



GAS ROTISSERIE

« PERFORMANCE » RANGE « FLAMBOYANT »

	Ref.: 1600.8PG	1600.6PAG		
1400.8PG	1400.6PAG	1400.6PG	1400.4PG	
1160.8PG	1160.6PAG	1160.6PG	1160.4PG	

USERS MANUAL

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

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

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

Control Number: 314083

Authorized by: 

 for L. Matthew Snyder, Certification Manager



This document supersedes all previous Authorizations to Mark for the noted Report Number.

This Authorization to Mark is for the exclusive use of Intertek's Client and is provided pursuant to the Certification agreement between Intertek and its Client. Intertek's responsibility and liability are limited to the terms and conditions of the agreement. Intertek assumes no liability to any party, other than to the Client in accordance with the agreement, for any loss, expense or damage occasioned by the use of this Authorization to Mark. Only the Client is authorized to permit copying or distribution of this Authorization to Mark and then only in its entirety. Use of Intertek's Certification mark is restricted to the conditions laid out in the agreement and in this Authorization to Mark. Any further use of the Intertek name for the sale or advertisement of the tested material, product or service must first be approved in writing by Intertek. Initial Factory Assessments and Follow up Services are for the purpose of assuring appropriate usage of the Certification mark in accordance with the agreement, they are not for the purposes of production quality control and do not relieve the Client of their obligations in this respect.

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

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

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

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

Models:

450SG , 450SLG.

450BLG, 450BLG.

1. PRESENTATION OF THE UNIT

1.1. GENERAL

Rotisseries range « Flamboyant » gas powered and electricity at a voltage of 208/230V + earth.

Reference	Lenght (inch)	depth (inch)	Height (inch)	weight (lb)	Gas power (btu/h)	Electricity	
						Power (W)	Amps
1600.8PG	62	23 1/4	69 7/8	650	181000	670	4,5
1600.6PAG	62	23 1/4	69 7/8	628	136000	590	4
1400.8PG	54 1/8	23 1/4	69 7/8	530	151000	670	4,5
1400.6PAG	54 1/8	23 1/4	69 7/8	510	113000	590	4
1400.6PG	54 1/8	23 1/4	55 1/8	405	113000	590	4
1400.4PG	54 1/8	23 1/4	40 3/8	310	76000	510	4
1160.8PG	45 1/8	23 1/4	69 7/8	430	103000	520	3
1160.6PAG	45 1/8	23 1/4	69 7/8	416	77000	440	3
1160.6PG	45 1/8	23 1/4	55 1/8	330	77000	440	3
1160.4PG	45 1/8	23 1/4	40 3/8	243	52000	360	2,5

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

Before starting any operation, please see these instructions. The carefully kept available near the rotisserie

While cooking appliance generates heat and particles of fat.

It is advisable to provide for their installation in premises protected anti-fire and ventilated mechanically accordance with safety regulations and health standards relating to trades mouths (please check with specialized companies and agreed on the benefits of work to be done according to safety standards: ventilation (extraction), plumbing (water, gas protection, fire, etc. ...), electricity, building (anti-slip tiles, firewall, etc. ...).

We advise you to hire a qualified dealer for connection and start of the roasting pan as long as reservations are electric and gas conducted by certified companies, authorized by you, and hold near the location of the cooking appliance.

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

Interventions on electrical parts must be performed by qualified personnel in compliance with current standards.

The company is not liable for damages if:

- Incorrect use of the device
- non-compliance with standards
- incorrect installation
- Failure to follow instructions for maintenance
- unauthorized modification
- installation of non-original spare parts
- installation and use of the rotisserie different than those provided by the manufacturer

