

10650 / 10651

Hog Roaster



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Specification

Product Description

We all know the most succulent meat is best slow roasted, and if you want luscious and tasty – the hog roast is the machine for you.

Using a motor, the spit will rotate your hog smoothly above the charcoal fire. The combination of the two will cook your meat to a divine level – soft on the inside, crunchy on the outside.

Depending on the model you go for, the KuKoo Hog Roaster can hold a variety of meats, such as lamb, hog, pig and much more – you can cook up to 60KG in weight or 90KG depending on which roaster you go for! Why not cook smaller items with the available to buy triangle grill?

Perfect for weddings, summer parties, warm winter gatherings, festivals, fetes, hot buffets - so versatile and a true crowd pleaser.

Technical Information

60KG

Power: 15 Watts

Fuel: Charcoal

Weight: 38KG

90KG

Power: 30 Watts

Fuel: Charcoal

Weight: 38KG

Specification

Product Specifics

60KG

Dimensions: 96cm W x 56cm D x 136cm H

Capacity: 60KG

Material: 201 Stainless Steel

90KG

Dimensions: 96cm W x 56cm D x 136cm H

Capacity: 90KG

Material: 201 Stainless Steel

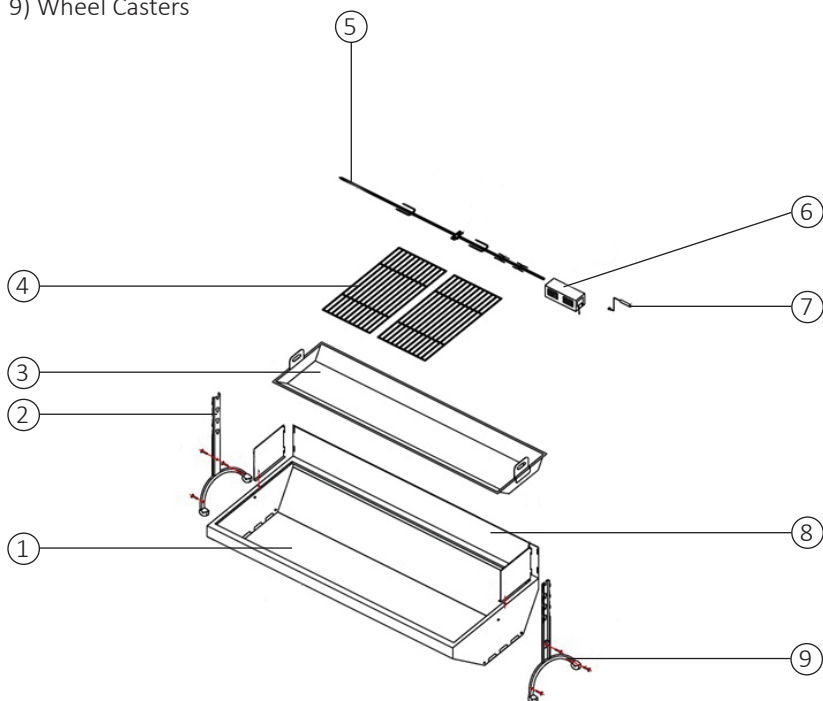
Monster Guarantee

If you wish to return a product in perfect working order, we provide a 14 day returns policy as long as the item is unopened and in a resalable condition. A 12 month warranty applies to all of our electrical products; we will cover labour, parts and delivery charges. Our policy is to try and fix the item before arranging an exchange or refund. If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can call or email our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

Specification

Product Features

- 1) Trough
- 2) Leg
- 3) Charcoal Tray
- 4) Grill
- 5) Spit
- 6) Motor
- 7) Crank
- 8) Windshield
- 9) Wheel Casters



User Guide

Assembly Instructions

Step One:

Attach the wheel casters to the legs.



Step Two:

Place the charcoal tray into the trough. It will sit off the base, due to the lower wall indentations.



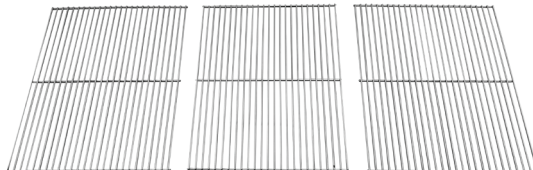
Charcoal Tray



Trough

Step Three:

Place the grills into the trough, using the upper wall indentations.



User Guide

Assembly Instructions

Step Four:
Screw on the windshield to the upper side of the trough.



