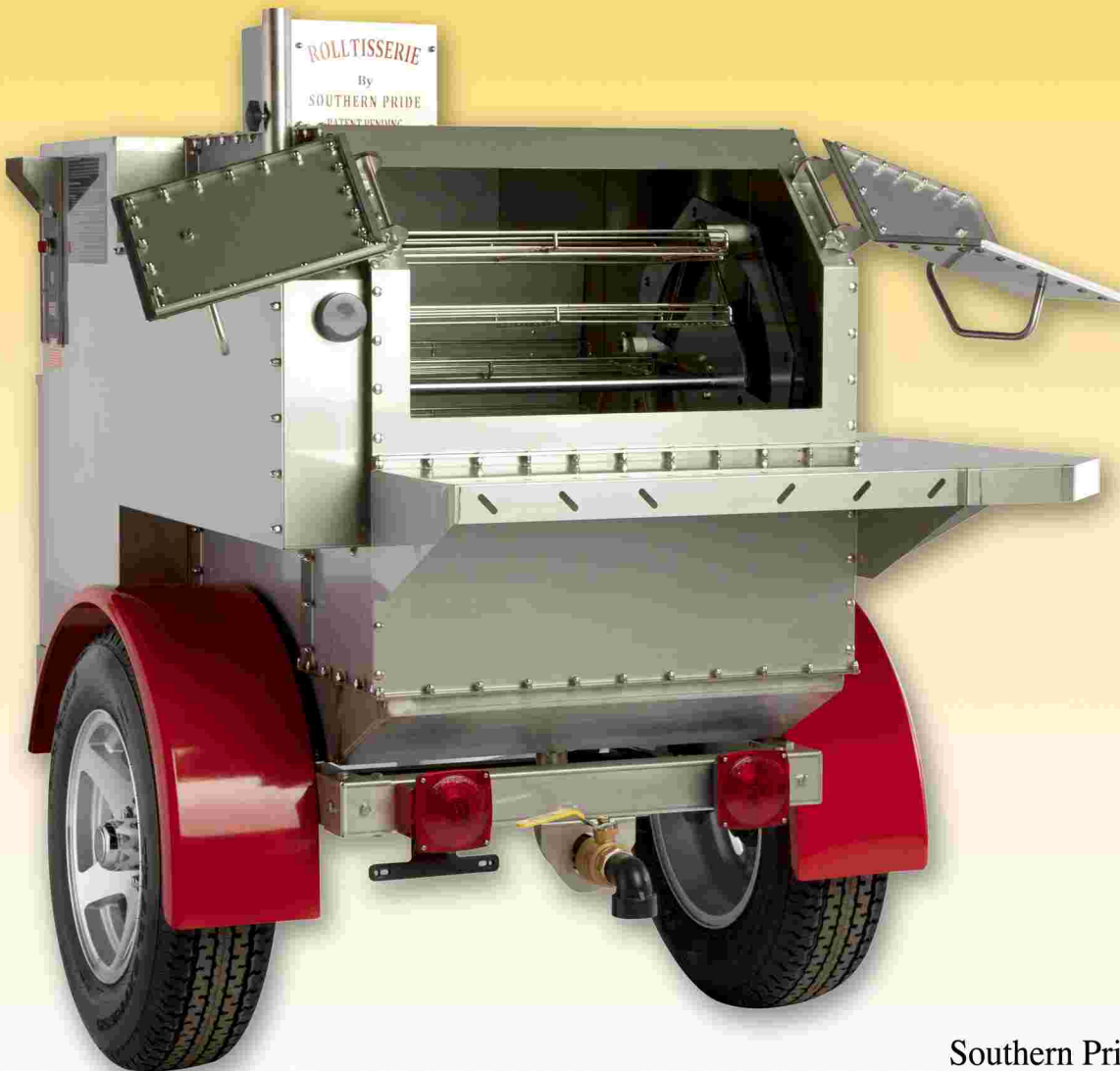




Owners Manual



Southern Pride
472 S. Mill St. Alamo, TN 38001
www.rolltisserie.com

CONGRATULATIONS

In selecting The ROLLTISSERIE™ from Southern Pride, you have chosen the finest, most advanced, fully automatic gas or gas/wood burning mobile barbecue oven available. You have joined a discriminating collection of amateur and professional chefs that are elevating outdoor cooking to a new level.

The ROLLTISSERIE™ has been designed and built with meticulous attention to detail and it offers some unique and powerful features. You can achieve maximum performance and enjoyment of these features only by carefully reading the Owners Manual ...before your first cook-out.

This manual includes important safety tips and great hints for better cooking. Keep it handy for easy reference.

We enjoy hearing from our customers. We like to hear about your successes but also about any difficulties you are having. Please feel free to contact us on our web site and visit our forum with any questions, problems or just to share a new recipe. Also be sure to check our tips and tricks section in the forums!

With the proper use and care this product will provide years of trouble-free service.

Should your ROLLTISSERIE change ownership, please make sure that the new owner receives this manual.

Thanks for your purchase. Enjoy!



⚠️ WARNINGS ⚠️

WARNING: ⚠️

READ THIS MANUAL CAREFULLY and completely before using or servicing your oven to reduce the risk of:

- 1) Fire
- 2) Burn hazard, personal injury or property damage
- 3) Unpleasant cooking experiences
- 4) Unapproved operation or servicing

THIS OVEN IS DESIGNED FOR OUTDOOR USE ONLY. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read this manual thoroughly before installation, use or servicing this oven.

DANGER: ⚠️

IF YOU SMELL OR HEAR GAS:

- 1) Shut off gas to the oven.
- 2) Extinguish any open flames.
- 3) Carefully open oven doors, remember it may be extremely hot!.
- 4) If odor continues, keep away from the oven and call your local fire department.

WARNING: ⚠️

- 1) DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this oven.
- 2) DO NOT store a spare or disconnected liquid propane cylinder on or near this oven.

WARNING: CALIFORNIA PROPOSITION 65 ⚠️

- 1) The burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm.
- 2) California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to the substances, always operate this oven according to this owners manual. Be certain to provide adequate ventilation when cooking.

- ⚠️ Failure to follow the Dangers, Warnings and Cautions contained in this owner's manual may result in bodily injury or death, or fire or an explosion causing damage to property.
- ⚠️ Always maintain the required clearances from combustible materials. The oven should never be within 24" of all sides to any combustable material.
- ⚠️ NEVER use in a garage, building, shed, breezeway or other enclosed area. This oven shall not be used under any overhead combustible construction. Do not build this oven in any built-in or slide-in construction.
- ⚠️ **STORING YOUR ROLLTISSERIE™:** Store your oven in a well-ventilated area. If stored indoors, detach and leave LP cylinders outdoors in a well-ventilated area away from heat and away from where children may tamper with them.
- ⚠️ Keep the electrical supply cord and the fuel supply hose away from any heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.
- ⚠️ Do not remove service compartment access panels when unit is in operation or leave off during operation.
- ⚠️ Never lean into the oven door opening or place hands or fingers on the rotisserie racks while they are turning.
- ⚠️ You should exercise reasonable care when operating your oven. It will be hot during cooking and cleaning and should never be left unattended if children are near by. Do not move the oven while it is in operation.

WARNINGS:



- 1) Before each use, inspect the gas hose. If excessive abrasion, wear or if the hose is cut it must be replaced prior to the oven being put into operation.
- 2) Use the pressure regulator and hose assembly that is supplied with your oven. Do not repair or replace any part of the oven unless specifically recommended in this manual. Service should be performed by a qualified technician.
- 3) Use only 20 lb. Liquid Propane tanks with this oven.
- 4) After a period of storage or nonuse, check the unit for gas leaks and burner obstructions before use.
- 5) Do not use a flame to check for a gas leak. See “ Leak Testing” on page 8.
- 6) Do not operate the oven if there is a gas leak present.
- 7) Leaking gas may cause a fire or explosion which can cause serious bodily injury or death.
- 8) When not in use, the gas valve on the LP tanks must be turned off and the supply line disconnected from the tanks.
- 9) Liquid propane is not natural gas. The conversion to or attempted use of natural gas in a liquid propane unit is dangerous and will void your warranty.
- 10) Gas burners require the services of an experienced technician for proper setting and adjustment. If the burner does not appear to be operating properly, do not attempt to adjust the burner yourself. Call in a competent serviceman or contact Southern Pride.
- 11) Do not attempt to disconnect any gas fitting while your oven is in operation.
- 12) Do not use a liquid propane cylinder with a damaged valve or that is rusted or dented.
- 13) Although your liquid propane cylinder may appear to be empty, gas may still be present. The cylinder should be transported and stored with the valve closed.
- 14) Never operate the oven while under the influence of alcohol or drugs.
- 15) Never place a load weighing more than 50 lbs. on any of the optional shelves.
- 16) Wheel chocks must be used when the oven is sitting stationary and lock the caster jack wheel on the tongue of the trailer.

Trailer Specifications:

Trailer Coupler - Accepts a 2” ball

Base Model GVW - 840 lbs.

Extended Model GVW - 860 lbs.

