



Assembly Instructions & User's Manual

for

35 Inch Barrel Grill

Item Number: 980242172

Model Number: CG2320401-MM

Customer Assistance (spare/replacement parts): 1-888-837-1380

or Email: customerservice@rankam.com





IMPORTANT

Scan for easy 3D instructions
Download the BILT app before
you begin

THIS ASSEMBLY MANUAL CONTAINS IMPORTANT SAFETY INFORMATION.
PLEASE READ AND KEEP FOR FUTURE REFERENCE.

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WARNING



- 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.
- DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.
- For outdoor use only. Do not operate grill indoors or in an enclosed area.



DANGER



- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). 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.

Quality Statement

Questions or Comments?

We would love to hear about your Member's Mark experience! Visit us at: samsclub.com/membersmarkhelp

Important Safety Information

- Please read all instructions carefully before assembling this product.
- Where applicable, and for your safety, assembly by an adult is strongly recommended.
- Use only vendor-supplied hardware to assemble this item. Using unauthorized hardware could jeopardize the structural integrity of the item.
- Hardware may loosen overtime. Periodically check that all connections are tight.



CALIFORNIA PROPOSITION 65



⚠ WARNING: This product can expose you to chemicals including soot, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

Before Assembly

- Remove all parts and hardware from the box. Place all items on a carpeted or scratch-free work surface, as this will avoid damaging parts during assembly.
- The shipping box can provide an ideal work surface if none is available.
- Use the components and hardware lists below to identify, inventory and separate each of the hardware and components included.
- To avoid accidentally discarding small components or hardware, do not dispose of any packaging or contents of the shipping carton until assembly is complete.
- **DO NOT USE** power tools unless it is explicitly identified in this manual as required for use during assembly. Power tools can damage the fasteners, hardware and/or components.

- *Do not fully tighten all fasteners / screws until all parts are in place. Failure to follow these instructions may cause the fasteners / screws to misalign during assembly.*
- *For missing parts, please call customer service at CustomerService@Rankam.com or at 1-888-837-1380 (U.S. only)*
- *(Proof of purchase will be required.)*
- *Inspect contents of the box to ensure all parts are included and undamaged.*
- *We recommend two people for assembly of this grill.*
- *Please wear gloves while assembling the grill.*

Care & Use

- *Use a soft, clean cloth that will not scratch the surface when cleaning.*

PREPARATION FOR USE & LIGHTING INSTRUCTIONS

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

Lightly coat all interior surfaces of the grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate, grids or charcoal ash tray.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the grill (see “Adding Charcoal/Wood During Cooking” section of this manual)

- *Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal /wood mixture.*

If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 5 pounds (2.3kg) of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. When charcoal is burning strong, carefully place hot coals on charcoal grate.

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

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

- *If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds (3.6 to 4.5 kg) of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in the center of each charcoal grate.*

Step 3

Saturate charcoal with lighting fluid. With lid open and charcoal grate completely placed inside the grill, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid a safe distance from the grill.

Step 4

With grill lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

- *Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). 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.*

Step 5

With coals burning strong, close the lid. Allow the temperature to reach 225°F (107°C) on temperature gauge. Maintain this temperature for 2 hours.

