

CHARCOAL GRILL

Broadway Party & Tent Rental

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www.BroadwayPartyRental.com

SETUP: Parts = 1 Charcoal Firebox, 1 Grill Top, 4 – Insertable Legs with Casters

1. Grills are designed FOR OUTDOOR USE ONLY! DO NOT use inside or underneath tent or canopy!
2. Place grill on level area clear of combustible items & remove grill top from firebox.
3. Line charcoal firebox with aluminum foil.
4. Begin with 30-40 lbs. of charcoal briquettes. Place charcoal briquettes in 2-3 small even piles in firebox & ignite according to charcoal manufacturer's recommendations. Follow all caution and safety measures.
5. Before placing grill top over hot coals, spray grill top with Pam or vegetable oil to prevent food from sticking to grill top.
6. Removing grill top immediately after cooking prevents grease from baking onto grill surface & will help with cleanup!
7. Cold water poured onto hot coals in firebox will seriously damage grill. The sudden change in temperature damages & causes firebox to twist.
8. After coals are cold, crumble aluminum foil with ash inside & dispose of in an approved manner.

LIGHTING CHARCOAL:

1. Use good quality charcoal. We recommend all natural hardwood lump charcoal. This gives food the best flavor possible. Most briquette charcoal & automatic light charcoal use binders which give off a harsh smoke.
2. If using entire grill top surface, start with 30-40 lbs of charcoal.
3. Make 2-3 small even piles & use lighter fluid to light piles.
4. Once charcoal starts to turn white spread charcoal piles out in an even layer. The charcoal is at its hottest & ready to cook on when it has a thin layer of white ash covering the pieces of charcoal.
5. If cooking for a prolonged period, the fire will need restocking. You may wish to have a separate container to start additional charcoal. You'll need an additional 10-15 lbs. of charcoal for each additional hour of cooking time. Add supplemental charcoal after it's been burning for at least 10 minutes.
6. Adding unlit charcoal during cooking process will give food a harsh taste.

OPERATION:

1. Placing pots, pans, or other cooking accessories on grill top can be dangerous & is not recommended. This grill is designed to only place food for direct cooking on grill top.
2. When coals are ready, evenly distribute throughout firebox. A thickness of 1 or 2 briquettes is ideal for cooking.
3. Select desired cooking height & put grill top onto firebox. Make sure it's been sprayed with vegetable oil to prevent food from sticking.
4. We recommend adding 10-15 lbs. of charcoal each hour while grill is in use.
5. Keep spray bottle filled with water handy while cooking. It helps in reducing flare-ups while cooking.

Please return clean to avoid a \$65 cleaning charge!
There is a \$100 Fee for Charcoal removal.

CLEANING INSTRUCTIONS:

1. When finished cooking, remove grill top to prevent grease from baking on. This will make your clean up MUCH easier!
2. When coals are cool, crumble foil with ashes inside and dispose of contents in approved manner. WARNING: Never pour water on hot coals to extinguish. This can warp and damage firebox.
3. When grill top has cooled, grill top can be cleaned using commercial cleaners and a pressure washer. Excessive carbon build up can be removed using a non-metallic scouring pad, like Scotch-Brite. Do not use a wire brush.
4. Clean firebox with a solution of hot, soapy water.

Clean is defined as no visible food, grease or charcoal!

“We Rent Celebrations!”

**IF EQUIPMENT IS WORKING INCORRECTLY,
CONTACT BROADWAY PARTY & TENT RENTAL AS SOON AS POSSIBLE.**