

Secchiaroli Farm

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Large Charcoal/Propane Combo 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. For Rotisserie: Lay pig in bottom cradle, with head of the pig towards tongue / motor (front) of trailer
 - a. Place top of cradle on pig and tighten bolts (wingnuts) on each side so that pig is sandwiched in between the two cradle racks.



3. Prepare charcoal in the charcoal starter (Recommended: **Royal Oak Hardwood Lump Charcoal**)
 - a. 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)
4. Or use the Propane as your heat source (**Before lighting, propane tanks must be purged properly**)
 - a. Turn tank valve on slowly. Turn burner valve (black knob) on pilot, then push igniter button & continue to hold black knob for 30 seconds. ~Release and turn black knob to the ON position, slowly.
 - b. If pilot is not lit, repeat above step. If flame would jump in tube, SHUT OFF, let cool and repeat.
 - c. Do not force knob when turning the knob to the OFF position, depress knob slightly.
 - d. Do not depress knob completely to turn off.
5. Turn on rotisserie if applicable and close cooker lid
6. Allow temperature to reach 250 degrees Fahrenheit
 - a. Add charcoal as needed to maintain heat of 250 degrees F
7. Keep temperature steady, **make sure there are no fire flare ups**
8. Periodically check the wingnuts of rack holding the pig and re-tighten to ensure pig does not slip off the spit.
9. Check temperature of pig with meat thermometer periodically by placing it in the hams and shoulders. (Per USDA guidelines, temp should reach 165 degrees F)
10. Cooking time: 100-120 lb pig should take 8-10 hours to roast
11. 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