

Rotisol-France, Inc.

ROTI ROASTER OVEN

WITH BASKETS

&

FORK SPITS

USER & INSTALLATION
MANUAL

1. PRESENTATION OF THE UNIT

1.1 GENERAL:

Oven/roisserie with baskets, electrically operated under specifications of 230 V Δ 400 3N \sim .

Unit	Reference	Length	Depth	Height	Weight
Rotisserie	FBP14.720	42-3/4"	34-1/4"	41-3/4" with casters	
Rotisserie	FBP14.520	40"	34-1/4"	77-1/4" with casters	
Rotisserie	FBP7.720	42-3/4"	34-1/4"	35-1/2"	
Rotisserie	FBP7.520	35"	34-1/4"	35-1/2"	
Rotisserie	FBP4.520	35"	31-1/2"	29-3/4"	
Rotisserie	FBP4.320	27"	31-1/2"	29-3/4"	

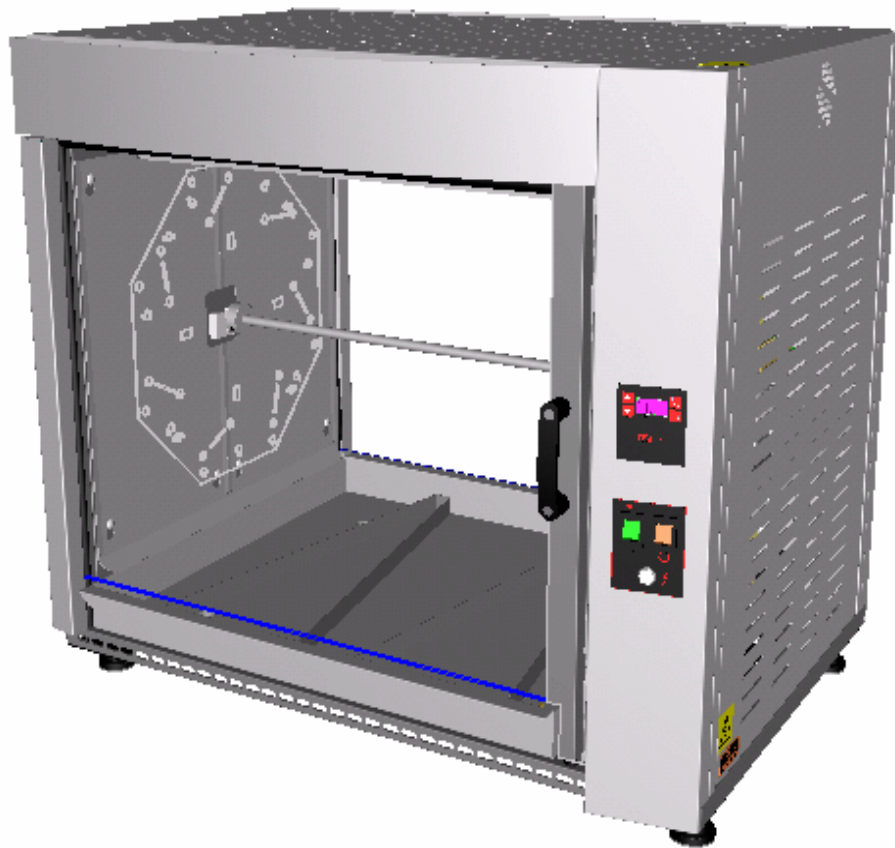
The unit is for Professional use and should only be used by qualified personal.

The appliance must be installed in accordance with local safety standards and regulations in force, in a well-ventilated area.

We recommend you to call a certified company for the installation of the unit.

The technical plate is situated at the back of the unit above the electrical cable.

