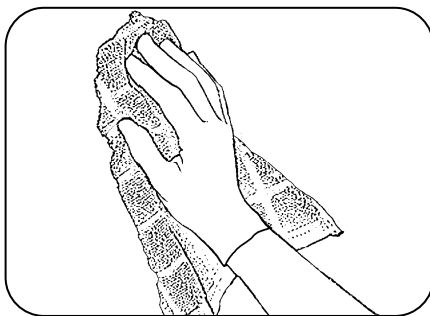
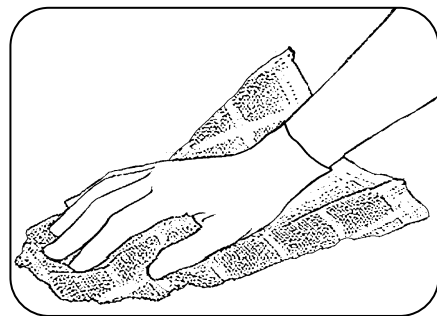


1. Switch on the hood and hood lights.



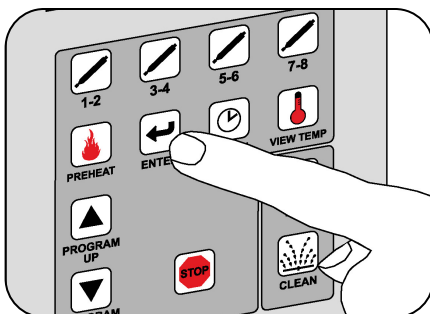
2. Wipe the door glass with a wet towel and remove deposits inside, outside and in between the panes.



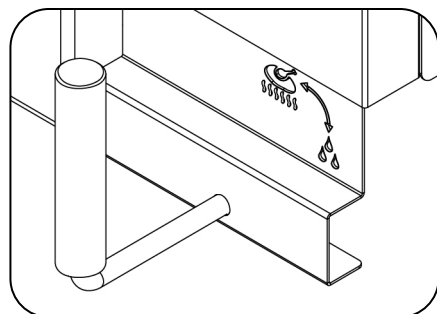
3. Wipe the drip pan clean with a towel removing all particles. **DO NOT PUSH DEBRIS INTO THE DRAINS.**




4. Check the degreaser to ensure you have enough to run the Auto Clean at the end of the day. If there is less than 3 1/2" left, replace the bottle.



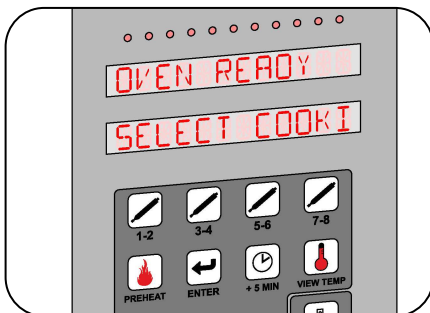
5. Switch the rotisserie on by pulling out the red main **ON/OFF** switch. Follow instructions on the display and then press "ENTER".



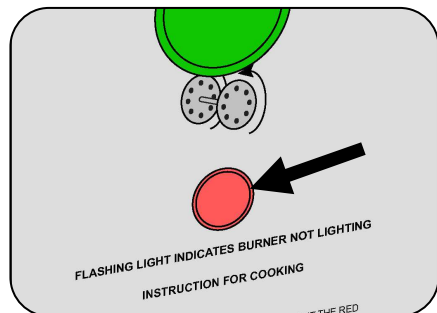
6. Make sure the drain valve is set to cook .



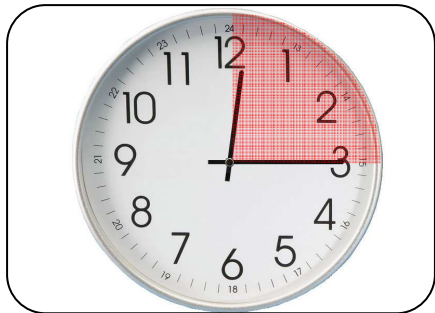
7. Press the "PREHEAT" button. **DO NOT LOAD UNTIL ROTISSERIE IS PREHEATED.**



