

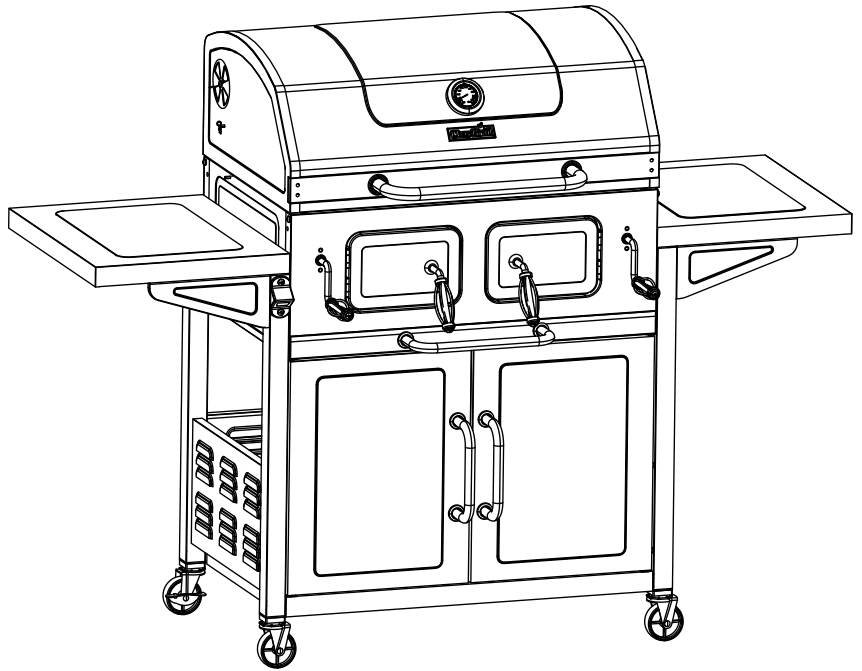


AMERICAN GOURMET

Charcoal Grill 850 Deluxe

Product Guide
Model 21302117

Tools needed for assembly:
Phillips Screwdriver
Adjustable Wrench



IMPORTANT: Fill out the product record information below.

Date Purchased _____

FOR OUTDOOR USE ONLY



WARNING



CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.



CAUTION



Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.



WARNING



Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.



CAUTION



Some parts may contain sharp edges! Wear protective gloves if necessary.



CAUTION



THIS UNIT IS HEAVY! DO NOT attempt to assemble without a helper.

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

If you have questions or need assistance during assembly, please call Char-Broil at 1-800-241-7548.
To insure your satisfaction and for follow-up service, register your appliance online at www.charbroil.com

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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Follow all warnings and instructions when using the appliance.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



WARNING
FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.



Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.

Keep children and pets away.

Do not move this unit during operation.

Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.



CALIFORNIA PROPOSITION 65

1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.



WARNING
All surfaces can be hot during use. Use protection as required to prevent burning.
Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.
SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.



CAUTION
For residential use only. Do not use for commercial cooking.

PREPARING TO USE YOUR GRILL

Before cooking with your grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

- Brush all interior surfaces including charcoal pans and grates with vegetable cooking oil.
- Build a small fire in each charcoal pan, being sure not to lay coals against the walls.
- Close lid, position butterfly dampers at approximately one quarter turn open. This burn should be sustained for at least two hours. Begin increasing the temperature by opening the butterfly dampers halfway and adding more charcoal. Your grill is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on the interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE GRILL!

Please see information regarding Uncoated Cast Iron Grates below.

First Time Use:

Before using a cast iron grate or other cast iron cooking tool, wash it thoroughly with a mild dishwashing liquid to remove the protective wax coating applied for shipping. Rinse with hot water and dry completely with a soft cloth or paper towel. NEVER ALLOW TO DRAIN DRY OR WASH IN A DISHWASHER. Now season the grates to prevent rust and sticking.

Seasoning:

A solid vegetable shortening is recommended for the initial seasoning. Spread a thin coating of solid vegetable shortening over the entire surface, including all corners, with a paper towel. Do not use salted fats such as butter or margarine. Preheat grill for 15 minutes; carefully place grates in the grill. Allow the grill to heat grates for 1 to 1 ½ hours. Allow the fire to burn out on its own, and leave cooking grates in grill until they are cool. Your cast iron cooking grates are now ready to use.

To Prevent Rusting:

Re-season your grates frequently, particularly when new. If rust occurs, it is an indication that the grates have not been seasoned enough or the seasoning has been burned off. Clean with a heavy brush like Char-Broil's Brush Hawg. Reapply vegetable shortening and heat as indicated above to re-season the grates.

Maintenance:

Do not do a burn-off after you grill, but rather leave the cooking residues on the grates to keep a protective coating on the cast iron. Do a burn-off just before you grill. The more you use your cast iron grates, the easier the maintenance will be. Store in a dry place. If you store your grates for an extended period of time, grease very lightly with vegetable shortening, then wipe dry with a paper towel.

GRILLING

Charcoal is recommended, however, wood or a combination of both may be used as the fuel source for grilling with the fuel source placed and ignited on one or both charcoal pans. Do not build too large of a fire. We recommend starting a fire with no more than 2 pounds of charcoal (approximately 30 briquettes) (1 pound on each charcoal pan) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grate on the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

GRILL MAINTENANCE

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended. NEVER PAINT THE INTERIOR OF THE UNIT.

Cooking Surface: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

COOKING TIPS

Building Your Fire



- 1.) Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal pan. We recommend using 2 pounds (approximately 30 briquettes) (1 pound on each charcoal pan) to start your fire, adding more as needed.
- 2.) If using lighter fluid, saturate the charcoal briquettes with lighter 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.
- 3.) After allowing the lighter 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 this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
- 4.) Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
- 5.) You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).
- 6.) Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal pan using a long-handled poker.





****Always use caution when handling hot coals to prevent injury.***

Know When Your Fire is Ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

 WARNING 
<p>Always open lid <i>BEFORE</i> opening the ash door to check fire or fuel.</p> <p>Always open the ash door slowly. Never attempt to look inside the grill while opening the ash door when the grill is in use.</p> <p>Failure to follow these instructions could result in injury.</p> <p>Unburned gas can accumulate and cause a flash fire if the lid is not opened first.</p>

THE HEAT OF THE COALS			
	seconds you can hold the palm of your hand 4 inches above the coals	temperature range (F°)	visual cues
 HOT COALS	2	400 to 450	barely covered with gray ash; deep red glow
 MODERATELY HOT TO HOT COALS	3	375 to 450	thin coating of gray ash; deep red glow
 MODERATELY HOT COALS	4	325 to 375	significant coating of gray ash; red glow
 MODERATELY COOL COALS	5	300 to 325	thick coating of gray ash; dull red glow

Direct and Indirect Grilling

Direct Grilling - For most grilling, the ignited coals are spread in a single layer under the food. This is called direct grilling and is appropriate for relatively quick-cooking items such as hamburgers, steaks and most seafood. The single layer of coals emits even, steady heat, whether the grill lid is open or closed, and represents the way most people grill. For more control, pile some of the coals on one side of the grill where they will emit intense heat. You can move the food around on the grill, setting it over the very hot coals when you want to sear it or when a thick piece needs to cook a little more quickly. You can also use the adjustable charcoal grate and dampers to control the temperature in your grill.

Indirect Grilling - For items that take longer to cook, you will want to use indirect grilling. This method is for long, slow cooking in a covered grill. For indirect cooking, the coals are piled two or three coals deep on one side of the grill, or divided and piled on two sides. This leaves an empty space next to the coals or between them. Food cooked over indirect heat is often started over direct heat and then moved to the cooler (empty) part of the grill for even, slow cooking. To make the heat as even as possible, construct two piles of coals. It is common to place a metal drip pan in the empty space beside or between the coals, which is filled with water, wine, beer, broth, or a combination. Place the food directly over the drip pan. This injects a little extra moisture into the cooking environment and also catches dripping juices, which makes clean-up a little easier and reduces the possibility of flare-ups. (Remember to keep a spray bottle filled with water on hand to extinguish any flare-ups.) Once you get used to the indirect method, you may prefer to use it for more grilling tasks. Although it may take a little longer, it is an excellent cooking method and a sure way to prevent the food from burning and to promote even cooking.

Grilling with Wood Chips/Wood Chunks

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

Our Recommendations:

Chicken - Alder, Apple, Hickory, Mesquite, Sassafras, Grapevines

Beef - Hickory, Mesquite, Oak, Grapevines

Pork - Fruitwoods, Hickory, Oak, Sassafras

Lamb - Fruitwoods, Mesquite

Veal - Fruitwoods, Grapevines

Seafood - Alder, Mesquite, Sassafras, Grapevines

Vegetables – Mesquite

USDA Recommended Internal Cooking Temperatures	
Ground Meat	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
Fresh Beef, Veal, Lamb	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F
Poultry	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
Fresh Pork	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
All Parts	1 year from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrossions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

PARTS LIST

Key	Qty	Description
1	1	LID ASSEMBLY
2	2	LID BUMPER
3	1	DECOR STRIP, F/ LID
4	4	KIT, BUTTERFLY DAMPER
5	1	TEMPERATURE GAUGE
6	1	LOGO PLATE KIT
7	2	UPPER HINGE, F/ LID
8	1	HANDLE, F/ TOP LID
9	2	BEZEL, F/ TOP LID HANDLE
10	1	SWINGAWAY GRATE
11	3	COOKING GRATE
12	1	FIREBOX, FRONT PANEL
13	2	CHARCOAL DOOR
14	2	FIREBOX, END PANEL
15	1	FIREBOX, REAR PANEL
16	2	LOWER HINGE, F/ LID
17	1	ASH DRAWER
18	1	DECOR STRIP, F/ ASH DRAWER
19	1	HANDLE, F/ ASH DRAWER
20	6	BEZEL, F/ HANDLE
21	2	CHARCOAL PAN
22	1	PIVOT SHAFT, LEFT SIDE
23	1	CHARCOAL PAN ADJUSTMENT, LEFT W/ CRANK
24	1	PIVOT SHAFT, RIGHT SIDE
25	1	CHARCOAL PAN ADJUSTMENT, RIGHT
26	1	CHARCOAL PAN ADJUSTMENT, LEFT
27	1	CHARCOAL PAN ADJUSTMENT, RIGHT W/ CRANK
28	2	HANDLE, F/ CHARCOAL DOOR
29	2	BEZEL, F/ CHARCOAL DOOR HANDLE
30	2	CHARCOAL DOOR LATCH
31	2	CRANK HANDLE
32	2	CRANKSHAFT BUSHING
33	2	SIDE SHELF
34	2	SUPPORT BRACKET, SIDE SHELF, LF/RB
35	2	SUPPORT BRACKET, SIDE SHELF, RF/LB

