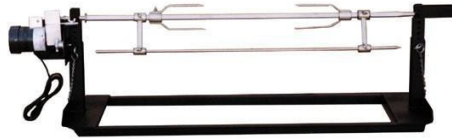


# Operating Instructions



# Electric Rotisserie

## Notes:

- Keep fingers and loose-fitting clothes away from the moving chain.
  - For safety, keep the motor unplugged until the rotisserie is completely set up, loaded, and balanced.
1. To prepare the grill for use, assemble the legs to the bottom of the firebox.
  2. Remove the spit rod from the rotisserie frame — place the frame on the firebox. Place the motor mount and point protector to face the outside of the firebox.
  3. Adjust the height of the motor mount and point protector by placing a locking pin in the desired hole. The motor mount and point protector must be at the same height.
  4. Place one support bar clamp and one skewer (pointing inside) on the spit. Insert spit through the thickest or center of the meat. Before proceeding, make sure the meat is balanced on the spit. When meat is balanced, install a second skewer and support bar clamp. Ensure that the meat and the support bar are centered between the rotisserie height adjustment posts and that the posts are the same height. As meat cooks, it will shrink, and skewers will have to be adjusted to hold it firm.
  5. Tighten the screws of all the stainless-steel hardware. Loosen the aluminum knob on the adjustable motor mount, so the chain slips over both drive sprockets. Adjust slide action so that the chain is taught. Retighten the aluminum knob. Before operating the unit, the chain guard should be properly reinstalled.
  6. We recommend adding 10 pounds of charcoal every hour while the rotisserie is used.
  7. Always lubricate areas of the spit that contact motor mount and point end with any household oil or even fat from the meat you are cooking.
  8. Be sure the chain is securely attached to the motor and relatively tight.

**For any questions or concerns, be sure to contact us immediately.  
Thank you for your business!**

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