8. Once preheated, an alarm will sound and the display will read "OVEN READY SELECT COOKING PROGRAM".



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

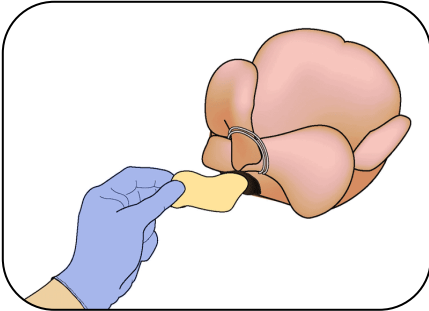


10. The oven must be fully preheated before loading product. The oven is preheated when indicated by the controller (approximately 15 minutes)

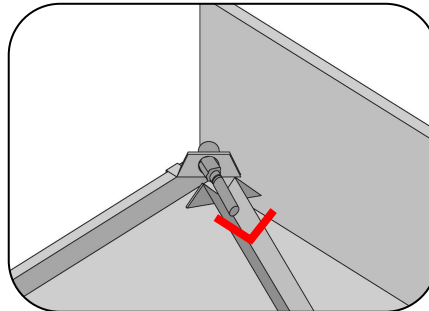
⚠ WARNING!

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.

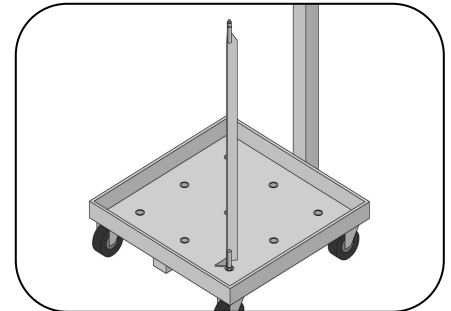
Tools Required: Latex/vinyl gloves, skewer rack marked 'Raw', skewers.



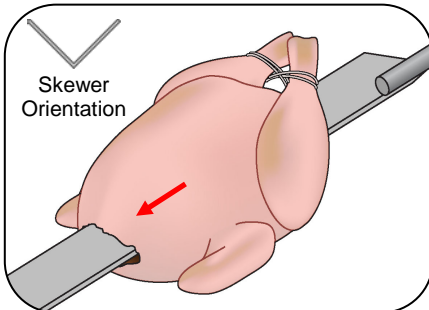
1. Bring the required number of boxes to the raw product workstation. Wearing gloves at all times, take out a chicken and drain any excess liquid back into the box. Tear away and remove excess fat from the cavity of the chicken.



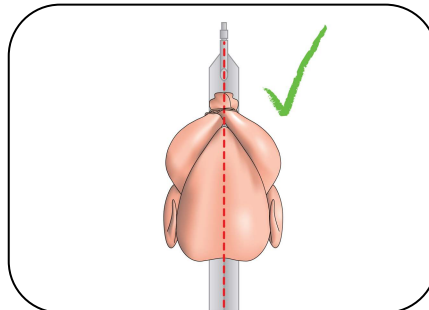
2. If using the horizontal skewer rack and skewering table; take a skewer and place the hex end into the hole at the back left corner of the prep table. The skewer should be positioned with the "V" pointing up.



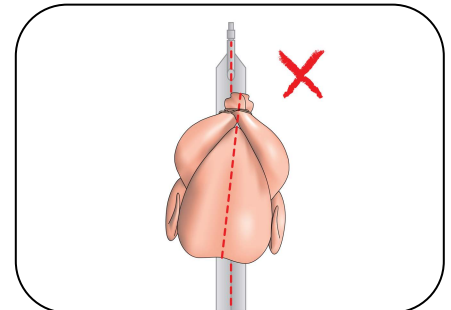
3. If using the vertical skewer rack, take a skewer and place the hex end into one of the holes in the base of the cart.



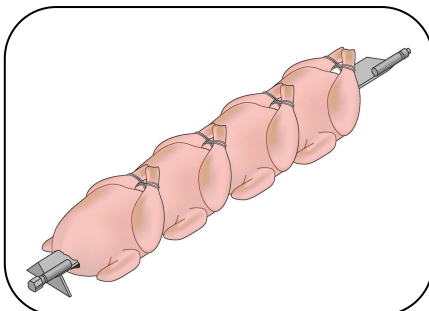
4. Take a chicken, neck first, breast up and place the pointed tip of the skewer into the cavity. With the midpoint of the breastbone aligned with the middle of the skewer, push the bird on. The tied legs should be above the skewer.



