



## **INSTRUCTION MANUAL**

# **ROTISSERIE OVEN**

## **WITH BASKETS**

## **&**

## **FORK SPITS**



Membre de la Chaîne des Rôtisseurs

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# **1. PRESENTATION OF THE UNIT**

## **GENERAL :**

Oven/roisserie with baskets electrically operated under specifications of 230 V  $\triangle$  400 3N ~.

<b>Unit</b>	<b>Reference</b>	<b>Lenght</b>	<b>Depth</b>	<b>Height</b>	<b>Weight</b>
Rôtisserie	FBP16.720	1086	870	1960 with casters	375
Rôtisserie	FBP16.520	886	870	1960 with casters	325
Rôtisserie	FBP8.720	1086	870	895	169
Rôtisserie	FBP8.520	886	870	895	148
Rôtisserie	FBP5.520	886	800	755	125
Rôtisserie	FBP5.320	686	800	755	105

The unit is for professional use and must be used by a professional person.

Before starting any operation, please see these instructions. The carefully kept available near the roisserie

The unit should be installed in accordance with rules and regulations in force, in a well ventilated area.

**We recommend that you call upon a qualified technician for the installation of the unit.**

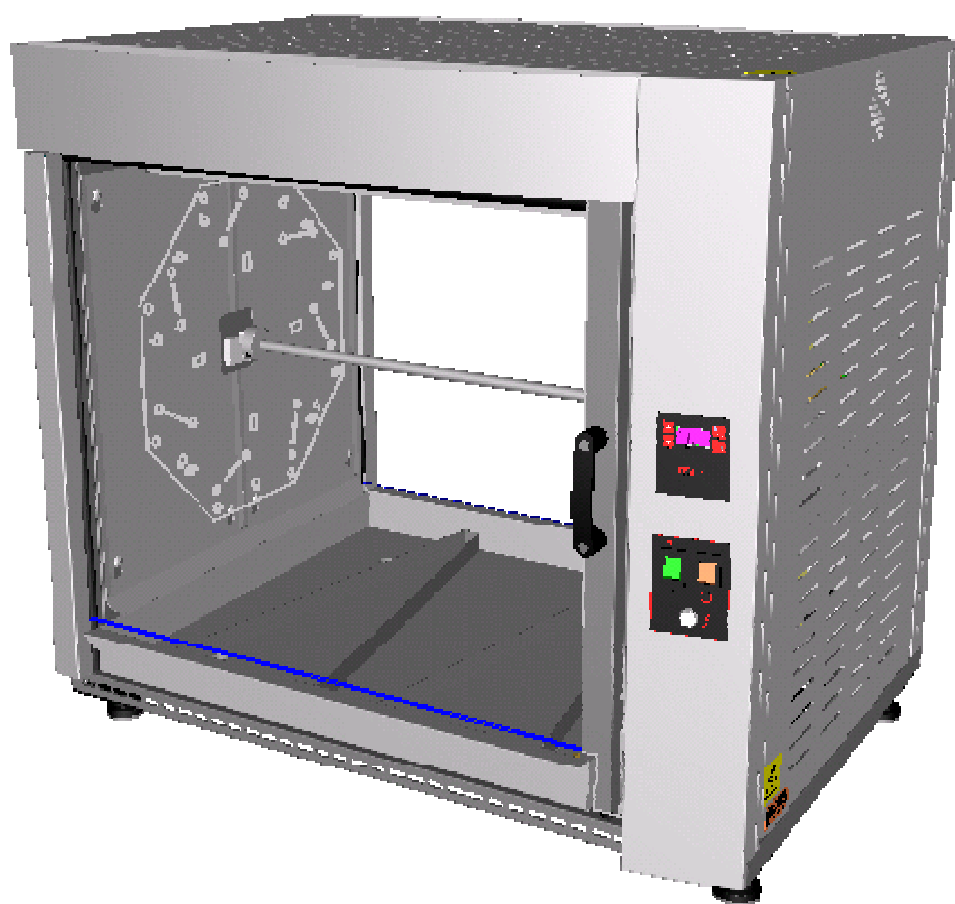
Interventions on electrical parts must be performed by qualified personnel in the compliance with regulations in force

The company is not liable for damages in case of:

- incorrect use of the device
- non-compliance with regulations in force
- proper installation
- non-compliance with the details regarding the maintenance
- Any unauthorized changes
- installation of spare parts unoriginal
- installing and using the roisserie different than those provided by the manufacturer

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

## DESCRIPTION OF THE UNIT :



## **CONCEPTION :**

- ◆ All stainless steel for the range ref :- FBP
- ◆ Unit entirely insulated by rock wool of a 5 cm thickness.
- ◆ 1 or 2 motors depending on the model.
- ◆ 8 reinforced heating elements (Rotisol)/Ventillated 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 a system of anti-wave.
- ◆ Exterior panels with ventilation holes.
- ◆ 4 ajustable feet
- ◆ Option : Convex double glass doors

\*\*\*\*\*

## **ACCESSOIRES – OPTIONS :**

- ◆ Basket for chicken, turkey.....
- ◆ Fork spits
- ◆ Ham spit (large pieces)
- ◆ Spatchcock spit (only for FBP8.520 & FBP8.720)
- ◆ Top and bottom cover for baskets
- ◆ Protective roof

## **2. START UP – OPERATIONS**

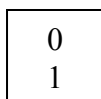
### **2.1. OPERATING INSTRUCTIONS :**

#### **OPERATING INSTRUCTIONS FOR THE OVEN ROTISSERIE :**

- ◆ The oven/roisserie should be used by a qualified person.
- ◆ In order to avoid projections of fat and for the unit to work properly, the doors should be kept closed.
- ◆ We recommend pre-heating the unit.
- ◆ Always fill the bottom tray with at least 2 cm of water.
- ◆ It is recommended to wear gloves and apron when operating the unit..
- ◆ Check the electrical connection of the rotisserie.
- ◆ Check that the unit is power on, white indicator light.

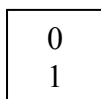
#### **MANUAL OF THE CONTROL PANEL STANDARD VERSION :**

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 cooking time.



**Press** to change the cooking time.



**Press** : display of the temperature of the oven.



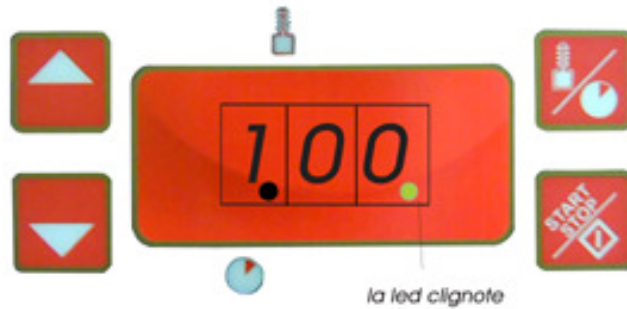
**Press** to change the temperature.

