



## Deluxe Spit Roaster GSB300



### FEATURES

- Stainless steel body
- Robust design with wheels for easy moving
- Includes 240V rotisserie motor rated at 70kg, one piece stainless steel shaft, two prongs, neck brace, front leg brace, rear leg brace and rotisserie baskets
- Electronic ignition for easy lighting
- Complete with hose & regulator
- Use with propane gas
- For outdoor use only
- AGA certified

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**Important:** Retain these instructions for future use.

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**For any queries or assistance call**



**Customer Service**  
**AUST. 1300 174 876**

Hours of operation:  
Monday to Friday 8.30am - 5.30pm AEST

**Do not return to place of purchase.**

Keep your purchase receipt, this will be required to make any claims under the 12 month warranty.

## GENERAL INFORMATION

### Gas Installation Codes

- Spit roaster must be used in accordance with the installation requirements of your gas supply authority, or the appropriate installation code issued by Standards Australia AS 5601.
- Spit roaster for use with bottled gas are labelled 'propane gas'.
- Spit roaster for use with natural gas are labelled 'natural gas' and must be installed by an authorised person. Check the gas type sticker attached to the spit roaster.

### Clearances

Minimum Clearances from combustible materials must be:

Rear - 600mm Sides - 600mm Above - 600mm

### Hose & Regulator Safety

The regulator and hose assembly supplied with the spit roaster are suitable for propane gas only. A gas regulator adjusted to have an outlet pressure of 2.75kPA is supplied for connection to the propane gas cylinder. The pressure regulator and hose assembly supplied with the spit roaster must be used. Replacement pressure regulators and hose assemblies must be those specified by the spit roaster manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the spit roaster is kept away from flammable materials and the gas cylinder clear of any heat source.

When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.

### Specifications

Spit roaster specifications can be found on the data label attached to the spit roaster body.

Hose connection thread at gas inlet is 1/4" BSPT

## Gas Cylinder Use & Safety

This is a low pressure spit roaster and must only be used with the hose and regulator supplied. Your spit roaster is designed for use with 4.5Kg or 9Kg propane gas cylinders certified to AS 2469.

The gas cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

Always keep cylinder in an upright position. Always close the cylinder valve when the spit roaster is not in use.

Do not subject gas cylinder to excessive heat.

### **Never Store your Gas Cylinder Indoors.**

If you store your spit roaster indoors, ALWAYS disconnect the gas cylinder first and store the cylinder safely outside.

Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

### **Location of your Spit roaster**

DO NOT use your spit roaster in garages, porches, sheds, breezeways, or other enclosed areas. Your spit roaster is to be used OUTDOORS. The spit roaster is not intended to be installed in or on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the spit roaster housing.

### **Tools You Will Need**

Standard Phillips-head screw driver (or cordless drill and bits), Adjustable Spanner and protective mat.

### **Check Spit roaster for any Damage**

Inspect spit roaster parts as you proceed with assembly. Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a spit roaster that appears damaged. Spit roasters for use with gas cylinders are labelled 'propane gas'. Check labelling at the gas connection on your spit roaster.

### **Protect Children**

Keep children away from spit roaster during use and until spit roaster has cooled after you have finished.

Do not allow children to operate spit roaster.

Always ensure that no sporting or physical activities are carried out in close proximity to the spit roaster during use and while still hot.



### **FOR YOUR SAFETY**

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light spit roaster with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- This spit roaster must not be used indoors.
- Ensure the spit roaster is set up on a level and stable surface.
- Do not move the spit roaster while in use or when hot. Remove the fat cup before moving.



## WARNINGS

- Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.
- Accessible parts may be very hot.
- Keep young children away.
- Any modifications to this spit roaster may be dangerous.
- Do not move this spit roaster during use.
- Turn off gas supply at the cylinder after use.
- Read instructions before using the spit roaster.
- Parts sealed by the manufacturer or their agent must not be manipulated by the user.
- This spit roaster is only to be used and stored outdoors.
- Never operate this spit roaster without a regulator.
- Do not test for gas leaks with an open flame.
- If this information is not followed exactly, a fire causing death or serious injury may occur.
- Do not store a spare gas cylinder under or near this spit roaster. Never fill the cylinder beyond 80% full. This spit roaster is only to be used and stored outdoors.
- If you smell gas
  1. Shut off gas to the spit roaster at its source, if possible.
  2. Extinguish any open flame.
  3. Open hood.
  4. If odour continues, immediately call your gas supplier or fire department.
- Do not connect your spit roaster to a gas cylinder exceeding the 9kg capacity.
- Never connect an unregulated gas cylinder to your spit roaster.
- Read carefully before assembling and operating your spit roaster.

### Overall Spit roaster Dimensions

GSB300	Length	Width	Height
Hooded	2050mm	655mm	1060mm

### Nominal Hourly Gas Consumption - GSB300 series Spit Roaster

Gas Type	Number of Burners	Injector Size	Gas consumption per burner	Total Gas Consumption	Gas Pressure
Propane	2	∅ 1.20mm	18.4 MJ/h	36.8 MJ/h	2.75 kPa

## GENERAL ASSEMBLY

Assembly will require 2 people due to the Spit Roaster size.

### Connecting & Disconnecting to Gas Source

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

#### Check

1. Gas cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner control is in the 'OFF' position

#### Connecting

1. Ensure cylinder valve is in its full off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand or spanner.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear the connection will need to be re-tightened.

