

# Operating Manual



CE

Rotisserie CONVEX RT608

**convex**<sup>®</sup>  
**rotisserie sc**



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## 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 person's 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.
- We recommend a semi-annual maintenance interval

## 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 Special Features

- Compact design
- Air humidification / steam injection
- Revolving- und full load grilling
- Core temperature probe
- Computer controlled
- Clear-type display
- Double glass door
- Self-diagnostic error detection system
- Programmable
- Automatic Self-Cleaning

### 3.2 Operation Methods

#### 3.2.1 Full load grilling

With full load grilling procedure the rotisserie is loaded and the adjusted cooking program runs automatically for the whole charge.

#### 3.2.2 Revolving grilling

With the revolving grilling procedure 8 individual timers are provided allowing to:

- cook different products that are suitable to be cooked in the same climate but require different cooking times (e.g. Full chickens and chicken legs or chicken wings) simultaneously
- cook products spit by spit with time gaps in between allowing to later have freshly grilled products e.g. every 10 minutes to be served directly from the rotisserie.

All spits have a spit position number on the disc. When the spit is put into the rotisserie, the spit position number can be activated (timer started) on the control panel. Once the cooking time has elapsed, the operator gets informed automatically by individual alarms, which of the spits is ready.

#### 3.2.3 Manual Grilling

With the manual grilling procedure all settings (Temperature, Time and Steam) can be set and run without prior programming. This mode allows the settings to be changes during runtime.

Note: In the programming the manual mode can be enabled / disabled completely. If enabled, the preheating function can be activated or deactivated

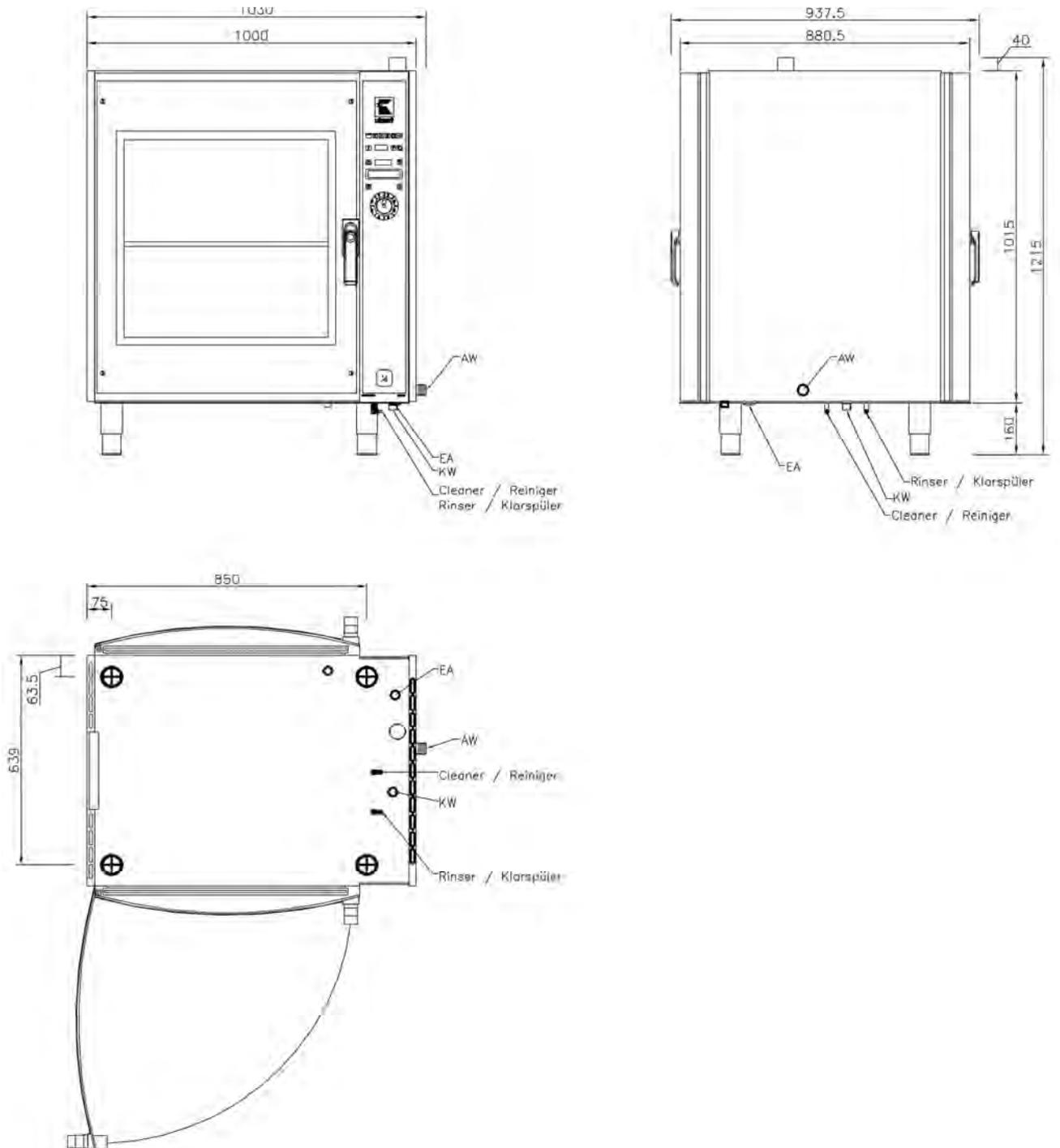
#### 3.2.4 Holding

With the holding procedure grilled products can be kept in the rotisserie avoiding the products from drying out by interrupted air circulation and air humidification in the holding phase.

