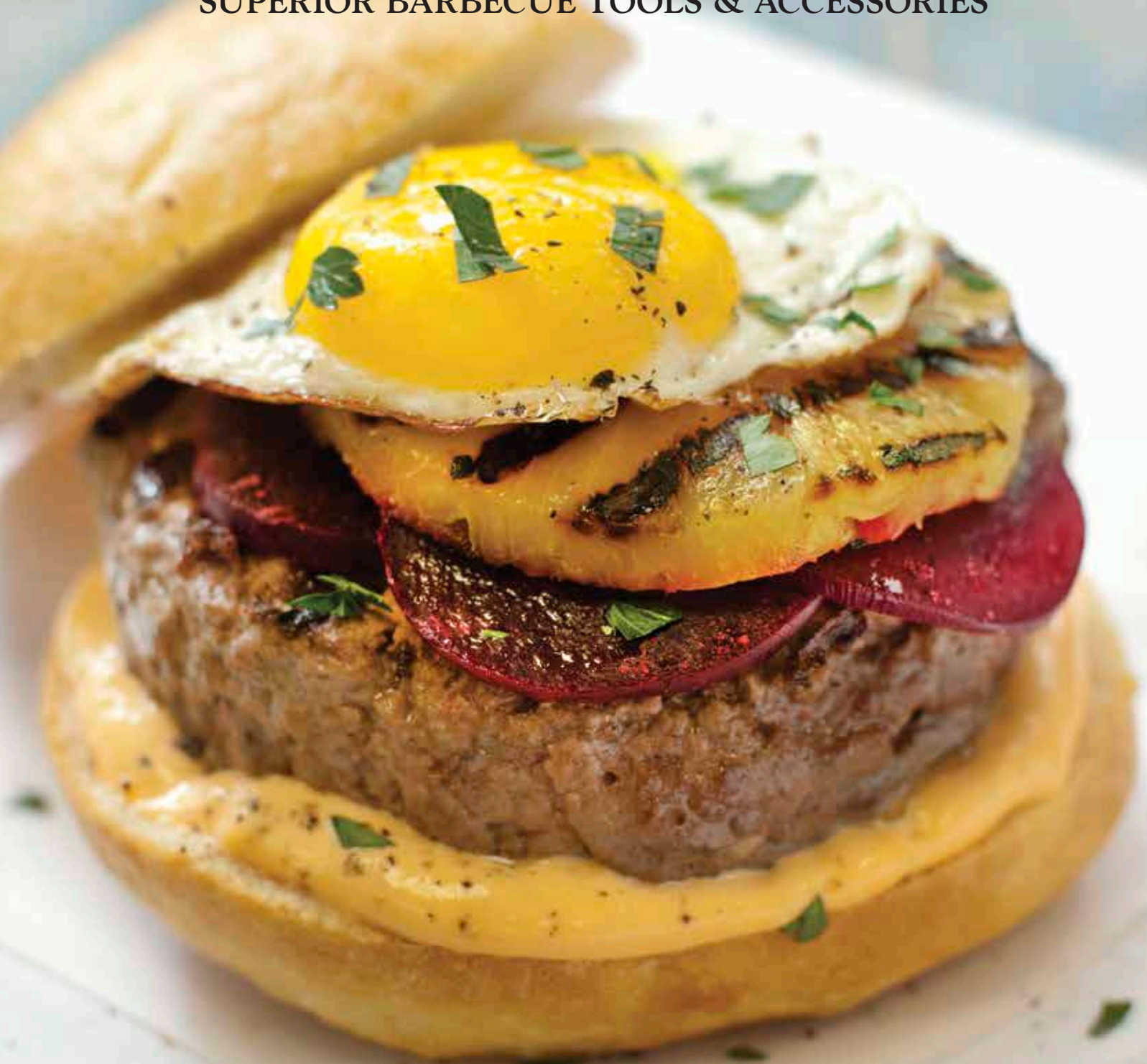


CHARCOAL COMPANION[®]

SUPERIOR BARBECUE TOOLS & ACCESSORIES



INNOVATION STARTS HERE

GRILLING IS A YEAR ROUND RETAIL OPPORTUNITY!

Whether it's products to prepare the perfect holiday meal, or the coolest grill gadgets for holiday gifting, Charcoal Companion® has it all.

PRODUCTS FOR 4TH QUARTER



LED LIGHT - COLORS



GARLIC ROASTER



RED NON-STICK



DRUMSTICK & WING RACK



PLANKS & SAVER



STUFF-A-BURGER® SET



BEER CAN CHICKEN



SMOKING PLATFORM



STEAM CLEANING BRUSH

Want more 4th quarter product ideas? Scan here:



videos available for items with this icon.





Welcome to our 2014 Charcoal Companion® catalog. The Companion Group has brought you twenty-nine years of cutting-edge quality and creativity. We are excited to introduce some interesting new products that will help take grilling to the next level. This year, you will find that we bring you continued innovation in the Charcoal Companion® line of barbecue tools and accessories.

Shredding meat has never been easier. Gone are the days of laboring to pull pork or shred chicken with two table forks. Our Meat Claws easily pull braised meats apart with less time and effort. New this year, our best-selling meat claws come in a fun choice of green or blue soft-grip handles in addition to the original red handles. They provide more bang for the buck because the large size of the Meat Claws double as a lifter for larger cuts of meat.

Everyone loves bacon! Whether making breakfast or a garnish for your grilled burgers, perfectly cooked bacon on the grill is now in easy reach. We bring you a stainless steel Bacon Rack that allows you to cook bacon on the grill with no mess. Our bacon rack has a built-in receptacle on each side that catches the bacon fat as it renders so you don't encounter flare-ups or a hard-to-clean mess.

You no longer need to pre-soak wood chips to achieve smoke-enhanced flavor. Charcoal Companion® Smokehouse-style Wood Pellets™ infuse meat with the perfect level of smoke when used in conjunction with our V-Smoker Box™. The V-Smoker Box™ comes with a pellet tube for easy re-loading while you are cooking. It is available in two sizes to accommodate your requirements.

These are just a few highlights of our 2014 line of Charcoal Companion® products. You will find these and many more exciting innovations on the pages of this catalog. We would like to thank you for your continued business and look forward to helping you meet all of your grilling needs. Please do not hesitate to contact us, by phone or email, with any questions or comments.

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Grilled burgers and hotdogs are the foundation of Americana cuisine. Medium-rare or well-done, our burger baskets and molds make easy work out of achieving the perfect burger on your grill every time. We even offer a Stuffed Burger cookbook and kit that will inspire delicious variations of stuffed burgers. Have fun experimenting with this fun new trend!



American Classics



CC3913



CC3915

The Salsiccia Stuffed Burger

- | | | |
|----------------------------------|--|---|
| 1 Tbsp. olive oil | 1 1/2 lbs. mild Italian sausage, bulk or casings removed | 1/3 c. marinara sauce |
| 1/2 c. crimini mushrooms, sliced | 1 Tbsp. pesto | 1/2 c. ricotta |
| 1/2 Tbsp. minced garlic | 8 oz. mozzarella cheese, grated | 2 Tbsp. fresh basil, chopped |
| 1 1/2 lbs. ground beef | | 4 foccacia-style buns, slightly toasted |

Heat a small skillet over medium heat and saute mushrooms and garlic in olive oil until golden and set aside. Combine sausage, beef and pesto in a mixing bowl and use hands to mix thoroughly. To form burgers, place pound of meat mixture into the bottom of the burger press. Push the long end of the press into the meat to form a well. Stuff the burger with 2 ounces of mozzarella cheese and 1 tbsp. sautéed mushrooms. Place another pound of meat mixture on top of the stuffing and use the press to seal. Repeat process for other three burgers. Cook over direct heat until thoroughly cooked. Serve burgers on lightly toasted foccacia style buns, garnished with marinara sauce, ricotta, and a sprinkle of chopped basil.
See the Stuffed burger book for more great recipes. —Sarah Goodwin, Chef

Stuffed Burger Recipe Book

The Charcoal Companion® Stuffed Burger Recipe Book is the ultimate, one of a kind, collection of the most delicious and unique stuffed burger recipe.

- | | |
|---------------------|---------|
| CC3913 open stock | case/12 |
| CC3915 with display | case/12 |

Stuff-A-Burger® Press

The inventive Stuff-A-Burger® Press creates delicious stuffed burgers with tender and tasty toppings on the inside. Press holds an impressive 3/4 pounds of ground meat. Durable plastic.

- | | |
|--------|---------|
| CC5119 | case/12 |
|--------|---------|

Stuff-A-Burger® Basket

Basket designed for extra-thick stuffed burgers; to grill and flip four stuffed burgers at once. Rosewood handle. Non-stick. 10 in. x 19.5 in.

- | | |
|--------|--------|
| CC3507 | case/6 |
|--------|--------|



Stuff-A-Burger® Sets

Basket & Press

The inventive Stuff-A-Burger® press and non-stick basket designed for extra-thick stuffed burgers.

- | | |
|--------|--------|
| CC3518 | case/6 |
|--------|--------|

Book & Press

The inventive Stuff-A-Burger® press and Stuffed Burger Recipe Book make a great set.

- | | |
|--------|--------|
| CC3914 | case/6 |
|--------|--------|

Basket, Press & Book

The inventive Stuff-A-Burger® press and non-stick basket designed for extra-thick stuffed burgers plus the Stuffed Burger Recipe Book is the most inclusive set.

- | | |
|--------|--------|
| CC3519 | case/6 |
|--------|--------|





Hamburger Grilling Basket

Hamburger basket to grill and flip four hamburgers at once. Rosewood handle. Non-stick. 10.25 in. x 21.5 in.

CC3086

case/6



CC3086

Hot Dog Roller

Grills up to five hot dogs at a time. Rollers keep dogs off the grill grate for browned dogs without scorching. Stainless steel.

CC3039

case/6



CC3039

Double Hamburger Press

Full-size hamburger mold forms two half-pound burgers. Concentric rings in the presses ensure even cooking with less sticking to the grill.

CC5043

case/12



CC5043



CC3072

Mini-Burger Triple Patty Press

Quickly presses three mini-burgers—same size every time. Styled like three burger buns – sesame seeds and all. Concentric rings in the presses help ensure even cooking with less sticking to the grill.

CC5095

case/6



CC5095



CC3072



Deluxe Mini-Burger Set

Mini-burger basket, triple patty press, mini-bun cutter for perfectly sized buns. Bun Cutter trims full-sized buns down to mini-size. Bun cutter is metal with a rosewood handle. Mini-burger basket grills nine bite-sized burgers at a time. Basket is non-stick with locking rosewood handle.

PATENT #D609,525
CC3072

case/6



French Fry Cone

Serving accessory for the burger's favorite accompaniment. Pair with waxed liner papers (sold separately) to hold fries. Open stock. Non-stick.

CC2025

case/12



Basket Liner Papers

Use for grilled burgers, sandwiches, fries. Single color pack of 24.

CC2018

case/24



Classic Diner Condiment Bottle Set

Retro design, condiment squeeze bottles. 14 oz. plastic bottles with twist-top caps. Mayo, Mustard, Ketchup. Set/3.

CC2000

case/12



Fry cones and paper liners each sold separately

CC2025



Diner Style Serving Baskets

Red set/6.

CC2019

case/12



Barbecue Serving Set

The Barbecue Serving Set includes six baskets and six liners (two of each color) plus a set of 14 oz ketchup and mustard retro squeeze bottles.

CC2020

case/4





CC5091



CC5009



CC5116

Summer Flip Flop Corn Holders

Let summer loose with accessories that set the scene. Colorful flip flop sandals brighten the table with a carefree touch of whimsy. Poly resin. 4 sets.

CC5091

case/6



CC5007



CC5038

Pig Corn Holders

The oink end, and the tail end of the pig joined by corn in the middle. Poly resin. 4 sets.

CC5008

case/12

Dog Corn Holders

The bark end, and the wag end of the dog joined by corn in the middle. Poly resin. 4 sets.

CC5009

case/12

Cow Corn Holders

The moo end, and the swish end of the cow are joined by corn in the middle. Poly resin. 4 sets.

CC5007

case/12

Push Pin Corn Holders

Soft-grip handles. 4 sets.

CC5116

case/12

Classic "Mini Corn" Corn Holders

Hefty corn cobs, complete with corn husks. Poly resin. 4 sets.

CC5038

case/12

Rosewood Corn Holders

Rosewood handle corn holders, coordinate with Vineyard tool set on page 31. 4 sets.

