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# INSTRUCTION MANUAL

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## PROFESSIONAL ROTISSERIE

**MAG 4 Elec**

**MAG 6 Elec**

**MAG 8 Elec**



### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

### MESURE DE SÉCURITÉ

Ne pas entreposer ni utiliser d'essence ni autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.

### AVERTISSEMENT

L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou son entretien.



Dear customer,

You just acquired a new rotisserie DOREGRILL.

Thank you for choosing our equipment. We continue to make the effort to make our product more reliable and more practical for the past 60 years.

We are always looking to improve our products and we tried to offer to our customers our knowledge and experience in order to meet your expectation by adding confort and safety

You will find a wide range of showcases and accesories that can be associated or integrated with your rotisserie.

In order to quickly start using this new equipment, we invite you to carefully read the instruction manual . This booklet will show you how to take advantage of all available features and will show you how to maintain the rotisserie in good condition.

Our technical team will always be available to guide you for installation and answer any questions you may have. In addition we welcome your comments and suggestions.

Do not hesitate to contact us or visit our website : [www.doregrill.com](http://www.doregrill.com)

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# User Manual

# 1 GENERALITY

## 1.1 Marking

This equipment is ETL approved. The logo ANS/CSA on the plate and the declaration of conformity is added to the following notice.

- Name & address of the manufacturer - N° de série (MATR)
- Marking ANS Z83.11b-2009/CSA 1.8b-2009 - Equipment Model (MOD)
- year of Manufacture

|                                                                                                                                                                                                                                                                                       |  |                                                                                                                                                                       |                                                           |                                                                                                                                                           |  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| <u>USA/CANADA</u>                                                                                                                                                                                                                                                                     |  |                                                                                      |                                                           | <b>SAS DOREGRILL</b><br>Parc d'activité du moulin<br>12 Rue du moulin<br>44880 SAUTRON FRANCE<br><a href="http://www.doregrill.com">www.doregrill.com</a> |  |
| <b>Model:</b>                                                                                                                                                                                                                                                                         |  | <b>Orifice size: Nat: 1,35 mm<br/>Propane: 1,95 mm</b>                                                                                                                |                                                           | <b><u>Appliance</u><br/>Type</b> <b>A</b>                                                                                                                 |  |
| <b>Order No:</b>                                                                                                                                                                                                                                                                      |  | <b>MFG. Date:</b>                                                                                                                                                     |                                                           | <b>Serial No:</b>                                                                                                                                         |  |
| <b>Heat Input: Nat: 102360 BTU/hr<br/>Propane: 191072 BTU/hr</b>                                                                                                                                                                                                                      |  |                                                                                                                                                                       | <b>Gas Pressure: Nat: 8.0" W.C<br/>Propane: 15.0" W.C</b> |                                                                                                                                                           |  |
| <b>Gas Food Service Equipment Conforms to ANS Z83.11b-2009/ Certified to CSA 1.8b-2009 standard.</b>                                                                                                                                                                                  |  |                                                                                                                                                                       | <b>Conforms NSF / ANSI STD 4</b>                          |                                                                                                                                                           |  |
|                                                                                                                                                                                                     |  | <p align="center"><b>FOR YOUR SAFETY</b></p> <p>Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.</p> |                                                           |                                                                                                                                                           |  |
|                                                                                                                                                                                                    |  |                                                                                                                                                                       |                                                           |                                                                                                                                                           |  |
| <p align="center"><b>WARNING</b></p> <p>Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.</p> |  |                                                                                                                                                                       |                                                           |                                                                                                                                                           |  |

This plaque (23) is attached on the right corner of the rotisserie (22).

In case of a change gas usage, the old plate needs to be removed and a new plaque should be added matching the new adjustment and provided with the new transformation kit.

## INSTRUCTIONS

### COOK

**Lighting the pilot:** Press the wheel of the valve and turn left on symbol "☆". When the pilot is lit, wait a few seconds for the thermocouple is hit (security). Then release the wheel of the valve.

**Lighting of burner:** Turn left the wheel of the valve, burner is going to be red. There are 2 positions: large and small flame.