Windshield



User Guide

Assembly Instructions

Step Five:

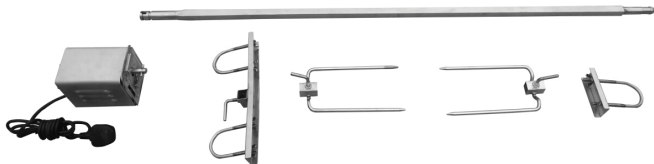
Insert the legs into the side of the trough. Attach at preferred height.



Step Six:

Assemble the fork prongs onto the spit. Position the forks at preferred distance to hold the meat firmly on the spit. Four sets of forks are provided, to add extra support.

Please Note: Evenly distribute the meat as an imbalance can strain the motor.



User Guide

Assembly Instructions

Step Seven:

Set the motor (with bracket) to the top of the legs. To do this, place the spit roast bar onto the roaster, ensuring the pointed end faces the side where the motor will be located. Make sure the spit bar is placed at the same height on both legs.



Step Eight:

Time to get roasting!

User Guide

Charcoal Fire Instructions

Step One:

Place a small mound of lump charcoal, or charcoal briquettes in the centre, of the charcoal tray.

Step Two:

Light the mound of charcoal using started fluid or an electric starter. Allow the mounds to fully ignite.

Disclaimer: Lighting the charcoal is at your own risk, read the Safety Advice before starting.

Step Three:

With a heat resistant tool, start to spread the ignited mound of charcoal outwards from the center of the tray to create an evenly distributed heat source.

Step Four:

Add additional charcoal over the length of the tray to increase the temperature of the heat source. Add the prepared spit and meat.

Step Five:

Monitor the charcoal levels, maintaining the desired heat level. Add charcoal as required. We recommend keeping it on a lower heat, and roast for between 2-6hours, leaving to rest for after, dependant on the size of the meat.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your device. The information covers and resolves the majority of frequently asked questions.

Q: There are parts missing from my order

A: If there appears to be any part missing from your KuKoo Hog Roaster package contact our Customer Support team via the details on the Contact Us page.

Q: The heat isn't cooking the meat evenly.

A: Please make sure the charcoal is evenly distributed along the charcoal tray. Move the charcoal using heat proof tongs.
Ensure the meat is even distributed along the spit.

Q: The motor will not rotate the spit.

A: It is possible you are over bearing the maximum load capacity – see Product Specifics. It is also possible you are not evenly distributing the weight of the meat along the spit. Please ensure this is not the issue.

If this is all correct and the motor is still not running, call or email our Support Team, details on the Contact Us page and our friendly and helpful team will listen to any problem and find a resolution. If we can't fix it, we will replace any faulty product up to 1 year of receipt date.

Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Do not operate the device in areas of high temperature or humidity as the machine may not function correctly.

Never operate the KuKoo Hog Roaster in wet or low visibility conditions.

Use only for outdoors.

Do not overwork the machine.

Turn the power and motor off before changing spit meat.

Only use genuine spare parts to maintain a safe and usable KuKoo Hog Roaster.

If damaged, do not operate the machine.

Do not operate if you are drowsy or under the influence of drugs or alcohol – slow responses can cause injuries to the user.

The workstation should be well lit and clear of hazards and flammable/combustible materials.

The KuKoo Hog Roaster should be operated by a competent adult. Keep out of reach of children and do not allow children to operate the machine.

Ensure the tool attachment is securely fastened to the motor before starting the power.

Do not pour water on the electrical housing or near the vents.

Safety Advice

Safe Working Practice

Do not pour water on the electrical housing or near the vents.

Appropriate clothing must be worn whilst operating this machine.

Loose clothing, long hair and jewellery could be caught in moving parts and cause injury. Always wear safety glasses, respirator, non-slip safety shoes, hard hat and headphones in appropriate conditions.

Keep the KuKoo Hog Roaster and accessories clean to prolong working life.

Accessible parts will be very hot when in use. Take appropriate safety measures.

Do not move the appliance during use.

Keep motor wire away from heat.

Use on an even surface.

Do not restrict the air flow to the appliance.

Remove plastic film before use.



Contact Us

Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: sales@monstergroupuk.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: support@monstergroupuk.co.uk

Website

To view our product range and fantastic offers in the Monster divisions please visit our website

www.monstershop.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton
Industrial Estate, Sheriff Hutton, York YO60 6PG



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