

INSTRUCTIONS



MODEL HGFR

GAS-FLAMED ROTISSERIE OVEN

MODEL

HGFR

ML-132055



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FORM 34763 (May 2002)

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

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: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

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Installation, Operation and Care of HGFR GAS-FLAMED ROTISSERIE OVEN

SAVE THESE INSTRUCTIONS

GENERAL

The model HGFR Series Gas-Flamed Rotisserie Oven features stainless steel interior and exterior for ease of cleaning. Infrared ceramic gas burners efficiently roast the product. The rotisserie rotates the product on spits as it revolves around the rotisserie oven. The product roasts evenly and self-bastes throughout the cooking process. The drip pan's water bath system in the bottom of the rotisserie oven adds moisture during roasting, catches the fat drippings (reducing the chance of fire) and facilitates easy cleanup. This rotisserie oven has been exclusively designed to grill meat products. A see-through window option is available.

GAS AND ELECTRICAL DATA

Type of Gas	BTU/hr	Manifold Pressure	Supply Pressure		V/Hz/Ph	Oven Amps	Minimum Circuit Ampacity Maximum Protective Device AMPS
			Min.	Max.			
Natural	116,000	5.5" W.C. (1.37 kPa)	7" W.C. (1.74 kPa)	14" W.C. (3.49 kPa)	120/60/1	3	15

INSTALLATION

Prior to installation, verify that the electrical service and gas supply (natural) agree with the specifications on the machine data plate located on the right side of the rotisserie oven.

LOCATION

WARNING: THE ROTISSERIE OVEN SHOULD NOT BE ACCESSIBLE TO THE CUSTOMER; HOT GLASS AND PARTS CAN CAUSE BURNS.

The equipment area must be kept free and clear of combustibles. Maintain clearances from combustible and noncombustible construction of 3" (7.6 cm) at the sides and rear. If rotisserie oven is equipped with the optional glass back, clearance from combustible and noncombustible construction must be 3" (7.6 cm) at side and 15" (38.1 cm) from the rear of the rotisserie oven. The installation location must allow adequate clearances for servicing (18" [46 cm] is recommended when used with leveling feet) and for proper operation of the doors. The rotisserie oven is suitable for installation on combustible floors. The rotisserie oven must be level for the rotor to operate properly.

The rotisserie oven must be installed so that the flow of combustion and ventilation air will not be obstructed. The bottom of the rotisserie oven must be kept clear so that the air openings into the combustion chamber are not obstructed. Make sure there is an adequate supply of air in the room to allow for that required for combustion of gas at the rotisserie oven burners.

INSTALLATION CODES AND STANDARDS

In the United States, the gas rotisserie oven must be installed in accordance with: 1) State and local codes; 2) National Fuel Gas Code, ANSI-Z223.1 (latest edition), available from American Gas Association, 1515 Wilson Boulevard, Arlington, VA 22209; 3) ANSI/NFPA 96, *Vapor Removal from Cooking Equipment* (latest edition), available from National Fire Protection Association, Batterymarch Park, Quincy, MA 02269; and 4) National Electrical Code, ANSI/NFPA-70 (latest edition).

In Canada, the gas rotisserie oven must be installed in accordance with: 1) Local codes; 2) CAN/CGAB149.1, *Installation for Natural Gas Burning Appliances and Equipment* (latest edition); and 3) Canadian Electrical Code, Part 2, CSA Standard C22.1 (latest edition).

VENTING REQUIREMENTS

Refer to *Vapor Removal from Cooking Equipment*, NFPA 96 (latest edition). The rotisserie oven cannot be directly vented to a gas flue or exhaust. It should be operated under an exhaust hood that extends at least 6 in. beyond the rotisserie oven's sides. Clearance above the rotisserie oven flue should allow the products of combustion to escape without interfering with heat circulation in the rotisserie oven.

UNPACKING

Immediately after unpacking, check the rotisserie oven for possible shipping damage. If the rotisserie is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Remove all vinyl paper from the stainless steel surfaces on the interior and exterior of the rotisserie oven. Remove all tape from the glass and metal surfaces.

ASSEMBLY

Carefully remove and inspect all loose parts packed with the rotisserie oven, including the following:

Overflow Tube (1)

Skim Tube (1)

Ceramic Logs (4)

Removable Rear Panel (1)

Door Handle Knobs (2)

Wire Rack (1)

Unwrap foot pedal switch and place on floor.

Screw the door handle knobs onto the door handle rods and tighten them firmly (Fig. 1).

Hang the upper edge of the removable hanging panel from the hanger strip on the rear wall inside the rotisserie (Fig. 2). Panel must be flat against rear rotisserie oven cavity wall.



Fig. 1



Fig. 2

Place ceramic logs on log rack. Place logs beginning on the left side with the right side of each log angled down (Fig. 3). Place the left ceramic log over the ignitor box to prevent fat from clogging the burner holes.

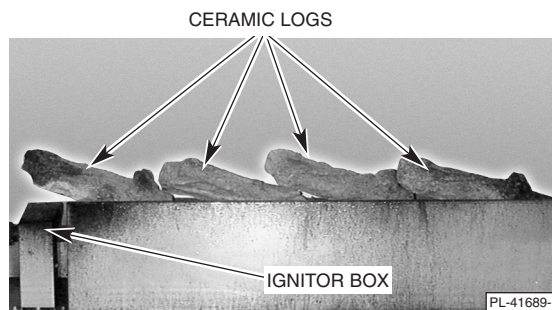


Fig. 3

Remove the wire rack and install the overflow and skim tubes, wide side down, in the drains at the bottom of the rotisserie (Fig. 4); placement is interchangeable. Replace the wire rack.

Remove the drain handle from its shipping location on the drain valve and install it properly on the drain valve stem (Fig. 5).

