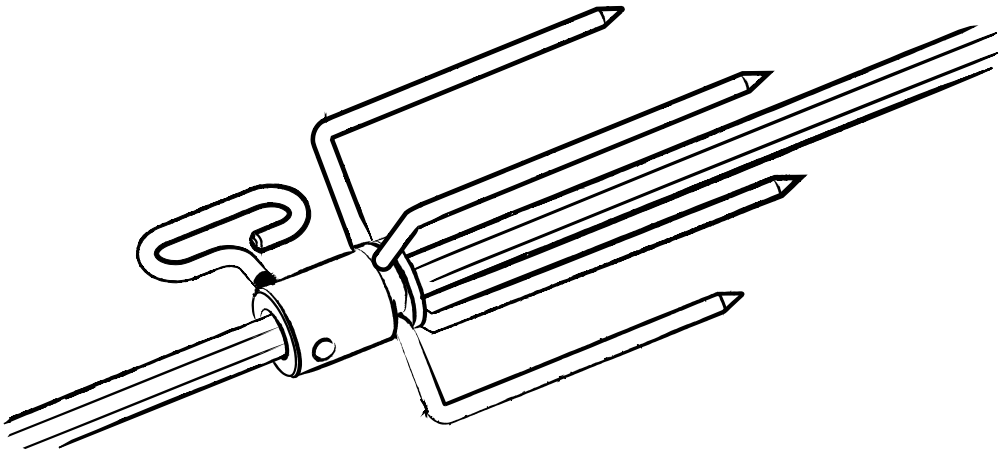




BURNHARD



ROTISSERIE

**FÜR GASGRILLS/FOR GAS GRILLS/VOOR GASGRILLS
BIG FRED & FAT FRED**

TECHNICAL INFORMATION

Material:	Stainless steel SS201
Max. load:	19 kg
Motor supply voltage:	220–240V
Motor output:	50/60 Hz, 4 W
Rotation speed:	2 RPM

Specifications, technology, colors, and design are subject to change without notice.

EXPLANATION OF SYMBOLS



This symbol warns of hazards that can damage the appliance or cause injury.

SAFETY INFORMATION

Read the instructions before using the appliance. All instructions and guidelines given in this manual must be followed without exception.

Only connect the motor cable to sockets that are properly installed with protective grounding and 220-240 V line voltage.

INTENDED USE

The rotisserie rotary spit is only intended for outdoor use. It may only be used to prepare food. The food being grilled must not exceed 19 kg in weight.

The rotisserie is intended for use on BURNHARD FRED series gas grills, but can also be mounted on other brands of gas grill by using the universal bracket included.

The rotisserie is not intended for commercial use.

We assume no liability for damages caused by improper operation or by using the appliance for purposes other than those stated above.

SAFETY INFORMATION

GENERAL HAZARDS



- **Hazardous** for children or persons with limited ability to operate equipment. This device is not intended for use by children or persons with limited ability to operate equipment. The device may only be used by persons who are able to operate equipment safely.
- **WARNING:** Accessible parts may be very hot. Keep young children away.
- **WARNING:** This appliance is not a toy! Keep young children away.

INFORMATION



Do not make any changes to the device. Any changes to the device can lead to accidents.

UNPACKING THE DEVICE

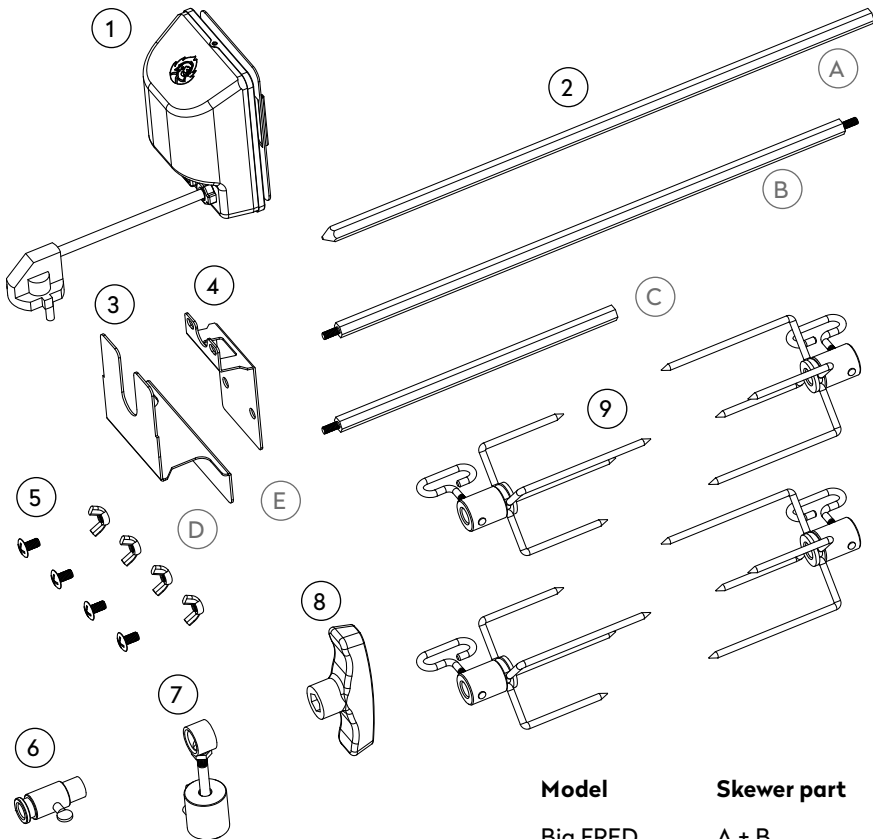
Danger to children. Death by suffocation/choking. Keep all packaging material away from children. It should be disposed of immediately. Keep small parts out of reach of children.

