

## Charcoal Spit Roaster Small Model No. GSB001



- Steel construction firebox
- High temperature powdercoated
- 2 Chrome plated grills
- 2 Chrome plated prongs with 4 tines
- 240V x 50Hz motor
- Cooking surface 600mm x 320mm
- Overall dimensions 950mm x 360mm x 620mm



FOR OUTDOOR USE ONLY

DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE

DO NOT OPERATE THE APPLIANCE INDOORS

DO NOT OPERATE IN AN ENCLOSED AREA. ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

MINIMUM CLEARANCES FROM COMBUSTIBLE MATERIALS: 3 METRES

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Aber, Hamilton, N.Z [www.gasmate.co.nz](http://www.gasmate.co.nz)

**Important:** Retain these instructions for future use.

# IMPORTANT SAFETY WARNINGS



READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR BARBECUE.



## WARNING

- Only use this barbecue on a hard, level, non-combustible, stable surface (concrete, ground etc.) capable of supporting the weight of the barbecue. Never use on wooden or other surfaces that could burn.
- DO NOT use barbecue without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while barbecue contains hot coals.
- Proper clearance of 3m between the barbecue and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when barbecue is in use. Do not place barbecue under a roof over hang or other enclosed area. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
- For outdoor use only. Do not operate barbecue indoors or in an enclosed area.
- For household use only. Do not use this barbecue for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from barbecue.
- When using charcoal lighting fluid, allow charcoal to burn for approximately 20 minutes. This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in the barbecue and may result in a flash fire or explosion.

- Never use charcoal that has been pre treated with lighter fluid. Use only a high grade plain charcoal or charcoal/ wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flash back may occur causing severe burns.
- Place barbecue in an area where children and pets cannot come in to contact with unit. Close supervision is necessary when barbecue is in use.
- Do not leave barbecue unattended when in use.
- Do not store or use barbecue near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Barbecue is hot when in use.

### To Avoid Burns:

- DO NOT attempt to move the barbecue.
- Wear protective gloves or oven mitts.
- DO NOT touch any hot barbecue surfaces.
- DO NOT wear loose clothing or allow hair to come in contact with barbecue.
- When grilling, grease from meat may drip on to the charcoal and cause a grease fire. Do not use water to extinguish grease fires.
- Use caution since flames can flare up when fresh air suddenly comes in contact with fire.
- Use caution when assembling and operating your barbecue to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching in to or under barbecue.
- In windy weather, place barbecue in an outdoor area that is protected from the wind.

- Never leave coals and ashes in barbecue unattended. Before barbecue can be left unattended, remaining coals and ashes must be removed from barbecue. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around barbecue to extinguish any coals or ashes which may have fallen during the cooking or cleaning process.
- After each use, clean the barbecue thoroughly. Cover the barbecue to protect it from excessive rusting.
- Use caution when lifting or moving barbecue to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Store the barbecue out of reach of children and in a dry location when not in use.
- Properly dispose of all packaging material.



### CAUTION

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR BARBECUE. FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.

