

# BROILMASTER® PREMIUM GRILLS

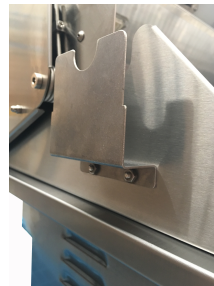
Model #: BSAMR 26-2, BSAMR 34-2, BSAMR 42-2

## ASSEMBLING THE MAIN SHAFT:

1. The knurled nut, counterbalance (if needed) and handle go on the threaded end.
3. Slide the forks onto the shaft so they face each other.



2. Slide the collar down towards the handle end.
4. First attach the motor mount bracket to the barbecue frame, using the two screws and nuts provided. Then slide the motor onto the bracket shown in the photo below.



## TOOLS NEEDED:

- #2 Phillips Screw Driver
- Needle Nose Pliers

# ROTISSERIE ASSEMBLY

# Burner Grill Capabilities And Use

## USING THE ROTISSERIE BURNER

If you have a 34" or 42" burner grill, it is capable of performing rear burner rotisserie cooking. The location of the rear burner allows the placement of the basting pan (not included) beneath the food to collect the juices for basting and added moisture to the food. Flavor the contents of the basting pan with marinades or other liquids and spices. Light the rear burner as described in the lighting instructions in the grill's owner manual. Once lit, the rotisserie burner will reach cooking temperatures in about 3 minutes. The rotisserie motor is capable of turning up to 15lbs. of cut meat or poultry.



## PLACING THE MEAT ONTO THE SHAFT

Remove the prong that is close to the motor end of the rotisserie. Skewer the meat with the shaft, making sure that the meat is centered and balanced as evenly as possible. Push the prong into the meat sufficiently to hold it in place. Place the fork set onto the shaft and push it into the meat. Lock the meat into place, by tightening both securing screws. Ensure that any loose parts of the meat are tied up to prevent tangling as the shaft turns.

## USING THE COUNTERWEIGHT

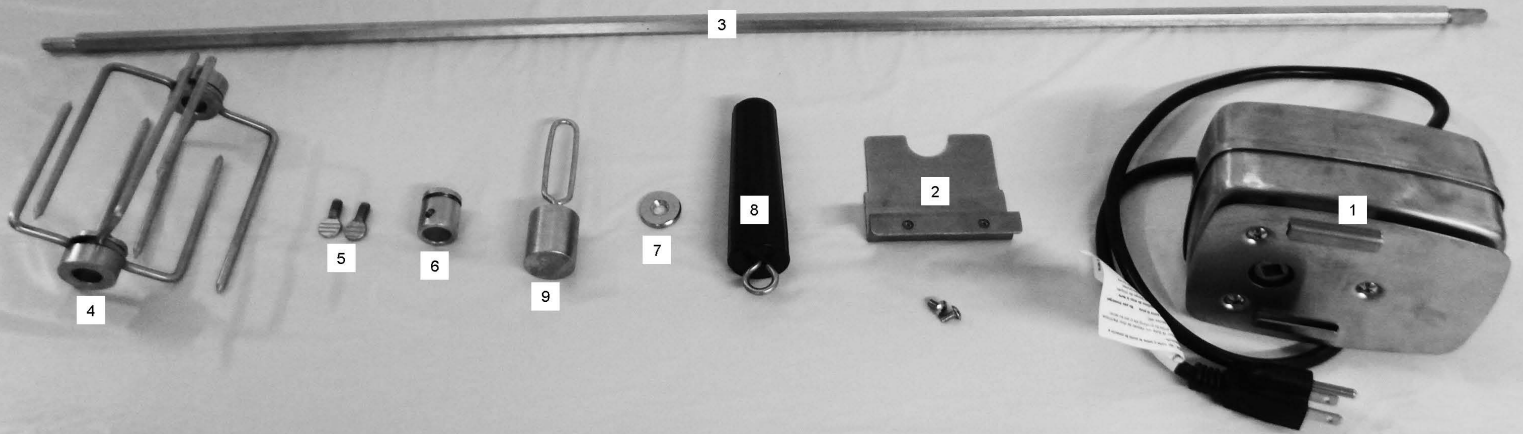
Place the shaft in the motor and switch motor on. If the shaft doesn't run smoothly, or makes a struggling sound, the meat is not properly balanced. You can use the counterweight to balance the food on the rotisserie.

Finally, you are ready to start cooking. Please be aware that it is common for the meat on the rotisserie to change slightly during the first 10-20 minutes of cooking. This can at times cause the meat to separate from the rotisserie forks preventing it from rotating on the spit. It is advisable to check the meat periodically during the initial part of the cooking process and re-attach the rotisserie forks or rebalance the food if necessary.

**NOTE:** When using the rear rotisserie burner, the warming rack must be removed from the grill.



# ROTISSERIE ASSEMBLY



## ROTISSERIE ASSEMBLY

ITEM NO.	DESCRIPTION	EMPIRE PART NO.		
		BSAMR26	BSAMR34	BSAMR42
1	ROTISSERIE MOTOR	BR0088	BR0088	BR0088
2	MOTOR BRACKET	BR0089	BR0089	BR0089
3	SPIT ROD	BR0090	BR0091	BR0092
4	ROTISSERIE FORK SET	BR0093	BR0093	BR0093
5	FORK THUMB SCREW	BR0094	BR0094	BR0094
6	SPIT ROD COLLAR	BR0095	BR0095	BR0095
7	HANDLE WASHER	BR0096	BR0096	BR0096
8	ROD HANDLE	BR0097	BR0097	BR0097
9	COUNTER BALANCE	BR0098	BR0098	BR0098

# **BROILMASTER<sup>®</sup>** **PREMIUM GRILLS**

## **BROILMASTER**

A Division of Empire Comfort Systems, Inc.

918 Freeburg Ave.

Belleville, Illinois 62220

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please contact your dealer.

