

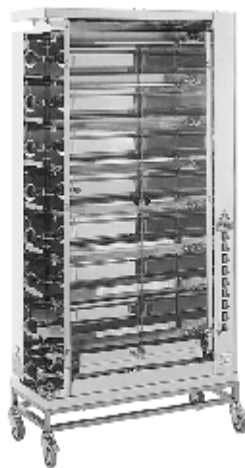
# **Rotisol-France, Inc.**

## ***PERFORMANCE ROTISSERIES***

### ***GAS***

### ***TYPE: A***

## ***INSTALLATION MANUAL***



# 1 – TECHNICAL SPECIFICATIONS

## 1 – 1 Dimensions

See specification sheets enclosed

## 1 – 2 Power – Flow

See specification sheets enclosed

## 1 – 3 Mark – Type – Ref of the Units

“Rotisol” Gas rotisserie

Reference: PR2/1100, PR4/1100, PR6/1100, PR8/1100

## 1 – 4 Dimensions

The signalétique plate is located at the left side, at the back of the unit.  
(See plan enclosed)

## 1 – 5 Position of the Thermocouple

(See plan enclosed)

# 2 – INSTALLATION

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

## 2 – 1 Installation

### 2-1-1 Unpacking

Unpack the rotisserie, which is strapped, stretched and wrapped on a pallet.

### 2-1-2 Location of the equipment

The unit should have a minimum of 1-inch clearance on the right and at the back. It should have a minimum of 18 inches on the left (door clearance).

(See scheme enclosed)

## 2 – 2 Gas connection

- The unit must be hooked up with a  $\frac{3}{4}$  inch gas hose. (We recommend a quick disconnect/DORMONT hose).
- The gas pressure required is 7 inch WC.
- The gas pressure must be measured with all the burners on.

Gas circuit enclosed.

## 2 – 3 Electrical specifications

“Make sure the machine is properly hooked up”

ELECTRICAL POWER: 220V SINGLE PHASE – 2 LIVE + 1  
GROUND (GREEN)

-Verify that your electrical outlet corresponds to the characteristics specified on the signalétique plate on the back of the unit.

ALWAYS CONNECT THE GROUND WIRE

# 3 – MAINTENANCE / DISMANTLING

## 3 – 1 Cleaning - Injector

See plan page enclosed

## 3 – 2 Lubrification of the gas tap

The gas tap is lubricated with a high temperature grease.

# 4 – ELECTRICAL SCHEMES

(See page enclosed)

# 5 – BREAKDOWN OF THE PARTS

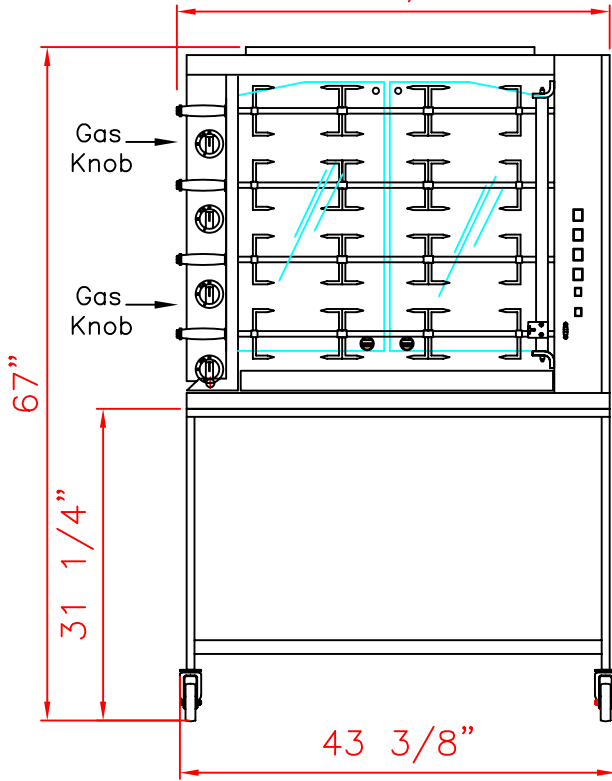
(See page enclosed)

**SPECIFICATIONS PERFORMANCE PR4/1100  
GAS ROTISSERIE  
WITH OPTIONAL STAND  
16/20 CHICKEN CAPACITY**



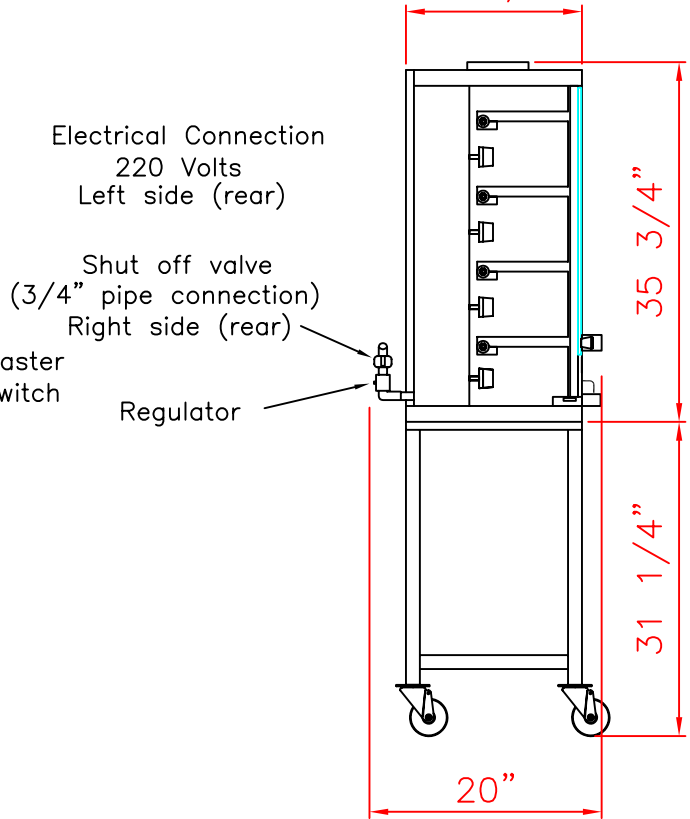
**FRONT VIEW**

43 3/8"



