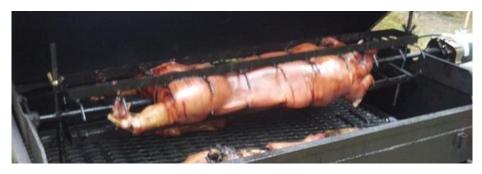
## Secchiaroli Farm

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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, thenpush 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