

CERAMIC EGG CHARCOAL SMOKER & GRILL

OWNER'S MANUAL ASSEMBLY AND OPERATING INSTRUCTIONS



MODELS
18" COOKER
SKU#: 140030

21" COOKER
SKU#: 140031

⚠ WARNING: Read and follow all warnings and instructions in this manual to avoid personal injury or property damage.

INSTALLER: Leave these instructions with the grill owner for future reference.

CONSUMER: Retain this manual for future reference.



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-855-607-6557, 8:00 am - 4:30 pm EST, Monday through Friday or email info@factorybuysdirect.com



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and Exceptional Products**

TABLE OF CONTENTS

Quick Reference Guide	2	Operation Instructions- Smoking	12
Specifications	5	Operation Instructions- Grilling	14
Product Dimensions	5	Operation Instructions- Wood/Heat	15
Assembly Instructions	6	Proper Care and Maintenance	17
18" Cooker Assembly Instructions	8	Accessories	18
21" Cooker Assembly Instructions	10	Warranty	19

RETAIN THIS USER'S GUIDE FOR FUTURE REFERENCE


DEFINITIONS:


NOTE: Procedures and techniques that are considered important enough to emphasize.

CAUTION: Procedures and techniques which, if not carefully followed, will result in damage to the equipment.

WARNING: Procedures and techniques which, if not carefully followed, will expose the user to the risk of fire, serious injury, illness or death.

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL. WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.

IMPORTANT SAFETY WARNINGS CONT.

1. Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surfaces that could burn.
2. DO NOT use grill without charcoal grate in place. DO NOT attempt to remove charcoal grate while tray contains hot coal.
3. Proper clearance of 10 feet between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
4. For outdoor use only. Do not operate grill indoors or in an enclosed area.
5. For household use only. Do not use this grill for other than its intended purpose.
6. We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.

IMPORTANT SAFETY WARNINGS CONT.

7. When using charcoal lighting fluid, allow charcoal to burn with grill lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion when lid is opened.
8. Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
9. Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
10. Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
11. Do not leave grill unattended when in use.
12. When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
13. Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
14. Do not store lighter fluid or other flammable liquids or material under the grill. Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill.
 - Brace grill so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with grill.
15. When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid to suffocate the flame. Do not use water to extinguish grease fires.
16. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
17. Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.
18. When opening lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause bodily injury.
19. In windy weather, place grill in an outdoor area that is protected from the wind.
20. Close lid, air shutter and top vent to suffocate flame.
21. Never leave coals and ashes in grill unattended. Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals

IMPORTANT SAFETY WARNINGS CONT.

and water to remain in metal container 24 hours prior to disposing.

22. Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.

23. With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.

24. Cover the grill to protect it from excessive rusting.

25. Use caution when lifting or moving grill to prevent strains and back injuries.

26. We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.

27. Accessory attachments not manufactured by Factory Buys Direct for this particular product are not recommended and may lead to personal injury or property damage.

28. Store the grill out of reach of children and in a dry location when not in use.

29. Do not attempt to service grill other than normal maintenance as explained in "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

30. Remove all stickers and labels before first use.

31. Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL. FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.

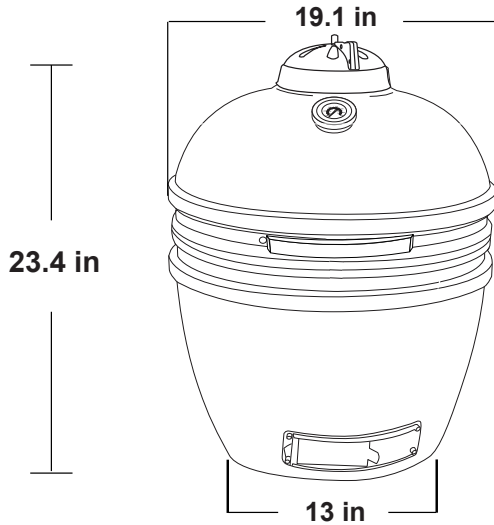
SAVE THIS MANUAL FOR FUTURE REFERENCE.

