



Cooking Techniques

Your Hogg Boss oven is more than capable of cooking a variety of meats. Please refer to the table shown as a suggested guide for various cooking times.

PIG	1hr per 11.5Kgs (25lbs)	e.g. 60Kgs (130lbs) pig	5.5 to 6 hours
BEEF	1hr per 4.5Kgs (10lbs)	e.g. 9Kgs (20lbs) beef joint	2 hours
LAMB	1hr per 11.5Kgs (25lbs)	e.g. 23Kgs (50lbs) lamb	1.5 to 2 hours
TURKEY	1 hour per 9Kgs (20lbs)	e.g. 11.5Kgs (25lbs) turkey	1.5 hours
VENISON	1hr per 9Kgs (20lbs)	e.g. 27Kgs (60lbs) deer	2.5 to 3 hours

The maximum weight to be used in the Hogg Boss roasting oven is 60Kgs/130lbs.

You can expect to produce approximately 300 to 350 portions for this weight of meat.

Alternatively, you can adapt the roasting oven by using the conversion pack available, enabling you to cook up to 150 potatoes perfectly.