

# Euromaid

Turn the oven on to the grill function and turn the temperature up to Maximum temperature to allow the oven to preheat, and insert the drip tray onto the Bottom shelf.

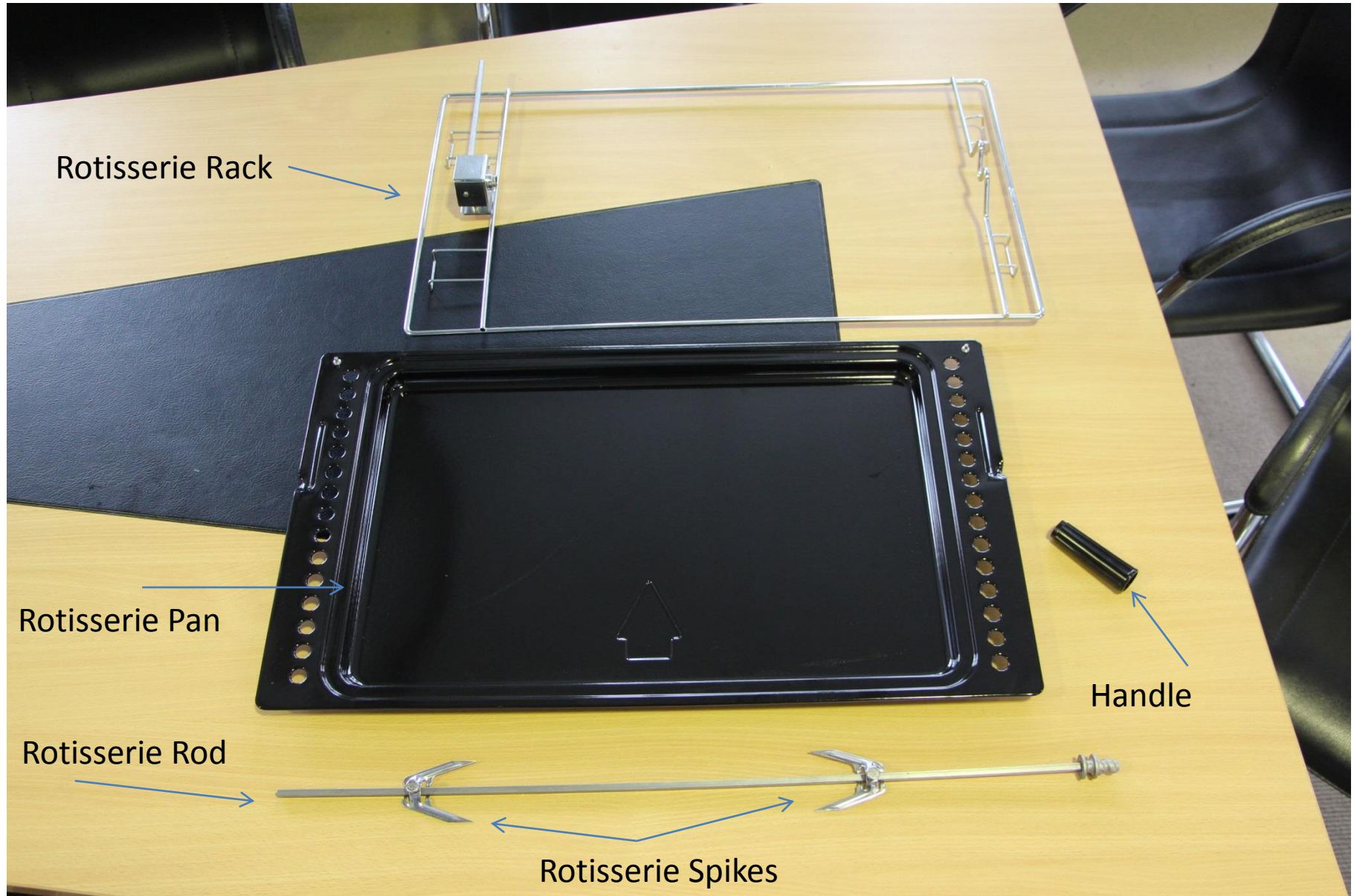
Attach meat onto the rod and tighten the meat with the Meat Spikes.

Insert the Rod into the Rotisserie rack and slide the rack onto the Second Bottom shelf of the oven. Engage the rack into the back of the oven Rotisserie whole while the motor is turning around. (the rotisserie motor will run whenever the grill function is turned on.

Reduce the temperature of the oven to 180dc and cook for the desired wellness of your meat.

