



THE CELEBRATION EXPERTS

www.pedersens.com

Spit BBQ (Charcoal Spit) Operating Instructions

1. Remove the spit from the BBQ unit
2. You will need to remove 3 pieces before you can attach the meat.
 - a. To remove the **smaller steel rod** (support bar) you will need to loosen the wing nuts that are attached to the connector units (the piece that connects the smaller steel rod to the larger steel skewer). Once loose remove the support bar.
 - b. Remove the **support bar connector piece** and the **fork** located on the end closest to the sharp end.
3. Centre your meat on the main spit (steel rod) and make sure you have pushed the meat into the fork still located on the main spit. This is a very important step so take your time. If the meat is not centered, the cooking will be uneven.
4. Reattach the pieces you removed in Step 2.
 - a. Slide the fork onto the main spit and firmly into the meat.
 - b. Slide the connector piece onto the main spit
 - c. Slide the smaller steel rod back into place and tighten the wing nuts
5. For support, tie the meat as tightly as possible with wire and/or chicken wire all the way around the smaller support bar. As the meat cooks, it will shrink so be prepared to tighten the metal ties several times (have pliers on hand for the wire)
6. Re-position the spit on the BBQ and plug the motor in to check the rotation of the spit. After a few rotations unplug the motor.
7. Pour charcoal into the foil lined pan, 30lbs is good to start, and light the coals.
8. Build the coals along the edge of the pan, never putting the charcoal directly under the meat because the outside of the meat will be burnt before the inside is cooked. The fat that drips from the meat during cooking can cause flame ups if you do not catch the drips with a steel pan (never use foil pans)
9. As the meat cooks, add extra charcoal at the end of the pan and spread the burning coals along the sides of the pan once they are hot.
10. Plug in the motor and the spit will begin to rotate

Helpful Hints

1. Place the spit in a sheltered area, breeze will add to the cooking time
2. Allow 1.5 lbs meat (uncooked) per person
3. Place narrow steel pans or sand directly under the spit to catch the fat. Hot fat can catch on fire and scorch the meat
4. You will use approximately 10lbs of charcoal per hour in addition to the 30lbs you start with