



NOTICE OF USE

PROFESSIONAL ROTISSOIRES A BALANCELLES

NANTAISE series models:

RB 12 NE

RB 16 NE

RB 24 NE

RB 48 NI





Dear client, dear client,

You just bought a DOREGRILL roaster.

Thank you for choosing our equipment, whose reliability, handling and presentation we have been refining for over 60 years.

Always at the forefront of progress in its specialty, DOREGRILL offers roasters in which we put all our know-how to best meet your expectations, combining comfort and safety of use.

You will also find in our range a choice of display cases and cooking modules that you can combine with your roaster.

In order to familiarize yourself as quickly as possible with your new equipment, and to use it as best as possible, we invite you to read this user manual carefully. It will allow you to exploit all its capabilities and extend its life.

In order to satisfy your requirements regarding our products, our technical team remains at your disposal to guide you in their installation and start-up, and answer all your questions and suggestions. Feel free to contact us or visit our website: www.doregrill.com

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In the interest of constant improvement of our productions, we reserve the right to make any changes related to their technical, functional or aesthetic characteristics.

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INFORMATION FOR THE PURPOSE OF THE USER

*NOTICE D'UTILISATION ROTISSOIRES série NANTAISE
Revision November 2010*

1 GENERALITE

1.1 Marking

This material complies with the European directives applicable to it. Accordingly, the EC logo appears on the data plate and a declaration of conformity is attached to this notice.

- **Name of manufacturer**
- **CE marking**
- **Hardware Model (SERIE)**
- **Machine Serial Number**
- **Power in Kw**
- **Electrical voltage**
- **Year of manufacture**



Fig. 1 (CE marking)

This plate is attached to the left side of the roasting pan at the bottom of the technical bin closure panel (15).

1.2 Importance of the manual

The purpose of this leaflet is to give installers and users of DOREGRILL equipment all the information necessary for its optimal use, to extend its service life by means of regular and appropriate maintenance, to cope with minor incidents and failures which, often do not require the intervention of a specialist, and to avoid, by compliance with warnings and recommendations, any risk of injury to its users.

As an integral part of our roasters, this manual, valid for the NANTES models RB12, RB16, RB24 and RB48, must remain at the disposal of its operators.

The manufacturer is not responsible for any damage to persons, animals and property caused by improper use of the equipment, or by non-compliance with the rules described in this manual.

IMPORTANT: This device is for professional use. As such, and in order to avoid any danger, its use must be carried out by qualified personnel. It must be installed in accordance with applicable regulations.

1.3 Guarantee

The manufacturer guarantees that the roasters referred to have been tested and tested in our workshops.

The warranty for these roasters is **12 (twelve) months**.

Handling, and/or replacement of parts by non-original parts, gives the warranty and releases the manufacturer from any liability.

1.4 Rights reserved

The reserved rights concerning this technical manual «*Notice of use of the roasters with swing series NANTAISE*» remain the property of the manufacturer. No part of the manual may be reproduced and disseminated without the written permission of the manual.

2 TECHNICAL DESCRIPTION

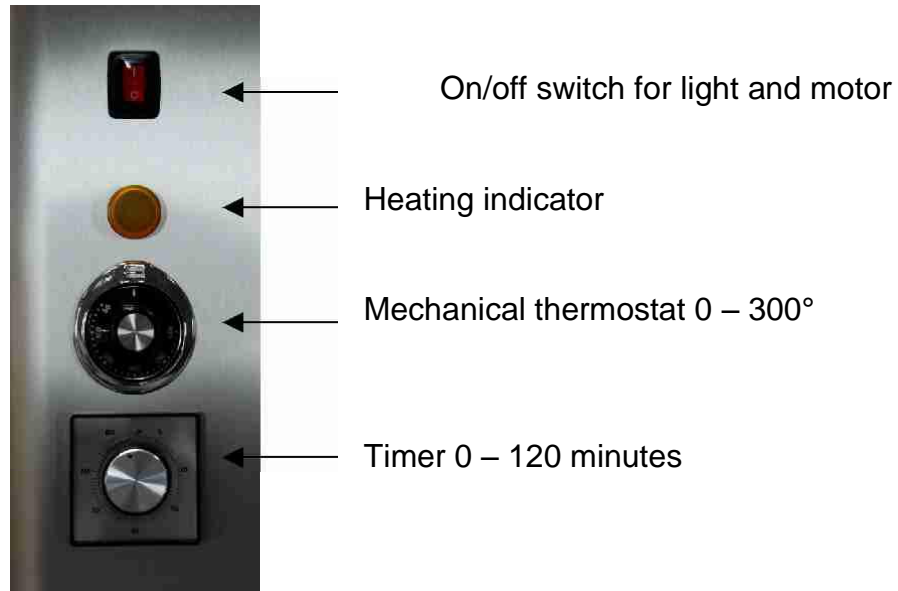
2.1 General description

The roasting pan is usually positioned on a trolley equipped with swivel castors (4 castors including 2 braked)

