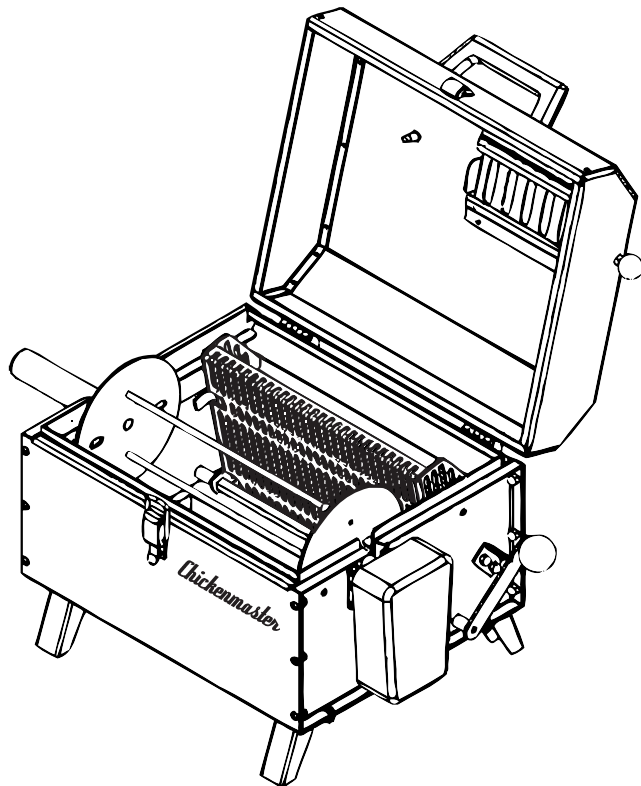


# *Chickenmaster*

**Rotary Grills™**

## OPERATOR'S MANUAL



### LUNCHBOX

**IMPORTANT: READ SAFETY RULES AND INSTRUCTIONS CAREFULLY**

**CARBON MONOXIDE WARNING:** This grill burns charcoal. Charcoal produces carbon monoxide (CO) when it is burned. The Consumer Product Safety Commission reports about 20 people die and 400 are injured each year as a result of carbon monoxide poisoning from charcoal grills. CO is a colorless, odorless gas that can accumulate to toxic levels in closed environments. Charcoal grills should never be used in an enclosed area, even if ventilation is provided.

**CHICKENMASTER GRILLS 1025 HIAWATHA BLVD. E., SYRACUSE, NY 13211**

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## SECTION 1: IMPORTANT SAFETY INFORMATION

This Operator's Manual is an important part of your new Chickenmaster Rotary Grill. It will help you assemble, prepare, and maintain your grill. Please read and understand what it says.



**WARNING:** THIS SYMBOL POINTS OUT IMPORTANT SAFETY INSTRUCTIONS WHICH, IF NOT FOLLOWED, COULD ENDANGER THE PERSONAL SAFETY AND/OR PROPERTY OF YOURSELF AND OTHERS. READ AND FOLLOW ALL INSTRUCTIONS IN THIS MANUAL BEFORE ATTEMPTING TO USE YOUR CHICKENMASTER GRILL. FAILURE TO COMPLY WITH THESE INSTRUCTIONS MAY RESULT IN PERSONAL INJURY OR FIRE. WHEN YOU SEE THIS SYMBOL - HEED ITS WARNING.



**DANGER:** Your Chickenmaster Rotary Grill was built to be used according to the rules for safe use in this manual. Carelessness or error on the part of the operator can result in serious injury or fire. If you violate any of these rules, you may cause serious injury to yourself or others.

### 1. TRAINING

- Read this Operator's Manual in its entirety before attempting to assemble or use this grill. Be completely familiar with the proper use of this grill before using it. Keep this manual in a safe place for future and regular reference and for ordering replacement parts.
- This grill is for outdoor use only. See cover for carbon monoxide warning.
- Never allow children under 14 years old to use a grill. Children 14 and older should only use the grill under close parental supervision. Only persons well acquainted with these rules should be allowed to use your grill.
- No one should use this grill while intoxicated or while taking medication that impairs the senses or reactions.
- Keep all children and pets away from grill while in use and until after use when grill is cooled.

### 2. PREPARATION

- Use on a level, noncombustible surface only. Keep away from house, garage, balconies, or overhangs.
- Keep grill away from all combustible materials including gasoline and other flammable liquids and vapors.
- Do not wear loose clothing or jewelry.
- Keep a fire extinguisher accessible.
- Read & follow all warnings on charcoal package.

