

**ALTO SHAAM®**

**Rotisserie**

**Electric**

ecosmart™

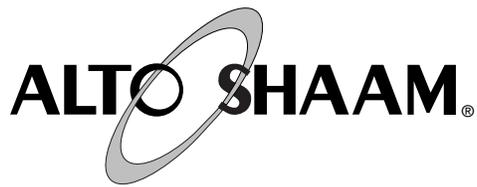


**Models:  
AR-7E**

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**



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## DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to insure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage and Claims section located in this manual.*

This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

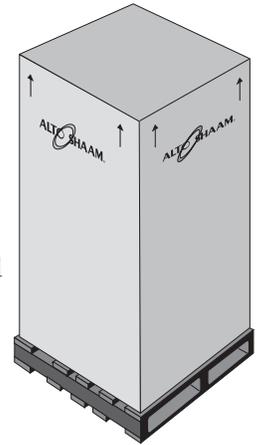
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

**NOTE:** All claims for warranty must include the full model number and serial number of the unit.

## UNPACKING

1. Carefully remove the appliance from the carton or crate.

**NOTE:** Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.



2. Read all instructions in this manual carefully before initiating the installation of this appliance.

**DO NOT DISCARD THIS MANUAL.**

This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. *Additional manuals are available from the Alto-Shaam service department.*

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

## SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.

### DANGER



Used to indicate the presence of a hazard that **WILL** cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

### WARNING



Used to indicate the presence of a hazard that **CAN** cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

### CAUTION



Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

### CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

**NOTE:** Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

### NOTE



For equipment delivered for use in any location regulated by the following directive:

**DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.**

# INSTALLATION

## DANGER



IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE, OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH OR CAUSE PROPERTY DAMAGE.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

## CAUTION



TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.

## CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.



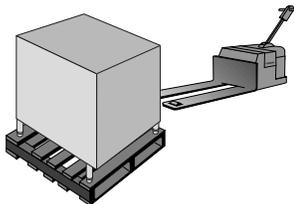
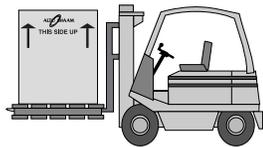
## DANGER



DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

## SITE INSTALLATION

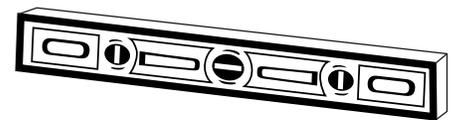
In order to maintain established National Sanitation Foundation standards, all counter-mounted models must be sealed to the counter with a R.T.V. or silastic meeting N.S.F. requirements or have legs of a sufficient 6" (152mm) height to provide minimum unobstructed space beneath the unit.



1. The appliance must be installed on a non-combustible, level surface.
2. **DO NOT** install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
3. For both safety and convenience, the rotisserie must be installed in a location to provide easy access to the controls and should be positioned at a safe and convenient height to provide easy loading and unloading of hot products.
4. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.
5. A rotisserie can be stacked with another rotisserie oven or stacked on top of a matching holding cabinet. Complete stacking instructions are located in this manual.

A number of adjustments are associated with initial installation and start-up. It is important that these adjustments be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to thermostat calibration, door adjustment, leveling, electrical hook-up and installation of optional casters or legs.

## LEVELING



Level the appliance from side-to-side and front-to-back with the use of a spirit level.

We recommend checking the level periodically to make certain the floor has not shifted nor the appliance moved.

**NOTE:** Failure to properly level this appliance can cause improper function.

## MINIMUM CLEARANCE REQUIREMENTS

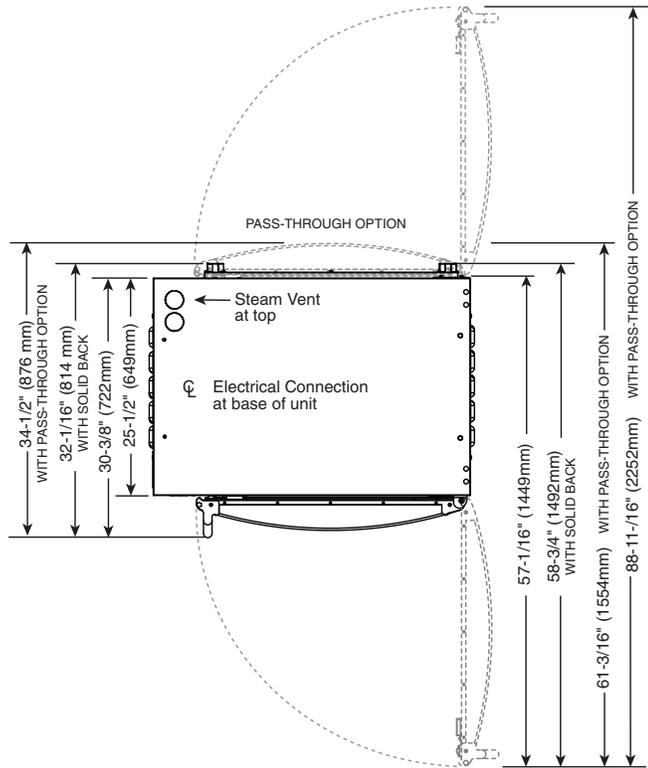
A 6" (152mm) minimum clearance must be allowed at the back and both sides of the unit. Warranty will become null and void if these directions are not followed.

# INSTALLATION

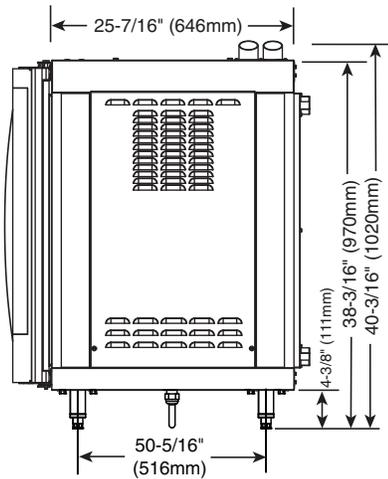
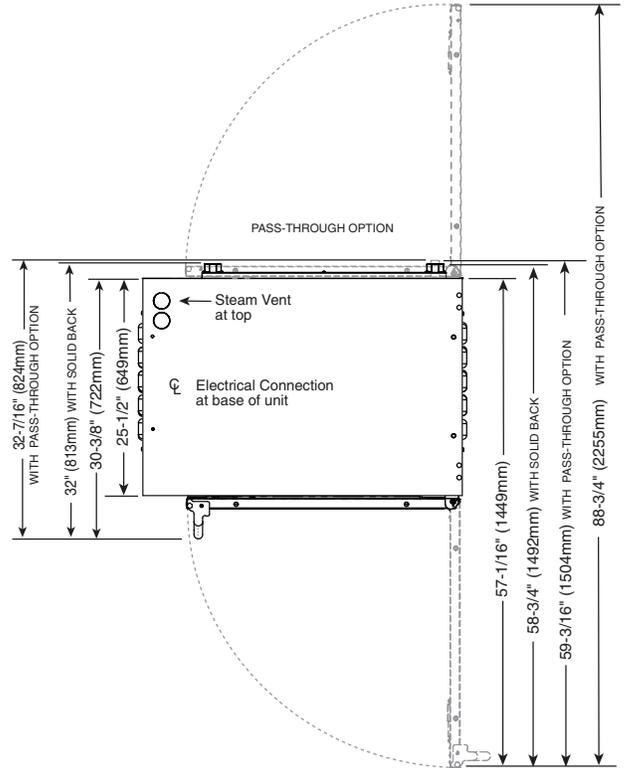
## SITE INSTALLATION

### AR-7E

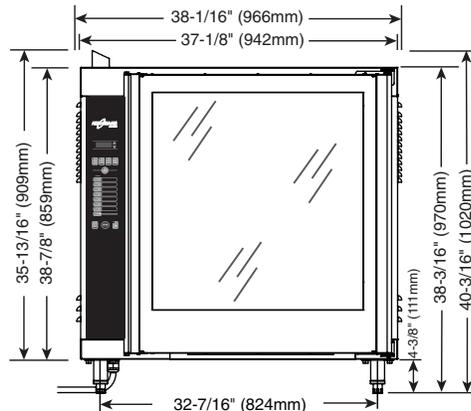
#### DOUBLE PANE CURVED GLASS DOOR



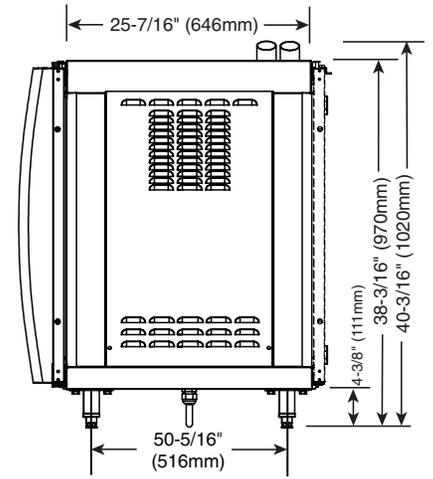
#### SINGLE PANE FLAT GLASS DOOR



SIDE VIEW - SOLID BACK



FRONT VIEW



SIDE VIEW - SOLID BACK

# INSTALLATION

## ELECTRICAL CONNECTION

The appliance must be installed by a qualified service technician. The oven must be properly grounded in accordance with the National Electrical Code and applicable local codes.

### DANGER



To avoid electrical shock, this appliance **MUST** be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.



Plug the unit into a properly grounded receptacle **ONLY**, positioning the unit so that the plug is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the "OFF" position.

Proper receptacle or outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.

After wiring and power connection has been completed, turn the main power switch to the "ON" position. **The main power switch can be left "ON" for daily use, but should be turned "OFF" when cleaning or performing maintenance or repairs to the rotisserie.**

### "WARNING" RISK OF FIRE!

Use a UL Listed grounding type plug rated 250 Volts, 50 Amperes, 1 Phase, 3 wire for single phase units and 250 V, 50 A, 3 Phase, 4 wire for three phase units. Plug to be selected and installed only by qualified service personnel. Individual conductors are marked L1, L2, L3 when applicable, N when applicable, and G.

### DANGER



**APPLIANCES WITH NO CORD PROVIDED BY FACTORY MUST BE EQUIPPED WITH A CORD OF SUFFICIENT LENGTH TO PERMIT THE APPLIANCE TO BE MOVED FOR CLEANING.**



**ELECTRICAL CONNECTIONS MUST BE MADE BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH APPLICABLE ELECTRICAL CODES.**

### ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW	
208 (AGCY)	1	60	40.0	8.3	BARE END NO PLUG
230 (AGCY)	1	60	42.0	9.0	
240 (AGCY)	1	60	38.0	8.8	
208 (AGCY)	3	60	33.0/ph	8.3	BARE END NO PLUG
230 (AGCY)	3	60	35.0/ph	9.0	
240 (AGCY)	3	60	32.0/ph	8.8	
380-415 (AGCY)	3	50/60	24.0/ph	8.8	NO CORD NO PLUG
380	3	50/60	22.0/ph	7.4	
415	3	50/60	24.0/ph	8.8	

### REGARDING INTERNATIONAL STANDARD UNITS:

If the unit is not equipped with flexible cord with plug, an all-pole country approved disconnection device which has a contact separation of at least 3mm in all poles must be incorporated in the fixed wiring for disconnection. When using a cord without a plug, the green/yellow conductor shall be connected to the terminal which is marked with the ground symbol. If a plug is used, the socket outlet must be easily accessible. If the power cord needs replacement, use a similar one obtained from the distributor.

For 230V units: To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances / metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol.



### Hard wired models:

Hard wired models must be equipped with a country certified external allpole disconnection switch with sufficient contact separation.

If a power cord is used for the connection of the product an oil resistant cord like H05RN or H07RN or equivalent must be used.

**NOTE:** The appliance must be connected to an electrical circuit that is protected by an external GFCI outlet.



### DANGER



**ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON APPLIANCE NAMEPLATE.**

# INSTALLATION

## STACKING COMBINATIONS & INSTALLATION REQUIREMENTS

### STACKING COMBINATIONS (FACTORY INSTALLED)

#### AR-7E rotisserie *over* AR-7E rotisserie

Requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly (**5009981**, **5009982**, **5009983**, **5010355**, **5010356**, or **5010357** - depending on voltage and door swing - see pg 8) for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

[OVERALL HEIGHT: 76-7/8" (1953mm)]

#### AR-7E rotisserie *over* AR-7H companion holding cabinet

Requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly (**5008787**, **5008948** or **5008922** - depending on voltage - see pg 8) for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

[OVERALL HEIGHT: 76-7/8" (1953mm)]

## CAUTION



**STACKING APPLICATIONS OUTSIDE THE U.S. REQUIRE FLANGED FEET AND MUST BE BOLTED TO THE FLOOR.**

## CAUTION



**MAKE CERTAIN TO FASTEN EACH OF THE FOUR HOLES**

## STACKING INSTRUCTIONS

A rotisserie can be stacked with another rotisserie or can be stacked on top of a matching holding cabinet.

Stacking hardware is required for all stacking combinations (SEE ABOVE AND THE OPTIONS LIST ON PG 8 FOR MORE INFORMATION).

All fastening holes have been prepunched. The stacking combination also requires the minimum clearance of 6" (152mm) at the top, back and both sides.

**NOTE:** Do not remove corner panels. They are not shown in the drawing only to increase visibility of the interior components.

1. Remove the access panels of both units.
2. **208-240V, 1PH - RH/LH DOOR SWING:**  
Remove power cord, strain relief bushing, and strain relief washer (drill out 2 rivets) from the rotisserie intended to be on the top. Discard power cord.
- 208-240V, 3PH - RH/LH DOOR SWING:**  
Remove power cord and strain relief bushing from the rotisserie intended to be on the top. Discard power cord.
- 380-415V - RH/LH DOOR SWING:**  
Remove strain relief bushing from the rotisserie intended to be on the top.