1.2. DESCRIPTION OF THE UNIT:



1.3. CONCEPTION:

- ◆ All stainless steel for the range ref :- FBP
- ◆ Unit entirely insulated by a 2” thick rock wool.
- ◆ 1 or 2 motors depending on the model.
- ◆ 8 reinforced heating elements (Rotisol)/Ventilated heating.
- ◆ All of the baskets and supports are removable.
- ◆ Electronic control panel (2 versions)
- ◆ Removable stainless steel Interior panels, to facilitate cleaning.
- ◆ Glass doors made of « K.Glass » on either side with silicon joints.
- ◆ Interior lighting with halogen protected by ceramic glass.
- ◆ Juice tray equipped with an evacuation tap and an anti-wave system.
- ◆ Exterior panels with ventilation holes.
- ◆ 4 adjustable feet
- ◆ Option : Convex double glass doors

ACCESSORIES – OPTIONS:

- ◆ Basket for chicken, turkey.....
- ◆ Fork spits
- ◆ Ham spit (large pieces)
- ◆ Spatchcock spit (only for FBP7.520 & FBP7.720)
- ◆ Top and bottom cover for baskets
- ◆ Protective roof

2. START UP – OPERATIONS

2.1. OPERATING INSTRUCTIONS:

OPERATING INSTRUCTIONS FOR THE ROTISSERIE OVEN:

- ◆ The rotisserie oven should be used by a qualified person.
- ◆ In order to avoid any projections of fat and for the unit to work properly, the doors should be kept closed all the time.
- ◆ We recommend pre-heating the unit.
- ◆ Always fill the bottom tray with at least 1” of water.
- ◆ It is recommended to wear gloves and apron when operating the unit.
- ◆ Check the electrical connection of the rotisserie.
- ◆ The white light indicates when the power is ON.

MANUAL OF THE CONTROL PANEL STANDARD VERSION:

ON



PRESS on 1 – Power up of the control panel, lighting of the inside and power up of the ventilators.

OFF



Press on 1 – Start up of the motors, rotation of the spits.





Press on Start, the ambient temperature of the rotisserie is shown: - Preheating is necessary.



Press, display of the coking time.



Press to change the coking time.



Press : display of the temperature of the oven.



Press to change the temperature.



After changing the cooking time or the temperature after 4 seconds the display will return to the temperature of the oven.



Press to start up the program.

Start of the time setting and display of the preset time..



Press, Display of the preset temperature of the oven.



Press, Displays the required temperature.



After 4 seconds automatic return to the timer.

During the coking program you may change the set temperature.



Press, the set temperature will be displayed.



Press, to change the set temperature.



During a cooking program, it's not possible to change the cooking time..

At the end of the cooking cycle, an alarm will sound.

