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### Roasting Oven

The Heatlie Roaster works similar to a fan forced oven. The burner is at the rear and the heat rises and rolls around the food. With the movement of heat rising at the back and rolling down at the front, the hottest cooking area inside the unit is the front area on the rack closest to where the roaster opens.

Do not place food directly over the burner, as your food could burn in the direct heat. The fat dripping onto the flame could also cause smoke and flare ups.

The Heatlie roaster can reach 200 degrees Celsius in 3 minutes, so there is no need to pre-heat.

**Cooking capacities:** Large 80kg. Small 40kg

#### **Rack sizes:**

80kg roaster – Bottom rack: 1300mm x 550mm      double up rack: 800mm x 480mm

40kg roaster – Bottom rack: 800mm x 360mm      double up rack: 800mm x 230mm

#### **Cooking Times**

- Whole pigs - 40kg 4 to 5 hours
- Whole lambs 20kg 3.5 hours
- Whole turkeys 7.5kg 2 to 3 hours
- Whole Snapper 8-9kg 1 to 1.5 hours
- Combination legs of Pork, Rumps etc. 4 to 5 hours
- Vegetables approx. 1 hr

Allow longer if food is frozen. If food is placed in roasting dishes, rather than directly onto the roasting rack cleaning is minimised.