

Operating Manual



CE

Rotisseries CONVEX CC and DE

CONVEX[®]
R O T I S S E R I E

1 Contents

1	Contents	3
2	Important References.....	4
2.1	Fundamental Safety Notes	4
2.2	Warranty and Liabilities	5
2.3	Symbols and Notes	5
2.4	Copyright.....	5
2.5	Special safety references	6
3	Product Information.....	8
3.1	Introduction.....	8
3.2	Special Features.....	8
3.3	Operation Methods.....	8
3.4	Technical Data	9
4	Installation and starting the operation.....	14
4.1	Unwrapping	14
4.2	Installation	14
4.3	Electrical connection.....	14
4.4	Tap.....	15
4.5	Preparation of Operation / Starting up	15
4.6	Operating double stacked rotisseries.....	15
5	Operation.....	16
5.1	General functions	16
5.2	Operation in automatic mode (CC-Version)	17
5.3	Operation in automatic mode (DE-Version)	29
5.4	Manual operation (CC-Version)	34
5.5	Manual operation (DE-Version)	36
5.6	Rotisserie assembly for operation.....	37
5.7	Product mounting and loading	38
6	Maintenance	40
6.1	Safety advices	40
6.2	Trouble shooting.....	41
6.3	Wiring Diagrams.....	43
6.4	Spare Parts	45
6.5	Exploded View.....	52
6.6	Declaration of Conformity	53

2 Important References

2.1 Fundamental Safety Notes

2.1.1 Consider notes in the operating manual

Precondition for the safe and trouble free use of this unit is the knowledge of the fundamental safety notes and safety regulations.

The operating instruction contains the most important references to operate the unit safely.

These operating instructions, particularly the safety references, are to be considered by all persons, who work on the unit.

Furthermore the rules and regulations to avoid accidents are to be considered.

2.1.2 Obligation of the operator

The operator is obliged to only let persons work with the unit who:

- Are familiar with the fundamental regulations of work safety and accident avoiding and who have been instructed how to operate the unit.
- Read and understood the chapter about safety and warning notes and have confirmed this by signature.

The safe conscious operation of the staff has to be examined regularly.

2.1.3 Obligation of the staff

All individuals who are authorized to work with the unit are obliged to:

pay attention to the fundamental regulations of work safety and accident avoiding, read the chapter on work safety and warning notes in this manual and to confirm through their signature that they have understood these, before actually operating the unit.

2.1.4 Possible risks

Rotisseries CONVEX are built state of the art and in acknowledgement of all safety related rules. Nevertheless it is possible that danger for body and life of the user and/or third and/or impairments at the unit or at other real values merge. The unit is to be used only:

- For the due use.
- In safety related flawless condition.

Disturbances which can hurt the safety are to be eliminated immediately.

2.1.5 Due use

The Rotisseries CONVEX are built exclusively for the preparation of food only. Any other use of the unit is only allowed after consulting UBERT GASTROTECHNIK GMBH. Damages which result out of wrong use UBERT GASTROTECHNIK GMBH cannot be held responsible. Part of the due use is also:

- the consideration of all references of the operating manual and the observance of necessary maintenance and service.

2.2 Warranty and Liabilities

Fundamentally our "General terms of sale and delivery" are valid. These are known to the operator at the latest since signing of the contract. Claims to warranty and liability at persons- and property damages are impossible, if they are to be led back to one or several of the following causes:

- Non due use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are in no working condition.
- Disobeying of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes of the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Force of nature and act of god.

2.3 Symbols and Notes

In the operating manual the following symbols and signs are used:



This symbol means a possibly or directly threatening danger for the life and the health of persons and/or a possibly dangerous situation.
Ignoring of these references may result in consequences for your health and/or can lead to property damages!



This symbol points to important references for the proper use of the unit.
Not paying attention to these references can lead to disturbances of the unit or of the environment!



This symbol points to operation tips and especially useful information.
Help to use all functions at your unit optimally

2.4 Copyright

The copyright on this operating manual remains with the company UBERT GASTROTECHNIK GMBH. This operating manual is intended only for the operator and his staff. It contains instructions and references which neither completely nor partially are to:

- be duplicated
- be circulated or
- be otherwise made available to third parties.

Offences may violate applicable laws.

2.5 Special safety references



2.5.1 Safety devices

- Before operating the unit all protective devices as well as all removable parts must be installed correctly and be fully workable.
- Protective devices may only be removed:
 - After stand still and
 - Prevention of unintentional restart.
- If partial components are delivered, an authorized staff member or service technician has to execute assembly according to installation guidelines.

2.5.2 Informal safety steps

- The operating manual is to be kept constantly accessible in the operating area.
- In addition to the operating manual all generally acknowledged and all local regulations for accident avoiding and environmental protection have to be applied with.
- All safety- danger labels at the unit are to be kept in readable condition.

2.5.3 Education of the staff

- Only trained and instructed staff are allowed to operate the unit.
- The responsibilities of the staff are to be determined clearly for installing, start-up, operation, assembling, and servicing of the unit.
- During instructing the staff may only work at the unit under supervision of an experienced person.

2.5.4 Unit-control

- Only instructed staff is allowed to operate the controls.

2.5.5 Safety during regular operation

- The unit is only to operate if all protective devices are fully workable.
- At least once per shift the unit is to be examined with regard to visible damages and functional ability of the safety devices.

2.5.6 Dangers caused by electrical energy

- Any work on the electrical supply is to be executed only by a specialist.
- Likewise the electrical connection of this unit to the power supply must be executed by an examined electrician; the connection must follow the rules of the local determinations.
- The electric installation is to be examined regularly. Loose connections and brased cables are to be eliminated immediately.
- If works at any life-parts are necessary, a second person who switches off the main switch if necessary is to consult.

2.5.7 Special danger-spots

- All removable parts like spit, disc or ventilation fan cover for instance, are only to be removed if the rotisserie is switched off and all surfaces, inner walls and parts are not hot anymore!
- Caution while removing grilled food! All parts may be hot and may cause severe burnings to your skin.
- Do not reach into the rotisserie while the appliance is hot and operating. Keep the doors closed at any time!

2.5.8 Service and maintenance, trouble shooting

- Prescribed adjustment, service and inspection work is to be accomplished timely by the manager or if necessary by an authorized service technician.
- The operating staff is to be informed before the beginning of the maintenance and service work.
- The unit is to be disconnected from the mains before maintaining, inspecting and repairing is done; the main switch is to be supervised against unintended reclosing.
- Check all screw connections for tight fitting.
- After finishing maintenance check all safety devices for proper functionality.

2.5.9 Structural changes to the unit

- Do not perform any changes, extensions or conversions to the unit without the manufacturer's permission, especially welding work at supporting parts.
- For all conversions a written permission of the company UBERT GASTROTECHNIK GMBH is necessary.
- Change all parts of the unit, which are in improper condition.
- Use only original spare parts.

2.5.10 Cleaning of the unit and disposal of the waste

Used substances and materials are to be handled and disposed appropriately, especially lubricants. Detergents have to follow the rules of food-hygiene.

3 Product Information

3.1 Introduction

3.2 Special Features

- Compact design
- Air humidification / steam injection
- Revolving- und full load grilling
- Core temperature probe
- Computer controlled
- Clear-type display
- Double glass execution
- Self-diagnostic error detection system
- Programmable (Full load grilling 40 PP; Revolving-grilling 15 PP; Holding 6 PP; Clean-Support 6 PP)
- Cleaning

3.3 Operation Methods

3.3.1 Full load grilling

With full load grilling the rotisserie is loaded and the adjusted operation flow runs automatically for the whole charge.

3.3.2 Revolving grilling

Revolving grilling we called that grilling procedure, when the spits are loaded deferred into the machine. This grilling procedure is especially popular in the catering business, because it allows producing fresh grill products continuously. For this procedure special staff is no longer needed (which was necessary yet), because we could realize a good idea in order to solve this problem. All spits have a spit position number on the disc. When the spit is put into the rotisserie, the spit position number will be activated on the control panel. After that the operator gets the information automatically, which of the spits is ready grilled.

3.3.3 Manual Grilling

In this mode all settings (Temperature, Time and Steam) can be set and run without prior programming.

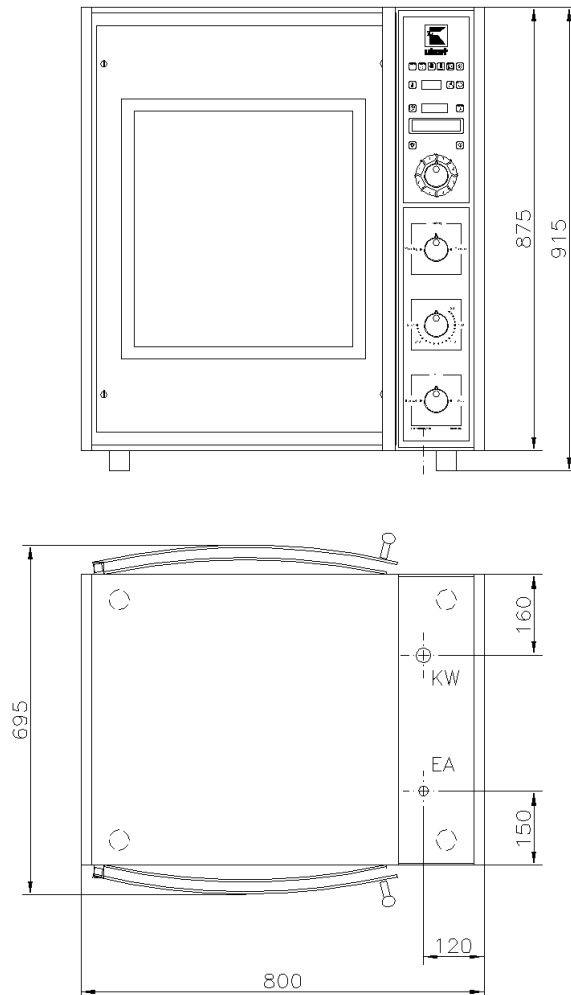
3.3.4 Holding

- a) The Holding phase of CONVEX Rotisseries allows avoiding the products from drying out. This is achieved by still heating. In this phase the machine stops the circulating air. A separate cooling motor is started in order to cool down the technical components of the unit automatically.
- b) Air humidification in the holding phase.

