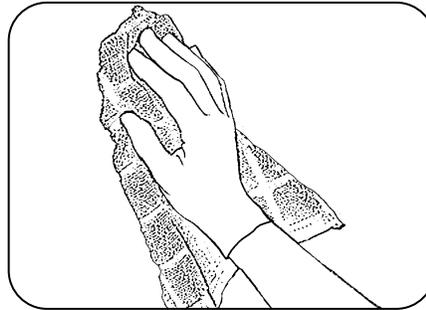
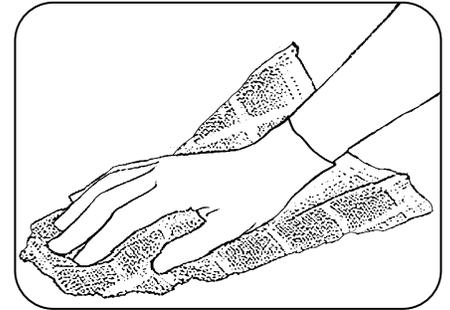


1. Switch on the hood and hood lights.



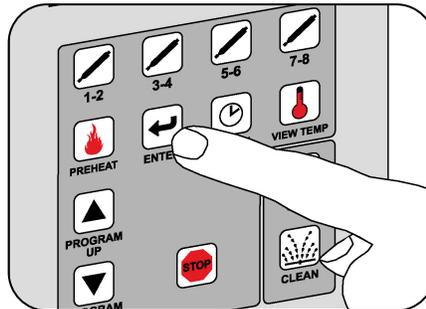
2. Wipe the door glass with a wet towel and remove deposits inside, outside and in between the panes.



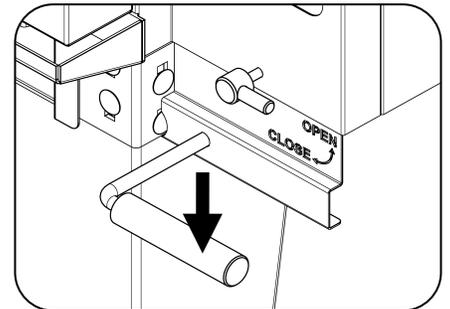
3. Wipe the drip pan clean with a towel removing all particles. **DO NOT PUSH DEBRIS INTO THE DRAINS.**



4. Check the degreaser to ensure you have enough to run the AutoClean at the end of the day. If there is less than 3 1/2" left, replace the bottle.



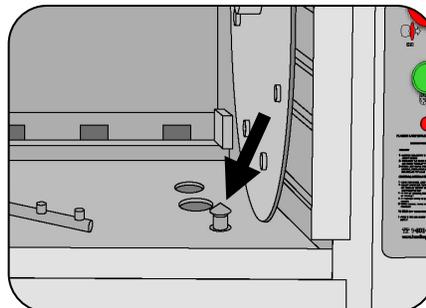
5. Switch the rotisserie on by pulling out the red main ON/OFF switch. Follow instructions on the display and then press "ENTER".



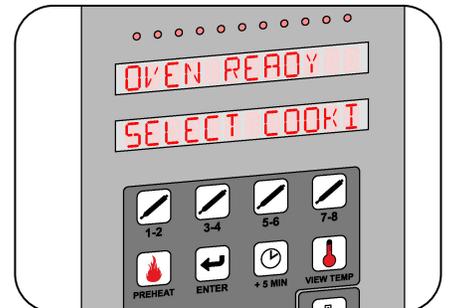
6. Make sure the drain valve (large handle) and the water inlet (small handle) are closed.



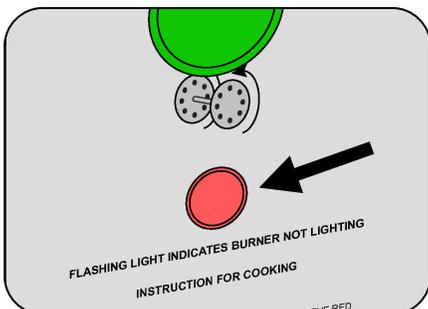
7. Ensure that the water pan is dry. Press the "PREHEAT" button. **DO NOT LOAD UNTIL ROTISSERIE IS PREHEATED.**



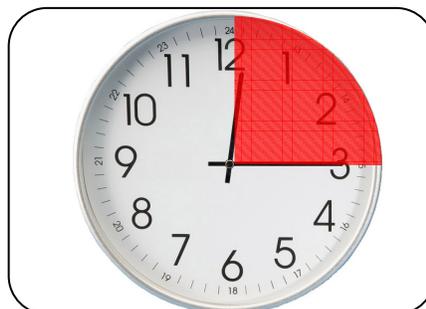
8. Once you see the flame (oven has been on for a few minutes) fill the water pan to the top of the overflow drain. Do not walk away while water is running.