Tire Pressure - 50 PSI

Lug Nut Torque - Use a 3 stage torque sequence to tighten the lug nuts;

Stage 1 - 20-25 ft.lb., Stage 2 - 50-60 ft.lb.,

Stage 3 - 90-120 ft.lb., Lug Nuts are 1/2-20 thread

Gas Burner Specifications:

Auto Ignition Electronic Pilot Burner

Firing Capacity - Maximum Output = 65,000 BTU/HR

Fuel - Propane (LP) Gas Only

Main Orifice Size - (.089) #4 **Pilot Orifice Size** - (.018)

Gas Supply Line Pressure: 11.0”W.C. Minimum
13.0” W.C. Maximum

Manifold Pressure: 9.5” W.C. Minimum
10.0”W.C. Maximum

KEEP THIS MANUAL FOR REFERENCE

This oven Model is ROLLTISSERIE, Serial # is _____

This product complies with ANSI standard Z83.11b-2009, CSA 1.8b-2009 and NSF/ANSI 4-2009

Tested and Approved by UL Inc. 

To obtain replacement parts or service contact:

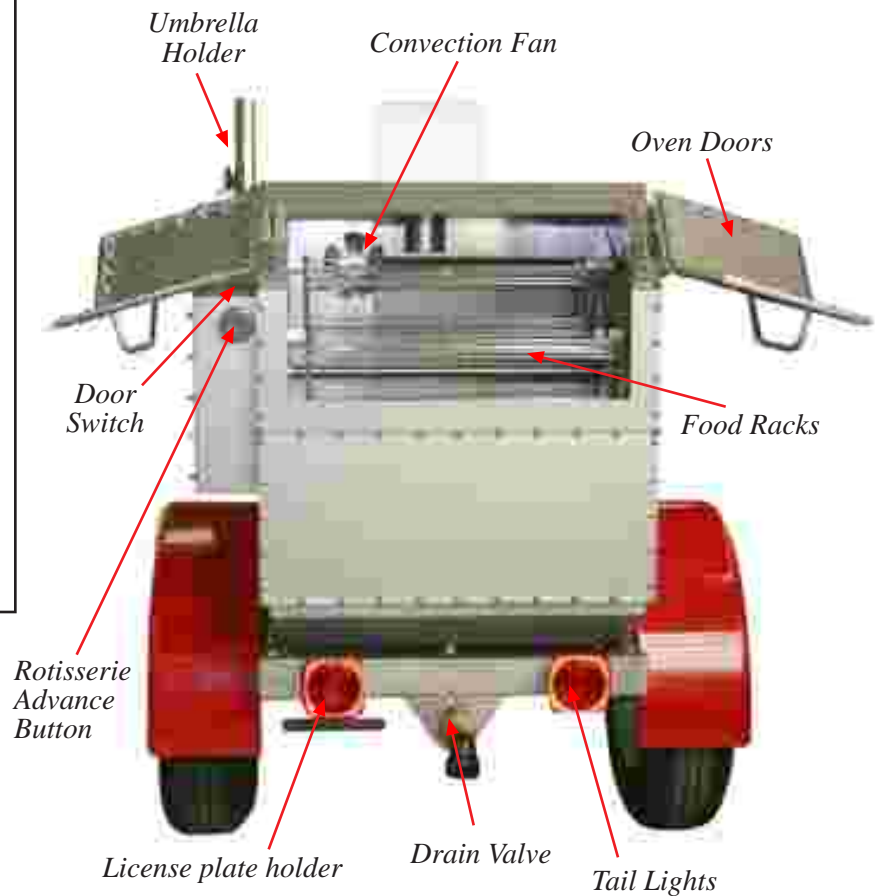
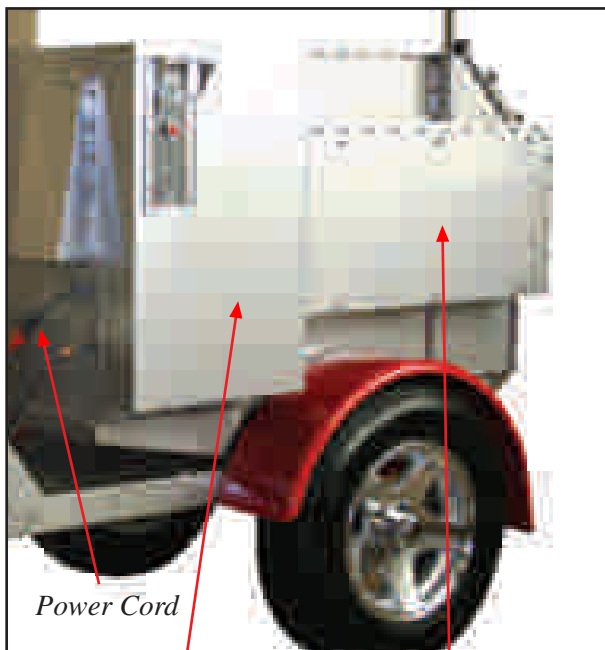
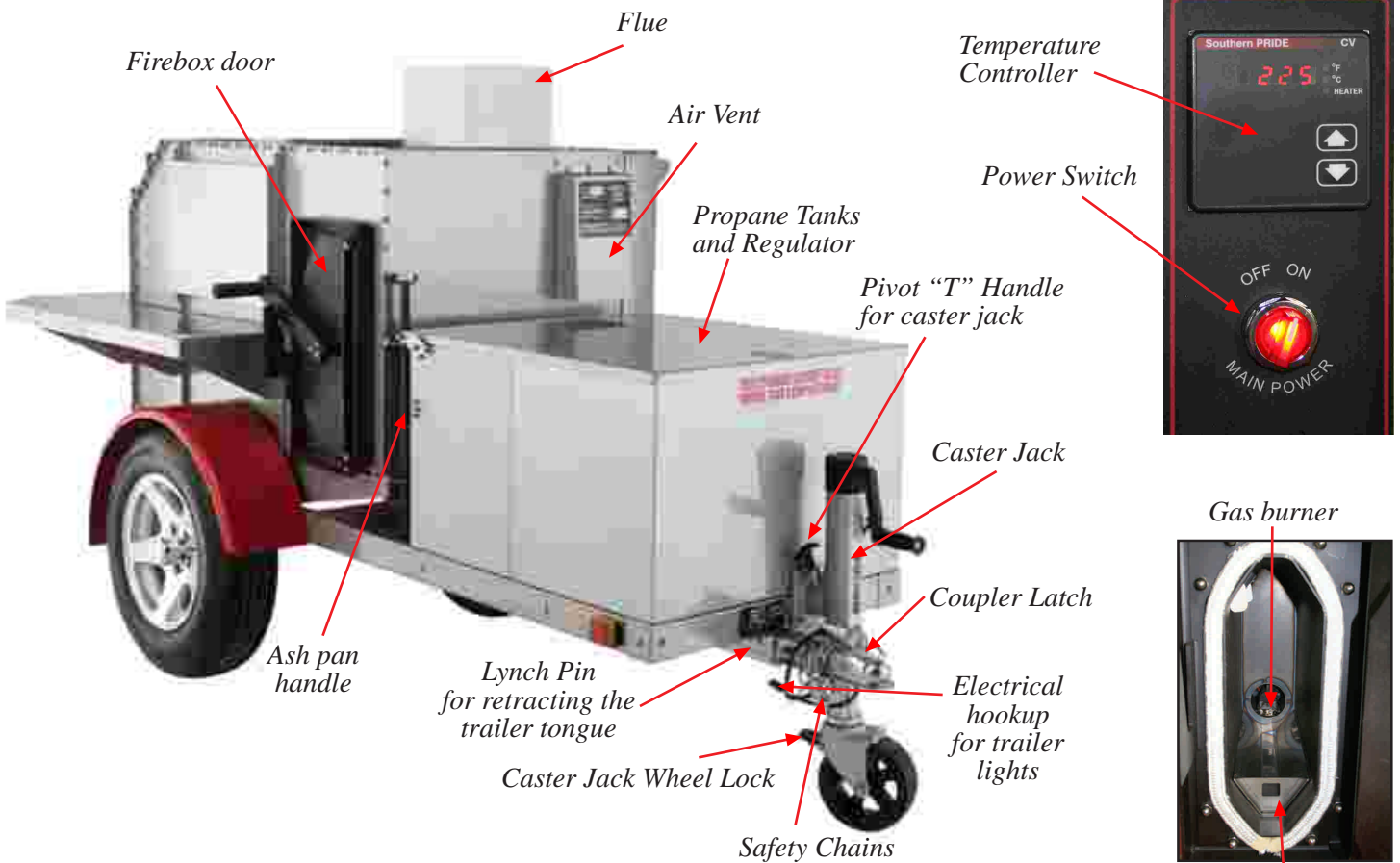
Southern Pride • 472 S. Mill St. • Alamo, TN 38001 • www.rolltisserie.com • info@rolltisserie.com
Southern Pride Service Dept. 618-993-2214

