



CHARCOAL BARREL GRILL

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

SAVE THIS MANUAL FOR FUTURE REFERENCE

Model CHR3020AS

NOTICE TO INSTALLER:

LEAVE THESE INSTRUCTIONS
WITH THE GRILL OWNER FOR
FUTURE REFERENCE.

⚠ WARNING

HAZARDOUS EXPLOSION MAY RESULT IF THESE
WARNINGS AND INSTRUCTIONS ARE IGNORED. READ
AND FOLLOW ALL WARNINGS AND INSTRUCTIONS
IN THIS MANUAL TO AVOID PERSONAL INJURY,
INCLUDING DEATH OR PROPERTY DAMAGE.



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT 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.**

WARNING

- 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.
 - DO NOT use grill without charcoal tray in place. DO NOT attempt to remove charcoal tray while tray contains hot coal.
 - 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.
 - For outdoor use only. Do not operate grill indoors or in an enclosed area.
 - For household use only. Do not use this grill for other than its intended purpose.
 - We recommend the use of a Charcoal Chimney Starter (not included) 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.
 - 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.
 - 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.
 - Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
 - Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
 - Do not leave grill unattended when in use.
 - When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
 - Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
 - Do not store lighter fluid or other flammable liquids or material under the grill.
 - Use caution when adjusting charcoal grate height. Handle may be hot when in use.
 - Never raise or lower charcoal grate when water smoking as hot water may splash onto coals creating a burst of hot steam and coals.
- 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.

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⚠ WARNING

- 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.
- 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.
- Never place more than 15 pounds on side shelf.
- Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- 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.
- 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.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Close lid, doors and smoke stack to suffocate flame.
- 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 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 the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the grill thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the grill to protect it from excessive rusting.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by The Even Embers for this particular product are not recommended and may lead to personal injury or property damage.
- Store the grill out of reach of children and in a dry location when not in use.
- Do not attempt to service grill other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.
- Remove all stickers and labels before first use.
- 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.

ASSEMBLY INSTRUCTIONS

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

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 855-735-9922.

Inspect contents of the box to ensure all parts are included and undamaged.

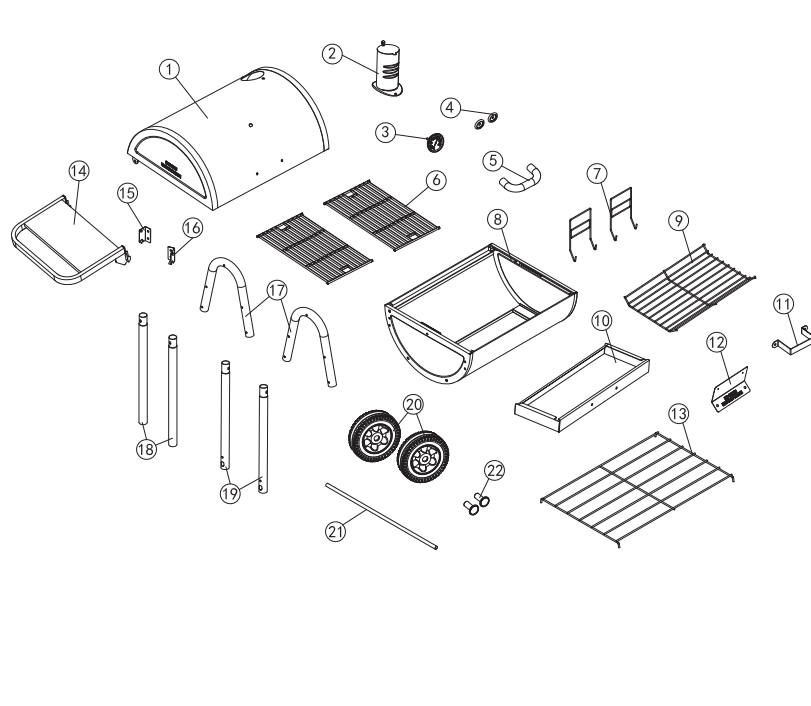
We recommend two people work together when assembling this unit.

