

# 240V AC ROTISSERIE INSTRUCTIONS

*Suitable for Outdoor use and for use with E-crossray Models*

## IMPORTANT SAFEGUARDS



### RISK OF ELECTRIC SHOCK



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

1. READ ALL INSTRUCTIONS.
2. Do not exceed 5 kg cooking weight.
3. Always attach rotisserie to barbecue first, then plug cord into the power point. To disconnect, turn rotisserie 'OFF', then remove plug from power point.
4. Most barbecue surfaces and accessories are hot during and after cooking, so use reasonable care around barbecue, wear protective mitts, and use rotisserie with the handle attached.
5. To protect against electrical shock, do not immerse electrical cord, plug or motor in water or expose to rain. Avoid contact of the electrical cord with hot barbecue surfaces and grease.
6. Do not operate rotisserie with a damaged cord or plug, or if the rotisserie malfunctions, or has been damaged in any manner. Return rotisserie to the place of purchase or an authorized service facility for examination, repair, or replacement.
7. Close supervision of children is necessary when rotisserie is in use.
8. Children should be supervised to ensure that they do not play with the appliance.
9. Do not allow children to operate barbecue or rotisserie, and do not let children play nearby.
10. Unplug rotisserie from electrical supply when not in use, and before cleaning. Allow to cool before handling.
11. The use of accessory attachments is not recommended by the manufacturer and may cause injury or damage. Do not use Rotisserie for any other purpose other than intended use, i.e with barbecue.
12. THE BBQ DRAIN TRAY SHOULD BE CLEAN PRIOR TO USING THE ROTISSERIE. DO NOT USE ADDITIONAL PANS FOR CATCHING FAT AND JUICES, AS THESE WILL COMPROMISE THE FAT DRAINAGE SYSTEM, AND MAY CAUSE A FAT FIRE.
13. Never line the bottom of your barbecue with sand or any grease absorbent substance.
14. Should a grease fire occur, try to turn the burners and gas off at the supply immediately and leave hood CLOSED until fire is extinguished.
15. The rotisserie motor is a 240V AC, 50 Hz current. (The power supply for the rotisserie should be supplied through a residual current device [RCD] having a tripping current not exceeding 30 mA).
16. This rotisserie to be installed as described in these instructions.
17. Do not leave the Rotisserie on the bracket mounted to the barbecue during times when the barbecue is not in use.
18. Do not use Rotisserie on the barbecue at times when it is exposed to inclement weather conditions. Do not allow the rotisserie motor to get wet.
19. If the supply cord of the rotisserie is damaged, it must be replaced by the manufacturer or an authorised service agent.
20. If using with a barbecue fitted with a side burner, do not operate the side burner when the rotisserie is attached.
21. RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.



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# ASSEMBLY

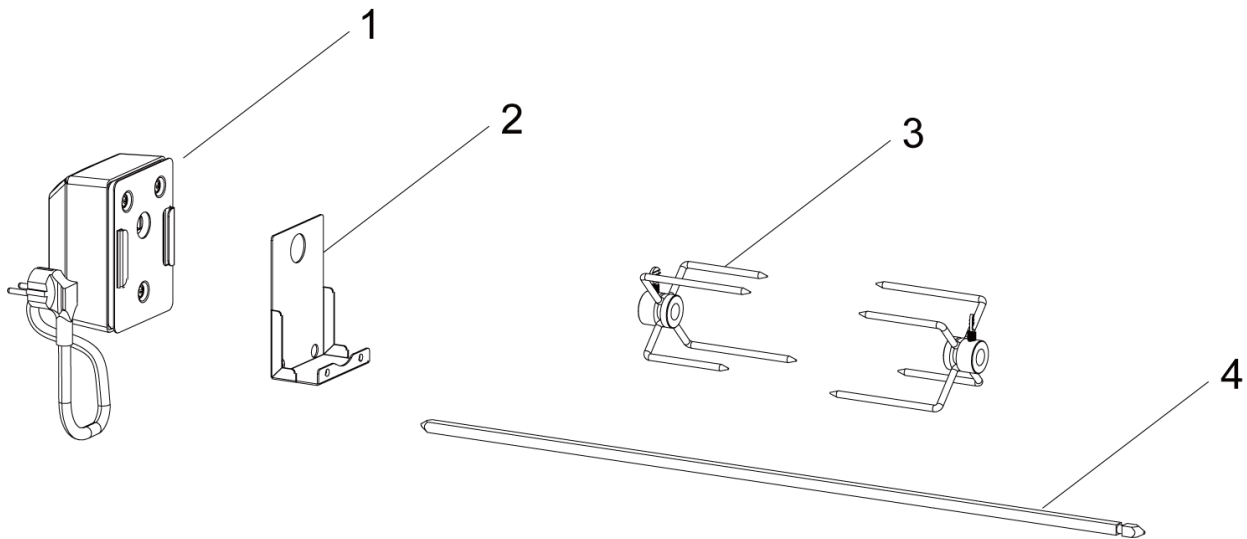
## Step 1

Carefully remove all contents from the carton and ensure that all the components listed below are included. If any components are missing or damaged, DO NOT proceed with the assembly and contact your supplier for advice.

