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> [onlyfire Cordless Dual Post Open Fire Rotisserie Grill System - Instruction Manual](#)

onlyfire F1-BRK6501-CR1

onlyfire Cordless Dual Post Open Fire Rotisserie Grill System - Instruction Manual

Model: F1-BRK6501-CR1

1. INTRODUCTION

Welcome to your new onlyfire Cordless Dual Post Open Fire Rotisserie Grill System. This manual provides essential information for safe assembly, operation, maintenance, and troubleshooting of your rotisserie system. This system is designed for outdoor use, providing a convenient way to rotisserie cook over an open fire without the need for an electrical outlet.

The system includes a durable steel dual post support, a 38-inch hexagon spit rod, meat forks, a counter balance, and a 3V DC cordless battery motor, allowing for slow-roasted cooking of various foods up to 20 pounds.

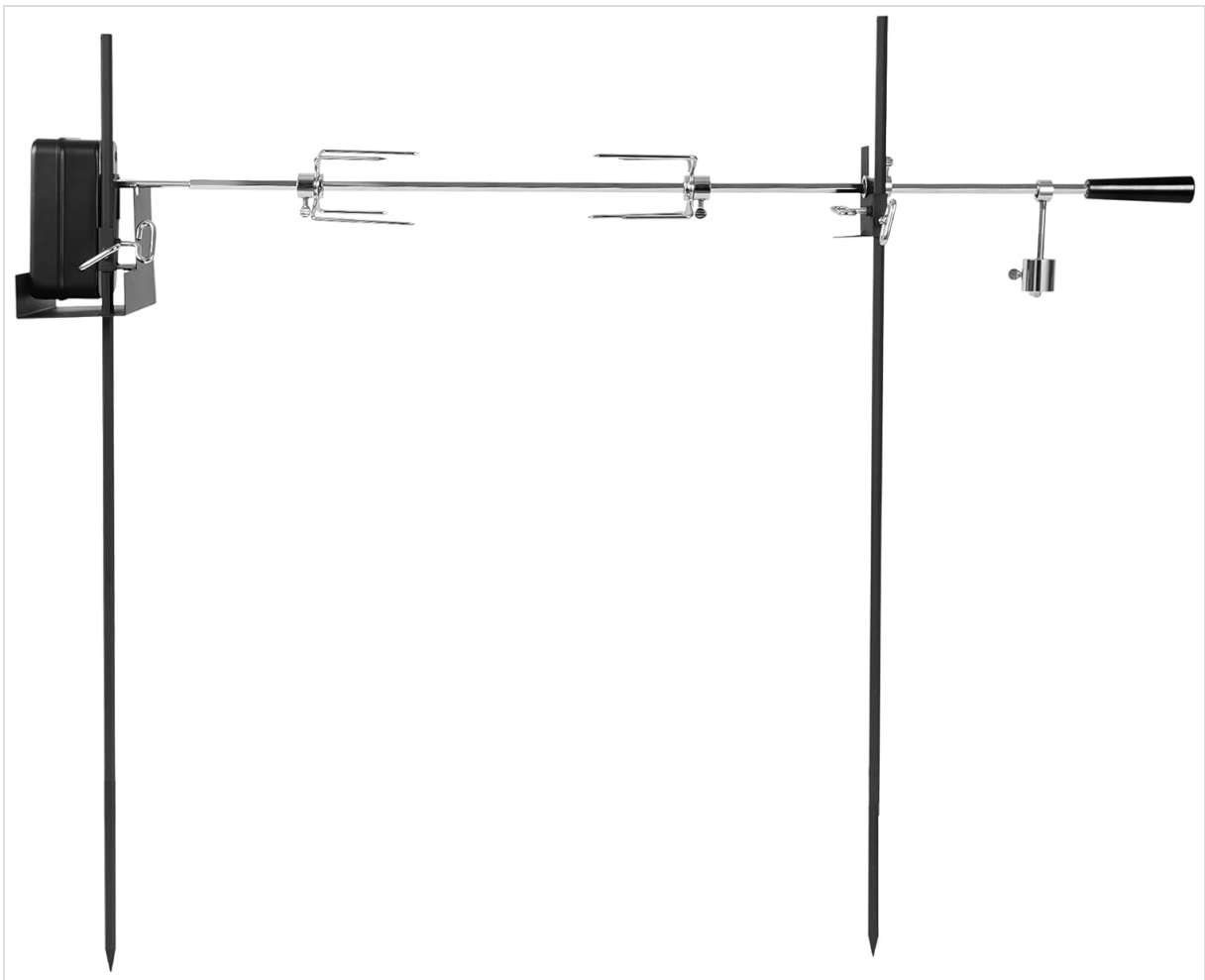


Figure 1: The onlyfire Cordless Dual Post Open Fire Rotisserie Grill System, showcasing its main components including the motor, spit rod, meat forks, and support posts.

2. SAFETY INFORMATION

Please read and understand all safety instructions before operating this product. Failure to follow these instructions may result in injury or property damage.

