



Gas Roasting Large



Specifications

Cooking capacity	40kg
Cooking area	1.35m x 0.55m
Instant heat	0 to 200 degrees Celsius in 3 minutes
Circular cooking rotates hot air around the food	

Operating Instructions

1. Be sure any combustible surface is at least 0 .6m away from the roaster.
2. Ensure that the roaster is placed on a solid surface.
3. The roaster must be level-adjust using thumbscrew on legs to raise or lower each end.
4. Place fat container (not plastic or paper) under the drain outlet at the front of the roaster. A metal container with handle to hang on bracket provided is recommended.
5. The roaster is designed for propane gas - LPG only.

Lighting Instructions

1. Lift lid before lighting.
2. Turn on gas at gas cylinder.
3. Depress pilot light button and hold for 20 seconds.
4. Whilst still holding down pilot light button, push igniter switch until pilot light ignites. (Pilot light can be viewed through pilot light viewing hole.) Hold pilot light button down for a further ten seconds and then release.
5. Once pilot light is on, select desired setting by depressing high or low.
6. Close lid and enjoy your cooking (Do not lift lid too often, as this reduces efficiency).
7. After use, turn off at control valves on gas cylinder.

Cooking Times

Product at room temperature, these times will depend on the quality of the product, atmospheric conditions and the Chefs/Cook/Operator's personal requirements.

Whole pig	40kgs	4 to 5 hours	Whole snapper	8 to 9kgs	1.5 hours
Whole lamb	20kgs	3 to 3.5 hours	Whole topside or rumps	4 to 4.5 hours	
Whole butts	25kgs	5.5 to 6 hours	Roast vegetables	Approx. 1 hour	
Whole turkey	7.5kgs	2 to 2.5 hours	Scone/pudding/cakes	Varies, as an oven	

Cleaning Instructions

1. Let the unit cool down, remove the foil lining at the base of the roaster.
2. Use hot soapy water to wash down all the fat then wiped over with a clean cloth.



WARNING
Caution should be exercised when using appliances employing heat. Tighten gas bottle connection with fingers (left hand thread). Keep gas line away from potential hot surfaces.

LEAK TEST

With the gas line connected to the controller unit - turn gas on at bottle and check for leaks. Use soapy water - brush over joints on gas bottle and connection at gas taps and watch for bubbles.