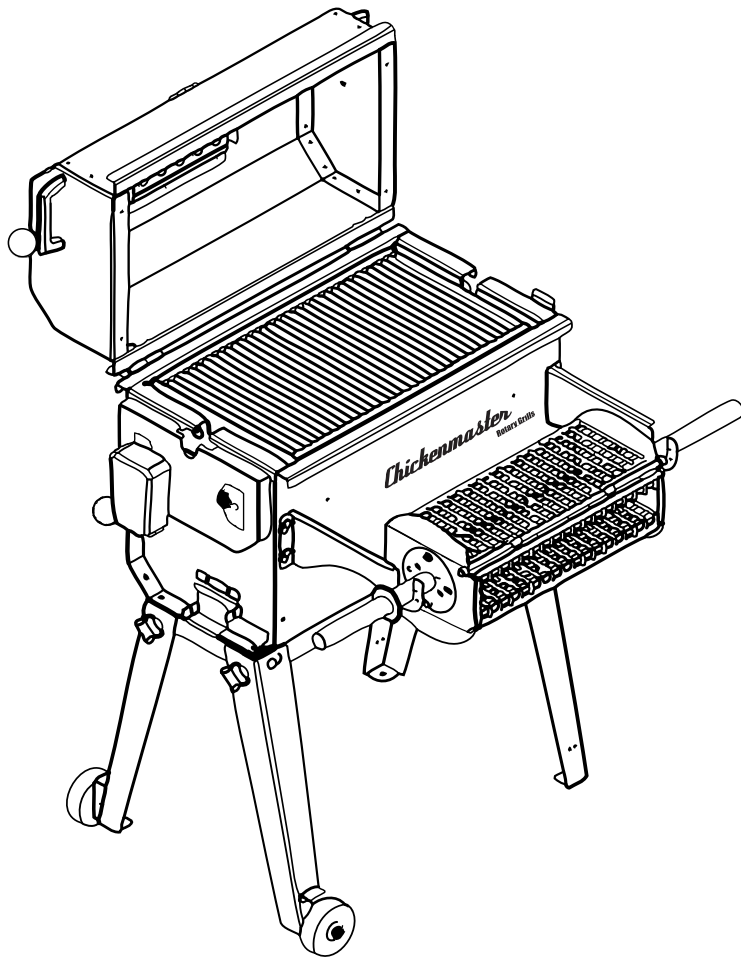


# *Chickenmaster*

**Rotary Grills™**

## OPERATOR'S MANUAL



**RIB PRO**  
Model 123

**IMPORTANT: READ SAFETY RULES AND INSTRUCTIONS CAREFULLY**

**CARBON MONOXIDE WARNING:** This grill burns charcoal. Charcoal produces carbon monoxide (CO) when it is burned. The Consumer Product Safety Commission reports about 20 people die and 400 are injured each year as a result of carbon monoxide poisoning from charcoal grills. CO is a colorless, odorless gas that can accumulate to toxic levels in closed environments. Charcoal grills should never be used in an enclosed area, even if ventilation is provided.

**CHICKENMASTER GRILLS 1025 HIAWATHA BLVD. E., SYRACUSE, NY 13211**

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## SECTION 1: FINDING YOUR MODEL NUMBER

This Operator's Manual is an important part of your new Chickenmaster Rotary Grill. It will help you assemble, prepare, and maintain your grill. Please read and understand what it says.

Before you start to prepare your Chickenmaster Rotary Grill for its first use, locate the model plate and copy the information from it in this Operator's Manual. The information on the model plate is very important if you need help from your dealer or Chickenmaster Customer Support Department.

- Every Chickenmaster Rotary Grill has a model plate. You can locate it by standing next to the unit and looking down at the frame below the rotary motor. See Figure 1.

