

GASTROCHEF GAS OVENS

\_PIZZA OVEN

\_POTATO OVEN

TYPE: A

USER'S TECHNICAL MANUAL

TYPE 49AR1260 (rév.2) CE  
EXAMINATION CERTIFICATE

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# 1 – PRESENTATION OF THE UNIT

Kebab oven of make: *ROTISOL* type: *GASTROCHEF*  
reference: " *BROG* "

The unit is for professional use and should be used by qualified personnel.  
The unit should be installed in accordance with norms and regulation in force, in a well ventilated area.

We recommend that you call upon a qualified electrician for the installation of the unit and especially for the changing of the gas to that for which the appliance is set.

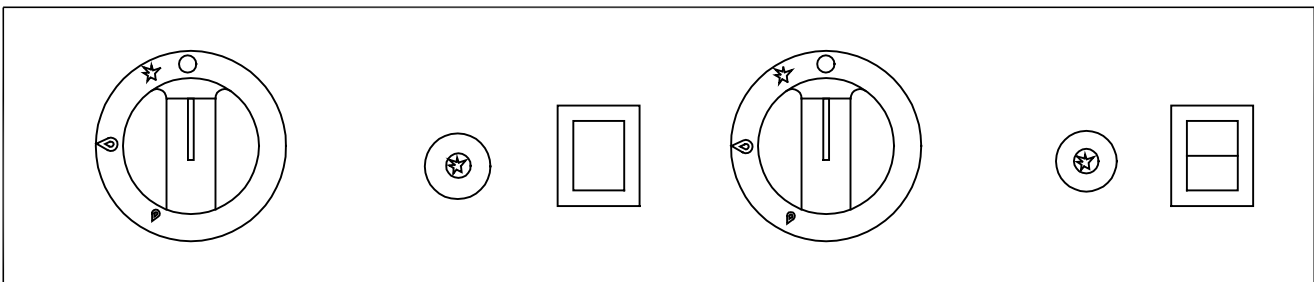
La plaque signalétique est située à l'arrière de l'appareil en bas au centre.

You will find with the unit, the **GUARANTEE** and the **QUALITY FORM**, please return it to us as per instructions.

# 2 – STARTING UP / OPERATION

Description of the unit see page -3-  
Operating instructions see page -2-

## 2-1 FUNCTIONS OF THE CONTROLS



This is to confirm that the oven is connected to the power



Switch for the rotation of the skewers



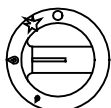
Knob in stop position



Hold down the knob for 30 seconds by turning it to the left in order to light the pilot light.



Press the piezo button (to light the pilot light)



