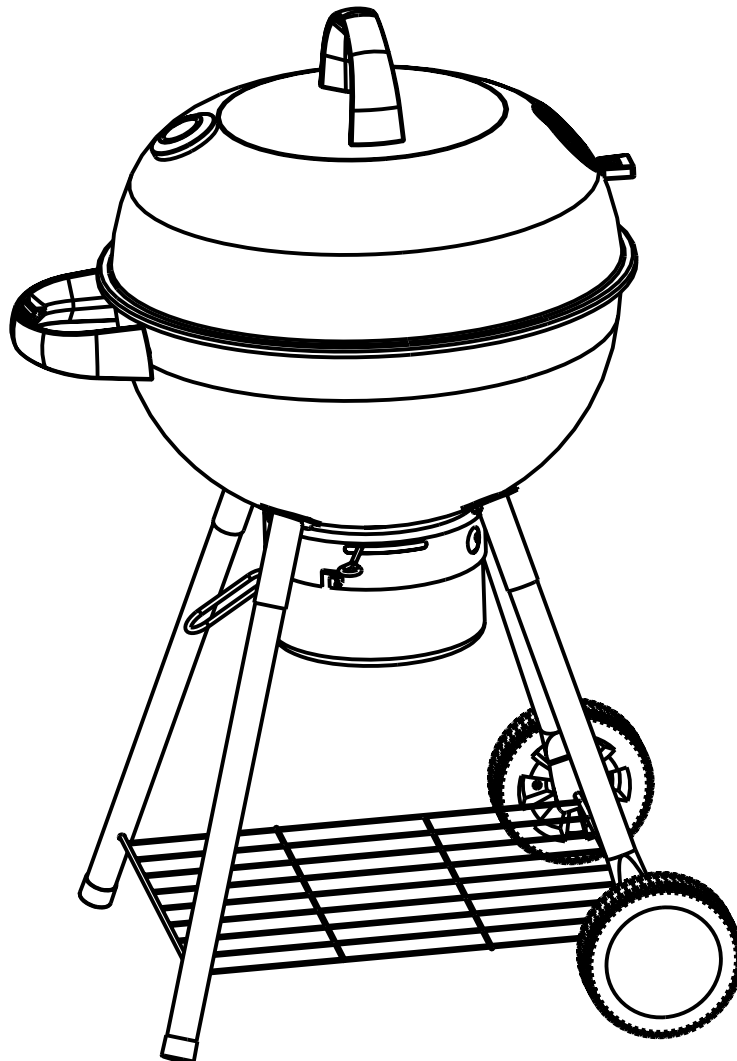


Master *Cook*™

Deluxe Charcoal Grill

Item NO.:SRCG13003&SRCG13004

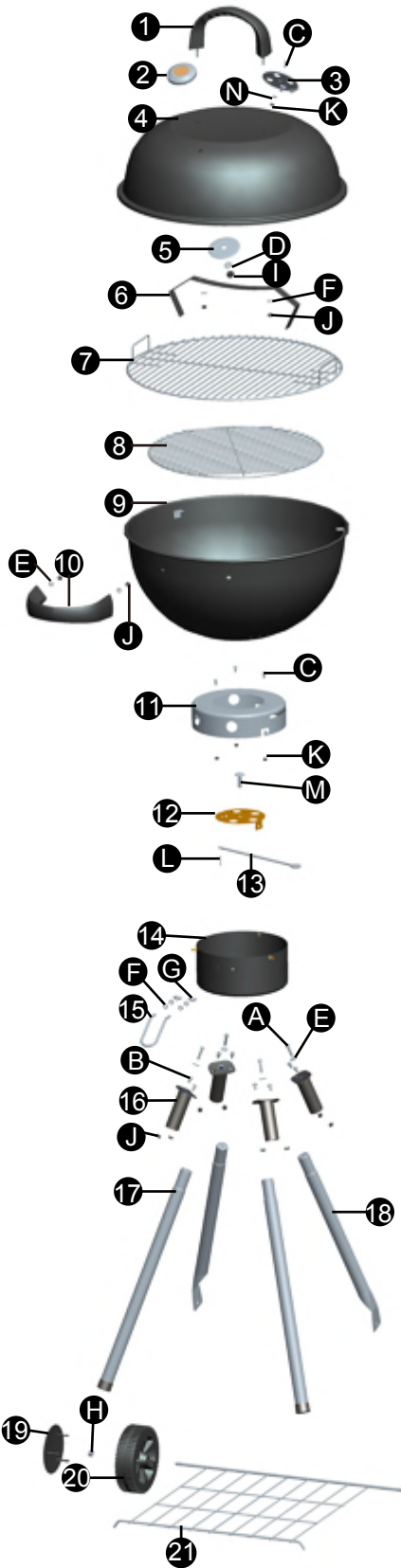


WARNING FOR YOUR SAFETY

1. This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
2. This grill is NOT for commercial use.
3. Do not use grill for indoor cooking or heating. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
4. Do not use lighter fluid, paraffin, or alcohol for lighting.
5. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, lighter fluid and other flammable vapors and liquids.
6. Do not store or use lighter fluid or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
7. Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.
8. Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times.
DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
9. Do not alter grill in any manner.
10. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
11. This grill should be thoroughly cleaned and inspected on a regular basis.
12. Do not use this appliance without reading "Operating Instructions" in this manual.
13. Do not touch metal parts of grill until it has completely cooled (about 45 min after use) to avoid burns, unless you are wearing protective gear (pot holders, gloves, grill mittens, etc.).
14. Never touch grates (charcoal or cooking), ashes, or coals to see if they are hot.
15. Do not use on wooden decks, wooden furniture, or other combustible surfaces.
16. Do not use in or on boats or recreational vehicles.
17. Position grill so wind can not carry ashes to combustible surfaces.
18. Do not use in high winds.
19. Never lean over the grill when lighting.
20. Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
21. Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
22. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
23. Always place your grill on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
24. Do not remove the ashes until they are completely and fully extinguished.
25. Live hot briquettes and coals can create a fire hazard.
26. Always empty the ash catcher and grill after each use. Do not remove the ashes until they are completely and fully extinguished.
27. Do not place fuel (charcoal briquets, wood or lump charcoal) directly into bottom of grill. Place fuel only on the charcoal pan/grid.
28. Check to make sure the air vents are free of debris and ash before and while you are using the grill.
29. Make sure ash catcher is securely and completely in place before using the grill.
30. Always wear protective gloves when adding fuel to retain desired heat level.
31. Keep all electrical cords away from a hot grill.
32. Always use a meat thermometer to ensure food is cooked to a safe temperature.
33. The detachable handle is used for pushing and pulling the cooking grid only, and should always be detached from the cooking grid when fire is on.
34. The hot cooking grid can only be operated by handle provided.
35. Do not touch the hot cooking grid by hand.
36. The detachable handle should always be kept away from the cooking grid when the grill is burning.
37. Attention! This grill will become very hot. Do not move it during operation.
38. Caution! Do not use spirit, lighter fluid or comparable fluids for lighting or re-lighting!
39. Warning! Keep children and pets away.
40. Property damage, serious injury, or death may occur if the above is not followed exactly.

