



MODEL Series

Baskets-roast rotisserie





Dear customer,

You have just acquired a MODEL DOREGRILL and we thank you for choosing our equipment.

Always at the forefront of progress in our field, DOREGRILL offers machines in which we put all our expertise to best meet your expectations, combining comfort and safety of use.

To quickly familiarize yourself with your new equipment and use it to its fullest potential, we invite you to carefully read this user manual. It will allow you to fully utilize all of its capabilities and extend its lifespan.

In our continuous effort to meet your requirements for our products, our technical team remains at your disposal to guide you through installation and start-up, and to answer any questions or suggestions you may have. Please do not hesitate to contact us or visit our website : www.1515design.com

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In the interest of constant improvement of our production, we reserve the right to make any modifications related to their evolution to their technical, functional or aesthetic characteristics.

Please keep this user manual with your device. If the device were to be sold or transferred to another person, make sure that the user manual accompanies it.

Thank you for reading these guidelines before installing and using your device. They have been written for your safety and that of others.

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1 GENERAL INFORMATION

1.1 Marking

This equipment complies with the applicable European directives. Therefore, the CE logo appears on the nameplate and a declaration of conformity is attached to this manual.

- **Manufacturer's name and address - Serial number**
- **CE marking**
- **Equipment model**
- **Electrical power**
- **Electrical voltage and frequency**
- **Year of manufacture**

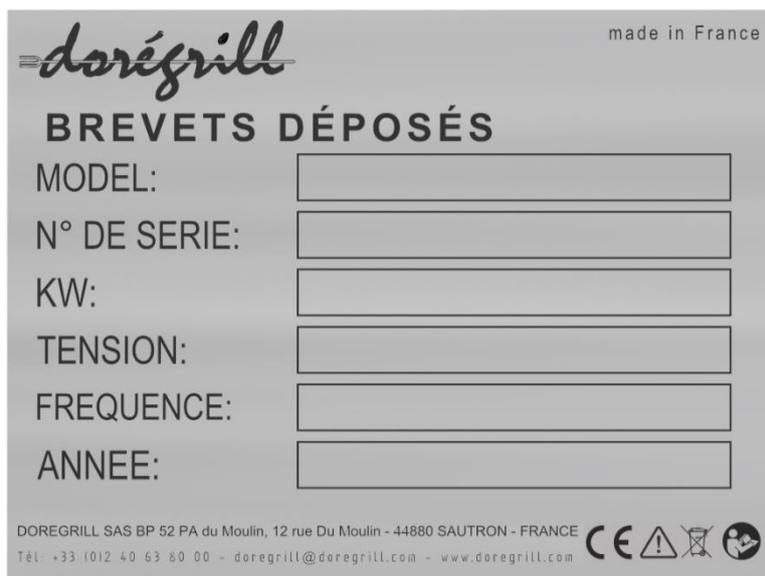


Fig. 1 - (Nameplate)

This plate is attached to the left side of the rotisserie at the bottom of the technical chest closure panel.

1.2 Importance of the manual

This manual aims to provide installers and users of DOREGRILL equipment with all the necessary information for optimal use, to extend its lifespan through regular and appropriate maintenance, to address minor incidents and breakdowns that often do not require the intervention of a specialist, and to avoid any risk of injury to its users by following the warnings and recommendations.

The time and attention devoted to reading this manual will be largely compensated for by the knowledge gained, and the risks of sometimes irreparable damage that have been avoided.

Integral part of our rotisseries, this manual, valid for **MODEL 6** and **MODEL 9** models, must be available to its operators.

The manufacturer is not responsible for any damages to persons, animals, or property due to the improper use of the equipment or non-compliance with the rules described in this manual.

1.3 Warranty

The manufacturer ensures that the referenced rotisseries have undergone testing and trials in its workshops. The warranty for these rotisseries is 12 (twelve) months. Please refer to the Warranty Certificate attached to your rotisserie's invoice.

IMPORTANT: This device is for professional use. To avoid any danger, its operation should be carried out by qualified personnel. Parts that have been protected by the manufacturer or its representative should not be handled by the installer or the user. It must be installed in accordance with the regulations in force in the country of installation.

1.4 Reserved rights

The rights reserved for this technical manual 'MODEL Series User Manual' remain the property of the manufacturer. No part of the manual may be reproduced and distributed without written permission from the manufacturer.

1.5 General precautions

This appliance is not intended to be used by individuals (including children) whose physical, sensory, or mental capabilities are reduced or by individuals lacking the necessary experience or knowledge, unless they have been supervised or instructed in the use of the appliance by a person responsible for their safety.

IMPORTANT: Handling and/or replacing components with non-original parts will void the warranty and release the manufacturer from any liability.

To avoid the risk of serious burns, this appliance MUST be placed against a wall or the store's façade. The back of the Rotisserie does not provide a visual indication of its function and the potential danger posed by extreme temperatures. In case it's impossible to position the machine along the wall, the user must implement all necessary measures to protect pedestrians from potential contact with the Rotisserie (safety barriers, insulated wall, etc).

2 Transport and handling

2.1 Transport and delivery

Our rotisseries are adjusted, tested, and controlled in our workshops. They are carefully packaged to ensure that they arrive at their destination in the best possible condition.

They are delivered on pallets, strapped and wrapped. The appliance is protected by cardboard packaging, bubble wrap, polystyrene, and foam corners to protect the corners in order to withstand normal transport conditions.

Once the equipment is unpacked, make sure it has not been damaged during transport. In the event of any damage, it must be noted and reported in the presence of the carrier. The reservations stated on the Delivery Note must be followed up within 48 hours of receipt of the equipment by a letter with Acknowledgment of Receipt to the carrier and the dealer notified.

