

# User's manual

## Stainless Steel BBQ Grill Skewer

62061-62065

# toboli



Illustration similar, may vary depending on model

Please read and follow the operating instructions and safety information prior to initial operation.

Technical changes reserved!

Illustrations, functional steps, and technical data may deviate insignificantly due to continuous further developments.



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## Introduction

Thank you for choosing to purchase this quality product. To minimise the risk of injury, we ask you to always take some basic safety precautions when using this product. Please read this operating manual carefully and make sure that you understand it.

Keep these operation instructions in a safe place.

## Safety instructions

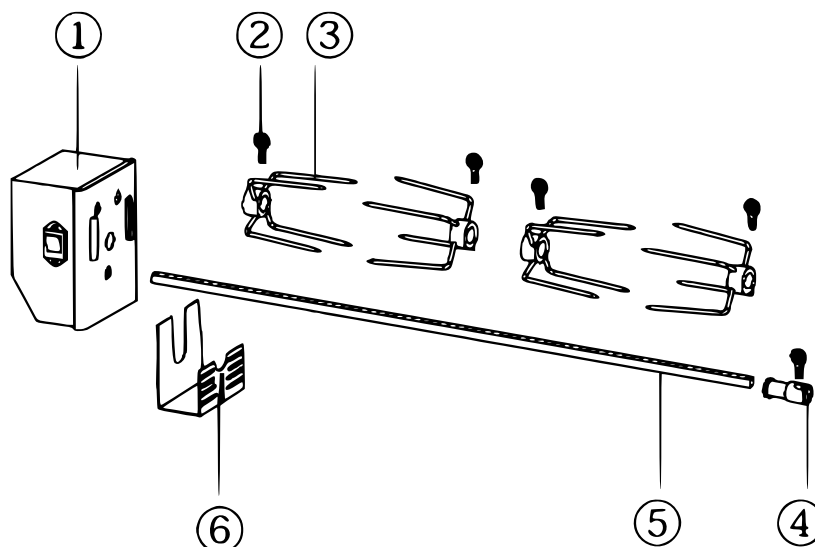


**Caution!** To protect yourself from electric shocks, only connect the grill skewer to a properly earthed socket. Read the following safety precautions before using the grill skewer.

- Read all instructions before assembly, installation, and use.
- Do not touch the hot surface bare-handed.
- To protect yourself from electrical shocks, do not immerse the cable, plug, or motor in water or other liquids.
- Close supervision is necessary whenever any device is used by or near children.
- Unplug the device from the socket when not using and before cleaning it. Allow the device to cool down before putting on or taking off parts. Do not clean this device with water spray or similar.
- Do not operate any device with a damaged cord or plug or after the device has been damaged in any manner.
- Using other accessories is not recommended by the manufacturer, as it may cause injuries.
- Do not let the electric cable touch hot surfaces or hang over an edge of a table or counter.
- Do not place the device on or near a hot gas or electrical burner or in a heated oven.
- Pay special attention when assembling the pointed end of the split rod and the meat forks, as the ends are sharp.
- Do not try to modify the plug or to overrule its safety features.
- Only use the device according to the intended use.
- Fuel and/or charcoal briquettes must be used with this device.
- Do not expose the device to rain.
- To ensure continued protection from electrical shocks, only connect the device to sockets properly earthed.
- A short power cord is provided to reduce the risk of your becoming entangled in or tripping over a longer cord.
- An extension cord may be used if you are very careful while using it.
- With an extension cord used, the marked power should be at least as high as the one of the devices. The cord should be arranged so that it will not be suspended over the countertop or tabletop and children cannot pull or trip over it.
- To reduce the risk of electrical shocks, keep the extension cord dry.
- Store the device indoors and out of children's range when it is not in use.
- Always follow all safety procedures as stated in this manual.
- To avoid injury, let the grill cool down before removing the drip pan.

