



INSTRUCTIONS FOR USE

PROFESSIONAL ROTISserie SELF-CLEANING SWINGS

D-BOX



Dear customer,

You have just purchased a DOREGRILL rotisserie

Thank you for choosing our equipment, which we have been perfecting for reliability, handling and presentation for over 60 years.

Always at the forefront of progress in its specialty, DOREGRILL offers you rotisseries in which we put all our know-how to best meet your expectations, combining comfort and safety of use.

You will also find in our range a choice of display cases and cooking modules that you can combine with your rotisserie.

To help you quickly familiarize yourself with your new equipment and get the most out of it, we encourage you to read this user guide carefully. It will help you get the most out of it and extend its lifespan.

In a constant effort to meet your requirements regarding our products, our technical team remains at your disposal to guide you in their installation and start-up, and to answer all your questions and suggestions. Do not hesitate to contact us or visit our website: www.doregrill.com

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In the interest of constantly improving our products, we reserve the right to make any changes to their technical, functional or aesthetic characteristics related to their development.

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1 – GENERALITIES

1.1 – Marking

This equipment complies with the applicable European directives. Therefore, the **CE** logo appears on the rating plate and a declaration of conformity is attached to this manual.

- | | |
|---------------------------|-------------------------------|
| -Name of the manufacturer | -Serial number of the machine |
| -Marking | -Electrical voltage |
| -Hardware model | -Date of manufacture |

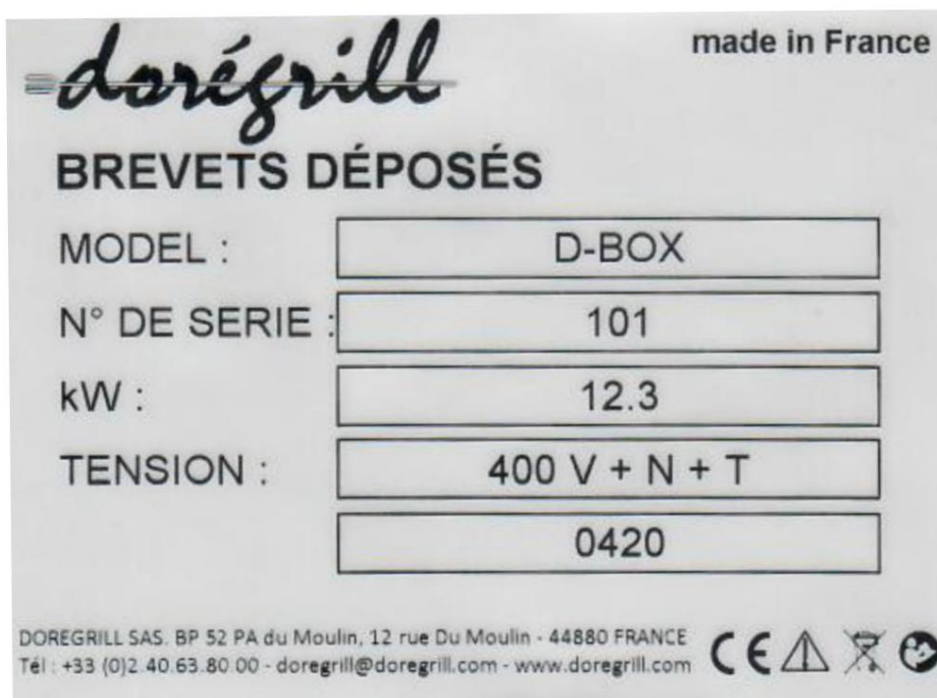


Fig. 1 : CE marking

This plate is fixed on the left side of the rotisserie at the bottom of the technical box closing panel.

1.2 - Importance of the manual

This notice aims to give installers of this equipment all the information necessary for optimum use of their equipment, to extend its lifespan through regular and appropriate maintenance, to deal with minor incidents and breakdowns which often do not require the intervention of a technician.

specialist, and to avoid, by respecting the warnings and recommendations, any risk of injury to its users.

An integral part of our equipment, this manual, valid for the D-BOX model, must remain available to its operators.

The manufacturer is not responsible for any damage caused to people, animals or property by improper use of the equipment, or failure to comply with the rules described in this manual.

IMPORTANT : These devices are for professional use. As such, and to avoid any danger, they must be used by qualified personnel. They must be installed in accordance with current regulations.

1.3 – Warranty

The manufacturer guarantees that the devices cited in the references have been tested and tried in our workshops.

The warranty for these devices is **12 (twelve) months**. Refer to the Warranty Certificate attached to the invoice for your devices.

Tampering and/or replacement of elements with non-original parts will void the warranty and release the manufacturer from all liability.

1.4 - Reserved rights

All rights reserved regarding this technical manual "*User's Manual for the D-BOX Self-Cleaning Swing Rotisserie*" remain the property of the manufacturer. No part of this manual may be reproduced or distributed without the manufacturer's written permission.

2 - DESCRIPTION TECHNIQUE

2.1 - General description

The rotisserie is usually mounted on a trolley or piece of furniture equipped with casters (2 with brakes and 2 without brakes) or height-adjustable feet.

The rotisserie is made up of:

- A structure (base, top, side and rear panels) in stainless steel.
- Standard stainless steel swings
- A removable swing support for easy cleaning.
- In the lower part, a stainless steel grease collector equipped with a drain plug
- Double glazing composed as follows: a tempered pane for sealing, and a tempered pane for thermal protection (glass with "Rôtisserie" screen printing); These two panes are joined and held together by magnetic attraction. They are kept closed thanks to a ¼ turn handle.
- Waterproof quartz lamp projector, with a maximum power of 60 Watts, recessed into the ceiling and ensuring powerful lighting. It is protected by a tempered glass screen and a stainless steel trim.
- A touch control panel.

2.2 - The rotisserie control panel



Fig. 2 : Control panel

Function keys:

1. Power on light button.

Touch pulse for a few seconds to activate or deactivate the touch glass controls **2. "Cooking" illuminated button**

Touch pulse to start cooking mode: countdown active.

3. "Maintain temperature" light button (roasting oven in temperature maintenance mode) cooking)

Touch pulse (on/off)

4. Light button for motor rotation

Touch pulse for engine start (on/off)

5. "Cleaning cycle" light button

Duration 55 minutes

Important : The cleaning cycle must be started **cold** (40°C maximum). That is, once the rotisserie has cooled down.

- Before starting the cleaning, it is essential to remove the drain plug located at the bottom of the dish.



Be careful to check that there is enough product before starting cleaning. (See diagram for procedure and replacement of the product container) [page](#)

DOREGRILL declines all responsibility if a cleaning product other than DECAONE is used, and the warranty may not apply. For any product orders, please contact the manufacturer.

6. Illuminated probe key

Piercing probe option, after pressing the light button (poultry core temperature) the display starts flashing, the temperature measurement is effective.

A. Temperature display

- Temperature graduation indicator lights (LEDs). There are 5 of these, indicating the selected heating level ("cooking" or "maintain temperature" mode).
- Temperature increase: successive presses of this button increase the cooking temperature (maximum 5 LEDs)
- Temperature reduction: successive presses of this button reduce the cooking temperature (minimum 1 LED)

• Cooking mode

LED Name	0 LED	1 LED	2 LED 3 LED	4 LED	5 LED
Approximate temperature	20°C	100°C	135°C	170°C	200°C

• Temperature maintenance mode

LED Name	0 LED	1 LED	2 LED 3 LED	4 LED	5 LED
Approximate temperature	20°C	75°C	80°C	85°C	90°C

- Temperature display:
- Indicates the ambient temperature of the heating volume.

Important: Cooking setting recommendation after factory test 5 LEDs lit.

B. Time display

- Increase cooking time: successively pressing this key + increases the cooking time (maximum 120 min)
- Reduce cooking time: successive presses of this button reduce the cooking time.

2.3 - Technical data

The technical data sheets of Composition Illustré characterize the devices constituting the D-BOX

2.4 - Employment destination

Our roasters are designed for cooking and maintaining at a controlled temperature (63°C at the core in accordance with current legislation) meats and poultry prepared in the hot and delicatessen sections of food professionals.

2.5 - General precautions

These devices are not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or by persons lacking the necessary experience or knowledge, unless they have been able to benefit, through a person responsible for their safety, from supervision or prior instructions concerning the use of the devices.

2.6- Electrical diagram

See illustrated Composition diagram

3- TRANSPORT AND HANDLING

3.1- Transport and delivery

Our rotisseries are tested, inspected and carefully packaged to ensure they arrive at their destination in the best possible condition.

They are delivered on a pallet, strapped and wrapped in film. The device is protected by cardboard packaging, bubble wrap, polystyrene and foam corners to protect the corners so that it can withstand normal transport conditions.

Once the equipment has been unpacked, ensure that it has not been damaged during transport. In this event, any damage incurred must be noted and reported in the presence of the carrier. Any reservations stipulated on the Delivery Note must be followed up, within 48 hours of receiving the equipment, by a letter with acknowledgment of receipt to the carrier and the reseller notified.

3.2 - Unpacking and handling

When unpacking, do not pierce the bubble protection with an object that could damage a component of your equipment.

The appliance can be moved on flat surfaces using its casters. A forklift under the appliance must be used if the appliance needs to be lifted.

4 - INSTALLATION AND START-UP

4.1 - General instructions

The installation of the rotisserie object (positioning and connection) must be carried out by authorized personnel, having the technical and professional skills required to carry out this installation in compliance with the standards in force in the country where this equipment is used.

4.2 - Implementation

Proceed with unpacking the D-BOX, swings and accessories.

Install the D-BOX away from any combustible materials (wood, plastics, etc.). If it is close to this type of material, it must be protected with insulation.

IMPORTANT : Maintain a minimum air gap of 150mm at the rear and sides of the rotisserie to allow for good ventilation and protection of surrounding appliances or walls, as well as the tempered glass of the appliance.

4.3 - Electrical connection

Check that the mains voltage corresponds to the characteristics indicated on the rating plate affixed to the bottom left side of the appliance.

The D-BOX must be connected to the power supply network using a power outlet ***that must be earthed.***

The connection must be 400V +N +T three-phase. Check that there are no connection errors (phase and neutral inversion, for example).

Refer to the electrical standards in force in the country where the device is used.

IMPORTANT : The manufacturer cannot be held liable in the event of an accident resulting from a non-existent or incorrect earth connection, or any other inappropriate installation of the equipment.

IMPORTANT : It is strictly forbidden to place dishes or any other objects on top of the rotisserie, or to obstruct the exhaust chimney and ventilation areas in any way.

Preparation :

Operating voltage: 400 + Neutral + Earth

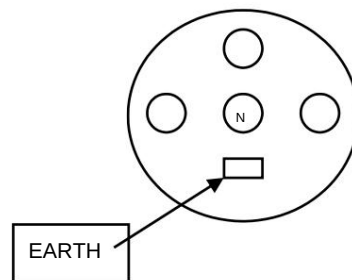


Fig. 3 : Electrical outlet diagram

In the case of a rotisserie used outdoors, **provide waterproof sockets**

4.4 - Water connection

It is essential to provide a **hot water** supply (Ø15/21) near the rotisserie to ensure proper cleaning.

