

Commercial Range Instructions

Titan and Zeus Models

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1.0 Assembly

When receiving your Commercial Machine the contents of the box can vary because of the type of machine you have bought. These diagrams show the assembly of the Titan Machine and any extras you can buy for the Commercial Range.

1.1 Contents

Universal Parts

- 1 x Machine Base
- 4 x Wheels (1 With Brake Bolt)
- 1 x Front Axle (or Stand)
- 1 x Rear Axle
- 2 x Handles
- 2 x Spit Pole Support Bracket
- 2 x Pilot Covers
- 1 x Sump Plug
- 1 x Brake Bracket
- 1 x Gas Certificate
- 1 x Instructional CD
- 2 x Doors

Spit Version

- 1 x Spit Pole and Spit Pole Attachments
 - 2 x Triangles
 - 1 x 4 Prong
 - 1 x 2 Prong
 - 2 x U Bolts
 - 1 x Spit Stop
 - 1 x Claw
- 1 x Carving Tray
- 1 x Motor with Bracket Attached

Hog Version

- 1 x Hog Tray (with Sump Plug)
- 2 x Triangle End Plates
- 2 x Hog Straps

Extras

- BBQ Plate
- Chicken Spit
- Waterproof Cover

1.2 Step 1: Axles and Wheels

1. Stand the machine base onto one end to fit the rear and front axles (or stand) to the base. The bolts needed to fit the axles to the base are already on the components.
2. Fit the four wheels to the axles again using the locking nuts provided, one of the wheels has a brake bolt (see picture and step 3 before fitting wheels)
3. The wheel that has the brake bolt though is to be fitted to the solid rear axle on the side that the machine has the other brake bolt fitted (see picture)
4. Fit the other three wheels, all the tyres should be pumped up too 30psi



Front and Rear Axle



Wheel with Brake Bolt



Attached Rear Axle



Brake Attached



Attached Front Axle



Step Complete

1.3 Step 2: Spit Pole Support Brackets

There are 2 x spit pole support brackets that need fitting too both sides of the base. Make sure that the top of the spit pole support bracket are hanging over the slots in the sides of the base as shown below so that the doors can be hung correctly on the Spit pole support bracket.



Both Spit Pole Support Brackets Attached

1.4 Step 3: Handles

The two handles both fit on the same side of the base, the other side of the base already has handles fitting this gives you an indication of how they fit. Make sure that the handles line up with each other like the diagram below.



Handles Attached

1.5 Step 4: Pilot Light Covers

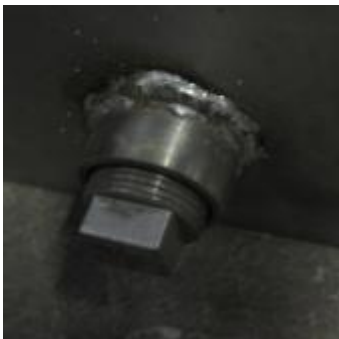
The Pilot Covers are too be used when cleaning the machine so no water gets into the Pilot Light



Pilot Light Covers

1.6 Step 5: Sump Plug

The Sump plug is on the bottom side of the machine to let any waste out of the bottom of the base after cooking or cleaning.



Sump Plug Fitted

1.7 Step 6: Doors

The two doors, one fitted with glass and the other solid, both fit on the two spit pole support bracket on both sides of the machine. It is important to note that whilst in this position the holes in the doors DON'T fit through the pins on the side of the machine. The door sits on the pins creating a gap between the door and the machine base. Also after cooking the doors can be hung from the two pins on the sides of the machine ready for service.



Doors On, Cooking Position, Doors in Service Position

1.8 Step 7: Spit Pole, Carving Tray and Motor (Spit Version Only)

The picture below shows the order in which the spit pole tools need to be in. The pole in the cooking position rests on the four bearings (as shown in the picture below). The pole can also be raised into the serving position using the spit support brackets shown in step 2 and the claw can be used to secure into place.



Complete Spit Pole

The carving tray is used to hold and keep the meat hot once been carved and ready to be served.



Carving Tray in Position

The motor requires a 240V supply. The motor should only be attached to the machine when it is in use. It is best to store the motor in a secure place when not in use. To attach the motor slide the four pins on the motor bracket into the corresponding four slots on the side of the machine base (see picture). Ensure that the rubber star is placed onto the coupling. Once attached the motor should be plugged into a 240 volt supply. The motor is turned on and off by operating the large switch on the side of the motor. The 240 volt supply should be disconnected before detaching the motor.



Motor Attached

1.9 Step 10: Hog Kit (Hog Version Only)

1. The Hog End Plates are fastened to the sides of the base using the top bolt of the spit pole support bracket as seen below
2. The tray sits in the bottom of the machine, this is the cooking position. There is a sump plug inside the tray if any fluid need draining
3. The hog straps can be placed across the machine and the tray can be lifted into them, this is the serving position.



