

GASTROCHEF GAS OVENS _SCHAWARNA DONER–KEBAB

TYPE: A

USER'S TECHNICAL MANUAL

TYPE 49AR1260 (rév.2) CE
EXAMINATION CERTIFICATE

CHINA/HONG KONG Tél.: (852) 2984 9867 – Fax: (852) 2984 8543

E-mail: info@rotisol.com.hk

USA/INGLEWOOD Tél.: (310) 671 7254 – Fax: (310) 671 8176

E-mail: info@rotisolusa.com

FRANCE Tél.: (331) 6421 8012 – Fax: (331) 6426 1685

E-mail: export@rotisol.com

1 – PRESENTATION OF THE UNIT

2 – STARTING UP / OPERATION

2-1 CONTROL PANEL

2-2 INSTRUCTION FOR USE

2-3 RECOMMANDATIONS

2-3-1 WHAT ONE SHOULD DO

2-3-2 WHAT ONE SHOULD NOT DO

3 – CLEANING / MAINTENANCE

3-1 DAILY

3-2 EVERY 6 MONTHS

4 – CHECKING THE EQUIPMENT

4-1 RECEIPT OF THE GOODS

4-2 GUARANTEE CERTIFICATE

4-3 QUALITY FORM

1 – PRESENTATION OF THE UNIT

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

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 pressure for which the appliance is regulated.

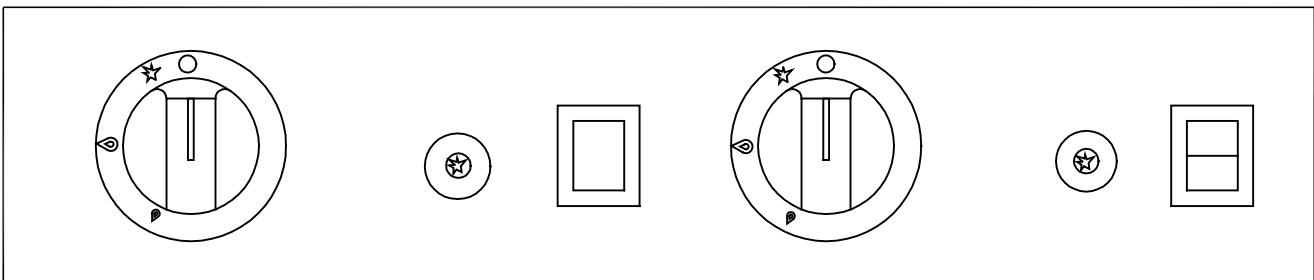
La plaque signalétique est située à l'arrière de l'appareil en bas au centre.

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 spit.



