



# **GAS ROTISSERIE**

## **GRANDES FLAMMES OLYMPIA RANGE**

### **MasterFlame MF**

**Ref.: 1375.6x    975.6x**  
**1375.4x    975.4x**  
**975.2x**

# **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.

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

**Control Number:** 3145083

**Authorized by:**   
 \_\_\_\_\_  
 for L. Matthew Snyder, Certification Manager



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<b>Standard(s):</b>	Gas Food Service Equipment [ANSI Z83.11:2016 Ed.4] Gas Food Service Equipment [CSA 1.8:2016 Ed.4]
<b>Product:</b>	Gas-fired Barbecue Machine
<b>Brand Name:</b>	ROTISOL
<b>Models:</b>	975, 1375, 1675, may be followed by 2; may be followed by 4; may be followed by 5; may be followed by 6; may be followed by 8; may be followed by 12.

## 1. TECHNICAL SPECIFICATIONS OF THE DEVICE

### 1.1. GENERAL

Rotisserie range " Grandes Flammes Olympia " gas powered with electrical power of 230V + earth.

Reference	Lenght (inch)	depth (inch)	Height (inch)	weight (Lb)	Gas power (btu/h)	Electrical power (kw)
1375.6x	53 3/4	28	78 3/8	915	123000	0,74
975.6x	38	28	78 3/8	717	82000	0,59
1375.4x	53 3/4	27 5/8	52 3/4	552	82000	0,62
975.4x	38	27 5/8	52 3/4	441	55000	0,47
975.2x	38	27 5/8	37 7/8	309	27000	0,35

The unit is for professional use and must be used by a professional person.

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

Upgrading of the local load of the user.

While cooking appliance generates heat and particles of fat.

It is advisable to provide for their installation in premises protected anti-fire and ventilated mechanically

accordance with safety regulations and health standards relating to trades mouths (please check with specialized companies and agreed on the benefits of work to be done according to safety standards: ventilation (extraction), plumbing (water, gas protection, fire, etc. ...), electricity, building (anti-slip tiles, firewall, etc. ...).

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

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

Interventions on electrical parts must be performed by qualified personnel in the compliance with regulations in force

The company is not liable for damages in case of:

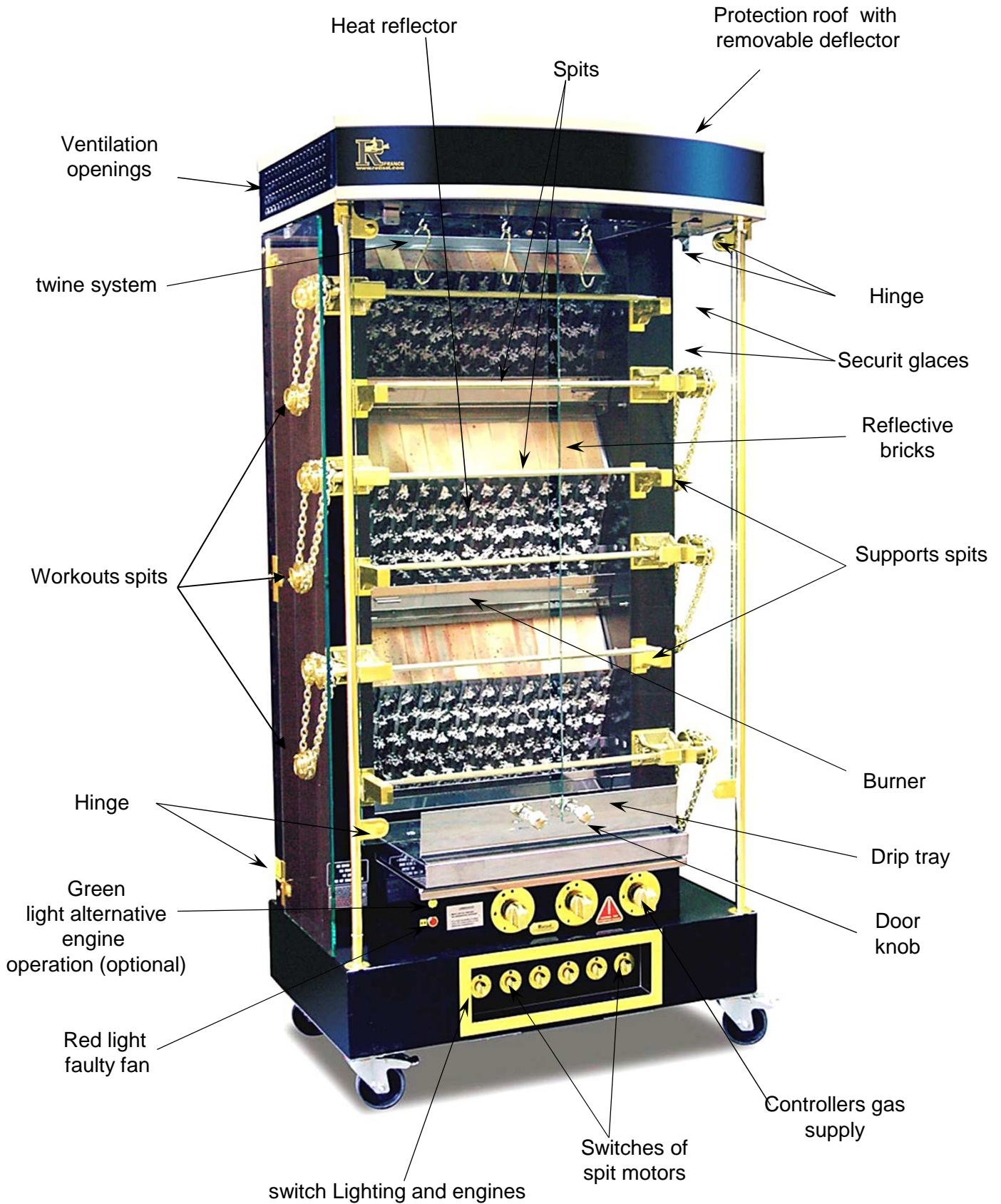
- incorrect use of the device
- non-compliance with regulations in force
- proper installation
- non-compliance with the details regarding the maintenance
- Any unauthorized changes
- installation of spare parts unoriginal
- installing and using the rotisserie different than those provided by the manufacturer

