



## WHOLE HOG COOKING INSTRUCTIONS

**WE STRONGLY RECOMMEND YOU TEST LIGHT THE BBQ THE DAY YOU PICK IT UP TO ELIMINATE ANY PROBLEMS ON YOUR ACTUAL COOKING DAY!**

**Call us immediately if you have any problems so we can walk you through the lighting process.**

**\*\*Ensure the BBQ is set in a sheltered area away from direct winds\*\***

**Step 1:** Brush a layer of cooking oil over the tray and then line the inside of the tray with tin foil.

**Step 2:** Take the hog out of the bag and set it inside the tray with the front shoulder at the tiger torch end – with legs facing downwards

**Step 3:** Plug the drain hole at the end of the tray and set a container under the hole just in case it drips (plugs can be tin foil, rag, potato etc.)

**Step 4:** Add 2 inches of water in the tray with the hog

**Step 5:** Light the tiger torch and set it into the hole at the bottom of the BBQ **\*DO NOT INSERT THE TIGER TORCH MORE THAN 10 INCHES OR THE FLAME WILL SUFFOCATE\***

**Step 6:** Adjust the torch valve until the thermometer on the BBQ reaches your desired temperature.

**Step 7:** Set cooking times and temperatures according to chart provided.

**Step 8:** Insert a meat thermometer into the front shoulder or the hind ham. When your meat thermometer reads 180° Fahrenheit hog is ready to eat!

**Step 9:** If the hog is finished cooking before your scheduled meal time, turn down the tiger torch until the BBQ temperature reads 150°-200° Fahrenheit – to help reduce the temperature quicker, prop up the lid of the BBQ to let some of the heat escape – the hog will stay warm and perfectly moist until you are ready to start eating!

**Step 10:** When you are ready to serve the hog, the tray can be removed so you can place it on the table to carve.

### Temperature & Times for Hog sizes:

**\*\*one regular-size propane tank will usually be enough to cook your meat, but we highly recommend that you have a second one available just in case\*\***

SIZE	TEMPERATURE	TIME
40-60LBS	250 - 300 ° F	6-7 hours
70-80LBS	250 - 300 ° F	6-8 hours
90-100LBS	250 - 300 ° F	8-9 hours
110-140LBS	300 - 340 ° F	9-11 hours
150-170LBS	300 - 350 ° F	11-13 hours
180-190LBS	350° F	13-15 hours

Cooking Times and Temperatures vary per pig, check your hog after 4-6 hours. Insert a Meat Thermometer in the thickest part of the hog, when the internal temperature reads **180° Fahrenheit**, your hog is ready to eat!

## TROUBLE SHOOTING GUIDE

We maintain our Whole Hog Cookers regularly and hope that you will not have any trouble with them, however, should you experience any issues, following these simple steps should resolve them.

### Tiger Torch

If you can only get a small flame or no flame out of the torch

**Step 1:** try switching to a different propane tank if you have one available, it might be nearing empty or your hose could be plugged

**Step 2:** if that doesn't work, then remove the head off the end of the torch and clean the orifice.



For questions or if you are having difficulty with the cooker, please call:

**Eric Cell: 204-461-3413 (please text if no answer)**

**Office Cell: 431-997-2277 (please text if no answer)**

### RETURN

**Hog BBQ is to be returned no more than 3 business days after Pickup date unless other arrangements have been made with our office.  
204-344-5675**

**RETURNING THE BBQ COOKER:** Please return it clean and make sure the tiger torch is inside the BBQ. There is a \$25 fee for returning the tray unwashed and \$150 fee to lost Tiger Torches.

3 different methods to clean the tray:

- Soak in hot water and then rinse it out with a garden hose
- Wash it with a high-pressure washer
- Scrape it with a metal scraper and then wash and rinse it

