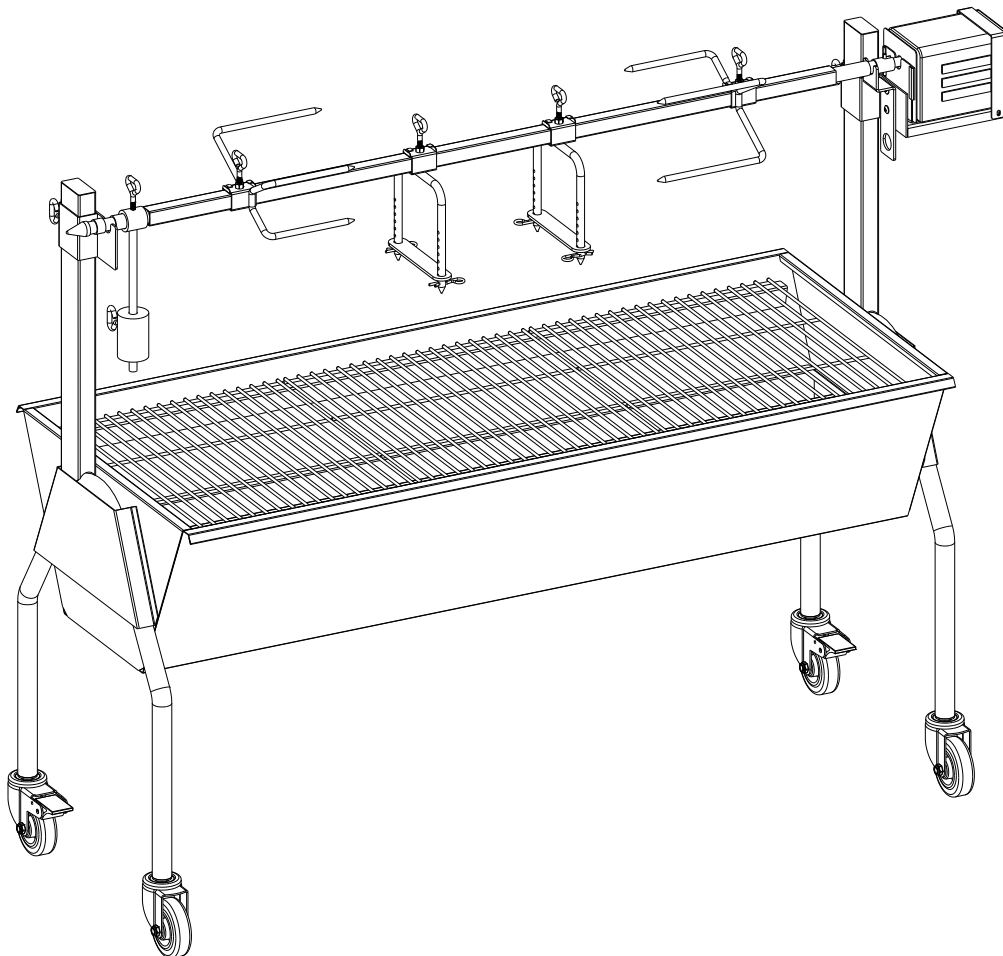




**ASSEMBLY AND OPERATION INSTRUCTIONS CHARCOAL SPIT**

Model: KYQ-C001



**Thank you for buying a TASTY TROTTER Charcoal Spit Roast, we trust it will give you many years of service and many successful catering events**

**FOR OUTDOOR USE ONLY  
PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY  
RETAIN THIS MANUAL FOR FUTURE REFERENCE**

## WARNING

- This charcoal spit may only be used outdoors, NEVER INDOORS.
- Never leave the charcoal spit unattended while in use.
- Do not use in high winds.
- Charcoal spit should be kept in a level position at all times.
- Infants, children, and pets should never be left unattended near a hot charcoal spit.
- Do not allow children to operate Charcoal spit.
- When using barbecue lighter fluid distribute the fluid evenly over the charcoal briquettes, let it soak into the charcoal briquettes for a few minutes, then carefully light them. Take special care that it does not accumulate in the bottom of the bowl. If so use a lit match to ignite the fluid in order to burn it off before starting to cook.
- Do not use fluids such as petrol or similar highly flammable spirits to light or re-light the barbecue!
- Do not add lighter fluids or charcoal briquettes, impregnated with barbecue lighter fluid to hot or warm charcoal briquettes.
- Do not use sharp objects of any kind to clean cooking grate and fork.
- Never touch fork or charcoal spit to see if they are hot.
- Keep a secure distance of 1.5 meters from combustible materials.
- Do not move the charcoal spit when in use.
- Always wear heat resistant oven mitts when grilling or adjusting the vent holes.
- Do not wear clothing with loose flowing sleeves while lighting or using the charcoal spit.
- Do not modify the appliance.
- This charcoal spit is designed for charcoal use only. When placing charcoal, never allow charcoal to be closer than 5cm to the surrounding sides of the charcoal bowl. The maximum amount of charcoal to be used at any one time is 3.0kg