**Stop the burner:** Turn off right the wheel on symbol "☆".

**Stop the pilot:** Turn off right the wheel on symbol "0".

### START UP MOTOR FOR SPITS

**START:** Switch up.

**STOP:** Switch down.

### STOP THE PILOT

**STOP:** Switch down.

## ENVIRONMENT

### COMBUSTIBLE MATERIALS

### NON-COMBUSTIBLE MATERIALS

|                            |              |             |
|----------------------------|--------------|-------------|
| <b><u>Back :</u></b>       | <b>11,8"</b> | <b>3,9"</b> |
| <b><u>Right side :</u></b> | <b>5,9"</b>  | <b>2"</b>   |
| <b><u>Left side :</u></b>  | <b>11,8"</b> | <b>3,9"</b> |

## WARNING

### PLACE

For installation under ventilation hood only.

Do not locate this appliance under overhead, unprotected combustibles surfaces.

### ELECTRICITY

**Electrical Grounding Instructions:** This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

### GAS

CAUTION: The gas pressure regulator provided with this appliance must be used. This regulator is set for an outlet pressure of 17 inches water column.

This plaque (24) is attached on the right corner of the rotisserie (22).

## **1.2 Importance of the Manual**

This notice has been made for the installer as well as the user of DOREGRILL in order to give them all the necessary information to operate the rotisserie at its best and to prolong the life of the equipment. By keeping a regular maintenance, the end user should be able to resolve most incidents and minor issues that do not require the presence of a technician.

By respecting all warnings and recommendations the user of rotisserie should be protected by any potential injuries.

The time and the attention spent by reading this manual will help to learn the proper use and as well as avoid any risk of potential.

This manual is made for the following rotisserie models, **MAG 4, MAG 6 ET MAG 8 version Elec**, and must be kept available to the operator at any time.

The manufacturer is not responsible for any injuries to individuals, animals or property damages caused by a misuse of the rotisserie or by not respecting the rules and regulations described in the manual.

**IMPORTANT:** This equipment is for professional use. Therefore, in order to avoid any Accident, only qualified and well trained personnel can operate this equipment. It must be installed in a ventilated area according to the rules and regulations required in the country where the rotisserie is sold. The installation, adjustment and set up maintenance must be done by a certified Gas technician.  
In case of change of gas and in order to respect all international regulation, every necessary components and parts for this change must be ordered and provided by Doregrill.

## **1.3 All rights reserved**

All rights reserved regarding this technical « Rotisserie user manual with spits Mag series Gas version » are the properties of the manufacturer. None of the content or chapter of the booklet can be reproduced or published without written authorization of the manufacturer.

## **1.4 General Warning**

This rotisserie cannot be used by anyone (including children) who has limited physical, sensory or mental or anyone with no previous experience or knowledge.

## **1.5 Warranty**

The manufacturer ensures all rotisseries have been tested in our facilities.

The certificate of warranty is for **12**(twelve) Months. Please refer to the certificate of warranty attached to your invoice.

**Any change or replacement made on the machine with non-original part cancel automatically the warranty and free the manufacturer of all responsibilities**

## **2 SHIPPING AND HANDLING**

### **2.1 *Shipping and delivery***

Our Rotisseries are adjusted, tested and controlled in our facilities.

The radiant burners are preheated in order to simplify the starting process. There are carefully packed to arrive in good condition.

The rotisserie is delivered on palette strapped and shrinks wrapped. The machine is protected in a carton box with plastic bubble, polystyrene and foam for shipping.

Once the box is open, be sure there is no damage during the shipping. In case of damage, please report the damage in presence of the delivery company. All claims notified on the delivery bill must be followed within 48h after delivery with a certified letter to the shipping company and to the reseller

### **2.2 *Unpacking and manutention***

During unpacking, do not puncture the bubble protection with a sharp object that may damage one of the components of rotisserie

The machine can be moved on a flat surface using the caster. Use a forklift under the machine if you Need to lift it.

