

Rotisserie Electric



AR-7E SHOWN WITH OPTIONAL
AR-7VH VENTLESS HOOD

Models:
AR-7E

AR-7VH

OPTIONAL ROTISSERIE VENTLESS HOOD

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**

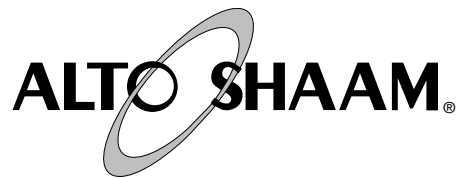


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DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to insure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage and Claims section located in this manual.*

This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

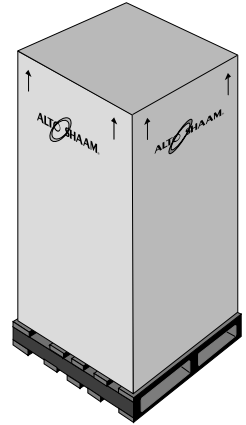
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING

1. Carefully remove the appliance from the carton or crate.

NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.



2. Read all instructions in this manual carefully before initiating the installation of this appliance.

DO NOT DISCARD THIS MANUAL.

This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. *Additional manuals are available from the Alto-Shaam service department.*

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.



DANGER

Used to indicate the presence of a hazard that will cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.



WARNING

Used to indicate the presence of a hazard that can cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.



CAUTION

Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

CAUTION

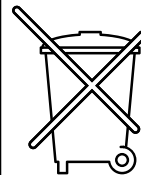
Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE:

Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTE



For equipment delivered for use in any location regulated by the following directive:

DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.

INSTALLATION



DANGER

IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH OR CAUSE PROPERTY DAMAGE.



CAUTION

METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.



CAUTION

TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.

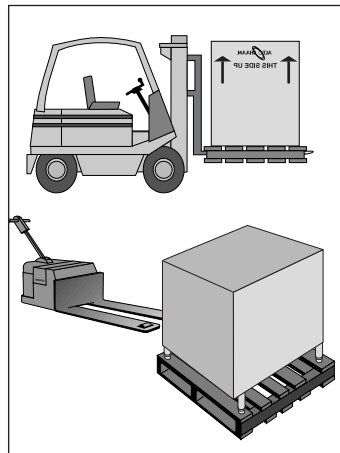


DANGER

DO NOT store or use any flammable liquids or allow flammable vapors in the vicinity of any appliance.

SITE INSTALLATION

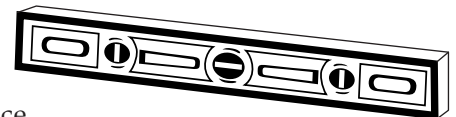
In order to maintain established National Sanitation Foundation standards, all counter-mounted models must be sealed to the counter with a R.T.V. or silastic meeting N.S.F. requirements or have 6" (152mm) unobstructed clearance at the back and sides the unit.



1. The appliance must be installed on a non-combustible, level surface.
2. **DO NOT** install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
3. For both safety and convenience, the rotisserie must be installed in a location to provide easy access to the controls and should be positioned at a safe and convenient height to provide easy loading and unloading of hot products.
4. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.
5. A rotisserie can be stacked with another rotisserie oven or stacked on top of a matching holding cabinet. Complete stacking instructions are located in this manual.

A number of adjustments are associated with initial installation and start-up. It is important that these adjustments be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to thermostat calibration, door adjustment, leveling, electrical hook-up and installation of optional casters or legs.

LEVELING



Level the appliance from side-to-side and front-to-back with the use of a spirit level.

We recommend checking the level periodically to make certain the floor has not shifted nor the appliance moved.

NOTE: Failure to properly level this appliance can cause improper function.

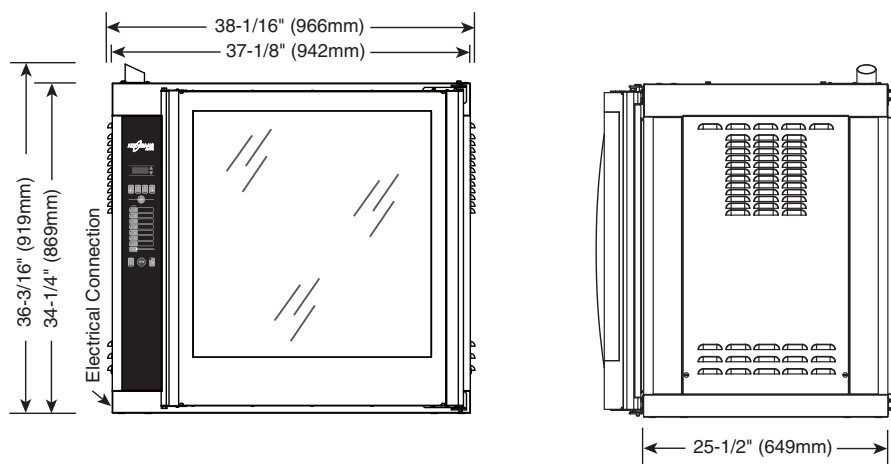
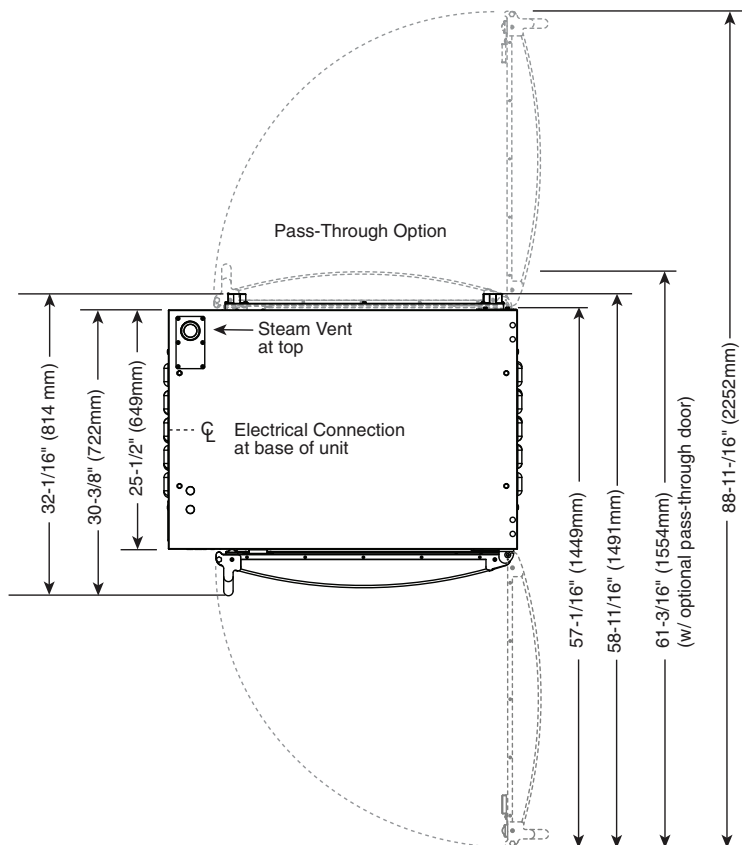
MINIMUM CLEARANCE REQUIREMENTS

A 6" (152mm) minimum clearance must be allowed at the back and both sides of the unit. Warranty will become null and void if these directions are not followed.

INSTALLATION

SITE INSTALLATION

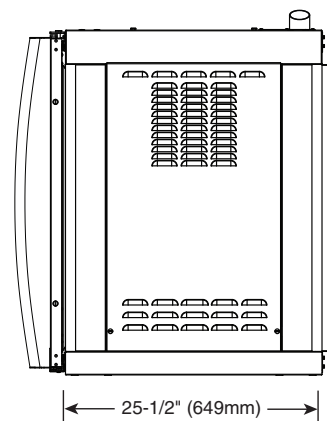
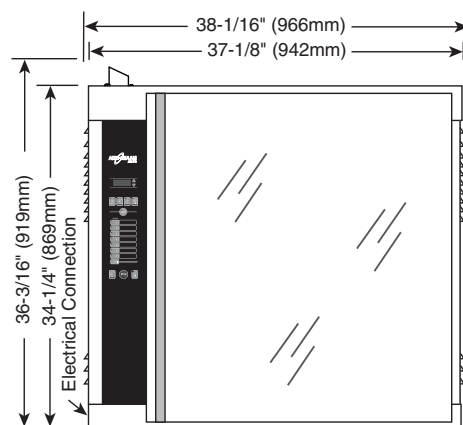
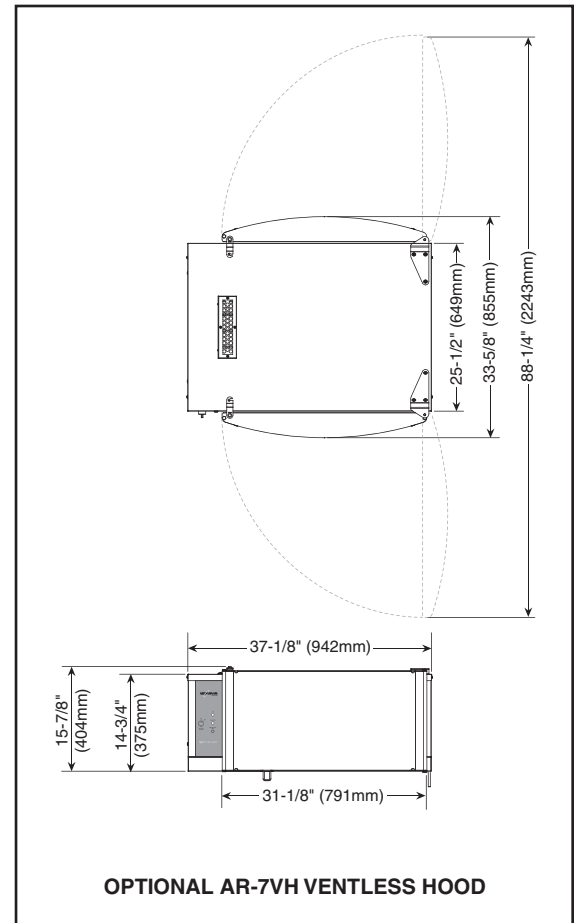
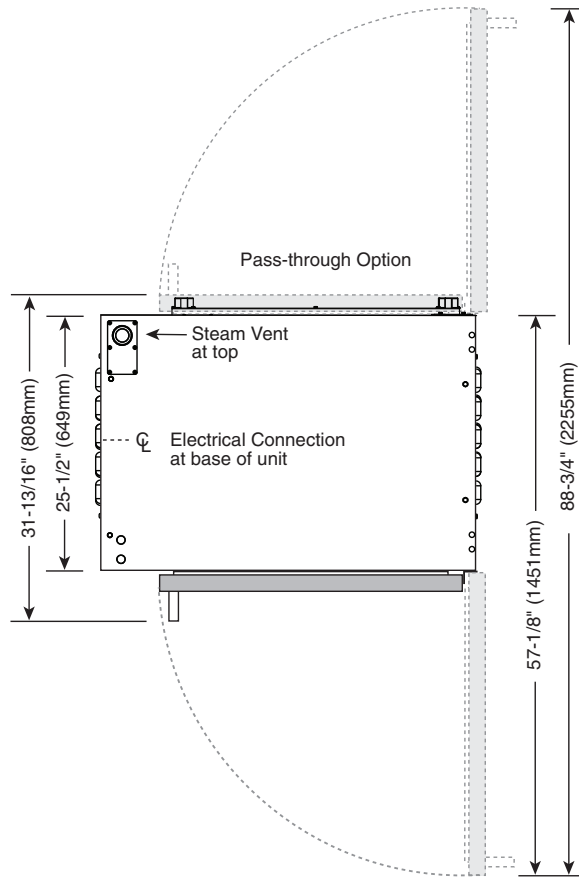
AR-7E — DOUBLE PANE CURVED GLASS DOOR



INSTALLATION

SITE INSTALLATION

AR-7E — SINGLE PANE FLAT GLASS DOOR




WEIGHT


MODEL	NET	SHIP	CRATED DIMENSIONS (H X W X D)
AR-7E	361 lb (164 kg)	540 lb (245 kg)	49" x 50" x 45" EST. (1245mm x 1270mm x 1143mm)
AR-7VH	120 lb (54 kg)	175 lb (79 kg)	62" x 50" x 45" EST. (1575mm x 1270mm x 1143mm)

INSTALLATION

ELECTRICAL CONNECTION

The appliance must be installed by a qualified service technician. The oven must be properly grounded in accordance with the National Electrical Code and applicable local codes.



**DANGER**

To avoid electrical shock, this appliance **MUST** be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

Plug the unit into a properly grounded receptacle **ONLY**, positioning the unit so that the plug is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the "OFF" position.


Proper receptacle or outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.


ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
208	1	50/60	33.0	8.3	NO PLUG
230	1		35.0	9.0	
240	1		32.0	8.8	
208/220	3	50/60	40.0/ph	8.3	NO PLUG
230	3		42.0/ph	9.0	
240	3		38.0/ph	8.8	
380/415	3		22.0/ph	8.8 MAX	NO CORD NO PLUG



**DANGER**

ELECTRICAL CONNECTIONS MUST BE MADE BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH APPLICABLE ELECTRICAL CODES.



**DANGER**

ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON APPLIANCE NAMEPLATE

"WARNING" RISK OF FIRE!

Use a UL Listed grounding type plug rated 250 Volts, 50 Amperes, 1 Phase, 3 wire for single phase units and 250 V, 30 A, 3 Phase, 4 wire for three phase units. Plug to be selected and installed only by qualified service personnel. Individual conductors are marked L₁, L₂, L₃ when applicable, N when applicable, and G.

THE ROTISSERIE CAN BE HARD WIRED. PERMANENT WIRING FOR ALL OVENS MUST BE INSTALLED BY A LICENSED ELECTRICIAN IN ACCORDANCE WITH APPLICABLE, LOCAL ELECTRICAL CODES.

230V ROTISSERIES FOR HARD WIRING MUST BE EQUIPPED WITH AN EXTERNAL MAIN SWITCH WHICH DISCONNECTS ALL POLES WITH A CONTACT SEPARATION OF AT LEAST 3mm FOR ALL POLES.

After wiring and power connection has been completed, turn the main power switch to the "ON" position. **The main power switch can be left "ON" for daily use, but should be turned "OFF" when cleaning or performing maintenance or repairs to the rotisserie.**

REGARDING INTERNATIONAL STANDARD UNITS:

If the unit is not equipped with flexible cord with plug, an all-pole country approved disconnection device which has a contact separation of at least 3mm in all poles must be incorporated in the fixed wiring for disconnection. When using a cord without a plug, the green/yellow conductor shall be connected to the terminal which is marked with the ground symbol. If a plug is used, the socket outlet must be easily accessible. If the power cord needs replacement, use a similar one obtained from the distributor.

