



Ph: 954-763-6581

Fx: 954-765-1425

www.bestrentalservice.com

HELPFUL NOTES ON OPERATING THE CHARCOAL GRILLS

SETUP & OPERATION

- All grills are designed for OUTDOOR USE ONLY.
- Place grill on a level area, clear of combustible items and remove the grill top. If you rented the stainless steel tray accessory, insert the two forks into the slot at the bottom of the firebox.
- Line the firebox with several layers of aluminum foil to improve heat reflection and cleanup.
- For a 5 foot grill, begin with 30-40 lbs. of charcoal briquettes. Place charcoal briquettes in two or three even piles in the firebox and ignite according to the charcoal manufacturer's recommendations. Follow all caution and safety measures.
- Before placing grill top over hot coals, spray the grill top with vegetable oil or Pam to prevent food from sticking to the grill top.
- When the coals are ready (a thin white ash coating develops), evenly distribute throughout the entire firebox. A thickness of 1 or 2 briquettes is ideal for cooking.
- Select desired cooking height and slide grill top onto the firebox. Make sure it has previously been sprayed with vegetable oil to prevent food from sticking.
- We recommend adding 10-15 lbs. of charcoal each hour while the grill is in use.
- Best Rental Service does not recommend placing pots, pans, or other cooking accessories on the grill top. This can be dangerous. The grill is designed for direct cooking of food only.
- Keep a spray bottle filled with water handy while cooking. It is helpful in reducing flare-ups.

CARE & CLEANING

- When finished cooking, remove the grill top to prevent the grease from baking on. This will make your clean up much easier.
- When all the coals are cool, crumple foil with ashes inside and dispose of contents in an approved manner. Scrape grates free of debris in order to avoid a cleaning fee.

WARNING: NEVER POUR WATER ON HOT COALS TO EXTINGUISH.
THIS WILL WARP THE FIREBOX AND IT IS VERY EXPENSIVE TO REPLACE.

Signature

Print Name