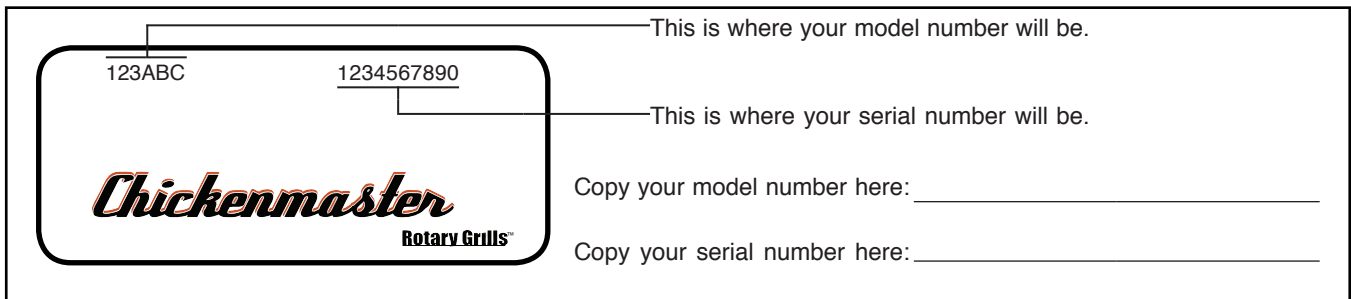


Figure 1

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## SECTION 2: CALLING CUSTOMER SUPPORT

- **LOCATE YOUR MODEL NUMBER AND SERIAL NUMBER** — Record this information in the space provided. To find your unit's specific model number and serial number, see SECTION 1: FINDING YOUR MODEL NUMBER.
- Customer Support can be reached by dialing: **1 - (800) 896-7886**
- Please have your model number and serial number ready when you call.
- If you are having difficulty assembling this product or if you have any questions regarding the operation, maintenance, or warranty information of this unit, please call the Customer Support Department. For additional grill information, visit the Chickenmaster website at [www.chickenmastergrills.com](http://www.chickenmastergrills.com).
- Additional grill options and accessories are sold separately. Please call the Customer Support Department or visit the Chickenmaster Grills website for information regarding additional grill accessories.

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## SECTION 3: IMPORTANT SAFETY INFORMATION



**WARNING:** THIS SYMBOL POINTS OUT IMPORTANT SAFETY INSTRUCTIONS WHICH, IF NOT FOLLOWED, COULD ENDANGER THE PERSONAL SAFETY AND/OR PROPERTY OF YOURSELF AND OTHERS. READ AND FOLLOW ALL INSTRUCTIONS IN THIS MANUAL BEFORE ATTEMPTING TO USE YOUR CHICKENMASTER GRILL. FAILURE TO COMPLY WITH THESE INSTRUCTIONS MAY RESULT IN PERSONAL INJURY OR FIRE. WHEN YOU SEE THIS SYMBOL - HEED ITS WARNING.



**DANGER:** Your Chickenmaster Rotary Grill was built to be used according to the rules for safe use in this manual. Carelessness or error on the part of the operator can result in serious injury or fire. If you violate any of these rules, you may cause serious injury to yourself or others.

### 1. TRAINING

- Read this Operator's Manual in its entirety before attempting to assemble or use this grill. Be completely familiar with the proper use of this grill before using it. Keep this manual in a safe place for future and regular reference and for ordering replacement parts.
- This grill is for outdoor use only. See cover for carbon monoxide warning.
- Never allow children under 14 years old to use a grill. Children 14 and older should only use the grill under close parental supervision. Only persons well acquainted with these rules should be allowed to use your grill.
- No one should use this grill while intoxicated or while taking medication that impairs the senses or reactions.
- Keep all children and pets away from grill while in use and until after use when grill is cooled.

### 2. PREPARATION

- Use on a level, noncombustible surface only. Keep away from house, garage, balconies, or overhangs.
- Keep grill away from all combustible materials including gasoline and other flammable liquids and vapors.
- Place coal grate in low position when rotary cooking and in high position when grate grilling.
- Do not wear loose clothing or jewelry.
- Keep a fire extinguisher accessible.
- Read & follow all warnings on charcoal package.

