

DIAMOND RENTAL

Parties · Tents · Events

CHARCOAL GRILL

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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 Rental Party Location.

LOCATIONS

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

OREM
1350 Sandhill Road
801-222-9311

OGDEN
1639 South 1900 West
801-393-5353