



# MIBRASA<sup>®</sup>

# ELIPSE ROTISSERIE

## Instruction manual





# *The Craftsmen of Fire!*

*We invite you to experience Mibrasa® grill cooking for yourselves. Cook and create in a way that awakens your taste buds and reminds us of the beauty in simplicity.*

QUALITY GUARANTEE



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1

WARNINGS

Read this user manual before installing the rotisserie. Failure to follow instructions may result in property damage, physical injury or death.

Improper installation of the rotisserie can cause a fire, follow the installation and use instructions to reduce the risk of fire.

## 1. Warnings

### 1.1 Preliminary warnings



Follow the steps recommended and explained by Mibrasa® in this manual when using this equipment.



Save these instructions and have this manual within reach for future queries.



Respect the maintenance and cleaning timigs recommended by Mibrasa® in this manual.



When ordering spare parts, accessories or parts from Mibrasa®, pay close attention to the names and references.



Any modification of the rotisserie is prohibited.

### 1.2 Installation warnings



Install the rotisserie on a stable, level, non-combustible and hard surface that can support its weight.



Keep access clear for maintenance and service. Do not obstruct or block. Keep safety distances clear.



If the rotisserie is not installed correctly it may cause a fire. Follow installation instructions to reduce the risk of fire.



Consult local regulations and security measures for correct and safe installation.



DO NOT install the rotisserie on wood or any other combustible surface.



DO NOT place any flammable materials near the sides or on top of the rotisserie.



DO NOT leave any type of material in close proximity of the rotisserie.

### 1.3 Usage warnings



Mibrasa® is not responsible for any damage caused to people, parts or facilities caused by improper use of the equipment.



The Mibrasa® Elipse rotisserie is only for cooking food, any other use other than this can cause risks to the user.



DO NOT throw charcoal or wood into the rotisserie, place them carefully.



DO NOT use flammable liquids to light charcoal.



DO NOT attempt to move the rotisserie when it is in operation.



DO NOT put out the embers by pouring water on the rotisserie.



The rotisserie is hot when it is in operation, do not touch the equipment with bare hands. To avoid burns, use appropriate material.

### 1.4 Cleaning warnings



Mibrasa® is not responsible for any damage caused to people, parts or facilities caused by inadequate cleaning of the equipment.



Respect the cleaning recommendations advised by Mibrasa®.



Cleaning work must be carried out by trained personnel.



Disconnect the equipment from the power before carrying out any type of cleaning.



Use non-abrasive cleaning products designed for stainless steel surfaces.





While cleaning the equipment, the operator in charge must wear the necessary PPE required to perform the task.



DO NOT perform cleaning functions if the equipment is hot.



DO NOT use harsh or corrosive chemicals to clean the equipment.



DO NOT use metal brushes, metal sponges or scrapers to remove food residue.



DO NOT use a pressure washer to clean as it may cause electrical hazards.



DO NOT empty ashes into buckets or containers made of flammable materials.

#### 1.5 Maintenance warnings



Mibrasa® is not responsible for any damage caused to people, parts or facilities caused by inadequate maintenance of the equipment.



Respect the maintenance advice recommended by Mibrasa®.



Maintenance work must be carried out by qualified personnel.



Disconnect the equipment from the power before carrying out any maintenance work.



While carrying out maintenance work, the operator in charge must wear the necessary PPE required to perform the task.



DO NOT perform maintenance functions if the equipment is hot.



DO NOT use replacement parts that are not from Mibrasa®.

# 2

# TECHNICAL INFORMATION

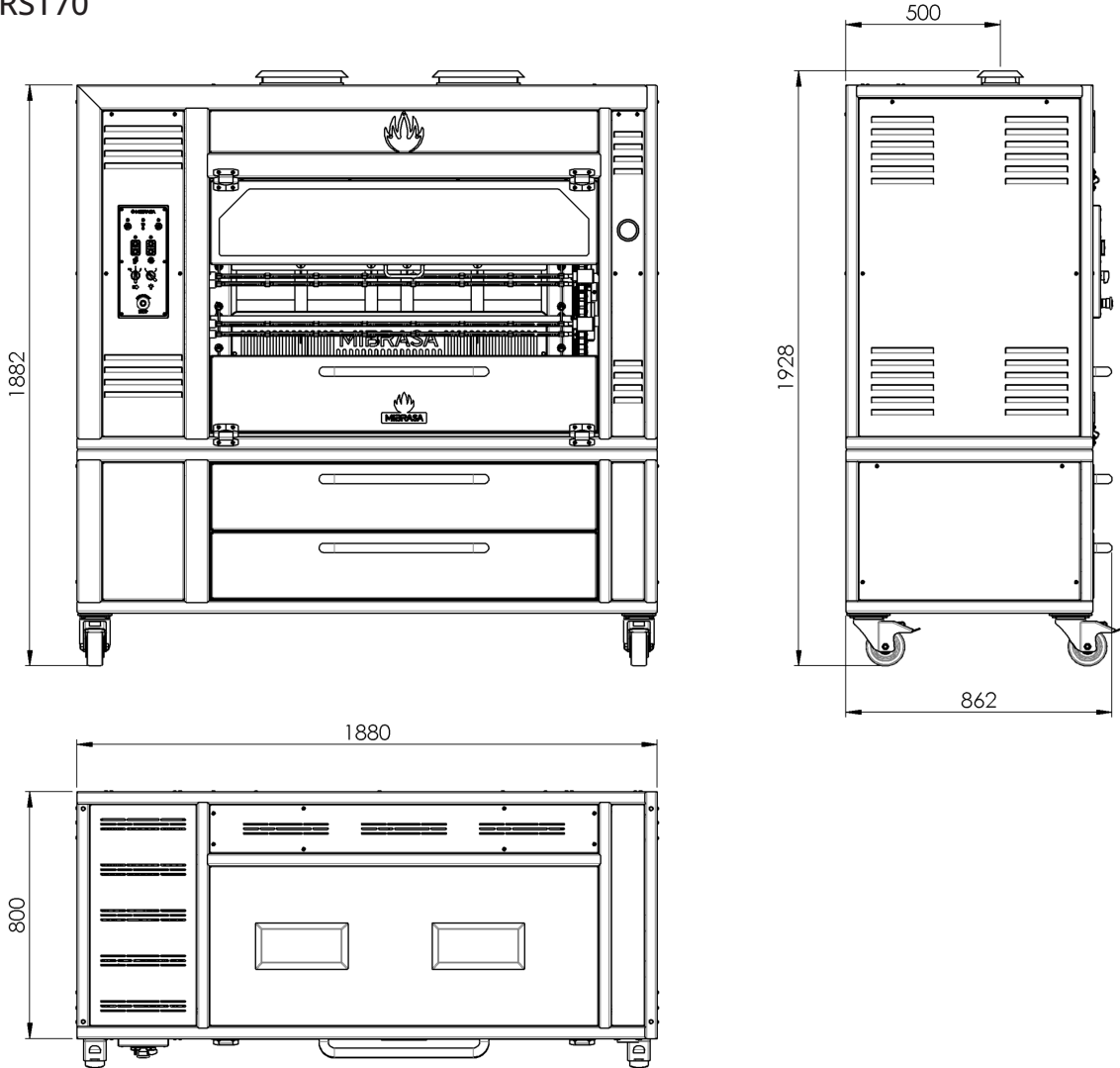
2. Technical information

2.1 Mibrasa® Elipse rotisserie models

RST70	Rotisserie surface area 1100 mm x 10 spits	7 chickens per spit	Total capacity of 70 chickens
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2.2 RST70



TECHNICAL DETAILS	
Reference	RST70
Rotisserie surface area	1100 mm x 10 spits
Maximum capacity	70 chickens
Fire up time*	45 min
Initial charcoal load*	10 - 12 kg
Electrical power	0.5 kW / 0.67 hp
Cooking temperature	200 °C - 280 °C
Maximum weight per spit	10-12 kg
No. speeds	3
Exhaust rate	5000 m³/h
Exhaust hood dimensions (recommended) Width x Depth x Height	2200 x 1500 x 2000 mm
Electrical connection	EU: 230V/50Hz
Net weight	875 Kg
Crated weight	1075 Kg
Crated dimensions	2100 x 1100 x 2150 mm

INCLUDED ACCESSORIES
• Spit rod [10]
• 4-prong fork [60]
• 2-prong fork [20]
• Gastronorm GN 1/1 [2]
• Gastronorm GN 2/4 [3]
• Spit rod remover [2]
• Mibrasa tongs
• Ember poker

