



USER MANUAL



PROFESSIONAL RÔTISSERIE
MULTIFUNCTIONAL

D-ONE





Dear Client,

You have just purchased a DOREGRILL rotisserie.

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

Always at the forefront of progress in its specialty, DOREGRILL offers you rotisseries in which we use our expertise to best meet your expectations, combining both style, comfort and safety of use.

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

To familiarise yourself as quickly as possible with your new equipment, and to make the best use of it, we invite you to read these instructions for use carefully. It will allow you to exploit all of its capabilities and extend its lifespan.

To meet your requirements concerning our products, our technical team remains at your disposal to guide you in the installation and start-up of your rotisserie, and to answer all of your questions and suggestions. Do not hesitate to contact us or visit our site: www.doregrill.com

To constantly improve our productions, we reserve the right to make any modification related to their development in their technical, functional or aesthetic characteristics.



USER INFORMATION

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1 GENERALITY

1.1 *Marking*

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

- | | | | |
|---|---------------------------------|---|--|
| - | Manufacturer's name and address | - | Serial number (MATR) |
| - | CE marking Equipment model | - | Electric voltage and frequency (Volt / Hz) |
| - | (MOD) Electrical power (kW / A) | - | Year of manufacture |



Fig. 1 (CE marking)

This plate is attached to the left side of the rotisserie at the bottom of the technical box closing panel.

1.2 *Importance of the manual*

This manual aims to provide installers and users of this equipment with all the information necessary for optimum use of their rotisserie, to extend its life thanks to maintenance regular and appropriate, to deal with minor incidents and breakdowns that often do not require intervention from a specialist, and to avoid, by observing the warnings and recommendations, any risk of injury to its users.

An integral part of our rotisseries, this manual, valid for the D-One model, must remain at the disposal of its operators.

The manufacturer is not responsible for any damage caused to people, animals and property by misuse of the equipment, or non-compliance 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 current regulations.

1.3 Guarantee

The manufacturer guarantees that the rotisserie referred to have been subjected to tests and trials in our workshops.

The warranty for these rotisseries is 12 (twelve) months. Refer to the Guarantee Certificate attached to the invoice your rotisserie.

The manipulations, and / or the replacement of elements by non-original parts, cause the warranty and release the manufacturer from any liability.

1.4 Rights Reserved

All rights reserved concerning this technical manual << Instructions for use of swing rotisseries D-One series self-cleaning machines>> remain the property of the manufacturer. No part of the manual can be reproduced and distributed without written permission from it.

2 TECHNICAL DESCRIPTION

2.1 General description

The rotisserie is generally mounted on a trolley (1) equipped with casters (4 casters, 2 of which are braked)

It consists of: A structure (tank) in stainless steel.

The side walls and side are double glazed and the engine part and bottom are clad in steel enamel for extra security.

-Standard stainless steel swings

-In the lower part, the stainless steel grease trap equipped with a drain plug

-Double glazing composed as follows: a tempered sealant pane, and a tempered pane of

thermal protection ("Rotisserie" screen printing glass; These two panes are integral and held together by magnetic attraction.

They are kept closed by an ergonomic quarter-turn stainless steel handle.

- Two waterproof lights with a maximum power of 25 watts built into the engine housing and protected by tempered glass screens.

2.2 Touch screen

A touch screen with a main menu and then several sub-menus

NB: To return to the main menu when you are in a submenu, press the arrow located at the top left of the touch screen.



2.3 Main Menu



Lighting



Motor rotation



Wash mode



Active lighting

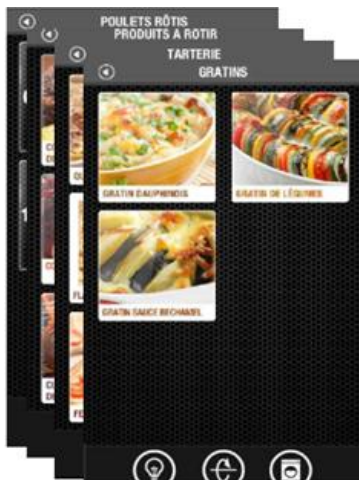


Active motor rotation



Washing mode (see cleaning menu)

2.4 Menu Categories



Each category has several choices.








Each choice corresponds to a time and temperature value (see cooking characteristics tables on page 18)



Sub-menus (Category access)



2.5 Menu Categories



- Set the desired temperature (set point) using the keypad 
- Set the desired time using the keys 
- Activate cooking using the button   Key validated and cooking activated
- Activate the motor using the key   Key validated and motor activated
- When cooking is activated the set point remains orange.
- When cooking is finished, an audible beep alerts you to the end of the cycle cooking and automatically switches to oven mode  .

2.6 Cleaning menu



- a short cycle (about 1 hour) 
- A long cycle (about 2 hours) 
- Before starting the cleaning, it is essential to remove the drain plug located at the bottom of the dish.



Warning to check if there is enough product before starting the cleaning process (see diagram for procedure and replacement of the product container) page

DOREGRILL declines all responsibility if another cleaning product was used other than **DECAONE** product recommended for used within this rotisserie, and your product guarantee would not be valid.

3 TRANSPORT AND HANDLING

3.1 *Transport and delivery*

Our rotisseries are adjusted, tested, and controlled in our workshops. They are carefully packaged to guarantee their arrival at their destination in the best condition. Once the equipment is unpacked, make sure it has not been damaged during transport. In this event, any damage suffered must be noted and reported in the presence of the carrier used. The reservations stipulated on the Delivery Note must imperatively be followed, within 48 hours of receipt of the equipment, by letter with acknowledgment of receipt to the carrier and the reseller notified.

3.2 *Unpacking and handling*

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

The device can be moved on level surfaces by means of its casters.

If a forklift truck must be used to lift the device. It must be passed under the base of the device, before gluing the discharge tubes, taking care that the forks are level with the support frame. Beforehand, you will have to remove the grease support positioned at the bottom of the front of the device.

4 INSTALLATION AND START-UP

4.1 *General guidelines*

The installation of the rotisserie in question (positioning and connection) must be carried out by authorised personnel with the technical and professional skills required to perform this installation in compliance with the standards in force in the country of which use of this type of equipment applies.

4.2 *Setting up*

Unpack the rotisserie, swings and accessories.

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

IMPORTANT: Observe an air gap of at least 150 mm at the back and on the sides of the rotisserie to allow good ventilation of the latter and protection of the surrounding appliances or walls, as well as that of the soaked ice from the pan. 'apparatus.

4.3 *Electrical connection*

Check that the mains voltage corresponds to the characteristics indicated on the nameplate affixed at the bottom on the left side of the device.

The rotisserie must be connected to the power supply network by means of an outlet that must be earthed.

The connection must be in 400 V + N + T three-phase. Check that there is no connection error (phase and neutral inversion for example).

Refer to the electrical standards in force in the country of use of the device

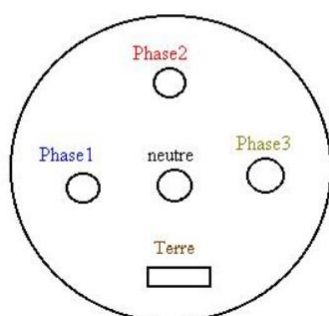
IMPORTANT: The manufacturer cannot be held liable in the event of an accident resulting from a non-existent or incorrect earth connection, or any other inappropriate installation of the equipment

IMPORTANT: It is strictly forbidden to place a dish or any other object on top of the rotisserie, or to obstruct by any means the chimney and the ventilation zones.

Preparation

Operating voltage 220 Triphase + Neutral + Earth

Une prise tri-phasé



4.4 *Water connection*

It is imperative to provide a cold water supply (diameter 15/21) near the rotisserie. The rotisserie will be connected to the network using a conventional flexible hose fitted with a standard female "sprinkler" type connection.

IMPORTANT: It is imperative to install a softener upstream in order to avoid scale deposits and preserve the water solenoid valve and the shielded elements. Dorégrill declines all responsibility if the rotisserie were to operate without and the warranty could not apply.

When cooking chickens, make sure that the dish is covered with water to ensure the humidity of the cooking (minimum 1 cm over the entire surface of the dish).

4.5 Poultry cooking

- Place the poultry in the swings after having pricked and seasoned them
- Using the shower, pour 2 cm of water into the bottom of the dish.
- Choose the roast chicken menu
- Choose the size of the chickens
- Motor rotation
- Start cooking

4.6 Baking tarterie

- Remove the swings
- Place the grid support previously filled with tarterie
- Choose the tarterie menu
- Validate the choice of tarterie
- Start cooking

4.7 Cooking roasting and vegetable gratin

- Choose the menu corresponding to the product to be roasted or the vegetable gratin
- Validate the appropriate choice
- Start cooking

5 MAINTENANCE

The D-One rotisserie was designed to make the chore of cleaning easy.

- Regular daily cleaning is recommended.
- Scotch brite stainless steel makes it difficult to catch grease.
- The entire heating and ventilation process located in the bottom part of the rotisserie results in homogenization of the heat in the tank -
- The presence of independent double glazing ensures both a panoramic view of the cooking area and direct accessibility.

IMPORTANT

Never use a high pressure cleaner

Use only "Special Oven" food approved cleaning products ()

5.1 Cleaning the front double glazing

- The separate opening of the two front windows allows cleaning of all glass surfaces.

5.2 Cleaning the double glazing on the side

- If necessary, cleaning of the side windows is possible by unscrewing the 4 screws that hold the exterior window (the maneuver must be done with delicacy)

5.3 Automatic cleaning cycle

- **Two choices** : A short cycle for a cleaning of about an hour

A long cycle for a cleaning of about two hours

Procedure:

- Check whether the rotisserie is properly connected to the network using the hoses.
 - Check if the rotisserie is properly connected to the drainage network
 - Open water tap (**Important:** on first use, wait for the entire water circuit and in particular the balloon to fill up about 10 minutes before even switching on the rotisserie)
 - Remove the drain plug inside the roasting pan
 - Press the wash mode at the bottom right of the touch screen of the main menu
 - Choice of long cycle or short cycle
 - Confirm your choice (be careful, the cleaning cycle will begin when the balloon has reached the ideal temperature for around 15 minutes)
 - The shower located on the side of the rotisserie will allow you to perfect your cleaning.
- During the cleaning period several cycles will follow one another: Hot water spray times

Product spray times

Product action times

Rinsing times

WARNING: The use of bleach or any chlorine-based product will cause oxidation of the stainless steel. We accept no responsibility if this happens

6 TEMPERED GLASS WINDOWS - Main causes of glass breakage

6.1 Thermal shock

- There cannot be a difference greater than 80 ° C between two precise points on the ice. When this is the case the breaking point is reached and the ice can then explode instantly.

