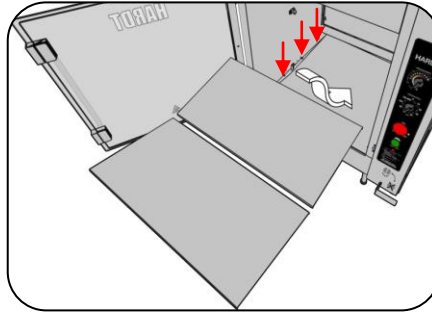
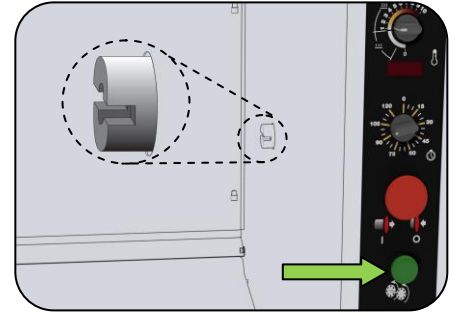


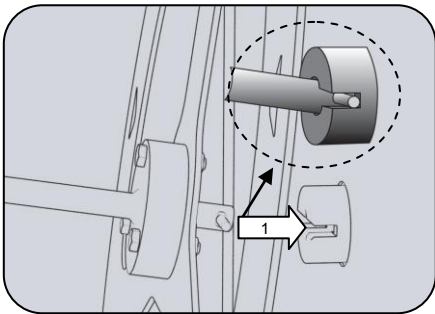
1. Ensure that the rotisserie has been properly cleaned from the previous night.



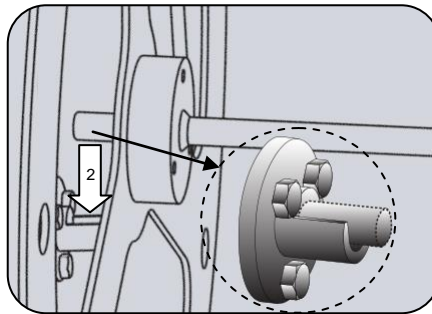
2. If applicable, install the drip trays inside the rotisserie by resting them on the support pins.



3. If applicable, install the drive assembly into the rotisserie. Use the green button to rotate the drive until the groove on the right side is horizontal.



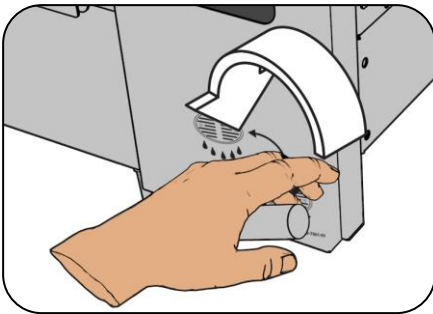
4. Insert the right end first by placing the pin on the drive assembly into the groove of the rotator.



5. Then, lower the left end of the drive assembly into its bracket.



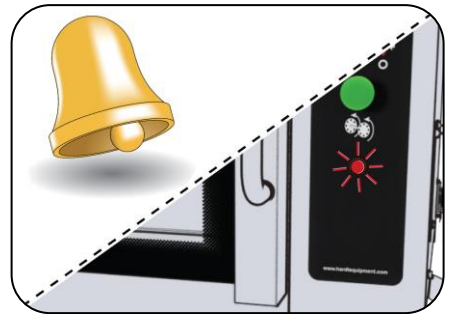
6. Place grease reservoir (or bucket) under the drain to collect the grease.



7. Ensure that there is no water in the bottom of the rotisserie pan and open the drain valve.



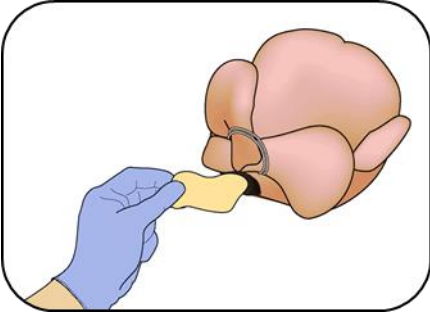
8. To preheat the oven, set the thermostat to # 7 and the timer to 15 minutes. Pull the red button to start preheating the rotisserie.



