



LIGHTING INSTRUCTIONS FOR MOUNT FORGE SPIT ROASTER

1. Open the hood of the oven before attempting to light the burners. If included remove the 4 stainless steel trays.
2. Turn all the control knobs clockwise to "OFF" position.
3. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
4. On one of the two burners, push in the control knob and turn it anti-clockwise to the "Full rate" position, at the same time hold in the ignition button (a clicking sound will be heard) this will light the burner. Keep pressing the knob for a further 15 seconds to observe if the burner has lit. If not, repeat the process. Then repeat for the second burner if required.
5. If the burner has not lit after retrying wait 5 minutes and repeat step 4.
6. Adjust the heat by turning the knob to the High/Low position.
7. If the burner does not light with the ignition spark it can be lit manually with a long reach lighter from the inside. Consult Bronco's to rectify the ignition.
8. To turn the burner "OFF", turn the control knob clockwise to the "OFF" position. If you wish to turn the complete oven "OFF" turn the cylinder valve or regulator switch to the "OFF" position and then turn the control knob on the appliance clockwise to the "OFF" position on both burners.

WARNING: If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence. Call Bronco's for further assistance on 021 109 2673.

BRIEF COOKING GUIDE

The oven with both burners running on full will use around 1kilo of gas per hour.

Monitor the meat closely at all times, the following is a rough guideline.

Ideally allow the meat to get to room temperature prior to cooking.

Place in the oven with both burners on full for the first 30-40mins to 'sear' the meat, that's sealing the outer skin. The meat skin should go crisp and darken, don't let it go black! Next, turn down to either: one burner on almost full and the other off or both to low for the remainder of the cooking time, the slower you cook the meat, the more succulent will be the result.

Once cooked, use a temperature probe to be certain.

NOTE: You can cook a couple of joints on the trays as well as the pig, ideal if some customers want a choice of beef or lamb or if you are catering for a lot of people.



CARE AND PROTECTION OF STAINLESS STEEL SURFACES

The Mount Forge Spit Roaster features Stainless Steel components, using moderate grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception. Even the highest marine grades of Stainless Steel require frequent cleaning and rinsing with fresh water to avoid oxidation and other corrosive issues.

The Mount Forge Spit Roaster features Stainless Steel with a brushed finish. The brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care and protection it is realistic to expect that it will show signs of corrosion in time.

CLEANING & CARE

CAUTION: All cleaning and maintenance should be carried out when the oven is cool and with the fuel supply turned OFF at the gas cylinder.

CLEANING

“Burning off” the oven after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

OUTSIDE SURFACE

Use mild detergent or a baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the oven lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with a strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER ON THE OUTSIDE SURFACE.**

CARE

Ensure the Mount Forge Spit Roaster and its components are sufficiently cool before cleaning. Do not leave the Mount Forge Spit Roaster exposed to outside weather conditions. Never douse the Mount Forge Spit Roaster with water when its surfaces are still hot and never handle hot parts with unprotected hands.

NB: Never use carbon steel brushes or steel wool.