



GAS GRANDES FLAMMES ROTISSERIES

Ref.: 950/3 950/5 950/8 1350/3 1350/5 1350/8 1650/8

INSTALLATION MANUAL

1. TECHNICAL DETAILS

1.1. DIMENSIONS

Grande flamme rotisseries, gas and electric, operated under a specification of 220V~60Hz.

Unit	Reference	Width	Depth	Height	Weight
Rotisserie	1650.8	65"	22 ½"	69 ½"	770
Rotisserie	1350.8	53 1/8"	22 ½"	69 ½"	660
Rotisserie	1350.5	53 1/8"	22 ½"	45 ½"	430
Rotisserie	1350.3	53 1/8"	22 ½"	32 1/8"	225
Rotisserie	950.8	37 3/8"	22 ½"	69 ½"	434
Rotisserie	950.5	37 3/8"	22 ½"	45 ½"	308
Rotisserie	950.3	37 3/8"	22 ½"	32 1/8"	163
Rotisserie	950.2 EI	37 3/8"	22 ½"	29 3/8"	
Roof	1650/R	65"	19 ½"	6 ¼"	92
Roof	1350/R	53 1/8"	19 ½"	6 ¼"	77
Roof	950/R	37 3/8"	19 ½"	6 ¼"	60
Base cabinet	1350/BC	53 1/8"	22 ½"	30 ¾"	165
Base cabinet	950/BC	37 3/8"	22 ½"	30 ¾"	120
Heated base cabinet	1350/HBC	53 1/8"	22 ½"	30 ¾"	165
Heated base cabinet	950/HBC	37 3/8"	22 ½"	30 ¾"	120
Custom base cabinet	1650/CBC	65"	27 ½"	19 ¼"	203
Custom base cabinet	1350/CBC	53 1/8"	27 ½"	19 ¼"	180
Custom base cabinet	950/CBC	37 3/8"	27 ½"	19 ¼"	154
Short base cabinet	1650/SB	65"	27 ½"	9 ½"	
Short base cabinet	1350/SB	53 1/8"	27 ½"	9 ½"	
Short base cabinet	950/SB	37 3/8"	27 ½"	9 ½"	

The unit is for professional use and should only be used by qualified personal.

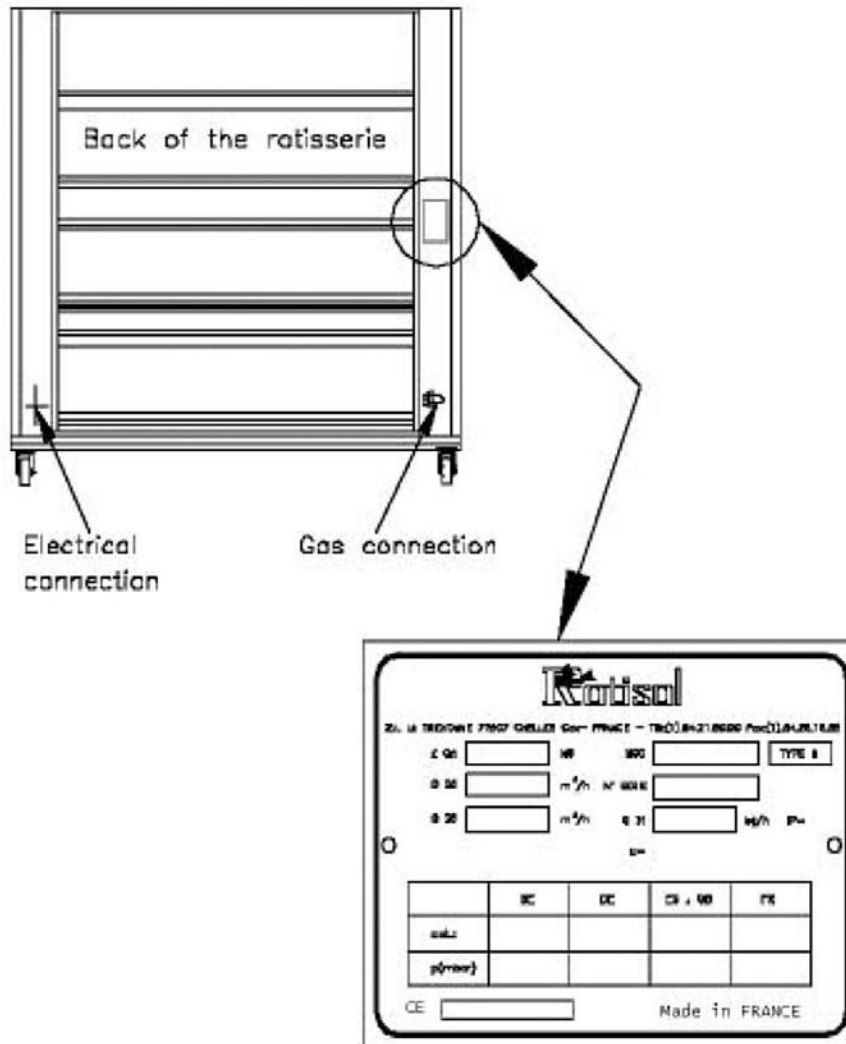
The appliance must be installed in accordance with local safety standards and regulations in force, in a well-ventilated area.