Ex: cleaning a hot ice cream with a cold sponge

6.2 Blows to the ice

- When a blow is accidentally struck on a tempered glass window, more precisely on the edge or the edge of this one, a very small piece of glass, sometimes only the size of a pinhead, can break away.
- Since then, **the balance** molecular ice is broken. Broken glass becomes inevitable, whether in the hour or in the days that follow.
- Such shocks can occur when unpacking the equipment, or when the user accidentally hits one of the accessories (spit, basket, sauce pan, etc.) on the edge of the ice while installing it.

6.3 Handling

- Unwanted and regular movements prematurely weaken the glass surfaces.

IMPORTANT: Glass, whether tempered or not, is a fragile material that should therefore be handled with care. Sensitive to the blows dealt to it, **the glass cannot in any case break on its own, without one of the aforementioned cases being the cause.**



INFORMATION FOR THE OPERATOR

7 CHARACTERISTICS

7.1 TECHNIQUES

DIMENSIONS	D-ONE
Overall width	47 1/4"
Overall depth	42"
Height	
- From the rotisserie block	38 1/2"
- Mounted on trolley or cabinet	69 3/3"
Total empty weight	
TECHNICAL COMPONENTS	
Swings	
Number	6
Useful length	28 1/2"
Drive motors	
Number	1
Mood lamps	
Number	2
Unit power voltage Fan	25 Watts
Number of hot air fan	1
Number fan card	1
Total power of the device	12150 Watts
Voltage	220V Triphase + N + T
Amperage	18.5 A
Power cord	
Section	5 x 2.5 mm ²
Plug: 4 pin + earth	Yes
CAPACITY	
Capacity in number of poultry <i>according to size 1</i>	20/30 Poultry

- 1 These capacities are given as an indication and depend on the size of the poultry

7.2 COOKING PROGRAMMING CHARACTERISTICS

PRODUCT (top display)	T ° C Cooking	Cooking Time	T ° C Oven
Roast chickens			
1 lbs to 2 lbs	428 ° F	30 mins	176 ° F
2 lbs to 3 lbs	428 ° F	40 mins	176 ° F
3 lbs to 4 lbs	428 ° F	50 mins	176 ° F
Rotisserie products			
Roast cooked pork coloring	428 ° F	15 mins	176 ° F
Cooked pork belly coloring	428 ° F	15 mins	176 ° F
Ham coloring	428 ° F	15 mins	176 ° F
Coloring cooked pork ribs	428 ° F	15 mins	176 ° F
Cooking raw Toulouse sausages	392 ° F	20 mins	176 ° F
Roast raw beef cooking	392 ° F	35 mins	176 ° F
Tartery			
Quiches and pies	392 ° F	20 mins	176 ° F
Pizzas	482 ° F	20 mins	176 ° F
Flamenkuche	482 ° F	10 mins	176 ° F
Toast and bruschetta	428 ° F	15 mins	176 ° F
Puff pastry	428 ° F	20 mins	176 ° F
Gratin			
Gratin dauphinois	482 ° F	20 mins	176 ° F
Vegetables gratin	221 ° F	20 mins	176 ° F
Gratin with bechamel sauce	482 ° F	15 mins	176 ° F
Manual			
Normal	428 ° F	50 mins	149 ° F






MAINTENANCE

8 MAINTENANCE / AFTER-SALES SERVICE

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

8.1 Location of damage

The purpose of this part is to list the main failures that any user is likely to meet, give the possible causes and provide the means to rectify these without outside intervention.

FAULTS OBSERVED	POSSIBLE CAUSES	REMEDIES TO BE PROVIDED
- Tactile front does not light up	- No power supply	- Put the electric plug in the socket. Reset the circuit breaker or change the device protection fuse
- A mood lamp is extinct	- Defective bulb	- Change the bulb
- Door alarm 	Door not closed properly or Defective contact	- Close the door securely - Call the installer
- Water heater alarm 	- Lack of water with closed tap or defective probes	- open the tap otherwise call the installer
- The swings do not rotate	- Defective motor	- Call the installer
- Very long cooking	- Resistor or fan defective	- Call the installer
	- System fault	- Unplug the rotisserie then plug it back in after waiting for 15 seconds. Call the installer.

8.2 Specific repairs

8.2.1 Changing a bulb

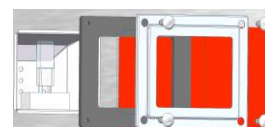
This can be done by the user

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

Disconnect the electrical supply to the rotisserie.

Using a flat screwdriver, loosen the four screws which hold the cover as well as the gasket and the protective glass which are located in the upper part of the roasting pan. Remove the bulb by pulling it upwards.

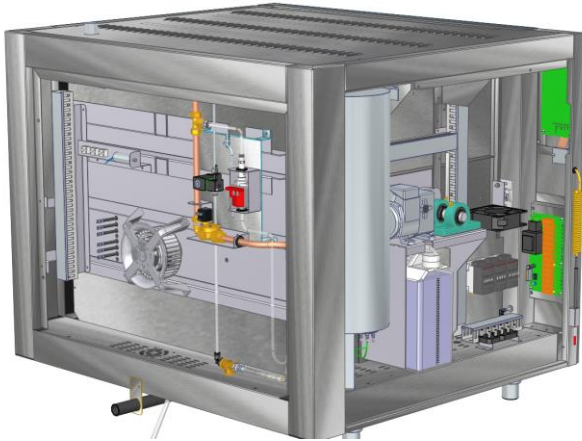
Position the new bulb then tighten the assembly securely.



8.2.1 Opening the technical box and the outer bottom

The technical chest is located on the left hand side of the rotisserie, behind the control panel. The rear part can also be dismantled, allowing access and repair of the various components of the electricity and water circuits.

This operation should only be carried out by qualified personnel.



Before opening the housing, disconnect the power supply to the rotisserie. Using a screwdriver, undo the various screws that hold the exterior panel in place then remove this panel.



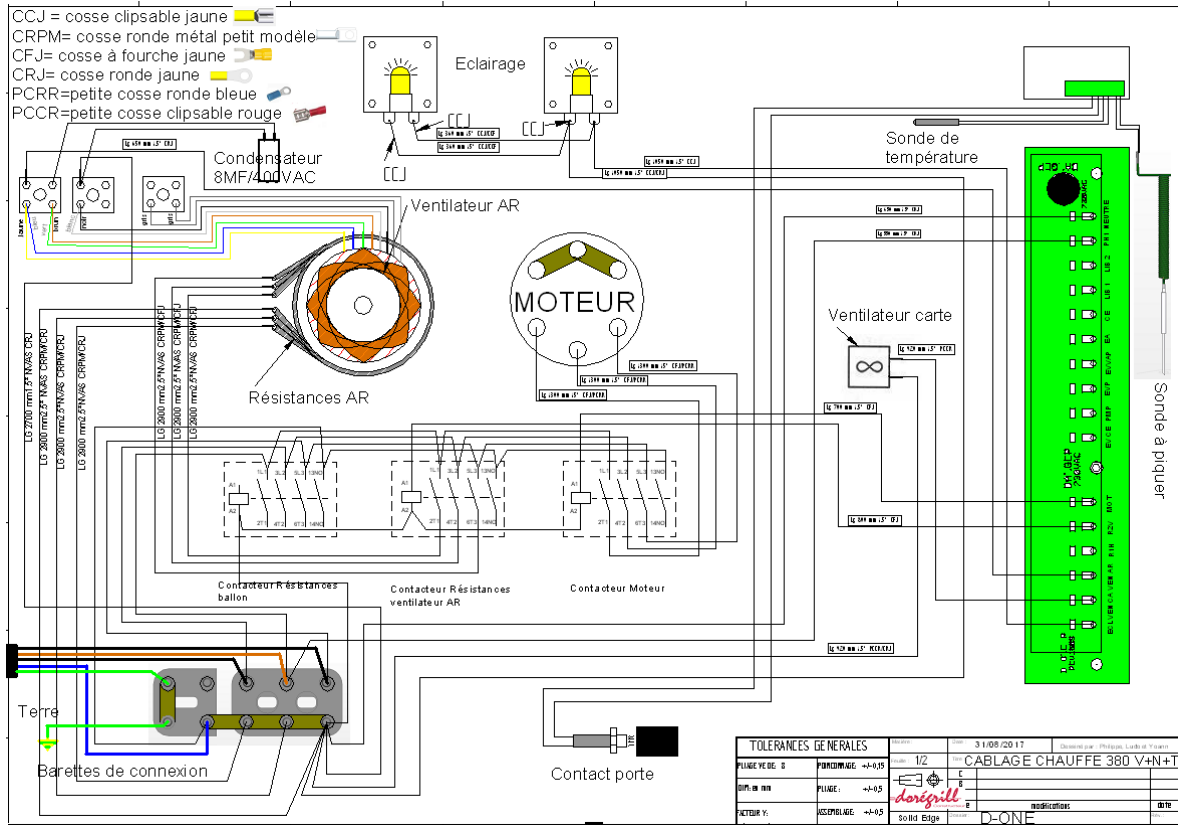
When the operation is finished, it is essential to reassemble these panels and tighten the screws securely.



