

Propane Pig Roaster-Instructions

Purchasing Guidelines:

- 75 lbs is about 30 lbs of cooked pork = 50 guests
- 100 lbs is about 40 lbs of cooked pork = 65 guests
- 125 lbs is about 50 lbs of cooked pork = 85 guests

To Light Roaster:

1. Open propane valve **SLOWLY**, turn dial to pilot position.
2. Press dial -hold for 2 minutes-then press the electric igniter until pilot light ignites.
(Continue to hold dial in as you press the igniter, you may have to press the igniter more than once to ignite the pilot).
3. Once pilot light ignites, keep dial press for an additional minute-release & turn counter clockwise to the ON position.
4. Turn dial to adjust flame or use the propane tank to reduce the amount of propane getting to the grill to lower flame.
5. If failure, repeat steps 2 & 3.

Cooking the Pig:

Place the cooking grate with the pig on it in the unit. Try not to exceed 225 degrees F for the first two hours of cooking. Be sure to allow 1 hour of cooking time per 25 lbs. Do not serve until you have reached a 170 degree F internal temperature. The pig may be finished early so be sure to check the internal temp at least an hour and a half before your estimated cook time. You may choose to baste your pig, which would add some time to your estimated cook time. Let the pig rest for 20 minutes before carving.

To Turn Off:

1. Rotate clockwise to **PILOT** position.
2. Press dial and turn to **OFF** position.

Helpful Tips:

1. Pig roaster must be kept out of any wind or the flames may blowout!
2. To avoid the \$75.00 cleaning fee the roaster must be returned as clean as it went out.
 - A. The best way to clean is easy-off and a scrub pad. It is much easier to clean when the roaster is still warm (not **hot**, so that you bum yourself).
 - B. Don't get the burners wet when cleaning, this will damage the roaster.