CC5083

case/6



CC5008



CC5009



CC5007



CC5116

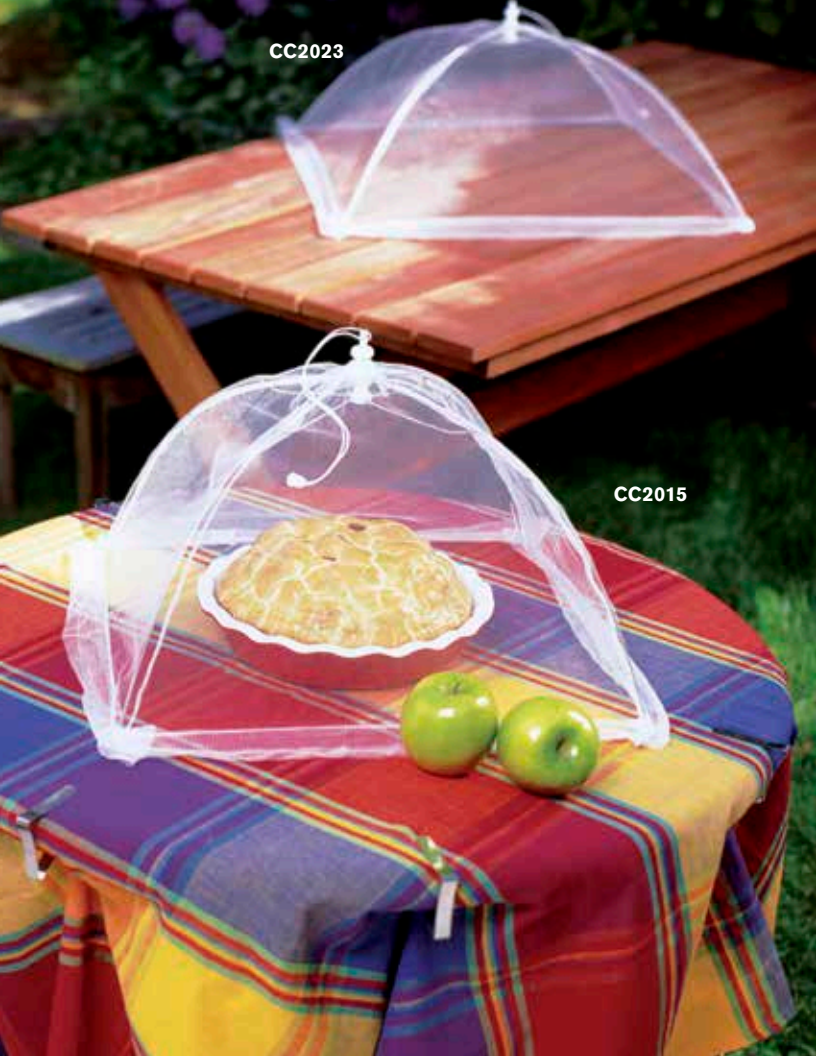


CC5038

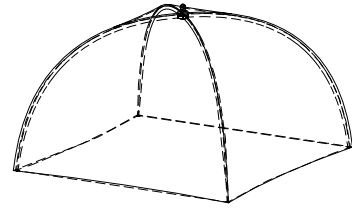


CC5083

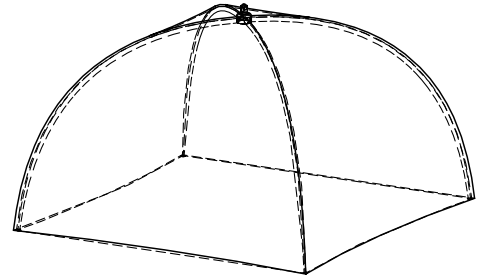
CC2023



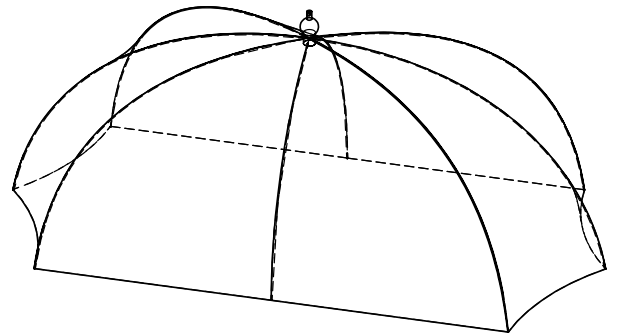
CC2015



SMALL



LARGE



Nylon Food Tents

Don't let pesky insects ruin your barbecue and picnic. These handy, lightweight tents protect your food from bugs. They're large enough to cover most serving platters with room to spare. White nylon mesh fabric. Pull cord lock. Collapses for storage. Available in three sizes.

CC2015	Small / 17 in. square	case/12
CC2023	Large / 22.5 in. square	case/12
CC2024	Table-Size / 24 in. x 46 in.	case/12

TABLE SIZE

Pink Pig Tablecloth Weights

Weighted pigs hold tablecloth in place, preventing fly-aways. Weights are painted metal with steel clips. Set/4.

CC5098 **case/12**



CC2024

CC2023

CC2015

CC5098



Our products offer a variety of ways to infuse flavor. Add smoke to your barbecue with your choice of wood chips, planks, Smokehouse-style smoker pellets™, or smoke in a cup. Our Himalayan salt plate is a unique, beautiful way to impart subtle flavor while grilling. Maintain moisture for more succulent meats with any of our Moistly Grilled® products or try imparting moisture and smoke with our Moistly Grilled® Smoking Platform.



Infuse Flavor

Stuffed Figs

12 ripe but slightly firm figs
 3 oz. goat cheese, chilled
 2 oz. thinly sliced prosciutto
 1 Tbsp. fig or balsamic vinegar
 Black pepper

Soak a CC6046 Maple Wood Plank in water and heat grill to low. Slice figs in half vertically. Place about 1/2 to 1 tsp. of the goat cheese on each half. Sprinkle lightly with pepper. Drape a small piece of prosciutto across each fig. Put the Maple Wood Plank in a CC6037 Plank Saver and place figs on the plank. Grill until warmed through and the figs and goat cheese have softened, 4 to 8 minutes. Remove figs from the grill and drizzle with the vinegar. Serve warm.

—Bobbi Pauline, Sales Manager

Smoking Wood Planks

Grilling on wood planks infuses food with the subtly delicate flavor of smoked wood. Try all four. Tip: Soak planks in water or other liquid before grilling for richer flavor and to further extend the usefulness of the plank. 11.75 in. x 5.5 in. each .

- CC6043 Alder 11.75 in. x 5.5 in., single** case/12
- CC6044 Cedar 11.75 in. x 5.5 in., single** case/12
- CC6045 Hickory 11.75 in. x 5.5 in., single** case/12
- CC6046 Maple 11.75 in. x 5.5 in., single** case/12
- CC6021 Cedar 11.75 in. x 5.5 in. Set/3** case/6



CC6021

Plank Saver Tray

Planks last longer with a reusable plank saver tray by reducing the incidence of flare-up. Angled handles on two sides offer a secure grip even while wearing barbecue mitts. Plank area is 12 in. x 5.75 in. Stainless steel.

- CC6037** case/6



CC6043



CC6046



CC6045



CC6044



CC3508

Moistly Grilled® Smoking Platform

Now you can easily achieve the intense, smoky flavor of a charcoal grill on a conventional gas grill with the Moistly Grilled® Smoking Platform. Food cooks directly over the smoldering wood chips for a more concentrated smoky flavor. Fill the platform reservoirs with water, beer, wine, juice, stock, or any other liquid to create a humid grilling environment, resulting in meats retaining a much higher percentage of natural juices.

PATENT PENDING
CC3508
 case/4



Himalayan Salt Plate

Salt plates impart subtle flavor onto food resulting in a milder flavor than when using ground salt. Himalayan salt is rich in trace minerals, which adds to the depth of flavor your foods will achieve when cooked, chilled or simply presented on the plate. Himalayan salt plates have naturally high moisture contents, which allow the plate to be heated or chilled to extreme temperatures. Approximately 12 in. x 8 in. x 1.5 in.

CC6036

case/2



Porcelain Coated Salt Plate Holder

Handles provide easier handling of plate, and extends the useful life of the salt as it wears down over time.

CC3526

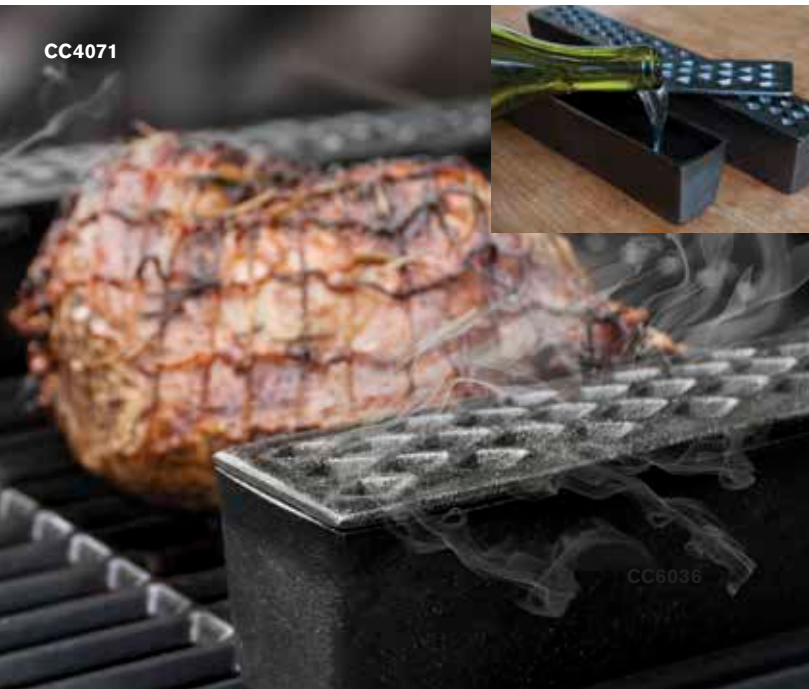
case/6



CC3526 & CC6036



CC4071



Moistly Grilled® Grill Humidifier

Moistly Grilled® is a two-piece cast iron vessel with a vented lid that goes into the grill and holds water—or any other flavored liquid—to add humidity to the grilling environment while food cooks. The result is succulence defined—simply the juiciest, most flavorful grilled meat you've ever experienced. Cast iron. Set/2.

PATENT #D651,457
CC4071

case/4



CC6036



V-shaped smoker for pellets

These V-shaped smoker boxes can also be used in charcoal grills by placing directly on hot coals. Pellet smokers offer a slightly more concentrated smoke experience. An added feature to the pellet smoker is that you can add pellets while food is cooking on the grill with the pellet tube.



CC4099

CC4086

V-Shaped Gas Grill Smoker Pellet Box with Pellet Tube

Unique V-shape fits under the grate between flame deflector bars on most gas grills. 13.75 in. x 4.25 in. Stainless steel. Pellets sold separately.

PATENT #D585,702. OTHER PATENTS PENDING

CC4099 Stainless steel short / 6 in. x 4.25 in. case/6

CC4086 Stainless steel long / 13.75 in. x 4.25 in. case/6



Delicious Smoke Idea

Adding chopped, smoked chicken, bay shrimp, and roasted red pepper pieces to a saffron risotto creates a delicious paella-like dish. We recommend cooling the risotto, forming them into cakes - then searing them over high heat on a griddle or pan to further simulate the crust that forms when cooking true paella over an open fire. Seared paella cakes are delicious served with lemon aioli.



V-shaped smoker for chips

Developed specifically for the gas grill, these unique smoker boxes feature V-shaped bottoms which allow them to sit between the flame deflector bars of most gas grills. This positions the smoke right beneath the food grate for the most intense smoke flavor, allowing barbecue chefs the convenience of a gas grill without compromising wood smoke flavor.



CC4081

CC4057

CC4065

CC4066

V-Shaped Gas Grill Smoker Box with Reservoir

Add water and wood chips to add humidity and authentic wood smoke flavor. Unique V-shape fits under the grate between flame deflector bars on most gas grills. 13.75 in. x 4.25 in. Stainless steel. Wood chips sold separately.

PATENT #D585,702. OTHER PATENTS PENDING

CC4081

case/6

V-Shaped Gas Grill Smoker Boxes

Use with wood chips for authentic wood smoke flavor. Unique V-shape fits under the grate between flame deflector bars on most gas grills. All V-shaped smoker boxes have hinged lids.

PATENT #D585,702. OTHER PATENTS PENDING

CC4056 Non-stick short / 6 in. x 4.25 in.

case/6

CC4057 Non-stick long / 13.75 in. x 4.25 in.

case/6

CC4065 Stainless steel short / 6 in. x 4.25 in.

case/6

CC4066 Stainless steel long / 13.75 in. x 4.25 in.

case/6

CC4056



CC4044



CC3021



CC4037



CC9412



Rectangular Smoker Box

Reusable wood chip smoker box tray. Essential for gas grills. Wood chips sold separately.

CC4044 Porcelain / 9 in. x 3.75 in.

case/6

Rectangular Smoker Box with Lid

Reusable smoker box with vented, lid. Wood chips sold separately.

CC3021 Stainless steel with removable lid / 8.75 in. x 3.5 in.

case/6

CC4037 Non-stick with hinged lid/ 13.75 in. x 4 in.

case/6

V-Shaped Gas Grill Smoker Box with Wood Chips Set

Non-stick v-shaped short smoker box (CC4056) packaged with 36 cu. in. of all natural mesquite or hickory wood chips. Mixed case of 3 each. Refillable.

PATENT #D585,702. OTHER PATENTS PENDING

CC9412

mixed case/6

Smoke in a Cup™

Smoke in a Cup™ produces a lot of smoke from a little cup. Portable, disposable and recyclable aluminum cup with fine wood particles lights fast and smokes quickly. Perfect for food with shorter cooking times. Great for gas grills or charcoal. Net volume 9 cu. in. each cup. Available as counter display with single packs, or pegable 3-pack sampler set.

CC6030 Counter Display / 24 units

case/1

Contains display and 6 units each of 4 flavors: Hickory, Mesquite, Apple, Cherry

CC9397 3-Pack Sampler

case/12

Pegable 3-pack includes 1 each: Hickory, Mesquite, Apple

Wine-Soaked Oak Wood Smoking Chips

Wine-infused oak wood chips are a gourmet delight. Two varieties available.

CC6003 Merlot / 117 cu. in.

case/12

CC6004 Cabernet / 117 cu. in.

case/12



CC6003



CC6004



CC9397



CC6030



CC6030

GAS GRILL



CC6030

CHARCOAL GRILL

Wood Chip Blends

Our Wood Chip Blends are carefully blended to enhance and complement the flavors of beef and lamb, poultry, seafood & vegetables and pork.

