



OPERATING **INSTRUCTIONS**

PROFESSIONAL SPINDLE ROTISSORIES

MAG S GAS Series Models:

MAG 40/4 S GAS

MAG 40/6 S GAS

MAG 40/8 S GAS





Dear client, dear client,

You have just acquired a DOREGRILL roasting pan.

Thank you for choosing our equipment, whose reliability, handling and presentation we have been refining for over 60 years.

Always at the forefront of progress in its specialty, DOREGRILL offers you rotisserie in which we put all our know-how to best meet your expectations, combining comfort and safety of use.

You will also find in our range a choice of display cases and cooking modules that you can associate with your roasting pan.

In order to familiarize yourself as soon as possible with your new equipment, and to make the best use of it, we invite you to read this user manual carefully. It will allow you to exploit all its capabilities and extend its life.

In a constant effort to satisfy your requirements regarding our products, our technical team remains at your disposal to guide you in their installation and start-up, and to answer all your questions and suggestions. Feel free to contact us or visit our website: WWW.1515DESIGN.COM

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In the interest of a constant improvement of our productions, we reserve the right to make any changes related to their technical, functional or aesthetic characteristics.

*INSTRUCTION MANUAL ROTISSOIRES SERIE MAG S GAZ
Revision April 2010*

TABLE OF CONTENTS

INFORMATION FOR THE USER

1	GENERALITE	6
1.1	MARKING.....	6
1.2	IMPORTANCE OF THE MANUAL.....	6
1.3	RIGHTS RESERVED.....	7
1.4	GENERAL PRECAUTIONS.....	7
1.5	7
2	TRANSPORT AND HANDLING	7
2.1	TRANSPORT AND DELIVERY	7
2.2	UNPACKING AND HANDLING.....	8
3	TECHNICAL DESCRIPTION.....	8
3.1	GENERAL DESCRIPTION.....	8
3.2	NOMENCLATURE.....	9
3.3	CONTROL TABLE	10
3.4	DIMENSIONS OF THE ROTISSERIE.....	11
3.5	TECHNICAL DATA.....	11
3.6	11
3.7	ELECTRICAL DIAGRAM.....	11
4	INSTALLATION	11
4.1	GENERAL INSTRUCTIONS	11
4.2	IMPLEMENTATION.....	11
4.3	ELECTRICAL CONNECTION	11
4.4	FIXED OR MOBILE CONNECTION, NATURAL GAS OR PROPANE.....	12
4.4.1	General.....	12
4.4.2	Installation of a fixed rotisserie.....	13
4.4.3	Installation of a travelling rotisserie	14
4.4.4	Natural gas supply.....	14
4.4.5	Propane supply on cylinder batteries	14
4.5	EVACUATION OF VAPOURS.....	16
5	USE.....	18
5.1	THE ORDERS.....	18
5.2	IMPLEMENTATION	19
6	MAINTENANCE.....	20
6.1	DAILY AFTER COOKING.....	21
6.2	WEEKLY CLEANING	21
6.3	END-OF-SEASON CLEANING (OR SEMI-ANNUAL)	21
7	ESSENTIAL CAUSES OF BREAKAGE OF TEMPERED GLASS	21
7.1	THERMAL SHOCK.....	21
7.2	BLOWS TO THE ICE.....	22
7.3	MANIPULATION.....	22
8	TECHNICAL FEATURES	23

9	MAINTENANCE / AFTER SALES SERVICE	27
9.1	LOCATION OF DAMAGE	27
9.2	SPECIFIC TROUBLESHOOTING	28
9.2.1	Changing a bulb	28
9.2.2	Opening the technical safe	29
9.2.3	Changing the direction of rotation of a spindle drive motor	29
9.2.4	Changing the injector blocks	29
10	COMPOSITION TABLE ILLUSTRATES	32
10.1	PLATE 1 – THE TROLLEY	32
10.2	PLATE 2 – FRAMING	33
10.3	PLATE 3 – DOORS	35
10.4	PLATE 4 – CONTROL BOARD	37
10.5	PLATE 5 – GAS CIRCUIT	39
10.6	PLATE 6 – PIN DRIVE AND SAUCE DISH	41
10.7	PLATE 7 – ROOF AND AMBIENT LIGHTING	43
10.8	PLATE 8 - MAG 40/4 S ELECTRICAL DIAGRAM	45
10.9	PLATE 9 - MAG 40/6 S ELECTRICAL DIAGRAM	46
10.10	PLATE 10 - MAG 40/8 S ELECTRICAL DIAGRAM	47
10.11	PLATE 11 - GAS COMPLIANCE	48



INFORMATION FOR THE BENEFIT OF THE USER

INSTRUCTION MANUAL ROTISSOIRES SERIE MAG S GAZ
Revision April 2010

GENERALITE

1.1 Marking

This material complies with the relevant European directives. Therefore, the CE logo appears on the nameplate and a declaration of conformity is attached to this notice.

- Name and address of manufacturer
- CE marking
- Hardware Model (MOD)
- Electrical power (kW/A)
- Serial No. (MATR)
- Voltage and frequency (Volt/Hz)
- Year of manufacture

doregrill Parc d'activités du moulin-12, rue du moulin
44800 SAUTRON tél. 02 40 63 80 00

Modèle **G1** **gaz** N°
Année - Mois - Numéro

Σ Qn KW Type **A**

Pays	FR
Catégorie	II 2E+3P
Appareil réglé	
type de gaz	Pression

Indoor

CE 1312/2010

CET APPAREIL DOIT ÊTRE INSTALLÉ CONFORMÉMENT
AUX RECOMMANDATIONS EN VIGUEUR ET UTILISÉ
SEULEMENT DANS UN ENDROIT BIEN AÉRÉ.
CONSULTER LA NOTICE AVANT D'INSTALLER ET
D'UTILISER L'APPAREIL.

made in France

Figure 1 - (CE marking)

This plate is fixed on the left side of the roasting pan at the bottom of the technical box closure panel (15).

In the case of a gas change, the rating plate corresponding to the new settings, and supplied with the transformation kit, must be fixed in place of the original plate.

1.2 Importance of the manual

The purpose of this manual is to provide installers and users of the DOREGRILL equipment with all the information necessary for its optimum use, to extend its service life through regular and appropriate maintenance, to deal with minor incidents and outages that often do not require the intervention of a specialist, and to avoid, through compliance with warnings and recommendations, any risk of injury to its users.

The time and attention that will be devoted to reading this notice will be largely compensated by the lessons that will be learned from it, and the risks of damage, sometimes irreparable, that will have been avoided.

As an integral part of our roasters, this manual, valid for **MAG 40/4 S, MAG 40/6 S and MAG 40/8 S GAS** models, must remain available to its operators.

The manufacturer is not liable for any damage caused to persons, animals and property by misuse of the equipment, or failure to comply with the rules described in this manual.

IMPORTANT: This device is for professional use. As such, and in order to avoid any danger, its use must be carried out by qualified personnel. It must be installed in accordance with the regulations in force in the country of installation, in an aerated room. Its installation, adjustment and maintenance must be performed by a qualified "Gas" technician. In case of gas change, and in order to comply with the European Directive 90/396/EEC relating to gas appliances, order imperatively from the DOREGRILL Company the various components necessary for the transformation and have it carried out only by a qualified technician "Gas".

1.3 Rights Reserved

The rights reserved for this technical manual «*Instructions for use of the MAG S-series spindle roasters in the gas version*» remain the property of the manufacturer. No part of the manual may be reproduced or distributed without the written permission of the manual.

1.4 General precautions

This apparatus is not intended for use by persons (including children) whose physical, sensory or mental capacities are reduced, or by persons lacking the necessary experience or knowledge, unless they have been able to benefit from it, through a person responsible for their safety, monitoring or prior instructions regarding the use of the device.

1.5 Guarantee

The manufacturer guarantees that the roasters mentioned in reference have been tested and tested in our workshops.

The warranty for these roasters is **12 (twelve) months**. Refer to the Warranty Certificate attached to your roasting pan's invoice.

Handling, and/or replacement of parts with non-original parts, carry out the warranty and release the manufacturer from any liability.

2 TRANSPORT AND HANDLING

2.1 Transportation and Delivery

Our roasters are regulated, tested, and controlled in our workshops. Radiant burners are preheated to simplify start-up.. They are carefully conditioned to guarantee their arrival at their destination in the best conditions.

They are delivered on pallet, strapped and filmed. The device is protected by cardboard packaging, bubble wrap, polystyrene and foam angles to protect the corners to withstand normal transport conditions.

Once the equipment is unpacked, make sure it has not been damaged during transport. In this case, any damage must be noted and reported in the presence of the carrier. The

Reservations stipulated on the Delivery Note must be followed, within 48 hours of receipt of the material, by a letter with AR to the carrier and the dealer notified.

2.2 *Unpacking and handling*

When unpacking, do not pierce the bubble shield with an object that could damage a component of your equipment.

The unit can be moved on flat surfaces using its casters. A forklift under the device must be used if the device is to be lifted.

3 TECHNICAL DESCRIPTION

3.1 *General Description*

The roaster is usually mounted on a trolley (1) equipped with casters (*4 casters, 2 of which are braked*)

It consists of:

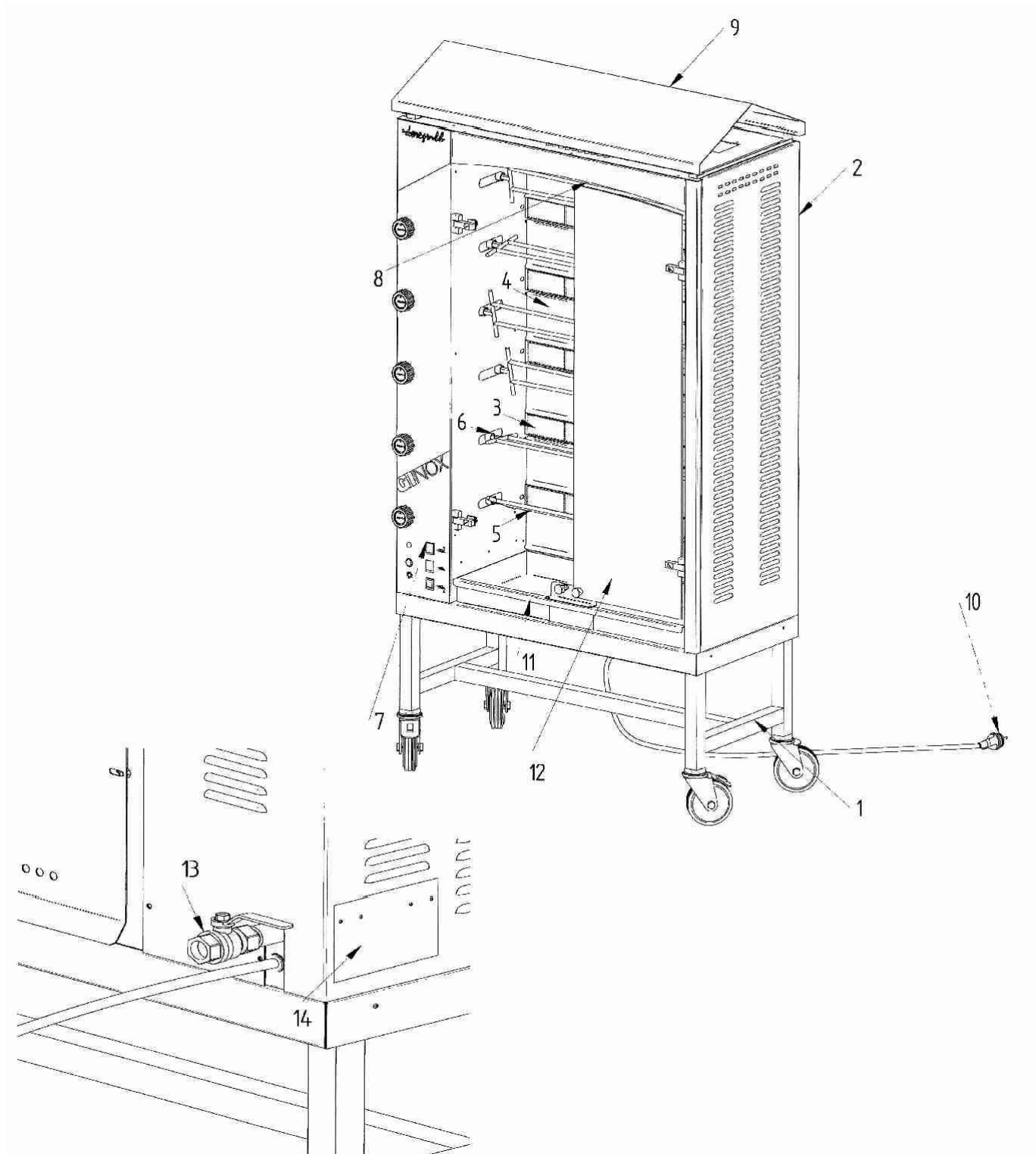
- A structure (2) (*base, roof, side and rear covers*) in brushed stainless steel. The ceiling and all internal vertical walls, with rounded corners to facilitate cleaning, are made of stainless steel sheet.
- Underground, infrared radiant burners (3) (*European standards*) equipped with a double safety to ignition and use. These radiants are separated by deflectors made of stainless steel sheet with instantaneous disassembly (4).
- Pins (5) adjustable in depth, each driven by an independent electric gear motor equipped with a hollow and flared (6) outlet tip allowing easy introduction of the pins. These motors are protected from heat by an automatic shuttering system of adjustment lights.
- From a sauce dish (7) in stainless steel in the lower part.
- Two doors (12) in tempered glass mounted on hinges.
- A quartz lamp (8) mounted on the ceiling of the rotisserie and providing powerful lighting. It is protected by a tempered glass screen.
- From a control panel (7)

On top of the roof, a safety grid (9) prevents any risk of obstruction of the exhaust stack (*optional*). This can be disassembled if the roaster is used under a suction hood.