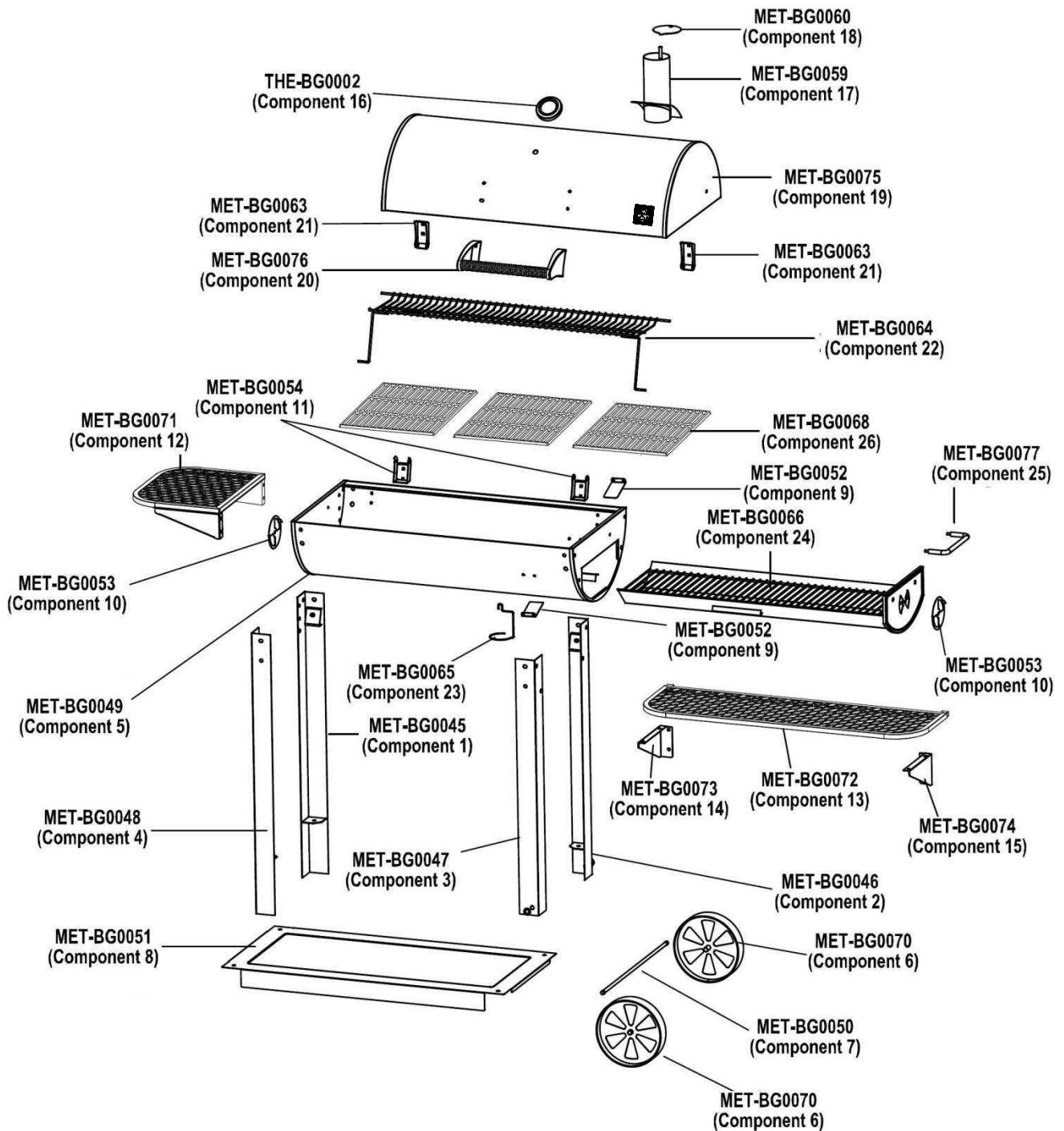
Step 6

Increase the temperature to 400°F (205°C) on temperature gauge. This can be achieved by adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

NOTE: It is important that the exterior of the grill is not scraped or rubbed during the curing process.

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

Package Contents



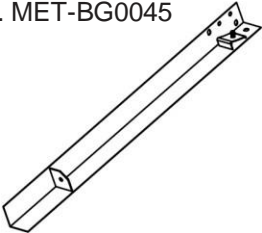
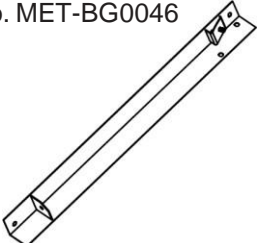


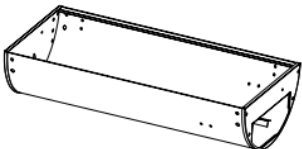
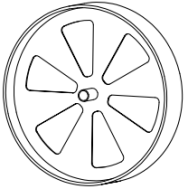
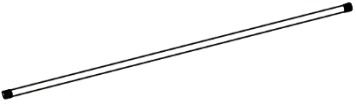
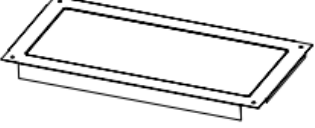
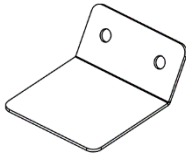
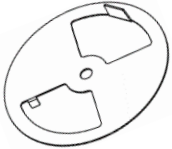
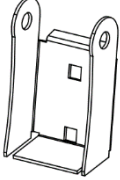
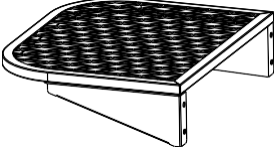
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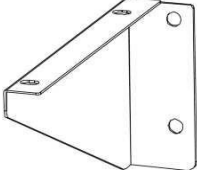
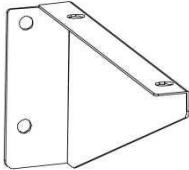
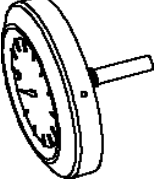
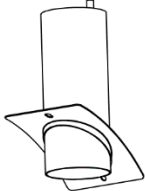
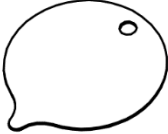
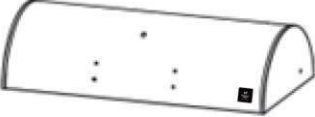

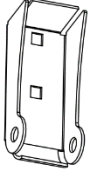

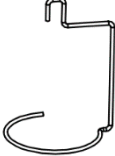
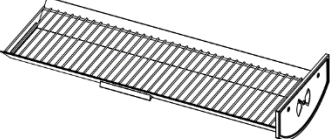
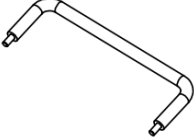
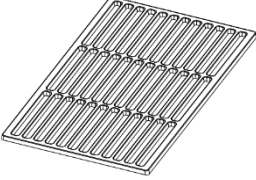
Product Information

Product Dimensions: 49.4" x 29.7" x 48.4" (125.5cm x 75.5cm x 123cm)

Product Weight Capacity: Supports up to 84.7 lbs. (38.5 kgs).

