

MINE HOST ROASTER INSTRUCTIONS



How to light the roaster:

- Ensure roaster is placed on a solid surface
- Place a fat container under drain outlet at the front of the roaster
- Lift lid before lighting
- Ensure the regulator is firmly attached to the bottle to avoid gas leaks
- Turn on gas at cylinder
- Use a lighter to light the gas bar/burner

Cooking times (guide only)

- Whole pigs 40kg - 4 to 5 hours
- Whole Lambs - 20kg - 3 to 3.5 hours
- Cuts of meat - 4 to 4.5 hours
- Chickens 2kg - 2 to 3 hours

Cleaning:

- After the food is cooked and while the roaster is still semi warm, remove the tinfoil, and wash out with hot soapy water
- **Fail to do this, you will incur an \$100 cleaning charge**

Safety instructions:

- The body of the roaster will become very hot - please ensure children are supervised around the roaster
- Ensure gas is turned off at the bottle after use