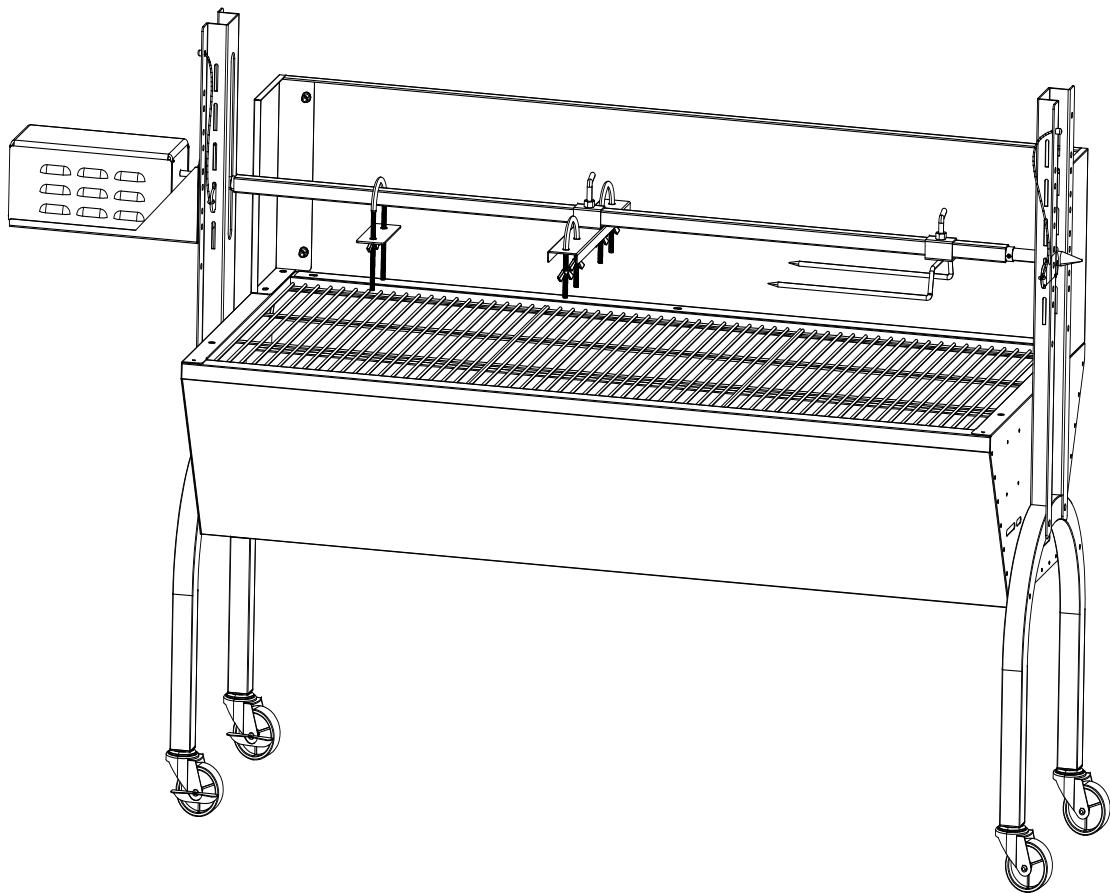




**COMMERCIAL BARGAINS INC**  
[www.commercialbargains.com](http://www.commercialbargains.com)

# BBQ ROTISSERIE GRILL



# IMPORTANT INFORMATION

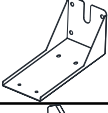
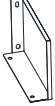
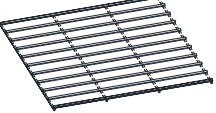
1. The grill should always be used with caution.
2. DO NOT touch or move the grill while it is hot or in use.
3. Never lean over the cooking area while using the grill.
4. Do not leave the grill unattached while cooking.
5. Never use methylated spirits or petrol to light or reactivate the fire.
6. Keep children away from the grill and fire at all times.
7. Only use in dry and well ventilated outdoor areas-away from trees and buildings.
8. The maximum load is no more than 70kgs. Do not load more than 70kgs as it may damage the motor and spit.
9. Do not expose the rotisserie motor to wet weather.
10. It is recommended that the motor be supplied through a residential current device having a rated residual operating current not exceeding 30mA.
11. The supply cord should be regularly examined for signs of damage and the motor should not be used if the cord is damaged. Replacement motors are available for sale through Commercial Bargains.