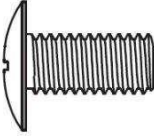
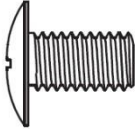

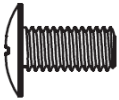







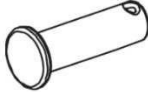
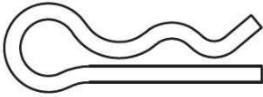


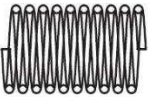

Components

<p>1. Left Rear Leg Part No. MET-BG0045 Qty 1</p> 	<p>2. Right Rear Leg Part No. MET-BG0046 Qty 1</p> 	<p>3. Right Front Leg Part No. MET-BG0047 Qty 1</p> 
<p>4. Left Front Leg Part No. MET-BG0048 Qty 1</p> 	<p>5. Grill Body Part No. MET-BG0049 Qty 1</p> 	<p>6. Wheel Part No. MET-BG0070 Qty 2</p> 
<p>7. Axle Part No. MET-BG0050 Qty 1</p> 	<p>8. Bottom Rack Part No. MET-BG0051 Qty 1</p> 	<p>9. Charcoal Tray Clip Part No. MET-BG0052 Qty 2</p> 
<p>10. Air Vent Part No. MET-BG0053 Qty 2</p> 	<p>11. Lower Hinge Part No. MET-BG0054 Qty 2</p> 	<p>12. Side Shelf Part No. MET-BG0071 Qty 1</p> 

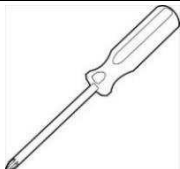


<p>13. Front Shelf Part No. MET-BG0072 Qty 1</p> 	<p>14. Left Front Shelf Support Part No. MET-BG0073 Qty 1</p> 	<p>15. Right Front Shelf Support Part No. MET-BG0074 Qty 1</p> 
<p>16. Temperature Gauge Part No. THE-BG0002 Qty 1</p> 	<p>17. Smoke Stack Part No. MET-BG0059 Qty 1</p> 	<p>18. Smoke Stack Lid Part No. MET-BG0060 Qty 1</p> 
<p>19. Grill Lid Part No. MET-BG0075 Qty 1</p> 	<p>20. Lid Handle Part No. MET-BG0076 Qty 1</p> 	<p>21. Upper Hinge Part No. MET-BG0063 Qty 2</p> 
<p>22. Warming Rack Part No. MET-BG0064 Qty 1</p> 	<p>23. Grease Cup Holder Part No. MET-BG0065 Qty 1</p> 	<p>24. Charcoal Tray Part No. MET-BG0066 Qty 1</p> 
<p>25. Charcoal Tray Handle Part No. MET-BG0077 Qty 1</p> 	<p>26. Cooking Grid Part No. MET-BG0068 Qty 3</p> 	

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Hardware

<p>Bolt M8 x 15 (A) Qty: 4</p> 	<p>Bolt M8 x 12 (B) Qty: 8 (additional 1pc bolt B in hardware pack for spare use)</p> 	<p>Bolt M6 x 30 (C) Qty: 8 (additional 1pc bolt C in hardware pack for spare use)</p> 
<p>Bolt M6 x 12 (D) Qty: 28 (additional 2pcs bolt D in hardware pack for spare use)</p> 	<p>Lock Nut M10 (E) Qty: 2</p> 	<p>Nut M8 (F) Qty: 16 (additional 2pcs nut F in hardware pack for spare use)</p> 
<p>Cap Nut M8 (G) Qty: 1</p> 	<p>Nut M6 (H) Qty: 24 (additional 2pcs nut H in hardware pack for spare use)</p> 	<p>Lock Nut M6 (L) Qty: 2</p> 
<p>Cap Nut M6 (J) Qty: 2</p> 	<p>Cap Nut M5 (K) Qty: 2</p> 	<p>Hinge Pin (M) Qty: 2</p> 
<p>Cotter Pin (N) Qty: 2</p> 	<p>Wheel Washer (P) Qty: 2</p> 	<p>Big Insulation Washer (Q) Qty: 4</p> 
<p>Spring (R) Qty: 1</p> 	<p>Small Insulation Washer (S) Qty: 2</p> 	

Tools

<p>Phillips Screwdriver (Not Included)</p> 	<p>Adjustable Wrench (Not Included)</p> 	<p>Pliers (Not Included)</p> 
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Step 1

Attach right front leg (3) & right rear leg (2) to right side of grill body (5).

Hardware

B - 4 pcs

F - 4 pcs

Put the bolt (A) & nut (F) to right rear leg (2) upper hole, bolt (D) to lower hole.