3. Attach cover plate (1010464) to cord hole with 2 rivets.
4. Remove any existing legs or casters from both of the rotisseries.
5. Review "stacking combinations & installation requirements" above, then attach support brackets and legs or casters to the rotisseries intended to be on the bottom with 1" (25mm) screws, washers, and lock washers.
6. Punch out the knock out holes A, B, C, & D.
7. Detach decorative exhaust by removing 6 screws from top panel of rotisserie intended to be on the bottom.
8. Remove 4 plugs (E) from top panel of rotisserie intended to be on the bottom.
9. Apply high temp silicone around perimeter of exhaust opening on the top panel of the rotisserie to be on bottom (F).
10. Carefully lift and place the upper unit into position aligning on the bottom unit.
11. Secure units together by inserting a hex head screw and a flat washer in each hold of the top unit and a flat washer, lock washer, and hex nut inside the bottom unit. Securely tighten all four screws.

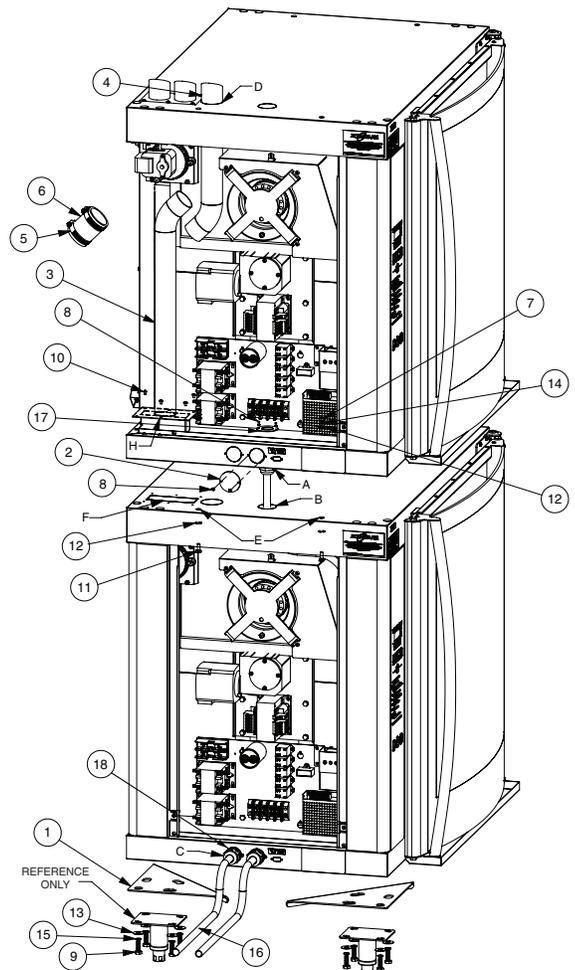
## STACKING INSTRUCTIONS (CONTINUED)

12. Apply high-temp silicone to seal where the lower weldment attaches to the bottom panel (H). Attach lower weldment with 6: 8-32 x 1/4" screws.
13. Inside the left side of the upper unit, install the upper exhaust weldment routing it out the top of the upper unit and then mating it with the lower exhaust weldment using the rubber hose and hose clamps.
14. **208-240V, 1PH - RH/LH DOOR SWING:**  
Reattach strain relief bushing and strain relief washer with rivets to upper unit at knock out holes A & B.  
  
**208-240V, 3PH & 380-415V - RH/LH DOOR SWING:**  
Reattach strain relief bushing to upper unit at knock out holes A & B.
15. **208-240V, 1PH - RH/LH DOOR SWING:**  
Attach additional strain relief bushing and strain relief washer with rivets to lower unit at knock out hole C.  
  
**208-240V, 3PH & 380-415V - RH/LH DOOR SWING:**  
Attach additional strain relief bushing to lower unit at knock out hole C.
16. **208-240V, 1PH & 3PH - RH/LH DOOR SWING:**  
Attach the 14' (4,267 mm) power cord to the terminal block of upper unit using ring connectors.  
  
**380-415V - RH/LH DOOR SWING:**  
No power cord supplied, proceed to step 17.
17. Replace the side panels on both units.

### AR-7E OVER AR-7E STACKING ASSEMBLY (5009981 SHOWN)

ITEM NO.	PART NO.	PART DESCRIPTION	QTY	
1	1010092	BRACKET, SUPPORT, BASE	4	
2	1010464	PLATE, COVER, CORD HOLE	1	
3	5009985	WELDMENT, EXHAUST, LOWER	1	
4	5009987	WELDMENT, EXHAUST, UPPER (RH)	1	
	5010061*	WELDMENT, EXHAUST, UPPER (LH)	1	
5	CL-22234	CLAMP, WORM GEAR, 40-60 HOSE	2	
6	HO-27883	HOSE, 2" I.D. FDA; 0.25' (76mm)	1	
7	NU-2437	NUT, 1/4-20 HEX S/S	4	
8	RI-2100	RIVET, BLIND, #44, S/S	6	
9	SC-2191	SCREW, HEX HEAD, 5/16-18 X 1" LONG	16	
10	SC-2459	8-32 X 1/4" PHIL SCREW	6	
11	SC-27385	SCREW, 1/4-20 X 3/4" LG HEX HEAD	4	
12	WS-22094	WASHER, 1/4", FLAT, 5/8 OD 18-8 SS	8	
13	WS-22095	WASHER, 3/8" ID, 1" OD, FLAT 18-8 SS	16	
14	WS-2294	LOCK WASHER 1/4"	4	
15	WS-2867	LOCK WASHER 5/16"	16	
16	CD-33841	CORD, 14' (4,267 mm)	208-240V, 1PH	1
	CD-3987*	CORD, 14' (4,267 mm)	208-240V, 3PH	1
17	1002389	WASHER, STRAIN RELIEF	208-240V, 1PH	2
18	BU-33505	BUSHING, STRAIN RELIEF, INT	208-240V, 1PH	1
	BU-33948*	BUSHING, STRAIN RELIEF, 18mm-25mm	208-240V, 3PH	1
			380-415V	1

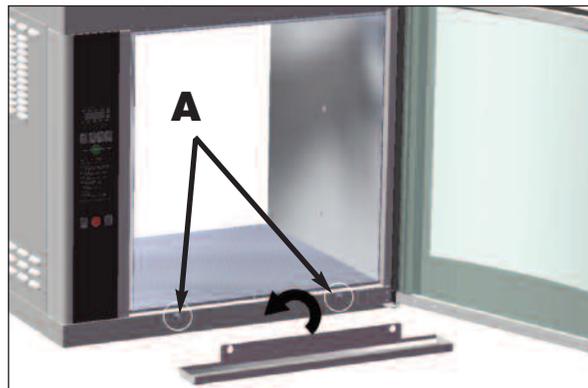
\*NOT SHOWN



# INSTALLATION

## DRIP TRAY INSTALLATION

Attach tray using two carriage bolts (A) in base panel.  
Lift tray up and away to remove.



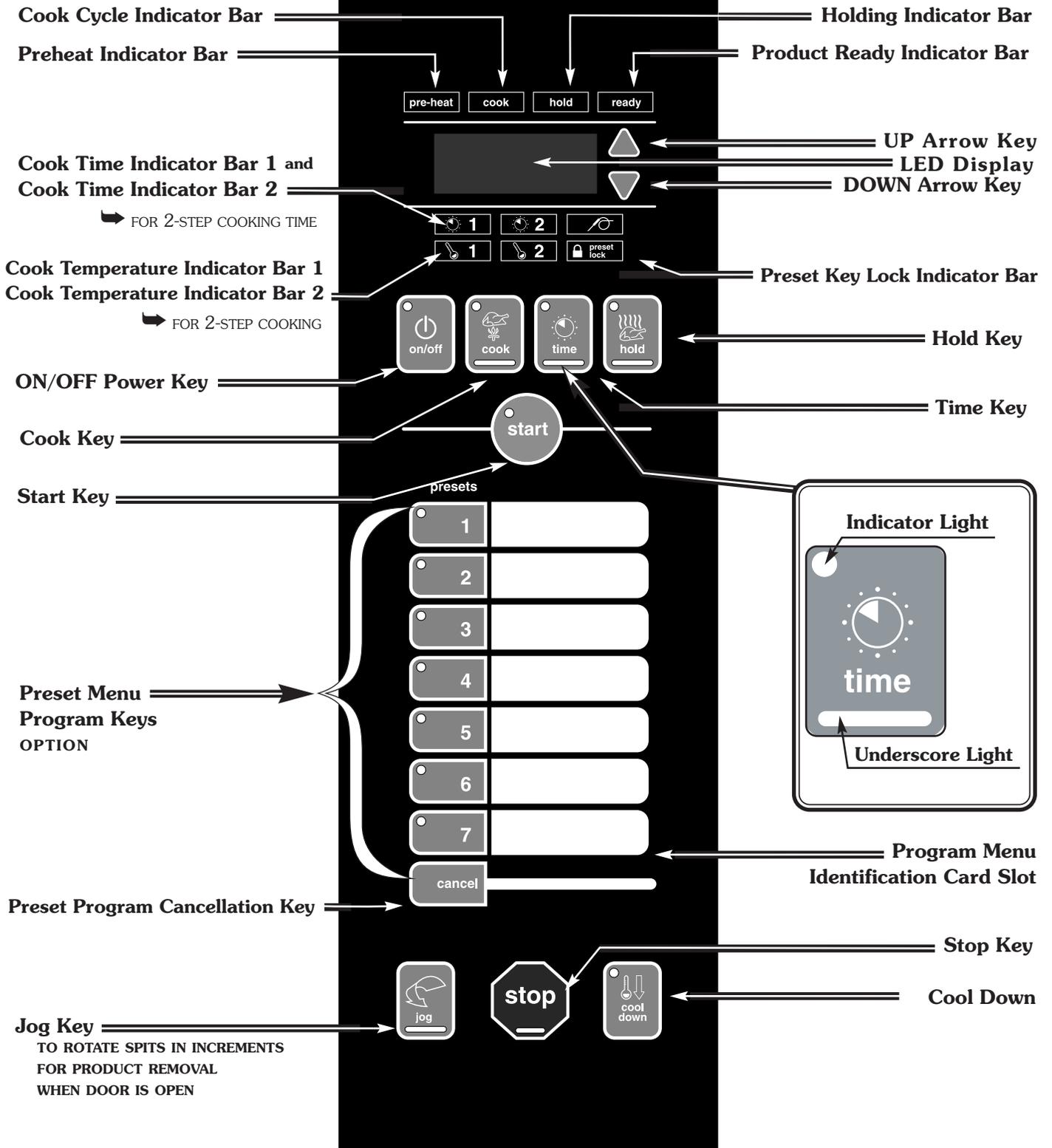
## OPTIONS & ACCESSORIES

DESCRIPTION	PART NO.
CASTERS, 5" (127mm) 2 RIGID, 2 SWIVEL W/ BRAKE	4007
DOOR HANDLE	HD-26900
DOOR OPTIONS SINGLE PANE FLAT GLASS, CONTROL SIDE (RH UNITS)	5009591
SINGLE PANE FLAT GLASS, NON-CONTROL SIDE (RH UNITS)	5009815
DRIP PAN, STAINLESS STEEL WITHOUT DRAIN	1001976
FEET, RUBBER, 2" (51mm) FOR COUNTER TOP UNITS ONLY CE ONLY	5001614
LEGS ASSEMBLY, 6" (152mm)	5001414
ASSEMBLY, FLANGED FEET, 6" (152mm) (REQUIRED FOR STACKING UNITS)	5001761
MULTI-PURPOSE WIRE BASKET (.50 DIAMETER PIN)	BS-26019
SPITS ANGLED SPIT, STAINLESS STEEL (7 STANDARD WITH UNIT)	SI-25934
PIERCING SPIT, STAINLESS STEEL	SI-25729
TURKEY SPIT, STAINLESS STEEL	SI-26980
ANGLED SPIT, TEFLON COATED	5001335
STACKING ASSEMBLY (FACTORY INSTALLED)	
AR-7E OVER AR-7E (RIGHT-HAND) (208-240V, 1PH)	5009981
(208-240V, 3PH)	5009982
(380-415V)	5009983
AR-7E OVER AR-7E (LEFT-HAND) (208-240V, 1PH)	5010355
(208-240V, 3PH)	5010356
(380-415V)	5010357
AR-7E OVER AR-7H (208-240V, 1PH)	5008787
(208-240V, 3PH)	5008948
(380-415V)	5008922
STANDS AR-7E W/ SHELF, 36" (914mm)	FR-26550
AR-7E OVER 750-S, 36" (914mm)	5002058
TEFLON® COATED ACCESSORY PACKAGE COMMERCIAL GRADE, INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS	5001302

# OPERATING INSTRUCTIONS

## CONTROL IDENTIFICATION

**ALTO-SHAAM®**  
AR-7E



# OPERATING INSTRUCTIONS



## Press the ON/OFF key.

The ON/OFF indicator light will illuminate.

The display will show the last set holding temperature.

The hold indicator will illuminate.

The rotisserie will begin to preheat to the holding temperature shown in the display.



## Press the COOK key.

The COOK and the TIME underscore lights will alternately illuminate.

The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.

The display will indicate the last set cooking time when the TIME underscore light is illuminated.

Cook temperature indicator bar will illuminate for:

**COOK TEMPERATURE 1**  **1**

## Press the COOK key again if 2-step cooking is required.

Cook temperature indicator bar will illuminate for:

**COOK TEMPERATURE 2**  **2**

### AFTER PRESSING THE COOK KEY:



...to change the displayed temperature, press the up and down arrow key when ...



**COOK TEMPERATURE 1**

or



**COOK TEMPERATURE 2**

is illuminated.



## Press the TIME key.

The TIME underscore light will illuminate.

The display will indicate the last set cooking time when the TIME underscore light is illuminated.

The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.

Time indicator bar will illuminate for:

**TIME 1**  **1**

## Press the TIME key again if 2-step cooking is required.

Time indicator bar will illuminate for:

**TIME 2**  **2**

### AFTER PRESSING THE TIME KEY:



...to change the displayed time, press the up and down arrow key when ...



**TIME 1**

or



**TIME 2**

is illuminated.



## Press the HOLD key.

The HOLD underscore light will illuminate.

The display will indicate the last set holding temperature.

- Product programming can be considered complete after the holding temperature has been set **or** additional browning time can be added if desired.
- Automatic holding time will activate when the cooking cycle time and any additional browning time has elapsed and the **PRODUCT ready** BAR is illuminated.
- The product will continue to cook as it decreases from the cooking temperature to the holding temperature. For best results, always allow for product temperature override.

