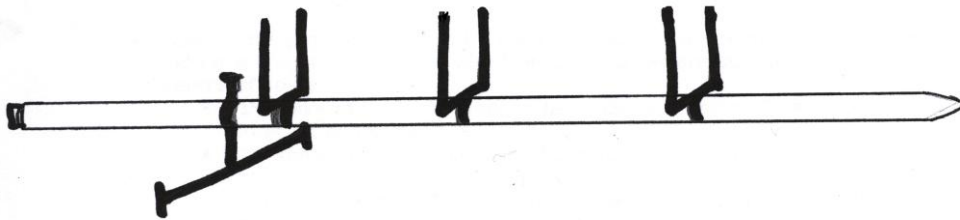


SETTING UP AND RACKING A LAMB

1. Put 2 spikes on spit pole and tighten the bolts. Make sure the spikes are as straight as possible. Sit the pole on the carving arms and tighten the bolt. Spike facing up! Be very careful!
2. The positioning of the spikes will depend upon how long the lamb is. but they should roughly go
1st Spike rear legs close to hips.
2nd Spike By the shoulders as far forward as you can get it.
Leg Fixing sits at the rear of the pole.



3. Hold the lamb above the spikes, it is easier with 2 people but 1 strong person can do it. Starting at the legs, which go at the motor end. hold the legs open and push the lamb on to the spike. (*Do not push all the way as yet as it makes the front harder to spike.*) Spread the ribs and push on to front spikes. try to get the spine evenly between the prongs of the spikes. When you are happy with the spacing etc push the lamb full on to the spikes. **Be careful where you push!**
4. Place the metal clamps on to the spikes and push down, you can gently tap these with the hammer. Put 1 washer on each side of the spikes Use the 15mm spanner and gently tap the washers down until the clamp is fixed. If you hit them too hard the washers will bend.
5. Push the legs through "coat hanger" fixing and tighten the bolt.. This will keep the legs steady during cooking.
6. **(OPTIONAL)** Use a small knife and make small cuts into the meat, in the fleshiest parts. Push in some large pieces of garlic.
7. **(OPTIONAL)** marinade the lamb with Rosemary, Olive oil and wholegrain mustard. Strip the rosemary from the stalks and mix it in to the oil and mustard. **Not too runny!** Rub it over the lamb.
8. Loosen the Bolt holding the Hog still. 2 People lift the lamb down in to the machine. Engage the pole by pushing back the cuff and slowly pushing the pole in. **(DO NOT HIT WITH A HAMMER! BREAKAGES WILL CHARGED AT FULL REPLACEMENT COST!)** The cuff must then be pushed back to do this you must turn the pole slowly whilst pushing the cuff forward. It will only go on when the ball bearing are in the holes on pole.

SETTING UP AND RACKING A LAMB

Cut off and dispose of the Black Plastic and or clear plastic wrapping, from your Lamb before cooking!

1. Make sure the spit roast machine is level and has shelter from the wind. Breezes can cause the burners to blow out. Place a container under either end of the machine to catch the fat in.
2. Your lamb will be delivered to you “ready to cook” with the spit pole engaged. The lamb will be fine left in the machine overnight before cooking and so you DO NOT need to disengage the pole.
3. Events that have more than 50 guests will also have boned and rolled English lamb joints which will be on the spit pole. The joints will cook roughly the same time as the whole lamb.
4. Light the gas burners by pushing in and turning the gas knob to Max and hold it in for 5 seconds until the flame travels the length of the burner rail. There is a safety sensor at the end of each burner and once this is hot the gas will stay alight. *If the gas flame blows out, the gas supply will automatically stop until re-lit. Be careful to protect the machine from windy conditions.*
5. The Lamb should be cooked at maximum temperature through out the entire cooking process. Cooked on 2 burners for the **First 70/90 minutes** then the BACK burner is switched off (do not switch off the front burner it must be the back one) the lamb is cook whilst being constantly rotated. Your lamb needs approximately 3 hours in total to cook, and 30minutes for it to rest still rotating.
6. 1 hour before you wish to eat lift the lamb out of the machine onto the carving position using the lifting handles supplied. To remove the pole from the motor, push back the collar (you may need to tap lightly it with a rubber hammer) and gently slide the pole and lamb to the right. **Make sure the pole is completely disengaged before lifting** which avoids damaging the spit pole and coupling. The pole will sit on the 2 carving arms avoiding the handle grooves/ indents on the pole which is clamped in place and held with a Wing nut. You should tighten the nut enough so that lamb stays still but so that you can turn it during carving.
7. Allow the lamb to rest for 30 minutes before carving it. The skin can be carved and served along with the rest of the meat.
8. We provide a carving dish in the kit. Pour approx 1 litre of water in the deep base of the chafing set and place the shallow tray inside. This sits under the lamb on the edge of the machine and as you are carving put the lamb in to the dish. This will keep the meat hot as you carve. **Have both burners on** whilst carving to keep food hot.
9. 60 – 70% of the meat is found on the back legs and the loins. Start carving the legs first. Turn the lamb in to a position you are comfortable to carve in. It is much easier to slice the loin on a chopping board as opposed to in situ. To remove the loins cut along spine and down next to the spikes and gently pull out.
10. If you have boned and rolled legs attached to the spit pole remove the round black spring steel clips using the pliers provided. Lift the oblong stainless steel plate off the joint and then pull the rolled joint off the spike. De-string it and carve with a sharp knife. Each joint will serve up to 20 portions depending on how generous you are.

SETTING UP AND RACKING A LAMB

11. If you wish you can remove the leg fixing at the rear of the lamb to make the carving easier. Loosen the bolt on the coat hanger attachment and push back away from the legs. The 17mm spanner fits these bolts as well.

The hire equipment that is delivered with the lamb roast is listed on a sheet that will be given to you on delivery. Please ensure that all equipment, as per list, is returned with the Spit Roast Machine. The Carcass must be removed and disposed of by the client ready for collection. If you roast the bones and caramelize the remaining meat at 180° C for an hour or so, then boil up to make a tasty stock or lamb stew.

Instructions to Remove Lamb Carcass

With the pliers supplied, grip the round black washers holding the oblong plate (there are 2 / 3 of them) that is positioned over the spikes. Twist the black washer which will loosen it enough to slide it off the spike so that you can remove the oblong stainless steel plates. If you can't get a good grip on the washer, tap the plate with the hammer which will move it enough for you to get a grip.

Undo the 17mm bolts (anticlockwise) to loosen the leg bracket, and 2 spine spikes, remove the brackets as necessary.

Now the carcass should fall away from the spikes which should complete the removal of your carcass.

The spine clamps and brackets clean easier if they are soaked for an hour or so, you can do this in the oblong chafing (gastronorm) dish that was supplied.

* Please note that **all** carcasses must be removed and disposed of by the client prior to us collecting the machine.

If you have paid for cleaning you will not need to clean any of the clamps and spikes etc.

Please ensure that all spikes clamps and tools are replaced in the Crate ready for collection. You will have been given a check sheet on delivery.