

### 3 – If the machine does not work properly.

SYMPTOMS	POSSIBLE CAUSES	ACTION
The pilot lights fail to light	<ul style="list-style-type: none"> <li>- Gas tap shut or cylinders not on</li> <li>- No electric supply</li> <li>- Cylinders empty</li> <li>- Filter at entry of pressure reducing valve blocked</li> <li>- Pilot light injectors partially blocked</li> <li>- Incorrect injectors for type of gas used</li> <li>- Ignition cable disconnected</li> <li>- Faulty lighting electrodes</li> </ul>	<ul style="list-style-type: none"> <li>- Switch on gas tap or cylinders</li> <li>- Check the main plug</li> <li>- Replace cylinders</li> <li>- Clean the filter</li> <li>- Clean the injectors (See page 16)</li> <li>- Change the injectors (see Page 15, check gas type)</li> <li>- Reconnect cable</li> <li>- Replace them</li> </ul>
The pilot lights go out when the handle of the gas knob is released	<ul style="list-style-type: none"> <li>- Thermocouple is loose at the gas tap</li> <li>- Faulty thermocouple</li> <li>- Faulty magnetic plug</li> </ul>	<ul style="list-style-type: none"> <li>- Tighten slightly</li> <li>- Replace (see page 20)</li> <li>- Replace (see page 19)</li> </ul>
Burners go out after several minutes operating	<ul style="list-style-type: none"> <li>- Cylinders empty</li> <li>- Insufficient number of gas cylinders</li> </ul>	<ul style="list-style-type: none"> <li>- Replace cylinders</li> <li>- Install extra cylinders</li> </ul>
Spits do not turn	<ul style="list-style-type: none"> <li>- Electric power failure</li> </ul>	<ul style="list-style-type: none"> <li>- Check mains supply</li> <li>- Check the electric connections</li> </ul>

This rotisserie fulfil the requirements of the US and Canadian regulations:

ANSI Z83.11 – 2006 / CSA 1.8 – 2006  
NSF Standard nr 4  
Certified to CSA C22.2 Standard nr 18

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## “LEGEND” ROTISSERIES

### MODELS ITLU TECHNICAL INSTRUCTIONS

Models ITLU 2 / 4 / 6 / 8  
(wide serie)

Models ITLU 2.0 / 4.0 / 6.0 / 8.0  
(narrow serie)



**PLEASE POST THIS MANUAL IN A PROMINENT LOCATION**



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In the event of smelling gas :

- shut the gas inlet.
- switch off the rotisserie.
- call an authorized person.

FOR YOU SAFETY, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances.

**WARNING:** improper installation, and adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Thank you for buying this INOTECH professional rotisserie

In order to obtain optimum performance from this equipment please read the information in this brochure carefully and follow the recommendations concerning:

- Installation
- Use
- Cleaning and maintenance

**This rotisserie is for professional use only and must be used by qualified employees.**

#### Rules and general instructions of safety before use

- Check the electric tension, the type and the pressure of gas.
- Do not modify the electrical regulations and gases carried out in factory.
- Check the correct ventilation of the machine.
- Cut the power supplies and gas before any intervention.
- Never put the spits in rotation with the glass panel open.
- Never remove the spits while they turn.
- Carry out maintenance periodically.

#### Cleaning.

Remove the stainless steel sheet on top of the legend rotisserie and clean all the parts. Use a soft sponge with detergent to clean the stainless steel parts inside the rotisserie. For cast iron parts, use a metallic brush.



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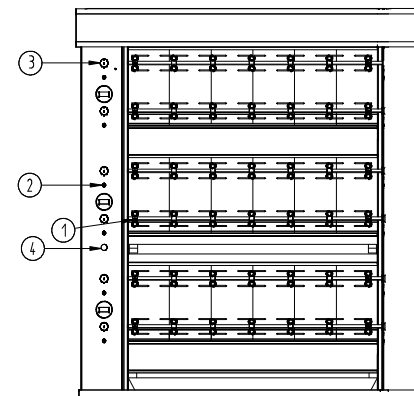
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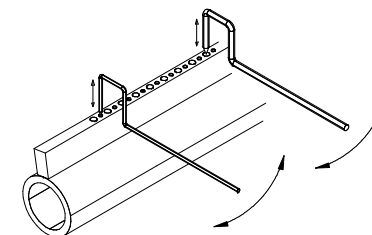
#### b) Placing the spit

- The left hand end of the loaded spit must first be placed in the square drive aperture (3), and then the right hand end of the spit can be positioned in the desired position. The handle (2) enables the distance to be adjusted on the motor side, in relation to the position chosen on the right hand side.
- Switch on the machine by pushing the green knob (4)
- Turn on the switch (1) to start spit rotation.