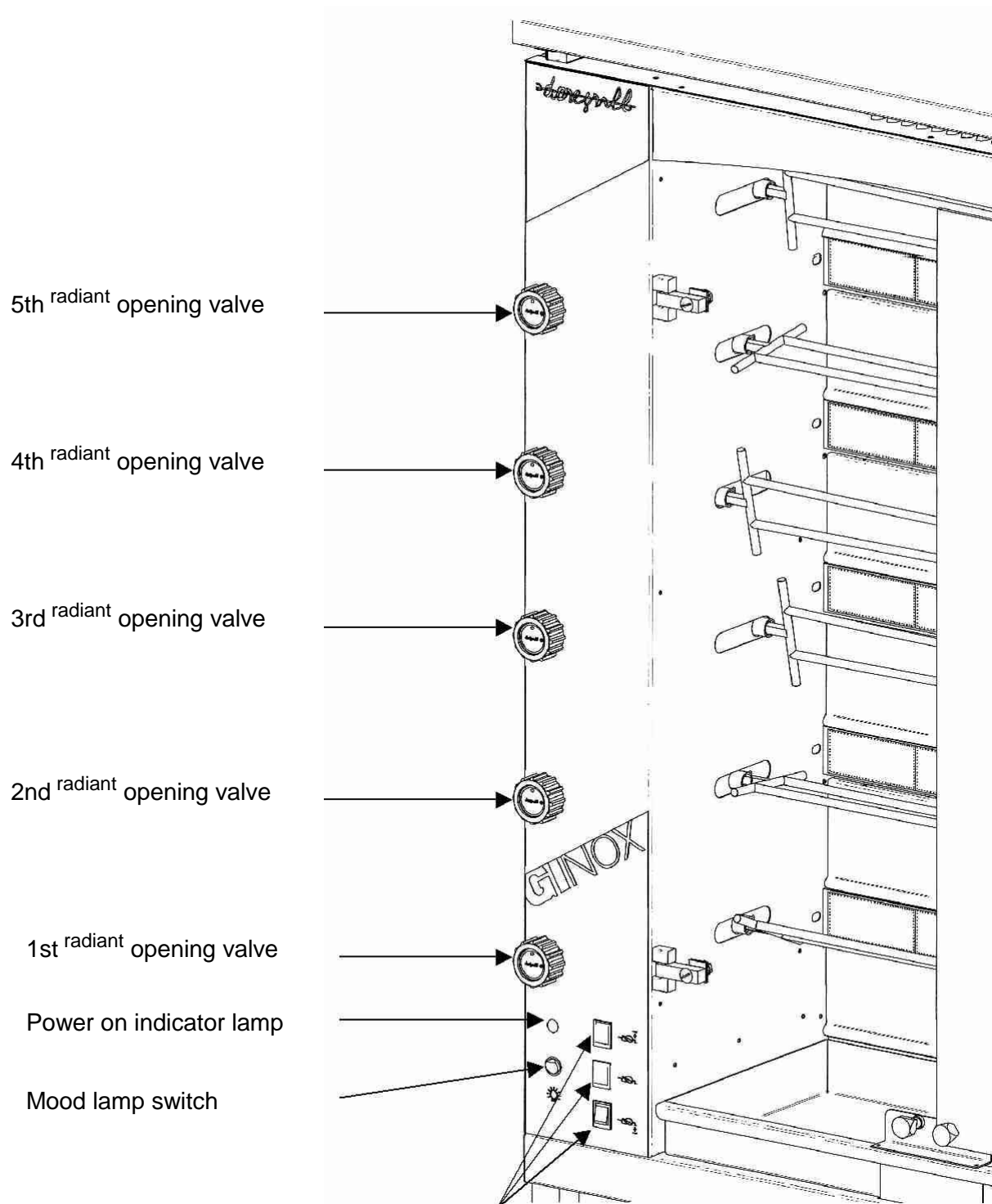
At the rear, a valve (13) controls the gas supply to the roaster and an electric cable (10), equipped with a single-phase male plug with ground, ensures the electrical connection.

3.2 Nomenclature

The various components of the roasting pan are shown in *Fig. 2* below.



3.3 Order Table



Rotation switch of the
pins

INSTRUCTION MANUAL ROTISSOIRES SERIE MAG S GAZ

Revision April 2010

3.4 Dimensions of the roasting pan

See Chapter 7 “Installer – Technical Specifications”

3.5 Technical data

See Chapter 7 “Installer – Technical Specifications”

3.6 Employment Destination

Our roasters are intended for the cooking of meat and poultry prepared as part of the hot rays and caterers of food professionals.

3.7 Electrical diagram

See Chapter 10 “Installer – Illustrated Composition Chart”

4 INSTALLATION

4.1 General Instructions

The installation of the roasters in object (positioning and connection) must be carried out by authorized personnel, having the technical and professional skills required to carry out this installation in accordance with the standards in force in the country where the equipment is used.

4.2 Implementation

Unpack the roasting pan, pins and accessories.

Install the roaster away from any combustible material (*wood, plastics...*). *In case of proximity to this type of material, they must be protected by means of insulating materials.*

<p>IMPORTANT: Respect a minimum air vacuum of 4 inches at the back and on the sides of the roaster to allow good ventilation of it and protection of the surrounding devices or walls.</p>

4.3 Electrical connection

Check that the mains voltage matches the characteristics indicated on the rating plate at the bottom on the left side of the device.

The connection must be in 220V/50Hz single phase with ground **and protected by a fuse of 10A after checking that there is no error of connection** (inversion of the phase and the neutral for example).

<p>IMPORTANT: The manufacturer of the roasting plant cannot be held liable in the event of an accident following a non-existent or incorrect soil connection.</p>
--

4.4 Fixed or mobile connection, natural gas or propane

IMPORTANT: The roaster is set in the factory for a specific gas.

If you wish to change the nature of the roaster gas, the injector block of each of the radiant burners **must be changed** to adapt the appliance to this new type of gas (see “*Changing injector blocks*” on page 31).

Only qualified "Gas" personnel are required to perform installation and gas change operations.

The new air flow required for the combustion air supply is 2 m³/h per kW of heat flow.

The roaster must be installed in accordance with the regulations and standards in force in the country of installation.

4.4.1 General

Check the compatibility of the hose ends of the inlet hose with the connections of the roaster and the gas inlet (*adapters may be required*).

To obtain a correct installation of the hose:

- It must be mounted between 90° elbows (*see fig. 01*).
- If it has threads without sealing: check the presence of seals and their good condition. (*It is necessary to change the seals after each disassembly. Do not employ only joints meeting the NF D 36-123 standard*).
- If it has threads with sealing: perfect this one by interposing only a material of gasket compatible with the gas used.
- Respect a minimum radius of curvature (*see table fig. 03*).
- Avoid excessive bends, vibrations and twists by ensuring the correct positioning of the marking line (*see fig. 02*).

To minimize the loss of load, connect the roaster as close as possible to the gas source with a supply line whose diameter will be determined according to its path (length, number of elbows, etc...) and the power of the appliance (*see Table 03*).

To check the gas supply pressure of the roasting pan, simply connect a water column pressure gauge to the pressure receptacle located near the gas inlet valve to the appliance.

When all burners are turned on, the pressure must be equal to that indicated on the rating plate for the gas used.

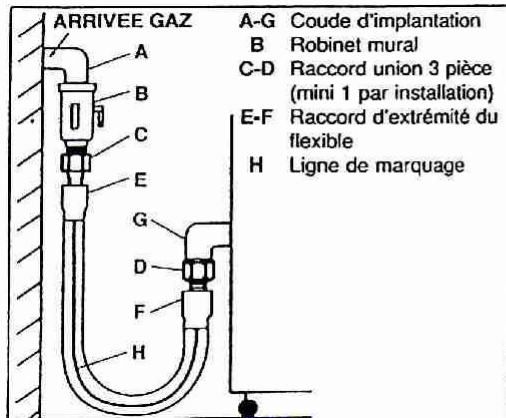


Figure 01

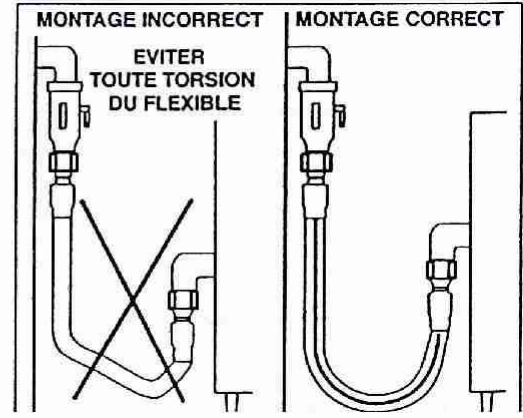


Figure 02

4.4.2 Installation of a fixed roasting pan

To connect the roasting pan to the gas supply line on a permanent basis, use a TUBOGAZ⁽¹⁾ or similar gas and propane approved metal hose meeting NF D 36-123 (see fig. 01).

NATURAL GAS – Values in kWPCI under 20mbar

Length ⁽²⁾	Diameter 1/2" R ₍₃₎ = 90 mm		Diameter 3/4" R = 110 mm		Diameter 1" R = 130 mm	
	without PUSHGAZ	with PUSHGAZ	without PUSHGAZ	with PUSHGAZ	without PUSHGAZ	with PUSHGAZ
0.50 m	25.3	21.5	93.6	80.6	186.0	129.0
0.75 m	21.6	19.0	81.7	69.4	161.0	120.0
1.00 m	19.4	17.5	76.8	67.9	145.0	116.0
1.25 m	18.2	16.5	71.0	64.0	132.0	106.0
1.50 m	17.0	15.7	66.5	60.2	120.0	98.8
2.00 m	14.2	13.2	58.8	54.9	107.0	93.0

PROPANE – Values expressed in kWPCI below 37mbar

Length	Diameter 1/2" R = 90 mm		Diameter 3/4" R = 110 mm		Diameter 1" R = 130 mm	
	without PUSHGAZ	with PUSHGAZ	without PUSHGAZ	with PUSHGAZ	without PUSHGAZ	with PUSHGAZ
0.50 m	34	28.9	126	108	251	174

¹ The names TUBOGAZ and PUSHGAZ are the property of GIE GAZINOX.

