

# 3 Embers

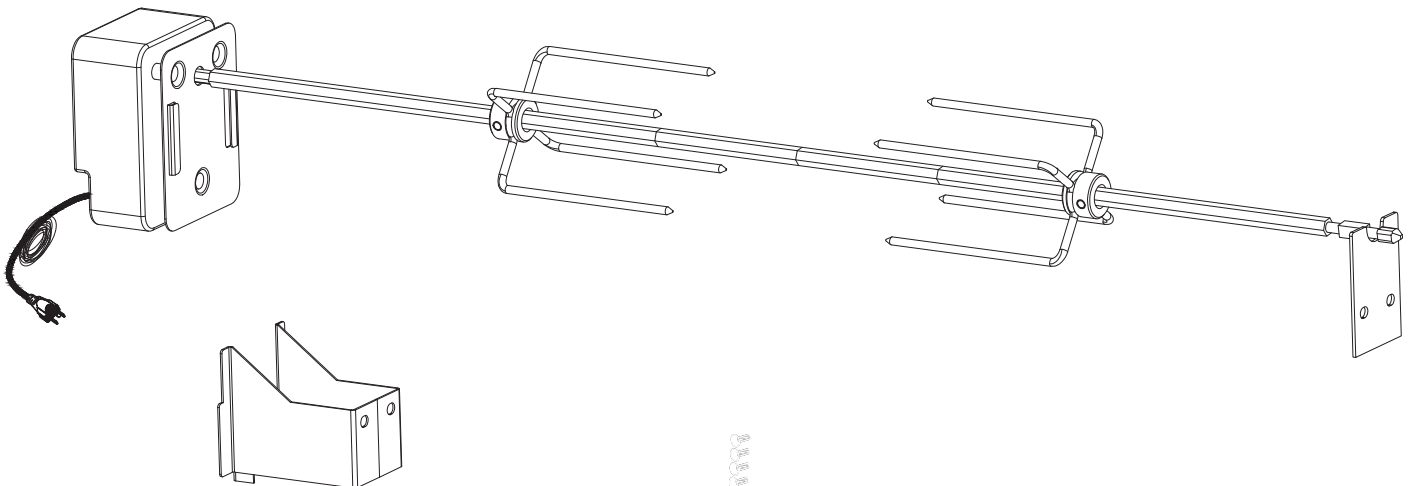
## STAINLESS STEEL ROTISSERIE KIT

### OWNER'S MANUAL ASSEMBLY AND OPERATING INSTRUCTIONS

**SAVE THIS MANUAL FOR FUTURE REFERENCE**

#### **⚠ WARNING**

**READ AND FOLLOW ALL WARNINGS  
AND INSTRUCTIONS IN THIS MANUAL  
TO AVOID PERSONAL INJURY,  
INCLUDING DEATH OR PROPERTY  
DAMAGE.**



**THIS KIT FITS MOST 3 EMBERS® AND  
EVEN EMBERS® GRILL MODELS**  
*Fits Grill Fireboxes up to 36-inches wide*

# **IMPORTANT SAFETY WARNINGS**

WE WANT YOU TO USE THIS ROTISSERIE AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT THE ATTENTION TO POSSIBLE HAZARDS AS AS YOU ASSEMBLE AND USE YOUR ROTISSERIE

WHEN YOU SEE THE SAFETY ALERT SYMBOL   
PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY  
BEFORE ASSEMBLING AND OPERATING YOUR ROTISSERIE.**

## **WARNING**

### **ELECTRICAL GROUNDING INSTRUCTIONS :**

This appliance (rotisserie motor) is equipped with a three-prong (grounding) plug for your protection against electrical shock hazard. It should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

- Always check the grill prior to each use as indicated in the “Pre-Start Check List” section of the Embers Grills Owner’s Manual.
- Keep children and pets away. DO NOT allow children to use or play near the grill or rotisserie.
- DO NOT leave the grill unattended while in use.
- Do not use the side burner when using a rotisserie. Burner lid could be hot from prior use.
- To avoid body injury, DO NOT touch spit rod while in use or soon after use, rod can be extremely hot.
- Keep any electrical supply cords away from water or hot surfaces.
- DO NOT operate with a damaged cord or plug.
- Turn rotisserie motor switch to “OFF” before removing plug from outlet.
- Unplug the rotisserie motor when not in use and before cleaning.
- DO NOT exceed 12 lbs. of food on the rotisserie.
- Keep a fire extinguisher acceptable for use with gas products close by. Refer to your local authority to determine proper size and type.
- For household use only. DO NOT use the grill or this rotisserie for anything other than its intended purpose.
- DO NOT use while under the influence of drugs or alcohol.
- When using an AC current rotisserie, it must be electrically grounded in accordance with local codes, or in the absence of local codes:
  - In the US: The National Electrical Code – ANSI-NFPA No. 70 – Latest Edition
  - In Canada: the Canadian Electrical Code – CSA C22.1

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS GRILL.**

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL  
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# ASSEMBLY INSTRUCTIONS

⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR ROTISSERIE.

