



INSTRUCTION MANUAL

PROFESSIONAL ROTISSERIES

MAG SERIES GAS



MAG 40/6 GAS

MAG 40/8 GAS

MAG 58/4 GAS

MAG 58/6 GAS

MAG 58/8 GAS

MAG 6 GAS

FOR YOUR SAFETY

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

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



Dear customer,

You just acquired a new rotisserie DOREGRILL.

Thank you for choosing our equipment. We continue to make the effort to make our product more reliable and more practical for the past 60 years.

We are always looking to improve our products and we tried to offer to our customers our knowledge and experience in order to meet your expectation by adding confort and safety

You will find a wide range of showcases and accesories that can be associated or integrated with your rotisserie.

In order to quickly start using this new equipment, we invite you to carefully read the instruction manual . This booklet will show you how to take avantage of all available features and will show you how to maintain the rotisserie in good condition.

Our technical team will always be available to guide you for installation and answer any questions you may have. In addition we welcome your comments and suggestions.

Do not hesitate to contact us or visit our website : www.1515DESIGN.com

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User Manual

INSTRUCTION MANUAL ROTISSERIE MAG GAZ

1 GENERALITY

1.1 Marking

This equipment is ETL approved. The logo ANS/CSA on the plate and the declaration of conformity is added to the following notice.

- Name & address of the manufacturer - N° de série (MATR)
- Marking ANS Z83.11b-2009/CSA 1.8b-2009 - Equipment Model (MOD)
- year of Manufacture

<u>USA/CANADA</u>			SAS DOREGRILL Parc d'activité du moulin 12 Rue du moulin 44880 SAUTRON FRANCE www.doregrill.com
Model:	Orifice size: Nat: 1,35 mm Propane: 1,95 mm	Appliance Type A	
Order No:	MFG. Date:	Serial No:	
Heat Input: Nat: 102360 BTU/hr Propane: 191072 BTU/hr		Gas Pressure: Nat: 8.0'' W.C Propane: 15.0'' W.C	
Gas Food Service Equipment Conforms to ANS Z83.11b-2009/ Certified to CSA 1.8b-2009 standard.		Conforms NSF / ANSI STD 4	
	FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.		
	WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.		

This plaque (23) is attached on the right corner of the rotisserie (22).

In case of a change gas usage, the old plate needs to be removed and a new plaque should be added matching the new adjustment and provided with the new transformation kit.

INSTRUCTIONS

COOK MAKE SURE TO REMOVE THE BURNER PROTECTIVE SHIELDS BEFORE ANY COOKING OPERATION.

Lighting the pilot: Press the wheel of the valve and turn left on symbol "☆". When the pilot is lit, wait a few seconds for the thermocouple is hit (security). Then release the wheel of the valve.

Lighting of burner: Turn left the wheel of the valve, burner is going to be red. There are 2 positions: large and small flame.

Stop the burner: Turn off right the wheel on symbol "☆".

Stop the pilot: Turn off right the wheel on symbol "0".

START UP MOTOR FOR SPITS

START: Switch up.

STOP: Switch down.

STOP THE PILOT

STOP: Switch down.

ENVIRONMENT

COMBUSTIBLE MATERIALS

NON-COMBUSTIBLE MATERIALS

<u>Back :</u>	11,8"	3,9"
<u>Right side :</u>	5,9"	2"
<u>Left side :</u>	11,8"	3,9"

WARNING

PLACE

For installation under ventilation hood only.

Do not locate this appliance under overhead, unprotected combustibles surfaces.

ELECTRICITY

Electrical Grounding Instructions: This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

GAS

CAUTION: The gas pressure regulator provided with this appliance must be used. This regulator is set for an outlet pressure of 17 inches water column.

This plaque (24) is attached on the right corner of the rotisserie (22).

1.2 Importance of the Manual

This notice has been made for the installer as well as the user of DOREGRILL in order to give them all the necessary information to operate the rotisserie at its best and to prolong the life of the equipment. By keeping a regular maintenance, the end user should be able to resolve most incidents and minor issues that do not require the presence of a technician.

By respecting all warnings and recommendations the user of rotisserie should be protected by any potential injuries.

The time and the attention spent by reading this manual will help to learn the proper use and as well as avoid any risk of potential.

This manual is made for the following rotisserie models, **MAG 40/6, MAG 40/8, MAG 58/4, MAG 58/6, MAG 58/8, MAG 6, version GAS**, and must be kept available to the operator at any time.

The manufacturer is not responsible for any injuries to individuals, animals or property damages caused by a misuse of the rotisserie or by not respecting the rules and regulations described in the manual.

IMPORTANT: This equipment is for professional use. Therefore, in order to avoid any accident, only qualified and well-trained personnel can operate this equipment. It must be installed in a ventilated area according to the rules and regulations required in the country where the rotisserie is sold. The installation, adjustment and set-up maintenance must be done by a certified Gas technician.
In case of change of gas and in order to respect all international regulations, every necessary component and parts for this change must be ordered and provided by Doregrill.

1.3 All rights reserved

All rights reserved regarding this technical « Rotisserie user manual with spits Mag series Gas version » are the properties of the manufacturer. None of the content or chapter of the booklet can be reproduced or published without written authorization of the manufacturer.

1.4 General Warning

This rotisserie cannot be used by anyone (including children) who has limited physical, sensory or mental or anyone with no previous experience or knowledge.

1.5 Warranty

The manufacturer ensures all rotisseries have been tested in our facilities.

The certificate of warranty is for **12**(twelve) Months. Please refer to the certificate of warranty attached to your invoice.

Any change or replacement made on the machine with non-original part cancel automatically the warranty and free the manufacturer of all responsibilities

2 SHIPPING AND HANDLING

2.1 *Shipping and delivery*

Our Rotisseries are adjusted, tested and controlled in our facilities.

The radiant burners are preheated in order to simplify the starting process. There are carefully packed to arrive in good condition.

The rotisserie is delivered on palette strapped and shrinks wrapped. The machine is protected in a carton box with plastic bubble, polystyrene and foam for shipping.

Once the box is open, be sure there is no damage during the shipping. In case of damage, please report the damage in presence of the delivery company. All claims notified on the delivery bill must be followed within 48h after delivery with a certified letter to the shipping company and to the reseller

2.2 *Unpacking and manutention*

During unpacking, do not puncture the bubble protection with a sharp object that may damage one of the components of rotisserie

The machine can be moved on a flat surface using the caster. Use a forklift under the machine if you Need to lift it.

3 TECHNICAL DESCRIPTION

3.1 *General Description*

The rotisserie is mounted on a wheel base carriage (1) with casters:

- 4 casters, 2 with brakes for the Mag series.

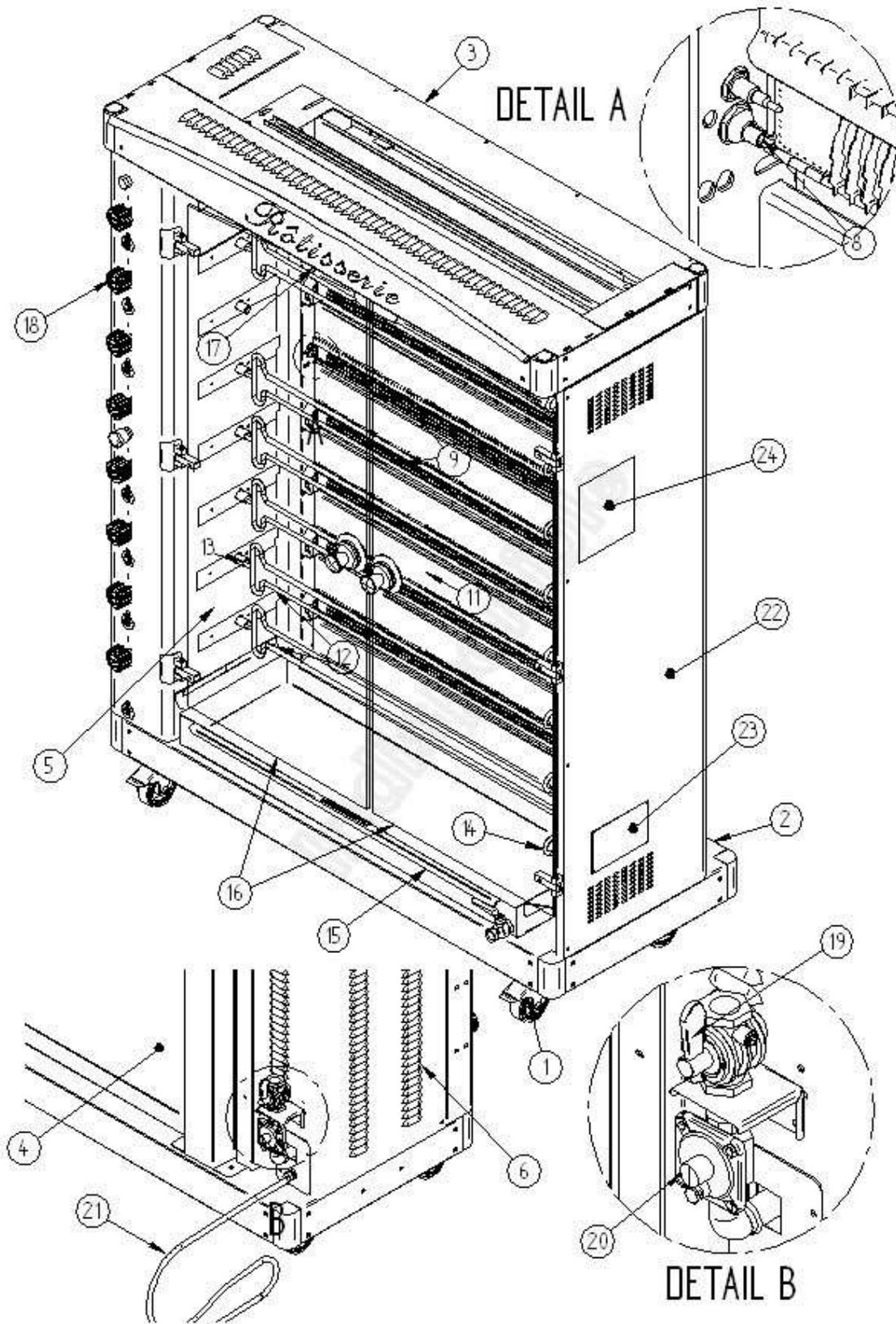
Assembled in one main structure in 4 parts:

- Brushed Stainless Steel Base (2)
- Enameled roof top (3), reinforced with a stainless steel belt.
- Back panel (4), Fixed with 2 stainless steel omegas.
- Internal vertical enamel panels (5) with rounded angles to facilitate the cleaning.
- On carter (6) can be opened a tool which contains the technical unit (gas & electricity).
- Infrared burners (9) have a safety device using a thermocouple (10).
The radiants are speared by removal enamel deflectors (11).
- Ajustable Spits (12) which are controlled by an independent electrical motor equipped with a tip (13) which facilitate the penetration.
- Spit support (14) located on the opposite side of the motors easy to remove in order to facilitate the cleaning process.
- Lower level, sauce pan (15) in stainless steel equipped with a drain valve.
- Two tempered glass doors (16) with hinges to protect the roasting process.
- 3 recessed Quartz Lamps (17) on the ceiling of the rotisserie and providing powerful lighting. There are waterproof and protected with a screen made out of tempered glass.
- Central Control Panel (18)

There is in the back of the rotisserie, a gas shut off valve (19) dimension 20/27 $\frac{3}{4}$ with a holder pressure(20) and an electrical cable 3G2.5 (21).

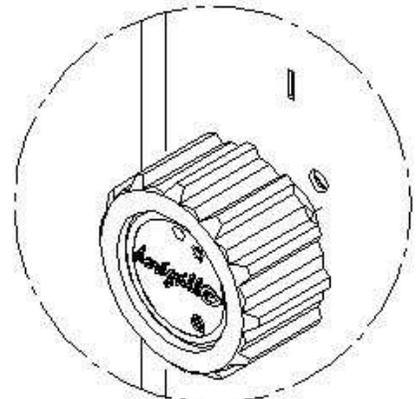
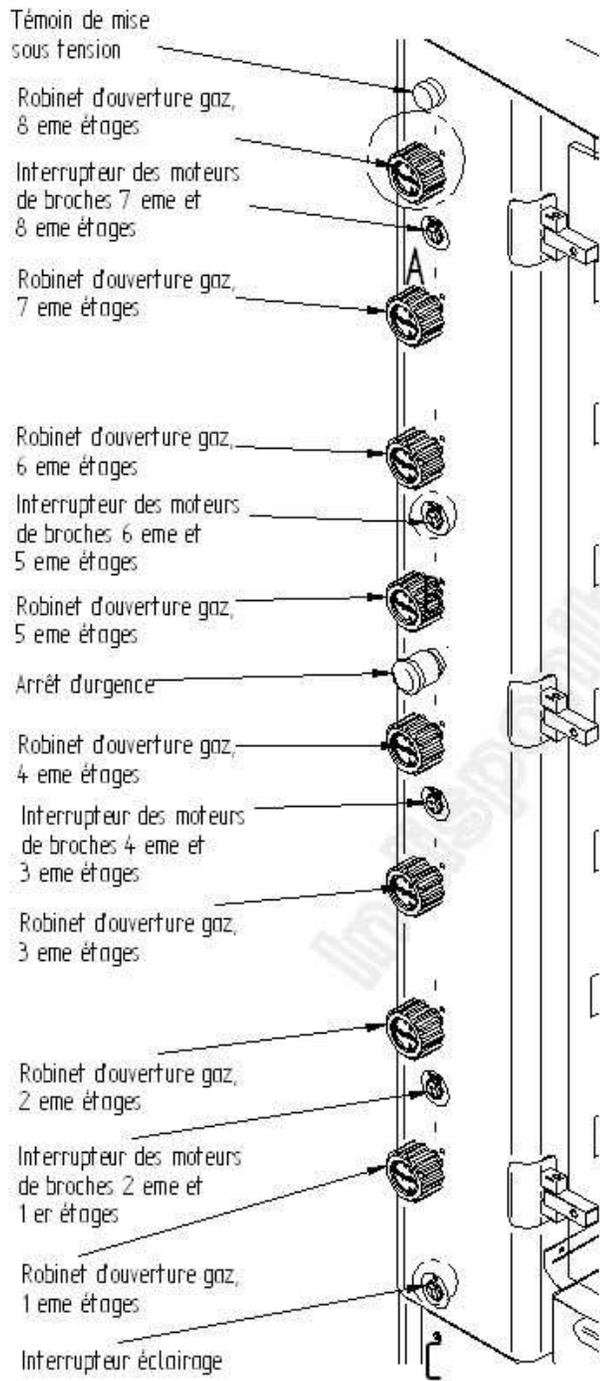
3.2 Classification

Components are listed in the rotisserie

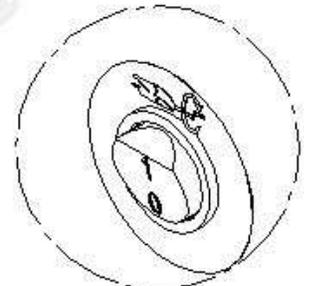


3.3 Panel Control

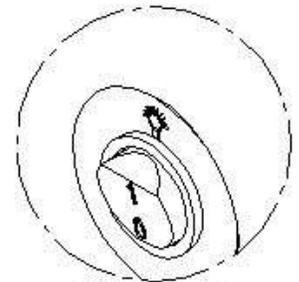
- Power on indicator
- Gas valve Level 8
- Switch Motor Level 8
- Gas Valve Level 7
- Gas valve Level 6
- Switch Motor Level 6-5
- Gas valve Level 5
- Emergency Stop button
- Gas Valve Level 4
- Switch Motor Level 4-3
- Gas Valve Level 3
- Gas Valve Level 2
- Switch motor Level 1-2
- Gas valve Level 1
- Switch Light



DETAIL A



DETAIL B



DETAIL C

3.4 Rotisserie Measurement

Voir Chapitre 7 « Installer – Technical Information »

3.5 Technical information

See Chapitre 7 « Installer – Technical Information »

3.6 Ultimate Usage

Our rotisseries are made to roast meat and poultry prepared in an hot environment and professional caterer in the food industry.

3.7 Wiring Diagram

See Chap 10 « Installer – Graphic Chart composition »

4 SET UP

4.1 General Recommendation

Equipment installation should be performed by authorized professional installers, in accordance with state and local regulations and norms

See Chap 10 « Installation »

5 HOW TO USE IT:

Turn off the light.

5.1 Control Panel

◆ Switch / Gas Valve

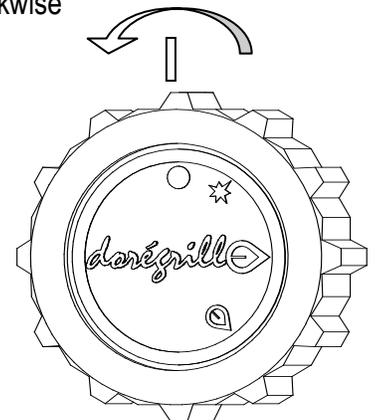
Each knob is independent and individually controls one radiant
There are four positions for a knob: Off ("0"), Pilot ("Star"), High (big flame) and Low (small flame)

Each Valve control one radiant

Turn on the radiant : Push on knob, hold pushed and rotate/turn counterclockwise to be on 'High flame. The radiant is now on and can be adjusted between the high flame and the low flame Turn the wheel to the lefts

Turn off the radiant : Push and rotate knob clockwise to be on "star position"

Turn off the Pilot: Push and rotate knob clockwise to be on "0 position"



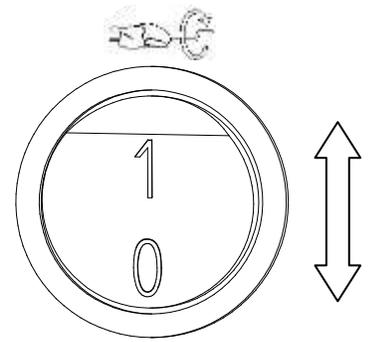
◆ **Switches for motors**

Each switch controls two spits.

These two spits rotate in opposite direction, so they cannot block each other when cooking bigger items (all spits on "even levels" rotate in on direction and all spits on "odd levels" rotate in the opposite direction)

Start spit rotation: Push switch up.