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.**

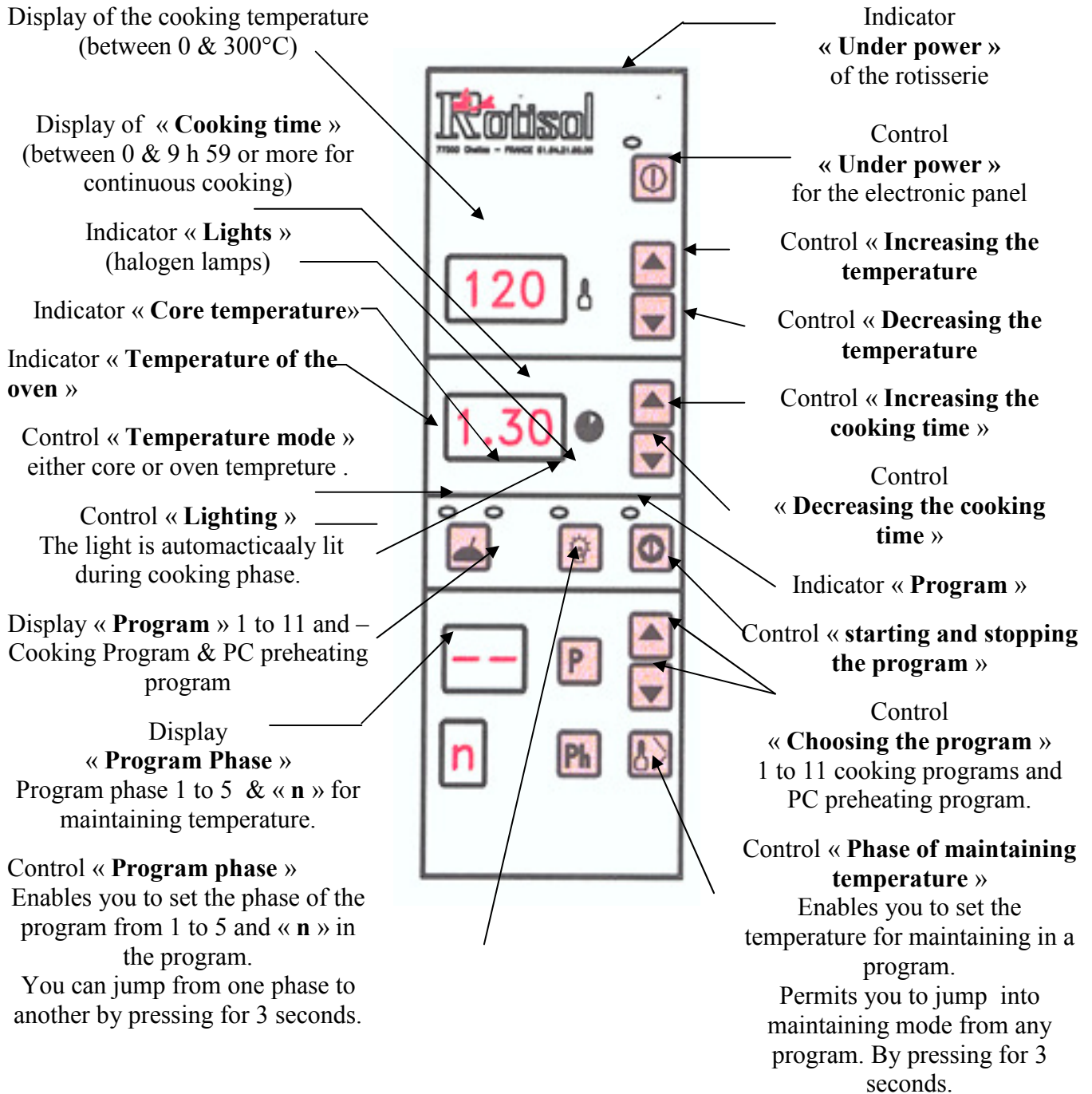


**Press**, one press will stop the alarm, the cooking program is stopped, the oven will automatically switch to pre-heating mode.



**Press**, 4 seconds will stop the oven completely.

# USERS MANUAL FOR USE OF THE PROGRAMMABLE OPTION



## 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 programen **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.

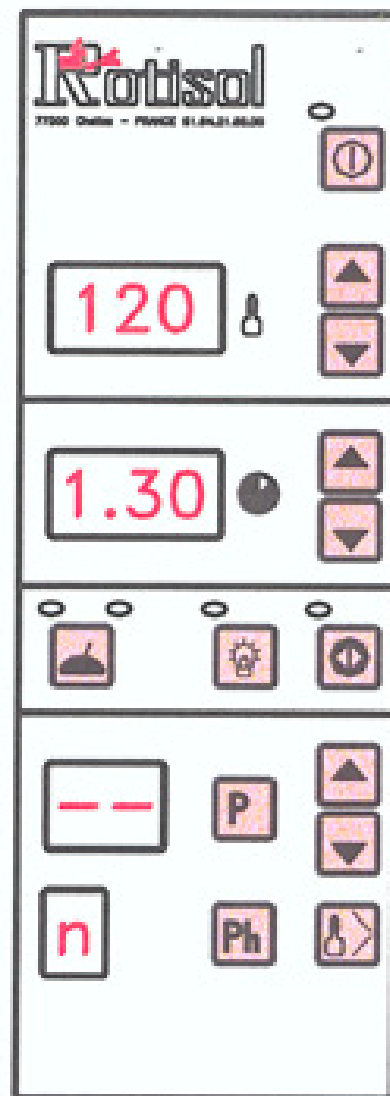
Press if necessary on the control “**Ph**” in order to program phases 2 to 5 or “**n**” (phase of maintaining the temperature). All the display of the control will flash and “**Ph**” will be on the phase chosen 2 to 5 or “**n**”

**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.



## FUCTION OF THE ELECTRONIC CONTROL PANEL (Optional) :

Press the control « P » to validate the chosen below in 3) The display “**Progran**” & “**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 lauch the progrqam.

