INSTRUCCIONES PARA ASAR CARNES Y AVES, MODELOS #1, 2, 3

Preparación del carbón: Modelos #1 & #2 ver ilg. #4. Se introduces para Puerco para temperaturas altas. Endurecer la bandeja del centro de la misma, luego de encenderlo separado sin dejar espacios vacíos. Mantenga 1 hora sin tocar la Caja. Para asegurarse que su asado quede tostado, pida doble espuma en temperaturas ambientales y no ver sacar del refrigerador. Recomendamos la misma para todas las carnes.

Salida de los carnes:
Ponga el puertón de la bandeja, el empleador de agua del vapor (fig. #1) asado de puerta frontal. Inyecte cada 4 pulgadas y mezcle de esta manera.

AVIS: Suminye por 10 minutos en la solución de sal fig. #13. Encienda con la ayuda del puertón de la bandeja. Colocar el puerco en el papel de aluminio directamente en la bandeja de grasa, no en la parrilla. Despues de 1 hora voltee la pieza, dele agua a la bandeja de la grasa, y coloque el puerco al frente y espere que la caja esté caliente. En caso de paletas y perniles, coloque la piel hacia arriba en la bandeja de la grasa, no en la parrilla. Deberá estar al alcance del agua que haya destilado el asado y pruebe alice cada 4 pulgadas entre su asado y la bandeja o tapa de cenicero. Notar que luego se oscurecerá debido al proceso del ahumado. Los demás aves están preparadas de la misma manera.

PRIMERA HORA DE ASADO
Para la Caja China, el primero de los carnes coloque las carnes en la siguiente forma:
Paleta y pernito...con la piel hacia abajo
Carnes enteros...con el costillar hacia abajo
Bola de Res: parte grasosa hacia abajo y dentro de la bandeja de grasa, no en la parrilla.
Vacunas...entero. Inyectar cada 4 pulgadas y mezcle de esta manera.

Vegetales: Batatas, plátanos, papa, ajíes, maíz. Inyectar cada 4 pulgadas y mezcle de esta manera. Luego de 1 hora, coloque su asado y pare. Después de 2 horas más sin abrir la tapa cenicero. Notar que la carne se oscurecerá debido al proceso del ahumado. Otros Asados especiales:
Costillas de puerco: voltee a la 1/2 hra. y asar por 1/4 hora.
Bife: Roasted Pork or Bacon:...in the center of tray lite and spread once
Preparing the charcoal:
Start with the for #1 model and 16 lbs. for #2 the pig will be cooked for 2 hours. For the charcoal, once it spread utterly over the grid (fig. #5). Model #1 till the tray completely then make land in the front of tray line and spread once well.

SALTING THE MEATS
Pour pork or leg. Use the brine solution (see fig. #4) inject the pieces at intervals allowed by the length and thickness of the particular piece. Moisten the exterior with the same solution.

FOWL: Submerge in the brine solution for 10 minutes. Inject the pieces at intervals allowed by the length and thickness of the particular piece. Moisten the exterior with the same solution.

SEA BASS OR VENISON ROAST: Use the brine solution. Moisten the entire roast. Do not inject or salt into roasting.

PREPARAR EL CARBÓN: Inyectar cada 4 pulgadas en el cuerpo de la bandeja, no en la parrilla. Deberá estar al alcance del agua que haya destilado el asado y pruebe alice cada 4 pulgadas entre su asado y la bandeja o tapa de cenicero. Notar que luego se oscurecerá debido al proceso del ahumado. Otros Asados especiales:
Costillas de puerco: voltee a la 1/2 hra. y asar por 1/4 hora.
Bife: Roasted Pork or Bacon:..............................Fatty side facing up
Loin:.............................................................Fatty side facing up
Lamb Leg:....................................................Fatty side down
Pork Shoulder: ......2 1/2  hours (skin side up)
Roast Beef: ........... 2 hours (fatty side facing up
Pork Leg:................3 hours  (Skin side up)
Turkey:........Over 20 lbs.......2 1/2 hour
Lamb Leg..................1 hour (skin side up)
Chicken:........Upto 14 lbs.......1 1/2 hour
Lamb Leg..................1 hour (skin side up)

NOTA: Remover por su roce inmediatamente after the modified the meat has been elbowed, to avoid dryness. Remember to use the same time for roasting one or several of the same pieces.

OTHER SPECIAL ROAST:
Baby Back Ribs & Pork Chops...Roast for 30 minutes on each side.
Regular Ribs ......1 hour on each side

Roast your pig in 3 hrs. 40 mins.
Ase su puerco en 3 horas 40 minutos
ROASTING A WHOLE PIG

1. Open the pork by the belly, do not cut or poke holes into the skin.  Prepare a baste solution (fig. 13). Inject the solution into the meat, one time every 10 minutes, so that they are coated evenly. The amount of solution to be injected depends on the thickness of the meat. Then turn the pork over and do the same with the upper solution, now apply salt evenly over the pig. You can baste and cut your favorite spices in the pork. For recipes please visit our web site www.lacajachina.com.

2. Place the grease tray inside the Caja China. Place charcoal in two piles of equal size, on each end of the charcoal tray. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 14 lbs. of charcoal. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 14 lbs. of charcoal.

3. When the charcoal grid is ready (fig. 5), place charcoal in two piles of equal size, on each end of the charcoal tray. Place charcoal in two piles of equal size, on each end of the charcoal tray.

4. Prepare the charcoal. We recommend Kingsford Charcoal. It lights faster, burns even and lasts longer. Never use instant charcoal or carbon for the model #1 and #2. Start with 16 lbs. of charcoal. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal. Place charcoal in two piles of equal size, on each end of the charcoal tray.

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6. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

7. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

8. Open the box by the belly. Do not cut or poke holes into the skin. Every 10 minutes verify the cooking of the skin, every 4 to 6 inches. Replace the ash pan and charcoal grid (see photo #10). Add lighter fluid and light. Once lit, begin to count 15 minutes. Continue opening the box every 10 minutes until the skin is crispy.

9. The skin, every 4 to 6 inches. Replace the ash pan and charcoal grid (see photo #10). Add lighter fluid and light. Once lit, begin to count 15 minutes. Continue opening the box every 10 minutes until the skin is crispy.

10. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

11. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

12. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

13. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

14. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

15. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

16. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

17. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

18. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

19. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

20. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.

21. The box will open every 10 minutes. After 3 hours, lift the charcoal grid (fig. 7) and remove the ashes. Place charcoal in two piles of equal size, on each end of the charcoal tray. For Caja China Model #1 and #2, start with 16 lbs. of charcoal.