### 3. OPERATION

- This grill burns charcoal and wood only. Do not burn any other materials in this grill.
- Never use any flammable liquid other than charcoal lighter fluid to start the grill.
- Apply charcoal fluid sparingly and never apply it after charcoal has been lit. The fire may return to the fluid container and explode.
- Exercise caution when attaching or removing versa-basket, spikes, spit rod, or grill grate while grill is in use. Grill contents will be hot.
- Do not put bare hands on grill grate or versa-basket while in use.
- If versa-basket becomes unclamped, stop grill and clamp basket using covered hands. If contents become loose, do not grab them with your bare hands.
- Always attach holder pin to spit rod when placed on the spit rod holders to hold rod in place.
- Never leave grill unattended when hot or in use.

### 4. MAINTENANCE

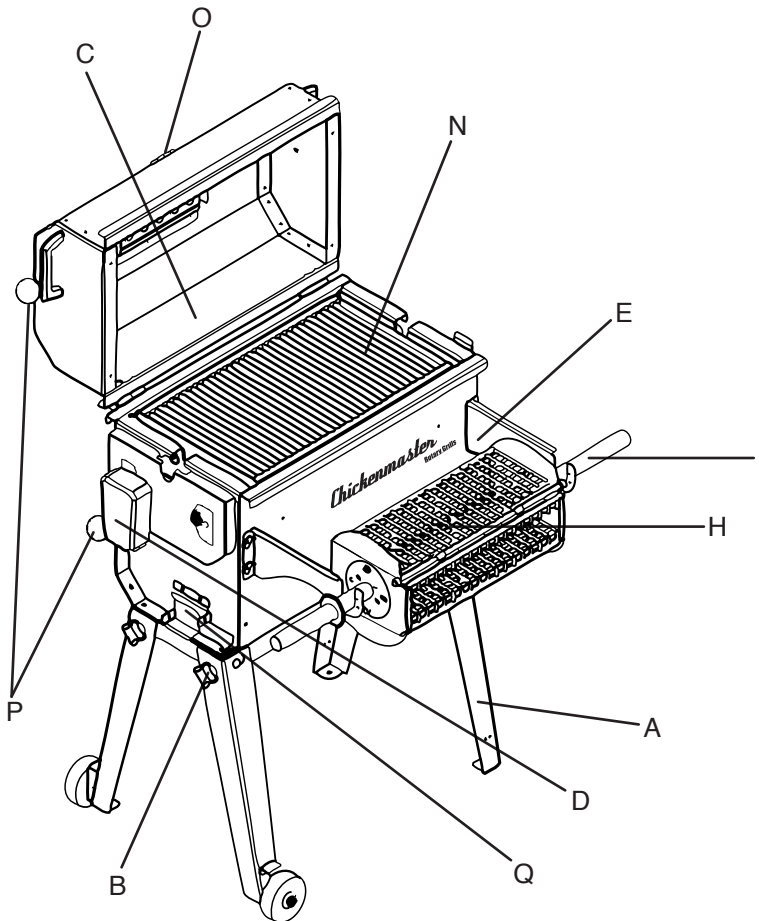
- Completely extinguish fire before leaving.
- Always soak coals with water after use; they retain heat for long periods of time.
- Use gloves when handling or moving. Contents and coal ashes can remain warm for a long time after extinguishing.
- Dispose of cold ashes and grease properly.
- Clean stainless steel parts of grill with a stainless steel wire brush ONLY. Use of a carbon steel wire brush will contaminate stainless steel and cause it to rust.