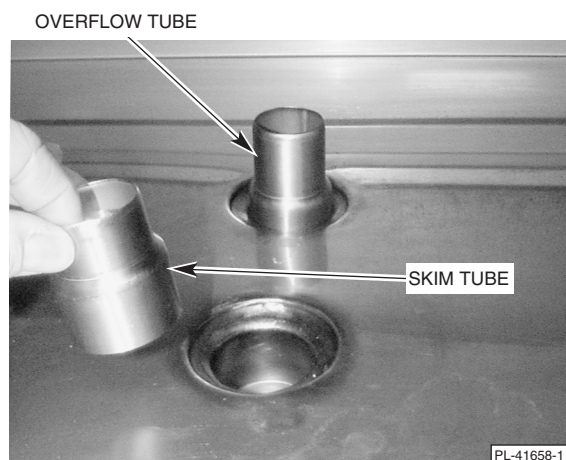


Fig. 4

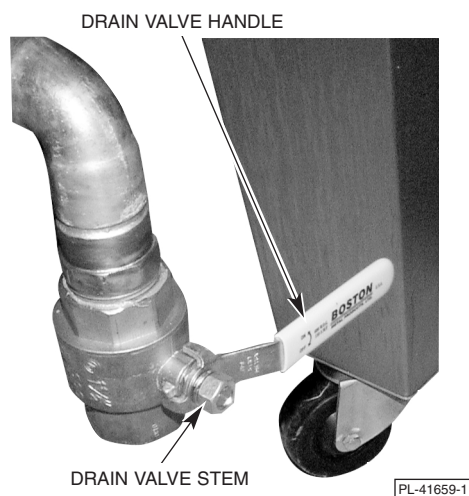


Fig. 5

LEVELING

If the rotisserie oven is equipped with casters (standard), move the rotisserie oven to its final installed position and lock the front casters; back casters are nonlocking. Casters are nonadjustable; therefore, the floor must be level to avoid experiencing cooking problems.

If the rotisserie oven is equipped with adjustable feet (optional), move the rotisserie oven to its final installed position. Place a spirit level on top of the rotisserie oven and turn the adjustable feet in or out to level the rotisserie oven front to back and side to side.

TETHER CONNECTION

When equipped with casters, the gas connection must be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (latest edition) or Connectors for Moveable Gas Appliances, (CAN/CGA-6.16) and must be made with a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (latest edition) or Quick-Disconnect Devices for Use With Gas Fuel (CANI-6.9). Tether the rotisserie oven using the hole provided on the left side of machine next to the gas connection (Fig. 6).

If disconnection of the tether is necessary, turn off the gas and water supplies before disconnection. After returning the rotisserie oven to its original position, reconnect the tether before turning the gas and water supplies back on.

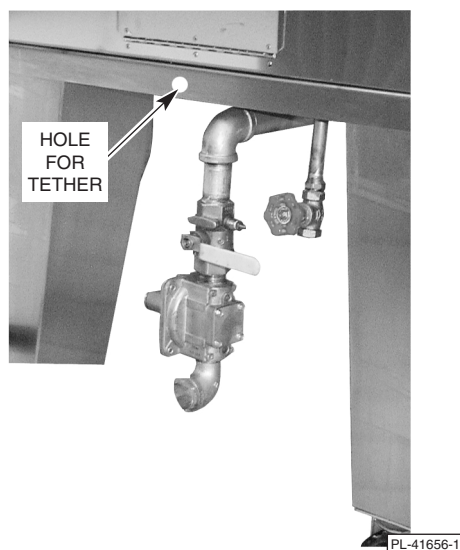


Fig. 6

PLUMBING CONNECTION

WARNING: PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES.

Water Supply Connection (Fig. 7)

The rotisserie oven is equipped with a water bath system in the bottom of the rotisserie oven. It can be connected to the potable water supply at the 1/2" (1.3 cm) NPT supply valve connection. A flexible connection is recommended to allow for rotisserie oven movement.

Drain Connection (Fig 8)

A 1 1/2" (3.8 cm) NPT drain connection is also provided. If connecting to a drain, make sure the drain is connected to a grease trap.

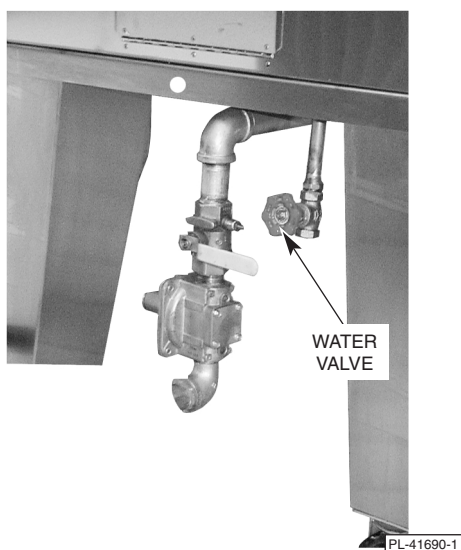


Fig. 7

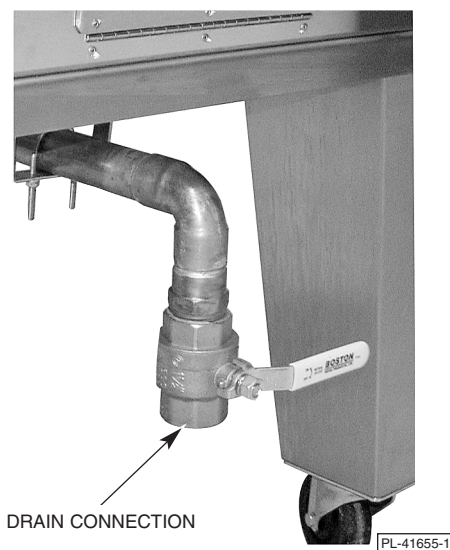


Fig. 8

ELECTRICAL CONNECTION

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.