For 230V units: To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances / metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol.



INSTALLATION

DRIP TRAY INSTALLATION

Suspend tray by hanging lipped edged of drip tray over the bottom edge of the door.



STACKING COMBINATIONS & INSTALLATION REQUIREMENTS

AR-7VH VENTLESS HOOD OVER AR-7E ROTISSERIE

Requires 4" (102mm) legs for counter top applications. Free standing floor installations require 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007**.

HxWxD = 54-7/16" x 38-1/16" x 34-1/2" (1384mm x 966mm x 876mm)

AR-7E ROTISSERIE OVER AR-7E ROTISSERIE

Requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly **5006291** for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

HxWxD = 76-3/4" x 38-1/16" x 34-1/2" (1950mm x 966mm x 876mm)

AR-7E ROTISSERIE OVER AR-7H COMPANION HOLDING CABINET

Requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

HxWxD = 76-3/4" x 38-1/16" x 34-1/2" (1950mm x 966mm x 876mm)

AR-7VH VENTLESS HOOD OVER AR-7E ROTISSERIE OVER AR-7H COMPANION HOLDING CABINET

Requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

HxWxD = 90-11/16" x 38-1/16" x 34-1/2" (2304mm x 966mm x 876mm)



CAUTION

STACKING APPLICATIONS OUTSIDE
THE U.S. REQUIRE FLANGED FEET AND
MUST BE BOLTED TO THE FLOOR.



CAUTION

MAKE CERTAIN TO FASTEN EACH
OF THE FOUR HOLES

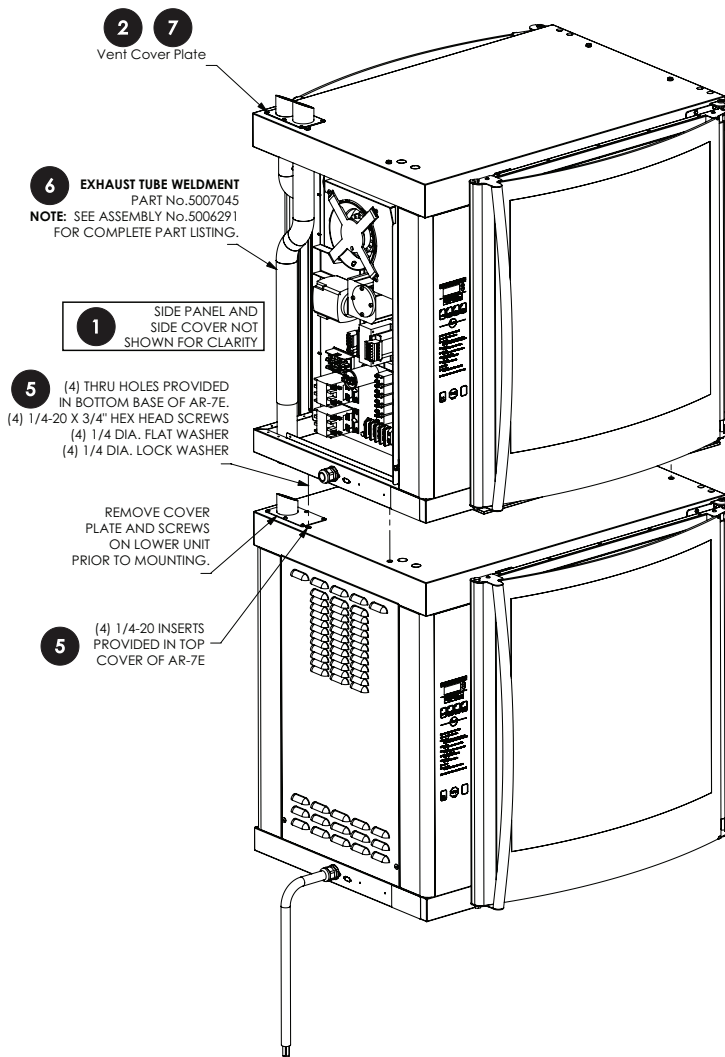
INSTALLATION

STACKING INSTRUCTIONS

A rotisserie can be stacked with another rotisserie or can be stacked on top of a matching holding cabinet.

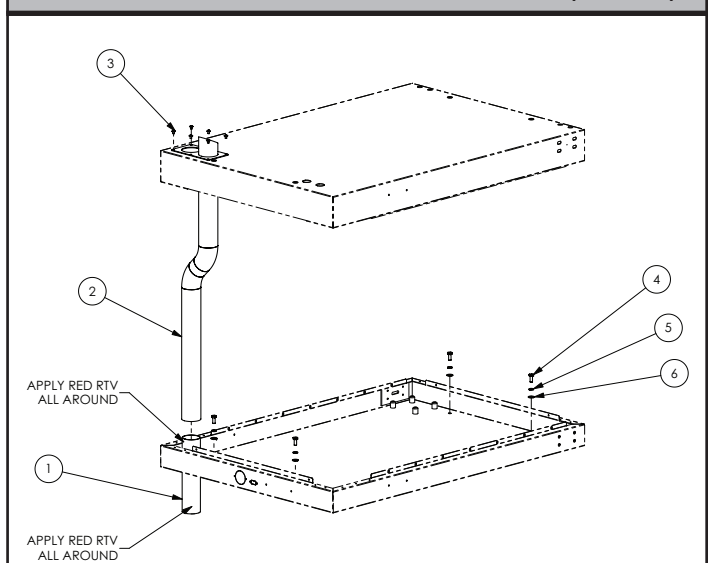
NOTE: The AR-7VH Ventless Hood cannot be installed when a rotisserie is positioned at the bottom of the stacking combination.

Only screws, lock washers, and hex nut are required to fasten units together when stacking a rotisserie on top of a matching holding cabinet. Additional stacking hardware is required for all other combinations (SEE PREVIOUS PAGE). All fastening holes have been prepunched. If the rotisserie oven is positioned at the bottom of a stacked configuration, make certain the oven is on a non-combustible surface. The stacking combination also requires the minimum clearance of 6-inches (152mm) at the back and both sides.



- ❶ Remove the two side access panels of both units.
- ❷ Remove the vent cover plate from the top of the upper unit.
- ❸ Punch out the knock out hole in the bottom of the upper unit for accepting the exhaust tube from the lower unit. (NOT SHOWN ON ILLUSTRATION)
- ❹ Carefully lift and place the upper unit into position aligning on bottom unit.
- ❺ Secure units together by inserting a hex head screw, a flat washer, and a lock washer in each hole of the top unit and screwing them into the inserts provided on the top of the lower unit. Securely tighten all four screws.
- ❻ Inside the left side of the upper unit, install the exhaust tube weldment routing it out the top of the upper unit and then mating it with the exhaust vent of the lower unit. Apply Red RTV to seal where the weldment couples with the lower exhaust vent. (SEE BELOW)
- ❼ Re-Install the vent cover plate on upper unit.
- ❽ Replace the side panels on both units.

AR-7E OVER AR-7E ROTISSERIE STACKING ASSEMBLY (5006291)



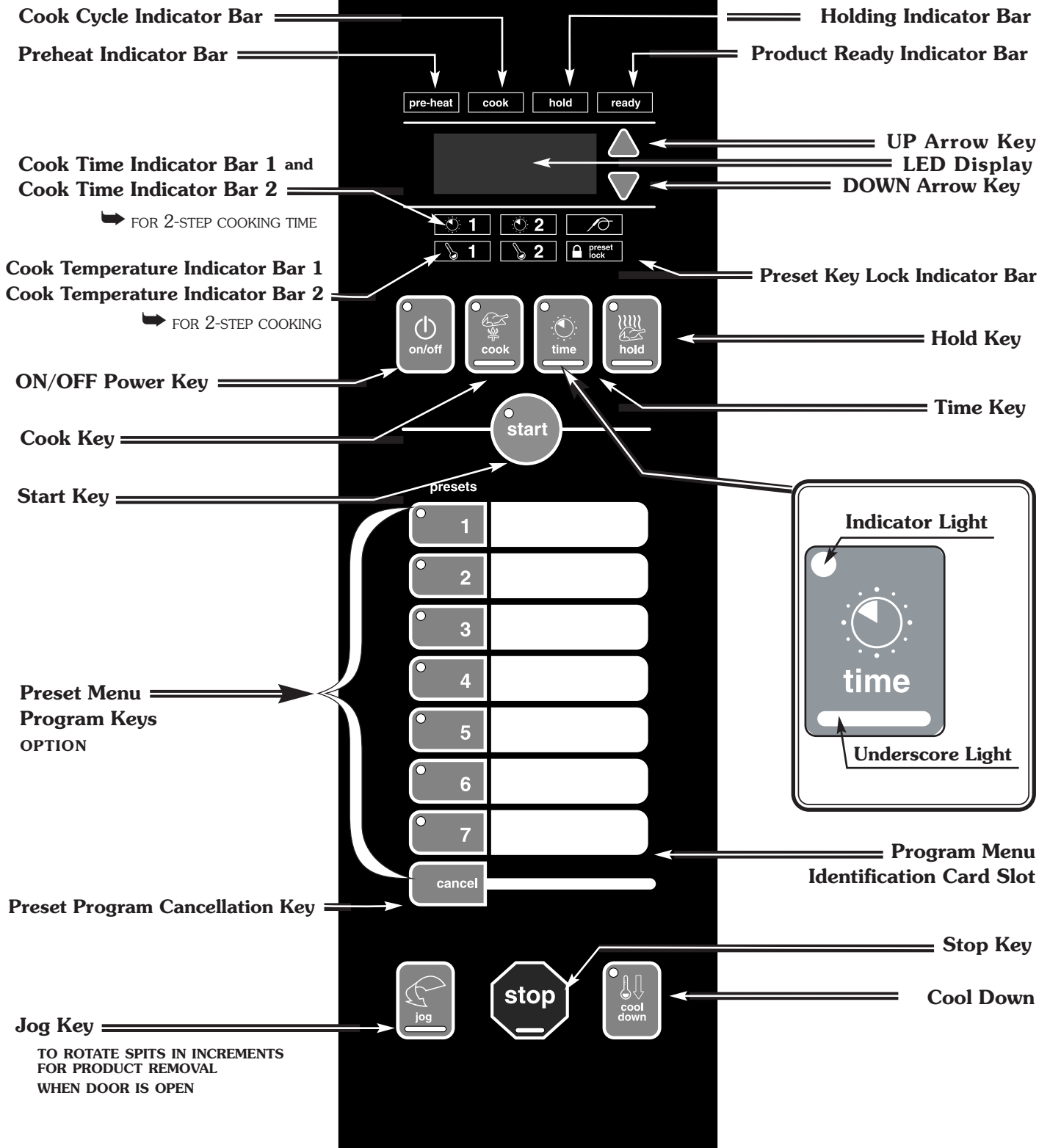
ITEM NO.	PART NO.	PART DESCRIPTION	QTY
1	1007892	PIPE, EXHAUST, 1 1/2" SCH.5	1
2	5007045	WELDMENT, TUBE, EXHAUST	1
3	SC-2459	8-32 x 1/4" PHIL SCREW	6
4	SC-27385	SCREW, 1/4-20 X 3/4" LG HEX HEAD	4
5	WS-2294	WASHER 1/4" SPLIT	4
6	WS-22094	WASHER, 1/4", FLAT, 5/8 OD 18-8 SS	4

AR-7E & AR-7VH — OPTIONS & ACCESSORIES

DESCRIPTION	PART NUMBER
CASTERS , 5" (127mm) 2 RIGID, 2 SWIVEL W/ BRAKE	4007
DOOR OPTIONS SINGLE PANE FLAT GLASS WITH HANDLE	5007012
SINGLE PANE FLAT GLASS WITHOUT HANDLE	5007013
DOOR HANDLE ON NON-CONTROL SIDE	HD-26900
DRIP PAN WITH DRAIN, STAINLESS STEEL	5001094
FEET, RUBBER , 2" (51mm) CE ONLY	5001614
LEGS ASSEMBLY, 4" (102mm)	5001765
ASSEMBLY, 6" (152mm)	5001414
ASSEMBLY, FLANGED FEET, 6" (152mm)	5001761
MULTI-PURPOSE WIRE BASKET (.50 diameter pin)	BS-26019
SPITS ANGLED SPIT, STAINLESS STEEL	SI-25934
PIERCING SPIT, STAINLESS STEEL	SI-25729
TURKEY SPIT, STAINLESS STEEL	SI-26980
ANGLED SPIT, TEFLON COATED	5001335
STACKING ASSEMBLY AR-7E OVER AR-7E ROTISSERIE	5006291
AR-7E OVER AR-7H HOLDING CABINET	NONE REQUIRED
STANDS AR-7E W/ SHELF, 36" (914mm)	FR-26550
AR-7E OVER 750-S, 36" (914mm)	5002058
TEFLON® COATED ACCESSORY PACKAGE	
COMMERCIAL GRADE, INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS	5001302
VENTLESS HOOD (AR-7VH) FACTORY INSTALLATION ONLY	AR-7VH
VENTLESS HOOD REPLACEMENT FILTERS GREASE FILTER	FI-25867
CHARCOAL FILTER	FI-25866

OPERATING INSTRUCTIONS

CONTROL IDENTIFICATION



OPERATING INSTRUCTIONS



Press the ON/OFF key.

The ON/OFF indicator light will illuminate.

The display will show the last set holding temperature.

The hold indicator will illuminate.

The rotisserie will begin to preheat to the holding temperature shown in the display.



Press the COOK key.

The COOK and the TIME underscore lights will alternately illuminate.

The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.

The display will indicate the last set cooking time when the TIME underscore light is illuminated.

Cook temperature indicator bar will illuminate for:

COOK TEMPERATURE 1 

Press the COOK key again if 2-step cooking is required.

Cook temperature indicator bar will illuminate for:

COOK TEMPERATURE 2 

AFTER PRESSING THE COOK KEY:



...to change the displayed temperature, press the up and down arrow key when ...



COOK TEMPERATURE 1

or



COOK TEMPERATURE 2

is illuminated.



Press the TIME key.

The TIME underscore light will illuminate.

The display will indicate the last set cooking time when the TIME underscore light is illuminated.

The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.

Time indicator bar will illuminate for:

TIME 1 

Press the TIME key again if 2-step cooking is required.

Time indicator bar will illuminate for:

TIME 2 

AFTER PRESSING THE TIME KEY:



...to change the displayed time, press the up and down arrow key when ...



