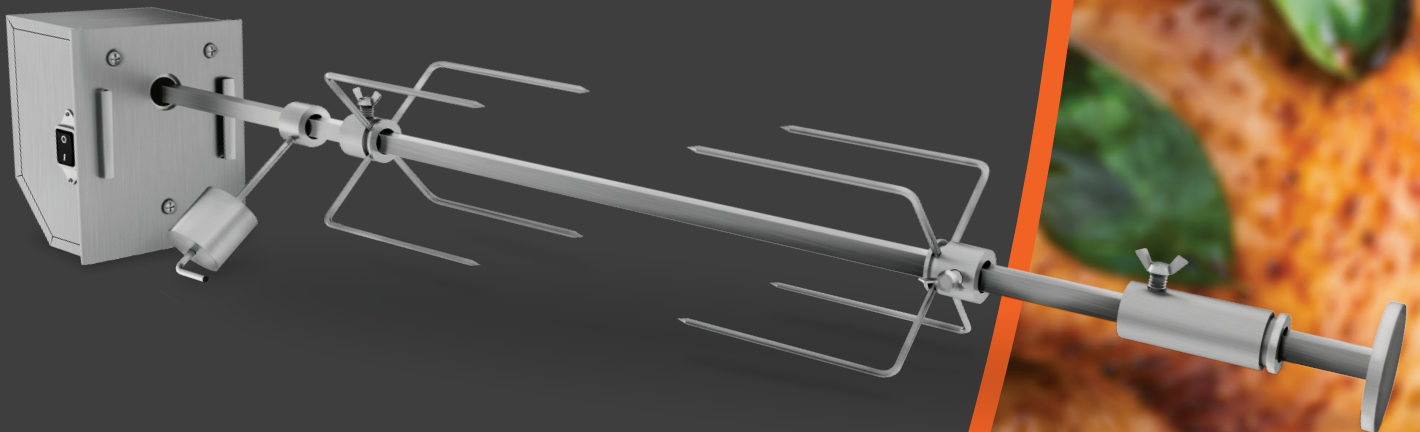




TUCKER
BARBECUES

ASSEMBLY, INSTALLATION AND OPERATING INSTRUCTIONS

FOR STAINLESS STEEL ROTISSERIE KIT



**IMPORTANT – PLEASE READ ALL
INSTRUCTIONS BEFORE YOU ASSEMBLE,
INSTALL OR OPERATE THIS APPLIANCE.**



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- Tucker BBQs are approved for outdoor use only.
- Remove all packaging from the rotisserie kit before assembly.
- Keep this manual for future reference.
- Read all instructions carefully before assembly and usage of the rotisserie kit.
- Clean your BBQ regularly; check the grease trays for excess grease build up as damage by grease or fat fire is not covered by warranty.
- Always turn off the gas supply and the power supply when you finish barbecuing.
- A canvas cover will extend your BBQs life and ensure trouble free operation.
- Attend an operating BBQ at all times.
- **Do not** use this appliance indoors or in any enclosed area.
- **Do not** spray aerosols in the vicinity of this appliance while it is in operation.
- **Do not** place articles on or against this appliance.
- Never remove the rotisserie whilst it is running.
- **Do not** modify this appliance in any way.
- **Do not** allow children to operate the BBQ.
- If a grease/fat fire should arise, turn off the gas supply immediately until extinguished.
- Always open the Lid or Roasting Hood before lighting the BBQ.
- **Do not** use the rotisserie if the motor, plug or cord are damaged.
- **Do not** immerse the rotisserie motor, plug or cord in liquids.
- **Do not** use the rotisserie motor if a fault occurs.
- **Do not** let the power cord come in contact with hot surfaces.
- **Do not** exceed the maximum Roasting Hood cooking temperature of 200 degrees Celsius.



WARNING FOR YOUR SAFETY

If you smell gas:

1. Shut off gas supply to appliance.
 2. Extinguish any open flame.
 3. Open lid or hood.
 4. If odor continues, immediately call your gas supplier or your Fire Department.
- **Do not** use or store flammable materials in or near this appliance.
 - Always leak test /check hose connections after filling cylinders.
 - Check cylinder condition for rust and that the date stamp is current as every gas cylinder in Australia must be pressure tested every ten years.

