



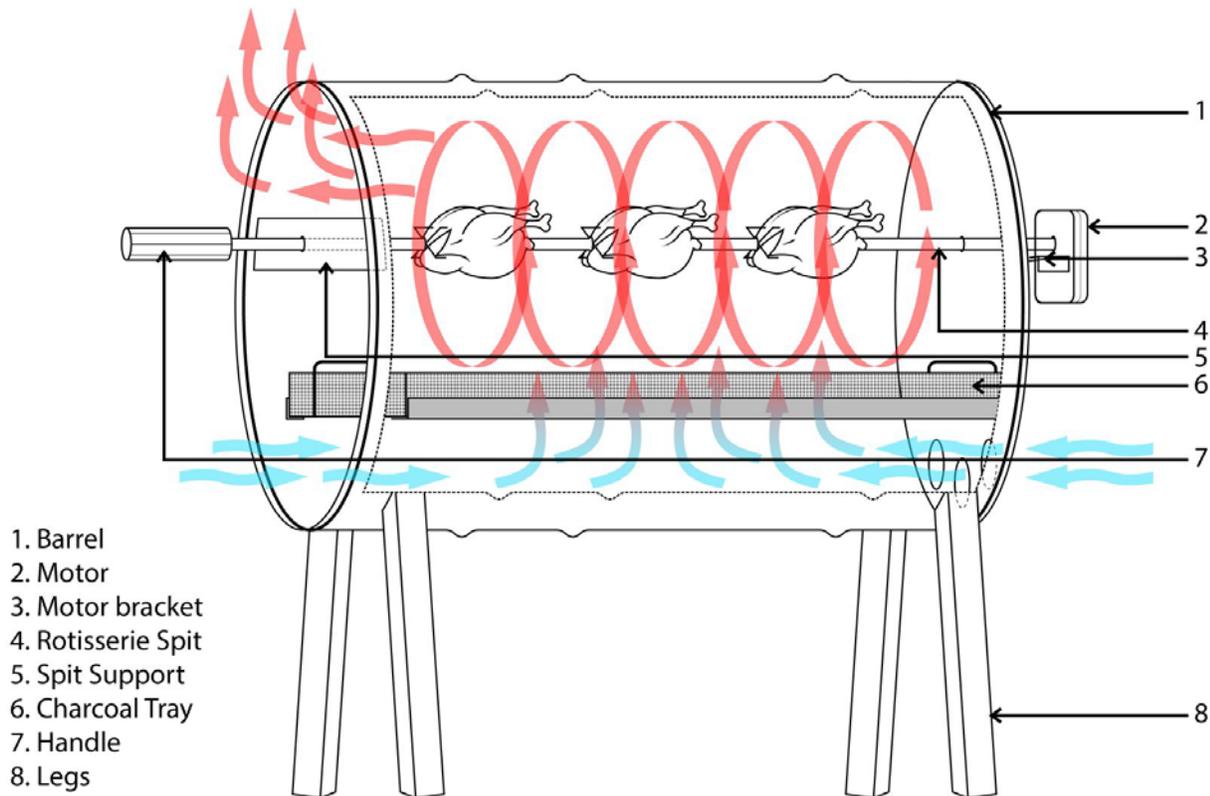
## Set-Up and Cooking Instructions for the Rotisserie Barrel

Please read these instructions carefully before using your Rotisserie Barrel. If you have any questions please contact us at [contact@rotisseriebarrel.com](mailto:contact@rotisseriebarrel.com)

**Caution:** it is important to understand that the Rotisserie Barrel has an electrical component (motor). All steps of caution when using electricity are applicable to the Rotisserie Barrel and must be observed. Additionally, most components of the Rotisserie Barrel become extremely hot during normal operation and can cause serious injury to unprotected body. No part of the Rotisserie Barrel should be touched with bare or inadequately protected hands or other body parts. Non-flammable adequate gloves or oven mitts should always be worn when using the Rotisserie Barrel.

What you will need to operate the Rotisserie Barrel besides what comes with it:

- 1) Oven Gloves / Mitts
- 2) Charcoal
- 3) Charcoal chimney starter
- 4) 2 "D" batteries



### 1. Assembling your Rotisserie Barrel.

Place the RB upside down on clean non-scratching surface and attach the legs with screws. Afterward turn it over into its natural position and tighten the screws. Take out the 3 self tapping screws from the back of the RB and attach the motor bracket using same screws. Set up should take just a few minutes.