- **Outdoor Use Only:** This rotisserie system is designed exclusively for outdoor use with open fires. Do not use indoors or in enclosed spaces.
- **Keep Clear of Flammables:** Ensure the rotisserie and fire are a safe distance from any flammable materials, structures, or vegetation.
- **Supervision:** Never leave the rotisserie system unattended while in operation.
- **Hot Surfaces:** Components of the rotisserie system will become extremely hot during use. Always use heat-resistant gloves when handling any part of the system during or after cooking.
- **Children and Pets:** Keep children and pets away from the rotisserie and open fire area at all times.
- **Stable Setup:** Ensure the dual support posts are firmly installed in stable ground to prevent tipping or instability during operation.
- **Weight Capacity:** Do not exceed the maximum weight capacity of 20 pounds for the spit rod. Overloading can damage the motor and compromise stability.
- **Battery Safety:** Use only specified batteries (3V DC). Do not mix old and new batteries or different types of batteries. Remove batteries if the unit is not used for an extended period.

3. PACKAGE CONTENTS

Verify that all components are present before beginning assembly:

- 3V DC Cordless Battery Motor
- Motor Bracket
- Adjustable Height Steel Arms (2)
- Removable Steel Arms (2)
- Dual Post Support System (2 posts)
- 38-inch x 3/8-inch Hexagon Spit Rod
- Four-Prong Meat Forks (2 sets)
- Counter Balance
- Roller

4. ASSEMBLY INSTRUCTIONS

Assembly of the onlyfire rotisserie system is designed to be straightforward and tool-free.

1. **Install Support Posts:** Drive the two dual support posts firmly into the ground on either side of your open fire pit. Ensure they are parallel and spaced appropriately for the spit rod length.
2. **Attach Motor Bracket:** Slide the motor bracket onto one of the support posts. Secure it at your desired height using the simple screw adjustment mechanism.
3. **Attach Adjustable Arm:** Slide the adjustable height steel arm onto the other support post. This arm will hold the opposite end of the spit rod. Secure it at a height matching the motor bracket.
4. **Insert Spit Rod:** Insert one end of the 38-inch hexagon spit rod into the motor bracket. The other end of the spit rod will rest on the adjustable height steel arm.
5. **Install Meat Forks and Counter Balance:** Slide the meat forks onto the spit rod and secure them. If using, attach the counter balance to the spit rod to help balance unevenly weighted food items.
6. **Install Motor:** Mount the 3V DC cordless battery motor onto the motor bracket. Ensure it is securely seated.

ADJUSTABLE MOTOR BRACKET

ADJUST THE HEIGHT ACCORDING TO YOUR NEEDS.



Figure 2: Detail of the adjustable motor bracket, showing how to adjust the height of the rotisserie system on the support post.

5. OPERATING INSTRUCTIONS

5.1 Battery Installation

- Open the battery compartment on the 3V DC cordless motor.
- Insert the required batteries, ensuring correct polarity (+/-).
- Close the battery compartment securely.

5.2 Preparing Food for Rotisserie

- Prepare your food item (e.g., chicken, turkey, ham, brisket). Ensure it is trussed or secured to maintain its shape during rotation.
- Carefully slide the food onto the spit rod, centering it as much as possible.
- Secure the food with the four-prong meat forks, pushing them firmly into the food and tightening the screws.
- If the food is unevenly weighted, attach and adjust the counter balance to ensure smooth, consistent rotation.

5.3 Cooking Process

- Position the assembled rotisserie system over your open fire. Adjust the height of the spit rod using

the adjustable arms and motor bracket to achieve the desired cooking distance from the heat source.

- Turn on the 3V DC cordless motor. The spit rod will begin to rotate, ensuring even cooking.
- Monitor the cooking process and internal temperature of the food using a meat thermometer.
- The steel rotisserie is designed to stop in two positions, allowing for easy carving or basting if needed.
- Once cooking is complete, turn off the motor, carefully remove the spit rod using heat-resistant gloves, and transfer the food.



Figure 3: A turkey being slow-roasted on the onlyfire rotisserie system over a traditional open fire pit.



Figure 4: A chicken rotating on the onlyfire rotisserie system, set up over a campfire in a natural outdoor setting.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your rotisserie system.

- **Immediate Cleaning:** It is recommended to clean all components immediately after use, while they are still warm. Food residue is more difficult to remove once it has completely cooled and hardened.
- **Cleaning Components:** Wash the spit rod, meat forks, and other steel components with warm, soapy water. Use a non-abrasive brush or sponge to remove food particles. Rinse thoroughly and dry completely to prevent rust.
- **Motor Care:** The battery motor should not be submerged in water. Wipe the motor housing with a damp cloth if necessary. Ensure the battery compartment remains dry.
- **Storage:** Store all components in a dry place when not in use. Remove batteries from the motor if storing for an extended period.

7. TROUBLESHOOTING

If you encounter issues with your rotisserie system, refer to the following common problems and solutions:

- **Motor Not Turning:**

- Check if batteries are correctly installed and have sufficient charge. Replace if necessary.
- Ensure the motor is securely mounted on the bracket and the spit rod is properly engaged.