GENERAL SAFETY INFORMATION

- Use outdoors only.
- The rotisserie must be subject to constant supervision when in operation.
- Never immerse the power plug, the motor or the cable in water or other liquids - doing so will put you at **risk of electrocution!**
- The appliance is to be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- Always wear gloves when the rotisserie is in operation and when handling hot parts.
- Always unplug the motor from the socket when the rotisserie is not in operation or when you want to clean the skewer.
- The motor must not be plugged in when attaching to or dismantling from the grill.
- When using an extension cord (or cable reel), make sure it is not being pinched anywhere and keep it far away from sharp edges and hot objects.
- Only use extension cords that have been expressly approved for outdoor use.
- Make sure cables are laid in a safe manner, so that no one can trip over them.
- Never use the rotisserie if one of the cables is damaged.
- Keep children and pets away from the rotisserie and cables.

- Do not put your hand into the motor threads, as this can lead to serious injury.
- Always make sure that there is nothing preventing the skewer from turning freely, otherwise damages to the motor can occur.
- Always exercise caution when opening the lid of the grill. Pent-up heat can cause burns if the lid is opened abruptly.
- Do not move the appliance while it is hot, to avoid burns.
- Store the rotisserie in a dry, sheltered place.
- Alterations to the appliance or individual parts are expressly prohibited.

CONTENTS/DESCRIPTION OF PARTS



Model

Big FRED

Fat FRED

Skewer part

A + B

A + B + C

Ref.	Description	Quantity
1	Motor with cable	1
2	Skewer part (A, B, C)	3
3	Bracket D	1
4	Bracket E	1
5	Fastenings (screws, wing nuts)	1
6	Barrel sleeve	1
7	Counterweight	1
8	Handle	1
9	Meat fork	4
	Universal bracket incl. fastenings (for mounting on grills of other brands)	1

ASSEMBLY INSTRUCTIONS

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

Thoroughly clean the skewer and meat forks with water and a mild detergent in order to remove production residues.

USING THE APPLIANCE IN A GAS GRILL

During indirect grilling, place a heat/fire-resistant grilling tray under the rotating food to catch fat and juices and keep your grill clean. You can use the meat juices to prepare a sauce later.

If you want your grilled food nice and crispy, turn up all burners fully in direct heat (without grilling tray) for the last 15 minutes of cooking time.

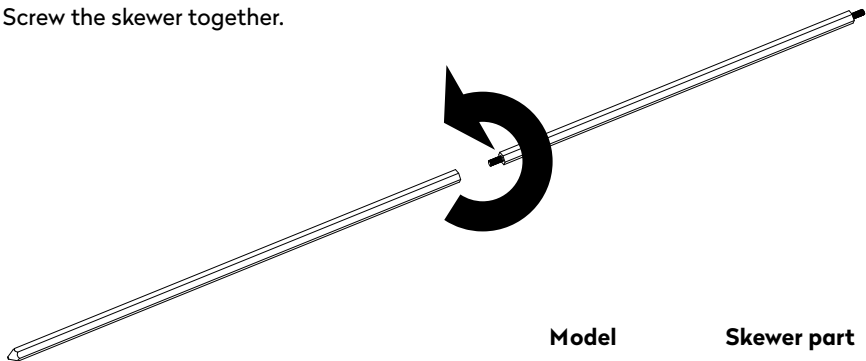


WARNING: If you would like to cook in direct heat for longer, place a heat/fire-resistant grilling tray containing water under the rotating food to catch fat and juices that drip down. Failure to do so may lead to an uncontrollable grease fire.

