

# Operator's Manual

## CHICKEN ROTISSERIE OVEN



Item	Description	Watts	Voltage	Amps	Plug
40704	8 bird Rotisserie Oven	2700	230V	12 Amps	6-15P
40841	15 bird Rotisserie Oven	5000	230V	22 Amps	6-30P

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.



## SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

### WARNING

Warning is used to indicate the presence of a hazard that *can* cause severe personal injury, death, or substantial property damage if the warning is ignored.

### CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

### NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

	<h3> WARNING</h3> <p><b>Fire Hazard.</b> This unit is designed to be used with legs. Do not use without legs installed. Use of this equipment without legs can cause the unit to overheat and cause a fire.</p>
 	<h3> WARNING</h3> <p><b>Fire Hazard and Burn Hazard.</b> Injuries or death can occur if this equipment is not used properly. To reduce risk of injury or death:</p> <ul style="list-style-type: none"> <li>• Unit should only be used in a flat, level position.</li> <li>• Let hot unit cool before cleaning or moving.</li> <li>• Do not spray controls or outside of unit with liquids or cleaning agents.</li> <li>• Do not operate unattended.</li> </ul>

### For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the equipment:

1. Unit must be cleaned daily.
2. Do not set pans or items of any kind on the top of the unit.
3. Do not operate unattended.
4. Do not operate unit in public areas and/or around children.
5. Use only grounded electrical outlets matching the nameplate rated voltage.
6. Do not use an extension cord with this equipment.
7. Unplug equipment, turn off and let it cool before cleaning or moving.
8. Keep equipment and power cord away from open flames, electric burners or excessive heat.
9. The equipment may be hot, even though the pilot light is not on.
10. Do not operate if equipment has been damaged or is malfunctioning in any way.

## FUNCTION AND PURPOSE

This unit is intended to be used for cooking fresh foods in commercial foodservice operations only. This unit is not intended to cook frozen chickens or other frozen foods. It is not intended for household, industrial or laboratory use. Before using this equipment it must be cleaned and dried thoroughly.

## UNPACKING THE EQUIPMENT

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

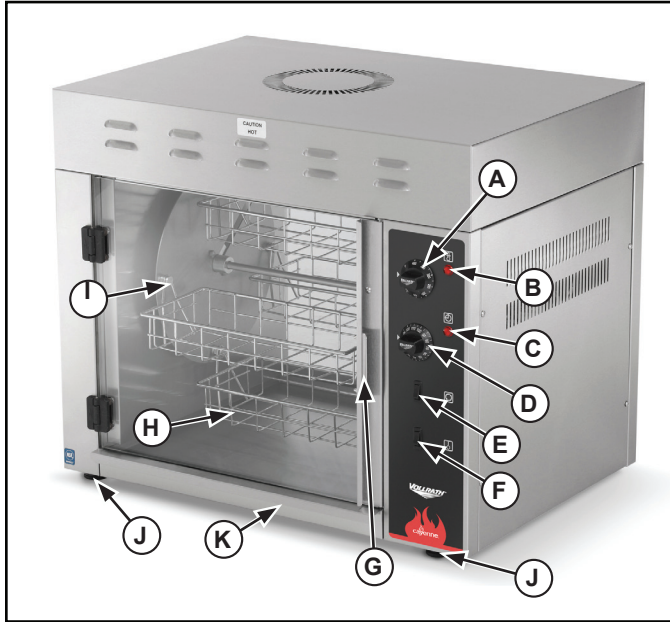
1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Place the equipment in the desired position and height.
4. Plug equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.
5. Set the thermostat control dial (A) to 450°F (218°C) and heat the oven for 30 minutes to eliminate any manufacturing oils.

## INSTALLATION SAFETY PRECAUTIONS

	<h3> WARNING</h3> <p><b>Fire Hazard.</b> Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment.</p>
<p>The equipment must be installed by qualified personal only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacture's guidelines. Only personnel qualified and trained are to use this equipment.</p>	

1. The unit must not be installed under combustible materials and the minimum clearance from combustible construction must be 6" (15 cm) from the sides and back. The area surrounding the unit should be kept free and clear of combustible materials.
2. All units must be installed with at least 16" (40.6 cm) space between the fryer and surface flames from adjacent cooking equipment.
3. Equipment must installed by a qualified personal in accordance with federal, state and local codes.
4. The oven should be installed under a hood in accordance with the latest edition of the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.
5. Keep the area at the front of the unit clear for unobstructed access during operation.
6. Keep unit and power cord away from open flames, electric burners or excessive heat.
7. Use only grounded electrical outlets matching the nameplate rated voltage.
8. Do not use an extension cord with this equipment.
9. Do not spray controls or outside of unit with liquids or cleaning agents.



