



1. Before you begin, the rotisserie must be empty with a temperature below 50°C (shown on the display)



2. Drain cooking grease pan with a bucket



4. Close the door and press the "clean" button to start the program (15 min appear)



3. Once the Steam appears spray the "Décagrill®" product on:

- All interior walls of the rotisserie
- The support shaft and the baskets
- glasses

CAUTION: do not over spray on the heating elements.



5. At the end of the cycle (15 minutes have elapsed)

5.1 - Remove the baskets to finish to clean it



5.2 - Drain water from the pan cleaning



5.3 - Once a week: remove the stainless steel protection in the ceiling to clean it. (Unscrew the 4 nuts "butterfly")



6. Raise (if necessary) a second rinse cycle without product for 15 minutes to rinse the inside of the rotisserie.



7.1 After the cycle, drain the water from the pan and place a wet cloth inside the enclosure to complete the cleanup.



7.2 Also clean the glasses with a "special window" product.



Your Rotisserie "DOREGRILL" is Ready for a new cooking.