



## ***Rotisserie Ovens***

*Models*

*FRG2VE, FRG4VE, FRG6VE, FRG8VE  
FRE2VE, FRE4VE, FRE6VE, FRE8VE*

## ***Instruction Manual***



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[www.ampto.com](http://www.ampto.com)

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MADE IN VENEZUELA



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# ***General Information***

AMPTO Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

## **CHECK PACKAGE UPON ARRIVAL**

Upon receipt of an AMPTO shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact AMPTO within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within two days, from the delivery date shown in the shipping documents. AMPTO has no recourse for damaged products that were shipped collect or third party.

**Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.**

**AMPTO would like to thank you for purchasing this machine. It is of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.**

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**AMPTO Inc. no son responsables de ningún daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podrá ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras está en el funcionamiento.**

## **REVISE EL PAQUETE A SU LLEGADA**

Tras la recepción de un envío AMPTO favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el cartón para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte AMPTO dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de dos días, desde la fecha de entrega que se muestra en los documentos de envío. AMPTO no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

**Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.**

**AMPTO le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.**

# ***General Safety Information for Gas*** ***Version***

Please copy, cutout and place in a prominent location.

## What To Do If You Smell A Gas Odor

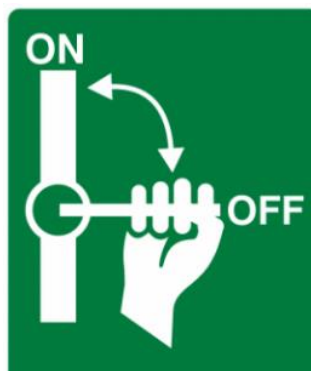
Natural gas is lighter than air, and it has a very high ignition temperature. For your protection, The Gas Company adds a distinctive odor to natural gas, so leaks are easily detected.

If you smell a Natural gas or a Propane gas odor:

- DON'T panic.
- DON'T light a match, candle or cigarette.
- DON'T turn electrical appliances or lights on or off.

For safety, a shut-off valve was installed on this appliance. If a leak occurs at this appliance, the valve will permit you to turn off the gas at the appliance rather than shutting off all gas service at the meter.

SHUT off the appliance shut-off valve.



From a safe location, call your local Gas Company 24 hours a day, seven days a week; or call 9-1-1.

# **General Safety Information for Gas** **Version**

For your safety

Do Not Store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

As a safety precaution, disconnect the power supply to the appliance before cleaning or servicing this appliance

Before lighting this piece of equipment, ensure that the ventilation hood is turned on

NOTICE: In order to be able to service this appliance, it must be installed with the casters supplied, a connector complying with ANSI Z21.69 or CAN/ CGA-6.16 and a quick-disconnect device complying with ANSI Z21.41 or CSA-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.

Gas installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI 2223.1 /NFPA 54, or the Natural Gas and Propane Installation Code, CSA B749.1

This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable. For your convenience, this appliance has been wired with a NEMA 5-15 cord and plug and should be plugged in to a corresponding NEMA 5-15 receptacle. The grounding prong SHOULD NOT BE CUT. Cutting the grounding prong will void the manufacturers warranty

# Installation

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## WARNING!

**This unit must be installed and connected in accordance to the latest regulations and can only be operated in conjunction with direct ventilation or exhaust hood.**

**This unit has been designed for professional use only and may only be installed or repaired by licensed service agencies! Before installing or using this equipment, read these instructions!**