9. Once preheated, an alarm will sound and the display will read "OVEN READY SELECT COOKING PROGRAM".

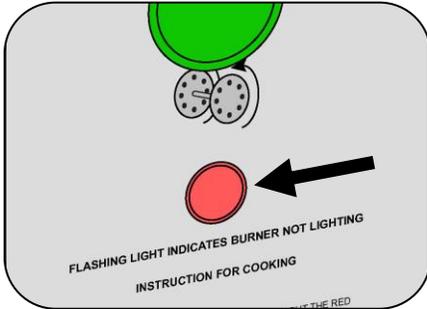


10. If a safety lock-out occurs, the red lamp on the control panel will blink. Follow the safety lock-out instructions.

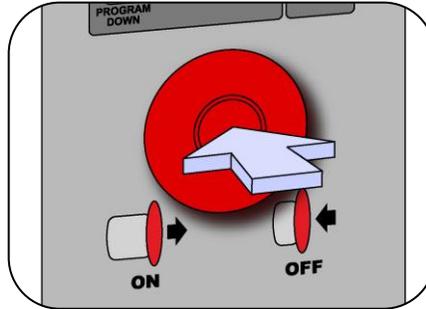


11. The oven must be fully preheated before loading product. The oven is preheated after about 15 minutes.

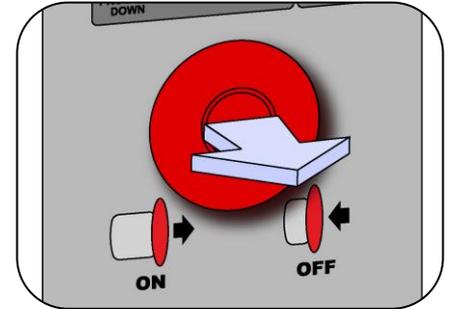
If the red main ON/OFF switch is pulled, the drive drum rotates, the igniter glows several times and there is no flame after six minutes, the rotisserie will go into "**SAFETY LOCKOUT**" mode. Possible causes include: the gas supply is shut off, the flame sensor is not sensing flame or there is a component failure.



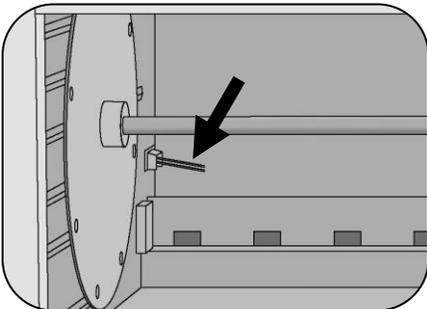
1. If the red main **ON/OFF** switch is pulled and the igniter glows several times but there is no flame the unit has gone into "**SAFETY LOCK OUT**". The red light below the green button will flash.



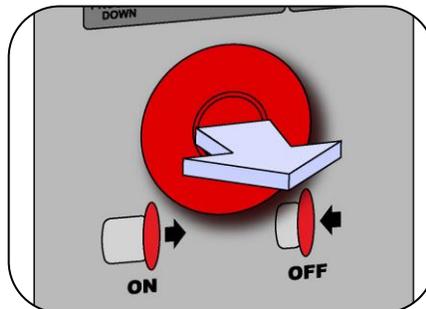
2. Push in the red main **ON/OFF** switch to switch the rotisserie **OFF**.



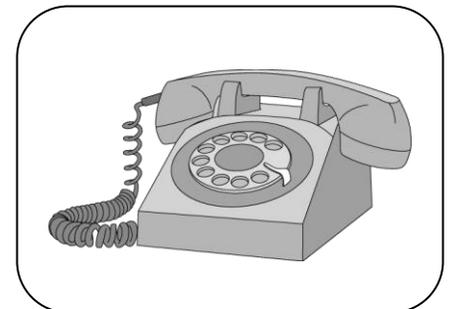
3. Verify that the gas supply to the rotisserie and the main gas valve are both open. Try to start the unit again by pulling out the red main **ON/OFF** switch. If the unit goes into **SAFETY LOCK OUT** again, push in the red main **ON/OFF** switch.



