



GAS ROTISSERIE

« SPECIAL MARCHÉ » RANGE

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

USERS MANUAL

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|-------------------|---|----------------------|---|
| Applicant: | Rotisol S.A.S. | Manufacturer: | Rotisol S.A.S. |
| Address: | Z.I. La Trentaine, 77507 Chelles Cedex | Address: | Z.I. La Trentaine, 77507 Chelles Cedex |
| Country: | France | Country: | France |
| Contact: | Mr. Franck Witting | Contact: | Mr. Franck Witting |
| Phone: | [33] 1 64 21 80 05 | Phone: | [33] 1 64 21 80 15 |
| FAX: | - | FAX: | - |
| Email: | f.wittig@rotisol.com | Email: | f.wittig@rotisol.com |

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Leaterhead, United Kingdom

Control Number: 314083

Authorized by:



for L. Matthew Snyder, Certification Manager



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Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

| | |
|---------------------|--|
| Standard(s): | Gas Food Service Equipment ANSI Z83.11:2016 Ed.4 |
| | Gas Food Service Equipment CSA 1.8:2016 Ed.4 |
| Product: | Gas fired commercial Rotisserie |
| Brand Name: | Rotisol |

1160, 1400, 1600, may be followed by 4; may be followed by 6; may be followed by 8; followed by PG.

1100, 1175, 1425, 1655, may be followed by 4; may be followed by 6; may be followed by 8; may be followed by SMG; or may be followed by SMAG.

Models:

450SG , 450SLG.

450BLG, 450BLG.

1. PRESENTATION OF THE APPLIANCE

1.1. GENERAL

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

| Reference rotisserie | Lenght (inch) | Depth (inch) | Height (inch) | Weight (Lb) | Gas power (btu/h) | Electric power (kw) |
|----------------------|---------------|--------------|---------------|-------------|-------------------|---------------------|
| 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. ...).

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.

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

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

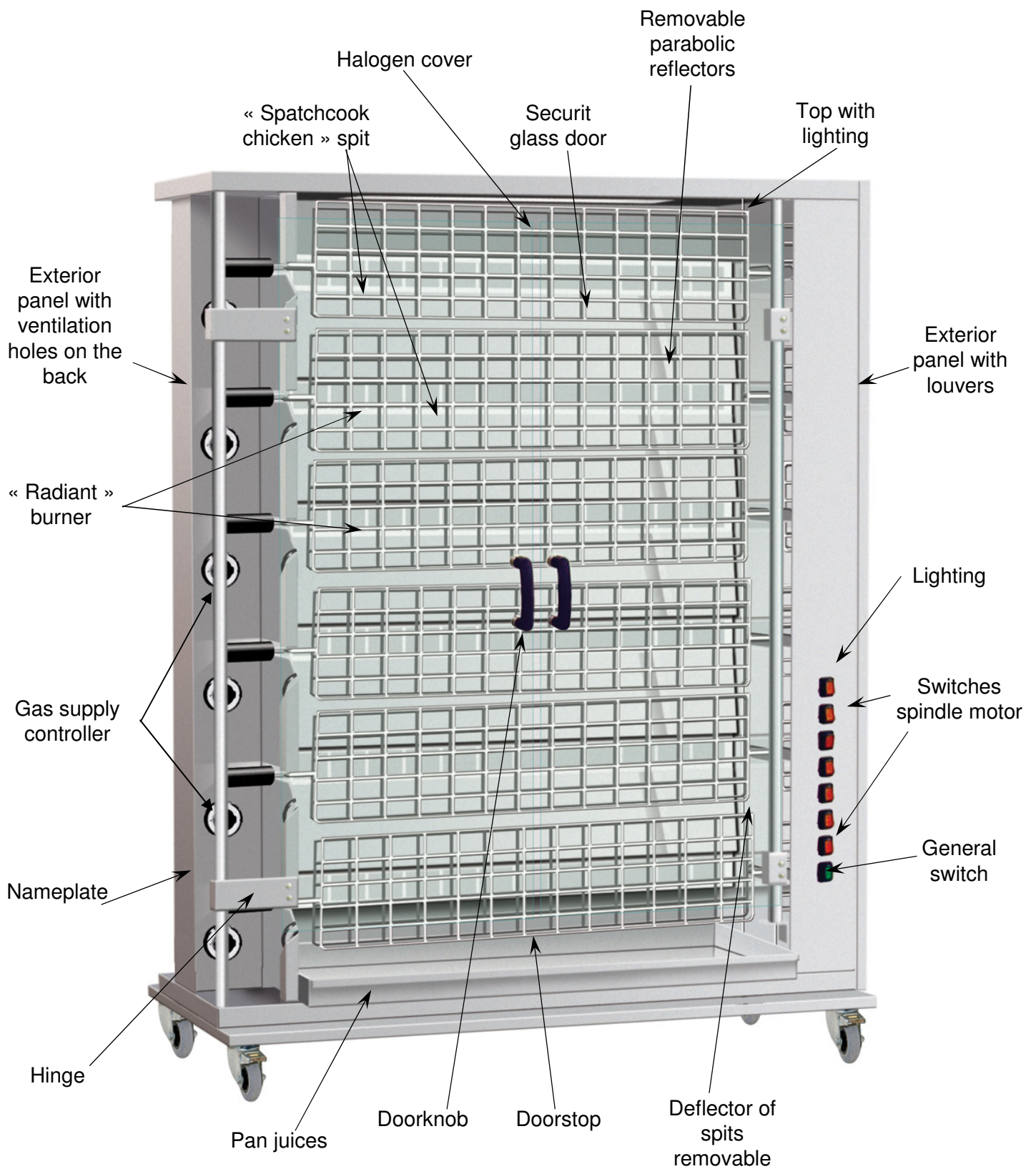
The manufacturer's plate is located on the bottom left of the appliance.

