

Standard Operation Procedures - Inferno 4500 Daily Startup



**White Apron (PPE)
& White Smock**
Worn when washing
dishes, skewer
cleaning and
general nightly
SSOP cleaning.



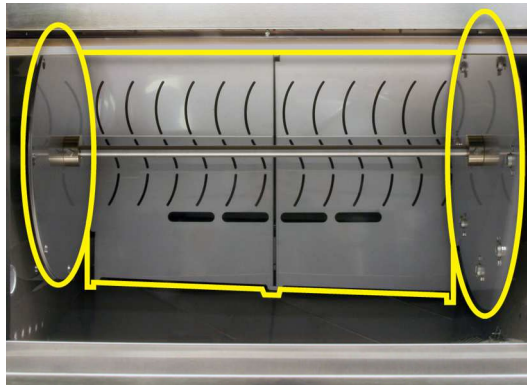
1. Turn on the ventilation hoods and lights in the morning.



2. Plug the grease reservoir into the outlet on the side of the oven marked **"ALWAYS ON"**.



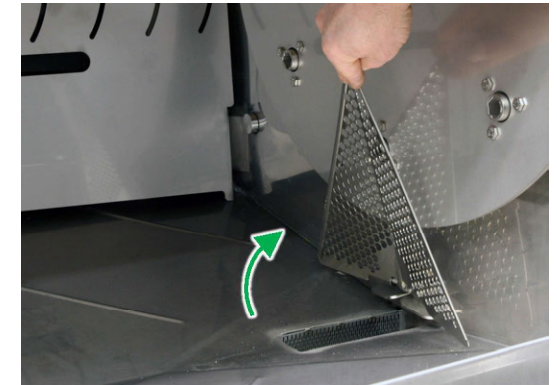
3. Position the hand lever from **"CLEAN"** to **"COOK"**.



4. Look over the drive plates and flame shields (without removing them) for any remaining residue and scrape it off.



5. Wipe both panes of door glass with a wet towel to remove residue (front and back of each glass pane).

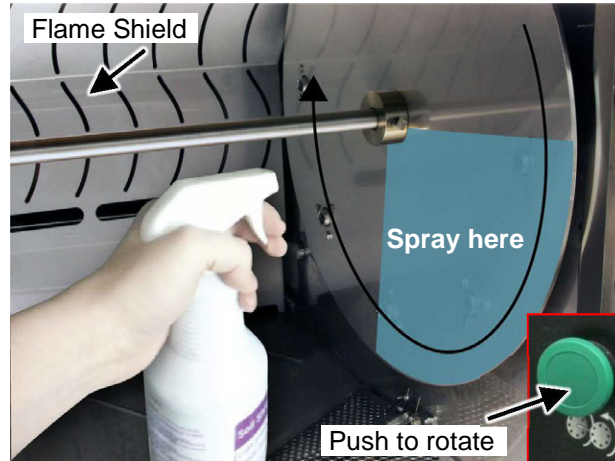


6. Wipe the oven pan with a towel. Check the strainer screen and basin to verify it is clean and free of any debris.

Standard Operation Procedures - Inferno 4500 Daily Startup



7. Check the level of degreaser to ensure you have enough to run the AutoClean at the end of the day.



8. Using the green button to rotate the drive, hold the bottle of **SOIL SHIELD** one foot away from the drive plate and spray until it is evenly coated. Do not get any **SOIL SHIELD** on the flame shield.



9. Spray **SOIL SHIELD** on the lower front corner of the spit support plate from one foot away while rotating the plate until it is evenly coated.



10. To apply **SOIL SHIELD** to the center shaft, spray some onto your gloved hand...



... and spread the **SOIL SHIELD** all over the center shaft and hubs.

