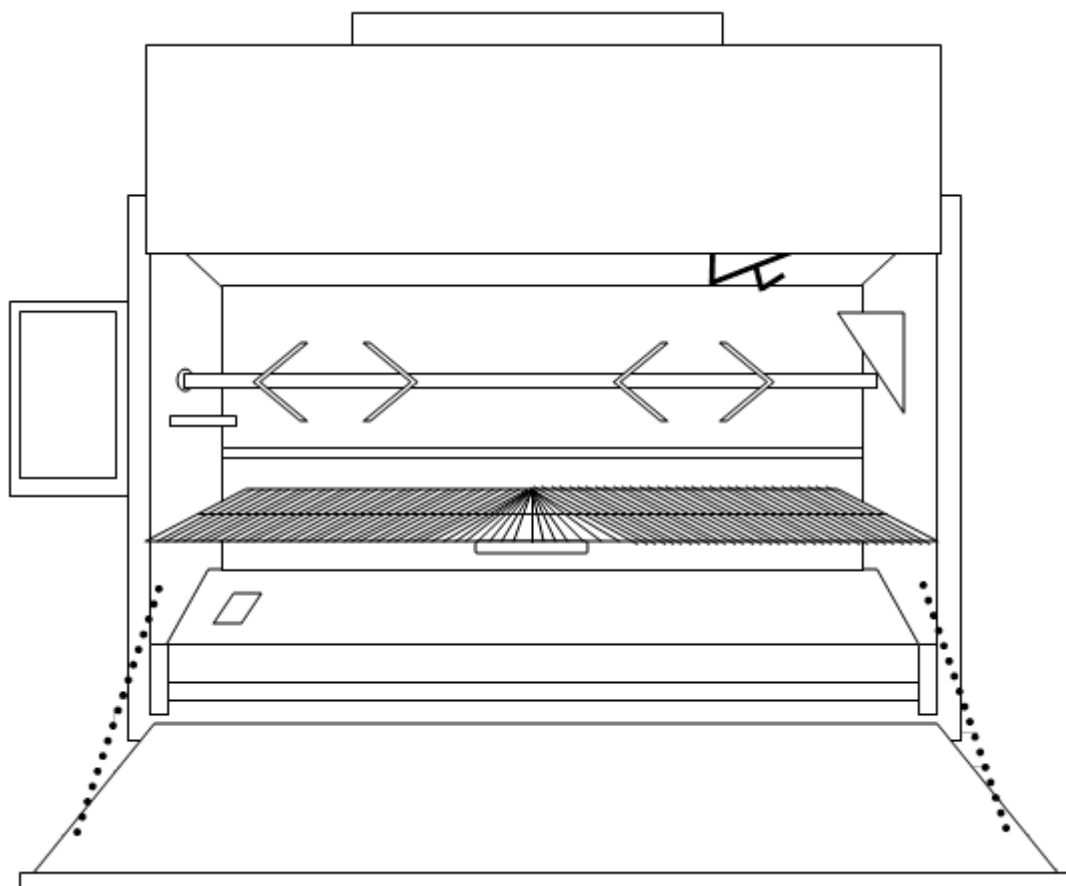




BUILT-IN ROTISSERIE BRAAI MODEL: 1000



INSTALLATION INSTRUCTIONS & USER MANUAL

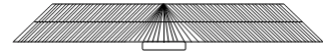
Actual product may differ slightly from the picture above

Megamaster products and factories comply with the Quality Management System standards required by all major retailers in South Africa

Features (includes a light fitting, brass knob, two stainless steel ball bearings, rotisserie shaft and clamps)

1. Nickel-Plated Grid

One grid is included with this braai and smaller grids can be purchased to use in conjunction with the Embermaker in the centre of the braai.



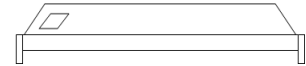
2. Light Fitting

A ceramic light fitting is included with the braai. It is mounted on the left hand side of the braai in the holes provided, electrical wiring must be provided during the installation process. It uses standard bayonet light bulbs.



3. Heavy Duty Ash Pan

The braai has a heavy-duty ash pan included, you may make your fire directly on top of this. It has a hole on the left for scooping ash into the optional ashtray, an oven draw is also available.



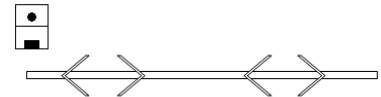
4. Potjie Hook

The Potjie hook can accommodate a No ¼ to No 3 Potjie pot. It is located in the top right corner of the braai.



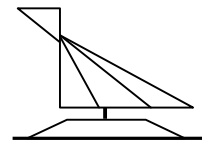
5. Rotisserie Shaft and Motor

The heavy-duty rotisserie motor can rotate up to 10kg with ease. The stainless steel shaft and support brackets are very durable and easy to mount to the motor. The counter weight will ensure that the shaft is balanced evenly. The motor can be operated with batteries or with an AC/DC power adaptor (not Included).



