

ELECTRIC ROTISSERIE

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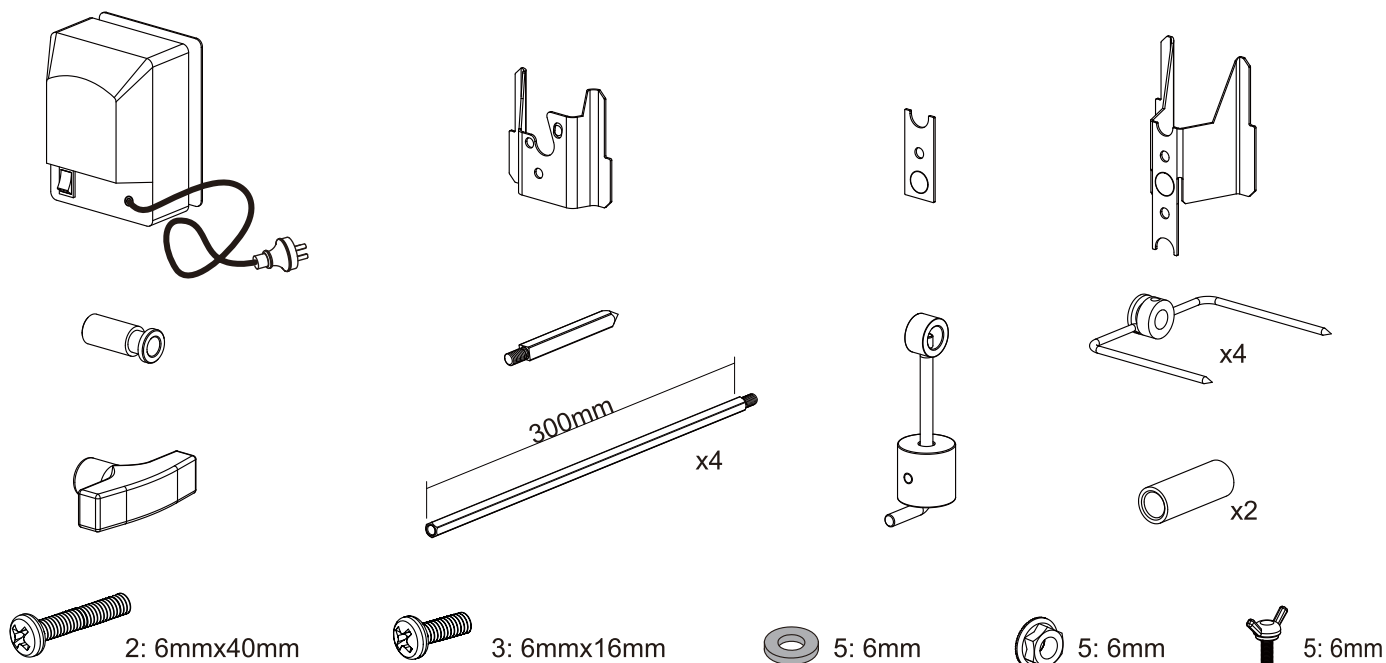


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Suitable for the following BeefEater Barbecue Models 1100 / 1200 / 1600 / 3000 / 7000



3 Burner:



4 Burner:



5 Burner:



	1600 series
	7000 series
	1100, 1200, 3000E series

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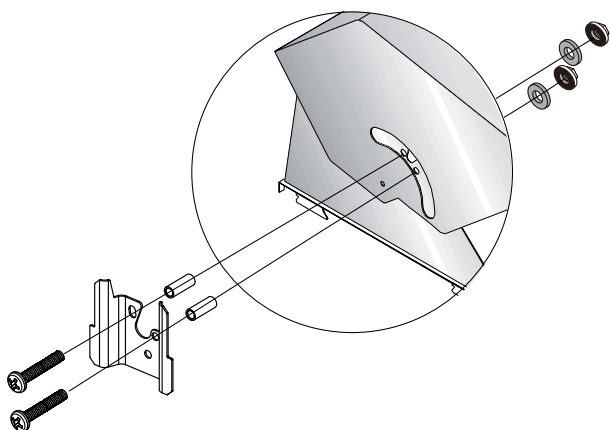
FOR BeefEater Barbecue Modules 1100, 1200 and 3000E

Step 1

First, attach the motor mounting bracket to the left side of the roasting hood.