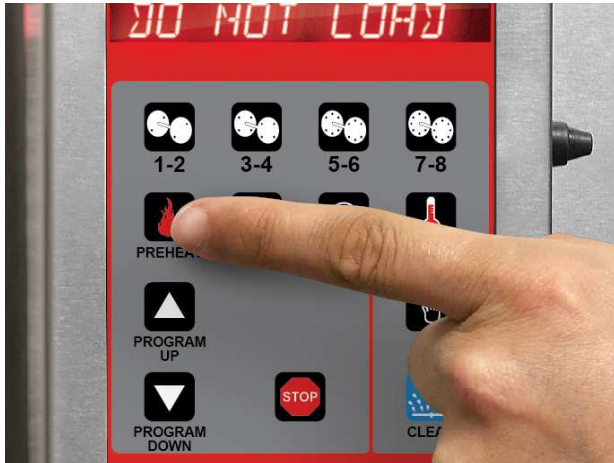
DO NOT SPREAD ON THE DRIVE PLATES!



11. Spray **SOIL SHIELD** across the inner facade above the oven opening.

Standard Operation Procedures - Inferno 4500

Daily Startup



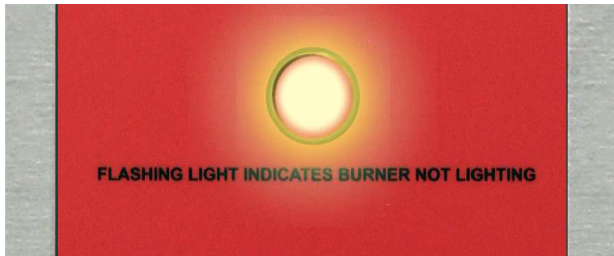
12. Press **PREHEAT**.
The flame will be visible after 45 seconds.



13. The oven takes up to 15 minutes to preheat to 420 °F.



14. Once preheated, an alarm will sound for 5 seconds and the display will read "OVEN READY - SELECT COOKING PROGRAM".



Safety Lockout

If after 5 lighting attempts the flame does not ignite, a red light on the control panel will flash and an alarm will sound. In this situation, do the following:

- Reset the oven by opening and closing the door. This will allow the oven to try and ignite again.
- Perform reset 3 times if necessary. If after **3 attempts** of trying to reset the oven a Safety Lockout still occurs, please contact Hardt.

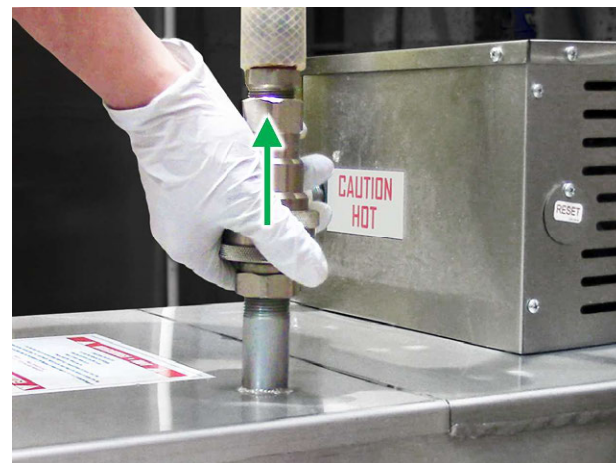
Standard Operation Procedures - Inferno 4500 Morning - Caddy Grease Transfer and Cleaning



1. In the morning, unplug the caddy and roll it to a nearby floor drain. Avoid sudden movements as to not disturb the grease separation: **Liquid above the boundary line is grease & below is “non-grease”.**



2. Turn the handle to purge the separated “non-grease” material, using the window to gauge when to stop draining. Be careful to not drain grease (watch for a change in color & consistency of liquid).



