

Instruction for use and installation

RBE 80/ RBE 120 / RBE 200

Description of the appliance

These electric rotisseries enable to roast by infrared radiation (1050°) pieces of poultry, game, legs of mutton or lamb... There are available in 3 capacities (to roast 8,12 and 20 pieces of poultry) and fitted with a sauce tray.

This equipment is especially studied for commercial use and should be used by qualified persons. According to the current standards, it should be installed by a skilled fitter.

You will find the nameplate at the rear of the appliance

Model RBE 80 is fitted with a warming area.

Dimensions and capacity

Model	Dimensions	Weight	Qty of spits	Capacity
RBE 80	800x350x955mm	40 Kg	2	8
RBE 120	800x350x955mm	40 Kg	3	12
RBE 200	940x445x1250 mm	72 kg	5	20

Technical data

Model	Power	Qty of heating elements	Current input Supply 400V 3 Phases + Neutral		
RBE 80 Quartz	4400W	4	10 A	10 A	
RBE 80 Armoured	5600W	4	13 A	13 A	
RBE 120 Quartz	6600W	6	10 A	10 A	10 A
RBE 120 Armoured	8400W	6	13 A	13 A	13 A
RBE 200 Quartz	11000W	10	18 A	18 A	9 A
RBE 200 Armoured	14000W	10	23 A	23 A	13 A

Working up

These units are fitted with 2, 3 or 5 commutators each one regulating a spit. Each commutator is linked to an ON/OFF pilot light

Here are the 4 positions for each commutator :

- OFF position
- Roasting-jack
- Upper heating element and roasting-jack
- Upper and lower heating elements and roasting jack

Wait for the full stop of the spits before loading or unloading the pieces of poultry.

Maintenance

Before cleaning, let the appliance cooled and turn it off at the mains.

It should be regularly cleaned with a wet sponge. Do never clean your appliance under any water nozzle as water infiltration may damage it.

For a better working, we advise you to have a skilled fitter maintaining it from time to time.

Do avoid any contact between water and the quartz tubes. The latter have to be cleaned with a cloth mistimed with spirit.

Installation

Note: As the cooking of food is made through infrared radiation, the surrounding temperature in front of the rotisserie may be quite high. This is the reason why you should not place the side walls of your rotisserie along a wall made of combustible material, except if the wall is covered with a good temperature insulation. You should keep 1 foot space between the rotisserie and the wall.

Electrical connection

The appliance must be installed in accordance with current regulations by professional people.

Before connecting your appliance, check the voltage and currents your main supply can bear.

The rotisseries RBE 80 have to be plugged on 400 V 3 phases + neutral or 230 V single phase (in that case the cord dimension must be upper than 4 mm²).

The rotisseries RBE 120 and RBE 200 have to be plugged on 400 V 3 phases + neutral or 230 V single phase (in that case the cord dimension for RBE 120 must be upper than 6 mm² and for RBE 200 upper than 9 mm²).