



GAS ROTISserie

GRANDES FLAMMES MILLENIUM RANGE

GrandFlame GF

Ref.: 1675.8x

1375.12x	1375.8x	1375.6x
1375.5x	1375.4x	1375.2x
975.8x	975.6x	975.5x
975.4x	975.2x	

INSTALLERS MANUAL

1. PRESENTATION OF THE UNIT

1.1. GENERAL

Rotisserie range " Grandes Flammes MILLENIUM " gas powered with electrical power of 208-240V + earth.

Reference	Lenght (inch)	depth (inch)	Height (inch)	weight (lb)	Gas power (btu/h)	Electrical power (kw)
1675.8x	68	24 5/8	64 7/8	772	174000	0,69
1375.12x	56 7/8	27 5/8	63 3/8	706	154000	0,69
1375.8x	56 1/8	24 5/8	64 7/8	662	154000	0,69
1375.6x	56 1/8	26 1/8	64 7/8	650	154000	0,67
1375.5x	56 1/8	24 5/8	45 3/4	419	102500	0,55
1375.4x	56 1/8	24 5/8	45 3/4	419	102500	0,52
1375.2x	56 1/8	24 5/8	31 1/2	221	51250	0,49
975.8x	40 3/8	24 5/8	64 7/8	430	102500	0,44
975.6x	40 3/8	27 5/8	64 7/8	430	102500	0,38
975.5x	40 3/8	24 5/8	45 3/4	309	68240	0,35
975.4x	40 3/8	24 5/8	45 3/4	309	68240	0,32
975.2x	40 3/8	24 5/8	31 1/2	155	341200	0,29

The device is for professional use and should be used by qualified personnel.

Before starting any operation, please see these instructions. Carefully keep available near the rotisserie.

Upgrading facilities at the expense of the user.

Any cooking appliance generates heat and grease particles.

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

(please contact specialized companies and approved for benefits at work

perform according to safety standards: ventilation (extraction), plumbing (water, gas, fire protection, etc ...), electricity, building (non-slip tiles, firewall, etc ...).

We advise you to hire a qualified dealer for connecting and commissioning road from the roasting pan on condition that the electric and gas bookings are carried out by companies licensed, authorized by you, and waiting near the location of the device cooking.

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

Interventions on the electrical parts must be performed by qualified personnel accordance with the standards.

The company is not liable for damages if:

- incorrect use of the device
- non-compliance with standards
- incorrect installation
- non compliance with guidance on maintenance
- unauthorized modification
- installation of non-original spare parts
- installation and use of the rotisserie different than those provided by the manufacturer

The plate is located on the back right in the middle of the upright.

1.2. TRADEMARK, MODEL, REFERENCE

Rotisseries **ROTISOL**, model « **GRANDES FLAMMES MILLENIUM** », (**GranfFlame GF**), references: **1675.8x, 1375.6x, 1375.8x, 1375.5x, 1375.2x, 975.8x, 975.5x and 975.2x.**

We advise you to hire a qualified dealer for connecting and commissioning road from the roasting pan on condition that the electric and gas bookings are carried out by companies licensed, authorized by you, and waiting near the location of the device cooking.

Interventions on the electrical parts must be performed by qualified personnel accordance with the standards.

The company is not liable for damages if:

- incorrect use of the device
- non-compliance with standards
- incorrect installation
- non compliance with guidance on 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.

Open windows

If gas odors persist, call the local gas supplier.

<p style="text-align: center;">AVERTISSEMENT</p> <p>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.</p>
<p style="text-align: center;">WARNING</p> <p>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.</p>

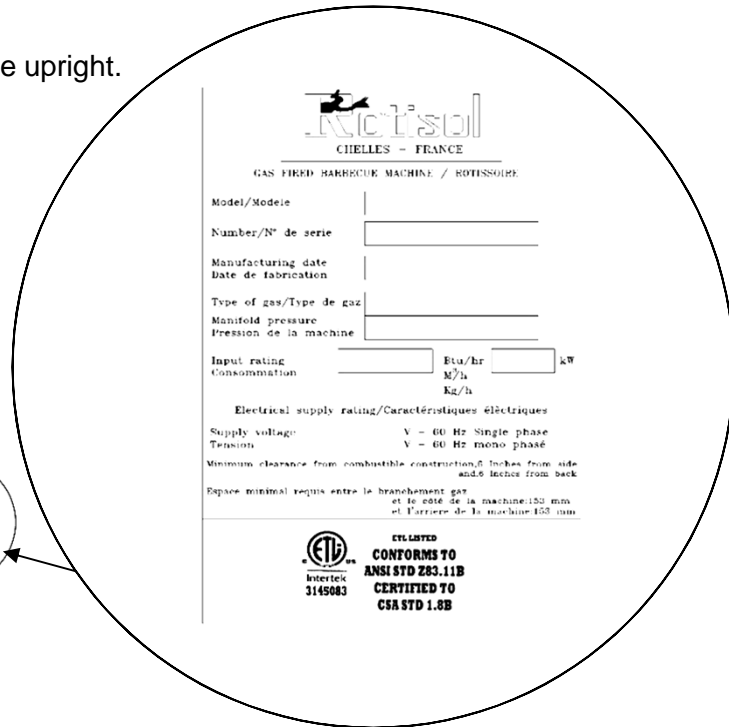
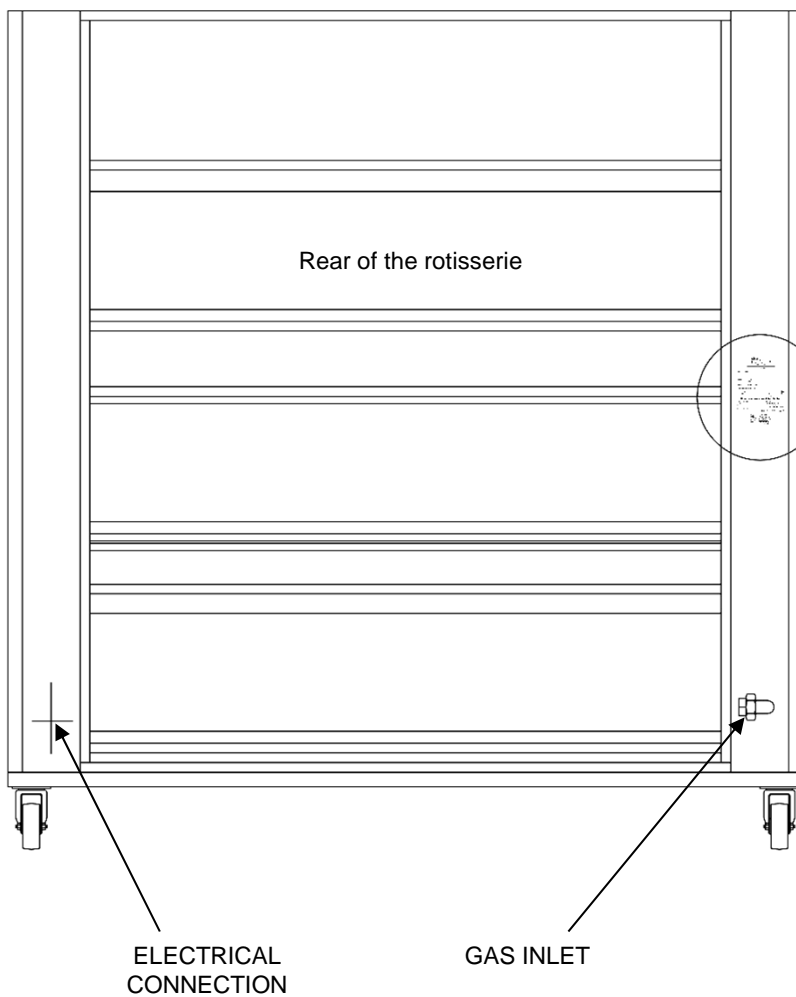
1.2. TRADEMARK, MODEL, REFERENCE

Rotisseries **ROTISOL**, model « **GRANDES FLAMMES MILLENIUM** », reference:

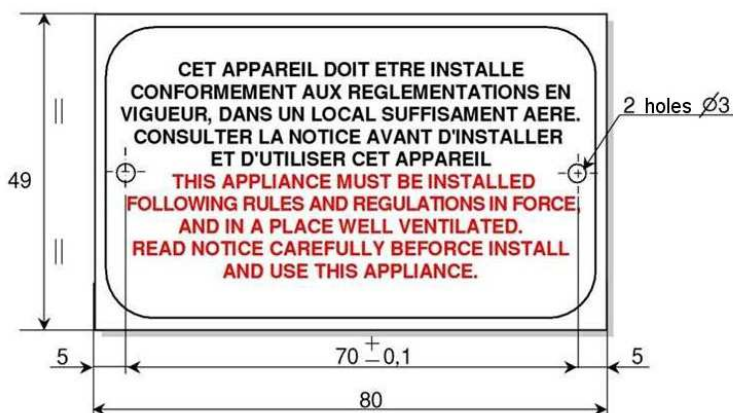
1675.8x, 1375.12x, 1375.8x, 1375.6x, 1375.5x, 1375.4x, 1375.2x, 975.8x, 975.6x, 975.5x, 975.4x et 975.2x.