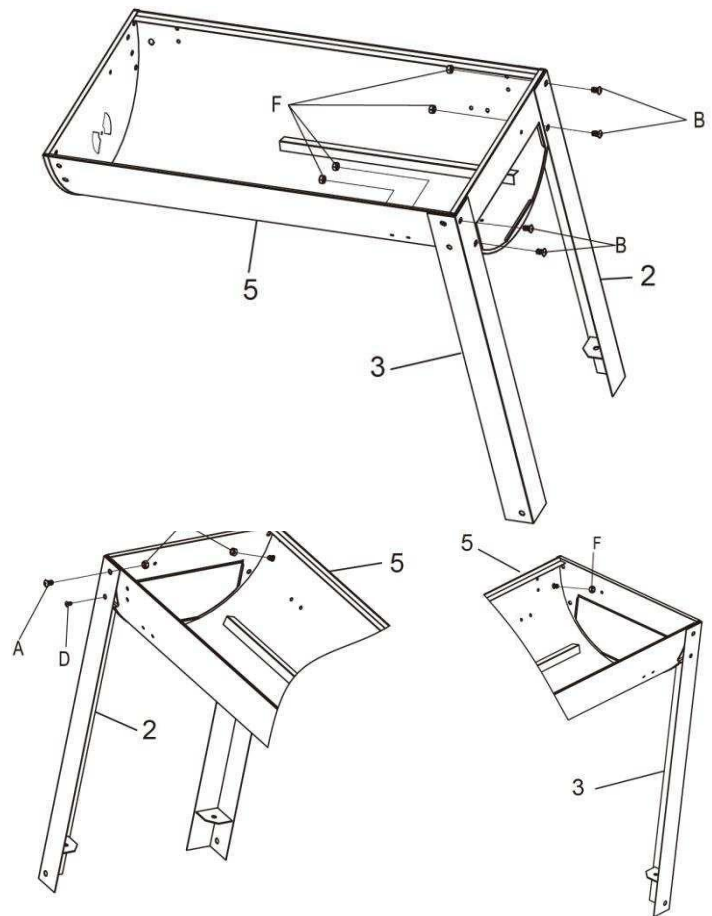
Put the nut (F) to right rear leg (2) & right front leg (3).

Hardware

A - 1 pc

D - 1 pc

F - 3 pcs



Step 2

Attach left front leg (4) & left rear leg (1) to left side of grill body (5).

Hardware

B - 4 pcs

F - 4 pcs

Put the bolt (A) & nut (F) to leg rear leg (1) upper hole, bolt (D) to lower hole.

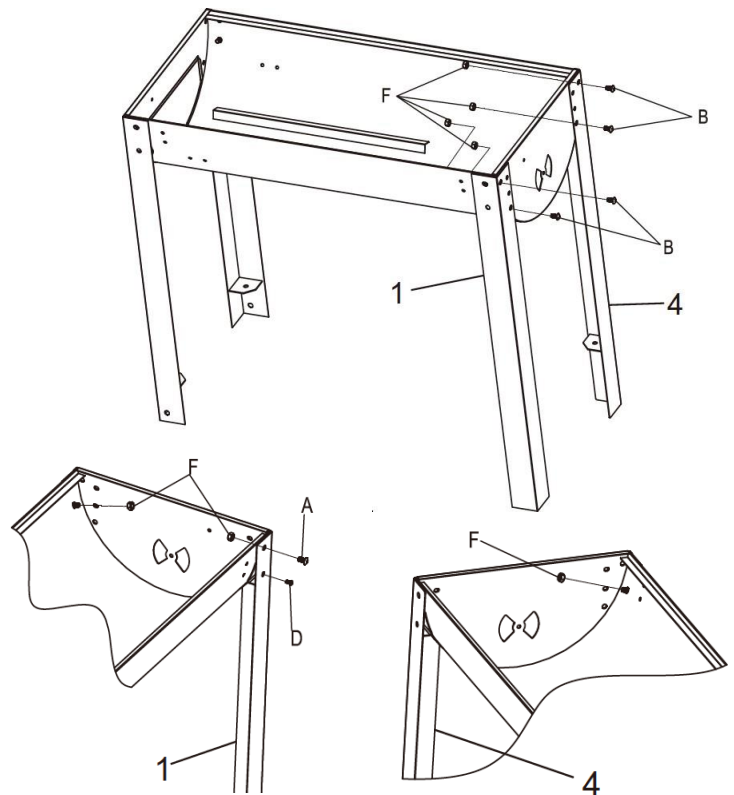
Put the nut (F) to left rear leg (1) & leg front leg (4).

Hardware

A - 1 pc

D - 1 pc

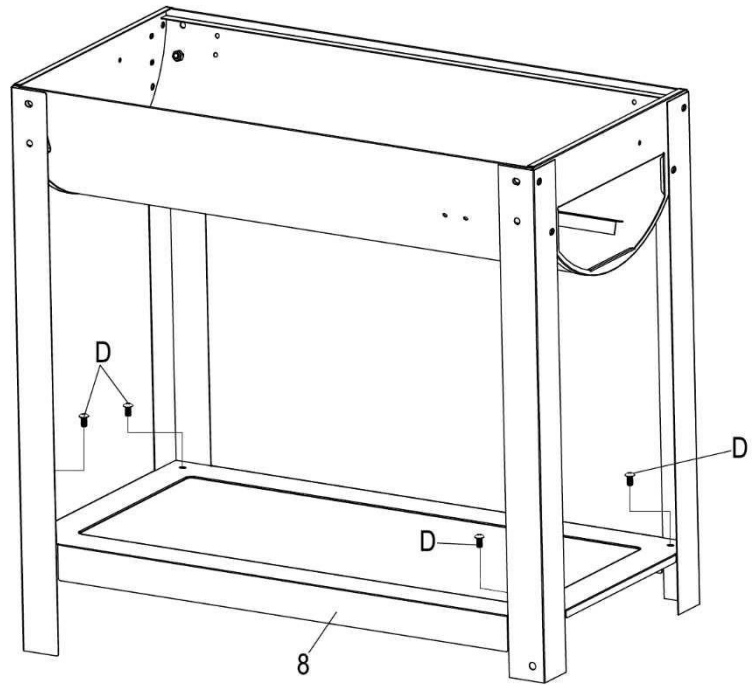
F - 3 pcs



Step 3

Attach bottom rack (8) to four legs.