## FEATURES AND CONTROLS



**Figure 1. Features and Controls**

- A** THERMOSTAT CONTROL dial. Used to set or adjust the temperature of the heating surface. The numbers on the dial correspond with the oven temperature. The "0" position is off.
- B** PILOT LIGHT. This light indicates that the unit is heating. Once the set temperature has been reached the light will go out. Equipment will continue to maintain heat and temperature with the light cycling on and off. This is not a power indicator light.
- C** TIMER LIGHT. Illuminates when the timer is activated.
- D** TIMER CONTROL. Timer can be set for 10 - 120 minutes. The timer is connected to thermostat. The timer must be activated in order for the heating elements to operate.
- E** MOTOR SWITCH. Switches the power ON/OFF to the rotisserie motor which rotates the grilling baskets.
- F** POWER and LIGHT SWITCH. Switches the power ON/OFF to the equipment and light.
- G** DOOR HANDLE. Used to open and close the oven.
- H** GRILL BASKET. Holds the food product and rotates during the rotisserie cooking process.
- I** PIVOT PIN. This supports the grill basket and allows the basket to pivot during the rotisserie cooking process.
- J** LEGS. Supports the equipment.
- K** DRIP TRAY. A tray that collects grease and oil. This tray can be removed for cleaning.

## OPERATION

	<p><b>! WARNING</b></p> <p><b>Burn Hazard.</b> Do not touch hot food, liquid or heating surfaces while equipment is heating or operating. Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.</p>
	<p><b>! WARNING</b></p> <p><b>Electrical Shock Hazard.</b> Keep water and other liquids from entering the inside of the equipment. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not spray water or cleaning products. Do not use equipment if power cord is damaged or has been modified.</p>

Before initial use, turn the thermostat control dial (A) to 450°F (218°C) and allow equipment to burn-in for 30 minutes to eliminate any manufacturing oils. See Figure 1. You will notice smoke appearing due to the elements burning-in. This is normal. After 30 minute burn in period the equipment is ready for use.

**Model 40704** is provided with four baskets which can hold two full chickens each. The total capacity is eight birds of approximately 3 lbs. (1.3kg) each. Maximum load must not exceed 24 lbs. (10.9kg).

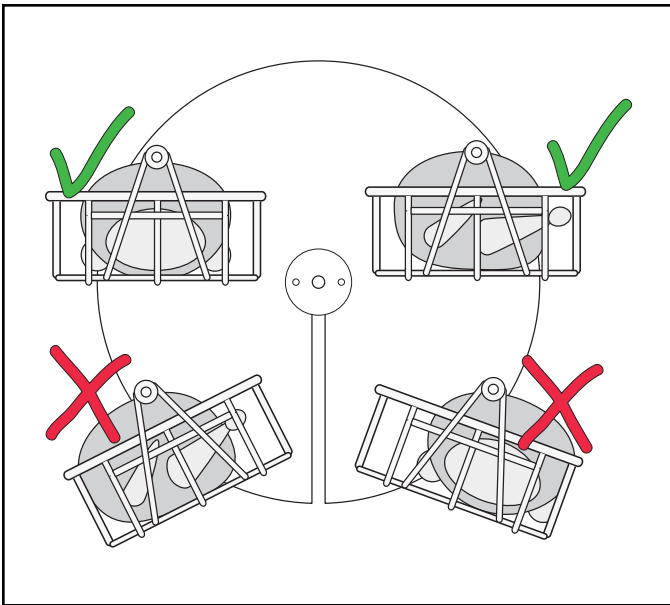
**Model 40841** is provided with five baskets which can hold three full chickens each. The total capacity is 15 birds of approximately 3 lbs. (1.3kg) each. Maximum load must not exceed 45 lbs. (20.5kg).

