

**SET-UP AND CLEAN-UP INSTRUCTIONS FOR
6' TOW CHARCOAL BBQ GRILL**

1. **DO NOT OVERFIRE** with large amounts of meat, 200# or more, start with no more than 50# of charcoal, put in center of grill, light, and then let it get hot and spread out with poker. Keep larger share of coals by the biggest portion of meat. Keep lid closed, only open to baste and add seasoning. If necessary to add charcoal, pull screen forward with meat on and add charcoal, then replace screen. (If have ashpan, just pull out ashpan and add charcoal)
2. **PREPARATION FOR HOG ROASTING:** Season with garlic cloves, punch holes with narrow sharp knife and insert about 15 to 20 cloves for a 200# hog.
3. **HOG ROASTING:** Hog does not have to be turned when roasting on screen, it will get done evenly. Any favorite seasoning may be used as hog is roasting. Check hams first. Use gloves when removing hog.
4. **CLEAN UP:** Take unit to a car wash or use a pressure washer. Tilt grill backwards with lid open to remove the ashes, make sure ashes are cleaned out from between double floors for longer lasting service. Spray or wipe vegetable oil on screen and rotisserie to prevent rusting.