<table>
<thead>
<tr>
<th>Grills Type</th>
<th>Dimensions</th>
<th>Cooking Capacity</th>
<th>Rental Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Propane</td>
<td>3ft. x 5ft.</td>
<td>50-100 people</td>
<td>$50</td>
</tr>
<tr>
<td>Large Propane</td>
<td>Double sided 2ft. x 6ft.</td>
<td>100-300 people</td>
<td>$75</td>
</tr>
<tr>
<td>Coleman Tailgate</td>
<td></td>
<td></td>
<td>$10</td>
</tr>
<tr>
<td>Pig Roaster</td>
<td>3ft. x 6ft.</td>
<td></td>
<td>$100</td>
</tr>
<tr>
<td>Propane Stove</td>
<td>2 burner</td>
<td></td>
<td>$3</td>
</tr>
<tr>
<td>Propane Campfire</td>
<td></td>
<td></td>
<td>$10</td>
</tr>
<tr>
<td>Electric Oven</td>
<td></td>
<td></td>
<td>$5</td>
</tr>
</tbody>
</table>

**Towing Requirements**

All tow behind grills require a 2in. ball and a flat 4 prong electrical harness.

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**Barbeque Grills**

OUTDOOR RECREATION CENTER

United States Air Force Academy
Outdoor Recreation Center  Bldg. 5136

719-333-4753/4356

www.usafasupport.com

OPEN: Mon.-Fri. 9 a.m. to 6 p.m.  Sat. 7 a.m. to 4 p.m.
CLOSED: Sun. & Holidays
PIG ROASTER

Price: $50/day
- Reservable with full payment
- Must be cleaned to the condition you picked it up in upon return or assessed a $25 minimum cleaning fee.
- 2” trailer ball
- Charcoal is not supplied with the rental
- We do not recommend self-lighting charcoal
- There is a 75 lb. meat limit

How to Assemble

Open the box for your charcoal rotisserie and remove electric motor and mount.

Rotate the motor and mount and point protector end mount 180 degrees so they are facing outward.

Adjust both end mounts to the lowest height and secure with stainless steel pins. If needed, the height of the spit can be raised up in 1 in. increments. Both ends of the spit must be at the same height.

Set Up and Operation

Place grill on a level area clear of combustible items. Make sure a UL approved, type 3, outdoor extension cord is used. Keep the motor unplugged until the rotisserie is completely set up, loaded and balanced.

Place one support bar clamp on the spit and slide the clamp all the way to the end of the bar, followed by one skewer with the prongs facing inward. Insert the pointed end of the spit through the center of the length of meat. Before you proceed, make sure the meat is balanced on the spit.

Once the meat is balanced, install the second skewer and support bar clamp. If you are cooking a large roast, use the support bar as needed to secure the load. Make sure the meat and the support bar are centered between the rotisserie height adjustment posts and that the posts are the same height.

Tighten the thumbscrews on all of the stainless steel hardware. As the meat cooks down, the skewers may need to be adjusted to hold the meat firmly and placed firmly on the spit.

Loosen the aluminum knob (locking washer must be in place) on the adjustable motor mount so the chain slips over both drive sockets. Adjust the slide action so that the chain is taut. Re-tighten the aluminum knob. Before you operate the rotisserie, the chain guard must be properly installed.

Remove the entire spit assembly and ignite the charcoal. When coals turn white, place the hot coal covers over the charcoal. Remove the chain guard by loosening the wing nut. Place the rotisserie spit, with the meat centered, in the point protector and motor in mounts.

Begin with 30-40 lbs. of charcoal briquettes and place them in 2 or 3 even piles in the firebox. For easy cleanup, line the grill with aluminum foil. Bank the charcoal along both five foot lengths of the firebox, keeping the middle clear. If desired, a layer of sand or stone (such as lava rock) can be placed along the center to absorb the dripping grease and prevent flare-ups. No charcoal should be placed directly underneath the spit.

Plug into approved outdoor electrical outlet, turn the motor on, remove the hot coal covers and begin cooking. We recommend adding 10 lbs. of charcoal every hour while the rotisserie is in use. Start these coals in a separate location (outside of the rotisserie) so they are ready to go when you need them. If no space is available to start coals in separate location, add fresh coals to already burning coals as needed. Control the temperature by opening lid or the clean-out door.

When the meat is cooked, turn the motor off and unplug from the outlet. Place hot coal covers over the charcoal and carve meat directly from the spit, or remove the spit from the unit and move it to a carving table.

Care and Cleaning

When all the coals are cool, crumble the foil with ashes inside and dispose of contents in an approved manner. Never pour water on hot coals to extinguish them, this will warp the fire box.

Clean firebox and stainless steel hardware with hot soapy water, ensuring they are clean and dry before returning. Excessive carbon buildup on the stainless steel hardware can be removed using a non-metallic scouring pad such as a green Scotch-Brite pad.

This Cooker is designed for OUTDOOR USE ONLY!