## Spit Motor

Model	Voltage	Input Wattage	Maximum Load
SL-S40	220-240V AC 50/60 Hz	15W	30KG

- The power supply must be supplied through a residual current device (RCD) having a tripping current not exceeding 30mA.
- Only connect this rotisserie to a socket-outlet having an earthing contact.
- DO NOT use the rotisserie during inclement weather, rain or damp conditions.
- Unplug and remove rotisserie when not in use.
- Never store rotisserie on charcoal spit, always remove.
- 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 spit roaster surfaces and grease.
- Never operate this rotisserie when you are tired, drinking alcohol, taking drugs or if taking medication that causes drowsiness.
- Children must be supervised to ensure that they do not play with the rotisserie.
- Pets and animals must be kept away from the work area so as to avoid tripping dangers.

## **WARNING**

- Never modify this rotisserie as damage and injury may occur, and this will void your warranty.
- Read and understand all instructions.
- DO NOT touch hot surfaces. Use handles or knobs.
- The use of accessory attachments is not recommended by the appliance manufacturer as it 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.
- Only connect this rotisserie to 240V AC power.
- Check for damaged parts before operating this rotisserie.
- Do not touch any hot components.
- Ensure work area is clear of clutter and possible trip dangers.
- Never wear loose clothing which could get caught in moving parts.
- Long hair should be contained so it can not get caught in moving parts.
- Never yank or pull the power cord to disconnect it from the mains supply socket-outlet.
- Never carry the rotisserie by its power cord.
- Keep power cord away from heat, oil, solvents and sharp edges.
- Check power cord for signs of damage before each use. If damaged do not use.
- Power cord must only be replaced by an authorised service facility.
- To clean rotisserie only use a damp soft cloth, never use liquid or solvents of any type.
- Ensure rotisserie is disconnected when not in use and before servicing, making adjustments or when changing any accessories.
- Ensure rotisserie is turned off before connecting to the mains power supply.
- Only use an extension cord intended and marked "outdoor" use.
- Only use a '3' core (earth pin) extension cord with this rotisserie.
- DO NOT clean the spit motor while it is on or plugged into the mains power supply.
- Always switch 'OFF' and unplug before cleaning.
- DO NOT spray water or any liquid into the spit motor.
- Repairs should only be carried out by qualified persons using original spare parts. Failure to do so may result in  
considerable danger to the operator.
- Ensure the 'outdoor' extension cord is not placed across walkways so that it is not a trip hazard.
- Do not use in damp or wet conditions or in extreme winds.
- Always ensure that the power cord is fully extended and NOT in contact with any part of the spit.
- Never use the motor if any part of it is damaged.
- Do not attempt to modify the motor, power cord or power plug in any way.
- This product is fitted with a sealed electrical connection plug that is compatible the mains supply for the UK and  
meets the requirements of international standards. It must be connected to a supply voltage that is equal to that  
stated on the rating label. If the mains connection plug or power cord becomes damaged it must be replaced with a complete assembly that is identical to the original, and this must be replaced by an authorised service centre. Always follow the UK requirements for connection to the mains supply. If in doubt always consult a qualified electrician.