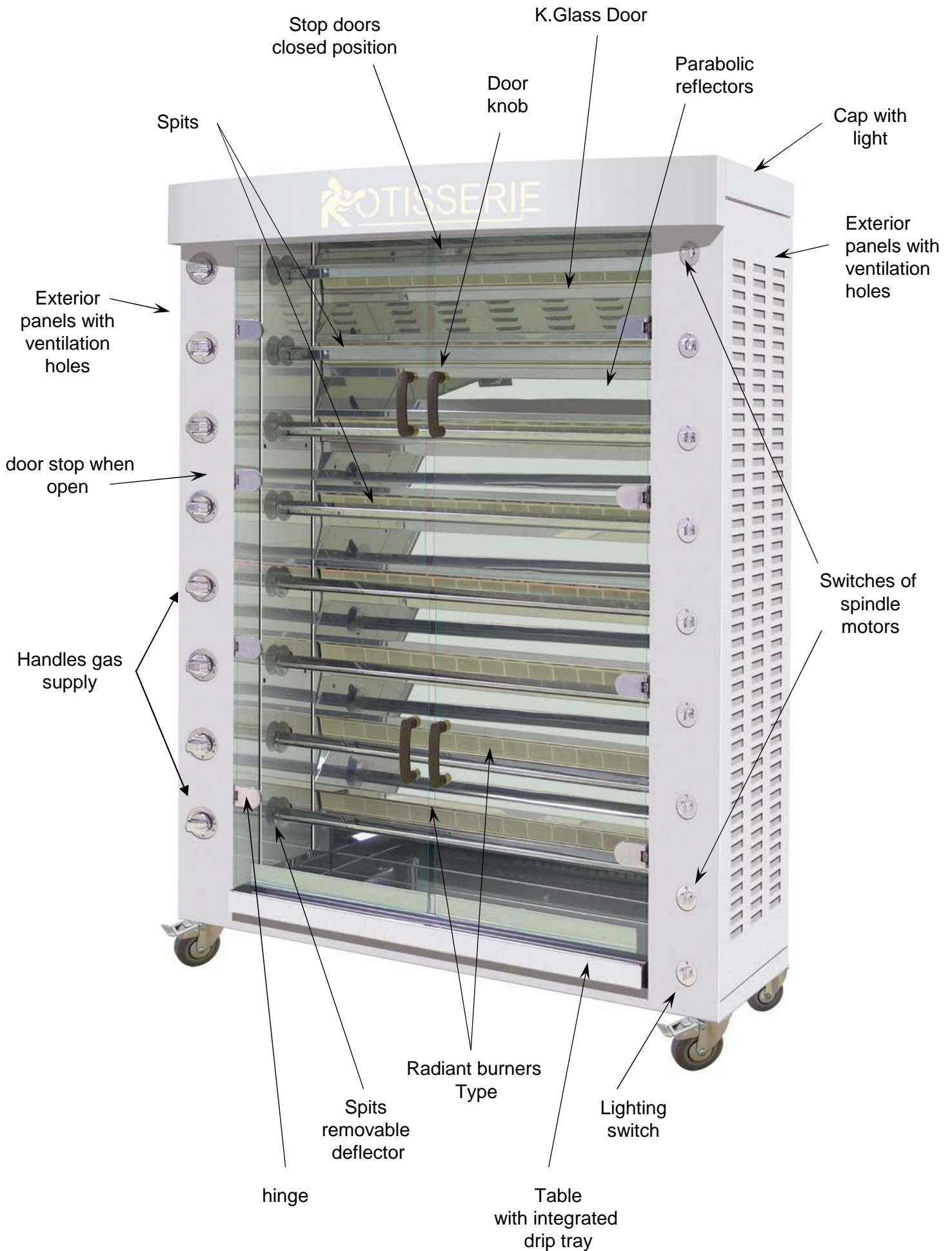
The plate is located on the back right in the middle of the amount.

1.2. BRAND, MODEL, TYPE, REFERENCE

Rotisseries **ROTISOL**, model « **Flamboyant** », reference:

1600.8PG, 1600.6PAG, 1400.8PG, 1400.6PAG, 1400.6PG, 1400.4PAG, 1160.8PG, 1160.6PAG, 1160.6PG and 1160.4PG.

