

DUAL TRAY CHARCOAL GRILL

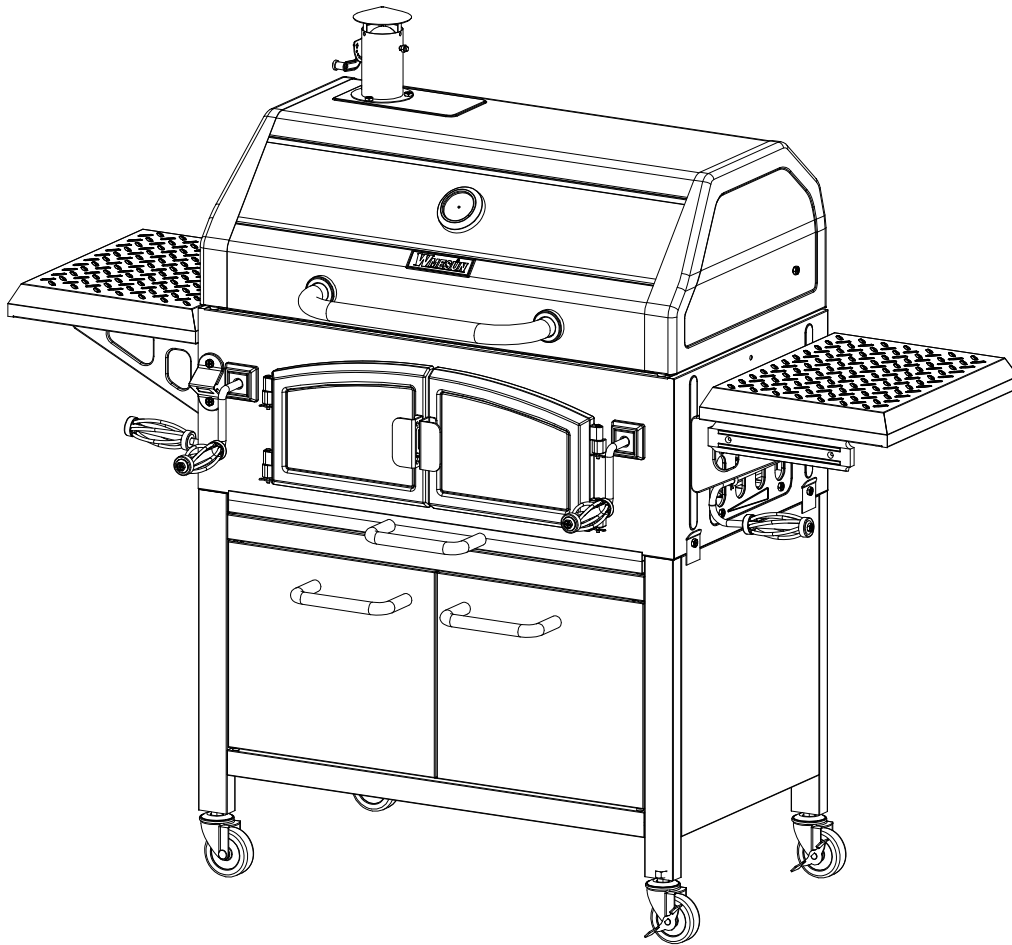
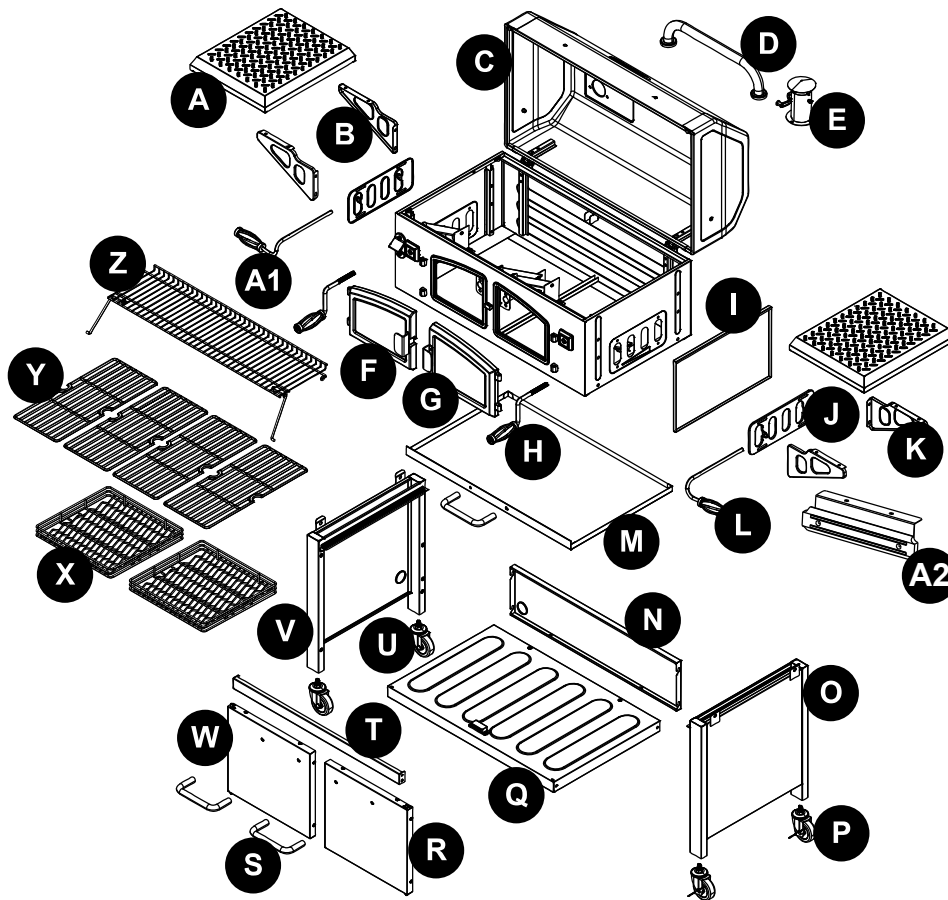