Parts & Hardware List

Exploded View



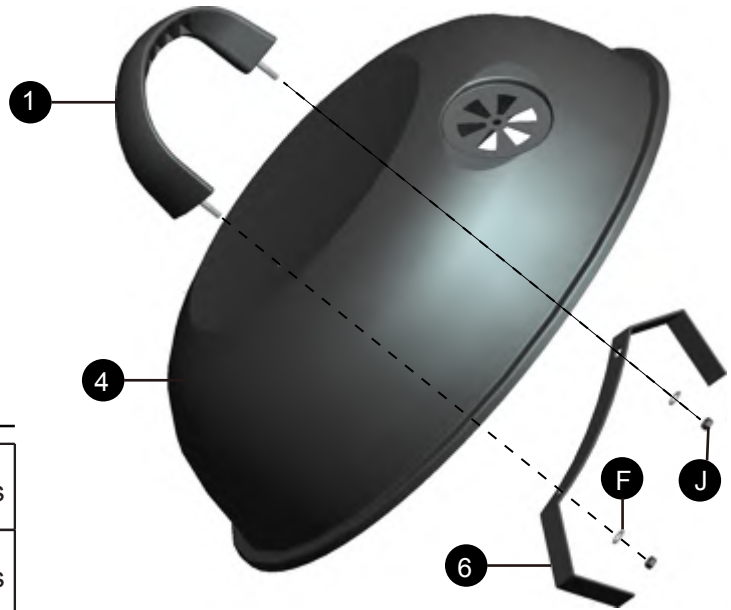
- | | |
|---------------------------|-------|
| 1. Lid handle | 1 pc |
| 2. Thermometer | 1 pc |
| 3. Lid air vent | 1 pc |
| 4. Lid | 1 pc |
| 5. Thermometer back plate | 1 pc |
| 6. Lid support bracket | 1 pc |
| 7. Cooking grid | 1 pc |
| 8. Charcoal grid | 1 pc |
| 9. Fire bowl | 1 pc |
| 10. Bowl handle | 1 pc |
| 11. Ash cup support ring | 1 pc |
| 12. Bowl air vent | 1 pc |
| 13. Air vent handle | 1 pc |
| 14. Ash cup | 1 pc |
| 15. Ash cup handle | 1 pc |
| 16. Leg support | 4 pcs |
| 17. Front leg | 2 pcs |
| 18. Wheel Leg | 2 pcs |
| 19. Wheel cap | 2 pcs |
| 20. Wheel | 2 pcs |
| 21. Storage shelf | 1 pc |

Parts No.	Description	Qty	Parts No.	Description	Qty
A	M6X30 Bolt	4 pcs	H	M8 Locking nut	2 pcs
B	M6X12 Bolt	8 pcs	I	M10 nut	1 pc
C	M5X12 Bolt	4 pcs	J	M6 nut	12 pcs
D	M10 washer	1 pc	K	M5 Nut	4 pcs
E	M6 Large washer	6 pcs	L	Pin	1 pc
F	M6 Small washer	6 pcs	M	Φ10 Bolt	1 pc
G	M6 Wing nut	2 pcs	N	M5 washer	1 pc



