

Operations and Service Manual

Giles Rotisserie
Model RT-5 & RT-7



RT-5



RT-7

Safety Precautions

FOR YOUR SAFETY

 ***DO NOT store or use gasoline or other flammable vapors and 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.

POST IN A PROMINENT LOCATION

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Introduction

I Introduction

Congratulations on the purchase of your new Giles Rotisserie. With proper care and maintenance this unit could provide you with years of trouble-free service.

The Giles Rotisserie compliments the existing Giles line of products by providing a non-fried cooking alternative. It will open many selling opportunities for your c-store and supermarket business. Your customers will continue to demand variety with possible emphasis on healthier cooking approaches. Utilizing a rotisserie-convection combination, the RT5 and RT7 are able to prepare many entrees that are low in fat and cholesterol.

To help protect your investment in this state-of-the-art cooking equipment, we recommend you take a few moments to familiarize yourself with the installation, cleaning and maintenance procedures contained in this manual. Adherence to these recommended procedures minimizes the potential for costly "Down-Time" and equipment repairs.

How the Giles Rotisserie System Works

The Giles Rotisserie uses a combination of hot air convection and rotisserie cooking to produce an unlimited variety of food products. The food products are rotated in different "carrying" accessories which are mounted on the grill's Rotor Assembly (included in this manual, Section 8-2, is a list of accessories).

The Rotisserie's fan motor maintains two separate circulation systems, one for hot air and the other for cooling.

Hot air is forced downwards through the air box that is mounted in the ceiling of the grill chamber. This hot air will surround the food and be drawn back through the center of the air box.

The air for cooling is drawn in underneath the grill through a duct between the grill chamber and the electrical components and is then directed through the roof and the vent slots on the left hand side. This process enables cool air to continually cover the grill chamber. The air cooling fan is thermostatically controlled, and is able to function even after grilling is finished. The temperature in the grill chamber is controlled by an electronic thermostat with a range of 150°F (65.6°C) to 420°F (215.6°C).

Installation Instructions

1 - 1 Installation Instructions

This section provides a summary of the procedures necessary for proper installation of your new Giles Rotisserie. To prevent personal injury or equipment damage, please ensure the following steps are taken:

CAUTION

For you Safety, DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliances!

1. Keep the appliance and surrounding area free and clear from combustible materials within 1" (2.54cm) of the side and 6" (15.2cm) of the back.
2. Please note the wiring diagrams for this appliance are located at the rear of the Manual, Section 9.
3. Please ensure this appliance is electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA. 70-1984.
4. Please provide adequate room for servicing and proper operation of this appliance. Also provide adequate ventilation in the operating area where necessary.
5. Always consult with an electrician or other qualified individuals prior to installation.
6. Ensure the voltage and amperage supplied to the unit are as specified on the rotisserie's rating plate.
7. Make sure this unit is in a secure position and will not move
8. Install this appliance so the door can open and close without obstruction to avoid breaking the glass.

IMPORTANT NOTE:

The above steps will help to ensure safe and proper installation of your rotisserie. If you have any questions concerning these procedures, contact your local Giles distributor or other qualified service person.

9. Please retain this manual for future reference.

DO NOT Modify, Alter or Add Attachments to this Equipment!

Installation

1 - 2 Ventilation of the Giles Rotisserie

IMPORTANT NOTE:

Guidelines for proper ventilation system requirements may differ. Always consult with local authorities to ensure compliance.

1 - 3 Electrical Requirements

WARNING

This Rotisserie must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to your local electrical code to ensure proper grounding of this or any other electrical equipment. Always consult with an electrician or other qualified service person to ensure breakers and wiring are of sufficient rating and gauge for the equipment being operated.

Giles Rotisseries are available from the factory wired for 208 or 240 volts, and single or three phase, 50/60Hz service. Check the rating plate on the side of the rotisserie to determine the correct power supply.

Rotisserie Components & Their Function

2 Rotisserie Components and Their Function

<i>ITEM</i>	<i>DESCRIPTION</i>	<i>FUNCTION</i>
1. Fig. 1	Power Switch	The Power Switch is a two-position Switch. Move the Switch to the "ON" position to operate.
2. Fig. 1	Load Switch	The Load Switch is pressed to rotate the Spit Carrier for loading and unloading the Spits.
3. Fig. 1	Controller	The Controller sets the cooking temperature and time.
4. Fig. 1	Drip Tray	The Drip Tray catches the juices that drip from the chicken, directing it into the drain pan.
5. Fig. 1	Drain Pan	The Drain Pan holds the juices that drop from the chicken during the cooking operation.
6. Fig. 1	Spit Carrier	The Spit Carrier holds the spits and rotates during the cooking operation.
7. Fig. 1	Spits	The Spit holds the product during the cooking operation.