### 3. OPERATION

- This grill burns charcoal and wood ONLY. Do not burn any other materials in this grill.
- Never use any flammable liquid other than charcoal lighter fluid to start the grill.
- Apply charcoal fluid sparingly and never apply it after charcoal has been lit. The fire may return to the fluid container and explode.
- Do not put bare hands on spit rod or grill grate while in use.
- Exercise caution when attaching or removing spit rod or grill grate while or after grill use. Grill contents will be hot.
- Never leave grill unattended when hot or in use.
- If an extension cord is necessary, use a grounded outlet or grounded extension cord ONLY.

### 4. MAINTENANCE

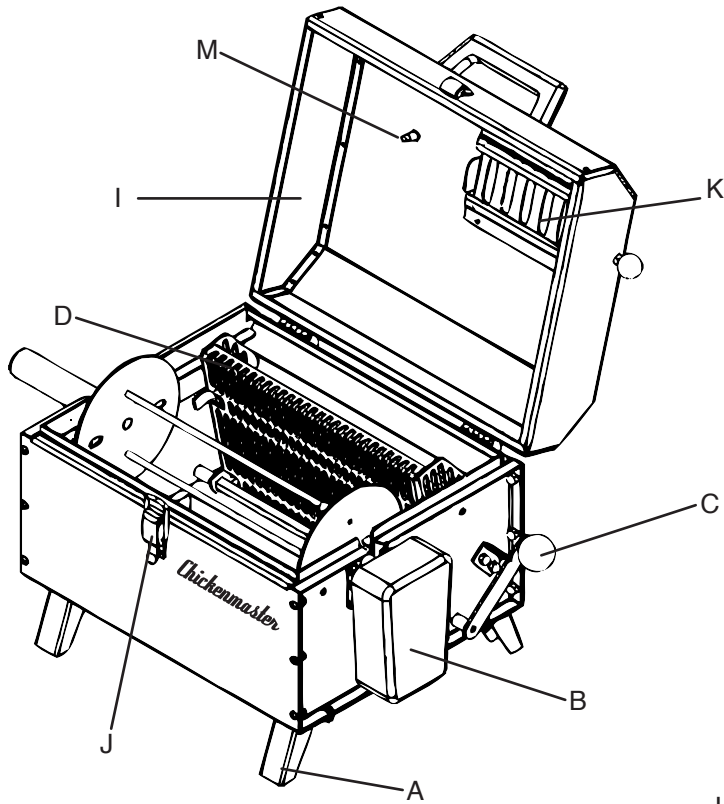
- Completely extinguish fire before leaving.
- Always soak coals with water after use; they retain heat for long periods of time.
- Use gloves when handling or moving. Contents and coal ashes can remain warm for a long time after extinguishing.
- Dispose of cold ashes and grease properly.
- Clean stainless steel parts of grill with a stainless steel wire brush ONLY. Use of a carbon steel wire brush will contaminate stainless steel and cause it to rust.