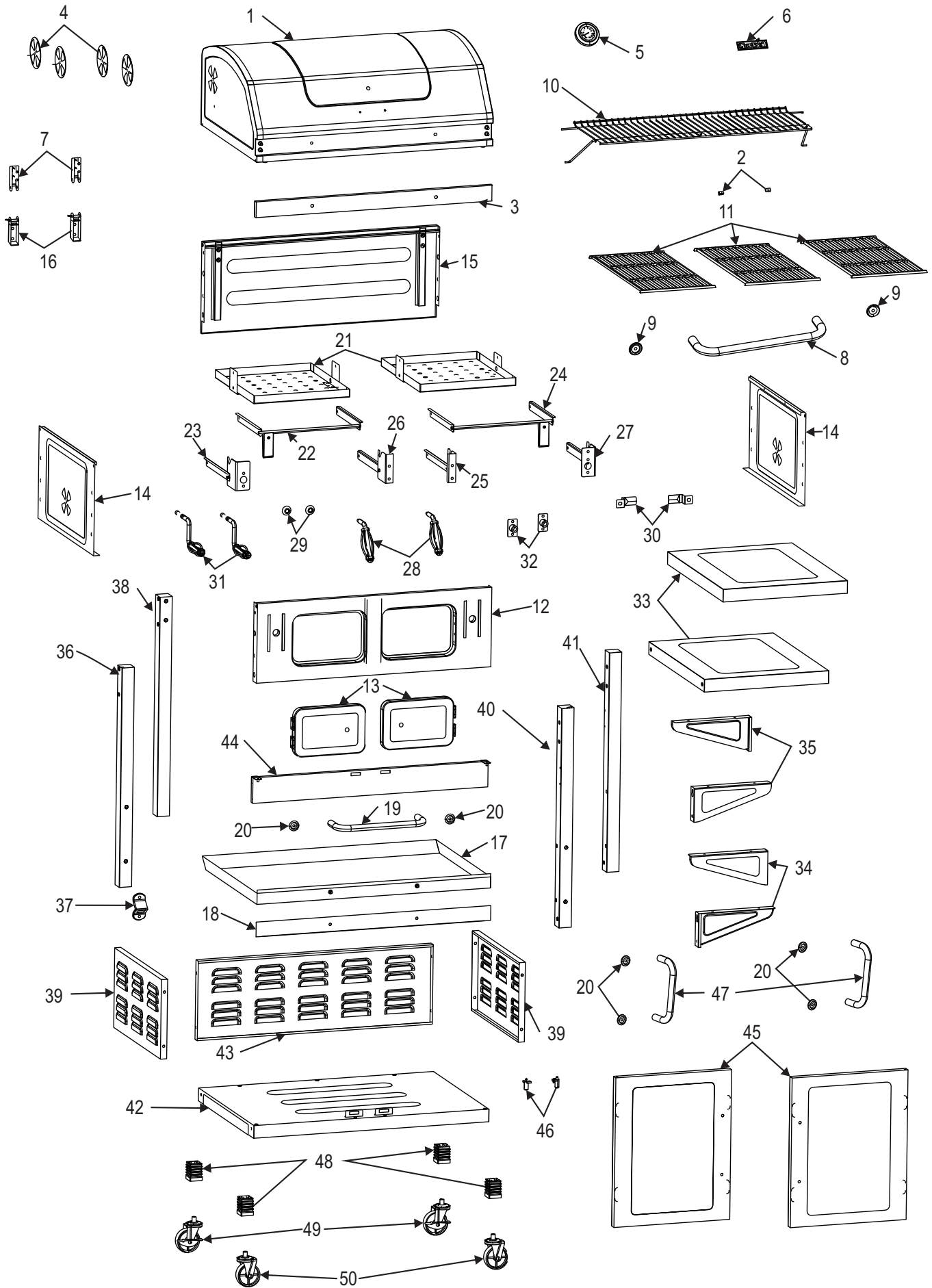
Key	Qty	Description
36	1	LEFT FRONT LEG
37	1	BOTTLE OPENER
38	1	LEFT REAR LEG
39	2	SIDE CART PANEL
40	1	RIGHT FRONT LEG
41	1	RIGHT REAR LEG
42	1	BOTTOM SHELF
43	1	REAR CART PANEL
44	1	UPPER DOOR BRACE
45	2	DOOR
46	2	DOOR PIN, SPRING
47	2	HANDLE, F/ CART DOOR
48	4	CASTER SOCKET
49	2	CASTER, LOCKING
50	2	CASTER , FIXED

NOT Pictured

...	1	PRODUCT GUIDE, ENGLISH
...	1	PRODUCT GUIDE, SPANISH
...	1	HARDWARE PACK
...	4	MAGNET
...	1	CASTER PIN

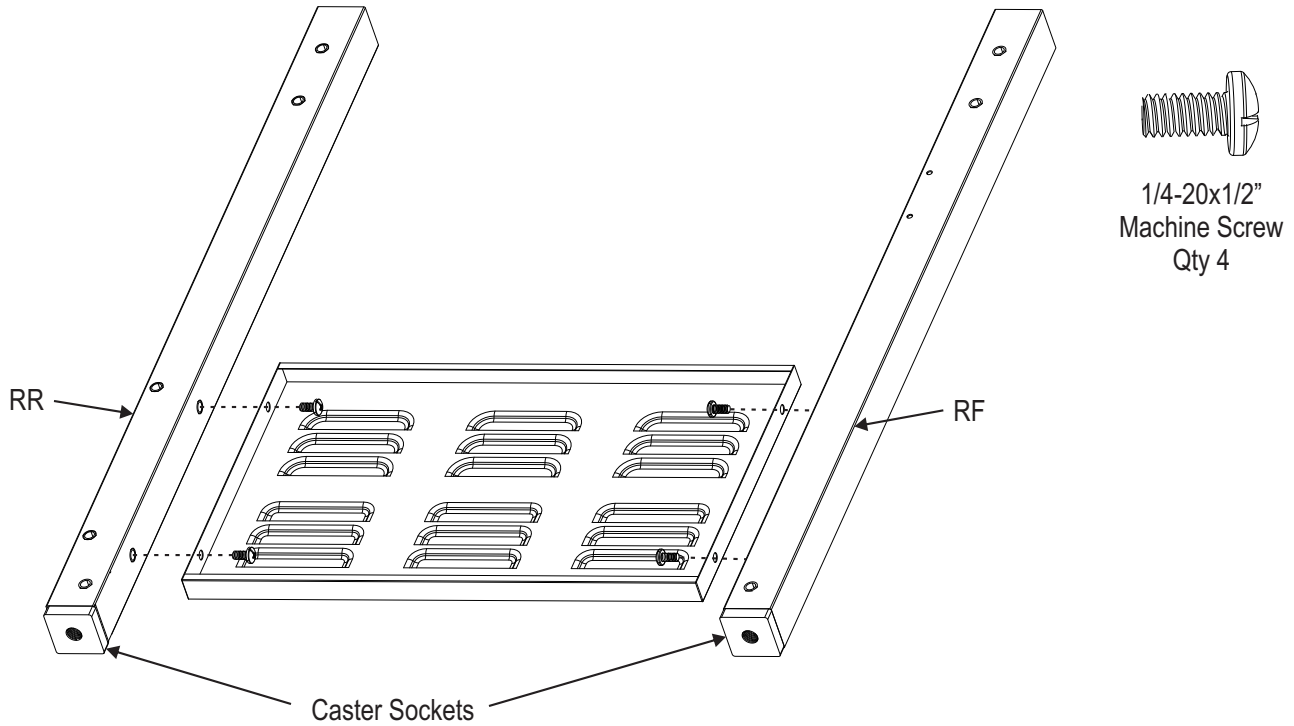
NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

PARTS DIAGRAM

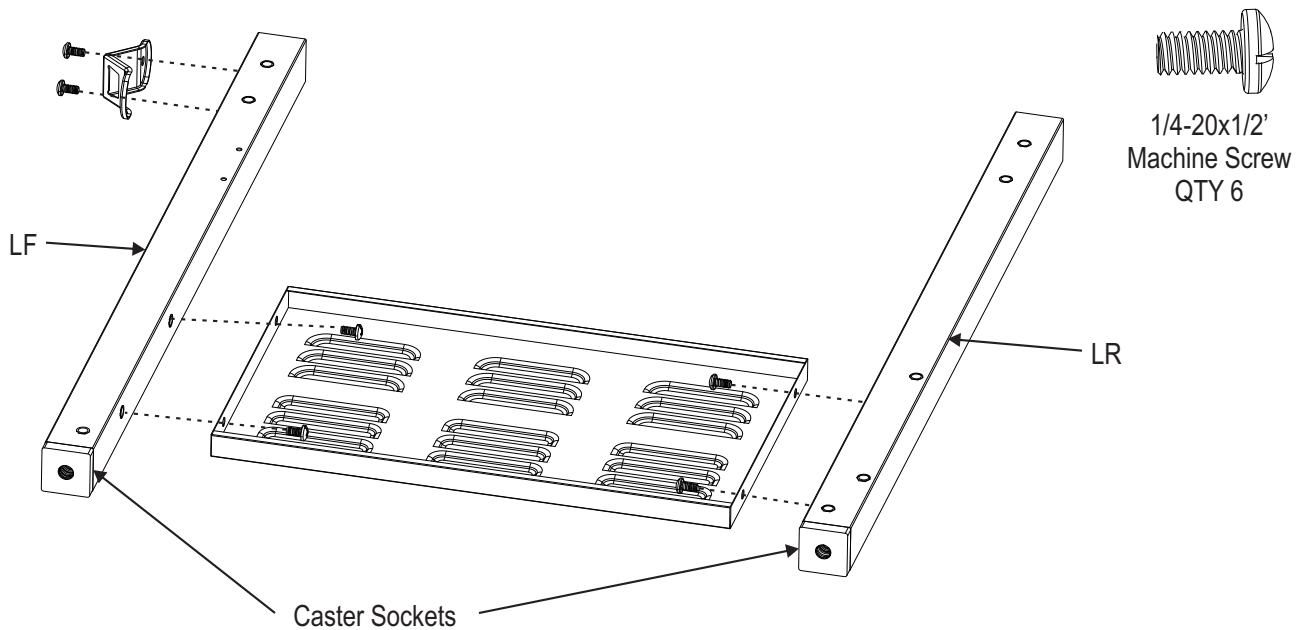


ASSEMBLY

- 1** Secure front and rear right legs to cart side panel with (4) 1/4-20x1/2" screws. Make sure louvers in the side panel are open to bottom. Sockets for casters are on the bottom of the legs.