CAUTION: ELECTRICAL WARNING

- Always unplug the electrical cord from the power supply before cleaning or Maintenance of the rotisserie.
- Always ensure that all electrical connections are secure and dry before usage.
- Take care to protect the motor cord and plug from moisture during operation.
- **Do not** disconnect this appliance with wet hands.
- If any part of the rotisserie motor, cord or plug are damaged it must be replaced by the manufacturer, an authorised service center or a qualified person to avoid a hazard.
- When the rotisserie is not in use it must be unplugged from the power supply and stored in a dry place.

HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF INSTRUCTIONS ARE IGNORED.

It is the consumer's responsibility to see that the BBQ is properly assembled, installed and taken care of. Failure to follow the instructions in this manual could result in serious bodily injury and/or property damage.

TOOLS REQUIRED FOR ASSEMBLY



10mm spanner



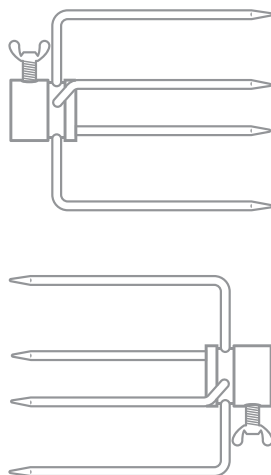
Phillips head screwdriver



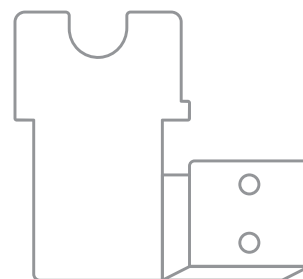
x1 Rotisserie Rod



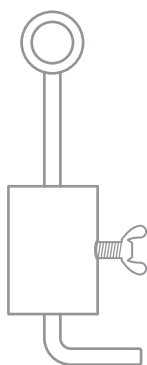
x1 Rotisserie Motor



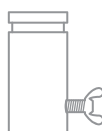
x2 Prongs



x1 Motor Bracket



x1 Counter Weight



x1 Securing Bush



x2 Bolts



x2 Nuts

ROTISSERIE KIT ASSEMBLY

NOTE:

For installation of the rotisserie kit into a Tucker GT model Barbecue or any older Tucker Barbecue please read the attached notes on page 7 regarding fitment of the skewer rod, along with these instructions.

NOTE:

Before installing and usage of the Rotisserie Kit it is best to remove the rear stainless steel cooking shelf from inside the Roasting Hood, this will allow more space for the rotisserie to turn larger cuts of meat.

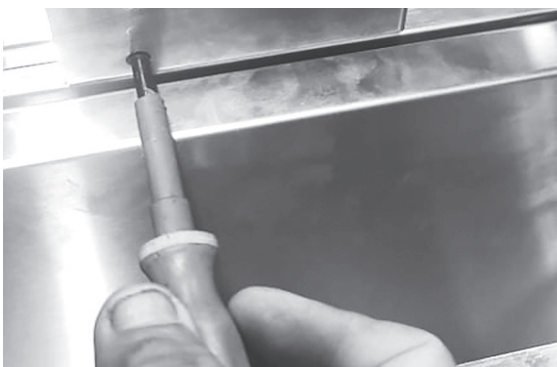
The rotisserie motor is powered by electricity and comes supplied with a standard 3 pin plug and lead.

The power lead must be kept well away from any hot surface of the BBQ.

The rotisserie motor is supported in place on a motor bracket which you need to attach to the left hand side of the roasting hood.

When not in use the rotisserie motor must be stored out of the weather in a dry place.

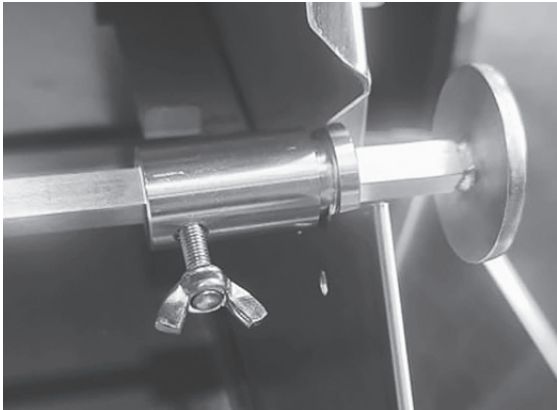
1. To attach the motor bracket to the roasting hood, firstly open the hood and using the 2x nuts and bolts provided, attach the motor bracket to the left hand side of the roasting hood as per the photo below.



