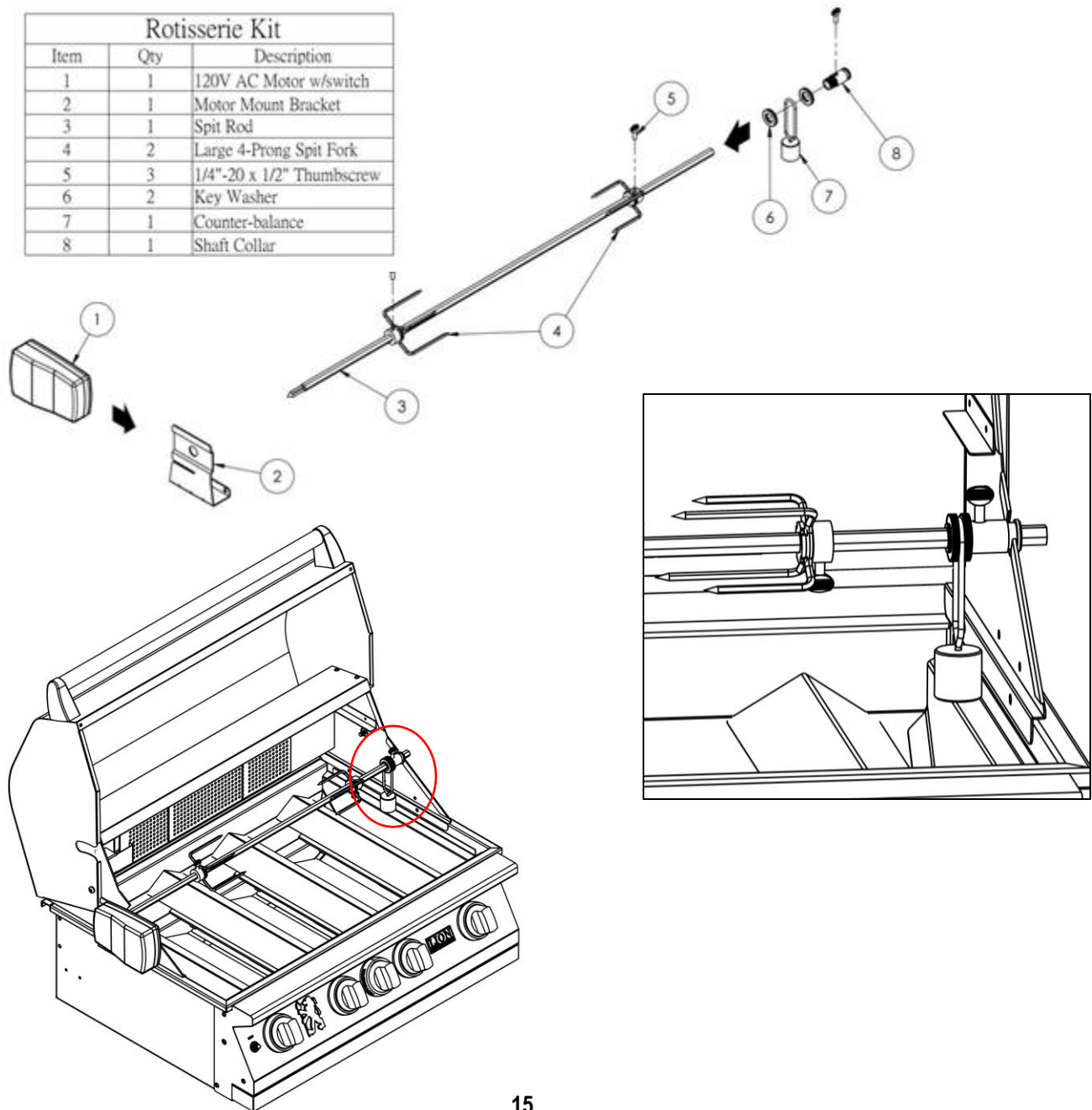


# LIGHTING & OPERATING INSTRUCTIONS

## ROTISSERIE COOKING

Rotisserie is mostly used to cook large pieces of meat and poultry to assure slow, even cooking. The constant turning provides a self-basting action, making food cooked on a rotisserie exceptionally moist and juicy. Rotisserie cooking generally requires 1 ½ to 4 ½ hrs to cook depending on the size and type of meat being cooked. You can have rotisserie cooking with indirect heat as shown or with infrared rotisserie burner.