2.2 Unpacking and handling

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

The appliance can be moved on flat surfaces using a forklift passed under the appliance.

3 TECHNICAL DESCRIPTION

3.1 General description

The MODEL 6 and MODEL 9 series are mounted on wheeled carts, two of which are equipped with brakes.

The rotisseries consist of *(Fig. 2)*:

- Made of brushed stainless steel, it features a structure (base **1**, ceiling **2**, side and rear panels **3**).
- One of the side panels is made of double 'Securit' glass **4**, and the other (motor section) is enameled steel **5**.
- Infrared heating elements **6**.
- Stainless steel standard baskets **7**.
- A removable spit support **8**.
- In the lower part, a stainless steel grease collection tray equipped with a drain plug **9**.
- 2 double glazed doors consisting of a tempered glass sealing pane **10** and a thermal protection tempered glass (screen-printed glass) **11**. These two panes are connected and held together by magnetic attraction. They remain closed by the same process.
- 2 waterproof halogen lamps with a maximum power of 300W, recessed in the ceiling, providing powerful illumination. They are protected by tempered glass screens **12**.
- A control panel **13** *(Fig. 3)*.

3.2 General components

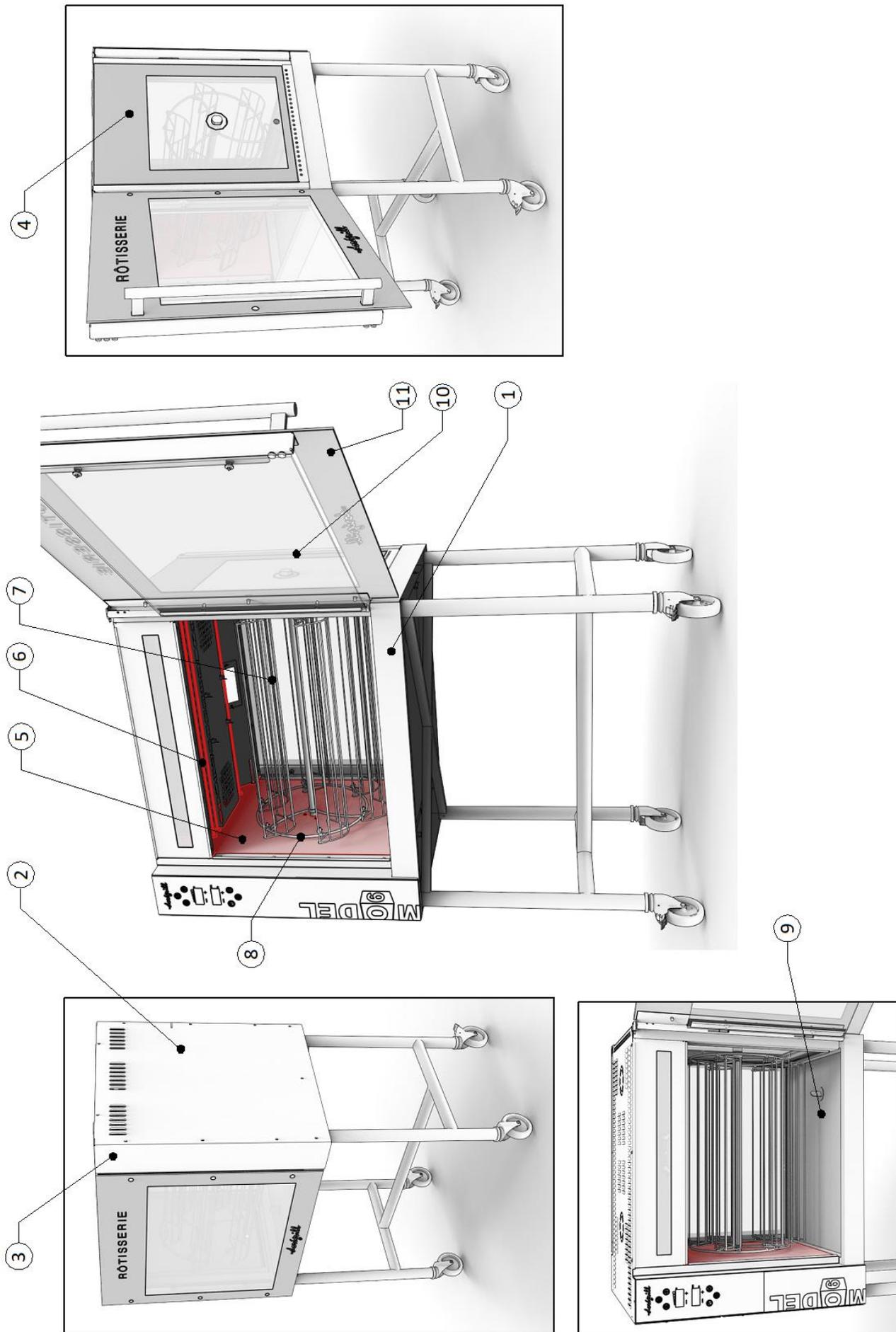


Fig. 2 : Composition

3.3 Control panel

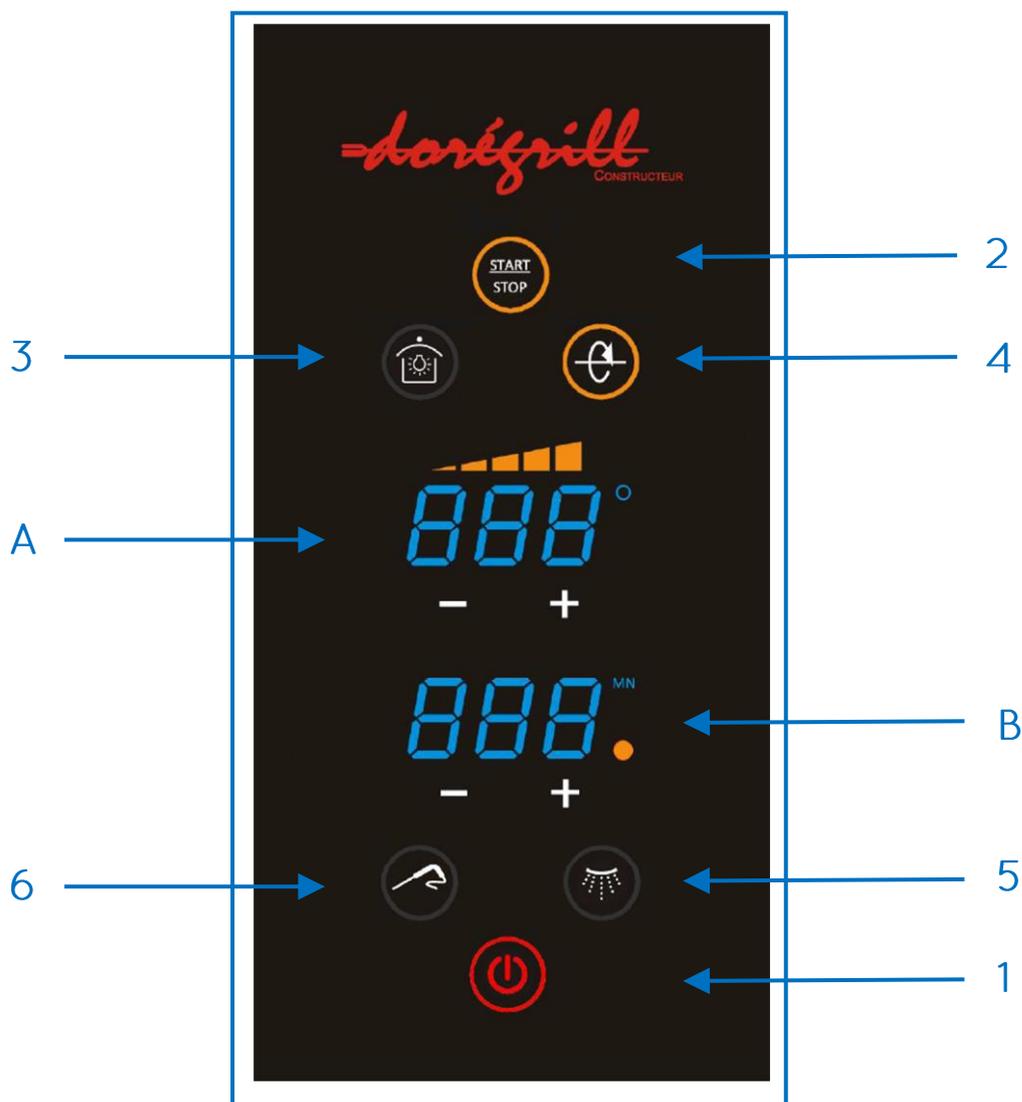


Fig. 3: Control panel

- 1- Power light button
- 2- Cooking light button
- 3- Temperature maintenance light button (roisserie in temperature maintenance mode aftercooking)
- 4- Motor rotation light button
- 5- Cleaning cycle light button
- 6- Probe light button (optional)
- A- Temperature display
- B- Time display

- 1- Power light touch button: touch and hold for a few seconds to activate or deactivate the touch screen controls.
- 2- Cooking light touch button: touch to start the cooking mode -> countdown is active.