The following tools are required (not included) to assemble this Barrel Grill:

- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

PARTS LIST - Barrel Grill:

- ① 1 Lid
- ② 1 Chimney
- ③ 1 Temperature Gauge
- ④ 2 Lid Handle Bezels
- ⑤ 1 Lid Handle
- ⑥ 2 Cooking Grates
- ⑦ 2 Charcoal Grate Adjusters
- ⑧ 1 Firebox
- ⑨ 1 Charcoal Grate
- ⑩ 1 Ash Tray
- ⑪ 1 Ash Tray Handle
- ⑫ 1 Ash Tray Handle Heat Shield
- ⑬ 1 Shelf
- ⑭ 1 Side Table
- ⑮ 1 Side Table Left Support Bracket
- ⑯ 1 Side Table Right Support Bracket
- ⑰ 2 Upper Legs
- ⑱ 2 Left Lower Legs
- ⑲ 2 Right Lower Legs
- ⑳ 2 Wheels
- ㉑ 1 Axle Rod
- ㉒ 2 Wheel Caps



CALIFORNIA PROPOSITION 65 WARNING



WARNING: This product can expose you to chemicals, including carbon monoxide, which are known to the State of California to cause birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov



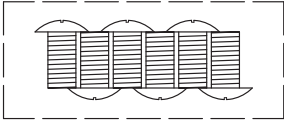
WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.

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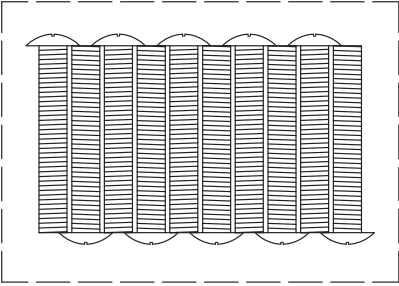
Component Pack Contents

EVEN EMBERS CHR3020AS Component Pack

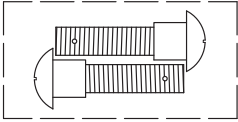
M6 x 12 mm Bolts - 6 pcs



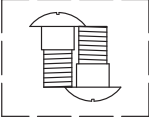
M6 x 40 mm Bolts - 10 pcs



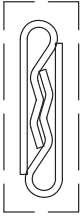
M6 x 28 mm Shoulder Bolts - 2 pcs



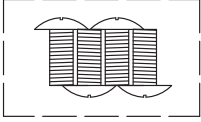
M6 x 13 mm Shoulder Bolts - 2 pcs



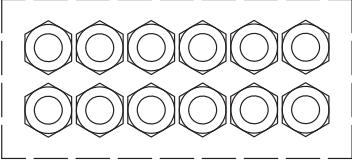
Cotter Pins - 2 pcs



M5 x 12 mm Bolts - 4 pcs



M6 x Nuts - 12 pcs



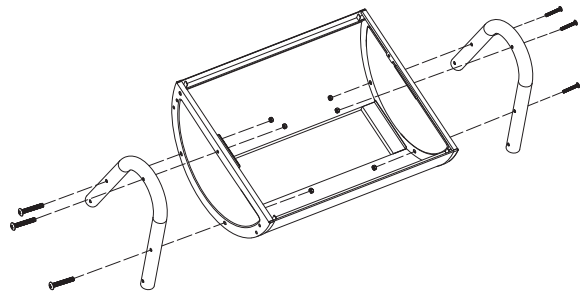
CHR3020AS

For missing parts, please call Customer Service at 855-735-9922

Choose a good, cleared assembly area and get a friend to help you put your grill together. Lay cardboard down to protect grill finish and assembly area. Turn the grill on its side to begin assembly.

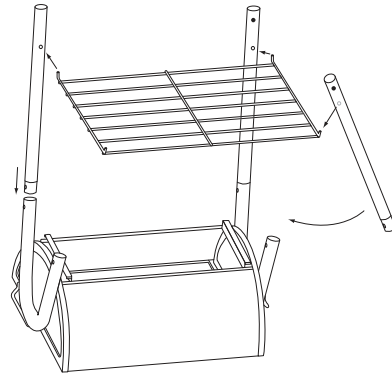
Step 1

Attach upper legs to firebox using six M6 X 40 mm bolts and M6 nuts. Do not fully tighten bolts at this time.