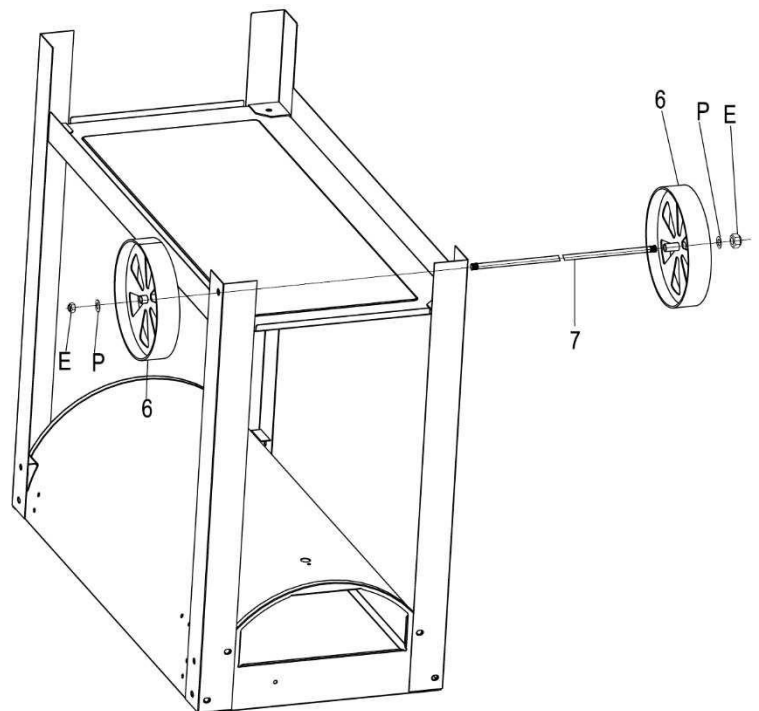
Hardware
D - 4 pcs



Step 4

Attach the wheels (6) & axles (7) to grill cart right legs.

Hardware
E - 2 pcs
P - 2 pcs



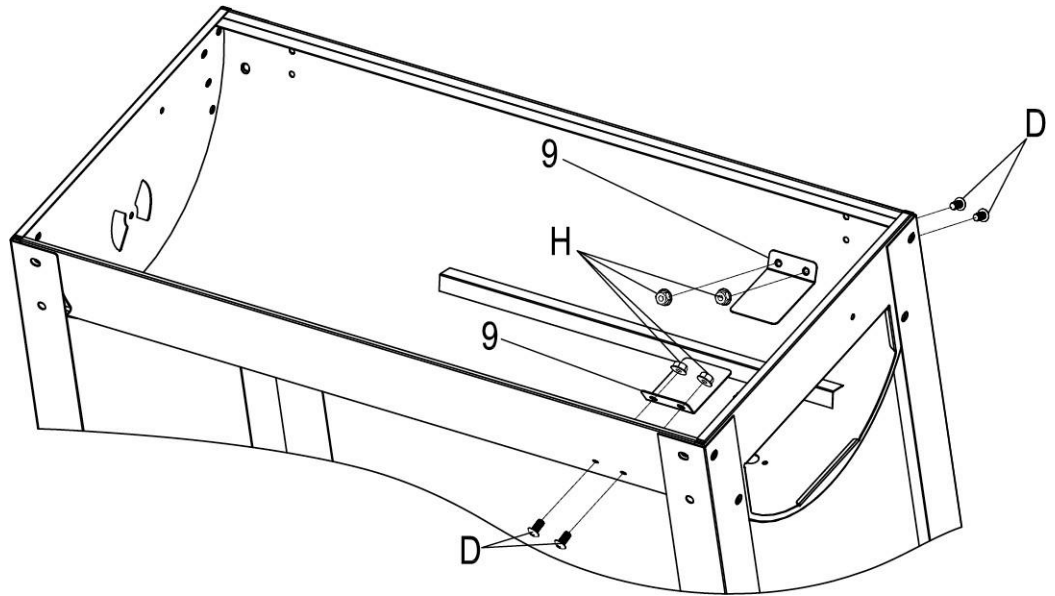
Step 5

Attach charcoal tray clips (9) to grill body (5).

Hardware

D - 4 pcs

H - 4 pcs



Step 6

Attach air vent (10) to left panel of grill body (5).

