

# HOBART KA7E SELF-CLEANING ROTISSERIE



training guide



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# Table of Contents

	Page
How to Program Rotisserie .....	3
Set Up. ....	4
Getting Started .....	5
The Cooking Process Begins.....	6
The Unloading Process.....	7
Using Pass-Thru Controls.....	7
Cleaning Instructions .....	8-10

One button cleaning  
meets one button cooking.

# How to Program Rotisserie

## How to Save a Program

1. Turn the **ON-OFF** switch to **ON**. Red light indicates the unit is powered.
2. Select a Program (1-9).  
Press **P** for 3 seconds to enter program mode.  
The program display will show the number being programmed.
3. Cooking "Step" 1 LED is lit.  
Time display blinks. Enter the desired cook time from 0:01 (one minute) to 6:00 (six hours).  
Press **ENTER** to accept (or press **CLEAN** to void and reenter).  
Temperature display blinks. Enter the desired cook temperature from 180. Press **ENTER** to accept (or press to void and reenter).
4. Cooking "Step 2" LED is lit.  
Follow #3 above.
5. Cooking "Step 3" LED is lit.  
Follow #3 above.
6. Hold "Step 4" LED is lit.  
Follow #3 above.

## How to Add Cook Time

Press **ADD 5** during a cook cycle to add 5 minutes of cook time.

**NOTE: MANUAL MODE is 0 and cannot be saved into memory.**

## How to Set Clock

Press **CLOCK**.

Enter time of day with number pad.

Press **CLOCK** to toggle AM or PM, if needed.

Press **ENTER** to accept the entry. Clock is now set.



Figure 1

# Set-Up

## Set Programs

Follow the instructions on page 3 “How to Program Rotisserie”, set up Program 1 to preheat the oven and Program 2 to cook

### Program 1 = Preheat

Step 1 – 450°F for 30 minutes

Step 2 – 0

Step 3 – 0

\*\* Step 4 – 200°F for 30 minutes

chickens. Up to 99 programs can be added if desired. Here are two sample recipes:

### Program 2 = Chicken Recipe Full Load

Step 1 – 450°F for 15 minutes

\* Step 2 – 400°F for 60 minutes

Step 3 – 0

\*\* Step 4 – 185°F

\* Time may vary due to size of bird. Finish product temperature must be 165°F to 185°F. Follow guideline as established by your Deli Manager.

\*\* Step 4 is an automatic hold cycle. Temperature range from 160°F to 240°F.

## Check to See if Rotisserie is Set Up Properly

1. Drip plates should be set in place in the bottom of rotisserie. *(Figure 2)*
2. The rotor set in place with the drum engaged on drive arm. *(Figure 3)*
3. Turn main power **ON** with switch on front of unit.
4. Preheat rotisserie by pressing **1** and then **START**.



Figure 2

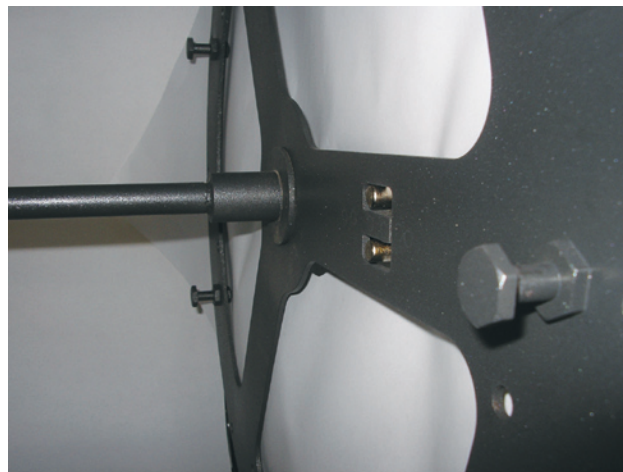


Figure 3



# Getting Started

## Preparing Birds Using V-Spits

1. Chicken must be trussed securely. With the chicken laying on the breast, use approved ties to wrap around legs and pull the tie along the back and criss-cross over back (Figure 4). Tie comes over to the front to hold wings to side of chicken (Figure 5).
2. Insert bird on v-spit neck first. Breast bone needs to be parallel with flat side of spit. Legs on the same side of the spit as the breast (Figure 6).



