



GAS ROTISSERIE

GRANDES FLAMMES MILLENIUM RANGE

GrandFlame GF

Ref.: 1675.8x

1375.12x	1375.8x	1375.6x
1375.5x	1375.4x	1375.2x
975.8x	975.6x	975.5x
975.4x	975.2x	

USERS MANUAL


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Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Leatherhead, United Kingdom

Control Number: 3145083

Authorized by: 

 for L. Matthew Snyder, Certification Manager



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Standard(s):	Gas Food Service Equipment [ANSI Z83.11:2016 Ed.4] Gas Food Service Equipment [CSA 1.8:2016 Ed.4]
Product:	Gas-fired Barbecue Machine
Brand Name:	ROTISOL
Models:	975, 1375, 1675, may be followed by 2; may be followed by 4; may be followed by 5; may be followed by 6; may be followed by 8; may be followed by 12.

1. PRESENTATION OF THE UNIT

1.1. GENERAL

Rotisserie range " Grandes Flammes MILLENIUM " gas powered with electrical power of 208-230V + earth.

Reference	Lenght (inch)	depth (inch)	Height (inch)	weight (lb)	Gas power (btu/h)	Electrical power (kw)
1675.8x	68	24 5/8	64 7/8	772	175000	0,54
1375.12x	56 7/8	27 5/8	63 3/8	706	123000	0,66
1375.8x	56 1/8	24 5/8	64 7/8	662	123000	0,54
1375.6x	56 1/8	27 5/8	64 7/8	662	123000	0,48
1375.5x	56 1/8	24 5/8	45 3/4	419	82000	0,45
1375.4x	56 1/8	24 5/8	45 3/4	419	82000	0,42
1375.2x	56 1/8	24 5/8	31 1/2	221	41000	0,39
975.8x	40 3/8	24 5/8	64 7/8	430	82000	0,39
975.6x	40 3/8	27 5/8	64 7/8	430	82000	0,33
975.5x	40 3/8	24 5/8	45 3/4	309	55000	0,3
975.4x	40 3/8	24 5/8	45 3/4	309	55000	0,27
975.2x	40 3/8	24 5/8	31 1/2	155	27500	0,24

The device is for professional use and should be used by qualified personnel.

Before starting any operation, please see these instructions. Carefully keep available near the rotisserie.

Upgrading facilities at the expense of the user.

Any cooking appliance generates heat and grease particles.

It is advised to plan their accommodation in premises protected anti-fire and mechanically ventilated, accordance with security regulations and health standards relating to tradesmouths

(please contact specialized companies and approved for benefits at work

perform according to safety standards: ventilation (extraction), plumbing (water, gas, fire protection, etc ...), electricity, building (non-slip tiles, firewall, etc ...).

We advise you to hire a qualified dealer for connecting and commissioning road from the roasting pan on condition that the electric and gas bookings are carried out by companies licensed, authorized by you, and waiting near the location of the device cooking.

For maintenance and repairs, you must contact the factory, the factory representative or local service company.

Interventions on the electrical parts must be performed by qualified personnel accordance with the standards.

The company is not liable for damages if:

- incorrect use of the device
- non-compliance with standards
- incorrect installation
- non compliance with guidance on maintenance
- unauthorized modification
- installation of non-original spare parts
- installation and use of the rotisserie different than those provided by the manufacturer

The plate is located on the back right in the middle of the upright.

1.2. TRADEMARK, MODEL, REFERENCE

Rotisseries **ROTISOL**, model « **GRANDES FLAMMES MILLENIUM** », (**GranfFlame GF**), references: **1675.8x, 1375.6x, 1375.8x, 1375.5x, 1375.2x, 975.8x, 975.5x and 975.2x.**

1.3. ROTISSERIE GRAND FLAME 1375.8



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1.4. CONCEPTION

- Black enamel + stainless steel for standard version.
- Black enamel + brass or chrome trim for luxe version.
- 12, 8, 6, 5, 4 or 3 spits can be used in 7 different positions.
- 1 individual motor per spit.
- Double wall of protection against grease removed for cleaning .
- Stainless steel burners protected by a removable stainless steel protector.
- Heat deflector in cast iron(with spikes) and refractive bricks.
- Gas security by pilot light and thermocouple.
- Gas tap with 3 position.
- Gas valves and electrical switches chrome or solid brass.
- KGlass doors(against radiating heat)with blocking at opening and closing.
- Interior lighting by halogen lamps.
- Drip tray with drainage tap.
- Exterior panels with ventilation holes.
- Heat deflector with holes for evacuation of the burned gases and greases.
- Engines and terminal are located inside the right amount
- Switches and white light are located on the front of the unit on the right side.
- The one or many halogen lamps are located in the strip.

1.5. BASES CABINET- OPTIONS

- Base cabinet with inner shelf and pull out work table.
- Heated base cabinet with pull out drawer and removable work table
- Heated base cabinet with pull out drawer and hydrometric control.
- Base with 4 wheels of which 2 with brakes.

1.6. ACCESSORIES – OPTIONS

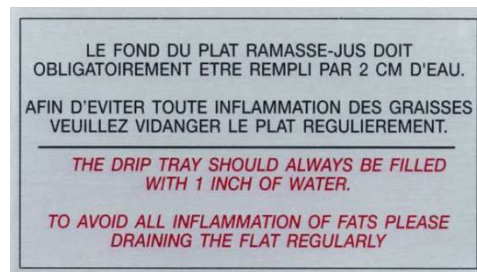
- Flexible connecting Tubogas 36/123 – 3/4 ”
Quick connection NNFD 36/124.
- Protective roof.
- Fat binder for outdoor use.
- Special color of the facade or the body.
- Divers spits (prongless spit, poultry spits, etc...).
- Spit remover, lighter.
- Elevated grill for stocking of meats in the drip tray.
- Stainless steel tray with elevated sides for removing meat from the spits, cooking grill for spare ribs.
- Vertical spit system for vertical cooking, accessories for the spit system.
- Adaptation with an alternative / continuous motor.
- visual timer with alarm.

