

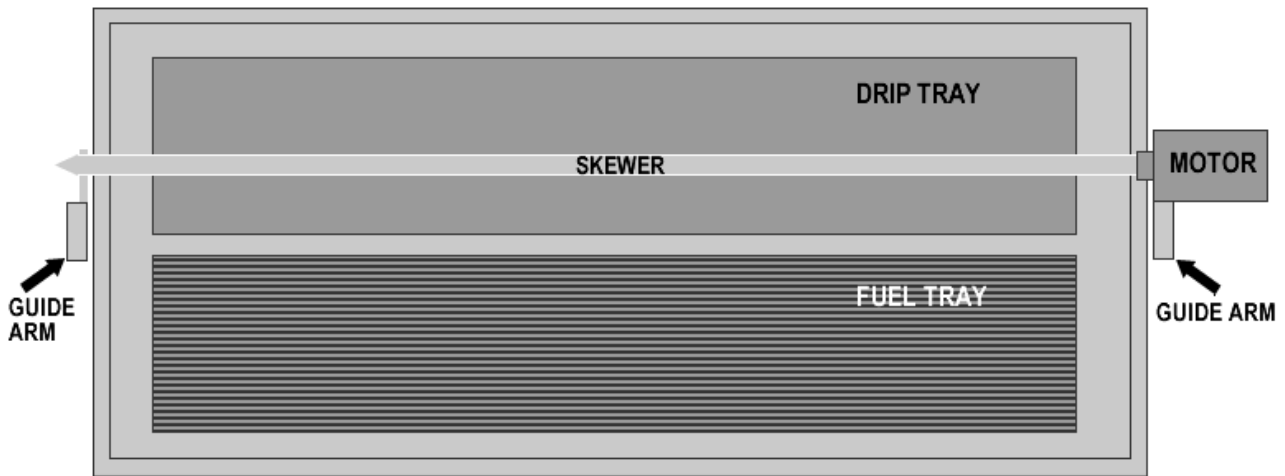
## Single Skewer Oven Setup

The single skewer ovens are simple to set up and operate. Setup is most easily performed with two people, but can be also be set up quite simply by a single user.



1. Place the packed up oven on the ground. Remove the four oven legs from the container and close the lid again.
2. Lift the oven up from one end with the other end still on the ground, and insert two legs into the slots and set the oven down on the wheels. Then lift the oven from the other end and repeat. The legs can be tightened in place with the butterfly screws in the leg slots.
3. Once the legs are fastened in place, open the oven lid and place the motor and guide arms into the end slots and tighten in place. The motor should be mounted on the side of the oven so the skewer will be offset to the rear of the unit, sitting above the drip tray (as seen below). This will help avoid flare-ups from fat dripping on to the cooking fuel. Mount the pole guide onto the guide arm on the opposite side, parallel with the height of the motor.

