



Cooking Instructions – Chicken BBQ

1. Start your coals at 1 hour before cooking. Each batch will take a minimum of 45-60 minutes. A 20 kg case pack of chicken is 1.3 batches.
2. Season the chicken at least 1 hour before cooking.
3. Remove the stainless steel grate from the BBQ and place it on a table with the hinges facing up. Open the bottom vents on both sides of the BBQ.
4. Pour **1 bag** of charcoal into the bottom of the BBQ and form it into a pile. Place Firestarter cubes throughout the charcoal pile. Light the Firestarter. Once the Firestarter burns out, the charcoal will begin to ash over. If you need the charcoal to heat up quicker, fan the briquettes to help ignite. Warning: This can cause embers. Wear safety glasses and be mindful of your surroundings! Leave the lid of the BBQ open.
5. While the charcoal continues to heat up, place the chicken onto the bottom grate. Be sure to place the chicken evenly on both sides of the centre rod (the piece attached to the handles). Flip the top grate onto the chicken and lock it into place.
6. Once your charcoal briquettes have ashed over (turned grey), spread them out **EVENLY** in the bottom of the BBQ using a shovel. Count on 45-60 minutes total to get the charcoal going.
7. Using two people, lift the chicken grate into the BBQ, placing the centre rod into the slots and placing the hinges at the back of the BBQ. Close the lid. Open the lid vents for additional air flow. Rotate the grate regularly to ensure even cooking. Every 5-7 minutes is recommended. Use heat resistant gloves!
8. Keep the BBQ between 250 & 300 degrees, using the vents to adjust accordingly.
9. Oxygen increases heat! If the BBQ is not hot enough, open the vents partially or fully to **INCREASE** the BBQ temperature. If the BBQ is too hot, close the vents partially or fully to **DECREASE** the BBQ temperature.
10. A full batch of chicken will take approximately 45-60 minutes to cook. Check the meat temperature to ensure it is finished cooking. For bone in/ skin on chicken thighs, the meat should be at 175-185.
11. Ensure the hinges are at the back of the BBQ, flipping the grate one last time if necessary. Unlock the grate and open the top grate while holding the bottom grate in place. Hook the top grate into the hooks on the BBQ lid. Remove the chicken with a pair of tongs.
12. Enjoy!

ANY QUESTIONS, PLEASE CALL 604-845-1717 or 604-791-2544