

CHURRASCO ROTISSERIE

OPERATIONS AND SERVICE MANUAL



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ADVERTENCIA

Leer y comprender el Manual de operaciones y servicio antes de usar esta máquina.

El incumplimiento de las instrucciones de operación podría causar lesiones graves o daño al equipo.



WARNING

Read and understand operations and service manual before using this machine.

Failure to follow operating instructions could result in personal injury or damage to equipment.

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Reorder No. 8980-02WHPS

ADVERTENCIA

Riesgo de explosión

1. Nunca utilizar químicos volátiles como líquido para encender carbón, gasolina, grasa, etc., para encender o ayudar a prender un fuego. Nunca utilizar gas (natural o propano). Utilizar únicamente leña o ayudas que sean sólidas (poco volátiles) para encender el fuego.
2. Siempre deberá "RETIRARSE" por lo menos un minuto antes de abrir cualquier puerta para evitar retrocesos de la llama.



WARNING

Explosion hazard

1. Never use volatile chemicals such as charcoal lighter fluid, gasoline, grease, etc. to start or aid fire. Never use gas (natural or propane). Use only kindling or safe (low volatility) solid fire starting aids.
2. Always "EVAC" for at least one minute before opening any door to avoid flashbacks.

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WARNINGS!

Disposal of Ashes

Ashes should be placed in a metal container with a tight-fitting lid. □□R offers ash carts suitable for this purpose. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. If the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

Creosote – Formation and Need for Removal –

When wood is burned slowly, it produces tar and other organic vapors, which combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool chimney flue of a slow-burning fire. As a result, creosote residue accumulates on the flue lining. When ignited this creosote makes an extremely hot fire. The chimney connector and chimney should be inspected at least twice monthly to determine if a creosote buildup has occurred. If creosote has accumulated it should be removed to reduce the risk of a chimney fire.

Dedicated flue

If this unit is to be directly vented (no exhaust hood) do not connect to a flue serving another appliance.

DANGER-Risk of Fire or Explosion

Do not burn garbage, gasoline, drain oil or other flammable liquids

WARNING-Risk of Fire

Do not operate with flue draft exceeding 0.03 in. water column.
Do not operate fuel loading or ash removal doors open.
Do not store fuel or other combustible material within marked installation clearances.
Inspect and clean flues and chimney regularly

If the oven temperature reaches 450 degrees F, a high limit thermostat will temporarily interrupt the temperature control function (it will automatically resume when it cools down). If this occurs (or if the indicating thermostat shows an abnormally high temperature) and the front doors feel excessively hot, **DO NOT OPEN THE DOORS**, as there may be a grease fire inside. Open the doors only after it cools down. Contact your supervisor (if applicable) while continuing to observe the pit. If you observe any flames, or perceive any fire threat, immediately contact the local fire department.

CAUTION-Hot Surfaces

Keep children away.
Do not touch during operation.

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CHURRASCO ROTISSERIES

Churrasco cooking is actually a form of rotisserie cooking, however, it has become such an important segment of the food service industry that we felt it needed its own section. An import from Brazil brought to the states by enterprising restaurant men, these restaurants are commonly referred to as “churrascarias”. Churrasco cooking was born on the large grassy plains of the Pampas back in the early 1800’s. The settlers that had settled in this huge open area of bountiful grasses came to be known by the term “Gauchos”. Cattle ranchers they were, but they also raised bountiful crops of vegetables and fruits in that fertile country. The cowboys, Gauchos, away from their homes would dig pits and build a fire in the pit while turning huge pieces of freshly slaughtered beef on large spits. In the cities bordering the Pampas, churrascarias were opened to great success. That is happening here in the United States. It is a reflection of the carnivorous nature of man, because that is what it is all about...MEAT. The cooking device now used in the churrascarias is a large narrow, heavily insulated firebox built to withstand tremendous applications of heat. Special turning mechanisms keep the spitted meats turning constantly over the fire. These units, commonly called churrasco broilers, actually have the Brazilian name “Churrasqueira” pronounced “shoo raas kay da”.

The foods served in the churrascarias are based around a variety of fire-cooked meats with a true and wonderful flavor. There is very little seasoning used other than large grain salt, such as Sea Salt or Kosher Salt. In order to present a wonderful culinary treat to their customers, only the finest and highest grade of meat is prepared. Beautiful tenderloin steaks Meat Buyers Guide #1190A, as well as sections of the full tenderloin are presented to the guests still speared on the sword-like spit. If the customer wants same, it is sliced off onto his plate by the Gaucho. One of the most favorite of all Churrasco meat offerings is Picanha, an outside muscle from the rump roast that is rolled like a cinnamon roll. This is placed onto the spit and then dipped into a plate of coarse salt. The spit is placed into the turning mechanism to roast over the incredibly hot fire to sear on the outside and allowed to cook for 5 to 6 minutes. The Gaucho serving the meats does the cooking and handles his own spit from the fire to the table. On larger pieces of meat the spit may be returned to the fire after slicing down to the “too-rare” stage. The large favored cuts of beef are Bottom Sirloin butts, Strip Loin, Boneless Ribeye Roll, and Full Tenderloins. Huge full beef ribs are cooked at a slower rate and for a longer time on a secondary fire (from the churrasco) on vertical spits.

