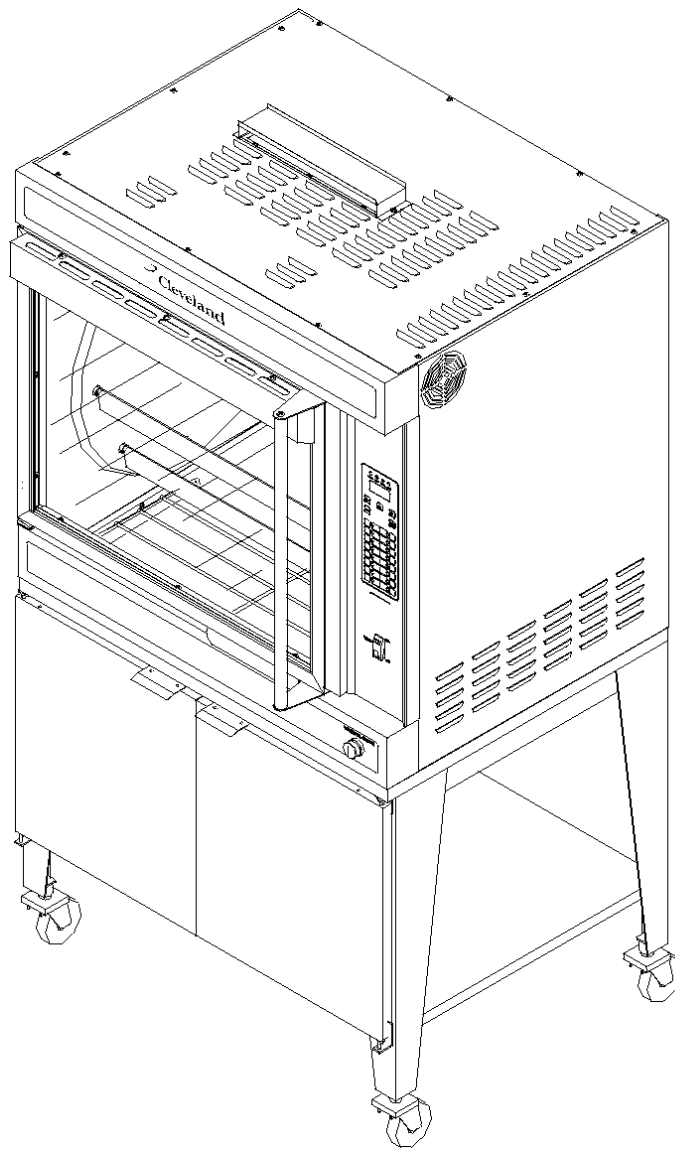


Operator's Manual

Use and Care Instructions

Gas Convection Rotisserie and Holding Oven



Models: CR32, CR32-DD, CR32-FP, CR32-FFP
CR28, CR28-DD, CR28-FP, CR28-FFP (CR32 Shown)

1333 East 179th Street
Cleveland, Ohio 44110
Phone: (216) 481-4900
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 Cleveland

Part No. CR-OPM REV. A 06/01

FOR THE USER

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Disconnect power before servicing

WARNING:

Improper installation, adjustment, alterations, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

IMPORTANT

IT IS IMPORTANT, TO POST INSTRUCTIONS, WHICH ARE TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THESE INSTRUCTIONS SHOULD BE LOCATED IN A PROMINENT LOCATION, AND BE FULLY UNDERSTOOD BY ALL USERS OF THIS EQUIPMENT. THIS INFORMATION SHOULD BE OBTAINED FROM YOUR LOCAL GAS SUPPLIER.

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CLEVELAND RANGE AUTHORIZED TECHNICIAN.

Each oven is equipped with a 120V/15A-power cord, with a three-prong (grounding) plug for protection against shock hazard. It should be plugged directly into a properly grounded three-prong receptacle. Do not cut off or remove the grounding prong from the plug.

Clearances specified for the oven on the rating label are required for the proper cooling, ventilation, and combustion air supply. Make sure nothing obstructs the flow of combustion and ventilation air. Depending on the number of units being installed, make sure there is enough clearance between each unit, and from walls to the sides and to the rear.

In the event of a power failure, no attempt should be made to operate the appliance during the power failure.

If the appliance is mounted on a moveable stand or warmer, and if it is moved for cleaning or service, make sure the restraint is reconnected after the appliance has been returned to its installed position.

RETAIN THIS MANUAL FOR YOUR REFERENCE

**More SAFETY
Information**

▲ WARNING:

DEATH, INJURY OR EQUIPMENT DAMAGE may result from an improperly adjusted gas control and ignition system. Do not alter any adjustments on this oven's electronic control or gas valve. If adjustment is required, contact an authorized service center. Cleveland Range is in no way responsible for the operation or safety of this equipment if the controller, valve, or igniter probe are adjusted by anyone other than a Cleveland Range authorized service agent.

Lighting and Shutdown

DO NOT TRY TO LIGHT THE BURNERS WITH A FLAME.
THE BURNERS ARE SELF-IGNITING.

Lighting Instructions
The following START-UP SUMMARY is for quick reference ONLY. For safe operation and use of this equipment, the operator should comply with all safety instructions and operating instructions in this manual. The oven and fireplace (if equipped) has an electronic ignition system which automatically ignites the burner, senses the flame and controls the gas flow. This provides precise burner control, safety ignition, and shutdown.

1. Turn ON the POWER switch
 - The controller will display "SYSTEM INIT"
 - The controller will then display "PREHEAT XXX°F" and the blower will start
 - The oven burner will attempt to light.
 - If no ignition occurs the system will automatically lock out and a buzzer will sound
2. The controller may be reset manually by turning the POWER switch to the OFF position for 5 minutes then back to ON.
3. The fireplace (if equipped) will light only after a cooking program has been started.

Shutdown Instructions
Turn the POWER switch to the OFF position. The oven burner and fireplace burner (if equipped) will be immediately extinguished.

**OPERATOR'S MANUAL
ROTISSERIE OVEN**

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FEATURES OF THE ROTISSERIE OVEN

The Cleveland Range rotisserie oven is a high capacity, gas fired oven, ideal for producing perfectly cooked, delicious, and appealing meats and other foods.

The oven combines several cooking and processing techniques, including:

- Temperature-controlled oven cooking
- Variable speed Rotisserie spit cooking
- Convection oven cooking
- Infra-red browning
- Moisture control venting

Other performance features:

- Heavy-duty rotating spit system, with:
 - Choice of removable spits
 - Optional load handling tools
 - Spit transport cart
- High capacity, water-filled drip pan
- Easy-cleaning surfaces inside and out
- Large viewing window and lighted interior
- 2 door option for easy loading and unloading
- Gas fireplace option, either in the operator's door or in back of unit to provide the appearance of cooking over an open flame

Oven Controller – The oven is equipped with a programmable cooking controller that can hold up to 16 cooking programs, with up to 3 stages in each program, plus hold/warm. This allows you to specify the exact cooking times and temperatures you desire to prepare any food. Once set up, these programs will produce perfectly repeatable results every time.

Other controller features:

- Precise temperature control
- Alphanumeric status display
- Programmable rotating speeds
- Load-adaptive temperature control