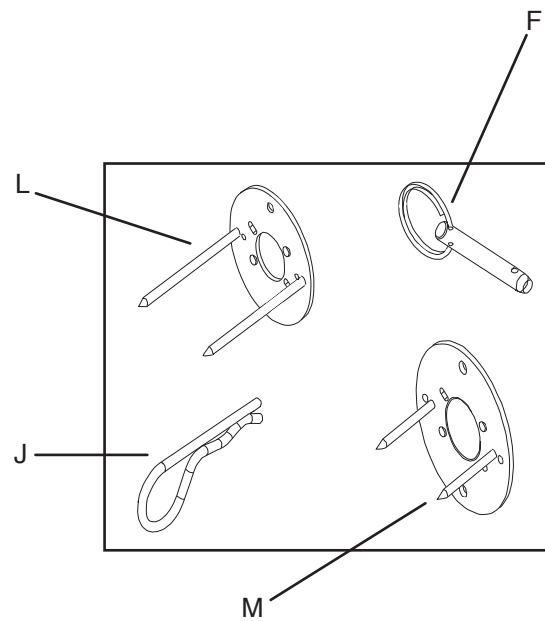
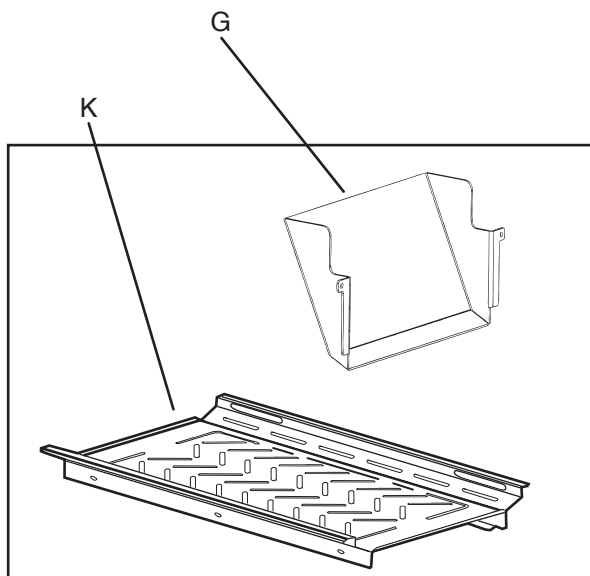
**WARNING - YOUR RESPONSIBILITY:** Restrict the use of this grill to persons who read, understand, and follow the warnings and instructions in this manual and on the grill.

## SECTION 4: GRILL CONTENTS

Lay out the grill hardware according to the illustrations for identification purposes. Part numbers are shown in parentheses. Separate diagrams include additional contents and those within grill.



- A (4) Legs
- B (4) Leg Knob
- C (1) Grill Lid
- D (1) Rotary Motor
- E (2) Spit Rod Holder
- F (1) Holder Pin
- G (1) Coal Chute
- H (1) Versa-Basket
- I (1) Spit Rod
- J (4) Spit Rod Clip
- K (1) Coal Grate
- L (2) Turkey Spikes
- M (2) Chicken Spikes
- N (1) Grill Grate
- O (1) Thermometer
- P (2) Vent Handles
- Q (2) Adjustable Damper



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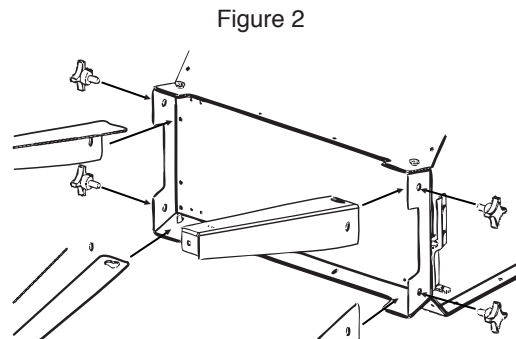
## SECTION 5: ASSEMBLY INSTRUCTIONS

**IMPORTANT:** Remove grill lid and all contents inside grill prior to assembly.

**NOTE:** References to the left or right of the grill are determined from the front of the unit in cooking position. Refer to SECTION 4: GRILL CONTENTS for content labels, numbers, and illustrations.

