

All Occasions Party Rentals, Inc.

From Moments to Milestones ... We Rent for Your Event!

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Pig Roaster Instructions for Use

Determine the number of people that you plan to serve. Allow 1 1/2 lbs. of carcass weight per person. This will tell you the amount of pork to purchase. To estimate the cooking time, allow 1 hour per 10 pounds of pork. The Rotisserie will use about 30 lbs. of Charcoal to start the fire and an additional 10 lbs of charcoal per hour during the cooking process will be used. NOTE: Do NOT use an automatic charcoal lighter or starter. We suggest the natural lump type of charcoal to be your best cooking source.

GRILL SET-UP AND INSTRUCTIONS FOR USE

- These products are designed **FOR OUTDOOR USE ONLY**.
- Place grill on a level area clear of combustible items. Make sure a UL approved, type 3, Outdoor extension cord is used. For safety sake, keep the motor unplugged until the rotisserie is completely setup, loaded and balanced.
- Line the firebox with aluminum foil to improve heat reflection. After the coals are cold, crumble aluminum foil with the ash inside, and dispose of in an approved manner.
- For a 5 foot grill, begin with 30-40 lbs. of charcoal briquettes.
- Place charcoal briquettes in two or three even piles in the firebox and ignite according to the charcoal manufacturers recommendations. Follow all caution and safety measures.
- When the coals are ready, bank charcoal along both 5 foot lengths keeping the middle clear. If desired, a layer of sand can be placed in the center of the firebox to absorb the dripping grease. To prevent flair ups, no charcoal should be placed directly underneath the spit.

ROTISSERIE INSTRUCTIONS FOR USE

- Place one support bar clamp on the spit, and slide the clamp all the way to the end of the bar, followed by one skewer with prongs facing inward. Insert pointed end of the spit through the center of the length of meat. Before proceeding, make sure the meat is balanced on the spit.
- When meat is balanced, install the second skewer and support bar clamp. If cooking a large roast, use support bar as needed to secure the load. Make sure that the meat and the support bar are centered between the rotisserie height adjustment posts and the posts are the same height.
- Tighten the thumb screws of all the stainless steel hardware. As the meat cooks, shrinkage may occur and the skewers may need to be adjusted to hold the meat firmly.

- Remove the entire spit assembly and ignite the charcoal as outlined previously. When coals are ready and placed properly, place hot coal covers over the charcoal.
- Remove the chain guard by loosening the wing nut. Place the rotisserie spit with the meat centered, in the point protector and motor end mounts. Where the spit makes contact with these mounts, lubricate with WD-40.
- Loosen the aluminum knob (locking washer must be in place) on the adjustable motor mount so the chain slips over both drive sprockets. Adjust the slide action so that the chain is taut. Retighten the aluminum knob.
Before operating the rotisserie, the chain guard must be properly installed.
- **WARNING: ROTISSERIES SHOULD NOT BE OPERATED WITHOUT THE CHAIN GUARD IN PLACE.**
- Plug into approved outdoor electrical outlet, turn the motor on and **WITH OVEN MITS ON** remove the hot coal covers and begin cooking. We recommend adding 10 lbs. of charcoal every hour while the rotisserie is in use.
- When meat is cooked, place hot coal covers over the charcoal and carve meat directly from the spit, or remove spit from unit and move over to a carving table.

When finished cooking, turn the motor off and unplug from the electrical outlet and clean unit in the following manner

- When all the coals are cool, crumble foil with ashes inside and dispose of contents in an approved manner.
- **WARNING:** Never pour water on hot coals to extinguish as this will warp the firebox and damage the unit.
- Clean firebox and stainless steel hardware with a solution of hot, soapy water.
- Excessive carbon buildup on the stainless steel hardware can be removed using a non-metallic scouring pad like Scotch-Brite.
- Clean firebox with a solution of hot, soapy water and dry before storing. The firebox must be clean and dry before returning

Thank you for choosing All Occasions Party Rentals Please treat our items with care and have a great event.