ATTENTION:
CHECK FOR ALL PARTS PRIOR TO STARTING ASSEMBLY

Assembly Instructions

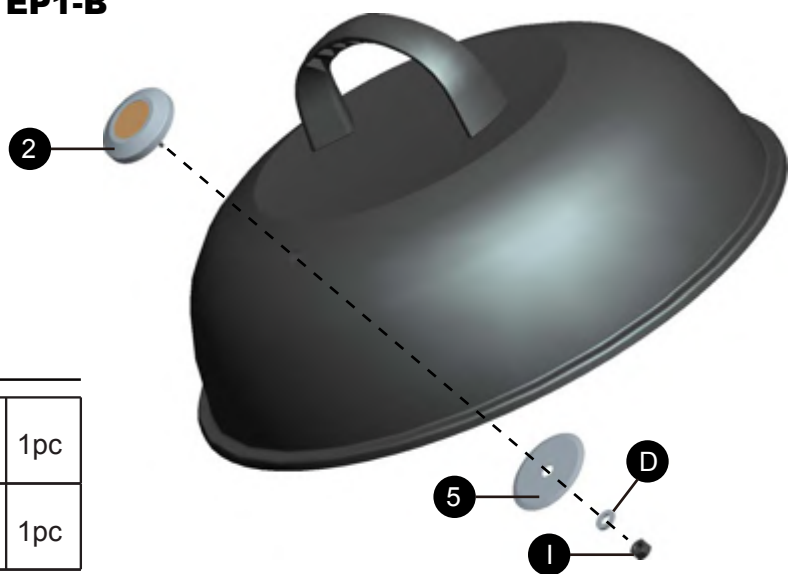
STEP1-A



Hardware Used

F		M6 Small washer	2pcs
J		M6 nut	2pcs

STEP1-B

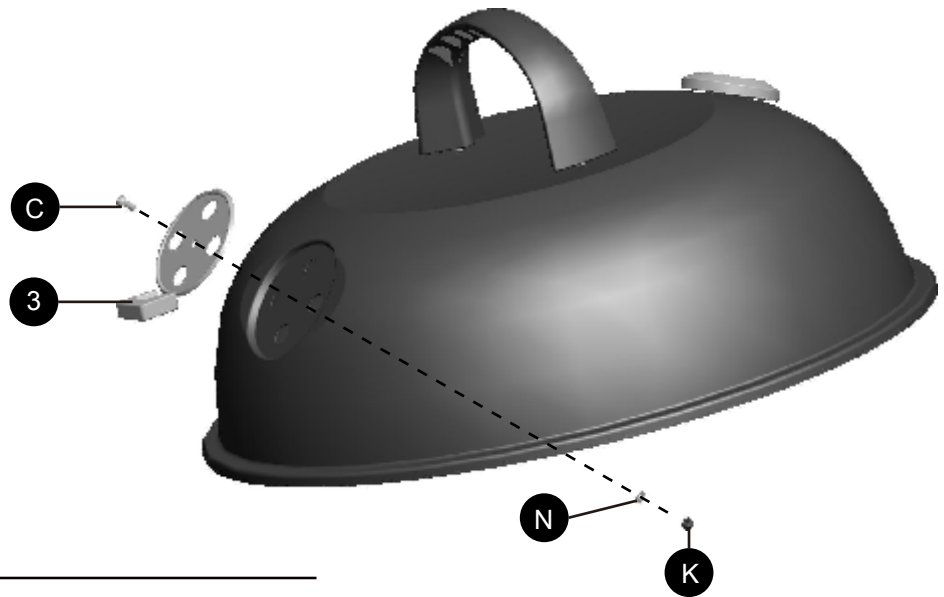


Hardware Used




D		M10 washer	1pc
I		M10 nut	1pc

Assembly Instructions

STEP1-C



Hardware Used

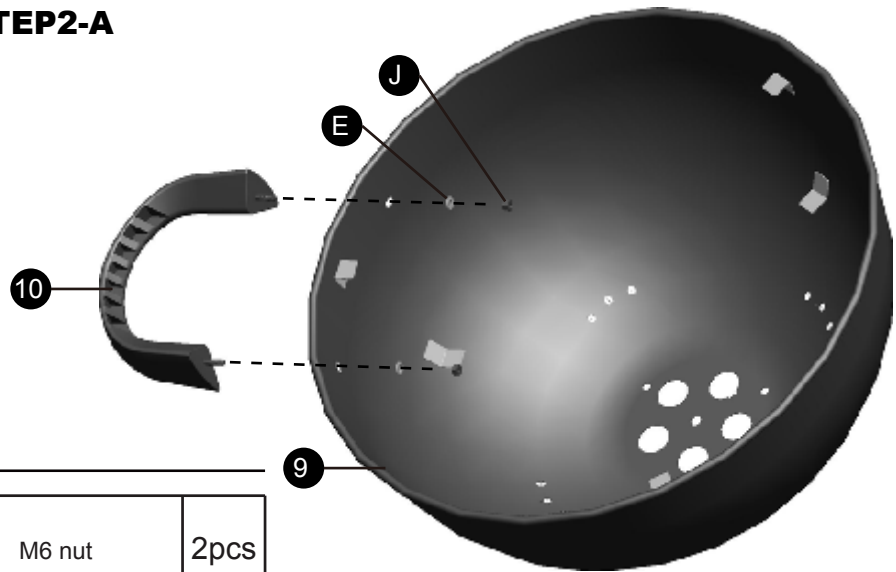
C		M5X12 Bolt	1pc
K		M5 Nut	1pc
N		M5 washer	1pc





FINISHED PIC.