#### Disconnecting

1. Ensure the burner control is in the 'OFF' position.
2. Ensure gas cylinder is in the full off position.
3. Detach the hose from cylinder.

## LIGHTING PROCEDURE

### Burner Operation & Ignition System Check

1. With cylinder valve in OFF position press the electronic igniter button. Check for sparking to the burners.
2. Lift hood, remove the 4 stainless steel trays, leave hood open until both burners are fully lit.
3. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and sparker tip.
4. With sparking established, turn cylinder valve ON. Push and turn a control knob on either side of the ignitor to HIGH and press the ignitor button.
5. If burner fails to light after several attempts turn off the gas supply at cylinder and inspect for any obstructions to the gas flow.
6. Both burners will need to be lit following steps 1-5.

If re-ignition is necessary while the gas spit roaster is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).

#### After Use

Turn the gas cylinder valve off and wait for the flame to go out. Then turn the appliance control valve off.



### IMPORTANT

- Remove all packing and transit protection before assembly.
- **CAUTION:** Ensure no packing material is left in spit roaster before lighting. Remove all plastic protection, usually blue film before assembly and use.
- Before connecting and disconnecting spit roaster to gas source, make sure burner controls are in 'OFF' position.
- **CAUTION:** When the spit roaster is not in use, the gas must be turned off at the cylinder.
- Check that the seals between the appliance and the gas cylinder are in place and in good condition before connecting the gas cylinder.
- Do not use this appliance if it has damaged or worn seals.
- The appliance control knob must be in the 'OFF' position before opening the cylinder valve.
- If for some reason, ignitor fails to produce a spark at the electrode, spit roaster can be lit by a long spit roaster match. With hood open use a lighted match from top. Push and turn a control knob to HIGH. Light the other burner in the same way.
- Check performance of burner prior to installing spit roaster rack.
- Do not smoke when attempting to ignite spit roaster.
- Never use volcanic rock, heat beads or other material.
- Always use protective gloves when handling hot components.

## BURNER OPERATION & IGNITION SYSTEM CHECK

Problem	Possible Reason	Solution
<b>Burner will not ignite</b>	Valve on cylinder is closed	Open valve on cylinder
	Control knob is closed	Turn knob to high when lighting
	Electronic igniter is faulty	Use a long spit roaster match.
<b>Food is not cooking or is taking too long</b>	Burner has gone out	Check that the gas bottle is not empty and re-ignite the burner
	Control knob is set to low	Turn control knob to medium or high. Note: Check food regularly and turn control knob down to stop food burning.

NOTE: If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired.

## OPERATING PROCEDURE

### Burn-off

Before cooking for the first time, operate the spit roaster for about 15 minutes with the hood closed and the gas turned on 'HIGH'. This will "heat clean" the internal parts and dissipate odour from the finish.

### Preheating

It is necessary to preheat the spit roaster for at least 5 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature, needs only a period of 2-3 minutes preheating.



### FOR YOUR SAFETY

- The hood must be in the open position for lighting.
- Do not smoke at any time when attempting to ignite the spit roaster burners.
- Do not leave the spit roaster unattended when alight.

# ELECTRIC MOTOR AND SUPPLY CORD



## IMPORTANT SAFEGUARDS

- The power supply must be supplied through a residual current device (RCD) having a tripping current not exceeding 30mA.
- Only connect this rotisserie to a socket-outlet having an earthing contact.
- DO NOT use the rotisserie during inclement weather, rain or damp conditions.
- Unplug and remove rotisserie when not in use.
- Never store rotisserie on spit roaster, always remove.
- DO NOT operate the rotisserie with a damaged cord or plug, or if rotisserie malfunctions, or has been damaged in any manner.
- To protect against electrical shock, DO NOT immerse cord, plug or motor in water or expose to rain.
- Avoid contact of the electrical cord with hot spit roaster surfaces and grease.
- Never operate this rotisserie when you are tired, drinking alcohol, taking drugs or if taking medication that causes drowsiness.
- This rotisserie is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the rotisserie by a person responsible for their safety.
- Children must be supervised to ensure that they do not play with the rotisserie.
- Pets and animals must be kept away from the work area so as to avoid tripping dangers.

## When using electrical appliances, basic safety precautions should always be followed, including the following:

- Never modify this rotisserie as damage and injury may occur, and this will void your warranty.
- Read and understand all instructions.
- DO NOT touch hot surfaces. Use handles or knobs.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT use this appliance for anything other than intended use.
- Only connect this rotisserie to 240V AC power.
- DO NOT place on or near a hot gas or electric burner, or in a heated spit roaster.
- Check for damaged parts before operating this rotisserie.
- Do not touch any hot components.
- Ensure work area is clear of clutter and possible trip dangers.
- Never wear loose clothing which could get caught in moving parts.
- Long hair should be contained so it can not get caught in moving parts.
- Never yank or pull the power cord to disconnect it from the mains supply socket-outlet.
- Never carry the rotisserie by its power cord.
- Keep power cord away from heat, oil, solvents and sharp edges.
- Check power cord for signs of damage before each use. If damaged do not use.
- Power cord must only be replaced by an authorised service facility.
- To clean rotisserie only use a damp soft cloth, never use liquid or solvents of any type.
- Ensure rotisserie is disconnected when not in use and before servicing, making adjustments or when changing and accessories.
- Ensure rotisserie is turned off before connecting to the mains power supply.
- Only use an extension cord intended and marked "outdoor" use.
- Only use a '3' core (earth pin) extension cord with this rotisserie.
- DO NOT clean the spit motor while it is on or plugged into the mains power supply.
- Always switch 'OFF' and un-plug before cleaning.
- DO NOT spray water or any liquid into the spit motor.
- Repairs should only be carried out by qualified personse using original spare parts. Failure to do so may result in considerable danger to the operator.

