

## Cooking Instructions -Propane Grill

1. Open top vents and keep them open for entire cook. Remove steel cooking tray. Attach propane tank to barbecue and slowly open the propane tank.
2. To start the pilot light, ensure the gas valves are closed. Push down the red buttons and hold flame over the pilot. Keep pressure on the red button until the pilot burns on its own. If the pilot is cold this may take up to 1 minute or more.
3. Once the pilot lights are lit on both burners, slowly open gas valves and the burners will ignite. **NOTE: If one burner goes out during the cook, it is possible to regulate the temperature with one burner operating.**
4. Return the stainless steel tray to the BBQ and place the meat inside the tray, belly down.
5. Leave your roaster at 350°F – 375°F. Check the BBQ temp each hour to ensure proper cooking temperature. It should take a minimum of (see table) hours to cook. Begin checking the meat temperature approximately half way through your cook. If you do not think it will be done in time, turn the temp up slightly
6. Check your meat temperature in the thickest part of the meat.

\*Please DO NOT ROLL or move the BBQ while it is hot.



Minimum Cooking Times	
40lbs	3 hours
50lbs	3.5 hours
60lbs	4 hours
70lbs	5 hours
80lbs	6 hours
90lbs	6.5 hours
100lbs	7 hours
110lbs	7.5-8 hours
120lbs	8-8.5 hours
130lbs	8.5-9 hours

## Carving the Meat

- Carefully transfer your meat onto a suitable table or carving bench. Please do not carve right in the BBQ. (It's helpful to have a large garbage can handy when you're carving, to throw the trim and bones in while you are cutting)

## Cleaning the BBQ

- **Do NOT put water into BBQ at any time!**
- Remove any leftover meat from the cooking tray. Remove the stainless steel tray from the BBQ and fill it with warm soapy water. Leave to soak.
- Thoroughly clean the stainless steel tray with dish soap and a scouring pad. **DO NOT USE SOS or STEEL WOOL TO CLEAN!** Pressure washing is ok.
- Wash utensils, grease bucket, and storage tote with warm, soapy water
- Wipe down the entire outside of the BBQ with warm, soapy water.

**ANY QUESTIONS, PLEASE CALL 604-845-1717 or 604-791-2544**