**SIDE VIEW**

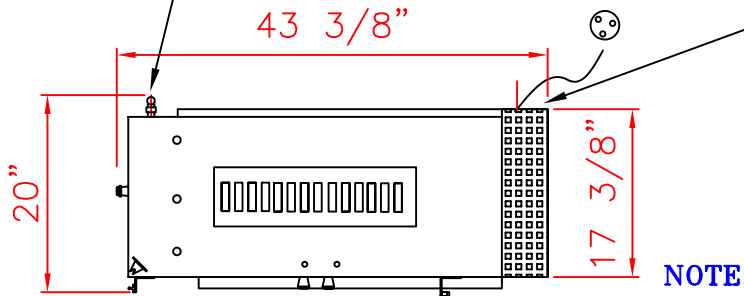
17 3/8"



**TOP VIEW**

Shut off valve  
(3/4" pipe connection)

Electrical Connection  
220 Volts



**NOTE: Specifications, design and features are subject to change without notice.**

**SPECIFICATIONS**

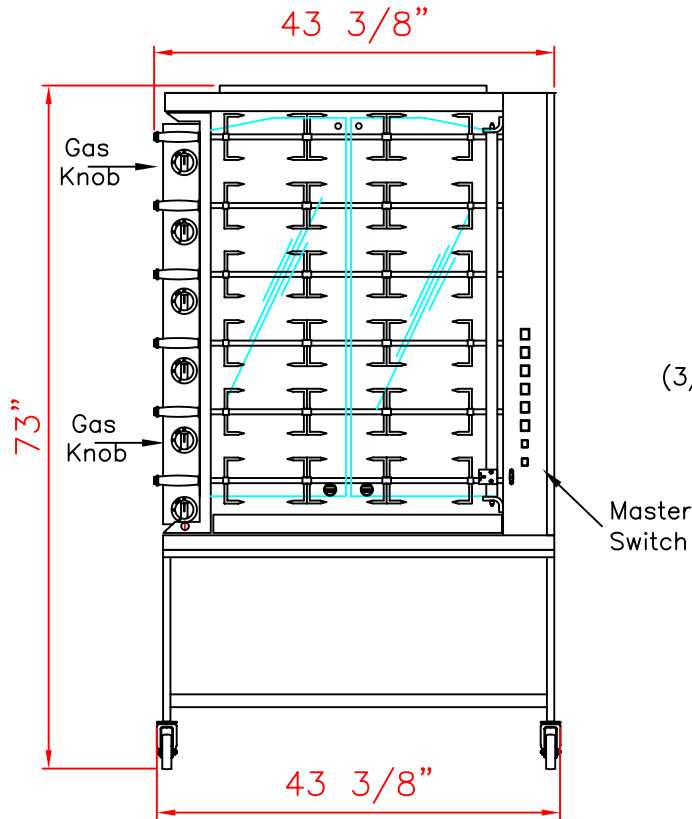
- Number of cooling fan: 1
- Number of motors: 4
- Number of spits: 4
- Tempered glass doors: 2
- Electrical power: 5 Amps
- Voltage: 220V single phase

- Gas pipe connection: 3/4"
- Gas consumption BTU/HOUR: 23,000
- Electrical cable length: 78"
- Net weight rotisserie: 203 Lbs

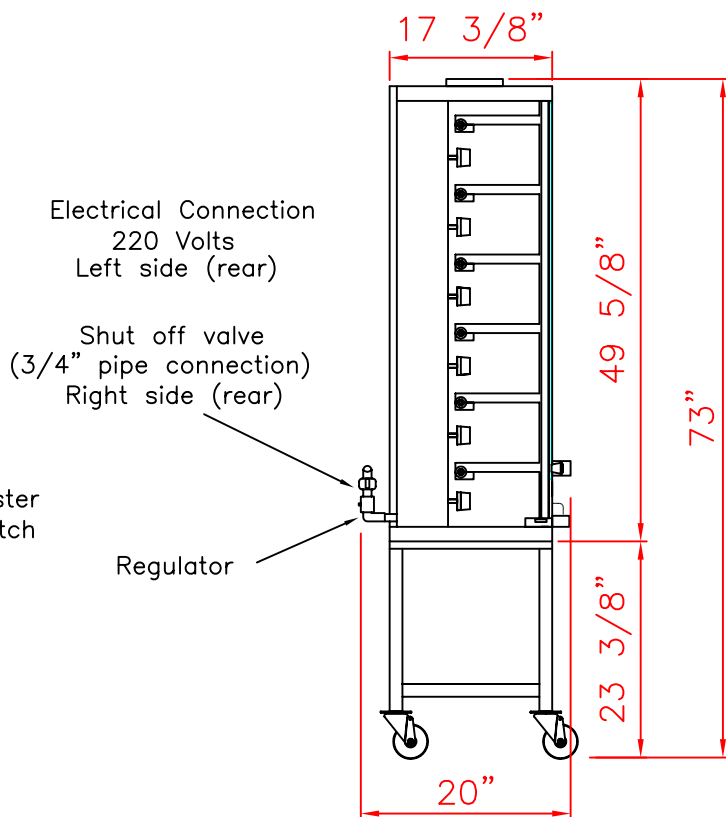
SPECIFICATIONS PERFORMANCE PR6/1100  
 GAS ROTISSERIE  
 WITH OPTIONAL STAND  
 24 /30 CHICKEN CAPACITY