<b>Deluxe Spit Roaster</b>	GSB300
<b>Deluxe Spit Motor</b>	GRT7
<b>Voltage</b>	240V AC~50 Hz
<b>Input Wattage</b>	25W
<b>Maxiimum Load</b>	70kg

- Ensure the 'outdoor' extension cord is not placed across walkways so that it is not a trip hazard.
- Do not use in damp or wet conditions.
- Always ensure that the power cord is fully extended and NOT in contact with any part of the spit.
- Never use the motor if any part of it is damaged.
- Do not attempt to modify the motor, power cord or power plug in any way.
- This product is fitted with a sealed electrical connection plug that is compatible with the mains supply for Australia and meets the requirements of international standards. It must be connected to a supply voltage that is equal to that stated on the rating label. If the mains connection plug or power cord becomes damaged it must be replaced with a complete assembly that is identical to the original, and this must be replaced by an authorised service centre. Always follow the Australian requirements for connection to the mains supply. If in doubt always consult a qualified electrician.

## CARE & MAINTENANCE

### Care & Maintenance

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas spit roaster is no exception. By following these cleaning procedures on a timely basis, your spit roaster will be kept clean and working properly with minimum effort.

### Cleaning

"Burning off" the spit roaster after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

### Outside Surface

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the spit roaster hood has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

### Interior of spit roaster bottom

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

### Cleaning the burner assembly.

Turn the gas 'OFF' at the control knob and disconnect the cylinder.

Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

## Flash-Back

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit.

These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. Cleaning with a soft brush before use and at least every six months is recommended.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your spit roaster and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the spit roaster has cooled, then clean the burner tubes and burner ports.

## Cleaning the Fat Tray

To avoid fat or grease dripping from the spit roaster remove and empty the fat tray after each use. A small amount of water can be placed in the fat cup before use to help with fat removal. Wait until the fat tray is cool to touch before disposing of contents.

The fat tray should be washed periodically in a mild detergent and warm water solution.

## Service

If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired. Contact Sitro Group Australia for spare parts and service information.



### IMPORTANT

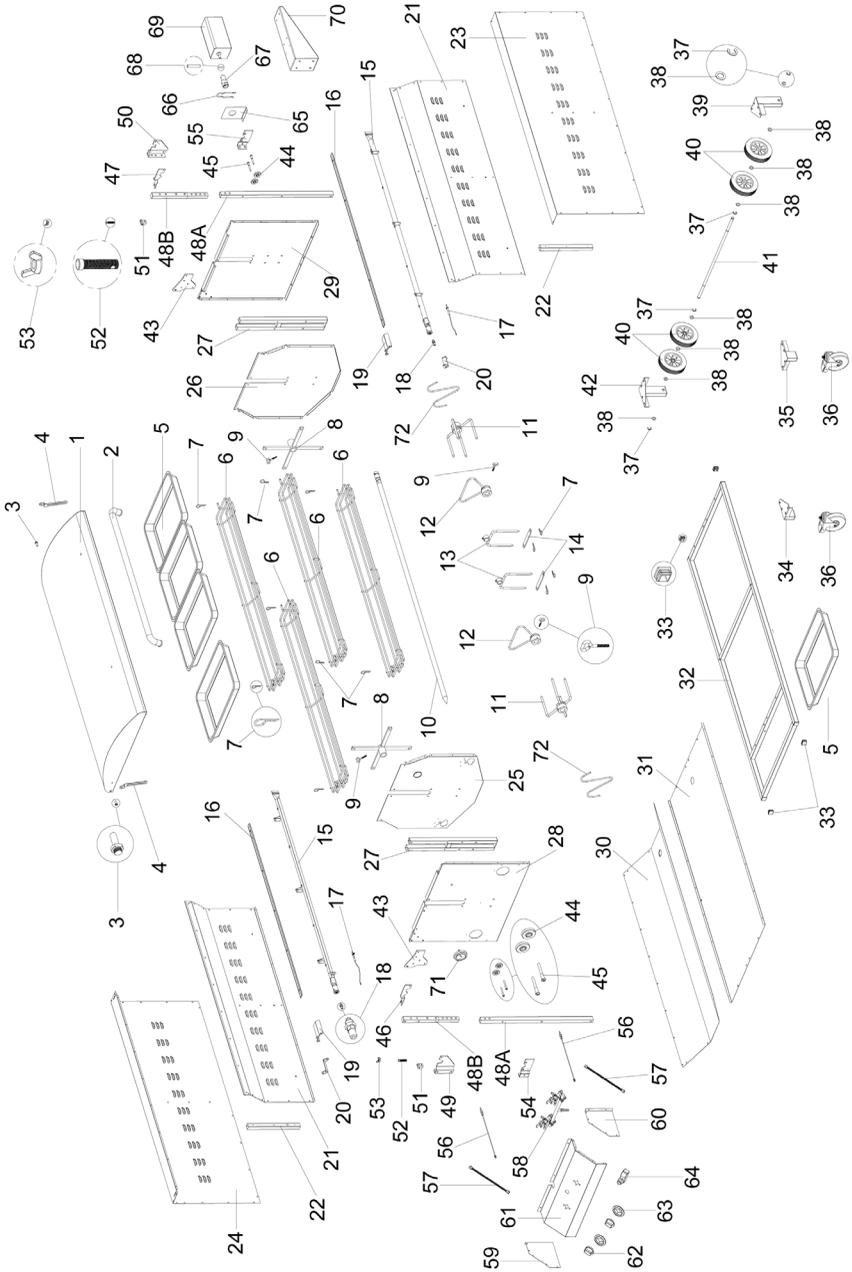
- Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.
- To avoid any flare-ups, it is recommended that the fat tray be checked and emptied regularly. Contents of the fat tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.
- This appliance must only be serviced by an authorised person.