#### 2 - Maintenance

- Periodically clean your rotisserie completely (burners, gas feed pipes, defectors, motor compartments) in order to avoid excessive build-ups of grease. Grease deposited on the internal surfaces of the equipment reduces the reflecting qualities of the stainless steel. Keeping them clean will improve the efficiency of the rotisserie. Before carrying out cleaning, place the mask burner in order to prevent that particles fall into the holes from the burner. Frequency of cleaning will depend on how often the equipment is used; however we recommend that you carry out a thorough cleaning operation on your rotisserie every month.
- In order to preserve the burners which equip this rotisserie it is necessary to carry out their maintenance regularly and to clear the blocked holes. With this intention, use the 2 hooks provided (each one adapted to small or large diameter of holes of the burners) as indicated on the sketch.
- The removable defectors without tools facilitate cleaning.
- It is formally forbidden to use a hose to clean your rotisserie. Doing so would project grease onto the burners, the motors and the electrical parts.
- In order for your equipment to run efficiently, the air ducts, the filters; ventilation and hot air evacuation ducts, where necessary fitted with an anti-grease gutter, should be cleaned regularly. The filters of this equipment must be maintained in a perfectly clean condition and cleaned or changed as often as is necessary.



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### III - OPERATING SYSTEM

#### 1 - Use

The equipment must be installed according to current regulations and norms in sufficiently well ventilated premises.

In the event of changing gas type call a qualified gas fitter.

This Legend rotisserie is for professional use and must be used by qualified personnel.

External surface of your rotisserie may be hot (glass door, knobs, handles, spits and spikes) It is essential that the operative wear protective gloves while working on the machine (to wear gloves).

The registration plate is situated on the upper right hand side of the rotisserie.

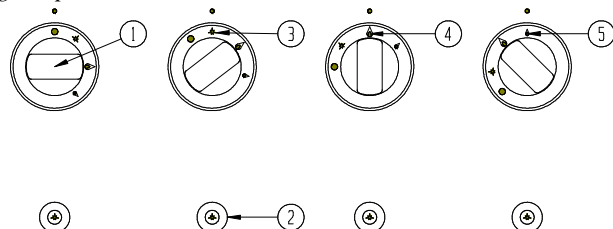
It is forbidden to alter the factory-adjusted settings of the equipment.

Only a qualified gas fitter must carry out such work.

Parts protected by the manufacturer or their representative must not be touched or altered by the gas fitter.

Before using the Rotisserie do not forget to take off the protections in stainless steel over the burner before warming. These protections must be put again after stopping the Rotisserie.

#### a) Lighting the pilots and burners



⇒ Turn on the gas supply or the cylinders

⇒ Turn on the pressure-reducing valve

⇒ Turn and push in the burner control knob (1) towards the left so it is in the pilot position 0 (symbol, ★ 3). Wait 4 to 5 seconds.

⇒ Push in the electric ignition, situated above the tap (2)

⇒ When the pilot is lit, wait a few seconds before releasing the knob, then turn it a quarter of a turn to the left (4) to light the burner at maximum flame height.

⇒ To obtain reduced flame height, turn the knob a quarter of a turn to the left (5).



Always proceed from top to bottom when lighting the pilots.



Always leave the pilots lit during use of the rotisserie even if all the Burners are not being used. This will prevent the pilot heads from becoming dirty.

### SUMMARY

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#### III - OPERATING SYSTEM

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## I - TECHNICAL POINTS

### 1 - Operating principles

The Legend rotisserie is designed to cook and grill by using two principles:

- By hot air (to cook)
- By radiation from blue flame gas burners on cast iron plates that have been specially designed to grill perfectly.

Rotating spits powered by geared motors are situated in front of the burners (one motor per spit).

Each spit is independent and can be placed in 2 positions in relation to the burners. Geared motors whose floating mounting allows the spits to be positioned and removed without damaging the drive power of the spits.

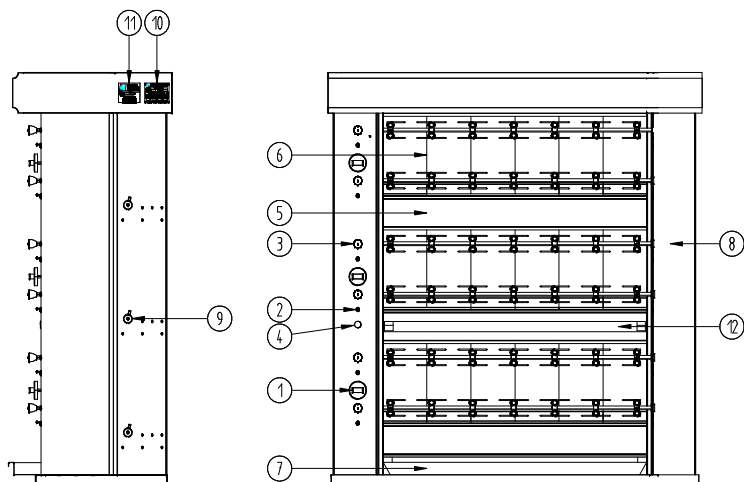
The Legend rotisserie operates with natural gas or LPG propane gas, and is available in different models. From 2 to 8 spits: type ITLU 2 to ITLU 8 (Narrow or Wide series):

For use with 120 Volts

Examples :