Use the bracket which has two holes diagonally apart.

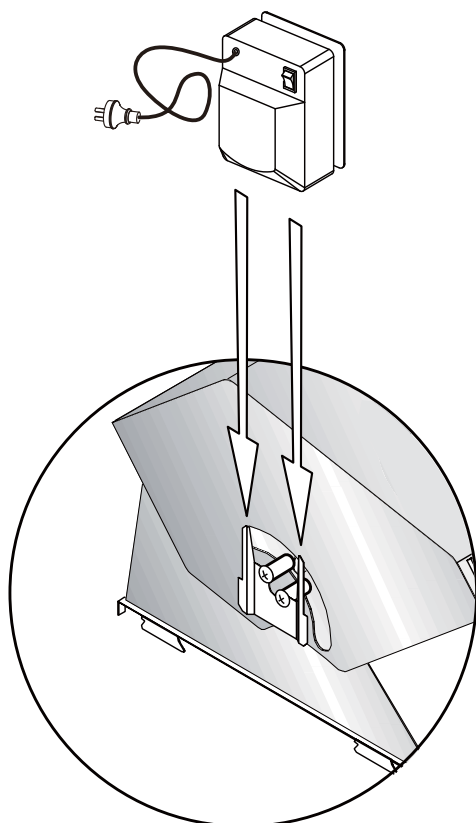
The cylindrical spacers are used to separate the bracket from the hood.



Step 2

Then, slide the motor onto the bracket.

Note the cable is towards the top.

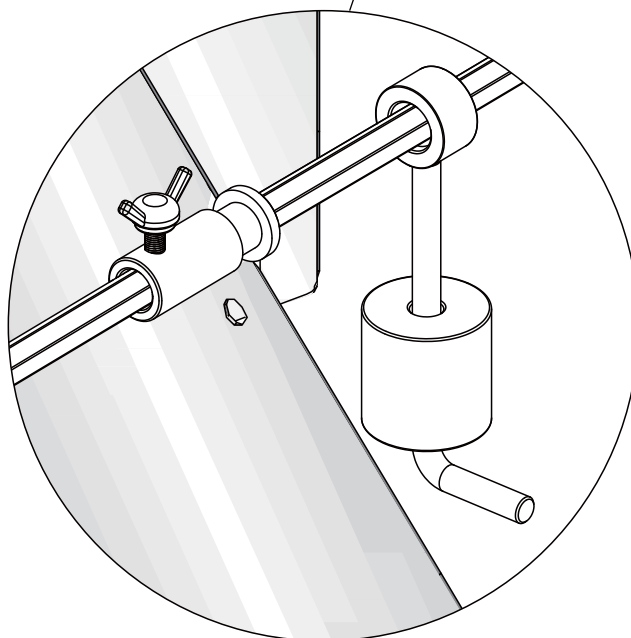
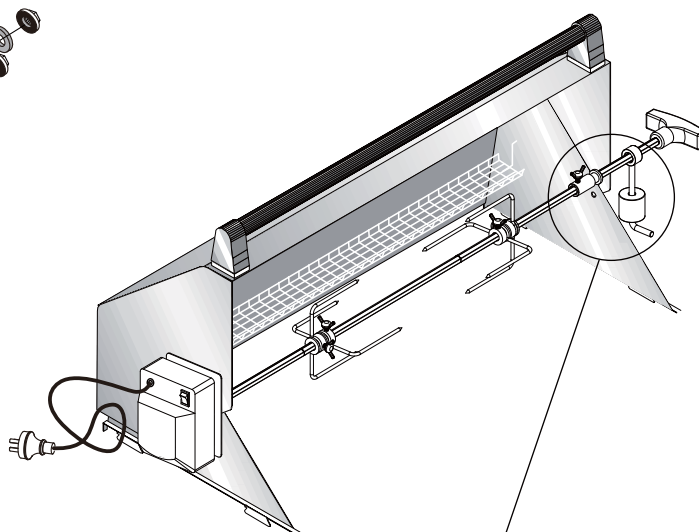


Step 3

Fit the shaft onto the roasting hood.