## How to maintain your deluxe spit

- 1 Wipe over the outside stainless steel surface with a light water repellent oil, wipe the inside with a vegetable oil or similar edible oil.
2. If stored outside, fit a rainproof cover over the spit roaster when it is not in use.

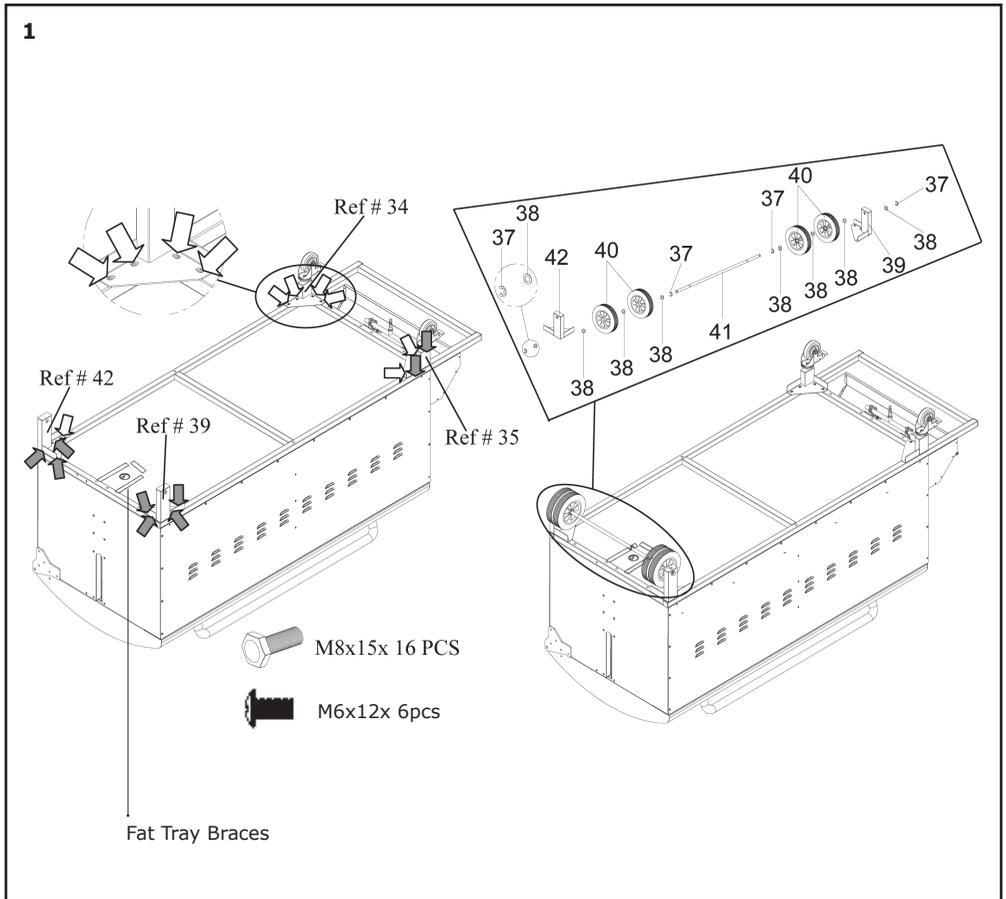


# EXPLODED DIAGRAM



Ref	Description	Type&Qty	Ref	Description	Type&Qty
		KYQ-6320			KYQ-6320
1	Hood assembly	1	38	Flat pad	8
2	Hood handle	1	39	Wheel support-back right	1
3	Hood hinge axis	2	40	Wheel-6" no brake	4
4	Hood restrict piece	2	41	Whee axis	1
5	Dish	4	42	Wheel support-back left	1
6	Roasting Basket	5	43	Hood support	2
7	R Pin	12	44	Roller	4
8	Roasting Basket Support	2	45	Roller bolt	4
9	Manually locking screw	2	46	Rotisserie shaft restrict piece-front	1
10	Rotisserie shaft	1	47	Rotisserie shaft restrict piece-back	1
11	Meat prong	2	48A	Rotisserie shaft support pipe-Bottom	2
12	Triangle support	2	48B	Rotisserie shaft support pipe-Top	2
13	Squareness meat prong	2	49	Rotisserie shaft support-front	1
14	Squareness meat prong support	2	50	Rotisserie shaft support-back	1
15	Burner-main	2	51	Rotisserie shaft restrict piece-support	2
16	Burner flame tamer	2	52	M10 screw	2
17	Electronic wire set	2	53	M10 Butterfly nut	2
18	Burner nozzle	2	54	Roller fixed-front	1
19	Shield board	2	55	Roller fixed-back	1
20	Thermocouple support	2	56	Thermocouple	2
21	Body inner anelleft/right	2	57	Tracheal	2