4. If you are certain the burner is cool to the touch, gently wipe the flame sensor with a soft towel.



5. Try starting the rotisserie again by pulling out the red main **ON/OFF** switch.

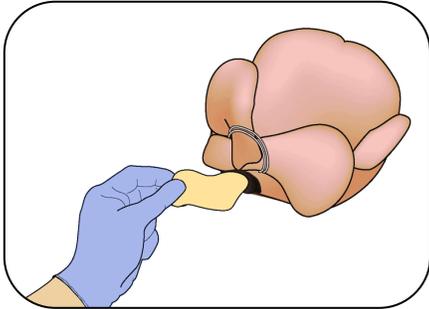


6. If the rotisserie does not light again, there may be a component failure. Switch the rotisserie **OFF** and call your HARDT authorized service provider.

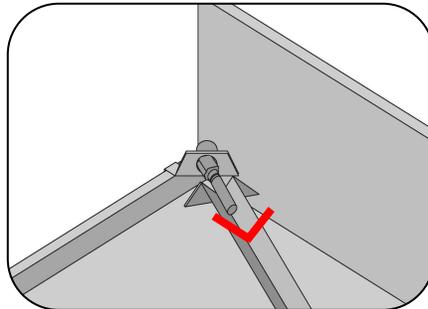
⚠ WARNING!

Cross contamination is very dangerous. Do not load fresh product into rotisserie until cooking cycle is complete and all cooked product is removed from rotisserie.

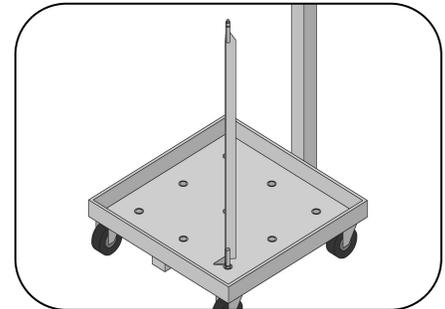
Tools Required: Latex/vinyl gloves, skewer rack marked 'Raw', skewers.



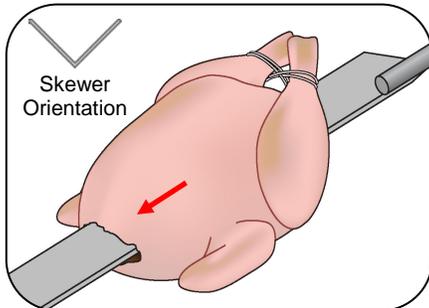
1. Bring the required number of boxes to the raw product workstation. Wearing gloves at all times, take out a chicken and drain any excess liquid back into the box. Tear away and remove excess fat from the cavity of the chicken.



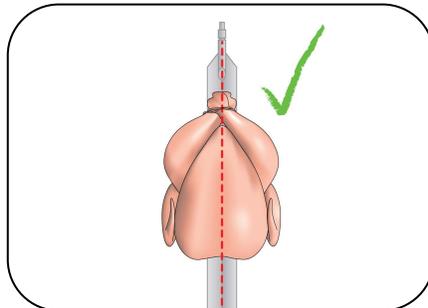
2. If using the horizontal skewer rack and skewering table; take a skewer and place the hex end into the hole at the back left corner of the prep table. The skewer should be positioned with the "V" pointing down.



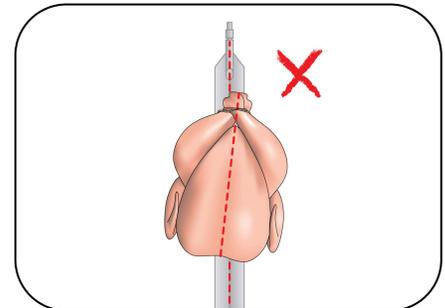
3. If using the vertical skewer rack, take a skewer and place the hex end into one of the holes in the base of the cart.



