

ROTISSERIE INSTALLATION

CAUTION: When using the back burner, keep the grill lid closed to prevent heat loss, provide proper convection and provide proper venting. This will ensure even cooking temperatures.

Do not keep you grill lid open while cooking on the rotisserie as this may cause personal injury, or in some cases, in windy conditions, damage the grill.

Do not use the rotisserie motor in the rain. Do not leave the motor on the grill when not in use.

ROTISSERIE INSTALLATION

1. Remove the warming rack, cooking grates, and burner covers (briquette trays)
2. Mount the rotisserie motor bracket on either side of the grill nearest the outlet
3. Slide the rotisserie motor onto the rotisserie motor bracket
4. Insert rotisserie spit (rotisserie rod) into motor
5. Place 1st fork onto the rotisserie spit and secure tightly
6. Position the meat onto the spit securing to the 1st fork
7. Place 2nd fork onto the spit securing to the meat and tighten screw
8. Insert collar onto spit
9. Screw on handle nut and handle
10. Add a drip pan beneath the meat to catch drippings and retain moisture in the meat
11. Light back burner per lighting instructions in this manual and close grill lid
12. Release hood heat periodically (every 10-15 min) by opening hood

IMPORTANT: : Turn the back burner to low or off when stopping the rotisserie to prevent over cooking