



# Spit Roast Hire Form

Date Order Taken	
Order Taken By	
Customer Name	
Telephone	
Email	
<b>Order Details</b>	
Date Required	Time Required
Date to be Returned	Time
<i>If Driver Delivery &amp; Pick Up, cannot be delivered or picked up on a Sunday or Public Holiday.</i>	
Pick Up or Delivery	<input type="checkbox"/> \$129.00 Customer will Pick Up and Delivery Back to Fresh Meats <input type="checkbox"/> \$179.00 Fresh Meats to Deliver and Pick Up (within a 30km radius)
Meat Order	Yes / No      If yes, please complete Order Form attached
Address	
Deposit Required	\$150 Deposit Required
Date Deposit Taken	
How was Deposit Taken	
Customer Signature	Date
Rental Agreement	<p>This Equipment Rental Agreement is effective as of the date and time as recorded upon signature, and is made between Fresh Meats Wisers Road Pty Ltd, 86 Wisers Road, Maroochydore, and the individual above. This agreement shall commence on the Date Required and remain in full force and effect until equipment is returned to Fresh Meats clean and in good order. Equipment shall be returned on date and time indicated above. Renter shall pay all charges, as detailed above on the day the equipment is required.</p> <p>Loss of, cleaning, damage or repairs to the equipment, loss of use, diminution of the equipment value caused by damage to it or repair to it, and costs to enforce such charges including administrative fees for processing the claim and legal expenses will be charged. Late return of the equipment will result in an additional day/s hire.</p>



# Spit Roast Hire & Meat Order

Number of People You are Catering For?		
PLU	Amount Required	Product
939902		\$129.00 Spit Hire Charge (where Customer Picks Up and Drops Off)
940002		\$179.00 Spit Hire Charge (with Pick Up & Delivery within 30km radius)
301103		Pork Suckling Pig – 5kg to 20kg
301003		Pork Suckling Pig – 20kg to 30kg
200003		Whole Lamb on a Spit
235503		Lamb Leg Boned & Rolled
332503		Pork Leg Boned & Rolled Rind On
333603		Pork Shoulder Boned & Rolled Rind On
438803		Chickens Boned & Rolled – Size 22
		Other:
Do you require meat put on Spit Pole?		
Admin Use Only		
	SMS Order Entered By	
	Date SMS Order Entered	
	SMS Order Number	
	Date Payment Received	



# Spit Roast Hire Information Sheet

Thank you for your enquiry regarding the Spit Roast Hire!

The Spit Roast Hire costs are as follows:

<b>\$129.00</b>	Customer Pick Up and Return	OR
<b>\$179.00</b>	Fresh Meats to Deliver & Pick Up (within a 30km radius)	
<b>\$150.00</b>	Deposit - refunded in full if returned in clean and same undamaged condition.	
<b>\$50.00</b>	Cleaning fee (only charged if Spit Roast is not cleaned on return.)	
<b>+ Additional cost of meat and other purchases</b>		

The hire costs include a full gas bottle, which does not need to be refilled prior to return.

Our staff can stake the meat onto the spit roast bar ready for you to just place it into the Spit Roast and start cooking. You are also welcome to thread it on yourself.

Calculating the quantity of meat required to feed your party can be a bit daunting. We are happy to help you work out what is required. As a guideline, we allow 250g per person for boneless meat such as a rolled roast or a piece of meat. Bone in meat such as a whole pig or lamb should be 450g per person.

Lamb, beef, pork and chicken are all good options. With boneless cuts of meat, it is best to keep them all similar sizes so they are ready to serve at the same time. As the price per kilo fluctuates with the market, please contact us for an exact quote with specifics regarding your order.

We will explain how to use the spit and also supply you with a manual which you can also refer to on site. The manual includes a cooking time guide to reach your personal preference - ie. rare, medium, well done.

We look forward to helping you with all your Spit Roast needs for your upcoming function!



# Spit Roast Hire Information Sheet

## Spit Rotisserie Instructions

### Assembly

- Please refer to instructions attached.

### Cooking Suggestions

- Internal Temperature Cooking Guide

Rare	60° C
Medium	65° C
Well Done	70-75° C

- Cooking Times

10 kg Lamb / Pig	4 Hours
15kg Lamb / Pig	5 Hours
20kg Lamb / Pig	6 Hours
30kg Lamb / Pig	8 Hours
15cm Diameter Roast	2.5 Hours
20cm Diameter Roast	3 Hours
25cm Diameter Roast	4 Hours
2kg Chicken	2.5 Hours