

Figure 1

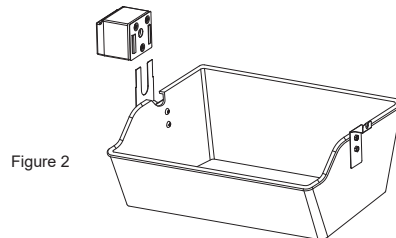


Figure 2

Insert Motor to Bracket

Assembling The Motor Bracket and Mounting Bracket

1. Assemble the Motor Bracket on the outside of the left grill bowl panel. Align the two holes of the Bracket with the holes on the grill bowl. Tighten securely using two Hex Screw M5*16, Washers and Nuts provided.
2. Assemble the Mounting Bracket on the outside of the right grill bowl panel. Align the two holes of the Bracket with the holes on the grill bowl. Tighten securely using two Hex Screw M5*16, Washers and Nuts provided.

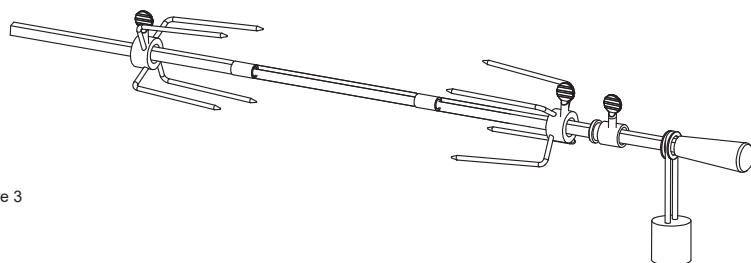


Figure 3

Assembling The Rotisserie

- Step 1: Assemble Spit Rod (Part 3), Spit Rod (Part 9) and Spit Rod (Part 11) with Spit Connector (Part 10), to ensure all screw is finished.
- Step 2: Slide a Meat Fork onto each end of the Rotisserie Spit, adjust spacing between skewers to accommodate your food, then tighten the Ratchet Screw to keep the Food Skewers in position.
- Step 3: According to above figurations, assemble Locking Collar, Balance Kit, and Handle.
- Step 4: Slide the Locking Collar, do not tighten the Locking Collar Ratchet Screw until the Rotisserie is placed into your grill. Screw the handle onto the threaded end of Rotisserie Spit as shown in Figure 3.

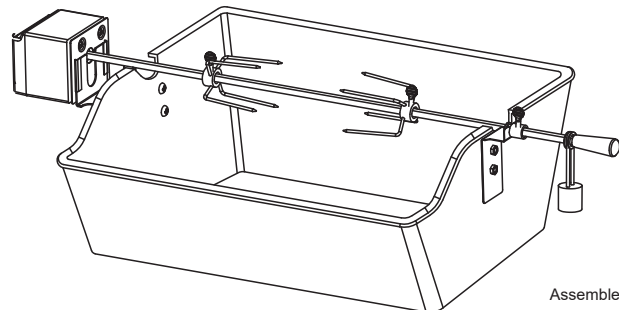


Figure 4

Assemble finish

Basic Tips for Rotisserie Cooking:

When you are using Rotisserie, use the indirect cooking method, in other words, the burners at each end of the grill are lit and the food is placed centrally on the Rotisserie, with no direct heat source underneath. Some grill models offer a Rotisserie burner or a back burner. To catch any drips from the Rotisserie cooked food it will be necessary to remove the cooking grid(s) then place a drip pan directly under the food. These drippings can be used for making gravies and other sauces to accompany the cooked meats. This drip pan also collects greases which could otherwise collect in your grill bowl and cause a grease fire.

Once your Rotisserie, food and drip pan are in position with the indirect heat source on, close the grill lid. Cooking time on a rotisserie will be approximately the same as for oven cooking. However, temperature factors can affect actual cooking times. Watch the temperature carefully and monitor your food frequently for best results. It is recommended that you use a meat thermometer to test for the desired well doneness of any foods prepared on a rotisserie.