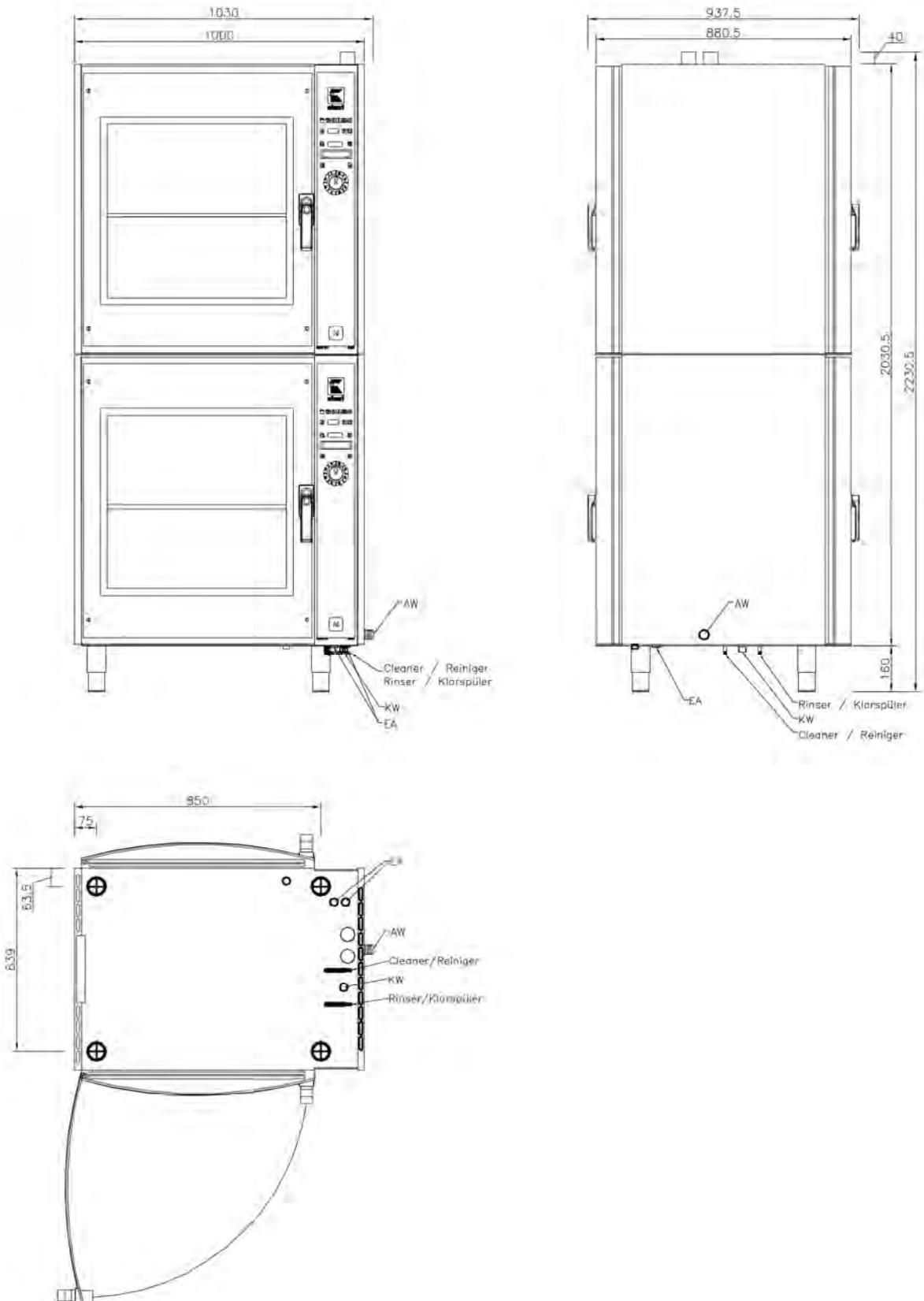
### 3.3 Technical Data

#### 3.3.1 Dimensions (all measures in [mm])

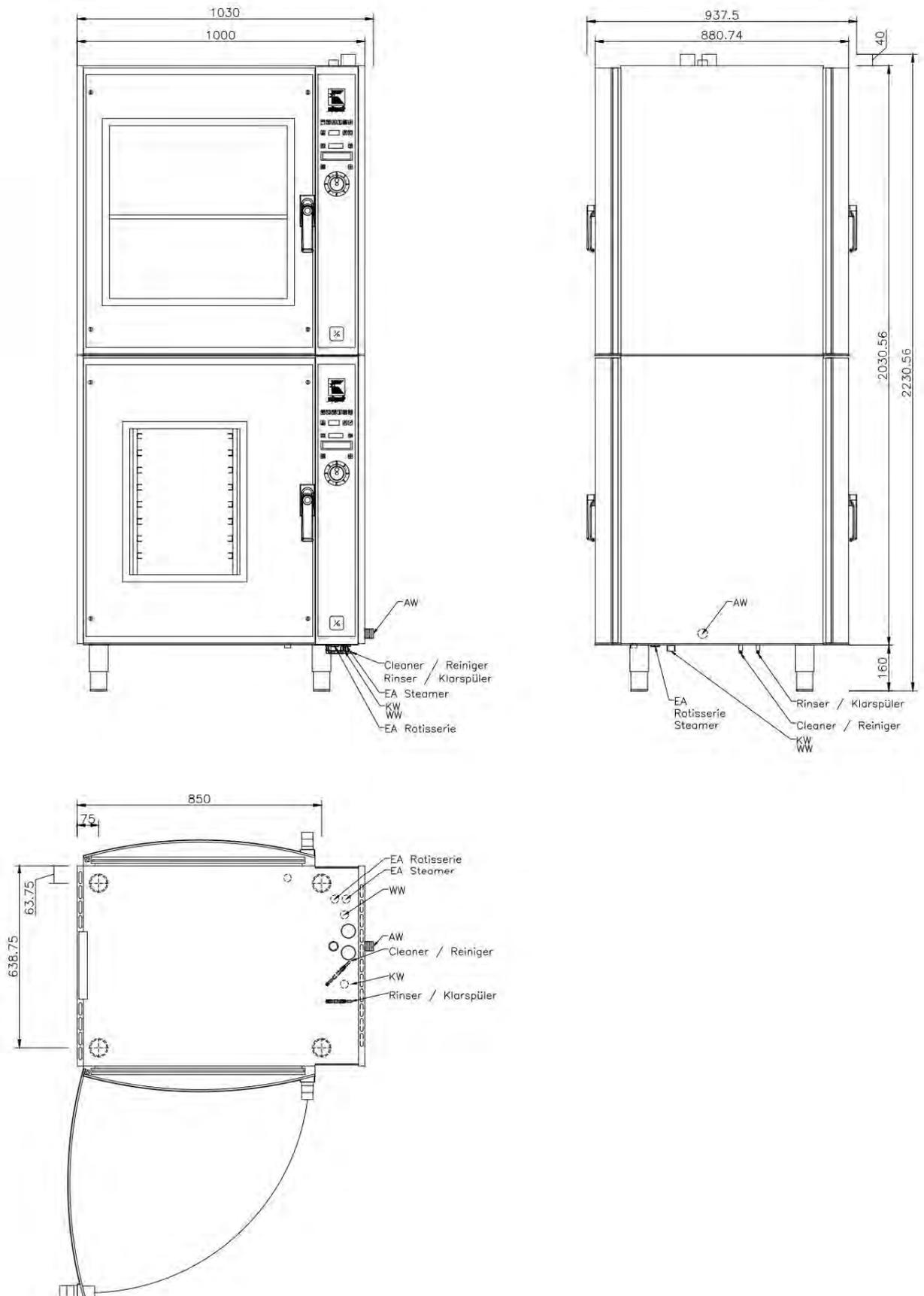
RT608SC:



RT616SC:



CKT2000:



**3.3.2 Weight**

<u>Type</u>	<u>Net weight (in kg)</u>
RT 608	app. 228
RT 616	app. 456
CKT 2000	app. 425

**3.3.3 Electrical ratings**

<u>Type</u>	<u>Electrical connection [EA]</u>	<u>Nominal Power</u>
RT 608	380V, 3 Ph N, 50-60Hz	12.3kW
RT 616	380V, 3 Ph N, 50-60Hz	24,6kW
CKT 2000	380V, 3 Ph N, 50-60Hz	24.3kW

**3.3.4 Noise emission**

<u>Type</u>	<u>Noise emission</u>
All types	< 70 dB (A)

## 4 Installation and starting the operation

In general all Rotisseries CONVEX SC 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 SC 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:

- The Rotisserie CONVEX SC (with or without stand) has to be placed on a horizontal level. Use a spirit level if necessary.
- Location underneath a ventilation hood system is useful and recommended.
- There has to be enough free space to load, unload, clean and maintain the unit.
- The machine should be placed in a way that the complete area around it can be cleaned easily.

### 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 on site. 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 SC requires a cold water connection. We recommend using a water-softening unit in case of water hardness above 6° 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. 250 kPa and max. 450 kPa. Use a pressure reducer in case of a water supply pressure above 450 kPa.

#### 4.5 Preparation of Operation / Starting up

Before you can operate the Rotisserie CONVEX SC you should remove all protective foil on the surfaces. Clean the outside of the unit and all removable and accessory 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. However smell from the insulation material might occur during first heat up. This is normal.

The service technician assisting the commissioning, has to connect one end of the red and blue flexible tubes to the cleaner- and rinsing agent pump and the other end to the cleaner and rinsing agent canister. Afterwards start cleaning program 7 to evacuate the flexible suction tubes and to clean the complete interior and prepare the rotisserie for the first use.

#### 4.6 Operating double stacked rotisseries RT616

**Note!** While working on a double stacked rotisserie RT616, we recommend to always using 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 SC Rotisseries.

### 5.1 General functions

#### 5.1.1 Switch the rotisserie on / off

The unit is switch on by pressing the O/I switch at the bottom end of the operators panel for at least 3 seconds

After the rotisserie is switched on, the computer control initializes and the clear-type display shows in the first line the words "Ubert Convex" and in the second line the current software version, e.g. "Version 4.071". Later, the serial number of the rotisserie appears and the rotisserie gets into a defined starting position.

To completely switch off the rotisserie, press the O/I switch at the bottom end of the operation panel again for at least 3 seconds.

#### 5.1.2 Core Temperature

The function Core Temperature is available, whenever the door is open. By pressing the key Core Temperature, the core temperature probe will be activated and the current temperature at the tip of the probe is shown in the temperature display. After the door is closed again the temperature display shows the actual oven temperature again.

#### 5.1.3 Rotation

The function Rotation is available, whenever the door is open and the word "Rotation" appears in the second line of the clear-type display. By pressing the key Start, the spit rotation starts. The rotation is running as long as the key Start is pressed.