You can also place potatoes and veggies on the bottom drip tray while cooking and all the juices from the meat you are cooking will flavour the veggies you are cooking

# Your Rotisserie will come with the following



Turn Multifunction knob to Grill Function and select a temperature to 200dc

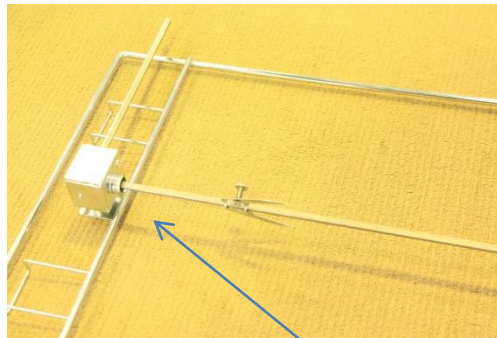
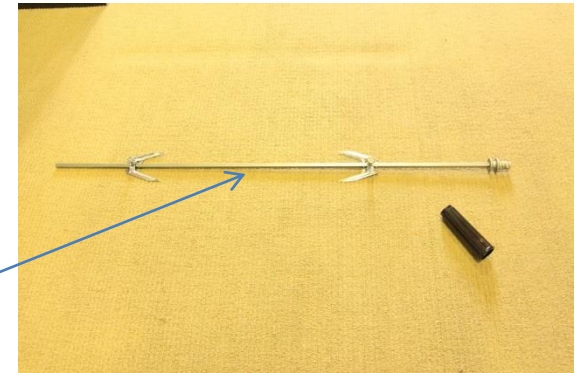
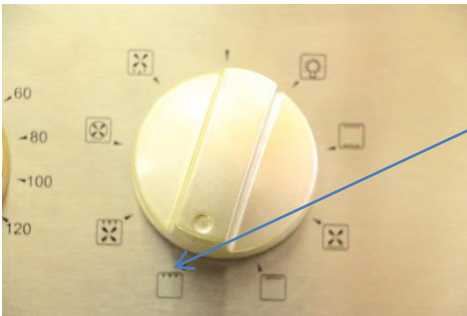
Attach meat to the rod of the rotisserie and tighten with spikes

Insert the Base of the rotisserie tray two the Bottom shelf of the Oven

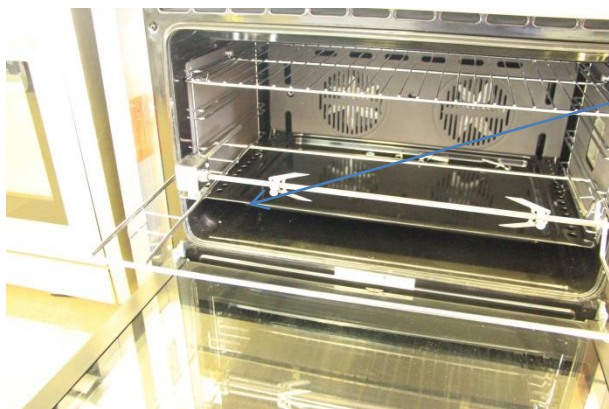
Insert the pointy ned into the rotisserie turnstile

Rest the other end onto the grooved rest

Rotisserie Rack

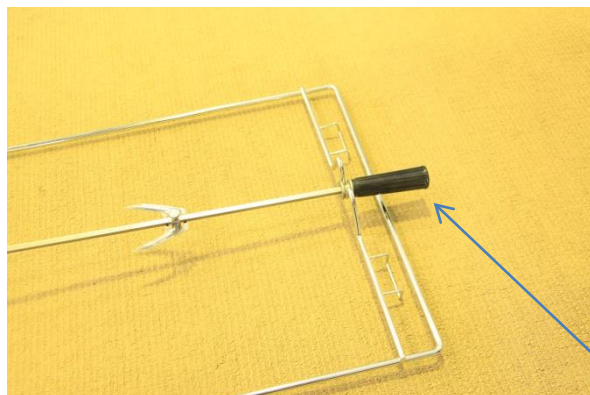
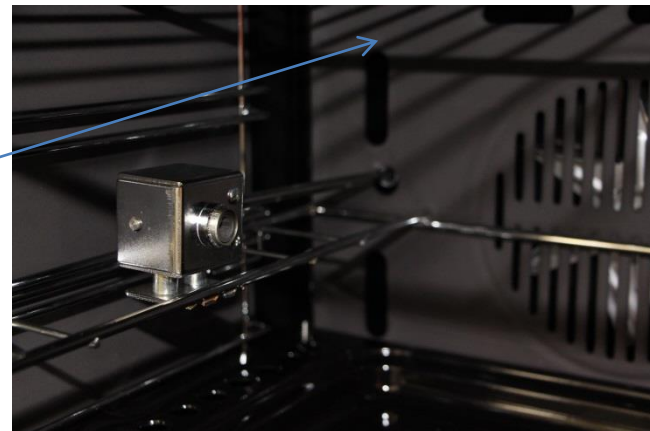






Insert the Rotisserie bar into the oven onto the second Bottom shelf of the oven

Slide the rack in and engage the turnstile rod into the back of the oven



Screw the black handle onto the Rotisserie rod when you have pulled out the meat of the oven, this will help you lift the meat off the rack without Burning yourself

