

COOKING GUIDE T6

RADIANT 2000

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

PRE-HEATING

	EXAMPLE SETTINGS	YOUR SETTINGS
ON	4	4
OFF		
OFF		
OFF		
OFF		

COOKING 1 SPIT

	EXAMPLE SETTINGS	YOUR SETTINGS
ON	3	4
ON	4	4
OFF		
OFF		
OFF		

COOKING 2 SPITS

	EXAMPLE SETTINGS	YOUR SETTINGS
ON	2	4
ON	3	4
ON	4	4
OFF		
OFF		

Personalize Your Settings and Mark them on This Chart

COOKING 3 SPITS

	EXAMPLE SETTINGS	YOUR SETTINGS
ON	1	4
ON	2	4
ON	3	4
ON	4	4
OFF		

COOKING 4 SPITS

	EXAMPLE SETTINGS	YOUR SETTINGS
ON	1	4
ON	2	4
ON	2	4
ON	3	4
ON	4	4

COOKING 5 SPITS

	EXAMPLE SETTINGS	YOUR SETTINGS
ON	1	4
ON	2	4
ON	2	4
ON	3	4
ON	4	4

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