



Serie **MAG INOX** gas

Spit roaster oven



Dear customer,

You have just acquired a MAG INOX DOREGRILL, and we thank you for choosing our equipment.

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

In order to quickly familiarize yourself with your new equipment and to use it to its full potential, we invite you to carefully read this user manual. It will enable you to explore all its capabilities and extend its lifespan.

With the constant aim of meeting your demands regarding our products, our technical team is at your disposal to guide you in their installation and startup, and to answer all your questions and suggestions. Feel free to contact us or visit our website : www.1515design.com

1515DESIGN

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In the interest of constantly improving our productions, we reserve the right to make any technical, functional, or aesthetic modifications related to their evolution.

Please keep this user manual with your appliance. If the appliance is to be sold or given to another person, make sure the user manual accompanies it.

Thank you for taking note of this advice before installing and using your appliance. They have been written for your safety and that of others.

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1 GENERALITY

1.1 Marking

This equipment is ETL approved. The logo ANSI / CSA on the plate and the declaration of conformity is added to the following notice.

- Name & address of the manufacturer
- Marking ANSI Z83.11b-2009/CSA 1.8b-2009
- Equipment Model
- Electrical Power (kW/A)
- Serial N° (MATR)
- Tension & Electrical Frequency (Volt/Hz)
- Year of Manufacture

USA / CANADA				DOREGRILL SAS BP 52 PA du Moulin 12 rue Du Moulin 44880 SAUTRON France Tél : +33 (0)2 40.63.80.00 doregrill@doregrill.com www.doregrill.com	
MODEL : /		ORIFICE SIZE : NAT : / mm PROPANE : / mm		APPLIANCE TYPE : /	
MODEL : /		MFG. DATE : XX/XX/XX		SERIAL N° : /	
HEAT INPUT : NAT : / BTU/h PROPANE : / BTU/h		GAS PRESSURE : NAT : / W.C PROPANE : / W.C		VOLTAGE : 250 V / FREQUENCY : 50-60 Hz INTENSITY : 3.8 A	
"ANSI Z83.11-CSA 1.8-2015 FOOD SERVICE EQUIP" CONFORMS TO ANSI Std. : Z83.11, CERTIFIED TO CSA Std. : 1.8		CONFORMS TO NSF / ANSI STD 4			
 Intertek		<p>FOR YOUR SAFETY</p> <p>Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.</p> <p>POUR VOTRE SÉCURITÉ</p> <p>N'entrez pas et n'utilisez pas d'essence ou d'autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.</p>			
 Intertek		<p>WARNING</p> <p>Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.</p> <p>AVERTISSEMENT</p> <p>Une installation, un réglage, une modification, un service ou un entretien incorrects peuvent causer des dommages matériels, des blessures ou la mort. Lisez attentivement les instructions d'installation, d'utilisation et d'entretien avant d'installer ou d'entretenir cet équipement.</p>			

Fig. 1- (Plaque signalétique)

This plate is fixed on the right side of the rotisserie at the bottom of the closing panel of the technical box.

In the case of a change of gas, the nameplate corresponding to the new settings, and provided with the kit of transformation, will have to be imperatively fixed in place of the plate of origin

1.2 Importance of the manual

This manual is intended to provide installers and users of DOREGRILL equipment with all the information necessary for its optimum use, to prolong its life through regular and appropriate maintenance, to deal with incidents and minor breakdowns which often do not require the intervention of a specialist, and to avoid, by respecting the warnings and recommendations, any risk of injury to its users.

The time and attention devoted to reading this manual will be more than compensated by the lessons learned and the risk of damage, sometimes irreparable, that will have been avoided.

This manual is an integral part of our rotisseries and must be kept available for the operators of the MAG INOX 58/4 and MAG INOX 58/6 model. The manufacturer is not responsible for any damage caused to persons, animals or property by improper use of the equipment, or failure to follow the rules described in this manual.

1.3 All rights reserved

IMPORTANT: This device is for professional use. To avoid any danger, it must be operated by qualified personnel. Parts protected by the manufacturer or its agent should not be handled by the installer or the user.

It should be installed in compliance with the regulations in force in the country of installation, in a well-ventilated area. Its installation, adjustment, and maintenance should be carried out by a qualified 'GAS' technician.

In case of a gas change, and to comply with the European Directive 90/396/EEC on gas appliances, it is essential to order various components required for the transformation from DOREGRILL Company and to have the transformation carried out only by a qualified 'GAS' technician.

The rights reserved regarding this technical manual 'Operating Instructions for SOLID gas version spit roasters' remain the property of the manufacturer. No part of the manual may be reproduced or distributed without the written authorization of the manufacturer.

1.4 General warning

This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or by persons without the necessary experience or knowledge, unless they have been given prior supervision or instruction concerning use of the equipment by a person responsible for their safety.

To avoid serious burn hazards, this appliance MUST be placed against a wall or against the front of the store.

Indeed, the back of the Rotisserie does not allow to visually identify its function and potential danger due to extreme temperatures.

In case of impossibility to position the machine along the wall, the user will have to implement all the means to protect the passers-by from a possible risk of contact with the Rotisserie. (Safety barrier, insulating wall etc...)

2 SHIPPING AND HANDLING

2.1 Shipping and delivery

Our rotisseries are adjusted, tested and controlled in our workshops. The burners are pre-heated to simplify the start-up. They are carefully packaged in order to guarantee their arrival at their destination in the best conditions.

They are delivered on pallets, strapped and filmed. The equipment is protected by cardboard packaging, bubble wrap, polystyrene and foam corner protectors to withstand normal transport conditions.

Once the equipment is unpacked, make sure that it has not been damaged in transit. In this case, any damage must be noted and reported in the presence of the carrier. The reserves stipulated on the delivery note must imperatively be followed, within 48 hours of receiving the equipment, by a letter with acknowledgement of receipt to the carrier and the retailer notified.

2.2 Unpacking and handling

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

The unit can be moved on level surfaces by means of its casters. A forklift underneath the unit should be used if the unit needs to be lifted.

3 TECHNICAL DESCRIPTION

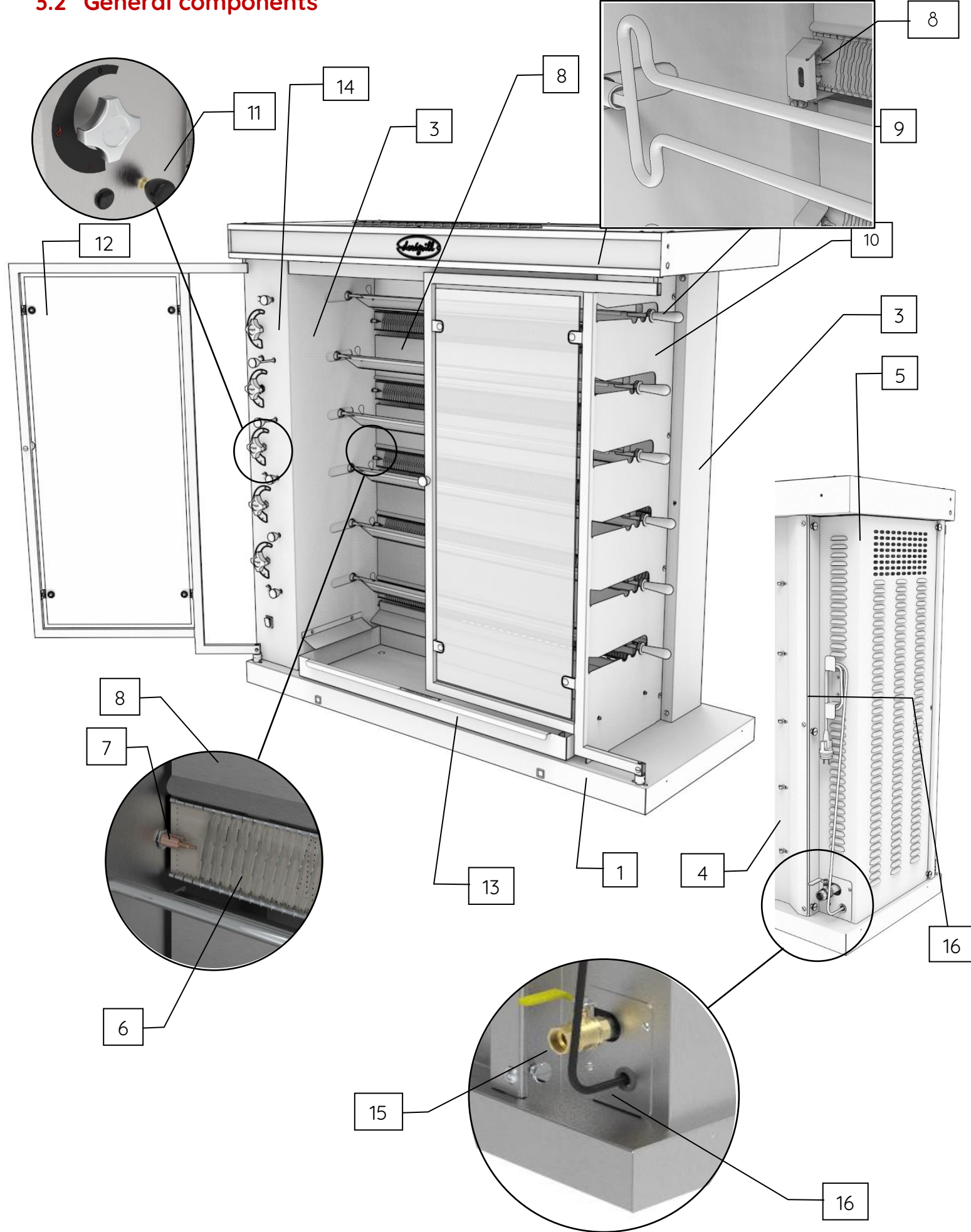
3.1 General description

MAG INOX models are mounted on a cart with casters, two of which are braked.