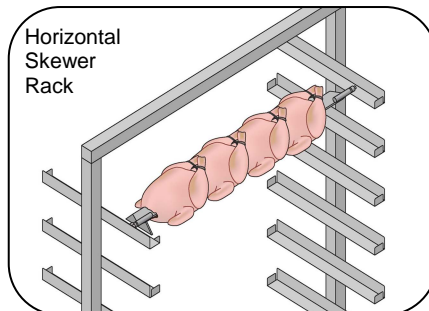
5. There should be some resistance as the bones open up to lock the chicken in place. The middle of the chicken must align with the middle of the skewer as shown by the dotted line.



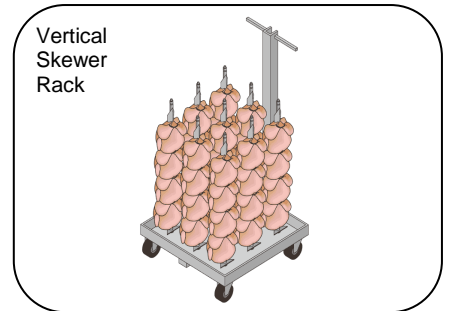
6. If it is not aligned properly, remove chicken from the skewer and try again.



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



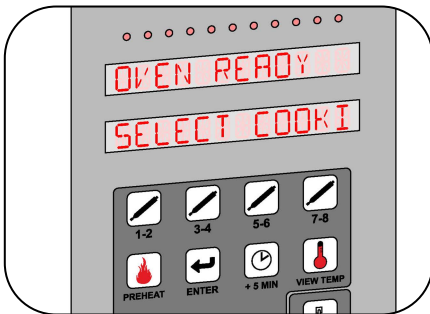
8a. Place the prepared skewers on the rack designated for raw product and bring it to the rotisserie for loading.



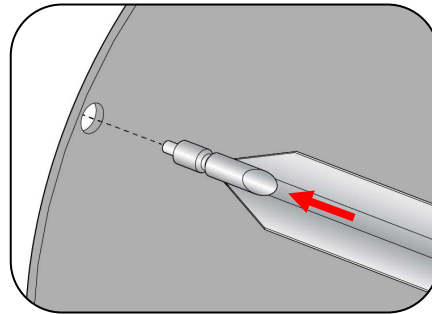
8b. If using a vertical skewer rack, simply bring it to the rotisserie for loading.

WARNING!

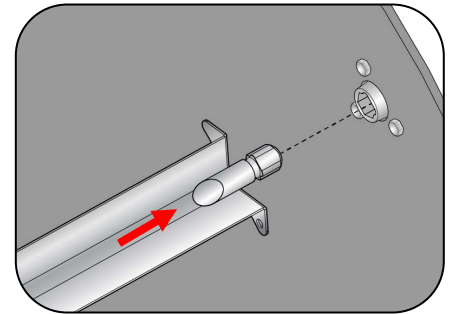
Cross contamination is very dangerous. Do not load fresh product into rotisserie until cooking cycle is complete and all cooked product is removed from rotisserie.



1. Display reads, "OVEN READY – SELECT COOKING PROGRAM". Open the door.

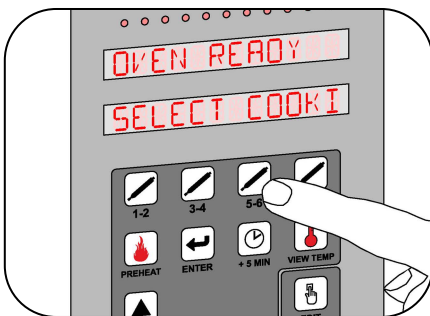


2. Load skewers by inserting the pointed end in a hole on the left-hand plate.

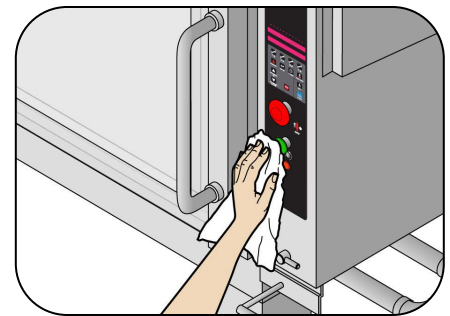
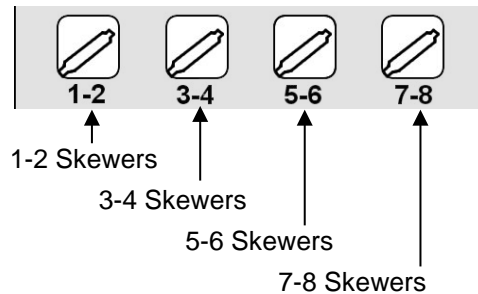


3. Place the hexagonal end in the socket on the right. Ensure the skewer is locked in place and that the breast is facing out. Press the green manual advance switch to rotate the drive to load the next skewer.