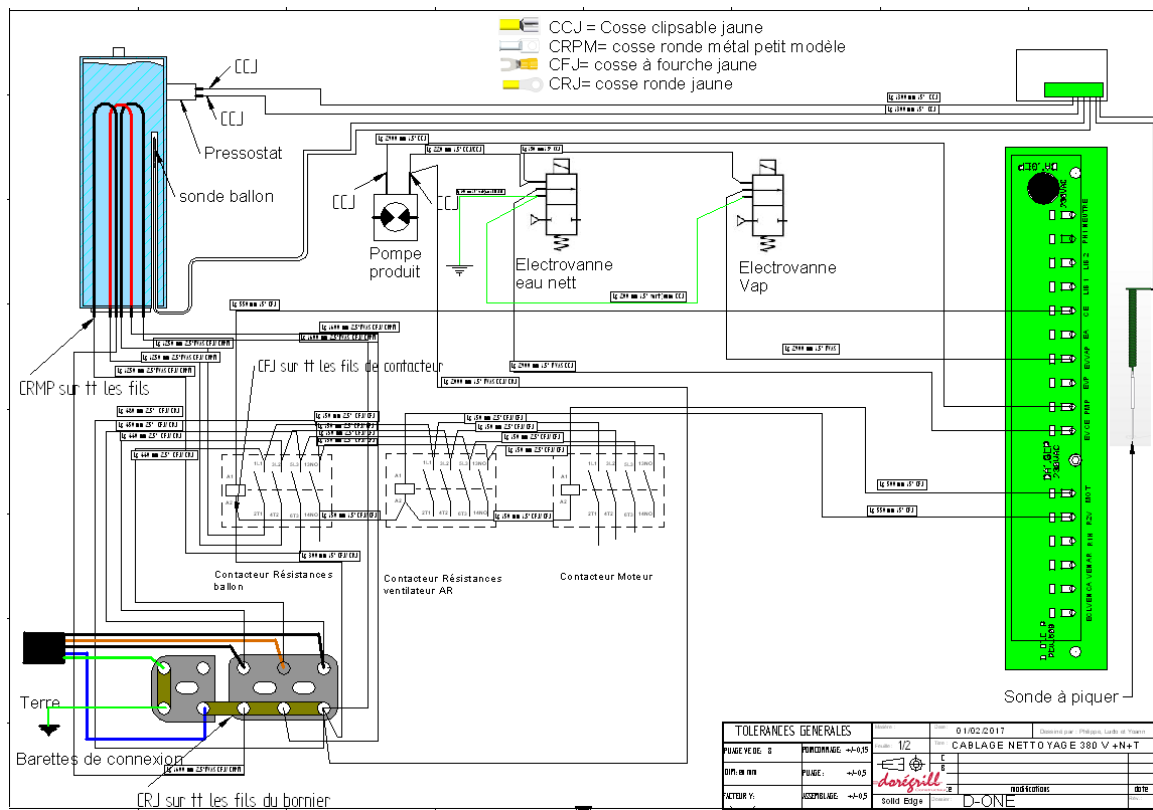
ILLUSTRATED COMPOSITION TABLE

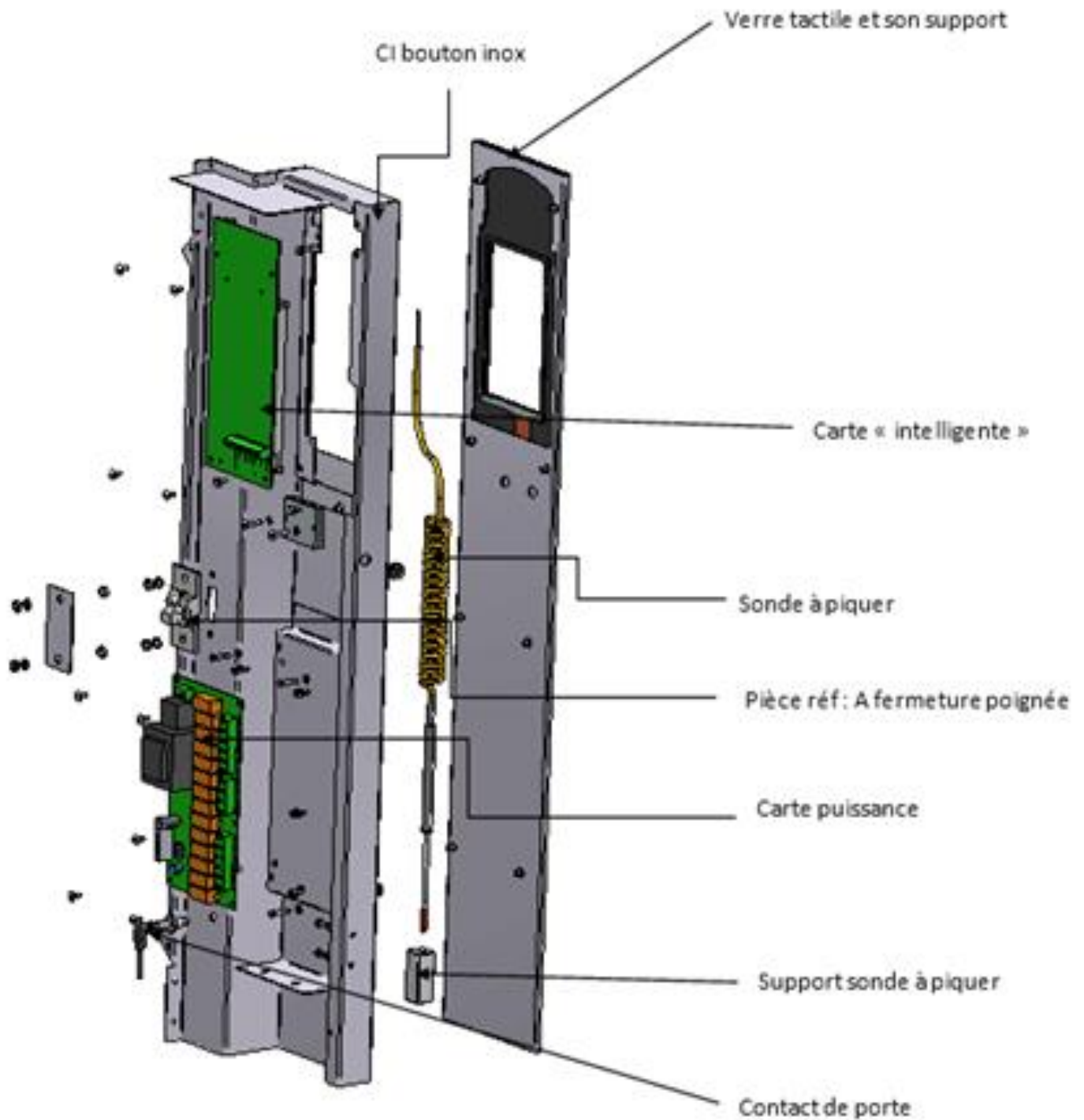
9 ILLUSTRATED COMPOSITION TABLE

9.1 Plate 1 - D-One heater electrical diagram

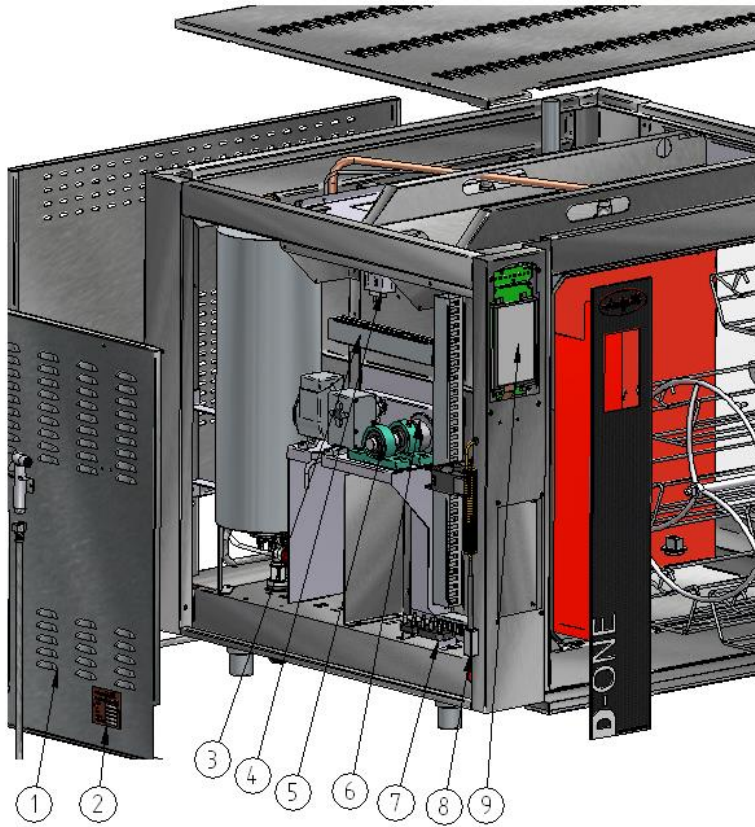


9.2 Plate 2 - Electrical diagram D-One Cleaning



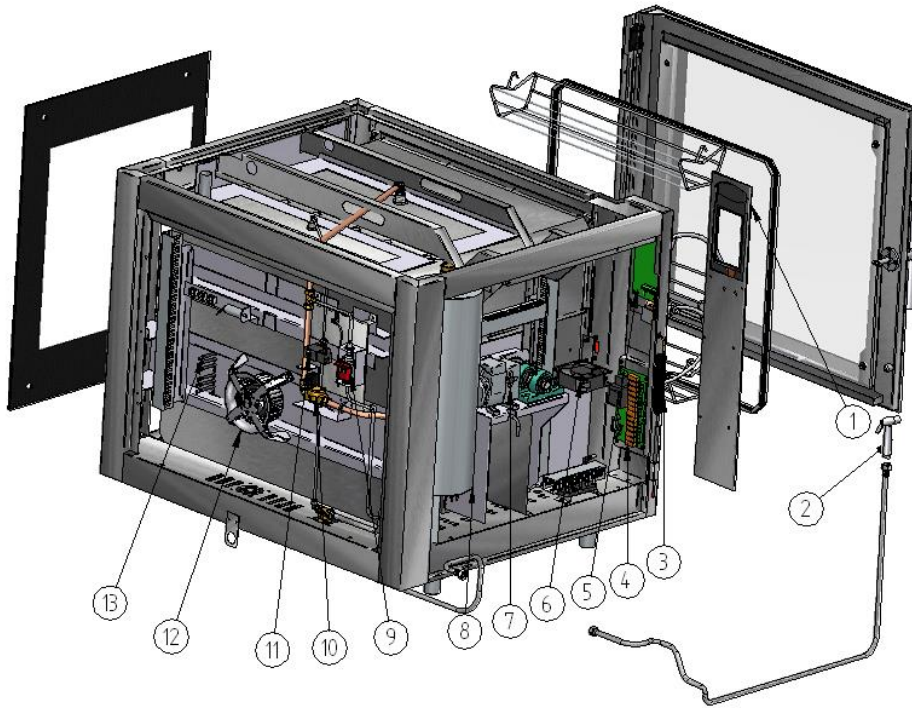
9.3 Plate 3 - Exploded view of button CI