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

### 1.2. BRAND, MODEL, TYPE, REFERENCE

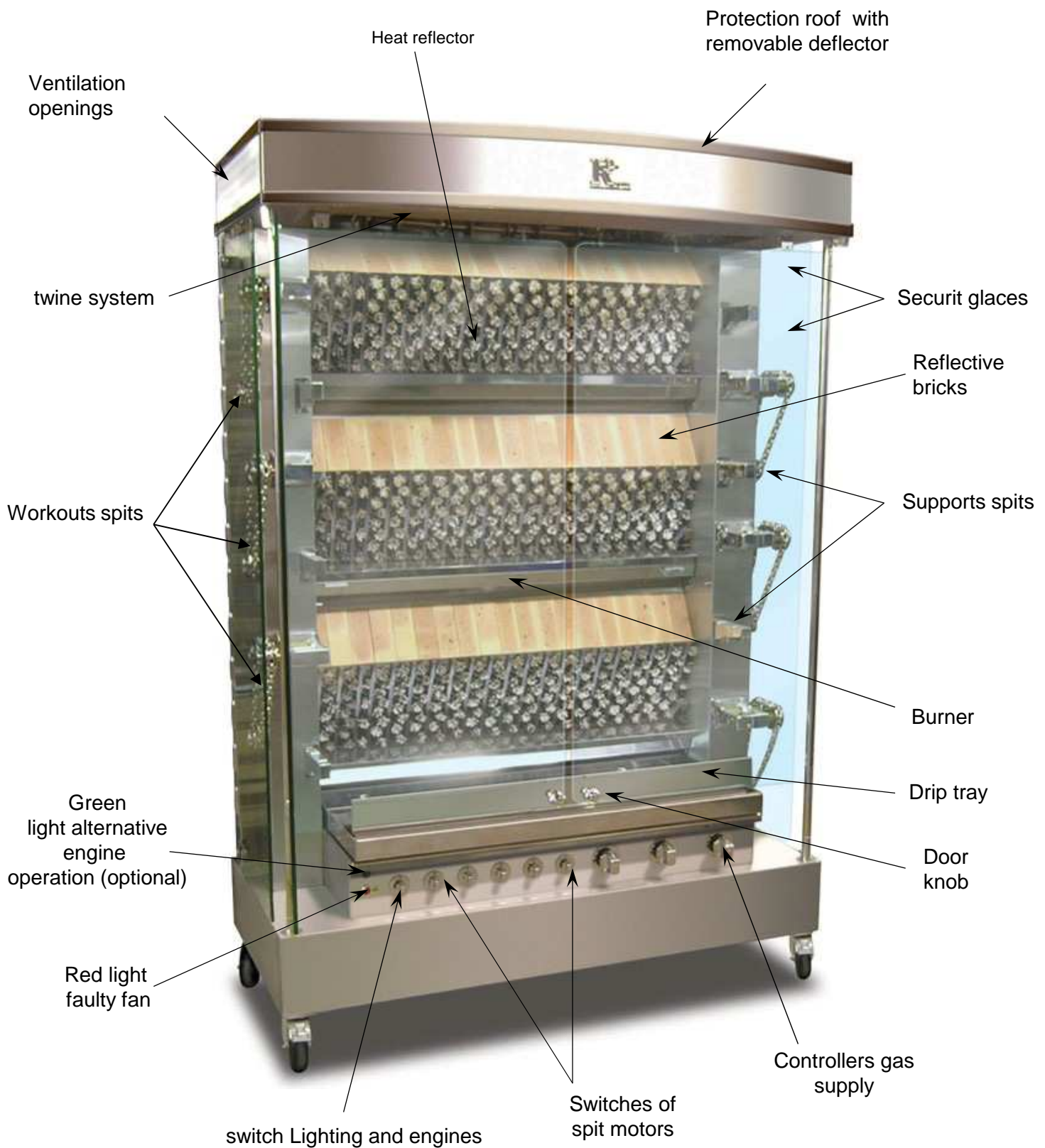
Rotisseries **ROTISOL**, model « **Grandes Flammes Olympia** », ( **MasterFlame MF** ), référence: **1375.6x, 975.6x, 1375.4x, 975.4x and 975.2x.**