It is composed of:

- Of a structure (*base, top, side and rear cladding*) in brushed stainless steel. The ceiling and all internal vertical walls are made of stainless steel
- Of stainless steel swings
- Removable swing support axle for easy cleaning
- Two removable enamelled interior side panels (**except on RB.48**)
- In the lower part, a dish with stainless steel sauce
- Hinged front opening glass
- Fixed but removable rear lens for cleaning
- From a quartz spotlight lamp embedded in the ceiling and protected by a tempered glass screen
- Two stainless steel deflectors positioned behind the bottom resistors and removable for cleaning
- A stainless steel crumb picker positioned under the sauce dish, intended to avoid the flow of juice when handling the dish (**except on the RB.48**)
- From a control panel

2.2 The control panel



2.3 Dimensions of the roasting pan

See Chapter 6 - Characteristics

2.4 Technical data

See Chapter 6 - Characteristics

2.5 Destination of employment

Our roasters are intended for the cooking of meat and poultry prepared as part of the hot shelves and caterers of food professionals.

2.6 General precautions

This device is not intended for use by persons (including children), whose physical, sensory or mental abilities are reduced, or by persons without the necessary experience or knowledge, unless they have been able to benefit from it, through a person responsible for their safety, prior supervision or instructions regarding the use of the device.

2.7 Electrical diagram

See Chapter 10 - Illustrated Composition Chart

3 TRANSPORT AND HANDLING

3.1 *Transport and delivery*

Our roasters are regulated, tested, and controlled in our workshops. They are carefully conditioned in order to guarantee their arrival at their destination in the best conditions.

Once the material has been unpacked, make sure it has not been damaged during transport. In this event, any damage suffered must be noted and reported in the presence of the carrier. The reservations stipulated on the Transport Note must be followed, within 48 hours of receipt of the material, by a letter with AR to the carrier and the notified dealer.

Failure to do so shall relieve the manufacturer of all liability.

3.2 *Unpacking and handling*

When unpacking, do not pierce the bubble protection with an object that may damage a component of your hardware.

The device can be moved on flat surfaces by means of its casters. A forklift under the appliance must be used if the appliance is to be lifted.

4 INSTALLATION AND START-UP

4.1 *General instructions*

The installation of roasters in objects (positioning and connection) must be carried out by authorized personnel, having the technical and professional skills required to perform this installation in compliance with the standards in force in the country of use of this equipment.

4.2 *Electrical connection*

The roasting pan must be connected to the power supply by means of a ground power outlet.
connected to the appliance. Refer to domestic electrical standards

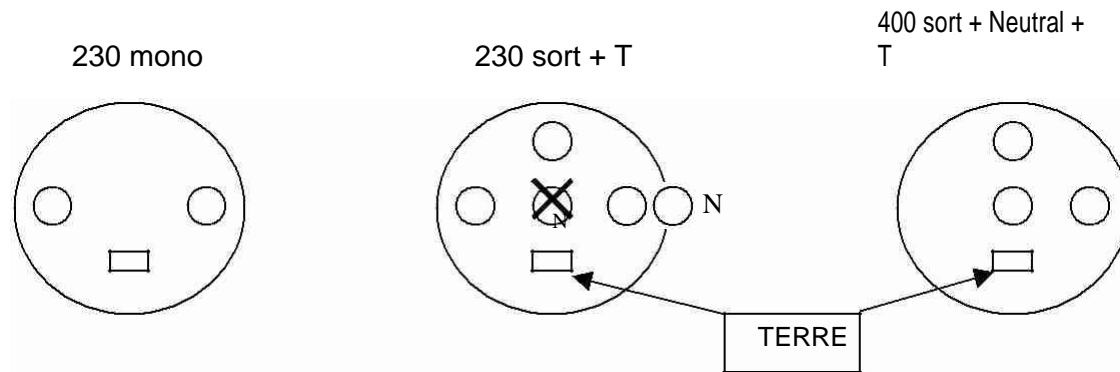
It is essential to check that the supply voltage corresponds to the voltage indicated on the machine rating plate.

