

Operating Instructions



Towable Rotisserie

Set-Up Instructions:

- To use as a rotisserie pit, open the grill lid – making sure the safety latch is secured in its slot – remove the 6' cutting board, (2) rotisserie prongs, grill/warming rack & supports, and charcoal ashpan (if using propane). The 6' cutting board should be attached to the front of the grill while the grill/warming rack and charcoal ashpan may be placed aside, out of the way. The rotisserie prongs will be attached to the spit once it is loaded. Removing these items will allow the rotisserie to spin freely.
- To use a regular pit without a rotisserie, remove the 6' cutting board, (2) rotisserie prongs, rotisserie spit, and charcoal ashpan (if propane). The 6' cutting board should be attached to the front of the grill, while the rotisserie prongs, rotisserie spit, and charcoal pan may be placed aside, out of the way. Place the grill/warming rack atop the provided supports.

Loading and Mounting Rotisserie Spit:

1. Truss and load the meat onto the spit as evenly as possible
2. Attach both rotisserie prongs to spit, using the bolts/nuts provided, clamping the meat in place.
3. Test fire the propane burner if using propane – see instructions below. Turn off the burner and propane cylinder valve after testing. Light charcoal if applicable.
4. Ensure the drip door (at the bottom/rear of the unit) is open.
5. Mount the loaded spit assembly into the rotisserie brackets, inserting the round end into the rotisserie motor shaft coupling.
6. Insert the provided steel bolt through the rotisserie motor shaft coupling/spit and secure it with the provided nut or cotter pin.
7. Plug in and turn on the electric rotisserie motor.
8. Re-light the propane burner.
9. Cook with the lid closed.

Propane Burner Lighting Instructions:

1. Connect the grill's regulator, at the end of the propane hose, to the propane cylinder.
2. Ensure the burner, which runs down the center of the pit's floor, is unobstructed.
3. Turn on the propane cylinder valve.
4. Turn the burner control knob to the "pilot" position and depress the knob.
5. Once the burner knob is depressed, press and release the self-igniter button unit pilot lights (the pilot is adjacent to the main burner, closest to the hitch side of the grill)
6. If the self-igniter button does not light the pilot, you may light the pilot directly with a grill lighter or match.
7. Once the pilot has remained lit for one minute, release the burner control knob and turn it to the "ON" position to light the main burner.

Tips for Cooking a Pig with Charcoal:

Start with 40-50 lbs. of charcoal in the center of the grill; light and spread out after the charcoal gets hot. Keep a larger share of coals under the front shoulder & ham area. This amount will cook up to a 200 lb. pig in 7-8 hours.

General Safety Information:

1. Never use gasoline or kerosene as starting fluids.
2. Wait 48 hours before disposing of charcoal ashes.
3. Keep children, pets, and play areas away from the grill.
4. Grill at least 10' away from buildings and NEVER inside a building, in an enclosed space, or under any surface that will burn, such as a carport, tent, or awning. If there is a fire due to a propane leak or a flare-up from grilling, the fire can be spread to combustible material close by or above.
5. DO NOT leave the grill unattended.

Propane Safety Information:

1. When transporting the propane cylinder or otherwise not connected for use, keep it secure in an upright position with the cylinder valve turned off and tightly plugged or capped (per the cylinder manufacturer instructions).
2. DO NOT use, store or transport the propane cylinder where it could be exposed to high temperatures.
3. DO NOT use or store the propane cylinder in a house, building, garage, or enclosed area. The pressure relief valve may open, allowing a large volume of flammable propane gas to escape.
4. When connecting the regulator to the cylinder valve, be sure the pressure relief valve (usually located opposite the connection to the regulator) is directed away from the front of the grill. If the relief valve should open, the propane will be directed to an area that will do the least harm.
5. Ensure that all hoses, fittings, and regulators are correctly protected from heat and accidental damage. Propane hoses can be burned or chafed if routed improperly.
6. After the connection is complete, check for leaks by rubbing or spraying soapy water on the propane hose & fittings and checking for bubbling.
7. If a leak is detected, turn off the propane cylinder valve and call Durants Party Rentals for further assistance.

**For any questions or concerns, be sure to contact us immediately.
Thank you for your business!**

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