

Operations & Service Manual

RT-5



Model: RT-5



Giles Enterprises, Inc.

An ISO9001 Registered Company

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LIMITED WARRANTY

- Subject to the terms and conditions of this Limited Warranty as herein stated, all Giles Enterprises, Inc., Foodservice Equipment and parts purchased new from an authorized Giles Enterprises, Inc., representative are warranted as to defects in material or workmanship for a period of 12 months from the date of installation, provided, however, that with regard to labor costs in connection with this warranty, see below. All installations must be made by a qualified installing agency in accordance with all applicable codes and/or regulations in the jurisdiction in which installed. Limited warranty coverage is extended to the original owner only and is void if the unit is resold.
- During the Limited Warranty period, Giles Enterprises, Inc. will replace or recondition, at its factory, any part or parts of this unit which Giles Enterprises, Inc. inspectors judge defective, provided the unit has been subjected to normal usage, properly installed, operated and serviced. This Limited Warranty does not cover cosmetic damage, and damage due to acts of God, accident, misuse, alteration, negligence, abuse of the Giles Foodservice Equipment or the use of unorthodox repair methods. All parts replaced under this Limited Warranty carry only the unexpired term of this Limited Warranty. Limited Warranty service may be furnished only by an authorized Giles Enterprises, Inc., representative.
- If Limited Warranty service is requested, Giles Enterprises, Inc., will send factory-authorized service representatives to repair, recondition, replace or inspect units of its manufacture with such labor being rendered without cost to owner for ninety (90) days from the date of installation. Otherwise, service, including labor and transportation charges or other expenses, in connection with the removal or installation of any part or parts supplied under this Limited Warranty, are specified on the original sales contract between the purchaser and the authorized Giles Enterprises, Inc., representative.
- Giles Enterprises, Inc. reserves the right to change or improve its equipment and parts in any way without obligation to alter such equipment or parts previously manufactured.
- Giles Enterprises, Inc. makes no further warranties, express or implied including implied warranties of merchantability or fitness for a particular purpose, and has no other obligation or liability not specifically stated herein.
- Repair or replacement as provided under this Limited Warranty is the exclusive remedy. Giles Enterprises, Inc., shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product, except to the extent prohibited by applicable law. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this Limited Warranty.
- Used Giles Enterprises, Inc., Foodservice Equipment or parts or Giles Enterprises, Inc., Foodservice Equipment or parts not purchased from an authorized Giles Enterprises, Inc., representative, carry no warranties, express or implied.

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Safety

Safety Overview

The instructions contained in this manual have been prepared to assist you in learning the proper procedures for installing and servicing your unit.

Throughout this manual, safety precautions are identified through the use of the safety alert symbol and three signal words: **DANGER**, **WARNING**, and **CAUTION**. All safety alert information precedes the step(s) to which they apply. Suggested, recommended, or other noteworthy information is identified through the use of **NOTES**. Additionally, certain words are used to indicate a specific meaning or to add emphasis.

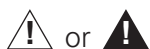
The following words are used as indicated throughout the manual:

Shall: understood to be mandatory.

Should: understood to be advisory.

May: understood to be permissive.

Will: indicates a future event/condition to occur.



(Safety Alert Symbol)

Used in conjunction with signal words (**DANGER**, **WARNING**, or **CAUTION**) to alert you of potential personal injury hazards, immediately preceding precautionary measures that pertain to subsequent step(s). Obey all safety messages that follow this symbol to avoid possible injury or death. Failure to adhere to safety precautions identified by the safety alert symbol may also void the warranty.

DANGER

- Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury. Use of this is limited to the most extreme situations.

WARNING

- Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

- Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury. Also used to alert against unsafe practices.

CAUTION

- When used without the safety alert symbol, **CAUTION** indicates a potentially hazardous situation which, if not avoided, may result in equipment/property damage, and void the warranty.

NOTE:

- Identifies suggested, recommended, or other noteworthy information.

Specific Safety Precautions

For your safety, please observe the following precautions when operating or servicing the Giles Rotisserie Model RT-5. Read the following important safety information to avoid personal injury and/or damage to the equipment.

DANGER

- Always disconnect the source of the main power before removing any service covers.
- Failure to comply with these **DANGER** notices will result in death or serious injury, equipment/property damage, and void the warranty.

WARNING

- **DO NOT** use or store gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance!
- Consult a qualified electrician to ensure all electrical specifications have been met and the unit is properly grounded.
- Before installing or servicing this equipment, read the contents of this manual thoroughly.
- Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury, equipment/property damage, and void the warranty.
- Exercise care when lifting or moving the unit. For unit weights see Section 1-03.3.
- Exercise care when removing the wooden crate from around the unit.
- **DO NOT CLEAN OR TOUCH** the quartz lights located in top of the RT-5 doors.
- **DO NOT CLEAN GLASS WHEN HOT!** Clean glass with approved cleaner, do not use abrasive on glass!
- Failure to comply with these **WARNING** notices could result in death or serious injury and equipment/property damage.

CAUTION

- Do not operate the RT-5 unless you fully understand all its components and their intended functions.
- The electronic components of the Control Panel are impact-sensitive. Exercise care around the Control Panel to maintain proper operation.
- During cleaning of unit.
 - **DO NOT** steam clean.
 - **DO NOT** use products containing chlorine.
 - **DO NOT** use abrasive products, steel wool or scouring pads.
 - **DO NOT USE OVEN CLEANER.**
- **DO NOT CLEAN OR TOUCH** the quartz lights located in top of the RT-5 doors.
- Failure to comply with these **CAUTION** notices may result in equipment/property damage and void the warranty.

NOTE:

- If the Shipping Crate is damaged, immediately inspect the unit and notify the carrier of any damage to the unit.
- To aid the electrician, an electrical wiring diagram is contained in this manual. Refer to the wiring diagram during installation or servicing.
- Comply with all appropriate state and/or local health regulations regarding the cleaning and sanitation of equipment.
- For difficult to clean areas, a mild biodegradable nontoxic degreaser (such as Clear Magic or Simple Green) may be used.
- Always ensure the unit is electrically grounded and installed in accordance with local codes, or in the absence of local codes, in accordance with the National Electrical Code ANSI/NFPA No. 70-1984.



Notes:

1. *Introduction*

Congratulations on the purchase of your new Giles Rotisserie Model RT-5, manufactured by Giles Enterprises, Inc., Montgomery, Alabama (USA).

To help protect your investment in this equipment, we recommend taking a few moments to familiarize yourself with the installation, cleaning and maintenance procedures contained in this manual. Read these instructions before installation and use. Adherence to these recommended procedures minimizes the potential for costly "down-time" and equipment repairs. Please retain this manual for future reference.

1-01. Construction

The RT-5, is constructed of a stainless steel frame and uses tempered glass in the doors.

1-02. Standard Features

Control Panel

- Controls are functional, easy to operate.

Temperature Controls

- Adjustable control up to 420°F (215.5°C).
- 10 programmable menus.

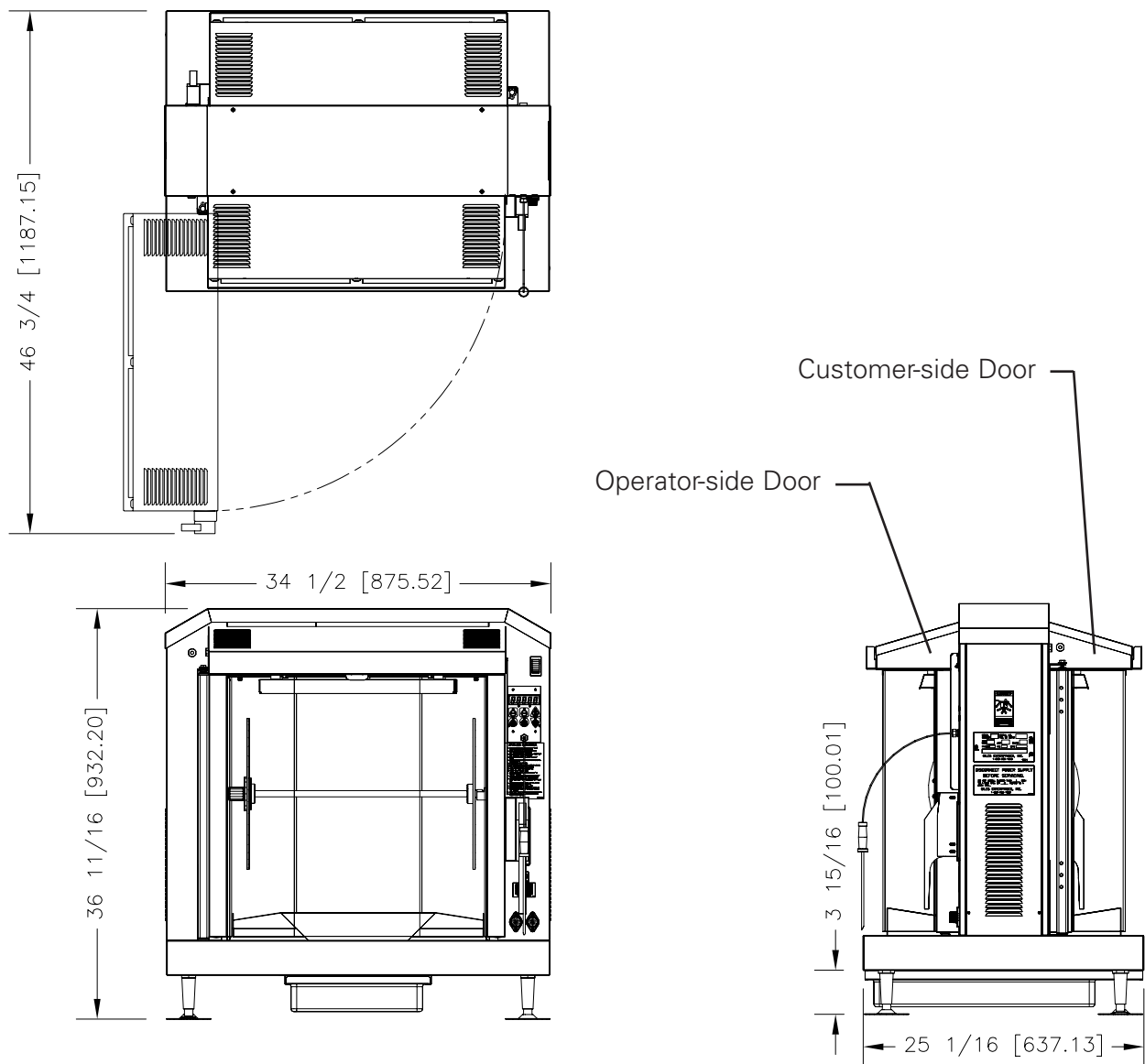
Doors

- Curved glass provides panoramic view of product.
- Both front and rear doors provide easy access for loading and cleaning.

1-03. Specifications

The following sections give various specifications of the RT-5.

1-03.1. Overall Dimensions for RT-5



INCHES [MILLIMETERS]

1-03.2. Regulatory Listings
UL (US and Canada) NSF CE

1-03.3. Unit Weights		
Unit	Crated Weight	Uncrated Weight (without product)
RT-5	314 lbs [142.4 kg]	209 lbs [94.8 kg]

1-03.4. Shipping Specifications (Crated)										
Model	Net Weight		Crated Size						Volume	
	Lbs	Kg	Length		Width		Height		Cubic Feet	Cubic Meters
			In	mm	In	mm	In	mm		
RT-5	314	142.4	54	1371.6	36	914.4	42	1066	47.25	1.338

1-04. Product Capacity			
Product	Weight (lb)	Weight (kg)	Quantity
Whole Chicken	2-1/2 to 2-3/4	1.13 to 1.24	20
Ribs	3 to 3-1/2	1.36 to 1.58	5
Roast	5	2.26	5



Notes:

2. Installation

This section provides a summary of procedures necessary to install your new Giles Rotisserie, Model RT-5. Before installing or servicing this equipment, please read the contents of this manual thoroughly. Following these procedures will help ensure a safe and proper installation.

2-01. Unpacking

Your unit should arrive packaged in a wooden crate, covered with plastic shipping wrap, and secured to a wooden platform by means of high-tensile strength strapping. Perform the following steps to uncrate the unit:

NOTE:

- If the crate is damaged, immediately inspect the unit and notify the carrier of any damage to the unit.

CAUTION

- Exercise care when lifting or moving the unit, please see Section 1-03.3 for unit weights.
- Exercise care when removing the wooden crate from around the unit.

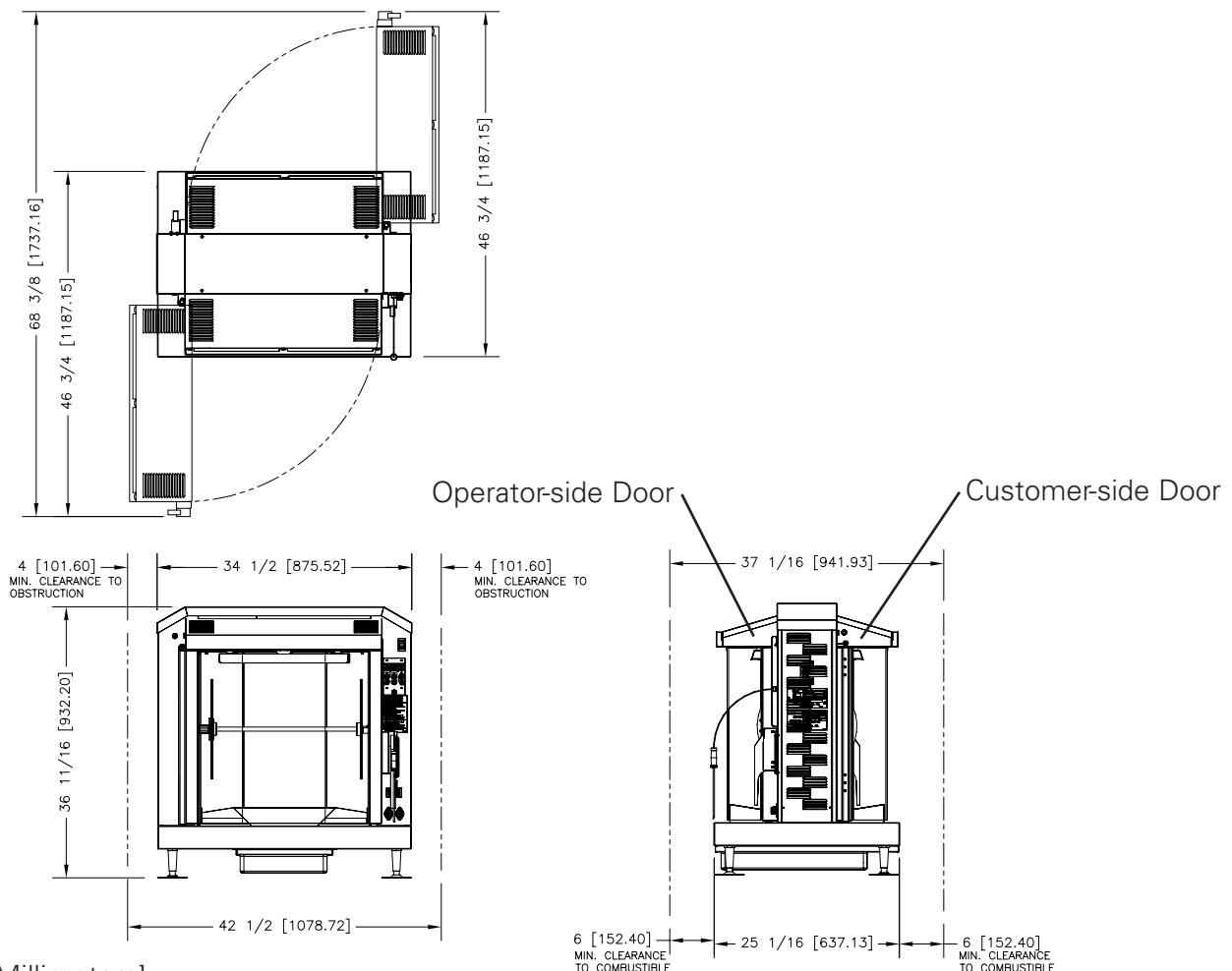
1. Position the packaged RT-5 in an area with sufficient room for unpacking.
2. Cut and remove the plastic shipping wrap and any high-tensile strength straps from the exterior of the wooden crate.
3. Carefully use a hammer and pry bar to remove the wooden crate from around the unit.
4. Cut and remove the plastic shipping wrap and high-tensile strength strapping that secures the unit to the wooden platform.
5. Before installing, check the unit for damage. If unit was damaged during shipment, notify the carrier immediately and file a claim.
6. Carefully remove the unit from the wooden platform and place at the installation site.
7. Using wire cutters, cut all plastic ties holding Spits or Baskets and Spit Wheel Assembly in place.

