

240 V A.C. ROTISSERIE

ASSEMBLY & OPERATING INSTRUCTIONS



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be used, including the following:



1. **READ ALL INSTRUCTIONS.**
2. Do not exceed 5 kg cooking weight.
3. Always attach rotisserie to barbecue first, then plug cord into the power point. To disconnect, turn rotisserie 'OFF', then remove plug from power point.
4. Most barbecue surfaces and accessories are hot during and after cooking, so use reasonable care around barbecue, wear protective mitts, and use rotisserie with the handle attached.
5. To protect against electrical shock, do not immerse electrical cord, plug or motor in water or expose to rain. Avoid contact of the electrical cord with hot barbecue surfaces and grease.
6. Do not operate rotisserie with a damaged cord or plug, or if the rotisserie malfunctions, or has been damaged in any manner. Return rotisserie to the place of purchase or an authorized service facility for examination, repair, or replacement.
7. This appliance is not intended for use by young children or infirmed persons, unless they have been adequately supervised by a responsible person to ensure that they can use this appliance safely. Young children should be supervised to ensure that they do not play with the appliance.
8. Unplug rotisserie from electrical supply when not in use, and before cleaning. Allow to cool before handling.
9. The use of accessory attachments is not recommended by the manufacturer and may cause injury or damage. Do not use Rotisserie for any other purpose other than intended use, i.e with barbecue.
10. When rotisserie cooking place a drip pan under the food being cooked. This will capture the drippings and keep barbecue clean of excess grease which could cause a fire. Use caution when moving a drip pan containing hot oils, or grease.
11. Never line the bottom of your barbecue with sand or any grease absorbent substance.
12. Should a grease fire occur, try to turn the burners and gas off at the supply immediately and leave hood CLOSED until fire is extinguished.
13. The motor is set for 240 V AC, 50/60 Hz current. The power supply for the rotisserie must be supplied through a residual current device (RCD) having a tripping current not exceeding 30 mA.
14. This rotisserie is for use outdoors only, and is to be installed as described in these instructions.
15. Do not leave the Rotisserie on the bracket mounted to the barbecue during times when the barbecue is not in use.
16. Do not use Rotisserie on the barbecue at times when it is exposed to inclement weather conditions. Do not allow the rotisserie motor to get wet.
17. If the supply cord of the rotisserie is damaged, it must be replaced by the manufacturer or our authorized service agent.
18. If using with a barbecue fitted with a side burner, do not operate the side burner when the rotisserie is attached.

This appliance is for outdoor use on a barbecue as shown.

**RETAIN THESE INSTRUCTIONS
FOR FUTURE REFERENCE**

Tools required: Adjustable spanner and either flat-head or Phillips-head screwdriver.

STEP 1

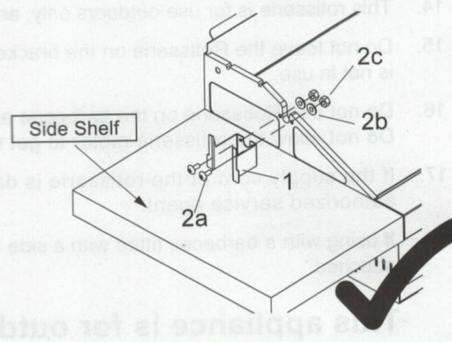
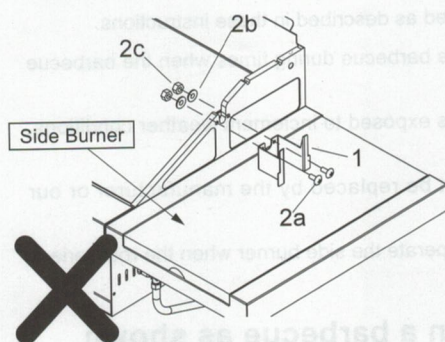
Remove all components from the carton.
Ensure all components are contained as listed below.

