



Operation Manual  
For  
**Sodir**  
RBE-8, -12 Rotisseries



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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the '**off**' position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

## INTRODUCTION

The **SODIR** models RBE-8 and RBE-12 rotisseries are designed to offer quality food cooking and roasting. They are constructed of food service quality stainless steel for commercial applications, and tinted tempered (safety) glass. The rotisseries are front-loading units that feature infrared quartz elements, attractive roast / hold / display cabinets and see through doors allowing customer and operator observation of the roasting process. Model RBE-8 comes equipped with two roasting spits that will hold up to 4 standard size chickens each and a warming shelf that will hold up to 10 birds. Model RBE-12 comes equipped with three roasting spits that will hold up to 4 standard size chickens each, or up to 12 birds altogether. The units are furnished with an ON/OFF switch, and one four position rotary control switch per zone. The control positions are off, motor only (rotisserie), motor and half power using only one heating element and motor and full power which uses both. The orange indicator light over each control knob is lit when the control is moved from the off position. The cabinet is equipped with a lamp located at the top to display the product.

### ***Specifications:***

<b>Model Configuration</b>	<b>Electrical</b>	<b>Plug</b>
RBE-8	208/240V, 3 PH, 4.3KW, 9/11A	CORD ONLY
RBE-8-1	208/240V, 1 PH, 5KW, 18/21A	NEMA-L6-30P
RBE-12	208/240V, 3 PH, 6.6KW, 18/20A	CORD ONLY
RBE-12-1	208/240V, 1 PH, 7.6KW, 28/32A	NEMA-6-50P

## INSTALLATION

The **SODIR** Rotisserie Roaster needs to be connected to a grounded outlet of proper voltage of 208/240V, single- or three-phase. DO NOT place the unit in a damp area or near steam sources. When positioning the Rotisserie, make sure that the ventilation holes are not blocked, especially at the rear. Maintain 12" clearance at each side, rear and top of the roaster.

## **ASSEMBLY**

The SODIR Rotisserie comes from the factory completely assembled, except for the 4" legs, which must be installed prior to operation. It may be shipped with plastic exterior and interior protective film, all of which must be removed before operation. DO NOT operate the roaster prior to removing the protective film completely.

## **OPERATION**

### ***Cooking***

The units are provided with a removable water tray at the bottom. Filling this tray 2/3's full of water will quench the grease drippings during cooking, preventing excess smoke, as well as allow for easier cleanup.

The Rotisserie roaster is supplied with 'U' shaped spits. Simply place the rounded portion of the spit against the opening in the bottom of the first bird and push it through. Follow with the remaining birds, until the spit is full, and weight is evenly distributed. The unique shape of the spit allows the birds to rotate with the spit, without the need for additional forks to hold them in place. Next, insert the square end-peg of the spit into the square hole in the right side of the chamber, and then place the pin on the other end into the 'U' shaped channel on the left. Continue this procedure with each spit, if desired, until the unit is fully loaded. Close the glass doors after loading the unit. Turn the switch on to light the unit, and then choose half or full power on the rotary switch for each desired zone. The Rotisserie spit(s) will begin to rotate, and the heating elements will glow. Allow the product to cool slightly before removing. Use the provided spit forks to remove the spits when roasting is completed.

Note: The spits must be able to turn freely without the birds touching the sides, and not be overloaded.

The SODIR rotisseries can be used for a wide variety of foods. Cooking times will vary depending on food product, power and desired results. Typical roasting time for a 2-1/2 lb. chicken is 50 to 75 minutes on full power.

Optional roasting baskets are available for cooking different types of product such as roasts or shish kebob.

## **Cleaning**

**WARNING: Disconnect (unplug) electrical power supply before cleaning**

Cleaning is very important in maintaining a safe and well working machine. Allow the roaster to cool before cleaning. The holding rack and tray (RBE-8), bottom drip tray, back panel, quartz tube protection grids and spits are separately removable, and can be cleaned using a damp cloth or sponge and mild liquid soap. Use a cloth dampened slightly with a soap and water mixture to clean all exterior and interior stainless steel surfaces and glass. Use a clean lint-free cloth to remove the excess water. Make sure no water enters the unit through ventilation holes.

