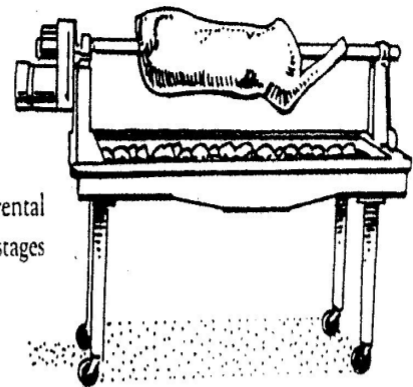


GRILLS AND ROTISSERIES



barbecue can spice up your event! Grill 40 — 60 steaks or 30 chicken halves at once with a rental barbecue or rotisserie. Use sauces or glazes to enhance the flavor (generally added in the final stages of cooking) or marinades (generally added overnight/hours before cooking).

Tips

1. Cover the firebox with heavy-duty aluminum foil to reflect heat for maximum cooking and to make cleanup easy.
2. Spray the grill with cooking spray to prevent sticking.
3. Cover the firebox with a bed of gravel 1" deep to provide draft and even heat distribution.

4. Use 1/3 of the grill for a cooking area.
5. Cover the cooking area with hardwood briques for more uniform heat than lump charcoal.
6. Monitor briques to prevent flare-ups.
7. Soak briques with charcoal lighter fluid.
8. Space out 1/2" gaps on grill, or bank on back sides to collect it.
9. Barbecue when charcoal is covered with fine ash (about 30 — 45 minutes).
10. Avoid hot zone briques during cooking or maintain temperature.
11. Position grill upright close to your tent, up to normal temperature.

Checklist:

Spit	Grill	Marinade
Tongs	Hardwood briques	Apron
Meat thermometer	Charcoal lighter fluid	Crucible
Spit brush	Wear	Sausing
Carving knife/saw	Meatery clips	Delayed food
Patula/tongs	Heavy-duty aluminum foil	Cleanup items

Consult your rental center for additional equipment and accessories for your event.