Hardware

D - 1 pc

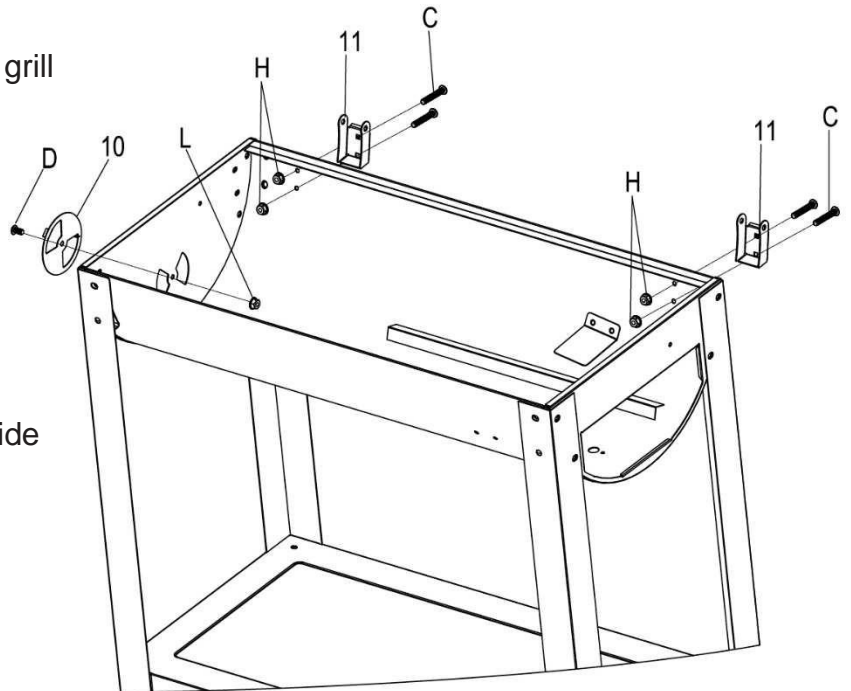
L - 1 pc

Attach lower hinges (11) to back side of grill body (5).

Hardware

C - 4 pcs

H - 4 pcs



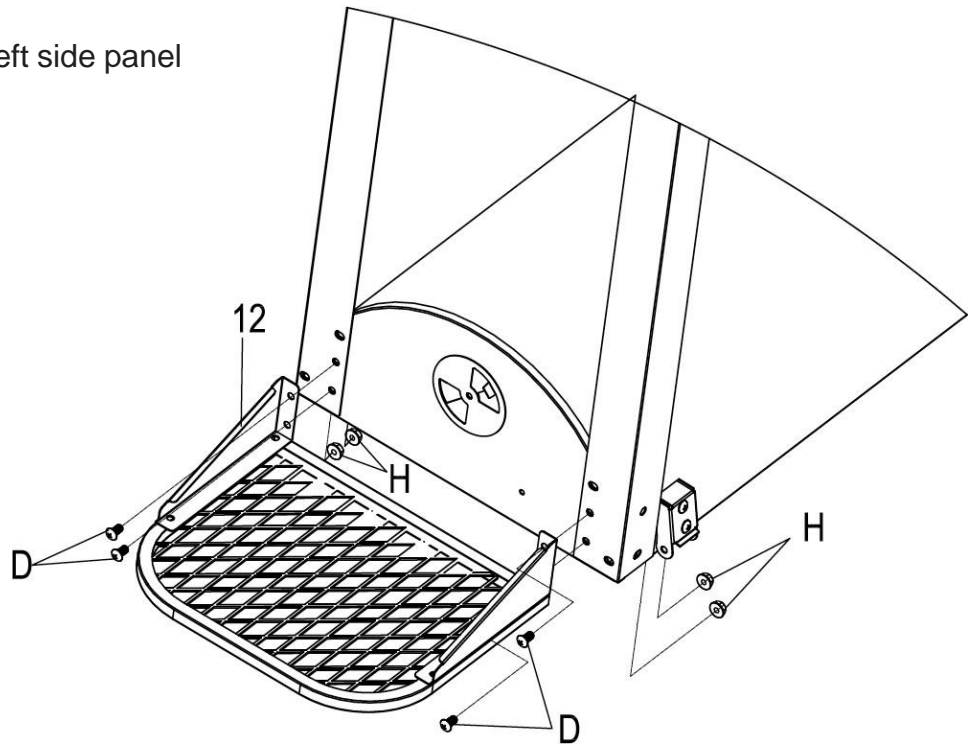
Step 7

Attach side shelf (12) to left side panel of grill body (5).