**Giles Rotisserie Model RT5/Model RT7
Figure 1**



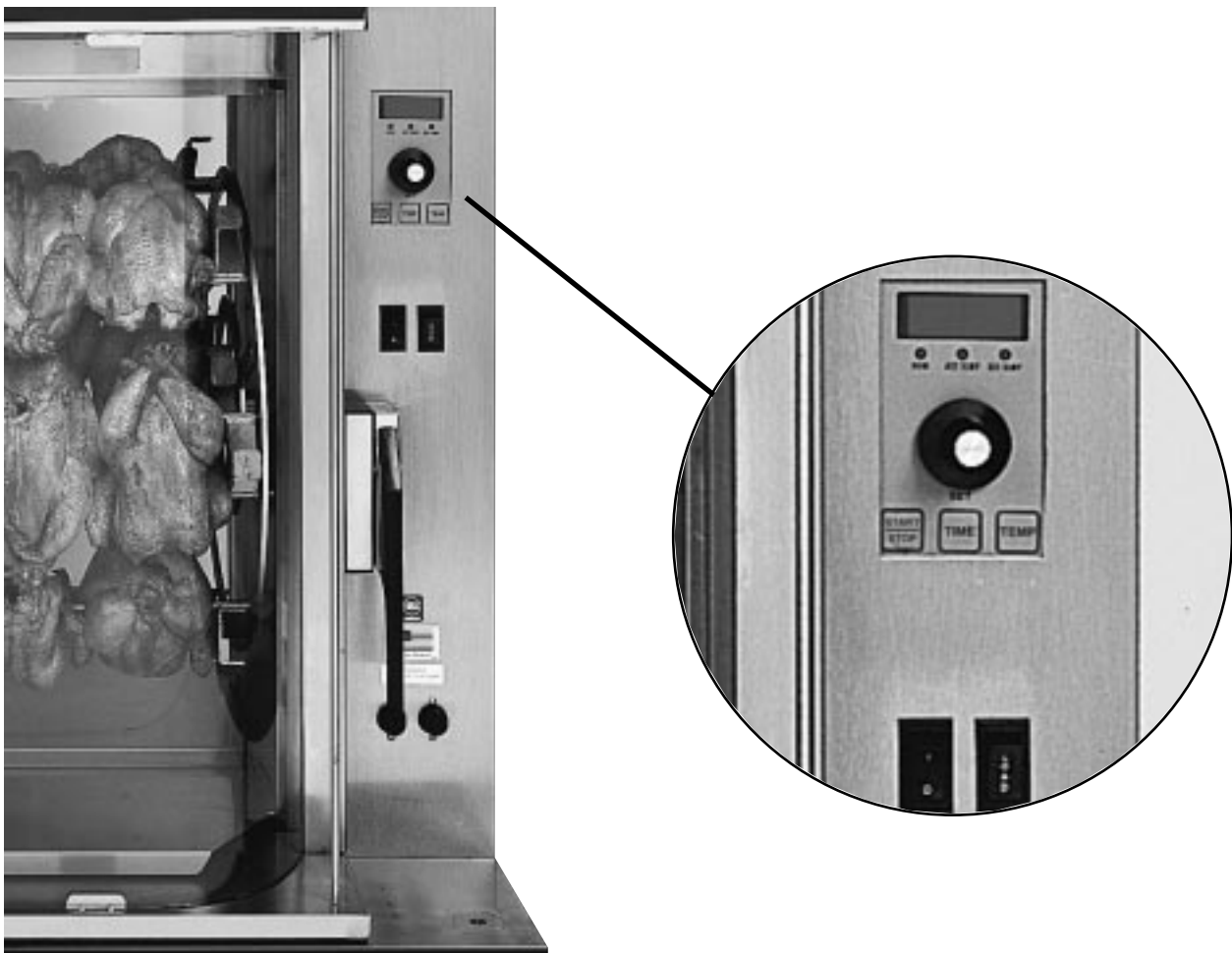
Operating Instructions

3 Operating Instructions

1. Turn the Power Switch (counterclockwise) to the "ON" position.
2. Open the door(s), remove the spits. (Press the "LOAD" key to rotate the Carrier).
3. Close the door(s).
4. "SET TEMP" light will illuminate, adjust the cooking temperature by rotating the "SE" knob until desired temperature is displayed.
5. Press the "TEMP" key (ACT,TEMP will display) "ACT TEMP" Light will illuminate.
6. While the unit is preheating, place the product on the spits.

NOTE

To Stop the unit's cycle, open the door's or place the switch in the "OFF" position.



Preparing the Unit to Cook

4 Preparing the Unit to Cook

4 - 1 Loading Product

1. When the unit reaches the set temperature, "LOAD" will flash on the display.
2. Open the door(s) and install the spits with the product in the Carrier. (Press the "LOAD" Switch to rotate the carrier).

NOTE

The unit will automatically retain the most recent time and temperature setting. If there is not a change to the setting, skip step 1.

4 - 2 Cooking the Product

1. Press the "TIME" Key, rotate the "SET" Knob until the desired time is displayed.
2. Press the "START/STOP" Key to start Time Cycle.
3. When Cooking Cycle is complete, an alarm will sound and "DONE" will flash in the display.
4. Press the "START/STOP" Key to silence the alarm.

4 - 3 Unloading the Product

CAUTION

Products and spits are HOT. Use heat mitts when handling hot products and hot spits.

1. Open the door(s).

Remove the spits. Press the "LOAD" Key to rotate the Carrier.

Cleaning and Maintenance

5 Cleaning and Maintenance

5 - 1 Exterior

1. Turn power "OFF" before attempting to clean.
2. Use mild non-abrasive detergent and polish stainless steel with approved stainless steel cleaner.
3. Use a regular glass cleaner on the glass (inside and out)
4. Clean daily to avoid buildup which may cause discoloration and poor sanity conditions.

NOTE

Care to not contact the quartz lights with cleaners.

5 - 2 Interior (turn power off)

1. The rotor unit, accessories and lower drawer can all be easily removed for cleaning.
2. Use a mild non-abrasive detergent and hot water.
3. The Air Box and Temperature Probe should be cleaned weekly to prevent grease build up.
4. The Air Box may be soaked in Giles FoodService Cleaner (available thorough a Giles Representative) if desired, and the temperature censoring probe should be wiped clean at this time to assure correct temperature attainments.
5. Make sure the rotisserie has been TURNED OFF and allowed to cool.

5 - 3 Cleaning Instructions for the Air Box



CAUTION

To prevent injury or burns, the unit must be cool before attempting to perform this procedure.

1. Open door and remove 4 large nuts located in the upper Cooking Chamber.
2. Once the nuts have been removed, the Air Box will drop down for removal and cleaning.
3. Clean the grease from the Air Box using Giles FoodService Cleaner (available through your Giles Representative) or a similar detergent.
4. Wipe down the Temperature Censoring Probe. This must be kept grease free for proper temperature sensing.

IMPORTANT NOTE:

Air Box must be completely dry before reinstalling!

Preparation

6 Preparation

6 - 1 Preparation

1. To begin your preparation you will need the following supplies:

RT5

- 20 to 25 fresh whole chickens
use approximately 20 (3 lb./1.35kg) birds
use approximately 25 (2.5 lb./1.13kg) birds

RT7

- 50 to 57 fresh whole chickens
use approximately 50 (3 lb./1.35kg) birds
use approximately 57 (2.5 lb./1.13kg) birds
- Giles Prime Rub (#71625)
available through your local representative
- a spice shaker for holding Prime Rub
- a sharp knife
- a sheet pan
- 5 Rotisserie spits (packed with your RT5)/ 7 spits with RT7.

Preparation

6 - 2 Cleaning the Chicken

1. Rinse chickens thoroughly under cold tap water.
2. Cut off tails and neck bones.
3. Fold wings back behind shoulders for merchandising look.
4. Tuck legs under with loose piece of skin.



6 - 3 Dressing the Chicken

1. Sprinkle and knead Prime Rub over entire chicken.
2. Make sure to cover completely to give a golden merchandising color while cooking.
3. Repeat instructions for the remaining chicken.

