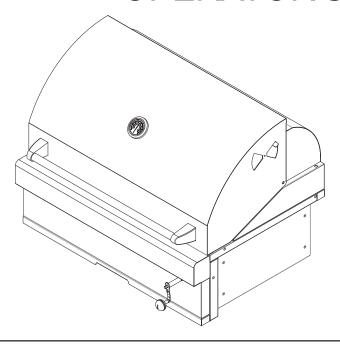


OPERATOR'S MANUAL



IMPORTANT:

- NOTETO ASSEMBLER/INSTALLER: Leave this manual with the consumer.
- NOTETO CONSUMER: Keep this manual for future reference.
- RECORDYOURSERIAL#_

WARNING



- Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled and installed.
- Obtain assistance from another person when handling the large or heavy pieces.
- Some parts may contain sharp edges, wear protective work gloves if necessary.
- Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- THIS APPLIANCE IS DESIGNED FOR OUTDOORUSEONLY
- CARBON MONOXIDE HAZARD Burning charcoal inside gives off carbon monoxide without odor that can kill you. NEVER burn charcoal inside homes, vehicles or tents.
- This product contains chemicals known to the State of California to cause birth defects or other reproductive harm.



WARNING



- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.



WARNING



Do not store or use gasoline or other flamable liquids or vapors in the vicinity of this or any other appliances.



WARNING



Use your grill at least 3 feet away from any wall or surface. Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.



DANGER



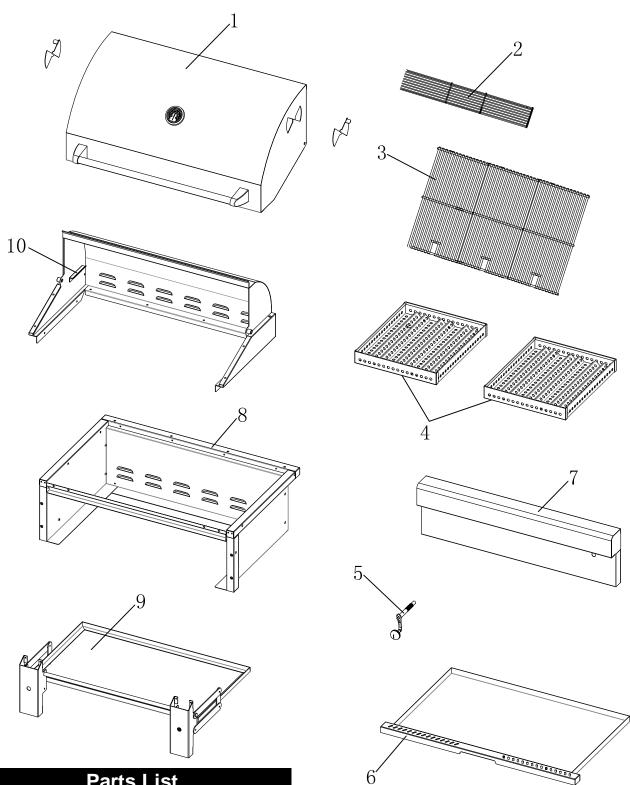
- Never allow children to operate your grill. Do not allow children or pets to play near your grill.
- In the event of rain, move grill to a covered area.
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Most surfaces on this grill are hot when in use. Always wear protective clothing to prevent injury.
- Do not leave grill unattended when in use.
- Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- Do not use water to extinguish the coals.
 Close the lid, access door and vents to cut off the air flow to the coals.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter fluid. Never use charcoal starter fluid with an electric starter.



WARNING



- Use your grill at least 3 feet away from any wall or surface. Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Never use your grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never obstruct the flow of ventilation air around your grill housing.



