



## **GAS ROTISserie**

### **« SPECIAL MARCHÉ » RANGE « FauxFlame »**

**Ref.: 1655.8SMG    1655.6SMG**  
**1425.8SMG    1425.6SMAG    1425.6SMG**  
**1425.4SMAG    1425.4SMG**  
**1175.8SMG    1175.6SMAG    1175.6SMG**  
**1175.4SMAG    1175.4SMG**  
**1100.8SMG    1100.6SMG    1100.4SMG**

## **INSTALLERS MANUAL**

## **1. PRESENTATION OF THE APPLIANCE**

### **1.1. GENERAL**

Rotisseries range "Spécial marché" using gas and electricity at a voltage of 230V + earth.

<b>Reference rotisserie</b>	<b>Lenght (inch)</b>	<b>Depth (inch)</b>	<b>Height (inch)</b>	<b>Weight (Lb)</b>	<b>Gas power (btu/h)</b>	<b>Electric power (kw)</b>
1655.8SMG	65 1/4	26 3/8	65 5/8	662	181000	0,76
1655.6SMG	65 1/4	21 1/4	50 5/8	518	136000	0,72
1425.8SMG	56 1/8	26 3/8	65 5/8	496	151000	0,46
1425.6SMAG	56 1/8	26 3/8	65 5/8	463	113000	0,42
1425.6SMG	56 1/8	21 1/4	50 5/8	375	113000	0,42
1425.4SMAG	56 1/8	23 5/8	50 5/8	375	76000	0,38
1425.4SMG	56 1/8	21 1/4	36 5/8	287	76000	0,38
1175.8SMG	46 1/4	23 5/8	65 5/8	397	103000	0,46
1175.6SMAG	46 1/4	23 5/8	65 5/8	375	77000	0,42
1175.6SMG	46 1/4	21 1/4	50 5/8	298	77000	0,42
1175.4SMAG	46 1/4	23 5/8	50 5/8	276	52000	0,38
1175.4SMG	46 1/4	21 1/4	36 5/8	199	52000	0,38
1100.8SMG	43 3/8	23 1/4	64 5/8	397	103000	0,2
1100.6SMG	43 3/8	19 1/4	49 5/8	298	77000	0,16
1100.4SMG	43 3/8	19 1/4	35 5/8	199	52000	0,08

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 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. ...).

The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Installation Code or natural gas and propane, CSA B149.1 , if any.

The appliance and its individual shutoff valve must be disconnected from the gas supply during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

The appliance must be grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI / NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable

For maintenance and repairs, you must contact the factory, the factory representative or local service company.

***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 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 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.

#### **AVERTISSEMENT**

##### **Mise à la terre**

**Cet appareil est pourvu d'une fiche à trois broches dont une mise à la terre assurant une protection contre les chocs. La prise dans laquelle elle est branchée doit être correctement mise à la terre. Ne pas couper ni enlever la broche de mise à la terre de la fiche.**

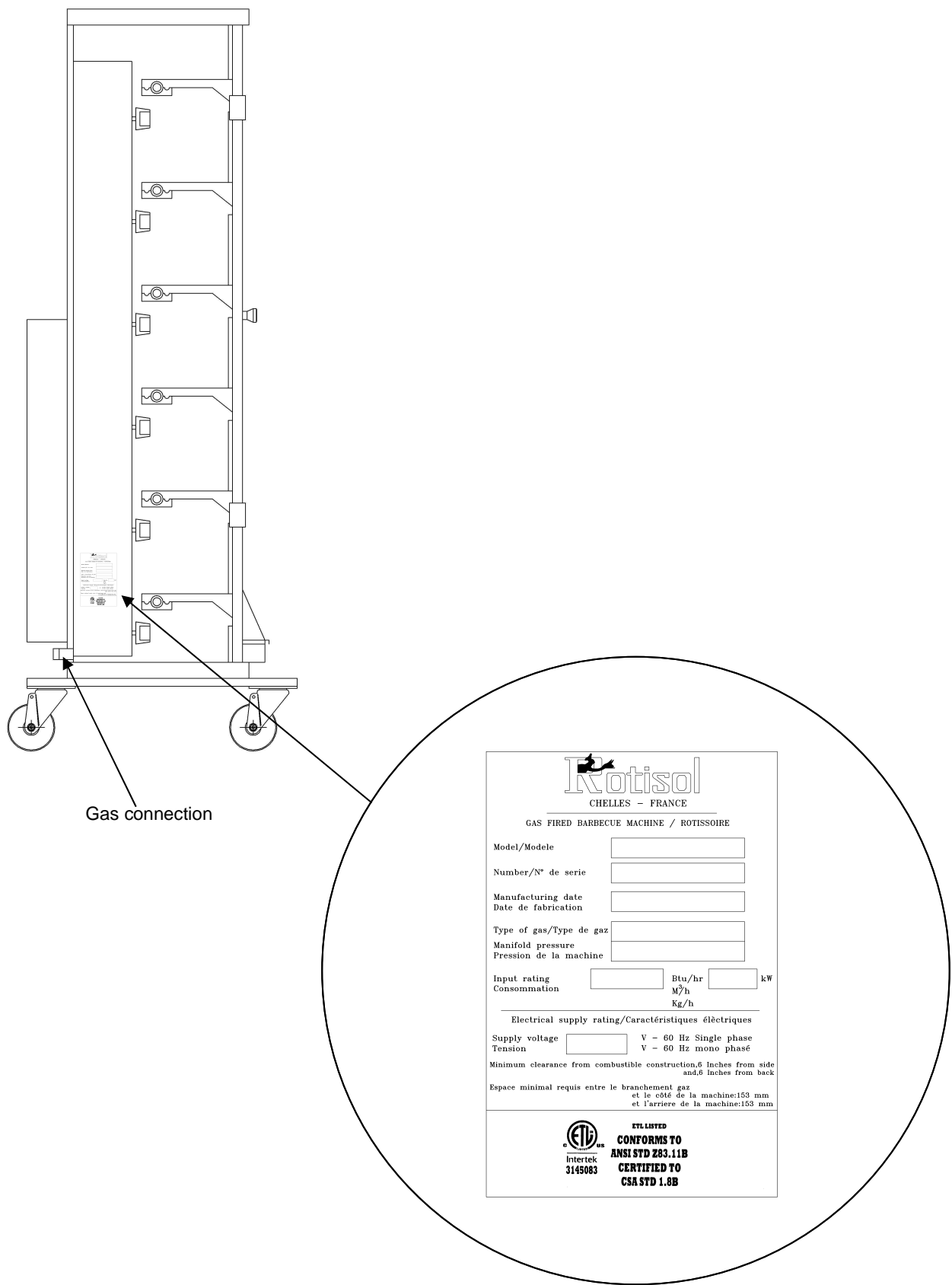
#### **WARNING**

##### **Electrical grounding instructions**

**This appliance is equipped with a three-prong (grounding) plug for your protection 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.**

1.2. SITE OF THE MANUFACTURER'S PLATE

The manufacturer’s plate is located on the bottom left of the appliance.





### 1.3. COMPULSORY MARKINGS



**INSTALLATION ET UTILISATION**

- Installer en dessous d'une hotte de ventilation seulement.
- Ne pas installer cet appareil sous des surfaces combustibles non protégées
- ATTENTION. Le régulateur de pression fourni avec cet appareil doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 8 pouces de colonne d'eau.
- L'alimentation en gaz doit être coupée à la bouteille d'alimentation en gaz PL lorsque cet appareil n'est pas utilisé.
- Installer dans des locaux faits de matériaux incombustible seulement

**INSTAL AND USE**

- For installation under ventilation hood only.
- Do not locate this appliance under overhead, unprotected combustible surfaces.
- CAUTION. The gas pressure regulator provided with this appliance must be used. This regulator is set an outlet pressure of 8 inches water column.
- The gas supply must be turned off at the LP-gas supply cylinder when this appliance is not in use.
- For use on noncombustible floors locations only

## 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<sup>3</sup>/h per 1000 btu/h of the calorifique flow.
- The gas supply must be turned off at the supply bottle LP gas (propane) when the unit is not used.

