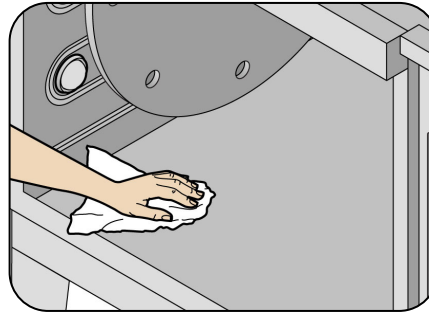
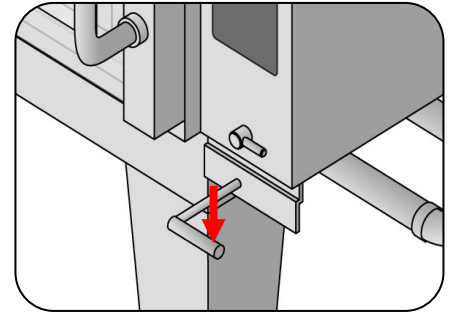


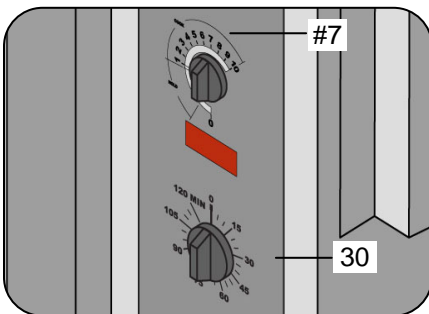
1. Switch on the hood and hood lights.



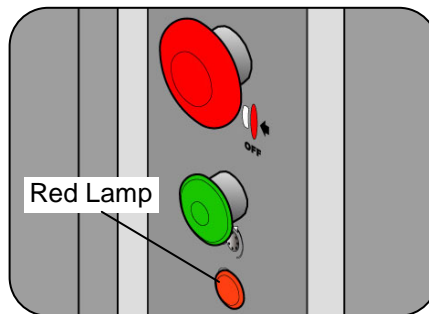
2. Ensure that the rotisserie has been properly cleaned from the previous night.



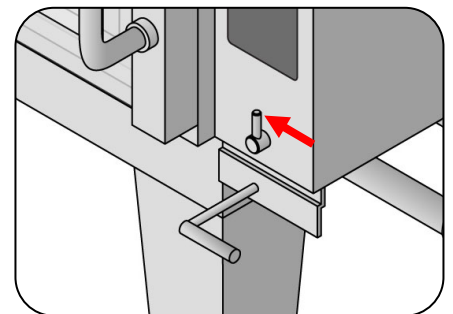
3. Ensure that there is no water in the water pan and close the drain valve. Always drain all water from the water pan prior to preheating.



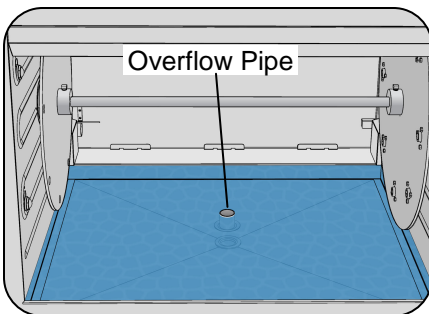
4. Set the thermostat to #7 and the timer to 30 minutes. Pull the red button to start preheating the rotisserie. The burner will ignite after about 1 minute and the rotisserie will start to preheat.



5. If a safety lock-out occurs, the red lamp on the control panel will blink. Follow the safety lock-out instructions on the sheet provided.



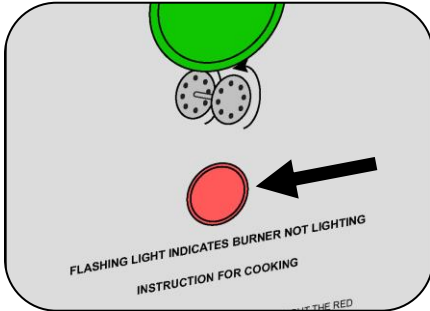
6. After several minutes of preheating (the temperature should read at least 200° F) fill the water pan by opening the water valve.