**DO NOT use an abrasive sponge on exterior or interior surfaces**

**DO NOT wash the Rotisserie under running water**

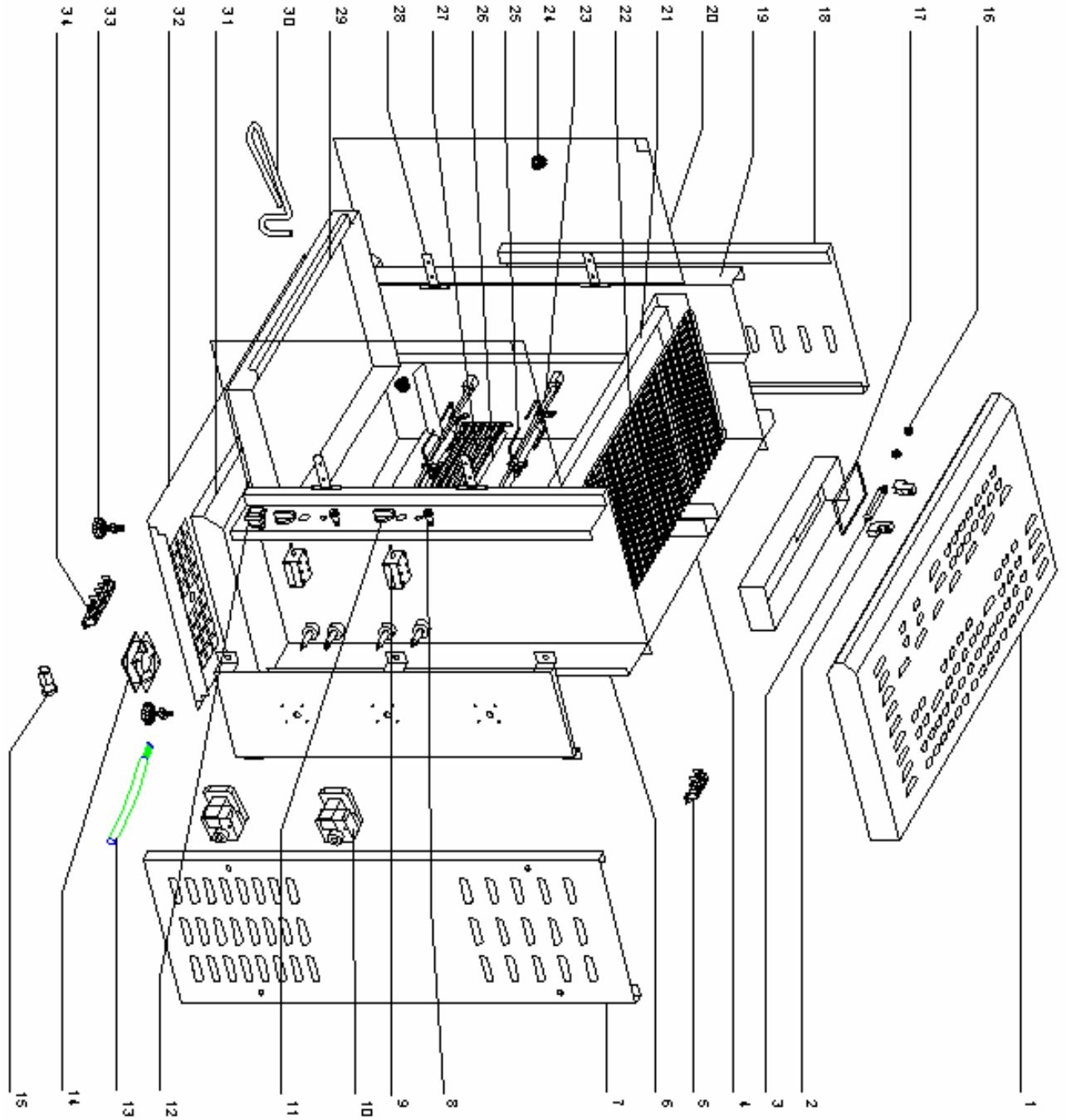
**DO NOT spray the exterior or interior housing with any liquid**

