
Installation Manual

USA

Owner's Operating Manual

Hickory Rotisseries

Models: N/3ES thru N/9E



N/3ES Shown
(Right Hand Unit)

Table of Contents

1.0 Installation Instructions	3
1.1 General Information	3
1.2 Machine Drawings and Dimensions	4
1.3 Machine Dimensions	6
1.4 Maintenance, Response to Technical Problems, and Solutions	7
1.5 Electrical Diagram	7
1.6 Parts List	8
1.7 Parts List with Diagrams	8
2.0 Operating Instructions	
2.1 Start up	10
2.2 Shut down	10
2.3 Working with the Rotisserie	11
2.4 Cooking Times	12
2.5 Daily Cleaning	12
2.6 Important Information	13

1.0 Installation Instructions

- a. When installing these units, it is important to comply with the most recently established rules and regulations as deemed pertinent by the local and national electrical, ventilation, sanitation, and fire codes. These units are classified by Underwriters Laboratories, Inc.
- b. The room where the units are being installed must be ventilated in accordance to the valid codes and regulations.
- c. The units are to be installed securely and horizontally. The units may be installed on combustible floors. The units may be installed on adjustable legs or on casters (wheels).
- d. The minimum clearance to the rear or side walls must be 6 inches. The minimum clearance between the spit handle side of the machine and the side wall should be 24 inches for a sliding door and 10 inches for a hinged door. It is also important to insure that the bottom of the units is kept clear so that proper ventilation or air exchange can occur.
- e. Units will be sent to the operator already set up for the particular type of electrical requirements available at their location.

1.1 General Information

The Operating Instructions are to be given to the operator of the rotisserie. All unit operators are to be familiar with the functions of the rotisserie.

The Operating Instructions should be kept in a location close to the rotisserie. It should be easily recognizeable and easily accessible.

It is recommended that a repair and maintenance contract be signed with the manufacturer's agent, distributor, or service agency.

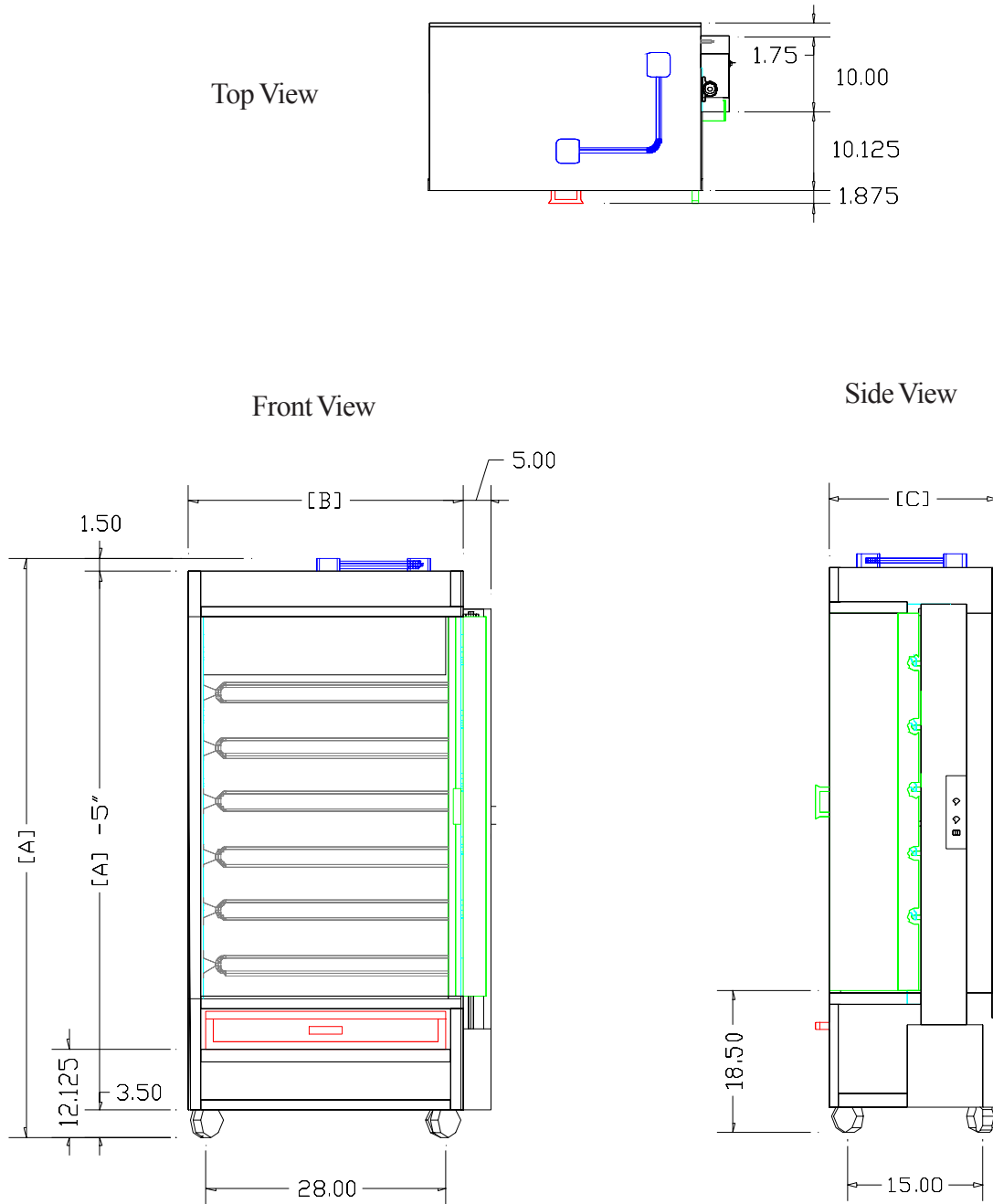
WARNING!

