

Hog Roast Rental



Roaster Tips

Hog sizing: Portion size per person ranges from 10 to 16 ounces each. The largest size hog that will fit in the roaster is 170 pounds.

Hog roasting time: Approximately one hour for every 25 pounds. Take the temperature of the hog in the thickest portion of the ham or the shoulder with a thermometer probe to verify an internal finished temperature of 165 to 180 degrees.

Suggestions for roasting: Lay the roasting screen in the bottom of the roasting pan. Fill the roasting pan with water. Add your favorite seasonings to the water (such as garlic, beer, etc.). Place the hog in the roaster with feet corner to corner and head toward front of roaster.

Lighting instructions: Open the trap door in the back of the roaster. Open the main lid (so gas will not get trapped). Use a lighting stick to reach the burner. One person turns on the propane tank while the second person is holding the ignited lighting stick.

Propane: Regular grill tanks should last three to four hours. Large tanks will last seven to eight hours. You are responsible for providing your own propane. It requires a standard gas grill tank.

Suggested cleaning tips: Soak the roaster with oven cleaner. Use a pressure washer to clean the roaster. If you don't have access to a pressure washer, you can take the roaster to a self-serve car wash and use their pressure washer. The roaster must be returned clean in order to receive your deposit in full. There is a \$50.00 cleaning fee if roaster is not clean when returned.

Return time: Roaster must be returned at the scheduled return time or daily rental fee applies.

- ◆ Customer is responsible for transporting rented equipment in a secure and safe manner. The trailer requires a 2" ball hitch.
- ◆ Customer agrees to hold Lanning's harmless for any damage to customer's vehicle incurred during transporting the roaster. Customer will pay an additional day rental fee if not returned by agreed time of return.
- ◆ If equipment does not function properly, notify Lanning's within 30 minutes of occurrence or no refund or allowance will be made.

\$100 Deposit is required

Rental Fee \$125.00 + tax	\$134.06
Delivery Fee (within Knox Co.) \$50.00	\$
Hog Cost (Price Per Pound x Weight)	\$
Pick Up Fee (within Knox Co.) \$50.00	\$
Total	\$
Amount of Deposit	\$
Amount Due	\$

Name: _____

Phone: _____

Address: _____

Reservation Date(s): _____

**Contact our Butcher Shop at 740-397-2751 ext. 231
to order a hog and rent our roaster oven; call early to reserve your date.**