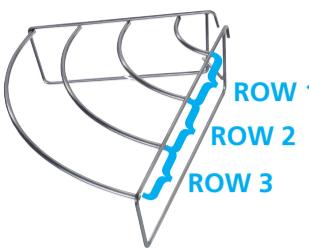


Multisserie - grilling whole chickens

Never mix chicken with other meat products above or below on the racks and baskets; whole chicken or pieces must be separate in a vertical row!



Step 1

A chicken rack has three rows to load the chicken on. One row consists of two rings, which means that rows overlap. Loading is done from inside-out (starting with row 1), from the top to the bottom.



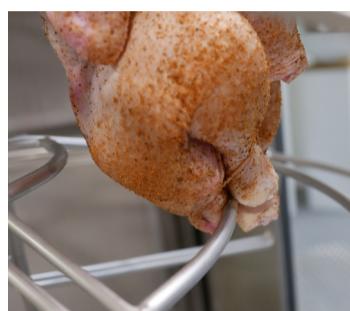
Step 3

Place the chicken on the rack with the lower ring between the tail and legs. The chicken "leans" backwards with its wings resting on the upper ring.



Step 5

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



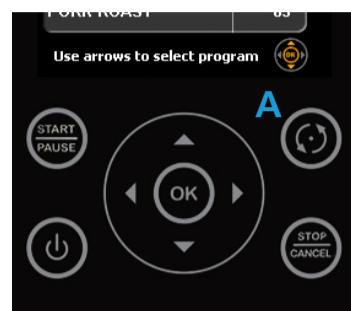
Step 2

Place the chicken on the rack, cavity and legs facing down.



Step 4

One chicken can be placed on row 1. Place the next two chickens on row 2 and the other two on row 3.



Step 6

Press the rotor button (A) to move to the next column of three racks. These racks can now be loaded. Repeat this procedure until all four columns are loaded.

Grilling other (meat) products

Never mix chicken with other meat products above or below on the racks and baskets; whole chicken or pieces must be separate in a vertical row!



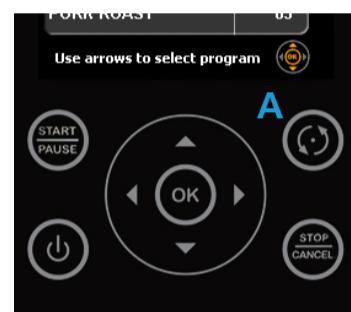
Step 1

To load the Multisserie with meat products other than whole chickens, you need meat baskets.



Step 3

Place the chicken pieces in the basket, making sure no parts stick out of the basket.



Step 5

Press the rotor button (A) to move to the next column of three racks. These racks can now be loaded. Repeat this procedure until all four columns are loaded.



Step 2

To remove chicken racks or meat baskets from the Multisserie, just lift them from the inner rotor ring support (C). To hang chicken racks or meat baskets again in the Multisserie, just hook them on the inner rotor ring support (C).



Step 4

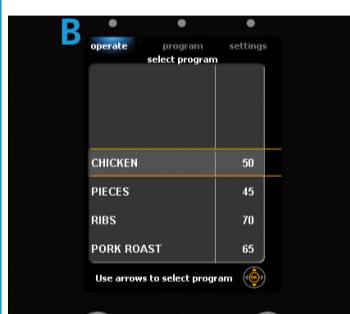
For smaller products, use a meat basket insert or aluminium tray to put the product on.



Tips

You can also grill other products in the Multisserie, such as potatoes.

Cooking



Cooking - step 1

Push the button above the operate tab (B) to select the operator menu.

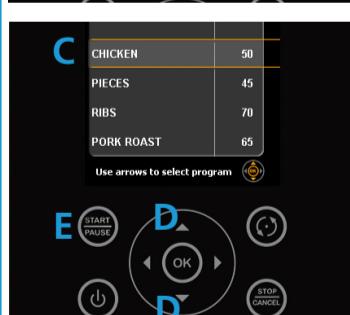
Unloading the Multisserie

Note: moving the chickens from Multisserie to warmers must be done in 20 minutes or less. The temperature must not fall below 60°C.



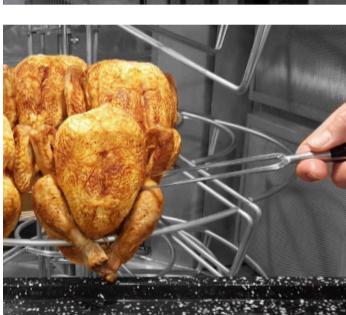
Step 1

Open the door slowly and stand back to allow any steam to escape.



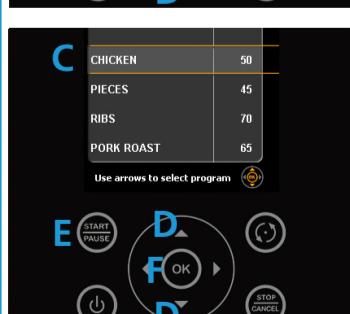
Cooking without pre-heating process - step 2

Select the chicken program or any other program (C) by using the arrows on the rotation pad (D). Press start (E). Press OK (F) to stop this sound signal.