1.2.1. ROTISSERIE FLAMBOYANT 1400.8PG



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

1.2.2. CONCEPTION

- Black enamel + stainless steel for standard version.
- 8, 6, or 4 spits can be used in three different positions.
- Height 7 3/8 " between spits for models 1600.8PG, 1400.8PG, 1400.6PG, 1400.4PG 1160.8PG, 1160.6PG and 1160.4PG.
- Height 10" between spits for models 1600.6PAG, 1400.6PAG, 1160.6PAG.
- 1 An individual motor for each spit, equipped for rotisseries ref.: 1600.6PAG and 1400.6PAG, 1160.6PAG, system and DC:
rotation "CONTINUE" traditional cooking whole chickens
rotation "ALTERNATIVE" for cooking poultry in open tell "Crapaudine"
spits stop for 20 seconds in a vertical position)
- Deflectors spits removable for cleaning.
- Burners type "Radiant" operating individually composed of ceramic plate.
- Gas safety by pilot and thermocouples.
- Gas supply valve with 2 positions heating
- Parabolic Reflectors - removable.
- Gas supply valve with 2 heat settings.
- Protective Glass K.GLASS (against heat) with blocking the opening and closing.
- Internal lighting provided by halogen lamps.
- Drip tray with drainage top.
- Outside panels with air vents.
- Removable deflector on the upper part for flue gas discharge.
- Engines and terminal are located inside the right amount
- Switches are located on the front of the unit on the right side.
- The one or many halogen lamps are located in the cap.

1.3. ACCESSORIES – OPTIONS

- Flexible connection Tubogaz 36/123 – 20/27.
- Quick Connect NNFD 36/124.
- Various spit (spit cuissanpics, spit poultry, etc ...).
- Dropout pins, torch lights.
- Grid raised for meat storage in drip tray

1.4. BASE ON CASTERS - OPTIONS

- Base with 4 swivel casters, 2 with brakes .
- Base cabinet or heating base cabinet with inner shelf and pull out work table.
- Protective roof with or without décorative band luminous.
- Enamelled decorative headband

1.2.2. CONCEPTION

- Black enamel + stainless steel for standard version.
- 8, 6, or 4 spits can be used in three different positions.
- Height 7 3/8 " between spits for models 1600.8PG, 1400.8PG, 1400.6PG, 1400.4PG 1160.8PG, 1160.6PG and 1160.4PG.
Height 10" between spits for models 1600.6PAG, 1400.6PAG, 1160.6PAG.
- 1 An individual motor for each spit, equipped for rotisseries ref.: 1600.6PAG and 1400.6PAG, 1160.6PAG, system and DC:
rotation "CONTINUE" traditional cooking whole chickens
rotation "ALTERNATIVE" for cooking poultry in open tell "Crapaudine"
spits stop for 20 seconds in a vertical position)
- Deflectors spits removable for cleaning.
- Burners type "Radiant" operating individually composed of ceramic plate.
- Gas safety by pilot and thermocouples.
- Parabolic Reflectors · removable.
- Gas supply valve with 2 heat settings.
- Protective Glass K.GLASS (against heat) with blocking the opening and closing.
- Internal lighting provided by halogen lamps.
- Drip tray with drainage top.
- Outside panels with air vents.
- Removable deflector on the upper part for flue gas discharge.
- Engines and terminal are located inside the right amount
- Switches are located on the front of the unit on the right side.
- The one or many halogen lamps are located in the cap.

1.3. ACCESSORIES – OPTIONS

- Flexible connection Tubogaz 36/123 – 20/27.
Quick Connect NNFD 36/124.
- Various spit (spit cuissanpics, spit poultry, etc ...).
- Dropout pins, torch lights.
- Grid raised for meat storage in drip tray

1.4. BASE ON CASTERS - OPTIONS

- Base with 4 swivel casters, 2 with brakes .
- Base cabinet or heating base cabinet with inner shelf and pull out work table.
- Protective roof with or without décorative band luminous.
- Enamelled decorative headband