### AFTER PRESSING THE HOLD KEY:



Change the holding temperature, by pressing the up and down arrow key when the HOLD underscore light is illuminated.



# OPERATING INSTRUCTIONS

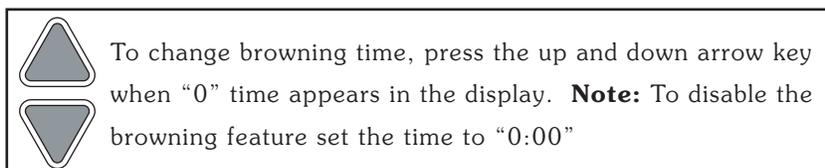
## ADDITIONAL BROWNING FEATURE

The control allows the operator to set a specific period of time for additional browning between the end of the COOK TIME and the illumination of the PRODUCT **ready** BAR at the end of the cooking cycle. Browning time is to be added during initial product programming.



**AFTER THE HOLDING TEMPERATURE HAS BEEN SET,  
PRESS THE HOLD KEY AGAIN FOR BROWNING TIME DISPLAY.**

The display will indicate “0” time or the last browning time.



### AVERAGE BROWNING TIME FOR MOST PRODUCTS IS BETWEEN 5 AND 20 MINUTES

- The radiant heat browning feature will only operate if a time period has been set.
- The product will continue to cook as it decreases from the cooking temperature to the holding temperature. For best results, always allow for product temperature override.
- The PRODUCT **ready** BAR will illuminate at the end of the set browning time and the oven temperature will decrease to the set holding temperature in the automatic hold mode.

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**THE ROTISSERIE WILL CONTINUE TO PREHEAT UNTIL THE COOK TEMPERATURE IS REACHED.  
ALWAYS ALLOW THE ROTISSERIE TO PREHEAT  
TO THE FULL SET COOKING TEMPERATURE**

When fully preheated, the **START** key and the PRODUCT **ready** BAR will flash and the control will beep four times

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### **LOAD PRODUCT PRESS START**

- The spit motor will begin to rotate.
- The display will alternate between showing the set cook temperature and set cook time.

**When the cooking time and any additional set browning time is complete, the PRODUCT **ready** BAR will illuminate to indicate the end of the cooking function.**

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### **▶ ▶ ▶ AUTOMATIC HOLDING TIME WILL ACTIVATE. ◀ ◀ ◀**

- The rotisserie will remain at the set holding temperature up to a period of four (4) hours.
- The display will alternate between the set holding temperature and the elapsed holding time since READY.
- The rotisserie will shut down after the 4-hour automatic holding time period has elapsed.

# OPERATING INSTRUCTIONS

## PRESET MENU KEY OPTION

The Alto-Shaam rotisserie provides the operator with the ability to set as many as seven cooking programs. Each cooking program can be preset to include all cooking and holding functions. Cooking programs are stored and recalled using the PRESET Keys labeled **1 through 7**.

### PROGRAMMING A COOKING PROGRAM:

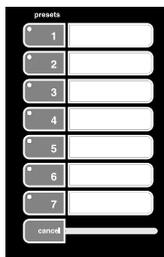


With the rotisserie oven in the “OFF” position, determine the food product procedure to be programmed. Press and release control ON/OFF key. The oven will beep for one second and power to the unit will be indicated by an illuminated green indicator light located in the upper left corner of the ON/OFF key. The oven will begin operating in the hold mode. The amber hold indicator will be illuminated and the last set hold temperature will be displayed.

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### ENTER ALL COOKING AND HOLDING PARAMETERS FOR THE PRODUCT SELECTED AS INSTRUCTED ON THE PREVIOUS PAGE.

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Select a number for the programmed product. Press and hold the selected PRESET number key until you hear an audible signal which will occur within approximately 4 seconds. The number key program indicator light will illuminate. The programmed product is now stored in memory on the specific number key selected. Additional programs can be stored in the remaining PRESET Keys if not previously programmed.

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**NOTE:** The last PRESET Key programmed will be the oven cooking run sequence for the next product to be programmed. Settings can be manually changed for the next product and an alternate pre-programmed letter key selected.

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### TO COOK WITH PRESET MENU KEYS:

#### PRESS AND RELEASE CONTROL ON/OFF KEY.



- The control will beep and the green indicator light on the ON/OFF key will illuminate.
- The amber hold indicator will illuminate.
- The oven will begin operating in the hold mode.
- The previously set hold temperature will be displayed.
- The green indicator will illuminate on all programmed PRESET Keys.

#### PRESS DESIRED PRESET KEY (1 THROUGH 7)

- The Pre-Heat indicator will illuminate.
  - ➔ The rotisserie oven will automatically preheat to the cooking temperature programmed.
- The oven will beep when preheated and the preheat indicator will go out.
- Both the Ready and Start indicator lights will flash.
  - ➔ The set cook temperature will be maintained by the oven and appear in the display while in the ready/start mode.

### LOAD THE PREPARED PRODUCT SPITS INSIDE OVEN AND CLOSE THE OVEN DOOR.

PRESS AND RELEASE  START KEY.

---

**NOTE:** The rotisserie will beep 4 times when cooking is finished.

---

# OPERATING INSTRUCTIONS

## ATTENTION

After programming a specific product into memory on a preset key number, it is suggested the product be identified by inserting a label in the Program Menu Identification Card Slot.

presets	
1	CHICKEN, WHOLE
2	CHICKEN,
3	QUARTERS
4	TURKEY BREAST
5	PORK RIBS
6	PORK LOIN
7	LAMB LEGS
cancel	

## TO ERASE A PRESET

To erase a preset, the oven must be in either the power-up hold mode or in the preheat mode. The oven cannot be in a cook or automatic hold.

When the oven is in the power-up hold mode or in the preheat mode, press and hold both the CANCEL Key and the appropriate number PRESET Key to be erased. The oven will beep for seven (7) seconds and the preset indicator light will go out once the preset is erased.

## PRESET MENU LOCK AND UNLOCK

The preset menu keys can be locked at any time in order to prevent inadvertent or accidental setting changes.

To lock the preset keys, press the **UP** ARROW Key along with the **ON/OFF** Key. The rotisserie will beep and the preset lock indicator will illuminate. Release all keys. The rotisserie presets are now locked.



To unlock the preset keys, press the **DOWN** ARROW Key along with along with the **ON/OFF** Key. The rotisserie will beep twice and the preset lock indicator will extinguish. Release all keys. The preset keys are now unlocked and ready for programming.

## FAHRENHEIT OR CELSIUS SELECTION

With the control OFF, **PRESS AND HOLD** the **UP** arrow key for 2 seconds to toggle the temperature scale. When toggled, the new temperature scale will appear on the display.



## COOL DOWN



To cool down the unit:

- Press the Stop button
- **PRESS AND HOLD** the **Cool Down** key until “cool” appears in the display. The unit will run the fan only with or with out the door open to cool down the cavity.
- Press the Stop button again to cancel the cool down process.

## WARNING



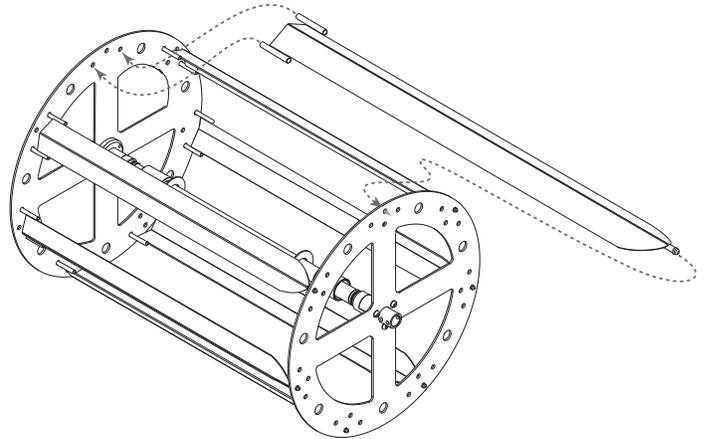
THE CONVECTION FAN CONTINUES TO ROTATE DURING THE COOL DOWN PROCESS. DO NOT OPEN THE PANEL WHILE COOLING DOWN THE ROTISSERIE OVEN.

# OPERATING INSTRUCTIONS

## PRODUCT LOADING

### STANDARD SPITS

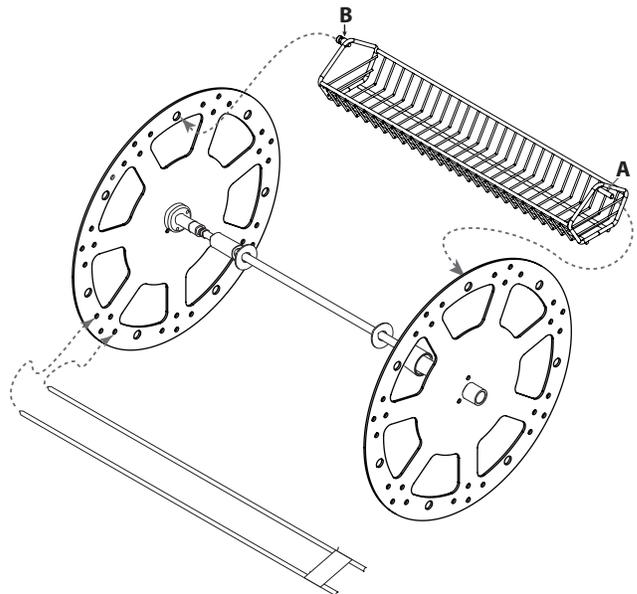
Each of the seven rotisserie spits includes two welded prongs on the square end and one welded, ridged prong on the tapered end. Insert the two-prong, square end into the two holes indicated on the disk assembly drive wheel in the drawing. Insert the tapered, ridged-prong end into the top hole indicated on the opposite side and maneuver until the ridge catches in the hole.



### OPTIONAL SPITS/BASKETS

When optional spits are used, insert the spits in the drive wheel as indicated in the illustration.

When inserting the basket, put the smooth pin (A) end in first. When removing the basket, the machined pin (B) comes out first.



### **IMPORTANT NOTE:**

When using a partial quantity of standard or optional spits, space the spits evenly as possible around the drive wheel to maintain balance and even rotation.

### **SPECIAL ATTENTION:**

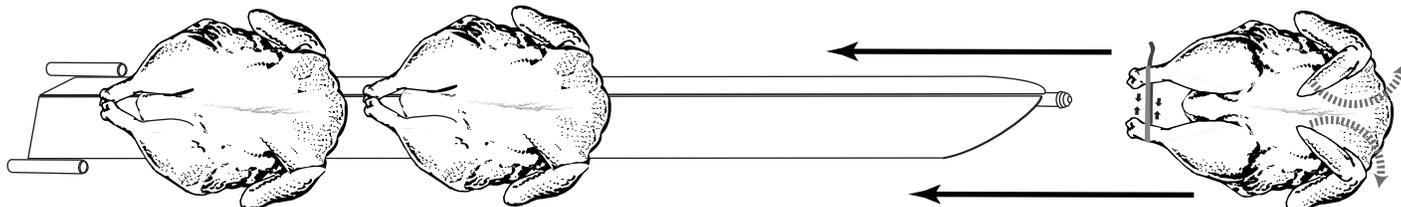
A combination of standard, piercing, and basket spits can be used at the same time but **NOT** in every spit insertion position. The use of a spit in every position will interfere with the free rotation of the baskets. Using a combination of spits can only be accomplished at significantly reduced rotisserie capacity.

# OPERATING INSTRUCTIONS

## PRODUCT LOADING

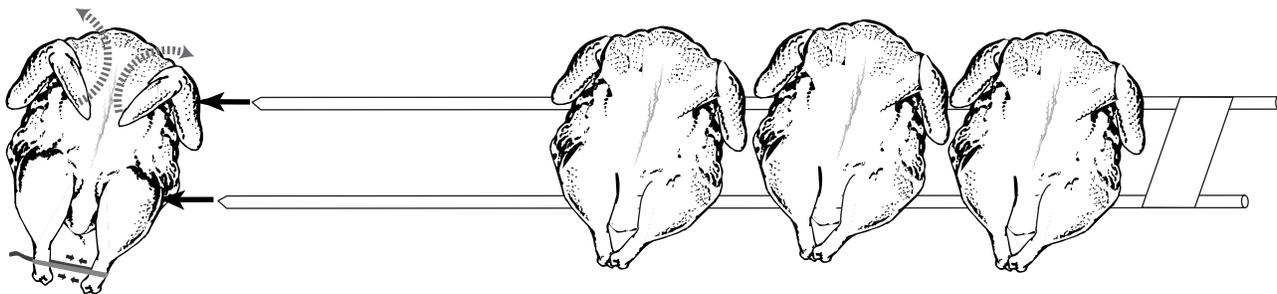
### STANDARD SPIT

Insert whole chickens with the legs toward the square end of the spit. Load up to 3, 3-1/2 lb (1,6 kg) chickens per spit for a total of 21 chickens or 4, 2-1/2 lb (1,1 kg) chickens for a total of 28 whole chickens.



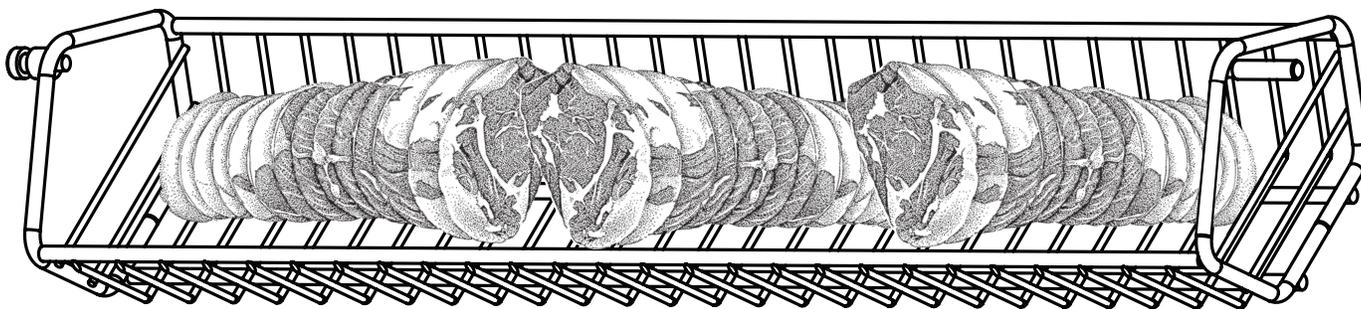
### PIERCING SPIT (OPTION)

The optional piercing spit (Item SI-25729) will accommodate 4, 2-1/2 lb (1,1 kg) to 3-1/2 lb (1,6 kg) whole chickens per spit.