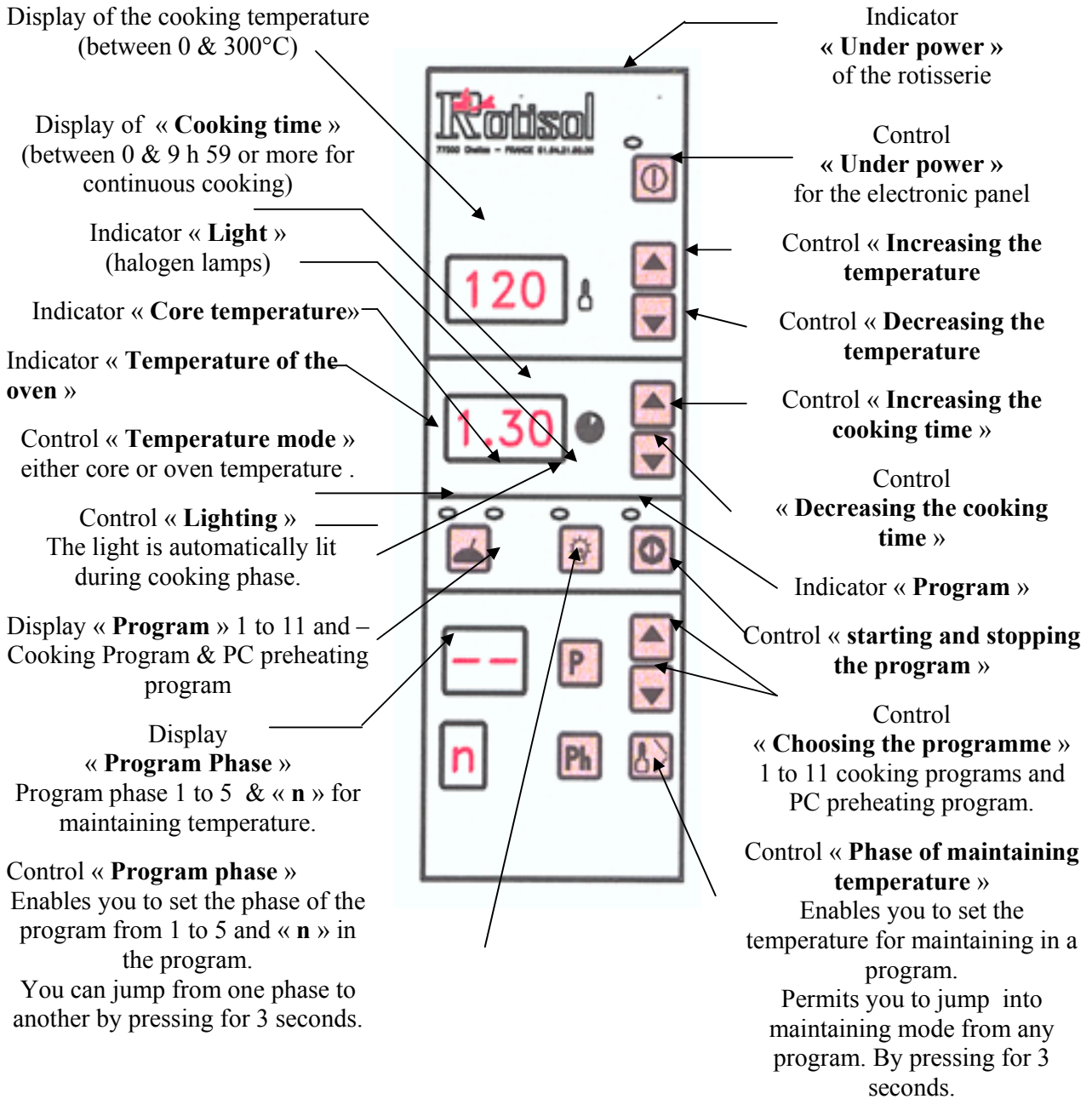


Press, one press will stop the alarm, the cooking program is stopped, the oven will automatically switch to pre-heating mode.



Press, 4 seconds will stop the oven completely.

USERS MANUAL FOR USE OF THE PROGRAMMABLE OPTION



Display of the cooking temperature (between 0 & 300°C)

Display of « **Cooking time** » (between 0 & 9 h 59 or more for continuous cooking)

Indicator « **Light** » (halogen lamps)

Indicator « **Core temperature** »

Indicator « **Temperature of the oven** »

Control « **Temperature mode** » either core or oven temperature .

Control « **Lighting** » The light is automatically lit during cooking phase.

Display « **Program** » 1 to 11 and – Cooking Program & PC preheating program

Display « **Program Phase** » Program phase 1 to 5 & « **n** » for maintaining temperature.

Control « **Program phase** » Enables you to set the phase of the program from 1 to 5 and « **n** » in the program.

You can jump from one phase to another by pressing for 3 seconds.

Indicator « **Under power** » of the rotisserie

Control « **Under power** » for the electronic panel

Control « **Increasing the temperature** »

Control « **Decreasing the temperature** »

Control « **Increasing the cooking time** »

Control « **Decreasing the cooking time** »

Indicator « **Program** »

Control « **starting and stopping the program** »

Control « **Choosing the programme** » 1 to 11 cooking programs and PC preheating program.