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The very select centers of pork spareribs trimmed down to about 4" in length are threaded onto the sword-spit and cooked quickly in 20 to 30 minutes. The other cut of pork that is popular is the tender eye of the loin. They also usually serve a special Brazilian style pork sausage that actually is rather bland and in fact, reminds me of the Texas German Bratwurst.

Chicken thighs, breasts, legs, and yes chicken hearts are also generally served. Chicken will be seasoned with a mixture of salt, pepper, and a touch of garlic as a rule. Quite often, cutlets from the breast will be wrapped in a bacon slice before roasting. Of course, the chicken hearts require a very small and slender spit that is available as an option on special order from J & R.

Leg of Lamb is also spitted and served. This cut is always from very small animals so that the meat is extra mild as well as tender. Lamb chops are tiny with the tender meat being about the size of a silver dollar – the finest of the fine.

The Salad Bar is usually brimming with wonderful combinations such as a thick red slice of tomato with a ¼" thick slice of fresh mozzarella cheese on top with a fresh sweet basil leaf between. Tabouli is also a wonderful salad on the bar as well as a tossed Caesar Salad, mixed garden green salad, spinach salads, and Waldorf Salad. Roasted red peppers, huge finger size spears of white asparagus, dressings of all kinds, relishes, a large selection of olives and pickles, and a variety of cheeses. Often you will find a selection of one or two soups and, of course, bread sticks and crackers of all styles.

Baked Bananas are regularly placed on the table on plates to be passed around as well as just-baked tiny cheese rolls that are as light as a feather. Rice and yes, mashed potatoes are also served family style. Polenta is also brought to the table for all to share.

There are many wonderful drinks popular in Brazilian restaurants, but the most important one is Caipirinha, the National Drink of Brazil. This is a drink that is very simple and easy to make. The proper way to make this drink is very similar to making a mint julep in that you use a muddler. This is how:

Ingredients

- Lime (fresh and □uartered)
- 3 Tbsp. □ranulated Sugar
- 6oz. Cachaca Li□uor

Directions ☐

Place the lime quarters in a large Old Fashion glass with the pulp side up. Sprinkle the sugar over the limes. Muddle the sugar into the lime producing a sweet syrup. Strain into a glass filled with ice cubes and fill with Cachaca, stir, and serve with a fresh slice of lime on the rim.

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C. A grease duct serving a Type 1 Hood shall be constructed of at least 0.05 inch thick (No. 16 Manufacturer's Standard Gauge) steel or at least 0.04 inch thick stainless steel. All duct enclosures for grease duct shall be constructed as the Building Code requires. Duct enclosures shall be of at least one-hour fire-resistive construction in all buildings and shall be of 2-hour fire-resistive construction in buildings with a fire area greater than 10,000 square feet.

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TROUBLESHOOTING

ROTISSERIE

ROTISSERIE NOT TURNING

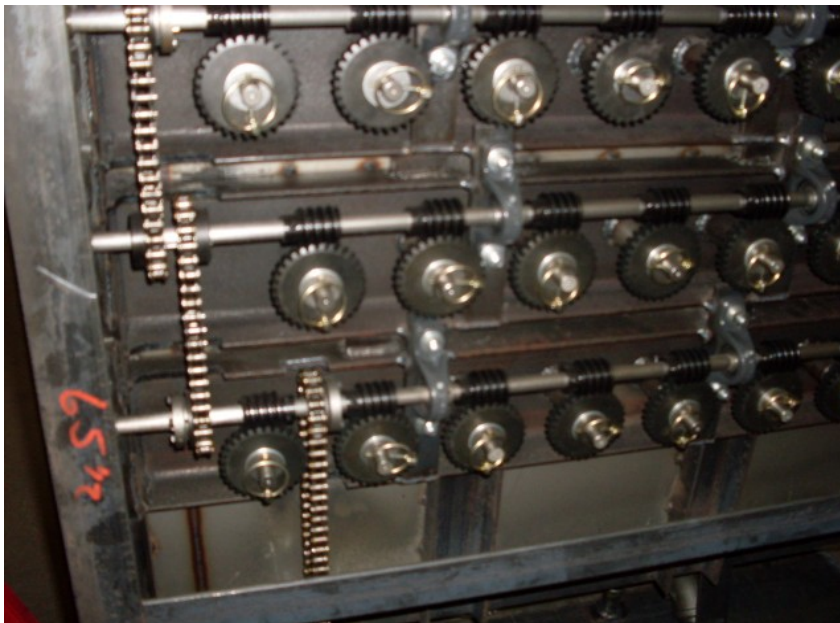
Is the Motor Running?

