

VEVOR JY-MY-SKJ-56-120

VEVOR Electric Rotisserie Grill Kit

MODEL: JY-MY-SKJ-56-120

User Manual

1. SAFETY INSTRUCTIONS

- Always operate the rotisserie grill outdoors in a well-ventilated area.
- Keep children and pets away from the grill during operation.
- Ensure the grill is placed on a stable, level surface to prevent tipping.
- Do not overload the spit rod beyond the specified weight capacity (132 lbs / 60 kg).
- Use heat-resistant gloves when handling hot components.
- Keep flammable materials away from the grill.
- Disconnect power before cleaning or performing maintenance.
- Ensure all connections are secure before starting the motor.

2. PRODUCT OVERVIEW

The VEVOR Electric Rotisserie Grill Kit is designed for roasting large cuts of meat, such as whole pigs or lambs, over an open flame or charcoal. Constructed from durable stainless steel, it features an automatic motor, adjustable height settings, and a sectional spit rod for convenient use and storage.

Key Features:

- Enhanced Heat Shield:** Equipped with a 52W motor operating at 4 RPM, an enlarged heat plate, and increased motor fan power to protect the motor from heat.
- Large Load Capacity:** Supports up to 132 lbs (60 kg) with an automatic rotisserie fork and grill net.
- Durable Construction:** Made from sturdy stainless steel, resistant to wear, corrosion, and dust.
- 56-Inch Sectional Spit Rod:** Easily disassembled for transport and storage.
- Adjustable Heights:** Features 8 different height holes for precise temperature control.
- Stable Tripod Design:** Upgraded 45-degree tripod ensures stability on various terrains.

Components:

- Motor Unit
- Spit Rod (Sectional)
- Support Stands (2) with 45-degree tripods
- Meat Forks (2 sets)
- Spine Fork / Leg Brackets
- Heat Shield
- L-Shaped Hex Wrench (x2)
- Ground Stakes (x4)
- Windshield (x1)



Figure 2.1: Exploded view of the VEVOR Electric Rotisserie Grill Kit components.

3. ASSEMBLY INSTRUCTIONS

Follow these steps to assemble your VEVOR Electric Rotisserie Grill Kit:

- 1. Assemble the Base Stands:** Attach the cross-shaped base components to the vertical support posts using the provided bolts and nuts. Ensure they are tightened securely for stability.
- 2. Connect Spit Rod Sections:** Join the sectional spit rod pieces together. Secure them using the internal threaded connections.
- 3. Attach Meat Forks and Brackets:** Slide the meat forks onto the spit rod. Position them according to the size of the meat you plan to roast and secure them with the wing nuts. Attach any additional leg brackets or spine forks as needed.
- 4. Mount the Motor:** Secure the motor unit to one of the vertical support posts using the designated mounting points. Ensure the motor shaft aligns correctly with the spit rod receiver.
- 5. Install Spit Rod:** Insert the assembled spit rod into the motor unit on one side and rest the other end on the support bracket of the second vertical post. Secure the spit rod in place using the locking mechanism on the support post.
- 6. Adjust Height:** Utilize the 8 height adjustment holes on the vertical posts to set the desired cooking height above your heat source. Secure the spit rod at the chosen height using the provided pins or chains.
- 7. Add Windshield (Optional):** If included, attach the windshield to help maintain consistent cooking temperatures and protect from wind.



Figure 3.1: Assembly of the sectional spit rod and meat forks.

Video 3.1: Detailed assembly process for the rotisserie grill kit, demonstrating how to connect components and secure the spit rod.

4. OPERATING INSTRUCTIONS

Proper operation ensures optimal cooking results:

- 1. Prepare the Meat:** Securely attach the meat to the spit rod using the meat forks and any additional brackets. Ensure the meat is balanced to prevent strain on the motor.
- 2. Position the Grill:** Place the assembled rotisserie grill over your charcoal or open flame heat source.
- 3. Adjust Height:** Use the height adjustment holes on the vertical posts to set the meat at the desired distance from the heat. Lower for higher heat, raise for lower heat.
- 4. Connect Power:** Plug the motor into a suitable 110V (AC) power outlet. If needed, use a heavy-duty outdoor extension cord.
- 5. Start Rotation:** Turn on the motor using the power switch. The spit rod will begin to rotate slowly and evenly, ensuring consistent cooking.
- 6. Monitor Cooking:** Periodically check the meat's temperature and doneness. Adjust the height as necessary to control the cooking speed.
- 7. Finish Cooking:** Once the meat reaches the desired internal temperature, turn off the motor and carefully remove the spit rod using heat-resistant gloves.



Figure 4.1: The rotisserie grill in action, roasting a whole animal.

Video 4.1: A short demonstration of a pig roasting on a similar rotisserie, highlighting the smooth rotation.

5. MAINTENANCE

Regular cleaning and maintenance will extend the life of your rotisserie grill:

- **Cleaning:** After each use, allow the grill to cool completely. Wipe down all stainless steel components with a soft cloth and mild detergent. Avoid abrasive cleaners that can scratch the surface.
- **Motor Care:** Keep the motor unit clean and dry. Do not immerse the motor in water.
- **Storage:** Disassemble the sectional spit rod and store all components in a dry place to prevent rust and corrosion.
- **Inspection:** Periodically check all bolts, nuts, and connections to ensure they are tight. Inspect the power cord for any signs of damage.

Video 5.1: Visual guide on the features of a stainless steel rotisserie grill, including ease of cleaning.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Motor not turning	No power; loose connection; overloaded spit rod; motor malfunction.	Check power outlet and connections. Reduce load on spit rod. Contact customer support if motor is faulty.
Spit rod not rotating smoothly	Meat unbalanced; forks loose; obstruction.	Re-balance meat on the spit rod. Tighten meat forks. Check for any obstructions.
Grill is unstable	Uneven surface; loose stand connections.	Place on a firm, level surface. Ensure all stand bolts are securely tightened. Use ground stakes if on soft ground.

7. SPECIFICATIONS

Attribute	Value
Brand	VEVOR
Model Name	Electric BBQ Rotisserie Grill Kit
Model Number	JY-MY-SKJ-56-120
Material	Stainless Steel
Spit Rod Length	56 inches (1445mm)
Load Capacity	132 lbs (60 kg)
Motor Power	52W
Rotation Speed	4 RPM
Voltage	110 Volts (AC)
Item Dimensions (L x W x H)	69.49 x 22.24 x 34.25 inches
Item Weight	22.8 Pounds
Installation Type	Free Standing
Recommended Uses	Grilling, Roasting Pig/Lamb



Pork



Lamb



Fish



Chicken

L-Shaped Hex
Wrench x2Ground
Stakes x4Windshield
x1

Figure 7.1: Key dimensions of the rotisserie grill kit.

8. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your product or visit the official VEVOR website. You may also contact VEVOR customer service directly for assistance.