2. STARTING UP / OPERATION

2.1. RECOMMANDATIONS FOR THE USE

- The unit must be installed under a ventilation hood
- Do not install this unit under unprotected combustible surfaces.
- The unit should not be installed close to the steam, grease (fryer, ...), projections water, high temperatures or other adverse condition.
- The rotisserie should be used by qualified personnel.
- **CAUTION:** The pressure regulator (Maxitrol) supplied with this unit must be set depending on the gas used. The gas supply must be turned off at the supply cylinder LP gas (propane) when the unit is not used.
- Put water in the grease tray about 1 inch. ***There must always have water in the tray.***
- In the case of using a drip tray intermediate, it is also imperative to water in it, about 5/8 inches. ***Similarly, there must always have water in the tray.***
- To avoid the fat and projections for the proper operation of the device, the doors must be closed.
- On your burners 15 minutes before cooking so that the pins very redden.
- It is recommended to bring gloves, an apron and a cap when using the rotisserie.
- The maximum load of a spit must not exceed is:
 - 14 Lbs** in a rotisserie 975.8x, 975.6x, 975.5x, 975.4x et 975.2x
 - 27 Lbs** in a rotisserie 1375.12x, 1375.8x , 1375.6x et , 1375.5x , 1375.4x 1375.2x
 - 36 Lbs** in a rotisserie 1675.8x
- Skewer your chicken and set the spits inside the rotisserie:
first present the hex end of the spindle drive in the support side string, and then ask the cylindrical end of the spit opposite to the substrate.

PLATE BOTTOM OF THE DISH

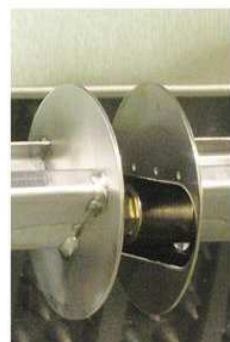




- First presents the end of the spindle in the bearing located on the left of the double wall unit



- Introduce the hex end motor located in the nozzle right side of the rotisserie



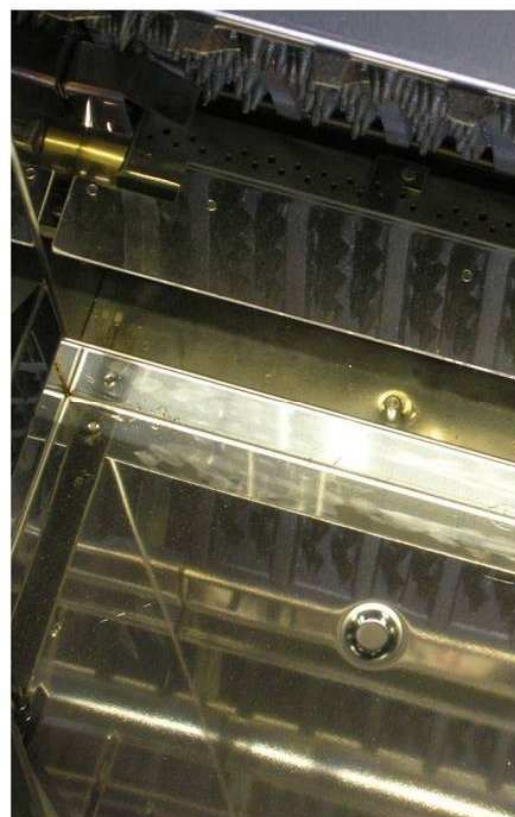
- Put the cylindrical end of the spindle into abutment with the shoulder on the left side bearing

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SETTING UP AND EMPTYING OF FAT TRAY



- open the glass doors



- Put the tray down the rotisserie in ensuring that the bracket behind it comes a good position on the two studs to immobilize.
- To drain the grease, lift the back slightly to clear the bracket studs.

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- Move a little tray to clear the drain to the outside.

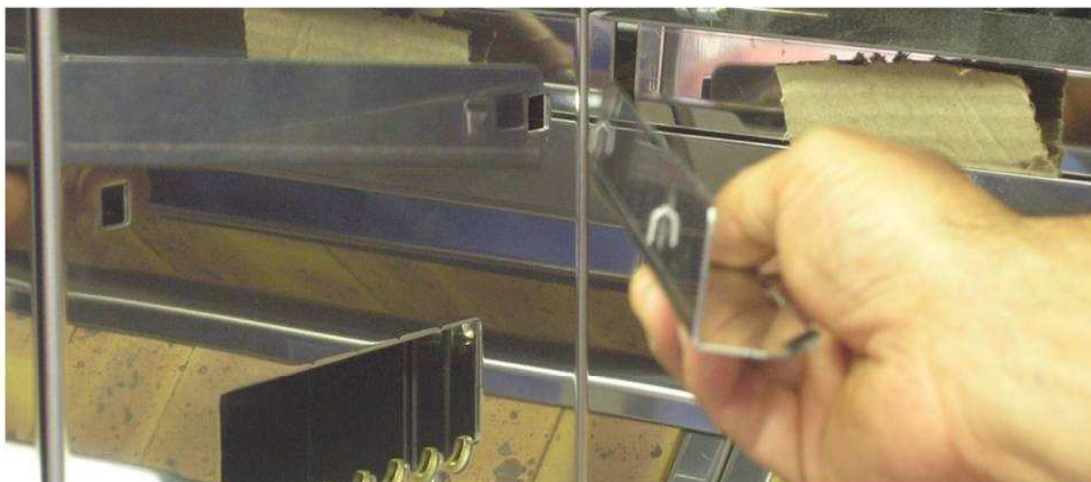


- Put a tray on top and remove the drain plug.
- Clean the tray and place it in the rotisserie.

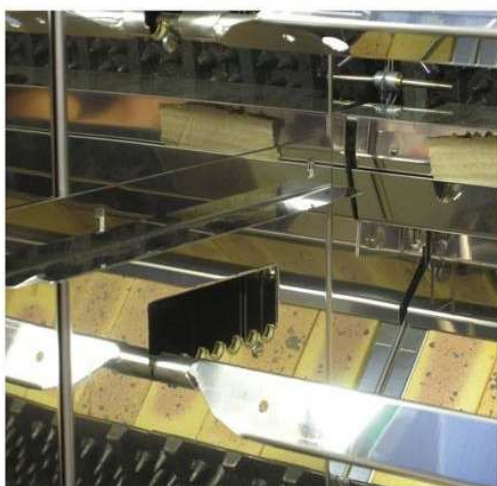
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Rotisol IMPLEMENTATION THROUGH TRAY

- Open the glass doors



- Place the notches of the two side brackets support tray into the holes provided for this purpose.