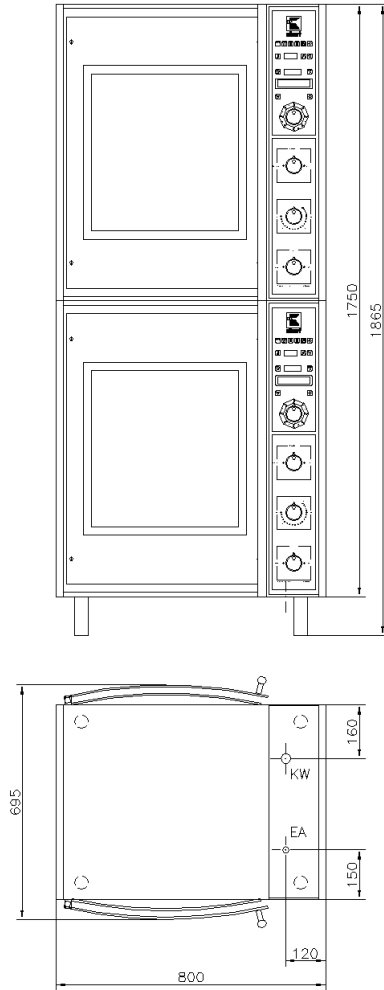
3.4 Technical Data

3.4.1 Dimensions (all measures in [mm])

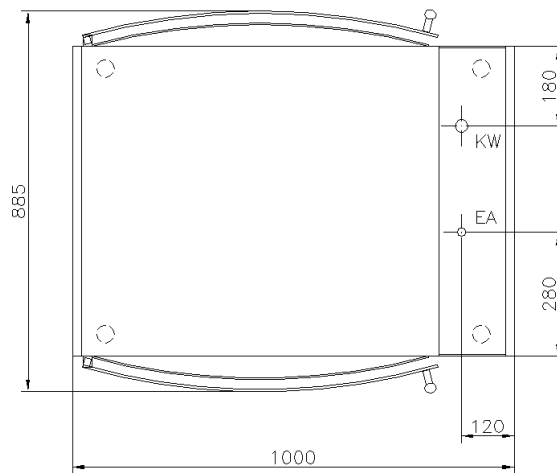
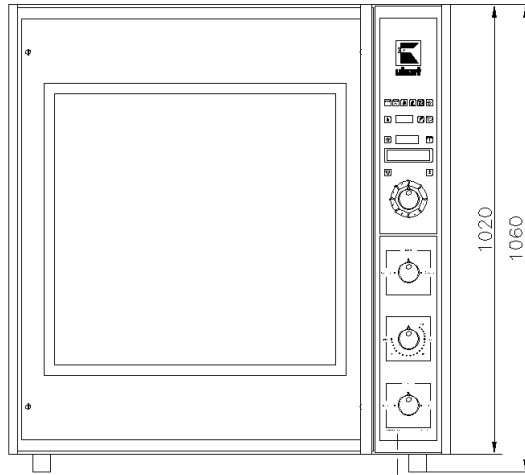
RT 505 / RT 506:



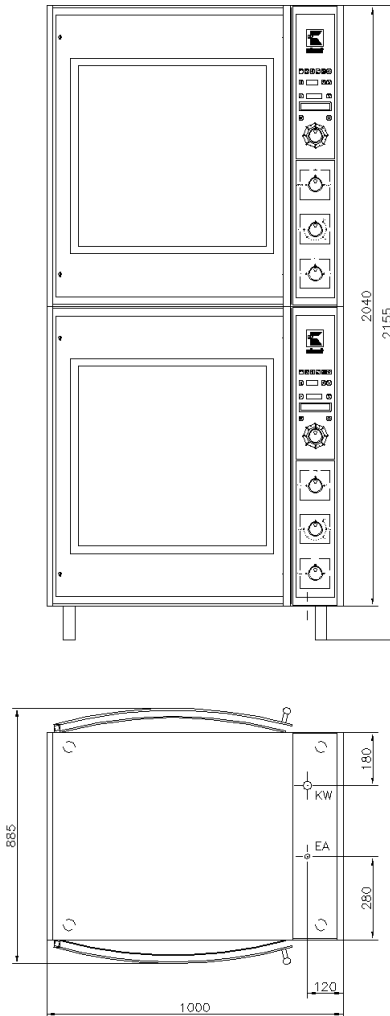
RT 510 / RT 512:



RT 507 / RT 508:



RT 514 / RT 516:



3.4.2 Weight

Type	Net weight (in kg)
RT 505 / RT 506	app. 136.5
RT 510 / RT 512	app. 273.0
RT 507 / RT 508	app. 216.5
RT 514 / RT 516	app. 433.0

3.4.3 Electrical ratings, Power etc.

Type	Electrical connection [EA]	Nominal Power
RT 505 / RT 506	380V, 3 Ph N, 50-60Hz	6.0kW
RT 510 / RT 512	380V, 3 Ph N, 50-60Hz	12,0kW
RT 507 / RT 508	380V, 3 Ph N, 50-60Hz	11.1kW
RT 514 / RT 516	380V, 3 Ph N, 50-60Hz	22.2kW

3.4.4 Noise emission

Type	Noise emission
All types	< 70 dB (A)

4 Installation and starting the operation

In general all Rotisseries CONVEX will be packed for safe transport after the final control in order to reach you properly. Nevertheless we ask you to have a look at the machine on arrival to check on any possible transport damages.

Note! Visible damages have to be reported immediately!



4.1 Unwrapping

- Open the carton and take out the wrapping material carefully.
- Take care that the delivery is complete (see attached freight documents).

4.2 Installation

Place the Rotisserie CONVEX at the desired location. Make sure, that it is good visible for your customer to ensure good food presentation and successful sales.



Take care of the following points:

- The Rotisserie CONVEX (with or without stand) has to be placed on a horizontal level. Use a spirit level if necessary.
- Location underneath a ventilation system is useful and recommended.
- There has to be enough free space to load, unload, clean and maintain the unit.
- The machine has to be placed in a way that the complete area around it can be cleaned easily.
- In case the CONVEX is provided with casters or wheels, it must be secured to the building structure by means of a chain, steel rope or the like to limit the movement of the appliance without depending on or transmitting stress to the electrical conduit. The CONVEX rotisserie provides 4 holes at the bottom (2 at the operator side and 2 at the customer side) allowing to securely connecting such means. The CONVEX rotisserie shall be installed using flexible conduit.

4.3 Electrical connection

Note! In general, only service technicians of the company: UBERT GASTRO-TECHNIK GMBH or service technicians of your responsible service partner are allowed to perform electrical connection and other service! All national and local rules and regulations concerning electricity, fire protection and similar have to be considered. During any servicing, take care that the unit is disconnected from the mains! Not paying attention may result in injury!



Please learn the electrical and technical data of your unit from the name plate.

- Check whether your local electrical power supply is in accordance with the data on the name plate.
- The power supply needs to be manufactured from heat resistant, flexible cable. It is to be routed to prevent any contact to hot parts.
- The unit is to be connected to the power supply either by means of an appropriate plug or if connected permanently, a switch (interrupting all poles) is to be provided. In case of an emergency the power supply must be interruptible immediately.

For further information please see the wiring diagram.

Note!

After finishing any installation work, maintenance or repairs check whether the ground wires are connected properly to the casing.



4.4 Tap

Note! In general all Installation and Service work has to be done by an authorized service technician! The following regulations have to be observed: DIN EN 1717 (alt DIN 1988, Part4, technical regulations for drinking water installation/TRW.



- Convex CC requires a cold water connection. We recommend using a water-softening unit in case of hard water above 8° dH (= Level 1).
- Use flexible pressure hose ½" with ¾" screw joint. A faucet as well as a flow-back-prevention has to be provided on site.
- Water pressure should be between min. 100 kPa and max. 400 kPa. Use a pressure reducer in case of water supply pressures above 400 kPa.

4.5 Preparation of Operation / Starting up

Before you can operate the Rotisserie „CONVEX “ you have to clean the unit and all removable parts (e. g. spits, discs etc) carefully with a grease solvent detergent. Afterwards you have to dry all surfaces.

Note! Do not use flammable cleaners. Do not use high-pressure cleaning, water pressure cleaning or steam jet cleaning machines. You will have further information about this in the section "cleaning and maintenance".



After cleaning the Rotisserie CONVEX properly the smell will be minimal when using it the first time.

4.6 Operating double stacked rotisseries

Note! While working on a double stacked rotisserie like RT510/512/514/516, always use the upper unit in case only one unit is needed.

Hereby you:

- Provide a better visual merchandising.
- Avoid condensate buildup in the upper unit.



5 Operation

Following position and function of all components are specified and explained, which are important for the operation of CONVEX Rotisseries.

5.1 General functions

5.1.1 Unit on / off

The unit is switch on by the selection switch (5.3.3). It is possible to start the unit in Automatic or in Manual mode. Do so by switching to position "Auto" or "Manual".

When the machine is switched on in automatic mode, in the first line of the clear-type display (5.2.14) the words "Ubert Convex" appear and in the second line the current software version, e.g. "Version 1.18". The program which has been used last time is shown in the clear-type display.

When the machine is switched on in manual mode choose between Warming, Loading or Cooking on the selection switch (5.3.1).

In order to completely switch off the machine, the selection switch has to be set to position "Off".

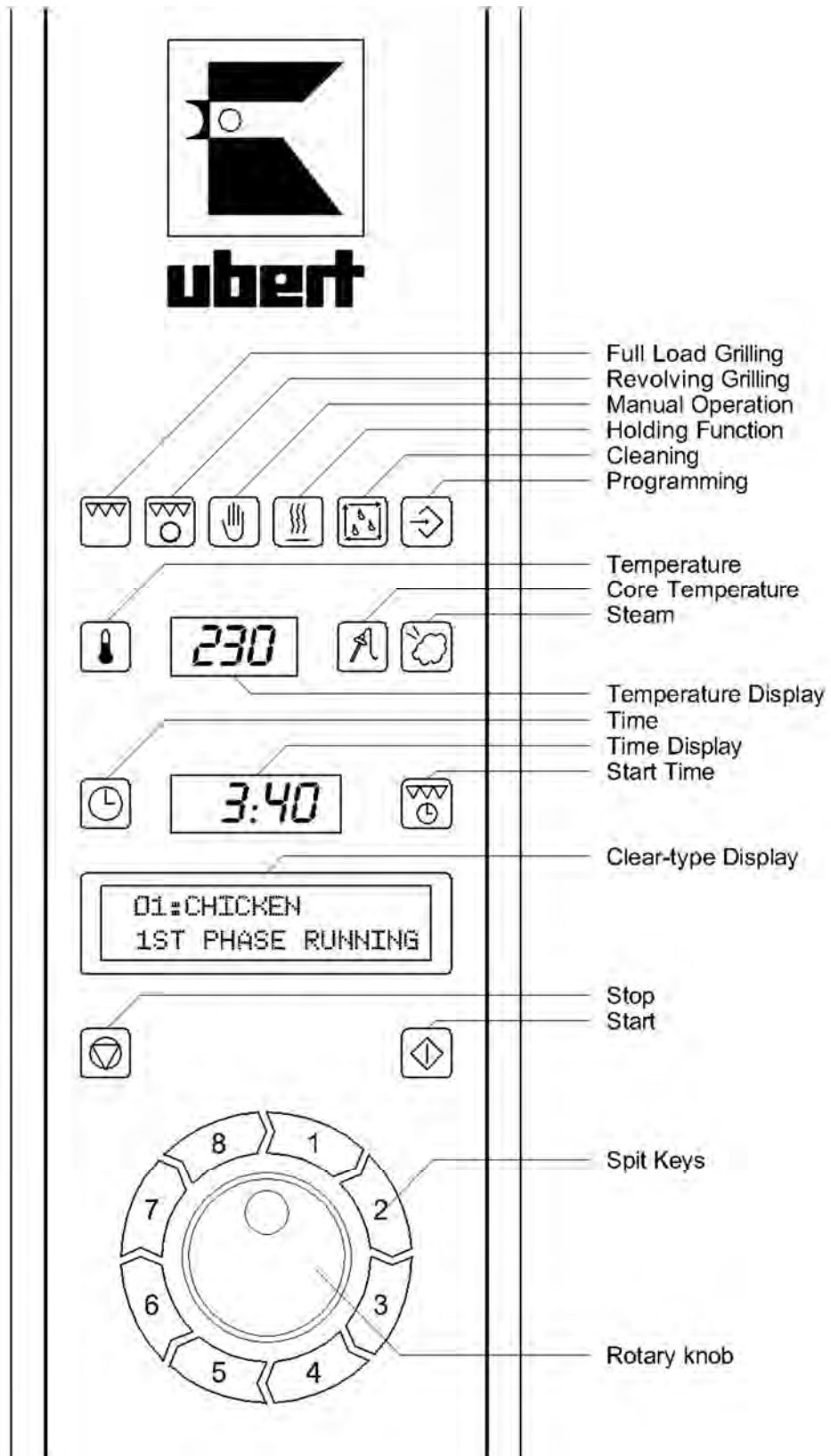
5.1.2 Core Temperature

During the automatic mode the function Core Temperature is available, whenever the door is open. By pushing the key Core Temperature (5.2.8) the core temperature probe will be activated and the current temperature at the tip of the probe is shown in the temperature display (5.2.10). After the door is closed again the display turns back to the actual oven temperature.

