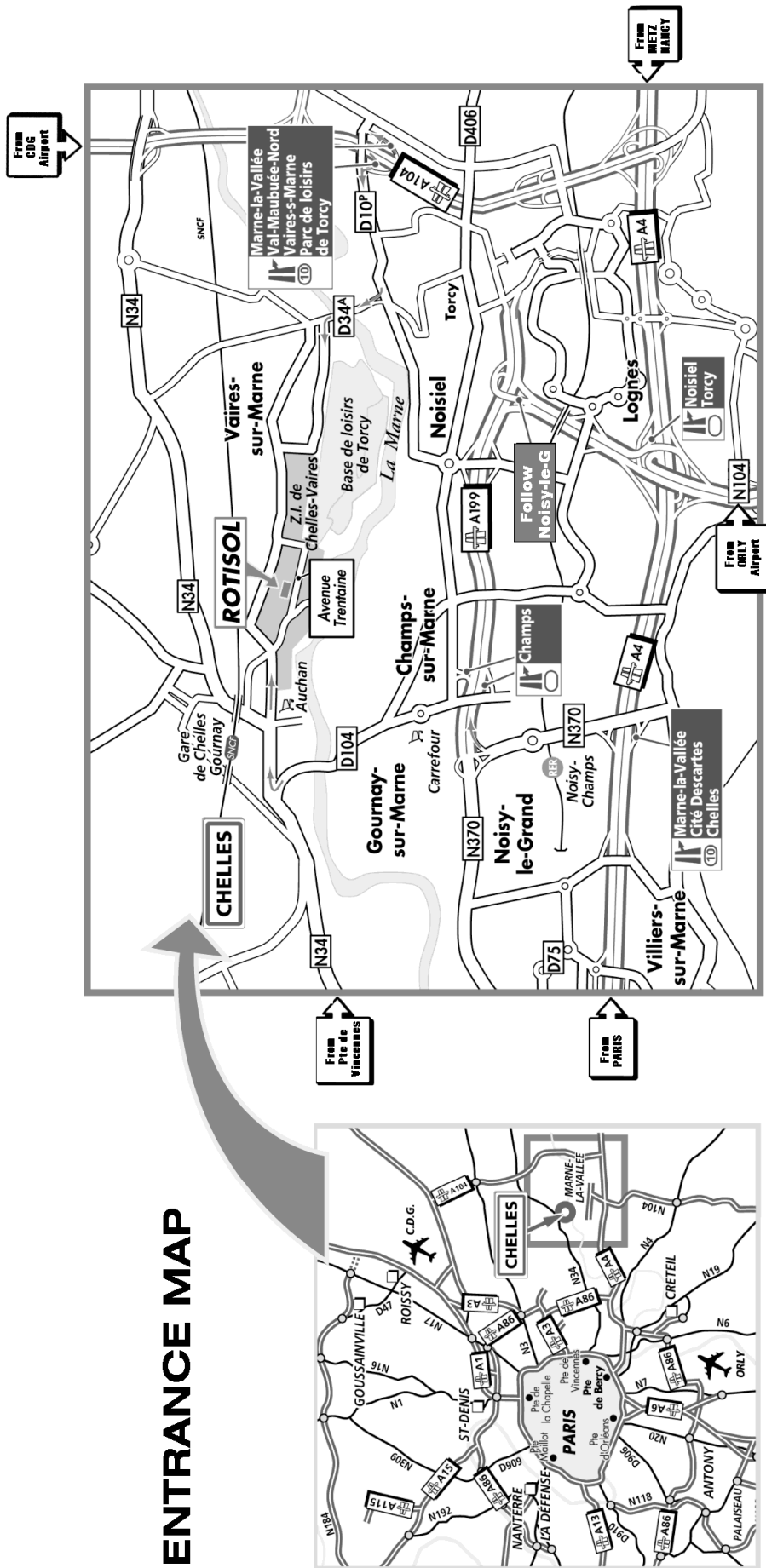


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From Paris : join Porte de Bercy (Bercy gate), then motorway A4, direction Marne-la-Vallée / Metz / Nancy. Take the exit n° 10 Marne-la-Vallée / Chelles. Follow the N370 then on motorway A199, direction Champs-sur-Marne / Chelles. Take the first exit 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 Only 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 exit n° 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).