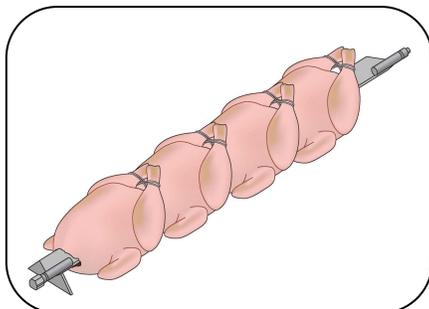
4. Take a chicken, neck first, breast up and place the pointed tip of the skewer into the cavity. With the midpoint of the breastbone aligned with the middle of the skewer, push the bird on. The tied legs should be above the skewer.



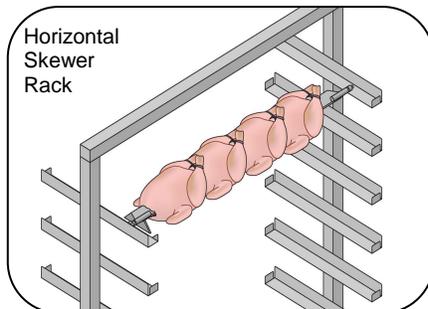
5. There should be some resistance as the bones open up to lock the chicken in place. The middle of the chicken must align with the middle of the skewer as shown by the dotted line.



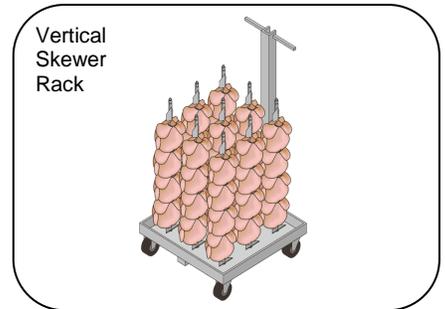
6. If it is not aligned properly, remove chicken from the skewer and try again.



7. Place 4 chickens per skewer. Ensure that all wings and legs are tucked in/trussed properly to prevent them from flopping around.



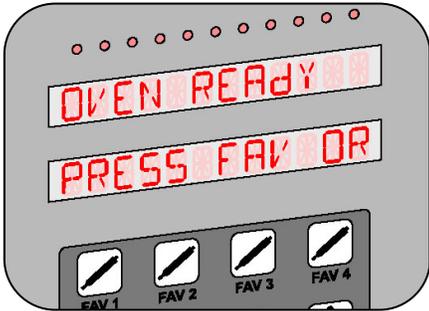
8a. Place the prepared skewers on the rack designated for raw product and bring it to the rotisserie for loading.



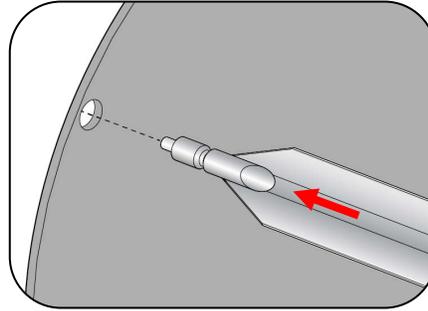
8b. If using a vertical skewer rack, simply bring it to the rotisserie for loading.

WARNING!

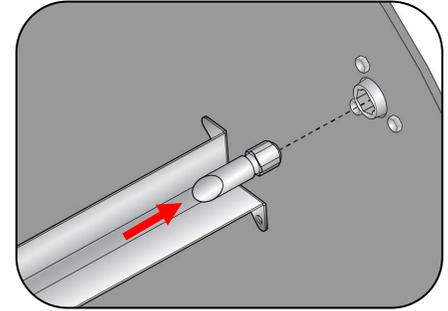
Cross contamination is very dangerous. Do not load fresh product into rotisserie until cooking cycle is complete and all cooked product is removed from rotisserie.