READ THE OWNERS MANUAL TO THE GRILL BEFORE ASSEMBLING OR USING THIS ROTISSERIE.

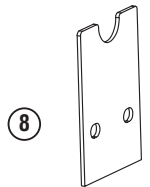
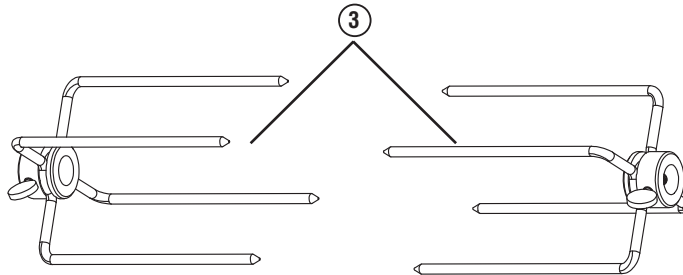
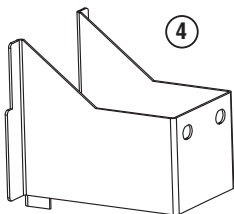
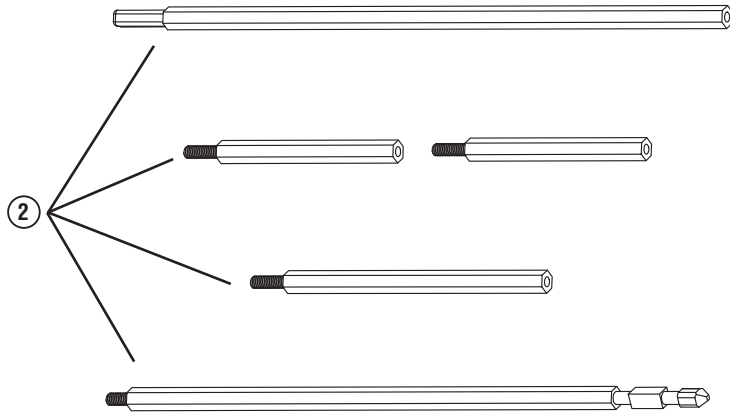
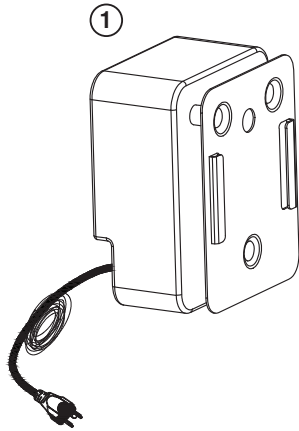
THE FOLLOWING TOOLS ARE REQUIRED TO ASSEMBLE THIS UNIVERSAL ROTISSERIE:

- Phillips Screwdriver
- Adjustable Wrench

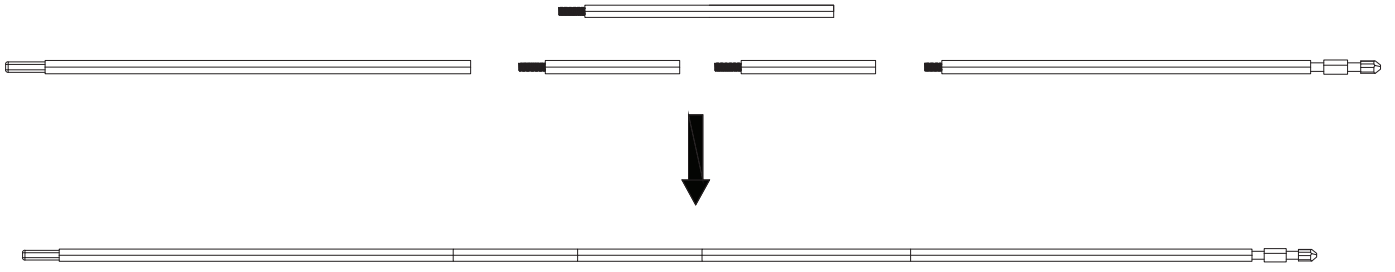
## PARTS LIST:

- ① 1 Motor
- ② 5 Spit Rod Sections
- ③ 2 Forks
- ④ 1 Motor Mount Bracket

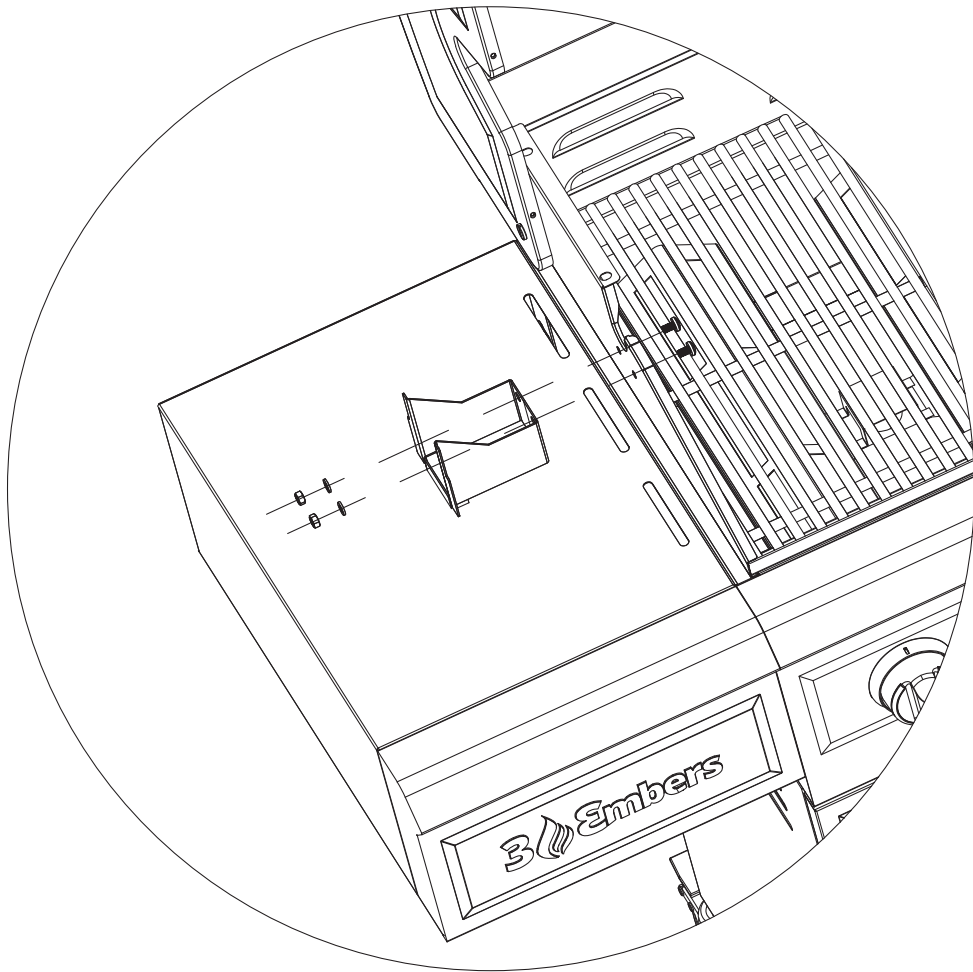
- ⑤ 4 M6 X 10 mm Screws
- ⑥ 4 M6 Washers
- ⑦ 4 M6 Nuts
- ⑧ 1 Right Support Bracket