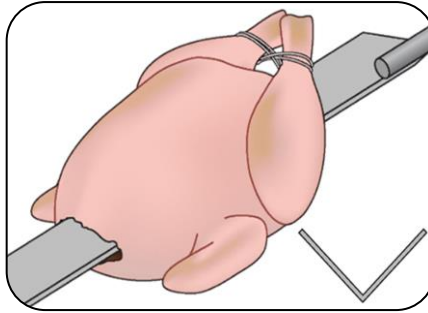
9. The alarm will sound after approximately 15 minutes indicating that the rotisserie is ready to be loaded.  
**NOTE:** If oven has optional end of cook light, this will also flash indicating that the rotisserie is ready.

**STOP IMPORTANT !**

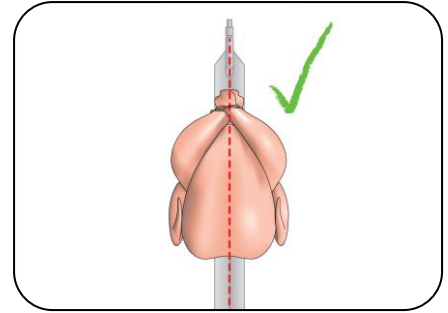
**Cross contamination is very dangerous. Do not load fresh product into rotisserie until cooking cycle is complete and all cooked product is removed from rotisserie.**



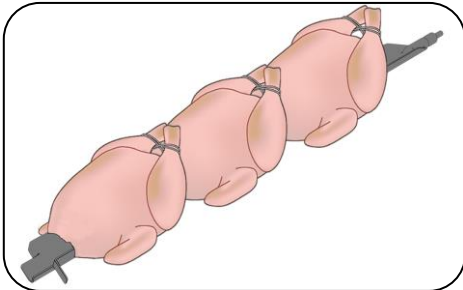
1. Bring the required number of boxes to the raw product workstation. Wearing gloves at all times, take out a chicken and drain any excess liquid back into the box. Tear away and remove excess fat from the cavity of the chicken.



2. Take a chicken, neck first, breast up and place the pointed tip of the skewer into the cavity. With the midpoint of the breastbone aligned with the middle of the skewer, push the chicken on. The tied legs should be above the skewer.



3. There should be some resistance as the bones open up to lock the chicken in place. The middle of the chicken should align with the middle of the skewer as shown by the dotted line for optimum results.



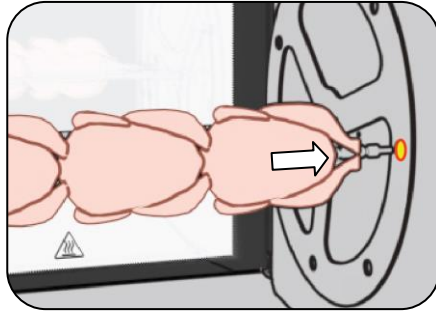
4. Repeat steps 2 & 3 until the desired number of chickens are on the skewer.

#### ⚠ WARNING!

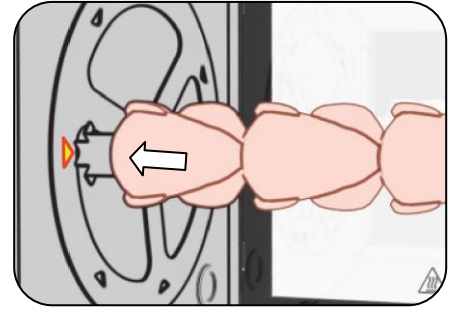
Cross contamination is very dangerous. Do not load fresh product into rotisserie until cooking cycle is complete and all cooked product is removed from rotisserie.



1. Ensure that the rotisserie has been properly preheated at # 7 for 15 minutes or oven has reached approximately 410° F. Monitor the grease level in the grease reservoir or bucket and dispose of grease if necessary. Open the door.



2. To load the skewers, hold the skewer with the breast of the chicken facing towards you. Insert the pointed end into a hole on the right hand plate (left hand plate when loading from the front).



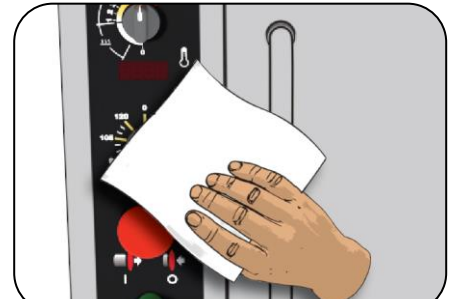
3. Place the V shaped end of the skewer into the triangular socket on the left (right side when loading from the front). Using the green button, advance the drive. Repeat until all skewers are loaded.