2. COMMISSIONING - USE

2.1. RECOMMENDATIONS FOR USE

- The unit must be installed under a ventilation hood
- Do not install this unit under unprotected combustible surfaces.
- The unit should not be installed close to the steam, grease (fryer, ...), projections water, high temperatures or other adverse condition.
- The pan should be used by qualified personnel.
- **CAUTION:** The pressure regulator (Maxitrol) supplied with this unit must be set depending on the gas used. The gas supply must be turned off at the supply cylinder LP gas (propane) when the unit is not used.
- Put water in the tray juice to about 1 " . **There must always have water in the tray.**
- In the case of using a pan juices through, it is also imperative to put water in the pan juices to about 5/8 " **There must always have water in the tray .**
- To avoid greasy and projections for the proper functioning of the device, the doors must necessarily be closed.
- Turn your burners "radiant" 15 minutes before cooking so that the ceramic blush much.
- It is recommended to bring gloves, an apron and a cap for the use of rotisserie.
- Plug in your chicken and place the spits inside the rotisserie:
First introduce the cylindrical end of the spit in the support bearings located on the right inside panel of the device, then insert the hexagonal end into the tip engine located on the left side of the rotisserie and then ask the cylindrical end of the spit, abutting with the shoulder on the landing right.
- The maximum load of a spit must not exceed is:
17,5 lbs for a rotisserie 1160.8PG, 1160.6PAG, 1160.6PG and 1160.4PG.
26,5 lbs for a rotisserie 1400.8PG, 1400.6PAG, 1400.6PG and 1400.6PG,
31 lbs for a rotisserie 1600.8PG and 1600.6PAG

2.1.1. FUNCTIONS OF THE CONTROLS

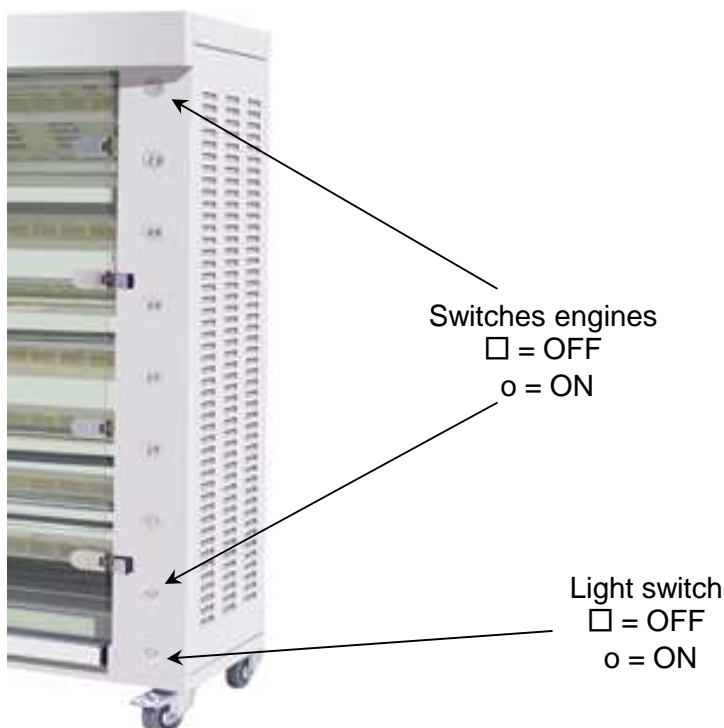


PLATE BOTTOM OF THE DISH

LE FOND DU PLAT RAMASSE-JUS DOIT OBLIGATOIREMENT ETRE REMPLI PAR 2 CM D'EAU.
AFIN D'EVITER TOUTE INFLAMMATION DES GRAISSES VEUILLEZ VIDANGER LE PLAT REGULIEREMENT.

THE DRIP TRAY SHOULD ALWAYS BE FILLED WITH 1 INCH OF WATER.

TO AVOID ALL INFLAMMATION OF FATS PLEASE DRAINING THE FLAT REGULARLY

INSTRUCTION PLATE

2.1.2. INSTRUCTIONS FOR USE

1. Check that the rotisserie is connected to the electrical supply.
2. Check gas connection and gas is turned on.
3. Check that power indicator is on, white indicator light..
4. Turn the general ON/OFF to position "o" (see preceeding page).
5. Turn the lighting on by turning the switch to "o" (see preceeding page).
6. Light the burners type "radiants" (see 2.1.3. below).
7. To start the spits turning put corresponding switch to "o"
(see preceeding page)
8. To stop the turning of the spit turn the corresponding switch to "□".
9. Turn of the lighting by turning the switch to "□".
10. To turn of the rotisserie turn the switch to "□".
11. Turn of the gas supply.