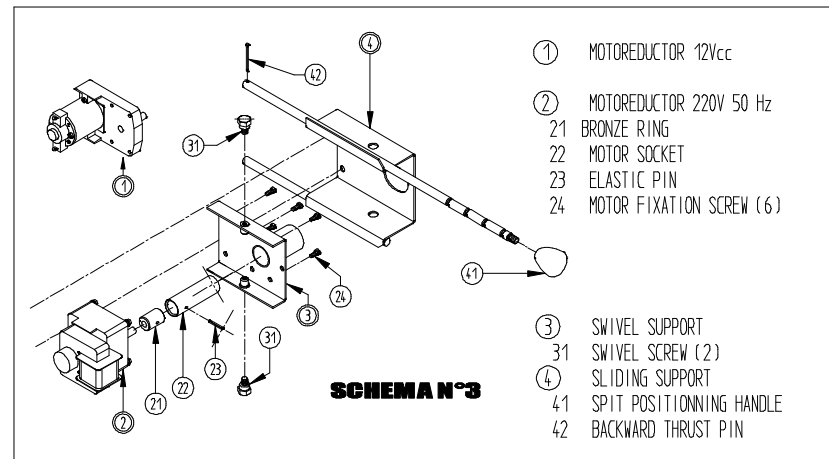
ITLU 6	ITLU 60
6 ⇒ 6 spits model Wide series	6 ⇒ 6 spits model 0 ⇒ Narrow series

### 2 - Description



## REPLACEMENT OF A GEAR-MOTOR

- ⇒ Remove the electrical supply connections
- ⇒ Remove the two screws (31)
- ⇒ Take off the pivoting support for the gear-motor (3)
- ⇒ Remove the six screws (24)
- ⇒ Change the motor and proceed in reverse for reassembly.



### 7 - Spare parts

DESIGNATION .....	N° CODE
600 mm Thermocouple.....	5570 FGR 009
Magnetic Plug.....	5540 ITR 13S
Safety gas tap.....	5540ITLS22
120 V geared motor .....	SEITRMAUS
Burner .....	SE ITL 400
Switch.....	6040 ITD 300
Natural gas pilot .....	5590 ITR 005
Electric ignition .....	6585AE4P115V

### 8 - Accessories

- Castors (Height 6.5 inches)
- Stand on castors.



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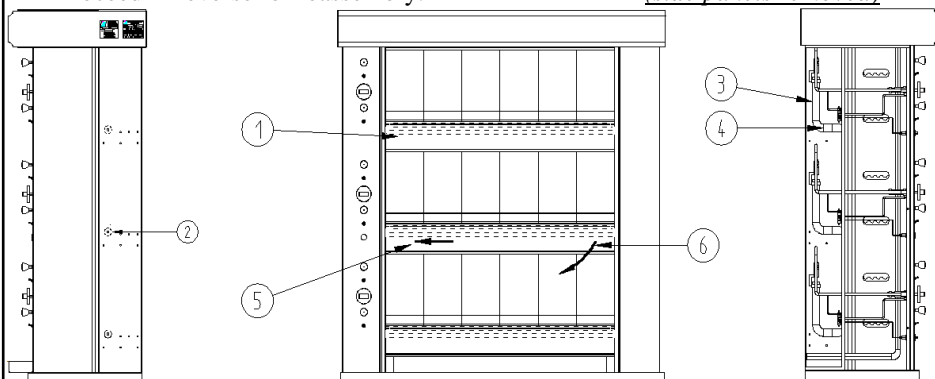
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### REPLACEMENT OF A BURNER

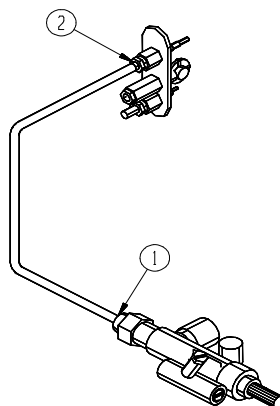
- ⇒ Remove the deflector (1).
- ⇒ Unscrew the nut. (2) On the right hand side of the rotisserie
- ⇒ Unscrew the venturi mixer (3)
- ⇒ Remove the elbow at the extremity of the burner (4)
- ⇒ Slide the burner towards the left (5) and then towards you
- ⇒ Proceed in reverse for reassembly.

(side panels removed)



### REPLACEMENT OF A THERMOCOUPLE

- ⇒ Remove the thermocouple situated at the rear of the gas tap (1)
- ⇒ Unscrew the screw on the pilot light holder (2)
- ⇒ Remove the thermocouple and replace it with the new one.
- ⇒ Proceed in reverse for reassembly
- ⇒ Check for leaks



### REPLACEMENT OF A LIGHTING ELECTRODE

- ⇒ Disconnect the piezzo cable at the rear of the spark plug
- ⇒ Unscrew the nut on the pilot light support unit (6)
- ⇒ Remove the electrode and replace it with the new one
- ⇒ Proceed in reverse to reassemble.