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CONTROLS AND COMPONENTS



IMPORTANT INFORMATION

- LP Tanks are shipped empty. Have the tanks filled by a licensed professional before using. Inform your LP supplier that the tanks are new and need to be purged before filling.
- Check the fuel level of the LP tanks prior to starting a cook cycle. Proper monitoring of the LP tanks will eliminate the chance of running out of gas. See “What you should know about your LP Gas system and its proper care” on page 9.
- When the 20 lb. dual LP tank assembly is full it will provide fuel for approximately 40 hours of cooking when cooking at 225°F. There are several variables that can affect this time, such as ambient temperature or rain, the amount of product being cooked, or the cooking temperature.
- The burner in this oven is equipped with an automatic ignition system. Do not attempt to manually light the burner.
- Do not transport the oven with food on the food racks or spits.
- Disconnect the electrical power supply before removing the service compartment access panels.
- Do not transport the oven with hot coals or a wood fire in the firebox.
- Never place anything over the flue of the oven, it must be unobstructed to work properly.
- Never cook with the oven doors, firebox door or the grease drain valve open.
- Dry wood, too much wood or too much charcoal may cause the temperature in the oven to override the thermostat setting. Follow instructions in this manual for the proper amount of wood or charcoal to use.
- All surfaces on this oven will be Hot during use and will remain hot after it has been turned off. Do not store any combustible materials on or around this oven during operation. Keep children away from this oven.
- Use heat resistant mitts or gloves when handling any hot parts of the oven including food racks and the exterior surface
- Hams, pork loins, turkeys or other products that could roll or shift position on the food racks could cause them to tilt and drop the food. In this instance, the food racks can make contact with adjacent food racks and cause damage to the food racks and possibly the entire rotisserie drive system. **NEVER COOK FROZEN PRODUCTS IN THIS OVEN.** Frozen products loaded onto the food racks are particularly prone to shift during a cook cycle. Care must be taken to prevent shifting of food products on the food racks. In some instances, food ties or zip ties can be used to secure these types of food to the food racks. Do NOT heat unopened food containers in the oven as pressure build-up will cause the container to explode.
- When the rotisserie is completely loaded, press the rotisserie advance button and let the rotisserie make at least one complete revolution. Make sure that food does not touch the other food racks, the axle, the rotisserie wheels or the inside top of the oven.
- The food racks should travel flat and level through the entire revolution, if they do not, reposition the food to balance the load and level the food racks.

ELECTRICAL INFORMATION

This oven is equipped with a 1' long power cord with a 3 prong grounded plug. **DO NOT cut or remove the grounding prong from the oven power cord or from any extension cord used with the oven.**

The oven should only be plugged into a 120 VAC, 15 amp, grounded receptacle.

Use only a 3 prong grounded extension cord rated for outdoor use marked with a “w” (formerly w-A). This designation indicates the cord is rated for outdoor use and includes sunlight resistant jacket and wet location rated conductors.

The extension cord should be no smaller than 16 AWG and no longer than is necessary to plug the oven into power. A 16 AWG extension cord can have a maximum length of 100’.

Electrical diagrams are located on the inside of the service cover and on page 21.

ELECTRICAL WARNINGS:

- 1) To protect against electrical shock:
 - a) do not immerse any part of the power cord, plug or extension cord in water or any other liquid.
 - b) use only a 3 prong extension cord and only plug into a 15 amp grounded receptacle
- 2) Unplug the oven from the outlet when not in use and before cleaning.
- 3) Do not let the extension cord hang over the edge of a table or touch hot surfaces. Keep the cord out of walkways to avoid a tripping hazard.
- 4) Do not use this oven for purposes other than intended.
- 5) Do not operate this oven with a damaged cord, plug or after the oven malfunctions or has been damaged in any manner. Contact the manufacturer for repair.

LP GAS INFORMATION

LP GAS WARNINGS:

- 1) Do not change the regulator/hose assembly or use any assembly other than the one supplied with your Rolltisserie oven.
- 2) Never fill the LP cylinders beyond 80 percent full. If this information is not followed exactly, a fire causing death or serious injury may occur.
- 3) The LP cylinders must be constructed and marked in accordance with the specifications for LP gas cylinders by the U.S. Department of Transportation and designed for use with a Type 1 system only.
- 4) Cylinders must be secured using the provided cylinder retention system to avoid accidental movement. Exchange only for Type 1 20lb cylinders with over-fill protection devices. Never use a cylinder with a damaged valve. A dented or rusty LP cylinder may be hazardous and should be avoided. If in doubt, have the cylinder checked by your LP supplier. Always check for leaks after every LP cylinder change.
- 5) Always shut off the LP gas supply at the cylinder when the oven is not in use.
- 6) Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. If your oven is stored indoors, the LP cylinder must be removed and stored outside.

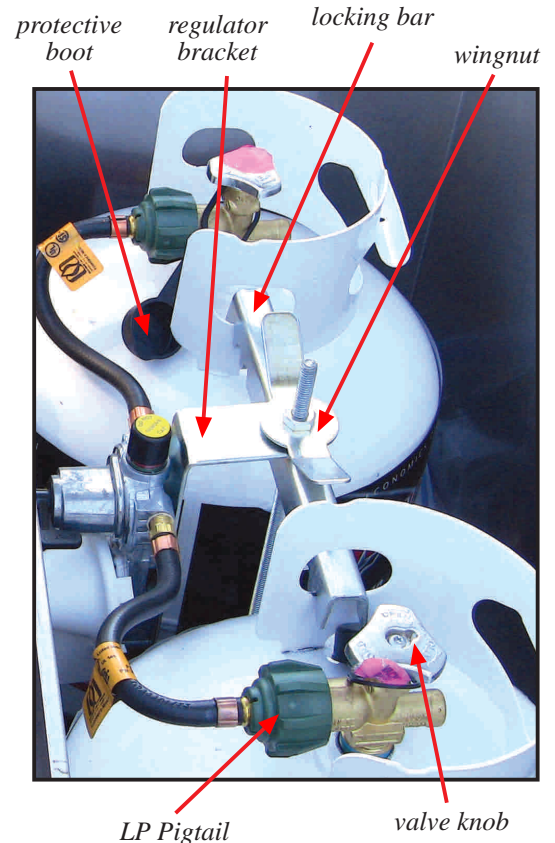
HOW TO REMOVE AND INSTALL THE LP TANKS

Removing a propane tank from the assembly stand:

1. Turn off both tanks, by turning the valve knobs in a clockwise direction to close.
2. Remove the LP pigtails, by turning the nuts in a counter clockwise direction to loosen.
3. The protective dust cap must be installed on the valve outlet.
4. Loosen the wing nut on the tank lock bar and lift up the regulator bracket. Lift the locking bar to free it from the top ring of the tanks and turn it 90° from the locked position.
5. Lift the cylinder straight up to remove.

Installing a propane tank into the dual tank stand:

1. Lower tank into the stand base, making sure the tank is setting firmly in the base.
2. Lift and turn lock bar into slots of the top ring of the tank, making sure it is fully engaged in the ring of both tanks.
3. Confirm the tab of the regulator bracket is locked into the slot in the top of the lock bar. Tighten the wing nut until the lock bar is securely holding the tanks in place.
4. Lift tanks by handle and wiggle them to confirm they are fastened down securely, retightening wing nut if necessary.
5. Remove the protective dust cap and attach the LP Pigtails. Turn knob clockwise to tighten.
6. Open gas valves and check for gas leaks.



LEAK TESTING

To prevent fire or explosion hazard, DO NOT smoke or allow any potential source of ignition (sparks, electrical arcing, etc) in the area while performing a leak test. Leak tests should be conducted outdoors only. Never conduct a leak test using fire or flame.

- 1) Create a soapy solution of 1 part soap and 1 part water. Confirm that all control knobs are in the off position.
- 2) Open the gas supply valves and apply the soap solution generously by paint brush or squirt bottle on all connections and fittings. If bubbles appear to “grow” on any of the connections, you have a gas leak, immediately turn off the gas supply.

Fixing a gas leak:

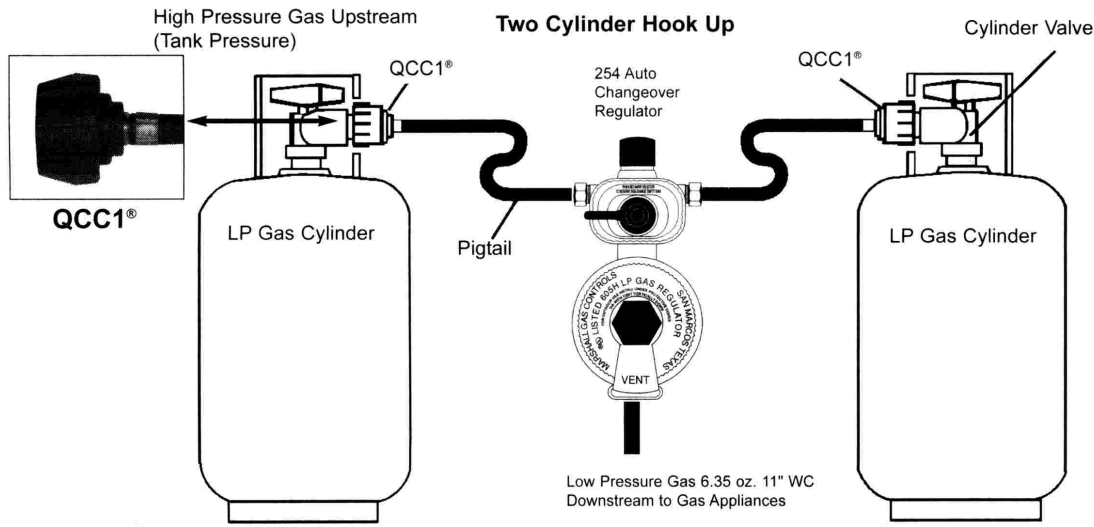
- 1) Wash off the soapy solution with cold water and dry. Tighten the loose joint, or replace the faulty part with manufacturer-recommended replacement parts. Do not attempt to repair the LP cylinder valve if it is damaged. The only way to safely resolve a damaged cylinder is to replace it.
- 2) Repeat the leak test to ensure that no leaks are present.



