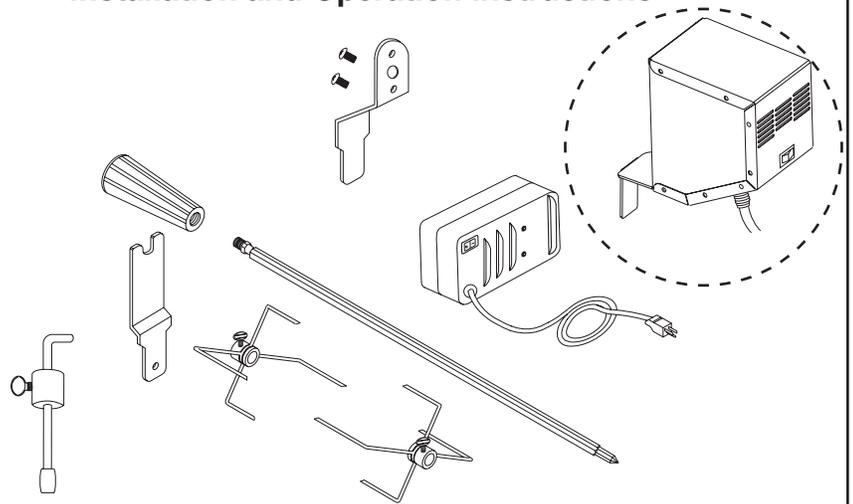


Fire Magic®

The Ultimate Barbecue

Outdoor Barbecues
and Accessories

Rotisserie Kit Installation and Operation Instructions



Item No.	Description
1A.	Heavy duty motor
1B.	Super heavy duty (fan cooled) motor
2.	Motor bracket (w/offset)
3.	Motor screws (supplied w/motor)
4.	Spit bracket (w/offset)
5.	Spit prongs (pair), 7/16" Hex
or	Spit prongs (pair), 5/8" Hex
6.	Handle
7.	Spit rod 7/16" hex x 25 1/2" (Deluxe)
or	Spit rod 7/16" hex x 27" (Custom)
or	Spit rod 7/16" hex x 32 1/2" (Regal)
or	Spit rod 5/8" hex x 32 1/2" (Regal)
or	Spit rod 5/8" hex x 51 1/5" (Elite)
8	Counterbalance

Barbecue Model	Rotisserie Kit	
	Model #'s	
	Heavy Duty	Super Heavy Duty
Elite	N/A	3607G
Monarch	N/A	3609G
Regal 1&2	3606G	3606S
Custom 1&2	3603G	N/A
Deluxe	3601G	N/A

INSTALLATION

- Remove the cooking grids from your barbecue.
- Remove the two small screws from the motor casing (Fig. 1). Holding the motor bracket offset tab away from the motor, place the bracket against the motor casing, aligning the spit receiver with the 3/4" bracket hole. If the spit receiver is not centered in the 3/4" hole when the screw holes are lined up, rotate the bracket (180°) in the opposite direction. Replace and tighten the screws.

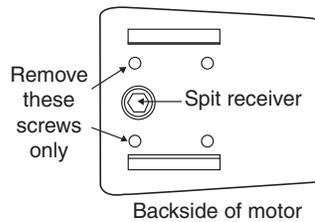


Fig. 1

- Note:** It is recommended that you place the motor on the right side of the barbecue. The super heavy duty rotisserie motor (No. 3600-05) has the motor bracket pre-installed at the factory.
- Place the rotisserie motor with the bracket into the slot on the right side of your barbecue, making

sure the switch and cord are facing away from the barbecue (Fig. 2).

- Place the spit bracket (Item 4) into the slot on the left side of your barbecue with the offset facing either in or out to best fit the spit length (Fig. 2).
- Place the pointed end of the spit rod into the motor. The groove in the handle end of the spit will rest on the spit bracket, as shown in Fig. 2.

Note: The counterbalance, which is included with your rotisserie kit, should be used to balance the load on your rotisserie and prolong the life of your motor. Heavy, unbalanced meats can stress the rotisserie motor and may cause motor failure.

CLEANING

All components (except the electrical motor) of your rotisserie can be washed with warm soapy water and are dishwasher safe.

Note: The motor should be stored in a dry place, out of the weather when not in use.

INSTALLATION CONT.

