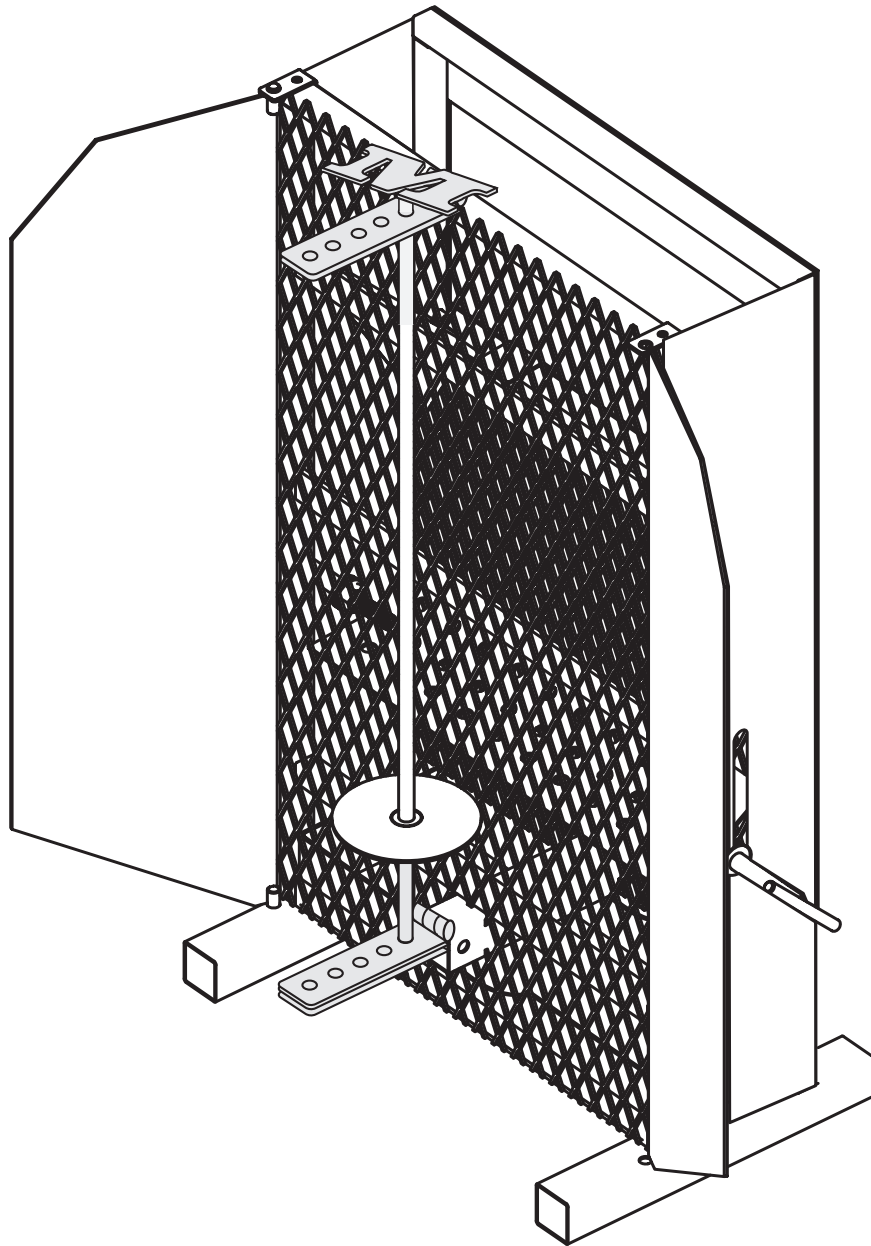


A hand is shown opening the lid of a black vertical charcoal rotisserie grill. Inside, a skewer of meat is cooking over a bed of glowing red charcoal. A metal tray is positioned at the bottom to catch drippings. The grill is set outdoors on a paved surface with some greenery in the background.

Vertical Charcoal Rotisserie Grill

The Shawarma-nator

THE SHAWARMA-NATOR



The Grill

The vertical rotisserie is the choice way to prepare some of the world's most delicious street foods. It originated around the Mediterranean and Middle East with Greek Gyros, Turkish Döner Kebabs, and Lebanese Shawarma. It then migrated to Mexico with their legendary Pork Al Pastor.

