

Turbo Deli Rotisserie (TDR) grilling

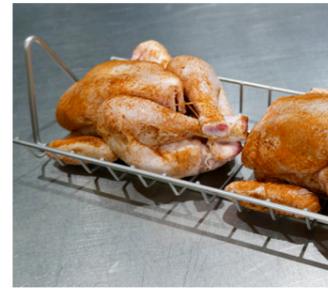
Important: always wear disposable rubber gloves for food safety!



Meat forks - step 1
Hold the meat fork with the bended part towards you.



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.



Meat forks - step 2
Prick one point of the spit through the breast of the bird near the wings. Push the other point through the leg. Do not forget to pin the wings at the same time.



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.



Chicken racks
Place the chicken rack on a flat surface and place the chicken on top of the V-shape.



Meat forks - step 3
Repeat for the other chickens.



V-spits - step 3
Repeat for two or three more chicken (depending on size).

Loading the rotisserie



Meat forks/V-spits - step 1
Mount the spits in the rotor disk so that the breast of the chicken points towards the customer. Push the points of the spit into the appropriate holes in the left rotor disk.



Meat forks/V-spits - step 3
Create a bit of free space between chickens, so the whole of the chicken will be browned evenly.



Chicken racks or 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.



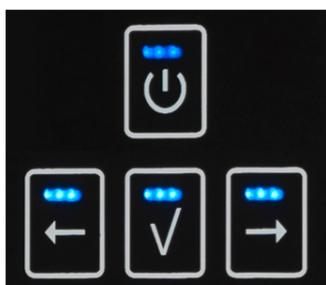
Meat forks/V-spits - step 2
Put the other end into the corresponding holes in the right disk.



Meat forks/V-spits - step 4
Press the rotor key . Skip the next position and place the second spit. Load alternating positions to prevent an unbalanced load of the rotisserie.

Cooking & holding - TDR Programmable

Important: the buttons of the TDR Programmable are lit when functional.



Cooking without pre-heating process
Load the rotisserie as suggested. Press start . The screen shows the last used program.
Use the arrow keys   to select a program and press OK  to confirm the selected program.



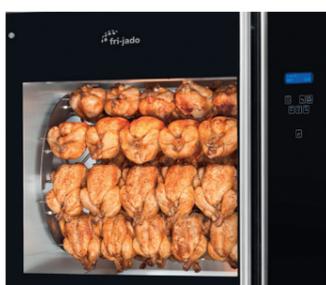
End of program - step 1
When the program is ready, open the door. A message to measure the core temperature appears.



Cooking with pre-heating process
If programmed, the TDR will start up the pre-heating process. When pre-heating is ready, a sound signal will be given. Load the rotisserie as suggested and close the door. A reminder to empty the fat drawer appears. Press OK  to confirm.



End of program - step 2 (optional)
A request for additional time appears. Press arrow right  for more minutes or press arrow left  for less minutes. Then press OK  to confirm.



Holding (optional)
When the holding step has been programmed, the holding process automatically follows after the cooking process.



End of program - step 3
To unload, press the rotor key  to rotate. Close the door afterwards.

Cooking - TDR Manual



Cooking
Set the temperature knob and timer knob. Then turn the main switch to start the rotisserie.

Unloading

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



Unloading - step 1

If you used the meat fork or V-spit, grab the ends of the meat fork or V-spit with spit removers and lift out of the grill.

If you used meat baskets or chicken racks, grab the baskets or racks by the end and lift out.



Unloading - step 2

Tilt meat fork, chicken rack, meat basket or V-spit forward and the chicken will slide off or out instantly. Manually slide the chicken off the meat fork or V-spit.

Removal of parts

Important: make sure the rotisserie is cooled down!



Removal of parts - step 1

Slide out the drawer. Place a bucket on the floor beneath the fat drain valve that is attached to the slide out drawer. Open the fat drain valve and let the fat pour out of the drain, into the bucket.



Removal of parts - step 2

When the drawer is empty, close the drain valve and remove the fat drawer.



Removal of parts - step 3

Remove the driplates and rotor carefully.

Cleaning

Important: all equipment must be cleaned and sanitized everyday after the last shift.



Cleaning - step 1

Clean the meat forks, chicken racks, meat baskets or V-spits, fat drawer and drip plates with warm soapy water and soft cloth or sponge.



Cleaning - step 2

Clean the interior of the rotisserie and glass doors with warm soapy water and a soft cloth or sponge to remove all fat spattering and other residue of the grilling process.

Reassembling the rotisserie



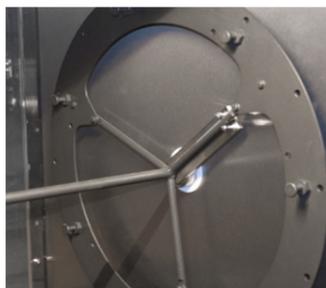
Reassembling - step 1

Place the driplates back in the rotisserie.



Reassembling - step 3

Close the drip pan drain and make sure it is in place. Fill the drip pan with 1/2 cup of water so the pan is easy to clean next time.



Reassembling - step 2

Place the rotor in the rotisserie with drum engaged on drive arm.



Reassembling - step 4

Slide the fat drawer back in the rotisserie, make sure the drain valve is closed.