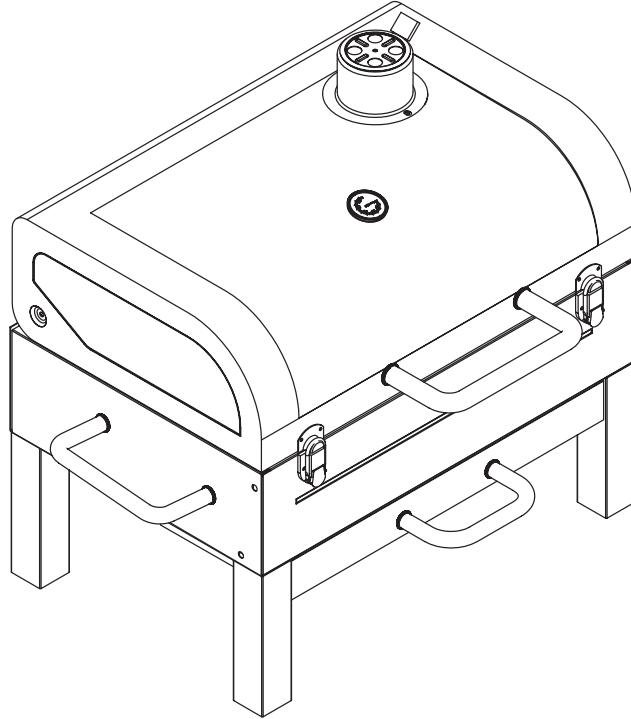




INSTRUCTION MANUAL

18" TABLETOP CHARCOAL GRILL MODEL NO. CGT-18



PLEASE RETAIN THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE.



COMMERCE, CA 90040
SUPPORT@GASONE.COM
TOLL FREE: 1.800.698.5070
CUSTOMER SERVICE HOURS:
M-F: 9 AM-5 PM PST

FOR CALIFORNIA CONSUMERS ONLY:

 **WARNING**
CANCER AND REPRODUCTIVE HARM.
GO TO WWW.P65WARNINGS.CA.GOV



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WARRANTY INFORMATION

LIMITED WARRANTY

GASONE warrants that for the period of one year this product, will be free from defects in material and workmanship. GASONE, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product of component. If the product is no longer available, replacement will be made with a similar product of equal or greater value. This is your exclusive warranty. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. GASONE dealers, service centers, or retail stores selling GASONE products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than GASONE or an authorized service center. Further, the warranty does not cover acts of God, such as fire, flood, hurricanes and tornados.

GASONE shall not be liable for any incident or consequential damages caused by the breach of any express or implied warranty or conditions. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty or conditions. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province. How to obtain warranty service: do not return this product to the store. Call 1(800) 698-5070 or write us at GASONE, 6211 Randolph St. Commerce, CA 90040. Be prepared to give your name, address, model number, description of the problem, phone number, and proof of retail purchase (sales slip).

DISCLAIMERS

Apart from the warranty and disclaimers as described in this warranty statement. There are explicitly no further warranty or voluntary declarations of liability given here which go beyond the statutory liability applying to us.

The present warranty statement also does not limit or exclude situations or claims. Where we have mandatory liability as prescribed by statute.

You assume the risk and liability for loss, damage, or injury to you and your property and/or others and their property arising out of the misuse or abuse of the product or failure to follow instruction in the accompanying owner's manual.

This warranty applies to private single family home or apartment use only and does not apply to grills used in commercial, communal, or multi-unit settings such as restaurants, hotels, resorts, or rental properties.

We may from time to time change the design of its products. Nothing contained in this warranty shall be construed as obligating to incorporate such design changes into previously manufactured products. Nor shall such changes be construed as an admission that previous designs were defective. This product is intended FOR OUTDOOR USE ONLY. DO NOT use indoors.

- **WARNING:** ALWAYS keep children and pets away from the product when in use.
- NEVER leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.
- DO NOT use this product in a tent, caravan, car, cellar, loft or on a boat.

SAFETY INFORMATION AND WARNINGS

SAFETY AND CARE INFORMATION

- This appliance is designed for outdoor use only.
- Please carefully read the assembly and safety instructions and keep this manual for further use.
- Keep the area around the grill clear of combustible materials, including gasoline and other flammable liquids and vapours.
- Combustible materials should never be replaced within the top, bottom, or back sides of the grill.
- Never let children operate grill.
- Use heat resistant gloves when handling hot parts.
- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- The use of alcohol or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Do not make any modifications to the smoker for any of its components. Any modification of the appliance may be dangerous.
- Carefully read this manual as well as instructions on the control panel if applicable.
- Use heat resistant gloves when cooking with your appliance.
- Keep any flammable liquids, vapours or material away from the appliance.
- Make sure that the area around the appliance is well ventilated.
- Keep young children and pets away from the grill during use, and until it has cooled down.

