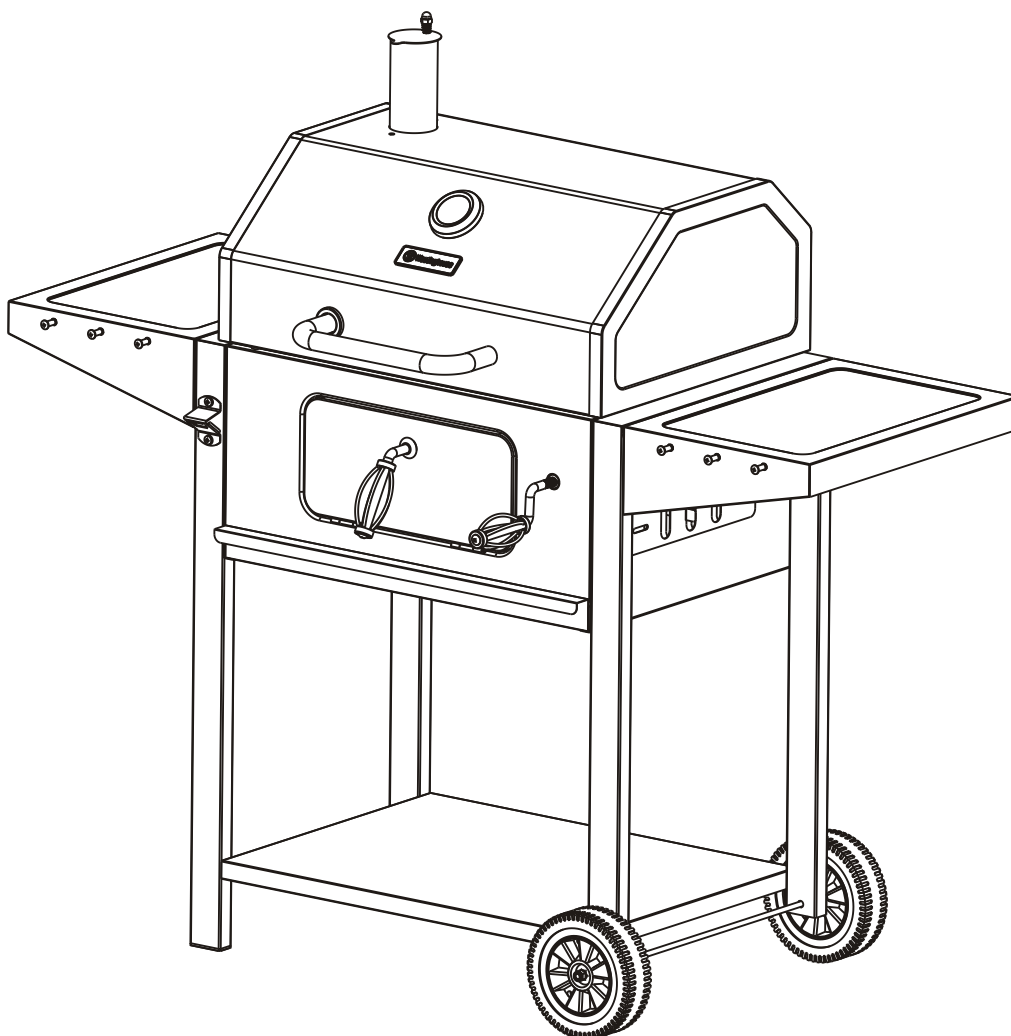




25 INCH DELUXE CART CHARCOAL GRILL

Owner's Manual

Model: GF2518



BASE WITH 2
PLASTIC WHEELS



FRONT DOOR



WARMING RACK



SIDE SHELVES WITH
TOOL HANGERS



STAINLESS STEEL
THERMOMETER



25
INCHES

OUTDOOR USE ONLY! NEVER USE INDOORS!

**Note : Read and understand this manual before use.
Keep this manual for future reference.**

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.

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.

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!

Safety 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' (3 m) of any combustible material, including, but not limited to shrubbery, trees, wood or treated wood decks, fences, patios, porches, walls, vehicles, gasoline, lighter fluid, or any other 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. Failure to do so could result in serious injury.
- 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 lb (3.6 kg) on any shelf. DO NOT lean on any shelf.
- NEVER raise or lower the charcoal grate when smoking with water as hot water may splash onto the coals creating a burst of steam and hot ash.
- 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.

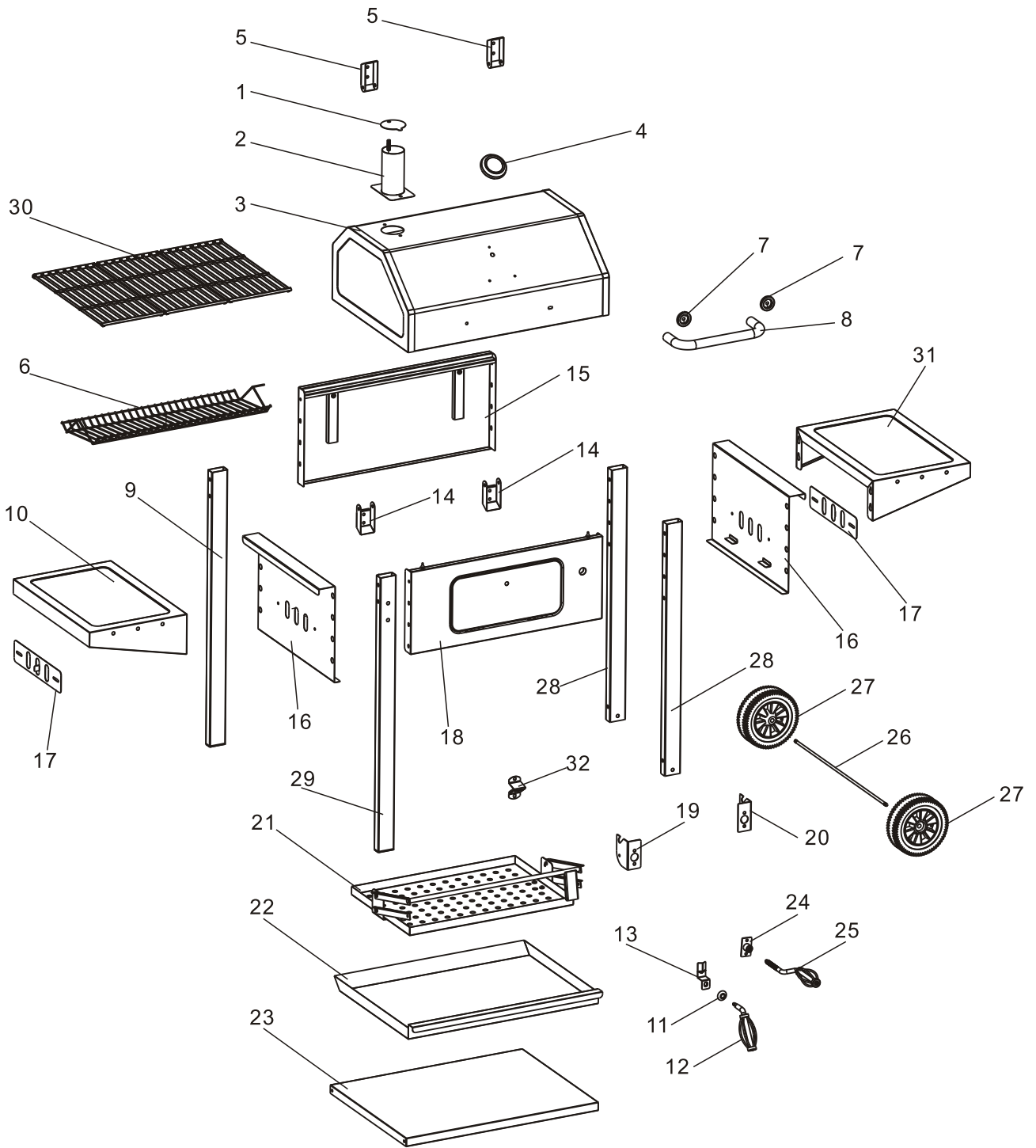
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Preparation