SPECIFICATIONS

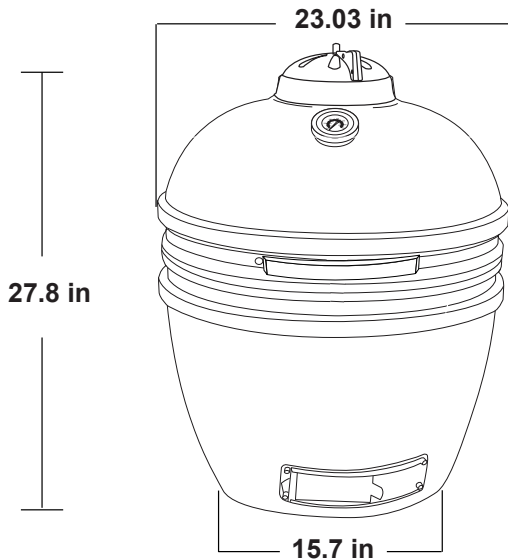
	18" Cooker	21" Cooker
Cooker Gross Weight	95.8 lbs	140.4 lbs

PRODUCT DIMENSIONS

18" COOKER
SKU#: 140030



21" COOKER
SKU#: 140031



ASSEMBLY INSTRUCTIONS

⚠️ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR GRILL.

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 855-607-6557.
Inspect contents of the box to ensure all parts are included and undamaged.

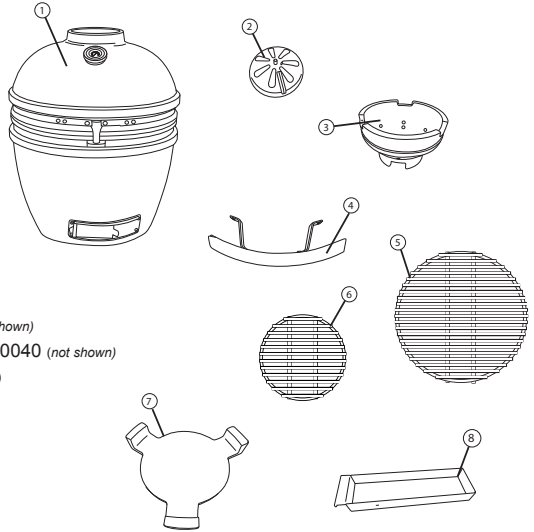
We recommend two people work together when assembling this unit.

The following tools are required to assemble this Ceramic Egg Charcoal Smoker & Grill:

- Wrench (included in box)

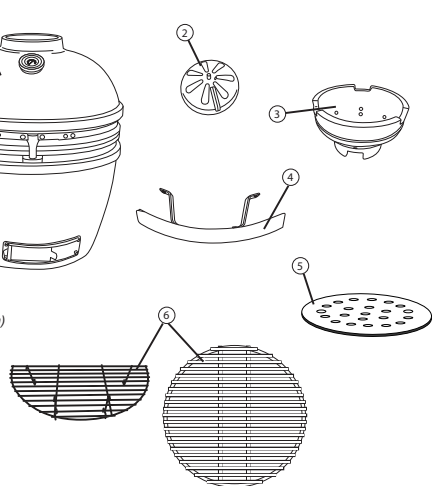
PARTS LIST: 18" Cooker- SKU#: 140030

- ① 1 Egg Assembly- SKU#: 140030
- ② 1 Top Air Vent- SKU#: 140032
- ③ 1 Egg Firebox- SKU#: 140034
- ④ 1 Egg Lid Handle- SKU#: 140035
- ⑤ 1 Cooking Grate- SKU#: 140036
- ⑥ 1 Charcoal Grate- SKU#: 140037
- ⑦ 1 Baking Stone- SKU#: 140033
- ⑧ 1 Ash Tray- SKU#: 140038
- ⑨ 1 Temperature Gauge- SKU#:140039 (not shown)
- ⑩ 1 Stainless Steel Hardware Kit- SKU#: 140040 (not shown)
- ⑪ 1 Air Vent Gasket- SKU#: 140041 (not shown)
- ⑫ 1 Lid Gasket- SKU#: 140042 (not shown)
- ⑬ 1 Lower Air Vent- SKU#: 140043 (not shown)