### 3 TECHNICAL DESCRIPTION

#### 3.1 *General Description*

The rotisserie is mounted on a wheel base carriage (1) with casters:

- 4 casters with brakes for the Mag4 / MAG 6 and MAG 8

Assembled in one main structure in 4 parts:

- Brushed Stainless Steel Base (2)
- Enameled roof top (3), reinforced with a stainless steel belt.
- Back panel (4), Fixed with 2 stainless steel omegas.
- Internal vertical enamel panels (5) with rounded angles to facilitate the cleaning.
- On carter (6) can be opened a tool which contains the technical unit (electricity).
- Heating elements (9)

The heating element are speared by removal enamel deflectors (11).

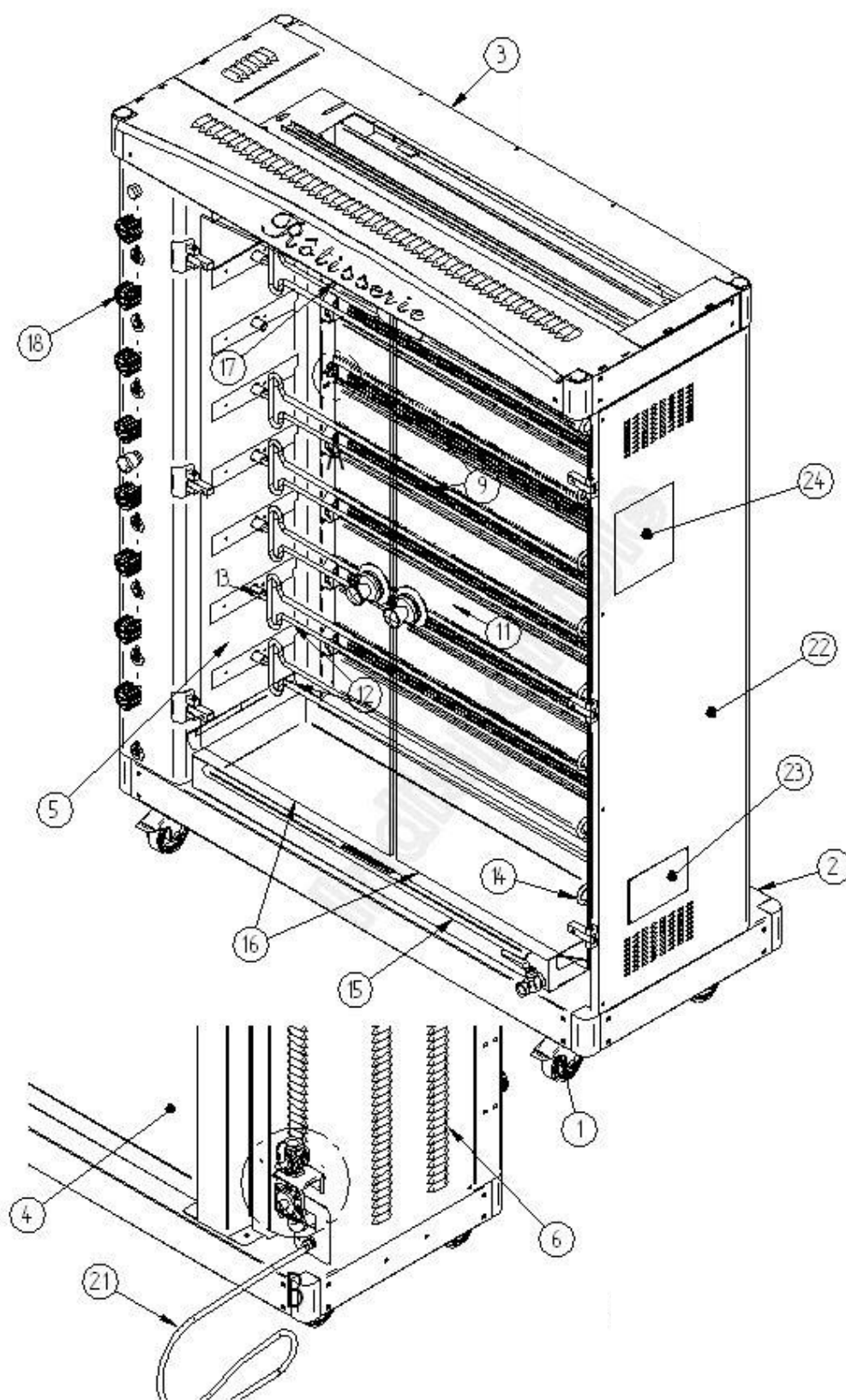
-Ajustable Spits (12) which are controlled by an independent electrical motor equipped with a tip (13) which facilitate the penetration.