- 3- Light and temperature maintenance touch button: touch to turn on/off.
- 4- Motor rotation control light touch button: touch to start/stop the motor.
- 5- Illuminated button to start the cleaning cycle. Duration 15 minutes
- 6- Option probe sensor, after pressing the illuminated button (core temperature of the poultry), the display starts flashing, and the temperature measurement is in progress.

Temperature Display (A)



- Temperature level indicator LEDs. There are 5 of these LEDs, and they indicate the selected heating level (either "cooking" or "temperature maintenance" mode).



- Temperature increase: Repeatedly pressing this button will increase the cooking temperature (up to a maximum of 5 LEDs).



- Temperature decrease: Repeatedly pressing this button will decrease the cooking temperature (down to a minimum of 1 LED).

Cooking mode

Number of LED	0 LED	1 LED	2 LED	3 LED	4 LED	5 LED
Approximate temperature	149°F	212°F	275°F	338°F	392°F	446 °F

Temperature maintenance mode

Number of LED	0 LED	1 LED	2 LED	3 LED	4 LED	5 LED
Approximate temperature	149°F	167°F	176°F	185°F	194°F	203°F

- Temperature display :

Indicates the ambient temperature of the heating volume.

IMPORTANT: Cooking setting recommendation after factory test, 5 LEDs lit

Timer display (B)

- + - Increasing the cooking time: Successive presses of this button increase the cooking time (up to 120 minutes)- Decreasing the cooking time: Successive presses of this button
- decrease the cooking time.

IMPORTANT: The cleaning cycle must be started COLD (40°C max), meaning once the rotisserie has cooled down.

3.4 Rotisserie Dimensions

Refer to Chapter 8, "Technical Specifications".

3.5 Technical Data

Refer to Chapter 8, "Technical Specifications".

3.6 Intended use

Our rotisseries are intended for cooking meats and poultry prepared for use in the hot food and catering sections of foodservice professionals.