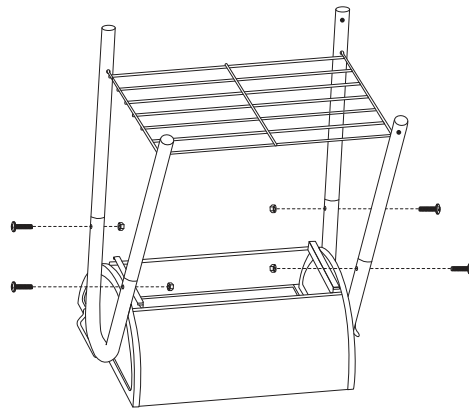
Step 2

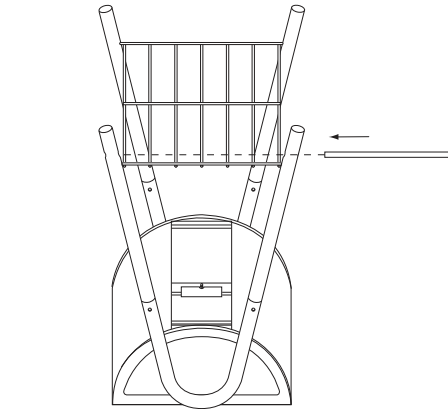
Insert lower legs into upper legs, making sure the holes for the shelf face inwards. Attach bottom shelf by inserting shelf pins into leg holes as shown. Attach other two legs onto shelf pins, then insert into upper legs.



Step 3

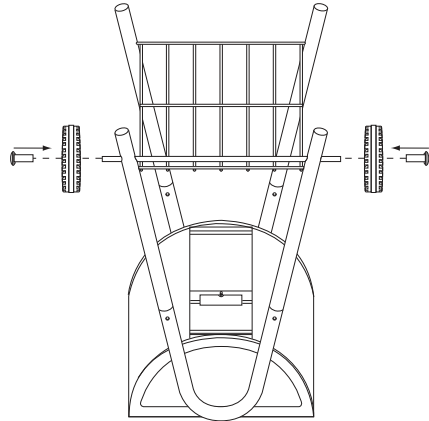
Secure four legs using four M6 X 40 mm bolts and M6 nuts. Do not fully tighten bolts at this time.





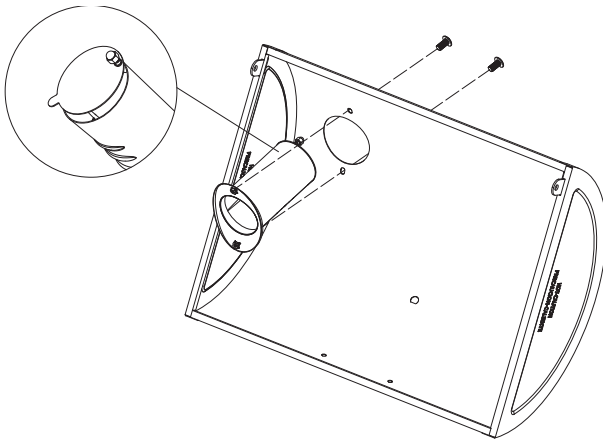
Step 4

Attach axle rod through right side legs as illustrated.



Step 5

Attach wheels and wheel caps to axle rod as illustrated. Tighten all bolts from Steps 1 through 3.

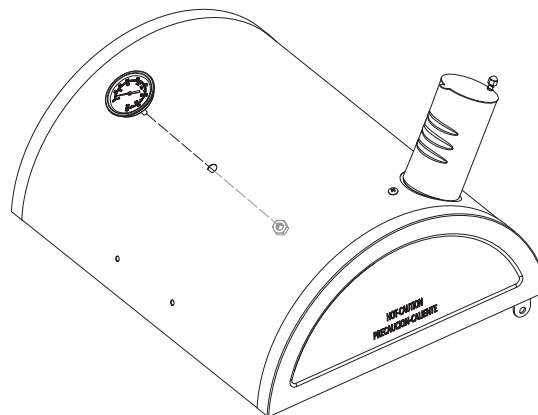


Step 6

Open the chimney damper halfway, insert the chimney assembly through the opening on the lid and attach using two M5 X 12 mm bolts.

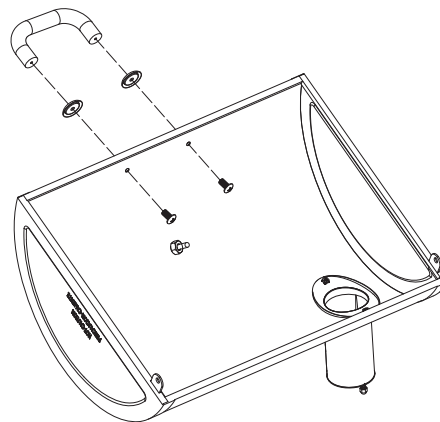
Step 7

To install the temperature gauge insert into center hole on grill lid, then turn to upright position and secure with pre-installed nut.