-Spit support (14) located on the opposite side of the motors easy to remove in order to facilitate the cleaning process.

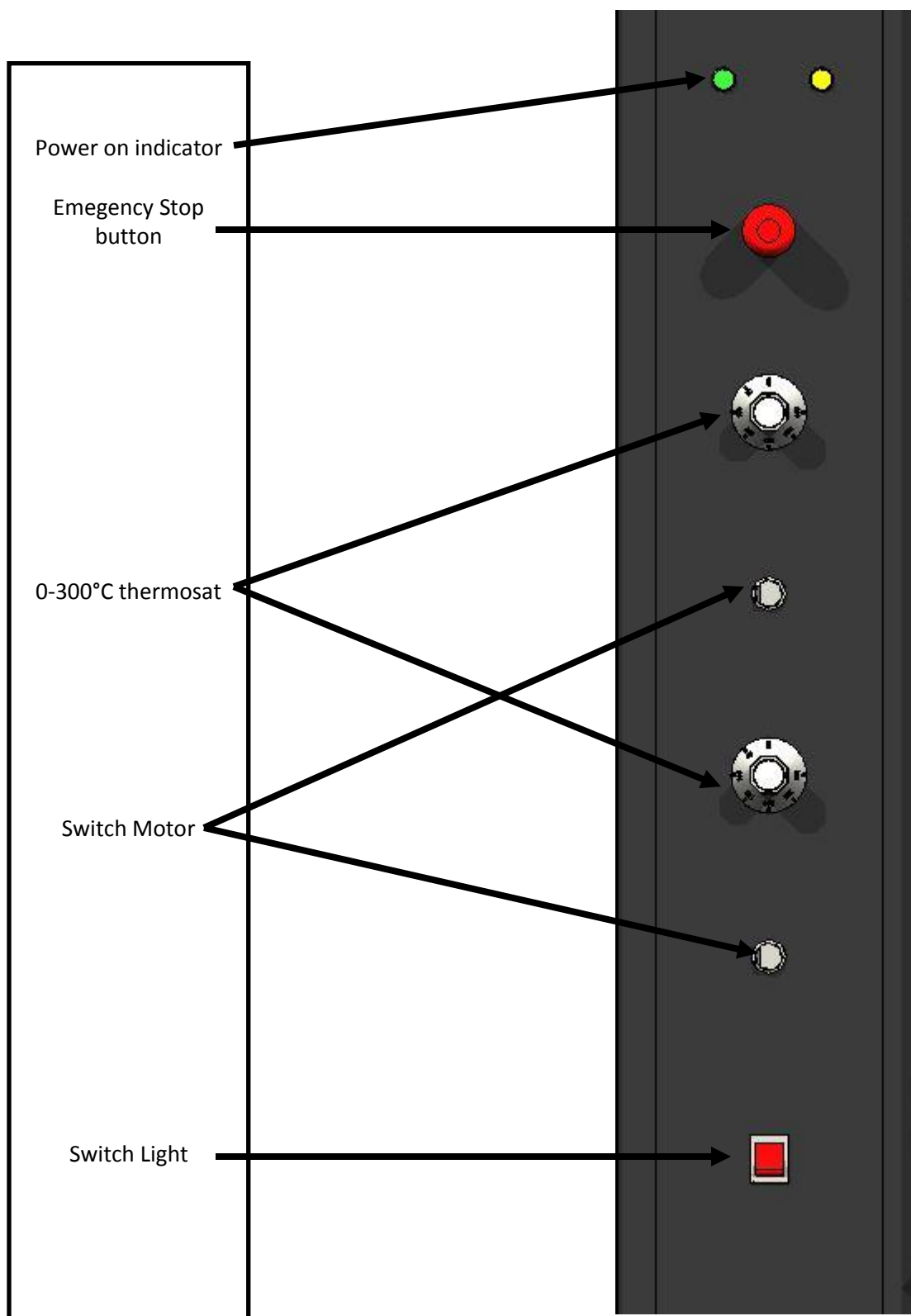
- Lower level, sauce pan (15) in stainless steel equipped with a drain valve.
- Two tempered glass doors (16) with hinges to protect the roasting process.
- 3 recessed Quartz Lamps (17) on the ceiling of the rotisserie and providing powerful lighting. There are waterproof and protected with a screen made out of tempered glass.
- Central Control Panel (18)