All Models are provided with a thermostat control knob providing cooking temperature adjustment between 122°F (50°C) and 570°F (300°C) and a two hour adjustable cooking timer.

1. Load the baskets as evenly and balanced as possible to ensure smooth operation. The chickens should all be about the same size, weight, and distributed evenly to ensure they are all properly cooked within about the same amount of time.

### NOTE

The grill baskets must be loaded evenly to ensure smooth balanced operation. Load slowly and carefully so the baskets are level. Uneven loading may cause the grill baskets to bump other baskets or the sides and cause damage to the equipment See Figure 2.



**Figure 2. Correct and Incorrect Grill Basket Loading**

2. Switch on the power and light switch (F) to the ON position. See Figure 1. The oven lights will illuminate which confirms power to the equipment.
3. Set the thermostat control (A) to the desired cooking temperature. The recommended cooking temperature for eight (8) birds and 15 birds is 338°F (170°C), however this may need to be adjusted based on chicken size, starting temperature, quantity, your preferences and other variables.
4. Set the timer control (D) to the desired cooking time, typically between 1½ - 2 hours. The actual cooking time (and temperature) may need to be adjusted to ensure the chickens are fully cooked as verified by a quality food thermometer.
5. Turn the motor switch to the ON position which initiates the rotating of the baskets and the convection fan.
6. Turn the motor switch (E) to the OFF position.
7. Before removing the cooked chicken from the rotisserie, ensure they are all properly cooked by checking the internal temperatures with a quality food thermometer.

## CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

	<p><b>WARNING</b></p> <p><b>Fire Hazard, personal injury or property damage.</b> Overheated grease, oil or fat vapors can ignite causing a fire. Unit must be cleaned daily.</p>
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	<p><b>WARNING</b></p> <p><b>Burn Hazard.</b> Do not touch hot food, liquid or heating surfaces while equipment is heating or operating. Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.</p>
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	<p><b>WARNING</b></p> <p><b>Electrical Shock Hazard.</b> Keep water and other liquids from entering the inside of the equipment. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not spray water or cleaning products. Do not use equipment if power cord is damaged or has been modified.</p>
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1. Unplug the equipment.
2. Allow the unit to cool completely before cleaning.

### NOTE:

**Do not immerse the cord, plug or equipment in water or any other liquid.**

3. At the end of each day thoroughly clean the unit with mild soap and water, ensuring removal of all grease, oil and fat residues. Caustic based cleaners are not recommend and should not be used.
4. Remove the grill baskets (H) by lifting off of the basket pins (I). Clean thoroughly by hand or in your dishwasher. Dry thoroughly.
5. The carousel end plates can be removed by loosening the two thumb screws on each side to facilitate cleaning. Clean thoroughly by hand or in your dishwasher. Dry thoroughly. When replacing the carousel end plates, ensure the thumb screws are tight to prevent the end plates from shifting during operation.
6. Remove the drip tray (K) by sliding it out. Clean thoroughly with or in your dishwasher. Dry thoroughly. Install the drip tray (K) by sliding it in.
7. Install the grill baskets (H) by setting them onto the basket pins (I).

## REPAIR

Replacement of oven light:

1. Allow unit to cool completely before servicing.
2. Disconnect the appliance from the electrical power supply.
3. Unscrew the oven light glass cover and replace the lamp with the correct specification oven light. The oven light must be rated for the high temperature within the oven and must match the nameplate voltage, i.e. 220-240Volt, 25 Watt, 570°F (300°C).

## TROUBLESHOOTING

### TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
Pilot Light does not come on when the temperature control is turned up.	Thermostat malfunction.	Replace thermostat.
	Pilot Light malfunction.	Replace Pilot Light.
The pilot light comes on, equipment does not heat.	Thermostat Control malfunction.	Replace Thermostat Control.
	Heating Element malfunction.	Replace Heating Element.
Defective Power and Light Switch.	The equipment is not plugged in.	Plug equipment in.
	Defective Power and Light Switch.	Replace Power and Light Switch.

