



INSTRUCTION MANUAL

MODELS: RT-30, RT-36, RT-48, RT-60 & RT-72
REVISED APRIL, 2003

*PLEASE RETAIN FOR FUTURE REFERENCE



THANK YOU for purchasing this quality product. Your Crown Verity Inc. rotisserie will give you years of outdoor cooking enjoyment.

Please read this manual carefully to ensure safe operation and to maximize your cooking enjoyment. It is your responsibility to see that your unit is properly assembled, installed and cared for. Failure to follow instructions in this manual could result in serious bodily injury and/or property damage.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

CROWN VERITY INC., 37 ADAMS BLVD., BRANTFORD, ON. CAN. N3S 7V8
TEL: (519) 751-1800 FAX: (519) 751-1802
www.crownverity.com
Email: info@crownverity.com

ROTISSERIE INSTALLATION AND OPERATING INSTRUCTIONS

CONGRATULATIONS, You have purchased a Crown Verity Inc. rotisserie for use with your MCB. These rotisseries are the finest on the market, they were developed through months of research to ensure years of trouble free easy operation. With proper care the RT should last a lifetime. Thank you for choosing this quality product.

The RT's require some simple assembly, the following instructions will provide a step by step guide to the installation of your rotisserie. You must have a roll cover with your MCB (1 or 2 with MCB 60 & 72).

Step 1 - Bearing Installation

There are two or four bronze bearing plates with your kit; these MUST be installed on the inner (stationary) wall of the roll top(s).

Insert the machine screws from the outside so that the nuts and lock washers are to the inside. Also be sure to install the bearing plates to the inner side of the side panels. If you don't you will have difficulty closing the roll top(s).

Once all of the bearing plates are mounted, you are ready to install the mounting plate. The screw holes in the center of the mounting plate should line up with the center line of the bearing plate(s) and must be mounted opposite the push handle.

Step 2 - Mounting Plate Installation

Make sure that the open end of the mounting plate is at the top and the closed end to the bottom, this will allow the motor assembly to drop in from the top. Install machine screws from the outside with nuts and lock washers to the inside of the unit.

Installation is complete. You are ready to use your rotisserie.

Rotisserie Bearing, quantity - 2
(1 per end)

Nut & Lock Washer, quantity - 4 each
(2 per end)

Long Screw, quantity - 4
(2 per end)
Assemble as shown

Nuts & Washers
this side (inside)

