

TDR Auto-Clean & LDR Auto-Clean spitting

Important: always wear disposable rubber gloves for food safety!



V-spits - step 1

The chicken must be bound to avoid the parts from touching and damaging each other while rotating in the rotisserie.



Meat baskets

Place the meat basket on a flat surface and place the chicken or chicken pieces in the basket. Make sure no parts stick out of the basket.



V-spits - step 2

Place the V-spit on a flat surface. Make sure the "V" shape of the spit is facing down so the finished spit has the breasts facing outward. Pierce the chicken through the cavity and out the neck. Slide to the end.



V-spits - step 3

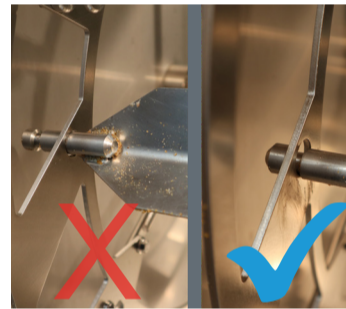
Repeat for two or three more chicken (depending on size).

Loading the rotisserie



V-spits - step 1


Mount the V-spit in the rotor disk with the breast facing towards the customer. Push the single point into the appropriate hole in the left rotor disk.



IMPORTANT: please note the notch on the left side of the V-spit after step 2!



V-spits - step 4

Press the rotor button  either on the control panel or use the physical button on the rotisserie. Skip the next position and place the second spit. Load alternating positions to prevent an unbalanced load of the rotisserie.



V-spits - step 2

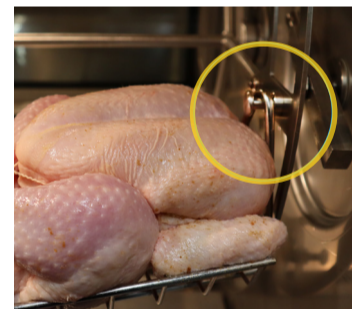
Put the other end into the corresponding holes in the right disk.

Important: please note the notch on the left side after placing the right side.



V-spits - step 3

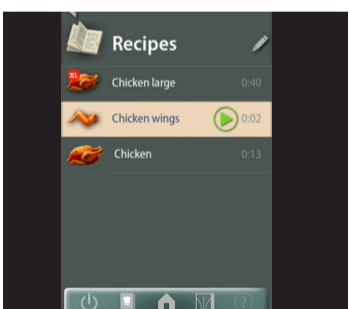
Create a bit of free space between chickens, so the whole of the chicken will be browned evenly.



Meat baskets

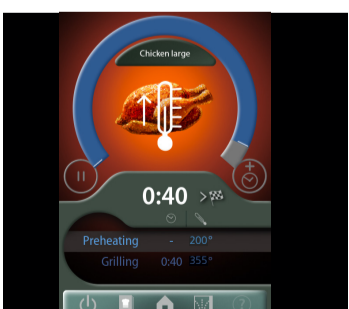
Hold the rack or basket with two hands and place outside brackets over support pins on the rotor disc. Make sure chicken racks are placed with the birds breast forward.

Cooking & holding



Cooking without pre-heat

Load the rotisserie as suggested. Select one of the recipes.



Cooking with pre-heat

If programmed, the rotisserie will start up the pre-heating process. A sound signal will be given when the pre-heating process is ready. Load the rotisserie as suggested and close the door.



Holding (optional)

When the holding step has been programmed, the holding process automatically follows after the cooking process.

Unloading

Important: always wear heat protective gloves when unloading the rotisserie!



Step 1

If you used the V-spit, grab the ends of the V-spit and lift out of the rotisserie.



If you used meat baskets grab the baskets by the end and lift out.

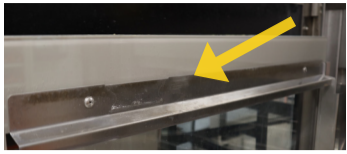


Step 2

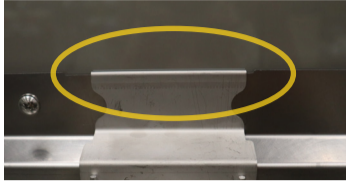
Tilt meat basket or V-spit forward and the chicken will slide off or out instantly. You can also manually slide the chicken off.

For more information, check the TDR Auto-Clean or LDR Auto-Clean user manual.

Daily cleaning program



Step 1
Place cartridge holder on the inside of the door, if rotisserie is not equipped with a permanent holder



Step 2
Clamp the cartridge holder behind the metal strip, if rotisserie is not equipped with a permanent holder



Step 3
Remove the cap from cartridge.



Step 4
Place the cartridge upside down in the cartridge holder. Close the door of the rotisserie.



Step 5
Select the daily clean program.



Step 6
Important: after the cleaning program has finished, remove the cartridge. Keep the holder for future use or leave it in the rotisserie, if the rotisserie is not equipped with a permanent holder. Dispose the cartridge.



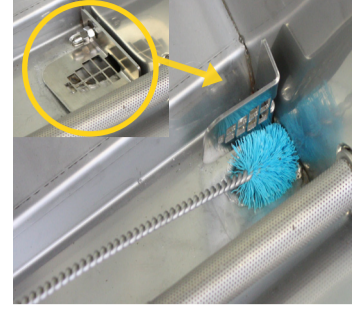
Step 7
Remove deflector plates and filter screens and dispose remains.



Step 8
Rinse parts



Step 9
Inspect the unit and clean it manually, if necessary. Remove any spots or remains in the rotisserie with a cloth



Step 10
Open the filter. Clean the drain under the filter screens with a brush. Push it completely through the drain.



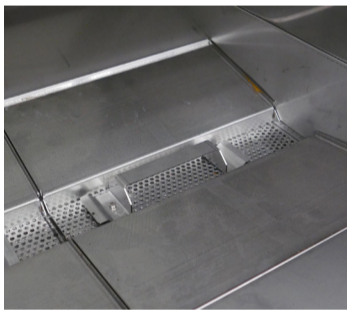
Step 11
Replace filter screens and deflector plates in the correct position, as shown by "checkpoints", see below. The unit is now ready to use.



Step 12
Clean between the inner and outer glass (wipe down areas not auto cleaned)

Don't forget to empty the grease reservoir. Make sure the grease ends up at the grease collection point. DON'T ever pour grease down the drain!

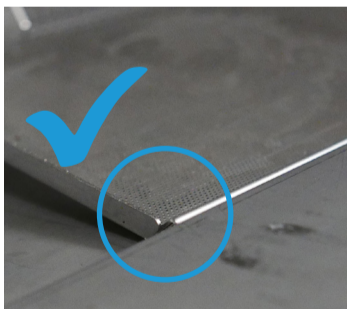
Checkpoints



Filter screens - step 12a
Check positioning and condition of the two filter screens. The filter screens should be placed as shown. Make sure the filters are clean.



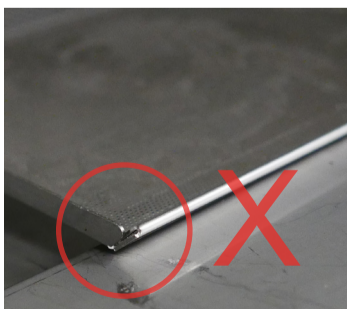
Deflector plates - step 12b
Make sure the four detector plates are placed in the correct position. Make sure the deflector plates are clean.



Filter screens - correct position
On both sides, the filter screens should be placed exactly as shown.



Deflector plates - correct position
Place the deflector plates as shown in the unit



Filter screens - wrong position



Deflector plates - wrong position