

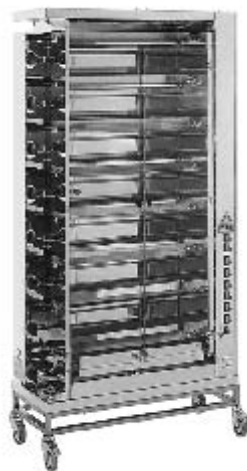
Rotisol-France, Inc.

PERFORMANCE ROTISSERIES

ELECTRIC TYPE:

A

USER MANUAL



1 – GENERAL INFORMATION

“Rotisol” Rotisserie, Performance line ref: PR2, PR4, PR6, PR8.

This Equipment is for professional use and should be operated by qualified personnel.

This equipment should be installed according to current regulations and standards, in a well-ventilated location.

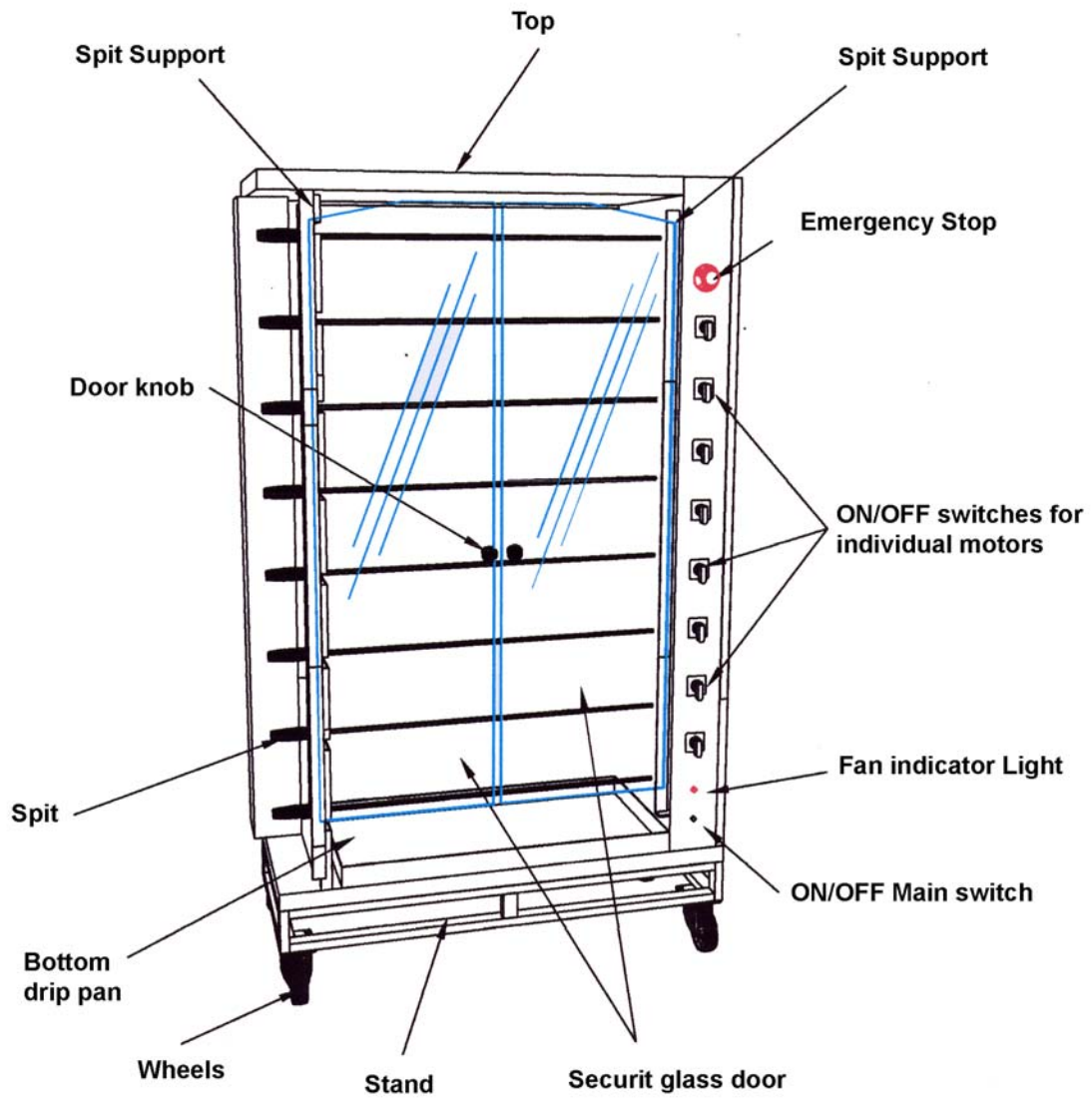
We recommend that you use a qualified installer to install the equipment.