We recommend you to call a certified company for the installation of the unit.

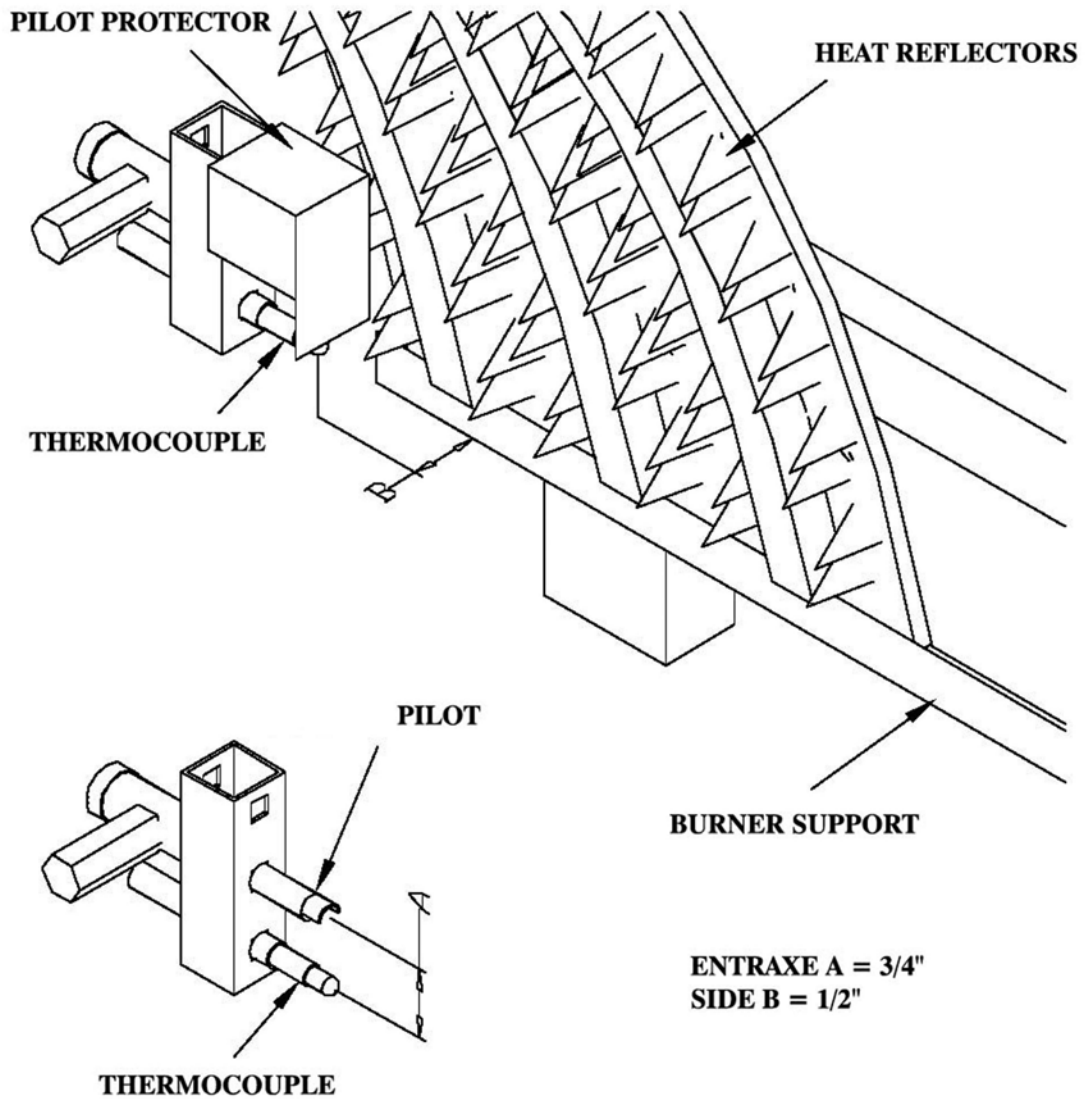
The technical plate is situated at the back of the unit above the electrical cable.

1.2. SITE OF THE MANUFACTURER'S PLATE

The manufacturer's plate is situated at the rear of the appliance in the middle right.



**1.3. POSITION OF THE PILOT LIGHT &
THERMOCOUPLE**



1.4. TECHNICAL DATA

See specification sheets.

2. INSTALLATION

The unit should be installed in accordance with norms and regulations in force, in a well-ventilated area.

2.1. POSITIONING

2.1.1. UNWRAPPING

Unpack the rotisserie, which is rapped in film and fixed to a palette.

2.1.2. POSITIONING OF THE UNIT

The unit should be placed at a minimum of ¾” from the walls. The minimum clearance from combustible construction is 6 inches from the side and 6” from the back.