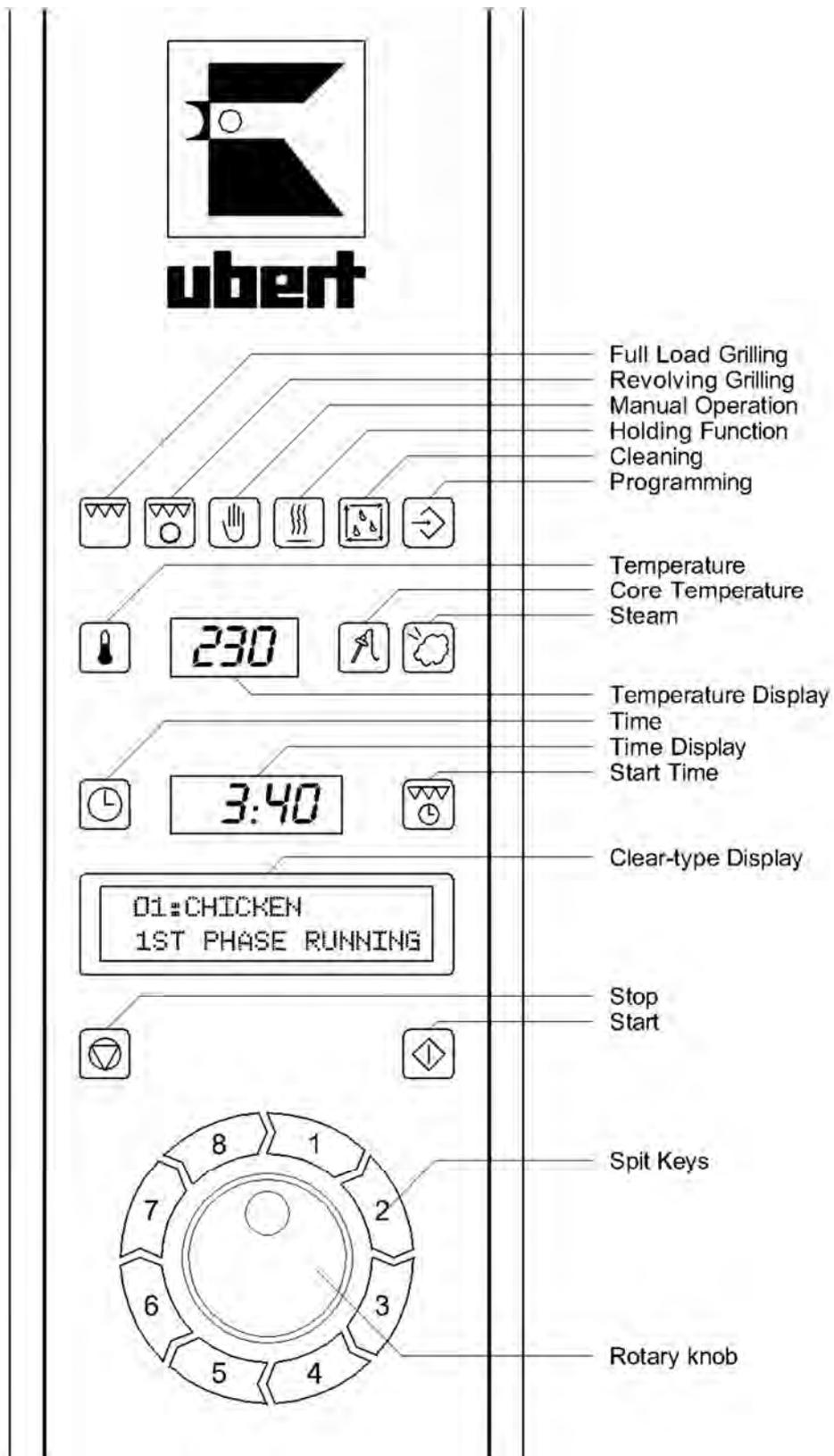
#### 5.1.4 Empty drawer prompt

A message frequently appears on the Clear Type Display prompting the operator to empty the grease collector. Empty the collector and confirm with the START key. The frequency of the message can be adjusted by a service technician between 0 (= no message) – 24 operating hours.

#### 5.1.5 Cleaning prompt

A message frequently appears on the Clear Type Display prompting the operator to clean the Rotisserie with any of the cleaning programs 2-6. The frequency of the message can be adjusted by a service technician between 0 (= no message) – 24 operating hours.

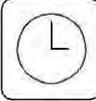
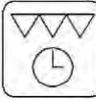
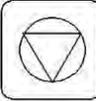
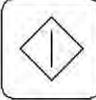
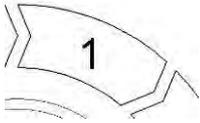
### 5.2 Operation panel



### 5.3 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.

<p><b>5.3.1.1 CHARGE GRILLING</b></p> <p>The mode “Charge (full load) Grilling” is activated by pressing the CHARGE GRILLING key. Select the desired program by the ENCODER and confirm your selection with the START key. Follow the instructions on the CLEAR-TYPE DISPLAY.</p>	
<p><b>5.3.1.2 REVOLVING GRILLING</b></p> <p>The mode “Revolving Grilling” is activated by pressing the REVOLVING GRILLING key. Select the desired program by the ENCODER and confirm your selection with the START key. Load a spit and start the corresponding timer (1-8) on the panel. Follow the instructions on the CLEAR-TYPE DISPLAY.</p>	
<p><b>5.3.1.3 MANUAL OPERATION</b></p> <p>The mode “Manual Operation” is activated by pressing the MANUAL OPERATION key. Press and hold the TEMPERATURE key and adjust the desired temperature by the ENCODER.</p> <p>Press and hold the TIME key and adjust the desired grilling time by the ENCODER.</p> <p>Press and hold the STEAM key and adjust the desired steam content by the ENCODER.</p> <p>Confirm your selection with the START key. Follow the instructions on the CLEAR-TYPE DISPLAY.</p>	
<p><b>5.3.1.4 HOLDING</b></p> <p>The mode “Holding” is activated by pressing the HOLDING key. Select the desired program by the ENCODER and confirm your selection with the START key. Follow the instructions on the CLEAR-TYPE DISPLAY.</p>	
<p><b>5.3.1.5 CLEANING</b></p> <p>The mode “Cleaning” is activated by pressing the CLEANING key. Select the desired program by the ENCODER and confirm your selection with the START key. Follow the instructions on the CLEAR-TYPE DISPLAY.</p> <p>Please note that program 7 is only used to connect new canisters.</p>	
<p><b>5.3.1.6 PROGRAMMING</b></p> <p>The mode “Programming” is activated by pressing the PROGRAMMING key. Adjust Code 110 with the encoder. Press the START key and follow the instructions shown on the Clear-type Display. Procedures are described in detail later in this chapter.</p>	
<p><b>5.3.1.7 TEMPERATURE</b></p> <p>Press and hold the TEMPERATURE key to read the set temperature of the current cooking phase on the TEMPERATURE DISPLAY.</p>	
<p><b>5.3.1.8 CORE TEMPERATURE</b></p> <p>Press the CORE TEMPERATURE key to read the current temperature of the core temperature probe. Only available while the door is open.</p>	
<p><b>5.3.1.9 STEAM</b></p> <p>Press and hold the STEAM key to read the steam content setting of the current cooking phase on the TEMPERATURE DISPLAY.</p>	

<p><b>5.3.1.10 TEMPERATURE DISPLAY</b> Shows the actual temperature, set temperature, core temperature or steam setting.</p>	
<p><b>5.3.1.11 TIME</b> Press and hold the TIME key to read the set time of the current cooking phase on the TIME DISPLAY.</p>	
<p><b>5.3.1.12 TIME DISPLAY</b> Shows the actual time and the set time.</p>	
<p><b>5.3.1.13 START TIME</b> Only available if “Start Delay” option is set to Y(es).</p>	
<p><b>5.3.1.14 CLEAR-TYPE DISPLAY</b> The first line of the CLEAR-TYPE DISPLAY shows the current program number and name. 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.</p>	
<p><b>5.3.1.15 STOP</b> Press the STOP key to stop any current operation. In programming mode press the STOP key to return to the first selection level. Press again to leave the programming mode.</p>	
<p><b>5.3.1.16 START</b> Press the START key to confirm selections.</p>	
<p><b>5.3.1.17 ENCODER</b> Turn the ENCODER to selected/adjusted programs, menu items and settings.</p>	
<p><b>5.3.1.18 SPIT</b> Press the SPIT key to start the count down for the corresponding spit loaded. Press and hold the SPIT key and adjust the desired time by the ENCODER. Press again to read the remaining time of this spit on the TIME DISPLAY. Only available in “Revolving Grilling” mode.</p>	