- **Food Not Rotating Smoothly:**

- Verify that the food item is centered and securely fastened with the meat forks.
- Adjust the counter balance to compensate for uneven weight distribution.
- Ensure the total weight of the food does not exceed the 20-pound capacity.

- **System Instability:**

- Ensure the dual support posts are driven deeply and firmly into stable ground.
- Check that all screws and adjustments are tightened.

8. SPECIFICATIONS

Attribute	Detail
Brand	onlyfire
Model Number	F1-BRK6501-CR1
Spit Rod Length	38 inches (Hexagon, 3/8 inch diameter)
Overall Dimensions (Approx.)	38"D x 38"W x 38"H (when assembled)
Material	Steel, Alloy Steel
Weight Capacity	Up to 20 pounds
Motor Type	3V DC Cordless Battery Motor
Special Feature	Portable, Adjustable Height
Assembly Required	Yes
UPC	742218236061

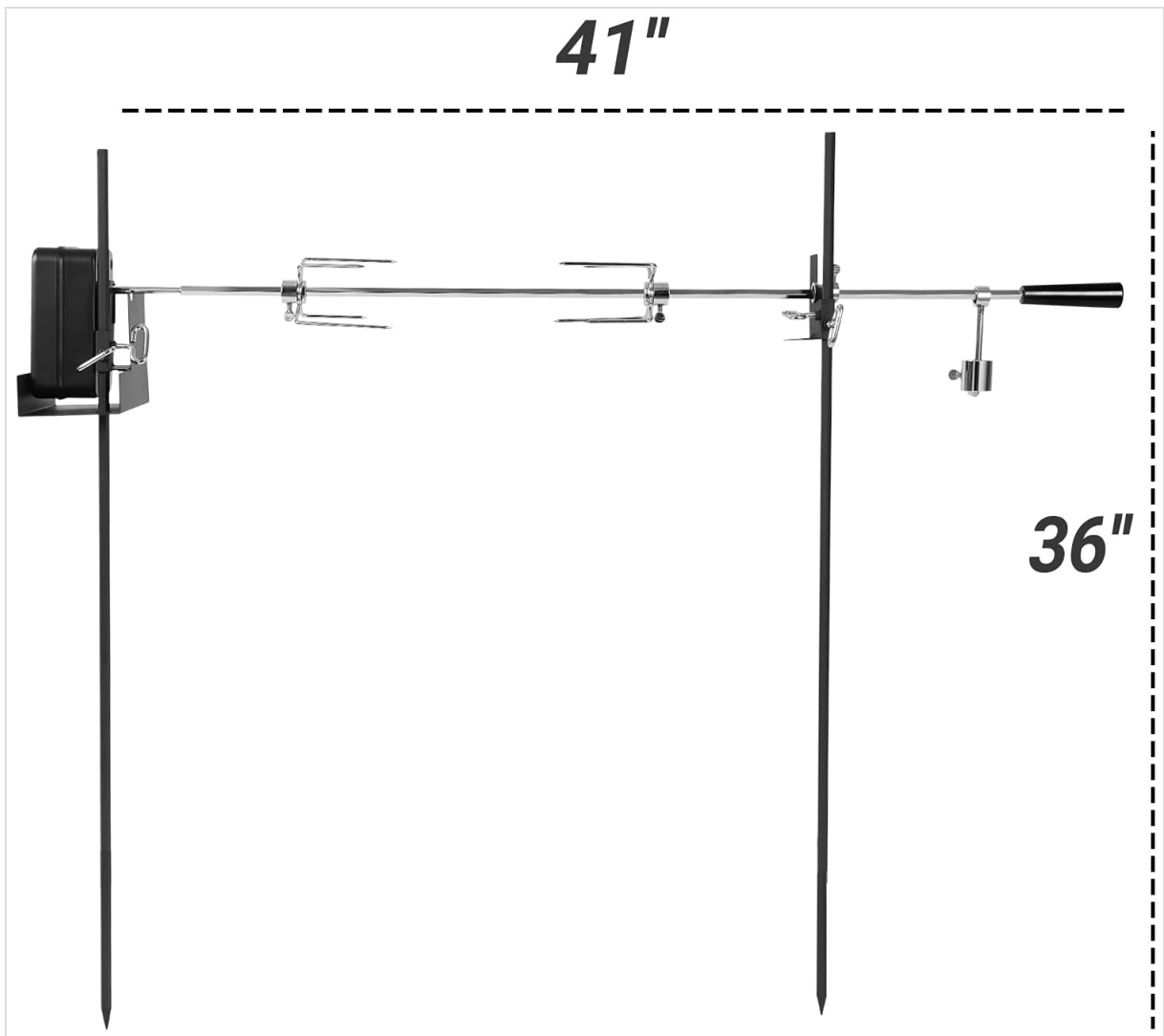


Figure 5: Diagram illustrating the approximate overall dimensions of the assembled onlyfire rotisserie system.

9. WARRANTY AND SUPPORT

For warranty information or technical support, please contact onlyfire customer service. Keep your purchase receipt and model number (F1-BRK6501-CR1) readily available when contacting support.