

GOLDAIR

Operating Instructions

Universal Rotisserie



Model: GBQR100

Rotisserie

Please read these instructions & user manual carefully.
To be read in conjunction with your BBQ manual

- Take extra care when unpacking and assembling your Goldair Rotisserie. Some edges may be sharp from the manufacturing process and may result in cuts if not handled with care.
- Before attempting to assemble your Goldair Rotisserie, ensure all parts are correct and contained within the box as per the components list.
- Goldair suggests laying out all components on a large flat surface and removing any plastic or protective material before assembling your Rotisserie.
- If your BBQ has lockable castors ensure these are locked before attempting to fit the Rotisserie as the BBQ may move during assembling resulting in injury.
- Do not dispose of packaging until completely satisfied with assembly of your Rotisserie

Please refer to your user manual for operating instructions, further information or trouble shooting before you call the Customer Service number listed within the user manual.

Your Rotisserie has some Stainless Steel components, please note the following:

Note: Stainless Steel will rust.

Failure to store, clean & maintain your Rotisserie regularly will result in Stainless Steel 'tea staining' & rusting and is not covered by the warranty.

Goldair recommends the use of stainless steel protectors & cleaners.

Please refer to your user manual.

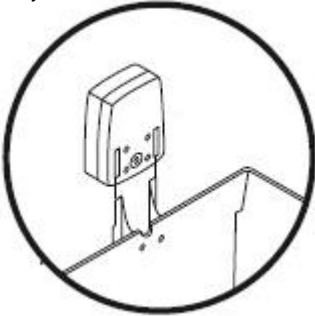
- Do not leave food unattended on the Rotisserie
- In case of a fat fire turn gas off at cylinder immediately
- Particular care must be taken when removing the BBQ fat drip tray. Hot fat can cause serious burn injuries
- Turn off all gas valves including cylinder after use
- Do not allow build up of unburned gas. Always use a spanner to tighten all gas fittings
- Accessible parts maybe very hot. Always keep children away from the Rotisserie
- Always wear protective gloves when handling hot components
- Never lean over Rotisserie when lighting
- Never use Rotisserie with BBQ cover on
- Never dismantle Rotisserie motor
- Never modify the construction of the Rotisserie this will void your Warranty.
- Always switch off the Rotisserie before moving
- The use of unauthorised parts will void your Warranty and can create an unsafe environment and conditions of use.
- Never use charcoal or any other solid fuel with this Rotisserie
- Never disconnect any gas fittings while the Rotisserie is in use.
- In the event that a burner goes out and gas escapes, turn off the burner knobs, open the BBQ hood fully and let it air out. Wait 5 minutes before attempting to relight the BBQ.
- Never let clothing, pot holders or other flammable materials come in contact with or close to any grill, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury. Certain materials or items, when stored under or near the BBQ, will be subjected to radiant heat and could be seriously damaged. Clothing or other combustible materials should not be hung from the Rotisserie, or placed on or near the Rotisserie. Combustible materials are considered to be wood, compressed paper, plant fibres, plastic or other materials capable of being ignited and burned

Assembly Procedure

Note: Tools required for assembly - 2 x adjustable spanners, Medium Philips screwdriver.

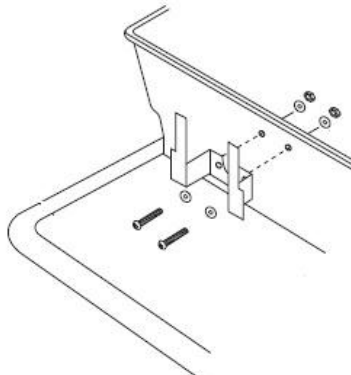
Step 1.

Always ensure you set the motor of the Rotisserie on the opposite side to the side burner (if fitted) of your BBQ.