### 2. Optional spray painting of inside surface and charcoal tray.

Your Rotisserie Barrel is powder coated on the outside but not on the inside. The charcoal tray is also not painted. You do not have to coat them with anything however if you wish you can spray-paint the charcoal tray and the inside surface of the RB with High Heat paint rated to 2000F. Please check paint specs and any hazards before applying! Do this at your own risk. Do not use paint which presents a health hazard! Painting will prevent rust. However even if you do not paint and the RB rusts it will still last many years. If you choose to paint then paint the charcoal tray on both sides outside of the RB and insert it into the RB after it dries. One standard can should suffice for one coat of both the inside of the RB and the tray.

### 3. Positioning your Rotisserie Barrel.

The RB should be positioned on a level surface with wide access to both front and back of the Barrel.

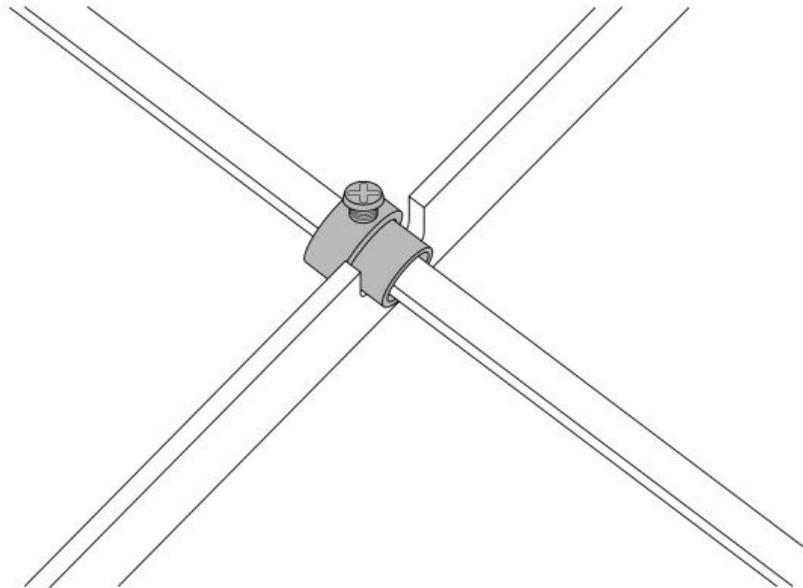
If you are under high heat use under shade, don't overheat it under the sun. We recommend staying 3 feet away from any combustibles such as a wooden fence however in the course of normal use the outside of the RB does not get hotter than a regular charcoal grill. Follow local regulations for outdoor cooking with charcoal or wood!

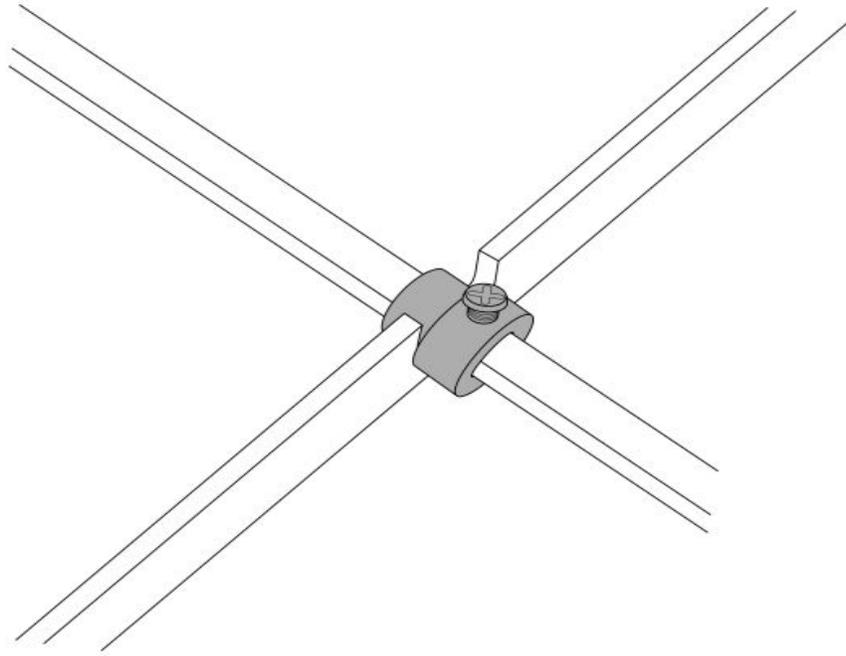
#### 4. Installing the motor

Place 2 "D" batteries inside the motor, close the battery cap, and test the motor. Slide the motor on the bracket at the back of the RB, that's it.