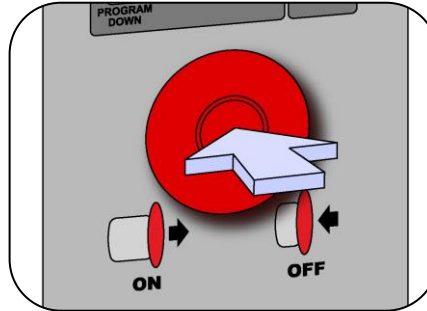
7. Fill water to the top of the overflow pipe then close the water valve. **CAUTION:** Do not walk away from the rotisserie while filling the pan.

8. The alarm will sound after approximately 30 minutes indicating that the rotisserie is ready to be loaded.

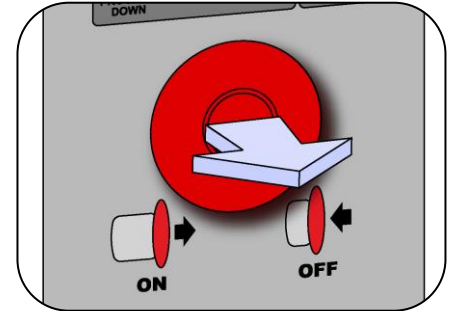
If the red main **ON/OFF** switch is pulled, the drive drum rotates, the igniter glows several times and there is no flame after six minutes, the rotisserie will go into "**SAFETY LOCKOUT**" mode. Possible causes include: the gas supply is shut off, the flame sensor is not sensing flame or there is a component failure.



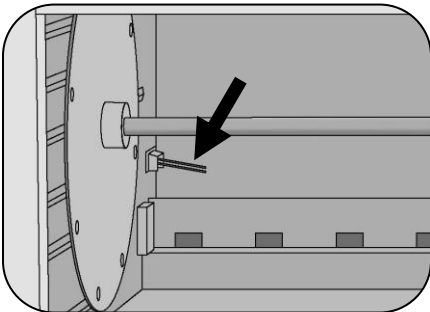
1. If the red main **ON/OFF** switch is pulled and the igniter glows several times but there is no flame the unit has gone into "**SAFETY LOCK OUT**". The red light below the green button will flash.



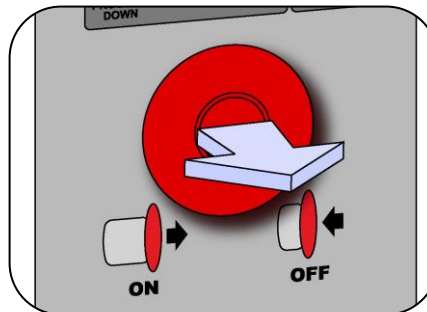
2. Push in the red main **ON/OFF** switch to switch the rotisserie **OFF**.



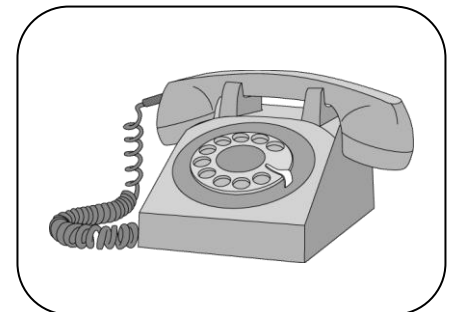
3. Verify that the gas supply to the rotisserie and the main gas valve are both open. Try to start the unit again by pulling out the red main **ON/OFF** switch. If the unit goes into **SAFETY LOCK OUT** again, push in the red main **ON/OFF** switch.



4. If you are certain the burner is cool to the touch, gently wipe the flame sensor with a soft towel.



5. Try starting the rotisserie again by pulling out the red main **ON/OFF** switch.

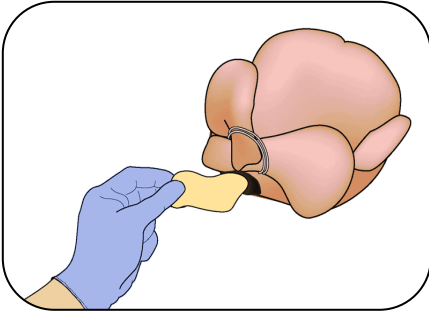


6. If the rotisserie does not light again, there may be a component failure. Switch the rotisserie **OFF** and call your HARDT authorized service provider.