**NOTE:** If not using all skewers, ensure that those that are used are evenly spaced around the drive plates.

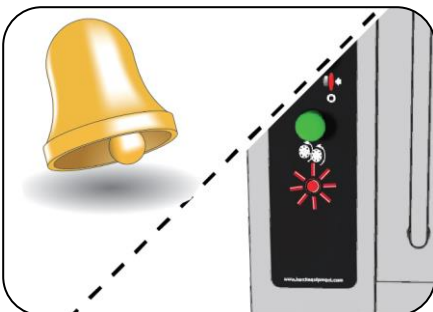


4. Set the thermostat to # 7 and the timer according to the chart to the right.

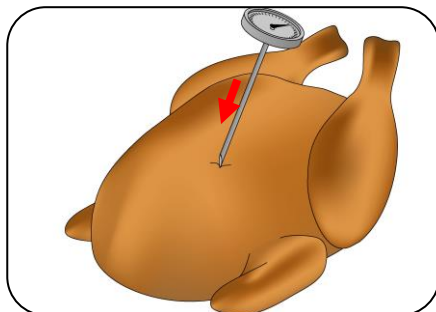
Product	
Raw Chicken	2.5-3.5 lbs. (1.3-1.5 Kg) 70 minutes
Raw Chicken	3.5-4.5 lbs. (1.6-2.0 Kg) 75 minutes



5. After loading, wipe the door handle, control panel, switches and anything that may have come in contact with raw product.



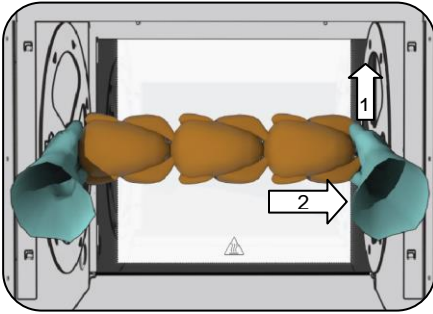
6. When the alarm sounds, this indicates that cooking is complete.  
**NOTE:** If oven has optional end of cook light, this will also flash, indicating end of cook.



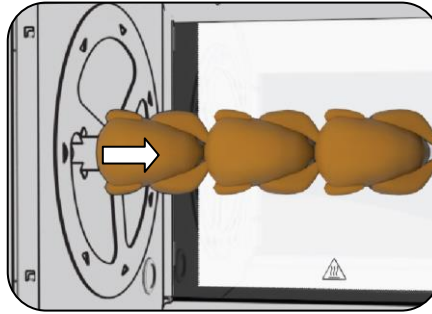
7. Insert a clean, calibrated thermometer into the thickest part of the chicken breast. Measure the temperature of at least one product per skewer.



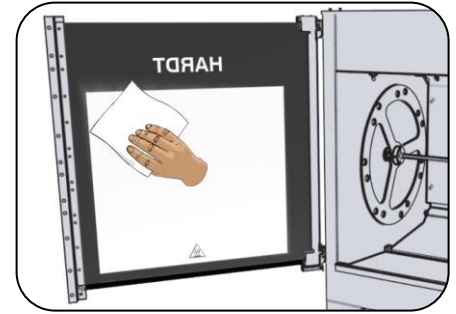
8. If the product does not meet the desired internal temperature, close the door and add 5 to 10 minutes to the timer and continue cooking. Repeat step # 7 until desired temperature is met.



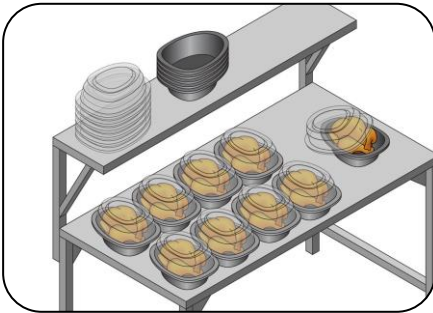
**9.** Unload once the desired temperature is reached. Wearing heat-resistant gloves, lift the right end of the skewer slightly. Shift the skewer to the right to remove it. (If unloading from the front, lift the left end of the skewer slightly and shift to the left to remove it).



