

## ROTISSERIES INSTRUCTIONS

(For outdoor use only)

\*Pig must be less than 100 lbs.

\*All equipment must be cleaned before return/pickup.

### ASSEMBLY

1. Remove all the following items from box: rotisserie frame (with motor end mount and point protector end mount and a.s. pins) spit, support bar, 2 support bar clamps, 2 2-prong skewers, chain, chain guard, rotisserie motor, and 2 hot coal covers
2. The motor end mount and point protector end mount are to be facing outside of the firebox. Both ends of the spit MUST be at the same height. Simply adjust by using the a.s. pins. The height of the spit can be adjusted in one-inch increments from 13 to 24 inches above the firebox to provide precise heat control.
3. Insert frame of rotisserie in firebox. We recommend you line firebox with foil to reflect the heat from the charcoals more intensely and also make clean-up easier.

### STARTING CHARCOAL

Place three mounds of charcoal (6-10 lbs each) in firepan and ignite according to manufacturers instructions. When coals are ready, bank them against the two longer sides of the firebox. No charcoal should be directly underneath spit. In the center, place a layer of sand or cat litter to absorb any dripping grease.

### LOADING THE SPIT

1. Slip 1 support bar clamp onto pointed end of the spit and move to the far end followed by one skewer with prongs facing inward.
2. Insert pointed end of the spit through the center of the meat. Slip on second skewer followed by support bar clamp and insert both sets of skewers into meat. When meat is balanced on spit, tighten skewers securely.
3. Insert support bar through support bar clamp, meat and support bar clamp at other end. Tighten support bar clamps securely. As the meat cooks, shrinkage may occur and the skewers will need to be moved to hold the meat firmly. Loosen skewers, adjust and tighten again. Make sure that the support bar is centered between rotisserie posts.

### INSTALLING THE SPIT

1. For safety's sake, unplug the motor until all is in place and set.
2. Place hot coal covers over charcoal while carving on the spit and to protect meat from grease flare-ups.
3. Remove the chain guard by loosening the wing nut. Place the rotisserie spit (with meat centered) in the upright holders. Lubricate the spit (WD40) where it makes contact with both rotisserie frame uprights.

4. Loosen aluminum hand knob (locking washer must be in place) on adjustable motor mount so the chain slips over both sprockets. Adjust slide action so that the chain is taut. This prevents the spit from flopping at the top of the rotation. HINT: If hand knob loosens it can be corrected by using a vice grip.
5. Plug into an electrical outlet, turn the motor and remove the hot coal covers.

REVERSE THE ABOVE PROCEDURE TO REMOVE SPIT.

## HOW TO ASSEMBLE & OPERATE CHARCOAL ROTISSERIES

### ASSEMBLY

- Unbox your charcoal rotisserie and remove all packaging materials.
- Rotate the motor end mount and point protector end mount 180 degrees so that they are facing out.
- Adjust both end mounts to the lowest height and secure with the stainless steel pins. If required, the height of the spit can be raised in one inch increments. Both ends of the spit must be at the same height.

### SETUP

- Most Big John products are designed FOR OUTDOOR USE ONLY.
- Place grill on a level area of combustible items. Make sure a UL approved, type 3, Outdoor extension cord is used. For safety sake, keep the motor unplugged until the rotisserie is completely setup, loaded and balanced.
- Line the firebox with aluminum foil to improve heat reflection. After the coals are cold, crumble aluminum foil with the ash inside, and dispose of in an approved manner.
- For a 5 foot grill, begin with 30-40 lbs. of charcoal briquettes.
- Place charcoal briquettes in two or three even piles in the firebox and ignite according to the charcoal manufacturers recommendations. Follow all caution and safety measures.
- When the coals are ready, bank charcoal along both 5 foot lengths keeping the middle clear. If desired, a layer of sand can be placed in the center of the firebox to absorb the dripping grease. No charcoal should be placed directly underneath the spit.

### OPERATION

- For safety sake, keep the motor unplugged until the rotisserie is completely setup, loaded and balanced. We recommend that the spit be loaded prior to igniting the charcoal.
- Place one support bar clamp on the spit, and slide the clamp all the way to the end of the bar, followed by one skewer with prongs facing inward. Insert

pointed end of the spit through the center of the length of meat. Before proceeding, make sure the meat is balanced on the spit.

