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# CHARCOAL GRILL

Volume # 2013-A  
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- ### PARTS
- Charcoal Basin
  - Adjustable Grill Rack

- ### OPTIONAL ITEMS
- Charcoal Briquettes
  - Grill Gun / Lighter
  - Grilling Spatula
  - Grilling Tongs
  - Grill Brush (cleaning)
  - Chafer w/Pans
  - Chafer Sterno Fuel

- ### REQUIREMENTS
- Charcoal Briquettes

- ### CLEAN-UP
- Do not pour cold water on hot coals, this will damage the basin.
  - Remove the grill rack immediately after cooking. This will aid in clean-up and prevent the baking on of the grease to the rack.
  - Use a non-metallic pad (like Scotch-Brite).
  - Use grill brush to scrub stubborn parts.



**FOR OUTDOOR USE ONLY!**

Sample Photo / Actual Charcoal Grill Style May Vary.

- ## OPERATION INSTRUCTIONS
1. Spray grill rack with vegetable spray to prevent sticking.
  2. Add 30-40 lbs of charcoal briquettes.
  3. Place briquettes into 2-3 piles and douse each pile with lighter fluid.
  4. Carefully light piles of briquettes.
  5. Once the charcoal turns white, spread piled out in an even layer.
- (DO NOT USE LIGHTER FLUID ONCE COALS ARE LIT.)**
- It is NOT recommended to place pots or pans on top of the grill. It is only designed for direct grilling. Cooked items can be stored in a separate chafer.**

- ### EXTENDED GRILLING
- If cooking or an extended period, you will need to restock coals. (10lbs for each additional hour.)
  - Only add charcoals, after they have burned for 10 or more minutes. Unlit charcoals can give your food a harsh taste.

- ### TROUBLE SHOOTING
- If you have any problems or concerns, please call your local Diamond Event Party Location.

### LOCATIONS

**SALT LAKE CITY**  
4518 South 500 West  
801-262-2080