



TECHNICAL

USA VERSION

**GAS  
SPIT ROASTING  
OVENS**

MANUFACTURER'S SPECIFICATION

MAINTENANCE AND AFTER SALES MANUAL  
USER MANUAL

**IF YOU SMELL GAS**  
TURN OFF THE GAS SUPPLY  
OPEN ALL WINDOWS TO VENTILATE ROOM  
LEAVE THE ROOM IMMEDIATELY  
CONTACT THE GAS COMPANY  
POST THESE INSTRUCTIONS IN A PROMINENT LOCATION

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

**FOR YOUR SAFETY**  
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN  
THE VICINITY OF THIS OR ANY OTHER APPLIANCE.



# **GAS**

# **SPIT ROASTING OVENS**

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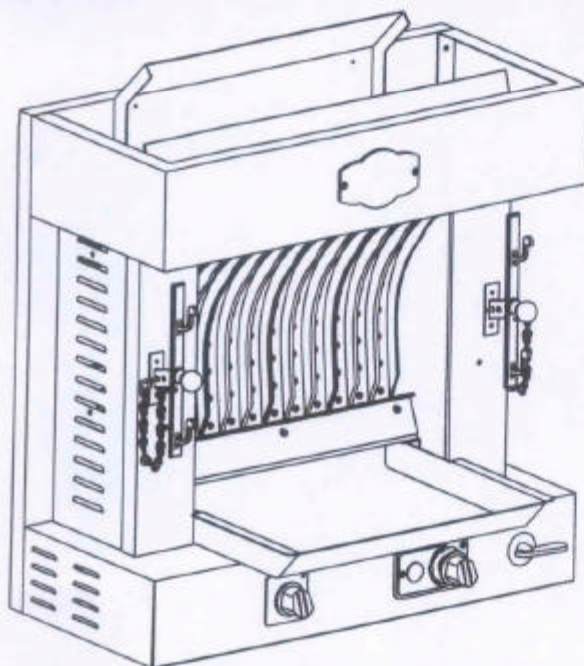
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## A: TECHNICAL CHARACTERISTICS

TECHNIQUE - TECHNICAL LEAFLET - FICHE TECHNIQUE - TECHNICAL LEAFLET - FICHE

# Rôtissoire / Rotisserie

1 foyer double, gaz  
1 double hob, gas  
Version USA / CANADA



### CARACTERISTIQUES GENERALES GENERAL CHARACTERISTICS

Modèle / Model 22B14

- ❖ Foyer / Hob 460 mm (18" 7/64)
- ❖ 1 Brûleur / 1 Burner 7.9 kW (26957 BTU/h)

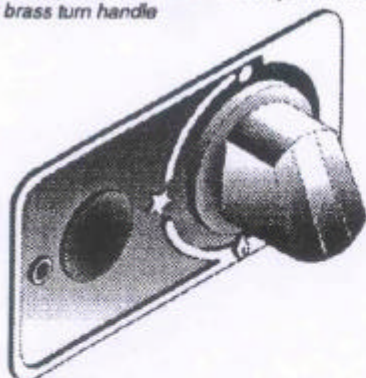
Livrable en : Inox 18/10 (AINSI 304) ou Email noir (autres couleurs suivant nuancier)  
Delivered in: 18/10 (AINSI 304) stainless steel or Black enamel (see colour range for other colours)

#### Commande

- plastron laiton sur capot démontable en façade
- manette tournante en laiton

#### Controls

- brass plate on removable front panel hood
- brass turn handle



#### • Mise en œuvre aisée.

Une commande par foyer sur le modèle 221.

- Rotation du tournebroche équipé d'un moto-réducteur
- broches plates horizontales 3,3 tours/minute.
- broches verticales 5 tours/minute.

- Sont fournies avec la rôtissoire :  
- 2 broches plates horizontales.
- 4 broches verticales.

- Lèche frite inox, amovible.

#### • Easy to start.

One control per hob for model 221

- Spit rotation via motor gearbox
- horizontal flat spits 3,3 rotations/minute.
- vertical spits 5 rotations/minute.

- Delivered with the rotisserie :  
- 2 horizontal flat spits.
- 4 vertical spits.

- Removable, stainless steel drip pan.

#### Installation :

- Grand choix d'installation, adossée au mur d'appui, placée contre une cloison (à droite ou à gauche), sur meuble, caisson ou tablette.
- La rôtissoire peut être installée sous une simple hotte ou une zone ventilée, un raccord direct à un conduit de fumée n'est pas nécessaire.

#### Installation :

- Wide range of installation, back against a wall, against a partition (on the left or right), on a unit, base or work surface.
- The rotisserie can be installed under extraction canopy or in a well ventilated area, direct connection to extraction is unnecessary.

### EXPEDITION / SHIPMENT

Emballage banderolé sur socle bois. Hoop packing on wooden base.

#### AGREMENT / CERTIFICATION.

Conforme à la norme / Conforms to norm :  
NF D 32.725

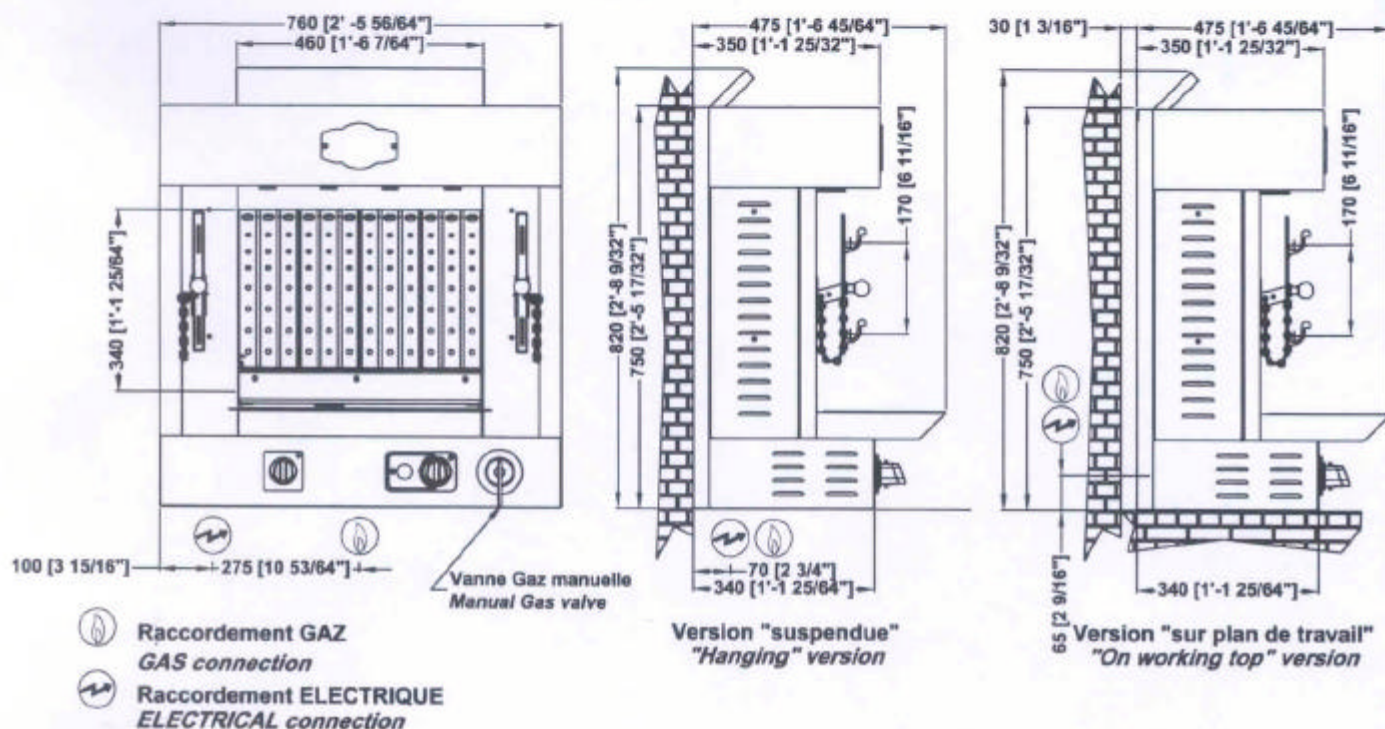
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	221B14	
Poids brut / Grossweight	93 kg	205,03 lb
Poids net / Net weight	67 kg	147,71 lb
Volume / Volume	0,42 m³	0,015 cu.ft
Largeur / Width	880 mm	34" 41/64
Profondeur / Depth	510 mm	20" 5/64
Hauteur / Height	950 mm	37" 7/16

# BONNET

BONNET GRANDE CUISINE  
Siège social:  
Rue des Frères Lumière - Z.I Mitry Compans  
77292 MITRY MORY Cedex





**RACCORDEMENTS** par le dessous ou l'arrière de la rôtissoire.

**IMPLANTATION** Sur meuble, caisson, tablette ou suspendue.

### ACCESSOIRES

(non fournis avec l'appareil, à commander séparément).

- Broches horizontales : anglaise, filet, plate, étoile, demi broche plate, demi broche anglaise.
- Broches verticales : à turbot, à andouillettes, à œufs, à brochettes, à homard, carrée.

### CONSTRUCTION

Carrosserie: Inox ou tôle émaillée.

Foyer gaz: Fonte garnie de bouquets fibres céramique.

Garnitures: Laiton.

Manette gaz: Laiton.

Supports broches horizontales: Laiton.

### ELECTRICITE (alimentation du moto-réducteur).

Alimentation secteur : 115V ~ 60Hz - Puissance absorbée : 63,4 W

Raccord: Sur le bornier du moto-réducteur.

Prévoir: un câble conforme aux normes en vigueur.

### SECURITE GAZ

Veilleuse de sécurité à thermocouple.

### GAZ

Raccord : Sur manchon mâle ø15/21 (filetage 1/2" gaz).

Prévoir: Un tuyau de raccordement gaz conforme aux normes en vigueur.

**CONNECTIONS** at the bottom or the rear of the rotisserie.

**INSTALLATION** On unit, casing, work surface or suspended.

### ACCESSORIES

(not supplied with the unit, to be ordered separately).

- Horizontal spits : English, filet, flat, star, flat half spit, English half spit.
- Vertical spits

for turbot, chitterling sausages, eggs, kebabs, square for lobster.

### CONSTRUCTION

Casing: Stainless steel or enamelled steel.

Gas hob : Cast iron radiant wicks.

Fittings : Brass.

Gas handle : Brass.

Horizontal spit supports : Brass.

### ELECTRICITY (motor gearbox supply).

Mains supply : 115V ~ 60Hz - Absorbed power : 63,4 W.

Connection to motor gearbox terminal.

Supply : a cable in compliance with current norms.

### GAS SAFETY

Safety pilot light with thermocouple.

### GAS

Connection : To a male fitting ø15/21 (1/2" gas thread).

Supply : A gas connection pipe in compliance with current norms.

GAZ / GAS		Injecteurs / Injecters	Débit massique Mass output	Débit volumique Volume output
NATUREL / NATURAL 15 mBar (1,5 KPa)	221B14	ø2.15 mm (0.085 in.)		749 l/h (26.45 cu.ft/h)
PROPANE / PROPANE 27 mBar (2,7 KPa)	221B14	ø1.5 mm (0.059 in.)	612 g/h	

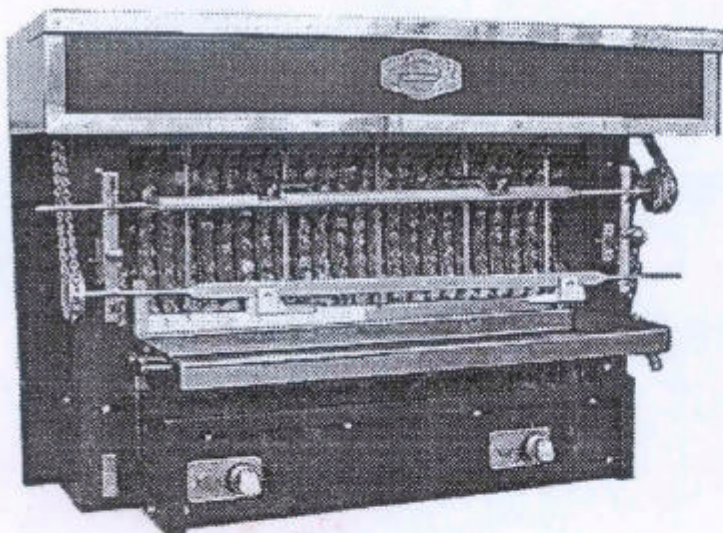


# Rôtissoire / Rotisserie

1 foyer double, gaz  
1 double hob, gas  
Version USA / CANADA



## CARACTERISTIQUES GENERALES GENERAL CHARACTERISTICS



### Modèle / Model 421B14

- Foyer / Hob 690 mm (27"11/64)
- 1 Brûleur / 1 Burner 12,40 kW (42.000 BTU/h)

### Modèle / Model 621B14

- Foyer / Hob 1150 mm (45"9/32)
- 2 Brûleurs / 2 Burners 10 kW (34.000 BTU/h x 2)  
20 kW (68.000 BTU/h)

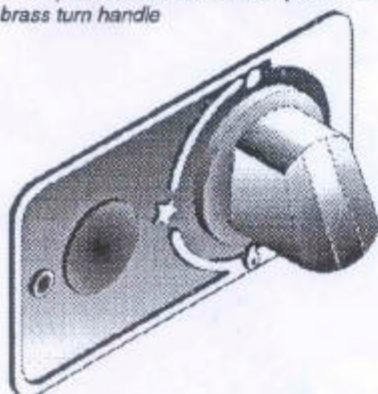
Livable en : Inox 18/10 (AINSI 304) ou Email noir (autres couleurs suivant nuancier)  
Delivered in : 18/10 (AINSI 304) stainless steel or Black enamel (see colour range for other colours)

#### Commande

- plastron laiton sur capot démontable en façade
- manette tournante en laiton

#### Controls

- brass plate on removable front panel hood
- brass turn handle



#### AGREMENT / CERTIFICATION.

Conforme à la norme / Conforms to norm :  
NF D 32.725

Approuvé / distribué par  
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#### Mise en œuvre aisée.

Une commande par foyer sur le modèle 421.  
Une commande par 1/2 foyer sur le modèle 621

- Rotation du tournebroche équipé d'un moto-réducteur
- broches plates horizontales 3,3 tours/minute.
- broches verticales 5 tours/minute.

#### Sont fournies avec la rôtissoire :

- 3 broches plates horizontales.
- 4 ou 6 broches verticales suivant la largeur de foyer.
- Lèche frite inox, amovible, avec robinet laiton chromé.

#### Installation :

- Grand choix d'installation, adossée au mur d'appui, placée contre une cloison (à droite ou à gauche), sur meuble, caisson ou tablette.
- La rôtissoire peut être installée sous une simple hotte ou une zone ventilée, un raccord direct à un conduit de fumée n'est pas nécessaire.

#### Easy to start.

One control per hob for model 421.  
One control per 1/2 hob for model 621.

- Spit rotation via motor gearbox
- horizontal flat spits 3,3 rotations/minute.
- vertical spits 5 rotations/minute.

#### Delivered with the rotisserie :

- 3 horizontal flat spits.
- 4 or 6 vertical spits depending on the width of the hob.
- Removable, stainless steel drip pan, with chromed brass tap.

#### Installation :

- Wide range of installation, back against a wall, against a partition (on the left or right), on a unit, base or work surface.
- The rotisserie can be installed under extraction canopy or in a well ventilated area, direct connection to extraction is unnecessary.

#### EXPEDITION / SHIPMENT

Emballage banderolé sur socle bois. Hoop packing on wooden base.

	421B14	621B14
Poids brut / Grossweight	165 kg (363,76 lb)	228 kg (502,65 lb)
Poids net / Net weight	142 kg (313,06 lb)	198 kg (436,51 lb)
Volume / Volume	0,64 m <sup>3</sup> (0,023 cu.ft)	0,90 m <sup>3</sup> (0,032 cu.ft)
Largeur / Width	1110 mm (43" 45/64)	1570 mm (61" 13/16)
Profondeur / Depth	560 mm (22" 3/64)	560 mm (22" 3/64)
Hauteur / Height	1030 mm (40" 35/64)	1030 mm (40" 35/64)
Caisse d'accessoires / Crate of accessories	0,2 m <sup>3</sup> (0,007 cu.ft)	0,2 m <sup>3</sup> (0,007 cu.ft)

# BONNET

BONNET GRANDE CUISINE  
Siège social:  
Rue des Frères Lumière - Z.I Mity Compans  
77292 MITRY MORY Cedex



## - 1 foyer double (système 2) - 1 double hob (system 2) -

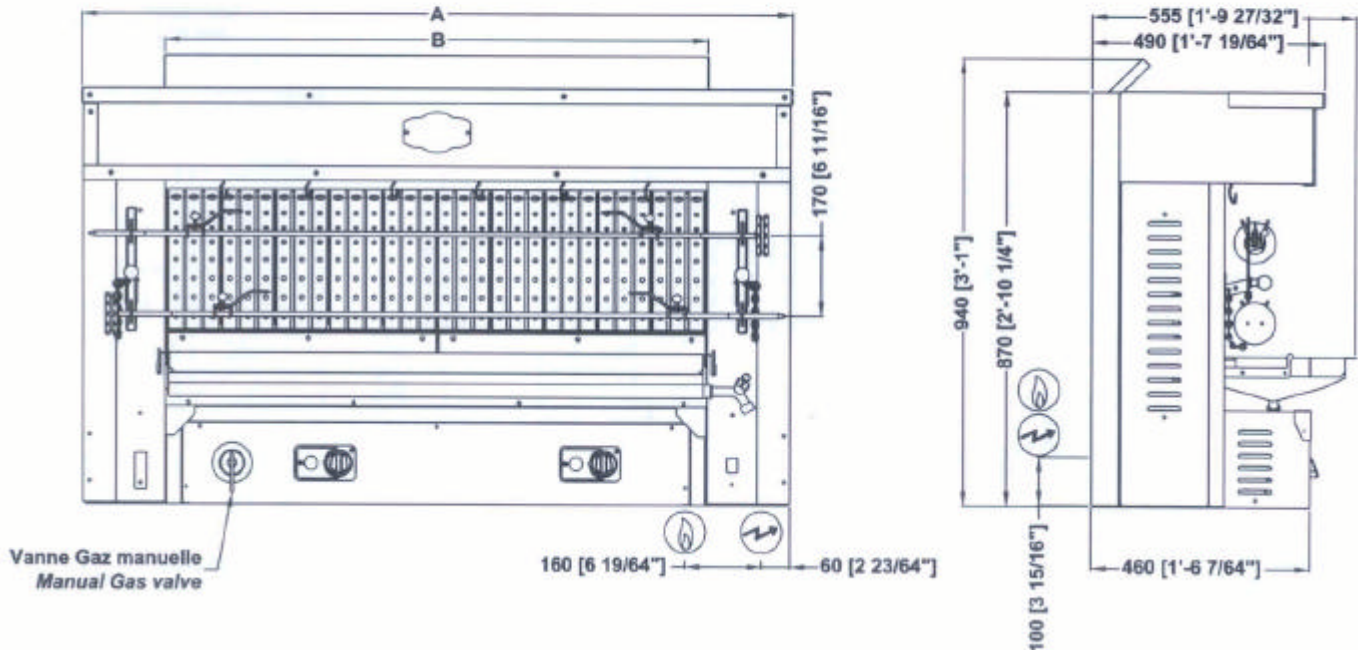


Raccordement gaz  
Gas connection



Raccordement électrique  
Electrical connection

421B14 A (largeur / width) = 1040mm (40"15/16) B (foyer / hob) = 690mm (27"11/64)  
621B14 A (largeur / width) = 1500mm (59"1/16) B (foyer / hob) = 1150mm (45"9/32)



### RACCORDEMENTS : par l'arrière de la rôtissoire.

**IMPLANTATION** Sur meuble, caisson ou tablette.

### ACCESSOIRES

(non fournis avec l'appareil, à commander séparément).