Control « **Phase of maintaining temperature** » Enables you to set the temperature for maintaining in a program.

Permits you to jump into maintaining mode from any program. By pressing for 3 seconds.

Control « **Program** »

Permits you to define, modify or validate a program.

A program can be composed of 1 to 5 phases and 1 phase for maintaining the temperature « **n** » if necessary.

To define or modify a program, press control « **P** », display will flash, chose the number of the phase 1 to 5, the temperature and the cooking time for each phase.

(a phase with a cooking time equal to 0 is not taken into account)

To validate a program press again « **P** », the display will stop flashing.

During the program, you can check or change the parameters of the different phases of cooking by pressing « **P** ».

FUNCTION OF THE ELECTRONIC CONTROL PANEL (Optional):

Check to see if « **Power indicator** » is on.

Press the power on button, to switch on control panel.

Press on the control or the « **Choice of program** » to chose a program from 1 to 11 or – **PC** (preheating).

Press on the control « **P** » to enter the chosen program **3**). All the display of the control panel will flash and the display of “Program phase” will be on 1.

Press the controls “**increase or decrease of the temperature**” to define the temperature of phase 1. The display of the temperature will stop flashing.

Press the controls “**increase or decrease of the cooking time**” to define the cooking time of phase 1. The display of the cooking time will stop flashing. If the cooking time is equal to zero, the phase 1 will not be taken into account.

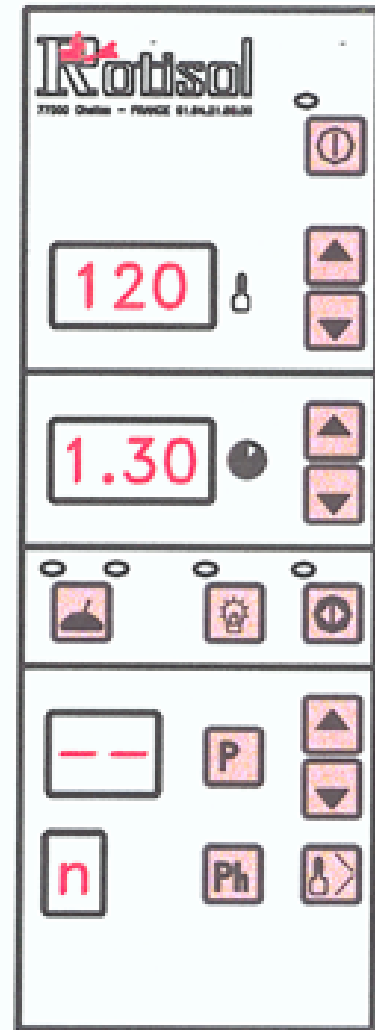
Press if necessary on the control “**Ph**” in order to program phases 2 to 5 or “**n**” (phase of maintaining the temperature). All the display of the control will flash and “**Ph**” will be on the phase chosen 2 to 5 or “**n**”

Or

Press if necessary on the control in order to set the maintaing temperature. All display and “**Ph**” will display “**n**”.

Press on the controls “**increase or decrease the temperature**” to define the temperature of the phases chosen 2 to 5 or “**n**”. The display of the temperature will stop flashing.

Press on the controls “**Increase or decrease the cooking time**” to define the cooking time of the chosen phases from 2 to 5 or “**n**”. The display of the cooking time will stop flashing.. If the cooking time is equal to zero, the phase 1 will not be taken into account.



FUNCTION OF THE ELECTRONIC CONTROL PANEL (Optional) :

Press the control « P » to validate the chosen below in 3) The display “**Program**” & “**Phase**” of the control panel will stop flashing.

Repeat if necessary 3) to 10) to choose another program from 1 to 11 or – PC (preheating), set it and validate.

Press on the or of “**Program display**” to choose a program from 1 to 11 – PC (preheating).

Press on the control to launch the program.