End Plates Fitted



Hog Tray in Serving Position with Straps

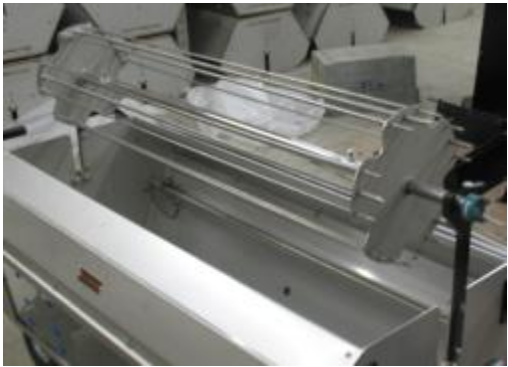
1.10 Extras

The BBQ Plate fits onto the machine like the carving tray does (see step 7). The burners and then be turned on and products cooked on either side.



BBQ Plate

The Chicken Spit is only compatible with a spit version of the machine. The chicken spit is attached to the original pole from the spit kit and locked into place. Then up to 40 chickens can be skewered onto the 5 cooking points.



Chicken Spit in Serving Position

2.0 Warnings and Precautions

Please read the following carefully before using this appliance.

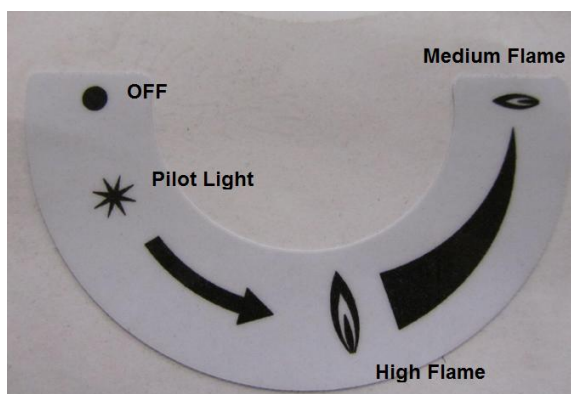
- This manual should be kept in a safe place for future reference.
- This appliance is designed for professional use and must only be operated by qualified personnel.
- It is mandatory that all appliances are commissioned and if the need arises, converted for other gases by a competent person as defined by the regulation in force in the country of installation. Failure to comply will invalidate the warranty.
- Please ensure that the appliance is serviced annually by a competent and registered equipment engineer.
- Whilst in operation, parts of the appliance may become hot. Please take care to avoid accidental burns.
- This appliance is designed for outdoor use and should only be used in well ventilated areas.
- Parts protected by the manufacturer or his agent shall not be adjusted by the installer. Failure to comply will invalidate the warranty.
- The appliance should be sited on a level surface in a suitable position to minimise the possibility of accidental touching.
- Any partitions, walls or furniture less than 100cm from the appliance must not be of combustible material.
- The steering handle should be used to maneuver the appliance into position
- When moving your machine always make sure your doors are secured

3.0 Ignition

The appliance gas supply is Propane I3p at 37 mbar, this generates heat input of 20kW, 1.43Kg/h.

Before lighting ensure the gas supply dials on the machine are in the off position (horizontal to the machine). Ensure the machine is on a secure sitting and any combustible objects are at least 1m away. Ensure that the person responsible for operating the machine understands how to light, safely operate, clean and shutdown the appliance and is made aware of the position and operation of the gas supply, in the event of emergency.

1. Attach the regulator to your propane supply.
2. Turn ON your propane supply.
3. Push down your gas supply dial and rotate anti-clockwise pass the pilot light position. You should hear the click of the igniter. Keep the gas tap held down passed the pilot light position for 60 – 120 seconds. You will be able to hear a slight hiss. However this will be a mixture of gas and air that was in the gas pipe. By holding down the gas supply dial for 60 seconds it will ensure that only gas is reaching the pilot light.
4. After 60 – 120 seconds with the gas supply dial still held down rotate the dial clockwise and then back anti-clockwise so that the igniter clicks again. This will light your pilot light.
5. Keep the gas supply dial held down. Allow 30 seconds for the pilot light flame to heat up the thermocouple.
6. Let go of the gas supply dial, if the pilot light stays lit then the machine is ready.
7. Turn the dials anti-clockwise as far as they will go to the medium flame position. The appliance burner will now ignite.
8. The temperature and size of the flame on the burner can then be increased by turning the gas supply dials clockwise without pushing them down towards the high flame position.
9. To turn off the machine rotate the gas supply dial clockwise to the high flame position. Push down the gas supply dial and keep rotating clockwise to the off position.