1.3. SITE OF MANUFACTURERS PLATE

The plate is located on the back right in the middle of the upright.



1.4. COMPULSORY MARKING



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. SETTING UP UNIT AND STARTING UP

- Before connecting and starting up the rotisserie. Ensure that the gas and electrical connections are present. 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 enforceable by companies.
- The new air flow require for the combustion is : 20,7 ft³/h per 1000 btu/h of the calorifique flow. the flow of combustion and ventilation air must be free and unhindered
- 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

A distance of 3/4 "should be maintained between the sides panels and adjacent walls. The openings must not be obstructed. The unit with glaze door open should be placed at a distance minimum of 3/4 " to adjacent 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.

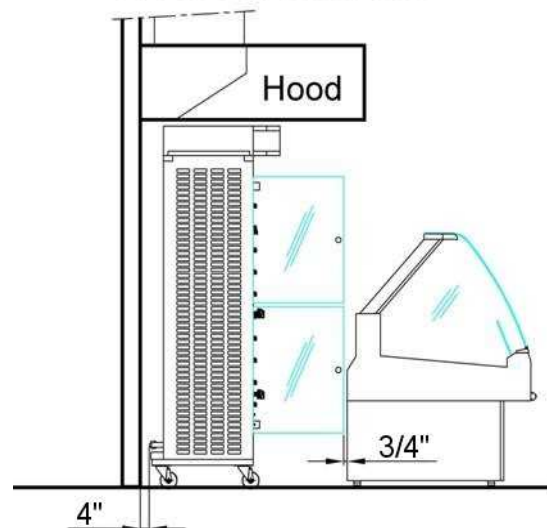
2.1.4. ENVIRONNEMENT

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

Do not install this unit under unprotected combustible surfaces.

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

INDOOR INSTALLATION OR OPEN KITCHEN



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.

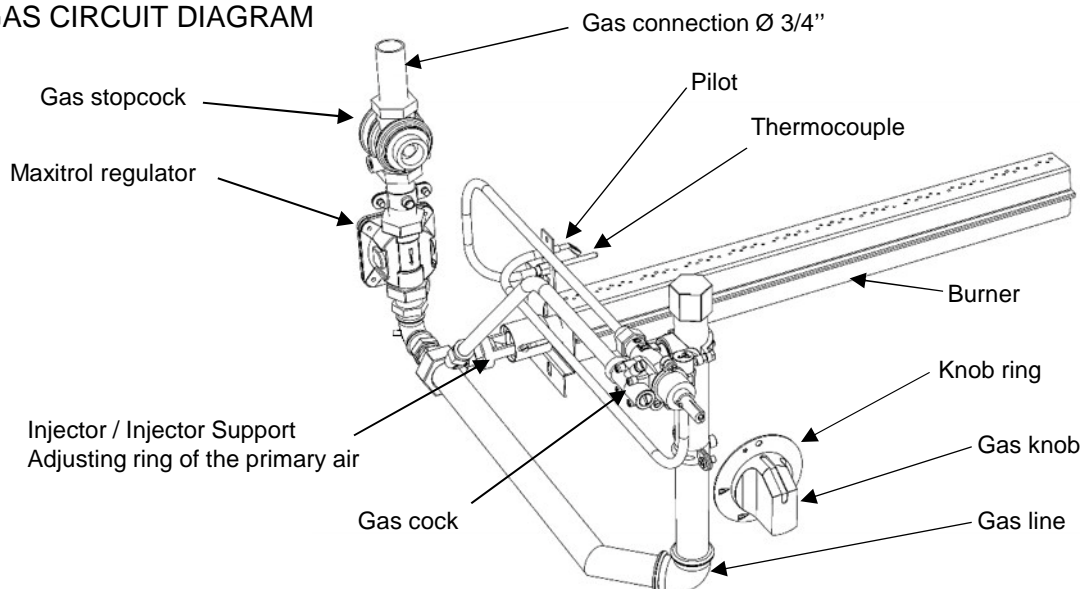
The gas supply conduct will be sized to minimize losses. Its diameter will be determined according to its path (length, number of bends, tees ...) and of the total power of the rotisserie.

"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 and must be equal to that shown on the rating plate for the gas used. Supply valves gas rotisserie require no adjustment for extra service life.

2.2.1. GAS CIRCUIT DIAGRAM



All this information are the property of Rotisol.

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



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.

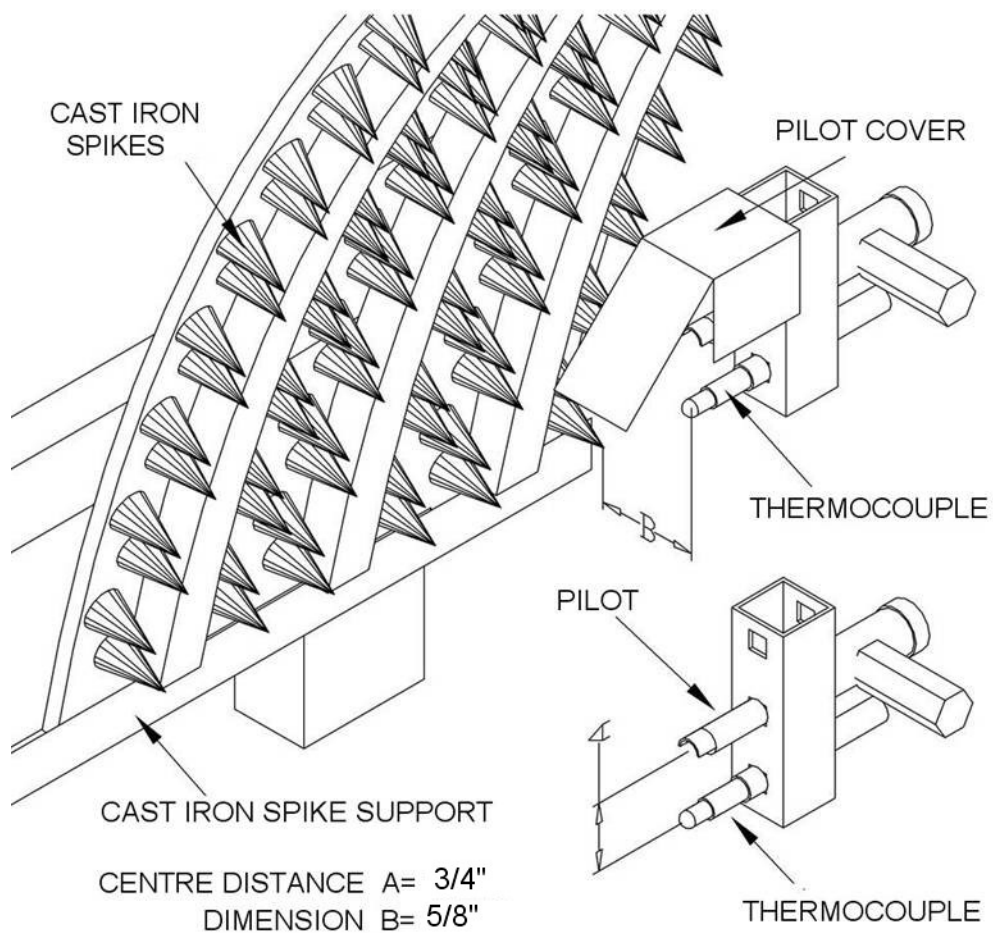


- Turn the adjustment screw with a screwdriver so that the pressure gauge reading corresponds to the pressure applied.