The secret sauce of all these dishes is the vertical rotisserie technique. It's more important than any seasoning or spice. It provides a natural basting and smooth rotation without torque, so every bite is perfectly charred.

Other Gear

Loading the skewer is a two-hand job, so we've included a wooden base to secure the skewer while you stack high the meats. We've also included a drip tray and silicone pinch mitt so you can make minor adjustments while cooking. Remember, hot metal sometimes looks like cold metal.

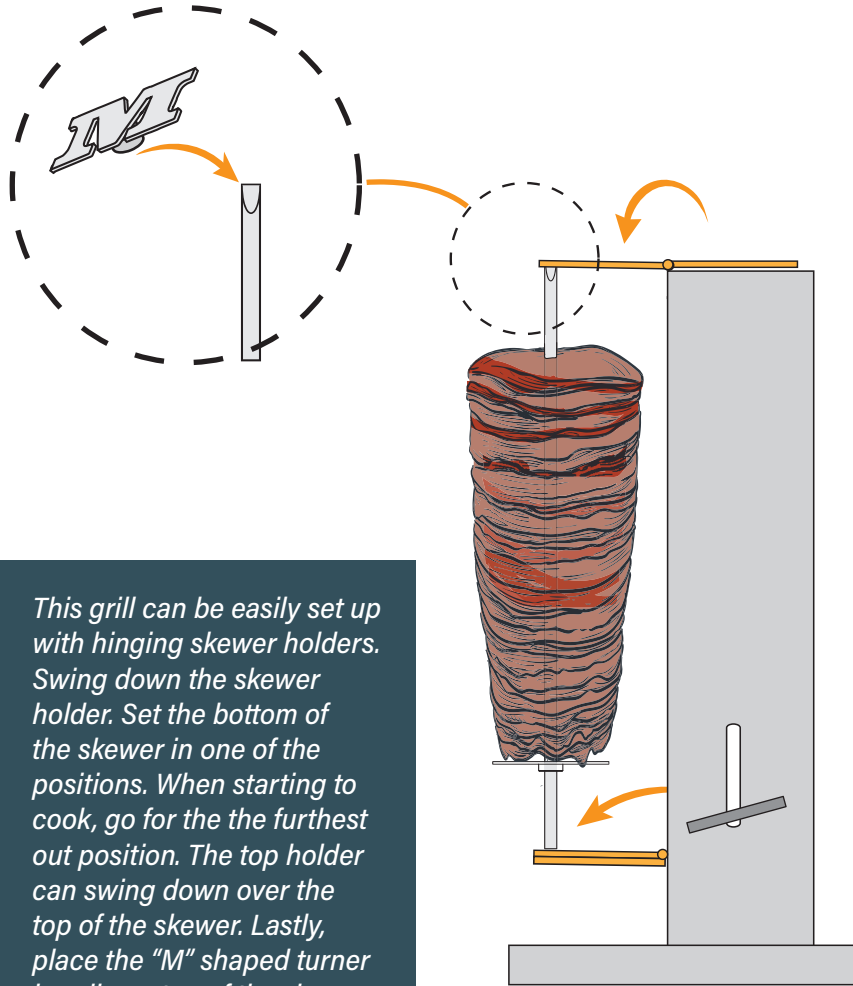
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OPERATION

How to set up the grill

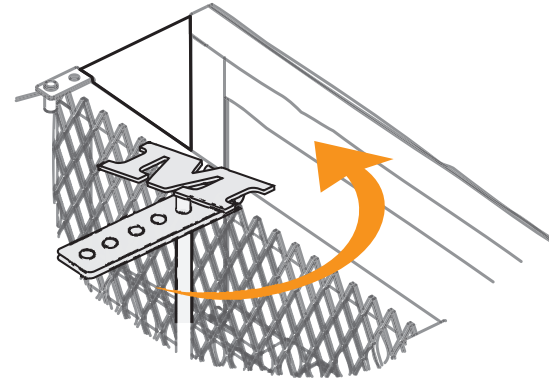
Assembly



This grill can be easily set up with hinging skewer holders. Swing down the skewer holder. Set the bottom of the skewer in one of the positions. When starting to cook, go for the the furthest out position. The top holder can swing down over the top of the skewer. Lastly, place the "M" shaped turner handle on top of the skewer.

