

The Auspit™ will give you many hours of pleasure around an open or metal contained fire with one of the finest ways to enjoy cooking any type of meat or vegetables.

Cooking with open fires can be filled with pleasure and peril and we have provided this guide to enable you to develop your cooking techniques.

For more info refer to our recipes, fire or products section on our website www.auspit.com

HAZARD WARNING

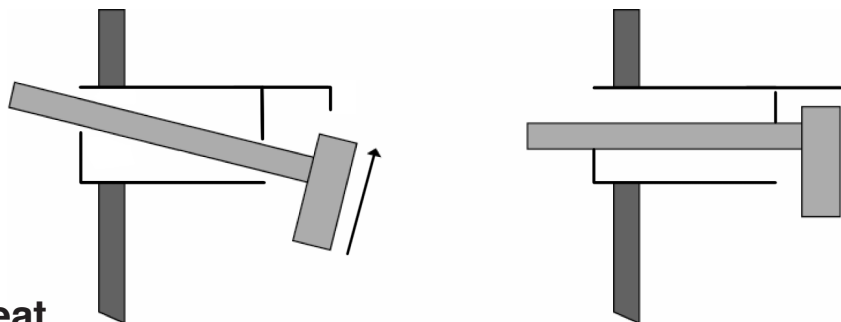
The Auspit™ cooking system contains pointed components and uses heat sources that can cause injury. Care must be taken and recommend the use of heat resistant gloves. Please keep out of the reach of children at all times and supervise when in use.

This guide should be read fully before commencing with operation

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

Instructions for Set-up

1. Start fire with appropriate amount of wood and leave to burn until flame is significantly reduced, leaving mainly hot coals. Do not use timber treated with any chemical, use only naturally cut timber. Fire size should not exceed 1300mm (4ft) to avoid it being too hot for cooking.
2. On the outer edge of ash line, drive black steel support post into the ground point first using a hammer until firm and straight.
3. Position support clamp on post with wire ends downward (as packaged). Approx 150mm (6ins) from top. Then re-set according to heat required.
4. Slide the carrier bracket on to support bar with nameplate facing upwards. Lower the carrier bracket until it rests on the support clamp.
5. The safest way to load the stainless steel bar with product is to position the bar vertically with point upper most on a solid surface and gently bring the product centrally on to the point. Care must be taken not to damage the square key on the end of the spit bar.
It is not recommended to load spit bar with product in one hand and force the bar with the other as injury can occur.
6. The squeezloc spikes should only be required for pieces of food larger than 50mm (2ins) or pieces that cannot be balanced equally on the spit bar.
7. Swing the carrier bracket to enable loading slightly away from fire. Position drive-motor onto keyed end of spit bar. Load the spit bar and drive motor into the carrier bracket from the side keeping the bar in a downward slope at the drive motor end and positioning the spit bar inside the carrier section of the bracket. The drive motor will lock into position as the spit bar is lowered gently until level. Ensure spit bar rests into the U shaped carrier blades. There should be only limited movement forward or rearward of the spit bar. Swing spit bar over the fire.
8. Turn on motor at switch on rear of drive motor. (Battery packaging refer Tips for best results)



Control of Heat

Best results are obtained through the control of heat. This is achieved in two main ways:

1. Swinging the spit bar away from the fire, useful for flare-ups caused by fats coming out of the meat onto the fire. Care must be taken not to swing the drive motor over the fire.
2. By lowering or raising the carrier bracket up and down the support bar, by clamping at your desired position above the heat source. Care should be taken to lift only the carrier bracket as it keeps the spit bar balanced and locked into its housing and motor retracts under carrier bracket end.

Tips for Best Results

- Never leave a spit cooking unattended, if you do, make it brief
- An “ideal heat” has been achieved when surface fats or juices are gently bubbling
- If a meat product starts to reduce in size, stop immediately, it is cooked and is now drying and toughening
- Practice is the key to good spit roasting
- Meats can be marinated to enhance flavour. See our website for more recipes.
- Start with a cooking height approximately 400mm (16ins) from the fire, it can always be lowered should it be cooking too slowly but once food is burnt it is burnt! See our website for more tips.
- Instead of using larger sections of meat, cut meat down into 100-125mm (4-4.25ins) sections and pack firmly together onto spit bar
- Keep product central and balanced on bar when spiking.
- Should the fire require more fuel, add wood gradually in small amounts, keeping flame to a minimum.
Should the wood flare up, swing spit bar a distance away from fire till it has reduced in flame and then return to cooking position.
- The drive motor should be protected from high heat intensity caused by wind influence or too large a fire.
This can be done by simply wrapping it in aluminium foil. Space is left in carry bag to store a small roll of aluminum foil.
- When carving meat, swing the spit bar 90° from the fire to reduce the discomfort of heat or smoke.
- As cooking componentry can become very hot, we recommend appropriate gloves for ease of handling.
These can also be stored in the carry bag.
- When not in use, refit one battery the opposite way, this stops the motor being switched on in the bag accidentally.
- We encourage sampling of meat to check on cooking progress, marinade again to seal the meat and stop it drying out.
- Due to the nature of cooking with open fires, dehydration of the body can occur.
Suitable fluid intake is recommended whilst developing your cooking techniques.

Cleaning

- All stainless steel components can be cleaned with any domestic cleaning products.
- All black steel components require only water and detergent for cleaning.
- The drive motor requires only wiping with a damp cloth. DO NOT IMMERSER IN WATER.

Specifications Spit bar length:	1000mm (40ins)
Bag size:	1000mm L X 110mm W X 110mm D Polyester (40ins x 4.5ins x 4.5ins)
Power:	2 X D size batteries
Run time:	90-120 Hours
Cook time:	(dependant on heat)
Kebab style	25mm (1ins) diameter - 10 minutes
Small pieces	70mm (2.75ins) diameter - 20 – 30 minutes
Medium pieces	100mm (4ins) diameter - 45 – 75 minutes
Large pieces	200mm (8ins) diameter - up to 120 minutes
Capacity:	Up to 8kg (18Lbs) of product
Total weight:	5.5 kg (12Lbs) Complete

Troubleshooting

- Drive motor not working: May be due to flat batteries – Replace batteries.
May be due to poor contacts – Check battery connections.
- Carrier bracket does not fit support bar: Regrind machined end of support bar, this can be done at any mechanical work shop.
Replacement or extra components are available separately for the Auspit™ cooking system.

The Auspit™ has been used in the outdoors now for many years and has undergone many design changes and transformations. PMT Leisure will continue to improve the quality and design to provide the best in outdoor cooking systems.

Should you have any suggestions or are dissatisfied with any of our products, please contact your nearest dealer or PMT Leisure directly at the contacts below.



Australia

PMT Leisure Pty Ltd

Phone: +61 3 5941 3949

PO Box 451,

Pakenham Vic 3810

www.auspit.com



USA / Canada / Mexico

**Phone: 1-888-6-AUSPIT
(287748)**

www.auspitbbq.com