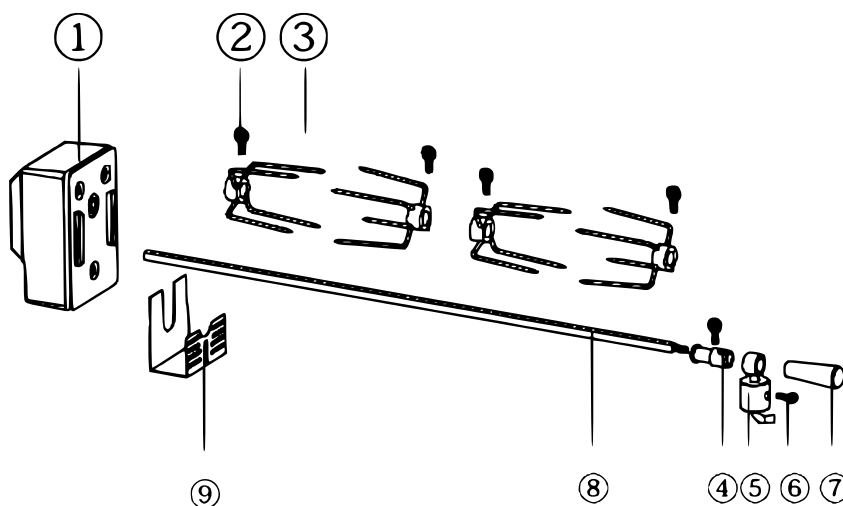
**Scope of delivery**

Item number 62061



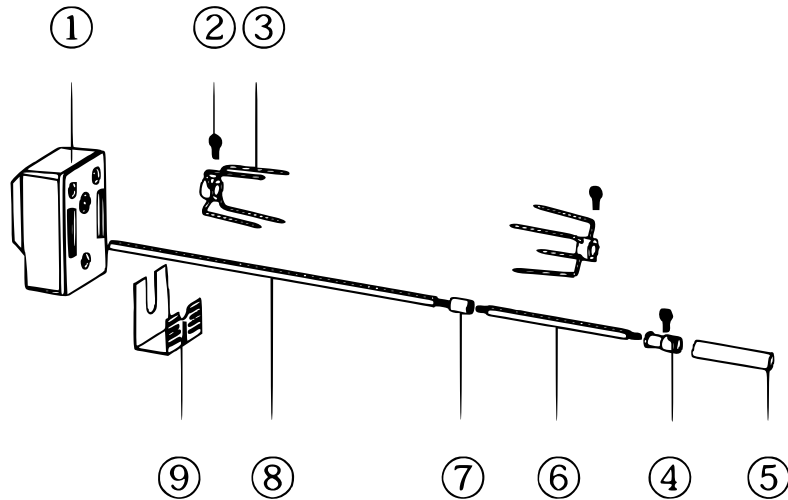
No	Name	Qty.	No	Name	Qty.
1	Motor	1	4	Locking collar	1
2	1/4" screw	5	5	Spit rod	1
3	Meat fork	4	6	Motor support	1

Item number 62062



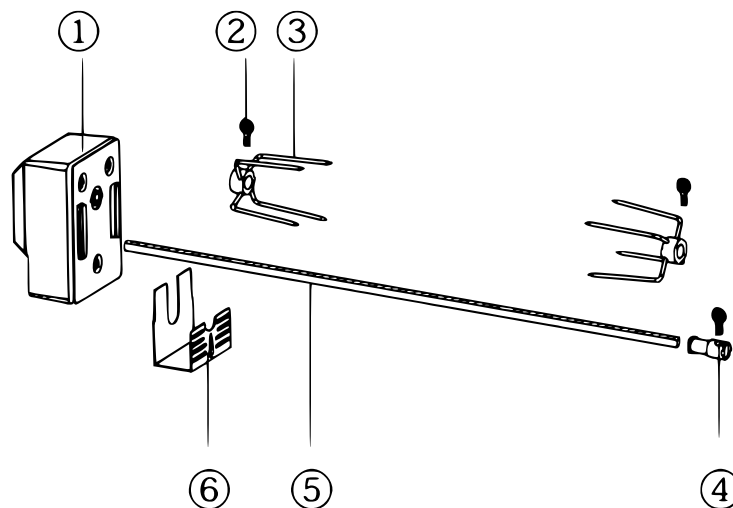
No	Name	Qty.	No	Name	Qty.
1	Motor	1	6	M6 screw	1
2	1/4" screw	5	7	Handle	1
3	Meat fork	4	8	Spit rod	1
4	Locking collar	1	9	Motor support	1
5	Compensating weight	1 set			