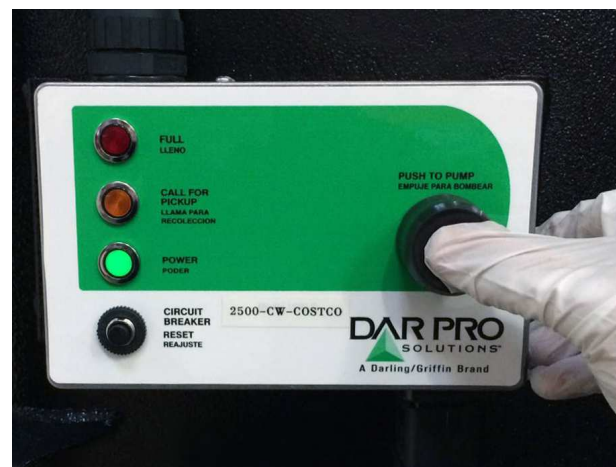
3. Once emptied of “non-grease” material, take the caddy to the **“CLEANSTAR / DAR-PRO TANK”**. Once there, pull back on the collar to release the white hose from the caddy.



4. Connect the white hose of the caddy to the **“CLEANSTAR / DAR-PRO TANK”** (if the tank has a manual valve, open it).



5. Plug the power cord into the underside of the control panel located on the front side of the **“CLEANSTAR / DAR-PRO TANK”**.

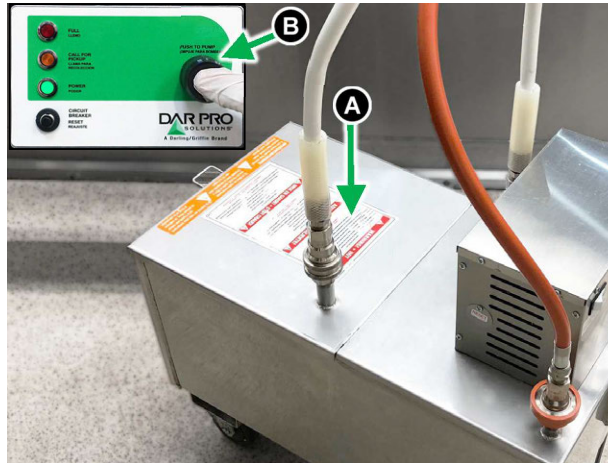


6. Push and hold the button on the front of the control panel. Hold the button until the caddy is completely empty.

Standard Operation Procedures - Inferno 4500 Morning - Caddy Grease Transfer and Cleaning



7. Disconnect the white hose from the front of the “**CLEANSTAR / DAR-PRO TANK**”. While disconnecting, wipe the connection to avoid dripping on the floor (close valve if present).



8. Return the hose to the caddy and push the button on the “**CLEANSTAR / DAR-PRO TANK**” control panel for 5 seconds to clear the hoses.



9. When the yellow light on the control panel is on, call the number to schedule a pickup.

10. When the red light on the control panel is on, the tank is full and the pump will stop pumping.



11. Bring the caddy back to the work area near a drain for cleaning. Open the drain valve (any remaining grease will trickle out into the drain).



12. Remove the lid and strainer from the caddy. Wash, rinse, and sanitize these pieces.



13. Foam the inside of the unit being careful not to spray the motor compartment of the pump.

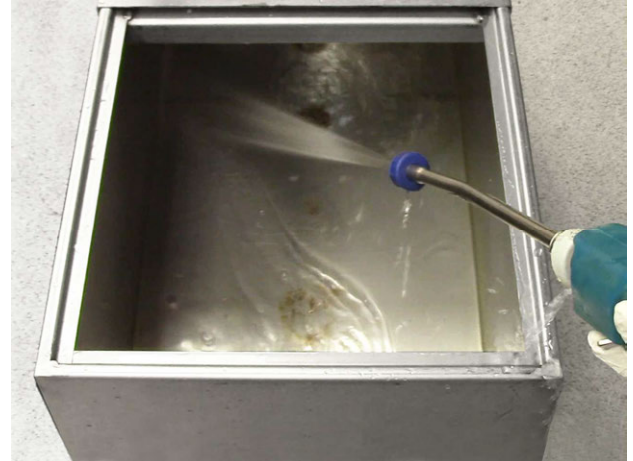
Standard Operation Procedures - Inferno 4500 Morning - Caddy Grease Transfer and Cleaning



14. Scrub the inside of the unit to remove any remaining residue.



15. Rinse the inside of the caddy.



16. Sanitize the inside of the caddy.



17. Dry the inside of the caddy with a clean towel and be sure to clean the viewing window on both sides.



18. Replace the clean and sanitized basket and lid back into the caddy.



19. Wipe the outside of unit with a towel and sanitizer spray bottle, being careful to not get the motor compartment wet.