1. These gas units must not be directly connected to a gas flue or exhaust. However, the units may only be operated in conjunction with a canopy type exhaust hood or a direct flue vent.
2. The room where the units are being installed must be ventilated in accordance to the valid codes and regulations.
3. Avoid to install on the left side (motors side) of the oven a heat source, like fryer, stock pot, range and any other heat exposure, may get motor over heating and damage.
4. The units are to be installed securely and horizontally. The units may be installed on combustible floors.
5. The units may be installed on adjustable legs or on casters (wheels).
6. The minimum clearance to the rear or side walls must be 6 inches. The minimum clearance between the hinged gas pipe cover on the spit handle side of the machine and the side wall should be 24 inches for a sliding door. It is also important to ensure that the bottom of the units is kept clear so that proper ventilation or air exchange can occur.
7. Normally, the units will be sent to the operator already set up for the particular type of gas available at their location. However, unless otherwise specified, the units will be set up for natural gas use. Before installing and using the units for the first time, it is important to make sure that the gas type indicated on the data plate matches the type of gas available in the location. Should this not be the case, it is imperative to change or convert the units to the needed gas type.
8. The units must be fitted with the manual shut-off gas cock (valve) not supplied with the machine. This manual valve is needed to shut off the gas to the machine during maintenance work, repairs, and if the unit needs to be disconnected for any reason.
9. A gas regulator is not supplied with the machine. This component is needed so that the appropriate gas pressure can be set and insure an optimum operation of the unit.
10. Depending on local codes or if deemed necessary, a gas filter may also be required.

# Installation

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## Gas Conversion and Adjustment Instructions

Before converting or adjusting the machine, it is imperative that the manual gas cock be turned to the "off" position. The electrical power to the machines should also be turned off.

When converting from one type of gas to another, and the primary air intake adjustment must be changed up to reach a stable blue 2" flame per each burner.

**WARNING: After an installation, repairs, or maintenance, make sure that there are no gas leaks anywhere in the gas lines or system.**

## Description of the Electrical Connection for Gas Version

The electrical connections are to be made in accordance to local and national codes.

All gas machines operate with 120 Volt, single phase, 60 Hz. A NEMA 5-15P plug is supplied with the units.

All pertinent electrical information can be taken from the electrical diagram.

# Installation (Electric Versions)

**WARNING:** all Electric Versions must use a Neutral wire connection. Contract an electrical professional, if motors receive a wrong voltage could be all damaged. And Warranty will be avoided.

## FRE2VE

TECHNICAL DATA / DATOS TECNICOS		WIRING DIAGRAM / DIAGRAMA DE CABLEADO	
Voltage / Voltaje (V)	220 ( L1 + L2 + N + T)		
Amperage / Amperaje (A)	12		
Electri Power / Potencia Eléctrica (W)	Motors / Motores		130
	Heating Element / Elemento de Calefacción		3000
Weight / Peso (Kg/lbs)	52,2/ 115		
Dimension / Dimensiones W x H x D (cm/in)	113/44,5 X 71/28 X 52/20,5		
Capacity / Capacidad	10 CHICKEN (POLLOS) / 2 SKEWERS (ESPETONES)		

## FRE4VE

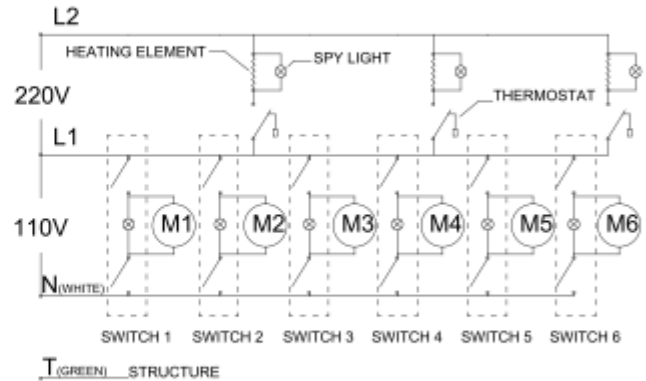
TECHNICAL DATA / DATOS TECNICOS		WIRING DIAGRAM / DIAGRAMA DE CABLEADO	
Voltage / Voltaje (V)	220 ( L1 + L2 + N + T)		
Amperage / Amperaje (A)	23		
Electri Power / Potencia Eléctrica (W)	Motors / Motores		250
	Heating Element / Elemento de Calefacción		6000
Weight / Peso (Kg/lbs)	91.2/ 201		
Dimension / Dimensiones W x H x D (cm/in)	113/44,5 X 144/56,7 X 52/20,5		
Capacity / Capacidad	20 CHICKEN (POLLOS) / 4 SKEWERS (ESPETONES)		



