

HAZARD WARNING

The Ausplit™ cooking system contains pointed components and uses heat sources that can cause injury. Care must be taken and recommend the use of heat resistant gloves. Please keep out of the reach of children at all times and supervise when in use.

This guide should be read fully before commencing with operation

Do not exceed weight load of 8.8kg (20Lbs) of product on the spitbar

The Spitmate™ is a unique patented accessory to the Ausplit™ cooking system, and will give you the ability to cook almost anything by its gently tumbling action, giving a perfect golden brown result every time. A few of the products that excel in the Spitmate are any form of vegetable, onions, bacon, roast cashews, chestnuts, bread, sausages or even stir fry.

The Spitmate should be fitted with the collar end first onto the spitbar and can be located on the tip, central, or 2 Spitmates can be fitted end to end. Total weight load should not exceed 8kg (18Lbs) on the spitbar, including the Spitmate.

The Spitmate should be initially washed with water and mild detergent to remove any residual machine oils before use.

USAGE:

To open: Remove the end cap by grasping the lid with your hand and applying leverage pressure with your thumb between the dimple marks on the lid. The lid will come off with a snap action. Load the desired products.

To close the lid: Hook the lid loosely on one half of the Spitmate end, line up a dimple mark on the lid with one of the metal holes on the barrel, gently push and the 3 dimple marks will locate into the metal holes in the barrel.

Guide the collar end onto the spitbar to the desired location and tighten T bar lock. (care should be taken not to overtighten the T bar lock)

The Spitmate must be in a level position or product will go to one end, this can be adjusted by loosening the groundsupport post, adjusting the angle and re-spiking into the ground.

Should olive or any cooking oil be desired, switch on motor and dribble desired amount of oil over the top of the Spitmate barrel, food product will be fully coated after approx 4 minutes running.

Care should be taken as the Spitmate does get extremely hot and gloves should be used when handling, should these not be available, unlock the spitbar from carrier bracket, remove lid and tip contents from the Spitmate onto a plate or container.

TIPS:

- Heat control should be in general similar distance and operation to what you normally do for spit bar cooking, with the exception of potatoes which are best cooked hot and fast, therefore position closer to heat source.

- A simple method for lid opening can be by tapping the edge of the lid gently with the back of a knife or similar utensil.

CLEANING:

The Spitmate is made of 304 stainless steel and can be cleaned with any domestic cleaning products. Should a heavy build up occur, use any reputable spray-on oven cleaner and follow up with normal cleaning procedures.

Whilst the Spitmate is of robust construction, care should be taken not to damage the end while the lid is removed and it is recommended the lid be fitted at all times when not in use.