



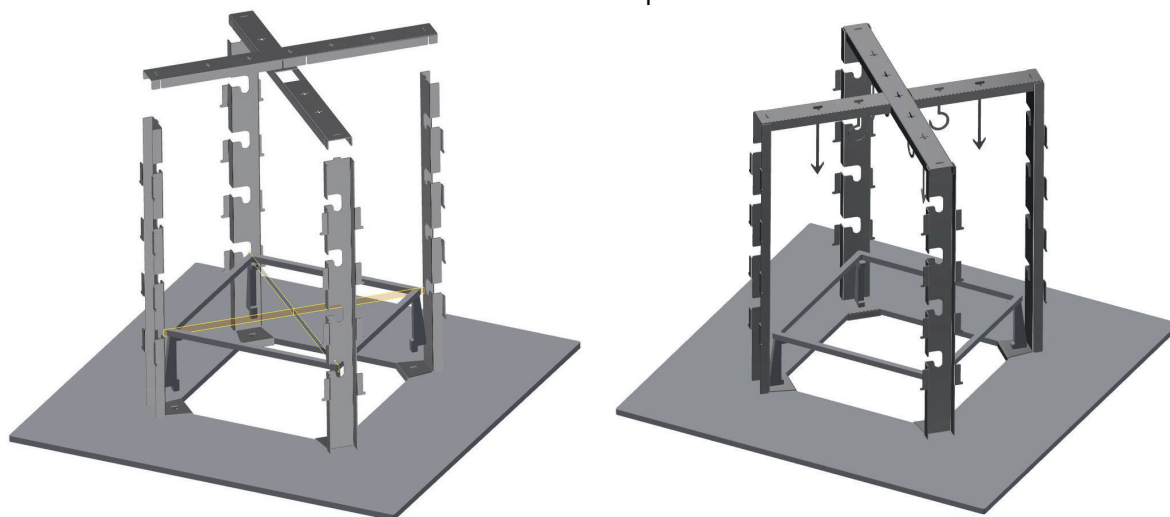
ROTISSERIE FOR BBQ FIRE PIT GRILL

ASSEMBLY INSTRUCTIONS

Insert the four sides into the corners of the grill plate. Secure the grate holder down so the sides are locked in place. Place the top side with the large hole in the middle on top of the sides, then add the other side.

ATTENTION!!!

The slots in the top sides must be slid down over the corner sides to lock the rotisserie in place.



MAINTENANCE AND STORAGE

The rotisserie is made of stainless steel with an option for four different heights. Skewer forks are included.

Cordless battery-operated (2 x 1.5V) rotating motor. (Batteries are NOT included.)

If necessary, the rotisserie's sides can be cleaned with products intended for stainless steel.

Use high-quality cooking oil that can withstand high heat for the maintenance of the grill, plate and grate.

Once the grill and rotisserie have cooled down, the rotisserie should be removed and stored dry indoors, just like your grill grate.



The rotisserie is approved for food contact. Declarations of conformity can be requested at info@byjema.com





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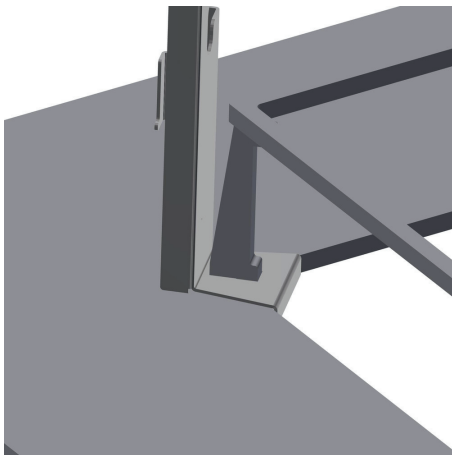
SAFETY RECOMMENDATIONS

The grill should always be supervised when it is hot.
Always use high-heat grill gloves when operating the rotisserie.

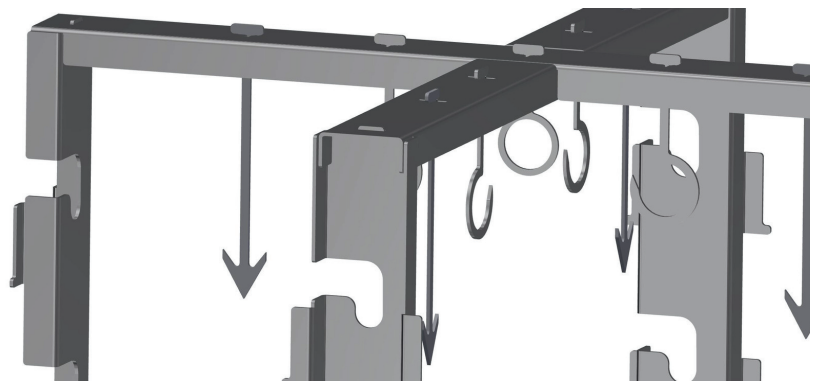
It involves live fire and high temperatures – ALWAYS be mindful to keep children and animals away. Never use chemicals or flammable liquids near the flames.



The grate holder locks the rotisserie in place on the grill plate.



Skewers can be used for hanging meat, vegetables, or fruits.



HELPFUL TIPS

Preparation:

- + The rotisserie should be assembled before lighting the grill.
- + Always be aware, the skewer and module will get hot - use grill gloves thereafter.
- + The wood should be completely dry to minimize smoke and facilitate lighting.
- + Hardwoods such as oak, maple, beech, and hickory are known to produce good embers. These types of wood burn slowly and produce an intense and hot glow.
- + Wood pieces that are cut and split into appropriate sizes burn better and provide more consistent embers than large, unwieldy chunks of wood.



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