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

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

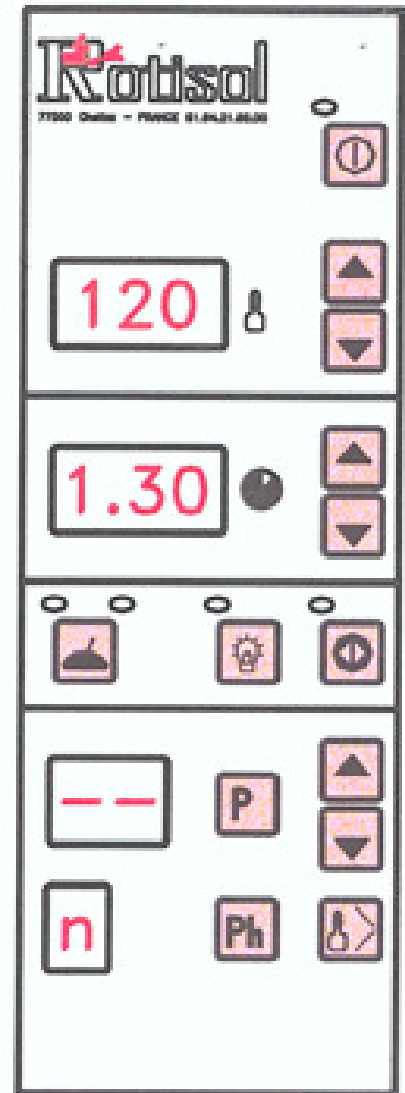
Press on the control « P » to enter into the program. You can then set the phases by going through # 1 to 5

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

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

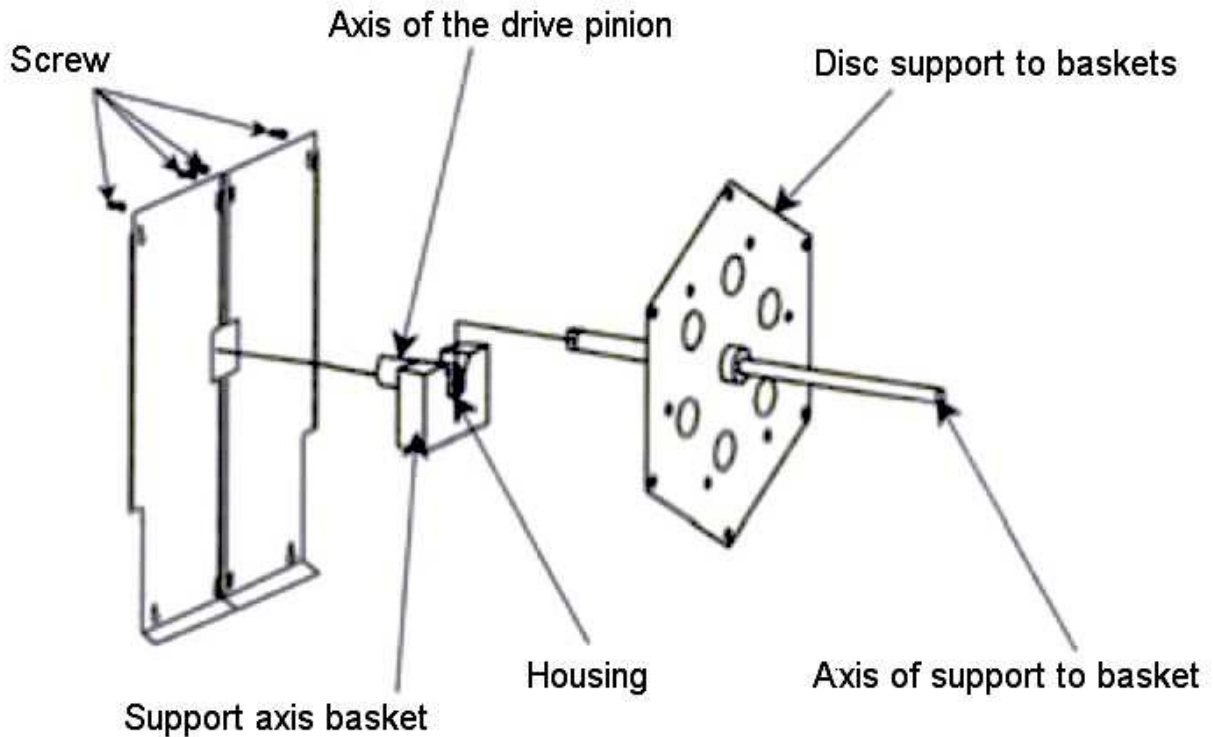
Press if necessary on the control to stop the ongoing program.

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



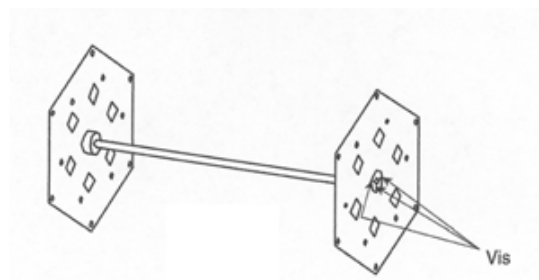
## 2.2. ASSEMBLING / DISMANTLING

### 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.

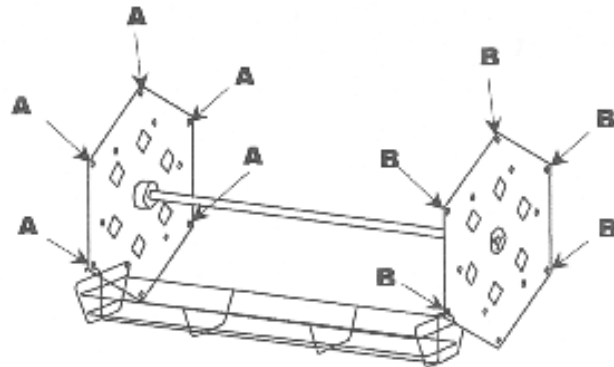
### FIXING THE DISK ONTO THE AXEL :



