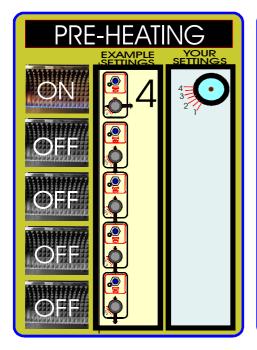
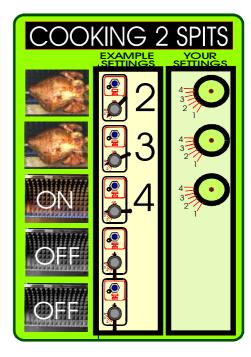


When cooking on the sixth spit the chickens should be sealed against a radiant plate first

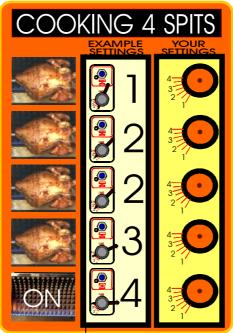


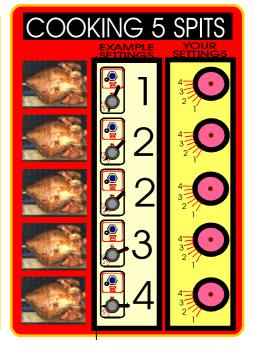




Personalize Your Settings and Mark them on This Chart







Fast cooking is essential if you want to create the juiciest product and reduce shrinkage

The mean temperature should be sought from your chicken supplier prior to cooking For best results, cook your chickens and roasts with as much heat as possible If the outside appears cooked and the inside is not - turn down the heat For further cooking instructions refer to the Owners Manual page 18