REP	DESIGNATION	Q	OBSERVATIONS
1	Burner on / off tap	1, 2, 3 or 4	With flame security by thermocouple 1 tap per 2 spits
2	Motor switch	2, 4, 6 or 8	To start spit rotation 1 switch per spit
3	Spit position control	2, 4, 6 or 8	2 possible horizontal positions for the spit. 1 per spit
4	Electric ignition	1	Works on electricity, enables Pilot ignition of each burner
5	Deflector	1, 2, 3 or 4	Removable without tools
6	Cast iron plate	6, 12, 18 or 24	4 or 6 cast iron plates per burner (according to model)
7	Sauce tray	1	Removable
8	Spit	2, 4, 6 or 8	Operated by articulated geared motor
9	Burner	1, 2, 3 or 4	Power 37 540 BTU or 51 200 BTU, narrow or wide serie. 1 burner per 2 spits
10	Registration plate	1	
11	Technical data label	1	In case of changing gas type, change the label.
12	Extra dip tray	1 ; 2 or 3	Optional

### 3 - Technical characteristics

#### a) Electrical supply.

\* Series Narrow and Wide: 120V single phase (+ 10 % / - 15 %) 60 Hz.

### ELECTRIC POWER CONSUMPTION

ELECTRICITY CONSUMPTION ROTISSERIES	120 Volts 60 HZ	
	Power	Intensity
ITLU 2	1 174 BTU	3,0 Amps
ITLU 4	1 324 BTU	3,4 Amps
ITLU 6	1 475 BTU	3,8 Amps
ITLU 8	1 625 BTU	4,2 Amps



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b) Functional characteristics and types of injector

**Output per type of gas and rotisserie**

Types	TYPE OF GAS			
	Natural Gas		Propane Gas	
	Nominal volume output Ft <sup>3</sup> /h	Nominal calorific output BTU	Pertaining to the masse output Pound/h	Nominal calorific output BTU
ITLU 2.0	41	37 540	2	37 543 BTU
ITLU 4.0	82	75 080	4	75 086 BTU
ITLU 6.0	123	112 629	6	112 629 BTU
ITLU 8.0	164	150 160	8	150 172 BTU
ITLU 2	56	51 200	2.7	51 195 BTU
ITLU 4	112	102 400	5.4	102 390 BTU
ITLU 6	168	153 600	8.1	153 585 BTU
ITLU 8	224	204 800	10.8	204 780 BTU

**Pressure and output per burner measured on slow run (wide serie)**

Reference gas under nominal pressure	Pressure at injector ( WCI )	Measured output	Measured power ( BTU )
Natural Gas	1.7 WCI	12.8 Ft <sup>3</sup> /h	13 311 BTU
Propane Gas	3 WCI	1.4 Lb/h	9 898 BTU

**Pressure and output per burner measured on slow run (narrow serie)**

Reference gas under nominal pressure	Pressure at injector ( WCI )	Measured output	Measured power ( BTU )
Natural Gas	1.7	94 Ft <sup>3</sup> /h	21 843 BTU
Propane Gas	3	1.12 Lb <sup>3</sup> /h	19 454 BTU

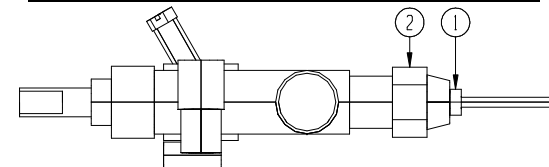
**6 – Maintenance**

A qualified fitter must carry out all these maintenance operations.

Before any work is carried out, switch off the gas and the electricity supply.

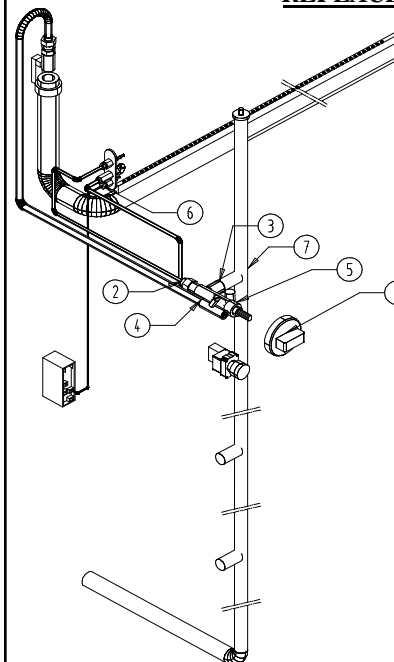
***During the guarantee, please return to INOTECH the defective parts.***

**REPLACEMENT OF THE MAGNETIC CAP**



- ⇒ Unscrew the thermocouple screw (1)
- ⇒ Unscrew the nut (2) at the rear of the gas tap
- ⇒ Remove the magnetic plug (3),
- ⇒ Replace the magnetic plug with the new one
- ⇒ Proceed in reverse to reassemble
- ⇒ Check for leaks

**REPLACEMENT OF A GAS TAP**



- ⇒ Switch off the gas supply
- ⇒ Remove the knob of the tap (1)
- ⇒ Detach the thermocouple at the rear of the tap (2)
- ⇒ Detach the gas inlet (3) from the main pipe (7)
- ⇒ Detach the gas outlet (4)
- ⇒ Detach the pilot from the tap (5)
- ⇒ Remove the tap and replace it by the new one
- ⇒ Proceed in reverse for reassembly
- ⇒ Check for leaks at the gas inlet and outlet.



