



SPIT ROAST HIRE INSTRUCTIONS & SAFETY

Thanks for choosing McHugh Hire, please take a minute to read the applicable instructions relating to the equipment you have hired.

We're sorry if some of the info sounds like common sense, but we need to cover all the bases. We've tried to translate the instructions for our equipment into a language that people can understand, if any part of it doesn't make any sense, please let us know and we'll fix it.

Please make sure you have fully read the instructions and all terms and conditions and product info at www.mchughhire.com before using any of our equipment to avoid extra cleaning, hire or damage charges.

All of our equipment and equipment's packaging must be returned in the same condition as it was delivered or the hirer will be charged for replacement. All equipment and packaging must be properly cleaned before return unless otherwise stated or paid for.

All equipment is for adult use only unless otherwise stated.

DO NOT LEAVE OUR EQUIPMENT OUT IN THE RAIN.

When you have finished with your equipment please make sure everything is wiped down and cleaned in the same condition you received it. If your equipment is returned un-clean you will be charged for cleaning.

For equipment lost or damaged by misuse you will be charged for replacement or repair.

It is your responsibility to ensure all power leads will not be a trip hazard, we have safety cable covers for hire if required. Please also make sure your leads are clear of water, heat and any other hazardous source. If you have hired RCD safety switches or blocks, please test the devices by pressing the trip button(s) before using each day.

For any equipment that comes with spare parts/batteries/bulbs etc:

Do NOT discard the original/dead parts/batteries/bulbs. They must be marked "dead" and returned with the equipment for our post hire testing. Failure to do so will incur a replacement charge on return. Missing AA, 23A, AAA batteries will be charged at \$2.50 each. All other missing parts will be charged at RRP.

All equipment must be packed away, at loading area, ready for our drivers to pickup.

You are responsible for using our equipment safely, especially equipment that produce heat. Please use common sense and keep children supervised near all McHugh Hire equipment.

Please note many of our items contain GPS tracking units to prevent theft and to recover stolen equipment. This includes all of our expensive equipment and random lower cost items. If you are using the equipment in a high security area, please check that these transmitters won't be a problem on site.

Spit Roasting:

Please be aware that although we do our utmost to reduce work for you, we must stress that you are cooking and you may need to make adjustments / fix things on the fly and are responsible for keeping it under control and running smoothly.

Please do not hire a DIY spit if you are inexperienced at spit roasting, incapable of tending to it or are unable to clean it properly (unless cleaning option has been chosen).

Please allocate one person to be in-charge of your spit, the number one reason for failure is too many “experts” being involved. This person must read ALL of the instructions and safety information and must be the person we give our verbal instructions to.

The maximum rotisserie balanced loading is 100kg for our heavy duty motors, 35kg for our regular motors and 10kg for our mini motors. In most cases your load will not be perfectly balanced so your maximum load will be less. DO NOT OVERLOAD or you will damage the motor. Please let us know what size animal you are cooking so we can give you the correct motor. Make sure to BALANCE THE LOAD to the best of your ability or you will damage the motor.

If travelling to remote areas with your spit and using a power inverter from a car etc, make sure it is a pure sine wave inverter otherwise you will fry the motor (and any other electric motor you plug into it). Our motors will temporarily shut down if overheated, this is extremely rare, if this happens please make sure the motor is shaded from the sun and the roaster heat is not blowing in the direction of the motor.

A core temperature probe is required for all meat to ensure proper cooking. If you do not already have one, we have these available in the shop and you can also add this to your spit order. Cooking temperatures are as follows: 63°C is rare, 67°C is medium (most common), 73°C is well done.

In general most of our spits will be fully cooked in about 5-6 hours, however aim to have your spit cooked about 1 – 2 hours before you want to eat, so allow at least 6 – 7 hours. This will ensure your meat is cooked properly and stress free. Keep the meat warm between cook finishing time and serving time by raising the skewer up the legs (adjust motor and holder). This warming time will also increase flavour and tenderness of the meat. Generally the longer you have your meat over the coals the better (we do ours for 7-8 hours).

Our timings are based on 4-5kg boneless rolls and whole animals around the 20kg mark. Using bigger boneless rolls will greatly increase your cooking time, keeping them under 5kg works best.

If you are cooking extra sheets of pork crackling, they must be cooked in a closed kitchen oven, fan forced preferably at 220°C+. If they are cooked on the spit they will nearly instantly catch fire.

Operating Information:

- Fuel included: 1 pack of firelighters, heat beads or lump charcoal (amount varies with spit size). Never add wood or other fuels, you will damage the spit.

- Check all wing nuts, screws and bolts securing the meat are firmly (finger) tightened as some settling may occur during transport. Do not over tighten, as you will damage the equipment.

- YOU MUST USE FOIL! Remove the coal tray and line the inside of the whole spit roast outer (stainless steel part, not the black coal tray) with aluminium foil to control fat fires, oil and waste run-off damage and slip hazard reduction it makes cleanup easier. Then place the coal tray back into the roaster.

If you do not use foil you will spend hours cleaning your spit and the ground area where it was. If you have paid for cleaning and do not use foil we will charge double the cleaning charge to cover the extra labour.

- Place one whole pack of firelighters broken up in the middle of the coal tray and charcoal (4kg for large and x-large spits and 3kg for mini spits) **directly on top (not spread out)** and light. Please be aware this will create a lot of heat and flames (fast) so do not leave unattended.

