


# Instructions for Using a 5 Foot Charcoal Grill rented from *Herriott's*

## Getting Started:

1. Screw the 4 legs into the 4 sockets located on the bottom of the firebox.
2. Stand grill upright on legs and place on a level area clear of combustible items.
3. To HELP with cooking, line firebox with tin foil to aid in reflecting heat from charcoal to cooking surface AND also makes clean-up much easier.

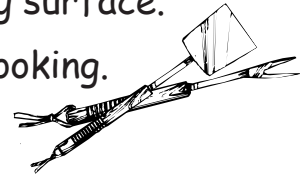


**IMPORTANT!**

4.  Place 15-20 lbs. of charcoal briquettes in two or three piles in firebox. (Enough to create a maximum 1-2 layer thickness when spread out over the surface of firebox.) Ignite charcoal briquette piles following briquette and charcoal fluid manufacturers instructions.

## Cooking:

1. When coals are ready (usually 30-40 minutes after start-up), spread coals out evenly over the surface of the firebox.
2. Prior to putting grill top on firebox spray or wipe grill-top with a cooking oil to prevent food from sticking to cooking surface.
3. Place grill top on firebox at desired height. Begin cooking.



## E-Z Cleanup:

### Grill-Top

1. When finished cooking, remove grill-top and scrape free of food and cooking residue.
2. When grill-top has **COOLED**, wipe off with soap and water. Rinse.

### Fire Box

3. **NEVER** pour water on hot coals to extinguish fire - this will warp the firebox. When all the coals are cool empty tin foil and ashes and dispose in an approved manner.

**IMPORTANT!**

*Thank you for renting from*

*Herriott's*  
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