

Skokie 847-677-2010

Glenview 847-657-9020

Wheeling 847-537-2255

Big John Grill

IMPORTANT: Grills are to be returned in a CLEAN and usable condition,

otherwise a FEE will be charged!

1. Assemble legs to bottom on firebox.
2. Line firebox with aluminum foil. This acts as a heat reflector & **helps in the clean up**.
3. Place three separate piles of charcoal evenly in the firebox (Approx. 30 lbs) using regular charcoal fluid, ignite the charcoal following the manufacturer's instructions.
4. When the coals are ready for cooking (Approx. 30-40 minutes). Spread them over the bottom of the firebox.
5. **Coat the grill with cooking oil to prevent food from sticking and to make clean up easier**. Replace the grill top at the desired height.
6. After the food is cooked. **Remove the grill top** to prevent food and grease from being burned on. This also make **clean up easier**.
7. **Never** pour water on the hot coals to extinguish them because this will warp the firebox. If this happens it will be your responsibility to replace the grill at its current price.
8. After all coals have cooled, roll up the foil and discard. Make sure the firebox is **clean and free** of all grease and food deposits.
9. **The grill top can be cleaned with any commercial oven cleaner**. Such as Easy-Off-oven cleaner.

Lighting the Charcoal Use good quality charcoal. We recommend all natural hardwood lump charcoal. This will give your food the best flavor possible. Most briquette charcoal and automatic light charcoal use binders which give off a harsh smoke.

If using the entire 2' x 5' surface, start with 30 lbs of charcoal. (Use 15 to 18 lbs for 2' x 3' fireboxes).

Make several small piles and use lighter fluid to light the piles.

Once the charcoal starts to turn white, spread the charcoal piles out in an even layer.

The charcoal is at its hottest and ready to cook on when it has a thin layer of white ash covering the pieces of charcoal.

If cooking for a prolonged period, the fire will need restocking over time. You may wish to have a separate container to start additional charcoal. You will need an additional 10 lbs. of charcoal for each hour of cooking time. Add your supplemental charcoal after it has been burning for at least 10 minutes.

Adding unlit charcoal during the cooking process will give your food a harsh taste.