2.2. GAS CONNECTION

- The gas supply is on the left side on the back of the machine. A female pipe of ¾ inch has to be connected just above the valve.
- Open the side panel on the left side of the machine to readjust the gas connections.
- For each burner, adjust the air flow in the flame by moving the air shutter on the air inlet collar. The gas flow is controlled by a valve provided with a security pilot burner and a thermocouple.

To check the result of your adjustment:

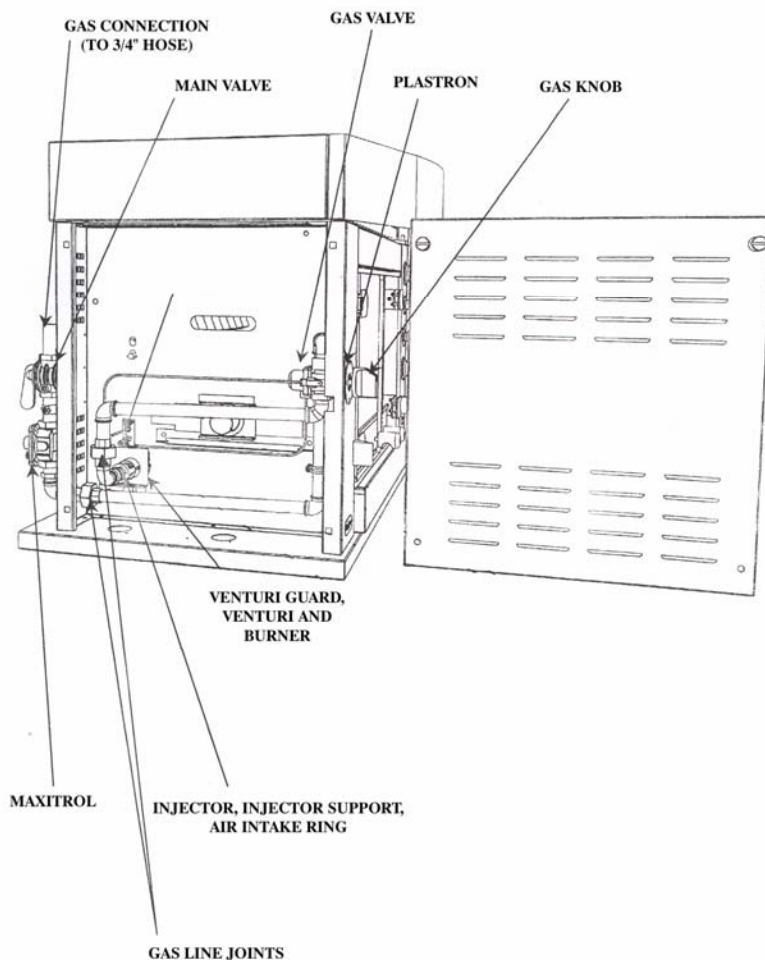
- Turn on the pilot. On the first utilization, press down the pilot knob long enough to evacuate the air from the pipe.

- Turn on the burners. The flame has to be vertical and attach to the burners. The height of the flame has to be about 1/3 of the height of the cast iron behind the burner. Be careful: a too small flame will give you a longer cooking time.

N.B.: To check the gas pressure of the appliance, connect a gas manometer to the pressure point located close to the gas connection of the appliance, while all the burners are on.

The gas pressure thus measured must be equal to the one indicated on the identification plate for the gas used.

GAS CIRCUIT DIAGRAM



2.3. ELECTRICAL CONNECTION

Make sure that the machine is CONNECTED properly:

- Electrical connection: 230V~50Hz
- Check that the main voltage corresponds properly to the electrical rating indicated on the identification plate fixed to the back of the unit.

Always connect the EARTH wire.

The appliance is supplied in SINGLE PHASE + EARTH

2.4. EXTRACTION – SMOKE TYPE : A

It is mandatory to have a system evacuating the burned gas out of a gas rotisserie. It is recommended to install your gas rotisserie under a hood for the evacuation of the burned gas. The hood must be proven to have draft.