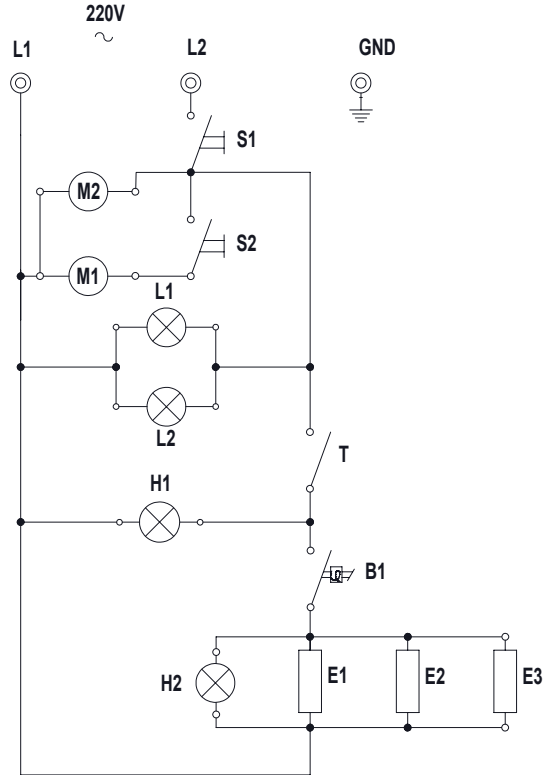
### SERVICE AND REPAIR

The only serviceable part for this appliance is the light bulb. To avoid serious injury or damage, never attempt to repair the equipment or replace a damaged power cord yourself. Do not send equipment directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

**VOLLRATH Technical Service • 1-800-628-0832**

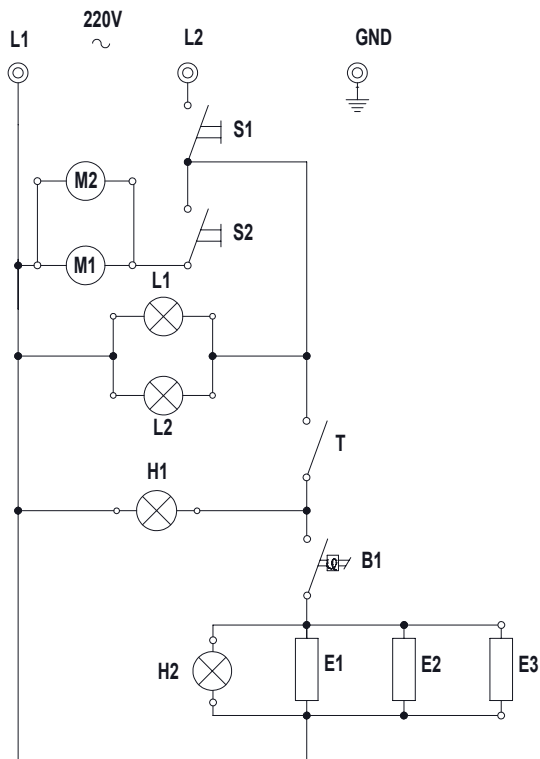
# ELECTRICAL DRAWING - CHICKEN ROTISSERIE OVEN, 8-BIRD, MODEL ~ 40704

## Models built after August 2011



Callout	Description
B1	Grill Thermostat
E1/E2/E3	Grill Element, 220V, 1000W
L1/L2	Interior Light, 220v
H1	Pilot Light for timer
H2	Pilot Light for thermostat
S1	Main Switch
S2	Rotisserie Switch
T	Timer, 5-120 minutes
M1	Rotisserie Motor
M2	Fan