- To avoid losing any small components or hardware, assemble your product on a level surface that does not have cracks or openings.
- Clear an area large enough to lay out all components and hardware that is soft enough 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.













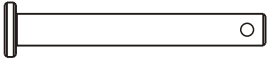

EXPLODED VIEW



PARTS LIST

NO.	Descriptino	Qty.	Image	NO.	Descriptino	Qty.	Image
1	Chimney Lid	1		17	Side vents	2	
2	Chimney	1		18	Front panel with door	1	
3	Grill lid	1		19	Left upper bracket	1	
4	Temperature gauge	1		20	Right upper bracket	1	
5	Upper hinges	2		21	Charcoal tray assembly	1	
6	Warming rack	1		22	Ash pan	1	
7	Lid handle flange	2		23	Bottom panel	1	
8	Lid handle	1		24	Crank brace	1	
9	Back stationary leg	1		25	Crank	1	
10	Left side shelf	1		26	Axle	1	
11	Charcoal door handle flange	1		27	Wheels	2	
12	Charcoal door handle	1		28	Wheel legs	2	
13	Door Catch	1		29	Froot stationary leg	1	
14	Lower hinges	2		30	Cooking grids	3	
15	Rear panel	1		31	Right side shelf	1	
16	Left side panel	2		32	Bottle opener	1	

HARDWARE TOOLS

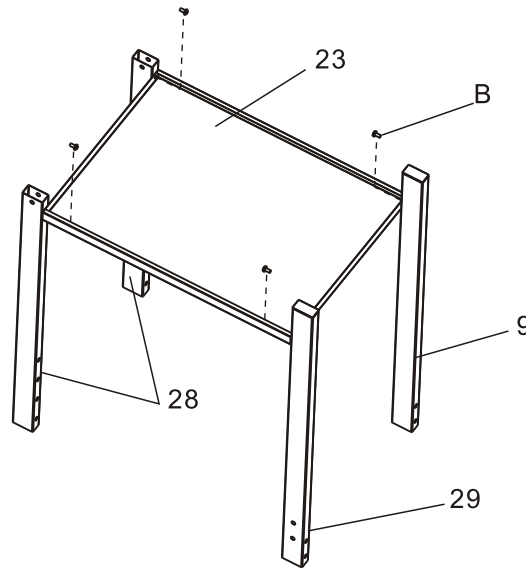
NO.	Descriptino	Qty.	Image	NO.	Descriptino	Qty.	Image
A	M6×40 screws	4		H	small cotter pins	3	
B	M6×12 screws	36		I	Large cotter pins	2	
C	M6×15 screws	6		J	M6 chrome tension nuts	4	
D	M6×35 screws	4		K	M6 flange nuts	7	
E	M6×34 holder screws	6		L	M8 lock nuts	2	
F	M6×11 hinge pins	2		M	Chimney nuts	1	
G	M7×55 hinge pins	2		N	Spring	1	

The following tools are needed for assembly: Star-head Screwdriver and Adjustable Wrench (not provided)

ASSEMBLY INSTRUCTIONS

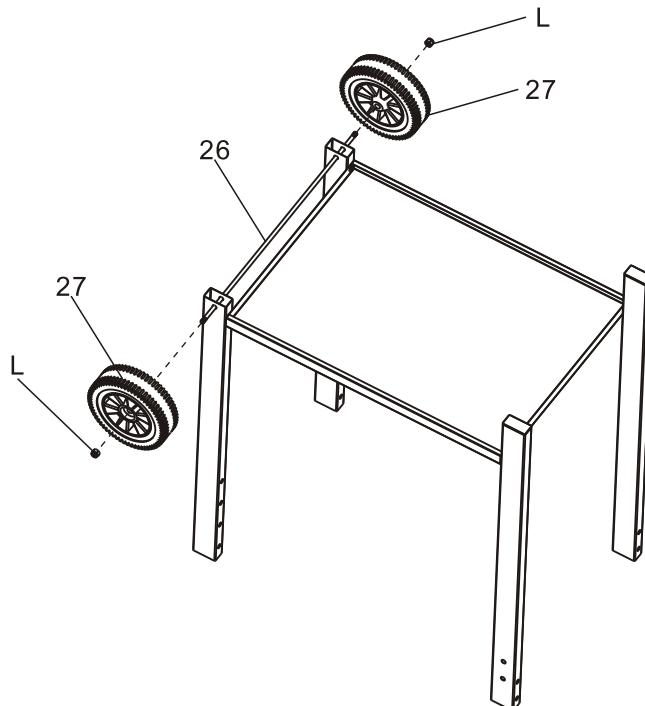
Step 1

Attach back stationary leg (9), front stationary leg (29) and wheel legs (28) to the bottom panel (23) using M6*12 screws (B).



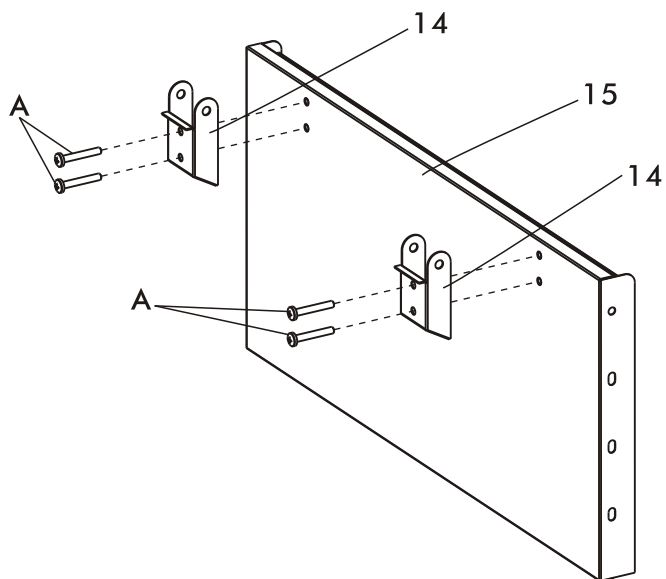
Step 2

Insert axle (26) through the wheel legs. Place wheels (27) on the end of each axle and secure with M8 lock nuts (L).



