



DECO Serie

Bakets-roast rôtisserie oven



RB 30 DECO

RB 15 DECO

RB 15 DECO + étuve

RB 15 DECO + meuble





Dear Client,

You have just purchased a DECO DOREGRILL and we thank you for choosing our equipment.

Always at the forefront of progress in our field, DOREGRILL offers machines in which we put all our expertise to best meet your expectations, combining comfort and safety of use.

To quickly familiarize yourself with your new equipment and use it to its fullest potential, we invite you to carefully read this user manual. It will allow you to fully utilize all of its capabilities and extend its lifespan.

In our continuous effort to meet your requirements for our products, our technical team remains at your disposal to guide you through installation and start-up, and to answer any questions or suggestions you may have. Please do not hesitate to contact us or visit our website : www.1515design.com

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In the interest of constant improvement of our productions, we reserve the right to make any modification linked to their evolution to their technical, functional or aesthetic characteristics.

Please keep this user manual with your device. If the device were to be sold or transferred to another person, make sure that the user manual accompanies it.

Thank you for reading these guidelines before installing and using your device. They have been written for your safety and that of others.

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1 GENERAL INFORMATION

1.1 Marking

This equipment complies with the applicable European directives. Therefore, the CE logo appears on the nameplate and a declaration of conformity is attached to this manual.

- **Manufacturer's name and address**
- **CE marking**
- **Equipment model**
- **Electrical power**
- **Serial number**
- **Electrical voltage and frequency**
- **Year of manufacture**

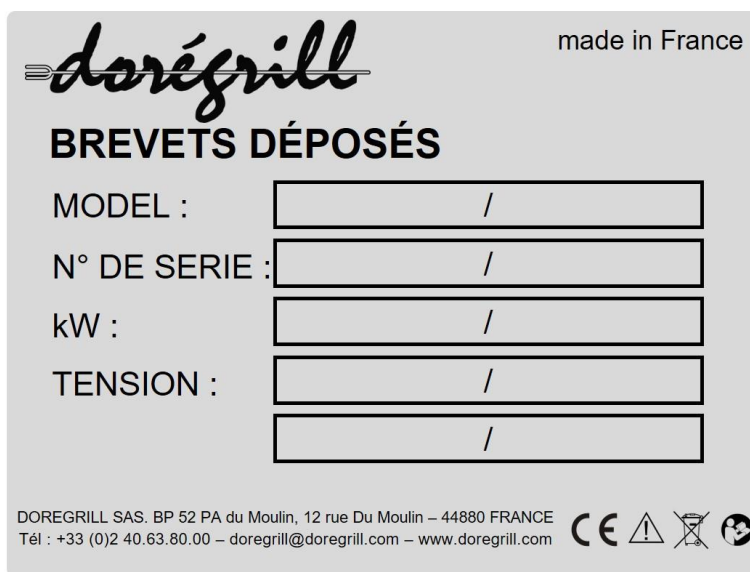


Fig. 1 - (Nameplate)

This plate is attached to the left side of the rotisserie at the bottom of the technical chest closure panel.

1.2 Importance du manuel

This manual aims to provide installers and users of DOREGRILL equipment with all the necessary information for optimal use, to extend its lifespan through regular and appropriate maintenance, to address minor incidents and breakdowns that often do not require the intervention of a specialist, and to avoid any risk of injury to its users by following the warnings and recommendations.

The time and attention devoted to reading this manual will be largely compensated for by the knowledge gained, and the risks of sometimes irreparable damage that have been avoided.

As an integral part of our rotisseries, this manual, valid for the **RB 15 / 20 / 30 DECO** model, must remain available to its operators.

Le constructeur n'est pas responsable des éventuels dommages causés aux personnes, animaux et biens par une mauvaise utilisation du matériel, ou le non-respect des règles décrites dans ce manuel.

1.3 Reserved rights

The reserved rights for this technical manual "User manual for DECO serie rotisserie" remain the property of the manufacturer. No part of the manual may be reproduced and distributed without the written authorization of the manufacturer.

1.4 General precautions

This device is not intended to be used by individuals (including children) whose physical, sensory, or mental abilities are reduced, or by individuals lacking the necessary experience or knowledge, unless they have been given supervision or prior instructions on using the device by a person responsible for their safety.

IMPORTANT: This appliance is for professional use. Therefore, in order to avoid any danger, it must be operated by qualified personnel.
Parts that have been protected by the manufacturer or its agent should not be handled by the installer or user.
It must be installed in accordance with the regulations in force in the country of installation.

To prevent the risk of serious burns, this appliance MUST be placed against a wall or the storefront of the store.
Indeed, the back of the Rotisserie does not visually indicate its function and the potential low danger associated with extreme temperatures.
If it is impossible to position the machine along the wall, the user must implement all means to protect passersby from a potential risk of contact with the Rotisserie.
(Safety barrier, insulated wall, etc.)

2 Transport and handling

2.1 Transport and delivery

Our rotisseries are adjusted, tested, and controlled in our workshops. They are carefully packaged to ensure that they arrive at their destination in the best possible condition.

They are delivered on pallets, strapped and wrapped. The appliance is protected by cardboard packaging, bubble wrap, polystyrene, and foam corners to protect the corners in order to withstand normal transport conditions.

Once the equipment is unpacked, make sure it has not been damaged during transport. In the event of any damage, it must be noted and reported in the presence of the carrier. The reservations stated on the Delivery Note must be followed up within 48 hours of receipt of the equipment by a letter with Acknowledgment of Receipt to the carrier and the dealer notified.

2.2 Unpacking and handling

When unpacking, do not pierce the bubble wrap protection with an object that could damage a component of your equipment.

The appliance can be moved on flat surfaces using a forklift passed under the appliance.

