

READ BEFORE USING. Do not discard. This contains important product dangers, warnings and cautions.



Quality Products



Congratulations on your new SPINARRI 543 !!!

If you have any questions or concerns please email us at team@spinarri.com or call us at (586) 232-9770.

Thank-you for supporting a local focused small business.

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Visit www.spinarri.com for additional skewers, new models and awesome accessories !!!

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Register your SPINARRI today for free updates and special offers !!! www.spinarri.com/register.html

Safety and Warranty Info.

Safety Information:



- Never leave a SPINARRI or skewers unsupervised.
- Use extra caution and care not to poke yourself or others with the skewers.
- Always use heat resistant gloves when handling a hot SPINARRI.
- Keep infants, children, and pets away from the SPINARRI and skewers.
- Keep clothing and body parts away from the driving mechanism.
- Skewer handles and the motor must always hang over the front of the edge of the grill away from the heat.
- Use extra care not to cut yourself on the frame edges while cleaning.
- Do not allow your BBQ grill to overheat past its maximum temperature.
- Abide by all your barbecue grill original manufacturer's safety instructions.
- Failure to follow these instructions may result in serious bodily injury or death to you or others and or a fire, explosion causing damage to property.

TERMS AND CONDITIONS OF THE SPINARRI LIMITED LIFETIME WARRANTY

1. **THE SPINARRI:** Each SPINARRI unit carries a Limited Lifetime Warranty for materials and workmanship on all components to the original purchaser or owner who has purchased the product from an Authorized Dealer (the "Warranty") and has registered their Warranty, as required. This Warranty is valid on all components, except for wooden components and grill motors which are specified below, for as long as the original purchaser owns the SPINARRI.

This warranty does not affect your statutory rights.

2. **WOODEN COMPONENTS:** Wooden items, including original skewer handles and original lid handles carry a Limited One (1) Year Warranty to the original purchaser. Wooden products are not covered for normal cosmetic changes, weathering or cracks unless there is also a loss of structural integrity.

3. **GRILL MOTOR:** The Warranty does not cover the 3rd party grill motor.

NOTICE: DO NOT place the motor and skewers handle directly over the grill.

4. **WHAT IS NOT COVERED:** These Warranties are based on normal and reasonable use and service of the SPINARRI. Commercial uses and related applications are excluded from Warranty coverage. Warranty does not apply to any incidental loss or accidental damage or breakage, or for any damage caused by: transporting, dropping, miss-assembly; improperly supporting; commercial use; modifications; alterations; negligence; abuse; improper care; road hazards; normal and reasonable wear and tear; or natural disasters. Warranty coverage does not extend to scratches, dents, chips, crazing, fading, appearances or minor cosmetic cracks of the exterior glaze that do not affect the performance of the SPINARRI.

[Redacted]

[Redacted]

[Redacted]

[Redacted]

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SPINARRI Tips & Tricks

Tips & Tricks :



- Inspect and ensure all components are adjusted and functional.
- Try some brats first, then to kebabs, then to chicken drumsticks and beyond.
- Cooking sheets or baking trays are great for preparing & staging skewers.
- 4 skewers with lg. kebabs will cook more meat vs 5 skewers with sm. kebabs.
- Ensure the skewers contents do not come into contact with each other, the grill or lid.
- Leave an inch of clear skewer rod at the point and the sprocket side.
- Do not be discouraged, complicated meat cuts take a little practice to skewer.
- **Preheat the grill with the SPINARRI off the grill and the grill lid closed.**
- Keep the grill lid open when using the SPINARRI.
- Ensure the frame is placed on the forward edge of the grill.
- Keep the skewer handles and the motor away from the hot grill.
- In the event that the drive mechanisms binds remove and adjust when cool.
- Tinfoil is great for wrapping uncooked skewers and with cooked skewers you can just use it to wrap and pull off your cooked fare in one quick motion.
- Email us your Tips & Tricks and pictures to team@spinarri.com - Have Fun !!!



Meat Tension Example

- An example of a meat rectangle being loaded on a skewer using pinched tension. This allows for better securement of meats, especially at the start and finish of a kebab.



Chicken Drumsticks

- Drumsticks need to be loaded on the skewers so they are opposing and balanced. It takes a little practice but you will get it. Tines and plates -available at www.spinarri.com - can also be used to secure uneven pieces, such as these.

SPINARRI Tips & Tricks



SPINARRI Placement

- Once the grill is preheated the SPINARRI is placed along the forward edge of your grill.