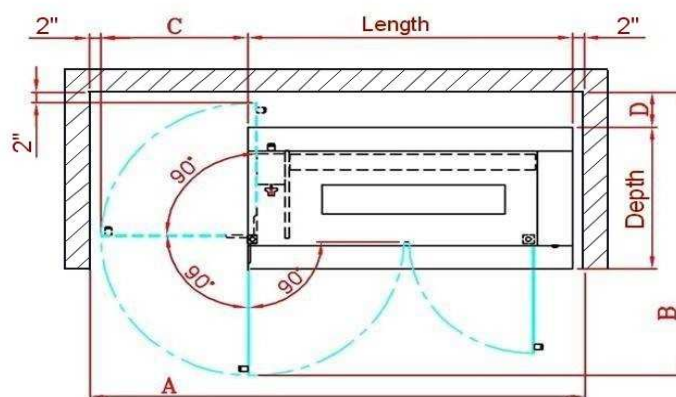
### 2.1. SETTING UP

#### 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 glaze door open should be placed at a distance minimum of 2 '' to adjacent walls.*



Rotisserie	Dim A (inch)	Dim B (inch)	Dim C (inch)	Dim D (inch)
1655.8SMG	97 1/8	60 1/4	28 3/4	9 7/8
1655.6SMG	97 1/8	60 1/4	28 3/4	9 7/8
1425.8SMG	83 3/4	50 7/8	24 3/8	4 3/4
1425.6SMAG	83 3/4	50 7/8	24 3/8	8 5/8
1425.6SMG	83 3/4	50 7/8	24 3/8	8 5/8
1425.4SMAG	69 3/8	43 1/2	19 7/8	5 7/8
1425.4SMG	69 3/8	43 1/2	19 7/8	5 7/8
1175.8SMG	69 3/8	43 1/2	19 7/8	5 7/8
1175.6SMAG	83 3/4	50 7/8	24 3/8	4 3/4
1175.6SMG	83 3/4	50 7/8	24 3/8	8 5/8
1175.4SMAG	69 3/8	43 1/2	19 7/8	5 7/8
1175.4SMG	69 3/8	43 1/2	19 7/8	5 7/8
1100.8SMG	62 5/8	37 7/8	16 1/2	2
1100.6SMG	62 5/8	37 7/8	16 1/2	2
1100.4SMG	62 5/8	37 7/8	16 1/2	2

#### 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. ENVIRONMENT

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

*Do not install this unit under unprotected combustible surfaces.*

*Keep the area of the machine free, and free of combustible materials.*

All this information are the property of Rotisol.

Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.

## 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 rôtisserie.

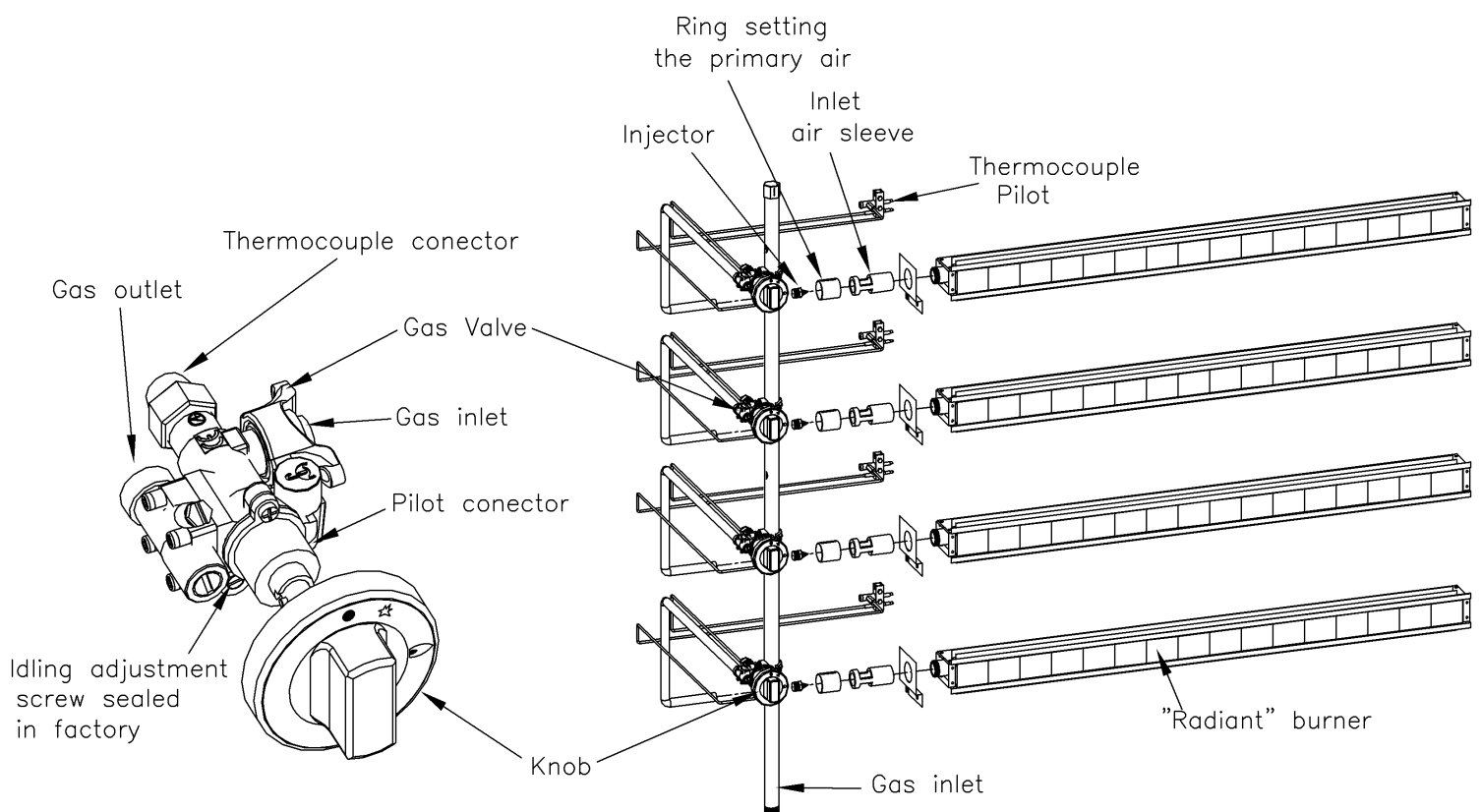
**"Check that the adjustments correspond to the nature and pressure of gas distributed in the installation".**