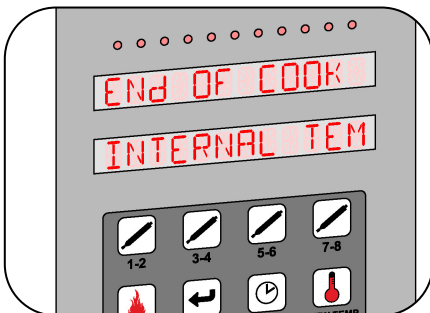
NOTE: If not using all skewers, ensure that those that are used are evenly spaced around the drive plates.



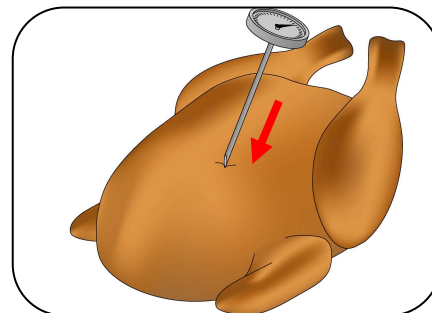
4. If you are cooking chickens choose the appropriate cooking program for the number of skewers being used. For pre-cooked ribs, press the down arrow until you see rib program on the screen.



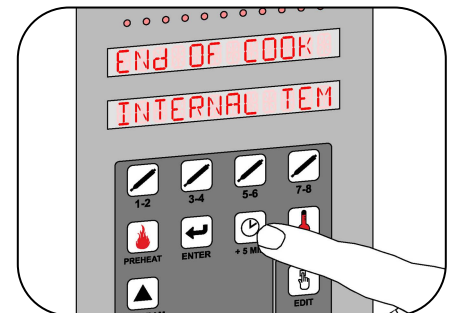
5. After loading, wipe the door handle, control panel, switches and anything that may come in contact with raw product.



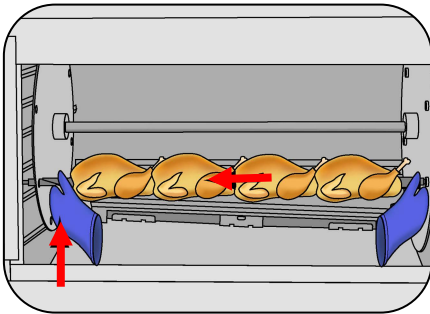
6. At the end of the cooking cycle a buzzer will sound. The display will read "END OF COOK / INTERNAL TEMP ###F(C) / PRESS +5 MIN OR PREHEAT OR STOP". Check temperature of at least 3 of the largest chickens from 3 different skewers before unloading.



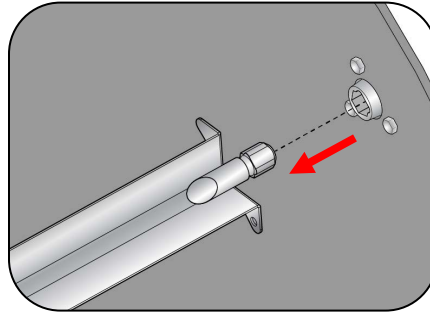
7. Insert a clean, calibrated thermometer into the thickest part of the chicken breast. The thermometer should be inserted at the center of the breast.



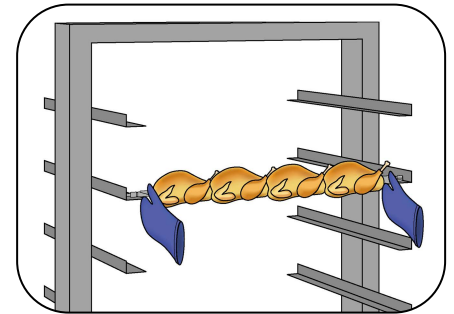
8. If the product does not meet the desired temperature, close the door and press the "+ 5 MIN" button. Pressing it twice will add 10 minutes and 3 times will add 15 minutes. Measure again until the desired temperature is reached.