2-02. Location and Clearances

WARNING

- **DO NOT** install the unit next to combustible walls or materials. Failure to maintain safe distances may result in combustion.
- **DO NOT MODIFY, ALTER OR ADD ATTACHMENTS TO THIS EQUIPMENT.**

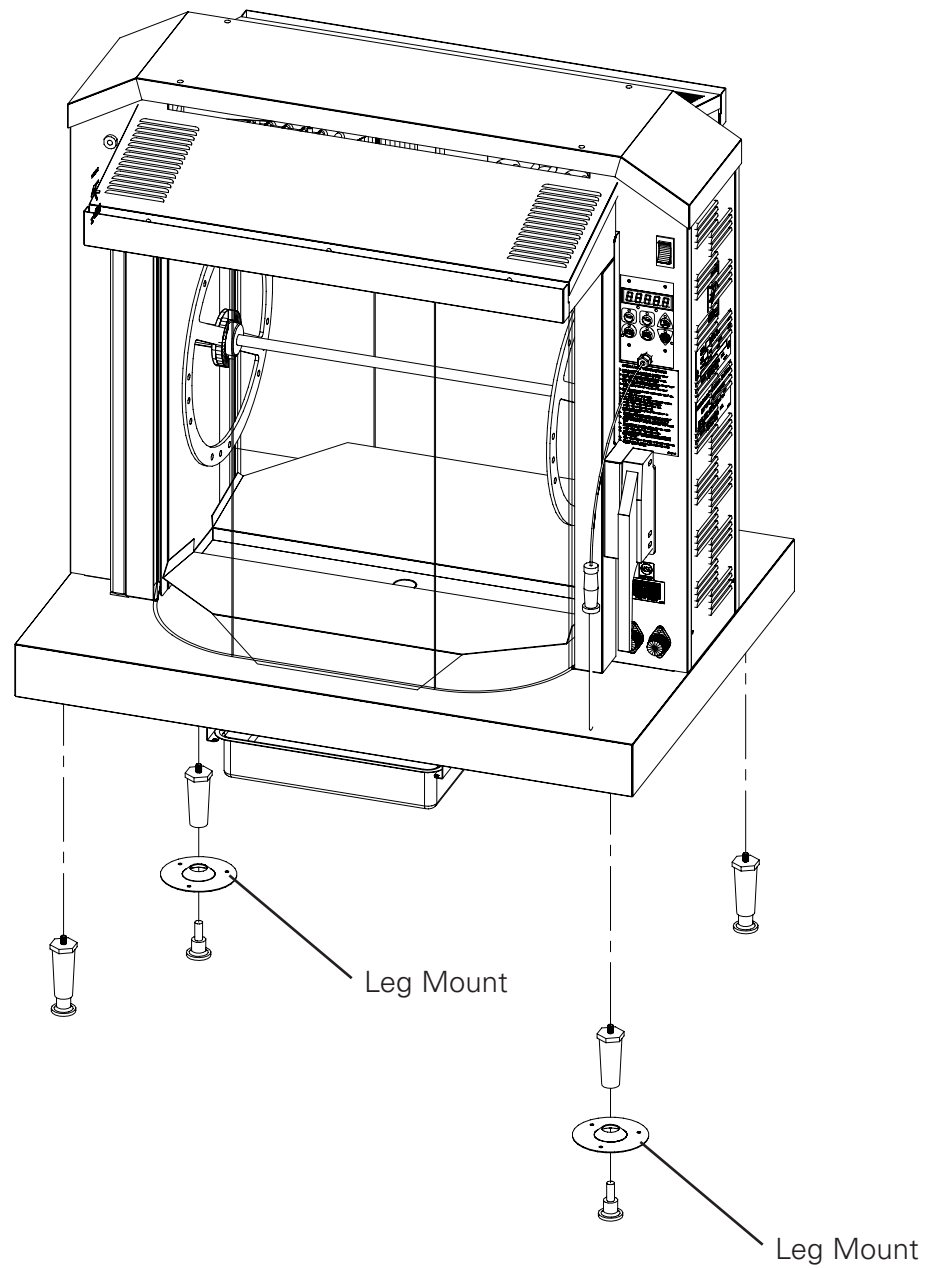
1. Select a location with adequate space to properly operate and service the RT-5.
2. A minimum clearance of 4 inches from the side of the RT-5 to any obstruction is required for adequate ventilation through the unit. See below for proper clearances.
3. Mount the RT-5 on a Table or Counter that is capable of safely bearing it's weight and the maximum weight of product to be placed in the unit for cooking.
4. Place the RT-5 with Customer-side Door facing the customer and the Operator-side Door facing the operator.



Inches [Millimeters]

2-03. Leg Installation

1. Fasten Legs and Leg Mounts to the unit. Ensure the Leg Mounts are diagonal to each other to stabilize the unit. See below

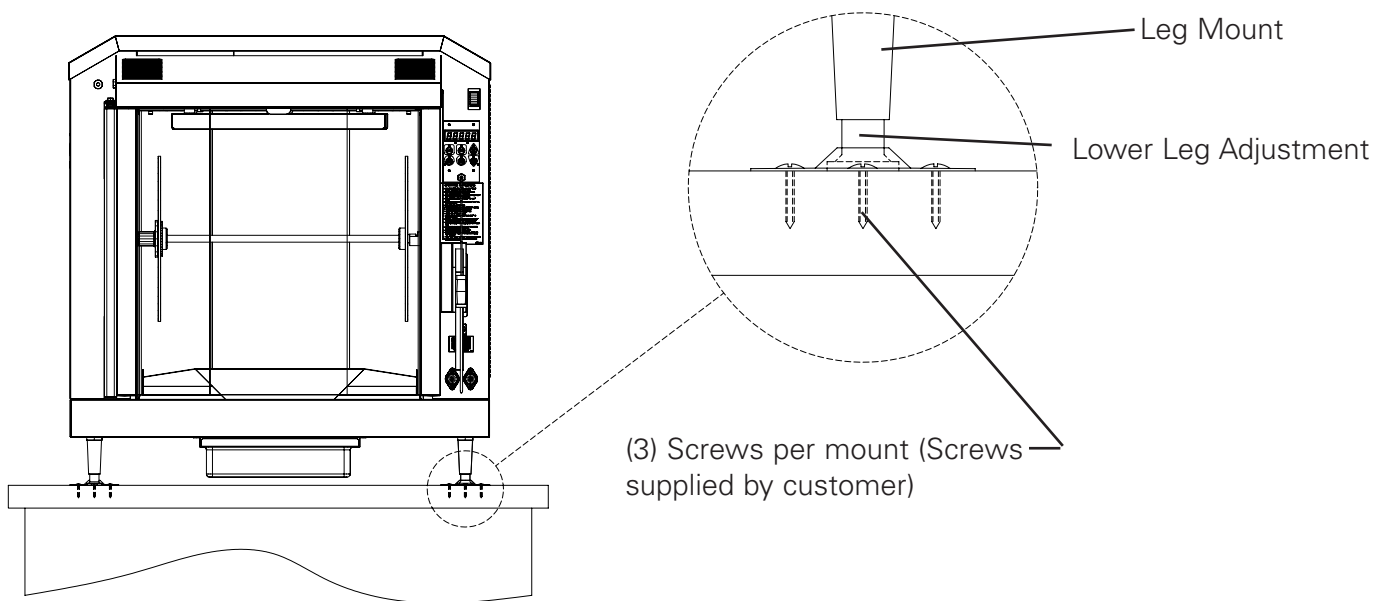


2-04. Table or Counter Installation

WARNING

- **Ensure the Table or Counter can adequately maintain the weight of the unit (See Section 1.03.3 for unit weights) and the weight of the product being cooked.**

1. Place the unit on an adequate table or counter. Ensure the table or counter can maintain the weight of the unit with a full load of product.
2. Ensure the unit is level. To help level the unit rotate the lower part of the adjustable legs clockwise or counter-clockwise.
3. Using screws appropriate to the table or counter (not supplied), fasten (2) Leg Mounts with (3) screws per mount, into the table or counter.



2-05. Electrical Requirements

The following sections describe various electrical specifications and connections for the RT-5.

WARNING

- **The unit must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to your local electrical code to ensure proper grounding of this or any other electrical equipment. Always consult with an electrician or other qualified service person to ensure breakers and wiring are of sufficient rating and gauge for the equipment being operated.**

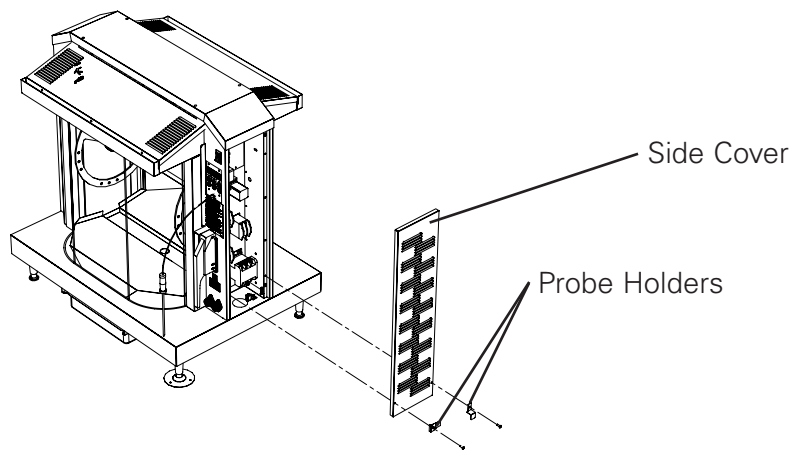
2-05.1. Electrical Specifications

Please see the Serial Plate attached to the RT-5, for the proper Voltage, Hz, and Phase of the unit.

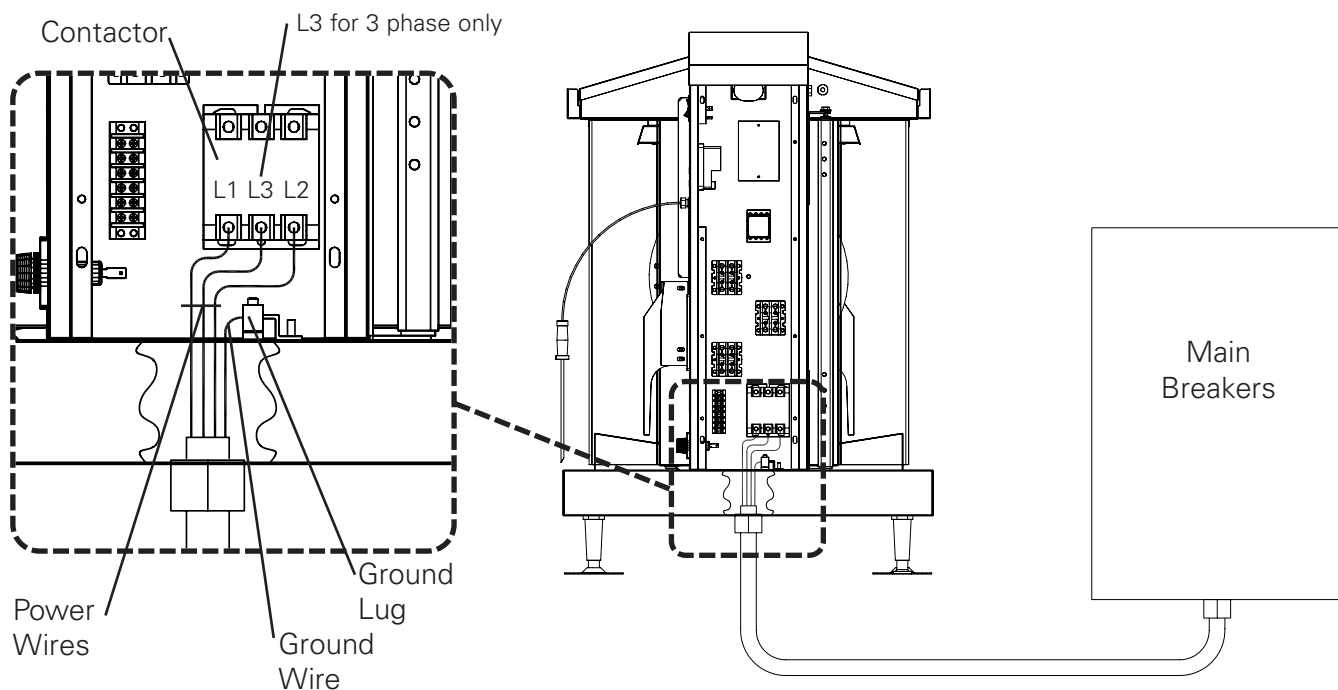
Model	Voltage	Hz	Phase	Watts	AMPS			Circuit Breaker Required (amps)
					L1	L2	L3	
RT-5	208	60	1	6,160	29.6	29.6	–	40
RT-5	208	60	3	6,160	13.1	21.6	17.7	30
RT-5	240	60	1	6,160	25.6	25.6	–	40
RT-5	240	60	3	6,160	11.3	18.7	15.5	30
RT-5	230	50	3	6,160	11.3	18.7	15.5	30
RT-5	380	50	3	6,160	9.0	4.4	13.4	20
RT-5	415	50	3	6,160	8.7	4.2	12.8	20

2-05.2. Electrical Connections

1. Install appropriate Circuit Breakers in Main Breaker Box. See Table 2-05.1.
2. Connect appropriate size Power Cable for the Voltage and Phase being used, to the Main Breaker. Allow enough Power Cable so the unit can be moved for cleaning and servicing.
3. Remove the Side Cover and Probe Holders.



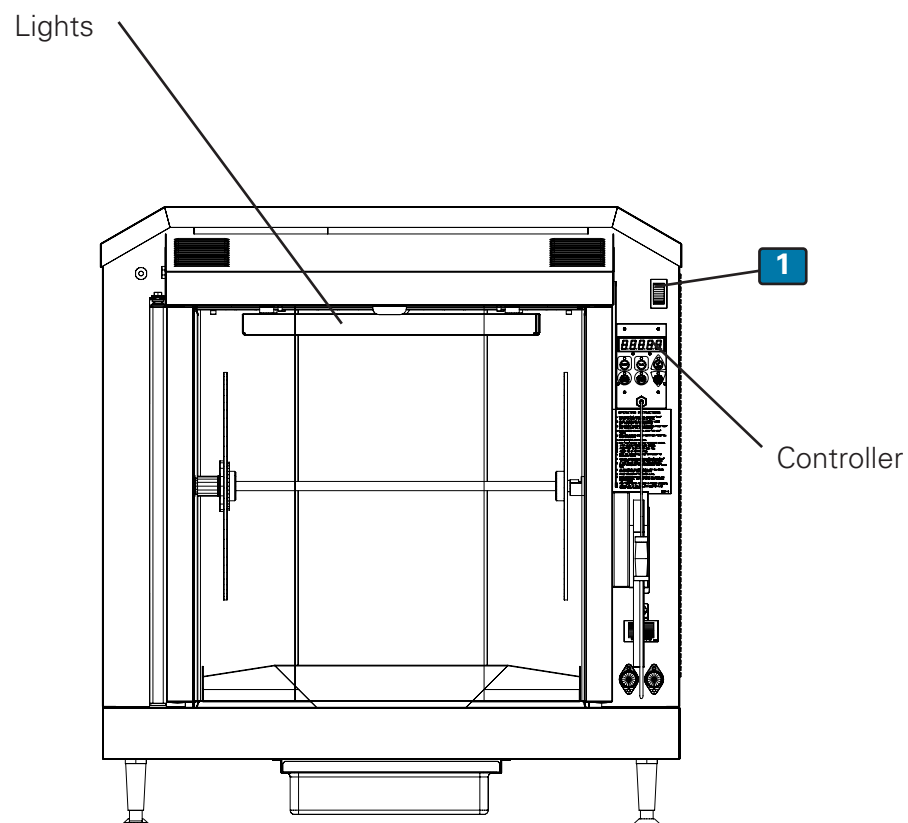
4. Fasten Cable or Conduit to the unit using customer supplied Cord Strain Relief or Cable Connector.
5. Connect Grounding Wire to the unit's Ground Lug.
6. Connect appropriate Power wires to the unit's Contactor.



(Continued next page)

2-05.2. Electrical Connections (Continued for previous page)

7. Reinstall Side Cover and Probe Holders.
8. Ensure all plastic ties holding Spits or Baskets and Spit Wheel Assembly have been removed.
9. Turn Main Breaker on.
10. Press the Power Switch to the ON **1** position. Verify the unit's lights (Customer-side only) and the controller illuminate. (Note: The Operator-side Door Light will only illuminate only when the heating elements are on. The Customer-side Door Light is illuminated when the Power Switch is in the ON position.)



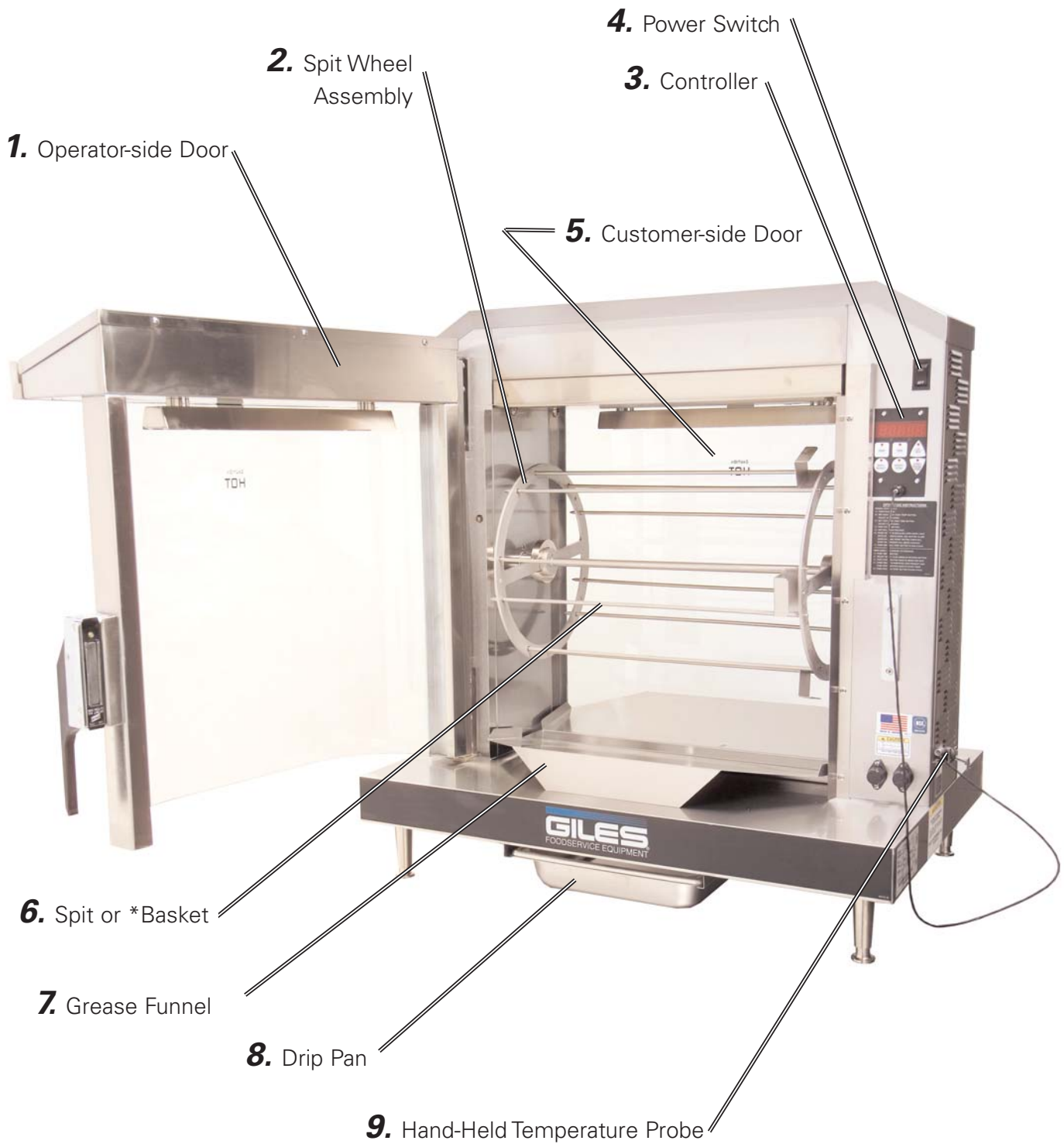
Notes:

3. Overview

The following section provides a brief overview of the components, functions, and accessories of the RT-5. Please review this section carefully before proceeding any further.



