



Transportation

- Please strap the roaster down when transporting to avoid damage.
- Apply breaks to roaster wheels
- Remove the doors and lay flat

Operating Instructions for Roasting a Pig

- Site the roaster 3ft from flammable surfaces in a well-ventilated area.
- Keep roaster away from pets and small children as the surface can become very hot and burn skin
- Situate on level ground and apply the brakes onto the wheels.
- For optimum cooking - position out of the wind as wind will take heat from the roaster, reducing cooking temperatures and extending cooking times.
- Remove the two lids from the Roaster and hang on the sides of the machine.
- Lower the roasting pole with the pig into the roaster and insert the hex end into the motor socket and connect the motor control electric cable to a power outlet or generator.
- Attach the propane tank and turn the gas on.
- Light the burners one side at a time. Ensure that you hold the pilot light for minimum 5 seconds before releasing. If the burners don't stay lit ensure there is a flame touching the thermocouple found under the heat shield above the burner and hold the pilot longer before releasing and turning to high.
- Switch on the motor and check the pole turns smoothly.
- Put the two lids back on ensuring they are together and not in the carving mount. If there is space at the top of the machine between the doors that you can fit a finger in, move the doors closer together.
- Turn the burners to high and regulate after 20 minutes to cook at 400°F.
- Avoid opening the roaster doors during cooking as this will result in loss of temperature and increased cooking times
- Check regularly during cooking as the meat will shrink and you may need to stop the roaster, turn off the gas and tighten the clamps into the meat using the provided red handled tool.
- **Always use long oven gloves and caution is advised as everything will be very hot.**

COOKING TIMES for Pork are based on approx. 20lb per hour:

30lb – 50lb approx. 3hours

50lb – 60lb approx. 4 hours

70 - 90lb approx. 5 hours

100-140lb approx. 5 to 7 hours

After the required cooking time turn off the motor and use a probe to test the temperature. Push the probe into the shoulder and the back legs to check that the Pork has reached a minimum of 72°C (160°F). You can now turn the roaster down to low and hold the meat until you are ready for the carving stage. The meat should be cooked 30 minutes before you plan to eat to allow it to rest. Keep hands and clothes away from the flames. Lamb and Beef may be served pink to your liking.

Carving

- Turn off the propane, remove lids and clip onto the roaster frame.
- You will need 2 people with oven cloths to lift the pole into the Carving position.
- Rest the pole in the hex mounts above the Roaster, this will hold your carcass secure during carving.
- You may now relight the burners on the side away from your guests; this will keep the carving tray hot.
- Place the carving tray on top of the Roaster and you are ready to carve.
- Place a foil/metal tray to collect carved meat.

- When carving a Pig, first remove the crackling skin from the side that you are carving and cut into bite size pieces using kitchen scissors.
- Start carving the loin and back quarter as this is the meatiest and easiest to carve. Enjoy!

Sub Zero Roasting: Wrap your propane cylinder to prevent frosting and secure off the ground

Roaster Rental

The following supplies are to be returned **cleaned** with the roaster:

- 2 x spine clamps with wingnuts and washers, 2 x 4-prong clamps, 1 x leg triangle, 1 x roasting pole – please keep all half collars and screws together
- Scraper
- Bucket
- Red handled tool
- Temperature Probe *if supplied*

Missing items will be charged at replacement value

Cleaning

- Please ensure the doors, glass, pole and clamps are all properly washed
- Loosen the clamps and remove from the roasting pole using the red handled hex key and soak in hot soapy water for easy cleaning.
- Place bucket with food waste bag below the valve, open valve to drain the juices. use the scraper and paper towel to wipe out excess.
- Close the valve and pour a bucket of hot soapy water into the Roaster, soak for 5 minutes, use a green scrubber to clean the inside, doors, carving tray and pole.
- Drain and hose down or rinse with clean water and wipe dry.

Videos for easy carving and cleaning can be found at
www.youtube.com/pigoutroasters

RENTAL AGREEMENT

For the purpose of this Rental Agreement, "PigOut Ontario Inc" means Roaster Rental, its owners, officers, directors, shareholders, and employees, and "Customer" means customer, its agents and/or employees.

In consideration of renting the equipment on the rental agreement it is agreed as follows:

RENTAL PERIOD AND CHARGES.

Rental Return Date will be specified on the rental agreement. Customer agrees to pay PigOut Ontario Inc. all rental charges, delivery fees and other costs as set forth on the front of this Rental Agreement within terms as specified in the rental rate section on the PigOut Ontario Inc. website. If equipment is returned prior to the Rental Return Date no allowance will be made, i.e., the full rental charge as previously agreed upon will apply. Customer agrees to pay all reasonable collection costs incurred in collection of this account or any dispute arising out of this Rental Agreement and customer agrees to pay a monthly service charge on all unpaid balances.