Knob in heating position

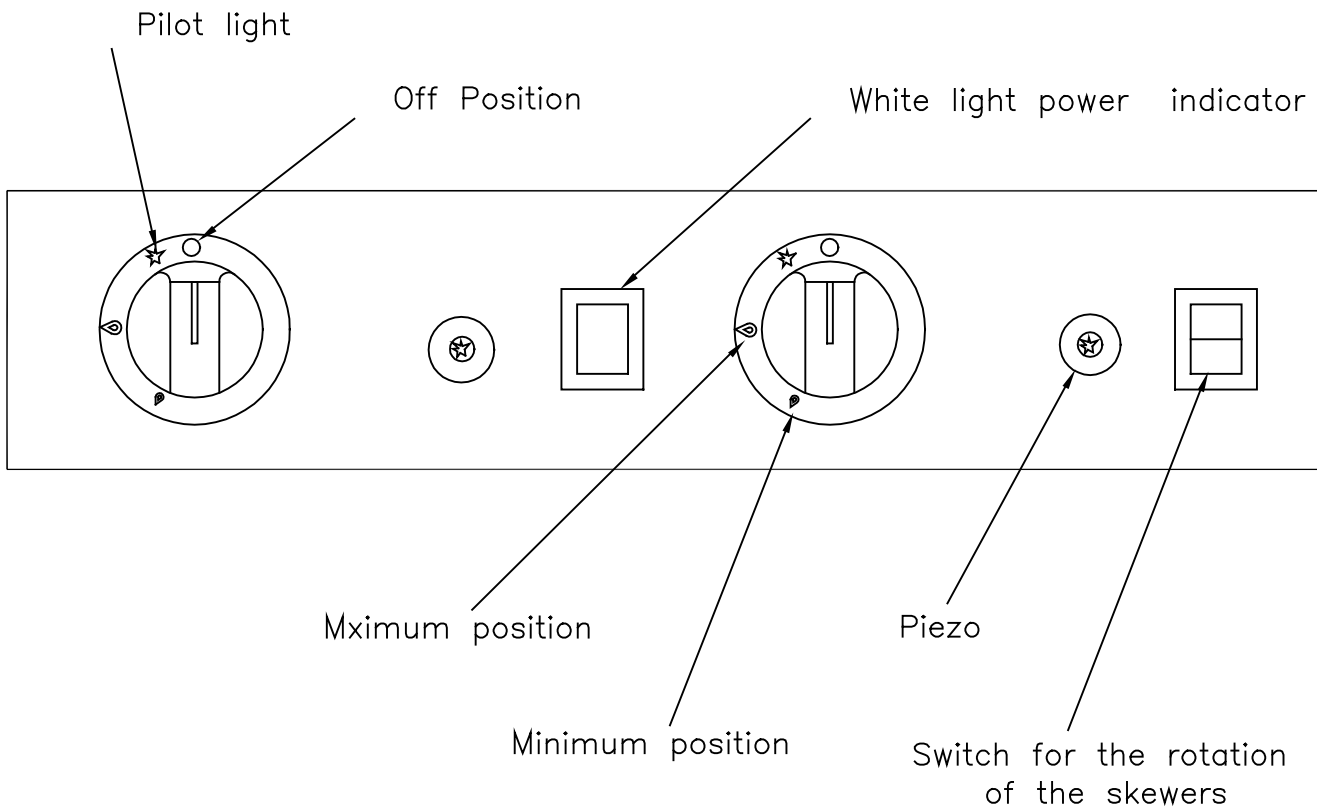


Knob in minimum position

## 2-1 INTRUCTIONS FOR USE

- 1°-Check the gas connection.
- 2°-Check that the power is on (white indicator light).
- 3°-Press the switch (rotation of the skewers).
- 4°-Turn the gas knob to the pilot position wait 15/20 secondes for the evacuation of air.
- 5°- Press the piezo button to light the pilot light:  
it is necessary to wait 5 secondes
- 6°-Turn the gas knob to MAXI or MINI position  
in order to light the burners
- 7°-Once the cooking is complet remove the meat
- 8°- Put the gas knob to the "STOP" position and then close the gas tap.
- 9°-Stop the roation of the motors by pressing the switch .
- 10°-Wait a few minutes before an eventual cleaning.