### 1.3. ROTISSERIE GRANDES FLAMMES OLYMPIA 975.6x ( MasterFlame MF975.6 )



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### 1.4. ROTISSERIE GRANDES FLAMMES OLYMPIA 1375.6x ( MasterFlame MF1375.6 )



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## **1.5. DESIGN**

- Version Email luxury fittings + black brass or stainless steel.
- 6, 4, or 2 pins can be used in two different positions with drive chains and pulleys.
- 1 system built twine.
- 1 individual motor for each spindle and ventilated for the system string.
- 1 red light safety of cooling fans engine.
- Burners stainless steel protected by a removable stainless steel dish.
- Recovery of heat in cast iron (pin plates) and decorative bricks.
- Safety gas lights and thermocouples.
- Gas supply valve with 3 temperature.
- Gas and electrical switches Lever Solid Brass.
- Protective Glass Securit with stop and stop spits opening and locking the closures.
- Lighting by halogen lamps inside.
- Juice trays equipped with a drain plug.
- Roof protection with ventilation openings.
- Removable baffle vents at the top for exhaust outlet and fats.
- Frame with 4 swivel casters, 2 with brakes to 6-pin models.
- The fans and motors are located in the right and left uprights. In the roof is also a motor and two fans.
- Switches and LEDs are located on the control panel.
- Halogen lamps are located in the cap.

## **1.6. ACCESSORIES - OPTIONS**

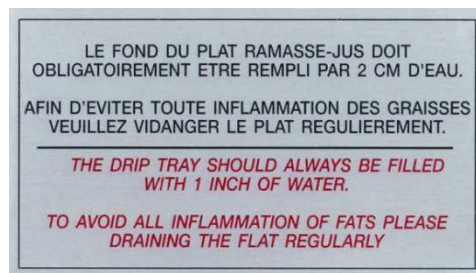
- Email specific color.
- Engine alternative for cooking rotating AC or DC with green.
- Bases or heated storage with doors or drawers for models 2 or 4 pin
- Flexible connection Tubogaz 36/123 - 20/27.  
Quick Connect NNFD 36/124.
- Pin number (pin cuissanpics, poultry wire, etc ...).
- Dropout pins, torch lighter.
- ETHICS raised for storage of meat in drip tray.