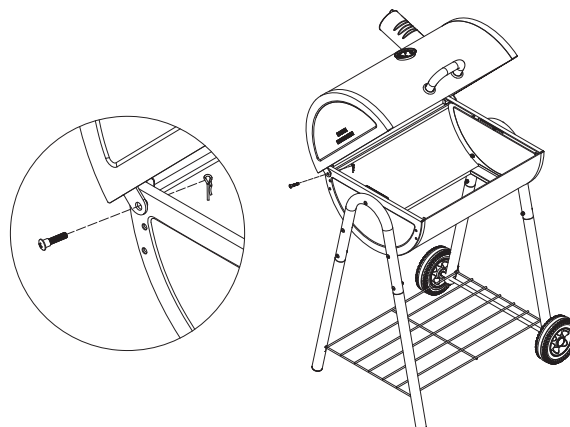
Step 8

Attach lid handle bezels and lid handle to grill lid using two M5 X 12 mm bolts.

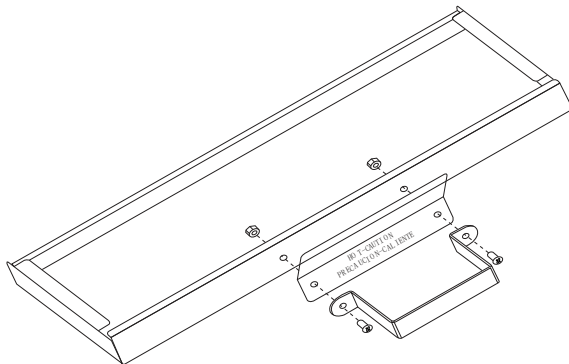
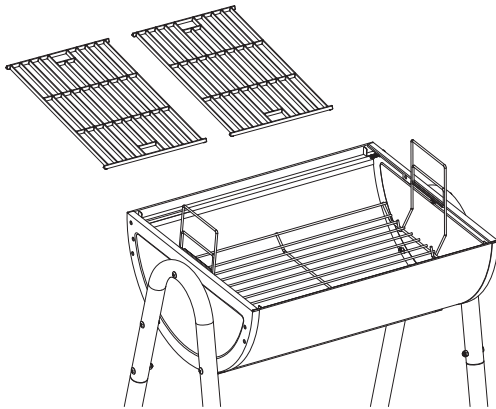
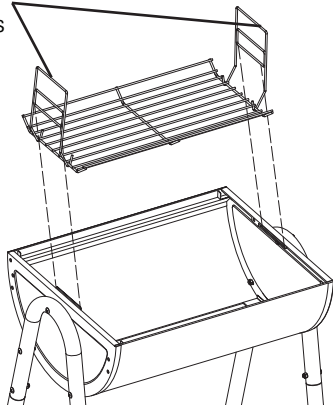


Step 9

Attach lid to firebox using two M6 X 28 mm Phillips head shoulder bolts and cotter pins.



Charcoal Grate
Adjuster Handles



Step 10

Hang the charcoal grate in the firebox as shown.

⚠ WARNING: Never hang charcoal grate from charcoal grate adjuster handles.

Step 11

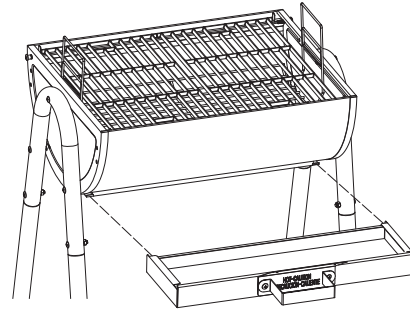
Place two cooking grates in firebox.

Step 12

Attach the ash tray handle and the ash tray handle heat shield with two M6 X 12 mm bolts and two M6 nuts.

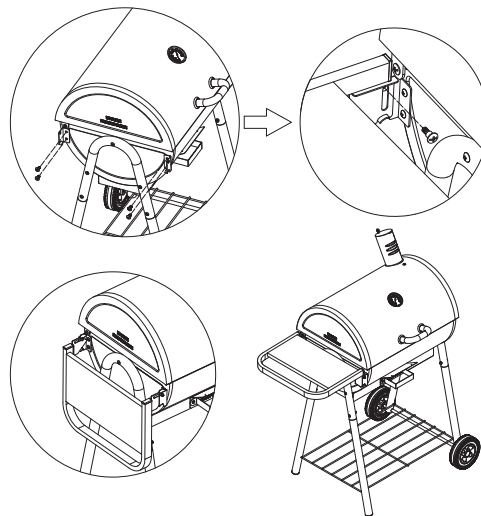
Step 13

Insert the ash tray into the brackets as illustrated.



Step 14

Attach the side table support brackets to the firebox using four M6 X 12 mm bolts. Then secure the side table to side table support brackets using two M6 X 13 mm Phillips head shoulder bolts as illustrated.



BARREL GRILL ASSEMBLED



PREPARATION FOR USE & LIGHTING 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.