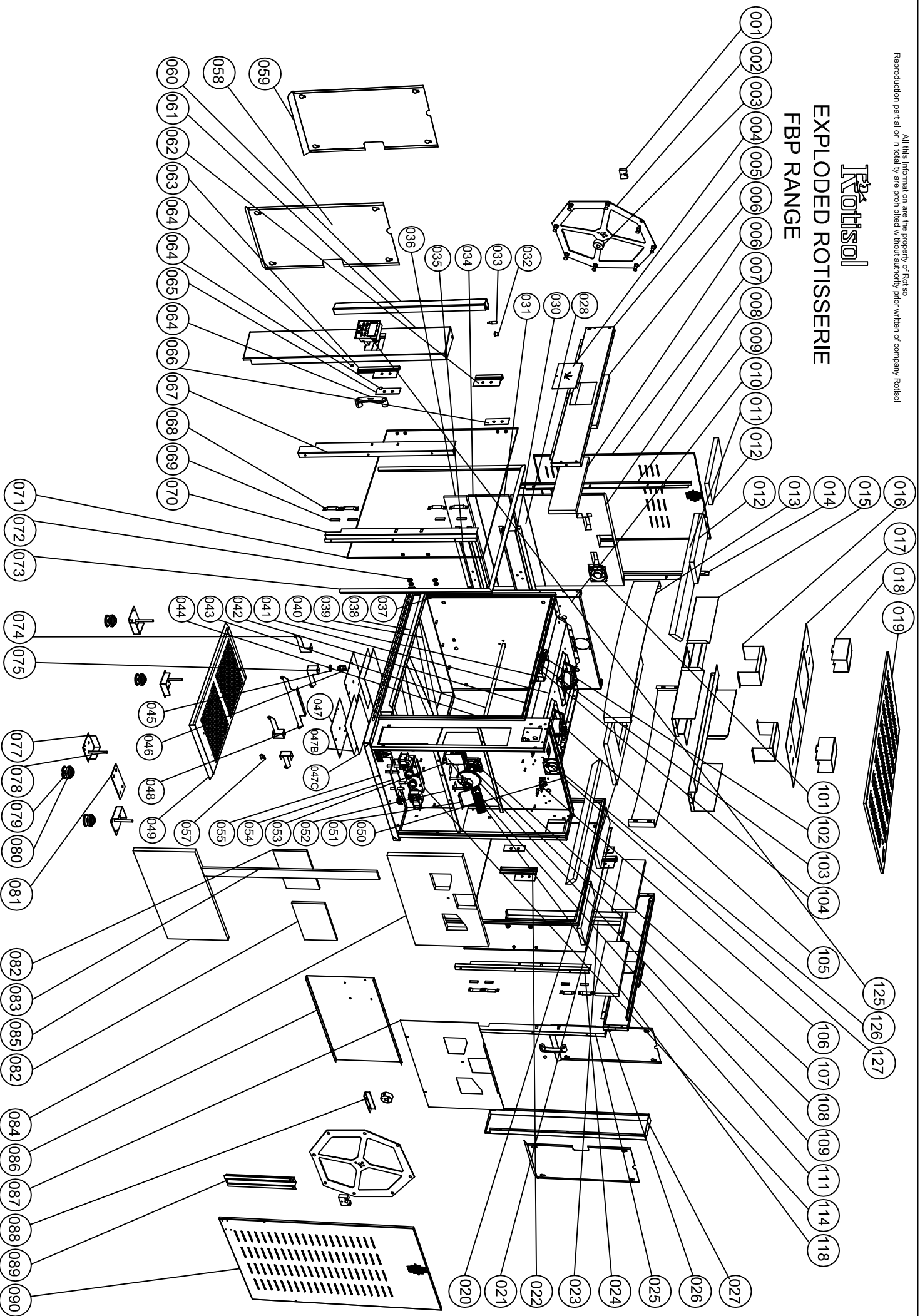
From Paris by train : Gare de l'Est station, direction Meaux. Exist at Gare de Chelles / Gournay station (30 minutes).