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

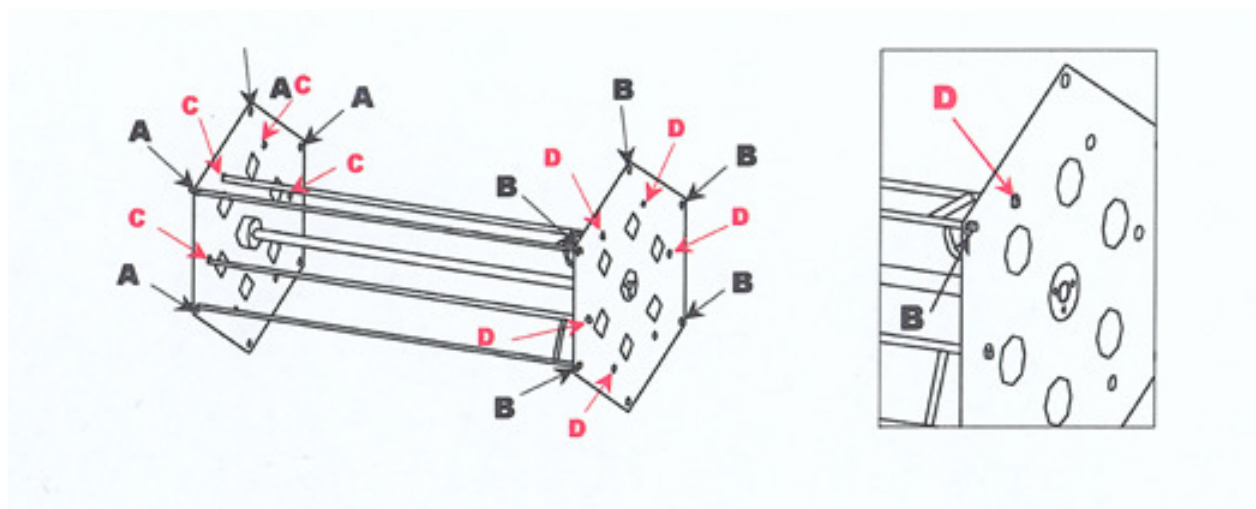
## 2.3. FITTING THE ACCESSORIES

### 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 :



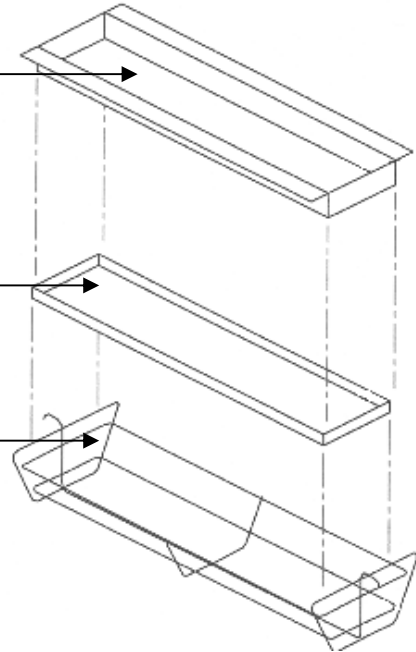
- ◆ Insert the spit prong end into holes (A) and (C) on the left disk as above.
- ◆ Insert the spit handle side into the 2 holes (B) and (D) of the right disk, as pictured above.
- ◆ To remove spit, lift up on the right side and push towards the left to remove them from the disk.

## USING THE ACCESORIES :

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

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

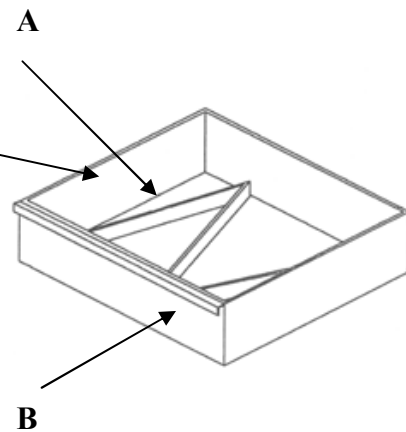
Basket spit



Drip tray

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

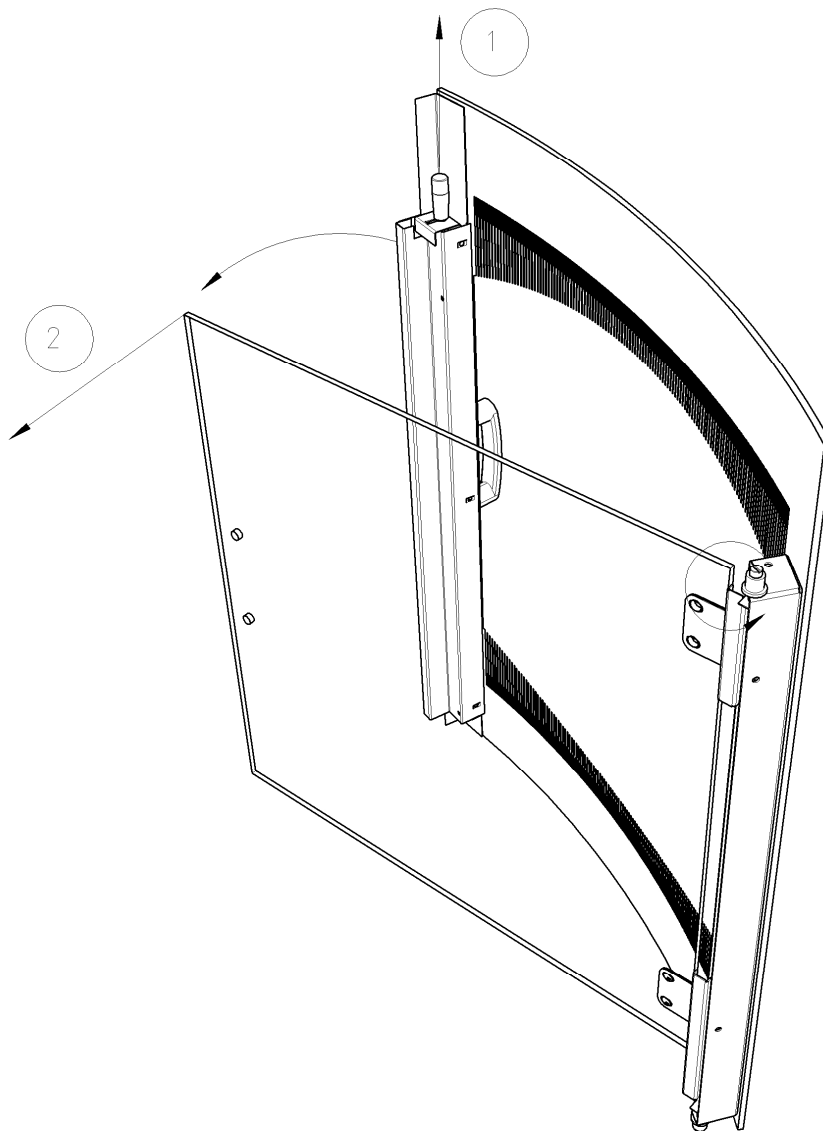
To empty the tray unscrew the brass tap (B) at the bottom of the tray without removing completely.



**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. FREEING OF THE DOOR GLAZED PLATE



## 2.5. 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 :

- ♦ Do not disconnect power to the roasting pan after cooking: wait at least 30 minutes (decrease automatic temperature by fan).
- ♦ 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 your 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 axle 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).