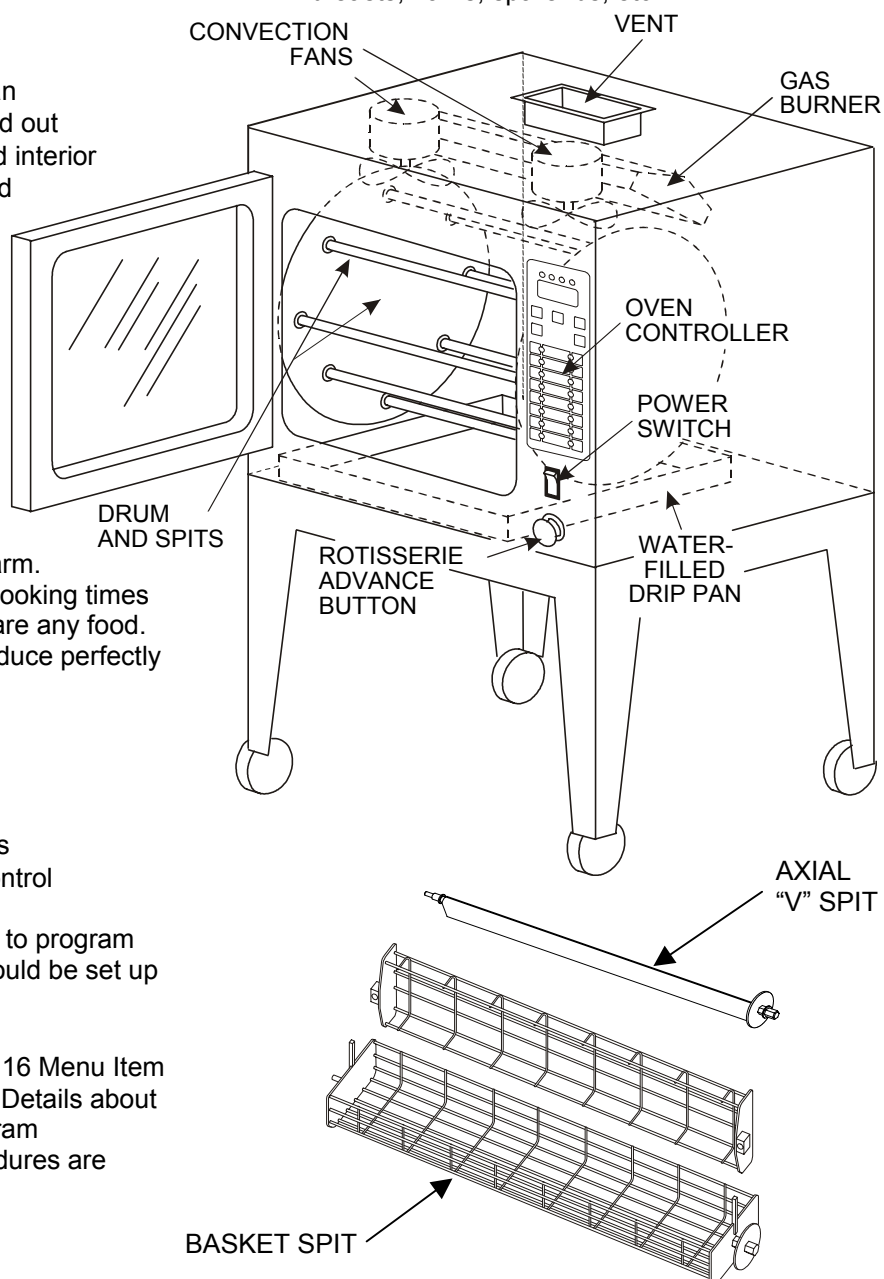
As the operator, you should not need to program the oven controller. The program should be set up by the chief cook or chef.

Menu Item Buttons – There are 16 Menu Item buttons that start cooking programs. Details about the menu item buttons, cooking program parameters, and programming procedures are provided later in this manual.

Rotisserie and Spits – Up to 7 or 8 spits can be installed into the rotisserie oven (depending on model). If fewer are used, they should be installed so they are balanced around the drum.

A few spits are available for different loads:

- The standard model is the axial "V" spit, used for spitting chicken and similar items. Chicken should be trussed with string to keep it secure. There are two versions of the "V" spit, a long "V" for bigger chicken and a short "V" for smaller chicken.
- Another useful spit is the "basket". This is used for roasting product which cannot be easily secured to an axial spit, such as turkey breasts, hams, spareribs, etc.



More: Rotisserie Operating Features

Infrared Gas Burner – The burner provides heat for both convection cooking and infrared browning. The controller can power the burner at “high heat” (60,000 BTUH) or “low heat” (48,000 BTUH), accommodating different load sizes and browning needs.

Oven Vent – There is a vent located in the top center of the oven. This vent is operated by the controller and can be programmed within each cooking stage to 1) open and close to regulate the temperature, or 2) to remain closed, while the burner is turned on and off to regulate the temperature.

NOTE: National Codes Require That a Ventilating Hood Must be Installed – The gas burner produces combustion gases which must be vented to the outside. The entire oven must be placed under the ventilating hood.

Be sure to turn on the powered ventilating hood every time before you start the oven.

Convection Fans – There are 2 circulating fans located inside the top of the oven. The fans continuously circulate the hot air in the oven in every cooking stage. The fans are pulsed during the hold/warm stage to eliminate any drying factor.

Convection cooking produces an even, consistent heat in the entire oven cavity and speeds up the roasting process over a conventional oven.

Rotisserie Advance Button – This feature allows you to manually activate (“jog”) the rotisserie motor while the oven door is open. Jogging brings to the front of the oven each rotisserie spit position for easy loading or unloading.

Gas Fireplace (if equipped) – This feature provides the appearance of cooking over an open flame. A fireplace switch allows it to be turned off or operate automatically. In the automatic mode, the fireplace turns on whenever one of the 16 cooking programs is operating. If the fireplace only is desired for ambience, item 16 is pre-programmed to operate the fireplace without the main burner.

Preheat Mode – When you first turn on the oven, the controller ignites the burners to bring the oven to its pre-programmed PREHEAT temperature of 300°F. (The Preheat temperature can be changed. See *System Level Programming* later in this guide.)

Ready Mode – After the Preheat mode is complete, the controller holds the oven in the READY mode. In this mode the Preheat Temperature is maintained for 20 minutes in readiness for you to load the oven with the product to be cooked.

Standby Mode – After the oven has reached the READY temperature, the controller waits for you to load the spits and press the desired Menu Item button. If no button is pressed for 20 minutes, the controller enters the STANDBY mode, in which the oven temperature is “setback” for energy savings, and held there until you are ready to again preheat the oven. The pre-programmed Standby temperature is 200°F (the Standby temperature can be changed. See *System Level Programming* later in this guide). Touching any button takes the unit out of Standby mode and back into Preheat mode.

Cooking Mode - After preheating and loading, a cooking cycle is started by pressing the desired Menu Item button. The button light will flash during cooking. At the cycle's end, an alarm will sound and the controller will enter the Hold/Warm mode.

Hold/Warm Mode – After the cooking cycle ends, the oven automatically goes into the Hold/Warm Mode. Typically the hold temperature is 175°F (but you can program a different hold temperature at the system level). The rotisserie speed is reduced to 1 rpm. The alphanumeric display shows the total time the product has been holding and continues counting up. After 2 hours, the alarm tone sounds, indicating the product can no longer be held warm safely.

Daily Startup Procedure – perform every day before using the oven.

Do not load any food into the oven unless it has been cleaned, inspected, filled with water and PREHEATED.

1. Prepare Oven

Each day, before starting up the oven, prepare it for the day's cooking.

The oven must be clean before starting. (It should be cleaned at the end of each day, per procedures given later in this guide.) Make sure the oven window is clean – use a mild detergent or an approved glass cleaner. (Also, make sure the fireplace glass is clean in fireplace models – use razor blade scraper supplied.)

If not done the previous night, before starting the oven, we recommend you spray all interior stainless steel surfaces, including inside of the rotisserie drums, jet plate, and convection fans, with Jef-Guard or another oven coating; this will make cleaning the oven much easier at the end of the day. **DO NOT SPRAY BURNER SURFACE.**

In single-door models, a hanging metal burner shield is installed inside the oven for use during

spraying. This must be lifted to cover the burner while the interior of the oven is sprayed with the protective coating. Make sure this shield is used every time the oven interior is coated. (Two-door models are supplied with a loose shield for this same purpose.)

Inspect the oven to make sure all interior parts are in good working order and in place. **Make sure the “jet plate” (which guides the convection air) is NOT hanging down but is in its normal position. (See the drawing in *Operator's Daily Cleaning/Maintenance* section of this manual.)**

Make sure the oven is located the minimum required distance from other equipment and walls. There must be a minimum clearance of 3 inches on each side and 3 inches at the back. (Two door models require 36 inches rear clearance, except for hearth installations, where back of unit may be in contact with non-combustible hearth wall opening.)

2. Fill Drip Pan with Water

There is a drip pan at the bottom of the oven. The water in this pan has two functions: 1) it helps keep oven moisture at a constant level, and 2) it catches food drippings, keeping them from burning onto the bottom surface of the oven.

The pan must be drained at the end of every cooking day and refilled at the beginning of the

next cooking day. (Refer to *Daily Cleaning/Maintenance* later in this guide for cleaning instructions.)

The drip pan holds 3 gallons of water. Use fresh water at the beginning of each day. Before filling the pan, make sure the drain valve located below the oven is closed.