The rotisserie consists of *(Picture. 2)*:

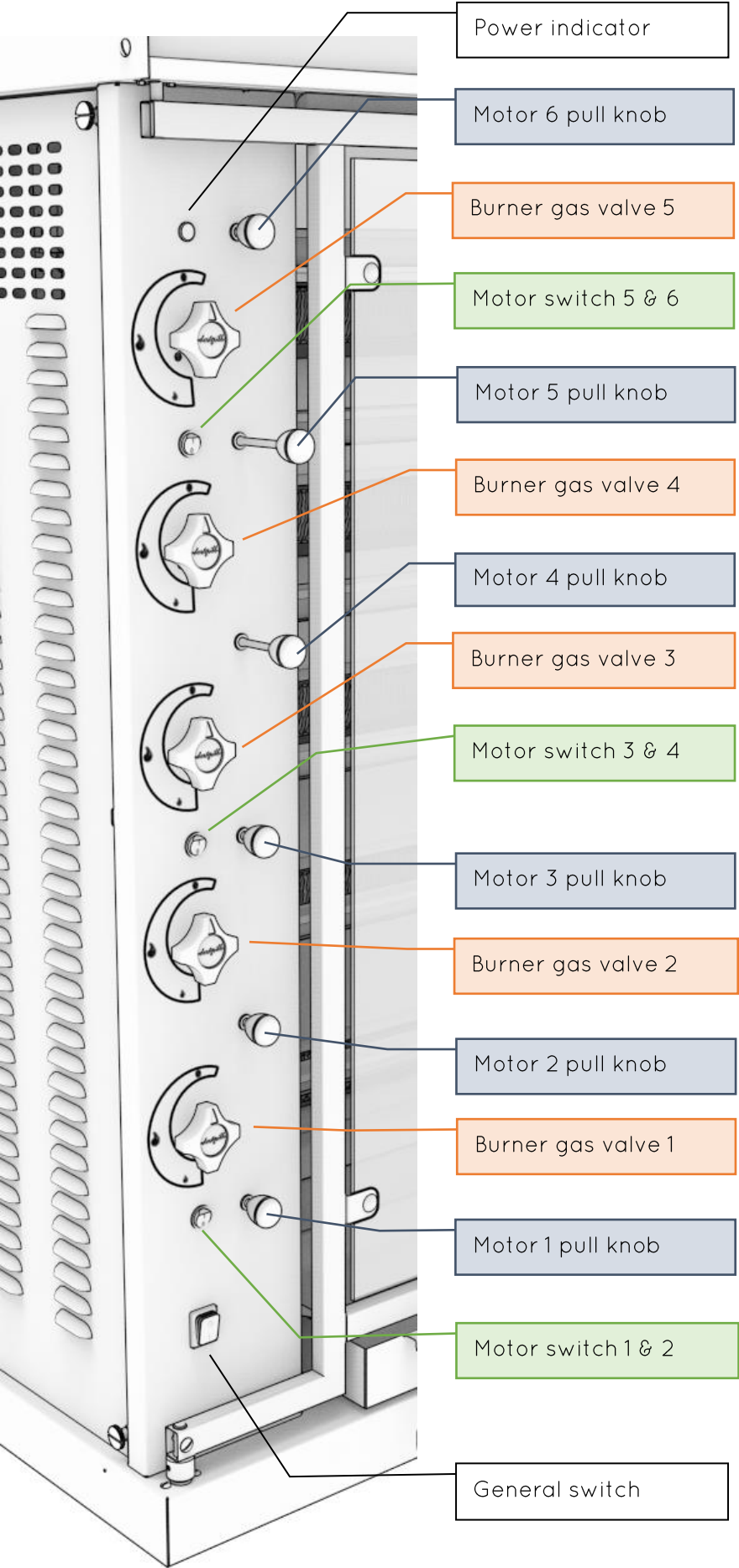
- A structure (base **1**, ceiling **2**, vertical walls **3**, side and rear coverings **4**) in brushed stainless steel.
- A detachable casing with a tool **5**, contains the technical part (gas and electricity).
- Infrared burners **6**, equipped with a safety thermocouple **7**. These burners are separated by instant detachable stainless-steel deflectors **8**.
- Spindle-shaped spits with a handle **9**, each directly driven by an independent electric motor equipped with a hollow and flared output end, allowing easy insertion of the spits. These motors are mounted on vertical pivots allowing the spit to be oriented outward, facilitating its installation.
- A spit support located on the opposite side of the motors **10**.
- Stainless steel pullers enabling depth adjustment of the spits with closed doors **11**.
- 2 doors made of tempered glass on a stainless-steel frame, lockable in the open position at 135°, and easily removable **12**.
- At the bottom, a stainless-steel sauce dish equipped with a drain plug, and accessible with closed doors **13**.
- A control panel **14** *(Picture. 3)*.
- At the back, a 20/27 (or ¾") size valve **15** controls the gas supply to the rotisserie, and an electric cable 3G2.52 with a male single-phase plug with earth 230V 10/16 Amps, ensures the electrical connection **16**.

3.2 General components



Picture. 2 - (General components)

3.3 Control panel



Picture. 3 - (Control panel)

3.4 Dimensions of the rotisserie

See chapter 8 « Technical data »

3.5 Technical data

See chapter 8 « Technical data »

3.6 Purpose of use

Our roasting pans are intended for the cooking of meat and poultry prepared in the context of the hot sections and catering of food professionals.

3.7 Electrical diagram

See chapter 11 « Illustrated composition table »

4 SET UP

4.1 General instructions

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

See Chapter 9 « Installation »

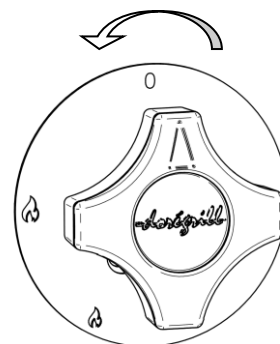
5 USE

5.1 Control panel

5.1.1 Lighting the Radiants

Press the valve wheel and turn it to the left to the high flame position. Wait for a moment to replace the gas with air in the radiant, then light it using a lighter or a gas lighter.

The radiant will light up, wait a few seconds to allow the thermocouple to heat (safety) and then release the valve wheel. There are two positions: high flame and low flame.



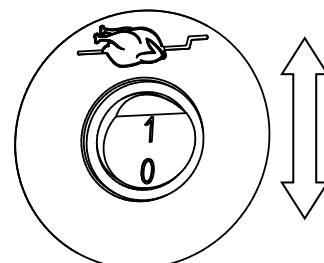
5.1.2 Turn off the burners

Turn the valve wheel to the right to the 0 symbol.

IMPORTANT: Gas opening valves have three settings: Zero (closed), high flame (high setting), low flame (low setting).

5.1.3 Switches for the spit motors.

They control two spits each, rotating in opposite directions: The spits on even levels rotate in one direction, and those on odd levels rotate in the opposite direction, allowing the cooking of large poultry without the risk of blocking the rotation mechanism.



Starting the rotation of the spits: Flip the switch upwards (position 1).

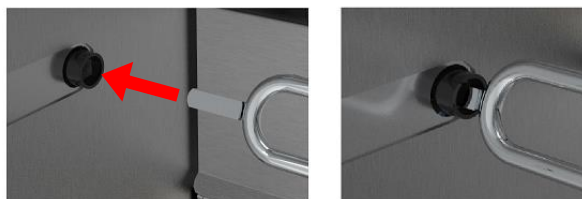
Stopping the rotation of the spits: Flip the switch downwards (position 0).

5.1.4 Setting up and adjusting the spits.

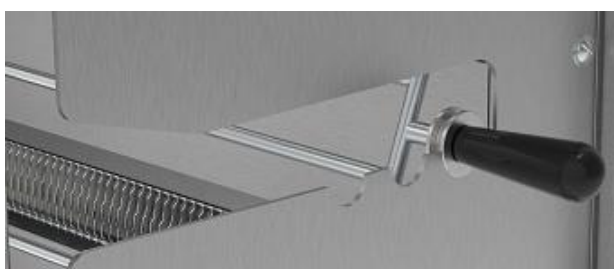
The spits, each independent of the others, are adjustable in depth. The maximum weight on each motor is 44 LBS.

Installation :

First, insert the drive square of the spit into the flared end of the motor reducer, and if necessary, rotate it slightly to ensure its proper functioning.

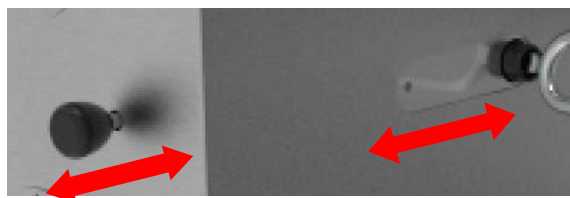


Then place the round part, or pivot, located at the other end onto the support.