This unit must be installed and connected in accordance to the latest regulations and can only be operated in conjunction with forced ventilation or exhaust hood.

**This unit has been designed for professional use only
and may only be installed or repaired by licensed service agencies!
Before installing or using this equipment, read these instructions!**

1.2 Machine Drawings and Dimensions

The following drawing of the Front View, Side View, and Top View indicate where the dimensions are taken and should be used to plan the installation of the units.



1.3 Main dimensions in inches

	3ES	3E	5E	7E	9E
Height [A]	48-1/4	60-1/4	74-1/4	74-1/4	88-1/4
Width [B]	34-1/4	38-1/4	38-1/4	38-1/4	38-1/4
Depth [C]	21-3/4	21-3/4	21-3/4	21-3/4	21-3/4

1.4 Maintenance, response to technical problems, reasons for problems and solutions

Should a technical problem arise for any reason, shut off the machine and call for technical service.

1.5 Electrical Diagram - All Models

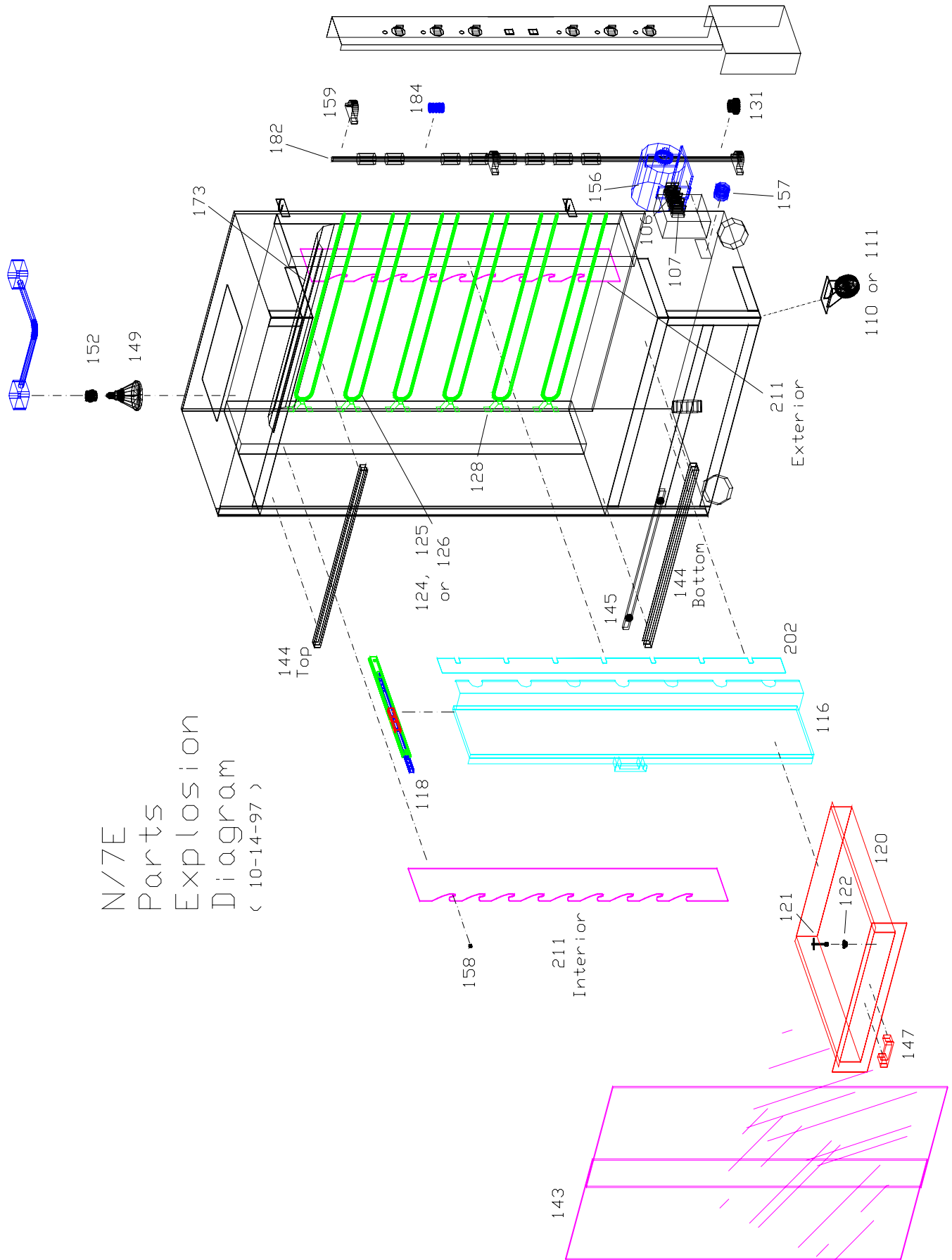
1.6 Parts List for N / 3ES thru N / 9E with Diagrams