Figure 4



Figure 5

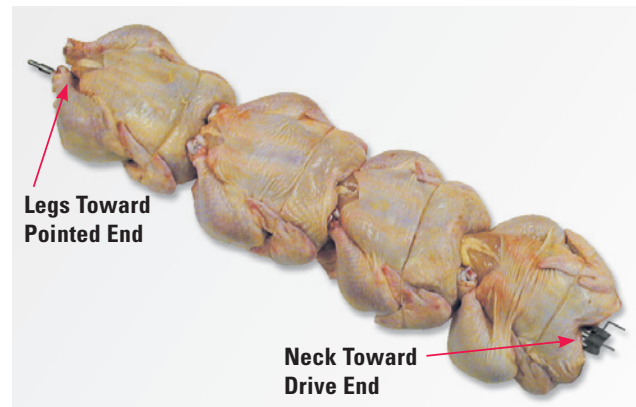


Figure 6

## Preparing Birds Using Racks


1. Place 4 or 5 position rack on prep table.
2. Place bird cavity over spindle on chicken rack.
3. Fold and cross chicken legs and hook leg ends under side rods of chicken rack. (Figure 7)
4. Break wings at top joint and fold wings behind bird.
5. Repeat above steps for all racks and place on cart.



Figure 7

# The Cooking Process Begins

## Loading the Birds

1. Load the birds directly from the cart into the preheated oven.
2. Place rack on rotor drum. Move drum around by pressing  button on front of unit.
3. Alternate loading every other position until all seven racks are in place. (Figure 8)

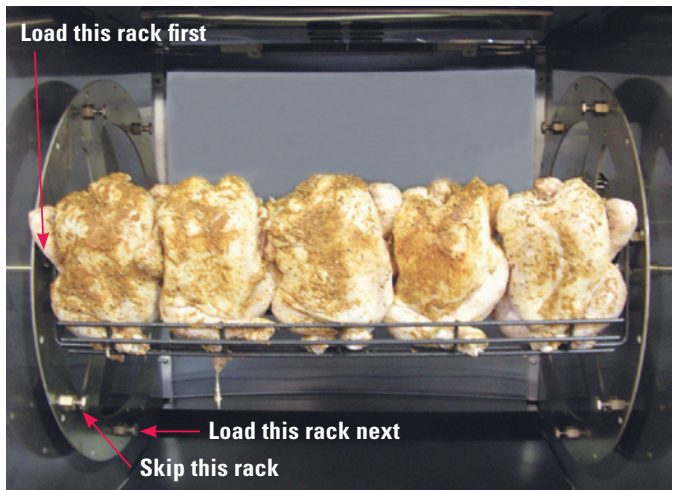


Figure 8

## The Cooking Process






1. Press  and then  to begin cooking the birds.
2. When beeper sounds, check chicken temperature at thigh to assure 185° F internal temperature.
3. If using a probe, place the probe in the product and hold the  button for three seconds. The temperature of the chicken will display in the temperature screen.
4. If more cook time is needed, push the  button.
5. If product has reached the desired temperature, push the  button. The oven will go into Step 4, the automatic hold cycle. (Figure 9)



Figure 9

# The Unloading Process

1. Always wear insulated oven gloves when unloading the spits. Remove the spit from the rotisserie by holding the spit at each end. (Figure 10)
2. Tilt chicken spit toward tray. Place the birds in a dome container or in an approved rotisserie bag.
3. Repeat above steps for remaining spits.
4. Place spits in sink with hot soapy water for cleaning.



Figure 10

# Using Pass-Thru Controls

After a cooking cycle has been completed, the beeper sounds and the oven automatically executes the **HOLD** cycle (step 4 of the cooking program).

## SNOOZE

Press to silence beeper and add 10 minutes of cook time.

## SILENCE

Press to silence beeper and enter **HOLD** mode.

## STOP

Press to end the cooking cycle.