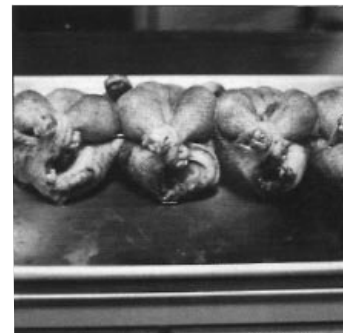


Preparation

6 - 4 Loading the Chicken

There are two methods for loading the chicken:

1. Vertical method for four (4) or more chickens per spit.
 - A. Place four (4) to five (5) chickens on each spit depending on weight of birds.
 - B. To thread chicken on a spit, take the bird in one hand and the spit in the other.
 - C. Hold chicken like it is sitting in the palm of your hand.
 - D. Push the two pointed parts of the spit into the side of the chicken.
 - E. One point should go in just under the wing and the other should go in under the leg.
 - F. You will generally hear a popping noise as the spit is passing through the chest cavity.
 - G. If you have placed the chicken correctly on the spit, it will look like it is sitting.
 - H. Fold wings back over the top of spit.
 - I. Continue with the remainder of the chicken until you have all spits full.



2. Horizontal method for 3 or less chickens per spit.
 - A. Hold chicken so the neck opening faces pointed parts of spit.
 - B. Push the two pointed parts of spit into side of body and then through the thighs.
 - C. If placed correctly, neck opening will face to the right and the tail to the left. Fold the wings behind the chicken.
 - D. Continue with the remainder of the chicken until all spits are full.

Recipes

7 Recipes

<i>Ingredients</i>	<i>Instructions</i>	<i>Temp.</i>	<i>Time</i>
<p>Whole Chickens (2 ½ lbs/1.1 k. ea.) Chester Prime Rub (available through Giles Rep.)</p> <p>Optional Spices: 1 tsp/5ml. Garlic 1 tbsp/15ml Oregano ½ tbsp/7.5ml Thyme 1 tbsp/15ml Parsley ½ tbsp/7.5ml Cumin 2 tbsp/30ml Lemon Pepper</p>	<p>Sprinkle Prime Rub on the chicken, rub mixture over the entire bird. Roast onspits-4 per spit.</p> <p>For optional spices mix together.</p>	350°F (176.5°C)	60 Min. Add 5 min. for each additional ¼lb/.56kg of whole bird weight.
<p>Whole Chickens (2 ½lbs/1.1K ea.) Pomegranate Sauce: 1cup/.24 L Chicken Stock ¼ cup/.06 L of Pomegranate Preserves or 1cup/.24 L Pomegranate Juice ¼ cup/.06 L Honey Juice of ½ Lemon Salt and Pepper</p>	<p>Heat 1 cup/.24 L Chicken Stock. Add ¼ cup/.06 L of Pomegranate Preserves or 1 cup/.24 L Pomegranate Juice ¼ cup/.06 L Honey Juice of ½ Lemon Reduce to desired consistency. Add Salt and Pepper to taste. Makes about 1 cup/.24 L.</p>	350°F (176.5°C)	60 Min.
<p>Lemon-Herb Sauce: ¾ cup/.2 L fresh, chopped Rosemary 2 tbsp/30ml minced Garlic 2 cups/.5 L Olive Oil 1 cup/.24 L Chopped Parsley 2 cups/.5 L Lemon Juice 1 tbsp/15ml Salt 1 tbsp/15ml Black Pepper 1 tbsp/15ml Oregano</p>	<p>Combine all ingredients and Stir to blend together. Makes 4 cups/1 L.</p>		

Recipes

<i>Ingredients</i>	<i>Instructions</i>	<i>Temp.</i>	<i>Time</i>
<p>Ginger-Orange Sauce: 1 cup/.5 l Olive Oil 2 tbsp/30ml minced Garlic 1 cup/.24 L fresh Ginger (peeled and grated)</p> <p>2 cups/.5 l Chicken Stock Rind of 2 Oranges Juice of 4 Oranges 1 cup/.24 L of Soy Sauce Salt and Pepper</p> <p>1 tsp/7.5ml Cornstarch ¼ cup/.24 L of Water</p>	<p>Combine: 1 cup/.5 l Olive Oil, 2 tbsp/30ml minced Garlic and 1 cup/.24 L fresh Ginger in saucepan. Heat over medium heat; simmer 5 min.</p> <p>Add: 2 cups/.5 l Chicken Stock, Grated rind of 2 Oranges, and 1 cup/.24 L of Soy Sauce; Season with Salt and Pepper.</p> <p>Combine: 1 tsp/7.5ml Cornstarch with 1/4 cup/.24 L of Water; Add to sauce. Makes 5 cups/1.8 L</p>	Simmer	10 Min.
<p>Apple Stuffed Chicken Breast: Flattened boned, skinned breast Diced Apples Chopped Walnuts Bread Stuffing Sherry Paprika Parsley Butter</p>	<p>Mix: Apples and Walnuts with Basic Bread Stuffing Moisten with Sherry. Sprinkle with Paprika and Parsley. Top with Butter. Place in Baking Pan.</p>	400°F (204°C)	20 Min.
<p>Broccoli Stuffed Chicken Breast: Flattened boned, skinned Breast Chopped Broccoli American or Swiss Cheese Garlic Oregano Paprika Parsley Butter</p>	<p>Sprinkle with Garlic and Oregano Place Broccoli on Breast and Cover with Cheese. Fold Breasts so that Stuffing is contained. Sprinkle with Paprika and Parsley. Top with Butter. Place in Baking Pan.</p>	400°F (204°C)	20 Min.

Recipes

<i>Ingredients</i>	<i>Instructions</i>	<i>Temp.</i>	<i>Time</i>
<p>Seafood Stuffed Flounder: Flounder Fillets Lemon Juice Butter</p> <p>Seafood Stuffing 12 oz/.36kg Seafood ½ cup/.12 L Bread Crumbs 1 Egg ¼ cup/.06 L Cream ⅛ cup/.03 L Sherry</p>	<p>Wrap Flounder Fillets around Seafood Stuffing. Place in Baking Pans or on Racks. Sprinkle with Lemon Juice and Butter.</p> <p>If Stuffing is too wet, Add more Bread Crumbs. If Stuffing is too dry, Add more Sherry or Cream.</p>	420°F (215°C)	15 Min.
<p>Vegetable Lasagna: 1 ½ cups/ .36 L Chopped Onion 2 tsp /10 ml Minced Garlic 6 ozs/.17kg Chopped Mushrooms 3 tbs /45 ml Sherry 1 tbsp/15 ml Butter 2 lg stalks of Broccoli or Cauliflower (4cups/1L) ½ lb (1.1k) Chopped Spinach 2 cups /.48 L Ricotta Cheese 1 cup/.24 L Shredded Mozzarella 6 tbsp /.09 L Parmesan Cheese ¼ cup/.06 L Chopped Parsley 2 Eggs Salt and Pepper 3 cups/.7 L Tomato Sauce 8 ozs.(.24kg) Lasagna Noodles (uncooked)</p>	<p>Sauté first 4 ingredients in 1 tbsp/15 ml Butter. Add Broccoli and Spinach with Salt/Pepper to taste. Mix: In separate bowl Cheeses, Parsley, Eggs, Salt and Pepper. In Baking Pan, Spread ½ cup /.12 L Tomato Sauce on bottom. Layer uncooked Noodles, ½ Cheese Mixture, ½ Vegetable Mix and ½ Vegetable Mix and 1 cup /.24 L Tomato Sauce Repeat. End with layer of Noodles. Top with Sauce. Bake. Let stand 10 Minutes before serving.</p>	375°F (190°C)	25 Min.
<p>Split Cornish Game Hens Marinade: ¼ cup/ .06 L Oil ½ cup/ .12 L Wine Vinega ½ cup/ .12 L Lemon Juice Fresh Garlic</p>	<p>Split Game Hens at backbone. Remove Backbone. Brush with Marinade. Place in Baskets with skin side up.</p>	400°F (204°C)	40 Min.

