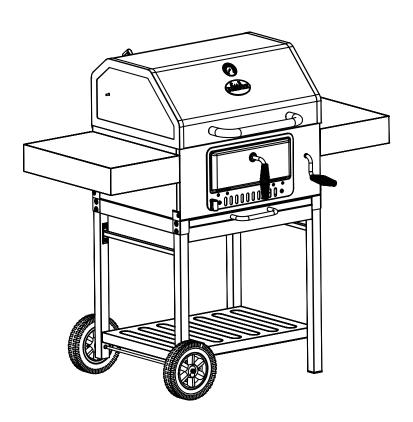


Adjustable Grill Charcoal BBQ

Assembly Instructions & User's Manual ITEM# SRCC2220 (PLU#075596)



Please keep this instruction manual for future reference



▲ Warning:

Adult assembly required.

Keep screws and parts out of reach of children.

FOR OUTDOOR USE ONLY

(Made in China)



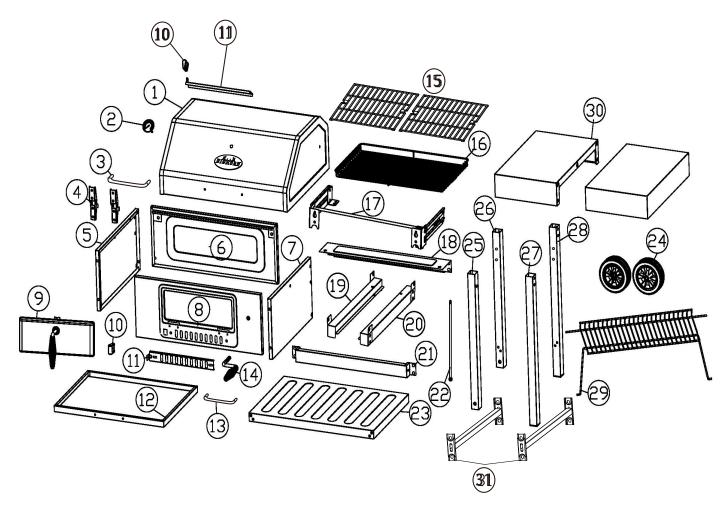
GENERAL WARNING AND SAFETY INFORMATION



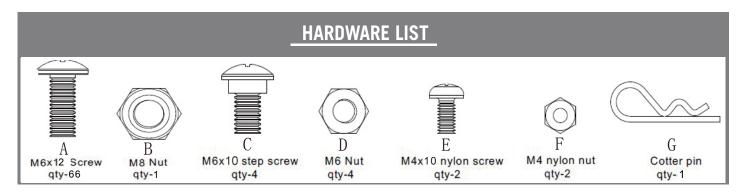
- Keep a fire extinguisher accessible at all times while operating grill.
- Never leave grill unattended while in use.
- Never use inside an enclosed area such as a patio, garage, building or tent.
- Never use inside a vehicle, not even a recreational vehicle such as a motorhome, camper, or truck bed.
- Never operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.
- Maintain a minimum distance of 10 ft. (3m) from all structures.
- Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
- Never operate this grill within 25 ft. (7.5m) of flammable liquids.
- Never operate this grill within 10 ft. (3m) of a gas cylinder.
- · Never use this grill as a heater.
- Use this grill only on a stable, level surface to prevent tipping.
- Use on non-combustible surfaces such as dirt, concrete, brick or rock.
- Keep children and pets away from grill at all times. Do

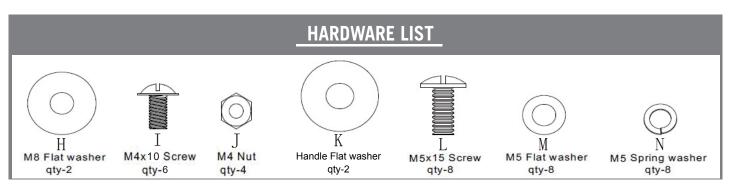
- not allow children to use grill.
- Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.
- Grill is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the grill without wearing protective gloves.
- Never move grill when in use. Allow grill to cool completely before moving or storing.
- · Never leave HOT coals or ashes unattended.
- Do not store grill with HOT ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Never use this product for anything other than its intended purpose. This grill is not for commercial use.
 Always use this grill in accordance with all applicable local, state and federal fire codes.

