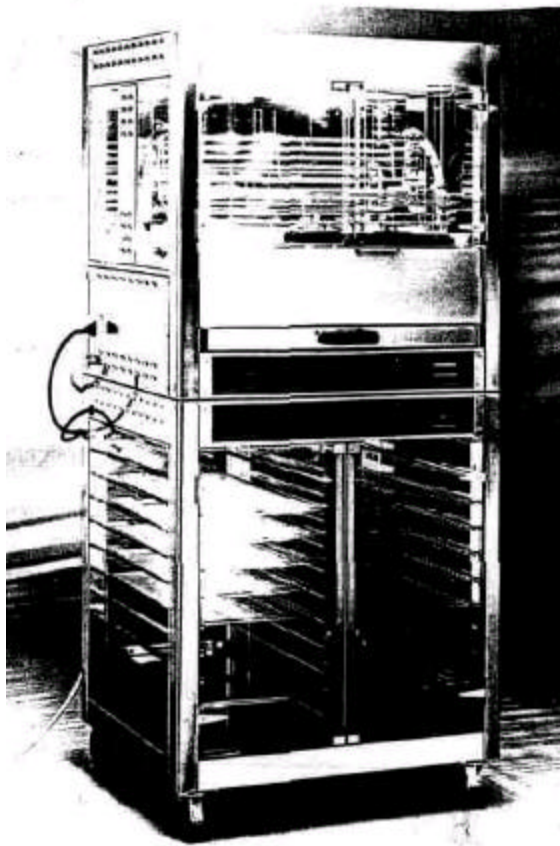




OPERATION MANUAL FOR **SODIR** ROTISSERIES

MODEL RBE-25



765 Westminster Street • Providence, Rhode island 02903 • U.S A.
Tel: (401)273-3300 Fax: (401)273-3328 e - mail: equipex@compuserve.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read **all** the instructions.
2. Water must be added to the drip tray to prevent the grease smoking or possibly catching fire.
3. Do not touch hot surfaces. Use handles and knobs.
4. To avoid electrical shock, do not immerse the power cord, plug, or connection box in water or other liquid.
4. Close supervision is necessary when any appliance is used or near children.
6. Unplug from outlet when not in use **and** before cleaning. **Allow to cool** before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
9. Do not use outdoors.
10. Do not allow cord to hang over edge of table or counter, or to touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil.
13. To disconnect, **turn any control to "OFF"** then remove plug from the wall outlet.
14. Do not use appliance for other than its intended use.
15. **SAVE THESE INSTRUCTIONS**

INTRODUCTION

The SODIR Model RBE-25 rotisserie is designed to offer quality food roasting. The pass-through completely panoramic unit is constructed of food service quality stainless steel and tinted tempered (safety) glass and is equipped with two top-mounted infrared quartz heating elements and two door-mounted sheathed heating elements. Model RBE-25 comes equipped with a rotating carousel that accommodates five roasting baskets or five double roasting spits that will hold up to 25 standard size chickens. The unit is furnished with an ON/OFF switch, a rotary switch that allows choosing between three operating modes, and a 120-minute timer. The rotisserie is thermostatically controlled up to 400 F and features an easy to read temperature indicator. Three red indicator lights let operator know when the heating elements or/and gear motor are on. The unit is equipped with a lamp located in the top part of the cabinet for better display of the roasting product.