It will be connected to the network using a 15/21 female sanitary hose with a length of 1 meter.

IMPORTANT : It is necessary to install a softener upstream to avoid scale deposits and preserve the water solenoid valve and the shielded elements.

Ensure that the dish is covered with water each time it is cooked to ensure humidity during cooking (minimum 1 cm over the entire surface of the dish).

4.5 – Cooking

- Place the poultry in the swings after having pricked and seasoned them.
- Switch on the touch glass control using the light button 1 (Ch.2.2).
- Select the cooking temperature using the + and – keys (generally 5 LEDs lit for cooking poultry).
- Display the cooking time using the + and – keys
- Press light button 2 (Ch. 2.2) to start cooking: countdown active.

5 - MAINTENANCE

IMPORTANT :

Never use a pressure washer.

Use only "Special Oven" cleaning products approved for food use (1)

The rotisserie has been designed to simplify the "chore" of cleaning as much as possible:

- Humidity and ventilation reduce the phenomenon of "cooked" fats
- Regular daily cleaning is recommended.
- The shiny stainless steel inside the tank makes it difficult for grease to stick
- The entire heating and ventilation process located in the bottom part of the roaster gives homogenization of heat in the tank
- The presence of independent double glazing ensures both a panoramic view of the cooking and direct accessibility.

We recommend that you have your devices checked for proper functioning once a year by the technical manager of your store or a professional.

*For any technical problems, the DOREGRILL technical team remains at your disposal.
at +33 (0)2 40 63 80 00 or by Fax at +33 (0)2 40 63 82 67*

5.1 – Cleaning the double glazing before

Opening the two front windows separately allows for cleaning of all glass surfaces. It is also necessary to empty the gutters located under the front windows.

5.2 – Cleaning the double glazing side

If necessary, cleaning the side windows is possible by unscrewing the 4 screws that hold the exterior window (this must be done delicately).

5.3 - Automatic cleaning cycle (rotisserie)

This cycle allows cleaning by generating several sequences of sending cold water, projection of products and time of action of this product, all for 55 min in the cooking chamber.

Procedure :

- Connect the rotisserie to the network using the 15/21 sanitary hose supplied with the appliance.
 - Check that the rotisserie is properly connected to the drainage system
- Open the water tap

- Make sure the cleaning product container is full
- Remove the drain plug inside the roasting pan
- Press the wash mode at the bottom right of the touch screen to start the wash cycle.
cleaning
- The shower located on the side of the rotisserie will allow you to perfect your cleaning (this can also be used before starting the cleaning cycle in order to remove large impurities such as skin or grease)

The DECAONE product distributed by DOREGRILL is strongly recommended for cleaning rotisseries in order to protect their various components.

Caution : Using bleach or any chlorine-based product will cause oxidation of the stainless steel.
We disclaim any liability should this occur.

6 - TEMPERED GLASS GLAZING – MAIN CAUSES OF BREAKAGE ICE

6.1 - Thermal shock

There cannot be a difference greater than 80°C between any two specific points on the glass. When this happens, the breaking point is reached and the glass can explode instantly.

Ex: cleaning a hot window with a cold sponge.

6.2 - Blows to the ice

When a tempered glass pane is accidentally struck, more precisely on the edge or the side of the pane, a very small piece of glass, sometimes only the size of a pinhead, can break off.

From then on, **the molecular balance** of the glass is disrupted. Breakage becomes inevitable, whether within the hour or the following days.

Such shocks can occur when unpacking the equipment, or when the user accidentally knocks one of the accessories (spit, basket, sauce dish, etc.) against the edge of the window while installing it.

6.3 – Manipulation

Untimely and regular movements (e.g., taking the rotisserie out onto the sidewalk every day) prematurely weaken glass surfaces.

IMPORTANT : Glass, whether tempered or not, is a fragile material and must therefore be handled with care. Sensitive to impacts, glass cannot break on its own unless one of the above-mentioned conditions is the cause.



INFORMATION FOR THE ATTENTION OF THE INSTALLER

7 – CHARACTERISTICS

Model	D-BOX
Length	978 mm
Height	948 mm
Depth	948 mm
Number of swings	4
Voltage	380 V + N + T
Amperage	20 A
Average Electricity Consumption	5.4 Kwh
Instant One-Time Consumption	10.8 kW
Hourly Capacity	12/16 Vol (2)

(2) : These capacities are given for information purposes only and depend on the size of the poultry.

Table 1

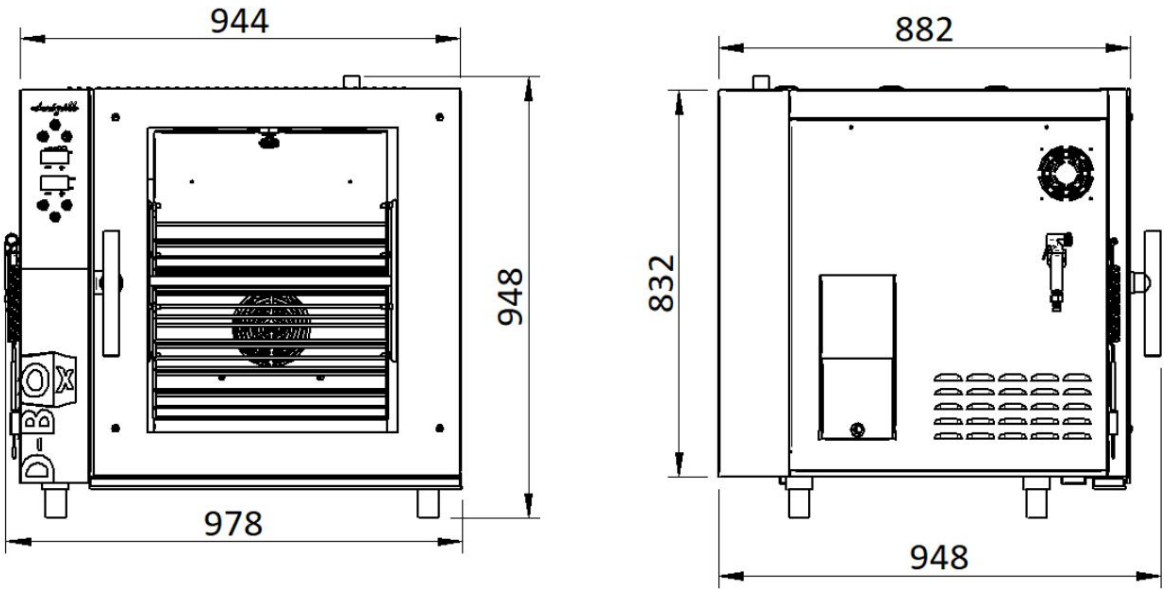


Fig. 4 : Dimensions D-BOX



MAINTENANCE

8 - MAINTENANCE / AFTER-SALES SERVICES

Any work on your device must be carried out by a qualified professional.

8.1 - Location of damage

The purpose of this section is to list the main breakdowns that any user is likely to encounter, to give the possible causes and to provide the means to remedy them without external intervention.

Defects noted	Possible causes	Remedies to be provided
Touch panel does not light up	No power supply	Insert the electrical plug into the outlet. Reset the circuit breaker and change the appliance's fuse. If the problem persists, contact your installer.
Mood light is off	Defective bulb Change the bulb	
The swings do not turn	Faulty engine	Call the installer
Very long cooking time	Defective resistors	Check the resistances

8.2 - Specific troubleshooting

8.2.1 - Changing a light bulb

This operation can be performed by the user.

Caution: Before changing a light bulb that is still hot, wait a few minutes for it to cool down.
cool to avoid any risk of burns.

Disconnect the power supply to the D-BOX rotisserie.

Using a flathead screwdriver, loosen the four screws holding the trim, seal, and protective glass in place at the top of the rotisserie bowl. Remove the bulb by pulling it upwards. Position the new bulb and tighten the assembly.

If the cleanliness is questionable, clean it with alcohol using a soft cloth.
Replace the glass screen, covering it with the stainless steel frame.

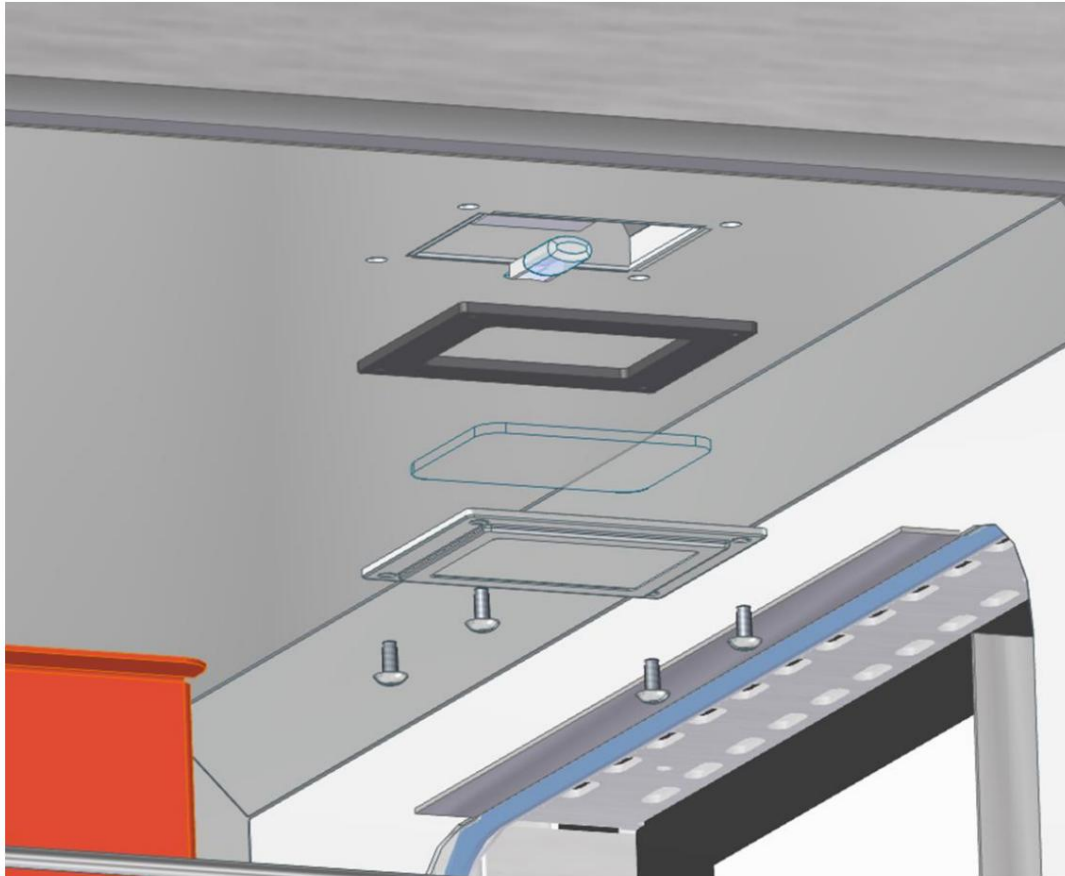
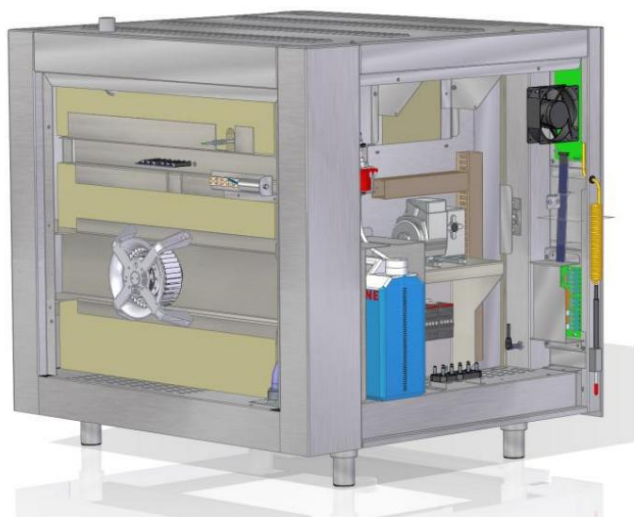