**CAUTION :** The pressure regulator (Maxitrol) supplied with this unit must be set according to the gas used.

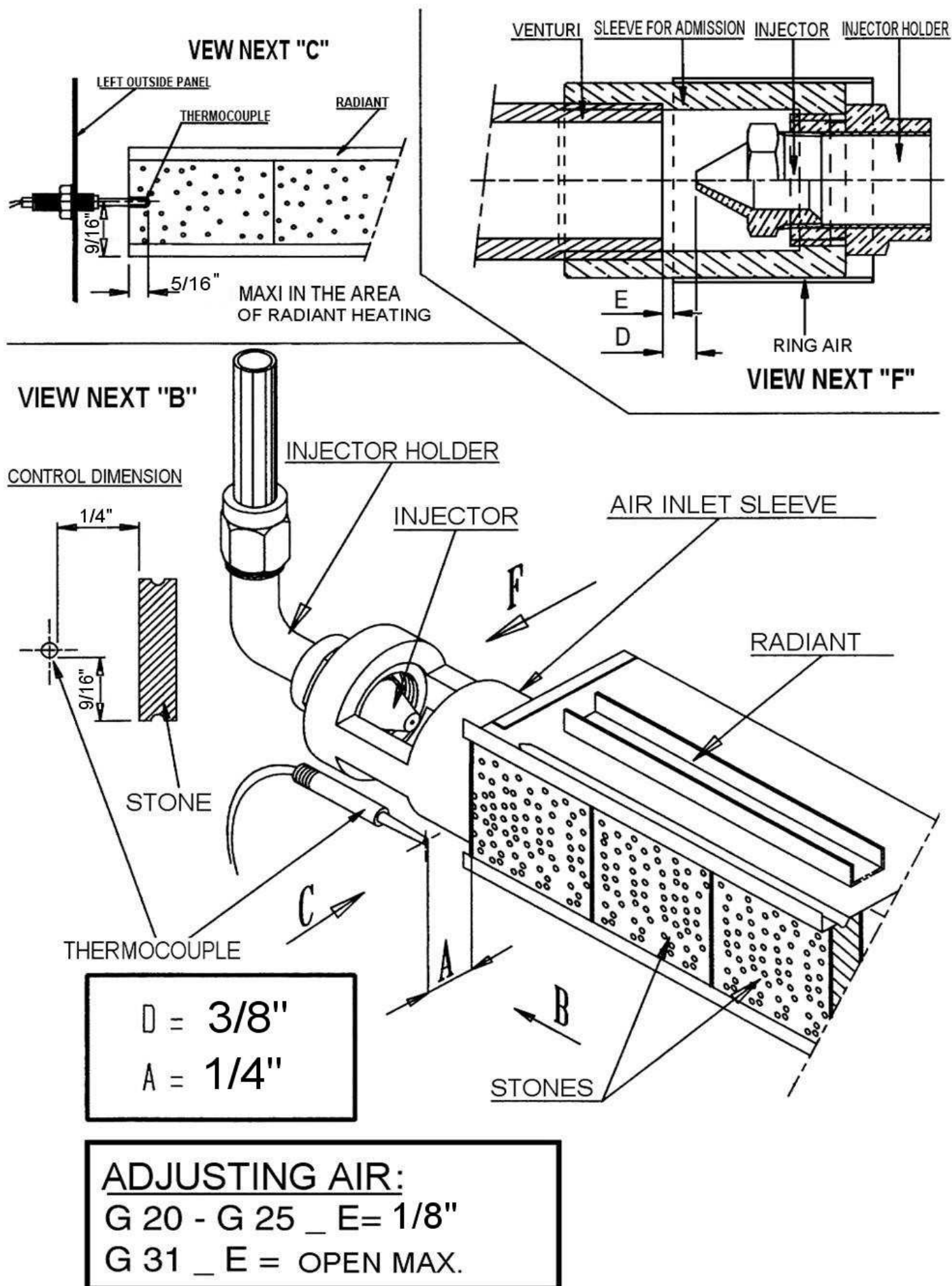
To check the gas supply pressure to the unit simply connect a manometer to the water column on the pressure tapping located on the connection side of the unit gas when all the burners are ignited.

The gas pressure measured must be equal to that shown on the rating plate for the gas used. Supply valves gas rôtisserie require no adjustment for extra service life.

### 2.2.1. GAS CIRCUIT DIAGRAM

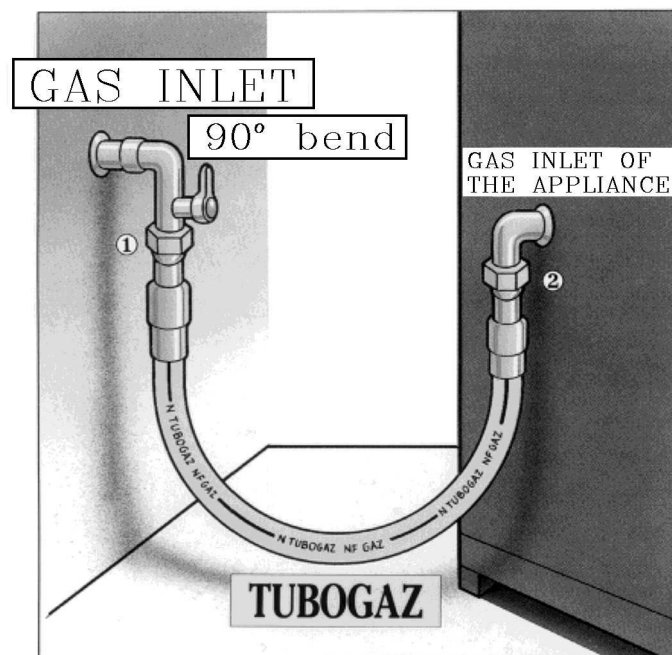


## 2.2.2 POSITION OF THE INJECTOR, THERMOCOUPLE AND RING AIR



## 2.2.3. FIXED INSTALATION – MOBILE INSTALATION

### FIXED



Connection type union 1 or 2

The use of **TURBOGAZ** or **similar** in professional fixed instalations, will permit a total liberty in the conception of the kitchen.

### MOBILE

The conception of a kitchen with mobile gas appliance is possible thanks to a tandem of TURBOGAZ – TUSHGAS or SIMILAR.

### FLEXIBLE PIPING IN THE SHAPE OF U

Measure of the gas flow under 20 mbar in kW/h PCI(natural gas)

	Ø1/2" R* = 3 1/2"		Ø 3/4" R* = 4 3/8"		Ø1" R* = 5 1/8"	
	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ
19 3/4"	25,3	21,5	93,6	80,6	186,2	129,4
29 1/2"	21,6	19,0	81,7	69,4	160,9	120,3
39 3/8"	19,4	17,5	76,8	67,9	144,9	116,4
49 1/4"	18,2	16,5	71,0	64,0	131,8	106,4
59 1/8"	17,0	15,7	66,5	60,2	120,3	98,8
78 3/4"	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

All this information are the property of Rotisol.

Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.

### 2.3. ELECTRICAL CONNECTION

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

- Power supply: 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.**

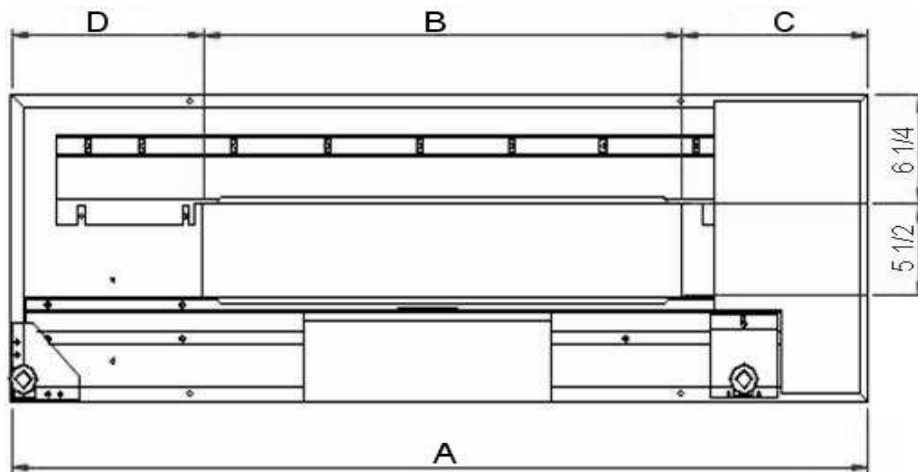
**AVERTISSEMENT : Pour une protection  
continue contre le feu et les décharges électriques,  
remplacer les fusibles de 10 ampères**

**WARNING : For continued protection against fire  
and electric shock replace with 10 Ampere fuse**

## 2.4. SMOKE EVACUATION TYPE: A

- The device is intended to be installed under a hood with ventilation.
- A removable deflector with holes of ventilation can be positioned above the rotisserie on the opening of top.