Rotisserie Kit for E-crossray: Y0250228

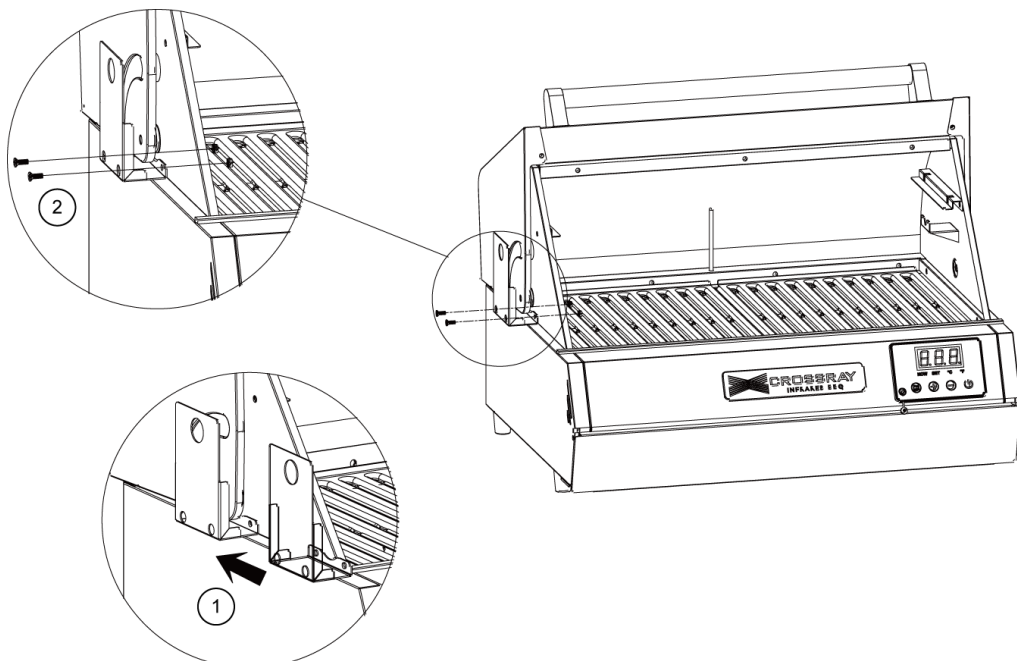
TOOLS REQUIRED: Phillips-head screwdriver (not provide)

Ref No.	Part Description	Part No.	QTY
1	Rot. Motor/AC - 240V Rot. Spit	P07101056A	1
2	Rot. Motor Bracket	P03307032D	1
3	Rot. Skewer Fork	P05508261A	2
4	Rot. Spit	P05508260A	1



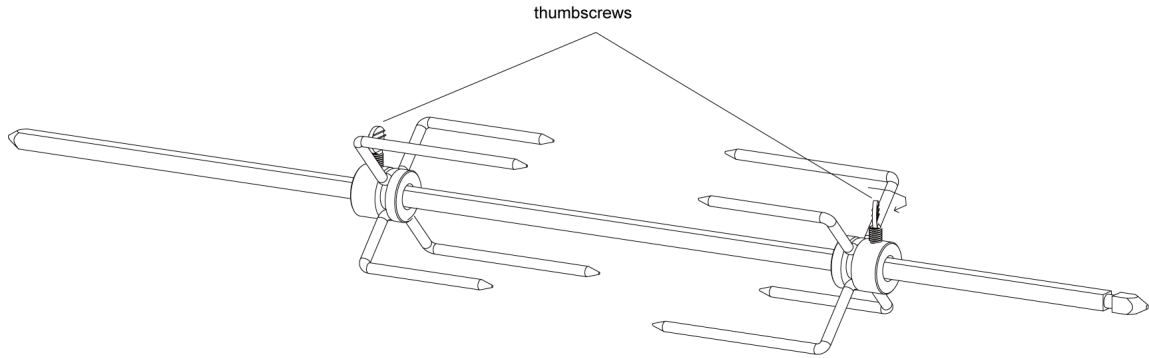
## Step 2

Attach the Motor Bracket to the barbecue body left side. Do this by aligning the two holes of the bracket with the holes on the barbecue body side panel. Then fix the bracket in place, using Screw and Nuts and tighten securely.



