



Compact Stainless Spit Roast

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

THE COMPACT STAINLESS SPIT ROASTS

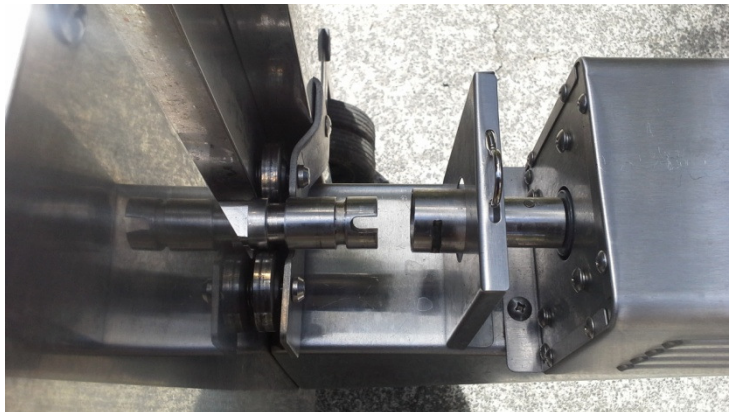
Step 1: Put the animal/meat on the shaft or in the baskets.

Step 2: Attach the shaft to the spit roast

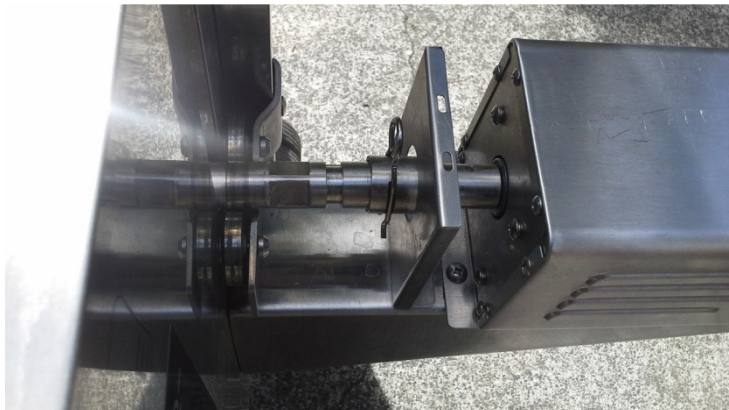
- Once the meat is attached lower the shaft into the spit roast.



- Slide towards the drive socket on the motor and twist until the shaft is fully located.



- Push the locking clip into position.



- Centre the meat and tighten all bolts on the brackets. After about 1 hour of cooking the animal may have shrunk and you may need to tap the brackets in closer.

For the baskets (If not using the baskets go straight to Step 3: Plug In)

- Put the shaft onto the raised carving posts and slide the end brackets into position, (don't tighten the locking bolts yet).
- Locate shelves individually into the brackets and install locking pins.



- Next tighten the locking bolts for the end brackets. Locking bolts should do up against the flats machined into either end of the central shaft.



- Lower the shaft into the spit roast and fix into the motor drive socket as mentioned above.



- Once the food has been placed into the baskets turn on the motor and make sure the baskets and food clear each other and don't get hooked up otherwise the contents of the baskets could spill out.

Step 3: Plug In

- Plug the spit roast into a power source and press the switch at the rear of the motor.



- To stop the spit turn the switch off.

Step 4: Attach gas bottle and ignite spit roast

- Screw the hose fitting into the gas bottle and open the gas bottle valve.



- Push and hold the gas adjustment knob in and turn anti-clock wise to the high position, now keep the knob pressed in and push the electronic igniter until the burners light. Hold the gas adjustment knob in for about 5 to 10 seconds once alight until the burner keeps going on its own. Do the same for both sides



Please Note

If the heat comes off the thermocouple it will cool down and shut the gas off on that particular burner. If this happens just relight the burner and try it again. Sometimes debris can get burnt onto the thermocouple and cause it to go out. In this case you should clean with a wire brush or wet tea towel and try to light again.