1.2. MAKE, MODEL, REFERENCE

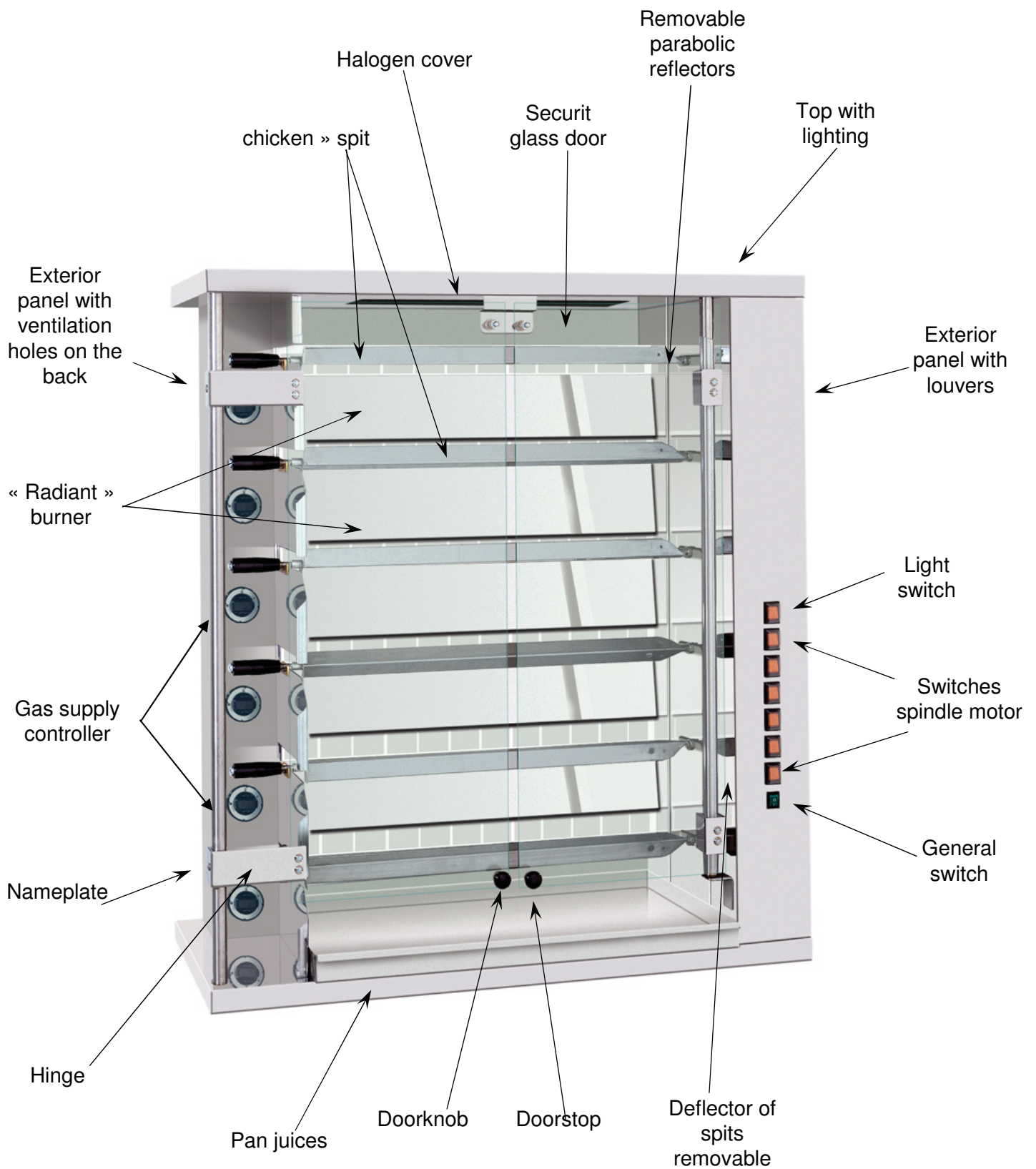
Rotisserie **ROTISOL**, model « **Spécial Marché** », reference:

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 and 1100.4SMG

1.2.1. ROTISSERIE SPECIAL MARCHE 1425.6SMAG



1.2.1. ROTISSERIE SPECIAL MARCHÉ 1425.6SMG



1.2.2. DESIGN

- All stainless steel.
- 8, 6, or 4 spits can be used in 3 different positions, except 1100.8SMG, 1100.6SMG, and 1100.4SMG which are not adjustable .
- Height between the spits 7 5/8 inch for models 1655.8SMG, 1655.6SMG, 1425.8SMG, 1425.6SMG, 1425.4SMG, 1175.8SMG, 1175.6SMG, 1175.4SMG, 1100.8SMG, 1100.6SMG and 1100.4SMG.
- Height between the spits 10 inch for models 1425.6SMAG, 1425.4SMAG, 1175.6SMAG et 1175.4SMAG.
- 1 individual motor floating adjustable depth for each spit. equipped with a continuous training Alternative models 1425.6SMAG, 1425.4SMAG, and 1175.6SMAG 1175.4SMAG: rotation "**continuous**" traditional cooking whole chickens, rotation "**alternative**" for cooking poultry in open say "**center plate**" (spindle stop for 20 seconds in a vertical position)
- Deflector protective removable motor on the amount left for cleaning.
- "Radiant" burners operating individually composed of ceramic plate .
- Gas safety by pilot and thermocouple.
- Gas supply valve with 2 positions heating.
- Removable parabolic reflectors.
- Securit glass doors with locking in position of opening and closing.
- Pan juices .
- Exterior panels with ventilation openings.
- Removable deflector with ventilation openings on the top for venting and burning fat .
- Engines and terminal are located inside the right amount
- Switches are located on the front of the unit on the right side.
- The one or many halogen lamps are located in the cap.

1.3. ACCESSORIES – OPTIONS

- Flexible connection Tubogaz 36/123 – 3/4 " .
- Quick Connect NNFD 36/124 .
- Various spits (cuisson spits, « spatchcock chicken » spits, poultry spits, etc...).
- Spit mover, gas lighter.
- Grid elevated for storage of meat into pan juices.