WARNING

Outdoor cooking using a naked flame as in a charcoal grill has a unique set of fire risks that should not be underestimated. The BBQ should never be left unattended on a high heat with the lid closed. Please ensure residual fat is regularly cleaned from the drip tray. The burning-off technique for cleaning residue may cause the BBQ to overheat and catch fire. The fire risk can increase especially if you're grilling high fat meats where the lid should be left open. Residual fat may ignite due to high temperatures. A fat fire may cause damage to the exterior paintwork and fitting that is not designed to withstand this excessive heat which will not be covered under the manufacturer's warranty.

MAINTENANCE AND CARE

After the fire is completely extinguished, you should wait several hours before emptying the ashes to ensure they are not hot, or else there will be risk of burns.

1. Knock any ashes that did not fall into the ash tray from the charcoal pan. (If there are pieces of partially burned charcoal on the charcoal pan, you can save them for use the next time. They are still good).
2. Tap the sides of the chamber to loosen any ash that is on the sides.
3. Lift the charcoal pan and empty out the cold ash. It is particularly important that you remove the ash before moisture combines with the cold ash. Ash collects moisture, which can cause premature rusting and decay from the inside of the ash collecting tray. Thus, over years the ash collecting tray can get rusted and damaged.
4. Give the ash tray a few firm taps to loosen any ash that may be stuck.
5. Place the ashes in a metal container and fill with water to ensure there are no lit coals, then you can dispose of the ashes.
6. Let the charcoal burn out completely after grilling. This eases the cleaning effort by burning away excess fat and BBQ residue.
7. Clean the grill regularly and optimally after every use.
8. Remove the cooking grates and clean them thoroughly with soapy water. Then dry them off thoroughly.
9. Use a wet sponge to remove loose residue from the grill.
10. Use a soft, clean cloth for drying. Do not scratch the surfaces when wipe them dry.
11. Clean the internal and external surfaces with warm soapy water.
12. Tighten all screws before every use to ensure your grill is stable at all times.

OPERATION

PRIOR TO FIRST USE

Prior to first use, wash the cooking grates and the warming rack with warm soapy water. Before your first time using the grill, the following steps should be closely followed to protect both the interior and exterior finish. Failure to properly follow these steps may add unnatural flavors to your first food, damage the finish, and result in affecting the overall durability of your grill.

1. Lightly coat interior surfaces of grills including cooking grates with vegetable cooking oil. This will extend the life of the finish, much like waxing a car.
2. Build a small fire on the charcoal pan, make sure not to lay coals against the walls.
3. Sustain burning for about two hours with lid closed and the damper to 1/4 of the way open. Allow the grill to cool down properly.
4. Your grill will then be ready for use.

TYPES OF CHARCOAL

You can burn either charcoal briquettes or natural lump charcoal, which have different attributes. Charcoal briquettes typically provide longer cooking time and are usually less expensive while lump charcoal burns hotter and produces less ash. For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire.

TIPS FOR USING WOOD CHIPS

A lot of smoke is produced when using wood chips. Smoke can escape through seams and turn the inside of the grill black. This is normal. Wood chips can be used to produce smoke and create the smoke flavor. Never use more than 1 box of wood chips at a time. You can put dry or pre-soaked wood chips in smoker boxes or foil packets on the cooking grates.

Dry chips burn faster and produce more intense smoke. Chips pre-soaked in water (for approximately 30 minutes) burn slower and produce a less intense smoke. Check wood chip box periodically to see if wood has burned down. Add more chips as required.

SMOKING WITH WOOD CHUNKS

Wood chunks are available in a variety of natural flavors and can be used alone or in addition to charcoal. As a rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have 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 bitter.

OPERATION (CONT.)