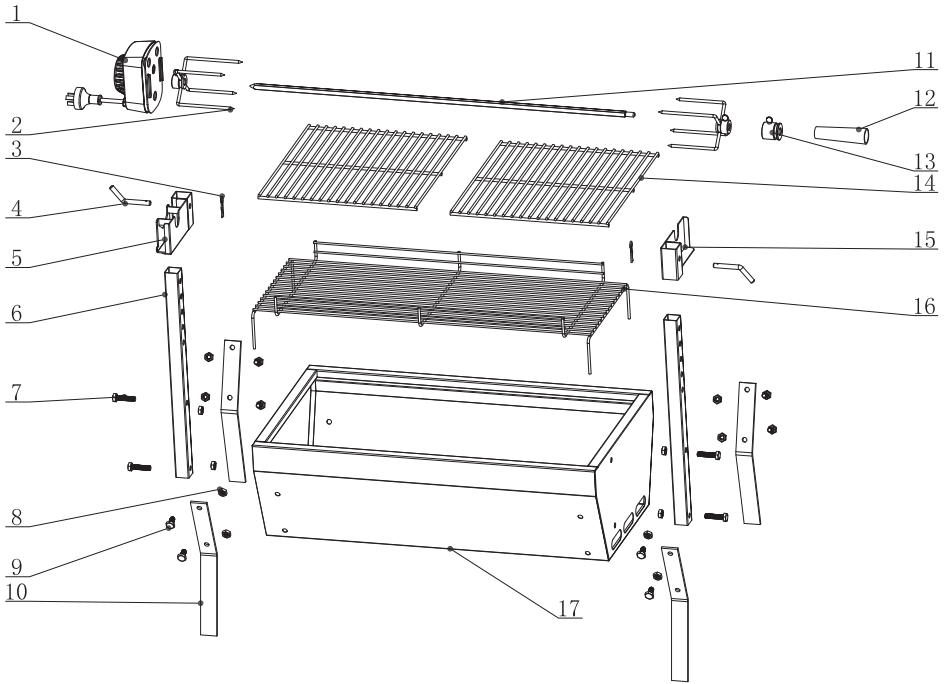


### IMPORTANT SAFEGUARDS ROTISSERIE MOTOR

When using electrical appliances, basic safety precautions should always be followed, including the following:

- READ ALL INSTRUCTIONS.
- DO NOT touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when appliance is used by or near children.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT use this appliance for anything other than intended use.
- The motor is AC 240V 50Hz.
- DO NOT place on or near a hot gas or electric burner, or in a heated oven.
- The power supply must be supplied through a residual current device (RCD) having a tripping current not exceeding 30mA.
- DO NOT use the rotisserie during inclement weather.
- Unplug and remove rotisserie when not in use.
- DO NOT operate the rotisserie with a damaged cord or plug, or if rotisserie malfunctions, or has been damaged in any manner.
- To protect against electrical shock, DO NOT immerse cord, plug or motor in water or expose to rain.
- Avoid contact of the electrical cord with hot barbecue surfaces and grease.
- Always use extension cords intended for and marked 'outdoor' use.

# EXPLODED DIAGRAM



# PARTS LIST

PART NO.	DESCRIPTION	QTY
1	Motor	1
2	Prong	2
3	Split Pin	2
4	Fixing Pin	2
5	Support Assembly A	1
6	Support Post	2
7	Hexagon Screw	4
8	Nut	12

PART NO.	DESCRIPTION	QTY
9	Hexagon Screw	8
10	Leg	4
11	Skewer	1
12	Handle	1
13	Sleeve	1
14	Cooking Grate	2
15	Support Assembly B	1
16	Charcoal Grate	1