**DO NOT allow water to drip into the housing or onto electrical components**

## **Maintenance**

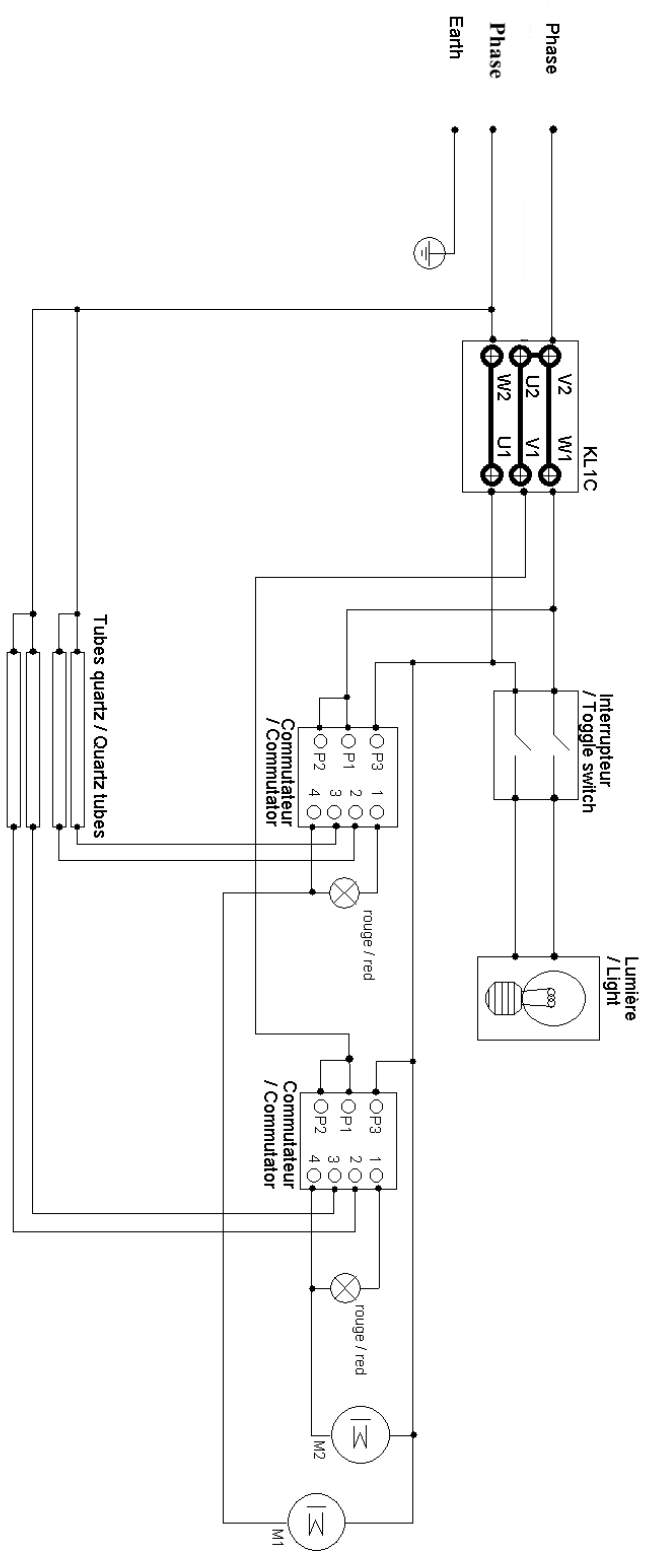
You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.