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## 5 - Ventilation

Although the use of the rotisserie is particularly hygienic, regulations impose that the air should be renewed. This regulation concerns France. For other European countries the current regulations in force should be consulted.

In Establishments used by the general public fire regulations (article GZ 21) stipulate that the **air should be renewed at a rate of 70FT<sup>3</sup>/h per 3500 BTU of calorific output installed.**

**It is also indispensable never to place anything on the top of the rotisserie** and to install a sufficiently wide hood or extractor. The hood shall be made of non-combustible material.

Do not stock inflammable materials near the rotisserie or the exhaust gas outlets. Do not install the rear of the burners close to a wall that may be inflammable.

**In fixed installations, ventilation is subject to strict rules of security and hygiene. Notably:**

- In the case of a mechanical ventilation system, the gas supply mechanism must be independent of that of the ventilation system.
- Smoke and steam are given off from rotisseries. They must therefore be provided with a hood sufficiently large to deal with all the smoke and steam given off. These hoods should be connected to a single flue giving on to the exterior of the building for the evacuation of steam, foul air and grease. It should be independent of any smoke ducts connected to the apparatus. The hoods should overhang by 12 inches.
- Precautions must be taken to avoid smoke or steam being blown back: the duct should be of a sufficient height and equipped with a static ventilator of sufficient power to ensure that backdraughts do not occur.
- The ventilation ducts for the gas must be sufficiently large and installed according to the regulations currently in force. It is necessary to ensure that the ducts are leak proof and efficient and that no back draft is possible. If necessary a draft blocker and an electro valve should be fitted for safety in case of overheating. This type of installation should be carried out by a professional ventilation fitter.



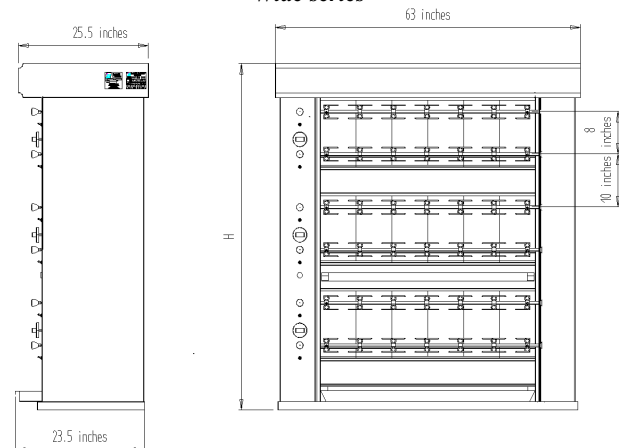
## Injectors per type of gas

Nature of gas	Feed pressure ( WCI )	Wide series Injector (diam in inches) BURNER	Narrow series Injector (diam in inches) BURNER
Natural gas	4.9	1.3	1.1
Propane gas	10	0.8	0.7



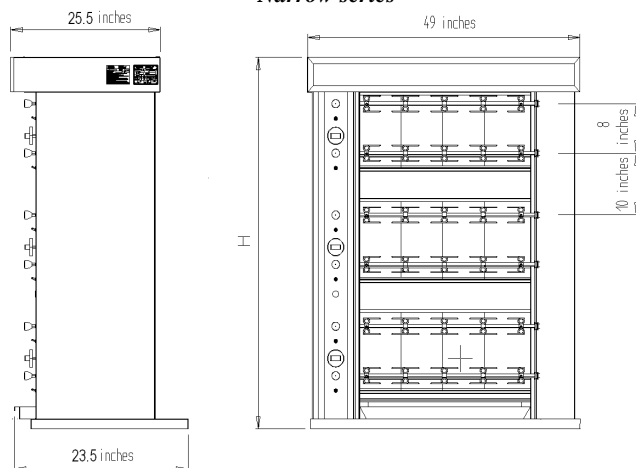
c) Dimensions and weight

**Wide series**



Types	Capacity	Length inches	Depth inches	Height inches	Weight Pound
ITLU 2	12 chicken	63	25.5	27	207.18
ITLU 4	24 chicken	63	25.5	44	414.35
ITLU 6	36 chicken	63	25.5	62	621.5
ITLU 8	48 chicken	63	25.5	80	828.7

**Narrow series**



Types	Capacity	Length inches	Depth inches	Height inches	Weight
ITLU 2.0	10 chicken	49	25.5	27	154.88
ITLU 4.0	20 chicken	49	25.5	44	308.56
ITLU 6.0	30 chicken	49	25.5	62	465
ITLU 8.0	40 chicken	49	25.5	80	619.32