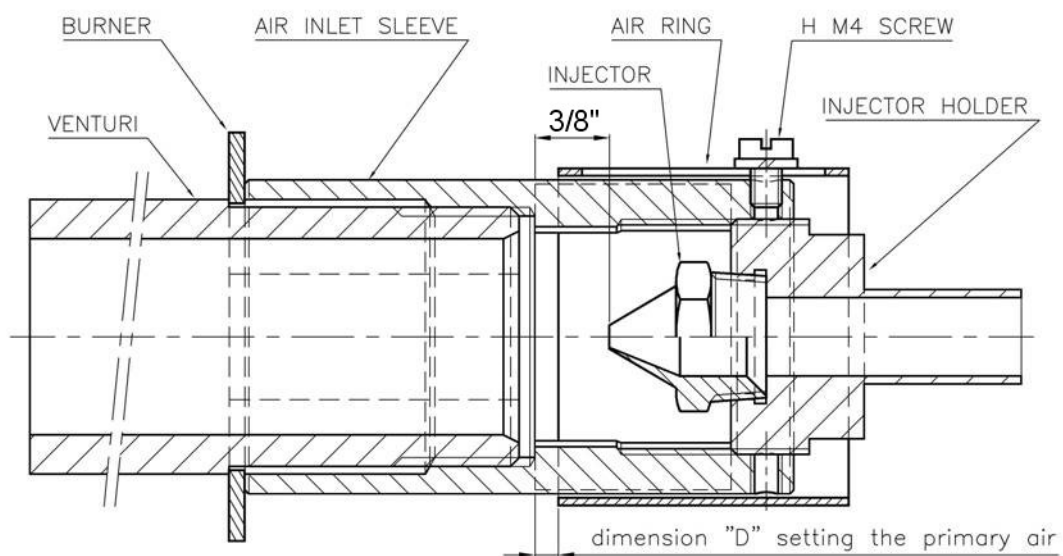


- Replace the screw of protection of regulator setting.
- Turn off the burners.
- Close the gas valve of the rotisserie.
- Remove the connecting tube the pressure gauge.
- Replace the screw closure of the pressure tap.

2.2.2. POSITION OF THE THERMOCOUPLE & PILOT LIGHT

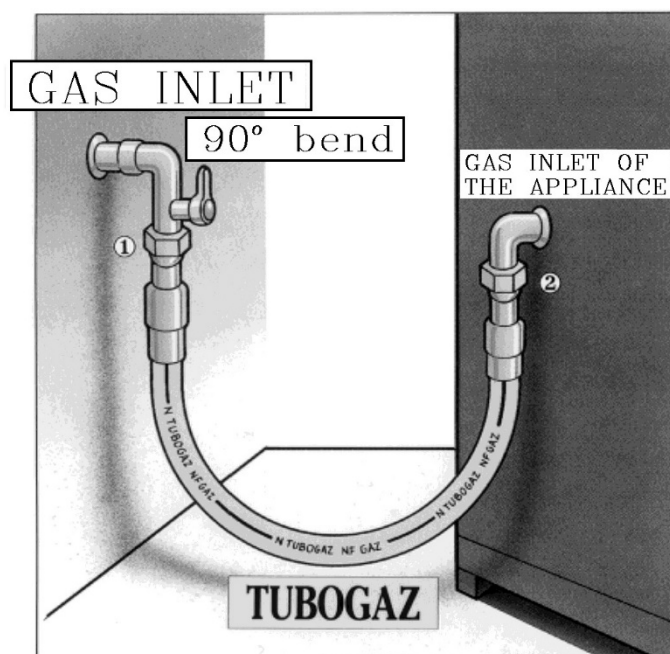


2.2.3. POSITION OF THE INJECTOR AND THE SLEEVE FOR THE AJUSTMENT OF THE PRIMARY AIR.



2.2.4. 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 gaz)

	Ø1/2" R* = 90 mm		Ø 3/4" R* = 110 mm		Ø1" 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

- The hose must not touch a hot wall
- For safety, please install a shorter cable or chain than the gas pipe between the rotisserie and a fixed wall.

All this information are the property of Rotisol.

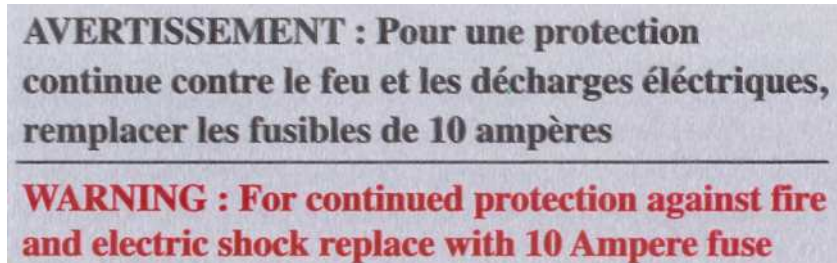
Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.

2.3. ELECTRICAL CONNECTION

Check that there is no errors with **CONNECTION**.

- Electrical rating : 208-230V~60Hz.
- Check that the installed power corresponds with the characteristics on the signal plate at the rear of the unit.

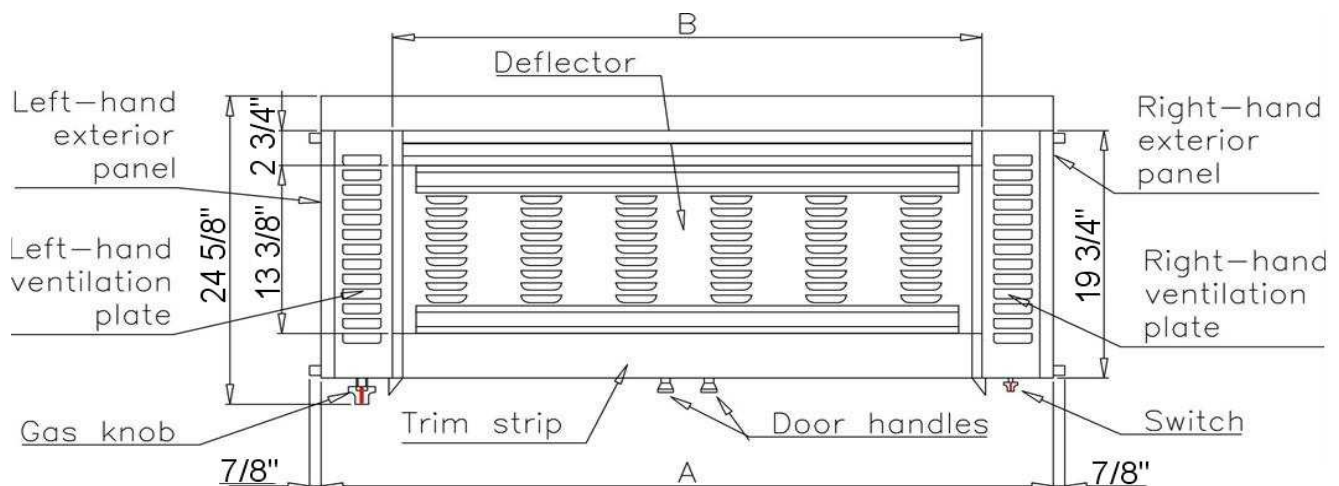
IN ALL CASES , CONNECT THE EARTH WIRE
THE UNIT IS DELIVERED IN MONOPHASE + EARTH



2.4. EVACUATION - SMOKE TYPE : A

- The unit is destined to be installed under an extraction system with ventilation
- A heat detector with holes is placed above the rotisserie

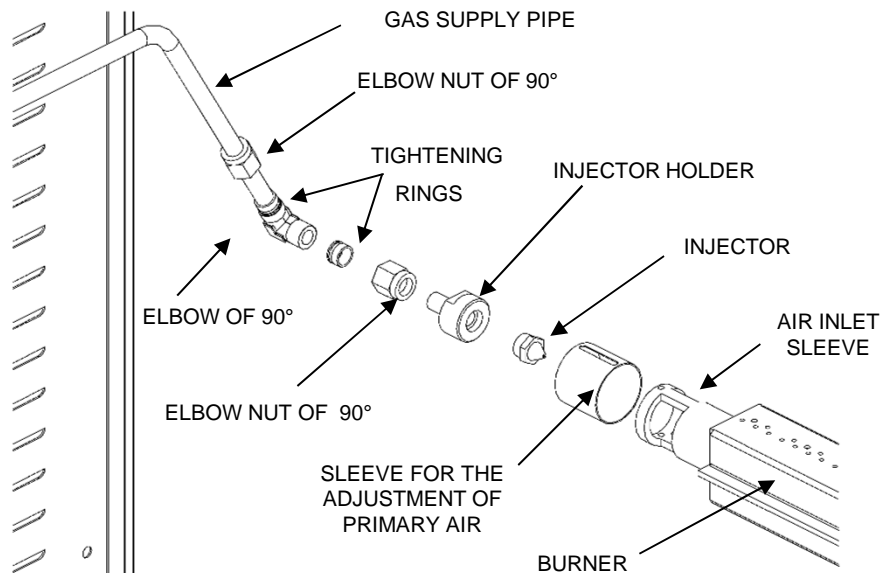
VIEW FROM ABOVE



Reference	Measurement A (inch)	Measurement B (inch)
1675.8x	66"	54 5/8"
1375.12x	54 1/8"	42 3/4"
1375.8x	54 1/8"	42 3/4"
1375.6x	54 1/8"	42 3/4"
1375.5x	54 1/8"	42 3/4"
1375.4x	54 1/8"	42 3/4"
1375.2x	54 1/8"	42 3/4"
975.8x	38 3/8"	27"
975.6x	38 3/8"	27"
975.5x	38 3/8"	27"
975.4x	38 3/8"	27"
975.2x	38 3/8"	27"

3. ADAPTING THE UNIT IN THE CASE OF CHANGING FROM ONE GAS TO ANOTHER

3.1. CHANGING THE INJECTOR



3.3. ADJUSTMENT OF THE PRIMARY AIR

You need to adjust the opening of the air sleeve to dim. **D** corresponding to the type of gas used (see position of the air sleeve, chapter 2.2.3 and the table of adjustment of the burner, chapter 3.3).