² Indicated length excluding quick coupling

³ R = Bend radius of pipe

0.75 m	29.1	25.6	110	93.4	217	162
1.00 m	26.1	23.5	103	91.4	195	157
1.25 m	24.5	22.2	95.5	86.1	177	143
1.50 m	22.9	21.1	89.5	81	162	133
2.00 m	19.1	17.8	79.1	73.9	144	125

Table 03

These powers are given for the following conditions:
(Temperature = 15°C / Atmospheric Pressure = 1013 mbar / Air = Dry)

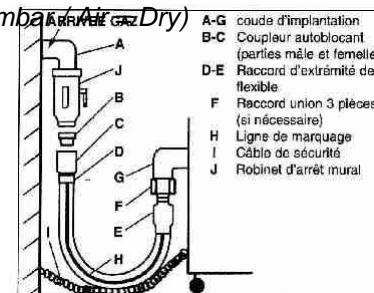
4.4.3 Installation of a travelling rotisserie

To connect the roaster to the gas line, use a TUBOGAZ(4) or similar approved metal hose.

This hose must meet the NF D 36-123 standard and be equipped with an automatic double shutter quick coupling.

This quick coupling type PUSHGAZ or similar must meet the standard NF D 36-124 and must be Figure 04 mounted on the source side so that the hose remains attached to the appliance.

In this configuration, it is necessary to install a safety cable in the lower part of the installation in order to ensure safe use and to avoid possible damage to the installation in case of undesired movements of the roasting pan (see fig. 04). This cable will be at least 250mm shorter than the length of the flexible/coupler assembly and will connect an anchorage point provided in the wall to an anchorage fixed on the device itself.



4.4.4 Supply of natural gas

Whether the installation of the roaster is fixed or movable (see paragraphs relating to these two cases) interpose at the outlet of the gas line, before the supply hose, a dam valve to isolate this device from the rest of the installation.

4.4.5 Propane Supply on Cylinder Batteries

Whether the installation of the roasting pan is fixed or mobile (see the relevant paragraphs), this feeding system must comply with the regulations in force (see fig. 06) and include two batteries, one in service and the other in reserve, each containing a sufficient number of cylinders to ensure a perfect supply of the device regardless of the storage temperature without risking "frosting" the cylinders (see Table 05).

Temperature of storage of bottles	Average flow rate of a propane cylinder
-15°C	450 gr/h
- 5°C	600 gr/h
0° C	700 gr/h

5° C	800 gr/h
10° C	1000 gr/h

Table 05

These cylinder batteries must be installed according to the requirements of the storage regulations (see fig. 06), in particular Article 6.11 of DTU 61.1, which stipulates that:

- Propane cylinders with a capacity of more than 6.5 litres must be placed outside the living quarters on a stable, horizontal area that must not be embedded in the surrounding ground for more than 75% of its perimeter.
- Regardless of the level at which they are placed, the cylinders must be at least 1 metre away from the openings of the spaces at the same level or below, as well as sewer drains not protected by a siphon.
- Where this distance is not practicable, a wall shall be placed between the cylinders and the openings to be protected, protruding at least 0,50 m and exceeding by 0,20 m in height the axis of the connecting rail or the input fittings of the inverter coupler.
- The wall shall be made of shock-resistant, non-flammable (Class M1) spreadable material.
- If the location is open air, the valves and other accessories of the cylinder station must be protected against impact and weather by a canopy or awning.

The DOREGRILL Company can provide, as an option, the complete propane supply kit (lyres, tees-lyres, inverter-regulator, regulator and hoses).

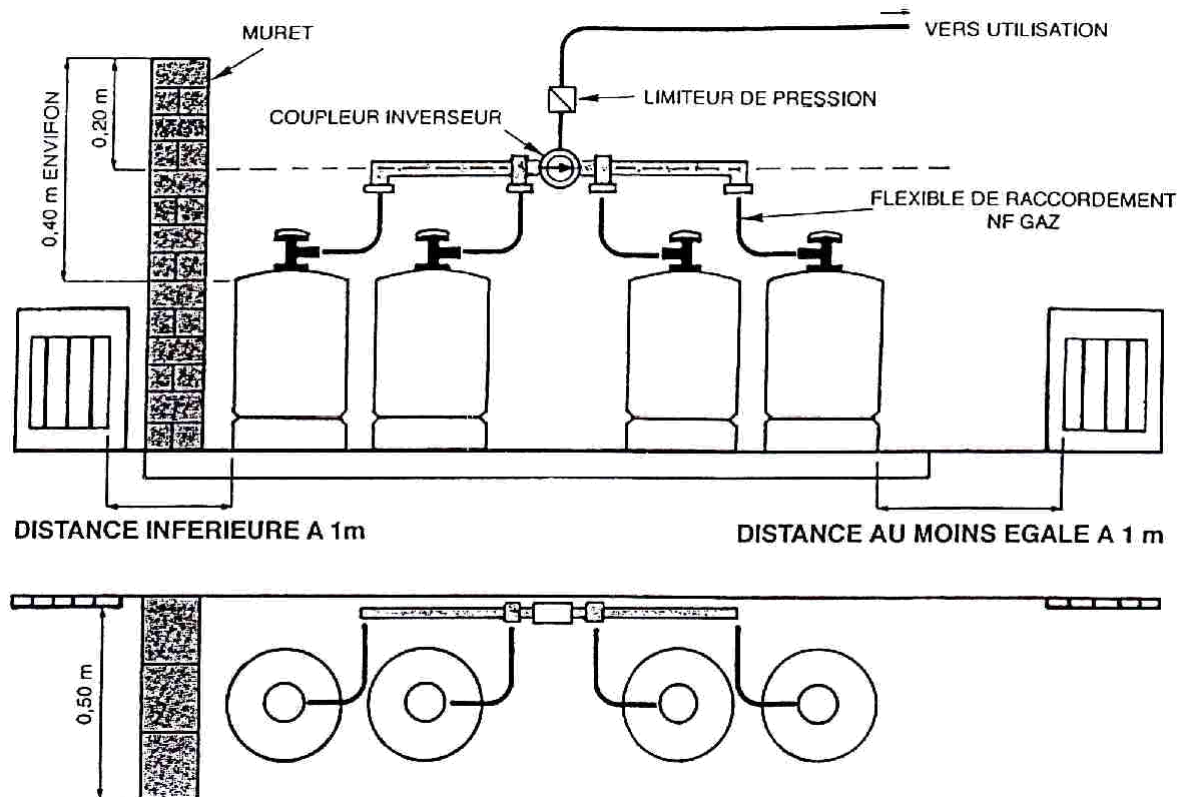


Figure 06

4.5 Evacuation of vapours

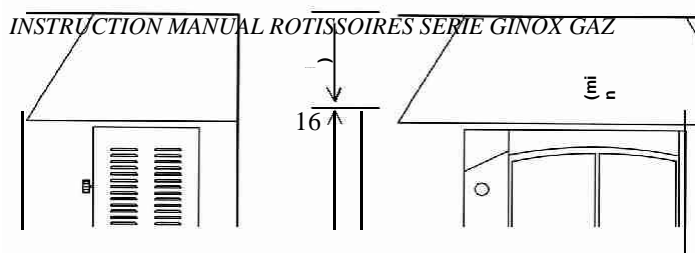
If the roasting pan is used in a room, it must be installed under a fume hood corresponding to the minimum characteristics indicated below (*take the next standard dimensions*)

The DOREGRILL can provide you, on request, and optionally, the hood appropriate to your needs.

The hood, which must be fitted with a removable grease filter, will be connected to the outside by a rigid sheathing duct with an internal diameter of 315 mm equipped with an adequate exhaust fan and motorcycle unit (from 1500 to 2300 m³/h depending on the configuration).

The conduit, either vertical or horizontal, will open, depending on the case, in the roof or through a wall with, at the exit, an anti-return shutter. It is recommended that the evening exit be as direct as possible and that the number of elbows be as small as possible to avoid pressure losses.

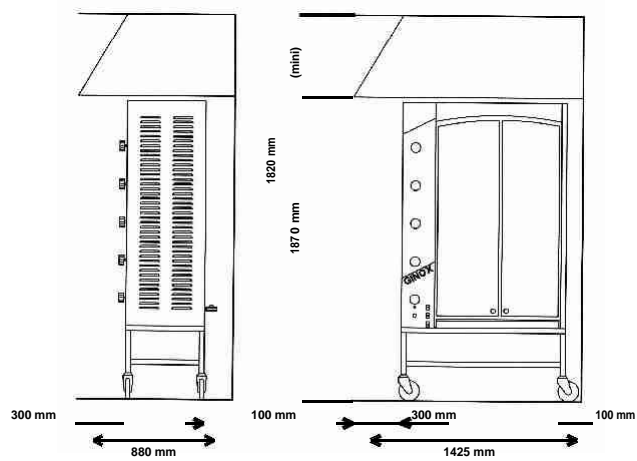
Wall mounted hood:



|

||

Corner hood:



5 USE

5.1 The orders

♦ Gas opening valves

Each of these buttons controls a radiant burner.

To open the valve: Press the valve knob and turn it a quarter turn to the left while maintaining thrust. Wait a few seconds before igniting the gas.

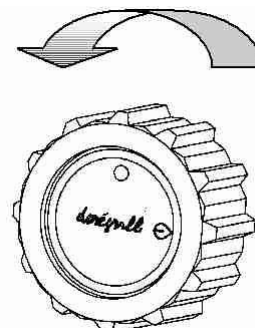
Wait until the burner begins to glow and then release (*safety*).

Heater Looks: The burners have a heater setting:

- Full Fire: Valve Knob Positioned on *Large Flame Symbol* (*Turned Maximum Left*)

- Low heat: To reduce the heat output, gently turn the valve to the right without going until the burner is extinguished.

Valve closing: turn the valve knob up a quarter turn until it stops.



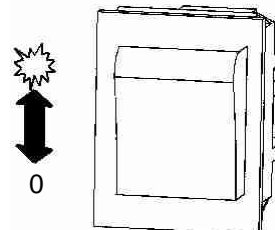
♦ Ignition of spindle motor gearboxes

The motors are controlled in pairs by light switches.

The pins of the even stages rotate in one direction, and those of the Odd stages in the opposite direction, in order to allow the cooking of large poultry without risk of blocking the rotation mechanism.

Rotating the pins: Toggle the switch up.
(*the switch lights up*)

Stop spindle rotation: Toggle the switch down.
(*switch goes off*)



♦ Locking doors

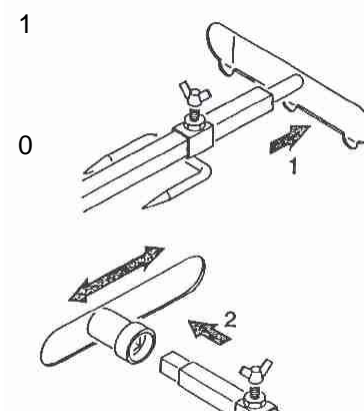
The doors are held by a high temperature magnet in the lower part of the glass.

Door Opening: Pull on doors with moderate tension.

♦ Pin Placement and Adjustment

The pins, independent of each other, are adjustable in depth.

Placement: First insert the round part of the pin, or trunnion, into the light-support of the right wall, then insert its square



INSTRUCTION MANUAL ROTISSOIRES SERIE MAG S GAZ

Revision April 2010

drive in the flared end of the gear motor and, if necessary, rotate it slightly to ensure proper operation. Finally check that the trunnion is on a notch.

Adjusting the spindles on the engine side: To adjust their positioning, simply slide the tip of each gear motor into the lights.

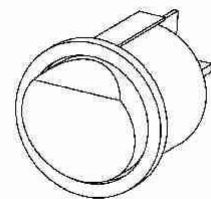
Bracket-side pin adjustment: The pin holder with à each stage 3 notches stopped, position the trunnion of each pin on the desired notch.

♦ Room lamp switches

This switch controls the illumination of the quartz lamp.

Lighting Room Lights: Toggle Switch *Up*
(Position 1)

Room lamp extension: Toggle switch down
(position 0)



5.2 *Implementation*

The use of gas roasters requires certain precautions to ensure their safe use.

IMPORTANT: It is strictly forbidden to place flat or any other object on top of the roaster, or to obstruct by any means the exhaust stack and the ventilation areas.

♦ Preparation

Before starting the roasting pan, make sure, if it is connected to a battery of bottles, that there are enough of them for a perfect diet depending on the ambient temperature (see Table 5 p.23).