22	Body inner panel-support	2	58	Gas valve	1
23	Body panel-right side	1	59	Control panel-left side	1
24	Body panel-left side	1	60	Control panel-right side	1
25	Body inner panel-front	1	61	Control panel	1
26	Body inner panel-back	1	62	Control knob	2
27	Body support	2	63	Control knob seat	2
28	Body panel-front	1	64	Electronic igniter-2 port	1
29	Body panel-back	1	65	Motor heat shield panel	1
30	Body inner panel-bottom	1	66	Motor Joints pin	1
31	Body panel-bottom	1	67	Motor Joints	1
32	Body frame	1	68	Motor pin	1
33	Square plug(25*25)	4	69	Motor	1
34	Wheel support-front left	1	70	Motor support	1

# ASSEMBLY



## Step 1

Before assembly, turn the spit roaster over, NOTE: put some soft cushions or protective mat or similar on the floor to protect the spit roaster body and hood.

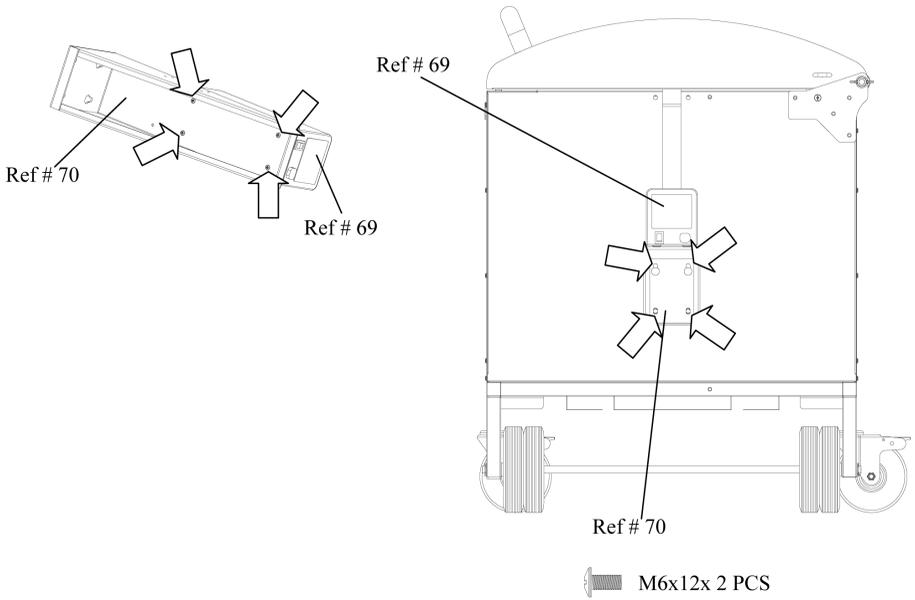
Attach the locking castor wheels using 8x M8x15 hex bolt.

Attach the rear wheel brackets using 8x M8x15 hex bolt.

Insert axle #41 through one bracket and slide wheels on assemble using above diagram.

Attach the left and right fat tray brace using the hardware M6x12 (6pcs).

2

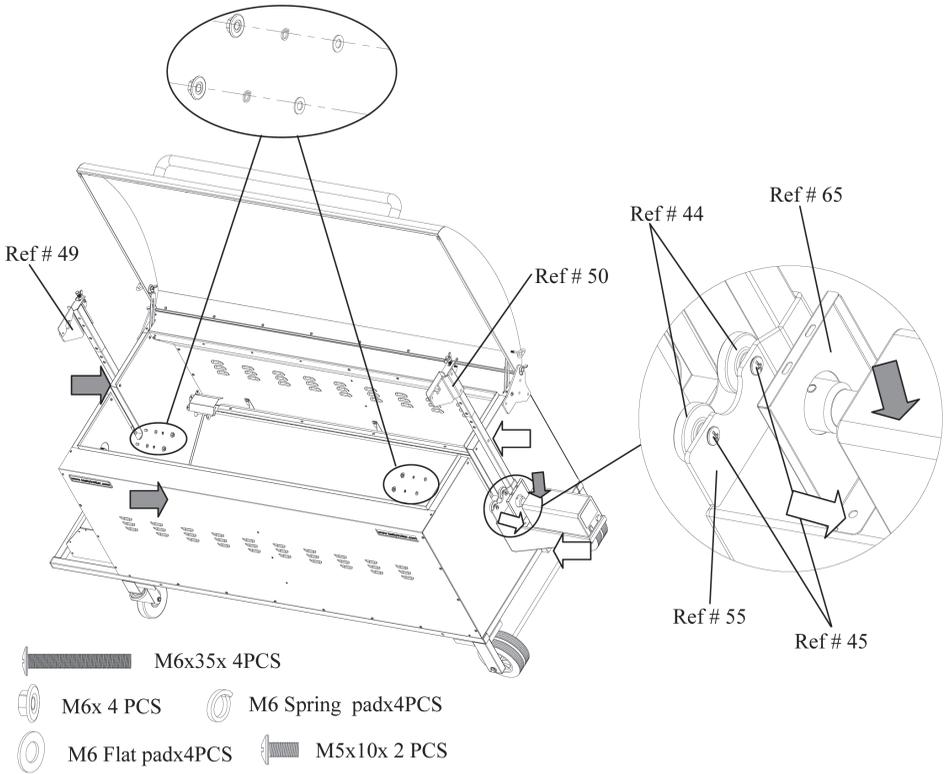


## Step 2

Before assembling the motor and its support, first loosen and remove the four pre-assembly M5 x 8 screws on the base of the motor Ref #69, then put the motor on its support Ref #70, install and tighten the same M5 x 8 screws.