3.4. TABLE FOR ADJUSTMENT OF ONE BURNER

MODEL	* CHARACTERISTICS	G20 under 20 mbar	G25 under 25 mbar	G31 under 37 mbar	G31 under 50 mbar
975x	injector making	250	250	165	150
	Diameter of injector in mm / inch	2,5 / 0,0984	2,5 / 0,0984	1,65 / 0,0650	1,5 / 0,0591
	Opening of the primary air « D » in mm (chapitre 2.2.3)	2,5	2,5	5	4
	Flow volumein ft ³ /h	37,44	43,44	-	-
	Mass flow Lbs/h	-	-	1,71	1,71
	Reduced heat flow in btu/h	18000	18000	18000	18000
	Presure at the tap for the reduced flow in mbar	5	6,5	9,5	12,5
1375x	injector making	290	290	200	180
	Diameter of injector in mm / inch	2,9 / 0,1142	2,9 / 0,1142	2 / 0,0787	1,8 / 0,0709
	Opening of the primary air « D » in mm (chapitre 2.2.3)	2,5	2,5	5	4
	Flow volumein ft ³ /h	56,16	65,34	-	-
	Mass flow Lbs/h	-	-	2,56	2,56
	Reduced heat flow in btu/h	26000	26000	26000	26000
	Presure at the tap for the reduced flow in mbar	5	6,5	9,5	12,5
1675x	injector making	400	400	215	190
	Diameter of injector in mm / inch	4 / 0,1574	4 / 0,1574	2,15 / 0,0847	1,9 / 0,0748
	Opening of the primary air « D » in mm (chapitre 2.2.3)	13,5	13,5	5	4
	Flow volumein ft ³ /h	63,57	73,8	-	-
	Mass flow Lbs/h	-	-	2,91	2,91
	Reduced heat flow in btu/h	30000	30000	30000	30000
	Presure at the tap for the reduced flow in mbar	5	5	9,5	12,5

* Refer to the nameplates.

- Remove the outer panel left



- With a 23 key loosen the nut on the valve supply pipe gas burner.



- With a wrench 19 to loosen the nut 90 ° elbow on the gas supply pipe by blocking the 90 ° elbow with a wrench 17.
- Turn the gas supply pipe up.



- Remove all 90 ° elbow, injector holder and injector by unscrewing the set completely.



- Unscrew the injector with a wrench de17 blocking the injector holder with a wrench 24.



- Tighten but without forcing the new injector on the injector holder.



- Refit the 90 ° elbow, injector holder and injector.



- Using a wrench 7, loosen the screw holding the ring of air and pull back out.



- Using a wedge, adjust the position of the injector to the coast of 3/8" compared to the inside of the air intake sleeve (see instructions installer, chapter position of the injector and setting ring of the primary air).



- Using the keys used during disassembly reposition the gas supply pipe.



- Using a wedge to adjust dimension "D" position of the ring of air over the inner sleeve of the air intake (see Table installer instructions "setting a burner") .



- Block the air ring with the wrench 7.
- Make a complete leak test gas circuit.
- Replace the outer panel.



CONTROL CIRCUIT GAS SEAL WITH A SPRAY DETECTOR GAS LEAK.

- Remove the outer panel left.
- Connect to the network rotisserie gas.
- Light the burners.



- Using a spray can "leak detector gas" spray in the direction of all the connection point of the circuit gas.



- If there is rapid formation and / or bursting of large bubbles, review the application and assembly of components for connecting the gas line.
- Repeat until the complete elimination of bubbles.
- Turn off burner.
- Replace the outer panel left.

All this information are the property of Rotisol.

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

3.4. LABEL SET

The label specifying the setting of gas to the appliance must be attached to it (see mandatory, chapter 1.4.). In case of change of gas, the new label comes with the new injectors.

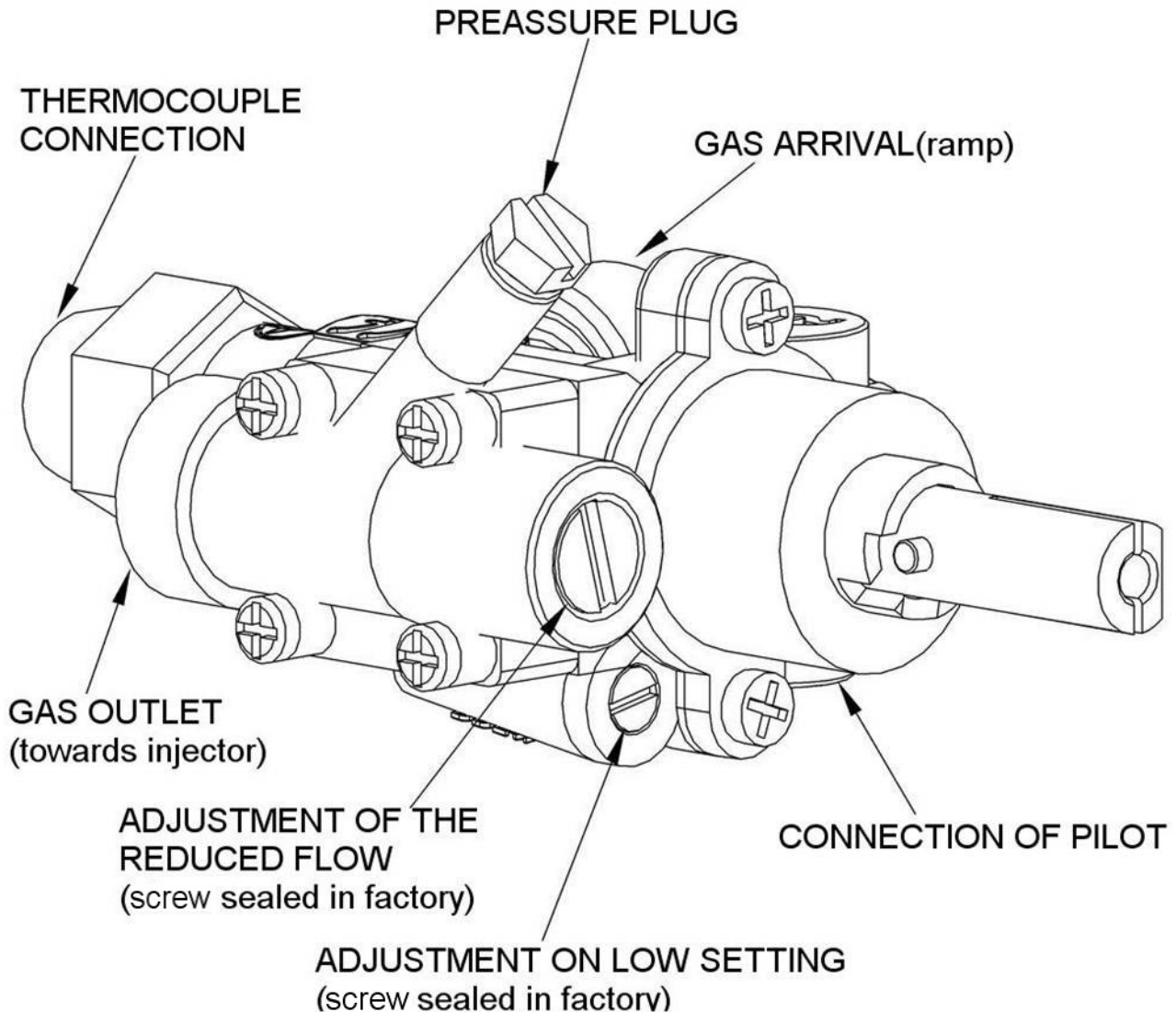
3.5. ADJUSTMENT OF THE PILOT

For natural gas (G20 et G25), unscrew only a $\frac{1}{4}$ of a turn the vis pointeu 3 and check that the flame Heat the thermocouple correctly.

For propane gas (G31), turn the vis pointeu fully without blocking it:

SEAL THE ADJUSTMENT

3.6. ADJUSTEMENT OF THE REDUCE FLOW



3.6.1. ADJUSTMENT OF REDUCED FLOW

Connect a manometer on the pressure plug and adjust to the pressure required (see table of : categories of gas, chapter 3.1.1) with the aide of the reduced flow screw:

SEAL THE ADJUSTMENT.

3.6.2. ADJUSTMENT OF LOW SETTING

Put the tap to the « minimum » setting.