5.1.3 Rotation

During the automatic mode the function Rotation is available, whenever the door is open and the word "Rotation" appears in the second line of the clear-type display (5.2.14). By pushing the key Start (5.2.16) the spit rotation starts. The rotation is running as long as the key Start is pushed.

5.2 Operation in automatic mode (CC-Version)



5.2.1 Description of displays, keys and encoder

Following the structure and function of all displays, keys and encoder on the display panel for automatic operation are explained.

5.2.1.1 Full Load Grilling

The mode Charge (full load) Grilling is activated by pushing the key charge grilling and the charge program which has been used last time appears on the clear-type display (5.2.14).



5.2.1.2 Revolving Grilling

The mode Revolving Grilling is activated by pushing the key Revolving Grilling and the Revolving Grilling program which has been used last time appears on the clear-type display (5.2.14).



5.2.1.3 Manual Operation

The mode Manual Operation is activated by pushing the key Manual Operation and the temperature and time which has been used last time appears in the temperature- and time display (5.2.10 + 5.2.12).



5.2.1.4 Holding Function

The mode Holding is activated by pushing the key Holding and the holding program which has been used last time appears on the clear-type display. (5.2.14).



5.2.1.5 Cleaning

The mode Cleaning is activated by pushing the key Cleaning and the cleaning program which has been used last time appears on the clear-type display (5.2.14).



5.2.1.6 Programming

The mode Programming is activated by pushing the key Programming. After entering the access code that appears on the clear-type display (5.2.14), you enter the programming level.



5.2.1.7 Temperature

By pushing the key Temperature the set temperature of the current phase appears on the temperature display (5.2.10). The set temperature appears as long as the temperature key is pushed.



5.2.1.8 Core Temperature

By pushing the key Core Temperature while the door is opened, the current temperature at the core temperature probe appears on the temperature display (5.2.10) as long as the door remains open.



5.2.1.9 Steam

By pushing the key Steam the steam setting of the current phase appears on the temperature display (5.2.10). The setting appears as long as the steam key is pushed.



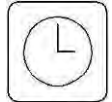
5.2.1.10 Temperature Display

Display of actual-, desired-, core temperature or steam setting.



5.2.1.11 Time

By pushing the key Time, the set time of the current phase appears on the time display (5.2.12). The set time appears as long as the key Time is pushed.



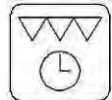
5.2.1.12 Time Display

Display of actual- and desired time respectively.



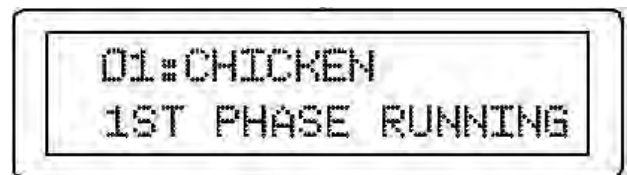
5.2.1.13 Start Time

By pushing the key Start Time, input is activated in case the option Start Time has been programmed.



5.2.1.14 Clear-type Display

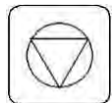
In the first line of the clear-type display the current program is shown. The second line shows the current status of the program or a menu-driven demand for further necessary operation steps.



In programming mode the first line of the clear-type display shows program number and name. The second line asks for choosing functions and input of data by the encoder.

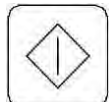
5.2.1.15 Stop

By pushing the key Stop the current operation can be stopped. In the mode Programming pushing the key Stop returns you to the first selection level and when the key is further pushed you leave the programming level.



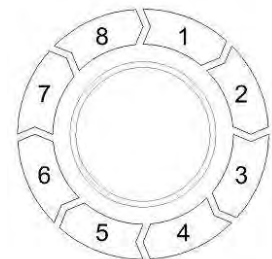
5.2.1.16 Start

By pushing the key Start, all confirmations in the program course and in the programming are executed.



5.2.1.17 Encoder

By actuating the Encoder, programs, menu points, temperatures, times and steam can be selected/adjusted.



5.2.1.18 Spit Keys

By pushing the Spit keys the loaded spit is activated in the Revolving Grilling program and the corresponding time counts down. By repeatedly pushing the key the remaining grilling time is shown on the time display (5.2.12).







5.2.2 Function state of keys

Following displays are showing the function state of keys for automatic operation.

Key is off	Key cannot be selected (function is not available).
Key lights up green	Key can be selected (function is available).
Key lights up red	Key has been selected (function is selected and active).
Key flashes green	indicates completion of a program, in Revolving Grilling of a spit.

5.2.3 Symbols used in the clear-type display

The following symbols appear:

special character	corresponding key
1 	 Start
2 	Rotary knob
3 	Rotary knob

5.2.4 Operation in automatic mode (CC-Version)

For operating the Convex Rotisserie in automatic mode the grilling programs Full-Load Grilling, Revolving Grilling and Manual Operation are available; furthermore the programs warming and cleaning, as well as the programming level.

5.2.4.1 Charge (full-load) grilling

The unit has to be started as described under point 5.4.1 Automatic Mode.

The mode Charge (full load) Grilling is activated by pushing the key charge grilling and the charge grilling program which has been used the last time appears on the clear-type display (5.2.14).

Start the program by pushing the key Start (5.2.16) or choose another Charge grilling program by the encoder.

After pushing the key Start, the first line of the clear-type display (5.2.14) shows the program number and name. The second line shows the operation states and demands to the operator according to the selected program.

Following states of operation and demands appear in the second line of the clear-type display.

CONFIRM	to start the program.
PREHEAT	while heating up to the pre-heating temperature or to the grilling temperature of the phase 1.
LOAD	for loading the food products.

ROTATION	for rotation of spits with opened door.
START	for starting the program course.
1. PHASE RUNNS	program course.
UNLOAD	for unloading the products after end of program.
CANCEL	after pushing the key Stop (5.2.15) during a running program.

After the end of a program the rotisserie gives an acoustic alarm, and the spit keys flash green. In the second line of the clear-type display UNLOAD appears until you quit the alarm by pushing the key Start.

The temperatures, time periods and steam steps of a Charge Grilling program can only be changed in the programming level.

5.2.4.2 Revolving Grilling

The unit has to be started as described under point 5.4.1 Automatic Mode.

The mode Revolving Grilling is activated by pushing the key Revolving grilling and the revolving program which has been used last time appears on the clear-type display (5.2.14).

Now there is the opportunity to start the program by pushing the key Start (5.2.16) or to choose another Revolving grilling program by the encoder.

After pushing the key Start a user guide is activated in the second line of the clear-type display, which is showing the operation states as well as demands to the operator according to the selected program and the programming which is stored there. In the first line the program level and product name appear.

Following states of operation and demands appear in the second line of the clear-type display.

CONFIRM	for starting the program.
HEATING	up to reaching the programmed pre-heating or grilling temperature of the first phase.
LOADING	for loading the food products. After loading the spits keys are available.
ROTATION	for rotation of spits with opened door.
SELECT SPIT	for starting the programmed grilling time for the selected spit by pushing the spit key (5.2.18) according to position number on the disc. This appears until all spits have been selected and as soon as a free spit is available again.
UNLOAD	for unloading the products after end of the grilling time for the selected spit.
CANCEL SPIT	after pushing the key Stop (5.2.15) during a running program with selected spits.
STOP PROG?	After pushing the key Stop during a running program without a selected spit.

The light of selected spit keys changes from green to red. After pushing the spit key again and as long as the key is pushed, the remaining grilling time of the spit appears on the time display.

After the end of the grilling time of a spit the rotisserie gives an acoustic signal, the lighting of the spit key shines green and blinks and in the second line of the clear-type display appears UNLOAD as long as it is confirmed by pushing the spit key.

The temperatures, time periods and steam steps which are stored in a Revolving grilling program can only be cancelled or changed in the programming level.

The time for a selected spit can be changed during the grilling phase. For this the selected spit key has to be pushed constantly and now the desired time can be adjusted by the encoder.

5.2.4.3 Manual Grilling

The unit has to be started as described under point 5.4.1 Automatic Mode.

The mode Manual Grilling is activated by pushing the key Manual grilling (5.2.3) and the data for time, and temperature which has been used last time appear on the displays (5.2.10 + 5.2.12).

Now there is the opportunity to change temperature, time and steam by push and hold of the corresponding key (5.2.7, 5.2.11, 5.2.9) while rotating the encoder (5.2.17).

After pushing the key Start a user guide is activated in the second line of the clear-type display, which is showing the operation states as well as demands to the operator according to the selected settings. In the first line appears "MANUAL".

Following states of operation and demands appear in the second line of the clear-type display.

CONFIRM	for starting the Manual Grilling.
PREHEAT	up to reaching grilling temperature.
LOADING	for loading the food products.
ROTATION	for rotation of spits with opened door.
START	for starting the Manual Grilling.
RUNNING	Program course.
UNLOAD	for unloading the products after end of program.
CANCEL	after pushing the key Stop (5.2.15) during the Manual Grilling.

After the end of the Manual Grilling the rotisserie gives an acoustic signal, the lighting of the spit keys shines green and blinks. In the second line of the clear-type display the word UNLOAD appears as long as a confirmation is given by pushing the key Start.

The temperatures, time periods and steam steps of the Manual Grilling, can be cancelled or changed during runtime by push and hold of the corresponding key (5.2.7, 5.2.11, 5.2.9) while rotating the encoder (5.2.17).

5.2.4.4 Holding

The unit has to be started as described under point 5.4.1 Automatic Mode.

The mode Holding is activated by pushing the key Holding (5.2.4) and the holding program which has been used last time appears on the clear-type display (5.2.14).

Now there is the opportunity to start the program by pushing the key Start (5.2.16) or to choose another holding program by the encoder (5.2.17).

After pushing the key Start a user guide is activated in the second line of the clear-type display, which is showing the operation states as well as demands to the operator according to the selected program and the programming which is stored there. In the first line the program level and product name appear.

Following states of operation and demands appear in the second line of the clear-type display.

CONFIRM	for starting the program.
---------	---------------------------

HEATING	up to reaching the programmed pre-heating or grilling temperature of the program.
LOADING	for loading the food products.
ROTATION	for rotation of spits with opened door.
START	for starting the program course.
PROGRAM RUNS	Program course.
UNLOAD	for unloading the products after end of program.
CANCEL	after pushing the key Stop (5.2.15) during a running program.

At the end of a program the rotisserie gives an acoustic signal, the lighting of the spit keys shines green and blinks. In the second line of the clear-type display the word UNLOAD appears as long as a confirmation is given by pushing the key Start.

The temperatures, time periods and steam steps, which are stored in a Holding program can only be cancelled or changed in the programming level.

5.2.4.5 Cleaning

The unit has to be started as described under point 5.4.1 Automatic Mode.

The mode Cleaning Mode is activated by pushing the key Cleaning (5.2.5) and the cleaning program which has been used last time appears on the clear-type display (5.2.14).

Now there is the opportunity to start the program by pushing the key Start (5.2.16) or to choose another cleaning program by the encoder (5.2.17).

After pushing the key Start a user guide is activated in the second line of the clear-type display, which is showing the operation states as well as demands to the operator according to the selected program and the programming which is stored there. In the first line the program level and product name appear.

Following states of operation and demands appear in the second line of the clear-type display.

CONFIRM	for starting the program.
START	for starting the program course.
COOLING	down to reach the programmed set temperature of the program
HEATING	up to reach the programmed set temperature of the program.
SPRAY DETERGENT	to apply the detergent.
ROTATION	for rotation of spits with opened door.
CONTINUE	to continue the program run after applying the detergent.
DET: WORKS	time during the detergent works.
CLEANING RUNS	Program course.
READY	appears at the end of program.
CANCEL?	after pushing the key Stop (5.2.15) during a running program.