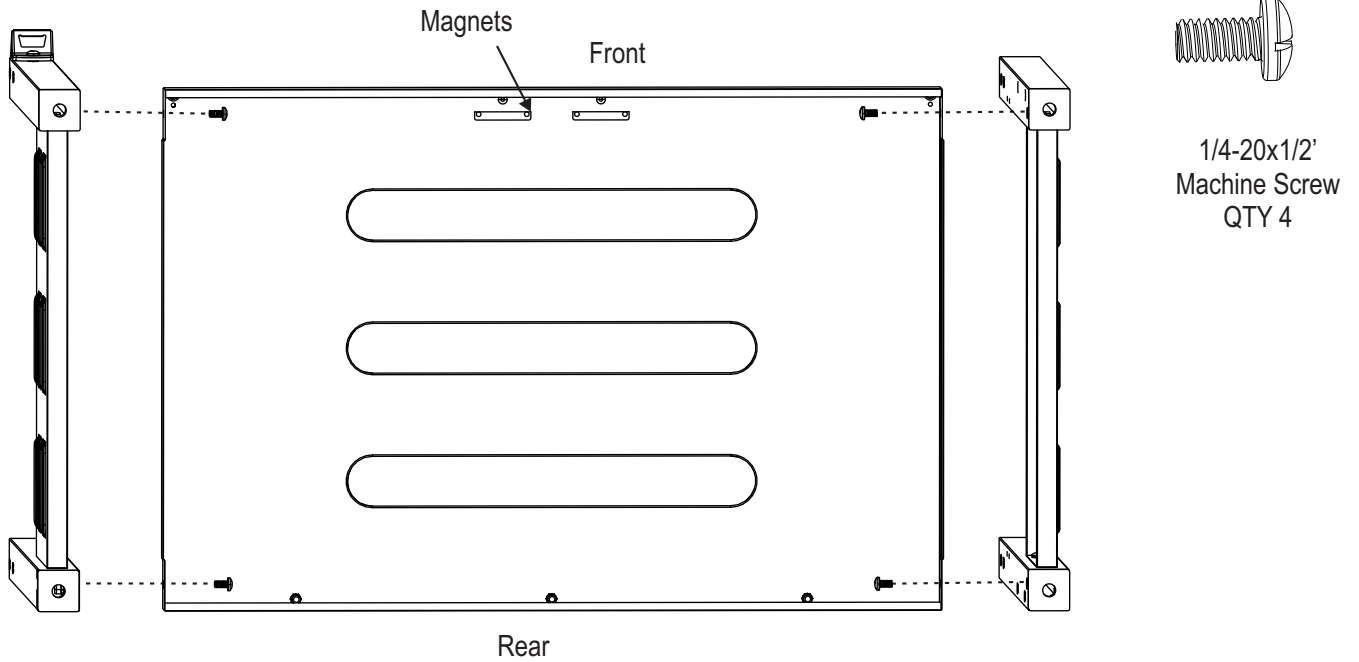


- 2** Secure front and rear left legs to cart side panel with (4) 1/4-20x1/2" screws. Make sure louvers in the side panel are open to bottom. Sockets for casters are on the bottom of the legs. Attach bottle opener to left front leg with 2 1/4-20x1/2" screws as shown.

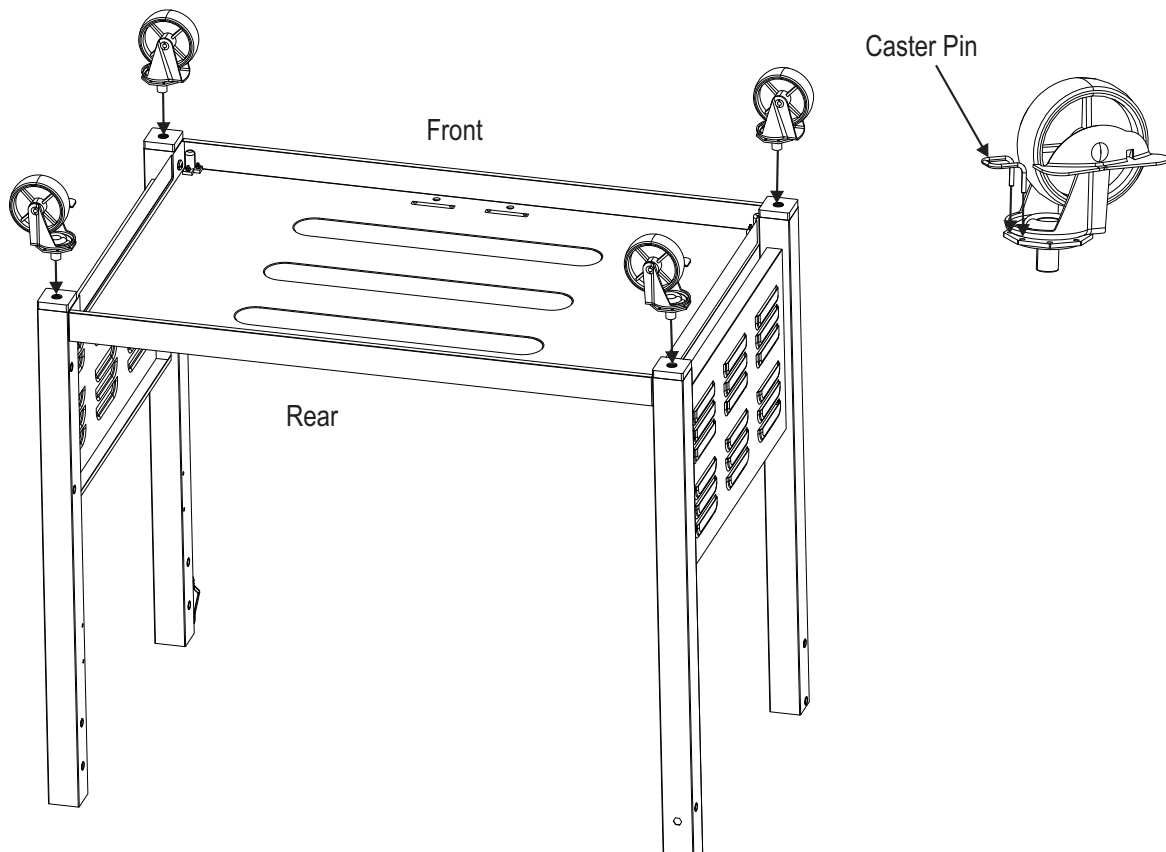


3

Attach bottom shelf to legs assemblies with (4) 1/4-20x1/2" screws. Make sure leg with bottle opener is to front side of bottom shelf where magnets are located.

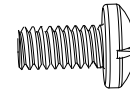
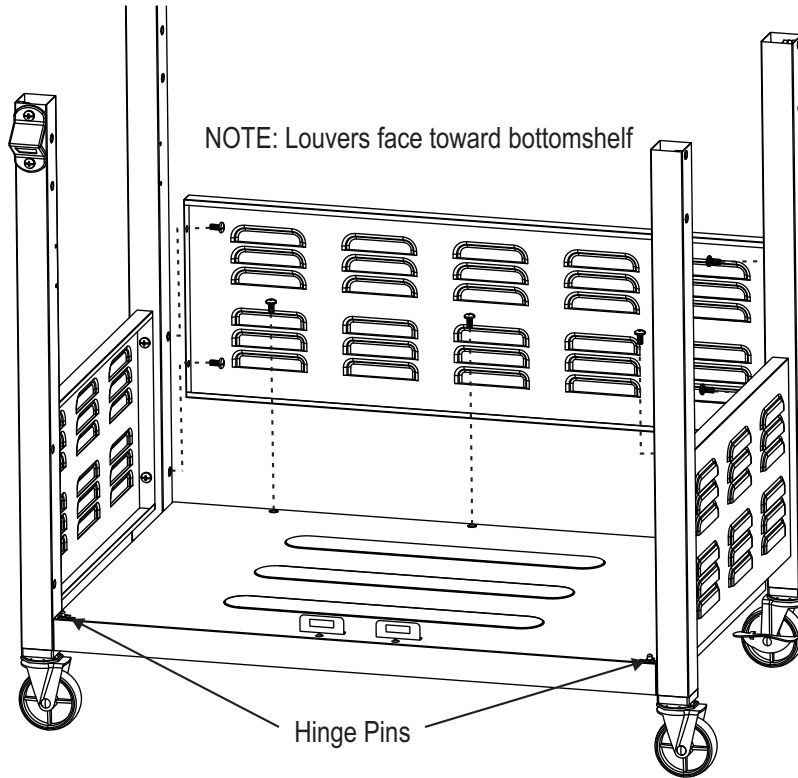
**4**

Screw casters into sockets on end of legs. Use caster pin during installation. Locking casters to the rear and non-locking to the front.



5

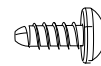
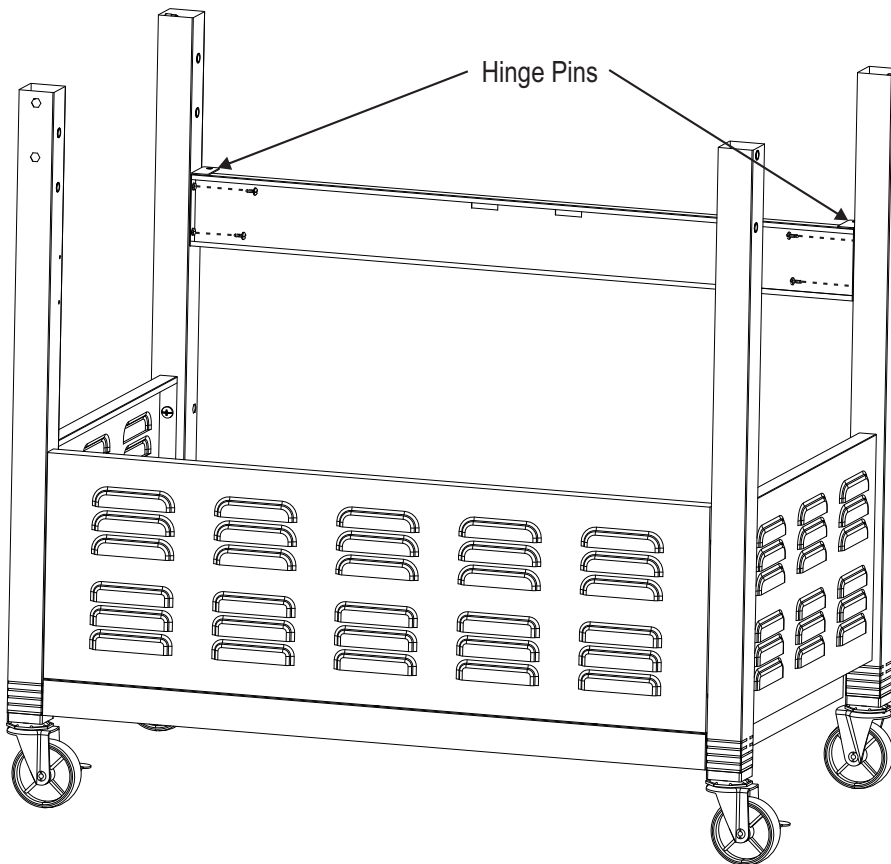
Install rear cart panel between rear legs securing to legs and bottom shelf with (7) 1/4-20x1/2" screws. Do NOT tighten the screws.