### 3.2 Classification

Components are listed in the rotisserie



### 3.3 *Panel Control*



### 3.4 *Ultimate Usage*

Our rotisseries are made to roast meat and poultry prepared in an hot environment and professional caterer in the food industry.

### 3.5 *Wiring Diagram*

See Chap 10 « *Installer – Graphic Chart composition* »

## 4 SET UP

### 4.1 *General Recommendation*

Equipment installation should be performed by authorized professional installers, in accordance with state and local regulations and norms

See Chap 10 « *Installation* »

## 5 HOW TO USE IT:

Turn off the light.

### 5.1 *Control Panel*

#### ◆ Switch on Thermosat to 300°C

#### ◆ Switches for motors

Each switch controls two spits.

These two spits rotate in opposite direction, so they cannot block each other when cooking bigger items (all spits on "even levels" rotate in on direction and all spits on "odd levels" rotate in the opposite direction)

**Start spit rotation:** Push switch up.

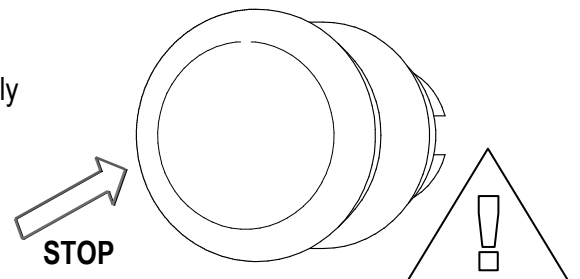
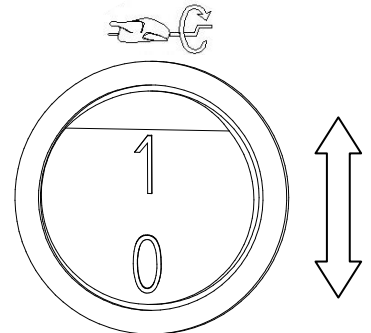
**Stop Spit rotation:** Push switch down.

#### ◆ Emergency Stop Button

This Button is only to be used in case of emergency and instantly stops the electrical power (motors, lights)

To use it, just press on the putton all the way.