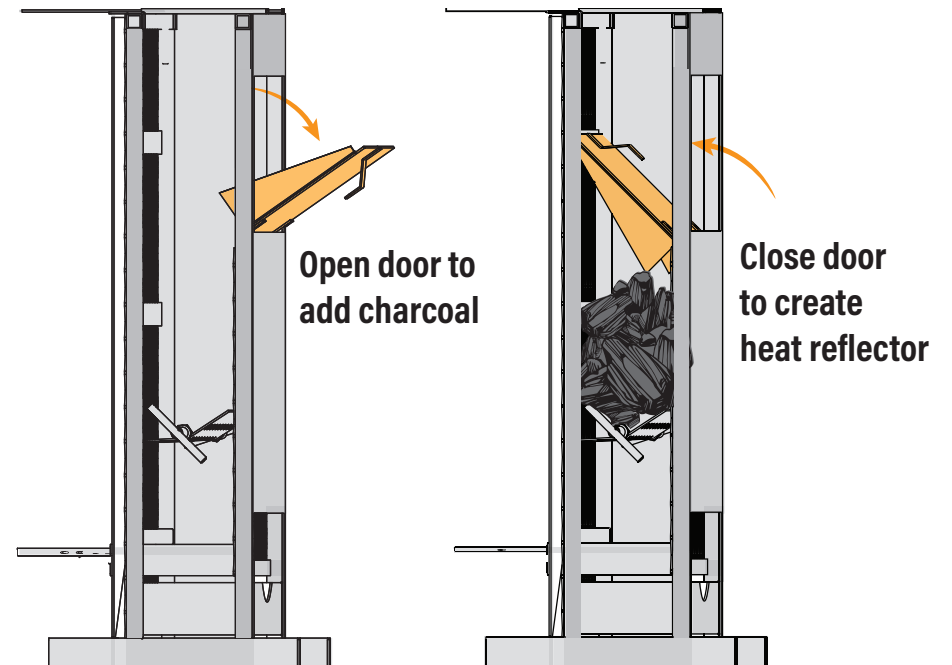
Fig 2

Turning the Skewer

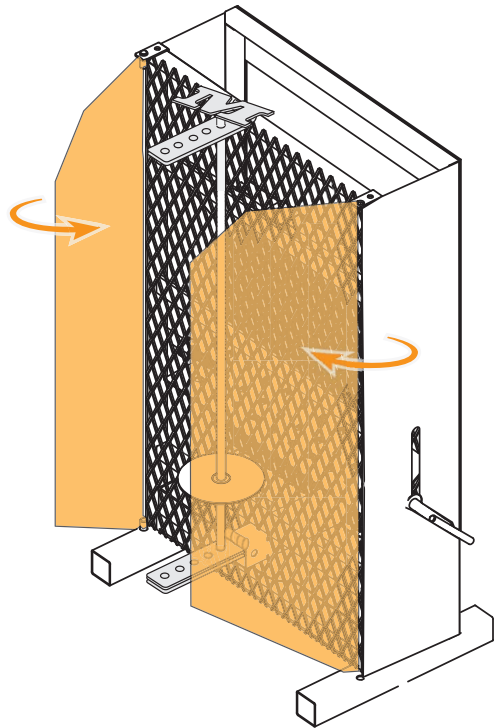


To move the skewer closer to the fire, lift the top skewer holder and move the base first, then reposition the top skewer holder and handle. Handle will get hot, so use the silicone gripper or gloves.