Recipes

<i>Ingredients</i>	<i>Instructions</i>	<i>Temp.</i>	<i>Time</i>
<p>Rolled Roast Beef: (5 lbs/2.3 k each) Mustard Powder Garlic Powder Oregano Rosemary</p>	<p>Rub Spices over Roast and Place in the Baskets</p>	<p>400°F (204°C)</p>	<p>45 Min.</p>
<p>Ribs: Racks of Ribs Beer CF Barbecue Sauce (Available thru your Giles Rep.)</p>	<p>Soak Racks of Ribs in Beer for 2 or more hours. Thread into spits. Cook 30 Minutes. Brush with Barbecue Sauce. Cook for an additional 15 Minutes.</p>	<p>400°F (204°C)</p>	<p>45 Min.</p>
<p>Salmon Steaks: Salmon Garlic Lemon Juice Parsley</p>	<p>Rub or sprinkle with Garlic. Top with Lemon Juice and Parsley. Add 1 tbsp (15 ml) Butter. Place in Baskets or on Racks.</p>		
<p>Salmon Steaks on Foil Packets: Salmon Lemon Juice Parsley Garlic Foil</p>	<p>Place Steaks in center of square of foil. Sprinkle w/Lemon Juice, Parsley, and Garlic. Close foil packet around Steaks. Salmon Steaks in Brioche or Similar dough are prepared as above. Brush with Egg Glaze. (1 Egg whipped with 1 tbsp /15ml water). Place in Baskets or on Racks.</p>	<p>420°F (215°C)</p>	<p>12 Min.</p>

Recipes

<i>Ingredients</i>	<i>Instructions</i>	<i>Temp.</i>	<i>Time</i>
<p>Stuffed Lobster: Lobster Paprika Parsley Butter</p> <p>Stuffing: 2 tbsp/30ml Crab Meat (shell removed) 1 Egg ¼ cup /.06 L Sherry Bread Crumbs</p>	<p>Steam Lobster. Cool and remove innards. Loosen Tail Meat. Moisten Crabmeat with Egg and Sherry.</p> <p>Add enough Bread Crumbs to hold mixture together. Put Stuffing in cavity Top w/Paprika, Parsley, and Butter. Place in Baking Pans.</p>	400°F (204°C)	10 Min.
<p>Mustard Tarragon Stuffed Flounder Flounder Lemon Juice Foil</p> <p>Stuffing: 2 tbsp /30 ml Chopped ½ tsp/ 2.5ml Fennel Seed Fresh Tarragon 8 tbsp/.12 L Melted Butter 2 cups/ .48 L Bread Crumbs 2 tbsp/ 30 ml Dijon Mustard (Mix together)</p>	<p>Stuff Flounder w/Stuffing. Sprinkle w/Lemon Juice. Wrap in foil. Place in Baskets or on Racks.</p> <p>Without foil place Stuffed Flounder in pan and Top w/Butter</p>	420°F (215°C)	12 Min.

Parts

8 - 1 Cabinet Components

<i>Item No.</i>	<i>Part No.</i>	<i>Description</i>	<i>No req'd</i>	<i>Remarks</i>
1	40001	Glass Door (RT5)	2	
1	40000	Glass Door (RT7)	2	
2	46766	Leg (RT5)	4	
2	46807	Leg (RT7)	4	
3	33098	Door Assembly (RT5)	2	
3	34313	Door Assembly, Customer(RT7)	1	
3	34315	Door Assembly, Control (RT7)	1	
4	40852	Door Latch, Magnetic	2	
5	33083	Grease Funnel (RT5)	1	
5	33083	Grease Funnel (RT7)	1	
6	70304	Spits (RT5)	5	
6	34261	Spits (RT7)	7	
7	33099	Spit Drive Assembly (RT5)	1	
7	35160	Spit Drive Assembly (RT7)	1	
8	70063	Support Replacement Kit (RT5)	1	
8	70086	Support Replacement Kit (RT7)	1	
9	34372	Stacking Kit (RT7)		

Parts

8 - 2 Accessories

<i>Item No.</i>	<i>Part No.</i>	<i>Description</i>		
1	70200	Spit, Uncoated (RT5)		
2	70204	Roasting Pan, Coated		
3	70210	Roasting Pan, Uncoated *		
4	70205	Roasting Pan Tack, Uncoated *		
5	70203	Combo Basket, Coated		
6	71475	BBQ Sauce		
7	71625	Prime Rub		

* REQUIRES CARRIER (maximum load is 10 lb. per accessory)

Parts

8 - 3 Parts Ordering and Service Information

If you require repair or assistance, please contact your local Giles representative. If you require further assistance, please contact our corporate office in Montgomery, Alabama at 1-800-288-1555.

Please have the following information available when calling for assistance. It may be helpful to record this information in the blanks provided below for a quick reference.

1. Model Number: _____
2. Serial Number: _____
3. Phase: _____
4. Voltage: _____
5. Nature of Problem: _____

The above information can be found on the Rating Plate located on the unit's side.