First insert the pointed end into the motor.

On the other end of the shaft, the groove of the collar rests directly onto the lower section of the roasting hood. You may need to loosen the wing nut on the collar to reposition it if necessary.



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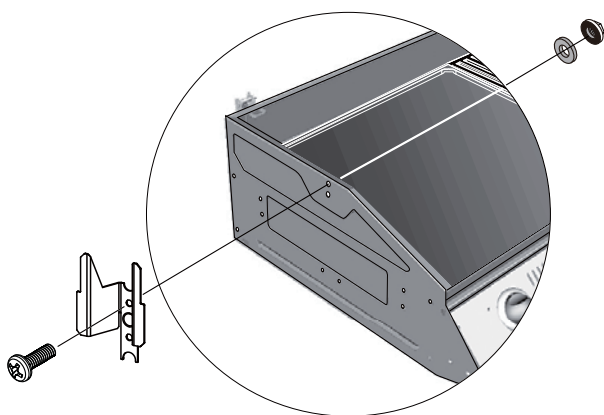
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FOR BeefEater Barbecue Modules 1600 and 7000

Step 1

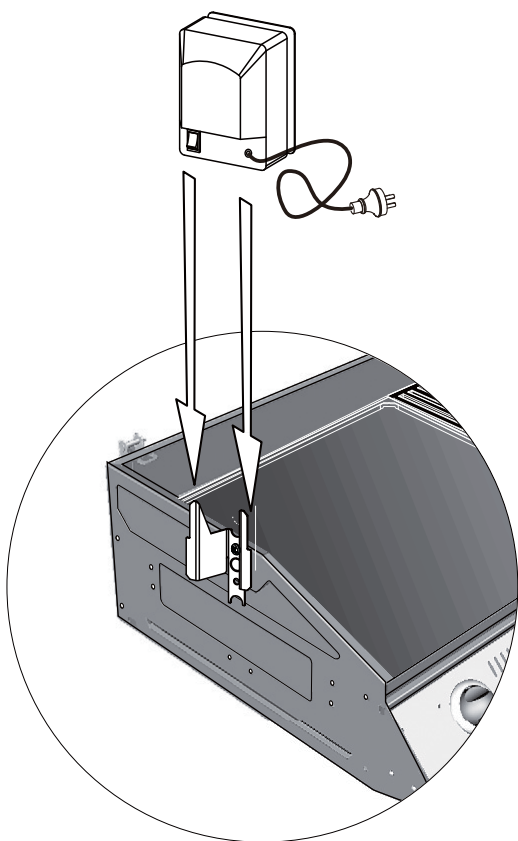
First, attach the motor mounting bracket to the left side of the roasting hood.

The bracket is secured to the barbecue with a single nut and screw. The dome shaped bump in the bracket presses into the barbecue body and prevents the bracket from rotating.



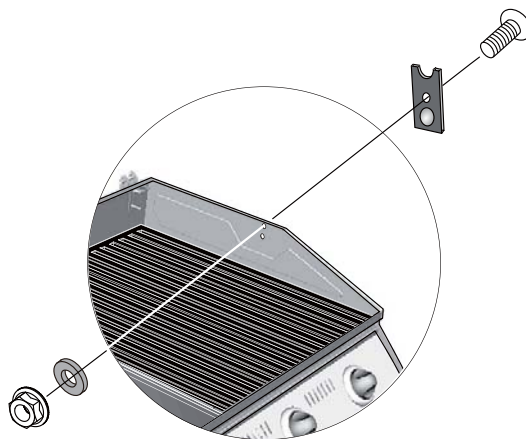
Step 2

Then slide the motor onto the bracket. **Note that for the 7000 series the cable is at the bottom and for the 1600 series the cable is at the top.**



Step 3 (7000 series only)

Attach the second smaller bracket to the right side of the barbecue body. Similarly to the other side, use a single nut and screw.