Press on the control in order to choose the “**core temperature**” (right indicator light) or “**Oven temperature**” (left indicator light)

Press the control to turn on the light of the oven. (The indicator light on upper right above the control) which indicates the front light is on.

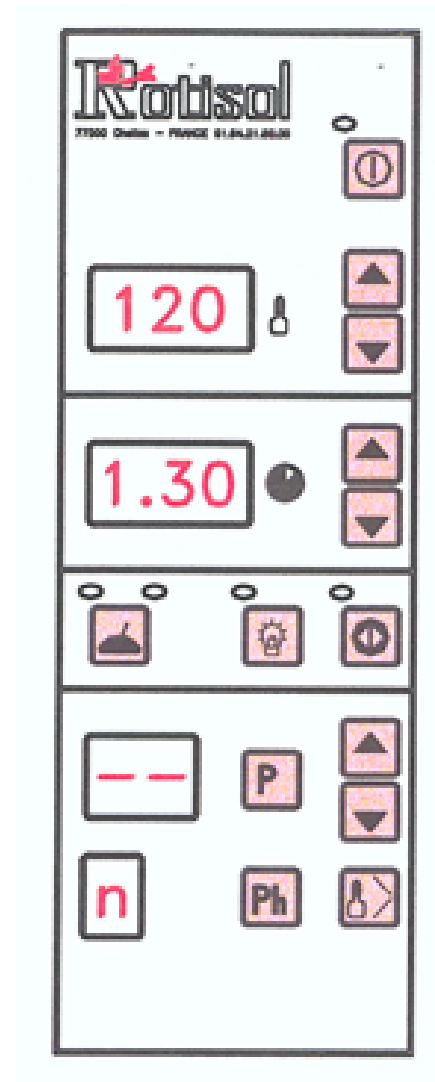
Press on the control « P » to enter into the program. You can then set the phases by going through # 1 to 5

Press if necessary on the “**Ph**” for 3 seconds to pass directly to the next program phase.

Press if necessary during a program, on the control during 3 seconds to go directly to the maintaining temperature phase.

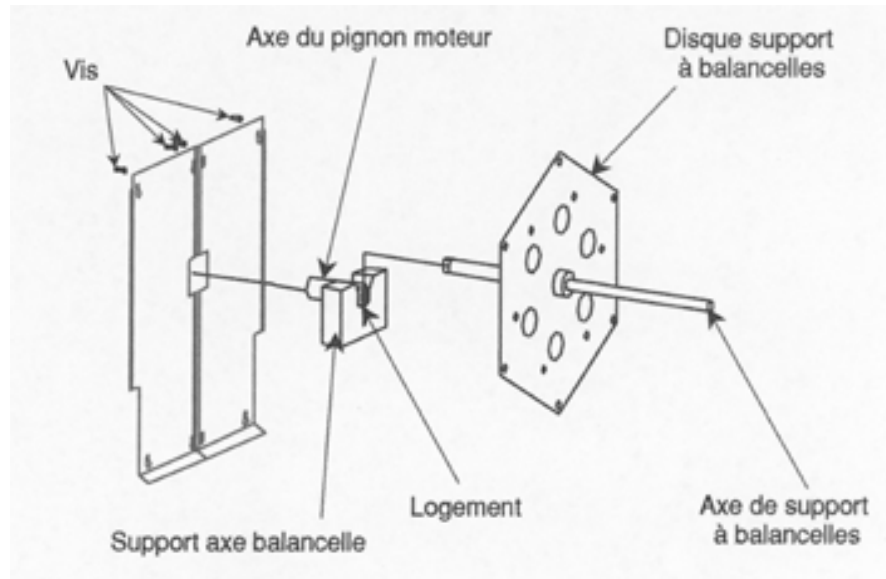
Press if necessary on the control to stop the ongoing program.

Press the control in order to power down the control panel..