Royal Gourmet®

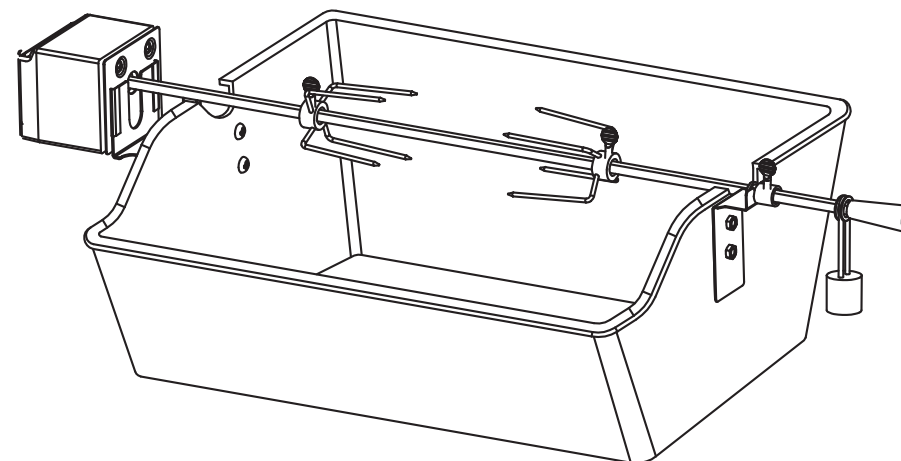
Customer Service
1-800-618-6798



RTS5000

Serial No.: 0602P-1

Universal Rotisserie Assemble Instructions



Learn more at:

www.royalgourmetcorp.com

IMPORTANT SAFETY INSTRUCTIONS

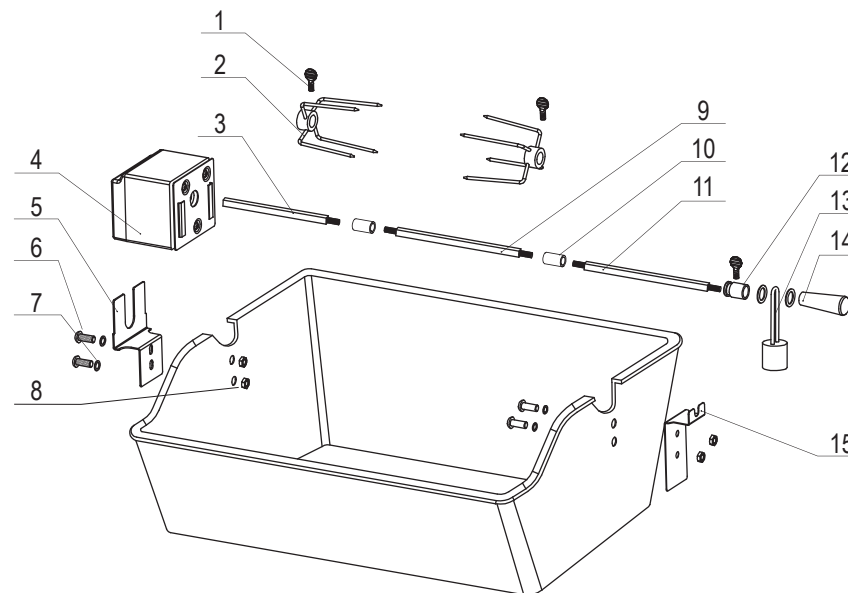
CAUTION - TO PROTECT AGAINST SHOCK HAZARD CONNECT ONLY TO PROPERLY GROUNDED OUTLET

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

SAVE THESE INSTRUCTIONS

Before assembling your Rotisserie, kindly please check if it has as follows spare parts.



No.	Part Name	QTY
1.	1 / 4" Racket Screw	3 PCS
2.	Meat Fork	2 PCS
3.	8*8mm Spit Rod(M6)	1 PC
4.	Rotisserie Motor	1 PC
5.	Motor Bracket	1 PC
6.	Hex Screw M5*16	4 PCS
7.	Screw Flat Pad	4 PCS
8.	M5 Screw Nut	4 PCS
9.	Extra Spit Rod 8*8mm	1 PC
10.	Spit Rod Connector	2 PCS
11.	Spit Rod 8*8mm(M8)	1 PC
12.	Locking Collar	1 PC
13.	Balance Kit	1 PC
14.	Handle	1 PC
15.	Mounting Bracket	1 PC