3 TECHNICAL DESCRIPTION

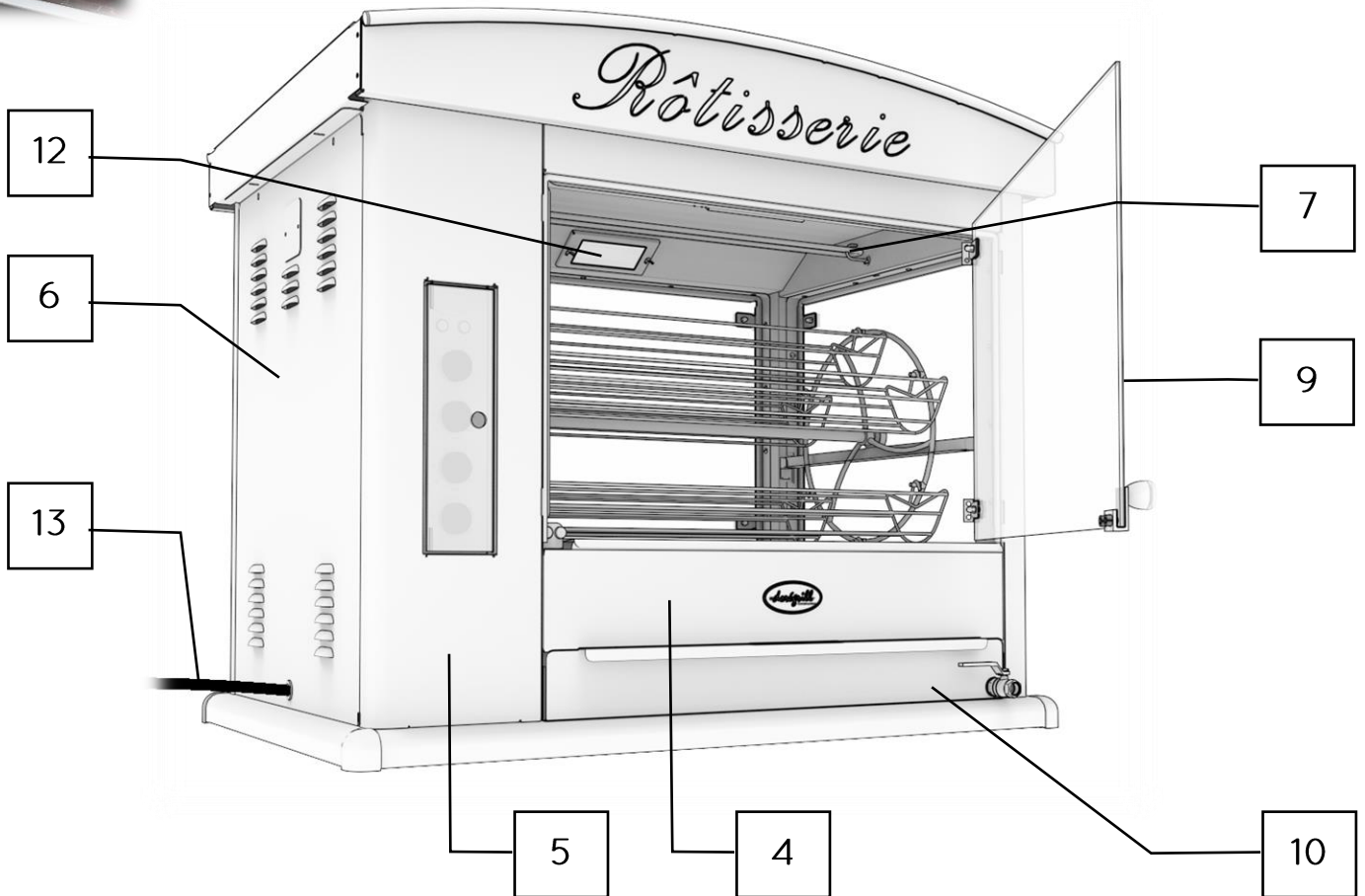
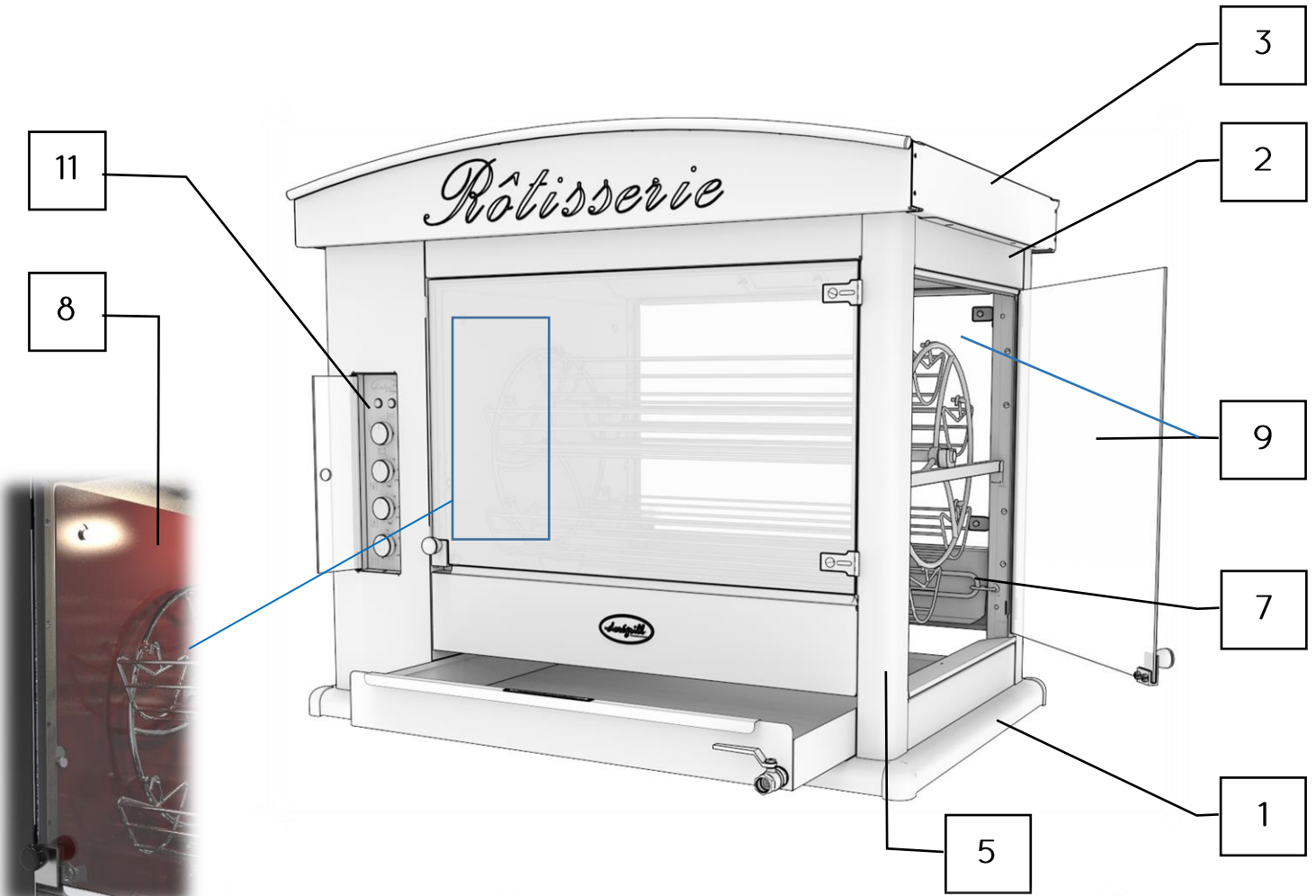
3.1 General description