# Spare Parts RBE-8



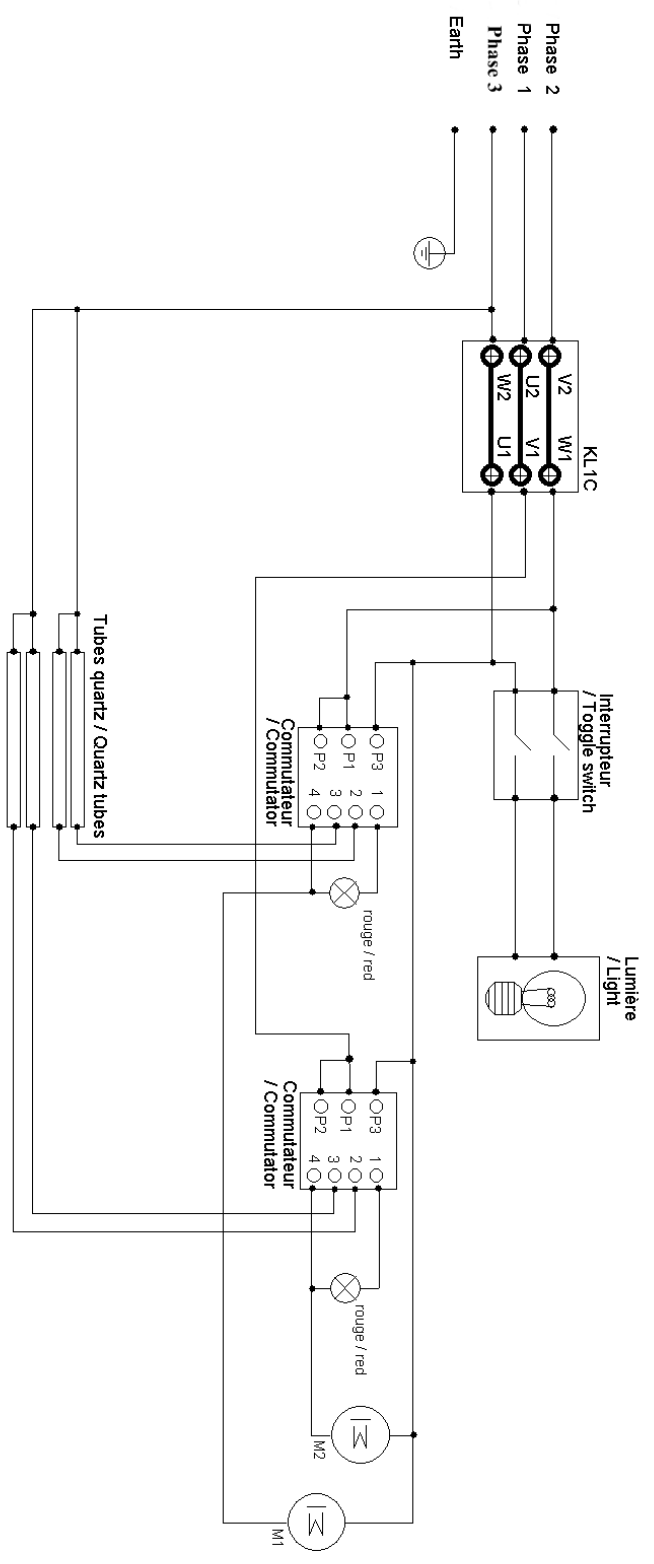
# Spare Parts RBE-8

DWG #	Part Number	Qty	Description
1	64038	1	Roof
2	A18011	2	Halogen socket
3	A18003	1	Halogen lamp
4	64003	1	Top rear
5	A16012	1	Two position terminal block
6	64075SE	1	Right upright
7	64083	1	Right side casing
8	A08003	2	Orange pilot light
9	A01001	2	Mode Switch
10	A03050	2	Motor
11	A14078	2	Knob
12	A07034	1	Switch
13	OEM001	1	Cord
14	A03018	1	Fan
15	A10032	1	Cord closer 16
16	B09003	2	Magnet
17	H01032	1	Lamp protection glass
18	64084	1	Left side casing
19	64076SE	1	Left upright
20	H01074	2	Glass
21	64087	1	Top tray
22	F01057	1	Grid
23	F03036	2	"U" Spit
24	A17002	4	Handle
26	D04037	4	Quartz tube
	D01033	4	Heating element
27	F01073	2	Tubes protecting grid
28	B09008	4	Hinge
29	64041	1	Tray
30	F03010	2	Spit holder
31	64037	1	Base
32	64045	1	Bottom casing
33	A13006	4	Foot
34	A16014	1	Six Position Terminal Block