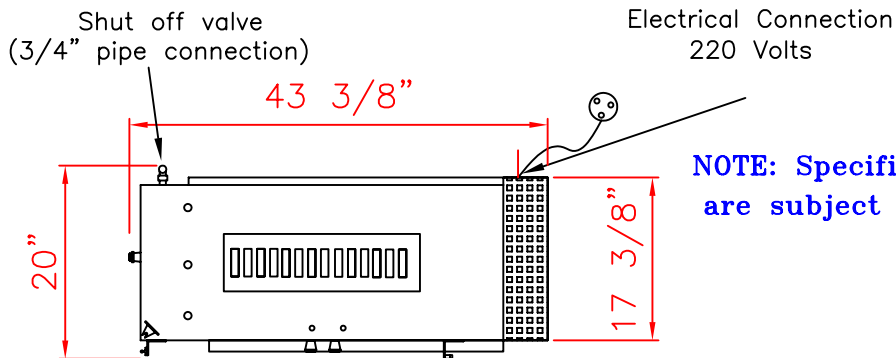
**FRONT VIEW**



**SIDE VIEW**



**TOP VIEW**



**NOTE: Specifications, design and features are subject to change without notice.**

**SPECIFICATIONS**

- Number of cooling fan: 1
- Number of motors: 6
- Number of spits: 6
- Tempered glass doors: 2
- Electrical power: 5,2 Amps
- Voltage: 220V single phase

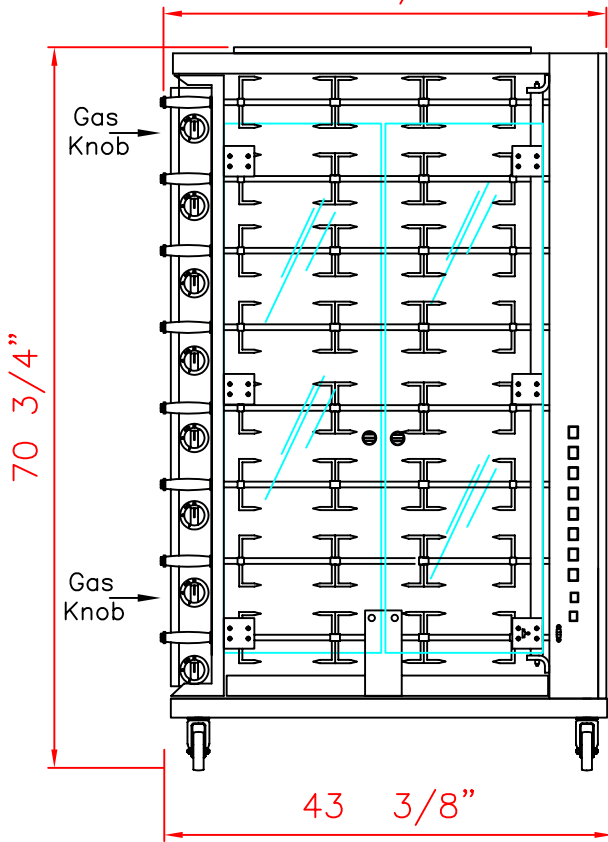
- Gas pipe connection: 3/4"
- Gas consumption BTU/HOUR: 36,000
- Electrical cable length: 78"
- Net weight rotisseries: 310Lbs

**SPECIFICATIONS PERFORMANCE PR8/1100  
GAS ROTISSERIE  
32/40 CHICKEN CAPACITY**

**Rotisol**  
Tel:(800) 651-5969  
Fax:(310) 671-8176

**FRONT VIEW**

43 3/8"



**SIDE VIEW**

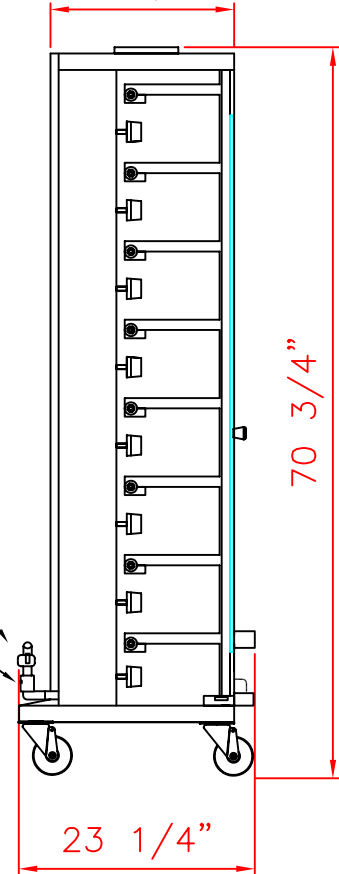
17 3/8"

Electrical Connection  
220 Volts  
Left side (rear)

Shut off valve  
(3/4" pipe connection)  
Right side (rear)

Regulator

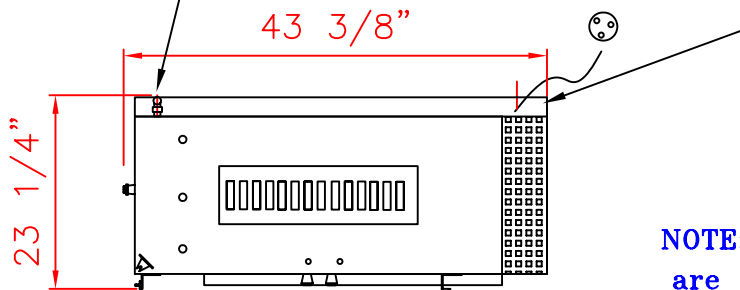
Master Switch



**TOP VIEW**

Shut off valve  
(3/4" pipe connection)