- When meat is balanced, install the second skewer and support bar clamp. If cooking a large roast, use support bar as needed to secure the load. Make sure that the meat and the support bar are centered between the rotisserie height adjustment posts and the posts are the same height.
- Tighten the thumb screws of all the stainless steel hardware. As the meat cooks, shrinkage may occur and the skewers may need to be adjusted to hold the meat firmly.
- Remove the entire spit assembly and ignite the charcoal as outlined previously. When coals are ready and placed properly, place hot coal covers over the charcoal.
- Remove the chain guard by loosening the wing nut. Place the rotisserie spit with the meat centered, in the point protector and motor end mounts. Where the spit makes contact with these mounts, lubricate with WD-40.
- Loosen the aluminum knob (locking washer must be in place) on the adjustable motor mount so the chain slips over both drive sprockets. Adjust the slide action so that the chain is taut. Retighten the aluminum knob. Before operating the rotisserie, the chain guard must be properly installed.  
**WARNING: BIG JOHN ROTISSERIES SHOULD NOT BE OPERATED WITHOUT THE CHAIN GUARD IN PLACE.**
- Plug into approved outdoor electrical outlet, turn the motor on and remove the hot coal covers, install the windshields and begin cooking. We recommend adding 10 lbs. of charcoal every hour while the rotisserie is in use.
- When meat is cooked, remove windshields, place hot coal covers over the charcoal and carve meat directly from the spit.

## CARE AND CLEANING

- When finished cooking, turn the motor off and unplug from the electrical outlet.
- When all the coals are cool, crumble foil with ashes inside and dispose of contents in an approved manner. **WARNING: Never pour water on hot coals to extinguish. This can warp the firebox.**
- Clean firebox and stainless steel hardware with a solution of hot, soapy water.
- Excessive carbon buildup on the stainless steel hardware can be removed using a non-metallic scouring pad like Scotch-Brite.
- Clean firebox with a solution of hot, soapy water and dry before storing. The firebox must be clean and dry before storing.
- We recommend that the green fireboxes be repainted periodically. A freshly painted firebox not only enhances its appearance but improves the longevity of your grill. Paint is readily available from our parts list below.
- Black powder coat finished grills should not need repainting. Only slight touch up paint should be required for deep scratches and gouges.

## HOW TO ... ROTISSERIE COOK A PIG

### I. PLANNING YOUR PIG ROAST:

Determine the number of people that you plan to serve. Allow 1 ½ lbs. of carcass weight per person. This will tell pork to purchase. To estimate the cooking time, allow 1 hour per 10 pounds of pork.

Our M-251B Add-On Rotisserie will use about 30 lbs. of Charcoal to start the fire and an additional 10 lbs. of charcoal during the cooking process will be used. NOTE: Do NOT use an automatic charcoal light or starter.

### II. A GUIDELINE FOR PURCHASING:

75 lb. Dressed Pig = approx. 30 lbs. cooked chopped pork = 50 guests  
100 lb. Dressed Pig = approx. 40 lbs. cooked chopped pork = 65 guests

14 lbs uncooked shoulder = 10 lbs. cooked 6-7 hours = 10 guests  
6-7 lbs. uncooked Boston Butt = 3 lbs cooked 3 ½ - 4 hours = 6 guests  
14 lbs. uncooked ham = 6-7 lbs. cooked 6-7 hours = 10-15 guests

### III. PICKING YOUR PIG:

Purchase your pig from state inspected establishment. Typically, a 7-day notice for a local super market - ask the butcher to remove the eyes for roasting when you pick it up.