Fig. 6 : Roasting bulb

8.2.2 - Opening the technical trunk

The technical compartment is located on the left side of the rotisserie, behind the control panel. The rear section can also be removed, allowing access and repair of various components of the electrical and water circuits.

This operation should only be carried out by qualified personnel.



Before opening the housing, disconnect the power supply to the rotisserie. Using a screwdriver, undo the various screws holding the outer panel in place and then remove it.



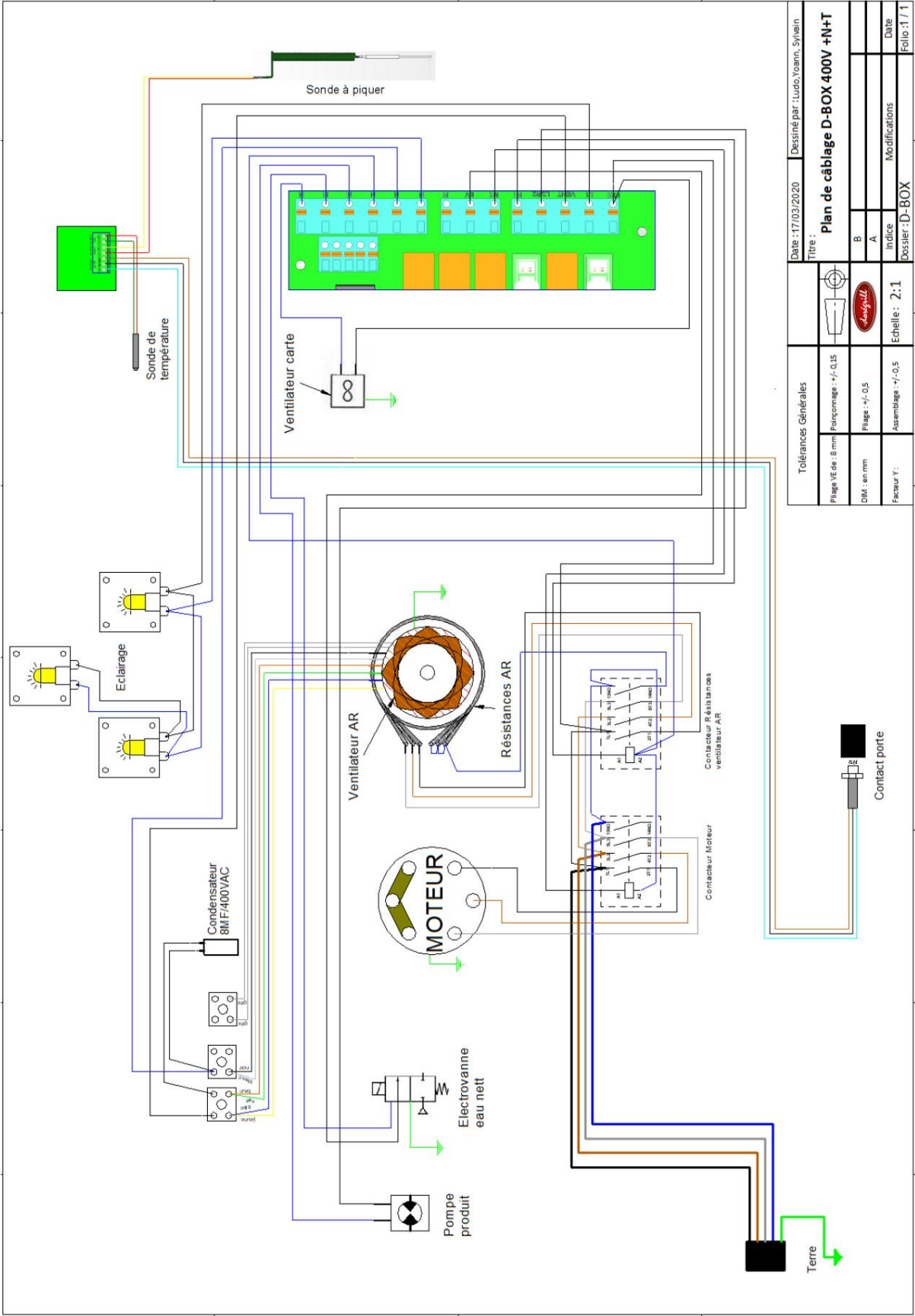
When the work is finished, it is essential to reassemble these panels and tighten the screws.