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

Rotisol

EXPLODED ROTISSERIE

FBP RANGE



SPARE PARTS FBP RANGE

REP	DESIGNATION	QTY	REFERENCE	ROTISSERIE MODEL
1	SPIT SUPPORT	1	SUP842BC	ALL MODELS
2	RIGHT DISC	1		FBP5.320 and FBP5.520
		1		FBP8.520 and FBP8.720
	LEFT DISC	1		FBP5.320 and FBP5.520
		1		FBP8.520 and FBP8.720
3	DISC FIXING RING	2	BAG282	ALL MODELS
4	FRONT AND REAR HALOGEN HATCH	2	FBP001	ALL MODELS
5	BANNER	1	FBP46262	FBP5.320
		1	FBP62203	FBP5.520
		1	FBP76205	FBP8.520
		1	FBP707	FBP8.720
6	ROCKWOOL TRAVEE 150X120	4	LR20	FBP5.320 and FBP5.520
	ROCK WOOL TRAVEE 250X120	4	LR20	FBP8.520
	ROCK WOOL 350X120	4	LR20	FBP8.720
7	EXTERNAL PANEL LEFT	1	FBP46222	FBP5.320 and FBP5.520
		1	FBP734	FBP8.520 and FBP8.720
8	ROCK WOOL TOP LEFT 570X360	1	LR40	FBP5.320 and FBP5.520
	ROCKWOOL TOP LEFT 640X360	1	LR40	FBP8.520 and FBP8.720
9	FRONT DOOR STOP	1	FBP46227	FBP5.320 and FBP5.520
		1	FBP730	FBP8.520 and FBP8.720
10	LEFT JAMB	1	FBP46203	FBP5.320 and FBP5.520
		1	FBP702	FBP8.520 and FBP8.720
11	ROCKWOOL ANGLE 215X40	2	LR20	FBP5.320
	ROCK WOOL ANGLE 415X40	2	LR20	FBP5.520
	ROCKWOOL ANGLE 615X40	2	LR20	FBP7.520 and FBP7.720
12	ROCKWOOL LAMP 115X135	4	LR20	FBP5.320 and FBP5.520
	ROCKWOOL LAMP 215X135	4	LR20	FBP8.520 and FBP8.720
13	BANNER	2	FBP44213	FBP5.320
		2	FBP76202	FBP5.520
		2	FBP76205	FBP8.520
		2	FBP710	FBP8.720
14	REAR DOOR STOP	1	FBP46227	FBP5.320 and FBP5.520
		1	FBP731	FBP8.520 and FBP8.720
15	ROCKWOOL CEILING COVER FRONT. AR.	2	FBP76211	FBP5.320 and FBP5.520
		2	FBP745	FBP8.520 and FBP8.720
16	LAMP COVER	2	FBP749	ALL MODELS
17	ROCK WOOL CEILING COVER	1	FBP4619	FBP5.320 and FBP5.520
		1	FBP746	FBP8.520 and FBP8.720
18	AIR GUIDE	2	FBP44212	FBP5.320
		2	FBP747	FBP5.520, FBP8.520 and FBP8.720
19	EXTERNAL PANEL ON TOP	1	FBP46221, FRBP718	FBP5.320
		1	FBP46221, FRBP718	FBP5.520
		1	FBP76209, FRBP718	FBP8.520
		1	FBP735, FRBP718	FBP8.720
20	ROCK WOOL FAN 415X250	1	LR20	FBP5.320 and FBP5.520
	ROCK WOOL FAN 615X250	1	LR20	FBP8.520
	ROCKWOOL FAN 815X250	1	LR20	FBP8.720
21	REAR GLASS SUPPORT TOP	1	FBP722	ALL MODELS
	CHROME BUTTON	2	B91016LC	ALL MODELS
	(see suite 1)			

