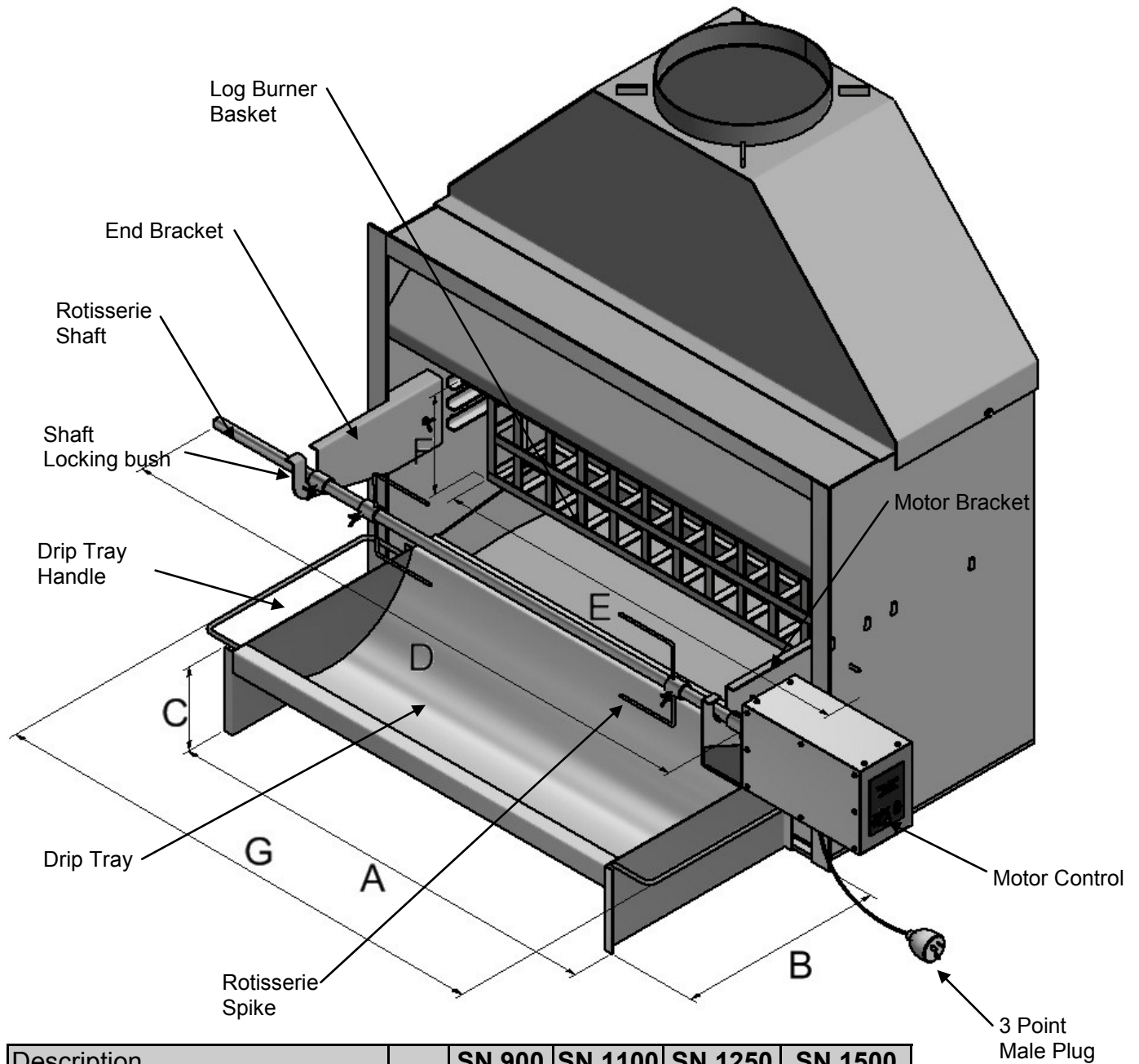


Nouveau Commercial Rotisserie



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

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

Parts List supplied - (factory fitted)

Drip Tray

Log Burner Basket

Motor Control and Mounting
Bracket (M8 Thumb Screws)

End Support Bracket (M8
Thumb Screws)

Rotisserie Spike (Including Locking Bush
& M8 Thumbscrews)

2 x Rotisserie Spike (Including M8
Thumbscrews)

Parts list supplied - (after market fitted)