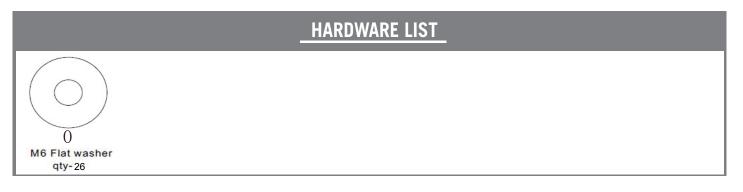
PARTS LIST



Item No.	Qty	Description	ltem No.	Qty	Description	Item No.	Qty	Description
1	1	Hood assembly	11	2	Damper	21	1	Cart brace-front
2	1	Temperature gauge	12	1	Ash tray	22	1	Wheel axle
3	1	Hood handle	13	1	Ash tray handle	23	1	Base panel
4	2	Hinge assembly	14	1	Crank handle assembly	24	2	Wheel
5	1	Left panel of firebox	15	2	Cooking grate	25	1	Left leg-front
6	1	Rear panel of firebox	16	1	Charcoal tray	26	1	Left leg -rear
7	1	Right panel of firebox	17	1	Charcoal tray arm assembly	27	1	Right leg-front
8	1	Front panel of firebox	18	1	Cart brace-rear	28	1	Right leg-rear
9	1	Charcoal door assembly	19	1	Cart brace-left	29	1	Warming rack
10	2	Damper handle	20	1	Cart brace-right	30	2	Side table
						31	2	I shaped brace





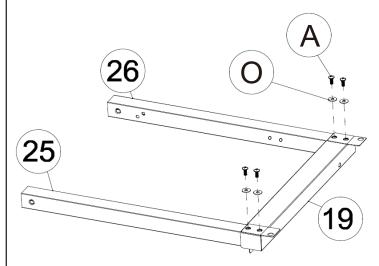


ASSEMBLY INSTRUCTIONS

Before assembly read instructions carefully. Assemble grillon a clean, flat surface. This unit is heavy.

DO NOT ASSEMBLEWITHOUT ASSISTANCE. GET A HELPER!

Tools needed for assembly:
Adjustable Wrench
Philips Head Screwdriver



STEP 1

Do not tighten screws all the way. Legs may need to be adjusted later.

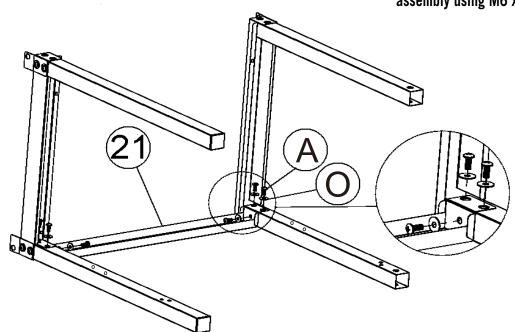
1.Attach left leg-rear(26), left leg-front (25)and cart brace assembly-left(19) M6x12 (A) and washers (0) as shown.

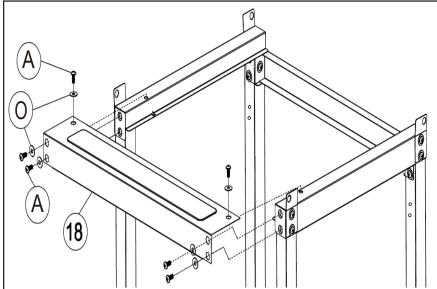
2. Repeat step on right leg-rear(28), right leg-fron(27) and cart brace assembly-right(20).

STEP 2

Do not tighten screws all the way.

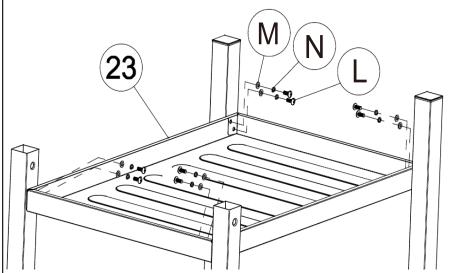
Attach cart brace assembly-front(21) into the cart assembly using M6 x12(A) and washers(0) as shown.





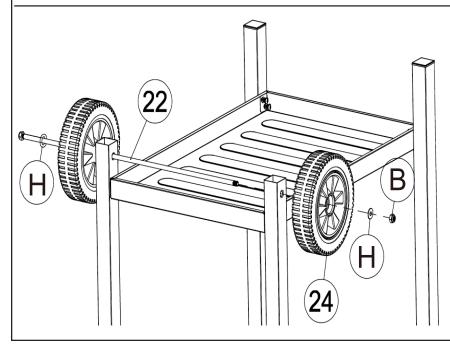
Do not tighten screws all the way.

Attach cart brace assembly -rear(18) into the cart assembly using M6 x12(A) and washers (0) as shown.