Under no circumstances shall the manufacturer be liable for damage to persons and property caused by improper installation of the equipment.

<p>IMPORTANT: It is strictly forbidden to place flat or on any other object on top of the roasting pan, or to obstruct by any the means, the evacuation and ventilation areas. chimney</p>

Two operating voltages:

- 230 MONO + EARTH (*only for model RB.12 NE*)
- 230 TRI + TERRE
- 400 TRI + NEUTRAL + EARTH



The connection is done by simply moving the strips behind the plate on the left side of the roasting pan. Follow the instructions on this booklet.

In any case: don't forget to ground your equipment.

In the case of a roasting pan used outdoors, provide for tight catches.

4.3 Getting started and cooking

- Fill the dish with water (about 2cm). When using your roaster; it is essential to check regularly the height of the water in the tank, as well as its fat concentration. Do not hesitate to add water between cooking to maintain the level at half height of the pan. The lack of water causes the appliance to overheat and can lead to smoke. Always make sure to add the water gently so as to avoid burning projections.
- Place poultry in swings after pricking and seasoning. The chickens are placed lying down for the models RB.12 and RB.16 NE, and can be placed standing on the models 24 and 48.
- Turn on the swing lights and rotation motor using the **On/Off switch**.
- Regulate the power of the resistors by turning the **graduated thermostat** from 50 to 300°.
- Program the timer **that controls all resistors. At the end of cooking, the resistances stop automatically.**
- **Maintaining temperature: At the end of cooking, the roaster can be used to maintain temperature by keeping the light switch in the "On" position**

5 MAINTENANCE

IMPORTANT:

Never use a high pressure cleaner.

Use only food-approved "Special Oven" cleaning products (¹)

Never spray any product (water, detergent, etc.) on the resistors or on the lighting.

5.1 Disassembly for cleaning

◆ **Inside machine and accessories**

Remove the sauce tray and the 2 deflectors located under the ice cream in the lower part.

Remove the swings.

Soak all these elements.

◆ **Disassembly of the swing support**

Disassemble the swing support by rotating it until the drive flat is vertical.

Lift the assembly and remove it from the 2 side cradles, tilt it and pull it out after you have moved the covers away.

◆ **Disassembly of claddings**

Once the swing support star is removed:

- Lift the covers away from the middle brackets
- Disengage them from the two upper posts

◆ **Reassembly of the assembly**

Proceed in reverse, starting of course with dressing

ATTENTION:

When reassembling, properly position the deflectors that hang on the mounting brackets located in the door opening. Leave the resistors visible by positioning the deflectors behind.

◆ **Cleaning the whole machine**

To be carried out when the roasting pan is still lukewarm:

- Impregnate stained parts with a non-abrasive paint stripper such as "Decagrill" recommended by DOREGRILL. Application on ice, enamel and stainless steel.
- Clean the water resistance with a sponge

¹ The DECAGRILL product distributed by DOREGRILL is recommended for the cleaning of roasters

- Wipe the lamps with a soft cloth soaked in burning alcohol
- If necessary, finish with Spanish white or alcohol to burn.

5.2 Longevity of armoured elements

All our armoured resistances are of «Incoloy» quality.

They are placed at the top of the aircraft, as well as at the bottom at the front and rear of the aircraft.

Despite their quality, and given the power of new paint strippers, these elements can be altered and weakened. To avoid premature aging of your equipment, it is recommended to protect these elements with aluminum foil when spraying your cleaning product.

Before starting again, carefully wipe the resistances with a dried sponge **to leave no trace of cleaning product.**

ESSENTIAL CAUSES OF TEMPERED GLASS BREAKAGE

5.3 The thermal shock

There shall be no more than 80° C difference between two specific points of ice. When this is the case, the point of rupture is reached and the ice can then explode instantly.

Ex: cleaning hot ice with a cold sponge.

It is therefore essential to avoid thermal shock to ice.

5.4 Blows to the ice

When a blow is inadvertently applied to a tempered glass glazing, more precisely to the edge or edge of it, a very small piece of glass, sometimes only the size of a pinhead, can be detached

As a result, the molecular balance of the ice is broken. The break of ice becomes inevitable, whether in the hour or the days that follow.