- CC6014 Beef and Lamb / 130 cu. in.** case/12
- CC6015 Poultry / 130 cu. in.** case/12
- CC6016 Seafood / 130 cu. in.** case/12
- CC6017 Set/3 Sampler / ea. 48 cu. in.** case/12

Gourmet Wood Chips

The more delicate flavors of the fruit woods—apple, cherry and maple—are a great complement to fish, vegetables and grilled fruit.

- CC6000 Maple / 144 cu. in.** case/12
- CC6001 Cherry / 144 cu. in.** case/12
- CC6002 Apple / 144 cu. in.** case/12
- CC6010 Set/3 Sampler / ea. 48 cu. in.** case/12

Mesquite and Hickory Wood Chips and Chunks

Aromatic hickory and mesquite wood chip chunks and chips are classics in smoking and barbecue. Their strong, rich flavors work well with beef and chicken.

- CC6024 Mesquite Chunks / 1.5 cu. ft.** case/6
- CC6023 Hickory Chunks / 1.5 cu. ft.** case/6
- CC6019 Mesquite Chips / 144 cu. in.** case/12
- CC6018 Hickory Chips / 144 cu. in.** case/12
- CC6011 Set/2 Sampler / ea. 48 cu. in.** case/12
Hickory, Mesquite Chips
- CC6029 Set/3 Sampler / ea. 28 cu. in.** case/6
Mesquite, Hickory, Apple Wood Chips in aluminum trays



Smokehouse-style Wood Pellets™

Charcoal Companion® Smokehouse-style Wood Pellets™ infuses meat with the perfect level of smoke when used in conjunction with our V-Smoker Box. The smokehouse-style wood pellet selections.

- CC6047 Hickory / 48 cu. in.** case/6
- CC6048 Maple / 48 cu. in.** case/6
- CC6049 Oak/48 cu. in.** case/6
- CC6050 Cherry/48 cu. in.** case/6
- CC6051 Set/3 Sampler / ea. 48 cu. in.** case/6
Hickory, Maple and Oak



CC6051



CC6048 CC6047 CC6050 CC6049

Whether cooking on the grill or in the oven, select from the variety of tools that we offer for saucing and basting meat and other foods. Have fun! Our new Octopus Basting Bottle and Squid Basting Brush encourage you to play with your food. Just like a grilling pro, build a complex flavor profile by pre-marinating meat, applying a dry rub just prior to placing food on the grill, and brushing on barbecue sauce in the last few minutes of cooking.



Sauce Mop

A sauce mop is the tool to have for thinner sauces and basting liquids that won't stay on a bristle brush. Rosewood handle. Cotton mop head. 17 in.

CC5019 case/12

Stainless Steel and Silicone Basting Brush

Removable silicone brush head is heat-safe up to 550° F (288° C). Stainless steel handle. 12.75 in.

CC1044 case/6

Rosewood and Silicone Basting Brush

Removable silicone brush head is heat-safe up to 550° F (288° C). Rosewood handle. 15.25 in.

CC1041 case/12



For great sauces and pastes, see:



BEST OF BARBECUE™ includes Ultimate Steak Sauce and the following bbq sauces:

Cabernet, Chipotle Molasses, Lemon Brown Sugar, Smokey Mustard and Smokey Apple.

PLANET **BARBECUE™** spice pastes include:

Columbian, Jamacian, Malaysian and Moroccan.



CC5143

Squid Basting Brush

Baste your favorite foods with this playful squid shaped basting brush. Use it on the grill, stovetop or oven. It's made of durable silicone that is heat resistant up to 572°F (300°C). Dishwasher safe.

CC5143

case/12



Silicone Head Basting Bottle

13.75 fl. oz. plastic bottle with silicone bristles. Includes storage cap. Brush bristles are heat-safe up to 550°F (288°C).

CC5048

case/6



CC5048

Octopus Basting Bottle

Baste your favorite foods with this playful Octopus shaped basting bottle. Wide silicone mop covers more food. With 10 fl. oz. capacity and storage lid, this resealable bottle is incredibly useful. Use it on the grill, stovetop or oven. Dishwasher safe.

CC5142

case/6



CC5142





CC2001

Bean and Sauce Pot

Heavy gauge one qt. capacity sauce pot holds sauce, beans or other side dishes. Pot is 3.25 in. deep, 6.5 in. diameter. Non-stick.

CC2001

case/6



CC5138

Bamboo Carving Board

Large carving surface. Juice well runs along board's perimeter to prevent mess. Handles for easy transport to table; serve directly from board. 20 in. x 16 in.

CC5138

case/3



Cast Iron Sauce Pot & Silicone Brush Set

Pre-seasoned, 1.5 c. capacity cast iron pot with handle is just the right size for melting butter, warming glazes and keeping marinades hot. The pot handle serves as a brush rest. Silicone bristle 8 in. brush is heat-safe to 550°F (288° C).

CC5099

case/4



Sauce Pot and Silicone Basting Brush Set

Non-stick pot with handle has 2 cup capacity. Plastic handle brush has a removable silicone brush head. Brush bristles are heat-safe up to 550° F (288° C). Dishwasher-safe.

CC5049

case/6



Grill Station®

The versatile Grill Station® marinates, stores, chills and serves food and keeps accessories close at hand.

The Grill Station® includes four essential pieces in the set to keep raw and cooked food separate while grilling. One large tray is clearly marked RAW while the other is marked COOKED to eliminate confusion and cross-contamination. Lid fits both food trays. The tool caddy tray hooks to the food tray edge for use, and fits inside tray for compact storage.

Ridges on the inside of the food trays allow for marinades to flow freely for even marinating. Tray contents and date may be labeled with a dry-erase pen for convenience.

The Grill Station® may also be used to keep chilled food cold while serving by filling one tray with ice and setting the other tray containing chilled food on top of the ice tray. Food trays measure 16.75 in. x 11 in. x 2.5 in.

CC5094

case/4



CC5094



Latin Flavors Grilling

From Paella to Limeade, celebrate with our products aimed at creating a festive selection of Latin flavors. It's a party waiting to happen; just heat up some tacos on the grill, mix up some guacamole, and whip up Jane's favorite recipe for jalapeño poppers, featured below. Latin Grilling program offers bi-lingual, spanish and english packaging.

Paella Pan

Originating in Spain, paella is now internationally known. A good paella starts with short grain rice and saffron, cooked in a wide shallow pan. Paella is traditionally cooked in the open air over a hot crackling wood fire so that the dish can be infused with the smoke flavor. Stainless steel.



CC1986

case/4



Lime Press

Make delicious limeade easily or use to freshly squeeze lime for guacamole or any recipe where fresh lime adds a perfect splash. Just cut lime in half, drop in the press and squeeze. Ceramic coated steel is incredibly durable and will not rust.

CC1987

case/12



Avocado Scoop & Masher

Prepare guacamole the easy way. Carefully cut the avocado in half with a sharp knife, and remove the pit. Using the top end of the tool, scoop the fruit out of the skin and into a bowl. Combine and mash up with lime, salt, tomatoes, onions, cilantro, or other favorite ingredients.



CC1989

case/12





CC1990



Chili Pepper Corer

Make easy work of coring chili peppers. Simply cut off stem end of the jalapeños with the serrated edge. Twist and scoop out the inside membrane and seeds. Stainless steel blade and rosewood handle.

PATENT #D610,884.
CC1990

case/12



Taco Rack

Build and warm your tacos on the grill with this handy taco rack. Excellent way to melt the cheese and then add cold toppings before eating. Open mesh-like design allows perfect exposure for even heating but prevents bits from falling through. Non-stick surface for easy clean up.

CC1992

case/4



CC1992



CC1991

Chili Pepper Rack and Corer Set

The special pepper rack and corer set makes preparing stuffed jalapeños easy. Corer is stainless steel with rosewood and rack is non-stick for easy cleaning. Follow the recipe below for delicious grilled jalapeño poppers.

PATENT #D610,884.
CC1991

case/6



Stuffed Jalapeños

- 18 jalapeños (larger straight ones work best)
- 4 oz. cream cheese (or other soft cheese)
- 1/4 c. cheddar cheese, grated
- 1/4 c. bread chunks, cut or broken into small pieces
- 1/4 c. diced red bell pepper
- 2 Tbsp. chopped fresh cilantro
- Salt and pepper to taste

Cut off stem end of jalapeños. Remove the membrane and seeds completely. Note: Be careful not to touch your eyes or face, as the pepper juice can sting. It may help to wear latex gloves to protect your hands. Mix half of the cheddar cheese and all other ingredients together. Stuff filling into each jalapeño and arrange on the chili pepper rack. Top each stuffed chili pepper with the remaining cheddar cheese. Cook on a covered grill by indirect heat for 25-30 minutes at 375° F (191° C), or until peppers are soft and lose their bright green color. For spicier poppers, cook a few minutes less. Enjoy piping hot! Yield: 18 Poppers.

- Jane Rabanal, Product & Packaging Designer

Latin Flavors Grilling

Roasting peppers and grilling corn is made easy with our Pepper Roaster and Corn Skewers. Our Latin Flavors section also provides great solutions for making homemade tortillas and keeping them warm.

Try our Quesadilla Basket to make your favorite quesadilla. Bobbi's Grilled Corn Salad is the perfect accompaniment. Latin Grilling program offers bi-lingual, spanish and english packaging.

Pepper Roasting Basket

Non-stick pepper roaster with a stainless steel handle makes browning all kinds of smaller peppers a cinch. It keeps peppers at a perfect distance from the flame to prevent burning. Walls are high enough to keep them in with mesh-like bottom to allow for even browning.

CC1993



case/4



CC1993



CC1994

Tortilla Warmer

Place a damp towel inside the warmer. Place several tortillas inside folding the damp towel over the top of the tortillas. Microwave on high for 30 seconds, or more if needed. May also be used to keep hot tortillas warm that have been first heated on a grill or stove top. Durable insulated plastic keeps tortillas warm.

CC1994



case/6

Quesadilla Basket

Place two tortillas on work surface and fill with grated cheese, peppers, cooked meat, or any variety of ingredients. Fold each filled tortilla in half and transfer to basket; lock basket ring into place and grill until cheese has melted and tortilla is golden brown; turn to brown other side.

CC1996



case/6



CC1996



CC1997

Comal Pan

This cast iron comal pan is good for making fajita vegetables, carne asada and more. It is the utensil of choice when cooking tortillas. You can also use to re-heat tortillas. This pan adds flavor and can be used on the stove in the oven or on the grill. Cast iron pan is pre-seasoned.



CC1997

case/4

Tortilla Press

Mix dough from your own favorite recipe. Place a ball of dough in the center of the press, close the top and apply pressure to the lever to flatten. Waxed paper may help with sticking. Remove pressed tortilla and cook.

CC1998

case/4



CC1998



CC1999

Corn Skewers

Grill and serve traditional Mexican Elote Corn-on-the-cob (recipe on package). Stainless steel and rosewood corn skewers are perfect for keeping control of corn. Grill corn on skewer over med-high heat until tender, turning often. Set /2.

CC1999

case/6



Grilled Corn Salad

- 1 med red bell pepper
- 3 large ears of corn (husks and silks removed)
- 2 slices small red onion (1/2 in sections)
- Grated zest of 1-2 limes (4-5 Tbsp.)
- 2 Tbsp. chopped fresh cilantro
- 1 med-lg Granny Smith apple (diced & tossed w/lime juice)
- 1 15 oz can cooked black beans (rinsed and dried)
- 2 oz queso fresco or cotija crumbled
- 1/2 c. olive oil as needed
- Salt and pepper to taste

Preheat the grill to med-high; clean and oil the grill grate. Cut the top and bottom ends off the bell pepper; core, seed, and cut into large sections. Brush the flattened pepper sections, corn and onion with olive oil and season with salt and pepper.

Using corn skewers, grill corn on all sides until tender but still with some bite about 15-20 min. Meanwhile grill pepper and onions. Pepper for about 6-8 mins and onion for about 8-10 mins. Cut kernels off cob and place in a large bowl. Cut onion and pepper 1/4 in pieces and add to bowl. Add the apple, beans, zest, lime juice and salt to taste. Stir to combine and then add cilantro and paprika. Add cheese just before serving at room temperature.

-Bobbi Pauline, Sales Manager

Color Time

Welcome to Charcoal Companion® color! Some of our past best sellers are now available in a variety of this season's fashionable colors. Some items, like our Perfect Grip™ 3-piece grill set, meat claws, LED Grill Light and Flip-Tip™ digital thermometer are available in mixed cases to offer your customers a variety of color options. For cleaning the grill, try a colorful version of our two-in-one grill brush with a long handle, our cute new turtle-shaped scrubber brushes, or our spiral grill brushes - available in short or long handle versions. Our Bug Zapper even comes in green, red, and blue.

3PC Perfect Grip™ Tool Set

Perfect Grip™ and colorful, these are a winner this season. Set includes a fork 16.5 in (42 cm), Spatula 17.3 in (44 cm) and Tongs 13.7 in (34.7 cm). Stainless steel heads. Spatula sports a bottle opener and serrated edge works as a knife.