3. Preheat Oven

Make sure the door is closed, then turn the oven power ON. The oven controller first displays “SYSTEM INIT,” which indicates the cooking controller is functioning properly. If burner does not light, a buzzer will sound. Reset controller by turning power switch OFF for 5 minutes and then back ON.

The controller will then display “PREHEAT” “XXX°F.” This message indicates that the Preheat mode has started. The current oven temperature

is also displayed (which, if the oven has been idle for some time, will be room temperature).

In the Preheat mode, the burner will fire at high heat, the convection fans will be on, the rotor will turn, and the oven light will be off. If unit has a fireplace, the fireplace will be off.

As the oven burner continues firing, the temperature readout on the control panel will steadily rise.

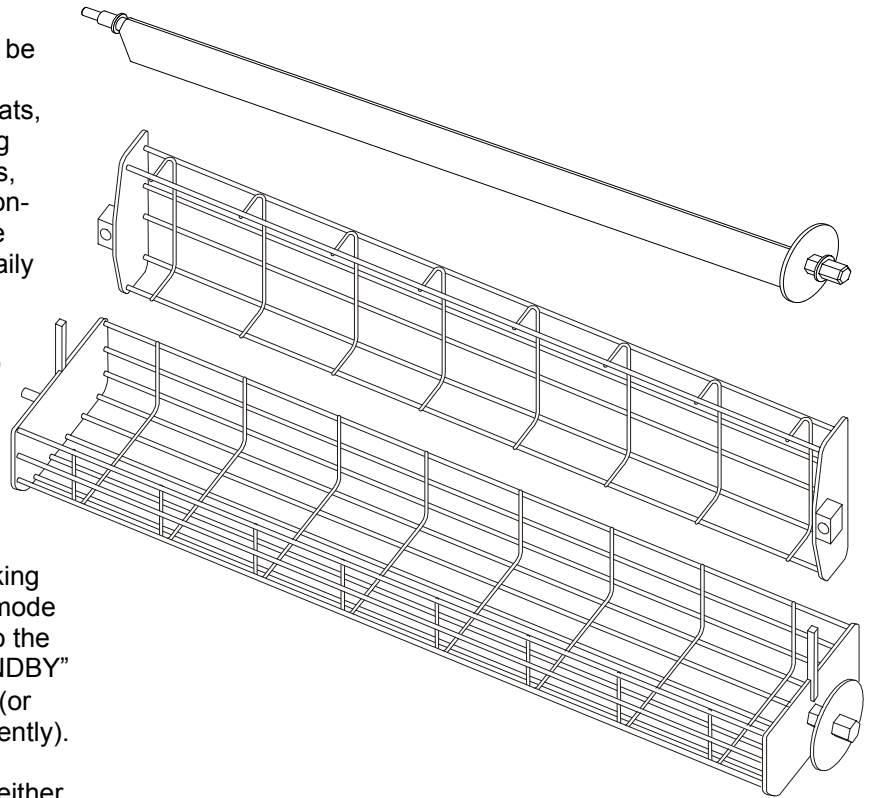
4. Ready Mode

When the oven has reached the programmed Preheat temperature, the alarm tone will sound for 5 seconds and then go off. The display will show “READY” and approximately “300°F” (**or another temperature** if programmed differently).

The oven is now ready to be loaded. Refer to the loading instructions on the next page for loading details.

Spit Selection and Preparation

Select the proper spit for the food you will be cooking. There are a few spits available from Cleveland Range for this. Some meats, like chicken, need to be trussed with string before spitting. Others, like turkey breasts, ham, and ribs should be secured in the non-skewerable product basket spits. Prepare enough spits at one time for your entire daily requirements. Be sure to follow safe food handling and storage practices. Spit handling tools, counter top skewer holder, and a transport cart are available to make your preparation and handling easier.



Standby Mode (Idle)

If you don't load the oven and start a cooking program within 20 minutes after READY mode begins, the controller will put the oven into the Standby mode. The oven displays "STANDBY" and the temperature is set back to 200°F (or another temperature if programmed differently).

The oven will remain in standby until you either turn the oven off or press any button except for the Prog buttons. Once a button is pressed, the oven will go into PREHEAT mode and then READY mode after it reaches 300°F.

Oven Loading Procedure

Before loading the oven....

1. Be sure the oven is PREHEATED.
2. Have all spits loaded with product and secured.

NOTE: Make sure all food, spits, and spit-loading implements are ready, so you can work quickly. If you leave the oven open too long, the oven may cool off too much, causing the product to be under-cooked.

1. When the oven is preheated, and the controller display reads "Ready," using disposable gloves, bring the scheduled load over to the oven. Check to make sure all product is evenly spaced and secure on the spits.
2. Open the door leaving ample space to access the interior of the oven. On fireplace door units, flip up the burner cover so that foreign matter doesn't enter and clog the burner ports. Place the rod end of the spit into the round hole located in the left drum up to the 3/4-inch washer on the spit.

3. Line up the hex side of the spit with the hex drive socket located in the right side drum. When sliding the hex into the socket, a slight rotating motion may be necessary for the hex to slide into the hole. Once it slides in all the way, the left side of the spit rod will rest on the smaller diameter rod.

Note: Always balance the oven load around the rotisserie wheels. When loading 4 spits or baskets, skip a position in between each spit. When unloading, remove every other one.

4. Press the Rotisserie Advance (Jog) Button to rotate the rotor until the next slots to load are centered in the opening.
5. When done, flip down the burner cover on fireplace door units. Close the door firmly and wipe the oven handle, jog button, and burner cover with a sanitized towel.

Cooking Procedure

Press keys on the control panel with fingertips only. Never use sharp objects.

Start the Cooking Program

Press the Menu Item key on the control panel that corresponds to the type and amount of food you are cooking. This will begin the countdown from the total cooking time. Notice the red light for the active cooking program will flash continuously. On fireplace units, if you want the fireplace ON, push the fireplace switch to Auto. If you want the interior light ON, push the light switch to Auto.

During the Cooking Program

1. When the cook program starts, the oven automatically calculates and displays the total cook time (of all stages). It then counts down to show the total time remaining in the cooking program.
2. You can open the door at any time during cooking. When the door is opened, the burner, the convection fans, the rotor, the lights, timing, and fireplace (if equipped) will stop automatically. This allows you to check the product temperature or to correct a problem.
3. TO CANCEL a cooking program, push the menu item key that is flashing and hold it for 5 seconds. This will cancel the program.

At the End of the Cooking Program

The controller will count the cooking time down to "zero". It will then sound the Audible Tone for 5

seconds and show the message "DONE" on the display.

If within 5 seconds, you don't open the door to begin unloading, the controller will automatically enter the HOLD mode.

To silence the Audible Tone, you can open the door, or you can press the Menu Item button that is flashing.

Adding Additional Cook Time

1. Add Cooking Time – You may check the internal temperature of the product using a meat thermometer. If the product has not reached the desired temperature, add 5 or 10 minutes more cooking time by pressing key 14 or 15.
2. After Added Cooking is Complete – The Audible Tone will sound and the controller will automatically start the HOLD Mode.

In Case of Power Failure

1. If power is restored within 5 minutes, the controller will continue the cooking cycle where it left off.
2. If power is off longer than 5 minutes, the controller will return to Preheat/Ready Mode when power is restored. Follow your established restaurant procedures to either restart cooking or discard product depending on the length of the power outage.

Co-Cook Procedure

Co-Cook is a secondary cooking-time that can be programmed for buttons 1 through 13 (see *System Level Programming*). Any or all of these keys can be programmed to any desired time duration, for example 45 minutes for one key and 1 hour and 10 minutes for another.

To use co-cook, once you have started your primary cook cycle, you can press a second button to start a second timing cycle for cooking a second product that has been loaded into the oven.

Only the time can be programmed for co-cook. All other parameters – temperature, speed, fan, etc. – are controlled according to the primary cook program parameters.

The rotisserie oven's Co-Cook feature allows you to cook two different products in the oven at the same time.

You can load both products at the same time, or load the second item later. The one restriction is that the co-cook time for the second item must be shorter

than the total cook time remaining for the first item.

To use Co-Cook, press the first menu item key to start the first time clock. The display will show the total time remaining for the first item. Then, whenever the second item has been loaded, press the second menu item key that corresponds to the amount of time you want. The light of the co-cook menu item will flash at a faster rate than the primary item.

After pressing the second menu item key, the display will show the total cook time for the second item, and will begin counting down. (The clock for the first item continues counting down, but this occurs in the background and is not visible in the display.)