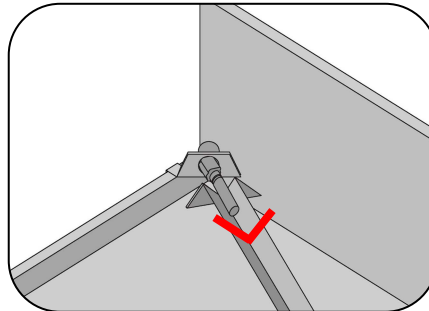
⚠ WARNING!

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.

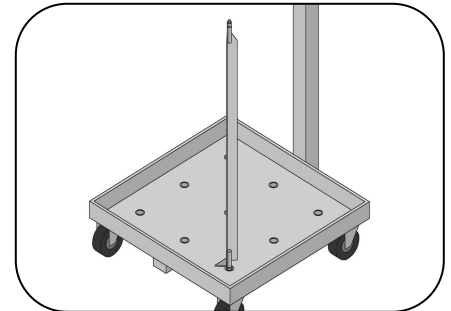
Tools Required: Latex/vinyl gloves, skewer rack marked 'Raw', skewers.



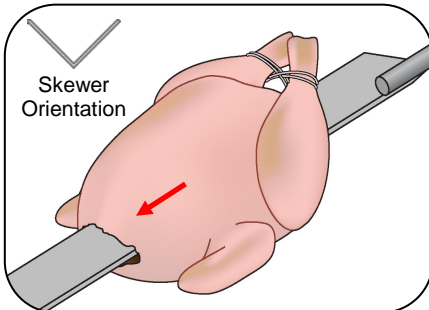
1. Bring the required number of boxes to the raw product workstation. Wearing gloves at all times, take out a chicken and drain any excess liquid back into the box. Tear away and remove excess fat from the cavity of the chicken.



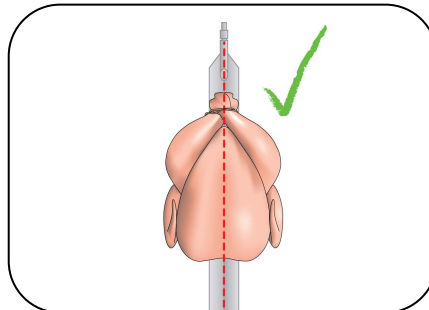
2. If using the horizontal skewer rack and skewering table; take a skewer and place the hex end into the hole at the back left corner of the prep table. The skewer should be positioned with the "V" pointing down.



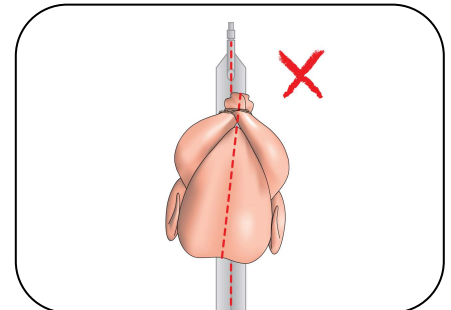
3. If using the vertical skewer rack, take a skewer and place the hex end into one of the holes in the base of the cart.



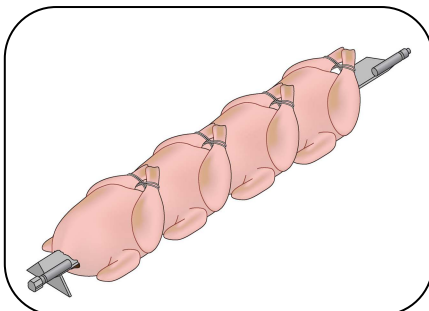
4. Take a chicken, neck first, breast up and place the pointed tip of the skewer into the cavity. With the midpoint of the breastbone aligned with the middle of the skewer, push the bird on. The tied legs should be above the skewer.



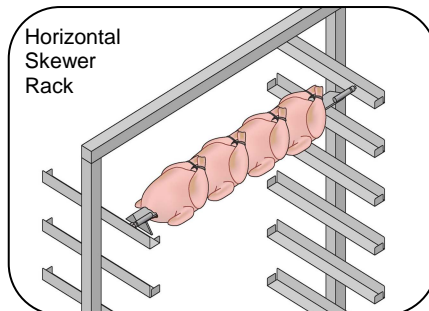
5. There should be some resistance as the bones open up to lock the chicken in place. The middle of the chicken must align with the middle of the skewer as shown by the dotted line.