Stop Spit rotation: Push switch down.

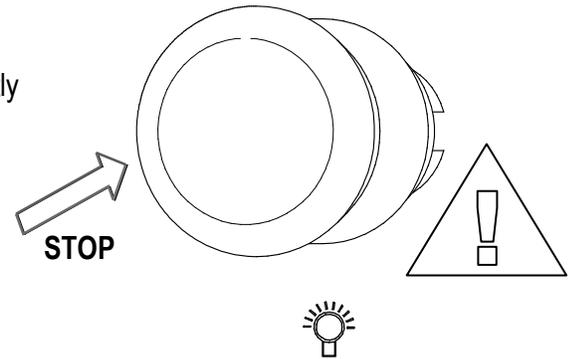


◆ **Emergency Stop Button**

This Button is only to be used in case of emergency and instantly stops the electrical power (motors, lights)

To use it, just press on the button all the way.

. To power the rotisserie again, just pull on button all the way back

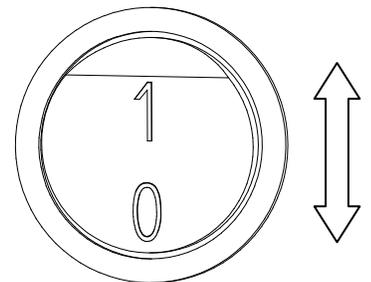


◆ **Light switch**

This switch controls the 3 lights located on top of the rotisserie

Turn on lights : Push switch up.

Turn off lights : Push switch down.



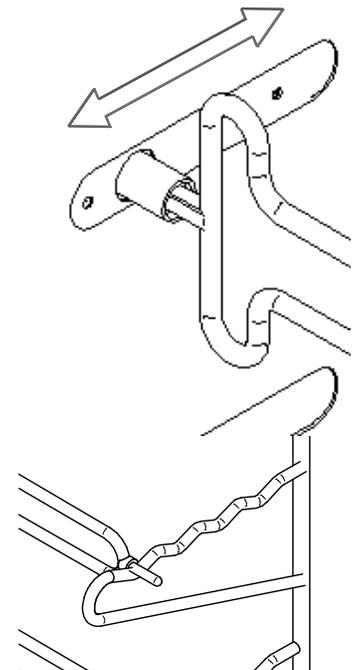
◆ **Set up And Spit adjustment**

The spits are adjustable in depth

Set up: Insert first the left end of the spit into the motor shaft.

Rotate slightly to make sure it snaps all the way in Intro

Then rest the right end of the spit on the support across



5.2 *Implementation*

IMPORTANT Do not put anything on the top of the rotisserie or obstruct the exhaust Device

◆ Preparation

Make sure the rotisserie is plugged in and power is on
Make sure the rotisserie is hooked up and gas is on
Turn on the light (if desired)

Put at least 1" of water in the bottom pan and make sure to maintain this level thru cooking cycles

◆ Burners (radiants) Lighting

Open slowly the main gas supply (shut-off valve), then open the gas valve of the rotisserie (located in the back)

IMPORTANT: MAKE SURE TO REMOVE THE BURNERS PROTECTIVE SHIELDS BEFORE ANY COOKING OPERATION. Always light radiants one by one, starting from the top, and working your way down

Select corresponding gas knob. Push on the gas knob all the way, hold pushed and rotate counterclockwise to be on pilot position ("star"). come simultaneously with a lighter to light the pilot. Then turn (counterclockwise) the gas knob onto the desired cooking position (between high and low flame) (the radiant will progressively turn red)
Repeat for all desired burners

◆ Cooking Process

In order to have moist and golden chicken, It is recommended to prick them before roasting. Load the spits in the rotisserie following previously described instruction. (p.13 – Set up and Spit adjustment.)
Adjust position of the spits, according to poultry or meat size and desired cooking time. Once spits are in place, turn on motors (so they start rotating)

IMPORTANT : Never use or put Aluminum foil in the rotisserie

In order to avoid splashes and for the rotisserie to work properly, the glass doors should stay closed during the cooking cycle.

The average cooking time for a 2.5-3 lb. chicken is 60 mn (this may vary according to poultry size and quality, marinade used, desired cooking time, environment...)

At the end of the cooking cycle, lower or turn off radiants, stop motors and unload.

When unloading, start by lifting right side, then remove spit from motors' shafts (push to the right)

6 CLEANING AND MAINTENANCE

IMPORTANT: before cleaning, make sure the burners are turned off and unplug the rotisserie.
Never use a pressure washer.
Use a protective apron, gloves and eyes protection.
Use only chemicals “special oven without caustic “and “certified food”.
Do not spray on the burners. Remove the enamel reflectors between the burners.

6.1 *After every daily roasting*

We recommend performing the cleaning while the rotisserie is still warm (not hot).

Make sure to wear necessary protection

Do not use abrasive pads

Remove and clean the following parts:

- Spits, (rep 12)
- Bottom drip pan (empty first), (rep 15)
- Spits Holder, (rep 14)
- Reflectors enameled (panels between radiants), (rep 11)

Wipe off the following parts with a wet soapy towel:

- Inside panels, (rep 5)
- Bottom of rotisserie, (rep 2)
- Top of rotisserie, (rep 3)
- Glass doors and light glass protections, (rep 16 and 17)

6.2 *Weekly cleaning*

Clean the top panel, above the rotisserie.

6.3 *General Cleaning*

We highly recommend that a certified technician comes once or twice a year to check and clean all mechanic and gas components of the rotisserie and to clean the inside and back areas and burners

◆ Door removal

IMPORTANT: This is a very delicate procedure

The rotisserie has been built to simplify this process by quickly removing the doors of the Hinges

7 MAIN REASONS OF GLASS BREAKAGE

7.1 *Thermal shock*

There cannot be a difference of more than 176°F between two spots of the glass doors. If that happens, the breaking point is reached and the glass doors might then shatter instantaneously

(For example: cleaning of hot door with cold towel)

7.2 *Hits*

When a glass door is inadvertently hit, especially on the edge, a tiny piece of glass might get off and therefore the molecular balance is broken. This will result in the glass shattering in the upcoming hours or days.

Such hits might happen during unpacking, installation, or when the user hits the edge of the door (with a spit, pan, cart...)

7.3 *Moving*

Moving the rotisserie regularly (like taking it outside a store and back inside every day) might result in weakening the glass

IMPORTANT:

Glass tempered or not, is a fragile material. Therefore, it must be handled with care. But it cannot, in any case, shatter by itself (if that happens, one of the above reasons is the cause)



Installer manual

8 TECHNICAL SPECIFICATION

	MAG 58/4 GAS	MAG 58/6 GAS	MAG 58/8 GAS
DIMENSIONS			
Width	58 1/8"	58 1/8"	58 1/8" Depth
Weight (empty)	312.4 lb.	462 lb.	539 lb.
Width	58 1/8"	58 1/8"	58 1/8" Depth
Weight (empty)	312.4 lb.	462 lb.	539 lb.
Width	58 1/8"	58 1/8"	58 1/8" Depth
Weight (empty)	312.4 lb.	462 lb.	539 lb.
Technical Components			
Spit			
Number	4	6	8
Usable Length			
	43 1/4	43 1/4	43 1/4
Number of motors			
Number	4	6	8
Voltage Wattage	230V/15W	230V/15W	230V/15W
Gas Burner			
Type: Radiant	Yes	Yes	Yes
Number	4	6	8
Power Rating	23,884 BTU/hr	23,884 BTU/hr	23,884 BTU/hr
Radiant Consumption			
Propane 15" WC	0,544 kg/h	0,544 kg/h	0,544 kg/h
Nat 8" WC	0,741 m ³ /h	0,741 m ³ /h	0,741 m ³ /h
Interior Light			
Number	3	3	3
Voltage, power	230V / 200 W	230V / 200 W	230V / 200 W
Light switch			
Number	3	3	3
Voltage, intensity	230V / 15A	230V / 15A	230V / 15A
Motor Switch			
Number	3	3	3
Voltage, intensity	230V / 15A	230V / 15A	230V / 15A
Voyant de mise sous tension			
Number	1	1	1
Voltage, power	230V / 2W	230V / 2W	230V / 2W
Power Cord			
Section	3x2,5mm ²	3x2,5mm ²	3x2,5mm ²
Fiche : 1 phase + Neutral + Ground	Yes	Yes	Yes
CAPACITY			
Number of Chicken (<i>Depending of the Size</i>)	24/28 Vol.	36/42 Vol.	48/56 Vol.
TOTAL Consumption			
Total Consumption (Gaz Selected)			
Propane 15" WC	2,176 kg/h	3,264 kg/h	4,352 kg/h
Nat 8" WC	2,964 m ³ /h	4,446 m ³ /h	5,928 m ³ /h
Total Electrical Consumption with lights	792 W	842 W	892 W

Gas and pressure table

Country	France	
Category	II 2E + EP	
Gas	NAT	Propane
Pressure (WC)	8" WC	15" WC

Power of unit-burners

GAS	Ø Injector	First position (full)	Second position (slow)
Propane 15" WC	Ø 1,35 mm	17,742 BTU/hr	12,966 BTU/hr
NAT 8" WC	Ø 1,95 mm	21,496 BTU/hr	13,307 BTU/hr

9 INSTALLATION

9.1 *General Information*

. The installation of the rotisserie must be done by an authorized professional technician in accordance to the rules and regulation in the country where it is used

9.2 *Set up*

Unpack the rotisserie, spits and accessories

Install the rotisserie far from inflammable materials (wood, plastics...)