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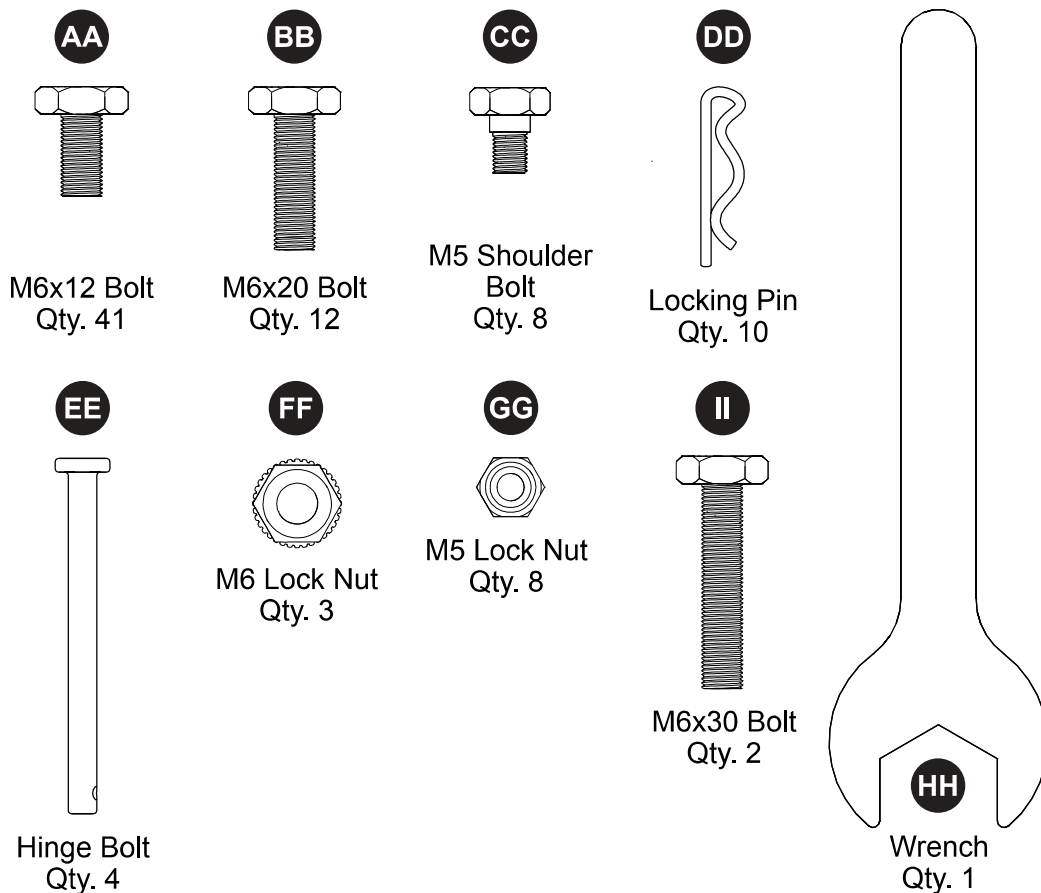
PACKAGE CONTENTS



PART	DESCRIPTION	QUANTITY
A	Side Shelf	2
B	Side Shelf Support – Left Rear/Right Front	2
C	Lid and Firebox Assembly	1
D	Lid Handle Assembly	1
E	Smoke Stack Assembly	1
F	Charcoal Access Door – Left	1
G	Charcoal Access Door – Right	1
H	Crank Handle	2
I	Divider Panel	1
J	Damper	2
K	Side Shelf Support – Right Rear/Left Front	2
L	Damper Handle – Right	1

PART	DESCRIPTION	QUANTITY
M	Ash Tray	1
N	Cart Rear Panel	1
O	Right Cart Assembly	1
P	Locking Caster	2
Q	Bottom Shelf	1
R	Right Door Assembly	1
S	Handle for Ash Pan & Cart Doors (Left or Right)	3
T	Upper Door Brace	1
U	Caster	2
V	Left Cart Assembly	1
W	Left Door Assembly	1
X	Charcoal Tray	2
Y	Grate	4
Z	Warming Rack	1
A1	Damper Handle – Left	1
A2	Magnet Assembly	1

HARDWARE CONTENTS (shown actual size)



SAFETY INFORMATION

CAUTION

- THIS UNIT IS HEAVY. TWO PEOPLE REQUIRED FOR SAFE ASSEMBLY. Some parts may contain sharp edges. Wear protective gloves if necessary. Read and follow all safety statements, warning, assembly instructions, and use and care instructions before attempting to assemble and use.



WARNING

- Keep a fire extinguisher near this product at all times.
- This grill is for outdoor use only in well-ventilated areas.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble and safely operate this appliance.
- Use caution when lifting and moving the unit to avoid back strain or back injury. Do not move the unit while it is in use.



SAFETY INFORMATION

- **DO NOT** operate the unit near or under flammable or combustible materials such as decks, porches or carports. A minimum clearance of 36 in. is recommended. **DO NOT** operate the unit under overhead construction.
- A minimum clearance to combustible construction is 36 in. from sides and back.
- **DO NOT** use this appliance as a heater.
- Operate the unit on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. **DO NOT** operate the unit on flammable material such as carpet or a wood deck.
- Use caution when assembling and operating this unit to avoid cuts and scrapes from edges.
- **DO NOT** use this product in a manner other than its intended purpose. It is NOT intended for commercial use. It is not intended to be installed or used in or on a recreational vehicle and/or boats.
- **DO NOT** store this unit near gasoline or other combustible liquids or where other combustible vapors may be present.
- **DO NOT** store or operate this product in an area accessible to children or pets. Store this unit in a dry, protected location.
- **DO NOT** leave the unit unattended while in use.
- **DO NOT** leave hot ashes unattended until the grill cools completely.
- **DO NOT** move the unit while in use or while ashes are still hot. Allow the unit to cool completely before moving or storing.
- **NEVER** use gasoline or other highly volatile fluids as a starter.
- Always cook your food on the grate after the flame is burned out.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and placing in a noncombustible container. Make sure there are no other combustible materials in or near the container.
- If you must dispose of ashes in less time than it takes for the ashes to completely cool down, then remove the ashes from the unit, keeping them in the heavy-duty foil, and soak them completely with water before disposing of them in a noncombustible container.
- Allow the unit to cool completely before conducting any routine cleaning or maintenance.

CALIFORNIA PROPOSITION 65

- Fuels used in gas or oil-fired appliances and the products of combustion of such fuels contain chemicals known to the state of California to cause cancer, birth defects or other reproductive harm. This product contains chemicals, including lead and lead compounds, known to the state of California to cause cancer, birth defects or other reproductive harm. **Wash hands after handling.**

PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

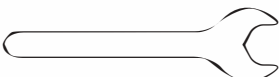
Estimated Assembly Time: 30 minutes with two people

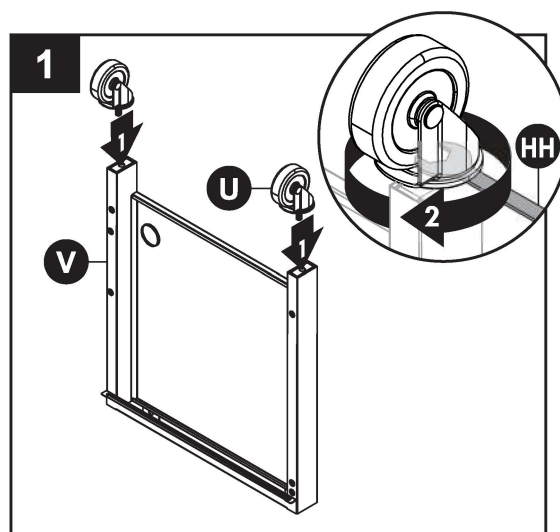
Tools Required for Assembly (not included): Phillips screwdriver, adjustable wrench.