Close the caddy drain valve to complete the cleaning procedure.



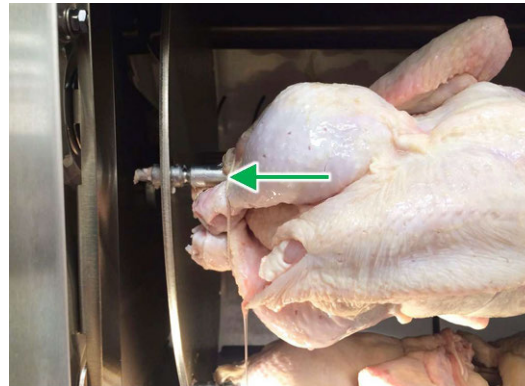
Standard Operation Procedures - Inferno 4500 Cooking Procedure



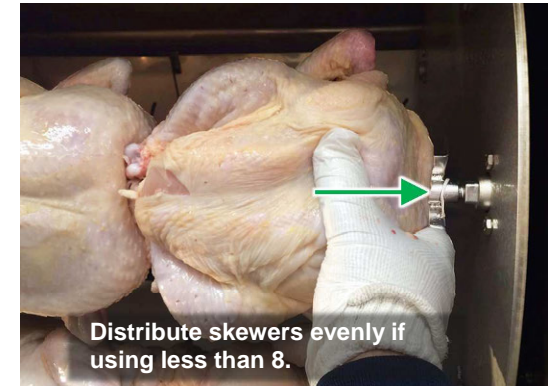
Blue Apron & Blue Smock
Worn when handling raw poultry only.
(Chicken & Turkey)



1. Ensure that oven displays "OVEN READY" before loading.



2. Open the door and load the skewers by inserting the pointed end into a hole on the left hand plate.



Distribute skewers evenly if using less than 8.

3. Place the hexagonal shaped end into the socket on the right. Slide the skewer to the left to lock it in place. Press the green button to rotate the drive to load the next skewer.



Red Apron & White Smock
Worn for all Ready to Eat preparations.



4. Choose a cooking program based on the number of skewers placed in the oven. Once pressed, the oven will begin the cooking cycle.



5. Every touch point must be sanitized after handling and loading raw chicken (oven door handle, program buttons, green button).



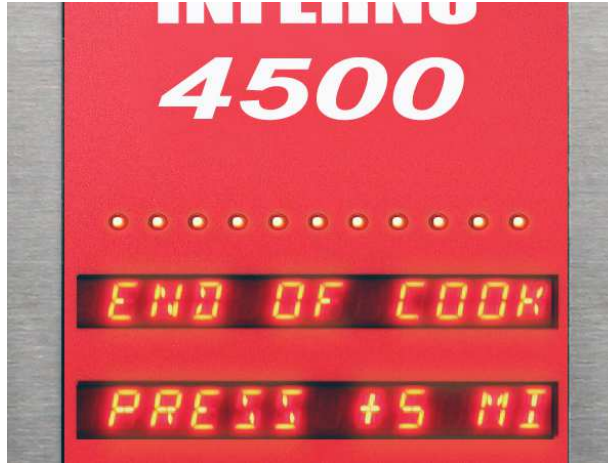
6. Rinse the floors after loading. Use fresh sanitizer, keeping the bucket low to avoid splashing. Squeegee to drain.

