



OTHER MEATS COOKING INSTRUCTIONS

BEEF ROAST:

To make it easier for cleaning, cook the roast in a tin foil tray (provided) pour a few inches of water into the tray and baste the roast with it occasionally while it is cooking to keep the meat from drying out. The BBQ operation remains the same (see BBQ Cooker lighting and operation instructions)

- Cook the Beef Roast at 300 Fahrenheit for approx 6 hours - After 4 hours of cooking, insert a thermometer into the center of the roast, as soon as the thermometer reaches your desired temperature - If the beef roast is done before your desired serving time, just turn the bbq to its very lowest heat and it will stay moist and warm for a few hours.



130 degrees = rare
140 degrees = medium
150 degrees = well done

NOTE: These same instructions apply if you choose to cook the roast in your oven

ROAST WHOLE CHICKEN – 6-7lb bird



Line your tray with tin foil for easier cleaning – put approx 2 inches of water into the tray and baste your whole chickens with it occasionally – cook your chicken at 290 degrees for 4 hours – after 3 hours, put the thermometer into the center of the chicken and when internal temperature reaches 170-180 degrees, then chicken is done – bring the temperature of the cooker down to 150-200 degrees and hold chicken warm until ready to serve



ROAST TURKEY: Line your tray with tin foil for easier cleaning – put approx 2 inches of water into the tray and baste your whole turkey with it occasionally – cook at 300 degrees for 6 hours – after 4 hours, put the thermometer into the center of the chicken and when internal temperature reaches 175-180 degrees, then chicken is done – bring the temperature of the cooker down to 150-200 degrees and hold chicken warm until ready to serve

Returning Cooker: If you are using the metal tray included with the BBQ, please clean it before returning it and make sure the tiger torch and thermometer are in the BBQ.