SPECIFICATIONS

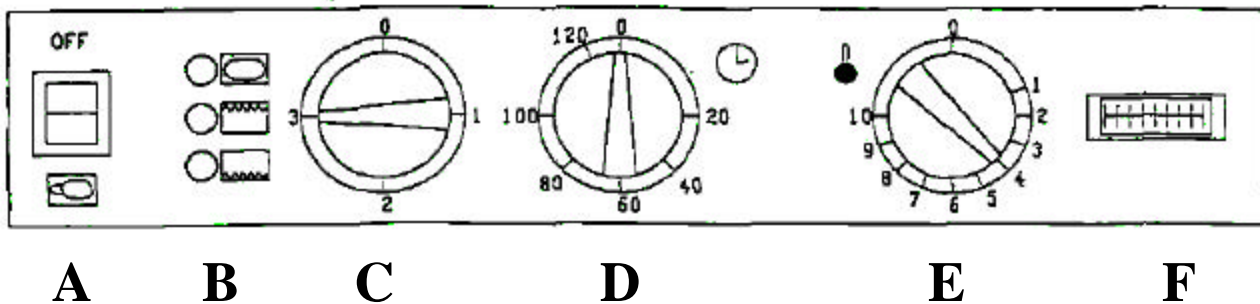
Model	Electrical	Plug Configuration
RBE-25	208/240 V, 3PH, 9.5KW, 25/29A	Cord only

INSTALLATION

The SODIR Model RBE-25 rotisserie needs to be directly wired to a grounded junction box of proper voltage (208/240 V, 3 PH). DO NOT place the unit in a damp area or near steam sources. Make sure that side ventilation panels are not blocked. Maintain at least 4" clearance at each side.

OPERATION

CONTROL PANEL



A. ON/OFF Switch (turns the power on and turns the interior light on)

B. Three red indicator lights:

- Top ON - gear motor ON
- Med ON - top-mounted elements ON
- Bottom ON - door-mounted elements ON

C. Four position mode rotary switch:

- 0. OFF
- 1. Gear motor rotates
- 2. Gear motor rotates and top-mounted elements work
- 3. Gear motor rotates and door-mounted elements work

D. 120-minute timer

E. Regulating thermostat (10 settings)

- Setting 3: approx. 250 F
- Setting 5: approx. 320 F
- Setting 8: approx 375 F
- Setting 10: approx. 400 F

F. Temperature indicator

PREPARATION

The rotating carousel holds five roasting baskets or five double chicken spits. Make sure that all roasting baskets are properly mounted and secured with the hook side of the basket over the pins located on the sides of the carousel. If operator decides to use double chicken spits instead, the baskets should be removed and the spits can be mounted on to the carousel through the holes in the wheel-shaped sides of the carousel.

Before operating, it is necessary to add water to the removable bottom drip tray. This must be done to prevent the product drippings and grease from smoking and possibly catching fire. It also makes the cleanup much easier. To put water into the bottom drip tray, open both glass doors from one side of the unit and then pull the hinged stainless steel door out. The drip tray can now be removed for adding water or cleaning. Maintain between 3/8 to 1/2 inch of water in the tray at all times.

CAUTION: when loading on products, keep the baskets counterbalanced

After arranging the product in the baskets, close hinged stainless steel doors and the glass doors of Model RBE-25. Now the rotisserie is ready for operation.

COOKING

Turn the **ON/OFF** switch to the **ON** position. Select Position # 3 on the operating mode rotary switch (the carousel will rotate and both top-mounted and door-mounted elements will be on). Turn the regulating thermostat knob clockwise to select the desired temperature inside the rotisserie. Select one of the temperature settings between 1 and 10, taking into account a recommended temperature of approximately 340 F. Set the timer to the desired amount of time by turning the timer knob clockwise. The heating elements begin to heat once the cooking time is selected. In that case all three red indicator light will be lit.

The SODIR Model RBE-25 rotisserie can be used for a wide variety of foods. Cooking times will vary depending on food products, temperature settings and desired results. For a full load of the standard-size chickens, allow approximately 90-105 minutes for roasting.

Note: ready-made dishes and choice cuts may be cooked when using a long flat insert in the basket or when covering the product with aluminum foil. For roasting the whole rack of lamb, use a special heavy-duty lamb spit available upon request

Upon completion of cooking/roasting, turn the rotary switch knobs to the **OFF** position (if you want to unload the baskets or spits) or to the **GEAR MOTOR ROTATES** position (if you want to hold the product for a short period of time). Turn the thermostat knob counter-clockwise to position "0" Return the timer to position "0". We recommend letting the product cool slightly before handling it. After some cooling has taken place, the product may be removed. To turn the rotisserie **OFF** completely, turn the **ON/OFF** switch to the **OFF** position.