If there are any inflammable materials around, they must be protected with heatproofing materials

IMPORTANT: All installations or modification of gas equipment must be performed by a certified technician

9.3 *Electrical Connection*

The line has to be 220V/60Hz single phase, must be grounded (always connect the Earth wire) and protected with a 10 Amps breaker

Before plugging in, make sure the line is connected properly

IMPORTANT: The manufacturers cannot be held responsible in case of an damage or incident resulting from improper wiring

9.4 *Exhaust*

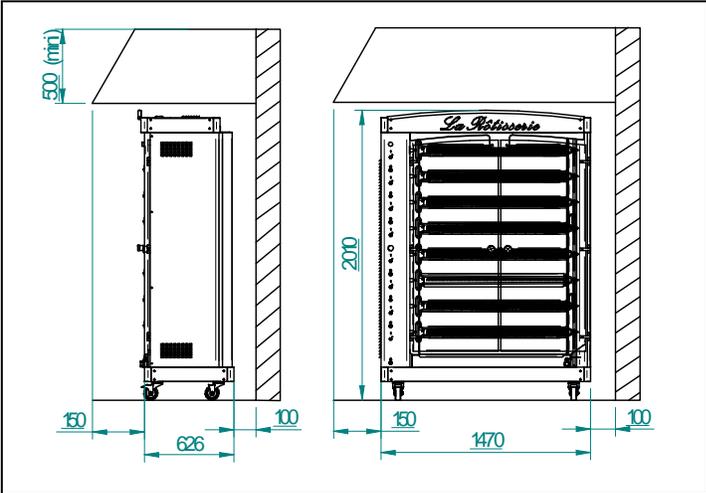
An exhaust is mandatory for the operation of the rotisserie. We recommend a ventilation hood with a grease filter (type A1).

If the rotisserie can't be placed under a hood, it might be possible to connect a conduct pipe from the top of the rotisserie to an existing hood or to the outside of the building (there should be a fan enough powerful at the other end of that pipe)

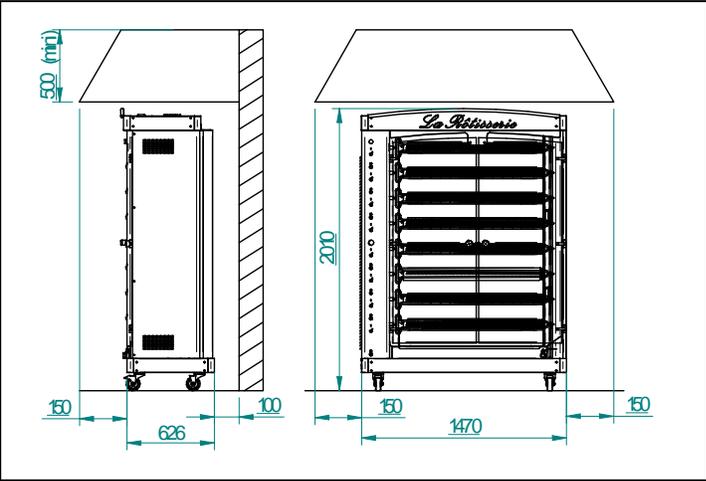
Exhaust systems must be on when the rotisserie is in used and must ensure an adequate amount of incoming air

Any exhaust system must be installed in accordance with local building codes.

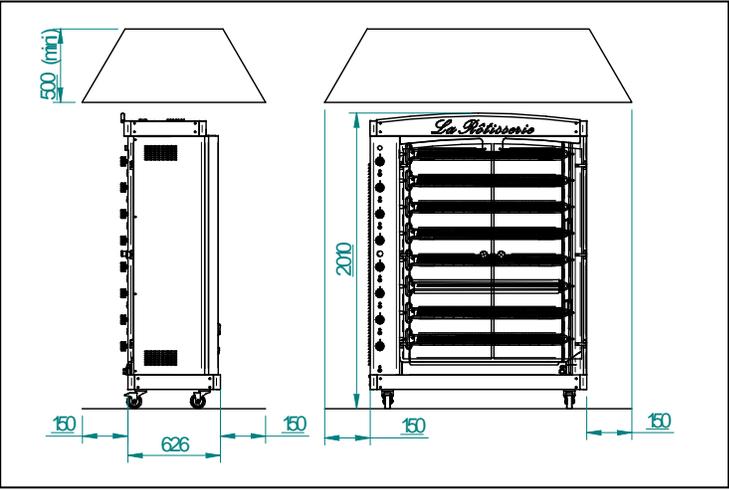
Angle Hood



Wall Hood:



Center Hood



9.5 Gas Connection

IMPORTANT: Each rotisserie is set up at the factory for a certain type of gas. If you need to change the gas type settings, the injectors of each radiant must be changed as well as the gas pressure regulator in the back of the rotisserie. Conversion kit must be ordered from the factory (See page 31: “changing injectors”)

9.5.1 General Information

We recommend the use of a flexible hose of $\frac{3}{4}$ " diameter with quick disconnect and a gas piping size of at least $\frac{3}{4}$ " as well

Make sure that the gas piping of the building and of the rotisserie are compatible (connectors/fittings might be necessary)

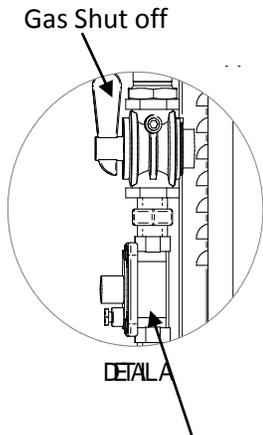
Gas piping must never be installed to run under a burner

Use approved sealants at all external gas connections

Install flexible hose properly:

- Mount it between installation elbows (see #1)
- Make sure it follows a smooth, curved bend (it should form a "downward U" loop) (see chart 03).
- Avoid sharp bends that may restrict the gas flow to the rotisserie (see fig. 02).

In order to minimize "incoming gas losses", hook up the rotisserie as close as possible to the inlet supply with gas piping of a minimum diameter of $\frac{3}{4}$ "



Pressure Limiter

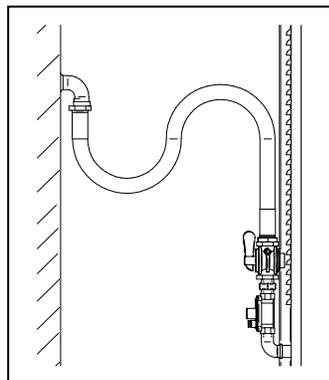


Figure 01

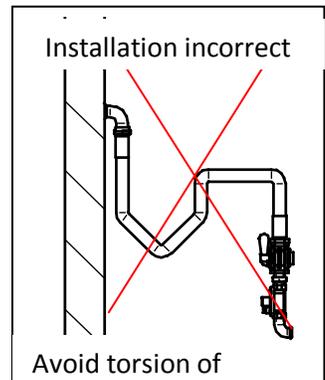
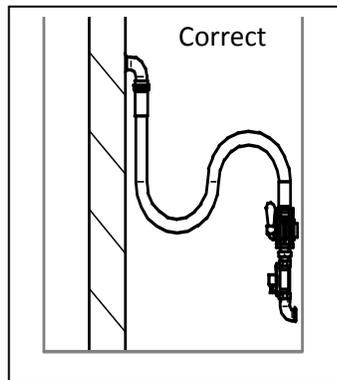


Figure 02

9.5.2 Installation of the rotisserie

To connect the rotisserie to the main gas line you must use a metallic flex for natural gas and Propane, type TUBOGAZ or similar matching norme NF D 36-123 (voir fig. 01).

Natural GAS – Value in kWPCI with 8 WC

Length	Diameter 1/2" R = 90 mm		Diameter 3/4" R = 110 mm		Diameter 1" R = 130 mm	
	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ
0,50 m	25,3	21,5	93,6	80,6	186,0	129,0
0,75 m	21,6	19,0	81,7	69,4	161,0	120,0
1,00 m	19,4	17,5	76,8	67,9	145,0	116,0
1,25 m	18,2	16,5	71,0	64,0	132,0	106,0
1,50 m	17,0	15,7	66,5	60,2	120,0	98,8
2,00 m	14,2	13,2	58,8	54,9	107,0	93,0

PROPANE –Value in kWPCI with 15 WC

Length	Diameter 1/2" R = 90 mm		Diameter 3/4" R = 110 mm		Diameter 1" R = 130 mm	
	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ
0,50 m	34	28,9	126	108	251	174
0,75 m	29,1	25,6	110	93,4	217	162
1,00 m	26,1	23,5	103	91,4	195	157
1,25 m	24,5	22,2	95,5	86,1	177	143
1,50 m	22,9	21,1	89,5	81	162	133
2,00 m	19,1	17,8	79,1	73,9	144	125



MAINTENANCE

10 MAINTENANCE / CUSTOMER SERVICE

All Services on the Rotisserie must be done by a Qualified Technician

10.1 *Trouble shooting*

This section will help to solve minor problems without the presence of a technician