OPERATING THE ROTISSERIE

1

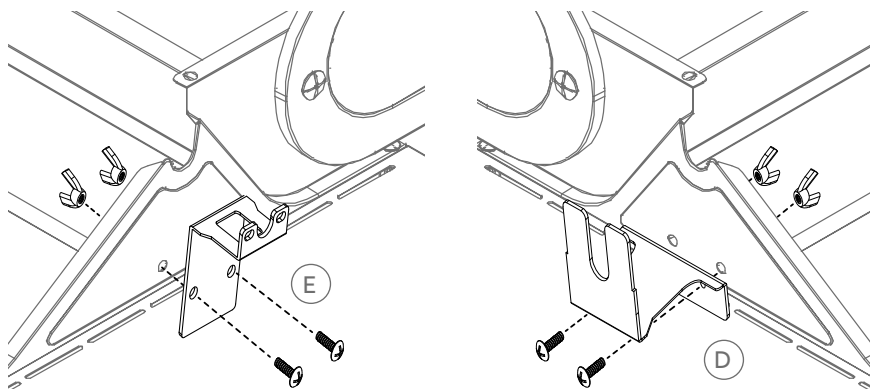
Screw the skewer together.



Model	Skewer part
Big FRED	A + B
Fat FRED	A + B + C

2

Using the screws, mount the rotisserie brackets onto the sides of your grill.

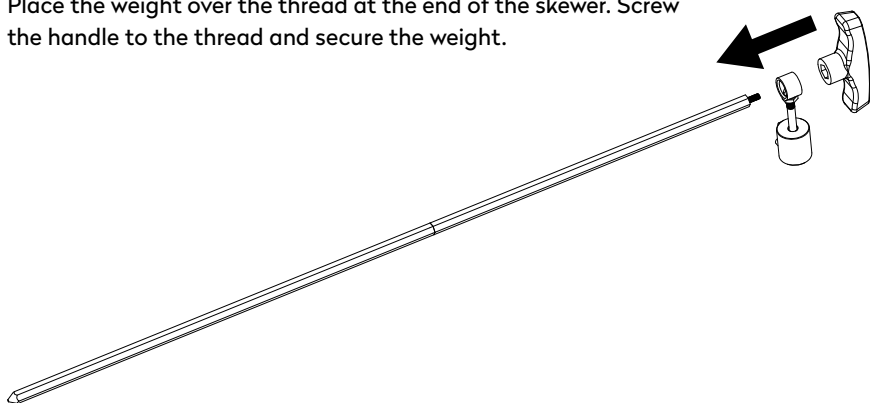


3

Attach the motor to the mounted side bracket (D) of your grill.

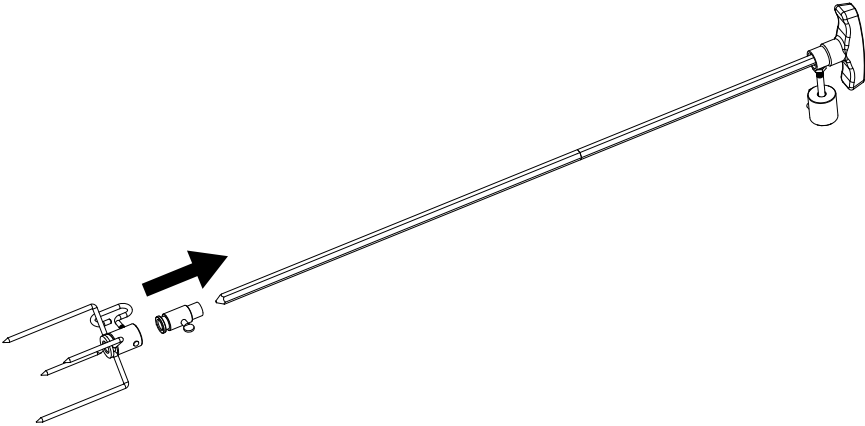
4

Place the weight over the thread at the end of the skewer. Screw the handle to the thread and secure the weight.



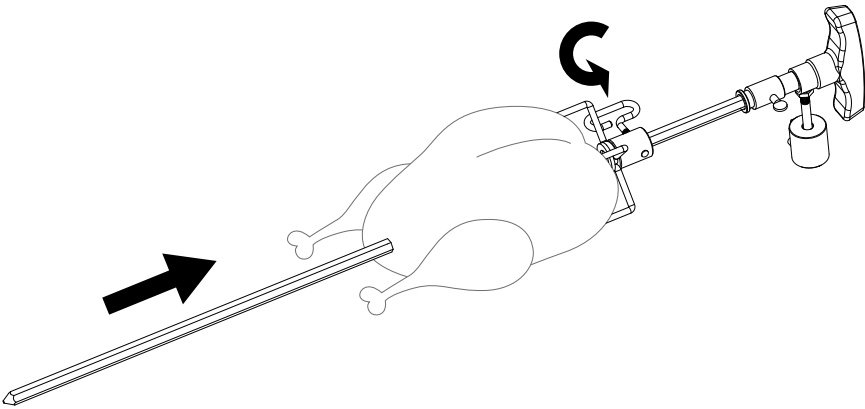
5

Slide the barrel sleeve up to the end of the skewer into the counterweight and tighten it with the help of the screw. Push the meat fork onto the skewer.



