

EURO's Stainless Steel BBQ Spit Rotisserie

Model No.: EURO-SSSR-1000/1200



Pictured with Optional Hood and Stainless Steel Cooking Grills

- Size Available in 1000MM and 1200MM
- Full Dimensions: 1000/1200 x 546 x 820MM (WxDxH)
- Heavy duty 19 Gauge Stainless Steel (Brushed Finish)
- Powered by a 3RPM 240V/50Hz Rotisserie Motor with Stainless Steel Housing
- Capable of Turning up to 30kg of Meat
- Solid Stainless Steel Skewer
- Full Stainless Steel Fork, Leg Braces and Back Braces
- Stainless Steel Support Legs with lockable Casters
- A Heavy Duty Two Sectioned Steel Charcoal & Drip Tray
- Unit Comes with Heavy Duty Full Length Water Proof Vinyl Cover
- Runs on Charcoal or Head Beads
- Optional Stainless Steel Spit Hood and Cooking Grills
- A Limited 12 Month Warranty

SETTING UP A CHARCOAL SPIT ROAST

The first thing you need to take into account is the weather, any weather changes forecast, also the wind direction as there will be some smoke produced and the wind strength. Before you even start lighting a fire choose a sheltered spot to set up the Spit Roast, as it may be difficult to move once the Spit Roast is cooking. When you have found a suitable spot it is recommended that the meat be set up on the main bar, firstly placing it in the spit roast to check that it is rotating evenly and secured it by locking all the fittings firmly. At this point remove the bar and meat, and then light the fire using just enough heat beads to cover the bottom of the fire box tray. The fire should be left to grow for about 1 hour and then place the meat on the bar into the spit roast and switch the Spit Roast motor on to commence cooking.

Once again check the set up of the meat on the bar ensuring that the meat is as central as possible length wise on the bar and rotating evenly. If necessary use a counter weight to offset any imbalances so the motor and gearbox is not overloaded and make sure the spit bar is level.

THIS IS THE MOST COMMON CAUSE OF SPIT ROAST FAILURE.

Now we have our fire in full swing, the meat that is on the bar, has been placed into the spit roast, it is turning and the cooking has started.

You will need to add extra fuel to the fire as the cooking continues. It is also a good idea to move the burning fuel (heat beads mainly) around to break the crust that forms on the outside of the heat bead, this crust tends to slow the radiant heat reaching the meat that you are trying to cook. This can slow the cooking time down marginally.

COOKING TIMES?

THIS IS VERY DIFFICULT TO SPECIFY, AS IT DEPENDS ON SUCH VARIABLES SUCH AS WIND, FIRE INTENSITY AND HOW LONG THE MEAT HAS BEEN OUT OF THE FRIDGE.

When planning a spit roast I suggest that the meat be taken out of the fridge the night before if it has a cross-section of more 150mm (6" dia.), this will allow the meat to start rising in temperature. If the meat has been frozen make sure it has had enough time to thoroughly thaw, otherwise this can seriously extend cooking time.

BELOW IS A ROUGH GUIDE FOR COOKING TIMES FOR THE MEATS LISTED BELOW.

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| ● ROUND ROASTS TO AROUND 125 MM DIA. | 4HRS. |
| ● ROUND ROASTS TO AROUND 200 MM DIA. | 6HRS. |
| ● WHOLE LAMB TO AROUND 15 KG. | 4HRS. |
| ● WHOLE LAMB TO AROUND 18 KG. | 6HRS. |
| ● BEEF BUTT TO AROUND 20 KG. | 8HRS. |
| ● WHOLE PORK TO AROUND 15KG. | 4HRS. |
| ● WHOLE PORK TO AROUND 20KG. | 7HRS. |

This information I hope will help you plan your next Spit Roast. This is only a rough guide, you will need to consider the other variables mentioned previously when planning a function for cooking and serving times.

CREATING THE TASTES THAT YOU WANT

Basting the meat as it cooks and after it has been cut is most important. It is best to leave the meat to cook as long as possible before slicing into it. If you do slice into it ensure that you cover the open sliced area with an oil Baste so that the moisture dose not escape the meat. Making a Baste can be a simple task with great results.

You add the following to 300ml of cooking oil.

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| ● Mixed herbs | 3 Teaspoons |
| ● Rosemary | 4 Teaspoons |
| ● Oregano | 3 Teaspoons |
| ● Steak Spice | 3 Teaspoons |
| ● Crushed Garlic | 3 Teaspoons |
| ● Salt | 3 Teaspoons |
| ● Pepper | 2 Teaspoons |
| ● Lemon Juice | 1 Lemon |

This is only a suggested Baste that I have found suitable for a spit roast. There can be many variations and additives to the above according to individual tastes and cultures. You can also add sauces to the Baste e.g.: Whostershire sauce, Soy sauce, Chili, Mustard.

The Baste should be painted on using a Basting brush to apply it to the meat as it rotates on the Spit Roast at the start of the cooking process, then every hour or so after that.

When you finish cutting or carving the meat apply the Baste to reseal the meat so that it doesn't loose the moisture within.