3.7 Electrical diagram

Refer to Chapter 8, "Technical Specifications".

4 SETUP

4.1 General instructions

The installation of rotisseries as objects (positioning and connection) must be carried out by authorized personnel with the technical and professional skills required to perform this installation in compliance with the standards in force in the country of use of this equipment. See Chapter 9, "Installation".

4.2 Installation

Unpack the rotisserie, spits, and accessories. Place the rotisserie away from any combustible materials (wood, plastics...). In case of proximity to such materials, they should be protected with insulating materials. Unpack the rotisserie, spits, and accessories. Place the rotisserie away from any combustible materials (wood, plastics...). In case of proximity to such materials, they should be protected with insulating materials.

IMPORTANT: Maintain a minimum air gap of 150 mm at the rear and sides of the rotisserie to allow for proper ventilation and protection of adjacent equipment or walls, as well as the tempered glass of the appliance.

4.3 Electrical Connection

Check that the mains voltage matches the specifications indicated on the nameplate affixed at the bottom left of the device.

The rotisserie must be connected to the power supply network through an outlet that is earthed. The connection must be 400V + N + T Three-phase. Ensure there is no connection error (such as phase and neutral reversal, for example).

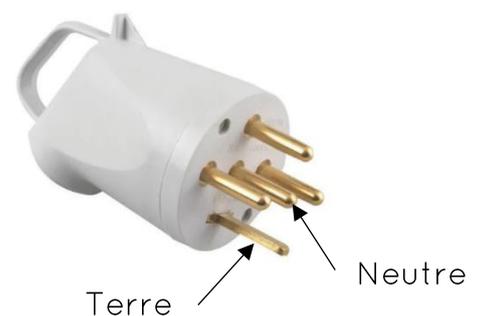
IMPORTANT: Ensure that the electrical circuit protection is sufficient and complies with the NF C 15-100 standard, which means having a dedicated circuit for high-power devices protected by a suitable differential device.

Refer to the electrical standards in force in the country where the device is used.

Preparation :

Operating voltage: 220V - 3 Phases + Neutral + Ground

In the case of an outdoor rotisserie, **provide waterproof outlets.**



4.4 Water connection

You must provide a cold water supply (15/21 diameter) close to the rotisserie. It will be connected to the network using a provided sanitary hose.

It is necessary to install a water softener upstream to prevent scale deposits and protect the water solenoids and the heating elements.

Ensure that the water tray is filled to maintain the humidity during cooking (at least 1 cm covering the entire surface of the tray) at each use.

4.5 Cooking

- Place the poultry in the rotisserie after poking and seasoning them.
- Power on the touch screen control with button **1**.
- Select the cooking temperature using the **+** and **-** buttons (usually, 5 LEDs lit for poultry cooking).
- Set the cooking time using the **+** and **-** buttons.
- Press button 2 to start cooking; the countdown timer begins.



Fig. 3: Control panel

5 MAINTENANCE

5.1 Disassembly for Cleaning

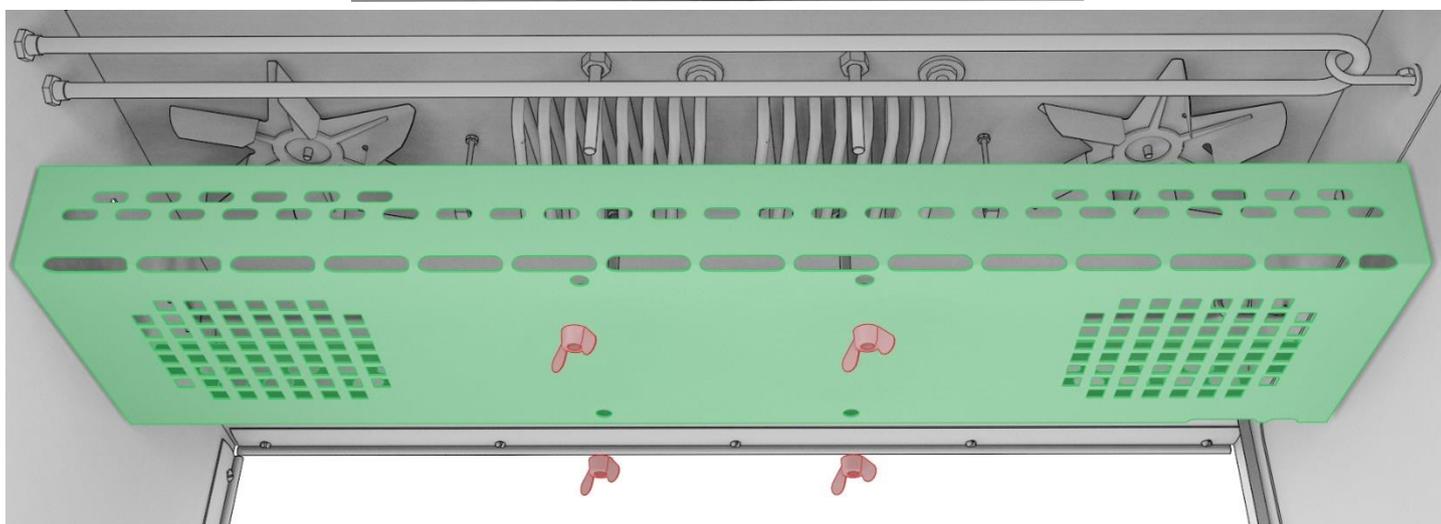
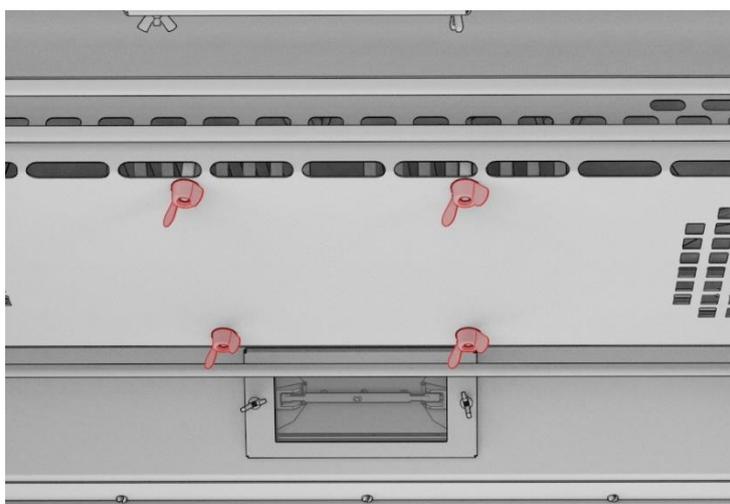
Inside the machine : accessories

