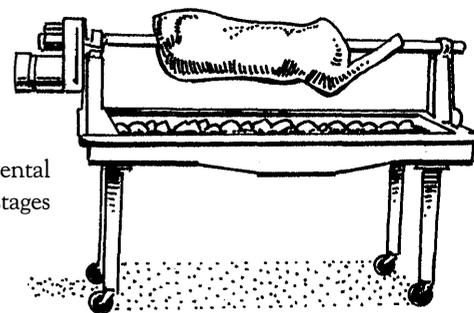


GRILLS AND ROTISSERIES

A 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 cooling area.
5. Cover the cooking area with hardwood briquets for more uniform heat than lump charcoal.
6. Mound briquets in center of grill.
7. Soak briquets with charcoal lighter fluid.
8. Space coals 1/2" apart to grill, or bank on both sides to rotisserie.
9. Barbecue when charcoal is covered with fine ash (about 30 — 45 minutes).
10. Knock ash from briquets during cooking to maintain temperature.
11. Position grill or spit close to/away from heat to control temperature.

Checklist

Skewer/s	Gravel	Matches
Twine	Hardwood briquets	Apron
Meat thermometer	Charcoal lighter fuel	Oven mit
Basting brush	Water	Seasonings
Carving knife/fork	Hickory chips	Disposal bags
Spatula/tongs	Heavy-duty aluminum foil	Cleanup items

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



Quantum Party Rentals
419 58th Street
Charleston, WV25304
304.727.2104
info@quantumpartyrentals.com

UNDERSTAND YOUR RENTAL CONTRACT KNOW YOUR RESPONSIBILITY FOR THE EQUIPMENT YOU HAVE RENTED

These guidelines and tips are common-sense suggestions designed to promote grill and rotisserie efficiency and safety. Compiled from literature of leading experts in the field, they are believed to be reliable, and are offered as suggestions and illustrations to deal principally with common practices and conditions encountered in the use of grills and rotisseries. The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplant or replace other additional precautionary measures to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, the American Rental Association and its member firms disclaim all liability for, and make no warranty or guarantee of, the accuracy or applicability of this information in any situation.