- 1) Do not expose LP tanks to high temperatures during use, storage or transport.
- 2) When transporting, keep cylinder secured in an upright position with valve turned off and dust cover in place.
- 3) The handling, storage and transportation of gas cylinders must be in accordance with storage and handling of Liquid Petroleum Gases, ANSI/NFPA 58 or Natural Gas and Propane Installation Code, CSA B149.1.

WHAT YOU SHOULD KNOW ABOUT YOUR LP GAS SYSTEM

Overview of Typical LP Gas Hook Up



The Marshall RV Type I pigtail consists of a green nylon swivel nut attached to a hose by means of a brass nipple. The nylon nut is designed for easy-grip and features a right-handed 1-15/16" ACME thread. The ACME thread allows a smooth, convenient connection that does not require tools. The nut swivels on a thermally sensitive sleeve that is engineered to yield when it reaches temperatures between 240°F and 300°F. This yielding allows a back-check in the cylinder valve to close, shutting off the flow of gas from the cylinder.

The Marshall RV Type I pigtail also contains a flow-limiting feature specifically designed for the RV application. If there is catastrophic damage to the regulator of the LP gas system, the device senses the higher rate of gas flow and shuts down to a flow rate of 10 SCFH or less. However, it is not designed to detect all leaks, or totally shut off the system in the event of a leak or failure of the system. **Under certain conditions, such as when a cylinder valve is opened, this flow control device will activate, causing a restriction in the supply of fuel to appliances. The flow control mechanism will automatically reset within a few seconds (once the pressure has equalized in the system), provided there are no leaks in the system and all appliances have been turned off.**

To remedy a low or restricted flow condition, the following procedures should be followed each time the cylinder is opened or restricted flow is evident (for example low flame or yellow flame at burner)

1. Turn main power switch on the oven to off.
 2. Open the LP gas cylinder valve slowly. **DO NOT SNAP OPEN.**
 3. Be sure all connections have been tested with a soapy solution (non-ammonia dish washing liquid) or leak detector solution
- CAUTION: Never use a match or other flame to check for leaks.**
4. Wait at least 15 seconds before turning the oven back on.
 5. If operational difficulties continue, have the system inspected by a qualified LP technician.

The **Marshall 254** two-stage changeover regulator offers the convenience of changeover from empty to full gas cylinders. The top portion of the changeover is a dual high pressure regulator, which reduces bottle pressure to approximately 10 to 15 PSIG inlet pressure down to 11 inches of water column (0.4 PSIG) outlet pressure.

Make sure there is propane in both cylinders before you start. Rotate the black lever on the top front side of the regulator toward the cylinder you want to use first. This will be the "service" cylinder and the other will be the "reserve" cylinder. Slowly open BOTH cylinder valves. The indicator on the top of the regulator will turn bright green. The indicator color will stay green as long as there is fuel coming from the service cylinder. When the service cylinder empties, the regulator will start drawing from the reserve cylinder providing an uninterrupted fuel flow to the system. When it switches over, the indicator color changes from green to red. This red color signals that the service cylinder is empty and needs to be filled. To remove the empty cylinder, rotate the black lever all the way over towards the reserve cylinder. The indicator will turn green and the reserve cylinder becomes the service cylinder. Next, shut off the cylinder valve on the empty cylinder. Now disconnect the cylinder and have it refilled. After refilling, reconnect the pigtail and slowly open the cylinder valve. The full cylinder now becomes the reserve cylinder.

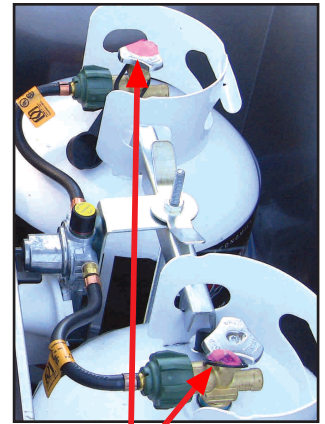
How to keep your regulator operating efficiently and safely. It is important to **check the vent frequently to be sure it is clean and free of water, corrosion or obstruction, as clogging is a potential cause of regulator malfunction.** In the event the vent does become clogged it can easily be cleaned with a toothbrush. In addition, your regulator should be checked periodically by a competent LP service an to be sure it is properly adjusted and in safe working condition.

What is Regulator Freeze Up? A regulator will not freeze, nor will LP gas under normal atmospheric conditions. However, as the gas passes through the regulator it expands and cools and moisture in the gas or in the regulator may turn to ice. This ice can build up and totally or partially block the orifice and thus partially or totally block the fuel supply. There are a number of things you can do to prevent this type of freeze up.

1. Be sure your LP cylinder is totally free of moisture before it is filled.
2. Be sure your cylinder is not over filled, this is particularly important if you have a permanently mounted ASME tank
3. Keep the valves on empty cylinders closed.
4. Have your LP gas dealer purge the cylinder if freeze up occurs.
5. Have your LP gas dealer inject methyl alcohol in your cylinder.

BEFORE TOWING YOUR OVEN

1. Shut off the valves of the LP tanks (turn valves clockwise to close) and make sure that the tanks are secured in their stand. Disconnect the supply line pigtails from the tanks and install the cylinder valve covers.
2. Remove any ashes from the firebox of the oven.
3. Drain the grease from the oven.
4. Make sure food racks are in place on the rotisserie wheels or remove them and store them in the tow vehicle.
5. If chicken spits were used remove spits and store them in the tow vehicle.
6. Fully inspect the oven and trailer to ensure everything is secured or stored properly.



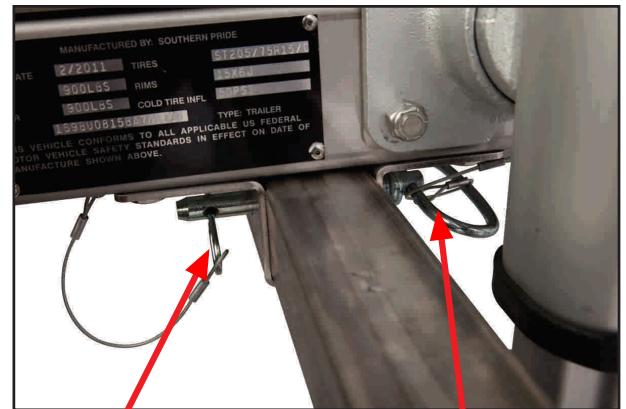
Tank Valves

CONNECTING THE OVEN TO THE TOW VEHICLE

1. Fully extend the tongue and insert the Lynch Pin and retainer pin.

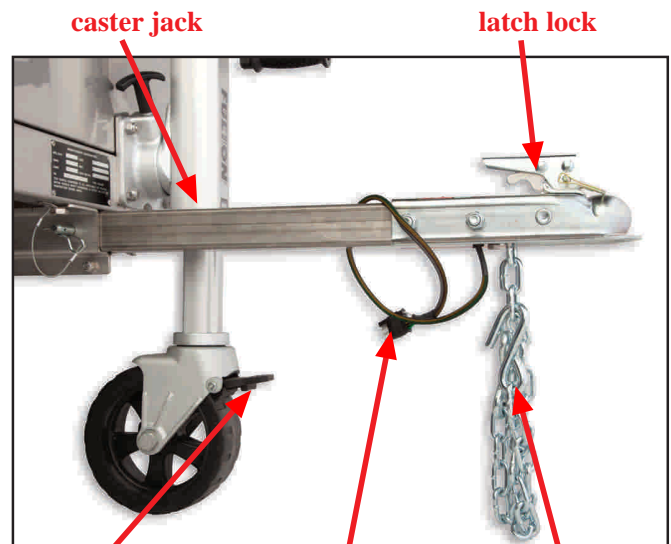
Warning: Do not tow the trailer with the tongue in the retracted position.