3-01. Components







* - Not shown

3-01. Components		
Item	Description	Function
1	Operator-side Door	Used to load and unload Product. Also used for easy access when cleaning the unit.
2	Spit Wheel Assembly	Used to support and rotate Spits or Basket.
3	Controller	Used to control cooking cycles (Temperature and Times).
4	Power Switch	Used to turn power to unit on or off.
5	Customer-side Door	Used to allow customers to view the product. Also used for easy access when cleaning the unit.
6	Spit or *Basket	Used to support the product being cooked.
7	Drip Funnel	Used to funnel Product Drippings to the Drip Pan
8	Drip Pan	Used to catch the Product Drippings.
9	Hand-Held Temperature Probe	Used to check the internal temperature of the Product being cooked.

* - Not shown

3-02. Accessories

Part	Description/Part Number	Function
	RT-5 Spit (5 included in Spit model) P/N 33199	Support Product placed in unit
	RT-5 Basket (5 included in Basket model) P/N 70203	Support Product placed in unit
	Drip Funnel (1 included) P/N 33102	Used to funnel the product drippings to the Grease Drip Pan
	Drip Pan (1 included) P/N 76024	Used to capture product drippings

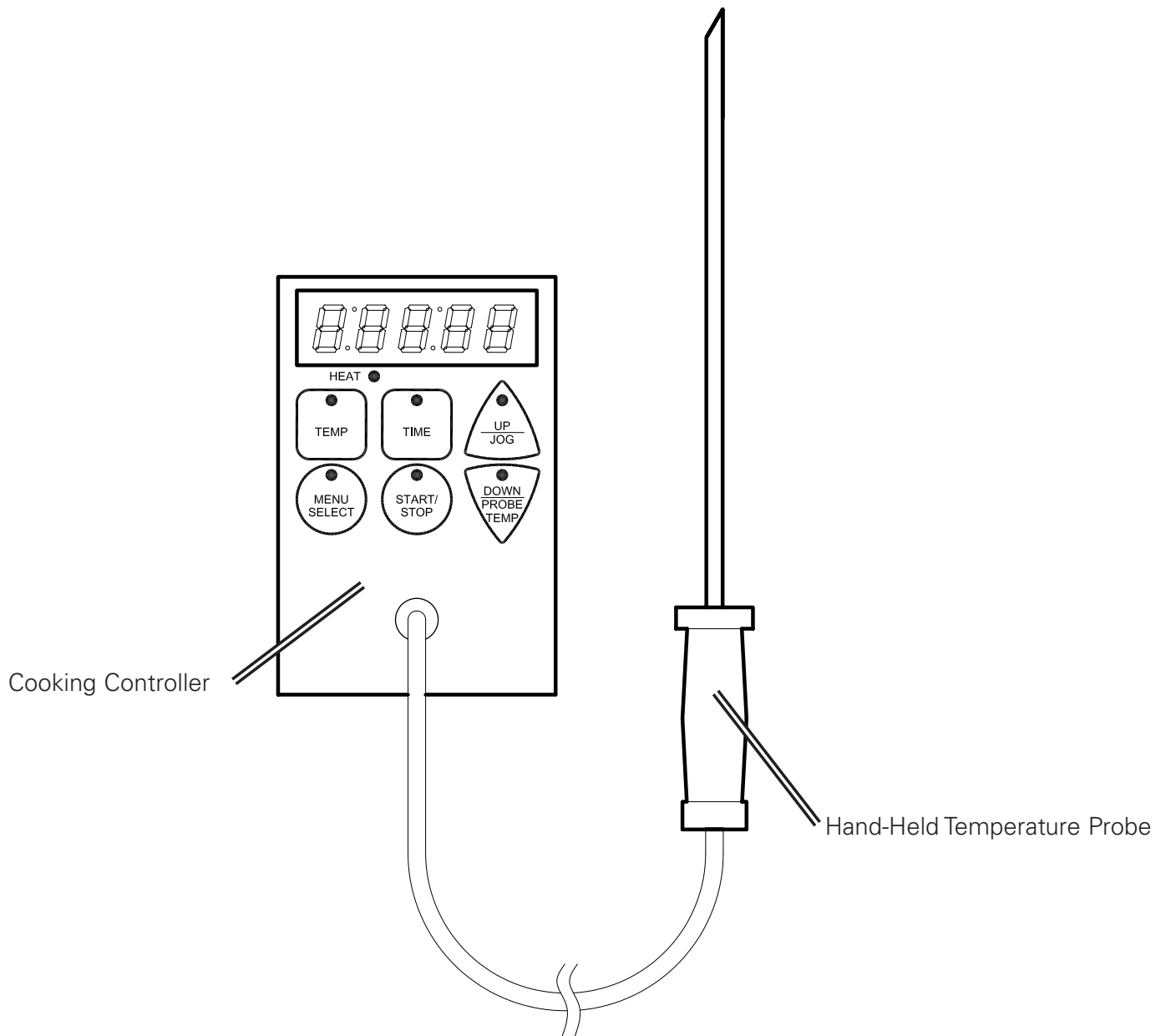
4. *Operation*

This section describes how to operate the unit.



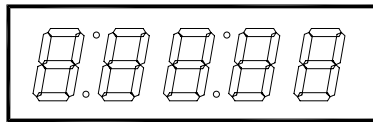
4-01. Cooking Controller buttons and functions

This section describes how to operate the Cooking Controller.



4-01. Cooking Controller buttons and functions

This section describes the basic function of each button on the controller.



Used to display Times, Temperatures and other various messages.



Used for setting and displaying Cooking and Holding Temperature.



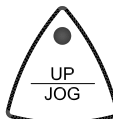
Used for setting and displaying Cooking and Holding Time.



Used to select a programmed menu (Cooking Cycle).



Used for starting and stopping a menu (Cooking Cycle).



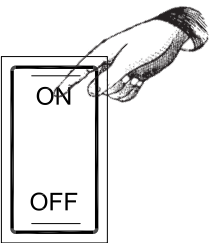

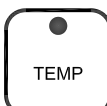

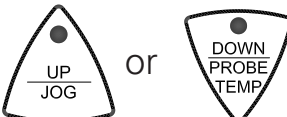






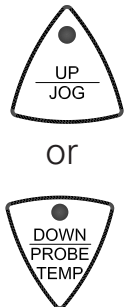
Used to increase Time and Temperature; to select programmed menus 1-10; and to rotate the internal spits when the door is open.



Used to decrease Time and Temperature; to select programmed menus 1-10; and to activate the Hand-Held Temperature Probe (Only when Operator-side door is open).

4-02. Setting and running a Manual Menu

This section describes how to set and run a Manual Menu (A Non-Programmed Menu). The Manual Menu controls Cooking Temperature, Holding Temperature, and Cooking Time. The Manual Menu program will not be saved once the power is turned off.


<p>Step 1</p> <p>Power On</p> 	<p>Step 2</p> <p>Display reads</p> 	<p>Step 3</p> <p>Press to begin setting Cooking Temp</p>  <p>After pressing you have 5 seconds to proceed to the next step or the controller will return to the idle state.</p>	<p>Step 4</p> <p>Display reads</p> 
<p>Step 5</p> <p>Press to Adjust Cooking Temperature</p>  <p>After adjusting you have 5 seconds to proceed to Step 7 or the controller will return to the idle state.</p>	<p>Step 6</p> <p>Cooking Temp is displayed</p> 	<p>Step 7</p> <p>Press to begin setting Holding Temp</p>  <p>After pressing you have 5 seconds to proceed to Step 9 or the controller will return to the idle state.</p>	<p>Step 8</p> <p>Display reads</p> 
<p>Step 9</p> <p>Press to Adjust Holding Temperature</p>  <p>After adjusting you have 5 seconds to proceed to Step 11 or the controller will return to the idle state.</p>	<p>Step 10</p> <p>Holding Temp is displayed</p> 	<p>Step 11</p> <p>Press to begin setting Cooking Time</p>  <p>After pressing you have 5 seconds to proceed to Step 12 or the controller will return to the idle state.</p>	<p>Step 12</p> <p>Press to Adjust Cooking Time</p> 

Continued next page

4-02. Setting and running a Manual Menu (Continued from previous page)


Step 13

Cooking Time is displayed



Step 14


Press to Start Pre-Heat



RT-5 begins Pre-Heating and Spit Wheel begins rotating

Step 15


Display reads.



then displays the actual temperature inside the RT-5 until Pre-Heated

Step 16

Display reads.



Unit is now ready for product

Step 17


Load Product

See Section 4-08. for loading Spits.

See Section 4-09. for loading Baskets


Step 18

Press to Start Cooking Time



Step 19


Cooking Time begins counting down



Step 20


At the end of the Cooking Time, the unit cycles to the Holding Temperature

Display reads



Step 21

Holding Time begins counting.




Step 22

Open Door and Unload Product. (Note: When the door is open the Holding Time will pause.)


Step 23

Press to end the Manual Menu. (Note: if not pressed when the Door is closed the Holding Time will continue.



Step 24

Power may be turned off or the Manual Menu may be re-started

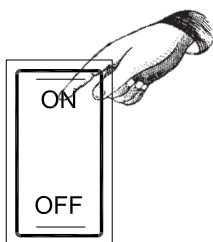


4-03. Programming a Programmed Menu

This section describes how to program a Programmed Menu into the Cooking Controller. A programmed Menu contains Cooking Temperature, Holding Temperature and Cooking Time. The Menu is saved in the Controller, even when the unit is turned off. This function is useful when cooking various products at different cooking temperatures and times.. You may program up to 10 Programmed Menus in the RT-5.

Step 1

Power
On



Step 2

Display reads



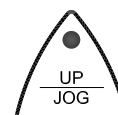
Step 3

Press to begin
programming



Step 4

Press to find menu
1-10 to program



or



Step 6

Press to begin setting
Cooking Temperature



After pressing you have 5 seconds to proceed to the next step or the controller will return to the idle state.

Step 7

Press to adjust
Cooking Temperature



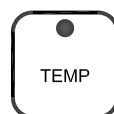
or



After adjusting you have 5 seconds to proceed to the next step or the controller will return to the idle state.

Step 8

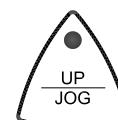
Press to begin setting
Holding Temperature



After pressing you have 5 seconds to proceed to the next step or the controller will return to the idle state.

Step 9

Press to Adjust
Holding Temperature



or



After adjusting you have 5 seconds to proceed to the next step or the controller will return to the idle state.

Step 10

Press to begin setting
Cooking Time



After pressing you have 5 seconds to proceed to the next step or the controller will return to the idle state.

Step 11

Press to Adjust
Cooking Time



or



Step 12

Press to save
the program
to the menu

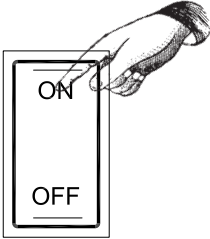


4-04. Running a Programmed Menu

This section describes how to run a Programmed Menu. If you have not programmed a menu please see Section 4-03.


Step 1

Power On




Step 2

Display reads



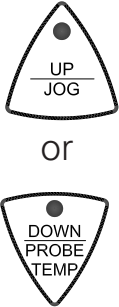
Step 3

Press




Step 4

Press to find menu 1-10



Step 5


Press to Start Pre-Heat



RT-5 begins Pre-Heating and Spit Wheel begins rotating

Step 6


When Display reads



Open Door and Load Product


Step 7

Press to Start Cooking Time




Step 8

At the end of the Cooking Time, the unit cycles to the Holding Temp. Display reads



Step 9

Holding Time begins counting.




Step 10

Open Door and Unload Product.
(Note: When the door is open the Holding Time will pause.)

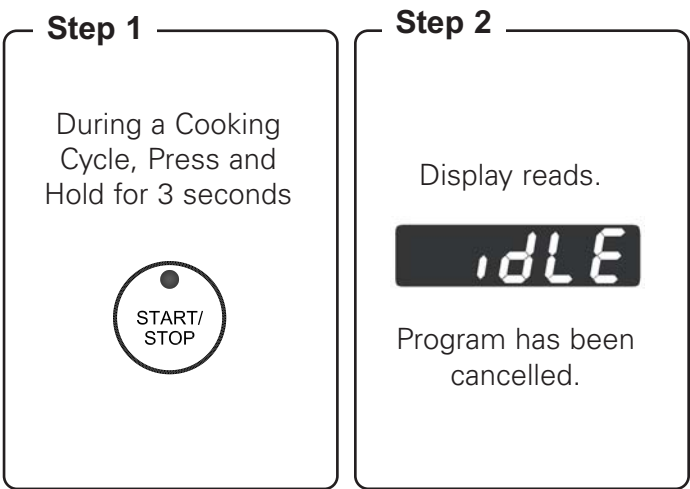
Step 11

Press to end the Menu. (Note: if not pressed when the Door is closed the Holding Time will continue.)



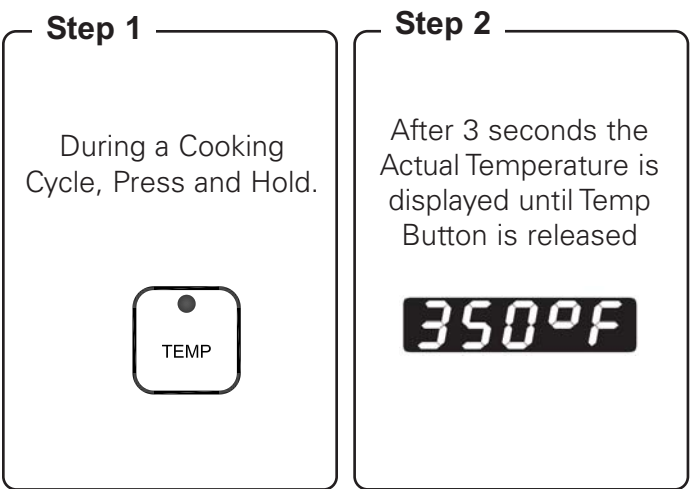
4-05. Cancelling a Manual or Programmed Menu

This section describes how to cancel a Manual or Programmed Menu.



4-06. Viewing actual temperature in Rotisserie

This section describes how to view the actual temperature in the Rotisserie.



4-07. Using the Hand-Held Temperature Probe

This section describes how to use the Hand-Held Temperature Probe. The Probe is used to check the internal temperature of the product being cooked.

Step 1

The Rotisserie door must be open to enable the Probe Temp mode.

door

Step 2

Press



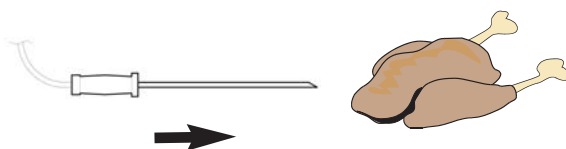
Step 3

Display reads

Probe

Step 4

Insert Probe into Product



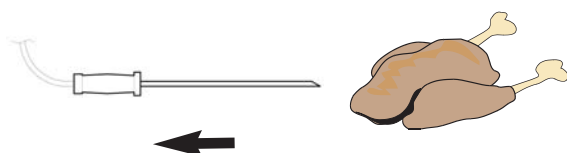
Step 5

Internal Temperature is display

170°F

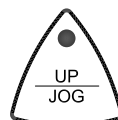
Step 6

Remove Probe from Product



Step 7

The Jog button may be used to manually rotate the Spits or Baskets while the door is open.



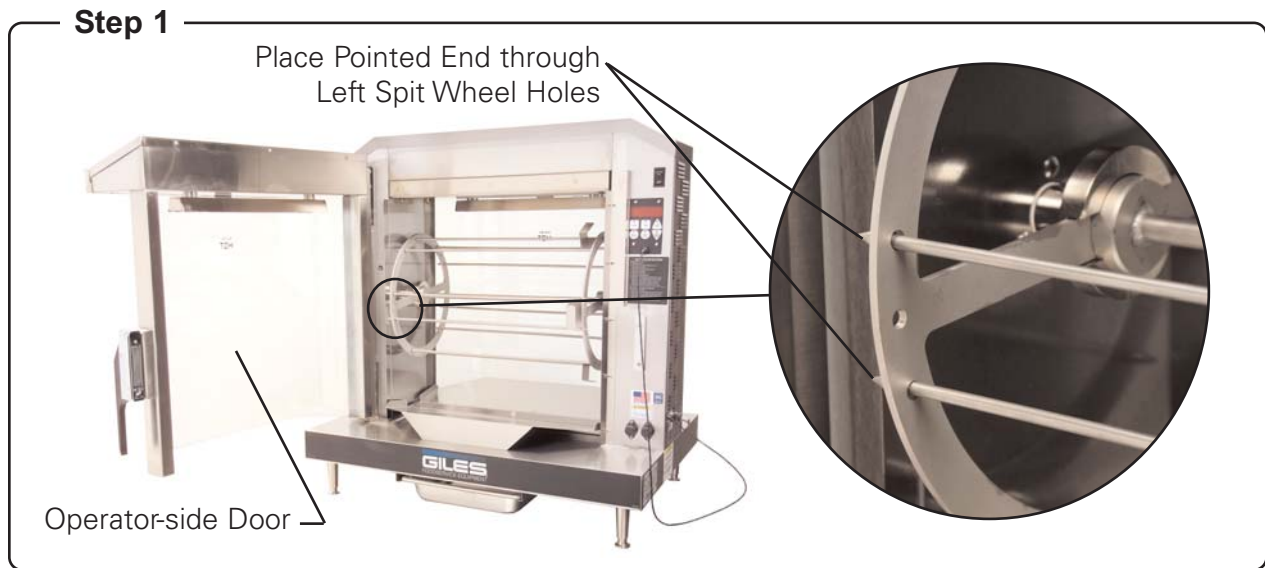
Step 8

Close the Rotisserie door. If running a Menu the Cooking Time will resume.