6. Rotating Cowl and Base

The rotating cowl and base are included with this product and is used to prevent rainwater from entering the flue. All bases supplied are used as "bolt-on" bases, meaning that they must be fasten to the brickwork chimney. The customer can drill holes into the base as he sees fit and necessary to mount the base.



7. Embermaker (Optional Extra)

The Embermaker is used to start your fire quickly. Place your wood inside and light the fire, the hot embers will drop through the grate onto the ash pan below. The Embermaker is mounted onto the rear guide rail in the braai; it can be moved to the centre of the braai to accommodate two smaller grids. The small bolt at the back is used to adjust the level of the Embermaker.



Optional Extras are available from your nearest retailer or directly from Megamaster. Please visit our website for a full range of braai accessories - www.megamaster.co.za

- Ashtray
- Oven Draw
- Small Grids
- Embermaker
- Replacement Heavy Duty Ashpan
- Flue Pipes
- 45 Degree Bends
- Heavy Duty Stainless Steel Clamps

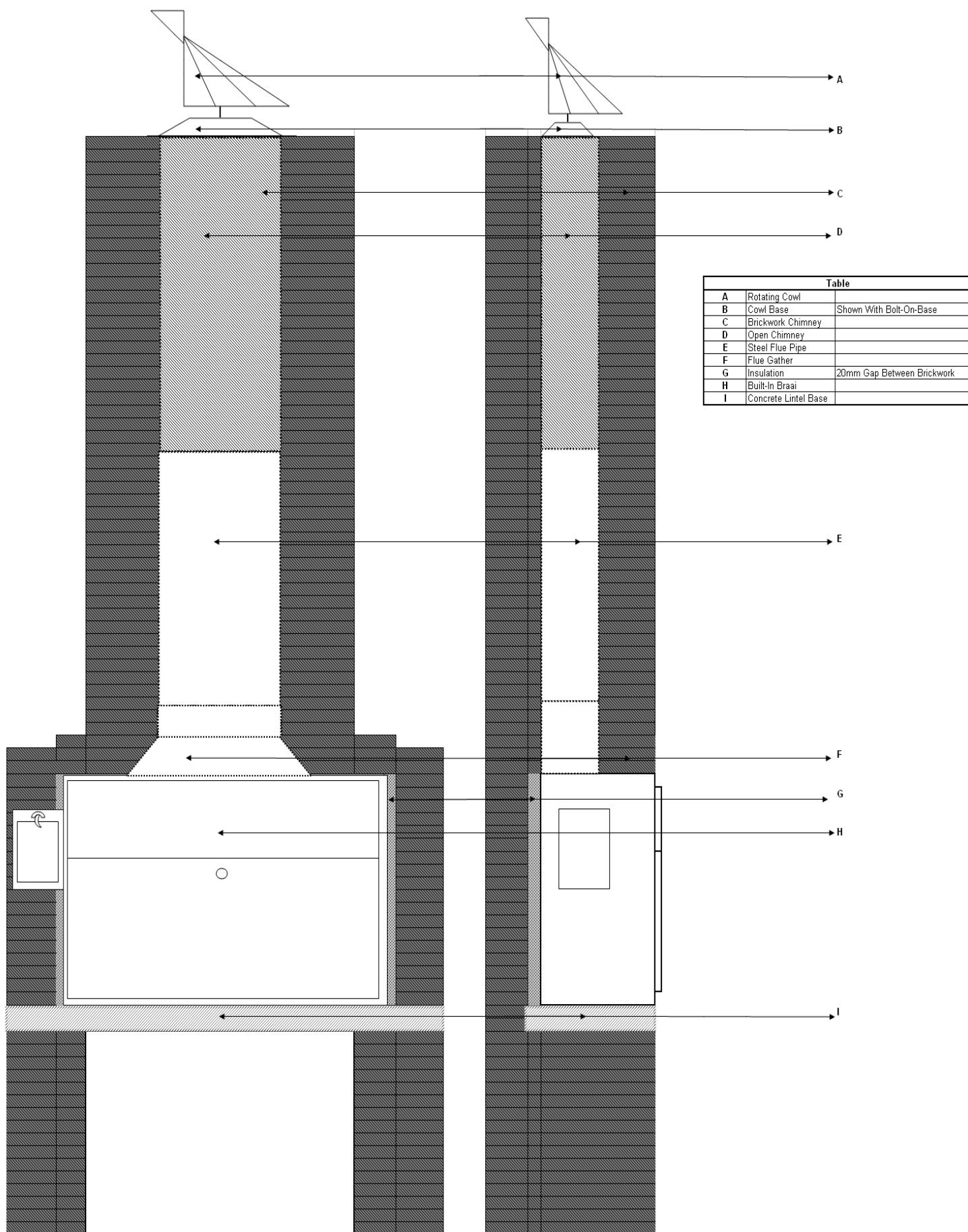


Fig.1 Typical installation of a Megamaster Built-In Braai

**This product has a 15 year limited warranty, which extends to the overall construction and workmanship of the product. Rust, paint discoloration, various parts and incorrect installation are not covered by this warranty. To protect your interest, be sure to employ a reputable and competent body to do the installation. Points to keep in mind are:
Refer to Fig. 1**

