



THOMA MEAT MARKET

RETAIL

P.O. BOX 261 748 DINNERBELL ROAD
SAXONBURG, PA 16056

WHOLESALE

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POSITIONING THE PIG ROASTER OVEN

1. Position the pig roaster oven in a level spot. The oven can sit on the ground or it can be put up on bricks or cement blocks. It is best to place the oven so that the lid (when opened) will rest against something such as a tree, pole, block building, etc.
2. Place a pan under the oven drain in order to catch grease that drips.

LIGHTING THE OVEN

1. Open the lid and remove the rack. Begin to place charcoal in the outside troughs.
2. Dump one bag of charcoal in each of the outside troughs. (Do not put charcoal in the middle trough It should be empty). Then soak charcoal with lighter fluid. We recommend one can of lighter fluid per bag of charcoal. **DO NOT USE WOOD IN THIS OVEN**
3. Repeat step 2, using one bag of charcoal in each of the outside troughs.. (This is called layer soaking your charcoal.)
4. After the charcoal is in the troughs and it is soaked with fluid, light both troughs of charcoal.
5. Leave the lid up and allow the charcoal to burn (usually 45 minutes to 1 hour) until it has all turned white.
6. Lay the pig on the rack - belly down like a bear rug and carefully place the rack back in oven.

COOKING

- Close the lid and let the pig cook. Do not open the lid.
- Average cooking times are: 80 - 100 lbs.-----6 hours
100 - 125 lbs.-----7 hours
125 - 150 lbs.-----8 to 9 hours

The internal temperature of a fully cooked pig is 170 degrees.

CLEANING THE OVEN AFTER USE

1. The rack cleans most easily if it is done when it is still hot, just after the pig is removed (a wire brush works best), with hot soapy water and rinse with hot water.
2. Shovel the charcoal out of side troughs into the middle trough. This helps with grease removal from the middle of the oven.
3. Remove all of the charcoal and the charcoal dust.
4. Throw a bucket of hot soapy water into middle trough and swish it around with an old broom.
5. Hose the entire oven down with hot water.
6. Wash entire outside of roaster oven.

**Return the cleaned oven by the following Wednesday, and get a return on your deposit.
DO NOT PUNCH HOLES INTO OUR OVEN WITH A PICK OR DRILL.**