BUILDING THE FIRE

1. Open the lid and remove the cooking grates.
2. To start a charcoal fire, we recommend to stack 2 lb. (approximately 25 briquettes) into a pyramid-shaped pile and saturate them with lighter fluid (according to lighter fluid instructions), adding more as needed on the charcoal pan. Allow them to ash over before adding more.
3. After the briquettes ash over and produce a red glow, spread them evenly across the charcoal pan. Please use a suitable heat-resistant tool with a long, heat-resistant handle when you do this.
4. Put the cooking grates in place and adjust the charcoal pan to the desired height by adjusting the lever handle and start cooking.
5. If the charcoal is not burning evenly, please use long-handled tongs to move them for even heat.
6. Leave the lid open or closed based on the type of BBQ meat. Please close the lid when longer cooking time is needed. The thermometer located on the lid shows the temperature to ensure it is not too high for a particular BBQ meat.

TEMPERATURE ADJUSTING

Open the damper on side panel to allow more fresh air into the grill, thus ensuring a higher internal cooking temperature, and close the damper as needed to decrease the airflow for a lower cooking temperature. You may spread the coals out a bit more to make the fire less intense if the temperature is too high, raise or lower the adjustable charcoal pan to further control the cooking temperature as needed.

NOTE: Always use a flame-retardant insulated grill mitt when adjusting the damper or the charcoal pan.


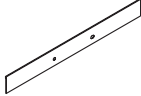



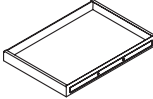

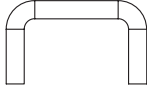


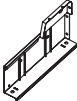

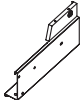
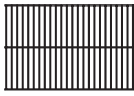
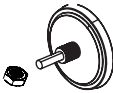
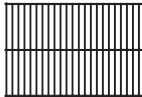
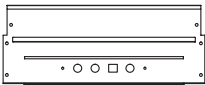


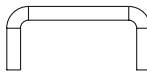




ADDING CHARCOALS WHILE GRILLING

1. As the lever handle will be hot during use, wear a flame-retardant insulated grill mitt and adjust the lever handle to lower the charcoal pan to its lowest setting.
2. Open the front charcoal access door and use long-handled tongs to stoke coals, making the ash fall through the slots in the ash tray. Add charcoals as needed.
3. Raise the charcoal pan to the desired level as needed.

INDIRECT OPERATION

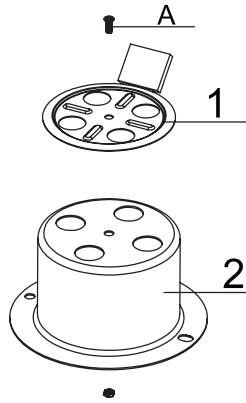
1. For items that take longer to cook, you will want to use indirect grilling. This method is for long, slow cooking in the grill with lid closed.
2. For indirect cooking, the coals are piled two or three coals deep on one side of the charcoal grill, or divided and piled on two sides. This leaves an 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.
3. 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.)
4. 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.

PARTS LIST

1		1PC	11		1PC
2		1PC	12		1PC
3		1PC	13		1PC
4		2PCS	14		1PC
5		6PCS	15		2PCS
6		1PC	16		4PCS
7		1PC	17		1PC
8		1PC	18		1PC
9		1PC	19		1PC
10		1PC	20		1PC
A	M4X10 	1PCS	D	M5X15 	8 PCS
B	M5X10 	16PCS			
C	M5X12 	4PCS			

