



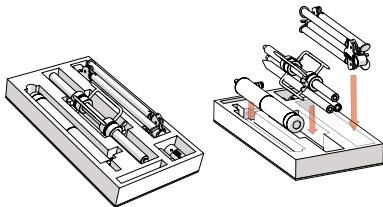
Dear customer,
We would like to thank you for purchasing the
"Spinner".

A great deal of thought and planning was invested
in the process of creating our Spinner and we're
positive that following the instructions in the user
manual will benefit you most.

**We recommend reading the instruction manual
before operating the "Spinner".**

Prior to initial use, rinse out thoroughly the parts of the product that come into contact with meat (all parts except the motor).

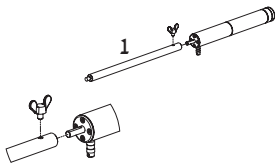
After usage, we recommend using the original case arrangement in order to enable easy and proper locking and arrangement of the case.



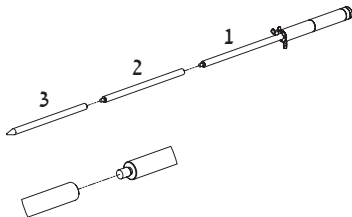
The tripods must be attached to each other in an opposite direction, with one screw located between the “legs” of the other tripod. In the middle compartment, place the two spit forks threaded on one of the skewers in order to achieve minimum height.

Assembly Instructions

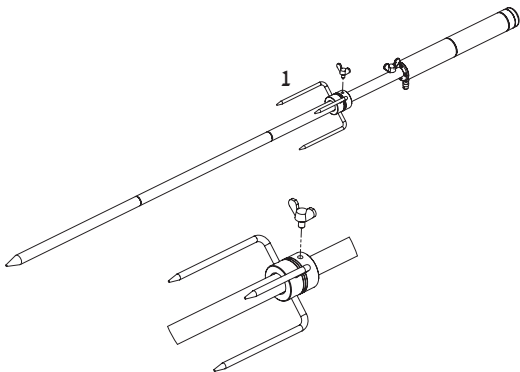
1. Connect the motor to the first rod (1) and tighten the screw. The screw should be laid on the motor's axis's flat side.



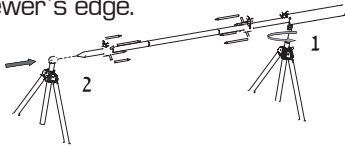
2. After doing so, connect the rest of the rods (2+3) in the order shown below.



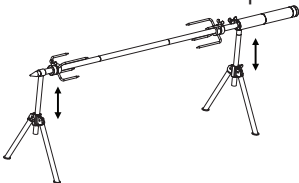
3. Pull one of the forks through the first spit (1);
Make sure that the fork is located at least
20 cm / 8 in away from the motor.
Skewer the meat on the skewer. Keep horizontal
for optimal roasting.



4. Screw the first tripod (1) to the motor's connecting pin. Connect the other tripod (2) to the skewer's edge.



5. Change "Spinners" height using the screw located in the center of the tripod.

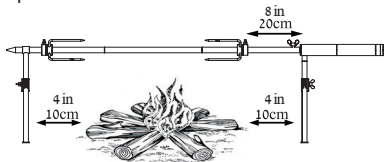


6. Turn the motor on and test proper rotation of the skewer. The screw between the motor and the skewer can be tightened again to ensure smooth rotation.

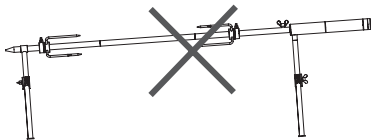
Usage Instructions

- Properly assembling the product is crucial.
- Use two type C alkaline batteries. The batteries should be placed into the gripping handle with the positive (+) side facing the direction of the skewer while the negative (-) side facing towards the button (you can find a sticker showing the direction on the gripping handle).
- Do not lift the “Spinner” by holding the handle only, but by supporting both the motor and the skewer’s tip.
- Meat must be placed near or above the heat source.
- Proper roast is done by using hot coals. Roasting over flames may result in overcooking and thus ruin the meat.
- Place the spit fork nearest to the handle (motor) at least 20 cm / 8 in away from it.

- Leave a gap of at least 10 cm / 4 in between the coals and the tripod (on the side of the motor).



- Maintain the skewer balanced by adjusting and matching between the two tripods height, so the skewer is parallel to the grill or to the ground. The “Spinner” carries up to 10Kg/22lbs.



- Working according to the instructions will ensure that the motor and the tip of the skewer temperature is just right for you to hold it using your bare hands without getting burned.

- High quality batteries should last for about 4 uses of approximately 6 kg / 13 lb per use. We recommend using high-quality alkaline batteries and carrying an extra pair.
- After using the “Spinner”, do not leave the batteries inside the motor; remove and return them to their designated place in the case.
- For quick cleaning and easy operation, we recommend placing the tripods away from the coals.
- When done using, be sure to clean the handle (motor) with a damp cloth only.

These instructions will help ensure the product's functionality for years.



Warnings

- Keep away from children.
- The “Spinner” contains sharp objects such as forks and a skewer.
- Skewer the meat carefully and gently by holding the base of the fork.
- Under no circumstance should the forks be placed on the ground due to the risk of stepping on sharp edges.
- Do not use the “Spinner” for any purpose other than the purpose for which it was created.

- Do not overload or apply excessive pressure on the skewer.
- Fire safety rules must be followed and when done roasting, fire must be extinguished completely.
- The “Spinner” is designed for manual assembly and handling only. Tools of any kind are not to be used at any time with the product.

Product Warranty

- L.B. Spinner Inc. (“The Manufacturer”) commits at its discretion to repair or replace, free of charge, any part or parts of the product, should it be found defective on account of material defects or on account of the Manufacturer’s workmanship, throughout the Warranty Duration detailed below, and which was caused despite proper use in accordance with the Manufacturer’s instructions.
- The Manufacturer’s warranty applies solely to the original buyer, and is not transferable to any other party. Manufacturer’s warranty does not apply in the following cases:
 1. The defect found in the product has originated from improper storage, transportation, handling,

maintenance or any incorrect or unreasonable use of the product, or the result of negligence or accidental damage.

2. Any alterations or repairs made or handled by anyone other than a representative authorized by the manufacturer.

Warranty period

Motor warranty: 12 months from the date of purchase.

Product body warranty: 24 months from the date of purchase.

Warranty does not cover:

1. Any damage caused due to direct contact of the motor/power button with water.
2. Erosion of screws due to over-tightening.
3. Dents in motor axle or any failure caused due to improper handling.
4. Batteries in general or battery leakage causing damage to the motor.
5. Damage caused by dropping the product or other external damage.
6. Motor overheating due to improper use.
7. Any damage caused by improper use, maintenance or inadequate storage of the product.
8. Any damage caused by handling the product using tools.
9. Quality of the meat or its cooking.

The warranty statement detailed here is the sole responsibility that applies to the Company. L.B. Spinner Inc. shall not bear any liability, neither direct and/or indirect, with regards to the product or any of its parts, including any liability for indirect damages and losses of any kind sustained by the buyer or any 3rd party. The Company's liability, should it be applicable, will be confined in any instance to the cost of the product only.





For your convenience,
a video tutorial is available at YouTube
Search for **LB Spinner Assembly**



Visit our website:
www.lbspinner.com



Follow us on Instagram:
#Thelbspinner



Like us on Facebook:
**L.B.Spinner-Portable
Rotisserie**

