



Barbeque Rotisserie Spit

Overall Size: 5'L x 2' W

Holds 80 – 100 pounds

Meat should be trimmed evenly for the spit to turn smoothly allowing uniform grilling of your meat

Preparing the Rotisserie

1. Adjust the height of the spit. It can be adjusted in one inch increments from 13" to 24" above the firebox to provide precise heat control. Simply remove the locking pin and lift each side.
2. We recommend you line the firebox aluminum foil. The foil acts as a heat reflector and makes the job of clean up easier.
3. Fill the firebox with charcoal. Light coals. Extra charcoal should be added as needed depending on cooking time needed.
4. Never pour water on coals to extinguish them as this will warp the firebox.

Loading the Pit

1. Slip support bar clamp onto pointed end of the spit and move to the far end.
2. Slip skewer on to the pointed end of spit with the prongs facing inward. Insert pointed end of the spit through the thickest part of the meat.
3. Split on the second skewer and insert both sets of skewers into meat. Balance meat on spit and tighten skewers securely. As the meat cooks shrinkage will occur and the skewers will need to be adjusted to hold the meat firmly.
4. Slip second support bar clamp on spit and insert rod. Make sure that the support bar is centered between rotisserie posts.

Installing the Spit

1. Remove the chain guard by loosening the wing nut. Place rotisserie spit in upright holders.
2. Loosen hand knob on adjustable motor mount so that chain slips over both sprockets. Adjust slide action so that the chain is taut. This prevents the spit from flopping at the top of the rotation.
3. Reverse procedure to remove.
4. Turn motor on.

Please use a meat thermometer to test for internal temperature, and desired doneness of the type of meat you are cooking.

Rotisserie parts will become hot in use.

