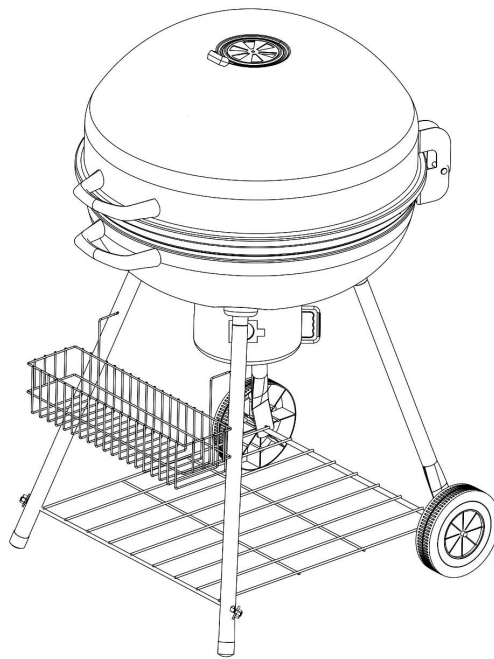




22.5 Inch Kettle Charcoal Grill

Model# GR2250T



OUTDOOR USE ONLY! NEVER USE INDOORS!

⚠️ CARBON MONOXIDE HAZARD ⚠️

Burning charcoal inside may be fatal. It gives off carbon monoxide, which has no odor. NEVER burn charcoal in enclosed spaces.

Read and follow all of the manufacturer instructions before beginning assembly or operation. Failure to do so could result in fire, burns, or other serious personal injury.

Keep this owner's manual for future reference. If you sell or give this product to someone else, make sure this manual accompanies this product.

IMPORTANT SAFETY INFORMATION

DANGER

Failure to follow the dangers, warnings, and cautions in this manual may result in serious bodily injury, or death, as well as property damage due to a fire or explosion.

WARNING

CALIFORNIA PROPOSITION 65

- Combustible by-products produced when using this product 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.

Always wash your hands after handling this product!

Safe Grill Placement

WARNING

- This grill is for **OUTDOOR USE ONLY!** NEVER use this grill in an enclosed area or under an overhead cover of any kind, including a tent, patio cover, or any other building or structure.
- **DO NOT** use this grill within 10 feet of any combustible material, including, but not limited to shrubbery, trees, wood or treated wood decks, fences, patios, porches, walls, vehicles, and any flammable liquid.
- **ONLY** use this grill on a hard, level, non-combustible, stable surface, such as, concrete that is able to support the weight of the grill. NEVER use on wood or other combustible surfaces.
- NEVER use this grill where children or pets could come into contact with the grill.
- For residential use only! NOT for commercial use! **DO NOT** use this grill for other than its intended purpose. Any commercial use voids all warranties.

Grill Preparation Safety

WARNING

- DO NOT use this grill without the ash catcher (if available), ash pan, or ash tray in place.
- DO NOT use this grill unless all parts are in working condition and properly installed.

Charcoal Lighting Safety

WARNING

- We recommend a charcoal chimney starter to avoid the dangers of charcoal starter fluid. ALWAYS read and follow the chimney starter manufacturer's instructions and warnings.
- If you use charcoal starter fluid, ONLY use starter fluid approved for lighting charcoal.
- NEVER use gasoline, alcohol, kerosene, or any other highly flammable liquid. Use of any of these or similar products could cause an explosion, possibly leading to severe bodily injury.
- Carefully read the charcoal and starter fluid manufacturer's warnings and instructions before using this grill. Failure to do so could result in serious injury.
- ALWAYS clean up any starter fluid spills before lighting charcoal.
- ALWAYS allow charcoal starter fluid to completely burn off prior to closing the grill lid. Failure to do so could trap fumes in the grill and might result in a flash fire or explosion when the lid is opened.
- NEVER add charcoal starter fluid to hot or warm coals. Flare ups could occur and cause burns.
- ALWAYS store charcoal starter fluid safely away from grill. DO NOT store starter fluid or other flammable liquids or materials under the grill.

Grill Use Safety

WARNING

- DO NOT use the grill in windy conditions.
- NEVER leave a hot grill unattended.

- Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill while lit or still hot.
 - ALWAYS wear protective gloves or oven mitts.
 - DO NOT TOUCH any hot grill surfaces.
- DO NOT wear loose clothing or allow hair to come into contact with grill.
- NEVER add pre-soaked charcoal to hot or warm coals or ashes. Dangerous or explosive flare ups could occur and result in bodily harm.
- USE EXTREME CAUTION when adding charcoal and/or wood to the grill while cooking, as charcoal is still hot and can cause burns.
- AVOID INJURY! ALWAYS wear oven mitts or grilling gloves when lifting the lid, adjusting the grates, or in any other way touching the grill while it is hot.
- Lids are heavy, and will be very hot during and after use.
 - Removable Lid: NEVER set hot lid on grass, furniture, deck or combustible materials.
 - Hinged Lid: ALWAYS open lid completely and secure to prevent unexpected closing.
- Some grills have shelves. NEVER place more than 8 pounds on any shelf. DO NOT lean on any shelf.
- When grilling, grease from food may drip onto the charcoal and cause a grease fire. If this happens close the lid and air vents to suffocate the flame. NEVER use water to extinguish a grease fire.
- Keep hands, face, and body a safe distance from the grill when opening the lid. Flare ups may occur when flames or hot coals encounter increased airflow.
- NEVER try to remove the ash catcher (if available) while coals are hot. Doing so could cause burns.

After Use Safety

WARNING

- ALWAYS allow grill and all components to cool completely before handling.
- DO NOT remove ashes or used coals from the grill until they are fully extinguished.
- To extinguish charcoal, close all vents and place lid on grill until coals are completely out.
- NEVER leave coals and ash unattended in the grill. All extinguished coals and ash must be removed and carefully placed in a non-combustible metal container. Saturate coals and ash with water and allow them to remain in the metal container for 24 hours before disposing.
- Keep extinguished coals and ash safely away from combustible structures and materials.
- Spray or douse the surfaces under and around the grill with water until completely wet to extinguish any ashes, coals, or embers that may have fallen during grilling or cleaning.
- Store the grill in a dry location out of reach of children and pets when not in use.

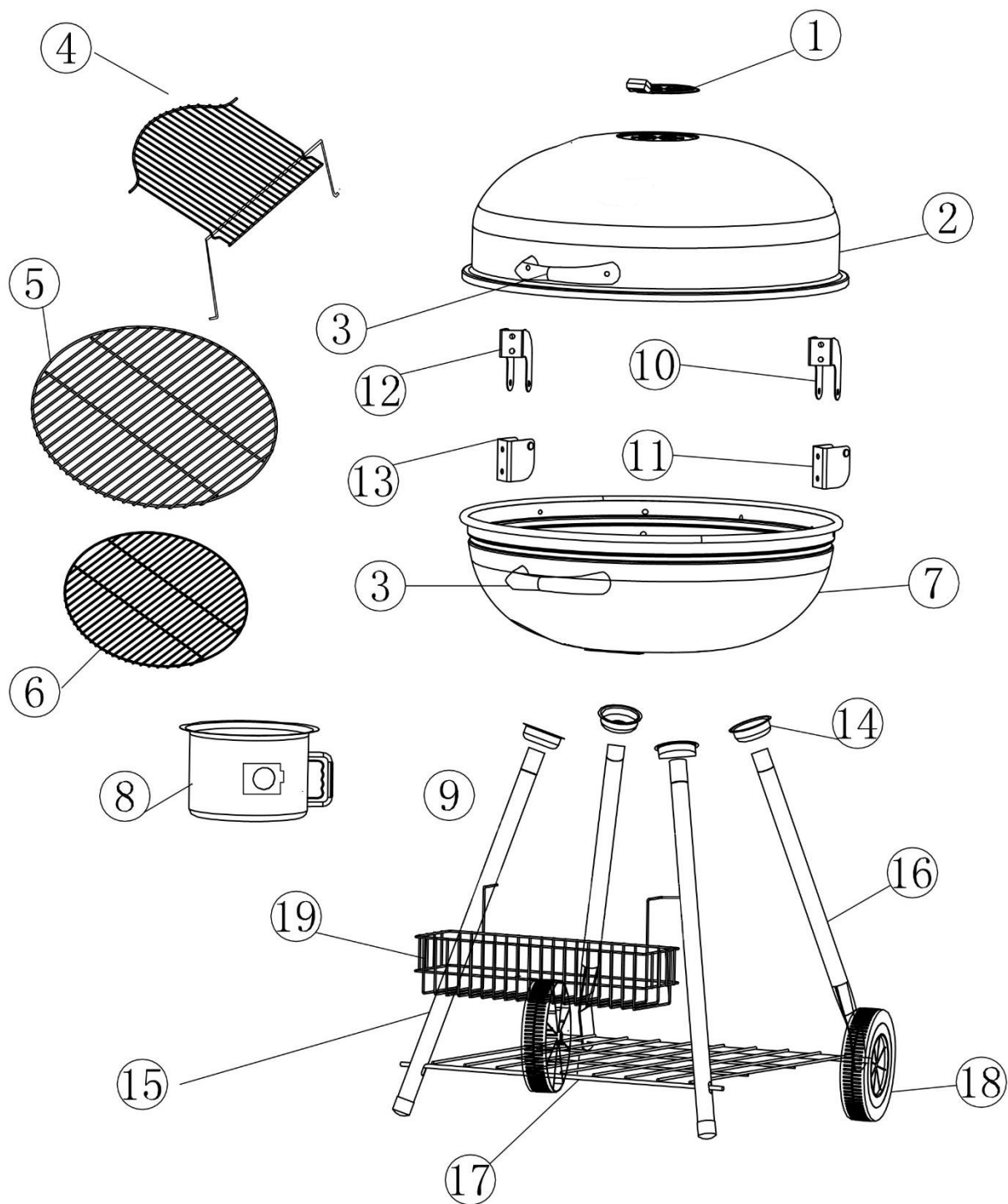
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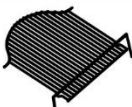