PLAQUE D'INSTRUCTION

- Avant d'allumer les veilleuses placées au-dessus de chaque brûleur.
 - Appuyez sur le bouton correspondant et tournez à gauche dans la première position.
 - Continuez à appuyer et allumer la veilleuse avec une flamme. Maintenez la pression jusqu'à ce que la flamme de la veilleuse reste (2 à 120 secondes). Ensuite, relâchez la pression.
 - Pour allumer le brûleur, tournez le bouton vers la gauche pour que la veilleuse enflamme automatiquement le brûleur.
 - Pour éteindre le brûleur, tournez le bouton vers la droite jusqu'à ce que vous atteigniez la première position.
 - Pour éteindre la veilleuse, appuyez et tournez le bouton vers la droite jusqu'à la position initiale "OFF"
- Un arrêt complet de 5 minutes sera nécessaire avant de rallumer l'appareil*

INSTRUCTION PLATE

- Before lighting the burners, it is necessary to light the pilot burners placed above each burner.
 - Press the corresponding button and turn to the left to the first position.
 - Keep pressing and ignite the pilot burner with a flame. Maintain pressing until the pilot flame stays (2 to 120 seconds). Then release the pressure.
 - To light the burner, turn the button to the left so that the pilot burner ignites automatically the main burner.
 - To shut off the burner, turn the button to the right until you reach the first position.
 - To shut off the pilot burner, press and turn the button to the right to the initial position "OFF"
- A 5 - minute complete shutoff will be kept before the appliance is relighted*

2.1.3. IGNITION OF THE BURNERS







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

FIGURE 1

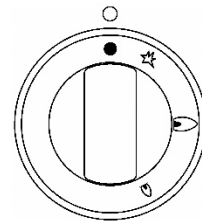


FIGURE 2

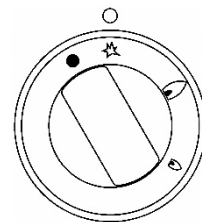


FIGURE 3

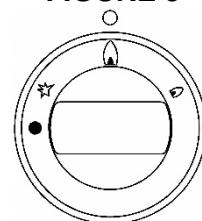
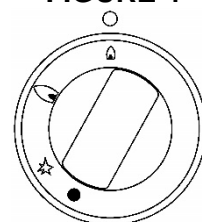


FIGURE 4



2.2. RECOMMENDATIONS

2.2.1. WHAT YOU SHOULD DO

- Always put water in the pan juices to about 5/8 " .
- Use gloves resistant to heat for to load and unload spit of chicken of the rotisserie.
- Clean the burners regularly .
- The flow of combustion and ventilation air must be easy and unobstructed .
- Clean the glass doors, deflectors and interior panels every day with a mild detergent.
- Glass doors with protection against heat are expensive, do not forget to ensure them (they are not guaranteed).
- Unplug the rotisserie before any intervention

2.2.2. WHAT NOT TO DO

- Never overwhelmed grease drip tray . Emptied regularly. The grease could ignite
- Never use a tray drip with a burner lit below. The temperature is too high and the fat could catch fire. Place it below the first burner lit at a safe distance.
- Do not touch lamp "HALOGEN" with your fingers.
- Do not handle the adjustment screws of the reduced flow and slowed down (see instructions paragraphes correspondants installers) these adjustments have been made and sealed once and for all in the factory)
- Never leave combustible material within 27 5/8 " from the front panel.
- Do not cover the hearth plate (on the top of the rotisserie) and vents.

2.3. COUNCIL COOKING

- The cooking time varies depending on the size of your chicken in between 45 to 60 minutes.
- You can, after baking, let turn your pin chicken, provided to turn off the burners.
- You can adjust the distance of your chicken spit relative to the burners with dropouts, this, same glass doors closed.

3. CLEANING - MAINTENANCE

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

Caution: Do not use a jet or a bucket of water to clean the rotisserie

3.1. DAILY

It is very important that your rotisserie is cleaned after each use. Soak spindles, spindle peaks and tray drip for easier cleaning. External glazed panels should be cleaned with a non-abrasive detergent (see MEGACLEAN)

3.2. EVERY MONTH

Clean burners

3.3. EVERY 4 MONTHS

Using a brush apply the MEGACLEAN on the spindle drive side engine right in your rotisserie The run for 15 to 20 minutes and rinse lightly with clear water and wipe dry.

