

Customer Instructions PIG ROASTER



Warning: Roaster will get hot, keep children away from unit when in use, and use caution. Discontinue use and contact A to Z if at any time you smell propane gas.

Unit must be returned with all parts and clean or additional charges will be assessed.
Parts and pricing on the other side.

Operating Instructions

1. For complete meat preparation, placing meat on spit, & cooking instructions, please go to "www.pigoutroasters.com" and click on the link for videos.
2. Attach the propane bottle securely, turn on gas, and light the 2 burners.
3. Clamp the pig or other meat to the rotisserie and close both doors.
4. Plug the power cord into a 110V outlet, and turn the in-line power switch to the 'on' position. Check as the meat turns, watching it for a few minutes to be sure the meat is secure.
5. You can now leave it to cook for the required time. (see chart below) Keep checking regularly as the meat may shrink, and it may be necessary to stop the roaster, turn off the gas, and tighten the clamps into the meat. Use caution as everything will be very hot!!
6. After the appropriate cooking time, turn off the rotisserie motor and use a meat thermometer to test the temperature of the meat. A safe temperature guide is below.

APPROXIMATE COOKING TIMES & PORTION YIELD									
MEAT	WEIGHT	Approx. cooking time	Safely cooked temperature	RARE	MED.	WELL	Small Bun Portion	Large Bun Portion	Meal Portions
Pork	40 lb.	2.5 hrs.	165° F	x	160° F	171° F	70	60	40
Pork	60 lb.	3 hrs.	165° F	x	160° F	171° F	110	90	60
Pork	90 lb.	4.5 hrs.	165° F	x	160° F	171° F	180	150	90
Pork	120 lb.	6 hrs.	165° F	x	160° F	171° F	250	200	120
Pork	150 lb.	7-8 hrs.	165° F	x	160° F	171° F	320	250	150
Lamb	35 lb.	3 hrs.	145° F	145° F	160° F	171° F	50	40	25-30
Goat	35 lb.	3 hrs.	145° F	145° F	160° F	171° F	50	40	25-30
Beef off bone	40 lb.	2-3 hrs.		145° F	160° F	171° F	120	100	80
Beef	80 lb.	Beef		145° F	160° F	171° F			
Poultry		Poultry	180° F	x	180° F	180° F			








A to Z Equipment Rentals & Sales - 4 locations in the Phoenix Arizona Metro Area
If you like this piece of equipment, inquire about purchasing it !







If equipment does not work properly, notify office at once -

Phoenix, 602-955-5100 • North Valley, 602-992-1150 • East Valley, 480-539-8700 • West Valley, 623-925-0200

Parts List



Item	Description
	4 Prong clamp \$131.58 #CPOR19
	Half collar \$25.91/ea #CPOR17/2
	Leg bracket \$107.25/ea #0018L #0018S
	Spine clamp \$114.04/ea #0020L
	10" Pneumatic tire \$31.50/ea #0051
	Zinc socket head cap \$1.67/ea #HB
	Tempered glass \$109.65/ea #0042L #0042S

Item	Description
	Spit pole complete 60" \$570.00 #0017
	Porketta complete \$425 #00PK
	Porketta rod \$67 #00PKR
	Spit pole \$187.50 #CPOR600017
	Thermo couple \$19.50 #0038
	3/16" wrench 9" \$13.94/ea #HW