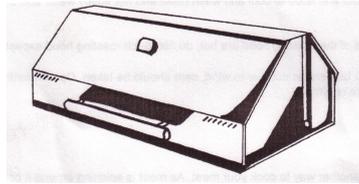




LOGAIRE BBQ ROASTING HOOD FOR 2 BURNER, 3 BURNER AND 4 BURNER STAINLESS STEEL BBQS



ASSEMBLY INSTRUCTIONS:

1. Attach handle using bolts, spacers, washers and nuts provided.
2. Place the roasting hood on top of the BBQ.
3. Place the wire cooking rack into the rear of the hood.

OPERATING THE HOOD:

1. Always open the hood when lighting the BBQ.
2. Always use the burners on low when roasting or you will dry out the meat; a good rule is to keep the temperature in the low to medium setting.
3. **Never** run burners above low setting when the hood is closed. Internal temperatures exceeding 250 degrees Celsius may cause damage to BBQ components and/or trolley. Suggested temperature is 150 degrees Celsius.
4. Windy conditions and cold weather can affect roasting hood temperatures.
5. Place meat on roast rack, place a tray under roast rack and fill the tray with water. This will keep the meat moist; whilst preventing flare up and when roast is ready the residue in the tray will make a tasty gravy with the addition of a little flour.
6. The tray may require topping up with water during roasting, as the water will evaporate.
7. Approximate cooking time for 1 kilo of meat is 40-60 minutes depending on size and shape of meat. Fish 20-40 minutes.



1. **Cleaning:** Wait for BBQ and hood to cool and wash hood with hot soapy water and soft cloth to remove grease.
2. **Warning:** All surfaces of the roasting hood are hot; do not touch roasting hood except handle.
3. **Warning:** If the BBQ burners go out due to wind, care should be taken. Open roasting hood and wait a few minutes before relighting.

OPTIONAL EXTRAS

Rotisserie

This offers another way to cook your meat. As meat is rotating it continually bastes itself, ensuring even cooking. Place a tray filled with water below so as to reduce flare and retain moisture of the meat.

Assembly instructions for Rotisserie:

1. Attach a motor bracket to either side of hood using nuts and bolts in holes provided. Slide motor onto bracket.
2. Assemble rotisserie rod by screwing together, pushing prongs onto rod. These are used to keep meat from slipping around on rod.
3. Locate rod into motor drive and locate other end into side of hood.