1/4-20x1/2"
Machine Screw
QTY 7

6

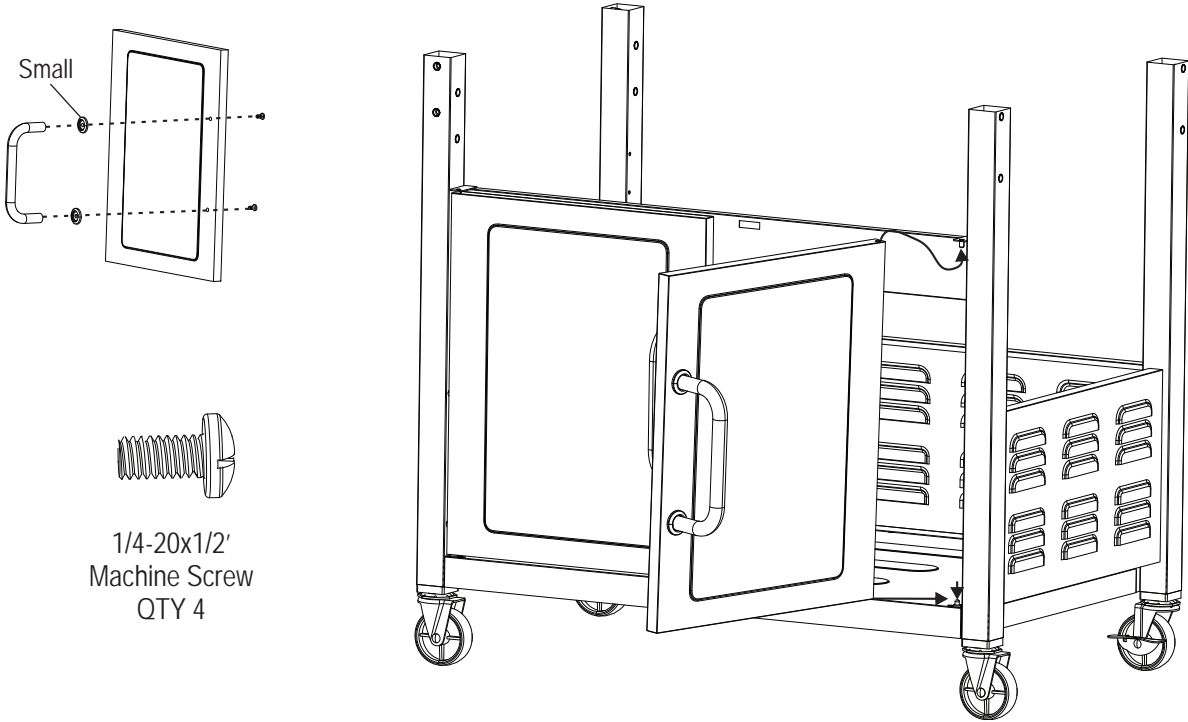
Install upper door brace between front legs using (4) #8x3/8" screws. Hinge pins are to face to the outside of the cart. Do NOT tighten the screws.



#8X3/8" Sheet Metal Screw
Qty.4

7

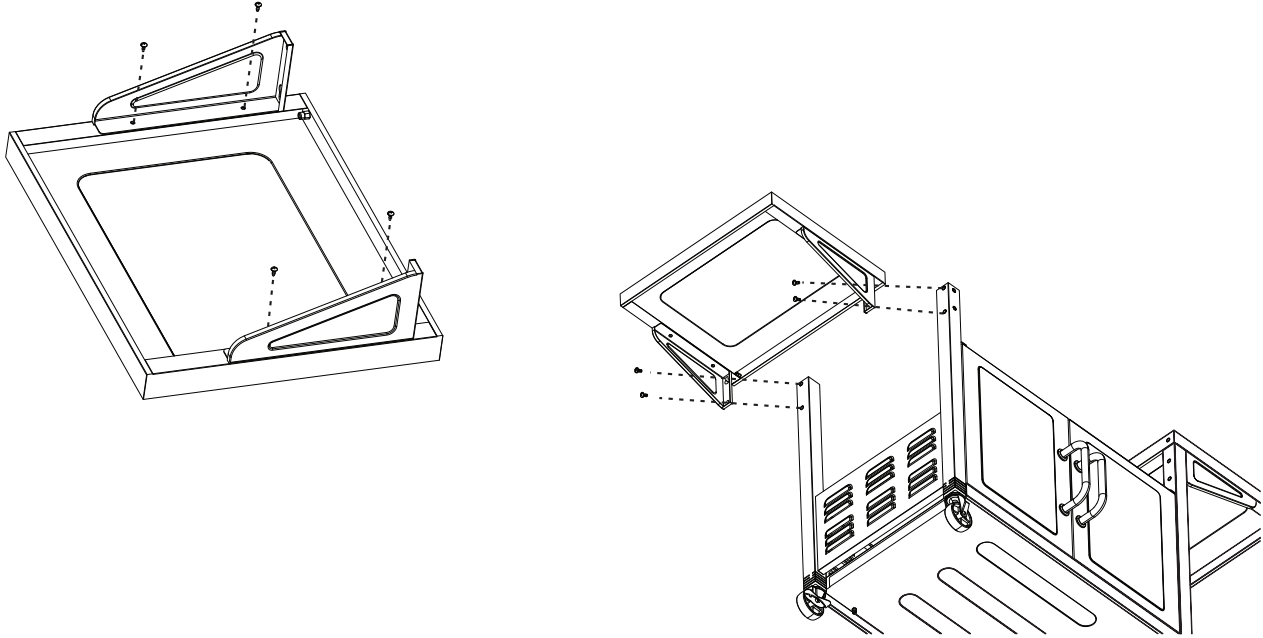
Attach door handle to door using (2) 1/4-20x1/2" screws and (2) bezels as shown. Repeat for other door. Install door by placing hole in upper corner into pin on door brace and then depress pin in bottom shelf.



1/4-20x1/2'
Machine Screw
QTY 4

8

First attach support brackets to side shelf with (4) #8x3/8" screws. Secure side shelf assembly to cart legs with (4) 1/4-20x1/2" screws. Repeat for other side shelf.

