

Secchiaroli Farm

Website: <http://www.secchiarolifarm.com/>

Follow us: <http://www.facebook.com/secchiarolifarm>

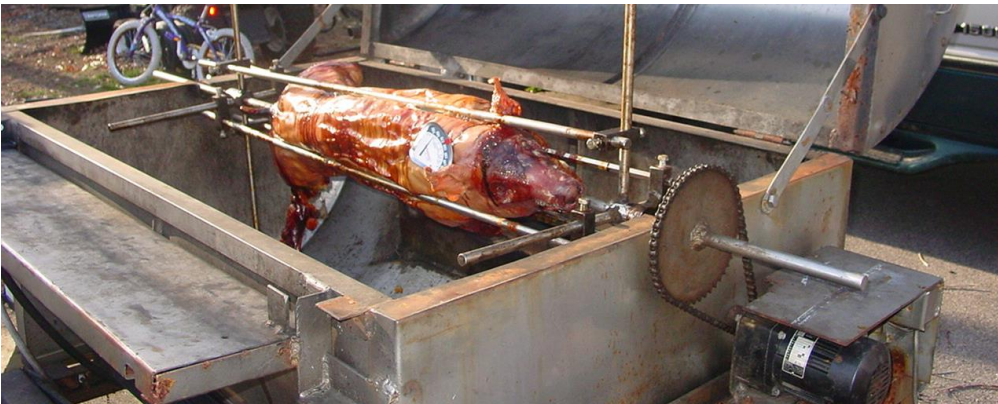
Cell: 860-922-7608

Large Propane 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. Insert large rod through rear end of pig until rod comes out through pig's mouth.
3. Place X bars one each end which will hold (4) smaller rods to secure the pig
4. Fasten with bolts and tighten so that pig has support on four sides. Secure limbs if needed.



5. Place pig into cooker with head towards front / tongue crank of cooker.
6. Secure chain on motor and turn on rotisserie. Make sure pig turns evenly and limbs do not hit sides
7. Turn on Propane valve. Allow temperature to reach 250 degrees Fahrenheit
8. Check temperature of pig with meat thermometer periodically by placing it in the hams and shoulders. (Per new USDA guidelines, temp should reach 145 degrees F)
9. 100-120 lb pig should take 8-10 hours to cook
10. 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