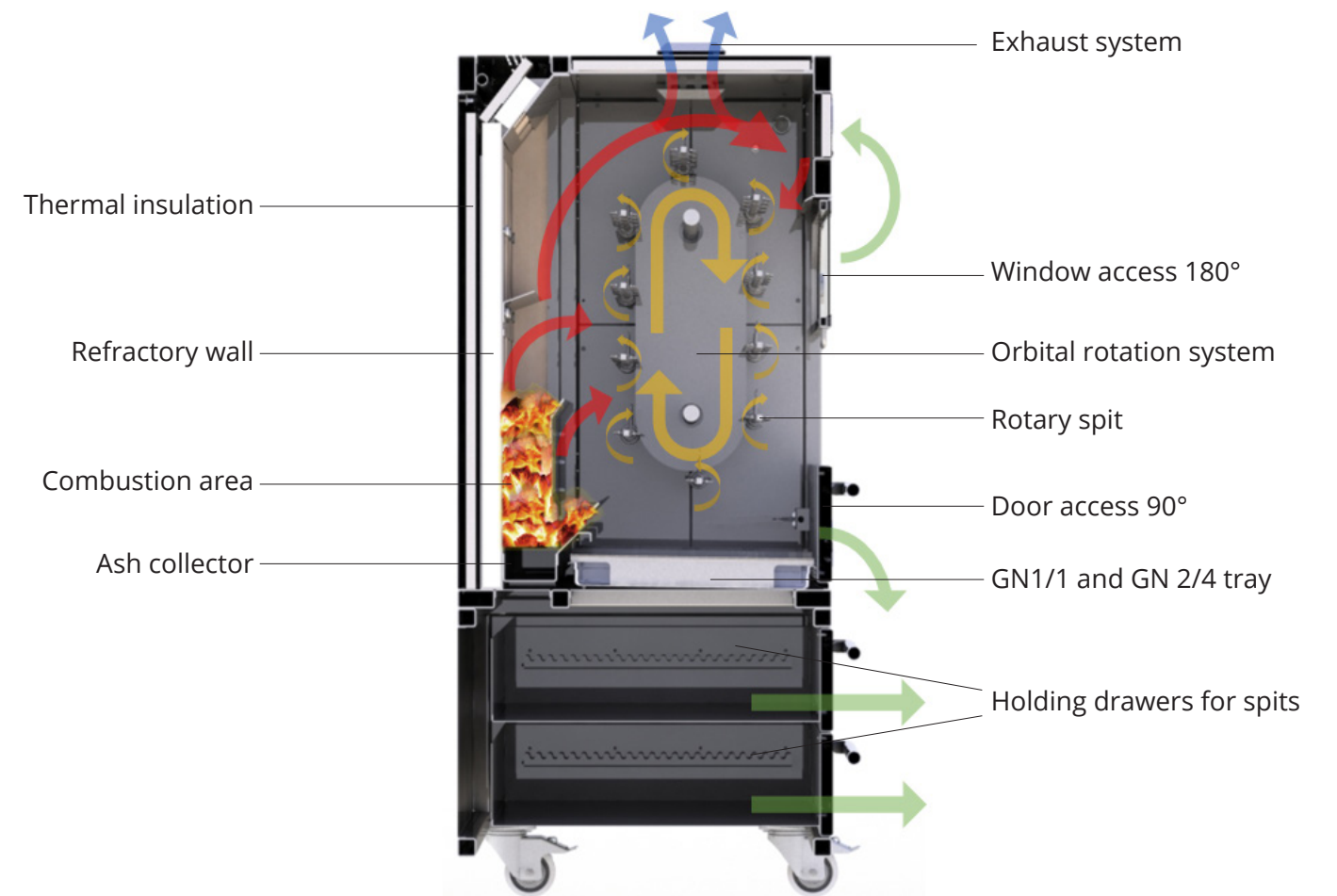
OPTIONAL ACCESSORIES
• Extra spit rod
• Extra 2 or 4-prong fork
• Spit basket
• Mibrasa kitchenware (consult catalog)



# 3 ELIPSE ROTISSERIE DESCRIPTION

## 3. Mibrasa® ELIPSE Rotisserie description

### 3.1 Main parts of the ELIPSE rotisserie



### 3.2 Mibrasa® ELIPSE cooking system

The Mibrasa® Elipse highlights two unique engineering features to improve rotary cooking results: orbital rotation and individual spit rotation in opposite directions.

**LARGE SURFACE AREA FOR UNIFORM COOKING**  
Thanks to the orbital movement of the spits, the total cooking area is maximized, which in turn, allows the product to stay in contact with the burning area for a longer period of time. This guarantees a constant internal temperature of the product for the perfect result.

**HIGH PRODUCTION MAINTAINING PRODUCT QUALITY**  
Choose between different speed and control settings to adjust to the ingredients being cooked. Between the spits, each rotates in opposite directions to avoid large pieces coming into contact and breaking.



### 3.3 Mibrasa® control panel

The Mibrasa® control panel has two functions: direct control and auxiliary control.

The direct control function is exercised through the buttons, selectors and emergency stop. It is responsible for the movement of the spits and the lighting inside the rotisserie.

The auxiliary control function is displayed through the LED lights. It is responsible for notifying you if there is component failure and/or overheating.



# 4

# INSTALLATION INSTRUCTIONS

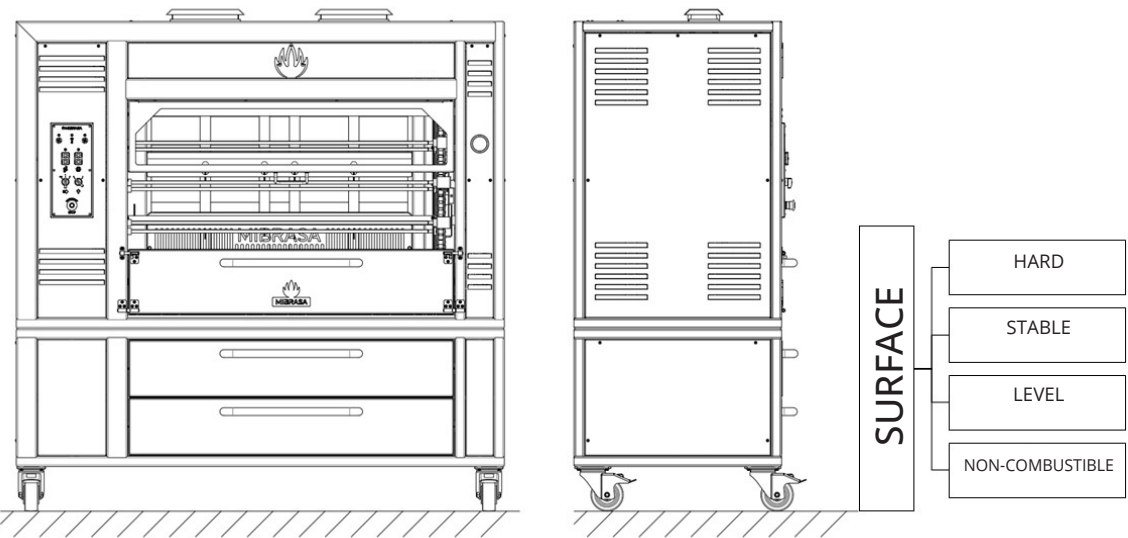


4. Installation instructions

 Read section 1.2 Installation warnings

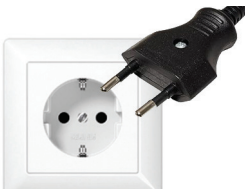
4.1 Installation surface

Due to the weight of the equipment, the surface that supports it must be hard, stable, level and made of non-combustible material. Access for service, maintenance and cleaning must be free of obstructions.



4.2 Connection

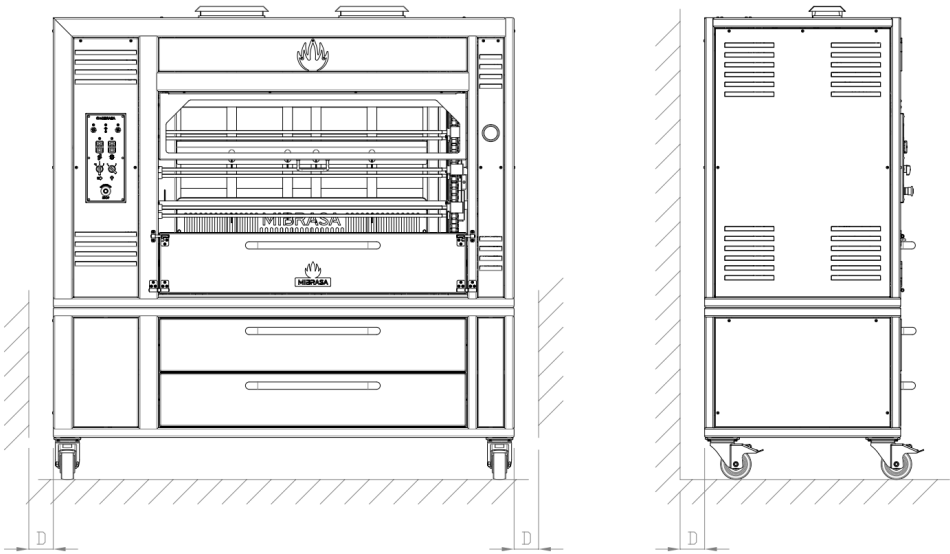
Consult local electrical regulations for the correct connection.

	Voltage	Frequency	Connection
EUROPE	220V	50Hz	

MIBRASA® RECOMMENDS UNPLUGGING THE EQUIPMENT WHILE CARRYING OUT MAINTENANCE AND CLEANING TASKS

4.3 Surrounding restrictions

The installer must contact the person responsible for the building’s fire protection regulations to determine whether any restrictions or inspections are required prior to installation.



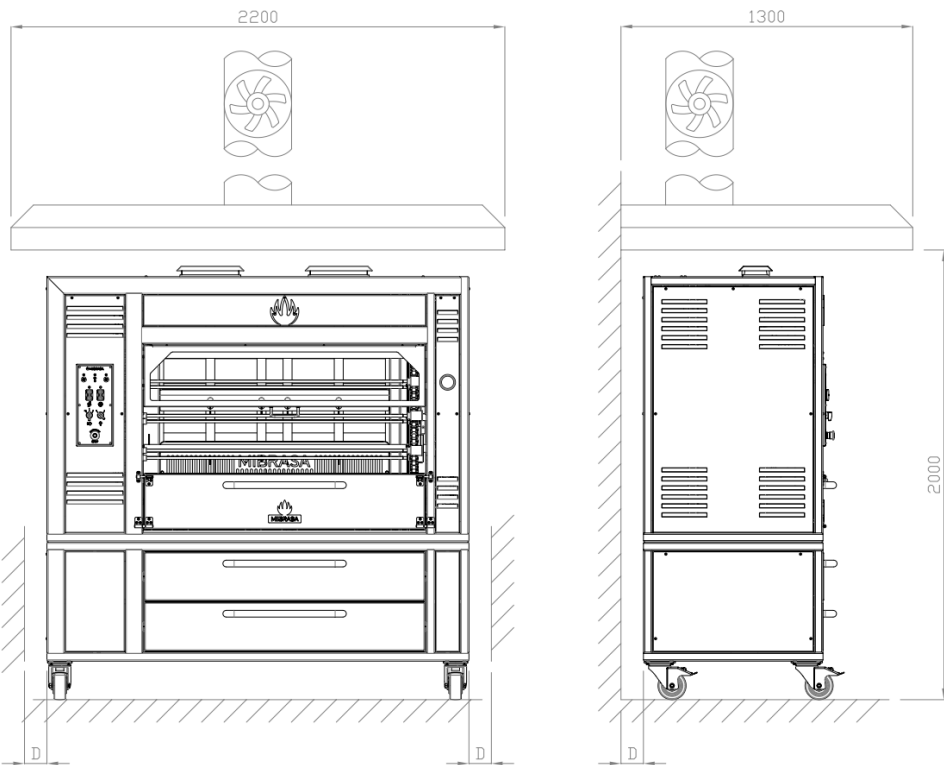
D marks the safety distance required between the rotisserie and other elements

