

MALVIC ROTISSERIE SPIT

1. Set up rotisserie on a level site in your garden out of the wind or indoors
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 bottom of chamber
3. Place your meat in the baskets, rod or tray, remove any unused baskets or tray’s
4. Plug cord into motor and turn on be sure you use an RCD
Check to see meat is not causing any obstruction
5. Turn on gas to high (hold knob in for 10 seconds after lighting) close lid
6. The temperature gauge is a guide only and should read 150° (max temp) to hot and
Fat will splatter making more mess
7. Cooking time’s 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
8. Keep close eye on spit for the next ½ hour or until it reaches it’s top temperature
9. The fat tray may overflow if cooking fatty meats, caution is required if using inside
Your house

10. Approx cooking times

Whole sheep 4 – 5 hours
 Whole pig (40kg) 4 ½ - 5 hours
 Rolled pork 3 – 4 hours
 Rolled beef 3 – 4 hours
 Rolled lamb 3 – 4 hours
 Chicken 1 ½ - 2 ½ hours

11. **Cleaning up**

- Wait until fat sets then roll up tin foil and remove from spit
- Wash out chamber with hot soapy water **only**
- **Do not use oven cleaners** on any of the paint work
- Soak baskets and trays before cleaning, oven cleaners can only be used on the
Stainless baskets, rods and fittings if removed from the machine

HINTS

If cooking poultry, cover tips of wings and stumps of legs with tinfoil to stop them going black

Always allow 1 hour extra cooking time to allow for unforeseen circumstances

It is advisable to start with a full 9kg gas bottle, temperature will drop if gas bottle is low

CATERING SPIT

Allow about 1 hour to cook vegetables in full length roasting rack

Potatoes can be wrapped in tinfoil or just rubbed with a little cooking oil

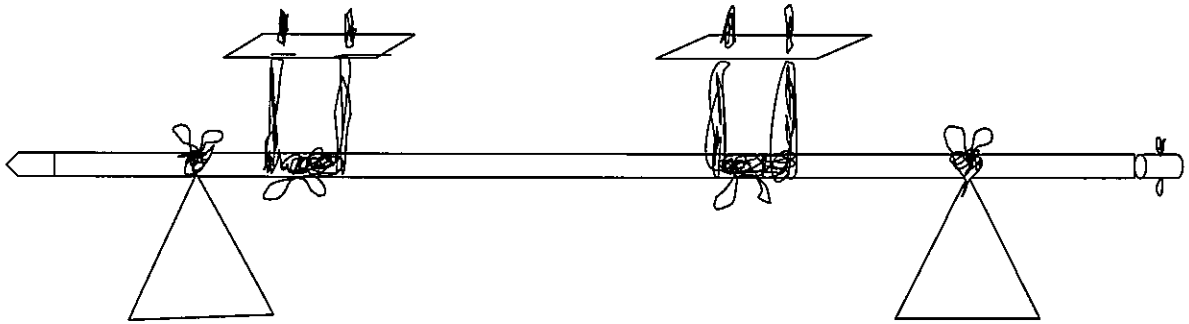
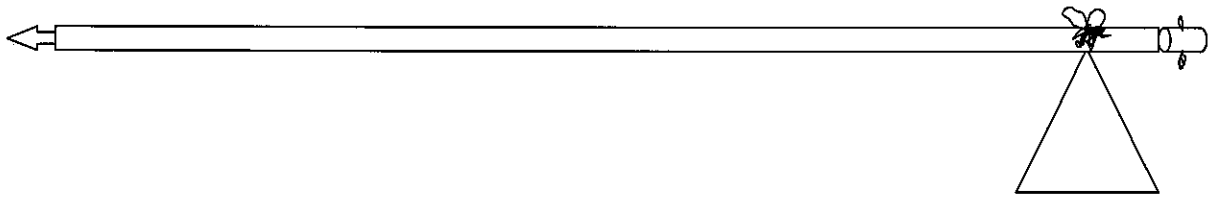
Tinfoil can be used in baskets if required, make holes in bottom to allow for fat to drain

Tinfoil can be put in bottom of fat tray also, located under bottom of machine

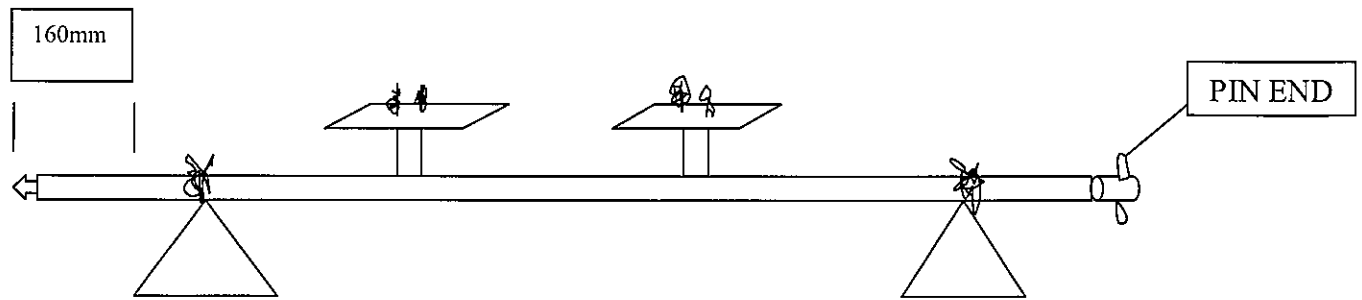
Cooking pork rub salt and olive oil or butter over meat, turn heat up for 1st hour then turn down

Avoid opening lid too often as it will increase cooking time by approx 10 minutes each time Lid is opened.

PIG ON THE SPIT ROD



FITTING INSTRUCTIONS



Fit triangle bracket
Min 160mm from
pointed end

1. Remove head from carcass
2. Fit 1 triangle bracket on pin end of shaft
3. Fit both pronged attachments by opening rib cage and from the inside push prongs either Side of backbone, space them out to distribute weight of carcass. Fit plates and wing nuts But don't tighten yet
4. Push stainless steel shaft through rear opening and then line up both pronged brackets And then force shaft right through carcass to fit 2nd triangle. Fit legs through triangle then tighten brackets as hard up to the carcass as possible. You can now tighten pronged brackets as well.
5. Trotters will have to be shortened, don't over do
6. As the meat cooks it will shrink, so at an hour or so you will need to adjust triangle brackets, This will stop carcass from coming loose