KIT# A07101043F(GT)/PY0040003 (T2)

REF #	PART DESCRIPTION	PART #	QTY
1	Motor Bracket	P03307028C	1
2a	Screw #10-24x3/4" UNC	S112G10124	2
2b	Washer 3/16"	S411G03084	2
2c	Hex Nut #10-24	S362G10124	2
3a.	Spit - 1	P05508242A	1
3b.	Spit - 2	P05508243A	1
3c.	Spit - 3	P05508244A	1
4	Holding Fork	P05508245A	2
5	Thumbscrew 1/4"x1/2"	S196G04084	3
6	Collar	P05508177F	1
7	Handle	P05508246A	1
8	Motor/AC 240V (GT)	P07101054B	1
8	Motor/AC 240V (T2)	P07101055A	1

STEP 2

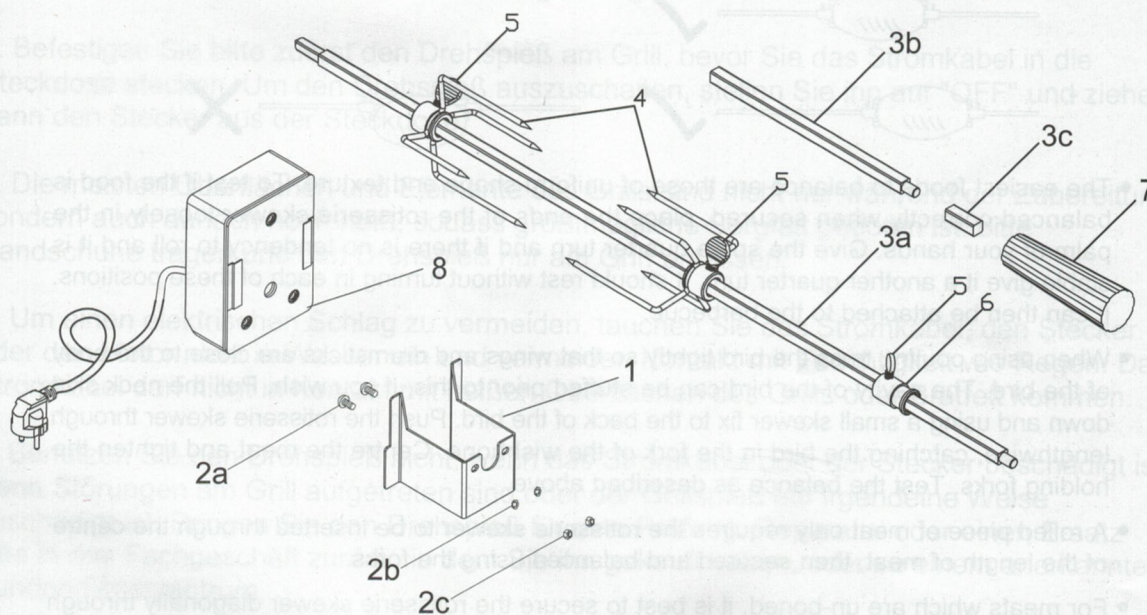
Attach the motor bracket (#1) to the side of the barbecue body. Align the two holes of the bracket with the holes on the barbecue body side panel. Tighten securely using two (2) No.10-24 x 1/2" screws (#2), flat washers and nuts provided.