## Models built before August 2011

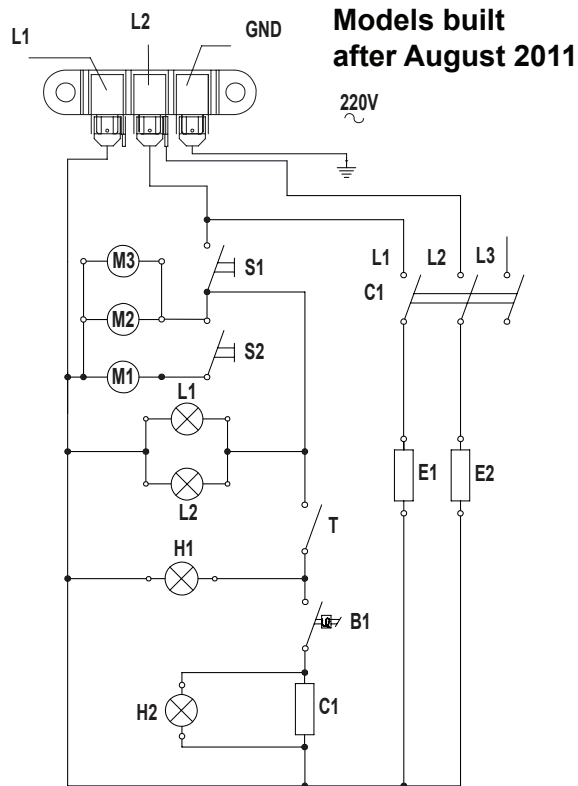


Callout	Description
B1	Grill Thermostat
E1/E2/E3	Grill Element, 220V, 1000W
L1/L2	Interior Light, 220v
H1	Pilot Light for timer
H2	Pilot Light for thermostat
S1	Main Switch
S2	Rotisserie Switch
T	Timer, 5-120 minutes
M1	Rotisserie Motor
M2	Fan

