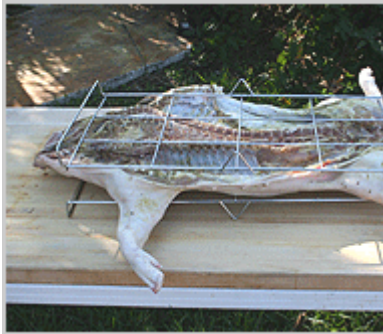




Instructions for Roasting a Whole Pork
Roast your pig in 3 hrs. 40 mins.

1. Place the pig between the two racks. Make sure you do not cut or poke holes on the skin side.
2. Use the 4 S-Hooks to hold the pig between the two racks, make sure the rack's handle are facing away from the pig.
3. Place the Drip Pan inside the box.



4. Place the pig inside the box, ribs up.
5. Place Ash Pan, to cover the box.
6. Place Charcoal Grid on top of the Ash Pan.



7. Add first batch of Charcoal on top of the Charcoal Grid. You can use self igniting charcoal on the first batch only
- 7a. If using this type of charcoal, spread the charcoal then lit. This way you will have a more even heat inside the box.
8. Light the charcoal.



9. Once lit spread the charcoal evenly over the Charcoal Grid, the cooking time starts right now, add more charcoal after the hour, you will add 3 more batches of charcoal in the following manner. 1 Hour, 1 Hour, 30 Minutes.



10. After the 3rd Hour, remove the charcoal grid.



11. Place the Charcoal Grid on the ashes by lifting and shaking top of the long Handles.



12. Remove the Ash Pan from the box and dispose of the ashes. Make sure you water down the ashes on the ground, they can cause fire.



13. Now flip the pig over, to crispy the skin of the pig. This is easily done using our Patented Rack System, just grab the end of the Rack lift and slide as you pull upward.



13b. Using the other hand grab the top end of the other rack and slide it down.



14. Score the skin using a knife, this helps to remove the fat and crispy the skin.



15. Cover the box again with the Ash Pan and Charcoal Grid, do not add any more charcoal at this time.



16. After 30 minutes, take a peak by lift the Charcoal Pan by one end only. You will continue doing this every 10 minutes until the skin is crispy to your liking.