In the case of a mobile roaster, remember to lock the front wheel brakes, after making the electrical connection of the appliance on a single-phase receptacle with a "ground" receptacle on the one hand, and the gas supply connection by means of a Pushgaz type connection ⁽⁵⁾ on the other.

If desired, switch on the ambient lighting by means of the switch.

Fill the dish with water at half height and keep this level during cooking.

♦ Ignition of burners

⁵ The name PUSHGAZ is the property of GIE GAZINOX.

Slowly open the dam valve downstream of the supply line, or, in the case of a cylinder supply, the release valve located at the outlet of the cylinders. Then open the valve on the back of the roasting pan.

IMPORTANT: Always turn on the radiant burners one by one, starting with the highest stage, then gradually going down to finish with the lowest radiant. When only a few pins are used, always prefer those at the top.

Open the front right door only. With your left hand, fully depress the gas valve at the appropriate level and turn it a quarter turn to the left, holding the pressure. Wait a few seconds before turning on the right hand, with a gas lighter, the radiant burner in its central part. Do the same for ignition of the desired levels.

♦ **Firing**

It is recommended to prick the poultry before roasting to improve the mellow and golden aspect. Set up each of the pins prepared using the above method (p. 12 –

« *Pin Placement and Adjustment* »)

Adjust the pins in depth according to the size of the poultry to be roasted and the desired cooking speed. Activate the spindle drive motors by flipping the corresponding switches.

IMPORTANT: Never use or introduce aluminum foil into the roasting pan.

In order to avoid greasy projections, and for the proper functioning of the roaster, the glass doors must be kept closed during cooking.

Allow a cooking time of 60 minutes for a poultry of 1.2 Kg. However, this duration remains variable depending on the outdoor climatic conditions, the quality and the size of the piece to be roasted.

At the end of cooking, stop the motors corresponding to the pins and remove them, starting with the support side, then remove them from the drive ends.

6 CONVERSATION

IMPORTANT:
Never use a pressure washer.
Use only “Special Four” approved food cleaning products ⁽⁶⁾
Never spray any product (water, detergent, etc.) on radiant burners.

⁶The product DECAGRILL distributed by the DOREGRILL Company is recommended for cleaning roasters

6.1 *Daily after cooking*

When the roasting pan is still warm, cover the burners with the burner covers and briefly clean the following parts:

- the interior walls,
- the base,
- the ceiling,
- the windows of doors and lighting.

Clean completely after disassembly:

- pins and their accessories,
- the sauce dish after emptying it,
- the reflectors in between the radiant burners.

6.2 *Weekly cleaning*

Clean the top of the roasting pan.

After disassembly, clean the removable grease filter in the grease fume hood with hot water by means of a paint stripper.

6.3 *End of season cleaning (or semi-annual)*

This cleaning must be carried out by an authorised maintenance service:

- Inspection of the interior of the technical crankcase,
- Wiping of the engines,
- Verification of sliding systems,
- Cleaning of various electrical components such as gear motors, fans, indicators, switches, etc.

IMPORTANT: Current legislation requires cleaning of exhaust hoods and exhaust systems once every 6 months.

♦ Disassembly of doors

IMPORTANT:
This is a delicate operation because of the fragility of the elements.

The design of the rotisserie allows the instant disassembly of the doors by removing the hinge axes.

7 ESSENTIAL CAUSES OF TEMPERED GLASS ICE BREAKAGE

7.1 *Thermal shock*

There shall be no deviation greater than 80°C between two specific points of ice. When this happens, the breaking point is reached and the ice can explode instantly.

Ex: cleaning hot ice with a cold sponge.

7.2 *Blows to the ice*

When a blow is inadvertently made to a tempered glass glazing, more precisely to the edge or edge of it, a very small piece of glass, sometimes only the size of a pin head, may come off

As a result, the molecular balance of the ice is broken. Ice breakage becomes inevitable, whether within an hour or the next few days.

Such shocks can occur when unpacking the equipment, or when the user accidentally hits one of the accessories (brooch, basket, sauce dish, etc.) on the edge of the ice by installing it.

7.3 *Manipulation*

Unscheduled and regular movements (e.g. to take out the rotisserie on the sidewalk every day) prematurely weaken the glazed surfaces.

IMPORTANT:

Glass, whether tempered or not, is a fragile material that should be handled with care. The glass, sensitive to the blows that are brought to it, **cannot in any case break itself, without one of the aforementioned cases being at the origin.**



INFORMATION FOR THE BENEFIT OF THE INSTALLER

8 TECHNICAL CHARACTERISTICS

	MAG 40/4S GAS	MAG 40/6S GAS	MAG 40/8 S GAS
DIMENSIONS			
Overall width	1025 mm	1025 mm	1025 mm
Overall depth	600 mm	600 mm	600 mm
Roasting height	1040 mm	1400 mm	-
Height of the trolley	850 mm	490 mm	168 mm

Overall height	1820 mm	1820 mm	1870 mm ⁽⁷⁾
Total unladen weight	93 Kg	126 Kg	166 Kg
TECHNICAL COMPONENTS			
Pins			
Number	4	6	8
Useful length	730	730	730
Drive motors			
Number	4	6	8
Voltage, unit power	230V / 20W	230V / 20W	230V / 20W
Gas burners			
Type: infrared radiant	Yes	Yes	Yes
Number	3	5	7
Unit power			
G31 Propane 37mbar ⁽⁸⁾	5.2 kW	5.2 kW	5.2 kW
G20 LNG 20mbar	6.3 kW	6.3 kW	6.3 kW
Unit consumption of each radiant (according to Gas)			
G31 Propane 37mbar	0,404 kg/h	0,404 kg/h	0,404 kg/h
G20 GNH 20mbar	0,666 m ³ /h	0,666 m ³ /h	0,666 m ³ /h
G25 LNG 25mbar	0,774 m ³ /h	0,774 m ³ /h	0,774 m ³ /h
Ambient lamps			
Number	1	1	1
Voltage, unit power	230V / 300 W	230V / 300 W	230V / 300 W
Switch lamps			
Number	1	1	1
Voltage, intensity	230V / 5A	230V / 5A	230V / 5A
Engine switches			
Number	2	3	3
Voltage, intensity	230V / 5A	230V / 5A	230V / 5A
Power on indicator light			
Number	1	1	1
Voltage, unit power	230V / 2W	230V / 2W	230V / 2W
Power cord			
Section	3x1.5mm ²	3x1.5mm ²	3x1.5mm ²
Plug: 2 phases + ground	Yes	Yes	Yes
CAPABILITY			
Number of poultry capacity (depending on size)	16 Vol.	24 Vol.	32 Vol.
TOTAL CONSUMPTION			
Total consumption (according to Gas)			
G31 Propane 37mbar	1,212 kg/h	2,020 kg/h	2,828 kg/h
G20 GNH 20mbar	1,998 m ³ /h	3,330 m ³ /h	4,632 m ³ /h
G25 LNG 25mbar	2,322 m ³ /h	3,870 m ³ /h	5,418 m ³ /h
Total electricity consumption with lighting	382 W	422 W	482 W

Table of radiant burner powers and consumption

⁷With casters

⁸Operating pressure of burners

# of burners lit	Calorific deficit nominal In Kw on PCI ⁽⁹⁾ (15°C, 1013 mbar)	In G31 37 mbar ⁽¹⁰⁾ (propane)	In G20 20 mbar GNH	In G25 25 mbar GNH
Unitary	5.2 kW	0,404 kg/h	0,666 m ³ /h	0,774 m ³ /h
2	10.4 kW	0,808 kg/h	1,332 m ³ /h	1,548 m ³ /h
3	15.6 kW	1.212 kg/h	1,998 m ³ /h	2,322 m ³ /h
4	20.8 kW	1,616 kg/h	2,664 m ³ /h	3,096 m ³ /h
5	26.0 Kw	2,020 kg/h	3,330 m ³ /h	3,870 m ³ /h
6	31.2 Kw	2,424 kg/h	3,966 m ³ /h	4,644 m ³ /h
7	36.4 Kw	2,828 kg/h	4,632 m ³ /h	5,418 m ³ /h

IMPORTANT: In case of gas change, replace the old adjustment label with the one provided in the gas change bag.

Table of gas uses and pressures by country

Country	France	
Category	I12E+EP	
Gas	G20 / G25	G31
Pressure (mbar)	20/25	37

Unit power of gas burners at various heating points

GAS			Ø Drilling of the injector	1st look (full fire)	2 nd look (idle)
G31	Propane	37mbar	Ø 1.20 mm	5.2 kW	3.8 kW
G20	GNH	20mbar	Ø 1,95 mm	6.3 kW	3.9 kW

⁹ PCI: Net Calorific Value

¹⁰ Operating pressure of burners



MAINTENANCE

INSTRUCTION MANUAL ROTISSOIRES SERIE MAG S GAZ
Revision April 2010

9 MAINTENANCE / AFTER SALES SERVICE

Any work on your device must be done by a qualified professional.

9.1 Location of damage

The purpose of this section is to identify the main faults that any user is likely to encounter, to give the possible causes and to provide the means to remedy them without external intervention.

FINDINGS OF DEFAULT	POSSIBLE CAUSES	REMEDES TO BE MADE
Electric Circuit		
Voltage indicator light off	-Power supply non-existent - Defective light	-Put the electrical plug in the socket. Reset the circuit breaker and change the device protection fuse. If the problem persists, contact your installer. - Changing the bulb
The mood lamp is off	-Defective bulb -Electrical connection defective -Switch	-Changing the bulb -Call the installer -Call the installer
A pin doesn't turn	-Defective engine -Electrical connection defective	} Call the installer
Several or all pins do not turn not	-Defective switch -Electrical connection defective	} Call the installer
The pins don't turn step and lamps emergency room switch are off faulty	-Electrical connection	-Pull on the head of the

FINDINGS OF DEFAULT	POSSIBLE CAUSES	REMEDES TO BE MADE
Gas Circuit		
None of the burners light up	-The dam valve downstream of the feed line is closed -The gas inlet valve to the roaster is closed -Metal Hose End Fitting is Not Connected to Gas Supply Line (Moving <i>Installation</i>) -Propane cylinders are empty (<i>bottle feeding</i>) -The coupler/inverter did not work (<i>cylinder feed</i>)	-Open the pipeline dam valve. -Open the gas inlet valve on the back of the roaster -Connect the end fitting to the inlet line. -Changing propane cylinders -Call the installer
1 burner does not heat regularly	-Foreign object obstructs part from control valve to burner -Control valve is defective -Injector block is defective - Burner is defective	} Call your installer
Burners do not heat regularly	-Gas supply pressure is too low -Propane cylinders are frosted (<i>cylinder supply</i>) -Foreign object obstructs feed ramp -Control valve is defective -Thermocouple is defective -	
A burner does not stay on	Burner is defective	} Call your installer

9.2 Specific troubleshooting

9.2.1 Changing a bulb

This can be done by the user.

WARNING: Before changing a bulb that is still hot, wait a few minutes for it to cool to avoid any risk of burning.

Disconnect the power supply from the roaster.

With a wrench of 7, unlock and remove the blind nut and washer gasket.

Slide and remove the glass screen. Remove the out of use bulb and replace with an identical model. To handle it, never grasp it between bare fingers but always use a clean paper or cloth, the slightest trace of finger or fat, risking, during lighting, to make the bulb unusable.

If the cleanliness is questionable, clean it with alcohol with a soft cloth.

Slide the glass screen back into the clamp. Then thread the washer gasket onto the screw and tighten the nut moderately so as not to break the glass plate.

9.2.2 Opening the technical safe

The technical box is located on the left side of the roaster, behind the control panel. It allows access and repair of various components of the electricity and gas circuits.

This operation should only be carried out by qualified personnel.

Before opening the housing, disconnect the power supply and close the inlet valve gas located at the back of the roasting pan. Using a screwdriver, undo the various screws securing the outer panel and remove it. When the work is completed, reassemble this panel and tighten the screws.

9.2.3 Changing the direction of rotation of a spindle drive motor

To allow the cooking of large poultry without the risk of blocking the mechanisms, the drive motors of the spindles of the even stages rotate in one direction and those of the odd stages in the opposite direction.

This operation should only be carried out by qualified personnel.