Charcoal Loading Door/Heat Reflector

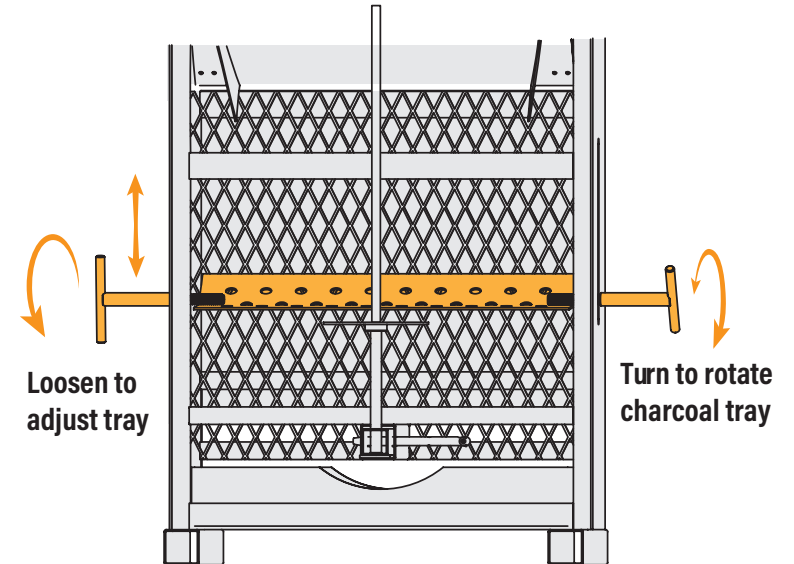


Grill Doors/Heat Reflectors



Position doors to create heat reflectors when grilling

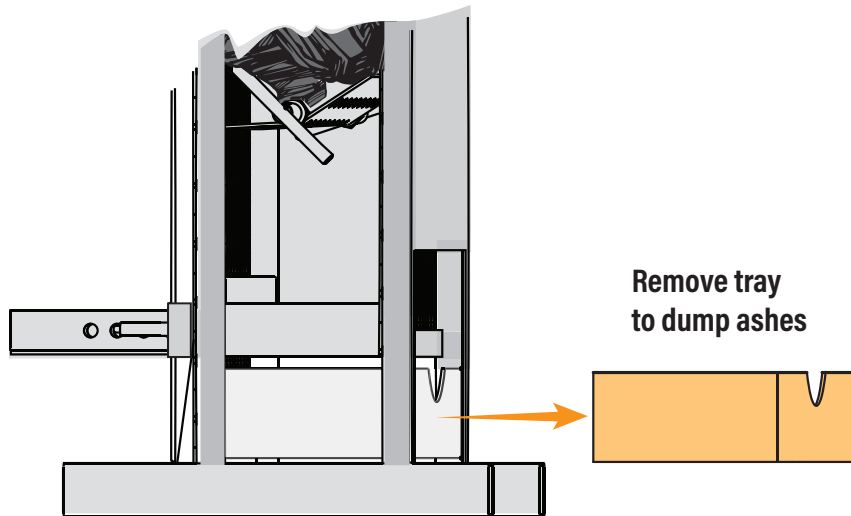
Charcoal Tray



Loosen to adjust tray

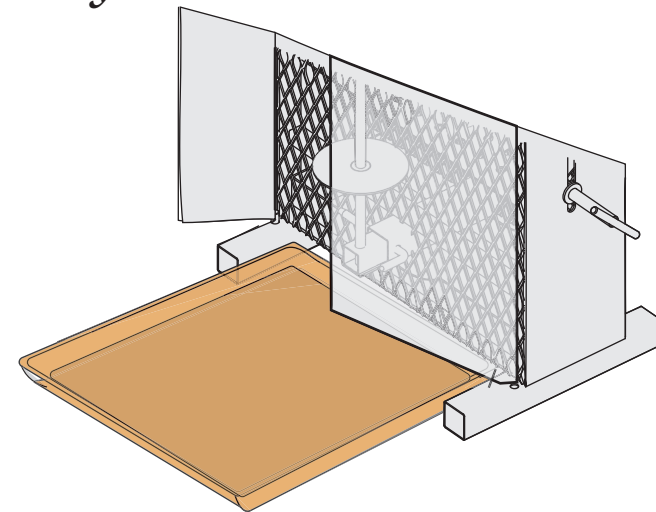
Turn to rotate charcoal tray

Ash Collector Tray



Remove tray to dump ashes

Drip Tray

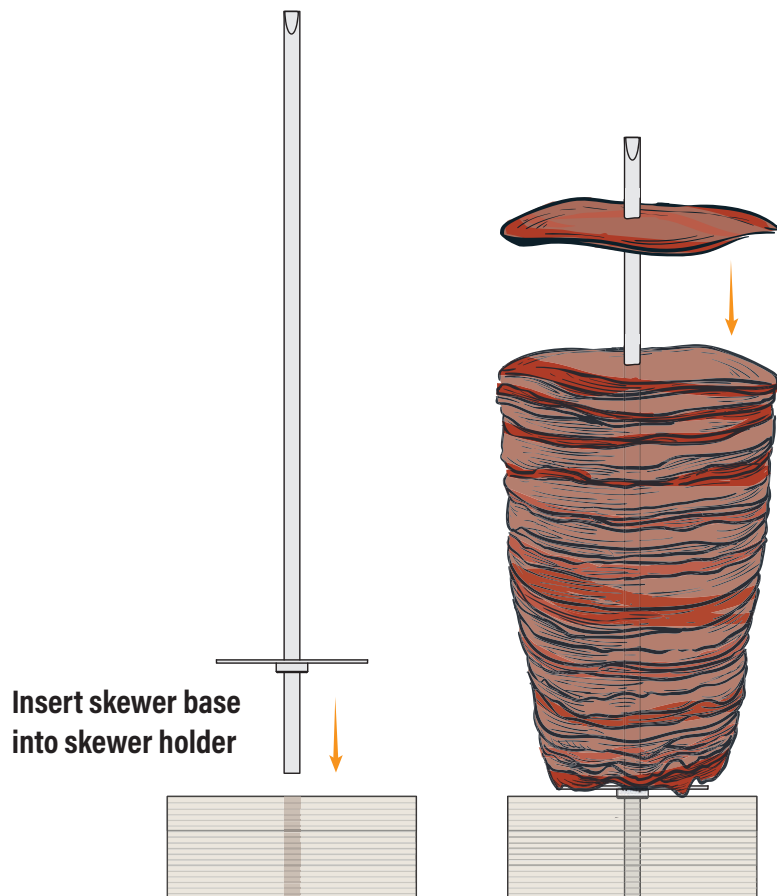


Place drip tray under skewer while grilling

Ashes and bits of coal may fall onto the surface below while the grill is in use. Place the grill on a piece of scrap plywood to keep your surfaces undamaged.

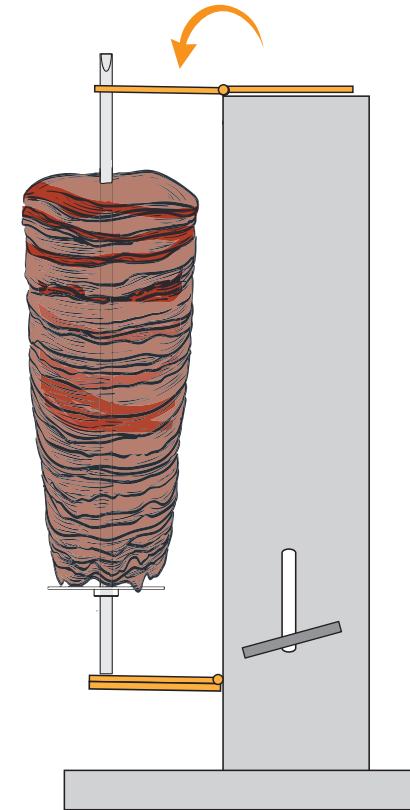
HOW TO PREPARE MEATS

- 1 Prepare meat according to your recipe, and marinade as instructed. Clean meat skewer before use.
- 2 Place skewer into skewer hold so you can use both hands to handle meat. Remove as much liquid as possible from meat before loading to create a cleaner, tighter tower.
- 3 Skewer slices of meat. Select pieces carefully to create a tight and regular stack, folding when necessary. As you build, use a sharp knife to trim edges into a clean shape. Set aside scraps for frying.



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- 4 Once meat stack is complete, wrap tightly with plastic wrap and let rest in fridge for up to 24 hours until you're ready to cook.