**10.** The triangular end on the left will drop out of the drive plate into your hand. (right end if unloading from the front). Remove the skewer from the rotisserie. Using the green button to advance the drive, continue to unload until all skewers have been removed.



**11.** Wipe the inside of the door glass using a wet towel after each cooking cycle. If cooking another batch, preheat oven by setting timer to 15 minutes.



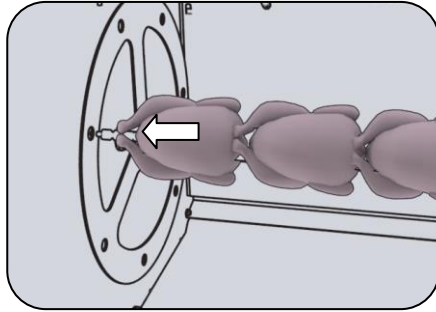
**12.** Proceed with packaging the product.

#### ⚠ WARNING!

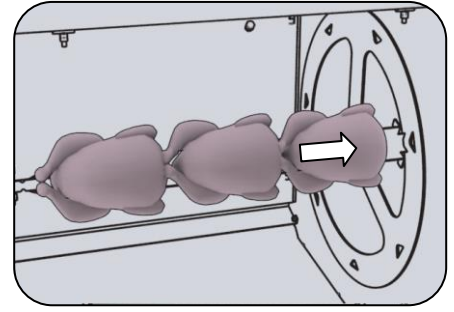
Cross contamination is very dangerous. Do not load fresh product into rotisserie until cooking cycle is complete and all cooked product is removed from rotisserie.



1. Ensure that the rotisserie has been properly preheated at # 7 for 15 minutes or oven has reached approximately 410° F. Monitor the grease level in the grease reservoir or bucket and dispose of grease if necessary. Open the door.

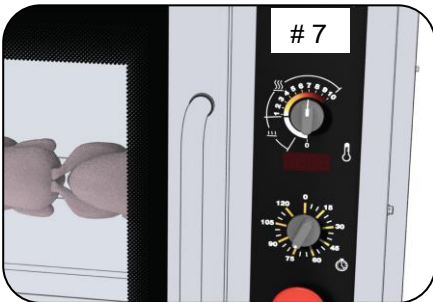


2. To load the skewers, hold the skewer with the breast of the chicken facing towards you. Insert the pointed end into a hole on the left hand plate.



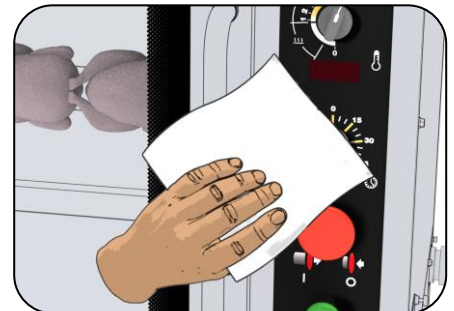
3. Place the V shaped end of the skewer into the triangular socket on the right. Using the green button, advance the drive. Repeat until all skewers are loaded.

**NOTE:** If not using all skewers, ensure that those that are used are evenly spaced around the drive plates.

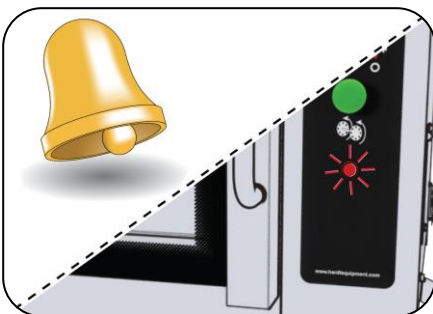


4. Set the thermostat to # 7 and the timer according to the chart to the right.

Product	
Raw Chicken	2.5-3.5 lbs. (1.3-1.5 Kg) 70 minutes
Raw Chicken	3.5-4.5 lbs. (1.6-2.0 Kg) 75 minutes

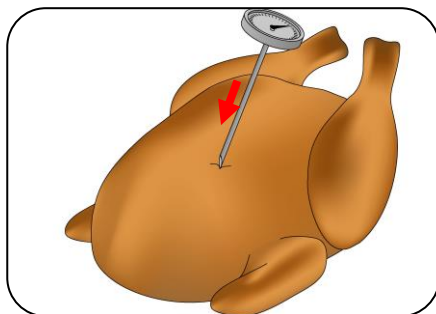


5. After loading, wipe the door handle, control panel, switches and anything that may have come in contact with raw product.

