



## YOUR KIT INCLUDES:

- A/C Rotisserie kit
- D/C Rotisserie kit
- Fire pit clamp
- Replacement heat reflector kit
- Replacement pan w/ skewer
- Replacement battery wire
- Replacement Base Unit
- XL skewer Kit
- AC/DC Adapter
- Temperature gauge
- Hanging Sausage rack
- Pizza / Pie Standoff

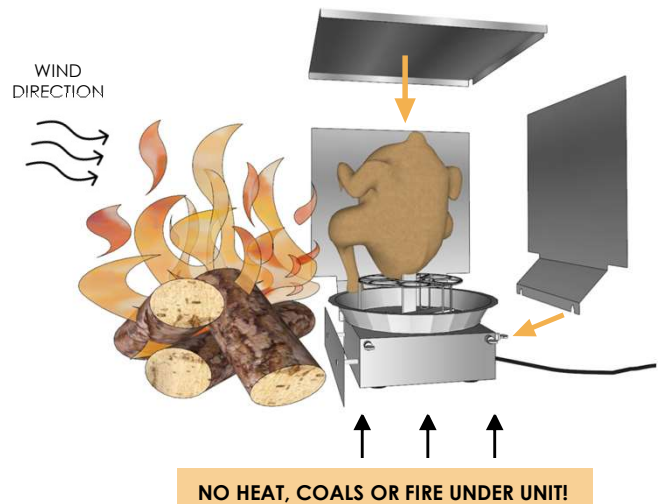
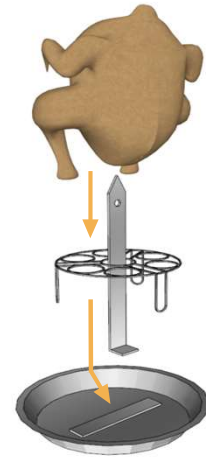
Email with questions:  
[Support@FireCentricCooking.com](mailto:Support@FireCentricCooking.com)

Call or Text: 616-236-0370

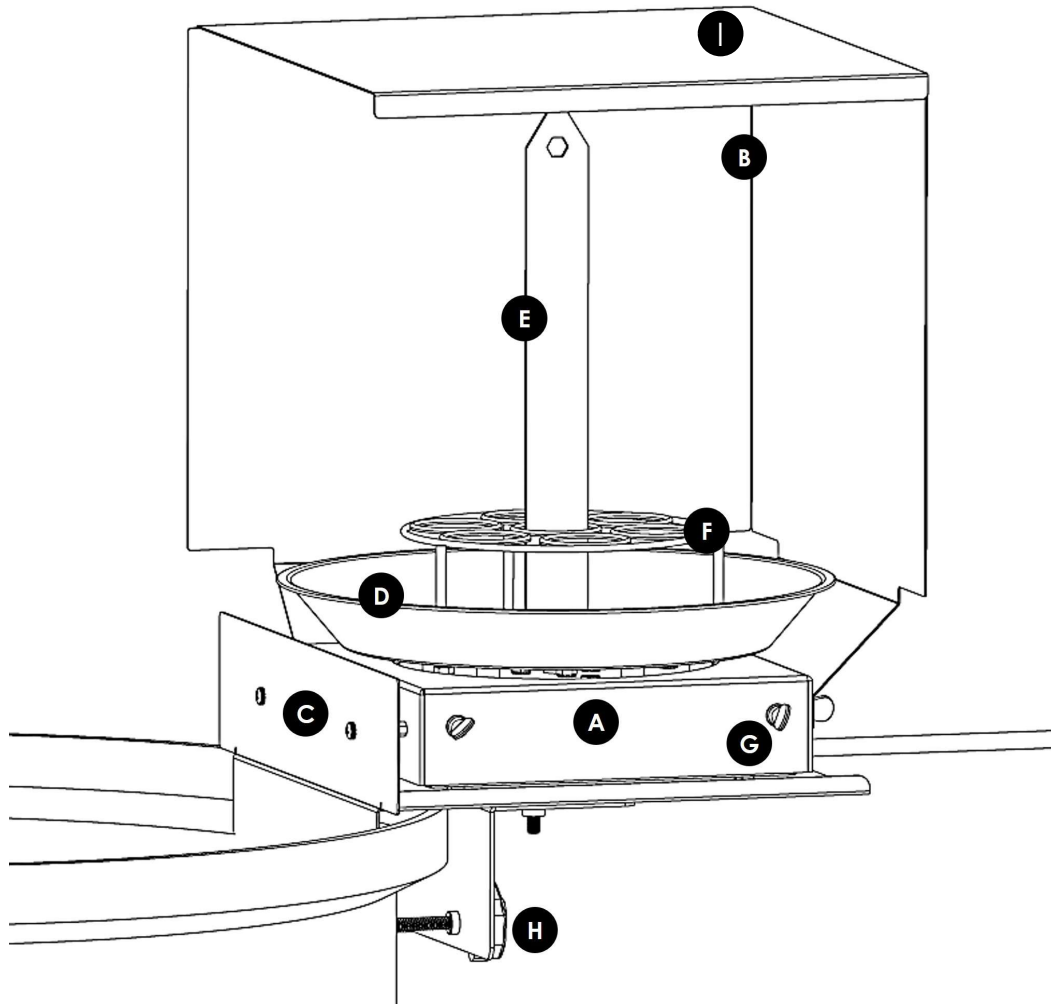
Visit [VerticalRotisserie.com](http://VerticalRotisserie.com) for additional videos and helpful info