Gas Supply Positions, Lit Pilot Light

4.0 Cleaning and Maintenance

The inside of the machine should be cleaned systematically in order to avoid the buildup of fatty oils that can cause fire. Also we strongly recommend that you clean the machine thoroughly after each use paying particular attention to the pilot lights. If the machine isn't properly cleaned straight after each use the pilot lights can become blocked which will cause lighting problems when you come to use the machine again.

We recommend that after each use you complete the cleaning schedule below

1. Isolate the gas supply before commencing cleaning.
2. After allowing the appliance to cool, remove the roasting tray and scrape any excess fat and grease off this. Soak this in a bucket of hot soapy water for ease of cleaning later on.
3. All parts can be cleaned in a commercial dishwasher, with the exception of the motor and gas regulator, we recommend that you place all the spit parts in a bucket of hot soapy water and leave to soak whilst cleaning the rest of the machine.
4. To clean the machine doors, use a soft cloth with plenty of hot soapy water and wipe the inside firmly, for stubborn stains, use a household strength cream cleaner.
5. For the outside surface of the door, take care not to use any abrasive products or spoil the finish as this is the part the customer will see.
6. Insert the drain port stopper into the drain port so the internal surfaces can be cleaned. Place the pilot light covers over the pilot assembly to protect them from the hot soapy water. Using a standard de-greasing product such as washing up liquid with hot water, take a soft cloth and wash the interior of the machine. Again, for more stubborn marks, use a cream cleaner. The drain port stopper can be removed in order to drain the appliance of cleaning fluids and for rinsing.
7. To clean the stainless steel side panels, use an abrasive pad together with cream cleaner and scrub well, if the marks are persistent, a metal scourer can be used.
8. To polish up the outside of these stainless panels, fine grade wet and dry paper can be used gently to bring up an even finish.
9. To clean the burners, take a metal scourer and some hot soapy water and scrub gently, rinse well.
10. Retrieve the spit accessories and carving tray from the bucket and use a metal scourer to clean – this should be easy as any dried fat should have softened in the soaking process. Rinse.
11. Light the machine and leave burning for at least 5 minutes to dry out thoroughly.
12. If the pilot light is wet and will not light, use a sharp object (i.e. a metal nail) to unblock the hole where gas is dispensed as water could be obstructing the flow to the machine.

5.0 How to Spit a Pig (Spit Version Only)

5.1 Equipment Required

- 1 x chilled pig between maximum weight of 70kg (head off)
- A clean spit roast machine complete with pole for spit roasting pig whole, motor and power supply. This should include:
 - 2 x Triangle
 - 1 x 4 Prong
 - 2 x U bolt assembly
 - 1 x 2 Prong
 - 1 x Spit stop
- 1 x suitable food safe bench or table, preferably stainless steel top.
- Personal protective equipment, PPE, hat, red apron, gloves, butchers coat or overalls (white)
- 1 x Red handled knife
- 1 x Waste bin with liner
- Hot soapy water and clean cloths
- Tool box
- Sanitizer

5.2 Head

Most butchers will remove the head for you, but if they don't then complete the steps below.

1. Remove the head by cutting all round the base with a sharp knife then grip the head firmly and give sharp twist to snap neck. Head should then pull off. If head does not twist freely re-cut and try again.
2. Throw head away.



Head Off Pig

5.3 Front Legs

1. Take top front leg and cut around knee joint
2. Twist and snap off leg (if leg does not twist off easily then cut and repeat)
3. Trim a small section (7.5cm) of meat from the front and back of the leg. This is for the triangle to rest in later so the legs don't come out when they are cooking.
4. Repeat for other front leg.



Cutting Off Leg and Trimming A Small Section

5.4 Belly

Trim belly fat as this can cause difficulties later when spitting the pig. However some people do leave on the belly fat and it is fine to do so.



Before and After

5.5 Back legs

1. Similar to the front legs the back legs require removing at the knee. Take the top back leg and bend at knee joint forward (see picture)
2. Cut in behind the knee joint this will make knee joint floppy
3. Now cut round the knee joint and twist and remove
4. If it does not twist off easily then cut and repeat
5. Trim a small section (7.5cm) of meat from the front and back of the leg (see picture) This is what the triangle will sit in and will stop the legs falling out of the triangle during cooking.
6. Repeat for other rear leg.