3.4. EVERY 6 MONTHS

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

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

3.5. PIECES NEED TO BE REPLACED POSSIBLE

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

Lubrification plate

LUBRIFICATION

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

LUBRICATION

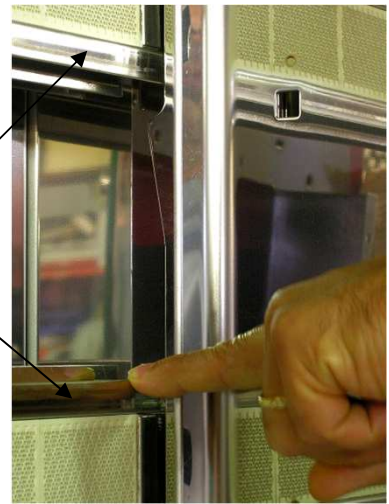
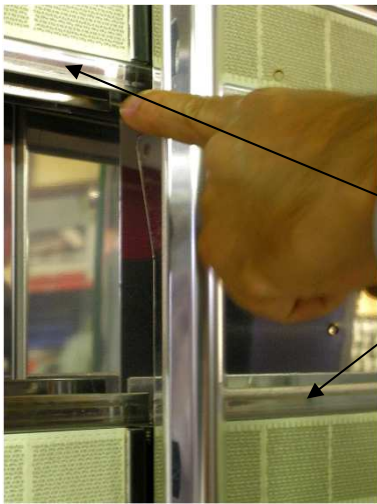
- Motor and fan bearings are permanently lubricated
- It is only necessary to keep clean all components of the electrical compartment



Rotisserie with all the parables



Rotisserie parable without

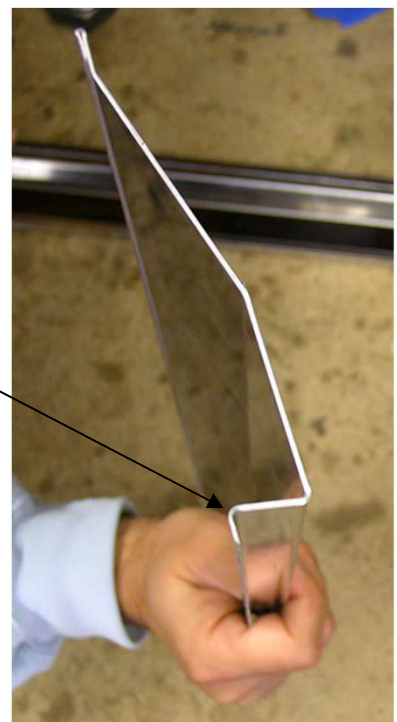
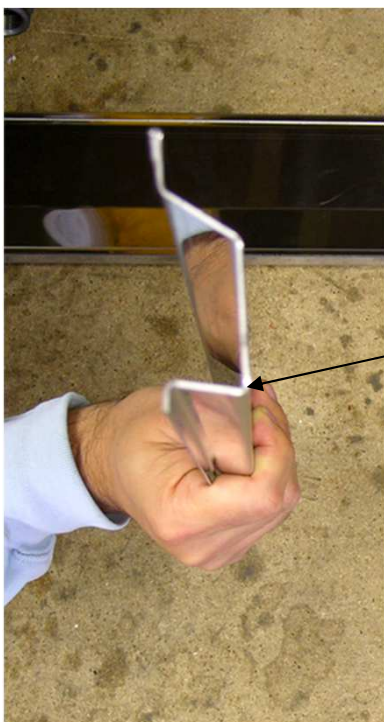


