

# Daily Operating & Maintenance

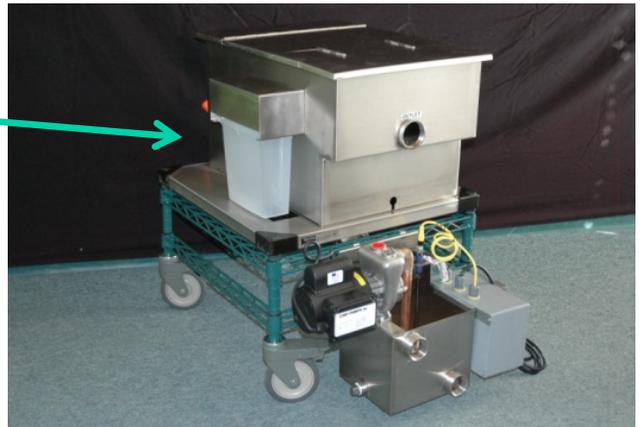
(Troubleshooting Guide on Back)



1. Empty The Strainer Basket Daily & Wipe Out Under Lid



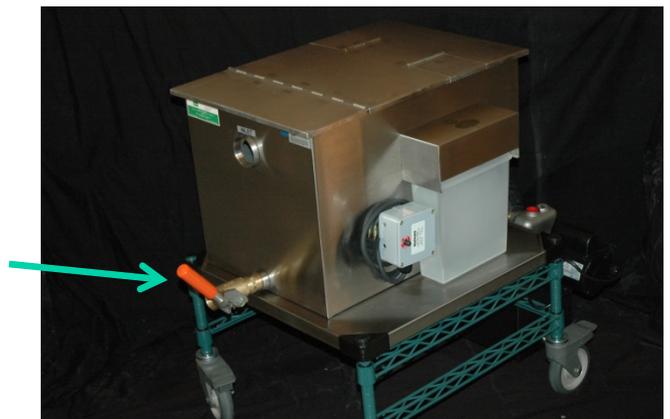
2. Empty Oil Cassette Daily Or More Often As Required



3. Use the Bottlebrush and Towel to Clean Oil Outlet Assembly- both vertical and horizontal areas.



4. Open Flush Valve **Daily** for 10 Seconds with Water Flowing Through Unit Do Not Allow Unit to Empty as Heating Element May Become Damaged



# Rotisserie Oven Program Troubleshooting Guide

## Low Drain Pump System

### **Reservoir Tank is overflowing-**

This is usually an indication that the pump is not operating correctly. The pump should turn on when the sensor 'sees' the water in the tank reach just below the overflow. The sensor light will turn yellow and the pump turns on.



Sensor Light

If there is no light on the sensor, then check that the grey control box is plugged in. There is also a clear reset switch on the control box that may have tripped.

If the tank is full and the sensor light is green - Clean off the bottom of the sensor lens and try to manually trigger the sensor by holding a finger a few inches below the sensor.

If the tank is full and the sensor light is yellow – Check to see if pump is running. If pump is running but not sucking up water from reservoir, the pump may need to be primed (small bolt on top of pump). If pump is 'humming' but not running, then there is something stuck in the impeller of the pump. The face plate of the pump will need to be removed to clear the object. Call Facilities Hotline to dispatch a service technician if needed. Please ensure that the screens are utilized in the ovens to prevent debris from reaching and clogging the pump.

## Goslyn Oil Separator

### **Oil separating but not being discharged-**

The oil outlet valve may be stuck due to semi-solidified or sticky oils. The oil outlet assembly should be cleaned with the bottlebrush provided. In some cases, the blockages may be due to animal fats solidifying in the oil outlet system because they have cooled down– Check that the heater is plugged in and operating correctly.

### **Oil being discharged with the wastewater even though the unit is discharging oil as normal-**

This is usually an indication that the silt release valve has not been operated and there is a silt build up in the unit thereby reducing residence time within the goslyn<sup>™</sup>. Operate the silt release valve as described in daily maintenance procedures.

Check to be sure there is enough water in the Goslyn<sup>™</sup> to 'float' the oil up and out of the oil valve. It is necessary to add water to the Goslyn<sup>™</sup> by draining the water in the ovens every 2 or 3 batches of chickens.

### **Wastewater effluent is overflowing into the center section and/or spilling out of the goslyn<sup>™</sup>-**

This is usually an indication that the Strainer Basket has not been emptied. Please remove, clean and replace the Strainer Basket.

### **Unit has foul odor-**

Always empty the strainer basket at the end of the night after all ovens are turned off. Make sure the silt valve is flushed on a daily basis