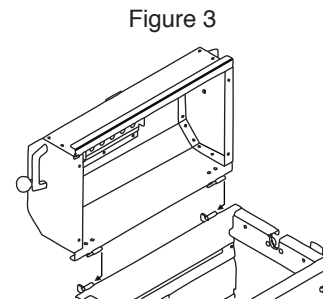
### ATTACHING THE LEGS

1. Set grill frame on its back side. Insert legs (A) into place by sliding leg holes into studs on grill frame. Pull legs into stud holes until they are secure. See Figure 2.
2. Screw leg knobs (B) into the legs through the grill. Fasten until tight. See Figure 2. Make sure all legs are tightened before setting grill upright.



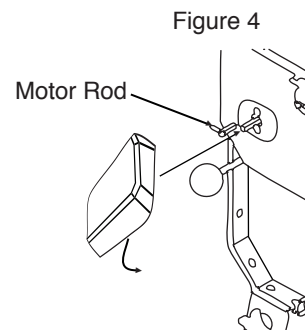
### ATTACHING THE GRILL LID

1. Set grill upright. Slide grill lid (C) bars into place on grill. See Figure 3. Open and close lid to ensure it is on correctly.



### ATTACHING THE ROTARY MOTOR

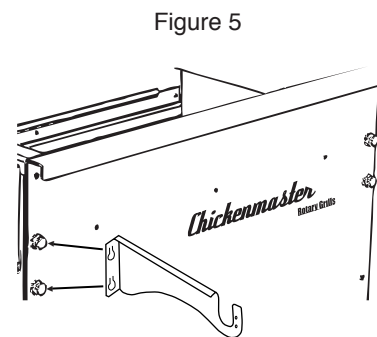
1. Turn rotary motor (D) 90° and insert onto motor socket. See Figure 4. Turn motor downward on socket to lock in place. Make sure motor is secure to motor plate.
2. Pull out motor rod to hold motor in place. See Figure 4.



### ATTACHING THE SPIT ROD HOLDERS

1. Mount spit rod holders (E) into place on holder stud. Pull spit rod holders into stud holes until secure. See Figure 5.

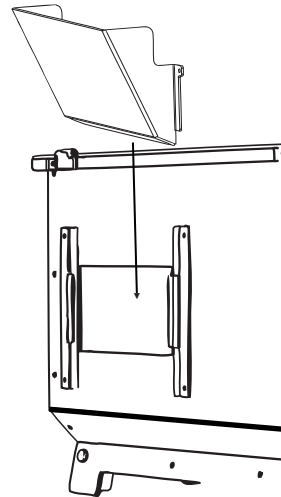
**NOTE:** The spit rod holder attached to holder pin (F) should be placed on the left side of the grill.



## ATTACHING THE COAL CHUTE

1. Insert coal chute (G) into place on back of grill. See Figure 6.

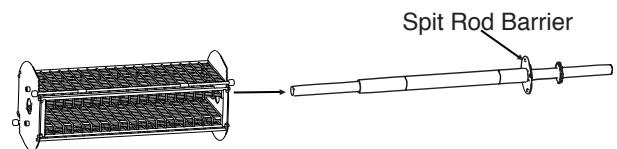
Figure 6



## ATTACHING THE VERSA-BASKET (Basket Grilling)

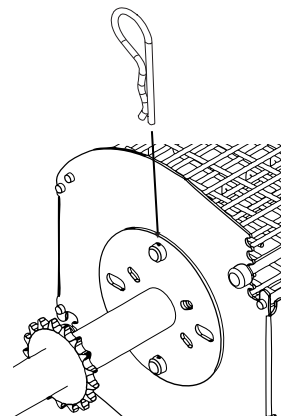
1. Slide versa-basket (H) into spit rod (I) until basket is firmly in place. See Figure 7a. Make sure basket clip holes are completely through spit rod barrier.