To cancel co-cook, press the menu item button for 2 to 3 seconds, until the light turns off.

When the co-cook time reaches zero, the Audible Tone sounds. The clock resets itself and shows the cook time remaining for the primary menu item. The first item will now complete its cooking cycle. **You must unload the second item right away to keep it from overcooking.**

Holding Procedure

Once the product in the oven has finished cooking, the controller will sound the Audible Tone, and enter the hold mode.

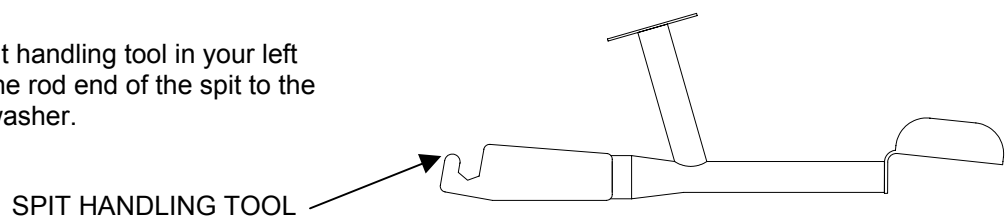
1. HOLD will maintain the oven temperature at 175 °F (or other programmed temperature). The rotor will turn at 1 rpm, the vent will be closed, the lights on, and the fireplace on (if equipped).
2. The display will count up the time spent in HOLD, which is 2 hours maximum. During HOLD, you may remove spits as needed for serving. (see unloading procedure)
3. After 2 hours in HOLD, the Audible Tone will again sound. This is the time limit the product may safely be held without serving. At this time, remove any remaining product and discard.
4. If you want to load another batch of product after HOLD has ended, press any menu item key. This will cause the controller to start a new Preheat/Ready cycle. Wait for the Audible tone and the "READY" message before reloading the oven.
5. If you don't want to start another load after emptying the oven, just close the door and allow it to automatically go into the STANDBY mode. Then, when you are ready for another load, press any key, except the Prog keys, to start the Preheat/Ready cycle
6. If you are done cooking for the day, turn the POWER switch to OFF, wait at least 15 minutes for the oven to cool down, and perform the Daily Cleaning/Maintenance Procedure.

Unloading Procedure (with optional recommended spit handling tools)

▲ WARNING:

Oven interior and spits are extremely hot. Use caution when unloading to avoid being burned.

1. Open the door leaving ample space to access the interior of the oven. On fireplace door units, flip up the burner cover so that foreign matter doesn't enter and clog the burner ports.
2. Take 2 sanitized spit handling tools.
3. Use the Rotisserie Advance (Jog) button to bring the desired spit around to the unloading position.
4. With a spit handling tool in your right hand, hook the hex lug on the inside of the 3/4" washer.
5. With the other spit handling tool in your left hand, hook into the rod end of the spit to the inside of the 3/4" washer.
6. Lift up the rod end with the left hand and slide the spit to the left. This releases the hex from the right drum.
7. Pull out with your right hand and slide spit to the right, releasing the rod from the left drum.
8. Place the spit on a cutting table, into a holding cabinet, or into the warming cabinet below the rotisserie (if equipped).
9. Repeat steps 3-8 for the remaining spits.



How to Ensure Uniform Cooking Characteristics

You must follow consistent preparation steps to ensure that foods are always uniformly cooked. Here are some guidelines for keeping your food at a consistent quality:

1. Always PREHEAT the oven before loading the food product.
2. Have all spits prepared with food product prior to loading oven. Don't load food onto spits and into the oven at the same time.
3. Have all spits at the same (chilled) temperature prior to loading.
4. Load the oven quickly. Don't leave the oven door open longer than necessary to load product; excessive cool-down of the oven can cause food to be undercooked after cooking cycle is completed.
5. Use the 5-minute continue-cook button to compensate for a cooled-down oven. The first load of the day may need an extra 5-minute cook time.
6. When a cooking program is complete, always check the product's internal temperature with a meat thermometer. If it's too low, add 5 or 10 minutes more cooking time by pressing key 14 or 15, after canceling the primary cook program.
7. When smaller amounts of food product are cooked, monitor and replenish the drip pan water as needed. The water helps the oven maintain a more uniform temperature and moisture level.

Problem Messages / Alarm Tone

If you see an error message, write it down and refer to the "ERROR MESSAGES" section later in this guide.

After you turn on the oven, and during subsequent operation, if the controller detects any problems, it will show an error message. For most problems an alarm tone will sound.

Some problems you will be able to correct and continue operation. Other problems may require the assistance of an **Authorized Service representative**.

Follow procedures in the Error Messages section to acknowledge the alarm and turn it off.

Do not attempt complicated repairs by yourself – call an authorized service person.

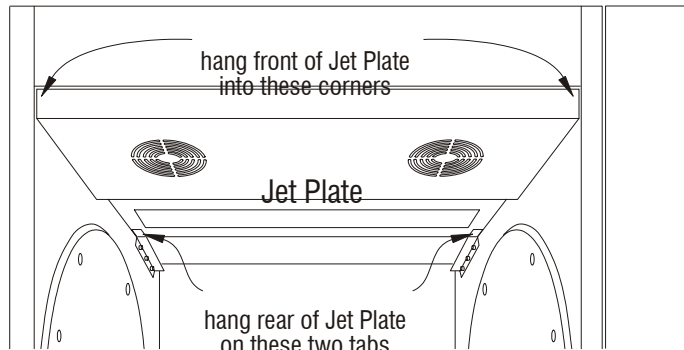
NOTE: If the controller detects a problem that goes away after a short period of time, the message will disappear, but the alarm will continue until you press the appropriate button to cancel it.

Operator's Daily Cleaning/Maintenance

The oven must be cleaned daily to maintain good performance and appearance.

You will need the following items:

- A bucket of soapy water (non-chlorinated soap)
 - A spray bottle of floor and wall cleaner
 - A spray bottle of food-safe sanitizer
 - A spray bottle of Jef-Guard (or other food-safe coating spray)
 - A scrub pad
 - A clean cloth
 - A squeegee
 - Safety goggles
 - Oven cleaning gloves
 - Razor blade scraper (for fireplace models only)
1. After the last cooking cycle of the day, turn the POWER switch OFF and allow at least 15 minutes for the oven to cool.
 2. Drain the drip pan. Place an empty 5-gallon bucket under the drain and open the drain valve.
 3. Remove the grate(s) covering the drip pan.
 4. Squeegee up the grease in the pan and remove.
 5. Remove, by pulling toward you, the "jet plate" covering the fans in the top of the oven, and take it and the grate to a dishwashing area.
 6. Remove the two convection fan blades and clean them with spray cleaner and a scrub pad.
 7. Spray the inside oven window(s) with floor and wall cleaner and allow to sit for 5 minutes. Wipe clean and repeat if necessary; **never use scouring pads or oven cleaner.**
 8. Clean the fireplace glass, if applicable, with non-chlorinated soap and water; use razor blade scraper if necessary.
 9. Wipe down the inside walls of the oven with the soapy water. **Never use a hose or water jet.**
 10. Clean all parts of the rotisserie wheels using spray cleaner. Pull the clevis pins and slide the drums to the center. Clean the oven walls behind the wheels and the backsides of the wheels.
 11. Wipe out any grease from the bottom of the oven.
 12. With a dry towel, wipe down all surfaces of the oven
 13. Spray rotisserie wheels with the sanitizer and allow to air dry. Lift the burner protector shield, in single-door models, it is the hinged plate that hangs down at upper-rear of the oven. (Two-door models are supplied with a loose shield for this same purpose.) Taking care not to spray the burner, the ignitor or the temperature probe, spray the entire interior of the oven with an oven sanitizer. Allow to air-dry.
 14. Again covering the burner, spray and wipe the upper surfaces of the oven with Jef-Guard or equivalent, taking the same precautions as above.
 15. Replace the grate(s) and spray all inside surfaces (including backside of drums) with the food-safe oven coating, taking care not to spray the burner, the ignitor or the temperature probe.
 16. Spray both sides of the jet plate and both fan blades with the food-safe coating and reinstall. Note that the fan blades must be installed to their original motors; they are not interchangeable.
 17. Preheat the oven for 5 minutes to seal the food-safe coating, and shut off the oven.
 18. Examine vent hood and fireplace flue (if equipped) for signs of sooting or blockage. Call service if problems are suspected.



