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Item No. 058650 (Fits Jenn-Air 3 burner barbeque grills)

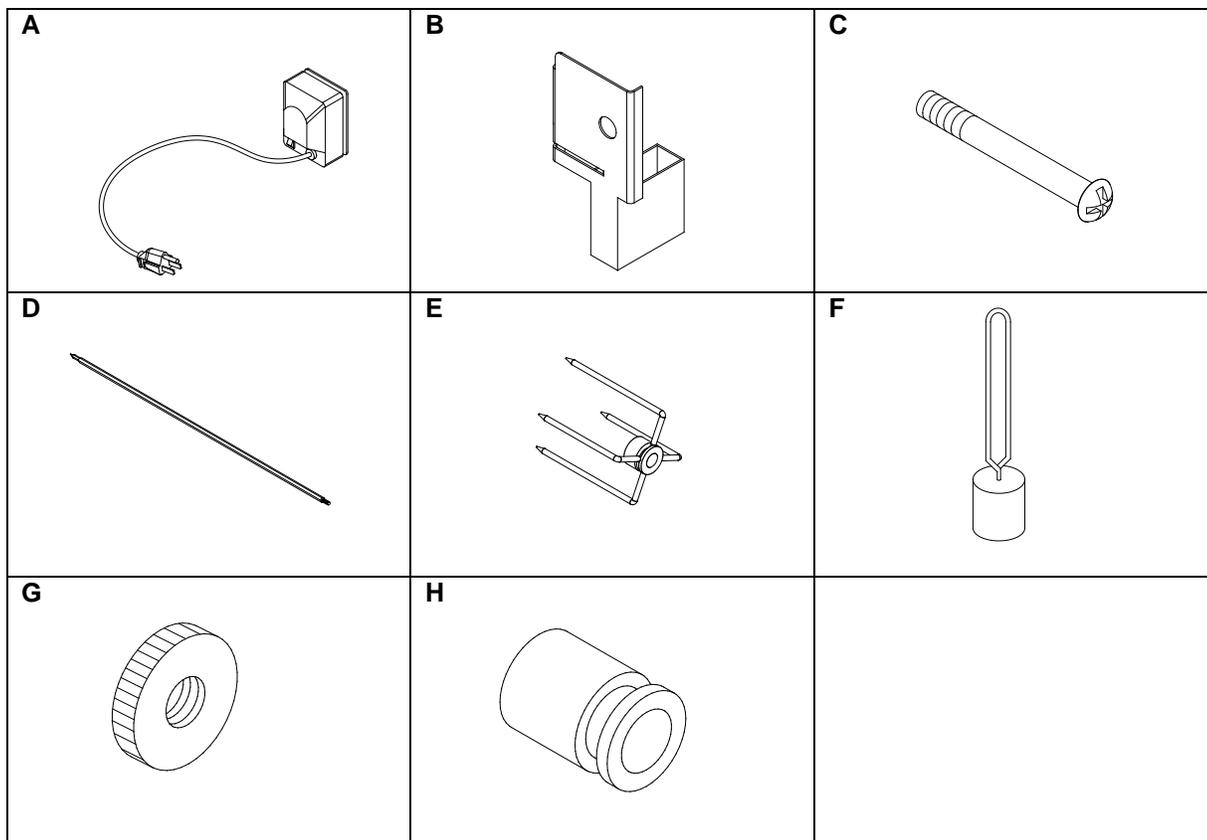
**ROTISSERIE KIT CONTENTS**

PARTS	Description	Quantity
A	Motor	1
B	Motor Bracket	1
C	2.75-in. Bracket Bolts	2
D	Spit Rod	1
E	Meat Forks	2
F	Counterbalance	1
G	Washers	2
H	Shaft Collar	1



The electric motor involved in the rotisserie kit is UL and cUL recognized component. The certified number is E199757.

**Questions, problems, missing parts?** Before returning to your retailer, call our customer service department at 1-800-554-5799, 8 a.m. – 6 p.m., PST, Monday - Friday, 8 a.m. – 12 p.m. Saturday.



# **ROTISSERIE OPERATING INSTRUCTIONS**

**IMPORTANT: YOUR GRILL MAY BE EQUIPPED WITH ROTISSERIE BURNERS. THE INSTRUCTIONS BELOW INCLUDE OPERATION FOR GRILLS EQUIPPED WITH ROTISSERIE BURNERS AND INSTRUCTIONS FOR GRILLS NOT EQUIPPED WITH ROTISSERIE BURNERS. BE SURE TO FOLLOW THE INSTRUCTIONS APPROPRIATE FOR YOUR GRILL.**