For successful roasting, the meat should be centered and balanced as evenly as possible on the spit rod to avoid overworking the rotisserie motor.



Since indirect heat is often used in cooking on a rotisserie, a foil or aluminum drip pan is advisable to prevent excessive flare-ups. Generally, the cooking grills are removed to allow for the swing of the rotisserie. A basting pan is placed under the rotisserie area on top of the flame tamer(s) to catch the drippings.

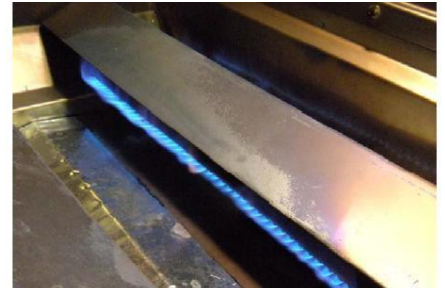
**WARNING: Never operate Rotisserie Burner with main (other) burner(s) "ON".**



**Match holder with chain**



**Insert match for manual lighting**



**Normal Burner Flames**

**LIGHTING & OPERATING INSTRUCTIONS**

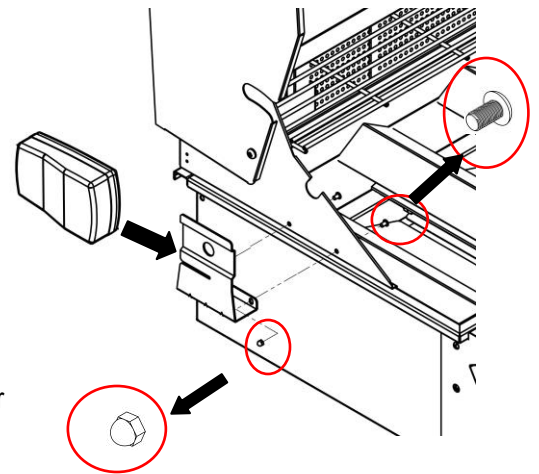
To install the motor bracket, place bracket on left or right side on lid rear and replace two screws and two acorn nuts (see drawing to the right). Bracket can be installed on either side of the unit.

Motor	
Specification	120V / 15W
Material	304 Stainless Steel
Feature	Water Proof, Streamlined Shape
Loading Capacity	40 LBS
Certified Organization	CSA, CE

The meat should be centered and balanced as evenly as possible on the spit rod to avoid overworking the motor.

NOTE: To evenly balance the food on the spit rod, it is important to follow the directions as shown. The trolley thumb screw should be located on the inside of the grill, screw the knurled nut on next, the counter weight is then added and then screw on the black handle.

To adjust the counter-weight, unloosen the black handle and slide the counter-weight up or down to properly position the weight of the food being cooked.



Since indirect heat is often used in cooking on a rotisserie, a foil or aluminum drip pan is advisable to prevent excessive flare-ups. If more space is needed when using the rotisserie, remove the cooking grates and place the drip pan on the flame tamers. You may wish to add beer, wine or water to pan.

It is advisable to load rotisserie with meat to be cooked before turning on gas to check to see that the spit rod is turning properly without any unnecessary strain on the motor. Then light infrared burner.

**NOTE: TO LIGHT INFRARED BURNER, TURN KNOB AND WAIT ABOUT 10 SECONDS TO ALLOW GAS TO GET TO BURNER BEFORE CLICKING IGNITION KNOB.**

**ALWAYS LIGHT THE GRILL WITH THE HOOD IN AN OPEN POSITION!**