Standard Operation Procedures - Inferno 4500 Cooking Procedure



7. End-of-Cycle / Check Temperature Alarm

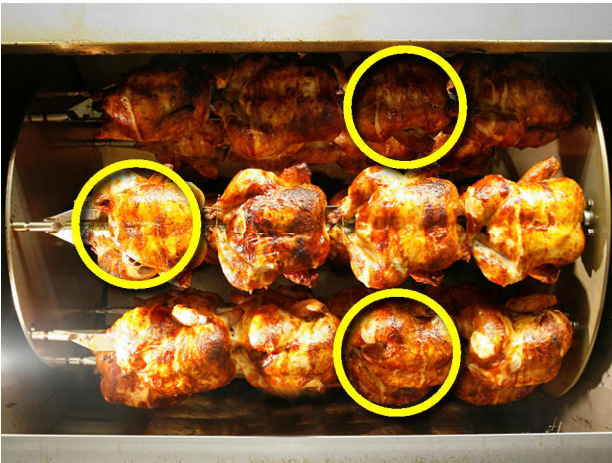
At the end of the cooking cycle, a buzzer will sound for 5 seconds and the yellow light will blink.



8. The display will read "END OF COOK / INTERNAL TEMP..." on the top line, and "PRESS +5 OR PREHEAT OR STOP".

- Minimum cook temp.: **183 °F breast**
Minimum cook temp.: **170 °F back /thigh**
- Minimum cooked weight: **3 lbs**
- Cooked weight w/package: **3.20 lbs**
- Maximum hot hold in case: **2 hours**

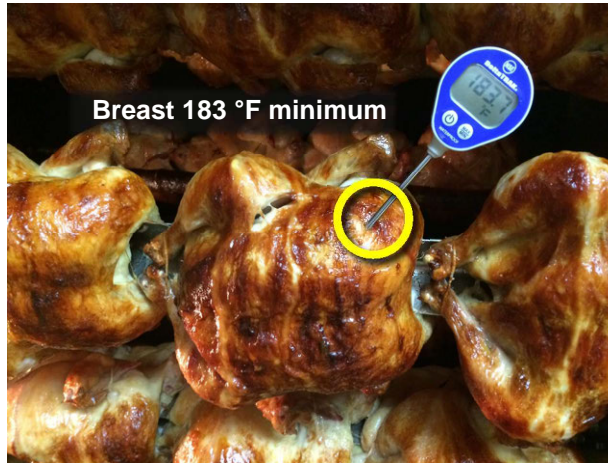
Cooked Rotisserie Specifications



9. How many birds to check?

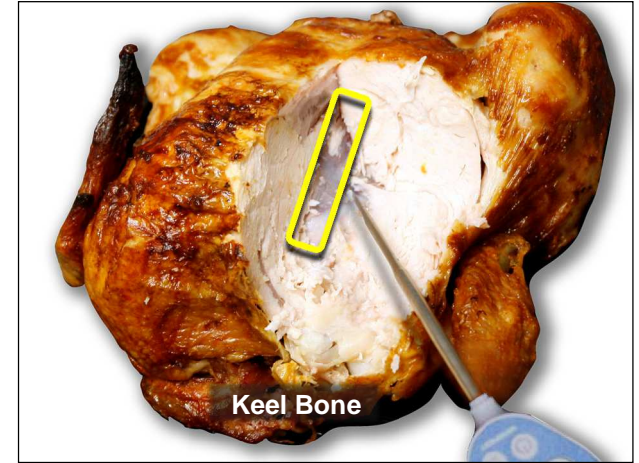
Check the largest bird on each skewer.

Example: 8 skewer load, check 8 birds (1 / skewer)



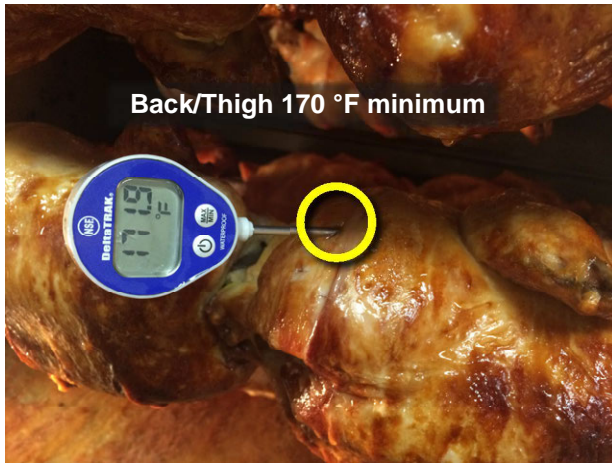
10. Temping Procedure

At a slight angle from the shoulder, insert calibrated thermometer into the thickest part of the breast meat until the probe contacts the Keel Bone, then pull probe back approximately 1/4 inch.