## **IMPORTANT SAFETY INSTRUCTIONS**

**CAUTION - TO PROTECT AGAINST SHOCK HAZARD CONNECT ONLY TO PROPERLY GROUNDED OUTLET.**

**Read the following safety precautions before using the rotisserie motor.**

1. Read all instructions before assembly, installation, and use.
2. Do not touch hot surface with bare hands.
3. To protect against electrical shock do not immerse cord, plug, or motor in water or any liquid.
4. Adult supervision is necessary when any appliance is used by or near children.
5. Unplug the rotisserie motor from outlet when not in use.
6. Allow the rotisserie to cool before cleaning or taking off any parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance has been damaged in any manner.
8. The use of other accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
9. Do not let electric cord touch hot surfaces or hang over edge of a table or counter.
10. Do not place on or near a hot gas or electrical burner, or in a heated oven.
11. Caution must be used when assembling the pointed end of spit rod and the meat forks as the ends are sharp.
12. Always attach plug to appliance first, then plug cord into the wall outlet. If the plug does not fit into the outlet, contact a qualified electrician. **DO NOT** attempt to modify the plug and override this safety feature.
13. Do not use appliance for other than intended use.
14. Fuel, and/or charcoal briquettes, is not to be used with this appliance.
15. Do not expose to rain.
16. To ensure continued protection against risk of electrical shock, connect to properly grounded outlets only
17. A short power supply cord is provided to reduce the risk of becoming entangled or tripping over a longer cord.
18. Longer detachable power-supply cords or extension cords may be used if care is exercised in their use.
19. If a longer detachable power-supply cord or extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance, and the cord should be arranged so that it will not pose a risk of being pulled on or tripped over.
20. To reduce the risk of electrical shock, keep extension cord connection dry and off the ground.
21. Store the rotisserie kit indoors when not in use-out of the reach of children.
22. Always follow the directions provided with your Rotisserie as each unit differs in design and capabilities.
23. Always follow all safety procedures as stated in your Rotisserie and Grill manual.
24. To avoid injury let the grill cool down before removing the drip pan

**SAVE THESE INSTRUCTIONS**

# ROTISSERIE ASSEMBLY

Estimated Assembly Time: Approximately 10 minutes  
Required Tools: Phillips Screwdriver (not included)

1. Align the holes in the motor bracket (B) to the pre-drilled holes on the left side of the grill. Attach the motor bracket using two 2.75-in. bolts (C) provided as shown in Fig. 1.

Fig. 1



2. Slide rotisserie motor (A) over motor bracket (B) as shown in Fig. 2.

Fig. 2



3. Place the rotisserie forks (E) onto the spit rod (D) as shown in Fig. 3. **Note:** Use caution when handling the sharp rotisserie forks.

Fig. 3



4. Place the spit rod (D) into the motor (A), making sure the rod aligns with the motor correctly as shown in Fig. 4.

Slide the collar shaft (H) onto the opposite end of the spit rod and place into the slot on the right side of the grill. The thumbscrew for the shaft should be inside the grill firebox.

Fig. 4



5. Screw one washer (G) onto the threaded end of the spit rod (D); put on the counterbalance (F) and tighten in place using second washer as shown in Fig. 5.

Fig. 5



6. Completed Assembly as shown in Fig. 6.

Fig. 6



# OPERATING INSTRUCTIONS

## GENERAL USE OF THE ROTISSERIE (ALSO SEE GRILL INSTRUCTION MANUAL)

After installing rotisserie rod handle, slide one of the meat forks onto the rod (prongs toward the food.) Center the product to be cooked on the rod, then push the meat forks firmly together. Tighten the wing nuts. It may also be necessary to wrap the food with butcher's string to secure loose portions. Never use nylon or plastic string.

Once the food is secure, insert the pointed end of the rotisserie rod into the motor assembly and rest the bushing at the other end in the slot on the right-hand side of the grill. Turn the power switch to the "ON" position to start the rotisserie motor. **Remove rotisserie when not in use.**

## ROTISSERIE USE WITH ROTISSERIE BURNER

When the rotisserie is mounted and in operation, only the rotisserie burner should be used for cooking. The main burners on the grill should be in the "OFF" position when the rotisserie burner is in use.

**CAUTION** – To prevent burns, do not use the side burner when the rotisserie is in use.

1. Check for clearance with the cooking grids before lighting the grill as the cooking grids will become hot. If the meat scrapes on the cooking grids during any part of rotation, the cooking grids must be removed. **NOTE:** If grids are removed, make sure food is not touching the burner(s).
2. Place a shallow drip pan underneath the food to catch drippings and make cleanup easier.
3. Plug the unit into an electrical outlet. Turn the power switch to the "ON" position to start the rotisserie motor. To begin, have rotisserie burner on the lowest setting.
4. Check the speed of the rotisserie rod. If the rod does not turn at a constant speed, reposition the food on the forks and adjust the counterbalance weight to balance the heavier side of the meat and avoid lopsided rotation of the rotisserie motor. An unbalanced rotisserie rod will damage the motor.
5. Check food frequently and adjust burner temperature based on observations. This will require some experimentation as each grill differs with heating and cooking characteristics.

## ROTISSERIE USE WITHOUT ROTISSERIE BURNER

1. Do not use burners located directly below the food on the spit rod as the use of these burners could cause flare ups and burn the food.
2. Check the food frequently and adjust the temperature based on observations. This will require some experimentation as each grill differs with heating and cooking characteristics.

# CARE & MAINTENANCE

1. The meat forks and spit rod should be washed in warm soapy water after each use. **Never immerse the motor, cord or plug in water.**
2. Store the rotisserie kit indoors when not in use; out of the reach of children.

# TROUBLESHOOTING



## PROBLEMS

Parts are missing or the motor won't work.

The spit rod flexes when it's turning.

The rod is not rotating at a constant speed.

## WHAT TO DO

Call customer service at 1-800-554-5799

It is normal for the spit rod to flex when larger cuts of meat are being cooked.

Reposition the meat on the rod to adjust the weight distribution.

You may also