TIME 1

or



TIME 2

is illuminated.



Press the HOLD key.

The HOLD underscore light will illuminate.

The display will indicate the last set holding temperature.

- Product programming can be considered complete after the holding temperature has been set **or** additional browning time can be added if desired.
- Automatic holding time will activate when the cooking cycle time has elapsed and the PRODUCT **ready** BAR is illuminated.
- The product will continue to cook as it decreases from the cooking temperature to the holding temperature. For best results, always allow for product temperature override.

AFTER PRESSING THE HOLD KEY:



Change the holding temperature, by pressing the up and down arrow key when the HOLD underscore light is illuminated.



OPERATING INSTRUCTIONS

ADDITIONAL BROWNING FEATURE

The control allows the operator to set a specific period of time for additional browning between the end of the COOK TIME and the illumination of the PRODUCT **ready** BAR at the end of the cooking cycle. Browning time is to be added during initial product programming.



**AFTER THE HOLDING TEMPERATURE HAS BEEN SET,
PRESS THE HOLD KEY AGAIN FOR BROWNING TIME DISPLAY.**

The display will indicate “0” time.



To add browning time, press the up and down arrow key when “0” time appears in the display.

AVERAGE BROWNING TIME FOR MOST PRODUCTS IS BETWEEN 5 AND 20 MINUTES

- The radiant heat browning feature will only operate if a time period has been set.
- The product will continue to cook as it decreases from the cooking temperature to the holding temperature. For best results, always allow for product temperature override.
- The PRODUCT **ready** BAR will illuminate at the end of the set browning time and the oven temperature will decrease to the set holding temperature in the automatic hold mode.

**THE ROTISSERIE WILL CONTINUE TO PREHEAT UNTIL THE COOK TEMPERATURE IS REACHED.
ALWAYS ALLOW THE ROTISSERIE TO PREHEAT
TO THE FULL SET COOKING TEMPERATURE**

When fully preheated, the **START** key and the **READY INDICATOR** bar will flash and the control will produce an audible signal at regular intervals.

LOAD PRODUCT PRESS START

- The spit motor will begin to rotate.
- The display will alternate between showing the set cook temperature and set cook time.

When the cooking time and any additional set browning time is complete, the PRODUCT **ready BAR will illuminate to indicate the end of the cooking function.**

▶ ▶ ▶ AUTOMATIC HOLDING TIME WILL ACTIVATE. ◀ ◀ ◀

- The rotisserie will remain at the set holding temperature up to a period of four (4) hours.
- The display will alternate between the set holding temperature and the elapsed holding time since READY.
- The rotisserie will shut down after the 4-hour automatic holding time period has elapsed.

OPERATING INSTRUCTIONS

PRESET MENU KEY OPTION

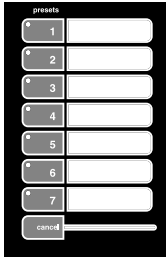
The Alto-Shaam rotisserie provides the operator with the ability to set as many as seven cooking programs. Each cooking program can be preset to include all cooking and holding functions. Cooking programs are stored and recalled using the PRESET Keys labeled **1 through 7**.

PROGRAMMING A COOKING PROGRAM:



With the rotisserie oven in the “OFF” position, determine the food product procedure to be programmed. Press and release control ON/OFF key. The oven will beep for one second and power to the unit will be indicated by an illuminated green indicator light located in the upper left corner of the ON/OFF key. The oven will begin operating in the hold mode. The amber hold indicator will be illuminated and the last set hold temperature will be displayed.

ENTER ALL COOKING AND HOLDING PARAMETERS FOR THE PRODUCT SELECTED AS INSTRUCTED ON THE PREVIOUS PAGE.



Select a number for the programmed product. Press and hold the selected PRESET number key until you hear an audible signal which will occur within approximately 4 seconds. The number key program indicator light will illuminate. The programmed product is now stored in memory on the specific number key selected. Additional programs can be stored in the remaining PRESET Keys if not previously programmed.

NOTE: The last PRESET Key programmed will be the oven cooking run sequence for the next product to be programmed. Settings can be manually changed for the next product and an alternate pre-programmed letter key selected.

TO COOK WITH PRESET MENU KEYS:

PRESS AND RELEASE CONTROL ON/OFF KEY.



- The control will beep and the green indicator light on the ON/OFF key will illuminate.
- The amber hold indicator will illuminate.
- The oven will begin operating in the hold mode.
- The previously set hold temperature will be displayed.
- The green indicator will illuminate on all programmed PRESET Keys.

PRESS DESIRED PRESET KEY (1 THROUGH 7)

- The Pre-Heat indicator will illuminate.
 - ➔ The rotisserie oven will automatically preheat to the cooking temperature programmed.
- The oven will beep when preheated and the preheat indicator will go out.
- Both the Ready and Start indicator lights will flash.
 - ➔ The set cook temperature will be maintained by the oven and appear in the display while in the ready/start mode.

LOAD THE PREPARED PRODUCT SPITS INSIDE OVEN AND CLOSE THE OVEN DOOR.

PRESS AND RELEASE  START KEY.

NOTE: The rotisserie will beep 3 times every 25 seconds until the oven is loaded and the START key pressed.

OPERATING INSTRUCTIONS

ATTENTION

After programming a specific product into memory on a preset key number, it is suggested the product be identified by inserting a label in the Program Menu Identification Card Slot.



TO ERASE A COOKING PROGRAM

To erase a program, the oven must be in either the power-up hold mode or in the preheat mode. The oven cannot be running a Preset Menu program.

When the oven is in the power-up hold mode or in the preheat mode, press and hold both the CANCEL Key and the appropriate number PRESET Key to be erased. The oven will beep in approximately four seconds and the program's indicator light will go out to indicate the program has been erased.

PRESET MENU LOCK AND UNLOCK

The preset menu keys can be locked at any time in order to prevent inadvertent or accidental setting changes.

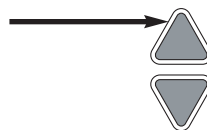
To lock the preset keys, press and hold the **UP** ARROW Key. While holding the **UP** Arrow Key, press the **ON/OFF** Key. The rotisserie will beep and the preset lock indicator will illuminate. Release all keys. The rotisserie presets are now locked.



To unlock the preset keys, press and hold the **DOWN** ARROW Key. While holding the **DOWN** Arrow key, press the **ON/OFF** Key. The rotisserie will beep twice and the preset lock indicator will extinguish. Release all keys. The preset keys are now unlocked and ready for programming.

FAHRENHEIT OR CELSIUS SELECTION

With the control OFF, **PRESS AND HOLD** the **UP** arrow key until the required temperature scale appears in the display.



COOL DOWN



To cool down the unit:

- Press the Stop button
- **PRESS AND HOLD** the **Cool Down** key until "cool" appears in the display. The unit will run the fan only with or without the door open to cool down the cavity.
- Press the Stop button again to cancel the cool down process.



WARNING

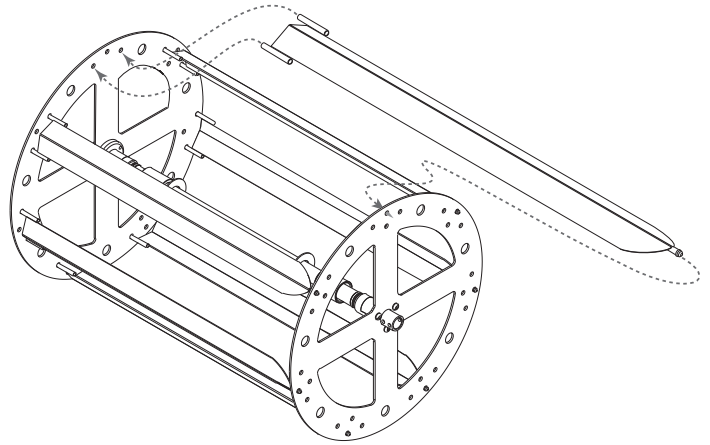
THE CONVECTION FAN CONTINUES TO ROTATE DURING THE COOL DOWN PROCESS. DO NOT OPEN THE PANEL WHILE COOLING DOWN THE ROTISSERIE OVEN.

OPERATING INSTRUCTIONS

PRODUCT LOADING

STANDARD SPITS

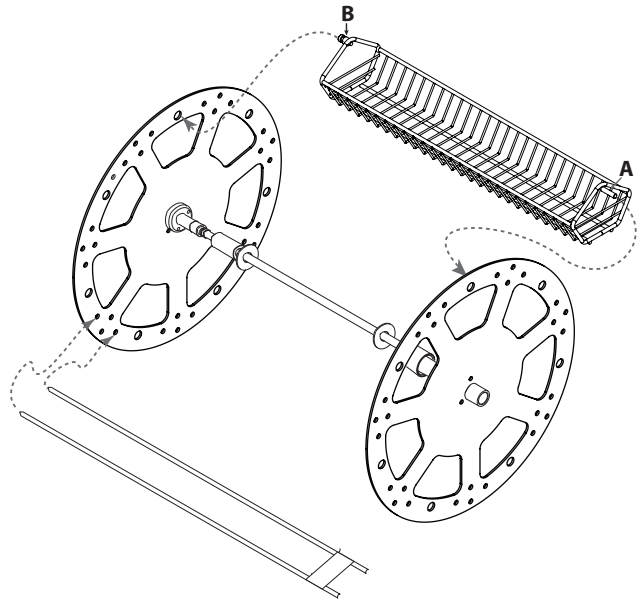
Each of the seven rotisserie spits includes two welded prongs on the square end and one welded, ridged prong on the tapered end. Insert the two-prong, square end into the two holes indicated on the disk assembly drive wheel in the drawing. Insert the tapered, ridged-prong end into the top hole indicated on the opposite side and maneuver until the ridge catches in the hole.



OPTIONAL SPITS/BASKETS

When optional spits are used, insert the spits in the drive wheel as indicated in the illustration.

When inserting the basket, put the smooth pin **(A)** end in first. When removing the basket, the machined pin **(B)** comes out first.



IMPORTANT NOTE:

When using a partial quantity of standard or optional spits, space the spits evenly as possible around the drive wheel to maintain balance and even rotation.

SPECIAL ATTENTION:

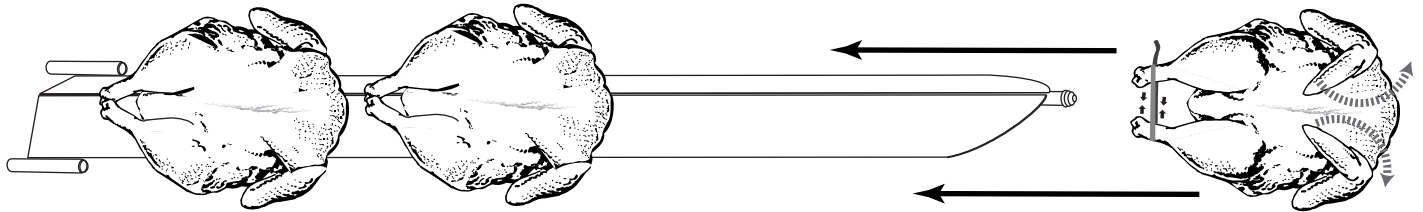
A combination of standard, piercing, and basket spits can be used at the same time but **NOT** in every spit insertion position. The use of a spit in every position will interfere with the free rotation of the baskets. Using a combination of spits can only be accomplished at significantly reduced rotisserie capacity.

OPERATING INSTRUCTIONS

PRODUCT LOADING

STANDARD SPIT

Insert whole chickens with the legs toward the square end of the spit. Load up to 3, 3-1/2 lb (1,6 kg) chickens per spit for a total of 21 chickens or 4, 2-1/2 lb (1,1 kg) chickens for a total of 28 whole chickens.



PIERCING SPIT (OPTION)

The optional piercing spit (Item SI-25729) will accommodate 4, 2-1/2 lb (1,1 kg) to 3-1/2 lb (1,6 kg) whole chickens per spit.



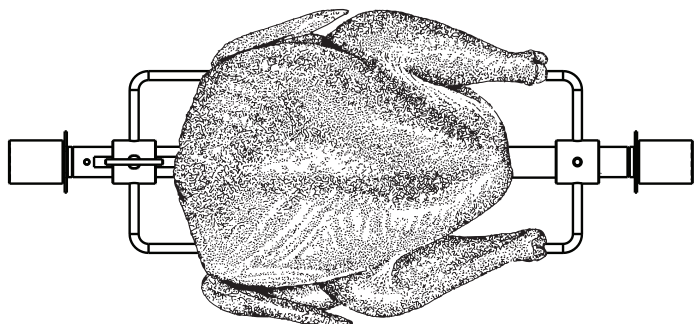
BASKET SPIT (OPTION)

Basket spits (Item BS-26019 with .50 diameter pin) are useful for irregular size products, denser items, or heavier products that need more support than the piercing spits.



TURKEY SPIT (OPTION)

The optional turkey spit (Item SI-26980) will accommodate a turkey up to 25 lb.



OPERATING INSTRUCTIONS

CHICKEN, HALVES OR PIECES (8-PIECE CUT)

CAPACITY: 2-1/2 to 3 lb (1,1 to 1,4 kg)

SUGGESTED SPIT: BASKET

REMOVE PRODUCT IMMEDIATELY
WHEN INTERNAL TEMPERATURE IS REACHED

ALLOW THE ROTISSERIE TO PREHEAT

LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND
THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1



425°F (218°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2



NOT REQUIRED

Press and set the TIME key.

TIME 1



30 MINUTES

Press and set the TIME key
for 2-step cooking.

TIME 2



NOT REQUIRED

Press and set the HOLD key.



160°F (71°C)

Press the HOLD key again
to add BROWNING TIME.

NOT REQUIRED

WHEN PREHEATED:
LOAD PRODUCT



PRESS START

FINAL INTERNAL TEMPERATURE

185°F (85°C)

ready

USE THE FOLLOWING DIRECTIONS WHEN
LONG-TERM HOLDING IN THE ROTISSERIE

ALLOW THE ROTISSERIE TO PREHEAT

LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND
THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1



425°F (218°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2



NOT REQUIRED

Press and set the TIME key.

TIME 1



20 MINUTES

Press and set the TIME key
for 2-step cooking.

TIME 2



NOT REQUIRED

Press and set the HOLD key.



160°F (71°C)

Press the HOLD key again
to add BROWNING TIME.