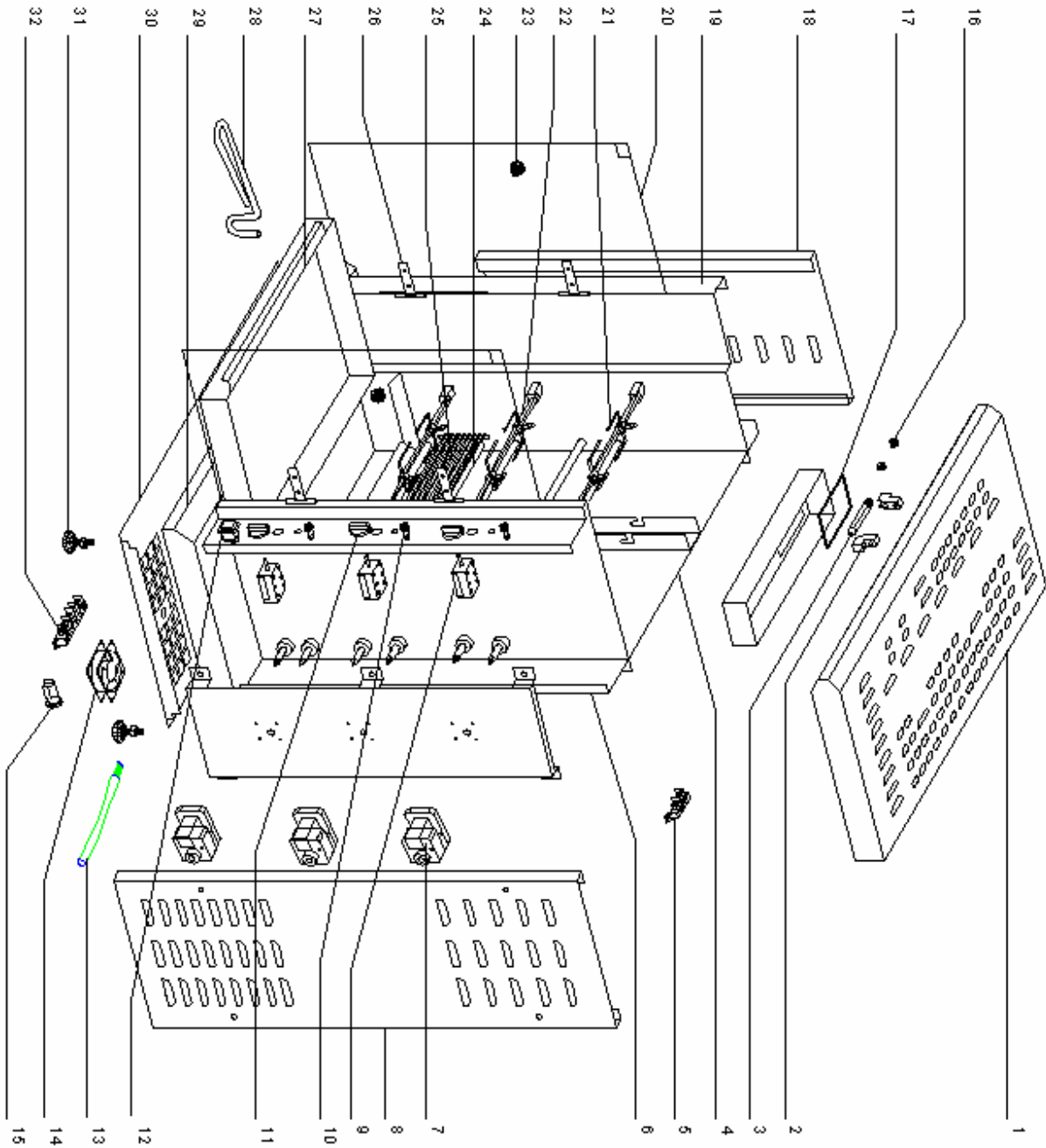
Modifications		Date	Nom	Description
Date	Nom			<b>RBE 8 Single Phase</b> Référence câblage
10/05/2007	A. David			