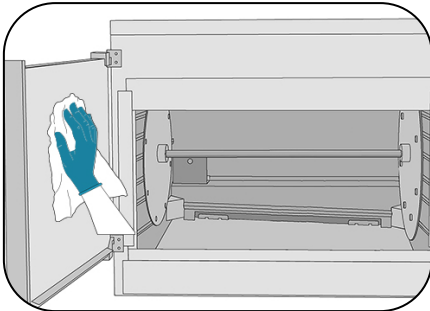
9. Unload once the desired temperature is reached. Wearing heat resistant gloves, lift the left end of the skewer slightly. Shift the skewer to the left to remove it.



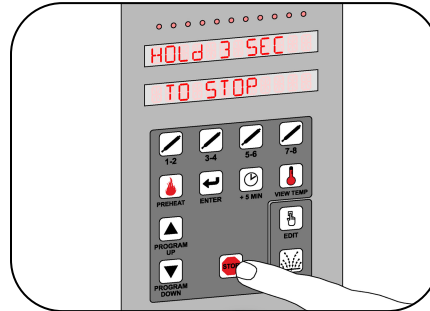
10. The hex end on the right will drop out of the socket into your hand. Remove the skewer from the rotisserie.



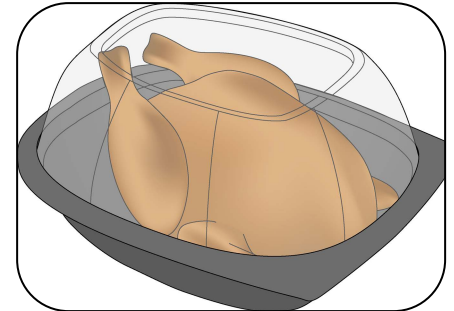
11. As products are unloaded, place them on the skewer cart designated for cooked product.



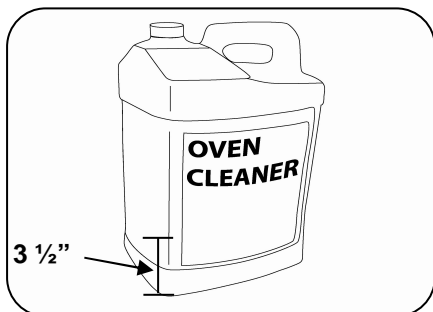
12. Wipe the inside of the door glass using a sanitized wet towel after each cooking cycle to help keep it clean all day.



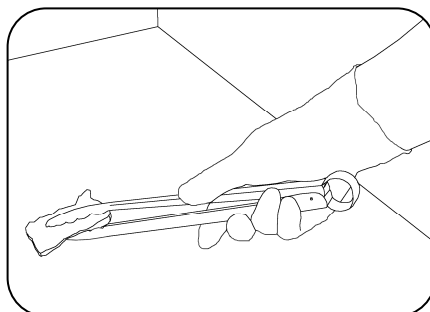
13. Press and hold the "**STOP**" button for 3 seconds until the display reads, "PRESS PREHEAT". Press the "**PREHEAT**" button to reheat the oven.



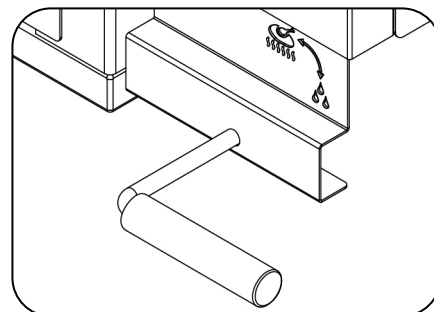
14. Proceed with packaging.




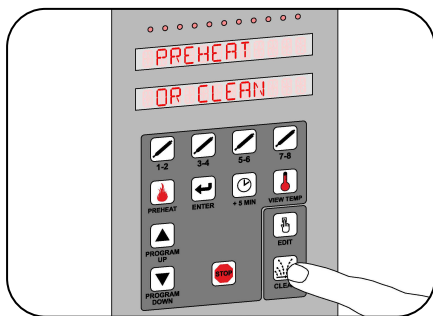
1. Check that the level of degreaser is enough to run the Auto Clean. If there is less than **3 1/2"** left, replace the bottle.



