



**Channahon  
General  
Rental, Inc.**

For All Your Rental Needs!

# ROTISSERIE & TOW CHARCOAL BBQ GRILL

## TO BEGIN

1. To use as a rotisserie pit, Open lid, making sure latch is SECURED IN SLOT, and removable grill supports must be removed from inside of pit to enable rotisserie to move freely.
2. To use a regular pit, remove motor & rotisserie unit, then install three (3) grill supports and insert grill on top.
3. Load rotisserie unit first, then assemble motor into rotisserie unit. Insert pin in shaft and bolt motor down.
4. To unload, remove motor first. **NOTE: CANNOT REMOVE ROTISSERIE UNIT UNLESS MOTOR IS REMOVED.**
5. Clean-Up: Take to car wash or use pressure washer. Tilt backwards to remove excess ashes, coals, water, etc. Periodically check for ashes that maybe between the double floors. Then rub or spray any brand vegetable oil on screen & rotisserie unit to prevent rusting.

## TIPS FOR PIG ROASTING

### PREPARATION FOR PIG ROASTING

Season with garlic cloves, punch holes with a narrow, sharp knife and insert about 15 - 20 cloves for a 200 lb pig.

### PIG ROASTING

Start with no more than 40 to 50 lbs of charcoal in the center of grill, ignite charcoal and let it get hot and spread out. Keep larger share of coals under front shoulder & ham area. This amount will approximately do a 200 lb. whole pig in 7 to 8 hours maximum, keeping lid closed only to baste and add seasoning.

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. If necessary to add charcoal, pull screen forward with pig on and add charcoal, then replace screen. Tighten down clamps as pig continues to cook.

**IF FURTHER ASSISTANCE IS REQUIRED, PLEASE CALL US AT 815-467-0173**