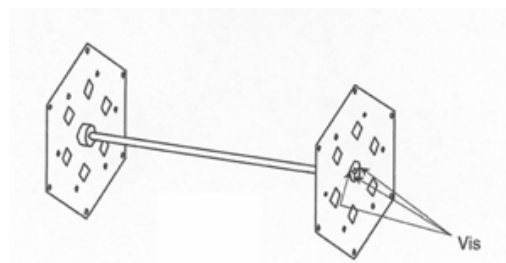
2.2. ASSEMBLING / DISMANTLING

ASSEMBLING THE BASKET SUPPORT:



- ◆ Turn off the rotisserie
- ◆ In order to remove and replace the disk, check that the extremity of the axel is vertically next too the basket support.
- ◆ You can only fit the axle from top to bottom.
- ◆ To remove the stainless steel panel, just lift them up and over the buttons.

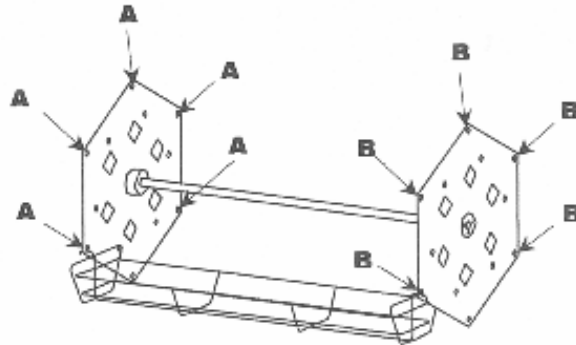
FIXING THE DISK ONTO THE AXEL :



- ◆ Place both disk on the axel with all the holes facing each other.
- ◆ Fix the 2 disks on the supports with the 3 screws

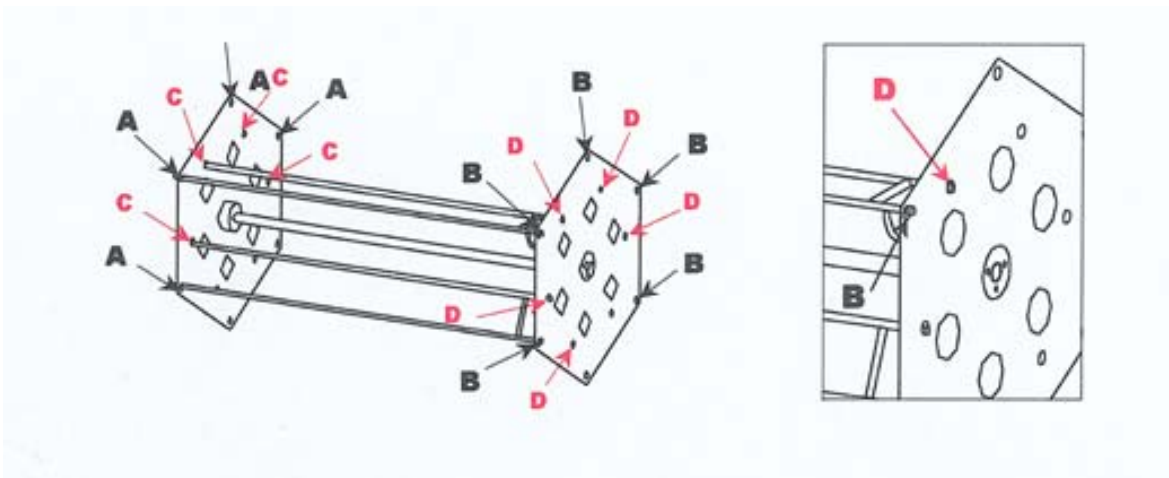
2.3. FITTING THE ACCESSORIES

BASKETS:



- ◆ Insert the longest hook into one of the holes (A) of the left disk.
- ◆ Insert the other end into the hole (B) on the right disk.
- ◆ To remove a spit, proceed in the reverse fashion.

