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Operator's Manual


Chicken Rotisserie Oven


Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

	 WARNING
Fire, Injury, Death Hazard	
Correct precautions, procedures and regulations for usage must be followed. Operation and safety training is necessary for all users of this equipment.	

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

 **WARNING**
Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

 **CAUTION**
Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

NOTICE: Notice is used to note information that is important but not hazard-related.

To reduce risk of injury or damage to the equipment

- Clean the equipment daily.
- Do not set anything on the top of the oven.
- Do not operate unattended.
- Do not operate the equipment in public areas and/or around children.
- Use only grounded electrical outlets matching the nameplate rated voltage.
- Do not use an extension cord with this equipment.
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- The equipment may be hot, even though the indicator light is not illuminated.
- Do not operate the equipment if it is damaged or is malfunctioning.



Item No.	Model	Description	Watts	Voltage	Amps	Plug
40704	CGA8008	8 bird rotisserie	2700	220	12	NEMA 6-15P
40841	CGA8016	15 bird rotisserie	5000		22	NEMA 6-30P

FUNCTION AND PURPOSE

This unit is intended to be used for cooking fresh foods in commercial foodservice operations only. This unit is not intended to cook frozen chickens or other frozen foods. It is not intended for household, industrial or laboratory use.

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Please register your product at Vollrath.com

UNPACKING THE EQUIPMENT

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.
3. Clean any glue residue left over from the plastic or tape.

INSTALLATION


	WARNING
	Fire, Injury, Death Hazard
	This equipment must be installed by a qualified installer in accordance with all federal, state and local codes. Failure to install this equipment properly can result in injury or death.

Location and Clearance Requirements

- The oven should be installed under a hood in accordance with the latest edition of the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.
- This appliance must be installed adjacent to non-combustible surfaces only.
- Minimum clearance on all sides: of 8" (20.3 cm).
- Minimum distance from another appliance: 8" (20.3 cm).
- The oven must be installed on a flat level surface.
- The supplied legs must be installed.

Install the Included Legs and Feet

1. For the 15 Bird Rotisserie Oven, install the included legs and rubber feet. These must be installed to meet agency certifications.

	WARNING
	Fire Hazard
	Do not install or use without 4" legs. Use of this equipment without legs can cause the appliance to overheat and cause a fire.

2. For the 8 Bird Rotisserie Oven, install the rubber feet.
3. Make sure the oven is level. Operating the oven in a non-level position may damage the equipment.

Before First Use


1. Clean the equipment. See "Cleaning" on page 3.
2. Set the temperature to 450°F (218°C).
3. Allow the oven to heat for 30 minutes. Smoke may appear due to the heating elements burning-in. This is normal.
4. After the 30 minute burn-in period the equipment is ready for use.


FEATURES AND CONTROLS



- A Temperature Control Dial.** Used to set or adjust the temperature.
- B Heat Indicator Light.** This light indicates that the unit is heating. Once the set temperature has been reached the light will go out. This is not a power indicator light. The light will cycle on and off as the equipment heats to maintain temperature.
- C Timer Indicator Light.** Illuminates when the timer is activated.
- D Timer.** Timer can be set for 10 - 120 minutes. The timer is connected to thermostat. Oven will not heat unless the timer is set.
- E Rotisserie Switch.** Starts and stops the rotating of the baskets.
- F Power Switch.** Switches the power ON/OFF. Oven light turns on and off with the power.
- G Legs.** Support the equipment.
- H Door Handle.** Used to open and close the oven.
- I Drip Tray.** A tray that collects grease and oil. This tray can be removed for cleaning.
- J Basket.** Holds the food product and rotates during the rotisserie cooking process.
- K Pivot Pin.** Supports the basket and allows the basket to pivot during the rotisserie cooking process.
- L Grease Deflector.** Located inside, at the top of the oven. (Not visible in photo.)

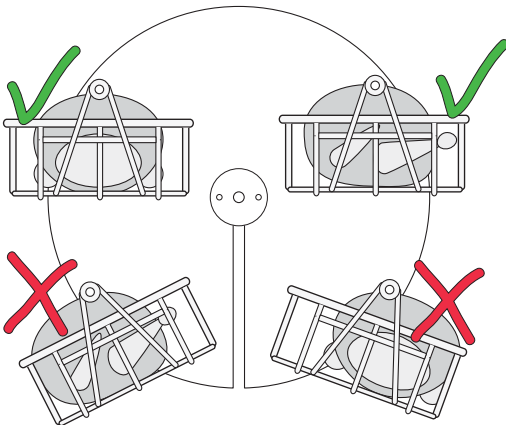
OPERATION

 **WARNING**
Electrical Shock Hazard
 Keep water and other liquids from entering the inside of the equipment. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not spray water or cleaning products. Do not use equipment if power cord is damaged or has been modified.

