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## PIG ROASTING GENERAL INFORMATION & INSTRUCTIONS

### GENERAL INFORMATION:

- Pig roaster requires a 1 7/8" ball to tow
- Charcoal not included.
- Roaster is a flat grate, not rotisserie
- Wood CANNOT be burned in this roaster. The roaster can be used a smoker by placing wood chips in water in a pan on the grate.
- A minimum of a \$500 repair and up to \$4,000 replacement fee will be assessed if the pig roaster shows evidence of wood being burned inside when it is returned

Before leaving with the trailer, you must connect safety chains and lights. For your protection, whenever opening the cooker, the safety bar MUST be latched. The pig roaster needs to be on an angle, so the grease flows to the rear of the cooker. Raise the leveler 10° to 15° on the front of the cooker to accomplish this.

Grease from the pig is collected in the drip pan and is released through a hole in the rear underside of the cooker; a pan or can is recommended to collect this.

### STARTING INSTRUCTIONS:

- Open Coal door, insert 20# bag of charcoal, leave coal in bag, put on coal rack
- Open all vents – 2 on top, 2 on bottom, and 2 on the side
- Open Cover and latch safety bar
- Start charcoal
- Leave everything open for 20 to 30 minutes
- Then Close door and lid

The initial 20#'s of charcoal should last approximately 2 to 2 1/2 hours, after that coal should be added to maintain 325 to 350 degrees external temperature.

In most cases the top two and lower two vents should always be wide open, the side two only if more oxygen is needed. Usually this is necessary in the beginning. Cooking temperatures should be between 325 to 350 degrees. NOT OVER.

Do not open the cover any more than necessary; every time you do you lose heat. Usually, it is not necessary to open it for the first half of your cooking time, and then only after that when it is necessary to check the internal temperature. We do not provide the internal thermometer, you must obtain one yourself. For food safety, the internal temperature of the pig must reach 165. We recommend cooking the pig to 190 – 120 degrees for the easiest pulling experience. Make sure you check several areas because the temperature will vary in different parts of the pig.

If traveling with roaster with hot coals close all the vents and reopen them when you have reached your destination.

Before starting to carve the pig it is best to let it rest 30 to 45 minutes.

**CLEANING: (must be done to receive your deposit back)**

Remove the ashes from below the grates (you will need to remove the grease catch pan inside the roaster to do this), scrape and clean the grate and scrape the drip pan.

**RETURNING:**

Return items by 12:00pm the next business day (or Monday if using on a Saturday) unless other arrangements have been made. When returning equipment to Biebel's, please check in at the service counter before dropping off the equipment. The staff person will tell you what door or area to return the items to. After the roaster has been checked in and noted as cleaned properly, your deposit will be returned to you.

**APPROXIMATE COOKING TIMES:**

- Weather has a lot to do with this. Stuffed pig should be roasted at 325 to 350 degrees.
- We recommend & use Kingsford Charcoal
- Always temp the pig before carving and cook additional time if needed beyond the approximate times below.

| <b>Pig Weight</b> | <b>Approx. Time</b> | <b>Approx. Coals.</b> |
|-------------------|---------------------|-----------------------|
| 50#               | 5 to 6 hours        | 40#                   |
| 60#               | 5 to 6 hours        | 40#                   |
| 70#               | 6 to 7 hours        | 40 to 50#             |
| 80#               | 7 to 8 hours        | 40 to 50#             |
| 90#               | 9 to 10 hours       | 60 to 70#             |
| 100#              | 10 to 11 hours      | 60 to 70#             |
| 110#              | 10 to 11 hours      | 60 to 70#             |
| 120#              | 10 to 12 hours      | 60 to 80#             |
| 130#              | 10 to 12 hours      | 60 to 80#             |
| 140#              | 11 to 13 hours      | 60 to 80#             |
| 150#              | 11 to 13 hours      | 60 to 80#             |
| 160#              | 12 to 13 hours      | 60 to 80#             |
| 170#              | 12 to 14 hours      | 60 to 80#             |
| 180#              | 12 to 14 hours      | 80 to 100#            |
| 190#              | 13 to 15 hours      | 80 to 100#            |
| 200#              | 13 to 15 hours      | 80 to 100#            |
| 210#              | 13 to 15 hours      | 80 to 100#            |