. To power the rotisserie again, just pull on button all the way back

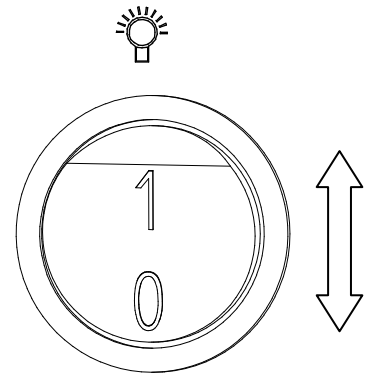


◆ **Light switch**

**This switch controls the 3 lights located on top of the rotisserie**

**Turn on lights :** Push switch up.

**Turn off lights :** Push switch down.



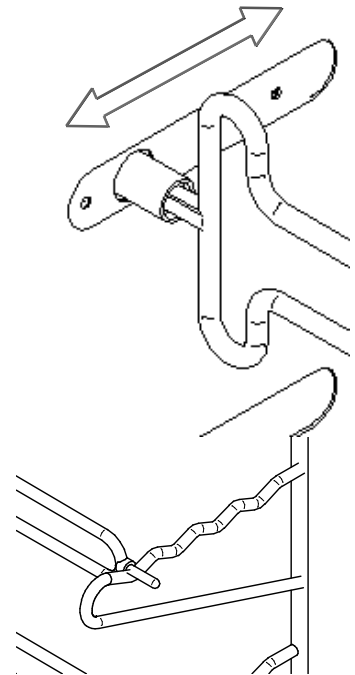
◆ **Set up And Spit adjustment**

The spits are adjustable in depth

Set up: Insert first the left end of the spit into the motor shaft.

Rotate slightly to make sure it snaps all the way in Intro

Then rest the right end of the spit on the support across



**5.2 Implementation**

**IMPORTANT** Do not put anything on the top of the rotisserie or obstruct the exhaust Device

◆ **Preparation**

Make sure the rotisserie is plugged in and power is on

Put at least 1" of water in the bottom pan and make sure to maintain this level thru cooking cycles

◆ **Cooking Process**

In order to have moist and golden chicken, It is recommended tp prick them before roasting.

Load the spits in the rotisserie following previously scribed instruction. (p.13 – Set up and Spit adjustment.)

Adjust position of the spits, according to poultry or meat size and desired cooking time.  
Once spits are in place, turn on motors (so they start rotating)

**IMPORTANT: Never use or put Aluminum foil in the rotisserie**

In order to avoid splashes and for the rotisserie to work properly, the glass doors should stay closed during the cooking cycle.

The average cooking time for a 2.5-3 lb. chicken is 60 mn (this may vary according to poultry size and quality, marinade used, desired cooking time, environment...)

At the end of the cooking cycle, lower or turn off Heating Elements, stop motors and unload.

When unloading, start by lifting right side, then remove spit from motors' shafts (push to the right)

## **6 CLEANING AND MAINTENANCE**

**IMPORTANT: before cleaning, make sure the burners are turned off and unplug the rotisserie.**  
**Never use a pressure washer.**  
**Use a protective apron, gloves and eyes protection.**  
**Use only chemicals "special oven without caustic" and "certified food".**  
**Do not spray on the burners. After removing the reflectors enameled, hanging sheets of stainless steel protection on the two brackets.**

### **6.1 After every daily roasting**

We recommend performing the cleaning while the rotisserie is still warm (not hot).  
Make sure to wear necessary protection  
Do not use abrasive pads

Remove and clean the following parts:

- Spits, (rep 12)
- Bottom drip pan (empty first), (rep 15)
- Spits Holder, (rep 14)
- Reflectors enameled (panels between Heating elements), (rep 11)

wipe off the following parts with a wet soapy towel:

- Inside panels, (rep 5)
- Bottom of rotisserie, (rep 2)
- Top of rotisserie, (rep 3)
- Glass doors and light glass protections, (rep 16 and 17)

### **6.2 Weekly cleaning**

Clean the top panel, above the rotisserie.

### 6.3 *General Cleaning*

We highly recommend that a certified technician comes once or twice a year to check and clean all mechanic and gas components of the rotisserie and to clean the inside and back areas and burners

#### ◆ Door removal

|                                                     |
|-----------------------------------------------------|
| <b>IMPORTANT: This is a very delicate procedure</b> |
|-----------------------------------------------------|

The rotisserie has been built to simplify this process by quickly removing the doors of the Hinges

## 7 MAIN REASONS OF GLASS BREAKAGE

### 7.1 *Thermal shock*

There cannot be a difference of more than 176°F between two spots of the glass doors. If that happens, the breaking point is reached and the glass doors might then shatter instantaneously

(For example: cleaning of hot door with cold towel)

### 7.2 *Hits*

When a glass door is inadvertently hit, especially on the edge, a tiny piece of glass might get off and therefore the molecular balance is broken. This will result in the glass shattering in the upcoming hours or days.

Such hits might happen during unpacking, installation, or when the user hits the edge of the door (with a spit, pan, cart...)