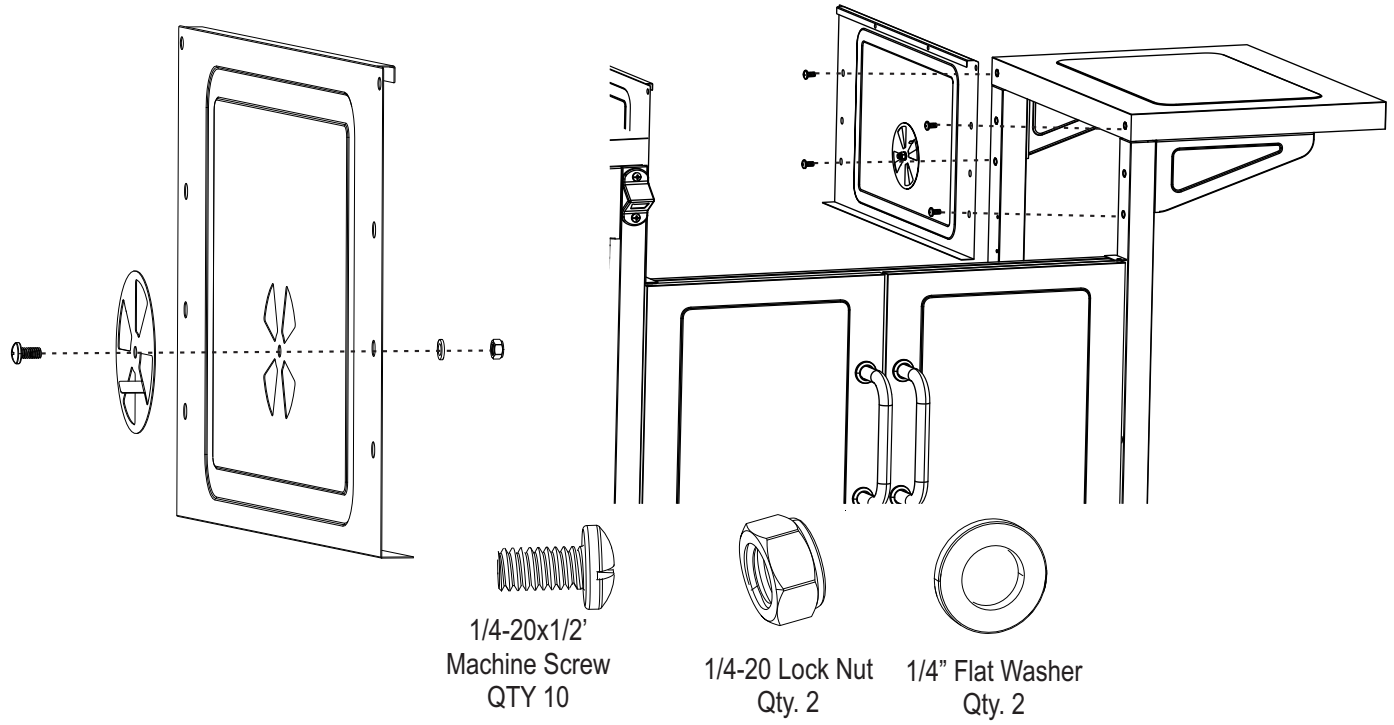


1/4-20x1/2'
Machine Screw
QTY 8

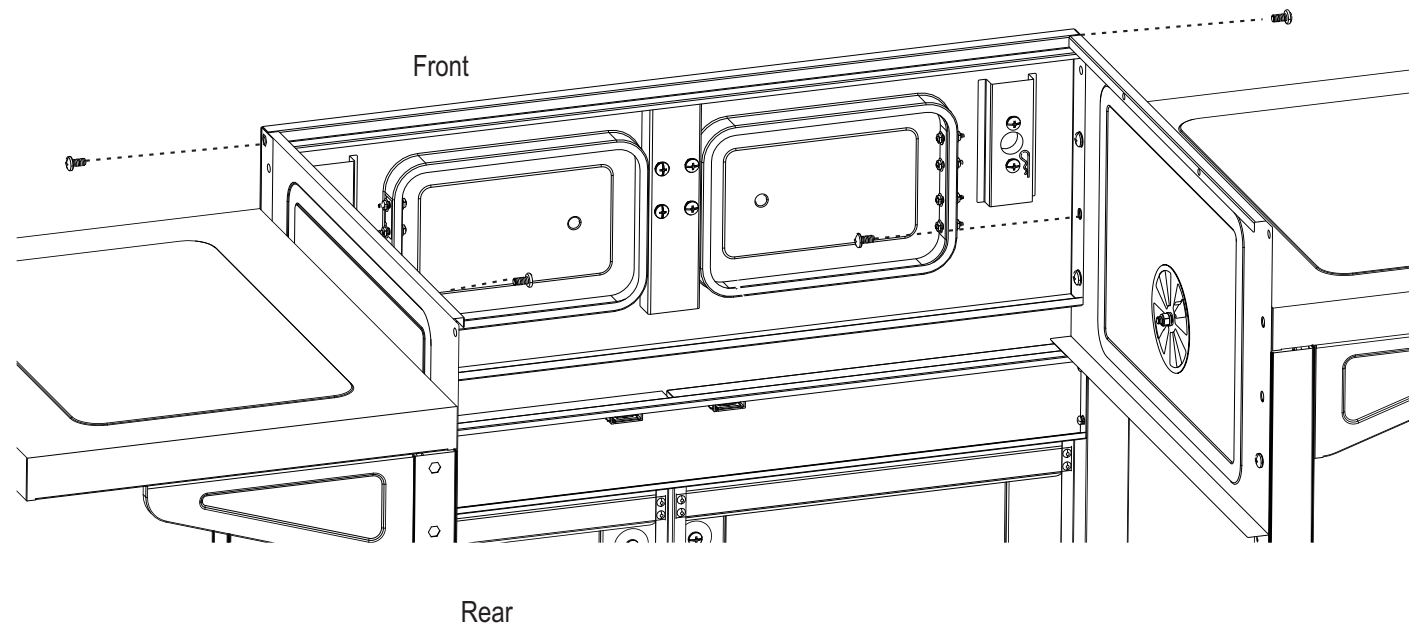
#8X3/8" Sheet Metal Screw
Qty.8

9 Attach the air damper to outside of each firebox end panel using (1) 1/4-20X1/2" screw, flat washer and 1/4-20 lock nut. NOTE: Do not overtighten nut to allow for proper operation (rotation).

Attach firebox end panels to cart legs with (4) 1/4-20x1/2" screws each side.

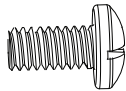
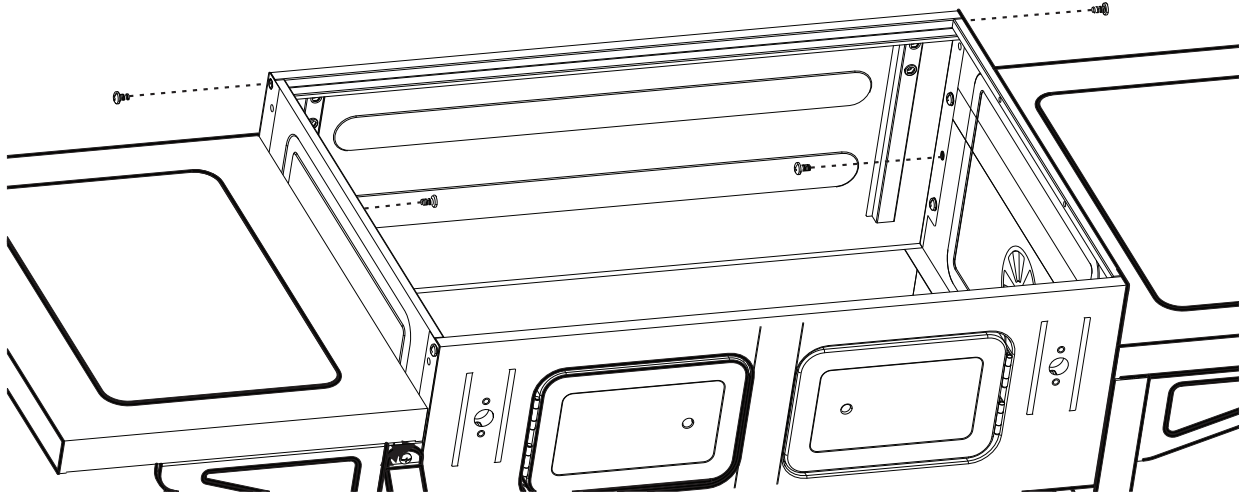


10 Install firebox front panel between firebox end panels using (4) 1/4-20x1/2" screws, as shown. Tighten the screws in step 6.



11

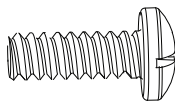
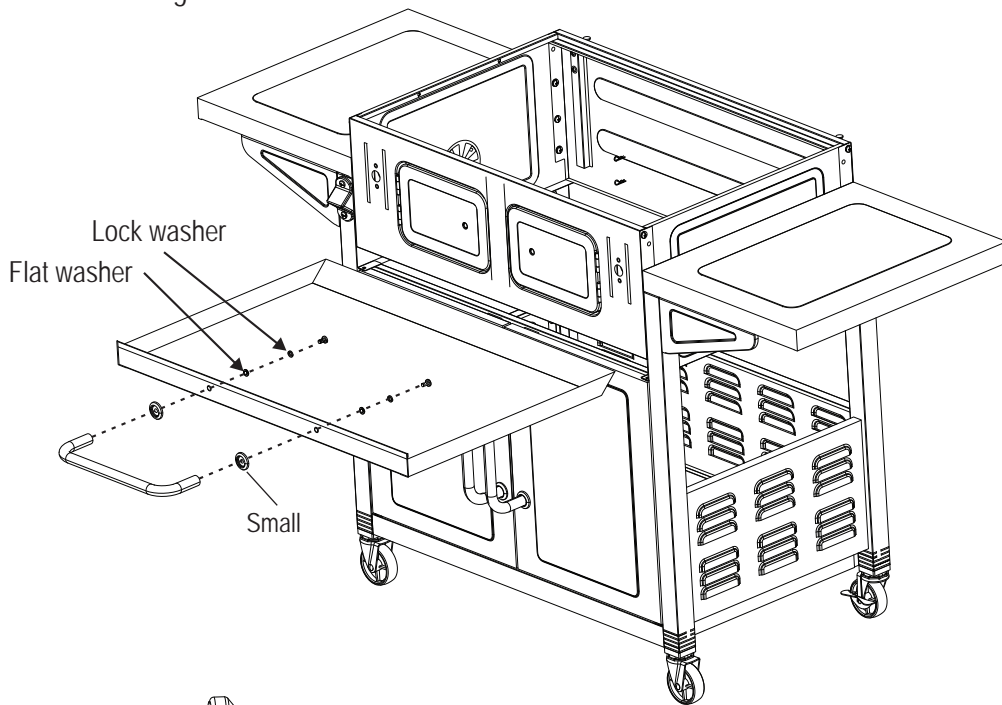
Install firebox rear panel using (4) 1/4-20x1/2" screws, as shown. Tighten the screws in step 5.



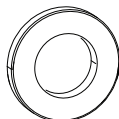
1/4-20x1/2"
Machine Screw
QTY 4

12

Attach ash drawer handle and bezels to ash drawer using (2) 1/4-20x3/4" screws, 1/4" flat washers and 1/4" lock washers. Slide ash drawer into grill under firebox.



1/4-20x3/4"
Machine Screw
QTY 2



1/4" Flat Washer
Qty. 2



1/4" Lock Washer
Qty. 2

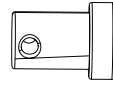
13

Insert pivot rod assembly into slots in the right and left charcoal pan adjustment assemblies.
IMPORTANT: Note orientation as shown. Make sure lifting paddle aligns with location for crankshaft bushing, as shown.

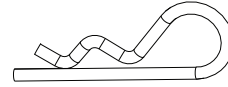
Position pivot assembly and charcoal pan adjustment assemblies on charcoal pan. Insert pivot pin, (2) each side.

Secure pivot pins with (4) hitch pins.

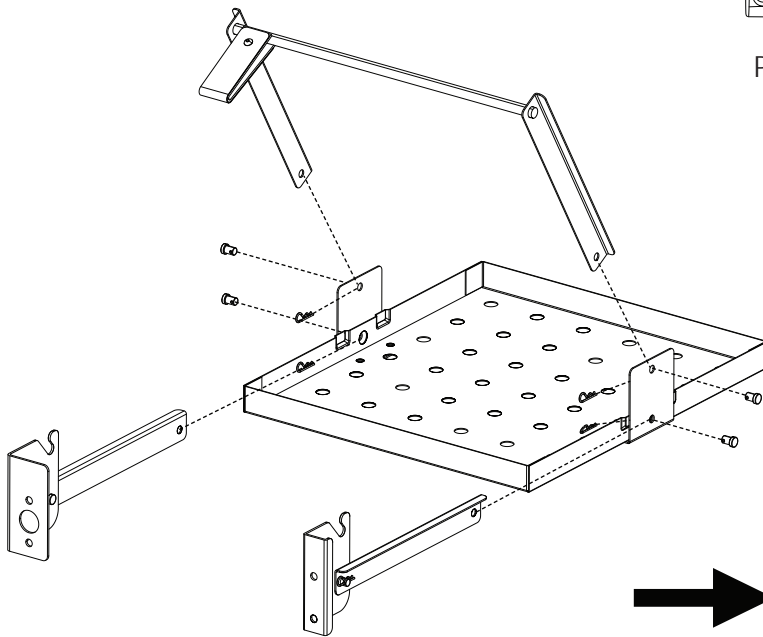
Repeat for other side assembly, images are mirrored.



