**ROASTER INSTRUCTIONS**

**HOW TO LIGHT ROASTER:**

1. Ensure Roaster is placed on a solid flat surface.
2. Place a fat container (not plastic or paper) under drain outlet at the front of Roaster.
3. Lift lid before lighting
4. Turn on the gas at cylinder.
5. Depress the pilot light button and hold for 20 seconds.
6. While still holding down pilot light button, push igniter switch until pilot light ignites. Hold pilot light button down for a further 10 seconds and then release.
7. Once pilot light is on select temperature
8. After use – turn off at gas bottle.

**COOKING TIMES** (Guide Only)

Cooking times will vary with weight and thickness:

* Whole Pigs – 40kg 4 to 5 hours
* Whole Lambs – 20 kg 3 to 3.5 hours
* Cuts of meat 4 to 4.5 hours

**COOKING TIP:**

As the Circular Cooking System rotates hot air around the food, you will find that the front and back are the hottest spots on the Roaster. Similarly, you will also find that food placed on the double rack cooks slightly quicker than food placed on the standard racks.

**CLEANING:**

* After the food is cooked and while the roaster is still semi warm wash out with warm soapy water. Take off as much grease and fat etc as you can.
* Turn roaster back on and wipe down with a towel until it is nice and clean inside.

**FAIL TO DO THIS AND YOU MAY INCURR A CLEANING CHARGE AND LOSE YOUR BOND.**

Thank you for your co-operation.