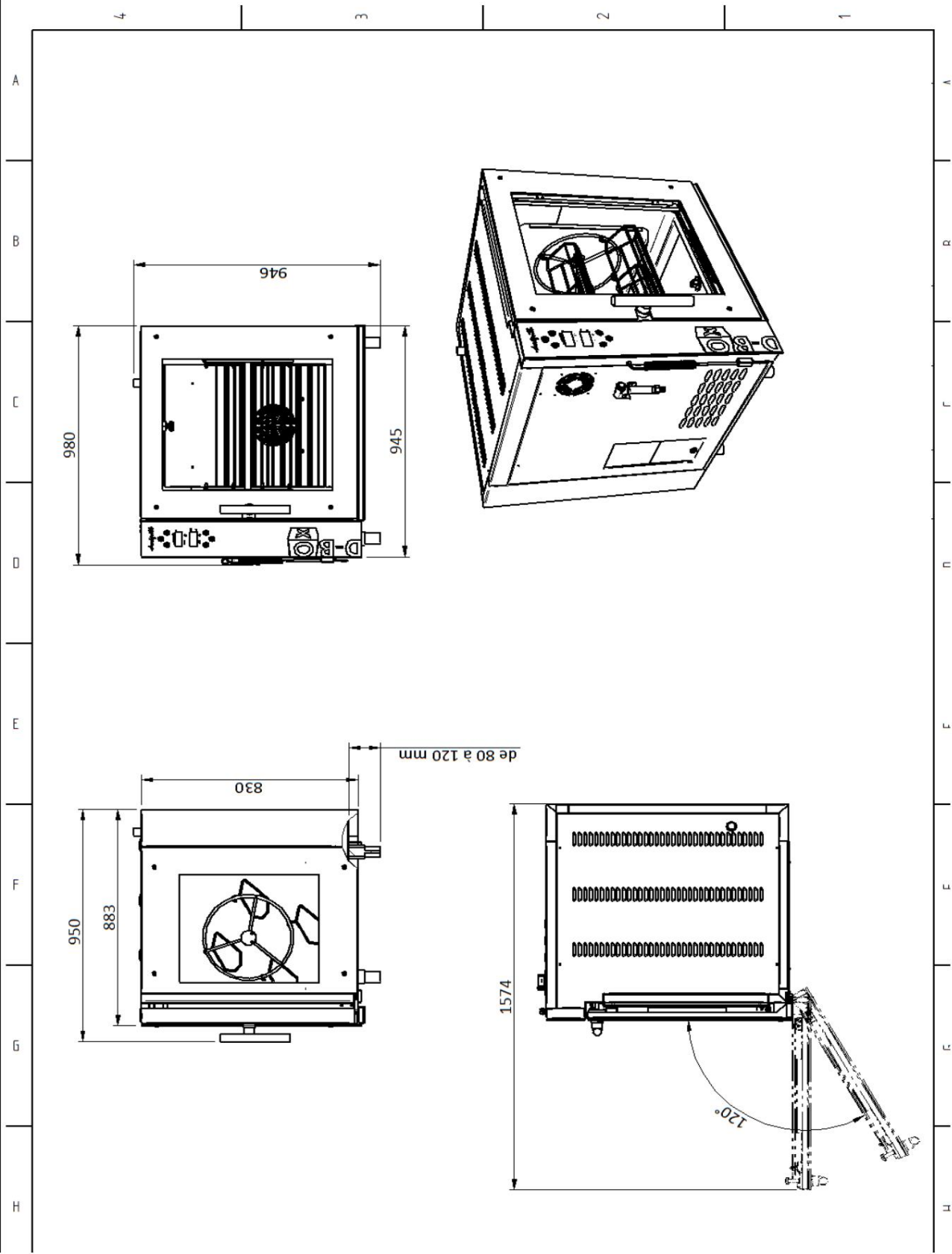
ILLUSTRATED COMPOSITION TABLE

9 - ILLUSTRATED COMPOSITION TABLE

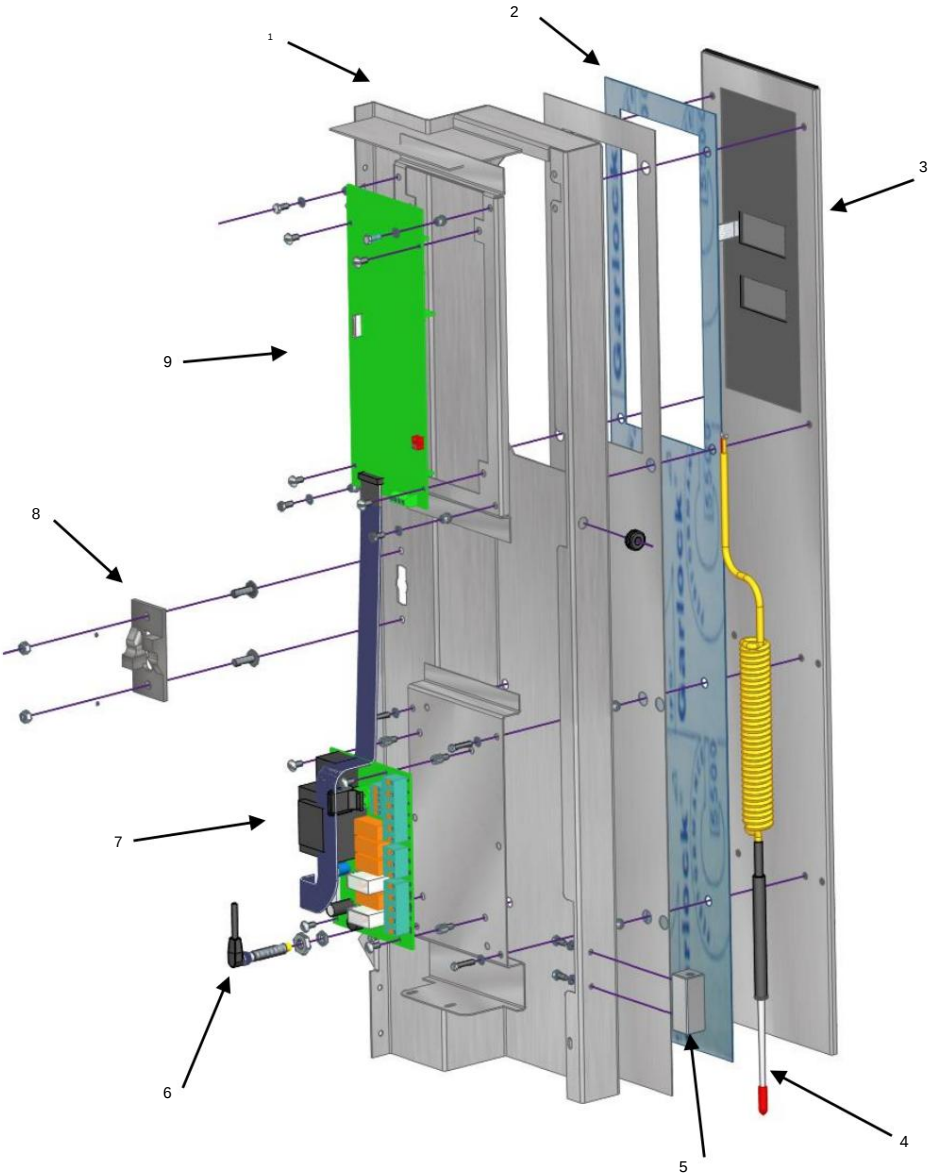
9.1 - Plate 1 Electrical diagram



9.2 - 2 Dimension D-BOX Board

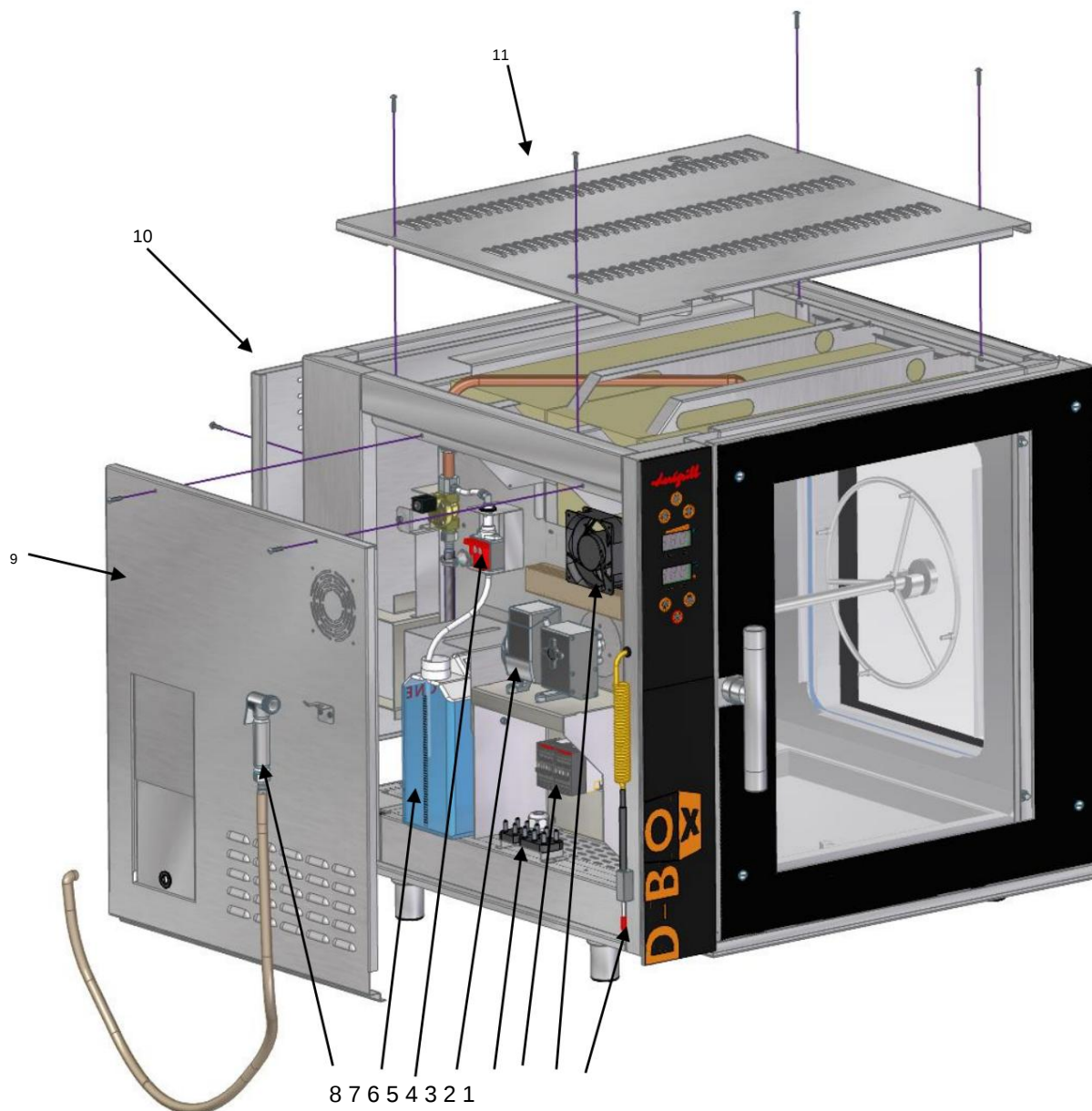


9.3 - Plate 3 Exploded View of the Control Panel



1	Stainless steel casing
2	Touch glass seal
3	Touch glass
4	Probe to prick
5	Probe holder for pricking
6	Door sensor
7	Power card
8	Lock
9	Smart Cards

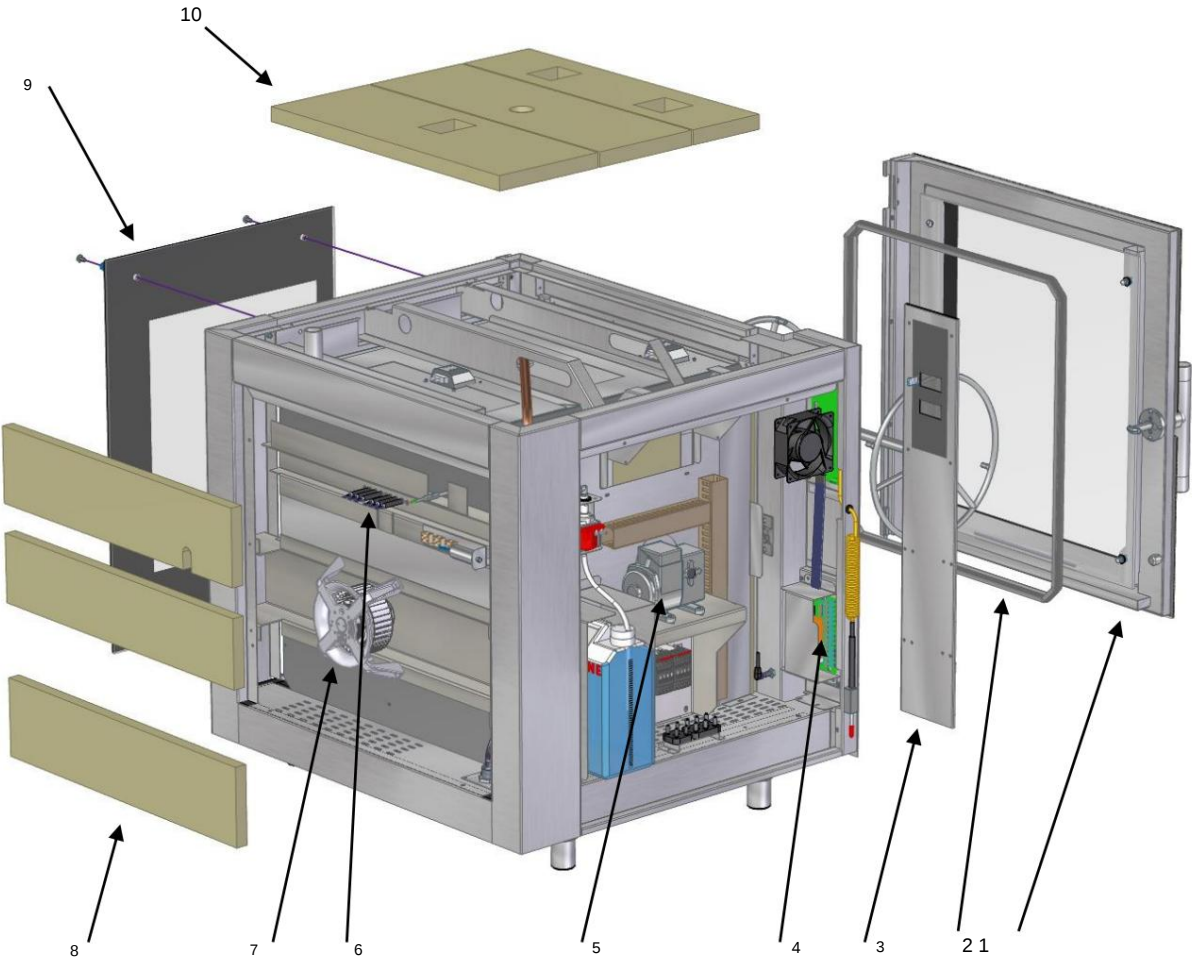
9.4 - Plate 4 Exploded view of engine casing



1	sting probe
2	Card fan
3	Contactor
4	Terminal block
5	Drive motor
6	Washing product pump
7	Washing product