Do not plug in until after the gas connection has been made and checked for leaks.

GAS CONNECTION

All gas supply connections and any pipe joint compound must be resistant to the action of propane gas. Codes require that a gas shutoff valve be installed in the gas line ahead of the rotisserie oven; use the valve provided. A gas pressure regulator is supplied with the rotisserie oven.

Connect the rotisserie oven to a 1" (2.5 cm) gas supply line (Fig. 9). Make sure the pipes are clean and free of obstructions, dirt and piping compound. Connecting the rotisserie oven to a smaller gas supply line is not recommended because this will reduce the effectiveness of the burners or cause improper operation.

WARNING: PRIOR TO STARTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

Adjust the gas pressure regulator to provide a manifold pressure of 5.5" W.C. (1.37 kPa). The supply pressure for the rotisserie oven should be a minimum of 7" W.C. (1.74 kPa) and a maximum of 14" W.C. (3.49 kPa).

The rotisserie oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

The rotisserie oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

BEFORE FIRST USE

WARNING: UNPLUG BEFORE CLEANING.

Clean and sanitize the rotisserie oven inside and outside with warm, soapy water. Rinse thoroughly and wipe dry with a soft, clean cloth. Clean all spits and accessories with warm, soapy water, rinse thoroughly and wipe dry.

Care must be taken to ensure the Cooking and Show burners and ignitors do not get wet. See Cleaning instructions, page 18.

Before using the rotisserie oven for the first time, it must be "burned in" to release any odors that might result from heating the new surfaces in the rotisserie oven. Remove all vinyl paper and operate the rotisserie oven empty at the maximum temperature for 1 hour. Smoke with an unpleasant odor normally will be given off during this burn-in period.

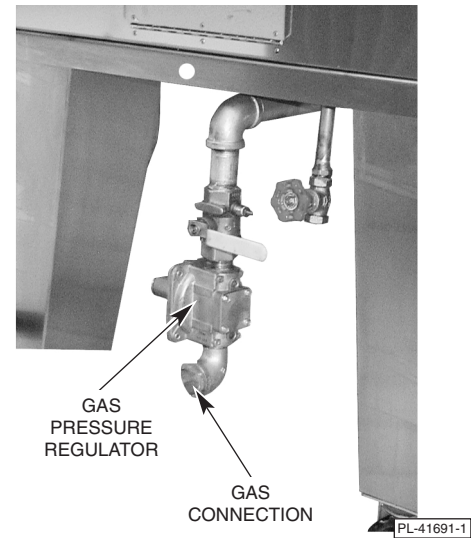


Fig. 9

OPERATION

WARNING: HOT GLASS, GREASE AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE ROTISSERIE.

CONTROLS (FIG. 10)



Fig. 10

Foot switch

- Press/release to stop/start rotor when Motor switch is on.

Control Panel (Fig. 11)

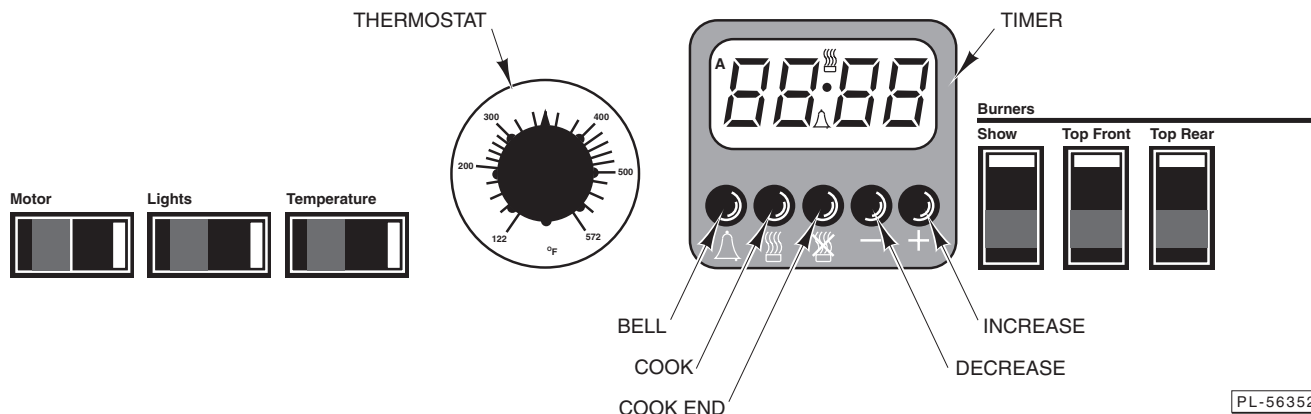


Fig. 11

- Motor** switch - Starts the rotisserie turning.
- Lights** switch - Turns the lights on or off.
- Temperature** switch - Must be turned on to allow the Top Front and Top Rear burners to ignite.
- Thermostat** dial - Sets the cook temperature of the rotisserie oven in °F only.
- Timer**
 - Bell button - Minute minder. Push to silence beeper.
 - Cook button - Sets the cook time in automatic mode, and shows how much time is remaining in the automatic cooking cycle.
 - Cook End button - Shows when the automatic cooking cycle will end.
 - button - Decreases time.
 - + button - Increases time.
- Burners**
 - Show** switch - Ignites the burner in the rear of the rotisserie oven when Motor switch is on.
 - Top Front** switch - Ignites the burner at the top front of the rotisserie oven.
 - Top Rear** switch - Ignites the burner at the top rear of the rotisserie oven.

SET UP ROTISSERIE OVEN

- Cover center shaft in the rotisserie oven with aluminum foil.

CAUTION: Do not spray gas burners, ignitors or lights with nonstick product.