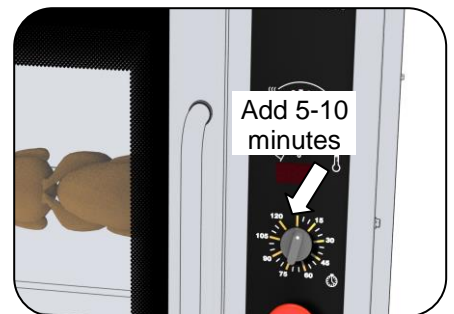


6. When the alarm sounds, this indicates that cooking is complete.

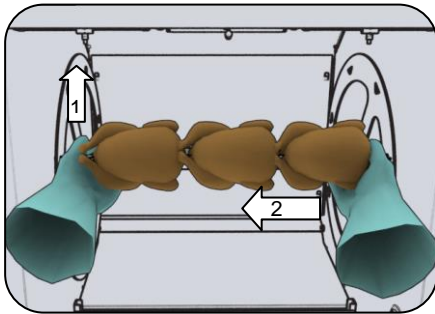
**NOTE:** If oven has optional end of cook light, this will also flash, indicating end of cook.



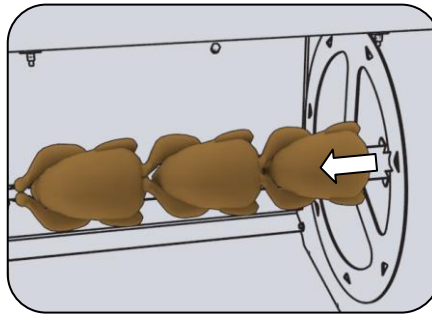
7. Insert a clean, calibrated thermometer into the thickest part of the chicken breast. Measure the temperature of at least one product per skewer.



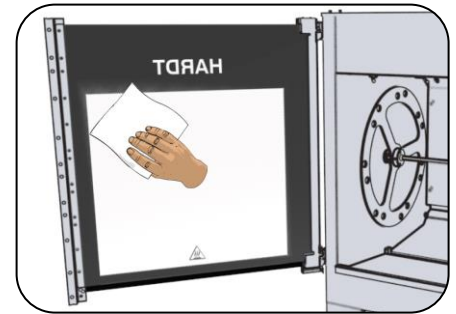
8. If the product does not meet the desired internal temperature, close the door and add 5 to 10 minutes to the timer and continue cooking. Repeat step # 7 until desired temperature is met.



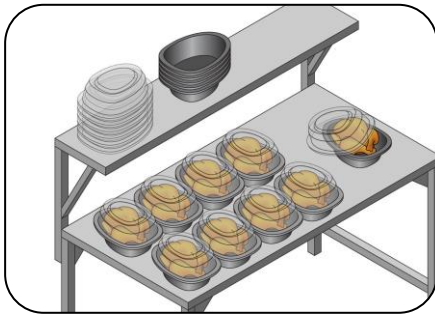
**9.** Unload once the desired temperature is reached. Wearing heat-resistant gloves, lift the left end of the skewer slightly. Shift the skewer to the left to remove it.



**10.** The triangular end on the right will drop out of the drive plate into your hand. Remove the skewer from the rotisserie. Using the green button to advance the drive, continue to unload until all skewers have been removed.

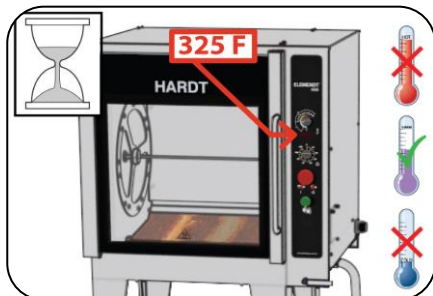


**11.** Wipe the inside of the door glass using a wet towel after each cooking cycle. If cooking another batch, preheat oven by setting timer to 15 minutes.