2. The trailer coupler will accept a 2" ball only.
3. Remove the latch pin and lift up the latch lock of the trailer coupler.
4. Adjust the trailer jack to lift the tongue of the trailer to a point slightly higher than the ball of the tow vehicle and back the tow vehicle up until the ball is positioned under the coupler.
5. Adjust the trailer jack to position the coupler onto the ball. Once the coupler has fully seated on the ball, push the latch lock down to lock the coupler onto the ball and install latch pin in latch lock to secure.
6. Cross the safety chains under the coupler and connect them to the tow vehicle.
7. The trailer comes with a 4 pole flat light connector for the trailer lights. Plug connector into receptacle of tow vehicle. Note: If your tow vehicle isn't equipped to accept the 4 pole flat connector adapters are available at some department stores, auto supply stores, farm supply stores or where ever trailer accessories are sold.
8. Fully retract the trailer jack and pull the black "T" handle pin. Pivot the trailer jack to the horizontal position and release the pin. Confirm the trailer jack is locked in the horizontal position.
9. Check trailer light operation, check running lights, brake lights, turn indicators and license plate light.



retainer pin

lynch pin



caster jack

latch lock

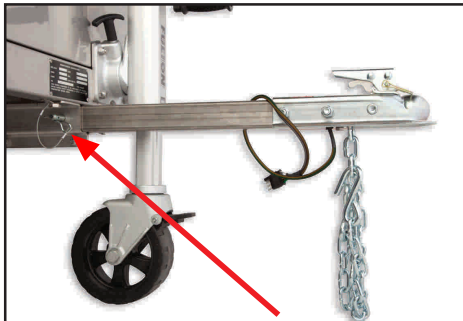
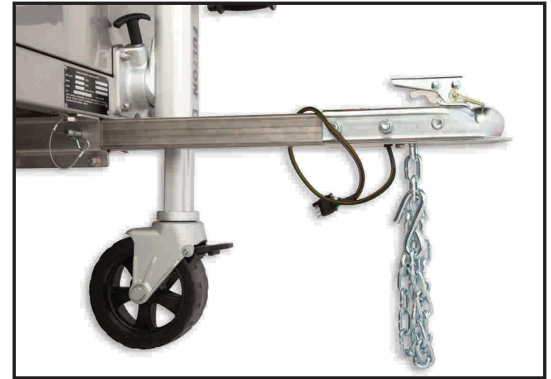
wheel lock

trailer light plug

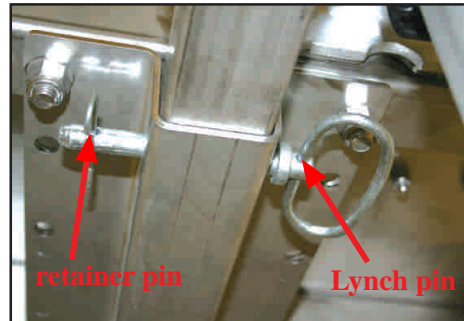
safety chains

PREPARING THE TRAILER FOR STAND ALONE USE

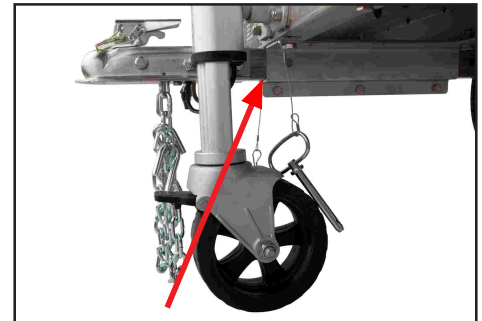
1. After disconnecting the trailer from the tow vehicle, engage the caster jack wheel lock and chock the trailer wheels.
2. The oven should be reasonably level side to side and front to back before operating.
3. For ovens with the optional long trailer only: Position the caster jack wheel in line with the trailer tongue as shown in the photo. Positioning the wheel like this ensures proper operation of the lid of the optional storage box.
4. To retract the trailer tongue remove the retainer pin from the Lynch Pin and remove the lynch pin. Slide the tongue under the trailer for storage.



Tongue extended with Lynch Pin in place.



Close up of lynch pin and retainer clip.

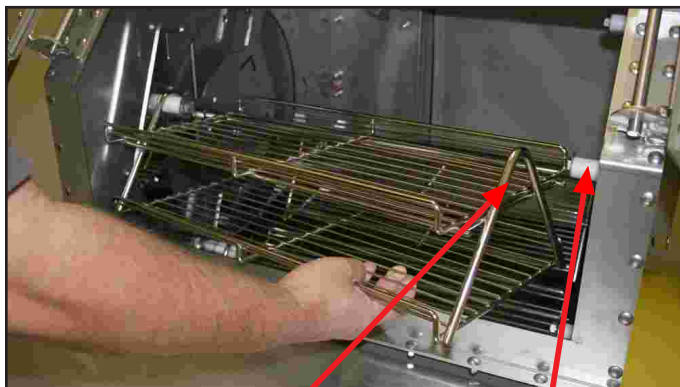


Tongue retracted under trailer.

LOADING THE FOOD RACKS

Always load the food products on the lower tier of the food racks first for stability. If the upper tier is used, load the food products onto the upper tier and position on the food rack prior to loading the entire assembly in to the oven.

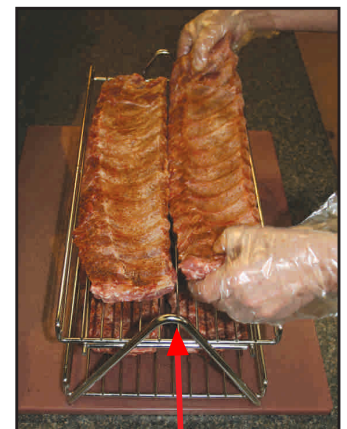
The food racks simply hook over the rotisserie wheel stubs. Use the rotisserie advance button to advance the rotisserie to load the rest of the food racks.



hanger rack rotisserie wheel stub



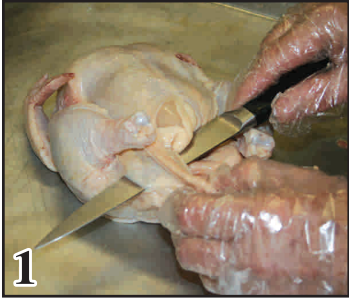
lower tier



top tier

CAUTION: Food products and the food racks are extremely hot after cooking!

LOADING THE CHICKEN SPITS



1 cut a small slot into the skin



2 insert end of leg into the slot



3 tuck the second leg under the first leg



4 fold the wings back behind the chicken

Load the chicken spits as shown, leaving about 2" of clearance on each end of the spit.

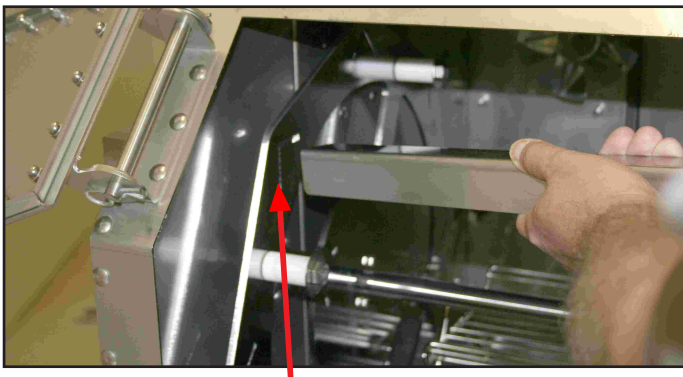
Insert the "V" shaped end of the spit into the corresponding slot on the left rotisserie wheel. Lock the right end of the spit into the corresponding hole on the right rotisserie wheel.



5 slide the chickens on the spits



6 season the chickens



"L" slot in left rotisserie wheel



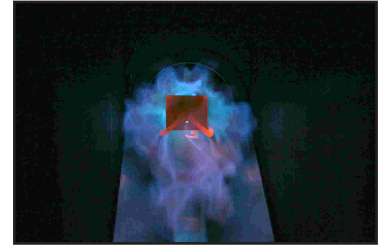
hole on left rotisserie wheel

NOTE: Mixing of chicken spits and food racks is not recommended.



OPERATING INSTRUCTIONS

1. Read “Important Information” section on page 6 before operating the oven.
2. Connect the propane tanks and open the valves. Start the oven, observe the flame to ensure that the burner is working properly before every use. The flame should look like the picture to the right. If it does not look like this turn the oven off and call for service.
3. Operating instructions are also located by the control panel of the oven.
4. Prep and season your food. We recommend using Southern Pride Rib Rub on all types of ribs and Southern Pride Premium Blend on all other types of meat.
5. Make sure the main power switch is in the off position (fig.1). Plug the oven into a 15 amp grounded receptacle. The power cord is located on the rear left corner of the oven by the L.P. tanks. Use at least a 16 gauge 3 prong grounded extension cord rated for outdoor use.
6. To advance the rotisserie with the oven doors open, depress the rotisserie advance button (fig.2) until the rotisserie advances to the next position.



DO NOT LET THE MEAT EXTEND BEYOND OR HANG OVER THE EDGE OF THE FOOD RACKS, THIS MAY ALSO CAUSE THE FOOD RACK TO TIP AND THE MEAT TO FALL OFF.



Fig. 1



Fig. 2

Note: The clearance from the top food rack to the top of the oven is the same as the clearance from the bottom food rack to the bottom of the top food rack.