⚠️ FOLLOW INSTRUCTIONS ON CHARCOAL, CHARCOAL LIGHTER FLUID OR CHARCOAL LIGHTING DEVICES.

Prior to your first use of the Even Embers Barrel Grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on your Even Embers Barrel Grill.

IMPORTANT: To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

Step 1

Remove cooking grates from cooking chamber and set aside.

Step 2

Lightly coat all interior surfaces of the Barrel Grill including cooking grates with vegetable oil or vegetable oil spray. Do not coat charcoal grate or charcoal tray.

Step 3

Ash tray must be in place at all times.

Step 4

Open lid, raise charcoal grate to the highest level and place approximately 2.5 lbs. of charcoal on charcoal grate and carefully light charcoal.

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

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

Step 5

After flames die down and charcoal is covered with a white ash, close lid. Allow temperature to reach 250°F on heat indicator. Maintain this temperature for 2 hours.

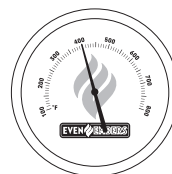
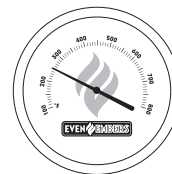
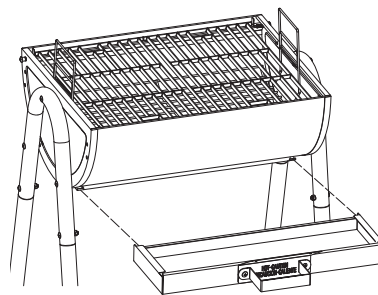
Step 6

Increase the temperature to approximately 400°F. This can be achieved by opening the chimney damper and adding more charcoal and/or wood. Maintain this temperature for 1 hour then allow unit to cool completely.

NOTE: Never exceed a temperature of 450°F in cooking chamber. It is important that the exterior of the grill is not scraped or rubbed during the curing process.

**YOUR EVEN EMBERS BARREL GRILL
IS NOW CURED AND READY FOR USE.**

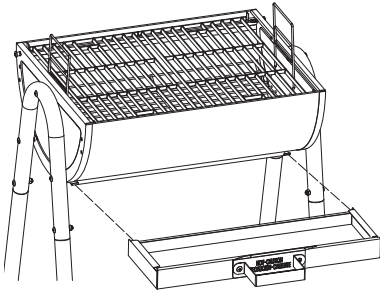
Curing Your Grill



OPERATING 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.
⚠️ FOLLOW INSTRUCTIONS ON CHARCOAL, CHARCOAL LIGHTER FLUID OR CHARCOAL LIGHTING DEVICES.



Step 1

Place the charcoal grate in firebox, then follow instructions below carefully to build a fire.

Step 2

Ash tray must be in place at all times.

Step 3

Open lid, remove cooking grates and add approximately 2.5 lbs. of charcoal to charcoal grate. Replace cooking grates and carefully light charcoal.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

Step 4

After flames die down and charcoal is covered with a white ash, place food on cooking grates.

Step 5

Food can be cooked with the lid open or closed. If lid is closed, adjust air shutter and chimney damper for temperature control.

Step 6

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 7

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.

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.

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 Barrel Grill 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.

To increase heat and air circulation, fully open firebox air shutter and chimney damper. 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. Hardwood 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.

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

Adding Charcoal/Wood in Cooking Chamber

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 grates.

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.

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

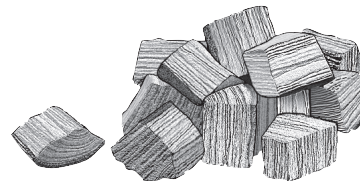
Step 4

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.

Flavoring Wood



Regulating Heat

Adding Charcoal/Wood During 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 & Maintenance

- Cure your grill periodically throughout the year to protect against excessive rust.
- To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grates and charcoal grates with hot, soapy water, rinse well and dry. Lightly coat grills and grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

1-YEAR LIMITED WARRANTY

For 1-year from date of purchase, The Boltz Group warrants the Barrel Grill against defects due to workmanship or materials to the original purchaser. The Boltz Group's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- The Boltz Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Boltz Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Barrel Grill under the terms of this warranty, please call Customer Service Department at 855-735-9922 for a **Return Authorization Number** and further instructions. **A receipt or proof of purchase will be required.** The Boltz Group will not be responsible for any grills forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, THE BOLTZ GROUP MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 1-YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE BARREL GRILL TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT 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. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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www.evenmembers.com

Owner's Manual for Model
CHR3020AS