

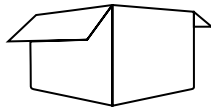


899658 - SRG13v1b, 899657 - SRG25v1b

Stainless Steel Rotisserie Grill

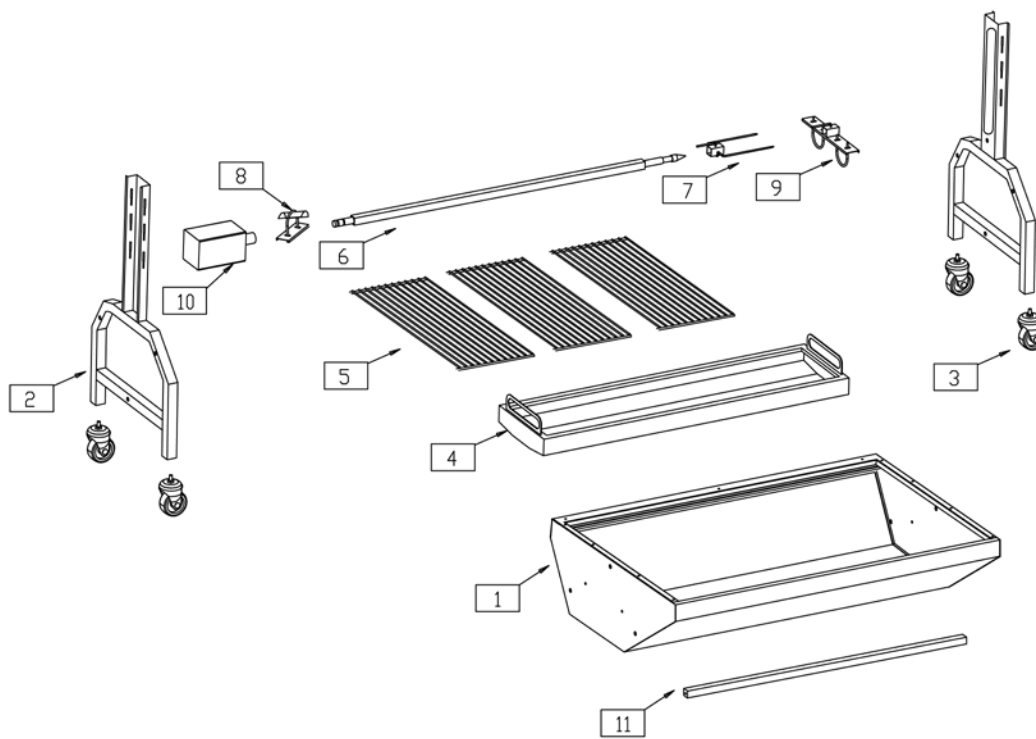
AVAILABLE IN 13W or 25W Motors





UNBOXING

- 1.** TROUGH (1PC)
- 2.** LEG (1PC)
- 3.** LOCKING CASTER (4PC)
- 4.** CHARCOAL TRAY (1PC)
- 5.** COOKING GRILLS (3PC)
- 6.** SPIT ROD (1PC)
- 7.** FORK (1 PC)
- 8.** SPINE HOOK (1 PC)
- 9.** FOOT HOOK (1 PC)
- 10.** MOTOR (1 PC)
- 11.** LEG SUPPORT POLE (1PC)



**DO NOT FASTEN ALL BOLTS AND SCREWS BEFORE THE
SPIT ROASTER IS FULLY ASSEMBLED**



- Screw locking casters into the bottom of the legs.
- Bolt the legs onto the trough using the provided hardware and tool.
- Put Leg Support Pole in between the bottom bars of the two legs, use M8*45 hexbolts to secure it.

