

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

> [onlyfire](#) /

> [onlyfire Universal BBQ Grill Rotisserie Kit Instruction Manual](#)

### onlyfire Universal BBQ Grill Rotisserie Kit B0BDFCWS2B

# onlyfire Universal BBQ Grill Rotisserie Kit Instruction Manual

Model: B0BDFCWS2B

## 1. SAFETY INFORMATION

Please read all instructions carefully before assembly and use. Failure to follow these instructions could result in property damage or personal injury.

- Always ensure the rotisserie motor is unplugged before handling the spit rod or meat forks.
- Use heat-resistant gloves when handling hot components.
- Keep children and pets away from the grill during operation.
- Ensure the grill is stable and on a level surface before attaching the rotisserie kit.
- Do not overload the rotisserie. The motor is designed to hold up to 15 lbs of food.
- This rotisserie kit is designed for outdoor use with BBQ grills.
- Regularly inspect the power cord for any damage. Do not use if damaged.

## 2. PACKAGE CONTENTS

Verify that all components are present before beginning assembly:

- 1 x 28" Square Spit Rod
- 1 x 110V Electric Rotisserie Motor (4W)
- 1 x Motor Bracket
- 1 x Spit Rod Support Bracket
- 2 x 4-Prong Meat Forks
- Assorted Hardware Accessories for Installation



Image 2.1: All components of the onlyfire Universal BBQ Grill Rotisserie Kit.

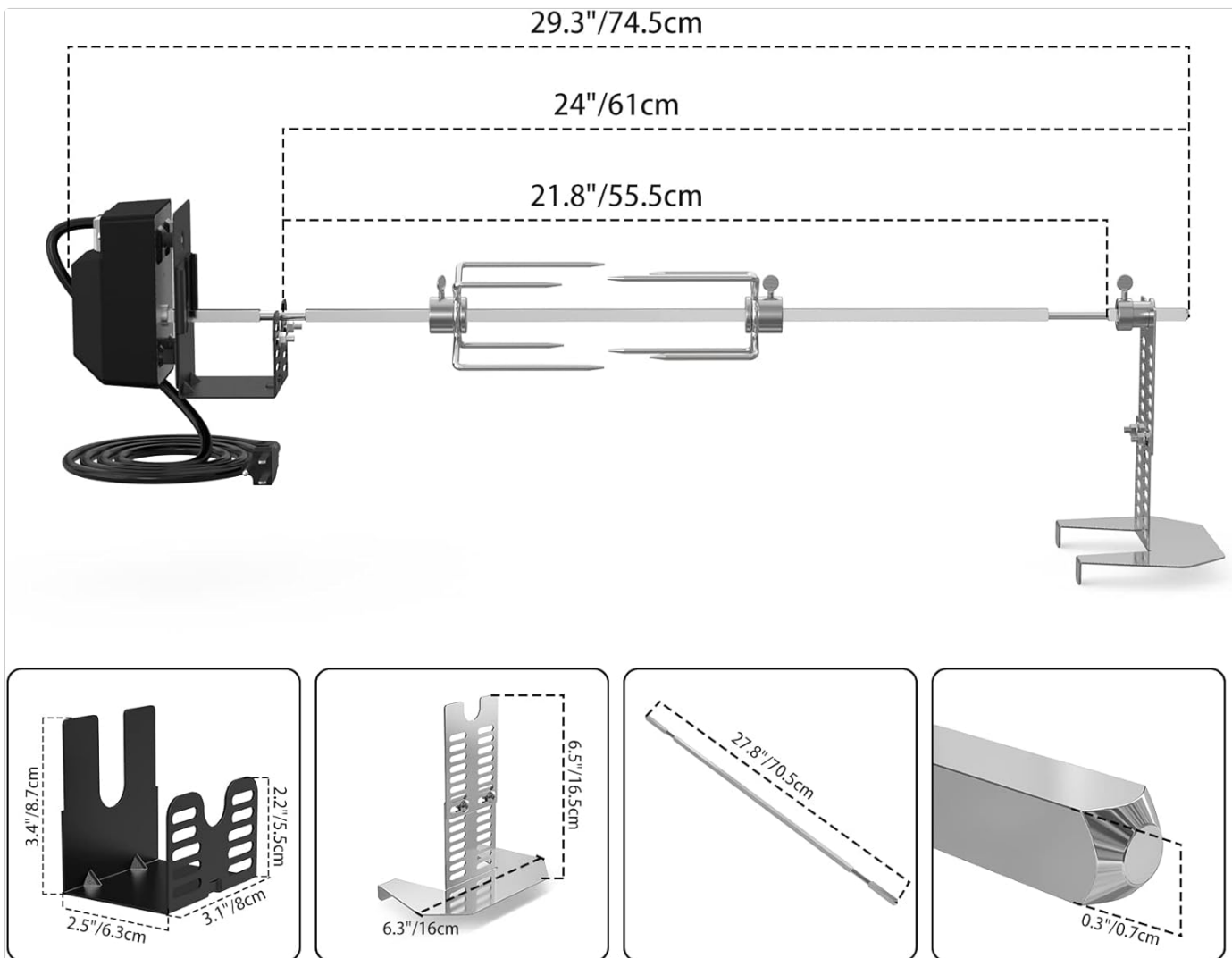


Image 2.2: Detailed dimensions of the rotisserie kit components, including the 28-inch spit rod, motor, and support brackets.

