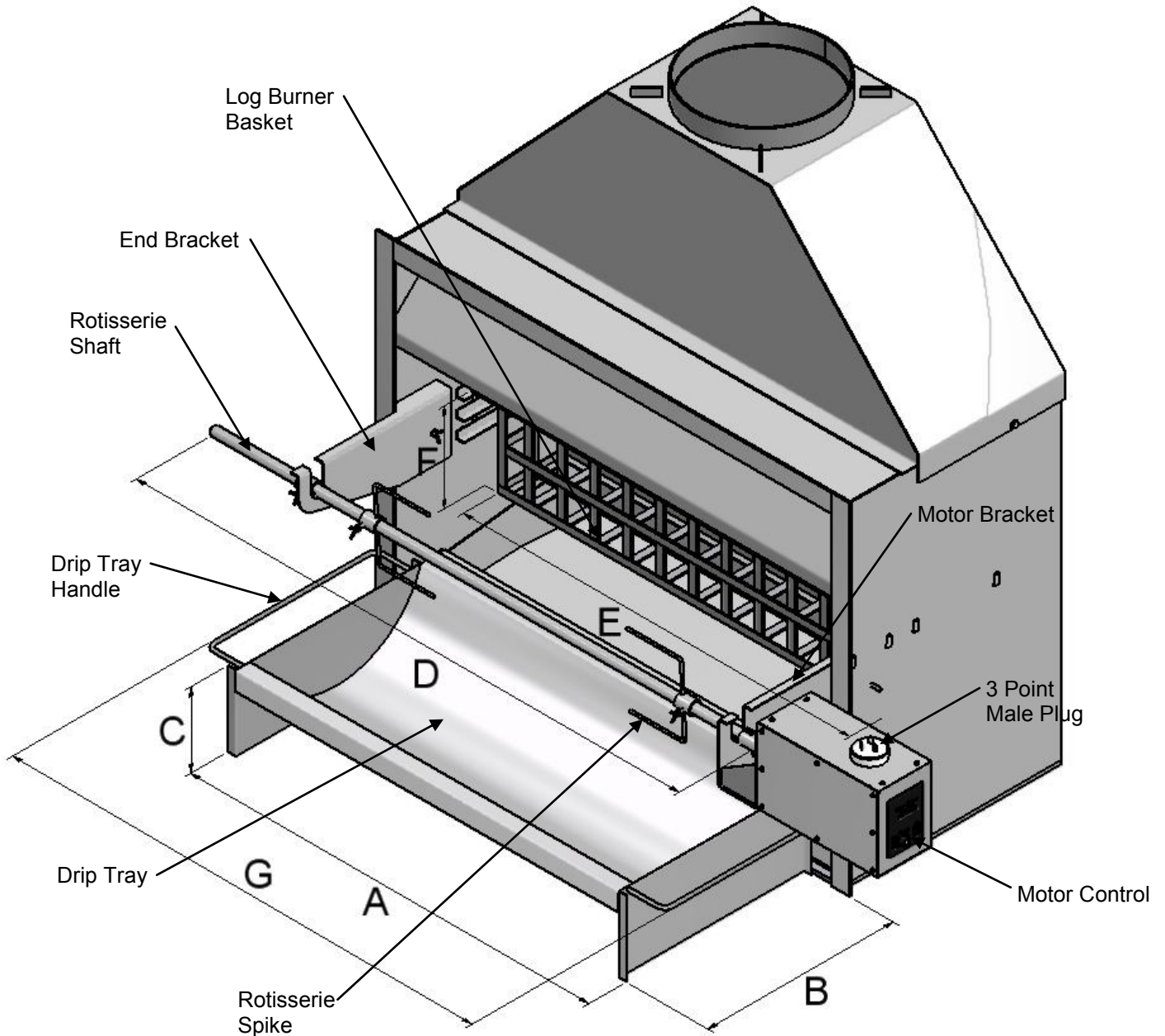


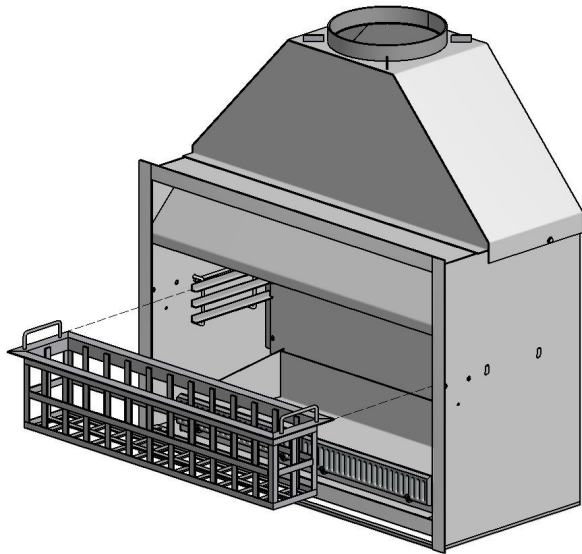
# Nouveau Commercial Rotisserie



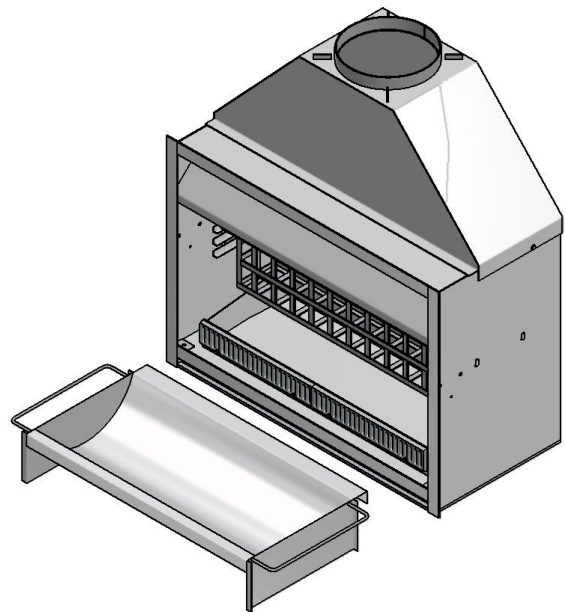
Description		SN 900	SN 1100	SN 1250	SN 1500
Drip Tray Width	<b>A</b>	743	943	1093	1343
Drip Tray Depth	<b>B</b>	510	510	510	510
Drip Tray Height	<b>C</b>	205	205	205	205
Rotisserie Shaft	<b>D</b>	1150	1350	1500	1750
Log Burner Basket Width	<b>E</b>	710	910	1060	1310
Log Burner Basket Height	<b>F</b>	244	244	244	244
Drip Tray Overall with Handles	<b>G</b>	913	1113	1263	1513

Due to continued product improvement, Warmington Ind LTD reserves the right to change product specifications without prior notification.