STEP 4

Attach base panel (23) into the cart assembly using M5x15 (L), lock washers(N) and flat washers(M) as shown.



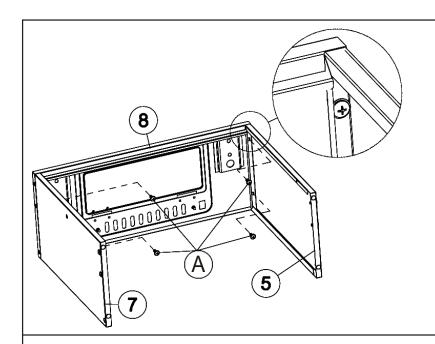
STEP 5

Helper is needed for this step.

Do not attempt to do without assistance.

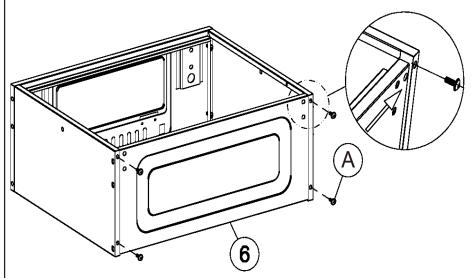
Attach wheel axle(22) and wheels (24)using M8 washers(H) and M8 nut(B) as shown.

TIGHTEN ALL HARDWARE AT THIS TIME.



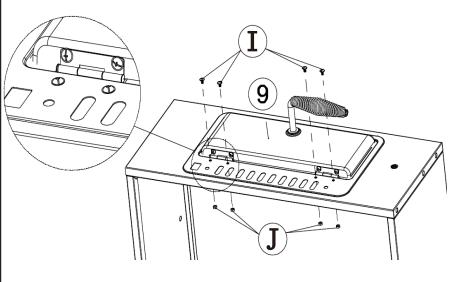
Attach left panel of firebox(5) into front panel of firebox(8) using M6 x12(A) as shown.

Repeat step on right panel of firebox(7) into the firebox assembly.