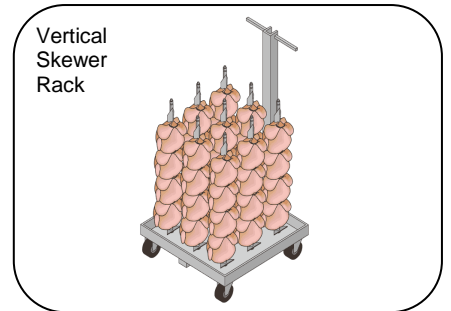
6. If it is not aligned properly, remove chicken from the skewer and try again.



7. Place 4 chickens per skewer. Ensure that all wings and legs are tucked in/trussed properly to prevent them from flopping around.



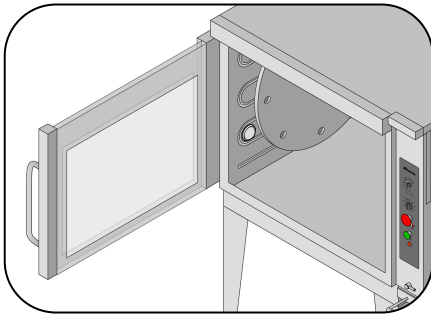
8a. Place the prepared skewers on the rack designated for raw product and bring it to the rotisserie for loading.



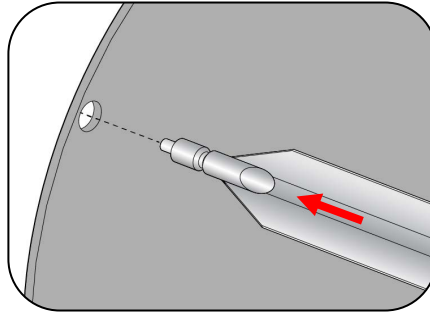
8b. If using a vertical skewer rack, simply bring it to the rotisserie for loading.

⚠ WARNING!

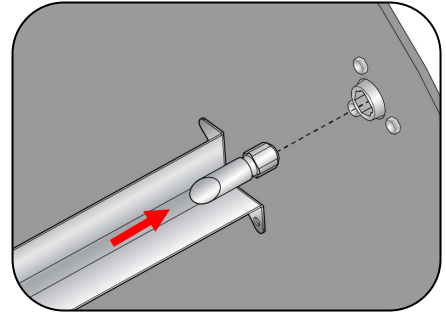
Cross contamination is very dangerous. Do not load fresh product into rotisserie until cooking cycle is complete and all cooked product is removed from rotisserie.



1. Ensure that the rotisserie has been properly preheated at #7 for 30 minutes. When the rotisserie is preheated and alarm will sound. Open the door. The burner will switch off and the drive will stop.

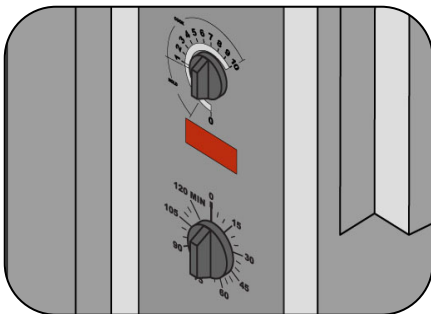


2. Load the skewers by inserting the pointed end in a hole on the left-hand plate.



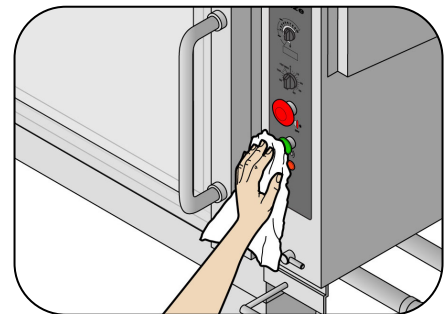
3. Place the hexagonal end in the socket on the right. Ensure the skewer is locked in place and that the breast is facing out. Press the green manual advance switch to rotate the drive to load the next skewer.

