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BBQ CHICKEN ROTISSERIE

INSTALLATION AND

OPERATING INSTRUCTION MANUAL

GAS & ELECTRIC MODELS

****ALL MODELS ARE M.E.A & N.S.F
APPROVED**
FOR YOUR SAFETY:**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THE ROTISSERIE OVEN OR ANY OTHER APPLIANCES.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THE EQUIPMENT.

CAUTIONS:

- **MAINTAIN THIS MANUAL FOR FUTURE REFERENCE**
- **IN THE EVENT THAT THE USER SMELLS GAS, INSTRUCTIONS THE PROCEDURE THAT NEEDS TO BE FOLLOWED MUST BE PLACED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.**
- **PLACE THE ROTISSERIE OVEN IN AN AREA THAT IS FREE OF DRAFT AND ACCESSIBLE FOR PROPER OPERATION.**
- **THIS ROTISSERIE OVEN MUST BE ACCESSIBLE FOR ANY SERVICING AND REPAIR.**
- **KEEP THE ROTISSERIE OVEN AREA FREE AND CLEAR FROM COMBUSTIBLES**
- **DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION OF AIR.**
- **PROVISIONS MUST BE MADE FOR ADQUATE AIR SUPPLY**

MAINTENANCE AND REPAIR:

- **DISCONNECT THE POWER SUPPLY DURING CLEANING AND SERVICING.**
- **AT THE END OF EACH DAY THE WATER PAN SHOULD**
- **THE STAINLESS STEEL CABINET SHOULD BE WIPED WITH A STAINLESS STEEL CLEANER.**
- **DO NOT ATTEMPT TO DO REPAIRS YOURSELF. SHOULD THE GAS SYSTEM REQUIRE MAINTENANCE OR REPAIR, CALL A PLUMBER OR SERVICE COMPANY.**
- **IF THERE IS A PROBLEM GETTING A QUALIFIED SERVICE TECHNICIAN NOTIFY THE FACTORY IMMEDIATELY.**

CLEANING:

- **A REGULAR CLEANING PROGRAM SHOULD BE MAINTAINED AND SCHEDULED TO SUIT THE REQUIREMENTS OF YOUR PARTICULAR STORE.**
- **FOR STAINLESS STEEL SURFACES: USE A CLEANING CLOTH AND A NON-ABRASIVE CLEANER SUCH AS *BON AMI* OR *NOXON*.**
- **PLACE THE ROTISSERIE OVEN IN AN AREA THAT IS FREE OF DRAFT AND ACCESSIBLE FOR PROPER OPERATION.**
- **DO NOT USE *SOS* OR *BRILLO PADS* OR ANY ABRASIVE CLEANERS SUCH AS *AJAX* OR *COMET*, ETC.**
- **ACCUMULATIONS OF BAKED FOOD CAN BE REMOVED WITH *EASY OFF OVEN CLEANERS*. FOLLOW PACKAGE INSTRUCTIONS FOR BEST RESULTS.**

CLEARANCES:

The area around the rotisserie must be kept free and clear of all of all combustibles and should never be within public access.

The minimum clearances to construction are as follows:

REAR: 6 INCHES
LEFT SIDE: 3 INCHES
RIGHT SIDE: 10 INCHES

NOTE:

- The rotisserie machines with closed backs may be installed against a wall. The machines with glass on both front and rear are designed to be installed in a front counter or window area.
- The installation of your rotisserie will influence your success. The food continually rotates while cooking, creating a colorful display and aroma. Remember to leave a sufficient amount of room to withdraw the spits. There must also be a space available in front of the rotisserie for the display and maintenance of the drop pan.

ASSEMBLING THE ROTISSERIE OVEN:

NOTE:

- In all cases a qualified and licensed electrician and/or plumber must install the rotisserie machine.
- Installation must conform to the local codes of your states, or in the absence, to the National Fuel Gas Code: ANSI Z 223.1-1974 and Addenda, Z223.1a.-1978 or the lasted version of the code.

TO ASSEMBLE THE ROTISSERIE OVEN:

1. Remove the protective vinyl cover
2. Place the ceramic briquettes inside the unit after the rotisserie is positioned and the gas lines are installed. Slide the top of the ceramic under the retaining rod and rest the bottom of the ceramic on the pipe.
3. The ceramics must not block the burner holes in the pipe. The holes should be at the center of the ceramic openings. Leave 1/8" to 1/4" between the ceramics and do not block the pilot light area with any ceramic.
4. Position the two prongs on the top of the ceramic briquette on the top of the rotisserie and place the bottom section into the groove.

LIGHTING AND SHUT DOWN INSTRUCTIONS:

1. To light pilot turn control toward the pilot
2. Depress red pilot button and light the pilot
3. Hold button for 60 seconds, and pilot should stay on.
4. If pilot goes out, repeat process
5. With the pilot button on, turn control to ON and burner will light
6. To shut off burner, turn the control back to pilot.
7. To shut off pilot, pull out stop button and turn control knob to off
8. Wait 5-minutes before re-lighting

NOTE: IF A PROBLEM DEVELOPS WITH PROCEDURES 1-8, CONTACT A QUALIFIED SERVICE TECHNICIAN.

CRITICAL STEPS FOR PRODUCT PREPARATION:

- 1. Clean and sanitize the food product**
- 2. Clean and sanitize the spits, skewers, and the thumbscrews**
- 3. Use only authorized sink for raw food products**
- 4. Use only authorized surface for cooked product only**
- 5. Wash hands before and after handling the raw products**

PROPER WAY SPIT RIBS:

- 1. Fold ribs in an accordion style**
- 2. Pierce meaty part of ribs with prongs and make sure prongs stay in a parallel position**
- 3. After ribs are speared, slip retainer on the end of prongs**
- 4. Speared ribs along length of prongs and place on spit as shown. Tighten prong retainer on spit with thumb screw and place spitted ribs into barbecue machine.**

WARRANTY:

Attias Oven Corporation will warranty all rotisseries for one year from the date of the original invoice to the original purchaser. Warranty includes all parts except the light bulbs and sliding glass doors. It does not cover any defects due to mishandling or abuse.

NOTICE:

Attias Oven Corporation reserves the right to make any improvements without prior notice necessary to ensure full customer satisfaction.