Rotisol

FRENCH DESIGN EST 1954 FRA HERITAGE • TRADITION

POST-COOKING CLEANING PROCEDURE

Master Clean *| auto-clean*

MC5.560 · MC8.560 · MC8.760 — AUTO-CLEAN PROGRAM GUIDE

> **Do not disconnect power after cooking** – the fan auto-cools the unit.
> **Temperature must be below 140°F** before any intervention.

THE 3-CYCLE AUTO-CLEAN PROGRAM — under 1 hour total

1 STEAM	2 WASH	3 RINSE	AUTO OFF	< 1h
Softens & releases grease from all surfaces	Cleans & sanitizes with detergent	Anti-limescale for spot-free results	Unit shuts off at end of cycle	TOTAL CYCLE

PHASE 1 — before starting auto-clean (after last cook)

1 UNLOAD POULTRY – BASKETS STAY IN

Press the basket rotation button to bring each basket forward. Wear heat-resistant gloves. Tilt each bird to drain its juice before removing. **Leave all baskets inside the chamber** – they are washed automatically during the cleaning cycle.



2 QUICK RINSE WITH HIGH-PRESSURE HOSE

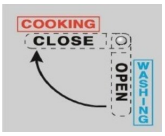
Use the integrated high-pressure nozzle to rinse interior walls and baskets. This loosens large debris and grease deposits before draining – making the auto-clean cycle more effective. Direct the spray toward the drip pan and drain area.



3 OPEN DRAIN VALVE → EMPTY COOKING FAT

Turn the drain valve (base of unit) to **OPEN / CLEAN** position. Cooking fat drains into the removable grease collection tub in the integrated cabinet below. Do not mix cooking fat with washing water.

Cooking juices ONLY into the grease tub – never into wastewater. Check tub capacity before starting.



4 CHECK CLEANING PRODUCT LEVELS

Open the integrated cabinet and verify that both cleaning product canisters have sufficient levels. If either is empty, replace it and confirm on the touchscreen by pressing the canister icon.

When replacing an empty canister, reprime the intake tube before the next wash cycle to ensure correct chemical dosing. Use the prime function on the touchscreen.



5 CLOSE DOOR → LAUNCH AUTO-CLEAN PROGRAM

Close the door. On the touchscreen, select **Cleaning** and press **START**. The three-cycle program launches automatically – washing water discharges to wastewater automatically, like in a dishwasher. At the end of the cycles, all water will have drained. You may wipe anything residual. **Do not stop the program once started.** If intervention is needed, open the door (cycle pauses); closing resumes it.

The unit shuts off automatically at end of cycle. No monitoring required.





CLEANING IN ACTION

Steam, wash and rinse cycles run automatically – high-pressure nozzles reach every corner of the chamber. Baskets, walls and the drip pan come out clean, ready for the next batch.

AUTO-CLEAN DOES THE HEAVY LIFTING

Baskets, drip pan and interior walls are all cleaned automatically. The steps below are quick wrap-up tasks after the cycle ends – most take under 2 minutes. No scrubbing or soaking required.

PHASE 2 after the auto-clean cycle completes

6 EMPTY DRAIN GUTTER

Lift the water recovery gutter at the door seal horizontally and pull to avoid spilling. Empty rinsing water into wastewater (not the grease tub). Reinstall by clipping back into the square holes on the body.

7 EMPTY OR REPLACE GREASE TUB

Pull out the grease collection tub from the cabinet. Pour cooking fat into a grease bag for proper recycling or disposal. Wipe the tub and return to position.

Use the Rotisol heat-resistant liner inside the tub for hygienic, no-mess grease handling (ref. SAC).



8 CLOSE DRAIN VALVE – COOK POSITION

Turn the drain valve back to **CLOSE / COOK** position before the next use. Forgetting this step allows the juice tray to drain during cooking – creating a fire risk.

Always close the drain valve before the next cooking session.



9 WIPE GLASS & EXTERIOR

Wipe K-Glass doors with a soft damp cloth only. Do not use commercial glass cleaners – most contain chemicals that damage stainless steel and degrade the K-Glass coating, especially when exposed to heat. Wipe exterior panels with a damp cloth.

Clean the door seal with a mild non-abrasive detergent and damp cloth. Exterior surfaces and glass are not included in the automated cycle.

10 FILL DRIP PAN WITH 1 INCH OF WATER

Before the next cooking session, fill the integrated drip pan with approximately 1 inch of water to prevent fat ignition. Potatoes or vegetables in the tray can substitute for water.



QUICK CHECKLIST ready for next cook

- [ ] Drain valve closed (COOK position)
- [ ] 1 inch of water in drip pan
- [ ] Grease tub emptied & returned to cabinet
- [ ] Cleaning product canisters not empty
- [ ] K-Glass doors wiped with damp cloth
- [ ] Baskets reinstalled in correct position
- [ ] Drain gutter reinstalled
- [ ] Door seal wiped with damp cloth



SEE THE MASTER CLEAN IN ACTION!

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MASTER CLEAN IS READY FOR THE NEXT COOK ✓