

# USING THE GRILL

Using The Grill (continued)

## How To Avoid Flare-Ups

With attention and care the risk of flare ups can be reduced and avoided by:

- Properly pre-heating the grill
- Cleaning the grill on regular basis to avoid grease built-up
- installing the grill grids properly with V-shape up
- Trimming excess fat from meat
- Repositioning the location of meat during cooking

## ATTENTION

DO NOT ALLOW WATER TO CONTACT THE BURNER AS DAMAGE WILL OCCUR. WATER DAMAGE IS NOT COVERED BY YOUR WARRANTY

# USING THE ROTISSERIE

## The Rotisserie on LUXOR

Since the location of the rotis burner is more susceptible to strong winds, it is recommended to avoid using rotis during windy conditions. As an added safety feature LUXOR equipped its burner with an automatic safety valve which will not allow gas to flow to the rotis burner unless:

- a. The Rotisserie knob is on "HI," pressed down, and held
- b. The tip of the safety valve thermocouple has been sufficiently heated to keep safety valve open. The "cold junction" must be protected from the intense heat to keep the valve on.

## Skewer (Spit) Rod::

In assembling the skewer for the rotis into the motor assembly, it is required that the pointed end is placed into the motor allowing its threaded end to rest on the support at the opposite side of the grill. By now, the skewer should be pushed into the motor and the unit resting on the bracket.

Loading the Skewer: begin with the handle in place and slide one of the meat holders onto the skewer. Make sure prongs are facing away from the handle. Push the skewer through the center of the food, then slide the second meat holder onto the skewer - prongs towards the food. Make sure the food item is centered on the skewer. Then, push the meat holders firmly together to hold the food. Make sure the wing nuts are tightened (use of pliers may be necessary). In addition, you may need to wrap the food with butchers string to secure any loose portions of the food. Never use nylon or plastic strings. After securing the food, insert the skewer into the motor.

Remove the warming rack, the grill racks, and the briquette trays, if necessary. The skewer may flex when cooking large foods which is quite normal. Place a basting pan under the food for basting and easier cleaning after use. Never operate a Grill Burner with a basting pan in place. The rotis motor is capable of turning meat and poultry weighing up to 26 lbs.