

02/2010

Mod: RPB-5C

Production code: RBE 25



Diamond
catering equipment

Instruction for use RBE 25 / ROTISSERIE

DESCRIPTION

This electric and panoramic rotisserie (with tinted security glass on all four sides) is fitted with 2 infrared quartz tubes at the top and 2 armoured heating elements at the bottom. 5 spits to roast 20/25 pieces and a drip tray.

TECHNICAL DATA

Product	Suplly	Power
RBE 25	380V (3ph+N+T)	8.5 KW

Dimensions mm	Capacity	Weight
850x700x940mm	20/25 Pieces	93 KG

INSTALLATION

The rotisserie needs to be connected to 380 volts 3 lives + neutral + earth (3 phases). The electric connection should be done by qualified technicians.

Explanation for the wire colours :	Live	Black
	Live	Black
	Live	Brown
	Neutral	Blue
	Earth	Yellow – green

It can also be connected to 230 volts 3 lives + earth.

If the colours do not correspond with the terminal identifications of your plug please contact a competent electrician.

CONTROL BOX

- Switch for halogen lamp
- Red pilot light for the roasting jack
- Pilot light for the top heating area
- Pilot light for the bottom heating area
- Commutator (4 positions)
- Timer 120 minutes
- Thermostat regular (10 positions)
- Thermometer

The 4 setting of the commutator:

0-Off

- 1- Motor is working, baskets are revolving, pilot light of roasting jack goes on
- 2- Motor is working, top heating elements are heating, pilot light of top heating element goes on (the good position to keep the food warm)
- 3- Motor is working, top and bottom heating element are heating, both pilot lights are on

To set up the appliance:

- Turn the commutator position 3
- Turn on the timer to adjust the roasting time

USING ADVICE

First of all, make sure the reflectors are correctly set, just behind the quartz tubes. Make sure the necessary part is put in the drip-tray correctly to avoid wares when it is full of sauce the holes turned towards the floor.

It is possible to roast chickens (in either horizontal or vertical position), ready-cooked dishes or other dishes by placing them on a long dish at the bottom of the baskets or by covering the basket with aluminium foil.

Always put some water in the drip-tray to avoid smoke and to produce some sauce. For safety reasons the water level should not be over 1 centimetre in the dip-tray. Remember to regularly skin off the fat which builds up on the water.

The halogen lamp can be lit to improve the browning process of the chickens. The halogen light on its own has no effect on the roasting of the chickens but it enables to stabilise the temperature at the end of the cooking time. In this case, turn the selector to position 1.

You have to bear in mind the cooking time can vary as much as 50% with the weight and quality of the food. To roast 20 chickens (1,4 kg each), one and half an hour will be needed. The timer regulates the starting and stopping of the quartz tubes. A temperature of 170°C / 338°F is recommended to roast a chicken.

It is unnecessary to have a higher temperature as the infrared quartz tube heat at 1050°C / 1922°F.

Be sure the hanging baskets are correctly balanced.

MAINTENANCE

Before any maintenance, turn it off at the mains and let it cool.

The reflectors, spits and hanging baskets are entirely removable to make the cleaning easier.

To reach these parts, you need to open the 2 lowest infrared ramps of the rotisserie. Then you can easily unscrew the parts to clean them.

Clean the parts of the rotisserie regularly with a wet cloth and some washing up liquid.

ADDITIONAL EQUIPMENT

- | | |
|---|-----------|
| - A set of 5 spits for large volume (30 pieces) | Réf : B1 |
| - A lamb spit | Réf : B2 |
| - A spit basket | Réf : B3 |
| - A mobile table with folding top | Réf : TS2 |
| - A heated display | Réf : RE2 |