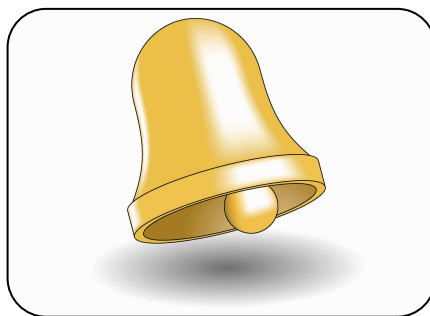
2. Remove all debris, chicken parts, wings, bones, etc., from the drip pan, and put into the garbage. **DO NOT PUSH THE DEBRIS INTO THE DRAIN.**



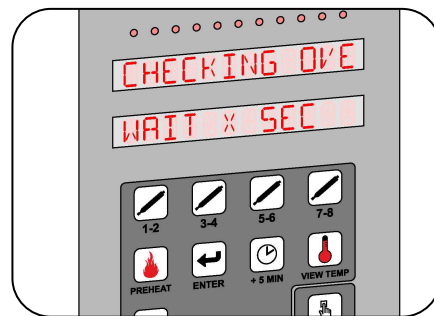
3. Make sure the drain valve is set to clean .



4. Press "**CLEAN**" and then "**ENTER**".



5. If the drain valve is set to "**COOK**" an alarm will sound. Follow instructions on display.

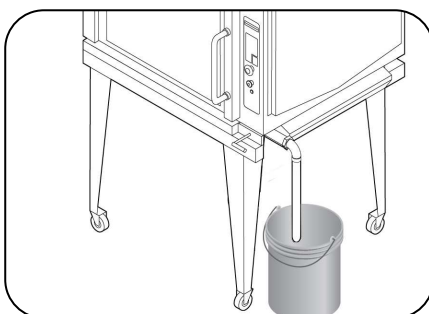


6. The display should read "**CHECKING OVEN TEMP, WAIT (TIME) SEC**" as the automatic cleaning process starts. Once completed, the rotisserie will shut off by itself.

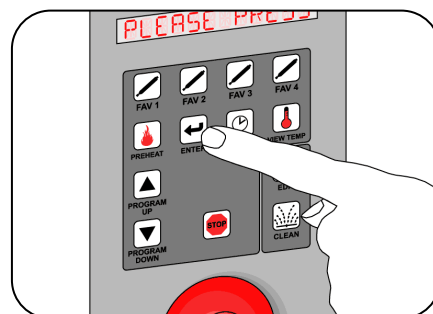
Weekly Drain Flushing



1. Once every 7 days after you bring the rotisserie out of sleep mode the display will show "**DRAIN FLUSH / PLEASE PRESS ENTER TO FLUSH OR PRESS STOP TO EXIT**".

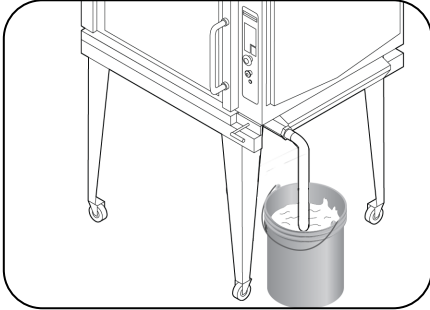


2. Prior to flushing, **ALWAYS** ensure that the grease reservoir or a large bucket is completely empty and properly positioned under the grease drain(s).



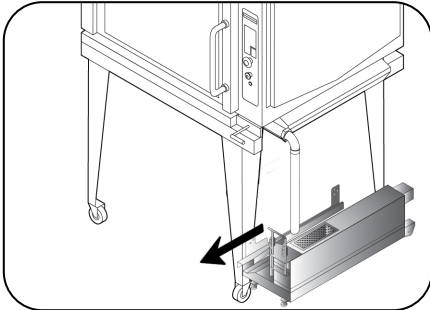
3. Press the "**ENTER**" button to start the drain flush process. When the drain flush cycle is complete, grease reservoir or the bucket will be full of water and will need to be drained.

**Weekly Drain Flushing using
a bucket**

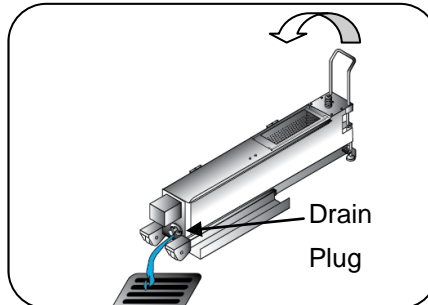


4. When the flush cycle is complete, the bucket will be full of water and will need to be emptied before starting the first cook program.