At the end of a program the rotisserie gives an acoustic signal, the lighting of the spit keys shines green and blinks. In the second line of the clear-type display the word READY appears as long as a confirmation is given by pushing the key Start.

The temperatures, time periods and steam steps, which are stored in a Cleaning program can only be cancelled or changed in the programming level.

Once the cleaning cycle is done, loosen the knurled nuts and remove the fan cover to check / clean this area.

5.2.4.6 Entering programming level

The unit has to be started as described under point 5.4.1 Automatic Mode.

By pushing and holding of the programming key (5.2.6) for at least 3 seconds you enter the programming level and in the first line of the clear type display occurs CODE 127.

By using the encoder (5.2.17) choose the user Password for programming (default is 110) and confirm by pushing the start key (5.2.16).

After pushing the key Start a user guide is activated in the second line of the clear-type display, which is showing the operation modes: CHARGEGRILLING; REV. GRILLING; HOLDING; CLEANING; CODE CHANGE or LEAVE selectable by the encoder and to be confirmed by the start key.

After choosing CHARGEGRILLING; REV. GRILLING; HOLDING or CLEANING you have the following choices: PROG. NEW; PROG. CHANGE and PROG. DELETE selectable by the encoder and to be confirmed by the start key.

When choosing CODE CHANGE you are requested to choose a User Password (USER PWD) It is then adjustable by the encoder and to be confirmed by the start key. Note: make sure to store your User Password safely; otherwise you will not have access to the programming mode again. (Call for service in this case)!

By choosing LEAVE you leave the programming mode.

5.2.4.7 Setting a new program (PROG. NEW)

The unit has to be started as described under point 5.4.1 Automatic Mode.

Enter the programming level as described in 5.5.6.

After choosing the mode: CHARGEGRILLING; REV. GRILLING; HOLDING; CLEANING and confirmation by the enter key (5.2.16) PROG. NEW appears in the first line of the Clear type display. Confirming again by the enter key (5.2.16) the next available program space will be set (in the desired mode). By use of the encoder (5.2.17) a presetted product name can be chosen and be confirmed by the start key.

In the next step you can change (edit) this name: use the arrow keys (←→) to navigate the cursor to the desired position and then overwrite the name as you like. Choose a letter, number or sign and confirm by the start key. Once you are finished, use the (-J) - Sign to store your settings.

1) If you are in CHARGEGRILLING the next steps are:

(You can set up to max. 3 phases; either up to 3 grilling phases or up to 2 grilling phases plus 1 holding phase)

a) STARTDELAY N/Y to enable a start delay

By use of the encoder you can choose between N (No) and Y (Yes). If you choose Y a start delay will be enabled. Next step will then be TEMPERATURE 1.

When running the program you can then set a start delay if you want.

If you choose N, next step will be PREHEAT TEMP. N/Y.

- b) PREHEAT TEMP. N/Y To set a specific preheat temperature.
By use of the encoder you can choose between N (No) and Y (Yes). If you choose Y a specific preheat temperature can be set. (Temperature Display 5.2.10).
In any case next step will be TEMPERATURE1.
- c) TEMPERATURE1 Adjust temperature of the first phase
By use of the encoder you can choose a temperature. (Temperature Display 5.2.10); confirmation by the enter key (5.2.16)
- d) TIME1 Adjust time of the first phase.
By use of the encoder you can choose a time. (Time Display 5.2.11); confirmation by the enter key (5.2.16)
- e) STEAM N/Y Choose whether or not you want to activate steam injection.
By use of the encoder you can choose between N (No) and Y (Yes). If you choose Y steam injection can be set. By use of the encoder you can set the amount of steam (Temperature Display 5.2.10); confirmation by the enter key (5.2.16)
In any case next step will be 2. PHASE
- f) 2. PHASE ? N/Y Choose whether or not you want to set a second phase
By use of the encoder you can choose between N (No) and Y (Yes). If you choose Y a second phase can be set as described under c) – e)
If you choose N HOLDING? appears as the next choice.
- g) HOLDING N/Y Choose whether or not you want to set a holding phase.
By use of the encoder you can choose between N (No) and Y (Yes). If you choose Y a holding temperature can be set; if you choose N STORE DATA appears on the clear type display and you return to the basement of programming level.
- h) HOLDING TEMP. Adjust temperature of the holding phase.
By use of the encoder you can choose a temperature. (Temperature Display 5.2.10); confirmation by the enter key (5.2.16)
- i) HOLDING TIME Adjust time of the holding phase.
By use of the encoder you can choose a time. (Time Display 5.2.11); confirmation by the enter key (5.2.16)
- STEAM as described under e) set steam injection.
In the end STORE DATA appears on the clear type display and you return to the basement of programming level.

To leave the programming level choose LEAVE and confirm with the start key or push the Stop key while in the basement of programming level.

If you are in REV. GRILLING the next steps are:
(You can set 1 phase;)

- j) PREHEAT TEMP. N/Y To set a specific preheating - temperature.

By use of the encoder you can choose between N (No) and Y (Yes). If you choose Y a specific preheat temperature can be set. (Temperature Display 5.2.10).

In any case next step will be TEMPERATURE1.

- k) TEMPERATURE Adjust the temperature
By use of the encoder you can choose a temperature. (Temperature Display 5.2.10); confirmation by the enter key (5.2.16)
- l) TIME Adjust the time.
By use of the encoder you can choose a time. (Time Display 5.2.11); confirmation by the enter key (5.2.16)
- m) STEAM N/Y Choose whether or not you want to activate steam injection.
By use of the encoder you can choose between N (No) and Y (Yes). If you choose Y steam injection can be set. By use of the encoder you can set the amount of steam (Temperature Display 5.2.10); confirmation by the enter key (5.2.16)
In any case next step will be STORE DATA and you return to the basement of programming level.

To leave the programming level choose LEAVE and confirm with the start key or push the Stop key while in the basement of programming level.

If you are in HOLDING the next steps are:
(You can set 1 phase;)

- n) TEMPERATURE Adjust the temperature
By use of the encoder you can choose a temperature. (Temperature Display 5.2.10); confirmation by the enter key (5.2.16)
- o) TIME Adjust the time.
By use of the encoder you can choose a time. (Time Display 5.2.11); confirmation by the enter key (5.2.16)
- p) STEAM N/Y Choose whether or not you want to activate steam injection.
By use of the encoder you can choose between N (No) and Y (Yes). If you choose Y steam injection can be set. By use of the encoder you can set the amount of steam (Temperature Display 5.2.10); confirmation by the enter key (5.2.16)
In any case next step will be STORE DATA and you return to the basement of programming level.

To leave the programming level choose LEAVE and confirm with the start key or push the Stop key while in the basement of programming level.

2) After choosing the mode: CLEANING and confirmation by the enter key (5.2.16) PROG. NEW appears in the first line of the Clear type display. Confirming again by the enter key (5.2.16) the next available program space will be set.

In the next step you can edit a name for the cleaning program: use the arrow keys (←→) to navigate the cursor to the desired position and then write the name as you like. Choose a letter, number or sign and confirm by the start key. Once you are finished, use the (↵) - Sign to store your settings. The next steps are:

- a) **START TEMP.** Adjust the temperature that the unit cools down to (resp. heats up to) before the initial cleaning cycle starts.(max. 85°C) Choose a temperature as listed on the advices of your detergent of choice.
By use of the encoder you can choose a temperature. (Temperature Display 5.2.10); confirmation by the enter key (5.2.16)
- b) **DET. TIME** Adjust the detergent working time. Choose a time as listed on the advices of your detergent of choice.
By use of the encoder you can choose a time. (Time Display 5.2.11); confirmation by the enter key (5.2.16)
- c) **CLEANING TEMP.** Adjust the temperature that the unit afterwards runs the washing cycle at.(max. 85°C) This temperature might be slightly higher the one listed on the advices of your detergent of choice.
By use of the encoder you can choose a temperature. (Temperature Display 5.2.10); confirmation by the enter key (5.2.16)
- d) **CLEANING TIME.** By use of the encoder you can choose a time for the washing cycle. (Time Display 5.2.11); confirmation by the enter key (5.2.16) Based on the condition of the unit after an average working day. (15 min. is a good choice as long as you did not experience better settings).
- e) **STEAM** By use of the encoder you can set the amount of steam for the washing cycle. Please note that the amount of steam in this mode is far higher than in the grilling or holding modes (50 is a good choice as long as you did not experience better settings (Temperature Display 5.2.10); confirmation by the enter key (5.2.16).Next step will be STORE DATA and you return to the basement of programming level.

To leave the programming level choose LEAVE and confirm with the start key or push the Stop key while in the basement of programming level.

5.2.4.8 Changing an existing program (PROG. CHANGE)

The unit has to be started as described under point 5.4.1 Automatic Mode.

Enter the programming level as described in 5.5.6.

After choosing the mode: CHARGEGRILLING; REV. GRILLING; HOLDING; CLEANING and confirmation by the enter key (5.2.16) PROG. NEW appears in the first line of the Clear type display. By use of the encoder choose PROG. CHANGE and confirm by the enter key (5.2.16) The first available program appears in the clear type display. By use of the encoder (5.2.17) choose the program you want to change.

In the next steps you can change the settings. Simply confirm all settings you want to remain unchanged by the enter key (5.2.16) until you reach the setting you want to change. Do so as described under 5.5.7 1) a) – p) and 2) a) – e).

Next step will be STORE DATA and you return to the basement of programming level.

To leave the programming level choose LEAVE and confirm with the start key or push the Stop key while in the basement of programming level.

5.2.4.9 Delete a program (PROG. DELETE)

The unit has to be started as described under point 5.4.1 Automatic Mode.

Enter the programming level as described in 5.5.6.

After choosing the mode: CHARGEGRILLING; REV. GRILLING; HOLDING; CLEANING and confirmation by the enter key (5.2.16) PROG. NEW appears in the first line of the Clear type display. By use of the encoder choose PROG. DELETE and confirm by the enter key (5.2.16). The first available program appears in the clear type display. By use of the encoder (5.2.17) choose the program you want to delete.

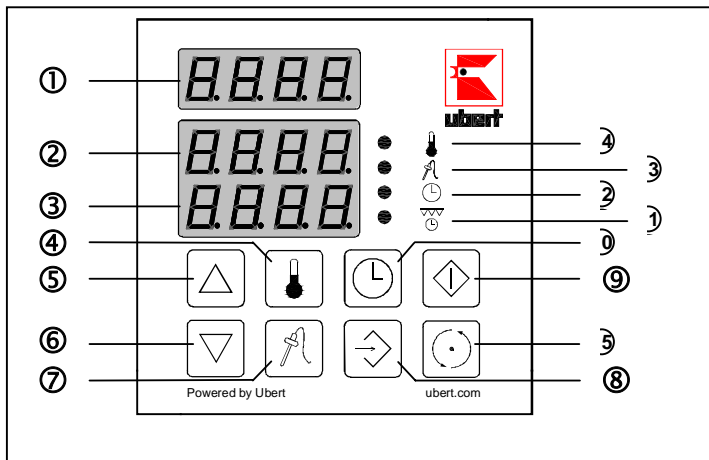
DELETE N/Y as described under e) set steam injection.
In the end STORE DATA appears on the clear type display and you return to the basement of programming level.

DELETE N/Y Choose whether or not you want to delete a program.
By use of the encoder you can choose between N (No) and Y (Yes). If you choose Y and confirm by the enter key (5.2.16) the program will be deleted.

Next step you return to the basement of programming level.

To leave the programming level choose LEAVE and confirm with the start key or push the Stop key while in the basement of programming level.