ASSEMBLY INSTRUCTIONS

1. Attach two casters (U) to left cart assembly (V) and secure with wrench (HH).

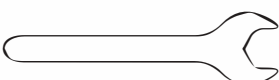
Hardware Used

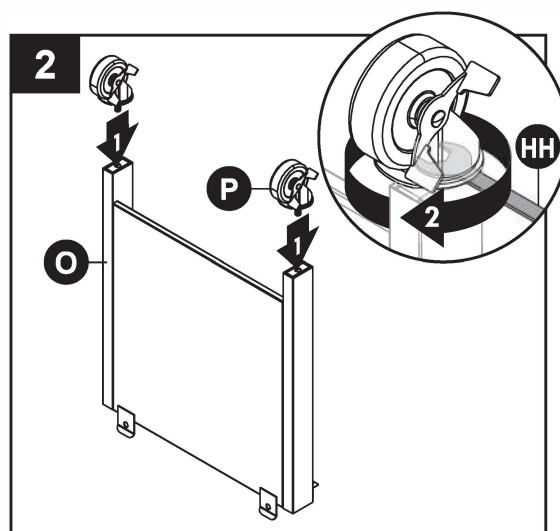
HH Wrench (not to scale)  x 1



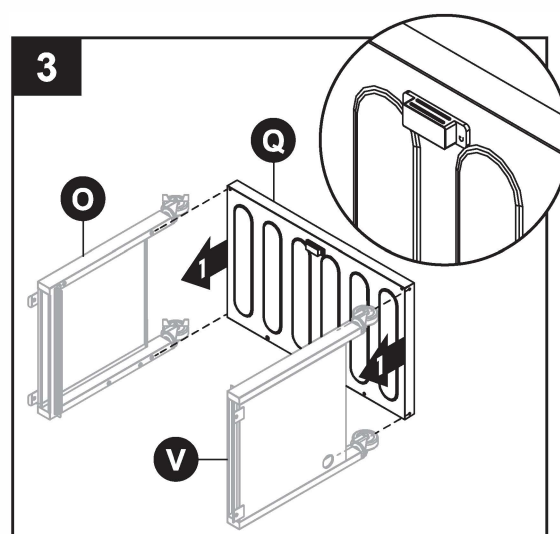
2. Attach two lock casters (P) to right cart assembly (O) and secure with wrench (HH).

Hardware Used

HH Wrench (not to scale)  x 1



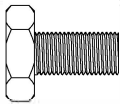
3. Attach bottom shelf (Q) to the left cart assembly (V) and right cart assembly (O).

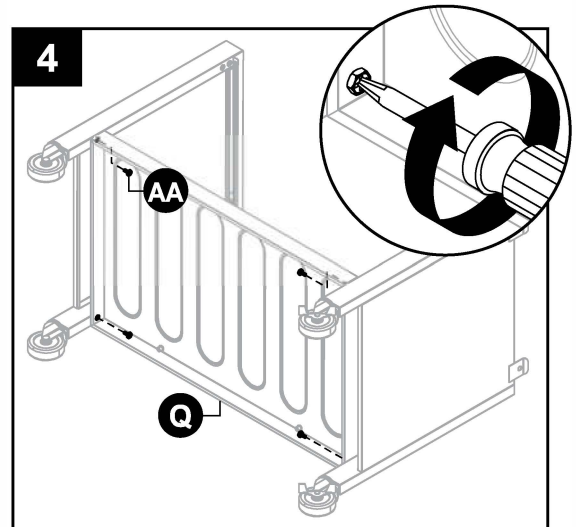


ASSEMBLY INSTRUCTIONS

4. Secure bottom shelf (Q) using four M6x12 bolts (AA).

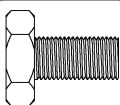
Hardware Used

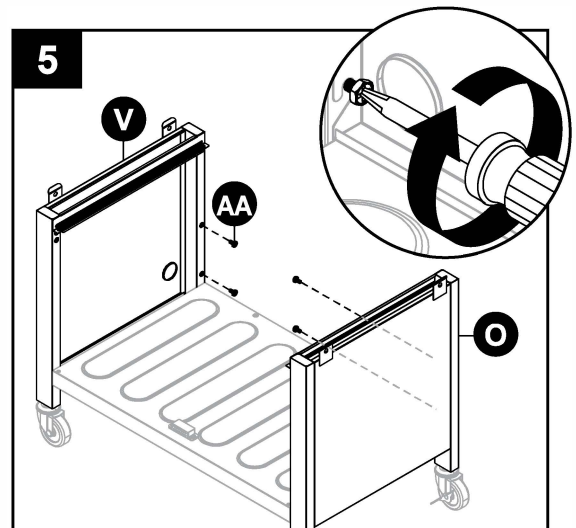
AA	M6x12 Bolt		x 4
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5. Partially insert two M6x12 bolts (AA) onto the left cart assembly (V) and the right cart assembly (O).

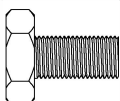
Hardware Used

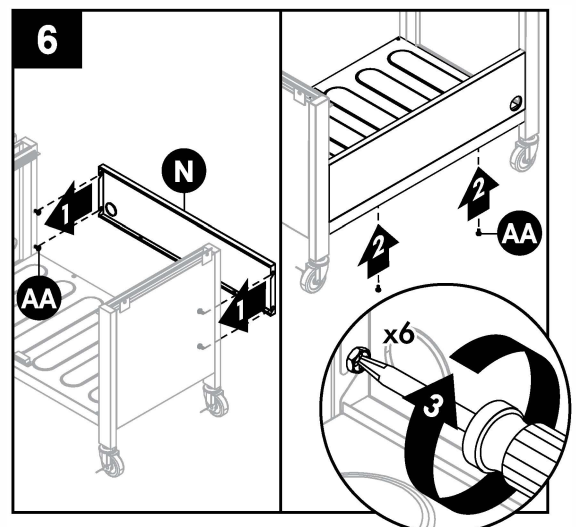
AA	M6x12 Bolt		x 4
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6. Slide cart rear panel (N) over two M6x12 bolts (AA) on each side. Insert two M6x12 bolts (AA) onto the cart rear panel (N) and bottom shelf (Q). Secure six M6x12 bolts (AA).

