

ESQUIRE MECHANICAL CORP.

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REPLACEMENT PARTS LIST

Allen Screw	Gas Safety Valve	Motor - CM	Skewer - Single
Bearing	Gears - Aluminum	- FL	- Double
Broach	- Brass	Orifice	- Rib
Burner Guard S/S	- Fiber	Pilot Burner	Spit
Casters (4), (2 w/brakes)	Handle	Pilot Light	Terminal Block
Collar 1/2"	Heating Element - BBQ	Pipe Burner - Air Mixer	Thermocouple
Element Bracket	- Warmer	Radiant	Thermostat
FL Shaft	Infinite Control	Screws - Thumb (10)	Tracks - Roller Track
Gas Regulator	Leg 4"		- Channel for tracks

ESQUIRE BARBECUE COOKING TIME TABLE

All cooking times shown are based on a room temperature product placed into a pre-heated machine. Weight shown on chart is actual net spitted weight. Times shown are approximate and will vary depending on the fat content of the meat and voltage fluctuation from your power company.

UTILIZING A REFRIGERATED OR FROZEN PRODUCT WILL SUBSTANTIALLY LENGTHEN COOKING TIME.

TYPE OF MEAT	NET WEIGHT (LBS.)	COOKING TIME	TEMPERATURE RANGE (°F)
CHICKEN	3	1 Hr. 30 Min.	350- 375
TURKEY	10	3 Hrs.	325 - 350
ROAST BEEF	5	1 Hr. 30 Min.	325 - 375
HAM	10	4 Hours	325 - 350
VEAL	5	3 Hours	325 - 350
SPARE RIBS		1 Hour	350 - 375

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REPLACEMENT PARTS LIST - COOKING TIME TABLE