D-Cell 1.5Vt DC Grill Motor

- Brass tabs need to be aligned.
- Sometimes the contact by the red button needs to be slightly bent up.
- The SPINARRI uses a standard grill motor.



Stop the Flop of Skewered Meat

- On initial placement you may want to put the skewers on the side of the groove (red arrow) with the dual lids in place to allow the meat to take hold of the skewer. After a few minutes place back in the grooves to start the rotation. (green arrow).

Recipes by **SPINARRI**



Brats n' Mustard

10 Servings

Preparation: 5 minutes

Cooking with dual lids: ~20 minutes

Select ten of your favorite brats or sausages. Skewer sausages length wise. This allows for the sausage casing to remain intact so that the sausages retain their juices.



No more burnt, curled up, dried out sausages. These will lay straight on the bun. When done, grasp sausage with bun and pull from skewer. Add the mustard and you are good to go.



Fresh Bay Leaf Portuguese Espetadas

6-8 Servings

Preparation: 10 minutes + marinating time

Cooking with dual lids: ~25 minutes

4 pounds of beef sirloin or tenderloin.
5 cloves of garlic, coarsely chopped
3 fresh bay leaves (plus more for skewering)
2 tablespoons olive oil
1 tablespoon red wine vinegar
2 teaspoons of coarse salt
½ teaspoon fresh ground black pepper



Cut beef into uniform chunks 1.5-2 inches in diameter. In a bowl, add and mix all the ingredients: beef, salt, garlic, wine vinegar, olive oil black pepper and 3 bay leaves. Let stand overnight in the refrigerator.

Skewer beef on the skewers adding a full fresh bay leaf every couple pieces of beef.

Recipes by **SPINARRI**

Chicken Drumsticks

6 Servings

Preparation: 10 minutes

Cooking with dual lids: ~35 minutes

Dozen chicken drumsticks with skin
¼ cup of olive oil or canola oil
4 tablespoons of chopped rosemary
4 tablespoons of lemon juice
2 teaspoons of sea salt or to taste

Skewer the drumsticks on four skewers (see Tips & Tricks page 4).

Stage on baking or cookie sheet.

With a brush or a pump spray bottle apply a light coating of lemon/olive oil mix. Sprinkle with chopped rosemary and sea salt.

While cooking, open the lids and apply salt and lemon-olive oil mix as needed.



Beef Sirloin Kebabs

6-8 Servings

Preparation: 10 minutes

Cooking with dual lids: ~25 minutes

4 pounds of beef sirloin
¼ cup of olive oil or canola oil
4 tablespoons of chopped rosemary
4 tablespoons of lemon juice
2 teaspoons of sea salt or to taste

Skewer the beef and stage on baking or cookie sheet.

With a brush or a pump spray bottle apply a light coating of lemon/olive oil mix. Sprinkle with chopped rosemary.

While cooking, open the lids and apply salt and lemon-olive oil mix as needed.



Recipes by **SPINARRI**



Greek Lamb Souvlaki

6-8 Servings

Preparation: 10 minutes

Cooking with lid: ~25 minutes

- 4 pounds of lamb
- ¼ cup of olive oil
- 4 tablespoons of oregano
- 4 tablespoons of lemon juice
- 2 teaspoons of sea salt or to taste



Skewer lamb and stage on baking or cookie sheet.

With a brush or a pump spray bottle apply a light coating of lemon/olive oil mix. Sprinkle with oregano.

While cooking, open the lids and apply salt and lemon-olive oil mix as needed.



Turkey Wings & Wing Drummettes

4-6 Servings

Preparation: 10 minutes

Cooking with lid: ~45 minutes

- 4 turkey wings & 4 wing drummettes
- ¼ cup of olive oil
- 4 tablespoons of Italian spices
- 4 tablespoons of lemon juice
- 2 teaspoons of sea salt or to taste



Skewer the meat on the skewers. With a brush or a pump spray bottle apply a light coating of lemon/olive oil mix. Sprinkle with Italian spices.

While cooking, open the lids and apply salt and lemon-olive oil mix.

Recipes by **SPINARRI**

Awesome Chicken Wings

4-6 Servings

Preparation: 10 minutes

Cooking with dual lids: ~20 minutes

2 dozen chicken wings with skin
¼ cup of olive oil or canola oil
4 tablespoons of lemon juice
2 teaspoons of sea salt or to taste

Skewer the chicken wings on the skewers. Start by entering the chicken wing on the bottom end and exit on the top end. A layered position looking somewhat like roof shingles.