5.6 Fixing the U Bolts

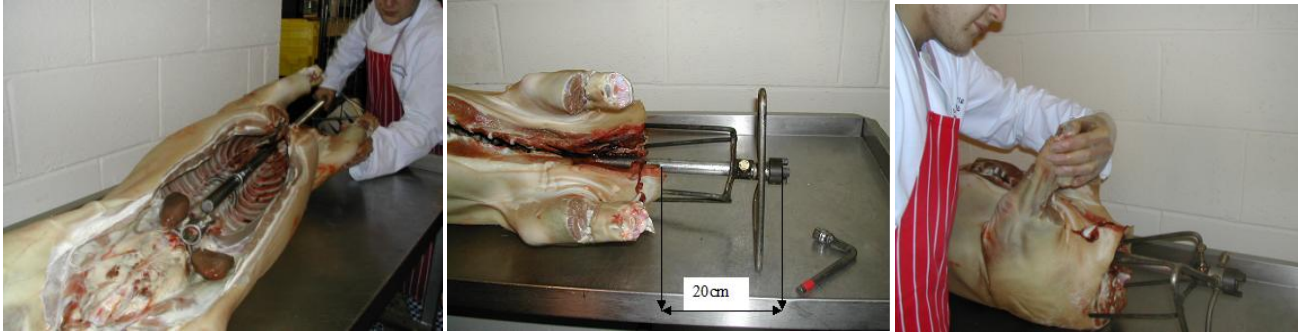
1. Remove nuts and plates from both U bolts and store safely
2. Push first U bolt through pig ribs at back of chest around the spine as shown and push the second U bolt through pig just in front of kidneys and around the spine as shown. Note the pigs skin is very tough so once you can see where the U bolt is about to exit the pig score skin with a sharp clean Stanley knife to allow U bolt to exit easily
3. Now replace the plates so they press down tight externally against the spine of the pig screw the nuts on the secure the plate finger tight
4. The U bolts should both be positions evenly and line up with each other so that the pole and slide through both holes which should be tight against the spine of the pig.



First U Bolt Through, Both U Bolts in Position and Plates Fastened

5.7 Pole Mounting

1. Take the spit pole and slide on a triangle down until it meets the coupling at the end of the pole. This allows the legs to pass through the triangle and hold everything tight during spitting.
2. Slide the 4 prong down the pole with the sharp prongs facing away from the triangle.
3. Pick up spit pole and push the through the U bolt holes inside the pig next to the spine, starting with the clamp nearest the neck of the pig.
4. Place the 4 prong with the securing bolt upwards and the 4 prongs about to pierce the pig.
5. Take hold of the front legs and push them away from you and away from the neck of the pig this will stop the 4 prong getting caught in the leg meat which will make putting the legs in the triangles very difficult
6. Push the 4 prong 10cm (4 inch) into the pig
7. Keep pushing the pole until the closed end of the spit pole is 20cm from the pig, this is to allow enough room for the pole to get into the motor and for the pig to be placed in the center of the machine. If the pole does not run smoothly through the U bolt clamps, try pulling the furthest U bolt clamp towards you as you push the pole. Also make sure that the bolts are loose
8. Pull the legs towards you and strike the base of the 4 prong with a hammer repeatedly until it is firmly embedded in pig. The legs should stay loose and flexible if they suddenly become tight this means one of the spikes on the 4 prong and has gone into the leg meat and will make getting the legs into the triangle in the next step very difficult.
9. Tighten securing bolt on 4 prong



Sliding the Pole Through the U Bolts, Keep 20cm Gap for Clearance, Hammer in 4 Prong

5.8 Securing the Legs

1. Place the legs through the triangle making sure the triangle sits in the cuts in the legs which were made earlier and tighten securing bolt for the triangle.
2. Tighten the 2 U bolts.
3. Take the 2 prong and place on the through the spit pole with the prongs pointing towards the pig.
4. Pick up the rear legs and push upwards away from the body of the pig. This will stop the 2 prong getting caught in the leg meat which will make putting the legs in the triangles very difficult. Take the hammer insert the 2 prong firmly into the rear of the pig
5. Tighten nut of the 2 prong
6. Place triangle onto the pole so that the triangle leans towards the pig
7. Place the legs in to the triangle. The legs again should be held in place by the section cut out in earlier. Tighten the nut on the triangle
8. Put on the spit stop on the end of the pole and make sure all the nuts are tight and secure.



Front legs with Triangle in Place, Hammer in 2 prong, Rear Legs Completed

5.9 Scoring

1. Scoring is a fine balance between preparing the perfect crackling and allowing the whole pig to fall apart whilst cooking. Throughout the scoring process it is important that no two scores ever meet as this could cause joints to fall off the pole whilst cooking.
2. Score laterally down the back of the pig about 3cm deep (in line with the centre of the U bolts) start 5cm in from either end of the pig and score until you are 5cm away from either of the U bolt plates.
3. From the lateral score move down to the center of the pig score again. Start 5 cm in from either end and continue until half way between the U bolts and leave a 10cm gap and continue the line past the other U bolt then leave a 10cm gap and continue to within 5cm of the other end
4. Repeat for the other side of the pig
5. Next we need to make a series of short angles (45degrees) cuts between each set of two lines. Hot Tip- the short lines MUST NEVER touch the long lines or each other or the crackling may split and fall off during cooking.
6. Rub water and salt onto the skin of the pig. Make you use plenty of salt.