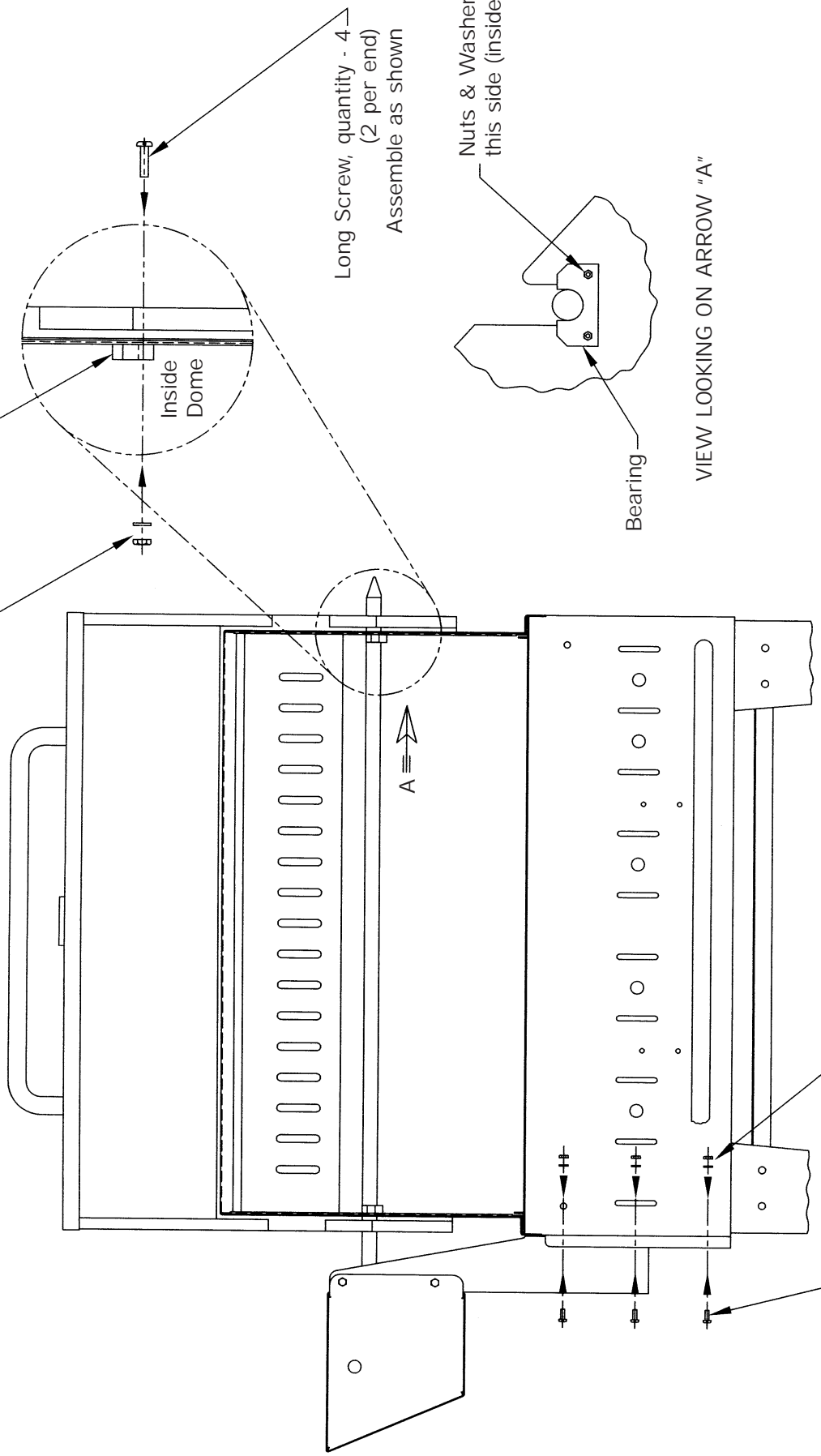
Bearing

VIEW LOOKING ON ARROW "A"

Nut & Lock Washer, quantity - 3 each
Remove grating prior to installing

Short Screw
quantity - 3

INSTALLATION OF HEAVY DUTY ROTISSERIE ON MCB 30 CHAR BROILER



Rotisserie Operation Instructions

The motor assembly can now be placed into the tracks from the top, keeping the motor to the top. The motor assembly will rest at the base of the bracket until you are ready to cook.

Loading the spit: The spit rod will handle any single piece of meat up to 15" in diameter provided the rod is inserted into the meat through dead center. Make every effort to center the rod through the meat when loading. This will ensure maximum capacity and balanced loading. Next secure the meat to the rod with the meat forks. Press the meat forks well into the meat & tighten the set screw(s). Make every effort to maintain centrifugal balance as well as distributing the weight evenly along the length of the rod.

Placing the spit on the charbroiler: This task may require two people. Place the rod into the bearings. Make sure you have the rod positioned so that the pointed end is at the opposite end of the motor. Lift the motor to the rod. You may have to push the rod away from the motor in order to get it to the correct height for alignment. Guide the spit rod into the socket at the motor output shaft. It will slide in 1". Next rotate the rod by hand and line up the hole in the drive socket with the hole in the rod. Insert the locking pin. Gentle tapping may be required but shouldn't. Crown Verity RT's are precision machined. Now you are ready to cook. Make sure the motor assembly is resting square in relation to the spit rod before plugging in the motor.

Before Plugging In The Motor:

- Make sure the spit and it's contents will turn freely without obstruction (trim excess meat if necessary)

Before Turning On The Gas:

- Make sure the pins are in the roll dome.
- Make sure all set screws and fasteners are tight
- Let the rotisserie turn a few times and observe it's operation
- Make sure that electrical cords and gas hoses are routed away from hot surfaces

Follow normal lighting procedures as outlined in the general instruction manual.

