

Owner's Manual

for Assembly, Operating & Maintenance of
Model M-251B Charcoal Rotisserie



YOU MUST READ THIS OWNER'S MANUAL BEFORE OPERATING YOUR CHARCOAL ROTISSERIE.

WARNING: DO NOT store or use gasoline or other flammable liquids/vapors in the vicinity of this rotisserie.

THIS CHARCOAL ROTISSERIE IS DESIGNED FOR OUTDOOR USE ONLY.

526 EAST ROLLING RIDGE DRIVE, BELLEFONTE, PA 16823

P: 814-359-2755

F: 814-359-2621

sales@bigjohngrills.com

TABLE OF CONTENTS

1. GENERAL INFORMATION	Page 3
2. ASSEMBLY INSTRUCTIONS	Page 4
3. SET-UP INSTRUCTIONS	Page 5
4. HOW TO ROAST A PIG	Page 6
5. OPERATING INSTRUCTIONS	Page 7
6. CLEANING & CARE INSTRUCTIONS	Page 8
7. PARTS LIST	Page 9
8. ACCESSORY LIST	Page 10
9. WARRANTY	Page 11
10. WARNINGS	Page 12

GENERAL INFORMATION

Thank you for purchasing a The Original Big John Charcoal Rotisserie! We take pride in producing and selling equipment made right here in America and are pleased that you recognized the quality and durability of our products. Your new Big John Charcoal Rotisserie is a commercial grade, outdoor piece of cooking equipment. With this unit, you will be able to roast a variety of foods quickly and easily. This rotisserie is portable meaning you can take it and use it anywhere. Big John charcoal rotisseries are used at offsite catering events & festivals, restaurants, hotels & resorts, rental stores, golf courses, personal homes.

- Big John products are designed for **OUTDOOR USE ONLY!** Only operate this equipment in a well-ventilated area. Do not use in garage, building, or other enclosed area. Operation of this equipment indoors or in a poorly ventilated area may cause an explosion, fire, personal injury, or death.
- **DO NOT** retrofit any equipment or accessories to the unit that is not part of the original equipment provided by Big John Grills & Rotisseries. Replacement parts must be obtained from the manufacturer. Any attempt to change or modify this unit could result in an explosion, fire, personal injury to yourself or someone else, or death.
- **DO NOT** touch or allow any contact with the spit, support bar, clamps, other stainless steel components of rotisserie after lighting - the unit is **EXTREMELY HOT!**
- Use heat resistant gloves when adjusting height uprights, placing spit, removing spit, and tightening camps and screws.
- Allow the rotisserie to cool completely before touching any surface.
- **DO NOT** operate rotisserie within 12" of a combustible or non-combustible surface. Provide adequate clearance and ventilation at all times
- **DO NOT** perform any maintenance or cleaning until unit is completely cooled down.
- Wood Pellets can be used to add the smoke flavor to food by throwing a handful in on top of the charcoal
- **DO NOT** pour water over hot coals or grate. This will cause the metal to warp and void all warranty.

ASSEMBLY INSTRUCTIONS

This unit ships 90% assembled and we make sure the instructions for the rest are easy to follow and perform. Please follow the instructions below to ensure your rotisserie is properly assembled for safe operation and remember this is a commercial piece of equipment and therefore the materials used to build it are of the best quality.

1. Unbox rotisserie and remove all packaging.
2. Rotate the motor end mount and point protector end mount 180° degrees so they are facing out.
3. Adjust both end mouths to the lowest height setting and secure with stainless steel pins.
4. Carefully lift rotisserie frame, with spit removed, and place it on heat source ensuring both heat source and rotisserie frame fit together securely.



SET-UP INSTRUCTIONS

1. Line the firebox of Big John M-15B or M-15AB Grill or other, Non-Big John heat source with heavy duty aluminum foil to improve heat reflection and for easy clean-up.
2. Start with 30-40 lbs. of charcoal briquettes.
3. Place charcoal briquettes in 2 or 3 even piles in the firebox or pit and ignite according to manufacturer's recommendations. Follow all caution and safety measures set forth in this manual and on the charcoal manufacturer's packaging.
4. When the coals are ready, bank charcoal along both 5 ft. sides of the firebox or pit keeping the middle clear. If desired, add a layer of sand in the middle to absorb any drippings. Do not place charcoal directly under spit.
5. Place the rotisserie frame on top of the grill body or pit without spit.
6. Cover with hot coal covers.
7. Make sure motor is unplugged and proceed to operating instructions.
8. *FOR INSTRUCTIONS ON HOW TO ROAST A PIG SEE PAGE 6, FOR GENERAL OPERATING INSTRUCTIONS SEE PAGE 7.*

How To...