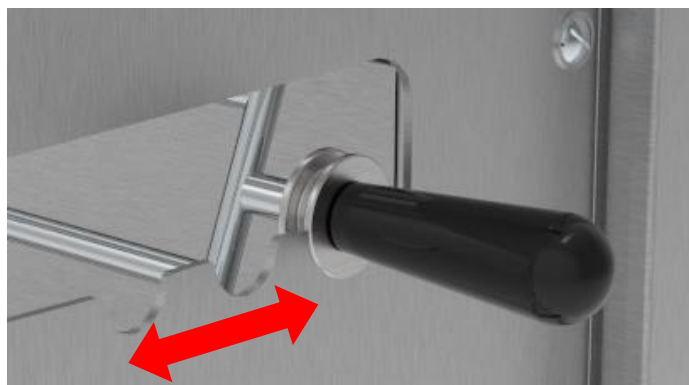
Adjustment of the spits on the motor side :

To adjust their position, simply slide the end of each of the gear motors into the slots.



Adjustment of the spits on the support side :

The spit support has 3 fixed notches on each level. Position the pin of each spit on the desired notch.



5.2 Application

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

IMPORTANT : It is strictly forbidden to place dishes or any other objects on top of the rotisserie, or to obstruct by any means, the exhaust chimney and ventilation areas.

5.2.1 Preparation

Before starting the rotisserie, make sure that it is connected to a battery of bottles, that these last ones are in sufficient number for a perfect supply according to the ambient temperature.

In the case of a mobile rotisserie, do not forget to block the brakes of the front wheels, after having carried out the electric connection of the apparatus on a single-phase plug provided imperatively with a ground socket on the one hand, and the connection of gas supply by means of a connection type "Pushgaz¹" on the other hand.

Fill the dish with water to the halfway point and maintain this level during cooking.

5.2.2 Switching on the burners

Slowly open the shut-off valve downstream from the supply line, or in the case of bottled gas supply, the trigger regulator at the bottle outlets. Then, open the valve located at the back of the rotisserie.

Never use or insert aluminum foil in the rotisserie.

Fully press and turn the gas valve on the desired level to the left, following the symbol for the high flame, while maintaining pressure. Bring a lighter or a gas igniter near the radiant to light it. Press and hold the valve for a few moments to make the radiant glow, then release it. Repeat the same process for lighting the desired levels.

¹ PUSHGAZ is a registered trademark owned by GIE GAZINOX.

5.2.3 Cooking

It is recommended to puncture the poultry before roasting to enhance tenderness and golden color. Place each of the skewers prepared according to the previously mentioned method (§ 5.1.4).

Adjust the depth of the skewers based on the size of the poultry to be roasted and the desired cooking speed. Activate the skewer drive motors by flipping the corresponding switches.

IMPORTANT: Always turn on the burners one by one, starting from the highest one, and then progressively moving down to the lowest burner. When only a few skewers are in use, prefer the ones at the top and protect the rest of the unused burners by using their respective covers.

To prevent grease splatters and ensure the proper functioning of the rotisserie, the glass doors must be closed during cooking.

Allow a cooking time of 60 minutes for a 2.5 lbs poultry. However, this duration may vary depending on external weather conditions, the quality, and size of the meat being roasted.

At the end of the cooking process, stop the motors connected to the skewers and remove them, starting from the supporting side and then extracting them from the drive ends.

6 CLEANING

IMPORTANT : Never use a high pressure cleaner.
Only use food approved "special oven" cleaning products²
Never spray any kind of product (water, detergent, etc.) on the radiators.

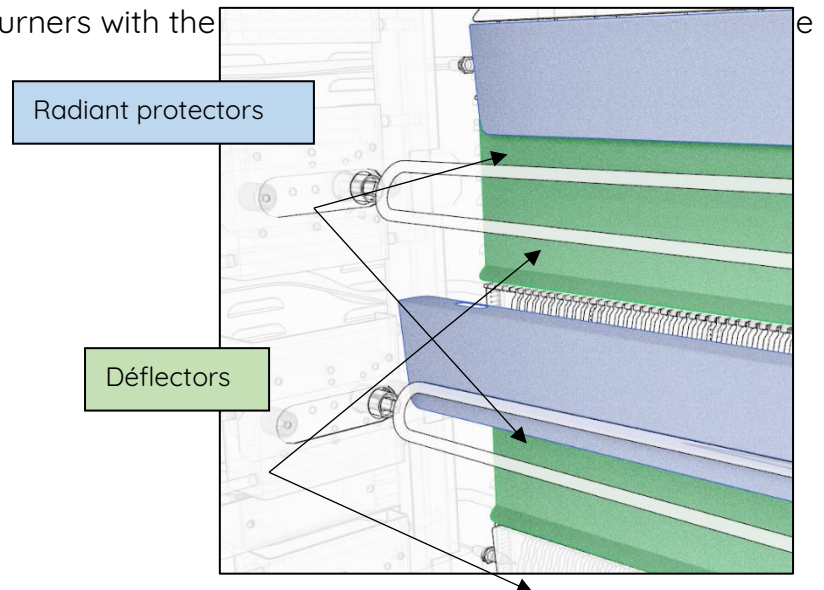
6.1 Daily after cooking

When the roaster is still warm, cover the burners with the following parts :

- Inside panel
- Base
- Ceiling
- The glass of the doors and Lighting

Clean completely after dismantling:

- Spits and their accessories
- The sauce pan after emptying it
- The spit support
- The deflectors between radiants



6.2 Weekly cleaning

Clean the top of the rotisserie.

After disassembly, clean the removable grease filter of the grease extraction hood with hot water and a degreasing agent.

6.3 End of season (or semi-annual) cleaning

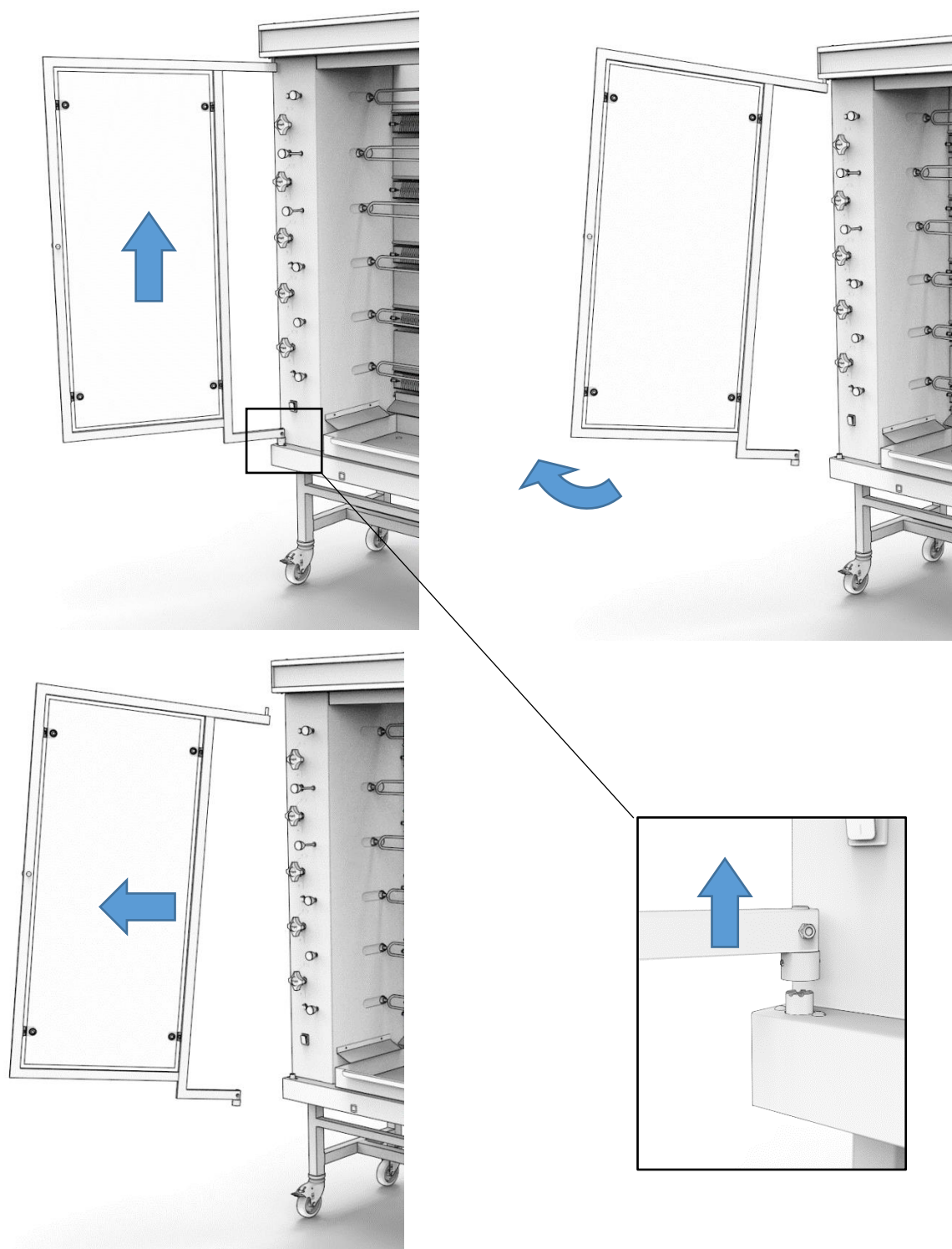
This cleaning must be carried out by an authorized maintenance service:

- Inspection of the interior of the technical housing,
- Wiping of the motors,
- Checking the sliding systems,
- Cleaning of the various electrical components such as gear motors, fans, indicators, switches, ...