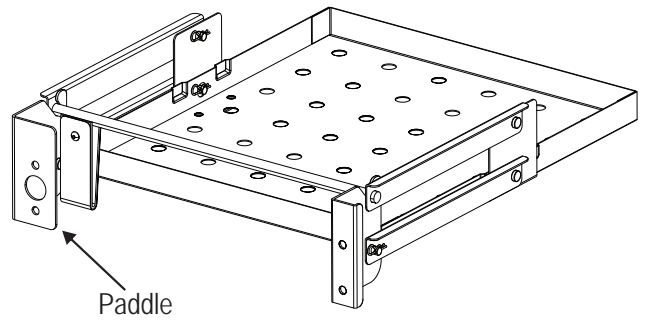
Pivot Pin
Qty. 8



Hitch Pin
Qty 8

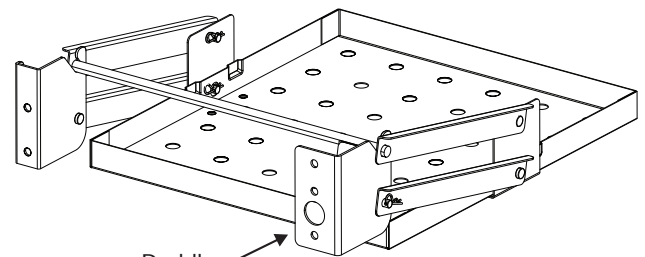


Assembly for left side of firebox



Paddle

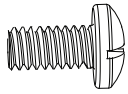
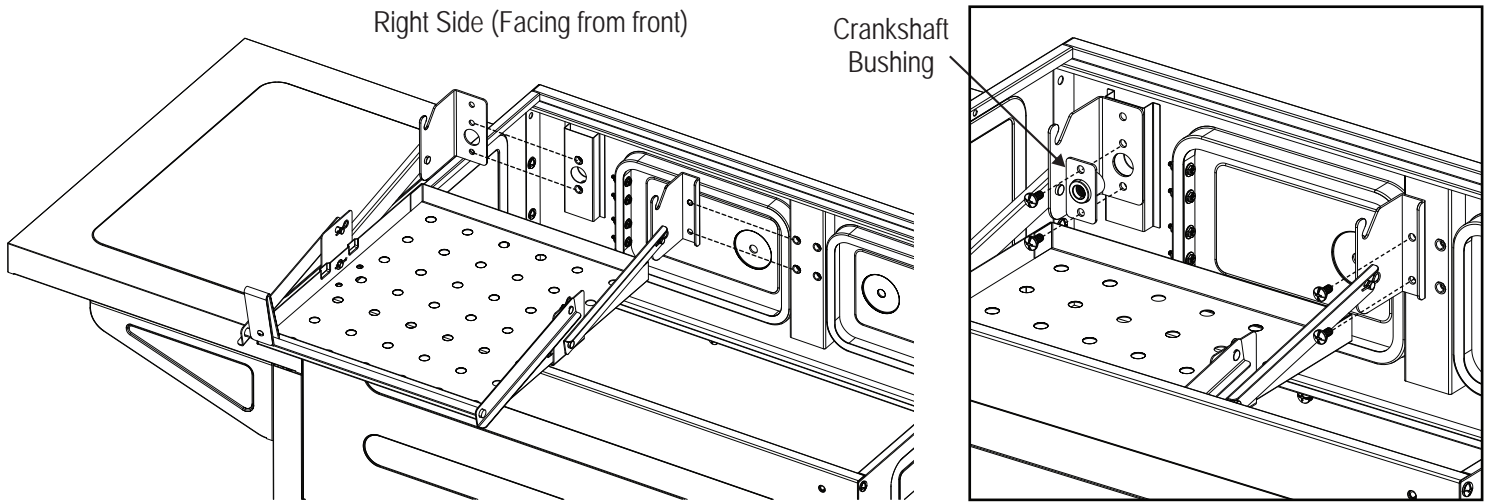
Assembly for right side of firebox



Paddle

14

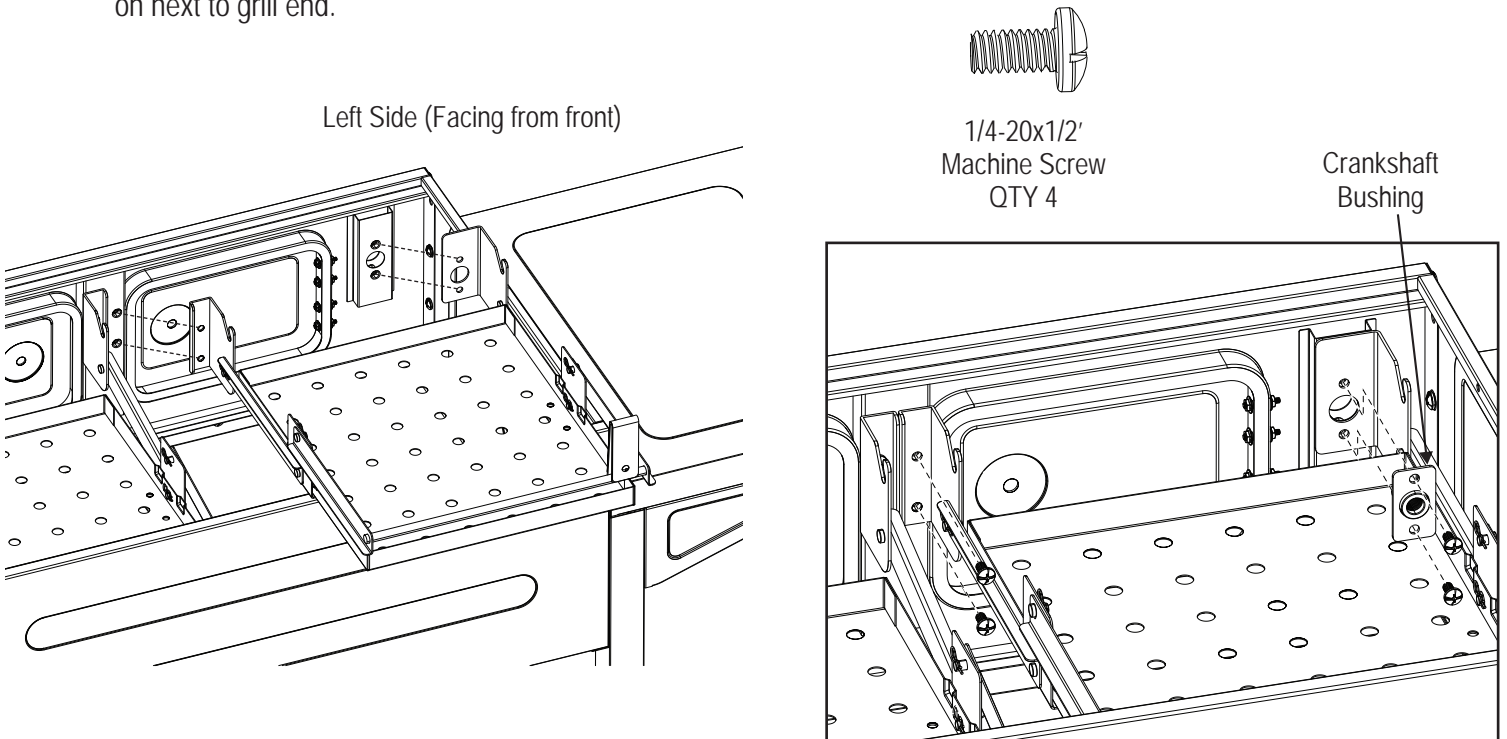
Attach right charcoal pan assy to inside of firebox on left side using (2) 1/4-20x1/2" machine screws. On right side, also install crankshaft bushing using (2) 1/4-20x1/2" machine screws as shown below. Crankshaft bushing and lifting paddle must be next to grill end.



1/4-20x1/2'
Machine Screw
QTY 4

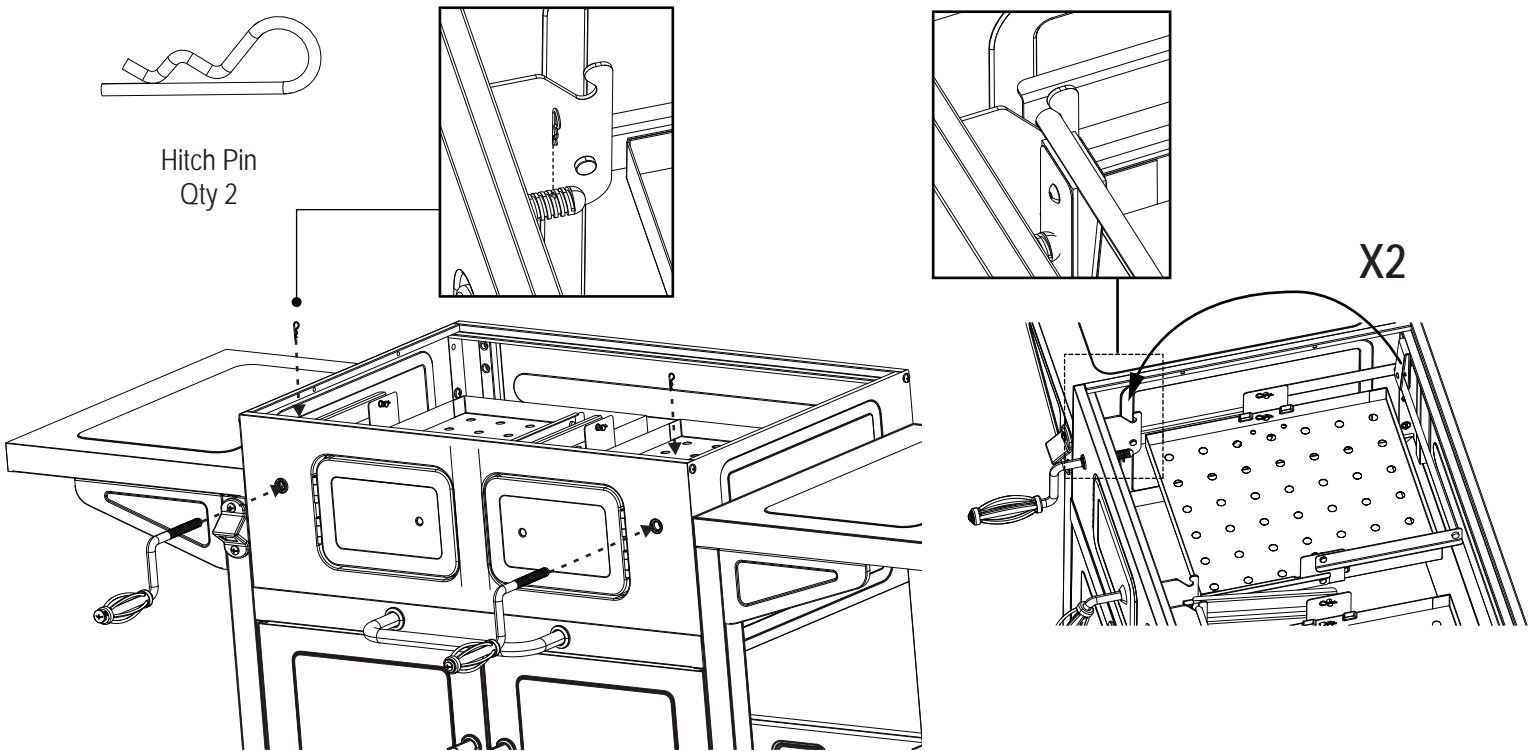
15

Attach left charcoal pan assy to inside of firebox on right side using (2) 1/4-20x1/2" machine screws. On left side, also install crankshaft bushing using (2) 1/4-20x1/2" screws as shown below. Crankshaft bushing and lifting paddle must be on next to grill end.