- Spray noncooking components such as the interior walls, drum surfaces and wire rack with a nonstick product (Fig. 12).

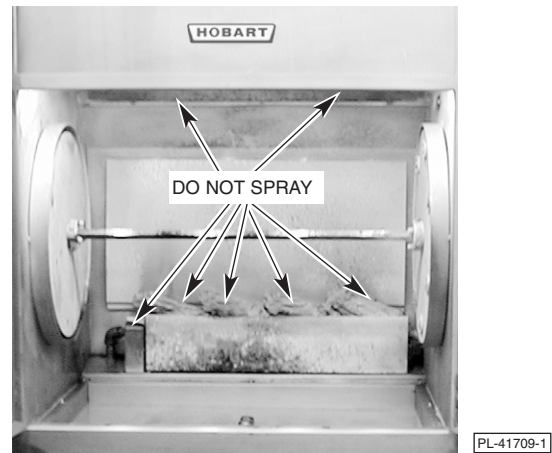
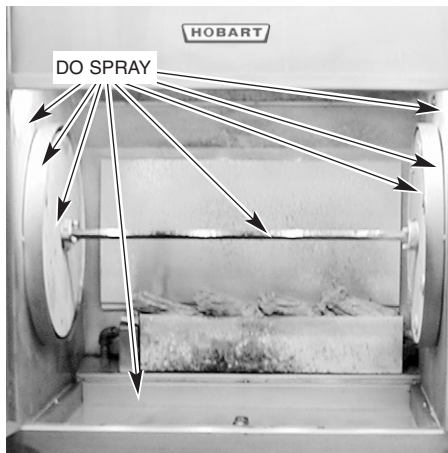


Fig. 12

- Spray spits and accessories with a nonstick product.
- Close drain valve handle (Fig. 13).

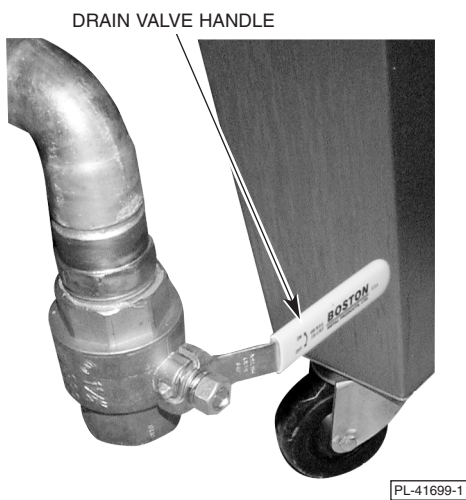


Fig. 13

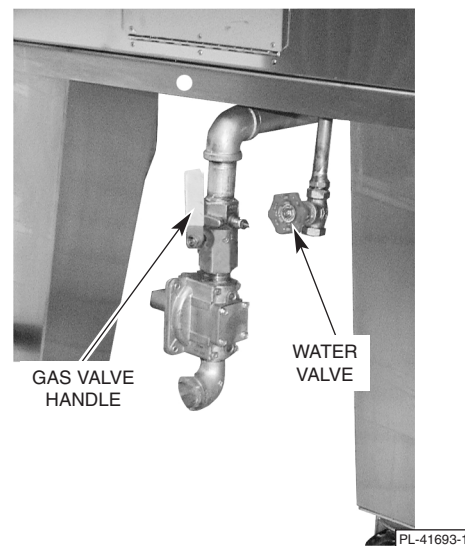




Fig. 14

- For systems plumbed to water line, turn water valve knob (Fig. 14) on until 1" of water is in the drip pan, then turn water valve knob off.
- For systems not plumbed to water line, manually add 1" of water to the drip pan.
- Open main gas valve (Fig. 14).

NOTE: If power to rotisserie oven has been interrupted, the time of day must be set, or the rotisserie oven will not operate.

- To set the time of day, press and hold Cook  and Cook End  while using the – and + buttons.
- The beeper has three volumes and can be set by pushing and releasing the – and + buttons at the same time. Ensure that the beeper is audible (Fig.15).

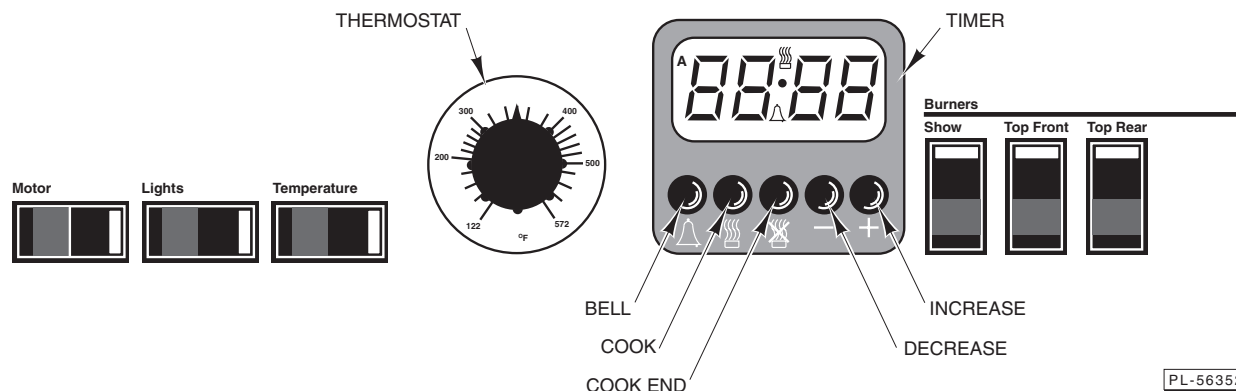


Fig. 15

PREHEAT ROTISSERIE OVEN

- Turn on lights switch (Fig. 15).
- Turn the motor switch on (Fig. 15).
- Turn show burner switch on (Fig. 15).
- Check to see that shown burner is lit.
- If burner does not ignite, turn show burner switch on and off again.
- Preheat the rotisserie oven for 15 to 20 minutes.

