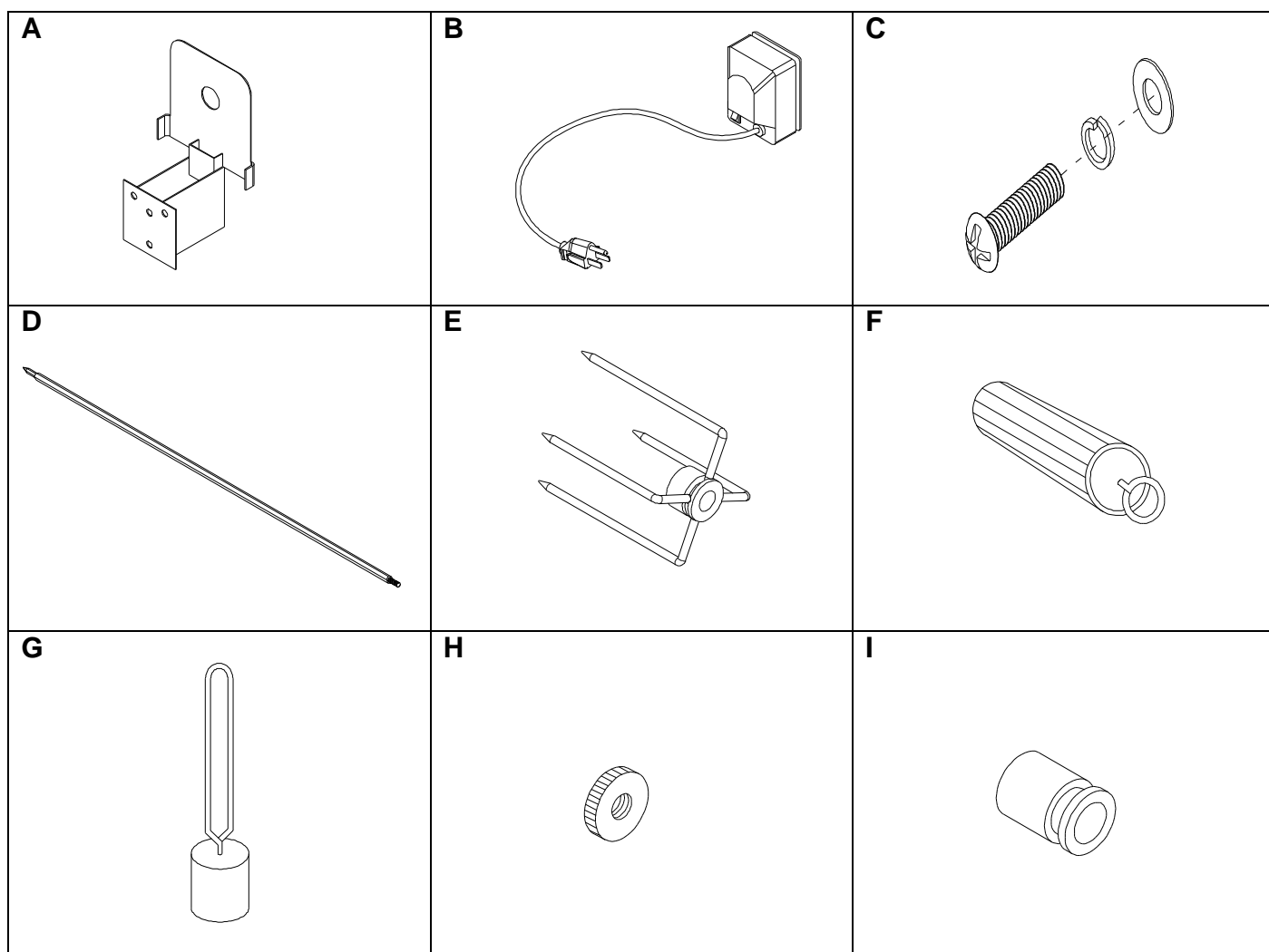




Model #790-0234

PACKAGE CONTENTS

PARTS	Description	Quantity
A	Motor bracket	1
B	Motor	1
C	Bracket Screw w/ washers	2
D	Spit rod	1
E	Spit fork	2
F	Plastic handle	1
G	Counter balance	1
H	Flat washers	2
I	Roller	1



19000377A1

Rotisserie Motor and Kit Assembly Instructions

Warning: Remove Warming Rack Before Using the Rotisserie Burner.

