



## Installation and Operator's Manual Model CPOR 60



### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

THIS PRODUCT HAS BEEN CERTIFIED AS A COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

#### For Your Safety

Post in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local supplier

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

### FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Remove both doors.
4. If odor continues, immediately call your gas supplier or fire department

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE

This appliance is for **OUTDOOR USE ONLY**. Do not operate in garage, shed, balcony or other such enclosed areas.

## CLEARANCES

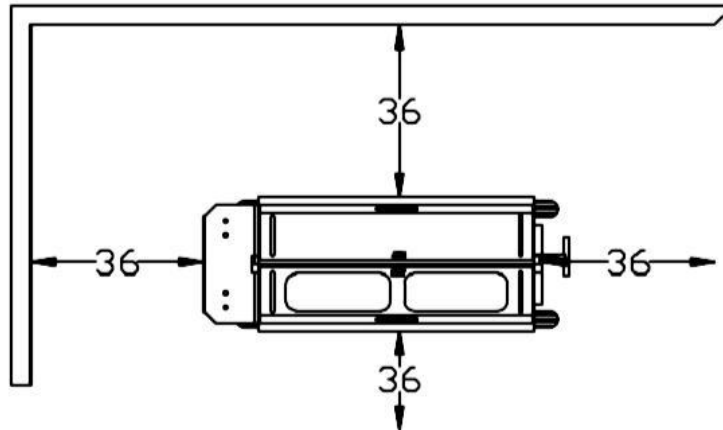
The roaster must have a minimum horizontal clearance from the sides, back and front to adjacent vertical combustible construction of 36 inches. This roaster is approved for use on combustible floors.

Do not locate this roaster under any overhead, unprotected combustible construction.

This roaster is for OUTDOOR USE ONLY. Do not operate in garage, shed balcony or other such enclosed areas.

Do not restrict or obstruct the flow of combustion and ventilation air to the roaster.

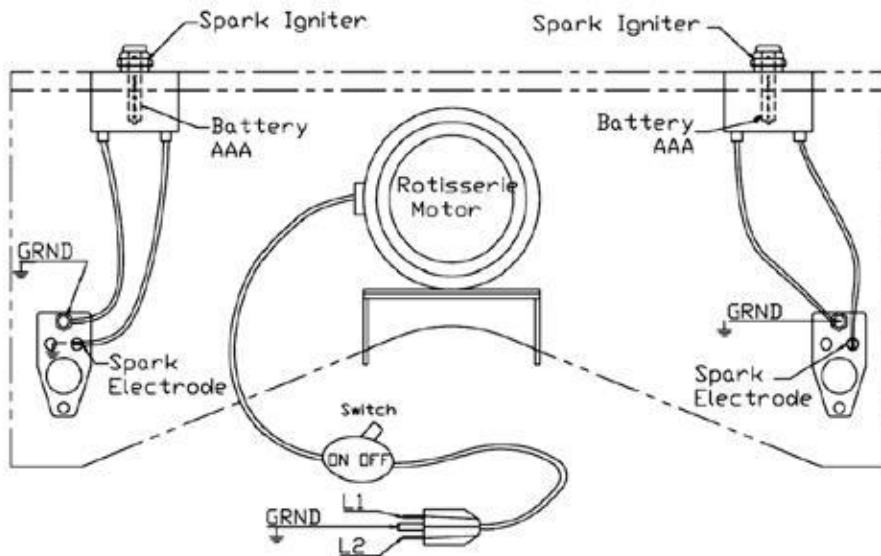
Keep the area surrounding the roaster free of combustible materials, gasoline and all flammable liquids and vapors.



Clearance to Combustibles Fig 1.

## ELECTRICAL

This roaster must be electrically grounded in accordance with the local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

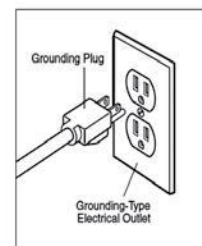


Electrical Diagram Fig 2.