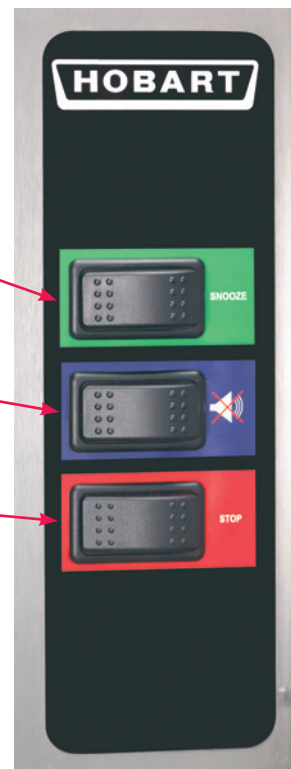


Figure 11



# Cleaning Instructions

**⚠ WARNING** THE OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, OR PERFORMING MAINTENANCE.

**⚠ WARNING** OVEN CLEANERS ARE CORROSIVE AND CAN CAUSE CHEMICAL BURNS. RUBBER GLOVES, GOGGLES, AND PROTECTIVE CLOTHING ARE REQUIRED. READ AND FOLLOW THE INSTRUCTIONS FOR THE OVEN CLEANER.

## Automatic Clean – *Approximate time 2.5 hours*


1. Remove all accessories from the oven.  
Rotor remains in the oven for cleaning.
2. Remove any debris, bones, or pieces of skin from the drip plates.
3. Be sure there is an adequate supply of cleaner (*Figure 12*). Replenish if needed.
4. Press  button.
5. The oven will automatically go through the entire cleaning cycle:
  - a. Preheat
  - b. Degrease
  - c. Pre-rinse cycle
  - d. Wash and soak cycle
  - e. Rinse
  - f. Drying cycle
6. Press **OFF** when display reads “CLEANING CYCLE COMPLETE”.



Figure 12



# Cleaning Instructions

## Empty Grease Container

At the end of the Automatic Clean cycle, remove plastic grease container located in stand below the unit (*Figure 13*), remove tube, and empty into the grease disposal receptacle. Place the tube back into the container.



Figure 13

## How to Change Cleaner

1. Remove chemical pick up tube and stand pipe from the empty bottle.
2. Place full bottle of chemical in proper location removing cap.
3. Insert chemical pick-up tube and stand pipe into the new chemical container. The stand pipe prevents the tube from curling (*Figure 14*).



Figure 14

## Weekly Delime

Using ½ gallon of apple cider vinegar, delime the unit weekly. Push the **CLEAN** button and then push **MANUAL**. Once the unit has filled with water, open door and add vinegar.

Rotisseries clean up their act.

# Cleaning Instructions

## Wipe Down – 5 minutes

1. Open the inner door and wipe off the inside and outside glass surfaces as needed. Using white vinegar on a soft cloth ensures sparkling clean windows.
2. Using a clean damp cloth, thoroughly wipe off any white residue remaining in the oven that is visible. A cloth soaked in vinegar will assist in this process.
3. Remove drip plates and wipe both the top and underneath surface with a clean damp cloth or take them to the sink to rinse them off.
4. Wipe out the bottom of the sump.
5. Wipe out the trough below the door opening.
6. Using warm soapy water, wipe around the face of the door jam and the exterior stainless steel surface.