Parts List				
KEY	DESCRIPTION	QTY		
1	Lid Assembly	1		
2	Warming Rack	1		
3	Cooking Grid	3		
4	Charcoal Tray	2		
5	Crank Handle	1		
6	Grease / Ash Tray	1		
7	Face	1		
8	Liner Assembly	1		
9	Charcoal Bed Basket	1		
10	Lid Rear	1		

NOTE: The charcoal grill head you purchased is to be installed on the island which is not included in this purchase. You either need to purchase a prebuilt island or you have to build your own island. Before building your grill island, please read the table in Fig.1 carefully for construction dimensions and clearances. Side* and Rear* show the minimum amount of distance the unit must be from combustibles (ex. Vinyl or wood siding, fences and overhangs) or sources of ignition (ex. Pilot lights on water heaters and live electrical appliances). Height* shows the minimum height the island unit must be from the ground up.

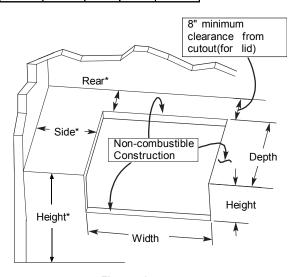
CAUTION: Even though it is possible for one person to install this grill, it is better to obtain assistance from another person when handling the large, heavy pieces.

1

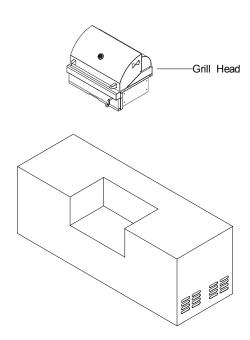
Install Charcoal Grill Head

- ☐ Remove all cooking components from the grill bowl.
- With the help of your assistant, lift the charcoal grill head and place it into the cutout of your island (See Diagram). The island shown in the diagram is for illustration purpose only. It is not in scale.

Height	Width	Depth	Side*	Rear*	Height*
12"	30-1/2"	19-3/4"	36"	36"	29"







Install Cooking Components

- ☐ Open Grill Lid and rotate the Crank to adjust the Lift Mechanism until it stops. Place the Charcoal Tray onto the top of the Charcoal Tray Support as shown.
- ☐ Place Cooking Grids on bowl ledge.
- Place the Warming Rack into the slots on Grill Bowl Side Panels.
- ☐ Congratulations. Your Charcoal Grill is now ready for use.

Final Grill Assembly Step

When you have finished assembling your grill be sure that all parts are in place for safe operation of your grill.

Before each use of the grill, make sure the Grease/Ash Tray is fully seated under the grill bowl.

Caution: Before each use of your grill, inspect the Grease/Ash Tray to be sure there is no excessive grease/ash and debris buildup, if necessary, clean it.



Carbon Monoxide Hazard

Burning charcoal inside will kill you. It gives off carbon monoxide, which is odorless and colorless. Never burn charcoal inside homes, tents and vehicles.



Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of air for combustion and ventilation.

Keep the ventilation openings of the grill free and clear of debris.

USE AND CARE INSTRUCTIONS

USING YOUR CHARCOAL GRILL

We recommend that you use lump charcoal and fire starters in your cooker for the best results. Never use lighter fluid. The chemicals in charcoal briquettes and lighter fluid may leave a lingering odor in your cooker.

Using Charcoal Grill

	Open the lid and remove the cooking grids and pile the charcoal on the charcoal tray. Do not build too
	large of a fire. We recommend starting a fire with a
	maximum of 3.5 pounds of charcoal and adding more
	as needed during cooking. Never fill charcoal above
	the upper level of the Tray.
П	You can easily add charcoal or spread out your coals
_	through access door while cooking. We recommend
	you wear flame retardant BBQ mitts to avoid hot
	surfaces.
	There are two Air Vents on both sides of the lid. You
_	can adjust the Air Vents to control the flow of air into
	your grill. By controlling the flow of air, you can adjust
	the flame level in your grill. (Ex: Opening the Air Vents
	will allow you to build a bigger fire.)
	You can also use the crank handle to adjust the
	Charcoal Tray to different levels to control grilling
	temperature. Turn the crank either clockwise or
	counter-clockwise until the desired height is
	achieved.(Crank will stop when at top of travel)
	Allow grill to cool and clean the ash tray after each use.