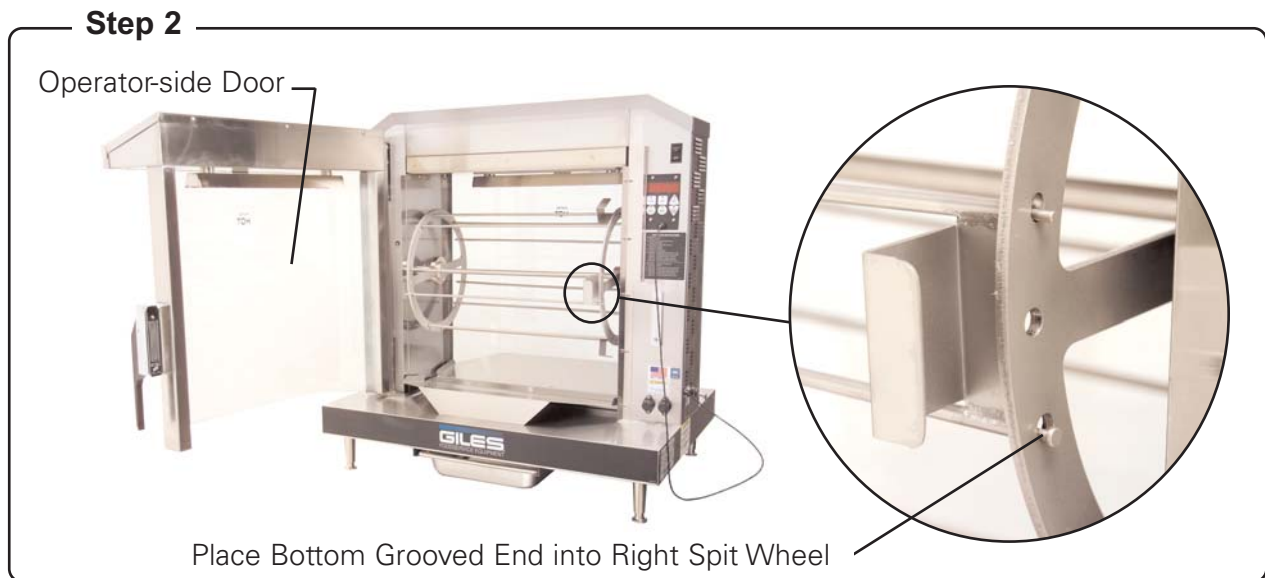
4-08. Spit installation

This section describes how to install the Spits. Always place a Spit through the Product before installing the Spits into the Spit Wheel. (Note: Product to be cooked not shown in illustration)

Step 1

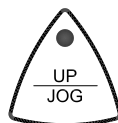


Step 2



Step 3

Use Jog button to rotate Spits



4-09. Basket installation

This section describes how to install the Baskets. Product may be placed in the Baskets before or after installing the Baskets into the Spit Wheel. (Note: Product to be cooked not shown in illustration)

Step 1

Operator-side Door



Place the Non-Grooved End through the Middle Hole on the Left Spit Wheel

Step 2

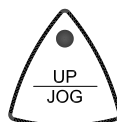
Operator-side Door



Place the Grooved End into the Middle Hole on Right Spit Wheel

Step 3

Use Jog button
to rotate Baskets

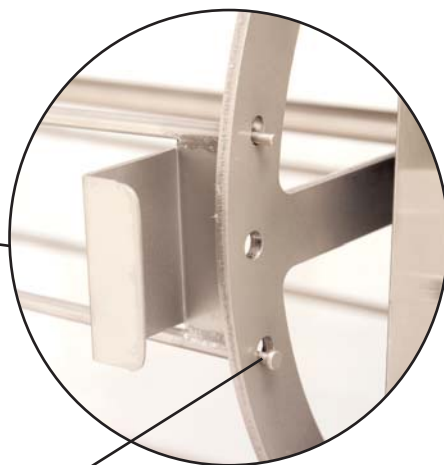
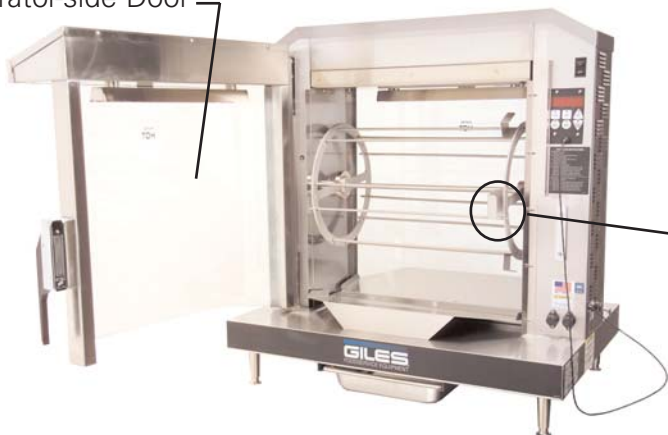


4-10. Spit removal

This section describes how to remove the Spits. Always use Oven Mitts when removing the Spits. (Note: Product to be cooked not shown in illustration)

Step 1

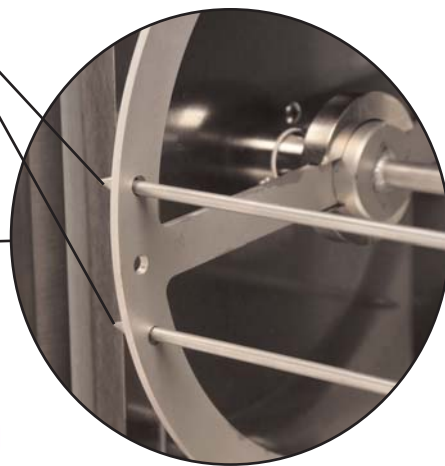
Operator-side Door



Remove Bottom Grooved End from Right Spit Wheel

Step 2

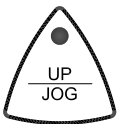
Remove Pointed End from Left Spit Wheel Holes



Operator-side Door

Step 3

Use Jog button
to rotate Spits



4-11. Basket removal

This section describes how to remove the Baskets. Always use Oven Mitts when removing the Baskets.
(Note: Product to be cooked not shown in illustration)

Step 1

Operator-side Door



Remove the Grooved End from the Right Spit Wheel

Step 2

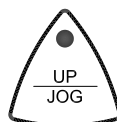
Operator-side Door



Remove the Non-Grooved End
from the the Left Spit Wheel

Step 3

Use Jog button
to rotate Baskets



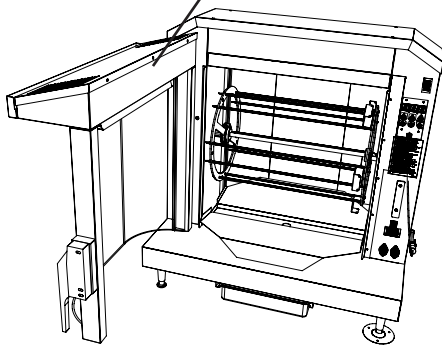
4-12. Spit Wheel Assembly removal

This section describes how to remove the Spit Wheel Assembly. Always allow the unit to thoroughly cool before removing this assembly.

Step 1

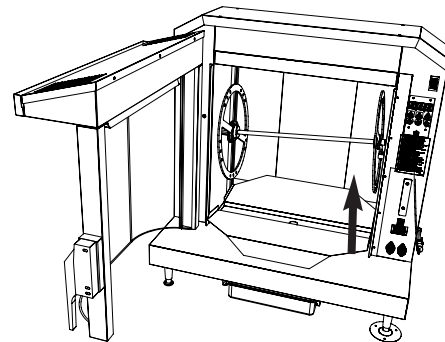
Remove the Spits or Baskets. See Sections 4.10. Spit removal or 4.11. Basket removal.

Operator-side Door



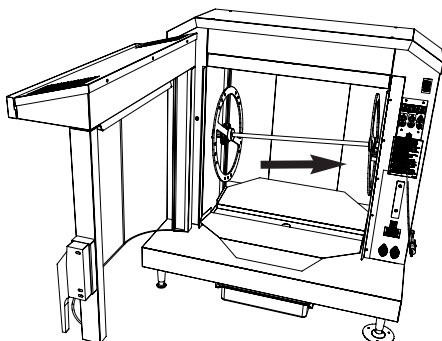
Step 2

Lift the right-side of the Spit Wheel Assembly



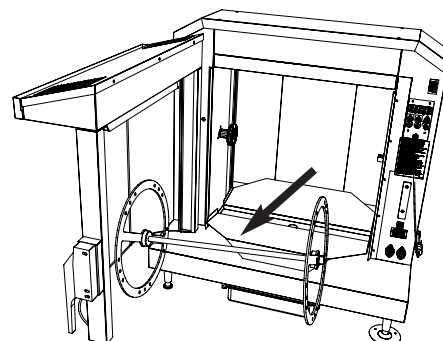
Step 3

Move the entire Assembly to the right



Step 4

Move the entire assembly out of the unit



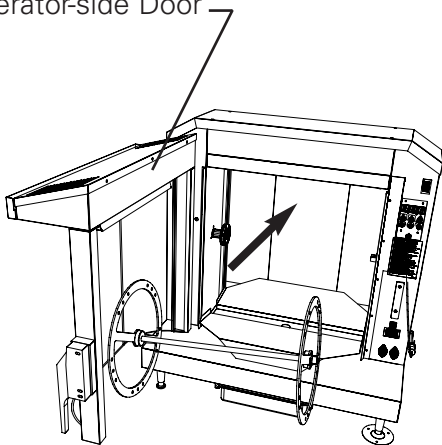
4-13. Spit Wheel Assembly installation

This section describes how to install the Spit Wheel Assembly.

Step 1

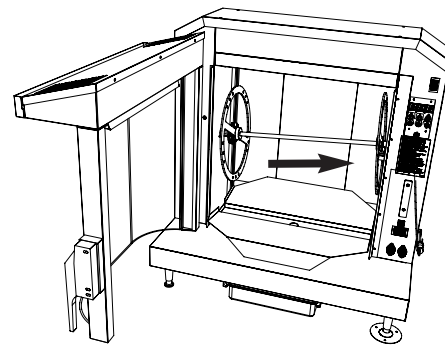
Move the entire assembly into the unit

Operator-side Door



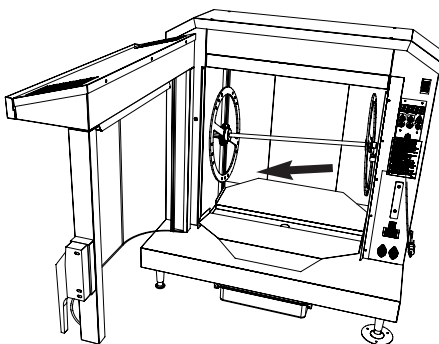
Step 2

Move the entire Assembly to the right



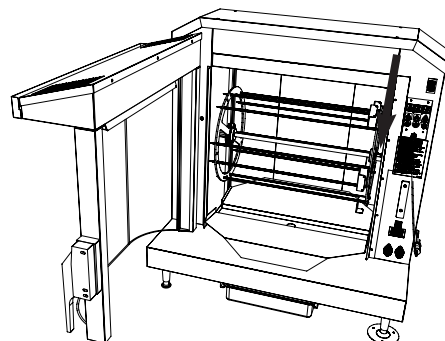
Step 3

Align groove in Left-side support with Spit Wheel Spoke.

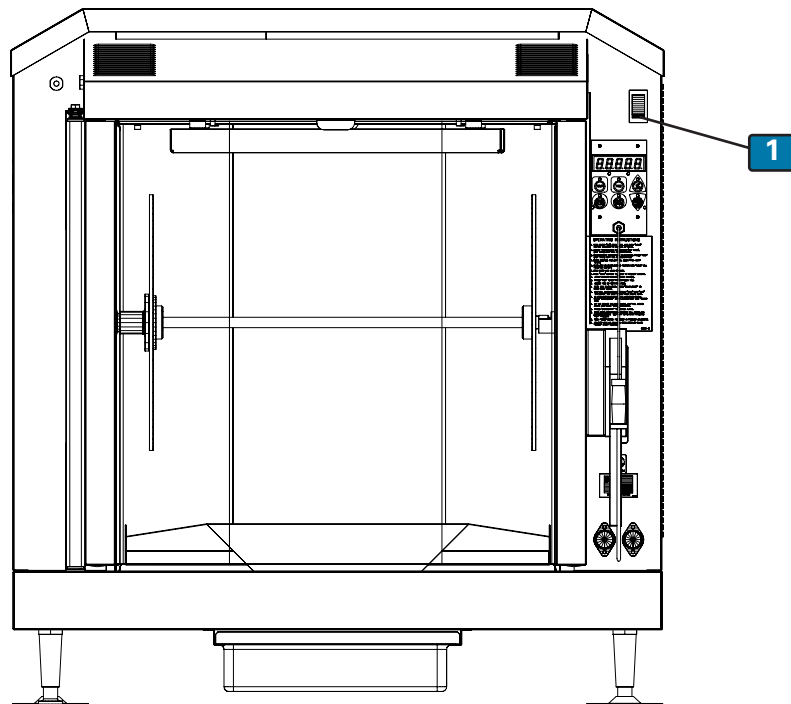


Step 4

Lower right-side into Right-side support cradle.



4-14. Normal Shut-Down



1. Press the Power Switch to the OFF **1** position.

4-15. Emergency Shut-Down

In case of emergency, remove power to the unit by turning off the facility circuit breaker.

4-16. Recipes

Product	Product Specifications	Accessory	Pre-Heat Temperature	Cook Temperature	Cook Time or until internal temperature is reached	Internal Temperature
Whole Chicken	2.5lb to 2.75lb 1.23kg to 1.24kg	Spits or Baskets	350°F 177°C	350°F 177°C	70 minutes	180°F 82°C
Chicken Halves	Cut from 2.5lb to 2.75lb 1.23kg to 1.24kg	Baskets	350°F 177°C	350°F 177°C	45 minutes	180°F 82°C
Chicken Quarters	Cut from 2.5lb to 2.75lb 1.23kg to 1.24kg	Baskets	350°F 177°C	350°F 177°C	45 minutes	180°F 82°C
Chicken Pieces	Cut from 2.5lb to 2.75lb 1.23kg to 1.24kg	Baskets	350°F 177°C	350°F 177°C	40 minutes	180°F 82°C
Ribs	3lb to 3.5lb 1.4kg to 1.6kg	Spits or Baskets	400°F 204°C	400°F 204°C	45 minutes	155°F 68°C
Boston Butt	5lb 2.3kg	Spits or Baskets	400°F 204°C	400°F 204°C	45 minutes	155°F 68°C
Rolled Beef Roast	5lb 2.3kg	Spits or Baskets	400°F 204°C	400°F 204°C	45 minutes	155°F 65°C
Salmon Steaks		Baskets	400°F 204°C	400°F 204°C	45 minutes	145°F (rare) 63°C (rare)



Notes:

5. Cleaning

This section describes the cleaning of the unit.

5-01. Cleaning the Inner Cabinet

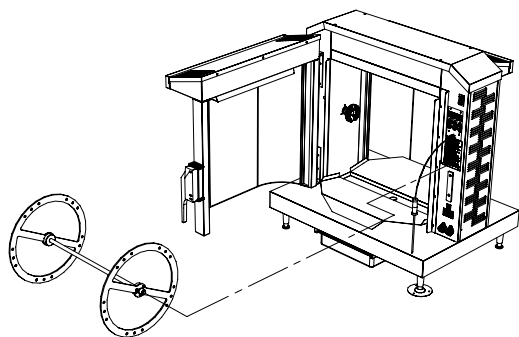
CAUTION

- Place the Power Switch in the OFF position and allow unit to thoroughly cool before following this procedure.
- DO NOT Steam Clean the unit.
- DO NOT use cleaning products containing chlorine.
- DO NOT use abrasive products, steel wool or scouring pads.
- DO NOT USE OVEN CLEANER.
- DO NOT CLEAN OR TOUCH quartz lights located in top of unit doors.

For difficult areas use a biodegradable nontoxic degreaser, such as Clear Magic or Simple Green.

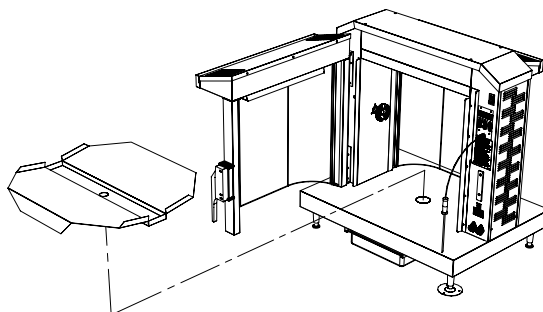
Step 1

Remove Spits or Baskets and Spit Wheel then clean separately. See Sections 4.12 Spit Wheel Assembly Removal.



Step 2

Remove Drip Funnel then clean. Begin cleaning the inside of the unit. The Customer-side Door may be opened to allow easy access to the inside of the unit.

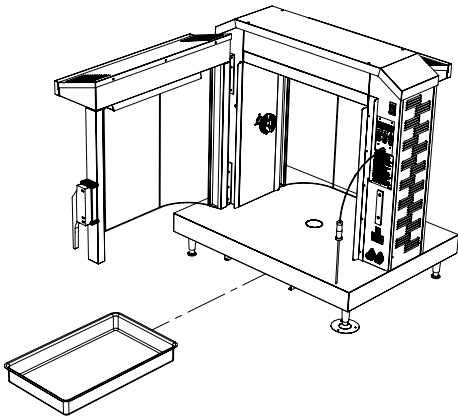


Continued next page

5-01. Cleaning the Inner Cabinet (Continued from previous page)

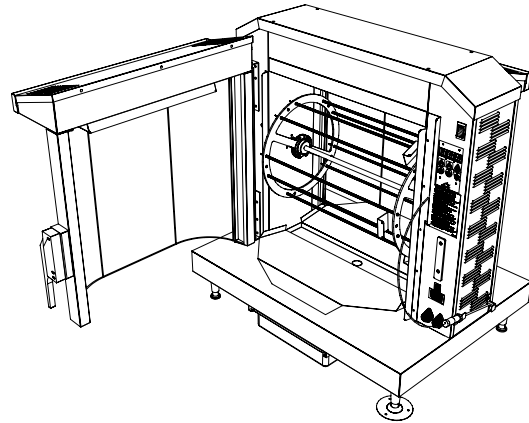
Step 3

Remove Grease Drip Pan and clean.