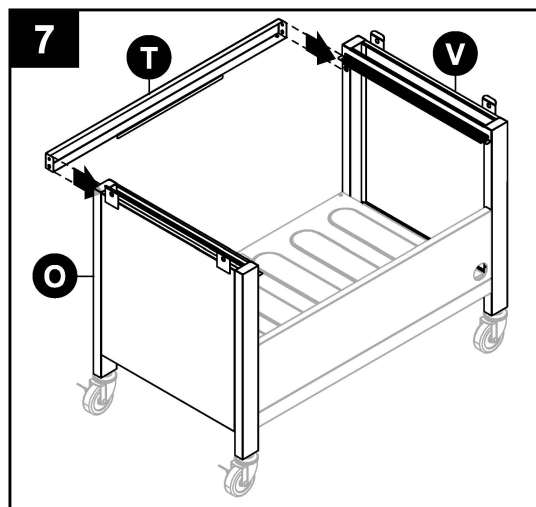
Hardware Used

AA	M6x12 Bolt		x 2
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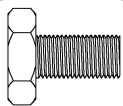
ASSEMBLY INSTRUCTIONS

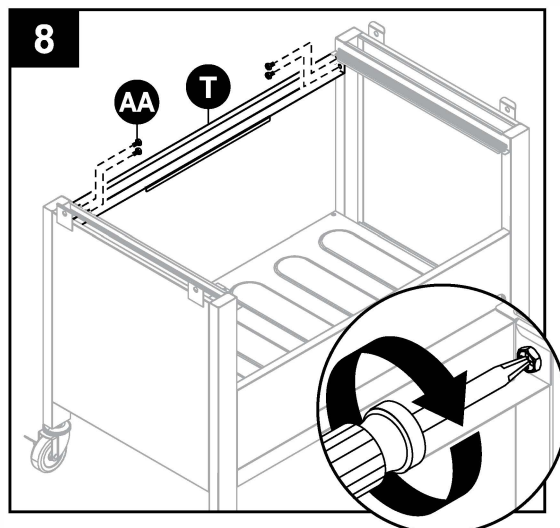
7. Attach upper door brace (T) to the left cart assembly (V) and the right cart assembly (O).



8. Secure upper door brace (T) using four M6x12 bolts (AA).

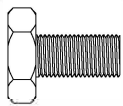
Hardware Used

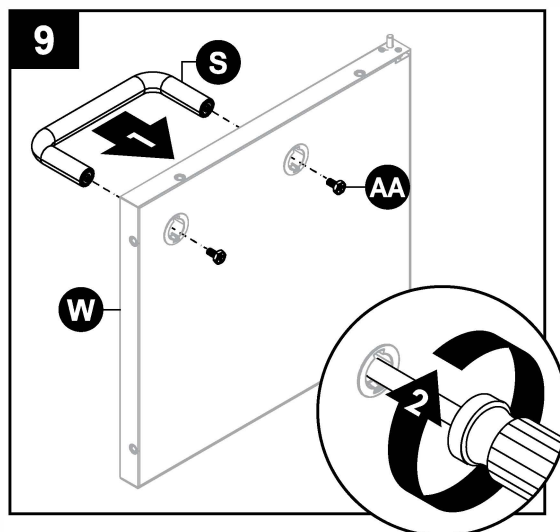
AA M6x12 Bolt  x 4



9. Attach ash tray handle (S) to left door assembly (W) using two M6x12 bolts (AA). Repeat for right door assembly (R).

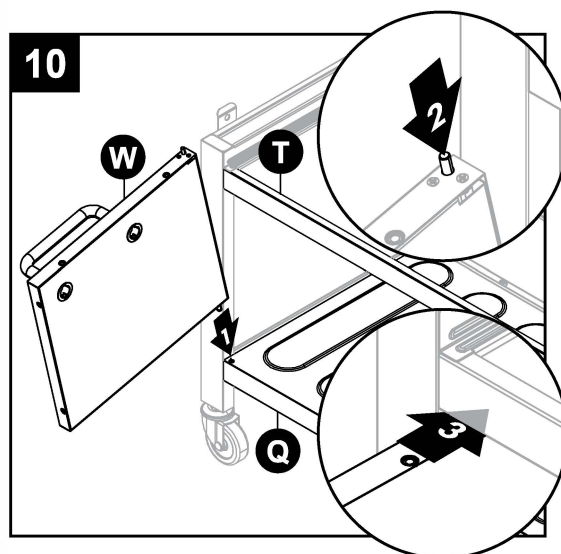
Hardware Used

AA M6x12 Bolt  x 4

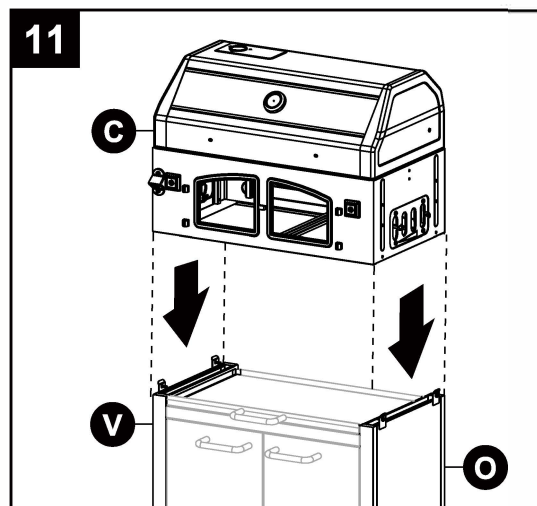


ASSEMBLY INSTRUCTIONS

10. Insert pin on the bottom of the left door assembly (W) into the hole on the bottom shelf (Q). Push the pin down on the top of the left door assembly (W) and insert it into the hole on the upper door brace (T). Repeat for right door assembly (R).



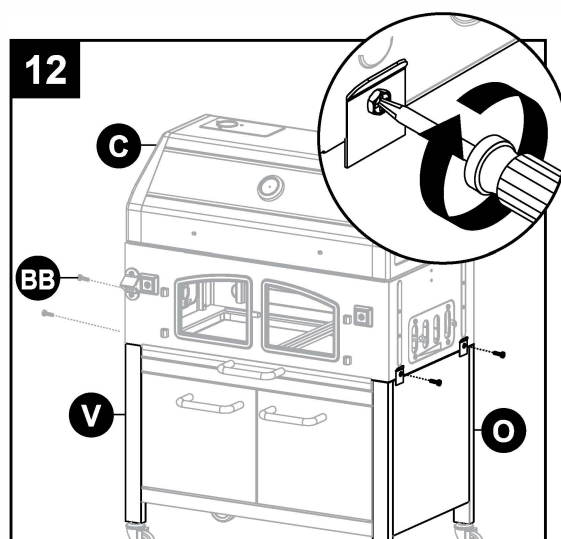
11. With the help of a second person, set lid and firebox assembly (C) on top of left cart assembly (V) and right cart assembly (O).