The DECO models can be mounted on a wheeled cart, with two of them being equipped with brakes, on a storage cabinet, on a warmer, or on another identical DECO.

The rotisserie is composed as follows (*Fig. 2*):

- A enamelled structure: base **1**, ceiling **2**, insulated top **3**, insulated strips **4**, and uprights **5**.
- A removable cartridge with a tool **6** that encloses the technical components (motors and resistors).
 - Infrared shielded resistors **7**.
 - A removable enamelled internal lining **8** for ease of cleaning.
 - Three tempered glass doors **9** mounted on hinges, ensuring cooking protection and a panoramic 180° view.
 - In the lower part, a stainless-steel sauce tray equipped with a drain valve, accessible with the doors closed **10**.
 - A control panel **11** (*Fig. 3*).
 - Two quartz lamp projectors **12** recessed into the rotisserie's ceiling, providing powerful lighting. They are waterproof with a seal and protected by tempered glass screens.

3.2 General components



3.3 Control panel

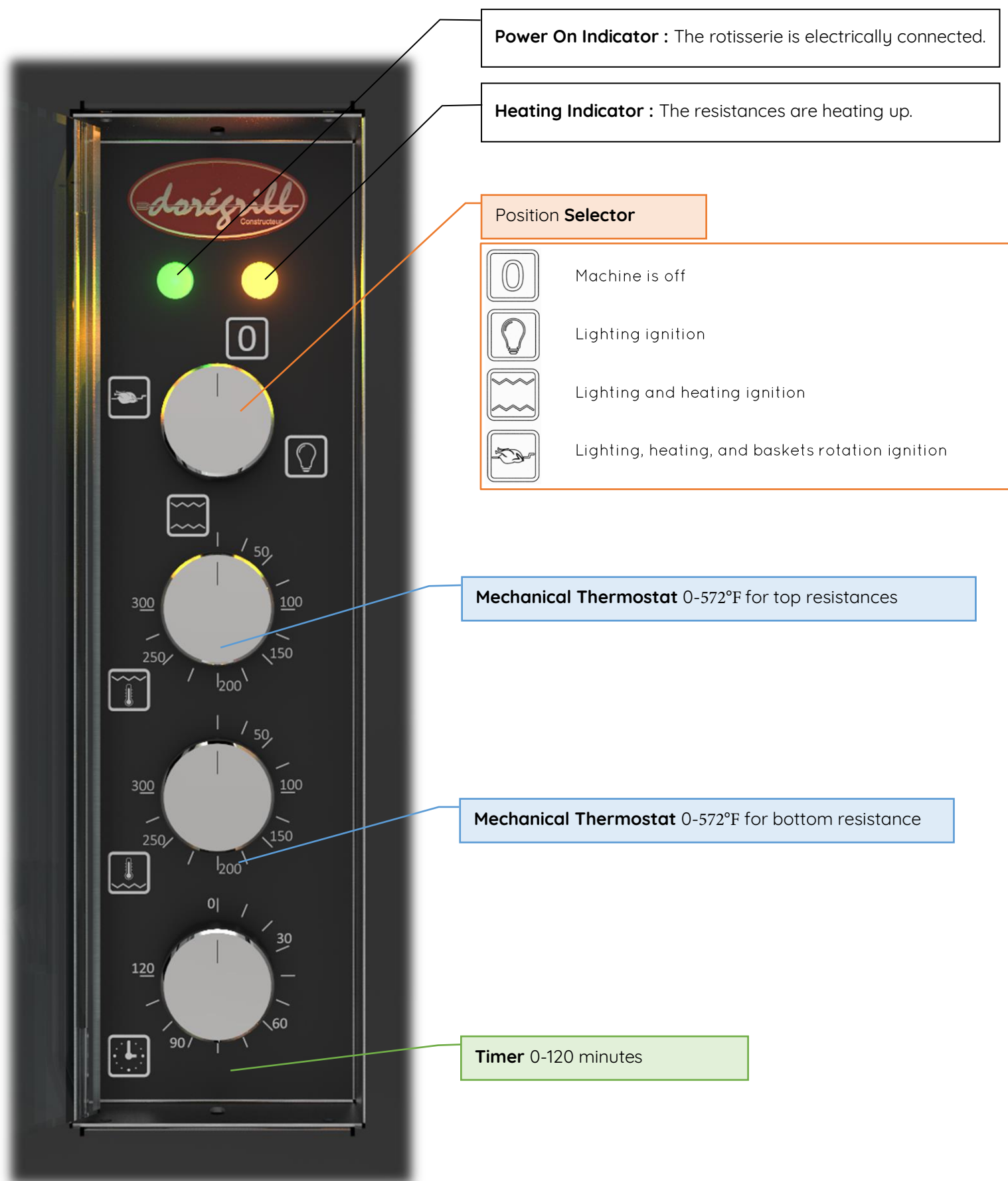


Fig. 3- (Control panel)

3.4 Rotisserie dimensions

Please refer to chapter 7, "Technical Specifications."

3.5 Technical specifications

Please refer to chapter 7, "Technical Specifications."