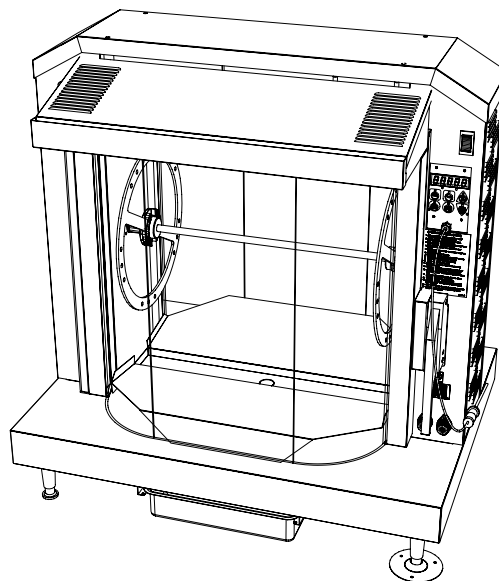
Step 4

Re-assemble unit.



5-02. Cleaning the Outer Cabinet

Clean exterior of the unit using a mild non-abrasive detergent. Polish the stainless steel with an approved stainless steel cleaner.

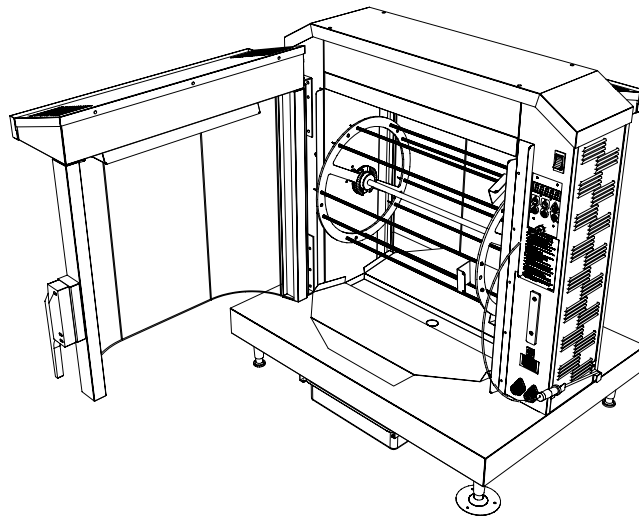


5-03. Cleaning the Glass Doors

CAUTION

- **DO NOT CLEAN OR TOUCH** quartz lights located in top of unit doors.
- **DO NOT CLEAN GLASS WHEN HOT!** Clean glass with approved cleaner, do not use abrasive on glass!

Clean both sides of glass with an approved cleaner, do not use abrasives on glass!





Notes:

6. Troubleshooting

DANGER

- Electrical troubleshooting procedures should be done **ONLY** by qualified service personnel. Death or serious injury will result from contact with energized electrical components.
- Failure to comply with these **DANGER** notices will result in death or serious injury, equipment/property damage, and void the warranty.

6-01. Troubleshooting Procedures

Problem	Probable Cause	Repair Procedure
Rotisserie will not turn on. No display on the Controller. Quartz Lamps not illuminated.	a. Unit not connected to power source.	a. Call service technician to connect to proper power source.
	b. Defective fuse or circuit breaker.	b. Check fuse or circuit breaker. Call service technician to replace faulty fuse or circuit breaker.
	c. Fuse holder cracked.	c. Call service technician to replace fuse holder.
	d. POWER switch defective	d. Call service technician to replace POWER switch.
	e. Improper supply voltage	e. Call service technician to connect proper supply voltage.
Rotisserie will not heat Heat indicator on Controller is illuminated and the display indicating temperature	a. Check to verify temp is set.	a. Check cooking set-point.
	b. Loose wire	b. Call service technician to reposition wire.
	c. Bad element	c. Call service technician to replace element.
	d. Bad contactor	d. Call service technician to replace contactor.
	e. Bad controller	e. Call service technician to replace controller.
	f. High limit module	f. Call service technician to replace high limit module.
	g. Temperature probes	g. Call service technician to replace temperature probes.
	h. Door switch	h. Call service technician to replace door switch.
	i. Elements and Quartz Lamp	i. Call service technician to replace elements and quartz lamps

6-01. Troubleshooting Procedures		
Problem	Probable Cause	Repair Procedure
Quartz Lamps not Illuminated One or both Lamps not illuminated when Controller Heat indicator is illuminated and Elements are heating.	a. Bad quartz lamp	a. Call service technician to replace quartz lamp.
	b. Loose wire	b. Call service technician to replace wiring.
	c. Bad contactor	c. Call service technician to replace contactor.
Rotisserie shuts down with Power Switch in ON position	a. High limit exceeded	a. Cool unit. If unit exceeds high temp limit continuously, call service technician.
	b. Bad safety contactor	b. Call service technician to replace contactor.
	c. Bad safety probe	c. Call service technician to replace safety probe.
	d. Door switches	d. Verify door is closed completely. Possible bad door switch.
Spit Wheel Assembly Not Rotating	a. Motor bad	a. Call service technician to replace faulty motor.
	b. Chain loose	b. Call service technician to tighten chain.
	c. Motor hot	c. Cool motor, if problem persists call service technician.
	d. Faulty load relay	d. Call service technician to replace faulty load relay.
	e. Loose wiring	e. Call service technician to replace loose wiring.
	f. Bad Controller	f. Call service technician to replace Controller.
	g. Left wheel support screw loose.	g. Tighten Screw.
	h. Door Open	h. Close Door
	i. Door Switch bad	i. Call service technician to replace faulty door switch.

6-01. Troubleshooting Procedures		
Problem	Probable Cause	Repair Procedure
Blower Not Working Elements & quartz lamps working	a. Bad fan motor	a. Call service technician to replace fan motor.
	b. Faulty capacitor	b. Call service technician to replace faulty capacitor.
	c. Loose wiring.	c. Call service technician to repair loose wiring.
Product is slow to cook	a. Elements or Quartz lamps not working	a. Call service technician to replace either elements or quartz lamps.
	b. Cook temp not set properly	b. Set correct cooking temperature.
	c. Contactor not functioning	c. Call service technician to replace contactor.
	d. Fan is not operating	d. Call service technician to have fan replaced.
	e. Fan running & no air movement	e. Fan blades loose or dirty. Call service technician.
	f. Temperature calibration	f. Call service technician.
Load Switch will not rotate Spit Wheel Assembly Rotates when door is closed	a. Faulty Controller	a. Call service technician to replace Controller.
	b. Faulty relay	b. Call service technician to replace relay.
	c. Loose wiring	c. Call service technician to repair wiring.



Notes:

7. Parts List

This section lists various parts that are available for replacement on the unit.

7-01. Parts Ordering and Service Information

If you require assistance or need repairs, please contact your area developer for a service agency in your area. For further assistance, please contact the Giles Enterprises, Inc. factory at the following phone numbers:

IN THE UNITED STATES, CANADA or MEXICO

Please call 1-800-288-1555 during normal business hours, 8:00AM-5:00PM Central Time Zone; for Emergency Equipment Repair Service, after normal business hours call 1-800-288-1555, extension 314.

IN ALL OTHER COUNTRIES

Please call 1-334-272-3528 during normal business hours, 8:00AM-5:00PM Central Time Zone; for Emergency Equipment Repair Service, after normal business hours call 1-334-272-3528 extension 314.

INTERNET

Please visit our website on the world wide web at: www.gilesent.com.

The goal of the Giles team of professionals is to provide you with the highest quality of service and assistance. You can help us accomplish this by obtaining the following information and having it readily available when calling. The information is recorded on the Serial Plate attached to the rear of the unit.



The area below may be helpful in recording information for use as a quick reference.

Model Number: _____

Serial Number: _____

Phase: _____

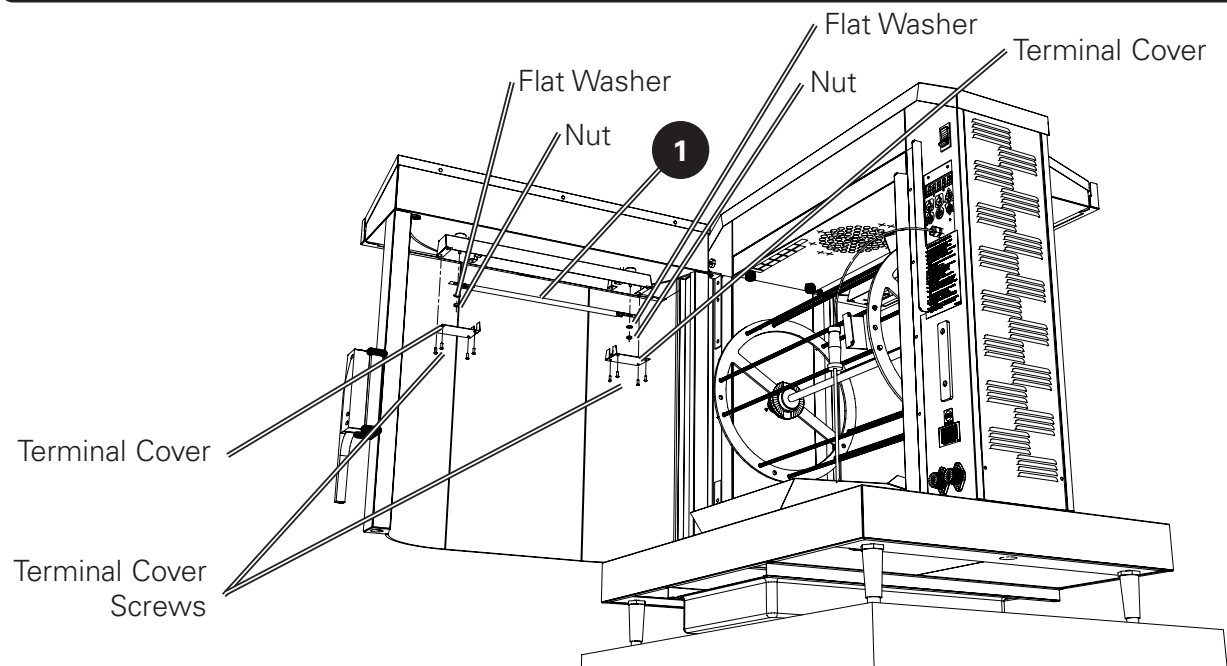
Voltage: _____

Nature of Problem: _____

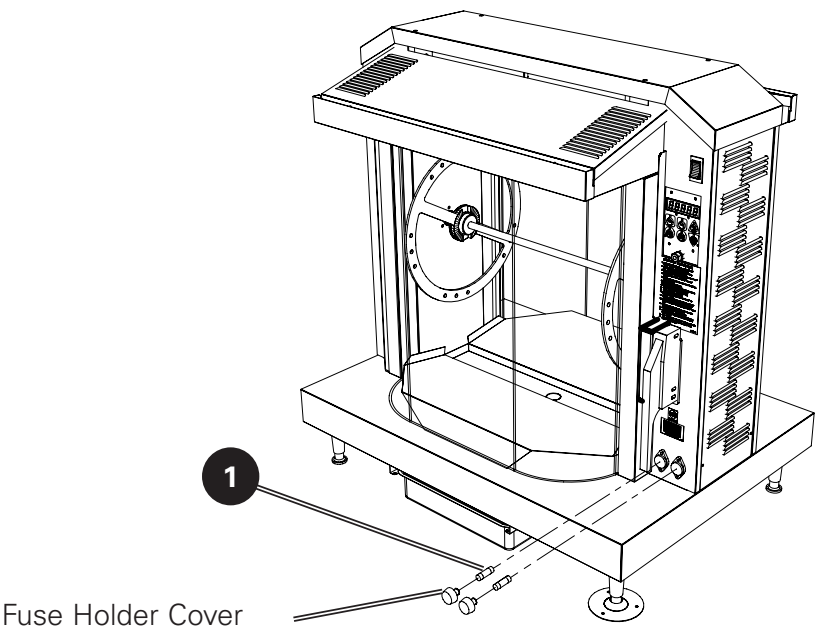
7-02. Quartz Light Replacement

CAUTION

- **DO NOT TOUCH** quartz lights.
- **DO NOT CLEAN** quartz lights.



7-03. Fuse Replacement





7-02. Parts List for Quartz Light Replacement

Item	Part No.	Qty.	Description
1	37808	2	LIGHT, QUARTZ, 1000 WATT

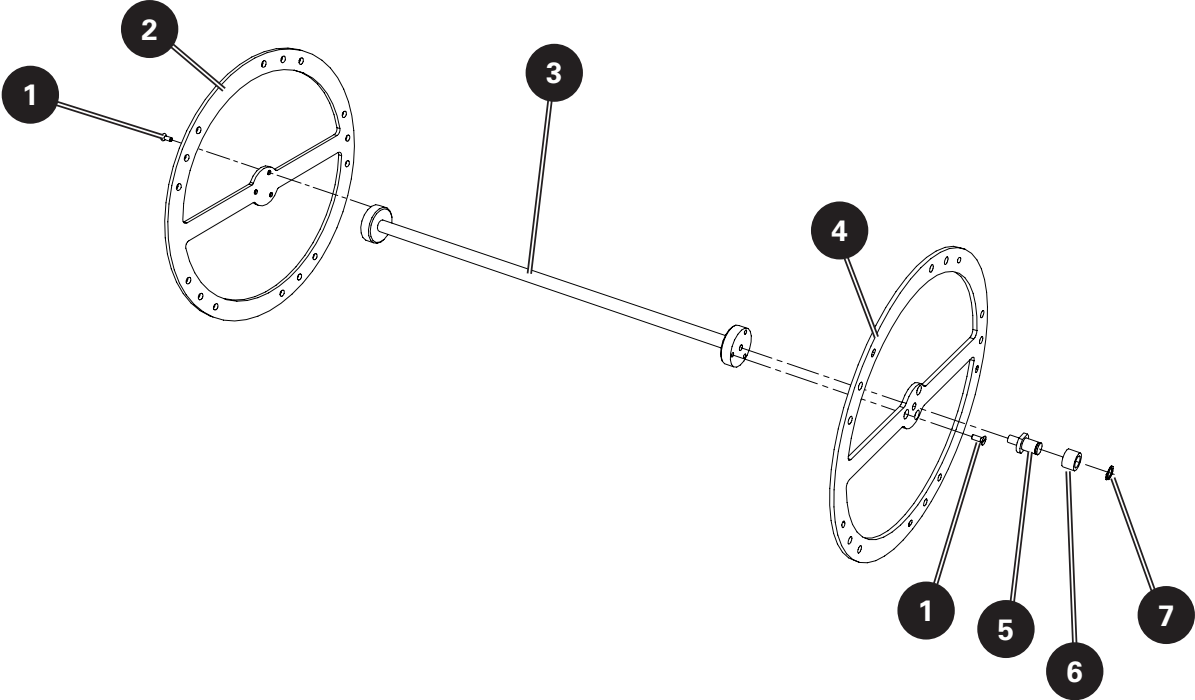
CAUTION

- **DO NOT TOUCH** quartz lights.
- **DO NOT CLEAN** quartz lights.