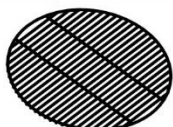

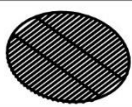








Preparation

- DO NOT RETURN PRODUCT TO STORE
 - For assistance, please email customerservice@dongfangjm.com or call 866-273-2284.
Please have your owner's manual and model number available for reference.
- To avoid losing any small components or hardware, assemble your product on a solid level surface.
- Clear an area large enough to layout all components and hardware that is soft to not scratch or damage any surface finishes.
- When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware, while being cautious not to over tighten to avoid damaging the surface or stripping hardware.
- Follow all steps in order to properly assemble your product.
- Dispose of all packaging materials properly. Please recycle whenever possible.


Exploded View



Parts List

No.	Description	Image	Qty	No.	Description	Image	Qty
1	Lid Air Vent		1	11	Lower Right Hinge		1
2	Lid		1	12	Upper Left Hinge		1
3	Handle		2	13	Lower Left Hinge		1
4	Warming Rack		1	14	Leg Bowls		4
5	Cooking Grid		1	15	Stationary Leg		2
6	Charcoal Grate		1	16	Wheel Leg		2
7	Bowl		1	17	Wire Shelf		1
8	Ash Catcher		1	18	Wheels		2
9	Ash Catcher Handle		1	19	Condiment Basket		1
10	Upper Right Hinge		1				

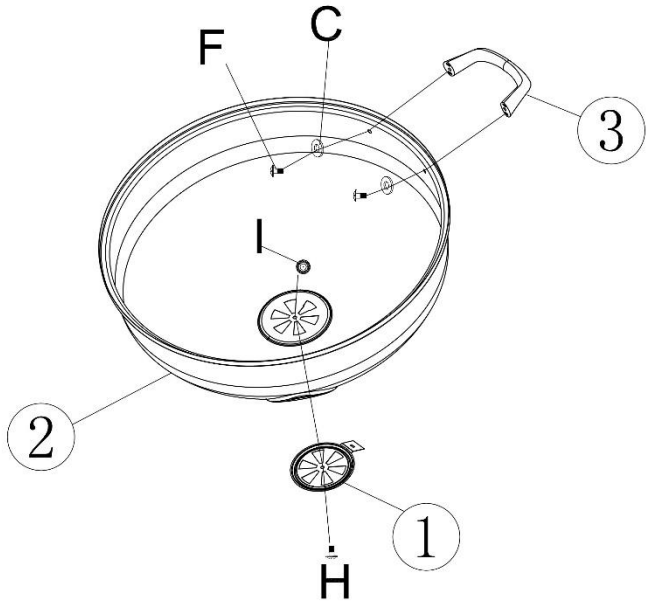
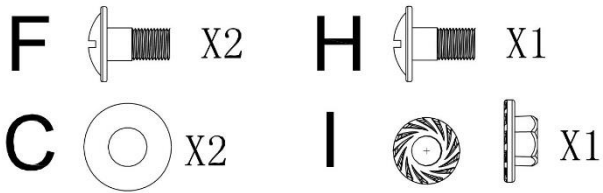
Hardware & Tools

