



Maine's Tent & Party Specialists

Rotisserie

1. The weight limit for this unit is 90 lbs.
2. Place motor mount and point protector so they face the outside of the fire box.
3. Adjust height of motor mount and point protector by placing locking pin in desired hole. Motor mount and point protector must be at the same height.
4. Line the fire box with aluminum foil to improve heat reflection. Place charcoal briquettes in two or three even piles in the fire box and ignite according to the charcoal manufactures recommendations. Follow all caution and safety measures. When the coals are ready bank charcoal to side of firebox and place an oil absorbent such as oil-dri or sand in the center to catch dripping grease.
5. Place one support bar clamp and one skewer (pointing inside) on spit. Insert spit through the thickest part of the meat. Place second skewer on spit and insert both into meat. Balance meat on spit and tighten skewer securely. Place other support bar clamp on spit and insert support bar making sure that it is centered on spit. As meat cooks it will shrink and skewers will have to be adjusted to hold it firm.

Installation of spit

1. Loosen hand knob on motor mount and slide up so the chain will slip over both sprockets.
2. Place spit in "U" shaped supports making sure the sprockets are in line.
3. Place chain on both sprockets and adjust slide action motor mount so the chain is taut. This will prevent the spit from flopping at top of rotation. Make sure the Knob is tight.
4. Apply a light lubricating oil or cooking oil to both "U" shaped supports.
5. Plug power cord into grounded receptacle and turn motor switch to on position.
6. During cooking charcoal may be added as needed to maintain proper temperature. NEVER POUR WATER ON COALS TO LOWER TEMPERATURE AS THIS WILL CAUSE THE FIRE BOX TO WARP.
7. To adjust the set screw of the sprocket (if necessary) you will need a 1/8" Allen wrench.
8. Please Don't loose the Shaft key