12. Secure lid and firebox assembly (C) on top of left cart assembly (V) and right cart assembly (O) using four M6x20 bolts (BB).

Hardware Used

BB M6x20 Bolt x 4



13. Attach damper (J) to inside of lid and firebox assembly (C) using four M5 shoulderbolts (CC) and four M5 lock nuts (GG). Repeat for remaining damper ()

NOTE: For clarity, illustration is shown with front of lid and firebox assembly (C) removed.

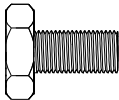
Hardware Used

CC	M5 Shoulder Bolt		x 8
GG	M5 Lock Nut		x 8

14. With side shelf (A) upside down, attach side shelf support – left rear/right front (B) and side shelf support – left front/right rear (K) to side shelf (A) using four M6x12 bolts (AA) on each side. Repeat for remaining side shelf (A).

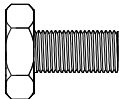
Attach magnet assembly A2 and shelf support B to right side table using AA.

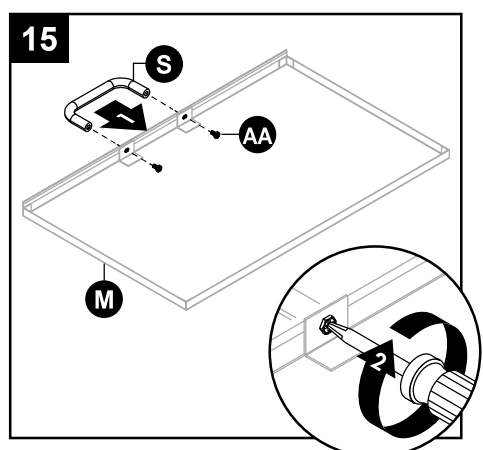
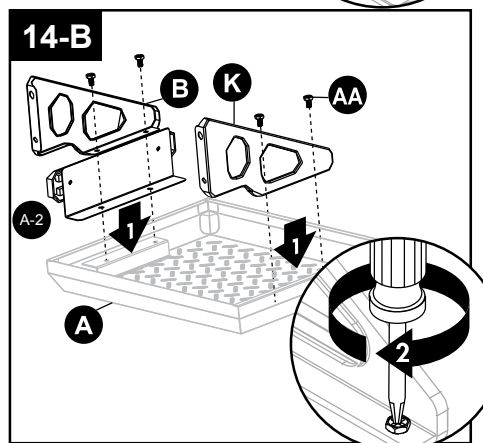
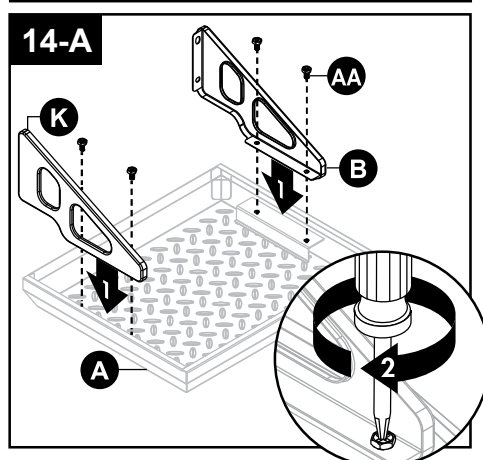
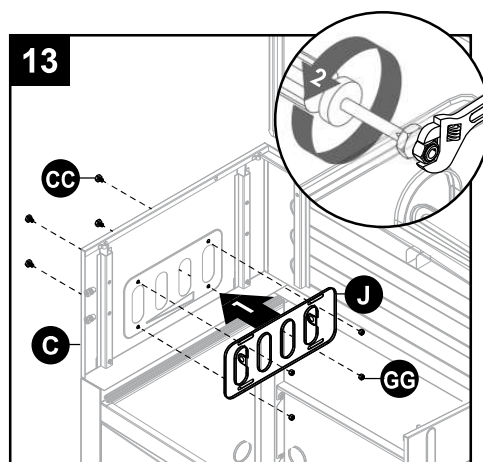
Hardware Used

AA	M6x12 Bolt		x 8
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15. Attach ash tray handle (S) to ash tray (M) using two M6x12 bolts (AA).

Hardware Used

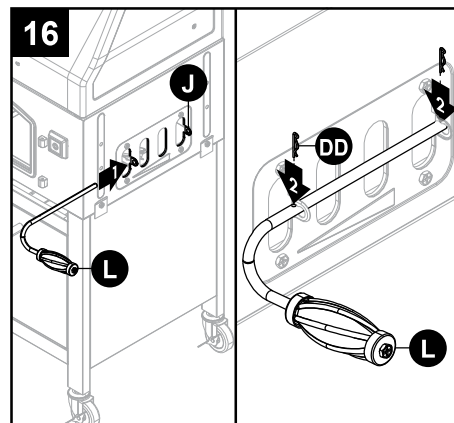
AA	M6x12 Bolt		x 2
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16. Insert damper handle – right (L) into the two holes on right side damper (J). Secure with two locking pins (DD). Repeat for damper handle – left (A1).

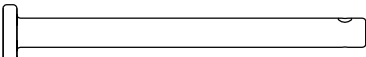
Hardware Used

DD Locking Pin  x 4

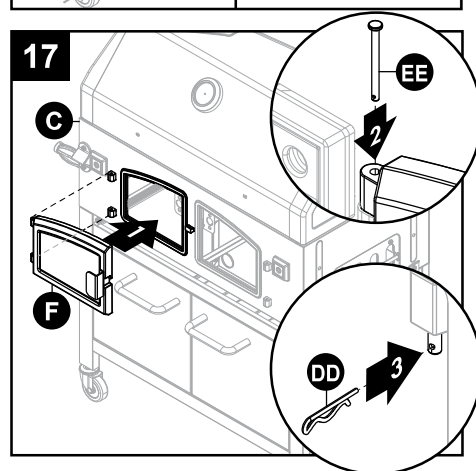


17. Attach charcoal access door – left (F) to lid and firebox assembly (C). Insert two hinge bolts (EE) into hinges on charcoal access door (F) and secure with locking pins (DD). Repeat for charcoal access door – right (G).