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

CAUTION: Allow the glass doors to cool before cleaning. Do not spray hot glass with cold liquid

CAUTION: Do not spray hot heating elements with any liquid

Cleaning is very important in maintaining a safe and well working rotisserie. Allow the unit to cool before cleaning. The bottom drip tray, the carousel, the baskets and the spits are removable for cleaning. Upon removing, clean them separately using a damp cloth or sponge and mild cleaning liquid soap. If needed, use scouring pad on the carousel, the spits and the baskets, and wash them in a pot sink. The exterior and interior of the housing should be cleaned with a cloth dampened lightly with a soap and water mixture. Use a clean lint-free cloth to remove the excess water or soap.

DO NOT spray the housing with any liquid

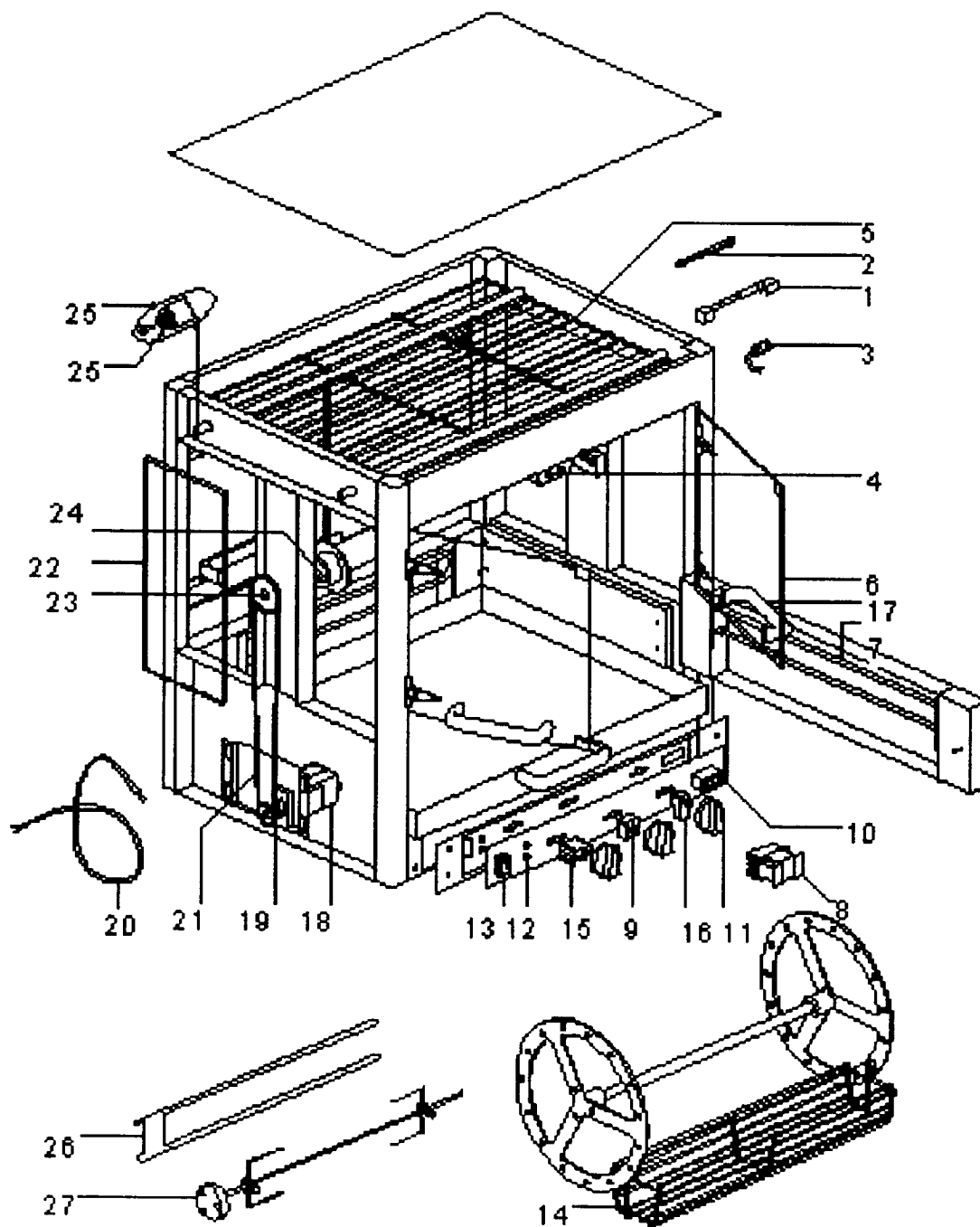
DO NOT allow water to drip into the housing around the electrical components