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Rotisserie Control Panel

Control Panel – This is the interface between the control system and the operator. It consists of indicator lights, a 2-line alphanumeric display, and 21 control buttons (keys).

The rotisserie oven is operated by a computerized control system. The system controls the time, temperature circulating fans, vent, rotor speed, and oven lamp.

Status Indicators – These lights show the state of four of the controller's outputs. When the light is on, the associated output is active.

UP and RIGHT Arrow Keys – These are used during programming to cycle through the available parameters.

TEMP Key – During any cook program, press this key to see the oven temperature. (During cook, the readout usually shows the current stage and the total time remaining.)

PROG Key – Use this key to start any programming operation (for example, entering cooking programs and setting system-level parameters.) You will need to know passcodes to access the programming function.

Menu Item Keys – These 16 keys are used primarily to start cooking programs. Use them also to cancel cooking programs. (Some keys, including 13, 14, 15, and 16, have special functions, described opposite.)

Menu Item Light – This light flashes during a cooking program to indicate which program is active. It also flashes during programming to indicate which item is being programmed. During a Co-Cook operation a second light flashes more rapidly to indicate that a second timing cycle is running.

Alphanumeric Display – The display provides many functions during oven operation. It displays the **current status** of the oven, whether Preheat, Ready, cooking State, Hold or Standby. It also displays current **temperature and time** (either time remaining during cooking, or time accumulating during Hold). During programming, the display shows **current settings** and available choices. It also displays **error messages** in case there is a problem with the unit.

Audible Alarm – In conjunction with the Control Panel's visual indicators, an alarm tone is sounded to **attract the operator's attention** during normal operation. The alarm will sound for 5 seconds when the oven has changed status – for example, when the oven is "Ready" or a cook program is finished. The alarm will also sound for 5 seconds when the door is opened during cook. However, the alarm will sound and remain on for **error conditions**. When this happens, observe the display and refer to the **Error Message** section in the back of this guide. To turn off the alarm for most error conditions, just press any button to confirm that the alarm has been received.

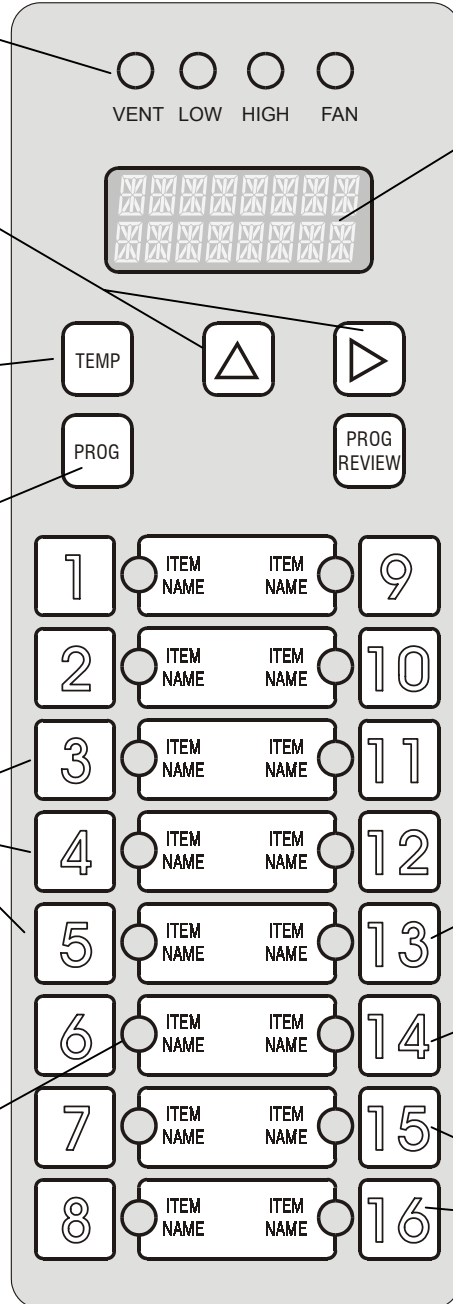
Special Function Keys – Keys 13, 14, 15, and 16, normally Menu Item keys, have dual functions.

Key 13 – Auto Hold: To cancel current cooking cycle, press and hold this button for at least 1 second, and the oven will go into the Hold mode.

Key 14 – Add 5: After any cook program goes into Hold, press this key to add 5 minutes of cook time, (uses the parameters of the cook program's last stage).

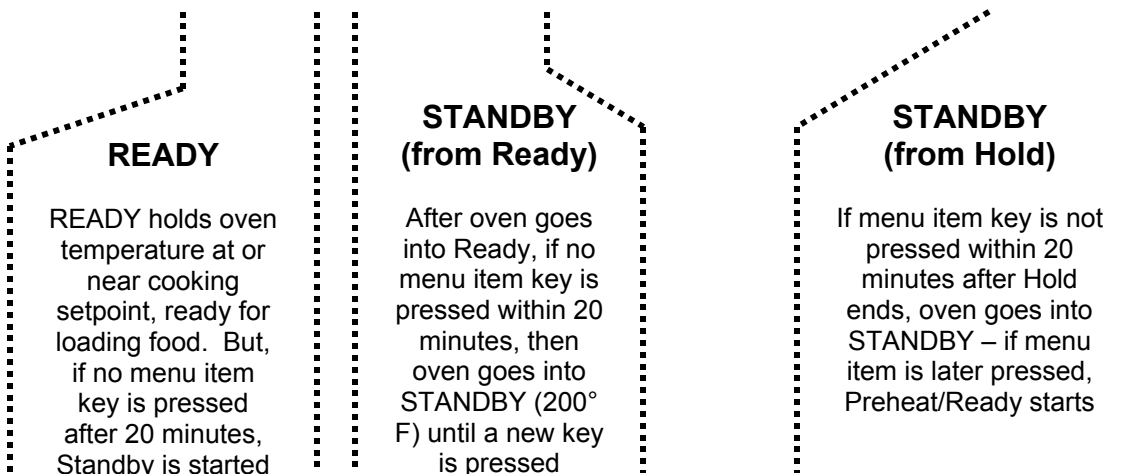
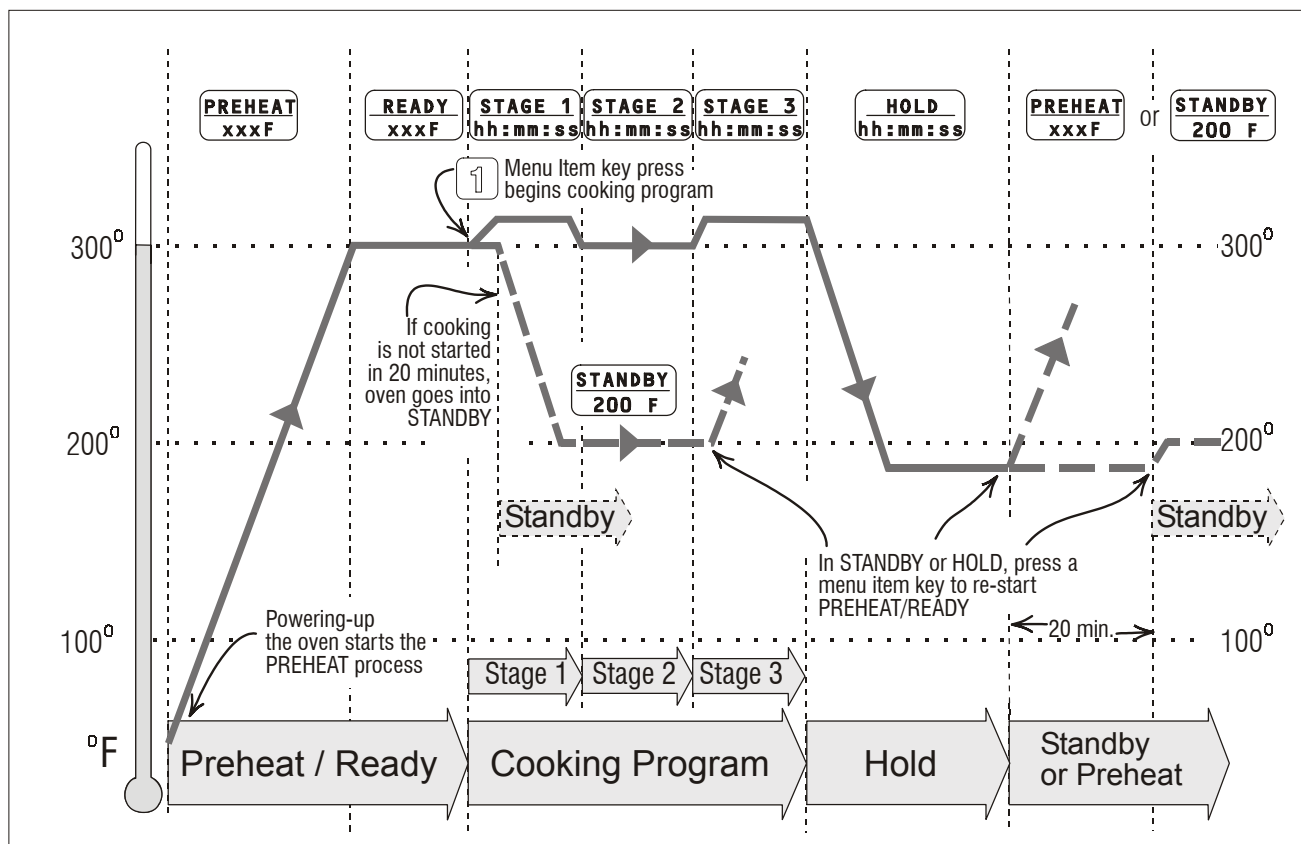
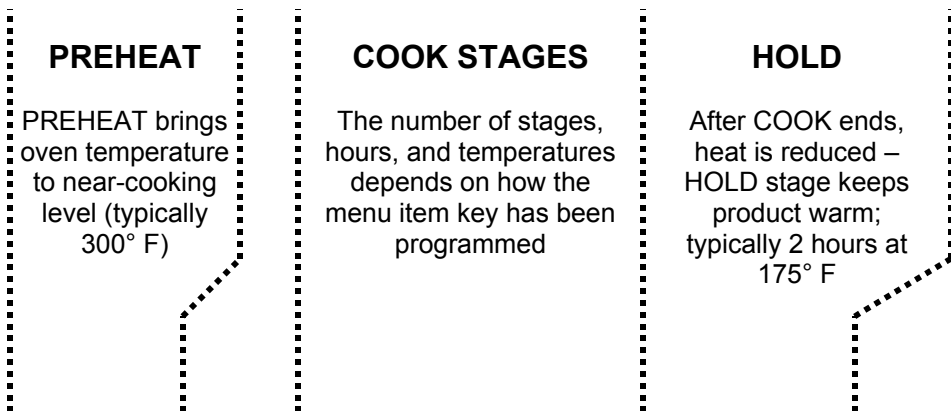
Key 15 – Add 10: Same as key 14, but adds 10 minutes.