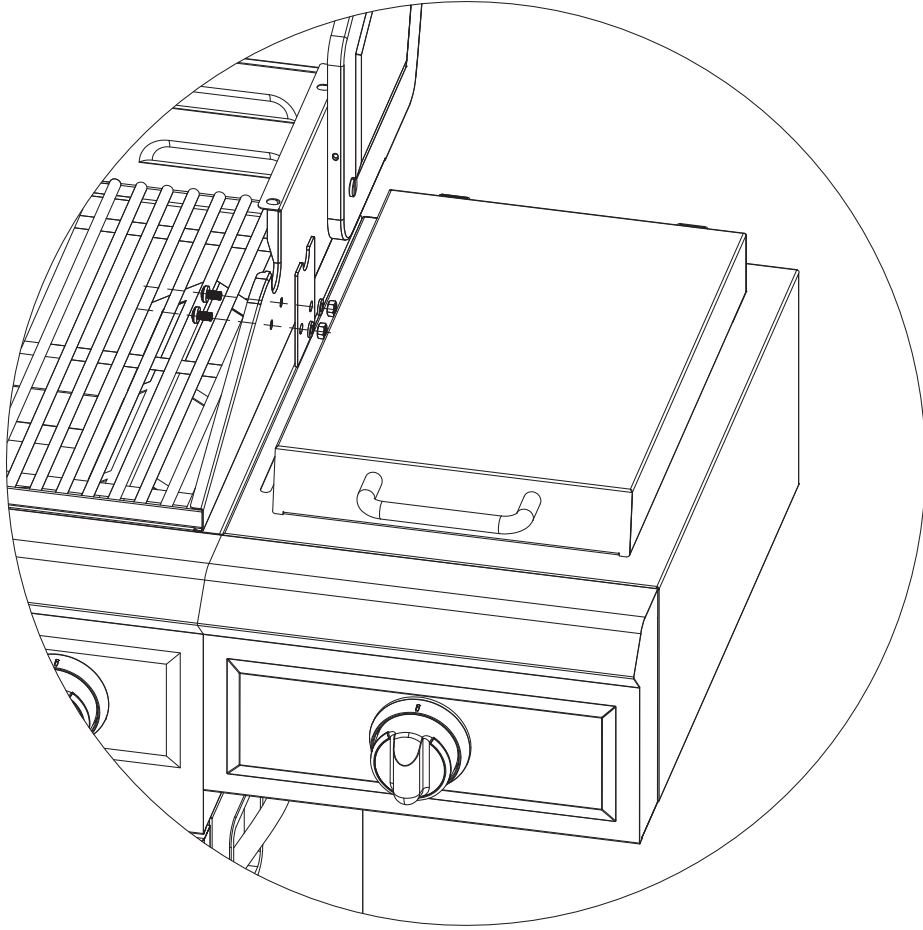
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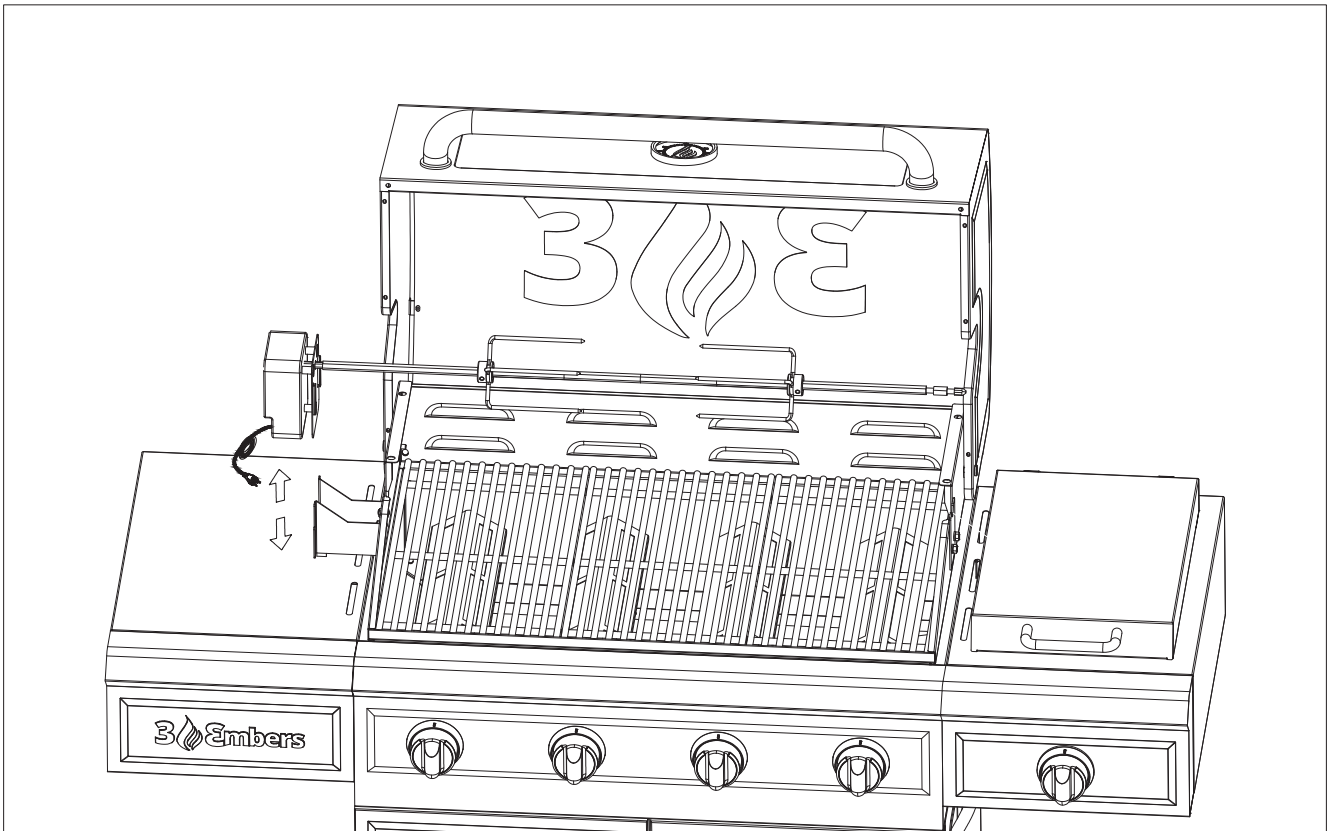
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**READ ALL WARNINGS ON PAGE 1 AND IN THE OWNERS MANUAL**