2. When you have secured the motor bracket to the side of the roasting hood, simply slide the rotisserie motor down over the top of the locating forks on the bracket to locate the motor into position as per the photo below.



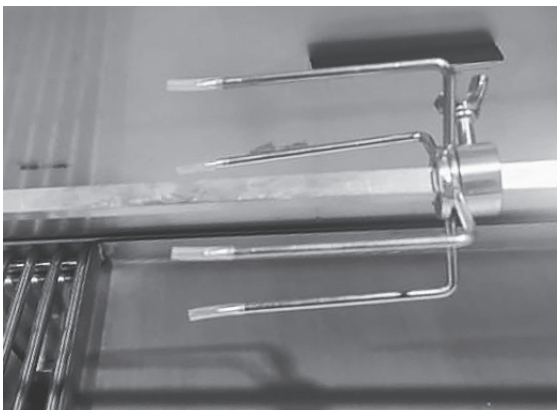
- The next step is to fit the securing bush onto the skewer rod. The bush has a securing wing nut bolt which needs to be loosened off to enable you to then slide the bush onto the skewer rod.



NOTE:

The securing bush is provided to keep the end of the skewer rod securely located inside the drive socket of the motor when it is in use. Simply tighten up the wing nut on the securing bush as the final step once you are ready to use the rotisserie.

- Next loosen the wing nut bolts on the two skewer prongs and slide one of the prongs onto the rod and then slide your food to be cooked over the skewer rod also.



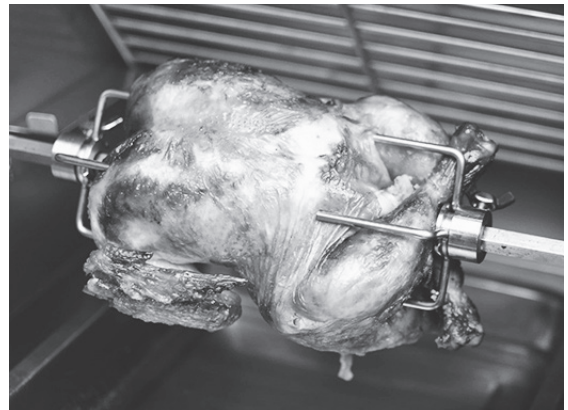
Try your best to skewer the meat into place on the rod so that the weight is distributed evenly around the rod or try and insert the rod as close to the center of each piece of meat as possible to avoid unnecessary strain and stress on the rotisserie motor.

When you have all the meat on the skewer rod, take the remaining skewer prong and slide it onto the skewer rod also.

- Now push the skewer prongs at the same time toward each other.

The meat needs to be squashed together firmly on the rod to avoid the chance of the meat moving or sliding on the skewer rod when it is in operation.

When you have the prongs firmly pushed into the meat, simply lock them into place by tightening the wing nuts up on each prong.



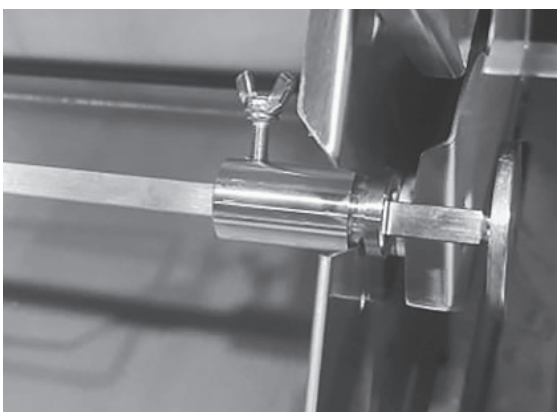
- The next step is to test the weight distribution of the meat on the skewer rod. You can do this by inserting the skewer rod into the roasting hood.

Slide the sharp end of the skewer rod all the way into the drive socket on the rotisserie motor and then place the other end of the rod into the slot cut out on the other side of the roasting hood.



7. Locate the securing bush you put on the skewer rod earlier so that the groove in the securing bush is sitting on the side panel of the roasting hood and then tighten the wing nut up on the securing bush.

By tightening the bush up against the rod, it will keep the skewer rod from potentially coming out of the drive socket in the rotisserie motor when it is in operation.



8. Turn on the power to the rotisserie motor and watch the skewer rod turn around for a couple of revolutions and observe the skewer rod to see if the weight is evenly spread or not.

You can also listen and hear if the motor is straining under the weight of the meat at different positions of rotation.



