

PARTY-QUE®

ASSEMBLY & OPERATING INSTRUCTIONS

TOOLS NEEDED

Hammer, Large Screw Driver, Pliers or Wrench, Wire or Heavy String for Ties

SKEWER ASSEMBLY

Insert the pointed skewer extension on the main skewer so that the numbers stamped on each piece match up, and the small holes align.

Insert the roll pin into the small hole and hammer through to secure the two pieces together.

BODY ASSEMBLY

(Only Model 350 has legs & only units with optional Kokoretsi souvla come with 4 sets of hooks)

(A) Lay the large charcoal base across a table or workbench. **(B)** Take the right side panel (R) and place on the right end of the base and insert 1 screw in each of the 3 holes across the side panel with the nuts on the inside of the base. **(C)** On the model 350, you may then fasten one leg to each corner of the side panel and secure them with screws and nuts, on the 300 fasten front & back edges of side panel to base with screws and nuts. Repeat this for the left side panel (L). Make sure all screws and nuts are tightly fastened. **(D)** Take the skewer posts and again match the (R) right & (L) left and secure to the side panels with screws & nuts.

WINDSHIELD ASSEMBLY

(E) Unfold the side panels of the windshield; the hinges should be on the *inside* of the shield. With the help of another person, line up the tabs on the bottom of the shield with the slots on the charcoal base and drop in. This should be positioned inside the skewer posts behind the skewer hooks.

(F) If you have also purchased the windshield cover, unfold the side panels, the hinges should be on the *outside* and fold the top panel back so it sits flush against the rear panel. Carefully line up the tabs on the bottom of the cover, and insert into the slots on the windshield. You can then lift the lid forward to cover the top, or leave it hanging back depending on the wind and weather conditions. Never place anything on top of the windshield cover, it gets very hot, and cannot support weight.

SKEWERING THE LAMB

(1) Insert the tip of the skewer thru the rear of the animal and continue until it exits the mouth. **(2)** The built-in fork should be seated firmly in the rear haunches of the animal. **(3)** You may then take 2 of the optional spine hooks, and insert from inside the belly of the animal, around the skewer and spine, so the threaded points exit the animal's back. Place the small bar over the 2 points, and tighten down using the thumbscrews. **(4)** Position one near the shoulders of the animal, and the second, 7 inches back. **(5)** Tie the rear legs tight to the skewer just behind the built-in fork, and **(6)** the front legs securely to either side of the animal's neck & head using heavy string or wire. **(7)** You may add ties around the spine & skewer to further secure the animal. It is important that the animal is fastened securely on the spit so it does not turn or shift while rotating. **(8)** Sew the belly shut.

PREPARING TO COOK

Set up your Party-Que on a level surface, free of combustible materials and debris. For ease in cleanup, we recommend lining the base with heavy-duty aluminum foil placed length-wise in the base. The center sheet should be bent up slightly to keep any drippings in the built in collector.

Using "lump" or wood charcoal, fill only the 2 side compartments with charcoal, leaving the center free for drippings. This prevents grease flare-ups. Do not overload with charcoal, more can be added as needed. The optional grills can now be placed over the charcoal. Mount the skewer and lamb on the top hook with the pointed end facing left. Place the motor shaft into the end of the skewer so that the slot in the motor bracket engages the skewer post. Align the holes of the skewer and motor shaft and insert the cotter pin, spreading the ends of the pin slightly after insertion to keep it tight. The motor should only be plugged into an extension cord designed for outdoor use that is equipped with a 3-prong grounded outlet. Never place anything on top of the windshield cover, it becomes extremely hot, and is not designed to support weight.

COOKING TIPS

A 40 lb. Lamb takes approximately 5 hours to cook. Starting 2 hours on the top hook, 2 hours on the middle hook, and 1 hour on the bottom hook. When you move the skewer to the lowest position, move the charcoal under the shoulders and thighs of the lamb. Our resident BBQ expert recommends minimal seasoning of salt & pepper both inside and out, with garlic cloves inserted in the thighs and shoulders. Basting is not required, but you may wish to brush the lamb with an olive oil & lemon mix during the last hour to help "crisp" the skin.

Chops, sausages, souvlaki, etc. may be cooked on the grills while the lamb is roasting on the spit.

If you are also using the optional kokoretsi souvla, your unit comes with a fourth set of hooks in the lowest position. The kokoretsi souvla should be mounted while the lamb is in the top position only so it doesn't interfere with the operation of the main skewer. Kokoretsi should take no more than 1 ½ to 2 hours to cook.

OPTIONAL ACCESSORIES

Spine Hooks – fastens spine of animal firmly to skewer

Grills – for grilling items over the coals, such as chops, burgers, sausage, souvlaki, etc. Equipped with flip down legs for height adjustment. 1 grill will cover ½ of the base.

Kokoretsi Souvla – spit and motor designed for a Greek specialty called Kokoretsi.

Windshield – 3-sided metal windshield equipped with hinges to fold flat for storage.

Windshield Cover – 3-sided metal shield with flip up lid. Fits in windshield to provide "top" coverage. Folds flat for storage.

Front Fork – Movable fork that slips on main skewer works with built-in fork to hold roasts & similar type loads. Adjustable positioning locks in place with thumb screw.