5.3 Operation in automatic mode (DE-Version)



- ① Multi-Function-Display (upper 7-segment)
- ② Temperature-Display (middle 7-segment)
- ③ Time-Display (lower 7-segment)
- ④ Temperature Button
- ⑤ Up Button
- ⑥ Down Button
- ⑦ Core Temperature Button
- ⑧ Programming Button
- ⑨ Start/Stop Button
- ⑩ Time Button
- ⑪ Start delay LED
- ⑫ Time LED
- ⑬ Core Temperature LED
- ⑭ Temperature LED
- ⑮ Spit rotation Button

① Multi-Function-Display (upper 7-segment)

Shows program number.

Shows the current program resp. is blank if the PA program is selected.

If no program is running (Standby):

Shows "Pr X" or is blank in PA program

- X = program number 1...20

If a program is running (active):

Shows "Pr X.Y" or blank for the PA (=permanently adjustable) program

- X = program number 1...20

- Y = step number 1...3

Shows "End" at the end of a program

② Temperature-Display (middle 7-segment)

Shows temperature at operation level.

Shows parameter name at programming level.

If no program is running and a program is selected:

Shows the set temperature of step 1 of the selected program

If PA program is selected:

Shows the set temperature of the PA program.

Push ⑦ to toggle between set temperature and core temperature probe.

If a program is selected and running:

Shows the actual temperature

Push ⑦ to toggle between current temperature and core temperature probe

Keep ④ pushed to show the set temperature of the current step of the program.

If PA program is selected and running :

Shows the actual temperature

Push ⑦ to toggle between current temperature and core temperature probe

Push ④ to change set temperature. (⑭ starts to flash); by pushing up/down button ⑤/⑥ the set temperature can be changed; push ④ again to enter the change.

③ Time-Display (lower 7-segment)

Shows time / start delay at operation level.

Shows parameter data at programming level.

If no program is running and a program is selected:

Total set time of the selected program.

Push **⑩** to change start delay. (**⑪** starts to flash); by pushing up/down button **⑤/⑥** the start delay can be changed; push **⑩** again to enter the change.

If the PA program is selected:

Set time of the PA program

Push **⑩** to change set time. (**⑫** starts to flash); by pushing up/down button **⑤/⑥** the set time can be changed. If the time is set to 00:00, the PA program will run endless.

Push **⑩** again to change start delay. (**⑪** starts to flash); by pushing up/down button **⑤/⑥** the start delay can be changed; push **⑩** again to enter the change.

If a program is selected and running:

Remaining delay time during start delay.

Remaining total time while program is running.

Keep **⑩** pushed to show the total set time of the running program

If PA program is selected and running:

Remaining delay time during start delay.

Remaining total time while running or "Endl" (for endless) in case the set time = 00:00 .

If a certain time was preset, push **⑩** to change the remaining set time. (**⑫** starts to flash); by pushing up/down button **⑤/⑥** the set time can be changed.

④ Temperature Button

If a program is selected and running:

Keep pushed to show the set temperature of the current step of the selected, running program in the Temperature-Display ②.

If PA program is selected:

Push to change set temperature.

⑤ Up Button

At operation level:

Push to select next program.

If PA program is selected:

Push to increase settings.

At programming level:

Push to increase parameter data.

⑥ Down Button

At operation level:

Push to select preceding program.

If PA program is selected:

Push to decrease settings.

At programming level:

Push to decrease parameter data.

⑦ **Core Temperature Button**

At any time:

Push to toggle between oven temperature and core temperature probe shown in the Temperature-Display ②.

⑧ **Programming Button**

At operation level:

Push for app. 5 seconds during stand-by to enter the programming level.

At programming level:

Push to enter the selected parameter data and change to the next parameter.

⑨ **Start/Stop Button**

At operation level:

Push during stand-by to start a program.

Push for app. 3 seconds during program run to abort the program.

Push to quit the alarm at the end of a program.

⑩ **Time Button**

Keep pushed to show the total set time of the selected program.

Push to change set time in PA program.

Push to change start delay.

If no program is running and a program is selected:

Push to change start delay.(⑪ starts to flash); by pushing up/down button ⑤/⑥ the start delay can be changed; push time button again to enter the change.

If PA program is selected:

Push to change set time.(⑫ starts to flash); by pushing up/down button ⑤/⑥ the set time can be changed.

Push again to change start delay.(⑪ starts to flash); by pushing up/down button ⑤/⑥ the start delay can be changed; push the time button again to enter the change.

If a program is selected and running:

Push to see the total set time of the selected program in the Time-Display ③.

If PA program is selected and running:

Push to change the remaining set time.(⑫ starts to flash); by pushing up/down button ⑤/⑥ the set time can be changed.

⑪ **Start delay LED**

At operation level:

Shines while the start delay time is shown in the Time-Display ③.

Flashes while the start delay time can be changed by pushing up/down button ⑤/⑥

⑫ **Time LED**

At operation level:

Shines while the set time is shown in the Time-Display ③.

Flashes while the set time can be changed by pushing up/down button ⑤/⑥

⑬ **Core Temperature LED**

At operation level:

Shines while the core temperature is shown in the Temperature-Display ②.

⑭ **Temperature LED**

At operation level:

Shines while the temperature is shown in the Temperature-Display ②.

Flashes while the temperature can be changed by pushing up/down button ⑤/⑥

5.3.1 Operation via digital electronic

To operate the rotisserie (Top Line or CONVEX) via the Digital Electronic (DE) turn the bottom knob to AUTO and (on the Top Line Rotisserie additionally) the upper knob to COOKING.

Use the up/down button ⑤/⑥ to select the desired program:

The Multi Function Display ① shows the program number. (If no program number is shown, the PA program is selected.)

The Temperature Display ② shows the set temperature of the first program step.

The Time Display ③ shows the total program time.

Push the Start/Stop button ⑨ to start the program.

To start a program with a time delay:

Use the up/down button ⑤/⑥ to select the desired program

Push the Time Button ⑩ (the Start delay LED ⑪ starts to flash).

Use the up/down button ⑤/⑥ to select the desired delay time.

Push the Start/Stop button ⑨ to start the program.

After the delay time counted down to zero, the grilling process will start.

During runtime of a program:

The Multi Function Display ① shows number and step of the running program.

The Temperature Display ② shows the current temperature of the chamber.

The Time Display ③ shows the remaining total program time.

At the end of a program:

The Multi Function Display ① shows the word "End" and the buzzer sounds. Push the Start/Stop button ⑨ to quit the alarm.

5.3.2 Programming the digital electronic

To enter the programming level, push and hold the Programming Button ⑧ until "COdE" is shown in the Temperature Display ② and "100" is shown in the Time Display ③. Use the up/down button ⑤/⑥ to adjust to '555' and confirm the code by pushing the Programming Button ⑧.

Push and hold the up/down button ⑤/⑥ to quickly move forward:

Start:	+1
After 10 steps	+10
After 10 steps	+100

“PROG” is shown in the Temperature Display ②. Confirm to enter the programming level by pushing the Programming Button ⑧.

A) The Temperature Display ② now shows number and step of the first program “Pr1.1”. Use the up/down button ⑤/⑥ to adjust the desired temperature and confirm your setting by pushing the Programming Button ⑧. Use the up/down button ⑤/⑥ to adjust the desired time as hh:mm and confirm your setting by pushing the Programming Button ⑧.

B) The Temperature Display ② now shows number and step of the first program “Pr1.2”. Use the up/down button ⑤/⑥ to adjust the desired temperature and confirm your setting by pushing the Programming Button ⑧. Use the up/down button ⑤/⑥ to adjust the desired time as hh:mm and confirm your setting by pushing the Programming Button ⑧.

C) The Temperature Display ② now shows number and step of the first program “Pr1.3”. Use the up/down button ⑤/⑥ to adjust the desired temperature and confirm your setting by pushing the Programming Button ⑧. Use the up/down button ⑤/⑥ to adjust the desired time as hh:mm and confirm your setting by pushing the Programming Button ⑧.

Repeat A-C for the remaining programs 2-20.

If a program is not needed, just enter “000” for the temperature of the first step of a program. All other steps will be skipped and the next program appears.

Once the time setting for “Pr5.3” is done, or no button is pushed for **15 seconds**, the controller will leave the programming level and go back to operating level.

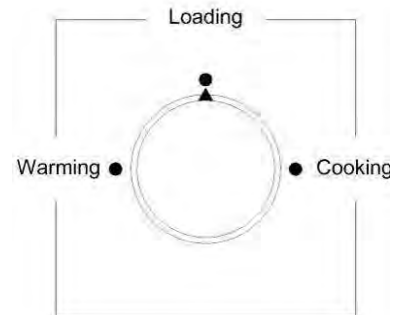
In case a wrong code has been entered, “FALS” is shown in the Temperature Display ② and you have to wait for the time out (app. 15 sec.) before a new code can be entered.

5.4 Manual operation (CC-Version)

In the following structure and function of the switches for manual operation on the operation panel are explained.

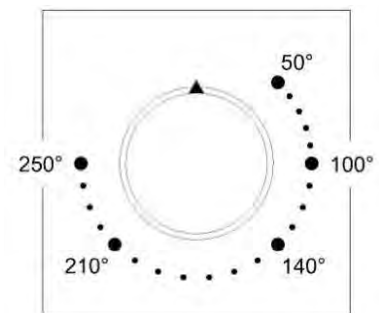
5.4.1 Operation mode switch

With the operation mode switch you can choose between Warming, Loading or Cooking.



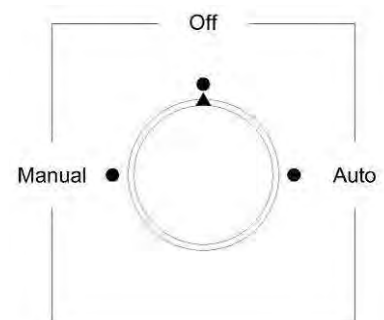
5.4.2 Thermostat

With the thermostat you can adjust the set temperature from 50°C to 250°C.



5.4.3 Selection switch

With the selection switch you can choose between manual and automatic operation. In position Off the rotisserie is completely switched off.



Available modes are: WARMING, LOADING and COOKING. Temperature adjustment is done by use of the mechanical thermostat.

5.4.4 Manual operation

The unit has to be started as described under point 5.4.1 Manual Mode.

Rotate the knob (5.3.1) to COOKING and adjust the thermostat (5.3.2) to the desired preheat temperature.

To load the unit, rotate the knob (5.3.1) to LOADING. Open the door and load the spits. By either closing the door or pushing the door switch you can rotate the disks to the next available spit position.

After the loading is done, simply rotate the knob (5.3.1) to COOKING and adjust the thermostat (5.3.2) to the desired grilling temperature.

After the grilling is done, you can rotate the knob (5.3.1) to WARMING to hold the products at a lower temperature with reduced infrared heat.

To unload the unit, rotate the knob (5.3.1) to LOADING. Open the door and unload the spits. By either closing the door or pushing the door switch you can rotate the disks to the next spit position.

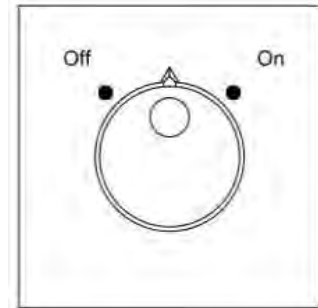
The unit is switched off completely by rotating the selection switch (5.3.3) to the OFF position

5.5 Manual operation (DE-Version)

In the following structure and function of the switches for manual operation on the operation panel are explained.

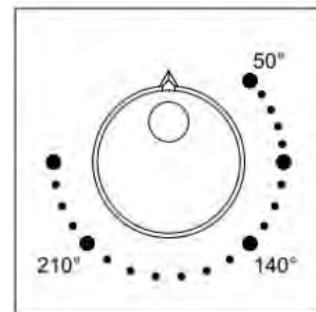
5.5.1 Main Switch

With the main switch you can switch the unit on or off



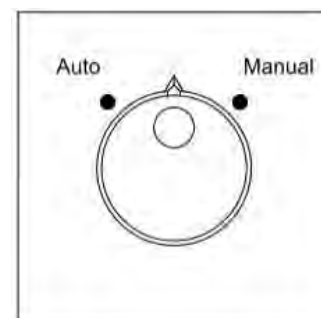
5.5.2 Thermostat

With the thermostat you can adjust the set temperature from 50°C to 250°C.