Check the direction of rotation of the engine concerned and then, after having carried out the gas and electricity safety, open the technical box.

Using a screwdriver, disassemble the two rotor clamp holding screws and remove them.

Remove the coil assembly from the top of the rotor, flip it over and reposition the coil assembly onto the rotor.

Replace the end of the rotor bracket, replace the two screws, check that the coil rotates without rubbing and tighten the screws.

Reconnect the motor and check the direction of rotation before closing the technical boot.

9.2.4 Changing the injector blocks

This operation, to be **performed if the injector is faulty or in case of gas change, must be performed only by a qualified "Gas" repairer.**

IMPORTANT: In case of gas change, and in order to comply with the European Directive 90/396/EEC concerning gas appliances, order imperatively from the Company the pouch including the various components necessary for the transformation. Do not forget to replace the old adjustment label with the one provided in the processing pouch.

Open the technical safe after completing the necessary gas circuit safety (closing the various valves) and disconnecting the power supply.

Disconnect the connector at the base of the injector block, then loosen the screw at the inlet of the radiant burner and remove the injector block.

After selecting the one corresponding to the gas used (see table below), reassemble it by performing the above operations in reverse order.

Repeat on all burners.

Reconnect the gas system and check, using a leak-detection aerosol, the tightness of the entire system before closing the technical trunk.

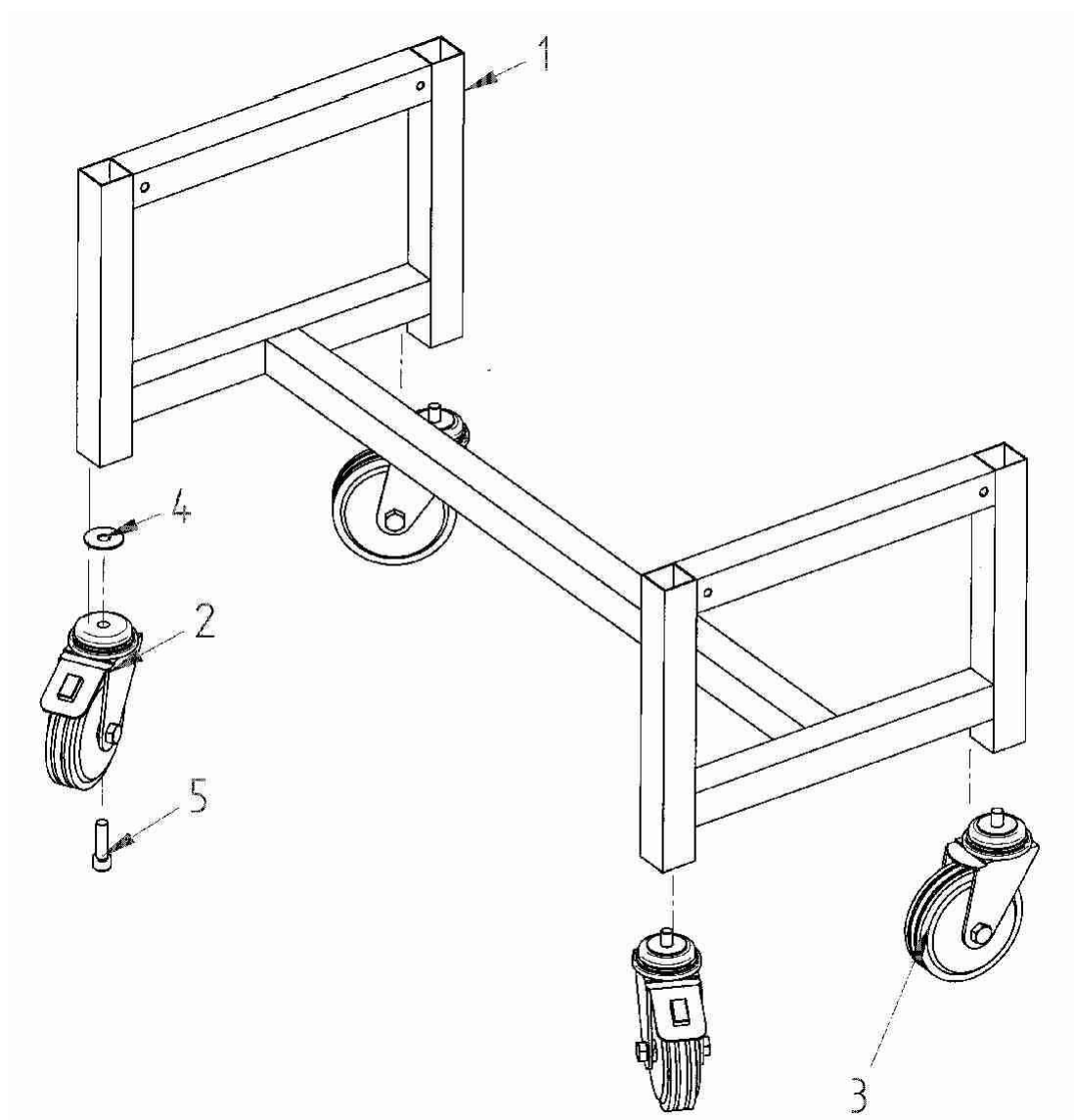
Gas	Injector	Ø drilling of the injector
GNH (20 mbar*) And LNG (25mbar*)	G20/G25	Ø 1,95 mm
Propane (37 mbar*)	G31	Ø 1.20 mm



COMPOSITION TABLE ILLUSTRATES

10 COMPOSITION TABLE ILLUSTRATES

10.1 Planche 1 – The Trolley



Number	Designation	Ginox 4	Ginox 6	Ginox 8
01	Trolley frame (high. 490 mm)	1	-	-
01	Trolley frame (high. 850 mm)	-	1	-
02	Swivel wheel with brake Ø 100	-	0	2
02	Swivel wheel with brake Ø 125	2	2	-
03	Swivel wheel Ø 100 with plate	-	-	2
03	Swivel wheel Ø 125	2	2	-
04	Zinc-plated steel washer Ø 12x40	4	4	-
05	Stainless steel screw CHC M12-40	4	4	-

INSTRUCTION MANUAL ROTISSOIRES SERIE GINOX GAZ

Revision April 2010

10.2 Plate 2 – Framing

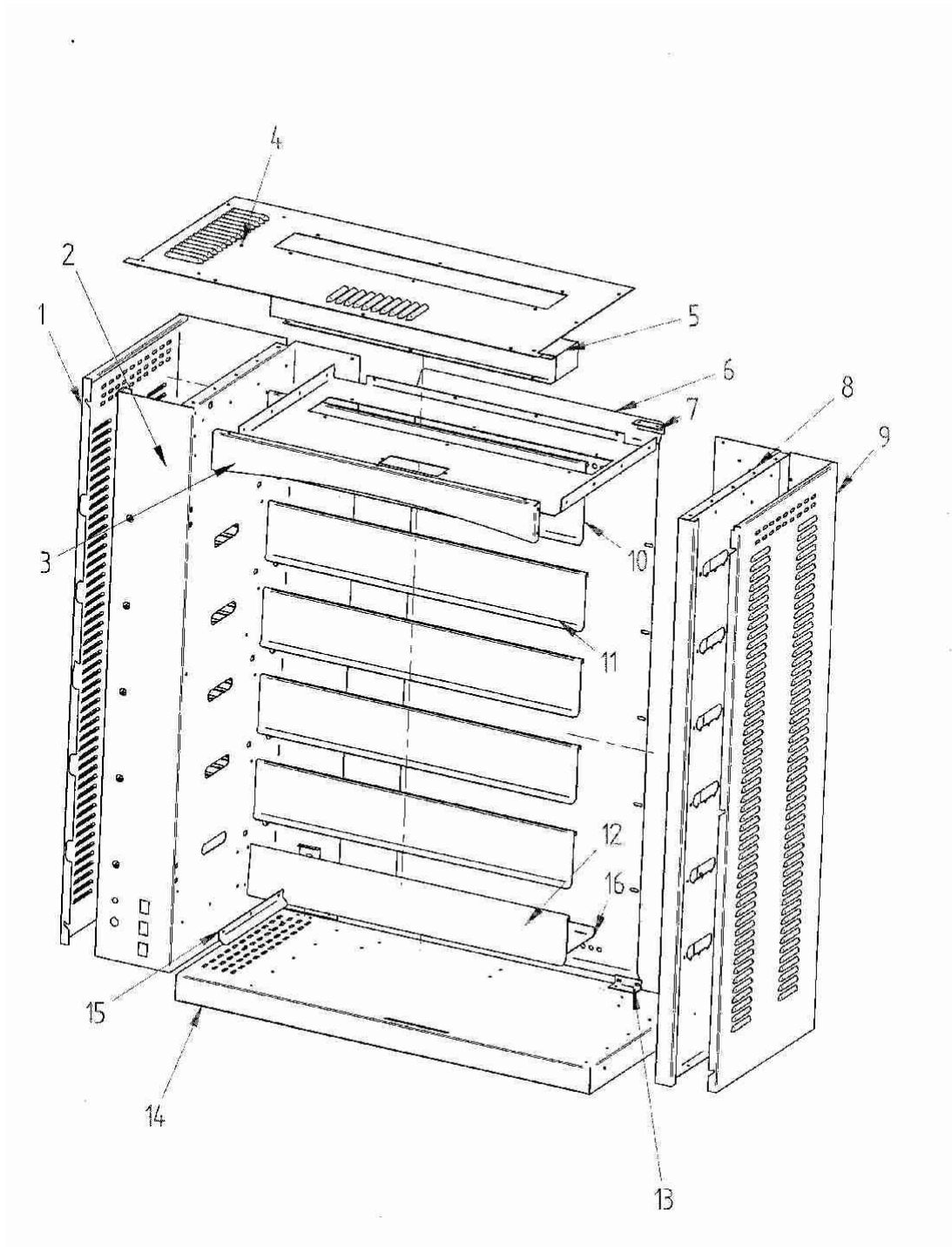


Plate 2 - FRAME

Number	Designation	Gnox	Gnox	Gnox
		4	6	8
01	Left closure panel, 4 pin version	1	-	-
01	Left closure panel, 6 pin version	-	1	-
01	Left closure panel, 8 pin version	-	-	1
02	Left interior structure, 4 pin version	1	-	-
02	Left interior structure, 6 pin version	-	1	-
02	Left interior structure, 8 pin version	-	-	1
03	Rounded top band	1	1	1
04	Above	1	1	1
05	Chimney	1	1	1
06	Rear closing panel, 4 pin version	1	-	-
06	Rear closing panel, 6 pin version	-	1	-
06	Rear closing panel, 8 pin version	-	-	1
07	Square holding ceiling	2	2	2
08	Interior structure right, 4 pin version	1	-	-
08	Interior structure right, 6 pin version	-	1	-
08	Interior structure right, 8 pin version	-	-	1
09	Right closure panel, 4 pin version	1	-	-
09	Right closure panel, 6 pin version	-	1	-
09	Right closure panel, 8 pin version	-	-	1
10	Top reflector	1	1	1
11	Intermediate reflector	2	4	6
12	Bottom reflector	1	1	1
13	Square support base	2	2	2
14	Base	1	1	1
15	Sauce Pare	2	2	2
16	Plate stop	1	1	1