**VIEW TOP (hole on cap)**

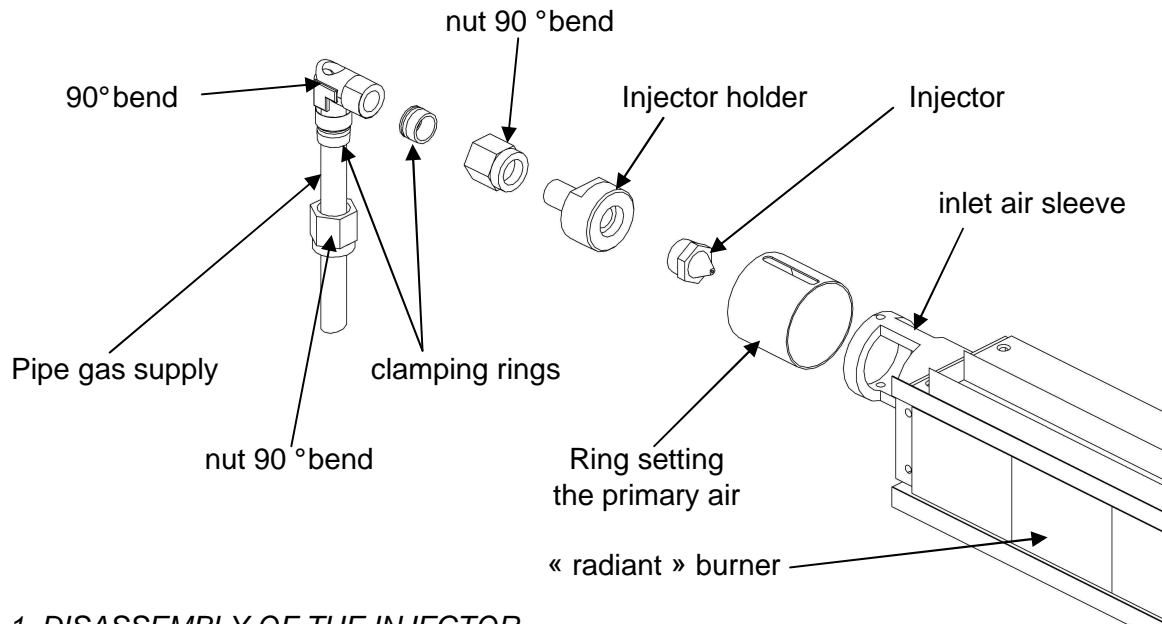


Reference rotisserie	Dim A (inch)	Dim B (inch)	Dim C (inch)	Dim D (inch)
1655.8SMG	65 1/4	41 3/8	12 5/8	12 1/4
1655.6SMG	65 1/4	41 3/8	12 5/8	12 1/4
1425.8SMG	56 1/7	30 3/4	12 5/8	12 1/4
1425.6SMAG	56 1/7	30 3/4	12 5/8	12 1/4
1425.6SMG	56 1/7	30 3/4	12 5/8	12 1/4
1425.4SMAG	56 1/7	30 3/4	12 5/8	12 1/4
1425.4SMG	56 1/7	30 3/4	12 5/8	12 1/4
1175.8SMG	46 1/4	20 7/8	12 5/8	12 1/4
1175.6SMAG	46 1/4	20 7/8	12 5/8	12 1/4
1175.6SMG	46 1/4	20 7/8	12 5/8	12 1/4
1175.4SMAG	46 1/4	20 7/8	12 5/8	12 1/4
1175.4SMG	46 1/4	20 7/8	12 5/8	12 1/4
1100.8SMG	42 1/8	20 7/8	10 7/8	10 1/2
1100.6SMG	42 1/8	20 7/8	10 7/8	10 1/2
1100.4SMG	42 1/8	20 7/8	10 7/8	10 1/2

### **3. ADAPTATION OF THE UNIT IN CASE OF PASSAGE OF A GAS TO ANOTHER**

The appliance is automatically set at the factory depending on the gas specified to the command

#### **3.1. CHANGE OF INJECTOR.**



##### **3.1.1. 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 inject or, by unscrewing completely this all
- \_ Unscrew and remove the injector with a key

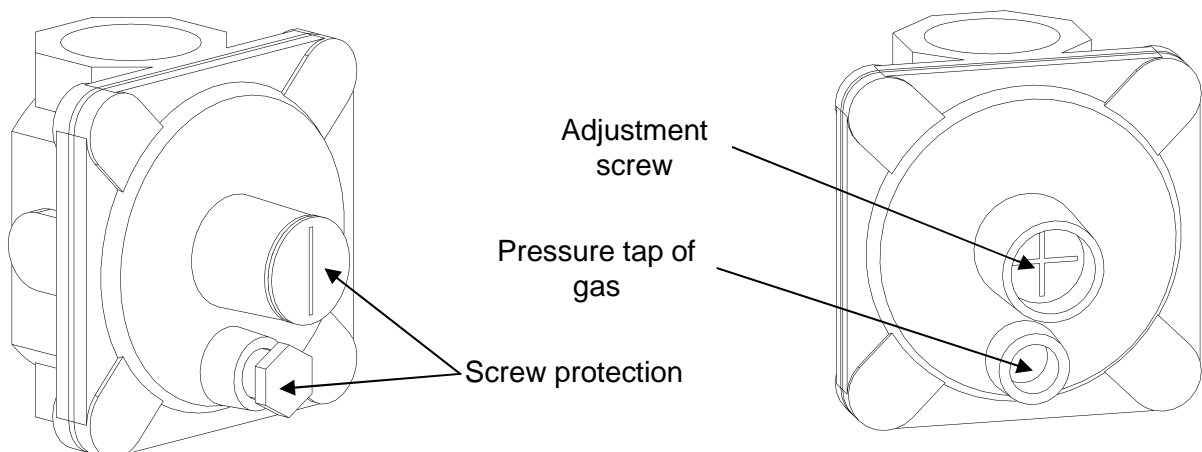
##### **3.1.2. MOUNTING OF THE INJECTOR**

- \_ 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

#### **3.2. ADJUSTING OF THE PRIMARY AIR**

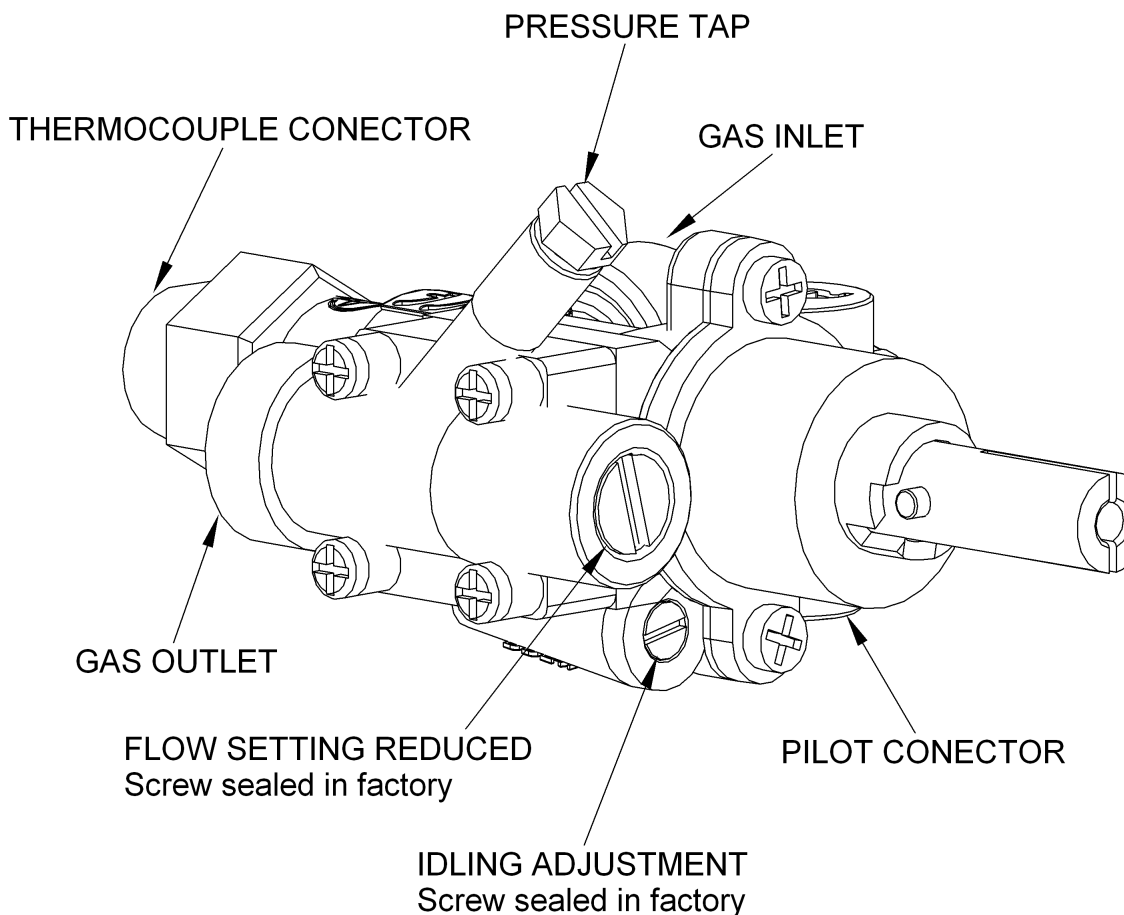
Simply adjust the opening of the ring of air based for gas used (voir cote E chapitre 2.2.2.)