3.6 Intended use

Our rotisseries are intended for cooking meats and poultry prepared in the context of hot food and catering departments for food industry professionals.

3.7 Electrical diagram

Please refer to chapter 10, "Illustrated Composition Table."

4 USE

4.1 Controls

4.1.1 Rotisserie oven mode

- Place the **selector** in the position



- Set the **bottom thermostat** to 572°F (optionally down to 150°F)
- Set the **top thermostat** between 392°F and 572°F according to the desired cooking temperature
- Finally, set the **timer** to 60 minutes, ideal for 1kg chickens.

The cycle ends at the end of the time. The heating elements stop. The temperature decreases slowly due to the heating lights.

4.1.2 Oven mode (use the rack)

- Place the selector in the position



- Adjust the upper and lower thermostats according to the product to be cooked
- Set the timer according to your needs

4.1.3 Proofing position

- a) Limited minimal heating within a specified time (falling below the regulated 65°C)

- Place the selector in the position



- Leave the timer at 0

- b) Controlled temperature heating

- Place the selector in the position



or



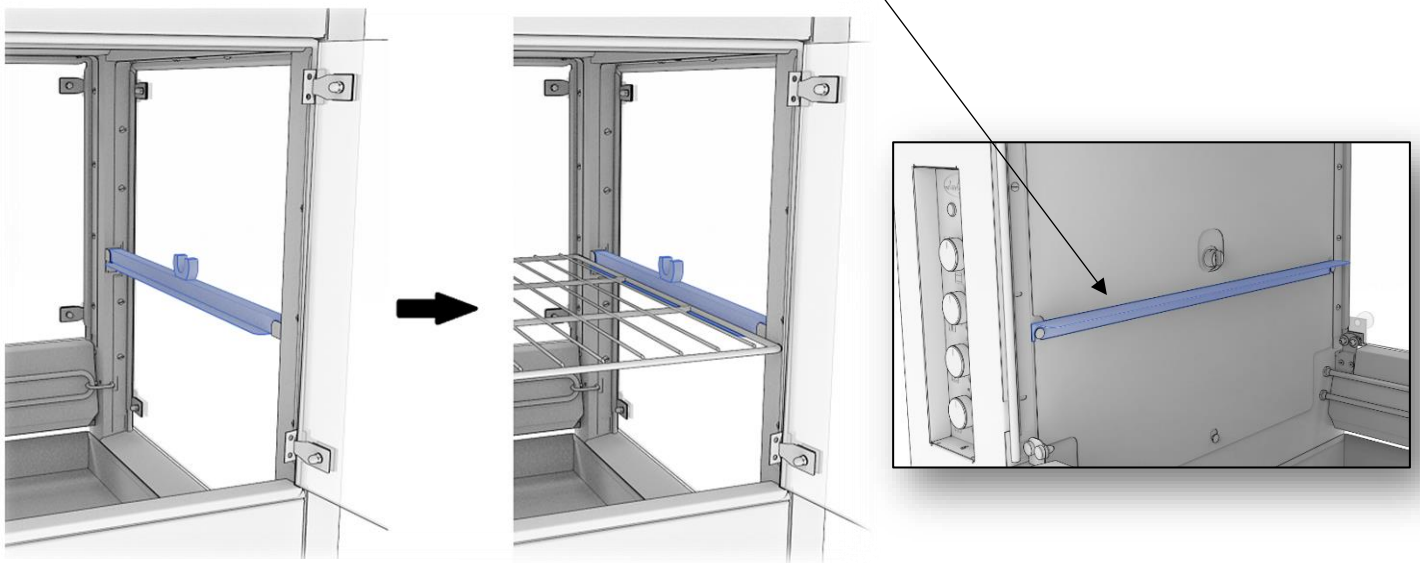
- Set the thermostat(s) between 158°F and 194°F
- Set the timer as needed

4.2 Implementation

4.2.1 Preparation

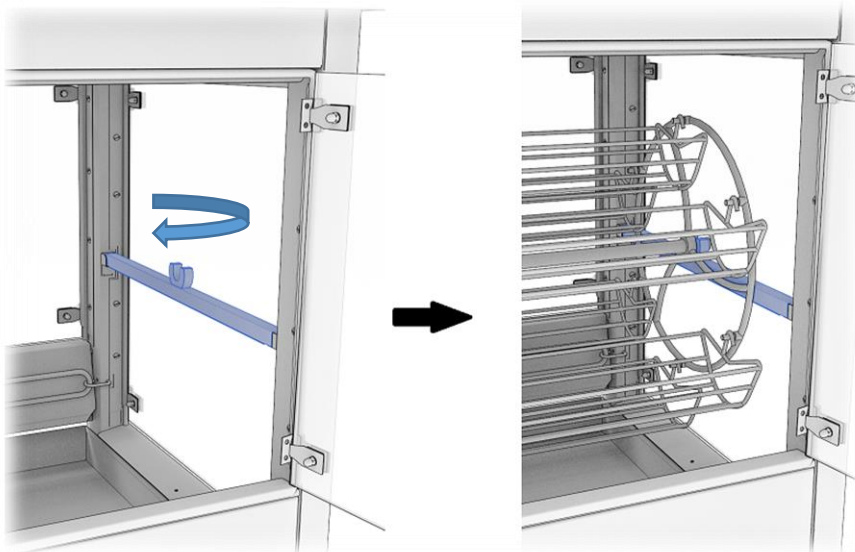
The DECO rotisseries can be used as an oven by replacing the spits and their support axle with a grid. To do this, you must pay attention to the position of the crossbar located against the side door. This crossbar consists of the support for the spit axle (the "U") and also a bracket that holds the grid. It must, therefore, be positioned differently depending on the cooking support chosen:

Cooking on the grid : (in addition to the removable bracket on the enamelled interior panel side)



Bracket turned inside the rotisserie.

Cooking on baskets :



Bracket turned to the outside.

4.2.2 Safety

IMPORTANT: Ensure that the electrical circuit protection is sufficient and complies with the NF C 15-100 standard, which means having a dedicated circuit for high-power appliances and protected by a suitable differential device.