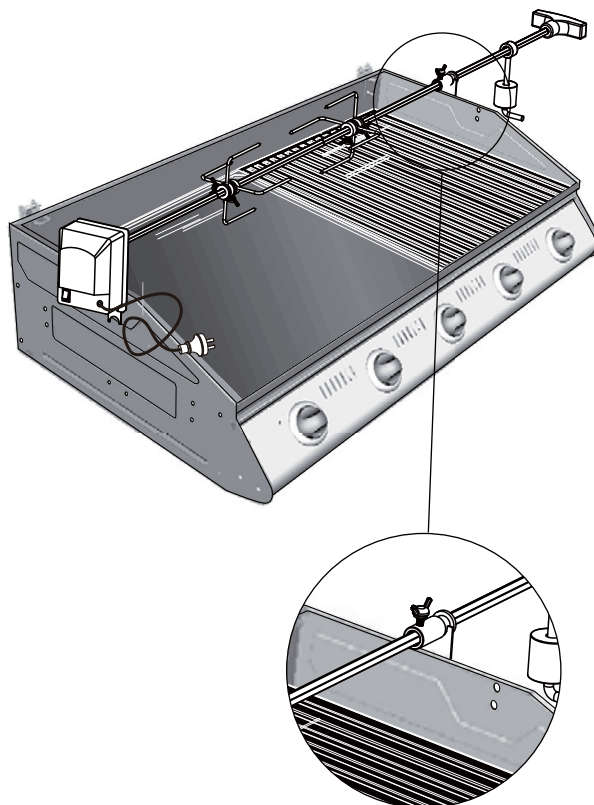


Step 4

Fit the shaft onto the roasting hood.

First insert the pointed end into the motor.

On the other end of the shaft, the groove of the collar rests directly onto the mounting bracket. You may need to loosen the wing nut on the collar to reposition it if necessary.



INTRODUCTION

Read these operating instructions before using this electric rotisserie. Take note of the safety instructions.

Your rotisserie is designed for cooking food on a skewer, when mounted safely and correctly to a suitable barbecue. It is designed for domestic use, not for commercial or industrial applications. Any use that deviates from the intended use and that is not included in these instructions is considered unauthorised, and releases the manufacturer from any legal liability.

GENERAL SAFETY INSTRUCTIONS

- Read these instructions carefully before using your rotisserie, and retain them for future reference.
- For outdoor use only; do not expose to rain.
- Remove motor and store in a dry place when not in use.
- Ensure that the rotisserie is securely attached to the barbecue.
- Ensure that the skewer is securely positioned in the motor before turning on.
- Always ensure that the meat is able to turn freely when the appliance is in use. Risk of fire!
- Do not touch hot surfaces. Use barbecue mitts.
- This rotisserie is not designed for use by children. Do not allow children to play with it.
- Take care and use your common sense when cooking with the rotisserie.
Do not use the rotisserie when you are tired or ill, or if you have consumed alcohol, medication or illegal drugs, as this will prevent you from using it safely.
- To protect against electrical hazards, do not immerse the cord, plugs or the motor in water or other liquids.
- Unplug the motor from the socket when not in use, and before cleaning.
- Do not use the rotisserie for anything other than its intended use.
- Make sure that the motor is off before placing it on the motor bracket.
- Ensure that the motor is off before attaching or removing the rotisserie spit.
- Do not operate the rotisserie motor with a damaged cord or plug.
- Do not operate the rotisserie with an on/off switch that does not function correctly.
- Do not operate the rotisserie motor if it is not working properly.
- Always comply with all applicable domestic and international safety, health and working regulations.

USE OF A REAR BURNER

If your barbecue has a back burner, remove the grills and place an aluminium drip pan on the front burner underneath the grilled food. Add a few centimetres of water to the drip tray and add fruit juices or wine, along with any other herbs or spices of your choice. Place the balanced, filled rotisserie shaft in the motor and switch the motor on.

Turn on the rear burner, and cook with the roasting hood closed, taking care to avoid burning. Cooking with the roasting hood closed will help retain heat and moisture during the cooking process.

Baste the meat a few times during cooking to keep it moist. Cook the meat until a meat thermometer inserted into the food indicates that it has reached the correct temperature and is ready to serve. Do not leave the meat thermometer in the meat during cooking.

THREADING THE ROAST

Screw a rod onto the shaft and roast using the shaft. Ensure that the joint is as evenly centred as possible. Thread a further rod at the end of the meat and secure the meat by tightening the prongs.

Use two prongs for each side of the roast for large or uneven roasts.