## 2. COMMISSIONING - USE

### RECOMMENDATIONS FOR USE

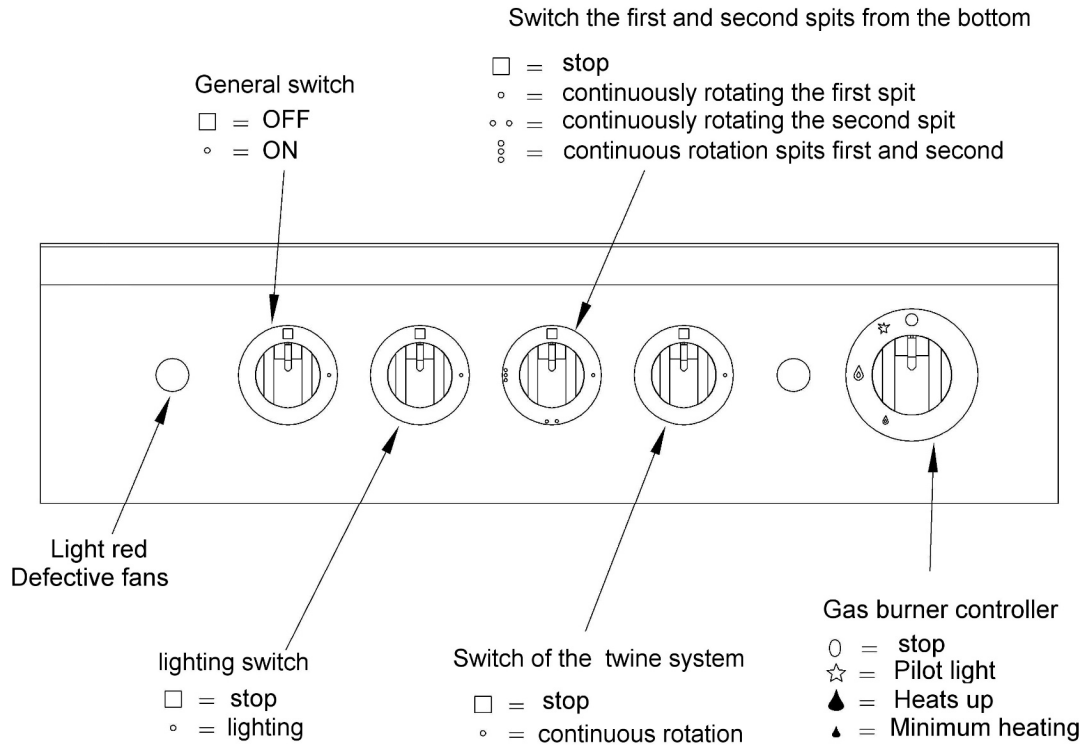
- The unit must be installed under a ventilation hood
- Do not install this unit under unprotected combustible surfaces.
- The unit should not be installed close to the steam, grease (fryer, ...), projections water, high temperatures or other adverse condition.
- The rotisserie should be used by qualified 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 grease tray about 1 inch. ***There must always have water in the tray.***
- In the case of using a drip tray intermediate, it is also imperative to water in it, about 5/8 inches. ***Similarly, there must always have water in the tray.***
- To avoid the fat and projections for the proper operation of the device, the doors must be closed.
- On your burners 15 minutes before cooking so that the pins very redden.
- It is recommended to bring gloves, an apron and a cap when using the rotisserie.
- The maximum load of a spit must not exceed is:
  - 13,3 Lb for a rotisserie 975.6x, 975.4x and 975.2x
  - 26,6 Lb for a rotisserie 1375.6x, 1375.4x
- Plug in your chicken and set the spits inside the rotisserie:  
first present the hex end of the spindle drive in the support side string, and then ask the cylindrical end of the spit opposite to the substrate.
- The red light means that the engines are not broken in this case to use your dealer
- The opening of a front door or side stops the rotation of the spits.
- The green LED indicates that the engines are stopped for about 20 seconds (factory preset time delay) in the case of the alternative engine option.