- Broches horizontales : anglaise, filet, plate, étoile, demi broche plate, demi broche anglaise.
- Broches verticales : à turbot, à andouillettes, à œufs, à brochettes, à homard, carrée.

### CONSTRUCTION

**Carrosserie:** Tôle émaillée.  
**Foyer gaz:** Fonte garnie de bouquets fibres céramique.  
**Garnitures:** Laiton.  
**Manette gaz:** Laiton.  
**Supports broches horizontales:** Laiton.

### ELECTRICITE (alimentation du moto-réducteur).

Alimentation secteur : 115V ~ 60Hz - Puissance absorbée : 63,4 W  
Raccord: Sur le bornier du moto-réducteur.  
Prévoir: un câble conforme aux normes en vigueur.

### SECURITE GAZ Veilleuse de sécurité à thermocouple.

### GAZ

Raccord : Par brasage sur manchon femelle de 3/4".  
Prévoir: Un tuyau de raccordement gaz conforme aux normes en vigueur.

### CONNECTIONS : at the rear of the rotisserie.

**INSTALLATION** On unit, casing or work surface.

### ACCESSORIES

(not supplied with the unit, to be ordered separately).

- Horizontal spits : English, filet, flat, star, flat half spit, English half spit.
- Vertical spits for turbot, chitterling sausages, eggs, kebabs, square for lobster.

### CONSTRUCTION

**Casing:** Enamelled steel.  
**Gas hob :** Cast iron radiant wicks.  
**Fittings :** Brass.  
**Gas handle :** Brass.  
**Horizontal spit supports :** Brass.

### ELECTRICITY (motor gearbox supply).

Mains supply : 115V ~ 60Hz - Absorbed power : 63,4 W.  
Connection to motor gearbox terminal.  
Supply : a cable in compliance with current norms.

### GAS SAFETY Safety pilot light with thermocouple.

### GAZ

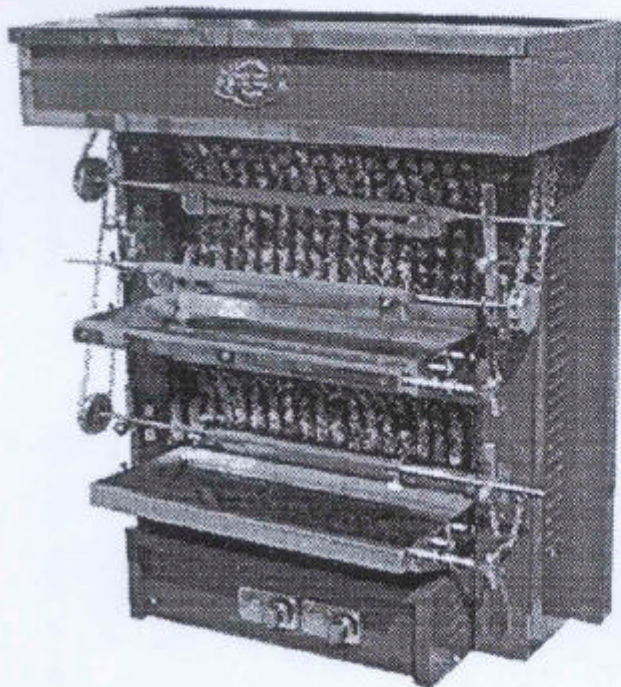
Connection : Solder to female sleeve 3/4".  
Supply : A gas connection pipe in compliance with current norms.

GAZ / GAS		injecteurs / injectors	Débit massique Mass output	Débit volumique Volume output
NATUREL / NATURAL 15 mBar (1,5 KPa)	421B14	Ø 2,70mm (0,1063 in.)		1176 l/h (41,52 cu. ft/h)
	621B14	Ø 2,40mm (0,0945 in.)		1896 l/h (66,97 cu. ft/h)
PROPANE / PROPANE 27 mBar (2,7 KPa)	421B14	Ø 1,90mm (0,0748 in.)	960 g/h	
	621B14	Ø 1,65mm (0,0650 in.)	1549 g/h	



# Rôtissoire / Rotisserie

1 foyer simple, 1 foyer double gaz  
1 single hob, 1 double gas hob  
Version USA / CANADA



## CARACTERISTIQUES GENERALES GENERAL CHARACTERISTICS

### Modèle / Model 432B14

- Foyer / Hob 690 mm (27"11/64)
- 1 Brûleur / 1 Burner 12,40 kW (42.000 BTU/h)
- 1 Brûleur / 1 Burner 7,90 kW (27.000 BTU/h)  
20,3 kW (69.000 BTU/h)

### Modèle / Model 632B14

- Foyer / Hob 1150 mm (45"9/32)
- 2 Brûleurs / 2 Burners 10 kW (34.000 BTU/h x 2)
- 2 Brûleurs / 2 Burners 6,65 kW (23.000 BTU/h x 2)  
33,3 kW (110.000 BTU/h)

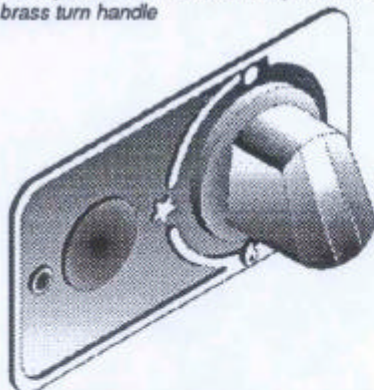
Livable en : Inox 18/10 (AINSI 304) ou Email noir (autres couleurs suivant nuancier)  
Delivered in : 18/10 (AINSI 304) stainless steel or Black enamel (see colour range for other colours)

#### Commande

- plastron laiton sur capot démontable en façade
- manette tournante en laiton

#### Controls

- brass plate on removable front panel hood
- brass turn handle



#### Mise en œuvre aisée.

Une commande par foyer sur les modèles 432.  
Une commande par 1/2 foyer sur les modèles 532 et 632.

- Rotation du tournebroche équipé d'un moto-réducteur
- broches plates horizontales 3,3 tours/minute.
- broches verticales 5 tours/minute.
- Sont fournies avec la rôtissoire :
  - 3 broches plates horizontales.
  - 4 ou 6 broches verticales suivant la largeur de foyer.
- Lèche frite inox, amovible, avec robinet laiton chromé.
- Modèle 632, options demi broches et support central pour foyer simple (foyer inférieur).

#### Installation :

- Grand choix d'installation, adossée au mur d'appui, placée contre une cloison (à droite ou à gauche), sur meuble, caisson ou tablette.
- La rôtissoire peut être installée sous une simple hotte ou une zone ventilée, un raccord direct à un conduit de fumée n'est pas nécessaire.

#### • Easy to start.

One control per hob for model 432.  
One control per 1/2 hob for models 532 and 632.

- Spit rotation via motor gearbox
- horizontal flat spits 3,3 rotations/minute.
- vertical spits 5 rotations/minute.

#### • Delivered with the rotisserie :

- 3 horizontal flat spits.
- 4 or 6 vertical spits depending on the width of the hob.
- Removable, stainless steel drip pan, with chromed brass tap.
- Model 632, optional half spits and central support for single hob (lower hob).

#### Installation :

- Wide range of installation, back against a wall, against a partition (on the left or right), on a unit, base or work surface.
- The rotisserie can be installed under extraction canopy or in a well ventilated area, direct connection to extraction is unnecessary.

## EXPEDITION / SHIPMENT

Emballage banderolé sur socle bois. Hoop packing on wooden base.

### 432B14

Poids brut / Grossweight	228 kg (502,65 lb)
Poids net / Net weight	192 kg (423,29 lb)
Volume / Volume	0,85 m³ (0,030 cu.ft)
Largeur / Width	1110 mm (43"45/64)
Profondeur / Depth	560 mm (22"3/64)
Hauteur / Height	1360 mm (53"35/64)
Caisse d'accessoires / Crate of accessories	0,20 m³ (0,007 cu.ft)

### 632B14

Poids brut / Grossweight	318 kg (701,07 lb)
Poids net / Net weight	282 kg (621,70 lb)
Volume / Volume	1,20 m³ (0,042 cu.ft)
Largeur / Width	1570 mm (61"13/16)
Profondeur / Depth	560 mm (22"3/64)
Hauteur / Height	1360 mm (53"35/64)
Caisse d'accessoires / Crate of accessories	0,30 m³ (0,011 cu.ft)

## AGREMENT / CERTIFICATION.

Conforme à la norme / Conforms to norm :  
NF D 32.725

Approuvé / distribué par  
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# BONNET

BONNET

Siège social:

Rue des Frères Lumière - Z.I. Mitry Compans  
77292 MITRY MORY Cedex

GRANDE CUISINE



**- 1 foyer simple, 1 foyer double (système 3) - - 1 single hob, 1 double hob (system 3) -**

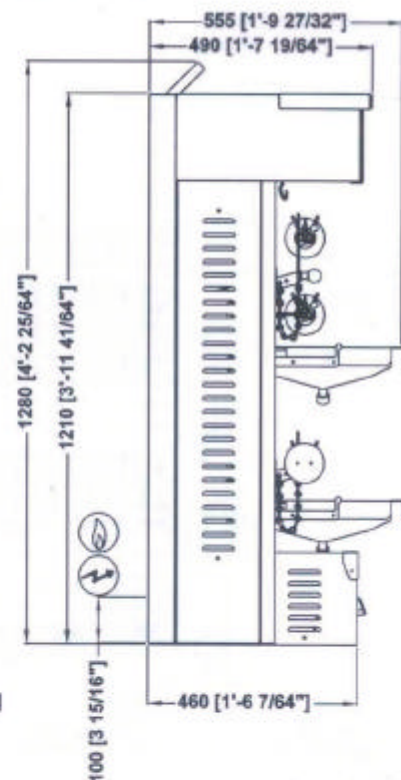
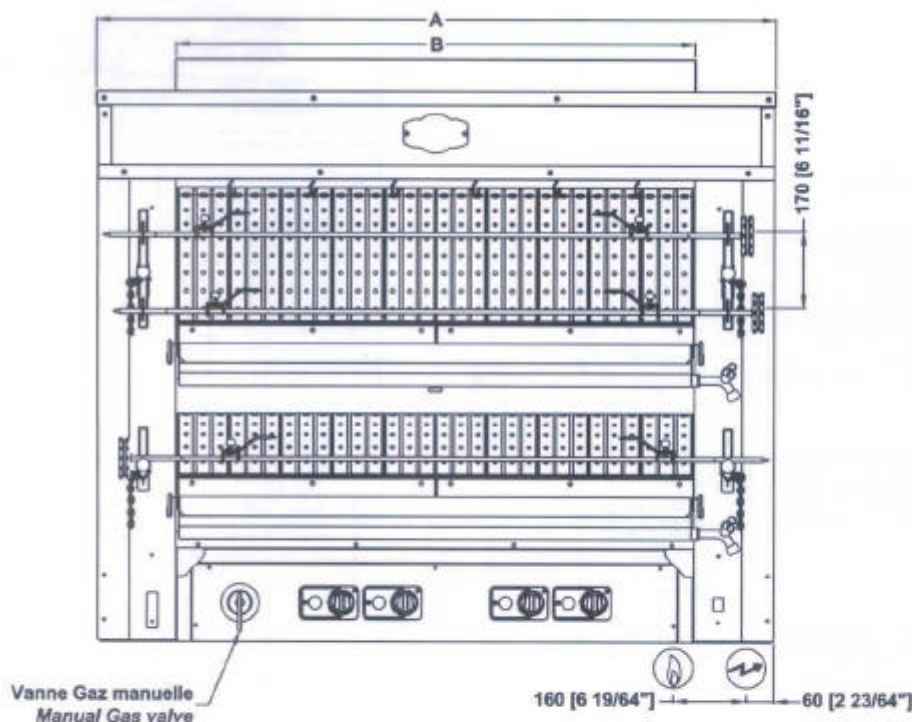
Raccordement gaz  
Gas connection



Raccordement électrique  
Electrical connection

**432B14** A (largeur / width) = 1040mm (40"15/16) B (foyer / hob) = 690mm (27"11/64)

**632B14** A (largeur / width) = 1500mm (59"1/16) B (foyer / hob) = 1150mm (45"9/32)

**RACCORDEMENTS : par l'arrière de la rôtissoire.****IMPLANTATION** Sur meuble, caisson ou tablette.**ACCESSOIRES**

(non fournis avec l'appareil, à commander séparément).

- Broches horizontales : anglaise, filet, plate, étoile, demi broche plate, demi broche anglaise.
- Broches verticales : à turbot, à andouillettes, à œufs, à brochettes, à homard, carrée.
- Support central de foyer : Support pour foyer simple.

**CONSTRUCTION**

Carrosserie: Tôle émaillée.

Foyer gaz: Fonte garnie de bouquets fibres céramique.

Garnitures: Laiton.

Manette gaz: Laiton.

Supports broches horizontales: Laiton.

**ELECTRICITE (alimentation du moto-réducteur).**

Alimentation secteur : 115V ~ 60Hz - Puissance absorbée : 63,4 W

Raccord: Sur le bornier du moto-réducteur.

Prévoir: un câble conforme aux normes en vigueur.

**SECURITE GAZ** Veilleuse de sécurité à thermocouple.**GAS**

Raccord : Par brasage sur manchon femelle de 3/4".

Prévoir: Un tuyau de raccordement gaz conforme aux normes en vigueur.

**CONNECTIONS : at the rear of the rotisserie.****INSTALLATION** On unit, casing or work surface.**ACCESSORIES**

(not supplied with the unit, to be ordered separately).

- Horizontal spits : English, filet, flat, star, flat half spit, English half spit.
- Vertical spits for turbot, chitterling sausages, eggs, kebabs, square for lobster.
- Hob central support : Support for single hob.

**CONSTRUCTION**

Casing: Enamelled steel.

Gas hob : Cast iron radiant wicks.

Fittings : Brass.

Gas handle : Brass.

Horizontal spit supports : Brass.

**ELECTRICITY (motor gearbox supply).**

Mains supply : 115V ~ 60Hz - Absorbed power : 63,4 W

Connection to motor gearbox terminal.

Supply : a cable in compliance with current norms.

**GAS SAFETY** Safety pilot light with thermocouple.**GAS**

Connection : Solder to female sleeve 3/4".

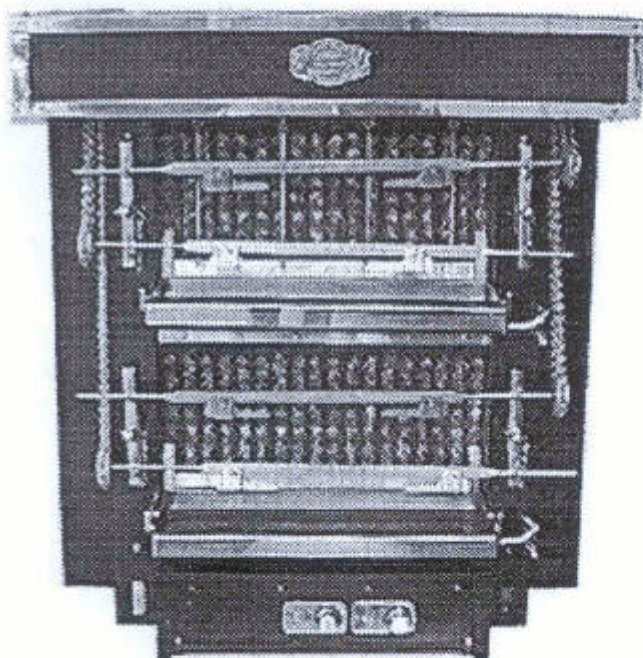
Supply : A gas connection pipe in compliance with current norms.

GAZ / GAS		injecteurs / injectors	Débit massique Mass output	Débit volumique Volume output
NATUREL / NATURAL 15 mBar (1,5 KPa)	432B14	Ø 2,70mm (0,1063 in.) & Ø 2,15mm (0,0846 in.)		1925 l/h (67,98 cu.ft/h)
	632B14	Ø 2,40mm (0,0945 in.) & Ø 2,00mm (0,0787 in.)		3158 l/h (111,51 cu.ft/h)
PROPANE / PROPANE 27 mBar (2,7 KPa)	432B14	Ø 1,90mm (0,0748 in.) & Ø 1,50mm (0,0591 in.)	1572 g/h	
	632B14	Ø 1,65mm (0,0650 in.) & Ø 1,35mm (0,0531 in.)	2579 g/h	



# Rôtissoire / Rotisserie

2 foyers doubles gaz  
2 double gas hobs  
Version USA / CANADA



## CARACTERISTIQUES GENERALES GENERAL CHARACTERISTICS

### Modèle / Model 442B14

- Foyer / Hob 690 mm (27" 11/64)
- 2 Brûleurs / 2 Burners 12,4 kW (42.000 BTU/h x 2)  
24,8 kW (84.000 BTU/h)

### Modèle / Model 642B14

- Foyer / Hob 1150 mm (45" 9/32)
- 4 Brûleurs / 4 Burners 10 kW (34.000 BTU/h x 4)  
40 kW (136.000 BTU/h)

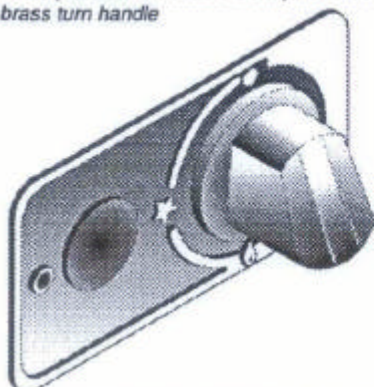
Livrable en : Inox 18/10 (AINSI 304) ou Email noir (autres couleurs suivant nuancier)  
Delivered in : 18/10 (AINSI 304) stainless steel or Black enamel (see colour range for other colours)

#### Commande

- plastron laiton sur capot démontable en façade
- manette tournante en laiton

#### Controls

- brass plate on removable front panel hood
- brass turn handle



#### Mise en œuvre aisée.

Une commande par foyer sur les modèles 442.  
Une commande par 1/2 foyer sur les modèles 542 et 642.