FORK SPITS:



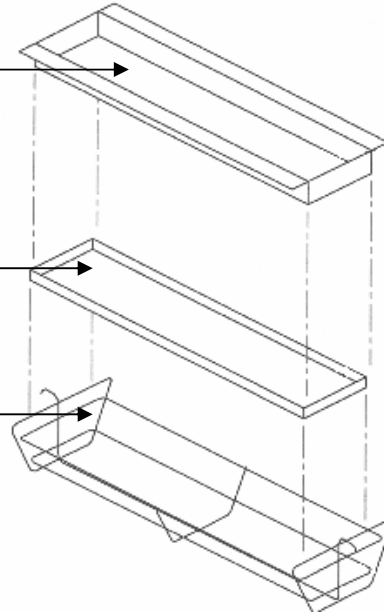
- ◆ Insert the spit prong end into holes (A) and (C) on the left disk as above.
- ◆ Insert the spit handle side into the 2 holes (B) and (D) of the right disk, as pictured above.
- ◆ To remove spit, lift up on the right side and push towards the left to remove them from the disk.

USING THE ACCESORIES:

Tray for the top of the baskets to place stuffed tomatoes, chicken brast, etc..

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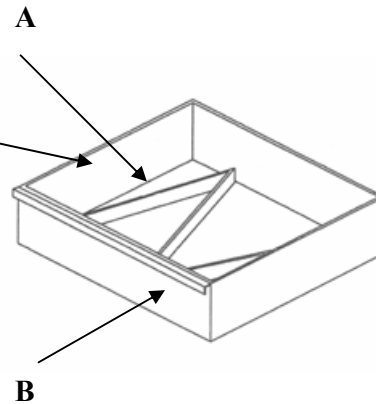
Basket spit



Drip tray

Anti wave system (A) to stop spillage of water and greases.

To empty the tray unscrew the brass tap (B) at the bottom of the tray without removing completely.



You must fill the drip tray with 2 cm of water

The juice tray is removable for cleaning. It is recommended to empty the drip tray before removing it.

2.4. RECOMMENDATIONS:

WHAT ON SHOULD DO:

- ◆ For a good operation of the unit, keep the doors closed.
- ◆ Make sure that the ventilation holes are not blocked and that nothing falls into the unit. If this does occur remove panel and clean inside..
- ◆ Use heat proof gloves to remove and place spit in the unit.
- ◆ The glass doors “K.Glass are expensive do not forget to insure them.(They are not guaranteed).

WHAT ONE SHOULD NOT DO :

- ◆ Never let the drip tray overflow, empty it regularly. The fat could catch on fire.
- ◆ Do not touch the « HALOGENE » with your finger.
- ◆ Do not use the rotisserie next to inflammable liquids.

COOKING RECOMENDATIONS:

- ◆ The cooking time will vary depending on the size of your chickens. Core Temperature 83/90°.
- ◆ At the end of your cooking cycle you may leave the spits rotating, just turn off the heating.

3. CLEANING UP-KEEP

DAILY:

- ◆ It is very important that the glass* and the removable interior stainless steel panels are cleaned after each use. To clean you spits etc.. we recommend our « Megaclean Broches » cleaning solution.

***Never clean K.Glass with an abrasive, always use a sponge.**

With the product Megaclean Broche be sure to wear gloves, so as not to burn oneself.

EVERY 4 MONTHS :

- ◆ With a paint brush apply “Megaclean Broche” on the axel of the rotisserie, let it turn for 15 to 20 minutes and rinse it with water.

For a better service we suggest that you call a qualified technician.

4. CHECKING THE GOODS

RECEPTION OF THE GOODS:

- ◆ Your unit has been wrapped with care, if you notice an abnormality, please make a claim with your transport company, as per instruction on the packing .

GARANTIE CERTIFICATE:

- ◆ The guarantee is furnished with the goods. (please return it to us).

QUALITY NOTICE:

- ◆ The quality notice is also sent with the unit. (please return it to us).