PARTS LIST: 21" Cooker- SKU#: 140031

- ① 1 Egg Assembly- SKU#: 140031
- ② 1 Top Air Vent- SKU#: 140046
- ③ 1 Egg Firebox- SKU#: 140044
- ④ 1 Egg Lid Handle- SKU#: 140048
- ⑤ 1 Charcoal Grate- SKU#: 140049
- ⑥ 1 Cooking Grate w/ 1 Warming Rack- SKU#: 140051
- ⑦ 1 Stainless Steel Hardware Kit- SKU#: 140045 (not shown)
- ⑧ 1 Bottom Air Vent- SKU#: 140047 (not shown)
- ⑨ 1 Temperature Gauge- SKU#: 140050 (not shown)
- ⑩ 1 Air Vent Gasket- SKU#: 140052 (not shown)
- ⑪ 1 Lid Gasket- SKU#: 140053 (not shown)

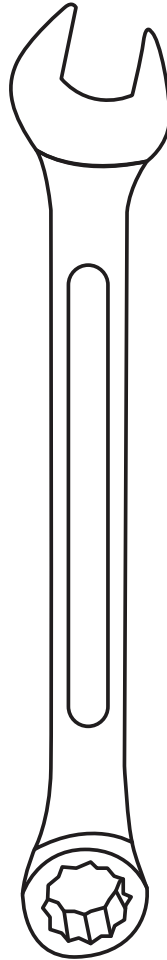


ASSEMBLY INSTRUCTIONS CONT.

PARTS BAG CONTENT:

1 Wrench (*included in box*)

Wrench



CALIFORNIA PROPOSITION 65 WARNING

This product contains chemicals, including lead in the brass of certain component parts, that are known to the State of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handling. When used, this product emits fuel combustion chemicals that are known to the State of California to cause cancer, and birth defects or other reproductive harm.

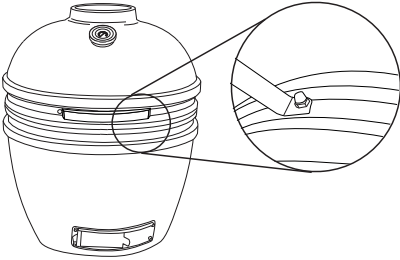
Follow all instructions in this manual and use only in well ventilated, outdoor area.

ASSEMBLY INSTRUCTIONS CONT.

ASSEMBLY FOR 18" COOKER- SKU#: 140030

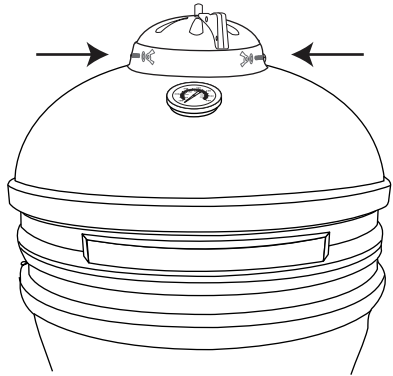
Step 1

Attach the egg handle to egg assembly using the pre-attached nuts. Tighten with wrench provided.



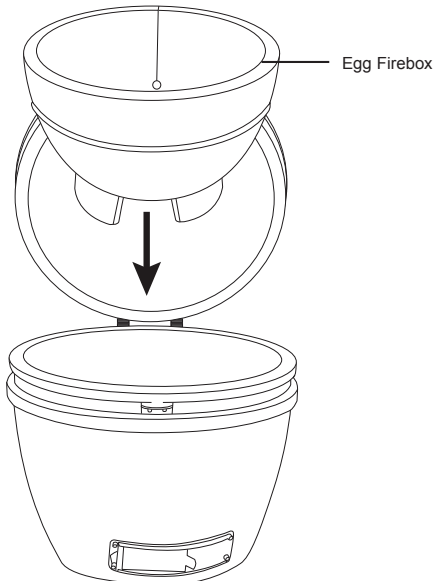
Step 2

Attach the top air vent onto the top of cooker.



Step 3

Place the egg firebox into egg assembly, as shown. Firebox needs to be in the correct position so the ash tray can be placed later.