## ASSEMBLY

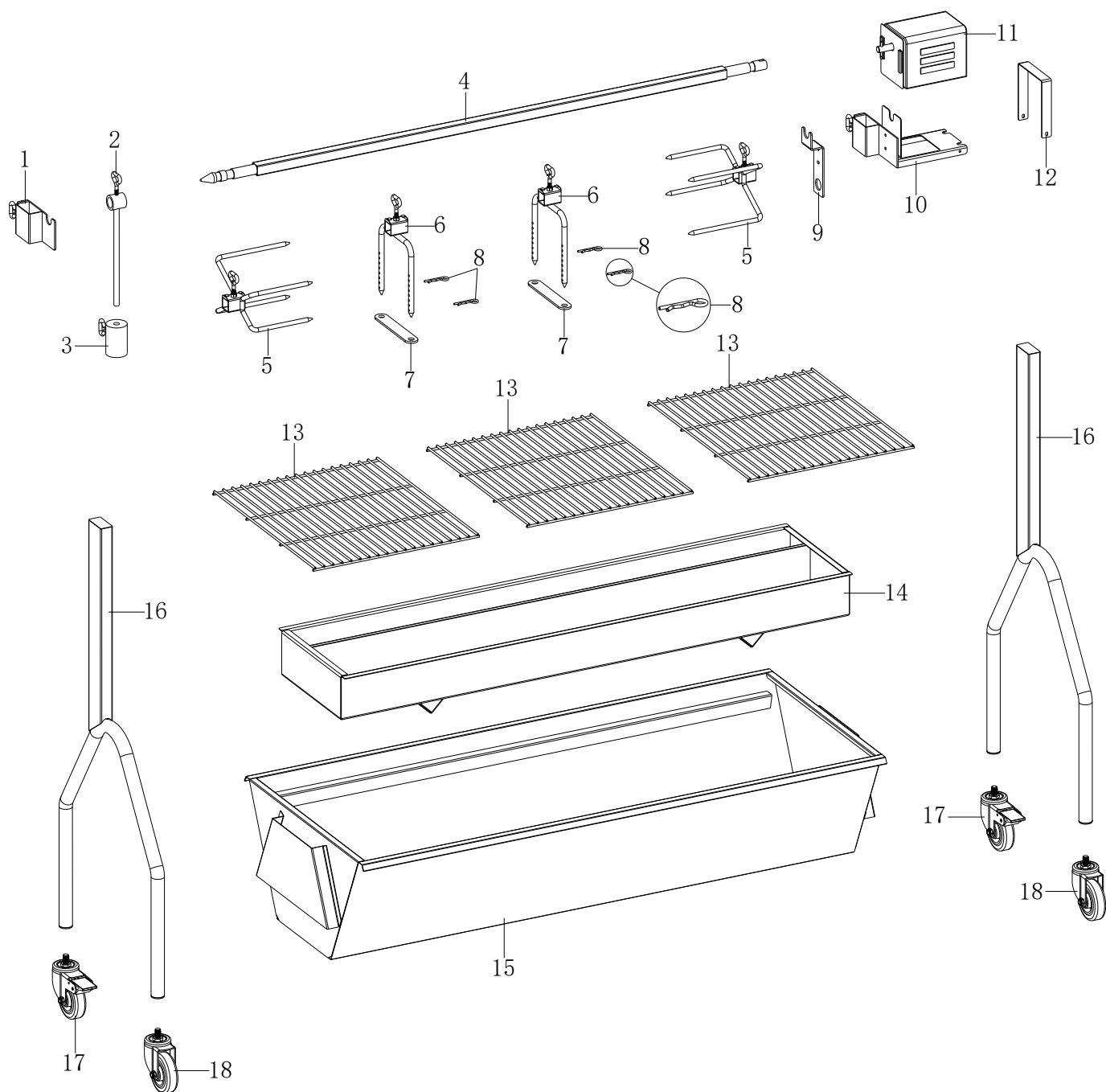
**WARNING:** Whilst every effort has been made in manufacture of your charcoal spit to remove any sharp edge, you should handle all components with care to avoid accidental injury.

**Tools required:** Either a Philips crosshead or flat-bladed screwdriver and either a spanner or a pair pliers.

**Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your trolley barbecue. Please refer to the parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.**