1. Construct brick support walls for the unit to your personal desired height. Concrete lintels can be used for the base support.
2. Position the unit and cover the back, sides and top with insulation, before unit is bricked in. Any type of fire-glass wool or ceiling insulation can be used. Not included with this product.
3. To allow for expansion, ensure a gap of 20mm between back and sides of the body of the unit and the brickwork.
4. Also make provision for electrical wiring for the light fitting on the left side of the braai in the holes provided.
5. Chimney height with a minimum of 2.0m is critical for a proper draw. It is recommended that one steel flue pipe be installed. The remainder of the chimney may be constructed from brickwork. You may choose to use more than one flue pipe.
6. The inner dimensions of the chimney must not be less than the flue outlet opening on the top of the unit. Example 230mm X 400mm.
7. Steel flue linings will provide a smooth surface for better draw and protect the brickwork against heat corrosion.
8. Use standard flashing material and procedure to waterproof the roof around the chimney. Not supplied with this product.
9. The flue can be offset to avoid obstructions, providing sufficient support to prevent sagging. 45 Degree bends are available at Megamaster Retailers.
10. A rotating cowl is necessary to prevent down drafts on windy days and will prevent rain from entering the chimney. The chimney and the cowl must be 100 % level and the gap between the lowest part of the cowl and the chimney must be minimal. A "bolt-on base" is supplied with the unit. (Not included in contractors and plasma models).
11. After installation, all exposed parts of the chimney and rotating cowl can be painted with good quality heat resistant black enamel paint.
12. The rotating cowl axle must be greased regularly to avoid rust. The unit is supplied with 2 x stainless steel ball bearing to allow the cowl to rotate freely. Slide these two bearing into the hollow round tube of the base.
13. The brass knob supplied can be fitted by fastening the screw supplied from behind the door panel into the hole on the rear of the knob.
14. Before having your first fire, a normal size fire is to be made and burned until no paint smell remains.

For further information of installation and other installation options please feel free to download the full installation manual from our website www.megamaster.co.za

NB: This is a mild steel product and the warranty does not extend to rust or paint discolouration. Megamaster will not accept any claims against rust occurrence after installation has taken place, regardless of the date of installation. Owners are advised to take the necessary precautions to protect their product against rust by regularly checking the installation and repainting areas where necessary. Coastal residences are advised to take extra precaution against rust in humid and coastal regions.

Megamaster Built-in Rotisserie User Guidelines

Set-up of unit for rotisserie braai.

- Remove the grids from the unit
- Use briquettes and pack three small towers for lighting on the heavy duty ash pan
- Prepare another fire on the side for the preparation of additional hot coals (this must only be lit when the rotisserie is started)
- Remove the stainless steel rotisserie shaft before lighting the fire

Preparing the lamb / pork / chicken etc.:

- Ask the butcher to prepare your lamb/pork, etc. they will spice your meat according to taste
- Remove the clamps from the shaft
- Put the shaft through the centre of the meat.
- Position the meat right in the middle of the shaft
- Slide one clamp on each side of the meat, holding it firmly in place.

Placing the shaft in position:

- Connect the counter-weight to the right hand side of the shaft.
- Place the shaft inside the braai.
- Feed the left hand side of the shaft into opening of the motor.
- Rest the right hand side of the shaft on the bracket inside the braai.
- Use batteries or an AC/DC adaptor to power the motor.

ROTISSERIE GARLIC CHICKEN

1 chicken (3 lbs. average)

1 tsp. salt

10 cloves garlic, peeled

2 tablespoons butter, melted

2 tablespoons Hungarian paprika

2 teaspoons salt

lemon juice

Sprinkle the inside of a 3 lb. chicken with 1 teaspoon salt.

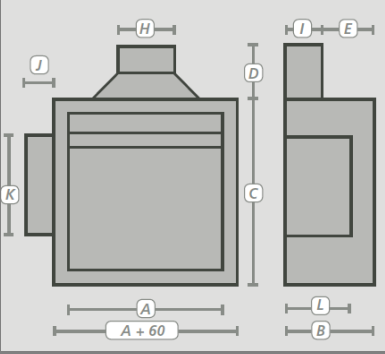
Peel the cloves of garlic. Place whole garlic cloves inside chicken and truss with skewers, tying legs together with cotton kitchen string. Fold wings under.

Melt butter and stir in fresh lemon juice, paprika and 2 teaspoons salt. Brush chicken with butter mixture.

Place chicken on rotisserie with a pan positioned underneath to catch the drippings.

Turn on rotisserie and roast chicken, basting often with butter mixture.

Cook for 1 hour or until skin is glazed and crispy and juices run clear.

	Width	Depth	Height	Flue Gather Height	Flue Gather Depth	Flue Size	
Model & Size	A	B	C	D	E	H	I
1000 Rotisserie Built-in Braai	1010	510	810	240	250	400	230

Measurements for Side Control Box

J: 200 - K: 300 - L: 350