### 5.3.2 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.

### 5.3.3 Symbols used in the CLEAR-TYPE DISPLAY (CTD)

The symbols that appear in the clear-type display have the following meaning:

Symbol	Corresponding key	Meaning
		Confirm by pressing the Start key
		Turn the encoder for more selections

## 5.4 Programming

### 5.4.1 New program (CHARGEGRILLING / REVOLVING / HOLDING)

Where am I	Key	CTD shows	What to do
Operation	I/O	NO PROGRAM	Rotisserie is switched on. No program is running.
Operation		CODE: 127 CONFIRM	Adjust 110 (factory default)
Operation		CODE: 110 CONFIRM	Confirm by pressing the START key
Programming		CHARGEGRILLING CONFIRM	Confirm by pressing the START key
Programming NEW PROGRAM		NEW PROG CONFIRM	Confirm by pressing the START key
Edit NEW PROGRAM		01:CHICKEN... CONFIRM	Select a program name
Edit NEW PROGRAM	and	<u>C</u> HICKEN YZ0123456789_+ /().:<>←	Edit the name for the program. Finish with ←
Edit NEW PROGRAM	and	01: <u>C</u> HICKEN START DELAY N	Select Y(es) to allow program start per REAL TIME or N(o)
Edit NEW PROGRAM	and	01: <u>C</u> HICKEN PREHEATTEMP. N	Select Y(es) or N(o) to preheat the rotisserie or not. Only available if START DELAY = N(o)
Edit NEW PROGRAM	and	01: <u>C</u> HICKEN PREHEATTEMP._	Adjust required Temperature for preheat in TEMP. DISPLAY max.240 [°C]
Edit NEW PROGRAM Step1	and	01: <u>C</u> HICKEN TEMPERATURE 1	Adjust required Temperature for step 1 in TEMP. DISPLAY max.240 [°C]
Edit NEW PROGRAM Step1	and	01: <u>C</u> HICKEN TIME 1	Adjust cooking time for step 1 in TIME DISPLAY. max 4:14 [h:mm]

Edit NEW PROGRAM Step1	 and 	01: CHICKEN ☼ STEAM 1 N	Select Y(es) or N(o) to set steam or not.
Edit NEW PROGRAM Step1	 and 	01: CHICKEN ☼ STEAM 1	Adjust steam content for step 1 in TEMP. DISPLAY. max: 100 [%]
Edit NEW PROGRAM Step1	 and 	01: CHICKEN ☼ FLAP N	Adjust flap position for step 1: in CTD: N = flap close(d) Y = flap open(ed)
Edit NEW PROGRAM Step1	 and 	01: CHICKEN ☼ PHASE 2 N	Select Y(es) if a second cooking step is required or N(o) if not. (-> jumps to HOLDING)
Edit NEW PROGRAM Step2	 and 	01: CHICKEN ☼ TEMPERATURE 2	Repeat the above (of Step1) for up to 3 cooking steps or 2 cooking steps and a holding step
...			
Edit NEW PROGRAM Step2 or 3	 and 	01: CHICKEN ☼ HOLDING N	Select Y(es) if a holding step is required or N(o) if not.
Edit NEW PROGRAM Step2 or 3	 and 	01: CHICKEN ☼ TEMPERATURE	Repeat the above (of Step1)
...			
Edit NEW PROGRAM Step2 or 3		01: CHICKEN STORE DATA	Message appears when above settings are stored in the permanent memory.

## NOTE:

- REVOLVING MODE is the same as the above except:
  - no START DELAY
  - only 1 cooking step
  - no holding step is available.
- HOLDING MODE is the same as the above except:
  - only 1 step is available
  - temperature is limited to maximum 85°C .

## 5.4.2 Change an existing program (CHARGEGRILLING / REVOLVING / HOLDING)

Where am I	Key	CTD shows	What to do
Operation	I/O	☼ 01:CHICKEN... ☼ CONFIRM	Rotisserie is switched on. No program is running.
Operation		☼ CODE: 127 ☼ CONFIRM	Adjust 110 (factory default)
Operation		☼ CODE: 110 ☼ CONFIRM	Confirm by pressing the START key
Programming	 and 	☼ CHARGEGRILLING ☼ CONFIRM	Select mode and confirm pressing the START key
Programming CHANGE PROGRAM		☼ NEW PROG ☼ CONFIRM	Select change program and confirm

Edit CHANGE PROGRAM	 and 	01:CHICKEN... CONFIRM	Select the program to be changed and confirm
...			Continue as described in 5.4.1 NEW PROGRAM

### 5.4.3 Delete an existing program (CHARGEGRILLING / REVOLVING / HOLDING)

Where am I	Key	CTD shows	What to do
Operation	I/O	01:CHICKEN... CONFIRM	Rotisserie is switched on. No program is running.
Operation		CODE: 127 CONFIRM	Adjust 110 (factory default)
Operation		CODE: 110 CONFIRM	Confirm by pressing the START key
Programming		CHARGEGRILLING CONFIRM	Select mode and confirm
Programming DELETE PROGRAM	 and 	NEW PROG CONFIRM	Select delete program and confirm
Edit DELETE PROGRAM	 and 	01:CHICKEN... CONFIRM	Select the program to be deleted and confirm
Edit DELETE PROGRAM	 and 	02:WINGS... DELETE? N	Select Y and confirm to delete
Edit DELETE PROGRAM	 and 	CHARGEGRILLING CONFIRM	

### 5.4.4 Enable / Disable / Configure Manual Mode

Where am I	Key	CTD shows	What to do
Operation	I/O	01:CHICKEN... CONFIRM	Rotisserie is switched on. No program is running.
Operation		CODE: 127 CONFIRM	Adjust 110 (factory default)
Operation		CODE: 110 CONFIRM	Confirm by pressing the START key
Programming		CHARGEGRILLING CONFIRM	Select MANUAL Operation
Programming MANUAL OPERATION		MANUAL OP. CONFIRM	Confirm by pressing the START key
Edit MANUAL OPERATION		MANUAL OP. ENABLE Y	Select Y(es) to enable or N(o) to disable and confirm
Edit MANUAL OPERATION		MANUAL OP. PREHEATTEMP Y	Select Y(es) to enable or N(o) to disable preheating and confirm
Edit MANUAL OPERATION	 and 	CHARGEGRILLING CONFIRM	

### 5.4.5 Cleaning

Where am I	Key	CTD shows	What to do
Operation	I/O	01:CHICKEN... CONFIRM	Rotisserie is switched on. No program is running.

Operation		CODE: 127 CONFIRM	Adjust 110 (factory default)
Operation		CODE: 110 CONFIRM	Confirm by pressing the START key
Programming		CHARGEGRILLING CONFIRM	Select CLEANING
Programming CLEANING		CLEANING. CONFIRM	Confirm by pressing the START key (Yet no Function)
Programming CLEANING		CHARGEGRILLING CONFIRM	

#### 5.4.6 Change the access code for the programming

Where am I	Key	CTD shows	What to do
Operation	I/O	01:CHICKEN... CONFIRM	Rotisserie is switched on. No program is running.
Operation		CODE: 127 CONFIRM	Adjust 110 (factory default)
Operation		CODE: 110 CONFIRM	Confirm by pressing the START key
Programming		CHARGEGRILLING CONFIRM	Select change code and confirm
Programming CODE CHANGE	 and 	CHANGE CODE CONFIRM	Select new code in the Temp. Display
Edit CODE CHANGE		CHANGE CODE CONFIRM	Confirm new access code for Programming
Edit CODE CHANGE		CHARGEGRILLING CONFIRM	

