



# Large Stainless Spit

## Instructions



**As soon as you get the machine to your destination please start it up and make sure it works following the Instructions below. This is just in case something has moved or been bumped during transport of the machine. It is much better to discover any issue well before you are want to start cooking!**

**In the unlikely event that there are any problems please call us on 0508 774876**

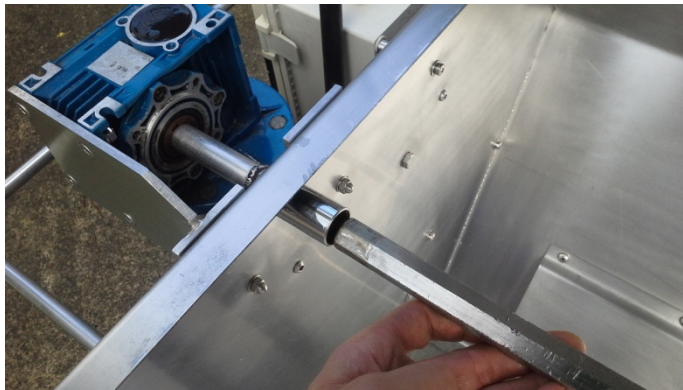
**Step 1: Put the animal/meat on the shaft.**

**Step 2: Attach the shaft to the machine**

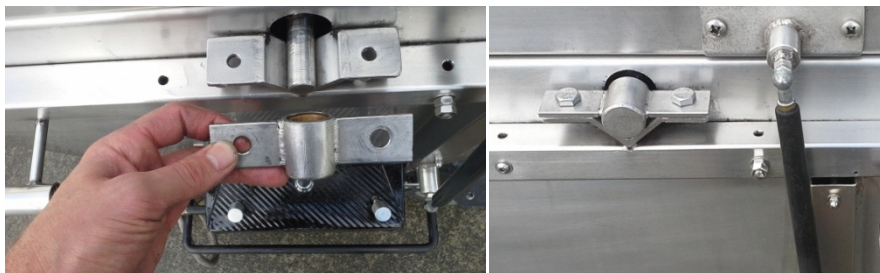
- Place the round machined end of the shaft in through the hole in the frame.



- Then slide the hexagon end into the drive socket of the motor.



- Slide the end stop over the round end of the shaft and bolt into position.



- Centre the meat and tighten all bolts on the brackets.



**PLEASE NOTE:**

- After about 1 hour of cooking the animal may have shrunk and you may need to tap the brackets in towards the meat.

**Step 3: Plug spit roast into power source and start rotation**

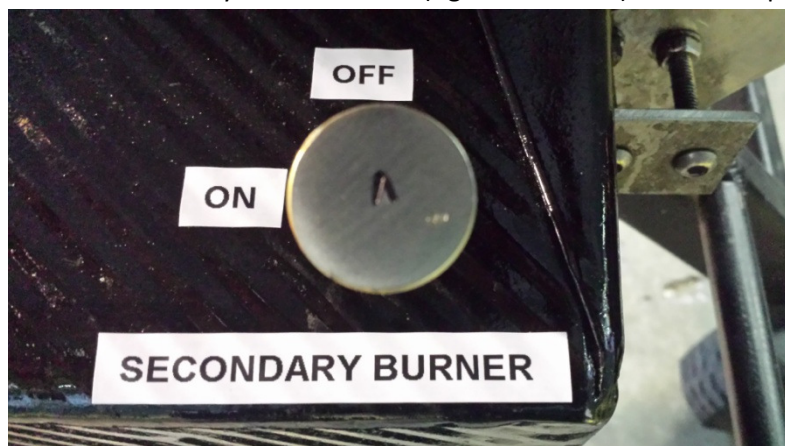
- Plug a lead into the spit roast and plug the other end into the wall.
- Turn the knob to the ON position.
- **Give the inverter 10 seconds to warm up** and then press the green start button. The shaft should begin to rotate.