Assembly Instructions

STEP2-A



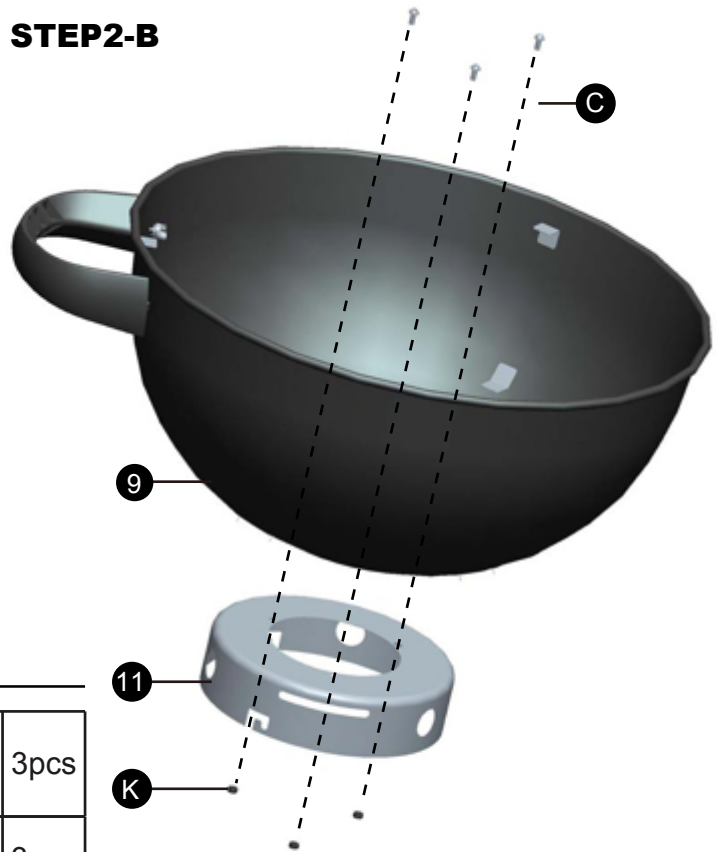
Hardware Used

J		M6 nut	2pcs
E		M6 Large washer	2pcs

STEP2-B



FINISHED PIC.