No.	Description	Qty	Image
A	M8 Nuts	4	
B	M6x40 Bolts	4	
C	Washers (Hinges&Handle)	14	
D	M6x12 Bolts	8	
E	M6 Nuts	8	
F	M6x13 Bolts	6	
G	Cotter Pins	2	
H	M5x10 Bolts	1	
I	M5 Nuts	1	
J	Washers(Legs)	4	
K	Hinge Pins	2	
L	Plastic Washers	4	

Assembly Instructions

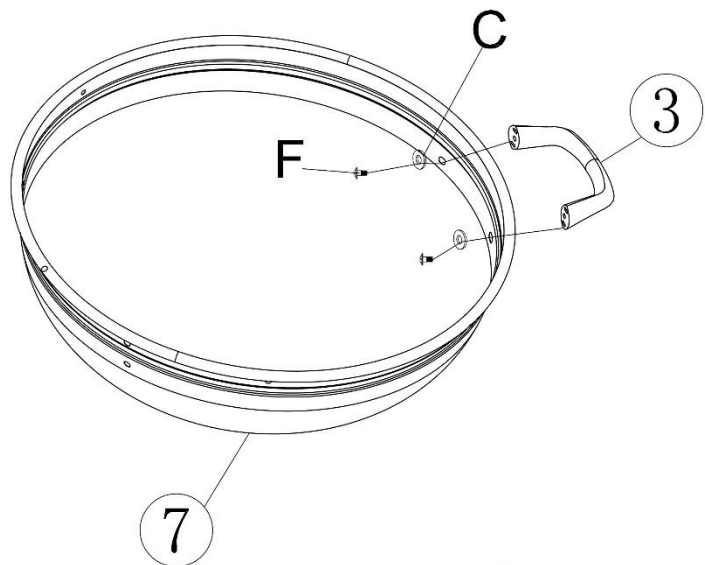
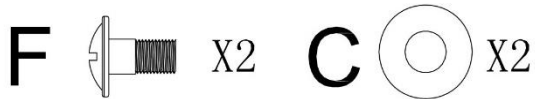
Step 1

Connect the Handle(3) to the Lid(2) by using Washers(C) and M6x13 Bolts(F). Next, attach the Lid Air Vent(1) to the top of the Lid(2) using M5x10 Bolt(H) and M5 Nut(I).



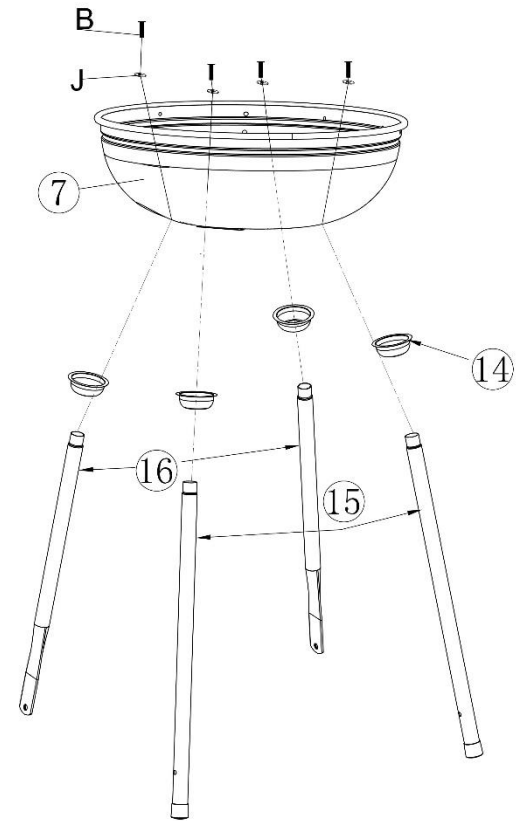
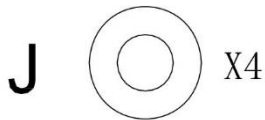
Step 2

Connect the Handle(3) to the Bowl(7) by using Washers(C) and M6x13 Bolts(F).