## QUICK START

- Attach skewer to pan and place wire standoff in pan, around skewer. Standoff allows heat and airflow beneath meat and should always be used.
- Push meat onto the skewer until it rests on standoff. Always put food on the wire standoff so heat can circulate below food.
- Adjust thumb screws on base unit so that the heat reflectors slide on and off easily
- Position fire and rotisserie base unit as shown.
  - **DO NOT PLACE UNIT ON HOT COALS OR FIRE!**
  - The heat shield is the **ONLY** part of the unit that should come into contact with the fire.
  - Wind should blow heat towards the rotisserie
- Turn on unit, start cooking
- Reposition fire and add logs as needed.
- Use heat reflectors to shorten cooking time (always recommended except for use in brick pizza oven)



# PARTS INDEX



<b>A</b>	<b>Base Unit</b>	Rotisserie box/motor/power cord
<b>B</b>	<b>Heat Reflectors</b>	3 vertical and 1 horizontal panel to reflect heat and deflect wind for faster cooking
<b>C</b>	<b>Heat Shield</b>	Keeps coals and flames from coming in direct contact with base unit
<b>D</b>	<b>Pan</b>	Flavor saver
<b>E</b>	<b>Skewer</b>	For the stacking and/or skewering of the meats
<b>F</b>	<b>Standoff</b>	Allows heat to circulate below cooking food
<b>G</b>	<b>Thumb Screws</b>	May be tightened or loosened for heat reflector positioning
<b>H</b>	<b>Fire Pit Adapter Clamp</b>	Ordered separately or as part of a Deluxe+ kit accommodates smaller diameter fire pits where base unit cannot be placed within the fire pit ring
<b>I</b>	<b>Temperature Gauge</b>	Place on the rear of the top heat reflector panel, do not place in front.

# TIPS

## Setup

- ✓ Always use the wire standoff to elevate the meat and promote even cooking
- ✓ Keep fire on front side of rotisserie only
- ✓ Position rotisserie with power cord opposite the fire
- ✓ Place unit downwind from fire so wind blows fire/heat towards the rotisserie

## Cooking

- ✓ Food should be brought up to room temperature prior to cooking to avoid uneven cooking
- ✓ Meat capacity: 20 pounds or 20 inches, whichever comes first
- ✓ Always use heat reflectors for more even/faster cooking (because once you see the meat start to sizzle, you'll want that meat ready ASAP)
- ✓ It is wise to use a meat thermometer while learning the process
- ✓ Get a good set of long tongs (24") and wood gloves to help move logs, and hot parts
- ✓ Cook with friends, make a day of it, cooking is about the process and should be fun!

## Storage

- ✓ If used in a fire pit, the base unit can GENTLY be pulled by the cord from the fire pit and set to the side to cool before storing. Parts cool rapidly.
- ✓ Clean pan, skewer and standoffs with dish detergent and hot water. Heat reflectors may be cleaned in the same manner if desired.
- ✓ Once base unit is cool, it can be wiped down with a damp cloth/paper towel, but it is not necessary to do so. Do not submerge!
- ✓ Disconnect battery from unit for storage so unit doesn't inadvertently get switched on

# WARNINGS

## Setup

- NEVER POSITION ROTISSERIE DIRECTLY ON HOT COALS OR FIRE!
- Do NOT set directly on a Breeo-style stove sear plate. The fire pit clamp or other standoff must be used.
- Do NOT surround the base unit with fire. Flames should only come into contact with front heat shield and food.
- When using a brick pizza oven, do NOT preheat oven to high temps. Rotisseries are meant for low and slow cooking.
- Keep away from children and accident-prone adults