Remove the spits and their support.

To remove the rotisserie's axis, ensure that the drive unit is in the vertical position.

Inside the machine : ventilation cover fixed on the ceiling

This maintenance should be performed at least once a week, more frequently in the case of frequent use.



- Start by unscrewing the 4 wing nuts.
- Remove the stainless steel protective cover to access the fan.
- Ensure this cover with ventilation holes is thoroughly cleaned.
- Disassemble the fan by unscrewing the reverse-threaded wing nut (clockwise).
- Perform the cleaning of the cover and fan through soaking and wash the ceiling.
- Reassemble everything by performing the reverse steps.

Cleaning the double glazing

The separate opening of the two panes allows cleaning of all glass surfaces.



5.2 Longevity of Armored Elements

All our armored resistances are of the "Incoloy" quality. They are located at the top of the appliance, on either side of the air distribution housing.

Despite their quality, and given the power of the new cleaning products, these elements can be altered and weakened. To prevent premature aging of your equipment, it is recommended to protect these elements with aluminum foil when spraying your cleaning product.

Before restarting, thoroughly wipe the resistances with a wrung-out sponge to remove any traces of cleaning product.

5.3 Automatic Cleaning Cycle

This cycle assists in cleaning by generating steam for 15 minutes inside the cooking chamber.

Procedure :

- Connect the rotisserie to the water supply using the stainless steel sanitary hose provided with the machine.
- Turn on the water tap.
- Remove all accessories that need to be washed (axle, spits, etc.)
- Turn off other programs and functions. Only indicator light 1 should be on.
- Start the cleaning cycle (button 5). The time display shows 15 minutes.
- At the end of the cycle, wipe down all surfaces with a sponge.
- Finally, empty the sauce tray using the drain plug, making sure to position a container under the drain.



IMPORTANT :

- In some cases, especially during intensive cooking, it may be necessary to run a second cleaning cycle.
- Never use a high-pressure cleaner.
- Use only food-safe, "special oven" cleaning products.
- The use of bleach or any chlorine-based product will cause oxidation of the stainless steel.
- Don't forget to wipe the shielded heating elements clean before restarting if cleaning products have splashed on them.
- Avoid using aluminum foil.
- Ensure that the juice tray is filled to half its height and maintain the level during cooking.

REMINDER :

Current regulations require cleaning exhaust hoods and extraction systems every six months.

6 MAIN CAUSES OF TEMPERED GLASS BREAKAGE

6.1 Thermal Shock

The temperature difference between two specific points on the glass should not exceed 80°C. When this limit is exceeded, it can cause a point of rupture, leading to the glass shattering instantly. For instance, cleaning a hot glass surface with a cold sponge.

6.2 Blows to the glass

When an accidental impact occurs on tempered glass, specifically on the edge or corner of it, a tiny piece of glass, sometimes as small as a pinhead, can break off. Once this happens, the glass's molecular balance is disrupted, and glass breakage becomes inevitable, whether it occurs within an hour or in the following days.

Such impacts can happen during equipment unpacking or when the user inadvertently strikes one of the accessories (spit, basket, sauce dish, etc.) against the edge of the glass while installing them.

6.3 Handling

Frequent and unnecessary movements, such as taking the rotisserie out onto the sidewalk every day, prematurely weaken the glass surfaces.

IMPORTANT: Glass, whether tempered or not, is a fragile material that should be handled with care. Sensitive to impacts, glass cannot break on its own, without one of the aforementioned causes being responsible for it.

7 TECHNICAL SPECIFICATIONS

		MODEL 6	MODEL 9
DIMENSIONS			
Overall length		40 1/8"	40 1/8"
Overall depth		30 1/2"	37 1/2"
Height of the rotisserie on the stand/trolley		35 3/4"	43"
Total empty weight		370 lbs	526 lbs
Maximum load to be observed		88 lbs	132 lbs
COMPOSANTS TECHNIQUES			
Baskets	Number	6	9
	Length usable	28 1/2"	28 1/2"
Drive motor	Number	1	1
	Power	35 W	35 W
Resistances	Pin shape	2	4
	Unit power	3.3 KW	2.8 KW
	Formed shape	2	2
	Unit power	2 KW	2 KW
Ambient lamp	Number	2	2
	Voltage / Amperage	230V / 300W	230V / 300W
Hot air fan	Number	2	2
	Voltage / Power	73 W	73 W
Power cable	Section	5G2.5 ²	3G4 ²
	Fiche : 3 Phases + Neutral + Earth	Yes	Yes
Capacity in number of poultry (according to size)¹		20/30	30/45
Total electrical consumption with lighting.		11 KW	16 KW

¹ These capacities are provided as an indication and depend on the size of the poultry.

