

#### SET-UP AND CLEAN UP INSTRUCTIONS FOR 6' TOW CHARCOAL BBQ GRILL

1. DO NOT OVERFIRE!! WITH LARGE AMOUNTS OF MEAT, 200LBS OR MORE, START WITH NO MORE THAN 50 LBS OF CHARCOAL, PUT IN CENTER OF GRILL, LIGHT, AND THEN LET IT GET HOT AND SPREAD OUT WITH POKER. KEEP LARGER SHARE OF COALS BY THE BIGGEST PORTION OF MEAT. KEEP LID CLOSED, ONLY OPEN TO BASTE AND ADD SEASONING. IF NECESSARY TO ADD CHARCOAL, PULL SCREEN FORWARD WITH MEAT ON AND ADD CHARCOAL, THEN REPALCE SCREEN. ( IF HAVE A ASHPAN, JUST PULL OUT ASHPAN AND ADD CHARCOAL)
2. PREPARATION FOR HOG ROASTING; SEASON WITH GARLIC CLOVES, PUNCH HOLES WITH NARROW SHARP KNIFE AND INSERT ABOUT 15 TO 20 CLOVES FOR A 200LB HOG.
3. HOG ROASTING; HOG DOES NOT HAVE TO BE TURNED WHEN ROASTING ON SCREEN, IT WILL GET DONE EVENLY. ANY FAVORITE SEASONING MAY BE USED AS HOG IS ROASTING. CHECK HAMS FIRST. USE GLOVES WHEN REMOVING HOG.
4. CLEAN UP; TAKE UNIT TO A CAR WASH OR USE A PRESSURE WASHER. TILT GRILL BACKWARDS WITH LID OPEN TO REMOVE THE ASHES, MAKE SURE ASHES ARE CLEANED OUT FROM BETWEEN DOUBLE FLOORS FOR LONGER LASTING SERVICE. SPRAY OR WIPE VEGETABLE OIL ON SCREEN AND ROTISSERIE TO PREVENT RUSTING.

#### SET-UP INSTRUCTION FOR ROTISSERIE MODELS

1. TO USE AS A ROTISSERIE PIT, OPEN LID, MAKING SURE LATCH IS SECURED IN SLOT. REMOVABLE GRILL SUPPORTS MUST BE REMOVED FROM THE INSIDE OF PIT TO ENABLE ROTISSERIE TO MOVE FREELY.
2. LOAD ROTISSERIE UNIT FIRST, THEN ASSEMBLE MOTOR INTO ROTISSERIE UNIT. INSERT PIN IN SHAFT AND BOLT MOTOR DOWN.
3. TO UNLOAD, REMOVE MOTOR FIRST. NOTE: CANNOT REMOVE ROTISSERIE UNIT UNLESS MOTOR IS REMOVED.
4. TO USE AS A REGULAR PIY, REMOVE MOTOR AND ROTISSERIE UNIT, THEN INSTALL THREE (3) GRILL SUPPORTS AND INSERT GRILL ON TOP.

#### TIPS FOR HOG ROASTING

IF USING A CHARCOAL MODEL: START WITH NOT MORE THAN 50LBS OF CHARCOAL IN THE CENTER OF GRILL. LIGHT AND LET IT GET HOT AND SPREAD WITH A POKER. KEEP LARGER SHARE OF COALS UNDER FRONT SHOULDER AND HAM AREA. THIS AMOUNT WILL APPROXIMATELY DA A 200LB WHOLE PIG IN 7-8 HOURS KEEPING LID CLOSED. OPEN ONLY IF BASTING AND SEASONING. IF NECESSARY TO ADD CHARCOAL, PULL SCREEN FORWARD WITH PIG ON AND ADD CHARCOAL, THEN REPLACE SCREEN. THE PIG DOES NOT HAVE TO BE TURNED WHEN ROASTING ON THE SCREEN; IT WILL GET DONE EVENLY. ANY FAVORITE SEASONING MAY BE USED AS PIG IS ROASTING. CHECK HAMS FIRST. USE GLOVES WHEN REMOVING PIG. TIGHTEN DOWN CLAMPS AS PIG CONTINUES TO COOK.