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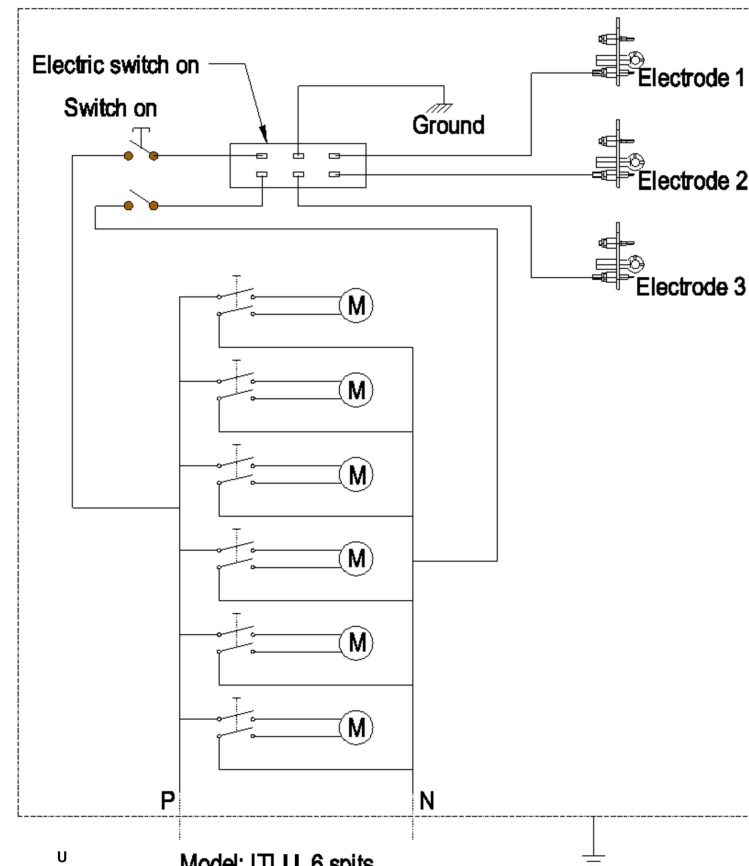
**4 – Electrical connection**

- The electrical circuits supplying the rotisserie must conform to the regulations applying to low-tension electrical equipment
- Electrical wiring should not be housed in the same sheaths as the gas pipe work.

120 Volts supply

The “LEGEND” serie (120 Volts ) rotisserie is fitted with a male earthed plug. Check the electric supply to carry out connection correctly to the mains supply. (see electrical wiring diagram)..

**ELECTRICAL WIRING DIAGRAM**



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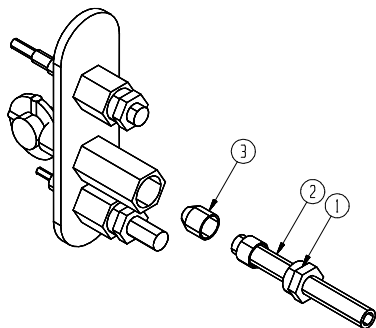
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## Changing the pilot injector

- ⇒ Undo the nut (1)
- ⇒ Remove the pipe work (2)
- ⇒ Remove the injector (3) and replace it with the new one (Diam 0,012 inches for propane gas and 0,016 for natural gas)
- ⇒ Proceed in reverse for reassembly.



### Pressure and output per burner measured on slow run (wide serie)

	Reference gas under rate current pressure in WCI	Pressure at the injector ( WCI )	Measured debit	Measured power ( BTU )
Natural Gas	4.9	1.7	12.8 Ft <sup>3</sup> /h	30150 BTU
Propane Gas	10	3	1.4 Lb/h	28000 BTU

### Pressure and output per burner measured on slow run (narrow serie)

	Reference gas under rate current pressure in WCI	Pressure at the injector ( WCI )	Measured debit	Measured power ( BTU )
Natural Gas	4.9	1.7	9.4 Ft <sup>3</sup> /h	22100 BTU
Propane Gas	10	3	1.1 Lb/h	20550 BTU



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## II – INSTALLATION AND AJUSTMENT

### 1- Packaging The package should contain:

- the complete machine
- the spits
- a sauce tray
- the spikes (two single for each extremity and five double intermediary spikes per spit)
- one technical instructions brochure.



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## 2 - Installation

The equipment must be installed in compliance with the regulations and norms currently in force in a sufficiently well ventilated area with a well-designed ventilation. The equipment must not be installed against any inflammable wall.

The required air renewal rate for combustion is  $70 \text{ Ft}^3/\text{h}$  per 3 500 BTU of calorific output installed (see table page 6).

Except otherwise stated, parts protected by manufacturer or their representative must not be altered by gas or electric fitter.

The gas rotisserie is designed to operate in a fixed position. (You will need a shelter if the rotisserie is to be used outdoors).

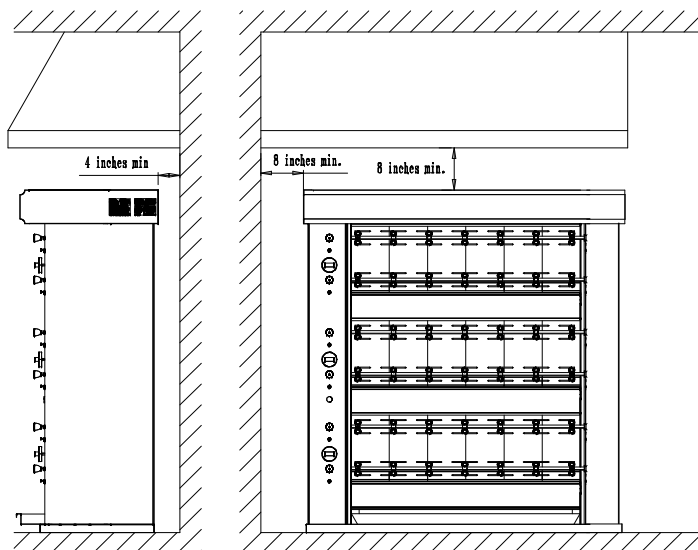
### a) Installation in fixed position (evacuation type A)