### PLATE BOTTOM OF THE DISH

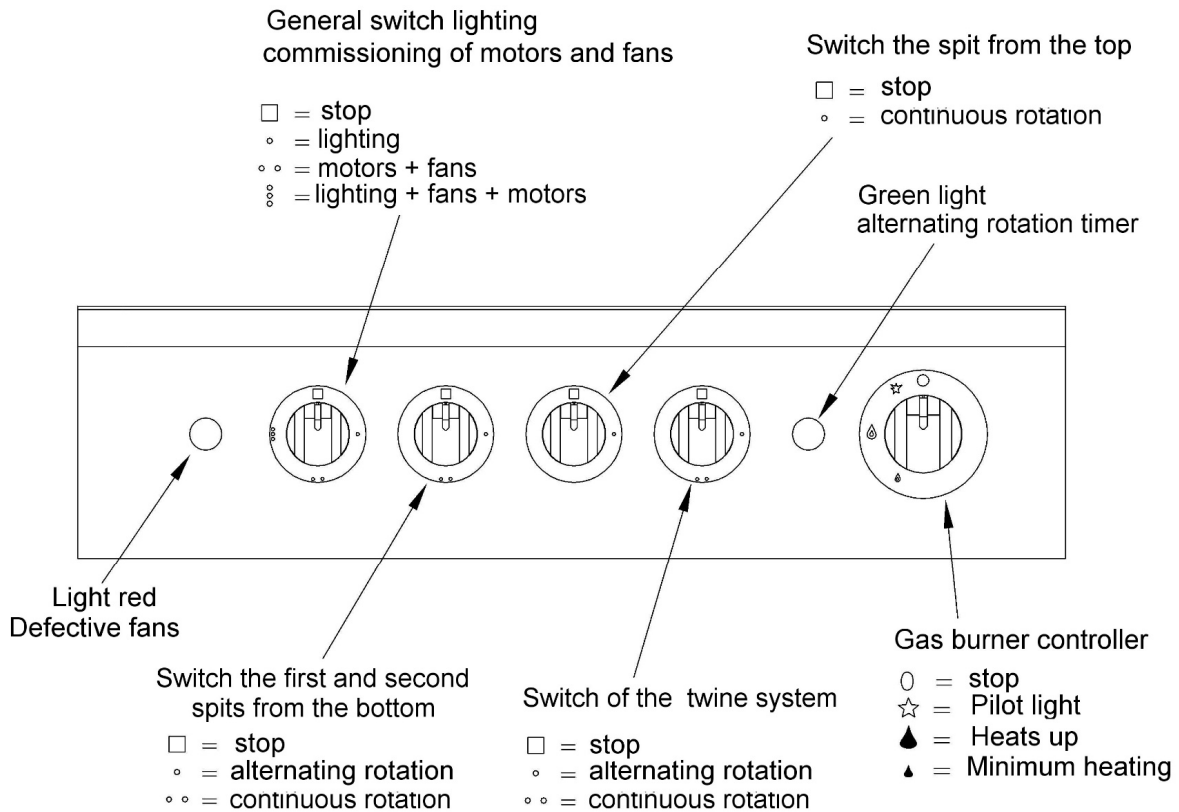


## 2.1. FUNCTION OF CONTROLS

### 2.1.1. MODEL 975.2x



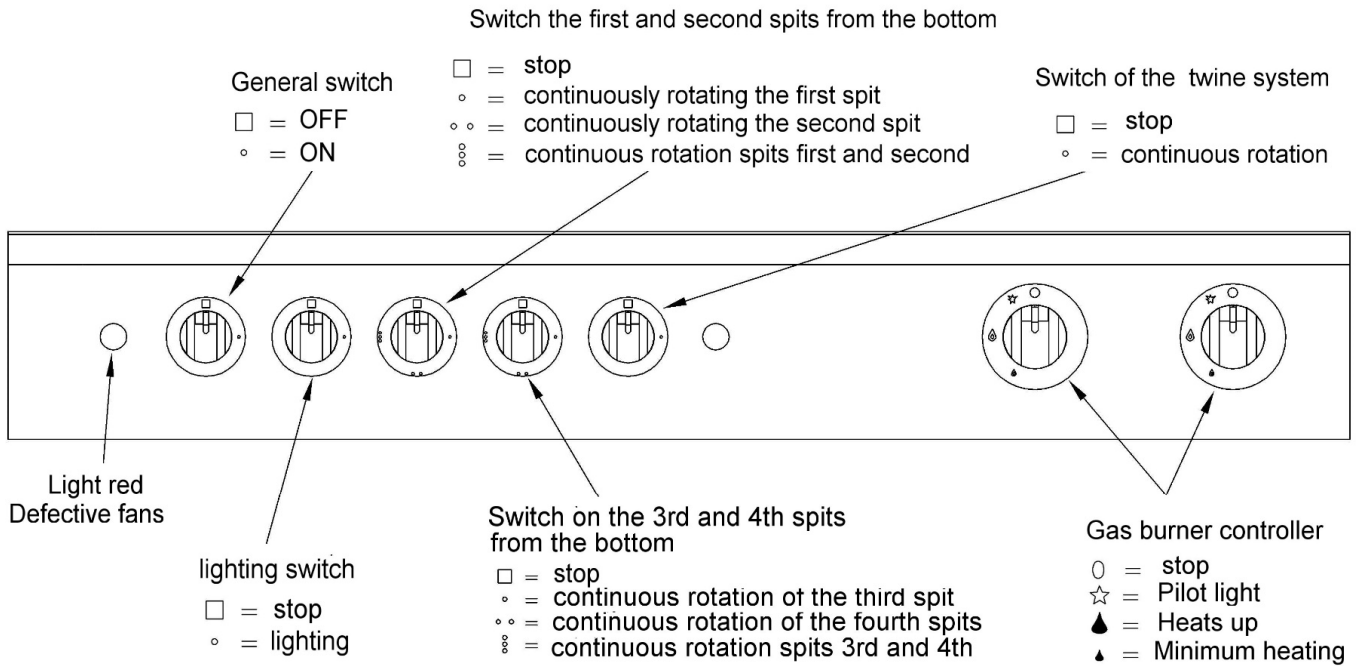
### 2.1.2. MODEL 975.2x WITH ALTERNATIVE ENGINE OPTIONS



