

Owner's Manual:

Stainless Steel Rotisserie Kit for Kenmore Elite & Kenmore Premium Grills

141.158031 for 3/4 Burner Kenmore and Kenmore Elite Grills:

141.15804 for 5/6 Burner Kenmore and Kenmore Elite Grills:

CAUTION: It is recommended that you do not exceed 7 pounds when using your rotisserie. Heavier foods can cause the rotisserie spit to flex excessively causing the rotisserie motor to be overloaded due to imbalanced operation. Foods heavier than 7 pounds can be cooked by the indirect method instead of using the rotisserie.

1. Read all instructions before initial use.
2. Always attach the assembled Rotisserie to your grill first, then plug the Cord into an outlet. To disconnect, turn the Rotisserie "OFF" then remove the Plug from outlet.
3. Most grill surfaces and Rotisserie parts are hot during and after cooking. Use reasonable care around your grill and Rotisserie and wear insulated cooking mitts. Only maneuver the Rotisserie by its black Handle.
4. To protect against electrical shock, do not immerse Electrical Cord, Plug or Motor in water or expose to rain. Protect electrical elements from burners, hot grill surfaces and grease.
5. Do not operate the Rotisserie if the cord or plug becomes damaged, or if the Rotisserie malfunctions or has been damaged in any manner.
6. Do not let children operate your grill or Rotisserie. Do not let children play nearby.
7. Unplug the Rotisserie from electrical outlet when not in use and before cleaning. Allow to cool before adding or removing parts. When the Rotisserie is not in use, store it indoors in a dry place.
8. The use of accessory attachments (baskets, rib racks, etc) is not recommended by the manufacturer and may cause injuries. Do not use Rotisserie for other than intended use.
9. When rotisserie cooking place a Cooking Pan under the food to be cooked. This will capture the drippings and keep your grill clean of excess grease which could cause a fire. Use caution when moving a Cooking Pan containing hot oils.
10. Never line the bottom of your grill bowl with aluminum foil, sand or any grease absorbent substance.
11. Should a grease fire occur, turn the burners and gas off and leave the grill lid CLOSED until the fire is out.
12. The Rotisserie Motor is set for 110/120V, 60 Hz AC current.
13. This Rotisserie is for outdoors use only.

WARNING

Your grill and rotisserie will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, grill lid or any other grill parts or accessories while the grill is in operation, or until you are certain the grill has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

Save this Owner's Manual for future reference

Stainless Steel Rotisserie Assembly Instructions

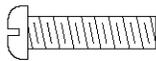
Tools required for assembly:

Adjustable wrench or pliers and either a flat head or Phillips head screwdriver.

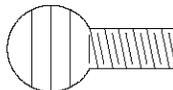
Pre-Assembly Instructions

Before assembling your Rotisserie, use the parts list below to check that all necessary parts have been included. Inspect parts for damage as you proceed. Do not assemble or operate your Rotisserie if it appears damaged. If you are missing parts or have questions during the assembly process, call 1-888-317-7642, 8am - 8 pm CST, Monday through Friday.

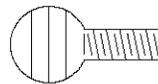
REF #	PART DESCRIPTION	PART #	QTY
1	Motor Bracket	P03308028A	1
2	#10-24x3/4" UNC Screws with washers and nuts	P5595A	2
3	Stainless Steel Spit: For 3 or 4 Burner Gas Grill Models For 5 or 6 Burner Gas Grill Models	P80D3A P80D3B	1 1
	4" Extension Stainless Steel Spit: For 16690/17690 Models	P05508132A	1
	6-1/2" Extension Stainless Steel Spit: For 16680/17680, 16228/17228 Models	P05508027A	1
4	Food Skewers	P5556A	2
5	Thumbscrews 1/4"x1/2"	P5595B	2
6	Collar	P8021A	1
7	Bushing	P8019A	1
8	Handle	P0244A	1
9	AC Rotisserie Motor	P80J2B	1
10	Thumbscrew #10x1/2"	P5595C	1
11	Lock Washer for 4", 6-1/2" Extension Stainless Steel Spit:	P55K1A	1