**⚠ WARNING**

**ELECTRICAL GROUNDING INSTRUCTIONS:**

**THIS APPLIANCE (ROTISSERIE MOTOR) IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST ELECTRICAL SHOCK HAZARD. IT SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

**Operating the Rotisserie :**

- 1. Your grill was pre-drilled from the factory to include mounting holes for the 3 Embers® Stainless Steel Rotisserie.**
- 2. Install the rotisserie motor onto the motor mount bracket.**
- 3. Ensure that the rotisserie motor is turned to “OFF.”**  
**Note: Rotisserie motor is capable of turning up to a 12 lb. cut of meat or poultry.**
- 4. Place one fork onto the spit rod with the prongs facing the center of the spit rod. Do not tighten set screw at this time.**
- 5. Skewer meat with the spit rod and slide to the center of the rod.**
- 6. Place second fork onto the spit rod with the prongs facing the meat.**
- 7. Slide both forks tightly against the meat and securely tighten the fork set screws.**
- 8. Check the balance of the food on the rod by rotating the loaded spit rod loosely in your hands. The rod should rotate evenly with little effort. Adjust the food on the spit to achieve a balanced assembly.**
- 9. Place the loaded spit rod into the motor assembly and support bracket.**
- 10. Close the grill lid and turn the rotisserie motor “ON.”**  
**Note: Erratic noises from the motor are a sign of an unbalanced spit rod. Which could cause severe damage to motor gears.**  
**WARNING: Always use oven mitts/gloves to protect your hands. Metal parts become hot during use. Use extreme caution when handling spit rod and forks.**
- 11. When food is done, use oven mitts/gloves to remove spit rod from motor assembly.**
- 12. Loosen fork set screws and remove meat by sliding off the end of the spit rod.**

# GRILL COOKING TIPS:

## CLEANING AND MAINTENANCE:

- Spit rod and forks can be disassembled and washed in dish soap and warm water.  
Note: All metal parts, with exception of the motor, are dishwasher safe.
- After first use, it is likely that the stainless steel adjacent to the burner will darken. This is a normal property of stainless steel used on the rotisserie.
- Store motor and other parts in a cool, clean and dry place.
- To prevent electrical shock hazard, DO NOT immerse the motor or cord in water.

## GRILLING TO PROPER TEMPERATURE:

- Use a meat thermometer to be sure food has reached a safe internal temperature.
- The USDA recommends the minimum temperature be reached for the following food items:

**Pork . . . . . 160° F (71° C)**

**Poultry . . . . . 180° F (82° C)**

**Roasts . . . . . 145° F (62.8° C)**

## HELPFUL HINTS:

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a counter top.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 800-535-4555.

### CALIFORNIA PROPOSITION 65 WARNING



This product contains chemicals, and when used, produces chemicals, including carbon monoxide, known to the State of California to cause cancer and birth defects or other reproductive harm.

# 1 YEAR LIMITED WARRANTY

The Boltz Group warrants to the original purchaser that the 3 Embers® Stainless Steel Rotisserie is free from defects due to workmanship or materials for 1 Year.

The Boltz Group's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover rotisseries that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches, rust or heat damage to the finish, which is considered normal wear.
- The Boltz Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Boltz Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your 3 Embers® Stainless Steel Rotisserie under the terms of this warranty, please call Customer Service Department at 855-735-9922 **A receipt will be required.** The Boltz Group **will not be responsible for any rotisseries forwarded to us without prior authorization.**

EXCEPT AS ABOVE STATED, THE BOLTZ GROUP MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THOSE LISTED ABOVE FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF 3 EMBERS® STAINLESS STEEL ROTISSERIE TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.