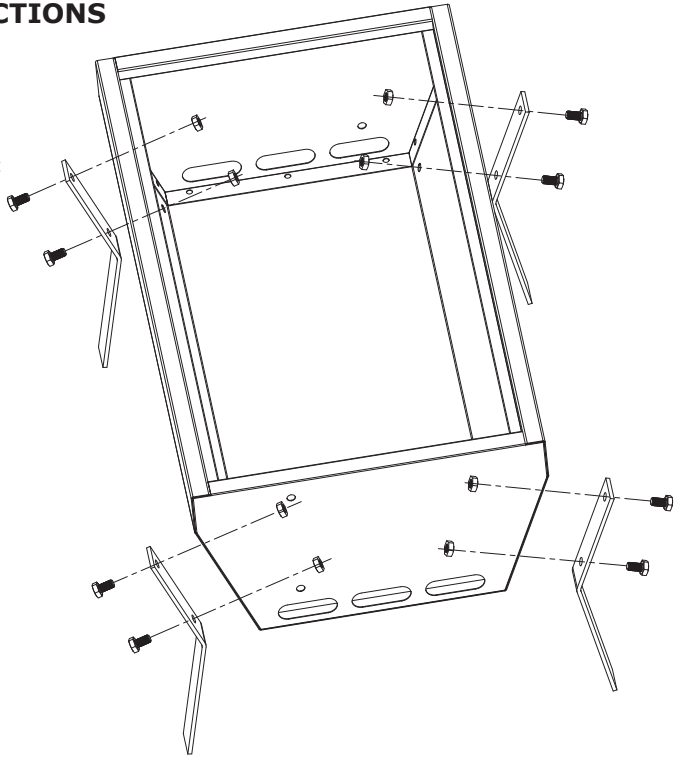
# ASSEMBLY INSTRUCTIONS

## Tools Needed

2 Adjustable spanners.

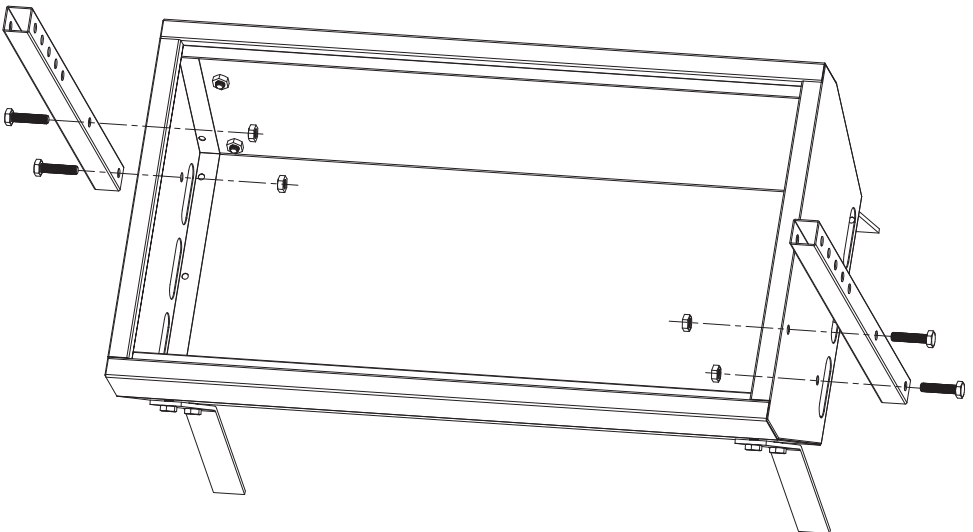
## Step 1

Attach the four legs using eight M8x16mm bolts and nuts.