5.10 Mounting the Pig

1. Place prepared and spitted pig in machine so the pole rests on the bearings. Making sure the coupling end of the pole (neck end of pig) is at the same side as the motor. Attach motor to machine (see assembly section)
2. Push the pole coupling into motor coupling the rubber star which should be attached to the motor coupling with act as a buffer between the two metals and ensure a tight fit.
3. Tighten the spit stop which is on the opposite end of the pole against the side of the machine. This will stop any horizontal movement of the pole and stop the pole coming out of the motor whilst cooking. Make sure the pig is in the legs down position when you tightened the spit stop so the bolt is pointing up.
4. Wash bench and all equipment with hot soapy water and sanitise
5. Test clearances on machine by rotating pig for 1 minute
6. You are now ready to cook.



Motor and Pole Couplings Together with Rubber Star

6.0 How to Cook and Serve a Spit Roasted Pig (Spit Version Only)

Please note all the steps in section 5.0 How to Spit a pig must be complete before this section is possible

6.1 Equipment Required

- 1 x spitted pig mounted correctly onto the machine and attached to the motor
- 1 x Bottled propane gas (19kg bottle will normally cook two 50kg pigs, this doesn't include gas used whilst serving)
- A correctly regulated power supply
- 1 x 17mm Spanner
- 1 x spit claw
- 1 x carving tray
- Temperature probe (food standard for meat)
- Personal protective equipment, hat, blue apron, gloves, chefs overalls
- Plenty of oven gloves and towels

6.2 Starting up

1. The doors should be removed from the machine the spitting pig should be prepared and centered in the machine and securely attached to the motor which should be plugged into a 240V supply. The spit stop should be tight against the machine to stop the pole falling out of the motor.
2. Light the burners in line with section 3.0
3. Replace doors ensuring the pins DON'T go through the holes in the door and that the door sit on the pins creating a gap between the doors and the machine base
4. Turn on motor

6.3 Cooking

It is important to note in this section that all times are approximated and may vary depending on the, ambient temperature, wind, meat being cooked, gas left in bottle and how many times you open the doors. Every time you open the doors heat escapes and we recommend adding another 10mins to cooking time. Therefore when cooking on your machine it needs a certain amount of judgment and experience working with your machine to get the best results. However for every 10kg of meat we recommend an hour's cooking time and the follow steps can serve as a guide.

1. First cook for 30 – 45 minutes with both burners on full to seal pig and will help produce a better crackling
2. Cook for the remaining time on a medium temperature with the gas supply dial rotated fully anti clockwise.
3. To improve the crackling (if required) the burners can be tuned to high for the final 15 mins of cooking. However note if the burners are on high for too long the outside of the pig will burn and the inside will be raw.

Note: we generally only have two temperature settings

- High – gas supply dial in the cooking position rotated fully clockwise
- Medium – gas supply dial in the cooking position rotated fully anti clockwise

However there is a way to get the flame as low as possible. And therefore you can slow cook the pig. To do this

- Turn on the burners and put them on a high flame
- Push gas supply dial down and very slightly turned it clockwise a couple of millimeters
- Let go of the gas supply dial
- You are now in the free flow system and the gas supply dial can be rotated clockwise to get the flame as low as you like. However if you go to far the flame will go out and you will need to start again.

6.4 Core Temperature Measurement

The pig must be cooked until the core temperature reaches 73 degrees. We advise checking the temperature 2-3 times whilst cooking to make sure the meat is on track for the serve time. To do this

4. Turn burners off
5. Turn motor off with pig in the legs down position
6. Remove one of the doors using oven gloves
7. Use probe to check core temperature in thickest parts of pig (shoulder/neck and rump)
8. You must have a core temperature of 73C to be able to serve the pig
9. Remove probe and wash it
10. Carry on the cooking until core temperature of 73 or higher is reached.
11. Maintaining a high cooking temperature without burning the pig will give you crispy crackling

6.4 Raising the Pig to the Serving Position

1. Once the pig is cooked remove the doors from the machine. The doors can be hung onto the machine base by rotating each door 180 degrees and hanging them from the pins on the side of the machine by putting the pins through the holes in the corners of each door. Hang the solid door off the customer facing side of the machine as it will make the machine look clean and professional and also the caution hot side will be the right way up for your customers to see.
2. Loosen off the spit stop and remove the pole from the motor coupling
3. Pick up the pig and place on top of the spit pole support brackets (where the doors sit during cooking)
4. Place the spit claw on the end of the pole with the prongs pointing towards the pig and on either side of the end bracket. This can now be used to hold the pig in position.
5. Rotate the pig so that the legs point down and then secure the spit clamp to the spit pole with the 17mm spanner
6. The carving tray can then be placed underneath the pig across the top of the base of the machine

