



**2016**

**Spit Roast Buying Guide**

## 2016 SPIT ROAST BUYING GUIDE

We stood around in the backyard for hours, mulling over the different aspects and ingredients that go into selecting that perfect spit roaster. After much deliberation and many beverages, we have strategically trimmed the fat on over 50 different facets that go into selecting the perfect spit roaster.

The spit roast buying guide is stuffed full of helpful suggestions and handy tips to get you started with your new found passion for slow roasted, delicious meats that will be the focal point for your next special occasion with friends or family.

### 5 Reasons You Should Own A Spit Roaster

Before we get stuck into what to specifically look for when buying a spit roaster, let's consider the why you should buy a spit roaster in the first place.

1

**Cook For Large Numbers Of People** - Spit roasters are a great way to easily cook for a large number of people. With the right size spit roaster, you can cook for up to 200 people. Try doing that with your BBQ or kitchen oven!

2

**Wow Factor** - Spit roasters have that 'WOW' factor that you can make the focal point of your event or gathering. There are very few occasions where cooking becomes the centre piece of a get together. Spit roasting is certainly one of these occasions. With a spit roast, groups of people come together to watch and enjoy the anticipation of a meal for many hours, before marvelling at the finished product and feasting together in a joyful celebration.

3

**Better Flavour** - Spit roasting sure beats a regular BBQ or a boring roast in the oven. Spice up your next gathering and prepare a spit roasted meal for your guests that they'll be reminiscing and raving about for months ahead.

4

**Delicious Tender Meat** - Meat cooked over a spit roast is the most delicious way to cook. The food rotates and slow cooks over several hours, enhancing the flavour and softness of the meat.

5

**See Old Friends** - Putting on a spit roast is a guaranteed way to get friends together. You will be surprised at the amount of people that come out of the wood work when they hear about your succulent, spit roasted meats. You might even find you make some new friends who tag along with your old ones for a taste



# The 7 things to consider before buying a Spit Roaster

## 1 Gas or Charcoal

This is the number one thing you need to consider when buying a spit roaster.



Both gas and charcoal have their pros and cons but if you are going to cook a spit roast you should invest a little extra time and effort to get maximum flavour from charcoal cooking.

GAS PRO		GAS CONS
More convenience	↑ ↑	More expensive
Easy Light	↑ ↓	Limited choice
Easy Control Temperature	↑ ↓	Decreased flavour

Gas spit roasters are easier to prepare, light and control the temperature throughout the roasting process.

Only a handful of spit roasters have been AGA approved resulting in a smaller range of spit roasters on the market at a higher price.

Spit roasting with gas doesn't have the same theatrical experience as a charcoal spit roaster because the meat is cooked under a hood rather than being exposed for all the see and smell

CHARCOAL PROS		CHARCOAL CONS
Increased flavour	↑ ↑	Preparation Time
Greater choice	↑ ↑	Temperature maintenance
Social aspect	↑ ↑	Clean up

As the meat cooks, fire and smoke is absorbed by your food giving that smoky, authentic flavour that comes from using charcoal.

Cooking with charcoal creates a greater social atmosphere. Standing around the fire engages our primal instincts and brings out the cave man in us.

Charcoal can takes longer to prepare and maintain the heat to a desired temperature.



## 2 Size - bigger isn't always better

It's important to consider the size/length of your spit roaster. Consider your needs and the number of people you want to cook for to help guide your decision.

There is no point in purchasing a mammoth spit roaster big enough to feed an army if you are only going to be cooking for a small family. If you go too big, chances are that you won't go to the effort to pull out the spit roaster to cook roast lamb for Sunday lunch.

On the other hand, if you regularly entertain large groups of family or friends then consider a longer spit roaster that allows you to feed everyone. If you are a member of a sporting club, charity group or large organisation, then a spit roaster that can cook a whole animal might be a better option for you.

### Short: 50cm in length

If you are short of room and only plan on cooking for a small number of people, you can get away with a 500mm long spit roaster. Keep in mind that you may only be able to fit 2 chickens or 2 small rolls of meat. A short spit roaster is ideal for small family gatherings or that Sunday roast.

### Medium: 75cm in length

If you live in an apartment with a small balcony, owning your own spit roaster is still very achievable. You may not be able to spit roast a whole lamb or pig but considers a smaller model like the 500mm or 750mm.

If you have no intention of cooking a whole animal and are more likely to just cook a couple of small roasts, chickens or gyros on your spit roaster, a 750mm spit roaster is a great choice for entertaining a decent group of friends.



### Long: 120cm or greater in length

If you are planning on using your spit roaster to cook a whole lamb or pig, the minimum length you should purchase is 1200mm. Anything shorter than that and you will not have room to retain the legs. The shank of a lamb is the best part and it would be a shame to have to cut it off because your spit roaster was too short. A full size spit roaster is perfect for catering large functions, sporting events or charity days.

