



Operation Manual  
For  
**Sodir**  
RBE-25 Rotisserie



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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** model RBE-25 rotisserie is designed to offer quality food cooking and roasting. The pass-through completely panoramic unit is constructed of food service quality stainless steel for commercial applications, and tinted tempered (safety) glass, and is equipped with two top mounted infrared quartz heating elements and two door mounted sheathed heating elements. Model RBE-25 comes equipped with a rotating carousel that accommodates five roasting baskets or five double roasting spits that will hold up to 25 standard size chickens. The unit is furnished with an ON/OFF switch for the top-mounted halogen lamp, which displays the cooking chamber, a four-position rotary control switch, a 10-position thermostat and a 120-minute timer. A thermometer is conveniently mounted in the front panel for temperature monitoring. The control positions are off, motor only (rotisserie), motor and quartz elements for keeping chickens warm, and motor, quartz elements and door elements for full cooking mode. The orange indicator beside each graphic representation is lit when the control is moved from the off position, through the various settings, to indicate the active elements.

### ***Specifications:***

<b>Model Configuration</b>	<b>Electrical</b>	<b>Plug</b>
RBE-25	208/240V, 3 PH, 9.5KW, 25/29A	CORD ONLY

## INSTALLATION

The **SODIR** Rotisserie Roaster needs to be directly wired to a grounded junction box of proper voltage of 208/240V, 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. Maintain 4" clearance at each side, rear and top of the roaster.

## ASSEMBLY

The **SODIR** Rotisserie comes from the factory completely assembled. 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

## ***Preparation***

The unit is 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 allowing for easier cleanup. Be sure the insert is in place in the pan with the holes facing down.

The rotating carousel holds five roasting baskets (supplied), or optionally, five spits or one lamb spit. Make sure that all roasting baskets are properly mounted and secured with the hooks of the baskets over the pins located on the sides of the carousel. If using the optional chicken spits, the baskets need to be removed and the spits mounted to the carousel through the holes in the sides. If using the optional lamb spit, the entire carousel needs to be removed, and replaced with the lamb spit.

## ***Cooking***

Be sure to load the baskets equally, balancing the carousel.

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

When the unit is loaded, close the hinged stainless steel doors and the glass doors. Turn the switch on to light the unit, set the thermostat to the desired setting, choose position 3 on the rotary switch for full cooking mode and then set the timer. The carousel will begin to rotate, and the heating elements will glow. As a reference, the recommended cooking temperature of approximately 340° F would be between position 5 and 6 of the thermostat, and 1-1/2 pound chickens should be cooked for approximately 1-1/2 hours.

Allow the product to cool slightly before removing, or switch to position 2 to keep warm using the quartz tubes only. The carousel will continue to turn in this position.

The SODIR rotisserie 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 full load of standard chickens is 90 to 105 minutes on full power.

Note: Ready-made dishes and choice cuts may be cooked when using a long dish in the basket or by covering the product in aluminum foil. For roasting a whole rack of lamb, use the special heavy-duty lamb spit, available separately.

When finished cooking, turn all knobs, and the lamp switch, to the off position.

## **Cleaning**

**WARNING: Disconnect electrical power supply before cleaning**

**CAUTION: Allow the glass doors to cool before cleaning. Do not spray hot glass with cold liquid**

**CAUTION: Do not spray hot heating elements with any liquid**

Cleaning is very important in maintaining a safe and well working machine. Allow the roaster to cool before cleaning. The baskets, carousel, bottom drip tray and insert are removable for cleaning and can be cleaned using a damp cloth or sponge and mild liquid soap. If needed, use a scouring pad on the carousel and baskets. 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**