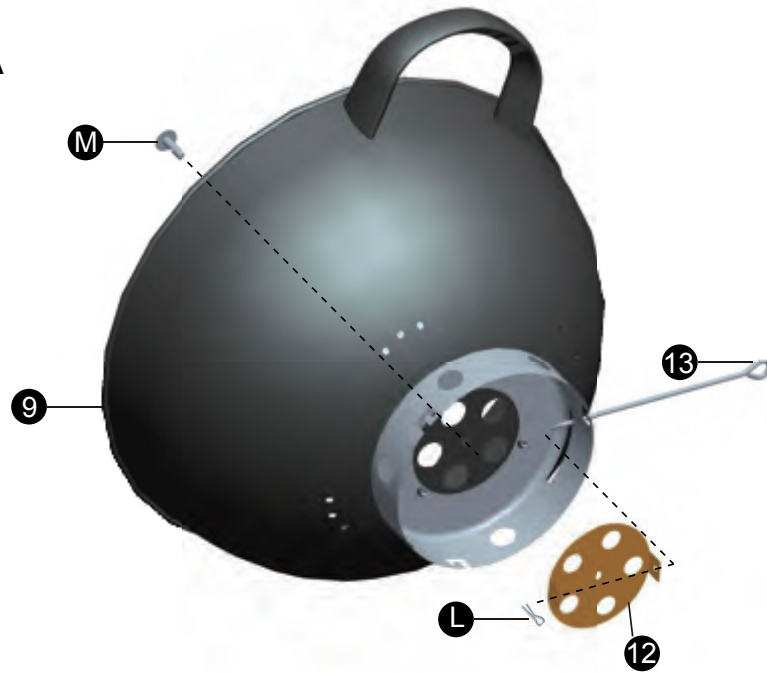


Hardware Used



C		M5X12 Bolt	3pcs
K		M5 Nut	3pcs

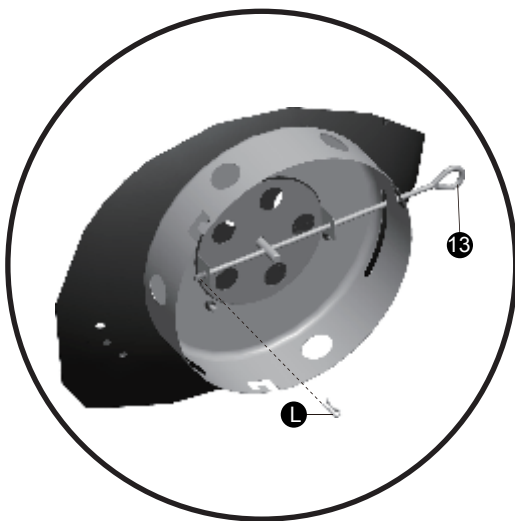
Assembly Instructions

STEP3-A



Hardware Used

M		Φ10 Bolt	1pc
L		Pin	1pc

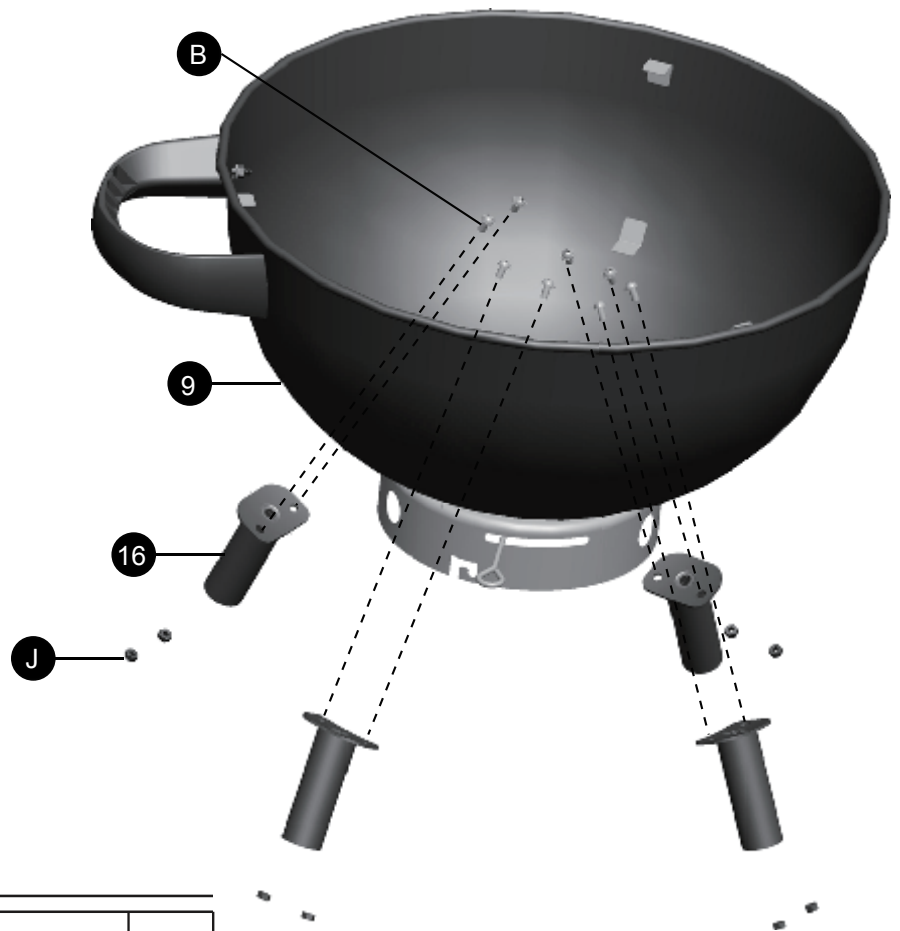


FINISHED PIC.