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

Disassembly of the Doors:

The doors can be easily disassembled, but this is a delicate operation due to the fragility of the elements and the surface, which may be hot.



7 MAIN CAUSES OF GLASS BREAKAGE IN TEMPERED GLASS

7.1 Thermal shock

There cannot be a difference of more than 176°F between two specific points of the ice. When this is the case, the breaking point is reached and the ice can explode instantly.

Example : cleaning hot ice with a cold sponge.

7.2 Blows dealt to the glass

In the event of an unfortunate blow struck against a tempered glass, specifically on its edge, a very small piece of glass, sometimes as small as a pinhead, can detach. As a result, the glass's molecular **equilibrium** is disrupted, leading to an inevitable glass breakage, whether it happens within an hour or days later.

Such impacts might occur during the unpacking of the equipment, or when the user accidentally hits one of the accessories (spit, basket, sauce dish, etc.) against the edge of the glass during installation.

The doors of the SOLID rotisserie are made up of a stainless-steel frame that protects the glass sides. However, the glass remains fragile.

7.3 Moving

Untimely and regular movement (for example, taking the rotisserie out to the sidewalk every day) prematurely weakens the glass surfaces.

IMPORTANT : Glass, whether tempered or not, is a fragile material that should be handled with care. Glass is sensitive to knocks and cannot break on its own without one of the above-mentioned causes.

8 TECHNICAL SPECIFICATIONS

				SOLID 4	SOLID 6
DIMENSIONS					
Total length				57 3/4"	57 3/4"
Total depth				23 1/2"	23 1/2"
Roaster height				43"	57"
Weight (empty)				352 lbs	463 lbs
Maximum load				88 lbs	132 lbs
TECHNICAL COMPONENTS					
Spits	Number			4	6
	Use length			39 1/4"	39 1/4"
Motor	Number			4	6
	Unitary power			30 W	30 W
Burners	Number			3	5
	Unitary power			23 490 BTU/h	23 490 BTU/h
	Unitary consumption (by gas)				
	G31	Propane	37 mbar	1.199 Lb/h	1.199 Lb/h
	G20	NAT	20 mbar	195.75 gph	195.75 gph
Lights (OPTION)	Number			1	1
	Voltage / Rating power			230V / 300W	230V / 300W
Lights switch	Number			1	1
	Voltage / Intensity			230 V / 10 A	230 V / 10 A
Motors switch	Number			3	3
	Voltage / Intensity			230 V / 10 A	232 V / 10 A
Power indicator	Number			1	1
	Voltage / Rating power			230 V / 1 W	232 V / 1 W
Power supply cable	Section			3G2.5 ²	3G2.5 ²
	Plug : 1 Phase + Neutre + Ground			yes	yes
CAPACITY					
Number of chicken (by size)				20/24	30/36
TOTAL CONSUMPTION (BY GAS)					
G31		Propane	14.85” W.C	3.598 Lb/h	5.997 Lb/h
G20		NAT	8.0” W.C	587.25 gph	978.76 gph
Rated calorific power				71 655 BTU/h	119 425 BTU/h
Total electrical consumption with lighting				420 W	480 W

Table of power and burners consumption :

Number of burners on	Nominal heating power KW by LHV (¹) (59°F, 14.7 psi)	Propane 14.85" W.C (propane)	NAT 8.0" W.C(²)
1	23 884 BTU/h	1,199 lb/h	195,75 GPH
2	47 768 BTU/h	2,399 lb/h	391,50 GPH
4	95 536 BTU/h	4,797 lb/h	783 GPH
6	143 304 BTU/h	7,195 lb/h	1 174,50 GPH

IMPORTANT: In the event of a change in gas, it's mandatory to replace the old setting label with the one provided in the gas change kit.

Table of gases and operating pressures by country :

Pays	USA/CANADA	
Gaz	NAT	PROPANE
Pression (W.C)	8.0"	14.85"

Unit power of the gas burners at various heating levels :

GAS	Ø Injector hole	1 st speed (full flame)	2 nd speed (slow)
PROPANE 14.85" W.C	Ø 0.53"	19 790 BTU/h	14 672 BTU/h
NAT 8.0" W.C	Ø 0.82"	23 202 BTU/h	14330 BTU/h

¹ Lower Heating Value

² Burner operating pressure

9 INSTALLATION

9.1 General information

The installation of the rotisseries, including positioning and connection, must be performed exclusively by an authorized professional with the technical and professional skills required to carry out this installation in compliance with the standards applicable in the country where this equipment is used.

IMPORTANT: Only have installation and gas conversion operations performed by qualified 'gas' personnel.

In the case of a change in the gas type, refer strictly to pages 28 and 29 of this manual under the section 'Changing Injector Blocks'.

The rotisserie must be installed in accordance with the regulations and standards applicable in the country of installation. The required fresh air supply for the combustion air is 2 m³/h per KW of heat output.

9.2 Set up

Unpack the rotisserie, spits, and accessories.

Install the rotisserie away from any combustible material (wood, plastics...). If in proximity to such materials, use insulating materials for protection. Unpack the rotisserie, spits, and accessories.

Install the rotisserie away from any combustible material (wood, plastics...). If in proximity to such materials, use insulating materials for protection.

IMPORTANT: Maintain a minimum 100mm air gap at the back and sides of the rotisserie to ensure proper ventilation and protect neighboring appliances or walls.

9.3 Electrical connection

The connection must be in 230V/50Hz single phase with an earthed socket and protected by a 10A fuse after ensuring there is no wiring error (*such as phase and neutral inversion*). Refer to the electrical standards applicable in the country of use for the device.

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

IMPORTANT : La responsabilité du constructeur de la rôtissoire ne saurait être engagée en cas d'accident consécutif à une prise de terre inexistante ou incorrecte.

9.4 Evacuation des vapeurs

If the rotisserie is used indoors, it must be installed under an exhaust hood matching the minimum specifications outlined below (*using standardized dimensions that are slightly larger*).

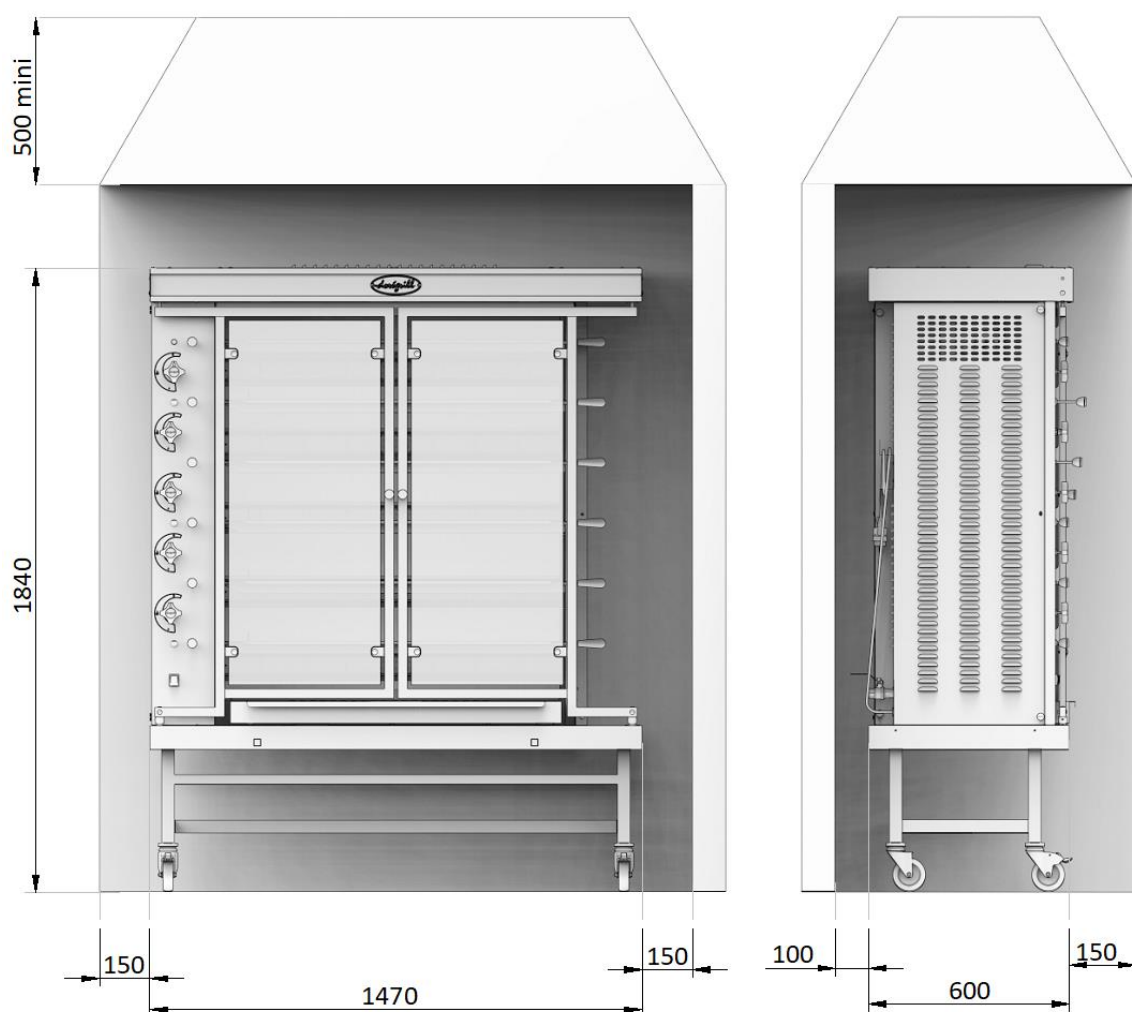
IMPORTANT: Smoke extraction with an extraction tower is mandatory for any appliance with a power above 20 kW.