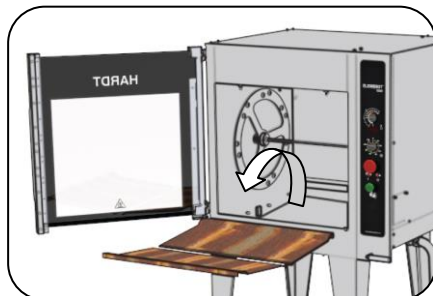


**12.** Proceed with packaging the product.

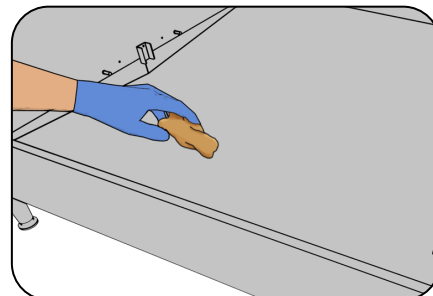
**STOP IMPORTANT ! NEVER SPRAY DEGREASER ON THE HEATING ELEMENTS.**



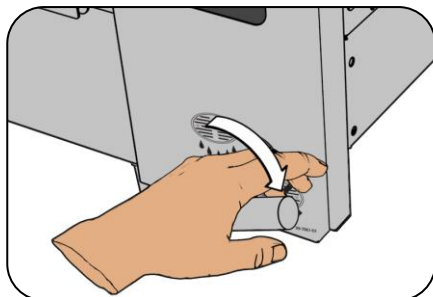
1. Allow the oven to cool until it is comfortable to clean it. If the oven has been turned off and is completely cool, heat up the oven for 10 minutes or to 325 F.



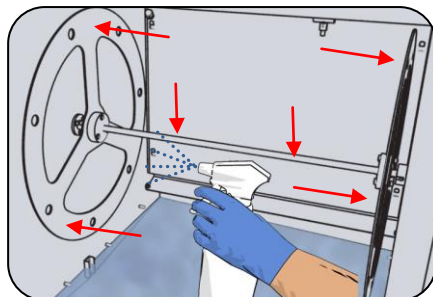
2. Remove the drip plates from the bottom of the rotisserie and place in a large sink to be cleaned.



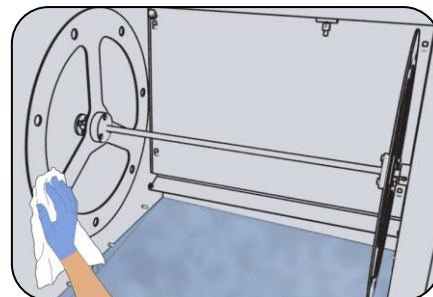
3. Remove all debris, chicken parts, wings, bones, etc. from the bottom of the rotisserie pan and put into the garbage. **DO NOT PUSH THE DEBRIS INTO THE DRAIN.**



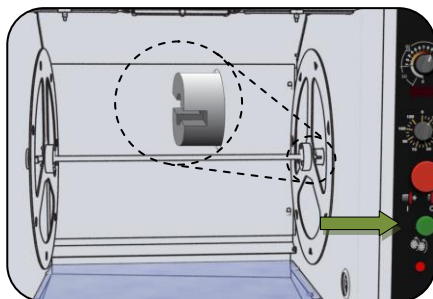
4. Close the drain valve and fill the bottom of the rotisserie pan with water using a bucket.



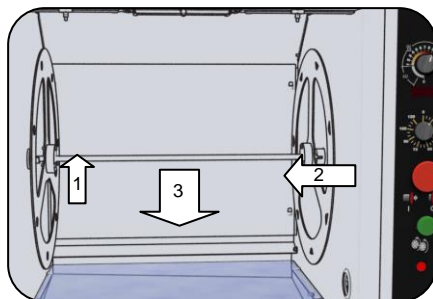
5. Spray degreaser on the drive shafts and plates of the drive assembly; let it set for 10 minutes.



6. Clean the drive assembly in the oven and rinse using the water that is in the rotisserie pan.



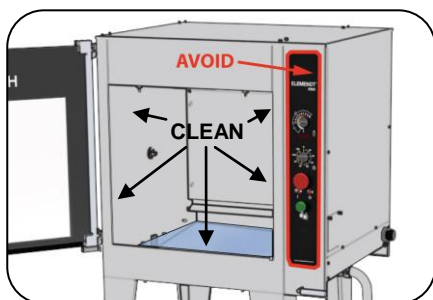
7. Using the green button, rotate the drive until the groove on the right side is horizontal.