1. Display reads, "OVEN READY – PRESS FAV OR ARROW" Open the door.

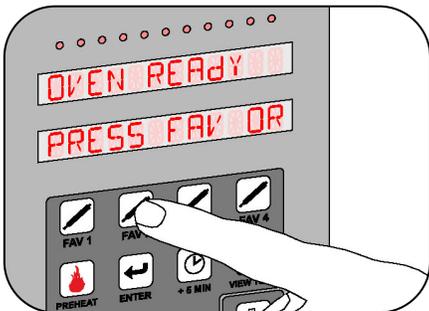


2. Load the skewers by inserting the pointed end in a hole on the left-hand plate.

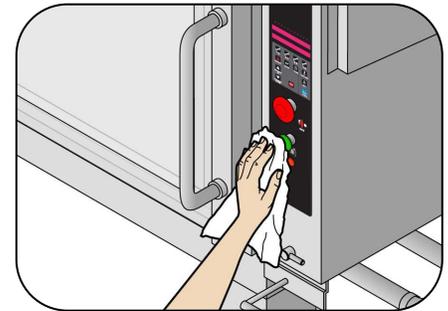
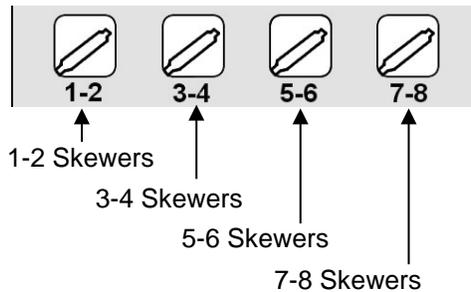


3. Place the hexagonal end in the socket on the right. Ensure the skewer is locked in place and that the breast is facing out. Press the green manual advance switch to rotate the drive to load the next skewer.

NOTE: If not using all skewers, ensure that those that are used are evenly spaced around the drive plates.



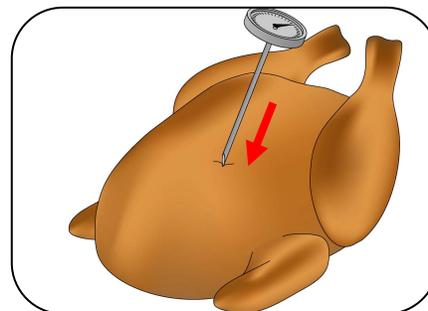
4. If you are cooking chickens choose the appropriate cooking program for the number of skewers being used. For pre-cooked ribs, press the down arrow until you see rib program on the screen.



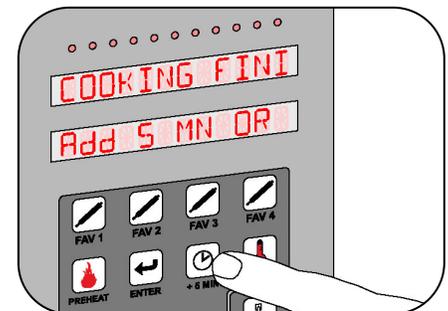
5. After loading, wipe the door handle, control panel, switches and anything that may come in contact with raw product.



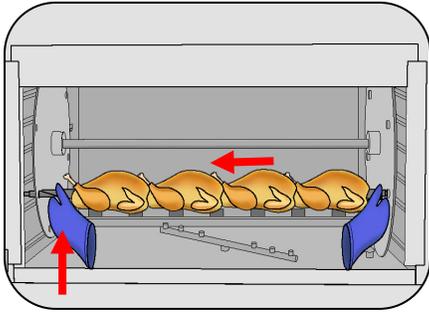
6. At the end of the cooking cycle a buzzer will sound. The display will read "COOKING FINISHED CHECK INT. TEMP". Check temperature of at least 3 of the largest chickens from 3 different skewers before unloading.



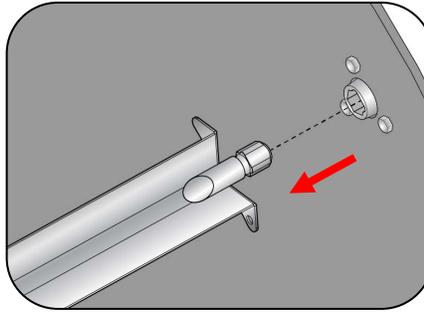
7. Insert a clean, calibrated thermometer into the thickest part of the chicken breast. The thermometer should be inserted at the center of the breast.



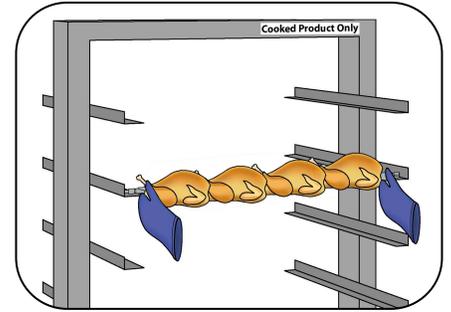
8. If the product does not meet the desired temperature, close the door and press the "+ 5 MIN" button. Pressing it twice will add 10 minutes and 3 times will add 15 minutes. Measure again until the desired temperature is reached.