Cross section of the thickest part of the breast meat for reference.

Standard Operation Procedures - Inferno 4500 Cooking Procedure

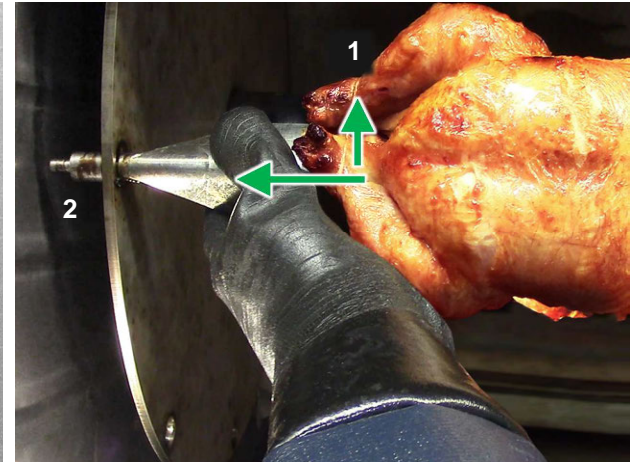


11. Probe thigh entering just behind the drum. Go parallel to the bone and insert thermometer until you hit the back. Pull probe back approximately 1/8 inch so that it is off the bone.



12. If the product does not meet **183 °F / 170 °F** minimums, close the door and press **+5 MIN** to add 5 minutes to the cook, then recheck.

If the product meets the minimum, log the finish temperatures and time on the rotisserie log and proceed to next steps.



13. Unload the oven once the desired temperature is reached. While wearing the heat-resistant gloves, lift the left end of the skewer and shift it to the left.



14. The hex end on the right will drop out of the socket into your hand.



15. As the skewers are unloaded, place them on the skewer cart for **"COOKED"** product (see the **RED** ring located by the handle) or drop chickens individually into chicken packaging.



16. In between loads, wipe down the inside of the door glass with a sanitized towel.

Standard Operation Procedures - Inferno 4500

Cooking Procedure



17. If cooking another load, press **PREHEAT** to reheat the oven. Package the cooked chicken as quickly as possible (if not already done).



18. Wash, rinse, and sanitize the insulated hot oven gloves. Take care not to get water inside the gloves.



19. Wash, rinse, and sanitize the thermometer and store it in a clean, sanitized, and dry area.



Standard Operation Procedures - Inferno 4500 AutoClean Procedure



**White Apron (PPE)
& White Smock**
Worn when washing
dishes, skewer
cleaning and
general nightly
SSOP cleaning.



1. Check that the level of degreaser is enough to run the AutoClean cycle. If the level is too low, replace the bottle. The AutoClean cycle will not start without sufficient degreaser.



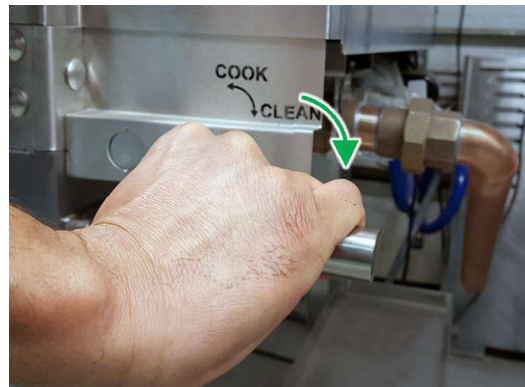
2. Using a metal or plastic scraper, scrape and discard the layer of debris from the bottom pan (If this layer is very fluid, it would be helpful to use some type of shallow pan/bowl to scoop the debris into).