SPARE PARTS FBP RANGE

REP	DESIGNATION	QTY	REFERENCE	ROTISSERIE MODEL
	(continued 1)			
22	LOW REAR WINDOW SUPPORT	1	FRBP720	ALL MODELS
	CHROME BUTTON	2	B91016LC	ALL MODELS
23	REAR OUTER WINDOW SUPPORT	1	FBP46239	FBP5.320 and FBP5.520
		1	FRBP739	FBP8.520 and FBP8.720
24	REAR MAGNETS SUPPORT	1	FRBP46228	FBP5.320 and FBP5.520
		1	FRBP724	FBP8.520 and FBP8.720
25	REAR MAGNETS COVER	1	FRBP46230	FBP5.320 and FBP5.520
		1	FRBP726	FBP8.520 and FBP8.720
26	REAR PANEL	1	FBP46263	FBP5.320
		1	FRBP62204	FBP5.520
		1	FBP76205	FBP8.520
		1	FRBP708	FBP8.720
27	TRANSOM	1	FRBP46206	FBP5.320 and FBP5.520
		1	FRBP733	FBP8.520 and FBP8.720
28	ROCK WOOL CENTER LEFT 570X70	1	LR40	FBP5.320 and FBP5.520
	ROCK WOOL CENTER LEFT 640X70	1	LR40	FBP8.520 and FBP8.720
30	LEFT PILLAR STIFFENER	1	FRBP46220	FBP5.320 and FBP5.520
		1	FRBP748	FBP8.520 and FBP8.720
31	LEFT ROCK WOOL 570X130	1	LR40	FBP5.320 and FBP5.520
	LEFT ROCK WOOL 640X130	1	LR40	FBP8.520 and FBP8.720
32	ANTI-FRICTION RING	4	BC101516	ALL MODELS
33	HINGE PIN	4	AXE5842	ALL MODELS
34	ROCK WOOL CENTER LEFT 570X50	1	LR40	FBP5.320 and FBP5.520
	ROCK WOOL CENTER LEFT 640X50	1	LR40	FBP8.520 and FBP8.720
35	LOW RISE STIFFENER	1	FRBP46240	FBP5.320 and FBP5.520
		1	FRBP755	FBP8.520 and FBP8.720
36	ROCK WOOL BOTTOM LEFT 570X80	1	LR40	FBP5.320 and FBP5.520
	ROCK WOOL CENTER LEFT 640X80	1	LR40	FBP8.520 and FBP8.720
37	LEFT FRONT SEAL GUIDE	2	FRBP46210	FBP5.320 and FBP5.520
		2	FRBP727	FBP8.520 and FBP8.720
38	PLATE	1	FBP44202	FBP5.320
		1	FRBP46214	FBP5.520
		1	FBP76207	FBP8.520
		1	FRBP704	FBP8.720
39	WAVE BARRIER	1	FRBP46215	FBP5.320 and FBP5.520
		1	FRBP705	FBP8.520 and FBP8.720
40	HALOGEN SUPPORT	2	RB6ELE71	ALL MODELS
41	CEILING	1	FBP44203	FBP5.320
		1	FRBP46204	FBP5.520
		1	FBP76202	FBP8.520
		1	FRBP706	FBP8.720
42	CEILING GASKET GUIDE	2	FBP44204	FBP5.320
		2	FRBP76208	FBP5.520
		2	FBP76208	FBP8.520
		2	FRBP728	FBP8.720
	(see continuation 2)			