#### **3.3. ADJUSTING OF THE MAXITROL REGULATOR**





### 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

MODEL	CARACTERISTIC	G20 under 20 mbar	G31 under 37 mbar
<b>1175 or 1100</b>	Injector identification	165	115
	Injector diameter in inches	0,065	0,045
<b>1425</b>	Injector identification	180	130
	Injector diameter in inches	0,070	0,051
<b>1655</b>	Injector identification	190	140
	Injector diameter in inches	0,075	0,055

\* Open the primary air: see position of the ring primary control chapter 2.2.2.

### 3.6. LABEL SETTING

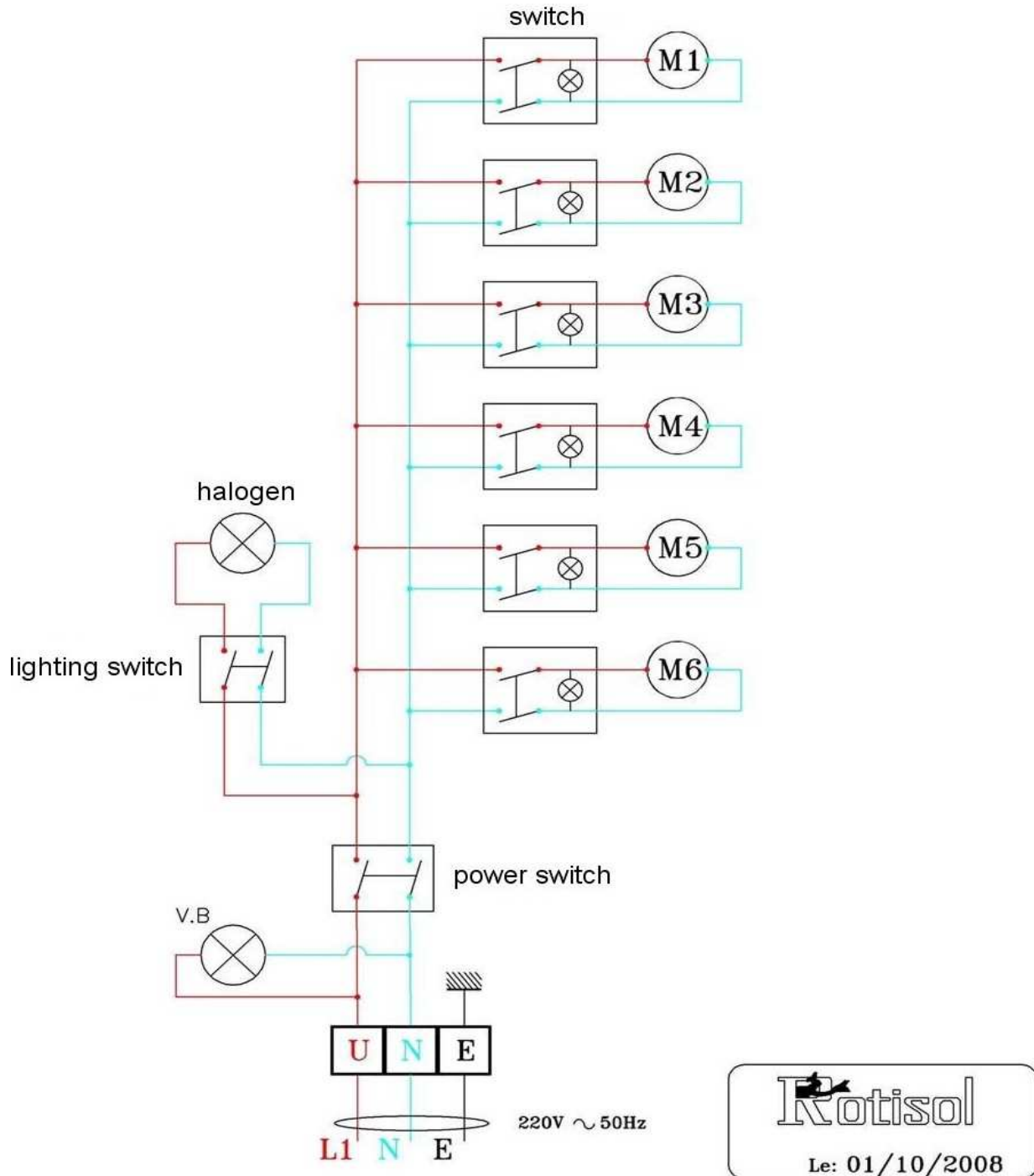
The label indicating the setting of gas to the appliance must be attached to it (see mandatory marking, chapter 1.3.1.).

In case of change of gas, the new label is provided with the new injectors.

#### 4. ELECTRIC DIAGRAM

- \_ Engines and terminal are located inside the right amount
- \_ Switches and white pilot are located on the front of the unit on the right side.
- \_ The one or many halogen lamps are located in the cap.

