

Son of Hibachi™ Rotisserie Instructions

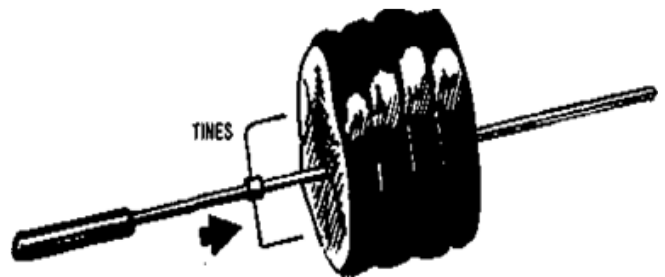
1. MOUNT SKEWER BRACKETS

With the barbecue open and sitting level, mount the brackets as shown. Once in position, tighten the thumb screws to secure the brackets.



2. SKEWER MEAT

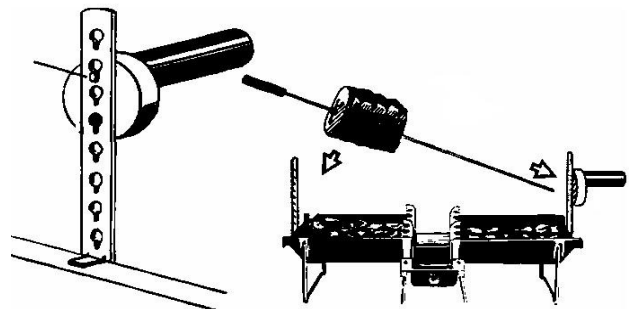
Slip tines (forked brackets) on handle end as shown and skewer meat. Position meat as desired to be over charcoal. Add a second set of tines to the skewer, and then set both into meat to hold firmly during cooking.



We recommend use of the Son of Hibachi™ Rotisserie Counter Balance when using the rotisserie. The Counter Balance will balance the load on the rotisserie motor allowing longer battery life and even cooking.

3. ATTACH MOTOR-POSITION SKEWER

Unscrew motor handle and install a "D" size battery. Insert motor support pin into positioning hole at desired height. Guide skewer into motor unit. Place handle end of skewer into slotted bracket in level position from coals. Turn on motor and adjust Counter Balance for smooth rotation.



Remove motor, skewer and skewer brackets and proceed to step 4.

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4. LIGHT CHARCOAL

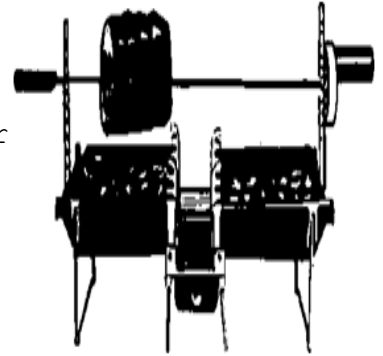
Light the Son of Hibachi™ per instructions. When the coals are hot (7-10 minutes), open the Son of Hibachi to cooking position. Remove cast iron grills. Repeat step #1 and reposition skewer.



PROCEED WITH CAUTION - BARBECUE IS HOT!!!

5. BEGIN BARBECUING

Switch "ON" the motor handle and proceed with your barbecue. The grills need not be in place but may prove handy in warming or cooking other foods simultaneously. *Additional charcoal may be added at any time. When finished, we suggest you allow the entire unit to cool before disassembling.



REMEMBER - IT'S VERY HOT.

Other accessories available at www.SonofHibachiOnline.com

*Son of Hibachi™ Snuff out Pouch

*Son of Hibachi™ Solid Grills

*Barbecue Starter Sticks

*The Ember Chef™