SPARE PARTS FBP RANGE

REP	DESIGNATION	QTY	REFERENCE	ROTISSERIE MODEL
	(continued 2)			
43	CENTRAL AXIS BASKETS	1	AXE6088	FBP5.320
		1	AXE3442	FBP5.520 and FBP8.520
		1	AXE3443	FBP8.720
44	RIGHT FRONT SEAL GUIDE	2	FRBP46211	FBP5.320 and FBP5.520
		2	FBP729	FBP8.520 and FBP8.720
45	DRAIN PLUG GASKET	1	JOOR204	ALL MODELS
46	DRAIN PLUG	1	BV284	ALL MODELS
47	LOWER FAN SUPPORT	1	FBP717E	FBP5.320 - FBP5.520 and FBP8.520
47B	INSULATING	1		ALL MODELS
47C	UPPER FAN BRACKET	2	FBP717E	FBP8.720
48	CENTRAL RESISTANCE SUPPORT	1		FBP5.320 and FBP5.520
		1		FBP8.520 and FBP8.720
49	SUCTION PAVILION	1	FBP44289	FBP5.320
		1	FBP46289	FBP5.520
		1	FBP76289	FBP8.520
		1	FBP788	FBP8.720
50	RIGHT POST	1	FBP46202	FBP5.320 and FBP5.520
		1	FBP703	FBP8.520 and FBP8.720
51	TERMINAL SUPPORT SUPPORT	1	GFG59559	ALL MODELS
52	BEARING SUPPORT	1	FBP46217	FBP5.320 and FBP5.520
		1	FBP742	FBP8.520 and FBP8.720
53	CONTACTOR BRACKET	1	14MEA624	ALL MODELS
54	ENGINE SUPPORT	1	RB1314B	ALL MODELS
55	TABLE	1	FBP44201	FBP5.320
		1	FBP46201	FBP5.520
		1	FBP76201	FBP8.520
		1	FBP701	FBP8.720
56	TERMINAL SUPPORT	1	GME10592	ALL MODELS
57	PROBE BLOCKAGE	1	RB727	ALL MODELS
58	REAR RIGHT DEFLECTOR	2	FBP46212	FBP5.320 and FBP5.520
		2	FBP736	FBP8.520 and FBP8.720
59	LEFT REAR DEFLECTOR	2	FRBP46213	FBP5.320 and FBP5.520
		2	FBP737	FBP8.520 and FBP8.720
60	FRONT OUTER WINDOW SUPPORT	1	FBP46239	FBP5.320 and FBP5.520
		1	FBP739	FBP8.520 and FBP8.720
61	FRONT PANEL	1	FBP46205	FBP5.320 and FBP5.520
		1	FBP732	FBP8.520 and FBP8.720
62	LOW FRONT WINDOW SUPPORT	1	FBP719	ALL MODELS
	CHROME BUTTON	2	B91016LC	ALL MODELS
63	HIGH FRONT WINDOW SUPPORT	1	FBP721	ALL MODELS
	CHROME BUTTON	2	B91016LC	ALL MODELS
64	HANDLE	2	POIGMS	ALL MODELS
	COMPLEMENT HANDLE	4		ALL MODELS
65	GLASS SUPPORT GASKET, LOWER	2	RAINEXCARBO1	ALL MODELS
	GLASS WASHER GASKET, LOWER	8	RAINEX1	ALL MODELS
66	UPPER WINDOW SUPPORT GASKET	2	RAINEXCARBO1	ALL MODELS
	UPPER GLASS WASHER GASKET	8	RAINEX1	ALL MODELS
67	FRONT MAGNETS COVER	1	FBP46230	FBP5.320 and FBP5.520
		1	FBP725	FBP8.520 and FBP8.720
	(see continuation 3)			

SPARE PARTS FBP RANGE

REP	DESIGNATION	QTY	REFERENCE	ROTISSERIE MODEL
	(continued 3)			
68	MAGNET LOCK	8	FBP6039	ALL MODELS
69	MAGNET	8	AIBREMAG	ALL MODELS
70	FRONT MAGNETS SUPPORT	1	FBP46228	FBP5.320 and FBP5.520
		1	FBP723	FBP8.520 and FBP8.720
71	GLASS	2	GL267	FBP5.320
		2	GL268	FBP5.520
		2	GL269	FBP8.520
		2	GL270	FBP8.720
72	GLASS HANDLE WASHER GASKET	8	RAINEX1	ALL MODELS
73	WINDOW GASKET U PROFILE	2	JPFBP4320	FBP5.320
		2	JPFBP4520	FBP5.520
		2	JPFBP7520	FBP8.520
		2	JPFBP7720	FBP8.720
74	FRONT RESISTANCE SUPPORT. LEFT	2	FBP46208	FBP5.320 and FBP5.520
		2	FBP712	FBP8.520 and FBP8.720
75	FRONT RESISTANCE SUPPORT. LAW	2	FBP46207	FBP5.320 and FBP5.520
		2	FBP714	FBP8.520 and FBP8.720
76	DIGITAL THERMOSTAT	1	EVC30S11JXXX03	ALL MODELS
77	CYLINDER SUPPORT	4	FBP46226	ALL MODELS
78	THREADED ROD, CYLINDER	4	AVM1098	ALL MODELS
79	CYLINDER	4	PVERIN60	ALL MODELS
80	CYLINDER PAD	4		ALL MODELS
81	PLATE UNDER SUPPORT MERKLE	1	RB314B	ALL MODELS
82	ROCK WOOL FRONT LANDING. 220X165	1	LR20	FBP5.320 and FBP5.520
	ROCK WOOL FRONT LANDING. 255X165	1	LR20	FBP8.520 and FBP8.720
83	ROCK WOOL TABLE AV. 775X55	1	LR20	ALL MODELS
84	ROCK WOOL UPPER STRAIGHT 570X360	1	LR40	FBP5.320 and FBP5.520
85	ROCK WOOL UPPER STRAIGHT 640X360	1	LR40	FBP8.520 et FBP8.720
86	RIGHT AMOUNT COMPLEMENT	1	FBP46232	FBP5.320 and FBP5.520
		1	FBP756	FBP8.520 and FBP8.720
87	ENGINE TOP ROCK WOOL COVER	1	FBP46218	FBP5.320 and FBP5.520
		1	FBP743	FBP8.520 and FBP8.720
88	BEARING STIFFENER	1	FBP771	ALL MODELS
89	STIFFENER TABLE AND MOTORS	1	FBP46241	FBP5.320 and FBP5.520
		1	FBP772	FBP8.520 and FBP8.720
90	RIGHT EXTERIOR PANEL	1	FBP46223	FBP5.320 and FBP5.520
		1	FBP754	FBP8.520 and FBP8.720
101	FAN	2	VENVIT	ALL MODELS
102	HALOGEN GLASS	2	PLAVERRE 2	ALL MODELS
	HALOGEN GLASS LOCK	2	RB6ELE70	ALL MODELS
103	HALOGEN LAMP	2	LA150119	ALL MODELS
104	HALOGEN LAMP HOLDER	2	SUPR7S	ALL MODELS
	(see continuation 4)			

