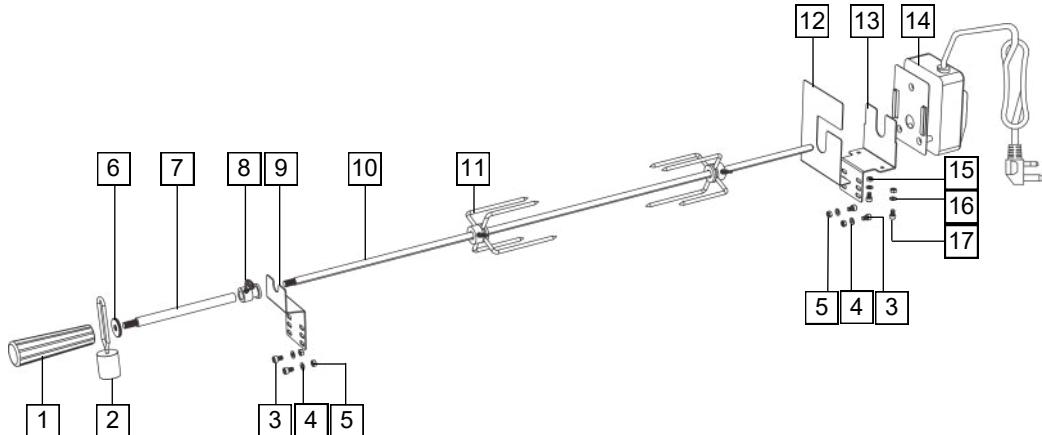




## Rotisserie Kit Assembly and Operating Instructions

Specifications subject to change without prior notice



### PARTS LIST:

Code	Part	Qty
1	Handle Spindle	1
2	Balancing Rod	1
3	M5 Hex Socket Screw	4
4	M5 Waher	4
5	M5 Nut	4
6	Spacer	1
7	Extra Spit Rod	1
8	Collor	1
9	Body Mounting Bracket	1
10	Spit Rod	1
11	Spit Fork	2
12	Heat Shield	1
13	Motor Mounting Bracket	1
14	Motor	1
15	M4 Nut	2
16	M4 Washer	2
17	M4 Hex Socket Screw	2

### ASSEMBLY:

1. Remove the warming rack.
2. Mount the Motor Mounting Bracket (13) on one side of the barbecue body. Mount the Body Mounting Bracket (9) on the other side of the barbecue body. Both brackets should point outwards from the outer sides of the barbecue body.
3. Insert batteries into Motor (14).
4. Slide the motor onto the motor mounting bracket.
5. Extra Spit Rod (7) can be connected to main Spit Rod (10) to extend the length on the large size BBQ.

**NOTE:** The rotisserie motor should never be left unprotected or used in the event of rain.

### OPERATION:

1. Carefully remove the cooking surfaces and the warming

rack from the barbecue.

2. If applicable, slide the lava rock baskets or flame tamers to the centre of the barbecue body. It is over this area that the meat will be cooked.
3. Slide one of the spit forks onto the spit rod and tighten its thumb screw to secure it into place. Insert the pointed end of the spit rod into the meat being cooked and slide the meat towards the centre of the rod. Make sure the fork is fully into the meat. Slide the other fork onto the rod, into the meat, and tighten the thumb screw once in place. For optimal rotisserie cooking, food must be placed securely onto the middle of the spit rod and balanced so that the rotisserie can rotate freely without interference from any barbecue surfaces. Any loose sections of meat should be secured so they do not hang down and interfere with the rotation of the spit rod.
4. Insert the pointed end of the spit rod into the motor. Lay the other end of the spit rod onto the opposite bracket.
5. Light the grill as specified in your barbecue's instructions.
6. Turn on the rotisserie motor to begin rotisserie cooking. The hood has been designed so that it may be closed during rotisserie cooking.
7. Always cook foods on the lowest flame setting to avoid burning or overcooking.
8. The handle of the spindle can be unscrewed in order to simultaneously use the side burner.

### TECHNICAL SPECIFICATIONS:

Main cable: 1.8M

Speed: 2.5-3R/RPM

RATE: 220~240V 50/60Hz 4W

SUITABLE FOR USE OUTDOOR APPLIANCE

IPX4 CLASS: F



Made in China

Manufactured by TPA Industrial (DG) Co. Ltd.

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