# Installation (Electric Versions)

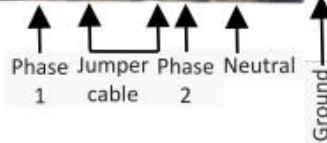
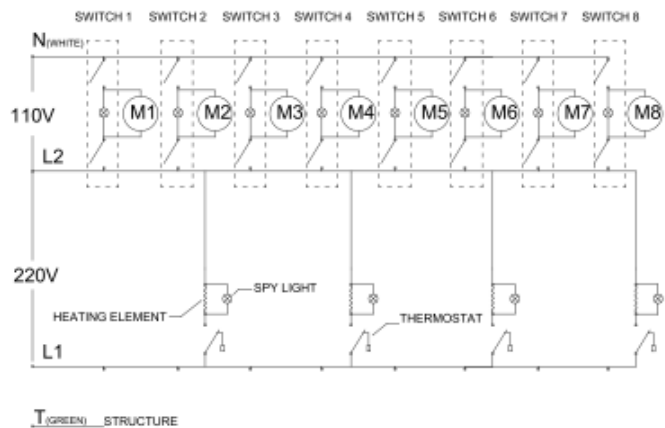
## FRE6VE

TECHNICAL DATA / DATOS TECNICOS		WIRING DIAGRAM / DIAGRAMA DE CABLEADO	
Voltage / Voltaje (V)	220 ( L1 + L2 + N + T)		
Amperage / Amperaje (A)	34		
Electri Power / Potencia Eléctrica (W)	Motors / Motores	370	
	Heating Element / Elemento de Calefacción	9000	
Weight / Peso (Kg/lbs)	108/ 238		
Dimension / Dimensiones W x H x D (cm/in)	113/44,5 X 162/63,8 X 52/20,5		
Capacity	30 CHICKEN (POLLOS) / 6 SKEWERS (ESPETONES)		



## FRE8VE single phase

TECHNICAL DATA		WIRING DIAGRAM	
Voltage (V)	220 ( L1 + L2 + N + T)		
Amperage (A)	45		
Electri Power (W)	Motors	490	
	Heating Element	12.000	
Weight (Kg/lbs)	124.5/ 274.5		
Dimension W x H x D (cm/in)	113/44,5 X 185/72,8 X 52/20,5		
Capacity	40 CHICKEN / 8 SKEWERS		

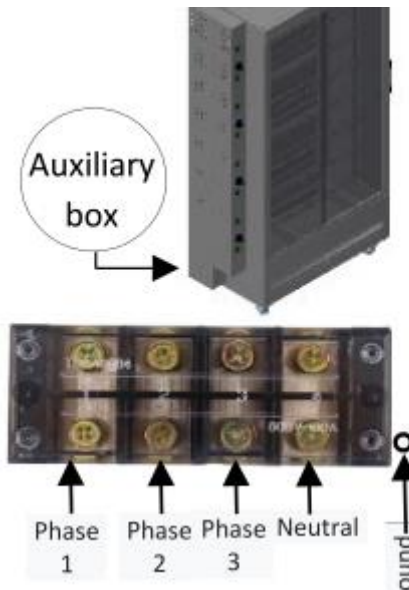


\*Jumper include with manual

# Installation (Electric Versions)

## FRE8VE 3 phase

TECHNICAL DATA / DATOS TECNICOS		WIRING DIAGRAM / DIAGRAMA DE CABLEADO	
Voltage (V)	220 ( L1 + L2 + L3 + N + T)		
Amperage (A)	45		
Electri Power (W)	Motors		490
	Heating Element		12.000
Weight (Kg/lbs)	124.5/ 274.5		
Dimension W x H x D (cm/in)	113/44,5 X 185/72,8 X 52/20,5		
Capacity	40 CHICKEN / 8 SKEWERS		



# ***Operation Instructions***

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## **Start up**

- Switch the exhaust hood to on.
- Open the gas cock at the rear of the machine. (gas version)
- Turn the knob on the manifold valve to the "open" position. Just a little opening is enough to lighting. (gas version)
- Turn on the thermostats knob (electric versions)
- With open oven doors, and a long lighter, spark the burner. (gas version)
- Repeat the procedure for the other burners. One at the time. (gas version)
- Allow the unit to pre-heat for about 15 minutes.
- When ready to load the spits with product and the motor switches to the on position.