CC1080 1 green, 2 blue, 3 red

case/6



LED Grill Light

This handy, weather resistant grill light attaches easily to most grill lid handles and now comes in a colored mix case. The light features five powerful LED bulbs that provide a wide swathe of light across the grill grate. Uses 3 replaceable AA (1.5 volt) batteries (not included)

PATENT PENDING

CC5132 1 green, 2 blue , 3 red

case/6

**Meat Claws**

These heavy-duty stainless steel meat claws are designed for handling larger pieces of meat such as roasts, turkey, chicken and ham. Use the claws to shred a smoked pork butt into pulled pork in a matter of minutes. Stainless steel. Set/2.

PATENT #D663,171

CC1131 3 green, 3 blue

CC1130 red

case/6

case/6

**Amazing Handheld Bug Zapper**

Uses two replaceable AA batteries (not included).

PBZ-7C 3 green, 3 blue, 6 red

case/12

**Flip-Tip™ Digital Thermometer**

The Flip-Tip™ Digital Thermometer features an adjustable silicone depth gauge, allowing consistent placement of the thermometer probe for more accurate readings throughout the cooking process. The folding probe locks into multiple angles for easier monitoring and closes flat for convenient storage. Monitors temperatures from -58°F - 572°F (-50°C - 300°C). Reads temperature in six seconds.

Uses two replaceable AAA batteries (not included).

CC4089 1 green, 2 blue , 3 red

case/6





Short Handle Spiral Brush

This durable plastic grill brush features durable, twisted bristles that get between the grill grates for a more thorough clean.

PATENT PENDING

CC4095 3 green, 3 blue, 6 red

case/12

2-in-1 Brush - Long Handle

Value-packed basics are now in color. Stainless steel bristles, plastic handles.

CC4048 3 green, 3 blue, 6 red

case/12



Turtle Scrubber Brush

New to the grill brush line, these adorable colored turtles make cleaning the grill a little less work. Colorful turtles lighten the mood during a necessary task.

CC4092 6 green, 3 blue, 3 red

case/12



Long Handle Spiral Brush

This durable plastic grill brush features durable, twisted bristles that get between the grill grates for a more thorough clean

PATENT PENDING

CC4096 3 green, 3 blue, 6 red

case/12



Color Time

Add some color to your life! Include our selection of brilliant red items into your program. Our non-stick wok, grid, and grilling pan are now available in brilliant red.



CC3918

Non-stick Red Round Grill Wok with Wire Handles

Brilliant red non-stick finish makes this item fun and useful. Cook smaller foods without losing them through the grill grate. Wire handles. Dishwasher safe.

CC3918

case/6

Non-stick Red Grid with Wire Handles

Brilliant red non-stick finish makes this grid fun and useful. Large surface for cooking various smaller foods without losing them through the grill grate. Wire handles. Dishwasher safe.

CC3917

case/6



CC3917



CC3916

Non-stick Red Pan with Wire Handles

Brilliant red non-stick finish makes this pan fun and useful. Retains cooking liquids, reduces flareups and has a easy corner spout to drain excess liquid. Wire handles. Dishwasher safe.

CC3916

case/6

Garden To Grill™

Outdoor culture continues to flourish and grow. Nothing is more rewarding than eating the vegetables, herbs, and fruits that you have grown in your own garden. Our products, like our Veggie Raft Skewers and our Herb Grid, help you enjoy the delicious fruits of your labor. Not to worry if you do not have a green thumb; our products are compatible with store-bought produce too.



CC5134

Stainless Grill Clips

Easily grill individual portions of vegetables. Clips are ideal for asparagus, zucchini slices, green onions or any other long vegetables. 6.25 in. Set/4.

CC5134

case/6

Corn Skewers

Grill and serve traditional Mexican Elote Corn-on-the-cob (recipe on package). Stainless steel and rosewood corn skewers are perfect for keeping control of corn. Grill corn on skewer over med-high heat until tender, turning often. Set/2

CC1999

case/6



CC1999

Veggie Raft Skewers

Create fun and functional vegetable rafts on the grill with this ingenious tool. Ideal for asparagus. 8 in. Set/4.

CC5135

case/12



CC5135

Pepper Roaster

Non-stick pepper roaster with a stainless steel handle makes browning all kinds of smaller peppers a cinch. It keeps them at a perfect distance from the flame to prevent burning. Walls are high enough to keep them in with mesh-like bottom to allow for even browning.

CC1993

case/4

Chili Pepper Rack and Corer Set

The special pepper rack and corer set makes preparing stuffed jalapeños easy. Corer is stainless steel with rosewood and rack is non-stick for easy cleaning.

PATENT #D610,884

CC1991

case/6

Herb Grid

Place fresh herbs inside the hinged, screen grid. Place food on top of the closed screen, lock the grid closed and place food on top of grid. Grill food on top of herb stuffed grid. The grid keeps the herbs from falling through the grill grate and the rising heat of the fire permeates food with the flavors of the herbs. Great for meat, vegetables or grilled sandwiches. Non-stick. 16 in. x 12 in. surface.

CC3074

case/6



CC1993



CC1991



CC3074



CC1989



Avocado Scoop & Masher

Prepare guacamole the easy way. Carefully cut the avocado in half with a sharp knife and remove the pit. Using the top end of the tool, scoop the fruit out of the skin and into a bowl. Combine and mash up with lime, salt, tomatoes, onions, cilantro, or other favorite ingredients.

CC1989

case/12



CC5127



Cast Iron Garlic Roaster & Squeezer Set

Roasted garlic is nature's original sweet and savory combination. Roaster mimics shape of a garlic bulb; holds one large or two medium bulbs of garlic. Pre-seasoned cast iron. Place roasted garlic head into silicone squeezer to safely squeeze bulbs right out of husks without burning fingers.

PATENT #D659,461

CC5127

case/6

We have been creating tools to fulfill unmet needs for 29 years! Our Big Head® barbecue tools were one of our first innovations. We noticed people having difficulty lifting larger cuts of meat and fish with conventionally sized tools so we created tools with larger heads. Big or small, we make sure to provide the right tools to get the job done. Our Big Head® fish spatula gently lifts and cradles even larger fillets of fish.



Innovation - Tools

Big Head® Barbecue Tools

Our famous Big Head® grill tools make a very big impression. Smooth rosewood handles, stainless steel heads. Strap for hanging. Tools range from 19.25 in. to 20.5 in.

PATENT #D429889

- | | | |
|---------------|---|---------------|
| CC4012 | Big Head® Grill Brush / 20.25 in. | case/6 |
| CC1033 | Big Head® Fish Spatula / 19.25 in. | case/6 |
| CC1032 | Big Head® Spatula / 20.5 in. | case/6 |
| CC4018 | Replacement Head for CC4012
(Fits all Big Head® Grill Brushes) | case/6 |
| CC4059 | Big Head® Grill Brush with
Replacement Head | case/6 |



CC4059



CC4018



Locking Tongs

Spring-loaded tongs lock in place and stay put, opened or closed. Rosewood handle, stainless steel. 17.5 in.

CC1039

case/12



CC1039

All-Purpose - All in One Tool

All of the tools in the drawer in one amazing gadget. A bottle opener, meat tenderizer, spatula, serrated knife and tongs, all in one! Rosewood handle, stainless steel. 17.5 in.

CC1018

case/6



Stainless Steel Meat Hook

The pit masters love this meat hook. Use to flip meat quickly or just check on the grill marks. Rosewood handle, stainless steel. 18.75 in.

CC1036

case/6





CC1080

3-Piece Perfect Grip™ Tool Set

Perfect Grip™ and colorful, these are a winner this season. Set includes a fork 16.5 in (42 cm), spatula 17.3 in (44 cm) and tongs 13.7 in (34.7 sm). Stainless steel heads. Spatula sports a bottle opener and serrated edge works as a knife.

CC1080 1 green, 2 blue , 3 red

Case/6



Oval Pro Chef™ Tools

Stainless steel tools with oak handles. Metal hanging loop. Tools range from 15 in. to 18.5 in. Set/3 or open stock.

- CC1001 Set: Spatula, Fork, Tongs case/6
- CC1022 Brush case/12
- CC1023 Fork case/12
- CC1024 Spatula case/12
- CC1025 Tongs case/12



Oval Pro Chef™ Espresso Tool Set

Stylish 3-piece tool set includes a silicone basting brush, stainless steel spatula and tongs with espresso stained oak handles. Tools range from 15.25 in. to 18.75 in.

- CC1000 Set: Basting Brush, Spatula, Tongs case/6



Stainless Steel Striped 3-Piece Tool Set

Stainless steel tools with red stripe accent handles. Spatula features bottle opener. Tools range from 17.25 in. to 18.5 in.

CC1085 Set: Spatula, Tongs, Big Head® Grill Brush case/4



CC1085



CC1110

Pacific Bamboo Grill Tools

A contemporary style tool set with sustainable bamboo handles and stainless steel heads. 3-piece set includes: spatula with bottle opener, tongs and Big Head® grill brush. Tools range from 17.5 in. to 18.25 in.

CC1110 Set: Big Head® Grill Brush, Spatula, Tongs case/4



CC1109

Vineyard 3-Piece Tool Set

Generously-sized stainless steel tools have a contemporary look and feel with contoured rosewood handles. 3-piece set includes these essentials: tongs, Big Head® Grill Brush and wide spatula with bottle opener built into the handle. Tools range from 17.5 in. to 18.75 in.

CC1109 Set: Big Head® Grill Brush, Spatula, Tongs case/4





CC1057

Perfect Chef™ Tool Sets

Two tool sets to choose from. Stainless steel tools with red or black plastic handles have value built in. Tools range from 12 in. to 17 in. Choose 3-piece or 4-piece sets.

Perfect Chef™ Red Handle 3-piece Tool Set

CC1057 Set: Fork, 3-in-1 Spatula, Tongs

case/6

Perfect Chef™ Black Handle 4-Piece Tool Set

CC1005 Set: Fork, 3-in-1 Spatula, Tongs, Grill Brush

case/6



CC1005



Grilled Sausages and Toasted Buns with Onions & Peppers

- 6 sausages of your choice
- 6 brioche hot dog buns
- 6 Tbsp. melted butter
- 3 large bell peppers, cut into 1/4-inch slices
- 4 medium onions, cut into 1/4-inch slices

Grilling the perfect sausages takes patience. The result can be char on the outside and undercooked in the middle if you try to cook them fast over high heat. To achieve optimum results, grill your sausages over a moderate flame for about 25 minutes, rotating them often with your Charcoal Companion® tongs. (or until the internal temperature reaches 170 degrees.)

You can toast your hot dog buns during the last several minutes of cooking your sausages. Brush each of the buns with the melted butter, and place on the grill over low heat to toast through. Using a Charcoal Companion® spatula, remove the buns once they are toasted golden and ready to serve.

Peppers and onions are the perfect garnish for sausages. Use a porcelain or stainless steel Grilling Grid™ to grill the peppers and onions over a medium-high flame. Use your tongs to stir the peppers and onions as they cook through. A little bit of color is desirable and will enhance the flavor.

To assemble, place your sausage in the toasted, buttered hot dog bun and top with peppers and onions as well as your choice of condiments.

- Danielle Peterson, Culinary Communications Manager

Stainless Chef™ Tools

Heavy-duty stainless steel tools, designed to emulate the gear of those on the professional barbecue circuit. Tools range from 17.75 in. to 18.5 in. Open stock.

- CC1070** Spatula case/6
- CC1071** Big Head® Grill Brush case/6
- CC1072** Locking Tong case/6



CC1072

CC1070

CC1071



Softgrip Tools

Sold individually. Stainless steel tools with softgrip handles. Hanging loop. Tools range from 18 in. to 18.75 in.

- CC1074** **Big Head® Grill Brush** case/6
- CC1073** **Spatula** case/6
- CC1075** **Locking Tong** case/6



CC1074

CC1075

CC1073

Football Tool Set

Stainless steel with plastic football textured grips. Includes a handy bottle opener on the spatula. Tools range from 16 in. to 18.5 in. Set/3.

CC1043 Set: Spatula, Grill Brush, Tongs

case/4



CC1043



CC1010

Golf Club Tool Set

Features soft grip golf club styled handles and stainless steel tool heads. Tools range from 18 in. to 21.25 in. Set/3.

CC1010 Set: Spatula, Fork, Tongs

case/4





Explorer Folding Tools

Sure to be everybody's new favorite tools in the drawer. Ingenious handles fold up like a pocket knife and lock in place for take-along convenience and storage. Perfect for camping, picnics or tailgating. Rosewood handles, stainless steel.

Explorer Folding Fork

Open: 17.5 in. - Closed: 12.25 in.
CC1101

case/6

Explorer Folding Spatula

Open: 18 in. - Closed: 12.5 in.
CC1102

case/6

Explorer Folding Tongs

Open: 17.5 in. - Closed: 11 in.
CC1103

case/6

Orchard Steak Knife Set

Set of four slim, streamlined steak knives with rosewood handles and serrated stainless steel blades. Overall length 8.75 in. Set/4.

CC1115

case/6



Angler Fish Spatula

Stainless steel fish spatula with soft-grip foam handle has a fun fish shape and a convenient bottle opener.

CC1108

case/6



CC1108



CC5127

Cast Iron Garlic Roaster & Squeezer Set

Roasted garlic is nature's original sweet and savory combination. Roaster mimics shape of a garlic bulb; holds one large or two medium bulbs of garlic. Pre-seasoned cast iron. Place roasted garlic head into silicone squeezer to safely squeeze bulbs right out of husks without burning fingers.

PATENT #D659,461
CC5127

case/6



CC5127



Meat Claws

These heavy-duty stainless steel meat claws are designed for handling larger pieces of meat such as roasts, turkey, chicken and ham. Use the claws to shred a smoked pork butt into pulled pork in a matter of minutes. Stainless steel. Set /2.

