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## **Rotisserie Operating Instructions**

Note: Keep fingers and loose fitting clothes away from moving chain.  
For safety sake, keep motor unplugged until the rotisserie is completely set up, loaded and balanced.

1. To prepare the grill for use, assemble legs to the bottom of the firebox.
2. Remove spit rod from rotisserie frame. Place frame on firebox. Place motor mount and point protector so that they face the outside of the firebox.
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. Place one support bar clamp and one skewer (both pointing inside) on the spit. Insert spit through thickest or center of the meat. Before proceeding, make sure meat is balanced on spit. When meat is balanced, install second skewer and support bar clamp. Make sure 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 adjustable motor mount so that the chain slips over both drive sprockets. Adjust slide action so that the chain is taught. Retighten the aluminum knob. Before operating unit, the chain guard should be properly reinstalled.
6. We recommend adding 10 pounds of charcoal every hour while the rotisserie is in use.
7. Always lubricate areas of the spit that contact motor mount and point end with any type of household oil or even fat from the meat you are cooking.
8. Be sure chain is securely attached to motor and fairly tight.

For any questions or concerns, please contact us immediately.

**Thank you for your business!**