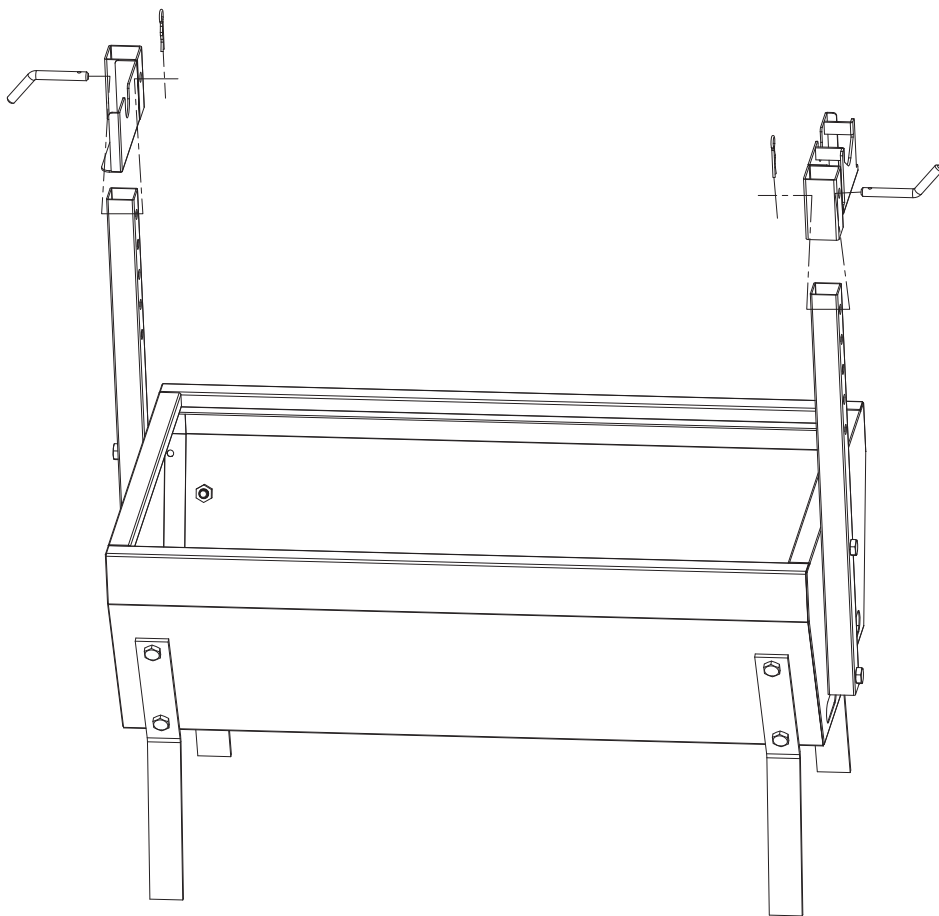
## Step 2

Attach the two support posts using four M8x35mm bolts and nuts.



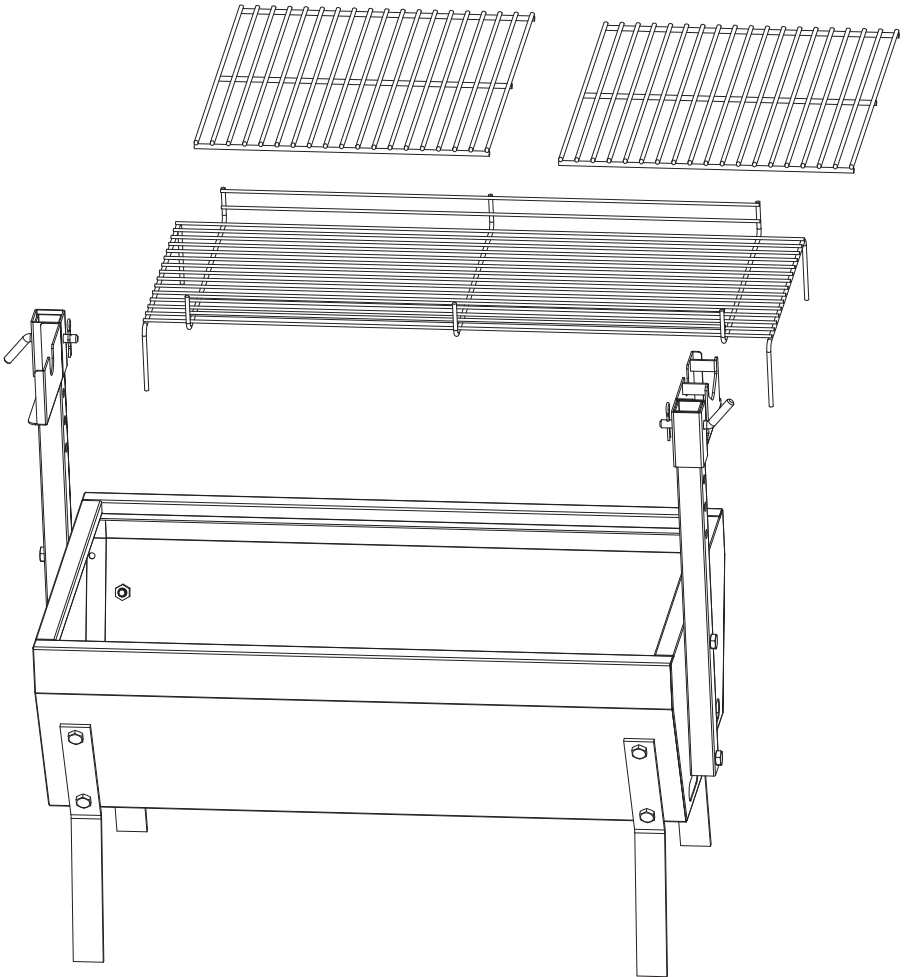
### Step 3

Slide the support assemblies onto the posts and secure with the fixing pin and split pin.