Hardware

D - 4 pcs

H - 4 pcs

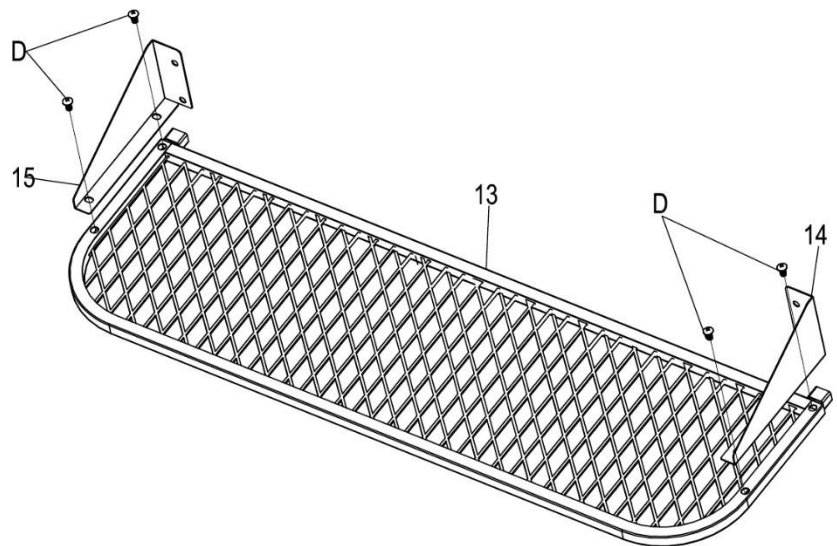


Step 8

Attach left front shelf support (14) & right front shelf support (15) to front shelf (13).

Hardware

D - 4 pcs

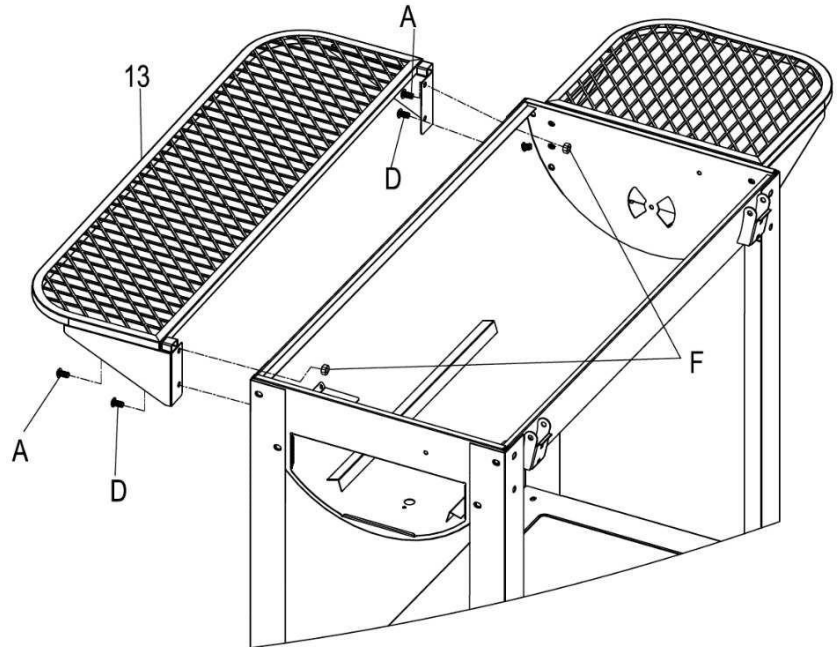


Step 9

Attach front shelf (13) to grill body (5).

Hardware

- A - 2 pcs (Upper)
- D - 2 pcs (Lower)
- F - 2 pcs (Upper)

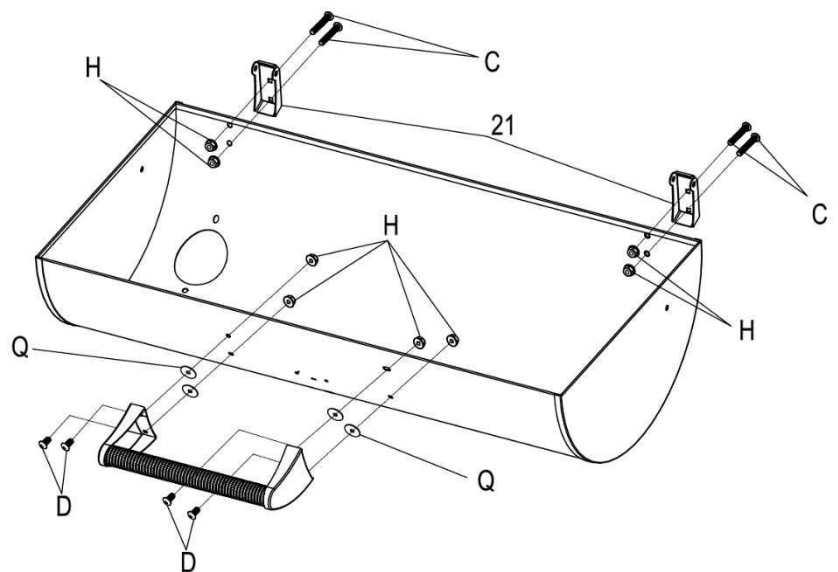


Step 10

Attach lid handle (20) to grill lid (19).

Hardware

- D - 4 pcs
- H - 4 pcs
- Q - 4 pcs



Attach upper hinges (21) to grill lid (19).

Hardware

- C - 4 pcs
- H - 4 pcs

Step 11

Attach temperature gauge (16) to grill lid (19).

Attach smoke stack (17) to grill lid (19).