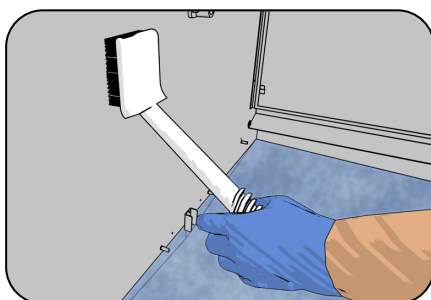
8. Lift the left end of the drive assembly and shift to the left to release it. Remove from the rotisserie.



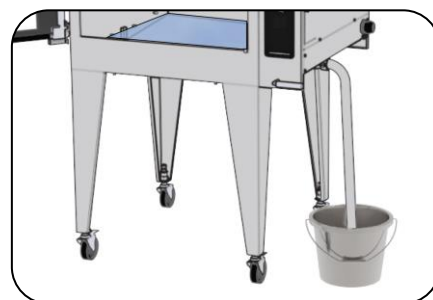
9. Spray degreaser on the walls and bottom of the rotisserie's pan; let it set for 10 minutes.



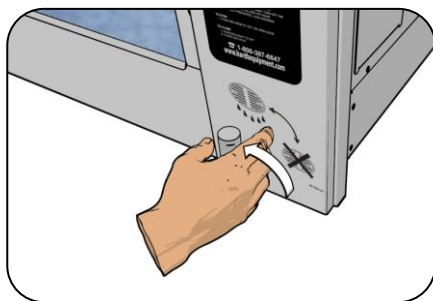
**10.** Clean the interior of the rotisserie: side walls, back wall, bottom pan and exterior of oven around door opening (stainless steel) avoiding the control panel (black).



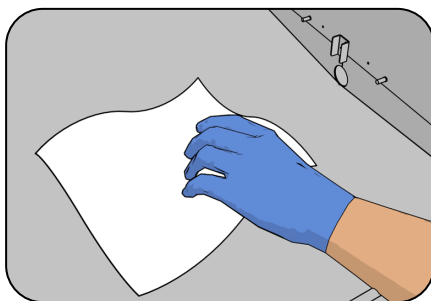
**11.** Use a green scouring pad or a brush to clean stubborn deposits and rinse using the water in the bottom of the rotisserie.



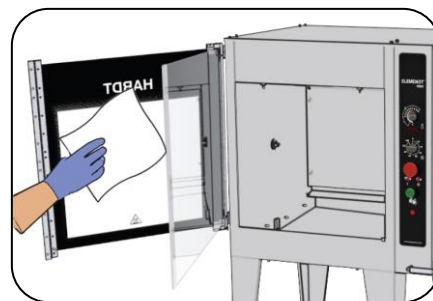
**12.** Ensure that there is a bucket under the drain to collect dirty water.



**13.** Open the drain valve to drain the rotisserie then rinse away all degreaser using a soft cloth and clean hot water.



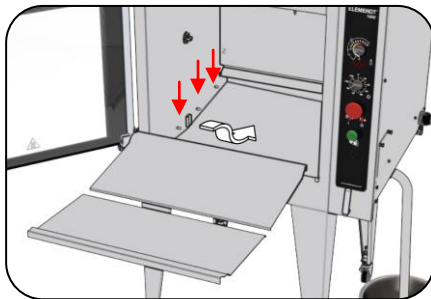
**14.** Wipe the interior cavity with a clean dry cloth.



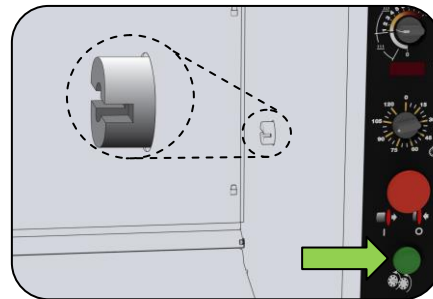
**15.** Clean both door panes using a soft wet cloth.



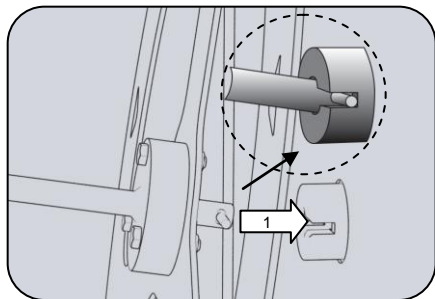
**16.** Using a damp cloth, carefully wipe down the control panel.