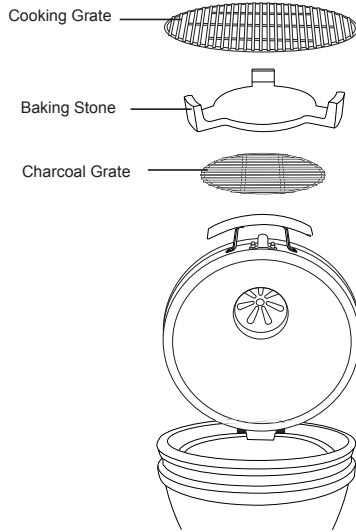


ASSEMBLY INSTRUCTIONS CONT.

Step 4

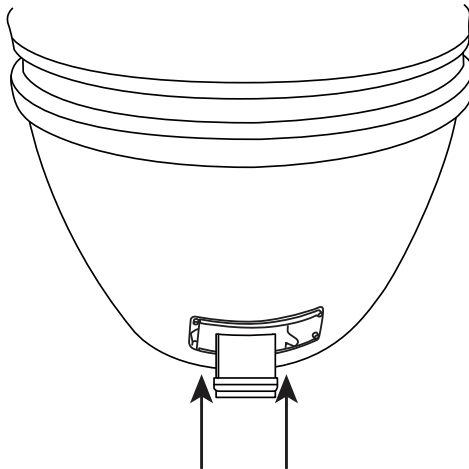
Insert charcoal grate (rests in the bottom of firebox), baking stone, and cooking grate.

Note: Baking stone can be placed with feet facing up or down.



Step 5

Place ash tray into the slot in the bottom air vent of the cooker.

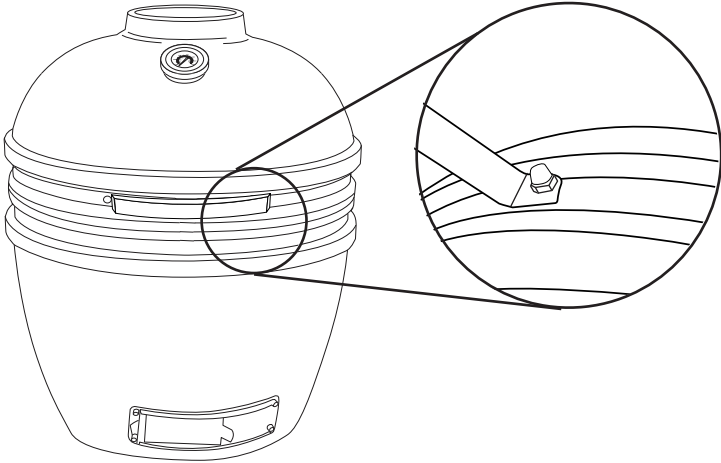


ASSEMBLY INSTRUCTIONS CONT.

ASSEMBLY FOR 21" COOKER- SKU#: 140031

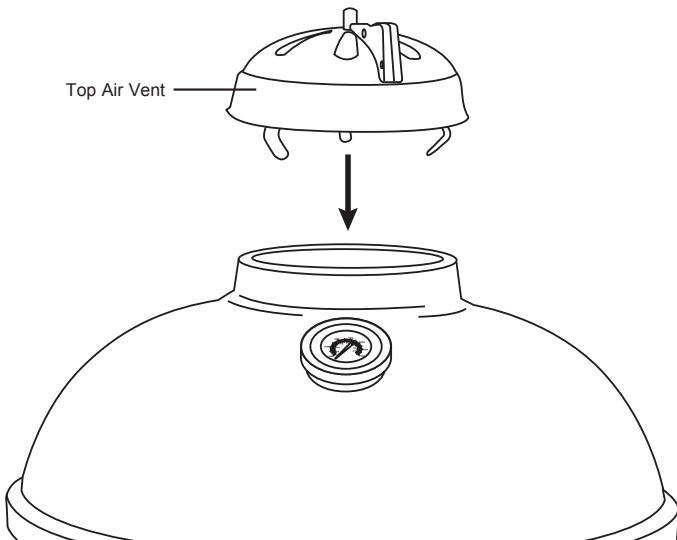
Step 1

Attach the egg handle to egg assembly using the pre-attached nuts. Tighten with wrench provided.