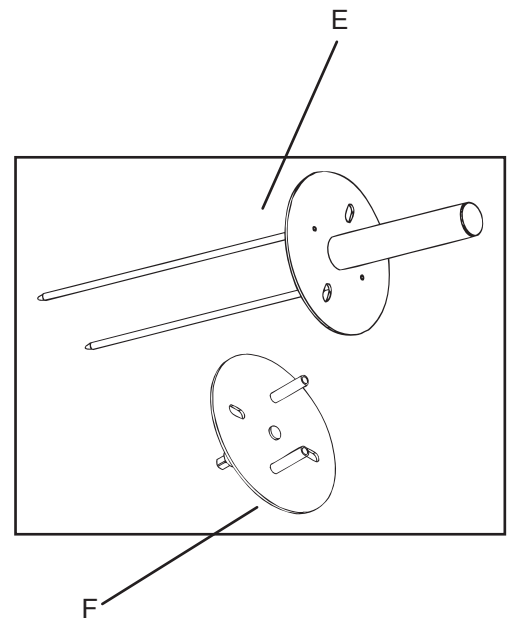
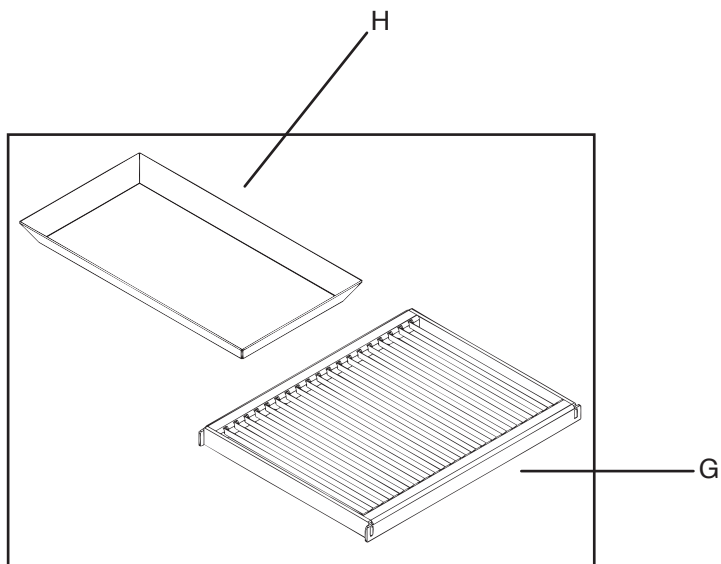
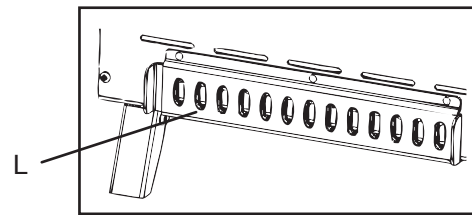
**WARNING - YOUR RESPONSIBILITY:** Restrict the use of this grill to persons who read, understand, and follow the warnings and instructions in this manual and on the grill.

## SECTION 2: GRILL CONTENTS

Lay out the grill hardware according to the illustrations for identification purposes. Part numbers are shown in parentheses. Separate diagrams include additional contents and those within grill.



- A (4) Legs
- B (1) Rotary Motor
- C (1) Coal Grate Lever
- D (1) Coal Grate
- E (1) Spit Rod
- F (1) Spit Rod Plate
- G (1) Grill Grate
- H (1) Drip Tray
- I (1) Grill Lid
- J (1) Grill Lid Clip
- K (1) Grill lid Vent
- L (1) Adjustable Damper
- M (1) Thermometer

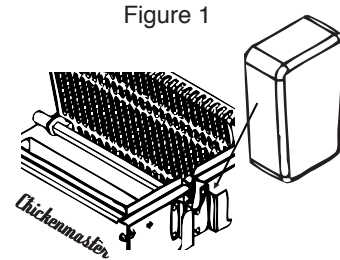


## SECTION 3: ASSEMBLY INSTRUCTIONS

Grill comes pre-assembled. Instructions for reassembly purposes. References to the left or right of the grill are determined from the front of the unit in cooking position. Refer to SECTION 2: GRILL CONTENTS for content labels, numbers, and illustrations.

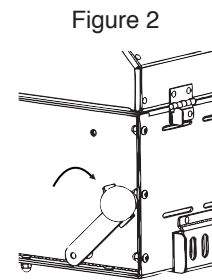
### ATTACHING THE ROTARY MOTOR

1. Slide rotary motor (B) into place in bracket on grill. See Figure 1.

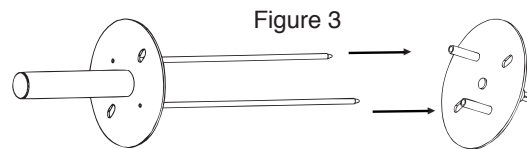


### ATTACHING THE SPIT ROD

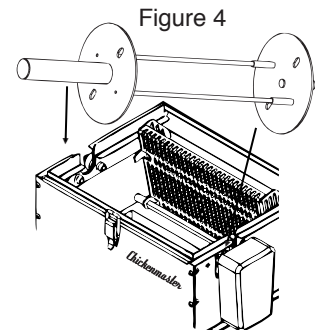
1. Use coal grate lever (C) to move coal grate (D) into upright position. See Figure 2.