9.4 Plate 4 - Engine PCB exploded view



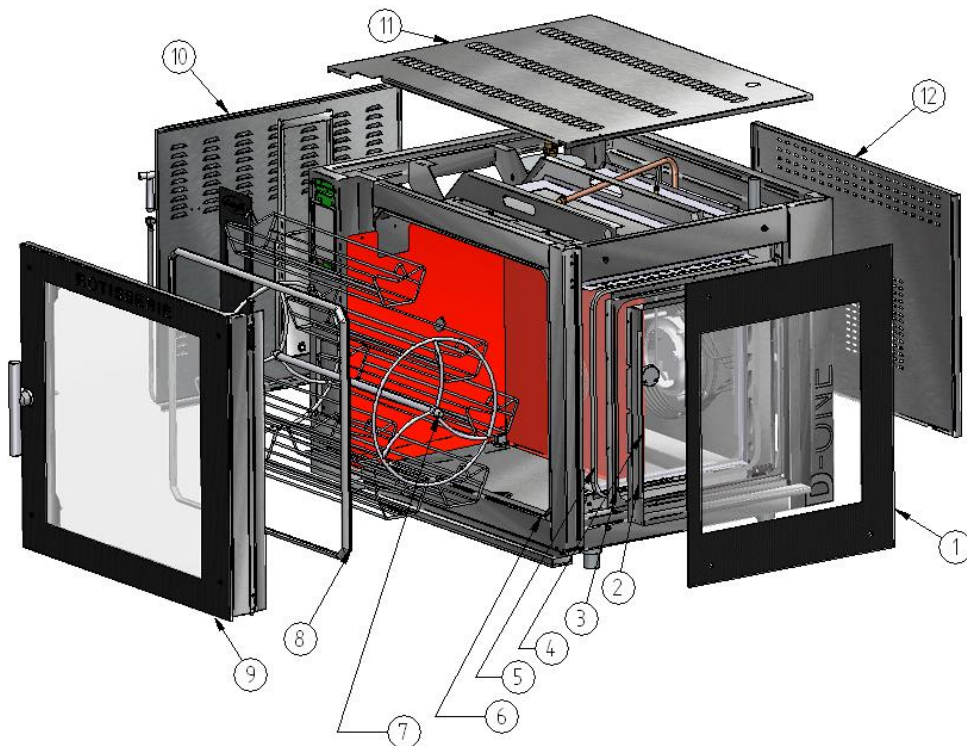
Nomenclature	
N°	Référence
1	Carter (CE)
2	Plaque signalétique
3	Rail fils électriques
4	Eclairage
5	Palier
6	Pignon
7	Barette de connexion
8	Support sonde à piquer
9	Dalle tactile

9.5 Plate 5 - Back view



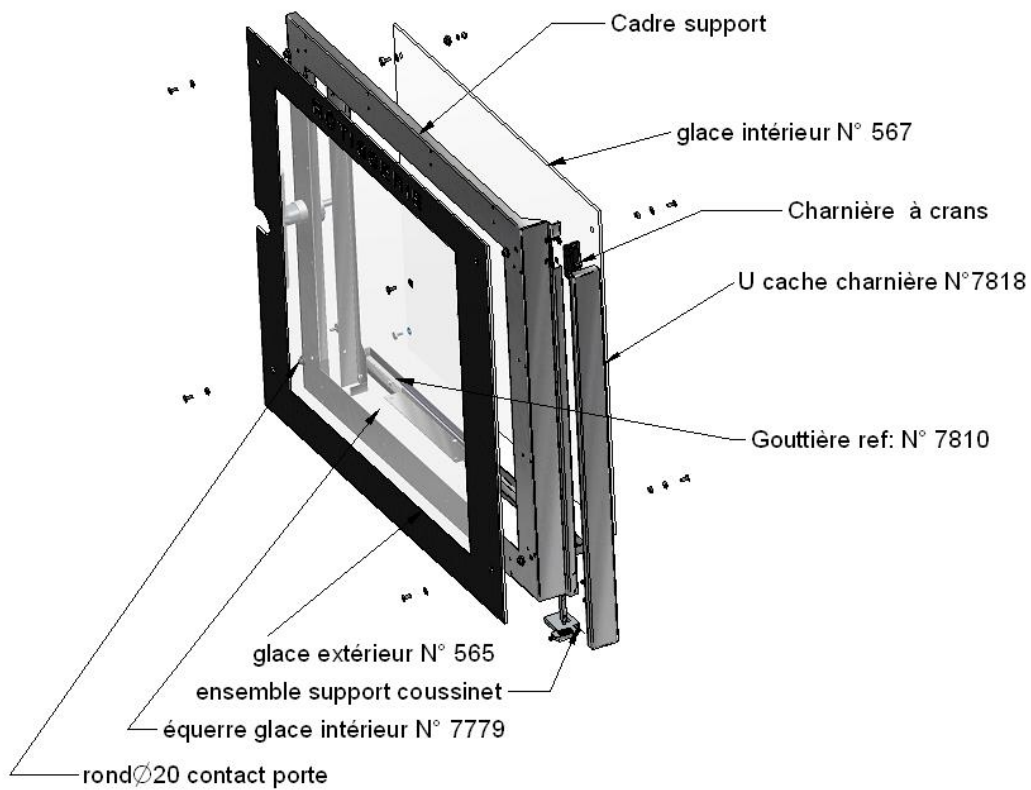
Nomenclature	
N°	Référence
1	Verre tactile et son support
2	Douchette
3	Sonde à piquer
4	Carte puissance
5	Carte intelligente
6	Ventilateur carte
7	Moteur
8	Ballon eau chaude
9	Pompe produit
10	Electrovanne eau chaude
11	Electrovanne vapeur
12	Ventilateur air chaud
13	Résistance

9.6 Plate 6 - Exploded view of the mirrors side

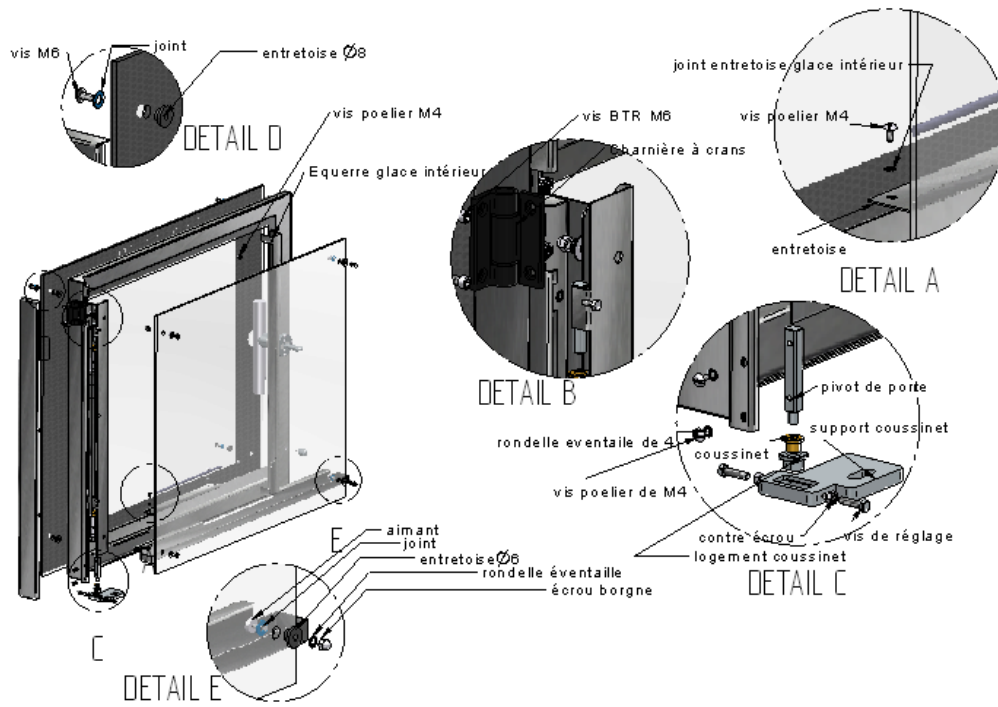


nomenclature	
N°	référence
1	glace côté extérieur N°566
2	obturateur glace côté
3	Bride N° 7765
4	glace côté intérieur N° 568
5	joint glace côté
6	protection ventilateur N° 7802
7	support balancelles
8	joint glace avant
9	ensemble glace avant
10	CE moteur N° 7769
11	Dessus N° 7774
12	fond arrière N° 7784

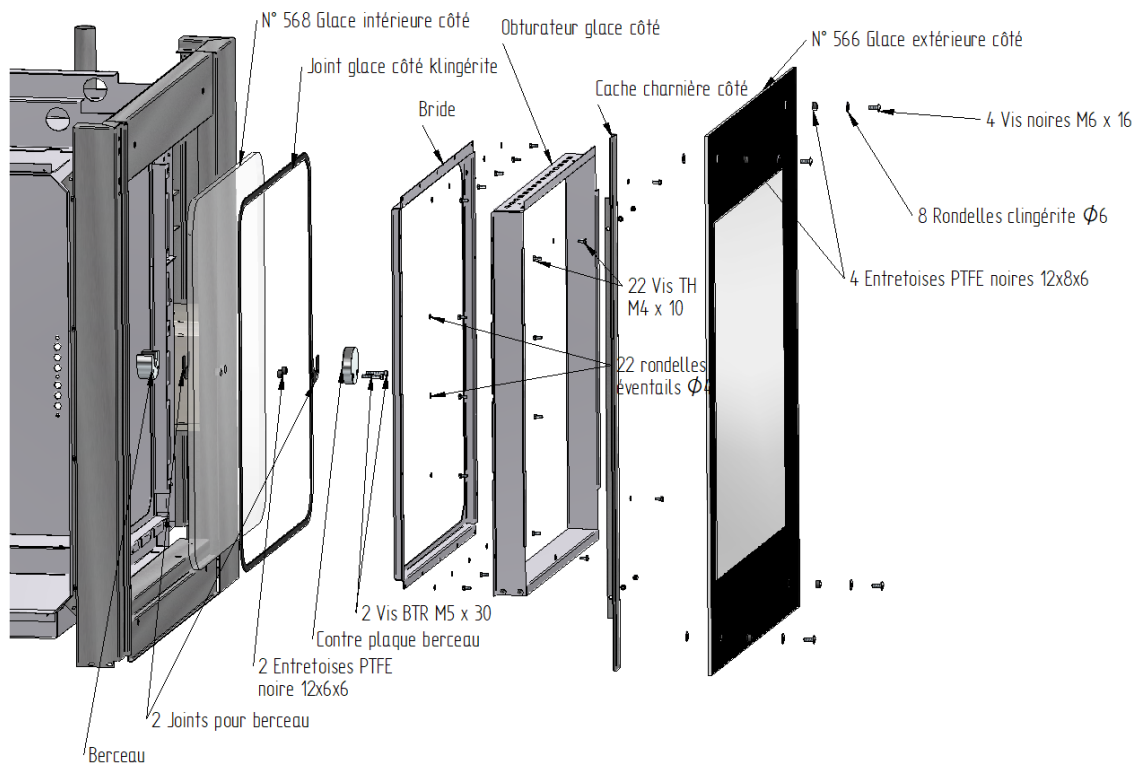
9.7 Plate 7 - Front view of the front window exploded view