5. After the oven is loaded, depress the rotisserie advance button and allow the rotisserie to make one complete revolution. Check food product clearances to the cabinet and between food racks. If necessary reposition the food product on the racks for adequate clearances. After the clearances have been checked, close the oven doors.
6. Open the fire box door and slide the ash pan out using the ash pan handle to remove any ashes or log pieces that might remain from the previous cook. Discard the ashes into a metal air tight container.
7. If smoke is desired, we recommend using Southern Pride Hickory Blocks. Place block(s) in the ash pan close to the firebox door, keep block(s) away from the burner. Note: one block of wood is adequate for light smoke flavor, more blocks will produce a stronger smoke flavor. We do not recommend exceeding 4 wood blocks at a time during a cook cycle.

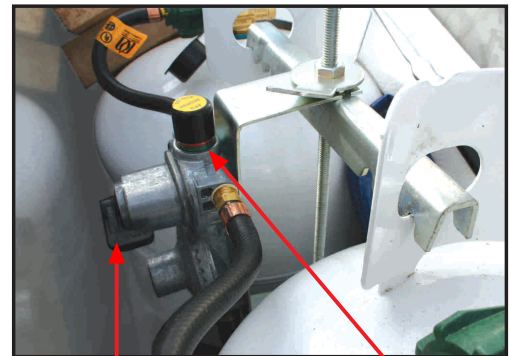




Do not use dry wood or kindling.
Do not overload firebox, too much wood can cause overheating of the oven.
Coals and ashes from previous cooking must be removed before loading wood.
Do not allow ashes in or near the burner opening.

8. Be sure firebox door and oven doors are closed and the drain valve is secured in the closed position.

9. Make sure there is propane in both cylinders before you start. Position the black lever on the top front side of the regulator toward the cylinder you want to use first. This will be the “service” cylinder and the other will be the “reserve” cylinder. **Turn on both LP tank valves very slowly.** The indicator on the top of the regulator will turn bright green. The indicator color will stay green as long as there is fuel coming from the service cylinder. See “What you should know about your LP gas system” on page 9.



supply switch

indicator bulb

10. Turn the main power switch to the on position.

11. The thermostat control on the oven will come on and either display the last temperature used or will be off. Use the UP or DOWN buttons on the controller to set the desired cooking temperature. Once the oven starts the LED display will show the actual internal temperature of the oven, you can toggle to the set point temperature by pressing either the UP or Down buttons.

NOTE: The control thermostat does not dictate the length of the cook, the oven will run until it is turned off. You will need to monitor the amount of time needed. Refer to the “Cooking Tips” on page 18 for time and temps.



12. When the food product is cooked to completion, the oven can be used to maintain temperature as a warmer by lowering the temperature setting to the desired holding temperature (ie 150°F).

13. When done using the oven turn the main power switch to the off position and shut off the propane tanks. Depress the rotisserie advance button to advance the food racks to unload the product.

14. After each cook, remove the remaining wood and hot coals from the firebox and place the ashes in a metal, air tight container.

15. Place a container under the drain valve and open the valve to remove the grease while the oven is still warm, the grease will still be hot.



CLEANING INSTRUCTIONS

1. Confirm that the oven is unplugged and the propane tanks are shut off.
2. Remove ashes and coals from the firebox.

Ash Disposal: Ashes should be placed in a non-combustible container with a tight fitting lid. The closed container of ashes should be placed well away from all combustible material pending final disposal.

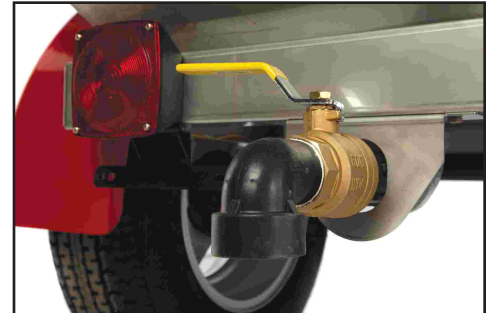
3. Drain the grease from the oven using the drain valve below the oven doors. Place a container under the valve and open the drain valve slowly.

CAUTION: The grease may be extremely hot. Care should be taken to avoid allowing the grease to come in contact with your skin.



Cleaning the interior of the oven:

1. Soak or scrub the food racks with warm soapy water
2. With the drain valve closed, spray the interior of the oven with a biodegradable food grade degreaser. (greased lightning, purple power, dawn power dissolver, etc.) Follow the instructions on the degreaser. Wear protective gear as recommended by the degreaser manufacturer.
3. After following degreaser instructions, rinse the oven leaving drain valve closed. Use a brush to clean additionally as needed using the water/degreaser in the bottom of the oven. Drain the oven and dispose of the wastewater accordingly to local environmental procedures.
4. Repeat step 3 until all degreaser has been removed.
5. Inspect Burner Head for accumulation of ashes and creosote. Clean as needed with a brush or small vacuum. Never spray any liquid into the firebox, it will damage the gas burner.
6. Inspect the convection fan blade for buildup of solids. Clean as needed with a water hose, no high pressure.
7. Once every 3 months remove the fan blade and clean it front and back. Soak it in a pan of degreaser or warm water and brush until clean of any grease and creosote buildup.



⚠ WARNING: It is extremely important to follow the above cleaning procedures. Grease or solids buildup inside the oven could result in a Fire Hazard.

EXTERIOR CLEANING INSTRUCTIONS

Rolltisserie ovens are known for their attractive appearance. We achieve this by selecting only the finest grade of type 304 stainless steel with a 2B finish and applying exacting workmanship. In order to maintain this attractive appearance over the life of the oven it is important to take the following steps:

- 1) After each use wipe down the exterior of the oven.
- 2) Use a commercially available Stainless Steel cleaner to clean and polish the exterior surfaces.
- 3) Doing these things on a regular basis minimizes the amount of effort required to keep the exterior clean.
- 4) When removing stubborn stains: Do not use metallic Abrasives.
- 5) Caution: Some household cleaning products are not suitable for stainless steel; be sure to read the label before using on the exterior of your Rolltisserie oven.

Special Note for locations near Pools and Coastal areas:

The 304 stainless steel material used in the construction of a Rolltisserie Oven is highly rust resistant, however, chlorine in the air from swimming pools or the salt from sea air may cause surface rust to appear and even create some pitting if left on the product.

Important Information about cleaning the oven exterior

- This oven is constructed of 304 series Stainless Steel with a 2B finish. Stainless is a strong and durable material that will provide years of trouble free service.
- All of the exterior of the oven, including the trailer and fenders can be cleaned with a mild soap and water solution.
- Before cleaning the oven, make sure it is turned off, main power switch off and power cord disconnected from power.
- Turn Off the LP Gas Tanks.
- If the oven is HOT from use, allow adequate time for it to cool down. Approximately 1 Hour.
- A pressure washer can be used in the cleaning process. It is important not to spray directly onto the oven control panel, into the vent on the rear of the oven, into the slots located at the bottom of the service access panel or on or around the LP Gas Regulator that is attached to the Propane Tank Assembly. These are designed to be water resistant but the high pressure could damage the controls and components.
- After the oven exterior has been washed, apply a Stainless Steel polish cleaner to all surfaces.
- The trailer fenders have an automotive type finish and can be waxed the same as a car or truck.
- Do not use scotch bright pads or scouring pads to clean the outside of your oven.

COOKING TIPS

These cooking times and temps are approximate and will vary, always cook meat to the proper internal temp as per the USDA chart below.

Product	Size	Oven Temp	Time	Internal Temp	Wood Usage
Baby Back Ribs	1.75 lb.	225-250°F	2.5-3.5 hrs		1 - 3 pcs wood blocks or 1 - 13" log
St. Louis Ribs	2.5 lb.	225-250°F	2.5-3.5 hrs		1 - 3 pcs wood blocks or 1 - 13" log
Spare Ribs	3.5 lb.	225-250°F	3.5 -4 hrs		1 - 3 pcs wood blocks or 1 - 13" log
Beef Ribs		250°F	4 hrs.		1 - 3 pcs wood blocks or 1 - 13" log
Prime Rib	12-14 lb.	300°F for two hours 150°F for about 8 hours longer		160°F (medium)	no wood
Beef Brisket whole	12-14 lb.	190°F	14 hrs.	185-190°F	3 pcs wood blocks or 2 - 13" logs
New York Strip	8 oz.	300°F	20 mins.	160°F (medium)	no wood
Hamburgers	6 oz.	300°F	20 mins.	160°F	no wood
Pork Butts Pulled	8-10 lb.	250°F	6-8 hrs.	190°F	2 - 3 pcs wood blocks or 2 - 13" logs
Pork Butts Sliced	8-10 lb.	250°F	6-8 hrs	170°F	2 - 3 pcs wood blocks or 2 - 13" logs
Pork Loin	6-8 lb.	250°F	2-3 hrs	160°F (medium)	1 - 2 pcs wood blocks or 1 - 13" log
Pork Shoulder	10-12 lb.	225°F	10-14 hrs	190°F	2 - 3 pcs wood blocks or 2 - 13" logs
Pre-Cooked Hams	15-20 lb.	250°F	2 hrs		1 - 2 pcs wood blocks or 1 - 13" log
Pork Chops		250°F	45-60 min	160°F (medium)	1 - 2 pcs wood blocks or 1 - 13" log
Chicken Breast		300°F	40-50 min	165°F	1 - 2 pcs wood blocks or 1 - 13" log
Whole Chicken	3 lb.	300°F	1.5- 2 hrs	180°F	1 - 2 pcs wood blocks or 1 - 13" log
Turkey Breasts	5-8 lb.	250°F	4-5 hrs	180°F	1 - 2 pcs wood blocks or 1 - 13" log
Whole Turkey	18-20 lb.	250°F	5-6 hrs	180°F	1 - 2 pcs wood blocks or 1 - 13" log
Baked Potatoes		300°F	1.5-2 hrs		no wood
Corn on the Cob (unshucked)		300°F	40-50 mins		no wood