The rating plate is located at the back of the equipment.

2 – INITIAL OPERATION – USE

In order to avoid grease splashes and for the proper operation of the unit, the glass doors must remain closed during cooking cycles.

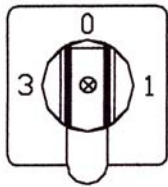
DESCRIPTION OF THE ROTISSERIE PERFORMANCE PR8/1150



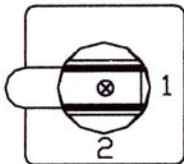
2 – 1 OPERATION INSTRUCTIONS

- Put about 1” of water in the drip pan
- Spit the products tightly on the spits and load the rotisserie. Insert the right side of the spit first in the motor shaft.
- Switch on the independent spit motors.

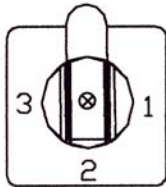
POSITION ON THE SWITCHES



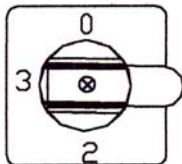
0 = OFF



1 = SPIT ROTATION



2 = SPIT ROTATION + WARMING
(only the middle heating element is ON)



3 = SPIT ROTATION + HEATING
(all the heating elements around the spit are ON)

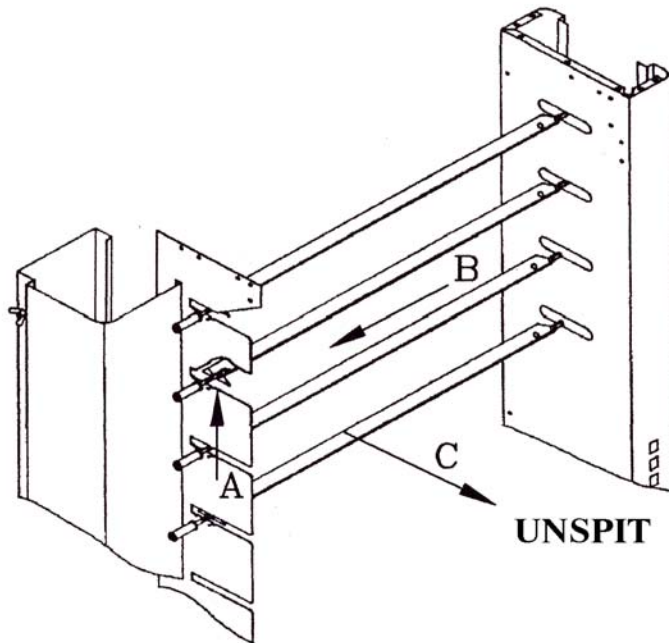
* The white light indicates when the power is ON.

* The red light is the fan indicator. If the red light stays on after 15 to 20 seconds of turning on the rotisserie, the fan is not working properly.

2 – 2 RECOMMENDATION

2 – 2 - 1 WHAT TO DO

- You always need to fill the bottom of the drip pan with water (1/2 to 1 inch) when using the rotisserie.
- Use some heat protecting gloves to unload and load the spits.
- Clean the glass doors and the inside panels daily with a non abrasive cleaner



- Open the glass doors and block them
- Release the spit from its handle as indicates by arrow “A”
- Release the spit from the spit holder as indicates by arrow “B”
- Pull out the spit as indicates by arrow “C”

2 – 2 – 1 WHAT NOT TO DO

- Never leave the water and grease overdraw the drip pan. Empty it regularly.

2 – 3 COOKING

- The cooking time, for a 3 lbs bird, vary between 55 and 65 minutes (between 165F and 185F core temperature).

3 – CLEANING – MAINTENANCE

3 – 1 DAILY

- It is very important to clean your rotisserie on a daily basis. Soak the spits and the drip pan for easier cleaning.
The inside stainless steel panels as well as the glass doors must be cleaned with a non-abrasive detergent and a soft rag.

3 – 2 ONCE A MONTH

- Free the motor of grease deposits by applying a strong degreaser with a brush on the motor shafts (right side of the rotisserie). Turn the motors ON for 5 minutes and rinse with a soft sponge.

3 – 3 EVERY 6 MONTHS

- Do a thorough check up of the rotisserie.

For a better operation, we recommend to establish a maintenance program with a qualified company.

4 – EQUIPMENT VERIFICATION

We recommend checking the equipment upon reception. Your rotisserie was packaged with care. If you notice something wrong, please inform your vendor immediately.