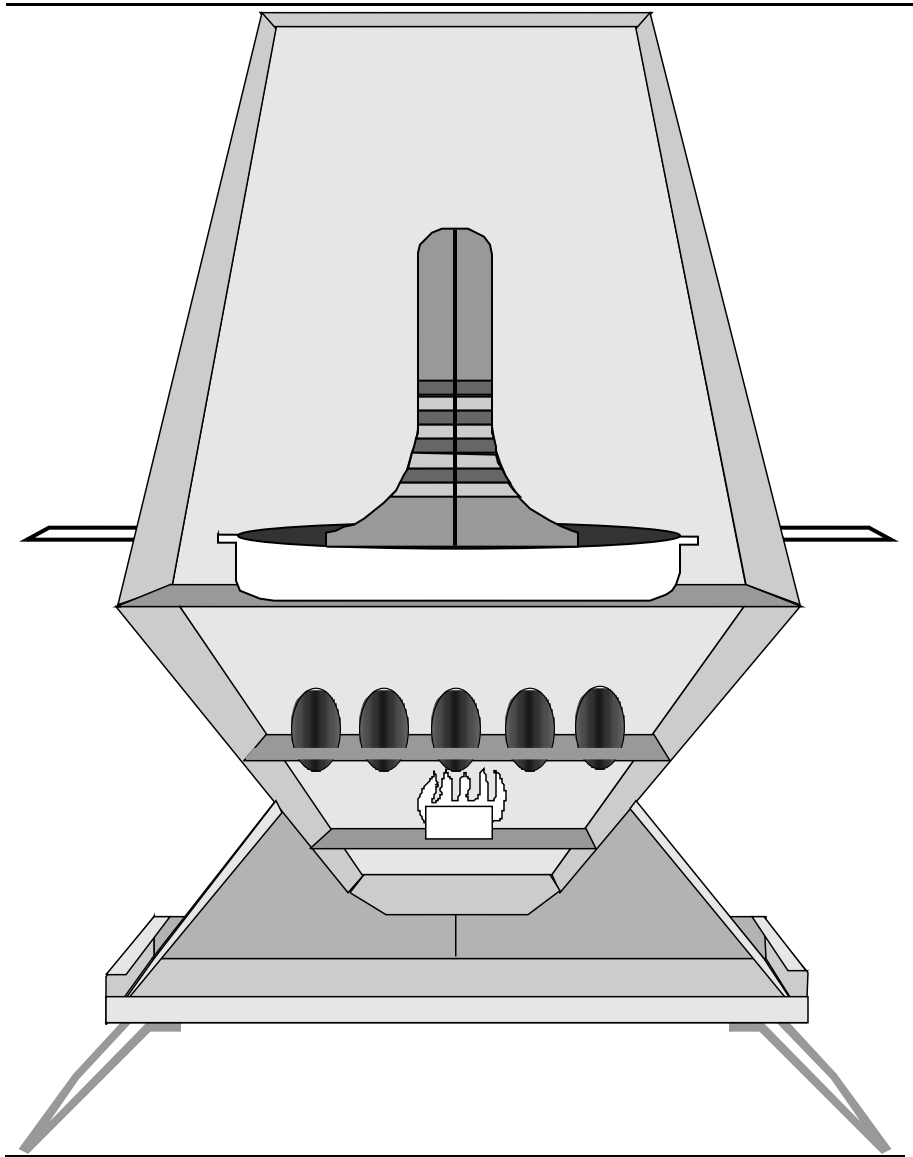


POULTRY HOOD TECHNIQUES

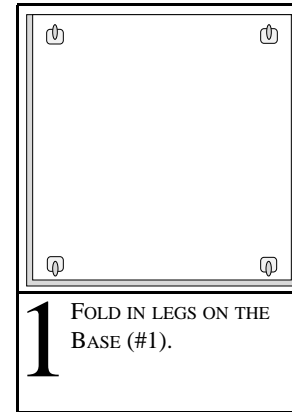


FOR VERTICALLY ROASTING SMALL POULTRY LIKE CHICKENS, DUCKS, PHEASANTS AND GAME HENS, PLACE THE CHARCOAL VERTICALLY ON THE SUPERHEAT GRATE. FOR LARGER POULTRY LIKE TURKEYS, PLACE CHARCOAL FLAT ON THE LOW HEAT GRATE AND CHARCOAL VERTICALLY ON THE SUPERHEAT GRATE. INSERT A VERTICAL ROASTER INTO THE POULTRY, THEN PLACE IT ON A CAKE PAN. PAN MUST BE HALF FULL OF WATER OR BEER AT ALL TIMES FOR ADDED MOISTURE.

