

ROTISSERIE *care* GUIDE

Cleaning and preventative maintenance for your M&M rotisserie smoker: a few minutes every day, a proper clean every week, and two checks that keep it turning for years.



DAILY

ASHES, FIREBOX, DOOR
JAMBS, PROBE, DRAIN

WEEKLY

RACKS, OVEN INTERIOR,
FLUE

45 DAYS

GREASE THE BEARINGS

6 MONTHS

GASKETS, LATCH,
CONTROLS, EVAC, CHAIN

EVERY DAY

DAILY CLEANING

DISPOSE OF THE ASHES IN THE FIREBOX

1. Put the ashes in a metal container with a tight-fitting lid.
2. Set the closed container on a non-combustible floor or on the ground, well away from anything that can burn, until final disposal.
3. If the ashes will be buried in soil or otherwise dispersed, keep them in the closed container until every cinder has cooled completely.
4. Follow all state and local regulations when disposing of them.

CLEAN THE FIREBOX FACEPLATE, DAMPER LID AND INSIDE OF THE FIREBOX DOOR

This prevents creosote buildup and keeps the metal from warping.

CLEAN THE FRONT DOOR JAMBS

Buildup on the jambs damages the front door gaskets.

CLEAN THE THERMOSTAT PROBE

DRAIN THE LIQUID FROM THE UNIT

Discard it according to state and local requirements.

RACKS

Remove the racks from the pit.

USE ONE OF THESE

- Food-safe degreaser and hot water
- A high-pressure hot water cleaning machine

OVEN INTERIOR

Drain all liquid from the unit.

USE ONE OF THESE

- Food-safe degreaser and high-pressure water
- A steam cleaning machine
- A high-strength buffered oven cleaner, following all directions on the label. Spray it onto the interior oven surfaces, then wash the interior walls with hot water. A scraper or shovel is fine for removing buildup.

1. Clean every cooking chamber wall, the top included, and remove all traces of the cleaners you used.
2. Drain the washings from the pit through the drain valve. If there is no floor drain near the valve, attach a hose or pipe to reach one.

FLUE

1. Regular cleaning lets the unit draw at its best.
2. Remove the rear access cover.
3. Clean the excess creosote buildup throughout the flue interior and on the lid.

PREVENTATIVE *maintenance*

EVERY 45 DAYS

PREVENTATIVE MAINTENANCE

☐ GREASE THE BEARINGS

1. Use the ports on the front of the unit to add grease through the grease lines. You need a grease gun; a battery-operated one is best.
2. Start on the non-drive side, opposite the switches. Remove the bearing access panel.
3. Count the pumps it takes to see a slight amount of grease come out of the bearing, then stop.
4. Move to the drive side, the same side as the switches, and repeat, adding 10 more pumps than the non-drive side took.

Check each box as you go. Owners with a portal login get an email when these come due, counted from the day the pit was delivered or picked up.

EVERY 6 MONTHS

PREVENTATIVE MAINTENANCE

☐ GASKETS

1. Inspect all gaskets and repair as needed: the front door gaskets, the flue and oven gaskets, and the bypass gasket.
2. The front door gasket should be smoke-tight. To stop a smoke leak you may need to shim the hinge side, the latch side, or both, or add silicone between the gasket and the body of the unit.
3. A smoke leak can be the front door latch rather than the gasket. Check the latch fit below.

☐ FRONT DOOR LATCH

Inspect it, and adjust, repair or replace it if it has weakened.

☐ TEMPERATURE CONTROL

1. Cycle the thermostat and make sure the combustion air damper and the flue damper open and close.
2. Remove the thermostat faceplate and spray the moving parts with a spray lubricant.
3. Make sure the thermostat probe is clean.
4. Lubricate all the linkages at the rear of the pit.

☐ EVACUATION SYSTEM

1. Open the front doors and check that the bypass dampers work properly.
2. They should seal tightly when the front doors are closed and latched, and when the Evac switch is off.

☐ CHAIN

1. Remove the drive-side front access panel below the pit doors, on the same side as the switches, to reach the chain.
2. Check the chain tension and adjust as needed.
3. Lubricate the chain with an appropriate chain lubricant.

Caution. The chain and drive components may move during operation. Keep hands, fingers, clothing and tools clear of the chain and all moving parts, and take care when inspecting, adjusting or lubricating it.

RATHER WE DID IT?

Our in-house service team handles the 6-month check on every pit we build.
service@mmbbqco.com

(903) 432-0506

MAINTENANCE *log*

Keep this page with the pit. A record of the 45-day and 6-month checks helps our service team, and helps with any warranty question.

DATE	CHECK	DONE BY	NOTES
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