



**COOKING MANUAL**  
**Pork**

**ROTISSERIE**  
GAS-FIRED VERTICAL SPIT



**WHATCOM**  
WS-GVR

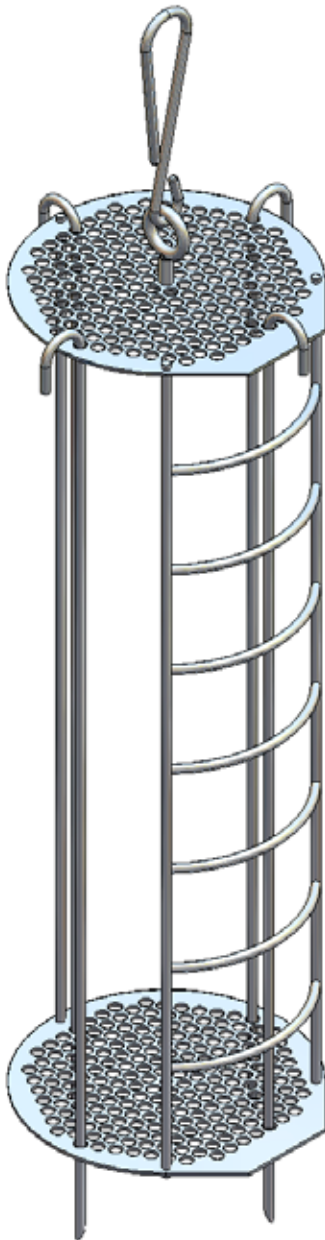
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### **LARGE ADJUSTABLE BASKET**

LIGHTWEIGHT, HIGH PRODUCT VISIBILITY. EASY TO USE AND CLEAN. GREAT FOR PRIME RIB, PORK LOIN, RACK OF PORK, ANY ROAST THAT IS LARGER THAN 3" BUT LESS THAN 6.5" IN DIAMETER. PRODUCT CAN BE UP TO 20" LONG.



Trim the rack of pork and french the bones. Prepare your work surface with olive oil and spice rub.



Drizzle the surface area of the pork with olive oil. Spread the oil over the front, back, and sides of the pork until evenly coated.



Rub the spice blend over the surface and ends of the rack of pork, making sure all surfaces are evenly coated.





**TOOL:** Large Adjustable Basket



Position the rack of pork in the center of the Large Adjustable Basket as shown.

Insert 4 skewers into the holes in the top of the basket, and through the holes at the base of the basket. The skewers should be close enough to the meat to secure it, but not so close as to leave indentations.





Hang the loaded large protein basket from its S-Hook on one of the hooks in the rotisserie.

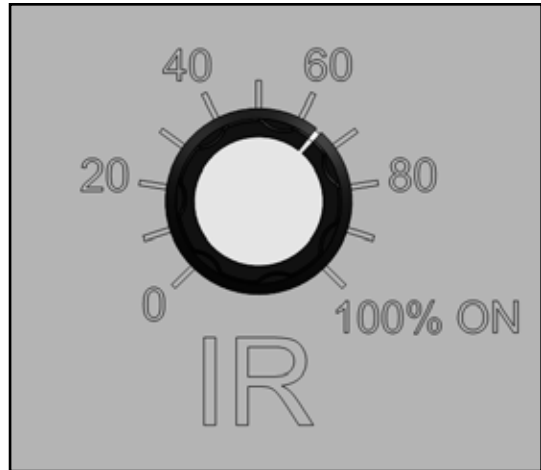


Once the protein basket is hanging in the rotisserie, close the door and press the **START** button.





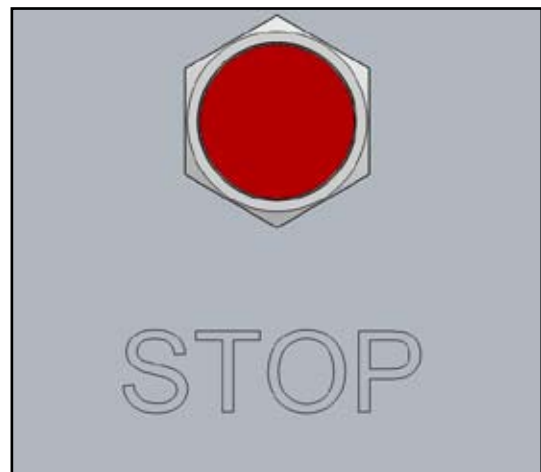
Set the **IR CONTROL KNOB** between 65 and 70. This means the IR burners will fire 6½ to 7 minutes in each 10 minute cycle.



The pork will cook to 140 degrees in about 45 minutes.



When the rack of pork reaches the desired temperature, press the **STOP** button.





Open the rotisserie door and carefully remove the large adjustable basket from its hook in the rotisserie.



Allow the rack of pork to rest for 10 to 15 minutes, then serve.





### Coriander Crusted Rack of Pork

Serves 4

*Our rotisserie does all the hard work for this elegant and easy to prepare roast. Always a striking presentation, Coriander Crusted Rack of Pork is accented in both color and flavor by fruit-based condiments like chutney.*

#### Ingredients

- 1 ea. rack of pork (about 7-8 ribs), chine removed, bones frenched
- 2 Tbsp. extra virgin olive oil
- 2 Tbsp. [Searing Seasonings](#)
- 2 Tbsp. ground coriander

#### Method

**Rotisserie: IR Control Knob set at 6½-7**

- Coat the rack of pork with olive oil.
- In a small bowl, combine the Searing Seasonings and coriander. Rub the mixture into the pork, coating it completely.
- Wrap the pork and refrigerate for at least 12 hours.
- Before roasting, remove the rack of pork from the refrigerator and temper for at least 1 hour.
- Place the rack of pork in the center of a large adjustable basket. Secure the meat with (4) skewers and hang the spit in the rotisserie.
- Roast until the internal temperature of the meat reaches 140 degrees at its thickest point. Remove from the rotisserie and allow the pork to rest for 10 minutes before serving.