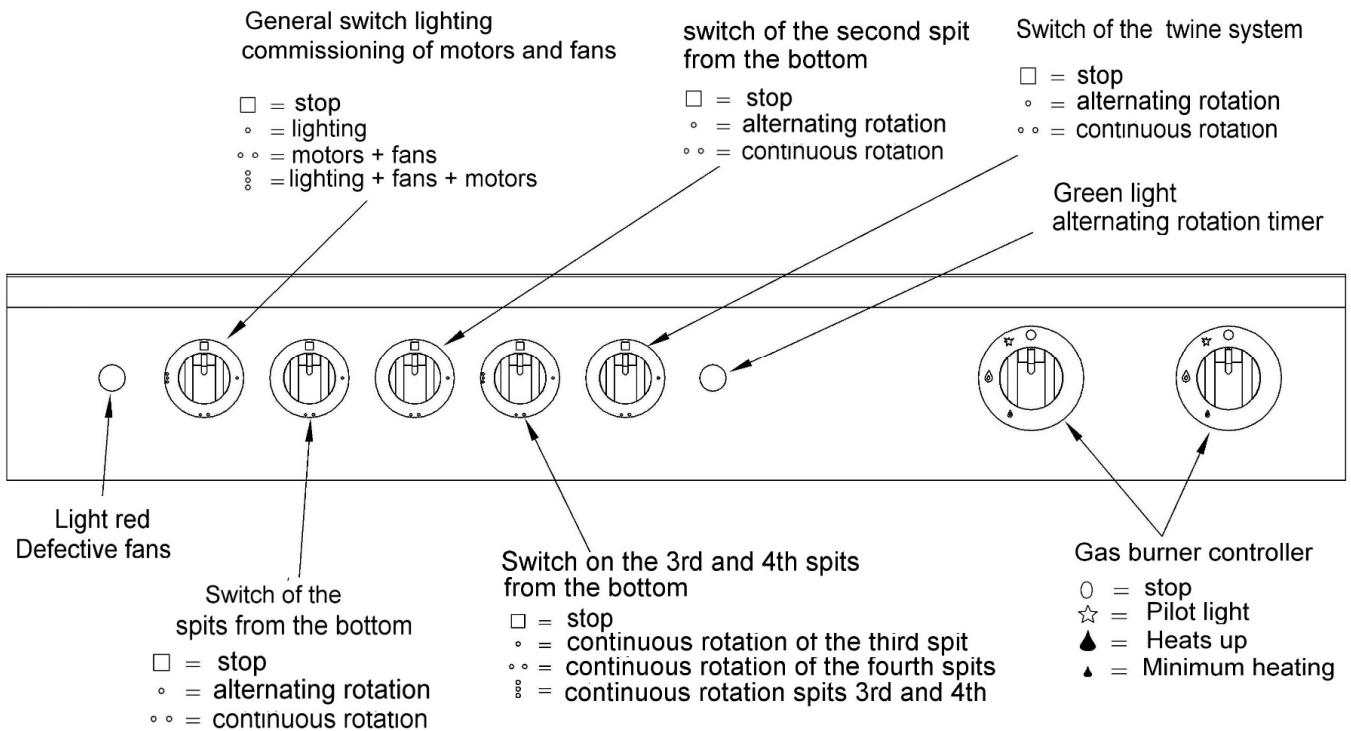
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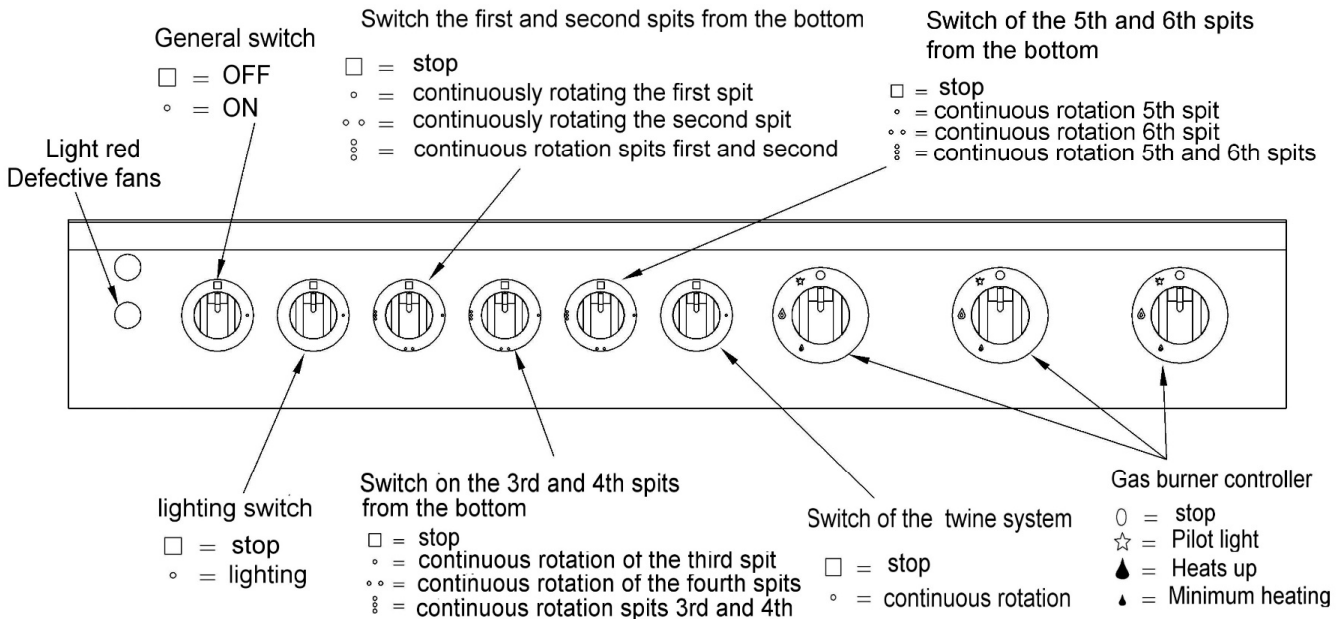
2.1.3. MODEL 975.4x AND 1375.4x