- Rotation du tournebroche équipé d'un moto-réducteur
- broches plates horizontales 3,3 tours/minute.
- broches verticales 5 tours/minute.
- Sont fournies avec la rôtissoire :
  - 3 broches plates horizontales.
  - 4 ou 6 broches verticales suivant la largeur de foyer.
- Lèche frite inox, amovible, avec robinet laiton chromé.
- Modèle 642, options demi broches et support central pour foyer simple (foyer inférieur).

#### Installation :

- Grand choix d'installation, adossée au mur d'appui, placée contre une cloison (à droite ou à gauche), sur caisson ou tablette.
- La rôtissoire peut être installée sous une simple hotte ou une zone ventilée, un raccord direct à un conduit de fumée n'est pas nécessaire.

#### • Easy to start.

One control per hob for model 442.  
One control per 1/2 hob for models 542 and 642.

- Spit rotation via motor gearbox
- horizontal flat spits 3,3 rotations/minute.
- vertical spits 5 rotations/minute.

#### • Delivered with the rotisserie :

- 3 horizontal flat spits.
- 4 or 6 vertical spits depending on the width of the hob.
- Removable, stainless steel drip pan, with chromed brass tap.
- Model 642, optional half spits and central support for single hob (lower hob).

#### Installation :

- Wide range of installation, back against a wall, against a partition (on the left or right), on a base or work surface.
- The rotisserie can be installed under extraction canopy or in a well ventilated area, direct connection to extraction is unnecessary.

## EXPEDITION / SHIPMENT

Emballage banderolé sur socle bois. Hoop packing on wooden base.

### 442B12

Poids brut / Grossweight	256kg(564,38 lb)
Poids net / Net weight	222kg(489,43 lb)
Volume / Volume	1,07m <sup>3</sup> (0,038cu.ft)
Largeur / Width	1260mm(49"39/64)
Profondeur / Depth	560mm (22"3/64)
Hauteur / Height	1520mm(59"27/32)
Caisse d'accessoires / Crate of accessories	0,20 m <sup>3</sup> (0,007cu.ft)

### 642B12

	352 kg(776,03lb)
	318 kg(701,07lb)
	1,46 m <sup>3</sup> (0,052cu.ft)
	1720mm(67"23/32)
	560mm(22"3/64)
	1520mm(59"27/32)
	0,30 m <sup>3</sup> (0,011cu.ft)

## AGREMENT / CERTIFICATION.

Conforme à la norme / Conforms to norm :  
NF D 32.725

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# BONNET

BONNET GRANDE CUISINE  
Siège social:  
Rue des Frères Lumière - Z.I Mitry Compans  
77292 MITRY MORCY Cedex



# - 2 foyers doubles (système 4) - 2 double gas hobs (system 4) -



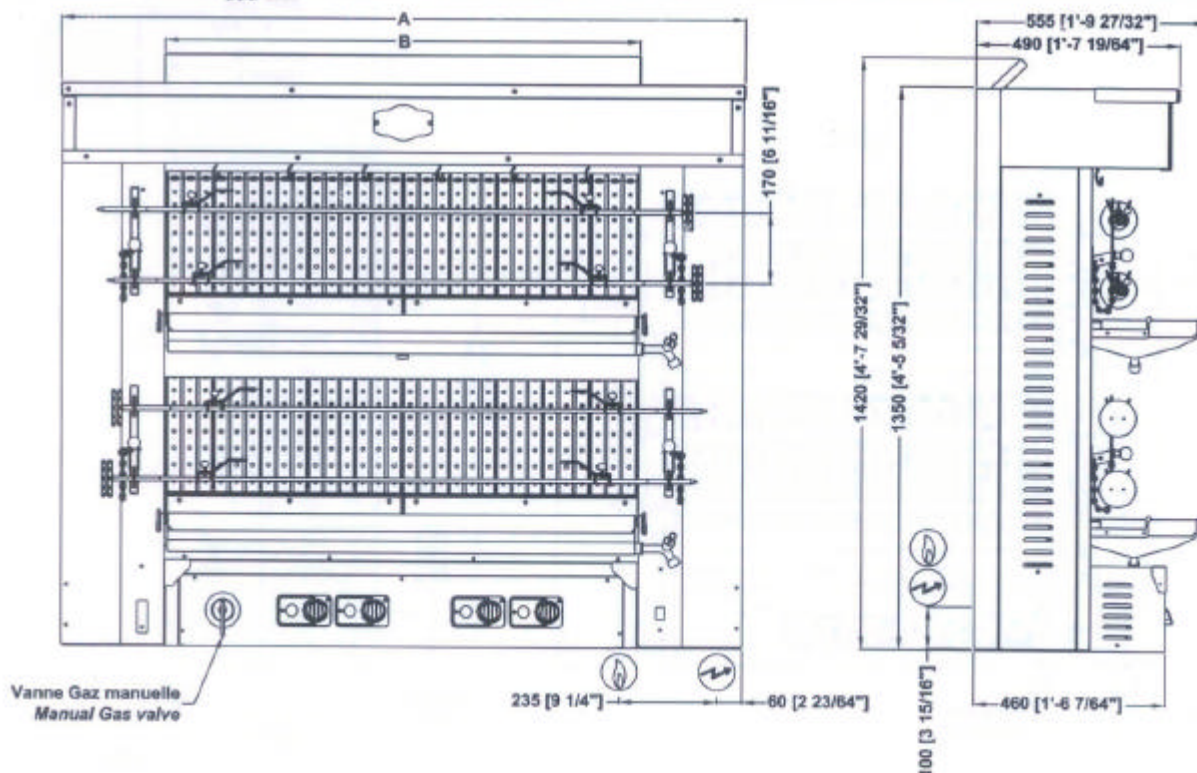
Raccordement gaz  
Gas connection



Raccordement électrique  
Electrical connection

442B12 A (largeur / width) = 1190mm (46"27/32) B (foyer / hob) = 690mm (27"11/64)

642B12 A (largeur / width) = 1650mm (64"31/32) B (foyer / hob) = 1150mm (45"9/32)



**RACCORDEMENTS** : par l'arrière de la rôtissoire.

**IMPLANTATION** Sur caisson ou tablette.

## **ACCESSOIRES**

(non fournis avec l'appareil, à commander séparément).

- Broches horizontales : anglaise, filet, plate, étoile, demi broche plate, demi broche anglaise.
- Broches verticales : à turbot, à andouillettes, à œufs, à brochettes, à homard, carrée.
- Support central de foyer : Support pour foyer double.

## **CONSTRUCTION**

**Carrosserie** : Tôle émaillée.

**Foyer gaz** : Fonte garnie de bouquets fibres céramique.

**Garnitures** : Laiton.

**Manette gaz** : Laiton.

**Supports broches horizontales** : Laiton.

## **ELECTRICITE** (alimentation du moto-réducteur).

Alimentation secteur : 115V ~ 60Hz - Puissance absorbée : 63,4 W

Raccord : Sur le bornier du moto-réducteur.

Prévoir : un câble conforme aux normes en vigueur.

## **SECURITE GAZ** Veilleuse de sécurité à thermocouple.

## **GAZ**

Raccord : Par brasage sur manchon femelle de 3/4".

Prévoir : Un tuyau de raccordement gaz conforme aux normes en vigueur.

**CONNECTIONS** : at the rear of the rotisserie.

**INSTALLATION** On casing or work surface.

## **ACCESSORIES**

(not supplied with the unit, to be ordered separately).

- Horizontal spits : English, filet, flat, star, flat half spit, English half spit.
- Vertical spits : for turbot, chitterling sausages, eggs, kebabs, square for lobster.
- Hob central support : Support for double hob.

## **CONSTRUCTION**

**Casing** : Enamelled steel.

**Gas hob** : Cast iron radiant wicks.

**Fittings** : Brass.

**Gas handle** : Brass.

**Horizontal spit supports** : Brass.

## **ELECTRICITY** (motor gearbox supply).

Mains supply : 115V ~ 60Hz - Absorbed power : 63,4 W

Connection to motor gearbox terminal.

Supply : a cable in compliance with current norms.

## **GAS SAFETY** Safety pilot light with thermocouple.

## **GAS**

Connection : Solder to female sleeve 3/4".

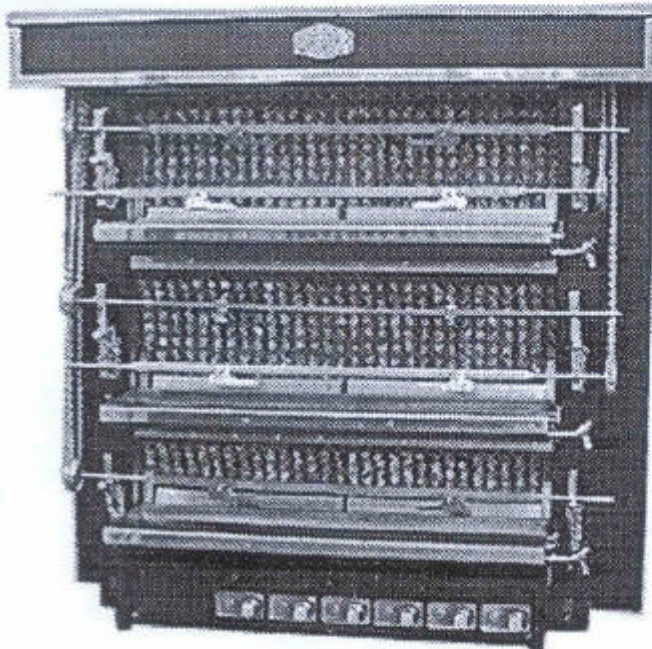
Supply : A gas connection pipe in compliance with current norms.

GAZ / GAS		injecteurs / Injectors	Débit massique Mass output	Débit volumique Volume output
NATUREL / NATURAL 15 mBar (1,5 KPa)	442B14	Ø 2,70mm (0,1063 in.)		2352 l/h (83,04 cu.ft/h)
	642B14	Ø 2,40mm (0,0945 in.)		3793 l/h (133,94 cu.ft/h)
PROPANE / PROPANE 27 mBar (2,7 KPa)	442B14	Ø 1,90mm (0,0748 in.)	1920 g/h	
	642B14	Ø 1,65mm (0,0650 in.)	3097 g/h	



# Rôtissoire / Rotisserie

2 foyers doubles, 1 foyer simple gaz  
2 double hobs, 1 single gas hob  
Version USA / CANADA



## CARACTERISTIQUES GENERALES GENERAL CHARACTERISTICS

Modèle / Model 653B14

- Foyer / Hob 1150 mm (45" 9/32)
- 4 Brûleurs / 4 Burners 10kW (34.000 BTU/h x 4)
- 2 Brûleurs / 2 Burners 6,65kW (23.000 BTU/h x 2)
- 53,3 kW (182.000 BTU/h)

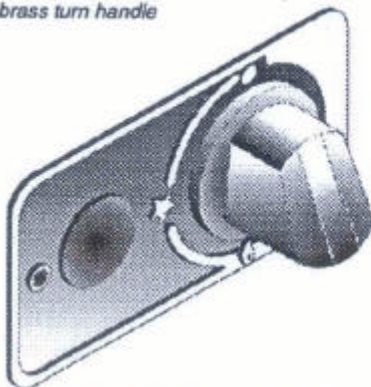
Livrable en : Inox 18/10 (AINSI 304) ou Email noir (autres couleurs suivant nuancier)  
Delivered in : 18/10 (AINSI 304) stainless steel or Black enamel (see colour range for other colours)

### Commande

- plastron laiton sur capot démontable en façade
- manette tournante en laiton

### Controls

- brass plate on removable front panel hood
- brass turn handle



### • Mise en œuvre aisée.

- Rotation du tournebroche équipé de 2 moto-réducteurs
- broches plates horizontales 3,3 tours/minute.
- broches verticales 5 tours/minute.

- Sont fournies avec la rôtissoire :
  - 5 broches plates horizontales.
  - 6 broches verticales.

- Lèche frite inox, amovible, avec robinet laiton chromé.

### • Easy to start.

- Spit rotation via 2 motor gearboxes
- horizontal flat spits 3,3 rotations/minute.
- vertical spits 5 rotations/minute.

- Delivered with the rotisserie :
  - 5 horizontal flat spits.
  - 6 vertical spits.

- Removable, stainless steel drip pan, with chromed brass tap.

### Installation :

- Grand choix d'installation, adossée au mur d'appui, placée contre une cloison (à droite ou à gauche), sur tablette.
- La rôtissoire peut être installée sous une simple hotte ou une zone ventilée, un raccord direct à un conduit de fumée n'est pas nécessaire.

### Installation :

- Wide range of installation, back against a wall, against a partition (on the left or right), on a base surface.
- The rotisserie can be installed under extraction canopy or in a well ventilated area, direct connection to extraction is unnecessary.

### EXPEDITION / SHIPMENT

Emballage banderolé sur socle bois. Hoop packing on wooden base.

#### 653B14

Poids brut / Grossweight	468 kg (1031,76 lb)
Poids net / Net weight	432 kg (952,40 lb)
Volume / Volume	1,78 m³ (0,063 cu.ft)
Largeur / Width	1720 mm (67" 23/32)
Profondeur / Depth	560 mm (22" 3/64)
Hauteur / Height	1845 mm (72" 41/64)
Caisse d'accessoires / Crate of accessories	0,40 m³ (0,014 cu.ft)

### AGREMENT / CERTIFICATION.

Conforme à la norme / Conforms to norm :  
NF D 32.725

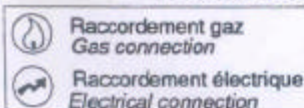
Approuvé / distribué par  
Approved / distributed by

# BONNET

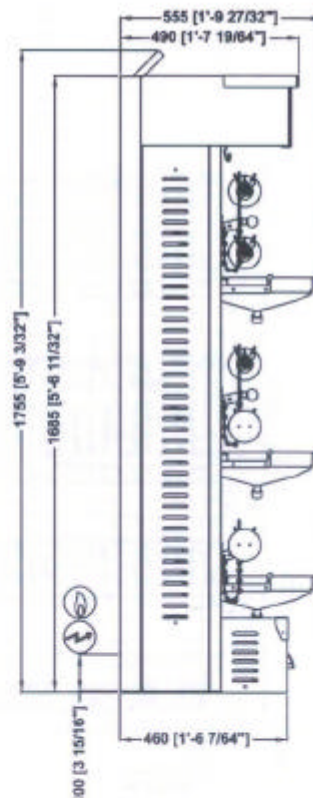
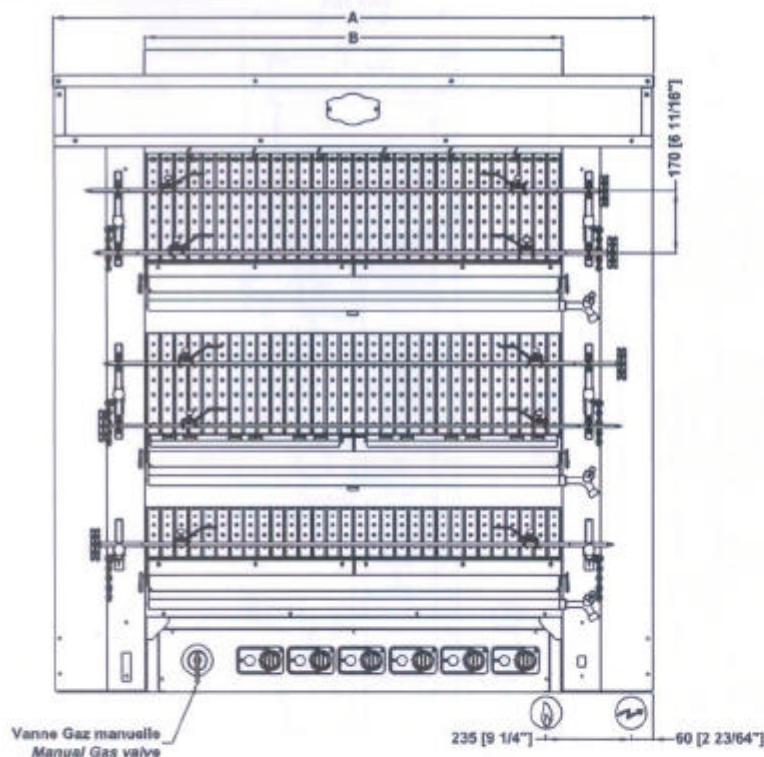
BONNET GRANDE CUISINE  
Siège social:  
Rue des Frères Lumière - Z.I Mityr Compans  
77292 MITRY MORY Cedex



**- 2 foyers doubles, 1 foyer simple (système 5) - 2 double hobs, 1 single hob (system 5) -**



**653B14 A (largeur / width) = 1650mm (64" 31/32) B (foyer / hob) = 1150mm (45"9/32)**



**RACCORDEMENTS :** par l'arrière de la rôtissoire.

**IMPLANTATION** Sur tablette.

### ACCESSOIRES

(non fournis avec l'appareil, à commander séparément).

- Broches horizontales : anglaise, filet, plate, étoile, demi broche plate, demi broche anglaise.
- Broches verticales : à turbot, à andouillettes, à œufs, à brochettes, à homard, carrée.
- Support central de foyer : Support pour foyer simple, support pour foyer double.

### CONSTRUCTION

Carrosserie: Tôle émaillée.  
Foyer gaz: Fonte garnie de bouquets fibres céramique.  
Garnitures: Laiton.  
Manette gaz: Laiton.  
Supports broches horizontales: Laiton.

### ELECTRICITE (alimentation des 2 moto-réducteurs).

Alimentation secteur : 115V ~ 60Hz - Puissance absorbée : 126,8 W (63,4 W par moto-réducteur)  
Raccord: Sur le bornier du moto-réducteur.  
Prévoir: un câble conforme aux normes en vigueur.

### SECURITE GAZ

Veilleuse de sécurité à thermocouple.