The following points must be adhered to:

- Minimal distance between the walls and the rotisserie. see plan below (20 inches minimum for inflammable walls).
- Also plan for an extractor hood for smoke and other products of combustion or ensure that the premises is equipped with ventilation which enables the air to be renewed calculated on the basis of  $35 \text{ Ft}^3/\text{h}$  per 3 500 BTU of calorific output installed (see table page 6).
- Position of the hood:

Upper hood: its canopy should be situated at least 6.6 Feet from ground level and should overhang the cooking equipment by at least 12 inches

Lower hood: situated nearer to the rotisserie, this hood traps products of combustion close to their source.



## → Changing the burner injector (See drawing)

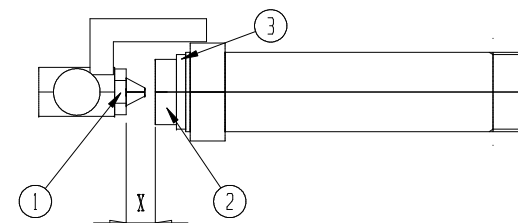
Changing from natural gas ( 4.9 WCI ) to LPG ( 10 WCI )

or vice versa

- Change the injector (1).
- Adjust the position of the venturi (2).

Gas	X (Air adjustment in inch) Wide series	X (Air adjustment in inch) Narrow series
Natural gas	0	0
Propane gas	0.5	0.08

- Block the position of the venturi with the counter nut (3)



Nature of gas	Feeding pressure ( WCI )	Wide serie injector (diam. in inch) BURNER	Narrow serie injector (diam. in inch) BURNER
Natural gas	4.9	1.3	1.1
Propane gas	10	0.8	0.7

### b) Operating with natural main gas: 4.9 WCI

(see table page 7)

- Connect the equipment to the gas pipe by placing a stopcock in order to isolate the equipment from the rest of the mains installation.
- Connecting the apparatus to the mains by an approved flexible pipe is also recommended in order to:
  - Facilitate assembly / disassembly,
  - Avoid transmission of mechanical constraint.
- **The pipe work for the gas supply must be of sufficient dimensions to minimise loss of pressure.** Its diameter will be worked out in relation to (length, number of bends) and to the total power of the equipment.
- Check that the settings of the equipment correspond to the nature and types of gas distributed via the mains.
- To check the supply pressure of the gas of the equipment, you simply need to plug in a water column manometer on the pressure outlet plug situated on each gas tap. (See page 11) when all the burners, as well as the other equipment installed on the mains network is alight.

### → Action to be carried out:

#### 1 - Purging the pipe work

Before connecting the rotisserie to the mains it is imperative to carry out a complete and thorough cleaning operation and then purge the air. To do this:

- a - check the stopcock is shut,
- b - place the pipe work under nitrogen pressure,
- c - open the stopcock and shut it again when the impurities have been eliminated.

#### 2 - Check for leaks

As soon as the rotisserie is connected it is necessary to check that the different joints are leak proof. This operation is also to be carried out after any assembly / disassembly work. Use a soapy solution or any other approved product.

### c) Adapting the equipment in the event of changing from one gas type to another

**Before carrying out any work turn off the gas supply and electricity supply**

- In any event the changing from one gas type to another necessitates the changing of the injector support and the injector for the pilot as well as the information label situated next to the registration number plate which specifies the type of gas for which the equipment has been set.
- A qualified fitter must carry out this work.
- **Never drill the injectors.**

### 3 - Gas connection

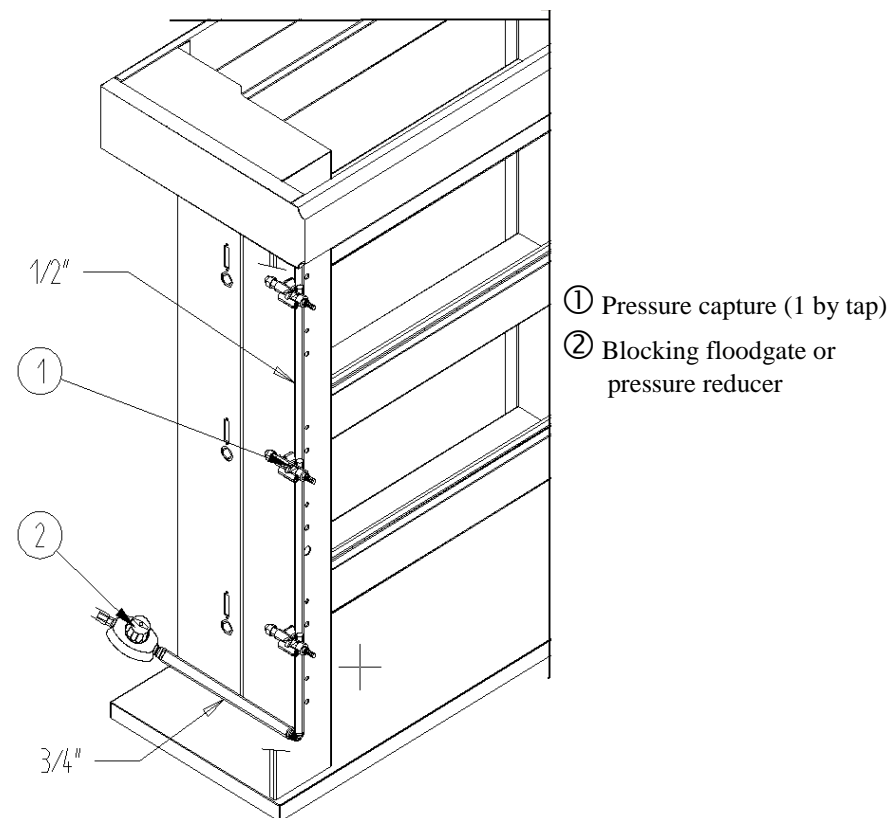
**A qualified gas fitter must carry out gas connection.**

