

Pig on spit preperation



Remove
trotters



Push
both sets
of U
retainers
into the
stomach
cavity



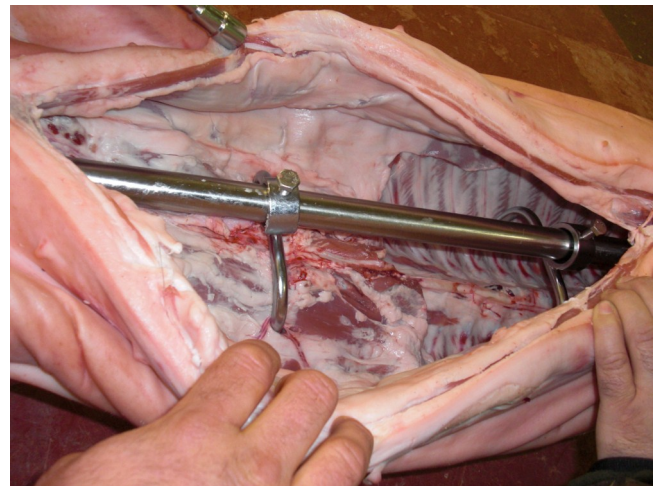
and out
each side
of the
spine



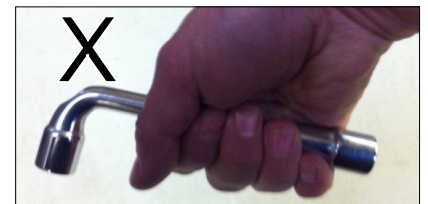
**Push down firmly
and retain with
R clips**



Push spit
bar
through
including
U
retainers
(assuming)
head
removed



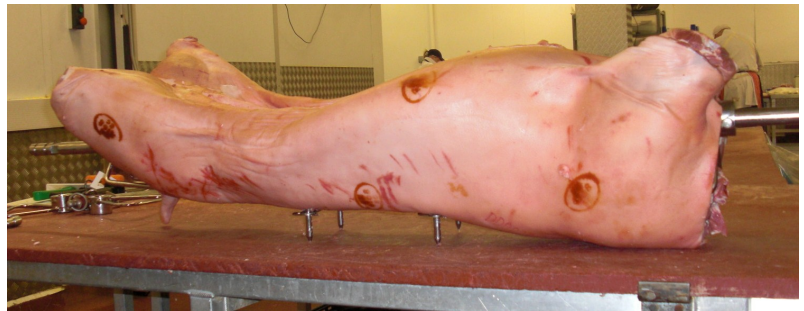
NOTE : Hold the spanner by the short
side in order to avoid over tightening





IMPORTANT

We always recommend removing the head unless your function is a medieval banquet or shooting club or similar. MOST people do not like to see the head AND it is a waste of meat as it can be used for sausages etc.



The end 4 prong retainers can now be pushed into place on each end and tightened into position—NOTE these must be re adjusted after the meat has shrunk.

If you are catering a smaller event then the shoulders can be removed (and used later)
ideal for parties of 80-120



For neatness and a best looking hog it is a good idea to stitch up the stomach with butchers sting