## Cooking

- Skewer is sharp, use caution when stacking meat on skewer
- Never stack meat higher than 20 inches, you'll want to, but don't do it
- Heat shield and reflectors may have sharp edges, use caution when handling
- Heat reflectors will get hot, do not handle heat reflectors with bare hands
- Keep battery pack and cords as far away from heat as possible

## Storage

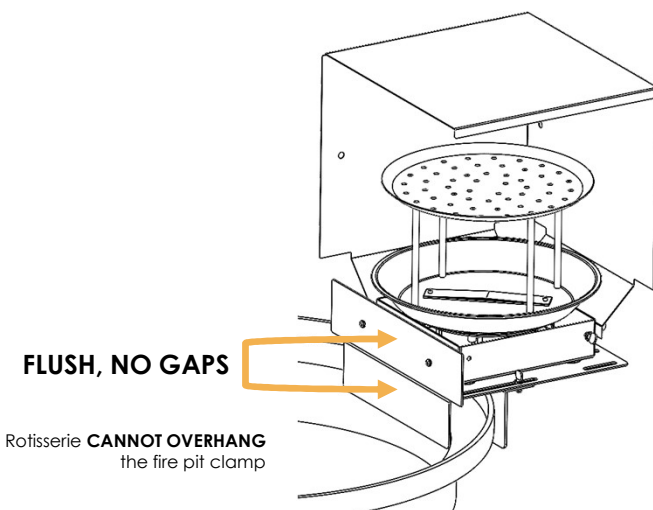
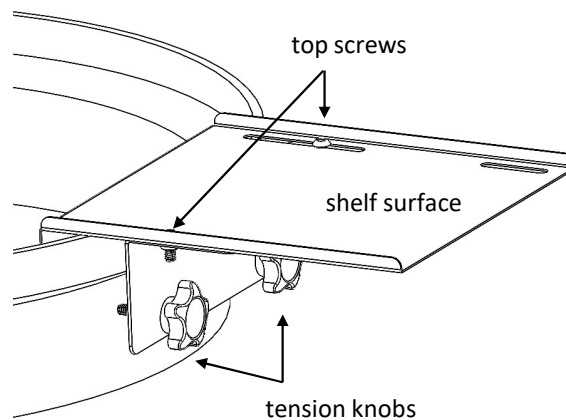
- Wait for unit to cool prior to storing
- Handle storage tote with care so skewer does not pierce tote bag

# FIRE PIT ADAPTOR CLAMP

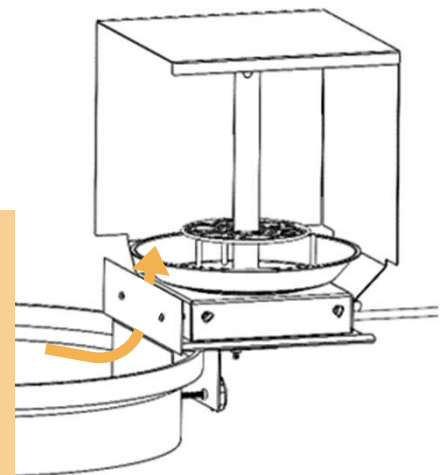
## Directions

1. Assemble fire pit adaptor as shown (2 screws through shelf surface slots and 2 tension knobs through clamp bracket)
2. Secure fire pit adaptor to fire pit ring by loosening top screws and adjusting adaptor to the thickness of the fire pit ring.
3. Retighten the top screws and tighten the tension knobs until unit feels secure.
4. Position base unit heat shield flush with inner surface of support basket to prevent flames from passing through and reaching the underside of the base unit.

**ROTISSERIE MUST NOT OVERHANG THE FRONT EDGE OF THE CLAMP!**



**IF THE ROTISSERIE  
HEAT SHIELD  
OVERHANGS THE  
FACE OF THE  
FIRE PIT CLAMP,  
FLAMES WILL  
DAMAGE THE  
MOTOR**



**ANY GAP PRESENT WILL VOID WARRANTY AND COULD RESULT IN FAILURE OF DEVICE**

*Instructional videos and additional accessories can be found at [VerticalRotisserie.com](http://VerticalRotisserie.com)*

*QR code: How To Use the Fire Pit Clamp Video*



# FOR USE IN BRICK OVEN

SETUP FOR ROITSSERIE COOKING WILL DIFFER FROM YOUR STANDARD PIZZA COOKING METHODS.

