

WHOLE HOG COOKING 10 EASY-TO-FOLLOW INSTRUCTIONS



WE HIGHLY RECOMMEND YOU TEST LIGHT THE BBQ THE DAY YOU PICK IT UP TO ELIMINATE ANY PROBLEMS ON YOUR ACTUAL COOKING DAY!

Call us immediately if you have any problems so we can walk you thru the lighting process.

Step 1: brush a thin layer of cooking oil (any kind of edible oil will work) all over the tray and then line the inside of the tray with tin foil for easier clean-up

Step 2: Take the hog out of the plastic bag and set it inside the tray with the front shoulder at the tiger torch end – with legs facing downwards

Step 3: Plug the drain hole at the end of the tray and set a container under the hole as well just in case it drips (plugs can consist of tin foil, rag, potato etc.)

Step 4: Add 2 inches of water on top of the tin foil in the tray with the hog

Step 5: Light the tiger torch and set it into the hole at the bottom of the BBQ (stick in only the first 10 inches of the tiger torch, otherwise the flame will suffocate)

Step 6: Adjust the torch valve until the thermometer on the BBQ reaches your desired temperature – for that, it may be easier to use the propane tank valve – it is less sensitive

Step 7: Set cooking times and temperatures according to chart provided (time/temperature are set according to hog size)

Step 8: insert a meat thermometer into the thickest part of the meat (the front shoulder and the hind ham) and when your meat thermometer reads 165 Fahrenheit to 180 Fahrenheit (180 degrees is strongly recommended) your hog is then cooked to perfection

Step 9: If the hog is finished cooking before your scheduled eating time, turn down the tiger torch until the BBQ temperature reads 150-200 Fahrenheit – to help get the temp down quicker, slightly prop up the lid of the BBQ with a stone or small piece of metal to let some of the heat escape – the hog will stay warm and perfectly moist until you are ready to start eating!

Step 10: When you are ready to serve the hog, the tray the hog sits in is removable, so you can place it on the table and carve it into a tray or right onto people's plates

RETURNING THE BBQ COOKER: Please return it with the tray cleaned and make sure the tiger torch is inside the BBQ. There is a \$25 fee for returning the tray unwashed

3 different methods to clean the tray:

- Soak in hot water and then rinse it out with a garden hose
- Wash it with a high pressure washer
- Scrape it with a metal scrapper and then wash and rinse it



TROUBLE SHOOTING GUIDE

We maintain our Whole Hog Cookers regularly and hope that you will not have any trouble with them, however, should you experience any issues, following these simple steps should resolve them.

Tiger Torch

If you can only get a small flame or no flame out of the torch

Step 1: try switching to a different propane tank if you have one available, it might be nearing empty or your hose could be plugged

Step 2: if that doesn't work, then remove the head off the end of the torch and clean the orifice (see illustration here)



For questions or if you are having difficulty with the cooker, please call:

Darren Cell: 204-471-4039

Eric Cell: 204-461-3413

Jon Cell: 204-795-4445

Kevin Cell: 204-794-5772

Temperature & Times for Different Size Hogs:

****one regular-size propane tank will usually be enough to cook your meat, but we highly recommend that you have a second one available just in case it runs out or something goes wrong with it****

SIZE	TEMPERATURE	TIME
40-60LBS	250 - 300 ° F	6-7hours
70-80LBS	250 - 300 ° F	6-8hours
90-100LBS	250 - 300 ° F	8-9 hours
110-140LBS	275 - 300 ° F	9-11 hours
150-170LBS	275 - 300 ° F	11-13 hours
180-190LBS	300 - 325 ° F	13-15 hours

Cooking Times and Temperatures vary per pig, check your hog after 4-6 hours by inserting a Meat Thermometer in the thickest part of the hog and internal temperature should read 180 Fahrenheit – if Hog is ready before you are ready to serve, turn temperature to 170° to keep it warm.



RETURN

BBQ Hog Cooker is to be returned no less than 3 days after Pickup date unless other arrangements have been made with our office.