



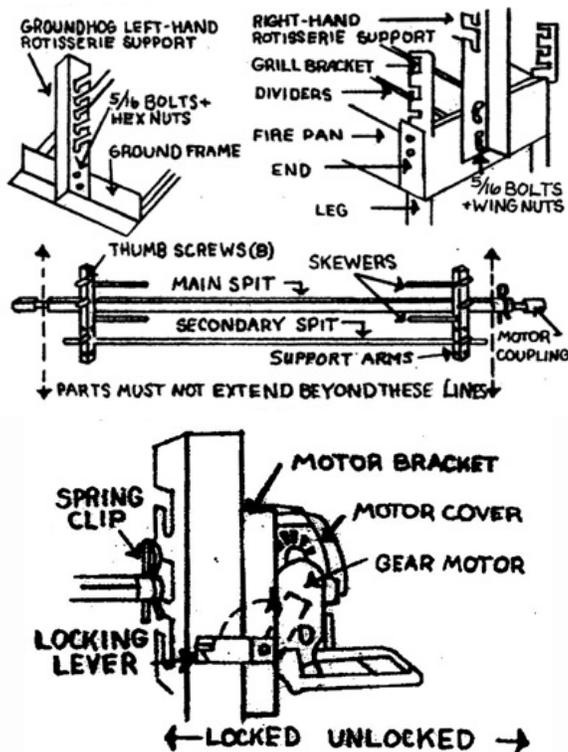
C & M
PARTY PROPS
— EST. 1958 —

QUE KING Rotisserie INSTRUCTIONS

QUE KING INSTRUCTIONS

Before attempting to assemble or operate the QUE KING unit, be certain you read and understand both pages of the Instructions and the Safety Precautions.

Insert legs into square sockets at each corner of unit. Assemble thumb screws into the leg sockets and tighten firmly against legs.



Mount the rotisserie supports as shown. Grill brackets lock in the up position. Adjust grill one end at a time by sliding out of one slot and into another. Protruding guide rods on grill go outside of the brackets. Fire box dividers slip over the clips at bottom of fire pan.

Rotisserie and drive assembly mount in any pair of adjustment slots as shown. Lever must be in the locked position when rotisserie is operating. Each time the rotisserie is loaded, be certain that none of the parts (support arms, secondary spit or skewers) extend beyond the square center portion of the main spit. Improper assembly can cause the rotisserie to jam on other parts of the unit and result in serious damage.

Load and unload the rotisserie on a table or similar surface.

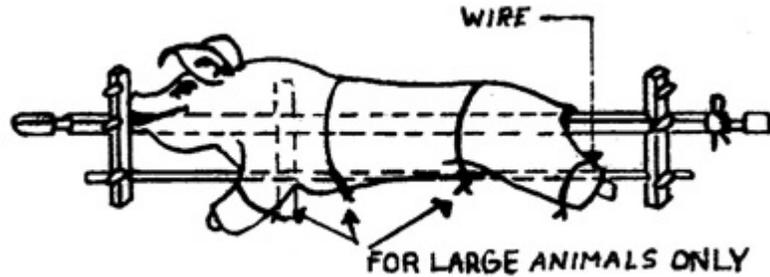
Chickens, turkeys, etc. are loaded by sliding the main spit through the cavities with all the legs in line. Position the secondary spit between the row of legs and tie each pair of the legs over it. Chicken wings can be folded under. Turkey wings must be tied to the body.

Roasts, rows of spare ribs, etc. are skewered near the center with the main spit and again with the secondary spit a distance off center corresponding to one of the 3 positions provided in the support arms. Use the 4 skewers as you would on a small rotisserie, to hold single items or to help hold the outside items on combination loads.



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Whole pigs or lambs are mounted as shown. Always remove the feet at the knee joints and securely wire the legs to the support arms or secondary spit. With large pigs (60 lbs. or over) position the front support arm inside the cavity as shown and attach two wires to the secondary spit and completely around the animal. Tighten by twisting with a screw driver. Always tie the cavity closed in several places before cooking.

Before placing rotisserie on the unit, attach the drive assembly with the spring clip. Place a small amount of petroleum jelly or grease on the load bearings. Check to be certain none of the fittings extends beyond the limits described on page 1. Tighten all thumb screws with a pair of pliers.

Use soft steel wire to tie legs to the rotisserie.

When cooking meat with skin, use a sharp fork to perforate the skin and prevent blisters.

Keep rotisserie loads as concentric as possible and use the lowest position in which the load will turn without interference.

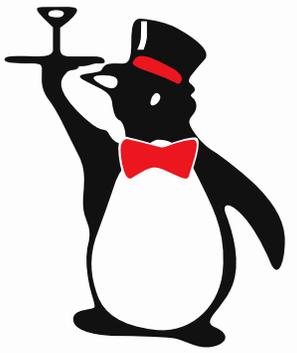
Don't use the rotisserie where the wind can blow across it. Find a sheltered spot or use a temporary wind screen.

Use an accurate meat thermometer in the thickest parts of the spit load to make a certain meat is cooked through. Adjust the fire where heat is needed. If for any reason the rotisserie stops turning, remove it from the unit immediately.

Keep a container of water handy. Some meats drip grease so profusely that high flames will develop even with the divided fire box.

The rotisserie and grill can be used simultaneously where the spit load is small enough in diameter to rotate with the grill in place. Cook the rotisserie load until it is almost done, remove the rotisserie, put the grill in place and return the rotisserie to one of the top 2 positions. The front and rear of the grill can be used to cook corn, etc. while the rotisserie load finishes cooking. Clean the rotisserie parts and grill with warm soap water. Use a small brush and plastic, not metal, scouring pads.

Don't use water to put out the coals – allow them to burn out or shovel them out of the unit.



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MAXIMUM LOADS

Spit: 100 lbs. evenly distributed and well balanced.
Grill: 60 lbs. evenly distributed over entire grill surface.

SAFETY PRECAUTIONS

Do not operate the rotisserie unless it is plugged into a fused, 115V, AC, properly grounded outlet. Use only 3 wire grounded extension cords. The rotisserie motor is extremely powerful. Rotating parts can cause serious injury. The entire unit, including the rotisserie and grill, may become very hot. Use caution in handling any parts -- keep away from rotisserie when it is rotating. -- Keep children and pets away -- don't leave the unit unattended while operating or still hot -- don't move the unit with hot coals in it -- keep away from combustible materials -- don't use indoors or in confined spaces without adequate ventilation.

REPLACEMENT PARTS

To order replacement parts: Write the factory giving the series number, the part name and a description of the part. Nuts, bolts, thumb screws and spring clips are available at most hardware outlets and are not stocked as replacements by the factory.

WARRANTY

QUE KING units are warranted against defects in material and workmanship in normal use for a period of 30 days from date of receipt by the purchaser. Liability is limited to the repair or replacement of parts proven to be defective and returned to our factory with shipping prepaid. Write the factory describing the defect and await instructions before returning any parts. Damages incurred in shipping, through accident, or as a result of misuse are expressly excluded. No other warranty, expressed or implied, is made nor honored by the manufacturer. Electric motors used on QUE KING units have a separate 1 year warranty limited to certain uses.

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