1.4. BASE ON CASTERS - OPTIONS

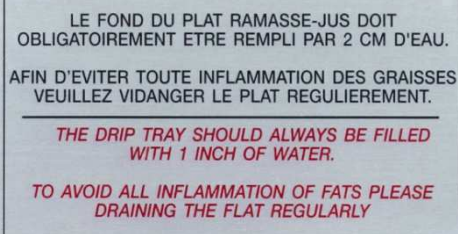
- base with 4 swivel casters, 2 with brakes .
- Top banner decorative enamel , band of red enamel front .
- Internal illumination by halogen lamp .
- Motors of 24 Volts
- Timer

2. COMMISSIONING - USE

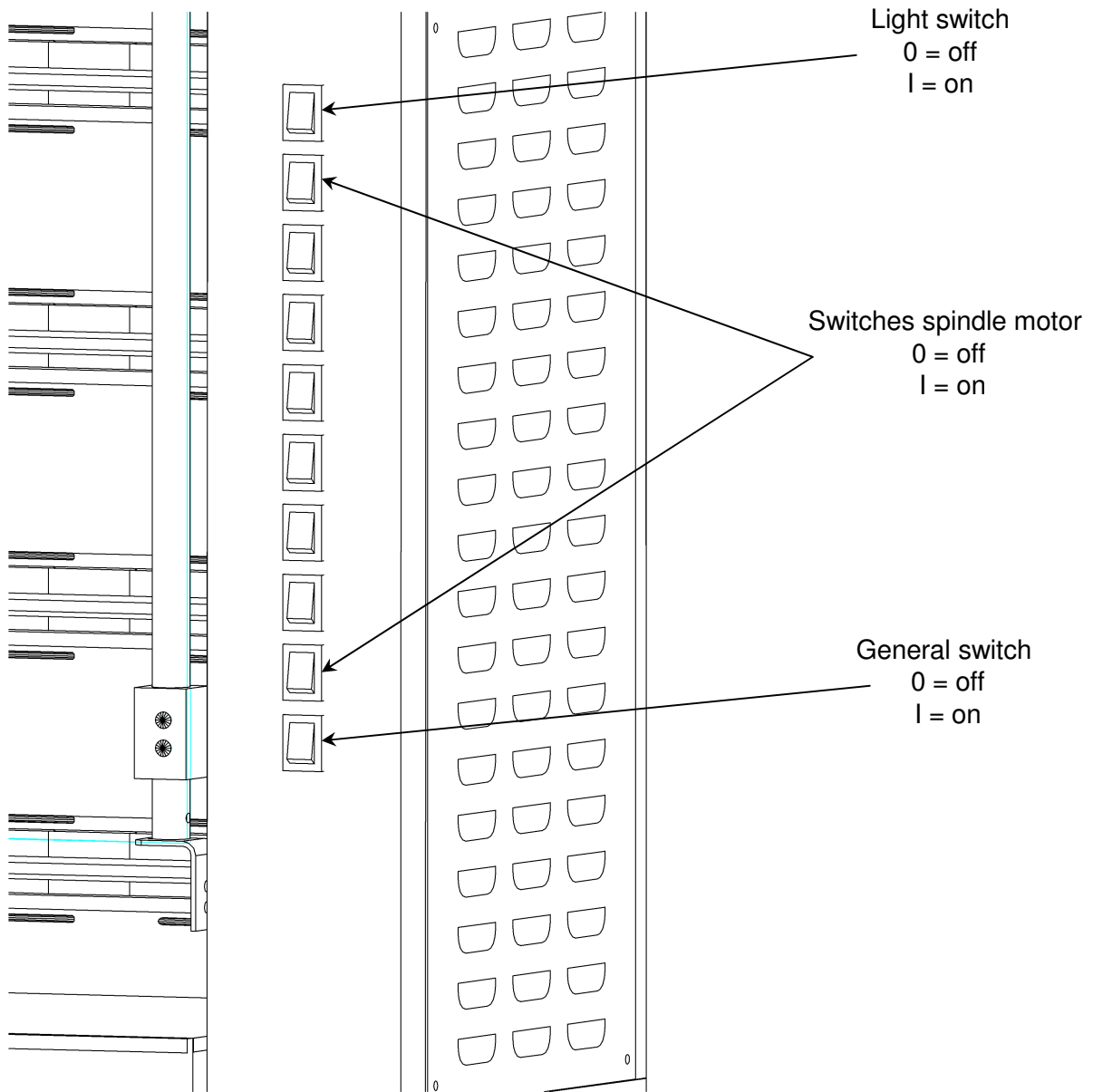
2.1. RECOMMENDATIONS FOR USE

- . The unit must be installed under a ventilation hood
- . Do not install this unit under unprotected combustible surfaces.
- . The unit should not be installed close to the steam, grease (fryer, ...), projections water, high temperatures or other adverse condition.
- . The pan should be used by qualified personnel.
- . **CAUTION:** The pressure regulator (Maxitrol) supplied with this unit must be set depending on the gas used. The gas supply must be turned off at the supply cylinder LP gas (propane) when the unit is not used.
- . Put water in the pan juices to about 1 " . ***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 .***
- . The rotisserie should be used by qualified personnel .
- . It is essential to keep the glass doors closed to prevent grease splashes, and for the correct operation of the appliance.
- . Start your burner "radiant" 15 minutes before cooking so that ceramics are red.
- . It is recommended to bring gloves, an apron and a cap for the use of the rotisserie.
- . Slide your chickens on the spits and put them in position inside the rotisserie.
- . The maximum load of a spit must not exceed is :
17,5 Lb for the rotisserie 1175.8SMG, 1175.6SMAG, 1175.6SMG, 1175.4SMAG, 1175.4SMG, 1100.8SMG, 1100.6SMG and 1100.4SMG.
26,5 Lb for the rotisserie 1425.8SMG, 1425.6SMAG, 1425.6SMG, 1425.4SMAG and 1425.4SMG
