

Owner's Manual

for Assembly, Operating & Maintenance of
Model M-35B Charcoal Rotisserie



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

WARNING: Do not ignite this grill without reading the LIGHTING INSTRUCTIONS first.

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

THIS CHARCOAL GRILL IS DESIGNED FOR OUTDOOR USE ONLY.

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GENERAL INFORMATION

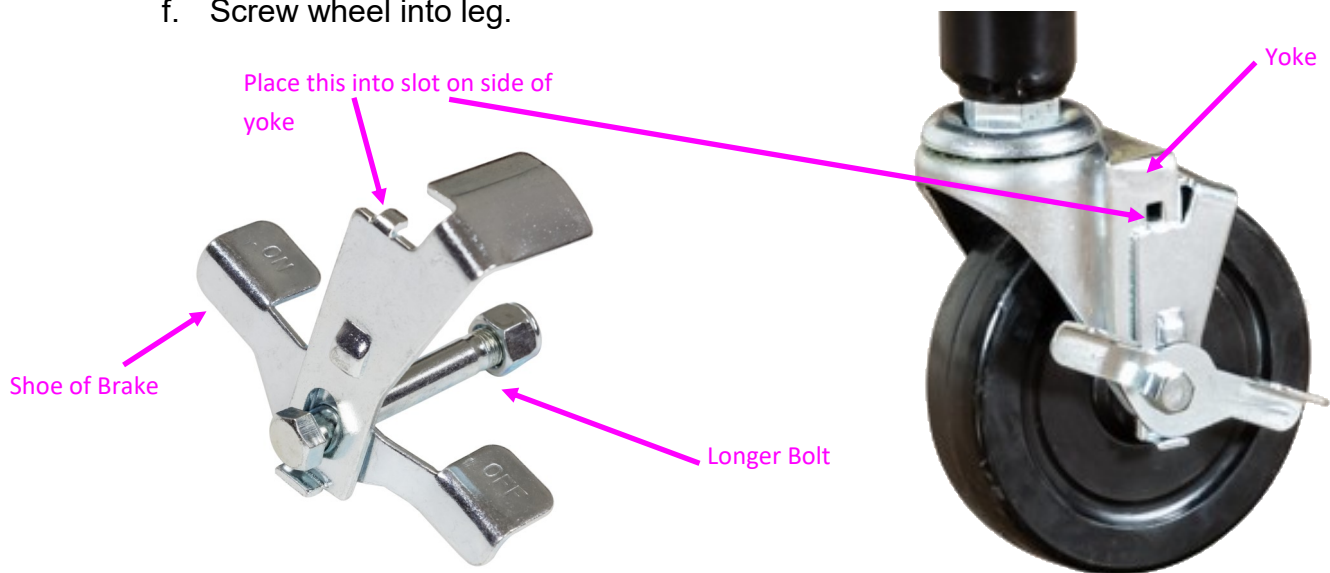
Thank you for purchasing The Original Big John “Low Boy” Charcoal Rotisserie! We take pride in producing and selling equipment made right here in America and are pleased that you recognized the quality and durability of our products. Your new Big John Charcoal Grill is a commercial grade, outdoor piece of cooking equipment. With this rotisserie, you will be able to roast a variety of foods quickly and easily. This unit 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, and 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 sides, back, or top of firebox or stainless steel components after lighting - the unit is **EXTREMELY HOT!** Allow the unit 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.
- **DO NOT** burn logs or sticks of wood in this rotisserie. Wood burns hotter than charcoal and will cause damage to the firebox with long term use.
- **DO NOT** pour water over hot coals as it may cause the metal to warp and void the warranty.
- Wood Pellets can be used to add the smoke flavor to food by throwing a handful in on top of the charcoal

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 materials, tape, and plastic coverings.
2. Turn unit upside down so leg sockets are on top.
3. Screw legs firmly into the sockets on the bottom of the firebox.
4. IF YOU PURCHASED WHEEL LOCKS
 - a. You will need a 9/16" Wrench & a 1/2" Wrench to complete the installation
 - b. Disassemble current casters by taking off nut and pulling old bolt out (discard old bolt)
 - c. Put new caster brake on yoke by inserting the tab on the brake into the slot on the side fork of the yoke while lining up the slotted hole with the bolt hole on yoke. The shoe of the brake will be on the inside of the yoke near the top.
 - d. Put wheel between forks of yoke and insert the new, longer bolt from the kit with the taps facing outward away from the wheel with the "ON/OFF" symbols facing upward.
 - e. Attached the nylon lock nut to the bolt and tighten. Do not over tighten or wheel will not spin.
 - f. Screw wheel into leg.