2. Slide spit rod (E) spikes into holes in spit rod plate (F). See Figure 2.

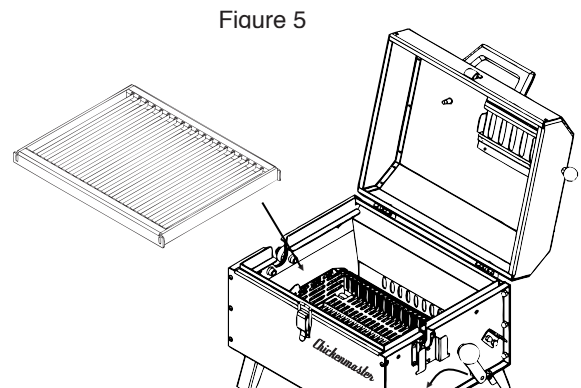


3. Set complete spit rod into grill with spit rod plate facing the rotary motor. Slide back of spit rod plate into place in the rotary motor. See Figure 4.



### ATTACHING THE GRILL GRATE

1. Use coal grate lever to move coal grate into lower position. Place grill grate (G) into grill. See Figure 5.



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## SECTION 4: OPERATION INSTRUCTIONS



**WARNING:** Observe all warning labels on grill and in this Operator's Manual prior to use. Refer to SECTION 1: IMPORTANT SAFETY INFORMATION for warnings and safety information.

**IMPORTANT:** Make sure grill is properly setup prior to operation. See SECTION 3: ASSEMBLY INSTRUCTIONS for correct assembly and setup techniques.

### ROTISSERIE GRILLING DIRECTIONS

1. Move coal grate into upright position.
2. Methods of lighting charcoal while basket is in upright position:
  - Use a charcoal chimney to light charcoal, then carefully empty coal into coal grate until full.
  - Place two pieces of newspaper at bottom of coal grate. Fill with charcoal, then carefully light newspaper.
  - Fill coal grate approximately 1/3 with charcoal, light with lighter fluid, then add additional charcoal until full.
  - Fill coal grate with self-starting charcoal.

For best results, always completely fill coal grate with charcoal (approximately two lbs.).

3. Attach rotary motor to grill.
4. Slide contents onto spit rod, then attach spit rod to spit rod plate. Make sure spit rod and contents are secure.
5. Set complete spit rod into grill and attach to rotary motor. Make sure spit rod is secure and attached properly.
6. Plug rotary motor into power outlet. Turn motor on.



**WARNING:** Grill must not be operated near housing or other structure. Use an extension cord for motor plug if necessary, and only use either a grounded outlet or grounded extension cord.

7. Close grill lid. Cook as desired. Use grill lid vents and adjustable damper to alter temperature:
  - To increase temperature: close grill lid vent and open adjustable damper.
  - To decrease temperature: open grill lid vent and close adjustable damper.

For best results when rotisserie grilling, keep grill lid closed for the duration of cooking time. Opening the grill lid will reduce oven temperature, and will require time to reclaim the loss of heat.

8. Turn motor off when finished. Grab spit rod by the cool-touch handle and rotary motor to remove from grill. Use gloves if necessary. Do NOT touch other areas of spit rod or grill.

### CHAR-GRILLING DIRECTIONS

1. Move coal grate into lower position.
2. Load approximately two lbs. of charcoal into coal grate so grate is completely full. Carefully light charcoal.
3. Place grill grate into grill.
4. Place contents onto grill grate.
5. Cook as desired. Grill with or without grill lid closed. Grill temperature will be much hotter if grill lid is closed.

### MAINTENANCE



**WARNING:** Do NOT touch or remove grill contents with bare hands while in use. Contents will be hot.

1. Completely extinguish fire when finished grilling.
2. Carefully remove grill contents with covered hands.
3. Remove coal from coal grate. Soak coals in water after use; they retain heat for long periods of time.
4. Properly dispose of coal and ashes once cooled.
5. Place grill contents back into grill. Keep grill lid open to cool grill.
6. Legs may be folded beneath grill for storage.

**NOTE:** Clean stainless steel parts of grill with a stainless steel wire brush ONLY. Using a steel wire brush will contaminate stainless steel and cause it to rust.

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## SECTION 5: TROUBLESHOOTING GUIDE

**NOTE:** Refer to previous sections of this Operator's Manual for proper assembly and operation instructions.

<b>Trouble</b>	<b>Possible Cause(s)</b>	<b>Corrective Action</b>
Charcoal fails to light	Lack of charcoal lighter fluid.	Apply charcoal lighter fluid sparingly to help ignite flame.
	Adjustable damper is closed.	Open adjustable damper to add air into unit.
Spit rod fails to rotate when rotary motor is on	Rotary motor not properly in spit rod plate, plugged in, or turned on.	Re-insert rotary motor into spit rod plate. Plug into outlet and turn switch on.
Grill temperature continuously increases or decreases	Adjustable dampers or vents are open or closed.	Adjust dampers and vents to control grill temperature.
	Amount of grill charcoal fluctuates.	Check amount of charcoal; add additional charcoal if needed for consistent temperature.
	Grill lid is frequently being opened or closed.	When rotisserie grilling, keep grill lid closed for the duration of the cooking time to maintain temperature.

