



Rotisserie

Thank you for purchasing the Kadai Rotisserie, complete with Rotisserie Drum, Half Grill, Spit & Two Forks. *(Please note the Rotisserie is only compatible with the Gothic High Stand)*



Rotisserie Drum, Spit & Two Forks



Rotisserie Half Grill

Instructions

To set up your Rotisserie first place the Rotisserie Drum onto your Kadai, ensuring the lugs on the bottom of the Drum are on the inside of the bowl (as seen in image 1). Then place the supporting bar into your Gothic High Stand, as seen in image 2.

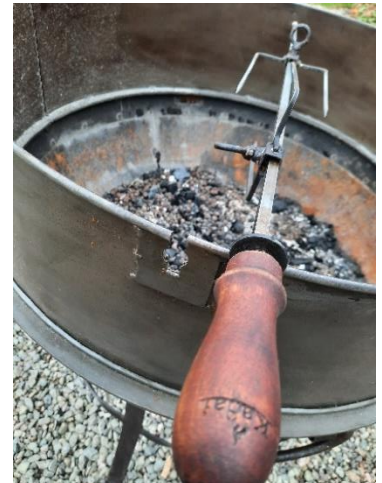
Image 1



Image 2



Image 3



Before inserting the Spit into the Drum, skewer your meat with the Spit. Then use the two Forks to clamp the meat together so that it is secure, turning the thumb screws to loosen or tighten the Forks to the required level.

From here, you can insert the Rotisserie spit into the Drum. Ensure that the handle end of the Spit is fitted into the keyhole (refer to image 3). The pointed end of the Spit will be placed into the small hole on the opposite side to the keyhole.

The Half Grill hooks onto the Drum, as seen in image 4.



Image 4



Image 5

We recommend using a Kadai Lid with the Rotisserie, to do this first place your Lid Ring onto the Rotisserie Drum. The Kadai Lid can then be placed onto the Ring in the same way you would place it onto your bowl (please see image 5), creating an oven perfect for slow cooking meats.

(Please note the supporting bar on your Kadai Lid Ring simply rests loosely on the Rotisserie Drum)

Care & Use Instructions

Wash the Rotisserie Spit and Two Forks with warm soapy water. Periodically you can apply a thin layer of vegetable oil to keep it in good condition. Similarly, if the Drum needs cleaning, you can wash with warm soapy water.

If left outside, it will oxidise. If this happens then the Drum can be rubbed down with an abrasive pad, then seasoned with vegetable or cooking oil. We recommend storing inside when not in use.

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