6

Place your food on the skewer (as centrally as possible) and press it gently into the forks to secure it in place. Tighten the meat fork with the help of the screw.

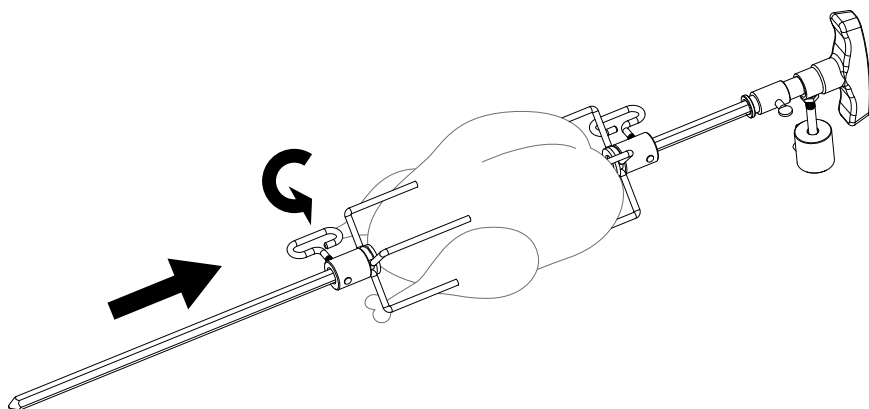


7

Slide the second meat fork onto the skewer and use it to secure your food from the other side. Tighten the second meat fork with the help of the screw.

If you have more food to grill, repeat the process with the two remaining meat forks

Make sure your food is placed in the middle of the skewer to avoid imbalance when turning it in the grill.



8

Remove your grill's grates and warming rack.

Turn on the grill, close the lid, and let it heat up to the desired cooking temperature.

9

Slide the food onto the skewer and insert the skewer into the motor opening.

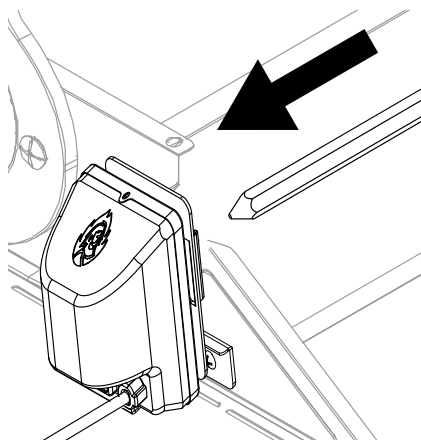
Make sure that the skewer is inserted into the motor thread as far as it will go.

Align and attach the barrel sleeve onto the side panel of the grill (screw facing the outside).

Connect motor cable to the power supply.

Press the power switch on the motor to start turning the skewer.

If necessary, adjust the counterweight at the end of the skewer to counteract any imbalance and ensure that the food turns evenly.



TIPP:

If you press the power switch twice in succession, the motor will change its direction of rotation.

CLEANING AND STORAGE

- Always make sure the grill has cooled down before cleaning the rotisserie.
- Disconnect the motor cable.
- Take the rotisserie first by the handle, then by the engine, then remove it from the bracket.
- Unscrew the screws and slide the meat forks off the spit.
- Clean the skewer, meat forks, and weight using a soft sponge, dish soap, and warm water or by using a dishwasher.
- The motor housing should be carefully wiped clean using a slightly damp cloth only.
- When the rotisserie is not in use, remove the motor from the bracket and store it in a dry, sheltered place.



WARNING: Always remove the power plug before cleaning the appliance. Never immerse the power plug, the motor or the cable in water or other liquids - doing so will put you at **risk of electrocution!**

CUSTOMER SERVICE

As a basic principle, our products are subject to the statutory warranty of 2 years. Claims made after this can only be processed in conjunction with proof of purchase. Wearing parts are excluded from warranty claims when it comes to normal wear and tear. The service life of the appliance depends on the handling and usage of the product and is therefore variable.

If you have any questions regarding the operation or function of our products, please contact our customer service:

From all EU countries: +49 211 – 7499 55 10*

*Additional charges may apply.

E-Mail: service@burnhard.de

DISPOSAL/ENVIRONMENTAL PROTECTION



Our products are manufactured to high standards of quality and are designed to have a long service life. Regular maintenance and care will help to extend service life. If the appliance is defective and can no longer be repaired, it must not be disposed of with normal household waste.

Take the appliance to a designated disposal point for recycling electrical or electronic equipment. Through professional disposal and recycling, you can make an important contribution to protecting our environment.