

ProQ Eco Rotisserie

Thank you for purchasing the Eco Rotisserie, to ensure you get the best result, please read the following instructions carefully.

Please note that this unit is designed for outdoor use only and that all the parts get hot, so keep children and pets away and always use BBQ mitts when handling.

Parts List:

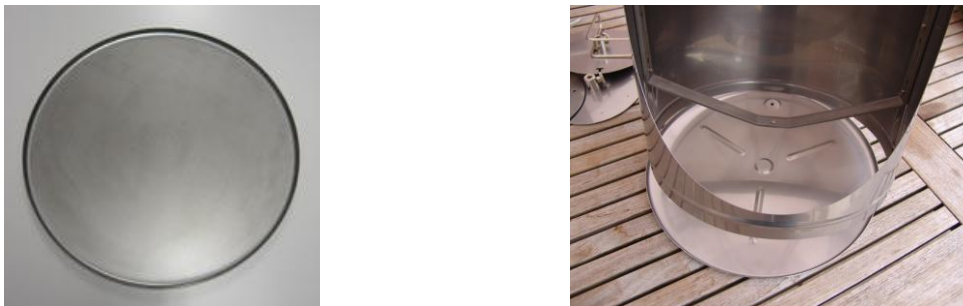
- 1 x Base Plate
- 2 x Curved Side Panels
- 1 x Spit Rod (complete with 2 skewers)
- 1 x Charcoal Basket
- 1 x Charcoal Basket Lifting Handle
- 3 x Wooden Feet
- 1 x Fan Rotor Blade
- 1 x Spit Rod Handle (wooden)
- 1 x Kebab Set (2 x end plates + 6 skewers)

Assembly Instructions

Locate the two curved side panels and fasten together with the screws provided.



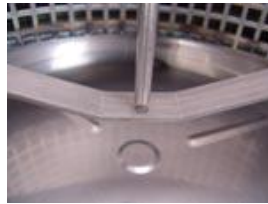
Locate the Base Plate, fit the 3 ball shaped wooden legs, then place the tubular section (created by the 2 side panels) on to the base unit.



Hang the Charcoal Basket on back half of the tubular section (opposite to the opening), so that the 2 lugs at the top locate in the cut-outs provided.



Fit the spit rod into the unit, the pointed end goes into the recess in the bottom bracket and the collar fits into the hole in the middle of the top bracket (make sure it locates properly).



Finally the most important part, the rotor blade, can be put in place...



**It should now look like the picture on the right.
Go on, give it a spin. You know you want to.**

Cooking Instructions

Right, you finished playing with it, now it's time to cook...

Place the chicken or joint of meat onto the spit rod, keeping in mind that the more centrally the meat is placed, the easier it will turn once in place, also it works best when the meat is placed with the heaviest part closest to the pointy end of the rod, for instance, with a chicken the legs should face downwards. Secure the food in place using the 2 skewers, making sure that they have been tightened.



Getting the fire going...

Take the charcoal basket out of the unit and place it on a non-combustible surface. Drop 3 small firelighters in, so that they are evenly spaced along the bottom and light them. Now put some charcoal briquettes into the basket and allow them to burn until they have a light coating of grey ash. Using BBQ mitts and the **charcoal basket lifting handle**, place the basket into the unit, please take care as it is now extremely hot. **NEVER LEAVE THE GRILL UNATTENDED!**



Now place the spit rod into the unit.



Lastly place the rotor blade onto the top of the spit rod, sit back and enjoy the show (it may need a nudge to get going).



Bushman Television

Chickens take between 60 – 90 minutes to cook, but it is best to check for doneness by measuring the internal meat temperature using a meat probe thermometer, readings of above 75°C mean that the chicken is done.

Removing the meat – Caution must be taken, as everything you now touch is very hot!

First remove the rotor blade, then using the charcoal basket lifting handle remove the charcoal basket and douse the fire. It is now possible to fit the wooden spit rod handle on to the end of the spit rod (in place of the rotor blade) and gently lift out the food. Place the food in a suitable pan and remove the spit rod. Let the meat rest for 10 – 15 minutes before carving and serving.

Your Eco Rotisserie also comes with the kebab accessory...



Cleaning...

This couldn't be simpler, wash with warm soapy water, rinse and dry. This product is not designed or suitable to go into your dishwasher.

Store in a dry place.