31 Lb for the rotisserie 1655.8SMG et 1655.6SMG

PLATE BOTTOM OF THE DISH



2.1.1. FUNCTIONS OF THE CONTROLS



INSTRUCTION PLATE

2.1.2. OPERATING INSTRUCTIONS

1. Check the electrical connection of the rotisserie with the mains.
2. Check the gas connection (gas tap).
3. Check if the machine is powered up, white indicator lit .
4. Turn the general switch to position "1" (see previous page).
5. Turn the light switch to position "1" to illuminate the inside of the rotisserie (see previous page).
6. Light the "radiants" burners (see 2.1.3. below).
7. To start the rotation of one spit, turn the corresponding switch to position "1" . (see previous page)
8. To stop the spit rotating, turn the corresponding switch to position "0" .
9. Turn the light switch to position "0" to turn off the light in the rotisserie
10. Turn the general switch to position "0" to turn off the rotisserie
11. Close the gas stop valve.

PLAQUE D'INSTRUCTION

- Avant d'allumer les veilleuses placées au-dessus de chaque brûleur.
- Appuyez sur le bouton correspondant et tournez à gauche dans la première position.
- Continuez à appuyer et allumer la veilleuse avec une flamme. Maintenez la pression jusqu'à ce que la flamme de la veilleuse reste (2 à 120 secondes). Ensuite, relâchez la pression.
- Pour allumer le brûleur, tournez le bouton vers la gauche pour que la veilleuse enflamme automatiquement le brûleur.
- Pour éteindre le brûleur, tournez le bouton vers la droite jusqu'à ce que vous atteigniez la première position.
- Pour éteindre la veilleuse, appuyez et tournez le bouton vers la droite jusqu'à la position initiale "OFF"