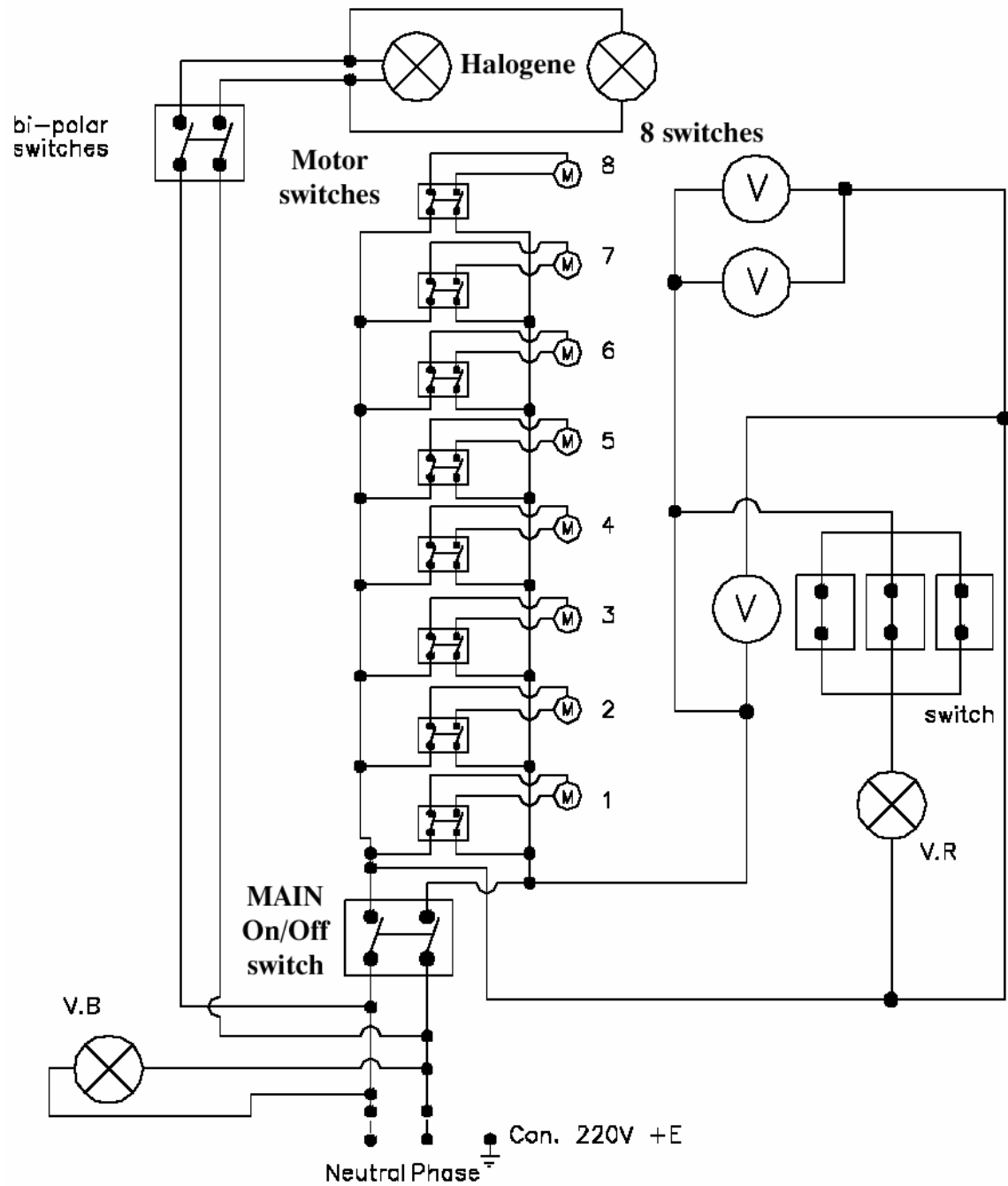
If you cannot install your rotisserie under a hood, you can evacuate the burned gas by doing the following. Connect the round mouth of the rotisserie's roof to your kitchen's hood using a galvanized pipe or connect this pipe to the outside through a hole in the wall of the ceiling of you kitchen. This is only feasible with the optional protective decorative roof.

In any case the installation must confirm with the local code.