	Non-flammable elements	Flammable elements
D (mm)	100	300

4.4 Exhaust hood

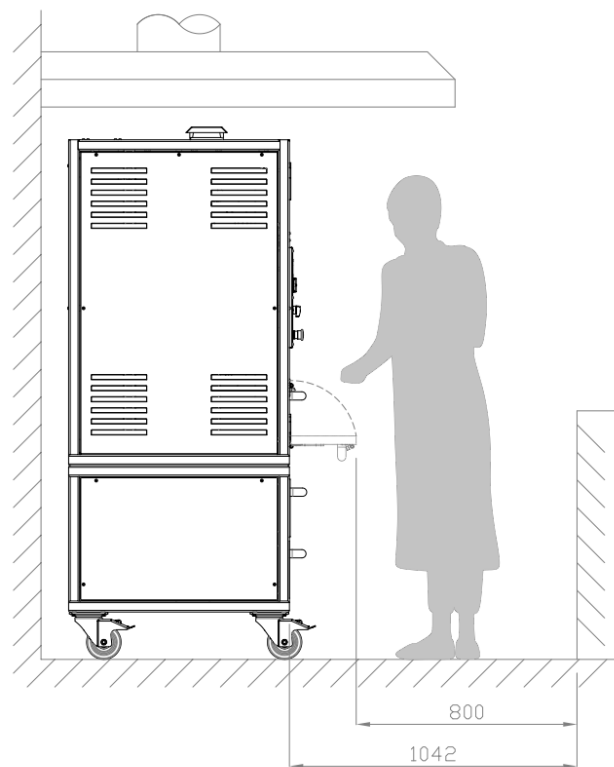
Mibrasa® recommends an extractor hood with the following technical characteristics:

Reference	Width	Depth	Working height	Exhaust flow rate
RST70	2200 mm	1300 mm	2000 mm	5000 m³/h



#### 4.5 Working area

Recommended working space for the user:



# 5 INSTRUCTIONS OF USE



5. Instructions of use



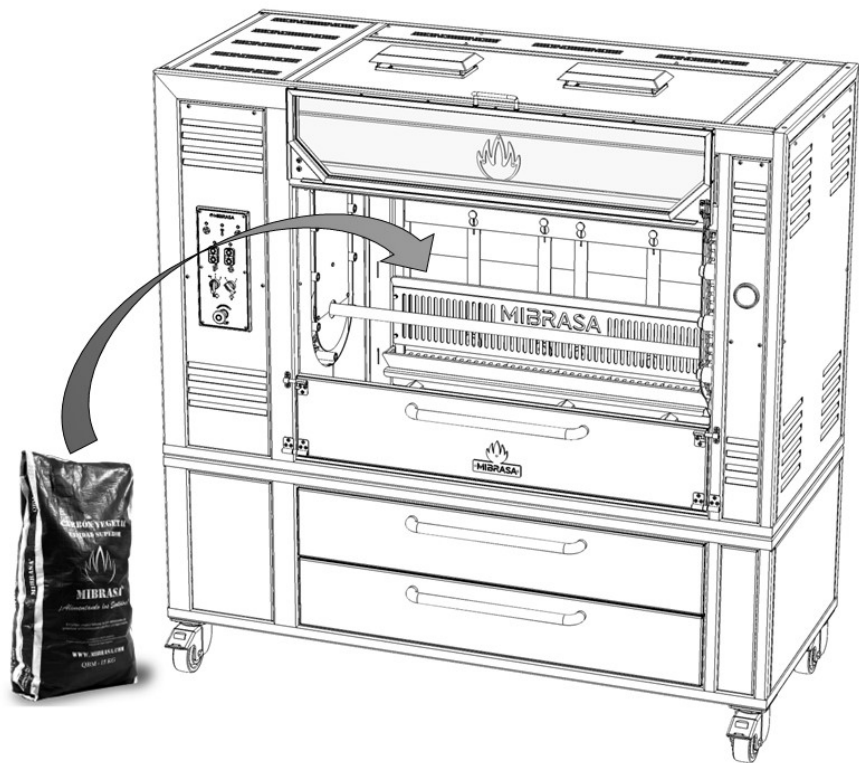
Read section 1.3 Usage warnings

5.1 First lighting

- Check all accessories see point 2.2 RST70
- Install the firebreak, see point 6.2.3 Firebreak
- Plug in the rotisserie to the mains power
- Load the charcoal, see point 5.2 Load charcoal
- Light up the charcoal, see point 5.3 Lighting

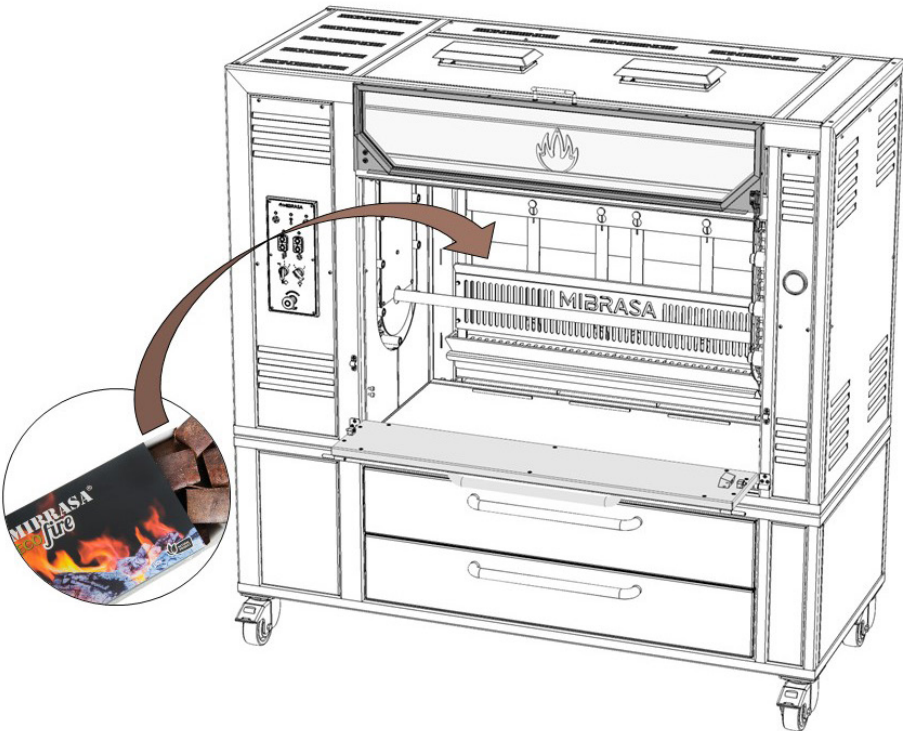
5.2 Load charcoal

Lift up the top window and remove the necessary spits to have clear access to the charcoal burner. Do not overload greater than the volume of the burner (10-12 Kg). Firewood can be topped up later without the need to stack.



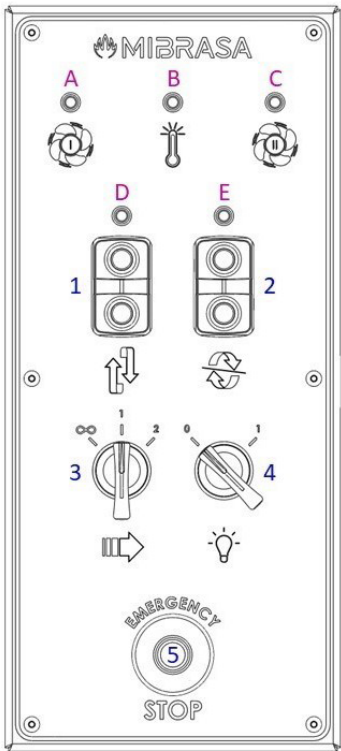
5.3 Lighting

Open the lower door and leave the top window open for increased air flow. Place Mibrasa® Ecofire lighters evenly over the charcoal. Once 60% of the charcoal is on fire and have turned into embers, place the spits with the ingredients.



5.4 Control panel

The following image and tables explain the functions of the control panel and the elements they control:



TPC1	TYPE	CONTROL	FUNCTION		
1	BUTTON	ON	Green button/top		Orbital spit rotation ON
		OFF	Red button/bottom		Orbital spit rotation OFF
2	BUTTON	ON	Green button/top		Rotary spit ON
		OFF	Red button/bottom		Rotary spit OFF
3	DIAL	ORBITAL MOVEMENT SPEED	∞	Constant	100 seconds per turn
			1	Intermittent	55 minutes per load
			2	Intermittent	70 minutes next load
4	DIAL	LIGHT	0	LIGHT OFF	
			1	LIGHT ON	
5	LED BUTTON	EMERGENCY STOP	Stops all equipment functions, only use in case of danger to the user		

IMPORTANT	At the end of the service, the equipment must be stopped with buttons 1 and 2, DO NOT STOP THE EQUIPMENT WITH THE EMERGENCY STOP BUTTON!
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TPC2	TYPE	ELEMENT	FUNCTION		SOLUTION
A	LED LIGHT	FAN 1	Green Light	Correct operation	Check/replace fan 1
			Red light	Component failure	
TEMPERTAURE PROBE		Green light	Correct operation	Open top window and lower door to reduce temperature	
		Amber light	Pre-warning overheating		
		Red light	Overheating		
		Intermittent red light	Component failure	Check/replace cable or probe	
C		FAN 2	Green light	Correct operation	Check/replace fan 2
			Red light	Component failure	
D		MAIN MOTOR	Green light	Correct operation	Check/replace main motor
			Red light	Component failure	
E		SECONDARY MOTOR	Green light	Correct operation	Check/replace secondary motor
			Red light	Component failure	

### 5.5 Top window

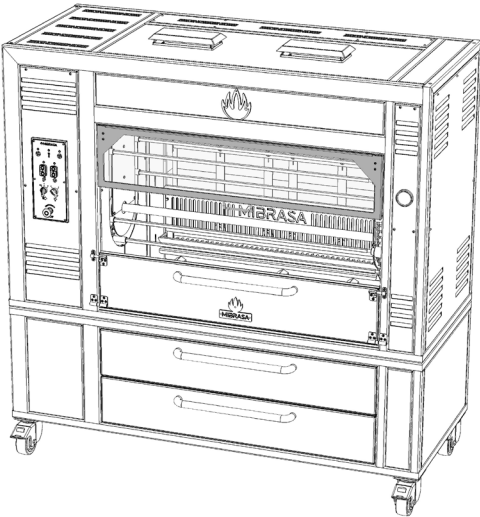
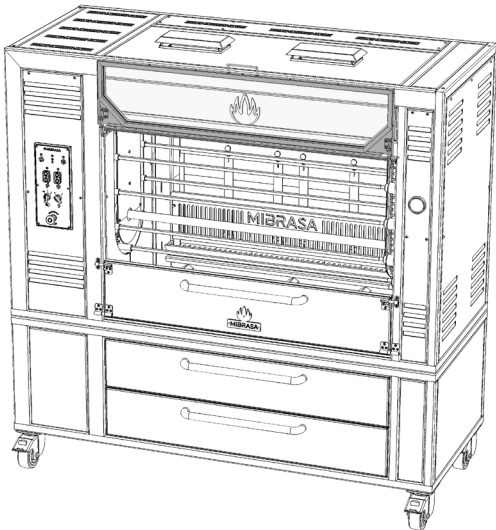
The top window has an opening from 0° to 180°, which can hold position at any point within this range.