WARNING: When the charcoal grill is in use, the surfaces of the grill will be HOT.

Preparing Your Grill For Initial Use

☐ Before cooking on your grill for the first time, you should burn off the grill to eliminate any odor or foreign material. Build a small fire on the Charcoal Tray. Close the lid and position the air vents approximately one quarter open. This burn should be sustained for at least 30 minutes. Begin increasing the temperature by opening the air vent halfway and adding charcoal through the charcoal access door. Your charcoal grill is now ready for use.

Charcoal Grilling

on your grill or whom adding aboracal to the Characal
on your grill or when adding charcoal to the Charcoal
Tray. Charcoal is recommended, however wood or a
combination of wood and charcoal could be used as
a fuel.
Remove the Cooking Grids when starting the fire (see

☐ Always wear a flame retardant BBQ mitt when cooking

- Remove the Cooking Grids when starting the fire (see Using Charcoal). Start fire on the charcoal. Every once for a while add some charcoal accordingly to sustain the fire. Use flame retardant BBQ mitts when replacing the Cooking Grids.
- ☐ Adjust the air vents to regulate the temperature (open the vents to get a highter flame, and gradually close the air vents to lower the flame).
- ☐ Adjust the height of the Charcoal Tray by moving the crank up or down.
- By adjusting the height of the Charcoal Tray, you can control how close the heat is to your food. Placing the Charcoal Tray at the highest position is ideal for searing. Placing the Charcoal Tray at lower positions allows you to roast or smoke your food.

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Make sure coals are completely extinguished and the grill is cool before cleaning.

Cleaning Exterior Stainless Steel Surfaces

☐ Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in the manufacturing process of stainless steel can also cause this tanning color. Before initial use, use a Stainless Steel Cleaner to polish the stainless steel surfaces of your grill. Never use a stiff wire brush, brass brush or abrasive cleaners beause they will scratch the stainless steel surface of your grill.

Cleaning The Cooking Grids

☐ Before initial use, and periodically, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids. Then coat both sides of the Cooking Grids with a light coat of vegetable oil.

Cleaning The Grease/Ash Tray

☐ To reduce the chance of fire, the Grease/Ash Tray should be visually inspected before each grill use. Remove any grease and ash, then wash Grease/Ash Tray with a mild soap and warm water solution.

NOTE: To remove the Grease/Ash Tray, please to raise the Charcoal Tray.

Cleaning The Inside of The Grill Lid

☐ Grease can have a tendency to build up on the inside of the Grill Lid and could drip onto deck or patio when the lid is opened. Visually inspect the inside of the Grill Lid and bowl before each grill use. Remove any grease and wash with a mild soap and warm water. Never use a stiff wire brush, brass brush, or abrasive cleaners because they will scratch the stainless steel or cause it to rust.

Cleaning of The Grill Interior

- ☐ Frequency of clean up is determined by how often the grill is used. However, at least every 3 months you must give the entire gill a thorough cleaning to minimize your risk of fire and keep the grill in top shape. Follow these steps:
- Make sure coals are completely extinguished and the grill is cool before cleaning.
- Remove and clean the Cooking Grids and Grease/ Ash Tray following the instructions provided above.
- Clean the inside of the grill lid as described above. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
- Remove charcoal and food remnants from Charcoal Tray. Clean the Tray with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

We will warrant to the ORIGINAL PURCHASER of this product that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

1 Year Full Warranty
All SS Parts- 3 Years
All Other Grill Parts-2 Years

Warranty Restrictions

- This Warranty is non-transferable and is void if product is used for commercial or rental purposes.
- This Warranty applies only when the product is used in the United States or Canada.
- This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.
- We will only provide coverage to units purchased at authorized retailers.