Attach ref #69 + #70 to the spit body using M6 x 12 screws.

**3**



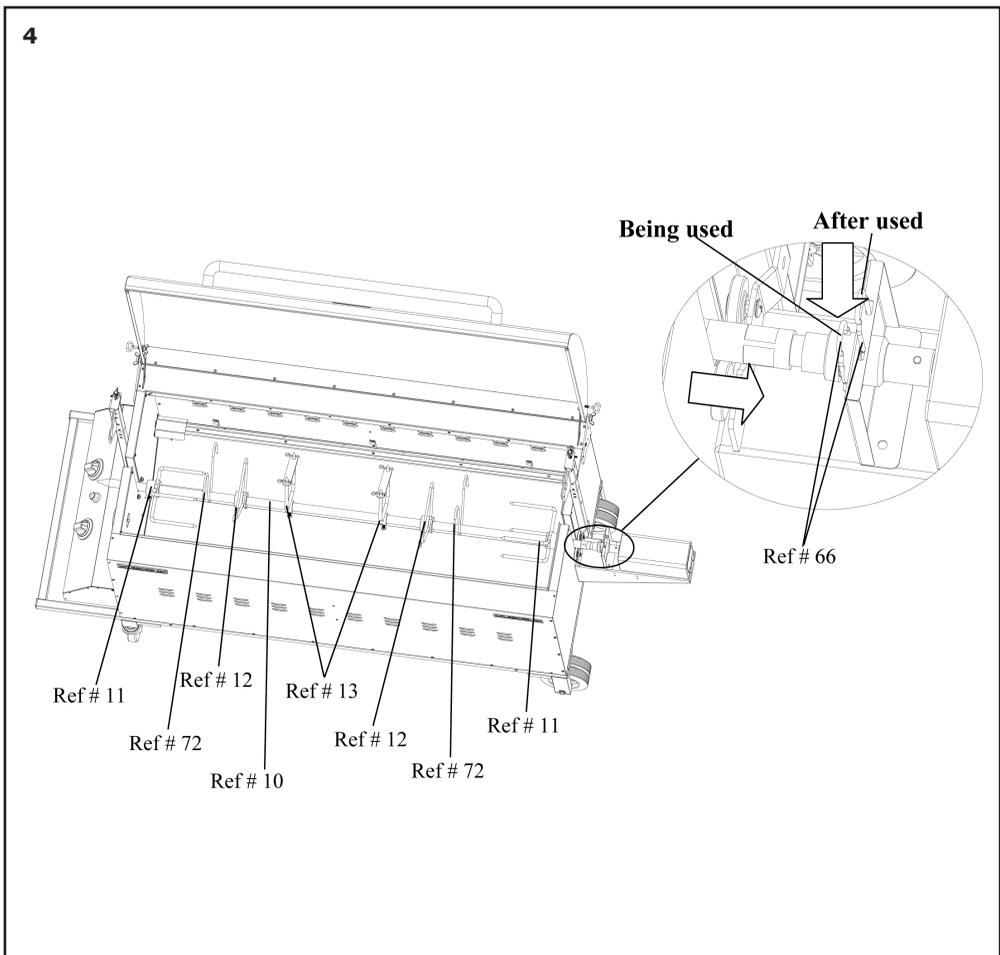
**Step 3**

To install uprights ref#49 and #50 use the M6 x 35 screws with washers and nuts.

To install motor heat shield ref#65 use the M5 X 10 screws.

Install the rollers ref#44 using shoulder screws ref#55.