**NOTICE:** Make sure all the plastic protection rip off before assembling!

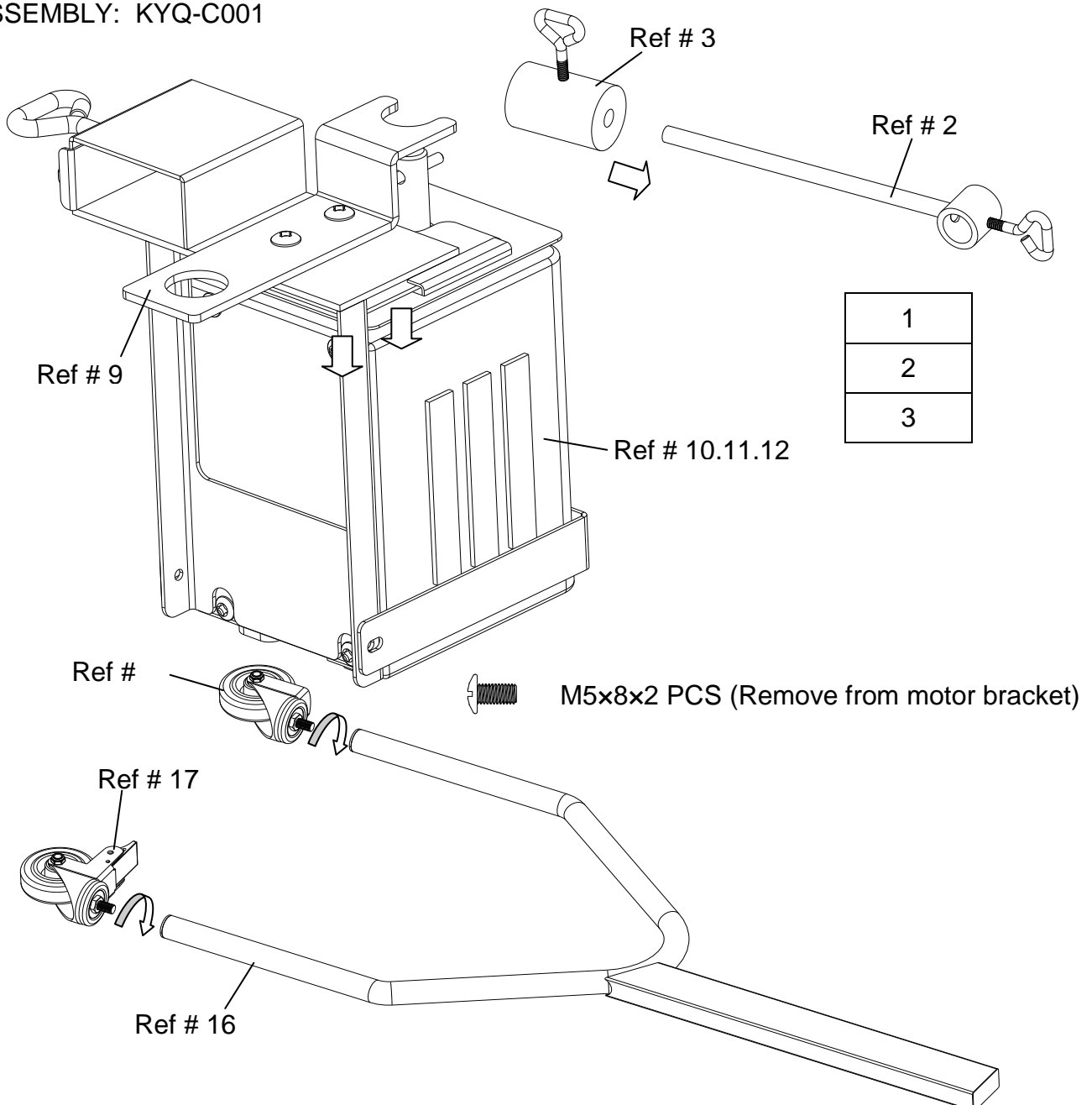
**Exploded view: KYQ-C001**



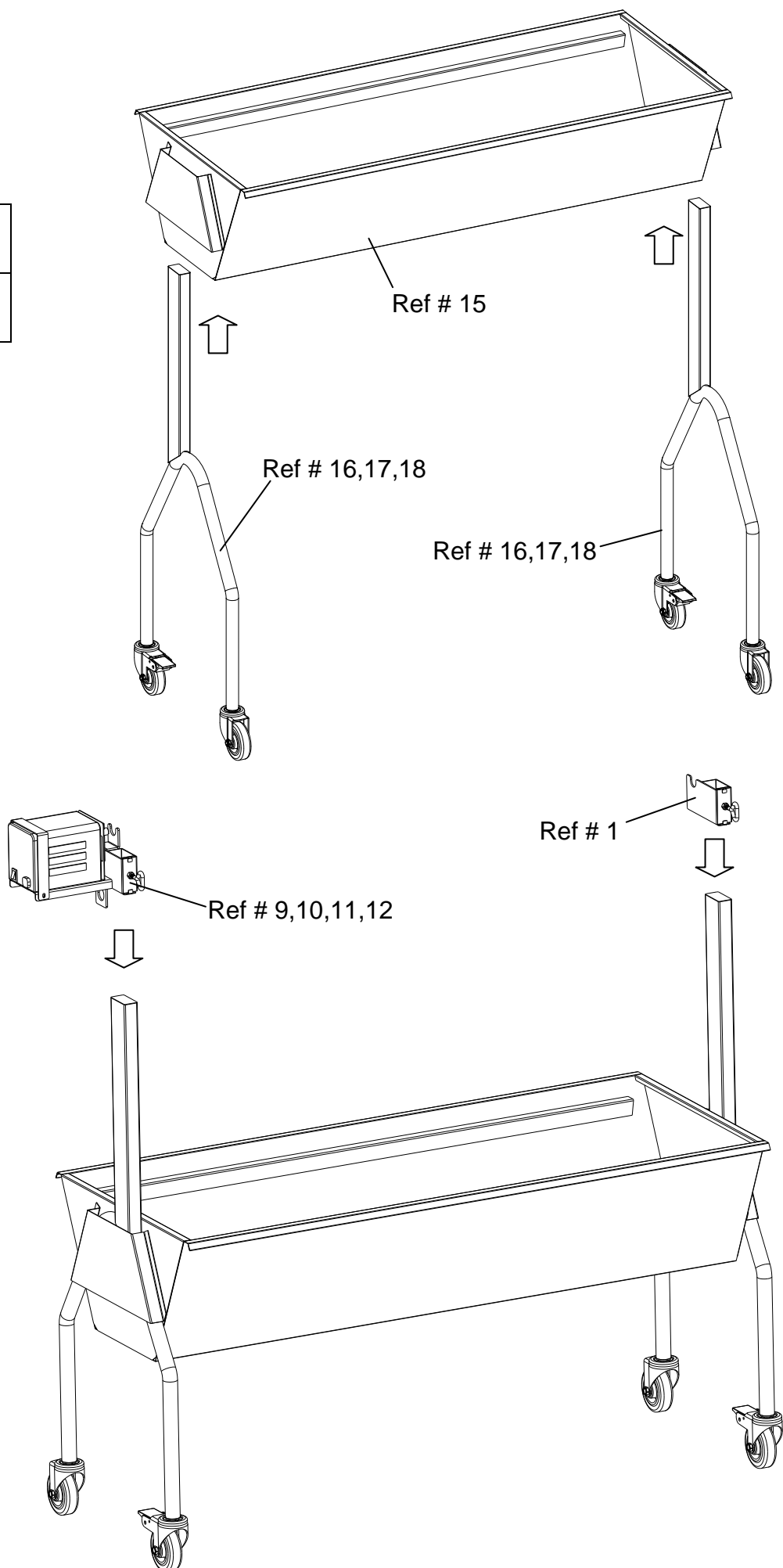
## Part List: KYQ-C001

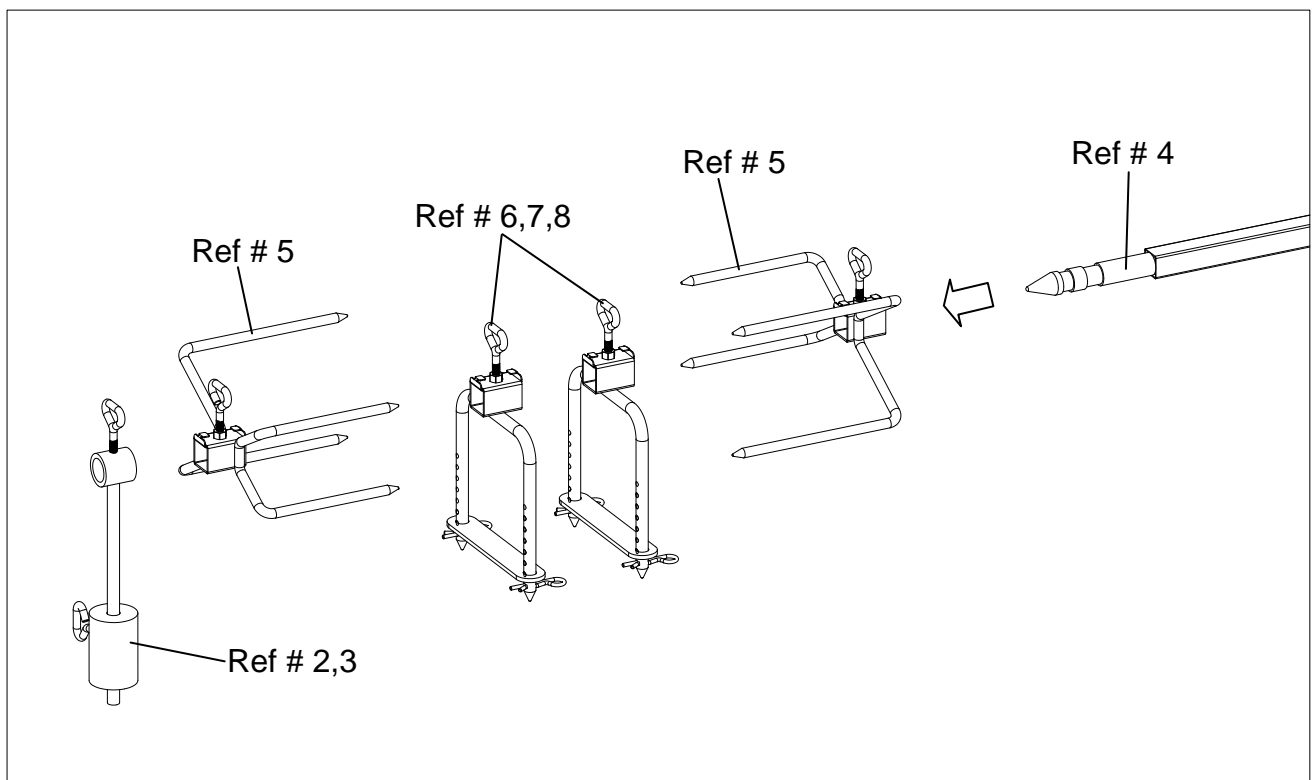