Before starting the rotisserie, make sure it is electrically connected to a suitable power outlet based on the configuration of your equipment, namely:

- A four-pole female socket (3 phases + neutral + ground) 20A



In the case of a mobile rotisserie, don't forget to lock the front wheels after connecting the appliance to a waterproof three-phase socket with a ground connection.

Fill the water tray halfway and maintain this level during cooking.

IMPORTANT: Never use or introduce aluminum foil into the rotisserie.

4.2.3 Cooking

It is recommended to prick the poultry before roasting to improve tenderness and browning.

Place the poultry in the spits, either upright or lying down depending on the size of the pieces. Ensure that the weights are balanced across all spits to avoid jerks and unnecessary fatigue of the rotating parts (motor, axis, drive, ...).

To prevent grease splatters and ensure the proper functioning of the rotisserie, the glass doors must be closed during cooking.

Plan a cooking time of 60 minutes for a 1.2 kg poultry. However, this duration may vary depending on external weather conditions, the quality, and the size of the piece to be roasted.

5 MAINTENANCE

5.1 Daily after cooking

- Empty the sauce tray for cleaning.
- Disassemble the rotisserie spits and their axles and place them in a large container filled with water and an appropriate detergent.
- Apply a grease-destroying product to the interior walls of the appliance using one of these methods :
 - Brush application (liquid)
 - Spray application (aerosol)
 - Use an oven cleaning product

(This same product can be used for cleaning the glass surfaces)

- Avoid, to the extent possible, any product splatter on the heating elements.

5.2 Weekly Cleaning

In addition to the previous operations:

- Disassemble and clean the enamelled internal cladding,
- Disassemble and clean the deflectors,
- Clean the top of the rotisserie,
- Clean the glass surfaces,
- Wipe all external surfaces of the rotisserie with rubbing alcohol.

5.3 End of Season (or Semi-Annual) Cleaning

This cleaning should be carried out by an authorized maintenance service :

- Inspection of the inside of the technical housing,
- Wiping the motor,
- Cleaning various electrical components such as the geared motors, ventilateurs, voyants, interrupteurs, ...

IMPORTANT:

- **Never use a high-pressure cleaner.**
- **Only use food-grade "special oven" cleaning products.**
- **Don't forget to wipe the shielded resistors before restarting if there is a cleaning product spill.**
- **Do not use aluminum foil.**
- **Ensure the juice tray is filled halfway and maintain the level during cooking.**

REMINDER:

Current legislation requires the cleaning of extraction hoods and extraction systems once every 6 months.

6 CAUSES OF GLASS BREAKAGE IN TOUGHENED GLASS

6.1 Thermal shock

There cannot be a temperature difference of more than 80°C between two specific points on the glass. When this happens, the breaking point is reached and the glass can shatter instantly.

Example: cleaning a hot glass with a cold sponge.

6.2 Impact on the glass

When an accidental blow is struck on a toughened glass, specifically on the edge or corner of it, a very small piece of glass, sometimes only the size of a pinhead, can come loose.

As a result, the **molecular balance** of the glass is disrupted. Glass breakage becomes inevitable, whether it happens within an hour or days later.

Such impacts can occur during unpacking of the material, or when the user accidentally hits one of the accessories (swing, swing support axis, cooking ladder...) on the edge of the glass while installing it.

6.3 Handling

Frequent and haphazard movements (such as taking the rotisserie out onto the sidewalk every day) prematurely weaken the glass surfaces.

IMPORTANT: Glass, whether tempered or not, is a fragile material that must be handled with care. Sensitive to impacts, glass cannot break on its own, without one of the aforementioned causes.

7 TECHNICAL SPECIFICATIONS

		RB15 DECO	RB20 DECO	RB30 DECO
DIMENSIONS				
Overall length		34 1/4"	44 7/8"	44 7/8"
Overall depth		30 3/4"	30 3/4"	30 3/4"
Height of the rotisserie		34 1/2"	38 3/4"	38 3/4"
Height of the rotisserie on the stand/trolley		69"	73 3/4"	73 3/4"
Empty weight		198 lbs	253.5 lbs	253.5 lbs
Maximum load to be respected.		55 lbs	66 lbs	99 lbs
TECHNICAL COMPONENTS				
Baskets	Number	5	5	6
	Length usable	19 1/2"	720 MM	720 MM
Drive motor	Number	1	1	1
	Power	90 W	90 W	90 W
Infrared heating element	Number	3	3	3
	Power	6 KW	9.3 KW	9.3 KW
Ambient lamp	Number	2	2	2
	Voltage / Power	230V / 300W	230V / 300W	230V / 300W
Light switch	Number	1	1	1
	Voltage / Power	230 V / 10 A	230 V / 10 A	230 V / 10 A
Motor switches	Number	2	3	3
	Voltage / Power	230 V / 10 A	232 V / 10 A	232 V / 10 A
Power-on indicator	Number	2	2	2
	Voltage / Power	230 V / 1 W	232 V / 1 W	232 V / 1 W
Power cable	Section	5G2.5 ²	5G2.5 ²	5G2.5 ²
	Plug : 3 Phases + N + G 20A	Yes	Yes	Yes
CAPACITY				
Capacity in number of poultry (according to size)		15	20	30
TOTAL CONSUMPTION				
Nominal heating power		6 KW	9.3 KW	9.3 KW
Total electrical consumption with lighting		6.9 KWh	10.8 KWh	10.8 KWh
Electrical current		10 A	15.6 A	15.6 A

8 INSTALLATION

8.1 General instructions

The installation of the rotisseries (positioning and connection) must be carried out by an authorized professional who has the technical and professional skills required to perform this installation in compliance with the standards in force in the country where this equipment is used.

IMPORTANT: Smoke extraction system with extraction tower is mandatory for any appliance with a power exceeding 20 kW.

8.2 Placement

Unpack the rotisserie, swings, and accessories. Install the rotisserie away from any combustible material (wood, plastics, etc.). If located near this type of material, they must be protected by insulating materials.

8.3 Electrical connection

Verify that the mains voltage matches the specifications indicated on the nameplate affixed at the bottom on the left side of the appliance.

IMPORTANT: The responsibility of the rotisserie manufacturer cannot be held in case of an accident due to a nonexistent or incorrect grounding.