### GAZ

Raccord : Par brasage sur manchon femelle de 3/4".  
Prévoir: Un tuyau de raccordement gaz conforme aux normes en vigueur.

**CONNECTIONS :** at the rear of the rotisserie.

**INSTALLATION** On Work surface.

### ACCESSORIES

(not supplied with the unit, to be ordered separately).

- Horizontal spits : English, filet, flat, star, flat half spit, English half spit.
- Vertical spits for turbot, chitterling sausages, eggs, kebabs, square for lobster.
- Hob central support : Support for single hob, Support for double hob.

### CONSTRUCTION

Casing: Enamelled steel.  
Gas hob : Cast iron radiant wicks.  
Fittings : Brass.  
Gas handle : Brass.  
Horizontal spit supports : Brass.

### ELECTRICITY (2 motor gearbox supplies).

Mains supply : 115V ~ 60Hz - Absorbed power : 126,8 W (63,4 W per motor gearbox).  
Connection to motor gearbox terminal.  
Supply: a cable in compliance with current norms.

### GAS SAFETY

Safety pilot light with thermocouple.

### GAZ

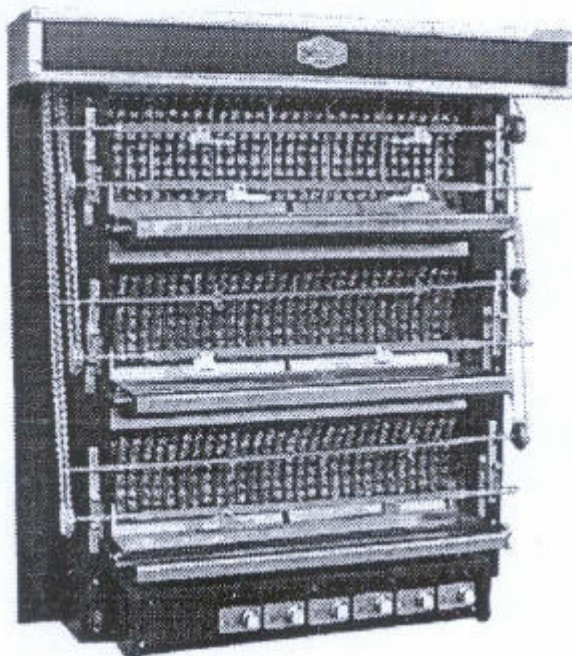
Connection : Solder to female sleeve 3/4".  
Supply : A gas connection pipe in compliance with current norms.

GAZ / GAS	Injecteurs / injectors	Débit massique Mass output	Débit volumique Volume output
NATUREL / NATURAL 15 mBar (1,5 KPa)	Ø 2,00 mm (0,0787 in.) - Ø 2,40 mm (0,0945 in.)		5054 l/h (178,48 cu.ft/h)
PROPANE / PROPANE 27 mBar (2,7 KPa)	Ø 1,35 mm (0,0531 in.) - Ø 1,65 mm (0,0650 in.)	4127 g/h	



# Rôtissoire / Rotisserie

3 foyers doubles gaz  
3 double gas hobs  
Version USA / CANADA



## CARACTERISTIQUES GENERALES GENERAL CHARACTERISTICS

Modèle / Model 663B14

- Foyer / Hob 1150 mm (45" 9/32)
- 6 Brûleurs / 6 Burners 10 kW (34.000 BTU/h x 6)  
60 kW (204.000 BTU/h)

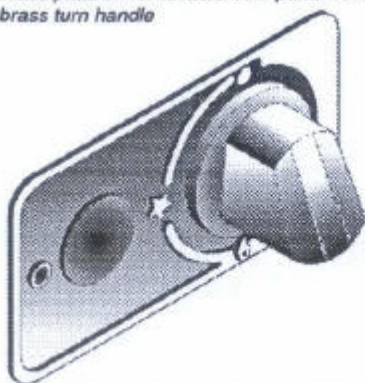
**Livrable en :** Inox 18/10 (AINSI 304) ou Email noir (autres couleurs suivant nuancier)  
**Delivered in :** 18/10 (AINSI 304) stainless steel or Black enamel (see colour range for other colours)

### Commande

- plastron laiton sur capot démontable en façade
- manette tournante en laiton

### Controls

- brass plate on removable front panel hood
- brass turn handle



• **Mise en œuvre aisée.**  
Une commande par 1/2 foyer.

- Rotation du tournebroche équipé de 2 moto-réducteurs
- broches plates horizontales 3,3 tours/minute.
- broches verticales 5 tours/minute.

- Sont fournies avec la rôtissoire :
  - 6 broches plates horizontales.
  - 6 broches verticales suivant la largeur de foyer.
- Lèche frite inox, amovible, avec robinet laiton chromé.
- Modèle 663, options demi broches et support central pour foyer simple (foyer inférieur).

### Installation :

- Grand choix d'installation, adossée au mur d'appui, placée contre une cloison (à droite ou à gauche), sur tablette.
- La rôtissoire peut être installée sous une simple hotte ou une zone ventilée, un raccord direct à un conduit de fumée n'est pas nécessaire.

• **Easy to start.**

One control per 1/2 hob

- Spit rotation via 2 motor gearboxes
- horizontal flat spits 3,3 rotations/minute.
- vertical spits 5 rotations/minute.

- Delivered with the rotisserie :
  - 6 horizontal flat spits.
  - 6 vertical spits depending on the width of the hob.
- Removable, stainless steel drip pan, with chromed brass tap.
- Model 663, optional half spits and central support for single hob (lower hob).

### Installation :

- Wide range of installation, back against a wall, against a partition (on the left or right), on a base surface.
- The rotisserie can be installed under extraction canopy or in a well ventilated area, direct connection to extraction is unnecessary.

## EXPEDITION / SHIPMENT

Emballage banderolé sur socle bois. Hoop packing on wooden base.

### AGREMENT / CERTIFICATION.

Conforme à la norme / Conforms to norm :  
NF D 32.725

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Poids brut / Grossweight  
Poids net / Net weight  
Volume / Volume  
Largeur / Width  
Profondeur / Depth  
Hauteur / Height  
Caisse d'accessoires  
/ Crate of accessories

**663B14**  
476 kg (850,98 lb)  
438 kg (771,62 lb)  
1,91 m³ (0,059 cu.ft)  
1720 mm (58"21/32)  
560 mm (22"3/64)  
1990 mm (78"11/32)  
0,40m3 (0,059 cu.ft)

# BONNET

BONNET GRANDE CUISINE  
Siège social:  
Rue des Frères Lumière - Z.I Mitry Compans  
77292 MITRY MORY Cedex



### - 3 foyers doubles (système 6) - 3 double hobs (system 6) -

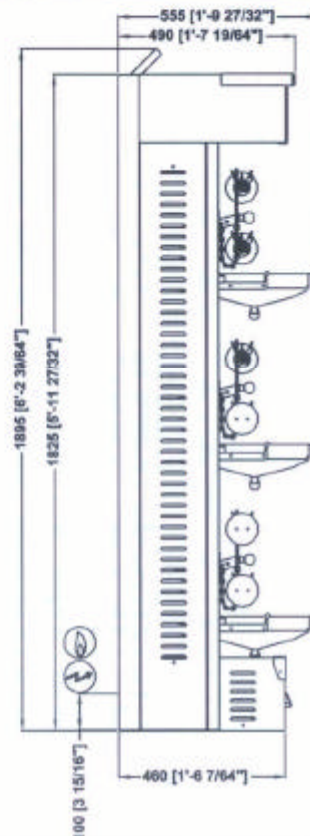
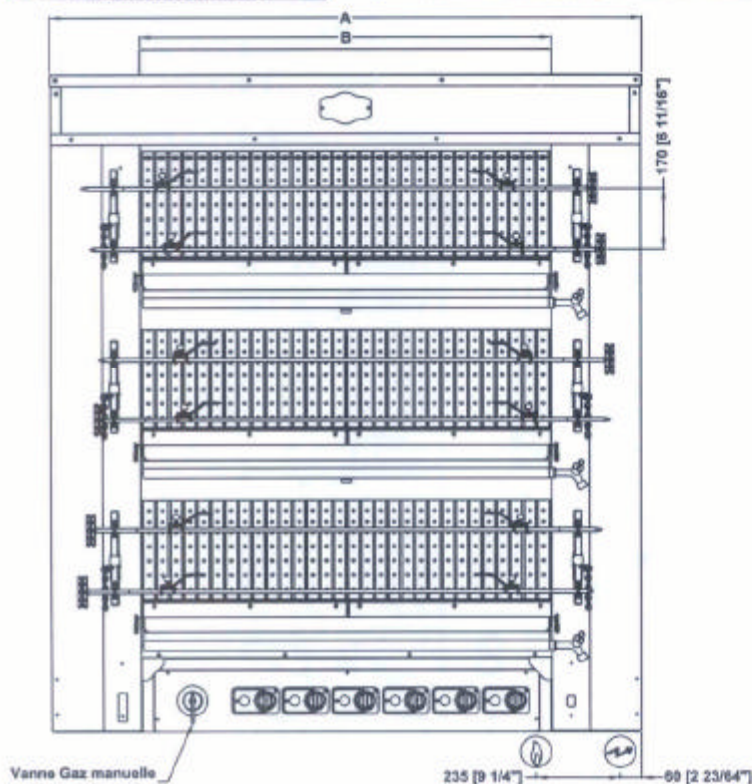


Raccordement gaz  
Gas connection



Raccordement électrique  
Electrical connection

663B14 A (largeur / width) = 1650mm (64" 31/32) B (foyer / hob) = 1150mm (45" 9/32)



**RACCORDEMENTS :** par l'arrière de la rôtissoire.

**IMPLANTATION** Sur tablette.

#### ACCESSOIRES

(non fournis avec l'appareil, à commander séparément).

- Broches horizontales :

anglaise, filet, plato, étoile, demi broche plato, demi broche anglaise.

- Broches verticales :

à turbot, à andouillettes, à œufs, à brochettes, à homard, carrée.

- Support central de foyer : Support pour foyer double.

#### CONSTRUCTION

Carrosserie: Tôle émaillée.

Foyer gaz: Fonte garnie de bouquets fibres céramique.

Garnitures: Laiton.

Manette gaz: Laiton.

Supports broches horizontales: Laiton.

#### ELECTRICITE (alimentation des 2 moto-réducteurs).

Alimentation secteur : 115V ~ 60Hz - Puissance absorbé : 126,8 W (63,4 W par moto-réducteur)

Raccord: Sur le bornier du moto-réducteur.

Prévoir: un câble conforme aux normes en vigueur.

**SECURITE GAZ** Veilleuse de sécurité à thermocouple.

#### GAZ

Raccord : Par brasage sur manchon femelle de 3/4".

Prévoir: Un tuyau de raccordement gaz conforme aux normes en vigueur.

**CONNECTIONS :** at the rear of the rotisserie.

**INSTALLATION** On a base..

#### ACCESSORIES

(not supplied with the unit, to be ordered separately).

- Horizontal spits :

English, filet, flat, star, flat half spit, English half spit.

- Vertical spits

for turbot, chitterling sausages, eggs, kebabs, square for lobster.

- Hob central support : Support for double hob.

#### CONSTRUCTION

Casing: Enamelled steel.

Gas hob : Cast iron radiant wicks.

Fittings : Brass.

Gas handle : Brass.

Horizontal spit supports : Brass.

#### ELECTRICITY (2 motor gearbox supplies).

Mains supply : 115V ~ 60Hz - Absorbed power : 126,8 W (63,4 W per motor gearbox).

Connection to motor gearbox terminal.

Supply : a cable in compliance with current norms.

**GAS SAFETY** Safety pilot light with thermocouple.

#### GAS

Connection : Solder to female sleeve 3/4".

Supply : A gas connection pipe in compliance with current norms.

GAZ / GAS		Injecteurs / injectors	Débit massique Mass output	Débit volumique Volume output
NATUREL / NATURAL				
15 mBar (1,5 KPa)	663B14	Ø 2,40mm (0,0945 in.)		5689 l/h(200,91 cu.ft/h)
PROPANE / PROPANE				
27 mBar (2,7 KPa)	663B14	Ø 1,65mm (0,0650 in.)	4646 g/h	

## ***B: INSTRUCTIONS FOR THE INSTALLER***

### ***INSTALLATION: GENERALITIES***

**NATURE AND POSITION OF CONNECTIONS:** See "Technical characteristics" at the beginning of these instructions.

#### **GENERAL REQUIREMENTS**

- If the appliance has to be placed close to a combustible wall, make sure minimal distances are kept: over **150 mm**.  
The walls in contact with this equipment must be made from a non-combustible material.
- The installation, modification or the repair of the equipment is to be carried out in a workmanlike manner by a specialised installer.
- The appliance is of the A TYPE (not connected to an exhaust sleeve or duct for combustion products).
- The appliance must be installed in compliance with the regulations and standards in force, in a sufficiently ventilated room.
- The flow rate of fresh air requested for the supply of air for combustion is 2 m<sup>3</sup>/h per kW of heat release rate.
- The appliance must stand on a perfectly levelled surface, with resistance and stability in relation to the weight of the appliance, it must be secured to its mounting base.
- Allow for at least 30 mm free space at the back for the model RT221 standing on the working top.

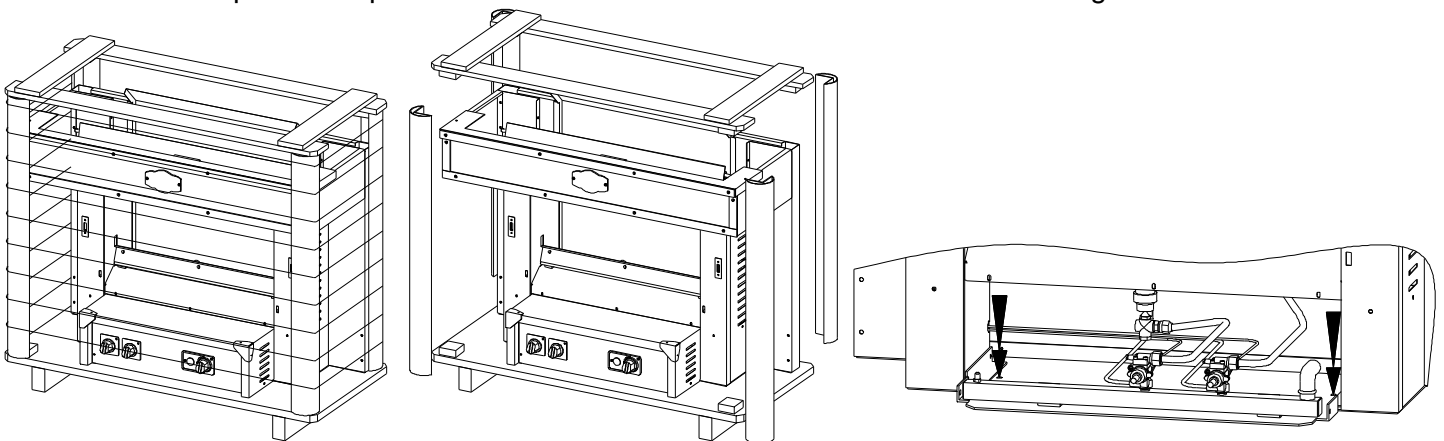
#### **HANDLING**

- Handling must be carried out only with adapted lifting devices.
- If the appliance is to be moved, this will be done on its original pallet and in no case will it be stacked on other devices.
- If there is no longer a pallet, the device must be carried and not pulled.

#### **UNPACKING**

Cut the sheet over its entire height and along a corner upright to avoid any risk of scratching the cabinet of the device.

- Remove the upper frame and the uprights.
- Unscrew both M8-40 screw/nuts securing the oven, which are accessible through the opening in rear lower part or after having removed the control box for the series 400/600.
- Remove the protective plastic from the stainless steel sheets before first heating.



#### **INSTALLATION**

- Install the oven following the advice for layout.
- Secure the oven on its supporting surface by using both Ø 10 mm base holes for the series 400/600.