PATENT #D663,171
CC1130 - red

case/6

CC1131 - 3 green & 3 blue

case/6



Dial-a-Meat™ Markers

As meat comes off the grill, mark each serving with how “well” it is cooked. No more excuses for cutting into meat to find your desired doneness - and losing tasty juices in the process! Each marker can be dialed to read RARE, MEDIUM RARE, MEDIUM, MEDIUM WELL or WELL. Stainless steel. Set/4.

PATENT #644,869
CC5103

case/12



CC5103



CC5023

CC5023 & CC5024
bottom detail

CC5024

Cast Iron Grill Presses

Cast iron grill presses have raised ridge pattern on the bottom. Great for getting good contact with the grill for the most impressive grill marks. Pre-seasoned.

CC5023 Round / 7 in. diameter

case/6

CC5024 Rectangle / 8.75 in. x 4.5 in.

case/6



Deep frying is no longer reserved for southern cuisine, fast food, or state fairs. Deep-frying is fast becoming the most popular method of cooking Thanksgiving turkey. A deep fried bird results in incredibly succulent meat in a third of the time it takes to cook in an oven...As an extension, we offer an assortment of tools necessary for deep frying. Newest to our collection is the breading station that is an easy, mess-free way to coat foods for frying.



Deep Fry

Breading Station™

Gives your meat, veggies or other food an even coating quickly and easily, with out the mess. Make it happen in just 3 easy steps.

CC5145

case/4



Place egg washed chicken on sifter



Close and gently flip back and forth



Breaded and ready to be fried

Deep Fry Thermometers

Keep oil temperatures steady for perfectly fried foods! Thermometer features an easy to read temperature dial and convenient side clip that fastens to any fryer pot. Stainless steel.

CC5109 Short / 8.5 in. case/12

CC5110 Long / 12.25 in. case/12



CC5110



CC5034

Marinade Injector

Use with thinner basting liquids. Stainless steel needle evenly distributes marinade to enhance flavor.

CC5034

case/12

Plastic Marinade Injector

Heavy-duty plastic marinade injector features volume markings to keep track of how much liquid has been injected. Stainless steel needle design resists clogging.

CC5111

case/12

Stainless Marinade Injector

Made of all stainless steel, this marinade injector is serious business! Injector features two handles to help keep a steady grip while pushing marinade into poultry or other meats. Needle design resists clogging.

CC5112

case/6

Black Plastic Oil Funnel with Metal Filter

Heavy-duty plastic funnel with metal filter for removing large bits from used fryer oil.

CC5106

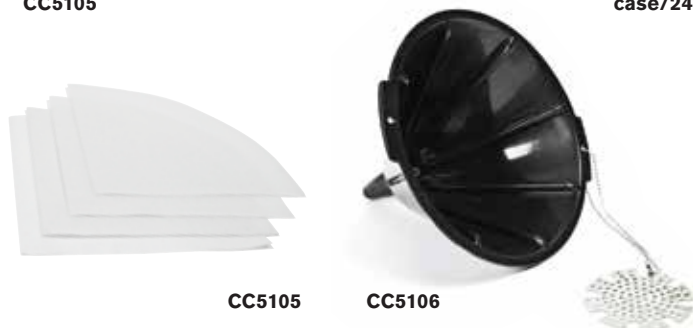
case/6

Oil Funnel Paper Filter

Large capacity paper oil funnel filter papers for cleaning used fryer oil. Filters are compatible with CC5106. Set/6.

CC5105

case/24



CC5105

CC5106



CC5112



CC5111



CC5034



CC5107

Stainless Deep Fry Skimmers

Use skimmers to remove smaller foods from the fryer, or cooking debris from the oil's surface. Stainless steel.

CC5129 Fish Skimmer / 19 in.

case/6

CC5107 Small Skimmer / 18.5 in.

case/6

CC5108 Large Skimmer / 23.25 in.

case/6



CC5129

CC5108

CC5107

Skewers are essential barbecue accessories. With so many options, we are sure to have the skewers to meet your customer's needs. Whether grilling S'mores or kabobs we have a skewer to suit the job. We have flexible skewers and skewers, like our circle skewers that make for lovely presentation. We even offer a playful glow-in-the-dark telescoping fork that extends to 32 inches!



Taking Skewers to the Next Level

Glow-in-the-Dark Telescoping Fork

Use with marshmallows, hot dogs or your favorite campfire treat. Telescoping forks with glow-in-the-dark handles. Open: 32 in. Closed: 22 in. Set/2.

CC1086

case/6



Non-stick Marshmallow Twig Skewer

Easy to hold wooden handle and non-stick finish. 22.6 in (57.5 cm) overall length.

CC5130

case/6





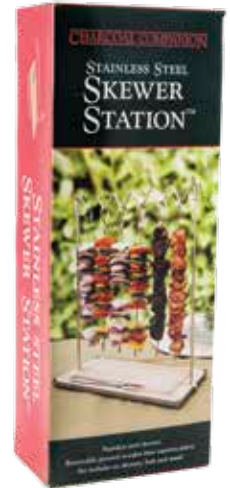
CC3116

Stainless Steel Skewer Station™

Skewer Station™, a dramatic presentation for grilled skewers of a single ingredient, allows guests to personalize entrées. To serve, simply push meat or vegetable from skewers with the enclosed stainless steel fork onto a plate held underneath. The grooved wooden tray prevents juices from spilling onto the table. Set includes six 11.5 in. skewers, one fork, stand and base. Overall assembled height is 15.25 in.

PATENT #D658,015
CC3116

case/4



Kabob Rack with Six Skewers

Reusable metal kabob skewers sit on a rack above the grill, reducing sticking and scorching. Non-stick. Set of six 13 in skewers with rack.

CC3032

case/6



CC3032



CC3112

S'mores Grilling Set

The authentic campfire taste of America's quintessential dessert can easily be made at home, cooked with the convenience of a gas or charcoal grill. Set contains warming rack for melting chocolate onto graham crackers, four 11.75 in. marshmallow skewers, and several recipe ideas.

PATENT #D658,441
CC3112

case/4





CC5135

Veggie Raft Skewers

Create fun and functional vegetable rafts on the grill with this ingenious tool. Ideal for asparagus. 8 in. Set/4.

CC5135

case/12



CC5093

Double Prong Coastal Skewers

Two prongs secure food to prevent spinning. Finely detailed coastal icons include crab, lobster, scallop and fish. 14 in. Set/4.

CC5093

case/6



Flexible Skewers

Flexible skewers are a versatile addition to the grilling collection. Stainless steel wires may be safely and conveniently immersed in marinades without concern for rusting. 11 in.

PATENT PENDING
CC5136 Set/4

case/6

Extra-Long Flexible Skewers

Extra-long flexible skewers may be looped around as needed on the grill for the most effective use of grill space. 30 in.

PATENT PENDING
CC5104 Set/4

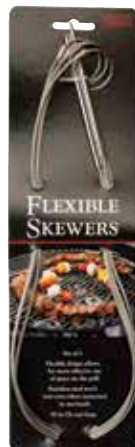
case/6



CC5136



CC5136



CC5104



CC5104

Double Prong Rosewood Kabob Skewers

Stylish reusable double prong kabob skewers with smooth rosewood knob handles. Double prongs keep food from spinning on the skewer while cooking. 13.25 in. Set/4.

CC5082

case/6



Designed to go with
Rosewood Corn Holders
(CC5083). See page 6.

CC5082



CC5082



CC5133

Spice Skewers

Stainless skewers with a channel to fill with spice rub or paste so the food gets flavored from the inside. 13 in. Set/4.

PATENT PENDING
CC5133

case/6

Stainless Grill Clips

Easily grill individual portions of vegetables. Clips are ideal for asparagus, zucchini slices, green onions or any other long vegetables. 6.25 in. Set/4.

CC5134

case/6



CC5134



CC5133



CC5134

Non-stick Kabob Rack and Skewers

Elevates skewers above the grate so food doesn't stick. Extra wide skewers are designed to keep food from spinning, and can be rotated easily for even cooking. Set includes six 17 in. non-stick skewers and rack.

CC3117

case/4



CC3117



CC5000
CC5122

Circle Kabob Skewers

Unique circle shape makes a delightful presentation. Original size fits perfectly on most plates. Minis are perfect for appetizers and tapas. Non-stick.

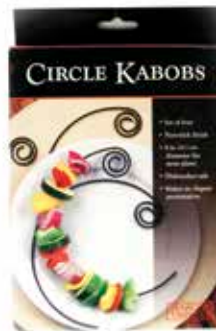
PATENT #D411721

CC5000 Set/4 Circle Kabobs / 7 in. diameter

case/12

CC5122 Set/6 Mini Circle Skewers / 4.5 in. diameter

case/12



CC5000



CC5122



CC5124

Stainless Steel Kabob Skewers

Reusable stainless steel skewers. Dishwasher safe. 11.75 in. Set/6.
CC5124 **case/12**

Flavored Wood Skewers

Naturally scented woods, cedar, hickory, maple and alder each impart a distinct flavor to grilled food. Flat skewers keep food from spinning. 11 in. x 0.375 in. Set/10.
CC6035 **mixed case/12**



CC6035



CC5124



CC6035

Non-stick Kabob Skewers

Reusable metal kabob skewers are handy to have when kabobs are on the menu frequently. Non-stick. 13.25 in. Set/6.
CC5042 **case/12**

Marshmallow Skewers

Reusable marshmallow skewers for the urban camper and the always-prepared campfire kid in everybody. Non-stick extra-long skewers are a dramatic 23.5 in. Set/4.
CC5066 **case/12**

Cast Iron Twig Skewers

Cast iron twigs mimic the real thing down to the last detail. 12.75 in. Set/4.
CC5016 **case/6**



CC5042



CC5066



CC5016

Racks & More is a fun innovative category. Our Potato People cook potatoes quicker while making for a whimsical presentation. Our Drumstick and Wing Rack evenly cooks several large drumsticks or wings at the same time. Select from our four different vertical cooking racks for chicken; one even cooks two at a time. A restaurant favorite, now homemade jalapeño poppers are easier than ever with our Stainless Pepper Racks.



Raising the Bar on Racks

Drumstick & Wing Grilling Rack

Grill up to 8 large chicken drumsticks or wings or use in the oven. Stainless steel.

CC3122

case/6



Potato People

Make a fun presentation and conduct heat for shorter cooking time. 4 fun characters include chef, cowboy, pirate and fireman. Good for use with all potatoes including sweet potatoes and yams. Stainless steel and dishwasher safe.

CC5118

case/6



Potato Rack

Non-stick potato rack with prongs bakes whole potatoes faster by transferring the heat to the inside of the potato. Fits up to four large potatoes. 15.5 in. x 3.5 in.

CC3004

case/6



CC3004



CC5118



CC3092



Stainless Steel Chili Pepper Corer

Easy-to-use corer slices off chili tops, cores and removes the seeds with a twist, making chili prep a snap. Stainless steel tool head. Rosewood handle.

PATENT #D610,884

CC3092

case/12



CC3100

Stainless Steel Pepper Rack - 36 Holes

Great for parties! Large capacity rack holds 36 peppers upright so cheese and other ingredients stay inside the peppers while grilling. Stainless steel.

CC3100

case/6

Non-Stick Chili Pepper Rack & Corer Set

A non-stick chili pepper rack, our stainless steel and rosewood handle corer, and one recipe card. Rack holds 18 chilies.

PATENT #D610,884

CC3106

case/6



CC3092



CC3100



CC3106



CC3106



CC3123

Bacon Rack

Makes grilling bacon a snap. Grease wells collect drippings for flare-up free cooking and easy clean up. Handles make for easy transport. Stainless steel and dishwasher safe.

CC3123

case/4



CC3097

CC3503



Convertible Roasting Wok

Use with or without center cylinder. Cylinder attaches with a quick turn. Fill cylinder with beer, wine or a favorite marinade. As it cooks, the bird is marinated from the inside, resulting in a moist, flavorful and tender chicken. Or, use without the canister as a wok to stir-grill vegetables! 12 in. diameter.