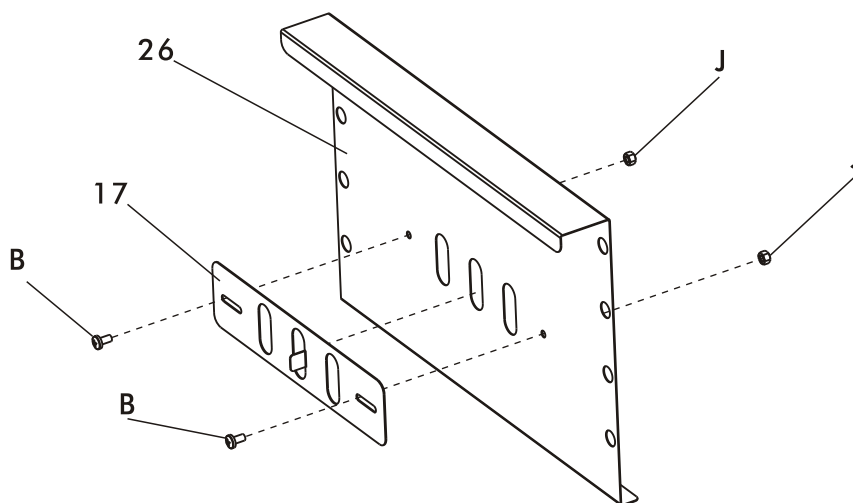
Step 3

attach lower hinges (14) to the rear panel (15) using M6*35 screws (A).



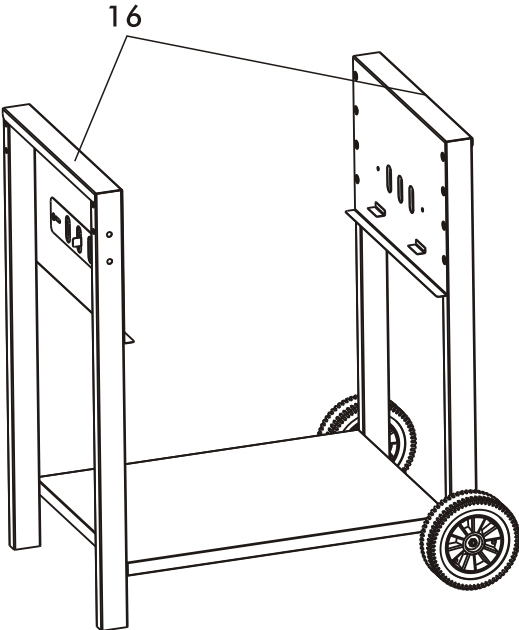
Step 4

Attach vent (17) to side panel (16) by using M6*14 2screws (B) and M6 chrome tension nuts (J).



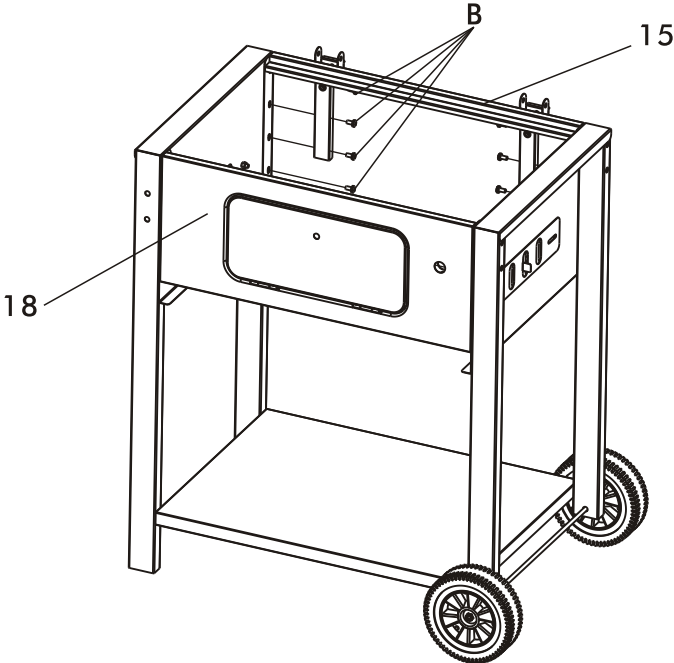
Step 5

Slide the lip of left side panel (16) over the top on the stationary legs. Slide the lip of the right side panel (16) over the top of the wheel legs.



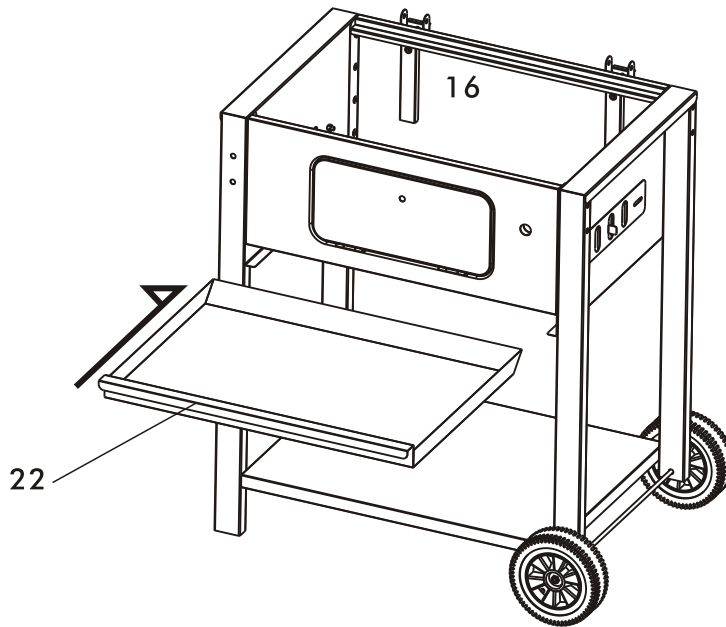
Step 6

Secure front panel (18) and rear panel (15) to the legs using M6*12 screws (B).