**Weekly Drain Flushing
Using a reservoir**



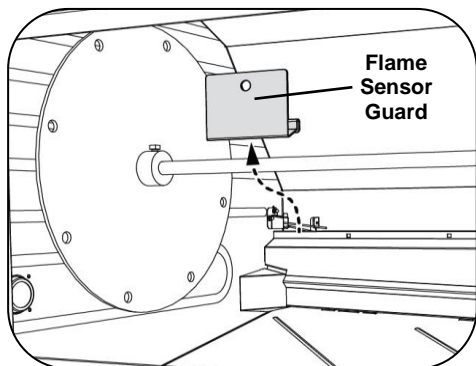
1. When the flush cycle is complete, the reservoir will be full of water and will need to be emptied before starting the first cook program. Lift the handle of the reservoir (as shown above) and pull the unit to the floor drain with the rear of the unit positioned over the drain.



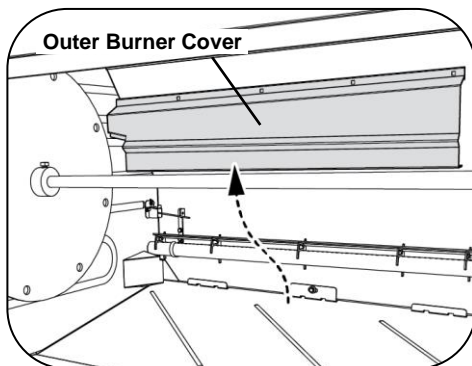
2. Release the drain plugs at the rear of the reservoir to drain the water as shown above. You may need to lift the front end slightly to ensure all water has drained. When empty, put the drain plugs back in place and return the reservoir back to its place beside the rotisserie.

! WARNING !

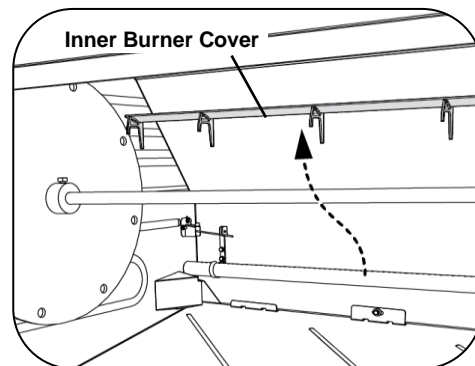
Ensure that the rotisserie is turned off by pushing in the red main **ON/OFF** switch and cool to the touch prior to beginning this procedure.



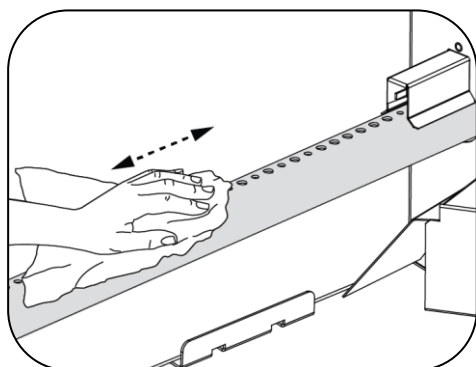
1. Remove the flame sensor guard.



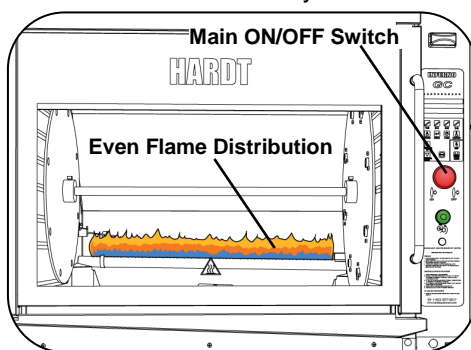
2. Lift and remove the outer burner cover. Do not scratch any surfaces.



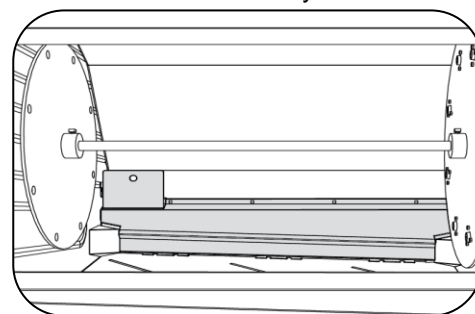
3. Lift and remove the inner burner cover. Do not scratch any surfaces.