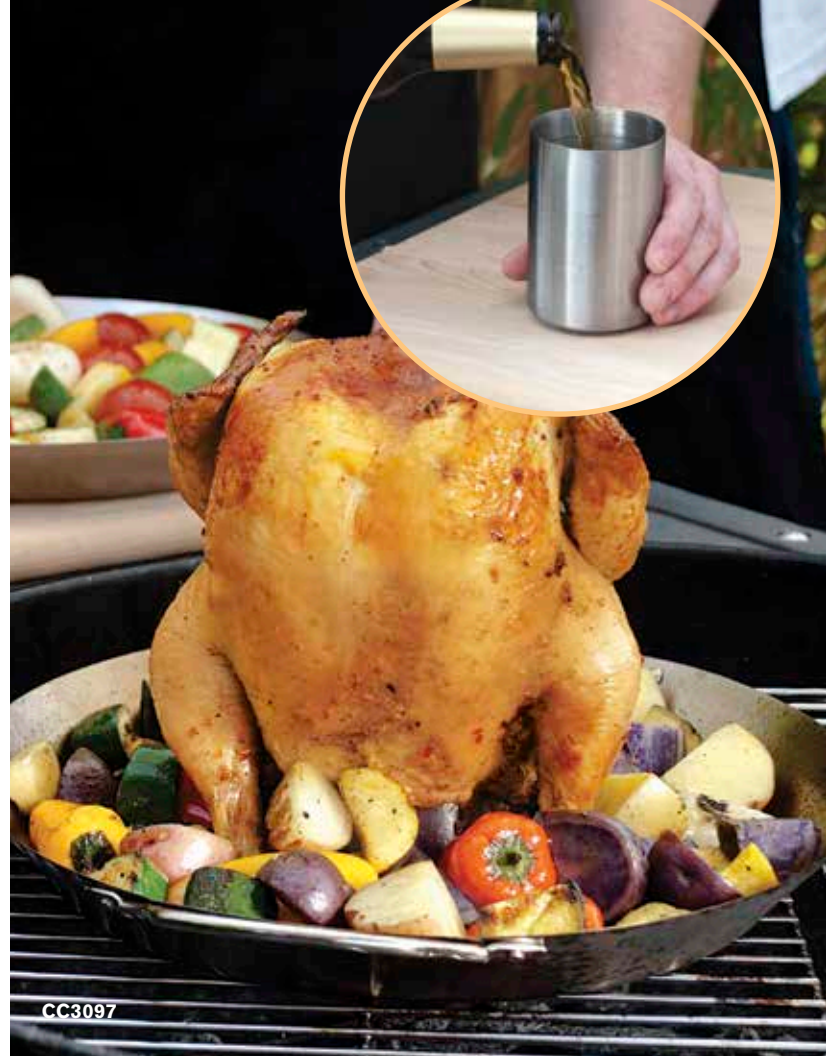
PATENTS PENDING

CC3097 Stainless Steel

case/4

CC3503 Non-Stick

case/6



CC3097



CC3119

Beer Can Chicken Rack w/ Removable Handle

Use with or without center cylinder. Cylinder attaches with a quick turn. Fill cylinder with beer, wine or a favorite marinade. As it cooks, the bird is marinated from the inside, resulting in a moist, flavorful and tender chicken. Or, use without the canister as a wok to stir-grill vegetables! 12 in. diameter.

CC3119

case/4



Beer Can Chicken

- 1 whole chicken rinsed and dried
- 1 Tbsp. olive oil
- 1 tsp. sea salt
- 1 Tbsp. black pepper
- 1 tsp. garlic powder
- 1 Tbsp. paprika
- 1 tsp. dried sage
- 1/2 Tbsp. onion powder

- 1/2 tsp. ground ginger
- 4 cloves garlic, minced
- 1 - 12 oz. can of dark beer

Preheat grill to 400° F using the indirect cooking method. Wash chicken with cold water and pat dry. Coat inside and out with the olive oil. Mix dry ingredients with the garlic in small bowl. Rub 1/3 of the ingredients on inside cavity of chicken. Rub the remaining herb mix on the outside of the chicken (and under pulled back skin if you want). Open beer can pour out (or drink?) about 1/2 cup.

Put the beer can in a holder and place the chicken, open end down, over the holder to insert the beer into the cavity. Place chicken, standing up, on your grill over the burners that are NOT turned on. After 15 minutes then lower temperature to 325° F and cook for approximately an hour, or until the internal temperature in the thickest part of the thigh reaches 165° F on an instant-read thermometer. Let rest, covered with foil, for 10 minutes. ENJOY!

-Chuck Adams, CEO



CC3118

Stainless Steel Poultry Roasting Rack

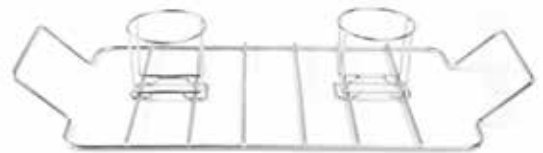
The roasting rack that preserves flavorful juices! May be used to roast two smaller birds at once or one larger one. Vertical roasting with liquids makes for the most juicy meal. May be used on the grill or in the oven. Stainless Steel. Holds up to a 16 lb. turkey. 20 in. x 8.5 in.

CC3118

case/4



Large turkey holder



Two chicken holders

Beer Can Chicken Rack

Add beer to chicken for the most mouth-watering chicken ever! Easy to use and portable. Folds flat for storage. Stainless steel.

PATENT #D535,855

CC3005

case/12

CC3005



CC3005



CC3096



CC3096

Reversible Rib and Roasting Rack

Two racks in one! One side is indispensable for larger cuts of meat like roasts or small turkeys. Flip it over and grill six full slabs of ribs upright, saving space on the grill for other food. Air and smoke circulates around food for more even cooking and smokier flavor. Stainless steel or Non-stick. 9.75 in. x 13 in.

CC3096 Stainless Steel

case/6

CC3001 Non-Stick

case/6



CC3001



CC3096

Ribs

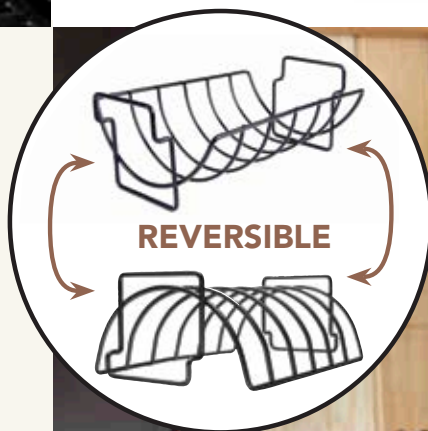
- 2 slabs Baby back ribs
- 1/4 c. Onion powder
- 1/4 c. Garlic powder
- 1/4 c. Chipotle chili powder
- 1/4 c. Ancho chili powder
- 1/2 - 1 tsp. Cayenne pepper
- 2 Tbsp. Coffee grounds, finely ground
- 2 Tbsp. Unsweetened cocoa powder
- 1/4 c. Brown sugar
- 1/4 c. Kosher salt

1 bottle Barbecue sauce of your choice - we recommend Steven Raichlen, Best of Barbecue™ Chipotle Molasses

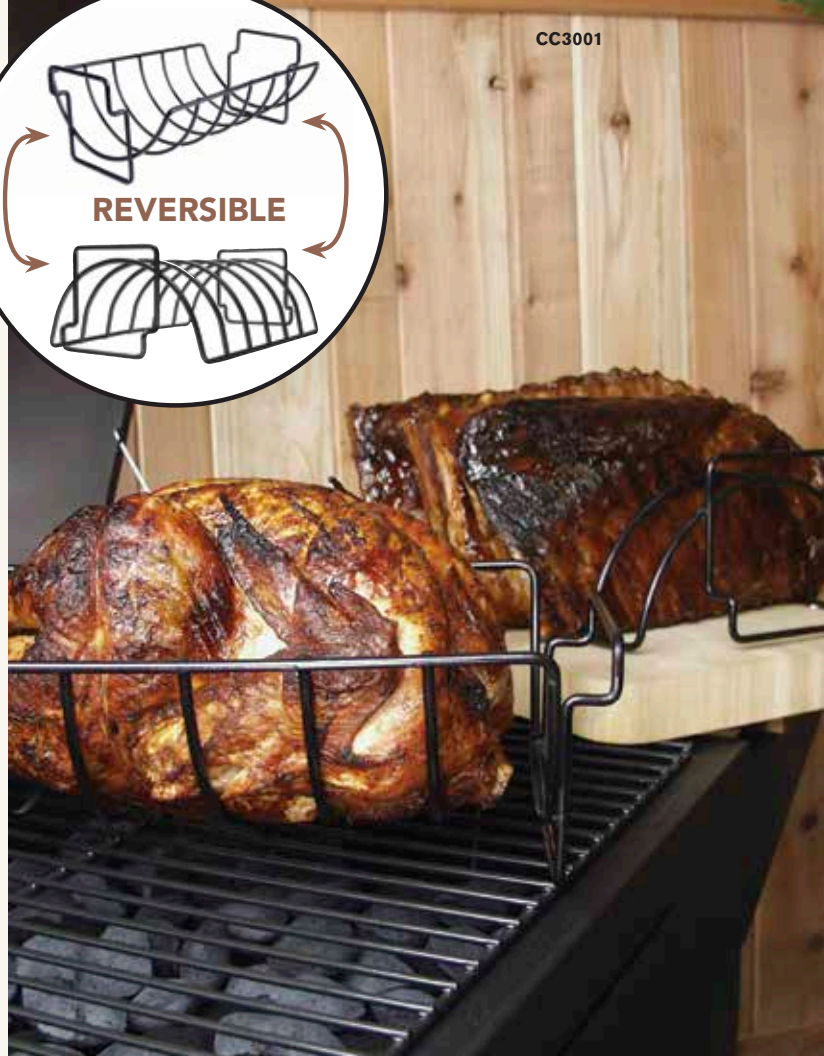
Combine all dry ingredients and proceed to massage into the baby back ribs. Sear the ribs over high heat, then turn to medium. Cook the ribs slow and low for the most tender, fall-apart results. Consider using the Charcoal Companion® Space Saver™ Rib Rack to fit more on your grill while grilling ribs.

Remove the ribs from the grill after 1 1/2 to 2 hours, when the meat is very tender and has started to recede from the bones. Cut apart between the bones, and serve up with additional barbecue sauce that has been heated through. Consider using our Moistly Grilled Smoking Platform for enhanced smoky flavor and ribs that retain more moisture. Enjoy!

- Danielle Peterson, Culinary Communications Manager



CC3001



Roasting Rack with Juice Reservoir

The roasting rack that preserves flavorful juices! Rack is pitched on a slight incline allowing juices to run into an attached reservoir as food cooks, making it a simple matter to whip up smoky gravy, or reserve the cooking juices for basting. Built-in heat shield reduces the incidence of flare-ups on the grill so food is less prone to charring. May be used on the grill or in the oven. Non-stick. 17 in. x 10.25 in. x 5.5 in.

CC3093

case/4



CC3093



CC3093



CC3011

SpaceSaver™ Rib Rack

Cooks up to five slabs of ribs upright for space-saving grilling. Folds compactly for space-saving storage. Non-stick.

CC3011

case/6

Three-Level Smoker Rack

Non-stick triple-decker smoker rack increases cooking space for greater efficiency. Saves time for the grill chef by allowing more food to be smoked at once, eliminating the need to cook in stages. Wide bars and a lot of space around racks allows plenty of smoke to reach food, ensuring that the food is evenly smoked from top to bottom.

Perfect for gas grills when paired with a smoker box and plenty of wood chips. Three removable racks allow for use of one, two, or three racks at a time. Rack support folds flat for storage. Non-stick. Each rack measures 16.25 in. x 11 in.

CC3046

case/2



CC3046

DISSASSEMBLES



FOR STORAGE



CC3011



CC3046

We offer a variety of open and flip-top baskets to cover every grilling occasion. They come in a variety of sizes to accommodate smaller or larger portions. Whatever you are cooking, our line of mesh baskets are incredibly useful and come in many different designs to fulfill different functions. Use one or two baskets to cook a whole meal.



Cutting-Edge Baskets

Wire Mesh Basket and Roasting Pan

Stainless steel mesh offers another way to get flavor from the grill without losing food through the grate. Mesh basket has a rosewood handle. Roasting pan is all stainless steel, with two large side handles. Both are constructed to hold lots of food.

CC3105 Mesh Basket / 18.75 in. x 13.25 in. case/4

CC3091 Mesh Roasting Pan / 17.25 in. x 10.75 in. case/4



Shaker Basket

Deep shaker basket with 12.25 in. removable rosewood handle. Non-stick. Basket interior is 13.5 in. x 11 in. x 4 in.

PATENT #5740724 AND 5970856

CC3017 case/6

Ultimate Grilling Baskets™

Handles detach to allow the grill to close the grill lid during cooking. Keeping the lid closed speeds cooking time, increases food contact with smoke and reduces flare-ups. Each basket includes a 14 in. long removable rosewood handle. Non-stick.

CC3035 Ultimate Rectangle / 10.75 in. x 11.25 in. (basket) case/6

CC3036 Ultimate Fish / 20 in. x 8.5 in. (basket) case/6

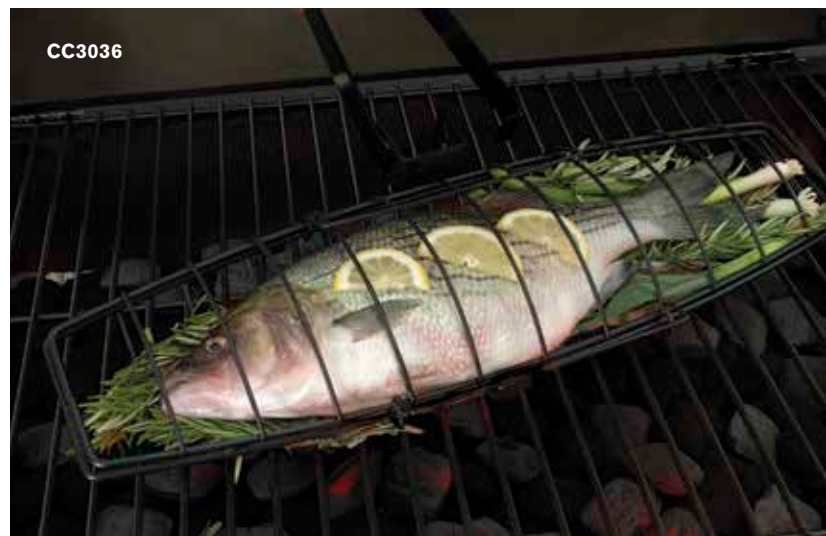


CC3017



CC3035

CC3036



CC3036



CC3003

Shaker Basket with Lid

Locking lid allows for plenty of tossing and shaking of food in the basket. Rosewood handle. Non-stick. 7.5 in. x 20.5 in. x 3.75 in.