Skewer the wing drumettes opposing each other like the drumsticks on page 4.

While cooking, open the lids and apply salt and lemon-olive oil mix as needed.



Tasty Tuna Triangles

4-6 Servings

Preparation: 10 minutes

Cooking with lids: ~12 minutes

3 medium tuna steaks
¼ cup of olive oil or canola oil
4 tablespoons of lemon juice
sea salt and coarse pepper to taste

Cut tuna steaks into triangular pieces with 1 to 1 ¼ inch sides. Pieces must be smaller so that they won't flop on the skewers. Skewer them very carefully on the skewers.

While cooking, open the lids and apply salt and lemon-olive oil mix as needed.

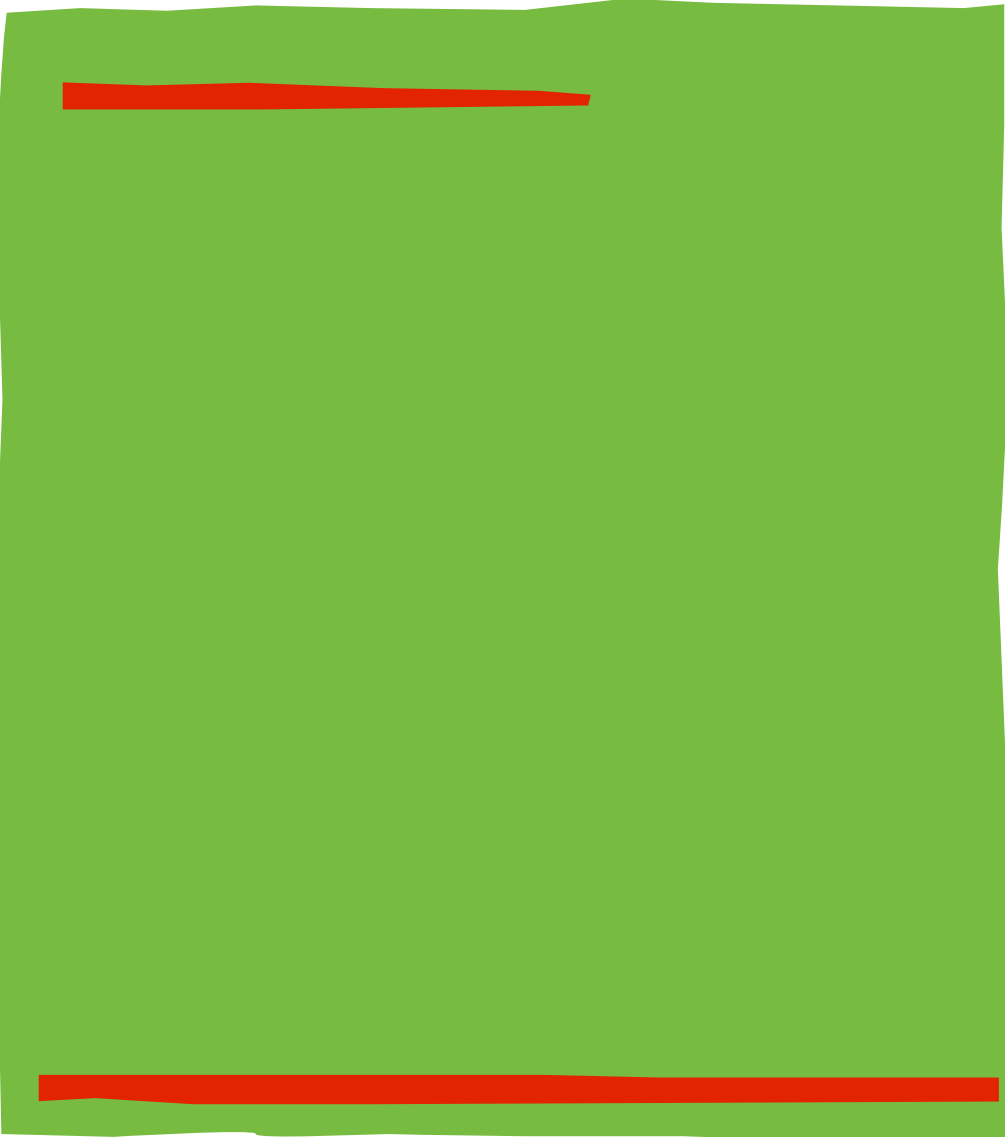


My Notes and Recipes :



Share your great photos with team@spinarri.com





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