

# CHARCOAL ROTISSERIE

## INSTRUCTIONS



1612 N Broad Street    44 W Ridge Pike  
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### PLEASE READ PRIOR TO USE

#### SETUP:

1. This grill is designed **FOR OUTDOOR USE ONLY**.
2. Place grill on a level area clear of combustible items. Make sure a UL approved, type 3, Outdoor extension cord is used. For safety sake, keep the motor unplugged until the rotisserie is completely setup, loaded and balanced.
3. 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.
4. For a 5 foot grill, begin with 30-40 lbs. of charcoal briquettes.
5. Place charcoal briquettes in two or three even piles in the firebox and ignite according to the charcoal manufacturers recommendations. Follow all caution and safety measures.
6. When coals are ready, bank charcoal along both 5 foot lengths keeping the middle clear. Put a layer of sand in the center of the firebox to absorb the dripping grease. No charcoal should be placed directly underneath the spit.

#### OPERATING INSTRUCTIONS:

- This grill is designed **FOR OUTDOOR USE ONLY!**
- For safety sake, keep the motor unplugged until the rotisserie is completely setup, loaded and balanced. We recommend that the spit be loaded prior to igniting the charcoal.
- 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.
- 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 rotisserie height adjustment posts and the posts are the same height.
- 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. Since the back and loin areas cook most rapidly, the pig must be secured in such a way that it will not flop around and break as it approaches doneness. Tie the legs to the support bar and cover the tail and ears with foil to prevent charring.
- 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.
- 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. Retighten the aluminum knob. Before operating the rotisserie, the chain guard must be properly installed.
- **WARNING: THE ROTISSERIE SHOULD NOT BE OPERATED WITHOUT THE CHAIN GUARD IN PLACE.**

- 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 rotisserie is in use.
- 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.

### 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.**
4. Clean firebox and stainless steel hardware with a solution of hot, soapy water.
5. Clean firebox with a solution of hot, soapy water and dry before storing. The firebox must be clean and dry before storing.
6. Grills returned dirty are subject to a \$75 cleaning charge.