3.2 mm Drill

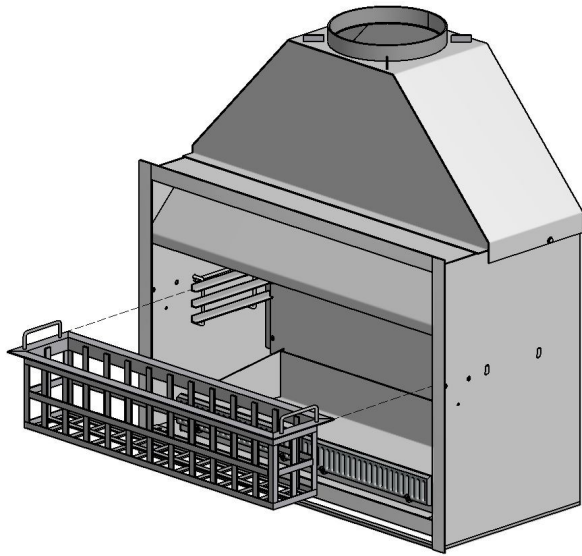
6.7 mm Drill

M8 Tap

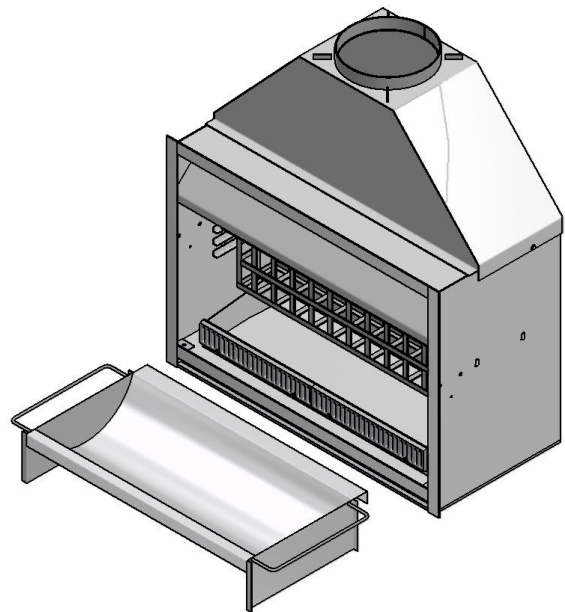
12mm Drill

Hole Template for Side walls to be
drolled.

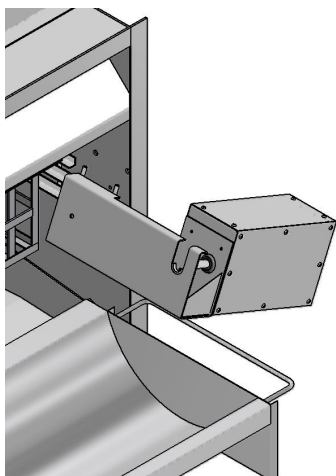
Commercial Rotisserie Assembly



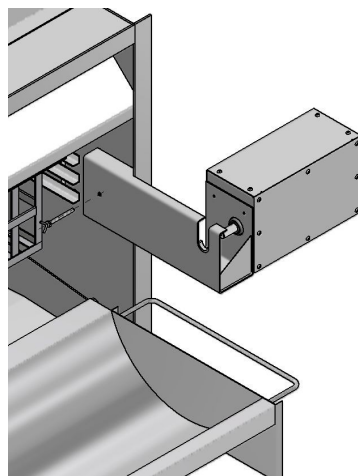
Slide Log Burner Basket onto side racks



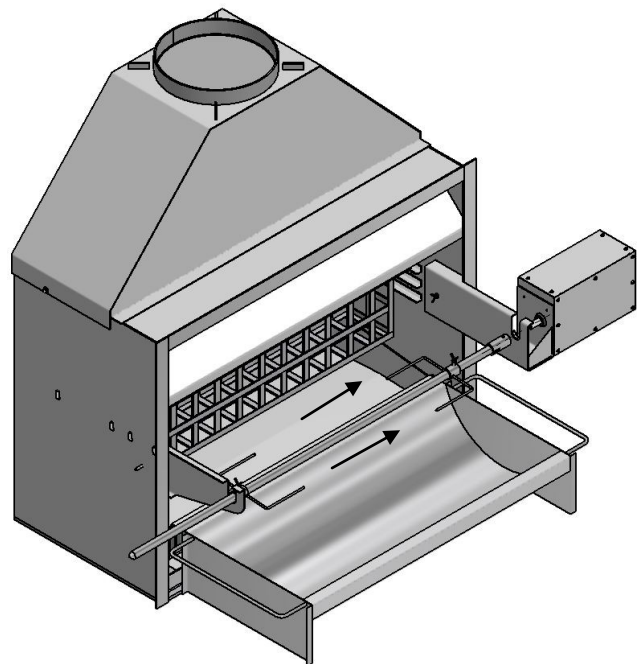
Clip Drip Tray over front ash pan grate



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 stainless steel 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 thumb-screws 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 |

Please note: cooking times are approximate.

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