NOTE: DO NOT
ATTACH MOTOR BRACKET
ABOVE THE SIDE BURNER

STEP 3

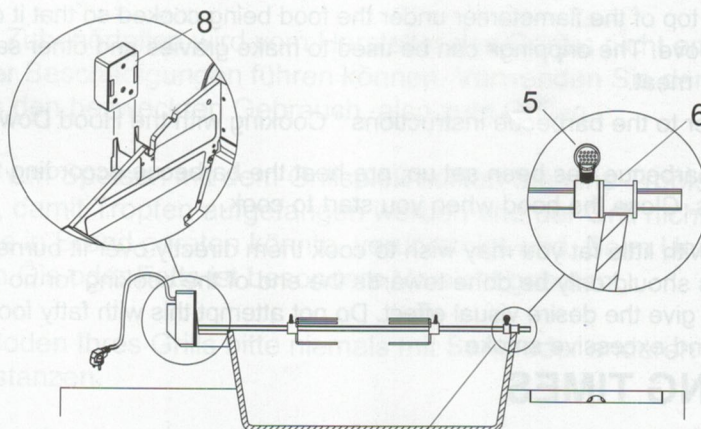
Slide a skewer fork (#4) onto each end of spit rod and tighten the thumb screw (#5) to secure the skewer forks in place. Slide the collar (#6) onto the threaded end of the spit rod. Do not tighten the collar thumb screw of the collar until the rotisserie is placed into position in the barbecue. Tighten all thumb screws using pliers to prevent loosening during cooking process.



STEP 4

Install the motor (#8) to the motor bracket as shown. Push the end of the spit rod into the opening of the motor until fully in position. Locate the collar (#6) into the bbq side panel tighten the thumb screws.

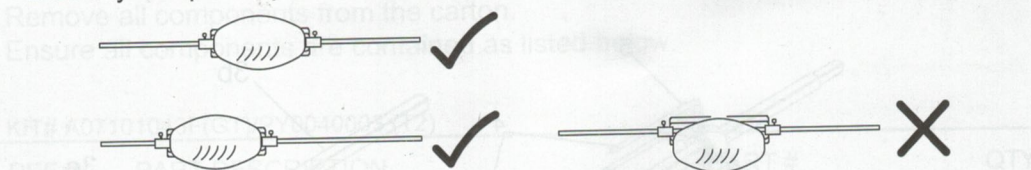
NOTE: Position the collar (#6) with the thumb screw furthestmost from the side panel.



The collar (#6) must always be used with this rotisserie.

ROTISSERIE COOKING

- Rotisserie cooking produces foods that are moist, flavoursome and appealing. The rotating food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, most cuts can be used if prepared properly.
- The balancing of the food requires the most attention in rotisserie cooking. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side. Refer to the diagram below.



- The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie skewer loosely in the palm of your hands. Give the spit a quarter turn and if there is no tendency to roll and it is stable give it a another quarter turn. It should rest without turning in each of these positions. It can then be attached to the barbecue.
- When using poultry, truss the bird tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird can be stuffed prior to this, if you wish. Pull the neck skin down and using a small skewer fix to the back of the bird. Push the rotisserie skewer through lengthwise, catching the bird in the fork of the wishbone. Centre the meat and tighten the holding forks. Test the balance as described above.
- A rolled piece of meat only requires the rotisserie skewer to be inserted through the centre of the length of meat, then secured and balanced using the forks.
- For meats which are un-boned, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

SETTING UP THE BARBECUE

- When rotisserie cooking, the majority of heat will come from an indirect source. In other words the burners at each end of the barbecue are lit and the food is placed centrally with no direct heat source underneath it. Remove all the cooking plates from the barbecue and position the flametamer centrally. Place either an oven proof cooking pan or disposable aluminium foil dish on top of the flametamer under the food being cooked so that it catch any drips from the food above. The drippings can be used to make gravies and other sauces to accompany the cooked meat.

NOTE: Refer to the barbecue instructions "Cooking with the Hood Down" for more details.

- Once the barbecue has been set up, pre-heat the barbecue according to the manufacturer instructions. Close the hood when you start to cook.
- For foods with little fat you may wish to cook them directly over lit burners to give a charred effect. This should only be done towards the end of the cooking for no longer than the time required to give the desired visual effect. Do not attempt this with fatty foods as this will cause flare-ups and excessive smoke.

COOKING TIMES

- This will vary according to the type and weight of food you are cooking. However as a guide the cooking times on a rotisserie are similar to conventional oven cooking.

Note: Periodically check that the skewers, spit rod connections or thumb screws have not loosened during operation.



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