### Extendable Spit Roasters

Another option to consider is an extendable spit roaster which expands and contracts in length to suit your needs. Depending on the occasion and what you're cooking, you can easily reduce the length and cook for a small gathering, or extend it for a big occasion to cook a whole animal. The extendable spit roaster also packs up small enough to fit under a bed!

### 3 Choosing a motor

It's hard to believe that the original spit roasters took turns in rotating the rotisserie skewer by a crank handle! Thank goodness someone thought up a solution and developed the modern rotisserie motor we use today.

These are the main things you should consider before investing in a rotisserie motor.

#### Motor Power/Voltage & Weight Limits

When buying a rotisserie motor you really need to consider how many kilo's of meat you want to turn.

Motor	Weight Capacity	Price Range \$	Chicken	Lamb	Pig
3 volt motor	1 - 8 kg	30 - 50	✓		
12 volt motor	10 - 20 kg	30 - 150	✓	✓	
240 volt motor	20 - 100 kg	30 - 350	✓	✓	✓

#### HEADS UP

You will be surprised at how quickly the total weight increases from the starting weight of the meat to the finished product.

#### HOT TIP

To keep your motor from overheating, make sure it has an inbuilt fan for cooling.

#### 3v battery operated motors

These motors are designed for cooking kebab skewers or small rolls of meat for a family or small group.

#### 12v rotisserie motors

A great choice for camper's without access to a main power source.

#### 240v motors

A 240v rotisserie motor is recommended for most rotisserie users who will be having a spit roast at home or where 240v power mains are available.



## 4 Height adjustment functionality

When cooking with a spit roaster, particularly a charcoal spit roaster, it is imperative that you can adjust the height the meat sits over the charcoal; otherwise you are setting yourself up for disaster.

### Scenario

A bed of piping hot charcoal is fiercely burning away and is burning the outside of your roast.

Your roast is cooking on the outside but on the inside it is still red raw.

To slow down the cooking process, you need to reduce the heat. This can be done by either moving the charcoal or by lifting the height of the skewer (your meat) further away from the coals.

How do you know if your meat is too close to the fire?

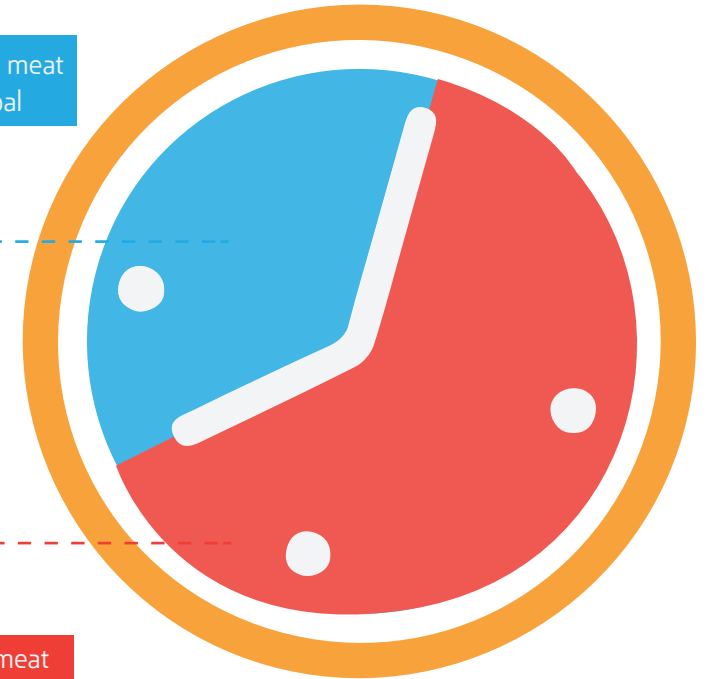
### HOT TIP

Wear some heat proof gloves while handling your rotisserie



To Cold! Lower the meat & add more charcoal

To Hot! Raise the meat



Place your hand just under your meat and well above the fire.

Your hand should be able to withstand the heat from the charcoal for 7 seconds.

**Less than 7 seconds:** the charcoal is too hot and you need to raise the meat further away.

**More than 7 seconds:** insufficient heat is getting to your meat and you need to add more charcoal or put the meat closer to the fire.

**Warning:** Remember, fire is extremely hot. The last thing you want to be doing is fiddling around with wing nuts or lifting the heavy and hot skewer manually.

## 5 Accessories

The type of meat you intend on cooking will determine what spit roaster accessories you will require.

If you are spit roasting chickens or small rolls of meat, you will require **small spit roaster prongs**. The spikes are closer to one another and can easily be pierced through the meat.