PREPARING CHICKENS FOR ROASTING

The rotisserie oven is not designed to roast frozen foods. Use only fresh or properly thawed product.

- Bring chickens from cooler.
- Check temperature of chicken; temperature should be between 37°F to 42°F (2.8°C to 5.6°C). Insert approved popper into chicken breast, if available. Popper will pop up when chicken is done (Fig. 16).
- Wrap the end of approved tie around the legs of chicken. Pull up and crisscross over back (Fig. 17).

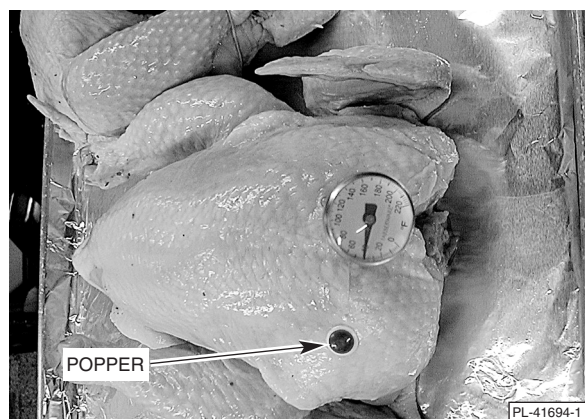


Fig. 16

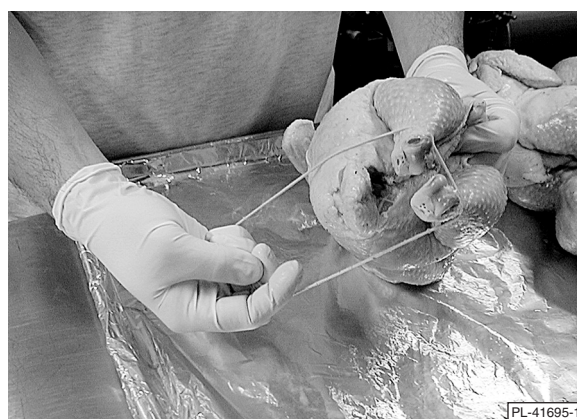


Fig. 17

- Bring tie to front, holding the wings to the side of the chicken (Fig. 18).
- Skewer chicken from the neck to the tail with the angle V-spit (Fig. 19).



Fig. 18



Fig. 19

- Ensure that the legs and breasts are on the same flat side of the angle V-spit (Fig. 20).

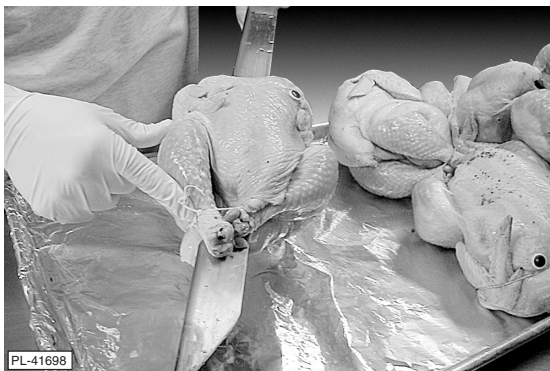


Fig. 20

- The angle V-spit holds five average size chickens (approximately 3.3 lbs [1.5 kg]) (Fig. 21). Continue loading angle V-spits until all seven spits are completed.
- Install the optional spit locks (if desired). Place spit lock at end of spit and tighten with spit lock tool (Fig. 22).

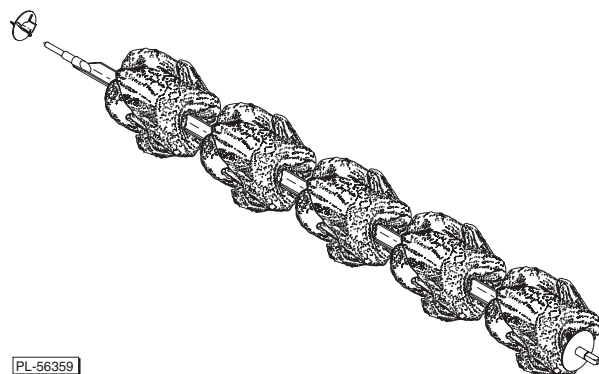


Fig. 21

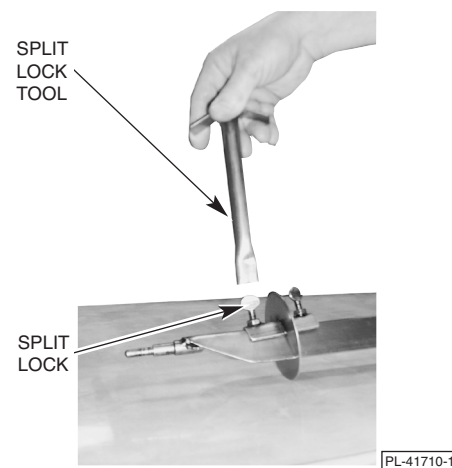


Fig. 22

LOADING

- Insert pointed end of the angle V-spits into left side of rotor, facing the unit (Fig. 23).

CAUTION: Do not jam angle V-spit into the square hub.

- Insert square end of the angle V-spit in the square hub on the right side of the rotor (Fig. 24).



Fig. 23



Fig. 24

- Ensure round end of the angle V-spit drops down so the square end, on the right side, is properly held in place and fully engaged. Repeat for all angle V-spits (Fig. 25).

NOTE: Stagger loading. Angle V-spits must be loaded on alternate positions of the rotor until all positions are loaded. When cooking a partial batch (less than seven/eight angle V-spits), the angle V-spits must be staggered on the rotor.