- Place the tray on the two brackets by pushing the bottom of the rotisserie ...



- ... so that it is blocked by the stops brackets.





INSTALLATION OF A BAFFLE VENTS SLIDE ON TOP OF THE ROTISSERIE



- Take the deflector so that the two stiffeners are directed upward and open vents to the rear.

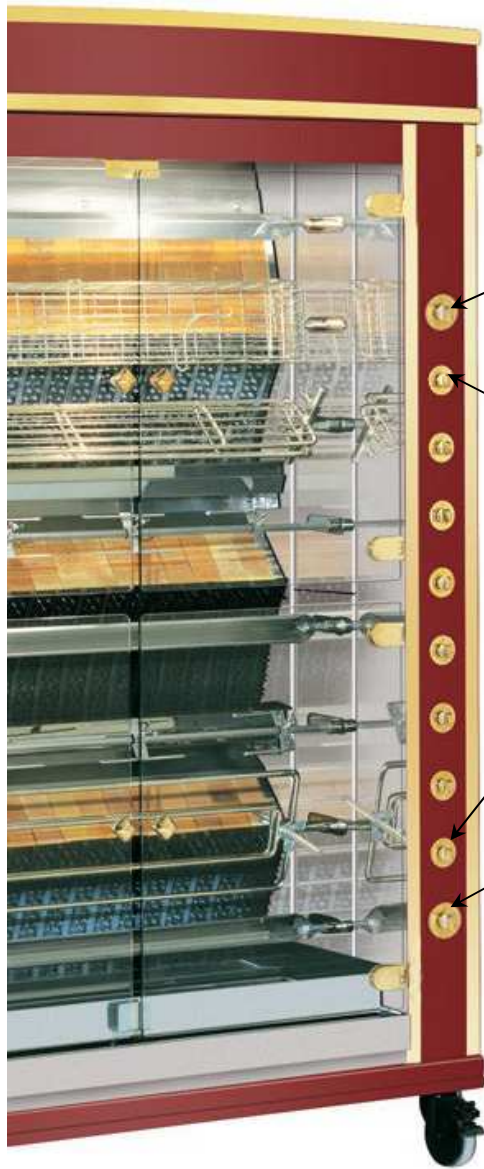


- Slide the deflector into two "U" from the top of the rotisserie ...



- ... and push until it stops.

2.1.1. CONTROL PANEL



Light switch
 = OFF
 = ON

Motor switches
 = OFF
 = ON

General switch motors ON/OFF
 = OFF
 = ON

INSTRUCTION PLATE

PLAQUE D'INSTRUCTION

- Avant d'allumer les veilleuses placées au-dessus de chaque brûleur.
 - Appuyez sur le bouton correspondant et tournez à gauche dans la première position.
 - Continuez à appuyer et allumer la veilleuse avec une flamme. Maintenez la pression jusqu'à ce que la flamme de la veilleuse reste (2 à 120 secondes). Ensuite, relâchez la pression.
 - Pour allumer le brûleur, tournez le bouton vers la gauche pour que la veilleuse enflamme automatiquement le brûleur.
 - Pour éteindre le brûleur, tournez le bouton vers la droite jusqu'à ce que vous atteigniez la première position.
 - Pour éteindre la veilleuse, appuyez et tournez le bouton vers la droite jusqu'à la position initiale "OFF"
- Un arrêt complet de 5 minutes sera nécessaire avant de rallumer l'appareil*

INSTRUCTION PLATE

- Before lighting the burners, it is necessary to light the pilot burners placed above each burner.
 - Press the corresponding button and turn to the left to the first position.
 - Keep pressing and ignite the pilot burner with a flame. Maintain pressing until the pilot flame stays (2 to 120 seconds). Then release the pressure.
 - To light the burner, turn the button to the left so that the pilot burner ignites automatically the main burner.
 - To shut off the burner, turn the button to the right until you reach the first position.
 - To shut off the pilot burner, press and turn the button to the right to the initial position "OFF"
- A5 - minute complete shutoff will be kept before the appliance is relighted*

2.1.2. INSTRUCTIONS FOR USE

1. Check that the rotisserie is connected to the electrical supply.
2. Check gas connection and gas is turned on.
3. Check that power is on, test the light switch (ON/OFF)
4. Turn the general switch motors ON/OFF to position "o" (see preceding page).
5. Turn the lighting on by turning the switch to "o" (see preceding page).
6. Light the burners type "radiants" (see 2.1.3. below).
7. To start the spits turning put corresponding switch to "o" (see preceding page)
8. To stop the turning of the spit turn the corresponding switch to "□".
9. Turn of the lighting by turning the switch to "□".
10. To stop the rotation of all spits turn the switch to "□".
11. Turn of the gas supply.

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LIGHTING THE BURNERS



- Purge any air from the pipes by pressing down on the gas knob at the pilot position.
- Press and turn the gas to pilot light position:
Light the pilot with lighter.



- Hold down for 10 seconds.



- To light the burner turn to the position heat maximum.



- Press and turn to low flamme minimum.

- To turn off the burner, press and turn to position pilot light.