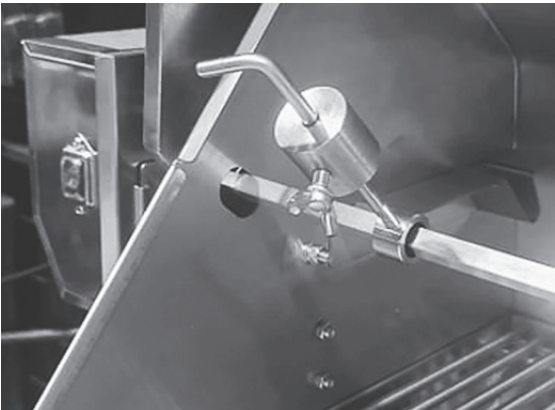
9. If the meat requires re-positioning to even out the weight distribution on the skewer rod then loosen the wing nuts on the prongs and pull the prongs out of the meat.

Adjust the weight around and then push the prongs back in and tighten the wing nuts back up securely.

10. If you are still having trouble getting the weight evenly distributed you can also use the counter weight provided in the rotisserie kit.

The counter weight offsets the weight on the rod. Simply slide the counter weight onto the end of the skewer rod and position it opposite the heaviest side of the meat and then tighten the arm of the counter weight up against the skewer rod using a spanner.

To adjust the weight on the arm, simply slide the counter weight backwards or forwards on the arm to make it heavier or lighter.



When you are happy with the weight distribution place the skewer rod back into the roasting hood and turn on the motor to test it.

You can if need be change the position of the counter weight again by sliding the weight on the arm until you have it distributed evenly.

When you are happy with the counter weights position tighten the wing nut.

ROTISSERIE KIT ASSEMBLY ON OLDER TUCKER BARBECUES

NOTE:

For the installation of a Tucker Rotisserie Kit onto the older Tucker BBQ.

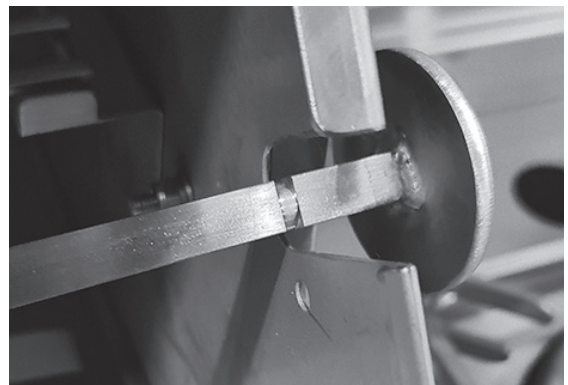
The Tucker Rotisserie Kit has been made to fit any Tucker Roasting Hood.

The skewer rod has been made with a slot notched out of it, on the right hand side.



The slot allows the skewer rod to be positioned correctly into the side panel of the roasting hood, it provides a locating position for the rod so that the rod remains in the correct position inside the drive shaft of the motor when it is in use.

The slot in the skewer rod when installed into the side panel of the roasting hood, works similar to installing the securing bush provided inside the kit.



The securing bush provided is a new addition to the Rotisserie Kit, however it cannot fit on some older version Tucker Roasting Hoods.

DIFFERENT COOKING METHODS WITH ROTISSERIES

Before using the rotisserie, you will need to decide which method of cooking you want to use to cook your food.

There are two methods of cooking with a rotisserie, the direct method or the indirect method.

1. The direct method is to have the gas burners beneath the rotisserie on a low to medium heat setting with a baking dish filled with water directly under the food on the rotisserie, this will help you avoid flare ups.

The baking dish will capture any oil or fat dripping down from the food cooking above on the rotisserie.



2. The indirect method is when you do not have the gas burners on directly beneath the food cooking and instead use the burners that are on either side of the food above them on the rotisserie skewer rod.

This way you will also avoid the chance of flare ups and the chance of burning the food you are cooking on the rotisserie as the oil or fat when it drips down cannot catch alight.

It is best to remove any hot plate cooking surfaces from within the BBQ when indirectly cooking to allow the heat to better circulate around inside the roasting hood.

PREPARING YOUR BBQ TO COOK WITH THE ROTISSERIE

1. With the rotisserie removed from the BBQ, turn on the BBQ burners you require for cooking and preheat the roasting hood until the desired cooking temperature is reached.
2. Once the BBQ is preheated, turn the burners off and using gloves or mittens pick up the skewer rod and carefully place it into position inside the roasting hood.
Make sure the skewer rod is firmly into the drive socket of the motor and then firmly tighten the securing bush so that the rod remains in place.
3. Now plug in the power cord to the electrical supply point and switch on the power to the rotisserie motor.

