

Creating a Fire Pit To Cook with Your Ultimate Rotisserie

For a Temporary Fire Pit:

Dig out a shallow area in the ground.

Stack two cinderblocks at each corner on a level surface to support frame of rotisserie; if desired you may dig out a shallow pit in the ground.

Remember that your **Ultimate Rotisserie** has adjustable stanchions to position the roast on the spit at the optimum height above the heat source (determined any wind, fuel consumption and heat of fire).

Follow conventional internal temperature guidelines for the meat you are cooking – which can be checked with an instant read thermometer.

Fill area/pit with desired fuel source, leaving a space in the center for a mound of **play sand** to catch the drippings and prevent flare-ups; keep a non-flammable stick or rod on hand to move the coals around to keep heat evenly distributed.

Charcoal: start with 20-30 lbs of charcoal; light it and burn them down to embers; add more charcoal as needed (approximately 10 lb. bag for each 10 lbs of roast to be cooked).

Wood: use well seasoned mixed hardwoods, split into small pieces (approximately 2" diameter); burn down to coals, adding more wood as needed

- *KEEP FLAME LOW AT ALL TIMES.*

Have a source of water on hand (hose, watering can) to control heat and any flare-ups.



Some of our customers have adapted steel drums, cattle troughs, etc. for a fire pit – ultimate versatility!

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