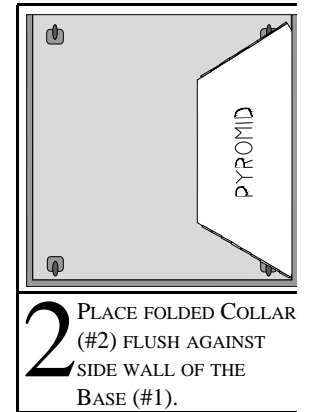
REPACKAGING INSTRUCTIONS

REPACKAGING WITHOUT THE BAKING HOOD

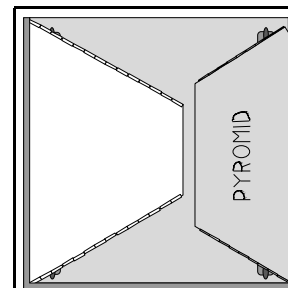
THESE REPACKAGING INSTRUCTIONS DO NOT INCLUDE THE USE OF THE BAKING HOOD. YOU CAN PUT THE BAKING HOOD IN THE NYLON TOTE BAG ALONGSIDE YOUR GRILL. IF YOU PREFER, YOU CAN REPACKAGE WITH THE BAKING HOOD INSIDE INSTEAD.



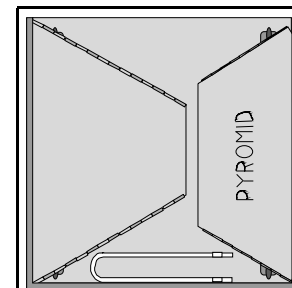
1 FOLD IN LEGS ON THE BASE (#1).



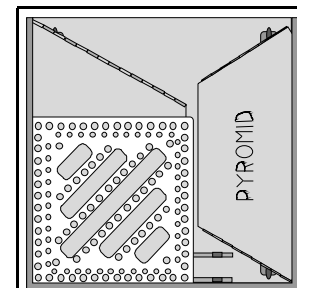
2 PLACE FOLDED COLLAR (#2) FLUSH AGAINST SIDE WALL OF THE BASE (#1).



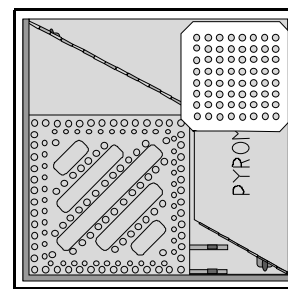
3 PLACE FOLDED FIREBOX (#3) AGAINST OPPOSITE WALL OF THE BASE (#1).



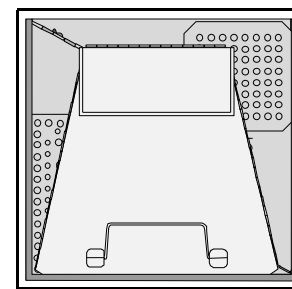
4 PLACE GRILL LIFTER (#10) IN THE SIDE OPPOSITE THE BASE (#1) OPENING.



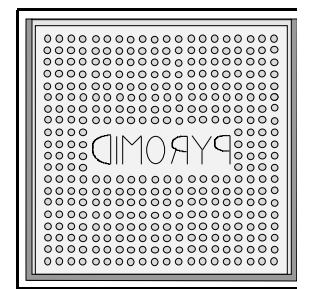
5 PLACE SUPERHEAT GRATE (#7) IN ONE CORNER OF THE BASE (#1).



6 REPACKAGE ALL THE PIECES EXCEPT FOR THE BAKING HOOD AND THE HEATSTOR GRILL.



7 PLACE IN THE POULTRY HOOD. THE BAKING HOOD WILL NOT FIT WITHIN THIS SETUP.



8 SLIDE HEATSTOR GRILL IN UPSIDE DOWN THROUGH THE SIDE OPENING OF THE BASE.