

Congratulations. You have made a great decision: To rent a fine piece of equipment.

THE SUN RENTAL MEAT SPIT

You are now embarked upon the greatest adventure of your life. Roasting meat on a spit is easy and fun. The following are gleanings from many of our friends and clients. It is not a cure-all. There is no recipe in all of history that will satisfy everyone. Need some help. Call us. We will be happy to work with you. Take what you need from these instructions. Add to them. Use common sense. That is the secret of a successful roast.

EQUIPMENT

ROTISSERIE / FIREBOX
CHARCOAL (6 To 8 BAGS)
LITTLE SHOVEL

CHARCOAL GRILL
LONG TONGS
1 BAG / PLAYSAND



We place the sand in the firebox to keep the heat from going out the bottom. No reason in losing any energy out the bottom of the firebox.

Start your first bag of charcoal in the firebox. From then on start charcoal in the small grill. Transfer with the tongs to the main firebox when glowing hot. You ask why?

Charcoal has a fine dust on it when it comes out of the bag. Pour it on the fire and the dust coats the meat. Need I say more?

1. TABLES TO WORK ON. (PICNIC TABLES ARE FINE.)
2. GLOVES (WHITE COTTON: TO HANDLE THE HOT MEAT.)
3. GLOVES (PLASTIC: TO SERVE WITH.)
4. WIRE, THREAD, & NEEDLES (TO CLOSE CAVITIES / SECURE TO SPIT TONGS.



5. SPRAY BOTTLE OF VINEGAR OR WATERED WINE.

6. ROLLS OF ALUMINUM FOIL, WAXED PAPER. BAGGIES, ZIP LOCS

7. FENCE POLES

If it is windy, place these in back of the firebox. Stretch aluminum foil between them to break the wind. This will conserve heat and cut down the cooking time. Otherwise, add a couple of hours to your joy.

8. MEAT THERMOMETERS (COOK TO 170°)



9. CUTTING TOOLS

ASSORTMENT OF KNIVES
WIRE CUTTERS

ELECTRIC KNIFE
SCISSORS

AND OF COURSE:

APRONS, CHEF HATS, B B Q SAUCE (OPTONAL)



ADDITIONS

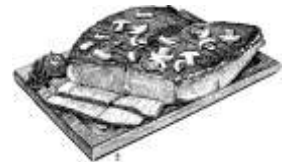
⇒ Here is a neat one: Freeze some heads of lettuce. Place them in the cavity and sew tight. The frozen heads of lettuce keep the thin stomach meat from turning before the thicker parts are done.



⇒ In parts of the South, hot honey is brushed over the meat. Gives it a natural taste.



⇒ Use cutting boards to prepare



⇒ the finished product. Do not cut while on the spit. Juice spills, causing flare-ups. In general it is not a good policy.

UNDERSTAND YOUR RENTAL CONTRACT/KNOW YOUR RESPONSIBILITY FOR THE EQUIPMENT YOU HAVE RENTED

These guidelines and tips are common-sense suggestions designed to promote machine efficiency and safety. Compiled from literature of leading experts in the field, they are believed to be reliable, and are offered as suggestions and illustrations to deal principally with common practices and conditions encountered in the use of these machines. The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplant or replace other additional precautionary measure to cover usual or unusual conditions or situations where common sense might otherwise dictate.

The Sun Rental Center disclaims all liability for, and makes no warranty or guarantee, the accuracy or applicability of this information in any situation.