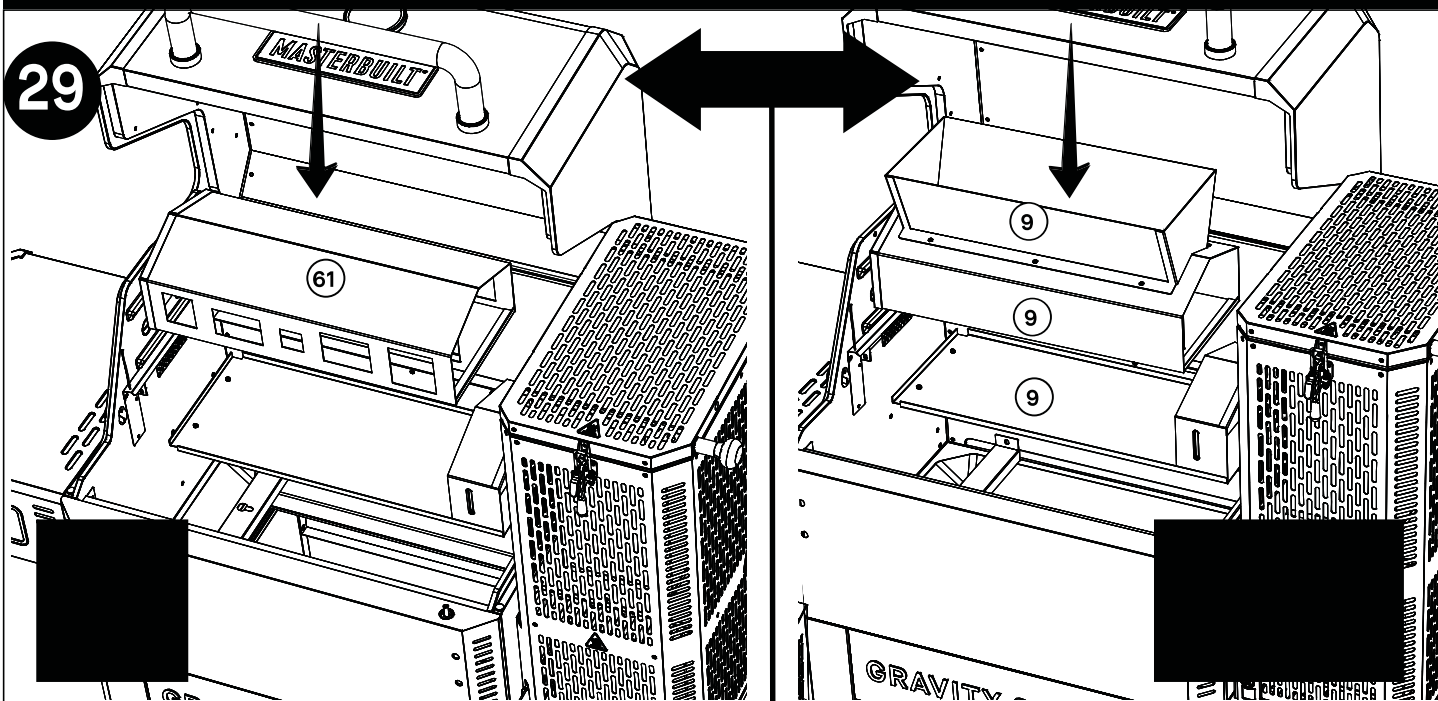


Assembly | Assemblage | Ensamblaje



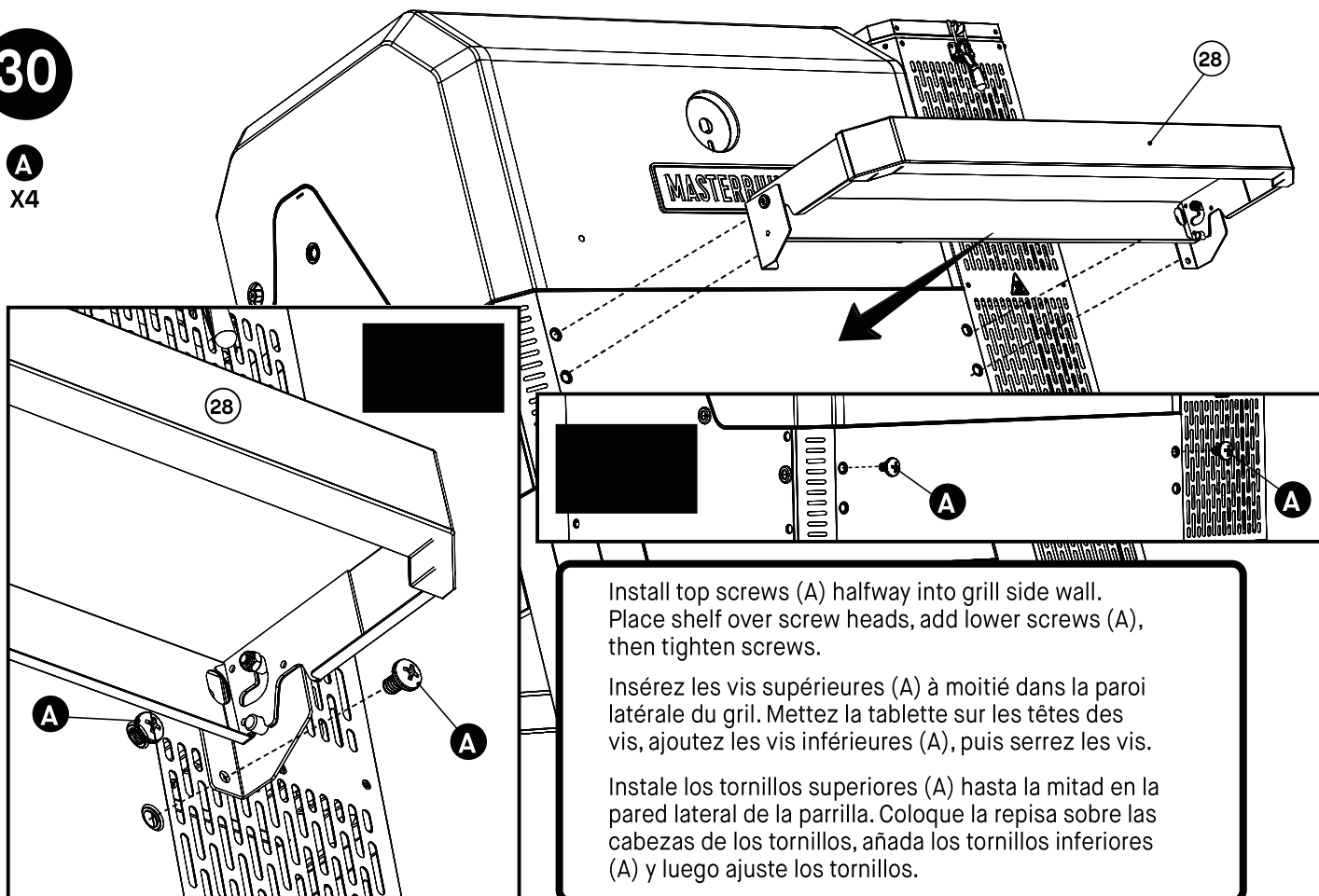
Insert screw heads on bottom of heat manifold (9) into manifold support. Slide manifold toward hopper. Tighten screws beneath manifold.

Insérez les têtes des vis sur le fond de la rampe de chauffage (9) dans le support de la rampe. Glissez la rampe vers la trémie. Serrez les vis sous la rampe.

Inserte las cabezas del tornillo en la parte inferior del colector de calor (9) en el soporte del colector. Deslice el colector hacia la tolva. Ajuste los tornillos debajo del colector.

