

OXFORD  
**EVENT HIRE**

TABLES CHAIRS & CATERING EQUIPMENT

# Charcoal BBQ Instructions










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## Safety Information

Please carefully read the following information regarding safety:

-  Place on a flat, even surface.
-  Site your barbecue well away from fences, trees and combustible materials.
-  Always use the correct fuel for lighting and follow the manufacturer's instructions.
-  Keep matches, firelighters and fuels well away from lit barbecues.
-  Ensure children and pets are supervised at all times.
-  Allow a barbecue to cool down completely before moving.
-  Important Safety Information: Carbon Monoxide Poisoning – BBQs or lit charcoal should never be taken into an enclosed space.

## General Description

Oxford Event Hire's Charcoal BBQ is perfect for any summer function. It is more authentic (adding much more flavour to food than gas) and adds plenty of character to any rustic event.

## Starting up

To start using the Charcoal BBQ, please follow the below instructions:

### ***Self-Starting Briquettes:***

If you don't want the hassle of fire lighters or lighting fuel, self-lighting charcoal briquettes will be the simplest and easiest method for you:

- Arrange your self-starting briquettes on the BBQ.
- Carefully ignite the briquettes using a long match (or similar), and you should have an almost instant fire.
- There will be an obvious point (after approximately 30 – 45 minutes) when the flames have died down and the briquettes form a gray ash. At this point, your coals are ready. Redistribute the briquettes with tongs if necessary, and then you are ready to cook.
- Always follow the fire briquette maker's directions for use and safety precautions.



### ***Fire Lighters:***

To use fire lighters, you should:

- Arrange your charcoal into a pyramid shape, with a large base built up almost to a point, with a few fire lighters between the coals according to the manufacturer's instructions.
- Carefully ignite the fire lighters using a long match or similar.
- Allow the fire lighters to burn and the charcoal should ignite.
- Once some of the charcoal is burning, you can speed up ignition of the remaining briquettes using an old, thin, aluminium cooking tray (or similar) to gently fan them until you see blue flames in several spots. Let these burns for a while before repeating the fanning process as necessary.
- Once the flames have died down, redistribute the briquettes with tongs if necessary, and then you are ready to cook for your guests.
- Always follow the fire lighter maker's directions for use and safety precautions.

### ***Lighter Fluid***

To use lighter fluid, an easily ignitable, petroleum-based product, you should:

- Arrange your charcoal in a pyramid shape, with a large base that you build up almost to a point.
- Spray the coals evenly with charcoal lighter fluid and allow it to soak in for one minute.
- Close the lighter fluid container tightly, and set the container away from the BBQ.
- Using a long match or similar, carefully light the charcoal briquettes in several spots, and allow to burn until the flames go out.
- At this point do **not** spray more lighter fluid on the smouldering briquettes. The lighter fluid's stream could easily ignite, head up the stream of fluid to the bottle, and explode, causing serious harm!
- Instead, give the coals that have started to ignite more air by fanning, as described above.
- Once the flames have died down, redistribute the briquettes with tongs if necessary, and then you are ready to cook for your guests.
- Always follow the lighter fluid maker's directions for use and safety precautions.

## **Packing Down**

When you have finished with your Charcoal BBQ, please do the following:

- Stopping your fire is just as important as starting it!
- When you have finished cooking, you will need to let your BBQ burn itself out, ideally overnight.
- Since there is no on/off switch with a charcoal BBQ, be cautious about making any assumptions regarding when your charcoal is completely out. It's better to be safe than sorry (and burnt).

## **Useful Tips**

- Wood chips can add a hint of smoky flavour. Soak the wood chips in water for at least 1 hour. Drain the chips thoroughly, and either scatter them directly onto the heat source; or place them in a partially sealed packet made of heavy-duty aluminum foil and set them directly onto the heat source.
- Other aromatic and flavourful additions to add to the fire include bunches of fresh herbs, fresh or dried citrus peels, and assorted types of nut shells.

If you have any queries or problems please email  
[sales@oxfordeventhire.co.uk](mailto:sales@oxfordeventhire.co.uk) or phone **01865 760158**.

We hope that our *Charcoal BBQ* helps to make your event a success.  
Please note that you can return the item to us dirty.

