

# ROTISSERIE SPIT INSTRUCTIONS

## Operations

	<b>Instruction</b>	<b>Notes</b>
	<b>Get started and commence cleaning</b>	
1.	Set up rotisserie on a level site in your garden out of the wind or indoors.	Ensure feet are level.
2.	<i>Baskets:</i> Place your meat in the baskets. <i>Full Animal:</i> Remove the head of the animal. Attach animal to brackets and fasten to the centre rod.	Ensure the load is balanced and remove any unused baskets. Max animal weight = 40kg.
3.	Plug cord into motor and turn on. Check to see if the meat is causing any obstructions.	Use an RCD.
4.	Turn gas onto high (hold knob in for 10 seconds after lighting) and close lid.	Be conscious of the flames.
5.	The temperature gauge is a guide only and should read 150 degrees (max temp).	If too hot, the fat will splatter making a mess.
6.	Cooking times vary depending on wind and air temperature. If spit is not running hot enough it may need to be moved to a more sheltered area.	Keep a close eye on the spit for the next 30 mins or until it reaches its top temperature.
7.	The fat tray may overflow if cooking fatty meats, caution is required if using indoors.	Let the fat cool before removing the fat tray.
	<b>Approximate Cooking Times</b>	<b>Notes</b>
	Rolled Pork, beef or lamb                      3-4 hours Chicken    1.5-2.5 hours	
	<b>Cleaning Up</b>	<b>Notes</b>
1.	Wait until the fat sets then roll up the tin foil and remove from spit.	
2.	Wash out chamber with hot soapy water.	Only use hot soapy water!
3.	<b>Do not use oven cleaners</b> on any of the paint work!	
4.	Soak baskets before cleaning.	Oven cleaners can only be used on the stainless baskets, rods and fitting if removed from the spit.
	<b>Hints</b>	
1.	If cooking poultry, cover the tips of wings and stumps of legs with tin foil to stop them going black.	
2.	Always allow for an extra hour of cooking due to unforeseen circumstances.	
3.	It is advisable to start with a full gas bottle, temperature will drop if the gas is running low.	
4.	Avoid opening the lid often as this will increase cooking time.	