Wiring



9 Wiring Model RT5

Wiring Diagram 208/240 V (Single Phase)

Wiring Diagram 208/240 V (3 Phase)

Wiring Diagram 220 V (Single Phase)

Wiring Diagram 220 V (3 Phase)

Wiring Schematic 208/240 V (Single Phase)

Wiring Schematic 208/240 V (3 Phase)

Wiring Model RT7

Wiring Diagram 208/240 (3 Phase)

Wiring

9 - 1 Wiring List

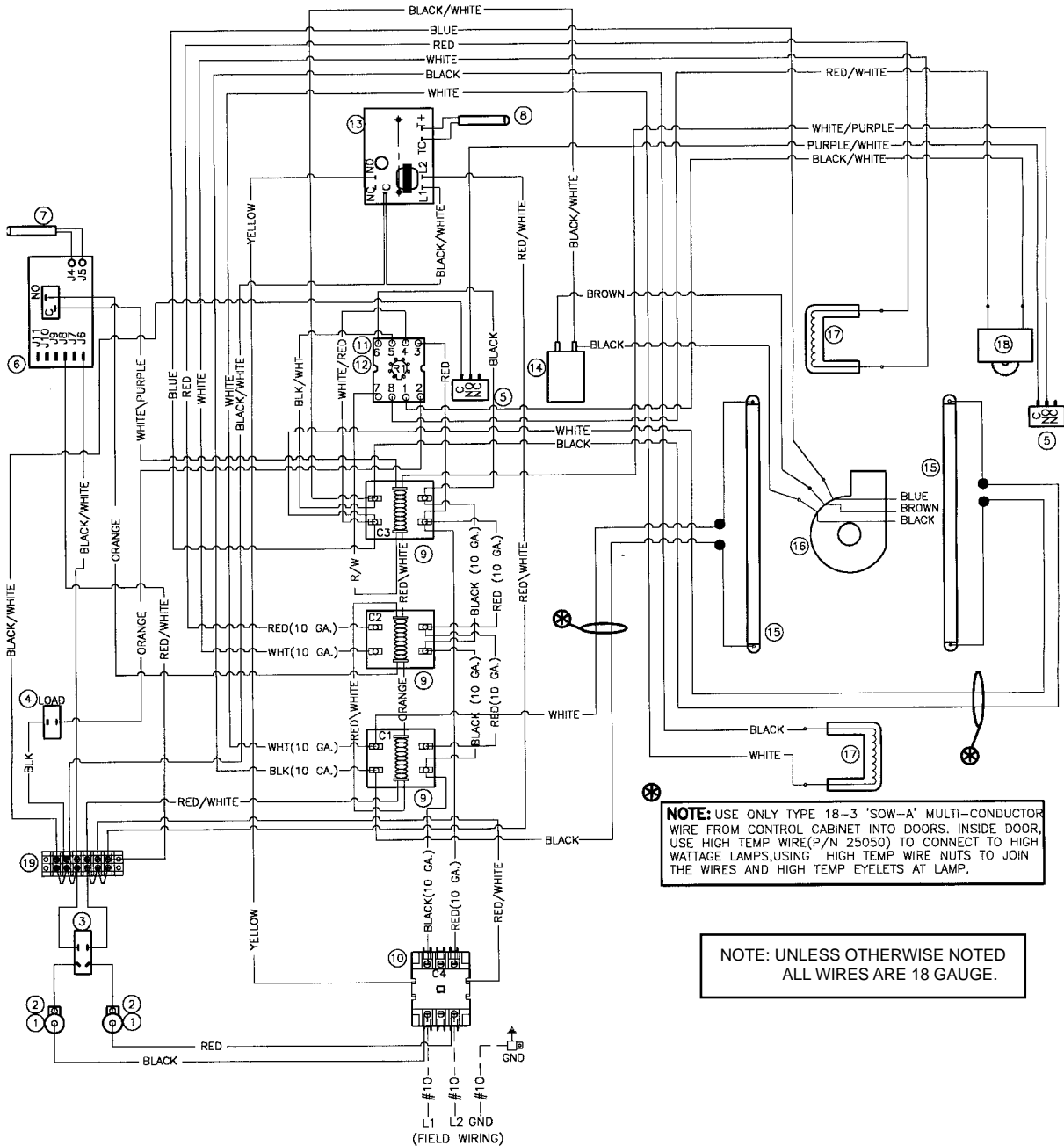
<i>Item No.</i>	<i>Part No.</i>	<i>Description</i>	<i>No req'd</i>	<i>Remarks</i>
1	21950	Fuseholder	2	
2	21875	Fuse	2	
3	21197	Switch (On-Off)	1	
4	21198	Switch (MOM.)	1	
5	24237	Switch (Door)	1	
6	22368	Controller	1	
7	23799	Probe (Variable)	1	
8	23788	Probe (Hi-Limit)	1	
9	21175	Contactora (2-Pole) RT5	3	
10	21151	Contactora (3-Pole) RT5	1	*
11	21102	Relay	1	
12	21101	Socket	1	
13	23924	Hi-Limit	1	
14	20501	Capacitor	1	
15	73131	1000 W Lamp	2	
16	21799	Blower (RT5)	1	
17	23245	Element 208V (RT5)	2	
17	23249	Element 240V (RT5)	2	
18	21976	Drive Motor (RT5)	1	
19	23751	Terminal Block (RT5)	1	