### 7.3 *Moving*

Moving the rotisserie regularly (like taking it outside a store and back inside every day) might result in weakening the glass

|                     |
|---------------------|
| <b>. IMPORTANT:</b> |
|---------------------|

|                                                                                                                                                                                              |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Glass tempered or not, is a fragile material. Therefore, it must be handled with care. But it cannot, in any case, shatter by itself (if that happens, one of the above reason is the cause) |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|



## Installer manual

## 9 INSTALLATION

### 9.1 General Information

. The installation of the rotisserie must be done by an authorized professional technician in accordance to the rules and regulation in the country where it is used

### 9.2 Set up

Unpack the rotisserie, spits and accessories

Install the rotisserie far from inflammable materials (wood, plastics...)

If there are any inflammable materials around, they must be protected with heatproofing materials

**IMPORTANT: All installations or modification of gas equipment must be performed by a certified technician**

### 9.3 Electrical Connection

The line has to be 400V/60Hz Tri phases, must be grounded (always connect the Earth wire) and protected with a 10 Amps breaker

Before plugging in, make sure the line is connected properly

**IMPORTANT: The manufacturers cannot be held responsible in case of an damage or incident resulting from improper wiring**

### 9.4 Exhaust

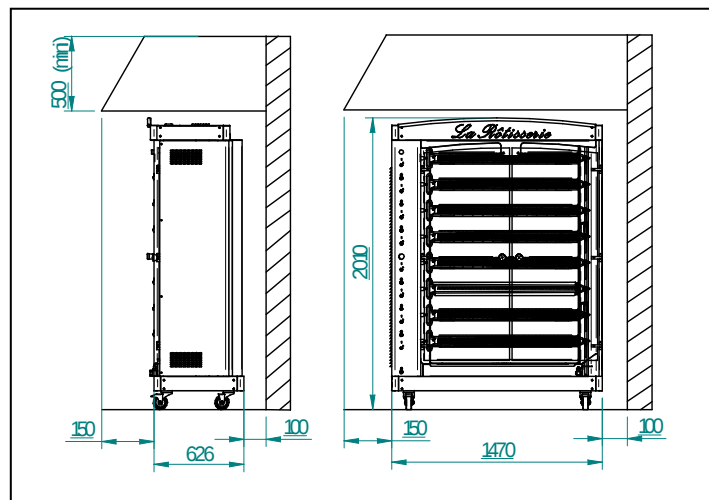
An exhaust is mandatory for the operation of the rotisserie. We recommend a ventilation hood with a grease filter (type A1).

If the rotisserie can't be placed under a hood, it might be possible to connect a conduct pipe from the top of the rotisserie to an existing hood or to the outside of the building (there should be a fan enough powerful at the other end of that pipe)

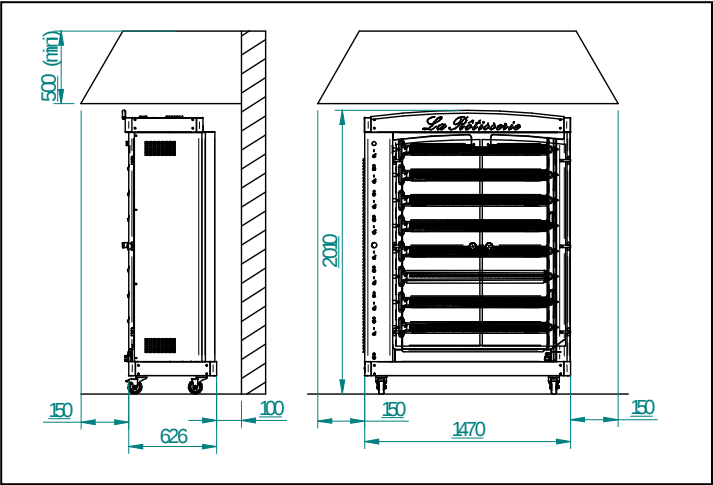
Exhaust systems must be on when the rotisserie is in used and must ensure an adequate amount of incoming air

Any exhaust system must be installed in accordance with local building codes.

Angle Hood



Wall Hood:



Center Hood