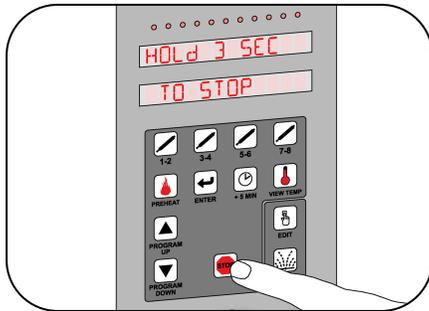
9. Unload once the desired temperature is reached. Wearing heat resistant gloves, lift the left end of the skewer slightly. Shift the skewer to the left to remove it.



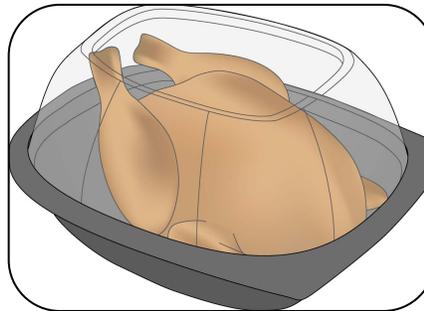
10. The hex end on the right will drop out of the socket into your hand. Remove the skewer from the rotisserie.



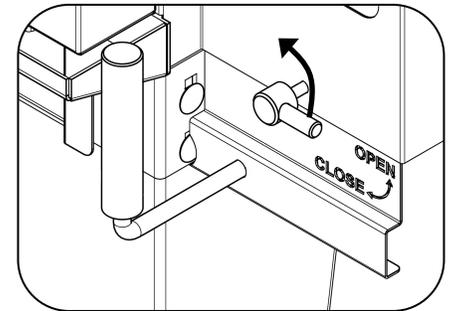
11. As products are unloaded, place them on the skewer cart designated for cooked product.



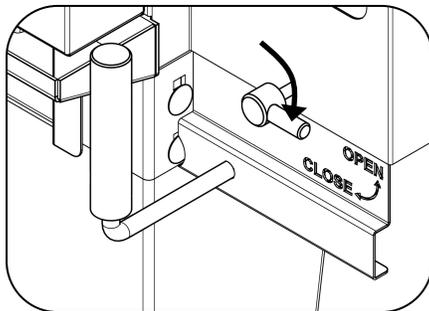
12. Press and hold the "STOP" button for 3 seconds until the display reads, "PRESS PREHEAT". Press the "PREHEAT" button to reheat the oven.



13. Proceed with packaging.



14. Open the water inlet valve to raise the water level and skim off the grease down the overflow.



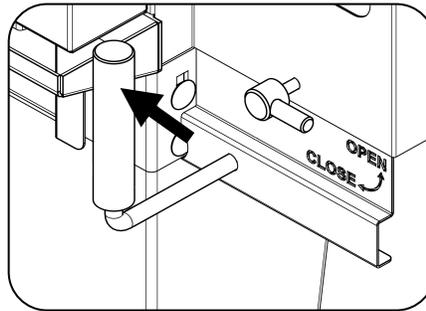
15. Watch carefully to make sure the water is draining freely and not overflowing out of the oven door. Close the water inlet valve.



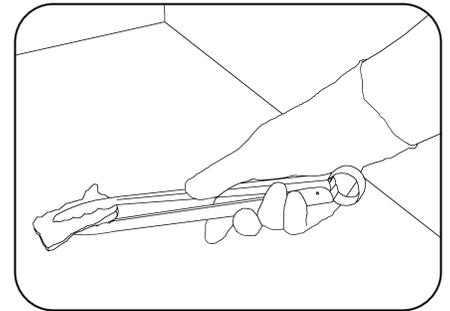
16. Wipe the inside of the door glass using a wet towel after each cooking cycle.



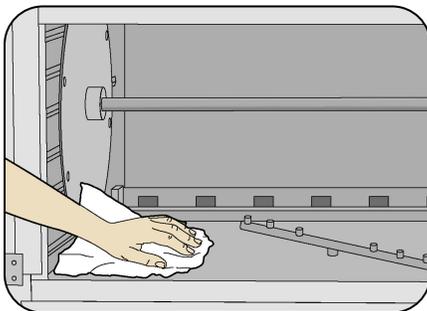
1. Check that the level of degreaser is enough to run the AutoClean. If there is less than 2 1/4" left, replace the bottle.