# OPERATION INSTRUCTIONS

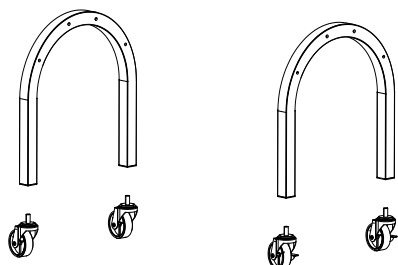
**CAUTION:** To be operated by an adult only. Any children in the vicinity of the grill must be supervised at all times. The grill is very hot during operation and will cause burns if touched. Failure to comply with these instructions may result in serious bodily injury.

1. Remove the grills from the top of the assembled Rotisserie Grill.
2. Load the charcoal tray with coals and ignite with a lighter and replace the cooking grills back on top of the assembled grills.
3. Once the meat is ready to be grill, place it in the center of the skewer rod (spit) to reduce strain on the motor.
4. If cooking a whole roast, attach the roast to the tail clamps and lock onto the skewer rod (spit). Insert the meat fork onto the skewer and into the roast. When the roast is secure, lock the meat fork to the skewer.
5. For other meats, insert the forks on both ends of the meat and lock the fork to the skewer.
6. When prepared meat is on the skewer and ready for cooking, slowly place the skewer into the bracket and attach one end to the motor.
7. Plug the cord into a secure power outlet and switch on the motor.
8. When finished the cooking, remove the skewer carefully with oven mitts or heat proof gloves.
9. Unplug unit and allow to fully cool before cleaning.

## Parts List

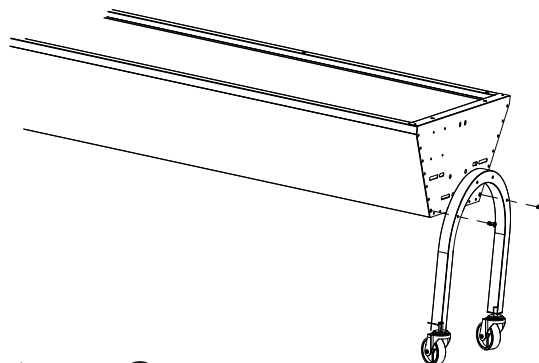
Parts	Desc.	Qty		Pic.	Parts	Qty
	Motor bracket	1			Bracket	2
	Side wind shelf	2			Tail Clamp	1
	Back wind shelf	1			Leg Clamp	1
	Grill	3			Fork	1
	Body	1			Motor	1
	Charcoal Tray	1			Holding bracket	2
	Caster (Wheel)	4			M6*12 Screw	17
	Spit (skewer)	1			M6*40 Screw	8
	Spit head	1			M6 Nut	16
	Leg	2				

# ASSEMBLING INSTRUCTIONS



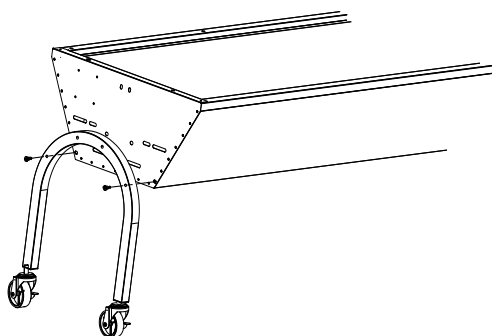
## Step 1:

Casters are fitted into the legs.