Key 16 – Fireplace: If unit has a fireplace, this button will run the fireplace only for 8 hours.



Co-Cook Function – All keys except 14, 15 and 16 can be programmed (at System Level) to provide a second cook cycle while the first runs in the background. (Thus you can load and cook a second product while the first continues to cook – but there must be enough time left in the first one or you can't start the second.) All first item cook parameters remain in effect in Co-Cook. The Co-Cook item light flashes at 3-times normal speed. The readout shows time remaining in Co-cook until it ends. Then the alarm sounds, the light stops flashing, and the first item's time remaining is displayed. (To cancel a C-Cook program press and hold the button for 3 seconds.)

How the Rotisserie Oven Controller Operates



Operator's Manual
Programmer's Worksheet

Menu Item No.

name of menu item

STAGE - 1

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

STAGE - 2

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

STAGE - 3

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

HOLD

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 open / closed
 ____ Fan
 on/pulsed

Menu Item No.

name of menu item

STAGE - 1

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

STAGE - 2

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

STAGE - 3

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

HOLD

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 open / closed
 ____ Fan
 on/pulsed

Menu Item No.

name of menu item

STAGE - 1

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

STAGE - 2

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

STAGE - 3

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

HOLD

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 open / closed
 ____ Fan
 on/pulsed

Menu Item No.

name of menu item

STAGE - 1

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

STAGE - 2

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

STAGE - 3

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 regulate / closed
 ____ RPM Speed
 1, 2, or 3
 ____ Timer
 standard / flex
 ____ Heat
 high / low

HOLD

____ : ____ : ____ Hours
 h h : m m : s s
 ____ ° Temp
 ____ Vent
 open / closed
 ____ Fan
 on/pulsed

Programming Tips and Techniques

TYPE OF FOOD – Meats with large bulk take longer to cook than meats with less bulk (roasting chickens versus spare ribs, for example).

NUMBER OF SPITS – An important factor in setting up a cooking program. A fully loaded oven (all spits fully loaded) takes longer to cook than a lightly loaded one with the same type food. Separate keys must be programmed for small and large loads.

Stage 1 is usually programmed at a higher temperature and rotor speed than stage 2. This brings the product up to cooking temperature faster and helps seal in juices.

TIMER – The STANDARD mode runs the clock at normal rate. FLEX is a special clock mode that can compensate for extra heat requirements by adding cooking time. STANDARD is the default setting.

Note that during cooking, the "time readout" on the controller panel is the TOTAL TIME REMAINING before the complete program is finished, not the time remaining in any specific stage.

STAGES – Up to 3 stages can be programmed – 1 stage must be programmed and 2 are the most common.

Note that if any stage is not programmed (that is, the hours show 00:00:00) then it is skipped by the oven controller.

The values shown in Stage 3 at right are the default values assigned by the controller when any stage is not programmed.

HOLD – The HOLD values shown at the right are the recommended settings to keep the prepared food at optimum conditions for serving. (These are the default values and do not need to be altered during programming, unless desired.)

Chicken	
5/6 Spits	3
name of menu item	

STAGE - 1	
00:45:00	Hours
h h : m m : s s	
305°	Temp
REGULATE	Vent
regulate / closed	
3 RPM	Speed
1, 2, or 3	
STANDARD	Timer
standard / flex	
HIGH	Heat
high / low	

STAGE - 2	
00:45:00	Hours
h h : m m : s s	
290°	Temp
REGULATE	Vent
regulate / closed	
2 RPM	Speed
1, 2, or 3	
STANDARD	Timer
standard / flex	
LOW	Heat
high / low	

STAGE - 3	
00:00:00	Hours
h h : m m : s s	
32°	Temp
REGULATE	Vent
regulate / closed	
0 RPM	Speed
1, 2, or 3	
STANDARD	Timer
standard / flex	
LOW	Heat
high / low	

HOLD	
02:00:00	Hours
h h : m m : s s	
175°	Temp
CLOSED	Vent
open / closed	
PULSED	Fan
on/pulsed	

The example on this page shows a typical program. Only minor alterations in time and temperature are needed to cover most cooking requirements.

HOURS – Determines the length of time per stage.

Note: Typical TOTAL cooking time for most meats cooked in the rotisserie oven ranges between 1 and 1-1/2 hours.

SPEED (OF ROTISSERIE ROTOR) – Three rotor speeds are available, 1, 2 or 3 rpm. The speed mainly affects the level of browning and surface drying.

TEMP – Range is 140 to 400 deg. F. (or 22 to 204 deg. C.) System-level programming can be used to select F or C.

VENT – The vent is at the top of the oven. In the normal mode of operation it is set to "regulate." This means the burner is on continuously and oven temp is regulated by opening and closing the vent. This technique helps control moisture.

HIGH HEAT vs. LOW HEAT - This programming factor determines the heat input to the gas burner (60,000 BTUH versus 48,000 BTUH).

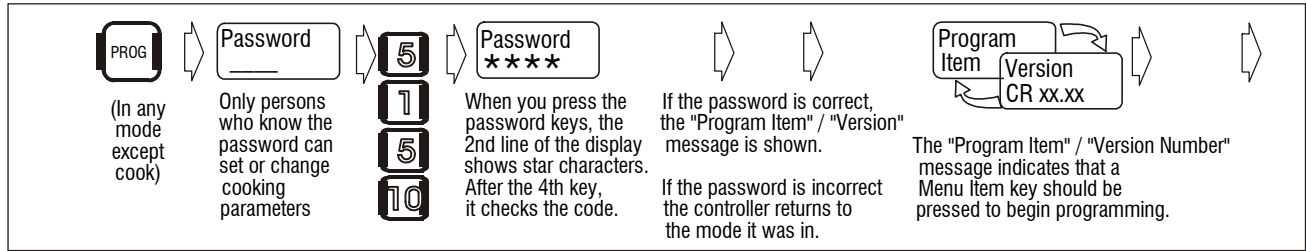
Note that the HIGH or LOW HEAT parameter describes the intensity of the heat, not the temperature of the oven.