- To stop the spit roast press the red button. To start it again press the green button. ***Please note: The spit roast is fitted with an RCD safety unit and this will trip if the lead has a short in it. It has also been known to trip when a generator is being used.***

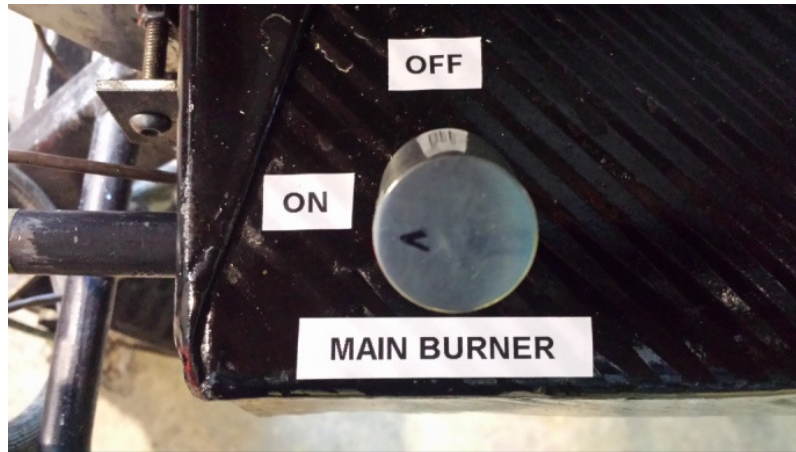
**Step 4: Attach gas bottle and ignite spit roast**

- Screw the hose fitting into the gas bottle and open the gas bottle valve.
- Turn the secondary burner control (right hand knob) to the OFF position.



- ***Turn the main burner (left hand knob) to the on position.***  
***Please Note:*** Keep the main burner in the on position. The main burner heats the flame sensor to keep the gas flowing. If the flame should go out the sensor will shut the gas off. This prevents the chance of an explosion.





- **Open the spit roast lid.**
- Hold down the blue gas purging button and at the same time press the ignition button until the burner catches alight.



- **Continue holding the blue purge button down for 10 seconds after ignition to give the flame sensor time to heat up.**
- If the burner goes out repeat step 2 through to step 4 then shut and latch the lid. *(if wind is causing the flame to go out then ignite with the lid shut, **warning!!!** to prevent an explosion be careful not to allow too much gas into the chamber before ignition.)*

#### **Step 5: Monitor heat and adjust gas flow to suit**

- To ignite the secondary burner, turn it to the high (on) position. It will ignite automatically from the main burner. It can be turned up and down or on and off to control the cooking temperature.
- The ideal temperature for cooking is about **150-180 degrees**. Use both burners on high to start with until the heat has built up to 150 degrees. Avoid opening the lid as this releases a lot of the heat and slows the cooking process.

## Step 6: Remove the meat or carve in position

When the meat is ready you have two options. **1: Leave it on the spit roast for carving or 2: take it off.**

**Pros and Cons:** *If you leave it on the spit you can leave the heat on to keep it warm or cook it a little longer if need be. By taking it off the spit roast you get a better position for carving and can take it away from the crowd to stop the sea gulls (other patrons of the function) from swiping pieces as you carve.*

### Option 1: Leave it on the spit roast for carving

- Open the lid and turn off the rotisserie.
- If possible remove the end attachments to stop you hitting them with the knife
- Cut as you would a roast, across the grain. For boneless meat portions like whole rumps and boned out pork legs you can easily remove them by removing the steel attachments and then cut down through the meat to the centre shaft and let the meat drop into a meat dish.

### Option 2: Remove meat from the spit roast for carving

- To remove bone- in portions from the spit roast, first turn the burners off, turn off the rotisserie motor and open the lid.
- Get a pair of thick gloves; welding gloves are perfect for this or tea towels to hold the hot shaft.
- With one hand or person pulling the shaft towards the motor to stop it dropping out of the drive coupling, Unbolt the attachment on the end opposite the spit roast motor and remove the end stop.
- Hold the shaft securely at each end and slide the shaft away from the motor until it clears the hex drive coupling. Then move it in the opposite direction until it clears the spit roast frame. Take it to your chosen place for carving. **CAUTION** the shaft will want to drop when it comes out of the drive coupling so be ready to take up the load.