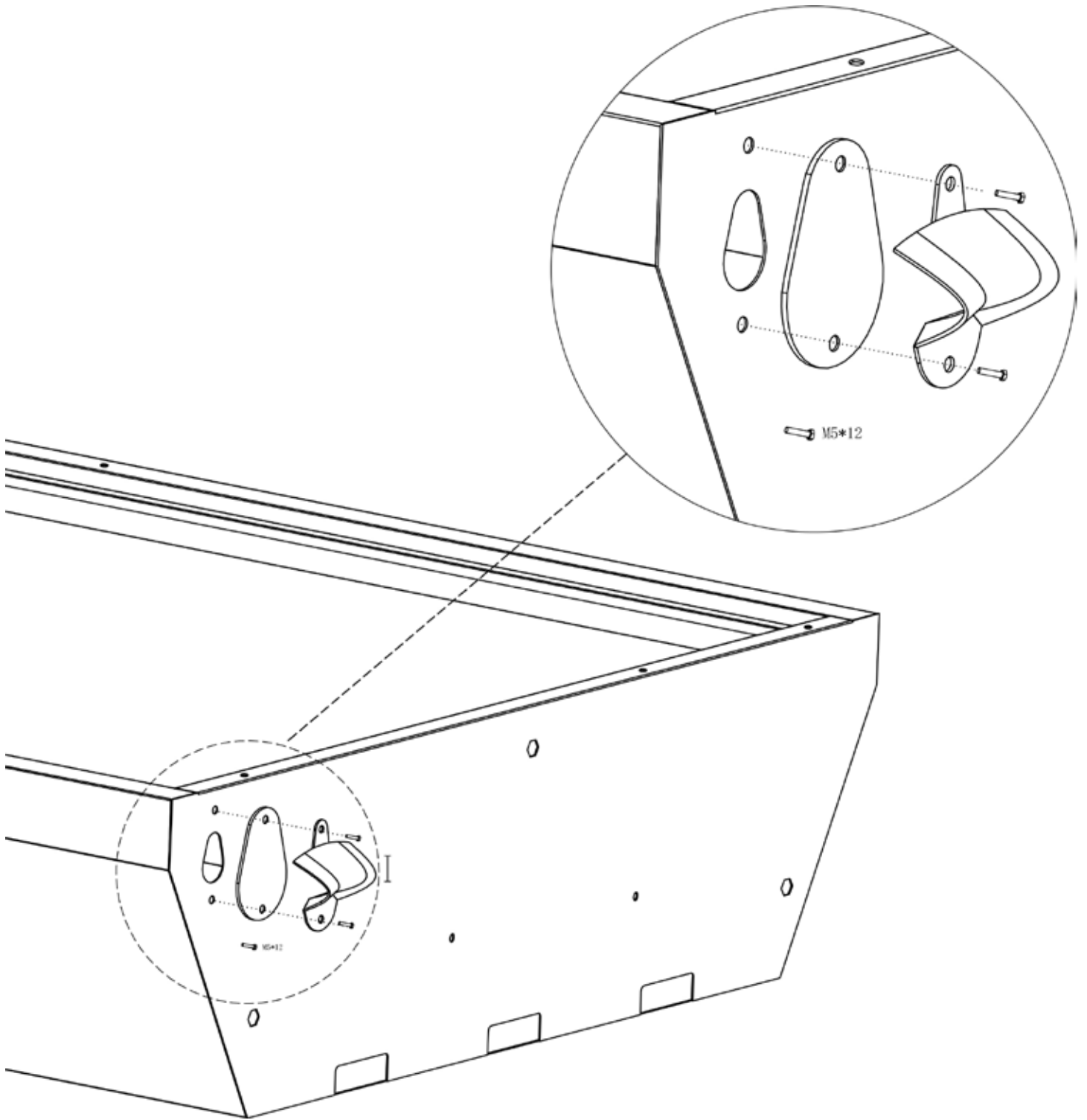


- Set the charcoal tray into the slots inside of the trough.
- Place the cooking grills in place on top of the trough.



- Slide the motor onto the upright of the leg.
- Slide the fork, spine hook, and feet hooks onto the spit rod and turn screws to tighten in place.
- Install the spit rod. Ensure the notch is locked onto the motor and slid all the way back.
- Adjust the spit rod height using removable pins.