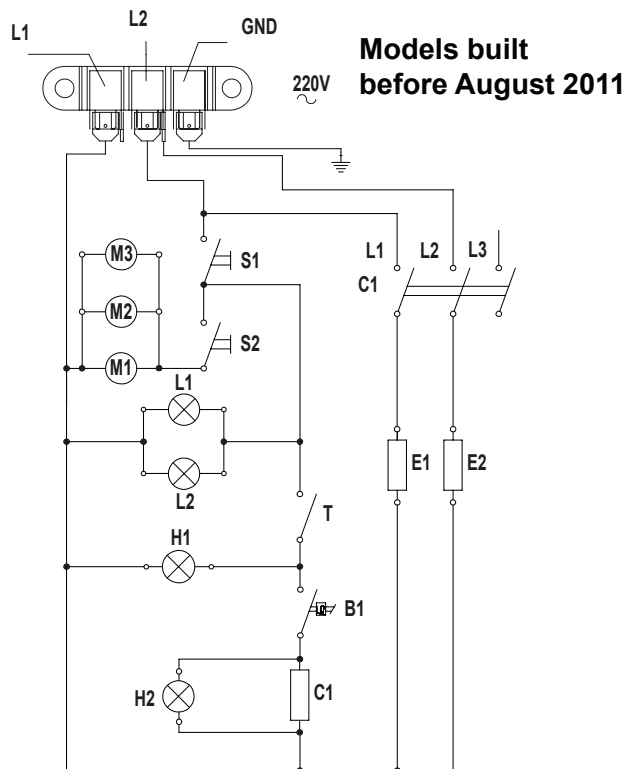




# ELECTRICAL DRAWING - CHICKEN ROTISSERIE OVEN, 15-BIRD, MODEL ~ 40841



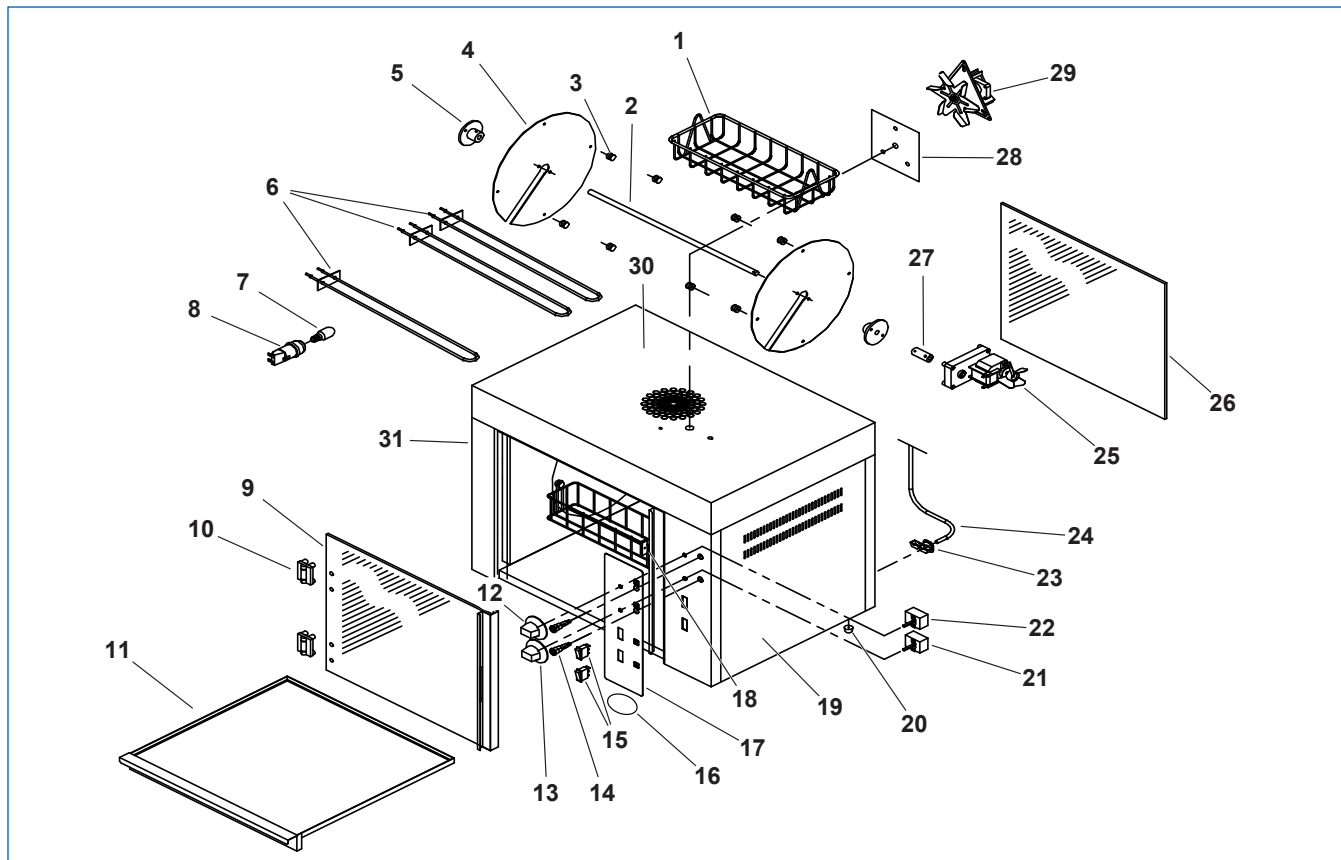
Callout	Description
B1	Grill Thermostat
E1/E2	Grill Element, 1000W, 220V
L1/L2	Interior Light, 220V
H1	Pilot Light, Timer
H2	Pilot Light, Thermostat
S1	Main Switch
S2	Rotisserie Switch
T	Timer, 5-120 minutes
M1	Rotisserie Motor
M2/M3	Fan Motor
C1	Contactor



Callout	Description
B1	Grill Thermostat
E1/E2	Grill Element, 1000w, 220V
L1/L2	Interior Light, 220v
H1	Pilot Light, Timer
H2	Pilot Light, Thermostat
S1	Main Switch
S2	Rotisserie Switch
T	Timer, 5-120 minutes
M3	Rotisserie Motor
M1/M2	Fan Motor
C1	Contactor