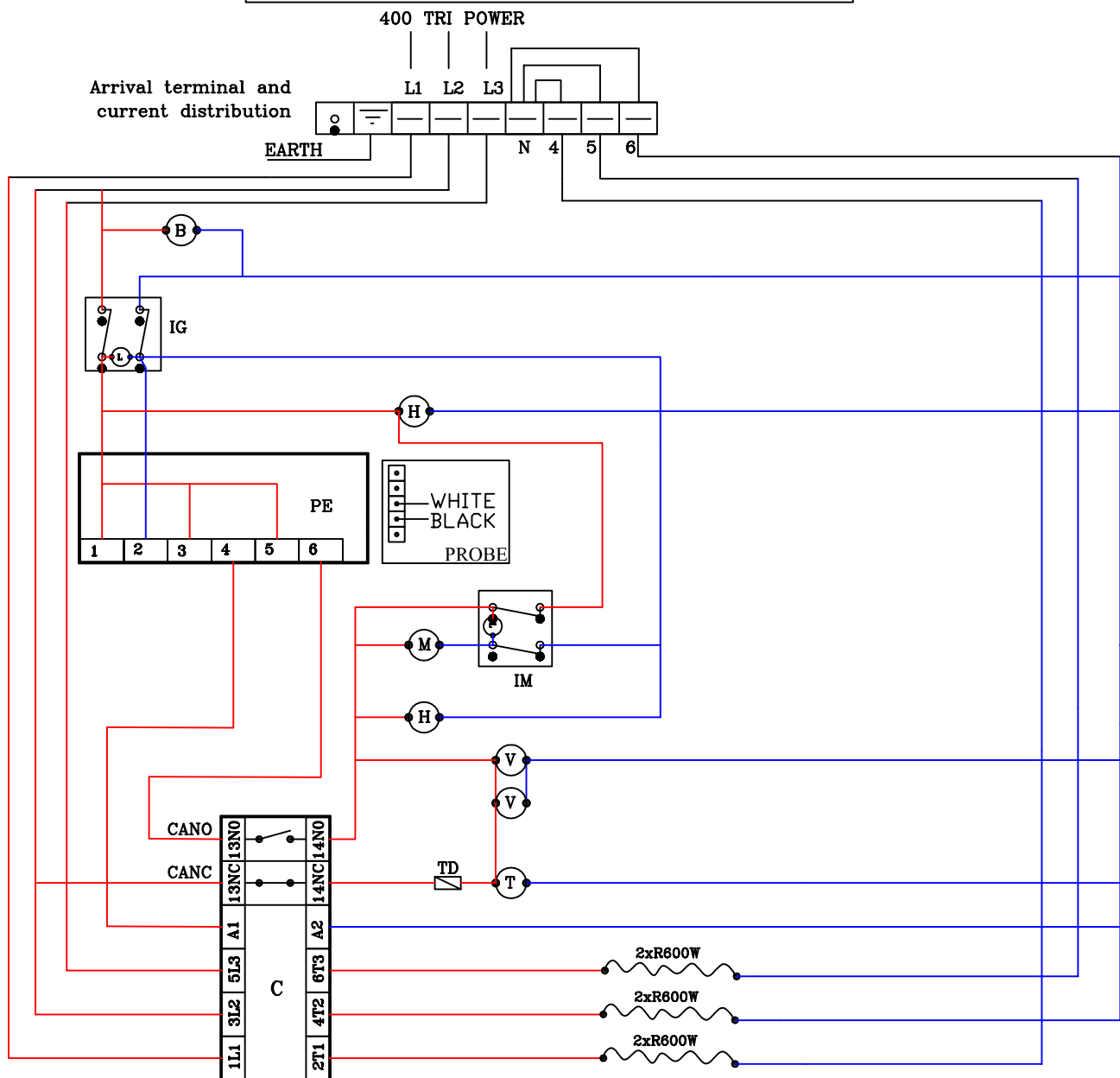
### QUALITY NOTICE :

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

## COOKING TIME

PRODUCTS	Cooking time	Temperature In °C
CHICKEN 1.3 KG 1.5 KG	1H	220°
Sparerib's 250 G cooked	30mm	220°
Mice lamb cooked	30mm	220°
knuckle's 600 G cooked	45mm	220°
Jarretton cooked	45mm	220°
Roast pork cooked	45mm	220°
Cooked pork	45mm	220°
Spareribs cooked	45mm	220°
Brisket cooked	1H	220°
Boiled knuckle	45mm	220°
Ham cooked on a spit	45mm	220°
Preheating	15mm	220°