YES – Then check the chain connection between the motor sprocket and the sprocket on the rotisserie shaft. If the chain is broken, then either repair the chain (usually with a master link) or replace the chain. If the chain is okay, then check the connection between the sprocket and the shaft. The sprocket is secured to the shaft with a key and a keyway with a set screw.

NO – Check the electrical supply panel for a tripped circuit breaker. If tripped, then reset. Then check the motor overload contact assembly. This is located inside a gray electrical enclosure near the motor. Push the red and blue buttons simultaneously to reset the motor. If the motor still does not turn, call a service technician to troubleshoot the wiring of the motor or the power cord of the electric rotisserie or the electric rotisserie.

ROTISSERIE MOTION IS NOT SMOOTH

The rotisserie motion is not smooth if the rotisserie is not turning smoothly. The rotisserie motion is not smooth if the rotisserie is not turning smoothly. The rotisserie motion is not smooth if the rotisserie is not turning smoothly.



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The "spit bolts" revolve inside special, high-temperature, graphite-impregnated bushings. The graphite can be degraded with aggressive cleaning of the unit front. If this graphite is degraded, it will cause the bolts to seize in the bushings and will cause mechanical damage to the unit.

Please take care to NEVER spray water or cleaning chemicals onto the rear stainless wall where the spits are inserted. Just wipe these surfaces clean. Please notify any third-party cleaning crews, including hood-cleaning crews, to never spray water onto these surfaces.