### Warning

#### Electrical Grounding Instructions

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



Electrical ground

# INSTALLATION

In Canada, this appliance must be installed in accordance with the local code and Natural Gas and Propane Installation Code, CSA B149.1 and latest codes where applicable.

In the USA, this appliance must be installed in accordance with the local code and National Fuel Gas Code ANSI Z223.1/ NFPA 54

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa)

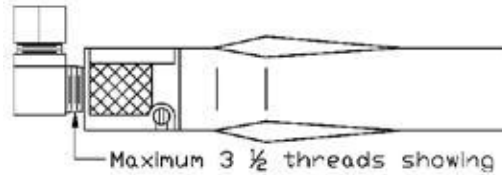
The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa) The LP/Propane gas supply must be securely fastened to the appliance by the means provided.

The gas regulator, hose and connector supplied is the only gas supply connection system approved for use with this appliance.

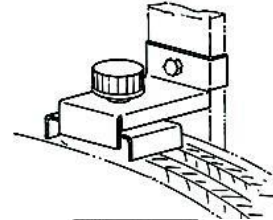
Inspect the supplied gas hose assembly before each use of this appliance. If there is evidence of abrasion wear or cutting the hose must be replaced. Use only replacement pressure regulators and hose assemblies approved by the manufacturer.

The gas burner is fastened to the body of the roaster with two fasteners. This can only be installed in one position. The orifice is screwed into a 90-deg. brass elbow. The elbow is screwed

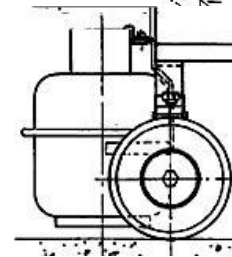
into the venturi end of the burner. This prevents any possible chance of miss alignment or displacement of the orifice. Check that the elbow is properly in position. There should be not more than 3 1/2 threads showing between the burner and the elbow.



Both wheel locks must be engaged before operating this appliance. The wheel locks are found on each of the non-steering wheels of the appliance. Turn the Wheel Lock Screw Knob clockwise until the lock clamp contacts the tire. Turn an additional two turns to obtain a positive lock on the wheel. Repeat for the other rear wheel. To release the wheel lock, turn the Wheel Lock Screw Knob counter clockwise until the clamp is clear of the Tire.

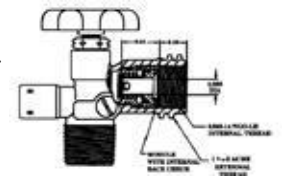


This appliance is designed to use a 20 lb LP/Propane gas cylinder only. This must be fixed in place in the supplied mounts before the appliance is to be used.

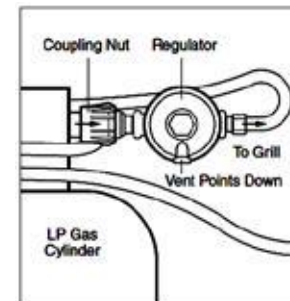


The LP/Propane cylinder must be constructed and marked in accordance with the specifications for propane cylinders of the U.S. Department of transportation (DOT), or Can/CSA B339.

The LP-gas Cylinder must be provided with a shutoff valve terminating in a Type I-cylinder valve outlet. The cylinder must be equipped with a safety relief device, directly communicating with the vapor space of the cylinder. The LP-gas Cylinder must have a collar to protect the cylinder valve from damage. The cylinder must be secured by the locking mechanism provided. This insures the cylinder is in the proper position for vapor withdrawal and cannot be displaced.



To connect the LP/Propane cylinder first turn all gas control valves to OFF. Make sure that the cylinder valve is turned OFF. (turn clockwise to full stop). Remove all dust caps. Hold the regulator in one hand and insert the nipple into the cylinder valve. Be sure the nipple is centered in the valve outlet. Hand tighten the coupling nut. Do not cross-thread the connection. Turn the coupling nut clockwise to tighten to a full stop. Tighten by hand only. Leak test the connection with Leak test solution.



## INSTALLATION...

When transporting the LP/Propane cylinder do not transport more than one cylinder at a time, do not transport the cylinder in the passenger compartment. Do Not store the LP/Propane cylinder in high heat areas such as closed car trunk or direct sunlight.