Item number 62063



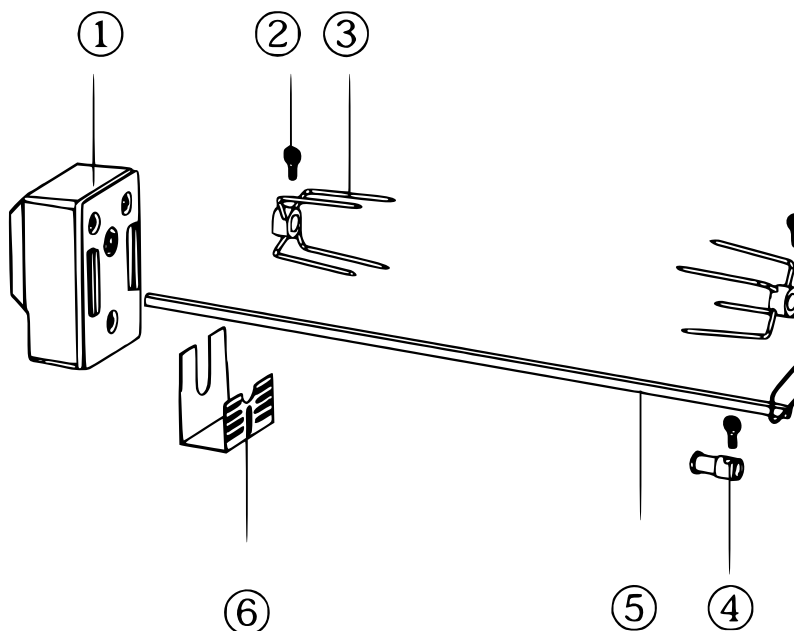
No	Name	Qty.	No	Name	Qty.
1	Motor	1	6	M6 screw	1
2	1/4" screw	5	7	Handle	1
3	Meat fork	4	8	Spit rod	1
4	Locking collar	1	9	Motor bracket	1
5	Compensating weight	1 set			

Item number 62064



No	Name	Qty.	No	Name	Qty.
1	Motor	1	4	Locking collar	1
2	1/4" screw	5	5	Spit rod	1
3	Meat fork	4	6	Motor support	1

Item number 62065



No	Name	Qty.	No	Name	Qty.
1	Motor	1	4	Locking collar	1
2	1/4" screw	3	5	Spit rod	1
3	Meat fork	2	6	Motor bracket	1

## Technical specifications

Item number	62061	62062	62063	62064	62065	
<b>Energy supply</b>	230 V, 50 Hz					
<b>Power consumption (W)</b>	4					
<b>Lengths</b>	<b>Total (cm)</b>	112	110	97	70	82
	<b>Usable (cm)</b>	approx. 100	approx. 90	approx. 90	approx. 60	approx. 75
	<b>Long meat needle (cm)</b>	10				
	<b>Short meat needle (cm)</b>	7				
<b>Square spit rod (mm)</b>	8x8					
<b>Max. capacity (kg)</b>	10					
<b>Weight (kg)</b>	approx. 0,185					
<b>Material</b>	Stainless steel 304 (V2 A)			Stainless steel/plastic		

## Assembly instructions for grill motor and accessories

**Warning!** Remove the hot grate before using the burner.

Assembly time estimated: 10 min

1. Attach the motor support to the side of the combustion zone of the grill (**Fig. 1**).
2. Slide the grill motor into the support (**Fig. 2**).
3. Attach the meat fork and locking collar as shown (**Fig. 3**). Modify the position of the locking collar before preparing anything on the skewer.
4. Assembly completed (**Fig. 4**).

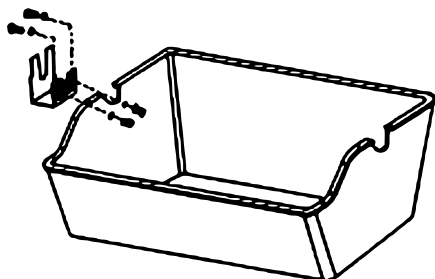


Figure 1

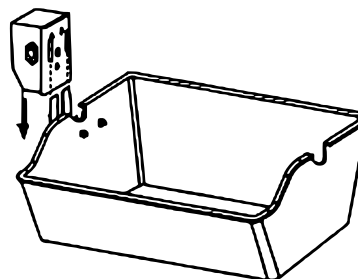


Figure 2: Sliding the motor into its support.

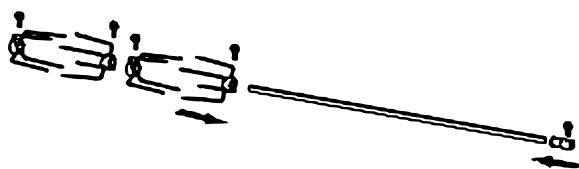


Figure 3

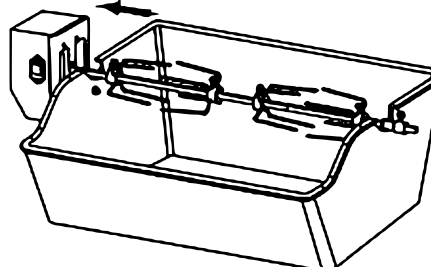


Figure 4: Assembly completed.