Open the window:

- For easier air entry when lighting up
- To access the charcoal burner to load charcoal or firewood
- To handle the spits

Keep the window closed:

- To improve cooking process
- To reduce the impact of heat on the user

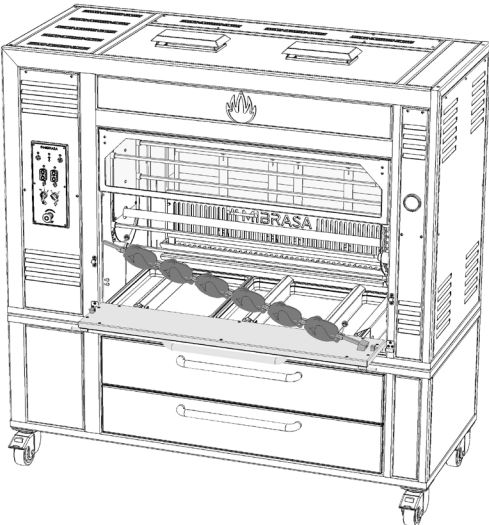
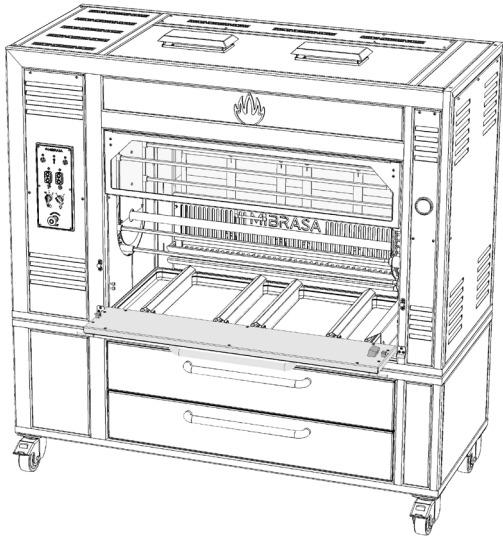


### 5.6 Lower door

The lower door has three positions: closed (0°), half open (45°) and open (90°).

Open door:

- Access the bottom and base of the rotisserie
- Easier air entry when lighting up
- Access the spit rod remover (on the right hand side) to ease the removal of the ingredient from the spit



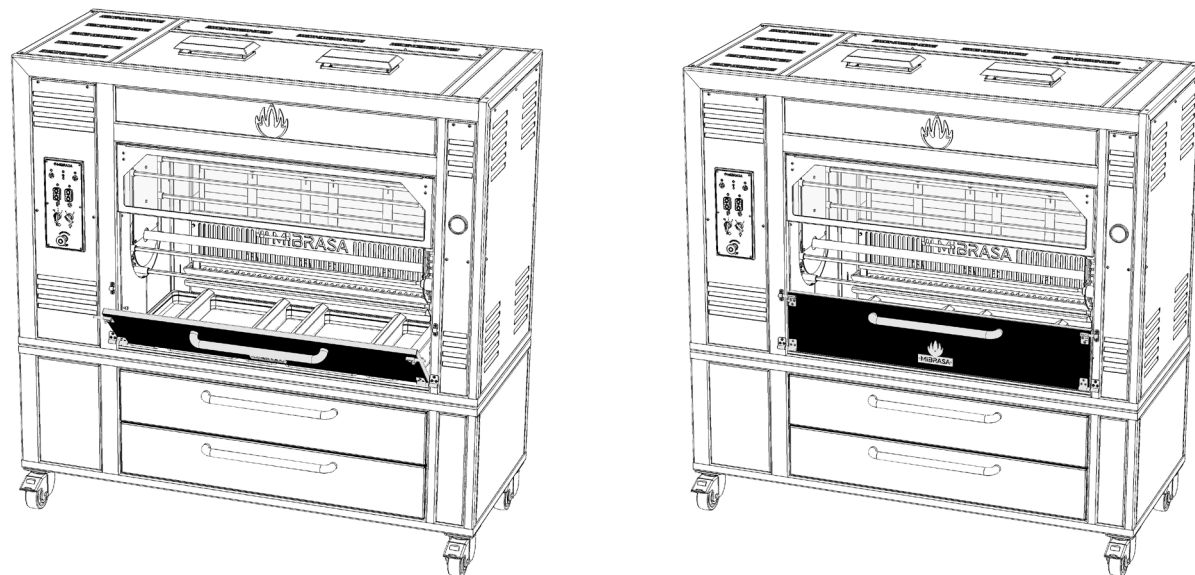


Half open door:

- Reduce air entry
- For easy access to handle the spits
- Reduce grease/sauce spatters

Closed door

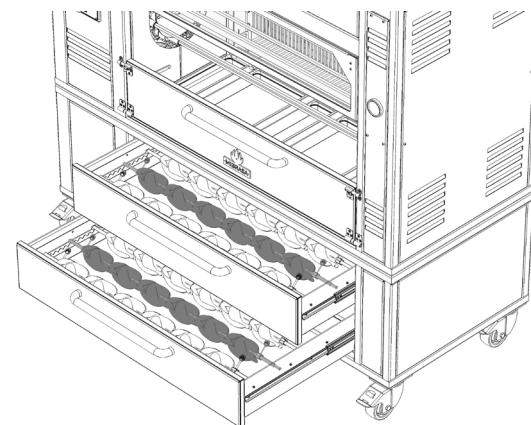
- Cut off additional air entry
- Maintain rotisserie temperature
- Reduce the impact of heat on the user



#### 5.7 Spit rod drawer

Once cooked, hold and store the ingredients on the spit rods to handle later. They can also be used to temporarily store prepared spit rods with raw ingredients.

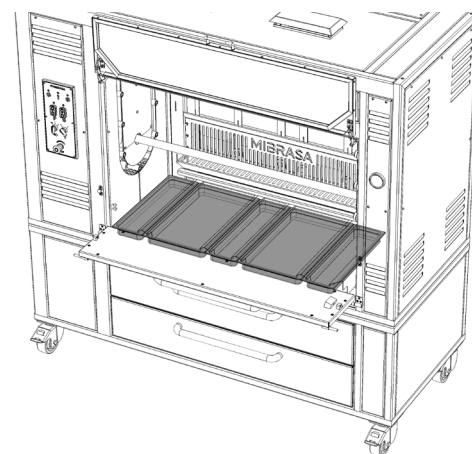
The drawers are not heat-controlled and therefore hygiene and safety checks should not be carried out on them.



#### 5.8 GN trays

The removable and easy to clean gastronorm trays collect grease, oils and liquids produced from the grilling process.

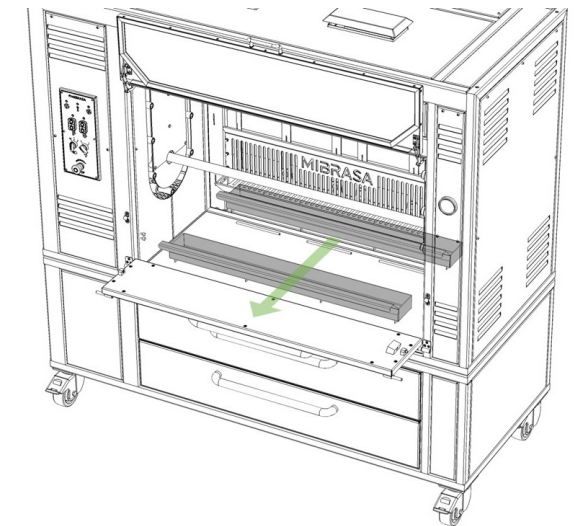
With the combination of one 1/1 GN and three 2/4 GN trays, the whole base area is covered.



#### 5.9 Ash collector

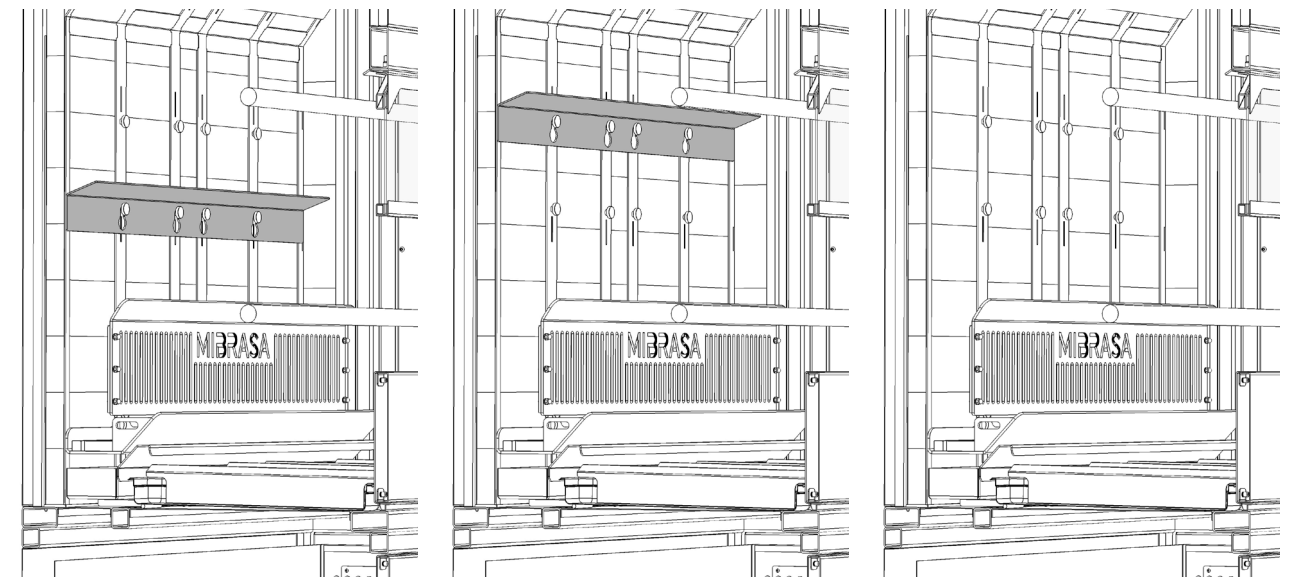
The removable drawer holds the ash produced from the burning process, providing easy cleaning.