Electrical Connection  
220 Volts



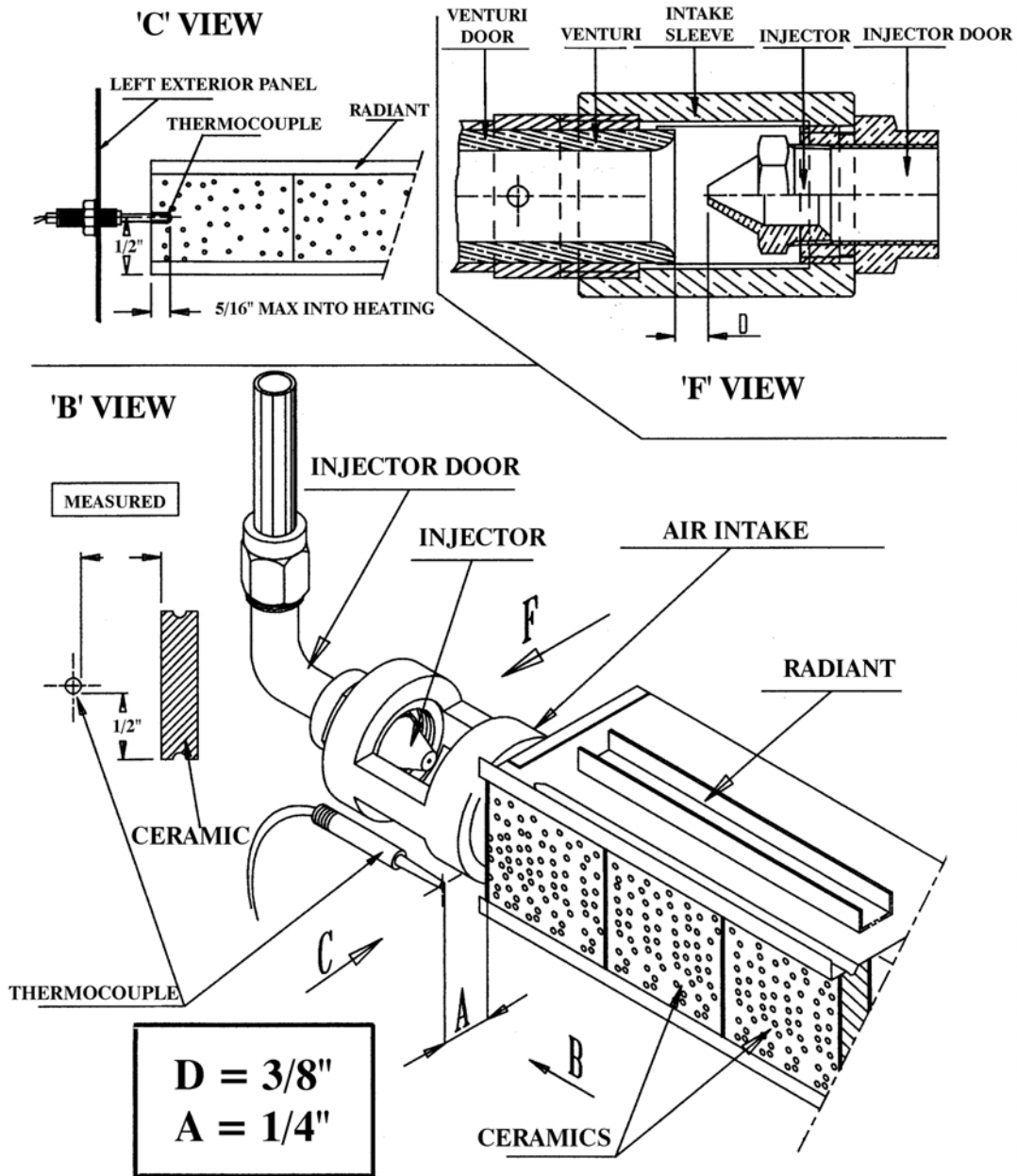
**NOTE: Specifications, design and features are subject to change without notice.**

**SPECIFICATIONS**

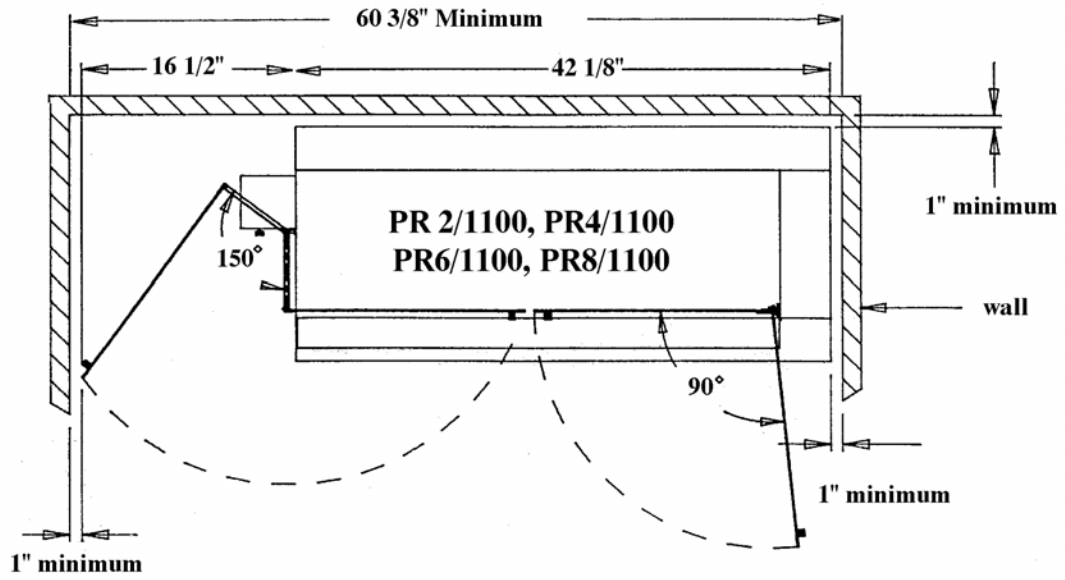
- Number of cooling fan: 2
- Number of motors: 8
- Number of spits: 8
- Tempered glass doors: 2
- Electrical power: 5,5 Amps
- Voltage: 220V single phase