DO NOT wash oven under running water

DO NOT use an abrasive sponge on exterior or interior surfaces

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.

SODIR ROTISSERIES



MODEL RBE-25

EQUIPEX, LTD.			25-Aug-00	SPROT-25-01	
765 Westminster Street, Providence, RI 02903					
tel: (401)273-3300 fax: (401)273-3328			Toll free: 1800-649-7885		
SODIR Model RBE-25 Rotisserie (208-240V/60/3 Phase)					
Drawing #	Part Number	Quantity	Description	Old Part Number	
1	A18011	2	Halogen Light Fixture	P-S118011	
2	A18003	1	Halogen Lamp	P-S118008	
3	A09003	12	Steatite/Insulator	P-S109003	
4	B09003	2	Magnetic Assembly	P-S209003	
5	F01032	1	Top Tube Protecting Grid	P-S601032	
6	H01002	4	Door Glass	P-S801002	
7	D02074	2	Bottom Heating Element	P-S402074	
8	A05002	1	Contactor	P-S105002	
9	A06020	1	Thermostat	P-S106020	
10	A18007	1	Thermometer	P-S118007	
11	A14078	3	Knob, Thermostat	P-S114078	
12	A08008	1	Red Pilot Light, 220V	P-S108015	
13	A07030	1	Switch, On/Off	P-S107001	
14	B05003	5	Basket	P-S205003	
15	A01009	1	Rotary Switch	P-S101009	
16	A02010	1	Timer	P-S102010	
17	A15031	5	Door Handle	P-S115031	
18	A03007	1	Motor Assembly	P-S103007	
19	B01002	1	Gear Wheel (13 Teeth)	P-S201002	
20	C01006	1	Power Cord	P-S301006	
21	B07013	1	Chain	P-S207013	
22	H01003	4	Side Glass	P-S801003	
23	B01003	1	Gear Wheel (24 Teeth)	P-S201003	
24	B06010	2	Ball Bearing	P-S206010	
25A	D04011	2	Quartz Tube	P-S404011	
25B	D01030	2	Heating Element, 220V	P-S401030	
26	Optional		Chicken Spit	P-RBE2526	
27	Optional		Lamb Spit	P-RBE2527	
	H801002A	4	Door Hardware Kit	P-S801002A	
	B05003A	1	Carousel Assembly	P-S205003A	



EQUIPEX LTD., Limited Warranty

Your new Equipex product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects in material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. The CUSTOMER must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
2. Labor to replace parts have become inoperative due to normal use or abuse.
3. Material or labor to renew or repair scratched, stained, chipped, pitted dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from an authorized service agency for repair of a machine designated as "CARRY IN SERVICE" (table top models).
5. Labor charges to install or test attachments or accessories which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier, or upon discovery, in case of hidden shipping damages. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Equipex, Ltd., or any of its affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of or the inability to use the machine for any purpose.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LTD.

Please call your local dealer to arrange for service

11-25-96

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