

# Customer Instructions

## Big John Rotisserie



**Warning:** Be sure chain guard is in place at all times. Motor must be plugged into a grounded outlet with a GFCI, and if an extension cord is used, it must be a 3 pronged, grounded cord, approved for outdoor use. **DO NOT** use a household extension cord. We can rent you the correct cord if you do not already have one.

**Rotisserie gets very hot, keep children away at all times.**

### GUIDELINE FOR PURCHASING YOUR MEAT

50 guests = approx. 30lbs. pork = 75# dressed pig

65 guests = approx. 40lbs. pork = 100# dressed pig

85 guests = approx. 50lbs. pork = 123# dressed pig

Be sure to ask the butcher or farm for a “dressed” pig, ready to roast.

### Operating Instructions

1. Prepare the pig by washing it thoroughly, especially the ears, snout & feet. Place a block of wood between the jaws and thoroughly salt the cavity.
2. Place one of the support bar clamps on the spit & tighten.
3. Place a skewer on the spit & tighten.
4. Run the spit thru the center of the pig, running the skewer into the pig.
5. Place the 2nd skewer on the spit, and secure tightly against the pig.
6. Place the support bar through the bottom of the fork. Place the 2nd fork over the spit & support bar & secure.
7. Tie the pig's feet to the bottom support bar with chicken wire.
8. Carefully anchor all parts of the carcass to the spit, by balancing & securing it with wires or chicken wire. This will require 2 strong people!
9. Since the back & loin area cook most rapidly, the pig must be secured in such a way that it will not flop about & break as it cooks. Tie the legs to the support bar, and cover the tail & ears with foil to prevent charring.
10. You will need 30# of charcoal to start. **DO NOT** use a self-starting type of charcoal. Arrange the charcoal the length of the pig in 2 rows, about 12-15" apart; there should not be charcoal directly under the pig. Under the pig, you will need a drip pan, or a mound of sand to catch the grease drippings. You will need to add approx. 10lbs. of charcoal per hour of cooking time. It will help if you have a separate barrel or pan to start the charcoal in so you are adding hot charcoal to the roasting pig.

*continued on back→*

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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 •

## Operating Instructions, continued

11. Now it's time to load the rotisserie. Make sure it is NOT PLUGGED IN and set the mounted pig on the rotisserie frame.
12. Attach the rotisserie drive chain, & securely tighten the chain by adjusting the motor & tightening the knob.
13. Place the chain guard over the drive chain, and plug the motor in. Turn motor on & begin cooking.
14. Allow 10 minutes of cooking per lb.. An internal temperature of 170° must be reached. Use a meat thermometer in the center of the "ham" of the pig, making sure that it does not touch bone or the spit rod.
15. As the pig roasts, it will shrink, so have tools handy to tighten up the chicken wire. It is also important to keep a plastic bottle of water on hand to put out any flare-ups. Flare-ups are more common during the first hours of roasting. Basting the hog is optional.
16. When the thermometer registers 170°, turn off the rotisserie, and transfer pig to a heavy table, well covered with foil. Allow pig to rest 20 minutes before carving.
17. LET THE PARTY BEGIN!!

### *Items to make the cook's life easier!*

*Meat thermometer*

*Container to start coals in*

*Container of water for possible flare-ups*

*Sturdy table for catch-all items and carving*

*Knife or cleaver for carving & a chopping block*

*Paper towels & plenty of foil*

*2 pairs of thick rubber gloves for handling pig-this is a 2 person job!!*

*Apron*

*Containers of sauce-2 qts. per 75 lbs. of pork*

*Chicken wire to tie pig to rotisserie spit*

*Extension cord approved for outdoor use, with 3 pronged plug*

*Pliers for tightening chicken wire*