4

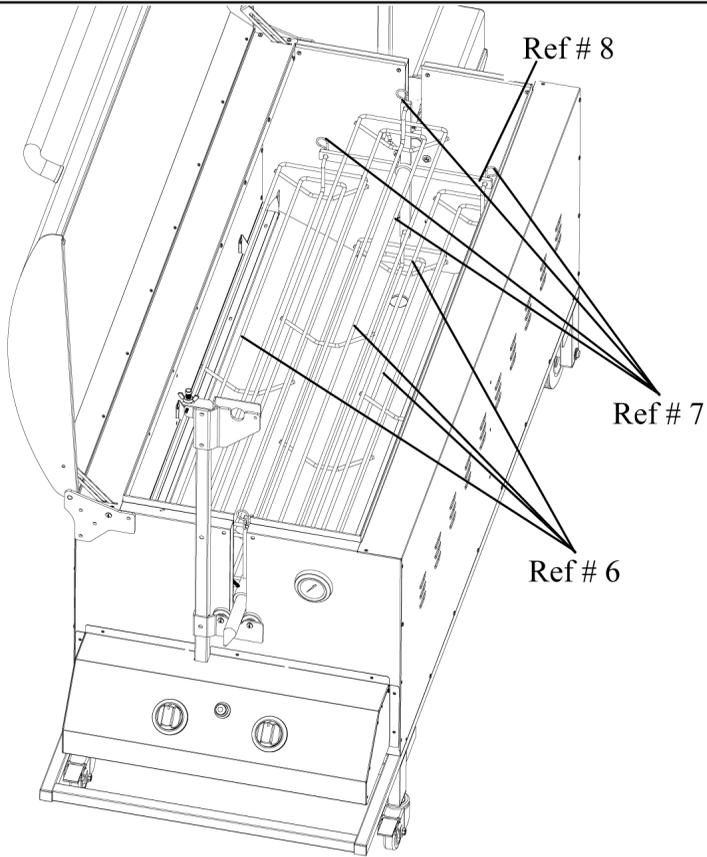


### Step 4

Use the above diagram to install the roasting clamps, prongs and leg supports.

NOTE: You can only use either the clamps, prongs etc or the roasting baskets, see step 5.

5



### Step 5

Use the above diagram to install the roasting baskets.

Slide both rack supports ref #8 onto the rotisserie shaft ref #10.

Push each of the racks ref #6 into the holes in the supports ref #8. Secure with the 'R' clip ref #7.

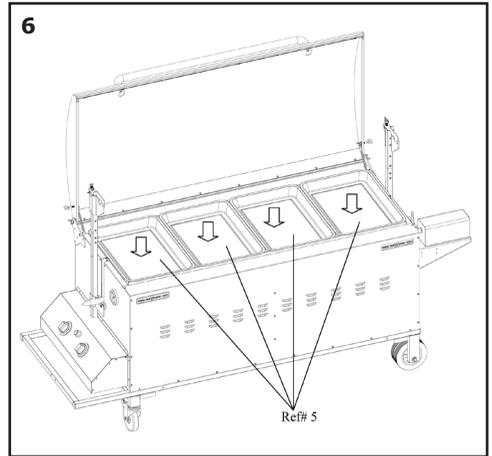
When all 4 racks are fitted tighten the 2 supports to the shaft using the screws.

NOTE: You can only use either the roasting baskets or the roasting clamps, prongs and leg supports, see step 4.

## Step 6

To cook vegetable or small amounts of meat you can also use the supplied trays.

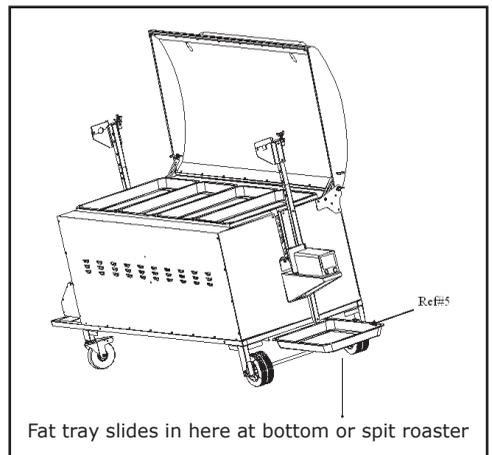
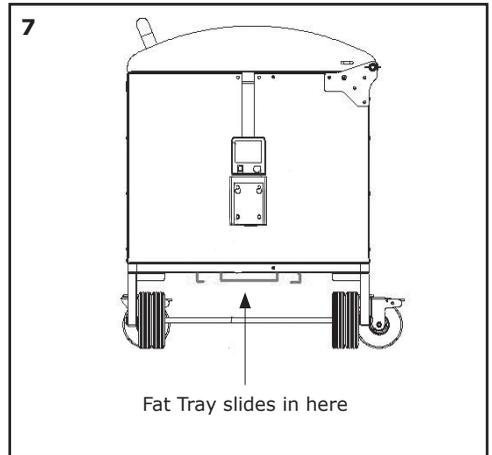
If using the trays with the roasting baskets or the pig clamps only use a maximum of 2 trays evenly spaced along the cooking length.



## Step 7

To fit the fat tray slide the tray ref#5 into the grooves under the spit roaster on the same end as the motor. Push in until fully located.

NOTE: If emptying or fitting fat tray during cooking extreme caution should be taken and direct contact by hand should be avoided at all times.



## Step 8

### Battery Insert

Take put the ignition button, inserting 1 pc of AA battery.



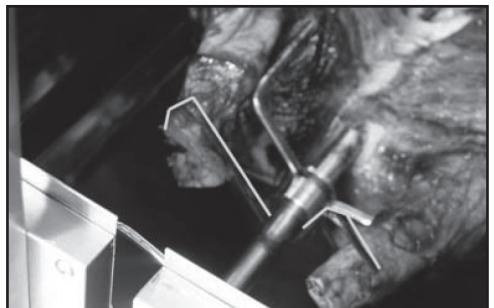
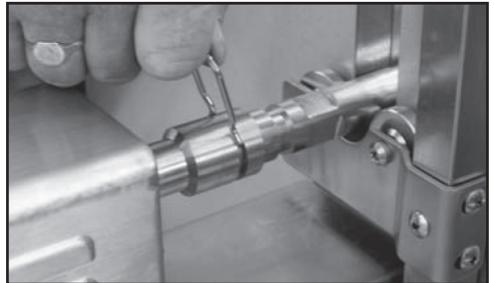
## IMPORTANT POINTS

PLEASE NOTE Upon receipt, your spit roaster will be covered in a thin layer of oil which is used in the manufacturing process, this needs removing prior to first use with either hot soapy water or a remover such as white spirit. If you don't remove this prior to getting the spit roaster hot on the first occasion, the burnt oil will tarnish the metal, especially on the inside.