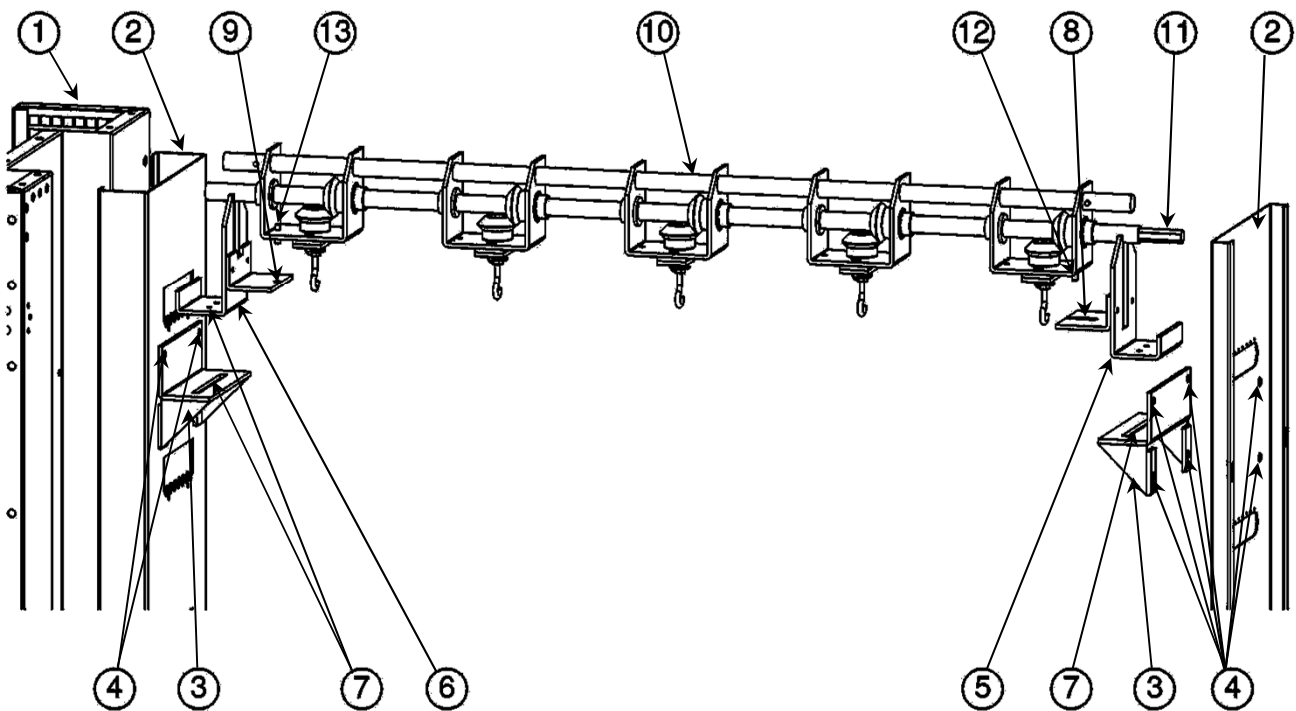
- To turn off the pillot light, press and turn to position pilot .

It will take until the machine has been off for at least 5 minutes before attempting to relight.

2.2. INSTALLING AND REMOVING THE VERTICAL SPIT SYSTEME

Motors

side



- Remove all the spits.
- Remove the two inner heat deflectors 2 that protect the inner working from heat and grease inside 1.
- Fix the 2 brackets 3 onto the deflectors 2 with 4 screws, washers and nuts 4.
- Put back the two deflectors 2.
- Position and fix the two axels 5 and 6 on the brackets 3 with the two wing nuts 7, the guide 5 with
- the hook 8 on the right side (motor side) and the guide 6 with the piece 9 hole including $\varnothing 3/8$ " left side (gas controls side).
- Position the vertical spit system 10 with the two guides 5 and 6 and connect the hexagonal side 11 in the motor axel (motor side) and nipple 12 in the notch 8 of the guide 5.
- Place the nut 13 in the hole 9 of the guide 6.
- Regulated the position of the vertical systeme by sliding 5 and 6 along with the brackets 3 after having undone the wing nuts 7. Tighten the wing nuts.
- To remove the vertical spit system do the above in reverse order.

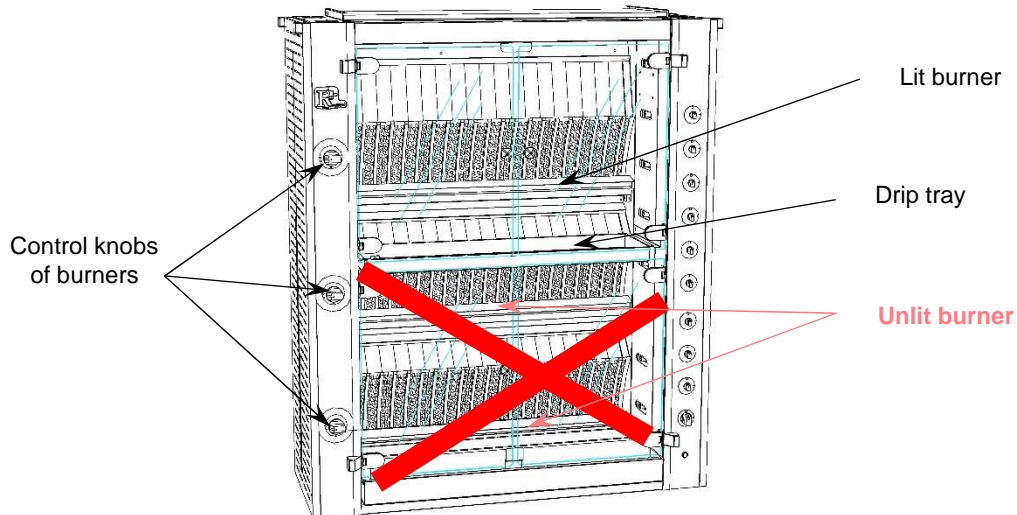
2.3. RECOMMANDATIONS

2.3.1. What one should do

- **ALLWAYS PUT WATER IN THE DRIP TRAY , about 5/8 " .**
- Use oven gloves to put the spit in the unit and to remove them.
- Clean the burners regulary.
- Your ventilation should be cleared of any obstruction.
- Clean the glass, the heat deflector every day with a non abbrasive detergent.
- The glass doors are expensive, do not forget to guarantee them (they are not insured)
- Unplug the rotisserie before any intervention

2.3.2. What one should not do

- Never use the drip tray with the burner below alight as this will cause the drip tray to overheat and the grease to catch fire. Always place it below lit burner.