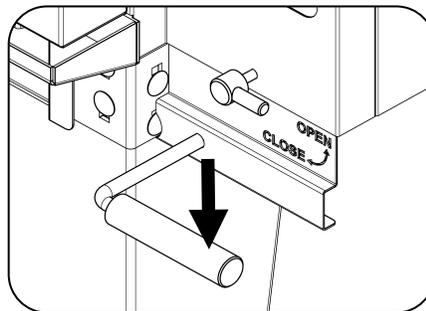
2. Open the drain valve (large handle).



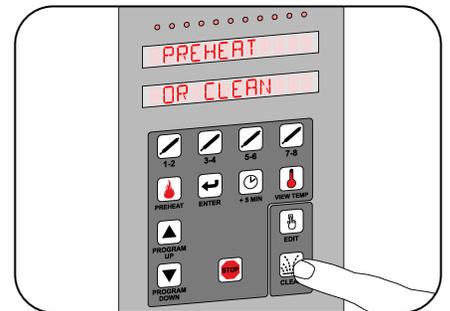
3. Remove all debris, chicken parts, wings, bones, etc. from the water pan, and put into the garbage. **DO NOT PUSH THE DEBRIS INTO THE DRAIN.**



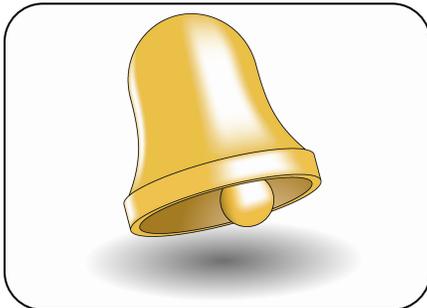
4. Open the water valve (small handle) to rinse the water pan. Then close the valve and wipe the pan with a paper towel.



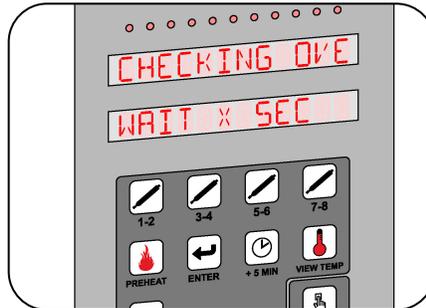
5. Ensure the drain valve is closed.



6. Press "**CLEAN**" and then "**ENTER**". The unit will cool down and begin AutoClean unattended.



7. If the drain valve is open, an alarm will sound. Follow instructions on display.



8. The display should read "Auto Clean Wait" as the automatic cleaning process starts. Once completed, the rotisserie will shut off by itself.

Equipment Safety

ALWAYS:

- Always read all documentation.
- Always check for gas leaks, vacate the area and call the gas supply company if any are detected.
- Always clean the equipment every day, build up of waste in the rotisserie can cause fires.
- Always use only approved detergents.
- Always keep hair and loose clothing away from any moving parts.
- Always wear protective gear before touching any hot surfaces.

DO NOT:

- Do not use this equipment for anything other than its intended use
- Do not operate this equipment if it is damaged in any way.
- Do not use unauthorized accessories.
- Do not operate this equipment near flammable materials.
- Do not open the electrical compartment when the rotisserie is plugged in.
- Do not cover any vents.
- Do not operate if any leaks or damage are visible.
- Do not immerse the electrical cord or plug in water.

Any equipment that burns gas carries a risk of producing carbon monoxide, if headaches, dizziness, shortness of breath, nausea, vomiting or confusion are encountered, shut down all equipment and vacate the area. Have the equipment inspected immediately.

Food Safety

ALWAYS:

- Always wash all surfaces and equipment that comes into contact with raw meat or its juices.
- Always wash your hands and equipment before and after handling any food product.
- Always use separate containers/trays and utensils for raw and cooked meat.
- Always use a clean food thermometer to ensure meat is at a safe temperature before removing from the rotisserie.
- Always use disposable gloves when handling food. Replace the gloves for each individual food preparation task.

DO NOT:

- Do not allow raw meat or its juices to contact cooked meat.
- Do not allow food to become cross contaminated.
- Do not allow TCS foods to reach room temperature before refrigerating or placing the food in a heated display. TCS food should be stored above 60°C (140° F) or under 4° C (40° F).
- Do not wash poultry or meat before handling, this does not remove any bacteria and will only spread it around the kitchen.