6.5 Jointing the Pig

How you set about jointing the pig will depend on the type of job and speed of serving required. When serving a set amount of people usually at a private event where there will be an immediate queue of people looking to eat, you will need to joint half the pig onto the base tray in one go. This will allow you to serve everyone quickly whilst still maintaining the visual aspects of a pig on a spit. During a slower serve where the numbers and rate of customers is unpredictable usually when selling to the general public it is best to joint the pig one section at a time on to the base tray. It is important to remember that once you remove the crackling from any part of the pig it will start to lose temperature. One 50kg pig will feed 100 people onto plates or make 160 - 200 pork sandwiches.

It is important to note that you should never try to carve directly off the pig as this can be extremely difficult, will look unprofessional and you will lose a lot of portions. When jointing and carving the pig you can turn the burners back on a low flame to warm up the carving tray and keep the meat warm for longer.

1. Remove crackling from the appropriate areas using a robust pair of scissors and holding the crackling with food standard tongues.
2. Starting from the rear end of the pig by cutting the un-scored area of the crackling so as to create and remove long even strips.
 - a. Quick serve - you will need to remove all the crackling from one side of the pig working from the central scoring line down the back. This is done on your side so that the customer still sees the untouched pig.
 - b. Slow serve - you will only remove crackling from the rear quarter.

3. These should be the perfect size for cutting into pieces and serving on a platter with the crispy side up.
4. Take the knife and fork, insert fork into the front of the rear leg and then cut from the bottom of the rear leg close to the bone up the leg and following the bone up. Once you hit the hipbone turn with it and out of the joint. From beginning to end this is done in an L shaped motion.
5. Place the fork in the rear of the back leg and cut from the top of the leg down following the bone and removing the front face of the hind quarter
6. Place the fork in the rear of the back leg and cut from the bottom of the leg along and up the leg in an L shaped motion to remove the remainder of the hindquarter.
7. You will need to do a little tidy up of remaining meat still in the cut area.
8. Stick fork in top of the hindquarter and cut from the rear following the line of bone cutting from the back and working forward on the top of the hind quarter until the knife comes up along the hip bone and out.
9. Cut in front of the hipbone through to the spine then cut from the hipbone from the spine to the central U bolt. Cut under the loin and along the backbone to the centre of the U bolt. You should now be able to remove a neat cylindrical piece of loin.
10. Repeat the last stage between the U bolts
11. Insert fork in to rear of front leg and cut up from the bottom the leg to the shoulder blade and out in an L shaped motion
12. Insert fork into the middle of the front leg and cut behind the shoulder blade through to the front of the pig removing the whole shoulder blade as one piece
13. Cut in front of the U bolt through to the backbone. Insert fork into centre of shoulder and cut along the backbone from the U bolt to the front of the pig. Cut under the shoulder from the U bolt to the front of the pig. This should now leave the shoulder free, if not repeat the above stages.
14. You will now need to tidy up these areas cutting off the remaining meat.
15. You are now ready to begin carving.

6.6 Carving the Pig

1. On a quick serve do not be rushed into starting carving until you have fully jointed half of the pig. It might seem like a good idea but you will end up being slower and appear unprofessional and disorganised
2. Go round to the customer side of the pig and rotate it so that it appears to the customer that the pig is still whole and looks tidy and organised.
3. Place the wooden bottomed yellow carving board on to the base tray and start carving one joint at a time as required for service.
4. Customers should see their portion freshly carved. You can achieve this quickly and smoothly because of your preparation
5. When you start to run out of your joints of meat, start jointing and carving the customer side working in sections as required to maintain the visual centre piece as long as possible.

7.0 Hog Roasting: Prepare, Cook and Serve (Hog Version Only)

7.1 Equipment Required

- 1 x chilled pig between 25-85kg head on weight
- A clean hog roast machine complete with tray for hog roasting pig . This should include:
 - 2 x End plates
 - 1 x Hog Tray
 - 2 x Support Bars
- A suitable food safe bench or table, preferably stainless steel top.
- Personal protective equipment, PPE, hat, red apron, gloves, butchers coat or overalls (white)
- 1 x Red handled knife
- 1 x Waste bin with liner
- Hot soapy water and clean cloths
- Tool box
- Sanitizer

Before continuing Ensure the end plates are attached to the spit support brackets as shown in section 1.10. The following sections 7.2 to 7.5 are identical to 5.2 to 5.5. For pictures and further information refer to these sections. In the hog tray there is a sum plug, when you cook a pig in a hog roast tray you will be surprised at the amount of fat which can be produced. This of course varies from pig to pig and generally better pigs will produce less fat. The sum plug is included to give you the option to drain the fat. When cooking the fat can get extremely hot and this can make serving difficult. However some customers will like the idea of the pig cooked in its juices. Therefore a judgment needs to be made, however what some of our customer do is place a metal pan underneath the hog tray to collect the fat then when serving they can add a little fat to moisten the pig but not so much that it makes serving difficult.