- Never let the drip tray overflow, empty it regularly. the grease could catch fire.
- Never touch the HALOGEN lamps with your bare hands.
- Do not handle the adjustment screws of the reduced flow and slowed (see corresponding paragraphs in the manual installer), these adjustments have been made and sealed once and for all factory.
- Never leave combustible material within 27 5/8 inches from the front panel.
- Do not cover the hearth plate (on the top of the rotisserie).

2.4. COOKING TIPS

- Cooking time will vary depending on the size of your poultry, between 45 to 60 minutes.
- After cooking you can keep the products turning on the spit by turning off the burners.
- You can adjust the distance of your pin compared to the burners through dropouts, this same is closed.

3. CLEANING - MAINTENANCE

Disconnect power to the unit before cleaning or maintenance, if any.

Caution: Do not use a jet or a bucket of water to clean the rotisserie

3.1. DAILY

It is very important that your rotisserie is cleaned after each use. Soak spindles, spindle peaks and tray drip for easier cleaning. External glazed panels should be cleaned with a non-abrasive detergent (see MEGACLEAN TOUT) and glazes (see MEGACLEAN VITRES).

3.2. EVERY MONTH

Clean burners

3.3. EVERY 4 MONTHS

Using a brush apply the MEGACLEAN BROCHES on the spindle drive side motor (side chain) in your rotisserie. The run for 15 to 20 minutes and rinse with clear water.

3.4. EVERY 6 MONTHS

Verify and monitor the cleanliness of all INJECTOR / VENTURI.
Lubricate the drive motors

FOR A BETTER SERVICE, YOU ARE ADVISED AN INTERVIEW TIME TO BE PERFORMED BY A QUALIFIED INSTALLER.

3.5. PIECES NEED TO BE REPLACED POSSIBLE

Glazes, halogen lamps, switches, pilot lights, thermocouples and motors can be replaced during the lifetime of the device.

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DISASSEMBLY REASSEMBLY OF DOUBLE-INNER WALLS

- Open the 4 glass doors
- Remove, if necessary, the intermediate tray jus and supports retractable correspondent.



- On the one hand raise the double-wall superior way to match the large diameter of the buttonholes with the screw heads located in the recess of the interior panels and then remove it.





- Proceed in the same way for the double-bottom wall and those located on the other side.
The two double-fold lower walls are less than 45° at the bottom.
- To reassemble, align the large diameter of the buttonhole with the heads of screws on the inner panel in the recess, then drop off the double-wall so that the screw heads are blocked by the small size of buttonholes.
- Replace if necessary retractable brackets and the tray jus intermédiaire.
- Close the 4 glass doors.
- Replace the power supply.





Removal and installation of cover burners

- Open the glass doors.
- Use gloves if parts are not completely cooled.



- Lift the cover burners within the rotisserie, being careful not to scratch the inner side amounts.

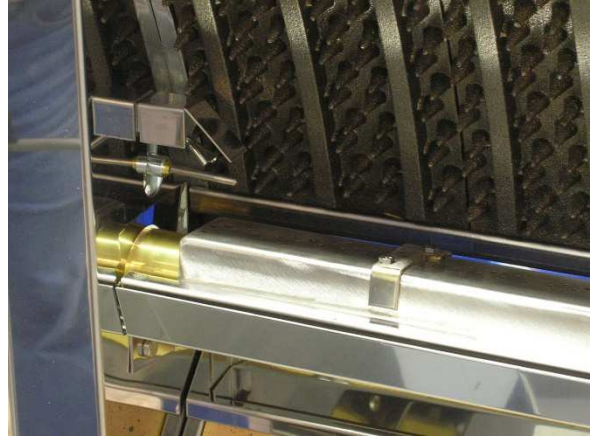


- Remove the burner cover.

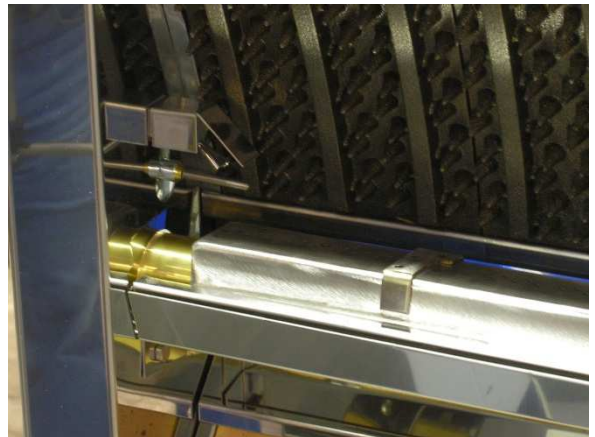
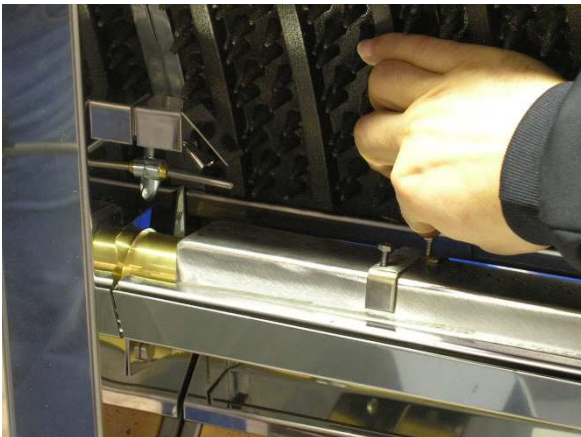


- Do the same as for other cover-burner.
- To replace the burner cover, position the lower part "T" of it between the burner and its support.

- Close the stop valve of the gas supply and vacuum gas inside the rotisserie to drain the burners.
- Remove the cover burner.



- Loosen the two M4 screws with a wrench, pipe or eye of 7 and remove.

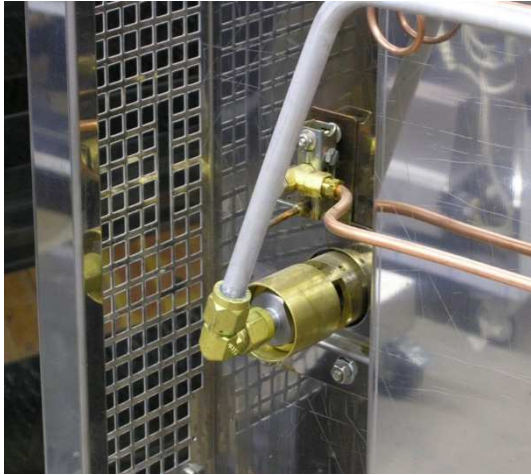


- Remove all spark gas and clean the grill it with a cloth soaked in rubbing alcohol.