# BONNET

**BONNET GRANDE CUISINE**

**Siège social:**

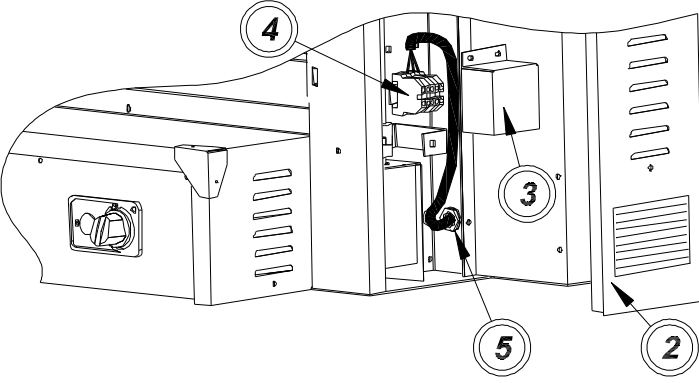
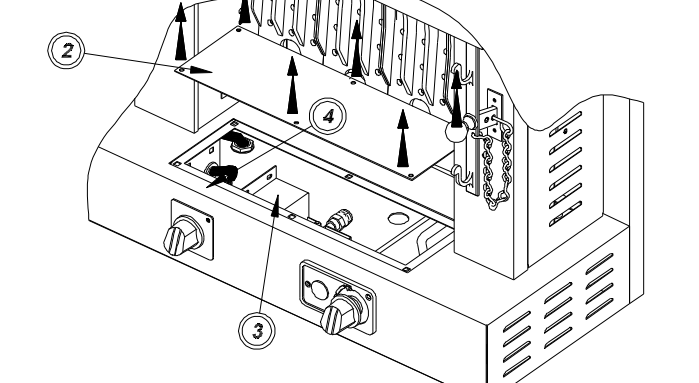
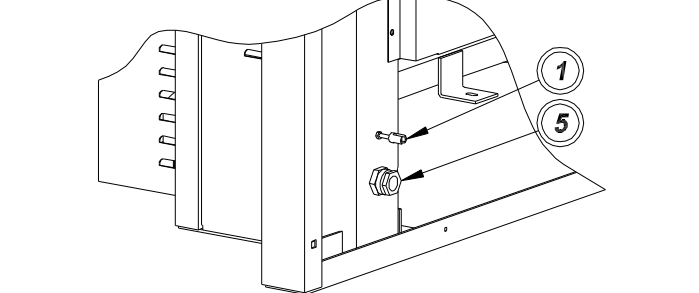
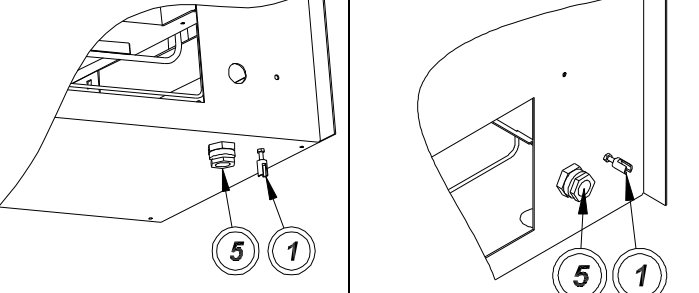
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77292 MITRY MORY Cedex

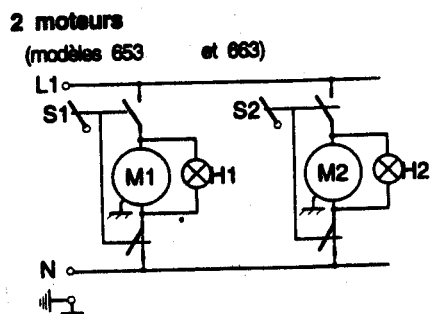
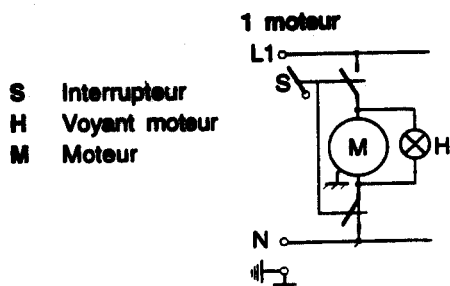


## INSTALLATION: CONNECTIONS

### ELECTRICAL CONNECTION

**SPIT DRIVE MOTOR : 115V/60Hz~40W per motor.**

Series 400/600	Model 221
	
	
<p>Electrical connection is made at the terminal block located on the side of the appliance, with passage of the cable through stand-by stuffing-box on the rear side:</p> <p><b><u>ACCESS TO THE TERMINAL BLOCK</u></b></p> <ul style="list-style-type: none"> <li>Remove the right side panel (2) (2 screws)</li> <li>Remove the protective lid (3) of the connecting terminal block (4) (2 screws)</li> <li>Pull the supply cable through the stuffing-box (5)</li> <li>Tighten the stuffing-box</li> <li>Connect the wires to the terminals</li> <li>Reassemble the terminal block lid and the side panel.</li> </ul>	<p>The electrical connection is made at the terminal block located in the middle of the appliance, with passage of the cable from underneath (for the assembly of the roasting oven in the "hanging") version or through the rear side (for the assembly in the "working top") version, through the standby stuffing-box:</p> <p><b><u>ACCESS TO THE TERMINAL BLOCK</u></b></p> <ul style="list-style-type: none"> <li>Loosen the 6 M5 screws of the technical access lid (2), and remove it by raising it (see the arrows).</li> <li>Remove the protective lid (3) of the connecting terminal block (4) (2 screws)</li> <li>Pull the supply cable through the stuffing-box (5) (in the chosen layout)</li> <li>Tighten the stuffing-box</li> <li>Connect the wires to the terminals</li> <li>Reassemble the terminal block and the "technical" lids.</li> </ul>

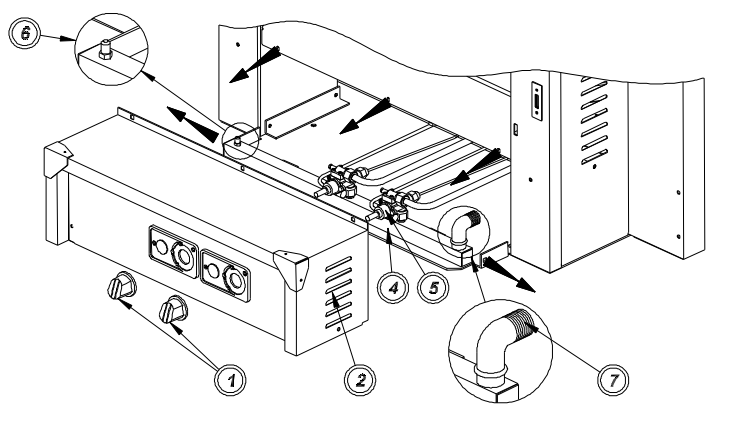
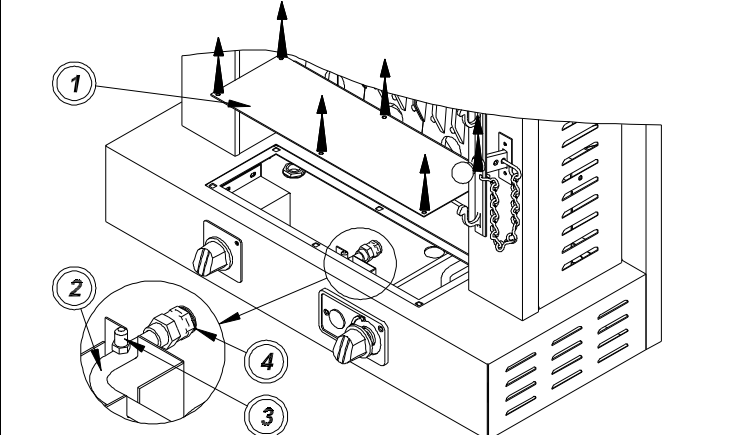




## **GAS CONNECTION**

This appliance is delivered fitted and adjusted according to the Gas specifications of the order.

- Check that the adjustment of the equipment complies with the nature and pressure of the Gas supplying the appliance.
- Connect the appliance to the Gas supply piping by installing a shut-off valve to isolate the appliance from the other part of the plant.
- The Gas supply piping will be sized so as to minimise load losses : its diameter will be determined as per its run length (length, number of elbows...) and the total power of the appliance.
- Provide a female coupling of Ø 20/27 with 3/4" Gas thread for the series 400/600.  
Provide a female coupling of Ø 15/21 with 1/2" Gas thread for the model 221.
- To verify the Gas supply pressure of the appliance, just connect a water column pressure gauge to the pressure tapping located on the Gas distribution ramp.
- The Gas pressure thus measured must be equal to that indicated on the nameplate for the Gas used.

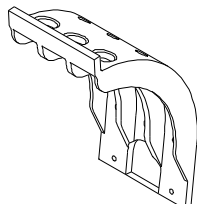
Series 400/600	Model 221
<p><b>REMOVAL OF THE GAS CONTROL(S) (1)</b></p> <ul style="list-style-type: none"> <li>• Loosen the locking screw of the Gas tap controls with a 2.5 (to flats) Allen key, then pull it towards yourself.</li> </ul> <p><b>REMOVE THE CONTROL BOX (2)</b></p> <ul style="list-style-type: none"> <li>• Loosen the screws and washers of the control box (linked to the 1<sup>st</sup> level burner support) (see the arrows).</li> <li>• Pull all the box assembly towards yourself (Be careful when tilting the box to avoid the upper fold).</li> </ul> <p><b>TAP(S) SUPPLY RAMP</b></p> <ul style="list-style-type: none"> <li>• The ramp (4) is fitted with one or several taps (5) as per the hearth number of the given model.</li> <li>• Pressure tap: screw at the left end of the ramp (6).</li> <li>• Connection from the rear side of the appliance at the right end of the ramp: elbow of Ø 20/27 with standby 3/4" Gas thread (7).</li> </ul> <p><b>PRESSURE TAP (6)</b></p> <ul style="list-style-type: none"> <li>• Loosen the screw (without removing it).</li> <li>• Connect the water column pressure gauge pipe.</li> <li>• Measure the Gas pressure with all burners functioning.</li> </ul>	<p><b>REMOVAL OF THE TECHNICAL ACCESS LID (1)</b></p> <ul style="list-style-type: none"> <li>• Loosen 6 M5 screws of the technical access lid, and remove it by raising it (see the arrows).</li> </ul> <p><b>TAP SUPPLY RAMP</b></p> <ul style="list-style-type: none"> <li>• The ramp (2) is fitted with a tap.</li> <li>• Pressure tap: a screw in the middle of the ramp (3).</li> <li>• Gas connection is carried out at the centre of the appliance to the coupling of Ø 15/21 with a standby 1/2" Gas thread (4), the piping being let in from underneath (for an assembly of the roasting oven in the "hanging" version or through the back side (for an assembly in the "working top" version), through the standby openings).</li> </ul> <p><b>PRESSURE TAP (3)</b></p> <ul style="list-style-type: none"> <li>• Loosen the screw (without removing it).</li> <li>• Connect the water column pressure gauge.</li> <li>• Measure the Gas pressure with all burners functioning.</li> </ul>
 <p>The diagram shows the internal components of the Series 400/600 appliance. It illustrates the removal of the gas control (1) and the control box (2). It also shows the gas supply ramp (4) with taps (5) and the pressure tap (6) at the left end. A gas connection elbow (7) is shown at the rear side of the appliance.</p>	 <p>The diagram shows the internal components of the Model 221 appliance. It illustrates the removal of the technical access lid (1) by raising it. It also shows the gas supply ramp (2) with a tap (3) in the middle. A gas connection coupling (4) is shown at the center of the appliance.</p>

Gas connections must comply with the standards in force and must only be carried out by a qualified installer. These connections are made to a 3/4" or 1/2" Gas male coupling.

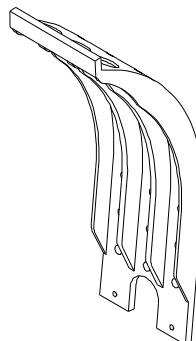


## ASSEMBLY OF ROSTING OVEN FITTINGS

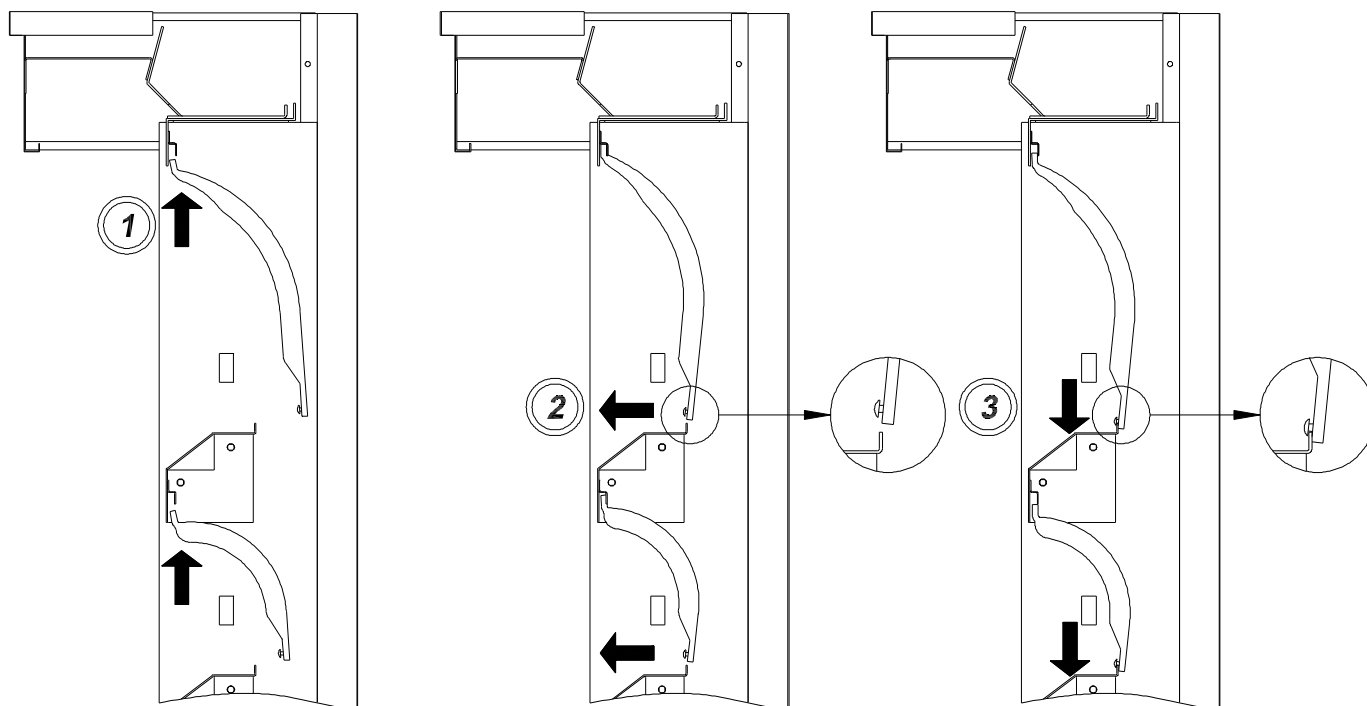
### CAST-IRON HEARTH ELEMENTS



**SINGLE CAST-IRON HEARTH  
ELEMENT**



**DOUBLE CAST-IRON HEARTH  
ELEMENT**

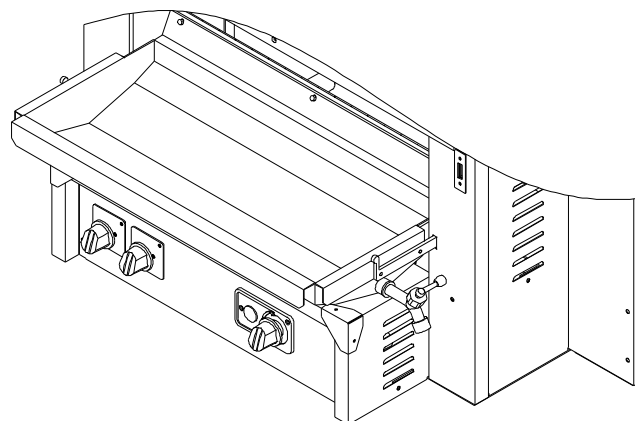
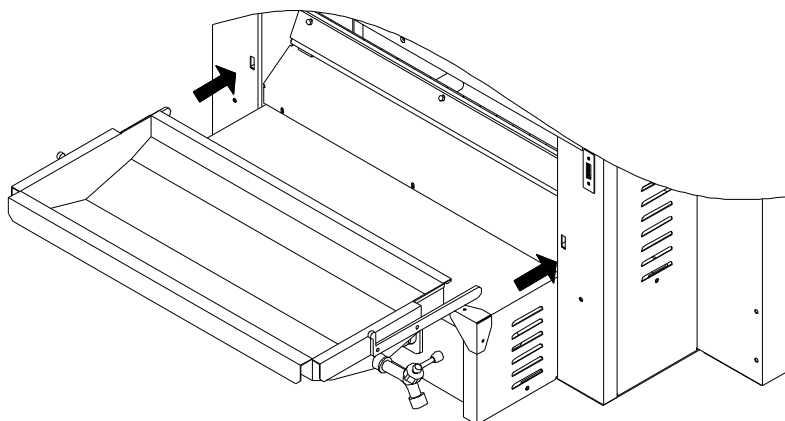


- Mount the cast-iron parts one by one for each hearth.
- Insert the top part of the cast-iron element as far as possible into the upper slide **(1)**.
- Bring the lower part of the cast-iron element to the front **(2)** and let both securing screw heads bear on the lower slide of the burner support **(3)**.

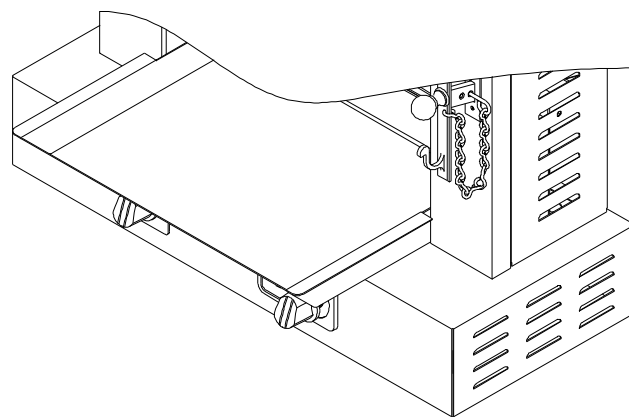
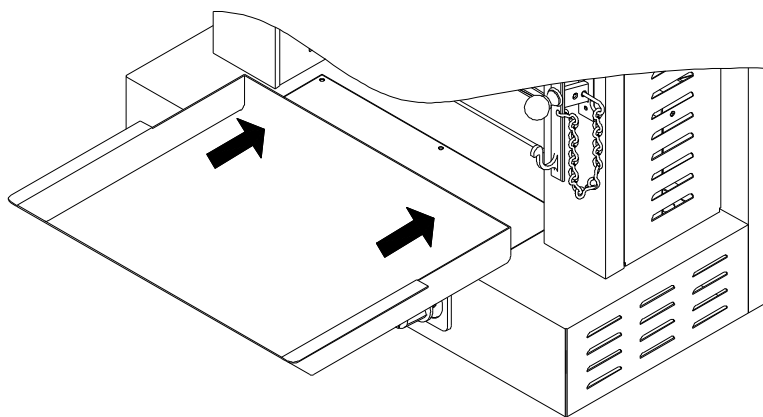


## **DRIPPING-PANS**

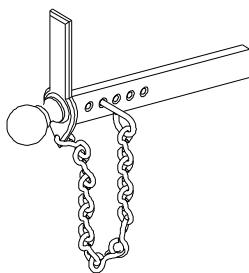
The dripping-pans are detachable parts, which are installed on the oven simply by sliding their guiding rails in the roasting oven guides.



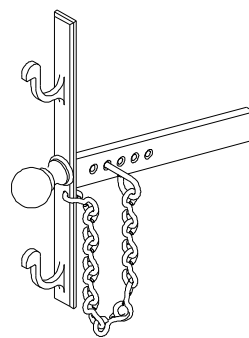
The dripping-pan of model 221 simply bears on the base of the roasting oven, than slid forward to obtain its functional position.



## **HORIZONTAL SPIT HOLDERS**



**SINGLE HEARTH SPIT HOLDER**



**DOUBLE HEARTH SPIT HOLDER**

The horizontal spit holders are assembled by sliding them into their guiding rails on the oven (2 holders per hearth), and may be adjusted to adjust the distance of the horizontal spits in relation to the heating hearth (6 positions).