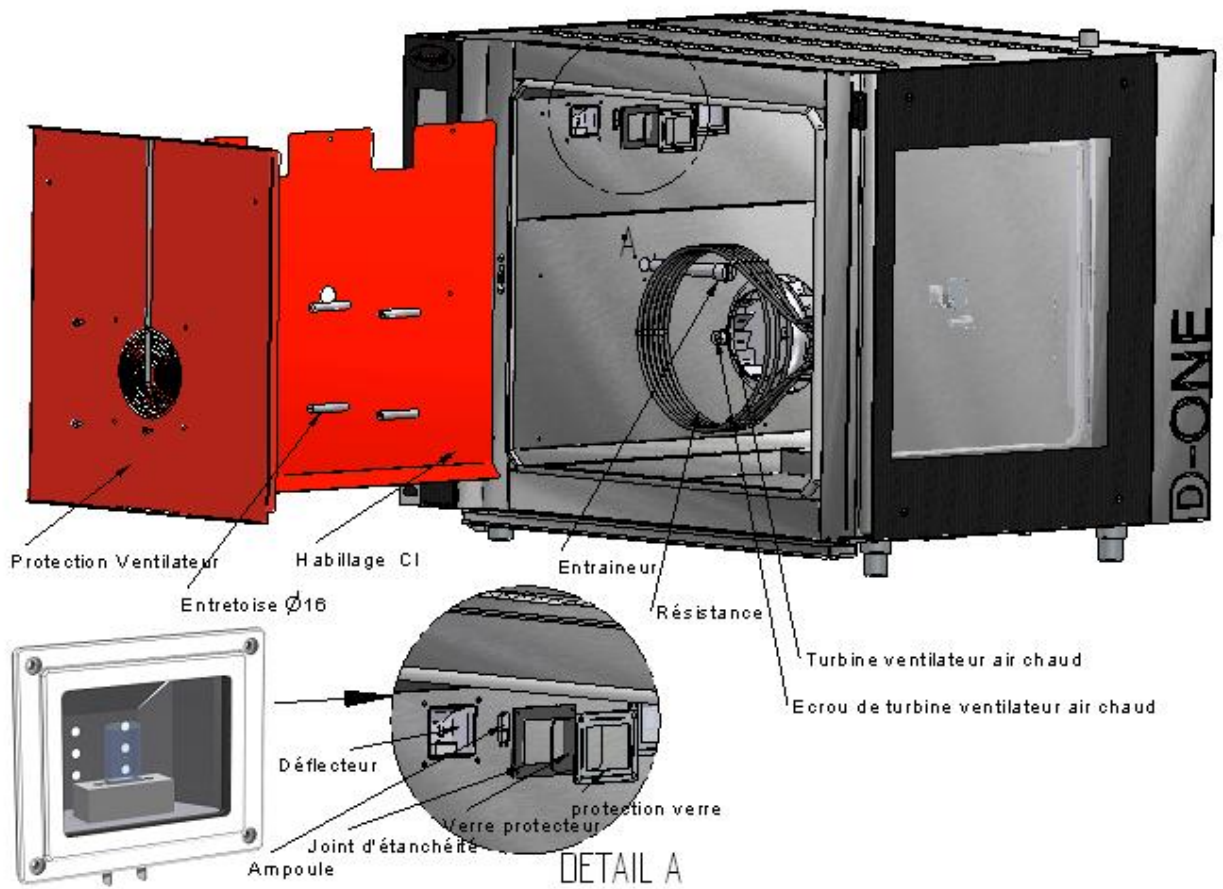
9.8 Plate 8 - Rear view of the front window exploded view