The company DOREGRILL can provide, upon request and as an option, the appropriate hood according to your needs.

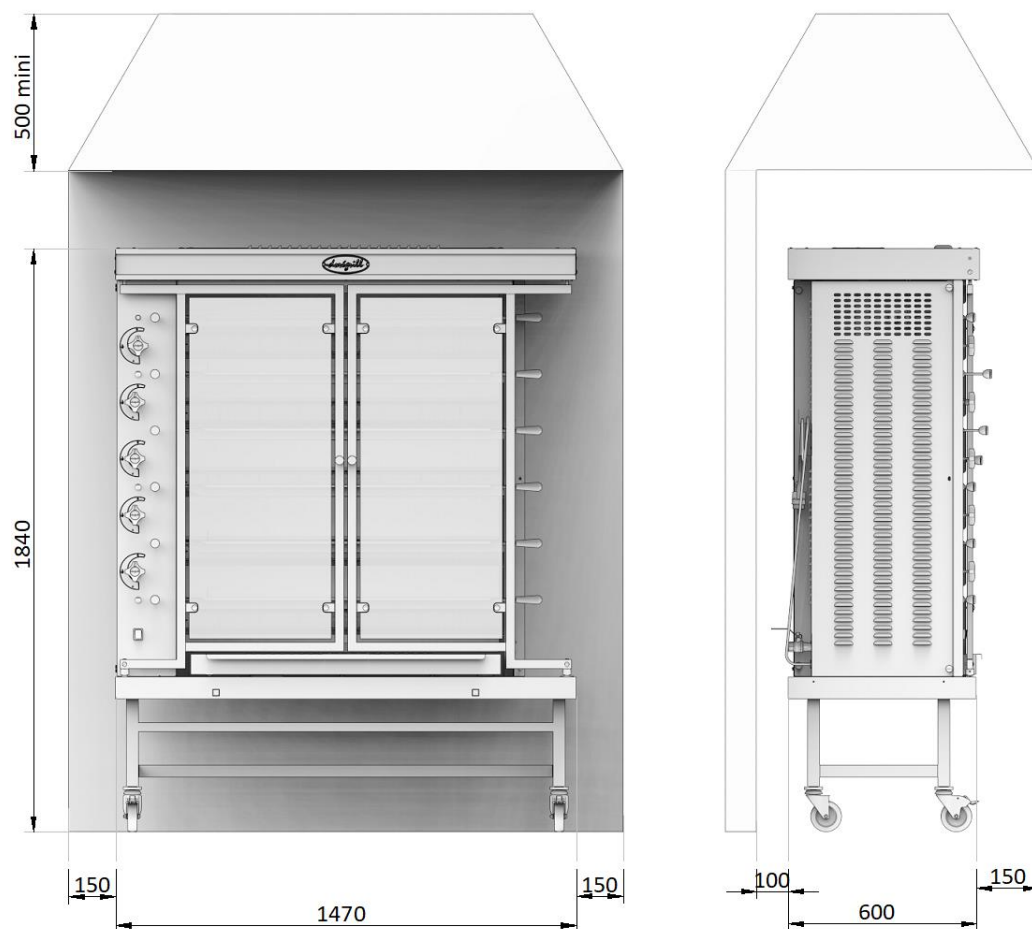
The hood, equipped with a removable grease filter, will be connected to the exterior via a rigid duct with an internal diameter of 315 mm, fitted with a suitable extraction fan unit (ranging from 1500 to 2300 m³/h, depending on the configuration).

The duct, whether vertical or horizontal, should exit either through the roof or a wall, equipped with a backdraft damper. It's recommended that the exit should be as direct as possible with the fewest number of bends to minimize pressure drops.

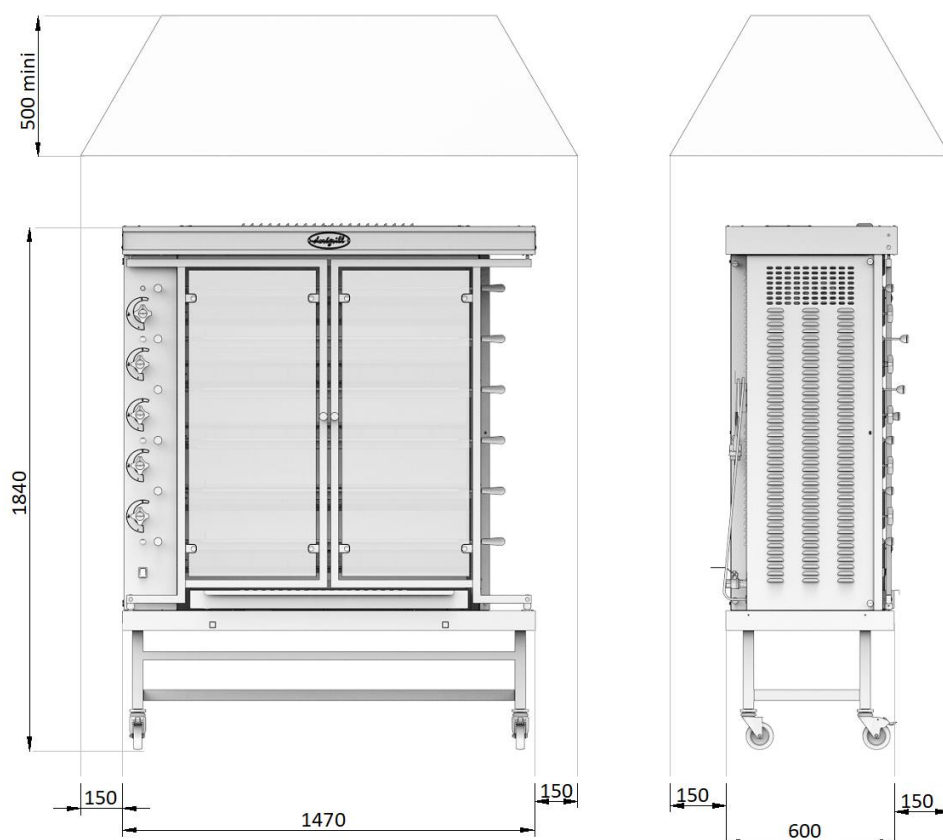
CORNER EXHAUST HOOD



WALL MOUNTED EXHAUST HOOD



CENTRAL EXHAUST HOOD



9.5 Fixed or mobile connection, natural or propane gas

IMPORTANT: The rotisserie is factory-set for a specific gas type. If you intend to use a different type of gas from the original configuration, it is mandatory to change the injector block for each of the radiant burners to adapt the appliance to the new gas type (refer to the section "Injector Block Replacement" on page 31).

9.5.1 Generality

Check the compatibility of the ends of the flexible pipe with the connections of the rotisserie and the gas inlet (adapters might be required).

For correct installation of the flexible pipe:

It must be installed between 90° angle elbows (**Picture. 4**).

If it has unsealed threads: Check for the presence and good condition of the seals. (It is necessary to replace the seals after each disassembly. Only use seals complying with the NF D 36-123 standard).

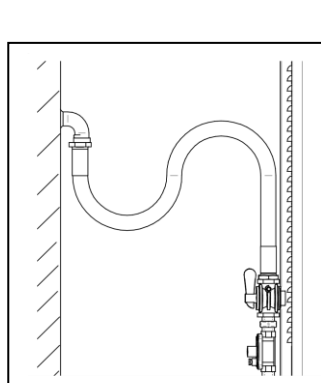
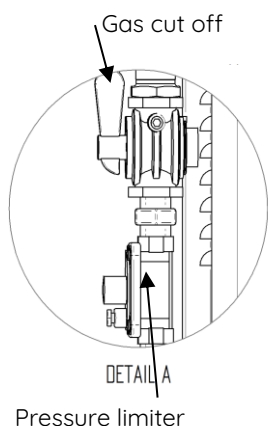
If it has sealed threads: Ensure the seal by using only a joint material compatible with the gas used.

Maintain a minimum bending radius (**Table 1**).

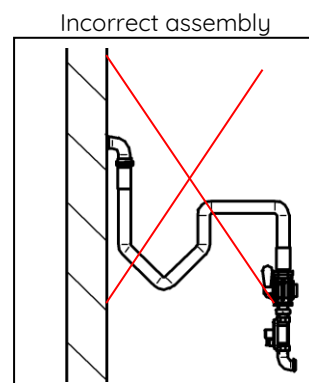
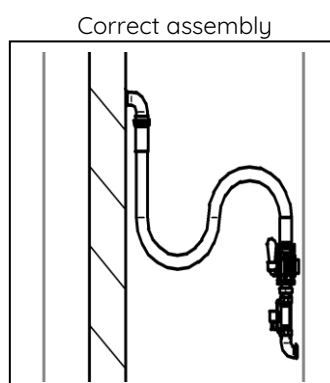
Avoid excessive bending, vibrations, and twists, and ensure the correct positioning of the reference line (**Picture. 5**).

To minimize pressure drops, connect the rotisserie as close as possible to the gas source with a supply line whose diameter will be determined by its route (length, number of bends, etc.) and the power of the appliance (**Table 2**).

To check the gas supply pressure to the rotisserie, simply connect a water column manometer to the pressure tap near the gas inlet valve at the appliance. When all burners are lit, the pressure should match that indicated on the nameplate for the gas used.