#### 5.4.7 Adjust the real time clock

Where am I	Key	CTD shows	What to do
Operation	I/O	01:CHICKEN... CONFIRM	Rotisserie is switched on. No program is running.
Operation		CODE: 127 CONFIRM	Adjust 110 (factory default)
Operation		CODE: 110 CONFIRM	Confirm by pressing the START key
Programming		CHARGEGRILLING CONFIRM	Select real time clock
Programming REAL TIME CLOCK		REAL TIME CLOCK CONFIRM	Confirm by pressing the START key
Edit REAL TIME CLOCK		HOUR CONFIRM	Adjust hour in the Temp. Display and confirm
Edit REAL TIME CLOCK	 and 	MINUTE CONFIRM	Adjust minute in the Temp. Display and confirm
Edit REAL TIME CLOCK	 and 	CHARGEGRILLING CONFIRM	

### 5.4.8 Leave the programming

Where am I	Key	CTD shows	What to do
Operation	I/O	01:CHICKEN... CONFIRM	Rotisserie is switched on. No program is running.
Operation		CODE: 127 CONFIRM	Adjust 110 (factory default)
Operation		CODE: 110 CONFIRM	Confirm by pressing the START key
Programming		CHARGEGRILLING CONFIRM	Select exit
Programming EXIT		EXIT CONFIRM	Confirm by pressing the START key
Programming EXIT		01:CHICKEN... CONFIRM	

## 5.5 Rotisserie assembly for operation

- Place the slotted guiding plates at the bottom of the oven chamber oven chamber  
Note that the cut out corresponds to the sprinkler arm.



### 5.5.1 Shaft and Disk assembly

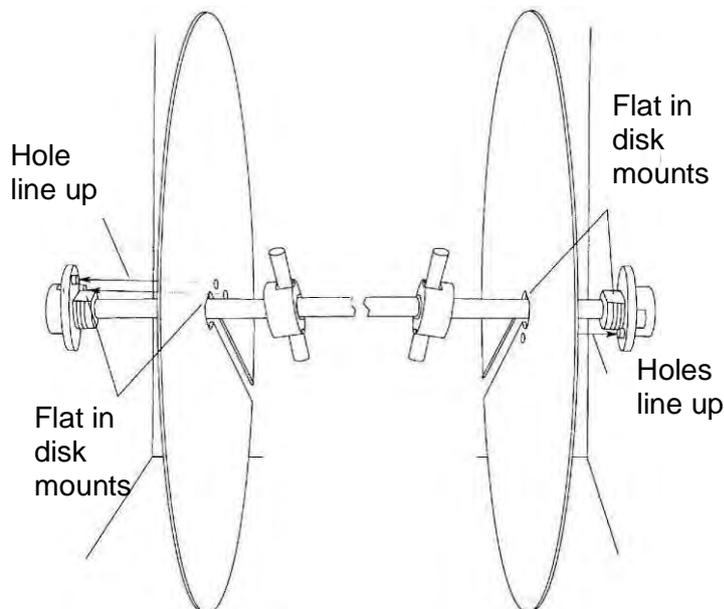
- Install Shaft into drive hub. See picture below.

- 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.



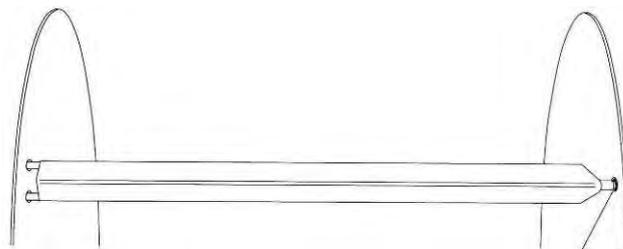
- Tighten nuts against disks.



### 5.5.2 Spit assembly into rotisserie

#### 5.5.2.1 Angle Spit

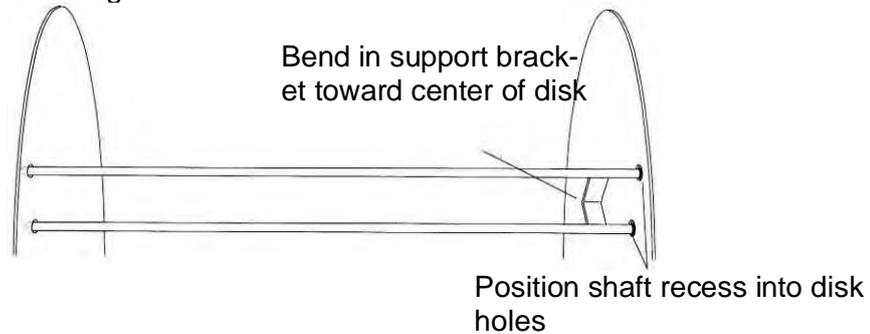
- For mounting chickens horizontally and without piercing chicken.
- Mount spit into holes as shown below. Be sure recessed rings on end of shafts drop into hole in disk.



Position shaft recess into disk holes

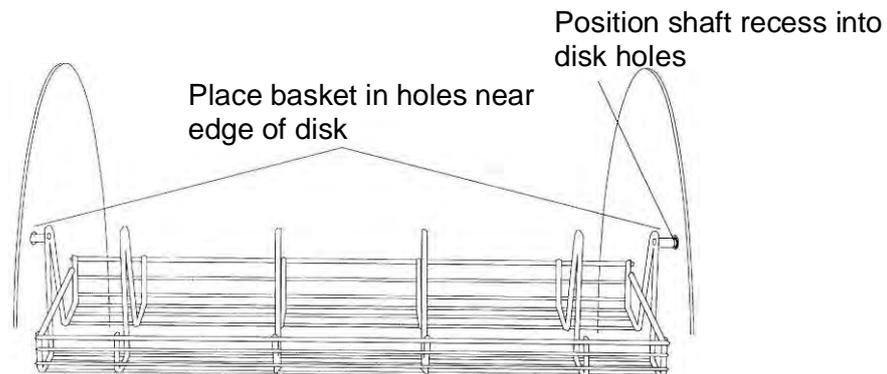
### 5.5.2.2 Double Spits

- 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.



### 5.5.2.3 Rack and Basket

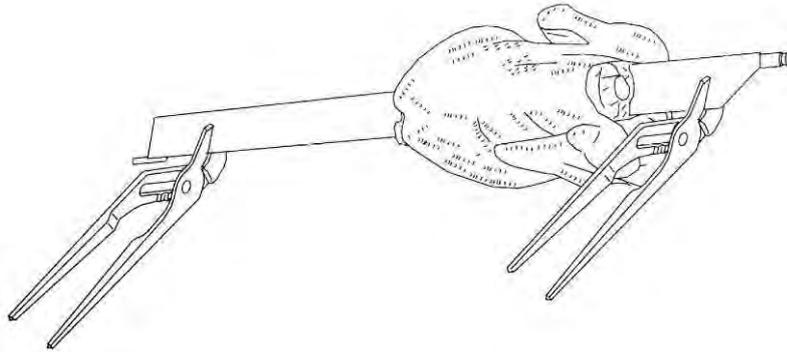
- Position racks or baskets into holes as shown below. Be sure recessed rings on end of shafts drop into hole in disk as shown below.



## 5.6 Product mounting and loading

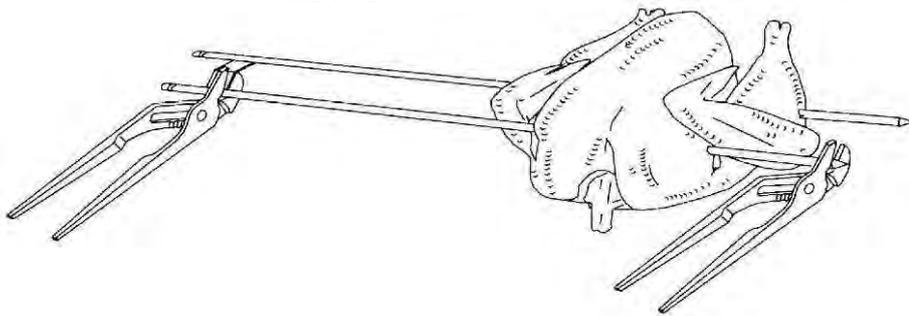
### 5.6.1 Angle spits for mounting the chickens horizontally

- Insert the spit through the holes in both ends of the chicken while holding the spit angle down and the chicken breast towards you. See picture below.
- Tie the chicken legs to prevent flopping while grilling.
- 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.