Storage of this appliance indoors is permissible, only if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. Disconnected cylinders must not be stored in a building, garage, or any other enclosed area. If the cylinder is fitted with a type I Cylinder Connection Device, a protective dust cap must be installed on the valve outlet.

The appliance comes with the Gas Supply regulator attached. Insure that there is no debris in the connector before connecting.

Cylinders used with this appliance must be provided with a shutoff valve terminating in a cylinder valve outlet specified, as applicable, and a safety relief device having a direct communication with the vapor space of the cylinder, the cylinder supply system must be arranged for vapor withdrawal and the cylinder used must include a collar to protect the cylinder valve.

Handling, storage and transportation of LP/Propane gas cylinders must be in accordance with Storage and Handling of Liquid Petroleum Gasses, ANSI/NFPA 58 or Natural Gas and Propane Installation Code, CSA B149.1. Do not operate this appliance at temperatures below -10° C

## LIGHTING AND SHUTDOWN INSTRUCTIONS

### LIGHTING

1. Remove both Doors from the appliance and place in the carving position.
2. Make sure all gas control knobs are turned to the Off position.
3. This appliance uses a burner safety control system.

#### To Light Burner

- A. Turn gas control knob to the ignition/low position. (right or left control)
- B. Press the spark ignition button next to the control knob and hold.

Alternately you can manually ignite the burner. Insert a standard barbecue lighter through igniter hole on the side of the appliance. Position the flame over the burner ports.

- C. Press firmly down on gas control knob and hold for a maximum of 5 seconds.
- D. Gas burner will light. When the burner lights continue to hold the gas control knob down for 1 minute. If the burner does not light within 5 seconds release all buttons. Turn gas control knobs to off. Wait 5 minutes and then repeat trial for ignition.

Repeat ignition procedure for the other burner.

Adjust the gas control knobs to obtain the desired cooking temperature.

### SHUT DOWN

1. Rotate gas control knob past the ignition position to Off. (depressing slightly to allow the control to go to past the Ignition/low position)
2. Repeat for the other gas control knob
3. Turn off the valve on the LP/Propane gas supply cylinder.

## WARNING

**If when turning the gas valve to reduce the temperature the gas control knob goes to the off position you must leave the gas control knob in the off position for 5 minutes before attempting to relight the burner.**

## BEFORE USING YOUR ROASTER FOR THE FIRST TIME

1. Familiarise yourself with the roaster.
2. Know the shut down procedure
3. Check you know where the controls are.
4. The large drain valve is underneath the roaster and should be closed except for cleaning.
5. The lighting instruction label is on the main control panel and can be found in the manual. Read this carefully.
6. The propane cylinder holder is an integral part of the roaster. Secure the propane cylinder when operating the roaster.
7. Inspect your new roaster with this manual. Before you use it for the first time, we recommend that you check that all plastic film on stainless steel parts is removed prior to lighting. Light both burners and run on "HIGH" for 15 minutes to remove any impurities and odours.

**Contact the factory or a factory representative or your local service company to perform maintenance and repairs. An annual service is recommended to maintain your appliance in peak operating condition.**

## CARE AND MAINTENANCE OF THE PIGOUT ROASTER

### Before each use

1. Check Propane gas hose for damage or wear
2. Check the regulator is correctly fitted
3. Check all knobs are turned "OFF"
4. Check the electric cable, switch and plug for damage or wear
5. Do not operate if cable or hose is worn or damaged. Replace damaged part before use.
6. After igniting visually check the flames are an even blue colour

**DO NOT ATTEMPT TO ADJUST ANY PART OR ITEM WHICH HAS BEEN SEALED BY THE MANUFACTURER. ANY MODIFICATION TO THE ROASTER MAY BE DANGEROUS AND WILL RENDER ANY WARRANTY NULL AND VOID.**

### After Every Use

All internal parts, spit, clamps, etc. must be thoroughly cleaned,

#### **Always disconnect the power supply before cleaning and servicing.**

1. Use hot water and detergent or oven cleaner if needed to clean the appliance to remove all fat and baked on grease from the machine.
2. Wipe all surfaces with a wet sponge to presoak.
3. Using a scouring pad or a scotchbrite pad scrub all surfaces.
4. Clean the surface of the burners as well. Inspect all the ports and insure that they are completely open after cleaning.
5. Open drain valve and rinse all surfaces. (Collect and properly dispose of grease and cleaning solution)
6. Repeat this procedure until you have completely cleaned the appliance.

