

Fire Magic[®]

The Ultimate Barbecue

POULTRY AND MEAT HOLDERS FOR ROTISSERIE KITS & BACKBURNERS

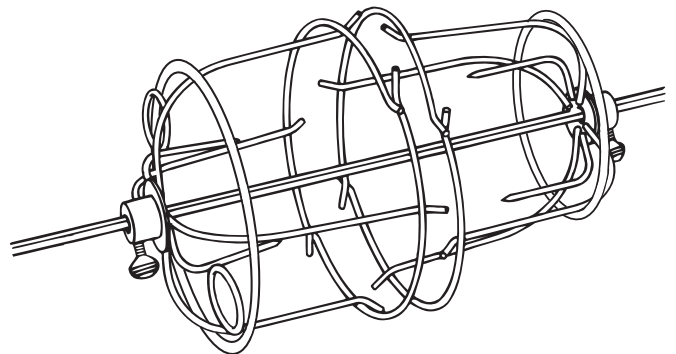
INSTRUCTIONS

Fire Magic Poultry and Meat Holders are recommended as a convenient, proven way to barbecue your favorite birds and larger cuts of meat (turkey, prime ribs, roasts, ham, etc.) on your motorized rotisserie and spit.

Made of welded stainless steel or chrome-plated steel, the two-part turkey holder and one-part chicken holder have been designed to hold meat securely on the spit without tying. Use with backburner or conventional barbecues with drip receptacle.

TURKEY HOLDER

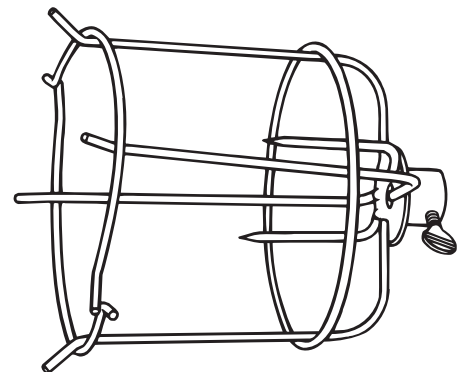
1. Slide the bird or meat all the way into the holder with the leg rings until the meat prongs are buried. Poultry can be cooked with their legs in the leg rings or tucked into the holder. If a bird is larger than 15 pounds, it may be necessary to spread and bend the wires to create a larger cage opening.
2. Slide the other half of the holder around the meat, again so the meat prongs are buried. The meat should fit snug in the holder. For larger birds or roasts, the two halves of the holder may not come together.
3. Slide the holder and meat onto the spit. Try to balance the meat on the spit as much as possible.
4. Center the meat and holder on the spit rod so the meat is above the drip receptacle.
5. Balance the meat using the counterbalance received with your rotisserie kit.
6. Once positioned and balanced, tighten thumbscrews against a flat surface on the spit rod to secure the holder. Re-check thumb screws and re-tighten shortly after starting rotisserie.



MODEL 3615

CHICKEN HOLDER

1. Spread and bend wires if necessary to open cage so the bird or meat slides in until the meat prongs are buried. Then, bend the wire in to hold the meat snug.
2. Slide the holder and meat onto the spit, with the open side away from the spit handle so the meat can be removed without the holder when done. Try to balance the meat on the spit as much as possible.
3. Center the meat and holder on the spit rod so the meat is above the drip receptacle. Use a spit prong from the rotisserie kit to hold meat in the chicken holder.
4. Balance the meat using the counterbalance received with your rotisserie kit.
5. Once positioned and balanced, tighten thumbscrews against a flat surface on the spit rod to secure the holder and spit prong.



MODEL 3617

If desired, two chicken holders can be mounted side-by-side on the spit rod.

This manual may not be copied, photocopied, reproduced, translated, or published in any electronic or machine-readable form in whole or in part without prior written approval of Robert H. Peterson Co.

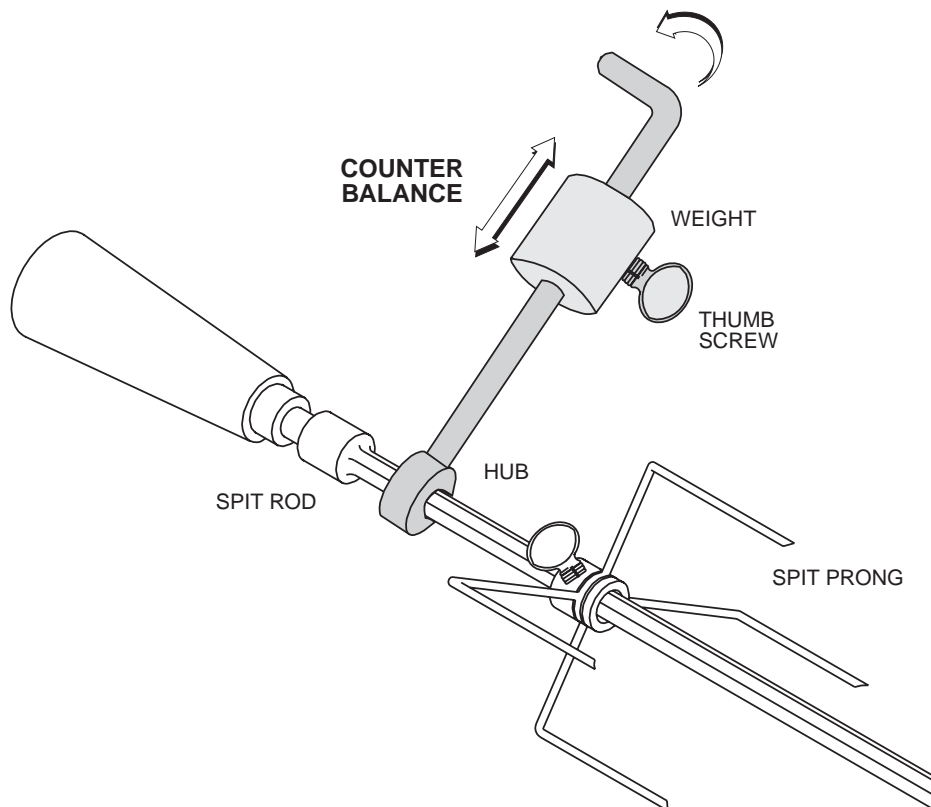
We reserve the right to amend product specifications without prior notice.

Robert H. Peterson Co. • 14724 East Proctor Ave. • City of Industry, CA 91746

Fire Magic®

The Ultimate Barbecue

COUNTERBALANCE for the Fire Magic Barbecue Spit



INSTRUCTIONS

An ideal companion for the Fire Magic Poultry and Meat Holder, the counterbalance ensures good balance every time you cook with a spit.

To use the counterbalance:

1. Place meat on the spit in the normal manner. Center and balance as carefully as possible.
2. Tighten the screws on the prongs and chicken holder, or turkey holder to secure the meat.
3. Hold the spit rod at each end and lift. **Do not grip the rod.** Let the rod rotate so the heavy side of the meat hangs down naturally.
4. Turn the counterbalance on the spit so the counterbalance rod and weight point upward, or opposite from the heavy side of the meat. Tighten the counterbalance rod in the hub against a flat surface of the spit rod to secure.
5. Loosen the thumb screw and slide the weight along the counterbalance rod to balance the meat. Since meats are not a uniform shape, it may not be possible to achieve a perfect balance. Properly balanced meat should not rotate when you hold the spit rod loosely by the ends.
6. Make sure the counterbalance does not strike the barbecue frame when the rotisserie is started.