NOT REQUIRED

WHEN PREHEATED:
LOAD PRODUCT



PRESS START

FINAL INTERNAL TEMPERATURE

185°F (85°C)

ready

OPERATING INSTRUCTIONS

CHICKEN, WHOLE

CAPACITY: 2-1/2 to 3 lb (1,1 to 1,4 kg)

SUGGESTED SPIT: STANDARD OR PIERCING SPIT

REMOVE PRODUCT IMMEDIATELY
WHEN INTERNAL TEMPERATURE IS REACHED

ALLOW THE ROTISSERIE TO PREHEAT

LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND
THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1



400°F (204°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2

425°F (218°C)

Press and set the TIME key.

TIME 1



35 MINUTES

Press and set the TIME key
for 2-step cooking.

TIME 2

15 MINUTES

Press and set the HOLD key.



160°F (71°C)

Press the HOLD key again
to add BROWNING TIME.

5 MINUTES

WHEN PREHEATED:

LOAD PRODUCT



PRESS START

FINAL INTERNAL TEMPERATURE

185°F (85°C)

ready

USE THE FOLLOWING DIRECTIONS WHEN
LONG-TERM HOLDING IN THE ROTISSERIE

ALLOW THE ROTISSERIE TO PREHEAT

LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND
THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1



375°F (190°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2

425°F (218°C)

Press and set the TIME key.

TIME 1



20 MINUTES

Press and set the TIME key
for 2-step cooking.

TIME 2

20 MINUTES

Press and set the HOLD key.



160°F (71°C)

Press the HOLD key again
to add BROWNING TIME.

5 MINUTES

WHEN PREHEATED:

LOAD PRODUCT



PRESS START

FINAL INTERNAL TEMPERATURE

185°F (85°C)

OPERATING INSTRUCTIONS

TURKEY BREAST

CAPACITY: 5-1/2 lb (2,5 kg)

TOTAL: 8 TURKEY BREASTS

SUGGESTED SPIT: BASKET

ALLOW THE ROTISSERIE TO PREHEAT

LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 **1**



250°F (121°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 **2**

400°F (204°C)

Press and set the TIME key.

TIME 1 **1**



1-1/2 HOURS

Press and set the TIME key for 2-step cooking.

TIME 2 **2**

15 MINUTES

Press and set the HOLD key.



165°F (74°C)

Press the HOLD key again to add BROWNING TIME.

NONE: NOT REQUIRED

WHEN PREHEATED:

LOAD PRODUCT

start

PRESS START

FINAL INTERNAL TEMPERATURE

180°F (82°C)

ready

PORK RIBS

CAPACITY: 2-3/4 DOWN

TOTAL: 2 FULL SLABS PER BASKET

SUGGESTED SPIT: BASKET

ALLOW THE ROTISSERIE TO PREHEAT

LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 **1**



250°F (121°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 **2**

375°F (191°C)

Press and set the TIME key.

TIME 1 **1**



40 MINUTES

Press and set the TIME key for 2-step cooking.

TIME 2 **2**

5 MINUTES

Press and set the HOLD key.



150°F (66°C)

Press the HOLD key again to add BROWNING TIME.

15 MINUTES

WHEN PREHEATED:

LOAD PRODUCT

start

PRESS START

FINAL INTERNAL TEMPERATURE

160° TO 170°F (71° TO 77°C)

ready

OPERATING INSTRUCTIONS

PORK LOIN, BONELESS

CAPACITY: 5 to 7 lb (2,3 to 3,2 kg) AVERAGE WEIGHT

TOTAL: 1 TO 2 PORK LOINS PER BASKET

SUGGESTED SPIT: BASKET

ALLOW THE ROTISSERIE TO PREHEAT

LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 **1**



250°F (121°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 **2**

350°F (177°C)

Press and set the TIME key.

TIME 1 **1**



1 HOUR

Press and set the TIME key for 2-step cooking.

TIME 2 **2**

15 MINUTES

Press and set the HOLD key.



160°F (71°C)

Press the HOLD key again to add BROWNING TIME.

NONE: NOT REQUIRED

WHEN PREHEATED:

LOAD PRODUCT



PRESS START

FINAL INTERNAL TEMPERATURE

155° to 165°F (68° to 74°C)

ready

LAMB LEG, BONELESS

CAPACITY: 8 to 11 lb (4 to 5 kg)

TOTAL: 60 lb (27 kg) maximum

SUGGESTED SPIT: PIERCING

ALLOW THE ROTISSERIE TO PREHEAT

LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 **1**



250°F (121°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 **2**

350°F (177°C)

Press and set the TIME key.

TIME 1 **1**



1-1/2 HOURS

Press and set the TIME key for 2-step cooking.

TIME 2 **2**

15 MINUTES

Press and set the HOLD key.



150°F (66°C) MEDIUM DONENESS

Press the HOLD key again to add BROWNING TIME.

15 MINUTES

WHEN PREHEATED:

LOAD PRODUCT



PRESS START

FINAL INTERNAL TEMPERATURE

145° TO 150°F (63° TO 66°C)

ready

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the

protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion.

Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.


Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

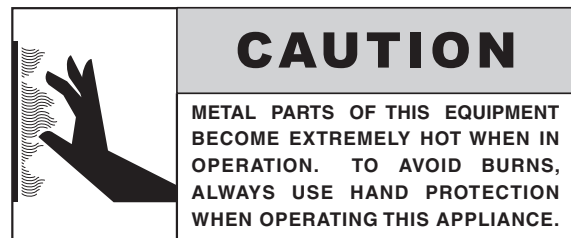
The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

	<div data-bbox="743 1465 1136 1549">CAUTION</div> <p data-bbox="760 1560 1136 1879">TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.</p>
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CARE AND CLEANING

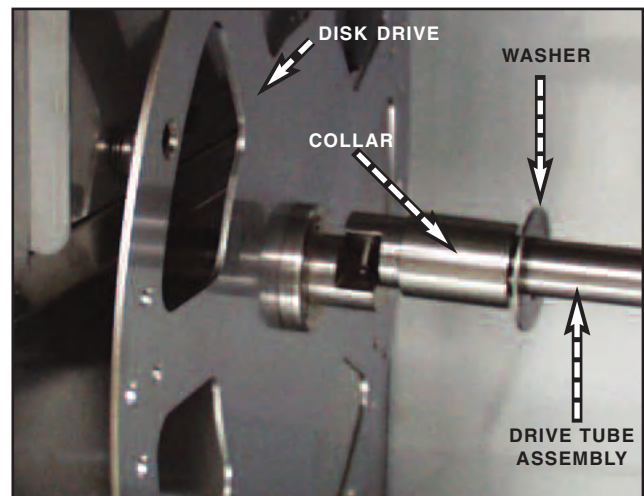
EQUIPMENT CARE

Under normal circumstances, this oven should provide you with long and trouble free service. There is no preventative maintenance required, however, the following Equipment Care Guide will maximize the potential life and trouble free operation of this oven. The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.



CLEAN DAILY

1. Press the electrical power switch to the "OFF" position.
2. Allow rotisserie surfaces to cool.
3. Disconnect the rotisserie from the electrical power source.
4. Remove all detachable items such as spits and grease deflection trays. Drain grease from the drip pan and remove the drip pan from the oven when draining is complete.
5. Remove rotisserie drive assembly from the interior of the oven.
 - a. Supporting the central drive tube assembly, slide the metal washer and the collar on both sides of the drive tube toward the center of the tube to disengage.
 - b. Remove the disk drive wheels by pulling each directly toward the center of the oven compartment.
6. Wash all detached items separately in a ware washing area or sink. Do not use abrasive or corrosive cleaners. Only hot, soapy water is required for the optional Teflon® coated items.
7. Wipe the interior metal surfaces of the oven with a paper towel to remove loose food debris.
8. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.
9. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes. After 10 minutes, remove soil with a plastic scouring pad.
10. Rinse surfaces thoroughly by wiping with sponge and clean, warm water
11. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave door open until interior is completely dry. Always replace all removable parts including drip pan and grease deflection trays before operating.
12. Interior can be wiped with a sanitizing solution after cleaning and rinsing. This solution must be approved for use on stainless steel food contact surfaces.
13. Wipe control panel and door handle(s) thoroughly since these areas harbor food debris and bacteria. Dry the control panel dry with a clean, soft cloth.
14. To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel. For optional color coated exterior surfaces, wipe with a damp cloth or sponge and wipe dry with a clean cloth.
15. Clean glass doors with a standard, commercial glass cleaner.



ALWAYS FOLLOW APPROPRIATE STATE OR LOCAL HEALTH (HYGIENE) REGULATIONS REGARDING ALL APPLICABLE CLEANING AND SANITATION REQUIREMENTS FOR FOOD SERVICE EQUIPMENT.

CARE AND CLEANING

DAILY GASKET CLEANING

It is important to prolong the life of the oven gasket by cleaning this item on a daily basis. The acids and related compounds found in fat, particularly chicken fat, will weaken the composition of the gasket unless cleaned on a daily basis.

Routine cleaning will help protect the composition of the gasket from deterioration caused by acidic foods. After allowing the oven to cool, remove pull-out gasket and wash in hot, soapy water.

Do not place gasket in the dishwasher



CAUTION

ALWAYS REPLACE THE DOOR GASKET BEFORE CLEANING THE INTERIOR OR OPERATING THE APPLIANCE.

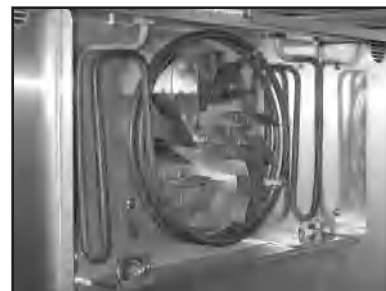
CLEAN CONVECTION BOX

Remove the screws holding the convection fan panel unto the inside of the cooking chamber. Using a commercial degreaser spray the back and front and allow the degreaser to soften the grease for 10 minutes. Using a plastic scouring pad, scrub any hard deposits and rinse with hot water.

Using a damp sponge and a plastic scouring pad if needed, wipe out any grease deposits that may be built up on the area surrounding the convection element and fan blade, taking care not to bend the element or the blade. A degreaser may be sprayed in this area to help dissolve any grease deposits that may be built up, but only a damp cloth or sponge can be used to remove the dissolved grease.

Reinstall fan panel and tighten screws finger tight.

UNIT MAY BE RUN AFTER CLEANING FOR 30-40 MINUTES TO AID IN DRYING, ALTHOUGH THERE MAY BE SOME SMOKING, WHICH IS NORMAL.



CHECK OVERALL CONDITION OF THE ROTISSERIE ONCE A MONTH

Check for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.



DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.



DANGER

AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED.



CAUTION

TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.

SERVICE

TROUBLESHOOTING GUIDE

ERROR CODE	DESCRIPTION/RESULTS	POSSIBLE CAUSE SERVICE REQUIRED
E-10 E-11	Air Sensor Fault (shorted) Air Sensor Fault (open) <i>Inoperative Oven</i>	Air sensor defective? <u>AIR SENSOR TEST</u> Test air sensor by placing sensor in ice water bath. Use an ohm meter set on the ohm scale. The reading should be 100 ohms resistance. The sensor must be replaced if the reading is more than 2 ohms higher or lower.
E-30	Under Temperature <i>Oven will shut down</i>	Door gasket need replacement? Preheating procedure skipped? Oven overloaded or frozen product used? Defective air sensor or probe?
E-31	Over Temperature <i>Oven will shut down</i>	Defective air sensor? <u>AIR SENSOR TEST</u> Test air sensor by placing sensor in ice water bath. Use an ohm meter set on the ohm scale. The reading should be 100 ohms resistance. The sensor must be replaced if the reading is more than 2 ohms higher or lower.
E-60	Real Time Clock Error <i>Inoperative Oven</i>	Control must be replaced.
E-70	Configuration Connector Error <i>Inoperative Oven</i>	Check control connections for loose wires. If none, control must be replaced.
E-78 E-79	Voltage Low Voltage High <i>Inoperative Oven</i>	If 208-240 VAC voltage is below 190 VAC. Correct. If 208-240 VAC, voltage is over 250 VAC. Correct.
E-80 E-82 E-84 E-86	EEPROM - Function Data Error EEPROM - Calibration Data Error EEPROM - Unit ID Error EEPROM - Preset Data Error <i>Inoperative Oven</i>	Replace control.



DANGER

LOCK-OUT OR POST BREAKER
PANEL UNTIL SERVICE WORK
HAS BEEN COMPLETED.



DANGER

DISCONNECT UNIT FROM
POWER SOURCE BEFORE
CLEANING OR SERVICING.

CAUTION

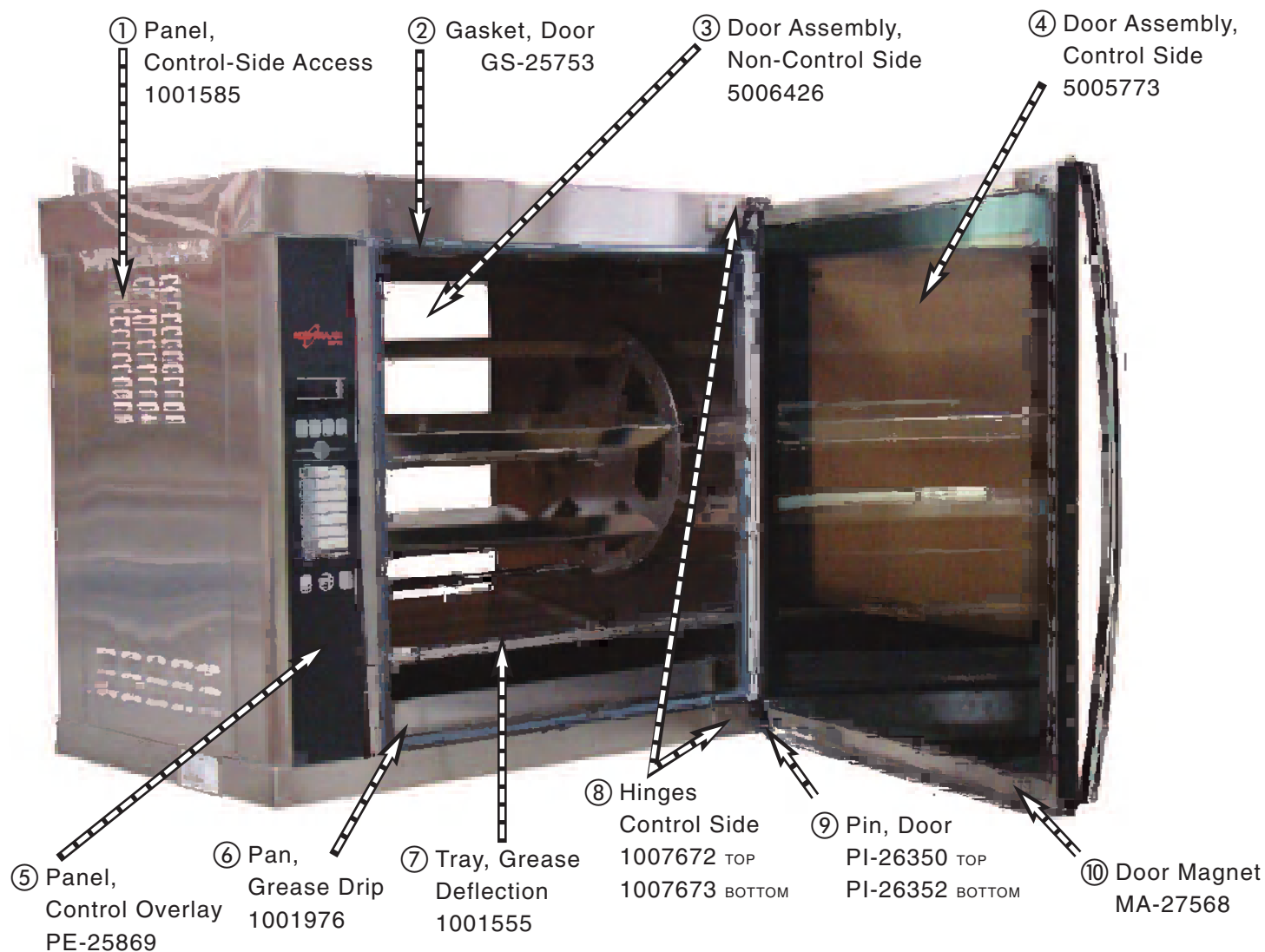
THIS SECTION IS PROVIDED FOR THE
ASSISTANCE OF QUALIFIED SERVICE
TECHNICIANS ONLY AND IS NOT
INTENDED FOR USE BY UNTRAINED OR
UNAUTHORIZED SERVICE PERSONNEL.



