

Hog King



1. Warnings, Precautions and Info



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. Keep young children away.

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.

When moving your machine always make sure your doors are secured

This appliance must be kept away from flammable materials.

Please take precaution when changing the gas cylinder and keep cylinder away from sources of ignition.

In the event of a gas leak from the machine, turn off gas supply and remove cylinder and contact Hogmaster Hog Roasts

WARNING: accessible parts may be very hot.

Do not move the appliance during use.

Any modification of the appliance may be dangerous.

Machine Data

Product Type:	Spit Roaster
Model:	Hogmaster
Gas Category/Pressure:	I3P 37mbar
Heat Input:	9.75kW
Low Heat Input:	
Injector Size:	400 (x2)
Gas Type:	Propane
Gas Rate:	0.3674m ³ /h (102.08cm ³ /h)
CE Number:	86 CL 44

Company Info

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2. Main Assembly



Contents

- 1 x machine base
- 4 x base handle (2 attached)
- 2 x wheels inc brake
- 2 x wheels
- 1 x plug
- 1 x machine lid (handles attached)
- 2 x pilot light covers

Instructions

During assembly it is best to stand the machine on a work bench as shown in picture one.

Attach the 2 loose base handles to the side of the machine base as shown in picture 2. Ensure all nuts are tightened

Remove the nuts and bolts attached to each wheel and place 1 nut and washer through each of the 4 holes in the base of the machine base, repeat for all 4 wheels. Shown in picture 3.

Attach wheels to base of machine, ensuring that the 2 wheels with the brake are attached to the end of the machine that has the gas box. Securely tighten all fittings.

Screw plug into the base of the machine as shown in picture 6.



2. Assembly: Hog Roast Kit



Contents

- 1 x hog roast tray
- 2 x support bars
- 1 x plug

Instructions

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, shown in picture 2

The hog straps can be placed across the machine and the tray can be lifted into them, this is the serving position. Show in picture 3.

When cooking the door is attached to the machine base by slotting the pins into the hinges, shown in picture 4.

The machine lid is then secured using the clips at each end of the machine, shown in picture 5.



2. Assembly: Spit Roast Kit



Contents

- 2 x aerials
- 1 x complete motor (inc plug and bracket)
- 1 x rubber star
- 1 x complete spit pole
 - 2 x triangles
 - 2 x u-bolts
 - 1 x 4 prong
 - 1 x 2 prong
 - 1 x spit stop
 - 1 x claw
- 4 x bearings

Instructions

Attach the 2 aerials to the outside of either side of the machine base using the nut and bolts provided, shown in picture 1.

Attach motor to machine base by slotting the motor bracket into the corresponding 4 holes in the side of the machine base, shown in picture 2.

Place the spit pole and all its attachments into the base of the machine, this is the cooking position and is shown in picture 3.

Using the rubber star the motor can be connected to the pole by combining the couplings.

During service the pole can be risen up to sit on the aerials and the machine lid slides underneath to act as a carving tray. As shown in picture 6.



3. Ignition

Before lighting ensure the gas supply dial on the machine is 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.

Attach the regulator to your propane supply.

Turn ON your propane supply.

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.

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.

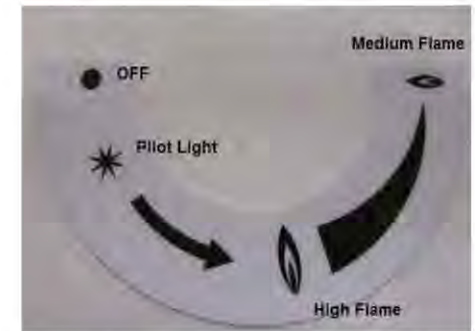
Keep the gas supply dial held down. Allow 30 seconds for the pilot light flame to heat up the thermocouple.

Let go of the gas supply dial, if the pilot light stays lit then the machine is ready.

Turn the dials anti-clockwise as far as they will go to the medium flame position. The appliance burner will now ignite.

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.

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.



4. 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

Isolate the gas supply before commencing cleaning. 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.

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.

To clean the machine lid, use a soft cloth with plenty of hot soapy water and wipe the inside firmly, for stubborn stains, use a household strength cream cleaner.

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.