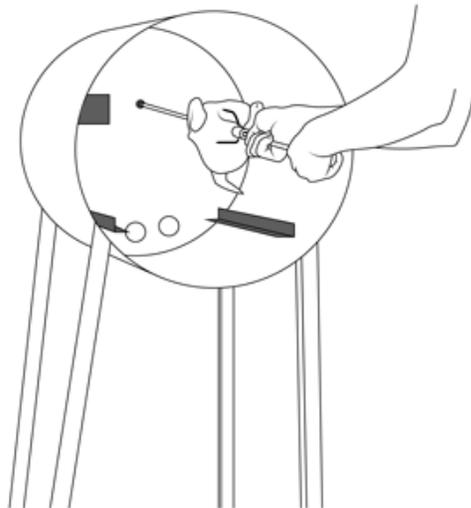
#### 5. Loading the meat.

Meat should be loaded before charcoal is fired! Twist lock the plastic handle to the rotisserie spit. The bushing is the first thing that goes on the spit, it should be the closest thing to the handle. You can choose whether you want the wider end facing the handle or the tip of the spit:





Secure the meat with forks. Make sure chicken legs are not hanging too low, the fork prongs should go through them to secure them. Make sure the nut which secures the fork on the spit presses down on a flat side of the spit, not on a corner. Each chicken or roll will require 2 forks, 1 on each side. Chicken parts (breasts, legs etc) will need 1 fork each. You can do a maximum of 3 whole chickens on 1 spit at the same time. Remove the charcoal tray and the spit support and insert the spit with meat from the front, running it through the hole in the back of the RB. Place the spit support and rest the spit on it. Adjust the spit on the back of the RB to make sure it's fully inserted into the motor. Adjust the bushing to make sure the side with the smaller diameter is sitting on the spit support and tighten the nut.



## 6. Preparing your charcoal.

The Rotisserie Barrel is designed to work with charcoal which is pre-fired outside of the Rotisserie Barrel. Do not use liquid or solid fire starters inside the Rotisserie Barrel! The best tool to prepare your charcoal is a charcoal chimney starter pictured below, widely available at hardware stores and online for under \$20. Choose a location on the ground or another surface near the RB where fire will not spread or cause any damage. Follow the directions on the chimney starter which usually means placing 2 pieces of solid fire starters under the charcoal chimney. Fill up the chimney with charcoal. Use regular hardwood charcoal. Do not use lump charcoal! A typical chimney will fit approx. 70 briquettes of typical charcoal. Do not overfill, you don't want any charcoal falling when you lift the chimney. Light up the fire starters under the chimney. Charcoal should take approx. 15 minutes to be ready.



Tip: You don't necessarily need to wait until the top charcoal turns white. Even when you see the fire half way in the chimney starter the charcoal is ready to be used. The rest will burn inside the Rotisserie Barrel. It's best to save the heat for cooking.

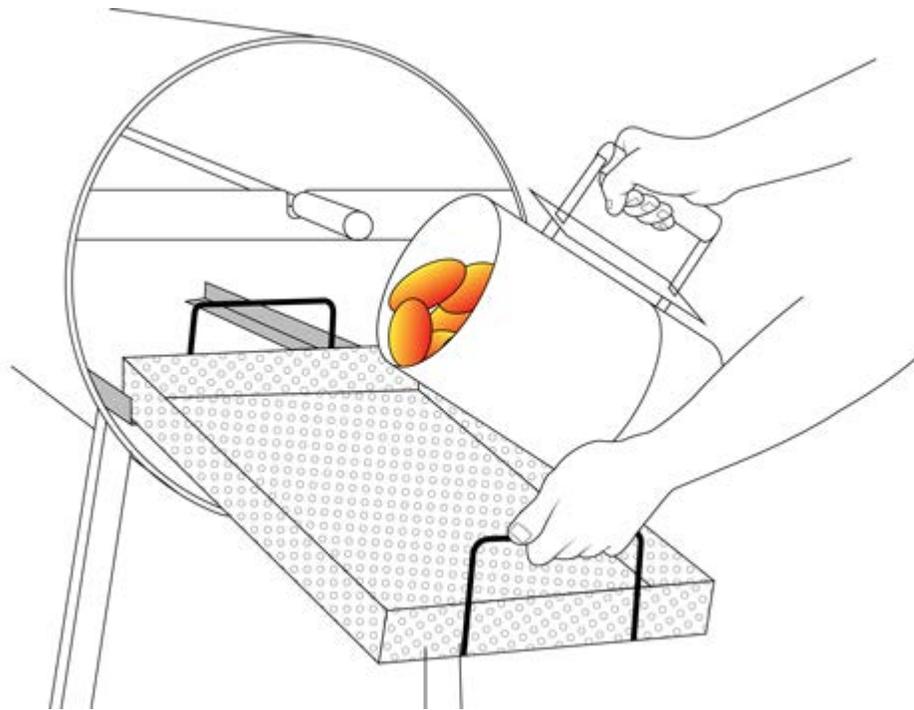


### 7. Transferring charcoal into the charcoal tray.

**Caution:** the chimney starter becomes extremely hot! Over 1000F. Please use extreme caution when picking it up, follow the manufacturer directions and wear oven gloves or mitts.