**PLEASE READ CAREFULLY!**

## Setup

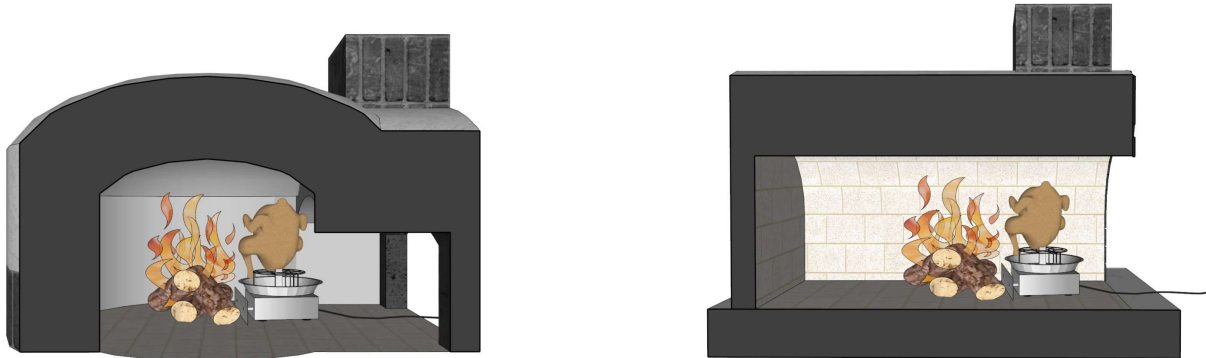
- Build small fire positioned as shown below
  - Start with kindling as usual
  - Sustain the fire with just a couple 3-4 inch logs
  - Rotisserie cooking does **NOT** require high temperatures
- **DO NOT PREHEAT** brick cooking surface
- Place Outdoor Vertical Rotisserie (OVR) just inside the mouth of the oven, near the left or right side to allow access to tend the fire
  - **DO NOT SET THE BASE UNIT ON HOT COALS, FIRE OR PREHEATED FLOOR!**
  - Position cord away from fire and keep all excess cord outside of the oven
  - Front heat shield (the side facing the fire) should be approximately 1" from active fire

## Directions

1. Attach skewer to pan and place wire standoff in pan, around skewer. Standoff allows heat to circulate beneath meat promoting even cooking.
2. Push meat onto the skewer until it rests on standoff. Always use the wire standoff.
3. Position fire and rotisserie unit as shown. Front of OVR should almost touch the fire but **DO NOT PLACE ON HOT COALS, PREHEATED SURFACE OR FIRE!**
4. Turn on unit, Start cooking
5. Reposition fire and add logs as needed.

## Tips

- Keep fire close and small
- Flames are good!
  - You want to create a wall of small flames to evenly cook the food top to bottom
  - Coals alone will not provide adequate heat for cooking
- Place a small layer of tinfoil over top of meat if heat from top of oven begins to overcook uppermost layers of meat



Instructional videos and additional accessories can be found at [VerticalRotisserie.com](http://VerticalRotisserie.com)

QR code: Brick Oven Video



# PIZZA STAND

## Setup and Storage

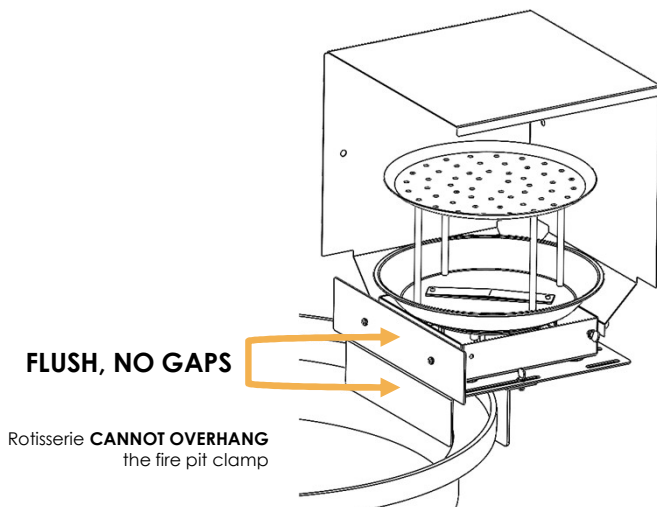
- If using the fire pit adapter clamp, follow Fire Pit Adaptor Clamp instructions and **ENSURE THE ROTISSERIE DOES NOT OVERHANG THE FRONT EDGE OF THE CLAMP!**
- If using the rotisserie alongside your fire/within the fire pit, ensure the cord is positioned away from the fire.
- Place original rotisserie pan on rotating base unit to provide a stable surface for the pizza stand.
- Always use top and side heat reflectors. If top reflector is not used pizza crust will burn before cheese has melted.
- Always remove pizza stand legs prior to storing to prevent damage to leg connections
- Do not attempt to slice pizza while it is on the stand. Remove pizza from pizza stand prior to slicing.