7.2 Head

Removing of head is optional but recommended as it saves a lot of hassle and can often but some customers off.

1. Place the pig on the bench with head to open end
2. If pig still has head, remove it by cutting all round the base of head with sharp knife then grip head firmly and give sharp twist to snap neck. Head should then pull off. If head does not twist freely re-cut and try again.
3. Throw head away.

7.3 Front Legs

1. Take top front leg and cut around knee joint
2. Twist and snap off leg (if leg does not twist off easily then cut and repeat)

7.4 Belly

1. Trim belly fat

7.5 Back legs

1. Take top back leg and bend at knee joint forward
2. Cut in behind the knee joint this will make knee joint floppy
3. Now cut round the knee joint and twist and remove
4. If it does not twist off easily then cut and repeat
5. Repeat for other rear leg.

7.6 Cooking

1. Place the prepared pig in the centre of the tray. This is very important as if the pig leans to one side this could affect cooking times or even burn on side of the pig because it is too close to the burners
2. Follow section 5.9 on scoring the pig then add water and plenty of salt to produce the crackling
3. Place the pig into the base of the machine. Again is it is very important that the tray is completely central.
4. Put the doors onto the machine ensuring the pin on the machine base DON'T go through the hole in the door thus created a slight gap between the door and machine base.
5. Turn on the machine onto a high flame for the first 30mins to seal the pig and to produce good crackling.
6. The remained of the cooking time should be done on the medium flame. If you want to cook the pig for longer use the override system to get the flame burner as low as you like. For detailed cooking instruction please refer to sections 6.3 and 6.4



Preparation of Pig for Hog Roasting

7.7 Serving the Pig

1. Once the pig has reached serving temperature, Turn off gas burners and use oven gloves and plenty of cloths to remove the doors from the machine.
2. The doors can be rotated and hung off the machine by putting the pins in the machine base through the holes in each end of the doors. Make sure that your solid door is customer facing.
3. The hog tray can then be raised up to the serving position using the support bars.
4. The burners can now be turned back on to a low flame to keep the pig warm
5. For jointing and caring tip please see section 6.5 and 6.6. Using the hog kit it is often easiest to joint of a section of meat and take it off the machine to a table set up for carving.

8.0 Using the Chicken Spit

8.1 Equipment Required

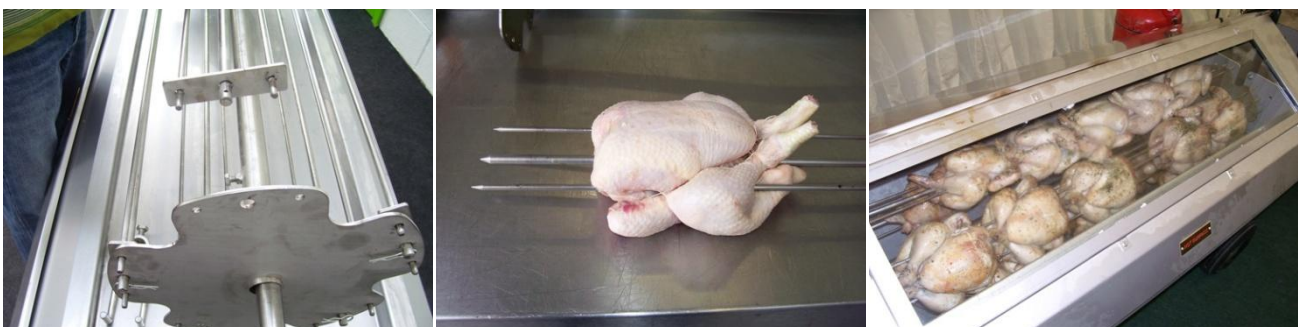
- Chilled chickens between 1-6kg weight
- Maximum Load of 40kg
- A clean spit roast machine complete with pole and attachment for spit roasting chickens whole, motor and power supply. This should include:
 - Main Assembly
 - 4 Spitting Rods
 - 4 Spilt Pins
 - Spit Stop
- A suitable food safe bench or table, preferably stainless steel top.
- Personal protective equipment, PPE, hat, red apron, gloves, butchers coat or overalls (white)
- Red handled knife
- Waste bin with liner
- Hot soapy water and clean cloths
- Tool box
- Sanitizer