**Caution:** charcoal crumbles up when burnt and smaller particles of hot charcoal can easily fall out through the holes at the bottom of your chimney starter. For this reason never carry the chimney starter with hot charcoal over children or any body parts including feet. Make sure you hold it at a safe distance from anyone and if any charcoal falls through the bottom it will be on a safe area.

Pick up the chimney starter with one hand and pull out the charcoal tray two thirds of its length with your other hand. Do not let go of the charcoal tray until you push it back inside! Do not put your feet under the charcoal tray! Carefully pour charcoal inside the tray making a level layer of hot charcoal. The RB will become hot almost immediately. Ideally, hot charcoal should be placed along the entire depth of the tray on either left or right side or in the middle. Push the tray back and put away the chimney starter. If you are making just one chicken you are done: one chimney-full of charcoal is plenty to cook one chicken and will still burn after the chicken is removed.



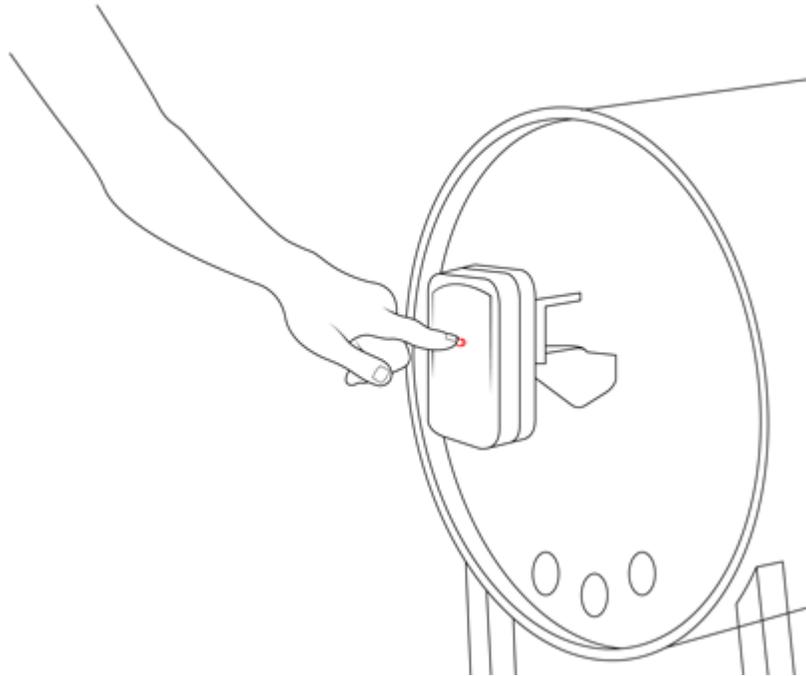
However if you are making more than one chicken at the same time or if you are roasting a few spitfulls of meat back to back then you are not done with charcoal yet! The trick to make sure the heat will last as long as you need is adding raw charcoal. Fill up the empty space in the tray with raw charcoal. As the hot charcoal burns it will gradually ignite row after row of raw charcoal providing hours of intense and uniform heat. This can be done even if your hot charcoal is not lined up from front to back. Just fill up the tray with raw charcoal and the fire will slowly do its job. However in this case heat may not be as uniform, i.e. if your hot charcoal is in the back and raw charcoal is in the front then the RB will be hotter where the hot charcoal is currently located: first in the back and then in the front.

You can add raw charcoal without pulling out the charcoal tray – just through it inside a few pieces at a time. Or pull out the tray with one hand and add more charcoal with a chimney starter.

## 8. Starting the motor.

**Caution:** the motor is electric and should never be operated under rain or when wet! Also, never leave the motor outside when not cooking.

If everything is safe simply turn the motor on and...you are roasting!



### 9. Removing the meat.

You can tell when the meat is ready just by the look. Typically chicken will take 30-40 min., meat rolls will take 40-50 min. Switch off the motor. If you have just one chicken on the spit you can usually remove the spit with one hand. If you have more then remove the charcoal tray and spit support first observing the same precautions as when loading it, and finally remove the spit with both hands.

**Caution:** Do not reach into the Rotisserie Barrel while there is still hot charcoal at the bottom!  
Wait until the metal cools down before removing forks and meat!

