

South Cowichan Rotary BBQ Rental directions

The BBQ unit has locking wheels for stability and requires two electrical connections. With the main unit you will also get a charcoal pit and electrical starter. Inside the unit is the main cage, the drip tray, the coal grate, the wire mesh wrap, stainless steel needles and wire. The main cage can be removed by undoing the bolts at the bearing end and by the drive motor end. This is only



recommended for cleaning purposes.

The following is a step by step process we followed to cook a 58.5 lb pig. We set the BBQ on a flat area and locked the wheels. We removed the wire mesh, spray bottle, steel needles and locking bars. We then washed the pig and stuffed





the cavity with equal portions of quartered apples and oranges. We found that the legs of the pig stuck out and if we left as is it would have created a problem as the cage rotated. So we cut off the legs and placed in the belly cavity to cook with the pig. While one person sowed the belly of the pig closed the

other started the charcoal in the metal pit with the electrical starter. We used 1/2 a 10lb bag to start. The reason we start outside of the BBQ unit is that we can work on getting the pig positioned and secure in the cage without worrying about heat.





Once the pig was stuffed and sown up we wrapped in the wire mesh. This mesh has



four spring clips on one side which we used to secure the mesh tightly around the pig.

We then placed in the cage and used to four locking pins to lock the pig securely in the cage. We found that

locking the pig in tight saved adjustment later as the pig does shrink. After checking that the pig could rotate without hitting the drip tray we started the fan and motor and then placed a pile of hot coals at each end of the coal grate. The butt and the shoulder need the most heat to fully cook and the centre gets

enough radiant heat through the cooking process. Then we placed a wired tin can on the drip spout at the back of the unit to catch the run off.

Our pig started at 10:30 am. It took until about 12am to reach 300 degrees as measured on the BBQ' s heat gauge. Our target was 325. We had soaked wood chips and wrapped them in tin foil with holes punctured through the top. These we



replaced throughout the day to maintain a rolling smoke. Heat adjustment is managed in several ways. Obviously the lid can be opened and closed. Coals added and removed or moved from one end to the other water can be sprayed on the coals and the airflow can be increased by opening of the ash tray under the unit. We found that the left hand side was slightly cooler that the right due to the air hole on the right hand side. We did manage to average around 325 degrees but it took regular adjustments in order to achieve. We kept track of the meats internal temperature at the shoulder and butt and found we were close to being done at about 4:30. From that point we started to reduce heat and let the animal finish the last few degrees slowly. 1/2hour before carving we removed from the BBQ, removed the wire mesh and wrapped in foil to rest. Internal temperature



was on target at 160 degrees and the meat was both moist and delicious. Before carving we slit down the belly next to the wire, removed wire then removed and discarded the stuffing.

Cleaning

The next day we removed the cage by undoing the bolts at each end where it sits in the bearing sleeves. An initial blast on the cage and the wire mesh removed a lot of the skin and meat that clings to these parts then it needed elbow grease using scrub pads and cleaner. All of the areas where metal twists around need special attention to remove any solids. As all parts are stainless steel it came back to it's original sheen by the time we were finished. We used the power washer to clean the inside of the BBQ unit being careful not to hit the bearings or motor. Once clean and dry everything packs back into the unit for transport.

Turkey Roast