Warning: Do not leave the grill unattended while in use.

Estimated time for assembly: 10 minutes

1. Install motor bracket onto the side of the grill firebox. (See Fig. 1).
2. Slide rotisserie Motor over Bracket (See Fig. 2).
3. Place the spit forks into the spit rod with caution (See Fig.3).
4. Place spit rod into the motor, make sure rotisserie rod aligns with the motor correctly (See Fig.4).
5. Assemble handle and counter balance (See Fig. 5). **Remove if they are not needed.**
6. Completed Assembly (See Fig. 6)

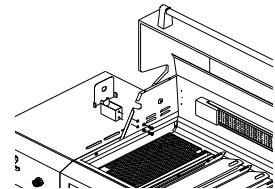


Fig. 1

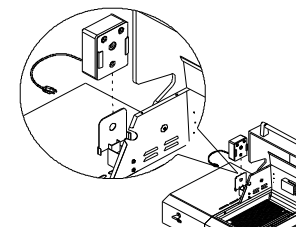


Fig. 2

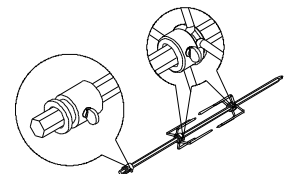


Fig.3

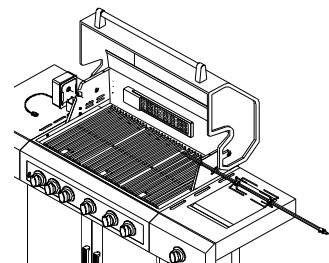


Fig.4

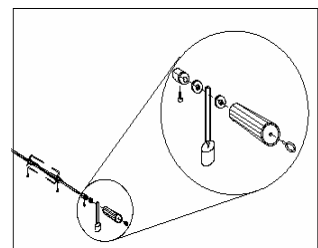


Fig.5

How to use the Rotisserie Burner (also see grill instruction manual)

With the rotisserie motor in place and plugged into an electrical outlet it is now ready to operate. After installing rotisseries rod handle, slide one of the spit forks onto the rod. (Prongs toward the food.) Center the food to be cooked on the rod, then push the meat forks firmly together. Tighten the wing nuts. It may also be necessary to wrap food with butcher's string, (never use nylon or plastic string) to secure loose portions.

Once the food is secure, insert the pointed end of the rotisseries rod into the motor assembly and rest the other end on the support on the right-hand side of the Grill. (If needed remove the cooking grates for more room.) Turn the power switch to the "ON" position to start the rotisserie motor.

Notes: Remove the rotisserie when not in use.

For assistance, please contact customer service @ 1-800-790-1299.

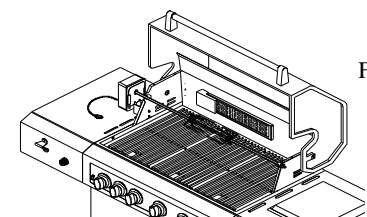


Fig.6

ROTISSERIE OPERATING INSTRUCTIONS

IMPORTANT: YOUR GRILL MAY BE EQUIPPED WITH ROTISSERIE BURNERS. THE INSTRUCTIONS BELOW INCLUDE OPERATION FOR GRILLS EQUIPPED WITH A ROTISSERIE BURNER AND INSTRUCTIONS FOR GRILLS NOT EQUIPPED WITH ROTISSERIE BURNERS. BE SURE TO FOLLOW THE INSTRUCTIONS APPROPRIATE TO YOUR GRILL.

IMPORTANT SAFETY INSTRUCTIONS

CAUTION - TO PROTECT AGAINST SHOCK HAZARD
CONNECT ONLY TO PROPERLY GROUNDED OUTLET

Please read the following safety precautions before using the rotisserie motor.