Watch the skewer rod as it rotates around to see if it is rotating with ease, check that the meat is secure and it is free from obstructions.

If all is okay, check you have water in the baking pan and place the pan directly under the meat if you are cooking using the direct method.

If cooking indirectly, you will need to turn on only the burners not directly under the meat on the skewer rod.

NOTE:

It is handy to keep a jug full of water next to the BBQ when cooking using the direct method. The water in the baking pan will slowly evaporate during cooking and will require topping up.



4. When you are ready to start close the roasting hood, turn the gas burners back up to your desired heat setting, we recommend the low to medium setting which should be able to maintain the temperature you desire to cook with, now you can sit back and enjoy watching your meat slowly cooking.

NOTE:

Never leave the rotisserie unattended while you are cooking.

We recommend monitoring the progress of cooking regularly to do this safely simply turn the gas burners off, then turn off the power to the motor, now you can safely check the progress of the food cooking, then turn the burners and the motor back on and carry on until the food is cooked to your liking.

5. When the food is ready turn off the gas burners and then turn off the power to the motor.

Have somewhere ready to place the hot skewer rod next to the BBQ where you can easily remove the prongs and meat so that you can dish the food up safely.

Place the hot prongs and rod out of the way so that no one can accidentally touch them and burn themselves on them.

It is a good idea to have a large container of hot soapy water nearby that you can use to soak the rotisserie parts in, until you are ready to wash them.

6. We hope you and your family and friends enjoy your new Tucker Rotisserie Kit.

HINTS WHEN USING THE ROTISSERIE KIT

1. With some types of food you may need to use extra prongs or even tie wire or the like to secure the food from falling off the skewer rod.
2. **Do not** use all the gas burners on high with the lid open or shut when operating the rotisserie, oil is very combustible and can catch alight easily once it reaches temperatures of around 300 degrees Celsius.
Fire can cause harm to you or anyone standing close to the BBQ and can damage the BBQ also, so be careful when using the rotisserie to not get the BBQ too hot.
3. A baking dish filled with water centered under the meat will help avoid unnecessary flare-ups.

CLEANING UP THE ROTISSERIE KIT

1. Make sure the rotisserie skewer rod, securing bush, counter weight and prongs are all soaked and washed up with hot soapy water and dried properly after use.
2. A little spray of cooking oil over the rod and prongs once they have been cleaned and dried will help protect them from getting any surface rust on them if they are not being used very often.
3. **Do not** wet the motor or leave it out in the rain, store the motor away in a dry place out of the weather.

**FOR SERVICE OR REPLACEMENT PARTS,
CONTACT YOUR NEAREST DEALER OR
VISIT: www.tuckerbbq.com.au**

TUCKER ROTISSERIE KIT WARRANTY

WARRANTY PERIOD

Rotisserie Material	5 years
Rotisserie Motor	1 years

NOT COVERED

The warranty does not cover the purchaser or any other person for damage malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident, or improper installation of this appliance.
- Scratches, dents or discoloration caused by heat, abrasive or chemical cleaners.
- Damage due to grease or fat fires.
- Surface rust.
- Cleaning and normal wear and tear.
- Unauthorized repairs during the warranty period.
- Removal or re-installation costs.

SERVICE CALLS OF THE ABOVE NATURE ARE CHARGEABLE

CONDITIONS OF THIS WARRANTY

1. The appliance is delivered to TUCKER AUSTRALIA distributors service department or authorized service agent and freight charges both ways is to be paid by the owner. No liability is accepted for loss or damage during transit.
2. The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs and service must be carried out by an authorized person.
3. Installation must conform to the standards laid down by the local codes or, in the absence of local codes, with AGA code AG:601 AS:5601:2002
4. No alterations or repairs are to be carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.

5. Proof of purchase together with this warranty must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
6. Where this warranty is inconsistent with any state laws, the rights of the purchaser shall prevail.
7. Parts installed from other manufacturer's products will nullify this warranty.

FOR YOUR RECORDS

Model:

Serial Number:

Retailer:

Purchase Date:

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FAX: (+612) 9748 8138
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EMAIL: mail@tuckerbbq.com.au



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