



BBQ Model: Bushman/Bravo Flat Plate BBQ

Roast Type: Chicken

Roast Weight: 1.3kg

Setup: BBQ plate removed, oven wire and roasting pan used.

Remove the plate



Or remove the flat/grill and the disperser.



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Place the [oven wire](#) in the barbecue (once the bbq plate has been removed as above).



Place a [roasting pan](#) on the [oven wire](#). We recommend the Scanpan Classic Roasting Pan, 34cm x 22cm x 6cm – 3lt. Made of pressure cast aluminium, its thick base ensures even distribution of heat.



Place a [reversible roasting rack](#) in the [roasting pan](#). We used a 24cm x 17.5cm [roasting rack](#) manufactured by d.line, which gives an offset gap of approx 15mm from the base of the [roasting pan](#) to the rack itself. While cooking excess fat will drain into the [roasting pan](#).



Light the barbecue, remembering to open the lid before igniting, and pre-heat with the lid closed on a low heat setting for 8 to 10 minutes. A low heat setting should be selected using the sight hole as a reference to achieve a modest flame. The steam vent should be open at all times while roasting.



We prefer to lightly coat the chicken in olive oil. Place the chicken on the reversible roasting rack in the roasting pan. The roasting rack will prevent the chicken from burning at the bottom. Vegetables may be added to complement the meal.

When roasting, the heat control should remain on low with the barbecue lid closed and the steam vent open. The air temperature within the barbecue is between 150°C-170°C. We suggest that the roast be checked every 15 minutes as cooking times vary depending on the size of the roast and atmospheric conditions such as wind.

At 15 minutes.



At 30 minutes. You have the option to turn the chicken over to evenly brown the roast.



At 45 minutes.



At 60 minutes. Yum! Test to ensure the chicken is fully cooked, cook further if required and to suit your personal taste.



Simple as that!