DANGER

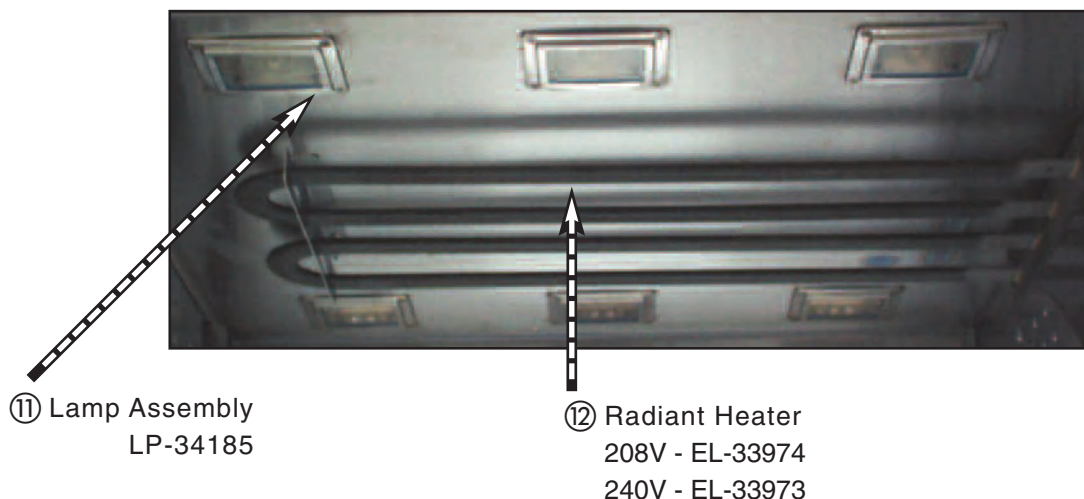
ELECTRICAL CONNECTIONS MUST
BE MADE BY A QUALIFIED SERVICE
TECHNICIAN IN ACCORDANCE WITH
APPLICABLE ELECTRICAL CODES.

FULL ASSEMBLY SERVICE VIEW



SERVICE

INTERIOR SERVICE VIEW



BULB REPLACEMENT INSTRUCTIONS



A

To Replace Bulbs:

- A Remove four screws holding glass light cover and gasket in place, taking care to not let the glass cover fall into the oven.
- B Pull bulb out
- C Push replacement bulb (LP-34213) in place
- D Re-install glass cover and gasket, securing with four screws removed in step one.



B & C



D



CAUTION

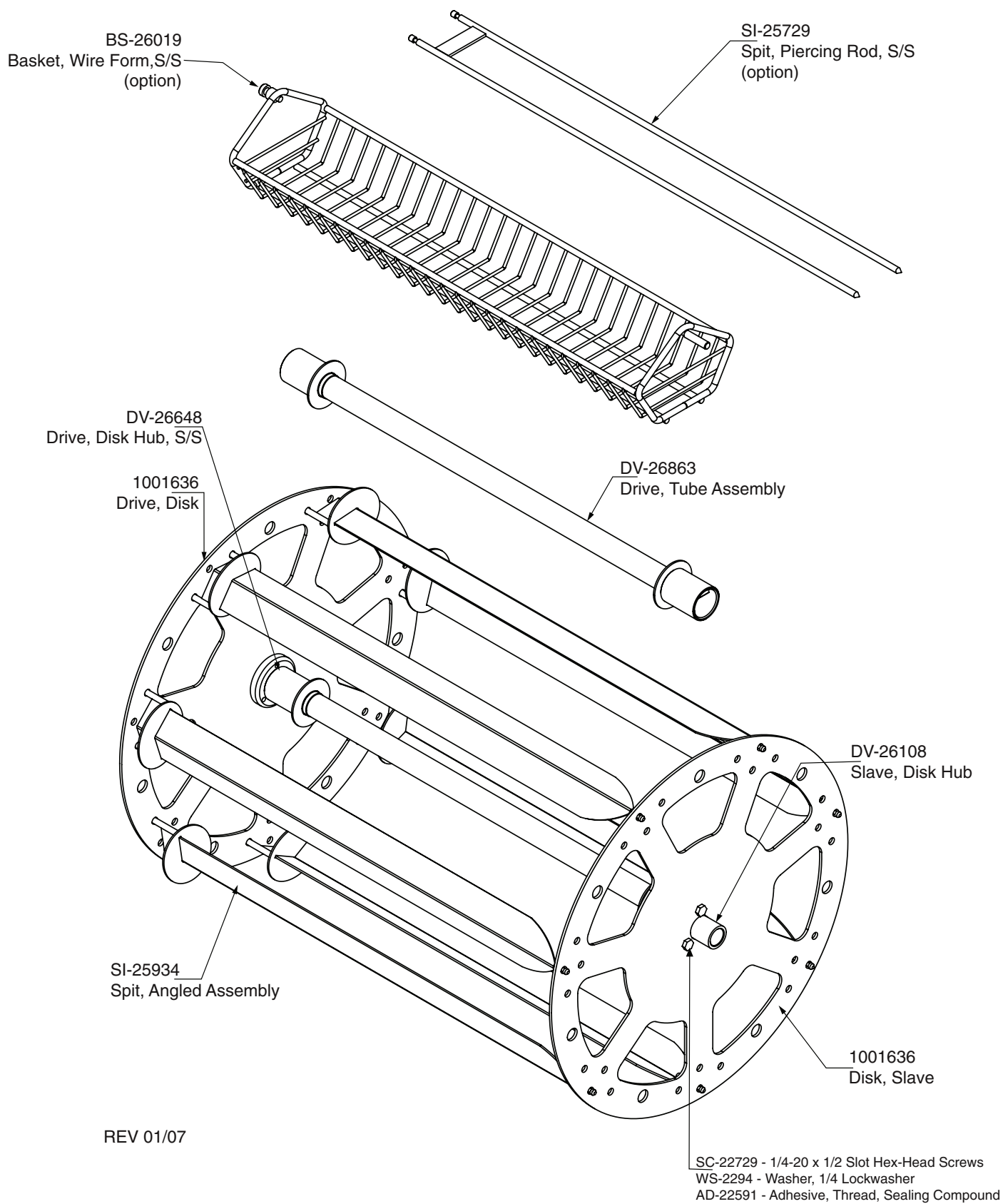
DO NOT HANDLE NEW BULB WITH BARE HANDS. WHITE COTTON GLOVES SHOULD BE WORN WHEN REPLACING BULBS.



CAUTION

The performance of this unit has been optimized using the factory provided bulbs. These bulbs should be replaced with an exact replacement or with a factory recommended replacement. These bulbs have been treated to resist breakage and must be replaced with similarly treated bulbs in order to maintain compliance with NSF standards. **DO NOT** over-tighten bulbs in their receptacles as this can cause damage to the bulb filament.

SERVICE VIEW 1



SERVICE

SERVICE VIEW 2: SINGLE PANE FLAT GLASS DOOR

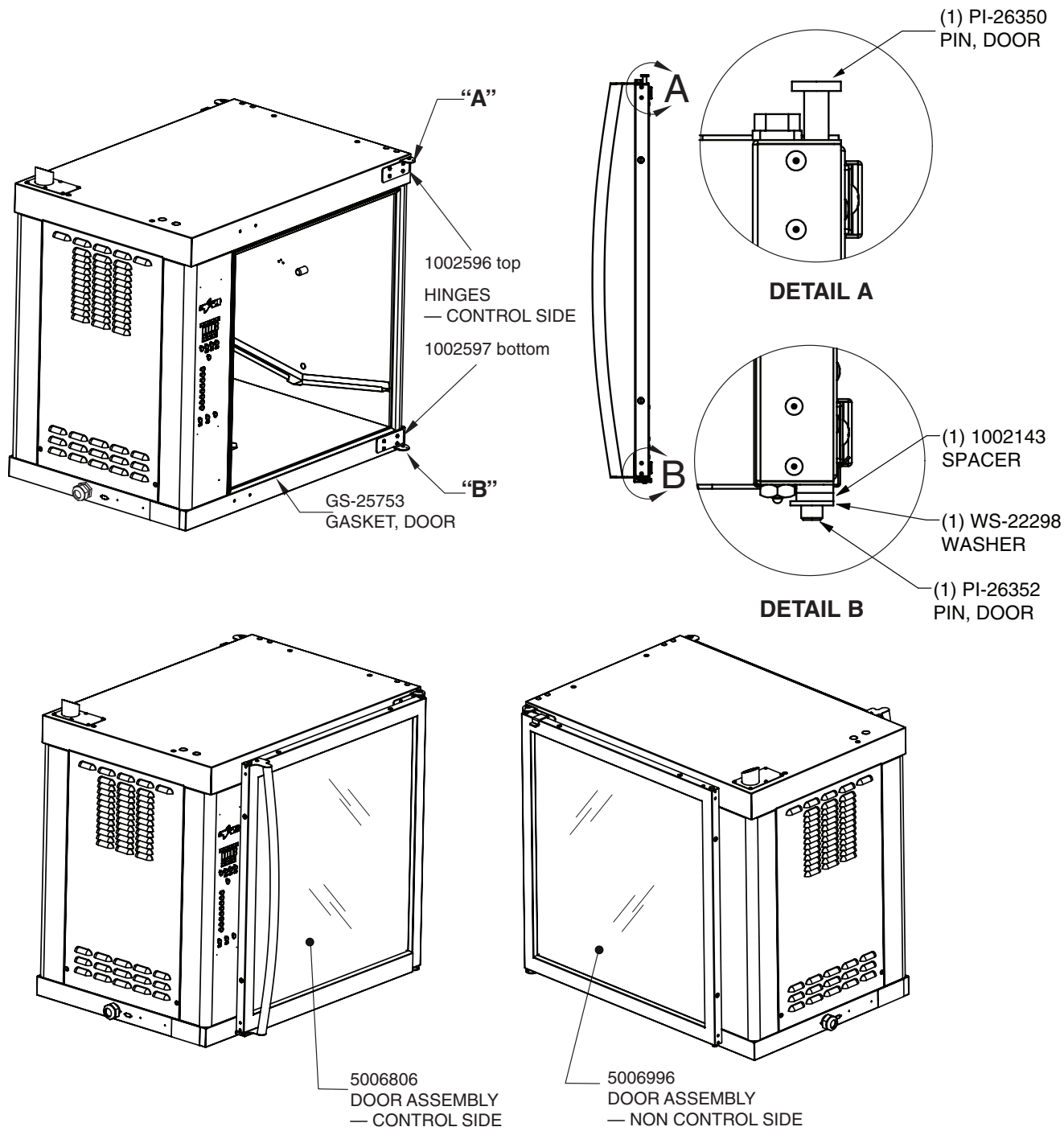


WARNING

DO NOT ATTEMPT TO REMOVE THE DOOR WITHOUT ASSISTANCE. THE DOOR IS EXTREMELY HEAVY, WILL BE DAMAGED IF DROPPED, AND MAY CAUSE SERIOUS INJURY.

DOOR REPLACEMENT:

- STEP 1: REMOVE TOP PIN (PI-26350) FROM BRACKET "A" USING A SMALL SCREWDRIVER.
- STEP 2: ASSEMBLE DOOR ON UNIT WITH SPACERS AS SHOWN.
- STEP 3: MAKE CERTAIN DOOR IS ALIGNED AND REINSERT TOP PIN.