Trouble Shooting	Possible Problem	What to do
GAS line		
Burners can't be lit	<ul style="list-style-type: none"> - The main shut off gas valve (from building) is not opened - The rotisserie shut off gas valve is not opened - The hose is not connected - There is still air in the piping 	<ul style="list-style-type: none"> - Open the main shut off gas valve - The rotisserie shut off gas valve is not opened -Connect the hose -Empty the air by bleeding pilots
1 burner is not working properly	<ul style="list-style-type: none"> Piping or burner is clogged by dust, debris.... -The burner's gas valve is defective -The injector is defective -The burner is defective 	Call your installer/contractor
All burners are not working properly	The incoming gas pressure is too low	<ul style="list-style-type: none"> Make sure that all gas valves are opened all the -Have gas pressure checked (with burners on) - Call your installer
1 burner doesn't stay lit	<ul style="list-style-type: none"> -The gas valve is defective -The pilot/thermocouple is defective -The burner is defective 	Call your installer/contractor

Touble Shooting	Possible Problem	What to do
Electrical Circuit		
Power Light Off	<ul style="list-style-type: none"> - No Power - Not plugged - Defective Light 	Turn power on and Breakers on Plug It Change bulb
Interior Light off	<ul style="list-style-type: none"> -Defective bulb Defective electrical connexion Defective switch 	Change Bulb Call electrician Call electrician
All interior light off	<ul style="list-style-type: none"> -Defective electrical connexion -Defective switch 	-Call electrician
1Spit not working	<ul style="list-style-type: none"> Defective Motor -Defective electrical connexion 	Call electrician
One or more spits are not working	<ul style="list-style-type: none"> -Defective switches Defective electrical connexion 	Call ellectrician
Spit are not working ans the lights are off	<ul style="list-style-type: none"> -The emergency Button is pushed _ Defective electrical connexion 	Pull the emergency button

10.2 Specific repairs

10.2.1 Bulb change

This change can performed by the user.

ATTENTION: Before replacing a light bulb, let it cool down, in order not to get burnt

Turn off and unplug the rotisserie

Loosen bolts with a wrench. Remove bolts and washers

Slide and remove glass protection

Remove old light bulb

Put new one in. NEVER touch the new bulb with your fingers: always use a soft protection

Once the bulb has installed, put back all protection the glass protection.

10.2.2 Opening of the technical Unit

The technical unit is located on the left side of the rotisserie, behind the control panel. It is the access to repair several electrical and Gas parts

This operation must be done by a qualified technician.

Before opening the unit, unplug the rotisserie and shut off the gas valve behind the machine. Unscrew the exterior panel. Once the operation is completed, just put it back as originally mounted..

10.2.3 Change of the Spit rotation

To cook heavy load of poultry without stopping the mechanism, the motors of the even spits turn to one direction and the motors of the uneven spits turn to the opposite direction

This operation must be done by a qualified technician.

Control the rotation after turning off gas valve and electricity and then open the unit

With a screwdriver, remove the two screws of the rotor. Remove the coil bloc, flip it and put it back on the bloc of the rotor

Put back the caliper and two screws; verify the coil runs without friction and tight the screws

Plug the motor and check the rotation prior to closing the Technical Unit.

10.2.4 Change of the injectors

This operation must be performed by a qualified gas Technician

IMPORTANT:

.In case of change of gas and in order to respect all rules and regulation, you must order the replacement KIT and change the old label with the new one

Open the technical block after taking the necessary precaution for the gas line (shut off all valves and unplung the power source)

Loosen the union on the injector's base, and loosen the screw in front of the burner. Then remove the injector

After selecting the correct injector (see chart hereafter), put it on, tighten screw in front of burner and tighten union on the injectors base

Repeat for all burners

Open gas valve and check for gas leaks

GAS	Ø Injector
Propane 15" WC	Ø 1,35 mm
NAT 8" WC	Ø 1,95 mm



Components Chart Graphic

11 COMPONENTS CHART GRAPHIC

11.1 Figure 1- Base and Cart AC 1

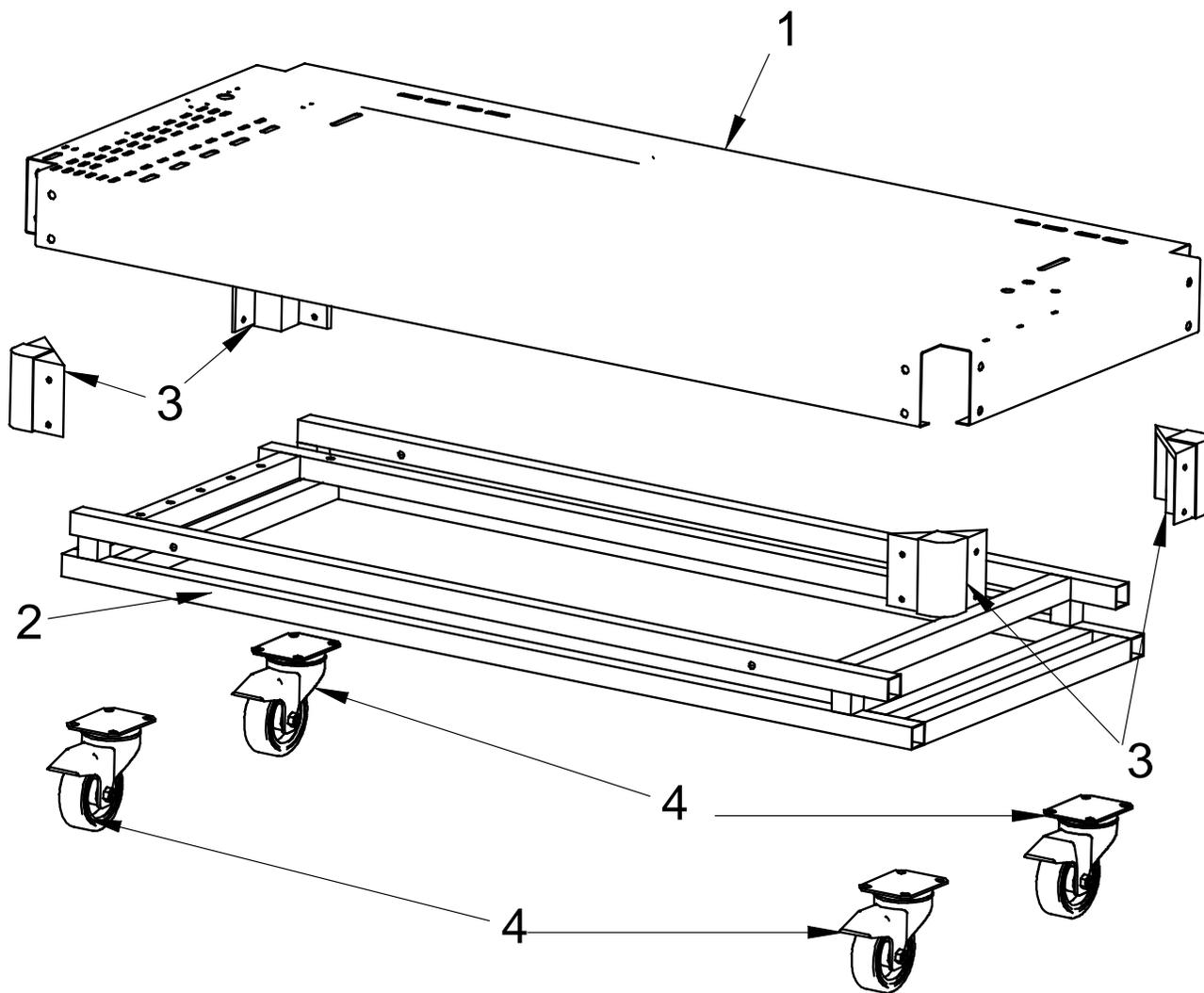


Figure 1 – Base and Cart AC 1

Mark	Reference	Designation	Quantity for MAG 58/8 GAS	N° certificate
01		Base	1	
02		Tubular Chassis 40 x 40	1	
03		Plastic Corner	4	
04		Circular Caster, with brake diam 100	4	