To remove the drawer, open the lower door and remove the GN trays.



#### 5.10 The burner deflector

The burner deflector has two positions and the possibility of removal. Its position will depend on the type of cooking process the user wishes.



# 6 CLEANING INSTRUCTIONS

## 6. Cleaning instructions

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Read section 1.4 Cleaning warnings

### 6.1 Daily cleaning

#### 6.1.1 Spit rods and accessories



Clean the spit rods and accessories by hand with water and dish detergent.



Small accessories can be washed in a dishwasher.

#### 6.1.2 GN trays



Wash GN trays in a dishwasher



GN trays can also be washed by hand with water and dish detergent.

#### 6.1.3 Ash collector



Open the lower door and remove the GN trays to easily access the ash collector.



Before cleaning the ash collector, empty out the ash into a metallic bucket/container. Place the bucket in a safe area away from flammable materials to cool down. Dispose of the ashes following local waste regulations.



Clean the ash collector by hand with water and dish detergent.

#### 6.1.4 Elipse rotisserie interior



Open the top window and lower door, remove the spits, accessories and the GN trays for easy access.



Clean the entire inside area with a sponge and degreaser.



Clean the inside of the top window and lower door with a damp cloth and cleaning products (ammonia based).

#### 6.1.5 Elipse rotisserie exterior



Clean the accessible exterior parts of the rotisserie. The parts that are less accessible should be cleaned monthly.



Clean the exterior parts with a damp cloth and degreaser or another suitable cleaning product (ammonia based).

#### 6.1.6 Spit rod drawer



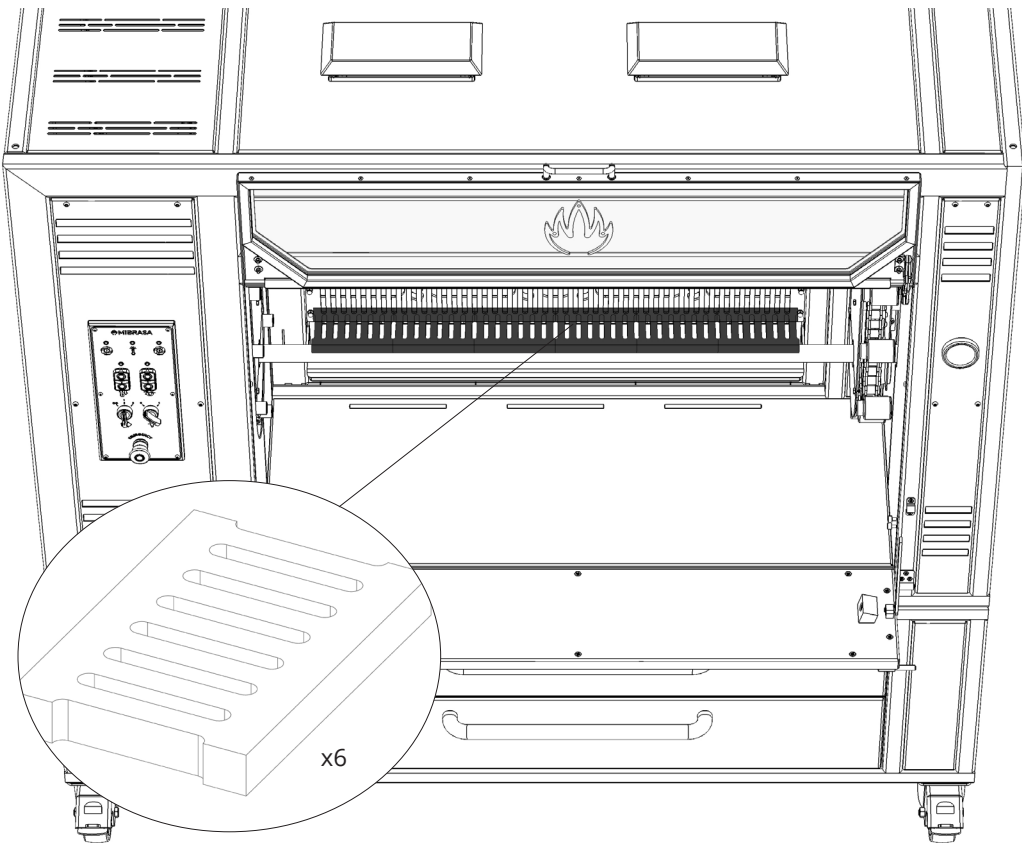
Open the drawers, remove the spit rods and accessories for easy access.



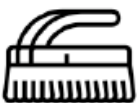
Clean the entire area with a damp cloth, degreaser or another suitable cleaning product (ammonia based).

### 6.2 Weekly cleaning

#### 6.2.1 Charcoal grids



Open the top window and the lower door, remove the spits, accessories and GN trays for easy access.



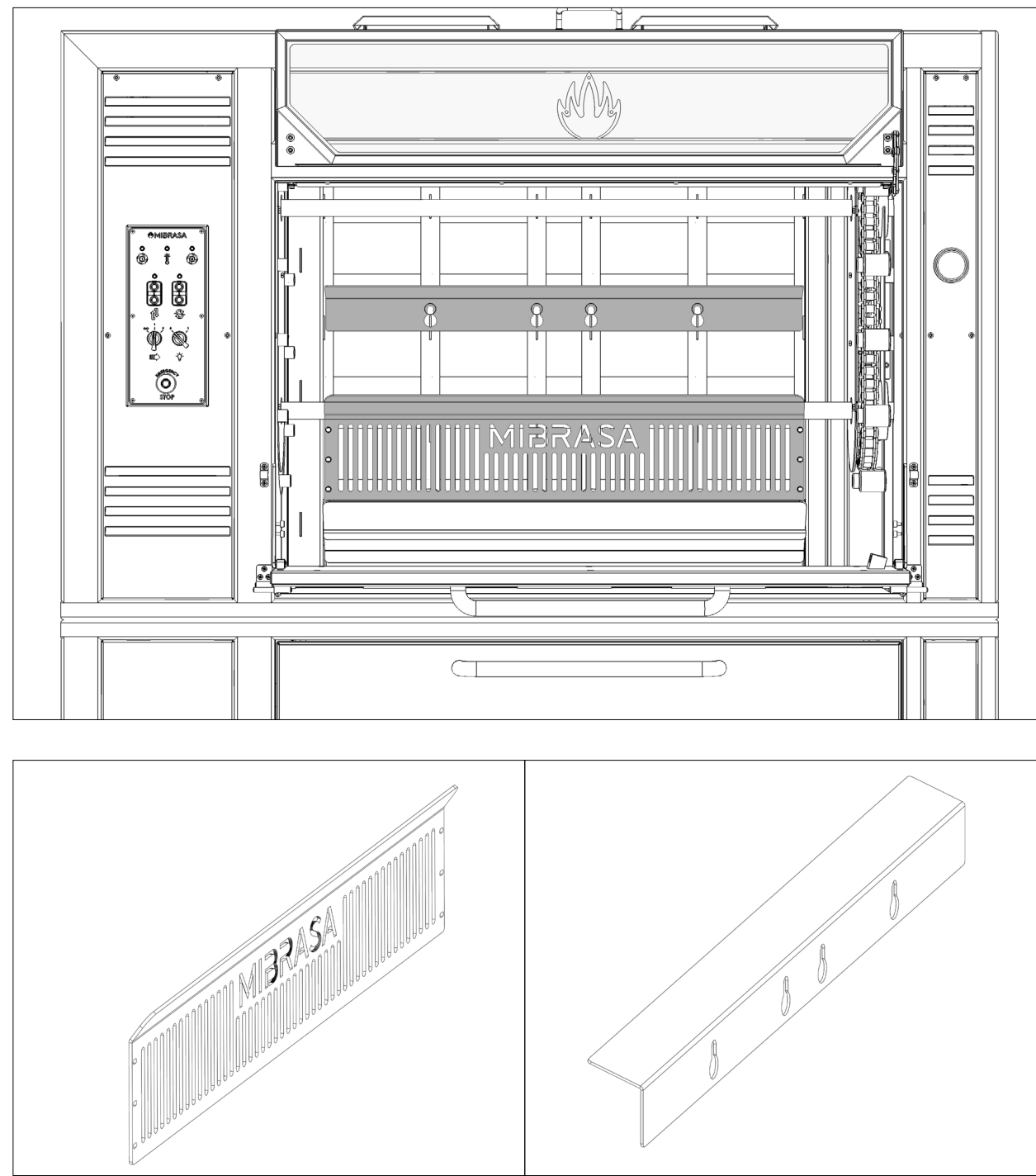
With a metal brush, remove ash from the charcoal grids so it falls into the ash collector.



A vacuum cleaner can also be used to clean the ash from the charcoal grids.