- Gas pipe connection: 3/4"
- Gas consumption BTU/HOUR: 49,000
- Height of Gas Connection: 15"
- Electrical cable length: 78"
- Net weight rotisserie: 402 Lbs

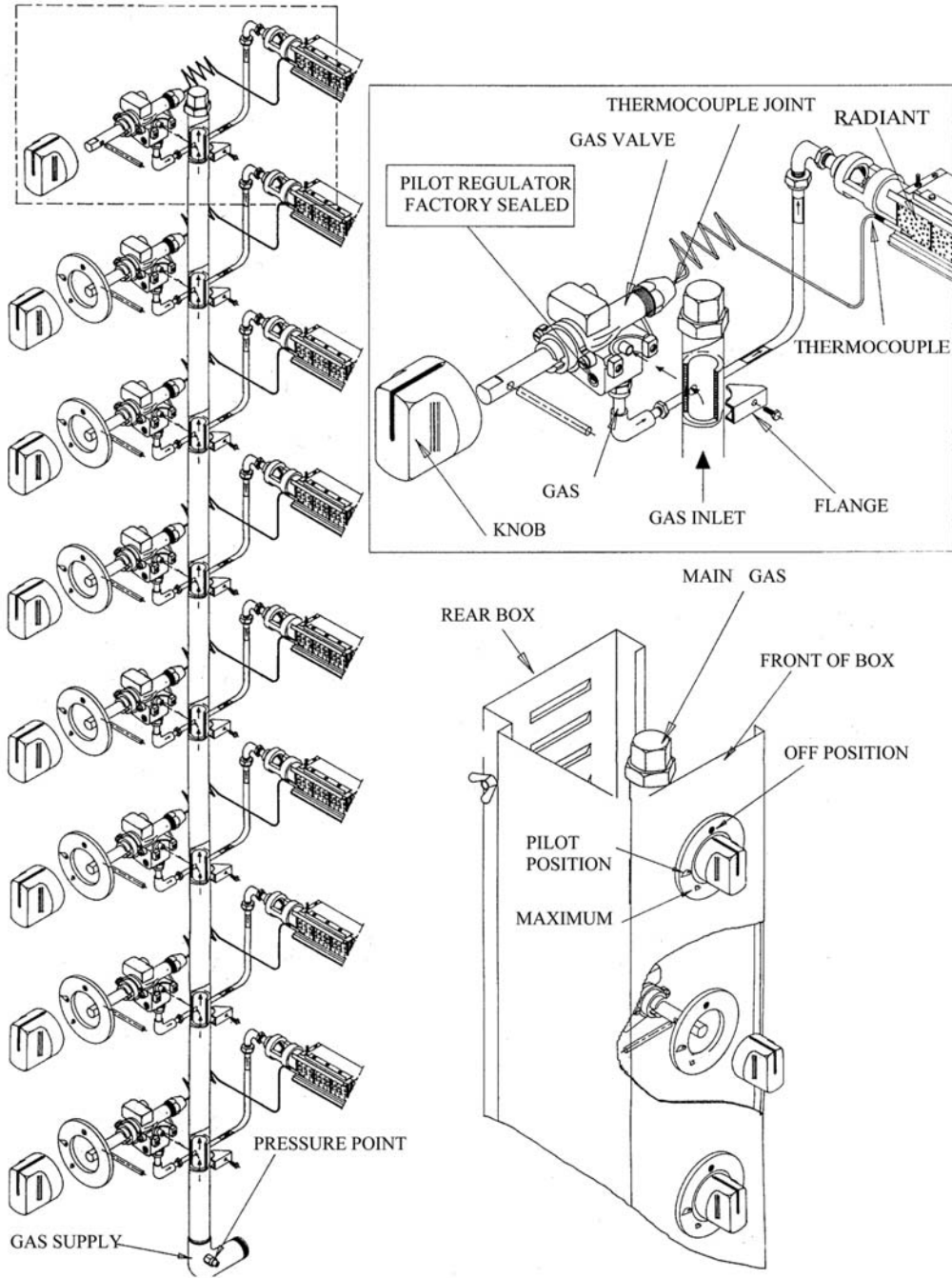
**POSITION OF THE INJECTOR**  
**POSITION OF THE THERMOCOUPLE**