### IV. ITEMS TO MAKE THE COOK'S LIFE EASIER:

- Meat Thermometer to ensure 170° Internal Temperature
- "Burn Barrel" container to start coals in
- Container of water for possible heat source flare-up
- Sturdy table for the "catch-all" items and final carving
- Knife or cleaver for chopping
- Chopping block
- Paper towels
- Plenty of aluminum foil
- 2 pair of thick rubber gloves for handling pork – This is a 2 person job!
- Apron

- Container for sauce – allow 2 quarts of sauce per 75 pounds of pork
- Chicken Wire for tying pig to rotisserie spit.
- Extension cord with UL approval for outdoor use, grounded 3 prong plug
- Pliers for tightening wire during cooking process

## **V. PREPPING THE PIG & STUFFING INFORMATION:**

Prepare the pig by washing it inside and out, giving particular attention to the ears, snout and feet. Place a block of wood between the jaws and thoroughly salt the inside of the cavity. If you wish to stuff the pig, now is the time to do it. Stuff the pig's cavity with whole Italian sausage links and whole, cleaned fryer chickens, bread stuffing, sauerkraut or whatever you feel like putting in there. Sew the cavity opening with butcher's string to keep the stuffing in place during the cooking process.

- Place a support bar clamp (dog bone) on the spit and tighten.
- Place a skewer on the spit and tighten
- Run the spit through the center of the pig, running the skewer into the pig.
- Place the second skewer on the spit and secure tightly against the pig.
- Place the support bar through the bottom of the dog bone clamp.
- Place the second dog bone clamp over the spit and support bar and secure
- Tie pig's feet to the bottom support bar.
- Carefully anchor all parts of the carcass to the spit by balancing and securing it with wires or chicken wire. This will require 2 strong people!

Since the back and loin area cook most rapidly, the pig must be secured in such a way that it will not flop about and break as it approaches doneness. Tie the legs to the support bar and cover the tail and ears with foil to prevent charring. The rate of cooking can be adjusted somewhat by varying the fire - hotter in the ham and shoulder and medium in the loin.

## **VI. PREPARING THE FIRE:**

The fire (charcoal briquettes) should not be directly below the spit. We suggest 30 lbs. of charcoal to start. Do not use the self starting type of charcoal. Arrange the charcoal the length of the pig in two rows, about 12 - 15 inches apart. Either position a drip pan or lay a mound of sand directly under the pig to catch the grease dripping from the pig. Fat dripping in to the fire can cause a burst of flame that could char the outside of the pig. You will need to add approximately 10 pounds of charcoal per hour of

cooking time. It will help if you have a separate barrel or can to start the charcoal in so you are only adding lit charcoals to the pit.

## **VII. LOADING THE ROTISSERIE:**

- Make sure the rotisserie is NOT plugged in.
- Put the hot coal covers in place.
- Set the mounted pig on the rotisserie frame
- Attach the rotisserie drive chain and securely tighten the chain by adjusting the motor and tightening the knob.
- Place the chain guard over the drive chain.
- Plug the motor into a UL approved, outdoor extension cord or outlet.
- Turn motor on and remove hot coal covers to begin cooking.

## **VIII. SAFETY WARNINGS:**

To prevent serious injury, the chain guard must be in place on all M-251, M-250 and M-35 Rotisserie units. Do NOT operate these units without the safety guard in place!

- Electric motor must be plugged into a ground fault protected outlet and if an extension cord is necessary, it must be a 3-prong, grounded UL approved for outdoor use extension cord.
- Rotisseries generate extreme heat and are mechanical devices. Keep children away at all times.

## **IX. COOKING THE PIG:**

Do not exceed 225° F cooking temperature for the first two hours of cooking. Allow 1 hour of cooking time per 10 pounds of pork. An internal temperature of 170° must be reached. Have additional coals started outside the grill, ready to be added as needed, to maintain the proper temperature.

As the pig roasts, it will shrink, so have tools handy to tighten the wires or chicken wire. It is also important to fill a plastic bottle or sprinkler with water to put out any flare-ups among the coals. Flare-ups are more frequent during the first few hours of roasting, so this is when the most attention is required. Basting the hog is optional.

## **X. COMING DOWN THE HOME STRETCH:**

As the pig nears doneness, place a meat thermometer, or two of them to be certain, in the center of the "Ham" of the pig, making sure not to rest the thermometer against any bone or spit rod. When the thermometer registers

165° to 170°, your pig is ready to transfer to the carving area. Let the pig rest for 20 minutes before carving.

**XI. LET THE PARTY BEGIN:**

Have a large surface available for carving such as an old card table or a heavy board, well covered with heavy aluminum foil. The meat should literally fall off the bones, relieving you of a lot of carving.

Slice and chop the meat and serve with barbecue sauce, sandwich buns, cole slaw and your favorite side dishes. Enjoy!