6.2.2 Burner

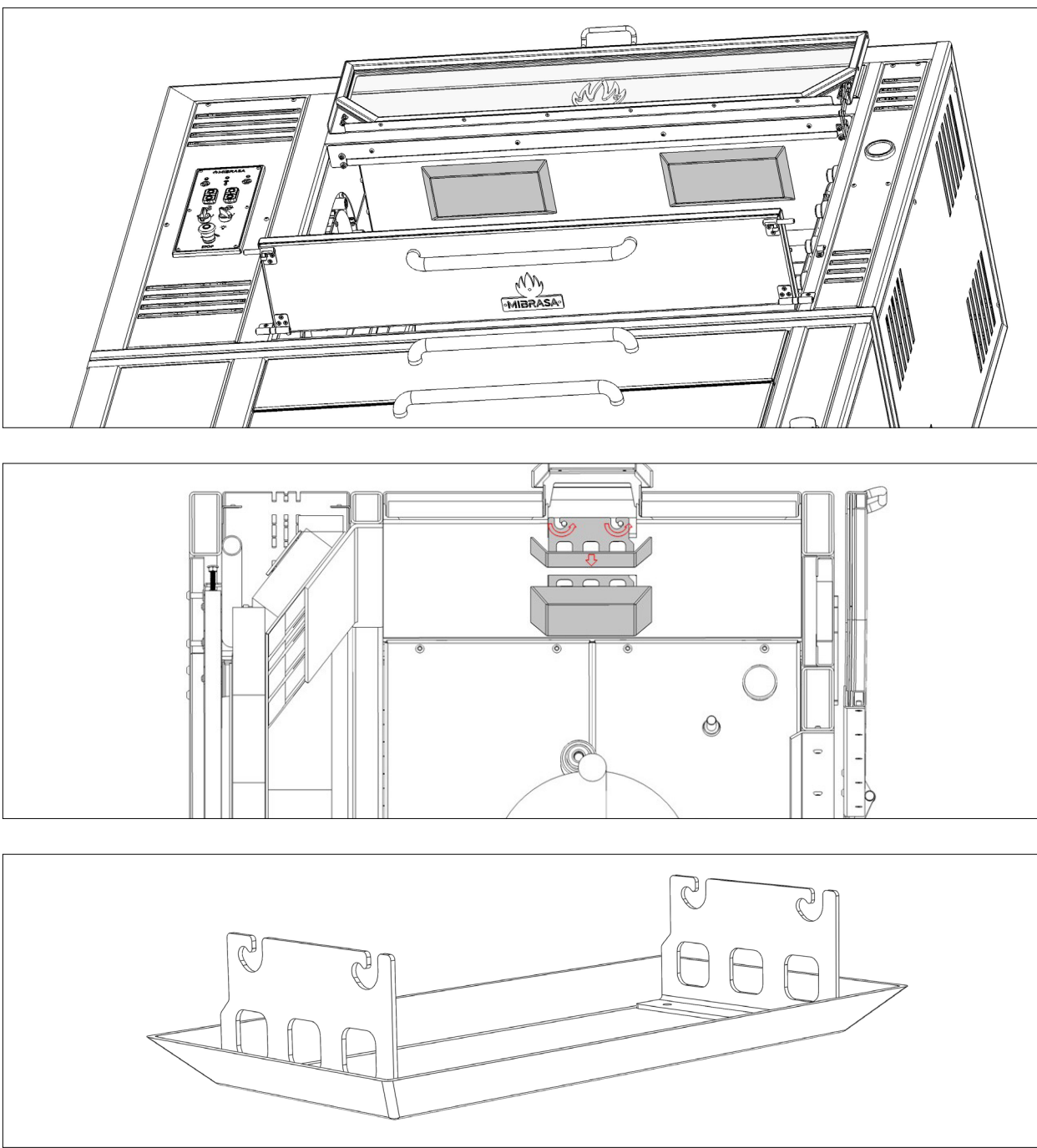


Open the top window and lower door, remove the spits, accessories and the GN trays for easy access.



With a metal brush, remove ash residue from the burner so it falls into the ash collector.

6.2.3 Firebreak



Wash the firebreak in a dishwasher.



The firebreak can also be washed by hand with water and dish detergent.

6.3 Monthly cleaning

6.3.1 Elipse rotisserie exterior



Disconnect the equipment and move to a place where all sides are accessible.



Clean the accessible exterior parts of the rotisserie including the ceiling, using a damp cloth and degreaser or suitable cleaning products (ammonia based).

7  
MAINTENANCE  
INSTRUCTIONS

7. Maintenance instructions



Read section 1.5 Maintenance warnings



The RST70 rotisserie contains many components that could require maintenance.



This manual only contains maintenance instructions that can be carried out by the user.



Maintenance instructions that need to be carried out by a qualified technician are not explained in this manual.

7.1 User-level maintenance

These instructions are directed to those without mechanical or technical training.

7.1.1 Light bulb replacement



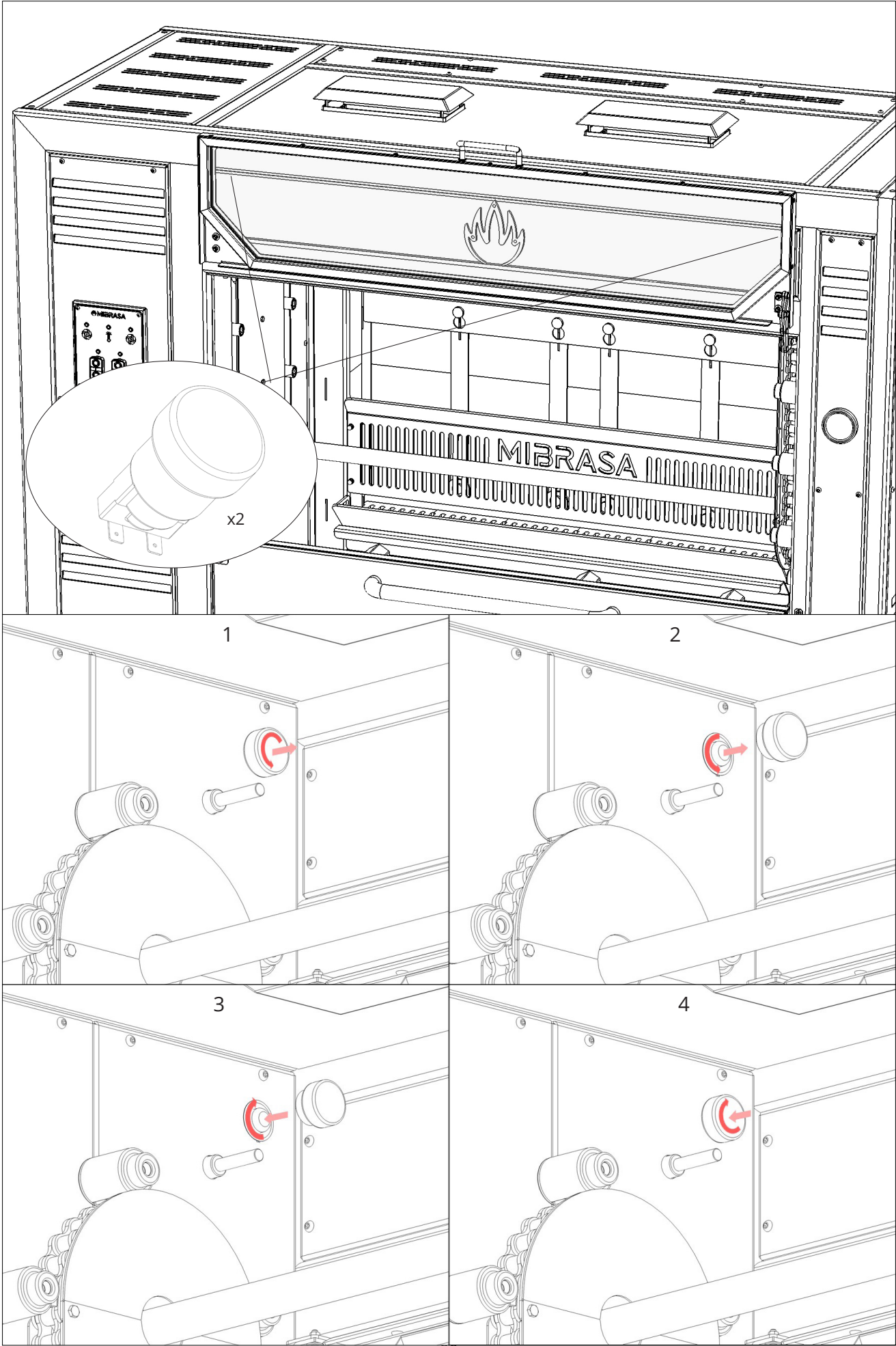
The light bulb is located at the front of the top corner of the inner side wall.



Open the top window and remove the spits for easy access.




- 1- Manually unscrew the exterior glass window.
- 2- Manually unscrew the damaged light bulb.
- 3- Manually insert and screw the new bulb.
- 4- Insert the glass window and screw in place.




