

How To...

Use an Economy Rotisserie/Grill Combo



1. To use as a rotisserie pit, open lid, making sure latch is secured in slot. Removable grill supports must be removed from 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.

Steps 4 & 5 Apply to Propane Units Only

4. To switch from a propane grill to a charcoal grill, remove cooking grate, grill rods, and drip pan. Use 9/16 wrench and socket to remove (2) bolts from front burner mount. Remove propane tank and slide burner out of rear mount, lift 1 1/2" and take entire assembly out front of grill. Remove and remount cover plate to cover front burner access hole using 3/8 bolts. Spread charcoal on bottom and light.
5. To use as a regular grill, remove motor and rotisserie unit, then install three grill supports and insert grate on top.

TIPS FOR HOG ROASTING

Preparation for Pig Roasting: Season with garlic cloves by punching holes with narrow sharp knife and inserting about 15-20 cloves for a 200# hog.

Pig Roasting: If using a charcoal model: Start with not more than 50# of charcoal in center of grill. Light let it get hot and spread out with poker. Keep larger share of coals under front shoulder and ham area. This amount will approximately do a 200# 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

Propane and Charcoal: Pig does not have to be turned when roasting on 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.

ALL EQUIPMENT IS FOR OUTDOOR USE ONLY

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