10.3 Plate 3 – Doors

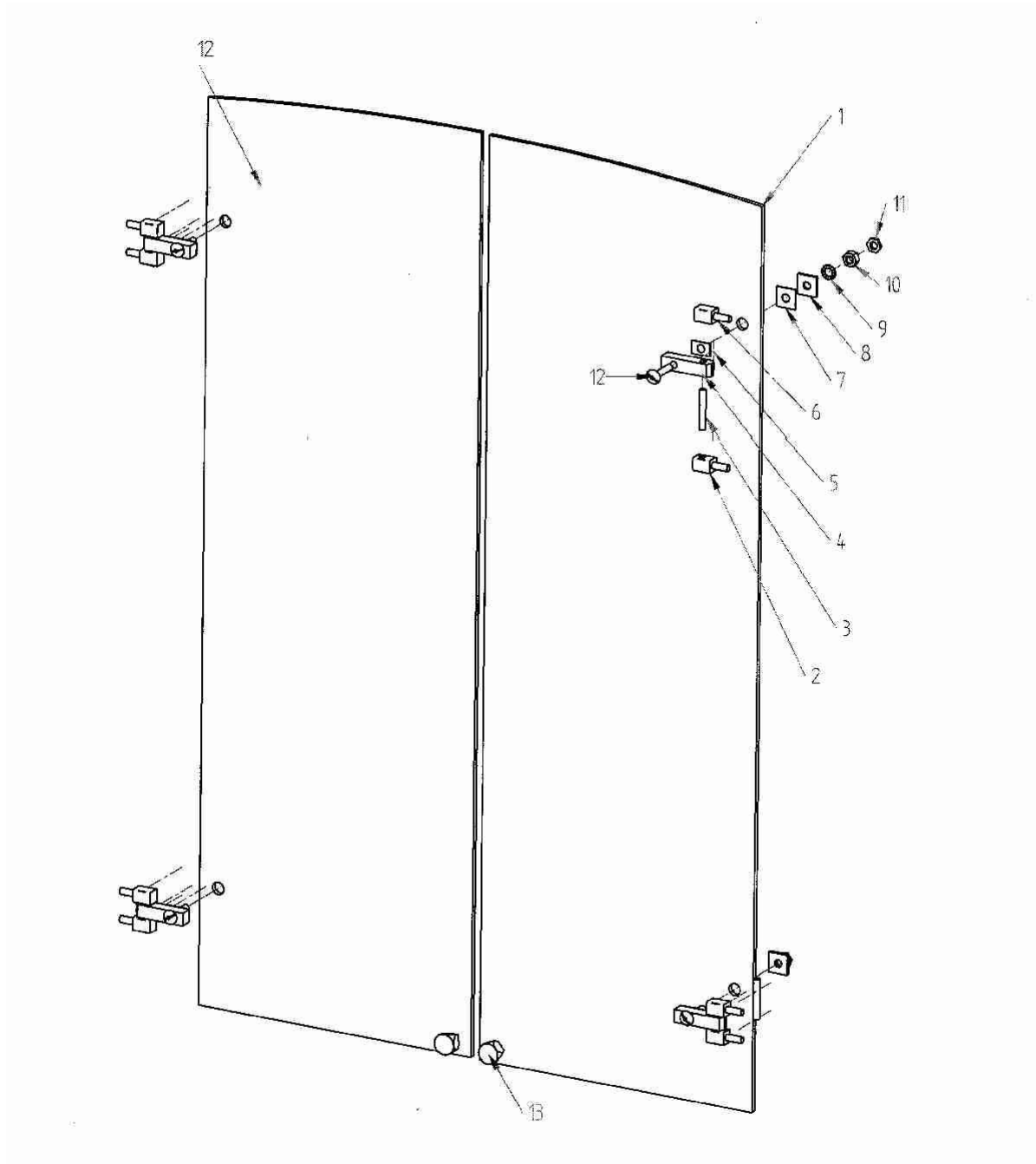


Plate 3 - DOORS

Number	Designation	MAG 40/4 S	MAG 40/6 S	MAG 40/8 S
01	Right glass doors (high. 796 mm)	1	-	-
01	Right glass doors (top. 1156 mm)	-	1	-
01	Right glass doors (top. 1516 mm)	-	-	1
02	Hinge lower part	4	4	6
03	Hinge axis	4	4	6
04	Central part of hinge	4	4	6
05	Hinge Insulating Seal	4	4	6
06	Hinge top part	4	4	6
07	Hinge Insulating Seal	4	4	6
08	Hinge plate counterpart	4	4	6
09	DEC8 stainless steel toothed washer	4	4	6
10	M8 stainless steel nuts	4	4	6
11	Stainless steel flat nuts M8	4	4	6
12	Right glass doors (high. 796 mm)	1	-	-
12	Right glass doors (top. 1156 mm)	-	1	-
12	Right glass doors (top. 1516 mm)	-	-	1
13	Handle	2	2	2

10.4 Plate 4 – Control Table

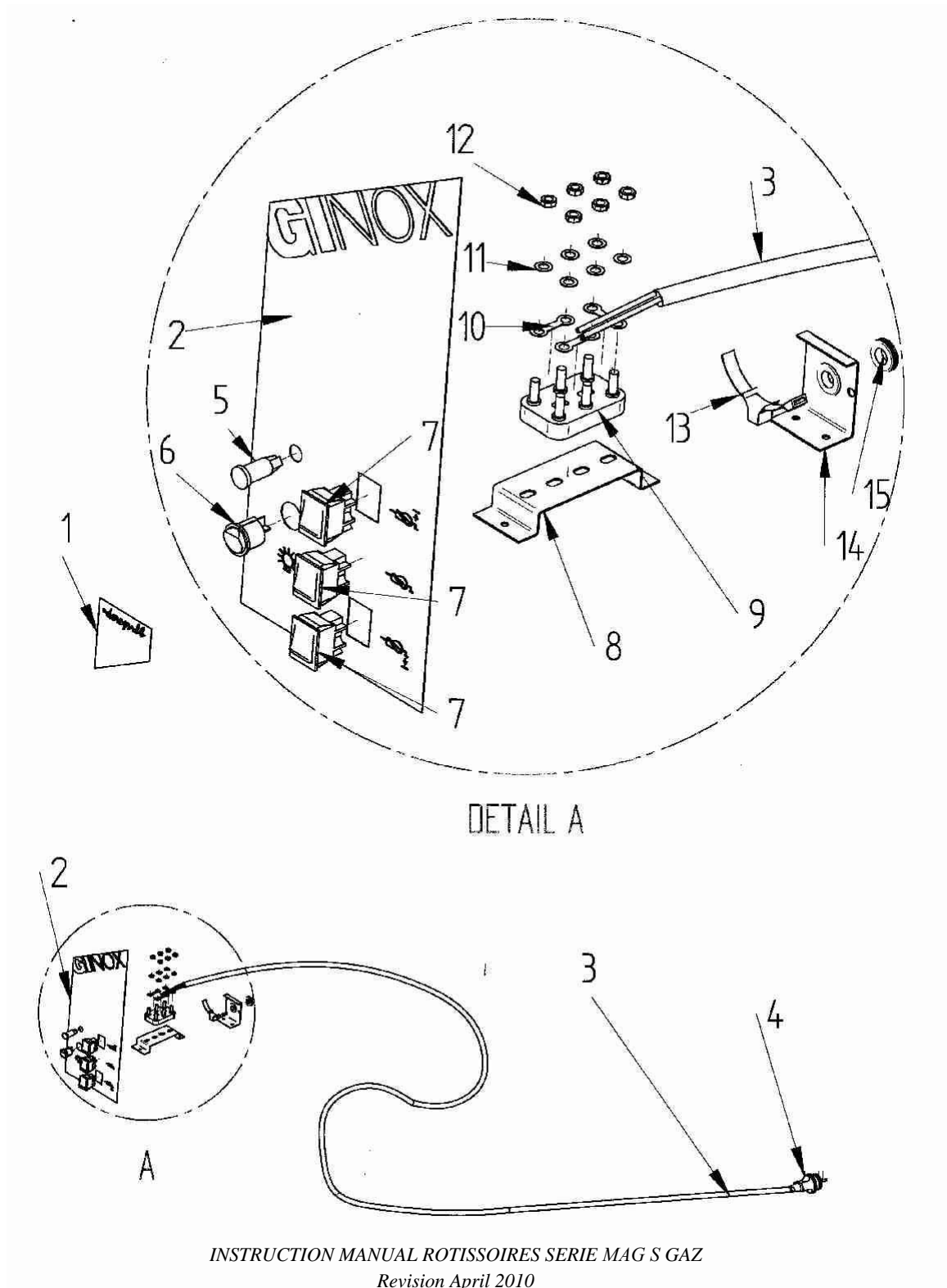
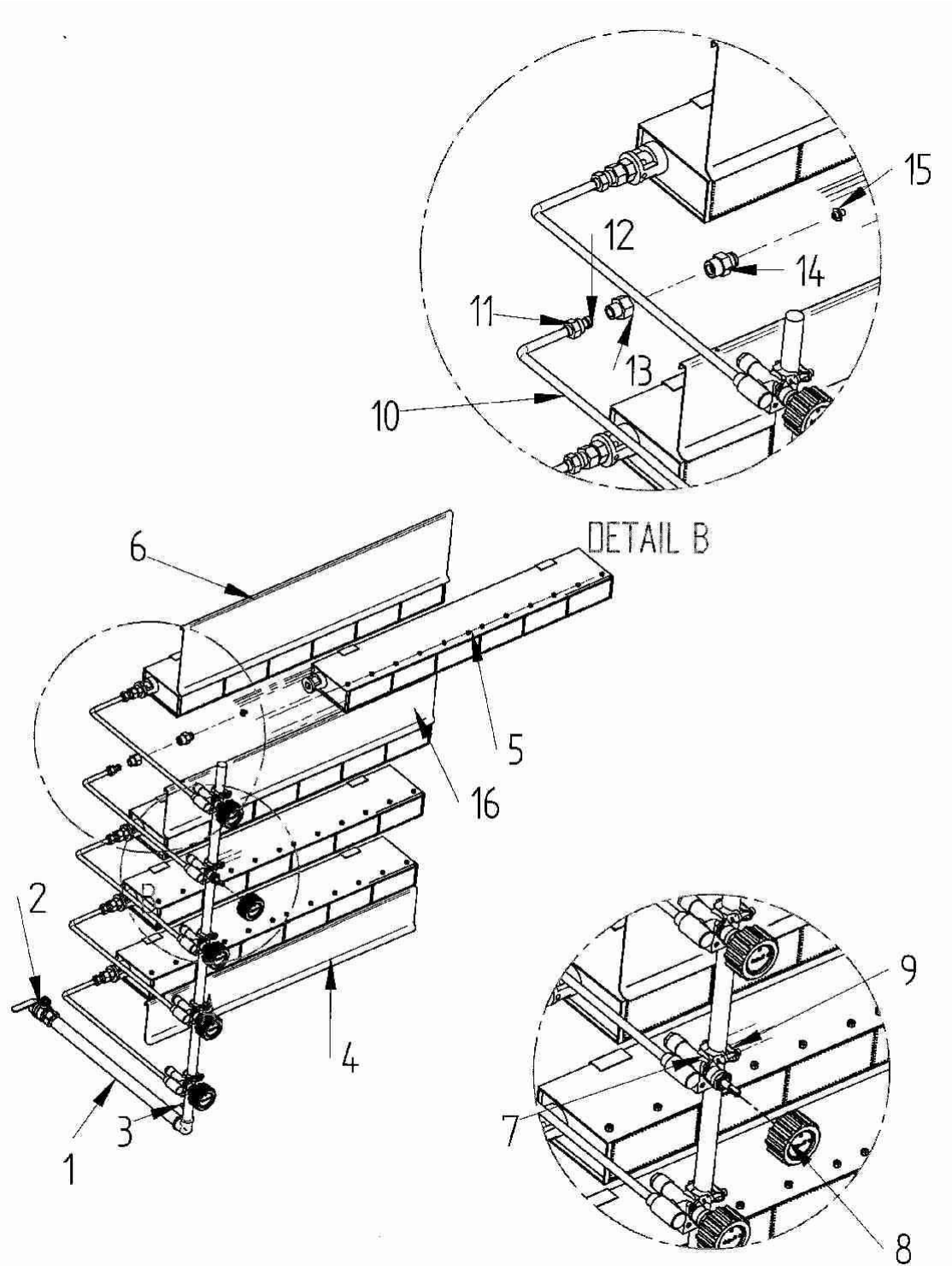


Plate 4 – CONTROL TABLE

Number	Designation	MAG 40/4 S	MAG 40/6 S	MAG 40/8 S
01	High Face Adhesive	1	1	1
02	Low Front Adhesive	1	1	1
03	2.5m Electrical Cable H07RN-F3G2.5	1	1	1
04	2-pin single-phase socket + 10/16 A ground	1	1	1
05	Green indicator light	1	1	1
06	Black round switch "0 + 1"	1	1	1
07	Red square light switch	2	3	3
08	Terminal Block Holder	1	1	1
09	Terminal Block	1	1	1
10	Terminal block bridge	3	3	3
11	Washer for terminal block	6	6	6
12	Screen for terminal block	6	6	6
13	Clamp + screw-on base	1	1	1
14	Bracket bracket pass cable	1	1	1
15	Cable pass Ø 12	1	1	1