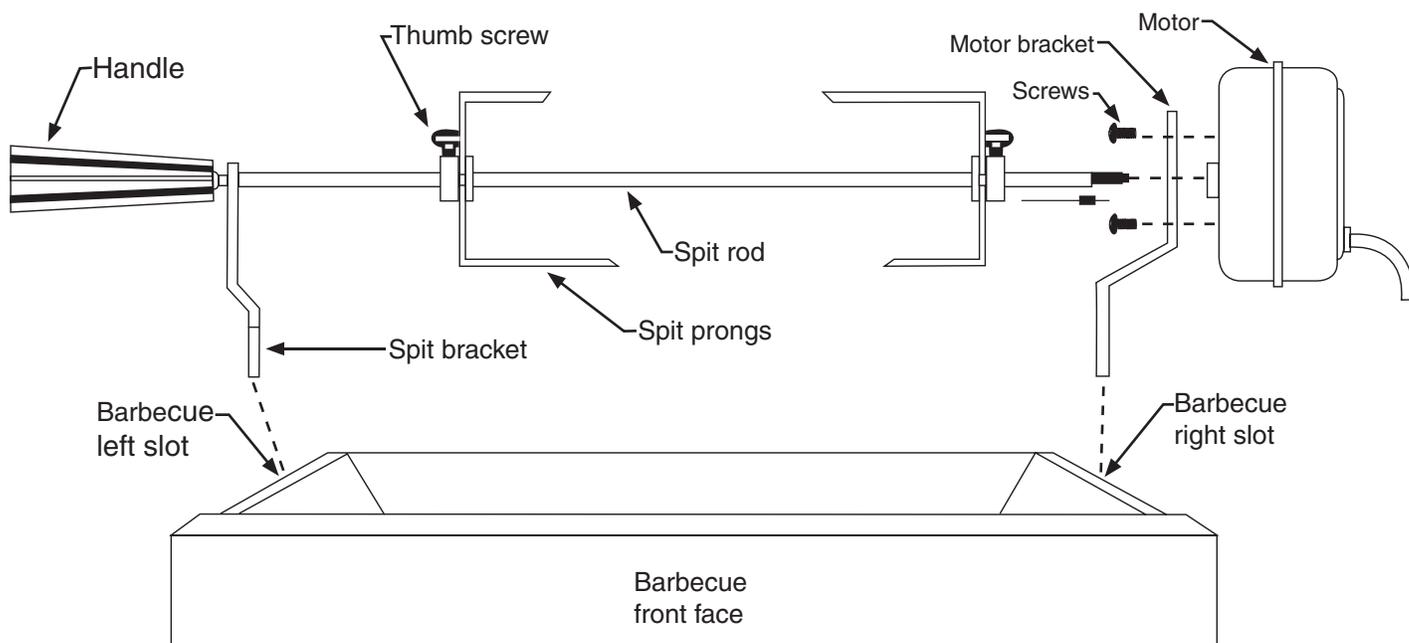
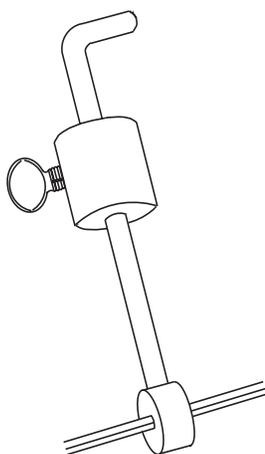


Fig. 2

Fire Magic barbecues, equipped with the rotisserie backburner, are ideal for rotisserie cooking. A foil pan can be used to prevent flare-ups when using a Fire Magic barbecue not equipped with a backburner. It can also be used to catch drippings for gravy. Place the pan on top of the flavor grid under your meat. Keep water in the pan for the duration of your cooking to preserve drippings for gravy.

USING 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, 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.



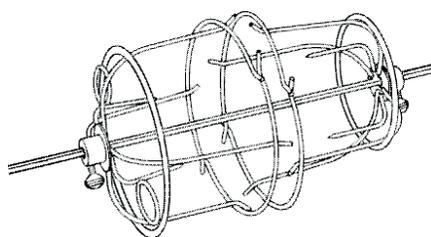
4. Turn the counterbalance on the spit so the counterbalance rod and weight point upward, or opposite from the heavy side of the meat. Tighten the counterbalance rod in the hub against a flat surface of the spit rod to secure.
5. Loosen the thumb screw and slide the weight along the counterbalance rod 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.

ROTISSERIE ACCESSORIES

Flat rotisserie basket
Model # 3618



Turkey holder
Model 3615
(For Elite barbecues use 3615-E)



Chicken holder
Model 3617
(For Elite barbecues use 3617-E)