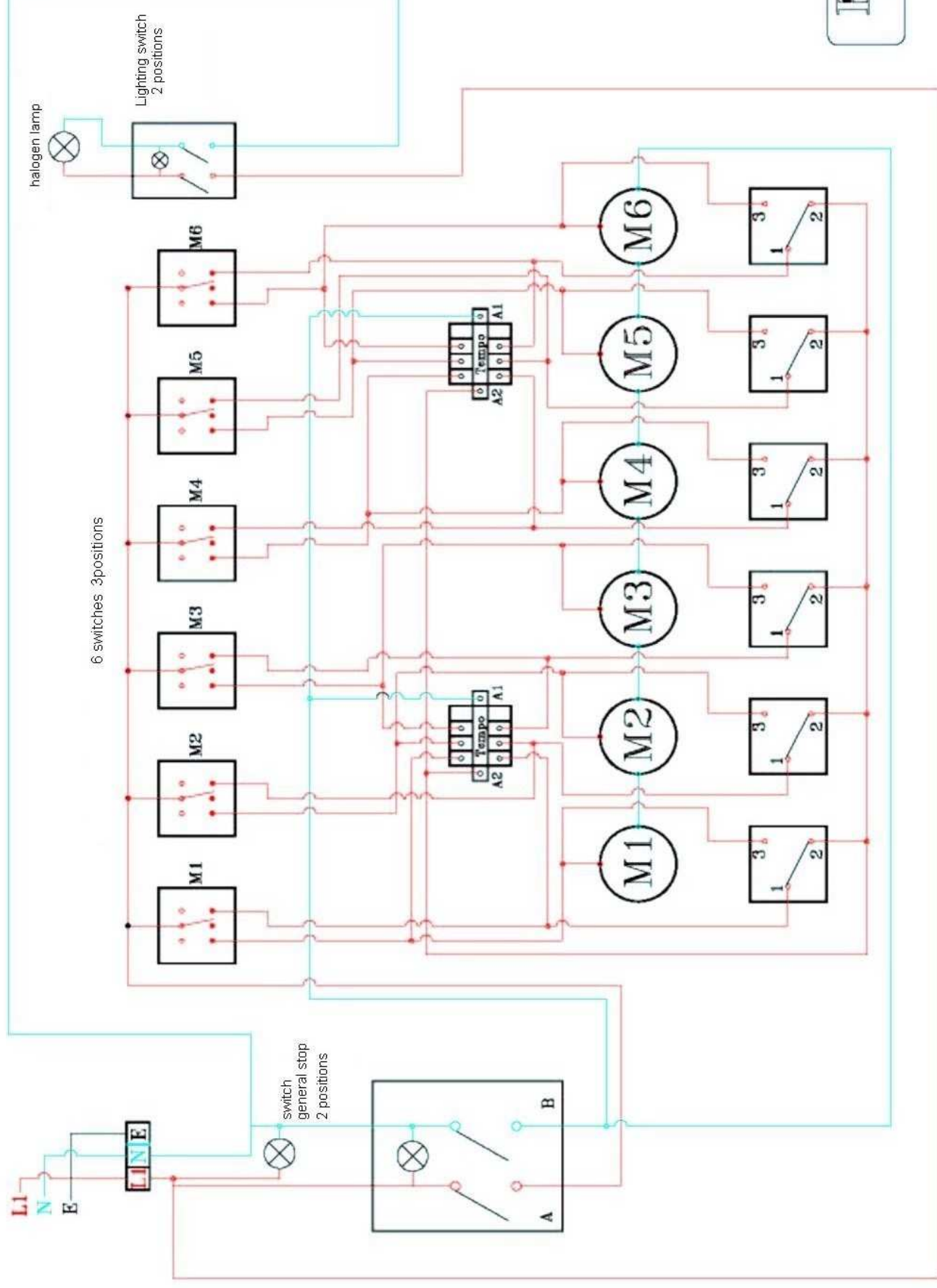
#### ELECTRICAL DIAGRAMS ROTISSERIES "SPECIAL MARCHE" SMG GAS



For the **1655.8SMG** rotisserie, there are **8 engines and 2 halogen lamps** (lighting option)  
For the **1655.6SMG** rotisserie, there are **6 engines and 2 halogen lamps** (lighting option)  
For the **1425.8SMG and 1175.8SMG** rotisseries, there are **8 engines and 1 halogen lamp** (lighting option)  
For the **1425.6SMG and 1175.6SMG** rotisseries, there are **6 engines and 1 halogen lamp** (lighting option)  
For the **1425.4SMG and 1175.4SMG** rotisseries, there are **4 engines and 1 halogen lamp** (lighting option)  
For the **1100.8SMG** rotisseries, there are **8 engines**  
For the **1100.6SMG** rotisseries, there are **6 engines**  
For the **1100.4SMG** rotisseries, there are **4 engines**

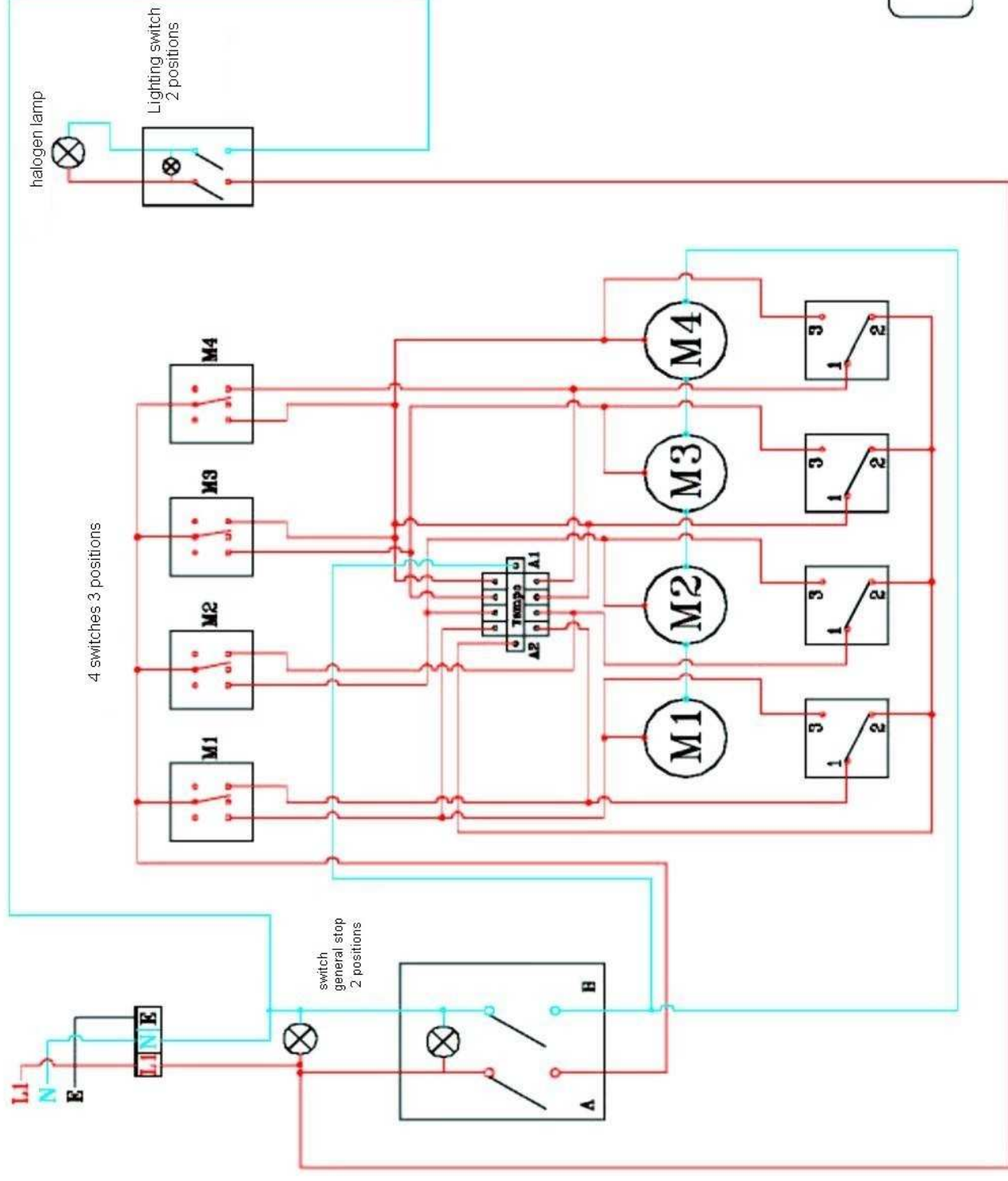
# ELECTRICAL DIAGRAM OF THE ROTISSERIE RANGE