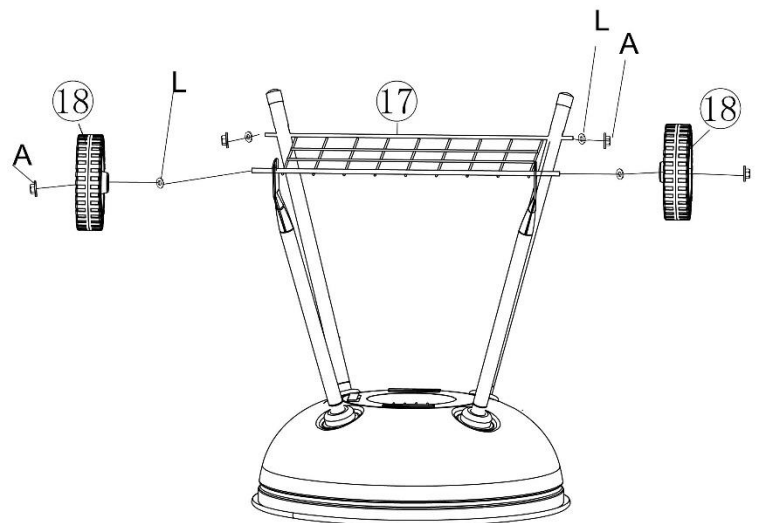
Step 3

Place the Leg Bowls(14) onto the Stationary Legs(15) and attach them to the front side of the Bowl(7) using Washers(J) and M6x40 Bolts(B). Make sure that the holes for the Condiment Rack are pointing in. Place the Leg Bowls(14) onto the Wheel Legs(16) and attach them to the back side of the Bowl(7) using Washers(J) and M6x40 Bolts(B). Make sure the Wheel Legs bend inwards at the bottom.



Step 4

Place the Bowl(7) upside down to attach the Wire Shelf(17) and Wheels(18). Slide the longer of the threaded ends of the Wire Shelf(17) into the Wheel Leg holes and the shorter ends into the Stationary Legs. Place a Plastic Washer(L) onto the threaded Wire Shelf(17) through the Wheel Legs, then slide on the Wheels(18). Secure the Wheels(18) with M8 Nuts(A). Place a Plastic Washer(L) onto the threaded Wire Shelf(17) through the Stationary Legs and secure with M8 Nuts(A).

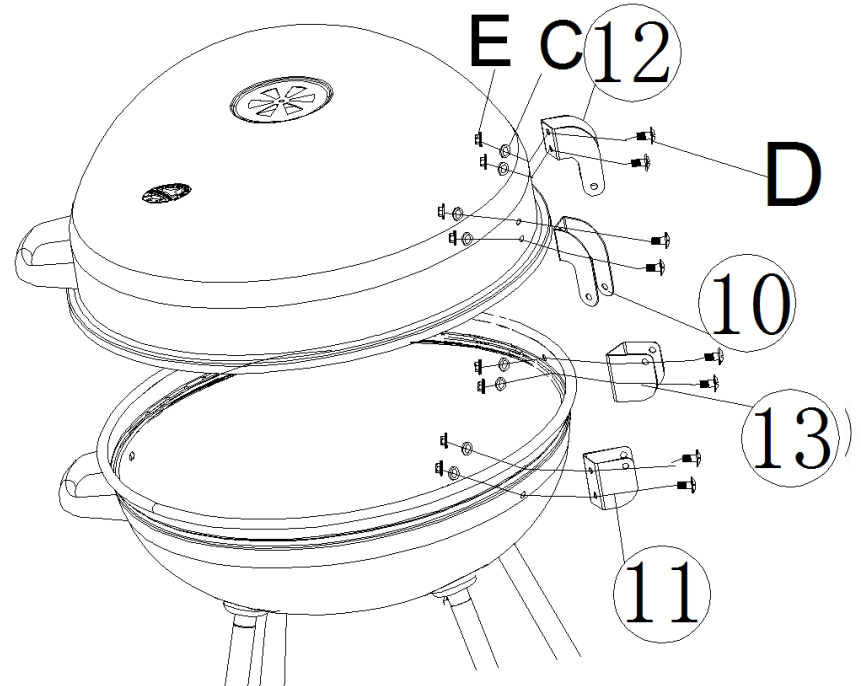


Step 5

Note: The hinges are labeled left and right while looking at the front of the grill.