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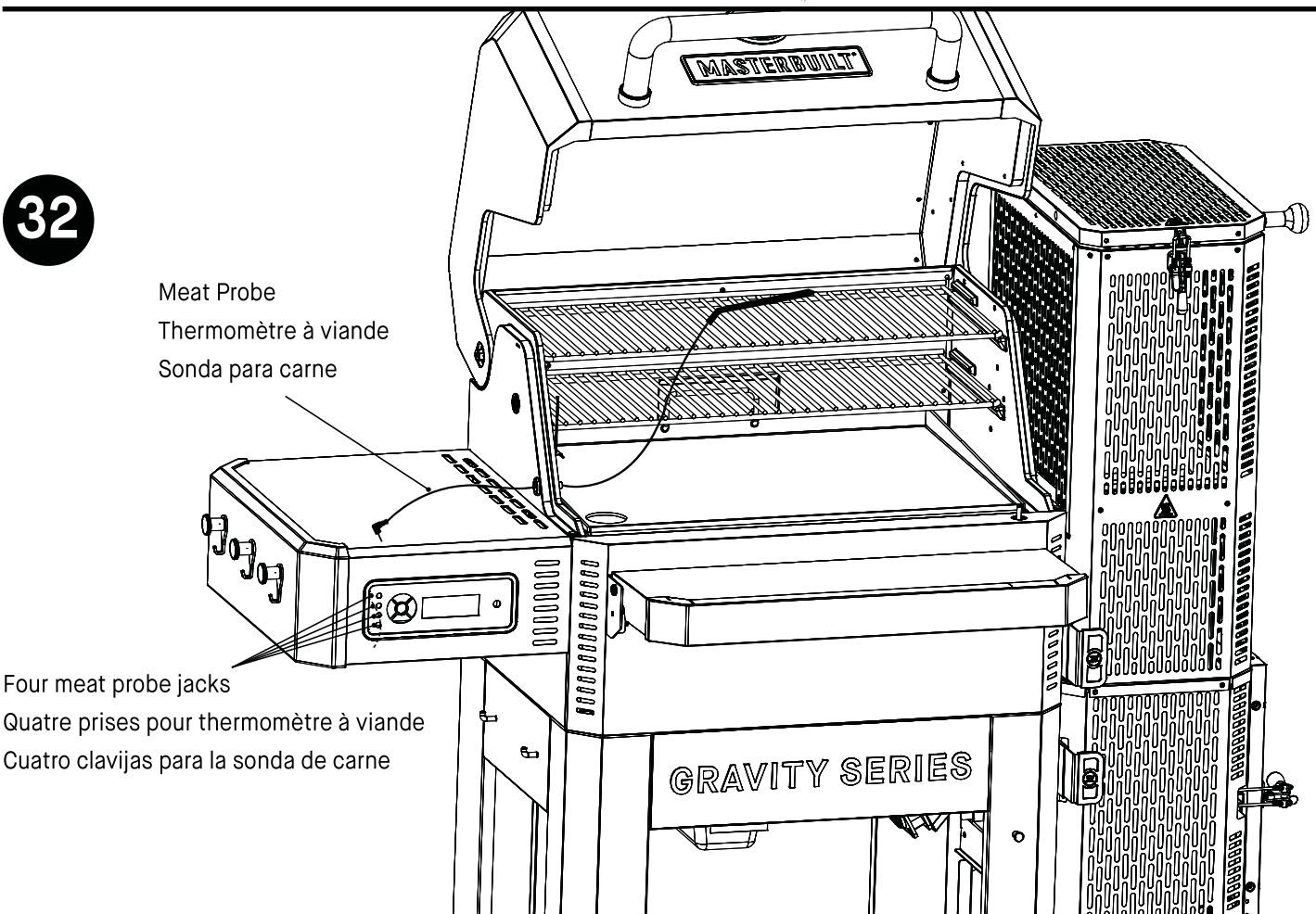
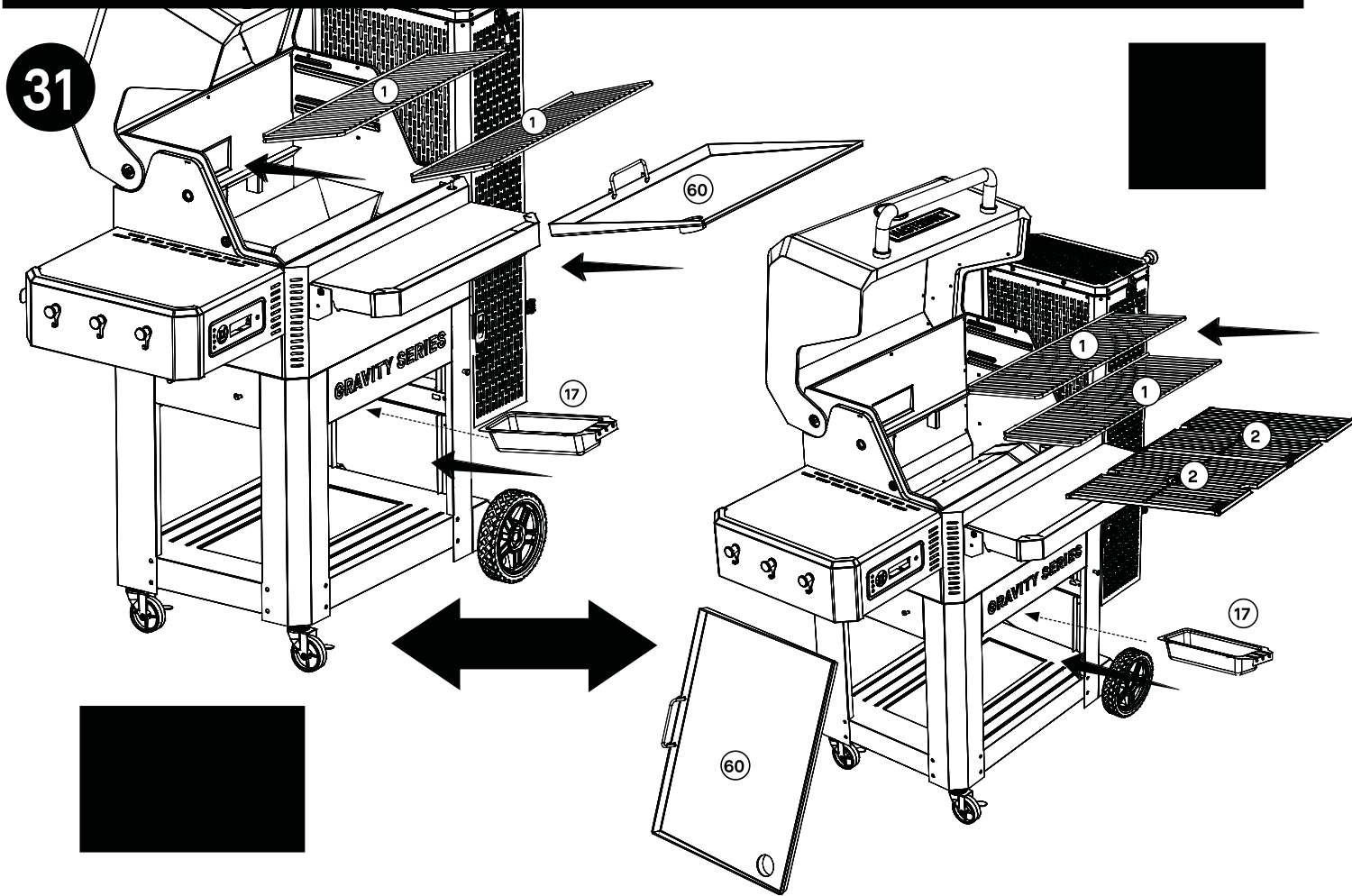
A
X4