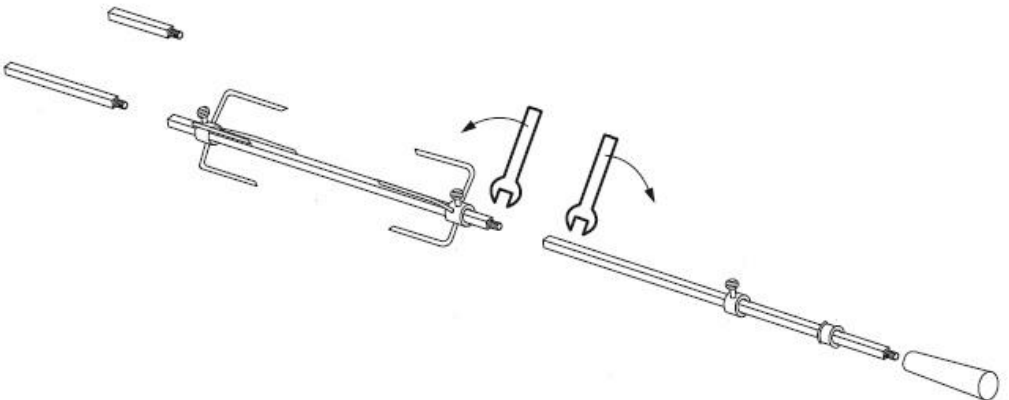
Step 2.

Depending on the model BBQ you have, you may need to install one of the adjustment plates between the motor bracket and the side of the BBQ. You need to install one at the other end for the bushing to rotate on.



Step 3.

Using a combination of spit rods. Ensure you have at least 75mm from the side of the BBQ to the wooden handle. Use spanners to tighten the spit rods together.



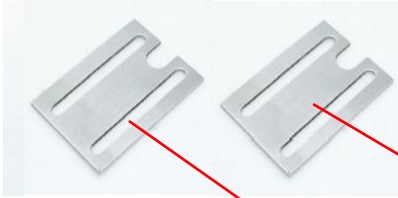
Assembly Procedure

Open the lid and make sure that all burners are in the OFF position

Remove warming rack, NOTE Always remove the warming rack when using the Rotisserie

Install the Rotisserie on the BBQ and plug in at power socket

Some BBQ's (not all) may require the 2x support brackets with adjustable slides on either side of burner box to gain the height for the Rotisserie (see pic below)

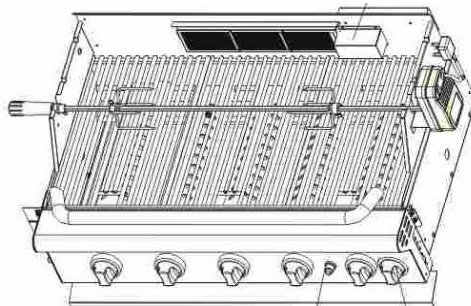


2 pcs Support Bracket



Insert skewer into Rotisserie motor housing and switch on.

Once Rotisserie is set up, light burners on BBQ to pre heat the BBQ.



- Never leave burners on high for more than 10 minutes unless actually cooking. If the burner makes hissing sounds when lit, it may be burning inside. Turn burner off, allow it to cool and try again.
- Close the gas cylinder valve after each use.
- Never use plastic or glass utensils on the Rotisserie
- Never use the BBQ or Rotisserie in strong winds
- Never allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the Rotisserie.
- Before you start cooking for the first time, clean the Rotisserie thoroughly with hot soapy water. This is necessary to remove residuals and solvents, oil and grease, which may have remained from the manufacturing process. The hotplate and grill on your BBQ should be thoroughly cleaned in the same manner.
- Do not exceed 3kg cooking weight
- Always attach Rotisserie to BBQ first then plug cord into the power.
- To protect against electric shocks, do not immerse motor, power adaptor or power cord in water or expose to rain.
- Do not operate Rotisserie with a damaged cord or plug.
- Do not allow children to operate the Rotisserie.
- Unplug Rotisserie and remove motor when not in use.
- Do not use Rotisserie for any other purpose than its intended use.
- When Rotisserie cooking place a drip pan under the food being cooked.
- The Rotisserie is for outdoor use only.
- If the BBQ is fitted with a side burner, do not operate the side burner when the Rotisserie is attached.

Controlling the flames

The knobs have three basic positions: Off, High and Low. You can achieve any flame height between low and high by rotating the BBQ control knob between these positions.

Checking the flame

Look underneath the BBQ so that you can see the flames. They should be a soft blue colour with yellow tips. If the flames are too yellow, there is too much gas and not enough air. The flame will be inefficient and will give off too much smoke. If the flame is too pale, there is too much air and not enough gas. If either of these situations occur you may need to clean the burners (See 'Maintenance' section of this manual).

Note: 'Blowback' is a situation where the flame burns inside the burner, towards the front. It can be recognised by a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn the burner off, wait a few seconds then relight.

Controlling flare up

Flare-ups are sudden bursts of flame that come up over the top of the grill. They are caused by natural cooking juices from your food falling onto the flame tamer and then burning.