Roast a Pig on a Charcoal Rotisserie

PLANNING & PURCHASING

Determine how many people will be attending. Plan for each person to account for 1.5 lbs. of meat - this will determine what size pig you need to order. Estimated cooking time is approximately 1 hour/10 lbs.

Example: 125 LB. Dressing Pig = ~50 lbs. of cooked meat; feeds 85 guests

When purchasing your pig, do so from a state inspected establishment. Typically, 7 day notice is required for a local supermarket or butcher in order for your pig to be available when you need it. Ask the butcher to remove the eyes and have the pig prepped for roasting upon pick-up.

TOOLS

- 2 Sets of thick rubber gloves for handling hot pork
- Chicken Wire for securing pig to rotisserie spit
- "Burn Barrel" to start charcoal in
- Knife or Cleaver
- Aluminum Foil
- Paper Towels
- UL Approved extension cord with grounded 3 prong plug
- Meat Thermometer
- Pliers for tightening wire during cooking
- Spray bottle with water for spraying flare-ups
- Chopping Block
- Sturdy table for final carving
- Apron
- Preferred Sauce for Basting

PREPARING YOUR PIG

1. Wash your pig inside and out. Pay particular attention to the ears, snout, and feed. Place a block of wood between the jaws. Open cavity and thoroughly salt and stuff (if desired). Sew the cavity closed using butcher string to keep any stuffing in place during the cooking process.
2. Place the support bar clamp (shaped like a dog bone) on the spit followed by a skewer and tighten both
3. Run the spit through the center of the pig (nose to tail)
4. Place the 2nd skewer on the spit and tighten securely against pig followed by 2nd support bar clamp; then tighten.
5. Insert the support bar through both support bar clamps and tighten into place
6. Tie the pigs feet to the support bar using the chicken wire
7. Carefully anchor all parts of the pig to the spit by balancing and securing it with chicken wire. This will require 2 strong people. - ensure pig will not flop around and break as it approaches the end of cooking
8. Cover the tail and ears with foil to prevent charring.

The rate of cooking can be adjusted by varying the fire/charcoal - hotter where the ham and shoulder are and medium where the loin is.

OPERATING INSTRUCTIONS

1. Follow Set-Up Instructions on Page 5 of this Manual, then follow instructions below.
2. Place the rotisserie frame on top of the grill body without spit.
3. Place one support bar clamp (shaped like a dog bone) on the spit and slide the clamp all the way to the end of the bar.
4. Place a skewer with prongs facing inward on spit and slide down to clamp.
5. Insert the point end of the spit through the center of the length of meat. Before proceeding, make sure the meat is balanced on the spit. **DO NOT LOAD MORE THAN 125 lbs. ON THE SPIT.**
6. When meat is balanced, place the 2nd skewer on the spit and secure into meat, followed by 2nd support bar clamp.
7. Install support bar through support bar clamps and tighten.
8. Move support bar, clamps, and skewers as needed on the spit to center meat between the rotisserie height adjustment posts.
9. Tighten all of the thumb screws on the stainless steel hardware. As the meat cooks, shrinkage occurs so the skewers and support bar clamps may need to be adjusted to hold the meat firmly.
10. When charcoal is ready, remove the chain guard by loosening the wing nut. Place the rotisserie spit with the meat centered on the frame with the pointed end in the point protector end mount and the other end with the sprocket in the motor end mount.
11. Use WD-40 to lubricate the 2 spots where the point end joins the point end mount and where the other end meets the motor end mount.
12. Loosen the aluminum knob (locking washer must be in place) on the adjustable motor mount so the chain slips over both of the drive sockets. Adjust the slide action so that the chain is taut.
13. Retighten the aluminum knob and install chain guard properly. **DO NOT OPERATE ROTISSERIE UNLESS CHAIN GUARD IS IN PLACE.**
14. Plug in the motor using a UL approved, type 3, outdoor extension cord and approved outdoor electrical outlet.
15. Turn the motor on and remove the hot coal covers to begin cooking.
16. Add 10-15 lbs. of charcoal each hour while the grill is in use to maintain temperature
17. When meat is cooked, place hot coal covers over the charcoal and carve the meat directly from the spit, or remove the meat from the spit and take it to a carving table.
18. After the coals are cold, crumble the aluminum foil with ash inside and dispose of it in an approved manner.
19. SEE PAGE 7 FOR "HOW TO ROAST A PIG"