## " SPECIAL MARCHÉ " Ref.: 1425.6SMAG and 1175.6SMAG



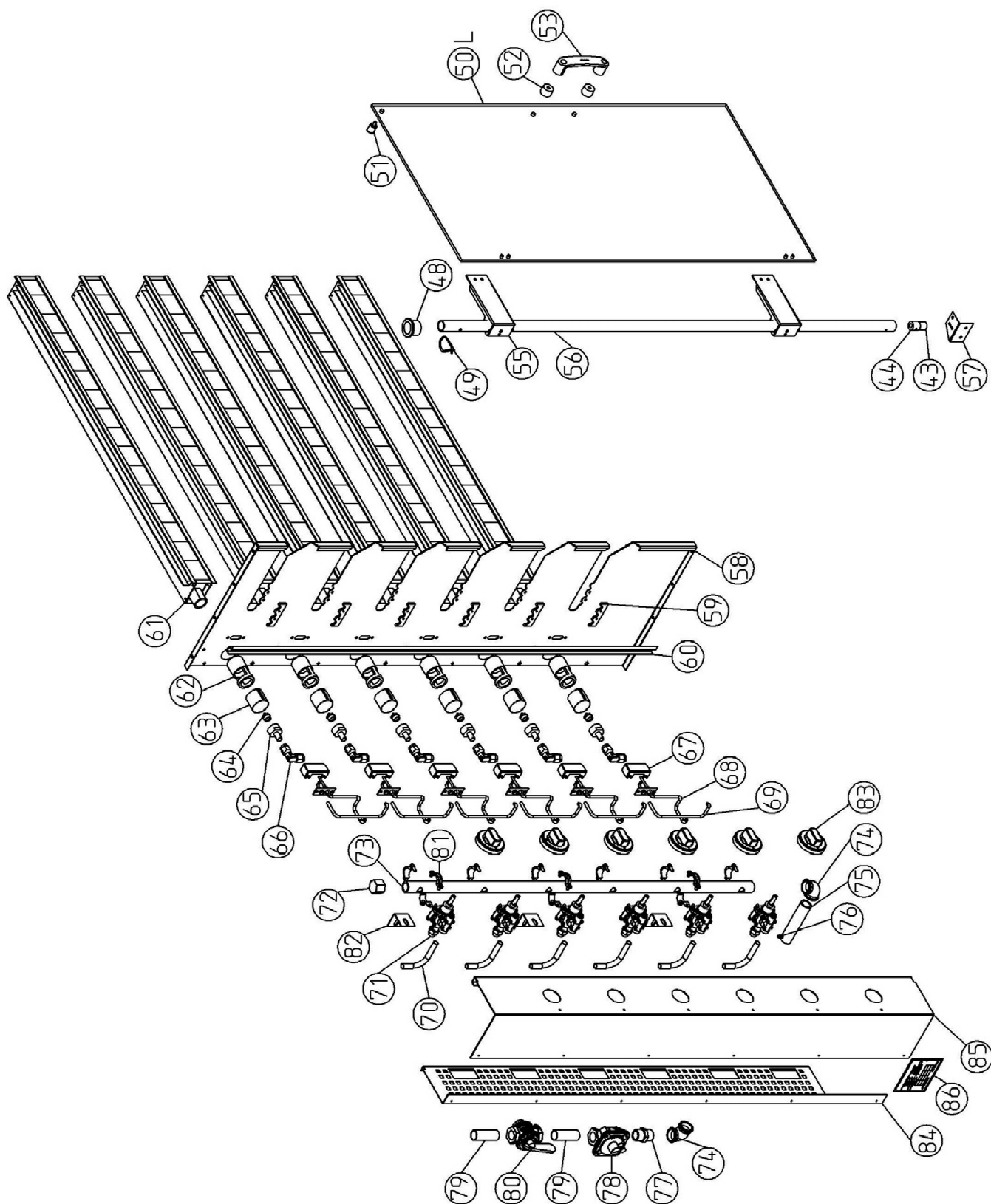
# ELECTRICAL DIAGRAM OF THE ROTISSERIE RANGE