Such shocks can occur when unpacking the equipment, or when the user accidentally bumps one of the accessories (pin, basket, sauce plate, etc.) onto the edge of the ice by installing it.

5.5 Manipulation

Unwanted and regular movements (e.g. to take out the roasting pan on the sidewalk every day) prematurely weaken the glazed surfaces.

IMPORTANT:

Glass, whether tempered or not, is a fragile material that should be handled with care. Sensitive to the blows which are inflicted on it, the glass cannot in any case break itself, without one of the aforementioned cases being at the origin.



INFORMATION FOR THE PURPOSE OF THE INSTALLER

*NOTICE D'UTILISATION ROTISSOIRES série NANTAISE
Revision November 2010*

6 CHARACTERISTICS

	RB 12 NE	RB 16 NE	RB 24 NE	RB 48 NE
DIMENSIONS				
Overall width	850 mm	1085 mm	1135 mm	1120 mm
Overall depth	600 mm	600 mm	680 mm	1015 mm
Height				
- roasting block	730 mm	735 mm	860 mm	1100 mm
- overall (on trolley)	1630 mm	1630 mm	1735 mm	1940 mm
Total unladen weight	64 kg	75 kg	90 kg	150 kg
TECHNICAL COMPONENTS				
Balancelles				
Number	4	4	4 (5th in option)	8
Useful length	505 mm	725 mm	725 mm	725 mm
Drive motors				
Number	1	1	1	1
Voltage, unit power	230V/15W	230V/15W	400W	400W
Ambient lamps				
Number	1	1	1	1
Voltage, unit power	230V/300W	230V/300W	230V/300W	230V/300W
Motor switches, lamps				
Number	1	1	1	1
Voltage, intensity	250V - 10/16A	250V - 10/16A	250V - 10/16A	250V - 10/16A
Power on indicator				
Number	1	1	1	1
Voltage, unit power	400V/2W	400V/2W	400V/2W	400V/2W
POWER SUPPLY				
Current	400V+N+T	400V+N+T	400V+N+T	400V+N+T
Power cord				
Section	5 x 2.5mm ²	5 x 2.5mm ²	5 x 2.5mm ²	5 x 4mm ²
Take	20 Amp.	20 Amp.	20 Amp.	32 Amp.
Total electricity consumption	6,32 kW	8.72 Kw	9,72 kW	14,9 kW
CAPACITY				
Capacity in number of poultry (Depending on size)	12 Vol.	16 Vol.	24/30 Vol.	48 Vol.

7 INSTALLATION

7.1 Implementation

Proceed to unpacking the roaster, swings and accessories.

Install the roasting pan away from combustible material (wood, plastics, etc.). In case of proximity to this type of material, they must be protected by means of insulating materials.

IMPORTANT: Respect a minimum air vacuum of 100 mm at the back and on the sides of the roasting pan to allow proper ventilation and protection of the surrounding equipment or walls.

7.2 *Electrical connection*

Check that the mains voltage matches the specifications on the rating plate on the bottom left side of the unit.

The connection must be in 400V + N + T .

<p>IMPORTANT: The roasting machine manufacturer cannot be held liable in the event of an accident following a grounding that does not exist or is incorrect.</p>



MAINTENANCE

8 MAINTENANCE / AFTER-SALES SERVICE

Any interventions on your device must be carried out by a qualified professional.

8.1 Location of damage

The purpose of this part is to identify the main failures that any user is likely to encounter, to give the possible causes and to provide the means to remedy them without outside intervention.

FAILURE TO DECLARE	POSSIBLE CAUSES	REMEDES TO BE BROUGHT
Electric Circuit		
Indicator lamp for heating	- Power supply non-existent - Defective bulb	- Put the plug into the outlet. Reset the circuit breaker and change the protective fuse of the device. If the problem persists, contact your installer. - Change the bulb
Mood lamp is turned off	- Defective bulb	- Change the bulb
The swings do not turn	- Defective motor	- Call the installer

8.2 Specific troubleshooting

8.2.1 Changing a bulb

This can be done by the user.

CAUTION: Before changing a hot bulb, wait a few minutes for it to cool to avoid any risk of burning.

Disconnect the power supply from the roaster.

Unscrew the glass protection of the bulb on each side with a wrench of 7.

Change the bulb, taking care never to touch it with your fingers.

If the cleanliness of the bulb is questionable, clean it with alcohol with a soft cloth.

