

SET UP INSTRUCTION

1. If you are going to be using an old grill that has been used for cooking food. It is suggested that you clean the grill thoroughly before roasting coffee. If you are using oven cleaner, rinse well and do a burn in to burn off any food and cleaner left on the grill. Disregard if you are using a new grill.
2. It is important to locate the drum as low as possible in the grill, the grill's heat is the hottest in the bottom. You may want to remove the original flame diffuser, and replace it with a steel plate, 12 gage is nice, leave about 2" clearance all around for air flow. The steel plate will also act as a heat retainer, and help the roasting process. It is not necessary, but works great. Any fabrication, or welding shop, can shear you a piece, at a reasonable cost.
3. Now slide a collar on the rotisserie rod, followed by the drum, and another collar, and the solid bearing that came with your rotisserie kit. Locate the drum so the door is in the direction that will allow easy removal of the drum assembly, so you can pour your beans for cooling. Do not take the drum off the rod; lift the entire assembly out of the grill to dump beans.
4. Slide the rod into the motor, and let the bearing rest in the bracket at the other end of the grill. Locate the drum in the center of the grill. Lock it in place with the hex key that came with the collars. When you insert the clip that holds the door closed insert it to the first groove only. This will make it easier to pull out. When you pull the pin out, using needle nose pliers, grab the clip by the straight leg and pull straight out.
5. Check the grill (not the drum) to see if it is level, adjust if necessary. When the grill is level, check the drum and adjust your brackets so the drum is level. It's important that both are level, and it's important that the motor, shaft and end bracket are in line. If they are not, it will bind and put unneeded pressure on the motor.
6. Now that you have the grill level, and the drum level and motor, shaft and end bracket in a straight line, you are ready to burn your new drum in.
7. Remember if you are planning to roast large 3 to 4 lb roast all the time, you may want to think about upgrading your motor, to a high torque, 57 rpm gear reduction motor, offered on my web site. Although a std. Rotisserie 6 rpm motor rated for 20 lbs., and it will turn 4lbs and the drum easily, the side load of the beans tumbling adds stress to the motor and in time you will need to replace it. This would be a good time to go to a higher torque and higher rpm motor. The set up can be seen on my Web-Site <http://rkdrums.com>
8. **Always wear protective equipment to prevent burns.**