Elite Hog Tray Support Bracket





Superb Crackling Results — Every Time

This clever accessory allows the pig's back to be placed higher in the Hog Tray during the cooking process

Invariably this means that the skin is exposed to higher temperatures and ultimately this gives more lift during the early stages of cooking, generating superior crackling

It also allows the heat to radiate inside the stomach cavity ensuring more yield, better results and produces mouth-watering honey-comb filled crackling

Producing more yield

No assembly required

304 Stainless Steel

- Superior Crackling
- Ideal for the event caterer
- Easy to Clean
- Available in both Standard and Giant Hog Tray options
- Enables other joints of meat to be placed under the stomach cavity thereby creating more profit for the operator







Elite Hog Roast Machines

+44 [0]1652 681 883 sales@elitehogroastmachines.com www.elitehogroastmachines.com 1 Limber Road, Kirmington, North Lincolnshire, England DN39 6YB