8 MAINTENANCE / AFTER-SALES SERVICE

Any repairs on your device should be carried out by a qualified professional.

8.1 Fault finding

This section aims to list the main breakdowns that any user may encounter, provide their possible causes, and offer solutions for addressing them without external intervention.

DEFECTS OBSERVED	POSSIBLE CAUSES	REMEDIES TO BE APPLIED
Electrical Circuit		
The touchscreen display is not lighting up	-Non-existent power supply	-lug the electrical plug into the socket. Reset the circuit breaker and replace the device's protective fuse. If the issue persists, contact your installer.
One ambient lamp is turned off	-Defective bulb -Faulty electrical connection	-Change the light bulb -Call the installer
All ambient lights are off	-Faulty electrical connection -Faulty switch	-Call the installer -Call the installer
The swings are not turning	-Defective motor -Faulty electrical connection	} Call the installer
Very long cooking time	-Defective heating elements	-Call the installer
The spits are not rotating, and the ambient lights are off	-Emergency stop switch is stuck -Defective electrical connection	-Pull on the emergency stop switch head. -Call the installer

8.2 Specific repairs

8.2.1 Changing a Bulb

This operation can be performed by the user.

IMPORTANT: Before changing a still hot light bulb, wait a few minutes for it to cool down to avoid the risk of burns.

Disconnect the electrical power supply to the rotisserie.

Unscrew the wing nut (or butterfly nut) and the washer. Slide and remove the glass screen.

Remove the burnt-out light bulb and replace it with an identical model. When handling the bulb, never touch it with bare fingers. Always use a clean piece of paper or cloth. Even the slightest trace of fingerprints or grease can render the bulb unusable.

If the bulb appears dirty, clean it with alcohol and a soft cloth.

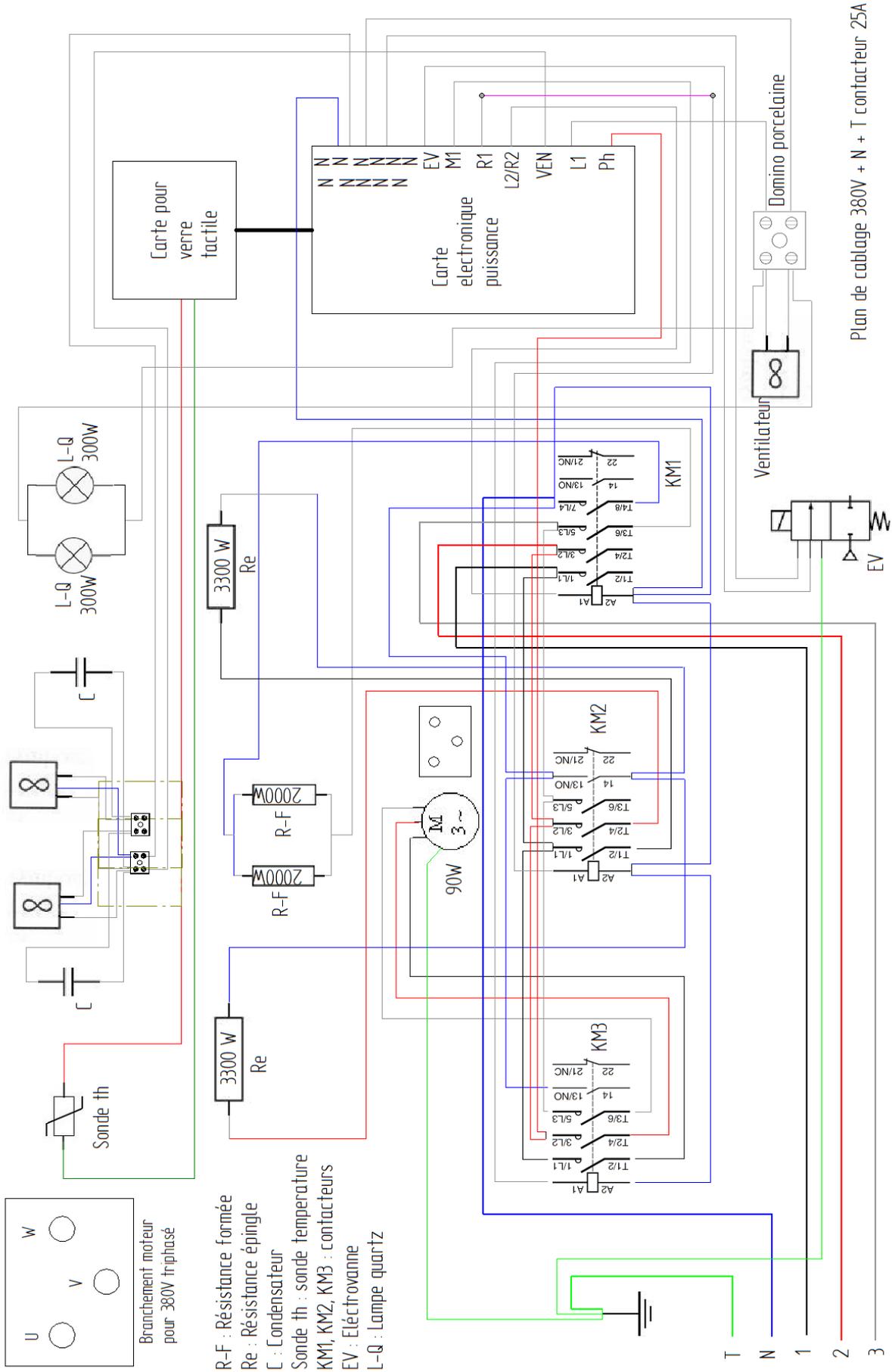
Reinstall the glass screen by sliding it into the clip. Then, thread the washer onto the screw and moderately tighten the wing nut to avoid damaging the glass plate.