11.2 Figure 2 – Control Panel

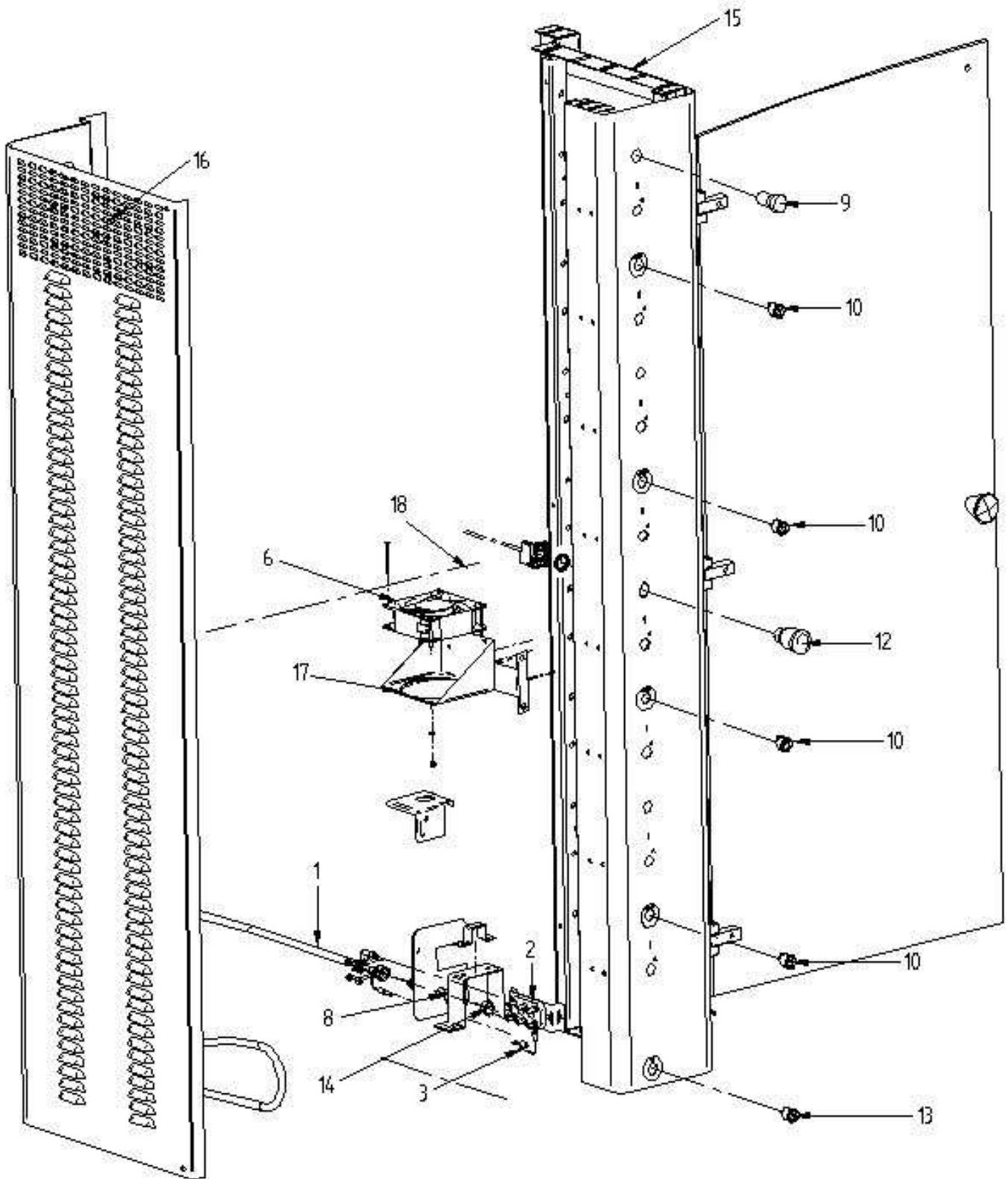


Figure 2 – Control Panel

Mark	Reference	Designation	Quantity for MAG 8 GAS	N° certificate
01	CC600	Cable source 3G 2.5	2.5	CC600 02041403
02	ME 3	Terminal Bloc	1	
03		Ground Wire section 1.5	5	
04	Ormerin	Cable NVAS	10	Silicable style 3513
05		Fuse coil	2	
06		Fan	1	
08		Nylon cable gland	1	
09		Pilot	1	
10		Switch motors 0/1	3	
12		Emergency button (coup de poing)	1	
13		Light switch 0/1	1	
14		Cable Ties	1	
15		Left Inside Panel	1	
16		Left outside Panel	1	
17		Fan support	1	
18		Support coil Set	1	

11.3 Figure 3 – Right side And door

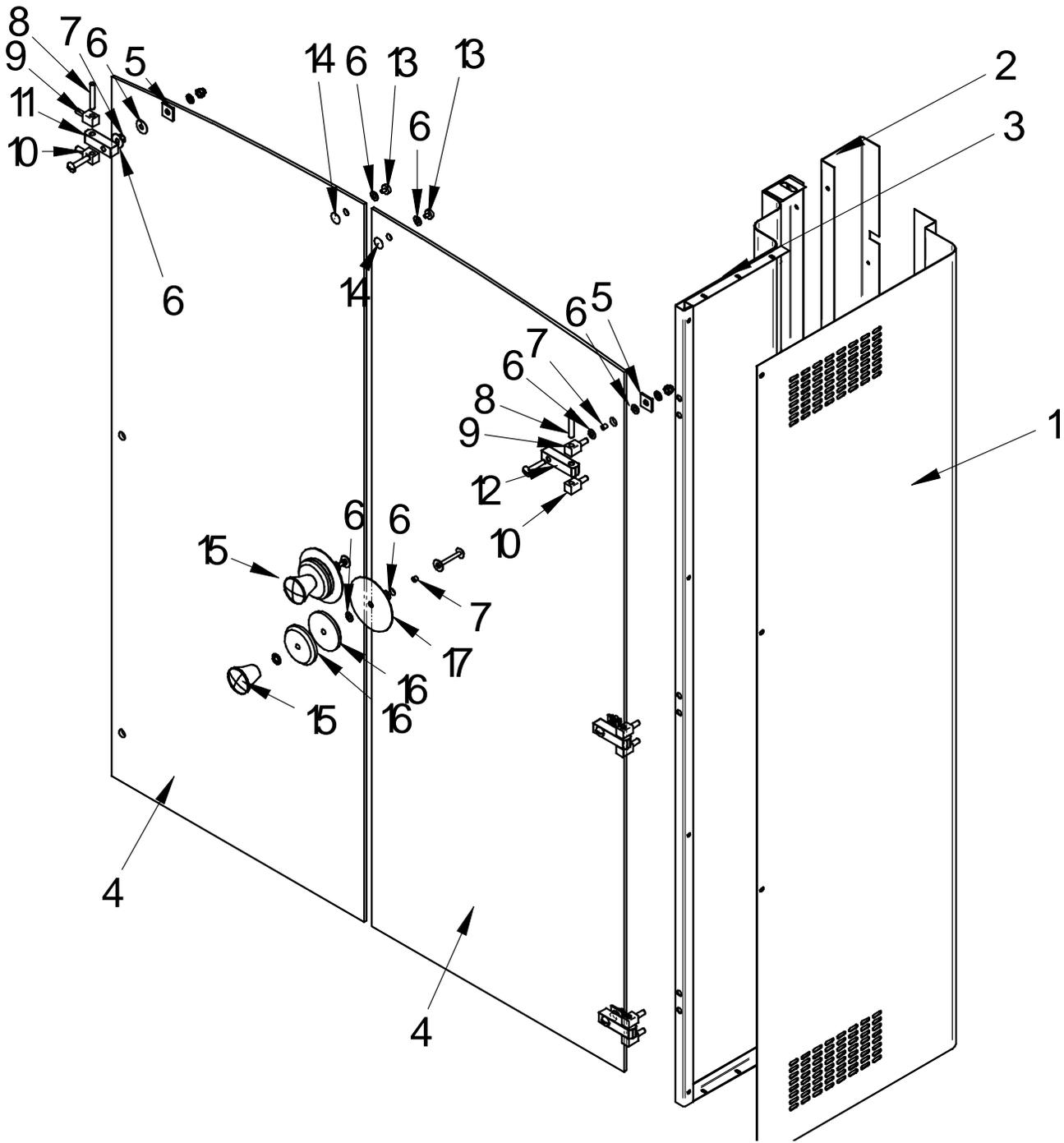


Figure 3 – Right side and Doors

Mark	Reference	Designation	Quantity for MAG 58/8 GAS	N° certificate
01		Right Outside Panel Spit	1	
02		Inside Panel Omega	1	
03		Right inside Panel	1	
04		Glass n°132	2	
05		Hinge Plate	6	
06		Isolating Washer	16	
07		Protective Glass Spacer glaze	6	
08		Hinge pin	6	
09		Hinge component 1	6	
10		Hinge component 2	6	
11		Hinge component 3	6	
12		Hinge screw	6	
13		Door Magnet	2	
14		Cover for Magnet	2	
15		handle	2	
16		insulating ring	4	
17		Stainless steel ring	2	