Install top screws (A) halfway into grill side wall. Place shelf over screw heads, add lower screws (A), then tighten screws.

Insérez les vis supérieures (A) à moitié dans la paroi latérale du gril. Mettez la tablette sur les têtes des vis, ajoutez les vis inférieures (A), puis serrez les vis.

Instale los tornillos superiores (A) hasta la mitad en la pared lateral de la parrilla. Coloque la repisa sobre las cabezas de los tornillos, añada los tornillos inferiores (A) y luego ajuste los tornillos.



Operating Instructions

ASSEMBLY IS DONE. LET'S HAVE SOME FUN!

PRE-SEASONING

Pre-seasoning will rid your grill of chemicals and oils left over by the manufacturing process, allowing them to burn off. **PRE-SEASON GRILL PRIOR TO FIRST USE.**

1. Fill the hopper with charcoal approximately 1/4–1/2 full.
2. Start grill following the START-UP instructions and set the temperature to 250°F (121°C) for 60 minutes.
3. Set the temperature to 400°F (204°C) for 30 minutes.
4. Shut down the grill following the SHUTDOWN instructions.
5. Allow grill to cool COMPLETELY.
6. Using a napkin or cloth, rub a light coat of cooking oil on smoke + sear grates, warming/smoking racks, charcoal grate and the inside of the grill lid and body.
7. Repeat steps 3–6 at 350°F

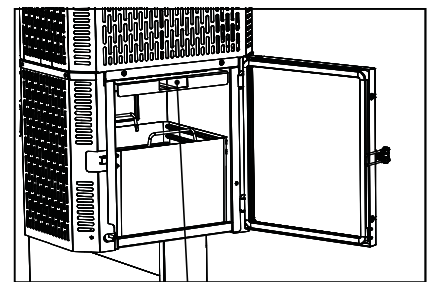
GRIDDLE-SEASONING

1. Wipe griddle top of all debris.
2. Ignite grill and set temperature to 250°F. Run for approximately 10–15 minutes until your griddle top becomes hot.
3. Pour a light amount of cooking oil on griddle top.
4. Spread the cooking oil over surface of griddle top using paper towels. Use spatula or heat resistant gloves to hold folded paper towels. Be sure to cover every part of griddle top.
5. Allow griddle to heat to 400°F (204°C). Smoking will occur as the oil begins to bond with the surface of griddle.
6. After smoke dissipates. Repeat steps 3–5 at 350°F

Frequent seasoning prevents rusting. If rusting occurs, clean with a steel brush, apply vegetable shortening and heat as indicated above.