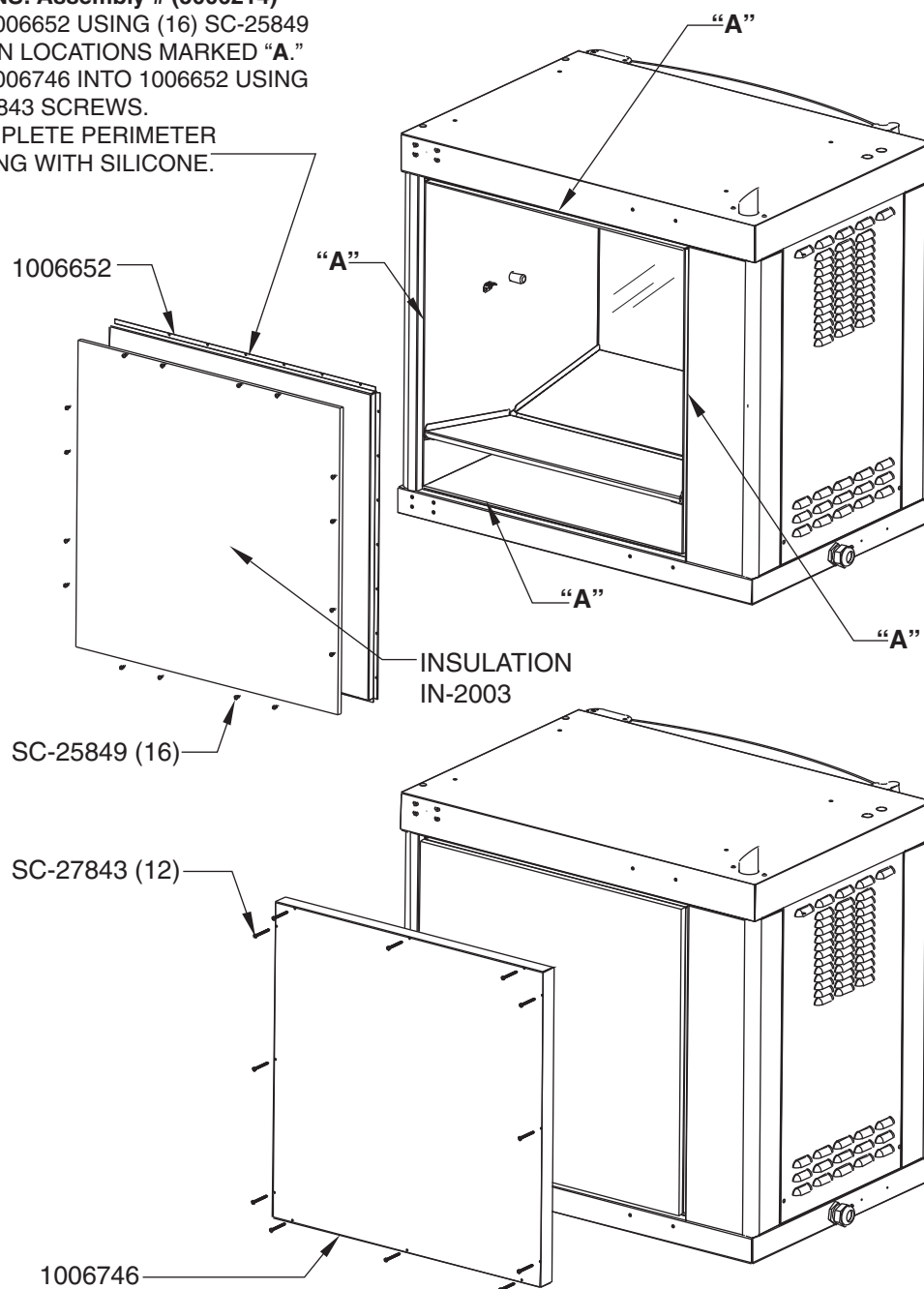
SERVICE VIEW 3: STAINLESS STEEL BACK PANEL

NOTE:

TO INSTALL A SOLID STAINLESS STEEL BACK PANEL, REMOVE GASKET AND ALL SCREWS ON INSTALLATION SIDE.

INSTRUCTIONS: Assembly # (5006214)

1. INSTALL 1006652 USING (16) SC-25849 SCREWS IN LOCATIONS MARKED "A."
2. INSTALL 1006746 INTO 1006652 USING (12) SC-27843 SCREWS.
3. SEAL COMPLETE PERIMETER OF OPENING WITH SILICONE.



SERVICE

SERVICE VIEW 4: DOUBLE PANE CURVED GLASS DOOR



WARNING

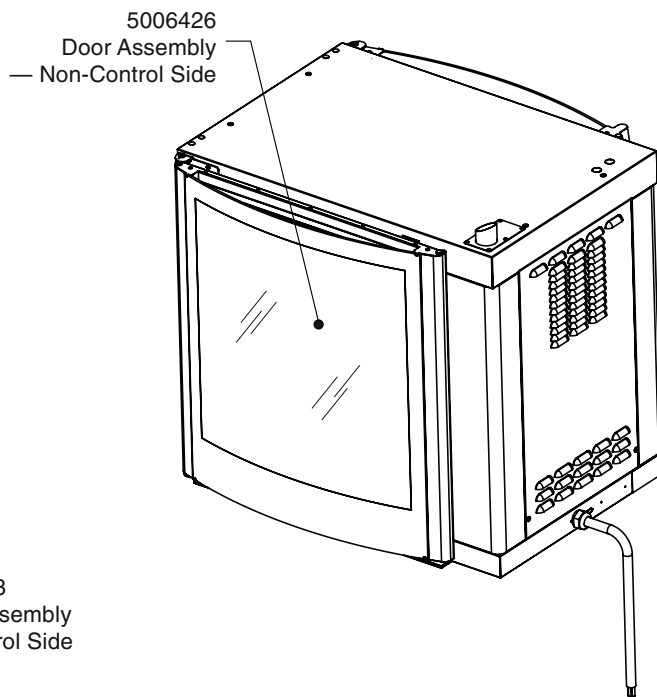
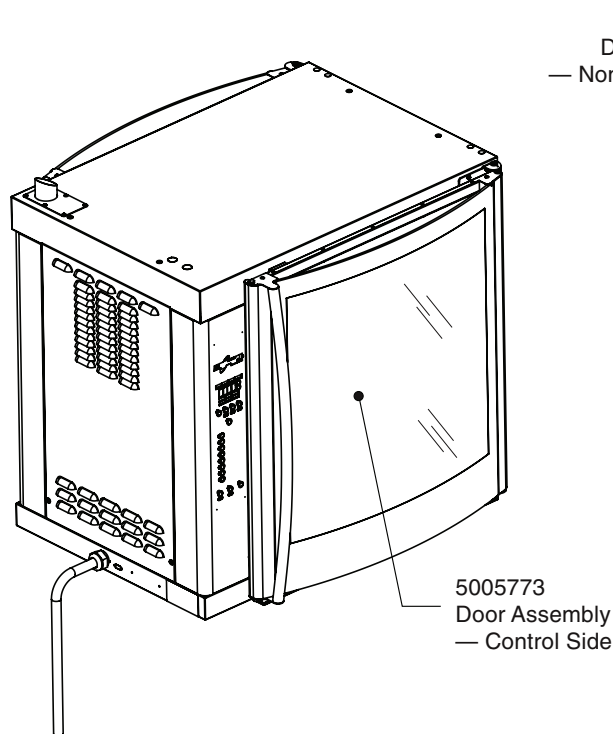
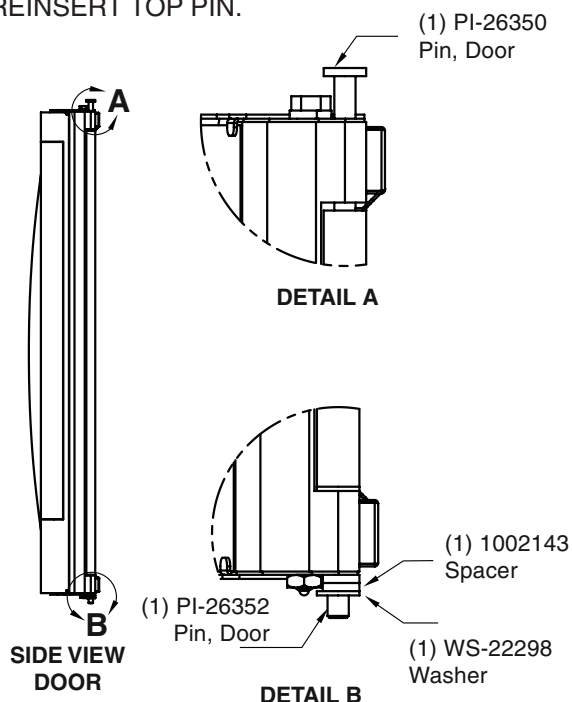
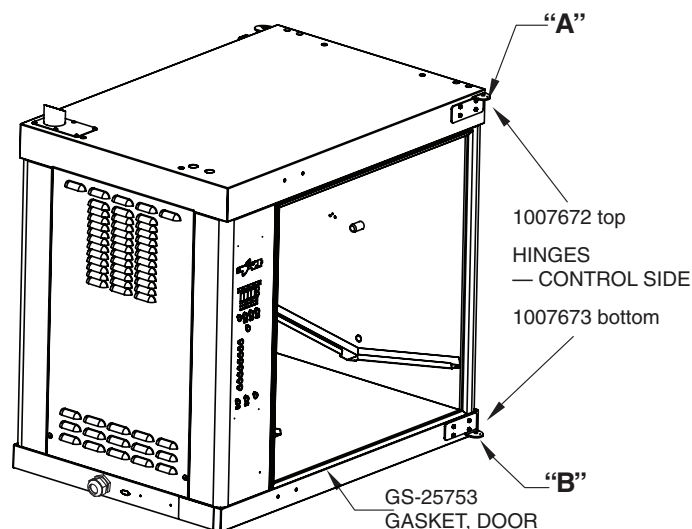
DO NOT ATTEMPT TO REMOVE THE DOOR WITHOUT ASSISTANCE. THE DOOR IS EXTREMELY HEAVY, WILL BE DAMAGED IF DROPPED, AND MAY CAUSE SERIOUS INJURY.

DOOR REPLACEMENT:

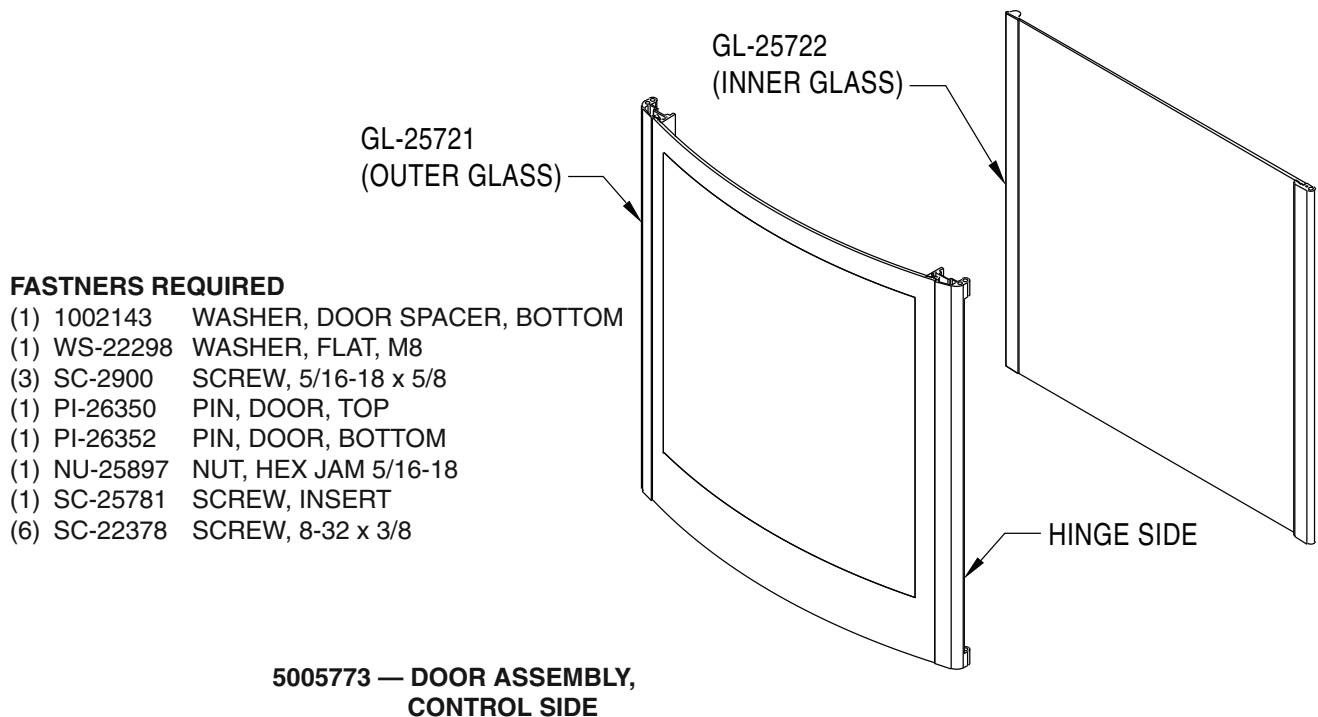
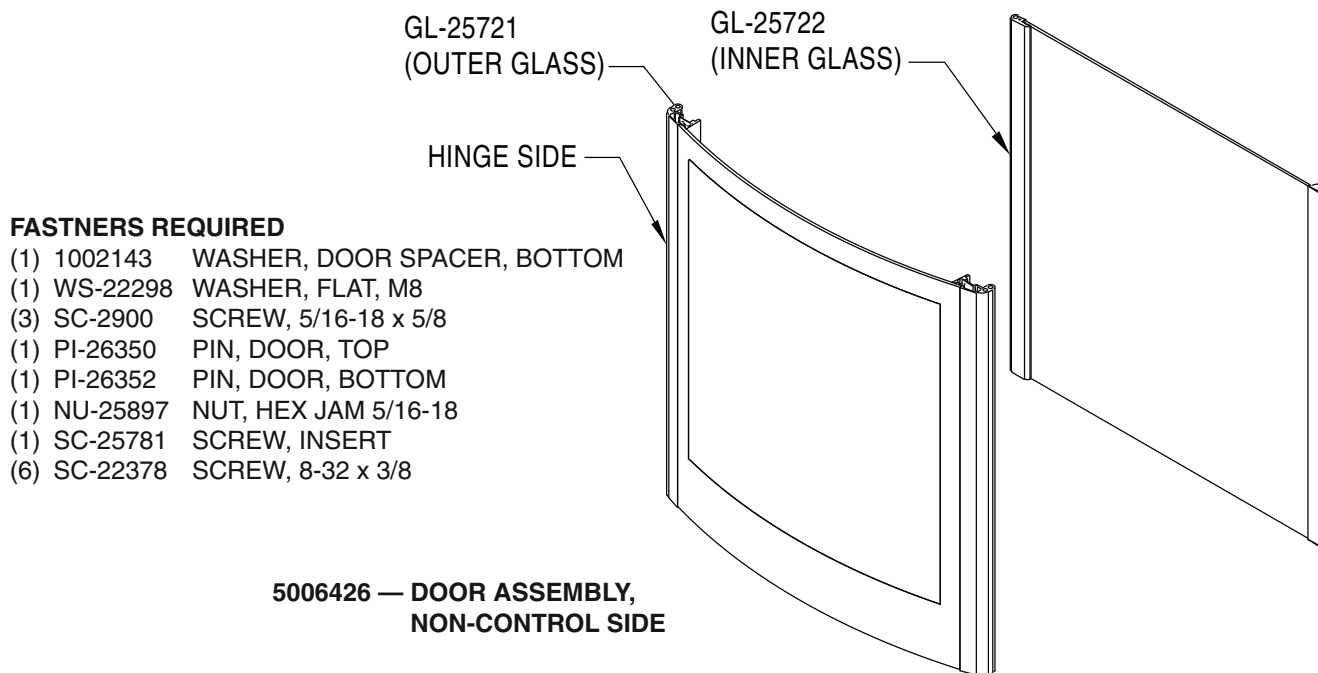
STEP 1: REMOVE TOP PIN (PI-26350) FROM BRACKET "A" USING A SMALL SCREWDRIVER.