FUEL:

You can start your charcoal directly in the grill. For best results, use lumps rather than briquettes.

Add fuel as necessary. Charcoal can be added on top of burning coals.

Safety First! Wear protective gloves when making adjustments to a hot grill.

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Lamb/Beef Shawarma

We recommend combining beef with lamb which is a fattier meat and provides excellent flavor. If you only use beef, we recommend selecting a fattier cut.

Ingredients:

2 1/2 tb Kosher Salt	1 Yellow onion
3 tb Paprika	8 Cloves of garlic
1 tb Black pepper	1 cup Milk
1 tspn Cinnamon	4 lbs Lean beef (sirloin or top round)
1 tspn Star Anise Pod	4 lbs Lamb (leg or shoulder)

- 1 Slice meat as thinly as possible (1/4" to 1/8" thick) or enlist help from your local butcher to save time. If you go it alone, put the meat in the freezer for 30 minutes to let it get really firm, then use a long sharp knife like a ham slicer and cut the slices.
- 2 Combine ingredients into blender and blend until smooth. Coat meat on all sides with marinade, then let meat marinate anywhere from 4 - 48 hours before skewering.
- 3 Remove meat and wipe off excess marinade before skewering. Fold and layer slices as necessary to build skewer.



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Cooking

- 4** Once charcoal is lit and hot, load skewer onto grill. Coals can be extremely hot, so wear grill gloves. Start on the furthest out position for initial cooking.

Once loaded, turn skewer every 2-3 minutes. Constant rotation will keep the outside from charring during the initial cooking phase. Keep rotating for 25-30 minutes.
- 5** After the initial cooking you can move the skewer closer to the heat. Cook for 1-2 minutes then turn and slice and let the other side cook.

Every 20-30 minutes, open door and add handfuls of charcoal on top to maintain heat.
- 6** It's slice time! Use a very sharp knife and bowl or plate to catch meat as it falls. Push dish against meat stack to steady it as you shave off the outer layer.
- 7** Rotate skewer and continue to cut and cook. If meat slices need more cooking time, finish off in frying pan.
- 8** The meat is best eaten right after being cut off the outside. Hang around and eat as it cooks.



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Pork Al Pastor

Dried peppers can be found at ethnic markets or ordered online. To prepare dried peppers, toast over pan or open flame, then remove seeds and soak for 20 minutes. Then, blend into a paste.

Ingredients:

4 Dried California Chiles	6 Cloves of garlic
4 Dried Guanajillo Chiles	1/2 cup Vinegar
2 1/2 tb Kosher Salt	2 Lemons
2 tb Achiote	4 tb Vegetable Oil
1 tb Oregano	8 lbs Pork shoulder, sliced thin
1 tb Cumin	
1 tspn Cinnamon	

- 1 Slice meat as thinly as possible (1/4" to 1/8" thick) or enlist help from your local butcher to save time. Freeze pork for 30 minutes to increase firmness, then use a long, sharp knife to slice.



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- 2 Toast peppers over flame or in pan. Remove stem and seeds, then soak in 4 cups water for 20 minutes.
- 3 Discard water and place peppers in blender. Add all spices, vinegar, oil, and both juice and zest from lemons. Add one cup water, then blend into a fine paste.
- 4 Rub each piece of pork with paste. Let it marinate as is, or stack skewer and let it marinate once assembled. Marinate for anywhere from 4 to 48 hours before cooking.
- 5 Use a fresh pineapple bottom as base of skewer, then add thick slices on top. This helps widen the skewer base and gives you an extra sweet topping for tacos.