Hardware Used

EE Hinge Bolt  x 4

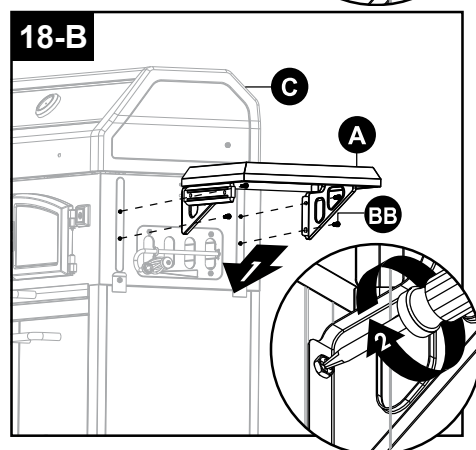
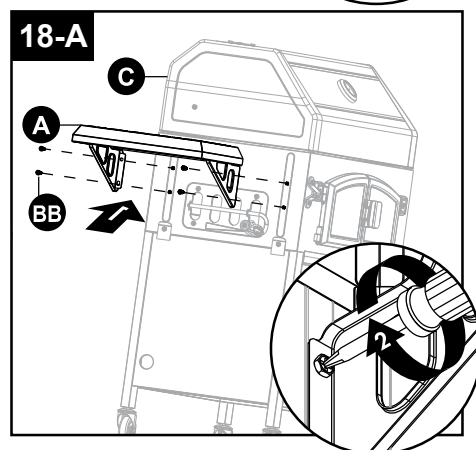
DD Locking Pin  x 4



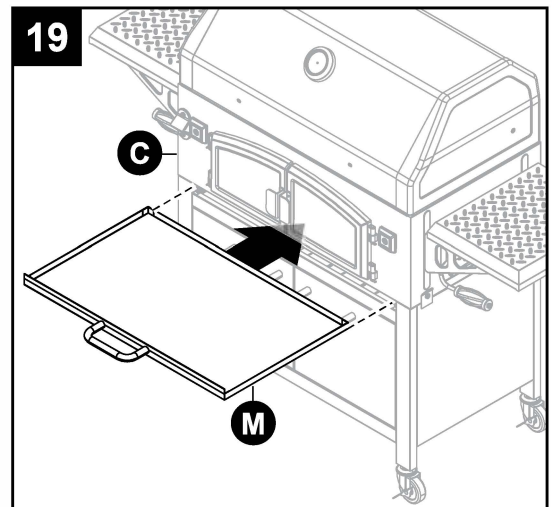
18. Attach right side shelf (A) to lid and firebox assembly (C) using four M6x20 bolts (BB). Repeat on left side with remaining side shelf (A).

Hardware Used

BB M6x20 Bolt  x 8



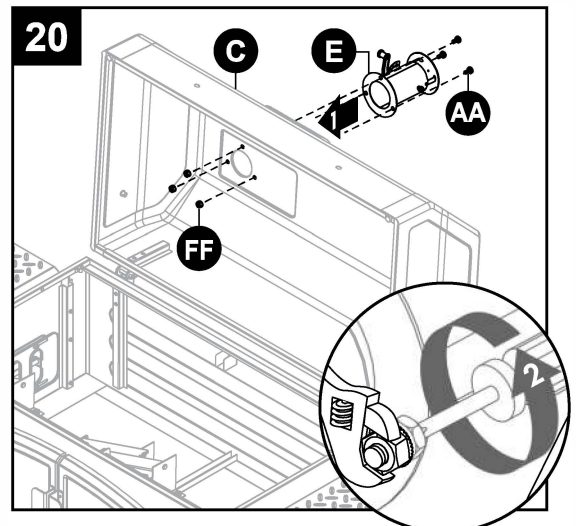
19. Insert ash tray (M) into lid and firebox assembly (C).



20. Attach smoke stack assembly (E) to lid and firebox assembly (C) using three M6x12 bolts (AA) and three M6 lock nuts (FF).

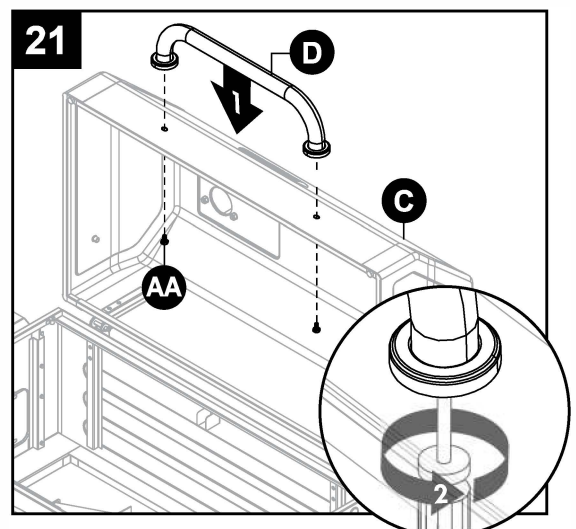
Make sure the smoke stack damper adj

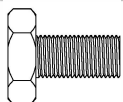
Hardware Used



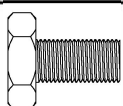
21. Attach lid handle assembly (D) to lid and firebox assembly (C) using two M6x12 bolts (AA)

Hardware Used



AA	M6x12 Bolt		x 3
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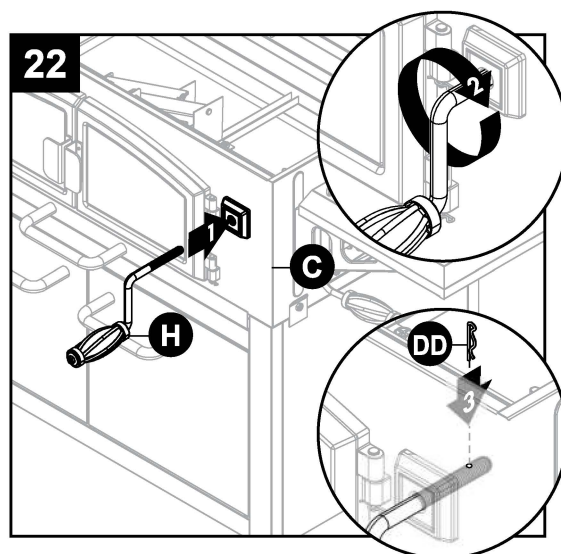
FF	M6 Lock Nut		x 3
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AA	M6x12 Bolt		x 2
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22. Thread crank handle (H) into lid and firebox assembly (C). Secure with one locking pin (DD). Repeat for remaining crank handle (H).