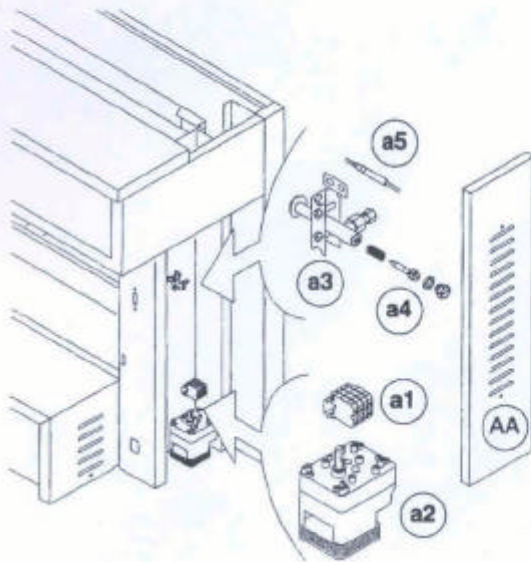


## C: INSTRUCTIONS FOR AFTER SALES SERVICE

### DIFFERENT ACCESS POINTS

#### MAINTENANCE ON GAS ROTISSERIES

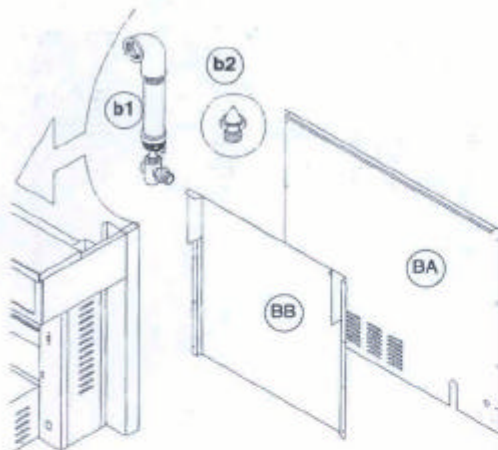
Before doing any work on the equipment, shut off the gas supply, after carrying out any work on the gas circuit, check for leaks



##### A - ACCES TO ELECTRICAL PARTS / PILOT BURNER.

- a1 : electrical terminal block
- a2 : motor unit(s)
- a3 : pilot burner(s)
- a4 : pilot jet(s)
- a5 : Thermocouple(s)

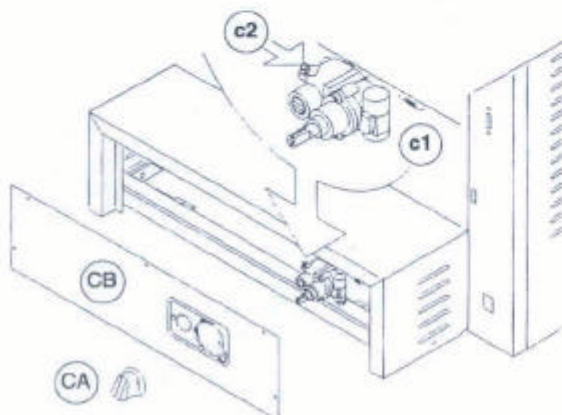
- Unscrew the side panel (AA) and remove the panel.
- Do the same on the left hand side of the unit for multi-radiant models or rotisseries with two motor units.



##### B - ACCESS TO MAIN BURNER JETS.

- b1 : Mixture chamber
- b2 : main burner jet(s)

- Unscrew retaining the rear panel (BA) and remove the panel.
- Unscrew retaining the back plate (BB) and remove the plate.



##### C - ACCES TO GAS VALVES.

- c1 : Control valve(s)
- c2 : Gas pressure take-off

- remove the knob (CA) : Simply pull it outwards after loosen the screw (allen key 2,5).
- Unscrew retaining the front control panel (CB).
- Take off the control panel assembly.



## REPLACEMENT OF DEFECTIVE ELEMENTS

### D - THERMOCOUPLE REPLACEMENT

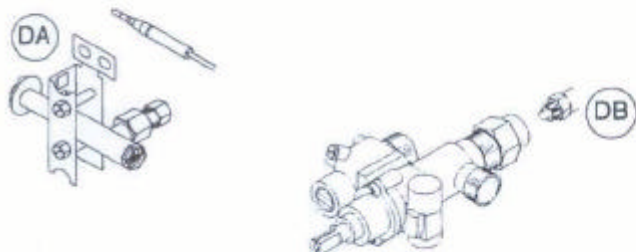
(replace every year as a precaution)

#### On the pilot burner(s) :

- Loosen the bolts on the support (DA) to remove the thermocouple probe.

#### On the gas valve(s) :

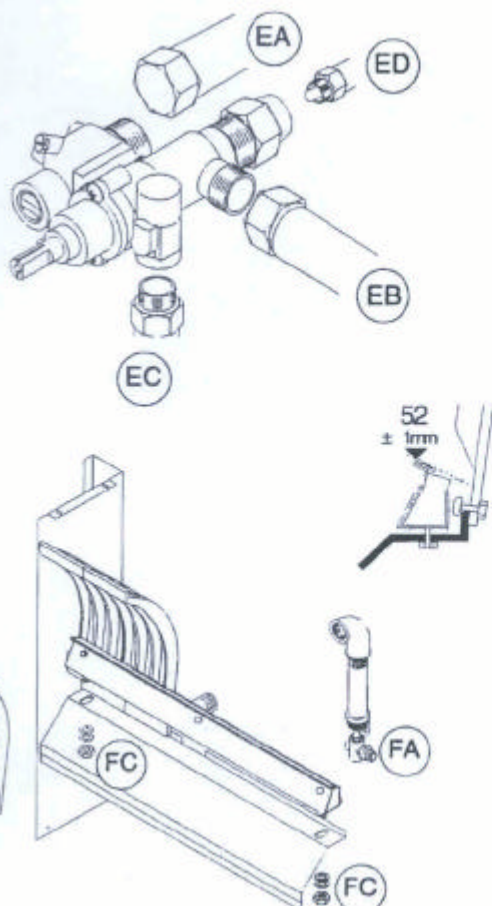
- Disconnect the thermocouple (DB)
- When installing the replacement part, tighten by hand and then give a further  $\frac{1}{4}$  turn using a spanner.



### E - REPLACING A GAS VALVE AND THERMOCOUPLE

(safety)

- Carry out valve access procedure (see C)
- Disconnect the piping (EA, EB)
- Disconnect the connection on the supply tube (EC)
- Free the valve and disconnect the thermocouple (ED)
- On re-assembly, check connections for leaks.
- When fitting the thermocouple, tighten by hand and then give a further  $\frac{1}{4}$  turn using a spanner.

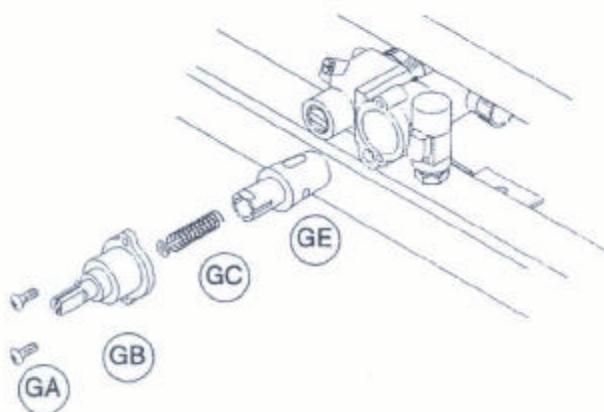


### F - REPLACING A BURNER

- Carry out the burner mixing chamber access procedure (see B)
- Remove the burner mixing chamber (FA)
- Take out the central radiant (FB)
- Remove the burner fittings (FC)
- On re-assembly, check the position of the burner in relation to the radiant (measure on the deflector as shown in the sketch)



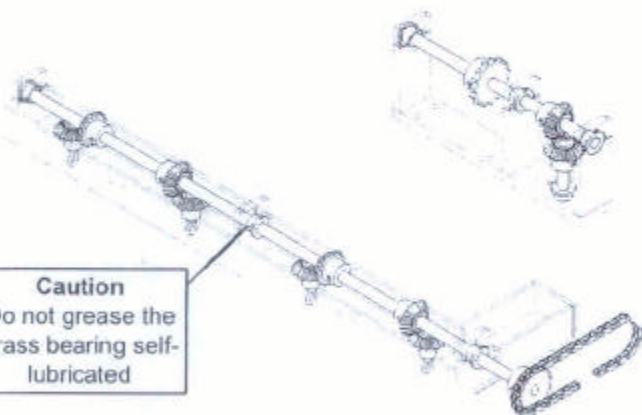
## MECHANICAL MAINTENANCE



### G- GAS VALVE LUBRICATION

(every 6 month)

- Carry out valve access procedure (see C)
- Unscrew (GA) holding down the top of the valve (GB) (do not overlook the plunger and spring (GC))
- Withdraw the plug (GE) from the valve body and clean the plug and its housing using a soft cloth soaked in trichloroethylene or turpentine.
- Lubricate moving parts using a suitable grease (see BONNET parts list item n° 3 070 010) and take care not to block the orifices.



**Caution**  
Do not grease the  
brass bearing self-  
lubricated

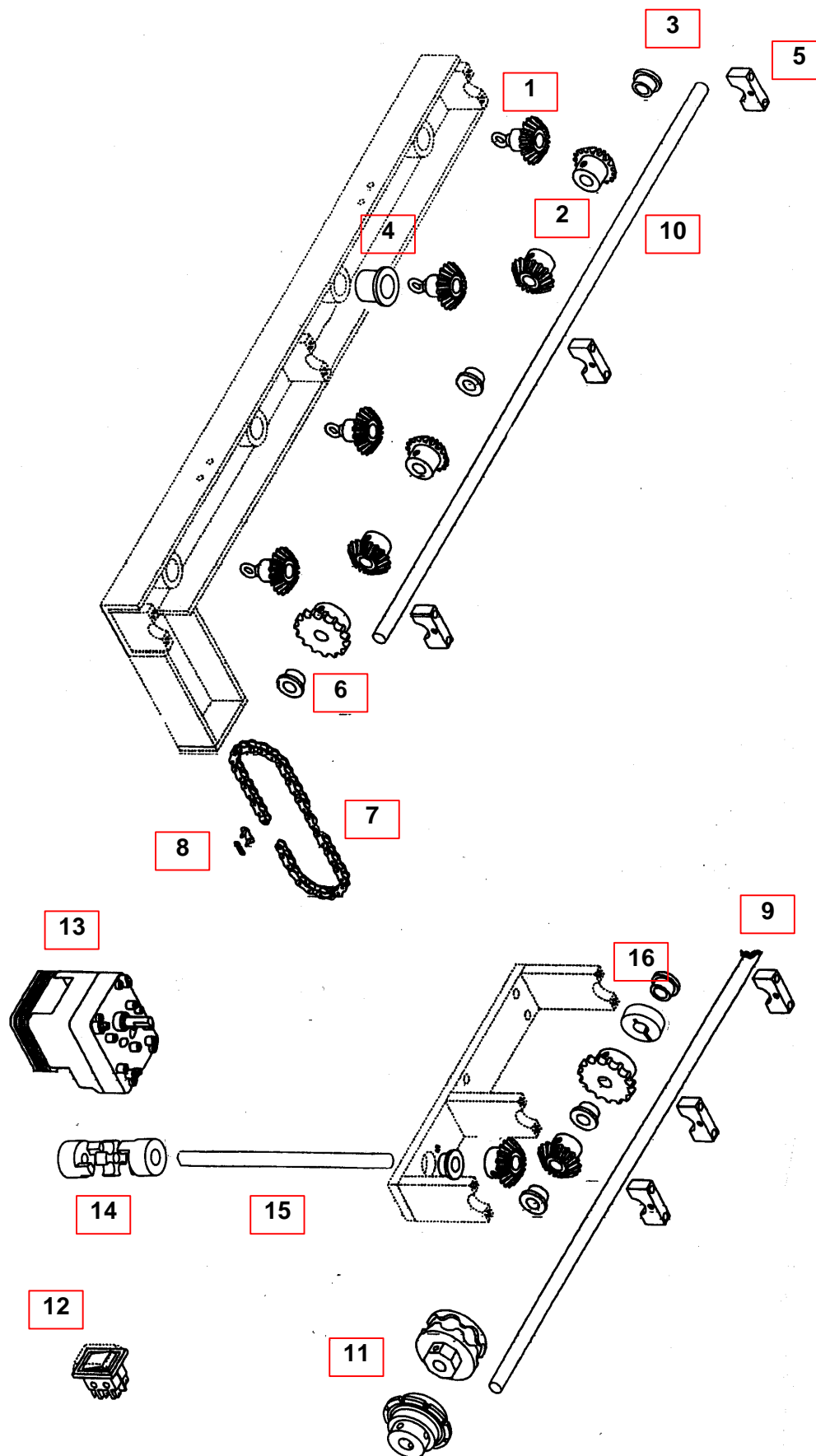
### H - LUBRICATING THE DRIVE WHEELS AND CHAIN

(every 6 months)

- Use high temperature grease only (see BONNET parts list item n° 7 492 476).

## PARTS NECESSARY FOR AFTER SALES

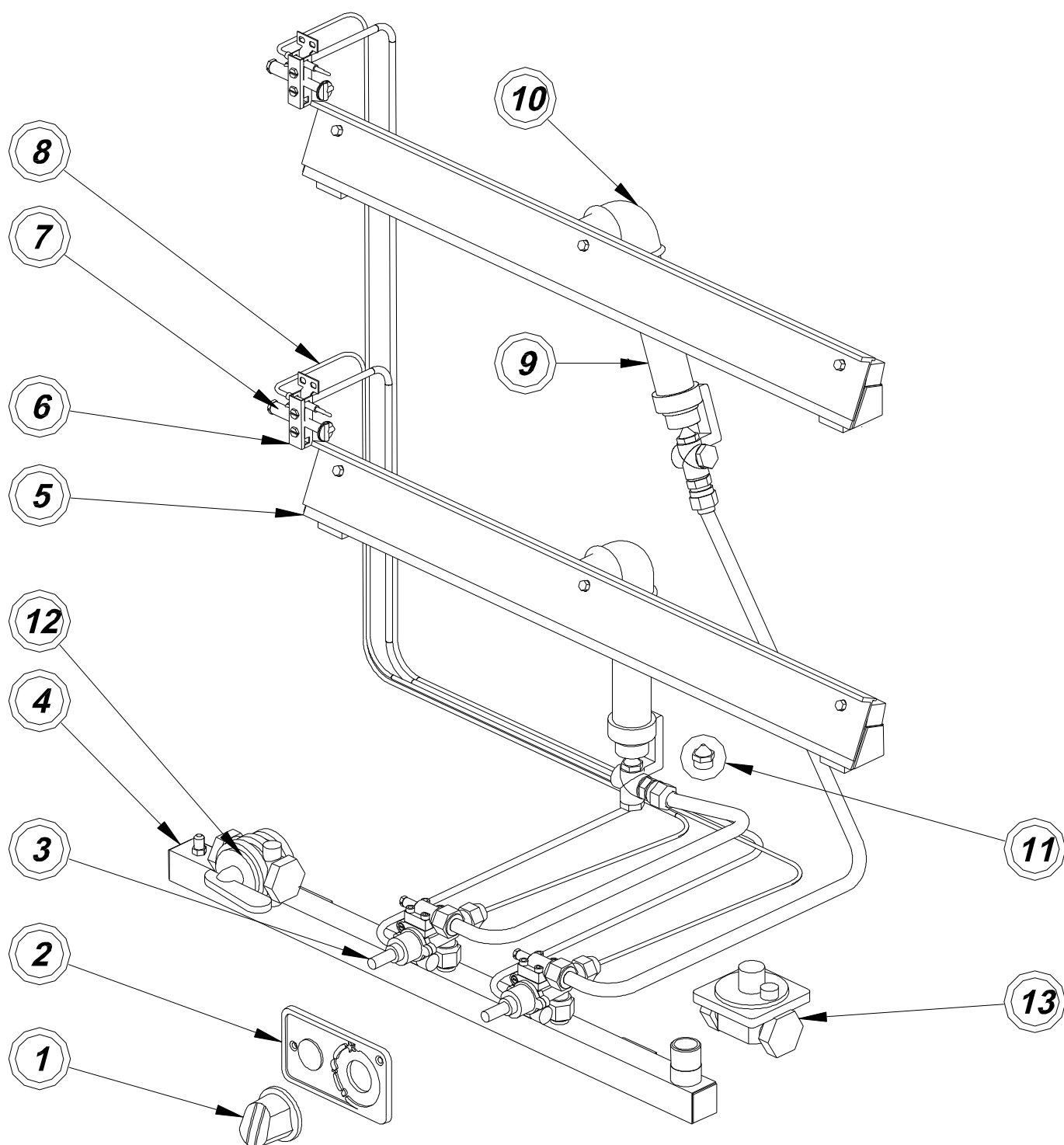
### DRIVE





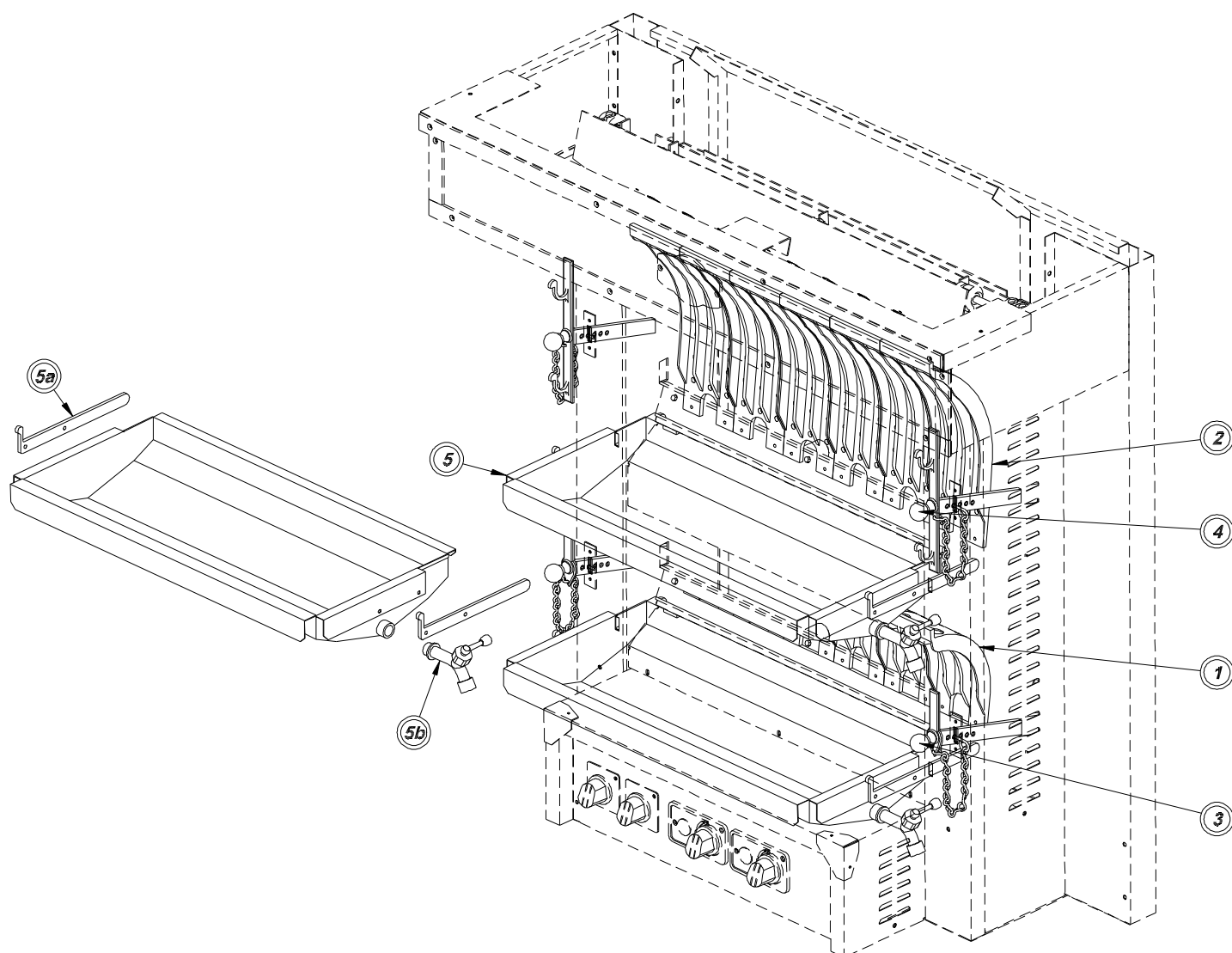
Position	Description		Used in	Code
1	Ring gear		221-400-600	680375
2	Adjustable gear		221-400-600	680841
3	Self-lubricating shaft bearing		221-400-600	680912
4	Self-lubricating gear bearing		221-400-600	1701105
5	Bushing for self-lubricating bearing		400-600	680370
6	Gear		400-600	680843
7	Chain		400-600	680910
8	Connection		400-600	680911
9	Horizontal spit shaft		421-432-442	680762
			621-632-642	680764
			653-663	680760
10	Vertical spit shaft		421-432-442	680767
			621-632-642-653-663	680769
11	Driving pulley		221-400-600	680255 / 1700974
12	Switch		221-400-600	75908
13	Motor		221-400-600	1800230
14	14a	Hub ø8	221-400-600	1701009
	14b	Star element	221-400-600	1701058
	14c	Hub ø12	221-400-600	1701057
15	Motor outlet shaft		221	1670166
			421-621	680774
			432-632	680772
			442-642	680775
			653	680778
			663	680779
16	Split stop ring		221-400-600	1701010