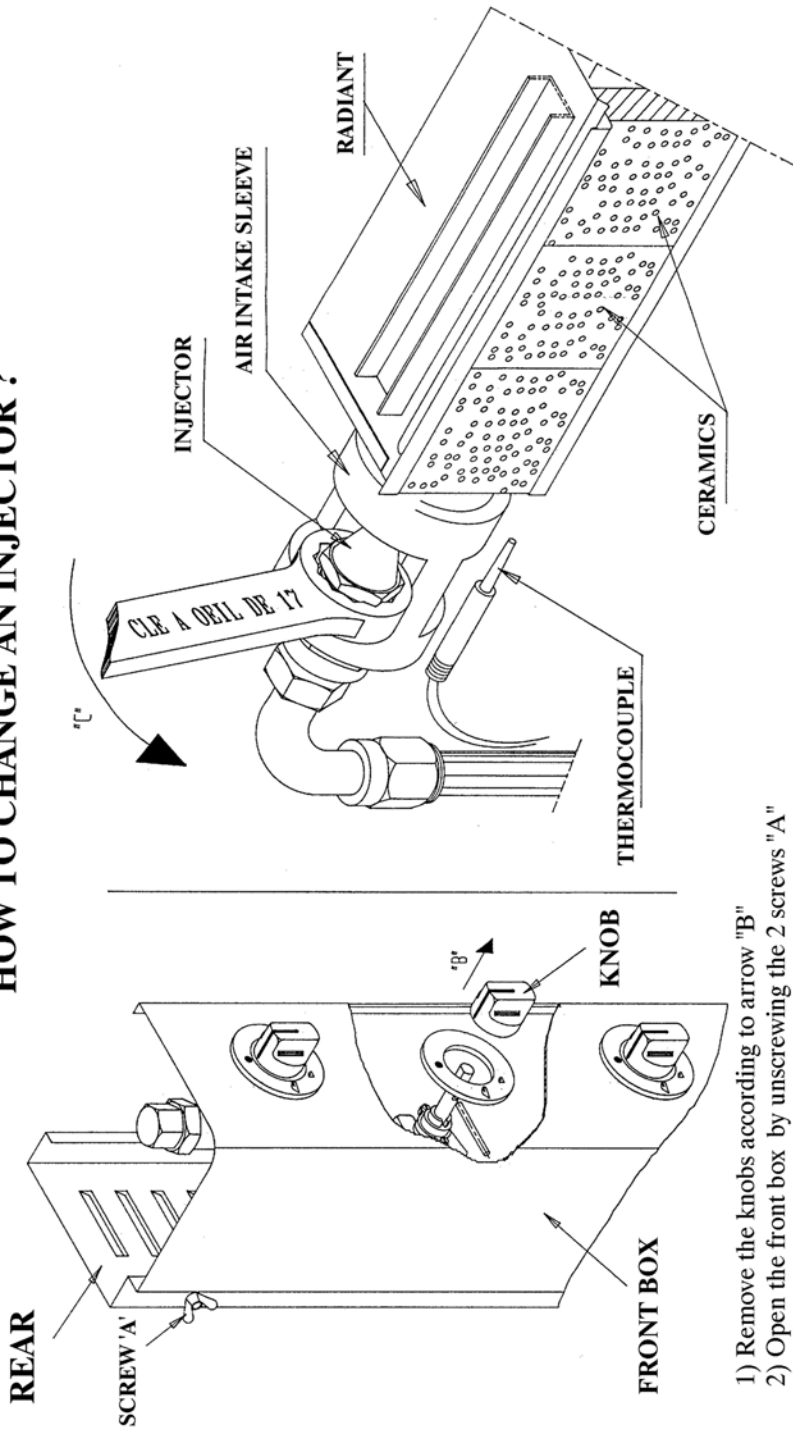
**LOCATION OF THE EQUIPMENT –  
MINIMUM CLEARANCE REQUIRED**