* 21193 For 220V 50 Hz 3 phase

Wiring

Wiring Model RT5

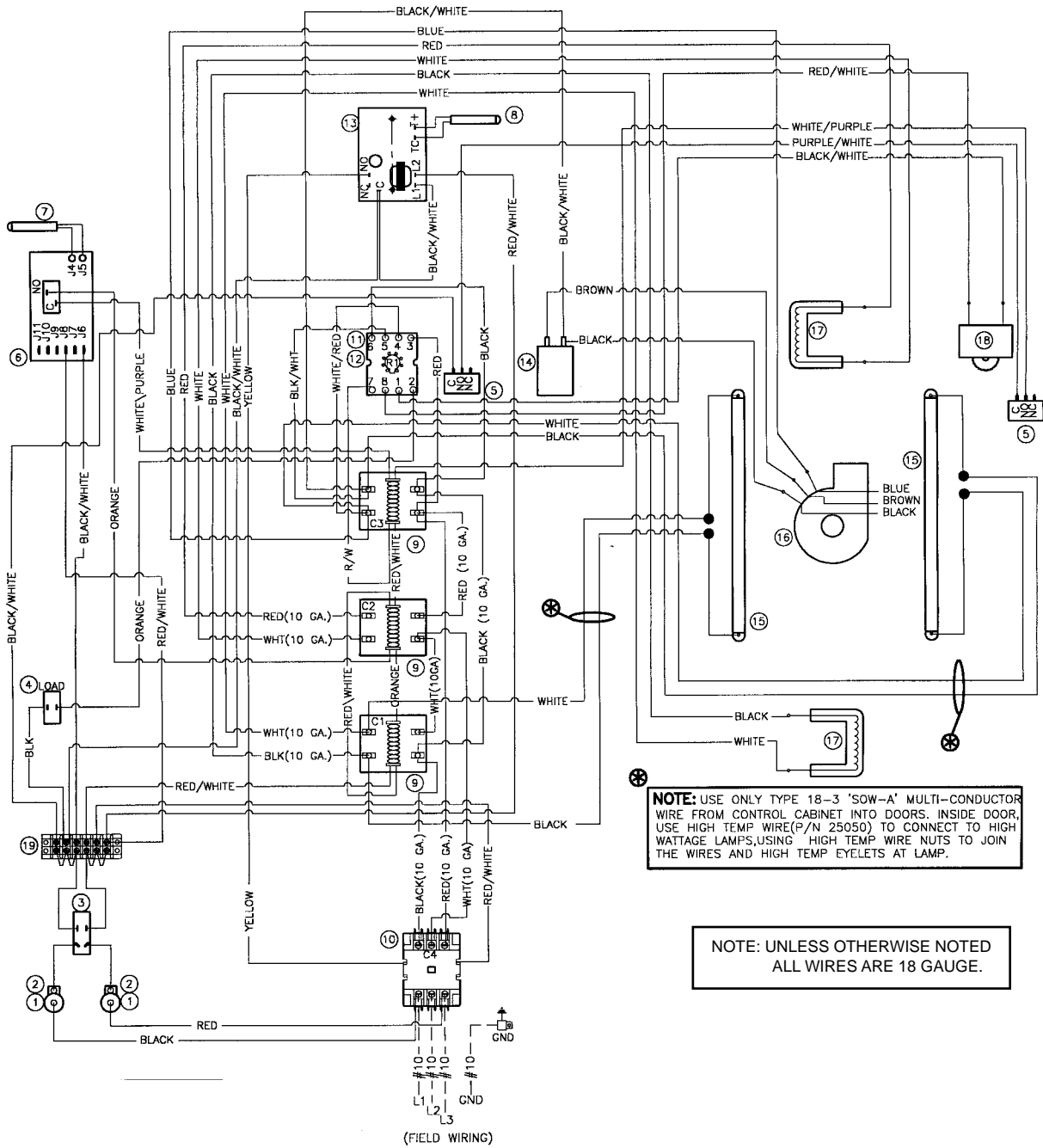
9 - 2 Wiring Diagram 208/240VAC (Single Phase)



Wiring

Wiring Model RT5

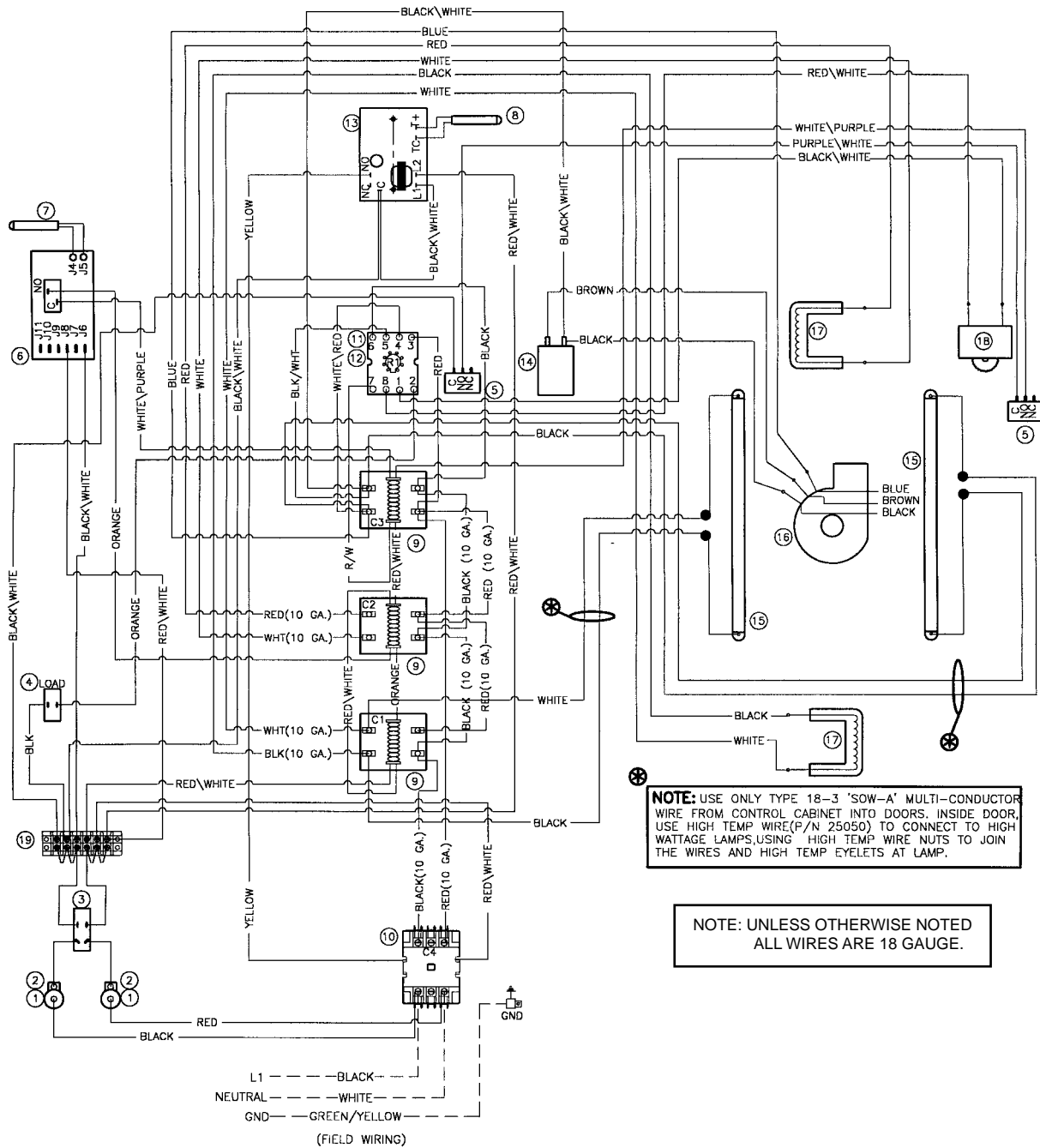
9 - 3 Wiring Diagram 208/240VAC (3 Phase)