3. The drip pan should look similar to this after scraping.



4. Using a wet towel, clean the front channel, exterior panels, and inside pane of glass.



5. Set the hand lever to the “**CLEAN**” position (the door will lock).



6. Press **CLEAN** and **ENTER** to start the AutoClean cycle. If the oven is too hot the display will read “**CLEAN COOLDOWN**” and the oven will start cleaning on its own once the temperature is low enough.

Once the AutoClean cycle is completed, the oven will power down and go into a “**SLEEP MODE**”.

Standard Operation Procedures - Inferno 4500 End-of-Day - Reservoir Grease Extraction and Cleaning



1. To begin grease removal at the end-of-day, the grease caddy is needed.



2. Unplug the grease reservoir from the outlet on the side of the oven marked **"ALWAYS ON"**.



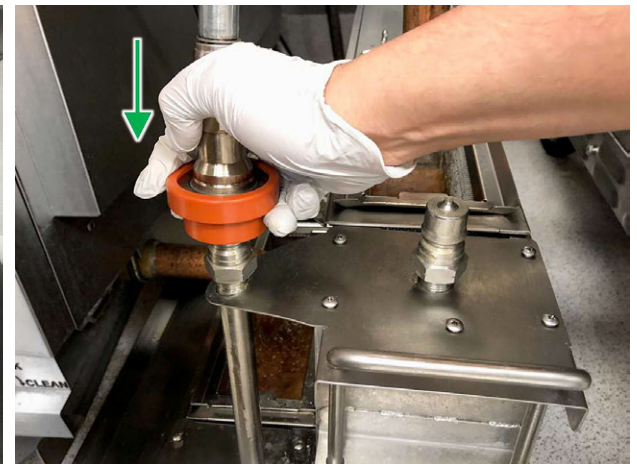
3. Detach the orange quick-disconnect hose from the grease caddy and connect it to the connection of the grease reservoir.



4. Plug the grease caddy power cord into the outlet marked **"SWITCHED"** on the side of the oven.



5. Press and hold the GREEN button to power the pump and extract the grease from the reservoir.



6. Repeat the steps until all grease reservoirs have been emptied.

Standard Operation Procedures - Inferno 4500

End-of-Day - Reservoir Grease Extraction and Cleaning



7. Once all reservoirs have been emptied, reconnect the orange quick-disconnect hose back to the caddy and take the caddy to a nearby available outlet.

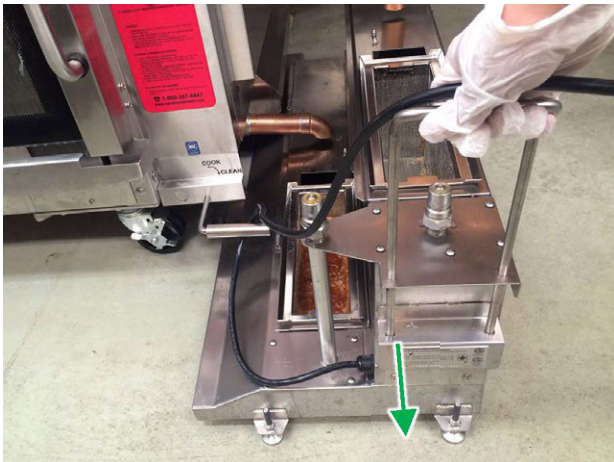


8. Plug one end of the extension cord into caddy's receptacle and other end into the outlet to activate the heating function.

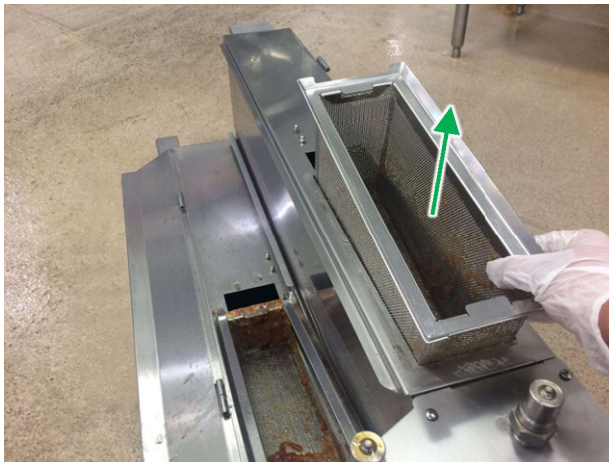


9. The green light indicates caddy is on and warming. Leave it on overnight to separate the grease from "non-grease" material.