Replace the glass screen by fastening it on each side and making sure to replace the seal.

8.2.2 Opening of the technical trunk

The technical box is located on the left side of the roasting pan, behind the control panel. It allows access and repair of the various components of the electrical circuits.

This operation should only be carried out by qualified personnel.

Before opening the crankcase, disconnect the power supply. Using a screwdriver, undo the various screws holding the outer panel and remove the outer panel. When finished, reassemble this panel and tighten the screws.

9 DISPOSAL OF WASTE

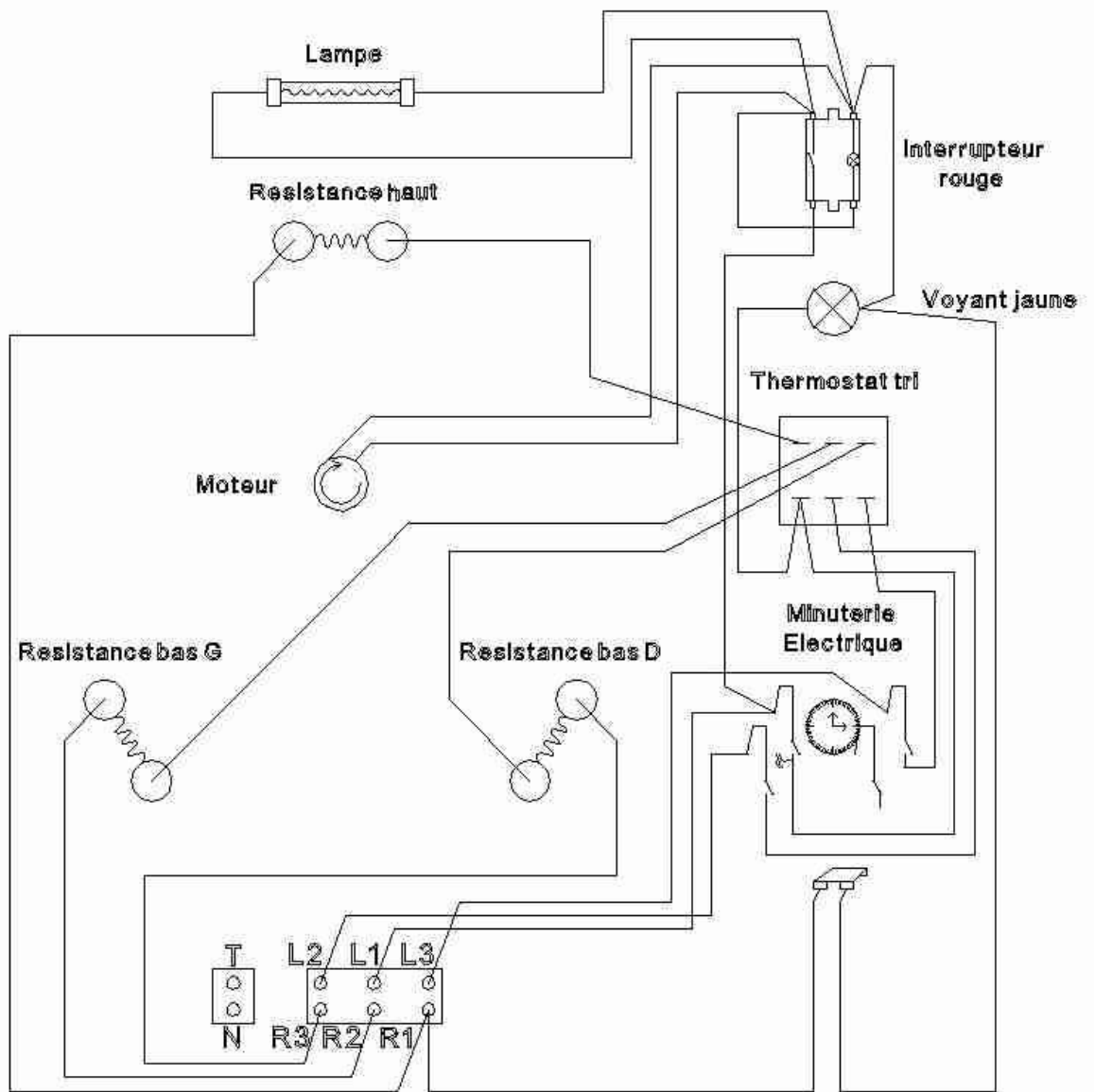
The uncontrolled destruction of waste that may harm the environment or human health, ensure that this product is recycled responsibly. You will thus promote the sustainable reuse of material resources.