11.4 Figure 4 – Roof

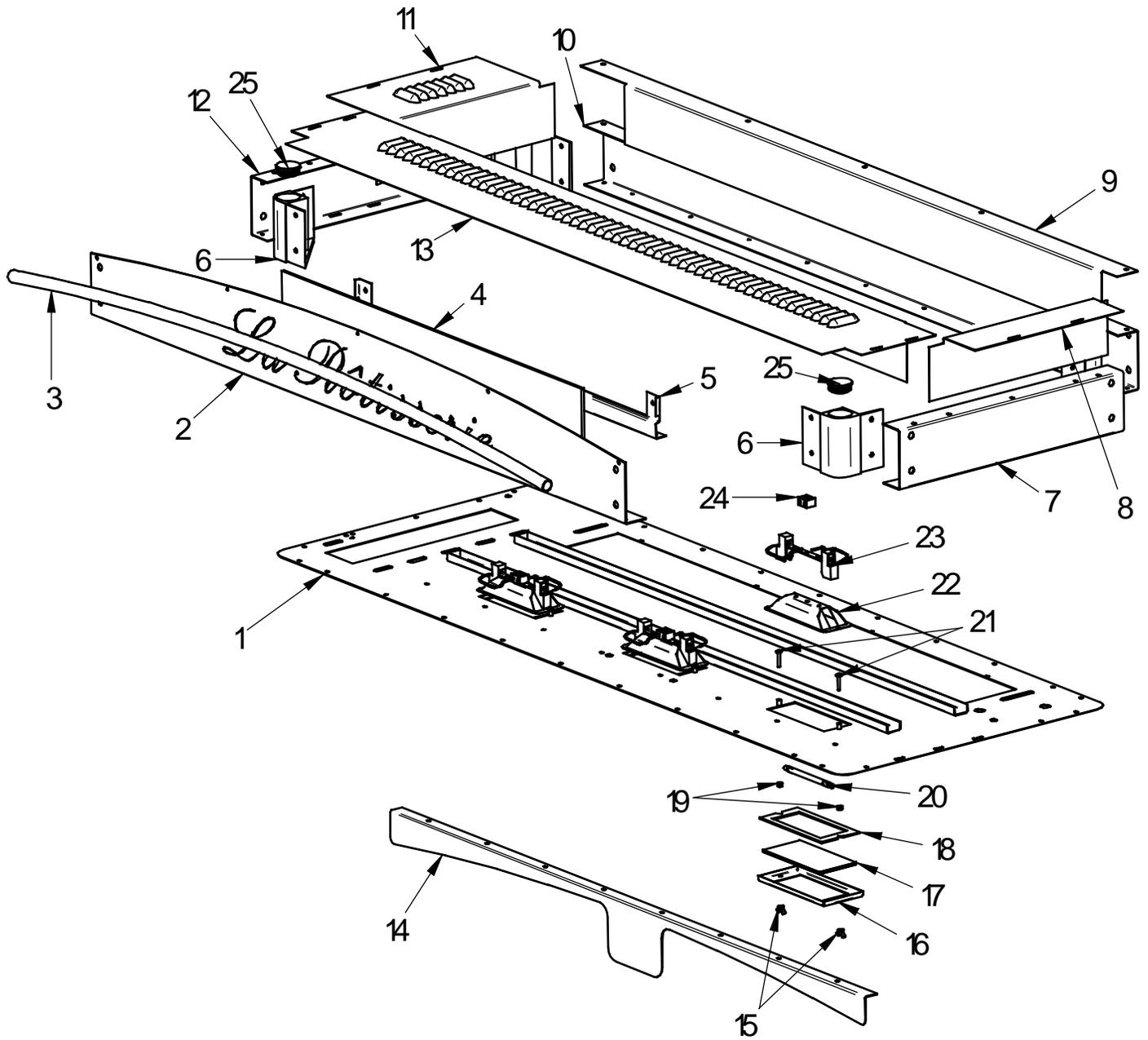


Figure 4 – Roof

Mark	Reference	Designation	Quantity for MAG 58/8 GAS	N° certificate
1		Top Plate	1	
2		Curved Front sign Plate	1	
3		Rounded Bar	1	
4		Glass sign	1	
5		Support glass Sign	1	
6		Corners	4	
7		Right side Plate	1	
8		Top right side plate	1	
9		Top Back plate	1	
10		Back Plate	1	
11		Left louver Plave	1	
12		Left side Plate	1	
13		Front Louver plate	1	
14		Glas door stopper	1	
15		Win nuts american type	6	
16		Propection case light	3	
17		Glass Protection light bulb	3	
18		Glass Protection Gasket	3	
19		Nut M4 inox	6	
20		Light quartz 250W	3	
21		Screw M4 x 25	6	
22		Stainless steel Deflector	3	
23		Light bulb Holder	3	
24		Ceramic Contactor	3	
25		Polyamid plug	4	

11.5 Figure 5 – Circuit line

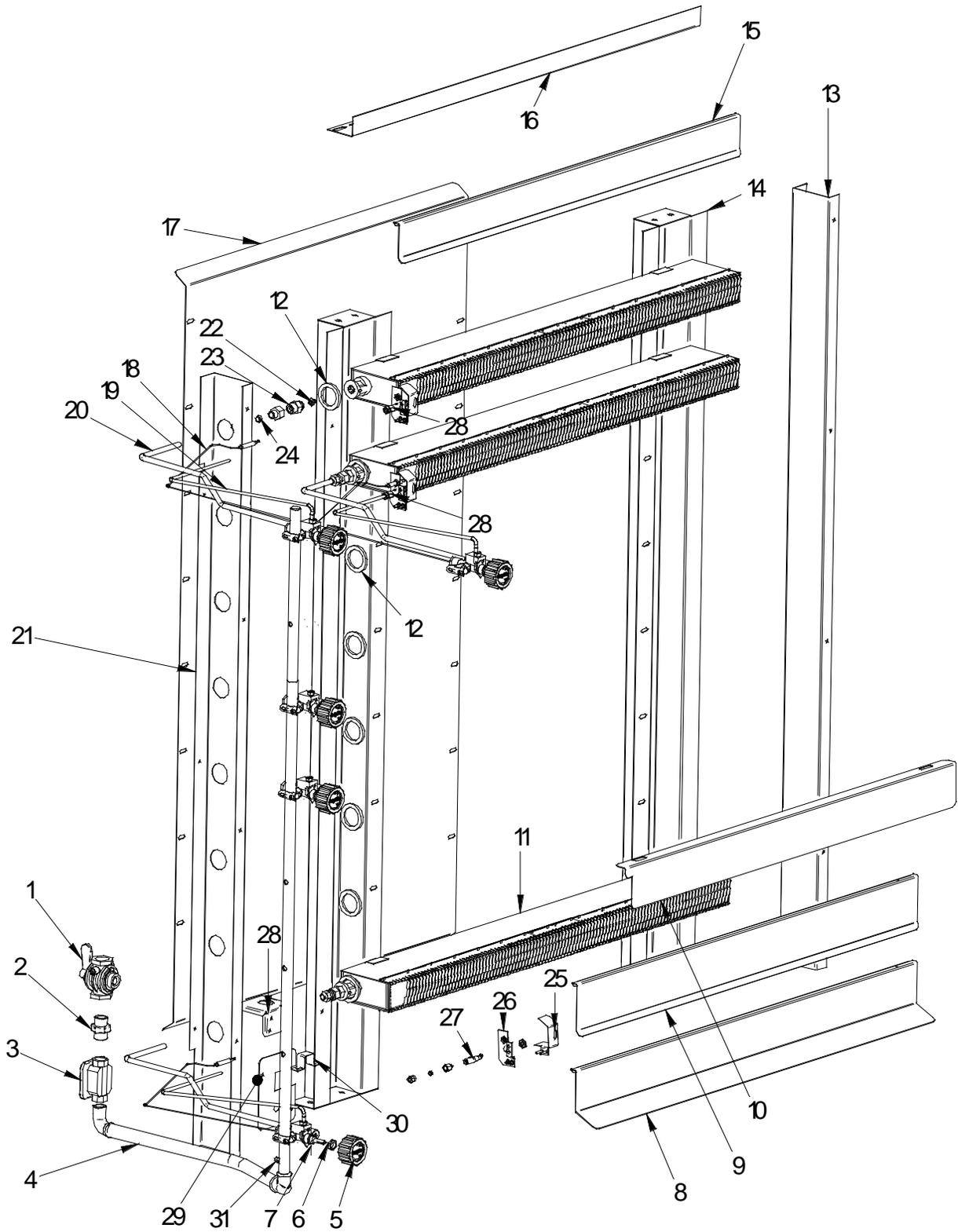
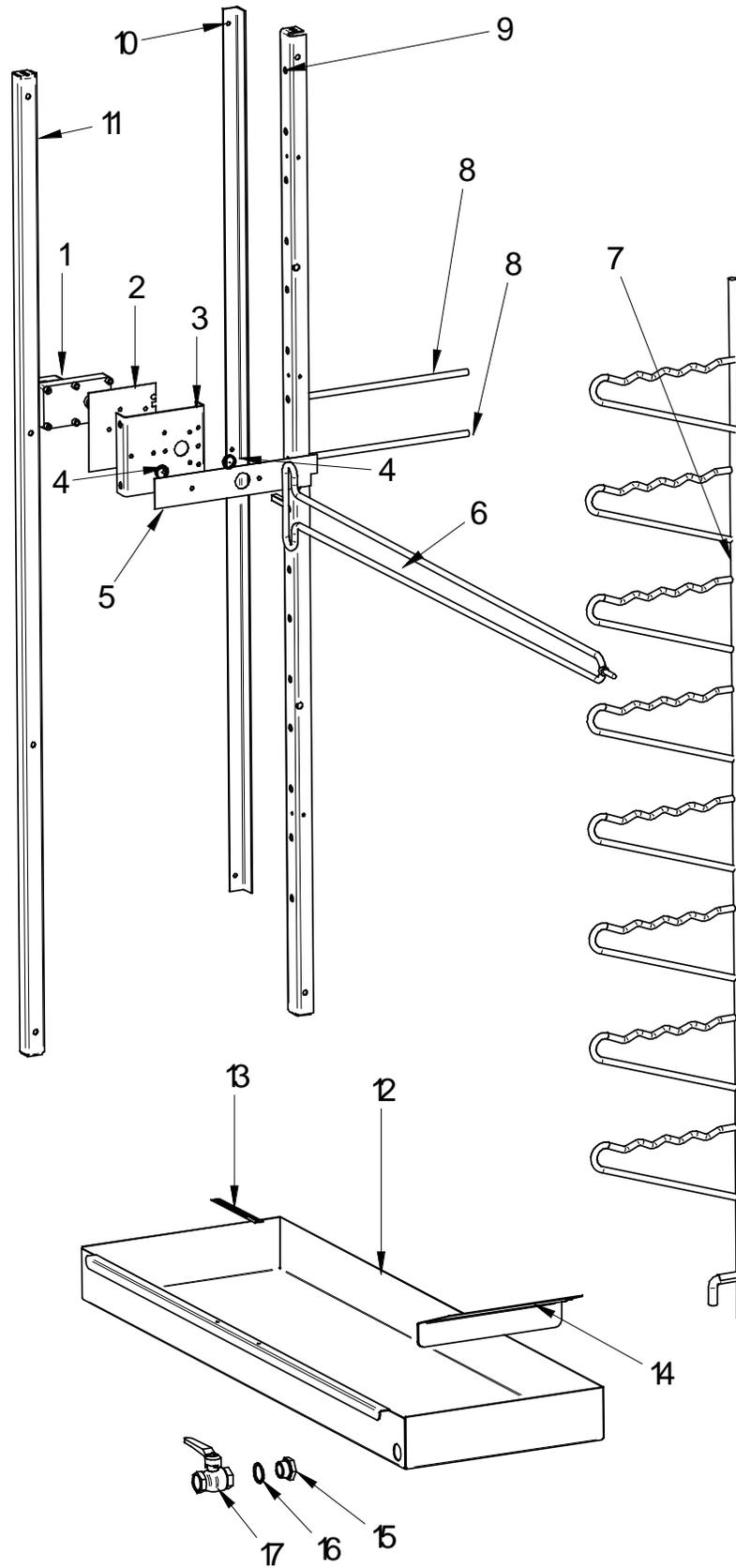