## **GAS COMPONENTS**





Position	Description	Used in	Code
1	Gas knob equipped with its insert	221-400-600	660352
2	Gas face plate	221-400-600	1600019
3	Gas tap	221-400-600	1700085
4	Gas ramp	221	-----
		421	680643
		432 – 442	680644
		621	680646
		632 – 642	680647
		653 - 663	680648
5	Burner	221	1670167
		400	1800165
		600	1800167
6	Pilot	221-400-600	680931
7	Pilot nozzle	Ø 0,22	
		Ø 0,10	
8	Thermocouple	221-400-600	1700259
9	Right U-shaped mixing element	221-400-600	1800197
10	Burner fitting		912000
11	Burner nozzle	Ø 1,35	1800332
		Ø 1,50	1800334
		Ø 1,65	1800335
		Ø 1,90	1800338
		Ø 2,00	680953
		Ø 2,15	
		Ø 2,40	680947
12	Manual valve	Ø 2,70	680949
13	Maxitrol pressure regulator	221	
		400-600	680928

**ROASTING OVEN FITTINGS**

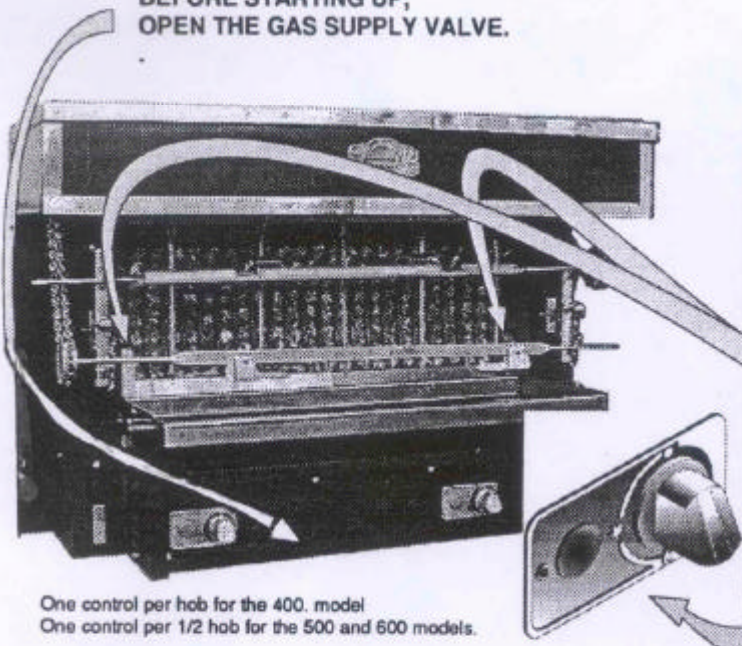
Position	Description	Used in	Code
1	Simple cast-iron hearth		680117
2	Double cast-iron hearth		680118
	Ceramic fibre wick (per meter)		680045
3	Spit holder for simple hearth		680758
4	Spit holder for double hearth		680759
5	Dripping-pan assembly	221	1670162
		400	680883
		600	680885
5a	Brass slide		680720
5b	Stainless steel tap		680908



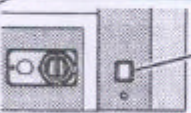
## D: Technical instructions for the USER

### SWITCHING ON THE BURNER

**BEFORE STARTING UP,  
OPEN THE GAS SUPPLY VALVE.**

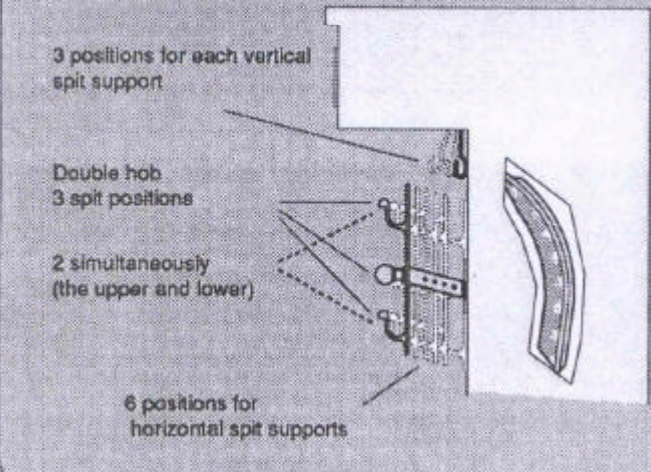


One control per hob for the 400. model  
One control per 1/2 hob for the 500 and 600 models.



**SPIT ROTATION CONTROL**  
by stop/start push button.

**ADJUSTING SPIT SUPPORTS**



3 positions for each vertical spit support

Double hob  
3 spit positions

2 simultaneously  
(the upper and lower)

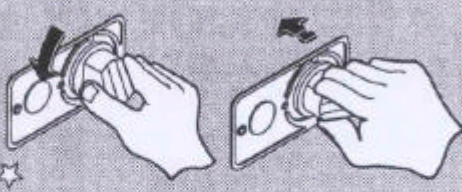
6 positions for horizontal spit supports

**Cleaning**

- Fixed parts and casing should be cleaned with a damp sponge and a non abrasive detergent.
- Basting dish and utensils to be cleaned separately.


**USE  
GAS ROTISSERIES**

- 1 LIGHTING THE PILOT LIGHT**




Light the pilot light with a torch flame and hold the dial in for 15 seconds


The pilot light should remain alight, otherwise restart the operation holding the dial in for longer
- 2 LIGHTING THE BURNER**


- 3 EXTINGUISHING THE BURNER**

Turn the control tap back to ☆


- 4 EXTINGUISHING THE PILOT LIGHT**

Turn the control tap back to ○



**AFTER USE,  
CLOSE THE GAS SUPPLY VALVE**

LG1-P1 9311

**Dotec USE GAS ROTISSERIES USA / CANADA (A)**

Our policy is one of continuous improvements therefore, we reserve the right to change specifications without notice.

# BONNET

**BONNET GRANDE CUISINE**

**Siège social:**

Rue des Frères Lumière - Z.I Mitry Compans  
77292 MITRY MORY Cedex



## UTILISATION OF THE ROASTING OVEN FITTINGS

The roasting oven may be equipped with the fittings such as Horizontal and vertical spits (in the case of the optional vertical drive system for the series 400/600).

### **HORIZONTAL SPITS**

The roasting oven is fitted with as many chains and drive gears as there are possibilities for simultaneous rotation of horizontal spits.

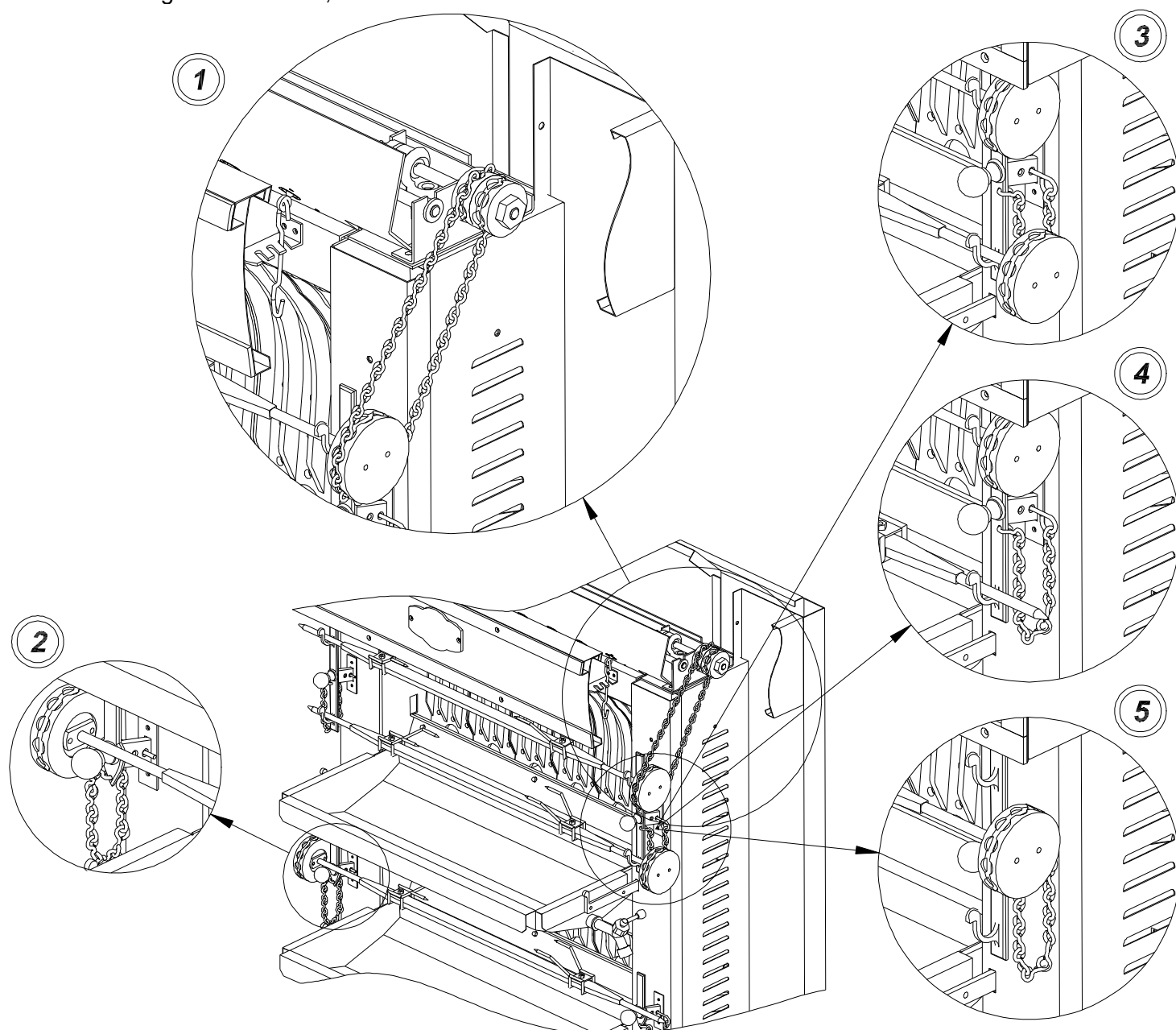
The drive is ensured by brass chains (1), with lengths specific to each spit position on their holder.

#### **On 1 single hearth:**

- 1 single spit position on its holder (2).
- 1 single chain length associated as delivered.

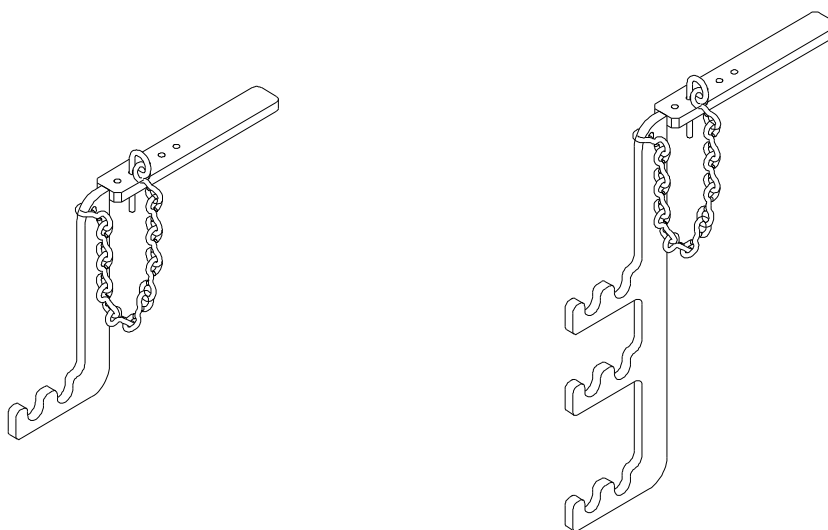
#### **On 1 double hearth:**

- 3 spit combinations on their holders (3), (4) and (5).
- 3 chain lengths associated, as delivered.





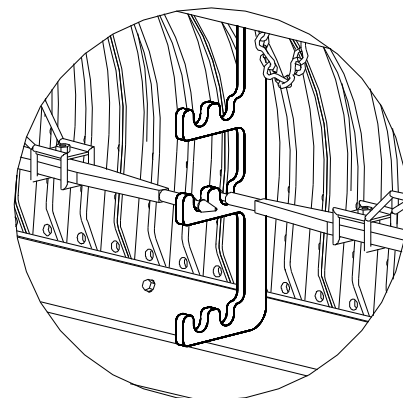
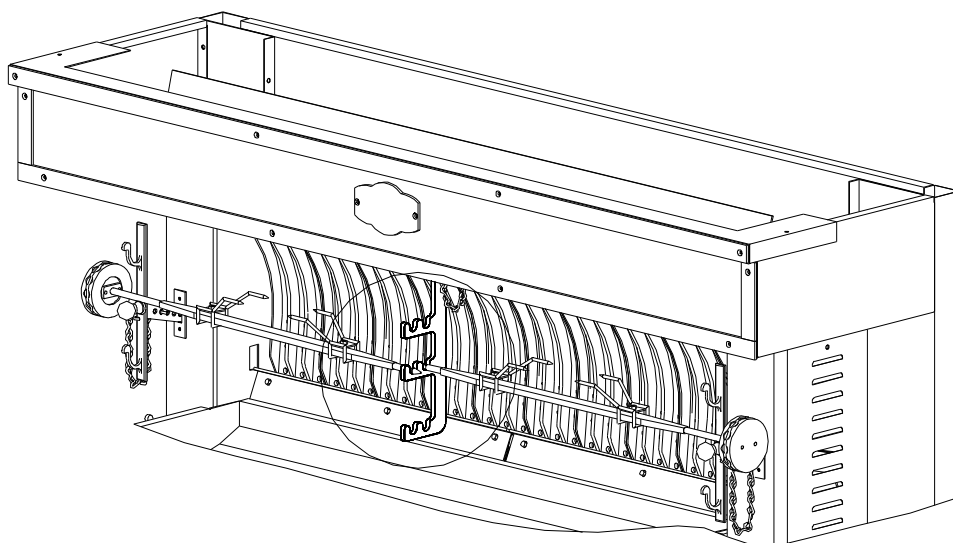
## **INTERMEDIATE HOLDER FOR SPIT ROASTING OVENS 600**



**SINGLE HEARTH INTER. HOLDER    DOUBLE HEARTH INTER. HOLDER**

The intermediate holders are used on 1150 mm wide hearths. (Roasting ovens of the series 600), and give the possibility of using horizontal half-spits on the hearths.