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## EXPLODED VIEW - CHICKEN ROTISSERIE OVEN, 8-BIRD, MODEL ~ 40704



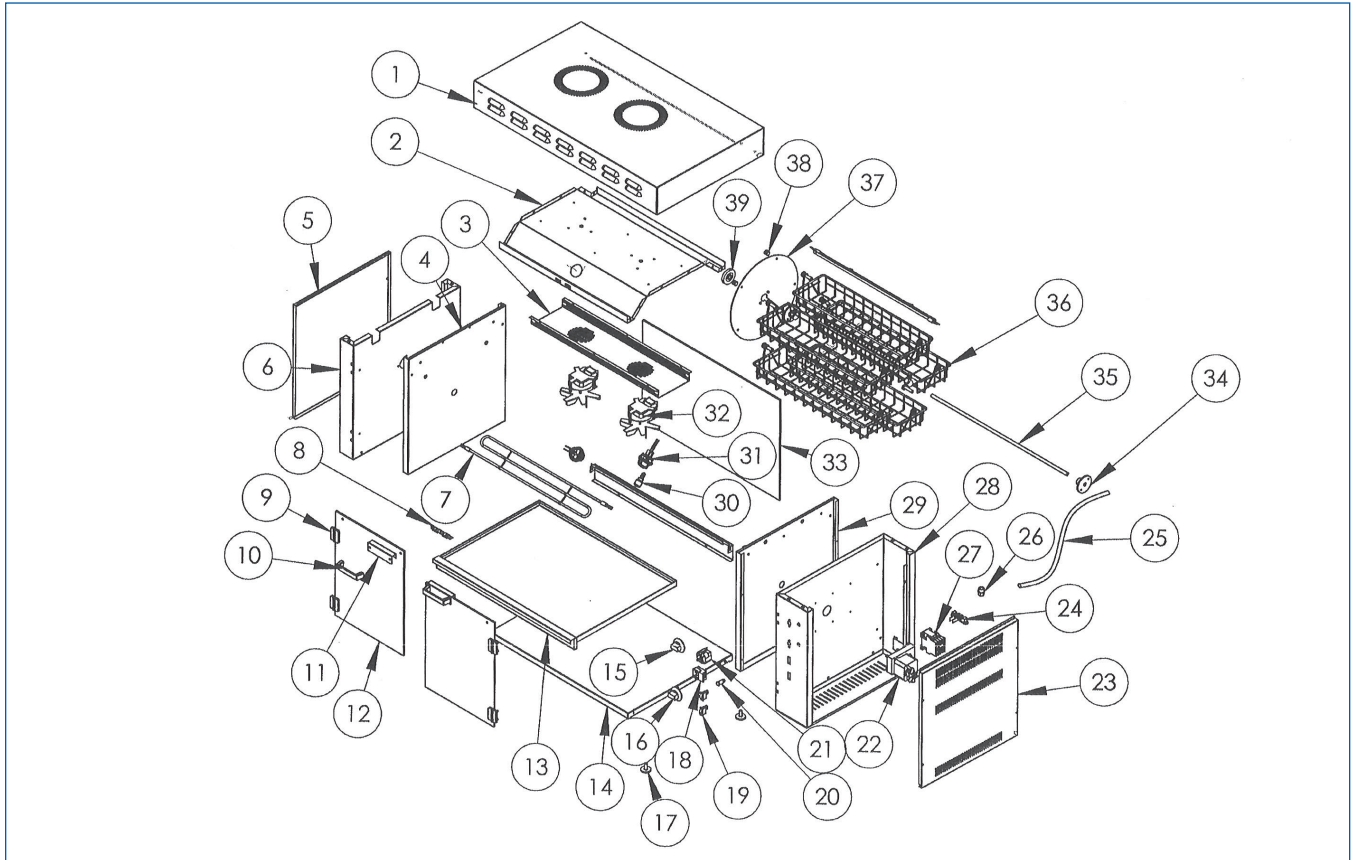
## SPARE PARTS LIST - CHICKEN ROTISSERIE OVEN, 8-BIRD, MODEL ~ 40704

Callout	Part Number	Description
1	XCGA0001	Chicken griller basket
2	XCGA0011	Main shaft
3	XCGA0003	Basket retaining pin
4	XCGA0004	Carousel end plate
5	XCGA0005	Carousel end plate flange
6	XCGA0002	Element, 220V, 1000 Watts
7	XCOA1014	Light bulb, 220V
8	XCOA1015	Light holder
9	XCGA0009	Front glass door
10	XCGA0010	Door hinge
11	N/A	Drip tray
12	XCOA1009	Control knob (0-550°F), Vollrath blue
13	XCOA1008	Timer knob, Vollrath blue
14	XAA0002	Pilot light, 220V (red)
15	XWMA1004	Rocker switch
16		Vollrath badge

Callout	Part Number	Description
17	N/A	Front fascia panel
18	XCGA0016	Glass door magnet
19	N/A	Side cover panel
20	XBMA7004	Adjustable foot
21	XCOA1003	Timer
22	XCOA1002	Thermostat
23	XCOA1013	Cable restraint
24	XAA0006	Power cord, 220V, NEMA 6-15p
25	XCGA0025	Geared motor
26	XCGA0026	Rear glass
27	XCGA0027	Motor coupling
28	N/A	Fan motor cover
29	XCOA1021	Fan & motor, 220V, left hand thread
30	N/A	Top cover assembly
31	N/A	Left cover side panel