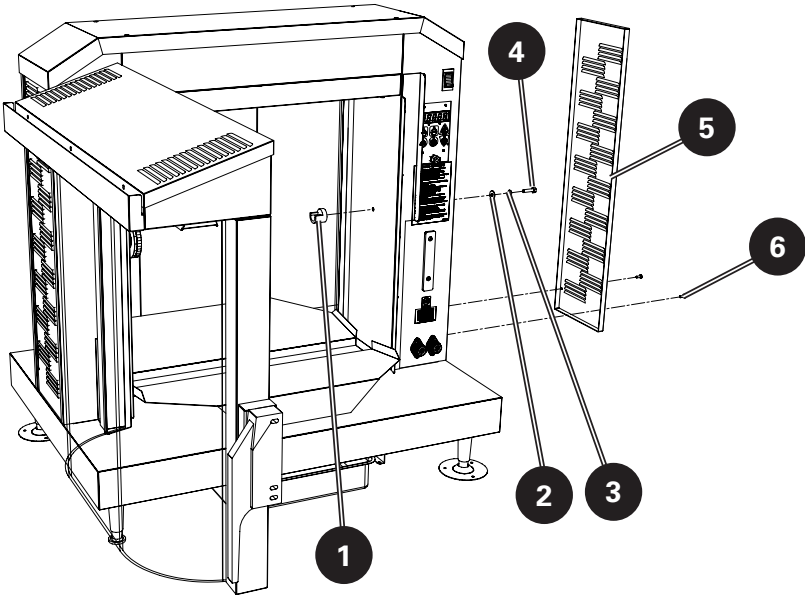
7-03. Parts List for Fuse Replacement

Item	Part No.	Qty.	Description
1	21875	2	FUSE, 6 AMP, SC-6

7-04. Spit Wheel Assembly



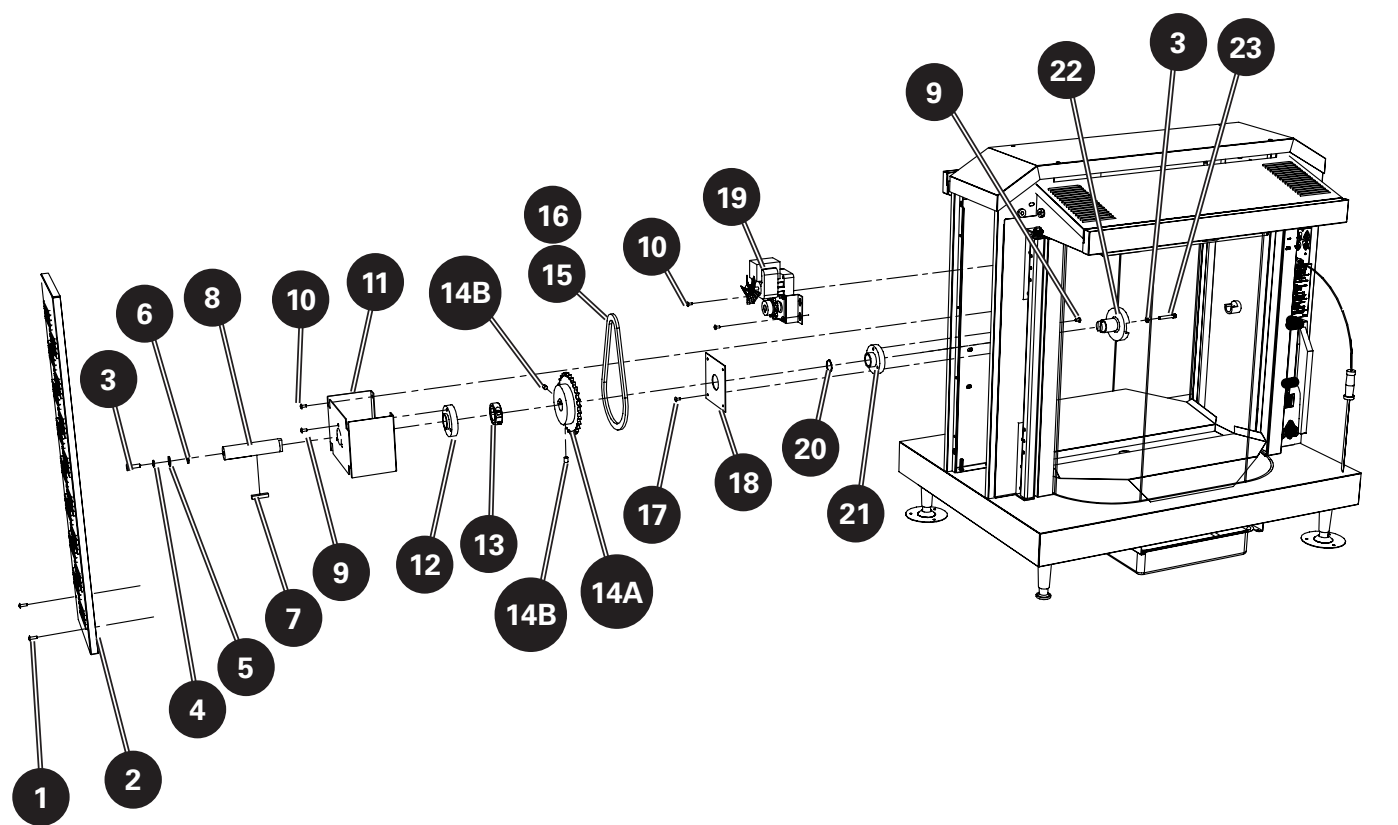
7-05. Spit Wheel Support Replacement



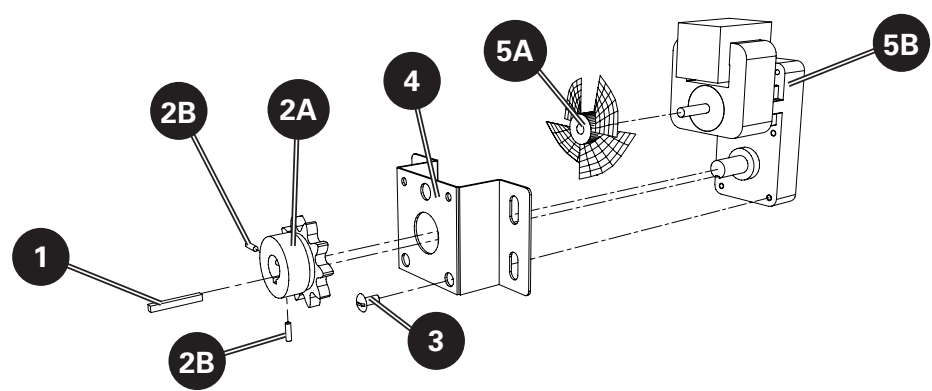
7-04. Parts List for Spit Wheel Assembly			
Item	Part No.	Qty.	Description
1	11500	6	SCREW, 10-32X 1/2, FLT HD SLT, SS
2	35554	1	WHEEL, LEFT SPIT (CR-5)
3	35511	1	WHEEL SPIT SHAFT, WELD ASSY
4	35514	1	WHEEL, RIGHT SPIT (RT-5)
5	34300	1	EXTENSION, WHEEL SHAFT
6	40155	1	BEARING, RULON, 1/2IN ID, RT-5
7	13150	1	RETAINING RING, EXTERNAL, 1/2

7-05. Parts List for Spit Wheel Support Replacement			
Item	Part No.	Qty	Description
1	34615	1	SUPPORT, RIGHT WHEEL, RT-5
2	N/A	1	WASHER, 1/4 SAE FLAT
3	N/A	1	WASHER, LOCK, 1/4, ZN
4	N/A	1	SCREW, 1/4-20 X 5/8, HX HD, ZN
5	33060	1	PANEL, SIDE
6	N/A	2	SCREW, SM #8 X 1 TYPE B SLT TRS

7-06. Drive Motor Replacement



7-07. Drive Motor Assembly



7-06. Parts List for Drive Motor Replacement

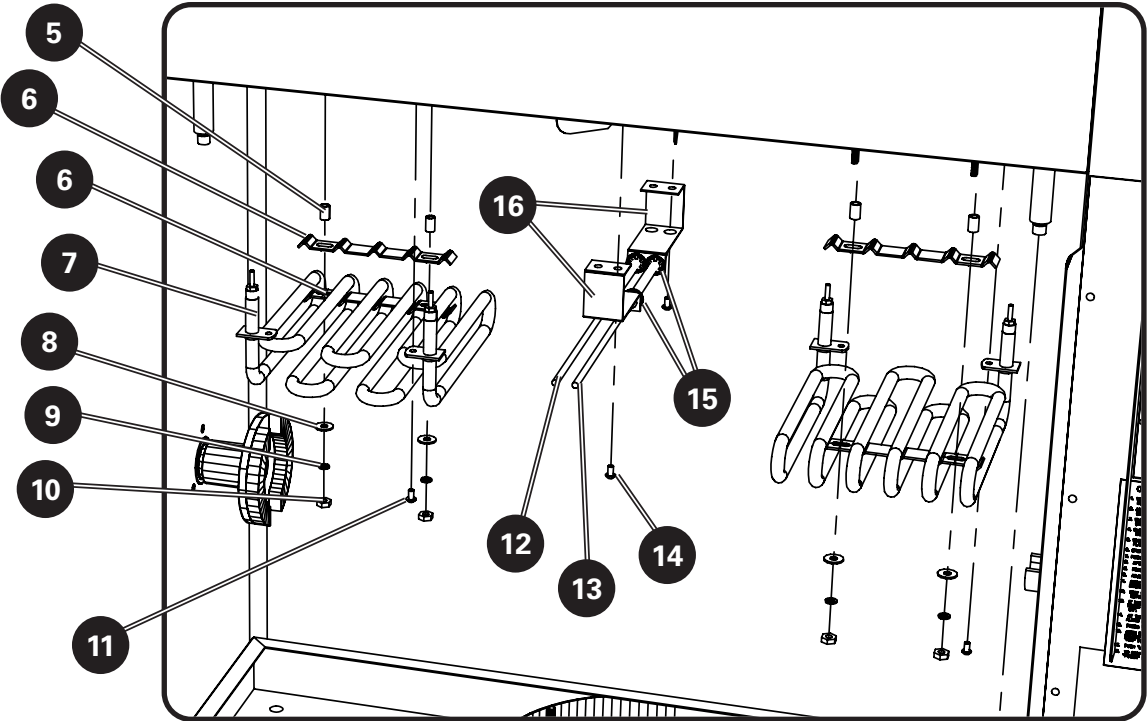
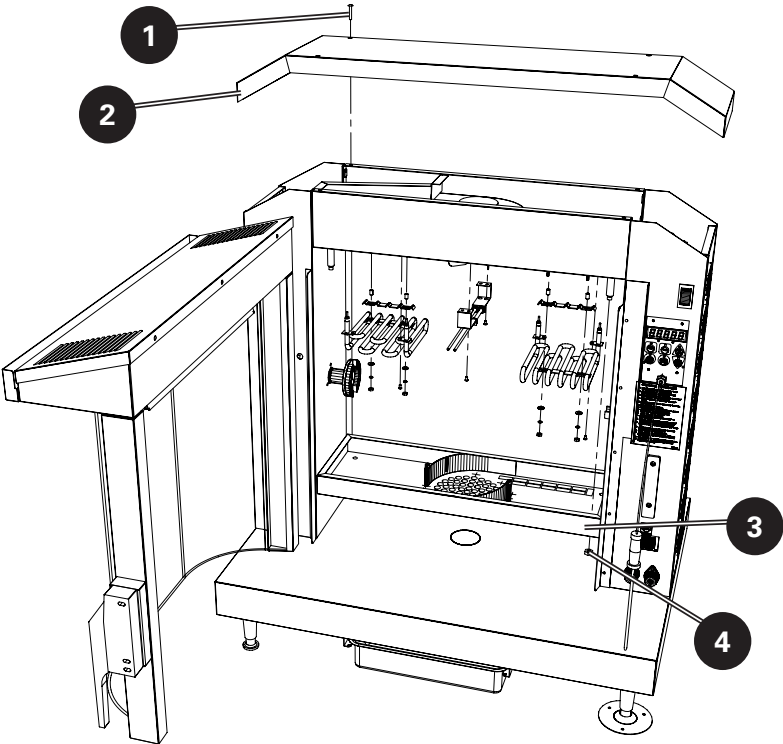
Item	Part No.	Qty.	Description
1	N/A	2	SCREW, SM #8 X 1 TYPE B SLT TRS
2	33060	1	PANEL, SIDE
3	N/A	1	SCREW, 1/4-20 X 5/8, HX HD, ZN
4	N/A	2	WASHER, LOCK, 1/4, ZN
5	N/A	1	WASHER, 1/4 SAE FLAT
6	N/A	1	WASHER, 1.25 OD X .281 ID X .051 THK STL Z
7	36463	1	KEY, 1/4" X 1-1/4", STL
8	40288	1	SHAFT, DRIVE
9	N/A	6	SCREW, 10-32 X 3/8, TRS HD SLT, SS
10	12430	4	SCREW, 1/4-20 X 1/2 TRS HD SLT SS
11	33082	1	BRACKET, SHAFT MOUNT
12	35238	1	ASSY., DRIVE BEARING HOUSING
13	41501	1	COLLAR, 1" I.D. w/SET SCREW
14A	40002	1	SPROCKET, SHAFT (ROTISSERIE)
14B	----	2	SET SCREW, 5/16-18 X 3/8, SERRATED CUP POINT, COMES W/SPROCKET
15	70307	1	CHAIN, #41 DRIVE (ROT)
16	40949	1	LINK, CONNECTING, #41 CHAIN, 1/2" P
17	N/A	4	SCREW, 8-32 X 1/4 TRS HD SLT SS
18	37886	1	ASSY, PLATE, CR-5, BEARING COVER
19	38546	1	ASSY, ROTISSERIE DRIVE MOTOR, 60HZ
19	38547	1	ASSY, ROTISSERIE DRIVE MOTOR, 50HZ
20	10019	1	RETAINING RING, EXTERNAL 1"
21	37899	1	ASSY, CR-5, INNER BEARING, ROTISS DRIVE
22	70306	1	SUPPORT, LEFT, WHEEL, RT-5
23	12525	1	SCREW, 1/4-20 X 1 5/8, SOC, S/S

7-07. Parts List for Drive Motor Assembly

Item	Part No.	Qty	Description
1	N/A	1	KEYSTOCK, 1/8" SQUARE
2A	40546	1	SPROCKET, DRIVE MOTOR, 0.500 DIA BORE
2B	----	2	SET SCREW, 1/4-20 X 3/8 CUP POINT, COMES WITH SPROCKET
3	N/A	4	SCREW, 8-32 X 1/4 TRS HD SLT SS
4	33085	1	BRACKET, MOTOR MOUNT
5A	----	1	FAN, COMES WITH MOTOR
5B	20255	1	MOTOR, CR-5, ROTISS, KEYED SHAFT, 60HZ
5B	20216	1	MOTOR, CR-5, ROTISS DRIVE, 50HZ

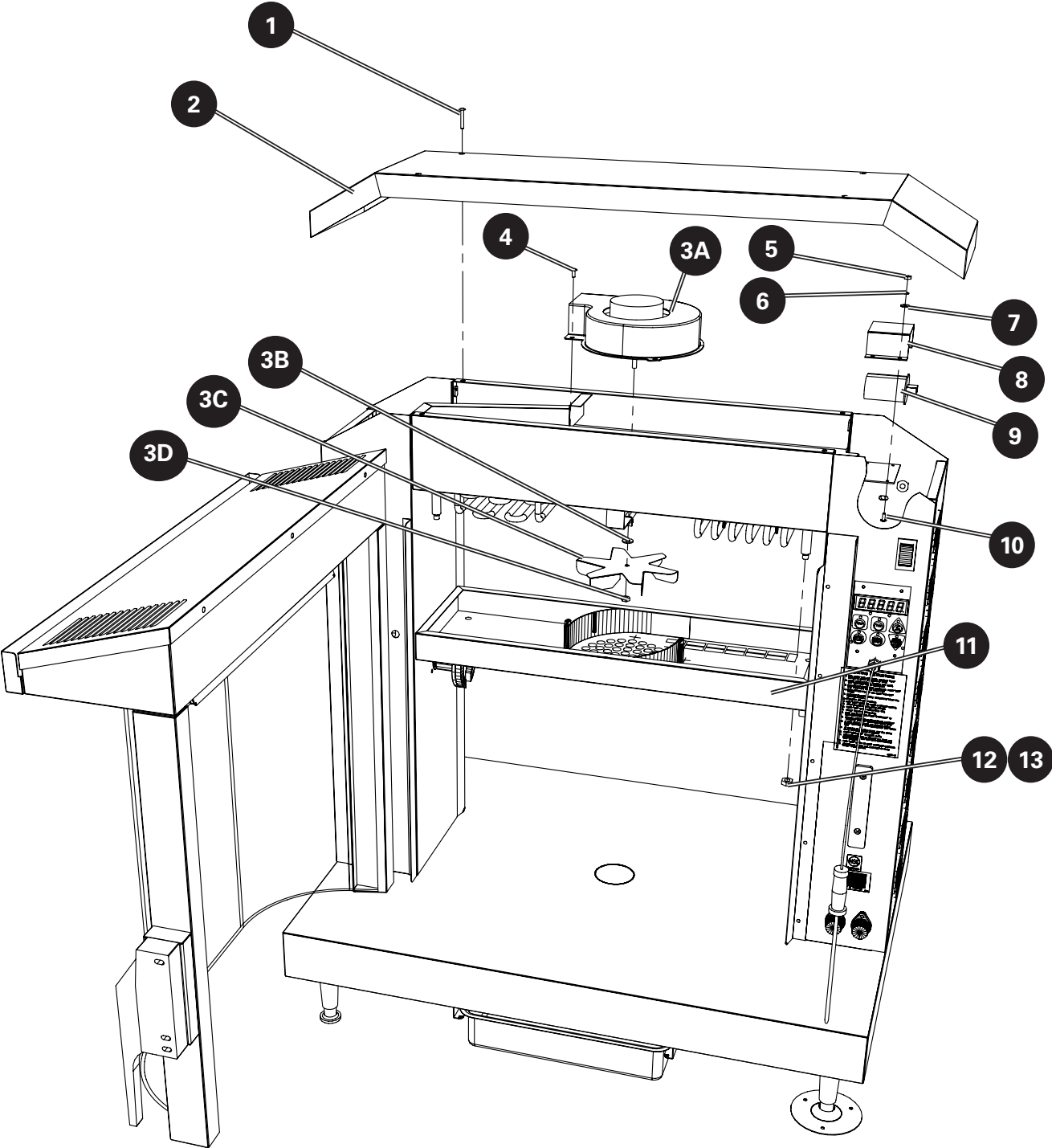
N/A - Not available from factory

7-08. Element and Probe Replacement



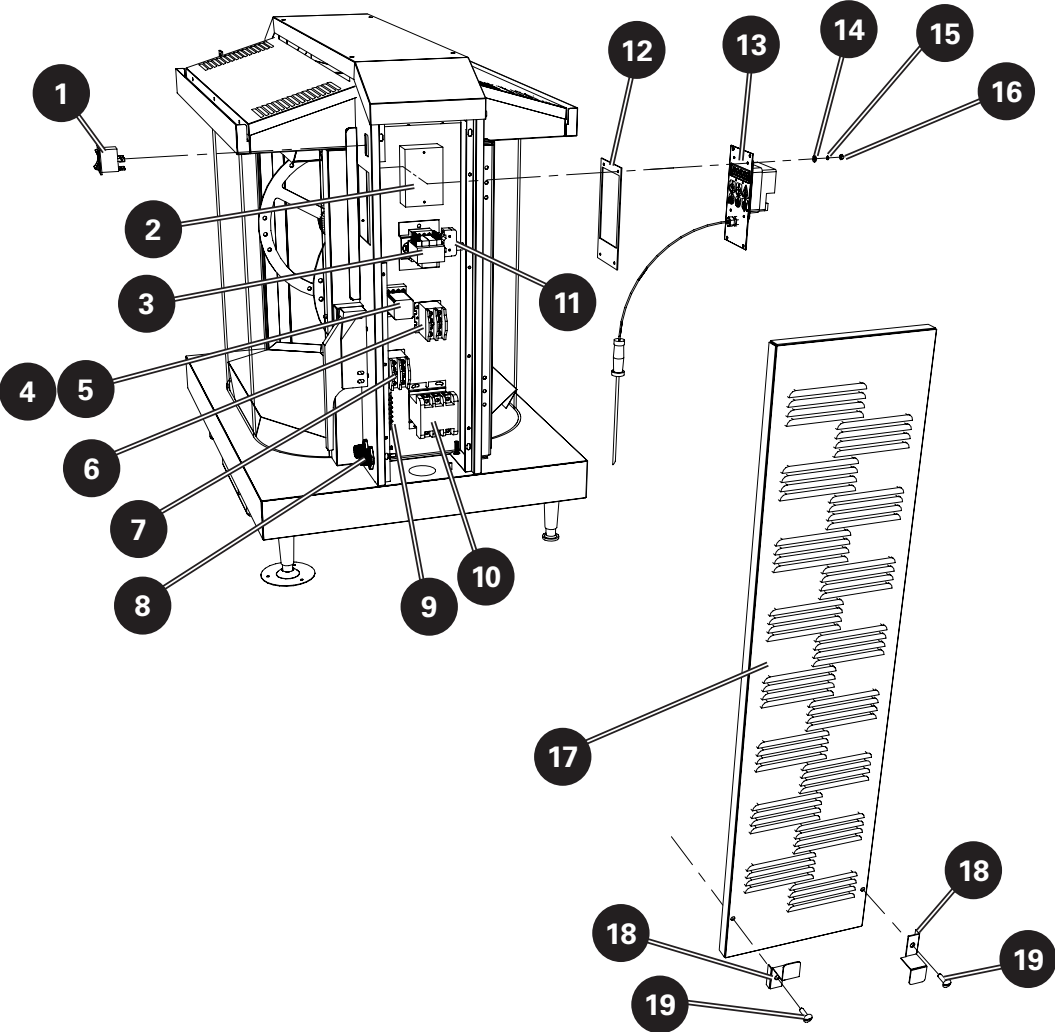
7-08. Parts List for Element and Probe Replacement			
Item	Part No.	Qty.	Description
1	N/A	4	SCREW, SM #8 X 1 TYPE B SLT TRS
2	37356	1	WELDMENT, COVER, TOP
3	33107	1	HEAT ELEMENT COVER, WELD ASSY
4	N/A	4	NUT, 5/16-18 SS CAP
5	33137	4	SPACER, ELEMENT MOUNTING BRACKET
6	33065	4	BRACKET, ELEMENT
7	23249	2	ELEMENT, HEATER 240V,2080 WATTS
7	23245	2	ELEMENT, HEATER 208V, 2080 WATTS
8	N/A	4	WASHER, #8 US FLAT ZN
9	N/A	4	WASHER, LOCK, #8, ZN
10	N/A	4	NUT, 8-32, HEX, ZN
11	N/A	4	SCREW, 8-32 X 3/8, TRS HD SLT, SS
12	23788	1	THERMOCOUPLE, TYPE J, SINGLE, 4.0"
13	23788	1	THERMOCOUPLE, TYPE J, SINGLE, 4.0"
14	N/A	4	SCREW, 6-32 X 1/4 RD HD SLT ZN
15	10120	4	RING, RETAINING, PUSH-ON, 0.25 IDx0.522 OD