High heat intensity increases browning and helps seal in juices.

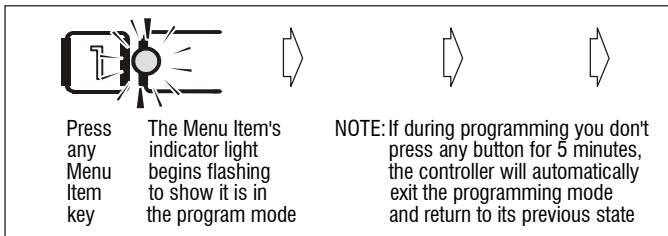
VENT AND FAN DURING HOLD – the vent is CLOSED and the circulation fans PULSED during Hold. This technique keeps the product from losing too much moisture. In Hold, oven temperature is regulated by turning the gas burner on and off.

Menu Item Programming - Rotisserie Controller

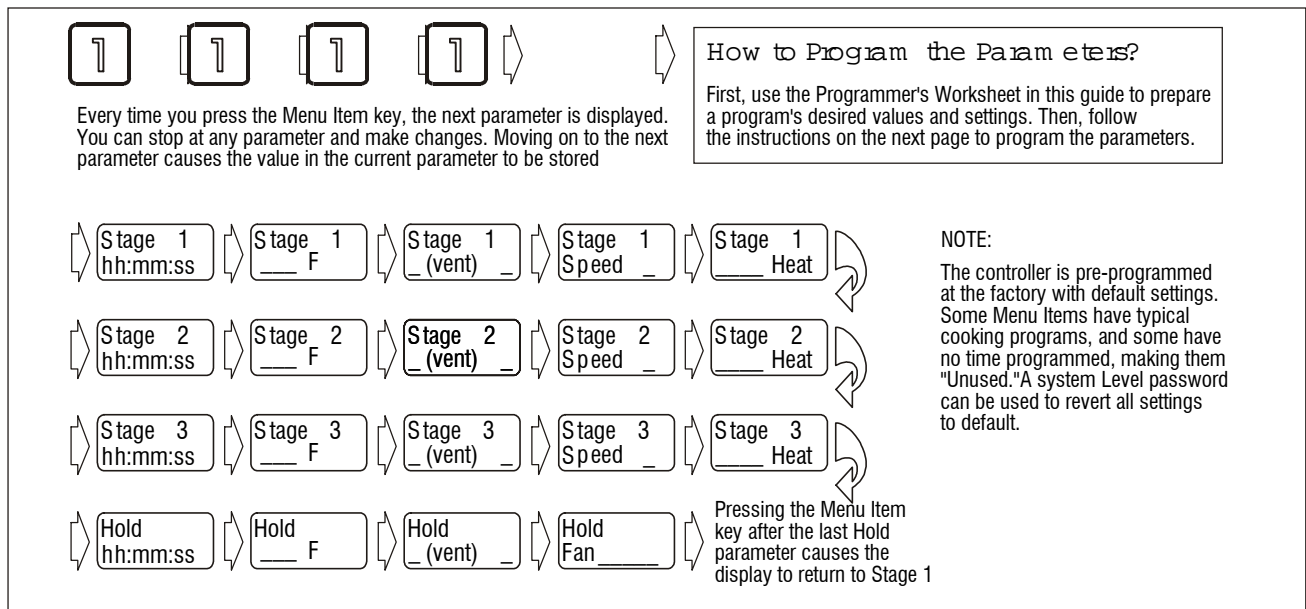
1. Access Menu Item Programming (Password 5-1-5-10)



2. Select Menu Item Key to Program



3. Step Through and Program Desired Parameters



4. Exit Programming Mode



Menu Item Programming Instructions

How to Set the Time / Temperature Parameters

(follow the numbered steps below)

① After selecting PROG and entering the password, press the MENU ITEM (1 for example) you want to program. The first two parameters will be the stage's time and temp.

② When you access a time or temperature setting, the current value will display, with the first digit flashing.

③ To activate any other digit to program, press RIGHT-ARROW until the digit you want begins flashing.

④ Advance until the digit you want to change is flashing

⑤ Press the UP-ARROW button to scroll through values -- stop at the desired value

⑥ Keep pressing RIGHT-ARROW button to advance to other digits in the time (or temp) parameter you want to program

⑦ When finished programming the time (or temp), press the MENU ITEM (1) button to move to next parameter.

How to Set All Other Parameters

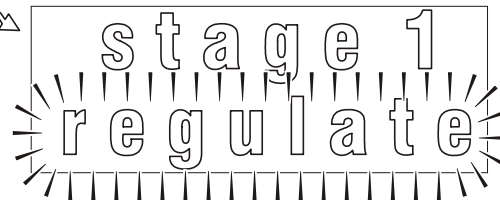
(follow the numbered steps below)

① After setting the Stage 1 time and temperature, as described above, pressing the MENU ITEM (1) button again and again will bring up the Vent setting, followed by Speed, Timer, and Heat.

② As you display each of these oven parameters, the current setting will be flashing.

(In the example at right, the VENT parameter is shown, which can be either "regulate" or "closed.")

	CHOICES		
VENT	"regulate"	"closed"	
SPEED	"1"	"2"	"3"
TIMER	"standard"	"flex"	
HEAT	"highheat"	"low heat"	



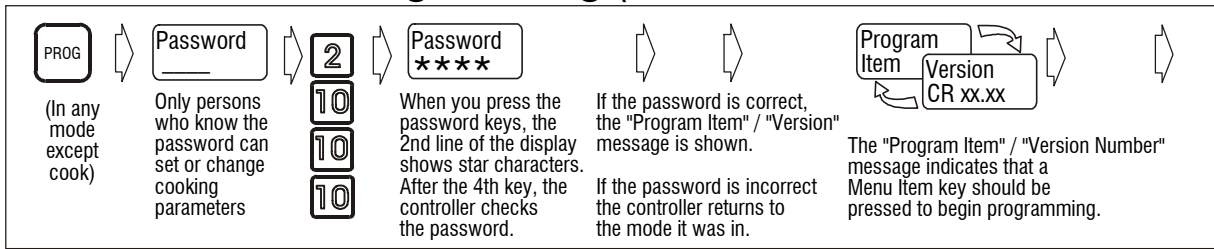
③ Press the UP-ARROW button (▲) to step through the choices -- stop at the desired setting.

④ When finished programming a parameter, press the MENU ITEM button to move to next parameter -- use the UP ARROW button to select the desired setting.

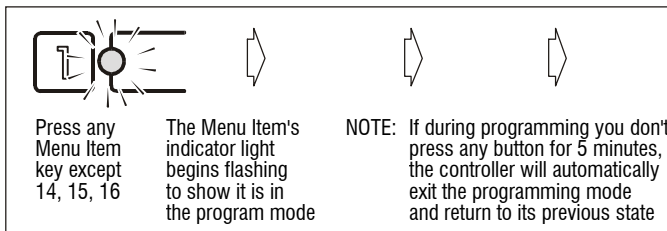
⑤ After setting the "HEAT" parameter for Stage 1, pressing the MENU ITEM button again and again brings up Stages 2 and 3. (After the 3 cooking stages comes the "HOLD" parameters, which generally shouldn't be changed - see text in the manual.)