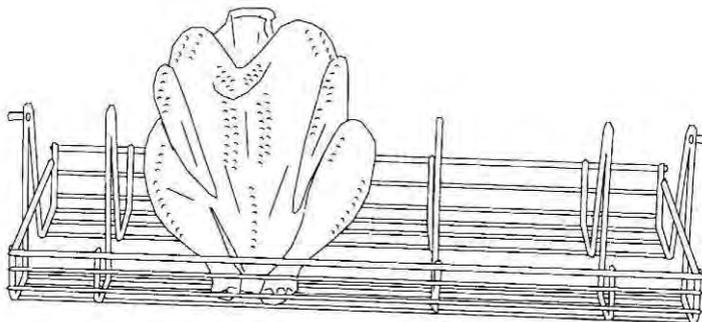
### 5.6.2 Double spits for mounting chickens vertically

- 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.



### 5.6.3 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 SC.

### 6.1 Cleaning and care

#### 6.1.1 Safety advices

- When cleaning the outside of the rotisserie switch off the unit before you start 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 protective glasses and acid proof gloves while cleaning the outside of the unit to prevent skin irritations.



#### 6.1.2 Connecting the canisters

- Wear protective glasses and acid proof gloves while connecting the canisters.
- Only use cleaning detergents that are appropriate for food (neutral or alkaline detergents). We provide special cleaner and rinsing agent for best cleaning results.
- Cleaner / rinsing agents from other manufacturers might be suitable. Please contact your sales agent.
- Connect the cleaner canister to the red flexible tube
- Connect the rinsing agent canister to the blue flexible tube



#### 6.1.3 Full automatic self-cleaning

- The unit has to be cleaned daily.
- Remove larger residues from both panels at the bottom of the oven chamber.
- Press the CLEANING key and select from 6 different cleaning programs. The runtime of each program is shown in the Time Display.
  - Program 1 is a short rinsing cycle using water only.
  - Program 2 consists of 1 washing cycle and a final rinsing cycle.
  - ...
  - Program 6 consists of 5 washing cycles and a final rinsing cycle.
  - Program 7 is to be used after new canisters (cleaner and/or rinsing agent) have been connected to the unit.



#### 6.1.4 Manual cleaning

##### Daily cleaning

- Grease collector:  
Once the unit is cleaned inside, ensure to also empty and clean the device that collects the grease / juices that occurred during grilling. It is located below the unit.



- **Grids:**  
Remove both grids from the bottom of the rotisserie chamber. Clean them external using e.g. a dishwasher.



- **Outside Glasses:**  
Remove dust and dirt from the glass surface with soft cloth to avoid scratches.

#### Weekly cleaning

- **Removable parts:**  
This includes all parts like discs, axis and baskets. Clean them external using e.g. a dishwasher 1-2 times every week.
- **Grease drainage system:**  
see chapter **6.1.5**
- **Outside Surfaces:**  
Only use cleaning detergents that are appropriate for food (neutral or alkaline detergents), even if there are plain and persistent residues. After cleaning 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.
- **General recommendations.**  
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.

### 6.1.5 Weekly cleaning of the grease drainage system

The grease drainage system of the rotisserie RT608 requires a weekly manual cleaning procedure as follows.

Use the pump spraying bottle, that is part of the delivery content of your RT608

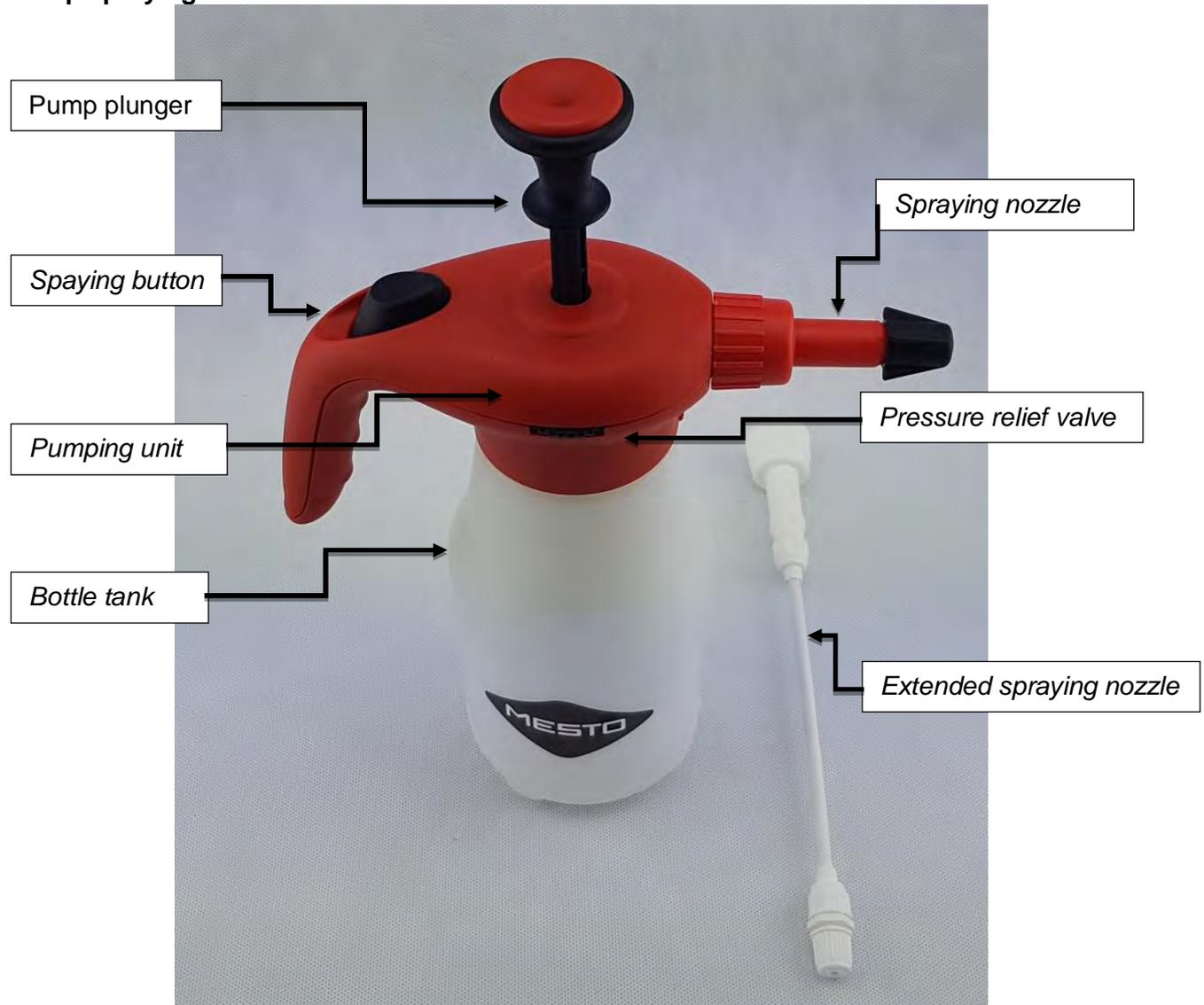
Start the procedure once a week prior to the daily self-cleaning.

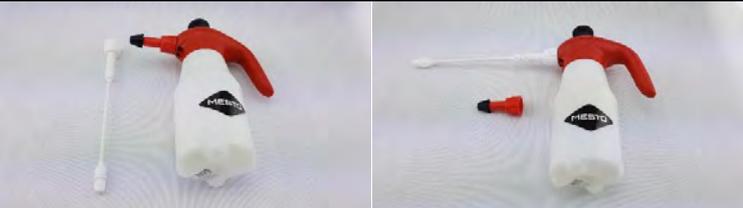
- let the unit cool down
- remove all spits / baskets from the rotisserie
- remove both grids from the bottom of the rotisserie chamber
- empty the grease collector below the rotisserie

Note: the water/cleaner-mix that is used during the following, manual procedure will be collected in this grease collector and can be disposed in a sink.