PATENT #5740724 AND 5970856

CC3003

case/6



Rectangle Basket

Heavy gauge, all-purpose grill basket with adjustable height for various food thickness. Rosewood handle. 24 in. x 12.25 in. x 2.25 in.

CC3013 Non-stick

case/6



CC3013



CC3013

Fishtail Basket

Heavy gauge fishtail basket prevents fish from sticking to the grill. Rosewood handle. Non-stick. 4.75 in. x 22.5 in.

CC3015

case/6

Triple Fish Basket

Heavy gauge fish basket holds three whole fish, prevents fish from sticking to the grill. Rosewood handle. Non-stick. 11 in. x 24.5 in.

CC3016

case/6



CC3015



CC3016



CC3000

Corn Basket

Our patented corn basket with rosewood handle features height adjustments to fit any corn thickness and open sides to fit corn of any length. No need for trimming means less corn wasted. Holds four ears of corn. Non-stick. 6.75 in. x 19.5 in.

PATENT #D506,362 AND D521,821
CC3000



case/6



CC3059

Sausage Basket

Basket holds six sausages. Height adjusts for various sausage sizes. Rosewood handle. Non-stick. 4 in. x 20 in.

CC3059

case/6



Flip N' Easy® Rectangular Basket

Ideal for gas grills, this large-capacity basket holds an entire meal. Two 9.5 in. rosewood handles remove from basket to allow the grill lid to close. Non-stick. 14.5 in. x 11.5 in. basket.

PATENT #7,717,029
CC3050

case/4



CC3050

Flexi-basket

Fill the non-stick flexi-basket with almost any food that you want to grill. The unique flexi-weave of the basket conforms to food of various thickness, from fish fillets to a whole chicken. The flexi-basket makes it easy to turn the food all at once, reducing the amount of time the grill lid is open, saving heat.

Rosewood handle. Non-stick. 10.75 in. x 21.25 in.

CC1056 case/6



CC1056

Mesh Basket - Set of 2 w/ Removable Handle

Versatile mesh baskets ideal for stir fry, sautéés and roasting on the grill. Set of two baskets with one interchangeable handle.

Stainless steel. Dishwasher safe.

Small- 9.8 in x 8.8 in
Large- 13.4 in. x 11.6 in.

CC3120 case/6



CC3120

CC3087

**Single Kabob Baskets**

Kabob baskets are the answer for people who want to make kabobs faster. Simply fill the basket with cut-up food and grill.

CC3087

case/6



Round, square, or rectangular, you will find woks, griddles, and grids in many different sizes. You can cook your entire breakfast on a 1/2 circle griddle made for Weber kettle grills or grill a pizza using our Pizza Grilling Pan. The stainless steel grill plate is great for searing and creates wonderful results on delicious dishes like nachos. Our herb screen even does double duty as a grid.



Latest Woks & Grids

Square Grill Woks

Grill woks in two sizes feature raised handles and lots of holes for smoky air to circulate throughout cooking food. Small wok holds an impressive 8 to 10 cups of food. Large wok holds an amazing 12 to 14 cups! Non-stick or Stainless steel.

PATENT# D624,787

CC3113	Non-Stick Square / Small	case/6
CC3114	Non-Stick Square / Large	case/6
CC3513	Stainless Steel Square / Small	case/6
CC3514	Stainless Steel Square / Large	case/6

Round Grill Wok

Holes in the bottom of the pan let in the smoky flavor. Handle folds for storage. Non-stick. 11 in. diameter x 2.75 in. deep.

CC3009	case/6
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Non-stick Red Round Grill Wok

Brilliant red non-stick finish makes this item fun and useful. Cook smaller foods without losing them through the grill grate. Wire handles. Dishwasher safe.

CC3918	case/6
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CC3918



CC3114



CC3513



CC3009



CC3500

Stainless Steel Pro Griddles

Heavy-duty professional-style grill griddles have a grease reservoir on the front edge to reduce flare-ups on the grill. Rear-edge stop for turning food. Stainless steel. Large handles for gloved hands. Half circle griddle fits easily on most kettle grills.

CC3500 Rectangular Pro Griddle / 18 in. x 12.5 in. case/2

CC3509 Half Circle Pro Griddle / 21.25 in. x 10.5 in. case/2



CC3509



CC3500



CC3509

Non-stick Red Pan

Brilliant red non-stick finish makes this pan fun and useful. Retains cooking liquids, reduces flareups and has a easy corner spout to drain excess liquid. Wire handles. Dishwasher safe.

CC3916

case/6



CC3916



CC3510

Stainless Steel Grill Plate

Heavy duty searing grill plate doubles as a serving plate. Excellent for searing foods or grilling and serving nachos. Stainless steel. 15 in. x 13.5 in.

CC3510

case/4



CC3101



CC3102

CC3103

Stainless Steel Grids

Stainless steel, perforated stainless steel grids, in three sizes. Open stock, or set/2.

CC3103 Large Grid / 17.5 in. x 12 in. case/6

CC3102 Med Grid / 14.5 in. x 10 in. case/6

CC3101 Small Grid / 11 in. x 7.5 in. case/6

CC7081 Set of 2 / Small & Med case/4



Porcelain-Coated Grids

Black porcelain coated, perforated steel grids, in three sizes. Open stock, or set/2.

CC3080 Large Grid / 17.5 in. x 12 in.

CC3079 Medium Grid / 14.5 in. x 10 in.

CC3078 Small Grid / 11 in. x 7.5 in.

CC3110 Set of 2 / Small & Medium

CC7081

case/6

case/6

case/6

case/4

CC3078

CC3079

CC3080



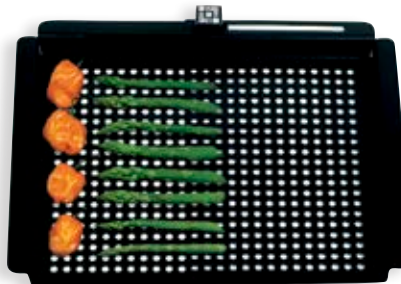
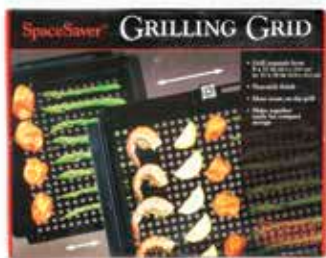
CC3110

SpaceSaver™ Adjustable Grill Grid

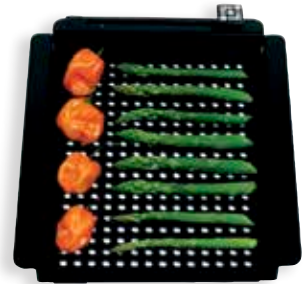
Like having several sizes of grids in one. Adjusts from 88 sq. in. to 154 sq. in. Non-stick.

CC3010

case/6



Open: 16 in. x 12 in.



Closed: 10.25 in. x 12 in.

Pizza Grill Pan

Holes in the bottom of the pan for a crisp crust, smoky, flavorful grilled pizza. Handle is removable to allow the grill to close. Rosewood handle folds for storage. Non-stick. 12.75 in. diameter.

CC3060

case/6



CC3060

Non-Stick Red Grid

Brilliant red non-stick finish makes this grid fun and useful. Large surface are for cooking various smaller foods without losing them through the grill grate. Wire handles. Dishwasher safe.

CC3917

case/6



CC3917

Mesh Screen w/ Folding Handle

Stainless steel small gauge mesh screen is great for seafood and finely chopped ingredients. Dishwasher safe. Handle folds for easy storage. 11 in. x 14 in.

CC3121

case/6



CC3121



CC3074

Herb Grid

Place fresh herbs inside the hinged, screen grid. Place food on top of the closed screen, lock the grid closed and place food on top of grid. Grill food on top of herb stuffed grid. The grid keeps the herbs from falling through the grill grate and the rising heat of the fire permeates food with the flavors of the herbs. Great for meat, vegetables or grilled sandwiches. Non-stick. 16 in. x 12 in. surface.

CC3074

case/6



CC3074



Our myriad thermometers offer everything from a classic oven/grill thermometer to a thermometer that speaks to notify you of the temperature of your meat. Our instant read thermometers come in a Flip-tip model and an infrared version. Use spud buttons to help potatoes to cook faster and gauge when they are ready. You will find that our Steak Station makes it possible to monitor up to four different steaks at four different temperatures, all at once.



What's New in Thermometers



CC4076

Talking Temp Digital Thermometer™

You set the protein and this ingenious thermometer tells you what temperature it is. Also has a large-digit, backlit LCD display. Uses two replaceable AAA batteries (not included).

CC4101

case/4

Dual-Temp™ Digital Thermometer

This ingenious thermometer does it all! The Dual-Temp™ Thermometer measures food and oven or grill temperature at the same time. Unit also features an alarm to indicate when temperature and correct set time have been reached, as well as a large-digit, backlit LCD display and easy-to-clean touch control pad. Folds flat for storage or oven use. Uses two replaceable AAA batteries (not included).

CC4076

case/4



Steak Station®

Monitors four steaks at the same time, allowing those commanding the grill to confidently cook multiple steaks each to the desired degree of doneness. An easy-to-read monitor allows for quick and easy evaluation of how much a steak has been cooked. The colorful Steak Station® probes measure from 115°F to 170°F, indicating a complete spectrum of doneness. Steak Station® can also be used in the oven as a regular meat thermometer to monitor meats throughout the cooking process. Uses one replaceable AAA battery (not included).

PATENT # D653,130
CC4073

case/4



CC4073



CC4074

Instant-read Digital Probe Thermometer

Stainless steel probe with on-off switch and instant-read digital display for quick and accurate temperature reading. Easily switch from Fahrenheit to Celsius. Three dial positions make it easy to read the temperature from different angles without needing to move hot food. Uses one size 393 button cell battery (included).

CC4074

case/6



Grill and Oven Thermometer

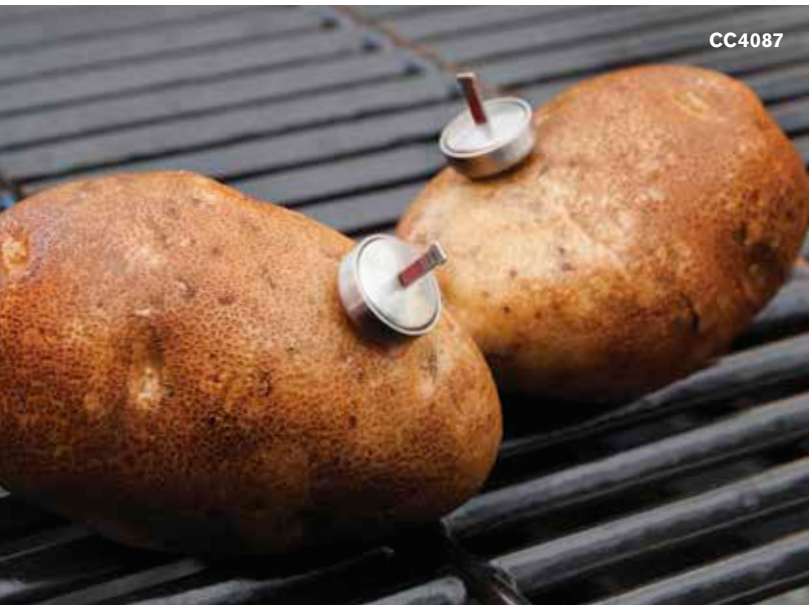
A constant, accurate temperature is the key to successful grilling, baking and roasting. This oven and grill thermometer rests on top of the grill grate or oven rack to measure the ambient temperature of the cooking environment. Thermometer can also hang from the edge of an oven rack as a space-saving option.

CC4079

case/6



CC4079



CC4087

Spud Buttons™

Handy tool that takes the guesswork out of knowing when baked potatoes are ready to eat. The stainless steel thermometer probe also helps it cook faster. Reusable.

CC4087

case/6





CC4088



CC4033



CC4078



CC4035

Reusable Steak Button®, Poultry Button® and Pork Button®

Button thermometers are a fool-proof way to cook beef, pork and poultry to a safe temperature. Steak Button® registers when rare, medium and well done, Poultry Button® registers to when done, and Pork Button® registers when medium-well.

STEAK:

- CC4035 Single Steak Button® case/12
- CC9025 Set 4 Steak Buttons® case/6
- CC4036 24 pc. Steak Button® Counter Display case/1
- CC4088 Set of 4 Steak Button® w/ silicone ring case/6

PORK:

- CC4078 Set 4 Pork Buttons® case/6

POULTRY:

- CC4033 Single Poultry Buttons® case/12
- CC4034 24 pc. Poultry Buttons® Counter Display case/1



CC4078

Fork Thermometer

Stainless steel fork with on-off switch and instant-read digital display for quick and accurate temperature reading. LED spotlight on handle. Fahrenheit or Celsius operation. Uses two replaceable AAA batteries (not included).

CC4072

case/6



CC4034



CC4033



CC4072



CC9025



CC4035



CC4072

Flip-Tip™ Digital Thermometer

The Flip-Tip™ digital thermometer features an adjustable silicone depth gauge, allowing consistent placement of the thermometer probe for more accurate readings throughout the cooking process. The folding probe locks into multiple angles for easier monitoring and closes flat for convenient storage. Monitors temperatures from -58°F - 572°F (-50°C - 300°C). Reads temperature in six seconds. Uses two replaceable AAA batteries (not included).