Place the shaft in the motor and switch on the motor. If the shaft doesn't rotate or makes a squeaky noise when turning, the meat may not be balanced correctly. If this is the case, return the meat to the shaft and re-test until balanced correctly.

Ensure that all loose parts of the roast are secured to prevent entanglement whilst turning.

DIRECT COOKING METHOD

This preparation method involves using direct heat to cook the roast. If your barbecue does not have a rear burner, turn the burners on directly below the meat. The juices will fall onto the grill and flame diffuser and vaporise.

Turn the burners to the high or low position depending on the height of the food above the flame.

Be careful of excessive flare-up.

INDIRECT COOKING METHOD

Ensure there is no heat directly under the food. Use the burners to the side of the food only. Close the roasting hood and maintain a moderate temperature of approximately 180 degrees Celsius by adjusting the Max/Min settings of the burners using the gas control knob.

COOKING TIPS

- Try not to open the hood too often during the cooking process as this will increase the overall cooking time.
- Check the internal temperature of the roast with a meat thermometer before removing the roast from the barbecue.
- Do not leave the meat thermometer in the barbecue during cooking.
- Do not use the plastic handle supplied while cooking. Attach the handle to the roasting shaft only when removing it from your barbecue unit.

ELECTRICAL SAFETY WARNINGS

- The appliance must be connected to a socket that has an earthing contact.
- The fuse must be a residual current circuit-breaker with a measured residual current of no more than 30 mA.
- Do not operate the rotisserie in a damp or wet environment.
- Do not touch the mains plug with wet hands! Always disconnect from the mains using the plug, and not the cord.
- Keep the mains cable away from the heated areas of the grill.
- Check the plug and cable before each use.
- If the power cable is damaged, disconnect the plug immediately. Do not use the device if the power cable is damaged.
- Ensure that the appliance is switched off before plugging in the mains cable.
- Disconnect the power supply before transporting the appliance.
- If using an extension lead, it must be designed for OUTDOOR USE, and have a 10A/230 V rating.
- Extension leads may be used, but caution must be taken to prevent tripping over the lead.
- Use the shortest length of extension lead possible.
- Do not connect two or more extension leads together.
- When using an extension lead, ensure it does not come into contact with hot or sharp surfaces.

ELECTRICAL SAFETY WARNINGS

- Do not allow the cord to hang over any sharp edges or hot surfaces.
- To reduce the risk of electric shock, keep the extension cord plug dry and off the ground.
- The power lead should be regularly examined for signs of wear and the appliance must not be used if the lead is damaged.
- Always ensure that the electrical socket being used has the correct voltage (230 V)

CLEANING

- Prior to carrying out any maintenance and/or cleaning, unplug the appliance from the mains and leave it to cool down completely.
- NEVER immerse the motor in water or treat it with abrasive cleaning agents.
- Wipe the device clean using a damp cloth.

STORAGE

- Always store the appliance in clean, dry conditions.
- Do not store outdoors.

TROUBLESHOOTING

Minor faults will often cause a malfunction. You can usually easily rectify such faults yourself. Please consult the following table before contacting your retailer. This will save you inconvenience, and possibly also money.

Risk of injury!

Repairs that have not been carried out properly can result in the appliance not functioning safely. This poses a danger both to yourself and to your environment.

Fault / malfunction	Cause of fault	What to do
The appliance isn't rotating.	There is no power to the appliance.	Check the cord, plug, socket and fuse.
	Has the maximum load capacity been exceeded?	Do not barbecue too much food at once.
	Is the appliance faulty?	Contact your retailer.

If you are unable to rectify the fault yourself, please contact your retailer. Please note that any repairs not carried out properly result in the loss of all warranty claims and may incur additional charges.

DISPOSAL

Disposal of the appliance

Appliances which are labelled with the adjacent symbol cannot be disposed of with household waste. You must dispose of electrical and electronic equipment separately.

Please check the options for correct disposal with your local authority.



Disposal of the packaging

The packaging consists of cardboard and marked plastics that can be recycled.

These materials can be taken to a recycling centre.

TECHNICAL DATA

Nominal voltage	220-240V~/50HZ
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Nominal output	4W
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Insulation class	A
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Max. load capacity (meat weight)	12kg
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Distributed by:
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