

BARBECUE SAFETY TIPS

- 1) Never light the barbecue with the top closed
- 2) When shutting the barbecue off, always turn the cylinder valve off first, then the heat control valves
- 3) When changing cylinders, always make sure that the valves are closed first
- 4) When opening or closing the cylinder valve, make sure that you open or close it all the way
- 5) Never store propane cylinders indoors in the house or an attached garage
- 6) Never use your barbecue to cook inside the house, garage or tent
- 7) Never use your barbecue as a source of emergency heat
- 8) Keep your barbecue at least 12 inches away from combustible wall surfaces
- 9) Keep your barbecue at least 10 feet away from open doors or windows
- 10) Always have someone responsible watching the barbecue when it is in use
- 11) Store your propane cylinders out of direct sunlight and in compliance with code requirements
- 12) Clean your barbecue regularly
- 13) Never try to use industrial cylinders to fuel your barbecue
- 14) Always check for leaks with soapy water when changing the cylinder
- 15) Always check the gas hose for cracks, worn spots or slipped couplings
- 16) Always transport your cylinder in the upright position
- 17) Always store cylinders in the upright position
- 18) When using a 100 lb cylinder with a commercial barbecue, remember that the cylinder must be 10 feet away from the burner and must be secured in the upright position
- 19) Only allow trained staff to handle propane cylinders and change cylinders on barbecues.
- 20) Always have at least one 10BC rated fire extinguisher on hand for each commercial barbecue in use
- 21) Never use burning paper, matches or cigarette lighters to light a Barbecue



BARBECUE HINTS

SELECTING THE RIGHT MEATS

Selecting the right meat is a skill learned only through experience. We suggest you rely on your butcher if meat is not your specialty. Barbecuing will improve the flavor but it will not remove toughness of low-quality meat.

BEEF: New York Strip or Tenderloin Steaks — choose steaks 1½ to 2 inches thick. Allow ½ pound per serving. T-Bone, Porterhouse or Top Loin Steaks — allow ¾ pound per serving. Cut steaks 1½ to 2 inches thick. Club or Delmonico (rib eye) Steaks — these average 1 pound at 1½ inches thick. Allow one steak per person. Hamburger — use lean ground beef with an approximate average of 1/3 pound. Rolled Rib Roast — a boned, rolled and tied roast is ideal for the rotisserie. Allow ½ pound per serving.

FOWL: Chicken — small whole chickens are ideal for rotisserie cooking. Average weight of ¾ pound per serving. Barbecue chicken halves are also ideal, serving one per person. Rock Cornish Hens and other fowl are excellent barbecued.

LAMB: An entire young lamb can be cooked on a rotisserie. Allow ½ pound per serving.

PREPARING THE MEAT FOR BARBECUING

GRILL: Steaks — Grease top of grill, slash fat edges to keep flat during cooking. Turn only once, cooking second side less than first. **FOWL** — split in half lengthwise and break joints so bird will lie flat on grill, brush with oil or butter and season. Cook bone side down first, then turn. About 25 to 30 minutes per side. **SHISH KABOBS** — apply marinated meat to skewers with alternating wedges of your choice. Turn about every 10 minutes and brush with marinade often.

ROTISSERIE: **ROLLED RIB ROASTS** — whole pig or lamb is ideal for barbecuing. Young pigs with a dressed weight of 40 to 100 pounds are excellent. Lamb will usually run about 65 pounds. Slip a spit fork on the rod and insert spit through pig from snout to rump, add second fork, balance and tighten. Tie hind legs together, front legs together and to body so that meat will not tear away during cooking, wrap in light chicken wire. **ROLLED ROAST** should be deboned, rolled and tied. **HAM** should be cut diagonally and **FOWL** should be tied firmly so that legs and wings will not separate.

SUPPLY CHECKLIST

For Rotisserie Barbecuing:

- skewers
- heavy twine
- meat thermometer
- basting brush
- carving knife & fork
- hammer & pliers

For Grill Barbecuing:

- basting brush
- carving knife & fork
- long fork
- spatula
- steak tongs

For the Fire:

- gravel
- charcoal briquets
- fire starter fuel
- fire tongs
- water (for quenching)
- hickory chips
- matches
- heavy aluminum foil

Miscellaneous:

- apron
- oven glove
- saucepans
- coffee pot
- seasonings
- carving board
- disposal bags
- cleanup items



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D & D PARTY & TENT RENTALS

**BARBEQUE LIGHTING & OPERATING INSTRUCTIONS ARE LOCATED IN
THE BUTTOM BASE OF THE UNIT**



****PROPANE****

CONNECTING AND SUTTING DOWN PROPANE CYLINDERS

- **Connect regulator to cylinder**
- **Turn counter clockwise to tighten**
- **Open propane slowly and turn on all the way**

NOTE

Propane cylinders are made with an automatic shut off valve, if the tank is opened too fast the automatic shut off valve is activated and stops the flow of propane from the tank. In the event that this happens, close the valve and remove all connections and start over. The best way to avoid this from happening is to open the tank SLOWLY.