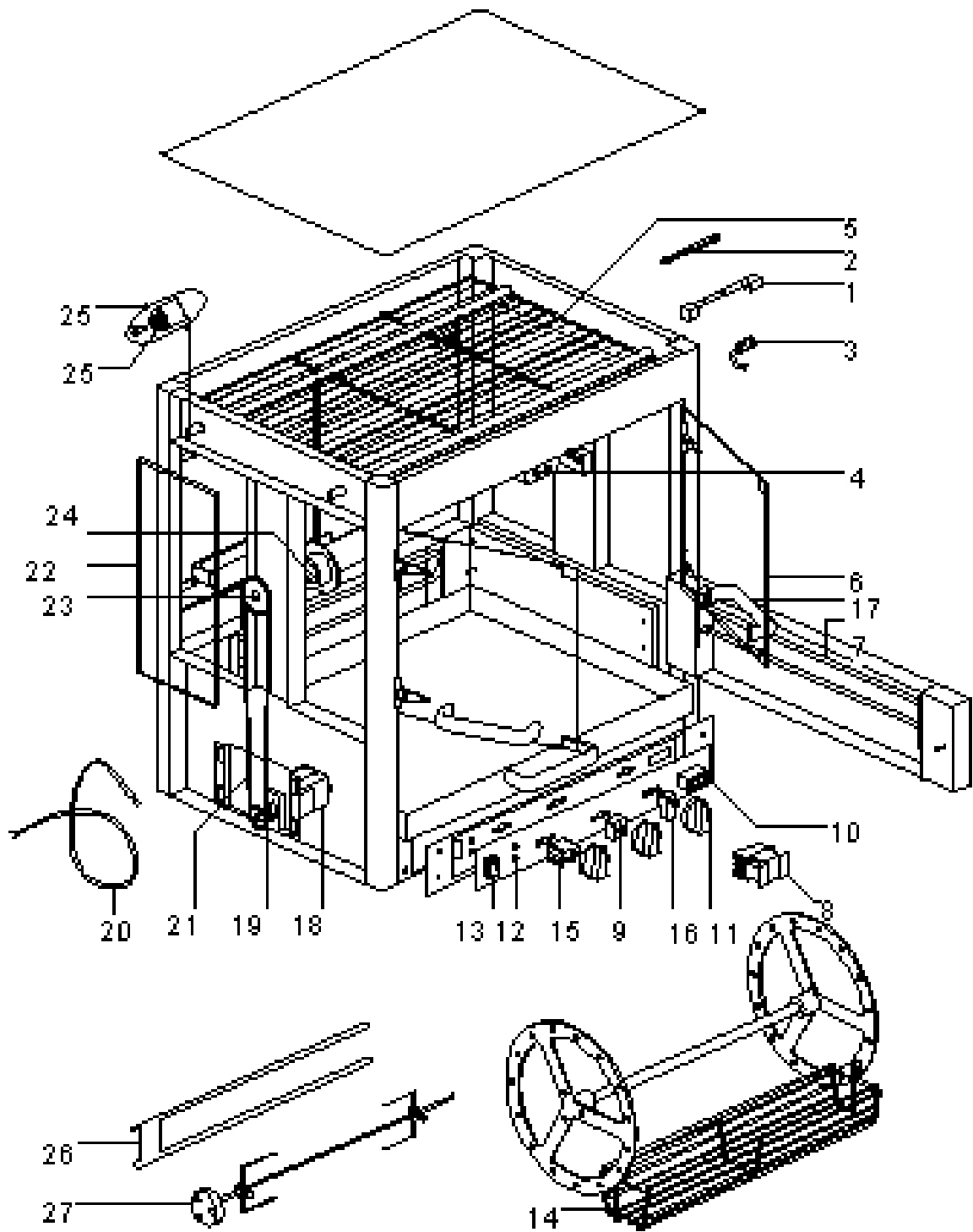
## **Maintenance**

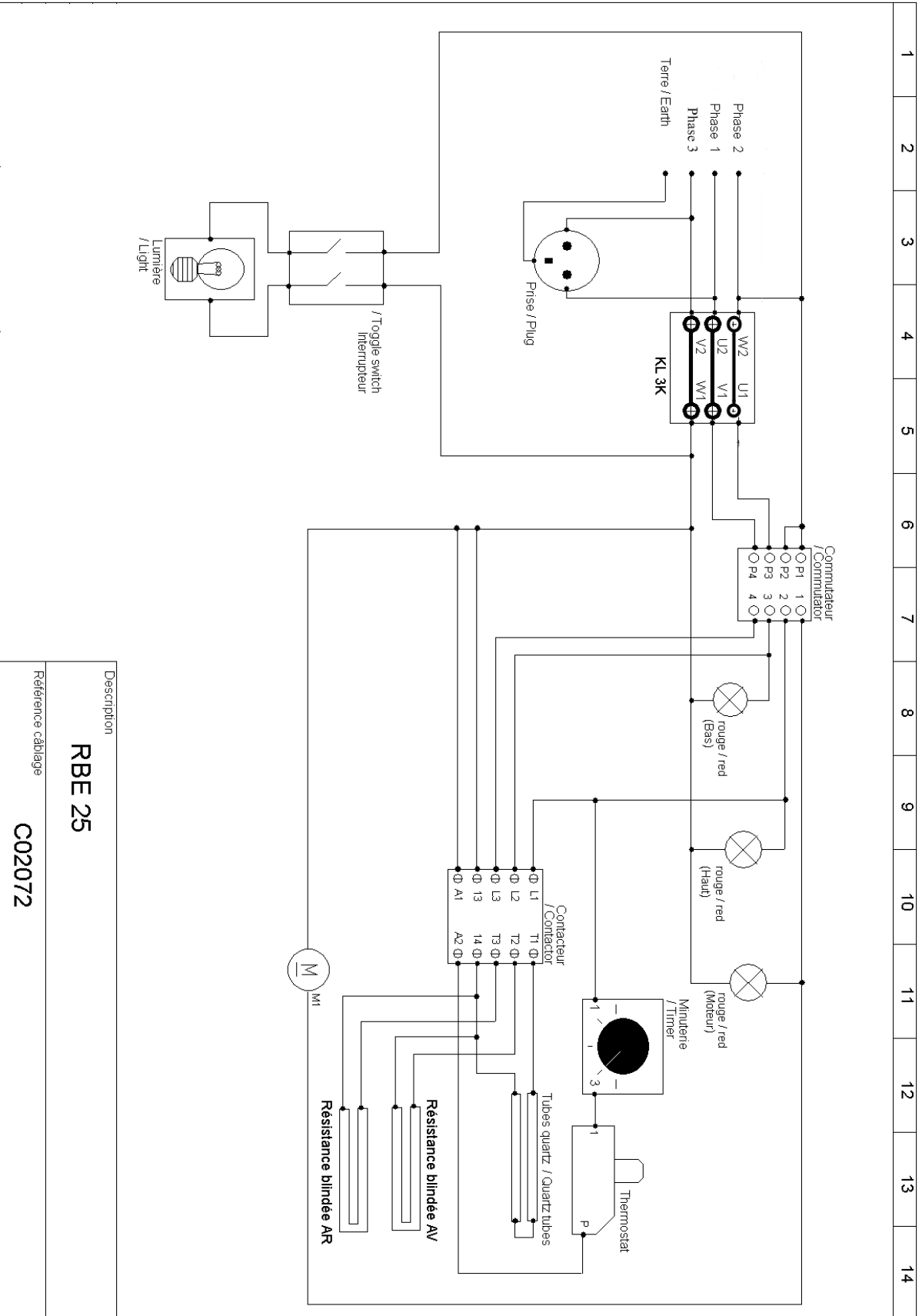
You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website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

# Spare Parts RBE-25

Rep	Code	Qty	Pièce	Spare part
1	A18011	2	Douille halogène	Halogen socket
2	A18003	1	Lampe halogène	Halogen lamp
3	A09003COM	4	Steatite complète	Steatite
4	B09003	4	Aimant	Magnet
5	F01032	1	Grille protège tubes haut	Top tubes protecting grid
6	H01002	4	Glace porte	Door glass
7	D02074	2	Résistance blindée bas	Bottom armoured heating element
8	A05008	1	Contacteur	Contacteur
9	A02010	1	Minuterie	Timer
10	A18007	1	Thermomètre	Thermometer
11	A14078	3	Bouton	Knob
12	A08003	3	Voyant orange	Orange pilot light
13	A07025	1	Interrupteur	Switch
14	B04054	5	Balancelle	Swing
15	A01009	1	Commutateur	Commutator
16	A06006	1	Thermostat	Thermostat
17	A15031	5	Poignée	Handle
18	A03007	1	Moteur	Motor
19	B01002	1	Pignon 13 dents	Gear wheel 13
20	C01045	1	Cable	Cord
21	B07013	1	Chaine	Chain
22	H01003	4	Glace latérale	Side glass
23	B01003	1	Pignon 24 dents	Gear wheel 24
24	B06010	2	Roulement	Ball bearing
			Résistance quartz/Quartz heating element	
25	D04011	2	Tube quartz	Quartz tube
	D01030	2	Résistance	Heating element
			Résistance blindée/Armoured heating element	
	D02016	1	Résistance blindée	Heating element
			Accessoires	
26	F03001	1	Jeu de 5 broches à poulet B 1	Chicken spit
27	F03002	1	Broche mouton B 2	Lamb spit

# Exploded Diagram





1 2 3 4 5 6 7 8 9 10 11 12 13 14

Description	<b>RBE 25</b>
Référence câblage	<b>C02072</b>





## 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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