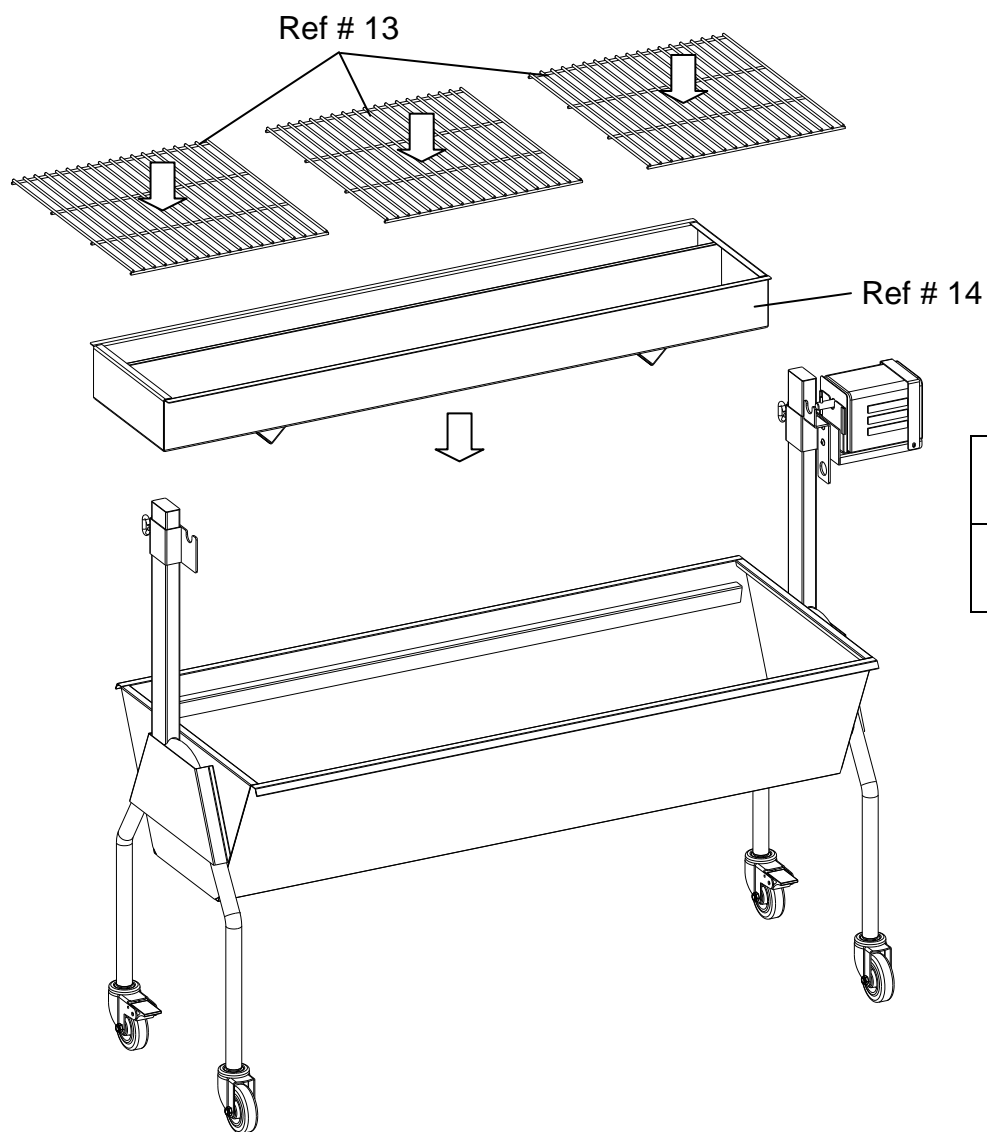
Ref	Description	C001
1	Spit Shaft left bracket	1
2	Counterweight shaft	1
3	Counterweight	1
4	Spit shaft	1
5	4 Prong Meat Retainer	2
6	U Meat Retainer	2
7	U Meat Retainer Plate	2
8	R Clip	4
9	Spit Shaft right bracket	1
10	Motor support	1
11	Motor	1
12	Motor fixed bracket	1
13	Cooking grill	3
14	Charcoal tray	1
15	Firebox assembly	1
16	legs	2
17	Caster-3" with brake	2
18	Caster-3"without brake	2