Figure 7a



2. Insert spit rod clip (J) through each basket clip hole. See Figure 7b.

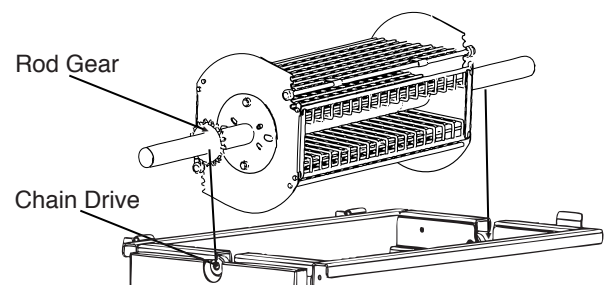
Figure 7b



3. Place coal grate (K) in bottom of grill.

4. Set spit rod into grill in rod grooves. Rod gear must be engaged with chain drive to work properly. See Figure 7c.

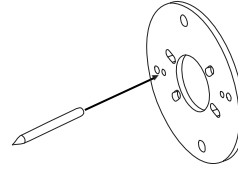
Figure 7c



## ATTACHING THE SKEWER SPIKES (Rotisserie Grilling)

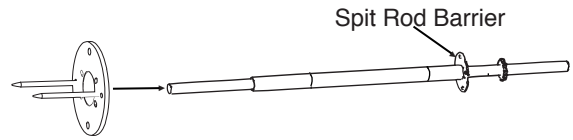
1. Screw chicken or turkey spikes (L or M) into spike plate. See Figure 8a.

Figure 8a



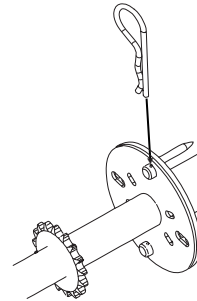
2. Slide spike with clip holes into spit rod (I) until spike is firmly in place. See Figure 8b. Make sure spike clip holes are completely through spit rod barrier.

Figure 8b



3. Insert spit rod clip (J) through each spike clip hole. See Figure 8c.

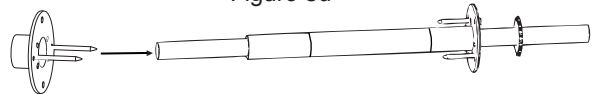
Figure 8c



4. Place coal grate (K) in bottom of grill.

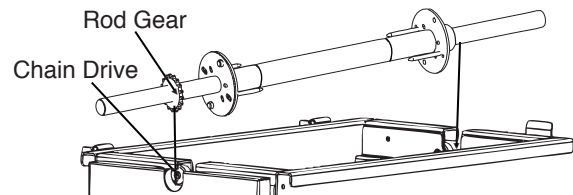
5. Slide second spike into spit rod. See Figure 8d.

Figure 8d



6. Set spit rod into grill in rod grooves. Rod gear must be engaged with chain drive to work properly. See Figure 8e.

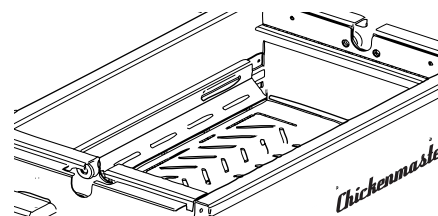
Figure 8e



## ATTACHING THE GRILL GRATE (Char-Grilling)

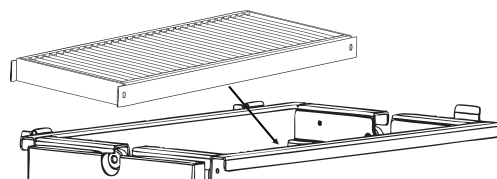
1. Set coal grate (K) in high position on ledges in grill. See Figure 9a.

Figure 9a



2. Place grill grate (N) into grill. See Figure 9b.

Figure 9b



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## SECTION 6: OPERATION INSTRUCTIONS



**WARNING:** Observe all warning labels on grill and in this Operator's Manual prior to use. Refer to SECTION 3: IMPORTANT SAFETY INFORMATION for warnings and safety information.

**IMPORTANT:** Make sure grill is properly setup prior to operation. See SECTION 5: ASSEMBLY INSTRUCTIONS for correct assembly and setup techniques.