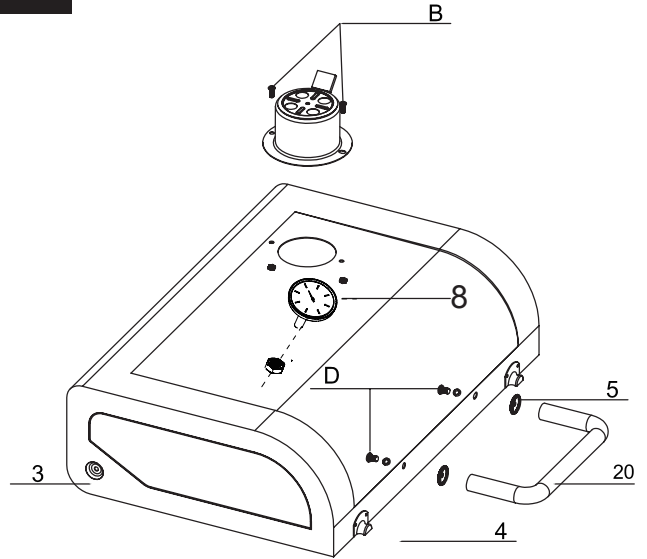
ASSEMBLY

1



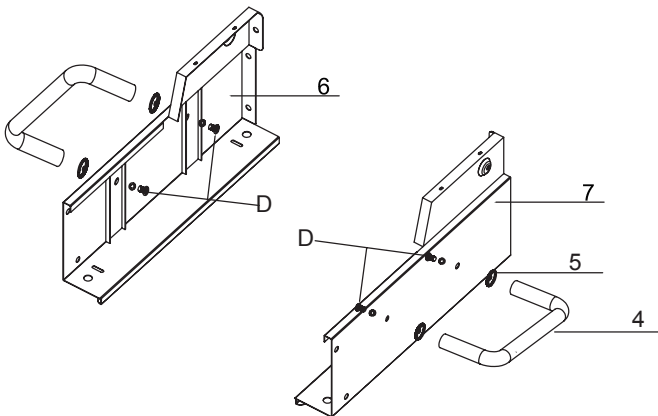
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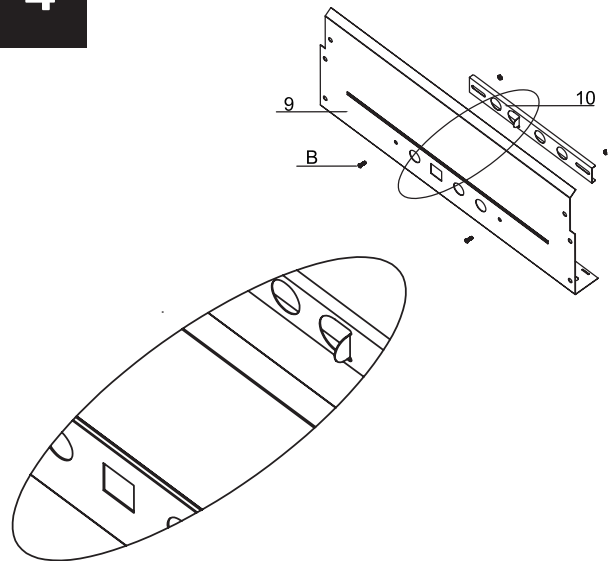
B: M5X10 ← = 2
D: M5X15 ← = 2

3



D: M5X15 ← = 4

4

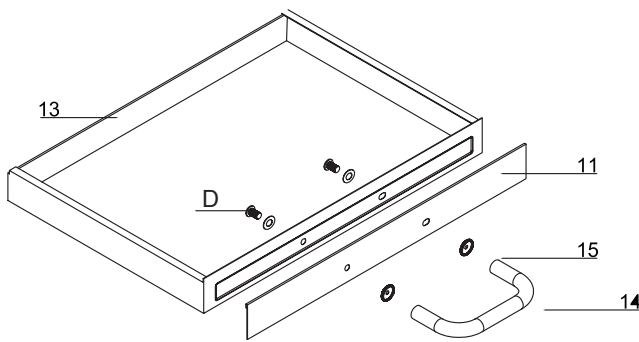


B: M5X10 ← = 2

8

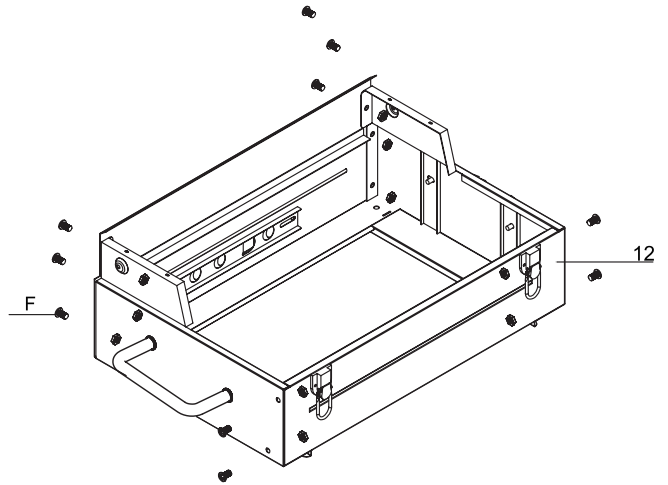
ASSEMBLY (CONT.)

