



Rôtisserie

Installation

Unpack the rotisserie, baskets and accessories.

Install the rotisserie away from any combustible material (plastic, wood...).

In case of this type of material being near to NEOL, it must be protected by insulating material.

IMPORTANT : Store and use the unit where the temperature is between +20°C and +45°C
let a minimum of space all around the rotisserie (150 mm minimum)

Electrical connection

Please check that the tension corresponds to the features indicated on ID-plate of the appliance situated on bottom left hand side of the appliance.

The power must be **400 V 3-phase + Earth + Neutral**

Please check the correct connection (inversion phase to neutral for example).

Please refer to local electrical norms.

COOKING

- Switch the unit ON in pushing **1** during 3 seconds. The screens A and B turn on.
- Pour **one centimeter of water** in the sauce drawer to maintain a good hygrometry in the rotisserie during cooking.
- Place the chickens in the baskets after having them seasoned and sticked into.
- Push **4** (*the motor of the rotating baskets is ON*).
- Choose your cooking time with the pads under the screen B
- Start the cooking process in pushing **2** (*count down starts*)
- Choose the cooking temperature with the pads under the screen A (*In general, choose L5 to cook chickens*)
- At the end of the cooking time, the rotisserie will « bip ». It will switch automatically into « holding temperature » mode. **3** is ON.
- For a manual « holding temperature » mode, push **3**.

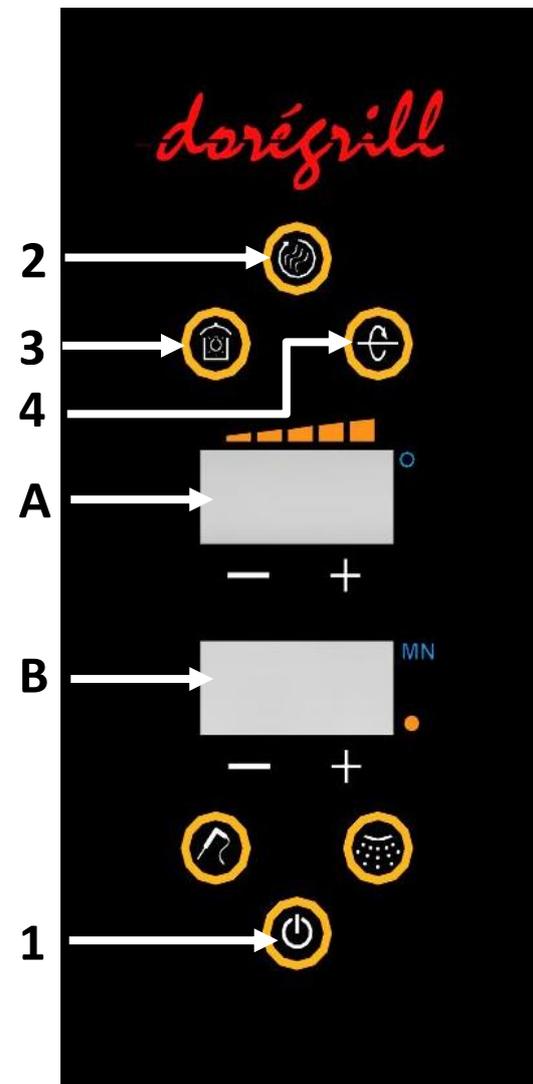
COOKING TIP : Doregrill advises to cook with L5 (300°C).
Cooking time depends on the chickens weight : 1Kg = 1H00

Cooking Mode

| Number of LED | L0 | L1 | L2 | L3 | L4 | L5 |
|---------------------|------|-------|-------|-------|-------|-------|
| Temperature approx. | 45°C | 160°C | 200°C | 230°C | 260°C | 300°C |

« Holding temperature » Mode

| Number of LED | L0 | L1 | L2 | L3 | L4 | L5 |
|---------------------|------|------|------|------|------|------|
| Temperature approx. | 45°C | 75°C | 80°C | 85°C | 90°C | 95°C |



CLEANING

The NEOGRILL rotisserie has been designed to simplify the cleaning :

- Hygrometry and ventilation reduce the « overcooked grease » phenomenon.
- The enamel panels avoid grease to stick.
- The full heating and cooking process from the top of the rotisserie neutralizes the smoking phenomenon considerably.
- The components of the rotisserie are fully dismountable to make the cleaning process fast and easy : baskets, internal enamel panels, stainless steel deflectors, sauce drawer, door gutters.

Dismounting for cleaning (Neogrill / Neol)

We consider a cleaning process duration of 15min. on average.

Internal : accessories

- Remove the baskets
- Remove the baskets support as follows :
 - Turn the motor OFF so that the flat part of the support axis is vertical.
 - Lift the central axis until full disengagement.
- Free the hooks maintaining the enamel panels on right and left hand sides. Remove the panels.
- To put the component back together, place the central axis back in its original position.

Automatic cleaning system (Steambox / Concept Neobox)

This cycle is a helping cleaning system that make steam during 15 minutes inside of the rotisserie

Procedure:

- Connect the rotisserie oven to the plumbing using a flexible hose with a standard stainless steel female connector piece, attaching it to the male connector under the oven
- Turn on the tap
- Remove all the accessories which need to be hand-washed (spits, cradles and central support if necessary)
- Switch off all programmes and functions. Only the light 1 must be on (*see plan on page 7*)
- Start the cleaning cycle (button 5). The "Time" display will show 15 minutes
- At the end of the cycle, run a sponge over the entire surface
- Empty the fat tray using the drainage plug. Do not forget to place a container underneath.

Important:

It may sometimes be necessary to run the cleaning cycle a second time, especially if using the oven intensively.
Please note that there is no need to use a cleaning product.

Heated display

Use

Switching ON

Turn the switch to 1

NB : (*The switch is situated next to the lights*)

Set the temperature on digital thermostat :

Each display has its thermostat set in the factory at 70°C.

To increase or decrease the temperature, do as follows :

Push twice on SET to get to set temperature, then increase or decrease with the top or bottom

arrows until the desired temperature is reached. (90°C max)



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