If you are using a canister to collect the grease, replace it with a suitable bucket during this manual procedure

#### Pump spraying bottle



<p>The pump spraying bottle is supplied with an extended spraying nozzle. Replace the original spraying nozzle by this extended spraying nozzle</p>	
<p>Remove the pumping unit from the bottle tank (by turning it counterclockwise). Fill the bottle tank with hot tap water close to the MAX-marking. Add app. 4 cl of customary dish soap,</p>	
<p>Assemble the pumping unit to the bottle tank and tighten. Use the pump plunger to pressurise the bottle. The pressure relief valve limits the maximum pressure in the bottle and can also be used to release remaining pressure in the bottle by turning the black wheel in any direction.</p>	
<p>Remove both grids from the bottom of the rotisserie chamber.</p>	
<p>Seen from the operator side, the drain is located in the right rear of the sink below the grids. Insert the extended nozzle into the drain as far as possible whilst turning the bottle upside down. Press the spraying button and release the complete water/cleaner mix from the bottle into the drain. If necessary, interrupt the release and pressurise the bottle again.</p> <p>Repeat the procedure with a second filling of hot tap water without soap to rinse all residues.</p>	

### 6.1.6 Detergents for manual cleaning

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.

## 6.2 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!

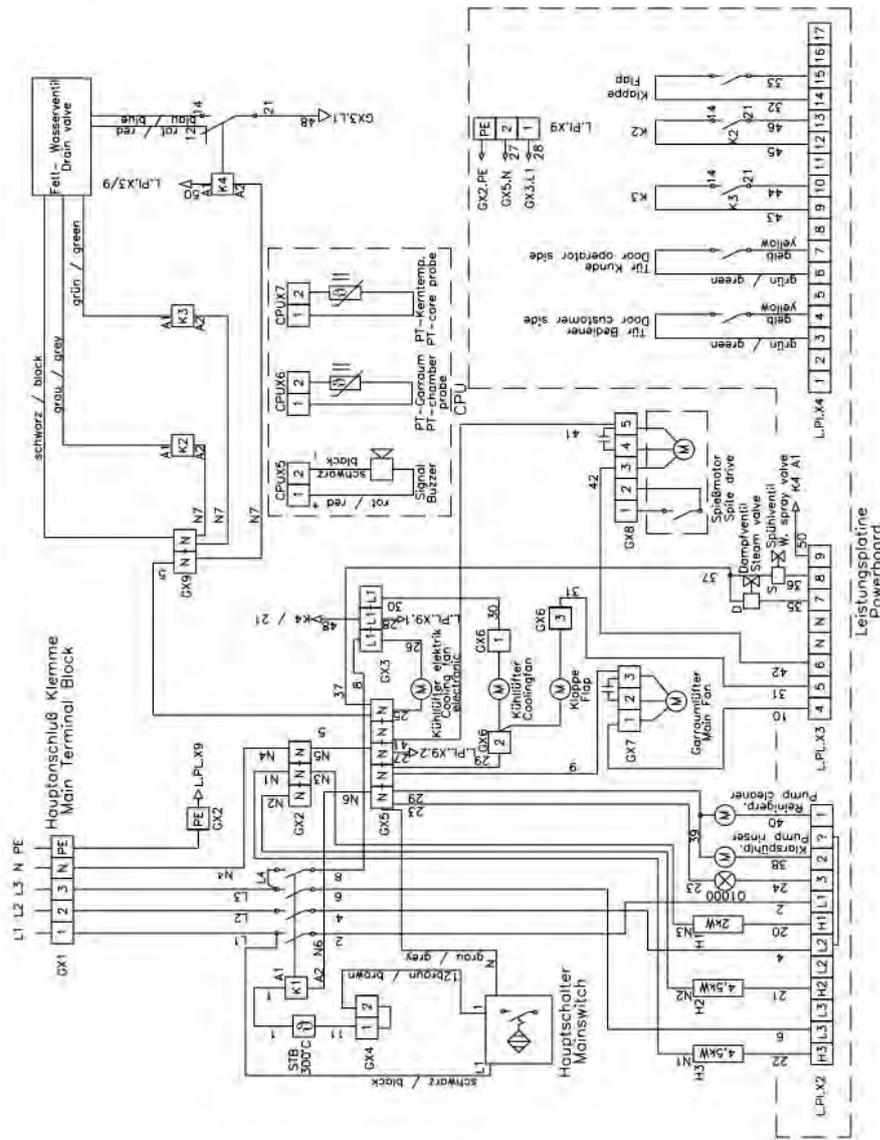


Check list of your Rotisserie CONVEX :

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	Mechanically blocked  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	Lamp is defect.	Replacement of the quartz lamp by a local electrician.
4.	Noisy motor	Motor or gear is defect.	Call the service company!
5.	Rotisserie does not reach the required temperature.	Electrical supply is not o.k.  Heating elements are defect.  Fan defect.  Temperature regulation defect.	Check the fuse box!  Call the service!  See point 2 or call the service!  Call the service!

### 6.3 Wiring Diagram

RT 608



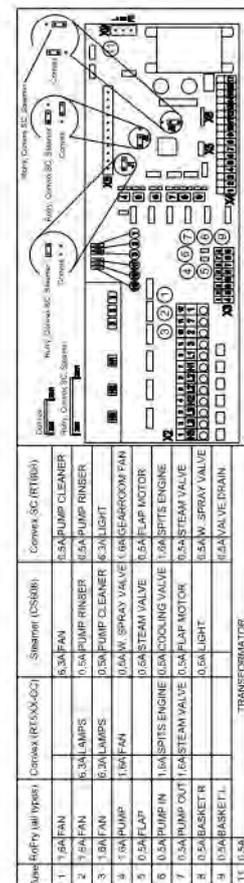
Klemmenbezeichnung / Terminal Block	ANSCHLUSSE / Field Wiring
G.X1	Hauptblock / Main block
G.X2	Hauptschütz / Main contactor
G.X3	L1 / Phase L1
G.X4	Steuerspannung Hauptschütz / Controlcircuit main contactor
G.X5	N / Neutral
G.X6	Klappe, Kühlfächer / Flap, Cooling fan
G.X7	Garraumlüfter / Main Fan
G.X8	Spindelmotor / Gear motor split drive
G.X9	Fett-Wasserventil / Drain valve

G.X6.1	Klappe, Kühlfächer / Flap, Cooling fan
G.X6.2	Klappe / Flap
G.X6.3	Kühlfächer / Cooling fan
G.X6.4	Kühlfächer / Cooling fan

G.X7.1	Garraumlüfter / Main fan
G.X7.2	blau / blue
G.X7.3	braun / brown
G.X7.3	schwarz / black
G.X7.2	Kondensator braun / Condensator brown
G.X7.3	Kondensator blau / Condensator blue



Item No.	Convex (RT608-C02)	Siemens (US408)	Convex (SC RT608)
1	1.5A/FAN	0.5A/FAN	0.5A/PUMP CLEANER
2	1.5A/FAN	0.5A/PUMP RINSE	0.5A/PUMP RINSE
3	1.5A/FAN	0.5A/PUMP CLEANER	0.5A/LIGHT
4	1.5A/PUMP	0.5A/W SPRAY VALVE	0.5A/CLEARROOM FAN
5	1.5A/LAP	0.5A/STEAM VALVE	0.5A/LAP MOTOR
6	0.5A/PUMP IN	0.5A/COOLING VALVE	0.5A/SPLITS ENGINE
7	0.5A/PUMP OUT	0.5A/STEAM VALVE	0.5A/STEAM VALVE
8	0.5A/SUMETR	0.5A/LIGHT	0.5A/W SPRAY VALVE
9	0.5A/SUMETR		0.5A/VALVE DRAIN
10	0.5A		TRANSFORMATOR