Item	Qty.	Description	Material	Length	Size	Manufacturer
106	1	Contact Section 824 (terminal)				Buchanan
107	1	Contact Section 830 (end-piece)				Buchanan
110	2	Caster w/ brake	Nylon			Hickory
111	2	Caster w/o brake	Nylon			Hickory
116	1	Sliding Door	SS			Hickory
118T	1	Door Slide Assembly Long, Top	SS			Hickory
118B	1	Door Slide Assembly Long, Bottom	SS			Hickory
120	1	Drip Pan	SS			Hickory
121	1	Drip Pan Plug	Brass			Hickory
122	1	Drip Pan Receptacle	Brass			Hickory
126	6	Element U-Shape 240 Volts, 2500 Watts				Hickory
127	6	Element Holder Large				Hickory
129	12	Element Porcelain Insulator				Hickory
131	1	Fiber Motor Worm Gear	Fiber			Hickory
143	2	Glass Tempered, 457 x 1219 mm				Hickory
144T	1	Glass Track, Top	SS			Hickory
144B	1	Glass Track, Bottom	SS			Hickory
145	2	Glass Trolley, Regular	Alum.			Hickory
147	2	Handle	Plastic			Hickory
148	1	Lamp Cover Regular				Hickory
150	1	Lamp Par, 240 V				Hickory
152	1	Lamp Socket, Vossloh-Schwabe	Ceramic			Hickory
155	1	Motor, 1/3 HP - 240V				Hickory
157	1	Motor Worm Steel	SS			Hickory
158	5 or 7	Oil Lite Bushing	Brass			Hickory
159	3	Pillow Block Bearing 5/8"	SS			Hickory
167	1	Rack Grill Single Unit				Hickory
171	1	Reflector Bottom Single Electric	SS			Hickory
172	3	Reflector Panel Electric	SS			Hickory
182	1	Shaft 5/8"	SS			Hickory
184	9	Shaft Worm	Nylon			Hickory
201	1	Spit Lock, N / 5	SS			Hickory
202	1	Spit Lock, N / 7	SS			Hickory
210I	1	Spit Plate, N / 5 Interior	SS			Hickory
210E	1	Spit Plate, N / 5 Exterior	SS			Hickory
211I	1	Spit Plate, N / 7 Interior	SS			Hickory
211E	1	Spit Plate, N / 7 Exterior	SS			Hickory
	6	Infinity Switches w/ Knobs				Hickory
	6	Indicator Lights				Hickory