5.5.3 Selection switch

With the selection switch you can choose between manual and automatic operation.



5.5.4 Manual operation

The unit has to be started as described under point 5.5.1

Rotate the selection switch (5.5.3) to MANUAL and adjust the thermostat (5.5.2) to the desired preheat temperature.

Open the door and load the spits. By either closing the door or pushing the door switch you can rotate the disks to the next available spit position.

After the loading is done, adjust the thermostat (5.5.2) to the desired grilling temperature.

To unload the unit, open the door and unload the spits. By either closing the door or pushing the door switch you can rotate the disks to the next spit position.

The unit is switched off completely by rotating the main switch (5.5.1) to the OFF position

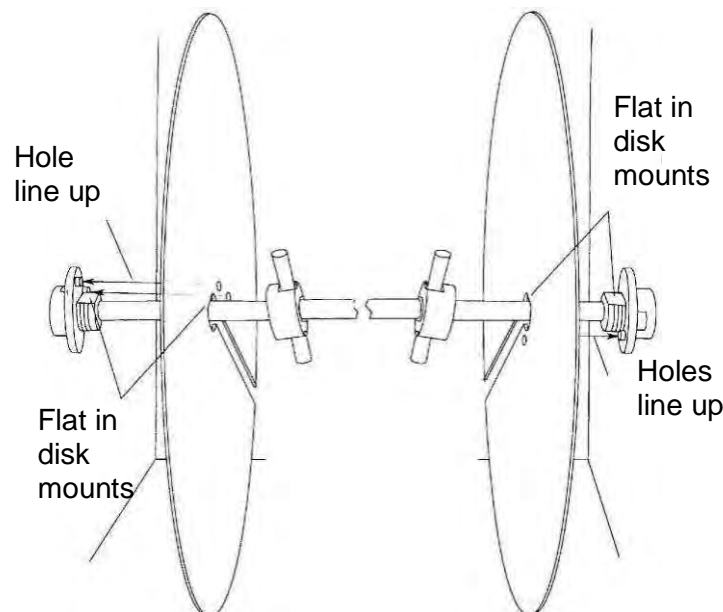
5.6 Rotisserie assembly for operation

- Slide drip pan into bottom of unit.
Note! Drip pan can be put in from either side.
- Place the guiding plates on top of the guide bar in the center of the oven chamber and on top of the Front-/ resp. Rear-panel below the door.



5.6.1 Shaft and Disk assembly

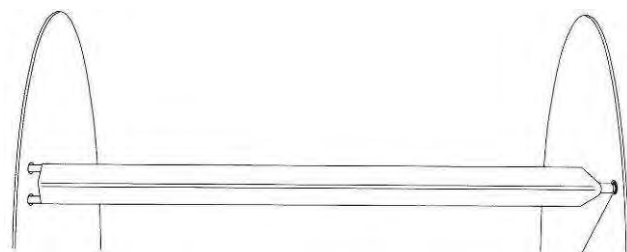
- Install Shaft into drive hub. See picture below.
- Install disk onto shaft.
Note! The configuration of holes in disks is different. Disk with two holes near the center is assembled on the left hand side and disk with one hole near center is assembled on the right hand side.
- Tighten nuts against disks.



5.6.2 Spit assembly into rotisserie

5.6.2.1 Angle Spit

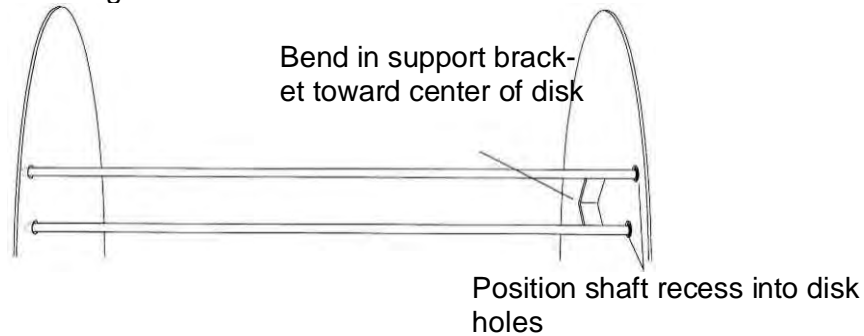
- For mounting chickens horizontally and without piercing chicken.
- Mount spit into holes as shown below. Be sure recessed rings on end of shafts drop into hole in disk.



Position shaft recess into disk holes

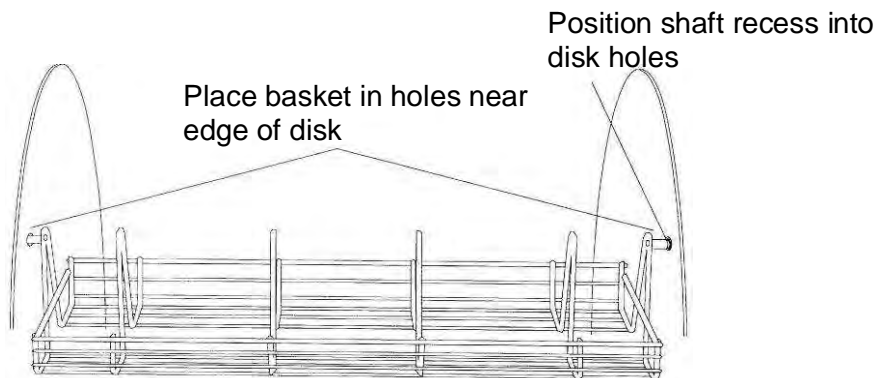
5.6.2.2 Double Spits

- The pointed end of the spits can be assembled into either right or left disk.
- If you are right handed it may be easier to install the pointed end of the spit into the disk on the left as your stronger right hand will be holding the weight of the product while your left hand positions the spit into the disk. If you are left handed the opposite may be true.
- The spits must be positioned with the bend in the supports bracket toward the center as shown below. Position the recesses in the shafts so they drop into the holes in the disk. This will keep the spit from sliding.



5.6.2.3 Rack and Basket

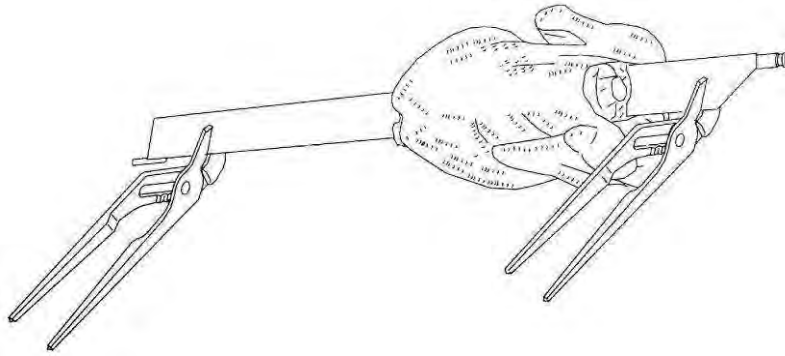
- Position racks or baskets into holes as shown below. Be sure recessed rings on end of shafts drop into hole in disk as shown below.



5.7 Product mounting and loading

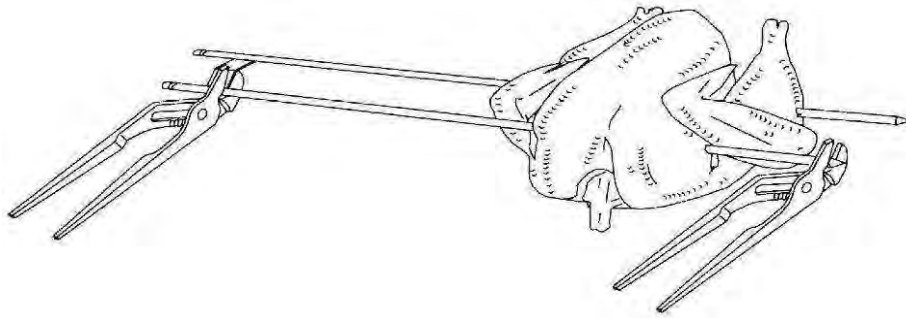
5.7.1 Angle spits for mounting the chickens horizontally

- Insert the spit through the holes in both ends of the chicken while holding the spit angle down and the chicken breast up. See picture below.
- Tie the chicken legs to prevent flopping while grilling. Chickens can be mounted horizontally on Model RT 505 or RT 507 Angle Spits.
- When all chickens are loaded onto the spits use 2 pairs of channel lock pliers to grasp the angle spit as shown in the picture below. The angle spits can then be loaded onto the rotisserie disks using the pliers. Directions for operating the rotisseries and using the loading switch are on the following pages.



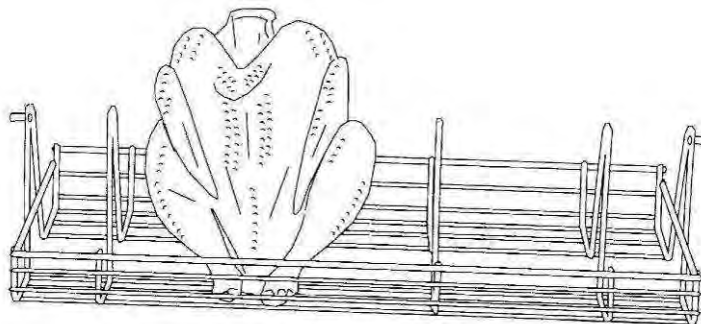
5.7.2 Double spits for mounting chickens vertically

- Lock chicken wings down by tucking under the legs
- When piercing the chicken hold the spit with the support angle down and the chicken breast up.
- Lock the wings down by tucking under the legs and then pierce just below wing with spit and pierce leg just under the bone as shown in the picture below. The spits can then be loaded onto the rotisserie disks using the pliers. Directions for operating the rotisseries and using the loading switch are on the following pages.



5.7.3 Rack Loading

- Load Rack as shown below.



6 Maintenance

Following we will show you some advices concerning maintenance, care, trouble shooting and service for your Rotisserie CONVEX .

6.1 Safety advices

- Before you start to clean and care switch off the appliance and disconnect it from the mains.
- Do not use inflammable detergents, sharp-edged or metallic things for cleaning the unit! Never use high-pressure-, water pressure- or steam jet- cleaning machines!
- Wear acid proof gloves while cleaning the parts to prevent skin irritations.



6.1.1 General Recommendations

- The unit has to be cleaned daily.
- Only use cleaning detergents that are appropriate for food (neutral or alkaline detergents), even if there are plain and persistent residues.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them afterwards so that there are no residues of the cleaning detergent on these parts.
- It is absolutely necessary to watch out for some fundamental things to keep this long living high-grade-steel-machine working:
 - always keep the high-grade-steel surface clean.
 - watch out that there is always enough fresh air on the surface
 - never contact the surface with rusty material
- Never use bleaching or chlorine cleaners.
- Take brushes with plastic or natural bristles for cleaning.



6.1.2 Detergents

To make the cleaning fast and easy we have integrated some cleaners in our program:

- Grill- and oven cleaner:
To dispose persistent, dried-up dirt on metal surfaces.
- Intensive cleaner:
Detergent for metal- and plastic-surfaces.
- Glass cleaner:
Removes fat from glass-surfaces.
- Stainless steel cleaner
You have to spray this from a distance of app. 25 cm on the surface and wipe it off with a dry cleaning rag. If you want to clean only small parts you have to spray it directly on the cleaning rag and wipe it off this way. With this method it is possible to clean the Rotisserie easily and without stripes.