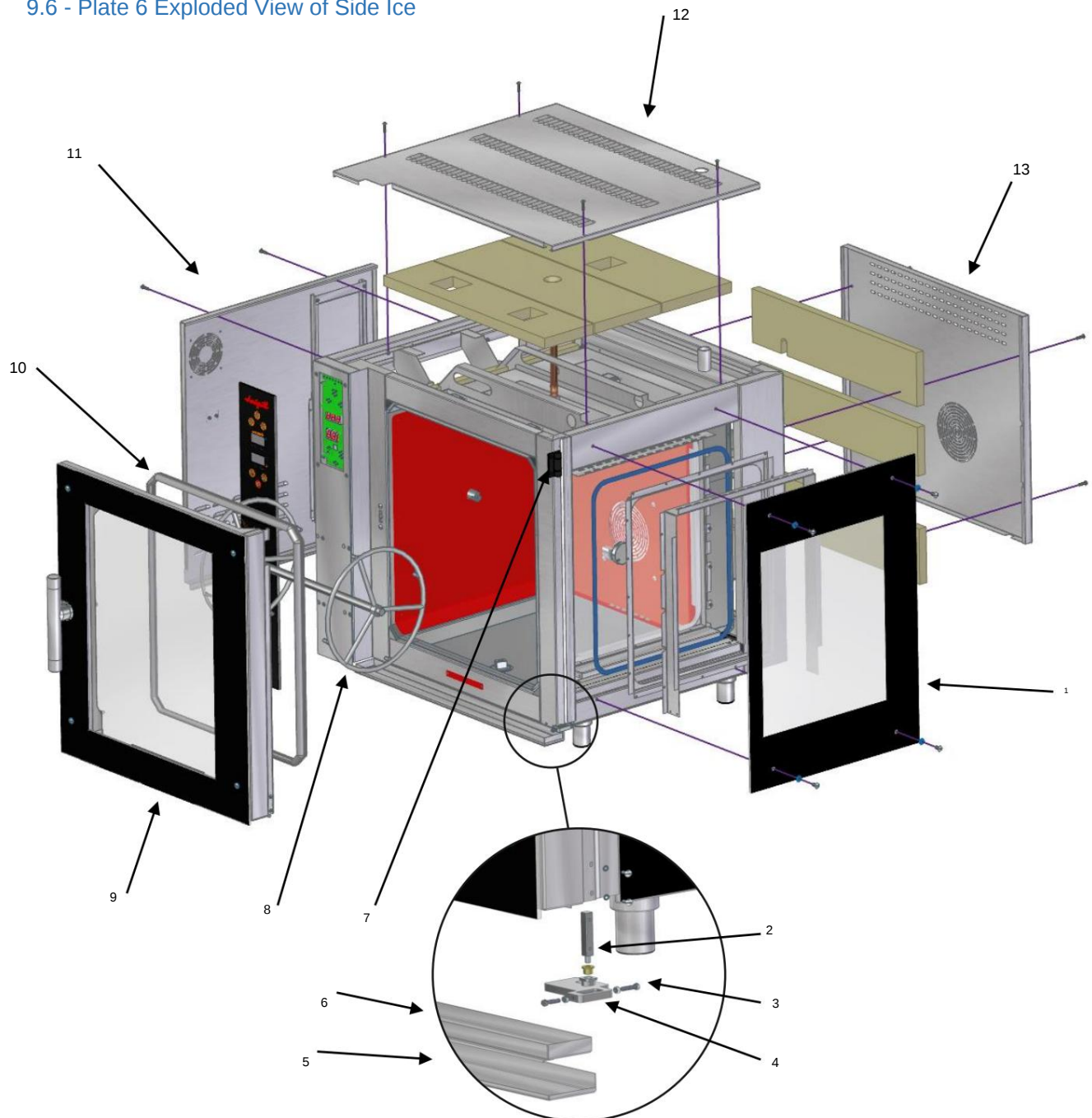
8	Shower head
9	Engine crankcase
10	Rear casing
11	Carter on top

9.5 - Plate 5 Exploded Rear View



1	Door
2	Door seal
3	Touch glass
4	Power card
5	Drive motor
6	Resistance
7	Ventilation motor
8	Rear insulation
9	Outside side ice
10	Insulation on top

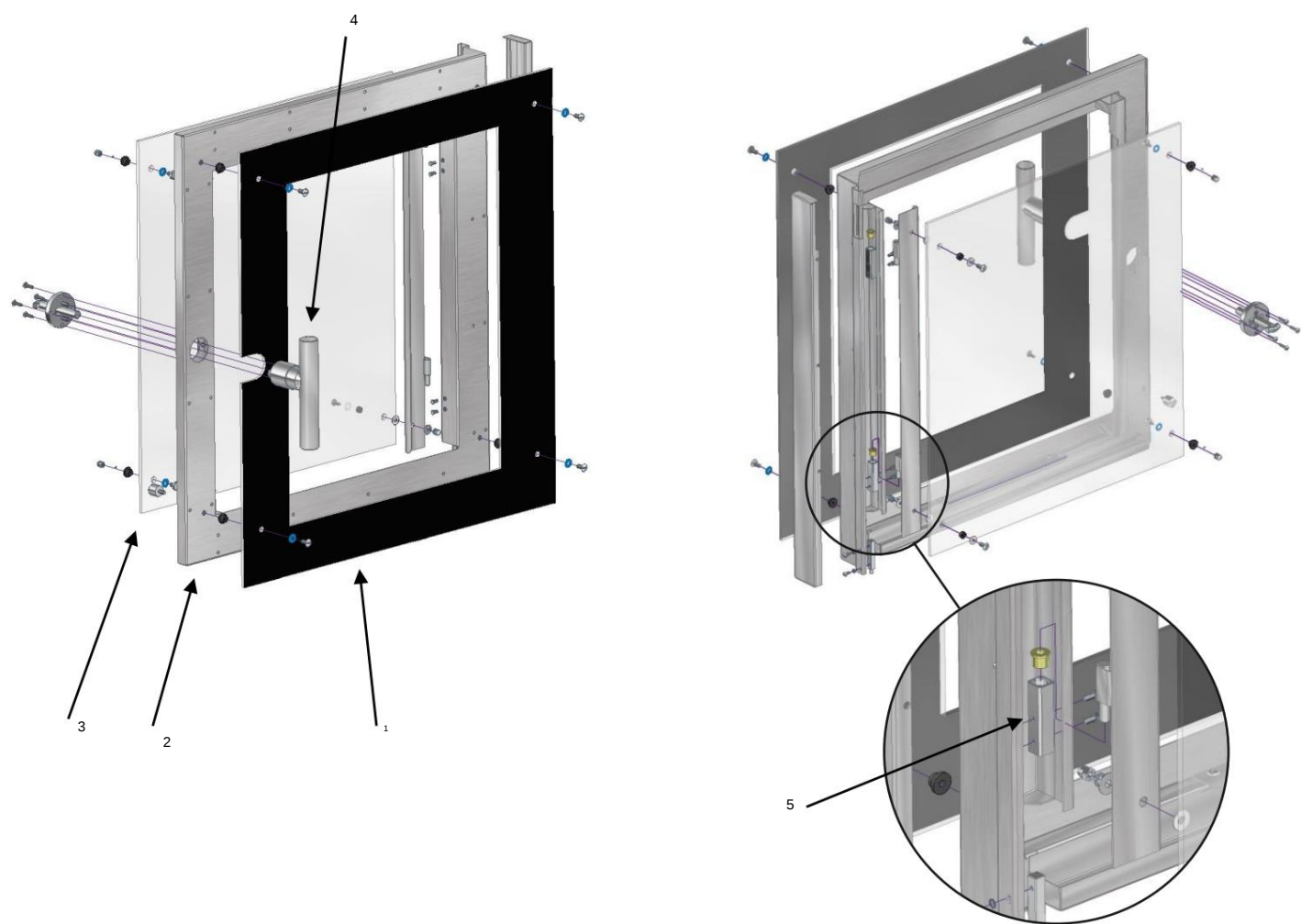
9.6 - Plate 6 Exploded View of Side Ice



1	Outside side ice
2	Care
3	Door adjustment screw
4	Support gond porte
5	Grease trap support
6	Grease trap
7	Top hinge
8	Swing axle

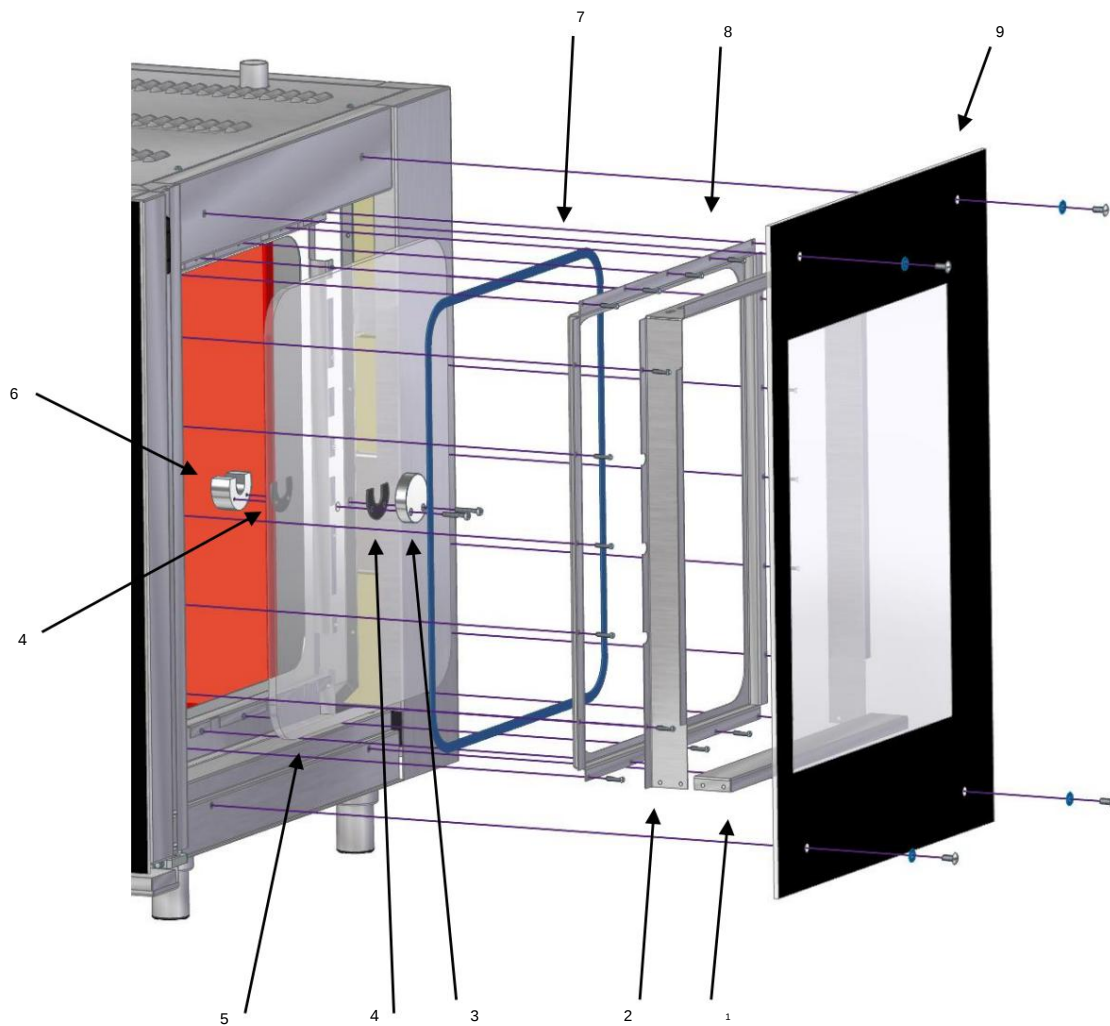
9	Door
10	Door seal
11	Engine crankcase
12	Carter Top
13	Rear casing