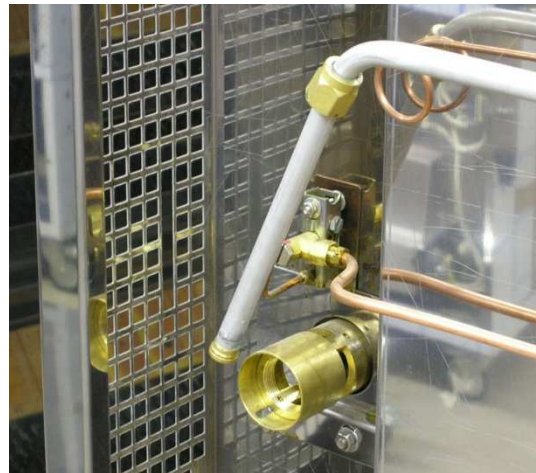
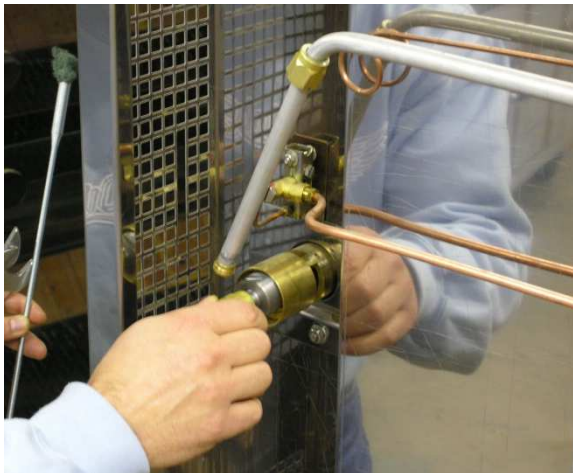


- Refit all spark gas and tighten the two screws M4.
- Replace the burner cover and check the burner.

- Remove the outer panel left.
- Unscrew the nut of the whole 90 ° elbow / nozzle holder/nozzle.



- Dismantle all 90 ° elbow / nozzle holder, nozzle.

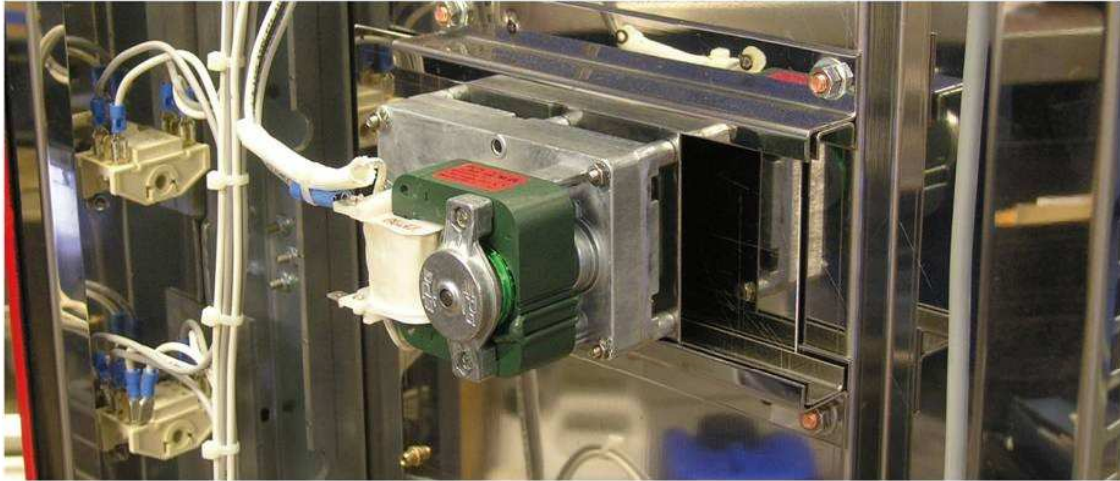


- Put the end of a long rod with a wet cloth rubbing alcohol.
- Push it into the burner to clean the inside.

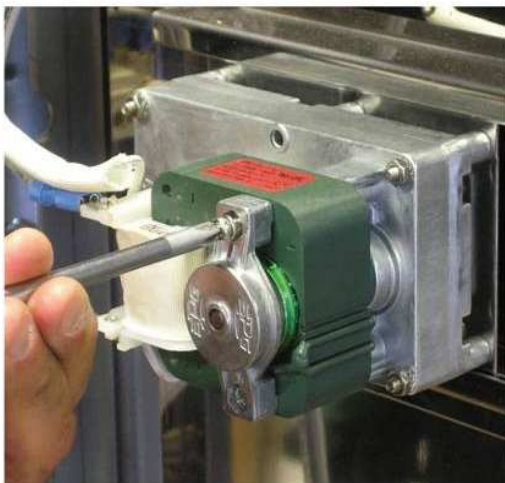


- Refit the elbow at 90 ° / nozzle holder, nozzle respecting the settings outlined in the manual installers.
- Tighten the nut of the whole 90 ° elbow / nozzle holder, nozzle and check for leaks.
- Replace the outer panel left.

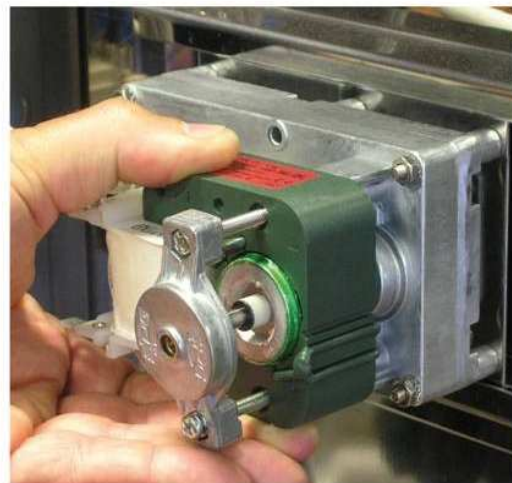
- Disconnect power from the rotisserie.