Picture. 4



Picture. 5

Avoid any
Twisting of the
flexible hose.

9.5.2 Installation of a Fixed Rotisserie

To connect the rotisserie to the permanent gas supply line, use an approved gas and propane metal flexible hose, such as TUBOGAZ ⁽³⁾, meeting the NF D 36-123 standard (**Picture. 4**).

NATURAL - Values in KW / hv at 8.0" W.C

Table 01

Lengh ⁽⁴⁾	Diameter ½" R ⁽⁵⁾ = 3" 1/2		Diameter ¾" R = 4" 1/2		Diameter 1" R = 5"	
	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ
1'8	25,3	21,5	93,6	80,6	186,0	129,0
2'5	21,6	19,0	81,7	69,4	161,0	120,0
3'3	19,4	17,5	76,8	67,9	145,0	116,0
5'	18,2	16,5	71,0	64,0	132,0	106,0
5'9	17,0	15,7	66,5	60,2	120,0	98,8
6'7	14,2	13,2	58,8	54,9	107,0	93,0

Propane - Values KW / hv at 15.04" W.C

Table 02

Lengh	Diameter ½" R = 3" 1/2		Diameter ¾" R = 4" 1/2		Diameter 1" R = 5"	
	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ
1'8	34	28,9	126	108	251	174
2'5	29,1	25,6	110	93,4	217	162
3'3	26,1	23,5	103	91,4	195	157
5'	24,5	22,2	95,5	86,1	177	143
5'9	22,9	21,1	89,5	81	162	133
6'7	19,1	17,8	79,1	73,9	144	125

These powers are given for the following conditions :

Temperature = 59°F,

Atmospheric pressure = 14.7 psi

Air = dry

³ The names TUBOGAZ and PUSHGAZ are the property of the GAZINOX Cie

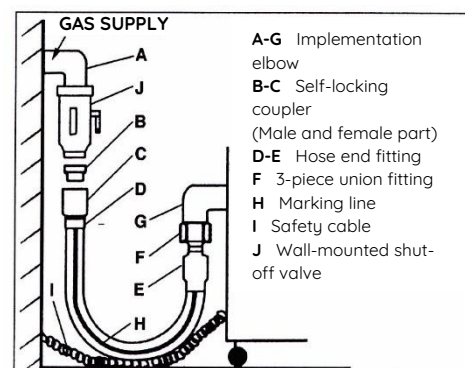
⁴ Length indicated without quick coupling

⁵ R = Pipe bending radius

9.5.3 Installation of a mobile rotisserie

To connect the rotisserie to the gas supply piping, use an approved metallic flexible type TUBOGAZ or similar. This flexible must comply with standard NF D 36-123 and be equipped with a double-shut-off quick-release automatic coupling.

This quick-release coupling type PUSHGAZ or similar must comply with standard NF D 36-124 and should be installed on the supply side so that the flexible remains secured to the device.



Picture. 6

In this setup, for safe use and to avoid any potential damage to the installation due to unintentional movement of the rotisserie, it is necessary to install a safety cable in the lower part of the installation (**Picture. 6**). This cable will be at least 250mm shorter than the flexible/coupler assembly's length and will connect an anchor point on the wall to a fixed anchorage on the appliance itself.

9.5.4 Gas natural supply

Whether the rotisserie installation is fixed or mobile (refer to the relevant sections for each case), place a shut-off valve at the gas supply outlet, before the supply flexible, to isolate the appliance from the rest of the installation.

9.5.5 Propane Supply from Cylinder Batteries

Whether the installation of the rotisserie is fixed or mobile (refer to the related paragraphs), this supply system must comply with the regulations in force (**Picture. 7**) and include two batteries: one in service and the other as a reserve, each containing a sufficient number of bottles to ensure perfect supply to the device regardless of the storage temperature without risking the bottles "frosting" (**Table 3**).

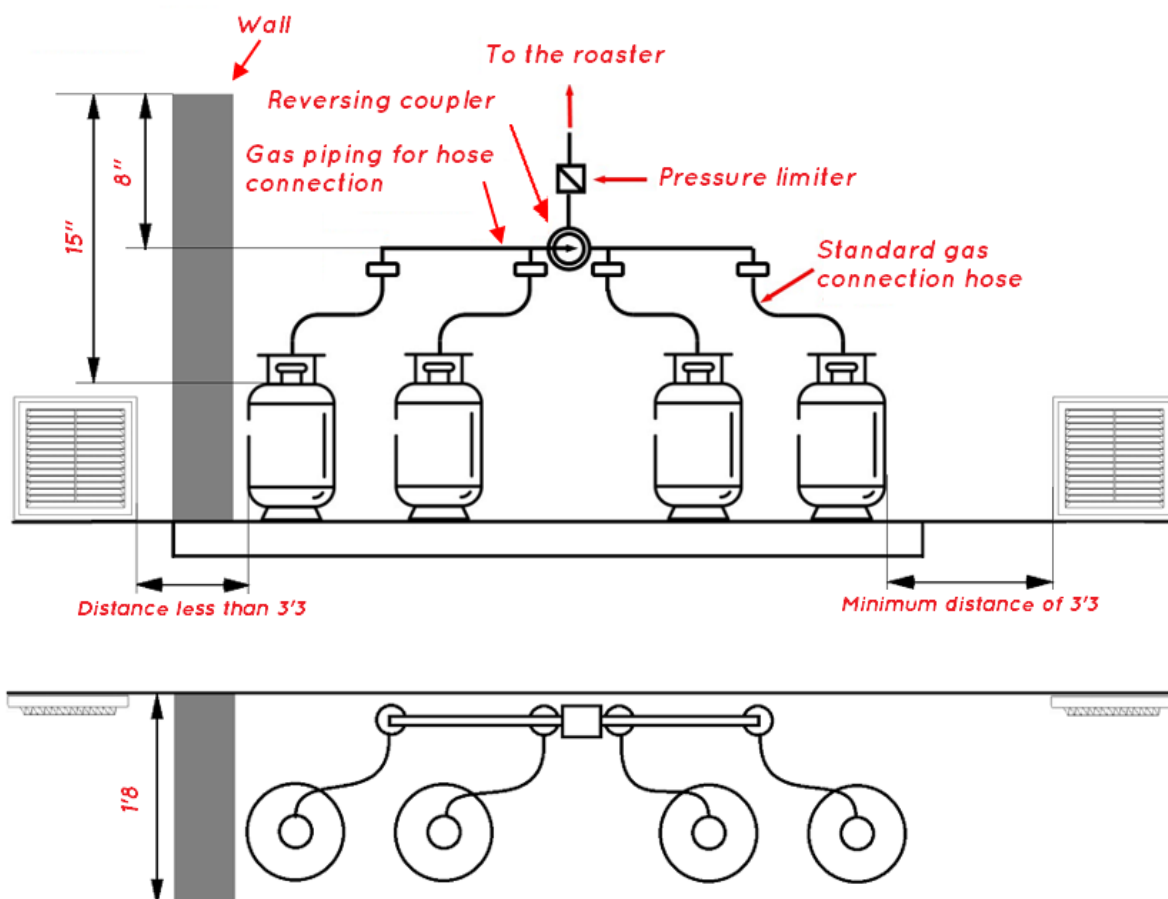
Température de stockage des bouteilles	Débit moyen d'une bouteille de Propane
5° F	450 gr/h
23° F	600 gr/h
32° F	700 gr/h
41° F	800 gr/h
50° F	1000 gr/h

Board03

These bottle batteries must be installed in compliance with storage regulations (**Picture. 7**), especially article **6.11 of the DTU 61.1**, which stipulates that :

- Propane bottles with a capacity greater than 6.5 liters must be placed outside living areas, set on a stable and horizontal area that should not be embedded in the surrounding ground for more than 75% of its perimeter.
- Regardless of the level where they are placed, the bottles should be at least 1 meter away from the entrances of areas at the same level or lower, as well as from uncovered drainage openings.
- When this distance is not achievable, a wall should be placed between the bottles and the entrances to be protected, projecting at least 0.50 meters and exceeding by 0.20 meters in height the axis of the connection ramp or entry fittings of the changeover coupling.
- The wall should be made of non-combustible, shock-resistant, and rot-resistant material (Class M1).
- If the created space is in an open area, the taps and other accessories at the bottle station must be protected against impacts and weather by a cover or shelter.

The company **DOREGRILL** can provide, as an option, the complete propane supply kit (hoses, T-pieces, changeover regulator, regulator, and flexible hoses).



Picture. 7

10 MAINTENANCE / AFTER-SALES SERVICE

Any interventions on your device must be carried out by a qualified professional.

