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**HELPFUL NOTES ON OPERATING THE BIG JOHN CHARCOAL
ROTISSERIES
WEIGHT LIMIT IS 60 LBS.**

SETUP & OPERATION

- All grills are designed for OUTDOOR USE ONLY. Place grill on a level area, clear of combustible items. Make sure a UL approved, type 3 outdoor extension cord is used. For safety, keep the motor unplugged until the rotisserie is completely setup, loaded and balanced. We recommend that the spit be loaded prior to igniting the charcoal. If you rented the stainless steel tray accessory, insert the two forks into the slot at the bottom of the firebox.
- Line the firebox with several layers of aluminum foil to improve heat reflection and cleanup.
- Begin with 30-40 lbs. of charcoal briquettes. Place charcoal briquettes in two or three even piles in the firebox and ignite according to the charcoal manufacturer's recommendations. Follow all caution and safety measures.
- When the coals are ready (a thin white ash coating develops), bank charcoal along both 5 foot sides keeping the middle clear. Some clients of Best Rental Service put a layer of sand in the center of the firebox, to absorb dripping grease. No charcoal should be placed directly underneath the spit. We recommend adding 10-15 lbs. of charcoal each hour while the grill is in use.
- Place one support bar clamp on the spit, and slide the clamp all the way to the end of the bar, followed by one skewer with prongs facing inward. Insert pointed end of the spit through the center of the length of meat. Before proceeding, make sure the meat is balanced on the spit. When meat is balanced, install the second skewer and support bar clamp. If cooking a large roast, use support bar as needed to secure the load, make sure that the meat and the support bar are centered between the rotisserie height adjustment posts and the posts are the same height. Tighten the thumb screws of all the stainless steel hardware. As the meat cooks, shrinkage may occur and the skewers may need to be re-adjusted to hold the meat firmly. Also, chain tension may need adjustment.
- Remove the entire spit assembly and ignite the charcoal as outlined previously. Place the rotisserie spit with the meat centered, in the point protector and motor end mounts. Where the spit make contact with these mounts, lubricate with WD-40 as needed.
- Loosen the knob/nut on the adjustable motor mount so the chain slips over both drive sockets. Adjust the slide action so that the chain is taut. Retighten the knob/nut. Plug into approved outdoor electrical outlet and turn the motor on.
- When finished cooking, turn the motor off and unplug the electrical outlet. Most people carve meat directly from the spit.

CARE & CLEANING

- When all the coals are cool, crumple foil with ashes inside and dispose of contents in an approved manner. Scrape all excess debris from grates.

WARNING: NEVER POUR WATER ON HOT COALS TO EXTINGUISH.
THIS WILL WARP THE FIREBOX AND IT IS VERY EXPENSIVE TO REPLACE.

Signature

Print Name