Insert the drain port stopper into the drain port so the internal surfaces can be cleaned. Place the pilot light cover 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.

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.

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.

To clean the burners, take a metal scourer and some hot soapy water and scrub gently, rinse well.

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.

Light the machine and leave burning for at least 5 minutes to dry out thoroughly. 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.

6. Cooking and Serving a Spit Roast Pig



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)
- 1 x 17mm Spanner
- 1 x spit claw
- Temperature probe (food standard for meat)
- Personal protective equipment, hat, blue apron, gloves, chefs overalls
- Plenty of oven gloves and towels
- A correctly regulated power supply

Instructions

Setting Up

The lid 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.

Light the burners in line with the ignition section of the manual

Replace the lid and secure. Turn on the motor

6. Cooking and Serving a Spit Roast Pig



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 lid. Every time you open the lid 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.

First cook for 30 – 45 minutes with the burner on full to seal pig and will help produce a better crackling

Cook for the remaining time on a medium temperature with the gas supply dial rotated fully anti clockwise.

To improve the crackling (if required) the burner can be tuned to high for the final 15 mins of cooking. However note if the burner 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 burner 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. Cooking and Serving a Spit Roast Pig



Core Temperature

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

- Turn burner off

- Turn motor off with pig in the legs down position

- Remove one of the doors using oven gloves

- Use probe to check core temperature in thickest parts of pig (shoulder/neck and rump)

- You must have a core temperature of 73C to be able to serve the pig

- Remove probe and wash it

- Carry on the cooking until core temperature of 73 or higher is reached.

- Maintaining a high cooking temperature without burning the pig will give you crispy crackling

Raising the Pig into the Serving Position

Once the pig is cooked remove the lid from the machine.

Loosen off the spit stop and remove the pole from the motor coupling

Pick up the pig and place on top of the spit pole support brackets

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.

Rotate the pig so that the legs point down and then secure the spit clamp to the spit pole with the 17mm spanner

The carving tray (lid flipped over) can then be placed underneath the pig across the top of the base of the machine

6. Cooking and Serving a Spit Roast Pig



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.

Remove crackling from the appropriate areas using a robust pair of scissors and holding the crackling with food standard tongues.

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.

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.

Slow serve - you will only remove crackling from the rear quarter.

These should be the perfect size for cutting into pieces and serving on a platter with the crispy side up.

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.

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. 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.

You will need to do a little tidy up of remaining meat still in the cut area.

6. Cooking and Serving a Spit Roast Pig



Stick a 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.

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.

Repeat the last stage between the U bolts

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

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

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. You will now need to tidy up these areas cutting off the remaining meat. You are now ready to begin carving.

Carving the Pig

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 un professional and disorganized

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.

Place the wooden bottomed yellow carving board on to the base tray and start carving one joint at a time as required for service.

Customers should see their portion freshly carved. You can achieve this quickly and smoothly because of your preparation

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. Hog Roasting: Prepare, Cook and Serve



Equipment Required

- 1 x chilled pig between 25-85kg head on weight
- A clean hog roast machine complete with tray for hog roasting pig and 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

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.

Preparation

Removing of head is optional but recommended as it saves a lot of hassle and can often but some customers off. Place the pig on the bench with head to open end. 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. Throw head away.

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

Trim belly fat

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

7. Hog Roasting: Prepare, Cook and Serve



Cooking

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 burner

Follow section on scoring the pig then add water and plenty of salt to produce the crackling.

Place the pig into the base of the machine. Again is it is very important that the tray is completely central.

Put the lid onto the machine

Turn on the machine onto a high flame for the first 30mins to seal the pig and to produce good crackling.

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

Serving

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.

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.

The hog tray can then be raised up to the serving position using the support bars.

The burners can now be turned back on to a low flame to keep the pig warm

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. Warranty



Hog Roast Services Ltd warrants to the original owner/user that all Hog Roast Services Ltd 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 Ltd 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 Ltd 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
- Bearings
- Thermocouples
- Nuts and bolts
- Motor
- Switch
- Jets
- Regulator

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

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9. FAQ



What size pig can I cook on the 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.

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.

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

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.

Can I use my machine to cook indoors?

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

How much gas will I use to cook one pig?

A 19 kilo bottle of gas will cook 2 pigs.