IMPORTANT: It is strictly prohibited to place dishes or any other objects on top of the rotisserie or to obstruct, by any means, the exhaust chimney and ventilation areas.

9 MAINTENANCE / AFTER-SALES SERVICE

Any interventions on your appliance must be carried out by a qualified professional.

9.1 Fault finding

This section aims to list the main breakdowns that any user may encounter, provide possible causes, and offer ways to remedy them without external intervention.

DEFECTS OBSERVED	POSSIBLE CAUSES	REMEDIES TO BE APPLIED
Electrical Circuit		
Voltage indicator light off	-Power supply not available -Faulty indicator light	-Plug the power cord into the socket. Reset the circuit breaker and replace the device's protective fuse. If the issue persists, contact your installer. -Replace the bulb
An ambient lamp is turned off	-Defective bulb -Faulty electrical connection -Faulty switch	-Replace the bulb -Contact the installer -Contact the installer
All ambient lamps are turned off	-Faulty electrical connection -Faulty switch	-Contact the installer -Contact the installer
The rotisserie baskets are not turning	-Obstruction on one or more balancers -Faulty switch -Faulty motor -Faulty electrical connection	-Check that the chickens are properly positioned in the spit racks and do not obstruct rotation. } Contact the installer
The rotisserie spits are not turning, and the ambient lights are turned off	-Faulty electrical connection	-Contact the installer
One or more of the heating elements is not heating up or has stopped working	-Cut filament	- Contact the installer

9.2 Specific repairs

9.2.1 Replacing a light bulb

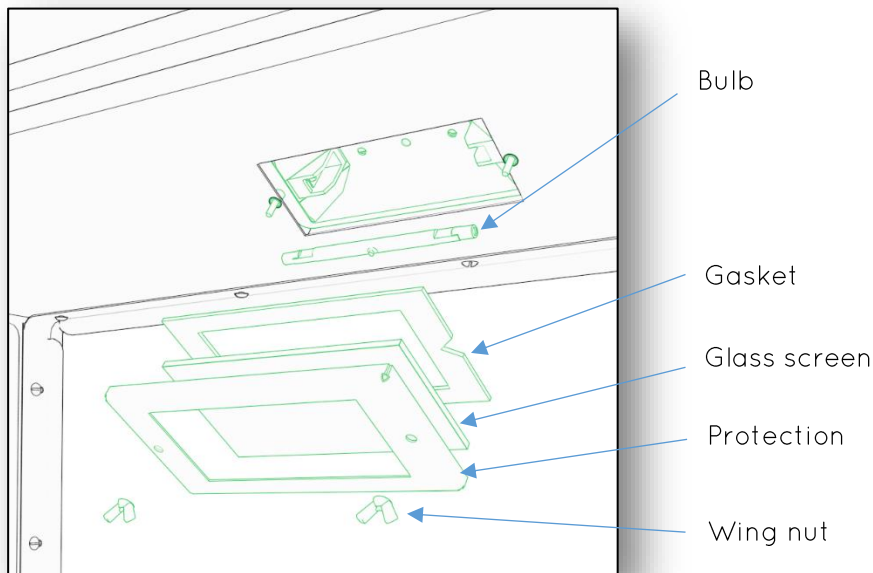
This operation can be performed by the user.

Disconnect the electrical supply to the rotisserie.

Unscrew the wing nuts (or butterfly nuts). Remove the stainless-steel guard, the glass screen, and the gasket.

Take out the burnt-out light bulb and replace it with an identical model.

Reassemble the elements in the reverse order of disassembly: gasket, glass screen, stainless steel guard. Screw the wing nuts back on and tighten them moderately to avoid breaking the glass plate.



9.2.2 Opening of the technical enclosure

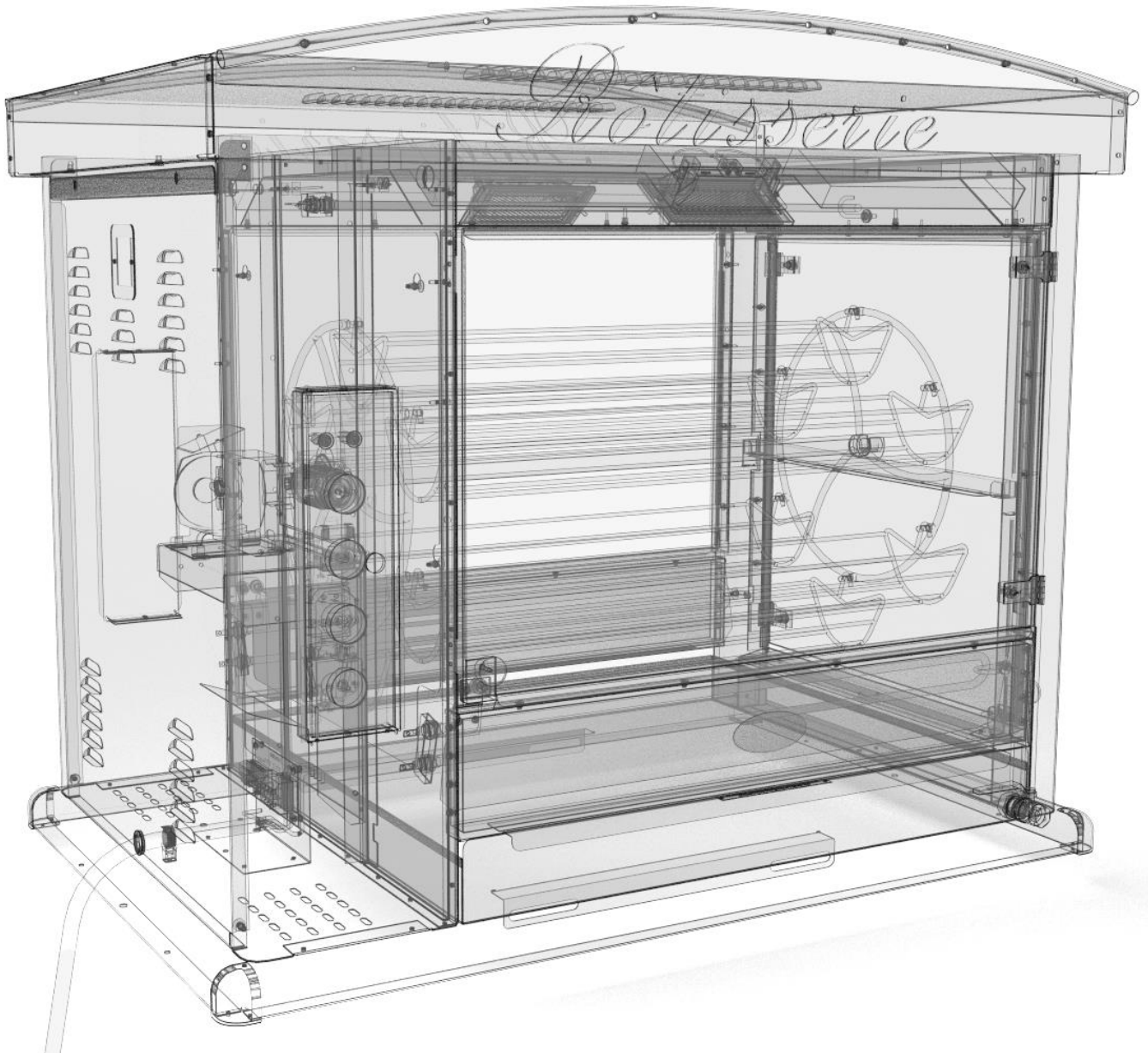
The technical enclosure is located on the left side of the rotisserie, behind the control panel. It provides access to and the ability to repair various components of the electrical circuits.