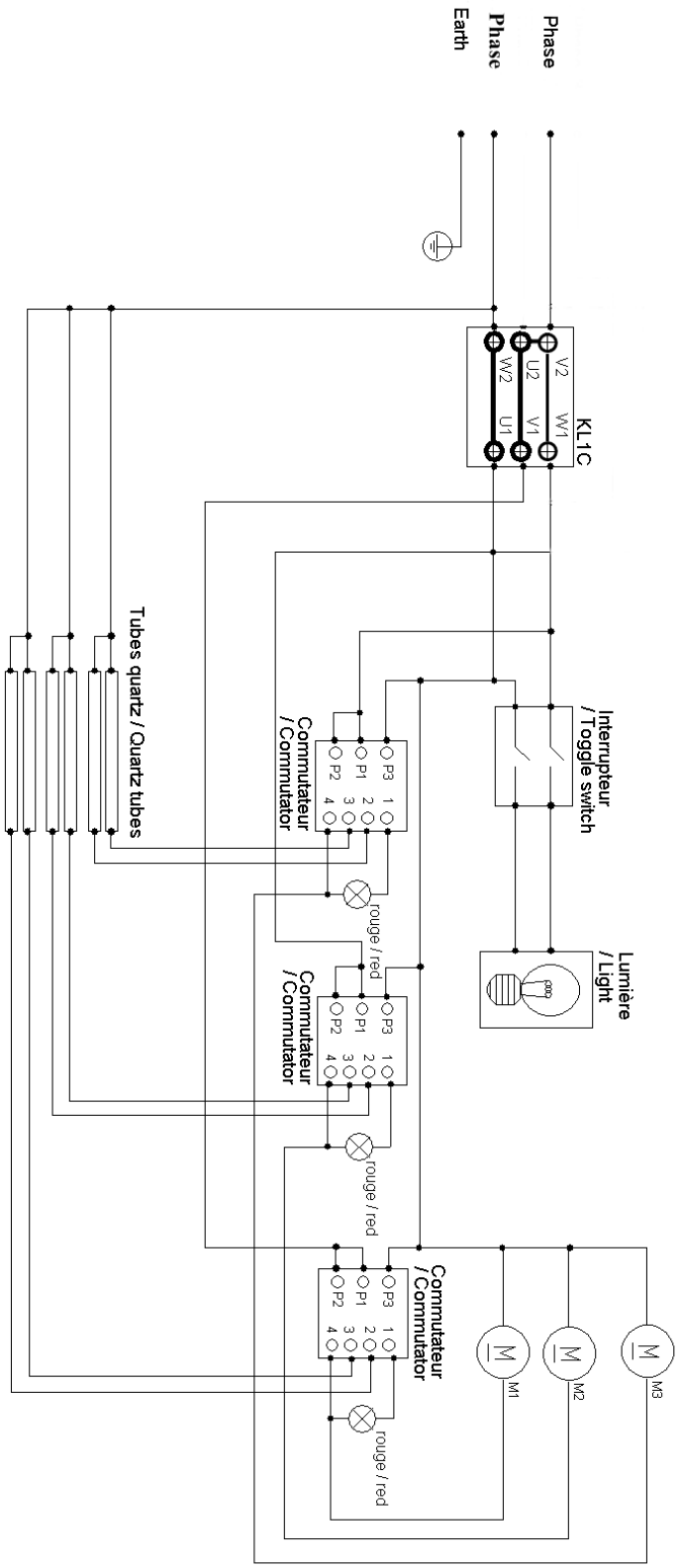
Modifications		Date	Nom	Description
Date	Nom			<b>RBE 8 Three Phase</b>
10/05/2007	A. David			
			Reference cablage	