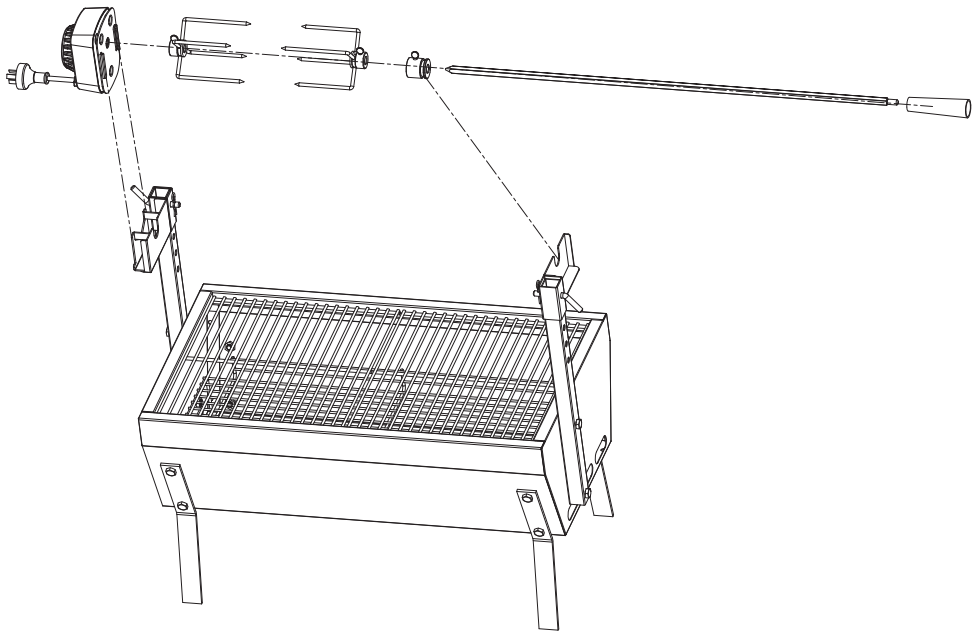
#### Step 4

Place the charcoal grate into the bottom of the body. The cooking grates fit into the top of the body if required.