### BASKET GRILLING DIRECTIONS

1. Load 7-9 lbs. of charcoal onto coal grate in bottom of grill. Carefully light charcoal.
2. Set spit rod with versa-basket attached onto rod holders. Lock holder pin to basket to hold in place.
3. Place contents into basket. Clamp basket securely.
4. Remove holder pin from basket. Place spit rod into grill on rod grooves. Make sure rod gear is engaged with chain drive.

**NOTE:** Let charcoal turn white prior to placing spit in grill.

5. Plug rotary motor into power outlet. Pull out motor rod. Turn motor on.



**WARNING:** Grill must not be operated near housing or other structure. Use an extension cord for motor plug if necessary.

**NOTE:** If the motor rod is not used, motor could become unattached from an uneven weight distribution in the basket. Always use motor rod when operating motor.

6. Close grill lid. Cook to desired temperature. Use vents and adjustable dampers to alter temperature. Add charcoal if needed through coal chute.
  - To increase temperature: close grill lid vent and open adjustable dampers.
  - To decrease temperature: open grill lid vent and close adjustable dampers.
7. Turn motor off when finished. Grab spit rod by the cool-touch handles to remove from grill. Do NOT touch other areas of spit rod or basket.

### ROTISSERIE GRILLING DIRECTIONS

1. Load 7-9 lbs. of charcoal onto coal grate in bottom of grill. Carefully light charcoal.
2. Set spit rod with first spike attached onto rod holders. Lock holder pin to spike to hold in place.
3. Slide contents onto spit rod and stick through spike.
4. Slide second spike onto spit rod and stick into contents. Make sure spike and contents are secure.

5. Remove holder pin from spike. Place spit rod into grill on rod grooves. Make sure rod gear is engaged with chain drive.

**NOTE:** Let charcoal turn white prior to placing spit in grill.

6. Plug rotary motor into power outlet. Pull out motor rod. Turn motor on.
7. Close grill lid. Cook to desired temperature. Use vents and adjustable dampers to alter temperature. Add charcoal if needed through coal chute.
8. Turn motor off when finished. Grab spit rod by the cool-touch handles to remove from grill. Do NOT touch other areas of spit rod or spikes.

### CHAR-GRILLING DIRECTIONS

1. Set coal grate in high position in grill.
2. Load 4-6 lbs. of charcoal onto coal grate. Carefully light charcoal.
3. Place grill grate into grill.
4. Place contents onto grill grate.
5. Keep grill lid open. Cook to desired temperature. Use vents and adjustable dampers to alter temperature. Tend to grill at all times while grilling.

### MAINTENANCE



**WARNING:** Do NOT touch or remove grill contents with bare hands while in use. Contents will be hot.

1. Completely extinguish fire when finished grilling.
2. Carefully remove grill contents with covered hands.
3. Remove coal from coal grate. Soak coals in water after use; they retain heat for long periods of time.
4. Properly dispose of coal and ashes once cooled.
5. Place grill contents back into grill. Keep grill lid open to cool grill.

**NOTE:** Clean stainless steel parts of grill with a stainless steel wire brush ONLY. Using a steel wire brush will contaminate stainless steel and cause it to rust.



## SECTION 7: TROUBLESHOOTING GUIDE

**NOTE:** Refer to previous sections of this Operator's Manual for proper assembly and operation instructions.

<b>Trouble</b>	<b>Possible Cause(s)</b>	<b>Corrective Action</b>
Charcoal fails to light	Lack of charcoal lighter fluid.	Apply charcoal lighter fluid sparingly to help ignite flame.
	Adjustable dampers are closed.	Open both adjustable dampers to add air into unit.
Spit rod moves around on spit rod holders	Holder pin not attached to spit rod.	Insert holder pin through spit rod and contents to secure in place.
Spit rod contents (basket or spikes) aren't secure on rod	Spit rod clip not attached to spit rod contents	Insert spit rod clip through holes on spit rod to secure in place.
Basket contents are loose	Basket cage not properly clamped.	Adjust basket cage to tightest possible setting. Make sure basket clamps are secure within grooves.
Spit rod fails to rotate when rotary motor is on	Spit rod out of alignment in grill.	Properly place spit rod on grill so rod gear is engaged with chain drive.
	Rotary motor not properly inserted into socket, plugged in, or turned on.	Insert rotary motor into socket. Plug into outlet and turn switch on.
Grill temperature continuously increases or decreases	Adjustable dampers or vents are open or closed.	Adjust dampers and vents to control grill temperature.
	Amount of grill charcoal fluctuates.	Check amount of charcoal; add additional charcoal if needed for consistent temperature.