## **Shut Down**

- Turn the manifold valve knobs to the "off" position if all flames are to be shut off. Note that to turn the knobs to the "off" position. (gas version)
- Turn off the knob thermostat. (electric Version)
- After all the loaded spits have been removed, turn the motor and lights off.
- Close the gas cock at the rear of the machine if the pilot flames are also shut off. (gas version)
- Turn off the exhaust hood.

## **WARNING!**

**Do not clean the machine or glass while these are hot!  
Everything should be cooled down before cleaning.**

# Operation Instructions

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## Grilling Temperature

The desired temperature in the rotisserie can only be set with the gas valve on each manifold, no thermostat control the temperature, to reduce the temperature reduce the flame, turning the knob. (gas version) or turn the thermostat knob (electric version)

Temperatures on top section can go over 600 F

Warning (electric Version): the temperature indicator on the knobs, are not precise, due to the information below.

As a general rule, the higher the grilling temperature, the shorter the cooking time. However, when working with the Metal Supreme rotisserie, one must consider that the temperatures will vary from top to bottom. The top of the unit will have higher temperatures due to the natural convection. The cooking temperatures indicated above refer to the top section of the machine. For this reason, the product on the top spits will be cooked faster than the product on the lower spits.

This factor allows for continuous cooking. As the top spits are ready, they should be removed. The spits directly below should then be moved up one spit position, thus freeing a spit position at the bottom of the unit. This bottom position can then be loaded with fresh, raw product. By loading raw product to the bottom, there is no danger of cross contamination.

### WARNING

**The only way to be sure that the product is completely cooked is by taking the internal temperatures. For example, with poultry, the internal temperature must be at least 185°F at the inner side of the thigh.**

# ***Operation Instructions***

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## **For example, when preparing chicken.**

- After the unit has been ignited and it has warmed up for at least 15 minutes, load all spits with chicken.
- Depending on the size and weight of the chickens, check the internal temperature of a chicken (on the inner thigh) on the top spit after approximately 55 minutes. If the internal temperature exceeds 185°F, remove the top spit.
- Move the remaining spits up one spit position. The bottom spit position should now be free.
- Add a new spit, loaded with raw chickens, to the bottom spit position.
- Repeat this procedure as needed during the day.

After the "rush" has ended and demand has decreased, turn the manifold valve knobs to the low temperature settings. And in the low spit positions. This will keep the product in the rotisserie hot over a long period of time, without burning the product

# ***Operation Instructions***

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## **Product / Cooking Time / Temperature**

Chicken  
45 - 60 minutes

Turkey  
120 - 170 minutes 1/2 power increase flame for last 20 min.

Ribs  
20 - 45 minutes

Beef Roast  
45 minutes (to 104°F)

Pork Loin  
45 minutes (to 135 °F)

Duck  
120 minutes ½ power - 105 minutes increase flame  
for last 15 minutes

# Operation Instructions

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## Daily Cleaning

- The rotisserie should be cleaned on a daily basis.
- The exterior should be cleaned with a stainless steel cleaner.
- The glass should be cleaned with a soft cloth and degreaser. If necessary, a plastic scraper can also be used to remove carbon when using a degreaser.

**WARNING! The glass must be cool. Do not use steel wool or abrasives to clean the glass! This will weaken the tempered glass and could cause it to shatter.**

- The spits and drip pans should be removed from the machine and cleaned thoroughly with a degreaser.
- Before cleaning the interior surfaces wait to be cool
- The interior stainless steel surfaces can be sprayed with a degreaser for best results.
- For best results on the interior metal, use a steam cleaner or a scrubbing sponge. Be careful not to use excessive water since this could damage the insulation on the rear, side, and front panels.
- The filters in the exhaust hood must be cleaned as required by the manufacturer.