9.9 Plate 9 - Exploded view of the side ice



9.10 Plate 10 - Interior exploded view



Protection Ventilateur

Habillage CI

Entraîneur

Résistance

Turbine ventilateur air chaud

Erou de turbine ventilateur air chaud

Entretoise Ø16

Déflecteur

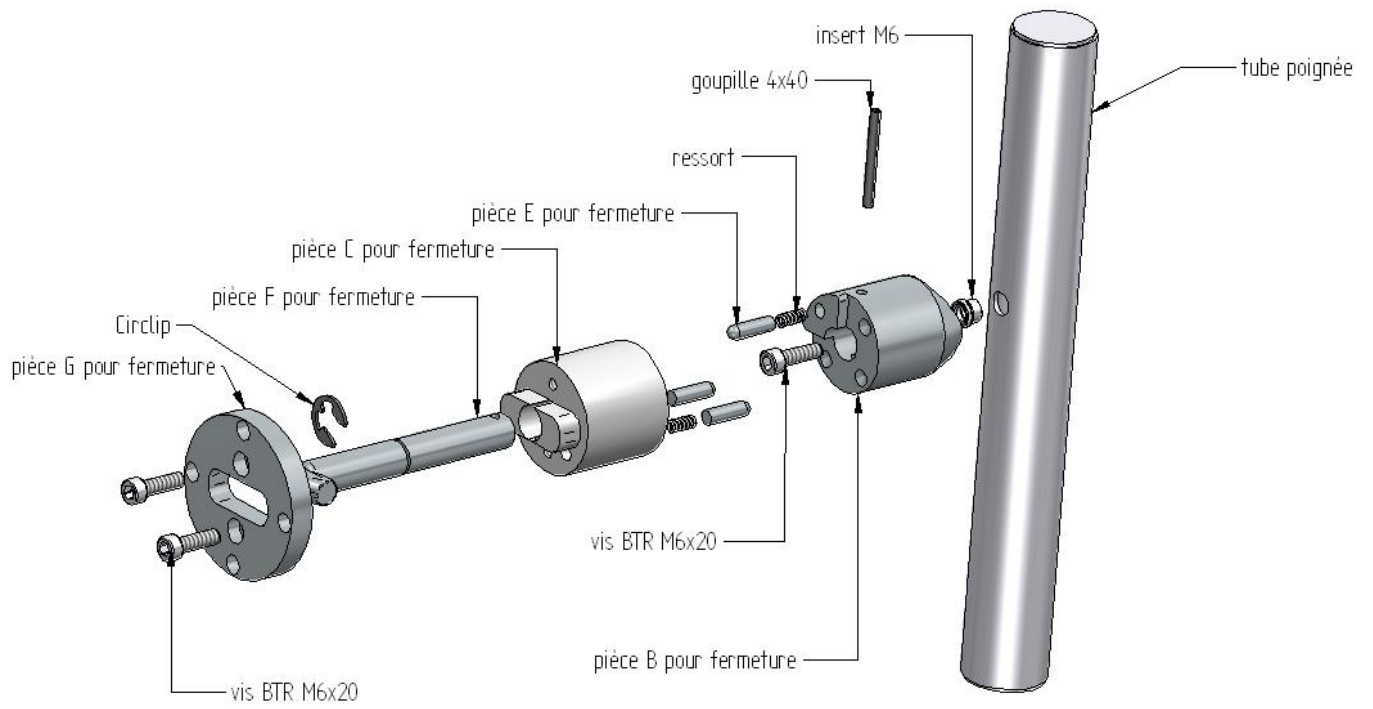
DETAIL A

Joint d'étanchéité

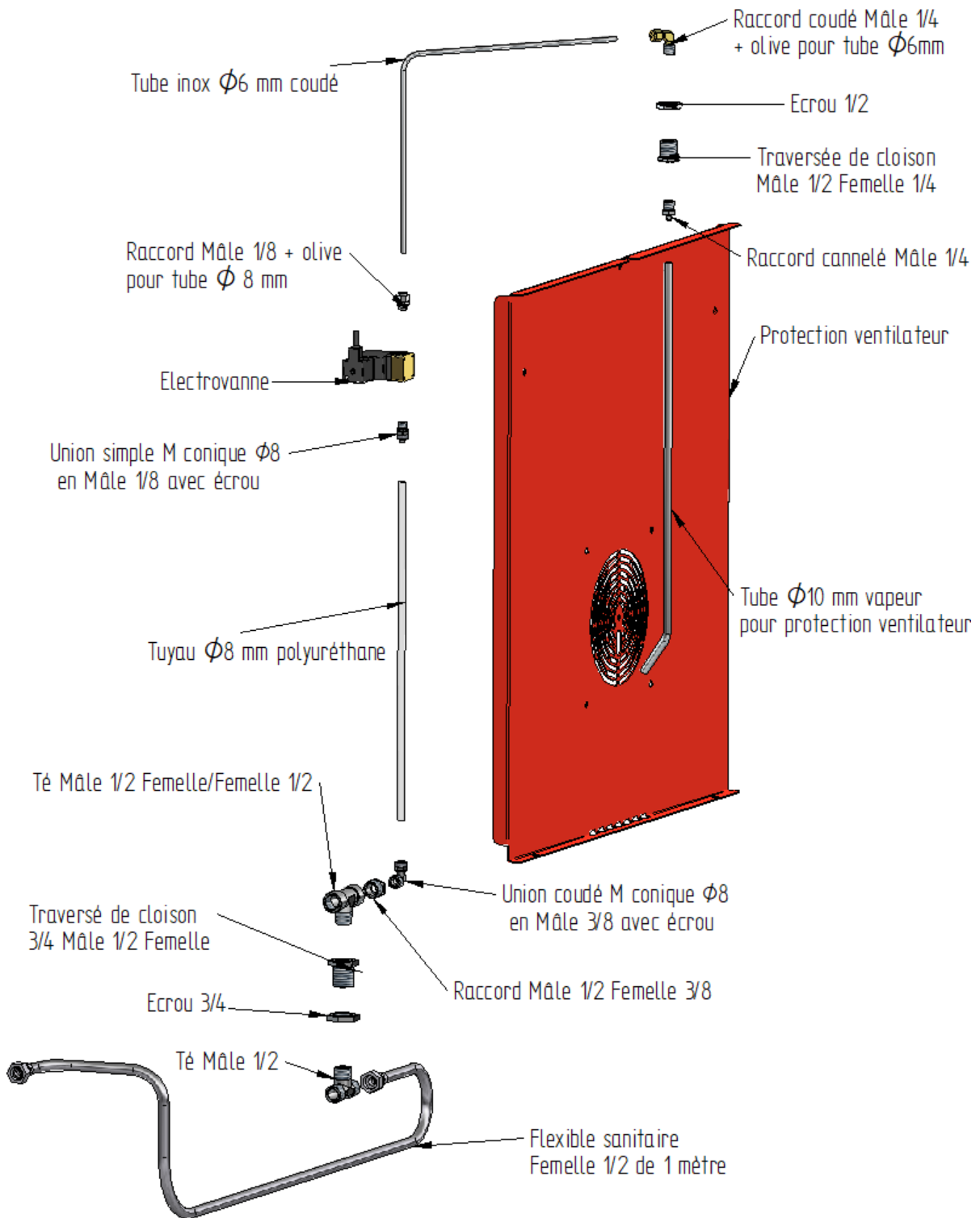
Ampoule

protection verre

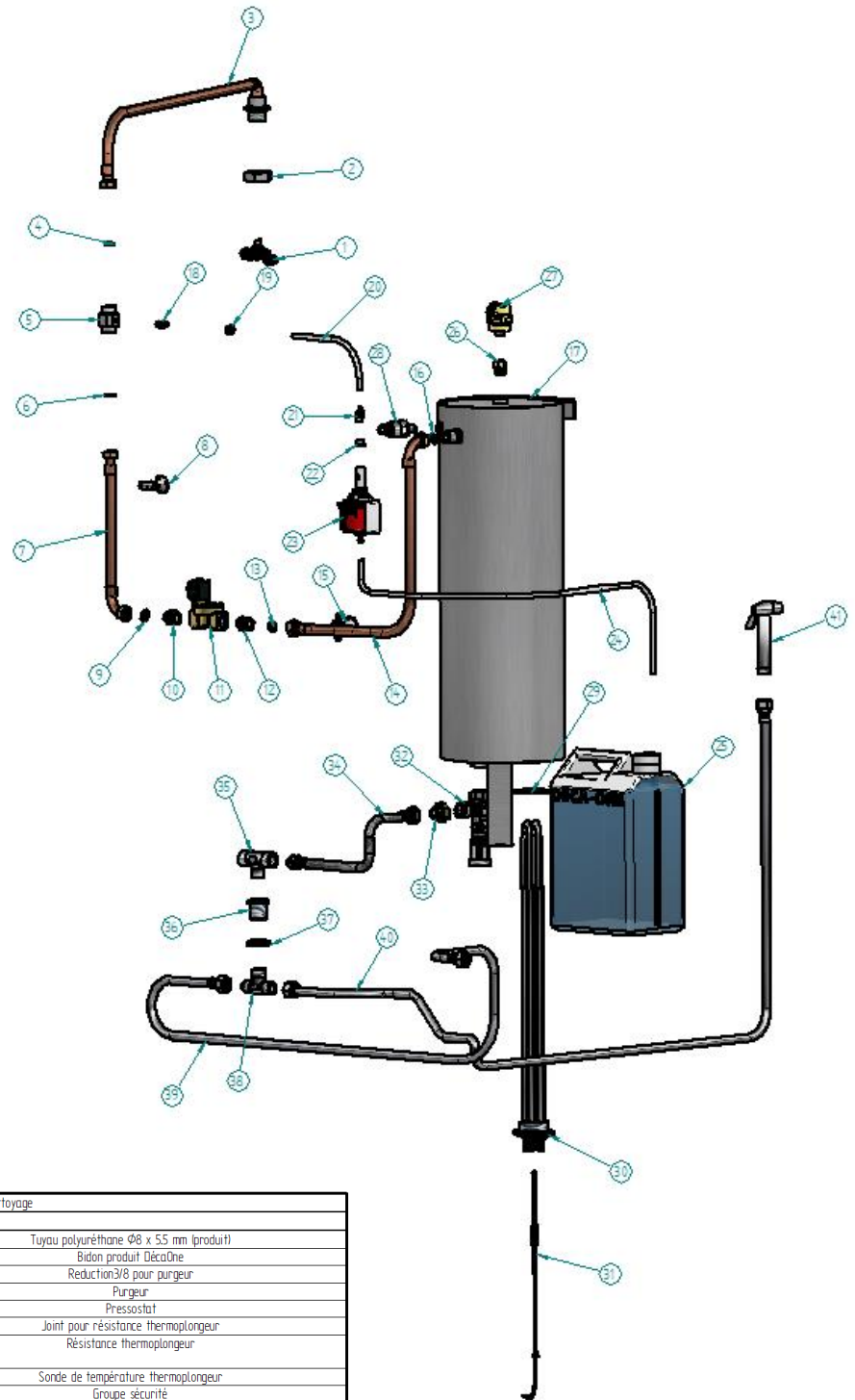
Verre protecteur

9.11 Plate 11 - Exploded view of the handle

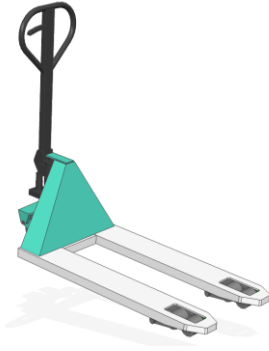
9.12 Plate 12 - Exploded view of the steam system



9.13 Plate 13 - Exploded view of the cleaning system



Nomenclature système nettoyage			
1	Bras de lavage	24	Tuyau polyuréthane Ø8 x 55 mm (produit)
2	Ecrou M17	25	Bidon produit DécaOne
3	Tube cuivre bras de lavage	26	Reduction 3/8 pour purgeur
4	Joint téflon 1/2	27	Purgeur
5	Raccord en T 1/2 F 1/8	28	Pressostat
6	Joint téflon 1/2	29	Joint pour résistance thermoplongeur
7	Tube coudé cuivre avec raccord à souder F1/2 (Electrovanne)	30	Résistance thermoplongeur
8	Bague serrage Atlas + rosace	31	Sonde de température thermoplongeur
9	Joint téflon 1/2	32	Groupe sécurité
10	Mamelon MM 1/2	33	Raccord F3/4 M1/2
11	Electrovanne pour nettoyage	34	Flexible M 1/2 F1/2 longueur 30 cm (ballon d'eau chaude)
12	Mamelon MM 1/2	35	Raccord en T M1/2 nickelé
13	Joint graphite haute température	36	Traversee de cloison M3/4 F1/2
14	Tube coudé cuivre avec raccord à souder F1/2 (ballon eau chaude)	37	Ecrou 3/4 traversee de cloison
15	Bague serrage Atlas + rosace	38	Raccord en T M-M1/2 F1/2 nickelé
16	Joint graphite haute température	39	Flexible F1/2 longueur 100 cm (arrivée d'eau)
17	Ballon d'eau chaude	40	Flexible F1/2 longueur 200 cm (douchette)
18	Union simple M conique Ø8 en 1/8	41	Douchette
19	Ecrou 1/8 pour Union simple conique		
20	Tuyau polyuréthane Ø8 x 55 mm (pompe)		
21	Union simple M conique Ø8 en 1/8		
22	Ecrou 1/8 pour Union simple conique		
23	Pompe		



10 RECOMMENDATIONS

10.1 Unpacking

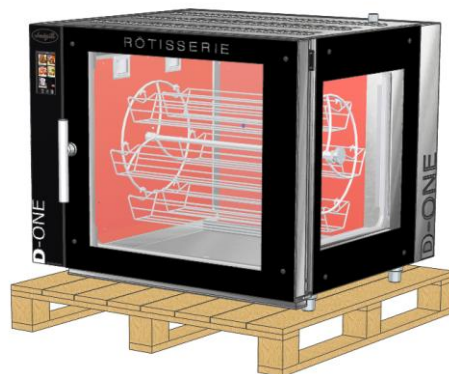
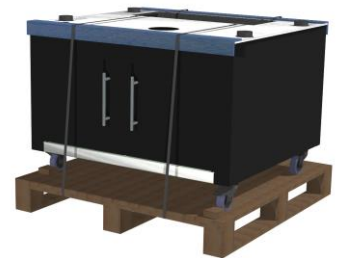
Check whether the packaging is correct and does not show signs of blows.

Remove the delivery slip from the plastic bag.

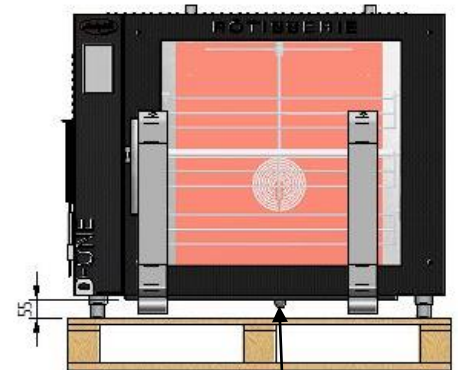
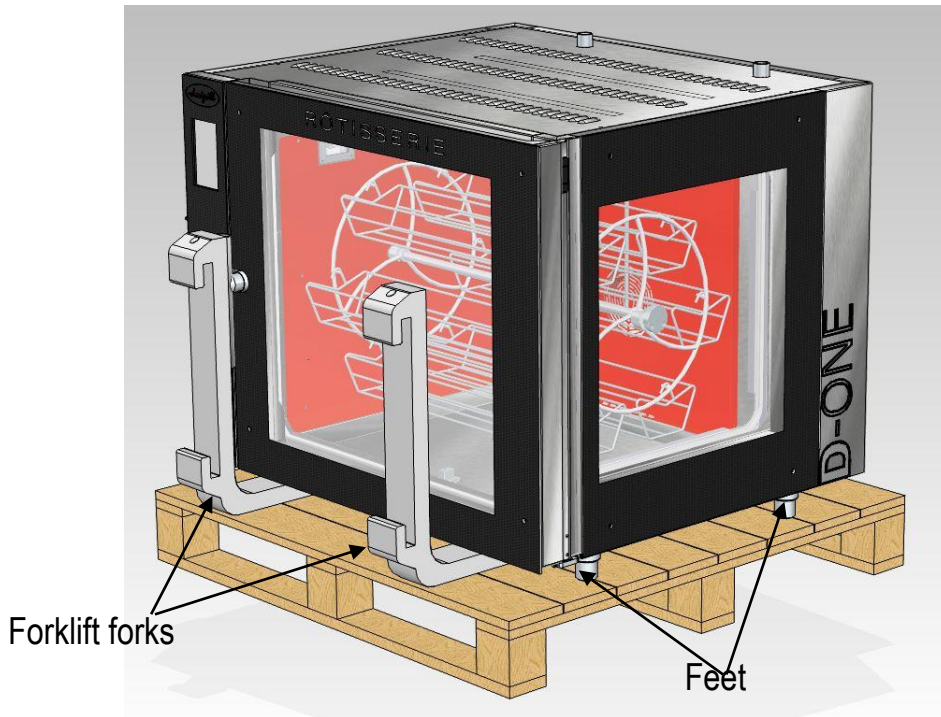
Remove the straps from the packaging.

Open the box and remove it upwards.

