

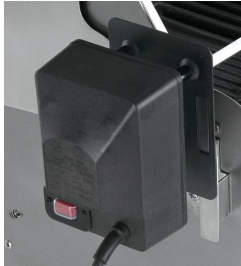
BBQ Rotisserie Kits

Model No. GRT2



- Uses 2 x "D" size batteries
- The motor is DC 3V
- Suits Gasmate and most barbecues with roasting hoods, up to 6 burners
- 2 x 4 prong forks
- 4 piece shaft
- Supplied with all mounting hardware

Model No. GRT3



- Operates on mains electricity
- The motor is AC 240V
- Suits Gasmate and most barbecues with roasting hoods, up to 6 burners
- 4 x 2 heavy duty prong forks
- 4 piece shaft
- Supplied with all mounting hardware
- Counterweight

Model No. GRT4



- Operates on mains electricity
- The motor is AC 240V
- Suits Gasmate and most barbecues with roasting hoods, 4 to 6 burners
- 4 x 2 stainless steel prong forks
- 4 piece stainless steel shaft
- Supplied with all mounting hardware
- Stainless steel motor housing
- Counterweight

Model No. GRT5



- Convenient 20W light
- Operates on mains electricity
- The motor is AC 240V
- Suits Gasmate and most barbecues with roasting hoods, 4 to 6 burners
- 4 x 2 stainless steel prong forks
- 4 piece stainless steel shaft
- Supplied with all mounting hardware
- Stainless steel motor housing
- Counterweight

FOR OUTDOOR USE ONLY

Due to continual product development, the product you purchase may differ slightly from the one shown here.
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and AberGas Ltd. Hamilton, N.Z. www.abergas.co.nz

Important: Retain these instructions for future use.

IMPORTANT SAFEGUARDS - Model GRT2 & GRT3

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

- READ ALL INSTRUCTIONS.
- DO NOT touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when appliance is used by or near children.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT use this appliance for anything other than intended use.
- Model GRT2 - the motor is DC 3V (Battery Size "D").
- Model GRT3 & GRT4 - the motor is AC 240V
- If using with a barbecue fitted with a side burner, do not use the side burner while the rotisserie motor is fitted to the same side. It is recommended to fit the rotisserie motor on the opposite side to the side burner.
- DO NOT place on or near a hot gas or electric burner, or in a heated oven.



IMPORTANT SAFEGUARDS - Model. No GRT3 & GRT4

- The power supply must be supplied through a residual current device (RCD) having a tripping current not exceeding 30mA.
- DO NOT use the rotisserie during inclement weather.
- Unplug and remove rotisserie when not in use.
- DO NOT operate the rotisserie with a damaged cord or plug, or if rotisserie malfunctions, or has been damaged in any manner.
- To protect against electrical shock, DO NOT immerse cord, plug or motor in water or expose to rain.
- Avoid contact of the electrical cord with hot barbecue surfaces and grease.



IMPORTANT SAFEGUARDS - Model. No GRT5

- Ensure that the light is disconnected from the mains supply when not in use, before installing/changing globes, making changes and when changing accessories.
- DO NOT change globes or clean the light lens while light is on or plugged into the mains power supply.
- Always use the correct type of globe.
- DO NOT use the light as a heater.
- DO NOT use the light as a dryer.
- DO NOT touch any part of the light while on. Hot surfaces may burn.
- Always keep light one (1m) from combustible materials or flammable gases.
- Always use extension cords intended for and marked 'outdoor' use.

ROTISSERIE COOKING

Rotisserie cooking produces foods that are moist, flavourful and attractive, as the turning food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, nearly anything can be used if prepared properly.

Balancing the Food

The item that requires the most attention in rotisserie cooking is balancing the food. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

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 palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it's still stable give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to the barbecue.

Poultry

When using poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird maybe 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 bird and tighten with the holding forks. Test the balance as described above.

Rolled Meat

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.

Unboned Meat

For meats which are unboned it is best to secure the rotisserie skewer diagonally through the meaty sections.

When to Use Foil

If protruding bones or wings brown too quickly cover with pieces of foil.

SETTING UP THE BARBECUE

When rotisserie cooking the majority of heat will come from an indirect source. In other words the burners at each end of the barbecue are lit and the food is placed centrally with no direct heat source underneath it.