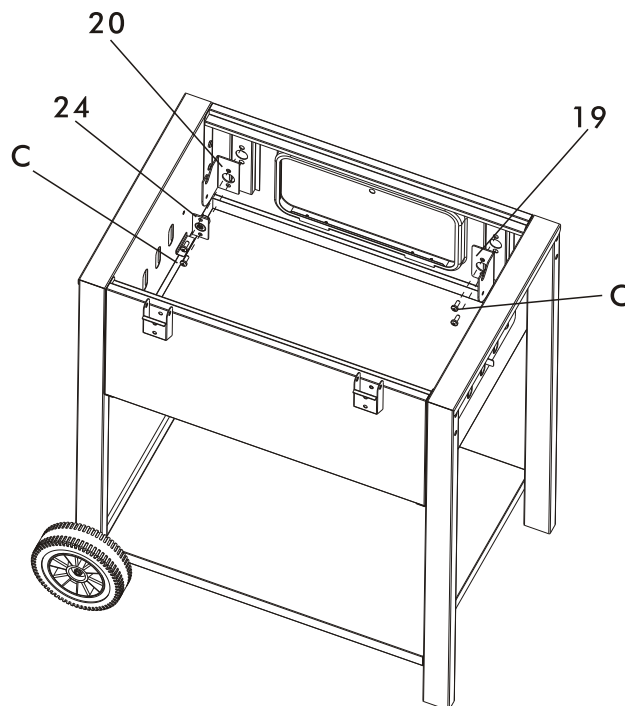
Step 7

Slide ash pan (22) into the front of the grill, directly under the front panel.



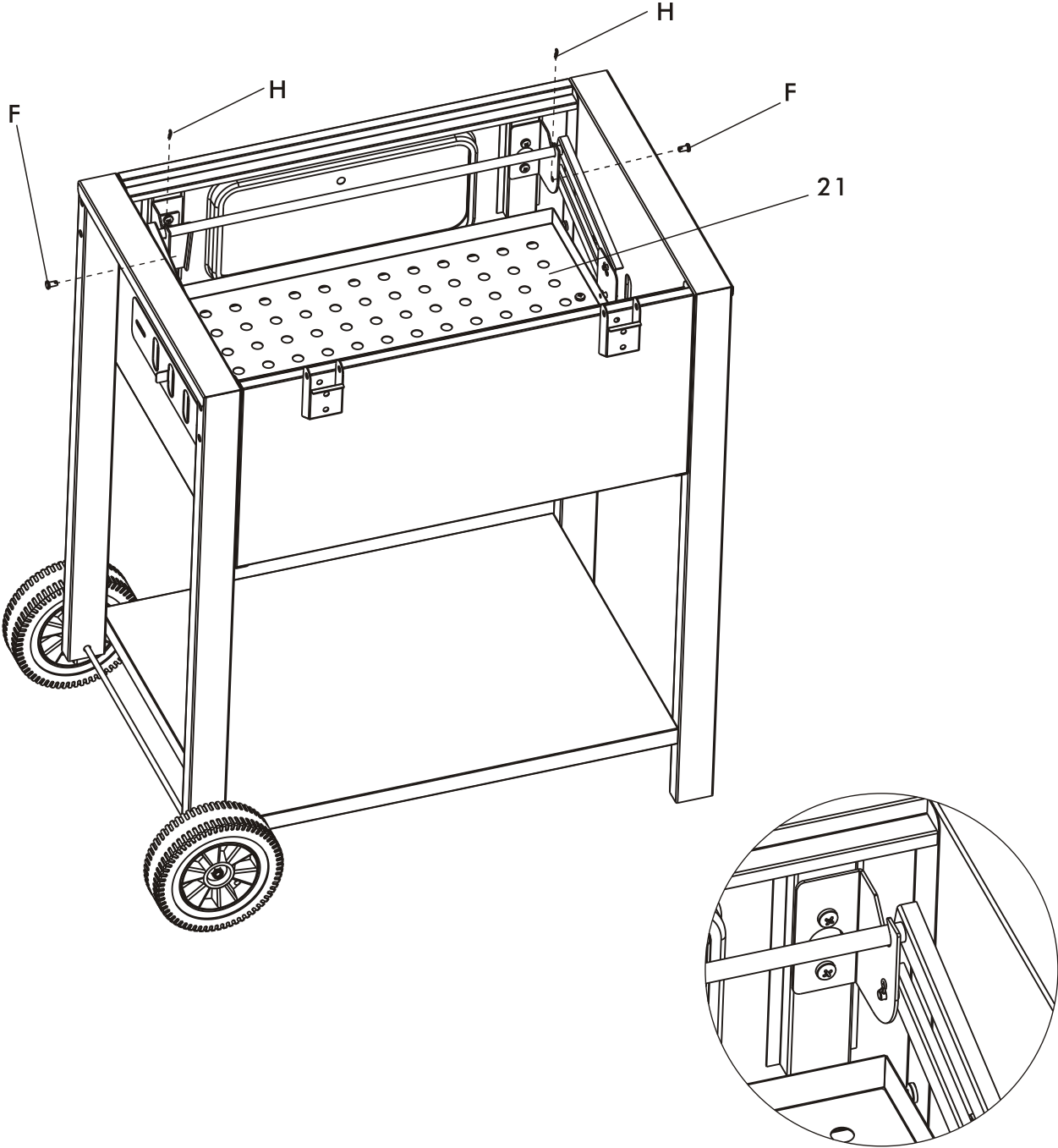
Step 8

Attach crank brace (24) and right upper bracket (20) to the hole on the right corner of the front panel, and secure with M6 x 15 screw ©. Attached left upper bracket (19) to the hole on the left corner of the front panel, and secure with M6 x 15 screw (C).