# GAS DIAGRAM



## HOW TO CHANGE AN INJECTOR ?



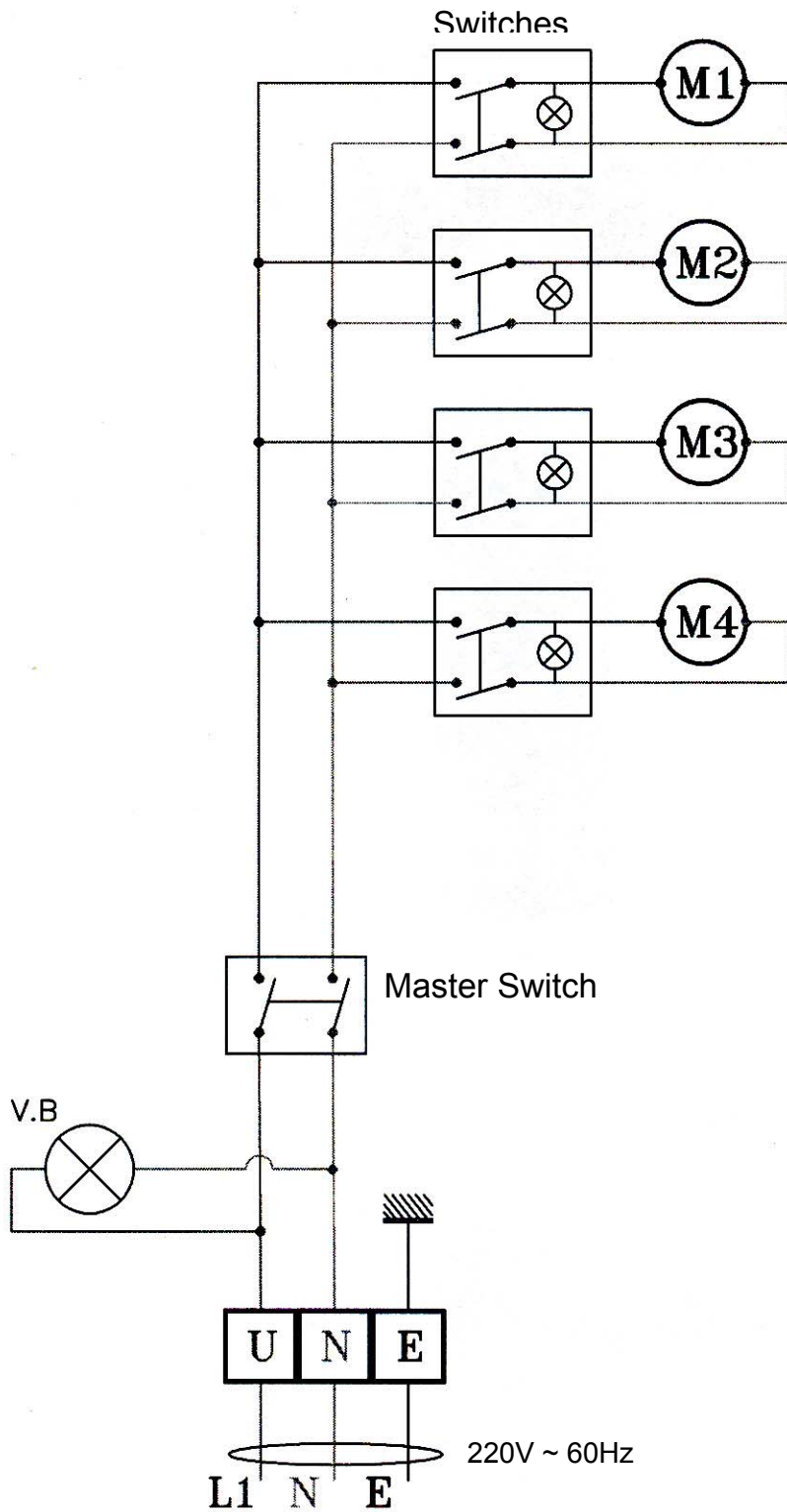
- 1) Remove the knobs according to arrow "B"
- 2) Open the front box by unscrewing the 2 screws "A"
- 3) Loosen the injector with the proper wrench according to arrow "C"

