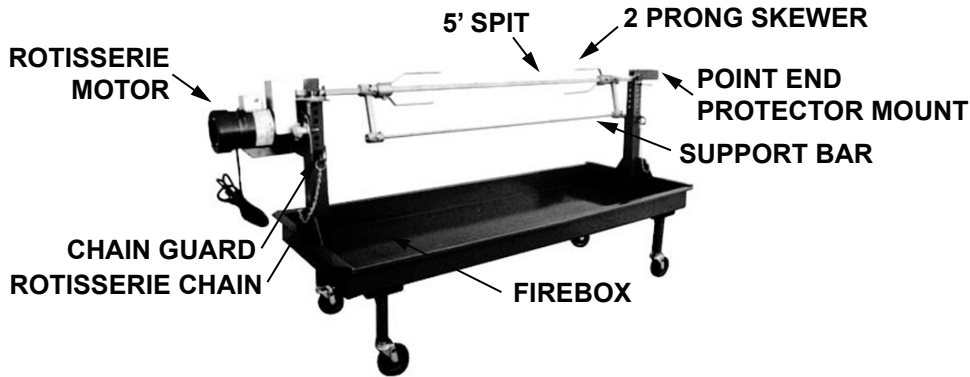


ROTISSERIE COMPONENTS



HOW TO OPERATE ROTISSERIE

- NOTICE:** These rotisseries are designed for outdoor use only.
- For safety, keep the motor unplugged until the rotisserie is completely setup, loaded and balanced on a level area clear of combustible items.
- Line the firebox with aluminum foil to improve heat reflection and for ease of cleaning.
- Begin with 30-40lbs. of charcoal briquettes and add 10lbs. every hour while the rotisserie is in use. Place charcoal in two or three even piles in the firebox. We recommend that the spit be loaded prior to igniting the charcoal.
- When meat is balanced, install the 2 prong skewer and support bar clamp. If cooking a large roast, use support bar as needed to secure the load. Make sure that the meat and support bar are centered between the rotisserie height adjustment posts and the posts are the same height.
- Tighten the thumbscrews of all the stainless steel hardware. As the meat cooks, shrinkage may occur and the skewers may need to be adjusted to hold the meat firmly.
- Remove the entire spit assembly and ignite the charcoal according to the charcoal manufacturer's recommendations. When coals are ready, place hot coal covers over the charcoal.
- Remove the chain guard by loosening the wing nut. Place the rotisserie spit with the meat centered, in the point protector and motor end mounts. Where the spit makes contact with these mounts, lubricate with WD-40.
- Loosen the aluminum knob (locking washer must be in place) on the adjustable motor mount so the chain slips over both drive sprockets. Adjust the slide action so that the chain is taut. Re-tighten the aluminum knob. **NOTICE:** Before operating the rotisserie, the chain guard must be in place before operating.
- Plug into approved outdoor electrical outlet, turn the motor on and remove the hot coal covers to begin cooking. When finished cooking, turn the motor off and unplug from the electrical outlet.

CONVERTING TO CHARCOAL BBQ

NOTICE: The rotisserie fork and oven can be removed by lifting the unit off the firebox and replaced with the wire grill top.



TROUBLESHOOTING

PROBLEM	QUICK FIX
<i>Not rotating properly</i>	<ul style="list-style-type: none"> Ensure the meat is balanced properly on center spear, as service calls or damage caused by unbalanced meat will be charged in full.

BEFORE RETURNING

- A \$37.50 cleaning charge will apply to each rotisserie if units are not returned in the same condition they were received. An additional \$37.50 cleaning charge will apply for the oven attachment if rented.
- To avoid cleaning charges, dispose of coals once cooled. **NOTICE:** Never pour water on hot coals to extinguish them. This can warp the firebox.
- Clean firebox and stainless steel hardware with hot, soapy water. Excessive carbon buildup on the hardware can be removed using a non-metallic scouring pad.
- The firebox must be clean and dry before storing.

ROTISSERIE CLEANING CHECKLIST

- Charcoal has been properly discarded.
- Aluminum foil lining is tossed away.
- Interior and exterior have been wiped with hot soapy water.