NSF # D009558

UL # 84D7 according to ANSI Z83.11, CSA -1.8

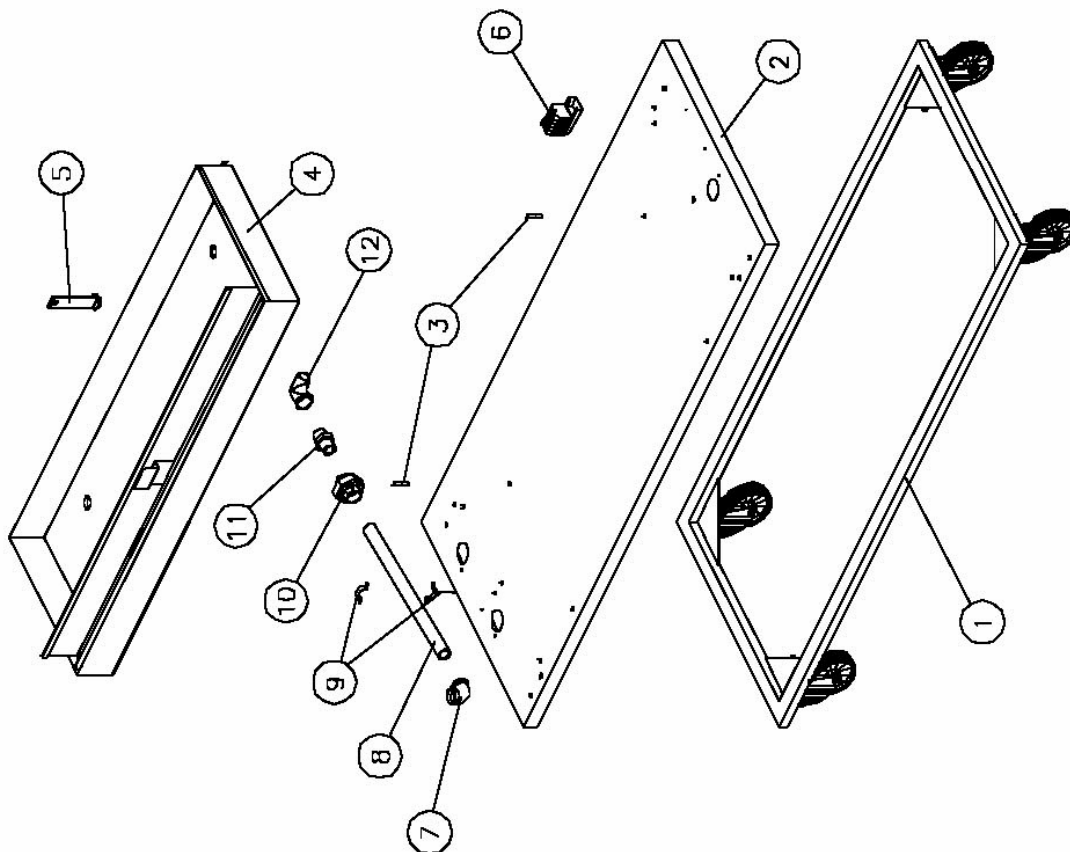
3. FEATURES/CONTROLS



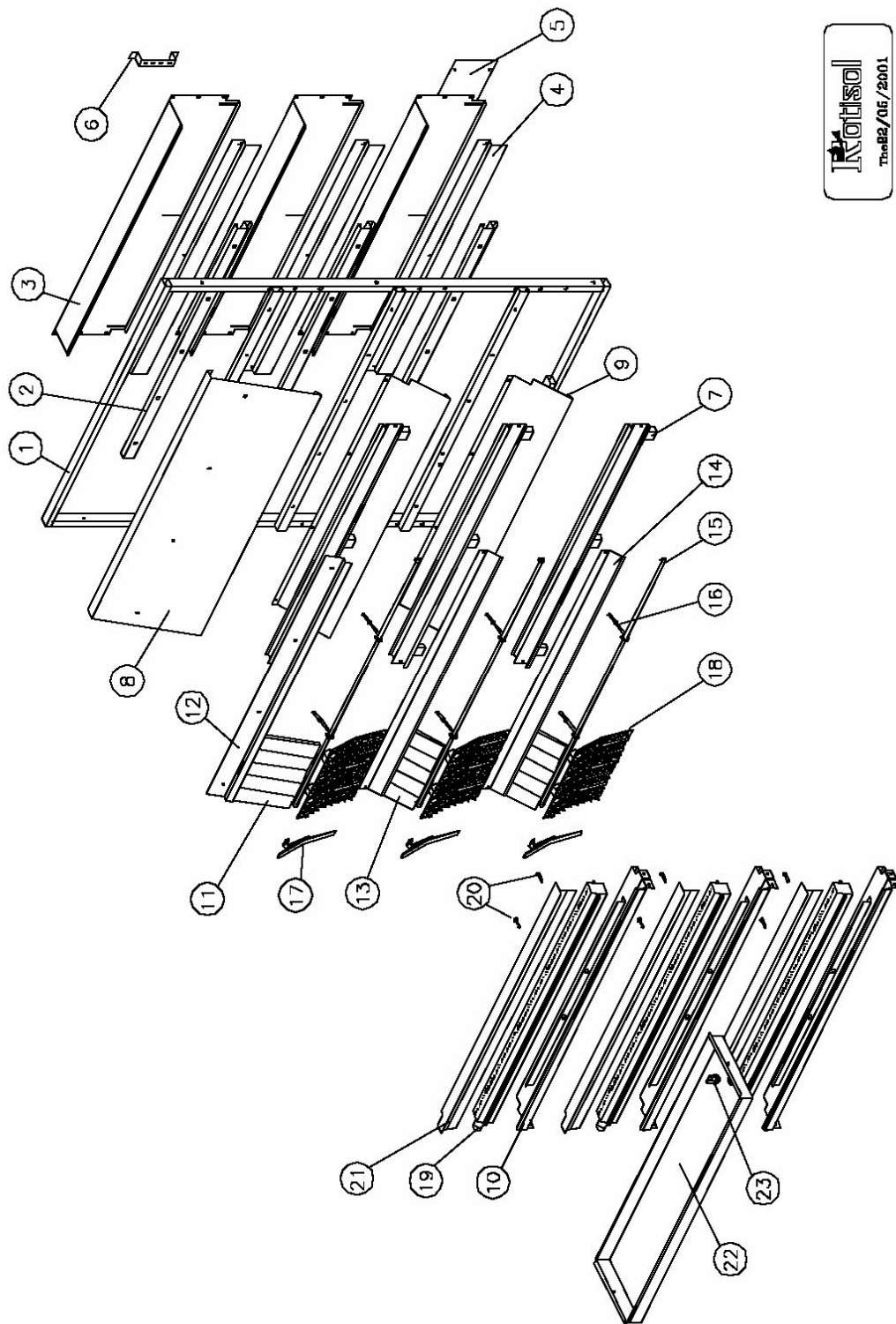
BREAKDOWN OF ROTISSERIE 1350/8 GAS – BOTTOM PART