Proceed to clean the grease reservoir(s).



10. Lift the handle of the reservoir and pull the unit to a floor drain. Position the back of the unit over the drain.



11. Remove the strainers from the grease reservoir. Dispose contents into the bone barrel and proceed to wash, rinse, and sanitize them.



12. Open the door(s) to the unit and stand it up near the floor drain.

Standard Operation Procedures - Inferno 4500

End-of-Day - Reservoir Grease Extraction and Cleaning



13. Foam the inside of the unit. **DO NOT SPRAY THE OUTSIDE OF THE UNIT.**



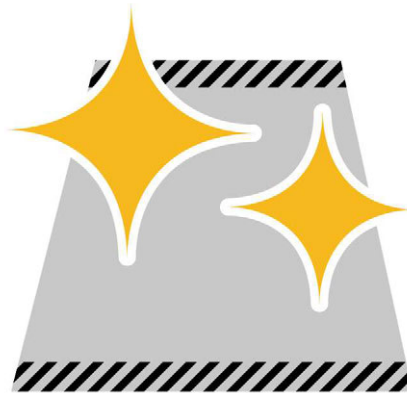
14. Using a scrubbing pad or brush, remove any residue remaining.



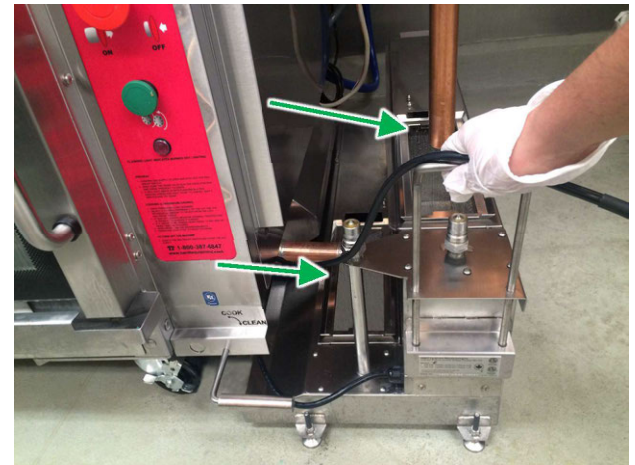
15. Rinse the reservoir with warm water and towel dry.



16. Wipe the outside of the unit using a clean towel and a sanitizer spray bottle. Once clean, re-install the strainer(s) into the unit.



17. Follow the procedure to clean the floors of the rotisserie room.



18. Once the floors are clean, slide the reservoir(s) back under the oven(s) ensuring that strainers are positioned underneath the drain pipes. Leave the reservoir(s) unplugged.



Standard Operation Procedures - Inferno 4500 Weekly Drain Flush



White Apron (PPE) & White Smock

Worn when washing dishes, skewer cleaning and general nightly SSOP cleaning.



1. A weekly flushing of the drains is required. You will be prompted by the controller after every 7 AutoClean cycles.



**GREASE RESERVOIRS
UNDER THE OVEN
MUST BE EMPTY
BEFORE PROCEEDING.**

2. The grease reservoirs under the oven **MUST BE CLEAN AND EMPTY** before proceeding.



3. Press **ENTER** to start the flush.



4. This will begin the **FLUSHING** of the drain. Clean water will run from the drains for 20 seconds into the reservoir.



5. Lift the handle of the reservoir and pull the unit to a floor drain. Release the drain plugs at the back of the reservoir to drain the water. Once empty, reseal the plugs.



6. To do a manual drain flush at any time, press and hold **+5 MIN** and **PROGRAM UP** at the same time to engage.