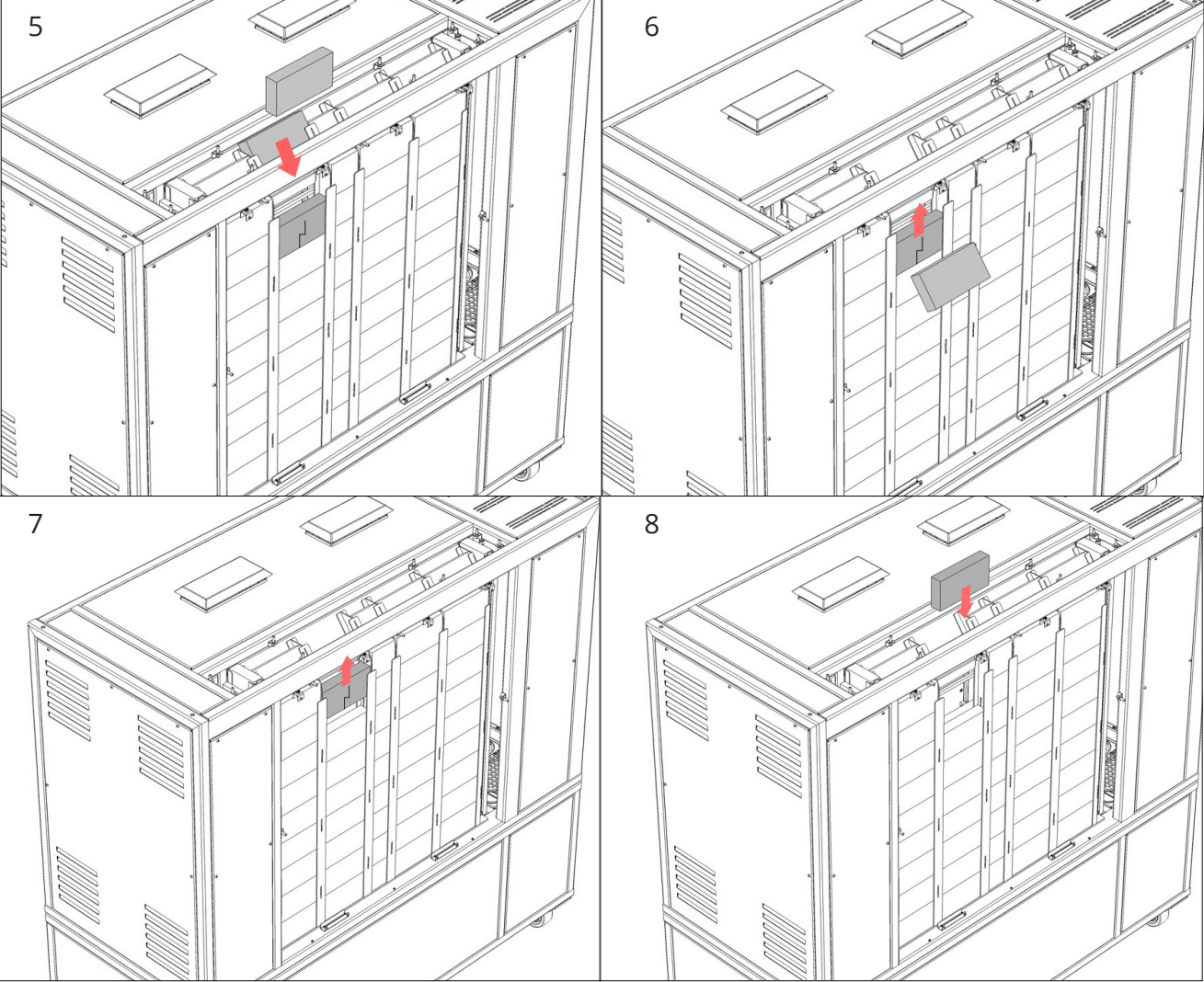
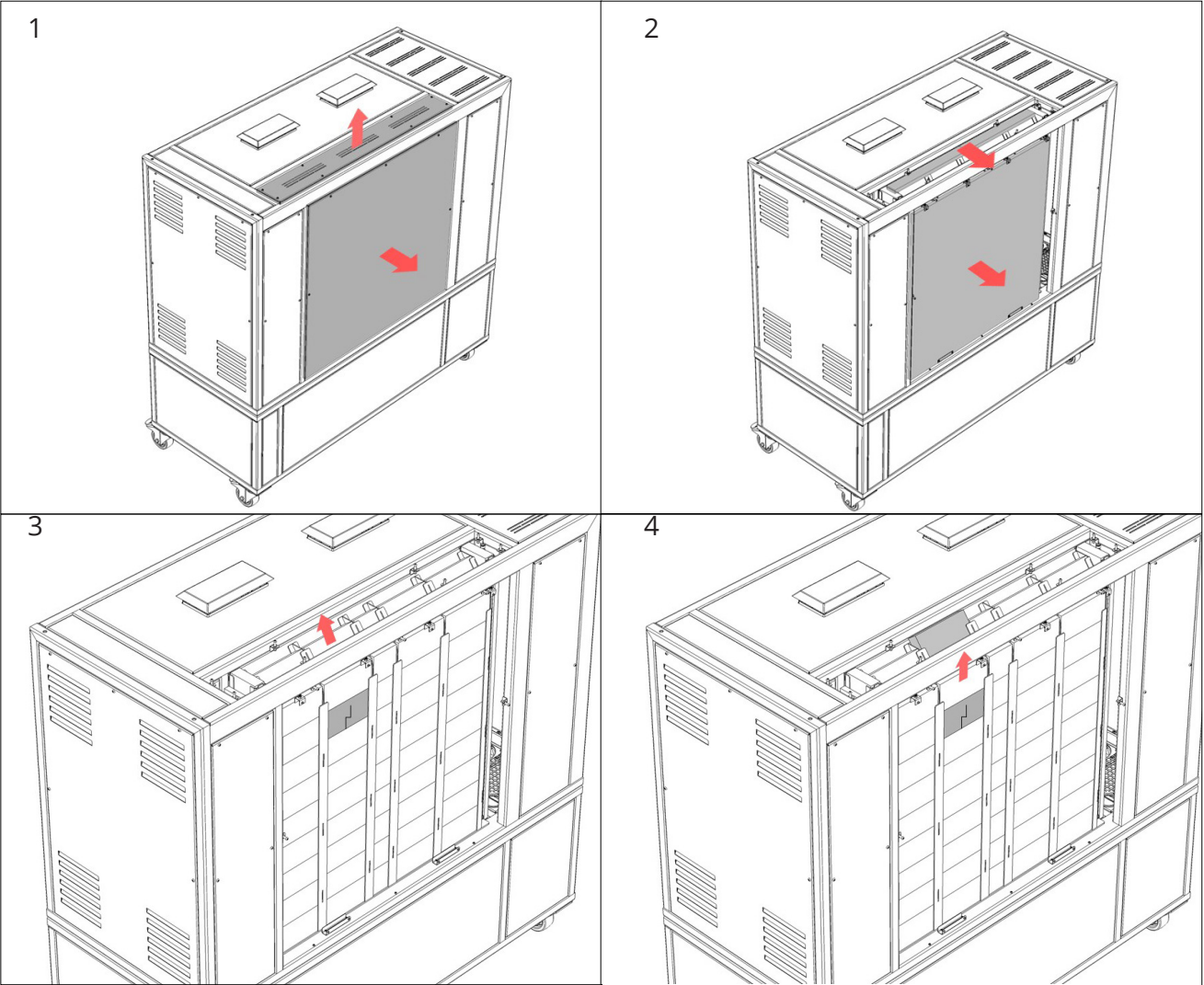


7.1.2 Refractory brick replacement on rear wall


 The rear wall refractory bricks are found at the back of the rotisserie.


 To carry out this task move the rotisserie forward for extra space to access the rear side.


-  1- Remove the back and top casing panel using a 4mm Allen key.  
2 - Remove the thermal insulation from the top and back side using a Phillips screw driver.  
3 - Locate the column with the damaged refractory brick and slide upwards to the top exit point.  
4 - Remove the top refractory brick.  
5 - Remove the top slanted refractory brick.  
6 - Remove all the other refractory bricks until you reach the damaged brick.  
7 - Remove the damaged refractory brick.  
8 - Replace with a new brick and repeat the steps in reverse order.



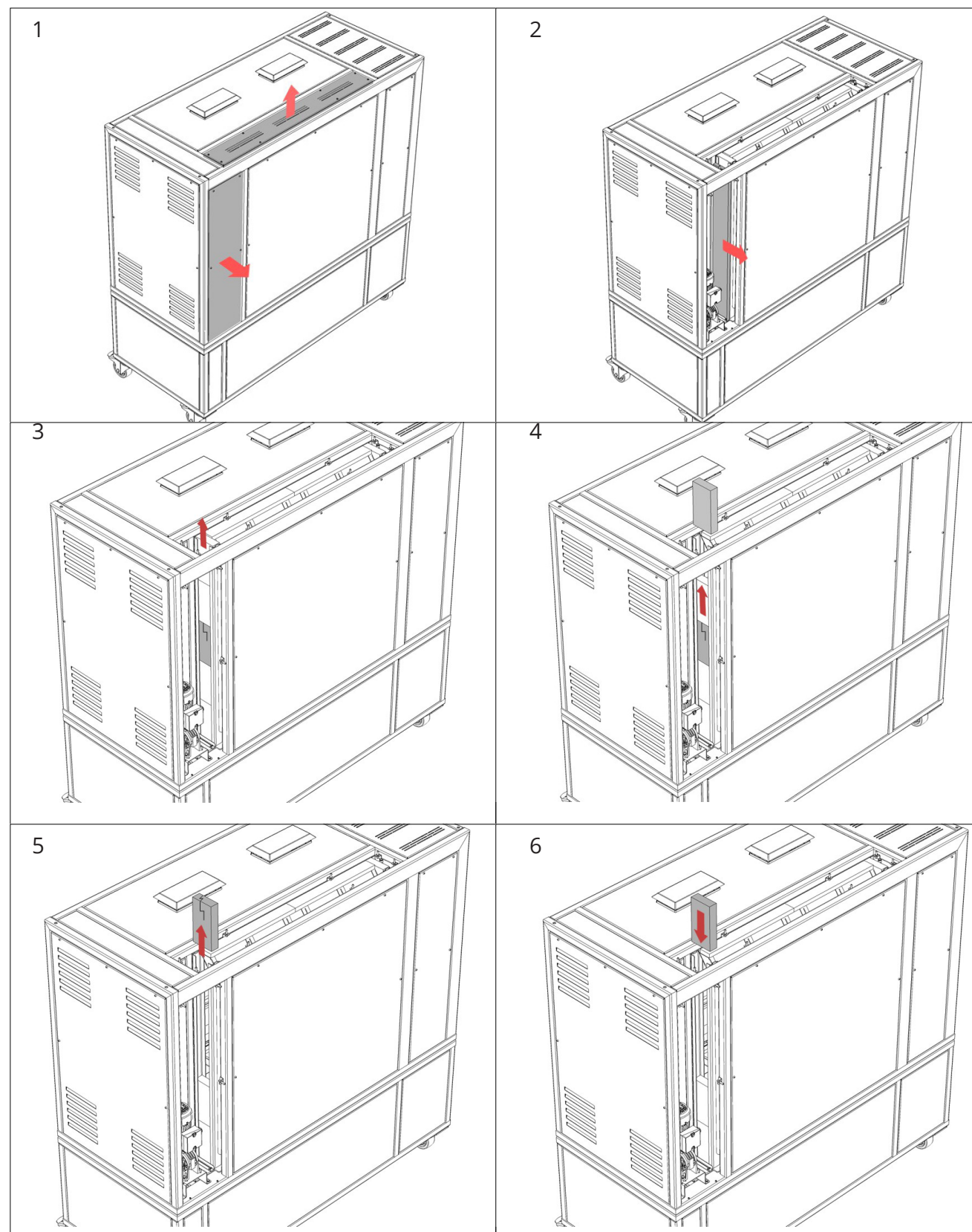
7.1.3 Refractory brick replacement on rear side wall

 The rear side wall refractory bricks are located on each inside side wall at the back of the rotisserie.

 To carry out this task move the rotisserie forward for extra space to access the rear side. These instructions can be applied to both the left and right side of the rotisserie.

-  1- Remove the back side and the back top casing panel using a 4mm Allen key.  
2 - Remove the thermal insulation from the top and back side using a Phillips screw driver.  
3/4 - Remove all the other refractory bricks until you reach the damaged brick.  
5 - Remove the damaged refractory brick.  
6 - Replace with a new brick and repeat the steps in reverse order.





#### 7.1.4 Greasing main motor chain



The main motor chain is located on the right hand side of the rotisserie.