Folded sheets burners

Little parable top



Other parables



90 ° angles parables

Profile little parable top

Profile of other parables

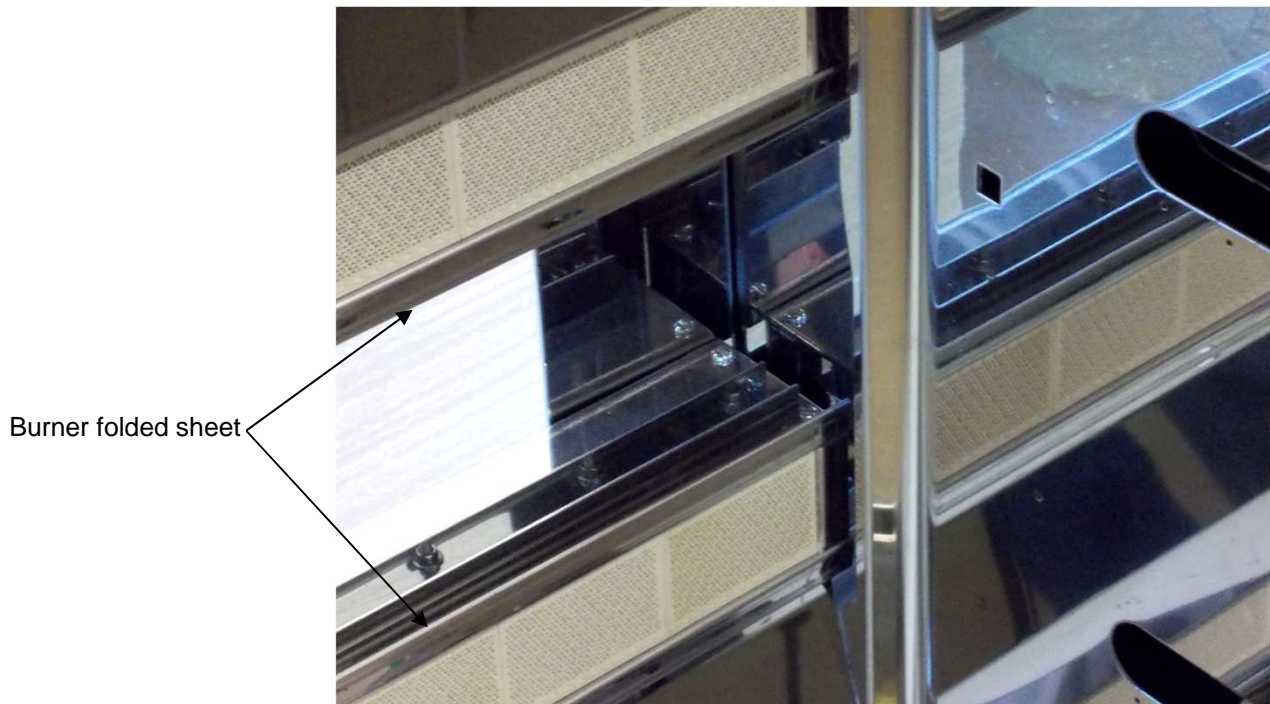
- _ Open the glass doors.
- _ Remove, if necessary, the pan juices and the corresponding intermediate retractable supports
- _ Remove the dishes starting from the bottom, without forgetting the little parable top



- _ Lift the parable, the upper level of radiant burner.
- _ Rotate the parable forward and remove it.



- _ To reassemble, start with the little parable of the top, then the other to the bottom.
- _ Take parables positioning the angle at 90 ° thereof downwardly.



- _ Positioning the top of the parable below the burner behind the folded sheet therein.
- _ Push the parable up and rotate it until the return of the right angle comes into position behind the sheet on top of the burner.
- _ Allow the parable about the upper part of the burner..
- _ Replace if necessary retractable supports and the intermediaire tray juice.
- _ Close the glass doors..