Bottle opener Installation



| FEATURES | |
|---|--|
| STRONG 13W or 25W MOTOR FOR LARGE ROASTS | |
| HEAVY-DUTY SQUARE SPIT ROD | |
| 3 TIER COOKING HEIGHT ADJUSTMENTS | |
| REMOVABLE PORCELAIN ENAMEL DRIP PAN | |
| DUAL PRONG FORK, SINGLE LEG BRACKET AND SPINE FORK | |
| BOTTLE OPENER | |
| HIGH-QUALITY STAINLESS STEEL | |
| RUBBER SWIVEL LOCKING CASTERS | |

| TECHNICAL SPECIFICATIONS | | |
|---------------------------------|------------------------|---------------|
| MOTOR POWER | 13W | 25W |
| MOTOR CAPACITY | 85 LB | 125 LB |
| SPIT LENGTH | 51-IN. | |
| SPEED | 4 RPM | |
| MATERIAL | STAINLESS STEEL | |
| WEIGHT | 69 LB | 73 LB |

IMPORTANT SAFETY INFORMATION

- It is the sole responsibility of the purchaser of Titan Distributors products to instruct all individuals, whether they are the end user or supervising personnel on the proper usage of the equipment.
- Use outdoors only. Read safety information before using this appliance.
- Accessible parts may be very hot. Keep young children and pets away.
- Do not move appliance during use.
- Use caution when handling or transporting this product.
- Metal edges can produce a hazard. Use appropriate gloves when lifting or handling.
- Use protective gloves when handling hot components. Any modifications of the appliance may be dangerous.

ELECTRICAL CAUTION

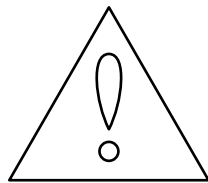
- If any accessory is used on this appliance that requires an external power source when installed, the accessory must be electrically grounded in accordance with local codes.
- Do not cut or remove the grounding prong from the plug.
- Keep the electrical supply cord away from any heated surface.

PREPARING THE SPIT

- Select the appropriate accessories for holding the cut of meat you will be cooking.
- Try to determine the center of weight for the cut of meat and use this point to insert the spit rod.
- Position the meat in the center of the horizontal length of the spit rod and ensure it is well secured.
- Ensure that the spit supports allow for the rod to be as level as possible.
- Place the spit with the meat into the rod spit supports. Make sure that the motor output is aligned properly with the slot in the rod.
- Ensure that meat is balanced to ensure maximum efficiency of motor.

STARTING CHARCOAL FIRE

- With the spit and meat in place, begin by placing a small mound of lump charcoal, or charcoal briquettes in the bottom and center of the charcoal tray.
- The mounds of charcoal can now be lit using matches and starter fluid. Allow mounds to fully ignite.
- With a heat resistant tool, start to spread the ignited mounds of charcoal outwards from the center of the tray to create an evenly distributed heat source.
- Add additional charcoal over the length of the tray to increase the temperature of the heat source.
- Charcoal level will have to be monitored to maintain desired heat level. Add charcoal as required.



WARNINGS



Heavy object. Use lifting aids and proper lifting techniques when moving.



Sharp objects may be involved. Use precaution and protection.



Choking hazard. Small parts - Please exercise caution if small children or pets are present.

Acknowledgement of Risk & Release of Liability

The use of any equipment, including this one, involves the potential risk of injury. Apart from any warranty claim that might be presented for a claimed defect in material or workmanship of the product, you accept and assume full responsibility for any and all injuries, damages (both economic and non-economic), and losses of any type, which may occur, and you fully and forever release and discharge Titan, its insurers, employees, officers, directors, associates, and agents from any and all claims, demands, damages, rights of action, or causes of action, present or future, whether the same be known or unknown, anticipated, or unanticipated, resulting from or arising out of the use of said equipment. This equipment must be used with care by capable and competent individuals under supervision, if necessary.

Time Limited Warranty: Terms, Exclusions & Limitations of Remedies

This product comes with a one (1) year limited warranty that can be found at www.ashandemberoutdoors.com/warranty.html. Please review the same for all details regarding the Titan Limited Warranty.

THE TITAN LIMITED WARRANTY FOUND AT WWW.TITANGREATOUTDOORS.COM/WARRANTY.HTML IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY AND/OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY DISCLAIMED.

ASH & EMBER

Need help? Contact us first.

PHONE

1-888-794-1455

EMAIL

info@ashandemberoutdoors.com

ASH & EMBER

www.ashandemberoutdoors.com