Connect a manometer on the preasure plug and adjust the pressure to that require) with the help of the low setting screw.

SEAL THE ADJUSTMENT



ADJUSTMENT PILOT



- Unscrew with a screwdriver and remove the protective cap of the screw.

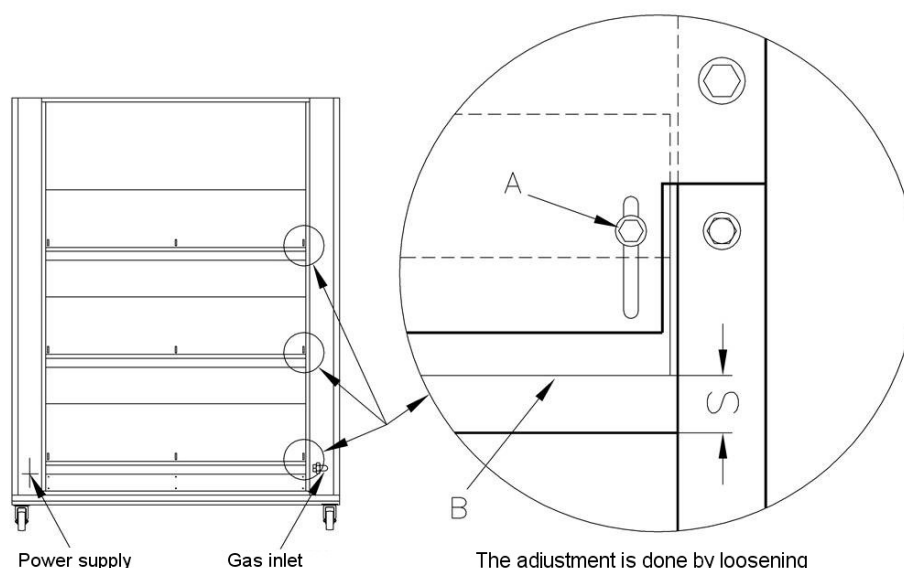


- Act with a screwdriver on the screw making sure that the flame heats the thermocouple correctly.
- Replace and tighten the protection cap.

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

3.7. TABLE FOR THE ADJUSTMENT OF THE SECONDARY AIR

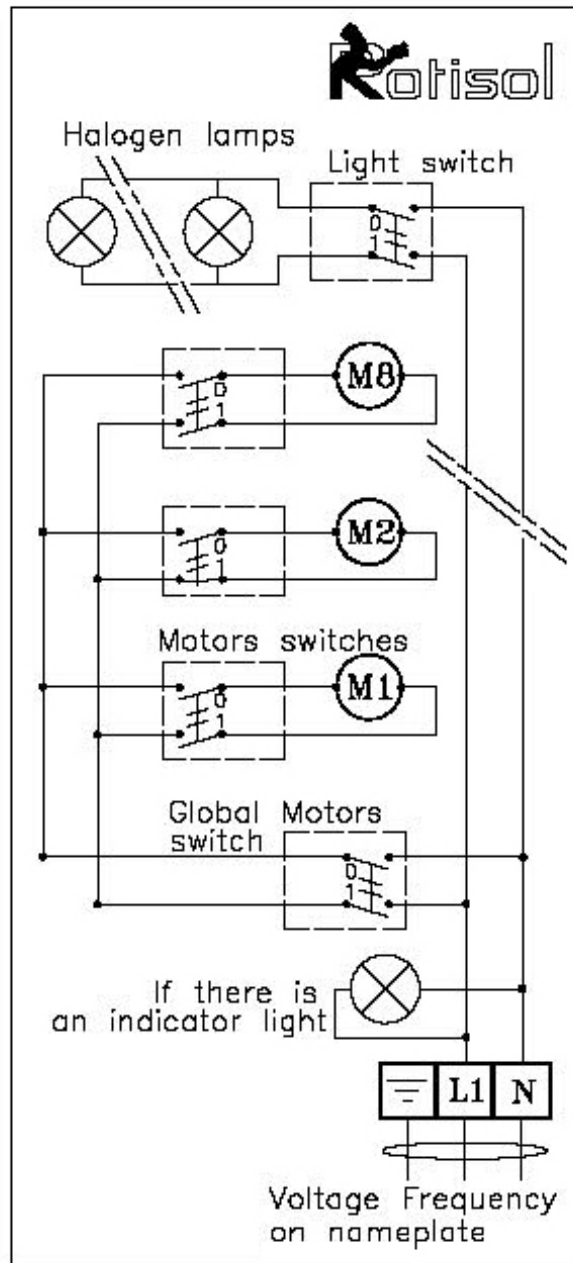
MODEL	SHUTER	Dim « S » in G20 under 20 mbar	Dim « S » in G25 under 25 mbar	Dim « S » in G31 under 37 mbar	Dim « S » in G31 under 50 mbar
975.2x	UPPER	1/4"	1/4"	1/4"	1/4"
975.4x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
975.5x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
975.6x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
	LOWER	closed	closed	closed	closed
975.8x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
	LOWER	closed	closed	closed	closed
1375.2x	UPPER	1/4"	1/4"	1/4"	1/4"
1375.4x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
1375.5x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
1375.6x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
	LOWER	closed	closed	closed	closed
1375.8x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
	LOWER	closed	closed	closed	closed
1375.12x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
	LOWER	closed	closed	closed	closed
1675.8x	UPPER	1/4"	1/4"	1/4"	1/4"
	MIDDLE	1/4"	1/4"	1/4"	1/4"
	LOWER	closed	closed	closed	closed



The adjustment is done by loosening the screw A, lowering or lifting the sliding plate band tightening the screws A

4. ELECTRICAL DRAWING

- _ 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 stip.



For the rotisserie 1675.8x, there are 8 motors and 2 halogen lamps.
For the rotisserie 1375.12x, there are 6 motors and 2 halogen lamps.
For the rotisserie 1375.8x, there are 8 motors and 2 halogen lamps.
For the rotisserie 1375.5x, there are 5 motors and 2 halogen lamps.
For the rotisserie 1375.4x, there are 4 motors and 2 halogen lamps.
For the rotisserie 1375.2x, there are 3 motors and 2 halogen lamps.
For the rotisserie 975.8x, there are 8 motors and 1 halogen lamp.
For the rotisserie 975.6x, there are 6 motors and 1 halogen lamp.
For the rotisserie 975.5x, there are 5 motors and 1 halogen lamp.
For the rotisserie 975.4x, there are 4 motors and 1 halogen lamp.
For the rotisserie 975.2x, there are 3 motors and 1 halogen lamp.

Ref.: 1375.6MAG Spatch King



5. SPARE PARTS

5.1 CENTRE PART

5.1.1 NOMENCLATURE

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
1	BASE	1	GF75000	MODELS 1675
			GF75002	MODELS 1375
			GF75001	MODELS 975
2	FRAME	1	5484	1675.8
			5501	1375.8
			5502	1375.5
			5503	1375.2
			5504	975.8
			5500	975.5
			5505	975.2
3	SPOILER GILLS	1	PLAQUIE1650	MODELS 1675
			PLAQUIE1350	MODELS 1375
			PLAQUIE950	MODELS 975
4	TOP OF PARABLE	1	GF75010B	MODELS 1675
			GF75009B	MODELS 1375
			GF75008B	MODELS 975
5	PARABLE TYPE 2	1	GF75007B	MODELS 1675
			GF75006B	MODELS 1375
			GF75005B	MODELS 975
6	ACCESS HATCH	1	GF75088	MODELS 8 SPITS
7	SUPPORT HALOGEN	2	GF75082	MODELS 1375 - 1675
		1		MODELS 975
8	SUPPORT HALOGEN LAMP	2	SUPR7S78 or SUPR7S	MODELS 1375 - 1675
		1		MODELS 975
9	HALOGEN LAMP	2	LA78NM or LA150119	MODELS 1375 - 1675
		1		MODELS 975
10	GLASS	2	PLAVERRE	MODELS 1375 - 1675
		1		MODELS 975
11	HALOGEN HATCH	2	TRAPHAL	MODELS 1375 - 1675
		1		MODELS 975
12	SUPPORT LEFT OF TRAY	1	GLIBACG	MODELS 5 - 8 SPITS
13	SUPPORT RIGHT OF TRAY	1	GLIBACD	MODELS 5 - 8 SPITS
14	MIDDLE DRIP TRAY	1	MDRIP1675	MODELS 1675
		1	MDRIP1375	MODELS 1375
		1	MDRIP975	MODELS 975
15	DRAIN PLUG	1	BV284	ALL MODELS
16	DRAIN PLUG	1	BV5000	ALL MODELS
17	DRIP TRAY	1	DRIP1675	MODELS 1675
		1	DRIP1375	MODELS 1375
		1	DRIP975	MODELS 975
18	SUPPORT BURNER	3	BRSUP1650	1675-8
		3	BRSUP1350	1375.8
		2		1375-5
		1		1375-2
		3	BRSUP950	975-8
		2		975-5
		1		975-2
19	BURNER	3	BRU1650NM	1675-8

All this information are the property of Rotisol.