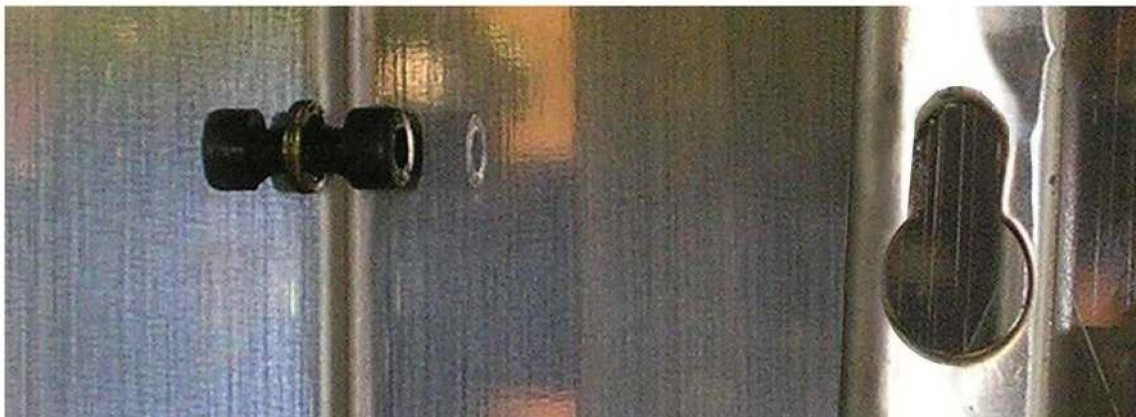
Rotisol

DISASSEMBLY REASSEMBLY OF DOUBLE-INNER WALLS

- Open the 4 glass doors
- Remove, if necessary, the intermediate tray jus and supports retractable correspondent.



- On the one hand raise the double-wall superior way to match the large diameter of the buttonholes with the screw heads located in the recess of the interior panels and then remove it.





- Proceed in the same way for the double-bottom wall and those located on the other side.
- The double-walled upper right side bears the letters "UP.R." The double-walled lower right side bears the letters "DO.R". The two double-fold lower walls are less than 45 ° at the bottom.
- To reassemble, align the large diameter of the buttonhole with the heads of screws on the inner panel in the recess, then drop off the double-wall so that the screw heads are blocked by the small size of buttonholes.
- Replace if necessary retractable brackets and the tray jus intermédiaire.
- Close the 4 glass doors.
- Replace the power supply.



- Put the two hinges that match the glass to replace in position "open glass".



- Unscrew the two countersunk screws from the front of each hinge with one allen wrench or BTR 4mm hex.
- Remove the front hinges, as well as the remnants of glass with protective gloves, and two joints, front and rear used.
- Put a new gasket on the back of each hinge.
- Mount the new glass, being careful that the sticker on it is positioned towards the inside of the rotisserie.



- Put another new gasket at each hinge.
- Replace the front hinges and tighten screws with countersunk heads.
- Peel off the label of the glass.
- Retrieve the handle with screw joints and then back on the new glass.

4. CHECKING OF THE GOODS

The product travels at the risk of the buyer. He should check the good condition.

On receiving the goods, one should proceed as follows:

Check in the presence of the driver deliveryman, and quantity of the goods. If there are any abnormalities call your insurance company to make a claim or make a claim directly with the transport company.

5. WARRANTY

Rotisol guarantee for a period of 12 months from the invoice date to the specification by Rotisol manufacturing.

In case of manufacturing defect, the procedure for exchange or repair of products recognized as defective.

The exchange of parts under warranty requires the buyer to provide a copy of the original invoice of the goods.

The cost and risks of transportation, the cost of dismantling, reassembling, spare parts and repair costs on site (staff, accommodation and equipment) are the responsibility of the buyer.

The warranty does not cover defects that come from the non-compliance of the installation, the product (improper installation, connection error, overvoltage, lightning, ect...), and incorrectly used modification or intervention by the purchaser or a third party.

Are excluded from the benefit of the guarantee the following items: mirrors, glass, quartz halogen lamps, granite, light bulbs, gaskets. We advise our clients to take out insurance « broken windows ».

To obtain warranty, all defective parts must be returned to 8 days. The parts under warranty are sent out at costs to the customer and are reimbursed upon receipt of defective parts, after inspection in our workshops.

Products replaced under warranty are guaranteed themselves for the remaining term to run under the original warranty.

Past 12 month warranty, all new parts replaced or shipped, pay the postage

or labor force and displacement and will be guaranteed three months from the date of invoice.

In case of dispute the customer will be required to provide the original invoice, the absence of this document will void the warranty.

Any technical assistance from Rotisol will be bill to the customer.

COOKING TIME

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