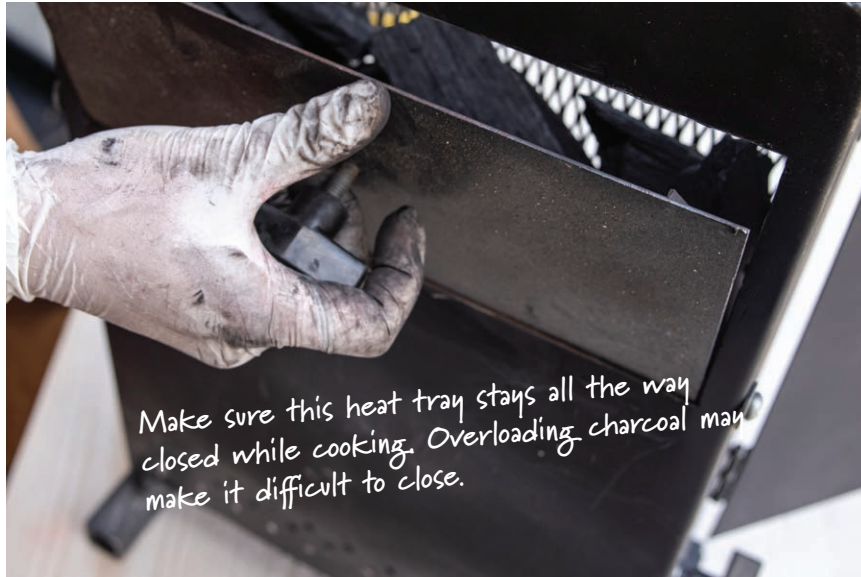


Plastic wrap entire skewer stack if you're cooking later.

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Cooking

- 6 Follow same method as al pastor for making gyros. Safe cooking temperature for pork is 145°F compared to beef's 125°F, so pork will take longer.
- 7 Slice meat directly into tortillas to serve, or make extra crispy in frying pan.



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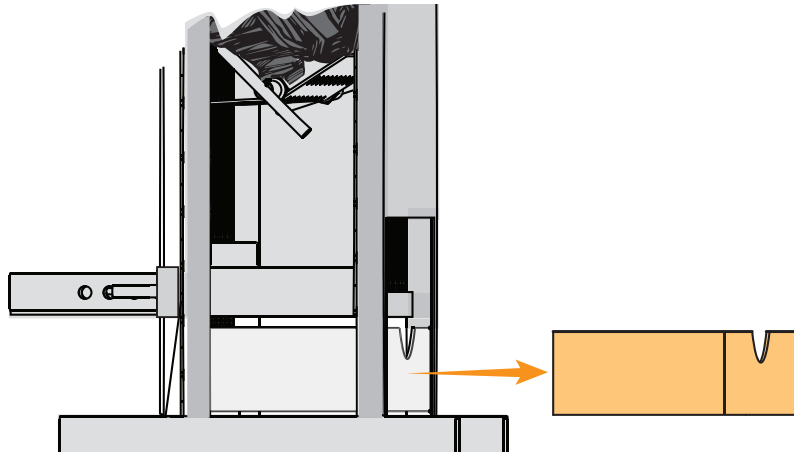


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CARE & MAINTENANCE

Cleaning

- 1 Grease and ash will build up on skewer holder after each use. Wipe down the holder and skewer after each use.



- 2 Rotate charcoal tray to dump ashes and remaining coals into tray. Extinguish all coals before dumping.
When cool, wipe down the rest of grill and dry thoroughly after use.

Storage

This grill is made of carbon steel with a high temperature coating. If coating gets scratched or damaged over time, the exposed metal may potentially rust.

Store indoors and away from effects of weather. If rust spots develop, brush with a wire grill brush, then coat area with vegetable oil to protect from moisture.

FAQS

Q How long will this all take?

Cooking time varies due to ambient temperature, amount of moisture in your marinade, type of meat, and your fuel. In general, a full skewer takes between 2-3 hours to cook and cut.

Q How do I keep it hot?

Fuel and air. Add charcoal every 20-30 minutes. Open the back and toss in a few handfuls to maintain heat to the top of the skewer. To maintain airflow, turn charcoal tray by the side handles every time you load charcoal. This allows ash to fall into the ash tray so air can flow properly.

Q Can I cook a whole chicken on this?

We wouldn't recommend it. Since this grill does not constantly rotate or trap heat, the whole chicken would take a very long time and not cook evenly.

Q Why can't I use charcoal briquettes?

Briquettes don't burn as hot as lump charcoal and produce too much ash to allow for the necessary airflow. This grill requires a lot of heat to cook effectively, and briquettes just don't cut it.



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