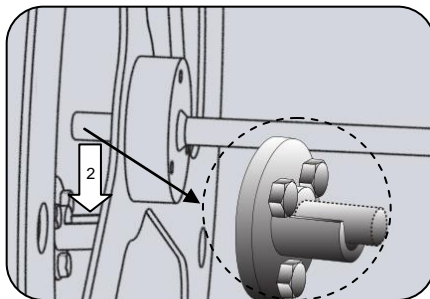
**17.** After cleaning the drip plates, re-install them into the bottom of the rotisserie by resting the plates on the support pins.



**18.** After cleaning the drive assembly, use the green button to rotate the drive until the groove on the right side is horizontal.



**19.** Hold the cleaned drive assembly with the triangles on the right side. Insert the right end first by placing the pin on the drive into the groove of the rotator.



**20.** Lower the left end into its bracket, and then close the door.

**NOTE**

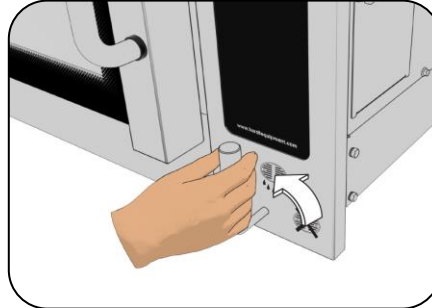
The cleaning procedure should be followed on a daily basis.

**NOTE**

Follow these instructions in the event that grease has been left in the oven overnight and has hardened.



1. Ensure that there is a grease reservoir or bucket under the drain.



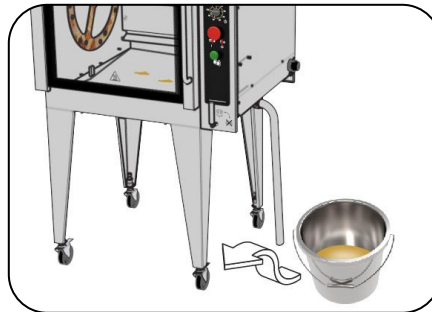
2. Open the drain valve.



3. Heat oven on #7 for 15-30 minutes (depending on how much grease is in the unit).



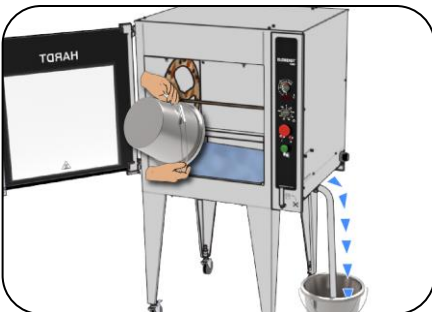
4. The grease will flow slowly at first and then increase as the blockage melts.



5. Once all of the grease has drained, remove grease shuttle or bucket and dispose of grease.



6. Place an empty bucket under the drain.



7. Pour hot water into the rotisserie pan to clear away any residual grease.

### Equipment Safety

**ALWAYS:**

- Always read all documentation.
- Always clean the equipment every day; buildup of waste in the rotisserie can cause fires.
- Always use approved detergents only.
- Always keep hair and loose clothing away from any moving parts.
- Always wear protective gear before touching any hot surfaces.

**DON'TS:**

- Don't use this equipment for anything other than its intended use.
- Don't operate this equipment if it is damaged in any way.
- Don't use unauthorized accessories.
- Don't operate this equipment near flammable materials.
- Don't open the electrical compartment.
- Don't cover any vents.
- Don't operate if any leaks or damage are visible.
- Don't immerse the electrical cord or plug in water.

### Food Safety

**ALWAYS:**

- Always wash and sanitize all surfaces and equipment that comes into contact with raw meat or its juices.
- Always wash your hands and equipment before and after handling any food product.
- Always use separate containers/trays and utensils for raw and cooked meat.
- Always use a clean food-safe thermometer to ensure cooked product is at a safe temperature before removing from the rotisserie.
- Always use disposable gloves when handling food. Replace the gloves for each individual food preparation task.

**DON'T:**

- Don't allow raw meat or its juices to contact cooked meat.
- Don't allow food to become cross contaminated.
- Don't allow TCS foods to reach room temperature before refrigerating or placing the food in a heated display. TCS food should be stored above 60°C (140° F) or under 4° C (40° F).
- Don't wash poultry or meat before handling, this does not remove any bacteria and will only spread it around the kitchen.