Example of a model with an intermediate holder on the upper hearth :



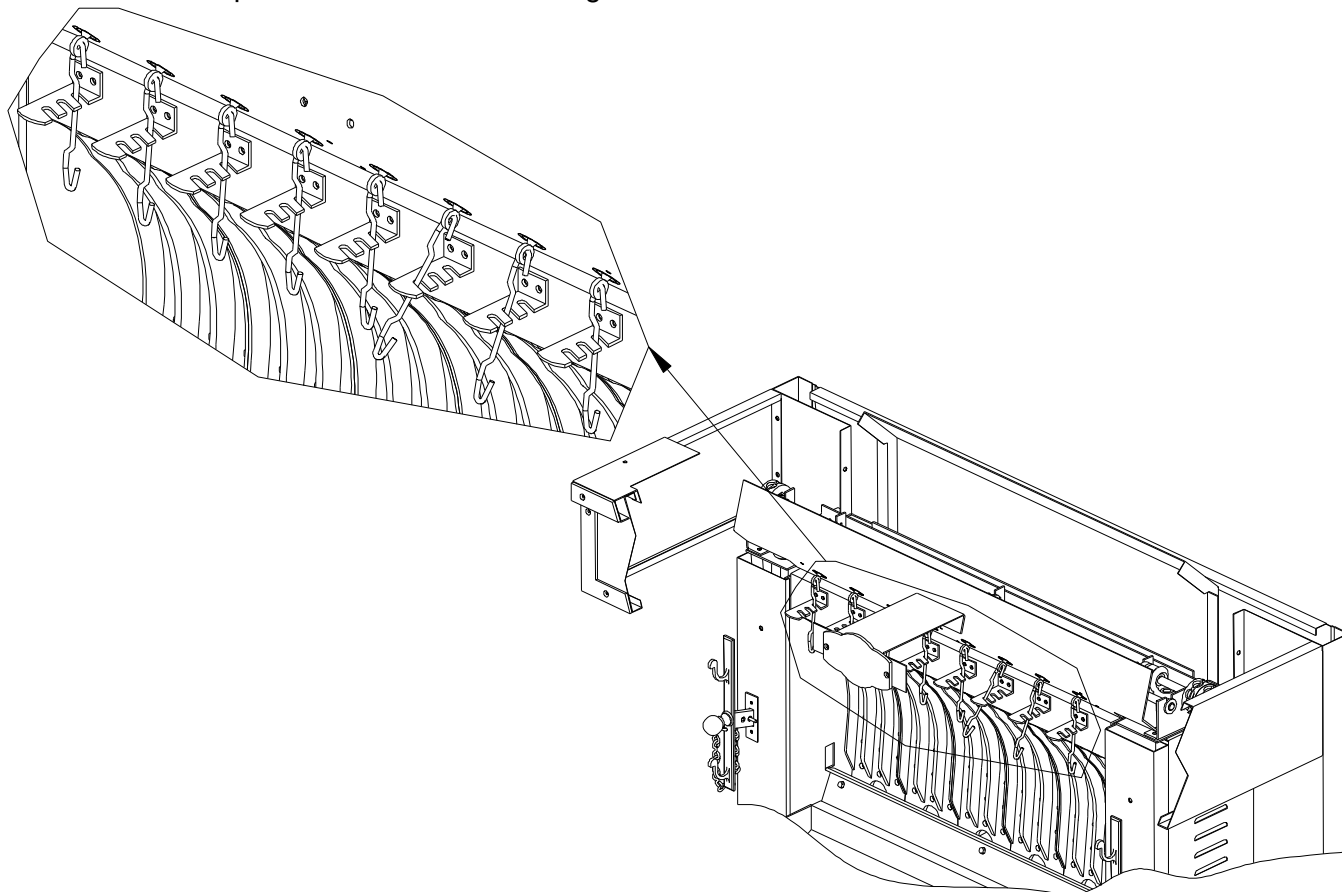
The intermediate holders offer the same possibilities for positioning the spits and adjustment of the distance relating to the heating hearth as the spit holders.

## **VERTICAL SPIT HOOKS**

There is a possibility of cooking using the upper hearth, via the vertical spits :

- 4 spits for the model 221.
- 4 spits for the series 400.
- 6 spits for the series 600.

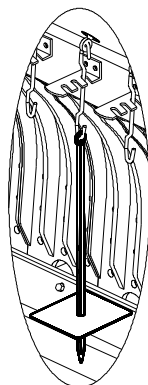
You only need to insert the vertical spit holding hooks into the rings of the driving gears located at the top of the upper hearth. These hooks may be positioned according to 3 angular positions so as to adjust the distance of vertical spits in relation to the heating hearth.



## **VERTICAL SPITS**

Vertical spits are hung on their holders simply by hooking them.

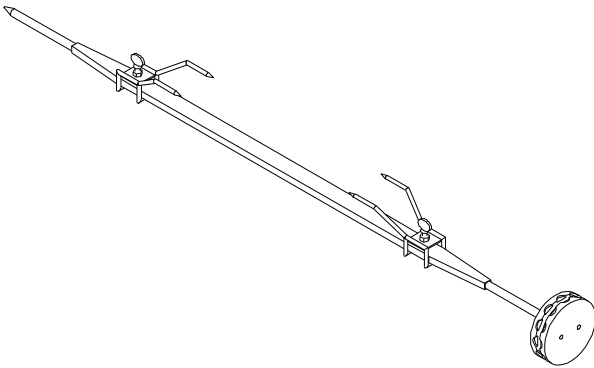
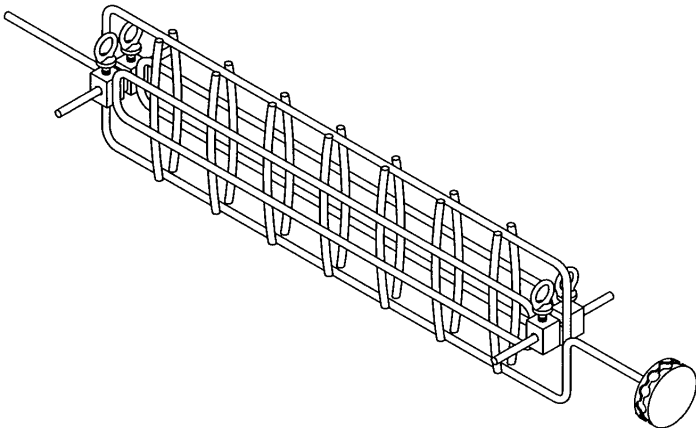
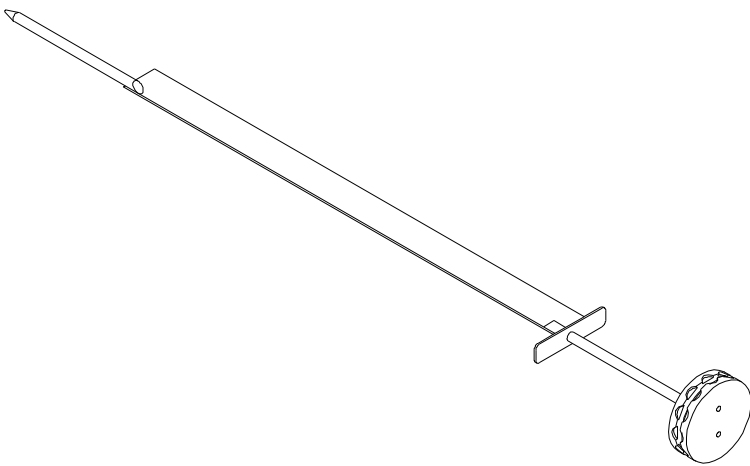
Example of a vertical square spit with stop pin:



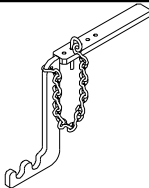
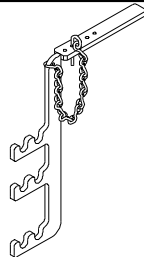
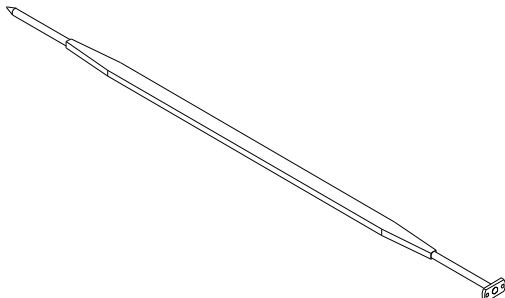
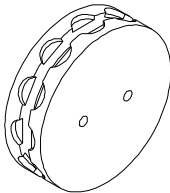
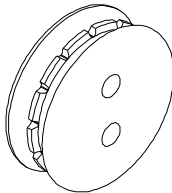

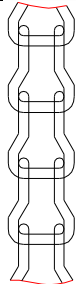
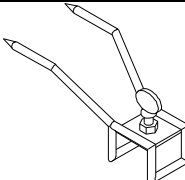




## ROASTING OVEN ACCESSORIES

### HORIZONTAL SPITS

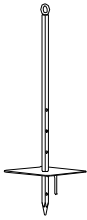
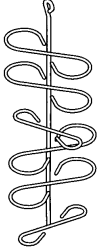
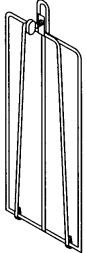
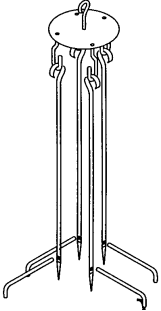
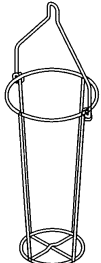
	FLAT SPIT	
	Flat spit equipped with 2 forks for 221	See tariff
	Flat spit equipped with 2 forks for the 400 range	
	Flat spit equipped with 2 forks for the 600 range	
Flat half-spit equipped with 2 forks for the 600 range		
	ENGLISH SPIT	
	English spit for 221	See tariff
	English spit for the 400 range	
	English spit for the 600 range	
English half-spit for the 600 range		
	V-SHAPED SPIT	
	V-shaped spit for 221	See tariff
	V-shaped spit for the 400 range	
	V-shaped spit for the 600 range	
V-shaped half-spit for the 400 range		

**HORIZONTAL SPIT FITTINGS**

		<b>HOLDER ½ SPIT 600 SINGLE HEARTH</b>			
		<i>See tariff</i>			
		<b>HOLDER ½ SPIT 600 DOUBLE HEARTH</b>			
		<i>See tariff</i>			
		<b>FLAT SPIT BODY ASSEMBLY</b>			
		Model 221	1807250		
		400 range	680879		
		600 range	680886		
		½ spit 600	680878		
		<b>DRIVEN PULLEY ø88</b>			
		680260	1700975		
 "balance" chain	 "vocanson" chain	<b>CHAIN (1 m.)</b>			
		Brass "balance" chain	3000039	Brass "vocanson" chain	3000037
		Nickelled brass "balance" chain	3000040	Nickelled "vocanson" chain	3000038
		<b>Spit fork equipped with a wing screw</b>			
		Sold in pairs	<i>See tariff</i>		
		<b>SCREW FOR TYPE 600 ENGLISH SPIT and HALF-SPIT 600</b>			
		680917			
		<b>SPIT SCREW FOR ENGLISH SPIT 400</b>			
		1700489			



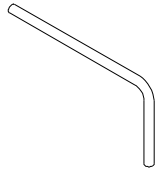


**VERTICAL SPITS***The vertical spits are delivered in pairs.*

	<b>SQUARE SPIT + PLATE + STOP PIN</b>
	<i>See tariff</i>
	<b>SPIT FOR ANDOUILLETES OR EGGS</b>
	<i>See tariff</i>
	<b>SPIT FOR TURBOT</b>
	<i>See tariff</i>
	<b>4 SPIT REVOLVING STAND WITH STOP PIN</b>
	<i>See tariff</i>
	<b>BASKET FOR LOBSTER</b>
	<i>See tariff</i>

**VERTICAL SPIT FITTINGS**

*The accessories for vertical spits are delivered in batches of 10.*

	<b>HOOK FOR VERTICAL SPITS</b>
	<i>See tariff</i>
	<b>PLAIN SPIT</b>
	<i>See tariff</i>
	<b>STOP PIN FOR SQUARE SPIT</b>
	<i>See tariff</i>



## CLEANING

### ***For optimal cleaning:***

Use water with soap and any other neutral non-abrasive detergent product; avoid using metal wool.

In case of use of water jets without pressure or foam guns, it is recommended to avoid projecting water on the burnt gas discharge flue, on the ventilation apertures (control box – side panels), openings on the rear panel.

- **Body panels in enamelled steel:**

Use a sponge or a nylon brush and hot water with detergent added.

- **Body panels in stainless steel:**

Spray a degreasing cleaner (special for stainless steel); allow for the reaction as indicated in the instructions and rinse with clear water.

- Do not use abrasive products or metallic pads.
- Always rinse properly and wipe after cleaning.
- When cleaning the floor, avoid the projection of acid products on the roasting oven.
- Clean the dripping-pans and the spits separately, together with the plates or trays.
- The stainless steel covers, which protect the burners, must be cleaned regularly.

### **WARNING!**

- The application of cleaning products when hot, above 60°C, is strictly prohibited.

The hot walls would be irremediably etched (dark colour, practically black).

- Certain products are aggressive (Bleach, degreasing products,...).

Observe the metered quantities when preparing dilutions.

- The use of a water jet or a high pressure hose is strictly prohibited: in no case must the oven be washed with a water hose.

- The cast-iron elements are not washable: the very high temperature to which they are submitted enables the elimination of grease and spills,...

You could deteriorate the ceramic fibre "bunches".

- **The guarantee cannot cover the problems in connection with the non-observance of the maintenance recommendations mentioned above.**

## MAINTENANCE

### **FOREWORD RELATING TO STAINLESS STEELS**

**Stainless steel** is a steel grade so designed that a thin protective sheet is formed on the metallic surface which protects it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metallic surface).

Any element hindering the formation of this sheet, or facilitating its partial destruction (Food residues, overflow of liquids, stagnant liquids,...) reduces the resistance of stainless steel to corrosion.

If the composition of stainless steel enables it to withstand some chemical aggression better than classical steels, **you must not think that stainless steel is indestructible.**

• **3 main factors of corrosion are to be watched for:**

- |                                     |   |
|-------------------------------------|---|
| - Chemical environment. In general: | <ul style="list-style-type: none"> <li>* Different brines<br/>(Salt concentration, Sauerkraut...)</li> <li>* Chlorides contained in particular in:               <ul style="list-style-type: none"> <li>- The cleaning products</li> <li>- Bleach.</li> </ul> </li> </ul> |
| - The temperature:                  | Any chemical environment as above is made considerably more aggressive to stainless steel especially as the temperature rises.  |
| - Duration:                         | The longer the contact time between stainless steel and the chemicals, the more the consequences of corrosion are perceptible.  |

The combination of these three factors may lead to the destruction of walls, even if the latter have been made in very high quality stainless steel.

**Note that when stainless steel becomes corroded, it is extremely rare that this occurrence is generated by the steel itself. Generally, cleaning products which are not adapted or are improperly used, defective maintenance or extreme conditions of use, are often found to be the origin of damage caused.**

### **WARNING!**

**The Builder will not be held responsible of the cases of corrosion met in these conditions, and no guarantee will therefore apply.**

**A list of the most frequent cases is given hereafter to allow you to identify better these wrong conditions of use, and to make use of your equipment as long as possible.**



## **THE COMMONEST CASES OF CORROSION**

### **Floor cleaning**

Floors (at the end of an installation or upon regular maintenance) are often cleaned with very aggressive products. If the product is sprayed under pressure without necessary precautions, the splashes at the bottom of the appliances result in the corrosion of bottoms and trimming.

Worse still, the vapours arising from these products, if the rooms are not properly ventilated after application, by settling on the equipment can result in corrosion spreading to the entire surfaces.

### **Unadapted maintenance product (Bleach, Acids, Soda)**

If unadapted products, such as bleach, acid or soda dilutions, ...(all products which are not especially designed for the maintenance of stainless steels) are used, irreversible etching occurs on stainless steel surfaces.

### **Cleaning product applied when temperature is too high**

All cleaning products increase in aggressiveness with the temperature of the wall on which they are applied. As a principle, this temperature **must not exceed 60°C**, on pain of etching stainless steel in an irreversible manner (Blackening of surfaces,...).

### **Maintenance product improperly rinsed**

After cleaning, if the walls are not plentifully rinsed in order to remove any remainder of the maintenance product, the latter, with time, will continue its action with the risk of generating the beginning of corrosion.

Worse still, if this wall is submitted to temperatures higher than 60°C (inside of an oven, a tank, hearth,...), the problems mentioned in the previous point, will inevitably occur.

### **Stagnation of cleaning products**

In the same way, all the zones that can trap maintenance products, especially the gutters, drainage of compound ovens, traps,... must be subject to careful and plentiful rinsing. (Use a nylon brush to reinforce the rinsing action with clean water).

### **Salt concentration**

Salt, much in use in kitchens, is often found to be the origin of etching (pitting) of stainless steel. Overflows on the cooking tops are to be cleaned at once.

### **Intensive use with brine**

Certain products, such as sauerkraut (acid juices), fish and sea food (presence of salt), and in general, all brines, must be subject to particular attention. In case of occasional treatment, every day equipment poses problems, providing that it is carefully and systematically cleaned after each use.

## **Too much chlorine in water from the public network**

Sometimes certain networks supply water containing chlorine beyond the norm. In these cases, it is not unusual to be faced with the problems of corrosion as mentioned above (More especially in tanks,...).

## **Cleaning of aluminium or aluminised sheet fittings**

The presence of aluminium or aluminised sheet in a chlorine solution is a splendid catalyst for etching stainless steel.

Therefore, do not leave fittings such as hood filters or other aluminium plates or trays in tanks, pots, frying pans,... Just one night is sufficient to etch stainless steel at the contact points and on the surface of the product.

## **MAINTENANCE OF STAINLESS STEEL SURFACES**

It is necessary to keep the metal surface perfectly clean in view of removing all dust, metallic particles and deposits of any nature that could damage the protective sheet mentioned above.

To this purpose, it is sufficient to wash these surfaces with water and soap or any neutral, non-abrasive detergent product. CAREFULLY RINSE and wipe the surfaces.

Never scrub stainless steel with metal wool, but only, if this is necessary, with a “scotch brite” pad or an equivalent product, by following the polishing direction of the stainless steel surface.

## **MAINTENANCE OF THE GAS SYSTEM**

To ensure good and safe functioning of the equipment, it is necessary to have the equipment serviced by qualified personnel twice a year (cleaning of nozzles and venturis, adjustment of air rings, checking for any gas leak, greasing of gas taps, checking of controls and safety devices).

**IN CASE OF GAS CHANGE, HIRE A QUALIFIED INSTALLER.**



## **GUARANTEE**

### **ATTENTION! NO GUARANTEE IS UNCONDITIONAL**

Our guarantee applies only for normal use. That is, with the strict observance of the recommendations indicated in our instructions for use and maintenance.

Also it will be valid only on the condition where the periodical visits for maintenance and/or checking recommended have been duly carried out by our technicians.

All appliances are, subject to the provisions mentioned above, normally guaranteed for the duration of one year, as from the date of invoicing. In case of breakdowns due to defects or visible or hidden defects, our appliances will, during this one-year guarantee, be repaired at our expense, including costs of parts and labour.

To benefit from our guarantee, our appliances must not have been modified or repaired with parts which are not genuine and not approved by our services, or made by personnel who are not qualified or trained by our Company.

In case of breakdown or damage, the buyer is to inform us in writing, as soon as he is aware of a defect he attributes to our appliances. In no case can he remedy these defects himself or through a third party.

Our periodical maintenance operations are the prime condition of the good operation and reliability of our appliances. They can and must only be carried out by our technicians who are perfectly qualified and prepared for these tasks. They have all the specific tooling, genuine spare parts and benefit from permanent training. Normal periodical maintenance is indispensable, carried out in return for payment, it is the guarantee of the reliable operation of our appliances.

The periodicity of maintenance relates to normal conditions of use. In case of heavier conditions of use, it will be necessary to carry out certain operations at closer intervals.

**WARNING!** The damage caused by connecting our appliances to a network which is not compliant with the nameplate (voltage, inversion of phase/neutral lines,...) as well as the non-observance of the phase order (this is important for three-phase motors, direction of ventilation, cylinders,...) in no case will be covered by this guarantee.

That is why, we advise connecting the appliances only when the voltage available has been checked and compared with details on the nameplate.