**NOTE:** For repairs beyond the minor adjustments above, contact the Customer Support Department.

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## SECTION 6: CALLING CUSTOMER SUPPORT

- Customer Support can be reached by dialing: **1 - (800) 896-7886**.
- If you are having difficulty assembling this product or if you have any questions regarding the operation, maintenance, or warranty information of this unit, please call the Customer Support Department. For additional grill information, visit the Chickenmaster website at [www.chickenmastergrills.com](http://www.chickenmastergrills.com).
- Additional grill options and accessories are sold separately. Please call the Customer Support Department or visit the Chickenmaster Grills website for information regarding additional grill accessories.

# Chickenmaster

## Rotary Grills™

### MANUFACTURER'S LIMITED WARRANTY

The limited warranty set forth below is given by Specialty Welding and Fabricating of New York, Inc. ("SWF") with respect to new merchandise purchased and used in the United States, its possessions and territories.

SWF warrants this product against defects in material and workmanship for a period of two (2) years commencing on the date of the original purchase and will, at its option, repair or replace, free of charge, any part found to be defective in material or workmanship. This limited warranty shall only apply if this product has been operated and maintained in accordance with the Operator's Manual furnished with the product, and has not been subject to misuse, abuse, commercial use, neglect, accident, improper maintenance, alteration, vandalism, theft, fire, water, or damage because of other peril or natural disaster. Damage resulting from the installation or use of any accessory or attachment not approved by SWF for use with the product(s) covered by this manual will void your warranty as to any resulting damages.

The rotary motor and components thereof are subject to separate terms as follows: All rotary motor component failures will be covered on the product for a period of one (1) year. After one year, but within the two-year period, rotary motor part failures will be covered ONLY IF caused by defects in material and workmanship of OTHER component parts.

**HOW TO OBTAIN SERVICE:** Warranty service is available with PROOF OF PURCHASE through the customer support department of SWF. You may contact the customer support department of SWF by calling 1-800-896-7886 or 1-315-426-1807, or writing to 1025 Hiawatha Blvd. East, Syracuse, NY 13211. No product returned directly to factory will be accepted unless prior written permission has been extended by the customer support department of SWF.

**The two-year limited warranty does not cover the following:**

- The rotary motor or component parts thereof. These items carry a separate one (1) year manufacturer's warranty. Please refer to the applicable manufacturer's warranty on these items.

- Routine maintenance items such as lubricants, cleaning products, or filters.
- Normal deterioration of the exterior finish due to use or exposure.
- Any products sold outside the United States, its positions and territories, except those sold through SWF's authorized dealers or distributors.

**This limited warranty is exclusive and in lieu of all other warranties, whether express or implied, by operation of law or otherwise. SWF disclaims any implied warranties of merchantability and fitness for a particular purpose. No oral or written information or advice given by any dealer or retailer shall create a warranty or make any modification, extension or addition to the express warranty set forth above.**

**In no event will SWF be liable for any indirect, special, incidental or consequential damages of any kind including, without limitation, expenses incurred for substitute or replacement grill services, for transportation or for related expenses, or for rental expenses to temporarily replace a warranted product. The terms set forth in this limited warranty shall replace and supersede any conflicting terms stated elsewhere.**

In no event shall recovery of any kind be greater than the amount of the purchase price of the product sold. Alteration of the safety features of the product shall void this warranty. You assume the risk and liability for loss, damage, or injury to you and your property and/or to others and their property arising out of the use or misuse or inability to use this product.

This limited warranty shall not extend to anyone other than the original purchaser or person for whom it was purchased as a gift.

**How state law relates to this warranty:** This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

CHICKENMASTER GRILLS MANUFACTURED BY



SPECIALTY WELDING & FABRICATING OF NEW YORK, INC.

1025 HIAWATHA BLVD. EAST

SYRACUSE, NY 13211

1 - (315)-426-1807

1 - (800)-896-7886

WWW.SPECWELD.COM

ALL PARTS AND PRODUCTS OF CHICKENMASTER GRILLS ARE MADE IN THE U.S.A.