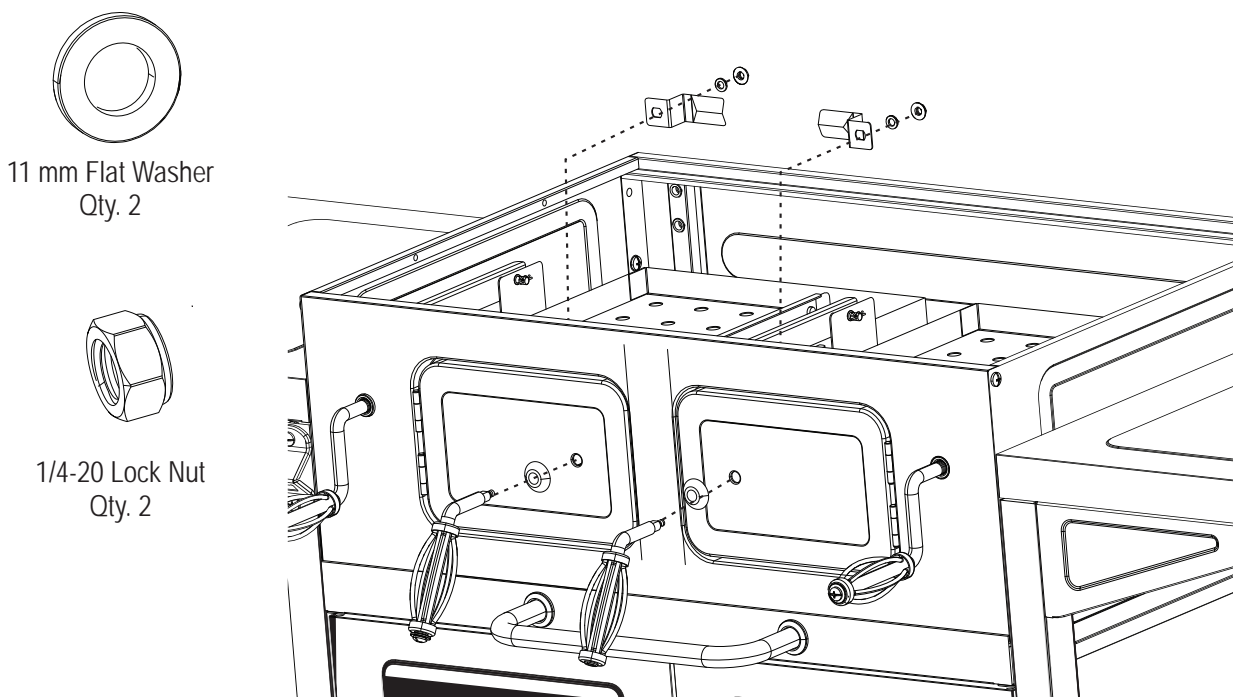


16 Screw crankshaft handle assembly into crankshaft bushing as shown and secure with hitch pin clip. Repeat for other side.

Note: Each crankshaft should engage the paddle of a charcoal pan assembly. If not, charcoal pan assemblies are not assembled correctly.

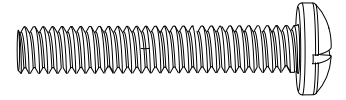
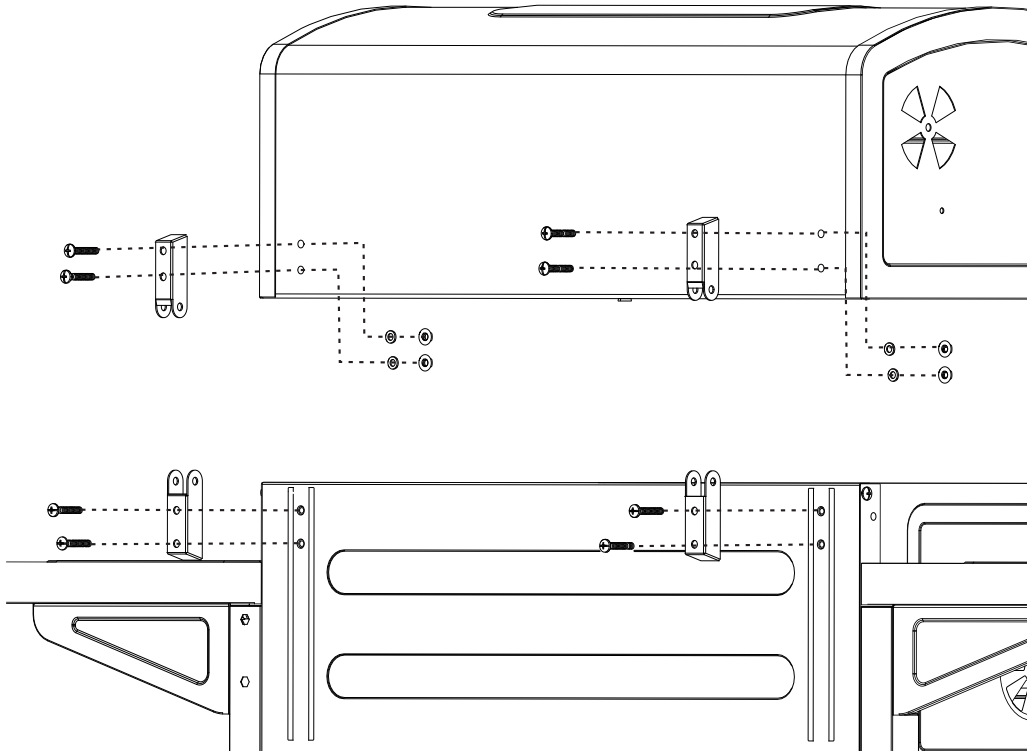


17 Install left charcoal door handle by placing bezel over handle. Then insert handle through door, place door latch on handle shaft (latch to right side) and secure with 11 mm flat washer and 1/4-20 lock nut. Install right charcoal door handle by placing bezel over handle. Then insert handle through door, place door latch on handle shaft (latch to left side) and secure with 11 mm flat washer and 1/4-20 lock nut.

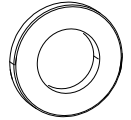


18

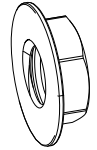
Attach lower hinges to back of firebox using (4) 1/4-20x1 1/2" screws. Do NOT tighten the screws. Attach upper hinges to lid with (4) 1/4-20x1 1/2" screws, flat washers and 1/4-20 flange nuts.



1/4-20x1 1/2"
Machine Screw
Qty. 8



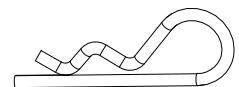
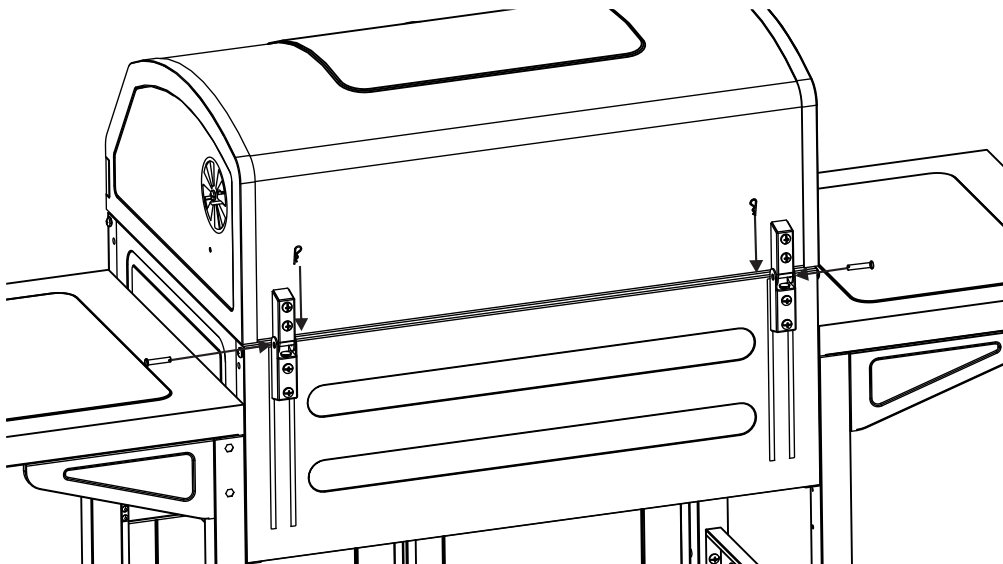
1/4" Flat Washer
Qty. 4



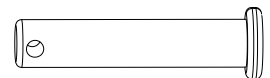
1/4-20 Flange Nut
Qty. 4

19

Place lid on top of grill. Upper hinges should fit inside lower hinges. Align holes in upper and lower hinges and insert hinge pins through holes and secure with hitch pin clip. Tighten the screws.

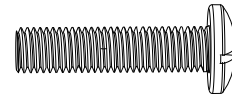
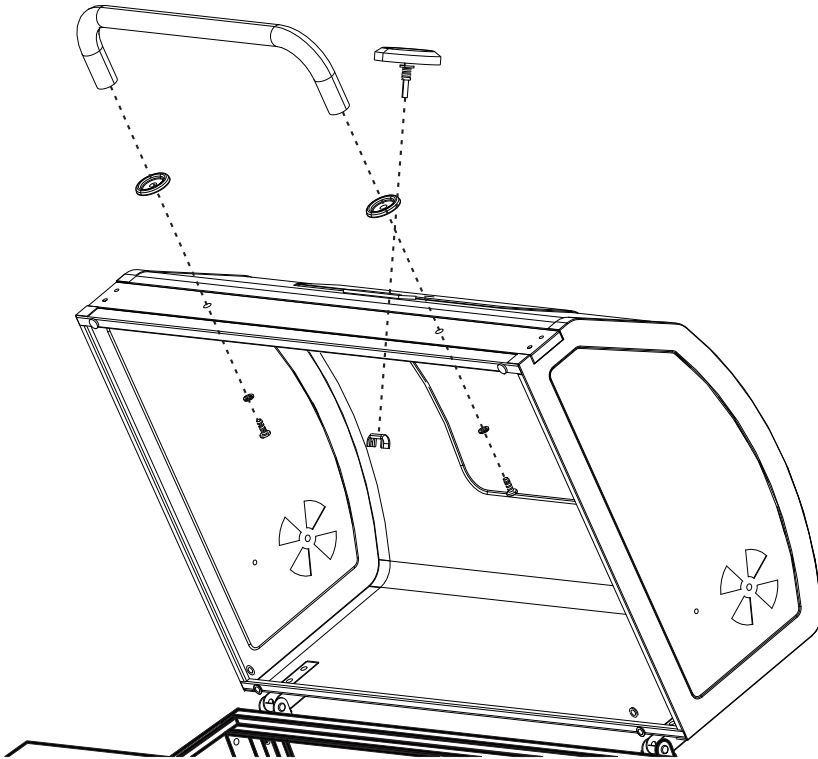


Hitch Pin
Qty. 2

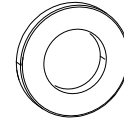


Hinge Pin
Qty. 2

20 Attach top lid handle and bezels to lid with (2) 1/4-20x1" screws.
Attach temperature gauge with wing nut provided with gauge.

