



The Heatlie Roaster

Looking for a spit for your next event?? Why not try our Heatlie Roaster.....
quick, easy to use !!

About the Roaster

80kg capacity with 1360mm x 560mm cooking surface;
Can sit gastronom pans on the racks to cook vegetables if required;
Utilises the unique Heatlie Circular Cooking System for more efficient
and effective roasting, and a controlled cooking environment;
Instant heat with 0-200 degrees Celsius in only 3 minutes;
10 hours cooking from a 9kg gas bottle.

Approximate Cooking Time

Whole Butts: 25kg 5 to 6 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 hour

Allow longer if food is frozen

If food is placed in roasting dishes, rather than directly onto the roasting
rack cleaning is minimised and helps the roaster to retain heat





1. How to use it
2. Connect to the gas supply; Quick release gas pipe
3. If you suspect a gas leak, check connections only with soapy water. Bubbles will appear at the leak point if apparent.

1. Open the lid before lighting;
2. Turn on gas at gas cylinder;
- 3.3) When first lighting the pilot please be patient. Bleeding the gas through the pilot can take up 3 to 4 minutes as the jet in the pilot is small
4. Ensure both the pilot light and flame buttons are fully extended (do this by depressing and releasing both buttons);
5. Depress pilot light button – and hold down;
6. Whilst still holding down the pilot light button, push ignition button until pilot light ignites. The pilot light can be viewed through the pilot light viewing hole. Hold pilot light button down for a further ten seconds then release (it will stay one third depressed);
7. Once pilot light is on, depress pilot light button again and then release (this time it should extend fully);
8. Burner flame will automatically be on HIGH (pilot light viewing window will show flame);
9. To change flame from HIGH to LOW, depress flame button fully then release (the button will be one third depressed);
10. Repeat the process (from No. 8) to return to HIGH;
11. Viewing window (on right on button) will show HIGH or LOW flame;
12. To switch burner off, fully depress pilot light, then release;
13. Viewing window will show star (as on pilot light button);
14. After use, turn off control valves on gas cylinder.