STEP 2: ASSEMBLE DOOR ON UNIT WITH SPACERS AS SHOWN.

STEP 3: MAKE CERTAIN DOOR IS ALIGNED AND REINSERT TOP PIN.



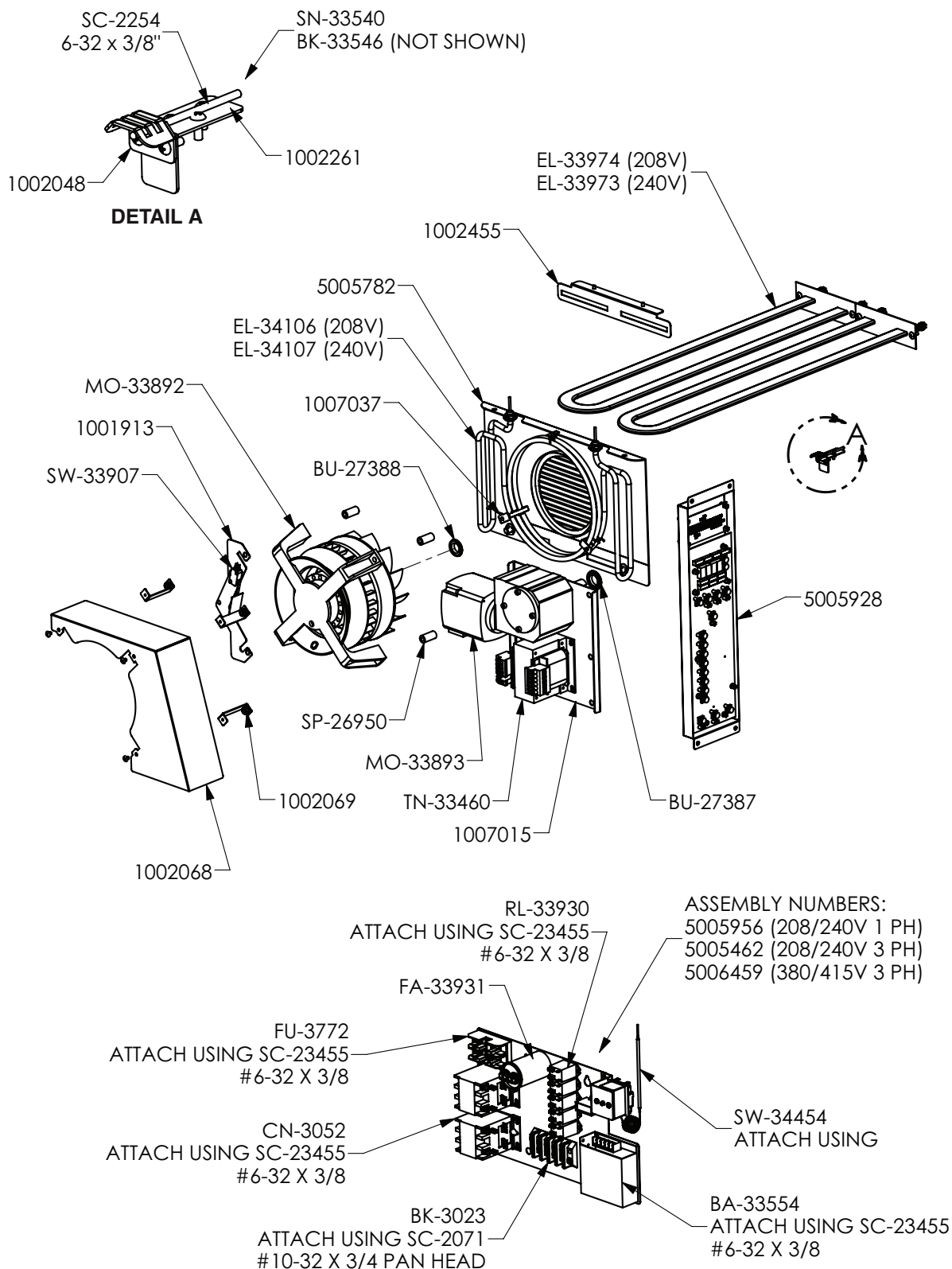
SERVICE VIEW 4A: DOUBLE PANE CURVED GLASS DOOR



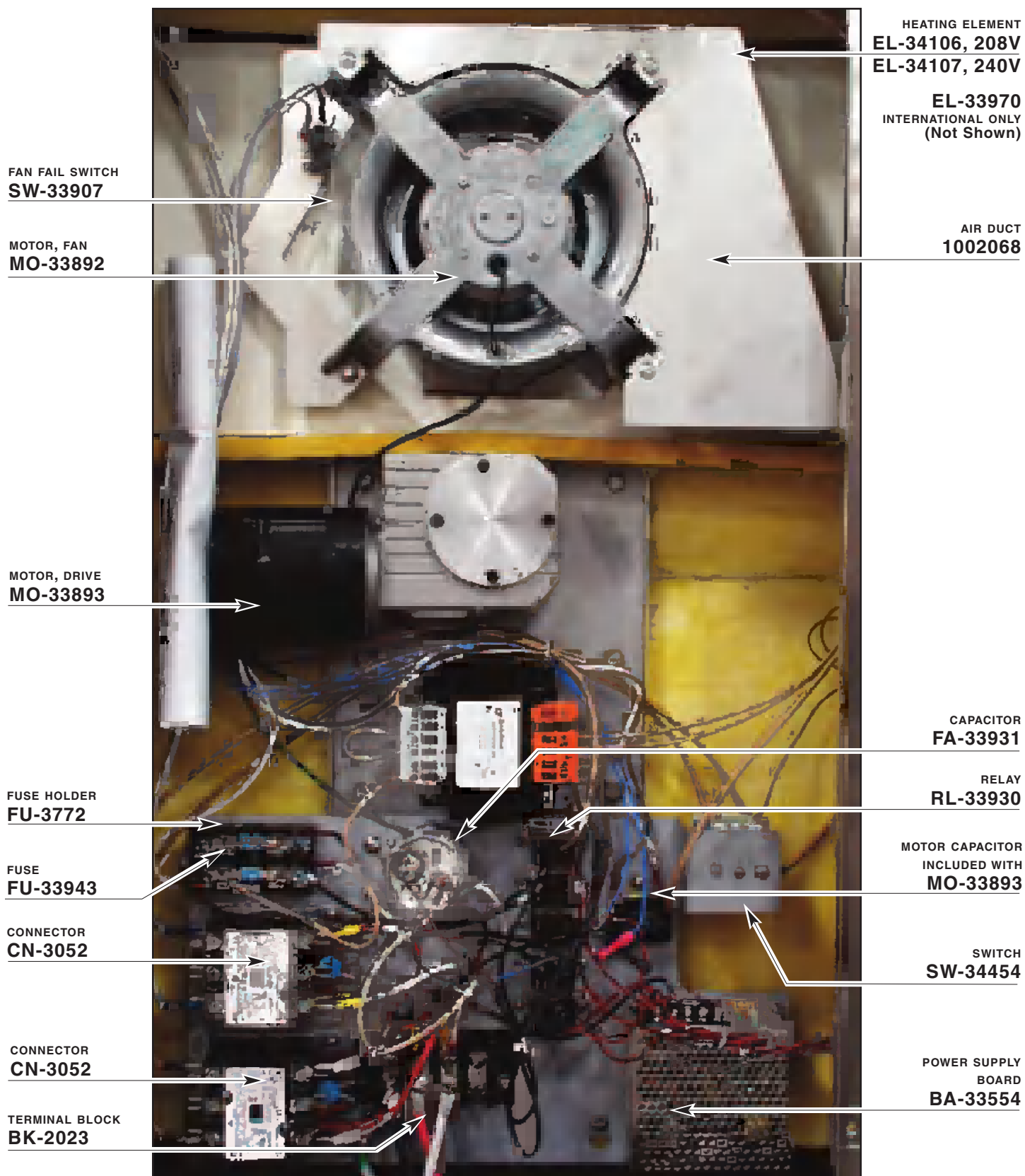
REV 05/07

SERVICE

SERVICE VIEW 5: ELECTRICAL



SERVICE VIEW 5A: ELECTRICAL



SERVICE PARTS LIST

PART DESCRIPTION	PART NO.	PART DESCRIPTION	PART NO.
FULL ASSEMBLY SERVICE VIEW		SERVICE VIEW 2 AND 3:	
① PANEL, CONTROL SIDE ACCESS	1001585	DOOR ASSEMBLY, CONTROL SIDE, FLAT	5006806
② GASKET, DOOR	GS-25753	DOOR ASSEMBLY, NON-CONTROL SIDE, FLAT	5006996
③ DOOR ASSEMBLY, NON-CONTROL SIDE, CURVED	5006426	DOOR HINGES (NON-CONTROL HINGES NOT SHOWN)	
④ DOOR ASSEMBLY, CONTROL SIDE, CURVED	5005773	CONTROL SIDE, TOP; NON-CONTROL, BOTTOM	1002596
⑤ PANEL, CONTROL OVERLAY	PE-25869	CONTROL SIDE, BOTTOM; NON-CONTROL, TOP	1002597
⑥ PAN, GREASE W/ DRAIN	1001976	DOOR PIN, 5/16" x 3" DOWEL, TOP	PI-26350
⑦ TRAY, GREASE DEFLECTION	1001555	DOOR PIN, 5/16" x 3" DOWEL, BOTTOM	PI-26352
⑧ DOOR HINGES (NON-CONTROL HINGES NOT SHOWN)		GASKET, DOOR	GS-25753
CONTROL SIDE, TOP; NON-CONTROL, BOTTOM	1007672	INSULATION, FIBERGLASS, 1/2" x 24" x 48"	IN-2003
CONTROL SIDE, BOTTOM; NON-CONTROL, TOP	1007673	PANEL, INTERIOR STAINLESS STEEL BACK	1006652
⑨ PIN, DOOR, TOP	PI-26350	PANEL, EXTERIOR STAINLESS STEEL BACK	1006746
PIN, DOOR, BOTTOM	PI-26352	SCREW, HEX CAP, 5/16-18 x 1"	SC-2191
⑩ DOOR MAGNET	MA-27568	SCREW, INSERT WITH SPRING LOADED BALL	SC-25781
⑪ LAMP ASSEMBLY, 12VAC, 20W W/ HALOGEN BULB	LP-34185	SCREW, NC PHIL TRUSS, 8-32 x 3/8"	SC-22378
REPLACEMENT BULBS	LP-34213	WASHER, DOOR SPACER, TOP / BOTTOM	1002143
⑫ RADIANT HEATERS	SEE SERVICE VIEW 5	WASHER, FLAT [*CT, M8]	WS-22298
SERVICE VIEW 1:		SERVICE VIEW 4 AND 4A:	
ADHESIVE, THREAD, SEALING COMPOUND	AD-22591	DOOR ASSEMBLY, CONTROL SIDE	5005773
BASKET, STAINLESS STEEL WIRE (OPTION)	BS-26019	DOOR ASSEMBLY, NON-CONTROL SIDE	5006426
DRIVE, DISK & DISK SLAVE	1001636	DOOR HINGES (NON-CONTROL HINGES NOT SHOWN)	
DRIVE, DISK HUB, STAINLESS STEEL	DV-26648	CONTROL SIDE, TOP; NON-CONTROL, BOTTOM	1007672
DRIVE SLAVE, DISK HUB, STAINLESS STEEL	DV-26108	CONTROL SIDE, BOTTOM; NON-CONTROL, TOP	1007673
DRIVE SLAVE BRACKET WITH BEARING (NOT SHOWN)	5000967	DOOR PIN, TOP	PI-26350
DRIVE, TUBE ASSEMBLY	DV-26863	DOOR PIN, BOTTOM	PI-26352
SCREW, HEX HEAD SLOT 1/4-20 x 1/2	SC-22729	GASKET, DOOR	GS-25753
SPIT, ANGLED	SI-25934	GLASS, OUTER	GL-25721
SPIT, PIERCING (OPTION)	SI-25729	GLASS, INNER	GL-25722
WASHER, 1/4" LOCKWASHER	WS-2294	NUT, HEX JAM, 5/16-18	NU-25897
		SCREW, HEX CAP, 5/16-18 x 1"	SC-2900
		SCREW, INSERT WITH SPRING LOADED BALL	SC-25781
		SCREW, NC PHIL TRUSS, 8-32 x 3/8"	SC-22378
		WASHER, DOOR SPACER, TOP / BOTTOM	1002143
		WASHER, FLAT [*CT, M8]	WS-22298

PART DESCRIPTION	PART NO.	PART DESCRIPTION	PART NO.
SERVICE VIEW 5 AND 5A:		SERVICE VIEW 5 AND 5A (continued):	
AIR DUCT	1002068	RELAY, POWER	RL-33930
AIR DUCT MOUNTING BRACKET	1002069	SCREW, NC PHIL TRUSS, 8-32-32-3/8	SC-22378
BEARING BRACKET ASSEMBLY	5000967	SCREW, #6-32 x 3/8	SC-23455
BLOWER COVER	5005782	SCREW, #6-32 x 1-1/4	SC-2365
BOARD, POWER SUPPLY, 12V DC, SWITCH	BA-33554	SENSOR, AMBIENT TEMPERATURE	SN-33540
CONTROL ASSEMBLY, ELECTRIC	5005928	SENSOR CLIP	1002261
CONTACTOR, 208/240V, 3 POLE 25 AMP (2)	CN-3052	SENSOR GUARD	1002048
ELECTRICAL COMPONENT ASSEMBLY		SWITCH, FAN FAIL	SW-33907
208/240V, 1PH	5005956	SWITCH BRACKET, FAN FAIL	1001913
208/240V, 3PH	5005462	SWITCH	SW-34454
380/415V, 3PH	5006459	TERMINAL BLOCK	BK-3023
ELEMENT, AIR HEAT, 208V, 5000W	EL-34106	TERMINAL BLOCK, PORCELAIN (NOT SHOWN)	BK-33546
ELEMENT, AIR HEAT, 240V, 5500W	EL-34107	TRANSFORMER	TN-33460
ELEMENT BRACKET, AIR HEAT	1007037	ELECTRICAL:	
ELEMENT BRACKET, AIR HEAT	1003595	CONTROL BEEPER	BP-3567
FAN, BLOWER MOTOR CAPACITOR, 4 UF	FA-33931	CONNECTOR	CR-33763
FUSE	FA-33943	CONNECTOR	CR-33761
FUSEHOLDER, 15A, CLASS G	FU-3772	CONNECTOR	CR-33762
HEATER, CE (INTERNATIONAL ONLY)	EL-33970	CONNECTOR	CR-33717
HEATER, RADIANT, 208V	EL-33974	CONNECTOR	CR-33719
HEATER, RADIANT, 240V	EL-33973	RESISTOR, MOV, SURGE PROTECTOR	RS-3578
HEATER BAR BRACKET	1002455	SWITCH, DOOR	SW-33906
MOTOR BLOWER SEAL, TEFLON®	BU-27388		
MOTOR BRACKET	1007015		
MOTOR, CONVECTION FAN, 220-240V	MO-33892		
MOTOR DRIVE, 230V, AC	MO-33893		
MOTOR DRIVE SEAL, TEFLON®	BU-27387		

VENTLESS HOOD OPTION

UNPACKING & SET-UP

The Alto-Shaam Ventless Hood has been thoroughly tested and inspected to ensure only the highest quality unit is provided. When you receive your hood, check for any possible shipping damage and report it at once to the delivering carrier.