6.1.3 Special cleaning hints

Please find below some special cleaning tips for this specific unit:

- Lamps:
To be cleaned only with soft paper or cloth and alcohol.
- Glass:
Remove dust and dirt from the glass surface with soft cloth to avoid scratches.
- Drawers:
Easily removable without tools for separate cleaning.



6.2 Trouble shooting

If your Rotisserie does not work satisfactorily we would like to give a first help with the following check list. Only after checking these points you should contact:

a) Your responsible service partner

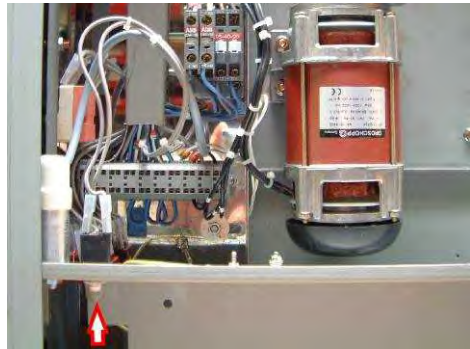
Or

b) Directly the company: UBERT GASTROTECHNIK GMBH
Werk II Gewerbegebiet Nord
Vennekenweg 17
46348 Raesfeld
Tel.:02865 / 602-226
Service-Tel.:0172 / 2 82 86 31
Fax:02865 / 602-102 (or -103)

Only these two companies are allowed to carry out service work and replacement of defect parts. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid!

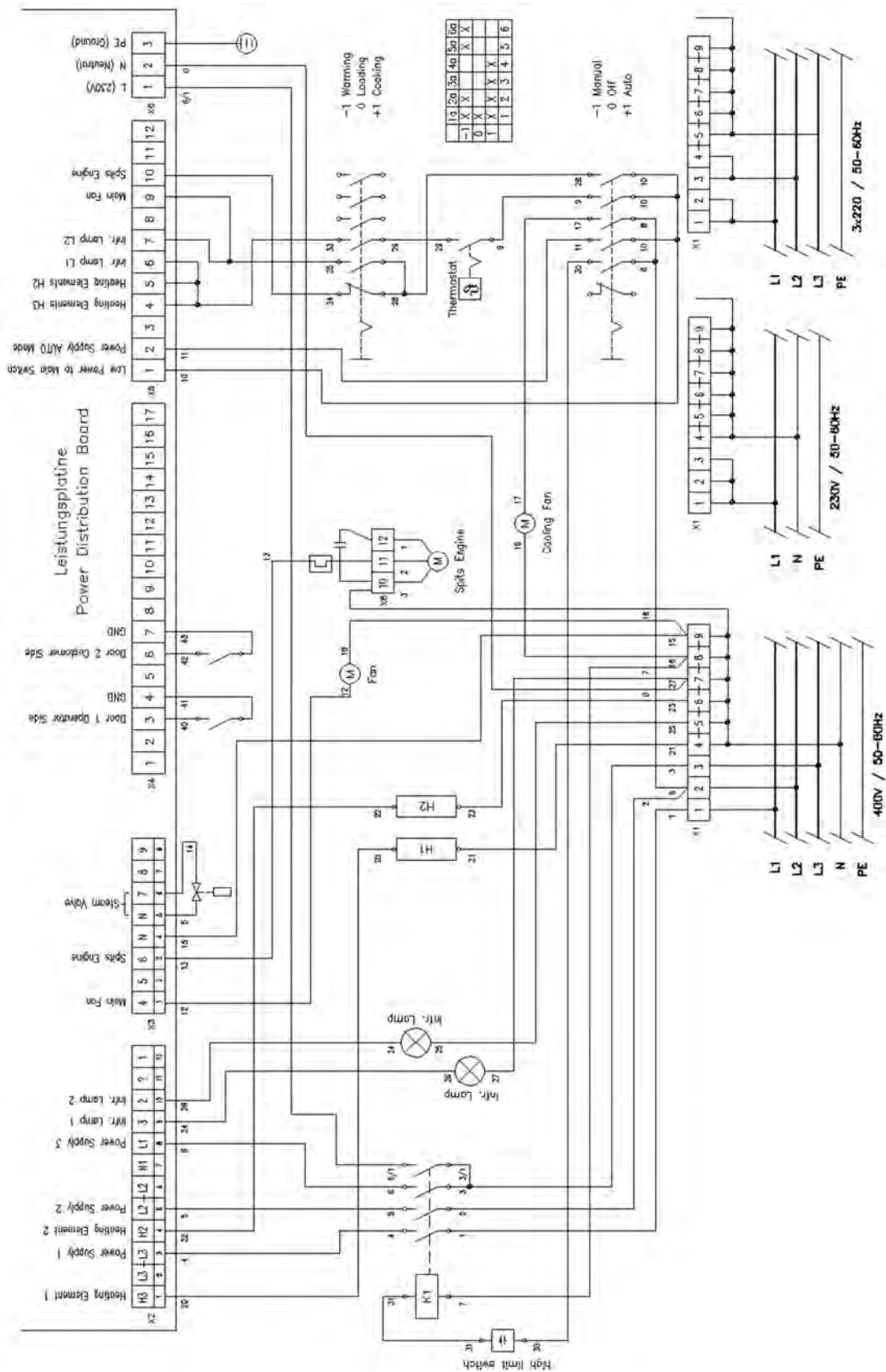


Check list of your Rotisserie CONVEX :

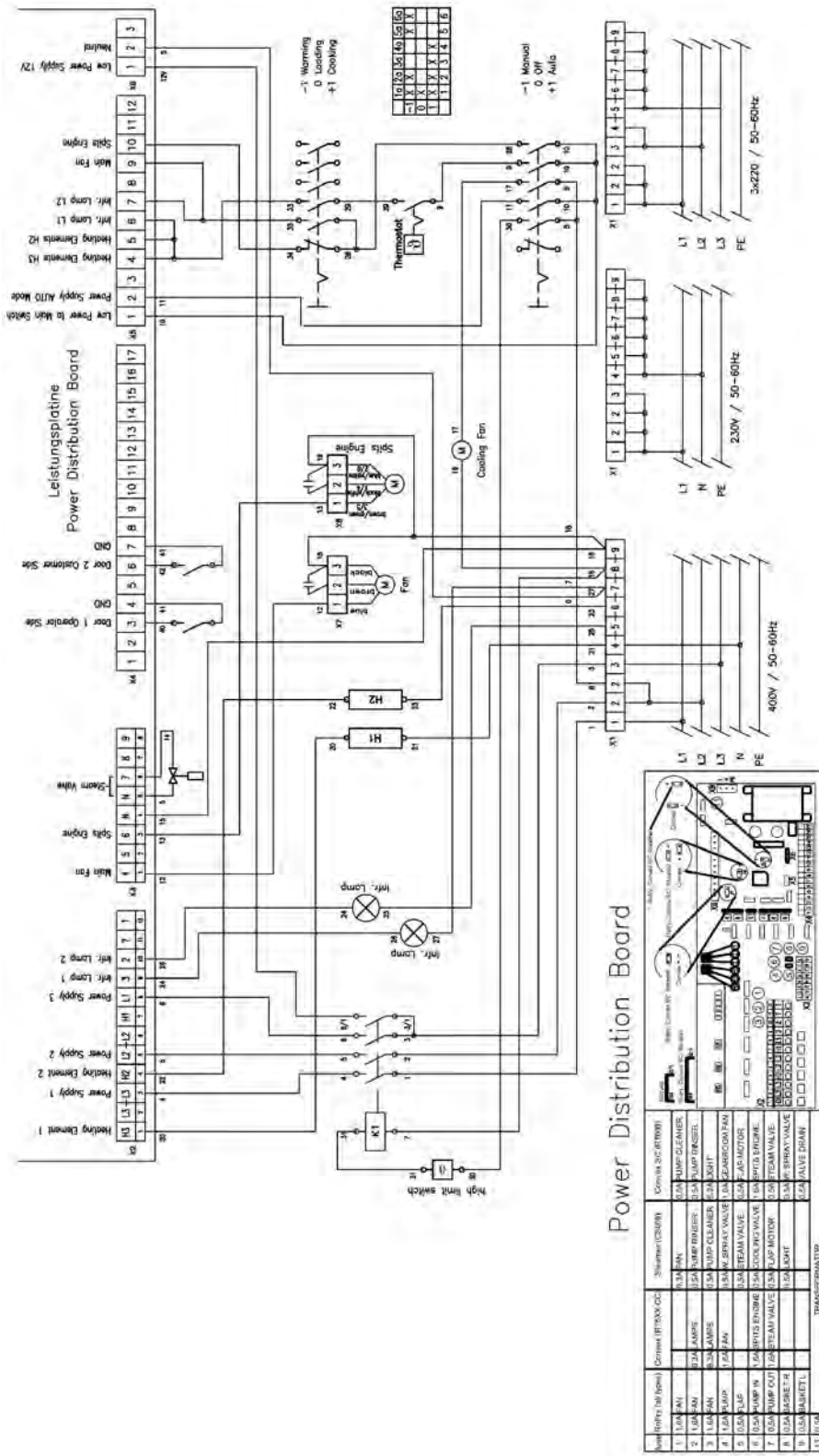
Trouble		Possible reason	remedy
1.	Rotisserie does not operate	Electrical supply is interrupted Fuse defect	Check the fuses! Unplugged? Call your local electrician!
2.	Fan motor does not work	mechanic hindrances Fan motor defect	Switch off the unit, remove the cover with ventilation grid, and check the ventilation on mechanic hindrances (e.g. hardened fat residues – remove these carefully)! Call your service company. Do not start the unit!
3.	Quartz lamp is off	is not switched on. Lamp is defect.	Check the position of switch on/off knob. Replacement of the quartz lamp by a local electrician.
4.	Noisy motor	Motor or gear is defect.	Call the service company!
5.	Spit disks do not rotate.	Motor protection device has set. Doors are not closed (RT507 only)	Push the motor protection control one time. If it sets again call the service!  Close the doors!
6.	Rotisserie does not reach the required temperature.	Electrical supply is not o.k. Heating elements are defect. Fan defect. Thermostat defect.	Check the fuse box! Call the service! See point 2 or call the service! Call the service!
7.	Difference between programmed and real time periods	Programming clock is defect.	Call the service!

6.3 Wiring Diagrams

RT 505 / RT 506



RT 507 / RT 508



6.4 Spare Parts

Defect parts are to be replaced only by original spare parts of UBERT GASTROTECHNIK GMBH; the replacement is to be carried out only by their service staff or by your authorized service companies. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid! Also all certifications (CE, UL, NSF and the like) become invalid!