### CONTROL PANEL



## 2-3 RECOMMENDATIONS

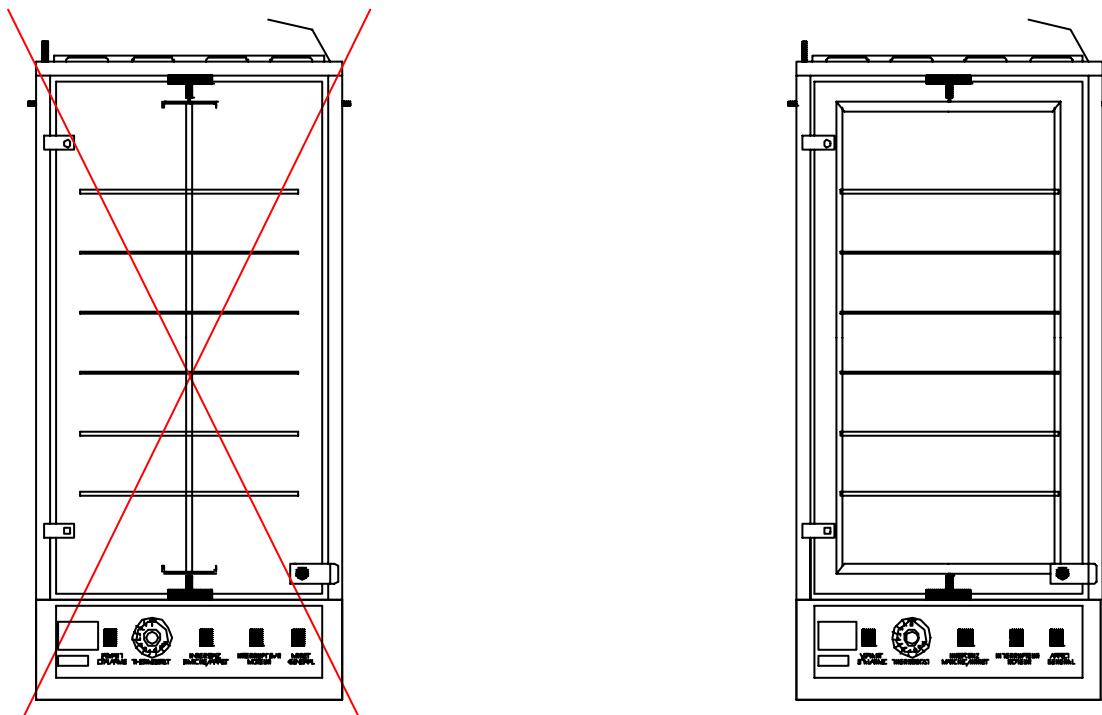
### 2-3-1 WHAT ONE SHOULD DO

- Clean the glass, the enamel panels and the trays every day after us, with a non abrasive detergent.
- One should leave a space of 1.5 cm on each side of the unit, in order to prevent over heating, because a lack of natural ventilation.

### 2-3-2 WHAT YOU SHOULDN'T DO

- Do not obstruct the ventilation holes on the top of the unit, example:- placing of plates or trays on the top of the unit.
- Do not obstruct the side ventilation holes.
- Do not flour the trays
- Do not turn the trays manually
- do not build the unit into the wall.

### ROTATION OF THE TRAYS



BAD POSITION OF THE TRAYS

CORRECT POSITION OF THE TRAYS

- 1\*-Stopping of the rotation of the trays by opening the glass doors, in a way as to leave the maximum amount of room, to take out the pizzas.(\*)  
(see above drawing).
- 2\*-Take out the pizzas.

## 2-4 RECOMMENDATIONS FOR COOKING

- The cooking time can vary from 4 to 6 minutes (fresh products).

(\* ) the glass door is equipped with a security system, when opened the trays will stop automatically.

### 3 – CLEANING / UP KEEP

#### 3-1 DAILY

*–It is very important that the unit is cleaned daily*

*–The interior of the unit should be clean with a non abrasive detergent, also the glass doors. (see cleaning products: **CLINAIRBROCHE** )*

*–The special aluminium trays should be cleaned with a non abrasif detergent, and do not scratch the surface with metallic objets.*

#### 3-2 EVEVRY 6 MONTHS

*–Control & Check the cleanliness of the :- **INJECTEUR./ AIR INTAKE***

*–check & control the cleanliness of the porcelaine on the spark plugs.  
(Consult the installers manual)*

**For a better service, we recommend that you a call on qualified technician for check up.**

### 4– CHECKING THE GOODS

#### 4-1 RECEIVING THE GOODS

*–Your unit has been packed with care, if you notice any abnormalities, put in a claim with the freight company. ^*

