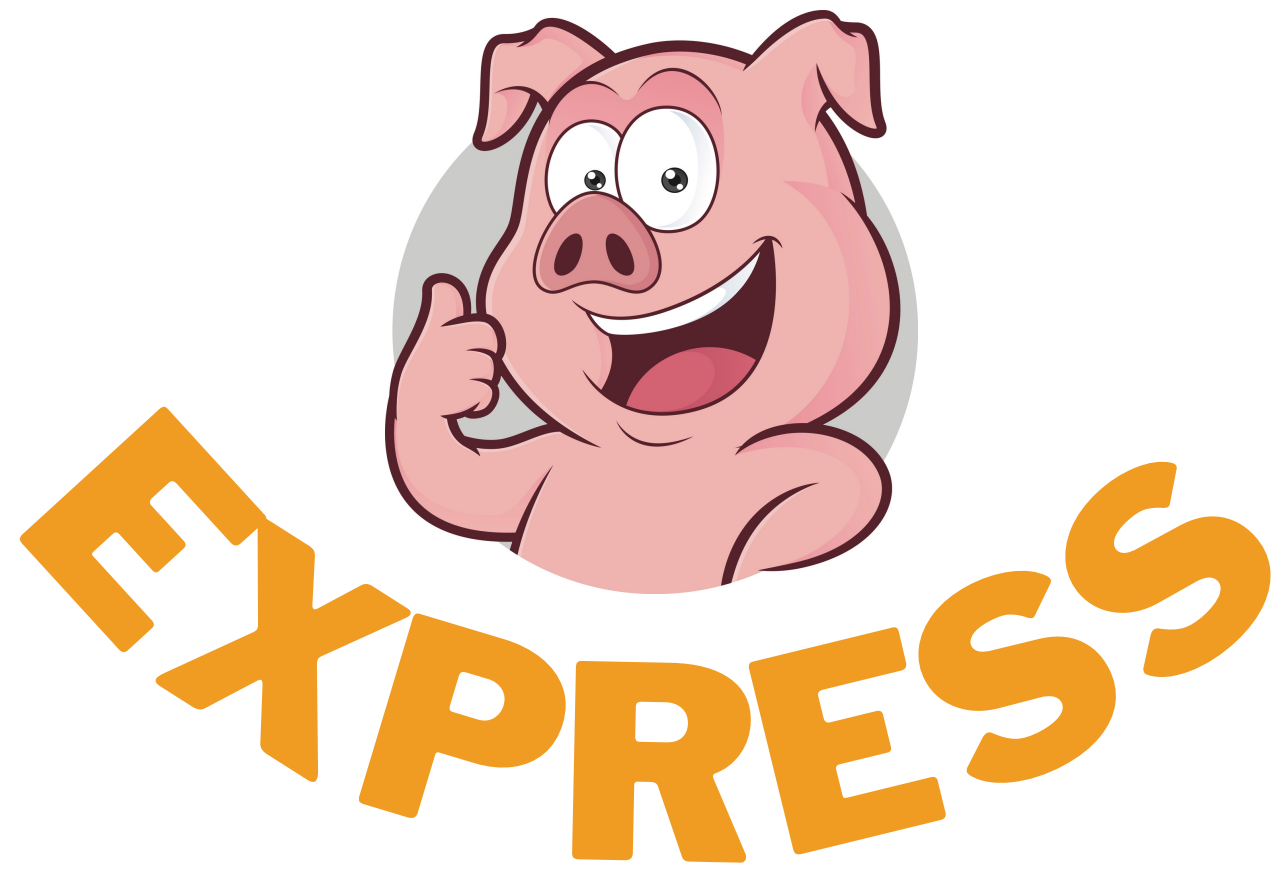


HOG



ROTISSERIE BBQ'S

DIY PIG ROASTS

DIY Like Never Before

Are you ready to get your BBQ on with an awesome one of a kind DIY experience?

Become your own Pit Master with our user friendly Rotisserie Pig Roast Experience!

Simple and Easy

Here is what is included in your rental for a hassle free BBQ experience!

- Rotisserie BBQ
- Choice of Protein
- Four Bricks
- Charcoal Briquettes
- Lighter Fluid
- Fire Extinguisher
- Heavy Duty Extension Cord
- Meat Thermometer
- Grease Pail
- Instruction Binder
- Stainless Steel Pins
- Heavy Duty Heat Resistant Gloves
- Oil/Salt Spray Bottle



Instructions!

Hey BBQ Master!

Are you ready to get your BBQ on?

Please read the instruction sheet and watch our video prior to picking up your BBQ!

<https://hogexpress.ca/instructions/>

How long does it take to cook my pig?

** Times include set up, lighting the charcoal, and cooking the pig,*

40 lb. - 4 hours

50 lb. - 4.5 - 5 hours

60 lb. 5 -5.5 hours

70 lb. 6 hours

80 lb. - 6.5 hours

90 lb. - 7 hours

Pro Tip: Not ready to eat yet but your pig is done? Take your charcoal trays out, leave the side walls on, and your pig will rest easy in the rotisserie for up to 1 hour.

Oil and Salt

Every hour spray down your entire pig with your oil and salt mix. This will lead to a crispy and flavourful crackling!

Do not use wood chips!

Please use only the charcoal briquettes supplied. Wood chips will damage the equipment.



Keep it Clean!

Your Rotisserie BBQ will need to come back clean!
Using a coin car wash is a great way of doing this!

- Empty the COLD Ashes
- Dispose of the Carcass
- Empty and recycle Grease Pail
- Power wash your BBQ with pre soak soap
- Scrub with an SOS
- Rinse off

Ready to Go!

*You will need a 2" trailer hitch to
pick up your trailer rotisserie unit.*

Address:

1344 Minto Rd. Stirling ON K0K 3E0

Pick Up:

Saturday

7:00 am - 9:00 am

Returns:

Monday

9:00 am - 4:00 pm