

Operator's Manual:

Heavy Duty Rotisserie Kit for 3/4/5 Burner Kenmore Elite & Kenmore Premium Grills

Model 141.158033

CAUTION: It is recommended that you do not exceed 10 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 10 pounds can be cooked by the indirect method instead of using the rotisserie.

IMPORTANT SAFEGUARD

1. Read all instructions.
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.
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 120V, 60 Hz AC current.
13. This Rotisserie is for outdoor use only.
14. A power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
15. If necessary, longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

16. If a longer detachable power-supply cords or extension cord is used, (1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
17. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
18. Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "W-A" and with a tag stating "suitable for use with outdoor appliances."
19. The connection to an extension cord should be kept dry and off the ground.
20. Store products indoors when not in use and out of the reach of children.
21. Do not clean this product with a water spray or the like.
22. SAVE THESE INSTRUCTIONS.

 **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.

KEEP THIS OPERATOR'S MANUAL FOR FUTURE REFERENCE

Heavy Duty Rotisserie Assembly Instructions

Tools required for assembly:

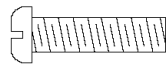
Adjustable wrench or pliers and either a Flat Head or Phillips Head Screwdriver.

Pre-Assembly Instructions

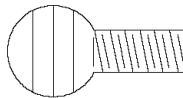
Before assembling your Rotisserie, use the parts list below to check that all necessary parts have been included. Inspect parts for damage as you proceed. Do not assemble or operate your Rotisserie if it appears damaged. If you are missing parts or have questions during the assembly process, call 1-888-317-7642,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

141.158033

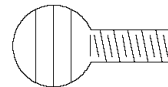
KEY	PART DESCRIPTION	PART #	QTY
1	Motor Bracket	P03307002G	1
2	UNC Phillips Head Screws #10-24x3/4"	S112G10124	2
3	UNC Hex Nut #10-24	S362G10124	2
4	Plain Washer 3/16"	S411G03084	2
5	Chrome Spit: For 4 and 5 Burner	P05508164F	1
	6.5" Extension Chrome Spit: For 5 Burner Gas Grill	P05508166F	1
6	Holding Forks	P05508031A	2
7	Thumbscrews 1/4"x1/2"	S196G04081	2
8	Collar	P05508032F	1
9	Bushing	P05508033F	1
10	AC Rotisserie Motor	P07101025A	1
11	Thumbscrews 10x1/2"	S196G10084	1
12	Spring Washer for 6.5" Extension Spit	S431G04064	1
13	Extension Bracket	P03308008C	1
14	Phillips Head Screws 3/8"x1/2"	S112G06084	2
15	Phillips Head Screws 3/16"x7/8"	S112G03144	2
16	Plain Washer 3/16"	S411G03084	2
17	UNC Hex Nut #10-24	S362G10124	2



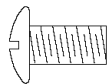
**UNC Phillips Head
Screws #10-24x3/4"
KEY #2**



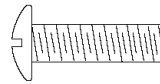
**Thumbscrews
1/4"x1/2"
KEY #7**



**Thumbscrews
10x1/2"
KEY #11**



**Phillips Head Screws
3/8"x1/2"
KEY #14**



**Phillips Head Screws
3/16"x7/8"
KEY #15**

Extension Bracket

KEY #13

If your grill lid overlaps the side of the grill bowl where you would normally mount the rotisserie mounting bracket, simply add extension bracket P03308008C to the side of your grill bowl and then mount the rotisserie mounting bracket to this extension bracket. See Page 3, Figure 2

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. (See fig. 1).

For some Kenmore grills with lid side panels that overlap grill bowl side panels (See fig. 2) Attach Extension 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 Phillips Head Screws 3/16"x7/8", washer and nuts provided. Then attach the Motor Bracket to the Extension Bracket using two Phillips Head Screws 3/8"x1/2" and tighten securely.

Fig 1.