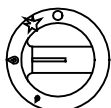
Knob in stop position



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

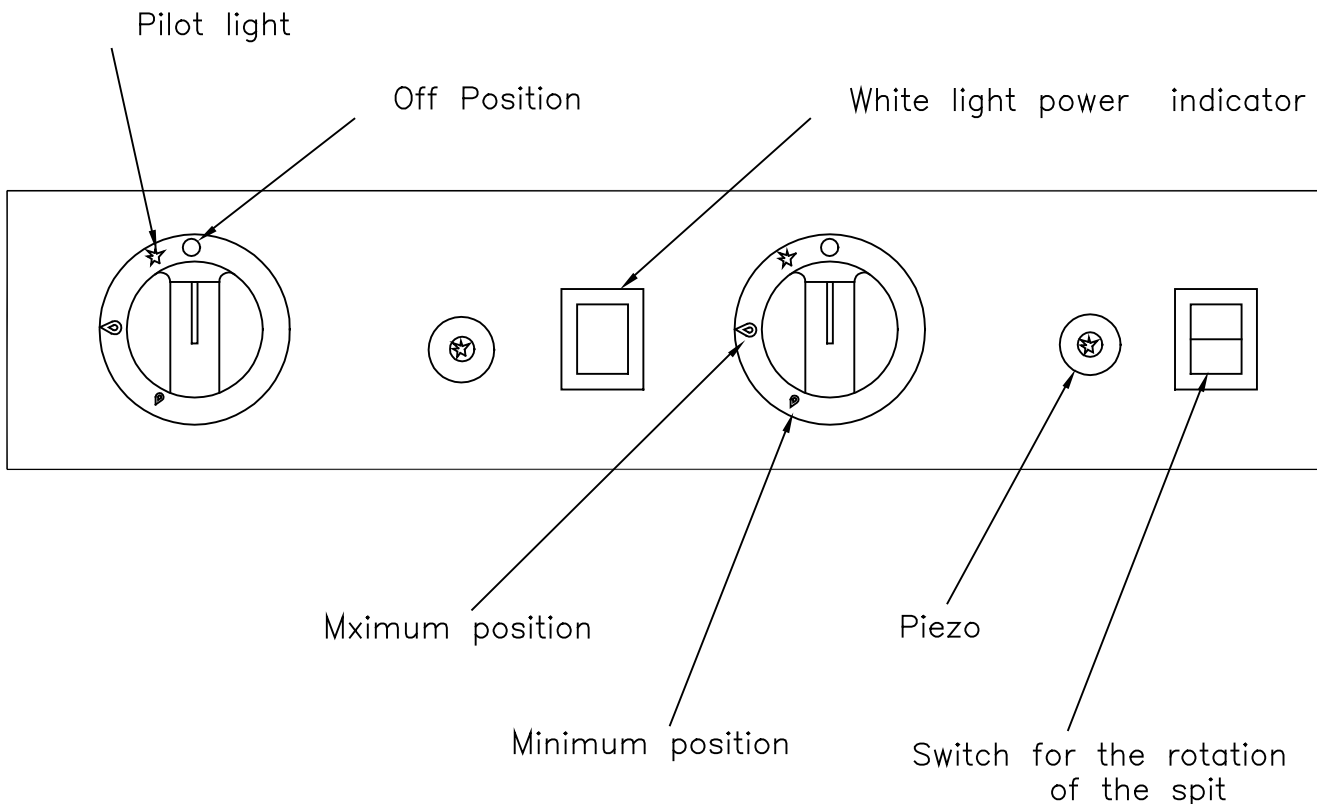


Knob in minimum position

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

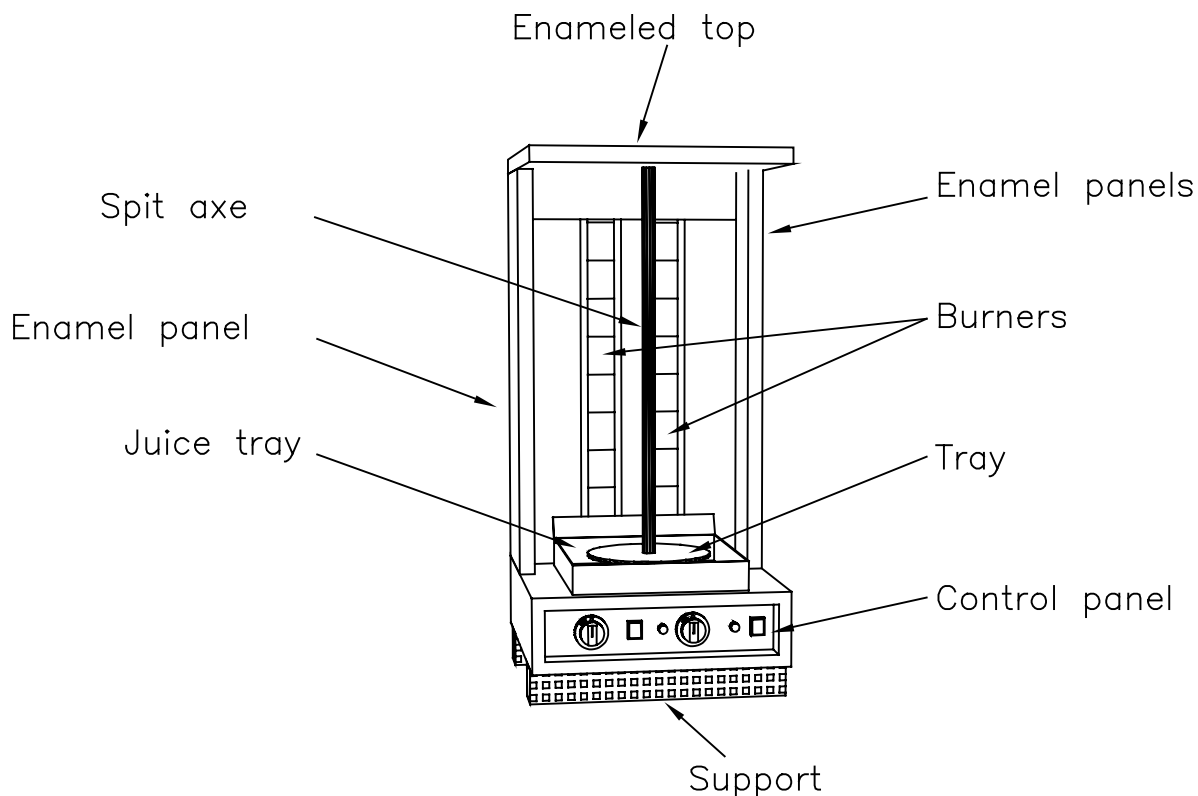
2-3-1 WHAT ONE SHOULD DO

- Clean the inside enamel panels and the trays every day after use with a non abrasif detergent.
- You must leave a space of 1.5 cmm on each side of the unit, in order to prevent over heating of the unit, due to a lack of ventilation.

2-3-2 WHAT ONE SHOULD NOT DO

- Do not obstruct the sides of the unit.
- Do not push manually the tray axel
- Do not enclose the unit.

DESCRIPTION OF SCHAWARMA DONER-KEBAB Ref.: GSGD



SOME RECOMMENDATIONS

- Stop the rotation of the tray in order to remove the spit
- The spit is ajustable in depth allowing difference volumes of meat to be roasted.
- Can be used in vertical spit for:
sucling pig, ham, all different types of roasts.

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.