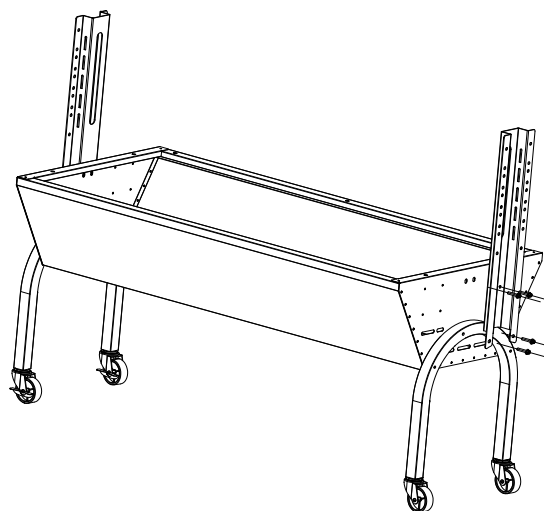
## Step 2:

Right leg is fixed on body by 2pcs M6\*12 screws and M6 nuts.



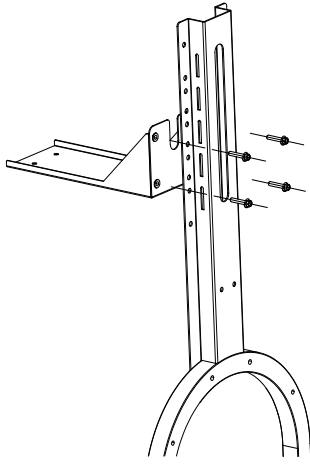
## Step 3:

Left leg is fixed on body by 2pcs M6\*12 screws and M6 nuts.



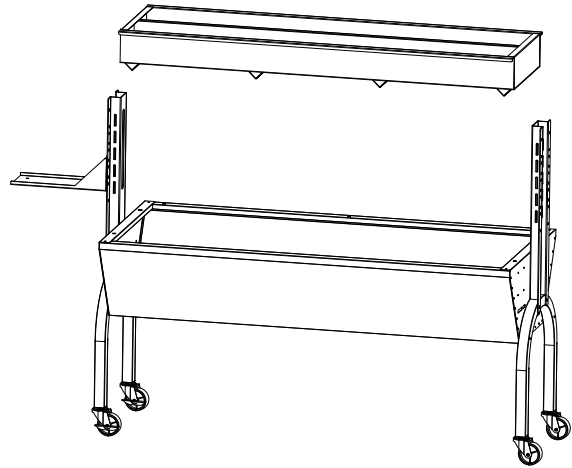
## Step 4:

Left and Right brackets are fixed onto the body by 4 pcs M6\*12 screws and M6 nuts each end.



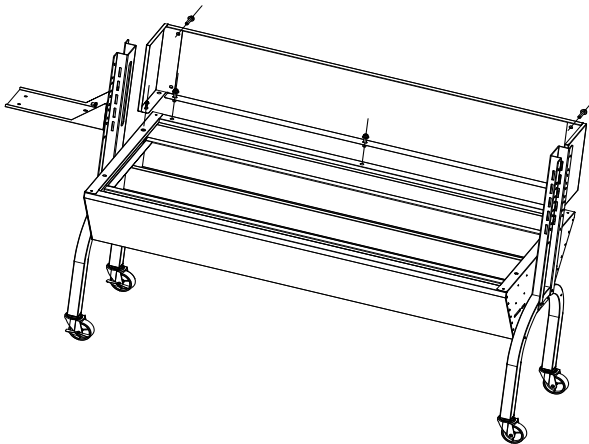
## Step 5:

**Motor Bracket is fixed on LH of bracket by 4 pcs M6\*12 screws and strength washer.**



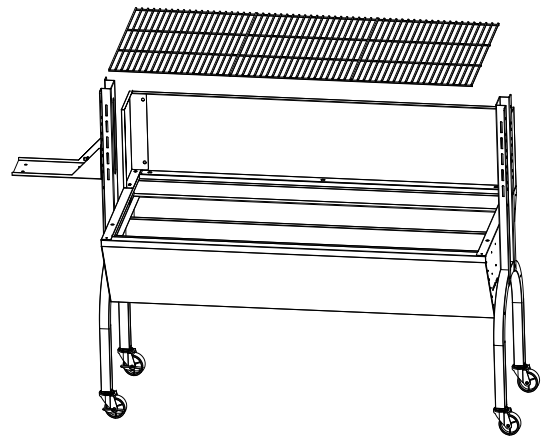
## Step 6:

**Charcoal tray is fixed into the body directly.**



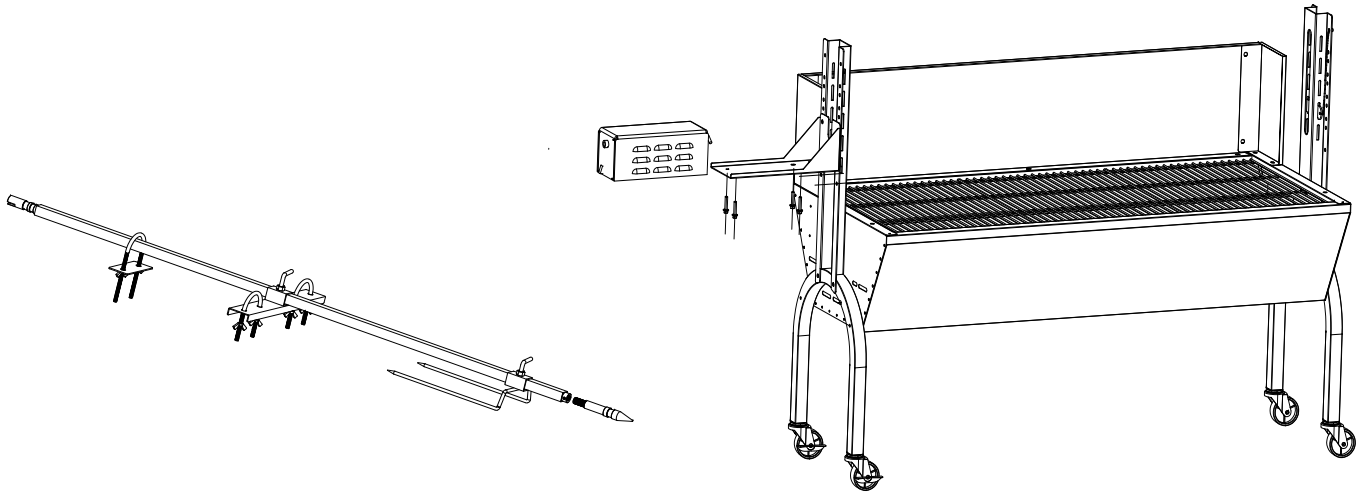
## Step 7:

**Side wind shelf and back wind shelf are fixed onto the body by 11pcs M6\*12 screws and 4pcs M6 nuts.**



## Step 8:

**Grill is fixed onto the body.**

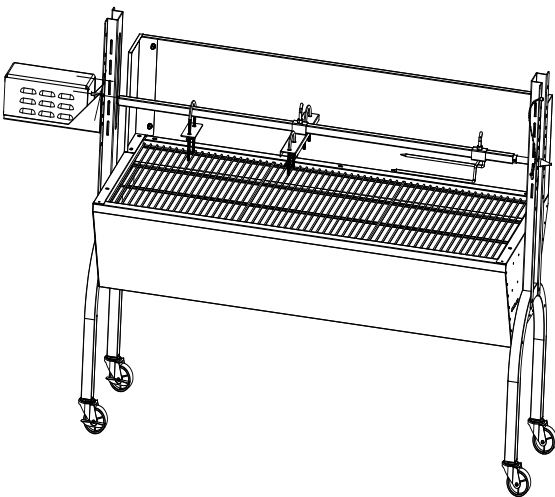


## Step 9:

Spit (skewer) sharp head is screwd tightly. Then mount the meat spikes, tail clamp, and/or leg clamp to the spit (skewer).

## Step 10:

Motor is fixed on the motor bracket by 4 pcs M screws.



## Step 11:

Spit (skewer) is fixed into brakcet and connected with motor (when food is fixed per operation instrucion). Now the BBQ Rotisseie is completed.