- Use the foot pedal to start/stop rotor rotation (Fig. 26). Load every other spit position until all spits are in position (for example, load the first position, skip the second, load the third, skip the fourth, etc.).
- Close the door.

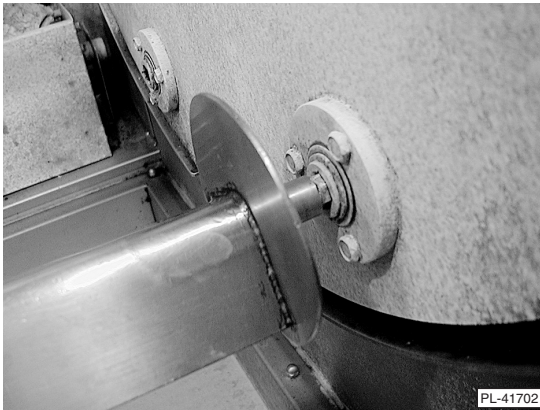


Fig. 25



Fig. 26

COOKING

NOTE: When cooking partial loads or when using special glazes, cook with one burner on or turn the thermostat to a lower setting.

Continuous Cooking - Using the Minute Minder (Fig. 27)

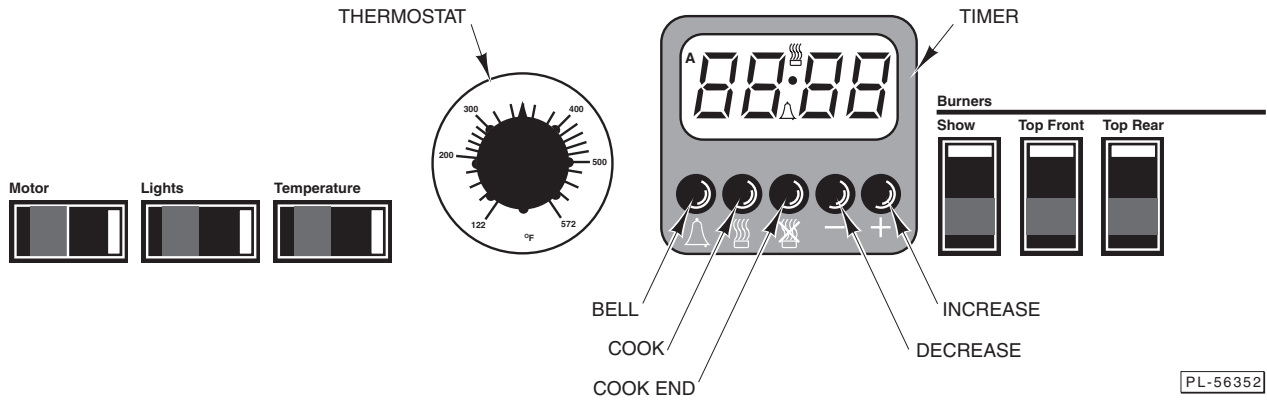


Fig. 27

In continuous mode, top burners stay on until top front and top rear burner switches are manually turned off. When the beeper sounds, minute minder time has expired. The minute minder reminds the operator to check for product doneness. If product is not done when beeper sounds, set additional time to minute minder.

- Press Cook and Cook End , then release. Cook will illuminate.
- Press Bell . Timer displays 0:00.
- Set minute minder alarm using the – and + buttons. Bell in display is illuminated.
- Set thermostat to desired setting (572°F is recommended).
- Press temperature switch on.
- Press the top front and top rear burner switches on.
- Check the burners in the top of the cavity to ensure the burners are lit and beginning to glow red (Fig. 28).
- If one or both top burners do not ignite, turn burner switch(es) off and on again.

NOTE: When continuous cooking using minute minder, press Bell to display time remaining. (After a few seconds, the display returns to the time of day.)

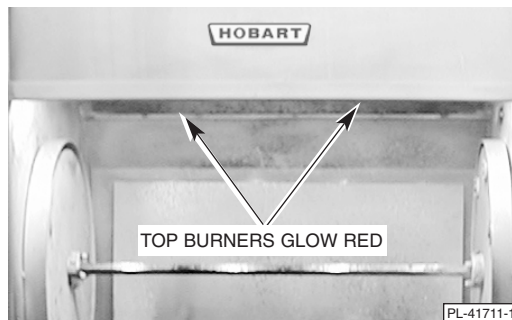


Fig. 28

Automatic Mode - Set the Timer (Fig. 29)

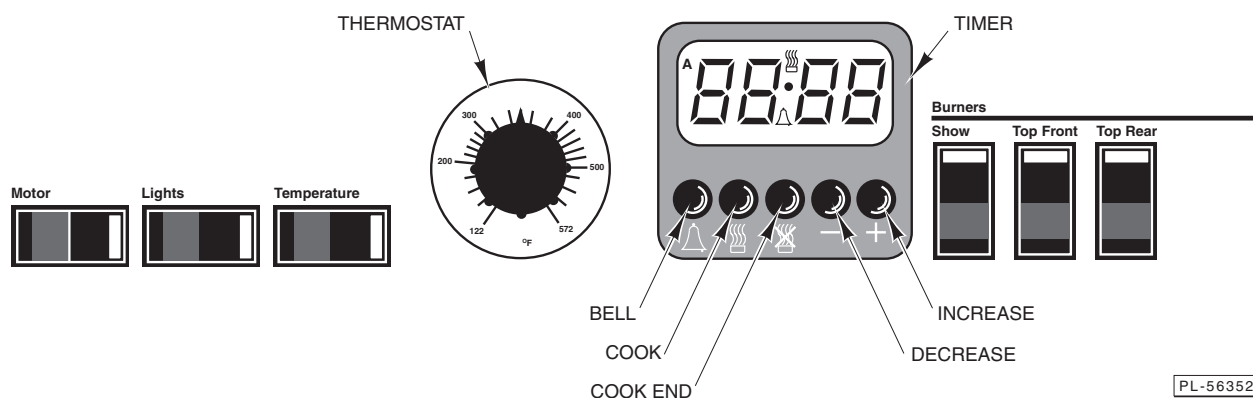





Fig. 29

In automatic mode, top burners turn off after programmed cook time expires. When the beeper sounds, the cook time has expired and does not necessarily indicate that product is done.

