

**THE BASTARD**

**PIZZA**

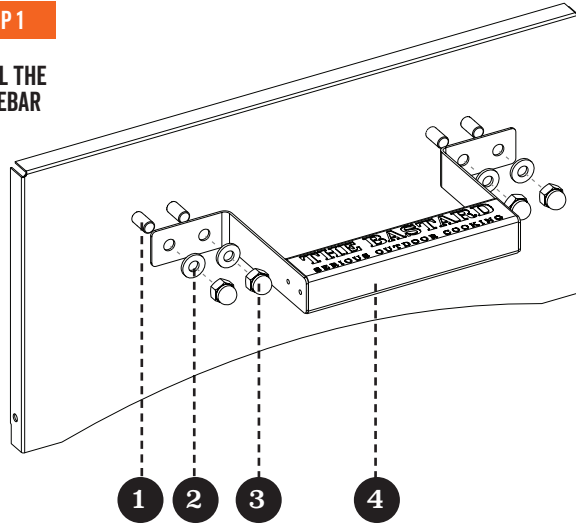
**ROTISSERIE**

SERIOUS OUTDOOR COOKING

**QUICK GUIDE**

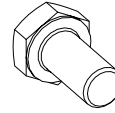
**STEP 1**

INSTALL THE  
HANDLEBAR



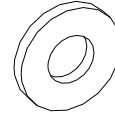
**IN THE BOX**

1



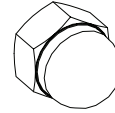
M6X8  
X4

2



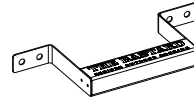
M6  
X4

3



M6  
X4

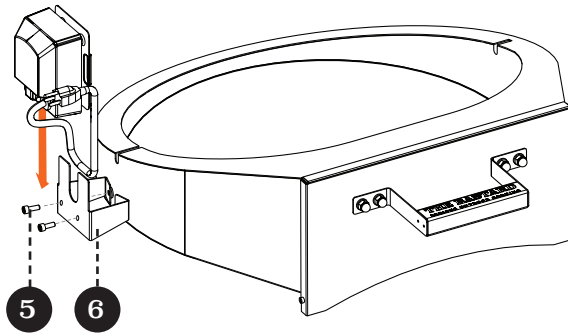
4



HANDLE  
X1

**STEP 2**

INSTALL THE  
BRACKET  
FOR THE  
ROTISSERIE  
MOTOR

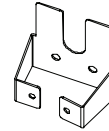


5



M5X10  
X2

6



MOTOR  
BRACKET  
X1

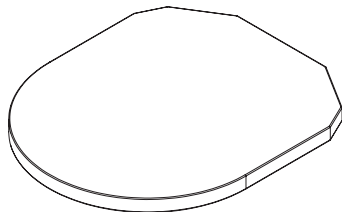


## ROTISSERIE PIZZA STONE

The pizza stone is specially designed for this product. It fits the square platesetter which is standard delivered with the Bastard Large 2019 and 2020 models.

If you have a different plate setter model, place the pizzastone on the grill.

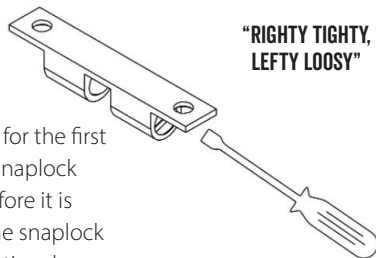
For best results use the heat deflectors.



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## CALIBRATING THE SNAPLOCK

After heating the device for the first time, the springs in the snaplock will slightly shrink. Therefore it is important to calibrate the snaplock after heating for the first time by adjusting the screws with a flat screwdriver on both sides of the snaplock till you have a comfortable 'snap'.



"RIGHTY TIGHTY,  
LEFTY LOOSY"

## PIZZA CHECKLIST

- Make sure you start with enough charcoal
  - Higher temperatures needs more fuel.
- Use the platesetter with the delivered Pizzastone.
- Start with the platesetter and the Pizzastone. Heat it slowly. It will need to time to get to the right temperature.
- The dome temperature is lower then the temperature of the pizzastone. A dome temperature of 250 degrees Celsius equals a stone temperature of 375 degrees Celsius when the pizzastone is heated for 20 minutes.
- Turn the pizza during baking a couple times 90 degrees. This gives a more even baked and tastier pizza.

## ATTENTION

- Keep the dome temperature below 300 degrees Celsius. A high dome temperature will reduce the lifespan of the gaskets.
- After using the pizza-rotisserie let it cool down completely before removing it from the kamado.

## MAINTENANCE

- Some charcoals leave white dust on the pizza-rotisserie, this is easily removed with a damp cloth.
- We have calibrated the snaplock on the door. However sometimes it is necessarily to calibrate again after heating the first couple times.



For more information on The Bastards  
visit the home of serious outdoor cooking:

**THEBASTARD**.COM