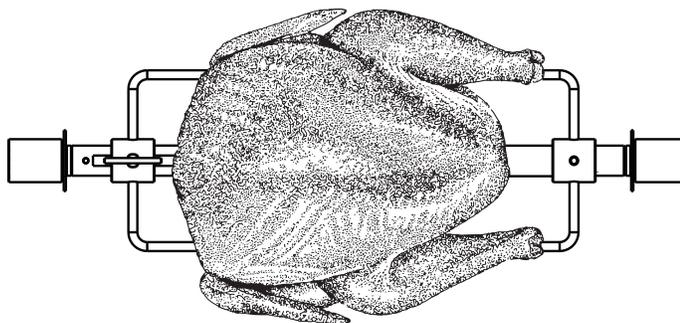
### BASKET SPIT (OPTION)

Basket spits (Item BS-26019 with .50 diameter pin) are useful for irregular size products, denser items, or heavier products that need more support than the piercing spits.



### TURKEY SPIT (OPTION)

The optional turkey spit (Item SI-26980) will accommodate a turkey up to 25 lb.



# OPERATING INSTRUCTIONS

## CHICKEN, HALVES OR PIECES (8-PIECE CUT)

CAPACITY: 2-1/2 to 3 lb (1,1 to 1,4 kg)

SUGGESTED SPIT: BASKET

REMOVE PRODUCT IMMEDIATELY  
WHEN INTERNAL TEMPERATURE IS REACHED

USE THE FOLLOWING DIRECTIONS WHEN  
LONG-TERM HOLDING IN THE ROTISSERIE

**ALLOW THE ROTISSERIE TO PREHEAT**  
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND  
THE START KEY AND READY INDICATOR BEGIN FLASHING

**ALLOW THE ROTISSERIE TO PREHEAT**  
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND  
THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.



Press the ON/OFF key.

Press and set the COOK key.

**COOK TEMPERATURE 1**  **1**



**425°F (218°C)**

Press and set the COOK key.

**COOK TEMPERATURE 1**  **1**



**425°F (218°C)**

Press and set the COOK key for 2-step cooking.

**COOK TEMPERATURE 2**  **2**  
**NOT REQUIRED**

Press and set the COOK key for 2-step cooking.

**COOK TEMPERATURE 2**  **2**  
**NOT REQUIRED**

Press and set the TIME key.

**TIME 1**  **1**



**30 MINUTES**

Press and set the TIME key.

**TIME 1**  **1**



**20 MINUTES**

Press and set the TIME key  
for 2-step cooking.

**TIME 2**  **2**

**NOT REQUIRED**

Press and set the TIME key  
for 2-step cooking.

**TIME 2**  **2**

**NOT REQUIRED**

Press and set the HOLD key.



**160°F (71°C)**

Press the HOLD key again  
to add BROWNING TIME.

**NOT REQUIRED**

Press and set the HOLD key.



**160°F (71°C)**

Press the HOLD key again  
to add BROWNING TIME.

**NOT REQUIRED**

WHEN PREHEATED:  **LOAD PRODUCT**  **PRESS START**

WHEN PREHEATED:  **LOAD PRODUCT**  **PRESS START**

**FINAL INTERNAL TEMPERATURE**

**185°F (85°C)** 

**FINAL INTERNAL TEMPERATURE**

**185°F (85°C)** 

# OPERATING INSTRUCTIONS

## CHICKEN, WHOLE

CAPACITY: 2-1/2 to 3 lb (1,1 to 1,4 kg)

SUGGESTED SPIT: STANDARD OR PIERCING SPIT

REMOVE PRODUCT IMMEDIATELY  
WHEN INTERNAL TEMPERATURE IS REACHED

USE THE FOLLOWING DIRECTIONS WHEN  
LONG-TERM HOLDING IN THE ROTISSERIE

**ALLOW THE ROTISSERIE TO PREHEAT**  
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND  
THE START KEY AND READY INDICATOR BEGIN FLASHING

**ALLOW THE ROTISSERIE TO PREHEAT**  
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND  
THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.



Press the ON/OFF key.

Press and set the COOK key.

**COOK TEMPERATURE 1** **1**



**400°F (204°C)**

Press and set the COOK key for 2-step cooking.

**COOK TEMPERATURE 2** **2**

**425°F (218°C)**

Press and set the COOK key.

**COOK TEMPERATURE 1** **1**



**375°F (190°C)**

Press and set the COOK key for 2-step cooking.

**COOK TEMPERATURE 2** **2**

**425°F (218°C)**

Press and set the TIME key.

**TIME 1** **1**



**35 MINUTES**

Press and set the TIME key  
for 2-step cooking.

**TIME 2** **2**

**15 MINUTES**

Press and set the TIME key.

**TIME 1** **1**



**20 MINUTES**

Press and set the TIME key  
for 2-step cooking.

**TIME 2** **2**

**20 MINUTES**

Press and set the HOLD key.



**160°F (71°C)**

Press the HOLD key again  
to add BROWNING TIME.

**5 MINUTES**

Press and set the HOLD key.



**160°F (71°C)**

Press the HOLD key again  
to add BROWNING TIME.

**5 MINUTES**

WHEN PREHEATED: **LOAD PRODUCT** **PRESS START**

**FINAL INTERNAL TEMPERATURE**

**185°F (85°C)** **ready**

WHEN PREHEATED: **LOAD PRODUCT** **PRESS START**

**FINAL INTERNAL TEMPERATURE**

**185°F (85°C)**

# OPERATING INSTRUCTIONS

## TURKEY BREAST

CAPACITY: 5-1/2 lb (2,5 kg)

TOTAL: 8 TURKEY BREASTS

SUGGESTED SPIT: BASKET

**ALLOW THE ROTISSERIE TO PREHEAT**  
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

**COOK TEMPERATURE 1** **1**



250°F (121°C)

Press and set the COOK key for 2-step cooking.

**COOK TEMPERATURE 2** **2**

400°F (204°C)

Press and set the TIME key.

**TIME 1** **1**



1-1/2 HOURS

Press and set the TIME key for 2-step cooking.

**TIME 2** **2**

15 MINUTES

Press and set the HOLD key.



165°F (74°C)

Press the HOLD key again to add BROWNING TIME.

**NONE: NOT REQUIRED**

WHEN PREHEATED: **LOAD PRODUCT** **PRESS START**

**FINAL INTERNAL TEMPERATURE**

180°F (82°C) **ready**

## PORK RIBS

CAPACITY: 2-3/4 DOWN

TOTAL: 2 FULL SLABS PER BASKET

SUGGESTED SPIT: BASKET

**ALLOW THE ROTISSERIE TO PREHEAT**  
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

**COOK TEMPERATURE 1** **1**



250°F (121°C)

Press and set the COOK key for 2-step cooking.

**COOK TEMPERATURE 2** **2**

375°F (191°C)

Press and set the TIME key.

**TIME 1** **1**



40 MINUTES

Press and set the TIME key for 2-step cooking.

**TIME 2** **2**

5 MINUTES

Press and set the HOLD key.



150°F (66°C)

Press the HOLD key again to add BROWNING TIME.

15 MINUTES

WHEN PREHEATED: **LOAD PRODUCT** **PRESS START**

**FINAL INTERNAL TEMPERATURE**

160° TO 170°F (71° TO 77°C) **ready**

# OPERATING INSTRUCTIONS

## PORK LOIN, BONELESS

CAPACITY: 5 to 7 lb (2,3 to 3,2 kg) AVERAGE WEIGHT  
TOTAL: 1 TO 2 PORK LOINS PER BASKET

SUGGESTED SPIT: BASKET

**ALLOW THE ROTISSERIE TO PREHEAT**  
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND  
THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

**COOK TEMPERATURE 1** **1**



250°F (121°C)

Press and set the COOK key for 2-step cooking.

**COOK TEMPERATURE 2** **2**

350°F (177°C)

Press and set the TIME key.

**TIME 1** **1**



1 HOUR

Press and set the TIME key  
for 2-step cooking.

**TIME 2** **2**

15 MINUTES

Press and set the HOLD key.



160°F (71°C)

Press the HOLD key again  
to add BROWNING TIME.

**NONE: NOT REQUIRED**

WHEN PREHEATED: **LOAD PRODUCT** **PRESS START**

**FINAL INTERNAL TEMPERATURE**

155° to 165°F (68° to 74°C) **ready**

## LAMB LEG, BONELESS

CAPACITY: 8 to 11 lb (4 to 5 kg)  
TOTAL: 60 lb (27 kg) maximum

SUGGESTED SPIT: PIERCING

**ALLOW THE ROTISSERIE TO PREHEAT**  
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND  
THE START KEY AND READY INDICATOR BEGIN FLASHING



Press the ON/OFF key.

Press and set the COOK key.

**COOK TEMPERATURE 1** **1**



250°F (121°C)

Press and set the COOK key for 2-step cooking.

**COOK TEMPERATURE 2** **2**

350°F (177°C)

Press and set the TIME key.

**TIME 1** **1**



1-1/2 HOURS

Press and set the TIME key  
for 2-step cooking.

**TIME 2** **2**

15 MINUTES

Press and set the HOLD key.



150°F (66°C) MEDIUM DONENESS

Press the HOLD key again  
to add BROWNING TIME.

15 MINUTES

WHEN PREHEATED: **LOAD PRODUCT** **PRESS START**

**FINAL INTERNAL TEMPERATURE**

145° TO 150°F (63° TO 66°C) **ready**

# CARE AND CLEANING

## CLEANING AND PREVENTIVE MAINTENANCE

### PROTECTING STAINLESS STEEL SURFACES



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the

protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

### CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

### CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

 <b>CAUTION</b>	
 <b>NO SCRAPERS</b>	<b>TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.</b>
 <b>NO WIRE BRUSHES</b>	
 <b>NO STEEL PADS</b>	

# CARE AND CLEANING

## EQUIPMENT CARE

Under normal circumstances, this oven should provide you with long and trouble free service. There is no preventative maintenance required, however, the following Equipment Care Guide will maximize the potential life and trouble free operation of this oven. The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.

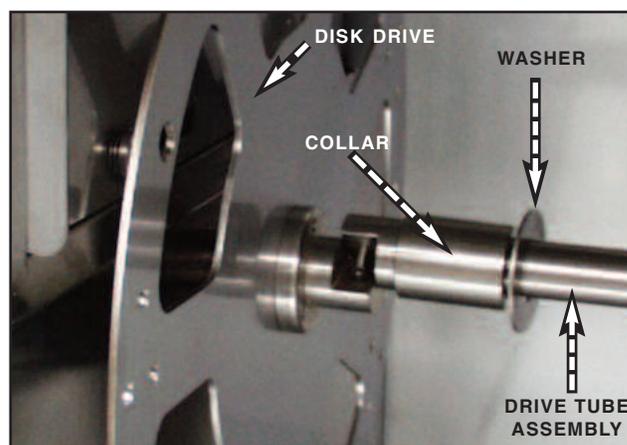


<b>⚠ DANGER</b>	
	<b>DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.</b>

<b>CAUTION</b>	
	<b>METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.</b>

## CLEAN DAILY

1. Press the electrical power switch to the "OFF" position.
2. Allow rotisserie surfaces to cool.
3. Disconnect the rotisserie from the electrical power source.
4. Remove all detachable items such as spits and grease deflection trays. Drain grease from the drip pan and remove the drip pan from the oven when draining is complete.
5. Remove rotisserie drive assembly from the interior of the oven.
  - a. Supporting the central drive tube assembly, slide the metal washer and the collar on both sides of the drive tube toward the center of the tube to disengage.
  - b. Remove the disk drive wheels by pulling each directly toward the center of the oven compartment.
6. Wash all detached items separately in a ware washing area or sink. Do not use abrasive or corrosive cleaners. Only hot, soapy water is required for the optional Teflon® coated items.
7. Wipe the interior metal surfaces of the oven with a paper towel to remove loose food debris.
8. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.
9. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes. After 10 minutes, remove soil with a plastic scouring pad.
10. Rinse surfaces thoroughly by wiping with sponge and clean, warm water
11. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave door open until interior is completely dry. Always replace all removable parts including drip pan and grease deflection trays before operating.
12. Interior can be wiped with a sanitizing solution after cleaning and rinsing. This solution must be approved for use on stainless steel food contact surfaces.
13. Wipe control panel and door handle(s) thoroughly since these areas harbor food debris and bacteria. Dry the control panel dry with a clean, soft cloth.
14. To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel. For optional color coated exterior surfaces, wipe with a damp cloth or sponge and wipe dry with a clean cloth.
15. Clean glass doors with a standard, commercial glass cleaner.



<b>CAUTION</b>	
	<b>Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.</b>

# CARE AND CLEANING

## DAILY GASKET CLEANING

It is important to prolong the life of the oven gasket by cleaning this item on a daily basis. The acids and related compounds found in fat, particularly chicken fat, will weaken the composition of the gasket unless cleaned on a daily basis.

Routine cleaning will help protect the composition of the gasket from deterioration caused by acidic foods. After allowing the oven to cool, remove pull-out gasket and wash in hot, soapy water. **Do not** place gasket in the dishwasher

### CAUTION



**ALWAYS REPLACE THE DOOR GASKET BEFORE CLEANING THE INTERIOR OR OPERATING THE APPLIANCE.**



### DANGER



**DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.**

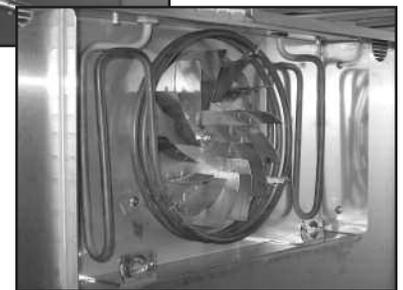
## CLEAN CONVECTION BOX

Remove the screws holding the convection fan panel unto the inside of the cooking chamber. Using a commercial degreaser spray the back and front and allow the degreaser to soften the grease for 10 minutes. Using a plastic scouring pad, scrub any hard deposits and rinse with hot water.

