

# Diamond Equipment

## 2012 Commercial Chicken Rotisserie Machine



### 2012 Model Technical Specifications & Instructions

Provided By Diamond Equipment Authorized Re-seller:

**Kitchenall Restaurant Equipment**

web: [www.kitchenall.com](http://www.kitchenall.com)

email: [support@kitchenall.com](mailto:support@kitchenall.com)



## Gas Rotisserie Machines

Model	#Chickens	Width	Depth	Height	Weight	Gas	Burners	Watts/h	G/h	BTU/h	Volts	Motor
FG10	10	45.7	19.7	36.1	98	LP/Nat	2	6000	390	18000	110	1/4HP
FG20	20	45.7	19.7	63.0	LP/Nat	4	12000	780	36000	110	1/4HP	
FG30	30	45.7	19.7	63.0	180	LP/Nat	6	18000	1170	54000	110	1/4HP

Stainless Steel Construction  
 Infra Red Burners  
 Tempered Glass Doors  
 Heat Resistant Handles  
 Motor Consumption 0.4 kW/h  
 Gas Consumption: approx 1lb per 90 (FG20)

## Electric Rotisserie Machines

Model	#Chickens	Width	Depth	Height	Weight	Volts	Watts	Amps	Motor	Phase
FGE10	10	45.7	19.7	36.1	93	220V	5600W	28A	1/4HP	1
FGE20	20	45.7	19.7	63.0	143	220V	8400W	41A	1/4HP	1
FGE30	30	45.7	19.7	63.0	174	220V	11200W	53A	1/4HP	1

Stainless Steel Construction and heating elements.  
 122-572 degrees F Thermostats  
 Tempered Glass Doors  
 Heat Resistant Handles  
 Motor Consumption 0.4 kW/h  
 Heating Element Consumption: 2800 W/h per element

**FG30/FGE30 - 30 Chickens**



**FG20/FGE20 - 20 Chickens**



# Diamond Equipment

## 2012 Commercial Chicken Rotisserie Machine

### General Information

- Check the voltage before plugging in cable
- Always place the unit on a flat, levelled surface
- Each spit holds up to 5 chickens (total weight = 22lbs)
- Always unplug machine before cleaning
- Approximate cook time is 45 minutes to 1hr

### Operating Instructions

- 1) Fill the pan with water so that the final product does not dry out.
- 2) Load the spit with thoroughly thawed chickens and insert into your Rotisserie machine.
- 3) Turn the motor switch on (at the bottom on the side).
- 4) Each heating element is individually controlled by a switch, a pilot lamp, and a thermostat
- 5) Turn the heating element pilot lamps on, the pilot lamps will illuminate
- 6) Turn the thermostats on at 392F/200C for 30 minutes, then set temp to 572F/300C until chickens are cooked through
- 7) It is normal that the top heating element does not stay as red as the bottom.

### Warranty

Defective parts to this unit are eligible for replacement at no cost for up to 1 year from purchase. Please contact your authorized re-seller with any warranty claims. Replacement parts will be mailed to you within 5 business days. Replacement glass is not covered by warranty but available for purchase. Free replacement part shipping only extends to continental US.

**Authorized Reseller** - *please contact for latest pricing*

***Kitchenall Restaurant Equipment***

<http://www.kitchenall.com>

email: [support@kitchenall.com](mailto:support@kitchenall.com)

