



## **IMPORTANT! PLEASE READ** **OPERATION & SAFETY INSTRUCTIONS** **FOR THE MINEHOST ROASTER**

**IMPORTANT: PLEASE RETURN THIS ROASTER IN A CLEAN & HYGENIC STATE. THE ROASTER WILL BE INSPECTED ON RETURN. A CLEANING FEE OF \$80.00 WILL BE CHARGED IF THE ROASTER HAS NOT BEEN CLEANED.**

- 1) Be sure that anything likely to be affected by heat is atleast 1m from the roaster
- 2) The roaster needs to be on a solid surface to avoid the unit tipping over.
- 3) The unit needs to be level & the drain firmly in placed before cooking.
- 4) To light, open lid and then turn the gas on at the cylinder. Ensure the regulator is firmly attached to the bottle to avoid gas leaks. WAIT 1 MINUTE
- 5) Press spark lighter until pilot lights, then hold knob and turn anticlockwise to light the main burner, then regulate to desired level.
- 6) Place food on rack and cook.

**NOTE: LINE THE BOTTOM OF ROASTER WITH FOIL OR FOIL TRAYS TO CATCH ANYTHING THAT FALLS AND HELP REDUCE CLEANING TIME!**

**Thank you! From the team at Festival Hire!**

*Please refer to our Terms and Conditions on the hire agreement for further information.*

**PLEASE TURN OVER FOR COOKING TIMES**

**\*\* THE BODY OF THIS ROASTER WILL BECOME  
VERY HOT! PLEASE WATCH YOURSELF &  
PLEASE KEEP CHILDREN SUPERVISED AT ALL  
TIMES\*\***

Whole pigs.....	40kg – 4/5hours
Whole lambs.....	20kg – 3/3.5 hours
Whole turkeys.....	7.5kg – 25/3 hours
Whole snapper.....	8/9kg – 1.5 hours
Chickens.....	2kg – 2 hours
Legs of pork.....	4/4.5 hours
Rumps/rolled roasts.....	aprox. 3 hours

Happy Cooking! From the team at Festival Hire!

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