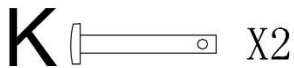
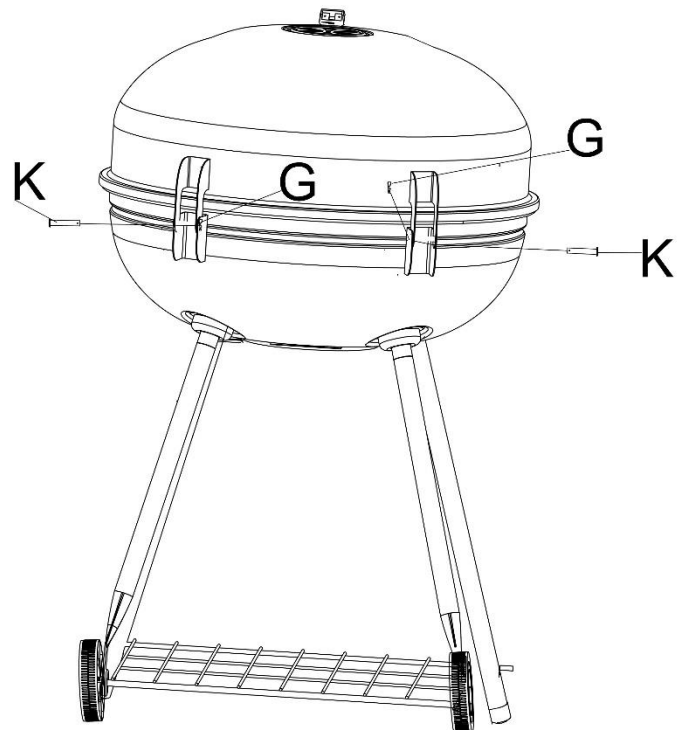
Attach the Upper Left Hinge(12) and Upper Right Hinge(10) to the Lid using M6x12 Bolts(D) and Washers(C) on the outside of the hinges and securing with M6 Nuts(E) on the inside of the Lid.

Attach the Lower Left Hinge(13) and Lower Right Hinge(11) to the Bowl using M6x12 Bolts(D) and Washers(C) on the outside of the hinges and securing with M6 Nuts(E) on the inside of the Bowl.



Step 6

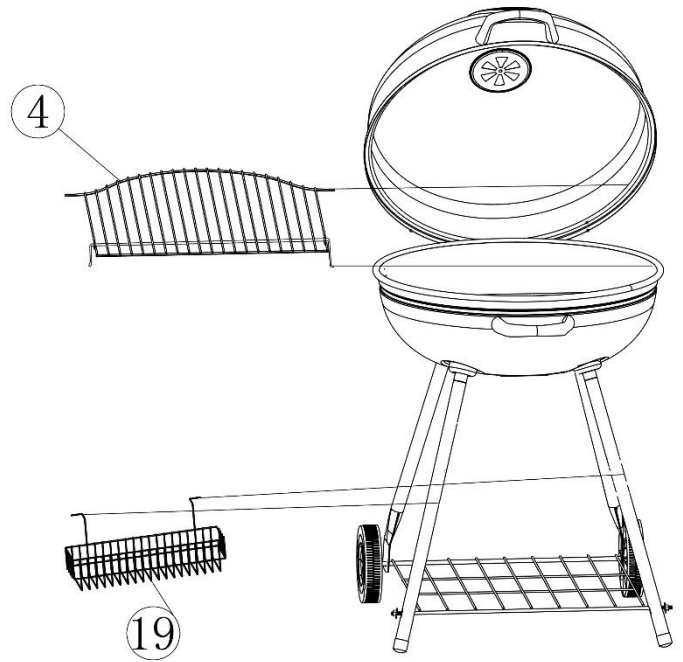
Place the Lid on the Bowl with the Upper Hinges inside of the Lower Hinges. Connect the Upper Hinges to the Lower Hinges by lining up the holes on the hinges and sliding a Hinge Pin(K) through the hinges and Cotter Pins(G) into the Hinge Pins.