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

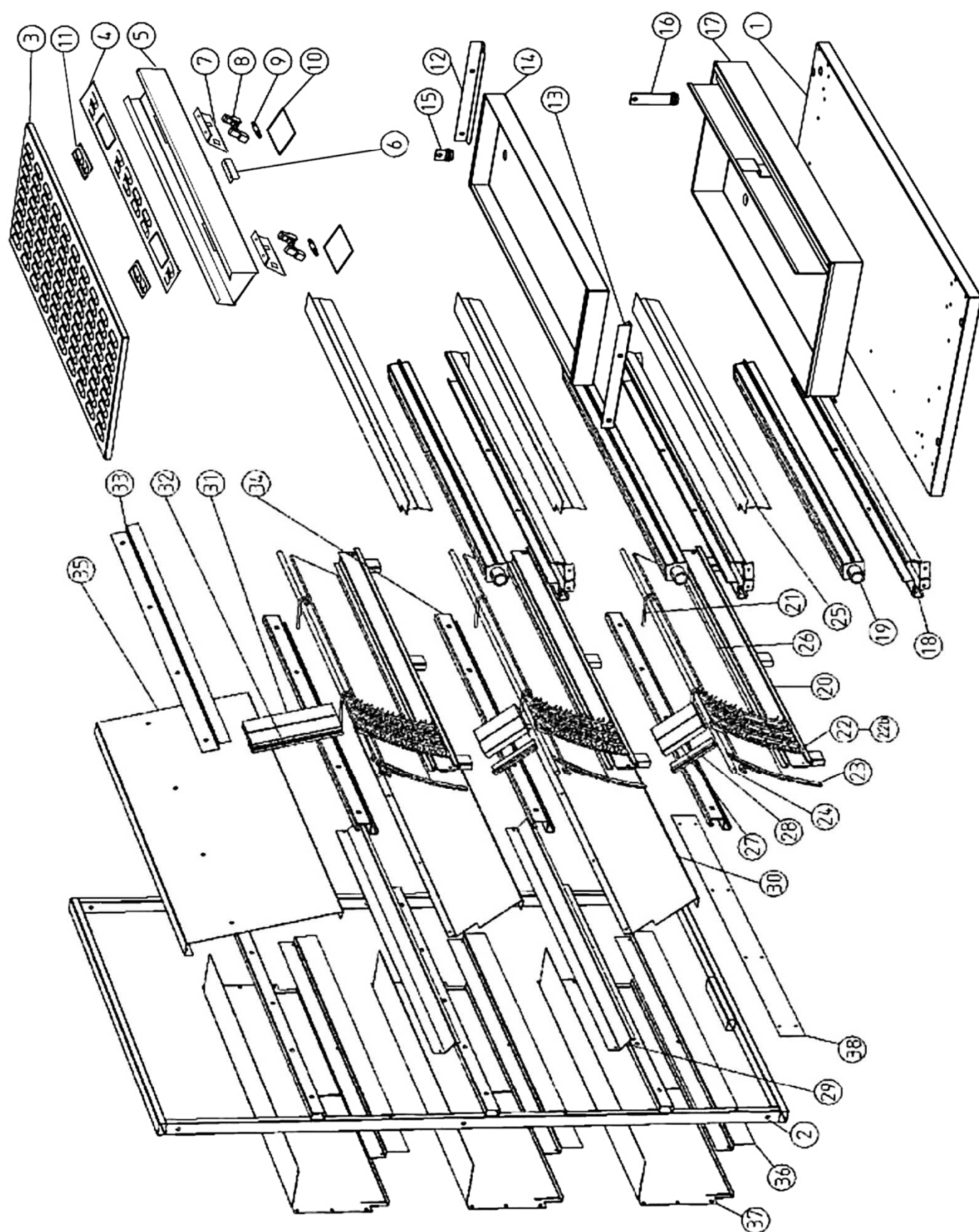
REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
20	SUPPORT OF CAST IRON PLATE	3	BRU1350NM	1375.8
		2		1375-5
		1		1375-2
		3	BRU950NM	975-8
		2		975-5
		1		975-2
		3	SUPICOT1675	1675-8
		3	SUPICOT1350	1375.8
		2		1375-5
		1		1375-2
		3	SUPICOT975	975-8
		2		975-5
		1		975-2
		6	TIGE123	8 SPITS MODELS
21	TIGE DE BLOCAGE PICOTS	4		5 SPITS MODELS
22	CAST IRON PLATE	2		3 SPITS MODELS
		27	PLPICOT5166	1675-8
		21		1375.8
		14		1375-5
		7		1375-2
22B	SMALL CAST IRON PLATE	12	PLPICOT5166 (a)	975-8
		8		975-5
		4		975-2
		3	PLPICOT5419	975-8
		2		975-5
23	SPACER CAST IRON PLATE	1		975-2
		6	GF008	8 SPITS MODELS
		4		5 SPITS MODELS
		2		3 SPITS MODELS
24	AXE CAST IRON PLATE	3	BARPLPICOT1650	1675-8
		3	BARPLPICOT1350	1375.8
		2		1375.5
		1		1375.2
		3	BARPLPICOT950	975.8
		2		975.5
		1		975.2
		3	PROTBR1650x2	1675.8
25	BLOCKING ROD CAST IRON PLATE	3	PROTBR1350	1375.8
		2		1375.5
		1		1375.2
		3	PROTBR950	975.8
		2		975.5
		1		975.2
		3	MILLBOARD1675	1675.8
		3	MILLBOARD1375	1375.8
26	ISULATION	2		1375.5
		1		1375.2
		3	MILLBOARD975	975.8
		2		975.5
		1		975.2
		48	BRI2205415 (1)	1675.8
27	VAUGIRARD PLATE MIDDLE / LOWER			

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
28	SUPPLEMENT BRICK MIDDLE / LOWER	38		1375.8
		19		1375.5
		24		975.8
		12		975.5
		4	GF16COMPBRB	1675.8
29	BRICK HOLDER MIDDLE / LOWER	4	GF13COMPBRB	1375.8
		2		1375.5
		2	BLOCBRIGF16	1675.8
		2	BLOCBRIGF13	1375.8
		1		1375.5
30	SUPPORT BRICK MIDDLE / LOWER	2	BLOCBRIGF9	975.8
		1		975.5
		2	GF50026C	1675.8
		2	GF50026B	1375.8
		1		1375.5
31	VAUGIRARD PLATE UPPER	2	GF50026A	975.8
		1		975.5
		24	BRI2205415	MODELS 1675
		19		MODELS 1375
		12		MODELS 975
32	SUPPLEMENT BRICK UPPER	2	GF16COMPBRH	MODELS 1675
		2	GF13COMPBRH	MODELS 1375
33	BRICK HOLDER UPPER	1	BLOCBRIGFH16	MODELS 1675
		1	BLOCBRIGFH13	MODELS 1375
		1	BLOCBRIGFH9	MODELS 975
34	TIGHTNER FOR REAR FRAME	3	GF50032C	1675.8
		3	GF50032B	1375.8
		2		1375.5
		1		1375.2
35	SUPPORT FOR UPPER BRICKS	1	GF50027C	MODELS 1675
		1	GF50027B	MODELS 1375
		1	GF50027A	MODELS 975
36	AJUSTER OF AIR INTAKE	3	GF50031C	1675.8
		3	GF50031B	1375.8
		2		1375.5
		1		1375.2
		3	GF50031A	975.8
		2		975.5
		1		975.2
37	REAR	3	GF50030C	1675.8
		3	GF50030B	1375.8
		2		1375.5
		1		1375.2
		3	GF50030A	975.8
		2		975.5
		1		975.2
38	REAR LOWER PLATE	1	GF50033C	MODELS 1675
		1	GF50033B	MODELS 1375
		1	GF50033A	MODELS 975

