



MALVIC ROTISSERIE SPIT

Operations

	Instruction	Notes
	Getting started and commence cleaning	
1.	Set up rotisserie on a level site in your garden out of the wind or indoors.	Ensure feet are level.
2.	Place two layers of tin foil in the bottom of the spit and 1 piece either side under the burners.	Do not cover vents or drain hole in the bottom of the chamber.
3.	Place your meat in the baskets.	Remove any unused baskets but ensure the load is balanced.
4.	Plug cord into motor and turn on. Check to see meat is not causing any obstructions.	Use an RCD.
5.	Turn on gas to high (hold knob in for 10 seconds after lighting) and close lid.	Be conscious of the flames
6.	The temperature gauge is a guide only and should read 150 degrees (max temp).	If too hot, fat will spatter making more mess.
7.	Cooking times vary depending on wind and air temperature. If spit is not running hot enough it may need to be moved to a more sheltered position, even indoors.	Keep a close eye on spit for the next ½ hour or until it reaches it's top temperature.
8.	The fat tray may overflow if cooking fatty meats, caution is required if using inside your house.	Let the fat cool before removing the fat tray.
	Approximate Cooking Times	Notes
	Rolled Pork, beef or lamb 3 – 4 hours Chicken 1.5 – 2.5 hours	
	Cleaning Up	Notes
1.	Wait until fat sets then roll up tin foil and remove from spit.	
2.	Wash out chamber with hot soapy water	Only use hot soapy water!
3.	Do not use oven cleaners on any of the paint work!	
4.	Soak baskets and trays before cleaning.	Oven cleaners can only be use on the stainless baskets, rods and fittings if removed from the spit.

	Hints	Notes
1.	If cooking poultry, cover tips of wings and stumps of legs with tin foil to stop them going black.	
2.	Always allow an hour extra cooking time to allow for unforeseen circumstances	
3.	It is advisable to start with a full 9kg gas bottle, temperature will drop if gas bottle is low	
	Catering Spit	Notes
1.	Allow about one hour to cook vegetables in full length roasting rack.	
2.	Potatoes can be wrapped in tin foil or just rubbed with a little cooking oil.	
3.	Tin foil can be used in the baskets if required to allow for fat to drain.	
4.	Tin foil can be put in bottom of fat tray also, located under bottom of the spit.	
5.	Cooking pork – rub salt and olive oil over meat, turn heat up for the first hour then turn it down.	
6.	Avoid opening the lid often as it will increase cooking time by approximately 10 minutes each time the lid is opened.	