9.7 - Plate 7 Exploded Door



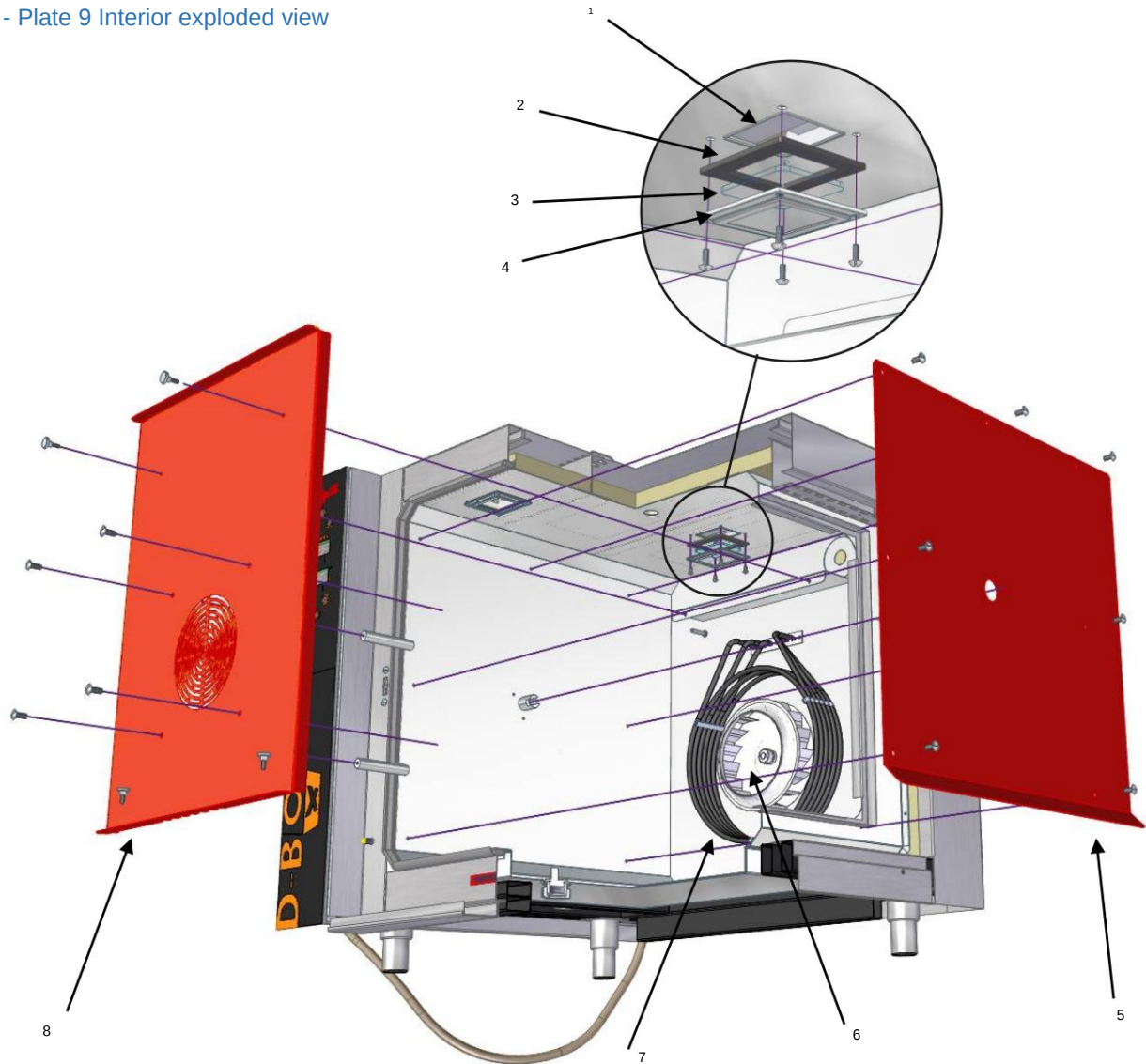
1	Exterior door glass
2	Door frame
3	Interior door glass
4	Door handle
5	Interior door glass hinge

9.8 - Plate 8 Exploded view of the ice side



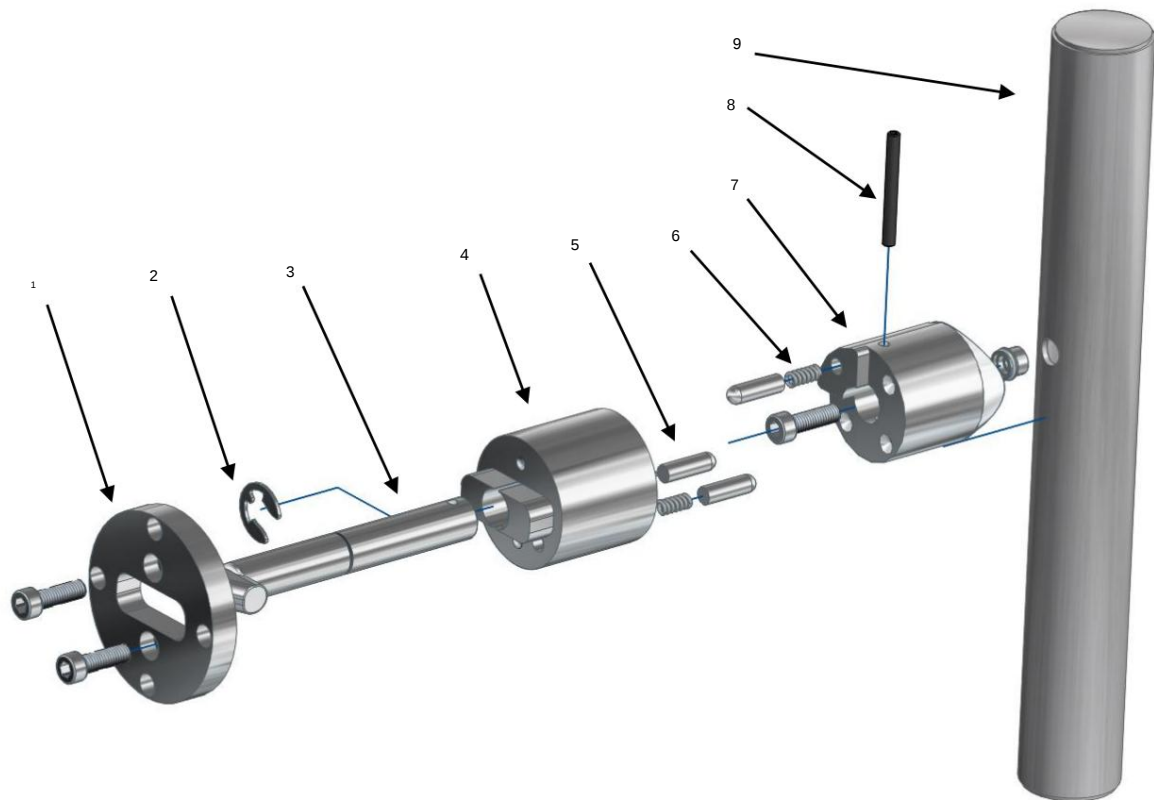
1	Shutter base
2	Shutter
3	Cradle counter plate
4	Cradle seal
5	Interior side window
6	Cradle
7	Side window seal
8	Bride
9	Exterior side window

9.9 - Plate 9 Interior exploded view



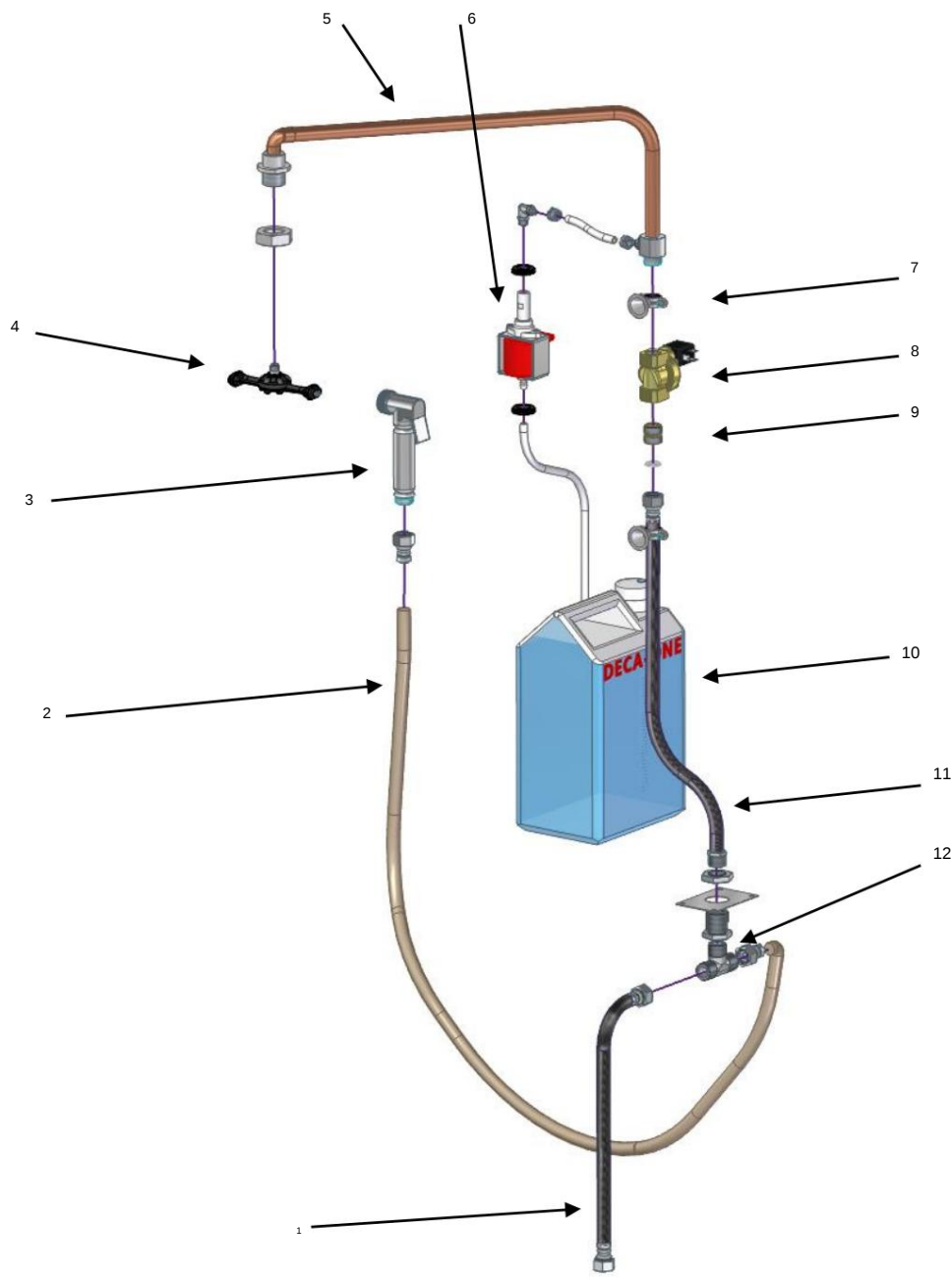
1	Lighting
2	Lighting joint
3	Ice lighting
4	Lighting plate
5	Engine side inner casing
6	Ventilation motor
7	Resistance
8	Inner bottom casing