CC4075 case/6

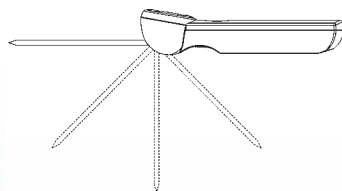
CC4089 3 red, 1 blue, 2 green case/6



CC4075



CC4089

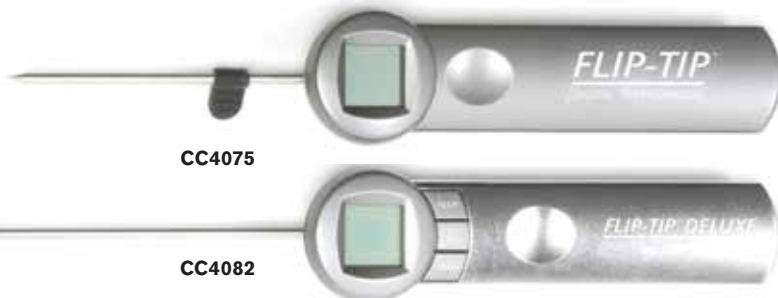


Shows range of movement for CC4075 & CC4082



CC4075

CC4082



CC4082

Flip-Tip™ Deluxe Digital Thermometer

The Flip-Tip™ Deluxe digital thermometer features an extra long probe for maintaining a safe distance from heat. The folding probe locks into multiple angles for easier monitoring and closes flat for convenient storage. Monitors temperatures from -58°F - 572°F (-50°C - 300°C). Reads temperature in six seconds. Buttons help target perfect temperature. Uses two replaceable AAA batteries (not included).

CC4082

case/4



CC4083

Infrared Thermometer

Accurately measures the surface temperature of grills, pizza stones, skillets, grids, or other cooking surfaces without contact. Infrared beam targets the area to read at a 5:1 distance to spot ratio. Measures temperature range of 32°F - 800°F (0°C - 427°C). Displays maximum surface temperature reading in three seconds. Easy to read red backlit LED display. Auto powers off in 20 seconds. Uses three replaceable AAA batteries (not included).

CC4083

case/4



Scrapers and brushes are necessary for good grill hygiene. A grill scraper is great for cleaning beneath the grill grates. Our grill brushes are available in triangles, spirals, and traditional rectangles with stainless steel mesh and bristles. To appease everyone's preference, our brush handles range from long to short and are made of wood, steel or plastic. Our colorful brush options and critter-shape brushes



Grill Care

Grill Scraper

The unique design allows scraping of both top and bottom of the grill grate at once, making grill prep quick and easy. Multiple grooves and notches of various sizes accommodate many grill grid widths. Stainless steel with a rosewood handle. 18 in.

CC4510

case/12

Triangular Head Brush

Brass bristled grill brush with extra long handle; fits well between grill grate for extra cleaning power. 21.25 in.

CC4058

case/12

Color Spiral Brush

This durable plastic grill brush features durable, twisted bristles that get between the grill grates for a more thorough clean.

CC4095 Short Handle Spiral Brush

6 red, 3 blue, 3 green

case/12

CC4096 Long Handle Spiral Brush

6 red, 3 blue, 3 green

case/12

CC4097 Short Red Handle Spiral Brush

case/12

CC4098 Long Red Handle Spiral Brush

case/12



CC4510



CC4058



CC4098



CC4098



CC4096



CC4095



CC4046

Dual Handle Monster Grill Brush®

Cleaning the grill is easier than ever. Unique two-handle design gives extra leverage for scrubbing. Replaceable brush head sold separately. Stainless steel bristles and scraper. 19 in.

PATENTS #547,553 AND 609,015

CC4046 Monster Grill Brush case/6

CC4047 Replacement Head for CC4046 case/12

Dual Handle Mega Monster Grill Brush®

Same two-handle design as our Monster Grill Brush®. The Mega Monster uses two Monster Brush heads, covering twice as much grill surface. Uses 2 of item #CC4047 Monster Brush Replacement Heads. Stainless steel bristles and scraper. 19 in.

PATENTS #D567,511 AND 597,740

CC4055 case/6

Stainless Steel and Rosewood Dual Handle Monster Grill Brush®

The Monster Grill Brush® all dressed up. Rosewood is inset into the stainless steel handle and grip knob. Replacement Big Head® brush head. Stainless steel bristles and scraper. 19.25 in.

PATENT #D547,553. OTHER PATENTS PENDING

CC4049 Upscale Monster Big Head® Grill Brush case/6

CC4067 Replacement Head for CC4049 case/6

Compact Rosewood Handle Grill Brush

Stylish curved rosewood handle. Replaceable brush head sold separately. Stainless steel bristles. 7 in. x 3.25 in. x 4.5 in.

CC4028 Compact Brush case/6

CC4068 Replacement Head for CC4028 (not shown) case/6



CC4046



CC4055



CC4028



CC4067



CC4047



CC4049

Dual Handle
MONSTER Brush®

CC4061



CC4062



CC4063

CC4060



CC4012



CC4016

Classic Black Grill Brushes

Value-packed basics. Stainless steel bristles, plastic handles.

- CC4062 2-in-1 Short / 7 in. case/12
- CC4063 2-in-1 Long / 15 in. case/12
- CC4048 2-in-1 Long / 15 in. 6 red, 3 blue, 3 green case/12
- CC4061 Long / 18 in. case/12
- CC4060 Short / 8 in. case/24

Wood-Handled Grill Brushes

Wood handles, stainless steel bristles, replaceable heads.

Rosewood Handle

PATENT #D429,889

- CC4016 Brush / 16.5 in. case/6
- CC4017 Replacement Head for CC4016 case/6

Big Head® Grill Brush

PATENT #D429,889

- CC4012 Big Head® Brush / 20.25 in. case/6
- CC4018 Replacement Head for CC4012 case/6
(Fits all Big Head® Grill Brushes)
- CC4059 Big Head® Grill Brush with Replacement Head set case/6



CC4048



CC4018



CC4017



CC4059



CC4093

Grill Steam Cleaning Brush

Use steam to deep clean the grill grate. Has a dual handle for best leverage. Stainless steel bristles.

CC4093 Grill Steam Cleaning Brush case/4

Grill Steam Cleaning Replacement Head

Stainless steel bristles. Use for CC4093

CC4094 Grill Steam Cleaning Replacement Head case/6



CC4093



CC4094

Mesh Scrubber Grill Brushes

Designed as a safer alternative for cleaning porcelain coated grill grates. Stainless steel mesh grill brushes are sold in two styles. Both use the same pad refills.

PATENT #597,057

CC4006 Long Handled Single Scrubber / 19.5 in. case/6

PATENT #D544,213

CC4009 Mesh Pad Scrubber Refills / Set/4 case/12

Turtle Scrubber Brushes

Designed as a fun alternative for cleaning the grill. Stainless steel mesh grill brushes are good for all grill grates. These are mixed color cases

CC4092 Turtle Scrubber 3 red, 3 blue, 6 green case/12



CC4092

CC4092

CC4009



CC4006

We offer an array of accessories for grilling. Many of the accessories, like our choice of mitts and grill lights, are essentials. Our Charcoal starters are the product that started it all for us. Use of our charcoal starters or our electric starter result in healthier, better tasting food since you can light the coals of your charcoal grill without using lighter fluid. Consider using our portable Charcoal Storage Bag to securely store charcoal broquettes or wood chunks.



Accessories

Pit Mitt®

An aramid fiber glove with soft cotton lining that allows the user to handle hot items directly on a very hot grill. The Pit Mitt® is reversible for left or right hand and has a silicone textured surface for superior grip. Heat-safe up to 475° F (246° C). Hand wash. Open Stock.

CC5102

case/6



CC5102

Silicone Mitt

Red silicone mitt is temperature-safe up to 550°F (288° C). 13.5 in. Open stock.

CC5064

case/6

Insulated Fabric Mitt

Basic quilted mitts are a cooking and grilling necessity. Flame resistant. Black with red trim. 17 in. Open stock.

CC5033

case/6



CC5033



CC5064



Silicone Grill Light

This handy, weather resistant grill light attaches easily to most grill lid handles. The light features five powerful LED bulbs that provide a wide swathe of light across the grill grate. Uses three replaceable AA (1.5 volt) batteries (not included).

**PATENT PENDING
CC5121**

case/4



CC5121



Magnetic Flexible Mini Grill Light

Magnetic Flexible Mini Grill Light will stand, flex, twist, turn and wrap itself around grill tools or to a hat brim to make life just a little bit brighter for the home griller. Battery-operated portability for greater convenience. The flexible wire stem allows the user to wrap the mini light around a grilling tool. A magnetic base allows it to stand on metallic surfaces. Small enough to slip into a pocket for quick access. Uses four LED bulbs for a cool bright light. Uses three replaceable CR2032 (3 volt) lithium batteries (included).

**PATENT #D621,537
CC5096**

case/6



CC5096

Gas Valve Gauge

This invaluable gauge takes the guesswork out of determining how full a propane tank is. Assembles in minutes; fits all propane tanks.

CC4509

case/6



CC4509

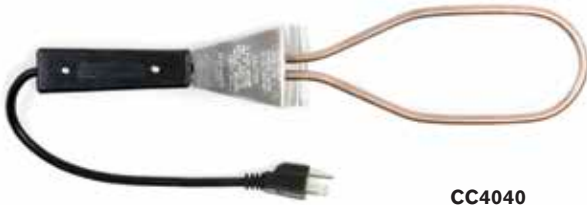


Electric Charcoal Starter

Coals are hot in 10 minutes, without lighter fluid for better tasting food. UL Listed.

CC4040

case/6



CC4040

Charcoal Storage Bag

This tear-proof, weatherproof vinyl bag holds 20 pounds of charcoal. Closes tight with a hook and loop closure at the top, keeping charcoal dust in.

Webbed handles and straps make the bag portable and easy to handle when pouring charcoal briquettes or wood chunks.

CC4508

case/6



Chimney Charcoal Starters

Starts charcoal briquettes or wood chunks fast without the use of lighter fluid. Food tastes better without noxious fumes.

CC4041 Black / Hardwood handle

case/6

CC3026 Stainless Steel / Rosewood handle

case/6

CC4043 Silver / Hardwood handle

case/6

CC4041



CC3026



CC4043



Handheld Bug Zappers



Amazing Handheld Bug Zapper

Uses two replaceable AA batteries (not included).

PBZ-7	Open stock - yellow	case/12
PBZ-7C	Open stock - 6 red, 3 blue, 3 green	case/12
PBZ-17	12 piece Counter Display (not shown)	case/1
PBZ-27	24 piece Floor Display (not shown)	case/1

Amazing Handheld Bug Zapper with Zippered Case

Zippered storage case doubles as a carrying case for when the bug zapper needs to go on the road.

PBZ-7P	Open stock	case/12
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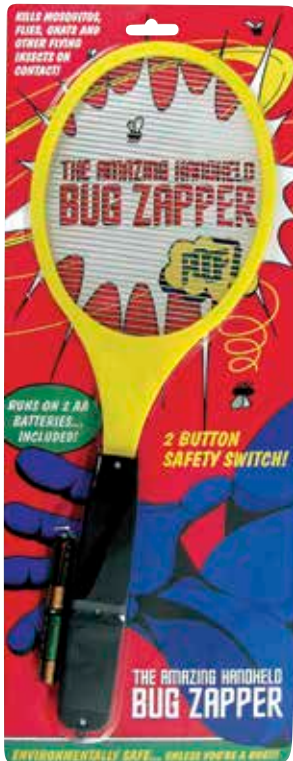
Light' Em Up™ LED Bug Zapper

Four red LEDs light up on a blue frame when button is pressed. Uses two replaceable AA batteries (not included).

PBZ-2	Open stock - blue	case/12
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PBZ-7C



PBZ-7



PBZ-7P



PBZ-7C



PBZ-2

Want help with your selection?

We can advise a product program especially for you.

Just give us a call and our sales team or your representative will be more than happy to assist! 1-800-521-0505



BASICS

CC4041 Chimney Starter
 CC4057 Gas Grill Smoker Box
 CC3117 Kabob Rack & Skewers
 CC6018 Smoking Chips - Hickory
 CC6019 Smoking Chips - Mesquite
 CC5099 Cast Iron Pot & Brush Set
 CC1056 Flexi Grill Basket
 CC3079 Porcelain Grilling Grid - Med
 CC3059 Sausage Grilling Basket

CC3013 Grilling Basket
 CC1000 3 Piece Oval Pro Chef BBQ Set
 CC4047 Dual Handle Monster Brush
 CC3015 Fish Basket - Single
 CC5024 Grill Press - Rectangular
 CC5043 Double Hamburger Press
 CC1032 Big Head Spatula
 CC1033 Big Head Fish Spatula
 CC4012 Big Head Grill Brush
 CC4018 Replacement Brush Head

CC3001 Reversible Rib & Roast Rack
 CC5034 Marinade Injector
 CC5012 Pit Mitt
 CC5009 Dog Corn Holders
 CC4075 Flip Tip
 CC5104 Flexible Skewers - Set of 4
 PBZ-7 Bug Zapper
 CC4079 Grill & Oven Thermometer
 CC4076 Dual Temp
 CC5096 Mini Magnetic Light



A design and manufacturing firm for grilling, cooking, and outdoor living products, The Companion Group was started in Berkeley in 1984. CEO, Chuck Adams and President, Doug Fielding began by selling charcoal starters first on TV and then door to door at local retailers. Today The Companion Group has evolved into a “family of brands” including Charcoal Companion®, Steven Raichlen Best of Barbecue™, pizzacraft®, and Planet Barbecue™. As the company grew, we based our first offices in Berkeley, then Oakland, then Emeryville. But as of October 2012, we once again call Berkeley home!



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