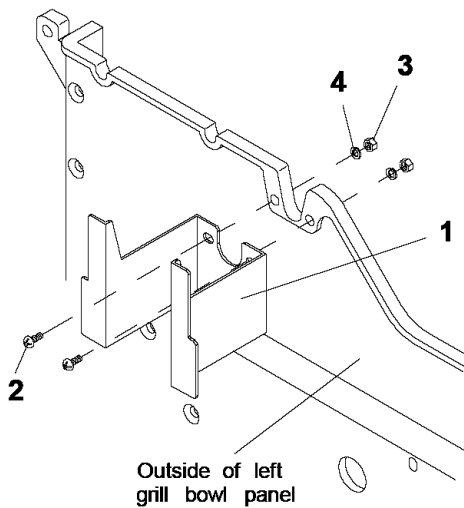
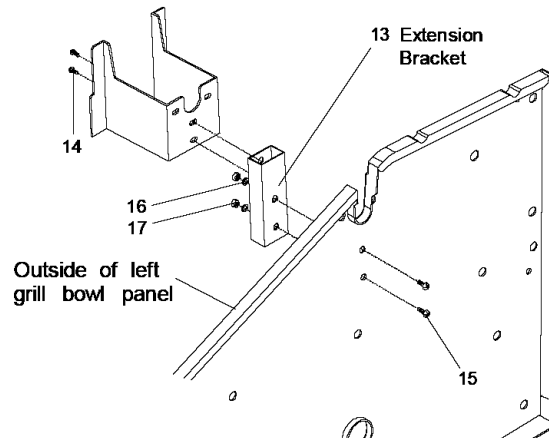
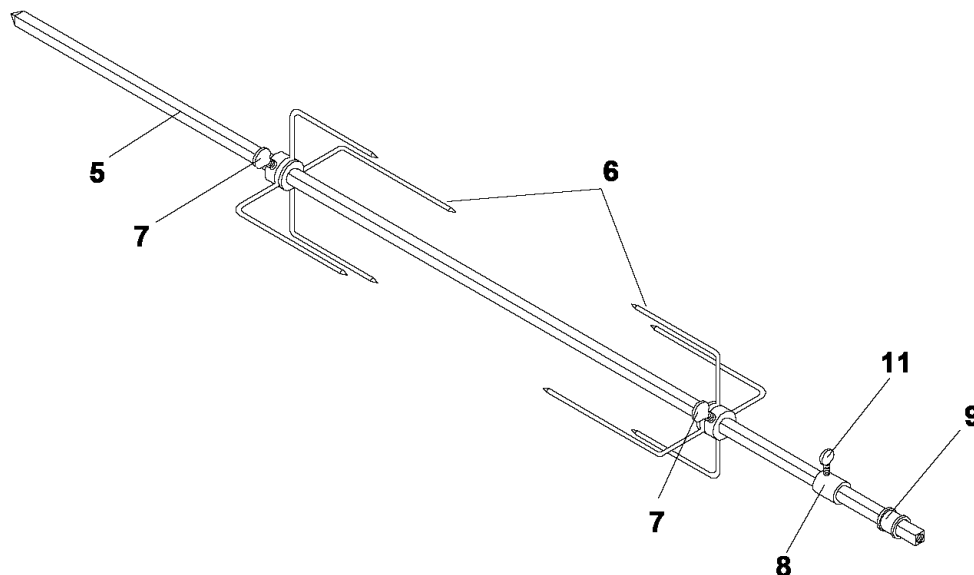


Fig 2.