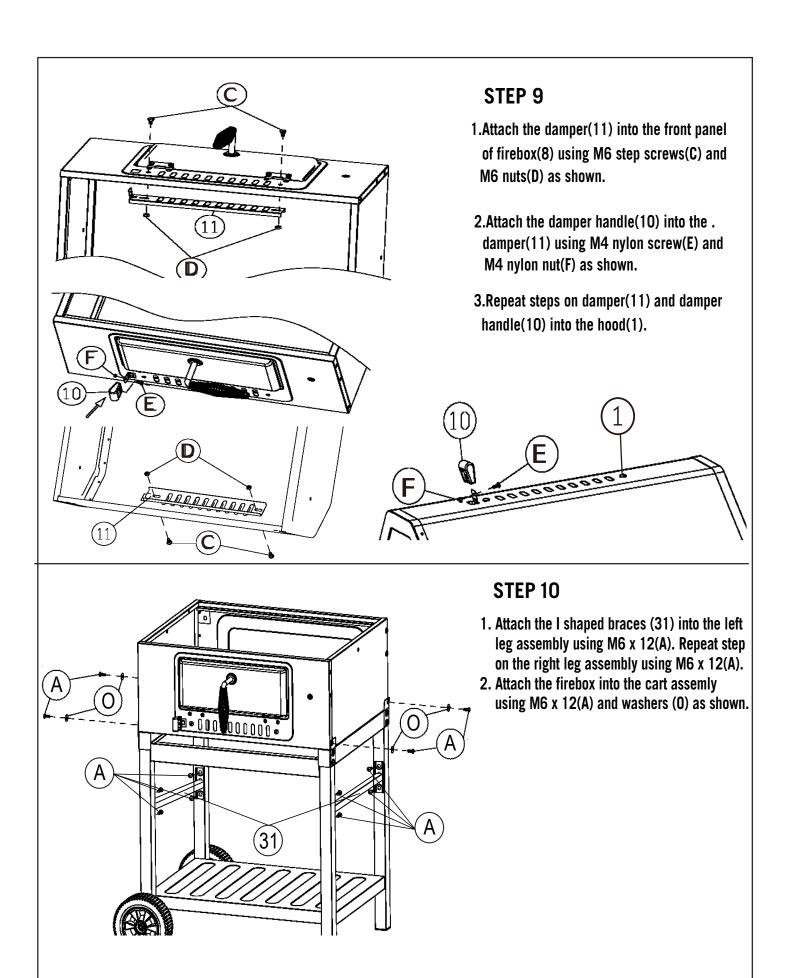
STEP 7

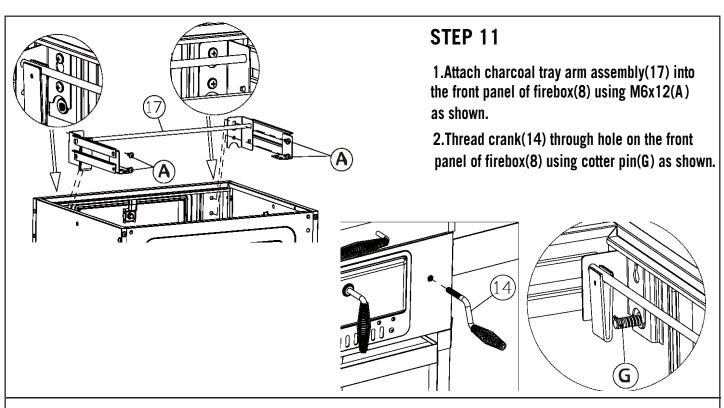
Attach rear panel of firebox(6) into the firebox using M6 x12(A) as shown.



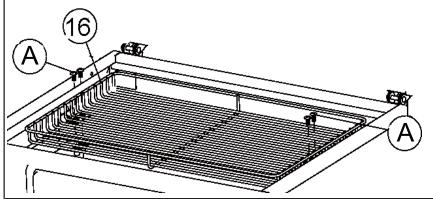
STEP 8

Attach charcoal door assembly (9) into the front panel of firebox as shown using M4 x10(I) and M4 nuts(J) as shown.



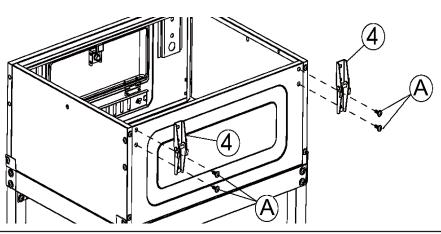


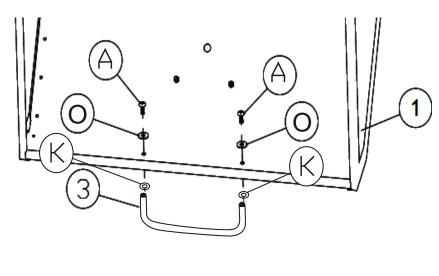
Attach the charcoal tray(16) into the charcoal tray arm assembly(17) using M6 x12 (A) as shown.

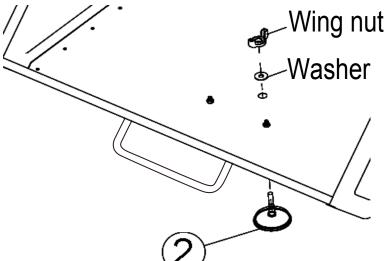


STEP 13

Attach the hinger assemble(4) into rear panel of firebox(6) using M6 x12 (A)as show.







Note: Attach both ends of hood handle before fully tightening hex flange nuts.

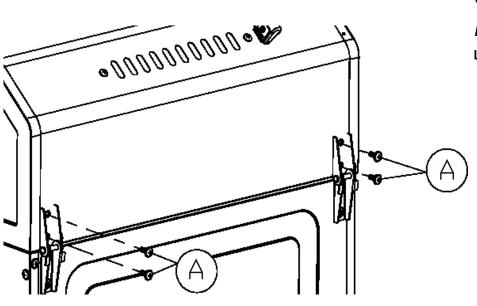
- 1.Attach the hood handle(3) into the hood(1) using M6x12(A) and flat washer(0) and Handle flat washer(K).
- 2.Attach temperature gauge (2) into the hood(1) as shown.