START-UP

1. REMOVE heat intake and air intake slides. (Refer to assembly step 21.)
2. Open hopper lid and hopper ash door.
 - There is a safety switch at each of these doors that will prevent the fan from running when these doors are opened.
 - If charcoal remains from a previous cook, shake the charcoal grate to ensure all ash falls through to the ash tray.
 - Discard any ash from the ash tray.
3. Fill hopper with charcoal.
 - Approximately 16 lbs. of charcoal briquettes.
 - Approximately 10 lbs. of lump charcoal.
 - **Never use fast light charcoal or lighting fluid.**
 - If charcoal slips through charcoal grate into ash can, remove before starting.
4. Place fire starter in charcoal grate and light.
 - Use a food safe fire starter block or twisted paper towel/paper.
 - Place in charcoal grate on the fire starter support bars.
 - Use caution and wear protective gloves.
 - Light with match stick or lighter.
5. Turn on controller and set to desired temperature.
 - Wait 1–2 minutes after lighting fire starter to ensure fire starter is fully lit.
6. Close hopper lid and ash door.
 - This will activate the fan.
7. Wait for grill to reach desired set temperature.
 - Approximately 13 minutes to reach 700°F (370°C).
 - Approximately 7 minutes to reach 225°F (105°C).



Note: Fire starter will be placed here.

Operating Instructions

RELOAD

If it is necessary to refill the hopper while cooking, follow the safe reloading instructions below.

- **DO NOT add charcoal when grill is in excess of 250°.**
- The fan will turn off if you open the hopper lid or ash door. This reduces the chimney effect created when these doors are opened.
- Gravity fed technology works by maintaining a completely sealed hopper. When the hopper lid is opened the flame will rise from the top of the hopper like a torch. Closing the hopper lid and ash door will return the flame to the normal operating level.
- The amount of charcoal in the hopper determines how quickly the flame will rise when the hopper lid is opened.

Adding charcoal:

1. Open hopper lid.
 - Use caution and wear protective gloves. Hopper lid will be hot.
 - **Flame will rise from hopper after a short time depending on the charcoal level.**
2. Pour charcoal into hopper.
3. Close hopper lid.

SHUTDOWN

1. Turn controller off.
2. Close grill lid, hopper lid and ash door.
3. Install heat intake and air intake slides.
 - The grill is designed to starve the charcoal of oxygen when shut down. This allows a percentage of unused charcoal to be saved for the next cook.
4. Failure to install slides when shutting down may cause damage to grill.

ADDING SMOKE/FLAVOR

Option 1: Place wood chunks or charcoal in the ash tray to add flavor before setting temperature. As the charcoal in the hopper burns, the hot embers will fall onto the wood/charcoal in the tray, causing it to burn at a slower rate and release more flavor into the grill.

* NOTE: Never add more than ½ lbs at a time. Additional chunks or charcoal should not be added until any previously added have ceased generating smoke.

Option 2: Mix wood chunks in the hopper with charcoal.

* NOTE: Never use more than 1.5 lbs of wood chunks throughout the hopper.

CONTROL PANEL



Power ON/Off Controller:

1. Press button to power controller ON.
2. Press and hold button to power controller OFF.



Set Temperature:

1. Press button.
2. Turn knob to desired temperature.
3. Press button again to set temperature
(Time will automatically set after 3 seconds.)



Set Time:

• Countdown Timer

1. Press button.
2. Turn knob to desired hours.
3. Press button to set hours.
4. Turn knob to desired minutes.
5. Press button to set minutes. The timer will start.
6. Press button to pause and resume timer.
7. Press and hold button to reset timer.

• Count Up Timer

1. Press and hold button.
2. Timer will begin counting up from 00:00. Timer will count by Minutes:Seconds and then Hours:Minutes.
3. Press button to pause and resume timer.
4. Press and hold button to reset timer.