6.4.1 Spare Part Lists





RT505CC

Amount	Part No.	Description	VT
1	361502	Rubber stopper black	
1	380617	Bearing accommodation	
1	380618	Sliding sleeve for shaft support	
2	343139	Heating element, 230V 2000W, Incoloy 800	
4	340410	Lamp socket for Q1000	
2	380460	Light guard	
1	342290	High limit switch 300°C	
1	342237o	Temperature probe PT100	
1	344146	Blower motor RT203-205/303-305/HB5-7/RT505	
1	344110	Fan wheel	
1	344159	Knurled nut for fan cover assy M6	
1	380103o	Gear motor 220V, laquer-protected	
1	380632	Shaft drive RT305/307	
2	341150o	Microswitch door	
1	338109o	Strain relief main cord	
1	338111o	Strain relief counter nut	
1	419005	glass control paneel	
1	419006	dekor glass	
1	344109	Cooling fan	
1	355506	Ball valve grease drainage 3/4"	
2	344119	Knurled nut for fan cover assy M6	
1	340822	Powerunit for 340821 UUS02	
1	340821	computer control unit UUS02	
1	342201	Thermostat with extended shaft RT505/507	
2	341105	Rotary switch for RT 505/507	
1	342602o	Overcurrent release	
1	342601o	Overcurrent release cap	
2	333324	End cap for terminal block 4qmm 333323	
12	333323	Terminal block 4qmm 4-pole	
1	342404	Contacto	
1	380118o	Capacitor 3µF	
4	126108	Plug for crossbar RT505/507	
1	340819	Buzzer 5-12V	
1	340814	Encoder for UUS01	
3	126101	Knob incl. ref. point assy.	
1	126100	Knob without reference point	
1	126027	Outer door RT505 operator side	
1	421063	Front glass curved external RT505/506	
2	361508o	flange - Teflon, black	
1	370109	Door handle assy RT505/506, black	
1	126028	Outer door RT505 customer side	
1	421063	Front glass curved external RT505/506	

2	361508o	flange - Teflon, black	
1	370109	Door handle assy RT505/506, black	
1	421040	front glass curved internal RT505/506	
2	361508o	flange - Teflon, black	
1	110007	Shaft assy RT203-205,303-305,505	
1	342238	Core temperature probe	

RT508CC

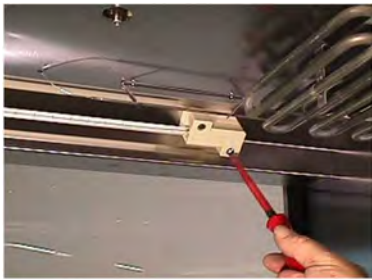
Amount	Part No.	Description	VT
1	361502	Rubber stopper black	
1	380682	Bearing accommodation	
1	380627	Sliding sleeve for shaft support	X
2	343145	Heating element 4500W 235V	
4	340410	Lamp socket for Q1000	
2	380460	Light guard	
1	111115	Air baffle plate in fan box	
1	342290	High limit switch 300°C	
1	342237o	Temperature probe PT100	
1	344103	Fan radial assy RT207/307/507	
1	380124	Gearbox motor for spitrotation	
2	341150o	Microswitch door	
1	338112	Cable gland with strain relief PG21	
1	338113	Cable gland counter nut PG21	
1	419003	Decor panel customer side	X
1	344109	Cooling fan	
2	126141	Grease guide RT508	
2	344119	Knurled nut for fan cover assy M6	
1	340822	Powerunit for 340821 UUS02	
1	340821	computer control unit UUS02	
1	342201	Thermostat with extended shaft RT505/507	
2	341105	Rotary switch for RT 505/507	
9	333317	Terminal block 16qmm 1-pole	
1	333319	End cap for terminal block 16qmm 333317	
5	333318	Bridge for terminal block 16qmm 333317	
2	333306o	Sideblock (field-/main terminal block)	
6	333323	Terminal block 4qmm 4-pole	
2	333324	End cap for terminal block 4qmm 333323	
1	342412	Contacto 26A 220-240V 50/60Hz	
1	380129	Capacitor 4µF for fan 344103	
1	380130	Capacitor 5µF for motor 380124	
1	340819	Buzzer 5-12V	
1	340814	Encoder for UUS01	
4	126108	Plug for crossbar RT505/507	
3	126101	Knob incl. ref. point assy.	
1	126100	Knob without reference point	
1	111140	fan cover assy RT 507	
2	126142	Air guiding sheets for fan cover	
1	126029	Door operatorside (loadingside) assy RT 507	
1	421062	Front glass curved external RT507/508	X
1	370104	Door handle assy, black, RT507	
1	126030	Door customerside (unloadingside) assy RT507	
1	421062	Front glass curved external RT507/508	X
1	370104	Door handle assy, black, RT507	
2	126026	Door inner-, assy.	
1	421033	Front glass curved internal RT507/508	X
1	126014	Shaft assy RT507	
1	126277	disk set RT508	
1	342238	Core temperature probe	

Picture	Designation	Item number.	Count	VT
	Bearing accommodation	380617	1	
	Sliding sleeve for shaft support	380618	1	
	heating element 2000W, Incoloy 800 RT506CC	343139	2	
	Lamp socket for Q1000	340410	4	
	Quarzlamp 1000W	Q1000	2	
	High limit switch 300°C	342290	1	
	Blower motor	344146	1	
	Fan wheel for 344146	344110	1	
	Gear motor	380103 o	1	
	Microswitch door	341150 o	2	
	Strain relief main cord	338109 o	1	
	Strain relief counter nut	338111	1	
	Display RT507	360112	1	

	Dekor Glass	419006	1	
	Fan assy RT507	344103	1	
	Ball valve grease drainage 3/4"	355506	1	
	Knurled nut for fan cover assy M6	344119	2	
	Front glass curved external RT505	421039	2	
	Door handle assy. black	370109	2	
	Front glass curved internal RT505	421040	2	
	Powerunit for 340821 UUS02	340822	1	
	computer control unit UUS02	340821	1	
	Encoder for UUS01	340814	1	
	Thermostat with extended shaft	342201	1	
	Rotary switch	341105	2	
	Knob without reference point	126100	1	
	Knob incl. ref. point assy.	126101	4	
	Terminal block 4qmm 4-pole	333323	14	

	End cap for terminal block 4qmm 333323	333324	2	
	Contactor	342404	1	
	Capacitor 3µF	380118	1	
	Shaft assy RT203-205	110007	1	
	Disk set for RT505	126194	1	
	Core temperature probe	342238	1	
	Disk set for RT507	126017		
	Capacitor 4µF only 507	380129		
	Capacitor 5µF only 507	380130		
	Shaft assy for RT507	126014		
	Heating element 4500W RT508CC	343145		

6.4.2 Replacement of Quartz Heater Lamps



Warning: Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Loosen two screws on both ends to remove the upper half of the lamps socket.
2. Use a 7mm wrench or nut driver and remove nut from lamps.



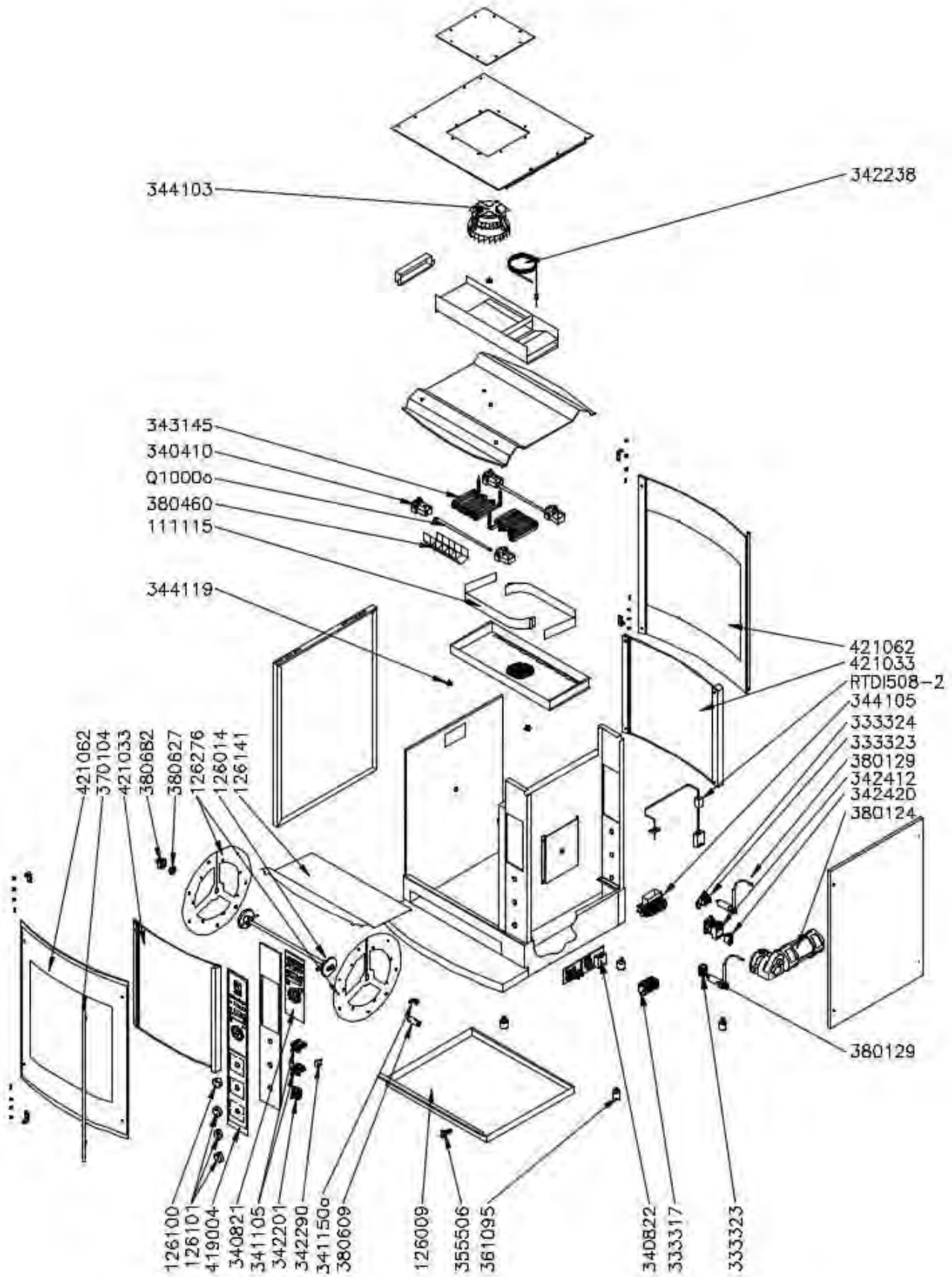
Caution: It is recommended not to touch heater with hands. Use gloves when replacing or damage to heater lamps could result.

3. Install new heater. Make sure to use the bras washer and securely tightening nut for heater wire. Hold the metal part of the lamp to avoid breaking it from the glass finally unwrap the paper around the lamp.



6.5 Exploded View

Explosion View Rotisserie RT508CC



6.6 Declaration of Conformity

UBERT GASTROTECHNIK GMBH
Gewerbegebiet Ost + Nord
D-46348 Raesfeld

Telefon: +49 (0) 28 65 / 602-0
Fax: +49 (0) 28 65 / 602-102
Internet: www.ubert.com
e-mail: info@ubert.com



CE KONFORMITÄTSERKLÄRUNG DECLARATION OF CONFORMITY CERTIFICAT DE CONFORMITÉ

Hereby we declare that the unit noted below, on the basis of its concept, design and version, meets all basic health and safety requirements of the applicable EC-directive. This declaration is no longer effective in case this machine has been modified without our approval.

Product designation:	Rotisserie
Model:	RT506DE / RT512DE RT508DE / RT516DE RT506CC / RT512CC RT508CC / RT516CC
EC-directives followed:	EC-directive for machines 2006/42/EG EC-directive for low voltage 2006/95/EG Electromagnetic compatibility 2004/108/EG
Harmonized European Standards:	EN 55014 Electromagnetic compatibility – Requirements for household appliances EN 61000-6-2 Electromagnetic compatibility – Generic immunity standard EN 60335-1 Safety of household and similar electrical appliances EN 60335-2 Safety of household and similar electrical appliances
Applied national standards and technical specifications:	BGR111 directions for safety and health protection regarding kitchen work VDE 0700 Safety of household and similar electrical appliances

This declaration does not include any assurance of characteristics.

The safety references enclosed with the product documentation have to be followed.

By internal actions it is guaranteed, that all serial units meet the demands of the corresponding EC directive and the applied standards.

The signers are entitled to compose the technical documents.

Raesfeld, 01.01.10
UBERT GASTROTECHNIK GMBH

Christoph Stephan
Vice President, R&D / Engineering

Raesfeld, 01.01.10
UBERT GASTROTECHNIK GMBH

Michael Peters
Service - Manager

Manufactured by: UBERT GASTROTECHNIK GMBH
Gewerbegebiet Ost + Nord
D-46348 Raesfeld