## Directions

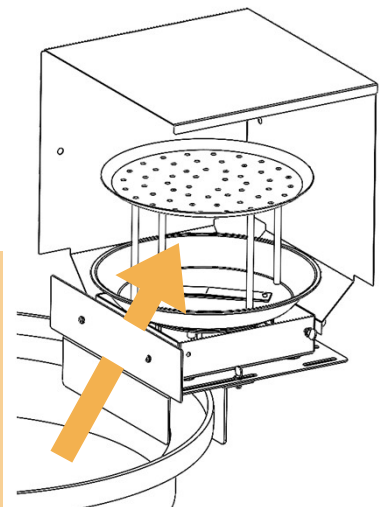
1. Place flattened pizza dough on the pizza stand and apply toppings.
2. For stability, place pizza stand with uncooked pizza onto the rotisserie pan, turn on the rotisserie and attach all heat reflectors.
3. Pizzas should be cooked at 400-550 °F, if unit is equipped with temperature gauge, check temperature. A "healthy" fire is needed to maintain this temperature.
4. Pizzas should cook in 10-15 minutes but may take more or less time depending on your fire.
5. Remove top and back heat reflectors in order to remove pizza. Reflectors and pizza stand will be hot, handle carefully!
6. Remove pizza from pizza stand, slice and enjoy!

✓ **YES**

✗ **NO**



**IF THE ROTISSERIE  
HEAT SHIELD  
OVERHANGS THE  
FACE OF THE  
FIRE PIT CLAMP,  
FLAMES WILL  
DAMAGE THE  
MOTOR**



*Instructional videos and additional accessories can be found at [VerticalRotisserie.com](http://VerticalRotisserie.com)*