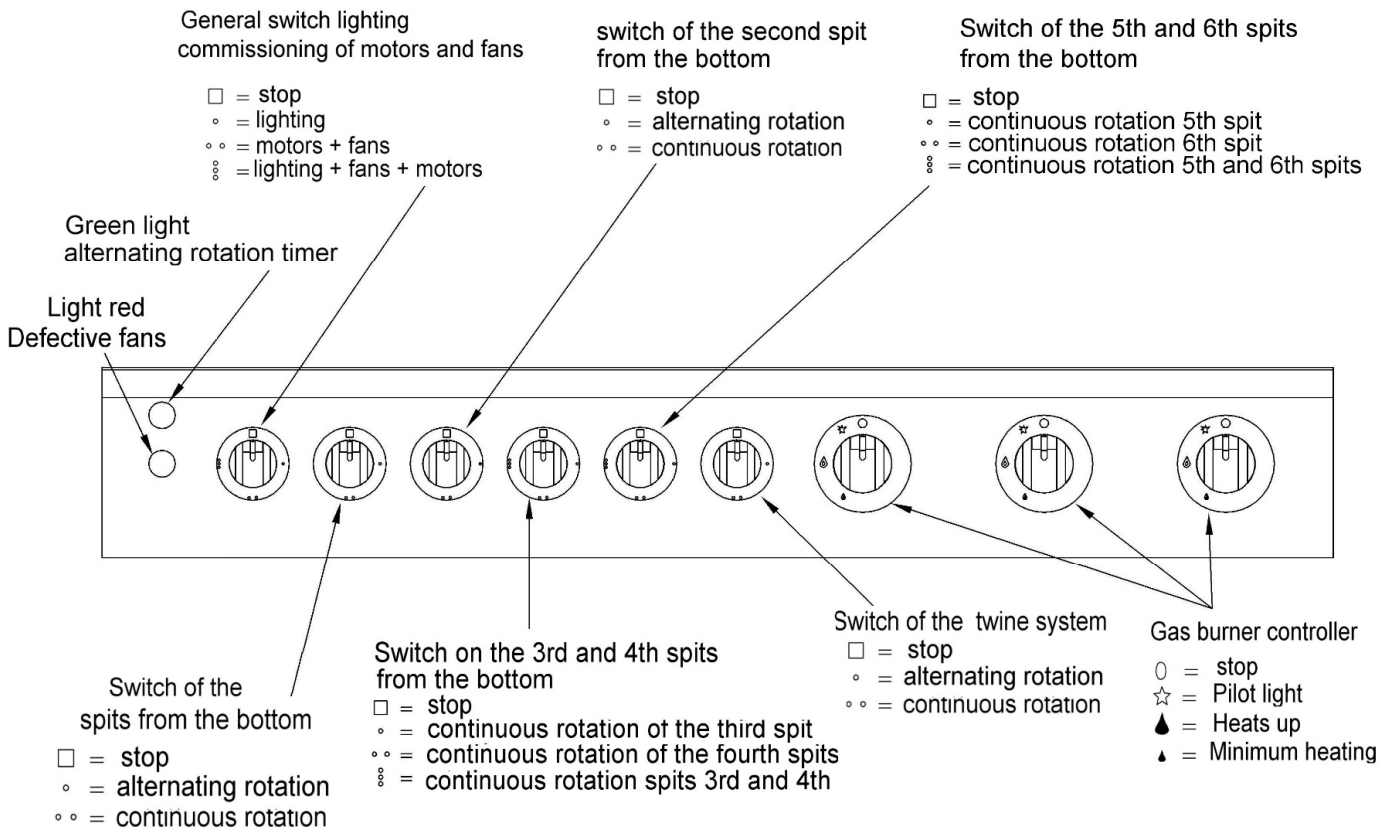
2.1.4. MODEL 975.4x AND 1375.4x WITH ALTERNATIVE ENGINE OPTIONS



