

# roisserie instructions

- These products are designed **FOR OUTDOOR USE ONLY**.
- Keep the motor unplugged until the roisserie is completely setup, loaded and balanced.

## set-up

1. Place grill on a level area clear of combustible items. Make sure a UL approved, type 3, Outdoor extension cord is used.
2. Line the firebox with aluminum foil to improve heat reflection. After the coals are cold, crumble aluminum foil with the ash inside, and dispose of in an approved manner.
3. For a 5 foot grill, begin with 30-40 lbs. of charcoal briquettes.
4. Place charcoal briquettes in two or three even piles in the firebox and ignite according to the charcoal manufacturer recommendations. Follow all caution and safety measures.
5. When the coals are ready, bank charcoal along both 5 foot lengths keeping the middle clear. If desired, a layer of sand can be placed in the center of the firebox to absorb the dripping grease. No charcoal should be placed directly underneath the spit.

## operation

1. Place one support bar clamp on the spit, and slide the clamp all the way to the end of the bar, followed by one skewer with prongs facing inward. Insert pointed end of the spit through the center of the length of meat. Before proceeding, make sure the meat is balanced on the spit.
2. When meat is balanced, install the second 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 the support bar are centered between the roisserie height adjustment posts and the posts are the same height.
3. Tighten the thumb screws 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.
4. Remove the entire spit assembly and ignite the charcoal as outlined previously. When coals are ready and placed properly, place hot coal covers over the charcoal.
5. Remove the chain guard by loosening the wing nut. Place the roisserie 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.
6. 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. Retighten the aluminum knob. Before operating the roisserie, the chain guard must be properly installed.
7. Plug into approved outdoor electrical outlet, turn the motor on and remove the hot coal covers and begin cooking. We recommend adding 10 lbs. of charcoal every hour while the roisserie is in use.
8. When meat is cooked, place hot coal covers over the charcoal and carve meat directly from the spit or remove spit from unit and move over to a carving table.

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## Care & cleaning

1. When finished cooking, turn the motor off and unplug from the electrical outlet.
2. When all the coals are cool, crumble foil with ashes inside and dispose of contents in an approved manner.
3. **WARNING:** Never pour water on hot coals to extinguish as this will warp the firebox and void your warranty.
4. Clean firebox and stainless steel hardware with a solution of hot, soapy water.
5. Excessive carbon buildup on the stainless steel hardware can be removed using a non-metallic scouring pad like Scotch-Brite.
6. Clean firebox with a solution of hot, soapy water and dry before storing. The firebox must be clean and dry before storing.
7. Black powder coat finished grills should not need repainting. Only slight touch up paint should be required for deep scratches and gouges.