QR code: *Pizza Stand Video*



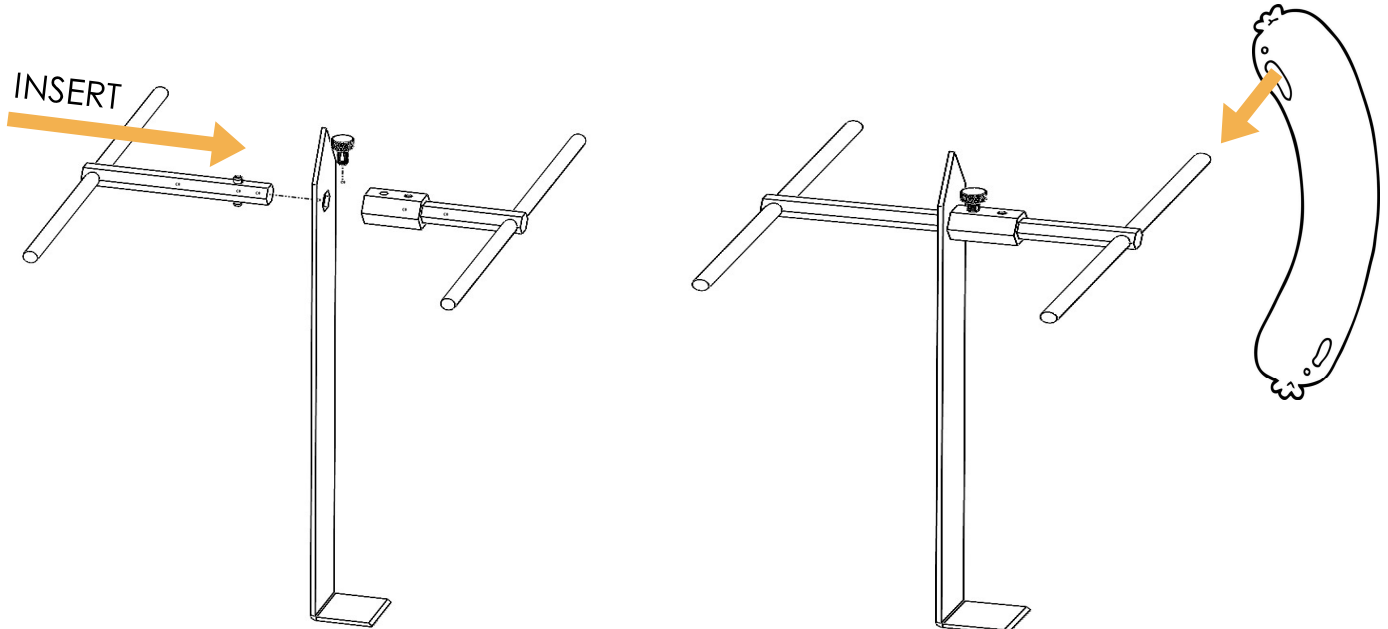
# HANGING SAUSAGE RACK

## Setup and Storage

- If using the fire pit adapter clamp, follow Fire Pit Adaptor Clamp instructions and **ENSURE THE ROTISSERIE DOES NOT OVERHANG THE FRONT EDGE OF THE CLAMP!**
- If using the rotisserie alongside your fire/within the fire pit, ensure the cord is positioned away from the fire.
- Attach the hanging rack to skewer as shown below
  - Insert hexagon post into skewer hole
  - Slide hexagon fitting over the hexagon post
  - Hold tightly together and secure with thumb screw
  - Attach skewer to base pan
- Disassemble for cleaning and storage

## Directions

1. Setup as directed above
2. Skewer sausages or hang bacon strips over rods
3. Follow standard rotisserie use instructions
4. Raw sausages should cook in approximately \_\_\_\_\_, use meat thermometer to ensure food safety



Instructional videos and additional accessories can be found at [VerticalRotisserie.com](http://VerticalRotisserie.com)

QR code: Sausage Rack video



# COOKING TIPS



**\*COOKING TIMES BASED ON USE OF ALL HEAT REFLECTORS**

	MEAT TYPE	COOK TIME	INTERNAL TEMP	SEASONING IDEAS
BEEF	PRIME RIB	40min/lb	130F	BUTTERY STEAK SEASONING AND ROSEMARY
	BEEF TENDERLOIN	40min/lb	125F	SALT, PEPPER, GARLIC
	PICANHA STEAKS	24min/lb	125F	SALT, PEPPER, GARLIC, PEPPER FLAKES, BRUSH W/ OLIVE OIL
	CORNERD BEEF BRISKET	50min/lb	205F	MUSTARD SEED, PEPPERCORNS, CLOVES, CORIANDER (TYPICALLY COMES IN PACKET WITH BRISKET)
LAMB	LAMB ROAST	40min/lb	135F	GREEK SEASONING
	LAMB CHOPS/RIBS	35min/lb	130F	SALT, PEPPER, GARLIC, OLIVE OIL, BRUSH WITH ROSEMARY
	GYRO MEAT CONE	ALL DAY (SLICE OUTER LAYERS AS THEY BROWN)	150F	(TYPICALLY PRE-SEASONED)
PORK	AL PASTOR	30min/lb (SLICE OUTER LAYERS AS THEY REACH RECOMMENDED INTERNAL TEMP)	150F	ACHIOTE PASTE, CHILI POWDER, GARLIC, OREGANO, CUMIN, SALT, PEPPER, VINEGAR, PINEAPPLE JUICE, OIL
	PORK BELLY	60min/lb	200F	SOY SAUCE, CHINESE 5 SPICE, GINGER, BROWN SUGAR
	SPIRAL HAM	2 HOURS	(PRE-COOKED)	HONEY GLAZE
	PORK TENDERLOIN	30min/lb	145F	MESQUITE SEASONING
POULTRY	WHOLE CHICKEN	40min/lb (2.5-3hrs)	160-170F	SALT, PEPPER, GARLIC, PAPRIKA, ONION POWDER, THYME
	CHICKEN SHAWARMA Stacks of boneless chicken thighs	40min/lb	160F	SALT, PEPPER, GARLIC, CHILI POWDER, CINNAMON
	CORNISH HENS	40min/lb (1.5hrs)	175F	WHITE WINE, GARLIC, ROSEMARY
	TURKEY BREAST/WHOLE TURKEY	30-40min/lb (BREAST VS. WHOLE)	170F	SALT, PEPPER, PAPRIKA, OREGANO, ROSEMARY, THYME, ONION AND GARLIC POWDER