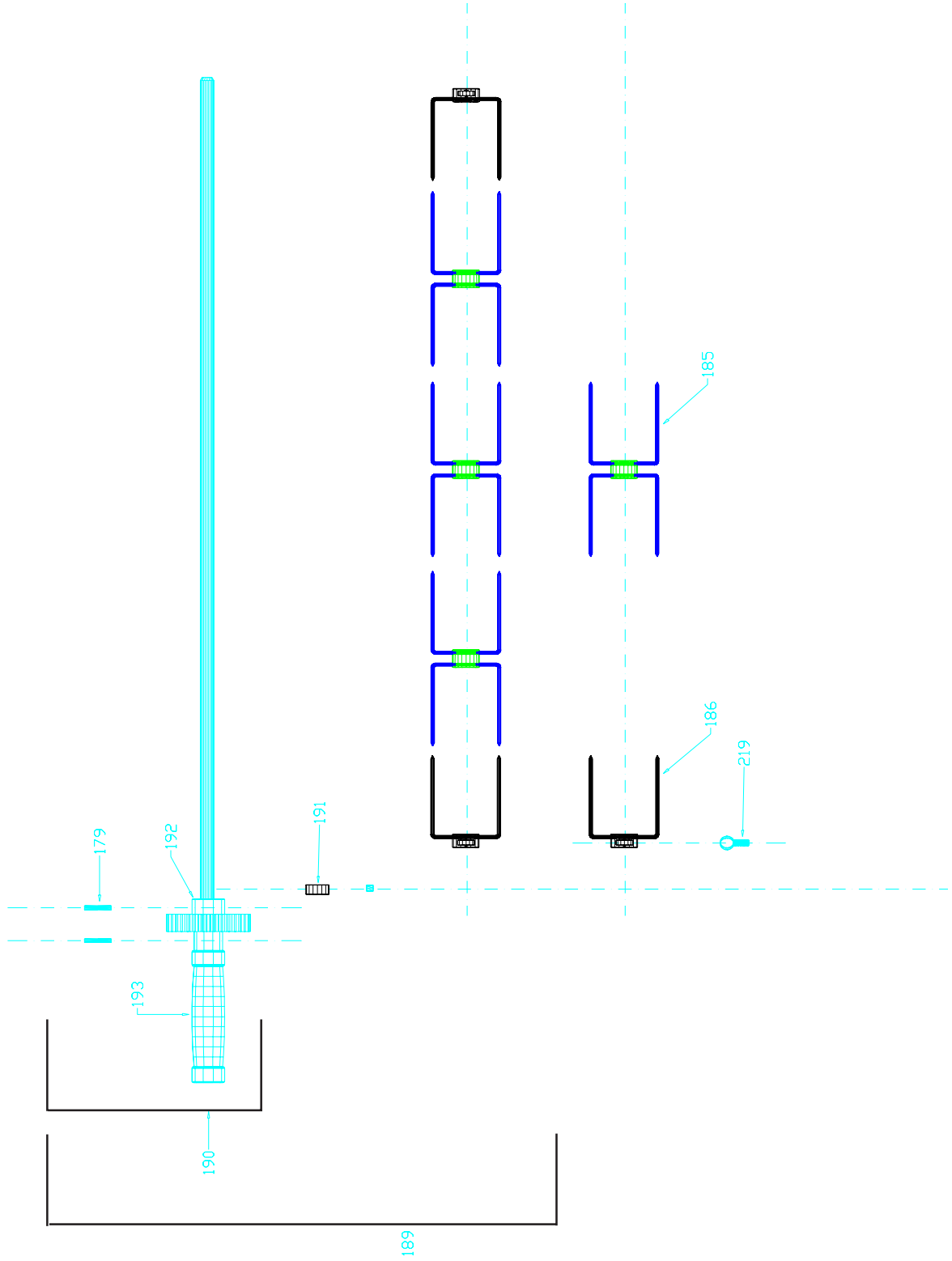
1.6 Parts List for N/3ES thru N/9E with Diagrams (Contd.)

Item	Qty.	Description	Material	Length	Size	Manufacturer
189		5 or 7 Spit Regular Complete (with screws)	SS			Hickory
179		2/spit Roll Pin 1/8" Stainless	SS			Hickory
190		5 or 7 Spit Regular, without collar	SS			Hickory
191		5 or 7 Spit Collar	SS			Hickory
192		5 or 7 Spit Gear	Nylon			Hickory
193		5 or 7 Spit Handle, 8" Regular	Nylon			Hickory
185		5/Spit Skewer Double	SS			Hickory
186		5/Spit Skewer Single	SS			Hickory
219		1/Acc.Thumb Screw	Steel			Hickory

*All components are inventories and sold through Hickory Industries and their distributors and dealers.