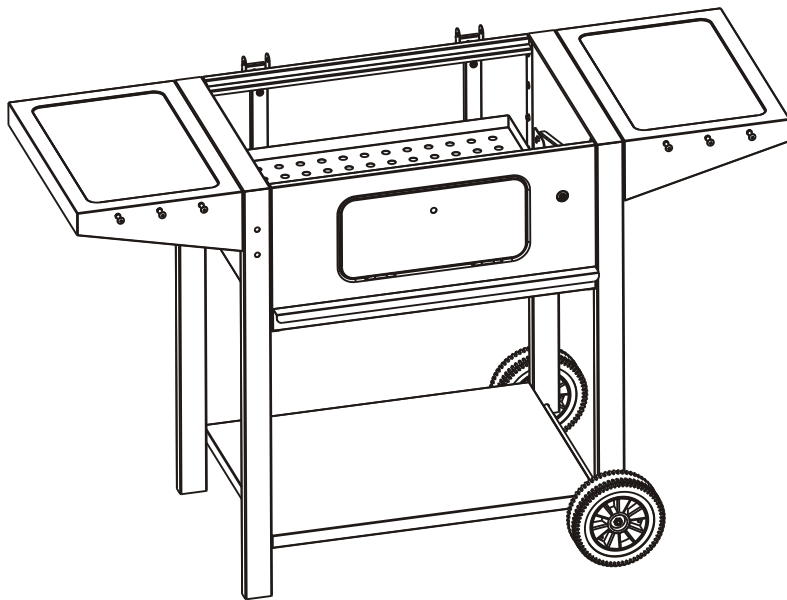
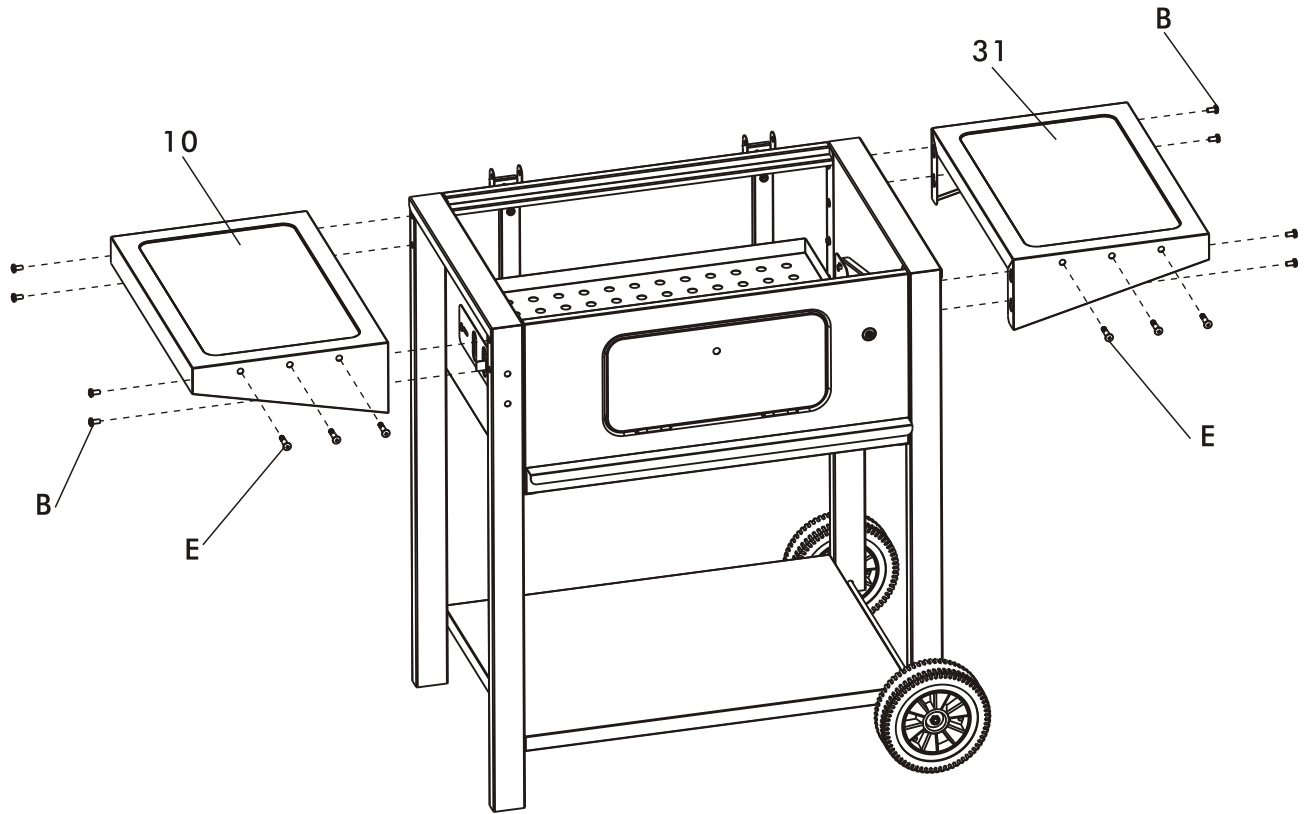
Step 9

Fit the charcoal tray (21) into firebox, fix it with M6 x 11 hinge pin (F) and a small cotter pin (H)



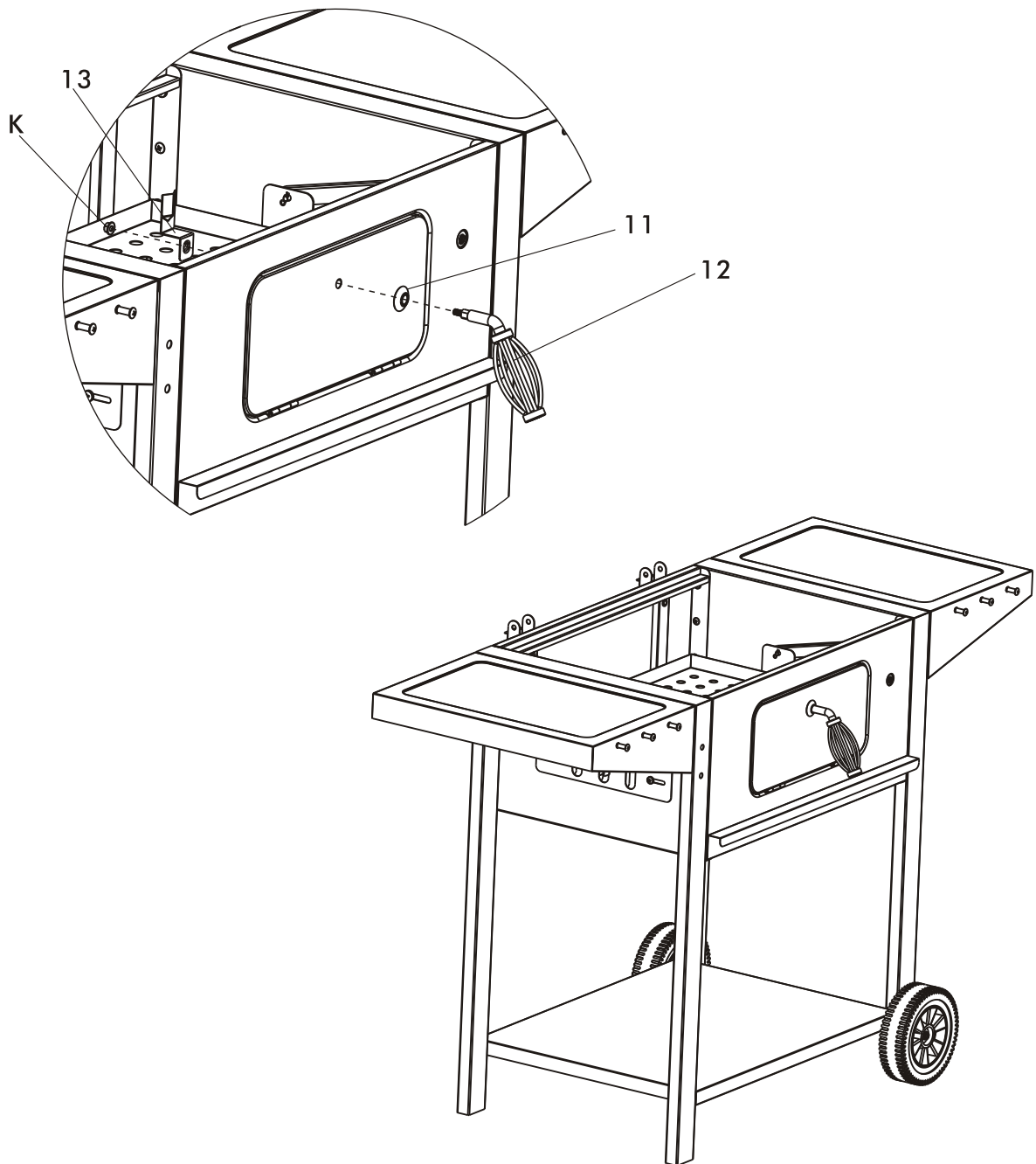
Step 10

Secure the left side shelf (10) and the right side shelf (31) with M6*12 screws (B). Attach M6*34 tool holder screws (E) into the front of each shelf.