While cooking keep a close eye on what is happening; if something goes wrong, shut off all burners, make any necessary adjustment sand begin again. Monitor the temperature. MCB's are capable of very high temps with the roll tops closed. The inside temperature should never exceed 450F. You may experience premature bearing wear if this happens. For low temperature cooking we recommend using the two outside burners with respect to the roll dome(s). More or less burners may be required depending on weather conditions. Keep a close eye on your meat, as it cooks it will shrink. You will have to tighten the meat forks. Shut off the burners, back off the set screws & tighten the meat forks. Be careful not to burn yourself on hot surfaces.

Open spit barbecuing creates a delightful visual effect at outdoor parties. Use a meat thermometer to monitor the temperature, remember to baste often & enjoy!

Helpful Hints:

- Use a little cooking oil on the bearings to ensure long bearing life.
- Firmly tighten the meat fork set screws
- Check the unit's operation and temperature often
- Do not allow the motor to be exposed to rain or other wet conditions.
- Be wary of the pointed end of the rod sticking out at the opposite end of the motor. Try to position the MCB with the point out of harm's way.
- Don't attempt to make any adjustments to the meat forks or to the coupling/pin assembly while the rotisserie is turning.
- Keep hands away from moving parts and don't leave the MCB unattended while in operation.
- Always use a grounding 3 prong extension cord to connect the RT motor.
- Keep meat forks tight to the meat as it cooks. You may have to adjust them during the cooking process.
- Always fill the water pan(s) with water.
- Keep the set screw(s) on the motor coupling tight.

The RT is capable of turning any amount of meat you can put on it. They have been tested with weights up to 140 lbs. Which in our opinion is more meat weight than can be physically loaded on the RT. However we cannot guarantee the motor life if loaded in excess of 140 lbs. Finally, the RT is a powerful piece of equipment that can be potentially dangerous if not used with caution. Think safety, and enjoy!

PIGS

Supplement to RT Manual

It has come to our attention that improper loading of pigs on the RT spit can damage the motor because the load is unstable, unbalanced, or rubs on the inside of the broiler. Please review the following recommendations for loading your RT spit.

PIGS - The spine of the pig should be securely attached to the spit rod along its entire length. We recommend fastening the spine to the spit rod every 6" using wire or heavy butcher cord. This accounts for the body section forward of the hams and directly behind the shoulders. If the head is attached, insert the spit through the mouth, run it directly under the spine and out tight under the tail. If the head is removed, keep the rod right to the spine.

You must also make sure the legs and other parts are secured. If the rear feet are left on, tie them to the spit, out of the way. If the front feet are left on, tie them up and forward to the spit. If head and front feet are left attached the front feet tie well to the neck/throat section of the pig. Failure to properly secure the pig to the spit and tie the legs greatly increases the probability of an obstruction as cooking progresses.

Next, you must insert the forks to stop the pig from spinning on the spit as the motor rotates. Insert one fork from the rear and one from the front. Make sure they are well inserted. The meat will shrink as cooking progresses and may need tightening at the half way point.

Whenever you are loading a rotisserie, balance is essential. Make necessary adjustments prior to cooking to obtain the most balanced load possible. Also very important is the stability of the load. When meat is allowed to flop around on the spit it puts unnecessary shock load on the motor and gears. This situation can destroy even the most expensive gear motors - don't let it happen to you. If a shock load condition develops during the cooking process, stop the motor immediately, shut off the main burners and make your best attempt to secure the meat before re-starting.

- Always use water in the water pans!
- Keep all assembly screws tight.

In conclusion, the only way to prevent what could have been a very enjoyable and entertaining cooking experience from turning into a nightmare is through preparation and careful planning. A little extra work before you begin will guarantee a happy ending.

Model RT Case Studies:

Recently, a group of club members hosted a party for approximately 400 guests. They used an MCB-72 with a full length model RT (78" rod) and prepared over 200 pounds of roast beef. They had the butcher carefully load the spit rod. After checking the balance and stability of the load, the RT performed flawlessly. Hosts and guests were amazed by the results!

A caterer located in Ontario, Canada routinely prepares pigs on his MCB-48. He makes certain that the pig is securely attached and balanced on the spit. He fills the water pans and monitors everything closely. His meals turn out perfect every time.

If you have any questions, comments, or suggestions please call or write.

Remember - Think Safety & Enjoy!

NOTES



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