Using a damp sponge and a plastic scouring pad if needed, wipe out any grease deposits that may be built up on the area surrounding the convection element and fan blade, taking care not to bend the element or the blade. A degreaser may be sprayed in this area to help dissolve any grease deposits that may be built up, but only a damp cloth or sponge can be used to remove the dissolved grease.

Reinstall fan panel and tighten screws finger tight.

**UNIT MAY BE RUN AFTER CLEANING FOR 30-40 MINUTES TO AID IN DRYING, ALTHOUGH THERE MAY BE SOME SMOKING, WHICH IS NORMAL.**



## CHECK OVERALL CONDITION OF THE ROTISSERIE ONCE A MONTH

Check for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.

### DANGER



**AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.**



**SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.**

**WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED**



### CAUTION



**TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.**

## TROUBLESHOOTING GUIDE

ERROR CODE	DESCRIPTION/RESULTS	POSSIBLE CAUSE SERVICE REQUIRED
E-10	<b>Air Sensor Fault (shorted)</b> <i>Inoperative Oven</i>	Air sensor defective? <b><u>AIR SENSOR TEST</u></b> Test air sensor by placing sensor in ice water bath. Use an ohm meter set on the ohm scale. The reading should be 100 ohms resistance. The sensor must be replaced if the reading is more than 2 ohms higher or lower.
E-11	<b>Air Sensor Fault (open)</b> <i>Inoperative Oven</i>	
E-30	<b>Under Temperature</b> <i>Oven will shut down</i>	Door gasket need replacement? Preheating procedure skipped? Oven overloaded or frozen product used? Defective air sensor?
E-31	<b>Over Temperature</b> <i>Oven will shut down</i>	Defective air sensor? <b><u>AIR SENSOR TEST</u></b> Test air sensor by placing sensor in ice water bath. Use an ohm meter set on the ohm scale. The reading should be 100 ohms resistance. The sensor must be replaced if the reading is more than 2 ohms higher or lower.
E-70	<b>Configuration Connector Error</b> <i>Inoperative Oven</i>	Check control connections for loose wires.
E-78	<b>Voltage Low</b> <i>Inoperative Oven</i>	If 208-240 VAC, voltage is below 190 VAC. Correct.
E-79	<b>Voltage High</b> <i>Inoperative Oven</i>	If 208-240 VAC, voltage is over 250 VAC. Correct.
E-80	<b>EEPROM - Function Data Error</b> <i>Inoperative Oven</i>	Contact factory for service.
E-82	<b>EEPROM - Calibration Data Error</b> <i>Inoperative Oven</i>	Contact factory for service.
E-86	<b>EEPROM - Preset Data Error</b> <i>Inoperative Oven</i>	Contact factory for service.

## SERVICE



### DANGER



**LOCK-OUT OR POST  
BREAKER PANEL UNTIL  
SERVICE WORK HAS  
BEEN COMPLETED.**



### DANGER



**DISCONNECT UNIT FROM  
POWER SOURCE BEFORE  
CLEANING OR SERVICING.**

### CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.



### DANGER



**ELECTRICAL CONNECTIONS MUST  
BE MADE BY A QUALIFIED SERVICE  
TECHNICIAN IN ACCORDANCE WITH  
APPLICABLE ELECTRICAL CODES.**

## BULB REPLACEMENT INSTRUCTIONS



A

### To Replace Bulbs:

- A Remove four screws holding glass light cover (CV-26607) and gasket (GS-26609) in place, taking care to not let the glass cover (GL-26608) fall into the oven.
- B Pull bulb out
- C Push replacement bulb (LP-34213) in place
- D Re-install glass cover and gasket, securing with four screws removed in step one.



B & C

### CAUTION



**DO NOT HANDLE NEW BULB WITH  
BARE HANDS. WHITE COTTON  
GLOVES SHOULD BE WORN WHEN  
REPLACING BULBS.**



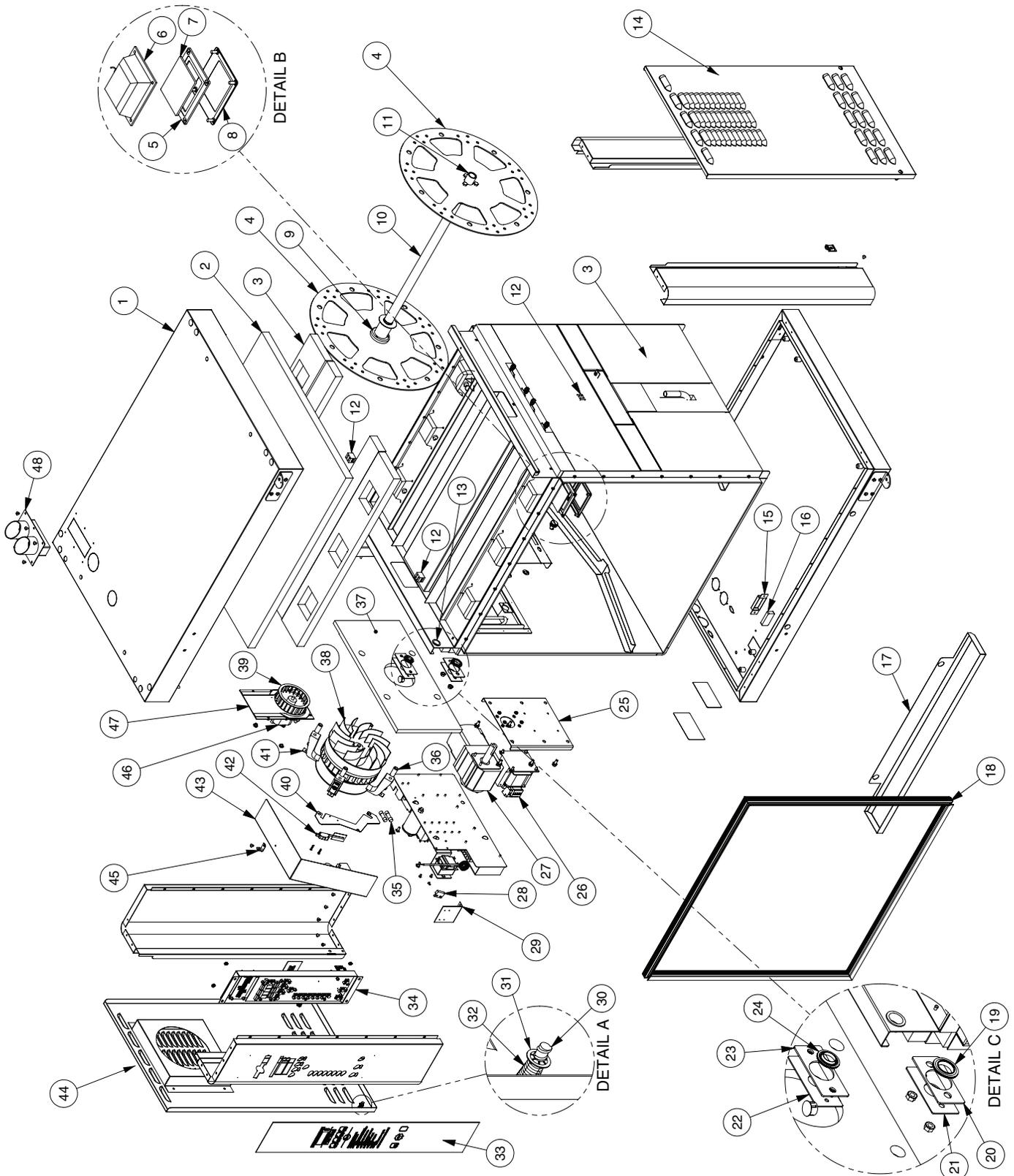
D

### CAUTION



The performance of this unit has been optimized using the factory provided bulbs. These bulbs should be replaced with an exact replacement or with a factory recommended replacement. These bulbs have been treated to resist breakage and must be replaced with similarly treated bulbs in order to maintain compliance with NSF standards. **DO NOT** over-tighten bulbs in their receptacles as this can cause damage to the bulb filament.

## FINAL FLOOR (RIGHT HAND SHOWN)



# SERVICE

## FINAL FLOOR PARTS LIST

*NOT SHOWN		MODEL >	CURVED DOOR		FLAT DOOR	
ITEM	DESCRIPTION		PART NO.	QTY	PART NO.	QTY
1	SPOT ASSEMBLY, TOP PANEL		5009718	1	5009718	1
2	INSULATION, 1" X 4' X 25' #6, RT2300 (4.5 FT <sup>2</sup> )		IN-24588	1	IN-24588	1
3	INSULATION, NON-CONTROL SIDE		IN-28356	1	IN-28356	1
4	DISK, 7-SPIT		1001636	2	1001636	2
5	GASKET, OVEN LIGHT		GS-26609	6	GS-26609	6
6	LAMP ASSEMBLY, 20W		LP-34185	6	LP-34185	6
	REPLACEMENT BULBS		LP-34213	6	LP-34213	6
7	GLASS, OVEN LIGHT		GL-26608	6	GL-26608	6
8	COVER FOR OVEN LIGHT		CV-22607	6	CV-22607	6
9	ASSEMBLY, WELDMENT, DRIVE HUB		DV-26648	1	DV-26648	1
10	DRIVE, TUBE WELD, ASSEMBLY		DV-26863	1	DV-26863	1
11	DRIVE, HUB, DISK, NON-CONTROL		DV-26108	1	DV-26108	1
12	BLOCK, 2 TERMINAL, PORCELAIN		BK-33546	4	BK-33546	4
13	7/8" SNAP BUSHING, BLACK		BU-3007	4	BU-3007	4
14	PANEL, NON-CONTROL SIDE	STAINLESS STEEL	1001585	1	1001585	1
		BURGUNDY	1007425	1	1007425	1
15	COVER, MAGNET, INSIDE, SINGLE		1007699	4	1007699	4
16	MAGNET, SMCO, SILVER		MA-27568	4	MA-27568	4
17	DRIP TRAY, FRONT		1009063	1	1009063	1
18	GASKET, DOOR		GS-25753	1	GS-25753	1
19	BUSHING, SEAL, ROTISSERIE SHAFT		BU-27387	1	BU-27387	1
20	SHIM, SEAL, ROTISSERIE MOTOR		1007676	1	1007676	1
21	PLATE, COVER, SEAL, ROTISSERIE MOTOR		1006744	1	1006744	1
22	PLATE, COVER, SEAL, FAN MOTOR		1006783	1	1006783	1
23	SHIM, SEAL, FAN MOTOR		1007675	1	1007675	1
24	BUSHING, SEAL, FAN SHAFT		BU-27388	1	BU-27388	1

CONTINUED ON NEXT PAGE

## CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.



## DANGER



**DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.**

## FINAL FLOOR PARTS LIST (CONTINUED)

*NOT SHOWN		MODEL >	CURVED DOOR		FLAT DOOR	
ITEM	DESCRIPTION		PART NO.	QTY	PART NO.	QTY
25	PLATE, MOUNTING, MOTOR		1007015	1	1007015	1
26	TRANSFORMER, STEP DOWN		TN-33460	1	TN-33460	1
27	MOTOR, AC, DRIVE, RIGHT ANGLE		MO-33893	1	MO-33893	1
28	SWITCH, PROXIMITY SENSOR		SW-33906	1	SW-33906	1
29	BRACKET, DOOR SWITCH		1003474	1	1003474	1
30	STUD, CT M6 X 27MM, 1/4 TURN		ST-22193	1	ST-22193	1
31	WASHER, SAFETY, STEEL		WS-22195	4	WS-22195	4
32	SPRING, CT M6 X 48, SAFETY		SD-22194	1	SD-22194	1
33	PANEL, OVERLAY	DELUXE	PE-25738	1	PE-25738	1
		STANDARD	PE-25869	1	PE-25869	1
	INSERT CARD	DELUXE ONLY	PE-25740*	1	PE-25740*	1
34	ASSEMBLY, CONTROLS, ELECTRIC		CC-34453	1	CC-34453	1
35	FUSE, 15A CLASS G		FU-3775	2	FU-3775	2
36	SPACER, MOTOR ASSEMBLY		SP-26950	4	SP-26950	4
37	INSULATION, CONVECTION BOX		IN-27845	1	IN-27845	1
38	CONVECTION MOTOR ASSEMBLY		5002607	1	5002607	1
39	EXHAUST + VENT MOTOR		FA-33481	1	FA-33481	1
40	BRACKET, BLOWER, SAIL SWITCH		1001913	1	1001913	1
41	BRACKET, MOUNTING, AIR DUCT		1002069	3	1002069	3
42	SWITCH, FAN, SAIL		SW-33907	1	SW-33907	1
43	AIR DUCT		1002068	1	1002068	1
44	PANEL, CONTROL SIDE	STAINLESS STEEL	5000949	1	5000949	1
		BURGUNDY	5006216	1	5006216	1
45	CLAMP, HEATING CABLE		CM-2023	1	CM-2023	1
46	FAN, MOTOR, EXHAUST + VENT, 240V, 50/60HZ		FA-33221	1	FA-33221	1
47	ASSEMBLY, SPOT, PLATE, HOUSING		5009414	1	5009414	1
48	WELD ASSEMBLY, FAUX DUAL EXHAUST		5009743	1	5009743	1

## CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.



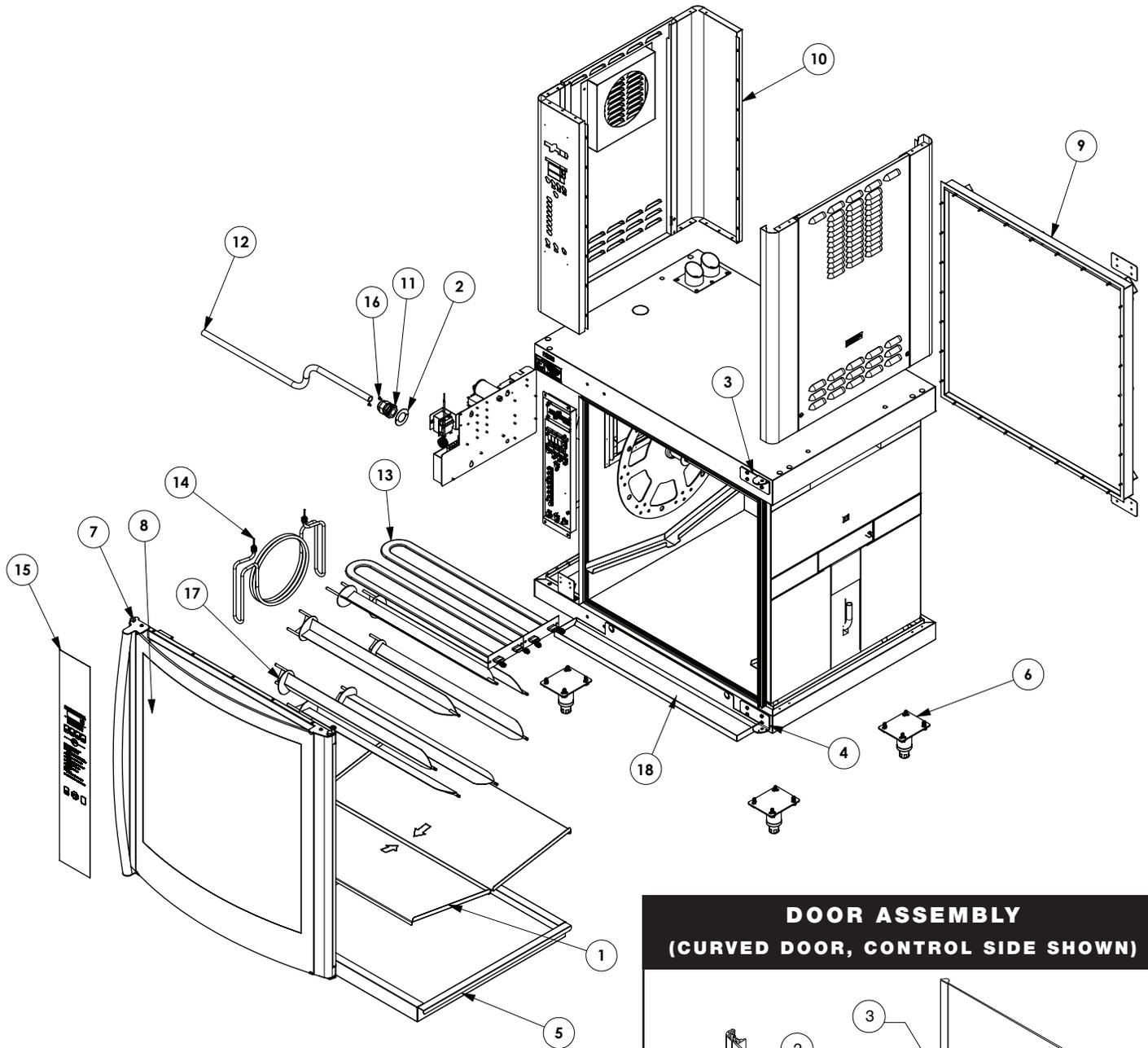
## DANGER



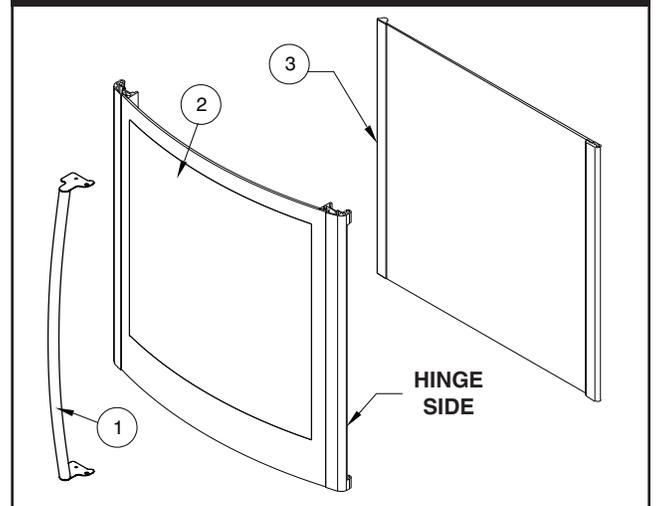
**DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.**

# SERVICE

## FULL ASSEMBLY (CURVED DOOR, FLAT BACK SHOWN)



## DOOR ASSEMBLY (CURVED DOOR, CONTROL SIDE SHOWN)



## FULL ASSEMBLY PART LIST

(NOT SHOWN)		MODEL >	CURVED DOOR		FLAT DOOR	
ITEM	DESCRIPTION		PART NO.	QTY	PART NO.	QTY
1	PAN, DRIP		1001555	2	1001555	2
2	WASHER, STRAIN RELIEF		1002389	1	1002389	1
3	HINGE, UPPER, DOOR		1007672	1	1002596	1
4	HINGE, LOWER, DOOR		1007673	1	1002597	1
5	ASSEMBLY WELD, DRIP PAN		5001094	1	5001094	1
6	ASSEMBLY, LEG, 4" (102mm), ADJUSTABLE	(INCLUDES BELOW ITEMS)	5001765	1	5001765	1
	LEG PLATE		LG-26123	4	LG-26123	4
	FEET, S/S, INSERT, ADJUSTABLE		FE-26125	4	FE-26125	4
	MOUNTING SCREWS		SC-2351	16	SC-2351	16
7	ASSEMBLY, DOOR, CONTROL SIDE		5005773	1	5009591	1
	ASSEMBLY, DOOR, NON-CONTROL SIDE		5006426	1	5009815	1
8	OUTER GLASS DOOR		5007824	1	—	—
9	OPTION, SOLID BACK		5006214	1	5006214	1
10	ASSEMBLY, PANELS	STAINLESS STEEL (RIGHT-HAND)	5006461	1	5006461	1
		(LEFT-HAND)	5007085	1	5007085	1
		BURGUNDY (RIGHT-HAND)	5006211	1	5006211	1
		(LEFT-HAND)	5007086	1	5007086	1
		BLACK (RIGHT-HAND)	5006212	1	5006212	1
		(LEFT-HAND)	5009209	1	5009209	1
11	BUSHING, STRAIN RELIEF, INT	208-240V, 1PH	BU-33505	1	BU-33505	1
		208-240V, 3PH; 380-415V	BU-33948	1	BU-33948	1
12	CORD; 6-1/2 ft (1,981 m)	208-240V, 1PH	CD-33841	1	CD-33841	1
		208-240V, 3PH	CD-3987	1	CD-3987	1
13	ELEMENT, RADIANT, FIREBAR	208V	EL-33974	1	EL-33974	1
		230V; 240V; 380-415V	EL-33973	1	EL-33973	1
14	ELEMENT, 5kW, CONVECTION	208V	EL-34106	1	EL-34106	1
		230V; 240V; 380-415V	EL-34107	1	EL-34107	1
15	PANEL, OVERLAY	DELUXE	PE-25738	1	PE-25738	1
		STANDARD	PE-25869	1	PE-25869	1
	INSERT CARD	DELUXE ONLY	PE-25740*	1	PE-25740*	1
16	RIVET, BLIND, #44, S/S		RI-2100	2	RI-2100	2
17	WELDMENT, SPIT, ANGLED		SI-25934	7	SI-25934	7
18	DRIP TRAY, FRONT		1009063	1	1009063	1

## DOOR ASSEMBLY

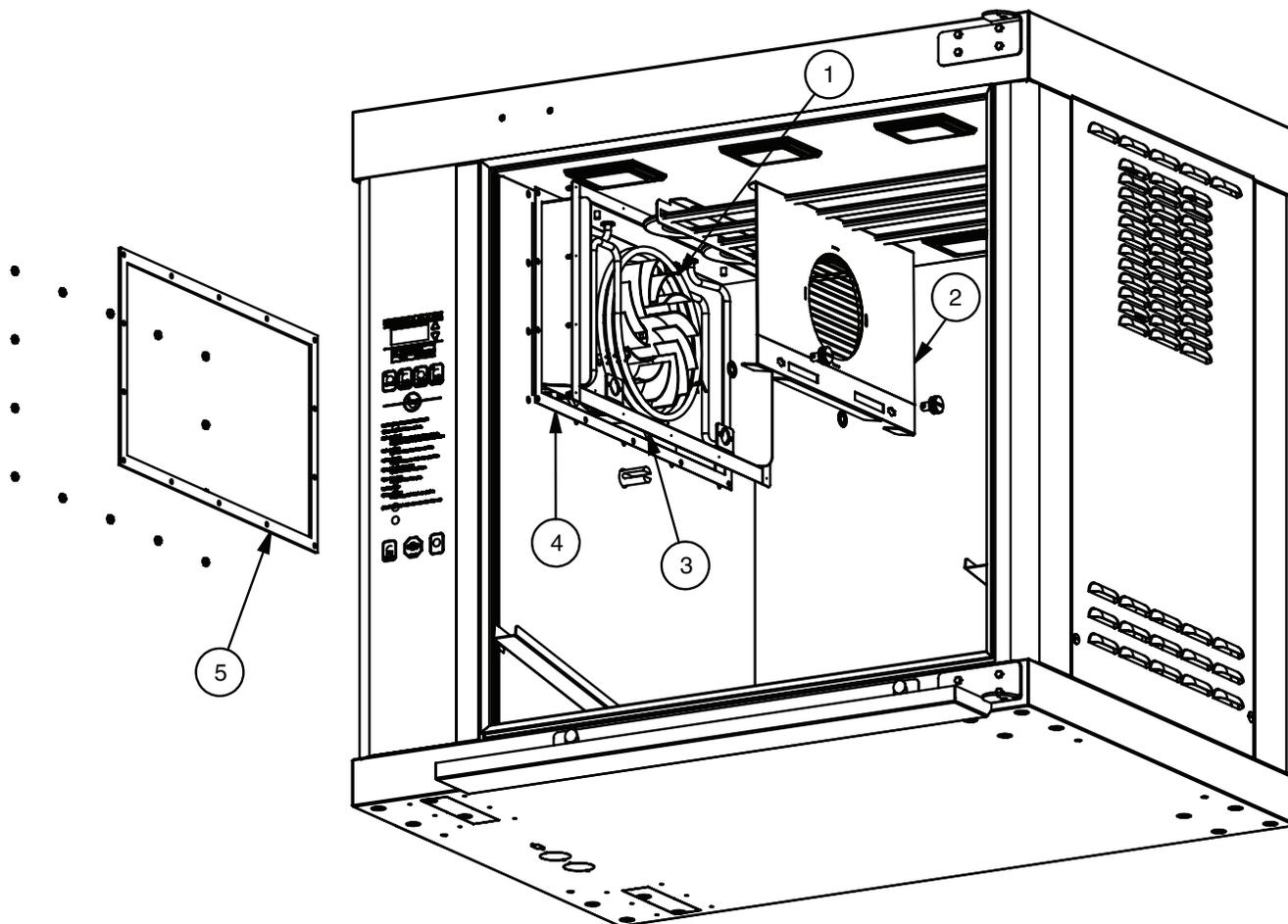
		MODEL >	CURVED DOOR		FLAT DOOR	
ITEM	DESCRIPTION		PART NO.	QTY	PART NO.	QTY
1	HANDLE, DOOR		HD-26900	1	HD-26900	1
2	DOOR, OUTER GLASS		5007824	1	—	—
3	DOOR, INNER GLASS	CONTROL SIDE	5006779	1	—	—
		NON-CONTROL SIDE	5008322	1	—	—

### FASTENERS REQUIRED (NOT SHOWN)

DESCRIPTION	PART NO.	QTY	DESCRIPTION	PART NO.	QTY
WASHER, DOOR SPACE, BOTTOM	1002143	1	PIN, DOOR, BOTTOM	PI-26352	1
WASHER, FLAT, M8	WS-22298	1	NUT, HEX JAM 5/16-18	NU-25897	1
SCREW, 5/16-18 X 5/8	SC-2900	3	SCREW, INSERT	SC-25781	1
PIN, DOOR, TOP	PI-26350	1	SCREW, 8-32 X 3/8	SC-22378	6

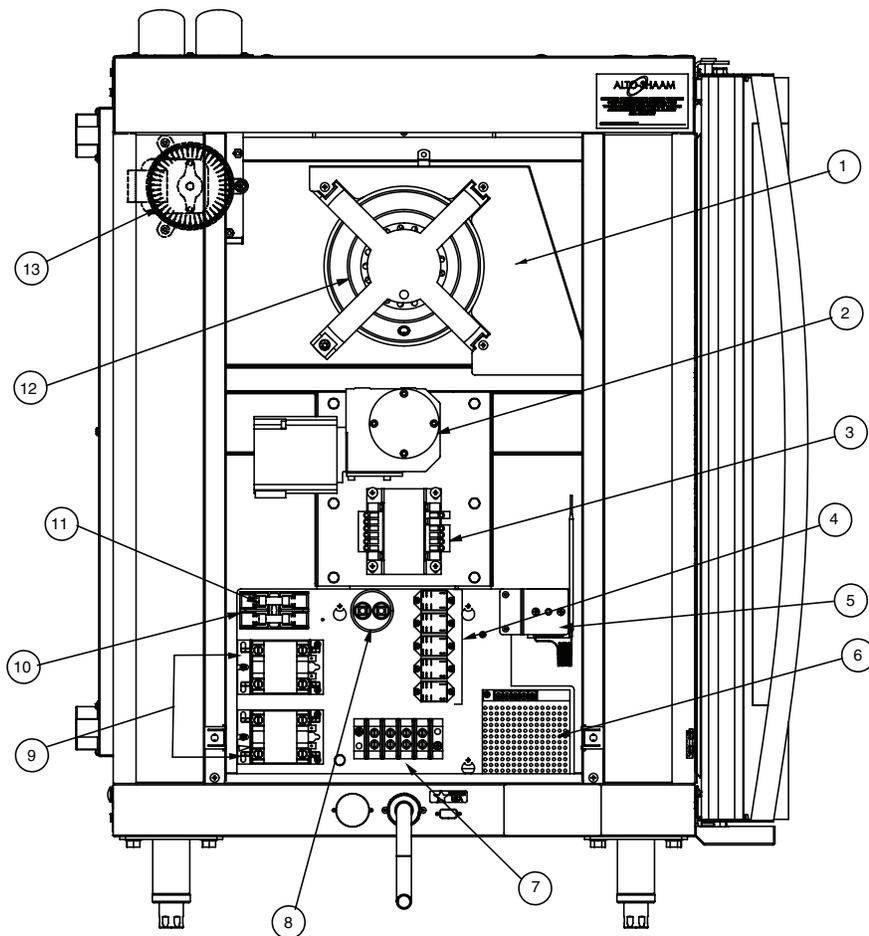
# SERVICE

## INTERIOR VIEW



ITEM	DESCRIPTION	MODEL >		FLAT DOOR	
		CURVED DOOR	QTY	PART NO.	QTY
1	BRACKET, ELEMENT	1003595	1	1003595	1
2	WELDMENT, COVER, BLOWER	5005782	1	5005782	1
3	STUDWELD (SPOT) DUCT, BLOWER	5005848	1	5005848	1
4	GASKET, AIR BOX	GS-27389	1	GS-27389	1
5	PLATE, SUPPORT	1006650	1	1006650	1