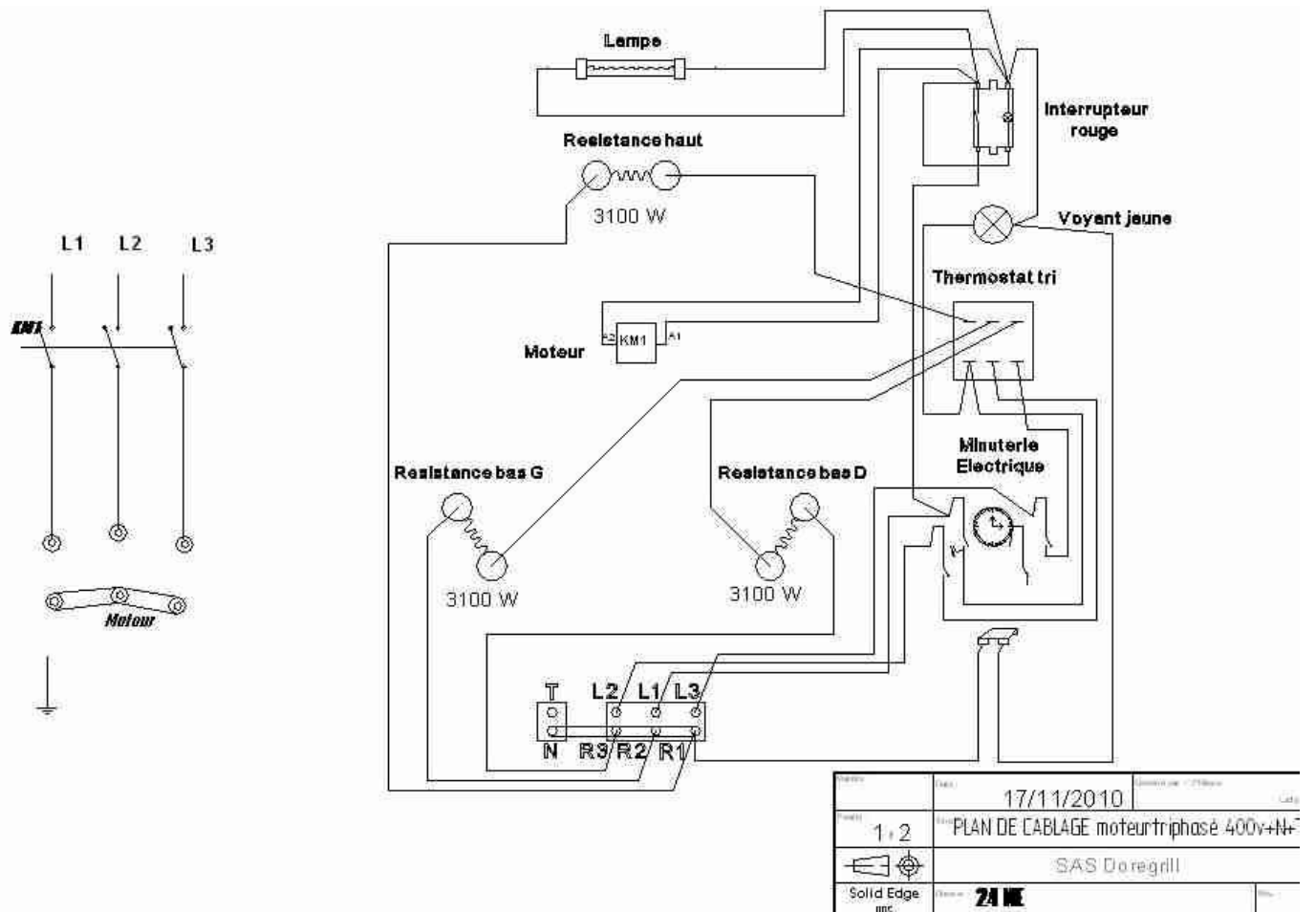
COMPOSITION TABLE SHOWN

10 COMPOSITION TABLE SHOWN

10.1 Plate 1 – Electrical Diagram Models RB12 NE, RB16 NE



10.2 Plate 2 – RB24 NE Electrical Schematic



10.3 Plate 3 – Electrical Diagram Models RB48 NE

