



Operating Instructions

1. When meat of your choice is loaded and securely clamped to the spit pole, lower into the oven. This will usually require two persons (one at each end) of spit.
2. Insert the spit pole into the drive socket, located at the motor end of the appliance (this will usually be carried out with a gentle push).
3. Ensure drip trays are positioned under the meat correctly to catch any fat dripping whilst cooking.
4. Light the appliances.
5. Close lid after lighting the appliance and begin cooking. Select required setting on burners (refer to the page on cooking techniques for guidance).
6. When meat is cooked to your requirements, turn the burners to minimum. Put on your protective gloves as the oven and spit will be hot.
7. Release spit pole from drive (opposite to instruction 2, above) a gentle pull should be sufficient. CAUTION: Do not try and lift spit pole before disengaging from drive
8. Lift the spit pole with meat onto the support brackets each end of appliance. This will be carried out by two persons using the handles supplied. You will see each end of spit pole, a recess to locate them. This will provide a secure lifting point, preventing the danger of unnecessary accidents.
9. Position carving/warming plates provided under the meat carefully and leave at least one burner alight to keep these hot whilst carving and serving.
10. You will find a clamp at the motor end to facilitate this. As the meat will try and fall to its own position, the clamp will allow you to carve from wherever desired with minimum effort.