The rotisserie undergoes testing with the gas type specified by the customer on his order form. These indications are to be found on the information label (for position of label see page 4).

Before proceeding with gas connection check the type of gas for which the apparatus has been adjusted. (See information label).

Connection is at the rear of the equipment via a 3/4" male conical gas tap.

**WARNING: connecting natural gas, propane or gas with an adjustable gas regulator is strictly forbidden.**



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### Propane gas Cylinders

- Service pressure: 10 WCI
- According to the type of rotisserie, it is necessary to adapt the number of cylinders as well as the regulators and pre pressure-reducing valve (see table below).

#### *Wide series*

SERIE	CONSUMPTION 10 WCI in pound/h	Number of gas bottles * 30Lb (at 60 °F 2.6 pound/h) in service simultaneously	High pressure valves 0,6 bar 22 lb/h	Low pressure valves security 10 WCI
ITLU 2	2.7	2	5530L333	5530FG0255 (1)
ITLU 4	5.4	3	5530L333	5530FG0255 (1)
ITLU 6	8.1	3	5530L333	5530FG0255 (1)
ITLU 8	10,8	4	5530L333	5530FG0260 (2)

#### *Narrow series*

SERIE	CONSUMPTION 10 WCI in pound /h	Number of gas bottles * 30 lb (at 60 °F 2.6 pound/h) in service simultaneously	High pressure valves 0.6 WCI 22 lb/h	Low pressure valves security 10 WCI
ITLU 2.0	2	1	5530L333	5530FG0255 (1)
ITLU 4.0	4	2	5530L333	5530FG0255 (1)
ITLU 6.0	6	3	5530L333	5530FG0255 (1)
ITLU 8.0	8	3	5530L333	5530FG0255 (1)

(1) : 11 pound/h

(2) : 17,6 pound/h

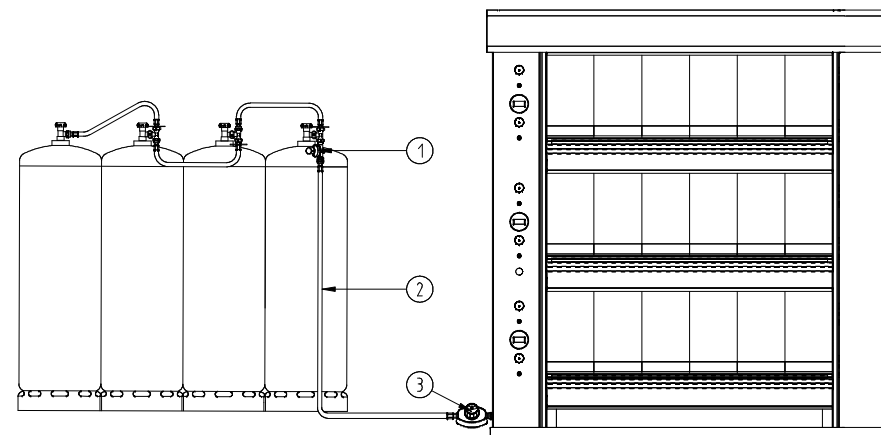
- The number of cylinders to use is indicated for a temperature of 60 °F. If the temperature falls by 40 °F the output diminishes by 17 % for propane.

Example: ITL 6 Propane Gas 8.1 lb/h

Number of cylinders at 60 °F = 4 ( $1,2 \times 4 = 10.56$  pound/h)

Number of cylinders at 50 °F = 4 ( $1 \times 4 = 8.81$  pound/h)

### Example of connection to cylinders.



→ 1:

Pre pressure reducing valve fitted directly onto a propane cylinder (or a series of cylinders) It supplies the low-pressure valve (10 WCI ).  
Supply pressure (800 to 4800 WCI according to cylinder).  
Output pressure: 600 WCI.

→ 2:

pipe -

→ 3:

Low-pressure valve installed on the rotisserie.  
Supply pressure: 700 WCI maximum.  
Output pressure: 10 WCI propane gas.



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