



Crossray Roasting Rack (TCEAC-005)

Instruction Manual

DIRECTIONS FOR USE:

1. Preheat the BBQ:

Set the BBQ to the desired temperature and allow it to preheat for 10-15 minutes.

2. Cook Low and Slow (Recommended):

Set the BBQ to a low temperature (around 110°C to 130°C) and cook the meat slowly over several hours. This method ensures tender, juicy results and allows the flavours to develop fully.

3. Prepare the Roasting Rack:

Place the roasting rack on the grill. Ensure it is securely placed to avoid any movement during cooking.

4. Add the Meat:

Position the meat on the roasting rack. For best results, use cuts suitable for slow roasting, such as ribs or large cuts of beef.

5. Use the Meat Thermometer:

Plug the provided meat thermometer into the front control panel of the BBQ. Insert the probe into the thickest part of the meat, ensuring it is deep enough to reach the centre. This will give the most accurate reading of the internal temperature.

6. Start Roasting:

Close the BBQ lid and monitor the temperature. Adjust the burners as needed to maintain a consistent temperature. Roast the meat until it reaches the desired level of doneness.

SAFETY WARNINGS

Avoid Direct Contact: The roasting rack and BBQ will become extremely hot during use. Always use heat-resistant gloves when handling.

Ventilation: Ensure proper ventilation when using the roasting rack to prevent the buildup of smoke and carbon monoxide.

Fire Hazard: Never leave the BBQ unattended while roasting. Keep a fire extinguisher nearby in case of emergencies.

CLEANING INSTRUCTIONS

1. Cool Down:

Allow the roasting rack to cool completely before handling. This may take up to an hour after use.

2. Remove Residue:

Remove any remaining food particles and grease. Dispose of them safely.

3. Wash the Rack:

Clean the roasting rack with warm, soapy water. Use a brush to remove any stubborn residue. Rinse thoroughly and dry completely before storing.

ADDITIONAL TIPS

1. Rotate the Meat:

Use heat-resistant gloves and long-handled tongs to quickly and carefully turn the meat halfway through cooking, ensuring even flavour distribution and maintaining a consistent temperature.

2. Avoid Overcrowding:

Ensure there is enough space around the meat for proper air circulation.