- Remove the outer panel right.



- Remove the 2 screws of the coil using a Phillips screwdriver.



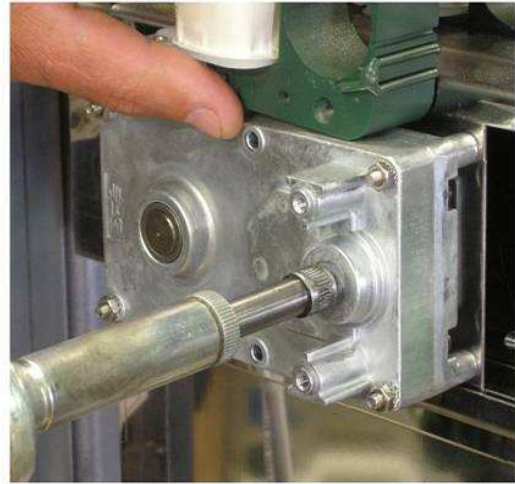
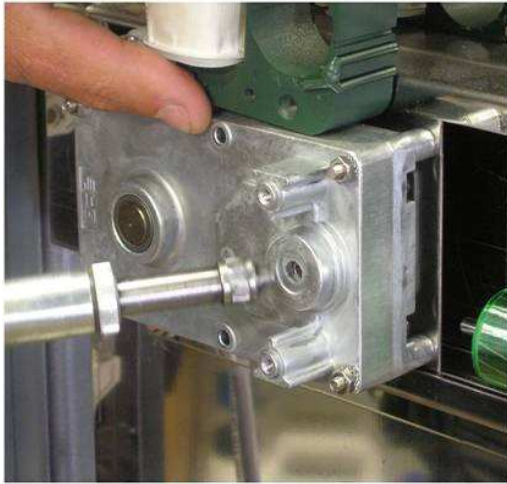
- Remove the landing.



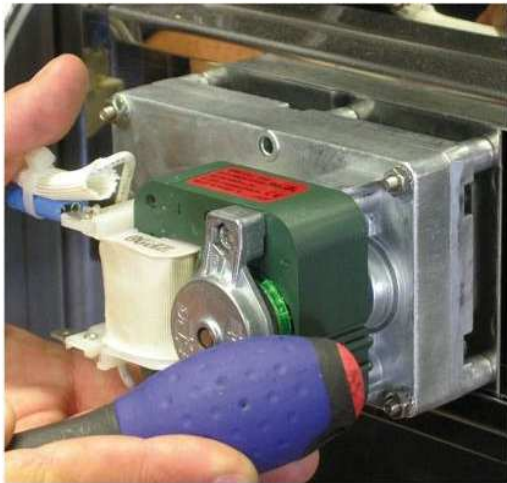
- Remove the coil.



- Remove the rotor.



- Place the tip of the syringe grease on the hole of the rotor axis.
- Push in two or three times on the syringe grease.
- Operations to reverse back to the engine.



- Tap lightly with the handle of a screwdriver on the spool to center the rotor axis relative to the ball bearing of the bearing.
- Proceed in the same way for other engines.
- Replace the outer panel right.
- Reconnect the power supply to the rotisserie.

- Put the two hinges that match the glass to replace in position "open glass".



- Unscrew the two countersunk screws from the front of each hinge with one allen wrench or BTR 4mm hex.
- Remove the front hinges, as well as the remnants of glass with protective gloves, and two joints, front and rear used.
- Put a new gasket on the back of each hinge.
- Mount the new glass, being careful that the sticker on it is positioned towards the inside of the rotisserie.



- Put another new gasket at each hinge.
- Replace the front hinges and tighten screws with countersunk heads.
- Peel off the label of the glass.
- Retrieve the handle with screw joints and then back on the new glass.



LAMP REPLACEMENT HALOGEN

- Turn off the power
- Loosen the screws holding the hatch on top of the rôtisserie
- Remove the old halogen lamp and put the new without touching with fingers
- Replace the hatch and the screw
- Reconnect the rotisserie



- Remove the outer panel left



- Unscrew the hollow screw connecting the thermocouple to gas valve using a wrench 8.



- Remove the cell contact of the thermocouple to the gas valve.



- Unscrew the hollow screw connecting the gas supply tube to the pilot with a wrench 10.



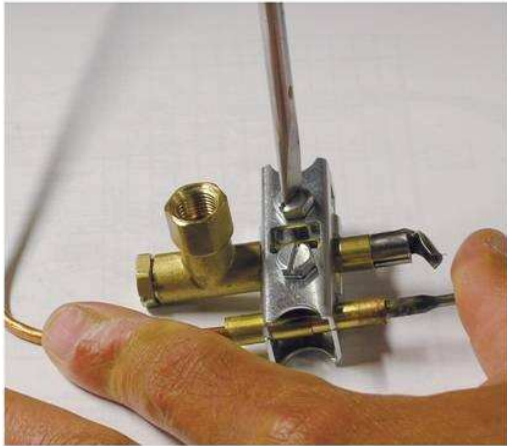
- Remove the feeding tube gas pilot.



- Unscrew and remove the retaining nut for all pilot / thermocouple with a wrench handle 7.



- Remove all pilot / thermocouple.



- Removed with a screwdriver and two screws in the retaining flange of the pilot and the thermocouple.



- Remove the pilot or thermocouple.



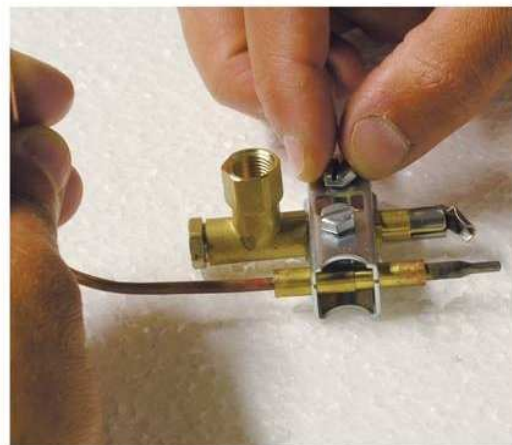
- Coincider to the two holes in the flame of the new pilot.