## 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!



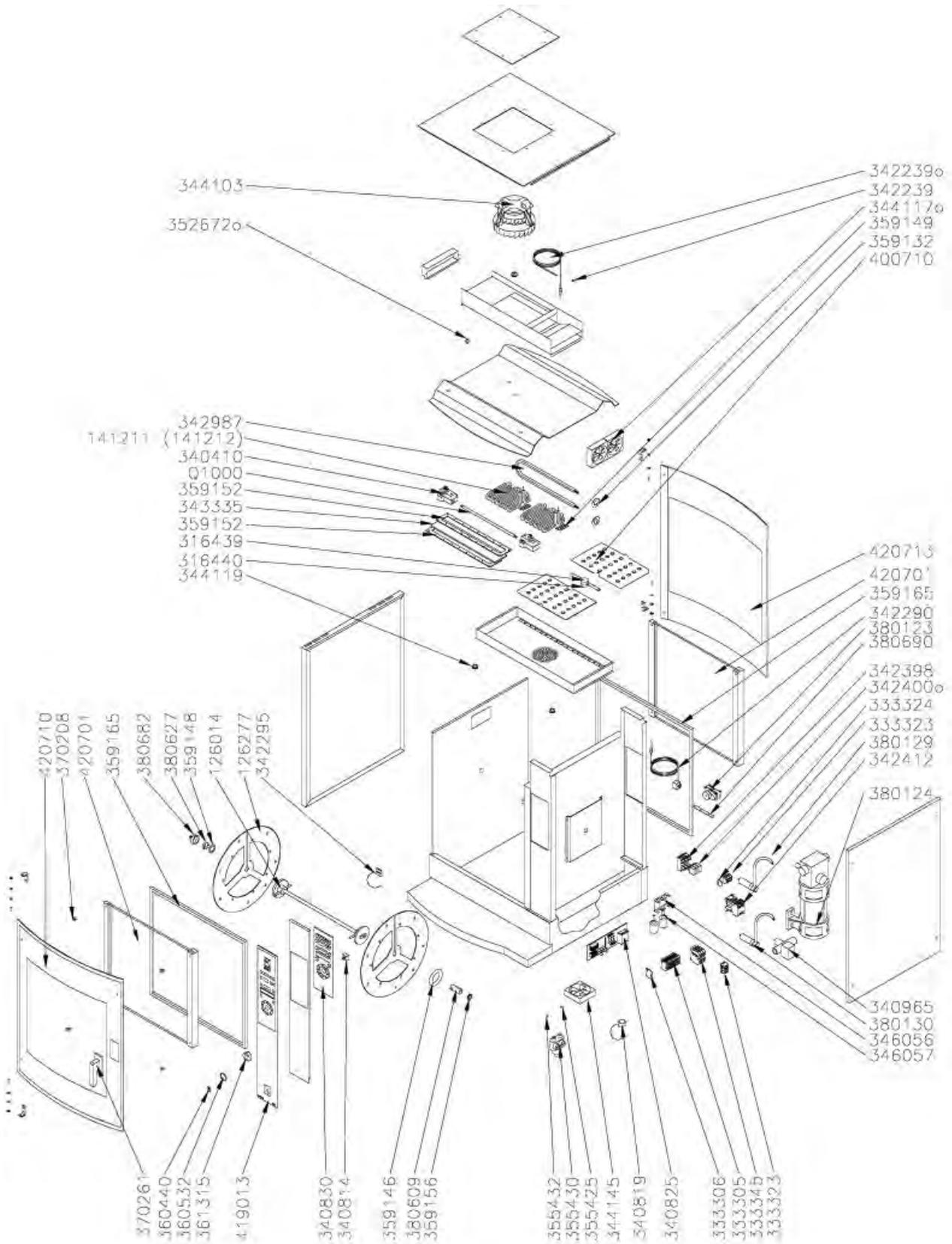
### 6.4.1 Spare Part List

RT608

Amount	Part No..	Description	Dimension	VT
1	419013	Decor glass RT508	1009*148	X
2	342295	Sensor		
1	380123	Flap motor		
1	380690	Driveshaft Flap RT608/CS608	D7x74 mm	
1	344145	Axial Fan		
8	316430	flat gasket - PTFE/black	8*18*1	X
6	370208	bronze flange adaptor for hinge		X
1	419016	Decor glass RT508	1009*148	X
4	344119	Knurled nut for fan cover assy M6		
2	359152	Carbonseal Lamp	451*88*1	X
1	343335	Glass for Lamp	465*64*4	X
2	340410	Lamp socket for Q1000		
1	Q1000o	Quarzlamp 1000W,	483*11	X
1	342987	Heating element 2000W 230V		
2	359132	gasket RoFry heating element flange	30*14*2	
2	141211	Heating element 4500W 235V		
	141212	Heating element 4500W 208V		
4	359149	Carbonseal for Convection Heating Element	70*22*2	X
1	342237o	Temperature probe PT100		
1	342239	Screw joint for temperature probe 342237&342245	4mmxM8	
1	342290	High limit switch 300°C normally closed		
1	352672o	Nozzle 0,80 mm		
1	316438	Seal for Fan Shaft	25x36x4	X
1	344103	Fan radial assy RT207/308/508		
1	380682	Bearing accommodation		
1	380627	Sliding sleeve for shaft support		X
1	359148	Carbonseal for Drive Shaft	d=40*2	X
1	359156	Shaft Seal Ring PTFE	30*43*7	X
1	359146	Carbonseal for Drive Shaft Spits Engine	d=78*2	X
1	316439	Slip Ring Top for Spraying Arm RT608/CS608	14,5*19,5*4	X
1	316440	Slip Ring Bottom for Spraying Arm RT608/CS608	14,5*21*4	X
1	380124	Gearbox motor for spitrotation		
1	380609	drive shaft RT507	Ø30x68	
1	380129	Capacitor 4µF for fan 344103		
1	380130	Capacitor 5µF for motor 380124		
1	126014	Shaft assy RT507	Länge 746 mm	

1	126277	disk set RT508	d - 520	
1	342238	Core temperature probe DHTG		
1	355430	Solenoid Valve Twofold		
1	355425	Flow Limiter (green)		
1	355432	Flow Limiter (white)		
1	340965	Drain Valve		
2	346057	Reciprocating plunger type pump 230V		
4	346056	Rubber mounting bracket for Fresh-water pump		
1	420710	Glass for Outer Door Operator Side RT608	815*1000*6	X
1	420713	Glass for Outer Door Customer Side RT608		X
2	420701	Glass for Inner Door RT608	736*726*6	X
1	340830	Controll Board UUS03		
1	340825	Power Board UUS02		
2	344117o	axial fan	80*80*38	
1	340819	Buzzer 5-12V		
1	340814	Encoder for UUS01		
1	361315o	Knob		
1	360532	Scale disk 30-85°	d=44mm	
1	360440	Scale disk 30-85°	20x20	
5	333306	Sideblock (field-/main terminal block)		
9	333305	terminal block 10mm <sup>2</sup>		
3	333345o	Ground terminal block		
4	333308	Separator for terminal block		
20	333323	Terminal block 4qmm 4-pole		
6	333324	End cap for terminal block 4qmm 333323		
2	333307	Bridge for terminal block		
1	342412	Contactator 26A 220-240V 50/60Hz		
3	342400o	Additional contactator		
3	342398o	Base (additional contactator)		
2	400710	Perforated Plate		
4	361135	Legs Stainless Steel, adjustable 120-180mm	d=65 mm	
1	341001	Mains Switch Touchless		
2	359165	Door gasket RT608	729,6*710,6	X

### 6.5 Exploded View



## 6.6 Declaration of Conformity

UBERT GASTROTECHNIK GMBH  
Gewerbegebiet Ost + Nord  
D-46348 Raesfeld

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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.

<b>Product designation:</b>	Rotisserie
<b>Model:</b>	RT608 / RT616
<b>EC-directives followed:</b>	EC-directive for machines <b>2006/42/EG</b> EC-directive for low voltage <b>2006/95/EG</b> EC-directive for electromagnetic compatibility <b>2004/108/EG</b> EC-directive for ecodesign requirements for energy-related products <b>2009/25/EG</b>
<b>Harmonized European Standards:</b>	<b>EN 55014</b> Electromagnetic compatibility – Requirements for household appliances, <b>EN 61000-6-2</b> Electromagnetic compatibility – Generic immunity standard <b>EN 60335-1</b> Safety of household and similar electrical appliances <b>EN 60335-2</b> Safety of household and similar electrical appliances
<b>Applied national standards and technical specifications:</b>	<b>BGR111</b> directions for safety and health protection regarding kitchen work <b>VDE 0700</b> 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, 01.01.13  
UBERT GASTROTECHNIK GMBH

Christoph Stephan  
Vice President, R&D / Engineering

Raesfeld, 01.01.13  
UBERT GASTROTECHNIK GMBH

Michael Peters  
Service - Manager

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