

DIY Hog Roast Instructions

Cut off and dispose of the Plastic wrapping, from your hog before cooking!

1. Thank you for hiring our LPG propane gas spit roaster. This spit roast machine is designed to operate on **RED LPG** gas. No other form of combustible fuel must be used, see foot note below.
2. **Delivery** - The hog will be delivered to you "ready to cook" with the spit pole engaged. The hog is delivered refrigerated and will be fine left in the machine overnight before cooking. You DO NOT need to disengage the pole.
3. **Cooking Position** - Make sure the spit roast machine is level and has shelter from the wind as this can cause the burners to blow out. Place a container under either end of the machine to catch the fat in.
4. **Lighting** - the gas burners with a match or lighter by pushing in and turning the gas knob to Max and hold it in for 5 seconds until the flame travels the length of the burner rail. There is a safety sensor at the end of each burner and once this is hot the gas will stay alight. *If the gas flame blows out, the supply will automatically stop until re-lit. Be careful to protect the machine from windy conditions.*
5. **Rotating** – the machine has a rocker switch at the opposite end to the gas pipe, switch the switch either way. The pig will turn one turn per minute.
6. **Temperature** - Spit Roast Machines numbered 1 - 13 with viewing window at each end of the oven lid should be cooked at maximum throughout the entire cooking process, constantly rotated. Your hog will need approximately 50 minutes per 10kgs in the summer and 55 minutes per 10kgs in the winter.
7. **Temperature** - Spit Roast Machines numbered 14 - 20 with a single viewing window at the **front** of the oven lid, should be cooked at a temperature of 180°C throughout the entire cooking process, constantly rotated. If you need to turn down a burner, adjust the back burner down or off. Your hog needs approximately 45 minutes per 10 kilos in the summer and 40 minutes per 10kgs in the winter.
8. **Crackling** – You will need to keep checking the colour of crackling after (2 - 3 hours) As the pig cooks, the fat 'renders down' which can make the flames orange, this can increase the oven temperature, therefore check the colour of the crackling regularly. If in doubt, remove the crackling, set aside, and carry on cooking the pig.
9. **Ventilation** - If you have a tray in the bottom of your machine it needs to be open approximately 35mm (1.5 inches) to allow the oxygen into the machine to keep the burners lit.
10. **Resting** - 1 hour before you wish to eat lift the hog out of the machine onto the carving position using the lifting handles supplied. To remove the pole from the

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motor, push back the collar and gently slide the pole and hog to the right. **Make sure the pole is completely out before lifting!** To avoid damaging the pole and / or coupling.

11. **Carving Position** - The pole will sit on the 2 carving arms (avoiding the handle grooves/ indents on the pole) and is clamped in place and held with a Wing nut. You should tighten the nut enough so that hog stays still but so that you can turn it whilst carving.
12. **Crackling** - Remove the crackling and cut up, Poultry scissors will work well for this. Allow the crackling to cool. If the crackling stays hot it will go soft.
13. **Hot Meat** - We provide a carving dish in the kit. Pour approx 1 litre of water in the deep base of the chafing set and place the shallow tray inside. This sits under the hog on the ledge of the machine and as you are carving put the pork in to the dish. This will keep the meat hot as you carve. **Keep both burners on** whilst carving to keep food hot.
14. **How to Carve** - 60 – 70% of the meat is found on the back legs and the loins. Start carving the legs first. Turn the hog in to a position you are comfortable to carve in. It is much easier to slice the loin on a chopping board as opposed to in situ. To remove the loins cut along spine and down next to the spikes and gently pull out.
15. **More Meat** - If you wish you can remove the 4 pronged spike and coat hanger bracket at the rear of the hog to make the carving easier by unclamping the hog and lifting it up one end enough to slide both brackets off, if not carve with them in situ. The 17mm spanner fits these bolts as well.

The hire equipment that is delivered with the hog roast is listed on a sheet that will be given to you on delivery. Please ensure that all equipment, as per list, is returned with the Spit Roast Machine. The Carcass must be removed and disposed of by the client ready for collection.

Instructions to Remove Hog Carcass

With the pliers supplied, grip the round black spring washers that hold the oblong plate (there are 2 / 3 of them) positioned over the spikes. Twist the black washer which will loosen it enough to slide it off the spike. Remove the oblong stainless steel plates. If you can't get a good grip on the washer, tap the plate with the pliers which will move it enough for you to get a grip.

Undo the 17mm bolts (anticlockwise) to loosen the leg bracket, 4 pronged spike (not fitted to lamb) and 3 spine spikes, remove the brackets as necessary.

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Now the carcass should fall away from the spikes leaving the pelvis bone and head still on the spit pole. Slide the spit pole through the carcass which should complete the removal of your carcass.

Self – Cleaning - The spine clamps and brackets clean easier if they are soaked for an hour or so, you can do this in the oblong chafing (gastronorm) dish that was supplied.

* Please note that **all** carcasses **must** be removed and disposed of by the client prior to us collecting the machine.

If you have paid for cleaning you will not need to clean any of the clamps and spikes etc.

Please ensure that all spikes clamps and tools are replaced in the Crate ready for collection. You will have been given or emailed a check sheet on delivery.

Misuse & Abuse – 99.9% of hirers look after our spit roasters for which we are grateful. Those that cause unnecessary damage or use our gas spit roasters in conjunction with charcoal or wood will be charged repair or replacement costs.