This operation should only be performed by qualified personnel.

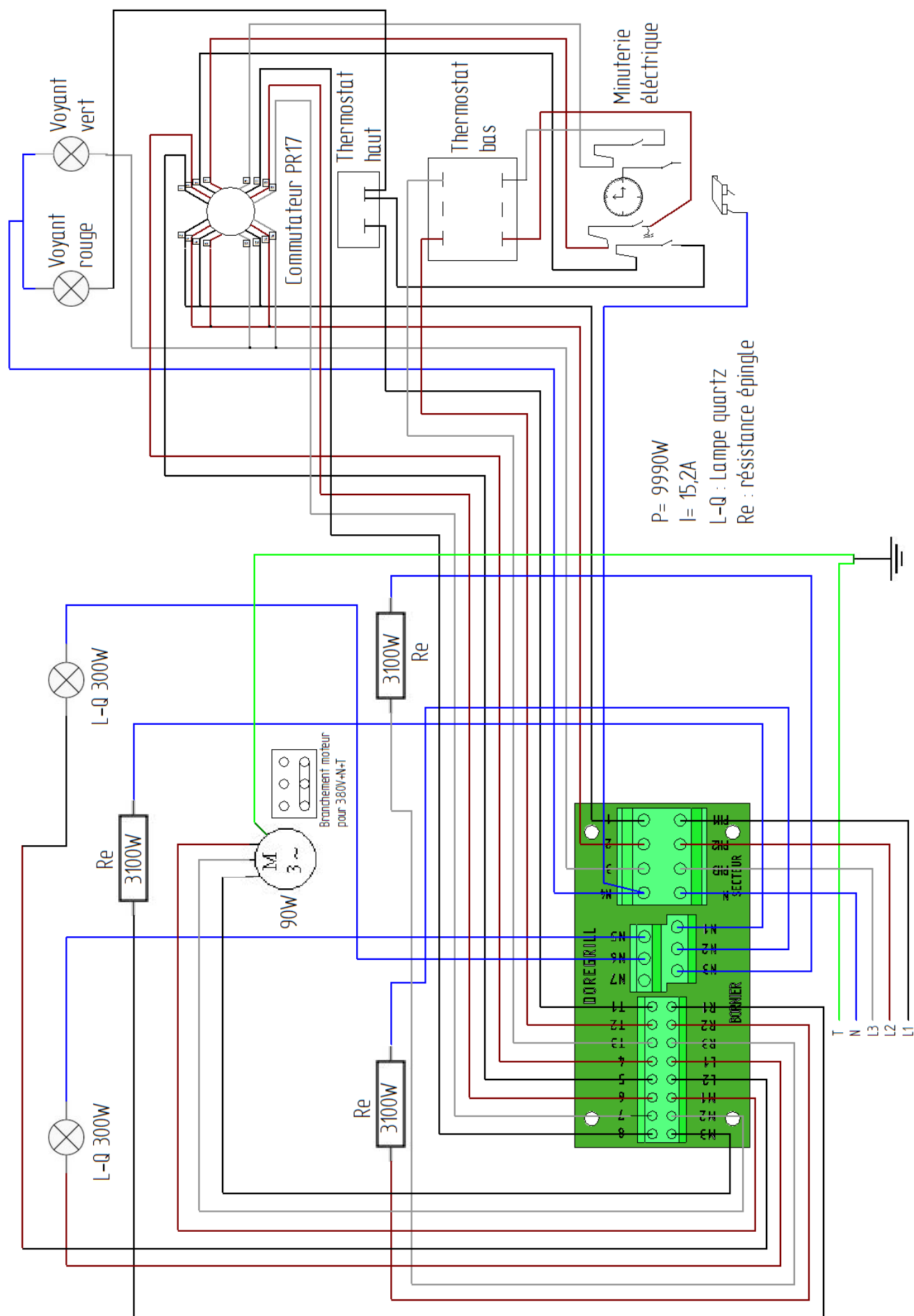
Before opening the cover, disconnect the electrical supply located at the rear of the rotisserie. Using a screwdriver, loosen the various screws holding the outer panel and remove it. When the intervention is complete, reattach this panel and tighten the screws securely.