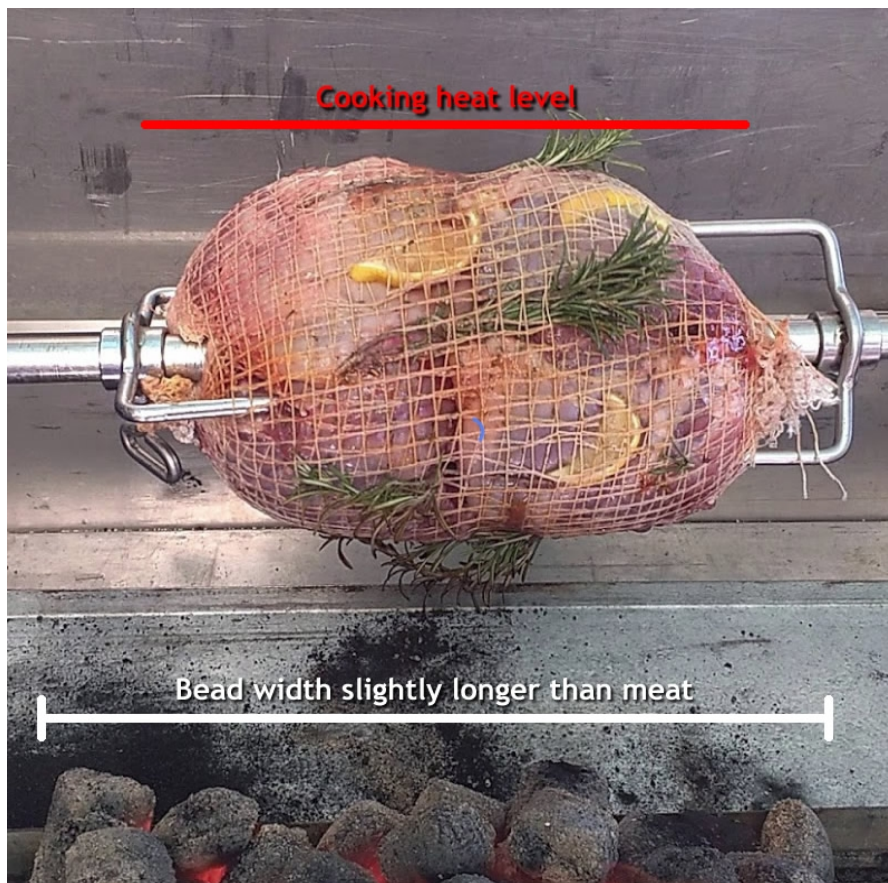
# Single Skewer Oven Operation



The cooking fuel (briquettes/charcoal) are used in the fuel tray at the front of the oven, on top of the steel grill.

**[See here for video instructions on how to heat up and arrange your cooking fuel for best results!](#)**

1. Make 3 or 4 small piles of briquettes with few firelighters underneath each pile. Building small 'pyramid' type piles will be the most effective way to heat your briquettes. Light the firelighters and allow 20-30 minutes for the fuel to heat up. Your cooking fuel is ready once the briquettes have a white ash coating.
2. Set the skewer in place. Insert the flat end of the skewer pole into the motor and fasten it through the hole with the locking pin provided. The pointy end of the pole will then sit on the guide arm at the opposite end of the oven. Make sure the skewer is level.
3. Set your meat at a height so that the cooking heat from the fuel is felt just above the top of the meat. The best way to test this is to hold your hand just above the meat, and if the heat level is correct you shouldn't be able to hold your hand there for more than a few seconds. You can lower the meat to the level required, or add more fuel to the grill tray to raise the cooking heat level.



🔥 **HOT TIP:** During cooking, periodically hold your hand just above the meat turning on the pole. If you can hold your hand there for a prolonged period without discomfort, it means your cooking heat level has dropped. Simply add more fuel to your fuel tray to raise the heat level again, or adjust your skewer pole level.

Adjusting the skewer level should be done with the help of another person, one to adjust the motor height and one to adjust the skewer end opposite. The pole will be hot, so wear oven mitts or use a towel when adjusting and always switch off the motor first before shifting the pole height.

The more consistent you can keep your cooking heat level during roasting will give you the best results and shorten your cooking time.

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## Double Skewer Oven Setup & Operation

The double skewer spit oven doesn't pack up like the single ovens do, so setup is much simpler. The motor guide arms are fixed to one end of the oven and the pole guides are fixed at the other.

The cooking fuel tray sits on the bottom of the oven, right in the middle, with a drip tray placed on either side to sit underneath the skewer poles.



Heat your cooking fuel up in the fuel tray ([see here for tips on how to heat and use cooking fuel](#)), then insert each pole into the motors flat-end first, lock them in place with the pins or bolts provided, and set the pointy ends on the guides at the opposite end of the oven, ensuring that the skewers are level. Test cooking heat level as per the method above.

For more information on our ovens and equipment, contact us at:

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