7-09. Blower Replacement

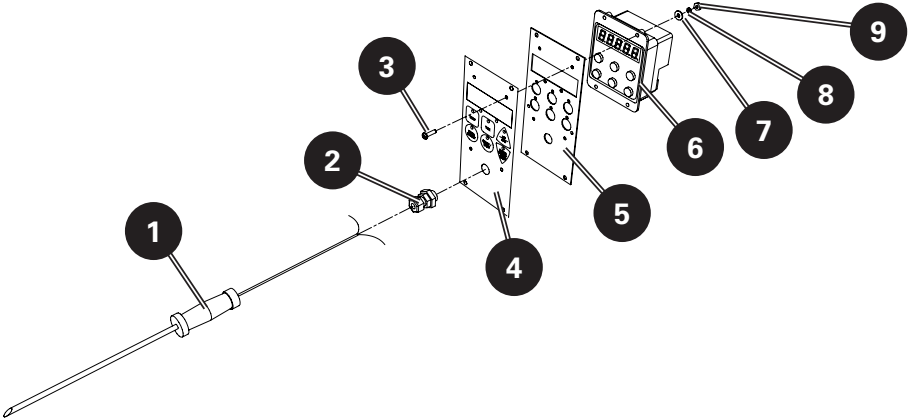


7-09. Parts List for Blower Replacement			
Item	Part No.	Qty	Description
1	N/A	4	SCREW, #8X1/2HX HD ZN
2	37356	1	WELDMENT, COVER, TOP
3A	21799	1	BLOWER, 208-240V, CR-5
3B	----	1	WASHER, COMES WITH BLOWER
3C	----	1	BLOWER BLADE, COMES WITH BLOWER
3D	----	1	NUT, (LEFT-HAND THREAD) COMES WITH BLOWER
4	N/A	5	SCREW, #8X1/2HX HD ZN
5	N/A	4	NUT, 6-32, HEX, ZN
6	N/A	4	WASHER, LOCK, #6, ZN
7	N/A	4	WASHER, FLAT, #6, S/S
8	33128	1	BRACKET, CAPACITOR
9	20501	1	CAPACITOR, 1.5 uF, CR-5
10	N/A	4	SCREW, 6-32 X 1/2 TRS HD SLT SS
11	33107	1	HEAT ELEMENT COVER, WELD ASSY
12	N/A	4	NUT, 5/16-18 SS CAP
13	70729	1	LOCTITE, C5-A ANTI-SEIZE, 2GRAM PACKET

7-10. Component Replacement



7-11. Controller Assembly



7-10. Parts List for Component Replacement

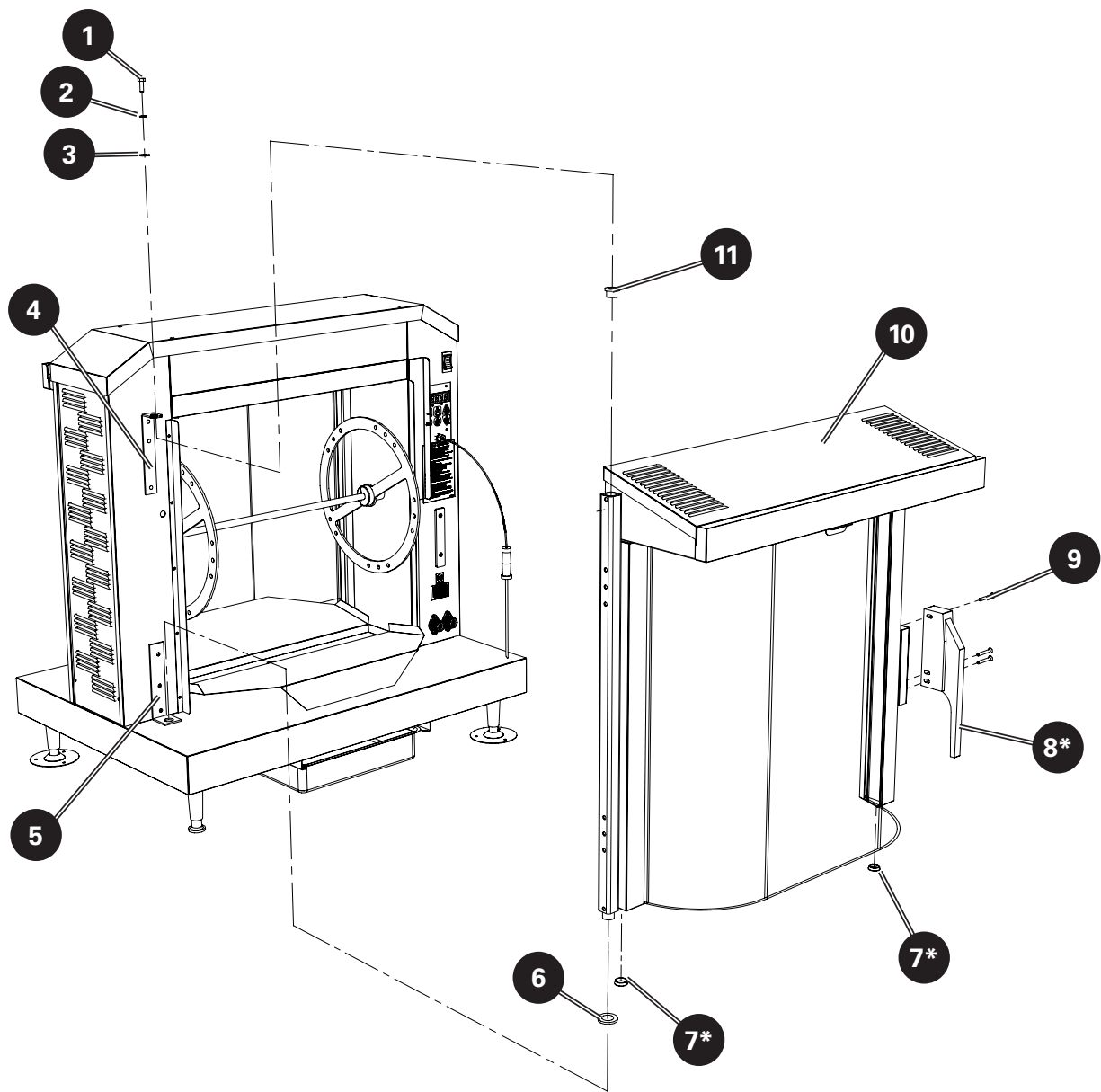
Item	Part No.	Qty	Description
1	21197	1	SWITCH, ROCKER,250V,10A,MARK ON-OFF,D.P.
2	23755	1	THERMOSTAT, SAFETY, WATLOW, 450DEG
3	37770	1	TRANSFORMER & ADAPTER PLATE, ASSY,50HZ_
3	37616	1	TRANSFORMER & ADAPTER PLATE, ASSY,60HZ
4	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A, CR-5
5	21102	1	RELAY, 8 PIN, 240V COIL, 10A
6	20248	1	CONTACTOR,2 PL,240V/50HZ
6	21175	1	CONTACTOR, 50AMP,2 POLE, 208/240V
7	20248	1	CONTACTOR,2 PL,240V/50HZ
7	21175	1	CONTACTOR, 50AMP,2 POLE, 208/240V
8	21950	1	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
9	23751	1	TERMINAL BLOCK, MA106,6 POLE
10	32208	1	CONTACTOR,ASSY,208/240VAC,3 POLE
10	32260	1	CONTACTOR,ASSY,4 POLE,40A,W/QUENCH
10	37881	1	CONTACTOR ASSY,240V/50HZ,4 POLE W/SNUBR
11	24237	1	SWITCH, PLUNGER, 250V, 15A
12	42651	1	GASKET, TEFLON CONTROLLER
13	39524	1	CONTROLLER ASSY,WATLOW,RT-5
14	N/A	4	WASHER, FLAT, #6, S/S
15	N/A	4	WASHER, LOCK, #6, ZN
16	N/A	4	NUT, 6-32, HEX, ZN
17	33060	1	PANEL, SIDE
18	39525	2	PROBE HANGING BRACKET,MEAT PROBE
19	N/A	2	SCREW, SM #8 X 1 TYPE B SLT TRS

7-11. Parts List for Controller Assembly

Item	Part No.	Qty	Description
1	20340	1	MEAT PROBE,RT-5,'J' TC
2	20339	1	CORD GRIP,STRAIN RELIEF,0.08-0.20"
3	N/A	4	SCREW, 6-32 X 1/2" SS PAN SLOT FLAT BLACK HEAD
4	63334	1	LABEL,CONTROL PANEL,WATLOW
5	39287	1	PLATE,CONTROLLER MOUNT,WATLOW
6	20338	4	CONTROLLER,TEMP/TIMER,WATLOW
7	N/A	4	WASHER, #6, FLAT,ZN
8	N/A	4	WASHER, LOCK, #6, ZN
9	N/A	4	NUT, 6-32, HEX, ZN

N/A - Not available from factory

7-12. Door Replacement



* - comes with door assembly

7-12. Parts List for Door Replacement

Item	Part No.	Qty	Description
1	N/A	1	SCREW, 1/4-20 X 5/8, HX HD, ZN
2	N/A	1	WASHER, 1/4 SAE FLAT
3	N/A	1	WASHER, LOCK, 1/4, ZN
4	33046	1	MOUNT BRACKET, DOOR HINGE UPPER
5	33076	1	MOUNT BRACKET, DOOR HINGE, LOWER
6	40540	1	BEARING, THRUST, BRONZE, CR-5, DOOR HINGE
7*	40401	2	PLUG, HOLE .500
8*	40852	1	LATCH, EDGEMOUNT MAGNETIC W/CATCH
9	N/A	3	SCREW, 10-32 X 1-1/2 FLT SLT SS
10	33098	1	DOOR, ASSY
11	40301	1	FLANGED, DOOR HINGE BEARING

NOTE:

- Operator-side Door shown, all parts same for Customer-side Door.

* - Comes with door assembly

N/A - Not available from factory

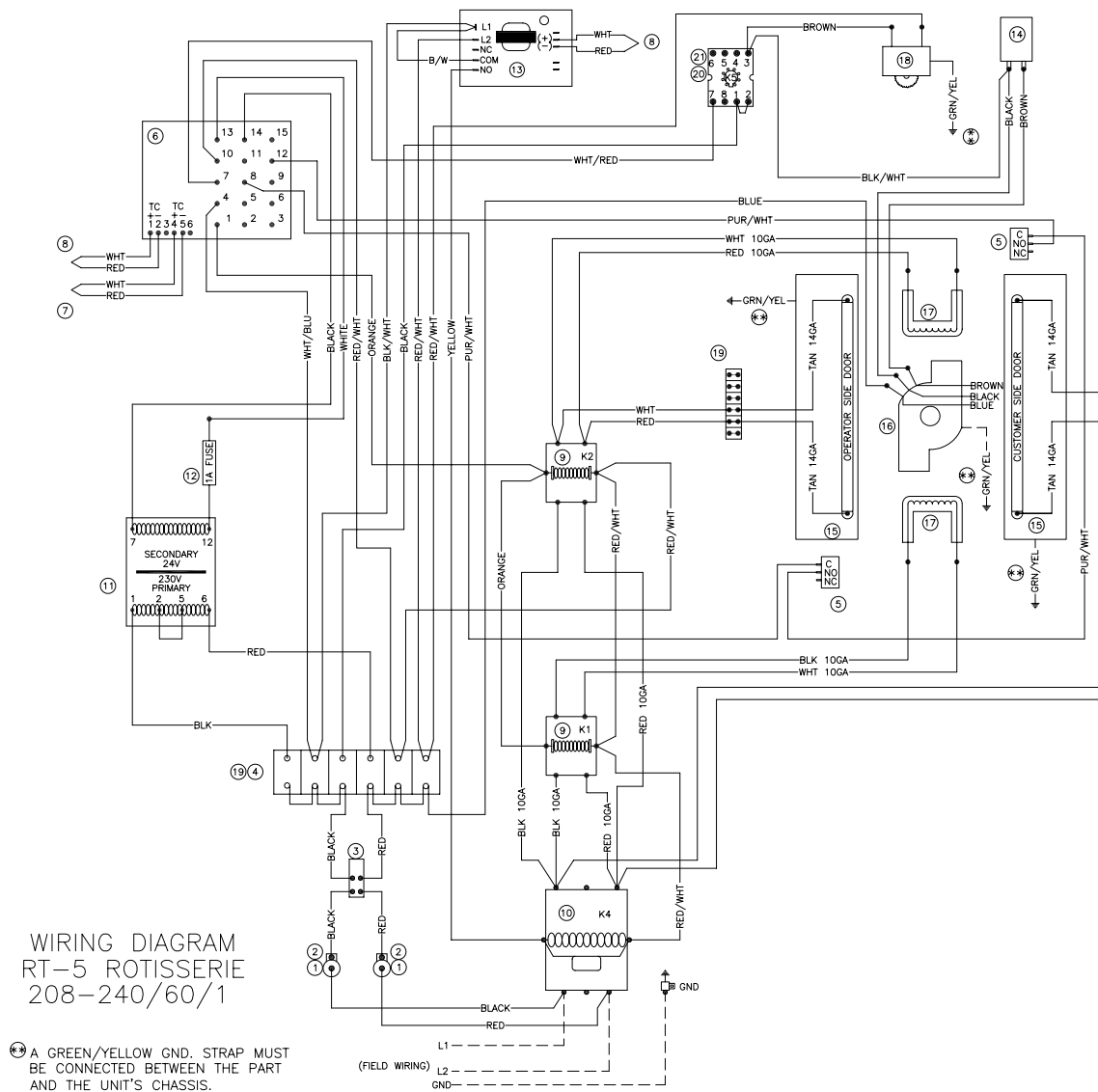
Notes:

8. *Wiring Diagram*

The following section contains various Wiring Diagrams for the unit. Please check the Serial Plate for the unit's Model Name, Voltage, Hertz, and Phase.