### Service and Maintenance

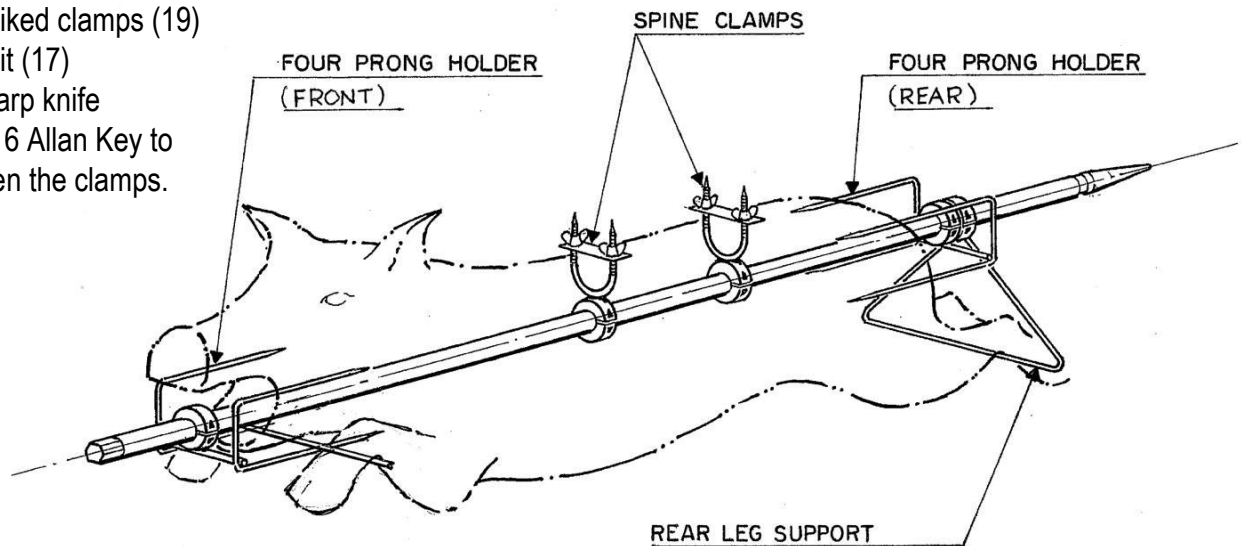
1. Always contact a factory representative first before local service company for maintenance and repair.
2. We recommend that you check the operation of your roaster regularly and return it to the factory or a local approved propane gas engineer for a full service and check annually.
3. The roaster can be used all year round, however if it is to be stored for the winter it is advisable to protect all parts with a light oil and then cover. When using it the next year check all gas fittings and the burner in case any spiders or other insects have used them as winter homes!
4. With care and regular service your roaster will give you many years of hassle-free roasting, all components can be purchased individually from our parts list. Please visit the website for details at [www.pigoutroasters.com](http://www.pigoutroasters.com)

## PUTTING PIG ON SPIT

Also follow these instructions for Lamb, Goat, Venison.

Ensure you have all the required clamps:

- 2 X Leg supports (18)
- 2 X Spine clamps (20)
- 2 X Spiked clamps (19)
- 1 X Spit (17)
- 1 X sharp knife
- 1 X 3/16 Allan Key to tighten the clamps.