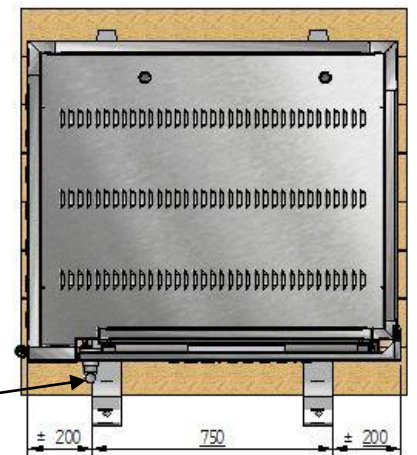
Remove the protective packaging and retaining studs and the straps but leave the plastic film



Placing the D-ONE rotisserie on its cart or cabinet



Evacuation elbow



Handle



Foot receptacles

-After removing the carton and straps but leave the protective film.

-Adjust the forks of the lift truck to 750 mm outside (see diagram).

-Place the forks parallel to the ground.

-Present and center the forks of the forklift (approximately 200 mm on each side) between the pallet and the rotisserie, passing between the feet while paying attention to the discharge elbow located below (see diagram).

-Move forward until the forks protrude from the rotisserie, but be careful not to hit the handle on the front.

- Raise the rotisserie to 1 meter from the ground and remove the pallet.

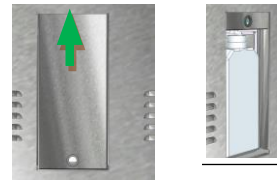
-Present the trolley or cabinet under the rotisserie.

-Place the rotisserie in the receptacles provided for this purpose and put your forks back well parallel.

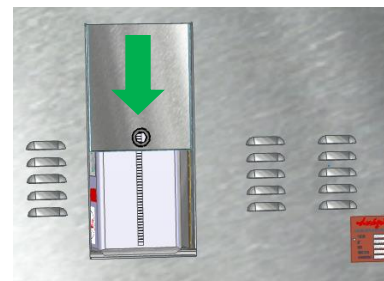
-Reverse the lift truck, taking care not to scratch the top of the cabinet.

10.2 Changing the cleaning container

NB: Be careful to adjust the feet to be at the same height as the service (see accessories)

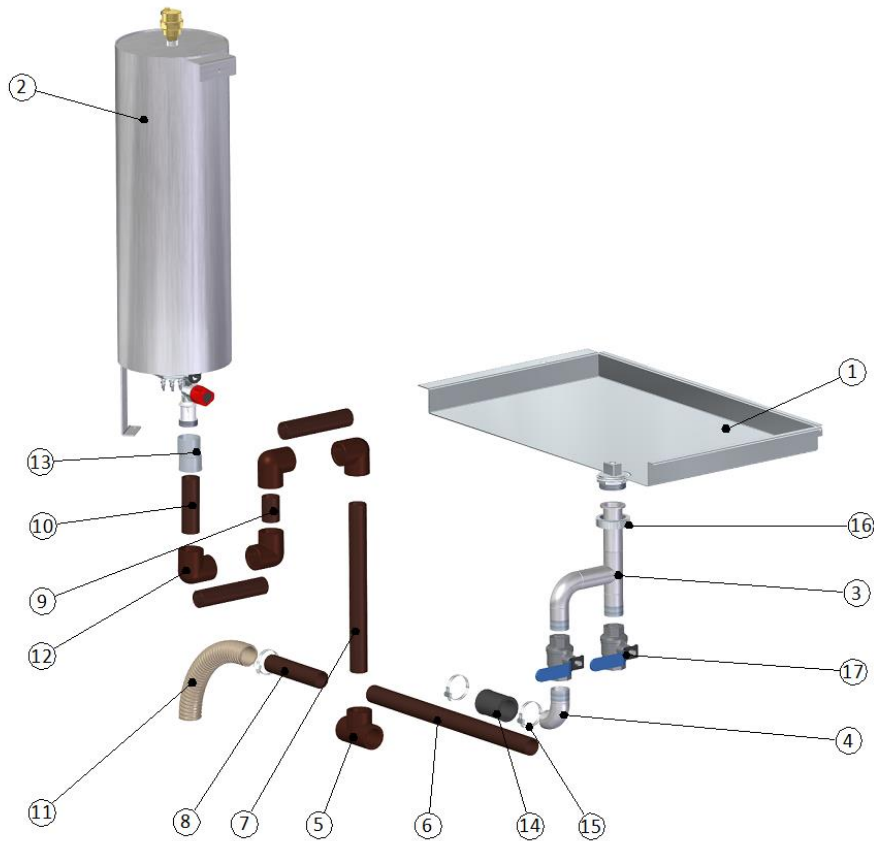


- a) Open hatch on the left side of the rotisserie.
- b) Position a table or servant at height.
- c) Place the new Deca-One container on the table and remove the plug.
- d) Remove the empty container from the hatch, keeping the product hose in the cap.
- e) Unscrew the cap with the pipe then screw it, together with the hose, onto the new container.
- f) Reposition the container in its housing.
- g) Close the hatch



10.3 EVACUATION SYSTEM

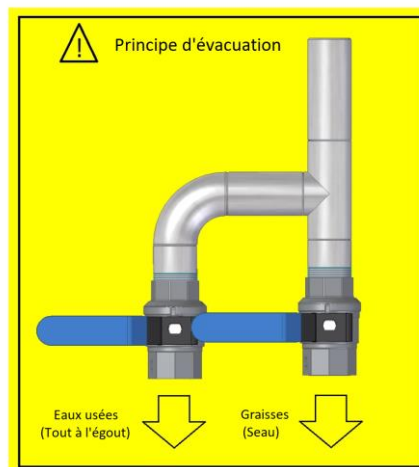
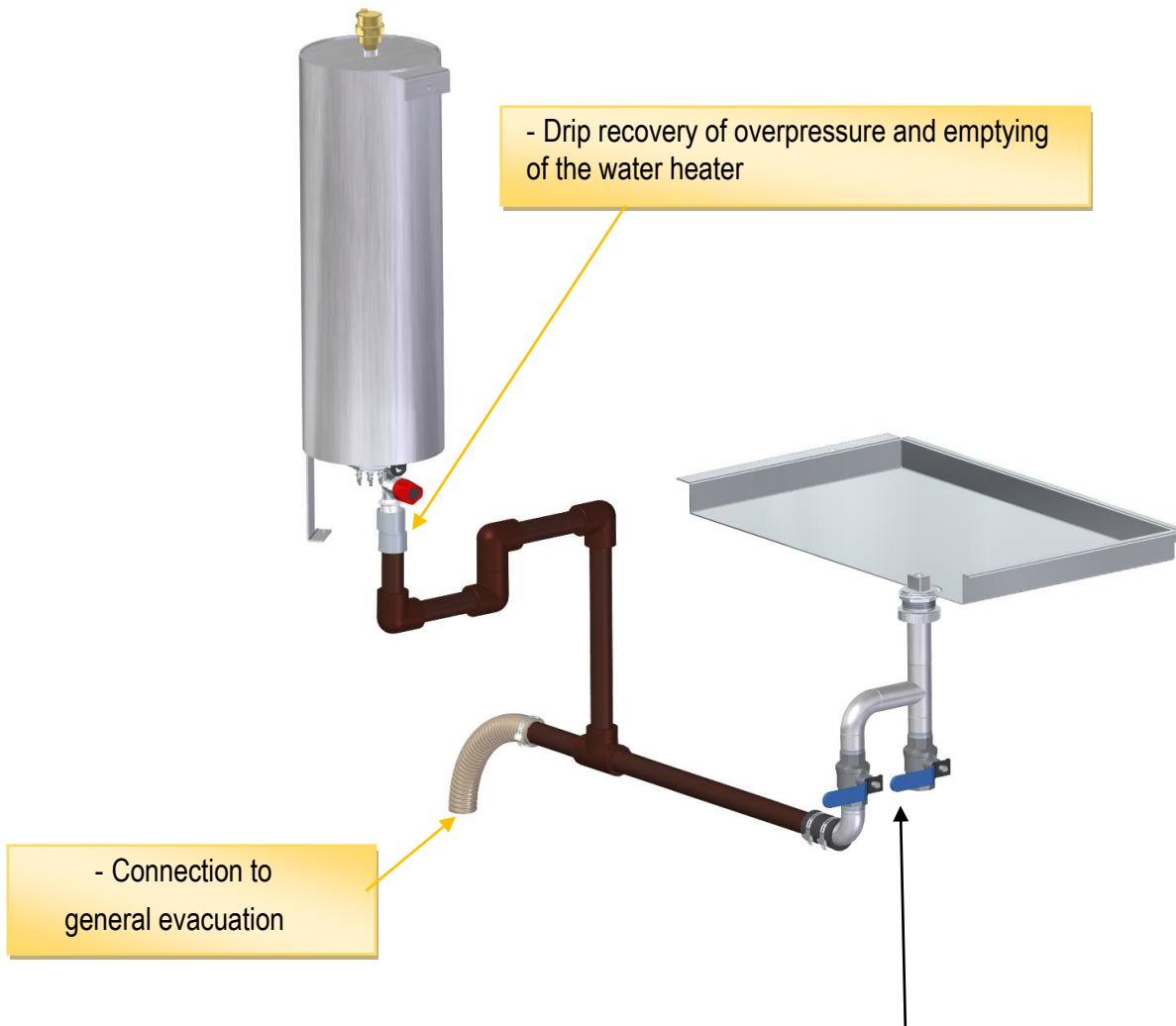
10.3.1 supplies



Exhaust system nomenclature

Rep	Designation	No.
1	Flat D-One	1
2	Water heater	1
3	Mechanically welded stainless steel T fitting	1
4	Ø40 stainless steel elbow	1
5	PVC T connector Ø40 PVC	1
6	tube Lg 455mm PVC tube	1
7	Ø40 Lg 305 mm PVC tube	1
8	Ø40 Lg 155 mm PVC tube	3
9	Ø40 Lg 45 mm PVC tube	1
10	Ø40 Lg 100 mm Flexible	1
11	duct	1
12	PVC elbow Ø40	4
13	PVC eccentric Ø40	1
14	Clamping sleeve	1
15	Hose clamp	3
16	Tightening ring	1
17	1/4 turn valve	2