Assembly Instructions

STEP3-B

Face out



Hardware Used

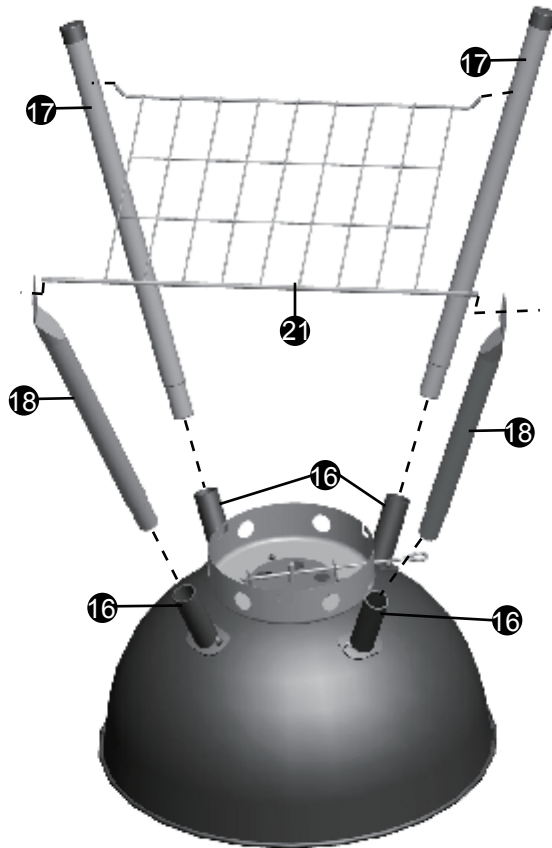
B		M6X12 Bolt	8pcs
J		M6 nut	8pcs



FINISHED PIC.

Assembly Instructions

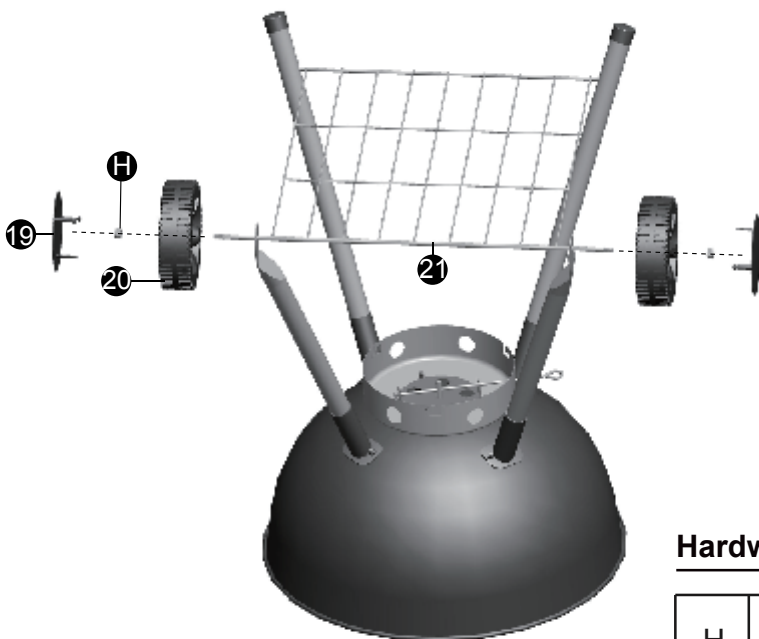
STEP4



FINISHED PIC.




STEP5



FINISHED PIC.



Hardware Used



H		M8 Locking nut	2pcs
---	--	----------------	------

Assembly Instructions

STEP 6

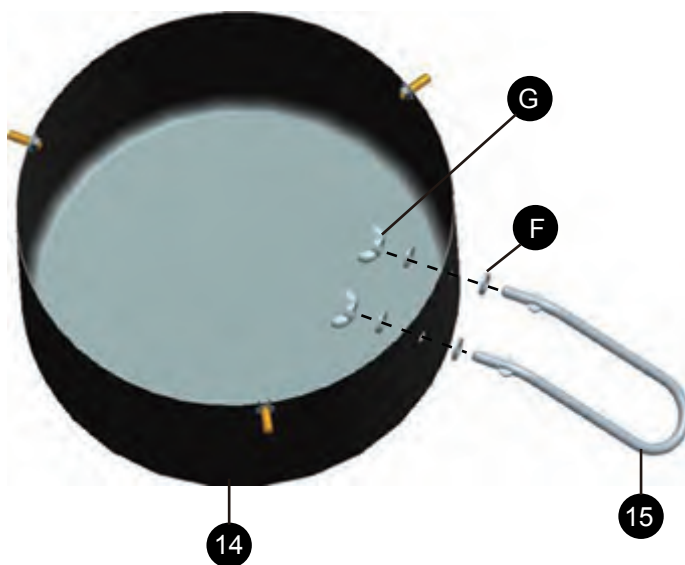


Hardware Used

A		M6X30 Bolt	4pcs
E		M6 Large washer	4pcs

Assembly Instructions

STEP7-A



FINISHED PIC.