No.10-24x3/4"UNC
REF #2



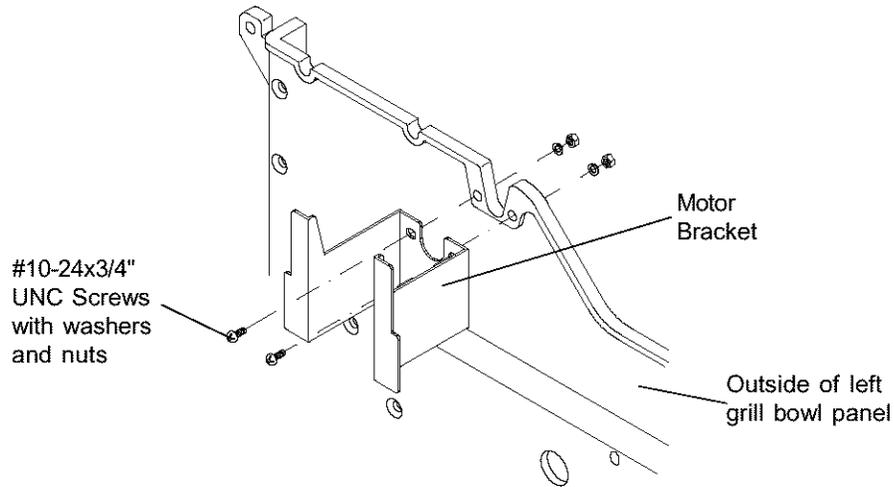
1/4"x1/2"
REF #5



#10x1/2"
REF #10

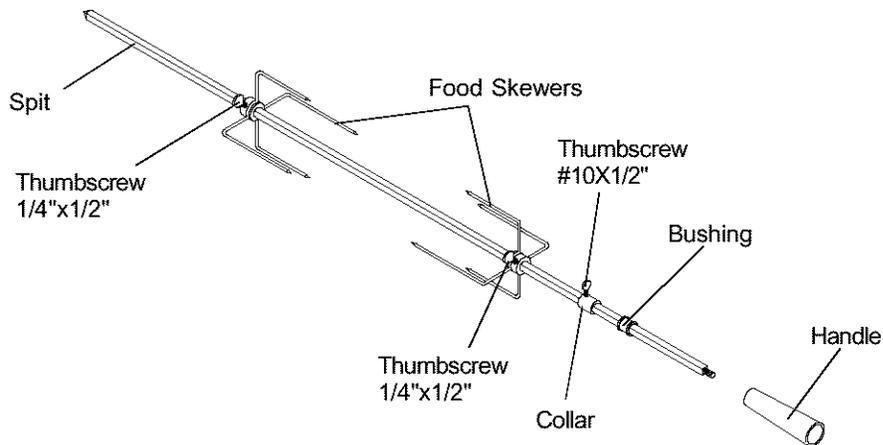
Assembling The Motor Bracket

Attach the Motor Bracket on the outside of the left grill bowl panel. Align the two holes of the Bracket with the holes on the grill bowl. Tighten securely using two #10-24 x 3/4" UNC screws, washers and nuts provided.



Assembling The Rotisserie

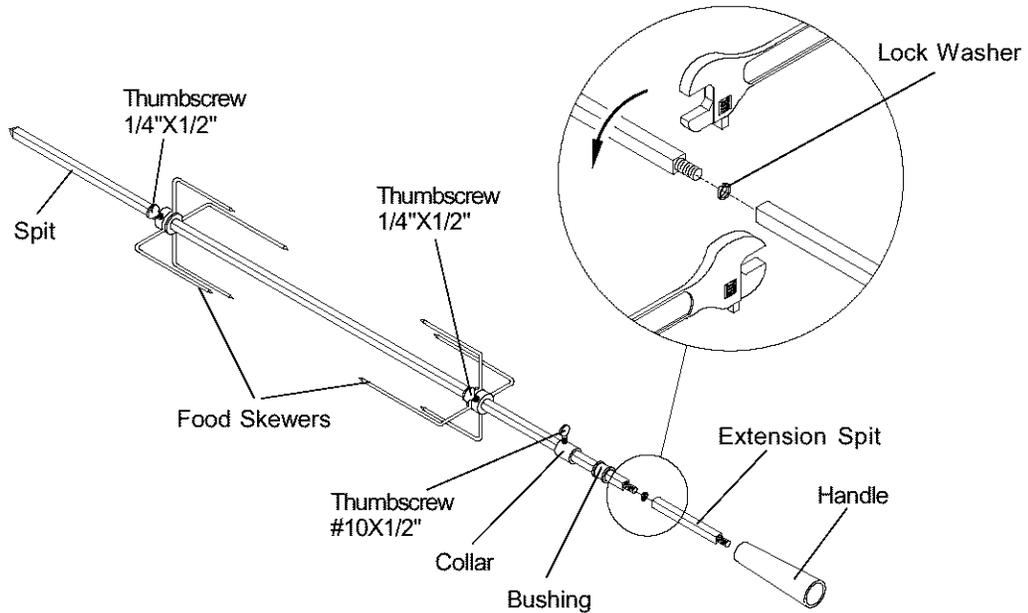
Slide a Food Skewer onto each end of the Rotisserie Spit. Adjust spacing between Skewers to accommodate your food, then tighten the Thumbscrews to keep the Food Skewers in position. Slide the Collar and Bushing onto the threaded end of the Spit. Do not tighten the Collar Thumbscrew until the Rotisserie is placed into your grill. Screw the Handle onto the threaded end of Rotisserie Spit as shown.