NOTE: To cancel an automatic mode, press Cook  and Cook End  at the same time.

- Press Cook . Timer displays 0:00.
- Set the cooking time using the – and + buttons (1 hr 15 min to 1 hr 30 min is recommended). The **A** in display is illuminated.
- Timer begins. The display returns to the time of day.
- Set thermostat to desired setting (572°F is recommended).
- Press temperature switch on.
- Press the top front and top rear burner switches on.
- Check the burners in the top of the cavity to ensure the burners are lit and beginning to glow red (Fig. 30).
- If one or both top burners do not ignite, turn burner switch(es) off and on again.

NOTE: During automatic cooking cycle press the Cook End  to display the time of day the cooking cycle will be finished. (After a few seconds, the display returns to the time of day.) Press Cook  to display the remaining time of the cooking cycle. (After a few seconds, the display returns to the time of day.)

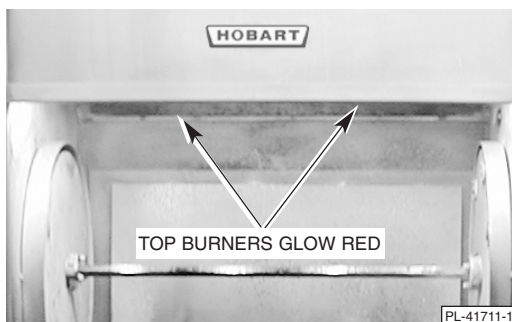


Fig. 30

UNLOADING

WARNING: PRODUCT WILL BE HOT WHEN UNLOADING ACCESSORIES. USE CARE WHEN UNLOADING THE ROTISSERIE OVEN.


- When beeper sounds, press Bell  to turn beeper off.
- Open door.
- Step on and hold down the foot switch to stop rotor.
- Use a thermometer to check product for doneness (popper can also be an indicator of doneness). Refer to Cooking, pages 16 and 17, to set additional time if needed.
- Use insulated gloves and remove the angle V-spits (Fig. 31).
- Release foot switch.
- Place product in containers and into warming cabinet immediately.



Fig. 31

SHUTDOWN

At end of day or in case of prolonged power outage;

- Turn all switches off.
- Shut off gas and disconnect electrical power.

CLEANING

WARNING: HOT GLASS, GREASE AND PARTS, INCLUDING CERAMIC LOGS, CAN CAUSE BURNS. USE CARE WHEN CLEANING AND SERVICING THE ROTISSERIE OVEN.

After Each Cooking Cycle

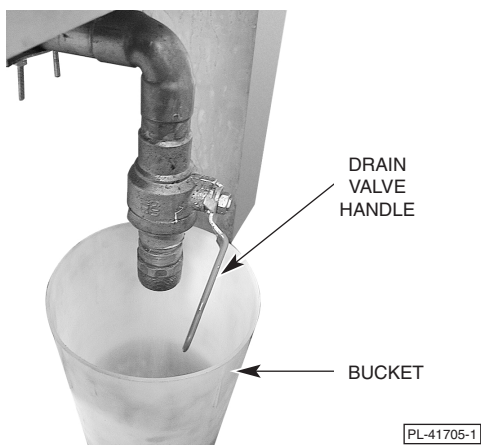


Fig. 32

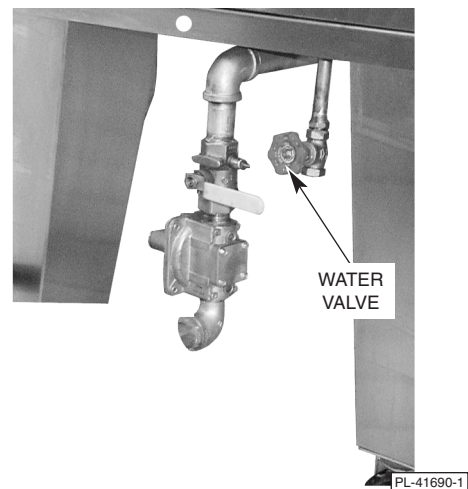


Fig. 33

- Place a bucket under drain connection (Fig. 32) unless connected to a drain and grease trap.
- Open drain valve.

NOTE: If using a bucket, it may need to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.

- Add water to the drip pan until the grease has flowed into the skim tube and down through the drain connection.
 - For systems plumbed to water line, turn water valve knob on until grease is removed from the drip pan, then turn water valve knob off (Fig. 33).
 - For systems not plumbed to water line, manually add water until grease is removed from the drip pan.
- Close drain valve.
- Remove bucket, if used, and dispose of greasy water.
- Add a minimum of 1" of water, if necessary, to drip pan and continue cooking.

End of Day

WARNING: DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

CAUTION: Do not use oven cleaners or high-pressure hoses to clean rotisserie oven.

- Open hinged doors and allow rotisserie oven to cool. Center shaft retains heat. Allow to cool.
- Remove aluminum foil from center shaft.
- Remove wire rack, overflow and skim tube and allow them to soak 15 to 20 minutes in a sink with warm, soapy water or clean in a commercial dishwasher.
- Place bucket under drain connection unless connected to a drain and grease trap.
- Open drain valve and drain water from drip pan.

NOTE: The bucket will have to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.

- Close drain valve. Empty bucket, if used, and place back under drain connection.
- Refill drip pan with warm, soapy water.