Step 2

When the chickens are done, remove the products using a carving fork. Place the fork in the cavity and lift the bird up.



Cooking with pre-heating process - step 2

Select the chicken program or any other program (C) by using the arrows on the rotation pad (D). Press start (E). If programmed, the Multisserie will start up the pre-heating process. When pre-heating is ready, a sound signal will be given. Press OK (F) to stop this sound signal. Load the rotisserie and close the door. Press start (E) again.

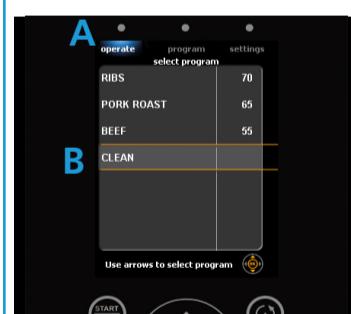


Step 3

Put the products in GN-trays, to go directly to a merchandising warmer. Products can be put in a dome lid container or chicken bag to give to customers.

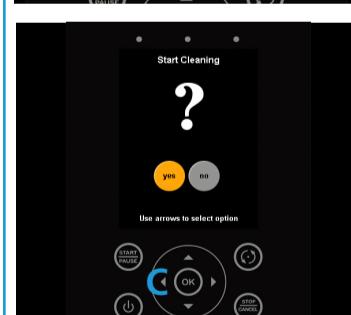
Cleaning process

Start the cleaning program after the final grilling session of the day.



Step 1

Push the button above the operate tab (A) to select the operator menu. Choose daily clean by using the arrows (B).



Step 2

Press 'OK' (C) after the question "Start cleaning?". The Multisserie cools down to 65°C prior to the beginning of the cleaning cycle. The cleaning process is fully automatic and can be done overnight without operator intervention. Choose 'yes' and press 'OK' (C) again.



Step 3

Hold the green button next to the grease container for 5 or more seconds. The unit will commence an additional skimming cycle.

Deep cleaning

Important: make sure the Multisserie is cooled down.



Weekly cleaning - step 1

Change the grease filters in front of the fans every three days after running the cleaning cycle. Remove a filter by lifting it up and pulling it towards you. Clean the filters in a dishwasher or let them soak in hot grease solvent for a few hours.



Weekly cleaning - step 2

Wipe away the dirt from the bottom of the Multisserie.



Weekly cleaning - step 3

Flush all three drip channels with hot water and degreaser.



Weekly cleaning - step 4

To remove any lime scale deposits from the interior, use lime scale deposit cleaner or distilled white vinegar.



Monthly cleaning

If applicable, check the anti-scale filter of the filter cartridge on saturation and duration. Replace the filter cartridge when necessary.

Changing the soap and rinse bottle

Warning: be sure to never mix up the two types of soap and rinse hoses!



Changing soap - step 1

Open the doors in the underframe of the Multisserie (if applicable) to get access to the bottles of soap and rinse.



Changing soap - step 3

Take the complete swivel ring with hose out of the soap bottle and screw it on the lid of the new soap bottle. Put the soap bottle back in place.



Putting the bottles back in place

Put the rinse bottle back in place and close the doors on the underframe of the Multisserie (if applicable). You are ready to start up the automatic cleaning process again.



Changing soap - step 2

Unscrew the swivel ring with the hose from the empty soap bottle.



Changing rinse

Remove the hose from the rinse bottle and put it in the new rinse bottle.

Changing the grease bag of the grease collector



Step 1

Open the doors in the underframe of the multisserie (if applicable) and pull down the handle. The spout of the grease drain disconnects from the box.



Step 4

Screw the cap on top of the nozzle of the greasebag. Then slide the nozzle to the wider portion of the opening in the lid and remove the grease bag from the box.
NOTE: don't lift and carry the grease bag only by the nozzle. The bag may be too heavy and may tear apart.



Step 7

Ensure the spout of the grease bag is locked as shown.



Step 2

Slide out the box and put it on a flat surface. Make sure you do not tilt the box!



Step 5

Place the new grease bag in the box and put the cap inside the box.



Step 8

Slide the lid on the box. One side of the lid has bended corners that must slide under the top edge of the box. Slide this side on the box first.



Step 3

Slide the lid off the box.



Step 6

Slide the nozzle into the opening in the lid.



Step 9

Slide the box back in the underframe of the multisserie and put the handle back in the correct position, as shown. The spout of the grease drain will connect with the box.

Manually cleaning the grease separator

Note: do not access the inside of the grease separator and do not use the top of the grease separator as a shelf!



During the day and after automatic cleaning

When the grease container is about 1/2 full, push the green button once (skimming process is paused for 5 minutes) and remove the grease container by sliding it out from under the container hood. Dispose contents, clean the container and place it back under the container hood.



The next morning - step 1

Unlock the cap of the strainer and remove it by simply sliding it out. After cleaning the strainer, place it back in the tank.



The next morning - step 2

Remove the container hood from its hanging bracket. Check and clean the wiper blade. After cleaning, place the wiper blade back in its position. Hang the container hood on its bracket and slide the grease container back under the container hood.