Step 7

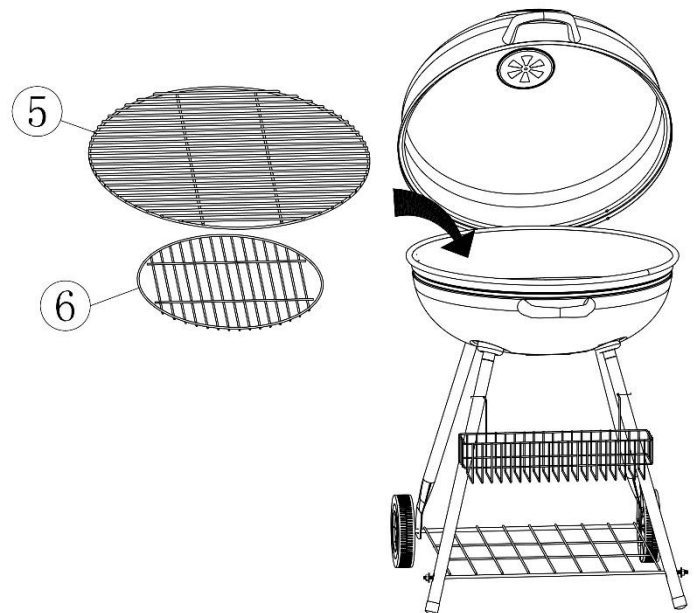
Place the secure arms of the Warming Rack(4) into the Lid and the swing arms into the Bowl.

Attach the Condiment Rack(19) by placing it into the holes on the Stationary Legs.



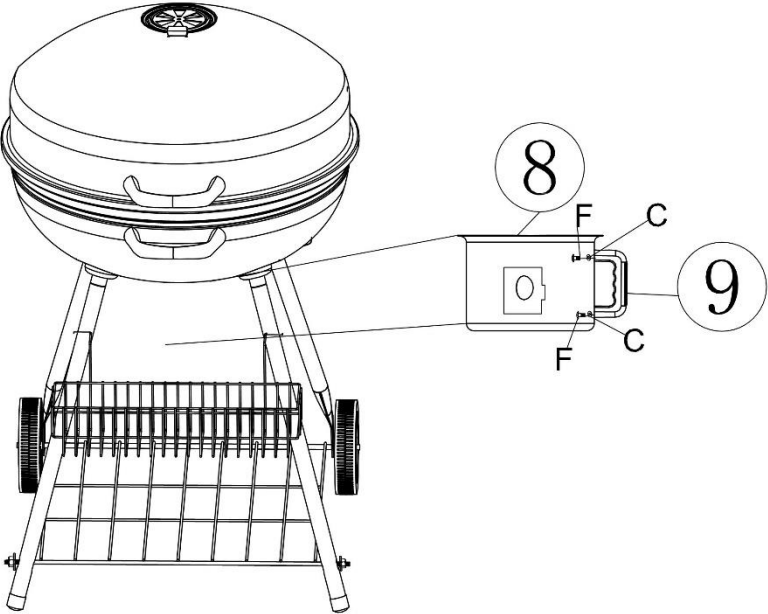
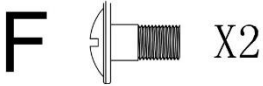
Step 8

Place the Charcoal Grate(6) into the bottom of the Bowl. Set the Cooking Grid(5) onto the top edge of the Bowl.



Step 9

Attach the Ash Catcher Handle(9) to the Ash Catcher(8) by using M6x13 Bolts(F) and Washers(C). Slide the Ash Catcher into the Bowl from the right side of the grill.



Care & Maintenance

- Wash cooking grids and charcoal grates with hot, soapy water. Rinse well and dry completely with a towel to prevent rusting.
- After washing and drying, lightly coat grids with vegetable oil or vegetable oil spray.
- Clean the inside and outside of the grill by wiping it with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surfaces to prevent rusting, but not on the charcoal grate.
- If rust appears on the **outside** of your grill, clean and buff the affected area with steel wool or a fine grit emery cloth. Touch up spots with a good quality **high-temperature rust resistant** paint.
- NEVER APPLY PAINT TO THE INTERIOR SURFACE. Doing so could cause a fire resulting in serious bodily harm or property damage.
- If rust appears on the interior surface of you grill, clean and buff the affected area with steel wool or a fine grit emery cloth. Coat the interior lightly with vegetable oil or vegetable oil spray.

Operating Instructions

Only use high grade charcoal briquettes, lump charcoal, cooking wood or charcoal/wood mixtures.

Wood chips and wood chunks may be used for a more robust flavor. Wood chips are available in a variety of flavors.

First Use

- Please make sure all labels, packaging and protective films have been removed from the charcoal grill.
- Remove manufacturing oils before cooking on this charcoal grill for the first time. Do this by operating the charcoal grill for at least 15 minutes with the lid closed, prior to adding food. This will “heat clean” the internal parts and dissipate odors.