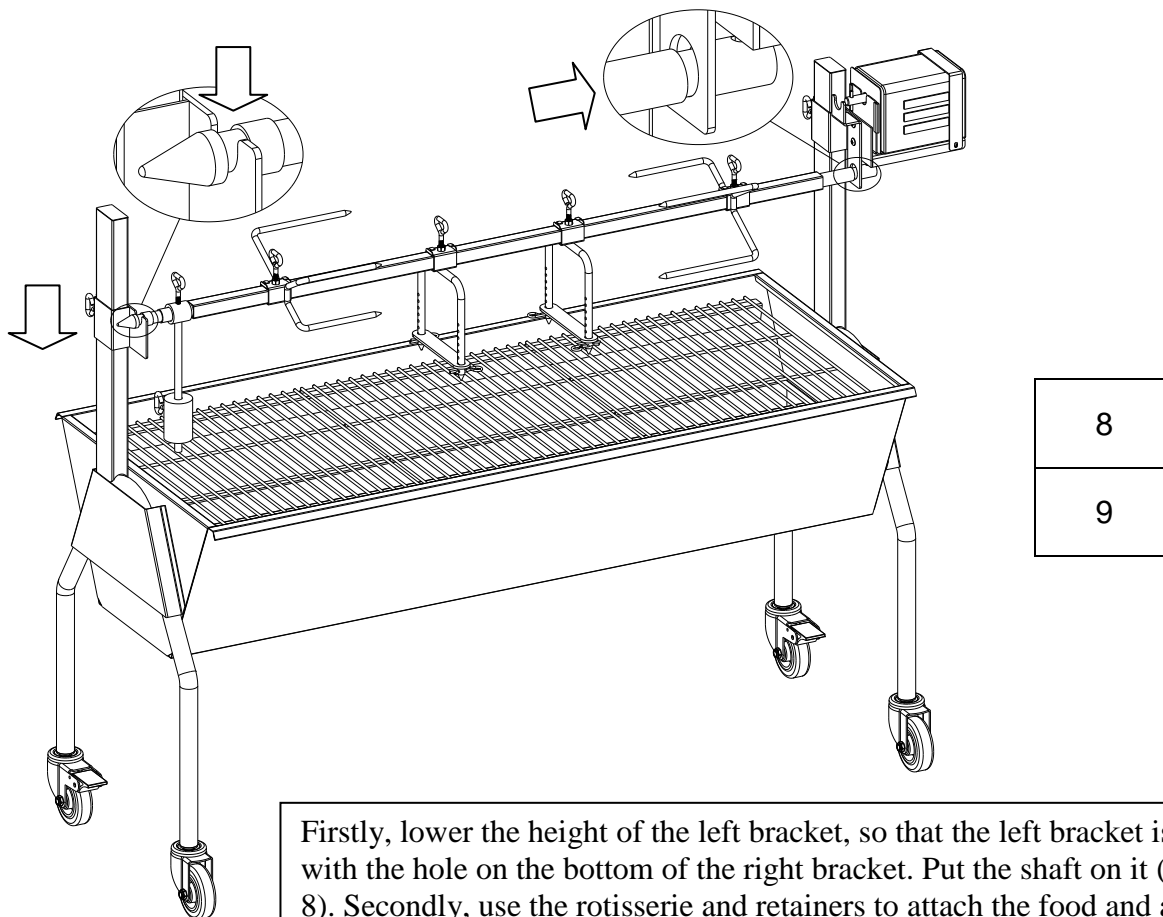
## ASSEMBLY: KYQ-C001



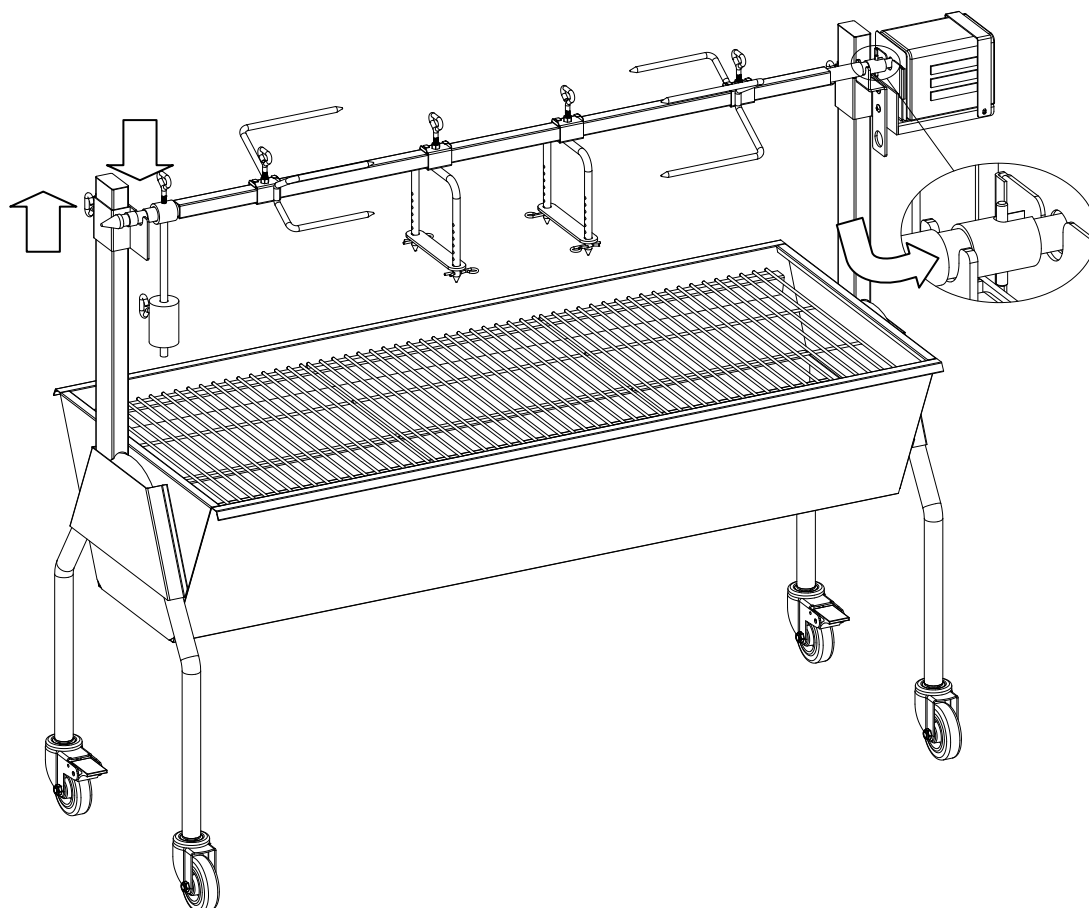
4
5







Firstly, lower the height of the left bracket, so that the left bracket is in line with the hole on the bottom of the right bracket. Put the shaft on it (Picture 8). Secondly, use the rotisserie and retainers to attach the food and adjust the counterweight accordingly, so that the shaft can balance. Thirdly, raise the left bracket, so that the shaft can be fixed to the motor (Picture 9).





## **NOTE FOR CONSUMER: Retain for future Reference**

This charcoal spit is designed for use OUTDOORS, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1.5 m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The charcoal spit must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

**Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this charcoal spit and repairs**

Clean your charcoal spit after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

**WARNING:** Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!). It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

## **CLEANING AND CARE**

### **OUTSIDE SURFACE**

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

### **INTERIOR OF CHARCOAL SPIT BOTTOM**

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

### **COOKING GRID**

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

### **How to maintain your charcoal spit**

1. Wipe over the stainless steel surface with rusty resistant oil when you storage the charcoal spit or after used.



2. Fit a rainproof cover over the charcoal spit when it is not in use.



### VERY IMPORTANT INFORMATION

#### **CARE AND PROTECTION OF STAINLESS STEEL SURFACES**

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. **Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception.** Even the highest marine grades of Stainless Steel require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

**Stainless Steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.**

After assembly, **we recommend that owners apply a thin layer of Olive Oil with a clean rag, to all exposed Stainless Steel areas.** This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The Olive Oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently when cleaning your grill.

**You may wish to buy a protective cover for your BBQ.** It is recommended that a BBQ cover should be used at all times when the BBQ is not in use to protect your investment. **However it is vital to understand that unless the BBQ is cool, clean and dry when the cover is fitted, use of a cover can in fact be detrimental.** A cover placed on a warm, wet or unclean BBQ (or any mix of these factors) can in fact be a very effective corrosion breeder!

For this reason, **the BBQ should always be cool, cleaned of any surface contaminants or dirt and be thoroughly dry before a protective cover is fitted.** This is especially important before a BBQ is stored for any length of time i.e. if the BBQ doesn't get frequent use, or when the BBQ is stored away over winter months.

In order to maintain the quality of the finish of your Stainless Steel BBQ, the owner must be vigilant with care and maintenance according to this advice.

**Look after your investment carefully and it will serve you well for many years to come.**



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