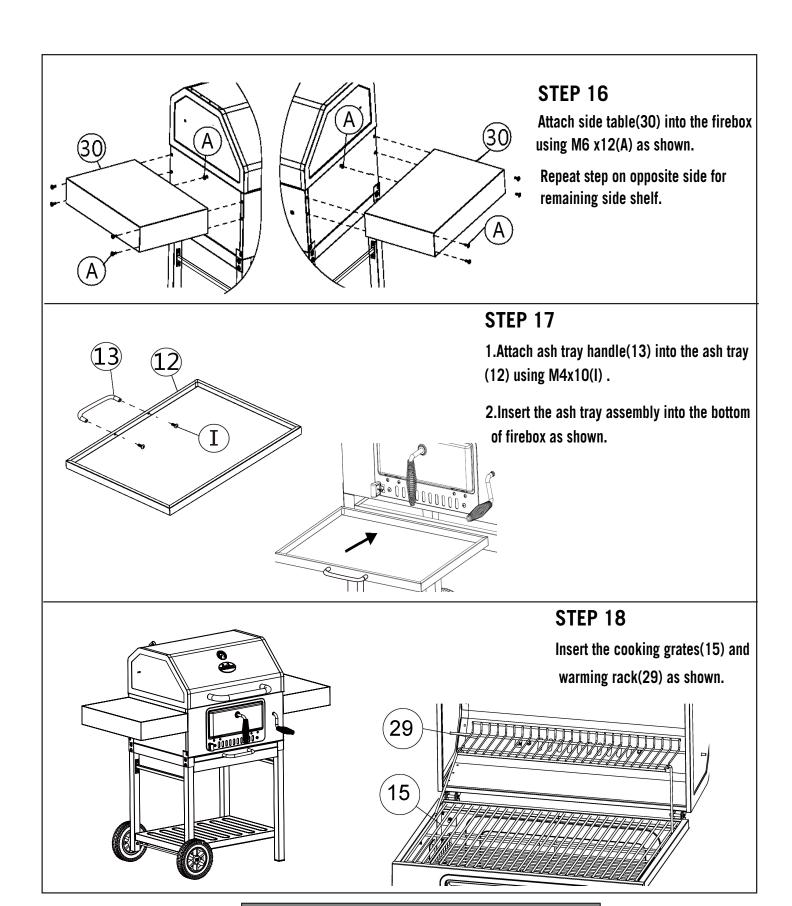
Note: the temperature gauge is supplied with one washer and one wing nut.

Note: be careful not to over tighten the wing nut.



Attach the hood assembly into the grill using M6x12(A) as shown.





GRILL IS READY FOR USE

FREQUENTLY ASKED AUESTION

Q: My grates have rust on them. How do I get rid of it? If rust occurs, clean with a steel brush. Reapply vegetable shortening and heat as indicated above.

Q: The paint finish inside my lid is peeling. What can I do?

You are seeing a deposit of grease and smoke that collects during normal use that resembles paint. These carbon deposits are non-toxic, but you may want to regularly remove the build-up. Remove buildup using a

brass or stiff bristle brush before grilling. Future build-up can be avoided by simply wiping the grill lid while slightly warm with a mild soap-and-water solution.

Q: When can I put my meat on the grill?

Grill is ready for use when charcoal is ashed over and no visible flames are present.

Q: How do I regulate the heat on my grill?

Adjusting the dampers will increase and decrease airflow and heating.

SAFE STORAGE AND MAINTENANCE

- Inspect hardware tightness on a regular basis to insure grill is in safe working condition.
- ALWAYS allow grill to cool completely before handling.
- ALWAYS empty charcoal pan after use only when ashes have completely cooled.
 - This will help prolong charcoal pan life.
- Clean grill, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of grill with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold grill in a protected area.

- Indoor storage of grill is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.
- Grill is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil.
- NEVER USE PAINT ON INSIDE SURFACES OF GRILL

CHARCOAL LIGHTING INSTRUCTIONS

Read all instructions and warnings on charcoal bag and in manual before using.

- 1. Stack briquets in a pyramid.
- Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft. (7.5m) away from grill. Do not lean over grill when lighting charcoal. Light charcoal. LEAVE GRILL UNCOVERED.
- In about 15 minutes, flames will die out and briquets will begin to ash over. Once the

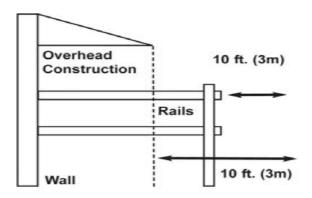
briquets are completely ashed over, spread briquets in a single layer and begin cooking. NEVER USE GASOLINE TO LIGHT CHARCOAL.

OVERFILLING CHARCOAL PAN CAN CAUSE SERIOUS INJURY AND DAMAGE THE UNIT.

- NEVER ADD ADDITIONAL LIGHTER FLUID ONCE CHARCOAL HAS IGNITED.
- HOT COALS SHOULD NOT BE LEFT UNATTENDED.
- GRILL IS HOT. USE PROTECTIVE GLOVES AND LONG, STURDY COOKING UTENSILS.
- We recommend starting a fire with no more than 3 pounds of charcoal (approximately 45 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grates in the unit.

GRILL OPERATION CAUTIONS

- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around this grill during or following its use until the unit has cooled.
- This grill is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on this grill.



- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this grill.
- Grill lid and body are HOT while in use and during cooling process.
- Do not remove adjustable charcoal pan while ashes and charcoal are HOT.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal pan. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINDER: NEVER OPERATE THIS GRILL UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 3M FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.