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

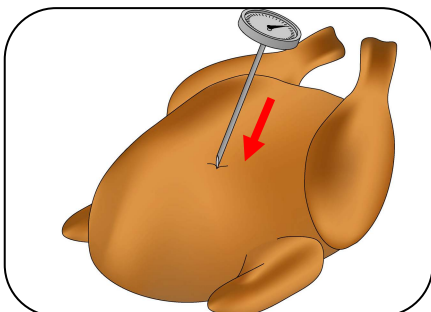


4. Set the thermostat to #7 and the timer according to the chart to the right.

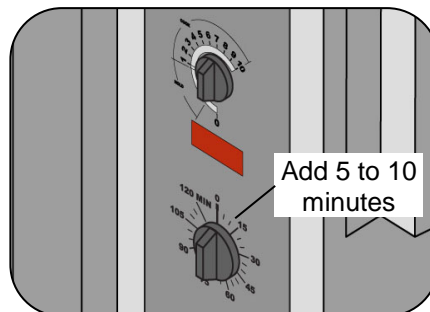
Product
Chicken (1-4 skewers)
Chicken (5-8 skewers)



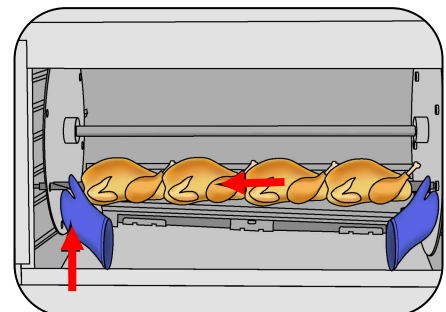
5. After loading, wipe the door handle, control panel, switches and anything that may come in contact with raw product.



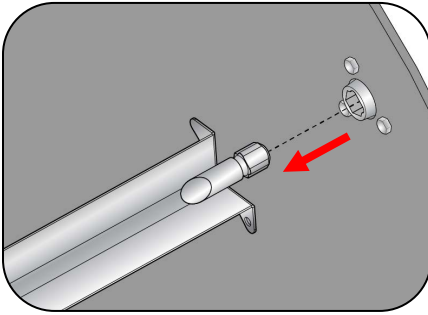
6. When the alarm sounds indicating that cooking is finished, insert a clean, calibrated thermometer into the thickest part of the chicken breast (at the center) or thickest part of the meat on the rib. Measure the temperature of at least on product per skewer.



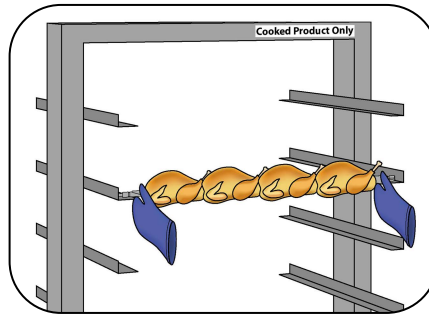
7. If the product does not meet the desired internal temperature, close the door and add 5 to 10 minutes to the timer and continue cooking. Measure again until the desired temperature is reached.



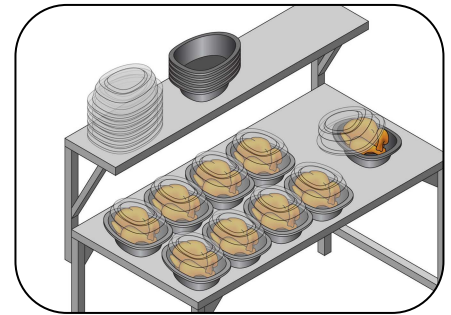
8. Unload once the desired temperature is reached. Wearing heat-resistant gloves, lift the left end of the skewer slightly. Shift the skewer to the left to remove it.



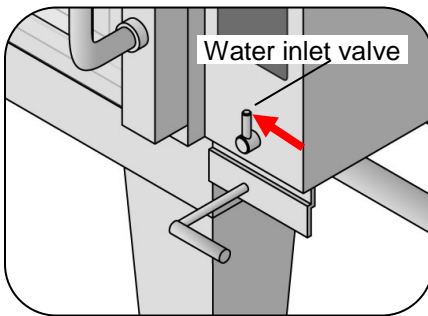
9. The hex end on the right will drop out of the socket into your hand. Remove the skewer from the rotisserie.