**Diagram showing Pig Mounted. Clamps Labeled & Porchetta attachments.**

1. Lay the pig on its side and open the belly cavity, push the spine clamps about 7 inches apart between the ribs until they appear under the skin, take the knife and carefully cut the skin so the 2 prongs are exposed.
2. Now push the spine clamp through, put the flat plate on and tighten wing nuts. DO NOT tighten fully yet.
3. Put 1 X leg support and 1 X spike clamp on the spit again leave nuts loose, take the spit and from the rear of the pig push it through the belly cavity and through the 2 spine clamps. Keep pushing it until the point gets to the neck/throat, place the remaining leg support on the pole and push the pole until it comes out of the mouth.
4. Put on the remaining spike clamp on over the head and cheeks. Ensure the clamps and carcass are between the 2 grooves.
5. Place the legs through the leg supports and push the spike clamps into the hind legs and head, start to tighten all the nuts on the various clamps.
6. The pig and spit assembly are now ready to be mounted in the machine.

## COOKING PREPARATION

1. Now score the skin with a sharp knife; take extra care when doing this as the knife can slip over the tough skin. For best results score lines about 2 inches apart diagonally across the pig and then across the lines giving a checker effect.
2. Next rub a hand-full of sea salt over the whole pig; the salt helps dry out the skin to give that "crunchy crackling"  
If you like you can experiment with other spices i.e. garlic, pepper, etc.

## PLACING MOUNTED PIG IN ROASTER

1. This requires 2 people.
2. Remove the 2 doors, lift the spit and pig into the roaster and slide the hex end into the socket of the motor. Check the clamps are all tight. Turn on the motor and make sure the pig and spit turn as one.

## COOKING THE PIG

1. Attach the gas bottle and turn on the gas, light the 2 burners.
2. Replace Both Doors
3. Switch on the rotisserie motor and check the pig turns, watch it for a few minutes.
4. You can now leave it to cook. Keep checking it regularly as the pig will shrink and it might be necessary to stop the roaster, turn off the gas and tighten the clamps into the meat. Caution is advised as everything will be very hot!
5. After the appropriate cooking time turn off the rotisserie motor and use a temperature probe to test the temperature of the Pig. Push the probe into the shoulder and the back legs to take a reading. Pork will need to reach a minimum of 160° F (71° C)
6. A temperature guide for other meats is below.

### Approximate Cooking Time and Portion Yield

Meat	Weight	Approx. Cooking Time	Safe Cooking Temperature	Rare	Med	Well Done	Small Bun Portion	Large Bun	Meal Portion
Pork	40lb	3hr	160°F	X	160°F	170°F	70	60	40
Pork	60lb	3.5/4hr	160°F	X	160°F	170°F	110	90	60
Pork	90lb	4.5/5hr	160°F	X	160°F	170°F	180	150	90
Pork	120lb	7/8hr	160°F	X	160°F	170°F	250	200	120
Pork	150lb	8/9hr	160°F	X	160°F	170°F	320	250	150
Lamb	35lb	3hr	145°F	145°F	160°F	170°F	50	40	25/30
Goat	35lb	3hr	145°F	145°F	160°F	170°F	50	40	25/30
Beef off Bone	40lb	2/3hr	145°F	145°F	160°F	170°F	120	100	80
Beef	80lb		145°F	145°F	160°F	170°F			
Whole Poultry			180°F	X	X	180°F			

Safe cooking temperatures taken from US Food and Drug Administration and Health Canada Food Regulations

## OPERATION

Insure that the roaster is located 36 inches away from any combustible surface before operating.

Engage the wheel locks and check that the roaster is secure and stable.

When in operation keep children and guests at a safe distance from the roaster.

The roaster is designed to simply and efficiently cook your meat to perfection.

Follow these steps.

1. Remove the two doors from the roaster.
2. Insert the Spit with your meat mounted into the roaster, hex end toward the motor. Insure that the hex is firmly in to the motor socket.
3. Connect the electrical cable to a grounded 115-volt receptacle
4. Turn on the rotisserie motor switch to check that it is turning without interference.
5. Turn off the rotisserie motor before continuing. Disconnect the power cord from the receptacle
6. The other end of the spit notch must rest centered on the two bearings.
7. Place the Propane cylinder into the cradle and lock into position.
8. Connect the roaster gas supply hose to the LP/Propane cylinders.
9. Open the valve on the Propane cylinder.
10. Following the lighting instructions (pg.4) light both burners.
11. Replace the two doors on the roaster.
12. Plug in the Power cable and switch on the rotisserie motor. Watch that the meat is secure and is rotating consistently.
13. Adjust the burners to desired cooking temperature. Usually the burners would be set to maximum to start cooking. The roaster will reach a temperature of around 500°F. After 45 minutes on high reduce the heat to maintain a constant temperature of about 425°F.