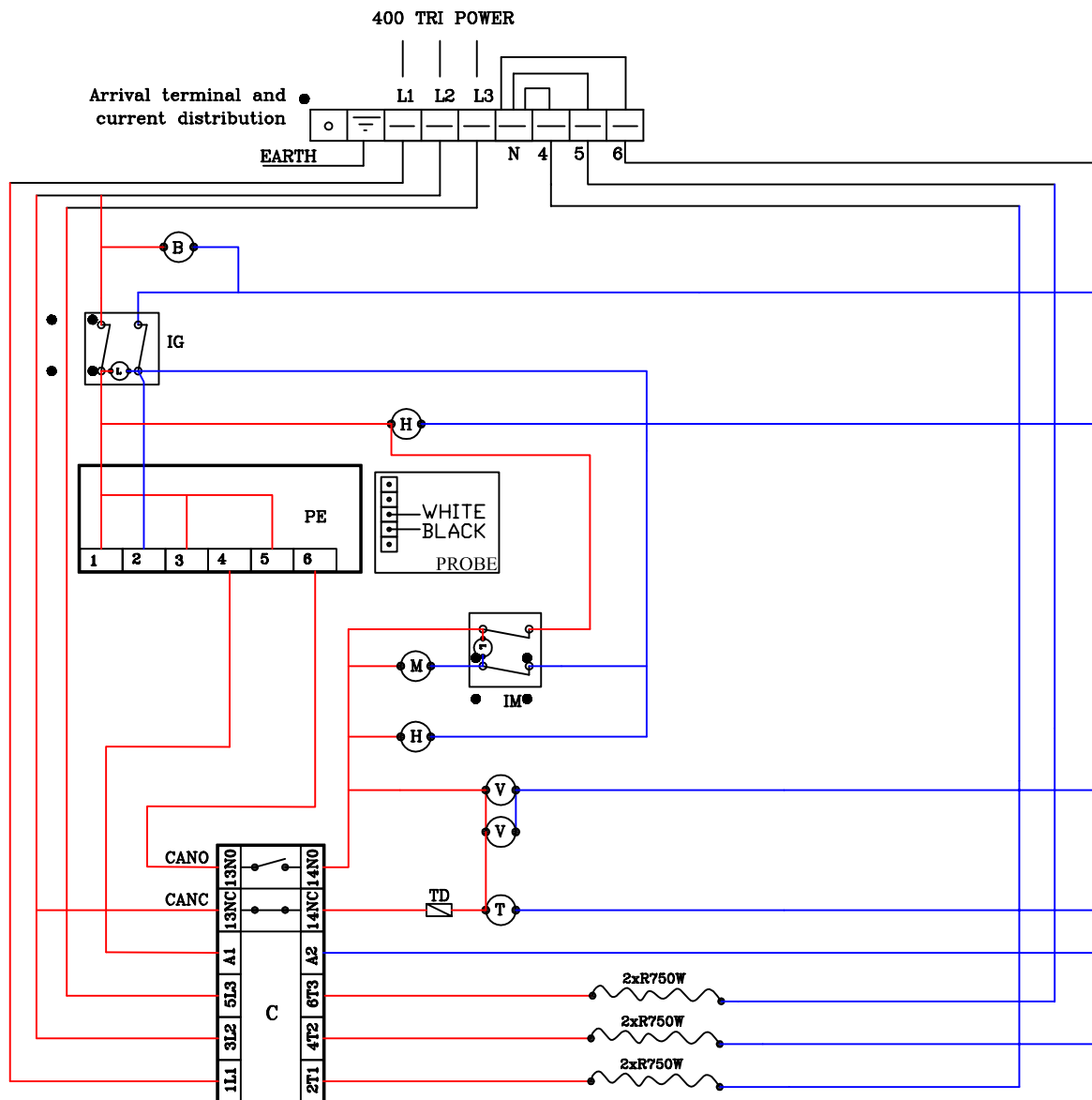
# ELECTRIC DIAGRAM MODEL FBP5.320



	NB	DESIGNATION	REFERENCE
	TD	1 THERMODISK	THERMDISQ7080
	R	6 HEATING ELEMENT	RES37
	V	2 FAN	VENVIT
	T	1 TURBINE	VENAC1
	IG	1 SWITCH ON/OFF	INTV2
	B	1 WHITE POWER INDICATOR	VOYBC
	C	1 CONTACTOR	CON9
	CANO	1 AUXILIARY CONTACT NO (normally open)	CONAUX3R1921NO
	CANC	1 AUXILIARY CONTACT NC (normally closed)	CONAUX3R1921
	H	2 HALOGEN LAMP	LA78
	IM	1 ENGINE SWITCH	INTO2
	CA	1 POWER CABLE	3G2.5
	M	1 MOTOR	MOTBAL3
	PE	1 PLATINUM ELECTRONIC CONTROL	PEFBP



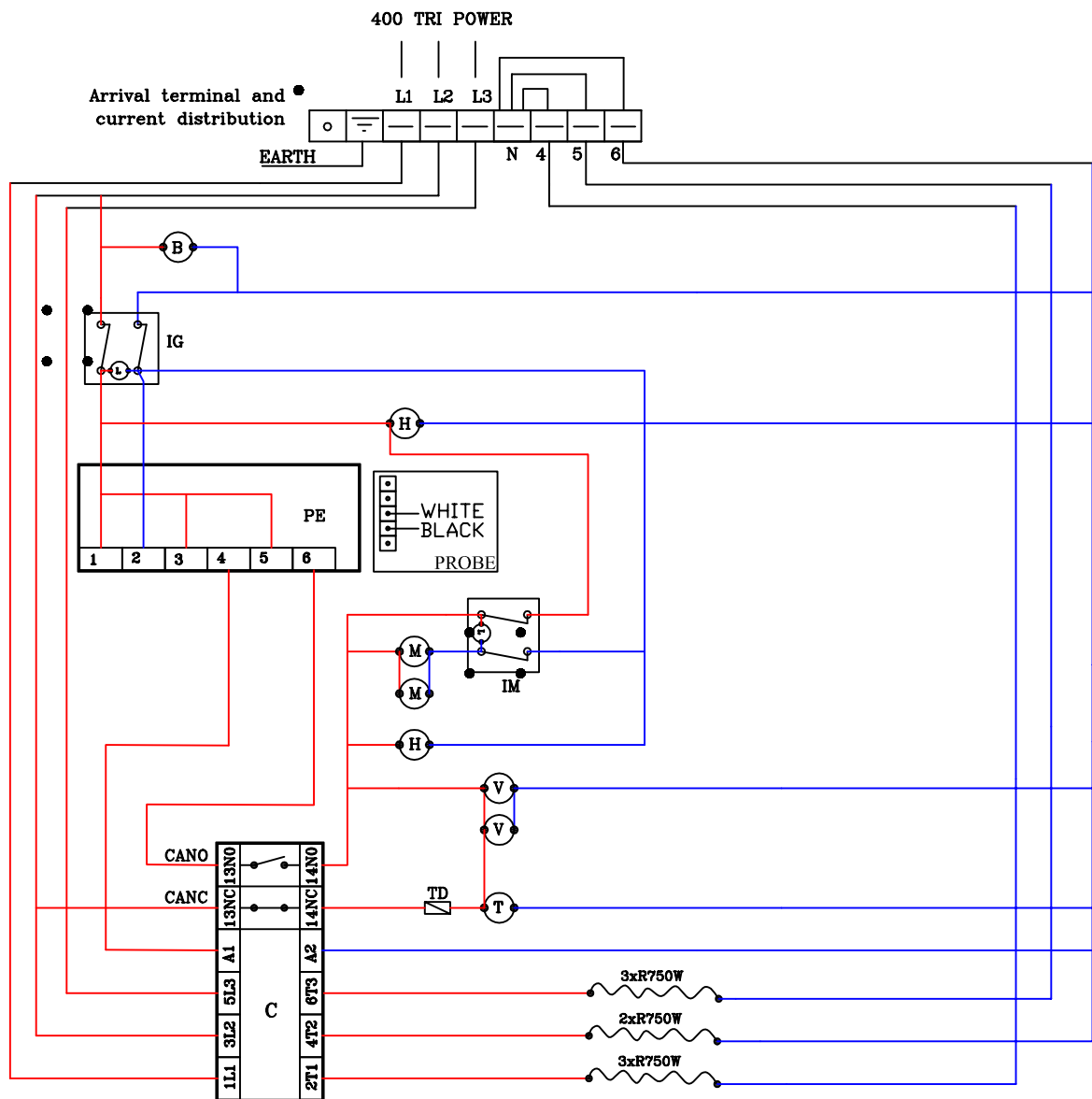
# ELECTRIC DIAGRAM MODEL FBP5.520



	NB	DESIGNATION	REFERENCE
TD	1	THERMODISK	THERMDISQ7080
R	6	HEATING ELEMENT	RES01
V	2	FAN	VENVIT
T	1	TURBINE	NAC1
IG	1	SWITCH ON/OFF	INTV2
B	1	WHITE POWER INDICATOR	VOYBC
C	1	CONTACTOR	CON32
CANO	1	AUXILIARY CONTACT NO (normally open)	CONAUX3R1921NO
CANC	1	AUXILIARY CONTACT NC (normally closed)	CONAUX3R1921
H	2	HALOGEN LAMP	LA78
IM	1	ENGINE SWITCH	INTO2
CA	1	POWER CABLE	5G2.5
M	1	MOTOR	MOTBAL3
PE	1	PLATINUM ELECTRONIC CONTROL	PEFBP