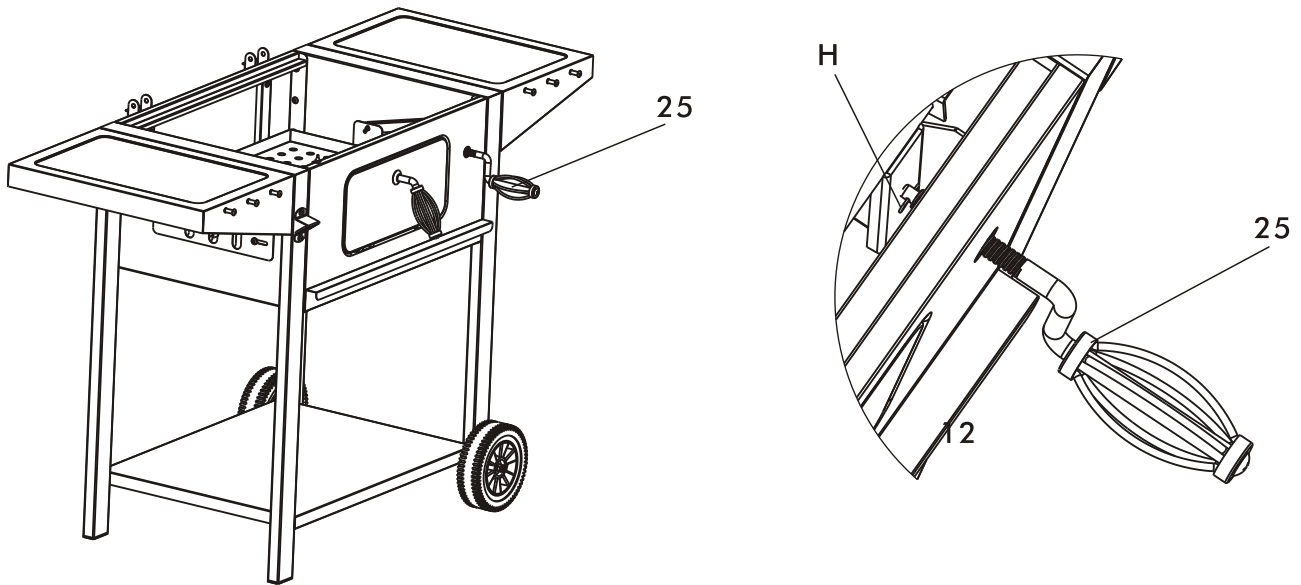
Step 11

To assemble the charcoal door handle (12) you will need to slide the charcoal door handle flange (11) onto the charcoal door handle (12) and then place the charcoal door handle (12) into the charcoal door. On the inside of the door place the door catch (13) onto the charcoal door handle and secure it all together with a M6 flange nut (K).



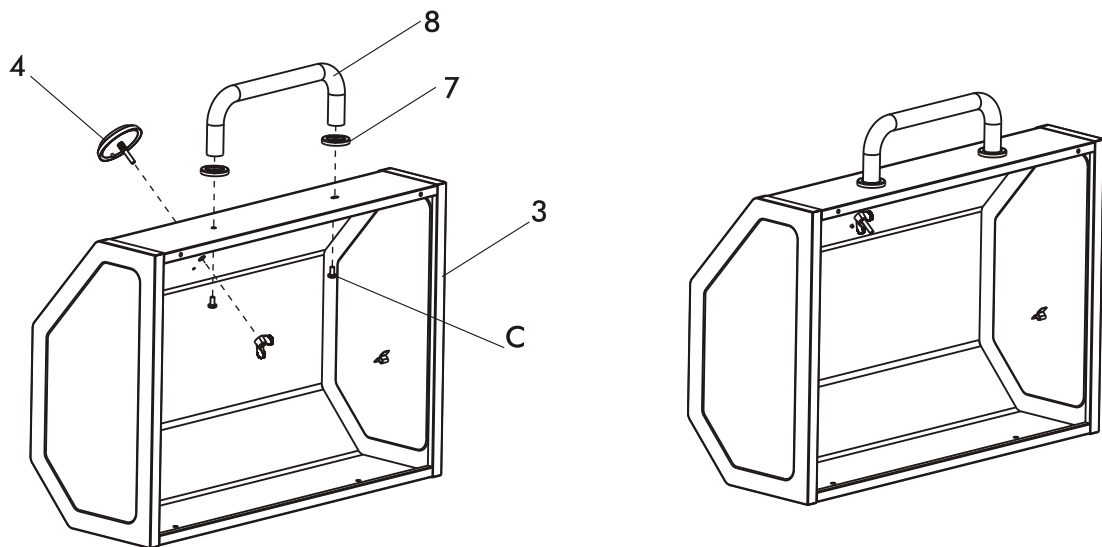
Step 12

Screw the crank (25) into the crank base (24) and secure it with pin (H).