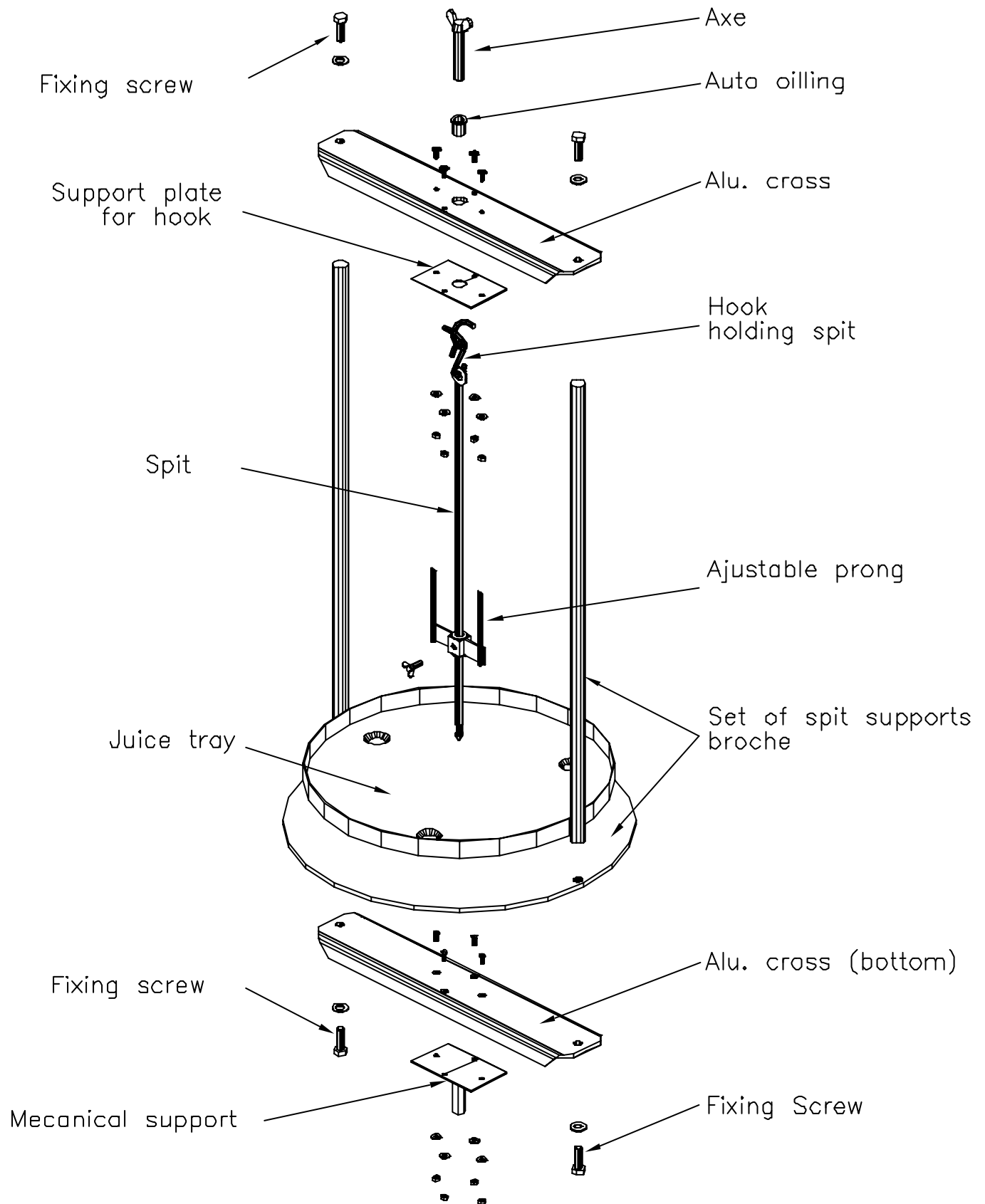
#### 4-2 CERTIFICAT OF GUARANTEE

*The guarantee certificat is furnished with the unit.*

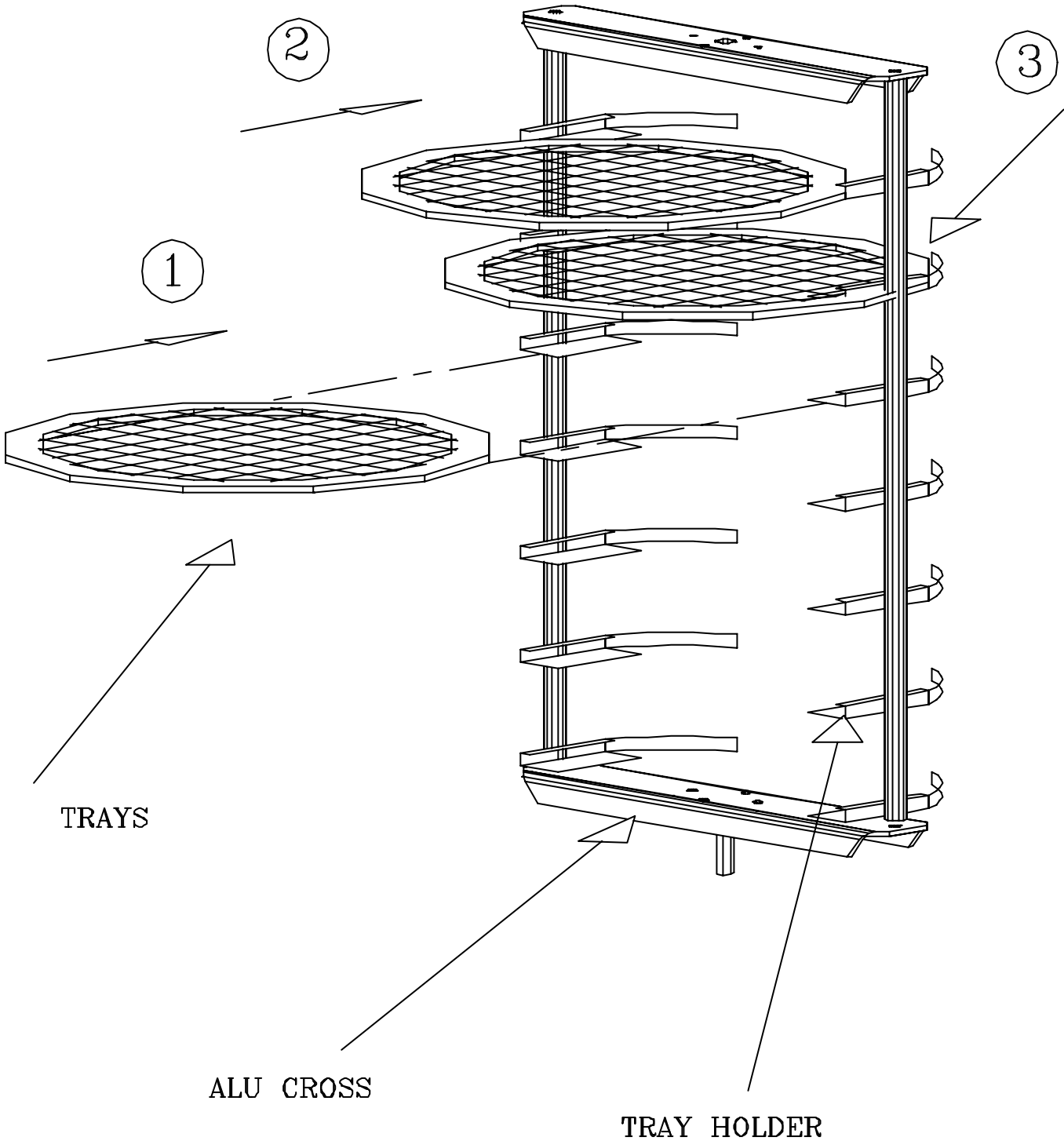
#### 4-3 QUALITY FORMS

*The quality forms ae also furnished with the unit.*

# ACCESSORIES TRAY SPIT FOR ROAST HAM OVEN

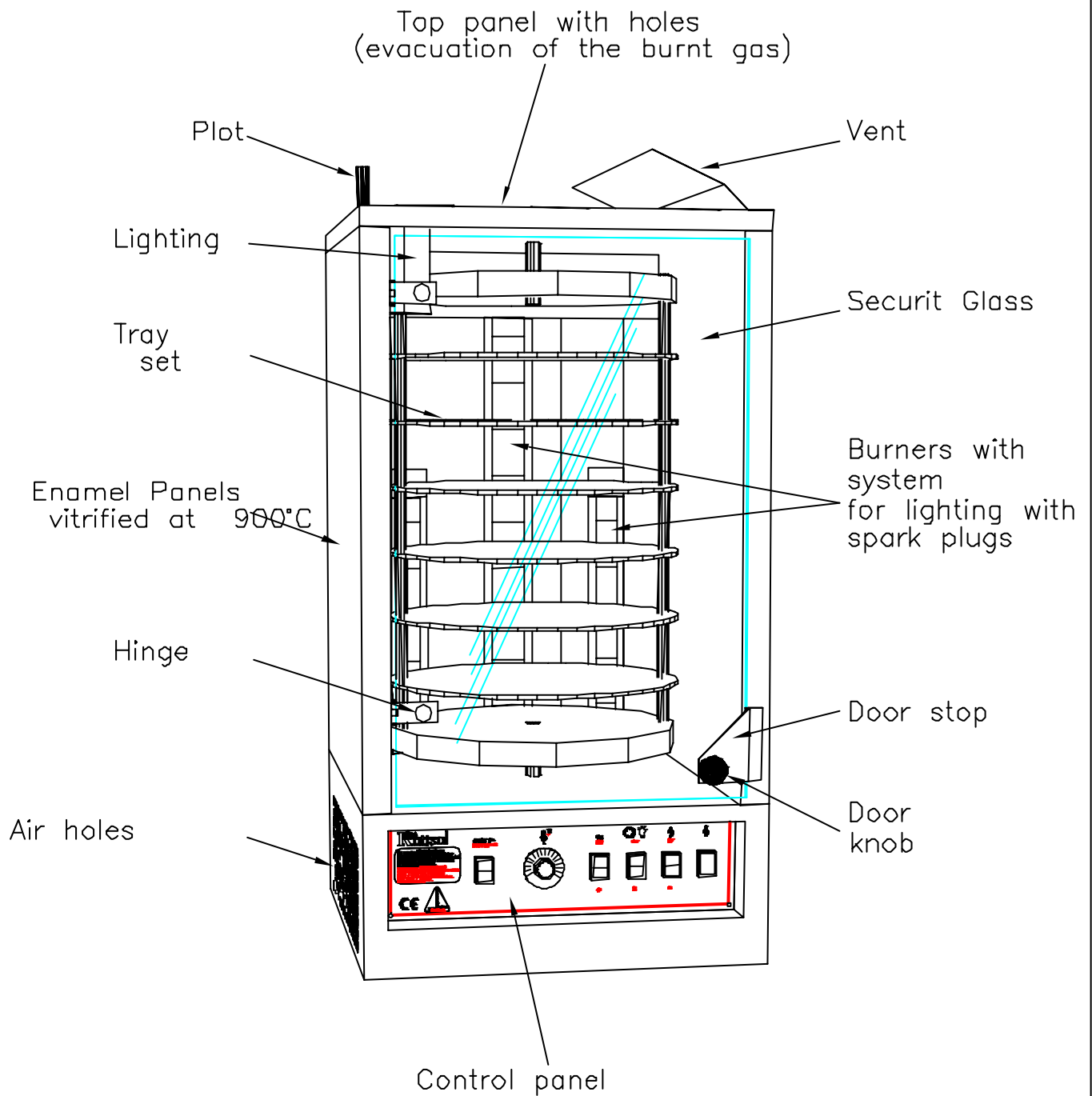


# SET OF GRILLS FOR THE POTATO OVEN



# DESCRIPTION PIZZA OVEN GAS

## Ref.: PIZG33



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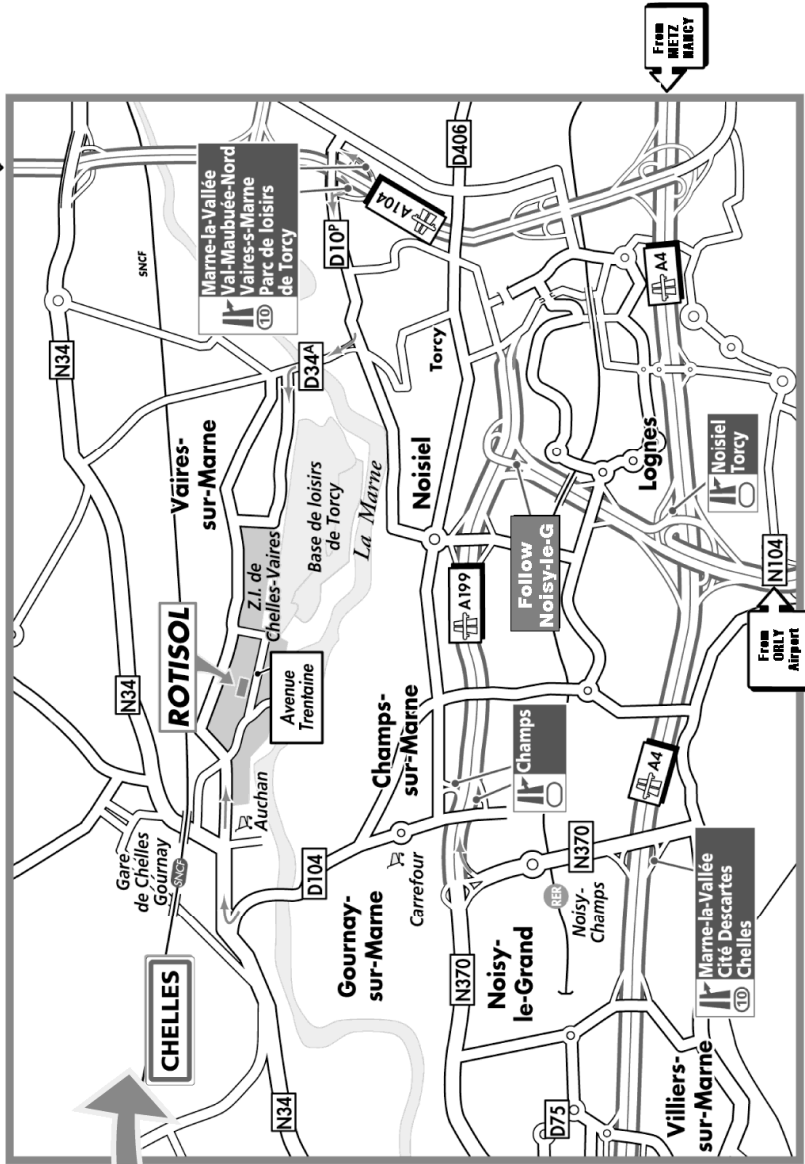
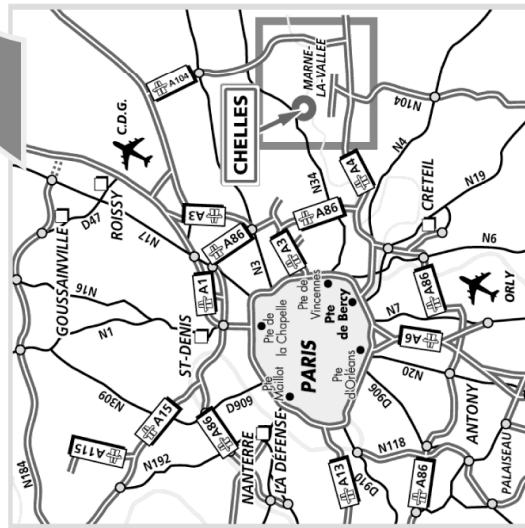
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**ENTRANCE MAP**



