



VERTICAL SPIT

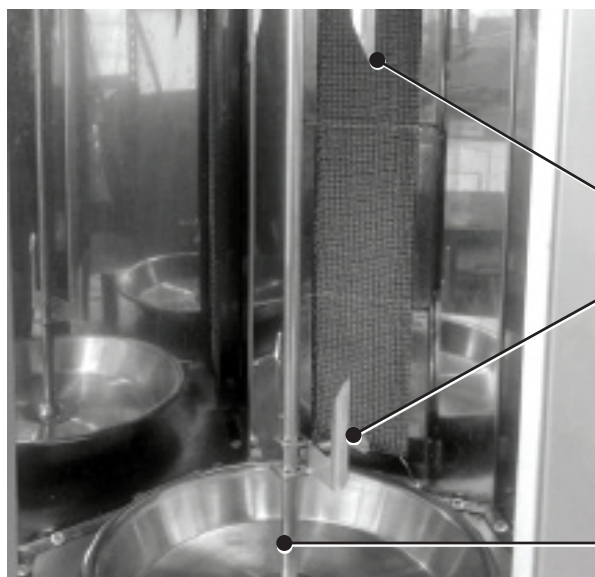




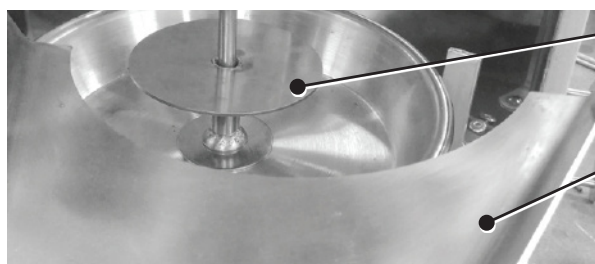
OUR UNIQUE VERTICAL SPIT



- ① Espetada holder with 6 stainless steel skewers
- ② Gas hose (1.5m long) with clamps
- ③ External power switch in series with switch on rotisserie motor (battery use only)



- ④ Swivel regulator for 3, 5 or 6kg gas bottle
- ⑤ Stainless steel forks (prongs) x 2



- ⑥ Centre shaft with tray
- ⑦ Spacer for schwarma to keep meat out of sauce
- ⑧ Stainless steel meat shaving scoop (used to scoop up meat while cutting from rotisserie)

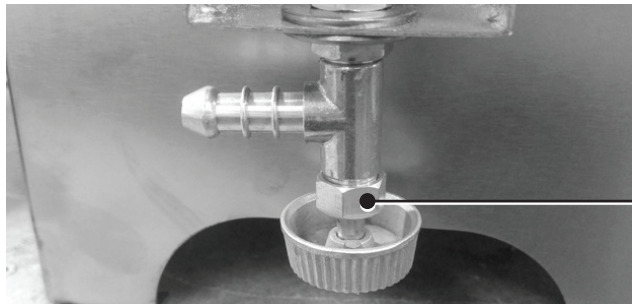


WARNING: SURFACES WILL BECOME HOT. WHEN IN USE KEEP OUT OF REACH OF CHILDREN AND PETS - ALLOW TO COOL OFF - DO NOT TOUCH WHEN IN USE. CAM PRODUCTS WILL NOT BE HELD RESPONSIBLE FOR ANY INJURIES.

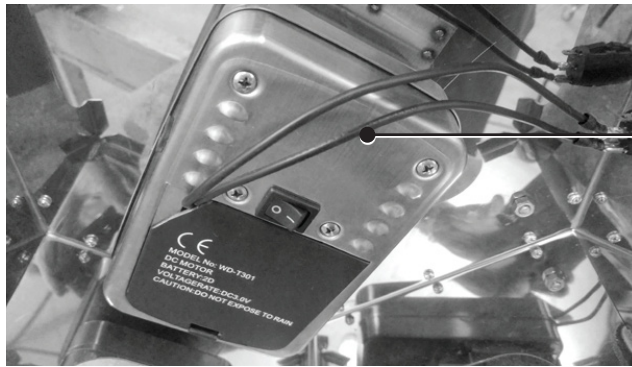
SHOP OUR FULL RANGE OF PRODUCTS AT WWW.CAMPROD.CO.ZA



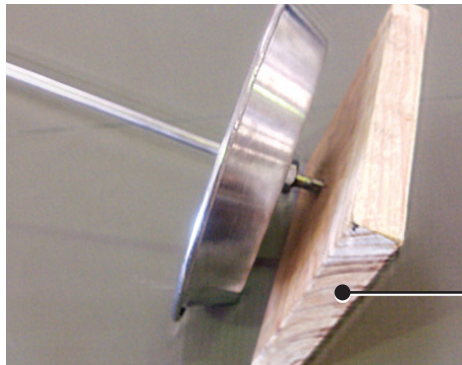
OUR UNIQUE VERTICAL SPIT



⑨ Manifold regulator valve
(to regulate heat)



⑩ Rotisserie motor battery or AC adaptor
(AC adaptor not included)



⑪ Burner
(located on the inside of
the spit)

⑫ Wooden block stand



FIRST TIME USE

- Remove protective PVC from product.
- Assemble the regulator with 2 hose clamps.
- Remove door nob to outside (this was for packaging purposes).
- Switch battery motor on ⑩ and test ③ to ensure rotisserie is working.
- Open gas bottle at back.
- Adjust valve ⑨ as low as possible and light as per picture ⑪.
- Let it burn for +/- 20min to burn off impurities that might be left behind during manufacturing.
- Door can be left open while cooking.
- Beware if the oven overheats with door closed the magnet will lose its magnetism.



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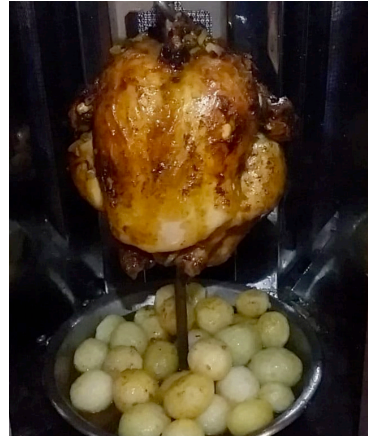
OUR UNIQUE VERTICAL SPIT

UNIQUE AND MOBILE

Use our vertical spit for swarmas, espetades or a normal spit. Connects to a gas cylinder. Includes steel forks for normal spit or espetada's and a spacer for schwarmas.



SHAWARMA



WHOLE CHICKEN



ESPETADA

SPECIAL FEATURES

Body 1.2mm thick 430 stainless steel, Tempered glass, gas burner, stainless steel rotisserie motor, shaft, carousel, etc.



Centre shaft with drip tray.



Espetada holder with skewers.



Spacer to keep meat out of sauce.

TIPS AND TRICKS



- Cover the bottom of vertical with tin foil, it makes cleaning so much easier! Just ensure to open the breathing hole near the burner in tin foil!
- Close the door for the first 10 minutes while starting the cooking process. After 10 minutes, leave the door open.
- The magnet will lose its magnetism when the magnet overheats.
- Use a meat thermometer to check internal temperature and ensure proper cook time.

VIEW CURRENT MARKETS, GIVEAWAYS, NEWS, RECIPES, SPECIALS AND FULL PRODUCT RANGE ON OUR WEBSITE

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