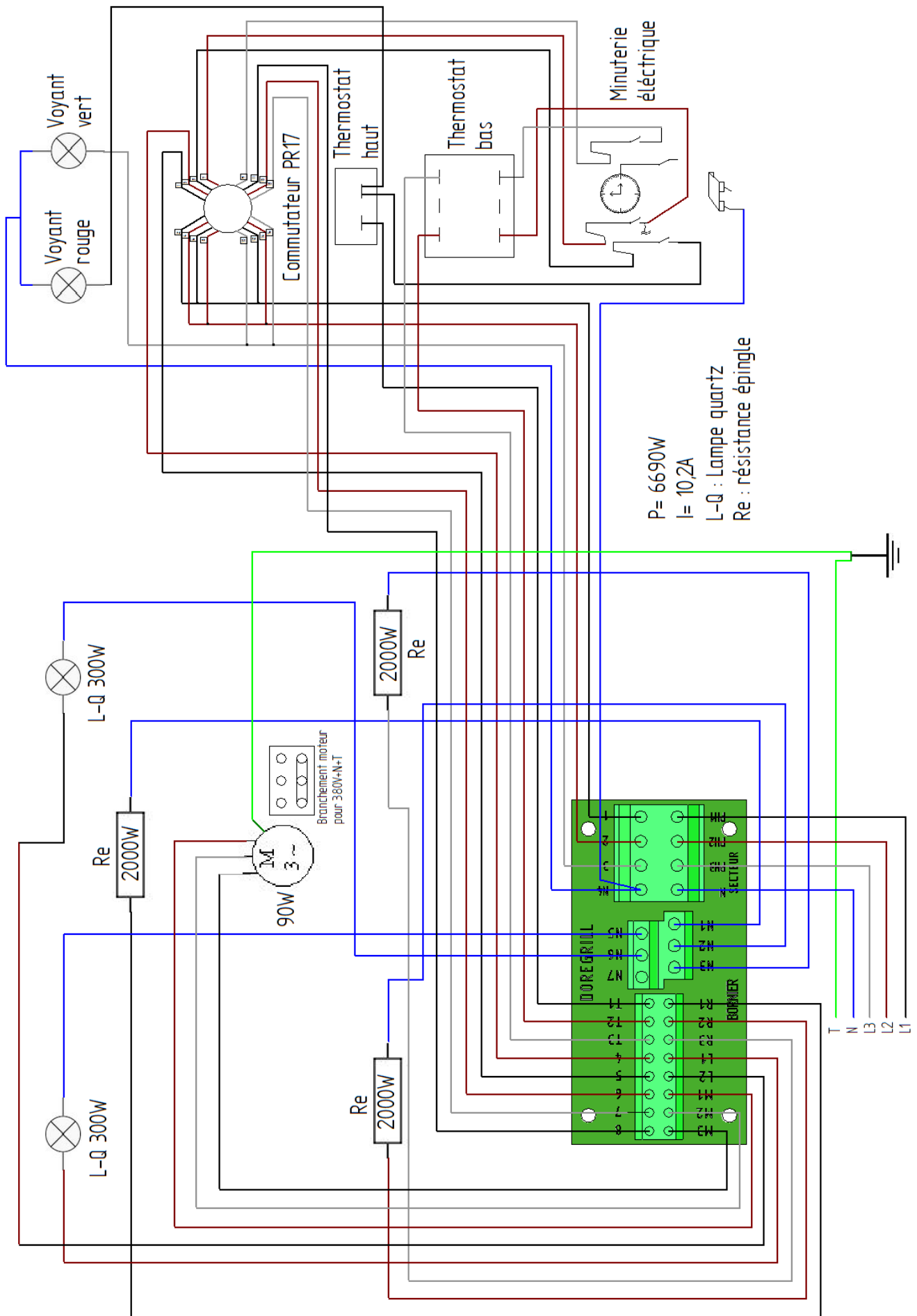
10 ILLUSTRATED COMPOSITION TABLE



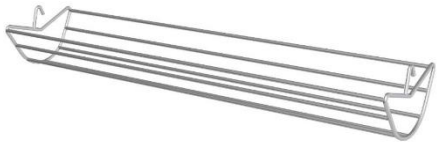
10.1 Electrical Diagram RB 30 DECO



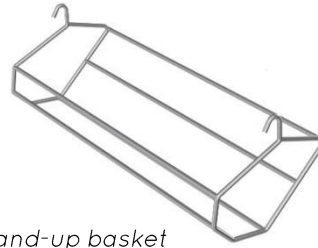
10.2 Electrical Diagram RB 15 DECO



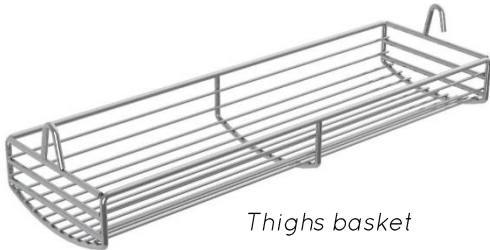
11 ACCESSORIES



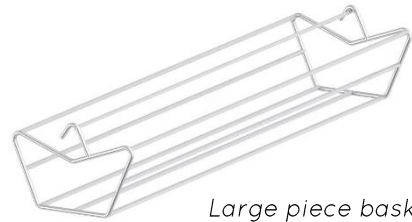
Standard basket



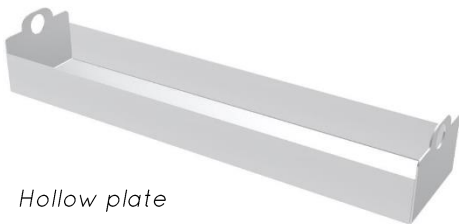
Stand-up basket



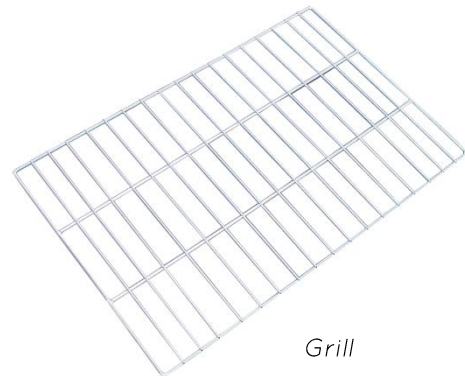
Thighs basket



Large piece basket



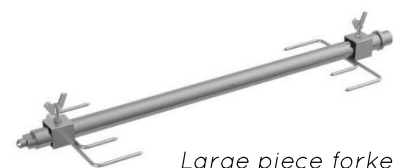
Hollow plate



Grill



Large piece spit



Large piece forked spit



Rolling trolley



Roof



Storage cabinet



Warming cabinet

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