Keep both burners on high until the temperature gets to the desired heat (usually 150 degrees) then turn them both to low. Monitor the heat and adjust the burners evenly turning them up gradually until the desired heat of about 150 degrees is maintained. Note opening the lid releases the bulk of the heat and will cool the spit roast rapidly if done often.

Step 5: Carving - Remove the meat or carve in position.

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

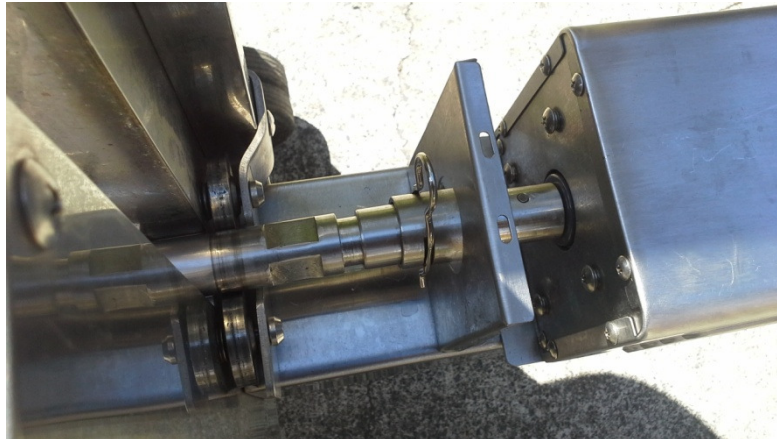
Pros and Cons: *This particular spit roast has a carving post that elevates the meat out of the spit roaster and enables an easier position for carving. The design allows the stainless carving trays to be positioned underneath the spit roast and the bonus with these is they catch the meat as it drops*

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.

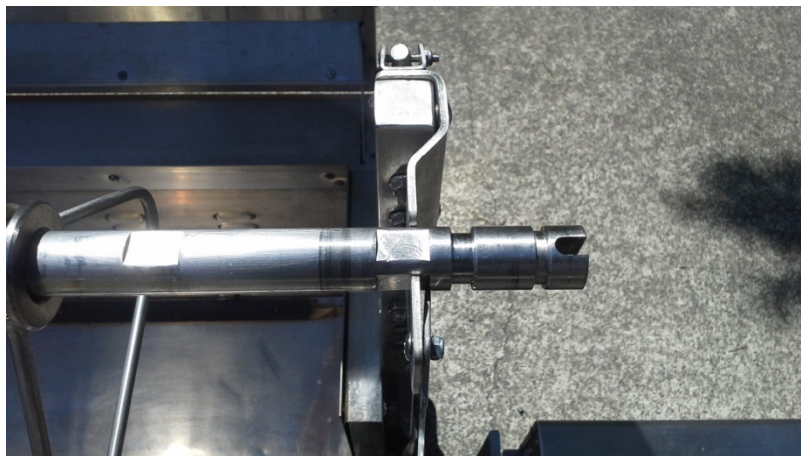
Instructions for these two options are on the following pages

Option 1: Leave it on the spit roast for carving

- Open the lid and turn the rotisserie down to low or off if preferred.
- Remove the locking clip from the central shaft.



- Get a pair of thick gloves, welding gloves are perfect for this or oven mitts to hold the hot shaft. Hold the shaft securely at each end and slide the shaft away from the motor until it clears the drive coupling.
- Lift up and position in the carving posts with the square machined surface located into the slot and screw locking tabs into position to stop it jumping out of the posts.



- Place the stainless carving trays under the meat.



- For boneless meat portions like whole rumps and boned out pork legs you can easily remove them once the stainless steel attachments are gone by cutting down through the meat to the center shaft and letting the meat drop into a meat dish. It is a good idea to put a cutting board between the meat and the stainless tray or it will blunt the knife.

Option 2: Remove meat from the spitroast for carving

- To remove bone in portions and whole animals from the spit roast first do as above to remove the animal from the spit but instead of placing it in the carving posts take it to the new place for carving. It is still recommended you remove the stainless brackets and shaft as these will interfere with the carving and possibly blunt the knife.