Step 2

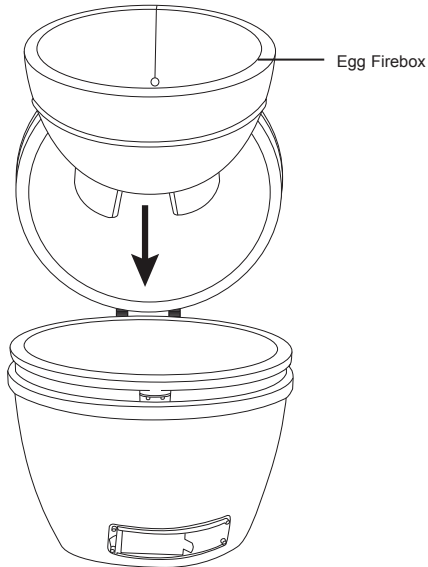
Attach the top air vent onto top of cooker.



ASSEMBLY INSTRUCTIONS CONT.

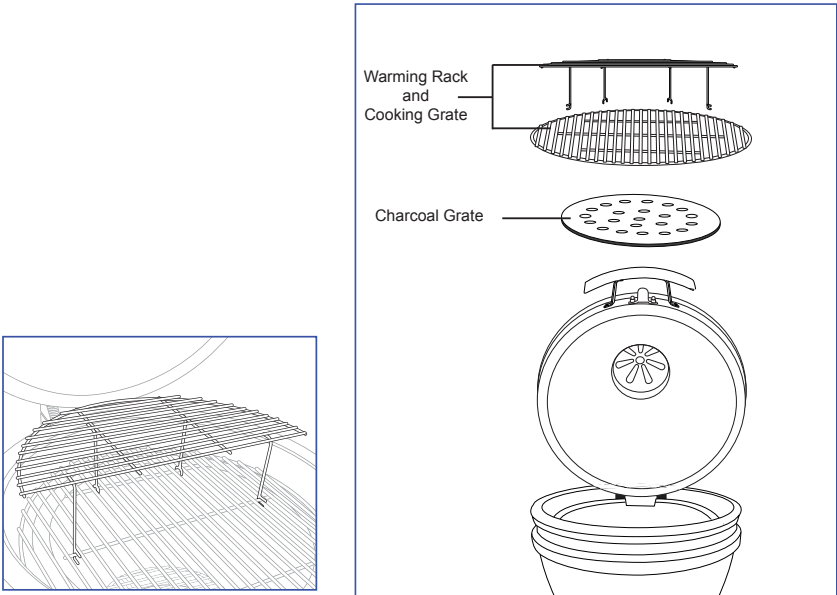
Step 3

Place the egg firebox into egg assembly, as shown. Firebox needs to be in the correct position so the ash tray can be placed later.



Step 4

Insert charcoal grate (rests in the bottom of firebox), cooking grate and warming rack.



OPERATION INSTRUCTIONS

⚠ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.

SMOKING:

Step 1

Follow instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Ceramic Egg (see “Adding Charcoal/Wood During Cooking” section of this manual).

Step 2

Remove cooking grate and/or baking stone from cooking chamber and set aside.

NOTE: We recommend using a charcoal chimney starter or electric starter to light charcoal.

⚠ WARNING: Do not use lighter fluid or charcoal that has been pre-treated with lighter fluid in your grill.

⚠ WARNING: DO NOT store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill. If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 1½ - 3 pounds of hot coals on charcoal grate.

Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 2-3 pounds of hot coals on charcoal grate.

Step 3

With lid open, carefully place hot coals in center of charcoal grate. Place food on cooking grate in cooking chamber and close lid.

Step 4

With coals burning well, carefully add wood chunks using long cooking tongs (see “Flavor ing Wood” and “Adding Charcoal/Wood During Cooking” sections of this manual.)

OPERATION INSTRUCTIONS CONT.

Step 5

Place cooking grate back into cooking chamber.