A little bit of flare-up, as well as the resulting smoke, is a good thing. It's what gives BBQ'd food that unique outdoor flavour. But if it happens too often, or if the flame lasts more than a couple of seconds, your food will char, so you need to control it.

First of all, cooking very fatty foods will cause a lot of flare up. You should trim excess fat off your meat. Also, excess flaring usually means your controls are up too high. Try turning them down.

Cooking with your Rotisserie

There are so many advantages to Rotisserie cooking. Meats are generally juicier, self-basted and slow roasted. Of course there are a few differences between grilling and Rotisserie cooking that you need to be aware of, remember that while a lot of grilling is done over a very hot fire you need a lot less heat for the Rotisserie.

The most important thing to remember in using a Rotisserie is balance and security.

Place the meat on the middle of the Rotisserie skewer and fasten as firmly as you can. If you are cooking poultry remember to secure the wings and legs in as tightly as possible. If parts are loose to flop around as it turns you can get burning and it can throw off the balance. If the meat is unbalanced you will put stress on the Rotisserie motor and will make one side turn slower than the other causing uneven cooking. Adjust until you have a good balance.

Note: If the Prong doesn't turn smoothly, or makes a struggling sound as it turns, the meat is not properly balanced. If this happens, reset the meat on the prongs until it is balanced. Cooking with an unbalanced Prong will eventually burn the motor out.

Using a meat thermometer is best for assessing when the meat is ready.

If you set up your Rotisserie so that the top of the item is moving away from you and place the drip pan slightly towards the front of the grill then you will have an easier time scooping up the drippings for basting.

Tips

Avoid burning or charring food as this has been shown to be unhealthy.
Don't leave cooked food standing for too long before eating.

Indirect Cooking Method

Using indirect cooking, there is no direct heat on the food. To achieve this the hood needs to be closed and the burners either side (not directly under) the meat need to be on.

Preheat the barbeque

Skewer meat through the middle onto the centre prongs

Allow a drip pan to fit underneath the centre of the meat and on top of the Cooking grate.

Fill the drip pan approximately one inch high (depending on the height of the pan) with water and add your favourite fruit juice, wine or beer.

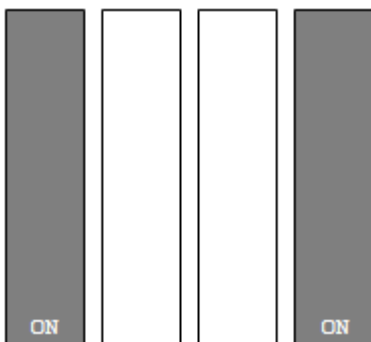
The drip pan's contents can be improved by the addition of cinnamon, bay leaves, rosemary, star-anise cardamom pods or lemongrass. This will add flavour and keep the meat moist during the cooking process.

Place the balanced Rotisserie shaft in the motor and turn on.

Leave the burners directly under the meat off and leave the remaining burners on low.

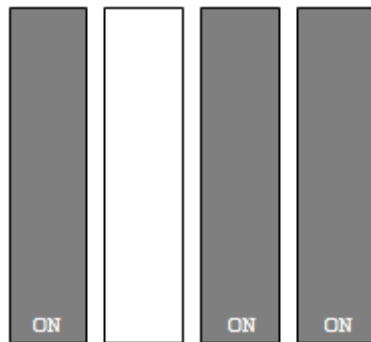
Now close the hood. For heat circulation and flavour retention ensure the hood is kept closed, and maintain a medium cooking temperature.

Cook until meat thermometer registers a cooked temperature. (Do not leave the meat thermometer in the roast during cooking)



Two Burner Indirect Cooking

Best for smaller meals or foods.
Consumes less LPG.



Three Burner Indirect Cooking

Great indirect cooking on low. Produces slow, even heating. Ideal for slow roasting and baking

Direct Cooking Method

Direct cooking uses heat directly under the food. The hood can be open or closed during this process.

If your BBQ comes with a rear burner, this is the burner you use with your Rotisserie cooking. Ensure that the food on the Rotisserie is not too large that it touches the rear burner while the Rotisserie is operating.

Preheat the barbeque

Skewer meat through the middle onto the centre prongs

Turn the burners directly under the food on.

