

Secchiaroli Farm

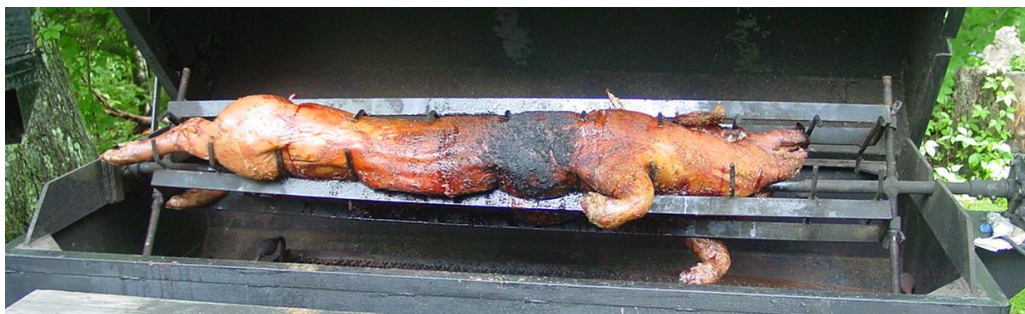
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Large Charcoal Rotisserie Cooker Instructions

1. Place cooker on a level surface and stabilize with tongue crank. Make sure that electric source is nearby for rotisserie motor
2. Lay pig in bottom cradle, with head of the pig towards tongue / motor (front) of trailer
3. Place top of cradle on pig and tighten bolts one each side so that pig is sandwiched in between the two cradle racks.



4. Bolts may loosen during rotation so check periodically and tighten bolts as needed

5. Prepare charcoal in the charcoal starter
 - a. Recommended: **Royal Oak Hardwood Lump Charcoal**
 - b. Wait until they are hot, then place charcoal in 2 piles:
 - i. One pile off-center from shoulders (not directly underneath to avoid flare-ups)
 - ii. One pile off center from the hams (not directly underneath to avoid flare-ups)
6. Turn on rotisserie and close cooker lid
7. Allow temperature to reach 250 degrees Fahrenheit
8. Keep temperature steady, **make sure there are no fire flare ups**
9. Add charcoal as needed to maintain 250 degrees F
10. Check temperature of pig with meat thermometer periodically by placing it in the hams and shoulders. (temp should reach 165 degrees F)
11. Cooking times (at 250 degrees F):
 - a. 80 – 100 lbs should take 7-8 hours
 - b. 100-120 lb pig should take 9-10 hours
12. Enjoy!!

Please clean cooker after use

- Use only dishwashing soap and water to clean
- Use power wash if you have one
- Please no cleansers or detergents