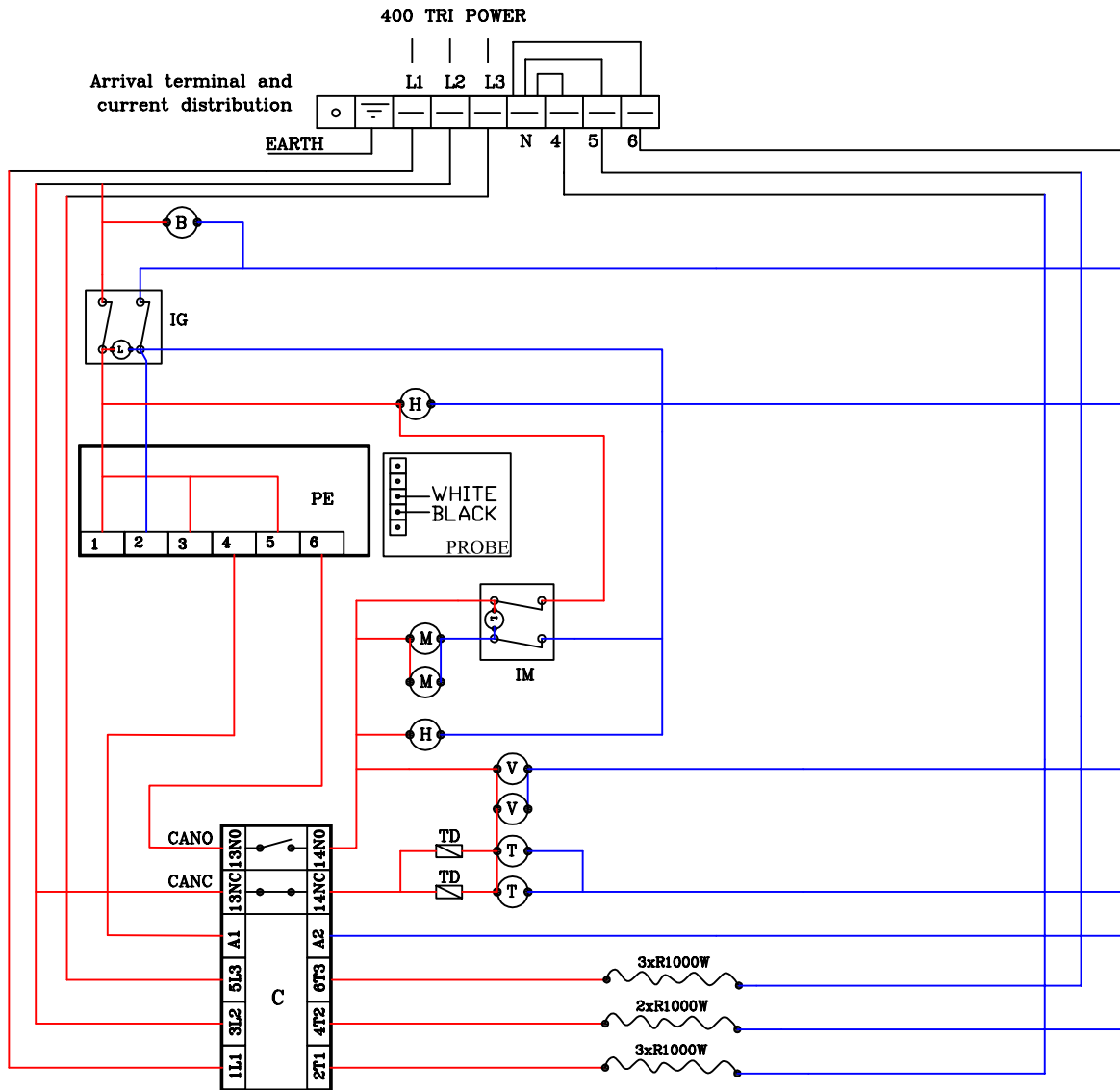
# ELECTRIC DIAGRAM MODEL FBP8.520



	NB	DESIGNATION	REFERENCE
TD	1	THERMODISK	THERMDISQ7080
R	8	HEATING ELEMENT	RES01
V	2	FAN	VENVIT
T	1	TURBINE	VENAC1
IG	1	SWITCH ON/OFF	INTV2
B	1	WHITE POWER INDICATOR	VOYBC
C	1	CONTACTOR	CON32
CANO	1	AUXILIARY CONTACT NO (normally open)	CONAUX3R1921NO
CANC	1	AUXILIARY CONTACT NC (normally closed)	CONAUX3R1921
H	2	HALOGEN LAMP	LA78
IM	1	ENGINE SWITCH	INTO2
CA	1	POWER CABLE	5G2.5
M	2	MOTOR	MOTBAL3
PE	1	PLATINUM ELECTRONIC CONTROL	PEFBP



