

## **ATTACHING THE ROTISSERIE MOTOR**

Attach the two brackets to the sides of the grill, one on each side, using two screws as shown below.

Slide the rotisserie motor on one of the brackets as shown below. The rotisserie motor will work on either side of the grill.



**ATTACHMENT SCREWS FOR ROTISSERIE MOTOR BRACKET**



**California Proposition 65 Warning:** This product can expose you to chemicals including Chromium (hexavalent compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

# DRAGON FIRE ROTISSERIE INSTALLATION & USE

## COOKING WITH THE ROTISSERIE

**Before you can use the rotisserie, you need to mount the brackets and motor to the grill.**

The rotisserie cooks with the infrared back burner, which provides intense searing radiant heat. The location of the rotisserie and burner allows the placement of a rotisserie-basting pan (NOT included) beneath the food to collect juices and drippings for basting and gravy.

Do not use the main burners in conjunction with the infrared back burner.

### Loading Food on the Rotisserie Rod

1. Hold the handle firmly while sliding one of the fork assemblies (prongs facing away from the handle) onto the rod.
2. Push the rod through the center of the food, then slide the other holder (prongs toward the food) onto the rod.
3. Center the meat on the rod and push the fork assemblies firmly together.
4. Tighten the thumbscrews.
5. To secure any loose portions of your meat, use butcher string (never use nylon or plastic string).
6. Place a basting pan under the food to collect the drippings.
7. Do not use main burners in conjunction with the infrared back burner.

### Cooking with the Rotisserie

1. Remove the warming rack.
2. Place the pointed end of the rotisserie rod into the motor and rest the threaded end on the support at the side of the grill. When the rod is pushed as far as possible into the motor, the grooved end of the rod should rest on the right side bracket.
3. Make certain the load is properly centered and balanced on the spit rod as needed for balanced operation.
4. Light the infrared back burner. It will reach cooking temperature in about one minute. The orange/red glow will even out in about five minutes. The back burner flame can be adjusted to the level of intensity you prefer.



## Using Your Rotisserie

The rotisserie cooks with the infrared back burner, which provides intense searing radiant heat. The location of the rotisserie and burner allows the placement of a rotisserie-basting pan (NOT included) beneath the food to collect juices and drippings for basting and gravy.

**Do not use the main burners in conjunction with the infrared back burner.**

### **LOADING FOOD ON TO ROTISSERIE ROD**

1. Hold the handle firmly while sliding one of the fork assemblies (prongs facing away from the handle) onto the rod.
2. Push the rod through the center of the food, then slide the other holder (prongs toward the food) onto the rod.
3. Center the meat on the rod and push the fork assemblies firmly together.
4. Tighten the thumbscrews.
5. To secure any loose portions of your meat, use butcher string (never use nylon or plastic string).
6. Place a basting pan under the food to collect the drippings.
7. Do not use main burners in conjunction with the infrared back burner.

### **COOKING WITH THE ROTISSERIE**

1. Remove the warming rack.
2. Place the pointed end of the rotisserie rod into the motor and rest the threaded end on the support at the side of the grill. When the rod is pushed as far as possible into the motor, the grooved end of the rod should rest on the right side bracket.
3. Make certain the load is properly centered and balanced on the spit rod as needed for balanced operation.
4. Light the infrared back burner. It will reach cooking temperature in about one minute. The orange/red glow will even out in about five minutes. The back burner flame can be adjusted to the level of intensity you prefer.