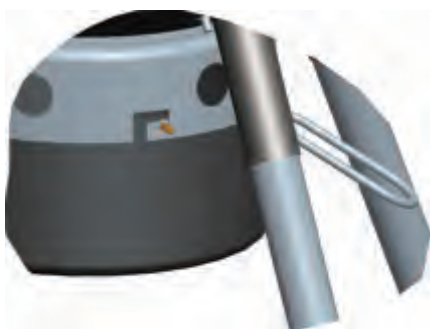


Hardware Used

G		M6 Wing nut	2pcs
F		M6 Small washer	4pcs

STEP7-B

FINISHED PIC.



Assembly Instructions

STEP 8-A



FINISHED PIC.



Assembly Instructions

STEP8-B



FINISHED PIC.



STEP8-C



FINISHED PIC.



Operating Instructions



WARNING For Your Safety

1. The detachable handle is used for pushing and pulling the cooking grid only, and should always be detached from the cooking grid when fire is on.
2. The hot cooking grid can only be operated by handle provided.
3. Do not touch the hot cooking grid by hand.
4. The detachable handle should always be kept away from the cooking grid when the grill is burning.

This appliance is designed for use only with quality charcoal briquette, lump charcoal and cooking wood.

Attention! This will become very hot. Do not move it during operation. Do not use indoors!

Caution! Do not use spirit, lighter fluid or comparable fluids for lighting or re-lighting!

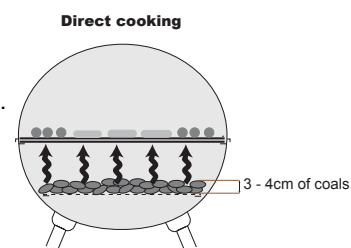
Warning! Keep children and pets away.

Lighting

1. Open lid and vents.
2. Make sure ash cup is empty.
3. Remove cooking grid.
4. Arrange and light fuel per instructions on fuel package.

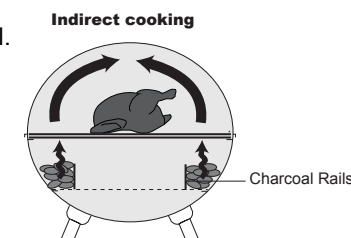
Direct Cooking

1. While wearing protective gloves, carefully spread coals evenly across grid with a long handle tool.
2. Carefully replace cooking grid.
3. Place food on cooking grid.
4. Cook with lid open or closed.



Indirect Cooking – Ideal for Roasts

1. While wearing protective gloves, carefully spread coals into a donut shape with a long handle tool.
2. Place a metal tray in center of donut to catch drippings
3. Carefully replace cooking grid.
4. Place food on cooking grid directly over the metal pan.
5. Cook with lid closed.



Tips for Better Cookouts and Longer Product Life

1. Store fuel in a waterproof container away from sources of ignition.
2. Use a charcoal chimney for fast and easy startups.
3. Spray or coat cooking surfaces with vegetable oil before cooking to avoid sticking.
4. Place vegetables or delicate foods into aluminum foil pouches.
5. Use a quality grill brush after each event to keep cooking surfaces clean and rust free.
6. Remove all ash and dispose of properly after each use.
7. Once grill is cool, cover with a quality grill cover that is properly sized to your unit.

Cleaning and Care

Caution:

1. All cleaning and maintenance should be done when grill is cool.
2. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.
3. Abrasive cleaners will damage this product.
4. Never use oven cleaner to clean any part of grill.

Cleaning Surfaces

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