Place the barbecue's cooking pan in the central location which will catch any drips from the food above. This can then be used to make gravies and other sauces to accompany the cooked meats. Place the hood down over the food when you start to cook.

For foods with little fat you may wish to cook them directly over one or two burners depending on the length of the food, to give a charred effect. This should only be done towards the end of the cooking for no longer than 10-15 minutes. Do not attempt this with foods that are fatty as this will cause flare-ups and excessive smoke. If you wish to cook foods directly open the hood of the barbecue.

COOKING TIMES

This will vary according to the type and weight of food you are cooking. Insert a meat thermometer into the centre of the meat (avoiding bone) which will provide a temperature guide for you.

The cooking times on a rotisserie will be approximately the same as for oven cooking.

Parts List:

No.	Description	Qty
1	Motor Bracket	1
2	1/2" screw	4
3	Washers	4
4	Nuts	4
5	Half size spit rod 42.5cm	1
6	Half size spit rod 42.5cm	1
7	Skewer with thumbscrews	4
8	Collar with thumbscrew	1
9	Shaft Bush	1
10	Handle	1
11	AC/DC motor	1
12	Spit extension rod	1
13	Motor rod	1
14	Shaft bracket	1
15	Shaft spacer	1

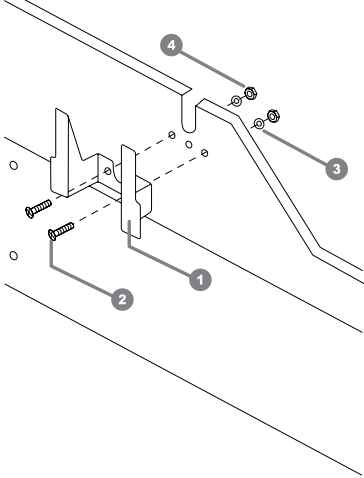
ROTISSERIE ASSEMBLY

Tools Required:

Adjustable Wrench
Pliers
Screwdriver

STEP 1.

Attach the motor bracket (1) to the bbq body. Align the two holes on the motor bracket with the holes on the bbq body. Tighten securely using two 1/2" screws (2), washers (3), and nuts (4) provided.

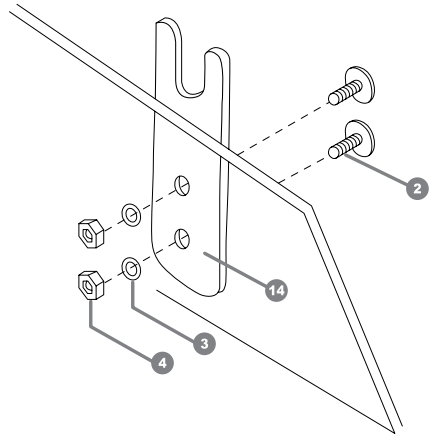


Note:

It is recommended that you remove the plastic handle during use. Only use when removing the rotisserie from the bbq.

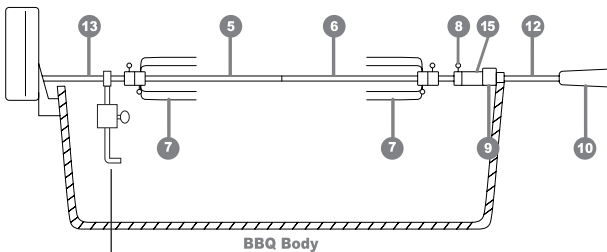
STEP 2.

Attach the shaft bracket (14) to the bbq body. Align the two holes on the shaft bracket with the holes on the bbq body. Tighten securely using two 1/2" screws (2), washers (3), and nuts (4) provided.



STEP 3.

Screw the threaded ends of the motor rod (13), spit extension rod (12, if needed) and spit rod halves (5 & 6) together. Tighten firmly with wrenches. Slide skewers (7) on each end of spit rods (5 & 6) and tighten the thumbscrews. Slide on the collar with thumbscrew (8), shaft bush (9) and tighten. The shaft spacer (15) may be required if the collar with thumbscrew interferes with the barbecue body. Screw the handle (10) to the threaded end of the spit extension rod (12).



Counterweight (GRT4 only)

STEP 4.

Install the motor (11) to the motor bracket as shown.