(1) plate length 4 3/4

(A) 975 cast iron half plate Ref: PLP

5.1.2 EXPLODED CENTRAL PART



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

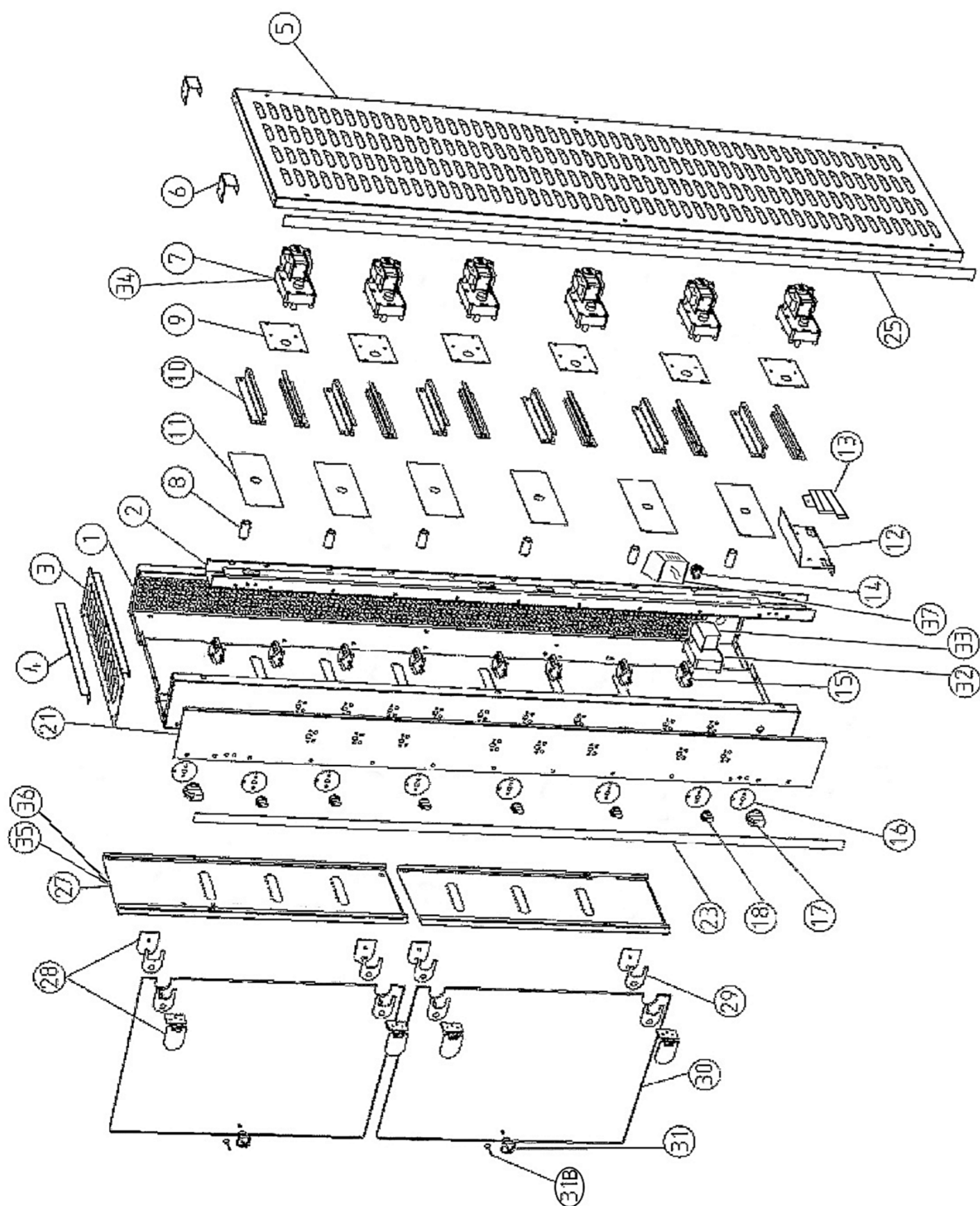
5.2 RIGHT SIDE

5.2.1. NOMENCLATURE

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
1	RIGHT MOUNT	1	GF75003	MODELS 8 SPITS
		1	GF75011	MODELS 5 SPITS
		1	GF75021	MODELS 3 SPITS
2	TIGHTENER RIGHT MOUNT	1	GF75065	MODELS 8 SPITS
		1	GF75045	MODELS 5 SPITS
		1	GF75025	MODELS 3 SPITS
3	UPPER PART RIGHT MOUNT	1	GF75083	ALL MODELS
4	L RIGHT MOUNT	1	GF75062	ALL MODELS
5	EXTERIOR PANEL RIGHT	1	GF75174	MODELS 8 SPITS
		1	GF75180	MODELS 5 SPITS
		1	GF75186	MODELS 3 SPITS
6	STOP FOR EXTERIOR PANEL	4	GF75085	ALL MODELS
7	MOTOR SPG	8	MOTEUR SPG GF	MODELS 8 SPITS
		5	MOTEUR SPG GF	MODELS 5 SPITS
		3		MODELS 3 SPITS
8	AXIS MOTOR	8	EH1412	1675.8
		8	EH1212	OTHER MODELS 8 SPITS
		5		MODELS 5 SPITS
		3		MODELS 3 SPITS
9	SUPPORT PLATE FOR MOTOR	8	2116BM	MODELS 8 SPITS
		5		MODELS 5 SPITS
		3		MODELS 3 SPITS
10	SLIDE MOTOR SUPPORT	16	GLIGF75	MODELS 8 SPITS
		10		MODELS 5 SPITS
		6		MODELS 3 SPITS
11	MOTOR PROTECTION	8	GF006	MODELS 8 SPITS
		5		MODELS 5 SPITS
		3		MODELS 3 SPITS
12	TERMINAL SUPPORT	1	GFE7503	ALL MODELS
13	TERMINAL	1	BORNECO1	ALL MODELS
14	WIRE PASS	1	PRETH03302M	ALL MODELS
15	SWITCH	10	COMROT	MODELS 8 SPITS
		7		MODELS 5 SPITS
		5		MODELS 3 SPITS
16	CHEST	10	PLASCOMCIR	MODELS 8 SPITS
		7		MODELS 5 SPITS
		5		MODELS 3 SPITS
17	SWITCH BUTTON	2	BOUCOM5550	ALL MODELS
18	SWITCH BUTTON	8	BOUCOM5214	MODELS 8 SPITS
		7		MODELS 5 SPITS
		5		MODELS 3 SPITS
21	FRONT RIGHT SIDE ELECTRIC	1	TABD8Mxxx	MODELS 8 SPITS
		1	TABD5Mxxx	MODELS 5 SPITS
		1	TABD2Mxxx	MODELS 3 SPITS
23	ROD FRONT RIGHT SIDE ELECTRIC	1	FERGF75C8FD	MODELS 8 SPITS
		1	FERGF75C5FD	MODELS 5 SPITS
		1	FERGF75C2FD	MODELS 3 SPITS
25	ROD RIGHT PANEL	1	FERGF75C8PD	MODELS 8 SPITS

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
27	COVER UP AND DOWN	1	FERGF75C5PD	MODELS 5 SPITS
		1	FERGF75C2PD	MODELS 3 SPITS
		1	GF750630-GF750631	MODELS 8 SPITS
		1	GF75043	MODELS 5 SPITS
28	HINGE	1	GF75023	MODELS 3 SPITS
		4	CHAGF	MODELS 8 SPITS
		2		ALL MODELS
29	HINGE JOINT	8	RAINEXC2	MODELS 8 SPITS
30	GLASS DOOR	4		ALL MODELS
		2	GL216B	1675.8
		2	GL215B	1375.8
		2	GL214B	975.8
		1	GL211B	1375.5
		1	GL210B	1375.2
		1	GL208B	975.5
		1	GL207B	975.2
		2	BOUT1193	MODELS 8 SPITS
		1	BOUT1193	MODELS 3 - 5 SPITS
31B	CONNECTOR KNOB CHROME	2	RA283	8 Spits
		1	RA283	3 - 5 Spits
	CONNECTOR KNOB GOLDEN	2	RA283DOR	8 Spits
		1	RA283DOR	3 - 5 Spits
		1	BOUT1193	MODELS 3 - 5 SPITS
		1	RFP	1375.6 G "CRAPAUDINE"
32	RELAY	1	TEMPO2	1375.6 G "CRAPAUDINE"
33	TIME RELAY	1	MOTGF75ALT612C	1375.6 G "CRAPAUDINE"
34	MOTOR KIT	1	GF750630CRAP	1375.6 G "CRAPAUDINE"
35	COVER UP	1	GF750631CRAP	1375.6 G "CRAPAUDINE"
36	COVER DOWN	1	TRANSFO86368	1375.6 G "CRAPAUDINE"
37	TRANSFORMER	1		

