## Package Contents

<table>
<thead>
<tr>
<th>PARTS</th>
<th>Description</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>A</td>
<td>Rotisserie Motor</td>
<td>1</td>
</tr>
<tr>
<td>B</td>
<td>Nuts and Bolts</td>
<td>2</td>
</tr>
<tr>
<td>C</td>
<td>Motor Bracket</td>
<td>1</td>
</tr>
<tr>
<td>D</td>
<td>Rotisserie Rod Collar</td>
<td>1</td>
</tr>
<tr>
<td>E</td>
<td>4-Prong Meat Fork</td>
<td>2</td>
</tr>
<tr>
<td>F</td>
<td>Rotisserie Rod</td>
<td>1</td>
</tr>
<tr>
<td>G</td>
<td>Collar</td>
<td>1</td>
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<tr>
<td>H</td>
<td>Counterweight</td>
<td>1</td>
</tr>
<tr>
<td>I</td>
<td>Washer</td>
<td>2</td>
</tr>
<tr>
<td>J</td>
<td>Handle</td>
<td>1</td>
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</table>

### Overview of Rotisserie Kit and Motor Assembly

- A. Rotisserie Motor
- B. Nuts and Bolts
- C. Motor Bracket
- D. Rotisserie Rod Collar
- E. 4-Prong Meat Fork
- F. Rotisserie Rod
- G. Collar
- H. Counterweight
- I. Washer
- J. Handle
Rotisserie Assembling and Attaching Instructions

NOTE: The Rotisserie motor must be installed on the left side of the grill.

Assembling and Attaching Rotisserie Kit to Grill

1. Use the 2 sets of Nuts and Bolts provided. Attach the motor bracket to the left side of the grill as shown in Fig 1. Place the two bolts through the bracket and the grill.
   Secure bolts with the nuts. Take care not to over tighten the bolts.

2. Slide the Rotisserie Motor onto the Motor Bracket. (Fig 2,3.)

3. Place the Collar, Rotisserie Rod Collar and the 4-Prong Meat Forks onto the Rotisserie Rod. Place the rod into the rotisserie channel on the right side of the grill. The rod should turn smoothly. (Fig 4.)

4. Place Washers onto the Rotisseries rod, followed by the Counterweight. Then attach the Handle into the Rotisseries Rod. The Counterweight should be positioned in the space between the Washer and handle of the Rod (Fig 5,6.)

5. Place the end of the Rotisserie Rod into the Motor. Make sure Rotisserie Rod is aligned properly with the Motor. (Fig 7.)

Using the Rear/ Rotisserie burner
(Also see your grill instruction manual.)

Wash and clean the 4-Prongs Meat Fork and the Rotisserie rod before use. Wipe dry with a clean cloth.

Slide the first 4-Prong Meat Fork onto the Rotisserie rod towards the handle (prongs facing towards the food). Center the food to be cooked on the rod. Slide the second 4-Prong Meat Fork onto the rod (prongs facing towards the food). Tighten the thumbscrews on each 4-Prong Meat Fork. It may be necessary to wrap food with butcher's string (never use nylon or plastic string) to secure loose portions.

Once the food is secure, insert the pointed end of the Rotisserie Rod into the Motor and rest the other end into the support on the right side of the grill.

Plug the Rotisserie Motor into an electrical outlet. You will need to remove the top warming rack before using the Rotisserie. If required remove the cooking grates for additional room. Turn the power switch to the "O" position to start the Rotisserie Motor.

NOTE: When using the rotisserie burner, make sure all main burners are off.
Do not use side burner when using the rotisserie.

CARE and MAINTENANCE

Turn off, unplug and remove the rotisserie kits when not in use.
After using, clean all metal parts using a dry cloth to avoid rusting.
Store in a dry place.

TROUBLESHOOTING

If the rod is not rotating at a constant speed, reposition the meat on the forks and rod to adjust the weight so that it is balanced.
The rod also can be balanced by adjusting the Counterweight position.
6. Place the gas cylinder
Pull out the gas cylinder support, put the gas cylinder on and fasten with the locking rack.

7. Liquid Propane Hook-Up
Attach the regulator to the propane cylinder by turning the regulator handle clockwise.
If the outdoor cooking appliance is not in use, the gas must be turned “OFF” at the Liquid Propane cylinder.
Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak (see “Leak Testing” instructions on page 15).
GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer.

This grill is configured for Liquid Propane. Do not use a Natural Gas supply.

Total gas consumption (per hour) with all burners set on “HI”:

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Components</th>
<th>Number of BBQ Burners</th>
<th>LP Orifice Size</th>
<th>BTU/Hr</th>
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<tr>
<td>CBU-611-A/2053093</td>
<td>Main burner</td>
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<td>11,000</td>
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<tr>
<td></td>
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<td>1.12MM</td>
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<td></td>
<td>Rear burner</td>
<td>1</td>
<td>1.04MM</td>
<td>12,000</td>
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The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, National Gas Propane Installation Code, CSA B149.2. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.2 (installation code for gas burning appliances and equipment) and local codes.

LIQUID PROPANE CYLINDER REQUIREMENTS (20-lb Cylinder)

A dented or rusty Liquid Propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The Liquid Propane cylinder must be constructed and marked in accordance with the specifications for Liquid Propane cylinders by the United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission.

The 20-lb cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Manifold pressure: (operating) 10 inches water column (W.C.), (non-operating) 11.2 inches water column(W.C.). The Liquid Propane cylinder must be fitted with an Overfill Protection Device (OPD).

Remove the plastic valve cover from the Liquid Propane cylinder. Make sure the grill gas hoses do not contact the grease pan or grill firebox when the Liquid Propane cylinder is placed into the cart.

CONNECTING THE LIQUID PROPANE CYLINDER

To connect the Liquid Propane gas supply cylinder:
1. The cylinder valve should be in the “OFF” position. If not, turn the valve clockwise until it stops.
2. Make sure the cylinder valve has the proper type-1 external male thread connections per standard
3. Make sure the burner valves are in the “OFF” position.
4. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
5. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops.
   Use of a wrench could damage the quick coupling nut and result in a hazardous situation
6. Open the cylinder valve fully by turning the valve counterclockwise.
7. Before lighting the grill, use a soap and water solution to check all the connections for leaks.
8. If a leak is found, turn the cylinder valve “OFF” and do not use the grill until a local Liquid Propane dealer can make repairs.

WARNING

Never attempt to use damaged or obstructed equipment. See your local Liquid Propane dealer for repair.
DISCONNECTING THE LIQUID PROPANE CYLINDER

1. Turn the grill burner valves “OFF” and make sure the grill is cool.
2. Turn the Liquid Propane cylinder valve “OFF” by turning clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.
4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LEAK TESTING

GENERAL
Although gas connections on the grill are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below. If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

BEFORE TESTING
Make sure all packing materials have been removed from the grill, including the burner tie-down straps.

⚠️ WARNING
Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the Liquid Propane cylinder is full.

TO TEST
1. Turn the burner valves off.
2. Turn the Liquid Propane cylinder valve counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply “OFF” and tighten leaky fittings.
5. Turn the gas back “ON” and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply “OFF” and contact customer service.
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. Only those parts recommended by the manufacturer should be used on the grill. Substitutions will void the warranty.

INSTALLER FINAL CHECK
• Maintain specified clearance of 36 inches from combustible materials and construction.
• All internal packaging has been removed.
• The hose and regulator are properly connected to the Liquid Propane cylinder.
• The unit has been tested and is free of leaks.
• The gas supply shutoff valve has been located.
• All burners are installed.