1. Read all instructions before assembly, installation, and use.
2. Do not touch hot surface with bare hands.
3. To protect against electrical shock do not immerse cord, plug, or motor in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts. Do not clean this product with a water spray or the like.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has been damaged in any manner.
7. The use of other accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
8. Do not let electric cord touch hot surfaces or hang over edge of table or counter.
9. Do not place on or near a hot gas or electrical burner, or in a heated oven.
10. Caution must be used when assembling the pointed end of spit rod and the meat forks as the ends are sharp.
11. Always attach plug to appliance first, then plug cord into the wall outlet.
If the plug does not fit in the outlet, contact a qualified electrician.
DO NOT attempt to modify the plug or override this safety feature.
12. Do not use appliance for other than intended use.
13. Fuel, and/or charcoal briquettes, is not to be used with this appliance.
14. Do not expose to rain.
15. To ensure continued protection against risk of electrical shock, connect to properly grounded outlets only.
16. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
17. Longer detachable power-supply cords or extension cords may be used if care is exercised in their use.
18. If a longer detachable power-supply cords or extension cords is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
19. To reduce the risk of electrical shock, keep extension cord connection dry and off the ground.
20. Store indoors when not in use-out of the reach of children.
21. Always follow the directions provided with your Rotisserie as each unit differs in design and capabilities.
22. Always follow all safety procedures as stated in your Rotisserie and Grill manual.
23. To avoid injury let the grill cool down before removing the drip pan.

SAVE THESE INSTRUCTIONS

Operation Instructions for Rotisserie use on a grill equipped with Rotisserie Burners*:

IMPORTANT: If your grill is equipped with a Rotisserie Burner, only that burner should be used for cooking when the Rotisserie is mounted and in operation. The main burners and **other burners** on the grill must be turned to the **off** position when the Rotisserie Burner is in use.

IMPORTANT: Do not use the Rotisserie Burner and the Main Burner at the same time while Rotisserie is in use. Do not use Side Burners and **Searing Burners** when the Rotisserie is in use to prevent burns.

1. Slide one of the meat prongs onto the rod (prongs toward the food). Center the food on the rod, followed by the other meat prongs. Then push the meat forks firmly together. Tighten the thumbscrews. It may also be necessary to wrap food with butcher's string, (never use nylon or plastic string) to secure loose portions.
2. Once the food is secure, insert the pointed end of the rotisserie rod into the motor assembly and rest the other end on the support on the right-hand side of the Grill.
3. Check for clearance with the cooking grates. The grates can be removed if additional clearance is required. **IMPORTANT:** If grates are removed, make sure food is not touching burner(s).
4. Place a shallow drip pan underneath the food to catch drippings and make for easier cleanup.
5. Plug the unit into an electrical outlet. Turn the power switch to the "ON" position to start the rotisserie motor. To begin, turn burners onto the lowest setting.
6. Check for constant speed of the Rotisserie Rod. If the Rod does not turn at a constant speed, reposition the food on the forks and adjust the weight so it is balanced on the Rod. An unbalanced Rotisserie Rod will damage the motor.
7. Check food frequently and adjust burner temperature based on observations. This will require some experimentation as each grill has different heating and cooking characteristics.

*** Operation Instructions for Rotisserie use without a Rotisserie Burner:**

NOTE: Do not attempt to use Rotisserie on a two (2) burner grill because of insufficient heat from a single Burner and difficulty in balancing the Rotisserie Rod.

Follow steps as outlined above except do not use the main burners directly below the food on the Rotisserie Rod. Using these burners will burn the food and may cause dangerous flare ups.

Operation Instructions for Indirect Cooking:

Indirect cooking can be used for many different kinds of foods, especially when the food may contain a lot of fat or have an oil based marinade that may cause flare ups. Delicate foods that cannot withstand direct heat are also good choices, particularly, vegetables. Do not attempt to use indirect cooking methods on a grill with less than 2 burners.

1. Place food on the cooking grate or in a wire basket on the grill. The food can either be placed in the center on the grates (using the Burners on either side) or the food can be placed on one side of the grill and the Burner on the opposite side would be used.
2. Check the food frequently and adjust the temperature based on observations. This will require some experimentation as each grill has different heating and cooking characteristics.

TROUBLESHOOTING

If the rod is not rotating at a constant speed, reposition the meat on the forks and rod to adjust the weight so that it is balanced. You may also balance the rod by adjusting the counterweight.