# EXPLODED VIEW - CHICKEN ROTISSERIE OVEN, 15-BIRD, MODEL ~ 40841



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## SPARE PARTS LIST - CHICKEN ROTISSERIE OVEN, 15-BIRD, MODEL ~ 40841

Callout	Part Number	Description
1	N/A	Top cover assembly
2	N/A	Top cover insert
3	N/A	Fan motor cover
4	N/A	Left carousel support
5	N/A	Left cover side panel
6	N/A	Left cover insert
7	XCGA0031	Element, 220V, 2500Watts
8	XCGA0016	Glass door magnet
9	XCGA0010	Door hinge
10	N/A	Door handle
11	N/A	Door handler bracket
12	XCGA0033	Front glass door
13	N/A	Drip tray
14	N/A	Base
15	XCOA1008	Timer knob, Vollrath blue
16	XCOA1009	Control knob (0-550°F) Vollrath blue
17	XBMA7004	Adjustable foot
18	XCOA1002	Thermostat
19	XWMA1004	Rocker switch
20	XAA0002	Pilot light, 220V (red)

Callout	Part Number	Description
21	XCOA1003	Timer
22	XCGA0025	Geared motor
23	N/A	Side cover panel right
24	XFTA0002	Terminal block
25	XSAA8030	Power cord, 220V, NEMA 6-30p
26	XCOA5012	Cable restraint
27	XCGA0038	Contactor
28	N/A	Right cover insert
29	N/A	Right carousel support
30	XCOA1014	Light bulb, 220V
31	XCOA1015	Light holder
32	XCOA1021	Fan and Motor, 220V, left hand thread
33	XCGA0026	Rear glass
34	XCGA0005	Carousel flange left
35	XCGA0032	Main shaft
36	XCGA0030	Chicken griller basket
37	XCGA0004	Carousel end plate
38	XCGA0003	Basket retaining pin
39	N/A	Carousel bearing right

## WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period is 2 years.
11. Extended warranties are available at the time of sale.
12. Boxer Mixers – 1 Year exchange Warranty.
13. Vollrath – Redco products – The warranty period is 2 years.
14. Optio / Arkadia product lines – The warranty period is 90 days.
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs\*
- Heavy-Duty One-Piece Ladles\*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware\*

\*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

### Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

## THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

### LIMITATION OF LIABILITY:

**THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.**



## WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

### Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

## REGISTER TODAY

ONLINE: Register your warranty on-line now at [www.Vollrathco.com](http://www.Vollrathco.com)

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

WARRANTY REGISTRATION															
BUSINESS NAME															
KEY CONTACT NAME								EMAIL							
STREET ADDRESS															
CITY						STATE			ZIP CODE						
COUNTRY				PHONE				FAX							
MODEL						ITEM NUMBER									
SERIAL NUMBER						-									
OPERATION TYPE															
<input type="checkbox"/> Limited Service Restaurant			<input type="checkbox"/> Full Service Restaurant			<input type="checkbox"/> Bars and Taverns			<input type="checkbox"/> Supermarket						
<input type="checkbox"/> Convenience Store			<input type="checkbox"/> Recreation			<input type="checkbox"/> Hotel/Lodging			<input type="checkbox"/> Airlines						
<input type="checkbox"/> Business/Industry			<input type="checkbox"/> Primary/Secondary School			<input type="checkbox"/> Colleges/University			<input type="checkbox"/> Hospitals						
<input type="checkbox"/> Long-Term Care			<input type="checkbox"/> Senior Living			<input type="checkbox"/> Military			<input type="checkbox"/> Corrections						
REASON FOR SELECTING OUR PRODUCT															
<input type="checkbox"/> Appearance			<input type="checkbox"/> Full Service Restaurant			<input type="checkbox"/> Availability			<input type="checkbox"/> Sellers Recommendation						
<input type="checkbox"/> Ease of Operation			<input type="checkbox"/> Versatility of Use			<input type="checkbox"/> Price			<input type="checkbox"/> Brand						
WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?									<input type="checkbox"/> Yes <input type="checkbox"/> No						

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[www.vollrathco.com](http://www.vollrathco.com)

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Technical Services: 800.628.0832  
Service Fax: 920.459.5462

Canada Service: 800.695.8560

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