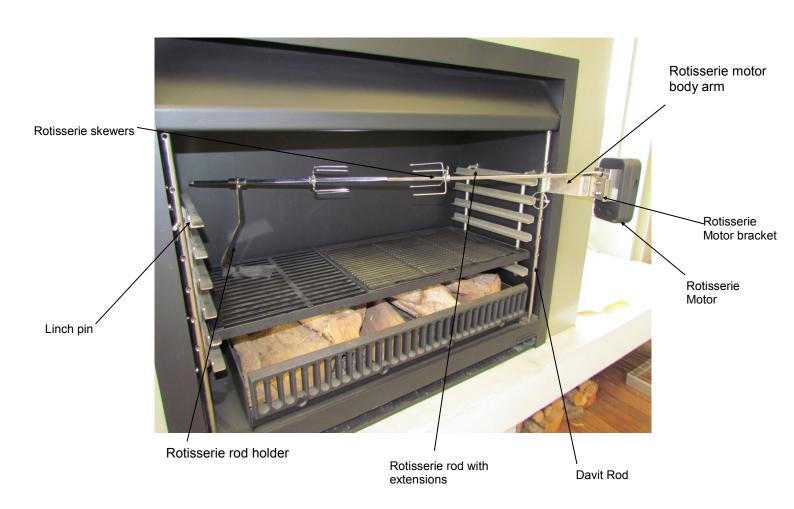


# Warmington Rotisserie for Outdoor Fires

# Assembly and Operating Instructions





## **Lighting and Operating Instructions:**

The Rotisserie is mostly used to cook large pieces of meat and poultry to ensure slow, even cooking. The constant turning provides a self-basting action, making food cooked on a rotisserie exceptionally moist and juicy. Rotisserie cooking generally requires 11/2 to 41/2 hrs to cook, depending on the size and type of meat being cooked.

Rotisserie cooking is recommended over the grill plate, (using a tin foil tray to catch the drips if desired).

For successful roistering, the meat should be centered and balanced as evenly as possible on the spit rod to avoid overworking the motor.

#### **Rotisserie Kit components:**



Rotisserie Motor - rated to 4kg

Requires 2 x D size



Rotisserie 4 prong skewers



Rotisserie motor bracket



Screws for fastening



Davit Lynch Pin x 2



Rotisserie rod with extensions



Rotisserie rod handle



Davit Arm



Rotisserie motor body arm



Rotisserie rod holder



Davit Rod x 2

#### Please Note:

#### **TOOLS REQUIRED - NOT SUPPLIED:**

- 1. Phillips screwdriver
- 2. Adjustable spanner (6 to 8 Inch)



## **Rotisserie Assembly Instructions:**

Step 1: Assemble the Rotisserie rods by screwing together.



Step 2: Place the Rotisserie 4 prong skewer onto the rod and tighten the thumb screws.



Step 3: Screw the handle onto the rod.

CAUTION: Do not use the handle in the fire box. This is for use when removing the rotisserie from the fire.



#### Step 4: Motor Body Assembly:

Assemble the motor body arm and rotisserie bracket as shown. Take note of the orientation of the motor body arm to the rotisserie bracket. (Right hand assembly shown).

Insert the screws supplied and do up tight with the use of a screw driver and crescent.

right hand motor bracket





Step 5: Locate the davit rod and lynch pin.





Step 6: Place the motor body arm on the davit rod with the cut out for the rotisserie rod to the top.



right hand photo

Step 7: Re-insert the linch pin at the desired height. Place davit rod into the firebox



right hand photo



Step 8: Place the spike end of the rotisserie rod into the rotisserie rod holder.

The Rotisserie rod holder is placed inside the fire box during normal operation.



Step 9: Place the Rotisserie motor onto the bracket and insert the rod into the rotisserie motor and turn it on.

CAUTION: The handle can be inserted after removing the rotisserie motor to assist with removing the rotisserie from the fire.



#### **Davit Arm Assembly Instructions:**

Step 1: Locate the Davit rod and Davit arm.

Step 2: Place the Davit arm onto the rod with the bend facing downwards, and insert into the firebox.



Step 3: Insert the linch pin at the desired height.



#### Please Note:

We recommend the use of the davit arm over hot embers and not high flames for more even cooking. Creating the fire on one side and leaving room for the coals on the other means you can have a dedicated area for cooking.