## " SPECIAL MARCHÉ " Ref.: 1425.4SMAG and 1175.4SMAG

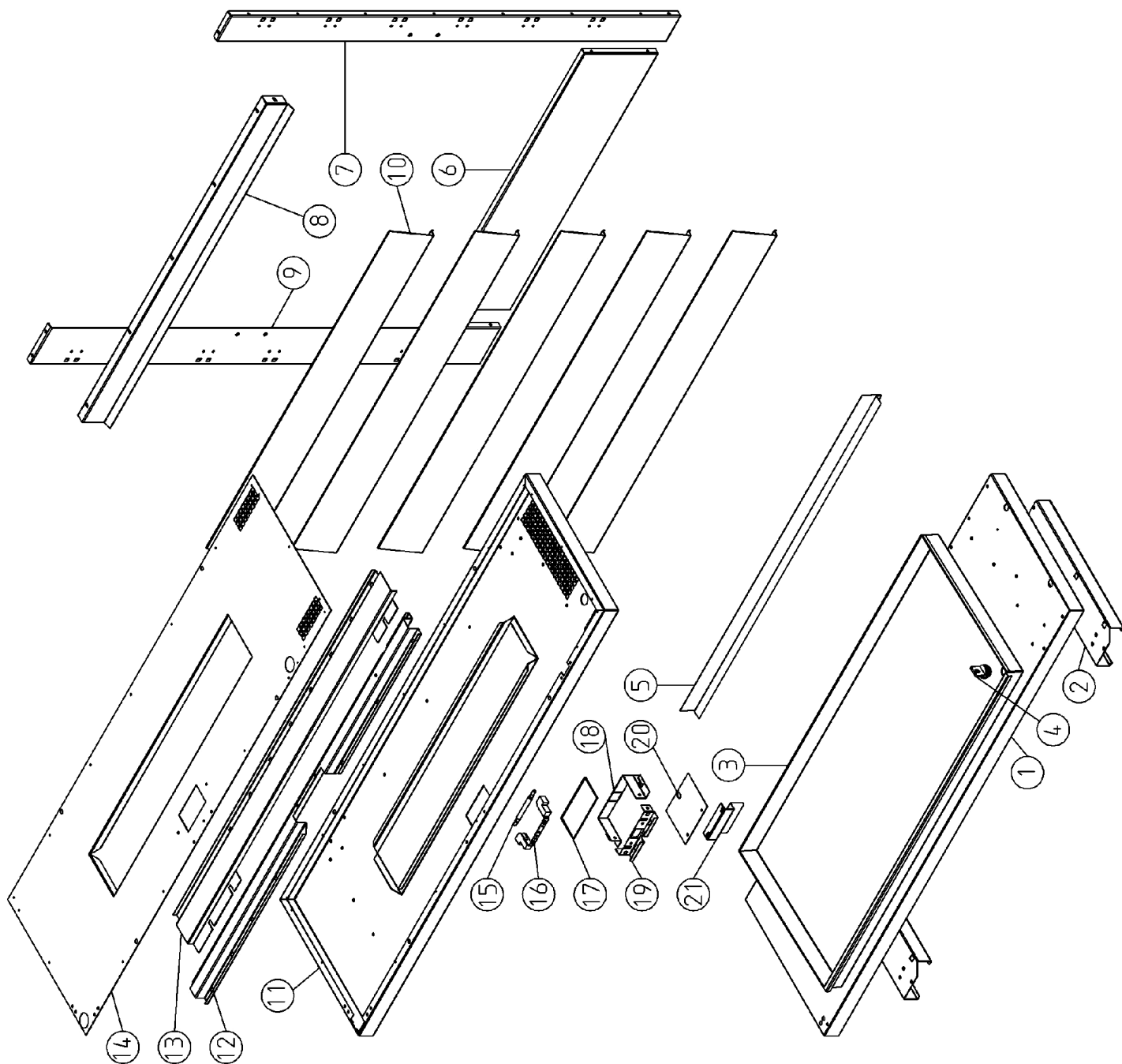


## 5. SPARE PARTS

### 5.1. ROTISSERIE 1425.6SMAG PART LEFT

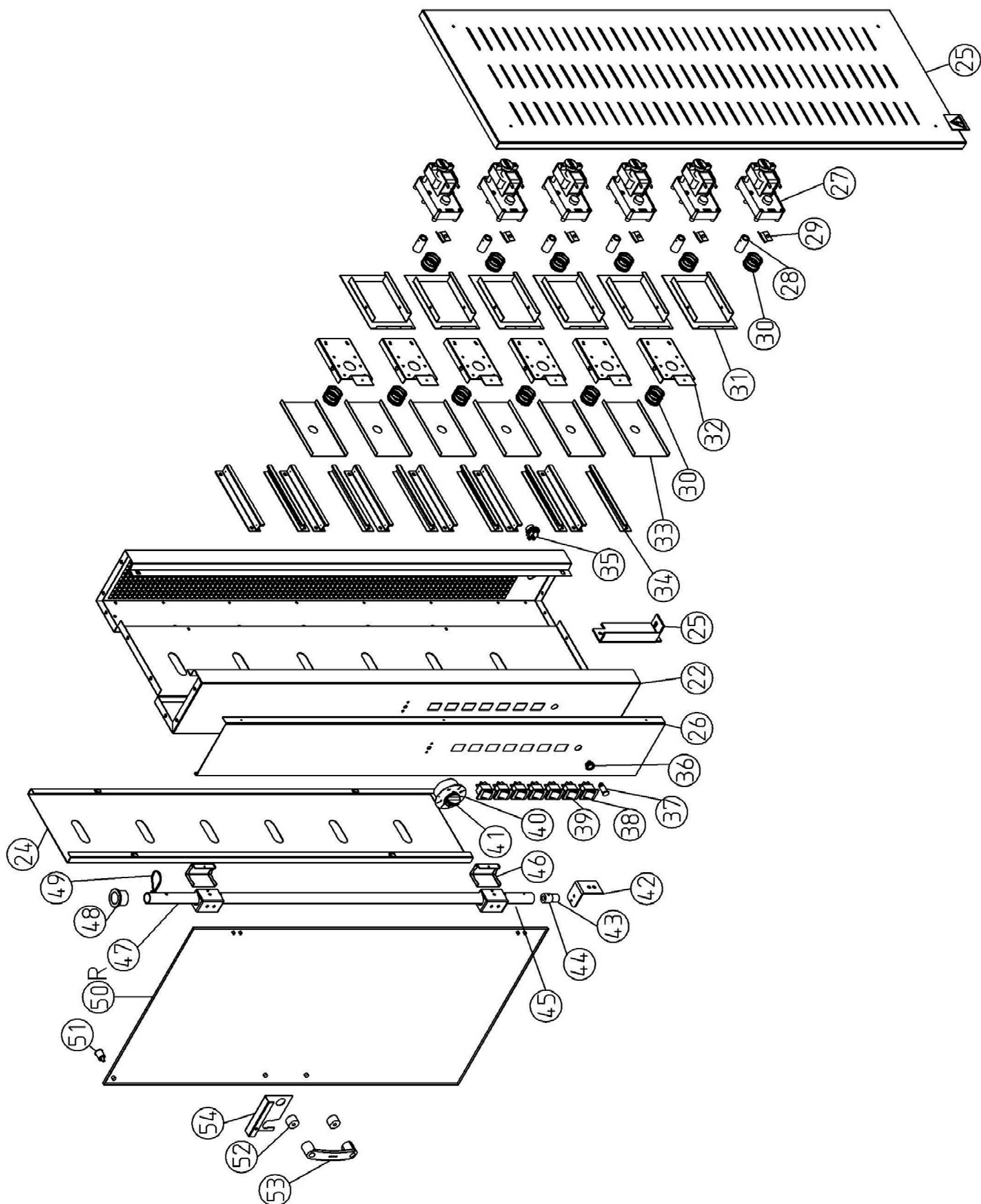


## 5.2. ROTISSERIE 1425.6SMA6G PART CENTRAL



All this information are the property of Rotisol.  
Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.

### 5.3. ROTISSERIE 1425.6SMAG PART RIGHT





## 5.4. NOMENCLATURE ROTISSERIE 1425.6SMAG

REP	DESIGNATION	QTE	REP	DESIGNATION	QTE
1	TABLE	1	45	SUPPORT GLASS DOOR RIGHT	1
2	STIFFENER TABLE	2	46	COVER SUPPORT GLASS DOOR RIGHT	2
3	DRIP PAN	1	47	TUBE SUPPORT GLASS DOOR RIGHT	1
4	PLUG DRAIN	1	48	ANTI-FRICTION RING	2
5	GUIDE DRIP PAN (OPTION)	1	49	PIN TYPE BETA	1
6	BOTTOM	1	50 L	LEFT GLASS DOOR	1
7	SUPPORT RIGHT RADIANT BURNERS	1	50 R	RIGHT GLASS DOOR	1
8	REAR CAP	1	51	MAGNET	2
9	SUPPORT LEFT RADIANT BURNERS	1	52	SPACER OF HANDLE	4
10	PARABOLIC REFLECTOR	5	53	HANDLE	2
11	CAP	1	54	BLOCKING GLASS DOORS	1
12	STIFFENER FRONT CAP	1	55	SUPPORT GLASS DOOR LEFT	2
13	STIFFENER REAR CAP	1	56	TUBE SUPPORT GLASS DOOR LEFT	1
14	TOP CAP	1	57	SUPPORT TUBE LEFT	1
15	HALOGEN LAMP (OPTION)	1	58	LEFT AMOUNT	1
16	SUPPORT HALOGEN LAMP (OPTION)	1	59	SUPPORT PINS BRASS	6
17	GLASS HALOGEN LAMP (OPTION)	1	60	BLOCKING THE HOUSING GAS	1
18	SUPPORT HALOGEN (OPTION)	1	61	RADIANT BURNER	6
19	LOCK OF THE HALOGEN GLASS (OPTION)	1	62	INLET AIR SLEEVE	6
20	MOUTH-HOLE HALOGEN LAMP	1	63	RING SETTING THE PRIMARY AIR	6
21	STOP OF GLASS DOORS (OPTION)	1	64	INJECTOR WITH CONICAL THREAD (1)	6
22	RIGHT AMOUNT	1	65	INJECTOR HOLDER	6
23	RIGHT OUTER PANEL	1	66	90 ° BEND BRASS	6
24	MOTOR COVER	6	67	THERMOCOUPLE PROTECTION (2)	6
25	STIFFENER RIGHT AMOUNT	1	68	THERMOCOUPLE	6
26	ELECTRIC BOARD	1	69	TUBE THERMOCOUPLE	6
27	MOTOR SPG	6	70	TUBE BURNER	6
28	AXIS MOTOR	6	71	GAS VALVE	6
29	SPRING SUPPORT	6	72	CAP TUBE	1
30	SPRING	6	73	GAS RAMP	1
31	MOTOR PIVOT GUIDE	6	74	90 ° BEND BLACK CASTING	2
32	SUPPORT MOTOR PIVOT	6	75	NIPPLE TYPE 530 3/4	1
33	MOTOR PROTECTION	6	76	PRESSURE TAP	1
34	SLIDE	12	77	NIPPLE M/M 20*27	1
35	PASS-WIRE	1	78	MAXITROL	1
36	CHROMED RING FOR INDICATOR	1	79	NIPPLE TYPE 530 1/2	2
37	INDICATOR	1	80	VALVE ON/OFF	1
38	GREEN SWITCH	1	81	NECKLACES ATLAS	4
39	ORANGE SWITCH	6	82	SUPPORT GAS RAMP	3
40	SHIRT FRONT TIMER	1	83	KNOB	6
41	TIMER	1	84	REAR HOUSING GAS	1
42	SUPPORT TUBE RIGHT	1	85	HOUSING GAS	1
43	AXIS LOCK DOOR	2	86	PLATE ROTISOL	1
44	GUIDE OF AXIS LOCK DOOR	2			

(1) see the gas nature

(2) thermocouple protection Ref : RM1436