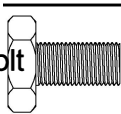
Hardware Used

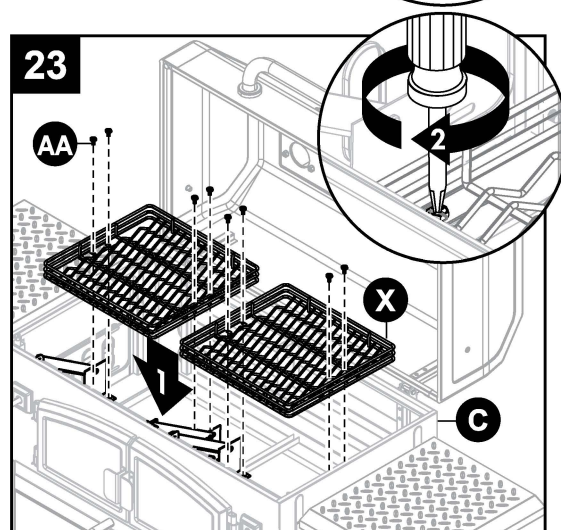
DD Locking Pin  x 2



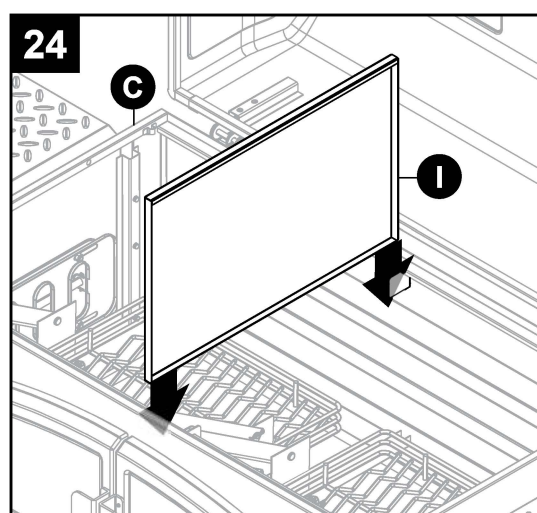
23. Attach two charcoal trays (X) to inside of lid and firebox assembly (C) using four M6x12 bolts (AA) each.

Hardware Used

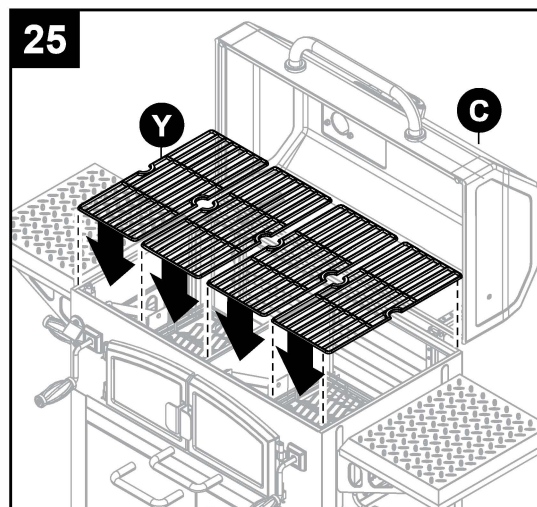
M6x12 Bolt  x 8



24. Insert the divider panel (I) into the inside of the lid and firebox assembly (C).

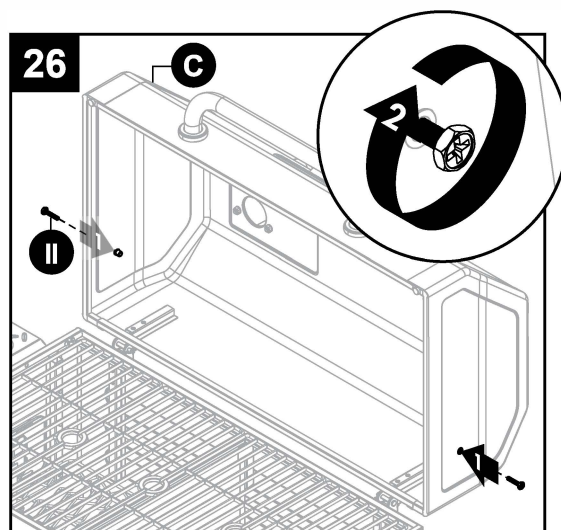
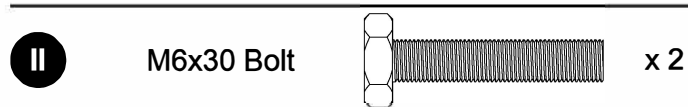


25. Place four grates (Y) on lid and firebox assembly (C).

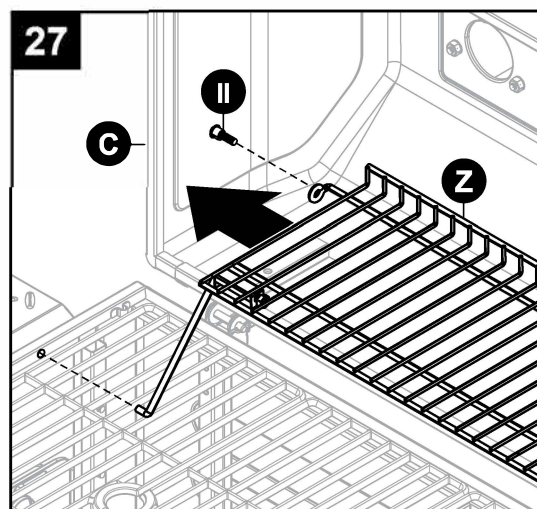


26. Attach one M6x30 bolt (II) on each side of lid and firebox assembly (C). DO NOT fully tighten.

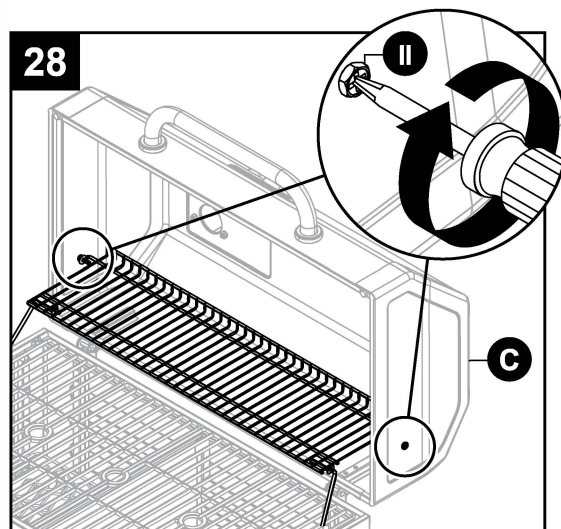
Hardware Used



27. Insert one end of warming rack (Z) onto M6x30 bolt (II) and into the hole on lid and firebox assembly (C). Repeat for other side.

