

**HotRods are manufactured from 100% natural, high density, charcoal and require a special lighting technique to ensure they light quickly and easily.**

### HotRods usage guide



Depending on the length of the rods and placement of the rods, the performance will vary. This allows you to change your cooking style from low and slow to hot and fast just by changing the HotRods usage technique.

As a guide, if you are slow cooking in a kettle using an offset heat source you can easily attain 6 hours of useful cooking heat from only 1.5kg of HotRods. This is done by breaking the HotRods into lengths between 10 - 18 cm long, lighting them in a chimney starter then once lit, stacking them to the side of the kettle in a pyramid and leaving all vents open.

If you want a hotter cook you can break 1.5kg of hotrods to lengths no more than 10cm and once lit tip them into the side of the kettle.

When grilling in a kettle barbecue, break 1 - 1.5 kg of HotRods down to 10cm lengths, light them using the chimney starter then once lit, evenly spread them under the cooking grill.

For spit roasting, the amount of HotRods used depends on the size of the spit. For most spit roast applications HotRods lengths up to 25cm can be used effectively.

### What You Will Need For Lighting:

- A chimney large enough to hold the required amount of HotRods.
- Firelighters (or external gas stove)
- Heat protective equipment such as gloves

### Lighting Guide For Chimney Starting:

1. Depending on the style of BBQ you will be cooking and your desired temperature, break the HotRods into the suggested lengths.
2. Evenly stack the HotRods vertically in the chimney starter as this will ensure the HotRods light evenly.
3. If you have an external gas stove, turn the gas on and place the chimney starter on the gas stove for 15 - 30 minutes. Alternatively if you do not have an external gas stove, proceed to Step 4.
4. Place 3 - 4 firelighter cubes 3 cm apart in the base of your BBQ and light.
5. Place the chimney starter directly over the burning firelighters.



In approximately 20 - 30 minutes, the tips of the HotRods will go grey. As flames burn over the top, your HotRods are ready to use. Wearing gloves, carefully pour the coals from the chimney starter into your BBQ and you're ready to cook.