**NOTE:** For repairs beyond the minor adjustments above, contact the Customer Support Department

# Chickenmaster

Rotary Grills™

## MANUFACTURER'S LIMITED WARRANTY

The limited warranty set forth below is given by Specialty Welding and Fabricating of New York, Inc. ("SWF") with respect to new merchandise purchased and used in the United States, its possessions and territories.

SWF warrants this product against defects in material and workmanship for a period of two (2) years commencing on the date of the original purchase and will, at its option, repair or replace, free of charge, any part found to be defective in material or workmanship. This limited warranty shall only apply if this product has been operated and maintained in accordance with the Operator's Manual furnished with the product, and has not been subject to misuse, abuse, commercial use, neglect, accident, improper maintenance, alteration, vandalism, theft, fire, water, or damage because of other peril or natural disaster. Damage resulting from the installation or use of any accessory or attachment not approved by SWF for use with the product(s) covered by this manual will void your warranty as to any resulting damages.

The rotary motor and components thereof are subject to separate terms as follows: All rotary motor component failures will be covered on the product for a period of one (1) year. After one year, but within the two-year period, rotary motor part failures will be covered ONLY IF caused by defects in material and workmanship of OTHER component parts.

**HOW TO OBTAIN SERVICE:** Warranty service is available with PROOF OF PURCHASE through the customer support department of SWF. You may contact the customer support department of SWF by calling 1-800-896-7886 or 1-315-426-1807, or writing to 1025 Hiawatha Blvd. East, Syracuse, NY 13211. No product returned directly to factory will be accepted unless prior written permission has been extended by the customer support department of SWF.

**The two-year limited warranty does not cover the following:**

- The rotary motor or component parts thereof. These items carry a separate one (1) year manufacturer's warranty. Please refer to the applicable manufacturer's warranty on these items.

- Routine maintenance items such as lubricants, cleaning products, or filters.
- Normal deterioration of the exterior finish due to use or exposure.
- Any products sold outside the United States, its positions and territories, except those sold through SWF's authorized dealers or distributors.

**This limited warranty is exclusive and in lieu of all other warranties, whether express or implied, by operation of law or otherwise. SWF disclaims any implied warranties of merchantability and fitness for a particular purpose. No oral or written information or advice given by any dealer or retailer shall create a warranty or make any modification, extension or addition to the express warranty set forth above.**

**In no event will SWF be liable for any indirect, special, incidental or consequential damages of any kind including, without limitation, expenses incurred for substitute or replacement grill services, for transportation or for related expenses, or for rental expenses to temporarily replace a warranted product. The terms set forth in this limited warranty shall replace and supersede any conflicting terms stated elsewhere.**

In no event shall recovery of any kind be greater than the amount of the purchase price of the product sold. Alteration of the safety features of the product shall void this warranty. You assume the risk and liability for loss, damage, or injury to you and your property and/or to others and their property arising out of the use or misuse or inability to use this product.

This limited warranty shall not extend to anyone other than the original purchaser or person for whom it was purchased as a gift.

**How state law relates to this warranty:** This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

CHICKENMASTER GRILLS MANUFACTURED BY



SPECIALTY WELDING & FABRICATING OF NEW YORK, INC.

1025 HIAWATHA BLVD. EAST

SYRACUSE, NY 13211

1 - (315)-426-1807

1 - (800) 896-7886

WWW.SPECWELD.COM

ALL PARTS AND PRODUCTS OF CHICKENMASTER GRILLS ARE MADE IN THE U.S.A.