From Paris : join Porte de Bercy (Bercy gate), then motorway A4, direction Marne-la-Vallée / Metz / Nancy.  
 Take the exit n° 10 Marne-la-Vallée / Cité Descartes / Chelles. Follow the N370 then on motorway A199,  
 direction Champs-sur-Marne / Chelles. Take the first exit Champs (and follow the map).  
 Or : from Porte de Vincennes (Vincennes gate), follow the N34, direction Chelles (and follow the map).  
 Or : from Paris, take motorway A4 direction Marne-la-Vallée / Metz / Nancy, then follow la Francilienne  
 A104 direction Marne-la-Vallée / Aéroport CDG / Lille. Take exit n° 10 Marne-la-Vallée / Val Maubuée  
 Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).  
 From Orly Airport : join the N7, direction Créteil to take motorway A86 direction Marne-la-Vallée.  
 Then take motorway A4 direction Metz / Nancy and follow A104 La Francilienne, direction  
 Marne-la-Vallée / Aéroport CDG / Lille. Take the exit n° 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-  
 sur-Marne / Parc de Loisirs Torcy (and follow the map).

From Charles-de-Gaulle (CDG) Airport : join motorway A1, direction Paris, then follow  
 A104 la Francilienne, direction Marne-la-Vallée. Take exit n° 10 Marne-la-Vallée/ Val Maubuée Nord /  
 Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).  
 From Metz / Nancy : join motorway A31 direction Paris, then follow A104 la Francilienne, direction  
 Marne-la-Vallée / Val de Lagny / Lagny-sur-Marne. Take the exist n°10 Marne-la-Vallée/ Val Maubuée  
 Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).  
 From Paris by train : Gare de l'Est station, direction Meaux. Exist at Gare de Chelles / Gournay station  
 (30 minutes).  
 Depuis Paris by RER : Hausmann / Saint-Lazare station, take RER E4 (EOLE), direction  
 Chelles / Gournay. Exist at Chelles / Gournay RER station (20 minutes).