Alternatively, if you are using your spit roaster to cook a whole animal, you should consider:

- ✓ 2 large spit roaster prongs
- ✓ 1 back brace to secure the spine of the animal
- ✓ 2 leg brackets or wire to affix the legs to the skewer.

A **spit roast plates** is a great accessory if you are using your Spit roaster gyros plates are a great accessory if you are using your spit roaster to cook gyros (thinly sliced meat they use in kebab stands and fish & chip shops)

These are thin plates which look like a CD.

The benefits of using **spit roast plates** instead of ordinary spit roaster

- ✓ Gyros are intended to be carved throughout the cooking process rather than all at once at the end.
- ✓ It is much easier to carve up against a flat plate than fighting your way around the spikes and skewering yourself.



### HOT TIP

you can also cook vegetables, chicken wings or vegetables on a spit roaster.

If this appeals to you, a basket or cage which attaches to your spit roaster skewer and rotates is a great investment.

## 6 Portability

Portability is an important thing to consider when selecting the size of spit roaster and motor you need.

If you tend to go camping regularly you want a smaller spit roaster with a 12v motor. This ensures light weight, quick and easy set up/pack down and doesn't take up a lot of room in your car.



### HOT TIP

Free standing models are available and allow you to cook over an open fire. They can be hammered into the ground or straddled over the fire on tripod stands



## 7 Check Warranty Details

Having a warranty on your motor is an important thing to consider when choosing a motor. There are still a few people out there selling spit roaster motors made out of old windscreen wipers and washing machine parts.

The vast majority of spit roaster motors available online and in stores are:

- ✓ Factory Produced
- ✓ Gear driven motors
- ✓ Come with 12 months (minimum) warranty

The longer the warranty, the more confidence the supplier has in the quality of their product



### HOT TIP

Ask the supplier whether they do warranty repair work 'in-house' or whether the work is outsourced. You'll get your motor back a lot quicker if the work is completed 'in-house' and be more likely to get spare parts later down the track with an 'in-house' dealer.

## SPIT ROASTER SELECTOR

We believe there is an ideal spit roaster out there for every warm blooded bloke ever to walk the Earth. We have hand selected the best spit roasters to suit your lifestyle, personality and meaty needs. We hope these suggestions satisfy your roast meat urges for many years to come.

### THE OUTDOORS MAN

You love getting away with friends and family and exploring the great outdoors. You want something portable and light weight that you can take camping.

## Flaming Coals Portable Camping Spit Roaster

**SHOP NOW!**  
**\$250.00**

- ✔ Lightweight: less than 10kgs including motor.
- ✔ Height adjustment range up to 80cm from the ground.
- ✔ Portable 12/240v motor that can handle a 20kg load.
- ✔ Compact: comes with small carry bag.



## THE JACK OF ALL TRADES

You want a spit that is economical for small gatherings of fewer than 20 but you also want the option of being able to cook a whole animal.

# Flaming Coals Extendable Spit Roaster

**SHOP NOW!**  
**\$310.00**

- ✓ Extendable length from 78cm to 138cm.
- ✓ Multi functional ability: cook a whole animal, small pieces of meat or use as a charcoal BBQ with attachment grill.
- ✓ 240V Electric motor (25kg motor capacity) with 12 month warranty.
- ✓ Folds into a compact unit 78cm x 56 cm x 12.5cm - great for storage.
- ✓ Easy setup - assemble without a screw driver in less than 5 mins!
- ✓ 2 Stubby Holders with hints and tips to cook your meat to perfection



## THE COMMUNITY MAN

You're buying on behalf of a sporting club or a catering company to service the community. You want a large, reliable spit roaster that is built to last.

# Flaming Coals Warrior Pig Spit Roaster

**SHOP NOW!**  
**\$995.00**



- ✓ Includes a 240V electric motor with 60kg load capacity and a 12 month warranty.
- ✓ Heavy duty charcoal tray insert.
- ✓ Adjustable skewer heights.
- ✓ Removable wind shield which also acts as a lid when the spit is not in use.
- ✓ Includes all attachments to affix a lamb/pig/goat to the skewer.

## THE GADGET GUY

You want all the bells and whistlers with your spit roaster. It needs to be packed full of features and come with all the accessories.

# Flaming Coals Deluxe Cyprus Spit

**SHOP NOW!**  
**\$449.00**

- ✔ Cook kebabs and roasts simultaneously
- ✔ Comes standard with 2 prongs, 2 gyros disks and 1 basket
- ✔ Complete with wheels, cover and cooking thermometer.
- ✔ Motor: 6m cord so you don't need an extension lead
- ✔ Receive a bonus 240v motor (capable of turning 9kgs) free of charge so you can turn small kebab skewers at the same time as the 3 large skewers