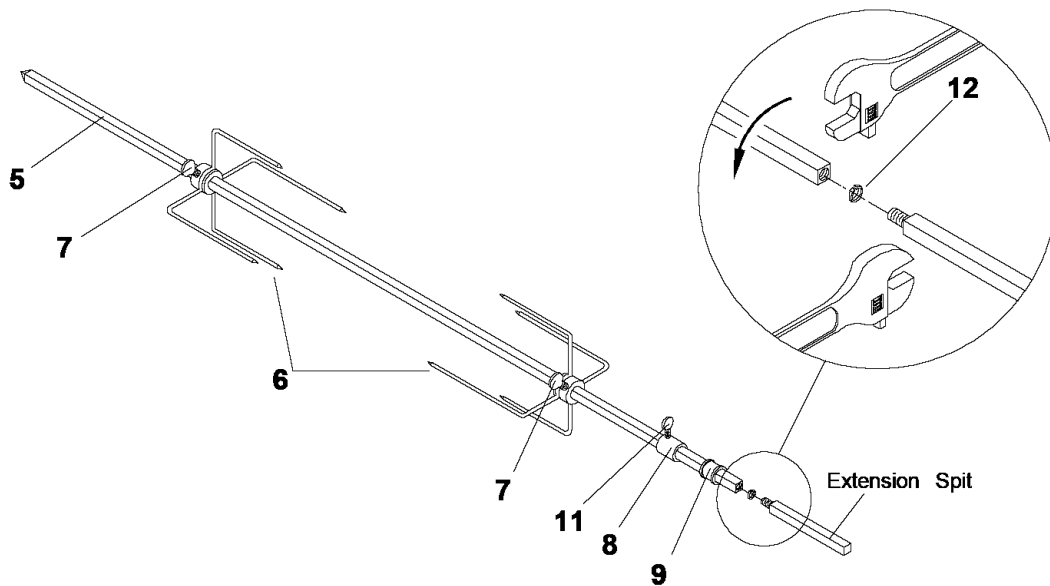
Assembling The Rotisserie

Slide the Spit through the piece of meat or poultry and the Holding Forks 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.



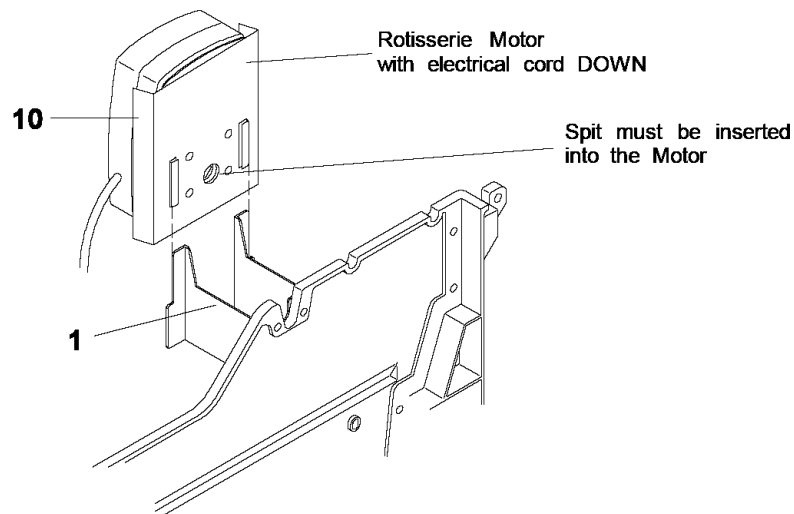
For Model 141.158033 3/4/5 Burner Grill Rotisserie: It is recommended that you add the extra 6.5" Extension Spit if you are using Grill Models 16671, 16673 or 16235.

Screw the two Spit sections together using one Spring Washer. Tighten the sections together using two wrenches. Slide the Holding Forks onto each end of the assembled 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.



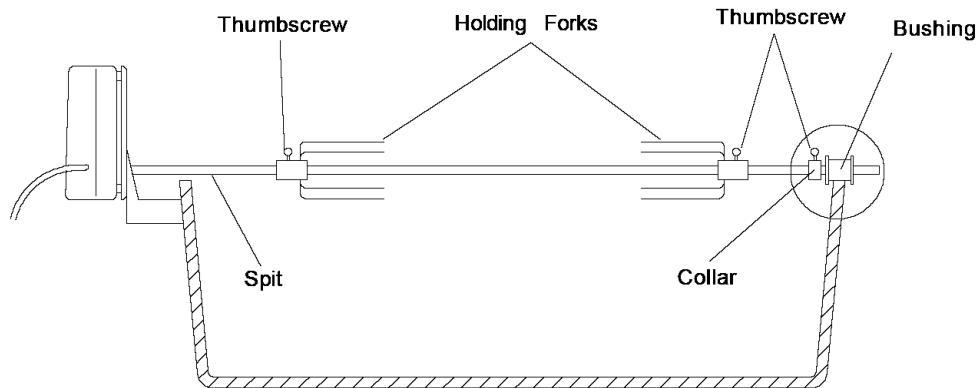
Installing The Rotisserie Motor

Install the AC (alternating current) Rotisserie Motor onto the Motor Bracket as shown below. The Motor attaches to the Bracket with the electrical cord DOWN, This installation ensures that Rotisserie Motor is properly installed onto the Motor Bracket.



Installing The Rotisserie

Insert the assembled Rotisserie into the Motor as shown below. The Motor should be on the left side of your grill. 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. In this case we do not recommend the use of any Main Burners when you use the 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 grease 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 grill Operators Manual.

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