N° E13508GPB

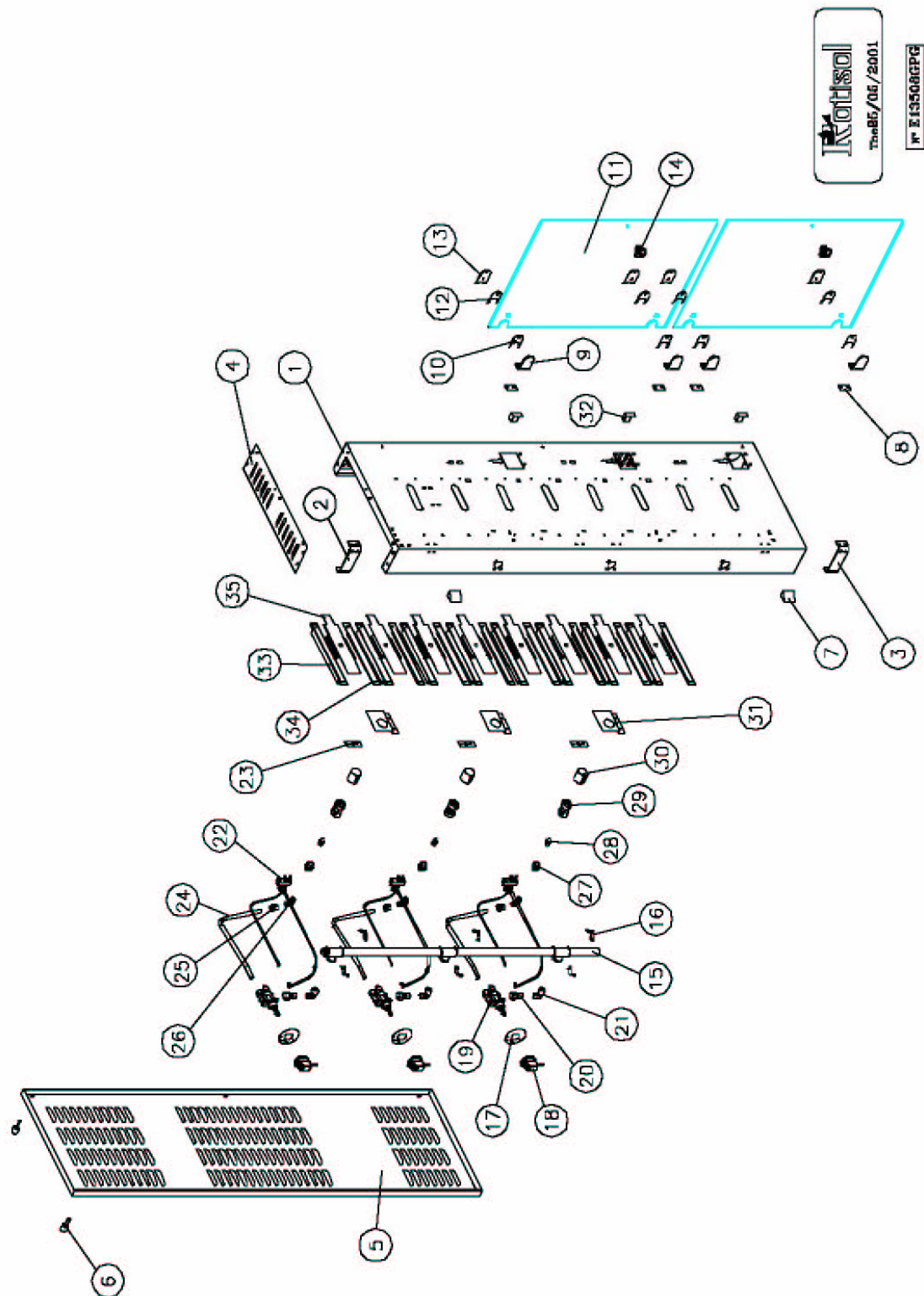


BREAKDOWN OF ROTISSERIE 1350/8 GAS – REAR PART

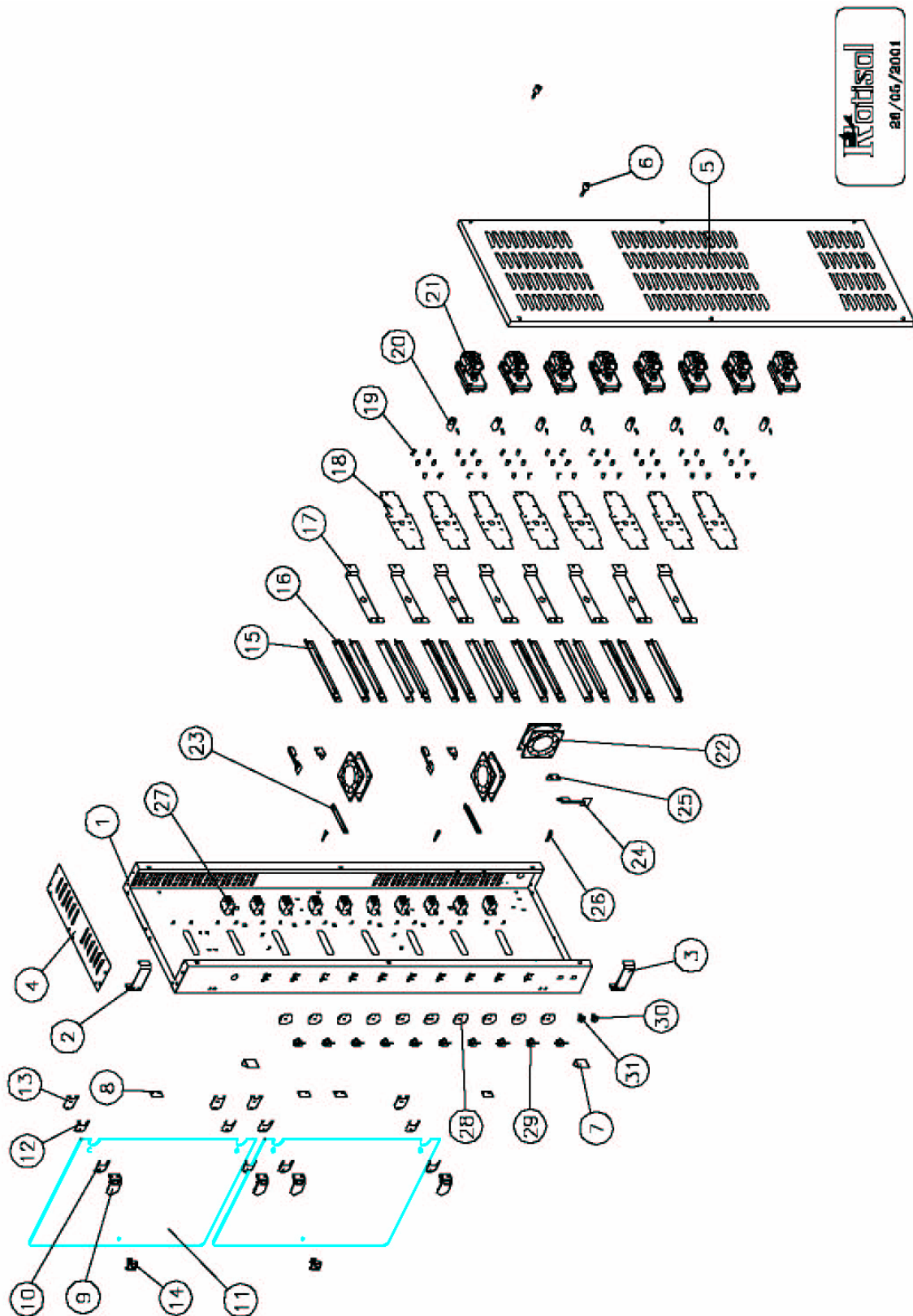


N° E13508CPA

BREAKDOWN OF ROTISSERIE 1350/8 GAS –LEFT PART



BREAKDOWN OF ROTISSERIE 1350/8 GAS – RIGHT PART

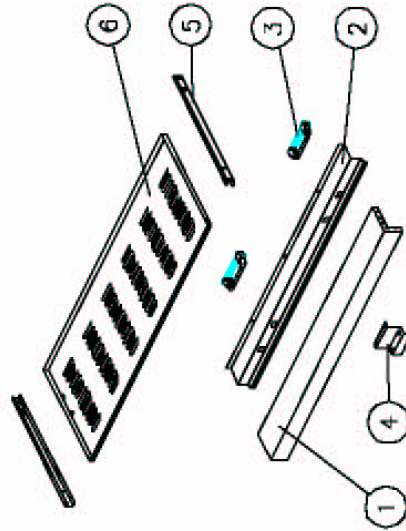


Rotisol
20/05/2001

N° E1350RGPD

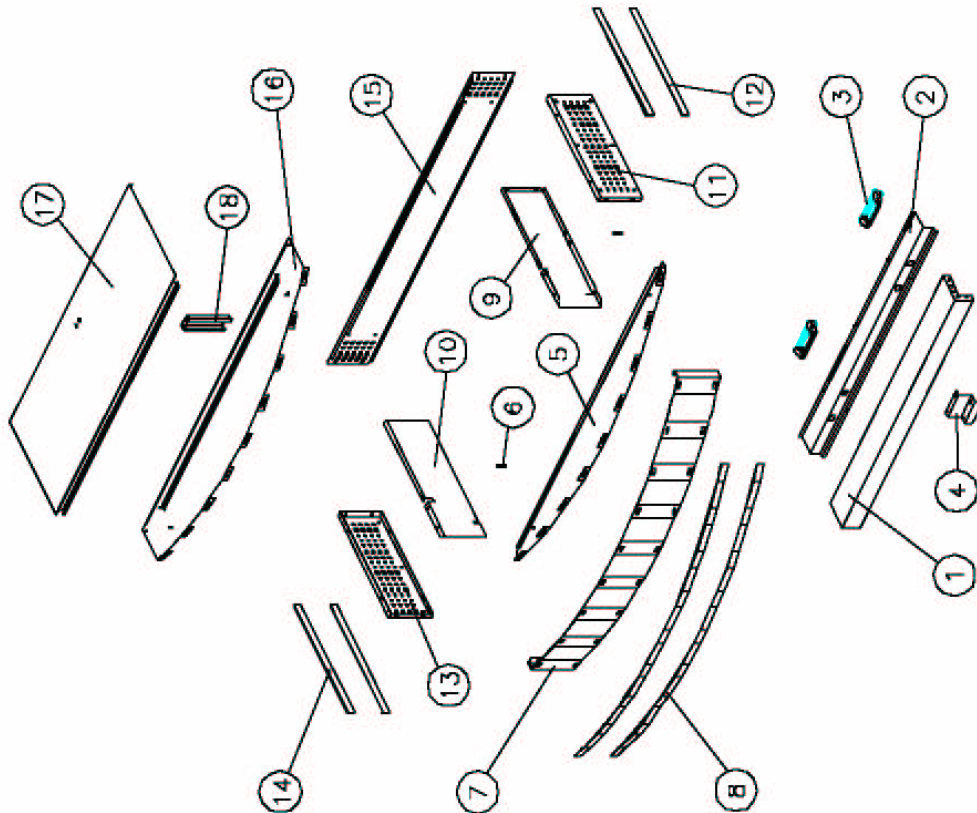
BREAKDOWN OF ROTISSERIE 1350/8 GAS – TOP PART

ROTISSERIE WITH REFLECTOR VENTILATION



REV 15/03/2001

ROTISSERIE WITH PROTECTIVE ROOF



BREAKDOWN OF ROTISSERIE 1350/8 GAS

Bottom Part	Back Part	Left side part	Right side part	Top part
1: Base on caster 2: Bottom Table 3: Pins for Drip pan 4: Drip pan 5: Drain plug 6: Terminal Block	1: Back frame 2: Bar for frame 3: Back cover 4: Small part for back cover 6: Electrical support 7: Cast iron support plate 8: Top brick support 9: Bottom & Middle brick support 10: Burner support 11: Top brick 12: Top