Wiring

Wiring Model RT5

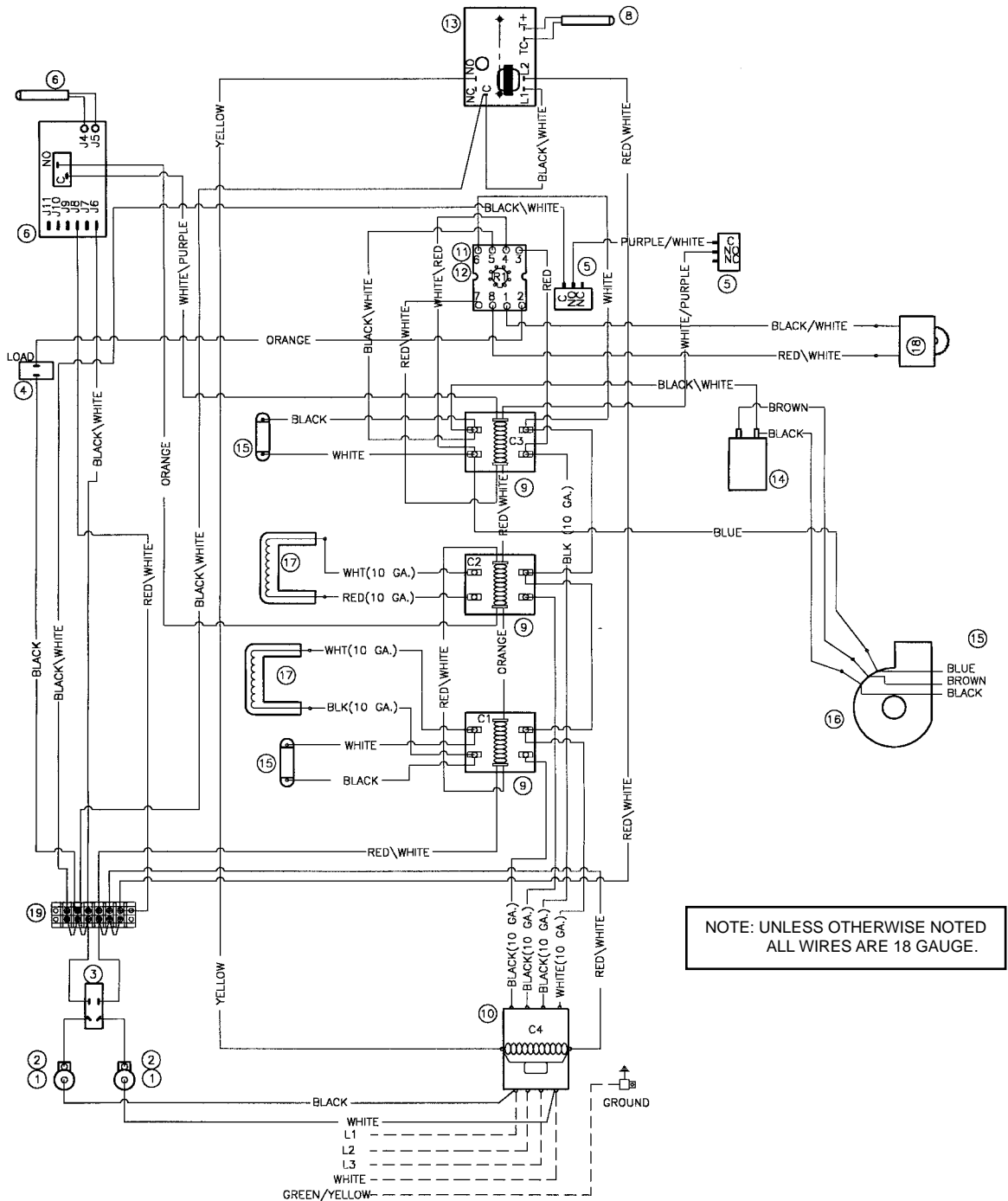
9 - 4 Wiring Diagram 220VAC (1 Phase)



Wiring

Wiring Model RT5

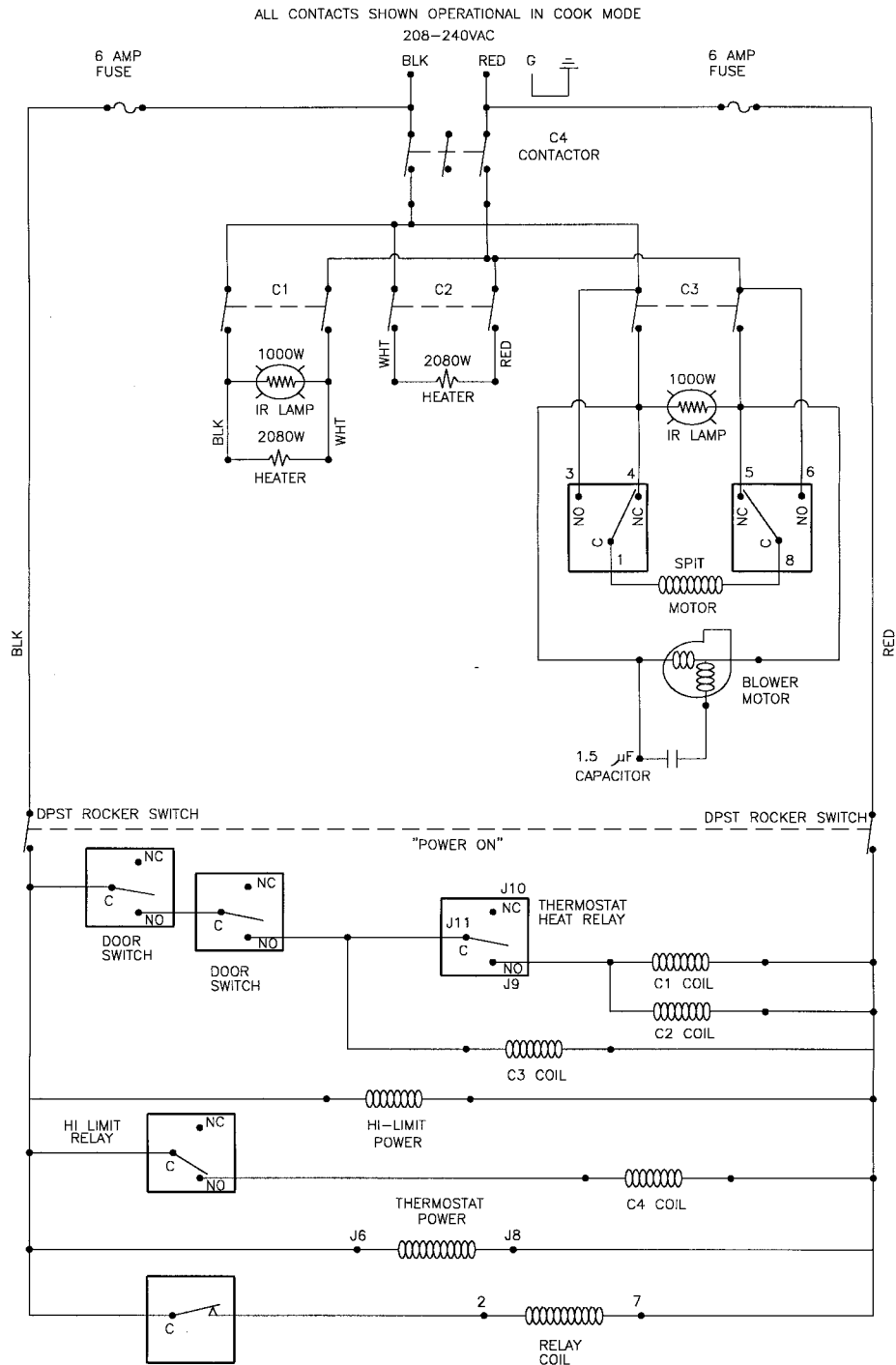
9 - 5 Wiring Diagram 220VAC (3 Phase)