N/7E
 Parts
 Explosion
 Diagram
 < 10-14-97 >



2 Operating Instructions

2.1 Start Up

1. Switch the exhaust hood to on.
2. Switch on electrical element.
3. Repeat the procedure for the other elements.
4. Allow the unit to pre-heat for about 15 minutes.
5. When ready to load the spits with product, turn the light and the motor switches to the on position.

2.2 Shut Down

1. Switch of all electrical elements.
2. After all of the loaded spits have been removed, turn the motor and lights off.
3. Turn off the exhaust hood.

WARNING! Do not clean the machine or glass while these are hot! Everything should be cooled down before cleaning.

2.3 Working with the Rotisserie

Grilling Temperature

The desired temperature in the rotisserie can only be set by turning elements on or off. Having all elements "on" is for the high setting and represents about 540°F. The grilling temperature can be reduced by turning every other element off.

As a general rule, the higher the grilling temperature, the shorter the cooking time. However, when working with the Old Hickory rotisserie, one must consider that the temperatures will vary from top to bottom. The top of the unit will have higher temperatures due to the natural convection. The cooking temperatures indicated above refer to the top section of the machine. For this reason, the product on the top spits will be cooked faster than the product on the lower spits.

This factor allows for continuous cooking. As the top spits are ready, they should be removed. The spits directly below should then be moved up one spit position, thus freeing a spit position at the bottom of the unit. This bottom position can then be loaded with fresh, raw product. By loading raw product to the bottom, there is no danger of cross contamination.

WARNING: The only way to be sure that the product is completely cooked is by taking the internal temperatures. For example, with poultry, the internal temperature must be at least 185°F at the inner side of the thigh.

For example, when preparing chicken.

- a. After the unit has been ignited and it has warmed up for at least 15 minutes, load all spits with chicken.
- b. Depending on the size and weight of the chickens, check the internal temperature of a chicken (on the inner thigh) on the top spit after approximately 55 minutes. If the internal temperature exceeds 185°F, remove the top spit.
- c. Move the remaining spits up one spit position. The bottom spit position should now be free.
- d. Add a new spit, loaded with raw chickens, to the bottom spit position.
- e. Repeat this procedure as needed during the day.
- f. After the "rush" has ended and demand has decreased, turn the manifold valve knobs to the low temperature settings. This will keep the product in the rotisserie hot over a long period of time, without burning the product.

2.4 Cooking Times

Product	Cooking Time	Temperature
Chicken	45 - 60 minutes	"ON"
Turkey	120 - 170 minutes	1/2 power increase to "ON" for last 20 min.
Ribs	20 - 45 minutes	"ON"
Beef Roast	45 minutes (to 104°F)	"ON"
Pork Loin	45 minutes (to 135 °F)	"ON"
Salmon	20 - 30 minutes	"ON"
Duck	120 minutes	1/2 power - 105 minutes "ON" - 15 minutes
Vegetables (Zucchini)	20 minutes	"ON"
Potatoes	40 minutes	"ON"

2.5 Daily Cleaning

The rotisserie should be cleaned on a daily basis.

1. The exterior should be cleaned with a stainless steel cleaner.
2. The glass should be cleaned with a soft cloth and degreaser. If necessary, a plastic scraper can also be used to remove carbon when using a degreaser.

WARNING! The glass must be cool. Do not use steel wool or abrasives to clean the glass! This will weaken the tempered glass and could cause it to shatter.

3. The spits and drip pans should be removed from the machine and cleaned thoroughly with a degreaser.

4. Before cleaning the interior surfaces carefully cover, protect, or remove all ceramics.
5. The interior stainless steel surfaces can be sprayed with a degreaser for best results.
6. For best results on the interior metal, use a steam cleaner or a scrubbing sponge. Be careful not to use excessive water since this could damage the insulation on the rear, side, and front panels.
7. The filters in the exhaust hood must be cleaned as required by the manufacturer.

2.6 Important Information

In case of repairs, only an approved and certified service technician should be called in.

The installation can only be carried out by a certified installer. Otherwise, the warranty will be null and void.