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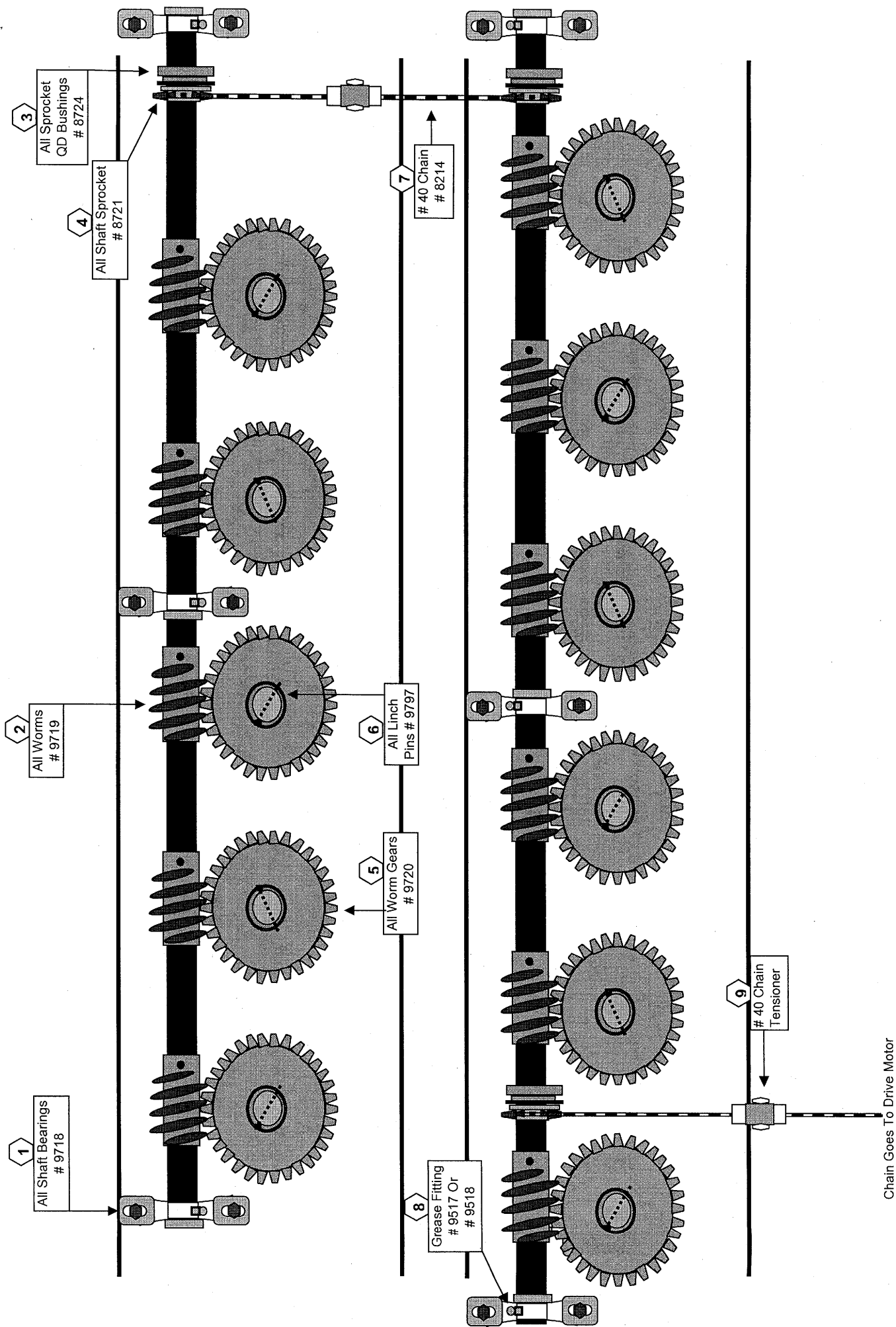
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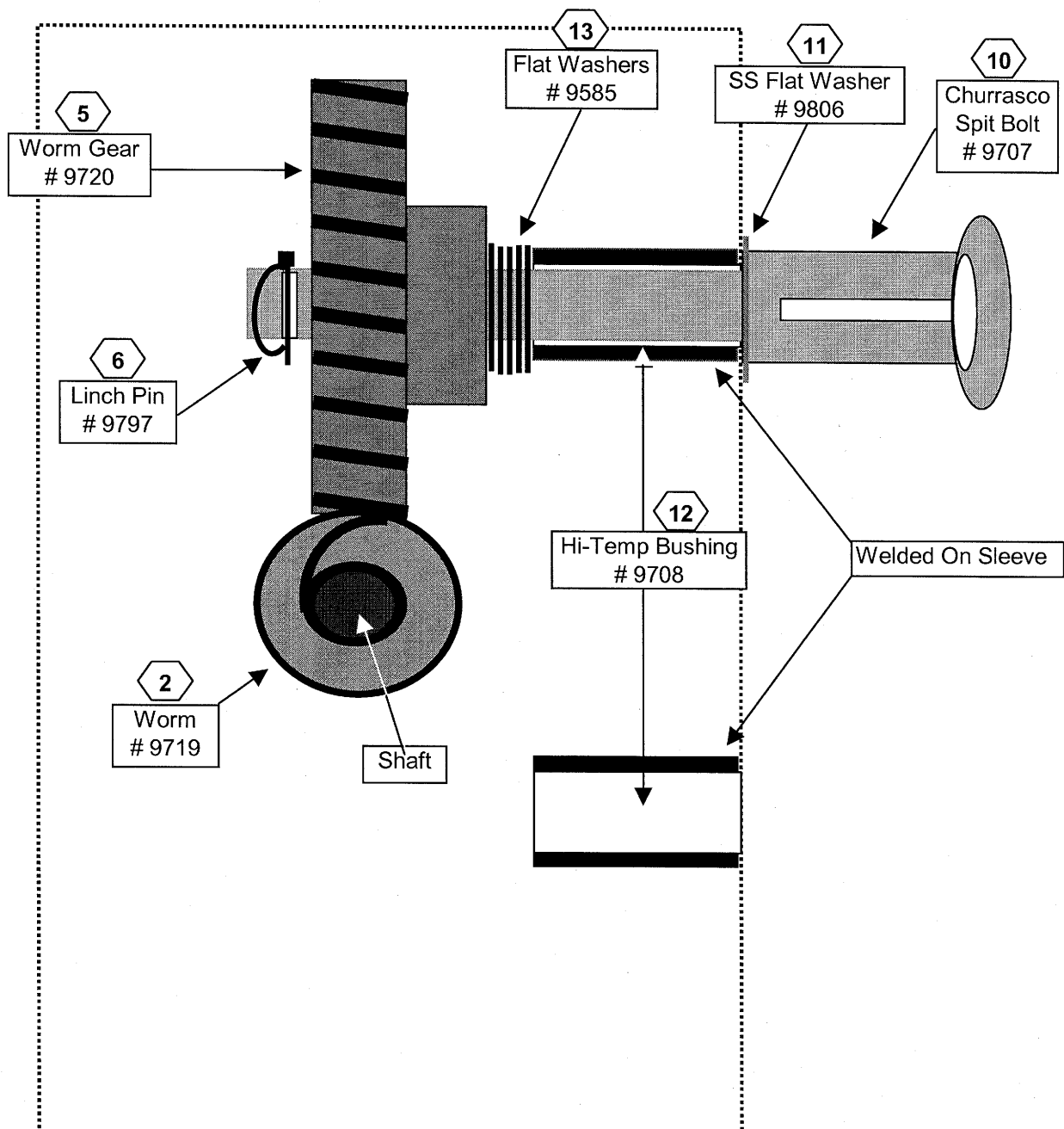
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CHURRASCO ROTISSERIE (BACK VIEW)



CHURRASCO ROTISSERIE

(SIDE VIEW)



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