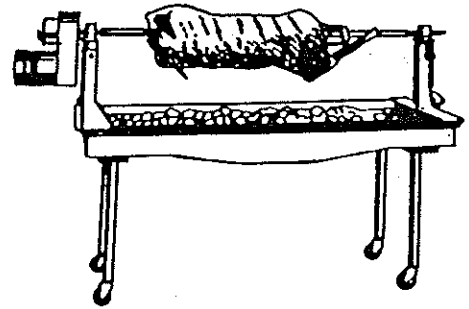


# GRILLS

— CHARCOAL



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**Grill cooks 40 - 60 steaks or 30 chicken halves.**

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If you follow this simple procedure, building a fire is very easy and will give you the most care-free enjoyment from your rental grill or rotisserie.

- A. Cover the firebox with heavy-duty aluminum foil to make cleanup easier. Foil also reflects the heat for maximum cooking.
- B. Apply a spray shortening to the grill to keep meat from sticking.
- C. Cover the firebox with a one-inch deep bed of gravel to provide a better draft and more even heat distribution.
- D. Use about one-third of the grill for a cooling area.
- E. Use hardwood briquets as this form of charcoal burns with a more uniform heat than lump charcoal. Cover the cooking area with a layer of briquets, mounding them in the center and soak with a liquid lighter.
- F. Allow the fire to get a good start before barbecuing, about 30 to 45 minutes. When the charcoal is covered with a fine ash, it is perfect for barbecuing. The ash acts as an insulator and controls the heat. As the charcoal is consumed, knocking off the ash keeps the temperature up.
- G. For grill barbecuing, the coals should be about one-half inch apart. For rotisserie use, the coals should be banked up on both sides. The amount of fuel and the distance the grill, or spit, is away from the firebox will determine the cooking temperature.
- H. ALWAYS REMEMBER TO RETURN YOUR RENTAL GRILL OR ROTISSERIE CLEAN TO AVOID EXTRA CLEANING CHARGES --

*Complete your barbecue by renting: Tables, chairs, linen, china, table service, etc.*

*Compliments of Your  
A.R.A. Member Rental Center*