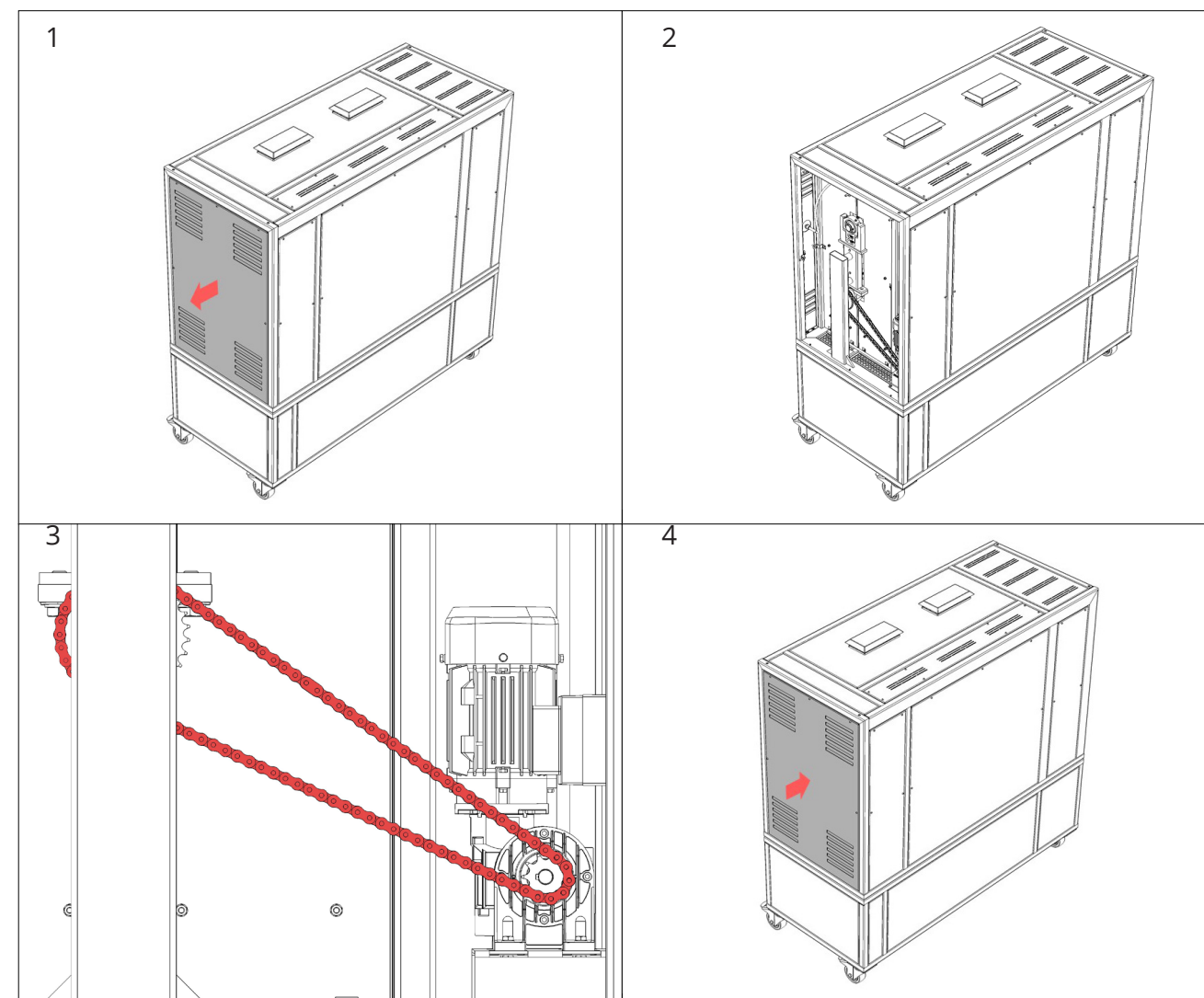
To carry out this task move the rotisserie forward for extra space to access the right hand side of the rotisserie.



Lubricate the chain at least once a year.



- 1 - Remove the right side casing panel using a 4mm Allen key.
- 2/3 - Grease the chain with special high temperature grease suitable for food.
- 4 - Replace the casing panel using a 4mm Allen key.



7.1.5 Greasing rotary spit chain



The rotary spit chain is located on the left hand side of the rotisserie.



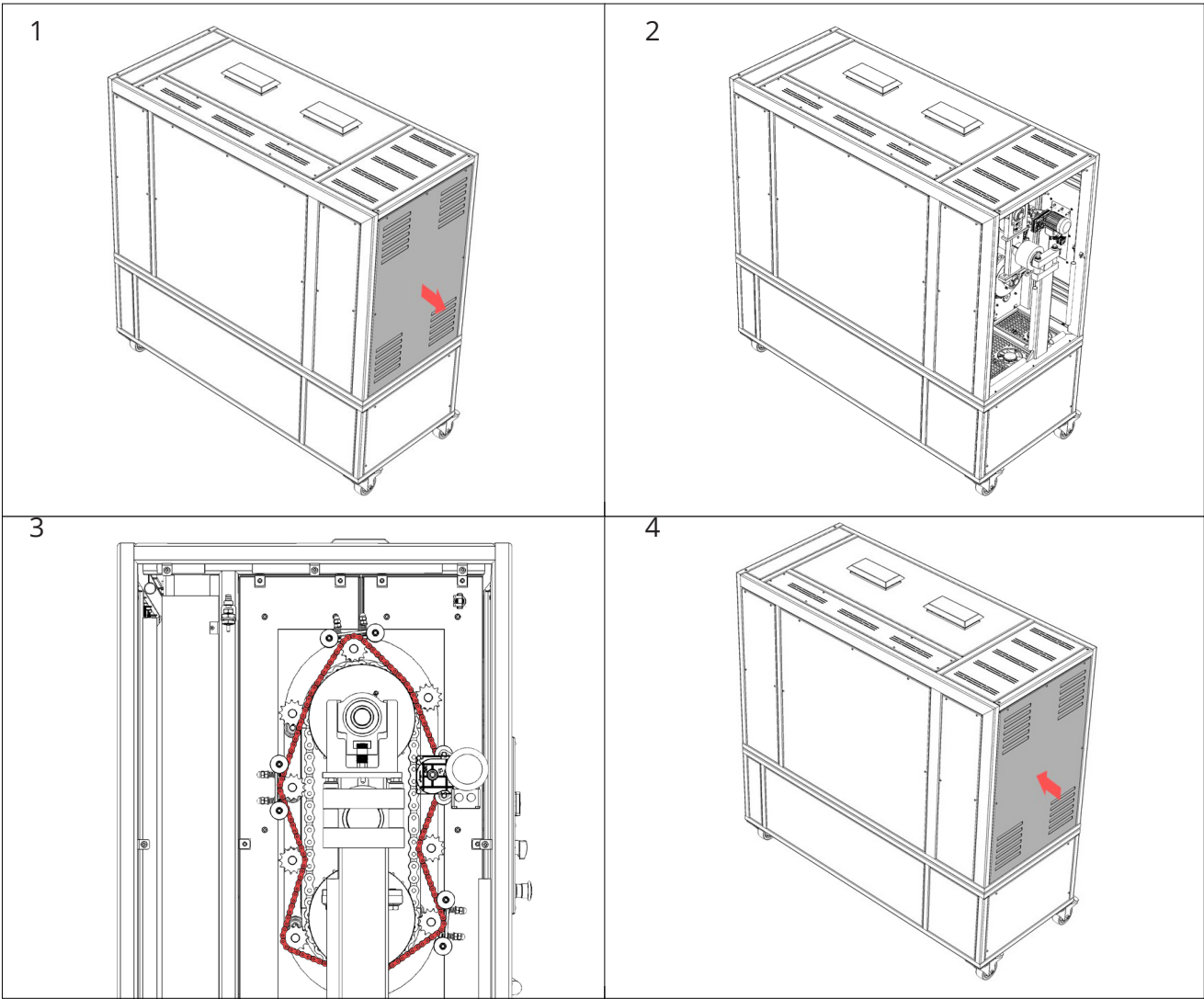
To carry out this task move the rotisserie forward for extra space to access the left hand side of the rotisserie.



Lubricate the chain at least once a year.



- 1 - Remove the left side casing panel using a 4mm Allen key.
- 2/3 - Grease the chain with special high temperature grease suitable for food.
- 4 - Replace the casing panel using a 4mm Allen key.



7.2 Mechanic/technician-level maintenance

These instructions are directed to those with mechanical or technical training.

A mechanic or technician is required for the following cases:

- If the user is not qualified to perform any of the points in section 7.1 User-level maintenance.
- If a red LED lights up on the control panel, unless it is the overheating warning (see TPC2 table in section 5.4 Control Panel).
- If any anomaly is detected in the operation of the equipment.
- If any deteriorated, damaged or broken component is detected.
- If the user wants preventive maintenance on the equipment.



# 8 GENERAL CONDITIONS

## 8. General conditions

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### 8.1 Warranty

Mibrasa® Elipse rotisserie has a 2-year warranty against any manufacturing defect.

- The user will be responsible for the installation, fine tuning and maintenance of the goods.

- The warranty is void of:

- (I) damage caused by misuse or poor product installation,

- (II) where the buyer or third party has started repairs, modifications or adjustments without the prior consent of Mibrasa®,

- (III) those defects not immediately notified within the warranty period stated above,

- (IV) those defects or damage due to negligence not attributable to Mibrasa®, or an accident, misuse, improper installation, mishandling or abnormal conditions of temperature, humidity or dirt,

- (VI) that have become damaged through no fault of Mibrasa®.

### 8.2 Returns

- All goods must be returned in the original condition.

- All returns must be notified in writing, and must be confirmed by our sales department.

- All returns must reach Mibrasa® prepaid. Returned material must enclose the invoice and delivery note number.

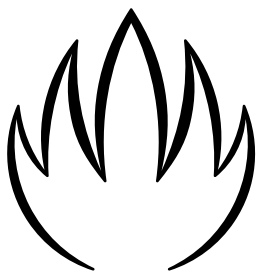
- Returns of goods will only be accepted in its original packaging, unused and in re-sellable condition. Returned goods that are used, obsolete or worn out will not be considered under warranty and a credit note will not be issued.

- For all returned goods, there will be a 10% fee of the refund amount to cover depreciation, demerit and administrative tasks.

### 8.3 Property reserve

- Mibrasa® retains title to the goods to the total amount of the price integrity.

- Mibrasa® reserves the right to change their products and prices without notice.



**MIBRASA®**

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