### **Caution as surfaces will become hot!**

14. Continue cooking checking regularly. The meat can shrink, and the clamps may need to be retightened into the meat.
15. Average Cooking time for Pork is 20 lbs. per hour. (See Chart on Pg.7)
16. When your meat is ready to serve
17. Turn off the switch stopping the rotisserie motor
18. Using a temperature probe insert into the meat. Check the shoulder and the back legs of the pig. Pork will need to reach a minimum temperature of 160° F (71° C) (See Chart on Pg. 7)
19. Once the desired temperature is achieved you are ready to start carving.
20. Turn both gas control valves to the off position pressing slightly to allow the control to be rotated past the low/ ignition position.
21. Remove both doors and hang on the roaster frame.
22. You will need two people with oven gloves to lift the pole out of the roaster.
23. First lift the spit slightly clear of the bearing supports and slip the hex end out of the motor socket.
24. Lift the pig out of the roaster and rest the spit into the supports provided. The hex end needs to nest into the hex shaped notch securely.
25. The Pig may be moved to different positions for carving from different sides of the pig. Always use oven gloves
26. Before Carving place the metal carving tray below your meat resting on the edge of the roaster frame.
27. You may re ignite the gas burner on one side to warm the carving tray while carving.
28. When carving a Pig, first remove the crackling skin from he sides that you are carving and cut into bite size pieces using kitchen scissors.
29. Start carving the back quarter as this is the meatiest and easiest to carve.

**ENJOY!**



## ASSEMBLY

1. Remove all items from shipping container
2. Empty Body of all loose parts including door panels.
3. Fasten Fixed Axle (12) to underside of Base Frame with two 3/8 –16 UNC x 1” lg. HHCS bolts c/w lock washers. (62)
4. Fasten the LP Cylinder Holder (09) to the underside of the Base Frame Fixed Axle with two 3/8 –16 UNC x 1” lg. HHCS bolts c/w lock washers. (62)
5. Fasten 2 Parking Brake Assemblies (54) to the fixed axle (12) with two 3/8 –16 UNC x 1” lg. HHCS bolts c/w lock washers. (62)
6. Fasten Steering axle (13) to the underside of Base Frame with 1”-8 UNC castellated nut c/w washer & cotter pin (46,47,48). (Tighten nut snugly then back off 1/6 turn before installing cotter pin.)
7. Install four 10” Pneumatic Wheels (51) and secure with 5/8 “ bore plan washer & 5/8 “ -11 UNC nylock nut (52,53)
8. Screw 1’ Ball Valve (50) with 1” NPT nipple (49) into half coupling welded to floor of body.

**Note: Steps 3-8 can be achieved with body laid on one side suitably supported.**

9. Fasten Spit Support Post (14) to body with 1/4”-20 UNC x 3/4” HHCS c/w lock washer (63) (2places)
10. Fasten Spit Support Post/stiffener Weldment (15) to body with 1/4”-20 UNC x 3/4” HHCS c/w lock washer (63) (6 places)
11. Fasten Steering Handle (21) to Steering Axle (13) with 3/8”-16 UNC x 1-1/4” HHCS c/w washer & nylock nut (64)
12. Hook LP cylinder (65) collar to the Mounting Bracket (09). Set and tighten clamp.
13. Hook Bumper bar (24) into tube brackets on fixed axle. (12)
14. Connect included LP hose from burner Manifold to LP cylinder.
15. Position Door Panels (04,05) on support posts (14,15)

**Note: Steps 9-15 should be achieved with body upright with parking brake applied.**