10.1 Localization of faults

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

OBSERVED FAULTS	POSSIBLE CAUSES	REMEDIES TO BE APPLIED
Electrical Circuit		
Voltage indicator light off	<ul style="list-style-type: none">-Non-existent power supply-Defective indicator light	<ul style="list-style-type: none">- Plug in the electrical plug. Reset the circuit breaker and change the appliance's protective fuse. If the problem persists, contact your installer.-Change the light bulb
Ambient lamp is turned off	<ul style="list-style-type: none">-Defective bulb-Faulty electrical connection-Defective switch	<ul style="list-style-type: none">-Change the light bulb-Call the installer-Call the installer
All ambient lamps are turned off	<ul style="list-style-type: none">-Faulty electrical connection-Defective switch	<ul style="list-style-type: none">-Call the installer-Call the installer
One spit doesn't turn	<ul style="list-style-type: none">-Defective motor-Faulty electrical connection	} Call the installer
Several or all of the spits are not turning	<ul style="list-style-type: none">-Defective switch-Faulty electrical connection	} Call the installer
The spits are not turning and the ambiance lights are turned off	<ul style="list-style-type: none">-The emergency stop switch is stuck-Faulty electrical connection	<ul style="list-style-type: none">-Pull the head of the emergency stop button.-Call the installer

OBSERVED FAULTS	POSSIBLE CAUSES	REMEDIES TO BE APPLIED
Gas Circuit		
No burners are lighting up	<ul style="list-style-type: none"> -The shut-off valve downstream of the supply line is closed -The gas inlet valve to the rotisserie is closed -The end fitting of the metal hose is not connected to the gas supply line (for mobile installation) -The propane bottles are empty (bottle supply) -The coupler-inverter did not function (bottle supply) 	<ul style="list-style-type: none"> -Open the shut-off valve in the pipeline -Open the gas inlet valve at the rear of the rotisserie -Connect the end fitting to the inlet pipeline -Replace the propane bottles -Call the installer
One burner is not heating evenly	<ul style="list-style-type: none"> -Foreign matter obstructs the part from the control valve to the burner -The control valve is defective -The injector block is defective -The burner is defective 	<ul style="list-style-type: none"> -Call the installer
The burners are not heating evenly	<ul style="list-style-type: none"> -The gas inlet pressure is too low -The propane bottles are frosted (bottled supply) -A foreign object obstructs the supply ramp 	<ul style="list-style-type: none"> - Check the opening of the various gas inlet valves. If necessary, contact your installer - Reduce the number of burners in operation. Have the number of bottles increased by a qualified "Gas" installer -Call the installer
One burner does not remain on	<ul style="list-style-type: none"> -The control valve is defective -The thermocouple is defective -The burner is defective 	<ul style="list-style-type: none"> -Call the installer

10.2 Specific repairs

10.2.1 Changing a light bulb

This operation can be performed by the user.

Disconnect the power supply of the rotisserie.

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

Unscrew the wing nut (or butterfly) and the gasket. Slide and remove the glass screen. Remove the burnt-out bulb and replace it with an identical model. When handling the bulb, never touch it with bare fingers; always use a clean paper or cloth. Any trace of fingerprints or grease may render the bulb unusable.

If the bulb appears unclean, wipe it with alcohol and a soft cloth.

Place the glass screen back by sliding it into the clamp. Then, put the gasket on the screw and moderately screw the wing nut, to avoid breaking the glass plate.

10.2.2 Opening the Technical Casing

The technical casing is located on the left side of the rotisserie, behind the control panel. It allows access and repair of various components of the electrical and gas circuits.

This operation should only be performed by qualified personnel.

Before opening the casing, disconnect the power supply and close the gas supply valve located at the back of the rotisserie. Using a screwdriver, loosen the various screws that hold the outer panel and then remove it. After the intervention is completed, it is essential to reassemble this panel and tighten the screws.

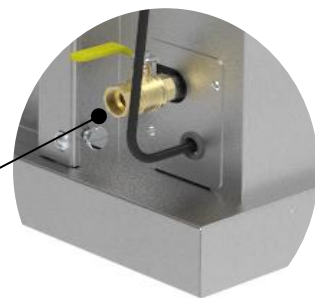
10.2.3 Changing the injector blocks

This operation, to be performed if the injector is faulty or in case of gas change, **should only be carried out by a qualified 'GAS' repairer.**

IMPORTANT: In the event of a gas change and to comply with the European Directive 90/396/CEE regarding gas appliances, it is crucial to order the kit containing the various components required for the conversion from the Company. Be sure to replace the old adjustment label with the one provided in the conversion kit.

- 1- To access the injectors, start by opening the **CE opening cover** on the **technical casing** :

TC Opening cover



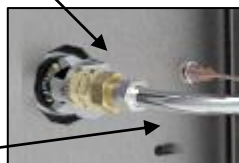
- 2- Once the **TC opening cover** is unscrewed, remove the **technical cover** by unscrewing the 4 knurled screws. Remove it by tilting it towards you while lifting it.

Knurled screws

- 3- With the outer panel removed, you have access to the injector block located at the end of the aluminum tube (or Flexipipe) just at the entrance of the radiant

Injector block

Flexipipe



Technical carter (TC)



Burner

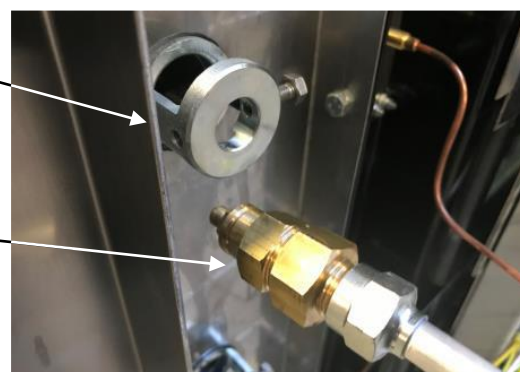
Needle screw



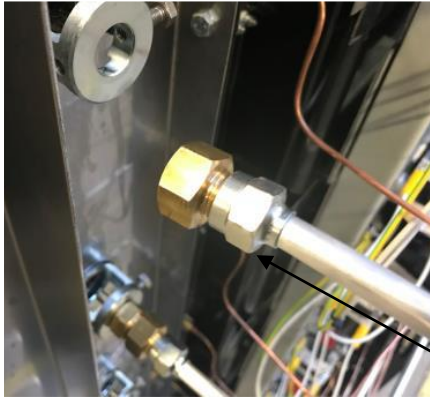
- 4- Loosen the needle screw located on the radiant using a 10mm wrench.

Burner

Injector block



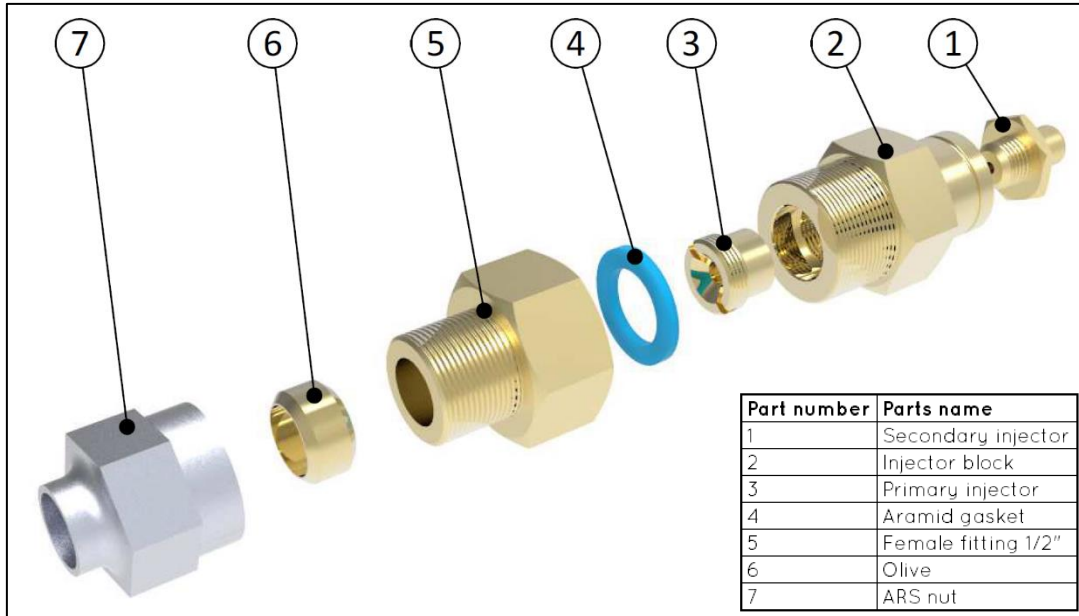
- 5- Pull the injector block to disconnect it from the radiant.



6- Using two adjustable wrenches, loosen the injector block from the ***F 1/2" fitting***. Be cautious not to lose the blue gasket that sits inside the ***F 1/2" fitting***.

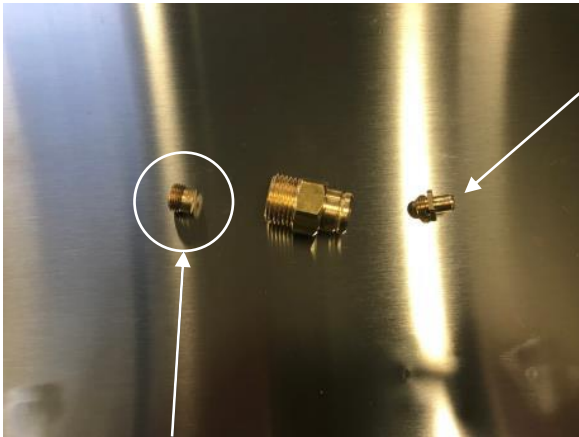
F 1/2" fitting

Injector block



Secondary Injector

7- Loosen the secondary injector using a 10mm wrench. Then unscrew the primary injector using a flathead screwdriver. The primary injector is located inside the injector block.



Primary Injector



8- Once the injectors are disassembled, replace them with the new injectors. Make sure to adhere to the values engraved on each injector. Note that for natural gas, you need a primary injector, but not for propane gas (***Refer to the Injector Table***).