5.2.2. EXPLODED RIGHT SIDE



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

5.3 LEFT PART

5.3.1. NOMENCLATURE

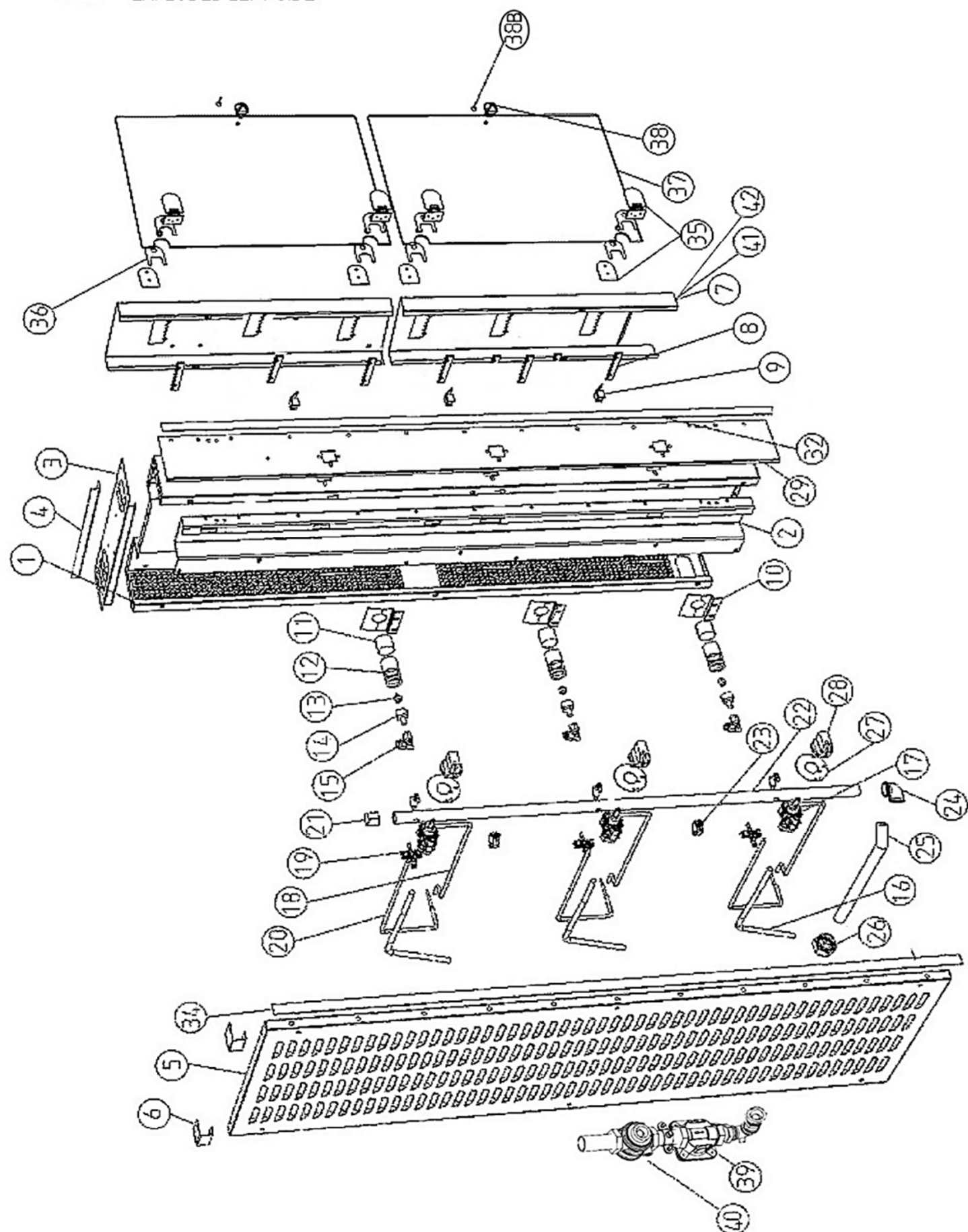
REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
1	LEFT MOUNT	1	GF75004	MODELS 8 SPITS
		1	GF75012	MODELS 5 SPITS
		1	GF75022	MODELS 3 SPITS
2	TIGHTNER LEFT MOUNT	1	GF75066	MODELS 8 SPITS
		1	GF75046	MODELS 5 SPITS
		1	GF75026	MODELS 3 SPITS
3	UPPER PART LEFT MOUNT	1	GF75084	ALL MODELS
4	L LEFT MOUNT	1	GF75061	ALL MODELS
5	EXTERIOR PANEL LEFT	1	GF75175	MODELS 8 SPITS
		1	GF75181	MODELS 5 SPITS
		1	GF75187	MODELS 3 SPITS
6	STOP FOR EXTERIOR PANEL	4	GF75085	ALL MODELS
7	SPIT SUPPORT HIGH AND LOW	1	GF750640-GF750641	MODELS 8 SPITS
		1	GF75044	MODELS 5 SPITS
		1	GF75024	MODELS 3 SPITS
8	SUPPORT PLATE FOR SPIT BRASS	8	GF75SUPLAITBR	MODELS 8 SPITS
		5		MODELS 5 SPITS
		3		MODELS 3 SPITS
9	PILOT COVER	3	CACHVEILINT	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
10	VENTURIE COVE	3	GF005	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
11	AIR SLEEVE	3	BAGVEN	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
12	AIR INLET SLEEVE	3	VENECO	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
13	TAPERED THREAD INJECTOR	3	INJ400 (1)	1675.8
		3	INJ290 (1)	1375.8
		2		1375.5
		1		1375.2
		3	INJ250 / 240 / 165 (1)	975.8
		2		975.5
		1		975.2
14	INJECTOR HOLDER	3	PI6119A	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
15	ELBOW JOINT BRASS	3	RLC12SM	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
16	PIPE VALVE BURNER	3	TALU119750 GFMI	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
17	GAS VALVE	3	ROBS22	MODELS 8 SPITS
		2		MODELS 5 SPITS

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
18	PIPE PILOT VALVE	1		MODELS 3 SPITS
		3	TALU652	MODELS 8 SPITS
		2		MODELS 5 SPITS
19	PILOT	1		MODELS 3 SPITS
		3	V1092A	MODELS 8 SPITS
		2		MODELS 5 SPITS
20	THERMOCOUPLE	1		MODELS 3 SPITS
		3	THER600	MODELS 8 SPITS
		2		MODELS 5 SPITS
21	TUBE STOPPER	1	BFF2027	ALL MODELS
22	GAS RAMP	1	RAMGF8BR	MODELS 8 SPITS
		1	RAMGF5BR	MODELS 5 SPITS
		1	RAMGF2BR	MODELS 3 SPITS
23	ATLAS COLLAR	3	COL26	ALL MODELS
24	BLACK CAST IRON ELBOW	1	COU90	ALL MODELS
25	NIPPLE ANGLED	1	MAM58322	ALL MODELS
26	CAST IRON JOINT	1	UFT2027	ALL MODELS
27	GAS VALVE CHEST	3	PLASMANGAZ	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
28	GAS KNOB	3	BOUROB5211	MODELS 8 SPITS
		2		MODELS 5 SPITS
		1		MODELS 3 SPITS
29	FRONT GAS EPOXY	1	TABG8Mxxx	MODELS 8 SPITS
		1	TABG5Mxxx	MODELS 5 SPITS
		1	TABG2Mxxx	MODELS 3 SPITS
32	ROD GAS FRONT	1	FERGF75C8FG	MODELS 8 SPITS
		1	FERGF75C5FG	MODELS 5 SPITS
		1	FERGF75C2FG	MODELS 3 SPITS
34	ROD LEFT PANEL	1	FERGF75C8PG	MODELS 8 SPITS
		1	FERGF75C5PG	MODELS 5 SPITS
		1	FERGF75C2PG	MODELS 3 SPITS
35	HINGE	4	CHAGF	MODELS 8 SPITS
		2		MODELS 5 and 3 SPITS
36	HINGE JOINT	8	RAINEX C2	MODELS 8 SPITS
		4		MODELS 5 and 3 SPITS
37	GLASS DOOR	2	GL216B	1675.8
		2	GL215B	1375.8
		2	GL214B	975.8
		1	GL211B	1375.5
		1	GL210B	1375.2
		1	GL208B	975.5
		1	GL207B	975.2
38	GLASS DOOR HANDLE	2	BOUT1193	MODELS 8 SPITS
		1	BOUT1193	MODELS 5 and 3 SPITS
38B	CONNECTOR KNOB CHROME	2	RA283	8 Spits
		1	RA283	3 - 5 Spits
	CONNECTOR KNOB GOLDEN	2	RA283DOR	8 Spits
		1	RA283DOR	3 - 5 Spits
39	MAXITROL REGULATOR FOR NATURAL GAS	1	MAXI	ALL MODELS

REP	DESIGNATION	QTE	REFERENCE	GRANDES FLAMMES MODELS
40	MAXITROL REGULATOR FOR PROPANE GAS	1	MAXIPROP	ALL MODELS
	TAP on/off (USA)	1	ROBONOFF	ALL MODELS
41	SPIT SUPPORT HIGH	1	GF750640CRAP	1375.6G "CRAPAUDINE"
42	SPIT SUPPORT LOW	1	GF750641CRAP	1375.6G "CRAPAUDINE"

(1) See nature of gas

5.3.2. EXPLODED LEFT SIDE



All this information are the property of Rotisol.

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