Figure 5 – circuit line

Mark	Reference	Designation	Quantity for MAG 58/8 GAS	N° certificate
1		Gas Valve	1	
2		Staight Connector	1	
3		Gas regulator	1	
4		Gas Pipe	1	
5		Gas Knob	8	
6		Gas Screw Valve	8	
7		Gas Valve	8	
8		Bottom Deflector	1	
9		Middle Deflector	7	
10		Burner Shield	8	
11		Burner	8	
12		Support Burner	8	
13		U pour CI Spit	1	
14		Oméga support radiant	2	
15		Top Deflector	1	
16		L shape support	1	
17		Back Panel Burner	1	
18		Thermocouple	8	
19		Stainless Steel pipe diameter 6 pilot Assembly	8	
20		Aluminium pipe diameter steel 10 pour adiant Burner	8	
21		Cover gaz line	1	
22		Injector	8	
23		Injector Block	8	
24		Olive	16	
25		Pilot guard	8	
26		Switch Support	8	
27		Pilot Assembly	8	
28		L Shape Support	1	
29		Back Cover	1	
30		Oméga Lock Gas Pipe	1	
31		Pressure test point	1	

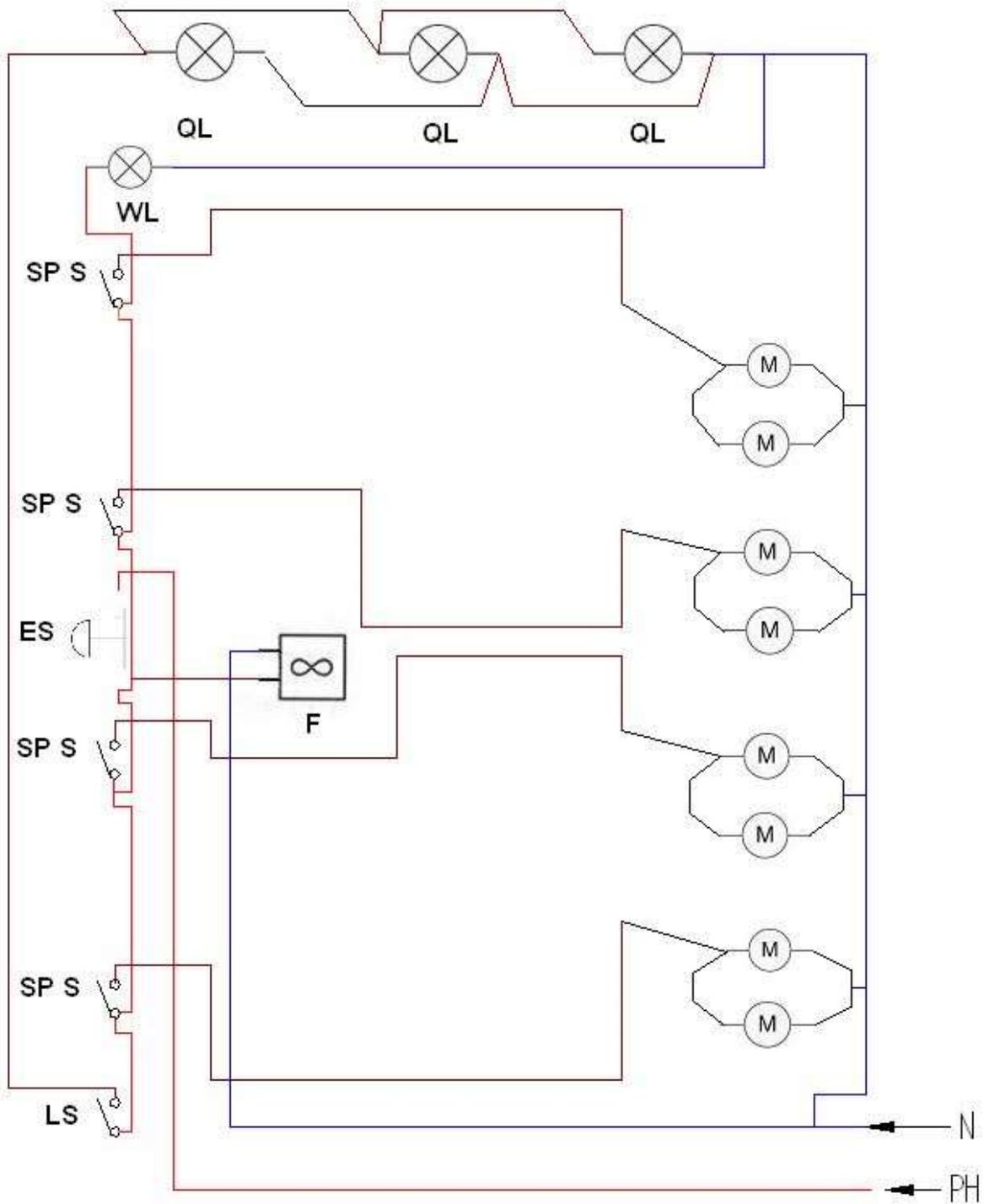
11.6 **Figure 6 – Spit system, support and sauce PAN**



INSTRUCTION MANUAL ROTISSERIE MAG GAS

Figure 6 – Spit system and support-Sauce Pan

Mark	Reference	Designation	Quantity for MAG 58/8 GAS	N° certificate
1		Motor	1	
2		Isolating plate	8	
3		Motor Plate	8	
4		Spring	16	
5		Intermediary Plate	8	
6		Spit	8	
7		Spit holder	1	
8		Motor supports diameter 3/8"	16	
9		Motor support holder 3 "1/8	1	
10		Holder	1	
11		Motor Support 2'2/4	1	
12		Sauce Pan	1	
13		Label	1	
14		Sauce Pan	1	
15		Bolt water valve	1	
16		Washer water Valve	1	
17		Water valve		



QL: Quartz lamp

SP S: Spit switch (on/off)

LS: Light switch (on/off)

F: Fan

M: motor

WL: Warning light

ES: Emergency stop

CERTIGAZ Surveillance
E C Surveillance

ATTESTATION DE CONTROLES INOPINES D'APPAREILS
(RANDOM CHECKS OF APPLIANCE ATTESTATION)

(paragraphe 2 – Annexe II de la directive 90/396/CEE Appareils à gaz)
(paragraph 2 – Annex II of the Gas appliances directive 90/3936/CEE)

Numéro : C.I. 0067 (Rév.8)
Number :

CERTIGAZ (numéro d'identification 1312), atteste avoir effectué des contrôles d'appareils
CERTIGAZ (identification number 1312), attest to have issued random checks of appliances

- **pour le fabricant :** **DOREGRIL**
for the manufacturer **12, rue du Moulin**
44880 SAUTRON

- **dans son usine de :** **Même adresse**
in its factory located in :

- **pour vérifier que les appareils suivants :** **APPAREILS DE CUISSON PROFESSIONNEL.**
to verify that the following appliances : **(CATERING APPLIANCES)**

- **sont en conformité respectivement avec le(s) type(s) décrit(s) dans le(s) certificat(s) :**
respectively in conformity with types described in certificates :

1312AS1993 – 1312AT2370 – 49BL3100

La validité de cette attestation est de 12 mois à compter de sa date d'émission, sous réserve de contrôles

Le Directeur Général

Paris le : 20/10/2009 
Kris de WIT

 **CERTIFICATION DE PRODUITS INDUSTRIELS**
Accréditation N°S-0042
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