RECEIPT/INSPECTION OF EQUIPMENT.

Customer hires the equipment on an "as is" basis. Customer acknowledges that he or she has, or will, personally inspect the equipment prior to its use and finds it suitable for Customer's needs, in good working order and repair. Customer understands (without further instructions) its proper operations and use.

REPLACEMENT OF MALFUNCTIONING EQUIPMENT.

If the equipment becomes unsafe or in disrepair as a result of normal use, Customer agrees to discontinue use and notify PigOut Ontario Inc. immediately, who will replace the equipment with similar equipment in good working order if available. PigOut Ontario Inc. is not responsible for any incidental or consequential damages caused by delays or otherwise.

TIME OF RETURN.

Customer's right to possession of the equipment begins and ends at the specified date and time on the on this Rental Agreement. Retention of possession after this date constitutes a material breach of this Rental Agreement. Time is of the essence of this Rental Agreement. Any extension of this Rental Agreement must be approved by PigOut Ontario Inc. If the equipment is not available for any reason whatsoever, PigOut Ontario Inc. may retake said equipment without further notice or legal process and use whatever force is reasonably necessary to do so.

DAMAGED OR LOST EQUIPMENT.

Customer agrees to pay for any damage or loss of the equipment as an Insurer, regardless of cause, except reasonable wear and tear, but including acts of God, while the equipment is out of the possession of the PigOut Ontario Inc. Customer also agrees to pay an additional cleaning charge for the equipment/rental items returned excessively soiled. You agree to notify us immediately of any accident or loss and promptly submit any applicable police reports. Accrued rental charges cannot be applied against the purchase or cost of repair of damaged or lost equipment. Equipment damaged beyond repair must be paid for at its replacement market value. The cost of repairs will be born by Customer, whether performed by PigOut Ontario Inc., or by others.

USE OF EQUIPMENT.

Customer agrees not to use or allow anyone to use the equipment for any illegal purposes or in any illegal or unsafe manner. Customer shall not allow any person who is not qualified or competent in its operation to operate the equipment. Customer shall not allow any person to use or operate the equipment in an unsafe condition or situation or in a careless or negligent manner, or to modify, misuse, harm or abuse the equipment, or permit any repairs to the equipment without PigOut Ontario Inc.'s prior written permission. NO persons under 18 years of age may operate the equipment.

RETURN OF EQUIPMENT.

Customer agrees to return to PigOut Ontario Inc. the equipment in as good condition as when received, ordinary wear and tear excepted, by the Rental Agreement Agreed Return Date and Time. Customer shall be liable for all damages to or loss incurred prior to return to the PigOut Ontario Inc. If equipment is to be picked up by PigOut Ontario Inc., Customer agrees to provide a secure storage location and Customer accepts all risk including damage to and liability relative to equipment for a reasonable period of time until the equipment is picked up by PigOut Ontario Inc.

INDEMNITY/HOLD HARMLESS.

Customer will take all necessary precautions regarding the equipment rented to protect all persons and property from injury or damage. Customer agrees to hold harmless PigOut Ontario Inc. from and against any and all liability claims, judgments, attorneys' fees and costs of every kind and nature including but not limited to injuries or death to persons and damage to property arising out of the use, maintenance, instruction, operation, possession, ownership or rental of the equipment rented.

ASSUMPTION OF RISK/RELEASE AND DISCHARGE OF LIABILITY.

Customer is fully aware and acknowledges there is a risk of injury or damage arising out of the use or operation of the equipment rented hereunder and hereby elects to voluntarily enter into this rental agreement and assume all of the above risks of injury or damage arising out of the use or operation of the equipment and customer further agrees to waive, release and discharge any and all claims for injury or damage against PigOut Ontario Inc. which customer otherwise may be entitled to assert. Claims waived include damage to food and other goods or loss of time or inconvenience and PigOut Ontario Inc. is not liable, and Customer waives all claims for injury or damage.

NOTICE OF NON-WAIVER/SEVERABILITY.

The provisions of this Rental Agreement shall be severable so that the unenforceability, invalidity or waiver of any provision shall not affect any other provision.

I hereby acknowledge that I have read and understand the terms of rental agreement.

Signed: _____ Date Out: _____ Date Return: _____

Name: _____ Credit Card No: _____ Exp: _____

Address: _____ Post Code: _____

Office use only:

| Part | Issued | Returned (cleaned) |
|------------------------------------|---------------|-------------------------------|
| Roasting Pole | | |
| Spine Clamps with Washers/Wingnuts | | |
| Four Prong Clamps | | |
| Leg Triangle | | |
| Bucket | | |
| Scraper | | |
| Red Handled Hex Tool | | |
| Thermometer | | |
| Roaster Serial Number | | |