5



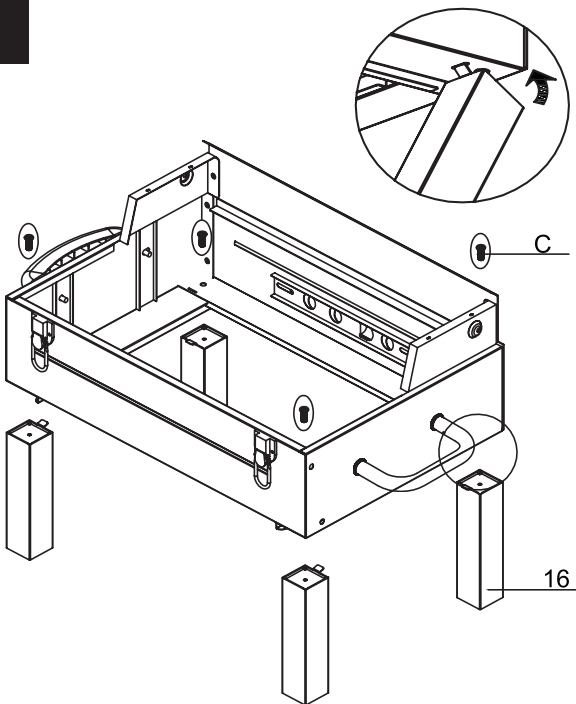
D: M5X15 ← = 2

6



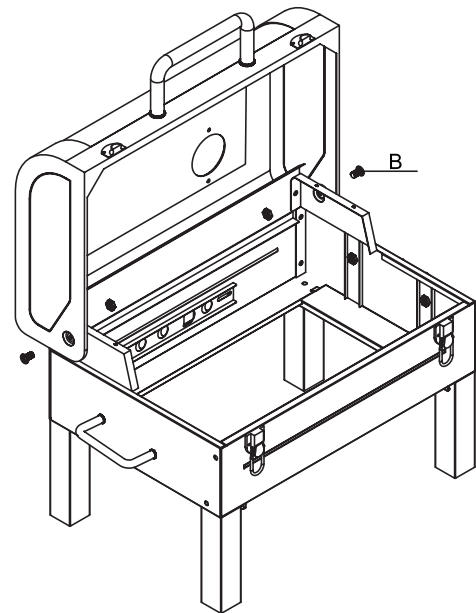
B: M5X10 ← = 10

7



C: M5X12 ← = 4

8

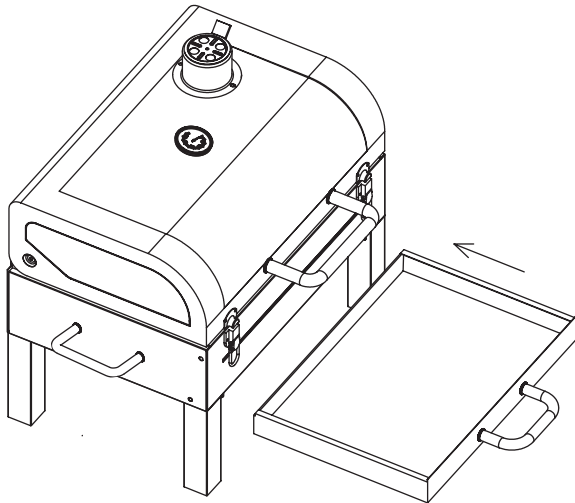


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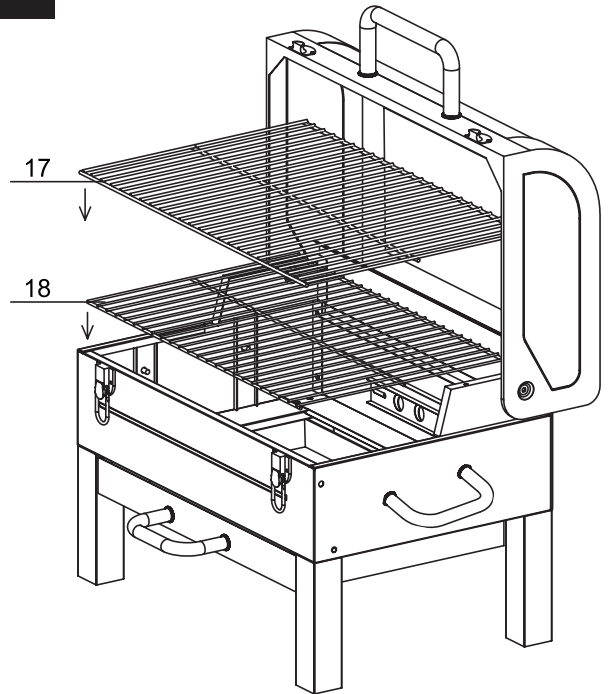
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ASSEMBLY (CONT.)

9



10



11