# Spare Parts RBE-12

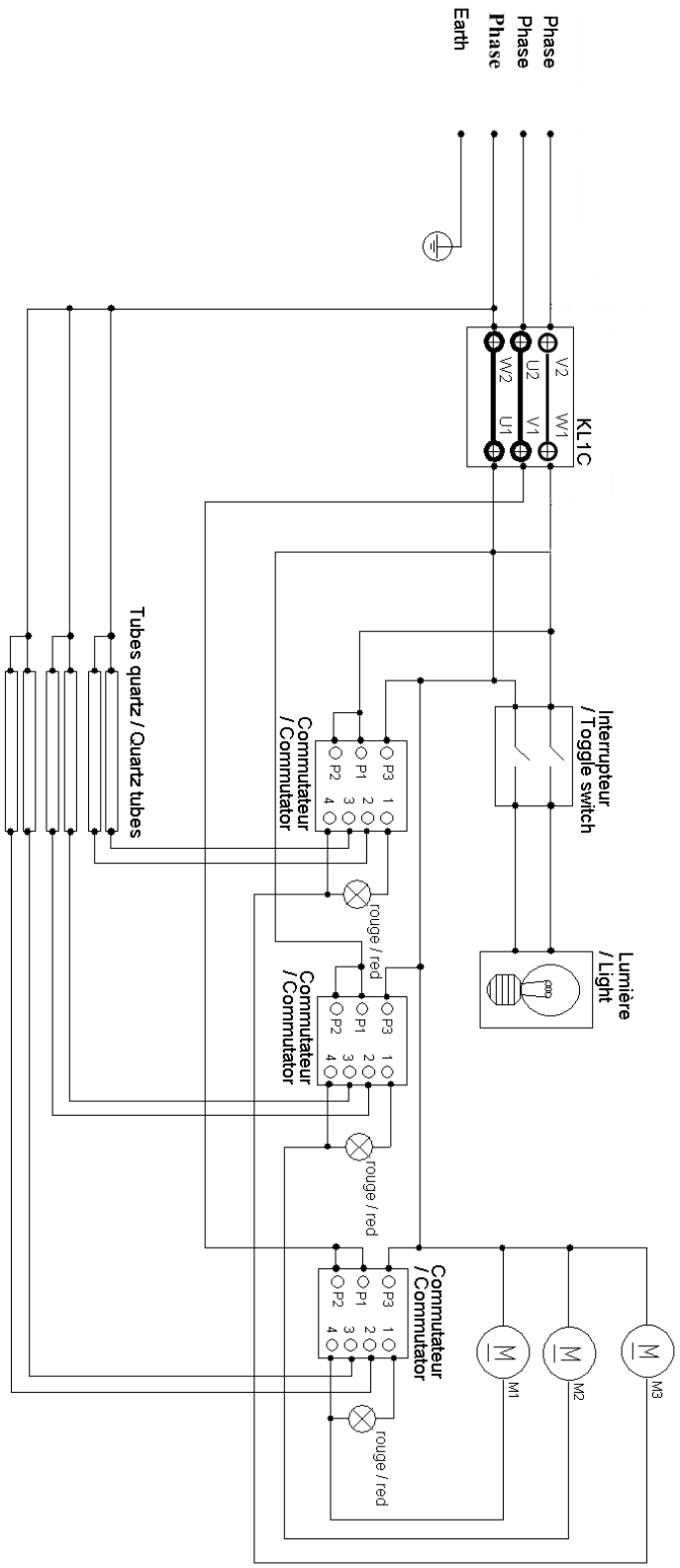


# Spare Parts RBE-12

Rep	Code	Qty	Spare part
1	64038	1	Roof
2	A18011	2	Halogen socket
3	A18003	1	Halogen lamp
4	64092	1	Rear
5	A16012	1	Two Position Terminal Block
6	64075	1	Right upright
7	A03050	3	Motor
8	64083	1	Right side casing
9	A01001	3	Mode Switch
10	A08003	3	Orange pilot light
11	A14078	3	Knob
12	A07034	1	Switch
13	OEM0052	1	Cord
14	A03018	1	Fan
15	A10032	1	Cord closer 16
16	B09003	2	Magnet
17	H01032	1	Lamp protection glass
18	64084	1	Left side casing
19	64076	1	Left upright
20	H01074	2	Glass
22	F03036	3	"U" Spit
23	A17002	2	Glass handle
24	D04037	6	Quartz tube
	D01033	6	Heating element
25	F01073	3	Tubes protecting grid
26	B09008	4	Hinge
27	64041	1	Tray
28	F03010	2	Spit holder
29	64037	1	Base
30	64045	1	Bottom casing
31	A13006	4	Foot
32	A16014	1	Six Position Terminal Block



Modifications		Date	Nom	Description
Date	Nom			<b>RBE 12 Single-Phase</b> Référence câblage
10/05/2007	A. David			



Modifications		Date	Nom	Description
Date	Nom			<b>RBE 12 3-Phase</b> Référence câblage
10/05/2007	A. David			



## LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

### **THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:**

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

**THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.**

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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