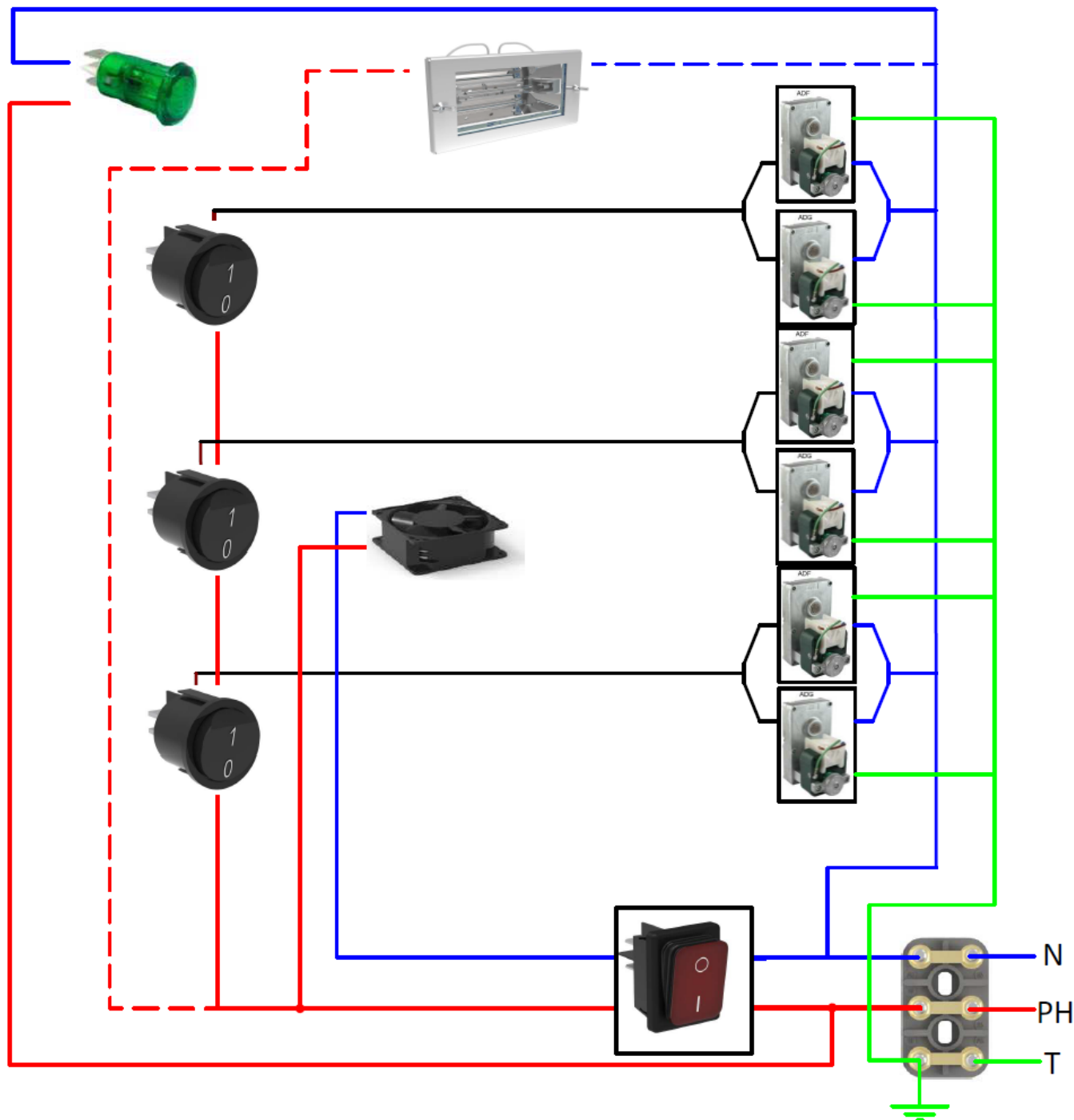
Gaz	Injecteur	Ø perçage de l'injecteur
GNH (20 mbar*) Et GNL (25mbar*)	G20/G25	Ø 2,10 mm
Propane (37 mbar*)	G31	Ø 1,35 mm

Injector table

9- To reassemble the injectors and close the machine, follow the reverse steps of the procedure previously explained. Reconnect the gas circuit and check for leaks throughout the system using a leak-detecting aerosol before closing the technical compartment.

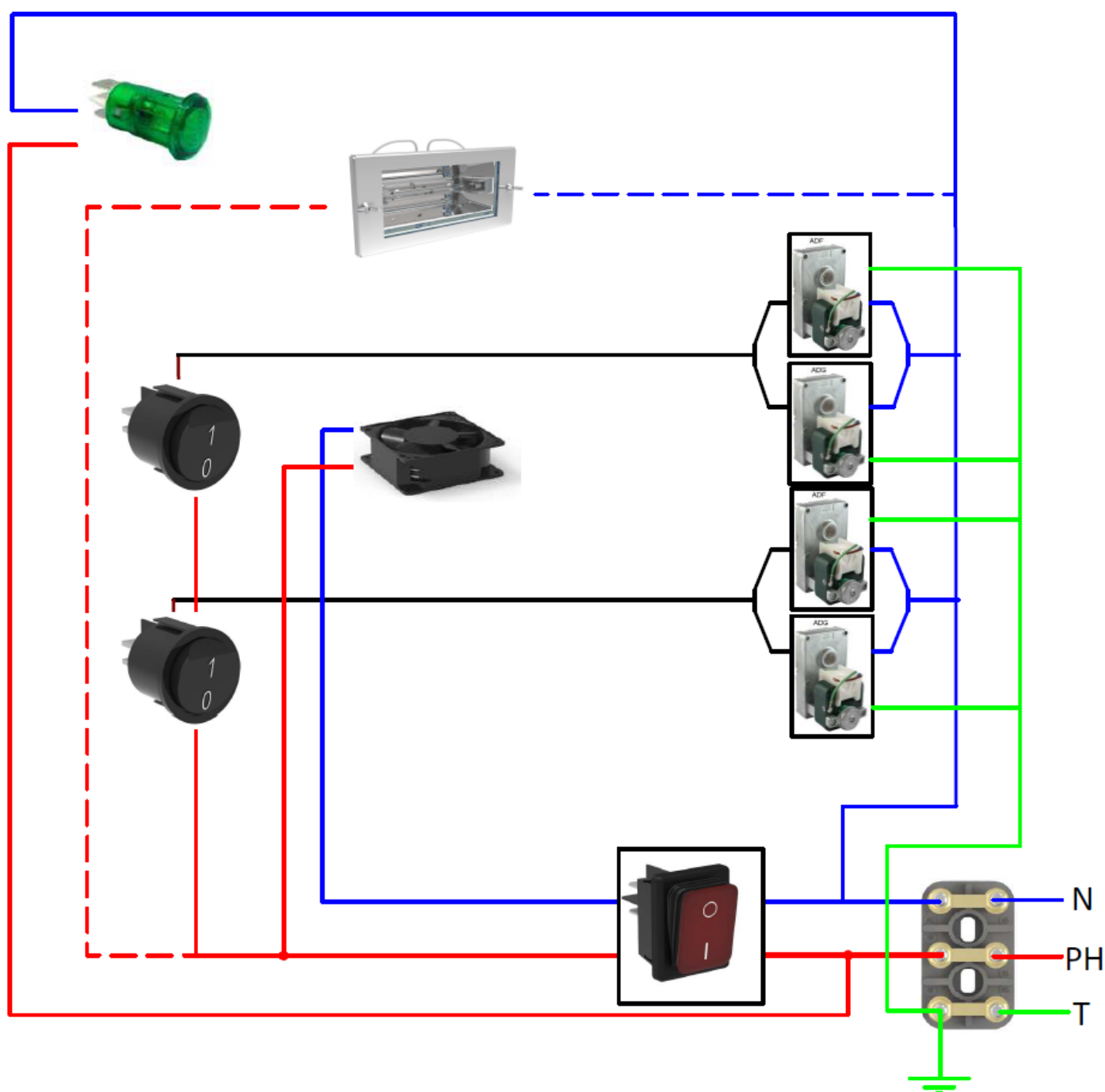
11 ILLUSTRATED COMPOSITION TABLE

11.1 Electrical Diagram SOLID 6



ARTICLE N°	DESIGNATION	QTY
EL00164	GREEN LIGHT INDICATOR Ø12.7	1
EL00157	BIPOLAR ROUND GROUND SWITCH I/O - R13 SERIE	3
EL00142	FAN 119X119 230V	1
EL00072	MOTOR ISG 3225 ADF	3
EL00073	MOTOR ISG 3225 ADG	3
EL00165	WATERPROOF SQUARE RED SWITCH	1
EL00007	TERMINAL PLATE ME3	1
EL00019	BLACK HO7 CORD 4M 3G2.5 + 16 AMP PLUG	1
KIT00011	COMPLETE 300 W LIGHTING KIT (OPTION)	1

11.2 Electrical Diagram SOLID 4



ARTICLE N°	DESIGNATION	QTY
EL00164	GREEN LIGHT INDICATOR Ø12.7	1
EL00157	BIPOLAR ROUND GROUND SWITCH I/O - R13 SERIE	2
EL00142	FAN 119X119 230V	1
EL00072	MOTOR ISG 3225 ADF	2
EL00073	MOTOR ISG 3225 ADG	2
EL00165	WATERPROOF SQUARE RED SWITCH	1
EL00007	TERMINAL PLATE ME3	1
EL00019	BLACK HO7 CORD 4M 3G2.5 + 16 AMP PLUG	1
KIT00011	COMPLETE 300 W LIGHTING KIT (option)	1



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