9.10 - Plate 10 Exploded view of door handle



1	Piece G for closure
2	Circlips
3	Piece F for closing
4	Part C for closing
5	Part E for closing
6	Spring
7	Part B for closing
8	Pin 4x40
9	Tube handle

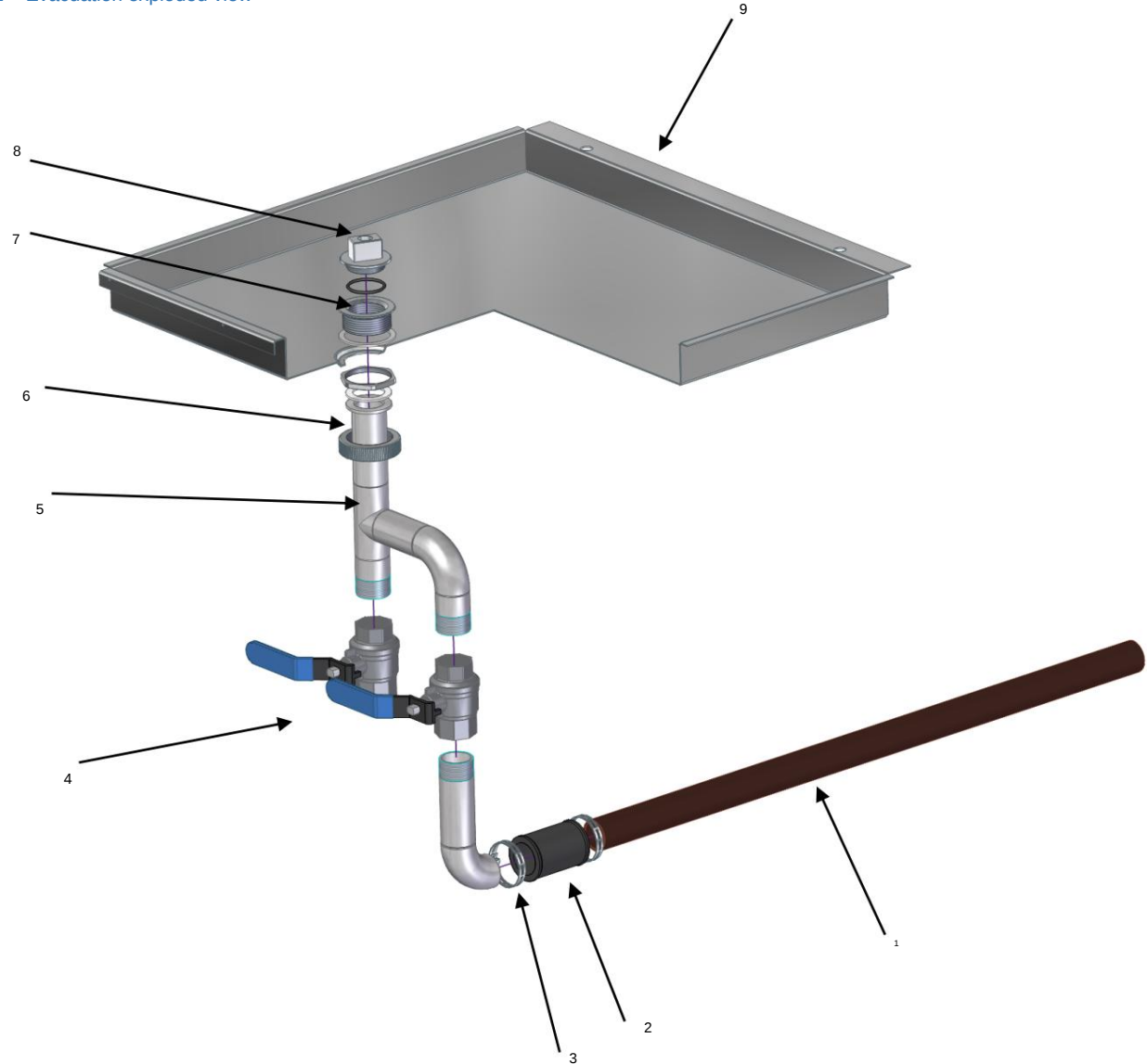
9.11 – Exploded view of the water circuit



1	Flexible feeder
2	Flexible shower head
3	Shower head
4	Wash arm
5	Copper tube for washing arm
6	Product pump
7	Soundproof collar
8	Electrovanne

9	Nipple
10	Product container
11	Flexible solenoid valve
12	T-fitting

9.12 – Evacuation exploded view



1	Drain tube
2	Connecting sleeve
3	Hose clamp
4	¼ turn valve
5	Stainless steel piping
6	Clamping ring
7	Embase
8	Cork
9	Plat

10 - RECOMMENDATIONS

10.1 – Unpacking

Check that the packaging is correct and does not show any signs of damage.



Remove the delivery slip from the plastic sleeve.



Remove the strapping from the packaging



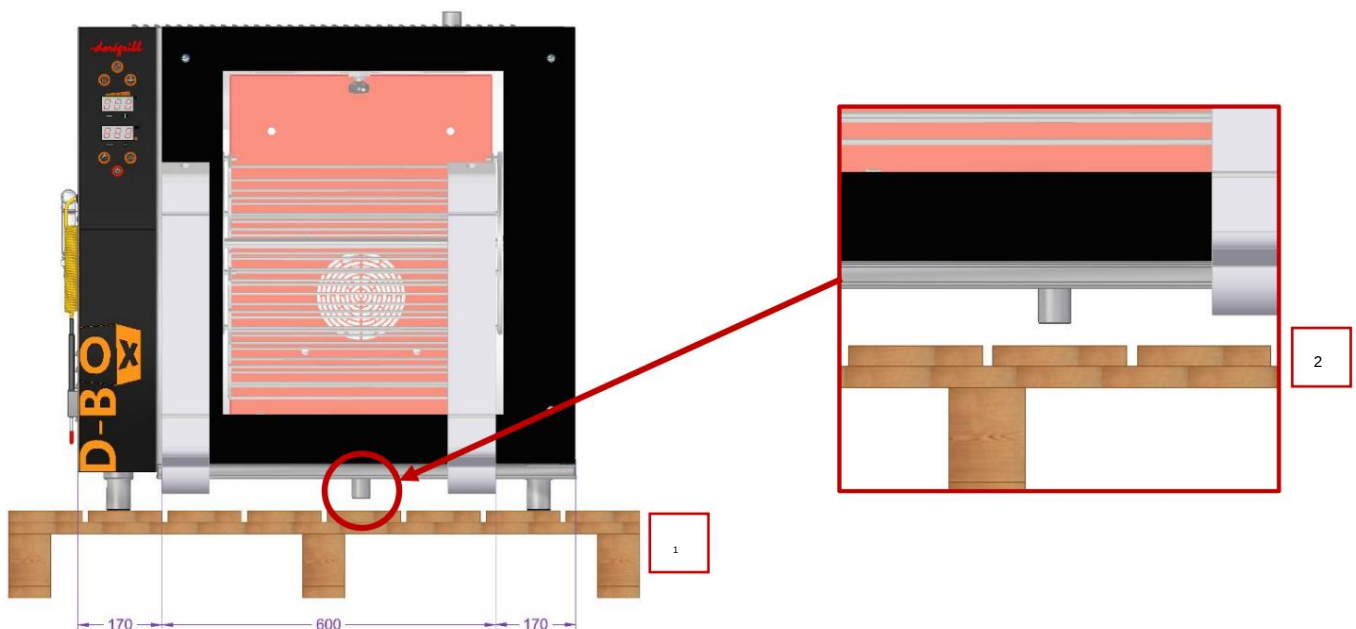
Open the box and remove it upwards.



Remove the protective packaging and support pads as well as the strapping but leave the plastic film.

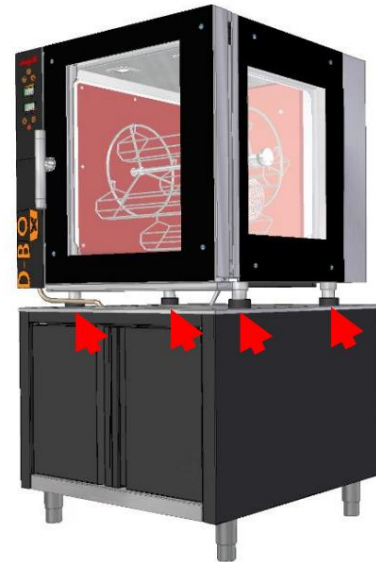
10.3 – Placing the rotisserie on its trolley/unit

- You must first have removed the cardboard and the straps but leave the protective film.
- Set the forklift forks to 600mm outside (see diagram 1).



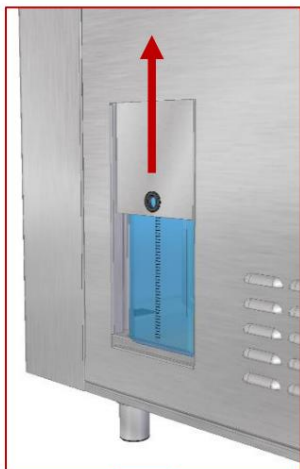
- Place the forks parallel to the ground.
- Present and center the forks of the forklift (approximately 170mm on each side) between the pallet and the rotisserie, passing between the feet while paying attention to the evacuation elbow located below (see diagram 2)

- Move forward until the forks protrude from the rotisserie, but be careful not to hit the handle on the front.
- Lift the rotisserie 1m from the ground and remove the pallet.
- Place the trolley/furniture under the rotisserie.
- Place the rotisserie in the **receptacles** provided for this purpose and place your forks parallel.
- Back up the forklift, taking care not to scratch the top of the furniture.