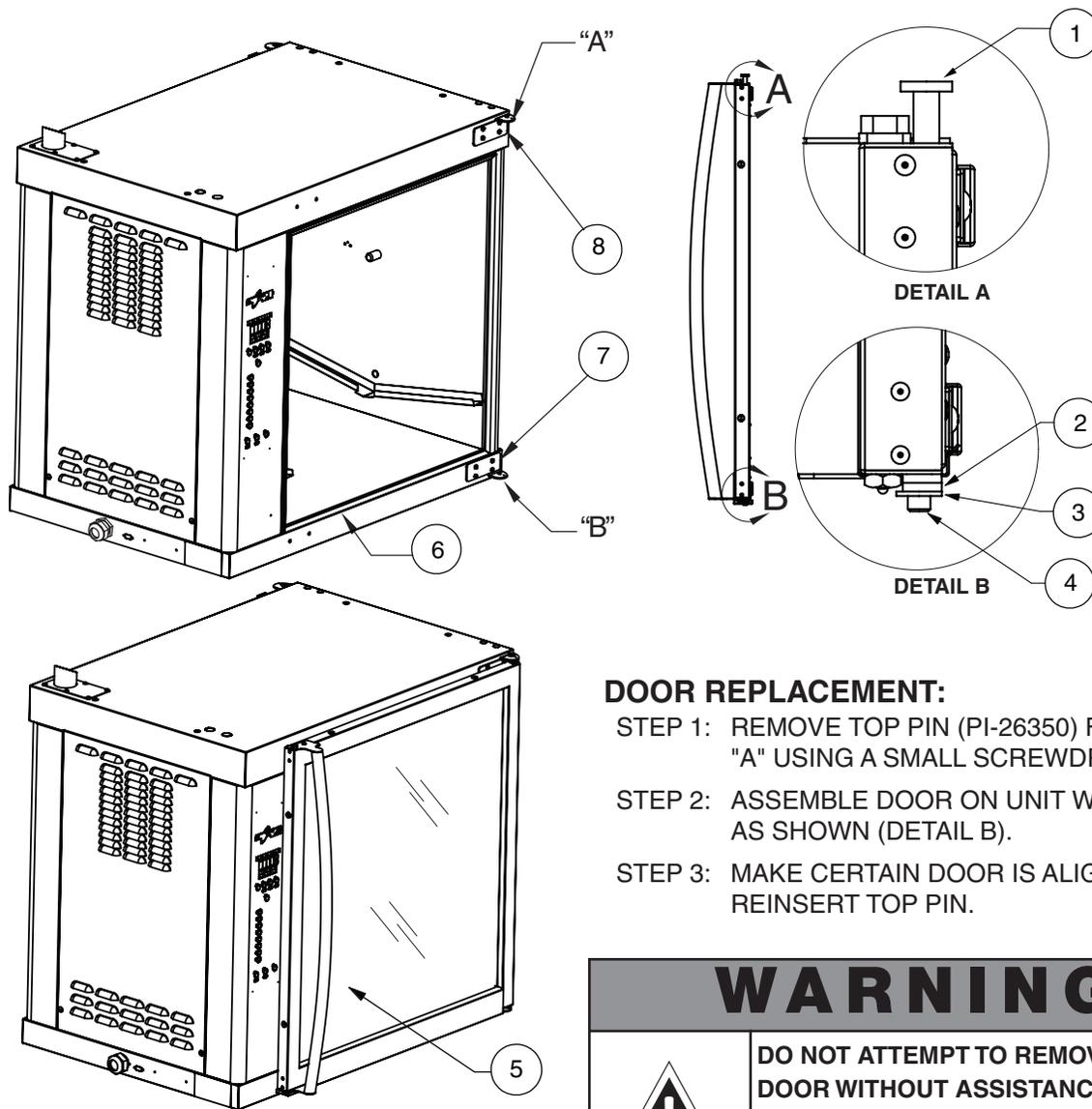
## ELECTRICAL SERVICE VIEW



*NOT SHOWN		MODEL >	CURVED DOOR		FLAT DOOR	
ITEM	DESCRIPTION	PART NO.	QTY	PART NO.	QTY	
1	AIR DUCT	1002068	1	1002068	1	
2	MOTOR DRIVE, 230V, AC	MO-33893	1	MO-33893	1	
3	TRANSFORMER, STEP DOWN	TN-33460	1	TN-33460	1	
4	RELAY, POWER	RL-33930	5	RL-33930	5	
5	SWITCH, HIGH LIMIT	SW-34454	1	SW-34454	1	
6	BOARD, POWER SUPPLY, 12V DC, SWITCH	BA-33554	1	BA-33554	1	
7	TERMINAL BLOCK	BK-3023	1	BK-3023	1	
8	FAN, BLOWER MOTOR CAPACITOR, 4 UF	FA-33931	1	FA-33931	1	
9	CONTACTOR, 208/240V 3 POLE 25 AMP	CN-3052	2	CN-3052	2	
	RESISTOR, MOV, SURGE PROTECTOR	RS-3578*	2	RS-3578*	2	
10	FUSE	FU-3775	2	FU-3775	2	
11	FUSE HOLDER, 15A, CLASS G	FU-3772	1	FU-3772	1	
12	MOTOR, CONVECTION FAN, 220-240V	MO-33892	1	MO-33892	1	
13	FAN, MOTOR, EXHAUST + VENT, 240V, 50/60HZ	FA-33221	1	FA-33221	1	
14	SWITCH, FAN FAIL	SW-33907*	1	SW-33907*	1	

# SERVICE

## REPLACEMENT OF GLASS DOOR (FLAT DOOR SHOWN)



### DOOR REPLACEMENT:

- STEP 1: REMOVE TOP PIN (PI-26350) FROM BRACKET "A" USING A SMALL SCREWDRIVER.
- STEP 2: ASSEMBLE DOOR ON UNIT WITH SPACERS AS SHOWN (DETAIL B).
- STEP 3: MAKE CERTAIN DOOR IS ALIGNED AND REINSERT TOP PIN.

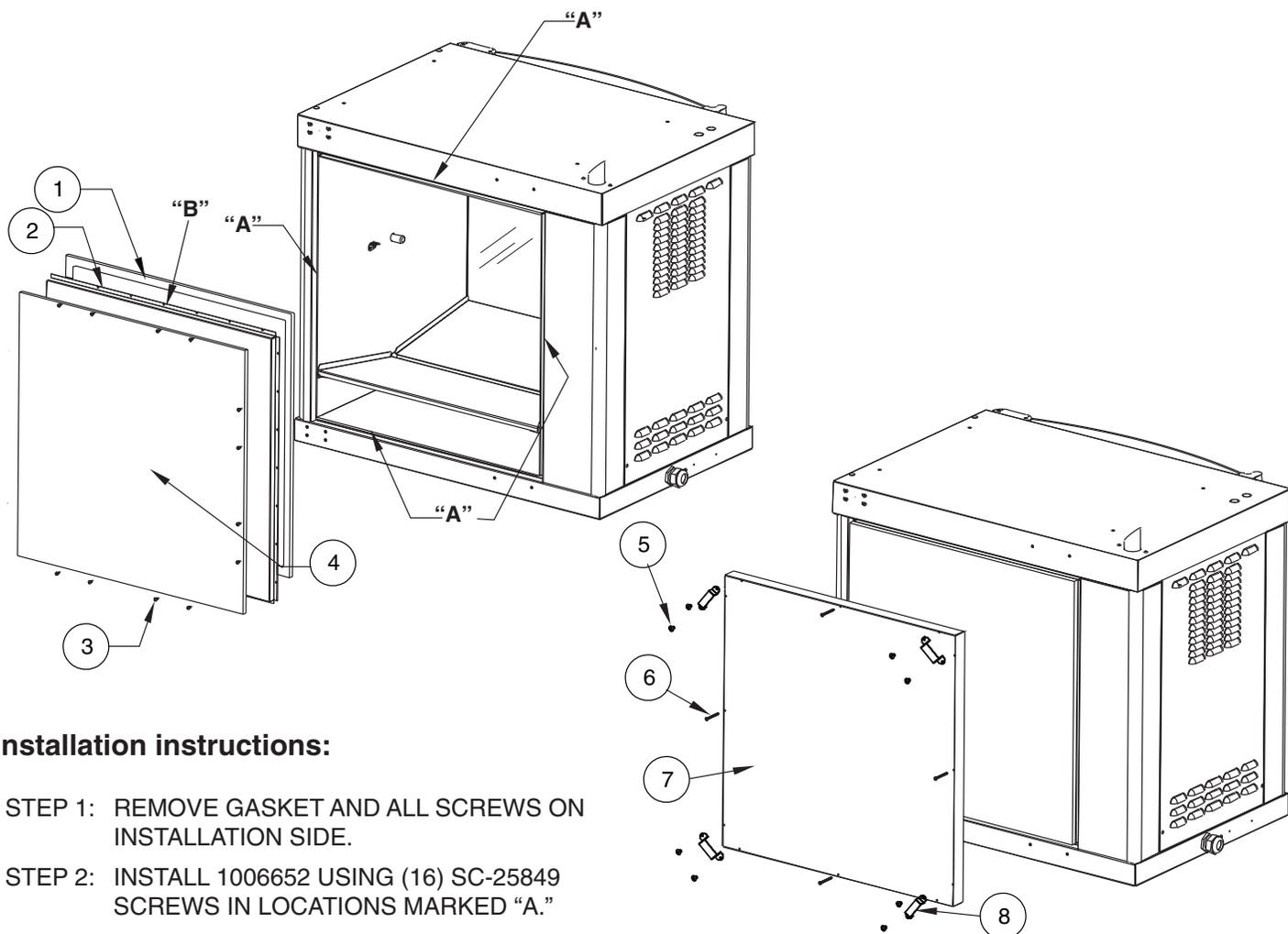
## WARNING



DO NOT ATTEMPT TO REMOVE THE DOOR WITHOUT ASSISTANCE. THE DOOR IS EXTREMELY HEAVY, WILL BE DAMAGED IF DROPPED, AND MAY CAUSE SERIOUS INJURY.

*NOT SHOWN		MODEL >	CURVED DOOR*		FLAT DOOR	
ITEM	DESCRIPTION		PART NO.	QTY	PART NO.	QTY
1	PIN, DOOR, TOP		PI-26350	1	PI-26350	1
2	SPACER		1002143	1	1002143	1
3	WASHER		WS-22298	1	WS-22298	1
4	PIN, DOOR, BOTTOM		PI-26352	1	PI-26352	1
5	ASSEMBLY, DOOR, CONTROL SIDE		5006779	1	5009591	1
	ASSEMBLY, DOOR, NON-CONTROL SIDE		5007824	1	5009815	1
6	GASKET, DOOR		GS-25753	1	GS-25753	1
7	HINGE, LOWER, DOOR		1007673	1	1007673	1
8	HINGE, UPPER, DOOR		1007672	1	1007672	1