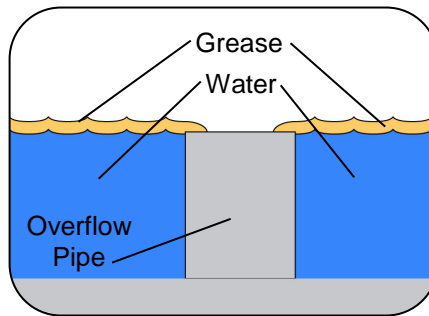
10. As products are unloaded, place them on the skewer cart designated for cooked product.



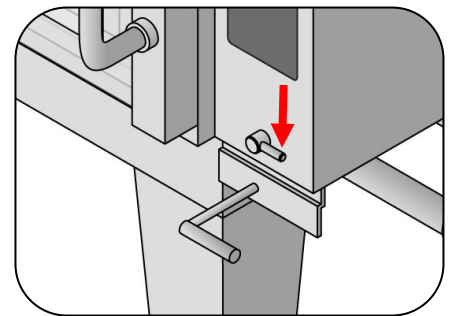
11. Proceed with packaging the product.



12. Open the water inlet valve to raise the water to the level indicated in the following step.



13. Raise the water until the grease is skimmed off down the drain as shown above.

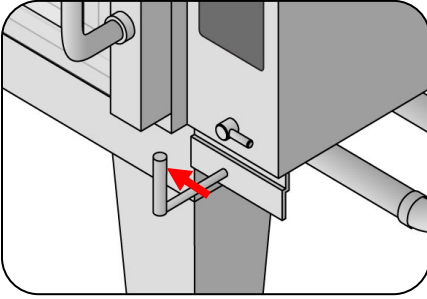


14. Close the water inlet valve.

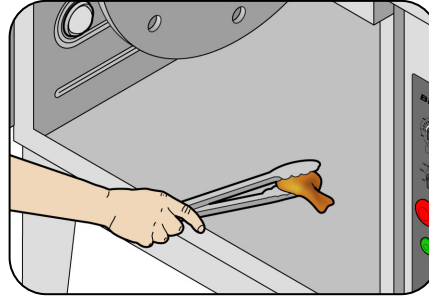


15. Wipe the inside of the door glass using a wet sanitized towel after each cooking cycle.

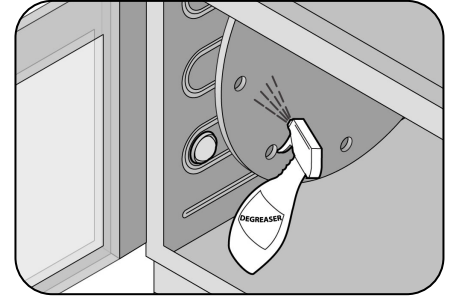
STOP IMPORTANT! ALLOW THE OVEN TO COOL UNTIL IT IS COMFORTABLE TO CLEAN. NEVER SPRAY DEGREASER ON THE BURNER.



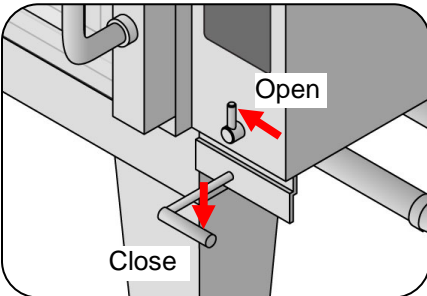
1. Open the drain valve to drain the greasy water from the water pan.