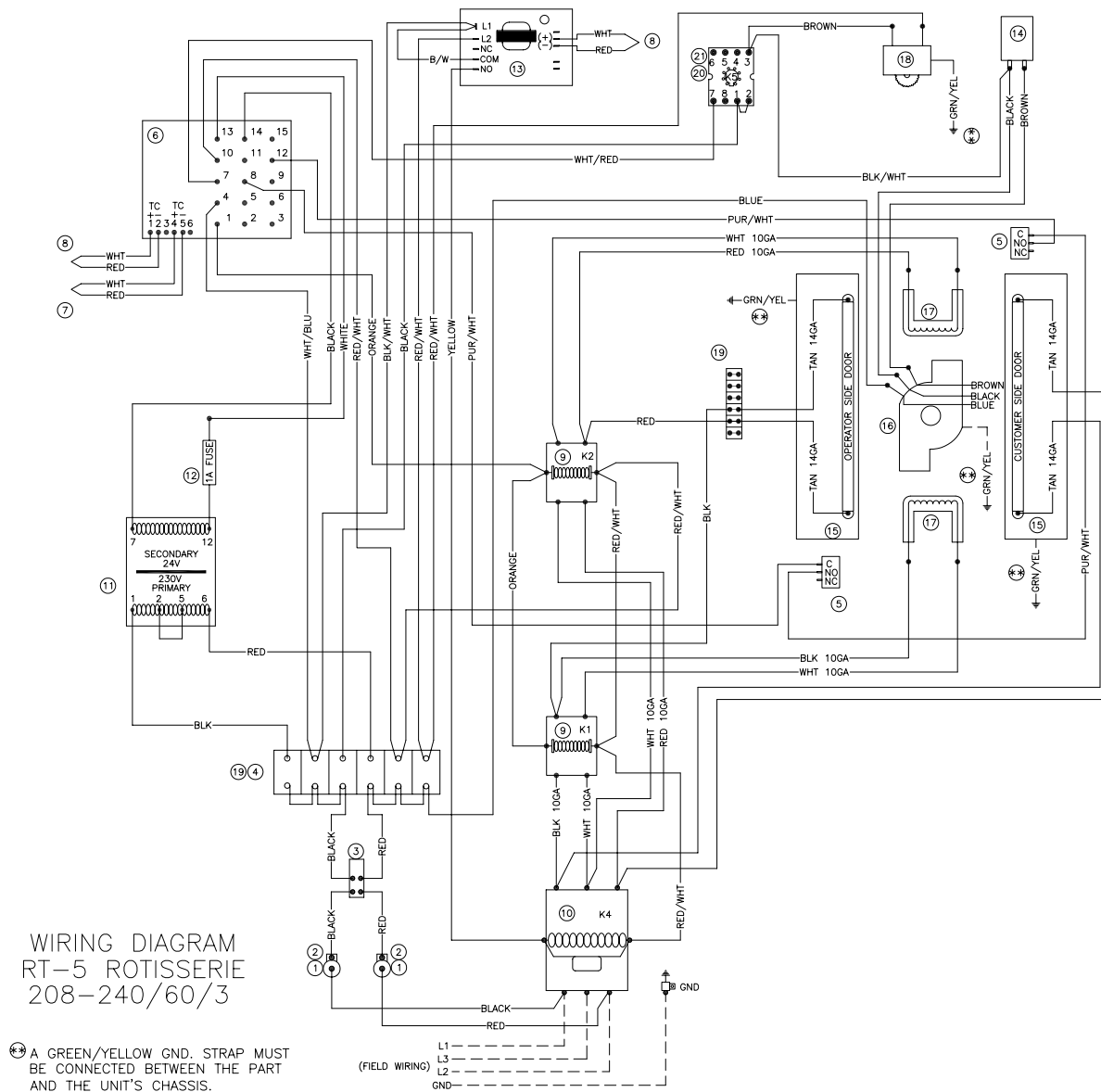
8-01. Wiring Diagram RT-5 208-240/60/1



8-01. Parts List for Wiring Diagram RT-5 208-240/60/1

Item	Part No.	Qty.	Description
1	21950	2	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
2	21875	2	FUSE, 6AMP, SC-6
3	21197	1	SWITCH, ROCKER, 250V, 10A, MARK ON-OFF, D.P.
4	21196	4	JUMPER, TERMINAL BLOCK
5	24237	2	SWITCH, PLUNGER, 250V, 15A
6	20338	1	CONTROLLER, TEMP/TIMER, WATLOW
7	20340	1	MEAT PROBE, RT-5, 'J' TC
8	23788	2	THERMOCOUPLE, TYPE J, SINGLE, 4.0"
9	21175	2	CONTACTOR, 50AMP, 2 POLE, 208/240V
10	32208	1	CONTACTOR, ASSY, 208/240VAC, 3 POLE
11	37616	1	TRANSFORMER & ADAPTER PLATE, ASSY, 60HZ
12	38365	1	ASSY, FUSE, CONTROLLER TRANSFORMER
13	23755	1	THERMOSTAT, SAFETY, WATLOW, 450DEG
14	20501	1	CAPACITOR, 1.5 uF, CR-5
15	37808	2	LIGHT, QUARTZ, 1000W
16	21799	1	BLOWER, 208-240V, CR-5
17	23245	2	ELEMENT, HEATER 208V, 2080 WATTS
17	23245	2	ELEMENT, HEATER 208V, 2080 WATTS
17	23249	2	ELEMENT, HEATER 240V, 2080 WATTS
18	20255	1	MOTOR, CR-5, ROTISS, KEYED SHAFT, 60HZ
19	23751	2	TERMINAL BLOCK, MA106, 6 POLE
20	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A, CR-5
21	21102	1	RELAY, 8 PIN, 240V COIL, 10A

8-02. Wiring Diagram RT-5 208-240/60/3



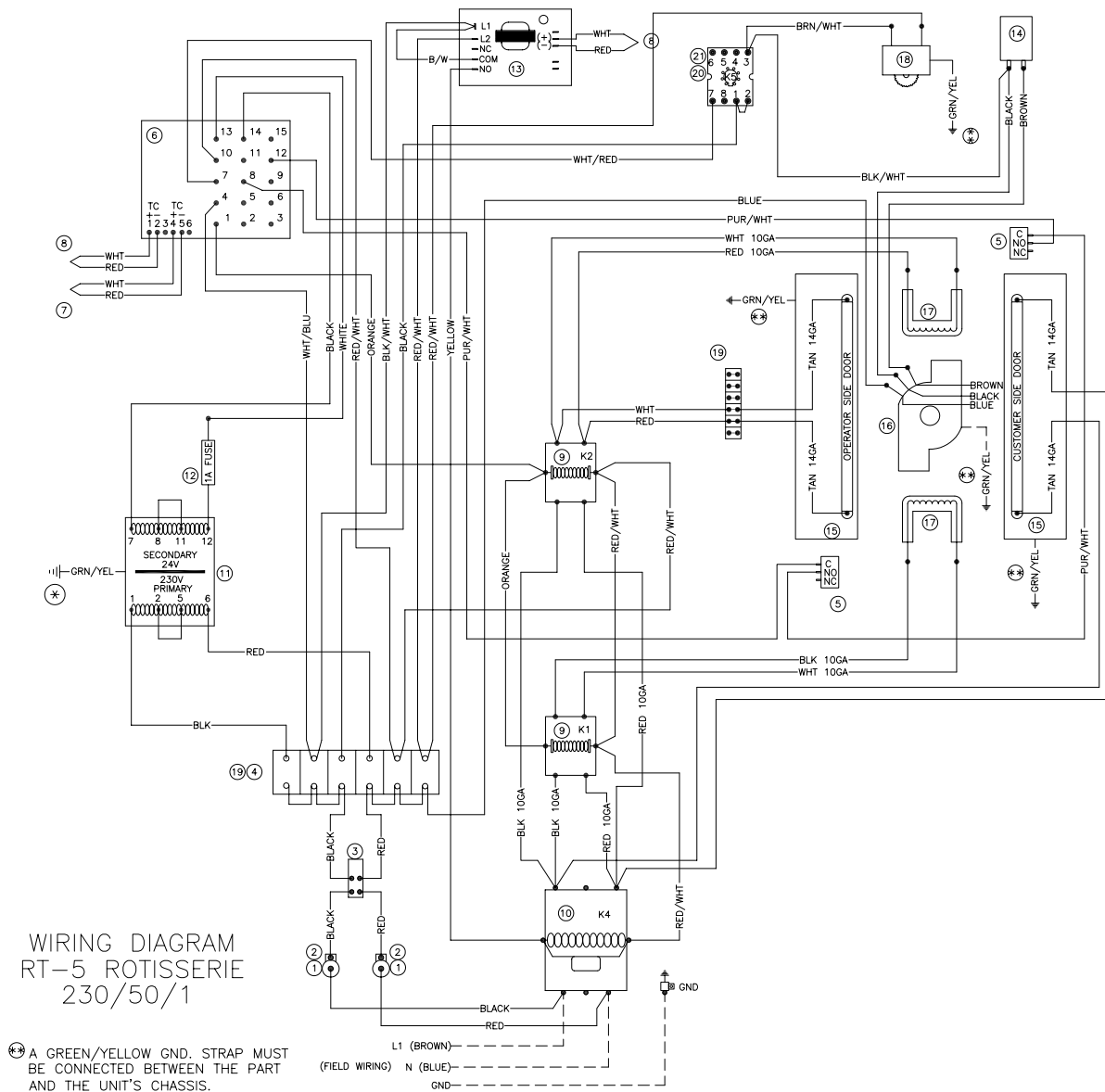
8-02. Parts List for Wiring Diagram RT-5 208-240/60/3

Item	Part No.	Qty.	Description
1	21950	2	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
2	21875	2	FUSE, 6AMP, SC-6
3	21197	1	SWITCH, ROCKER, 250V, 10A, MARK ON-OFF, D.P.
4	21196	4	JUMPER, TERMINAL BLOCK
5	24237	2	SWITCH, PLUNGER, 250V, 15A
6	20338	1	CONTROLLER, TEMP/TIMER, WATLOW
7	20340	1	MEAT PROBE, RT-5, 'J' TC
8	23788	2	THERMOCOUPLE, TYPE J, SINGLE, 4.0"
9	21175	2	CONTACTOR, 50AMP, 2 POLE, 208/240V
10	32208	1	CONTACTOR, ASSY, 208/240VAC, 3 POLE
11	37616	1	TRANSFORMER & ADAPTER PLATE, ASSY, 60HZ
12	38365	1	ASSY, FUSE, CONTROLLER TRANSFORMER
13	23755	1	THERMOSTAT, SAFETY, WATLOW, 450DEG
14	20501	1	CAPACITOR, 1.5 uF, CR-5
15	37808	2	LIGHT, QUARTZ, 1000W
16	21799	1	BLOWER, 208-240V, CR-5
17	23245	2	ELEMENT, HEATER 208V, 2080 WATTS
17	23249	2	ELEMENT, HEATER 240V, 2080 WATTS
18	20255	1	MOTOR, CR-5, ROTISS, KEYED SHAFT, 60HZ
19	23751	2	TERMINAL BLOCK, MA106, 6 POLE
20	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A, CR-5
21	21102	1	RELAY, 8 PIN, 240V COIL, 10A

Model: RT-5

Wiring Diagram

8-03. Wiring Diagram RT-5 230/50/1

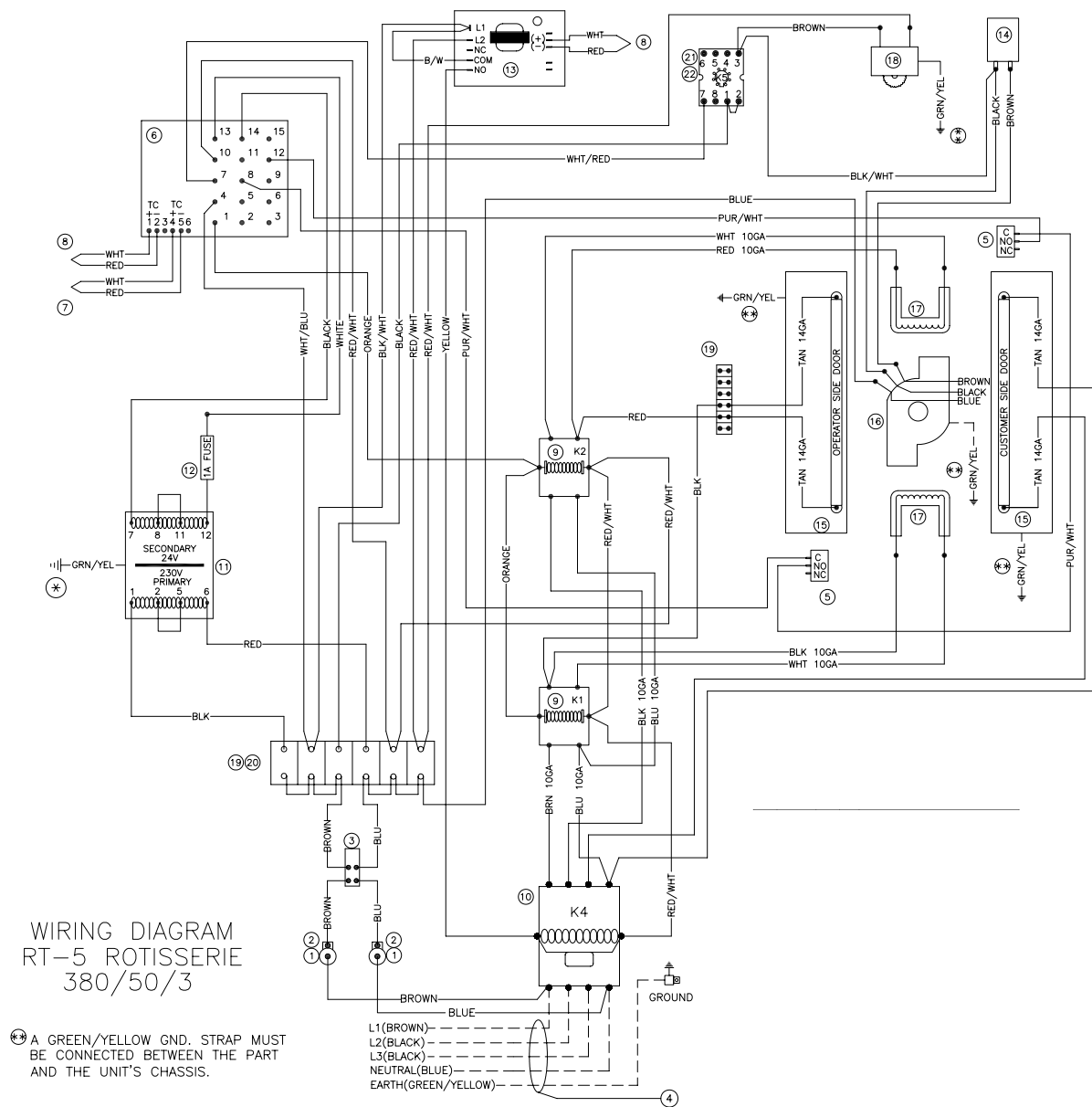


WIRING DIAGRAM P/N:
35521-D

8-03. Parts List for Wiring Diagram RT-5 230/50/1

Item	Part No.	Qty.	Description
1	21950	2	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
2	21875	2	FUSE, 6AMP, SC-6
3	21197	1	SWITCH, ROCKER, 250V, 10A, MARK ON-OFF, D.P.
4	21196	4	JUMPER, TERMINAL BLOCK
5	24237	1	SWITCH, PLUNGER, 250V, 15A
6	20338	1	CONTROLLER, TEMP/TIMER, WATLOW
7	20340	1	MEAT PROBE, RT-5, 'J' TC
8	23788	2	THERMOCOUPLE, TYPE J, SINGLE, 4.0"
9	21175	2	CONTACTOR, 50AMP, 2 POLE, 208/240V
10	32208	1	CONTACTOR, ASSY, 208/240VAC, 3 POLE
11	37770	1	TRANSFORMER & ADAPTER PLATE, ASSY, 50HZ
12	38365	1	ASSY, FUSE, CONTROLLER TRANSFORMER
13	23755	1	THERMOSTAT, SAFETY, WATLOW, 450DEG
14	20501	1	CAPACITOR, 1.5 uF, CR-5
15	37808	2	LIGHT, QUARTZ, 1000W
16	21799	1	BLOWER, 208-240V, CR-5
17	23249	2	ELEMENT, HEATER 240V, 2080 WATTS
18	20216	1	MOTOR, CR-5, ROTISS DRIVE, 50HZ
19	23751	2	TERMINAL BLOCK, MA106, 6 POLE
20	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A, CR-5
21	21102	1	RELAY, 8 PIN, 240V COIL, 10A

8-04. Wiring Diagram RT-5 380/50/3



8-04. Parts List for Wiring Diagram RT-5 380/50/3

Item	Part No.	Qty.	Description
1	21950	2	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
2	21875	2	FUSE, 6AMP, SC-6
3	21197	1	SWITCH, ROCKER, 250V, 10A, MARK ON-OFF, D.P.
4	20178	72"	WIRE, 5X6.00mm, CE, 5 WIRE RUBBER CABLE
5	24237	2	SWITCH, PLUNGER, 250V, 15A
6	20338	1	CONTROLLER, TEMP/TIMER, WATLOW
7	20340	1	MEAT PROBE, RT-5, 'J' TC
8	23788	2	THERMOCOUPLE, TYPE J, SINGLE, 4.0"
9	21175	2	CONTACTOR, 50AMP, 2 POLE, 208/240V
10	32260	1	CONTACTOR, ASSY, 4 POLE, 40A, W/QUENCH
11	37770	1	TRANSFORMER & ADAPTER PLATE, ASSY, 50HZ
12	38365	1	ASSY, FUSE, CONTROLLER TRANSFORMER
13	23755	1	THERMOSTAT, SAFETY, WATLOW, 450DEG
14	20501	1	CAPACITOR, 1.5 uF, CR-5
15	37808	2	LIGHT, QUARTZ, 1000W
16	21799	1	BLOWER, 208-240V, CR-5
17	23249	2	ELEMENT, HEATER 240V, 2080 WATTS
18	20216	1	MOTOR, CR-5, ROTISS DRIVE, 50HZ
19	23751	2	TERMINAL BLOCK, MA106, 6 POLE
20	21196	4	JUMPER, TERMINAL BLOCK
21	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A, CR-5
22	20329	1	RELAY, 8 PIN, 277V COIL, 10A

8-05. Parts List for Wiring Diagram RT-5 415/50/3

Item	Part No.	Qty.	Description
01	21950	2	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
02	21875	2	FUSE, 6AMP, SC-6
03	21197	1	SWITCH, ROCKER, 250V, 10A, MARK ON-OFF, D.P.
04	20178	72	WIRE, 5X6.00mm, CE, 5 WIRE RUBBER CABLE
05	24237	1	SWITCH, PLUNGER, 250V, 15A
06	20338	1	CONTROLLER, TEMP/TIMER, WATLOW
07	20340	1	MEAT PROBE, RT-5, 'J' TC
08	23788	2	THERMOCOUPLE, TYPE J, SINGLE, 4.0"
09	20248	2	CONTACTOR, 2 PL, 240V/50HZ
10	37881	1	CONTACTOR ASSY, 240V/50HZ, 4 POLE W/SNUBR
11	37770	1	TRANSFORMER & ADAPTER PLATE, ASSY, 50HZ
12	38365	1	ASSY, FUSE, CONTROLLER TRANSFORMER
13	23755	1	THERMOSTAT, SAFETY, WATLOW, 450DEG
14	20501	1	CAPACITOR, 1.5 uF, CR-5
15	37808	2	LIGHT, QUARTZ, 1000W
16	21799	1	BLOWER, 208-240V, CR-5
17	23249	2	ELEMENT, HEATER 240V, 2080 WATTS
18	20216	1	MOTOR, CR-5, ROTISS DRIVE, 50HZ
19	23751	2	TERMINAL BLOCK, MA106, 6 POLE
20	21196	4	JUMPER, TERMINAL BLOCK
21	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A, CR-5
22	20329	1	RELAY, 8 PIN, 277V COIL, 10A



Notes:



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