## Operation

**Note!** Respect the manual of the manufacturer of your grill, too.

Your grill might be equipped with a burner for grill skewers. The following instructions contain information on how to use grill with and without grill skewer burners. Make sure to obey the instructions that match your grill.

When the grill skewer motor has been attached and plugged in, it is operational. After attaching the handle of the spit rod, slide one meat fork onto the rod (with the tines directed towards the meat). Arrange the food to be grilled on the rod and firmly push the forks together. Tighten all screws. You might need to wrap the food to be grilled with butcher's string (never use nylon or plastic strings) to secure loose parts.

Once the food is secured, insert the pointed end of the rod into the motor assembly and rest the other end on the support on the right-hand side of the grill. (If necessary, remove the cooking grates to have more space.) Set the switch to the "on" position to operate the motor.



## Instructions for use of a grill skewer on a grill equipped with a corresponding burner

**Important!** If your grill is equipped with a grill skewer burner, this is the only burner to be used after assembling and when operating the skewer. The main burner of the grill must be switched off when the grill skewer burner is used.

Do not use the grill skewer burner and main burner at the same time during use of the grill skewer. Do not use any lateral burners when the grill skewer is used to avoid burns.

1. Slide one meat fork onto the spit rod (with the tines directed towards the food). Arrange the food to be grilled on the rod and firmly push the forks together. Tighten all screws. You might need to wrap the food to be grilled with butcher's string (never use nylon or plastic strings) to secure loose parts.
2. Once the food is secured, insert the pointed end of the rod into the motor assembly and rest the other end on the support on the right-hand side of the grill.
3. Check if the grates are free. The grates can be removed if you require more space. **Important:** With the grates removed, make sure that the food does not touch the burner(s).
4. Place a flat drip pan underneath the food to catch drippings and make for easier clean-up.
5. Connect the device to the power supply. Set the switch to the "on" position to operate the motor. To begin, switch the burner to the lowest possible setting.
6. Check the grill skewer to know if it turns with constant speed. If it does not, re-arrange the food on the forks to establish balance. A grill skewer lacking in balance can damage the motor.
7. Frequently check the food and adapt the temperature correspondingly. This requires some experience, as every grill has different heating and cooking properties.

## Instructions for use of a grill skewer on a grill without a corresponding burner

**Attention!** Do not try to use the grill skewer with a grill equipped with two (2) burners, as the heat from one single burner will not suffice and the skewer will be difficult to balance.

Follow the above steps without using the main burner directly underneath the food to be grilled. Using the burners would burn the food and might cause dangerous flare-ups.

## Instructions for indirect cooking

Many different foods can be cooked indirectly, especially those containing a lot of fat or those coated with oil-based marinade that could cause flare-ups. Indirect cooking is suitable as well for delicate food that does not withstand direct heat, in particular vegetables. Do not try to cook indirectly on a grill with less than 2 burners.

1. Place the food to be grilled onto the grate or in a wire basket on the grill. The food can either be placed in the centre on the grates (with the burners on either side) or the on one side of the grill (with the burner on the opposite side used).
2. Frequently check the food and adapt the temperature correspondingly. This requires some experience, as every grill has different heating and cooking properties.

## Troubleshooting

If the rod is not rotating at a constant speed, re-arrange the meat on the forks and rod to establish balance.



## Regulations for waste disposal

The Waste Electrical and Electronic Equipment Directive (WEEE Directive, 2012/19/EU) of the EU was implemented in the German law related to electrical and electronic equipment and appliances.

All WilTec electric devices that fall under the WEEE directive are labelled with the symbol of a crossed-out wheeled rubbish bin. This symbol indicates that this electric device must not be disposed of with the domestic waste.

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Disposal of used electrical and electronic devices (intended for use in the countries of the European Union and other European countries with a separate waste collection system for these devices).

The symbol on the packaging or the product itself indicates that this product must not be treated as normal domestic waste but must be disposed of at a recycling collection station for electrical and electronic waste.

By disposing of this product correctly, you contribute to the protection of the environment and the health of your fellow people. Inappropriate disposal threatens the environment and health.



Material recycling helps to reduce the consumption of raw materials.

Additional information about the recycling of this product can be provided by your local commune, the municipal waste disposal facilities, or the store where you purchased the product.

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