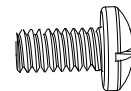
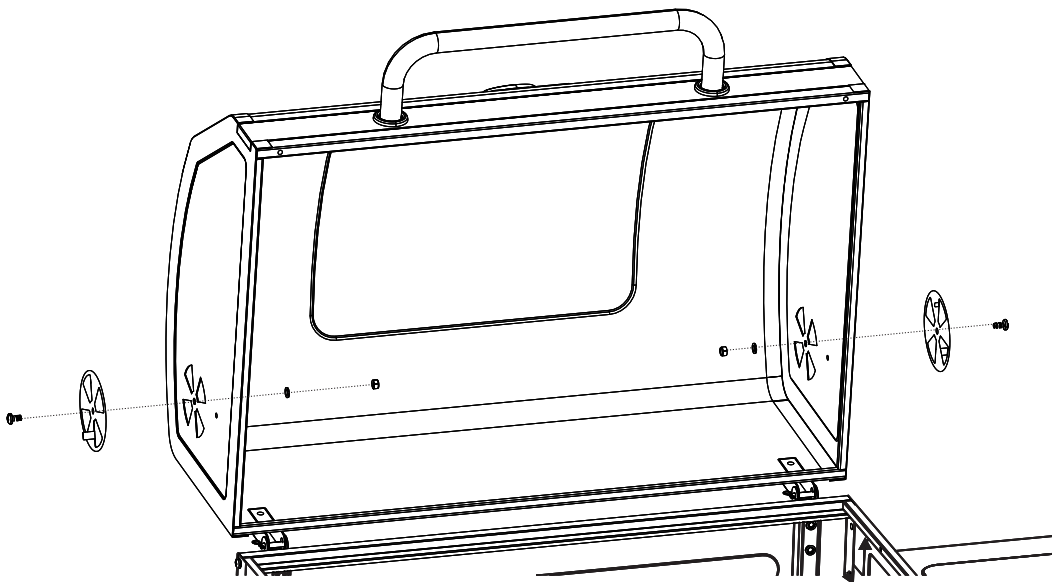


1/4-20x1"
Machine Screw
QTY 2

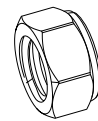


1/4" Flat Washer
Qty. 2

21 Attach air dampers to outside of each top lid end panel using (1) 1/4-20x1/2" screw, 1/4" flat washer and 1/4-20 lock nut.
NOTE: Do not over tighten nut to allow for proper operation (rotation).



1/4-20x1/2"
Machine Screw
QTY 2



1/4-20 Lock Nut
Qty. 2

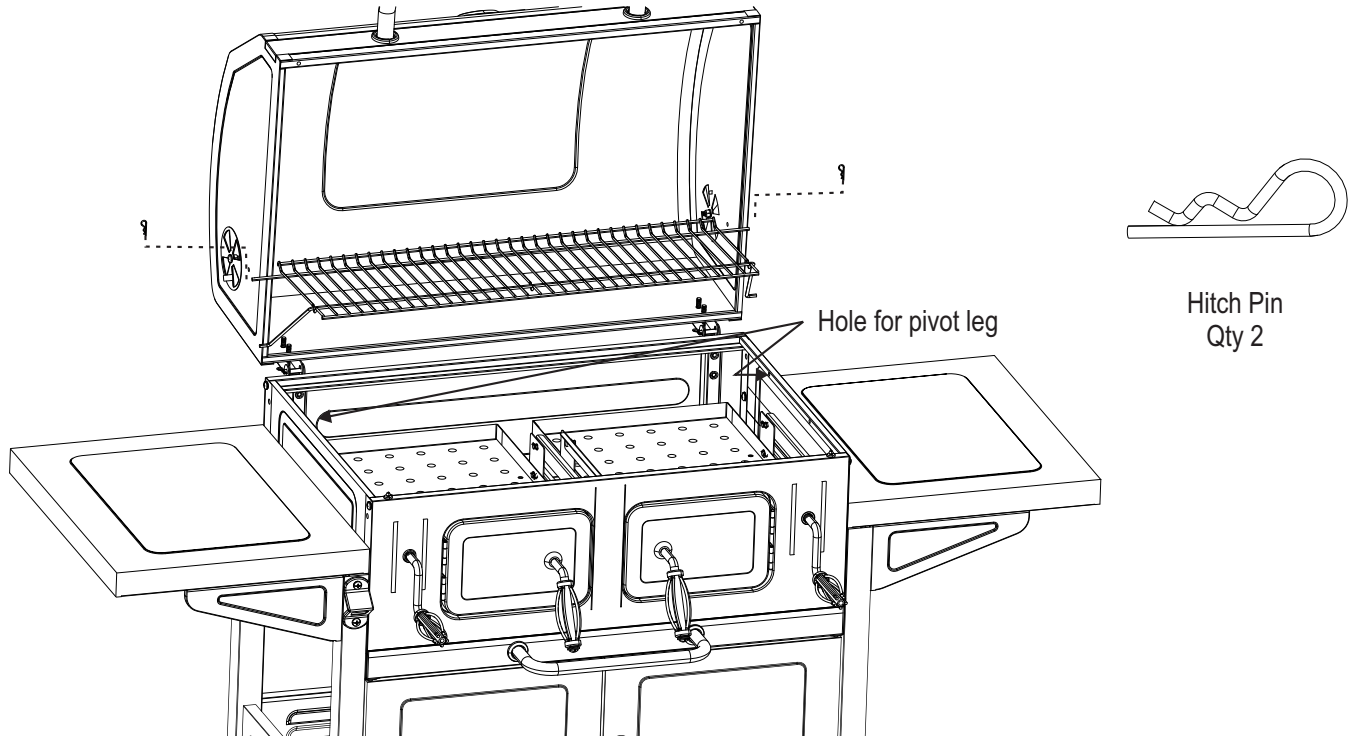


1/4" Flat Washer
Qty. 2

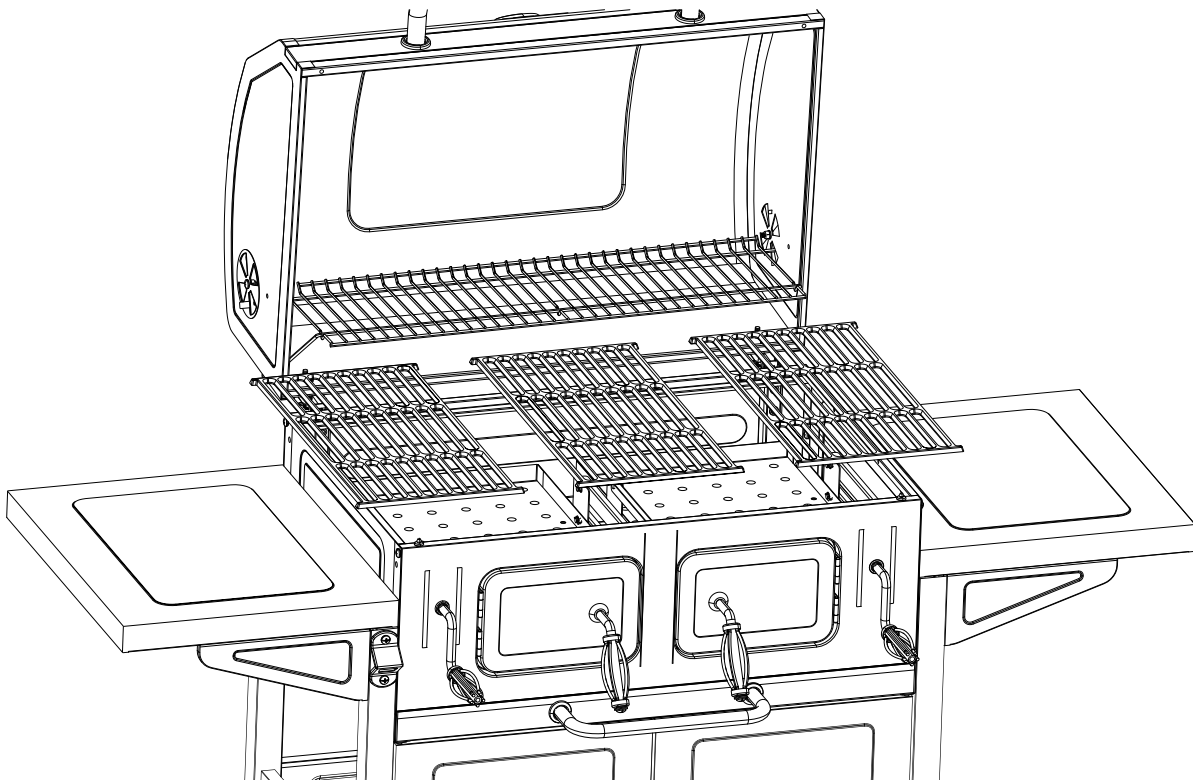
22

Insert straight wire of swingaway grid into one side of lid and then into the other side. Insert angled wire into holes in firebox. Secure with 2 hitch pin clips into holes in straight wire located outside of lid end caps.

NOTE: Pivot and leg wires, running side-to-side, should be under wires running front-to-back. If pivot and leg wires are on top, swing away is installed upside-down.


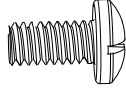
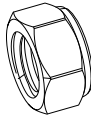



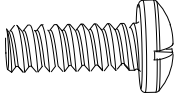
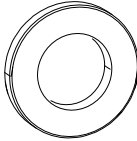
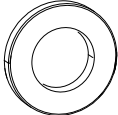
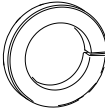
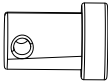
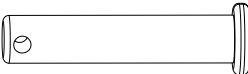

**23**

Place cooking grates into firebox.



HARDWARE LIST

Hardware is shown actual size. You may have spare hardware after assembly is complete.

Name	Picture	Qty
1/4-20 FLANGE NUT		4 pcs
1/4-20x1/2" MACHINE SCREW		61 pcs
1/4-20 LOCKING NUT		6 pcs
1/4-20x1 1/2" MACHINE SCREW		8 pcs
#8x3/8" SHEET METAL SCREW		12 pc
1/4-20x1" MACHINE SCREW		2 pcs
1/4-20x3/4" MACHINE SCREW		2 pcs
11 mm FLAT WASHER		2 pcs
1/4" FLAT WASHER		12 pcs
LOCK WASHER		2 pcs
PIVOT PIN		8 pcs
HINGE PIN		2 pcs
HITCH PIN CLIP		14 pcs

NOTES;



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