8.2.2 Opening of the technical housing

The technical housing is located on the left side of the rotisserie, behind the control panel. It provides access for maintenance and repair of various electrical circuit components.

9 DIAGRAMS

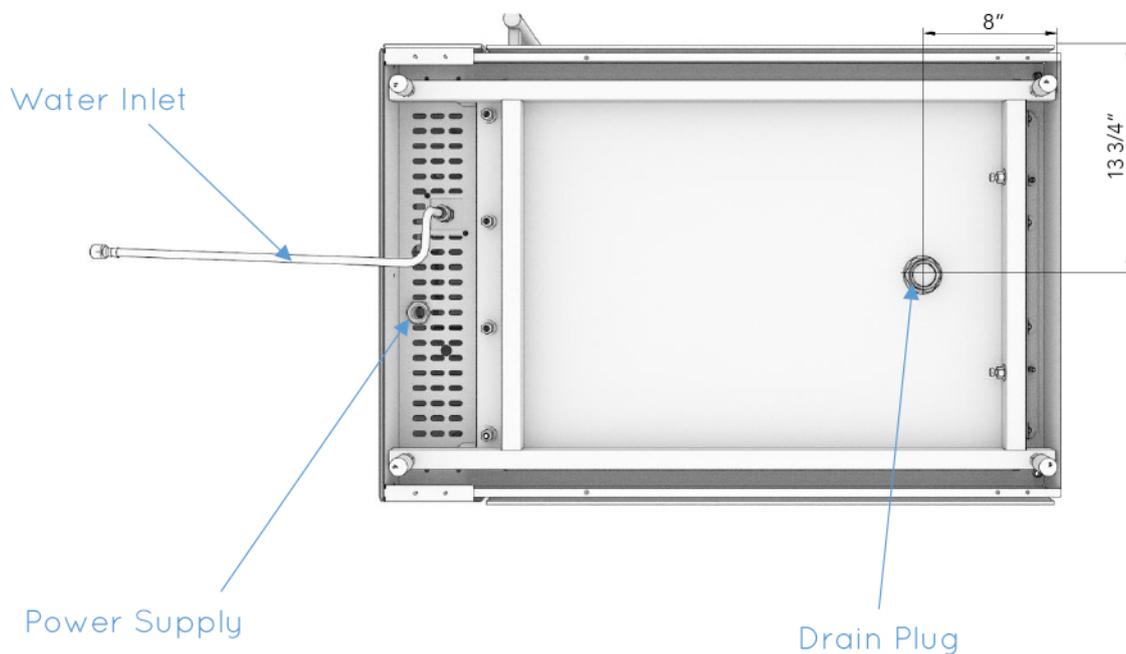
9.1 Electrical Diagram for MODEL 6



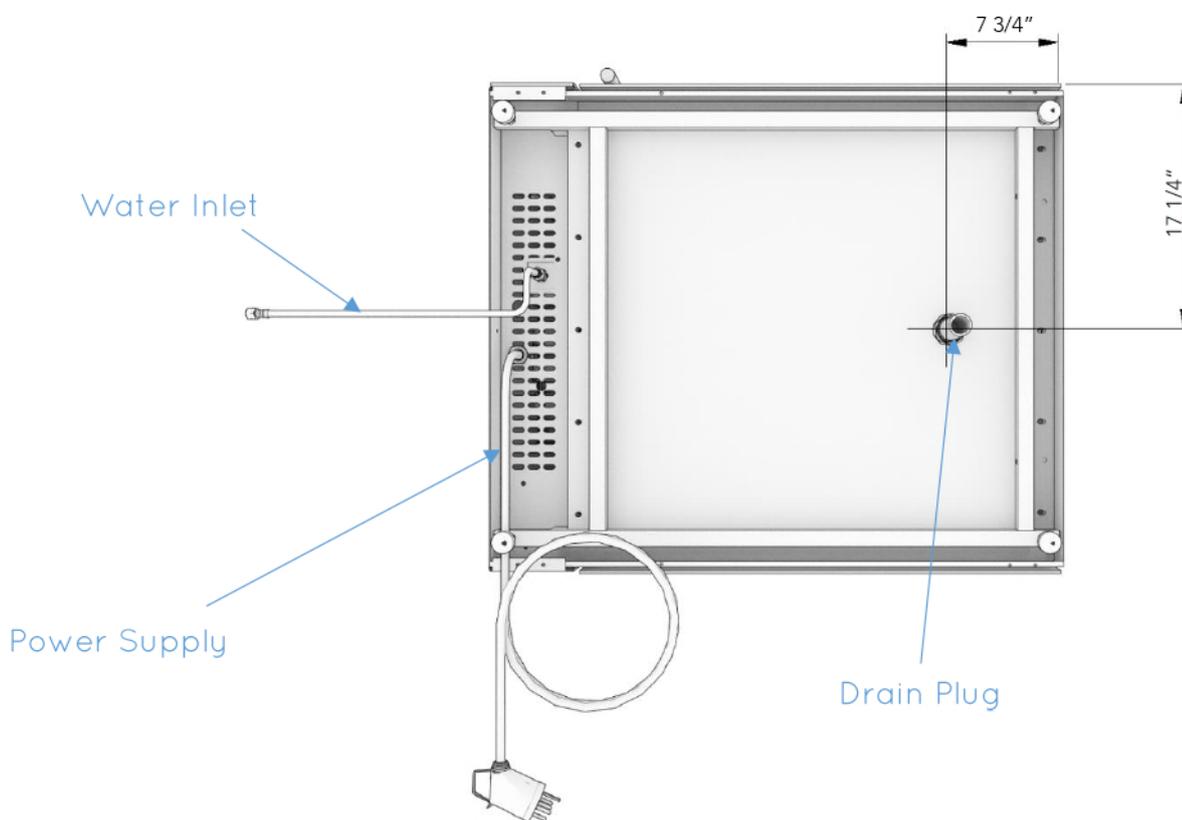
- R-F : Résistance formée
- Re : Résistance épingle
- C : Condensateur
- Sonde th : sonde temperature
- KM1, KM2, KM3 : contacteurs
- EV : Electrovanne
- L-Q : Lampe quartz