2.1.5. MODEL 975.6x AND 1375.6x



2.1.6. MODEL 975.6x AND 1375.6x WITH ALTERNATIVE ENGINE OPTIONS



## 2.2. OPERATING INSTRUCTIONS

1. Check the connection of the power supply to the rotisserie to the mains socket
3. Check if the machine is turned on, white light on.
4. Turn the switch to position "1", "2" or "3" (see previous pages).
5. Turn the light switch to position "1" (see previous pages).
6. Turn the burners like "radiant" (see 2 3.. Below).
7. To rotate a spindle to the corresponding switch to position "1", "2" or "3" (see previous pages)
8. To stop the rotation of a spit to the corresponding switch in position "0".
9. Turn off the lights by putting the switch in position "0".
10. To stop the rotisserie, place the switch in position "0".
11. Close gas shut-off valve.

## 2.3. LIGHTING THE BURNERS

- Purge possibly by pressing the lever a few moments in pilot position « ☆ » (figure 2).
- Turn and press the lever pilot position « ☆ » and turn the pilot with a flame torch lighter use (Figure 2).  
Maintain pressure until the moment it will remain lit.
- For light the burner, turn the knob in position heater maximum « ♯ » (Figure 3).
- Eventually turn the handle in position minimum heating « ♯ » (Figure 4).
- To turn off the burner, put the lever in the pilot position « ☆ » (Figure 2).
- To turn off the burner, put the lever in the off position « O » (Figure 1).

## INSTRUCTION PLATE

### 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*

FIGURE 1

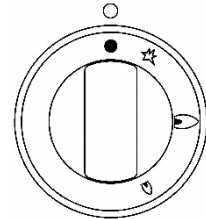


FIGURE 2

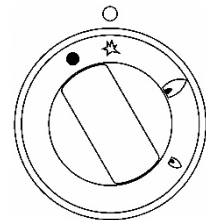


FIGURE 3

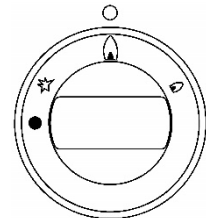
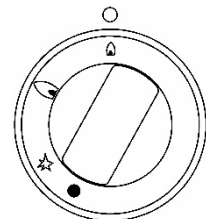


FIGURE 4



## **2.4. RECOMMENDATIONS**

### **2.4.1. WHAT TO DO**

- *Always put water in the drip tray about 5/8 inches.*
- *Use heat resistant gloves to skewer and withdrawable*
- *Clean the burners regularly.*
- *The flow of combustion and ventilation air must be easy and unobstructed.*
- *Clean glaces, baffles and interior panels each day with a detergent non-abrasive.*
- *Glaces protection are expensive, do not forget to ensure (they are not guaranteed).*
- *Unplug the rotisserie before any intervention*

### **2.4.2. 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 paragraph correspondants installers) these adjustments have been made and sealed once and for all in the factory)*
- *Never leave combustible material within 27 5/8 inches from the front panel.*
- *Do not cover the hearth plate (on the top of the rotisserie).*

## **2.5. COOKING TIPS**

The cooking time varies depending on the size of your chicken 45 to 60 minutes.

You can, after cooking, let it run your spits provided to turn off the burners.

You can adjust the distance of your spits with respect to the burners through the dropouts,

This same glaces 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 TOUT) and glaces (see MEGACLEAN VITRES).

### **3.2. EVERY MONTH**

Clean burners

### **3.3. EVERY 4 MONTHS**

Using a brush apply the MEGACLEAN BROCHES on the spindle drive side motor (side chain) in your rotisserie. The run for 15 to 20 minutes and rinse with clear water.

### **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.

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#### **4. CHECKING OF THE GOODS**

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

**On receiving the goods**, one should proceed as follows:

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

#### **5. GARANTEE**

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

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

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

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

The warranty does not cover defects that come from the non-compliance of the installation, the product (improper installation, connection error, overvoltage, 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 250 G cooked	30mn	428°
Mice lamb cooked	30mn	428°
knuckle's 1.3LB cooked	45mn	428°
Jarretton 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°