- When at least 60% of the fuel has turned white, spread the fuel out to the full width of the coal tray using a shovel or good stick. Then add more fuel on top of the burning fuel so the whole bottom is covered, no more than half the height of the coal tray / just a good cover approx. 30-40mm high.

- If you have enlisted a butcher shop to fit your meat to the skewer, cut the plastic from around your meat with scissors. Avoid running a knife down the length of the skewer or you will cut all the netting from the meat (for boneless spits).

- By this stage you should have sufficient heat to begin cooking. Place your motor and skewer holder onto the legs at about half height to start with, then place the skewer (meat) on the motor and holder and switch the motor on.

- After 20-30 minutes if there is no fat dripping out of the meat lower the meat. If it looks like it is burning or going black, raise it up. Keep an eye on your meat and make adjustments during the whole cooking time to make sure there is fat dripping but not burning.

- With the remainder of your fuel add handfuls at a time to keep a light cover of fuel across the fire tray. Do not throw all of your fuel on at once, the remaining charcoal is for topping up and if used correctly you will get 9-11 hours cooking time depending on weather.

- After 4 to 5 hours your meat will reach 67°C. When this temperature is achieved, raise your meat up a small amount (about an inch) so the fat is still dripping, but only dripping about every 30 seconds. Give it another couple of hours to smoke and tenderize then remove the meat including the bar and all fittings onto a cutting area and remove the fittings and netting (if netting used).

- If you are cooking foiled veggies on the spit, add a little extra fuel to the fire tray before putting your veggie grills and veggies on. Do this two hours before you want to serve. Use tongs or welding gloves to re-arrange the veggies every 30 minutes to ensure even cooking. Please keep an eye on the fuel below to make sure you have a healthy amount of fuel going and plenty of heat is still coming out of the spit (don't forget the fuel).

- For easy serving we recommend hiring one of our large cutting boards so you can slide the whole skewer of meat onto one board and cut. We also recommend using an electric knife for easy slicing due to the large amount of meat on each spit.

- Slice the meat thin and serve. Thick slices might sound cool but does not work with roast meats. If you are cutting a whole animal up, slice from the outside in like you would carve a ham, horizontally with the meat. Don't try and butcher it by breaking into primals and boning out, this does not work with roast meats. The rules for cutting cooked meat is the reverse to cutting raw meat.

- Note: You will still see some red juices inside the meat when the meat is fully cooked, this is normal because the rotisserie retains the moisture of the meat. This is a good thing and doesn't mean your meat is not cooked through. If you're unsure, check your thermometer reads over 67°C in the thickest part of the meat.

WARNING

* When finished cooking please extinguish coals with water (make sure there is no hot oils/fats in the unit) and clean the whole spit roast unit immediately, this will make the spit much easier to clean and reduces fire and burn risk.

Tasty tip: your leftover meat makes great roasts, stews and casseroles for later on. The bone-in spits are especially good for making stews, casseroles and stocks because you can slow cook all the meat off the bones and all the connective tissue makes great rich gravy. So don't forget to refrigerate or freeze your leftovers when the meat cools down so you can make the most of your tasty spit roasted meats!

WARNING

* Do not use indoors

* Do not leave unsupervised & Children must not be left unsupervised near the spit.

* You are using this equipment at your own risk.

* NEVER use water to extinguish a fat fire, use a fire blanket, sand or extinguisher. Keep a bucket of sand nearby.

* When roasting whole animals (lambs mostly) watch for fat dripping at a fast rate, this can lead to a large fat fire very fast. If this happens raise the animal up to the highest setting straight away and wait for the fat drip to reduce and the lower until at the correct drip amount. It is very important somebody is watching the spit roast the whole time.

To clean your spit (if cleaning option not chosen), use hot soapy water/degreaser/oven cleaner, and scrub with steel wool and a wire brush. Once the spit and parts are clean rinse with fresh water. If you have black markings / resin on the stainless steel use steel wool and gumption then repeat the first cleaning process. Your cleaning will be made easier if the spit is used correctly and no other fuels (wood), food or rubbish are added to the spit after your spit has finished (especially wood). If you are basting your spit, try to baste only the meat and not the roaster for easier cleaning.

When you have finished with your spit please pack it down and look over your provided checklist in the toolbox to make sure everything is there. We will deduct your bond for missing / damaged items. When transporting the spit please make sure it won't be damaged in transit.

If you have paid for cleaning please empty your spit of burnt coal, foil and rubbish before we arrive for pickup we cannot transport spits full of ash and rubbish, this will also prevent ants being attracted to your location.

Missing parts will be charged as follows: bolts/screws/wingnuts/s-hooks \$5, end spikes \$28, center spikes \$37, u-bolt back brace \$25, leg holders \$55, Legs (inc wheels) \$80, grills \$75, fire pit \$180, stainless spit base \$530, motor \$450, meat support (opposite motor) \$40, main skewer \$90, toolbox \$45, electric knife \$95, cutting board \$220, serving trays \$40, extension lead \$40.

Please check the local authorities for fire bans in place before your event. In the extremely rare case of a fire ban, we can fully refund your payment or provide you with the meat on it's own or provide other cooking equipment.

We wish you all the best and thank you for choosing McHugh Hire for your hire needs!

If you have any great photo's of our equipment in action we'd love you to share them with the McHugh Hire community via our Facebook page <https://fb.me/McHughHireShop> or email bookings@mchughhire.com

If you have any queries please call us on 6162 1662.