9.3 Evacuation and Power Supply

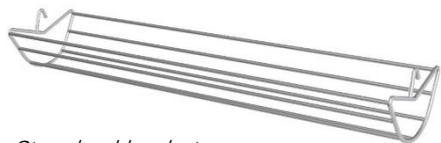
Model 6



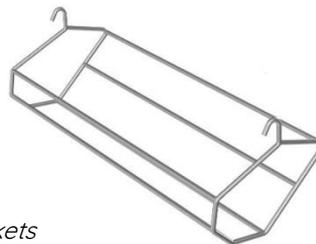
Model 9



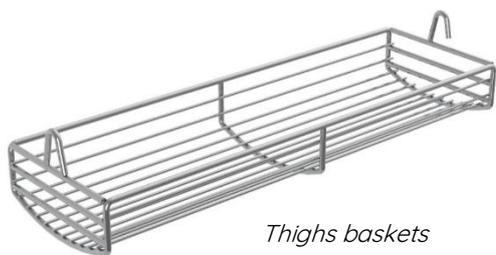
10 ACCESSORIES



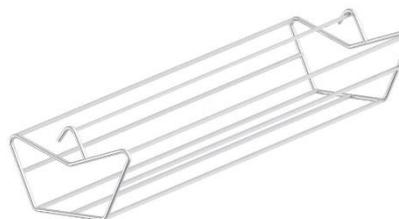
Standard baskets



Stand-up baskets



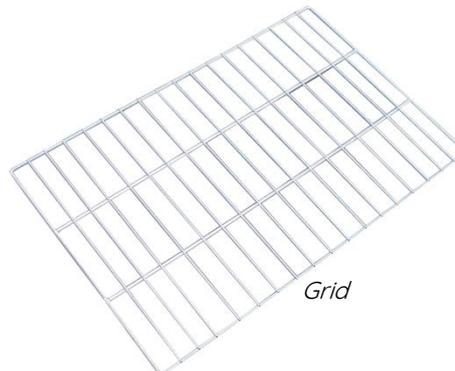
Thighs baskets



Large piece baskets



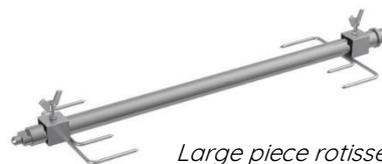
Hollow tray



Grid



Large piece rotisserie spit



Large piece rotisserie spit with forks



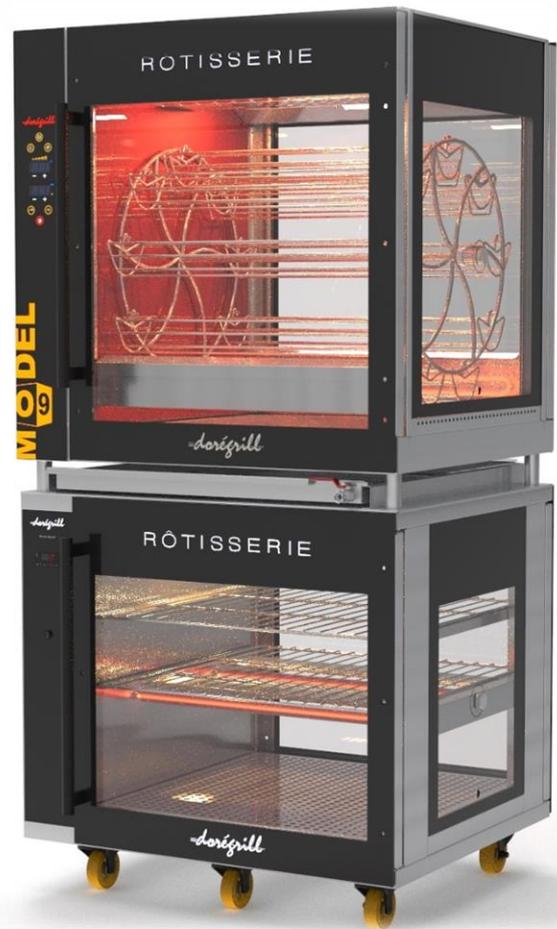
Rolling trolley



Roof



Storage cabinet



Warming cabinet

Accessory references

Accessories	MODEL 6	MODEL 9
Standard baskets	AC00008	
Stand-Up baskets	AC00006	
Thighs baskets	AC00002	
Large piece baskets	AC00004	
Hollow tray	AC00088	
Large piece rotisserie spit	AC00044	
Large piece rotisserie spit with forks	AC00028	
Grid	AC00057	AC00058
Rolling trolley	KIT0063	KIT0064
Roof	AC00097	AC00098
Warming cabinet	MA00146	MA00147
Storage cabinet	MA00156	MA00157



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