Avoid rubbing the printed 'HOT' areas on the spit roaster with thinners or similar agents as they may damage the printing.

**Due to the heating and cooling of the spit roaster and vibrations caused by the spit rotations, some of the screws may become loose during transit or use. PLEASE tighten the screws periodically in particular the 4 screws on the motor MUST be checked every time you cook as these are mounted upside down they are particularly venerable to becoming slack and a motor falling off could be a disaster half way through the cooking process.**

Familiarise yourself with the spit to motor connector and be careful not to loose the U shaped pin, you will find two holes on the motor bracket where this pin can be stored when not in use.



## ROTISSERIE COOKING

Rotisserie cooking produces foods that are moist, flavourful and attractive, as the turning food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, nearly anything can be used if prepared properly.

### Balancing the Food

The item that requires the most attention in rotisserie cooking is balancing the food. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie skewer loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it's still stable give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to the spit roaster.

### Poultry

When using poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird maybe stuffed prior to this if you wish. Pull the neck skin down and using a small skewer fix to the back of the bird. Push the rotisserie skewer through lengthwise, catching the bird in the fork of the wishbone. Centre the bird and tighten with the holding forks. Test the balance as described above.

### Large Carcass

The maximum carcass weight allowed is 70Kg. Ensure that the carcass is held firmly using both sets of prongs and the leg braces (wire or twine can be used to secure the legs). A separate "U" clamp can be used for the spine or neck.

### Rolled Meat

A rolled piece of meat only requires the rotisserie skewer to be inserted through the centre of the length of meat then secured and balanced

### Unboned Meat

For meats which are unboned it is best to secure the rotisserie skewer diagonally through the meaty sections.

### When to Use Foil

If protruding bones or wings brown too quickly cover with pieces of foil.

## COOKING TIMES

This will vary according to the type and weight of food you are cooking. Insert a meat thermometer into the centre of the meat (avoiding bone) which will provide a temperature guide for you.

The cooking times on a rotisserie will be approximately the same as for spit roaster cooking.

The Rotisserie shaft must be horizontal during use. This can be achieved by loosening the wing screw and sliding either the motor or shaft brackets up or down.

When cooking with the shaft in a low position ensure that the counter weight is clear to rotate fully.

## BRIEF COOKING

The spit roaster with both burners running on full will use around 1kg of gas per hour. Monitor the meat closely at all times, the following is a rough guide only and assumes you are cooking a pig of around 70kg in weight. Ideally allow the meat to get to room temperature prior to cooking.

Place in the spit roaster with both burners on full for the first 30-40mins to 'sear' the meat, that's sealing the outer skin. The meat skin should go crisp and darken, don't let it go black! Next, turn down to either: one burner on almost full and the other off or both to low for the next approx 4.5 to 5 hours, the slower you cook the meat, the more succulent will be the result.

Once cooked, (use a temperature probe to be certain) lift the pig up to the carving position placing cut meat into one of the 4 trays below. Keep one burner on low to keep the 4 trays hot.

NOTE: You can also cook a couple of joints on the trays as well as the spit. This is ideal if some parties want a choice of beef or lamb or if you are catering for a lot of people



Included roasting rotisserie cradle for smaller joints of meat, chickens, jacket potatoes etc

# SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

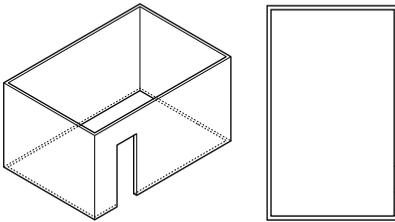
## Any enclosure in which the appliance is used shall comply with the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see Example 1).

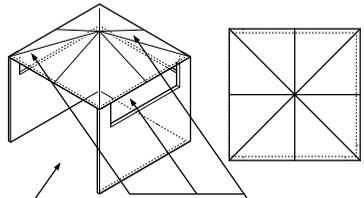
Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

## Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

at least 25% of the total wall area is completely open, and at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5). In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

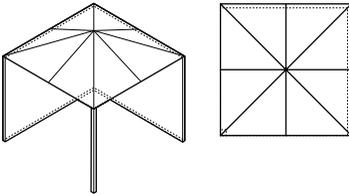


Outdoor Area - Example 1

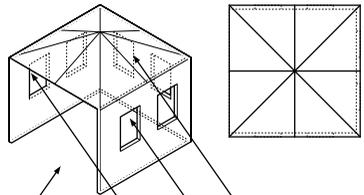


Open Side at least 25% of total wall area  
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4

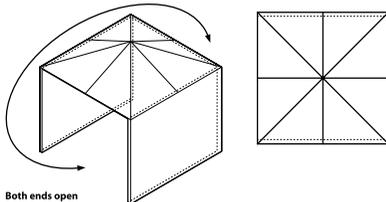


Outdoor Area - Example 2



Open Side at least 25% of total wall area  
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3