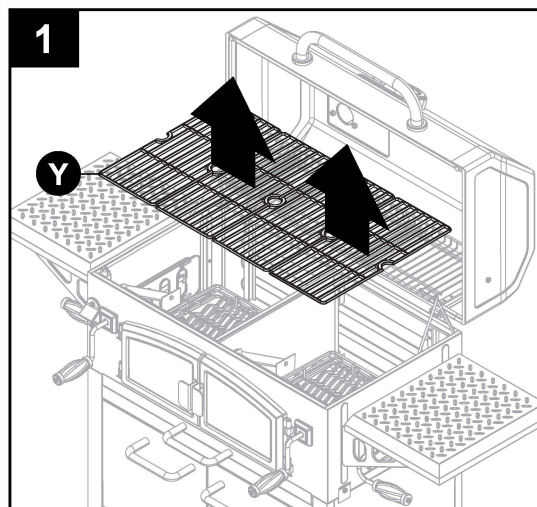


28. Fully tighten M6x30 bolts (II) on each side of lid and firebox assembly (C).

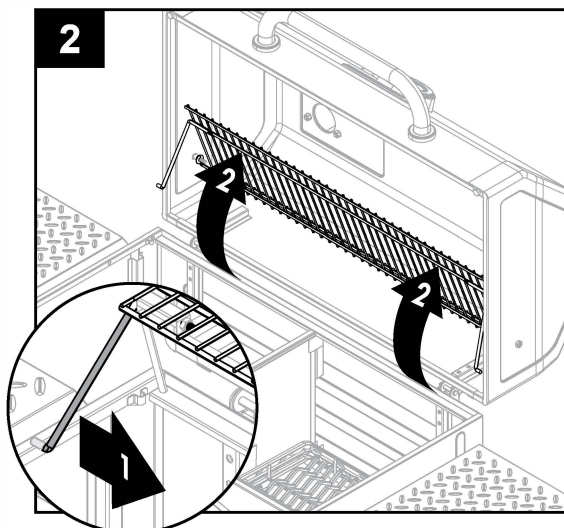


REMOVING THE DIVIDER PANEL

1. Remove all four cooking grates (Y).

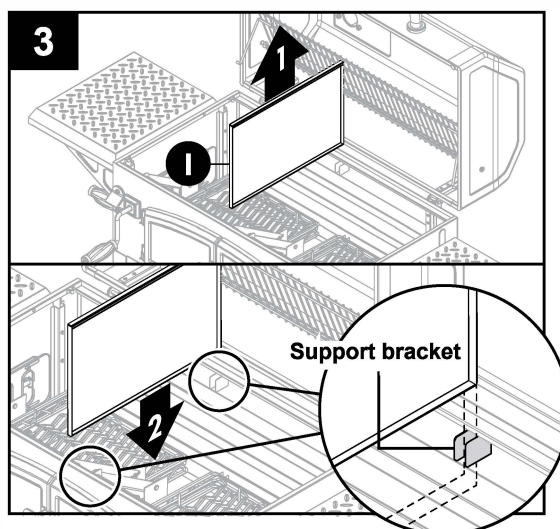


2. Remove warming rack supports from the firebox. Swing the warming rack upward to make clearance for the divider panel.



3. Remove the divider panel (I) by sliding up.

To replace divider panel, make sure it fits between the support brackets on firebox.



OPERATING INSTRUCTIONS



DANGER

- **CARBON MONOXIDE HAZARD.** Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.

This grill has an adjustable charcoal tray. By turning the crank handle, the charcoal tray can be raised or lowered to desired height. This allows for different heat settings depending on the food you are cooking and the temperature at which you want to cook. It also allows easy cleaning of the interior of the firebox after the unit has cooled down completely. It is not recommended to raise a fully loaded charcoal tray higher than the middle height setting.

NOTE: The grate is coated with porcelain, which is a fragile coating. Handle with care to avoid damage. **DO NOT** cool the grate in cold water while it is still hot or the coating may crack. Let the grate cool off by itself.

Charcoal Lighting Instructions

- Open grill top.
- Remove cooking grates.
- Adjust charcoal tray to the center position.
- Place one even row of charcoal briquettes in the charcoal tray. Make sure that charcoal does not go above the top of the tray.
- Light briquettes.
- Move charcoal tray to the bottom position.
- With the top open, allow the briquettes to fully ignite (to the point where there is no further flame).
- Once the briquettes are lit, put the grates back in the grill.
- Adjust charcoal tray as required to achieve the proper temperature.
- The two side air vents on the lid should be kept open during cooking to allow air flow.

Adjusting temperature

- For maximum heat/temperature, open both side air vents located on the side of the main body as required. To reduce the heat/temperature, close the air vents on the side of the main body.

NOTE: The temperature should not go above 500°F (260°C). If the temperature goes above 500°F (260°C), you should reduce the quantity of briquettes that you have placed in the charcoal tray. The proper cooking temperature should not exceed 500°F (260°C).

Seasoning Unit

1. Before your first cooking you should season the unit to enhance the cooking and to provide better overall durability. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to foods.
2. Remove all retail hangtags that are on the unit, making sure NOT to remove safety markings from the unit.
 - Place about 30 briquettes in each charcoal tray. Do not place any briquettes against walls of the pan.
 - Coat interior surfaces with vegetable cooking oil.
 - Light briquettes and set ash pan at medium height by cranking the crank handle.
 - Sustain burn for about two hours with lid closed and all dampers 1/4 open. Allow the unit to cool down properly.
 - Once this is completed, the unit is ready for use.

OPERATING INSTRUCTIONS

Rust can appear on the inside of your grill. Maintaining a light coating of vegetable oil on interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. The use of commercially available black high temperature spray paint is recommended.

NEVER PAINT THE INTERIOR OF THE UNIT!

Operating the Front Door, Dampers and Smoke Stack

 **WARNING:** These metal parts could be very hot while grilling. Always operate these parts while wearing a heat-resistant glove.

- To open the door, lift the door slightly and pull.
- To close the door, lift the door slightly and push the door to the door frame catch.
- To adjust the side dampers, pull or push damper handle until desired air flow is achieved.
- To adjust the smoke stack, move the smoke stack adjustment handle away from the smoke stack and raise or lower the adjustment handle until the desired air flow is achieved.

Grilling

Charcoal is recommended, however wood or a combination of both may be used as the fuel source for grilling if the fuel source is placed and ignited on the charcoal pan. Do not build too large a fire. Start a fire with no more than 2 lbs. of charcoal in each tray (approximately 30 briquettes per tray) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grates in the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and or property damage.

WARNING

- Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit.
- Always wear protective clothing to prevent injury.
- Keep children and pets away.
- **DO NOT** move this unit during operation.
- 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. Never use charcoal starter fluid with an electric starter.

CARE AND MAINTENANCE

Grill Maintenance

Frequency of cleaning is determined by how often the grill is used. Make sure coals are completely extinguished and the grates are cooled down before cleaning inside of the unit. To remove the stains on the lid and front panel caused by fumigation while grilling, use of a cleaning pad is recommended. Wipe out the interior of unit with cloth or paper towel. Clean the grates with warm water and pat dry. The coating is fragile. Do not knock, hit or drop the grates.

WARRANTY

2-Year Limited Warranty

This charcoal grill is warranted for 2 years against broken or damaged parts at the time of purchase. It is warranted to be free of defects. Paint is warranted to be free of defects except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse or modifications to the appliance. Repair labor is not covered.

NOTICE: Some states do not allow the exclusion or limitations of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights, which may vary from state to state.