



HOW TO LIGHT CHARCOAL USING A CHIMNEY STARTER

INSTRUCTIONS

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A good fire is the foundation of any successful grilling experience.

Using lighter fluid to start a fire may leave grilled food with an unpleasant aftertaste, and fumes from lighter fluid may lead to fire-related accidents. The chimney starter method is safer than using lighter fluid and will not leave any aftertaste on your meal.

The chimney starter method works by lighting newspaper in the bottom chamber and allowing the flame to rise through the cylinder until all the coals are burning and ready for use in the grill.

Follow these instructions to learn how to light your grill the natural way and say goodbye to lighter fluid forever.



A chimney starter warming up

CAUTION

Improper use of the chimney starter can result in unintended fires or bodily injury. Use chimney starter only outdoors and keep chimney starter away from flammable items and children. Always use extreme caution when handling fire and also wear the proper protective equipment to reduce chance of injury to yourself and others.

ITEMS NEEDED

- Chimney starter
- Charcoal*
- Newspaper
- Lighter
- Gloves**
- Protective eyewear

*Do not use charcoal with lighter fluid already applied.

**Do not use rubber gloves or latex gloves. Use more durable gloves such as work gloves.

PREPARE CHIMNEY STARTER

1. Flip the chimney starter over so that the bottom is exposed.
2. Loosely crinkle two or three pages of newspaper.

NOTE: Crinkling newspaper too tightly will keep the fire from spreading.

3. Line the bottom of the chimney starter with the loosely crinkled newspaper.
4. Flip the chimney starter right side up and place its bottom on a non-flammable surface that will not hinder the airflow, such as your grill's cooking grate.

Ensure that you choose a surface that will not ignite.

5. Fill chimney starter with charcoal.

LIGHT CHIMNEY STARTER

1. Use your lighter to ignite newspaper in multiple spots.
2. Allow flame to burn charcoal and rise through the chimney starter until the top coals start turning white. (This usually takes 15-20 minutes).
3. When top coals begin turning white, dump coals in the grill and arrange to your preference.

Be sure to wear gloves and protective eyewear while handling the chimney starter with lit coals.

NOTE: Use the additional guide handle for added stability and control when dumping hot coals.

CLEAN UP

1. After dumping coals into the grill, set the chimney starter on a non-flammable surface and allow to cool.
2. Once the chimney starter has cooled, store until next use.



An upside down chimney starter with newspaper in bottom



How to hold chimney starter using the additional guide handle