USDA Internal Temperature Chart

Product	Internal Temperature
Beef	Rare - 140°F Medium - 160°F Well Done - 170°F
Ground beef	160°F.
Pork	160°F for medium 170°F for well done
Veal	160°F for medium 170°F for well done
Lamb	160°F for medium 170°F for well done
Chicken	180°F -Juices should run clear
Chicken Breast	165°F
Turkey	180°F -Juices should run clear

Wood Usage:

Wood is used only for flavor, for high quality consistent results, Rolltisserie recommends using Southern Pride's pre-sized hickory wood blocks. Available at www.rolltisserie.com.

For light smoke flavor use 1 or 2 blocks

For heavier smoke flavor use 2 to 4 blocks

(Do not use more than 4 blocks at a time per cook cycle)

Poultry - Hickory, Peach, Apple, Cherry, Mesquite, Oak

Pork - Hickory, Peach, Apple, Cherry, Mesquite, Oak

Beef - Hickory, Pecan, Walnut, Oak

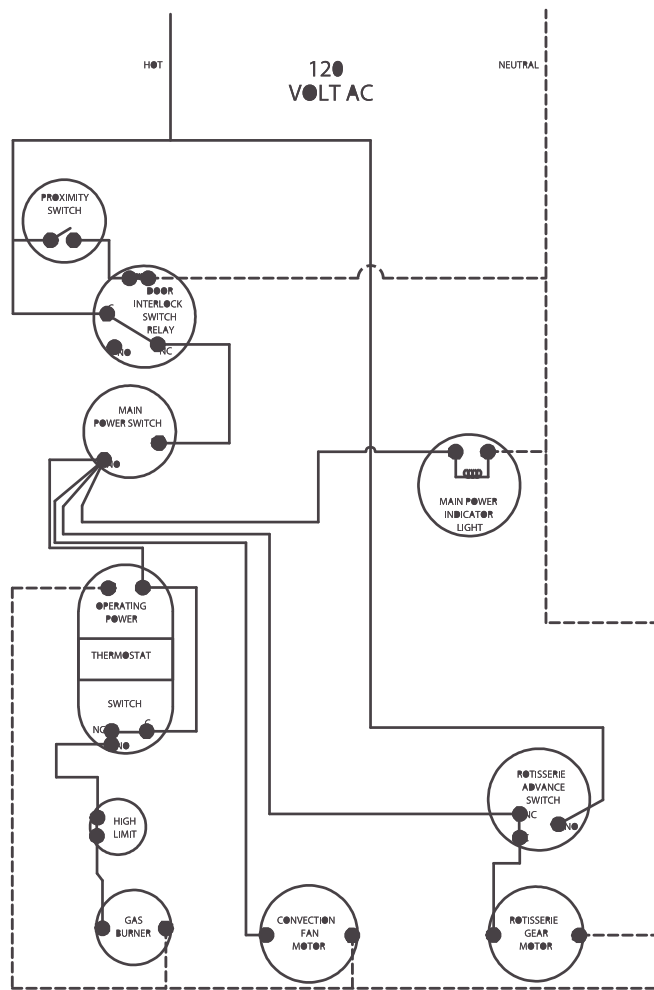
Fish - Apple, Peach, Cedar, Oak

If using wood logs the log should not exceed 13" long and 3-4" in diameter maintain at least 2" of clearance between the log and the burner head. Wood logs are also available at www.rolltisserie.com and can be used if care is taken not to overload the firebox. Fresh cut "green" wood should be used, never use dry or "seasoned" wood.

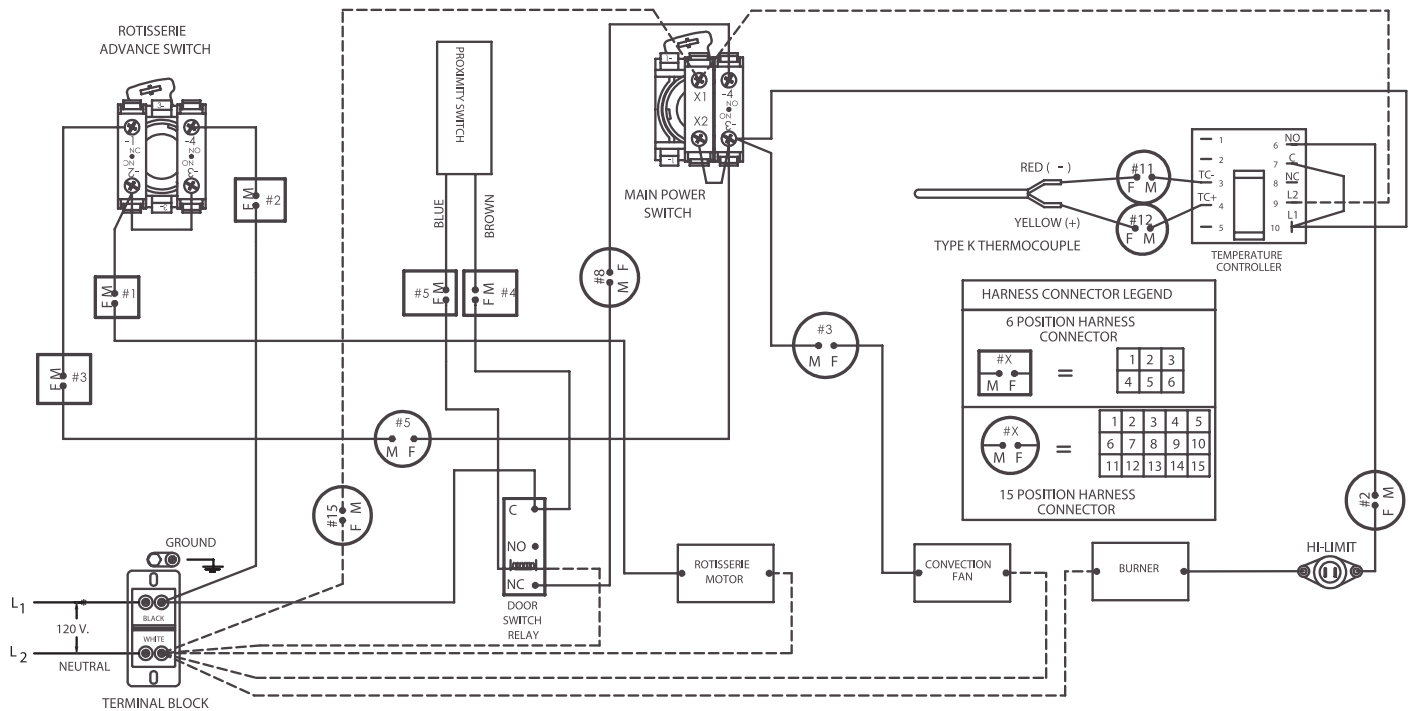
TROUBLESHOOTING

1. Main Power switch is on but oven does not work;
 - Are the oven doors open, the oven will not come on with the doors open. Close Oven Doors.
 - Press the rotisserie advance button; does the rotisserie turn, if yes then the problem is within the oven and will require someone with basic electrical skills and a volt meter to trouble shoot and fix the oven.
 - If the rotisserie does not turn then the problem is with the power supply to the oven, proceed to next check.
 - Check to see if the Circuit breaker for that outlet has been tripped, reset if needed.
 - Check the outlet the oven is plugged into by trying a lamp or some other appliance on it.
 - Test the extension cord the oven is plugged into by trying a lamp or some other appliance on it.
 - If the problem is in the oven and you need a service technician you can call Southern Pride Service to obtain the nearest Service Center to you or you can log onto the Rolltisserie website and click on Service Locator to find a service center near you.
2. Main Power Switch is on but the Gas Burner does not come on.
 - Is “OFF” displayed in the Oven Temperature Control LED display; if it is, the burner will not come on; press the up button to select a cook temperature. There will be a 3-5 second pause and then the burner will come on.
3. Main Power Switch is on, Temperature Control is set to the cooking temperature and the gas burner does not come on.
 - Make sure the propane cylinder valves have been turned on.
 - Make sure the black lever of the regulator assembly has been turned to select the service cylinder.
 - Is the fuel indicator on top of the regulator assembly green or red, green indicates there is gas in the Propane Cylinders, red indicates an empty Propane Cylinder.
 - Refer to “What you should know about your LP Gas System” on page 9 for assistance in trouble shooting a gas supply problem.
 - There may be air in the gas lines the first time the oven is used or the first time it is used after refilling the Propane Cylinders. The air must be purged out before the burner will fire.
 - The Gas Burner ignition system has a 90 second trial for ignition, the air should purge from the gas line during this 90 second trial for ignition.
 - If all the air isn’t purged from the gas line during the 90 second trial for ignition, the ignition system goes into lock out and will stop trying to light the burner.
 - To reset the system turn off the main power switch, wait 3 to 5 seconds and then turn it back on. The system will begin another 90 second trial for ignition, the burner should light before the ignition system locks out again.
4. The burner lights but the flame is small and weak.
 - Sometimes when a Propane cylinder valve is opened the flow limiting device in the Pigtail Line will activate.
 - This can happen if you turn the oven on before you open the Propane Cylinder Valves.
 - If this happens it only allows a small amount of Propane to the appliance.
 - To correct this problem, turn main power switch off.
 - Close the valves on both Propane Cylinders.
 - Slowly open both valves.
 - Wait at least 15 seconds before you turn the main power switch back on.