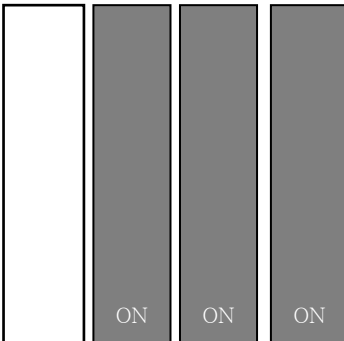
Place the balanced Rotisserie shaft in the motor and turn on.

Cook the food with a medium heat, being careful to avoid burning.

Turn the burners towards high or low depending on the height of the food above the grill.

Baste the food a few times during cooking to keep it moist.

Cook until meat thermometer registers a cooked temperature. (Do not leave the meat thermometer in the roast during cooking).



Three Burner direct Cooking

Good for bigger cuts of meat.

Generates higher temperatures around the meat.

Storing your Rotisserie

Your Rotisserie is designed to be used outdoors. However, just like a car, you will prolong the life of the Rotisserie if you store it out of direct exposure to the elements when not in use.

When the Rotisserie is not being used, it should be removed from the BBQ, dismantled and stored away from the elements.

If you don't intend to use it for a few months, lightly spray all the surfaces with canola oil. This will help protect against corrosion.

- Do not perform any servicing on the Rotisserie yourself. This includes internal adjustment of motor. Servicing can only be carried out by authorised technicians. Your BBQ should be serviced annually by a certified gas service agent.

Rust on your Rotisserie from misuse or lack of cleaning or protective agents are expressly excluded from Warranty.

On-going Maintenance

Chrome Rotisserie Prongs and Rod

Overtime grease, fat and other cooking oils may build up on your Rotisserie. To clean, wash with warm/hot soapy water. Wash off soapy water with warm/hot clean water, leave to air dry. Apply a light cooking oil to the prongs to protect the stainless steel surface. This will apply a protective coating and assist in repelling the elements.

Stainless steel parts will rust if you do not look after them properly.

From time to time spotting may occur on Rotisserie. This is normal and is due to moisture and/or other elements. To ensure that spotting and discoloration does not become worse and more visible resulting in permanent damage to your Rotisserie, it should be cleaned and removed straight away. This is best done with a steel cleaner/cutback solution, or if the spotting is larger and harder to remove, use a steel/metal polish and then a cleaner/solution. Always use a soft cloth to clean your Rotisserie.

GOLDAIR

SUPPORT AND TECHNICAL ADVICE

PO Box 100707, NSMC, Auckland, New Zealand

Monday – Friday 8am-5pm

Phone: 0800 232 633

Website: www.goldair.co.nz

GOLDAIR

One Year Warranty

Your Goldair product has been inspected, tested and is guaranteed subject to the following for a period to one year from the date of purchase against defects in workmanship and materials. During this period, such defects will be rectified by repair or replacement of the product purchased. Your Warranty becomes invalid if in our opinion the product has been misused, incorrectly assembled, tampered with, stored outdoors and exposed to the elements or not regularly maintained as per the "Maintenance" notes at the end of this user manual. The Warranty does not include any labour or other associated expense that may be involved in removal or installation of the product. Normal wear & tear and any issues involving spider/insect web build up's inside motor are expressly excluded.

If your Goldair product fails to operate satisfactorily, please contact Goldair via phone in the first instance. To obtain a repair or replacement product under this Warranty, you will need to produce satisfactory evidence of date of purchase. The completed Warranty and purchase receipt must be presented with the product. The Warranty should be filled out at the time of purchase. It is in your interest to make sure this is done.

If the product is to be replaced (cannot be repaired) then that replacement will be of the same or similar product or accessory excluding packaging, instruction card etc. Where a replacement product is supplied, this shall be guaranteed for the balance of the original Warranty period.

Any model that is no longer available will be replaced by a model of a value and with such features as we consider appropriate in the circumstances. Goldair Ltd is not responsible for freight forwarding charges, losses or damage in transit.

If service is required after the Warranty period has expired, the product should be inspected by a qualified gas service technician. Service outside of the Warranty period will be at your cost.

Consumers Guarantee Act (1993).
In accordance with the above act, consumers are advised that: The manufacturer does not undertake that repair facilities and parts are necessarily available for this product.
If any of the provisions of the foregoing are contrary to any relevant legislation, then that provision shall be deemed to be excluded from the Warranty and the rest of the provisions will continue to apply.

IMPORTANT: Please retain this Warranty card

Name Purchased from

Address Date of purchase

..... Name of product

Suburb Model no