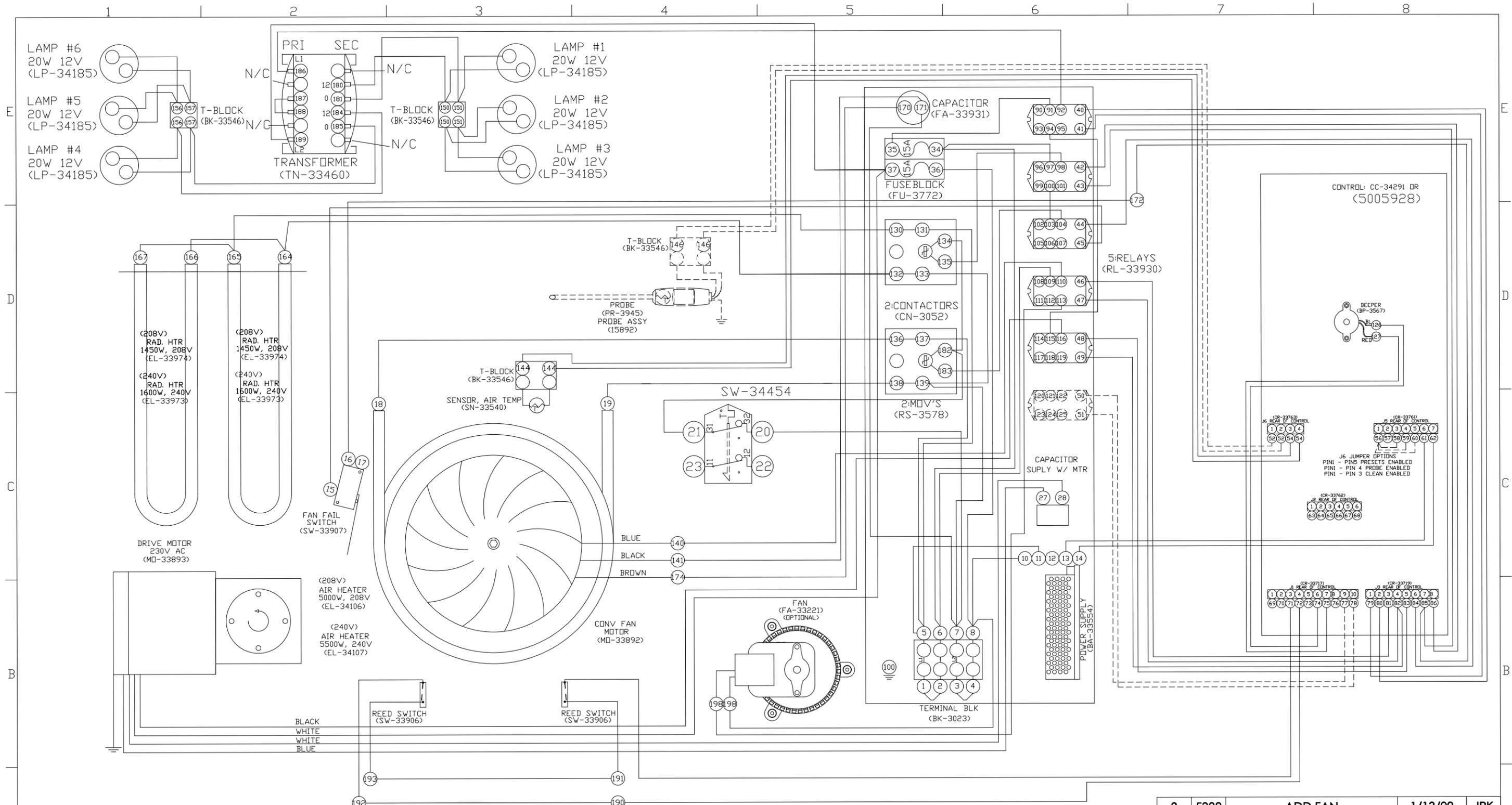
## STAINLESS STEEL BACK PANEL (5006214)



### Installation instructions:

- STEP 1: REMOVE GASKET AND ALL SCREWS ON INSTALLATION SIDE.
- STEP 2: INSTALL 1006652 USING (16) SC-25849 SCREWS IN LOCATIONS MARKED "A."
- STEP 3: INSTALL 1006746 INTO 1006652 USING (4) SC-27843 SCREWS, (8) SC-2459 SCREWS AND (4) 1002822 SPACERS.
- STEP 4: SEAL COMPLETE PERIMETER OF OPENING WITH SILICONE "B".

ITEM	DESCRIPTION	MODEL >		CURVED DOOR		FLAT DOOR	
		PART NO.	QTY	PART NO.	QTY	PART NO.	QTY
1	GASKET TAPE	GS-28123	1	GS-28123	1	GS-28123	1
2	PANEL, INTERIOR S/S BACK	1006652	1	1006652	1	1006652	1
3	SCREW, PAN HEAD	SC-25849	16	SC-25849	16	SC-25849	16
4	INSULATION, FIBERGLASS	IN-2003	1	IN-2003	1	IN-2003	1
5	SCREW, NC, PHILL TRUSS	SC-2459	8	SC-2459	8	SC-2459	8
6	SCREW, PAN HEAD, PHILLIPS	SC-27843	12	SC-27843	12	SC-27843	12
7	PANEL, EXTERIOR S/S BACK	1006746	1	1006746	1	1006746	1
8	SPACER, SOLID BACK	1002822	4	1002822	4	1002822	4



DESIGN	VOLTS	WATTS	AMPS
UL	208V	8300W	40A

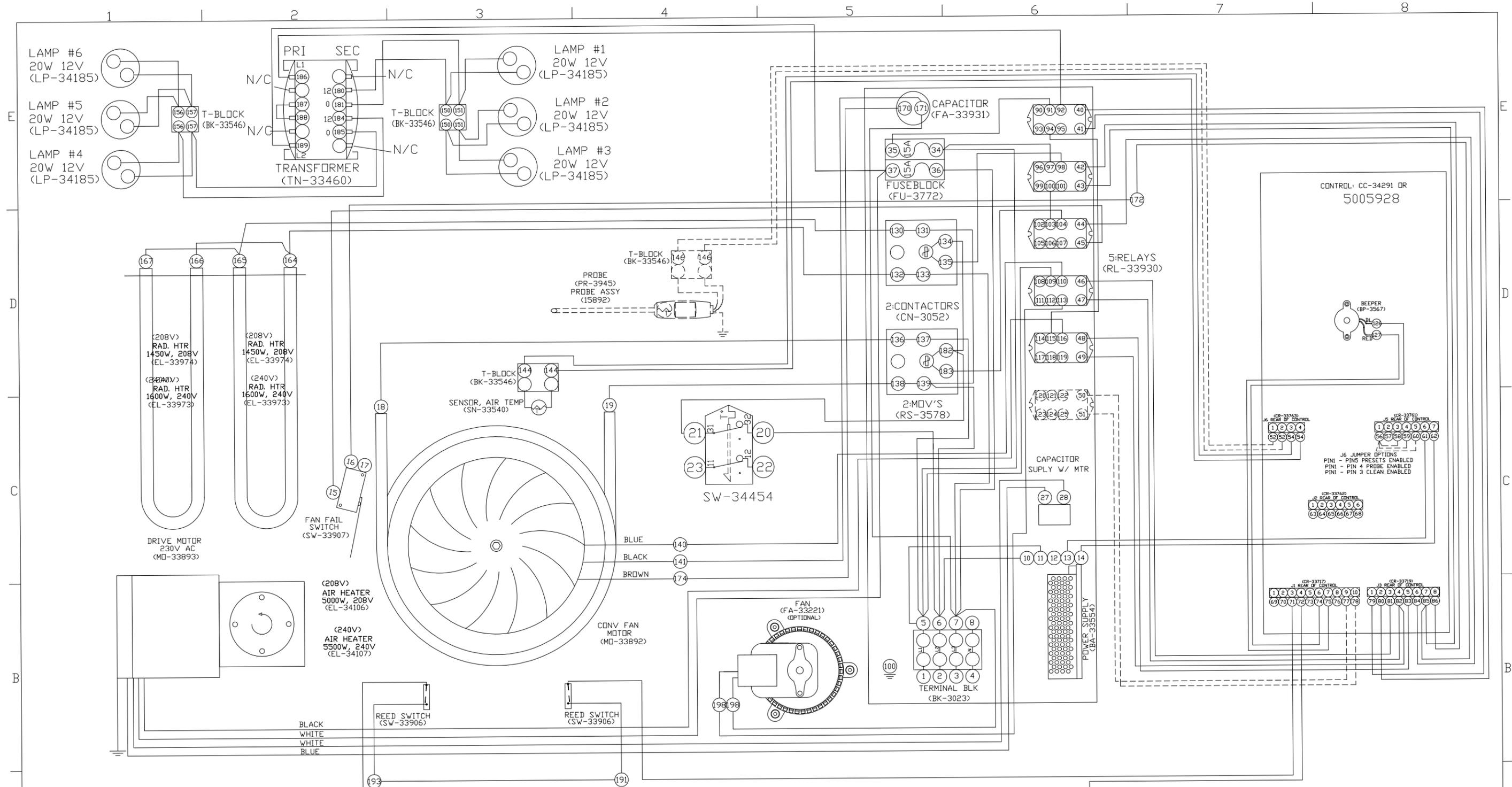
DESIGN	VOLTS	WATTS	AMPS
UL	240V	8800W	38A

3	5338	ADD FAN	1/13/09	JKP
2	-	SEE DAR	12/05/07	DAR
1	-	SEE REJ	8/15/07	REJ
REV	ECO	DESCRIPTION	DATE	APP

AR-7E(07) ELEC ROTISS 208-240V 1PH 50/60HZ

**ALTO-SHAAM** **WIRING DIAGRAM**  
 DWG: 7867 SHEET 1\_OF\_1  
 BY: DDF DATE: 12/21/05

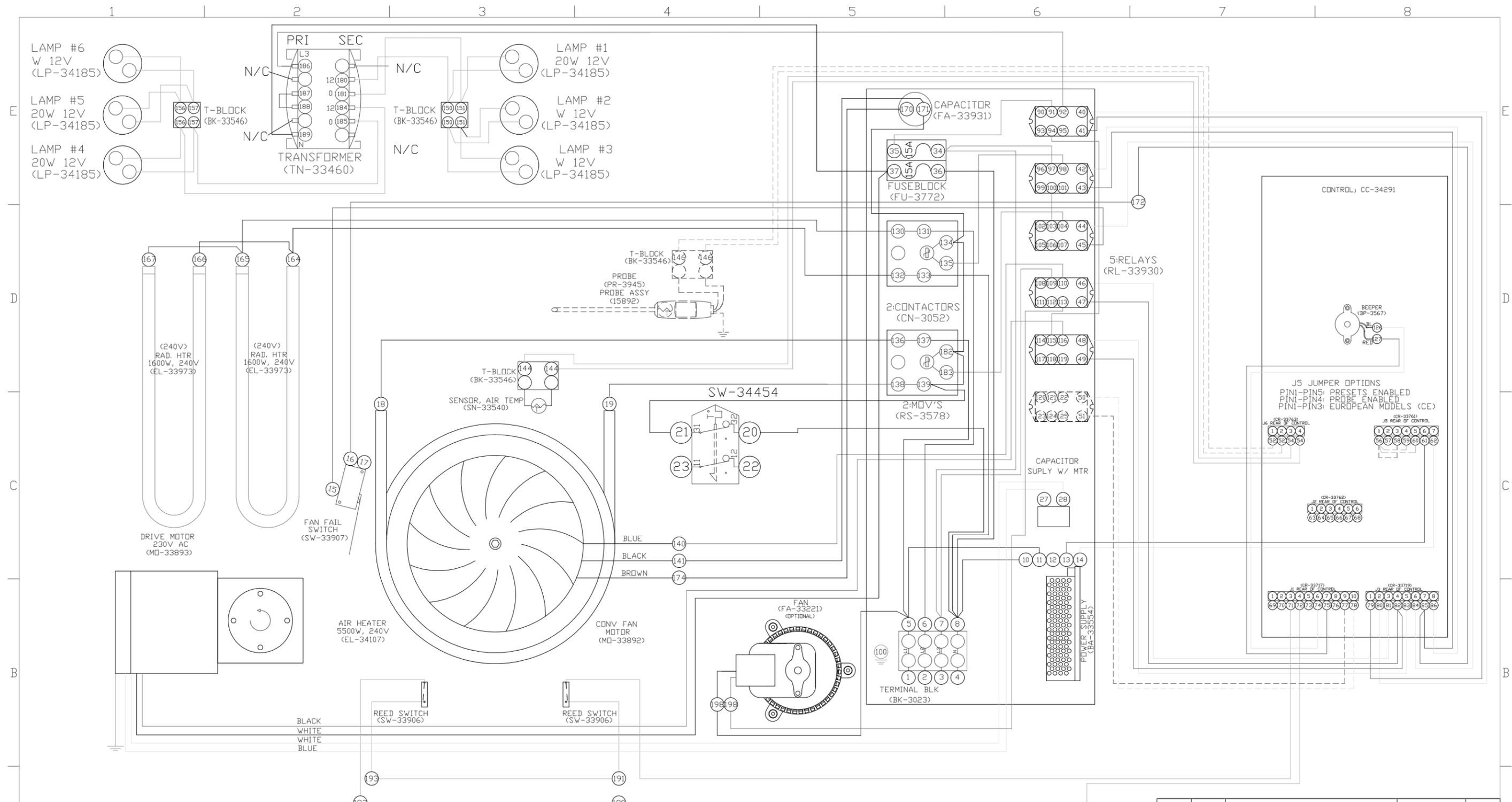
NOTE: SEE WIRE ASSEMBLY 5006891



	VOLTS	WATTS	AMPS
DESIGN	208V	8300W	33A
UL	208V	8300W	33A
	VOLTS	WATTS	AMPS
DESIGN	240V	8800W	32A
UL	240V	8800W	32A

3	5338	ADD FAN	1/13/09	JPK
2	-	SEE DAR	12/05/07	
1	-	SEE REJ	8/15/07	REJ
REV	ECO	DESCRIPTION	DATE	APP
AR-7E(07) ELEC ROTIS 208-240V 3PH 50/60HZ				
<b>ALTO-SHAAM</b>		<b>WIRING DIAGRAM</b>		
BY: DDF DATE: 12/21/05		DWG: 7868	SHEET 1_OF_1	

NOTE: SEE WIRE ASSEMBLY 5006774



	VOLTS	WATTS	AMPS
CE DESIGN	380V	7400W	22A
	415V	8800W	24A
	380-415V	8800W	24A

NOTE: SEE WIRE ASSEMBLY 5006901

5	5338	ADD FAN	1/13/09	JPK
4	-	SEE DAR	3/12/08	DAR
3	-	SEE DAR	12/05/07	DAR
REV	ECO	DESCRIPTION	DATE	APP
AR-7E(07) ELEC ROTISSERIE 380-415V 3PH 50/60HZ				
<b>ALTO-SHAAM</b>		<b>WIRING DIAGRAM</b>		
BY: DDF DATE: 12/21/05		DWG: 7869	SHEET 1_OF_1	

# TRANSPORTATION DAMAGE and CLAIMS

# ALTO SHAAM LIMITED WARRANTY



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:  
*Driver refuses to allow inspection of containers for visible damage.*
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

Alto-Shaam, Inc. warrants to the original purchaser only that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

### The parts warranty period is as follows:

For the refrigeration compressor on Alto-Shaam Quickchillers™, five (5) years from the date of installation.

For the heating element on Halo Heat® cook/hold ovens, as long as the original purchaser owns the oven.

For all other parts, one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.

To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

### THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner, including but not limited to damage due to chlorine or other harmful chemicals. **Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.**
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, special, incidental, or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

**ALTO-SHAAM, INC.**

Effective 02/09

RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.  
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: \_\_\_\_\_ Date Installed: \_\_\_\_\_  
Voltage: \_\_\_\_\_ Purchased From: \_\_\_\_\_  
Serial Number: \_\_\_\_\_

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