Co-Cook Programming and Program

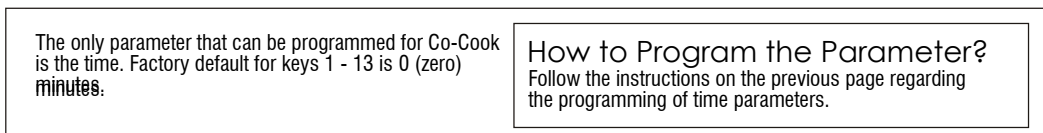
1. Access Co-Cook Programming (Password 2-10-



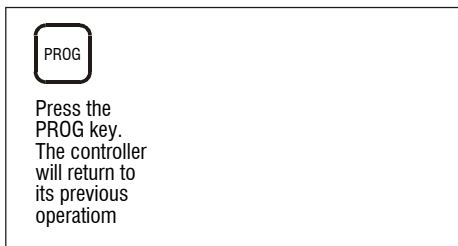
2. Select Co-Cook Key to



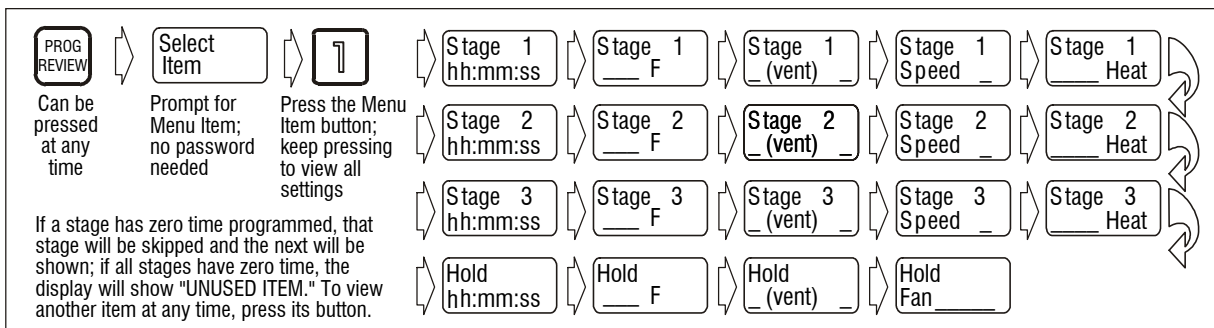
3. Enter the Co-Cook Time



4. Exit Programming



Access Program Review



System Level Programming - Rotisserie Controller

Begin programming	Enter this password to program this parameter	Press any key to continue	Display while programming	Programming Instructions	To Exit, press
	Password _____ 5 6 8 9 Select the controller's display units, either Fahrenheit or Celsius	Temp Display	"Any Key" (except PROG)	T Display F (or C)	Use UP Arrow key to toggle between F and C	
	Password _____ 1 9 9 4 Offset (calibrate) the temperature probe; (as compared against precision thermometer)	Temp Offset	"Any Key" (except PROG)	T Offset ___ F (or C)	Use RIGHT Arrow key to select which digit to change (digit will flash) Use UP Arrow key change value of digit Note: Range of offset is +/-40 F (+/- 22 C)	
	Password _____ 6 11 7 1 Shift Ready temperature up or down from factory default of 300F (149C)	Ready Temp	"Any Key" (except PROG)	Rdy Temp +/- ___ F/C	Use RIGHT Arrow key to select which digit to change (digit will flash) Use UP Arrow key change value of digit	
	Password _____ 1 9 8 9 Change Standby temperature from the factory default of 200F (93C)	Standby Temp	"Any Key" (except PROG)	Stb Temp ___ F/C	Use RIGHT Arrow key to select which digit to change (digit will flash) Use UP Arrow key change value of digit	
	Password _____ 3 13 7 9 Reload factory defaults for all controller parameters		"Any Key" (except PROG)			

Troubleshooting (if these procedures do not find the problem, call an authorized service agency)

<p>Unit does not come on; there are no lights on the panel.</p>	<ol style="list-style-type: none"> 1. Make sure power cord is plugged in. 2. Check circuit breaker for the outlet.
<p>Unit comes on, but no burner and no rotisserie drive.</p>	<ol style="list-style-type: none"> 1. Make sure door is closed all the way; safety circuit prevents flame and rotation with door open.
<p>Display reads "READY" or "SETBACK" or "HOLD"</p>	<ol style="list-style-type: none"> 1. There is no problem; these are normal messages. Refer to operating procedures.
<p>The oven light will not work.</p>	<ol style="list-style-type: none"> 1. Make sure the power switch is on. 2. Make sure a menu item program is active. Oven light will only come on when a program is active. 3. If fireplace model, make sure light switch is on (auto).
<p>The fireplace burner will not light. (Fireplace models only.)</p>	<ol style="list-style-type: none"> 1. Make sure the power switch is on. 2. Make sure a menu item program is active. Fireplace will only come on when a program is active. 3. Make sure fireplace switch is on (auto). Call service if problem persists.
<p>The spits or baskets won't fit in the oven.</p>	<ol style="list-style-type: none"> 1. Make sure both left and right rotisserie drum hubs are located in their proper positions and are seated in the drive shaft roll pins. Look for bent hex drive or debris in the hex socket.
<p>The spits ("V" or basket) fall out.</p>	<ol style="list-style-type: none"> 1. Make sure the spit or basket is installed properly. The spit spear end passes through the hole in the left rotisserie drum and then the right side of the spit is engaged into the drive socket in the right rotisserie drum. The spear end of the spit must then rest in the hole in the left drum. Make sure only the small diameter portion of the spear end is in the left drum.
<p>The rotisserie burner ignites, but no rotor rotation.</p>	<ol style="list-style-type: none"> 1. Check the rotisserie drive motor circuit breaker. If the button is extended, reset it by pushing it in. If not, call for service.
<p>Rotor seems jerky, not smooth.</p>	<ol style="list-style-type: none"> 1. Make sure both rotisserie drum hubs are located in their proper positions and are locked by quick release pins.
<p>Rotor moves at different speeds at different times.</p>	<ol style="list-style-type: none"> 1. There is no problem with the machine. The rotisserie motor has 3 different speeds that can be programmed in different cooking cycles.
<p>The product does not cook evenly.</p>	<ol style="list-style-type: none"> 1. Make sure the air baffle or "jet plate" is in place at the top of the oven. Check to see if both convection fan blades are securely mounted in their proper place and that they are both spinning when in operation.
<p>The product is not done, or oven does not come up to temperature.</p>	<ol style="list-style-type: none"> 1. Make sure the proper menu item for the product being cooked was initiated and that the menu item's programming is correct. 2. Check to see that the temperature controlled vent in the top of the oven is not stuck in the open position. 3. The oven must be preheated before product is loaded. 4. The product must be loaded as quickly as possible so that the oven does not cool down too much.
<p>The product is overdone, or oven temperature exceeds the set point.</p>	<ol style="list-style-type: none"> 1. Make sure the proper menu item for the product being cooked was initiated and that the menu item's programming is correct. 2. Check to see that the thermostat controlled vent in the top of the oven is not stuck shut. 3. Make sure that 3 gallons of water in the bottom of the oven have not evaporated.
<p>The wrong program button was pushed.</p>	<ol style="list-style-type: none"> 1. To cancel a program, hold down the button of the cooking program for 5 seconds. When the item light goes off, you can select another program
<p>Burner lights, but turns off in a few seconds or burner fails to light. Buzzer sounds.</p>	<ol style="list-style-type: none"> 1. Check the "jet plate" position. 2. Reset the controller by turning the POWER switch to the OFF position for 5 minutes then back to ON. Call service if problem persists.

Error Messages

Display	Cause	Remedy
Shorted Probe Or Faulty Heater	This three-part message (plus alarm) is displayed when the controller detects that the oven temperature probe is shorted, or that the oven temperature is not rising, or is rising too slowly. Turn off the alarm by pressing any button on the control panel.	Open the door to check if there is any heat at all. If there's no heat, either the probe is open and the burners are kept off by the controller, or the gas supply is turned off, which you should check. If there is some heat check that the gas valve is fully open. If the gas is OK, then the problem will require service.
Over Current	The controller has detected an overcurrent condition in the rotisserie drive motor. The alarm tone will sound continuously.	The only way to turn off the alarm is to turn power off to the oven and turn it back on. Check for some obstruction of the drive system. Call service if the error does not go away.
Power Loss	A power loss of more than 5 minutes will sound the alarm tone and display this message. Press any button to cancel the alarm.	A power loss of 5 minutes or less will not sound the alarm or show this message. When power returns, the cooking cycle will resume where it left off. A longer loss will cause the oven to reset and enter the Preheat/Ready mode.
Probe Open	This message is displayed (with alarm) if the oven temperature probe fails open. If the open condition goes away before 20 seconds, the oven will return to its previous state; however, the alarm must be turned off by pressing the TEMP button	If the probe remains open, call for service.
Checksum Error	This message is displayed upon power up if the controller detects a fault within one of the Menu Item programs, or if new controller software has been installed. Press any button to acknowledge the message.	
Unused Item	This is not an error message. It is displayed when you are attempting to review a Menu Item button which has not been programmed.	
System Init Version CR xx.xx	System Init New Version	These are not error messages. They are displayed upon power up of the oven, when the software is initializing. The "New Version" message is shown when new software is detected for the first time.