brick holder 13: Brick Bottom/ Middle 14: Bottom/ Middle Brick Holder 15: Cast iron bar 16: Screw for cast iron bar 17: Cast Iron Wedge 18: Cast iron 19: Burner 20: Burner screw 21: Burner shield 22: Middle drip tray 23: Short drain plug	1: Inside left panel 2: Bracket hinge support 3: Bracket hinge support 4: Grease protector 5: Outside Panel 6: Top screw for outside panel 7: Door stopper 8: part of door hinge* 9: Door Hinge* 10: Hinge gasket 11: Glass door 12: Door gasket 13: Door hinge* 14: Door Knob 15: Main gas line 16: Bracket for gas line 17: Gas valve plastron 18: Gas Valve Knob 19: Gas Valve 22: Pilot 28 Injector 29 Air flow control 30: Ring for air flow control 31: Cover for venturi/burner 32: Pilot protector 33: Motor railing 35: Spit holder	1 Right side panel 2. Bracket hinge support 3. Bracket hinge support 4. Grease protector 5: Outside Panel 6: Top screw for outside panel 7: Door stopper 8: part of door hinge* 9 : Door Hinge* 10: Hinge gasket 11: Glass door 12: Door gasket 13: Door Hinge* 14: Door Knob 15: Top rail for motor 16: Bottom rail for motor 17: Motor guard(bracket)* 18: Motor plate* 19: Motor screws* 20: Motor shaft* 21: Motor* 22: Ventilator Fan 23: Fan Support 24: Microswitch 25 26 Bottom screw for outside panel 27: Motor switch 28: Motor switch plastron 29: Motor Switch Knob 30: General On/Off Light 31: Fan Indicator	Rotisserie with Luer Plate 1: Front panel for rotisserie 2: Light support 3: Lamp holder 4: Magnet support 5: Luer plate rails 6: Luer Plate Rotisserie with Roof 2: Light Support 3: Lamp holder 4: Magnet support 5: Bottom panel for roof 6: Pins for roof 7: Front roof panel 8: Front roof trim 9: Right inside Panel roof 10: Left inside panel 11: Right outside panel 12: Side panel trim 13: Left outside panel 14: Side panel trim 15: Back panel 16: Top panel for roof 17: Cover for roof

18

34