## Important Information

In case of repairs, only an approved and certified service technician should be called in.

The installation can only be carried out by a certified installer. Otherwise, the warranty will be null and void.

# Maintenance

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## At The End of Each Day

Turn burners valves or element switches to the "OFF" position and allow the oven to cool down.

Remove any spits, allow them to soak for 15 – 20 minutes, using a solution of warm water and detergent. Rinse clean, following guidelines for rinsing & sanitizing.

Drain the greasy water from the drip pan and replenish with a solution of warm water and detergent.

Using either a sponge or a cloth - wipe down the interior of the oven with the solution removing any grease/fat. Wipe dry the interior of the oven with a soft cloth.

Drain the solution from the drip pan, wipe clean and return to the oven along with the wire rack.

Clean the glass with an approved glass cleaner. Do not use abrasives or razor blades as they will mar and/or scratch the surface causing it to break without notice.

Wipe clean the area around the controls with a sponge or soft cloth.

### GAS MODELS

RE-LIGHT THE PILOTS AND TURN ON ALL BURNERS (SET TO HIGH).

### ELECTRIC MODELS

TURN ON ALL OF THE ELEMENTS.

RUN THE UNIT FOR APPROXIMATELY 5 MINUTES TO BURN OFF ANY CHEMICAL RESIDUE THAT MAY BE REMAINING FROM THE CLEANING PROCEDURE.



# Maintenance

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## COMPONENTS ADJUSTMENT

The most effective maintenance procedure that you can perform will be the daily cleaning procedure.

### **Monthly:**

To ensure that the burner is operating efficiently, use a paper clip to clean any debris from the burner openings.

To ensure proper air/gas mixture, the venturi air inlet gap needs to be cleaned. This can be done using a paring knife or business card. Refer to the operating manual.

### **Every 6 Months:**

Inspect the spit plates and verify that the brass oil lite bushings are in place for each spit position. Replace any worn or missing bushings.

Remove the glass and inspect for scratches and or chips. If any are found replace the glass as soon as possible. Also, inspect the glass trolleys. If they are worn, replace them.

Units with sliding side doors – the upper and lower slides needed to be greased.

# Warranty

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**RESIDENTIAL USERS:** Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

## 1 YEAR PARTS AND LABOR WARRANTY

Upon receiving the machine, register your warranty at [Warranty Registration \(ampto.com\)](http://WarrantyRegistration(ampto.com)).

Within the warranty period, contact AMPTO Inc. at 1-877-992-6211 or visit [Warranty Claims & Service Support \(ampto.com\)](http://WarrantyClaims&ServiceSupport(ampto.com)) to schedule an AMPTO authorized service technician to repair the equipment locally. Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

### WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty. **In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.**

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

# Warranty Registration

Thank you for purchasing an AMPTO product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Gracias por comprar un producto AMPTO usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

[Warranty Registration \(ampto.com\)](http://WarrantyRegistration(ampto.com))

<https://www.ampto.com/pages/warranty-register>





Founded in 2011, AMPTO has been supplying the best value for food service equipment in the industry.

We provide solutions for Restaurants, Pizzerias, Coffee shops, Bakeries, and Butchers with products for Food Processing, Dishwashing, Beverage Dispensing, Display Refrigeration, Ice Cream Industries, and more.

AMPTO is a manufacturer and importer wholesale distributor of food service equipment in the USA. Our mission is to offer quality products at affordable prices.

Our line of products includes Cold Beverage Dispensers, Slush/Granita Machines, Sandwich/Panini Grills, Meat Slicers, Meat Grinders, Cheese Graters, Electric Juicers, Pizza Ovens, Spiral Dough Mixers, Rotisserie Ovens, and much more.

We have bonded international relationships collaborating with our partners worldwide for over 15 years.

As a result, our products have been tested extensively ensuring that they are reliable. We stand behind our products and we are confident they are top quality in the industry.

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