- Collect and provide both sides of the new pilot (flame and supply pipe) in the middle of the party retaining flange on which come to tighten the two screws.

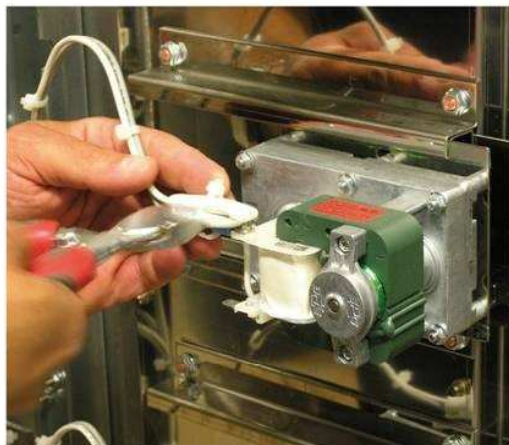


- Insert the new thermocouple below in relation to the pilot.
- Put the 2nd part of the flange at the top and secure the assembly with two screws using the screwdriver.



- Then do the inverse operations to move up all pilot / thermocouple being careful not to fully tighten the screws connecting the thermocouple to the gas valve so as not to damage the cell's contact thermocouple on it.

- Disconnect power from the rotisserie.
- Remove the outer panel right.



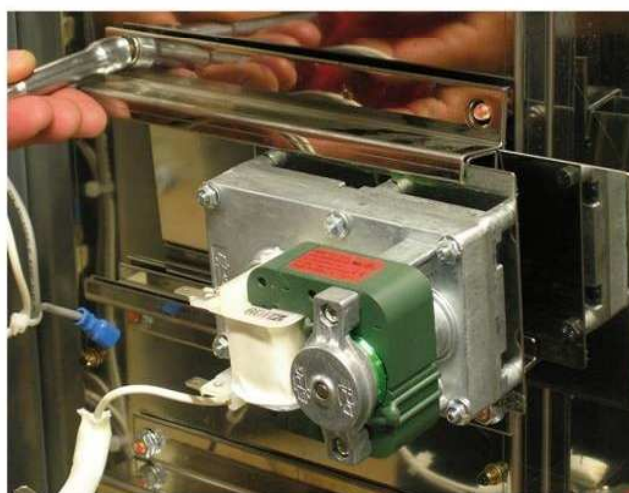
- Remove the plastic tie holding the cables.



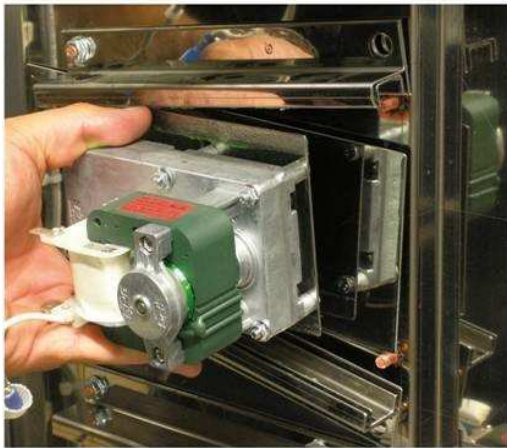
- Disconnect the engine pods.



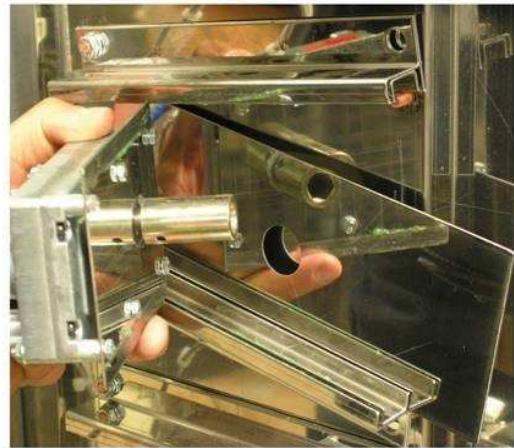
- With the help of a wrench handle 10, unscrew and remove the two nuts on the back of high and low slides supporting the motor.



- With the same key, loosen the 2 nuts at the front of the slides.



- Spread the double slides.



- Remove the engine and shield against greases.



- For installation a new motor, perform the inverse being careful to reposition the motor protection plate in the two doubles slides .

4. CHECKING OF THE GOODS

The product travels at the risk of the buyer. He should check the good condition.

On receiving the goods, one should proceed as follows:

Check in the presence of the driver deliveryman, and quantity of the goods. If there are any abnormalities call your insurance company to make a claim or make a claim directly with the transport company.

5. GARANTIE

Rotisol guarantee for a period of 12 months from the invoice date to the specification by Rotisol manufacturing.

In case of manufacturing defect, the procedure for exchange or repair of products recognized as defective.

The exchange of parts under warranty requires the buyer to provide a copy of the original invoice of the goods. The cost and risks of transportation, the cost of dismantling, reassembling, spare parts and repair costs on site (staff, accommodation and equipment) are the responsibility of the buyer.

The warranty does not cover defects that come from the non-compliance of the installation, the product (improper installation, connection error, overvoltage, lightning, ect...), and incorrectly used modification or intervention by the purchaser or a third party.

Are excluded from the benefit of the guarantee the following items: mirrors, glass, quartz halogen lamps, granite, light bulbs, gaskets. We advise our clients to take out insurance « broken windows ».

To obtain warranty, all defective parts must be returned to 8 days. The parts under warranty are sent out at costs to the customer and are reimbursed upon receipt of defective parts, after inspection in our workshops.

Products replaced under warranty are guaranteed themselves for the remaining term to run under the original warranty.

Past 12 month warranty, all new parts replaced or shipped, pay the postage

or labor force and displacement and will be guaranteed three months from the date of invoice.

In case of dispute the customer will be required to provide the original invoice, the absence of this document will void the warranty.

Any technical assistance from Rotisol will be bill to the customer.