8.2 Preparing and Cook on the Machine

Firstly ensure that the spit pole is secured to the chicken spit using the two tightening nuts and that the chicken spit can rotate freely inside the base of the machine whilst the spit pole is contacted to the motor

1. Remove the spit pin from one of the 5 spitting rods and remove spitting rod
2. Push chicken onto the spitting rod ensuring that the spikes go through the flesh of the chicken to ensure they remain stable whilst cooking
3. Continue to add chickens onto the spitting rod until full
4. Return the spitting rod to the main assembly and secure in place with the spit pin
5. Repeat steps 1 to 6 for the remaining 4 spitting rod.
6. Rest the machine on the four bearings on the base of the machine and connect to the motor (see section 5.10 for more details) ensure that the spit stop is used at the opposite end of the pole to avoid the pole falling out of the motor.
7. Put doors on the machine making sure the pin DON'T go through the hole in the doors , turn on the motor and ignite.

The same rules apply when using the chicken spit as they do when using the spit pole. Try not to open the doors too much as this will lose heat and you should add at least another 10min of cooking time. Use the same judgment with cooking time as described in sections 6.3 and 6.4



8.3 Serving on the Machine

6. Once the chicken have reached serving temperature, Turn off gas burners and the motor and use oven gloves and plenty of cloths to remove the doors from the machine.
7. Again, the door can be rotated and hung off the machine by putting the pins in the machine base through the holes in each end of the doors. Make sure that your solid door is customer facing.
8. Undo the spit stop using a 17mm spanner a pull the pole out of the motor.
9. The entire chicken spit and pole can then be lifted up onto the spit support bracket where the doors sit during the cooking process.
10. Use the claw to lock the chicken spit in place and slide the carving tray underneath the chicken spit.
11. Stand behind the machine ready to serve and remove the spit pin from the chicken spit rod closest to you. Take out the chicken spit rod and slide the cooked chickens onto the carving tray.
12. The chickens can now be carved up. You can place a wooden carving board on the carving tray to make things easier and also the burners can be turned on a low flame to heat up the carving tray.
13. Once all the chicken are carved the next spit rod can be removed. Try to use the ones at the back first. As the ones at the front will look better as the customer approaches the machine.

9.0 Hog Roast Services Limited Equipment Warranty

Hog Roast Services Limited equipment warrants to the original owner/user that all Hog Roast Services Limited equipment branded products shall be free of defects in material and/or workmanship for the duration of the “warranty period”. The warranty shall be effective for one year from date of purchase within the EU.

Hog Roast Services Limited equipment’s liability under the terms of the warranty are limited and shall exclude routine servicing, cleaning essential maintenance and /or repairs occasioned by misuse and operation not in accordance with Hog Roast Services Limited equipment instructions.

Warranty repairs should only be completed by Hog Roast Services Limited.

The following parts may be damaged by misuse and failure to comply with the operating instructions and are excluded by the warranty:-

- Powder Coating paint finish
- Heat resistant glass doors
- Bearings
- Thermocouples
- Nuts and bolts
- Motor
- Switch
- Jets
- Regulator

To obtain full details of your warranty contact Hog Roast Services Limited.

Hog Roast Services Limited
2 Derby Street
Colne
Lancashire
BB8 9AA

10.0 Frequently Asked Questions

1. What size pig can I cook on my machine?

The recommended weight limit for a pig on a spit roasting machine is no bigger than 65 kg, however spitting a pig and cooking it is a lot easier when using a 50kg pig. There is no limit as to the weight of the pig for hog roasting, it can be as large as the tray will allow, however to improve cooking times and to increase the amount of meat available it is best to use a 50kg – 60kg pig and then use boned and rolled joints of which 4 will fit into the machine.

2. Can I cook anything other than a pig on my machine?

Yes on the spit a lamb can be cooked, using the chicken attachment chickens, loins of beef or boned and rolled legs can be cooked. The hog tray basically turns the machine into an oven and therefore an unlimited amount item can be cooked it is partially good for cooking jacket potatoes.

3. How long does it take to cook?

All time are always approximate and the cooking time will vary depending on the ambient temperature, the wind, the type of meat, how often you open the doors, the temperature setting of the burners. However as a rough guide for every 10kg of meat there is an hour's cooking time

4. How many people will a 50kg pig feed?

100 -120 people onto plates 150 – 170 onto bread rolls. One way of increasing the meat available without using a second machine is to cook boned and rolled legs in the hog tray or an additional oven. 4 boned and rolled legs equals the same meat as one 50kg pig.

5. Can I use my machine to cook indoors?

The machine is only to be used in a well ventilated space and at least 1 metre away from any combustible material.

6. How much gas will I use to cook one pig?

A 19 kilo bottle of gas will cook 2 pigs.