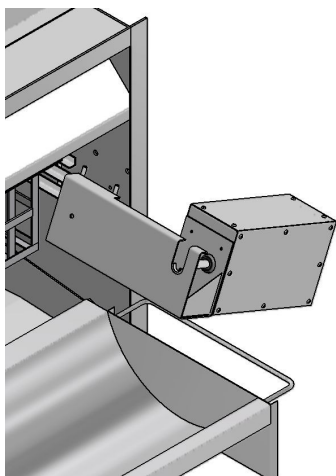
# COMMERCIAL ROTISSERIE ASSEMBLY



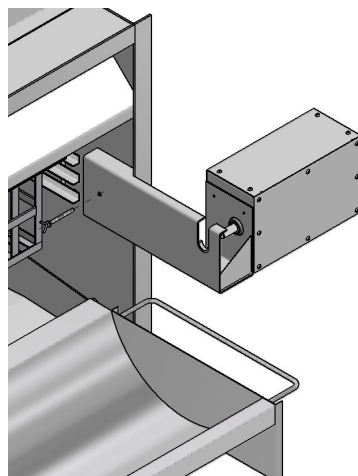
Slide Log Burner Basket onto side racks



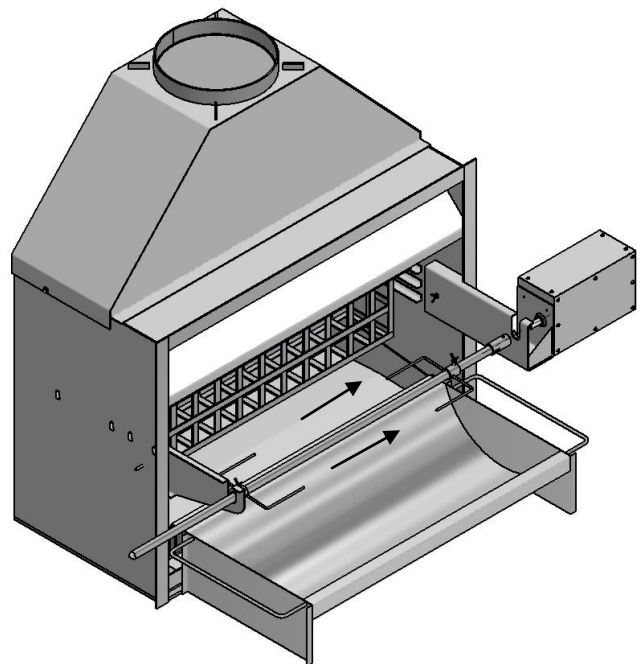
Clip Drip Tray over front ash pan grate



Clip in Motor Bracket & End Bracket into holes in firebox side



Fasten Motor Bracket & End Bracket in place with M8 Screw



Lock the Rotisserie Shaft into the Motors shaft

## General Guidelines for Set Up

### Threading the roast onto the spit -

#### ***Balancing the meat on the spit is extremely important.***

Skewer the roast lengthwise through the longest part of the meat – making sure it is centred as much as possible. Drive the rotisserie shaft through the roast and clamp it tightly with the spikes. Make sure the meat is firmly secured with wire or kitchen string. Place the rotisserie shaft over the drip tray and turn on the rotisserie motor, letting it rotate enough times to ensure the meat turns easily, and evenly. Rebalance if necessary.

#### ***Seasoning:***

You can season the roast however you want – using either a dry rub, or marinade. When using a marinade, you will need to baste frequently. One of the advantages of spit-roasting is the meat will self baste. The constant turning will keep the meat's juices flowing around as it rotates. Adding a small amount of water to the drip pan will steam up into the food adding both moisture and flavour to the meat.

## Suggested Cooking Times

It is best to remove the meat from the fridge a few hours before threading onto the spit, to allow the meat to come to room temperature. Meat that is cold or frozen, will extend cooking times.

We recommend the use of a meat thermometer to ensure the meat has been thoroughly cooked. Make sure you check the food at various times during the cooking process. Sometimes the thumbscrews can loosen, or the meat may shrink and the forks need to be adjusted.

15kg whole lamb:	Approx 4-5 hours
20kg whole lamb:	Approx 5-7 hours
20kg whole pig:	Approx 6-8 hours
Beef:	Approx 40 mins per kilogram

#### ***Carving:***

Once the roast is off the rotisserie, cover loosely with foil and let it rest for about 20 minutes.

## General information

#### ***Adding Fuel:***

You will need to add extra fuel to the fire as the cooking continues. Add the additional heat to the outer edge and as they start to burn, push them into the centre area using a fire poker. It is a good idea to move the burning fuel around to break the crust that forms on the outside of the heat bed, this crust tends to slow the radiant heat reaching the meat that you are trying to cook. This can slow down the cooking time marginally.

We would love to get your feedback on what you have cooked on the Commercial Rotisserie. Send your recipes, and photos to our office email: [sales@warmington.co.nz](mailto:sales@warmington.co.nz)