Lighting Instructions

- Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate. We recommend using 2 pounds (approximately 30 briquettes) to start your fire, adding more as needed.
- If using starter fluid, saturate the charcoal briquettes with starter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer’s instructions.
- After allowing the starter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. Leave lid open until briquettes are fully lit. Failure to do so could trap fumes from charcoal starter fluid in grill and may result in a flash fire when lid is opened.

Lighting Instructions (continued)

- Never add charcoal starter fluid to hot or warm coals as flashbacks may occur causing injury.
- You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 10-15 minutes).
- Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long handle tool. ALWAYS use caution when handling hot coals.

Direct Grilling

Grilling directly over hot coals is ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

- Open the lid and remove cooking grid.
- Load and light charcoal per “Lighting Instructions” section.
- While wearing hand protection, carefully spread hot coals evenly across charcoal grid with a long handle tool.
- While wearing hand protection replace the cooking grid, close the lid and allow the charcoal grill to preheat.
- While wearing hand protection open the lid and place food onto cooking grids directly above the hot coals with a long handle tool.
- With lid open or closed, cook until desired internal food temperatures are achieved.
- When finished, allow charcoal to burn out by closing lid and all vents.

For more tips on Direct Grilling, please see “Tips for Better Cookouts and Longer Grill Life” section.

Indirect Grilling

Not cooking directly over hot coals is ideal for slow cooking and grilling foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

- Open Lid and remove cooking grid.
- Load and light charcoal per “Lighting Instructions” section.
- While wearing hand protection, carefully spread hot coals to the outside of charcoal grid with a long handle tool.
- While wearing hand protection, replace cooking grid, close lid and allow charcoal grill to preheat.
- While wearing hand protection open the lid. Use a long handled tool to place the food onto the cooking grids above the area **without** hot coals.
- With lid closed, cook until desired internal food temperatures are achieved.
- When finished, allow charcoal to burn out by closing lid and all vents.

For more tips on Indirect Grilling, please see “Tips for Better Cookouts and Longer Grill Life” section.

Controlling Flare-ups

Flare-ups are a part of cooking meats on a charcoal grill and adds to the unique flavor of grilling.

Excessive flare-ups can over cook your food and cause a dangerous situation for you and your charcoal grill. Excessive flare-ups are result from the build-up of grease in the bottom of your charcoal grill.

If grease fire occurs, close the lid until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

If excessive flare-ups occur, DO NOT pour water onto the flames.

Minimize Flare-ups

- Trim excess fat from meats prior to cooking.
- Cook high fat content meats indirectly.
- Ensure that your charcoal grill is on a hard, level, non-combustible surface.

Tips for Better Cookouts and Longer Grill Life

- To reduce flare-ups keep the charcoal grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
- Place delicate foods like fish and vegetables in aluminum foil pouches and indirect grill or place on upper cooking levels (warming rack), if available.
- To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
- When indirect grilling roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan.
- Try water pans to reduce flare-ups and cook juicier meats. Before starting coals remove cooking grids and place a heavy duty shallow pan directly on charcoal grid. Fill half way with water, fruit juices or other flavored liquids. Place coals around grid per "Lighting Instructions", replace cooking grids and position food over the loaded pan.
- Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
- Rotisseries, charcoal grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean up.
- Clean cooking grids and racks after every use with a quality charcoal grill brush designed for your grid material. Wear protective hand gear and gently remove the build-up while grids are hot.
- Allow charcoal grill to fully cool after every use. Then protect clean cooking grids with a light coat of vegetable oil or vegetable spray, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your grill.

Cleaning & Care

CAUTION! All cleaning and maintenance should be done when charcoal grill is cool and with the fuel supply removed.

Notices

- Abrasive cleaners will damage this product.
- Never use oven cleaner to clean any part of this charcoal grill.

Cleaning Surfaces

- Wipe surfaces clean with mild dishwashing detergent or baking soda.
- For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
- Rinse clean with water and dry immediately.

Tips

- Keep charcoal grill covered when not in use to help prevent rust.
- Applying a light coat of vegetable oil or vegetable spray to the interior surfaces of the charcoal grill can help prevent rust. **DO NOT** coat charcoal grate or bottom of bowl.

Thank you for purchasing this charcoal grill!

If you need help, have missing or damaged parts, or have any questions, please email us at customerservice@dongfangjm.com

Or, call us toll free at

1-866-273-2284 (9AM - 4PM, Monday through Friday, Central Standard Time)