5. Flip unit upright and secure wheels so they will not move.
6. Rotate the motor end mount and point protector end mount 180° degrees so they are facing out
7. Adjust both end mouths to the lowest height setting and secure with stainless steel pins.

SET-UP INSTRUCTIONS

1. Place rotisserie on a level area clear of combustible items and remove the spit.
2. Line the firebox with heavy duty aluminum foil to improve heat reflection and for easy clean-up.
3. Start with 30-40 lbs. of charcoal briquettes.
4. Place charcoal briquettes in 2 or 3 even piles in the firebox 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.
5. When the coals are ready, bank charcoal long both 5 ft. sides of the firebox keeping the middle clear. If desired, add a layer of sand in the middle of the firebox to absorb any drippings. Do not place charcoal directly under spit.
6. Cover with hot coal covers.
7. Make sure motor is unplugged.

OPERATING INSTRUCTIONS

1. Follow Set-Up Instructions on Page 5 of this Manual, then follow instructions below.
2. 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.
3. Place a skewer with prongs facing inward on spit and slide down to clamp.
4. 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.
5. When meat is balanced, place the 2nd skewer on the spit and secure into meat, followed by 2nd support bar clamp.
6. Install support bar through support bar clamps and tighten.
7. Move support bar, clamps, and skewers as needed on the spit to center meat between the rotisserie height adjustment posts.
8. 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.
9. 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.
10. 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.
11. 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.
12. Retighten the aluminum knob and install chain guard properly. **DO NOT OPERATE ROTISSERIE UNLESS CHAIN GUARD IS IN PLACE.**
13. Plug in the motor using a UL approved, type 3, outdoor extension cord and approved outdoor electrical outlet.
14. Turn the motor on and remove the hot coal covers to begin cooking.
15. Add 10-15 lbs. of charcoal each hour while the grill is in use to maintain temperature
16. 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.

CLEANING & CARE

1. When finished cooking, turn off motor and unplug from electrical outlet.
2. After the coals are cold, crumble the aluminum foil with ash inside and dispose of in an approved manner.
WARNING: Never pour water over hot coals to extinguish as this can warp the firebox and will void your warranty.
3. Clean firebox and stainless steel components with a solution of hot soapy water and dry completely before storing. The firebox must be clean to protect the black powder coat finish.
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 scratches or gouges in the black powder coat finish.

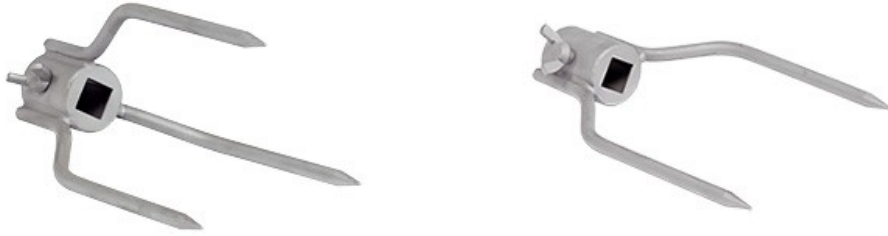
PARTS LIST

| <u>Item #</u> | <u>Description</u> |
|----------------------|---|
| 202473 | Short Leg with Socket |
| 102338 | 5" Swivel Caster |
| 102336 | Caster Brake for 5" Caster |
| 102344 | Caster Wrench |
| 102337 | Caster Socket |
| 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 |
| 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 |

<http://www.bigjohngrills.com/categories/m35bparts>

ACCESSORIES

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



<http://www.bigjohngrills.com/pages/charcoalaccessories>

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 rotisserie in any direction.
- Do not put anything flammable in the area under the rotisserie.
- No Big John Grills & Rotisseries equipment should be used by children.
- Accessible parts of the equipment 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 it will be hot during cooking and cleaning.
- Never lean over an open 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 while operating.