### 3. SETUP AND INSTALLATION

The onlyfire Universal BBQ Grill Rotisserie Kit offers two primary installation methods to accommodate various gas grills.

### 3.1. Installation Method A (Using Spit Rod Support Bracket)

This method is suitable for most gas grills, excluding some Weber models.

1. Attach the motor bracket to the side of your grill, ensuring it is securely fastened.
2. Slide the electric rotisserie motor onto the motor bracket.
3. Place the spit rod support bracket onto the cooking grate inside your grill. Adjust its position to align with the motor.
4. Insert one end of the 28" square spit rod into the motor.
5. Rest the other end of the spit rod into the slot of the spit rod support bracket.
6. Secure the spit rod to the support bracket using the provided hardware.



Image 3.1: Rotisserie kit installed using Method A, with the spit rod support bracket resting on the grill grates.

### 3.2. Installation Method B (Using Grill Slot)

This method utilizes existing slots on your grill. Please measure your grill's cooking box size to ensure compatibility.

1. Attach the motor bracket to the side of your grill, ensuring it is securely fastened.
2. Slide the electric rotisserie motor onto the motor bracket.
3. Insert one end of the 28" square spit rod into the motor.
4. Place the other end of the spit rod into the designated slot on your grill.
5. Secure the spit rod with the bushing or locking mechanism provided by your grill manufacturer, if applicable.



Image 3.2: Rotisserie kit installed using Method B, with the spit rod directly inserted into a grill slot.

## 4. OPERATING INSTRUCTIONS

---

### 4.1. Preparing Food for Rotisserie

1. Prepare your meat (e.g., chicken, roast, ribs) by tying it securely with butcher's twine to ensure it maintains its shape and rotates evenly. This prevents uneven cooking and potential strain on the motor.
2. Slide one meat fork onto the spit rod, prongs facing inwards.
3. Carefully skewer the prepared meat onto the spit rod, centering it as much as possible.
4. Slide the second meat fork onto the spit rod, prongs facing inwards, and firmly secure it into the other end of the meat.
5. Tighten the thumbscrews on both meat forks to hold the meat firmly in place. Ensure the meat is balanced on the spit rod to prevent strain on the motor.



Image 4.1: Examples of various meats being cooked on the rotisserie, demonstrating its versatility.

## 4.2. Rotisserie Operation

1. Once the meat is securely loaded onto the spit rod and the rotisserie kit is installed on your grill, plug the 110V electric motor into a suitable outdoor power outlet.
2. Turn on the motor. The spit rod should begin to rotate slowly and continuously.
3. Preheat your grill to the desired cooking temperature. For rotisserie cooking, indirect heat is often preferred.
4. Monitor the cooking process. The continuous rotation ensures even cooking and self-basting.
5. Use a meat thermometer to check for doneness.
6. Once cooking is complete, turn off and unplug the motor.
7. Carefully remove the hot spit rod and meat from the grill using heat-resistant gloves.
8. Allow the meat to rest before carving.

## 5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your rotisserie kit.

- **Cleaning the Spit Rod and Meat Forks:** After each use, allow the components to cool. Wash the spit rod and meat forks with warm, soapy water. Use a brush to remove any stubborn food residue. Rinse thoroughly and dry completely to prevent rust.
- **Cleaning the Motor:** The electric motor should be wiped clean with a damp cloth. Do not immerse the motor in water or spray it directly with water. Ensure it is completely dry before storage.
- **Storage:** Store all components in a dry place when not in use.
- **Inspection:** Periodically inspect all parts for wear or damage. Replace any damaged components immediately.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Motor does not turn on.	<ul style="list-style-type: none"><li>• Not plugged in.</li><li>• Power outlet malfunction.</li><li>• Motor damage.</li></ul>	<ul style="list-style-type: none"><li>• Ensure motor is securely plugged into a working outlet.</li><li>• Test the outlet with another appliance.</li><li>• Contact customer support if motor is damaged.</li></ul>
Spit rod does not rotate smoothly or stops.	<ul style="list-style-type: none"><li>• Meat is unbalanced or too heavy.</li><li>• Spit rod or forks are loose.</li><li>• Obstruction preventing rotation.</li></ul>	<ul style="list-style-type: none"><li>• Ensure meat is balanced and does not exceed 15 lbs. Re-tie meat if necessary.</li><li>• Tighten all thumbscrews on meat forks.</li><li>• Check for any parts of the meat or grill components obstructing rotation.</li></ul>
Uneven cooking.	<ul style="list-style-type: none"><li>• Meat not centered or tied properly.</li><li>• Uneven heat distribution in grill.</li></ul>	<ul style="list-style-type: none"><li>• Re-center and securely tie the meat on the spit rod.</li><li>• Adjust grill burners to achieve more even indirect heat.</li></ul>

## 7. SPECIFICATIONS

- **Model:** B0BDFCWS2B
- **Spit Rod Length:** 28 inches (square profile)
- **Motor Type:** 110V Electric Motor, 4W
- **Weight Capacity:** Up to 15 lbs
- **Package Dimensions:** 15.55 x 6.5 x 5.16 inches
- **Item Weight:** 4.16 pounds
- **Manufacturer:** onlyfire

## 8. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact onlyfire customer service directly. Contact details can typically be found on the manufacturer's official website or through your point of purchase.

**Online Support:** [Visit the onlyfire Store on Amazon](#)



© 2025 onlyfire. All rights reserved.