10.5 Plate 5 – Gas Circuit



INSTRUCTION MANUAL RÔTISSOIRES SERIE MAG S GAZ
Revision April 2010

DETAIL A

Plate 5 – GAS CIRCUIT

Number	Designation	MAG 40/4 S	MAG 40/6 S	MAG 40/8 S
01	Gas supply ramp 3 burners	1	-	-
01	Gas supply ramp 5 burners	-	1	-
01	Gas supply ramp 7 burners	-	-	1
02	Emergency Stop Valve $\frac{3}{4}$	-	-	-
03	Pressure inlet M6x1,00	1	1	1
04	Low reflector	1	1	1
05	Infrared radiant burner BR12ZL	3	5	7
06	High reflector	1	1	1
07	Gas safety valve	3	5	7
08	Throttle valve handle	3	5	7
09	Fixing gas valve	3	5	7
10	Distribution tube	3	5	7
11	Fitting for distribution tube	6	10	14
12	Olive for distribution tube	6	10	14
13	Olive Union Ø 12 – M20x1.50	3	5	7
14	G20/25 Gas Injector Block – LNG/GNH	3	5	7
14	G31/37 Gas Injector Block – Propane	3	5	7
15	Secondary injector according to gas	3	5	7
15	Primary injector (city gas only)	3	5	7
16	Intermediate reflector	2	4	6

10.6 Plate 6 – Skewer Training and Sauce Dish

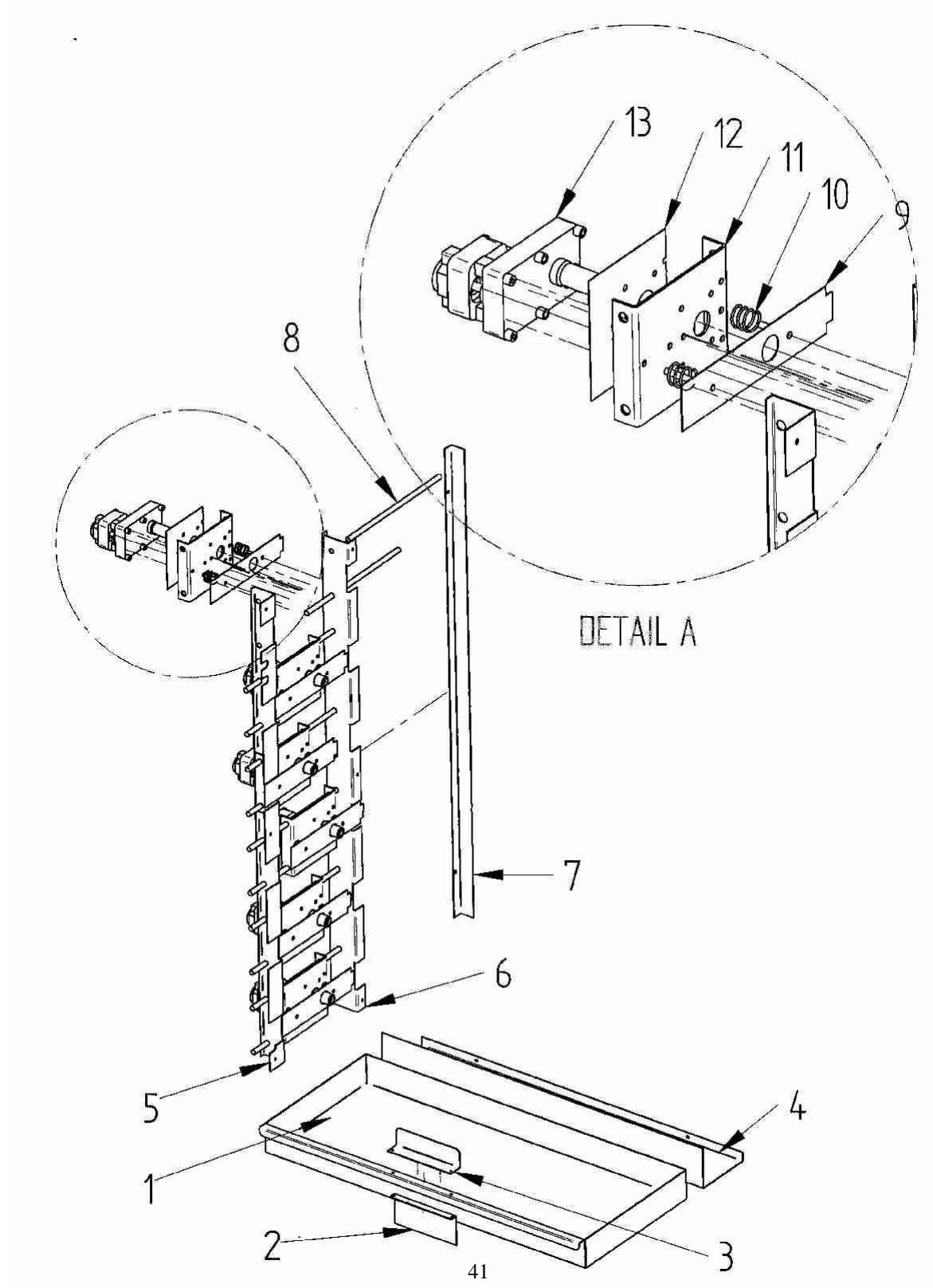


Plate 6 – SPINDLE TRAINING AND SAUCE DISH

Number	Designation	MAG 40/4 S	MAG 40/6 S	MAG 40/8 S
01	Grease Recovery Plate	1	1	1
02	Flat blockage	1	1	1
03	Ice stop	1	1	1
04	Plate stop	1	1	1
05	Bracket bracket 4 gear motors	1	-	-
05	Bracket bracket 6 gear motors	-	1	-
05	Bracket bracket 8 gear motors	-	-	1
06	U support 4 gear motors	1	-	-
06	U support 6 gear motors	-	1	-
06	U support 48 gear motors	-	-	1
07	Locking bracket 4 gear motors	1	-	-
07	Locking bracket 6 gear motors	-	1	-
07	Locking bracket 8 gear motors	-	-	1
08	Gear motor slide	8	12	16
09	Gear motor occultation plate	4	6	8
10	Pressure spring	8	12	16
11	Sliding plate of the gear motor	4	6	8
12	Insulation	4	6	8
13	Gear motor	4	6	8

10.7 Plate 7 – Roof and Ambient Lighting

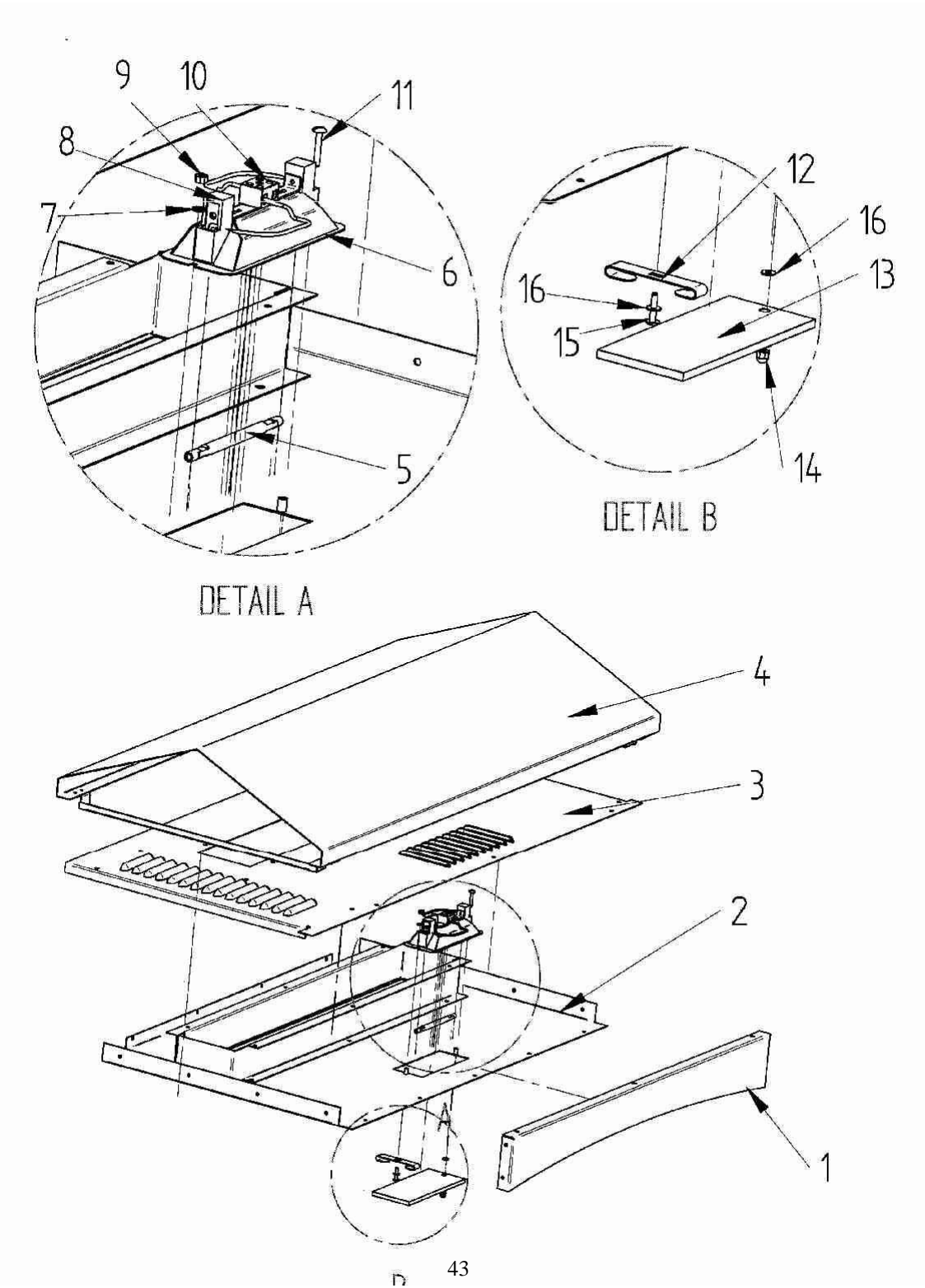
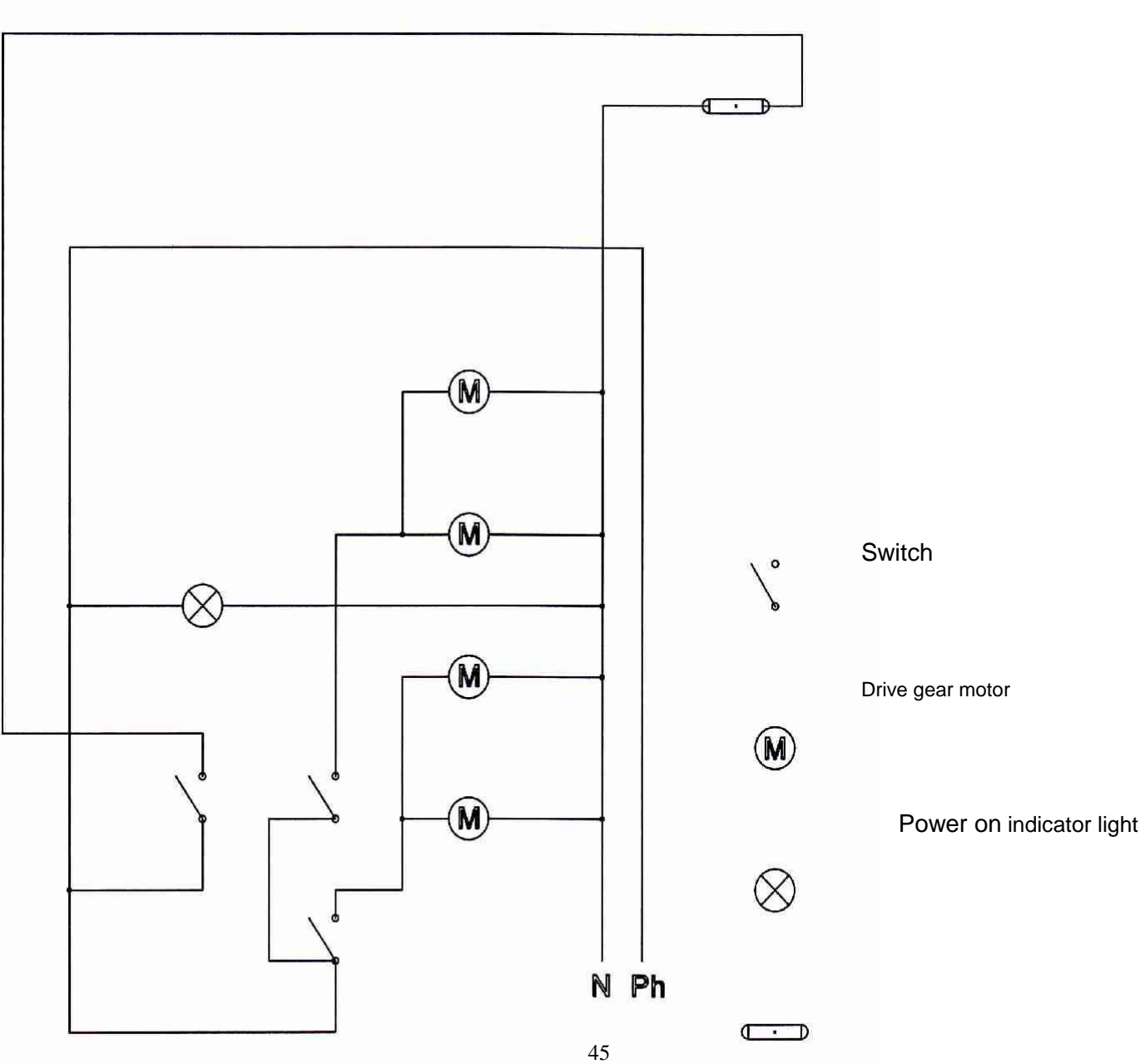