Wiring

Wiring Model RT5

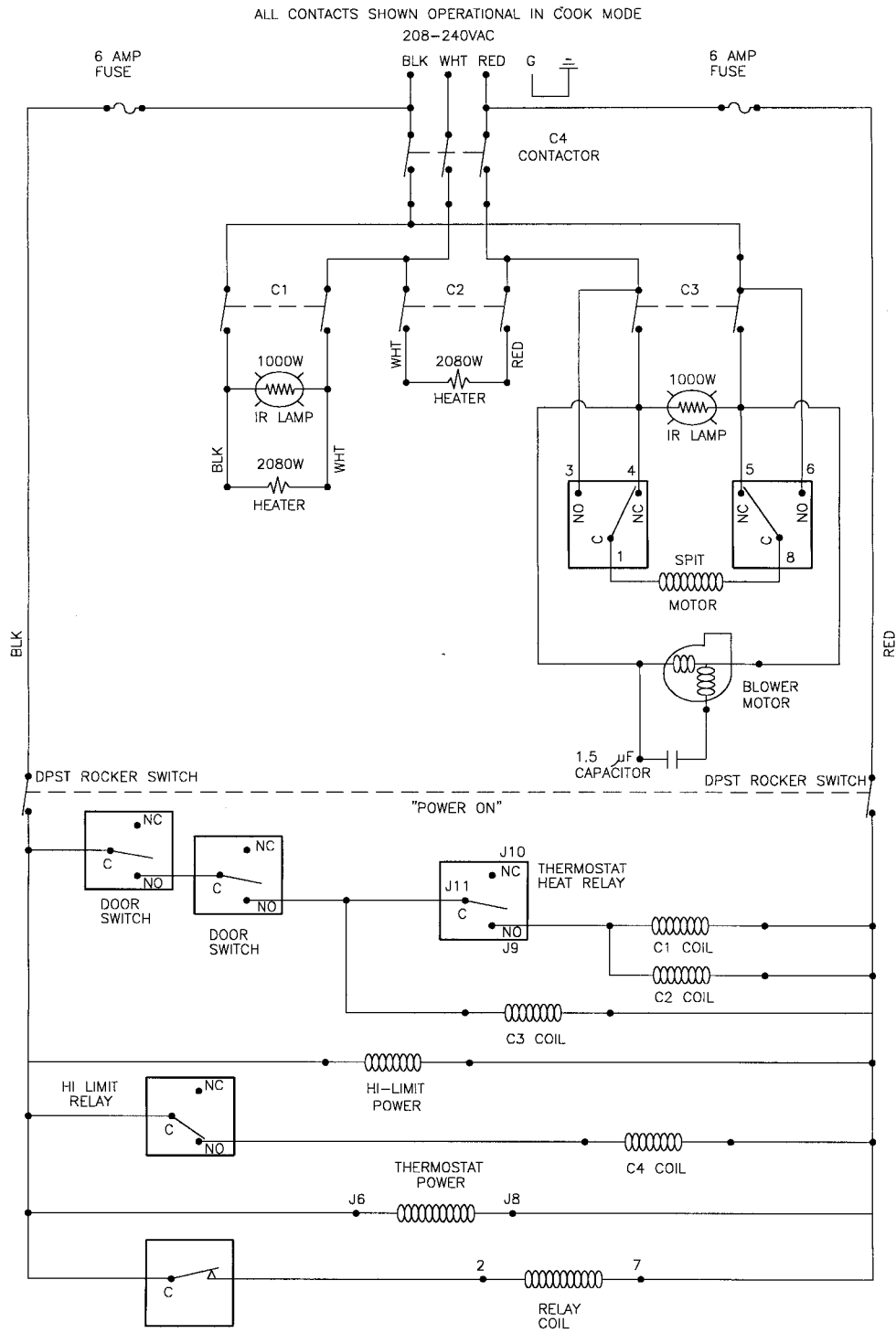
9 - 6 Schematic (Single Phase)



Wiring

Wiring Model RT5

9 - 7 Schematic (3Phase)



Wiring

9 - 8 Wiring List

<i>Item No.</i>	<i>Part No.</i>	<i>Description</i>	<i>No req'd</i>	<i>Remarks</i>
1	21950	Fuseholder	2	
2	21900	Fuse	2	
3	21197	Switch (On-Off)	1	
4	21198	Switch (MOM.)	1	
5	23251	Switch (Door)	2	
6	22368	Controller	1	
7	23789	Thermister	1	
8	24253	Thermocouple	1	
9	21151	Contactactor (3-Pole) RT5	2	
10	21251	Mini Contactactor (4-Pole)	1	
11	21165	Term, Block, Main Power	1	
12	24221	Wire Lug	4	
13	23924	Hi-Limit	1	
14	20503	Capacitor	1	
15	73131	1000 W Lamp	2	
16	21806	Blower	1	
17	23244	Element 208V	2	
17	20110	Element 240V	2	
18	21977	Drive Motor	1	
19	23751	Terminal Block	1	
20	20281	Resistor, 208V	1	
20	20282	Resistor, 240V	1	
21	XXX	XXX	X	
22	21288	Connector, Male	1	
23	21291	Pin, Female	1	
24	21292	Connector, Female	1	
25	21290	Pin, Male	1	
26	20500	Quench Arc	1	

Wiring

Wiring Model RT7

9 - 8 Wiring Diagram (3 Phase)