Step 13

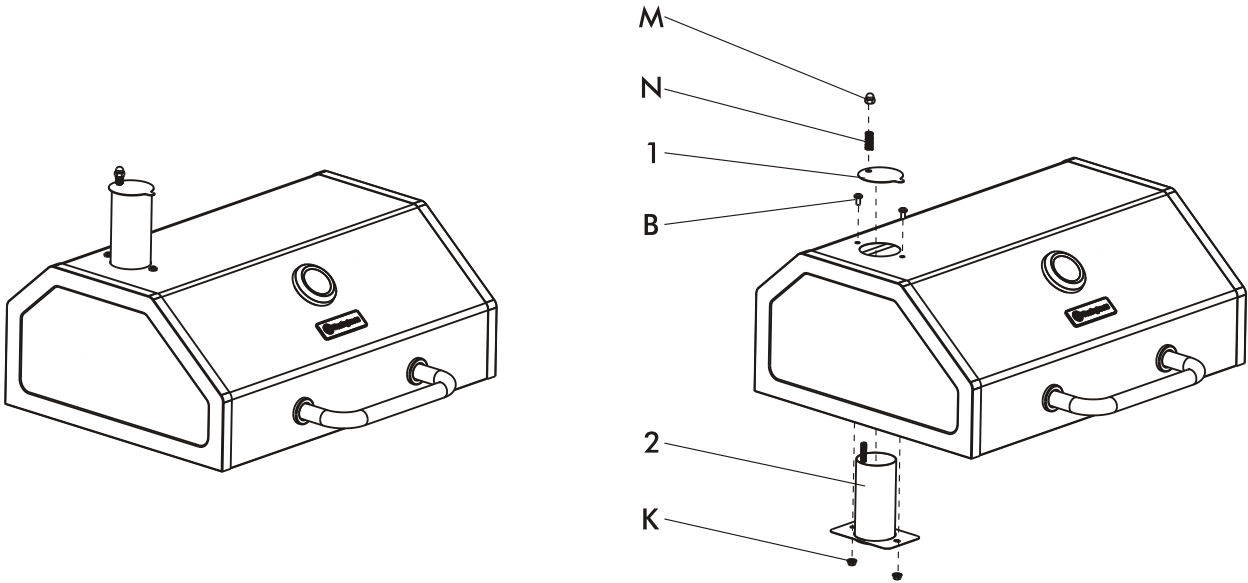
Attach the lid handle (8) and the lid handle flange (7) to the grill lid (3) by using M6*15 screw (C). Place the temperature gauge (4) through the hole on the grill lid and secure with the provided hardware.



Step 14

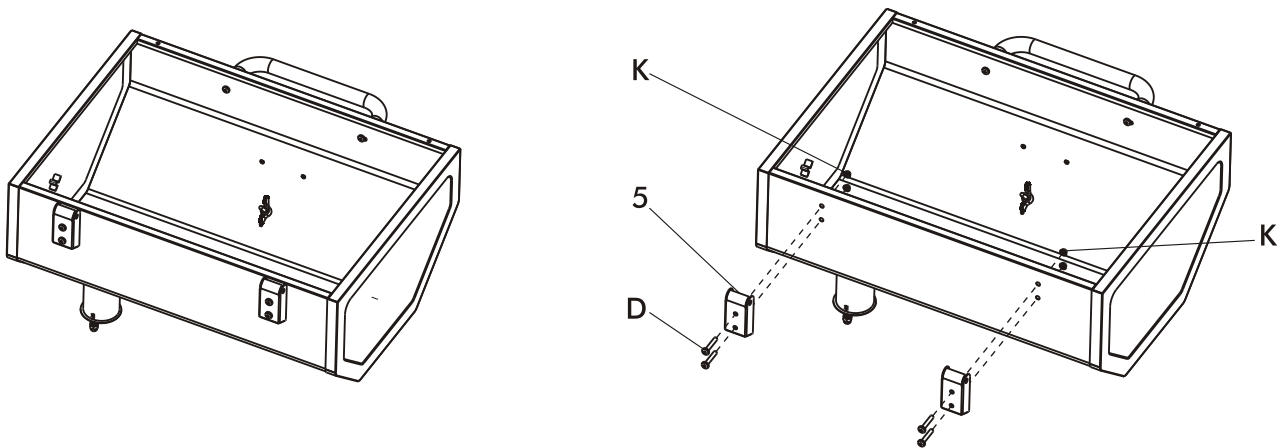
Slide chimney (2) into the grill lid from the inside. Attach the chimney to the lid using M6*12 screws (B) and M6 flange nuts (K).

Secure the chimney (2) with spring (N) and chimney nut (M).



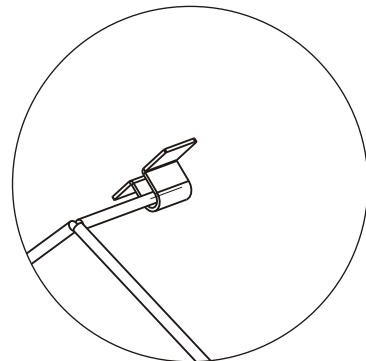
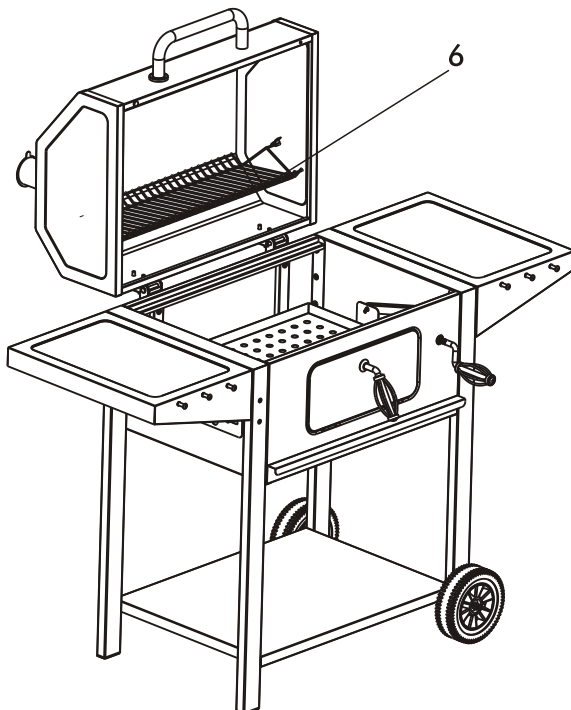
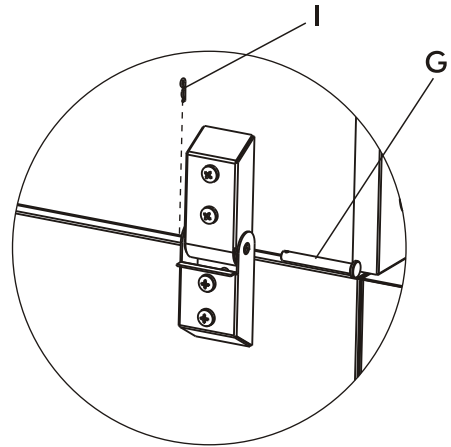
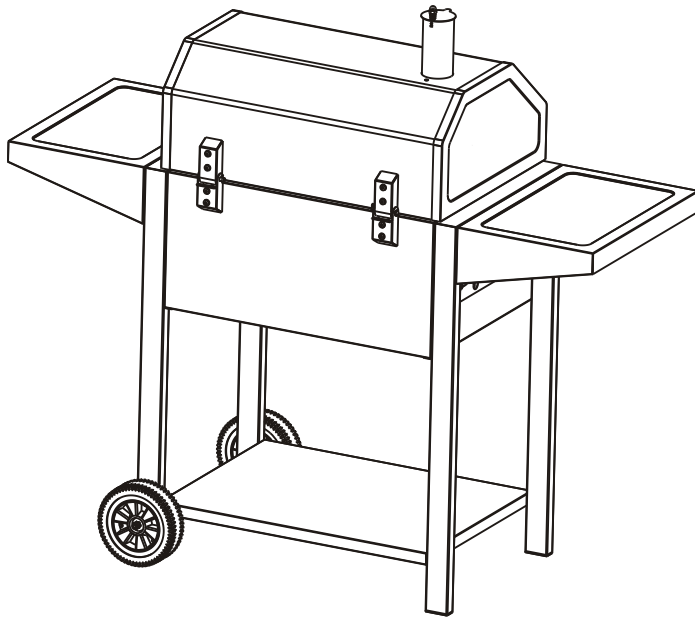
Step 15

Secure the upper hinges (5) to the grill lid using M6*35 screws (D) and M6 flange nuts (K).