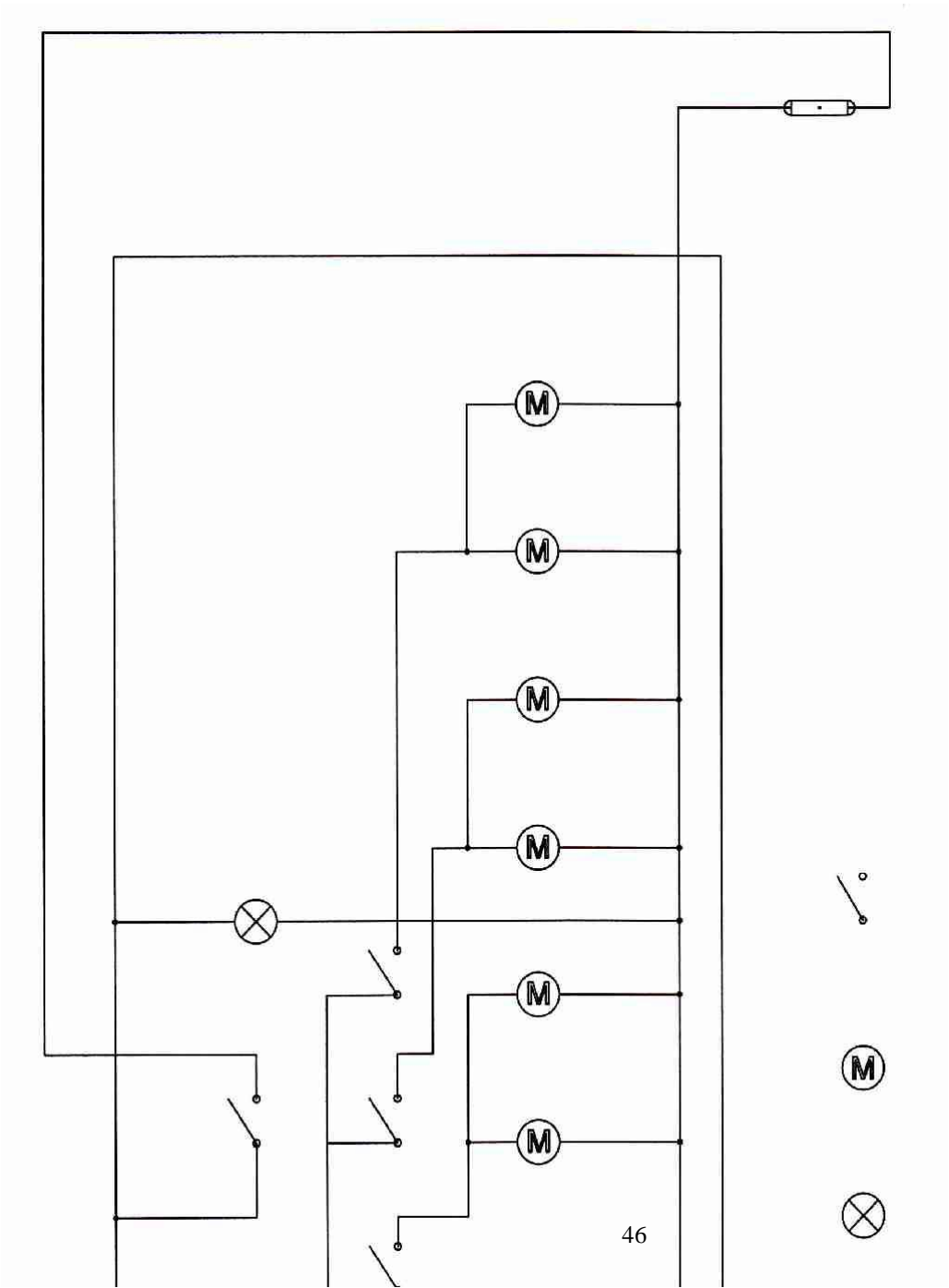
Plate 7 – ROOF AND LIGHTING

Number	Designation	MAG 40/4 S	MAG 40/6 S	MAG 40/8 S
01	Rounded top band	1	1	1
02	Ceiling	1	1	1
03	Above	1	1	1
04	Roof (<i>Optional Accessory</i>)	1	1	1
05	Quartz lamp 300W	1	1	1
06	Aluminium reflector	1	1	1
07	Stainless steel fan washer Ø4 mm	1	1	1
08	Quartz support	1	1	1
09	Stainless steel nut M4	1	1	1
10	Domino porcelain	1	1	1
11	Stainless steel pan screw M4-25	1	1	1
12	Lighting glass support	1	1	1
13	Neoceram glass protection lamp quartz	1	1	1
14	Stainless steel blind nut M4	1	1	1
15	Stainless steel pan screw M4-20	1	1	1
16	Clingerite insulating washer Ø 4x10 Ep2	2	2	2

10.8 Plate 8 - Electrical diagram MAG 40/4 S



10.9 Plate 9 - Electrical diagram MAG 40/6 S



Switch

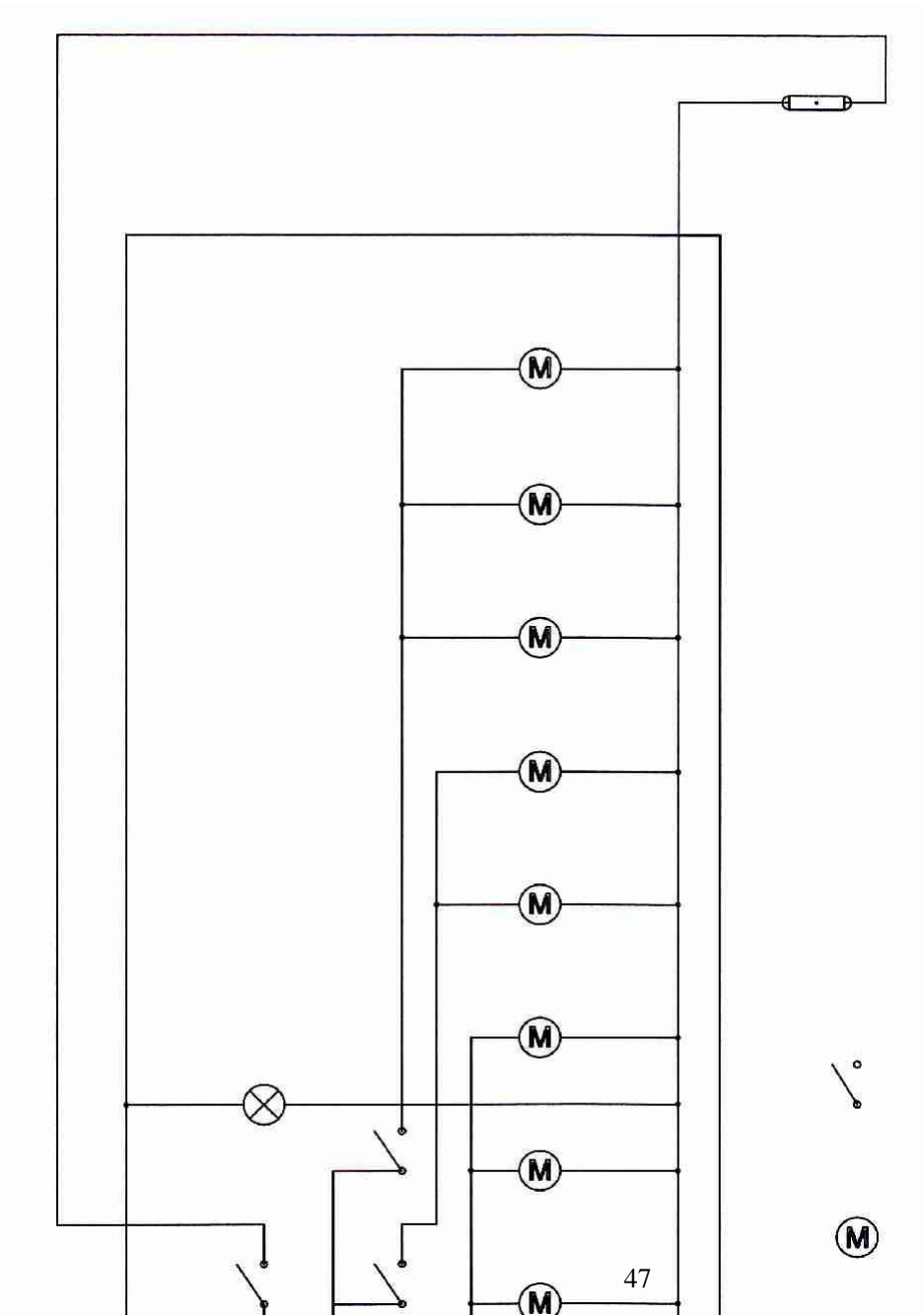


Drive gear motor



Power on indicator light

10.10 Plate 10 - Electrical diagram MAG 40/8 S



Switch

Drive gear motor

10.11 Plate 11 - GAS Compliance



Certificat Certificate

(Directive 90/396/CEE « Appareils à gaz »)
(« Gas appliances » 90/396 EEC Directive)

Numéro : 1312AT2370 (rév. 1)

CERTIGAZ, après examen et vérifications, certifie que l'appareil :
CERTIGAZ, after examination and verifications, certifies that the appliance :

- Fabriqué par : **DOREGRILL SAS**
Manufactured by : **Parc d'Activités du Moulin – BP 52**
F-44880 SAUTRON

- Marque commerciale et modèle(s) : **DOREGRILL**
Trade mark and model(s) : **GI 2/3/4/5/6/8 GAZ**

- Genre de l'appareil : **ROTISSOIRE**
Kind of the appliance : **ROTISSERIE**

- Désignation du type : **GI GAZ**
Type designation :

Pays de destination Destination countries	Pressions (mbar) Pressures (mbar)	Catégories Categories
FR-BE	20/25 ; 37	I12E+3P
ES-PT-GB-IE	20 ; 37	I12H3P
BE	20/25	I2E+
BE	37	I3P
IT	20	I2H
DE-LU	20	I2E

est conforme aux exigences essentielles des directives « Appareils à gaz » 90/396/CEE.
is in conformity with essential requirements of 90/396/EEC « Gas appliances » directive.
Revision April 2010

CERTIGAZ
Le Directeur Général