 **CAUTION**
Burn Hazard
 Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
 Hot surfaces, steam and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.

1. Load chickens into the baskets The chickens should be about the same size and weight.

Oven	Capacity
40704	8 chickens (2 per basket) of approximately 3 lbs. (1.3 kg) each. Maximum load must not exceed 24 lbs. (10.9 kg).
40841	15 chickens (2 per basket) of approximately 3 lbs. (1.3 kg) each. Maximum load must not exceed 45 lbs. (20.5 kg).





NOTICE: Uneven loading may cause the baskets to bump other baskets or the sides of the oven and cause damage to the equipment.


2. Switch the power to the ON position. The oven light illuminates.
3. Set the temperature control to the desired cooking temperature. The recommended cooking temperature is 338°F (170°C). However, this may need to be adjusted based on the size and number of the chickens, your preferences and other variables.
4. Set the timer to the desired cooking time, typically 1½ - 2 hours. Oven will not heat unless the timer is set. The actual cooking time may need to be adjusted to ensure the chickens are fully cooked as verified by a food thermometer.
5. Turn the rotisserie switch to the ON position to initiate the rotating of the baskets and the convection fan.
6. Keep the area at the front of the unit clear for unobstructed access during operation.
7. When the timer has expired, the heating function will stop, but the baskets will continue to rotate.
8. Switch the rotisserie switch to the OFF position before opening the oven door.
9. Verify chickens are fully cooked. Use a food thermometer to check the internal temperature of each chicken.

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

 **WARNING**
Fire Hazard, Personal Injury, or Property Damage
 Overheated grease, oil or fat vapors can ignite causing a fire. Unit must be cleaned daily.

 **WARNING**
Electrical Shock Hazard
 Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock. Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

 **CAUTION**
Burn Hazard
 Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.

NOTICE: Do not immerse the cord, plug or equipment in water or any other liquid.

NOTICE: Do not use caustic cleaners which could damage the finish.

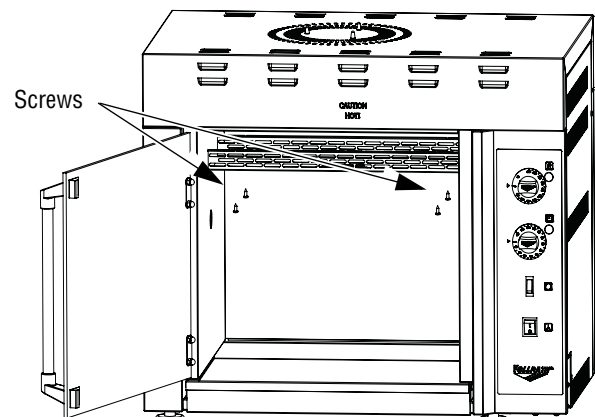
1. Unplug the equipment.
2. Allow it to cool completely before cleaning.
3. Remove the baskets, drip tray and grease deflector. Wash by hand or in the dishwasher. Make sure components are thoroughly dry before reinstalling.
4. Clean the equipment with mild soap and water. Remove all grease, oil and fat residues.
5. Install the drip tray, grease deflector and baskets.

MAINTENANCE

Clean the Grease Deflector

Clean the deflector every three months to prevent grease build-up.

1. Turn off and unplug the oven.
2. Remove the four screws securing the deflector to the top of the oven.



3. Clean by hand with mild de-greasing soap and water.
4. Dry the deflector before re-installing into the oven.

NOTICE: The grease deflector must be re-installed prior to use.

Replace the Oven Light

NOTICE: The replacement oven light must be rated for the high temperature within the oven and must match the nameplate voltage, i.e., 220-240 Volt, 25 Watt, 570°F (300°C).

1. Allow the oven to cool completely before servicing.
2. Disconnect the oven from the electrical power supply.
3. Unscrew the oven light glass cover and then remove the oven light.

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
The indicator light does not illuminate when the temperature control is increased.	Thermostat malfunction.	Replace the thermostat.
	Indicator light malfunction.	Replace the indicator light.
The indicator light illuminates but the oven does not heat.	Thermostat control malfunction.	Replace the thermostat control.
	Heating element malfunction.	Replace the heating element.
Timer indicator light is not illuminated.	Oven is not connected to power.	Plug-in the oven.
	Timer malfunction.	Replace the timer.
	Indicator light malfunction.	Replace the indicator light.
Heat indicator light is not illuminated.	Thermostat malfunction.	Replace the thermostat.
	Indicator light malfunction.	Replace the indicator light.

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



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