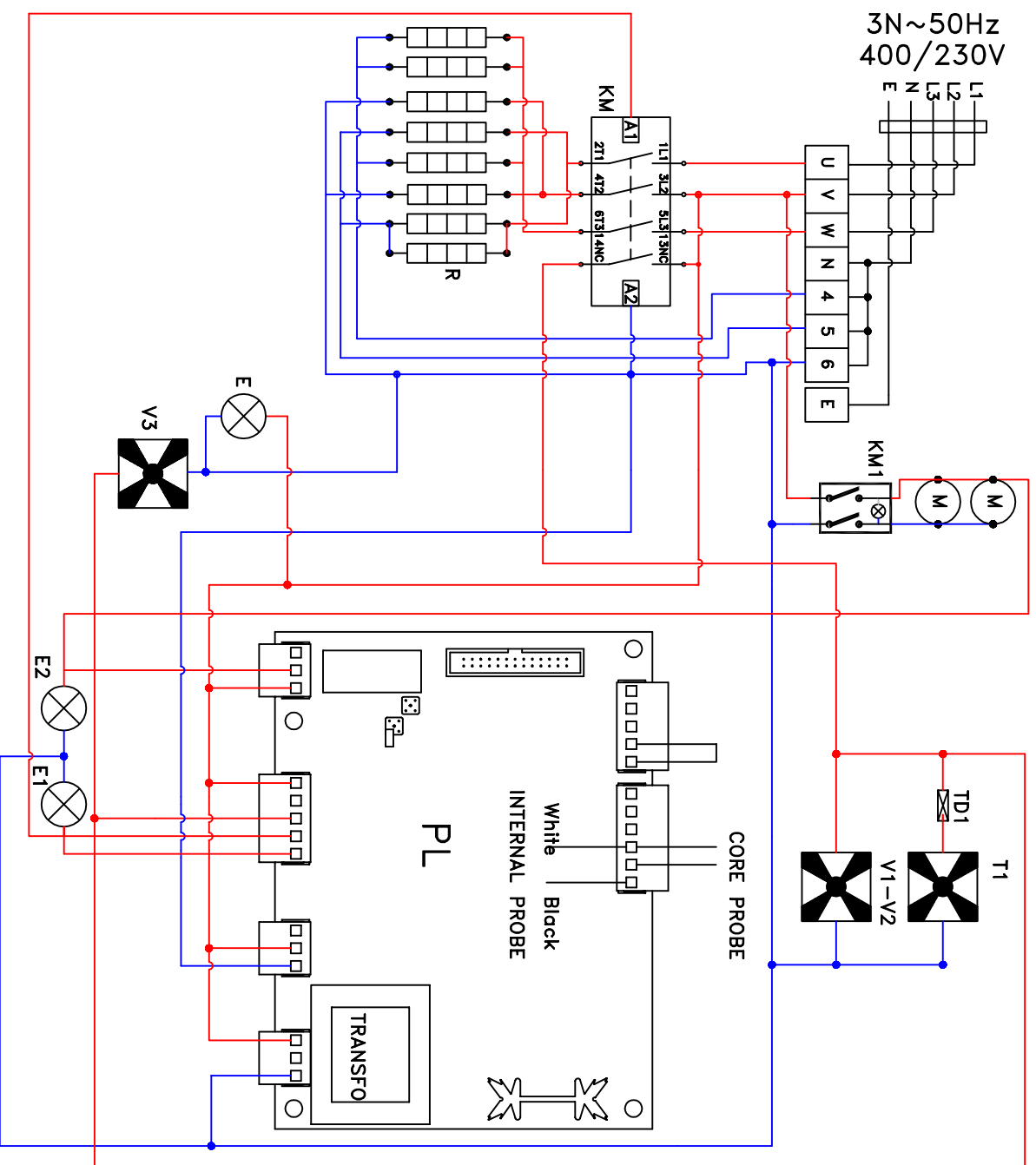
# ELECTRIC DIAGRAM MODEL FBP8.720



	NB	DESIGNATION	REFERENCE
TD	2	THERMODISK	THERMDISQ7080
R	8	HEATING ELEMENT	RES02
V	2	FAN	VENVIT
T	2	TURBINE	VENAC1
IG	1	SWITCH ON/OFF	INTV2
B	1	WHITE POWER INDICATOR	VOYBC
C	1	CONTACTOR	CON32
CANO	1	AUXILIARY CONTACT NO (normally open)	CONAUX3R1921NO
CANC	1	AUXILIARY CONTACT NC (normally closed)	CONAUX3R1921
H	2	HALOGEN LAMP	LA78
IM	1	ENGINE SWITCH	INTO2
CA	1	POWER CABLE	5G4
M	2	MOTOR	MOTBAL3
PE	1	PLATINUM ELECTRONIC CONTROL	PEFBP

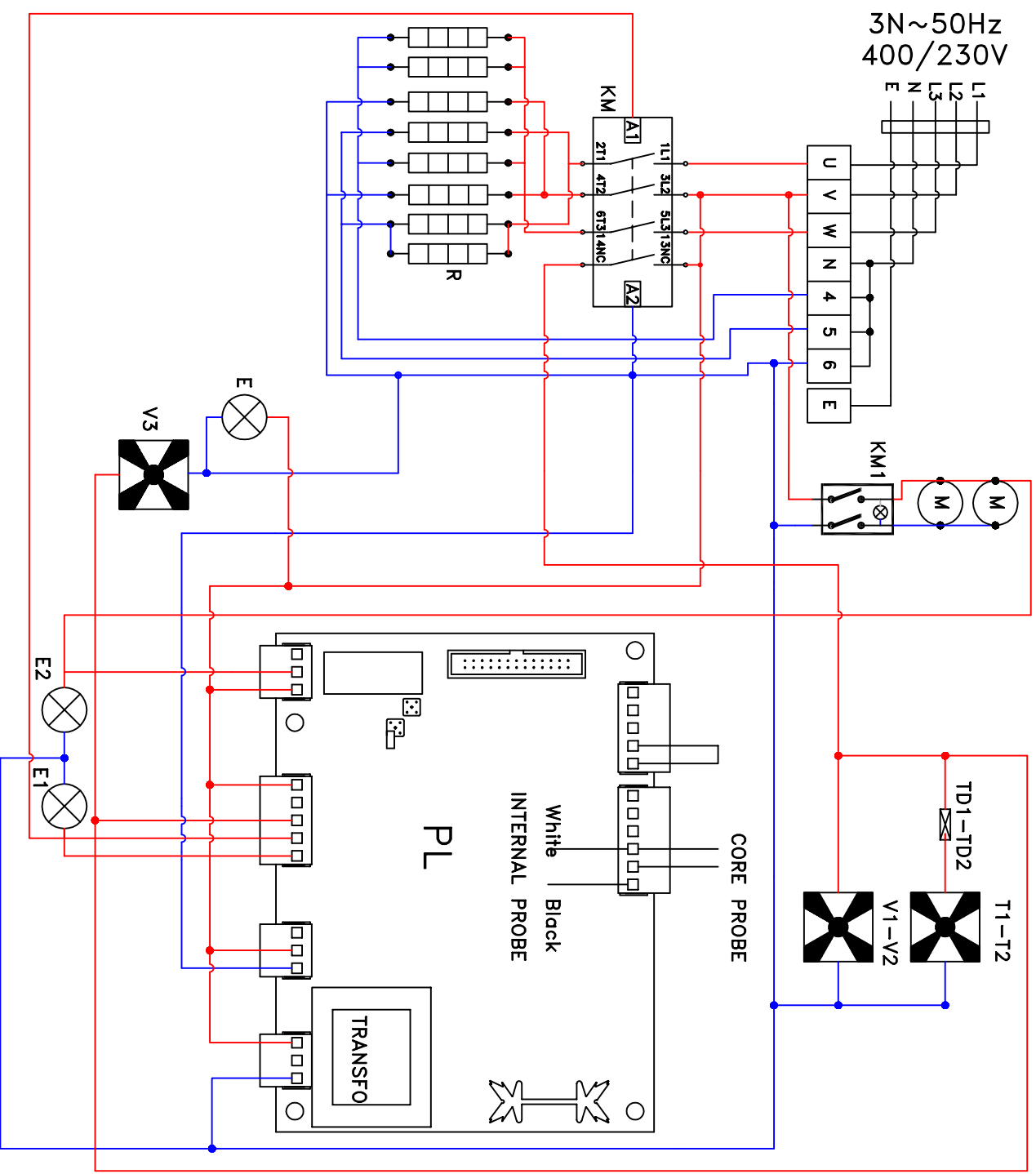


# ELECTRIC DIAGRAM MODEL FBP8.520 12 PROGRAMS



	REP.	REF.
M	MOTBAL3	MOTOR
T1	VENAC1	TURBINE
V1-V2	VENVIT	FAN
R	RES01	HEATING ELEMENT
KM	CON32	CONTACTOR
EL-E2	LA100119	HALOGEN LAMP
V3	VENAE230S	FAN STAGE OF ELECTRONIC
KM1	INT02	INTERRUPTEUR
E	VOYRULC	VOYANT ROND BLANC
PL	PLEBAL	ELECTRONIC CONTROL BOARD
NC	CONNAUX3R1951	AUXILIARY CONTACT NC
TD1	THERMDISQ7080	THERMODISK B80

# ELECTRIC DIAGRAM MODEL FBP8.720 12 PROGRAMS



REF.	REF.
M	MOTBAL 3
TI-T2	VENAC1
VI-V2	VENVIT
R	RESO2
KM	CON32
E1-E2	LA100119
V3	VEN4EP30S
KM1	INTD2
E	VDYRCULC
PL	PEBAL
NC	CDNAUX3R1951
TD1-TD2	TD1-TD2 THERMDISQ7080 THERMDISK B80
	AUXILIARY CONTACT NC
	MOTOR
	TURBINE
	FAN
	HEATING ELEMENT
	CONTACTOR
	HALOGEN LAMP
	FAN STAGE OF
	ELECTRONIC
	INTERUPTEUR
	VOYANT ROND BLANC
	ELECTRONIC CONTRDL
	BOARD