## HOW TO REASSEMBLE THE INJECTOR ?

- 1) Screw the injector by hand
- 2) Tighten with wrench

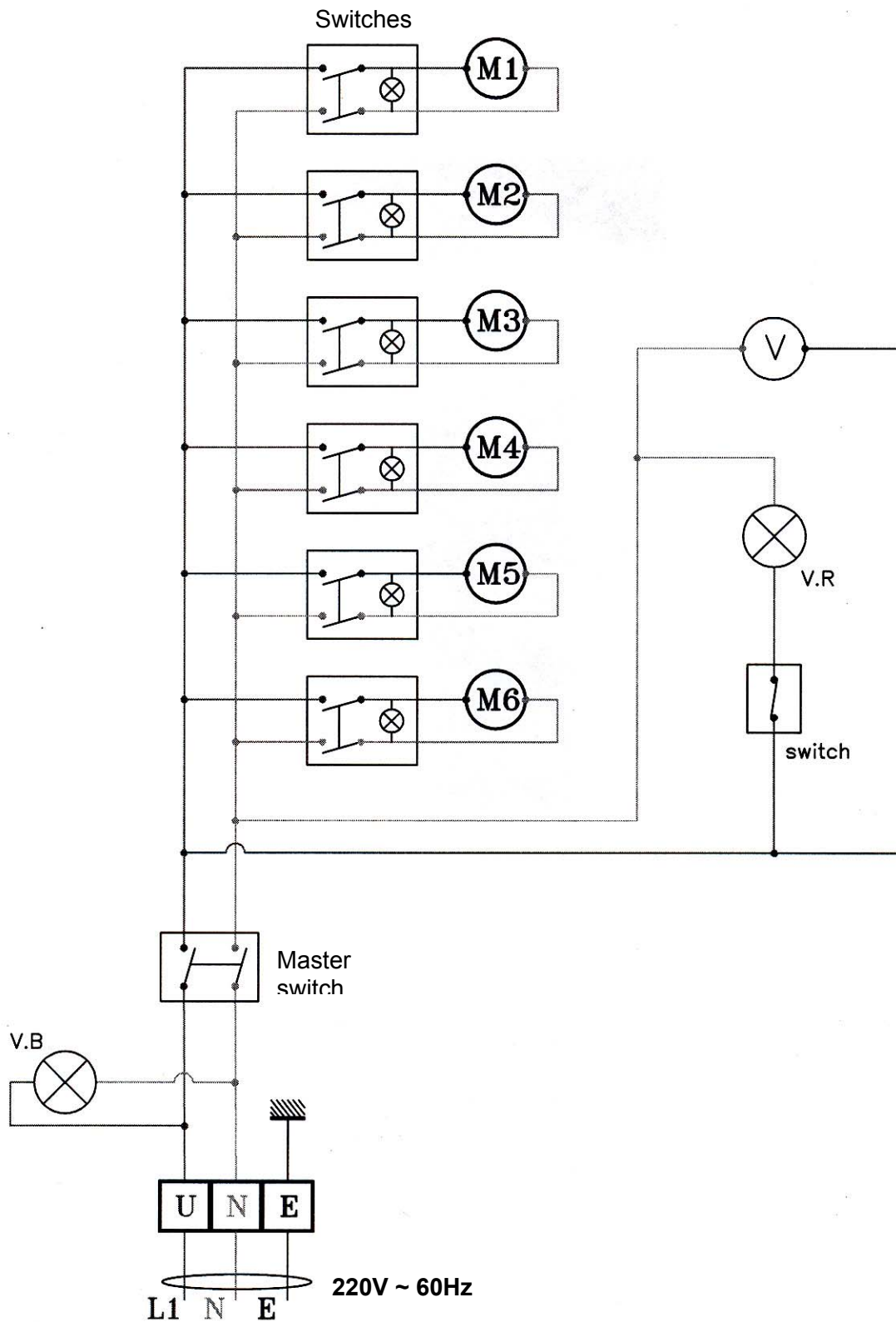
# ELECTRIC SCHEME OF THE ROTISSERIE

Ref.: PR4/1100 GAS



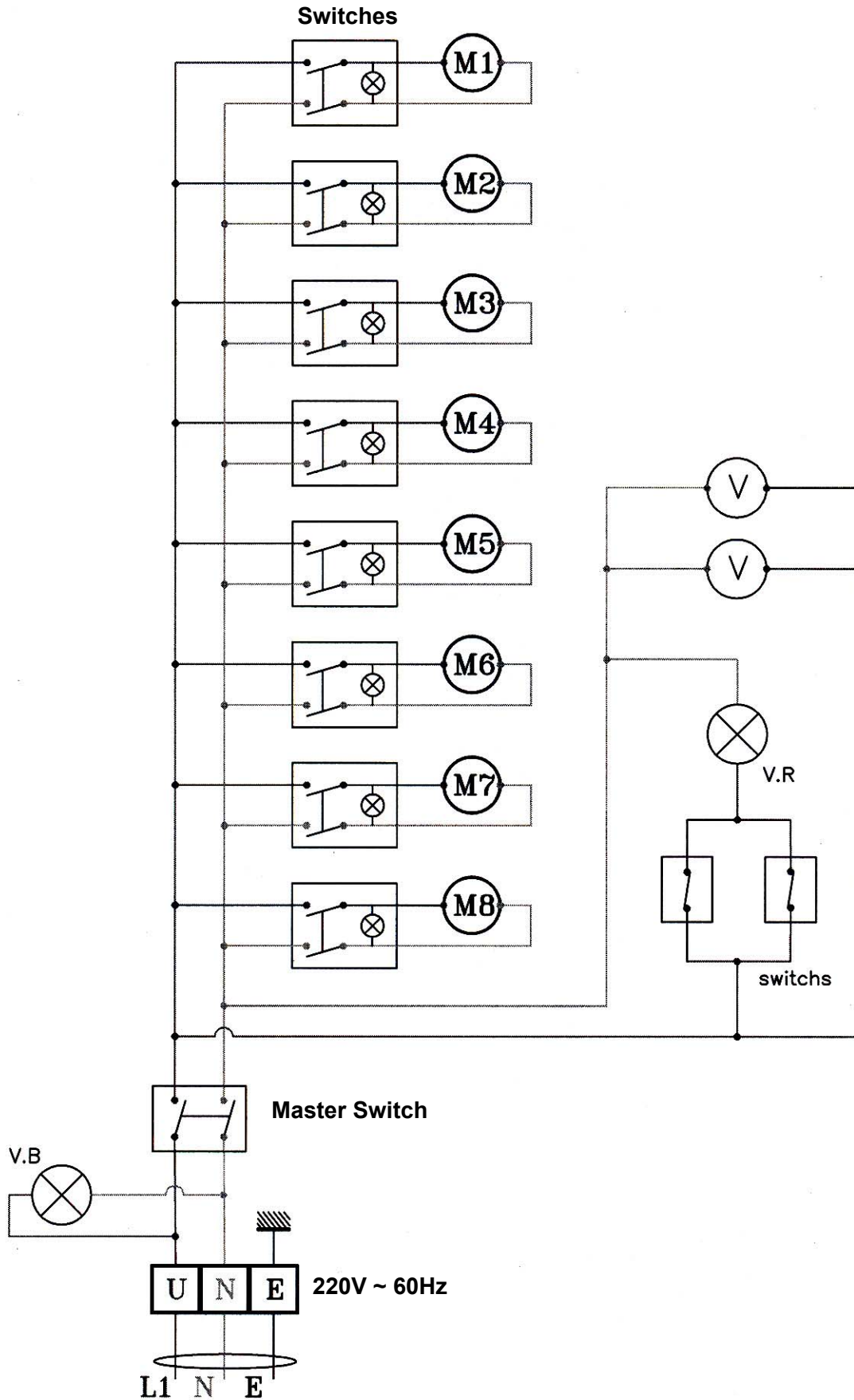
# ELECTRIC SCHEME OF THE ROTISSERIE

Ref.: PR6/1100 GAS



# ELECTRIC SCHEME OF THE ROTISSERIE

Ref.: PR8/1100 GAS



## GLOSSARY

- 0005 Fan
- 0018 Magnet
- 0021 Door knob
- 0215 Stand on wheels
- 0222 Venturi plaque
- 0224 Magnet
- 0227 Motor
- 0229L Left hinge
- 0229R Right hinge
- 0229S Female door
- 0234 Refletors
- 0237 Glass door
- 0240 Magnet support
- 0241 Top plaque
- 0242 Gas valve support
- 0243 Exterior side panel
- 0244 Inside panel - spit
- 0244S Support plate
- 0245 Inside panel-motor
- 0246 Motor plate
- 0247 Rear outside panel
- 0248 Right glass frame
- 0249 Left glass frame
- 0250 Bottom table
- 0251 Glass door support
- 0252 Main switch
- 0252M Motor switch
- 0289 Drip pan
- 12-15/16 Self-lubricated ring

GAS VALVE

BURNER

GAS KNOB

RADIANT \*1250"

VENTILATOR FAN

MOTOR

WHEELS WITH BRAKES