10.3 – Product can change

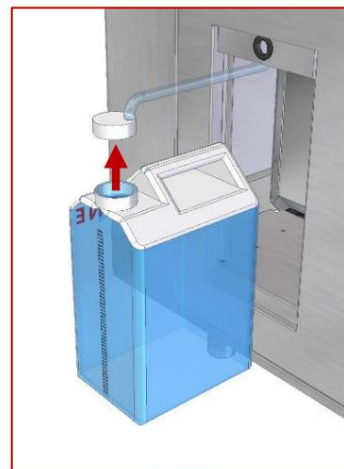
- 1 - Open the hatch on the left side of the rotisserie
- 2 - Bring the new DECA-ONE container nearby and unscrew its cap.
- 3 - Take out the old container and also unscrew the cap, but this time, be careful that the tube remains in the cap and does not come off during handling.
- 4 - Screw the cap/hose onto the new container.
- 5 - Reposition the container in its housing.
- 6 - Close the hatch.



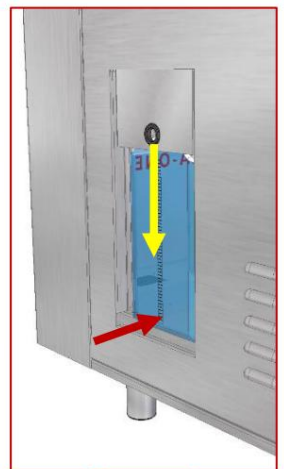
1



2 - 3

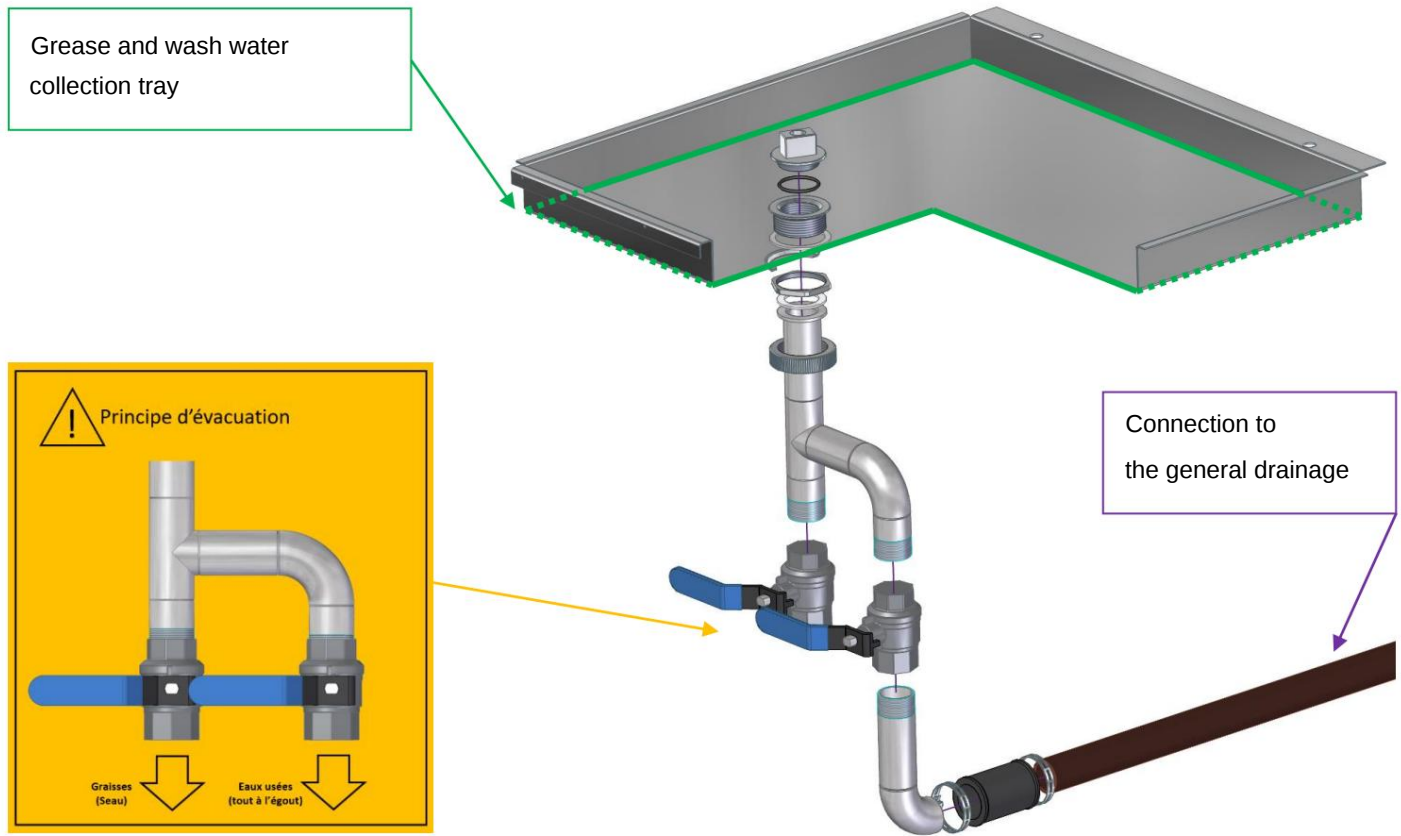


4

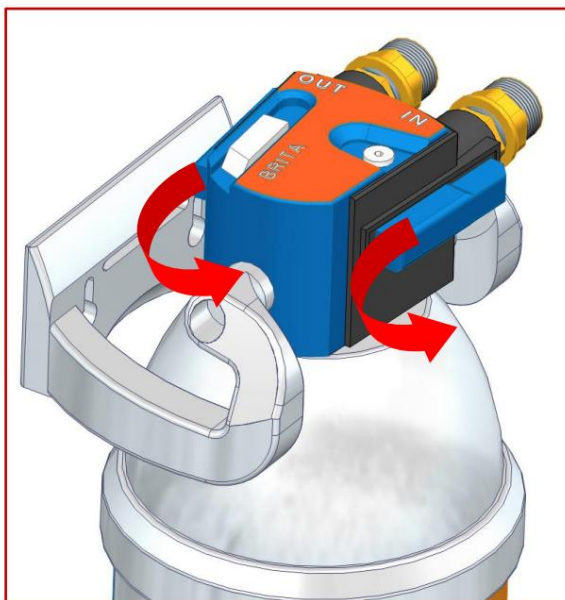


5 - 6

10.4 – Evacuation operation



10.5 – Brita Replacement

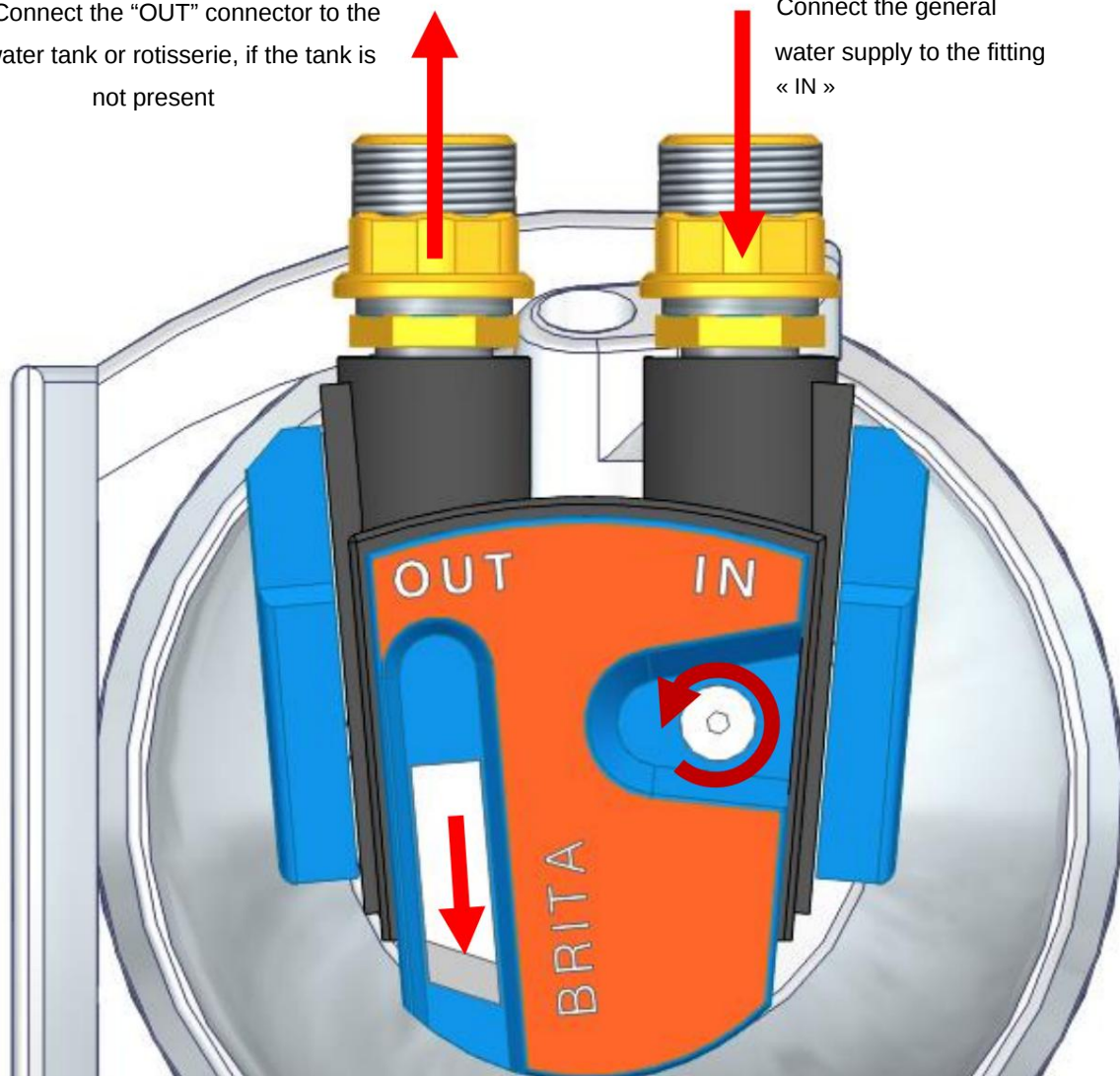


To ensure a high level of filtration and extend the life of your machine, it is strongly recommended to set the BRITA to level 0, which corresponds to the maximum filtration level.

The lifespan of a BRITA is **4 MONTHS**. After this period, if you continue to use a used BRITA, you risk damaging your machine, which will inevitably reduce its lifespan as well as its efficiency, especially during the cleaning phase.

Connect the "OUT" connector to the Hot water tank or rotisserie, if the tank is not present

Connect the general water supply to the fitting « IN »



Bleed tab to be used after each BRITA change.

(Feed the BRITA with water while keeping the tab open, once a thin stream of water flows without bubbles, the BRITA is purged and ready to use, return the tab to its initial position)

Adjusting the filtration power (0 recommended for maximum filtration, adjust using an Allen key by turning to reveal the desired level)