

INSTRUCTIONS



1. First of all, thank you for purchasing and using our company's product. Before using, peel off the protective film of the furnace stack and remove the protective plastic package, clean the skewers, (note that the sharp skewer and the metal burr may cut the hand).

2. Unfold the furnace legs and adjust to a suitable height, as shown in Figure 9, snap the turner into the leg assembly, put the charcoal box from the middle of the turner to the L bracket of the turner.

3. Prepare the power supply and the power bank with 1A output or above: mobile phone charger (above 1A, laptop), use dedicated USB as shown in Figure 10, connect the USB socket in furnace stack as shown in Figure 11, check whether the furnace can rotate normally.

4. Put in the appropriate amount of charcoal or bamboo charcoal, open the fire control damper under the charcoal box, ignite the charcoal and spread it on the charcoal plate.

5. Place Stainless steel dedicated skewers on the skewer chain.

USE SKILLS

1. The skill of igniting the charcoal: first place the solid alcohol above the fire ventilation opening, then stack the charcoal in a pyramid shape on the fire ventilation opening, the solid alcohol is in the middle of the pyramid, ignite the alcohol and blow under the charcoal with a blower to help the charcoal burn quickly (if optional) After fully ignited, spread the charcoal on the charcoal plate.

2. Skewer skills: try to make the bamboo sticks pass through the center weight of the food. For example, softer food can be passed through in S-shape to increase the friction between the skewers and the food, and fork type skewers (if optional) can be adopted in large and wide food such as fish, chicken wings.

3. Barbecue skills: Because the skewers rotate evenly at 8 laps per minute, the heat is evenly distributed. Oil brushing can be reduced, and some meats doesn't need oil brushing. Try to pull the two skewers both on the left and right together to avoid the shaking of the furnace stack caused by the plug. The temperature of the charcoal fire can be adjusted by the two ventilation openings on left and right below the charcoal box. Charcoal height should not exceed the charcoal box.

MAINTENANCE

After each use, wait for the furnace to cool down and clean it. The turner, charcoal box, charcoal plate, and leg components can be disassembled to clean independently. The oil can be cleaned with a brush detergent, and the turner can be washed with water. After the turner is dried, connect the power supply and let it rotate. Meanwhile, add a few drops of oil, anti-rust oil, engine oil and lubricating oil (if not, use edible oil) to the first skewer groove on the left and right sides of the turner. Let the turner rotate for a few minutes and then add a few drops of oil, and repeat two to three times.



CAUTIONS

① The skewers are sharp. Do not let children play with it. The metal edge of the furnace has sharp burr, please avoid cuts.

② The height of the charcoal should not exceed the height of the charcoal box. The charcoal is evenly covered or placed at both ends of the furnace. Do not put the charcoal in the middle of the furnace to avoid temperature imbalance, which will lead to serious deformation of the turner. If one or both sides do not rotate, the turner will enter into the protection state and returns to normal after the temperature drops.

③ Oil the chain after each use.

ATTACHMENT INSTRUCTIONS



The usage of the insulation rack as shown in the Figure 1, insert the elevated tube into the insulation rack, and then insert it into the hole of the insulation rack at the rear-end of the furnace so that it is located above the turner. Place the food on the insulation rack to prevent the food from cooling, and frozen food can be defrosted by placing it on the insulation rack. As shown in Figure 2, the elevated tube is not connected to the insulation rack, and it is inserted into the hole of the insulation rack parallel to the turner to function as a platform. The platform can bear 2 to 3KG of evenly placed food.



IF SELECT 3

The 304 stainless steel dedicated grill is shown in figure 3. The grill is of a dedicated size. The protruding point of the grill corresponds to the skewer groove of the turner. If the skewer groove cannot be inserted, please rotate the grill. It is suitable for grilling oysters and vegetables and other foods.



IF SELECT 4

The dedicated baking tray is as shown in figure 4. If the baking tray is stuck in the turner and sinks, it will occupy half of the grilling position. The baking tray and the skewers can be used at the same time. The surface of the baking tray is covered with paint. Do not use hard objects to scrape, the baking tray can be used to boil and fry food.

IF SELECT 5



Skewer machine with 49 skewers. Cut the meat into the same shape as the inner space of the machine. Put pieces of meat into the machine until it reaches the limit height. Cover the hole with the cover and press it tightly. Insert the self-contained hole pins into each hole to the end and then pull out them. Insert 49 skewers and use a knife to pull cut to the end on both sides of the machine, cut 6 times and then remove the hole cover to take out all the skewers.

IF SELECT 6



Aluminum alloy dedicated folding table, release the hook to unfold the table, pull up and lift the table legs to fix and connect as shown in Figure 2, and hook the fixed hooks on both sides of the desktop as shown in Figure 3. Simultaneously press and hold the marbles of leg height adjustment on both sides as shown in figure 1 to pull up the desktop for height adjustment. Push the dark board to the right or left as shown in Figure 4 and then push out the dark board from bottom to top, and then put it into the furnace.

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- ③ Oil the chain after each use.



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SHANGHAI XIANCHENG HARDWARE PRODUCTS
LIMITED COMPANY
021-59968370