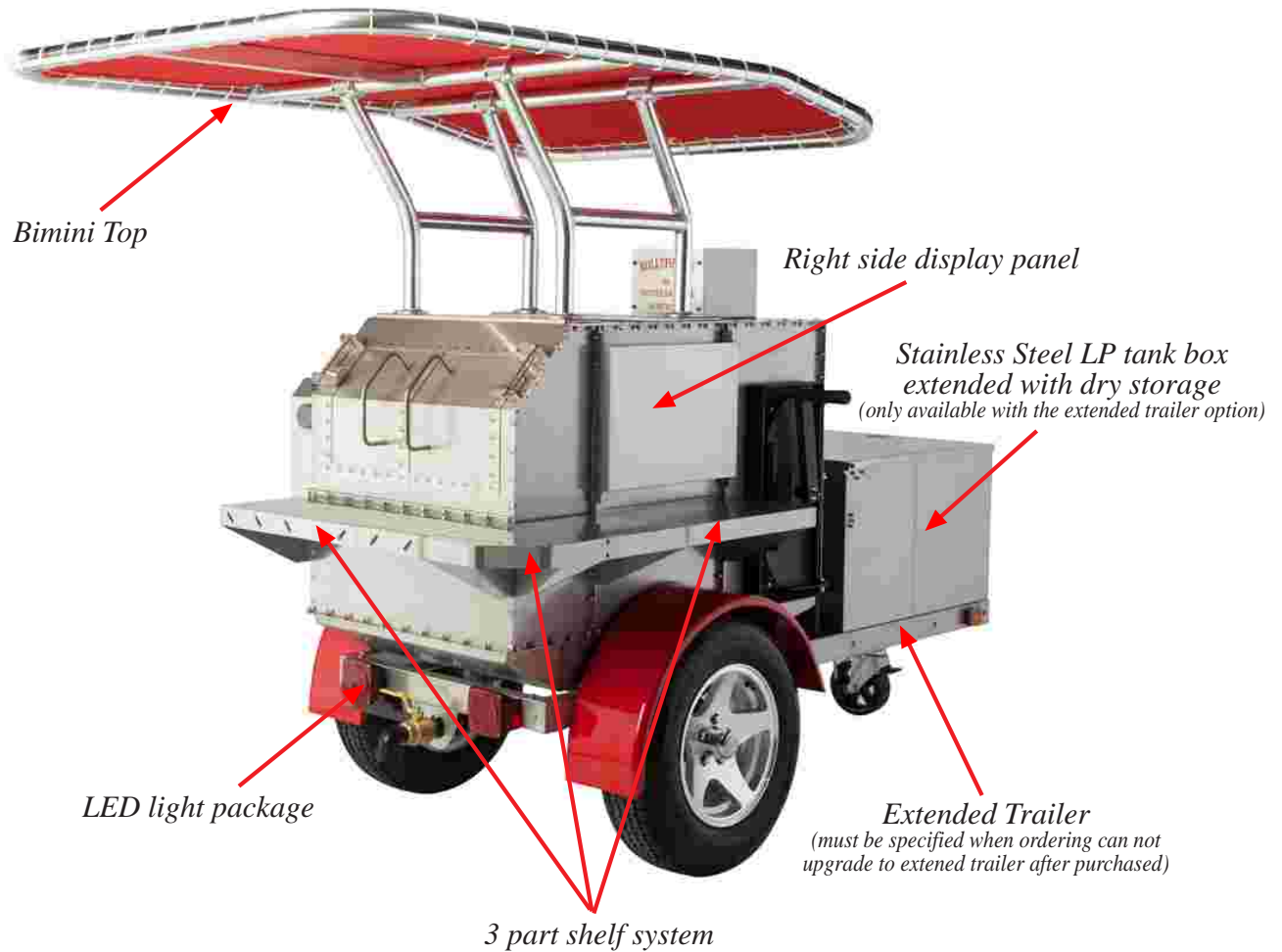
WIRING SCHEMATIC



WIRING DIAGRAM



AVAILABLE OPTIONS



DESCRIPTION (PART NO.)

Foam Handle Grip-Firebox Door Handle (1277)
 6" Convection Fan Blade (2417)
 Ash Pan (123135)
 Ash Pan Handle (13100)
 Food Rack, w/Hanger Ends Attached (125137)
 Loose Food Rack, Top Tier (125138)
 2lb. shaker of Premium Blend Seasoning (A-1062)
 6 pack of Premium Blend Shakers
 2 lb. shakers of Rib Seasoning (A-1082)
 6 pack of Rib Seasoning Shakers
 BBQ Sauce (A-111B)
 Case of Hickory Blocks (A-117B)
 Case of Hickory Wood (A-117)
 Chicken Spits (121008)
 4 Chicken Spits
 8 Chicken Spits

DESCRIPTION (PART NO.)

Fender (123079L - left, 123079R - right)
 Tires/Rims
 Regulator and Switch Over Valve (125167)
 20# LP Cylinder (125168)
 Propane Tank Guard (121820,121821,121822,121824)
 Stainless Steel Propane Tank Box (123808)
 Stainless Steel LP Tank Box extended with dry storage
 only available with extended trailer option ()
 Front Shelf (121075)
 Side Shelf (121039)
 Corner Shelf (121111 & 121112)
 Umbrella Holder (123095)
 Graphics Panel (121057)
 Bimini Top
 LED trailer light kit
 Oven Door Handle (125022)
 Grease Drain Valve (125067)

LIMITED WARRANTY

How to obtain Technical Support on your Rolltisserie™ from Southern Pride. First go to our web site www.rolltisserie.com and look at the service section FAQ, troubleshooting and tips sections for answers to you questions or problems.

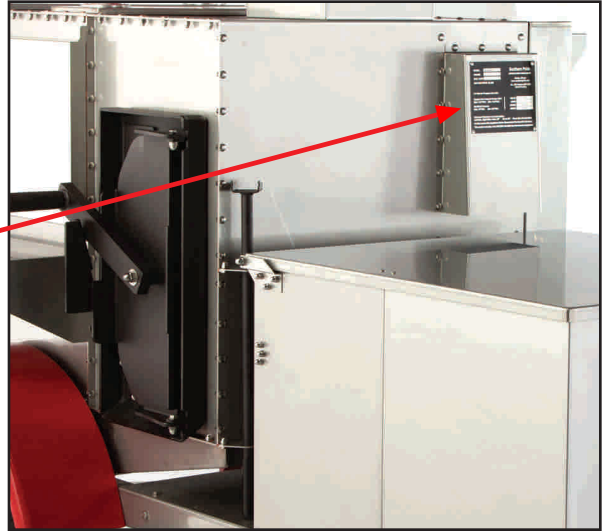
Before calling for technical support, please make sure you have the following information:

Model: ROLLTISSERIE™

Date of purchase: _____

Serial number: _____

The serial number is located on the rating plate which is located on the back of the oven (opposite oven doors).



For parts warranty, contact the Southern Pride Technical Support department at (618) 993-2214.

LIMITED WARRANTY

- Stainless steel body housing
- Stainless steel trailer frame
- Drive system components
- Convection fan components
- Firebox components
- Electrical controls and components
- Gas burner components

The above are warranted to be free from defects in material and workmanship, when subjected to normal use and service, for a period of one year from the original date of purchase. This warranty excludes surface corrosion, scratches, and discoloration which may occur during regular use.

This warranty is limited to the replacement of the defective parts, with the owner paying all other costs including labor.

What is not covered:

- Any damage caused by misuse.
- Any damage to the oven due to service by an unauthorized service provider.
- Damage or repair due to use of unauthorized parts.
- To correct normal adjustments. (gas burner air fuel mix for higher elevations)
- Shipping and handling costs.
- The cost of a service call and labor to diagnose or repair.
- Tire wear or damage.
- Trailer lighting components (lights, wiring and plug).
- Any damage to the caster jack.