SPARE PARTS FBP RANGE

REP	DESIGNATION	QTY	REFERENCE	ROTISSERIE MODEL
	(continued 4)			
105	TURBINE	1	VENAC1	FBP5.320, FBP5.520 and FBP8.520
	THERMODISC	1	THERMDISQ7080	FBP5.320, FBP5.520 and FBP8.520
	TURBINE	2	VENAC1	FBP8.720
	THERMODISC	2	THERMDISQ7080	FBP8.720
106	RESISTANCE	6	RES37	FBP5.320
		6	RES01	FBP5.520
		8	RES01	FBP8.520
		8	RES02	FBP8.720
107	FLANGE	1	FUCF203	ALL MODELS
108	BEARING AXIS	1	AXE3294	ALL MODELS
109	SPROCKET 38 TEETH	1	PI38	ALL MODELS
110	EARTH TERMINAL	1	BOR35466	FBP5.320, FBP5.520 and FBP8.520
		1	BOR37466	FBP8.720
	THICK HEADED	10	BOR11002	FBP5.320, FBP5.520 and FBP8.520
		10	BOR27106	FBP8.720
	END PLATE TERMINAL	2	BOR11792	FBP5.320, FBP5.520 and FBP8.520
		2	BOR27112	FBP8.720
	LOCKING BRACKET TERMINAL	2	BOR20616	ALL MODELS
111	ROLLING	1	ROULPB17	ALL MODELS
112	SCREW TH M8X80 ZG	2	VTHM880	ALL MODELS
	NUT H-M8	8	EIHM8	ALL MODELS
113	9.525 PITCH CHAIN	1	CH9525	FBP5.320 and FBP5.520
		1	CH9525	FBP8.520 and FBP8.720
114	MOTOR	1	MOTBAL	FBP5.320 and FBP5.520
		2	MOTBAL	FBP8.520 and FBP8.720
115	SPROCKET 13 TEETH	1	PI1312	FBP5.320 and FBP5.520
		2	PI1312	FBP8.520 and FBP8.720
116	CABLE GLAND	1	PRETHO53112020	ALL MODELS
117	SCREW TH M10X70 ZG	4	VTHM1070	ALL MODELS
	NUT H-M10 ZG	12	EHM10	ALL MODELS
118	CONTACTOR	1	CON9	FBP5.320
		1	CON32	FBP5.520, FBP8.520 and FBP8.720
119	ELECTRICITY SIGNALING PLATE	2		ALL MODELS
120	ROTISOL PLATE	1		ALL MODELS
125	ELECTRONIC BOARD	1	PEFBP	ALL MODELS
126	FAN	1	VEN4E230S	ALL MODELS
127	PLATE FAN SUPPORT	1		ALL MODELS
	(end)			