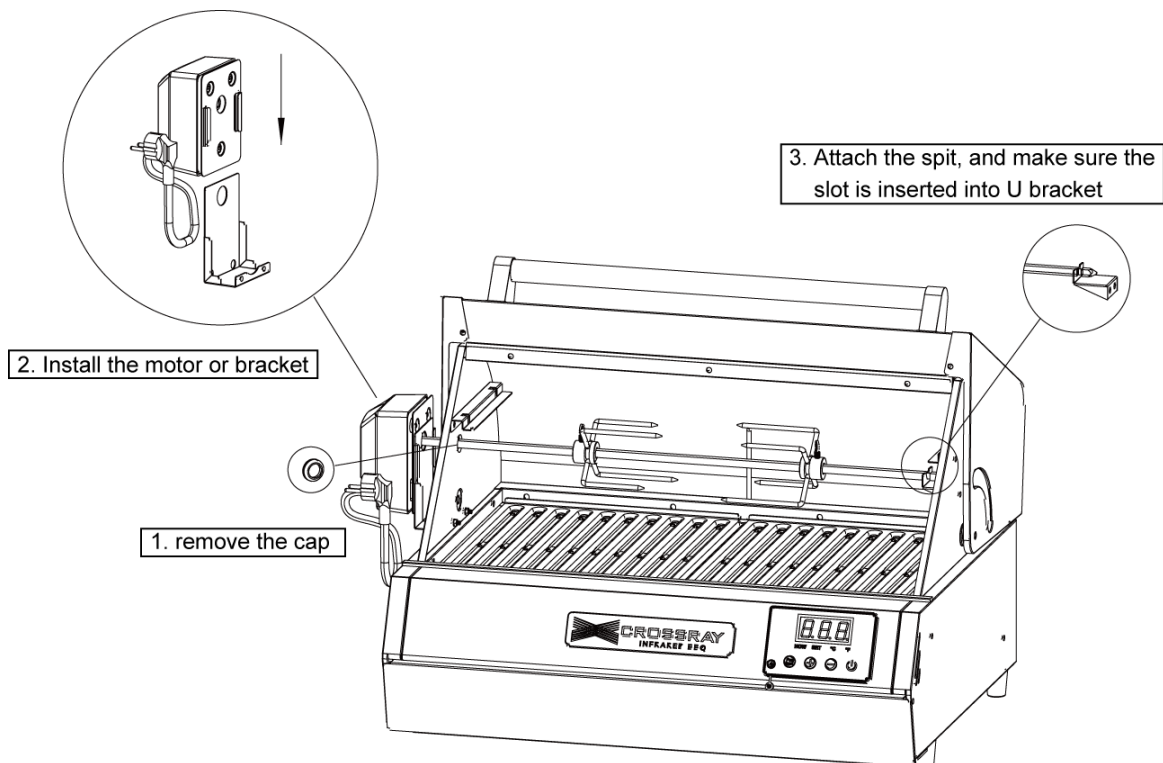
### Step 3

Slide a Skewer Fork from the sharp end of the spit and tighten the thumbscrews to secure the skewer forks in place.



### Step 4

Install the motor to the Motor Bracket. Push the end of the spit rod into the opening of the motor, and make sure the slot of spit is inserted into the U bracket.



# SETUP & COOKING

## Setting up the Barbecue

Once the Barbecue has been set up, pre-heat the Barbecue according to the manufacturer instructions. Turn the rotisserie motor on.

## Rotisserie Cooking

Rotisserie is available as an optional extra from your place of purchase. Rotisserie cooking produces foods that are moist, flavoursome and appealing. The rotating food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, most cuts can be used if prepared properly.

## Safety Points

**DO NOT operate a damaged rotisserie. DO NOT use rotisserie in poor weather conditions. DO NOT leave rotisserie on Barbecue when not in use. Avoid contact with hot surfaces. Always load rotisserie to Barbecue before switching motor 'ON'. Always turn rotisserie 'OFF' before removing from Barbecue.**

## Loading the Spit Rods - Rotisserie Cooking

**Always locate the food portion(s) so that it is balanced and centered onto the spit rod. DO NOT load the spit rod so that it is off centre and out of balance as this will damage the rotisserie motor. Using butcher string to secure loose portions will also prevent the an out of balance load.**

- The balancing of the food requires the most attention in rotisserie cooking. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side. Refer to the diagram at right. 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 palm of your hands. Give the spit a quarter turn and if there is no tendency to roll and it is stable give it another quarter turn. It should rest without turning in each of these positions. It can be attached to the Barbecue.
- When using poultry, truss the bird tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird can be 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 meat and tighten the holding forks. Test the balance as described above.
- 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 using the forks.
- For meats which are un-boned, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