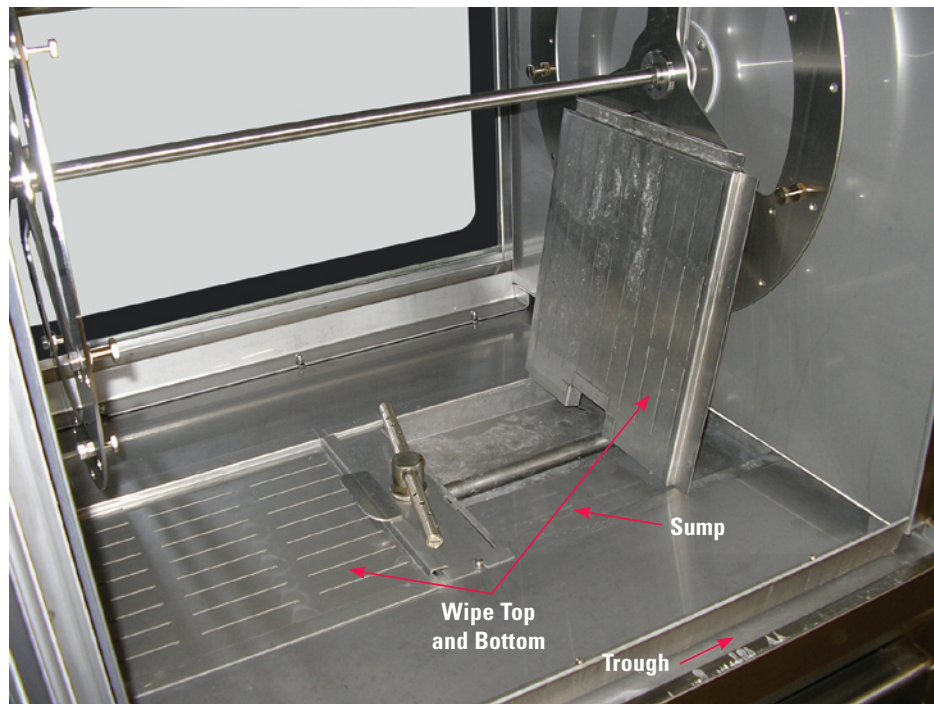


Figure 15

# Accessories

## How to Use Probe

1. Insert probe into product and hold probe button for 3 seconds.
2. Product temperature will be displayed.

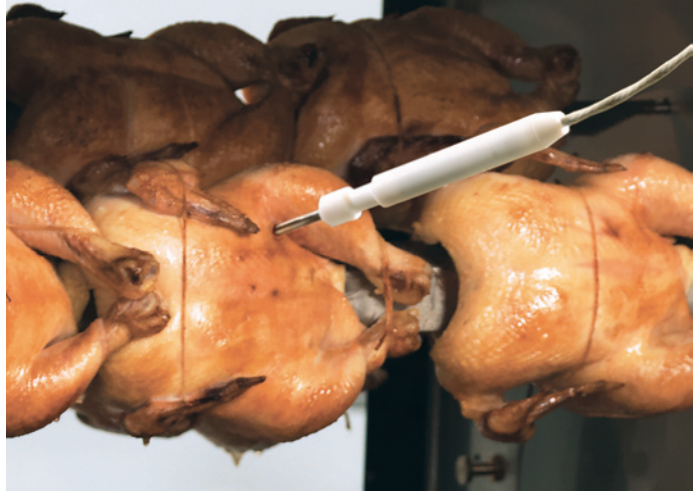
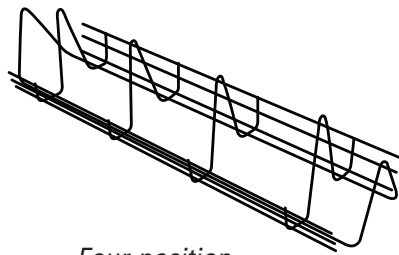
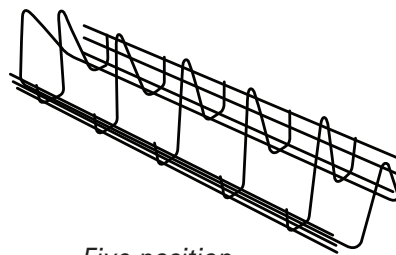


Figure 16

## Spit Options



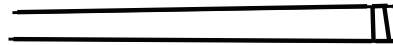
Four-position  
chicken rack



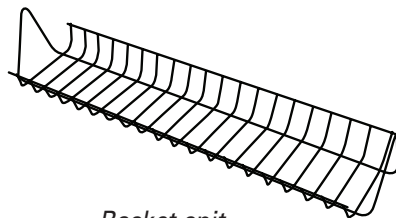
Five-position  
chicken rack



V-spit



Meat fork spit



Basket spit



Spit Cart





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