

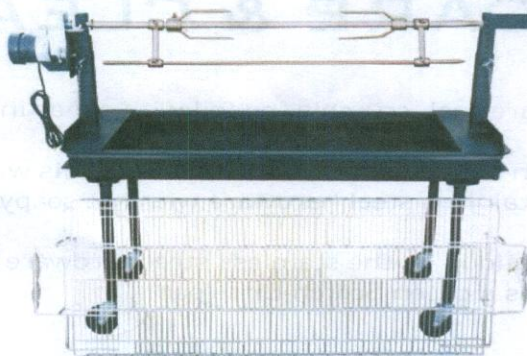


www.bigjohngrills.com

BJGrills@aol.com

800-326-9575

CHARCOAL ROTISSERIES



M-250B 5'
Charcoal Grill &
Rotisserie
Combination with Black
Powder Coat Finish

HOW TO ASSEMBLE & OPERATE

ASSEMBLY

1. Open the box for your charcoal rotisserie and remove all of the packaging materials.
2. Rotate the motor end mount and point protector end mount 180 degrees so they are facing outward.
3. Adjust both end mounts to the lowest height and secure with stainless steel pins. If needed, the height of the spit can be raised up in 1 inch increments. Both ends of the spit must be at the same height.

SET UP & OPERATION

1. These Big John products are designed for **OUTDOOR USE ONLY!**
2. Place grill on a level area clear of combustible items and remove the grill top.
3. Make sure a UL approved, type 3, outdoor extension cord is used. **Keep the motor unplugged until the rotisserie is completely setup, loaded and balanced.**
4. Line the firebox with aluminum foil to improve heat reflection and easy clean up.
5. Begin with 30-40 lbs. of charcoal briquettes and place them in 2 or 3 even piles in the firebox. Ignite the charcoal according to the manufacturer's recommendations, following all safety and caution measures.
6. When the coals are ready, bank the charcoal along both 5 ft. lengths of the fire box, keeping the middle clear. If desired, a layer of sand can be placed along the center of the firebox to absorb the dripping grease and to prevent flare-up's. No charcoal should be placed directly underneath the spit.
7. Big John recommends that the spit be loaded prior to igniting the charcoal.
8. Place one support bar clamp on the spit and slide the clamp all the way to the end of the bar, followed by 1 skewer with the prongs facing inward. Insert the pointed end of the spit through the centre of the length of meat. Before you proceed make sure the meat is balanced on the spit.
9. Once the meat is balanced, install the second skewer and support bar clamp. If you are cooking a large roast, use the 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 that the posts are the same height.
10. Tighten the thumb screws on all of the stainless steel hardware. As the meat cooks down, the skewers may need to be adjusted to hold the meat firmly in place on the spit.
11. Remove the entire spit assembly and ignite the charcoal as described above. When coals are ready and banked properly, place the hot coal covers over the charcoal.
12. Remove the chain guard by loosening the wing nut. Place the rotisserie spit, with the meat centered, in the point protector and motor end mounts. Where the spit makes contact with these mounts, lubricate with WD-40.
13. Loosen the aluminum knob (locking washer must be in place) 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 aluminum knob. **Before you operate the rotisserie, the chain guard must be properly installed.**
14. Plug into approved outdoor electrical outlet, turn the motor on, remove the hot coal covers and begin cooking. We recommend adding 10 lbs. of charcoal every hour while the rotisserie is in use. Start these coals in a separate location so they are ready to go when you need them.
15. When the meat is cooked, turn the motor off and unplug from the outlet. Place hot coal covers over the charcoal and carve meat directly from the spit, or remove the spit from the unit and move it to a carving table.

CARE & CLEANING

1. When all the coals are cool, crumble the foil with ashes inside and dispose of contents in an approved manner.
2. **Never** pour water on hot coals to extinguish them, this will warp the firebox.
3. Clean firebox and stainless steel hardware with hot soapy water, ensuring they are clean and dry before storing.
4. Excessive carbon buildup on the stainless steel hardware can be removed using a non-metallic scouring pad such as a green Scotch-Brite pad.

REPLACEMENT PARTS