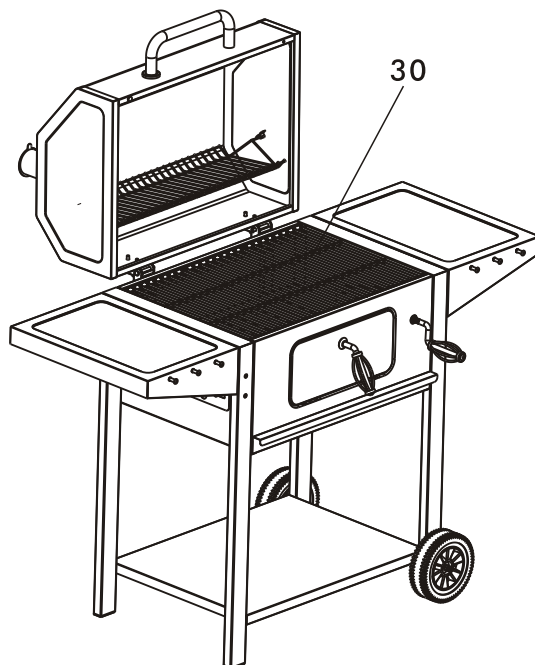
Step 16

Place the grill lid on top of the body of the grill, the upper hinges should fit inside of the lower hinges. Connect the hinges together using M7*55 hinge pins (G) and large cotter pins (I). Snap the left and right sides of the warming rack (6) in to the rack holders inside the grill lid.



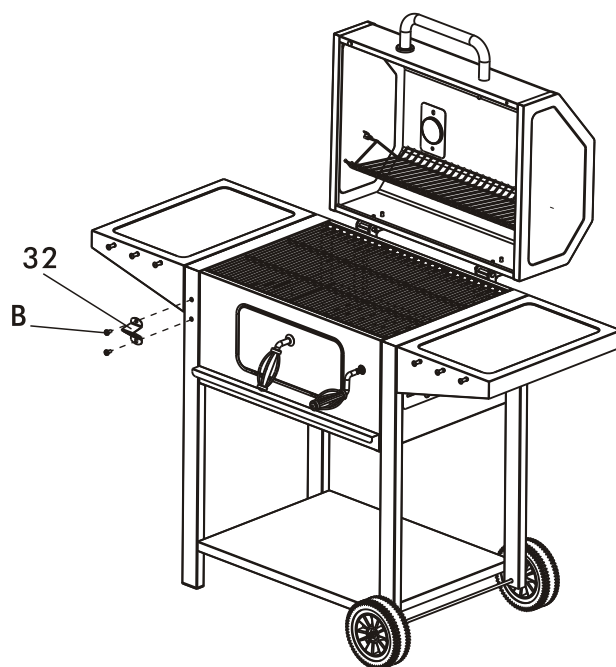
Step 17

Place the cooking grids (30) onto the top ledge of the grill body.



Step 18

Attach the bottle opener (32) to the front stationary leg using M5 screws (B).



Care & Maintenance

- Wash cooking grids and charcoal grates with hot, soapy water. Rinse well and dry completely with a towel. NEVER allow grates to drip dry, or dry in a dishwasher, as rusting may occur.
- After washing and drying, lightly coat grates and 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.
- 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 the 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 lb (1 kg) (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. ALWAYS light the fire with the grill lid open. 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 12 to 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 lid and remove cooking grid.
- Load and light charcoal per “Lighting Instructions” section. Leave lid open.
- 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 above the hot coals with a long handle tool.
- With lid open or closed, cook until desired internal food temperatures are achieved.
- NOTE: If additional briquettes are needed, remove food from cooking grid and while wearing hand protection remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace the cooking grid and food.
- 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. Leave lid open.
- 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.
- NOTE: If additional briquettes are needed, remove food from cooking grid, and while wearing hand protection, remove the cooking grid and place additional briquettes without disturbing the hot coals.

For more tips on Direct 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 at 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.

Limited Warranty

Dong Fang Jun Ma Trade Co., Ltd.(hereafter, DFJM) warrants that this Product shall be free from defects in workmanship and materials, for a period of 1 Year from the date of original purchase. Our obligation under this warranty shall be limited to replacement of parts during the warranty period. Our liability shall not extend beyond replacement of parts, This warranty excludes, normal wear & tear such as paint loss, discoloration and rust on the Product and its parts or components, and any damage arising from any of the following: negligent use or misuse of the Product, use contrary to this User's Manual, or alteration by any one other than DFJM. All warranty coverage is void if this grill is ever used for commercial or rental purposes; this warranty is valid only in the USA. The warranty period of 1 year shall not be extended or renewed by the repair or replacement of parts or compensation for the Product. If your Product is defective or otherwise requires service or parts, please call DFJM Customer Service toll-free at MONDAY TO FRIDAY, between 8:30 a.m. and 4:30 p.m. CST. Consumer is responsible for shipping, handling and processing of warranty claims after 30 days of purchase date. As proof of Purchase, a copy of your original purchase receipt must accompany any service request,

LIMITATION OF REMEDIES AND LIABILITY

We shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its Product. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this Product shall be limited to the duration of the above warranty. Neither us nor anyone else who has been involved in the creation, production, or delivery of the Product shall be liable for damages of any type, including but not limited to any lost profits, lost savings, loss of anticipated benefits, or other incidental or consequential damages which may arise out of the purchase, use, or inability to use the Product, whether arising out of contract, negligence, strict tort, or under any warranty, or otherwise, even if you have been advised of the possibility of such damage or any other claim by any other party. Our liability for any breach of warranty shall be limited to repair or replacement of the defective part or parts as described above. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. The above warranty gives you specific legal rights, and you may have other rights which vary from state to state.

Thank you for purchasing this product! If you have questions about the assembly or operation of this product, are missing parts, or have defective parts, please e-mail us at:

customerservice@dongfangjm.com

Or, call us toll free (M-F 8:30am to 4:30pm Central Time) at:

1-866-273-2284

Manufactured by:

Dong Fang Jun Ma

MADE IN CHINA