Step 6

Place food on cooking grate in cooking chamber and close lid.

Step 7

The ideal smoking temperature is between 175°F and 250°F. For large cuts of meat, allow approximately one hour of cooking time per pound of meat. Always use a meat thermometer to ensure food is fully cooked before removing from grill.

Step 8

Allow grill to cool completely, then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

SMOKE COOKING TIPS:

During the smoking process, avoid the temptation to open lid to check food. Opening the lid allows heat and smoke to escape, making additional cooking time necessary. Food closest to the heat source will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring. When cooking fish or extra lean cuts of meat, you may want to try water smoking to keep the food moist. Set the metal pan on cooking grate beside food. Fill with water or marinade until 2/3 full.

OPERATION INSTRUCTIONS

GRILLING:

Step 1

Remove cooking grate from cooking chamber and set aside.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Ceramic Egg (see “Adding Charcoal/Wood During Cooking” section of this manual).

NOTE: We recommend using a charcoal chimney starter or electric starter to light charcoal.

⚠ WARNING: Do not use lighter fluid or charcoal that has been pre-treated with lighter fluid in your grill. If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 1½ - 3 pounds of hot coals on charcoal grate.

⚠ WARNING: DO NOT store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill.

Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 2-3 pounds of hot coals on charcoal grate.

Step 3

With lid open, carefully place hot coals in center of charcoal grate. Place food on cooking grate in cooking chamber and close lid.

⚠ WARNING: DO NOT use grill without charcoal grate in place. DO NOT attempt to remove charcoal grate while grate contains hot coals.

Step 4

Wearing oven mitts/gloves, place the cooking grate in cooking chamber.

⚠ WARNING: Always wear oven mitts/gloves when adjusting cooking grill to protect your hands from burns.

Step 5

Place food on cooking grate and close grill lid. **Always use a meat thermometer to ensure food is fully cooked before removing from grill.**

Step 6

Allow grill to cool completely, then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

OPERATION INSTRUCTIONS CONT.

FLAVORING WOOD:

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Charcoal Drum is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

REGULATING HEAT:

To increase heat and air circulation, fully open air vent. If increased air circulation does not raise temperature sufficiently, more wood and/or charcoal may be needed. Follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hard wood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. DO NOT use resinous wood such as pine as it will produce an unpleasant taste.

OPERATION INSTRUCTIONS CONT.

ADDING CHARCOAL/WOOD DURING COOKING:

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

Step 1


Stand back and carefully open cooking chamber lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2

Wearing oven mitts/gloves, remove food and cooking grill.

Step 3

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

 **WARNING:** Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully replace cooking grill and food.

Step 5

Close the cooking chamber lid and allow food to continue cooking.

AFTER-USE SAFETY

WARNING

- Always allow grill and all components to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Allow metal bucket or tin can and its contents to cool completely before removing. Dispose of contents properly.
- Cover and store grill in a protected area away from children and pets.

PROPER CARE AND MAINTENANCE:

- To protect your grill from excessive rust, the unit must be covered at all times when not in use.
- Wash cooking grill and charcoal grate with hot, soapy water, rinse well and dry. Lightly coat grate with vegetable oil or vegetable oil spray.
- Clean outside of grill by wiping off with a damp cloth.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth.
- Never apply paint to the interior surface. Rust spots on the exterior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

ACCESSORIES

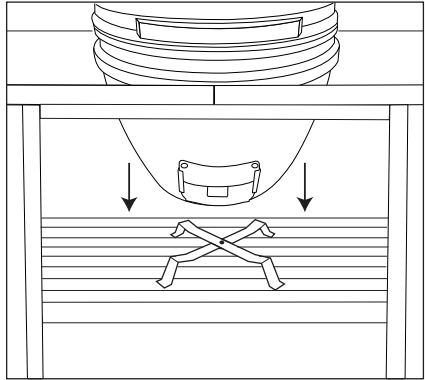
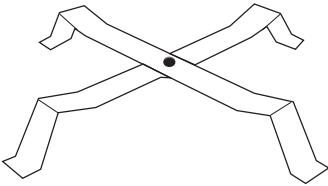
***Each Item Sold Separately**