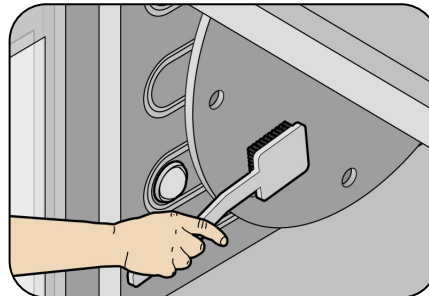
2. Remove all debris, chicken parts, wings, bones, etc. from the water pan, and put into the garbage. **DO NOT PUSH THE DEBRIS INTO THE DRAIN.**



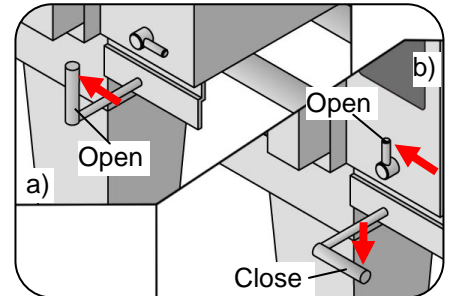
3. Spray degreaser on the drive plate, support plate, center shaft and side walls. Let set for 10 minutes. **DO NOT SPRAY DEGREASER ON THE BURNER.**



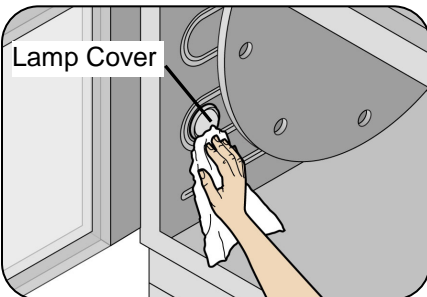
4. Close the drain valve and open the water valve. Fill the water pan with clean water.



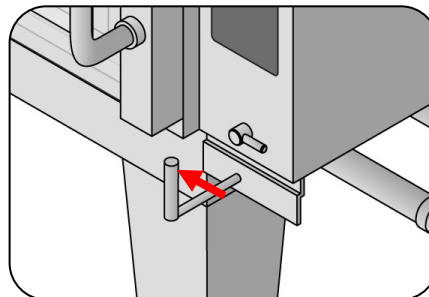
5. Use a brush to clean stubborn deposits on the drive and other surfaces. Rinse the brush in the water pan.



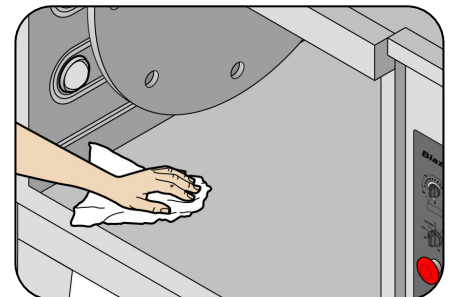
6. Drain the water pan (a) and then fill it with clean water (b). Rinse the cavity to remove any degreaser.



7. Clean the glass lamp cover with a wet towel.



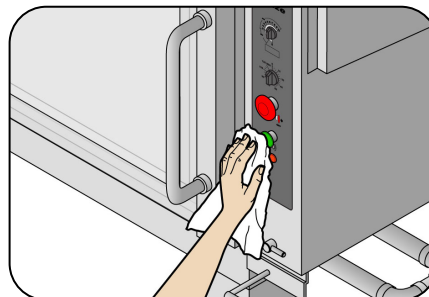
8. Drain the water pan by opening the drain valve. Rinse the water pan.



9. Wipe the interior of the water pan with a wet towel.



10. Wipe the door glass clean using a wet towel if required. The door has 2 panes of glass that come apart to clean between them.



11. Clean the exterior of the rotisserie especially the top front cover, the control panel and the legs. **DON'T USE A STRONG CLEANER ON THE CONTROL PANEL.**

This procedure should be followed on a daily basis

Equipment Safety

ALWAYS:

- Always read all documentation.
- Always check for gas leaks; vacate the area and call the gas supply company if any leaks are detected.
- Always clean the equipment every day; build up of waste in the rotisserie can cause fires.
- Always use only approved detergents.
- Always keep hair and loose clothing away from any moving parts.
- Always wear protective gear before touching any hot surfaces.

DO NOT:

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

Any equipment that burns gas carries a risk of producing carbon monoxide. If headaches, dizziness, shortness of breath, nausea, vomiting or confusion are encountered, shut down all equipment and vacate the area. Have the equipment inspected immediately.

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.

DO NOT:

- Do not allow raw meat or its juices to contact cooked meat.
- Do not allow food to become cross contaminated.
- Do not 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).
- Do not wash poultry or meat before handling, this does not remove any bacteria and will only spread it around the kitchen.