CAUTION: Do not spray cleaners on ceramic logs or ignitor box. Do not spray or wipe down top burners.

- Wipe down the interior of the rotisserie oven and drums with soapy water from the drip pan using a sponge or soft cloth. Clean the square holes of the drum, located on the right side of the rotisserie oven.

CAUTION: Do not use abrasives or razor blades on the glass as they will scratch the surface, causing it to break without notice.

- Clean the hinged glass doors with warm, soapy water, rinse and dry, or use a commercial glass cleaner. Do not use a scouring pad. Damage to the inside of the door will result.
- Clean door handles with warm, soapy water and a clean, soft cloth.
- If the rotisserie oven is equipped with the see-through option, remove the glass panels and clean them with warm, soapy water, rinse and dry, or use a commercial glass cleaner. Do not use scouring pad. Damage to inside of the door will result. Next, wipe down glass track and replace glass panels.

CAUTION: Excessive water and harsh cleaners will damage control panel.

- Clean the control panel with a sponge or clean, soft cloth.

- Clean the exterior of the rotisserie oven with warm, soapy water and a soft cloth or sponge. Rinse thoroughly and wipe dry with a soft, clean cloth.

NOTE: The bucket may have to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.

- Open drain valve and drain soapy water from drip pan into empty bucket. Rinse with clean water and dry drip pan with a soft cloth.
- Place overflow tube, skim tube and wire rack into rotisserie oven.
- Clean and sanitize all accessories.
- Close drain valve.

Weekly

WARNING: DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

- Allow rotisserie oven to cool. Center shaft retains heat. Allow to cool.
- Carefully remove ceramic logs from log rack.
- Lift log rack (Fig. 34) up and out of rotisserie oven cavity and clean in a sink with warm, soapy water or degreaser.
- Lift out hanging panel (Fig. 35) in rear of rotisserie oven and clean in a sink with warm, soapy water or degreaser.

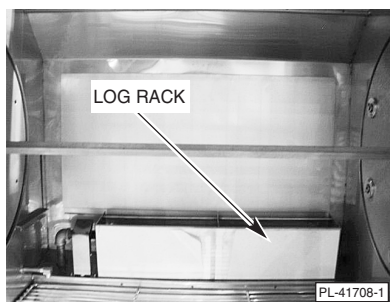


Fig. 34



Fig. 35

- Wipe angled shelf under gas line, in rear of rotisserie oven, with soapy water using a sponge or soft cloth.
- Place hanging panel into rotisserie oven. Panel must be flat against rear rotisserie oven cavity wall.
- Place log rack into rotisserie oven.
- Place ceramic logs on log rack. Place logs beginning on the left side with the right side of each log angled down (Fig. 36). Place the left ceramic log over the ignitor box to prevent fat from clogging the burner holes.

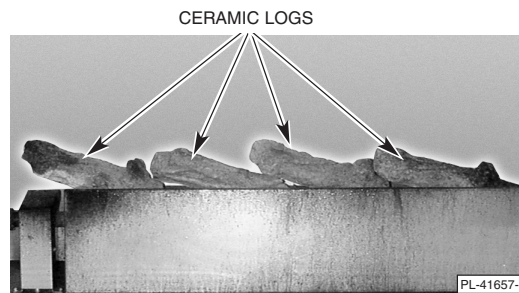


Fig. 36

MAINTENANCE

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE.

WARNING: HOT GLASS, GREASE AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE ROTISSERIE OVEN.

Light bulbs require replacement periodically. Replace with same size and type.

MONTHLY

To ensure the show burner is operating efficiently, remove ceramic logs and log holder and clean any debris from the burner openings with a paper clip. Remove any debris, grease or carbon from the surrounding area.

ANNUALLY

Check glass doors for scratches or chips. If found, replace doors immediately.

Annually check the flue, when cool, to be sure it is free of obstructions.

Visually inspect double-rotation system for proper operation.

SERVICE AND PARTS INFORMATION

Contact your authorized Hobart service office.

TROUBLESHOOTING

Problem	Possible Cause
Display not illuminated.	Rotisserie oven not plugged in.
Top burner(s) will not ignite.	<ol style="list-style-type: none"> 1. Time of day not set. 2. Temperature and burner switch(es) not on. 3. Thermostat not set to 572°F (max.). 4. Main gas valve not open. 5. Pan or other object on top of rotisserie oven, restricting proper airflow.
Show burner will not ignite	<ol style="list-style-type: none"> 1. Main gas valve not open. 2. Motor switch not on. 3. Pan or other object on top of rotisserie oven, restricting proper airflow.
Interior light(s) not working.	<ol style="list-style-type: none"> 1. Light switch not on. 2. Light bulb(s) needs to be replaced.
Rotor will not turn.	<ol style="list-style-type: none"> 1. Motor switch not on. 2. Foot pedal is jammed.
Top burner(s) goes out and stays out.	<ol style="list-style-type: none"> 1. Thermostat not set to 572°F (max.). 2. Hood air return blowing down onto rotisserie oven. 3. Main gas valve not completely open. 4. Pan or other object on top of rotisserie oven, restricting proper airflow.
Machine is hard to move.	<ol style="list-style-type: none"> 1. Tether still connected. 2. Front casters locked. 3. Machine on feet.
Product takes too long to cook.	<ol style="list-style-type: none"> 1. Thermostat not set at 572°F (max.). 2. One or both top burners not ignited (and not glowing red).
Product cooks too quickly or product is burnt on outside and undercooked on inside.	<ol style="list-style-type: none"> 1. Thermostat set too high. 2. Both burners turned on (cook with one burner instead of two).

SERVICE

Contact your local Hobart-authorized service office for any repairs or adjustments needed on this equipment. Long-term service contracts are available on this and other Hobart products.

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