Table Nest

**required when using Wooden Cooker Tables to avoid burning damages*

18" Cooker Table Nest: SKU#: 140059

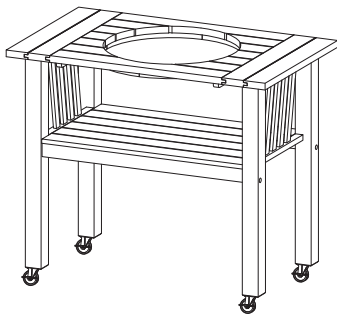
21" Cooker Table Nest: SKU#: 140060



Medium Ceramic Grill Cooker Table

SKU#: 140054

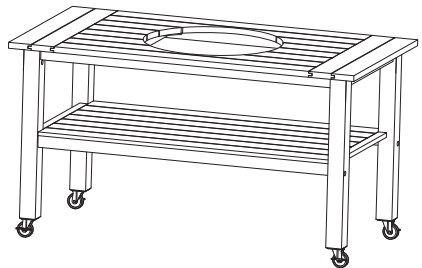
Model#: CT-M-1



Large Ceramic Grill Cooker Table

SKU#: 140055

Model#: CT-L-2



WARRANTY

KEEP THIS WARRANTY

Model _____

Serial No. _____

Date Purchased _____

Keep receipt for warranty verification.

REGISTER YOUR PRODUCT AT WWW.FACTORYBUYSDIRECT.COM

FACTORY BUYS DIRECT LIMITED WARRANTIES

New Products

Standard Warranty: Factory Buys Direct warrants this new product and any parts thereof to be free from defects in material and workmanship for a period of one (1) year from the date of first purchase from an authorized dealer provided the product has been installed, maintained and operated in accordance with Factory Buys Direct's warnings and instructions.

For products purchased for commercial, industrial or rental usage, this warranty is limited to 90 days from the date of first purchase.

Factory Reconditioned Products

Limited Warranty: Factory Buys Direct warrants factory reconditioned products and any parts thereof to be free from defects in material and workmanship for a period 30 days from the date of first purchase from an authorized dealer provided the product has been installed, maintained and operated in accordance with Factory Buys Direct's warnings and instructions. No return will be authorized. Parts will be provided to repair the product.

Terms Common to All Warranties

The following terms apply to all of the above warranties:

Always specify model number and serial number when contacting the manufacturer. To make a claim under this warranty, the bill of sale or other proof of purchase must be presented.

This warranty is extended only to the original retail purchaser when purchased from an authorized dealer, and only when installed by a qualified installer in accordance with all local codes and instructions furnished with this product.

This warranty covers the cost of part(s) required to restore this product to proper operating condition and an allowance for labor when provided by a Factory Buys Direct Authorized Service Center or a provider approved by Factory Buys Direct. Warranty parts must be obtained through authorized dealers of this product and/or Factory Buys Direct who will provide original factory replacement parts. Failure to use original factory replacement parts will void this warranty.

Traveling, handling, transportation, diagnostic, material, labor and incidental costs associated with warranty repairs, unless expressly covered by this warranty, are not reimbursable under this warranty and are the responsibility of the owner.

Excluded from this warranty are products or parts that fail or become damaged due to misuse, accidents, improper installation, lack of proper maintenance, tampering or alteration(s).

This is Factory Buys Direct's exclusive warranty, and to the full extent allowed by law; this express warranty excludes any and all other warranties, express or implied, written or verbal and limits the duration of any and all implied warranties, including warranties of merchantability and fitness for a particular purpose to one (1) year on new products and 30 days on factory reconditioned products from the date of first purchase.

Factory Buys Direct makes no other warranties regarding this product.

Factory Buys Direct's liability is limited to the purchase price of the product and Factory Buys Direct shall not be liable for any other damages whatsoever under any circumstances including direct, indirect, incidental, or consequential damages.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



**FACTORY
BUYS
DIRECT.COM**

Factory Buys Direct
500 Brown Industrial Parkway
Canton, GA 30114
1-855-607-6557

M140030/31-01
Rev. A
01/16