**For Grill Models 16690/17690
Add the Extra 4" Extension Spit**

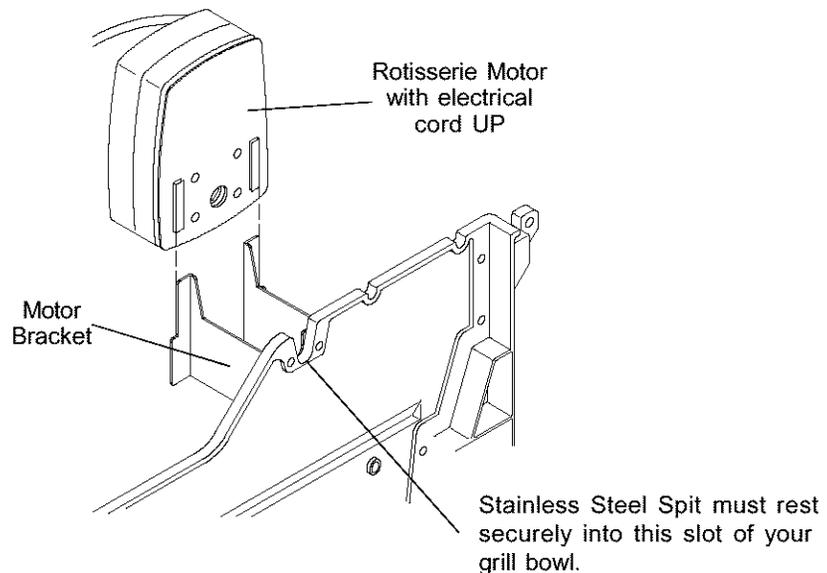
**For Grill Models 16680/17680, 16228/17228
Add the Extra 6-1/2" Extension Spit**

Screw the two Spit sections together using one Lock Washer. Tighten the sections together using two wrenches. Slide a Food Skewer onto each end of the assembled Rotis Spit. Adjust spacing between Skewers to accommodate your food, then tighten the Thumbscrews to keep the Food Skewers in position. Slide the Collar and Bushing onto the threaded end of the Spit. Do not tighten the Collar Thumbscrew until the Rotisserie is placed into your grill. Screw the Handle onto the threaded end of assembled Rotisserie Spit as shown below.



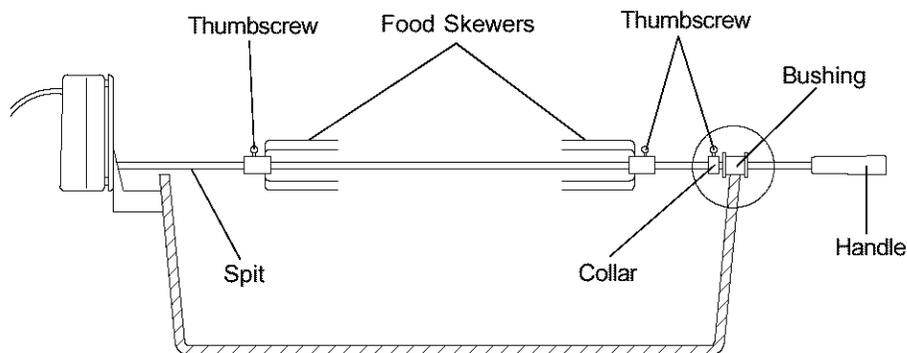
Installing The Rotisserie Motor

Install the AC (alternating current) Rotisserie Motor onto the Motor Bracket as shown below. On your grill the Motor attaches to the Bracket with the electrical cord UP, not down. This installation insures that once the Spit is inserted into the Motor it will also rest securely into the slot of your grill bowl.



Installing The Rotisserie

Insert the assembled Rotisserie into the Motor as shown below. The Motor should be on the left side of your grill and the Handle on the right side. Place the Bushing into the slot opening on the right side of your grill bowl, then tighten the Collar Thumbscrew to the left of the Bushing. The Collar will stabilize the Rotisserie during the cooking process and the Bushing allows the Rotisserie Spit to turn smoothly. Plug the Rotisserie into an outlet and turn on to test.



The bushing and collar must always be used with this Rotisserie.

BASIC TIPS FOR ROTISSERIE COOKING:

When Rotisserie cooking, use the Indirect Cooking Method, In other words, the burners at each end of the grill are lit and the food is placed centrally on the Rotisserie, with no direct heat source underneath. Some grill models offer a Rotisserie / Back Burner. To catch any drips from the rotisserie cooked food it will be necessary to remove the cooking grid(s) then place a drip pan directly under the food. These drippings can be used for making gravies and other sauces to accompany the cooked meats. This drip pan also collects greases which could otherwise collect in your grill bowl and cause a grease fire.

Once your Rotisserie, food and drip pan are in position with the indirect heat source on, close the grill lid. Cooking times on a rotisserie will be approximately the same as for oven cooking. However, temperature factors can affect actual cooking times. Watch the temperature carefully and monitor your food frequently for best results. It is recommended that you use a meat thermometer to test for the desired well-doneness of any foods prepared on a rotisserie.

ROTISSERIE COOKING CAN BE CONSIDERABLY SLOWER THAN DIRECT HEAT COOKING, BUT THE RESULTS CAN BE WELL WORTH THE TIME AND EFFORT

Use caution and wear insulated cooking mitts when using your grill, rotisserie or optional cooking accessories.

For more comprehensive information, refer to the Cooking Instructions and Cooking Guide in your Owner's Manual.

Customer Service Helpline
8am - 8pm CST, Monday through Friday at:
1-888-317-7642.