



IMPORTANT! PLEASE READ **OPERATION & SAFETY INSTRUCTIONS FOR** **THE SPIT ROASTER**

Please check your spit has the following:

- **Bar to place animal on**
 - **1x 'U' shaped pin to lock the bar onto rotation motor**
 - **2x Slide forks**
 - **2x Leg fixing braces & 4 pins**
 - **1x Tray to place under for fat collection**
 - **9kg Gas bottle**
1. Slide spit rod through the animal & position it on the centre of the rod. Slide forks on rod from each end and force into animal and tighten lock handles.
 2. Slide on leg fixing brackets and fix legs to brackets with U-bolts provided if needed. We advise to use supplementary wire to hold legs onto Spit rod. A pig will require more support with wire netting or wire. It is important that you keep burners clear when rotating. The animal is now ready to place into spit unit.
 3. Hook up gas bottle provided and wait approx 1 min.
 4. Make sure both temp dials are in the 'OFF' position to start. Push LEFT dial & at the same time move dial towards the HI mark. Once at the high mark, continue pushing the dial in and press the igniter button. Repeat to light the RIGHT hand side. To commence rotation, plug-in extension lead into power outlet.

5. Check meat/items frequently but try to reduce the number of times you open the lid as this will add time onto your cooking. You may need to resecure the meat onto the bar if it starts to drop or not rotate evenly.
6. For ease of carving, lift spit rod onto raised extension arms. Line the bottom with foil to help ease the cleaning process.

TIPS: Make sure the gas bottle is tight and secured correctly. Incorrect connection will cause the gas to fluctuate or stop. If this happens during cooking. Removed the gas bottle and re-secure tightly and repeat steps 2.

Make sure the gas port inside the spit is not impacted by any wind interference. The tray supplied is for collection off fats which is to be placed under the Spit's drip hole.

The body of the Spit will become very hot.
Do not leave un-attended if children are present.
Maximum weight capacity 60-70kg.

IMPORTANT: YOU MUST CLEAN BEFORE RETURNING!

Additional fees will be charged if not returned in a clean hygienic state as it was on collection.

Suggested cooking times:

Whole pigs 40kg - 4/5 hours

Whole Lambs 20kg - 3/3.5 hours

Whole Snapper 8/9kg - 1.5 hours

Chickens 2kg- 2hours

Legs of pork 4/4.5 hours

Rumps/rolled pork/legs of lamb etc approx. 3 hours

Please check your spit has the 6 items listed upon return to avoid additional fees.

HAPPY EATING!