Save all the information and instructions packed inside the carton. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

NOTE: All claims for warranty must include the full model number and serial number of the hood.

ELECTRICAL CONNECTION

1. An identification tag is permanently mounted on the back of the ventless hood.
2. The interconnect cord from the ventless hood to the rotisserie oven provides full power connection.

HOOD OPERATION

The Ventless Hood is factory installed directly on the top of the Alto-Shaam® Rotisserie oven. The hood is designed to vent clean air back into the kitchen, filtering vapors and grease. A high-power fan draws fumes and steam into the hood intake and out the top surface exhaust vent. Fumes and vapors are circulated through filters draining the

condensation through a drain into the rotisserie drip pan. An activated charcoal filter cleans the air before venting it out the top of the hood.

Turn the ventless hood ON before operating the rotisserie oven. There are a number of safety features incorporated into the operation of the hood which are directly related to the interaction of hood function and the operation of the rotisserie oven.

VENTLESS HOOD INTERLOCK SWITCHES

- CHARCOAL FILTER SWITCH
GREASE FILTER SWITCH
Prevents both hood and oven operation if any filter is not in place or is improperly installed.
- FAN PRESSURE SWITCH: Prevents rotisserie oven operation if hood fan is not operating or if the filters are more than 25% blocked.

TIMED LATCHING MECHANISM

- In order to evacuate grease-laden air and steam from the oven interior, this mechanism briefly prevents the operator from fully opening the rotisserie oven door. The mechanism automatically disengages at the end of a pre-set time allowing full door extension. (NOT AVAILABLE ON 230VAC HOODS)

RESET SWITCH

- The Reset has to be used if the rotisserie oven is turned on before the hood or if the hood was opened. It resets the pressure switch circuit and provides power to the rotisserie control circuit. This switch must also be used to reset hood controls after any problem with the filters, or the improper latching of the ventless hood door. See illustrations on following pages of this manual.



VENTLESS HOOD OPTION

HOOD CLEANING & MAINTENANCE

To ensure optimum performance from the ventless hood, it is important to establish and maintain a regular cleaning and maintenance schedule. Use of the cleaning and maintenance reminder form located in this manual is highly recommended.



Access to the internal components, safety switches, filters, etc., are gained by turning the single fastener on the exterior top of the hood and opening the door. A metal grease filter and charcoal filter are located immediately inside the hood access door.

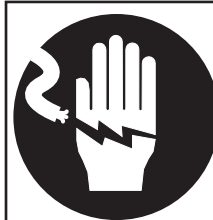
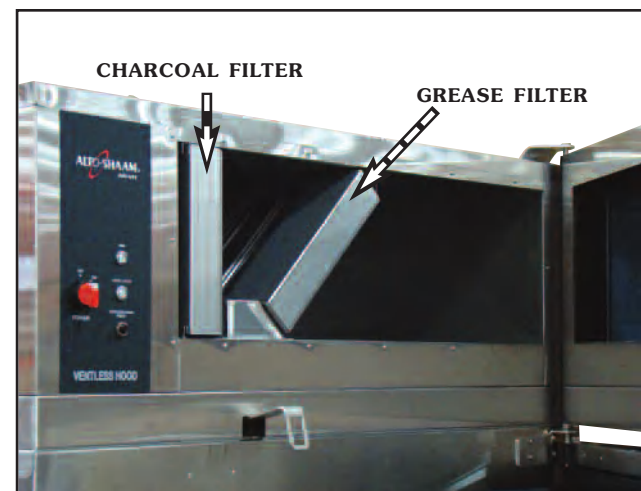
To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

NOTE: Never use hydrochloric acid (muriatic acid) on stainless steel.

CHARCOAL FILTER

The charcoal (odor and pollution control filter) is located immediately inside the hood access door. The charcoal filter should be inspected for contaminants on a regular basis. Replacement must be made at a minimum of three-month intervals — more often if heavy contaminants are visible or if the filter no longer controls odors. To remove the filter, grasp on both ends and pull out from either side of the hood.

WHEN REPLACING THE FILTER, MAKE CERTAIN THE AIR FLOW ARROW POINTS LEFT ← TOWARD THE HOOD FAN. MAKE CERTAIN THE FILTER IS REPLACED IN THE FOUR-SIDED METAL FRAME PROVIDED WITH THE HOOD.



DANGER

AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED.



DANGER

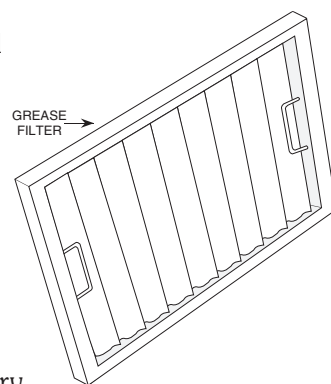
DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

GREASE FILTERS & METAL HOUSING (PLENUM)

The metal grease filter is located immediately inside the hood. Cleaning frequency should be based on oven usage. Grease-laden products such as red meat, poultry, etc., require cleaning frequency of at least once a week.

Remove the grease filter by pulling it straight out of the housing from either side. Place the filter in the dishwasher or wash separately by placing in hot, soapy water until all grease and particles have been removed. Rinse thoroughly. Allow the filter to air dry before reinstalling.

Clean the interior metal housing (plenum) with a damp cloth and any good commercial detergent or grease solvent at the recommended strength. Avoid the use of abrasive cleaning compounds, chloride-based cleaners, or cleaners containing quaternary salts. Use a degreasing agent if necessary.

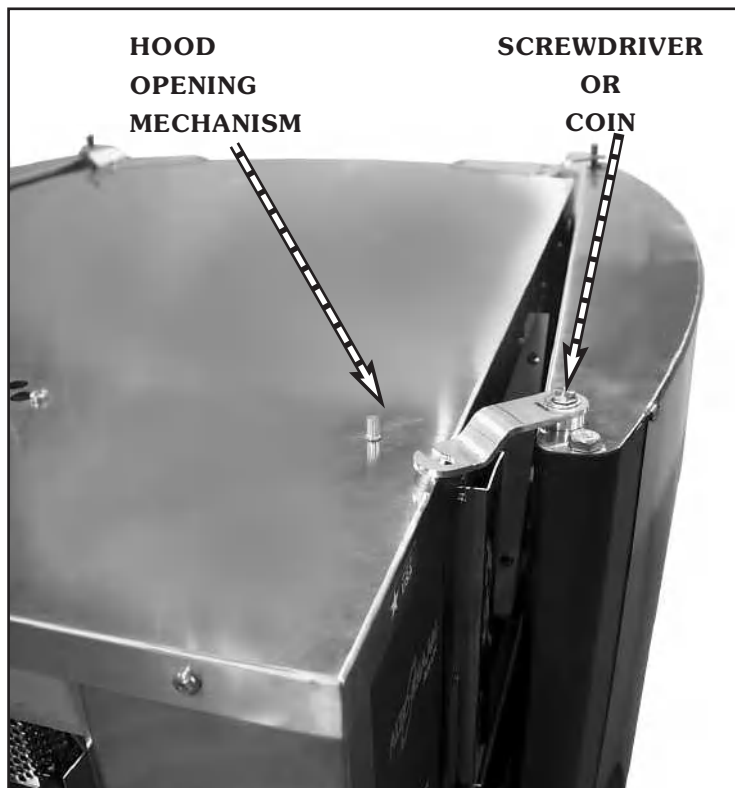


CAUTION

THE EDGES INSIDE THE HOOD HOUSING CAN BE SHARP. USE CAUTION WHEN REMOVING OR REPLACING FILTERS.

VENTLESS HOOD OPTION

SERVICE



Use a screwdriver or a coin and turn the hood opening mechanism counter-clockwise to open, clockwise to close and lock in place.

ATTENTION

**HOOD AND ROTISSERIE
WILL NOT OPERATE
UNLESS FILTERS ARE IN PLACE.**

Replacement filters are available from Alto-Shaam or can be found through a local source.

—CHARCOAL FILTERS

SIZE: 8-1/2" x 20" x 2"
(216mm x 508mm x 51mm)

—GREASE FILTERS

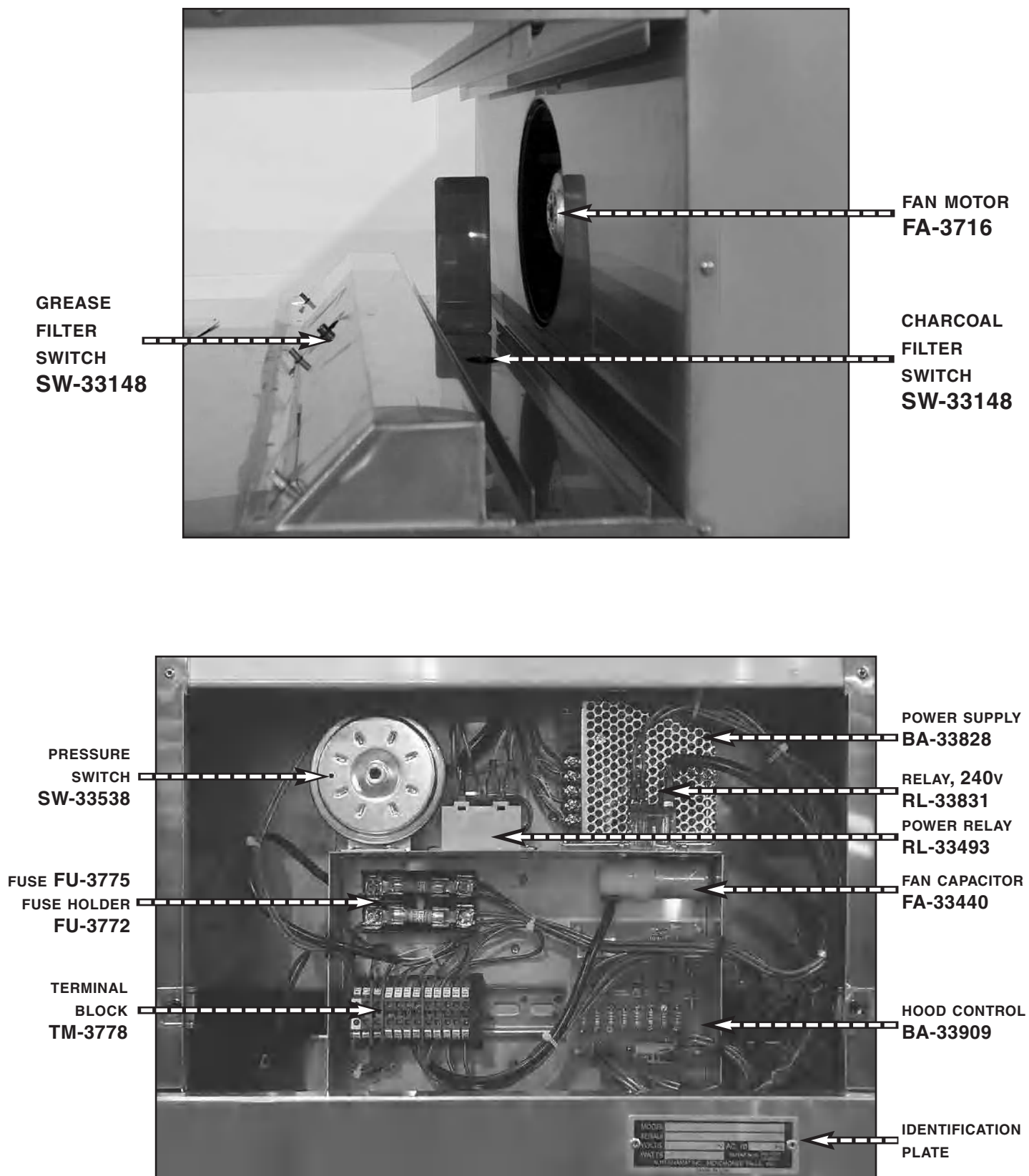
SIZE: 10" x 20" x 2-1/4"
(354mm x 508mm x 57,2mm)

SERVICE PARTS LIST

DESCRIPTION	PART NUMBER
REPLACEMENT FILTERS	
Grease	FI-25867
Charcoal	FI-25866
Charcoal Filter Frame	1002118/1002117
Grease Filter Frame	1002120/1002119
Fan Motor	FA-3716
Fan Capacitor	FA-33440
Fuse	FU-3775
Fuseholder	FU-3772
Door Hinge Pin	PI-25844
Hood Control/Timer	BA-33909
Power Supply	BA-33828
Relay, 240V	RL-33831
Relay, Power	RL-33493
Solenoid	SE-33615
Switch, Power	SW-33101
Switch, Pressure	SW-33538
Switch, Reset	SW-33495
Switch, Safety, Filters	SW-33148

VENTLESS HOOD OPTION

SERVICE VIEWS



TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

ALTO SHAAM LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Alto-Shaam will bear normal labor charges performed during standard business hours, and excluding overtime, holiday rates or any additional fees.

The parts warranty remains in effect for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

However, the heating element on Halo Heat® cook/hold ovens and the refrigeration compressor on Alto-Shaam Quickchillers™ are warranted for a period of five (5) years from installation. The labor warranty is the same as stated above; namely, for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions including, but not limited to, equipment subjected to harsh or inappropriate chemicals including, but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner including, but not limited to, damage due to chlorine or other harmful chemicals. Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____

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