4. Using a damp towel, wipe the burner to remove any buildup or accumulation

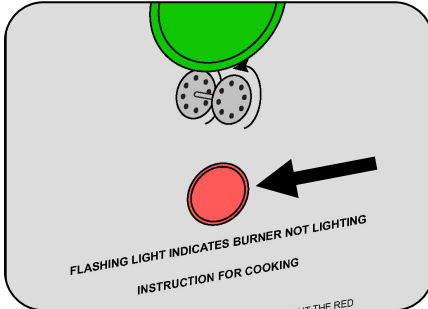


5. Close the door and switch on the rotisserie by pulling out the red main **ON/OFF** switch. Start a preheat cycle and verify the burner has flames across its entire length. Turn off the rotisserie as soon as flame distribution is verified. If the flame does not reach across the length of the burner, inspect the burner for any remaining debris, clear if necessary.

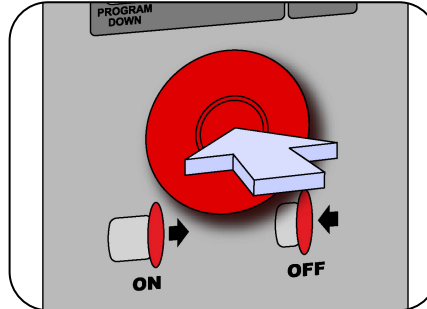


6. Wait for the rotisserie to become cool to the touch then re-install the inner cover, outer cover and flame sensor guard.

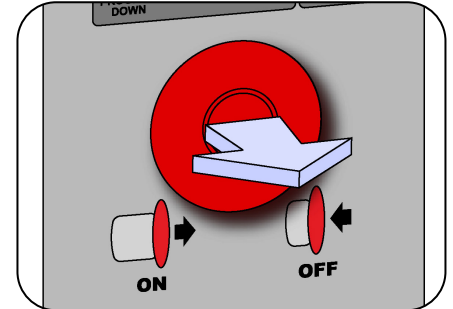
If the red main ON/OFF switch is pulled, the drive drum rotates, the igniter glows several times and there is no flame after six minutes, the rotisserie will go into 'SAFETY LOCKOUT' mode. Possible causes include: the gas supply is shut off, the flame sensor is not sensing flame or there is a component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



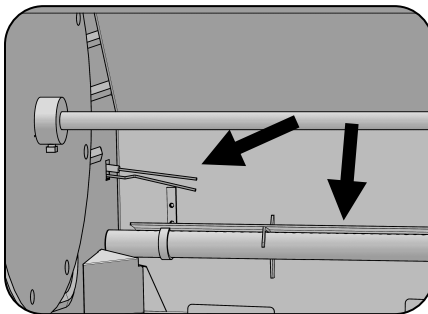
1. If the red main ON/OFF switch is pulled and the igniter glows several times but there is no flame the unit has gone into "Safety Lock Out". The red light below the green button will flash.



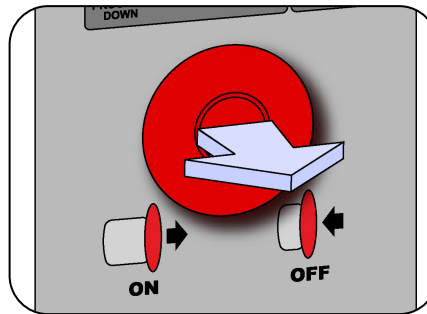
2. Push in the red main ON/OFF switch to switch the rotisserie OFF.



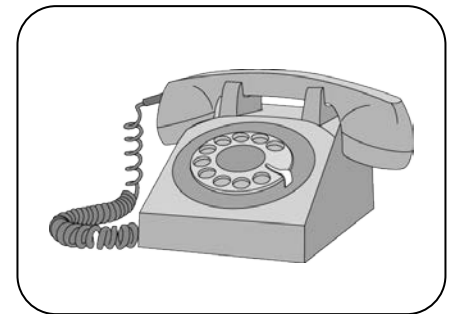
3. Verify that the gas supply to the rotisserie and the main gas valve are both open. Try to start the unit again by pulling out the red main ON/OFF switch. If the unit goes into Safety Lock Out again, push in the red main ON/Off switch.



4. If you are certain the burner is sufficiently cool to touch, remove the covers from the rear interior of the oven and use a soft towel to gently wipe the flame sensor and burner. Replace the covers.



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.

Equipment Safety

ALWAYS:

- Always read all documentation.
- Always check for gas leaks, vacate the area and call the gas supply company if any 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 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 thermometer to ensure meat 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 food to reach room temperature before refrigerating or placing the food in a heated display. Food should be stored at over 140 degrees or under 40 degrees.
- Do not wash poultry or meat before handling, this does not remove any bacteria and will only spread it around the kitchen.