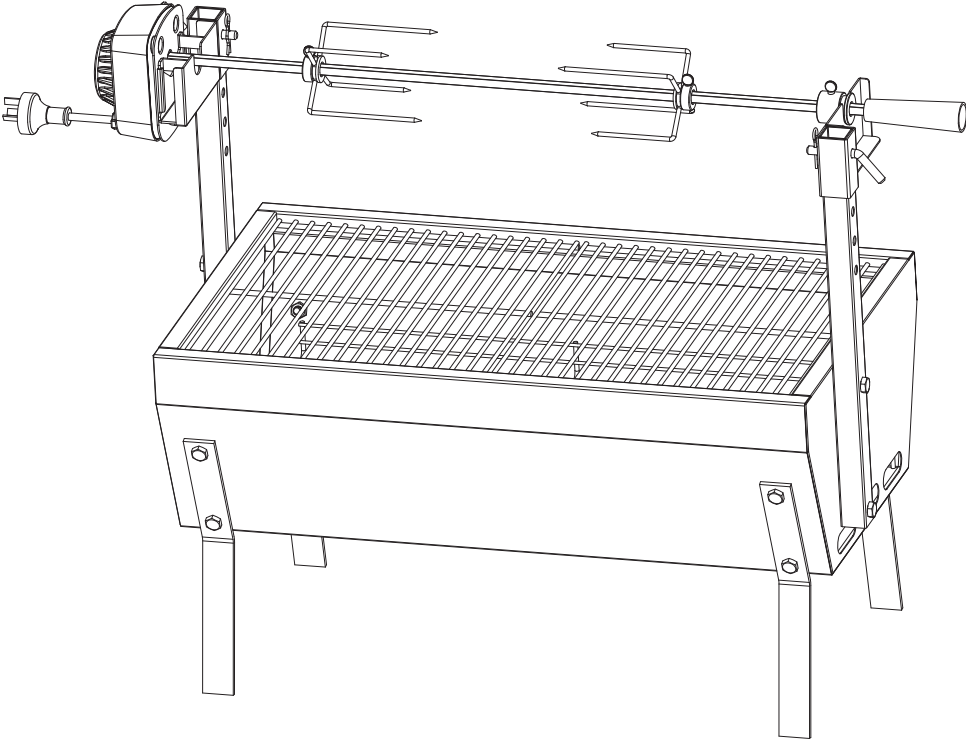
### Step 5

Slide the motor onto the support assembly, then position the prongs sleeve and handle onto the rotisserie shaft as required.





**Completed Assembly**



## OPERATING INSTRUCTIONS

This appliance is designed for use only with quality charcoal briquettes, lump charcoal or wood.

### First Use

1. Make sure all labels, packaging and protective films have been removed from the barbecue.
2. Remove manufacturing oils before cooking on this barbecue for the first time.

**CAUTION:** Instant light charcoal can burn at very high temperatures during initial startup.

### Lighting

1. Position appropriately.
2. Make sure charcoal grate is empty.
3. Remove cooking grid.
4. Arrange and light fuel as per instructions on package.
5. Allow fuel time to become glowing coals before cooking.

## CLEANING & CARE

**CAUTION:** All cleaning and maintenance should be done when barbecue is cool and with the fuel supply removed.

Note: Abrasive cleaners will damage this product. Never use oven cleaner to clean any part of barbecue.

### Cleaning Surfaces

1. Wipe surfaces clean with mild dish washing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

## COOKING

Cooking directly over hot coals, ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, ham burgers, hotdogs, chicken parts, vegetables and fruit.

1. Follow lighting instructions.
2. While wearing protective gloves, carefully spread hot coals evenly across charcoal grid with a long handle tool.
3. While wearing protective gloves replace cooking grid.

**Note:** If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.

4. When cooking is finished allow charcoal to burn out by closing lid and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

### Tips for Better Cooking & Longer Barbecue Life

1. To reduce flare-up keep barbecue clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
2. Place delicate foods like fish and vegetables in aluminium foil pouches.
3. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
4. Clean cooking rack after every use with a quality grill brush designed for your rack material. Wear protective gloves and gently remove the build-up while rack is hot.
5. After every use, allow barbecue to cool. Then clean cooking rack with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your barbecue.

## **ROTISSERIE COOKING**

Rotisserie cooking produces foods that are moist, flavourful and attractive, as the turning food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, nearly anything can be used if prepared properly.

### **Balancing the Food**

The item that requires the most attention in rotisserie cooking is balancing the food. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie skewer loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it's still stable give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to the barbecue.

### **Poultry**

When using poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird may be stuffed prior to this if you wish. Pull the neck skin down and using a small skewer fix to the back of the bird. Push the rotisserie skewer through lengthwise, catching the bird in the fork of the wishbone. Centre the bird and tighten with the holding prongs. Test the balance as described above.

### **Rolled Meat**

A rolled piece of meat only requires the rotisserie skewer to be inserted through the centre of the length of meat then secured and balanced.

### **Unboned Meat**

For meats which are unboned it is best to secure the rotisserie skewer diagonally through the meaty sections.

### **When to Use Foil**

If protruding bones or wings brown too quickly cover with pieces of foil.

### **Cooking Times**

This will vary according to the type and weight of food you are cooking. Insert a meat thermometer into the centre of the meat (avoiding bone) which will provide a temperature guide for you.

The cooking times on a rotisserie will be approximately the same as for oven cooking.

**For any queries or assistance call**



**Customer Service**  
(Australia Only)

**1300 174 876**

Hours of operation:  
Monday to Friday 8.30am - 5.30pm EST

**Do not return to place of purchase.**  
Keep your purchase receipt, this will be required to  
make any claims under the 12 month warranty.

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