



Skokie 847-677-2010

Glenview 847-657-9020

Wheeling 847-537-2255

## Tow Behind Grill

### Instructions for the propane 2 ft x 6 ft Tow Behind Grill:

1. Open lid, secure latch in slot
2. With lid open turn burner valve (black knob) to pilot.
3. Push burner valve in (black knob) and push igniter button until lights.  
(After the pilot lights continue to hold black knob for 30 seconds).
4. Release and turn black knob to "on" position.
5. If pilot is not lit, repeat above process.

### Tips for operation:

6. If flame jumps in tube, **shut OFF**, let cool and repeat.
7. **Do not force the knob.**
8. When turning the knob to the "off" position, depress the knob lightly.
9. Close lid to get desired temperature and place meat on screen.
10. Your flame can be adjusted by turning black knob.
11. 40lbs propane tank is necessary and will burn approximately 7-8 hours.
12. Grill operates more efficiently with lid closed.
13. **Keep both dampers open on both ends or flame will go out.**
14. If more heat is needed, charcoal or mesquite chips may be added to drip pan along with the use of propane.

### Set-up instruction for Rotisserie models:

1. To use a rotisserie pit, open lid, making sure latch is secured in slot. Removable grill support must be removed from inside of pit to enable rotisserie to move freely.
2. Load rotisserie unit first, then assemble motor into rotisserie unit. Insert pin in shaft and bolt motor down.
3. To unload, remove motor first. You can't remove rotisserie unit unless motor is removed.

4. To use as regular pit, remove motor and rotisserie unit, then install three grill supports and insert grill on top.
5. **Tips for hog roasting:**

**Preparation for pig roasting:** Season with garlic cloves by punching holes with narrow sharp knife and inserting about 15-20 cloves for a 200 lbs Hog.

**Hog roasting:** If using a charcoal model: Start with not more than 50lbs of charcoal in center of grill. Light let it get hot and spread out with poker. Keep larger share of coals under front shoulder and ham area. This amount will approximately do a 200lbs whole pig in 7-8 hours keeping lid closed, open only if basting and seasoning. If necessary to add charcoal, pull screen forward with pig on and add charcoal, then replace screen. Propane and charcoal: pig does not have to be turned when roasting on screen: It will get done evenly. Any favorite seasoning may be used as pig is roasting, check hams first. Use gloves removing pig. Tighten down clamps as pig continues to cook.