Un arrêt complet de 5 minutes sera nécessaire avant de rallumer l'appareil

INSTRUCTION PLATE

- Before lighting the burners, it is necessary to light the pilot burners placed above each burner.
- Press the corresponding button and turn to the left to the first position.
- Keep pressing and ignite the pilot burner with a flame. Maintain pressing until the pilot flame stays (2 to 120 seconds). Then release the pressure.
- To light the burner, turn the button to the left so that the pilot burner ignites automatically the main burner.
- To shut off the burner, turn the button to the right until you reach the first position.
- To shut off the pilot burner, press and turn the button to the right to the initial position "OFF"

A 5 - minute complete shutoff will be kept before the appliance is relighted

2.1.3. IGNITION OF THE BURNERS

- Purge possibly by pressing a few moments on the knob in the pilot position « ☆ » (figure 2).
- Turn and press the knob in the pilot position « ☆ » and light pilot with a flame : use the gas lighter (figure 2). Maintain pressure until it remains lit .
- To light the burner, turn the knob in position of maximum heat « ♫ » (figure 3).
- Turn possibly the knob in position of minimum heat « ♫ » (figure 4).
- To turn off the burner, put the knob in pilot position « ☆ » (figure 2).
- To turn off the pilot, put the knob in off position « O » (figure 1).

FIGURE 1

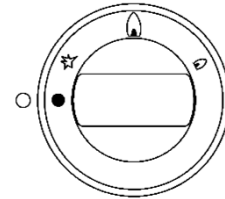


FIGURE 2

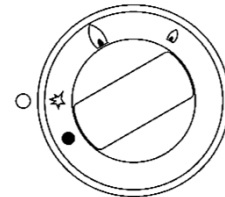


FIGURE 3

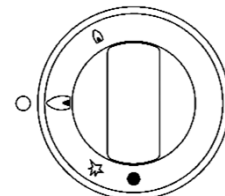
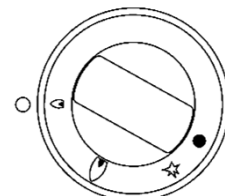


FIGURE 4



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
- Never use a tray drip with a burner lit below. The temperature is too high and the fat could catch fire. Place it below the first burner lit at a safe distance.
- 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.
- You can adjust the distance of your chicken spit relative to the burners with dropouts, this, same glass doors closed.

3. CLEANING - MAINTENANCE

Disconnect power to the unit before cleaning or maintenance, if any.

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.
External glazed panels should be cleaned with a non-abrasive detergent (see MEGACLEAN)

3.2. EVERY MONTH

Clean burners

3.3. EVERY 4 MONTHS

Using a brush apply the MEGACLEAN 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.

3.4. EVERY 6 MONTHS

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

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

3.5. PIECES NEED TO BE REPLACED POSSIBLE

Glases, halogen lamps, switches, pilot lights, thermocouples and motors can be replaced during the lifetime of the device.

Lubrification plate

LUBRIFICATION

- Moteur et ventilateur Sont lubrifiés en permanence
- Il est seulement nécessaire de nettoyer tous les composants du compartiment électrique

LUBRICATION

- Motor and fan bearings are permanently lubricated
- It is only necessary to keep clean all components of the electrical compartment

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. GARANTEE

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.

COOKING TIME

| PRODUCTS | Cooking time | Temperature In °F |
|---------------------------|--------------|-------------------|
| CHICKEN 2.9LB 3.3LB | 1H | 428° |
| Sparerib's 0.55 LB cooked | 30mn | 428° |
| Mice lamb cooked | 30mn | 428° |
| knuckle's 1.3LB cooked | 45mn | 428° |
| Jarreton cooked | 45mn | 428° |
| Roast pork cooked | 45mn | 428° |
| Cooked pork | 45mn | 428° |
| Spareribs cooked | 45mn | 428° |
| Brisket cooked | 1H | 428° |
| Boiled knuckle | 45mn | 428° |
| Ham cooked on a spit | 45mn | 428° |
| Preheating | 15mn | 428° |