10.4 Operation



11 WATER TREATMENT ACCESSORIES



Softener Cartridge



Head Cartridge Softener

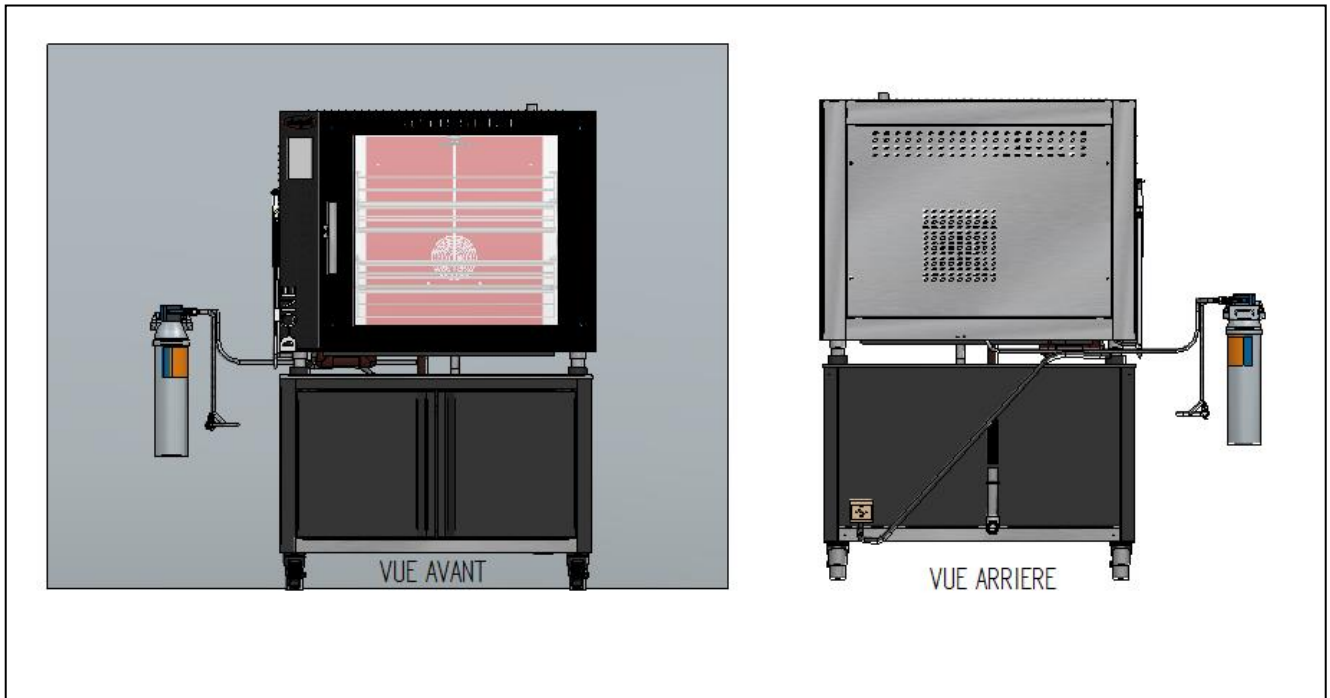


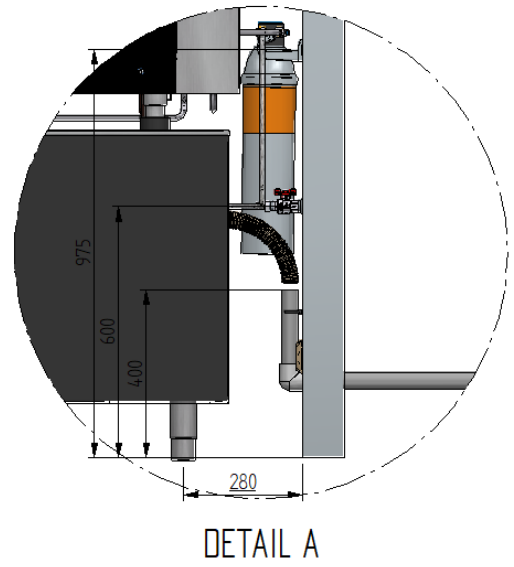
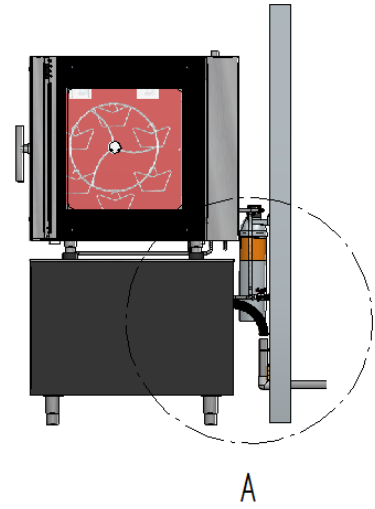
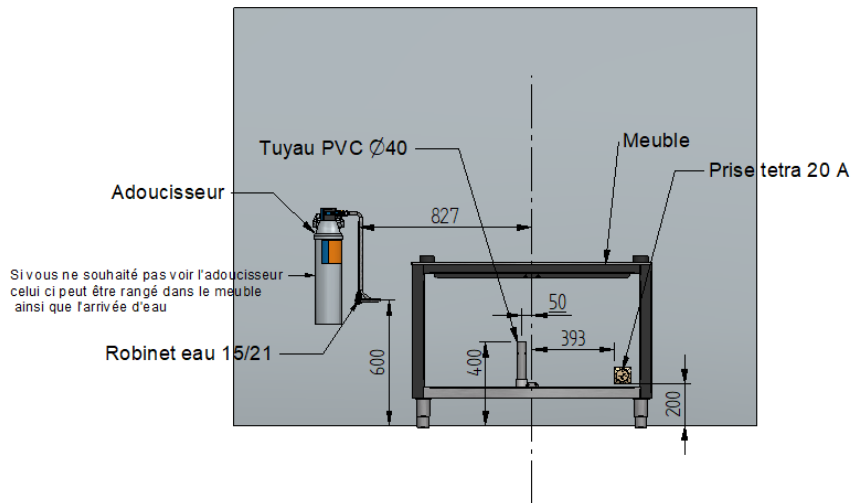
Cartridge Support Softener



Assembly of the whole Softener Cartridge

11.1 Positioning of the 20 Amps socket, water tap with softener and evacuation tube.





12 DESSERT ACCESSORIES (option)



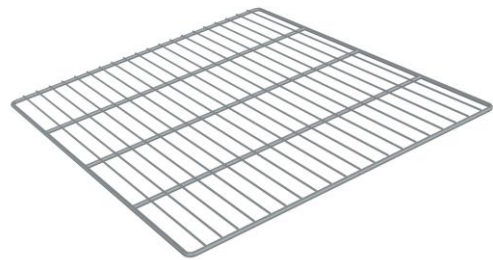
Receptacle



Flat grid support



GN 1/1 container



Wire rack



Support with gastro containers



Support with grids

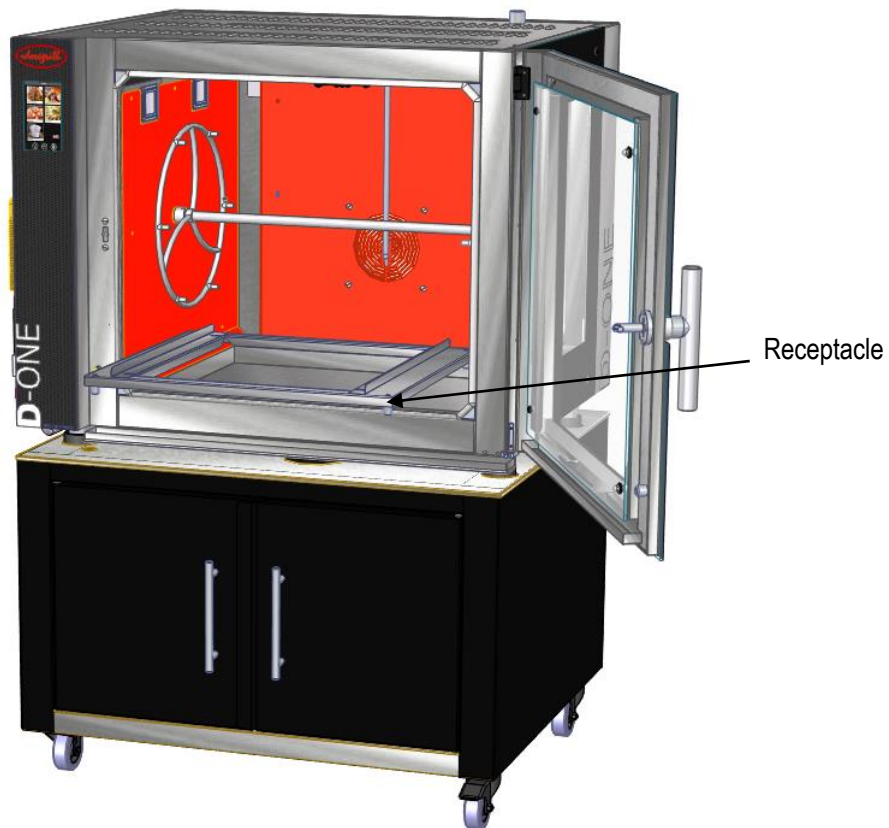


Mobile Table

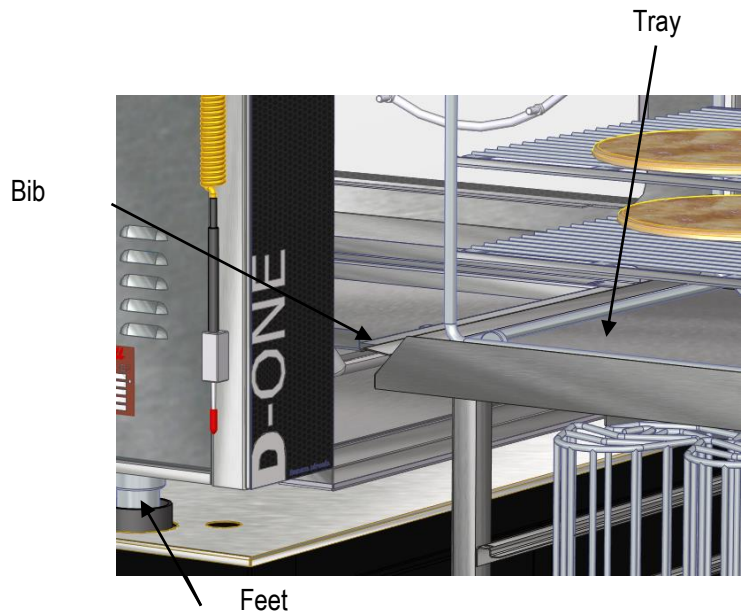
13 POSITIONING ACCESSORIES SERVED IN THE ROTISSERIE

13.1 Receptacle positioning

After removing the swings, position the grid support receptacle in the bottom of the dish in the center thereof.



13.2 Rotisserie serving presentation



NB: When mounting the rotisserie on the cabinet or on the trolley support, it is imperative to adjust the 4 feet of the rotisserie, (screw or unscrew) to the height of the serving tray (be careful to put the bib slightly above the seal so as not to deteriorate it prematurely).



Pivot lock grid support, release to remove

Push the grid support on the receptacle in the notches provided for this purpose



Then remove the service and close the door

The rotisserie is ready for use.

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