CLEANING & CARE

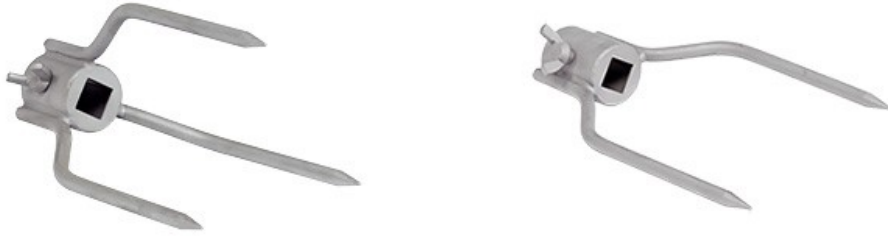
1. When finished cooking, turn off motor and unplug from electrical outlet
2. After the coals are cold, dispose of in an approved manner.
3. Clean stainless steel components with a solution of hot soapy water and dry completely before storing.
4. Remove excessive carbon build-up on the stainless steel hardware with a non-metallic scouring pad like Scotch-Brite.
5. If necessary, black paint can be used to touch up deep scratched or gouges in the black powder coat finish.

PARTS LIST

<u>Item #</u>	<u>Description</u>
202425	5' Stainless Steel Spit with Sprocket
202437	2 Prong Stainless Steel Skewer
202438	3 Prong Stainless Steel Skewer
201320	2-Way Stainless Steel Skewer
202440	Stainless Steel Support Bar
202441	Stainless Steel Support Bar Clamp
202443	Stainless Steel Thumb Screw
202450	Electric Motor with Power Cork and Sprocket
202452	Sprocket
202453	Key for Sprocket
202454	Drive Chain
202456	Chain Guard
202464ab	Conduit Box, Powder Coated
202416	Rotisserie Frame, Black Powder Coat Finish
202458	Stainless Steel Pin with Chain
202444E	Motor End Mount, Black 2" Post
202444F	Swivel Plate, Black
202474	Shoulder Bolt
202470	Aluminum Knob
202446	Point Protector End Mount, Black 2" Post
202468	Set of 2 Hot Coal Covers

ACCESSORIES

<u>Item #</u>	<u>Description</u>
201305	OV-5 Rotisserie Oven
202438	3 Prong Stainless Steel Skewer
201320	2-Way Stainless Steel Skewer



OV-5 works with ROTISSERIE ONLY

WARRANTY INFORMATION

Big John Corporation provides a warranty, to the original purchaser, for all Big John finished units for a period of 1 year from the date of sale. Any unit, or part thereof returned, freight prepaid, to our Sales & Logistics facility, will be repaired or replaced to our commercial standard, free of charge, and returned to the purchaser. Labor and transportation costs are NOT covered by this warranty. Misuse, neglect, or alteration of the product is not covered by this warranty. This warranty is established automatically upon receipt of the goods. No warranty card or registration procedures are required.

Outgoing warranty shipments must be F.O.B. factory (Bellefonte, PA). All items requested for return must be received within 30 days of the return authorization being granted to the customer or no warranty credit will be considered.

WARNINGS

FAILURE TO FOLLOW THE DANGERS, WARNINGS, CAUTIONS, AND INSTRUCTIONS OUTLINED IN THIS MANUAL MAY RESULT IN SERIOUS BODILY INJURY OR DEATH, OR CAUSE DAMAGE TO PROPERTY BY FIRE OR EXPLOSION.

- Do not use this rotisserie unless all parts are in place. This unit must be assembled properly according to the assembly & set-up instructions listed in this manual. Failure to do so is dangerous.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this product.
- Combustible materials should never be within 12 inches of this unit in any direction.
- Rotisserie should not be used with M-15FB charcoal grill with folding legs.
- No Big John Grills & Rotisseries equipment should be used by children.
- Accessible parts of the grill may be very hot. Keep children away when in use.
- Big John equipment should never be left unattended or moved while in operation.
- You should exercise reasonable care when operating your rotisserie and remember components will be hot during cooking and cleaning.
- Never lean over an open grill/rotisserie or place hands or fingers on or under rotisserie - surfaces and firebox are very hot.
- Should a flare-up occur, have a spray bottle with water close by to spray that area to cool it.
- Clean your Big John rotisserie thoroughly on a regular basis.
- Keep any electrical cords or fuel supply hose away from heated surfaces at all times, especially when in use.
- Use heat-resistant barbecue gloves or mitts when operating rotisserie.
- DO NOT store or lean items against rotisserie or rotisserie surface while in operation.

THIS PAGE INTENTIONALLY LEFT BLANK