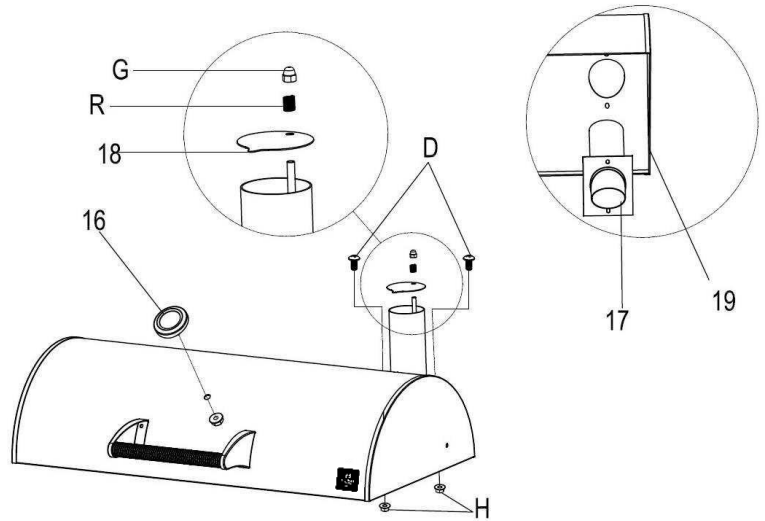
Hardware

D - 2 pcs
H - 2 pcs

Attach smoke stack lid (18) to smoke stack (17).

Hardware

G - 1 pc
R - 1 pc



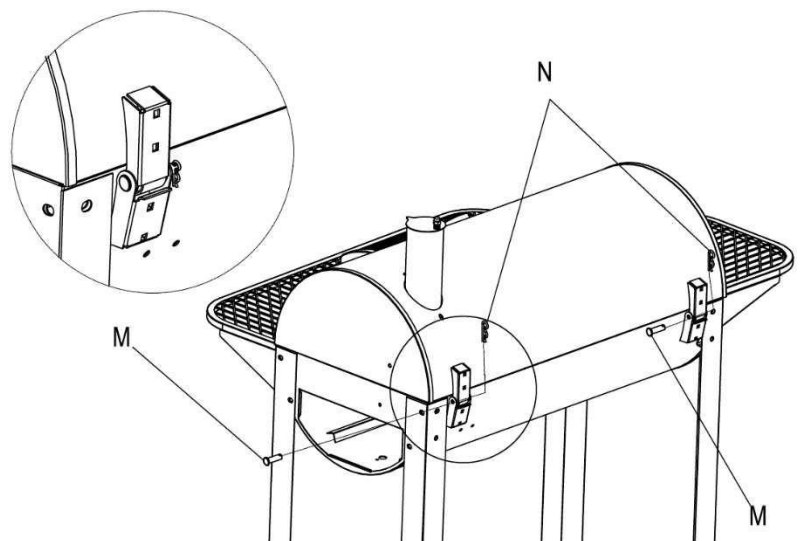
Step 12

Attach grill lid (19) to grill body (5).

Attach upper hinge (21) & lower hinge (11).

Hardware

M - 2 pcs
N - 2 pcs



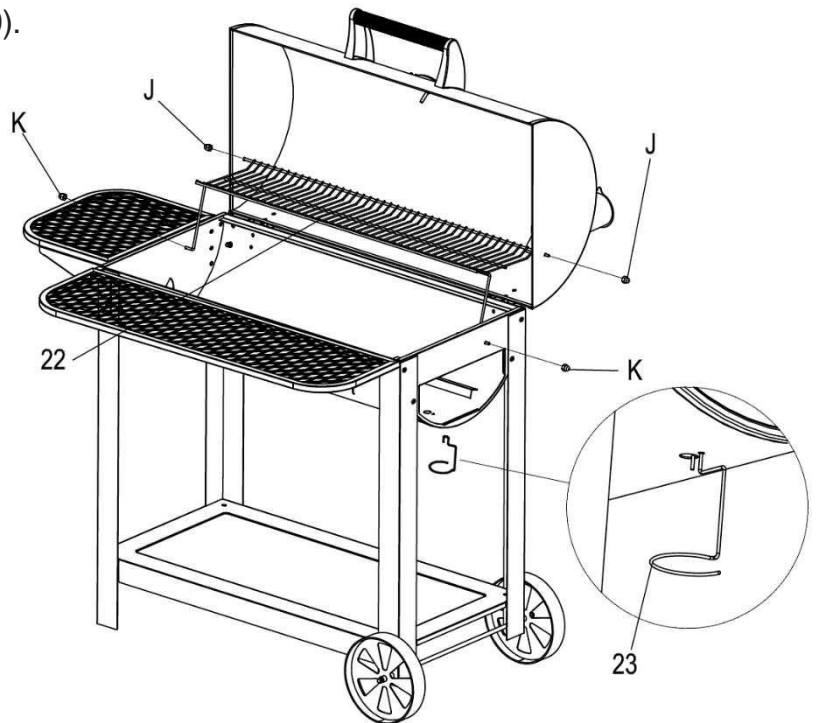
Step 13

Attach warming rack (22) to grill lid (19).

Hardware

J - 2 pcs (Upper)
K - 2 pcs (Lower)

Hang grease cup holder (23) under grill body (5).



Step 14

Attach air vent (10) to charcoal tray (24).

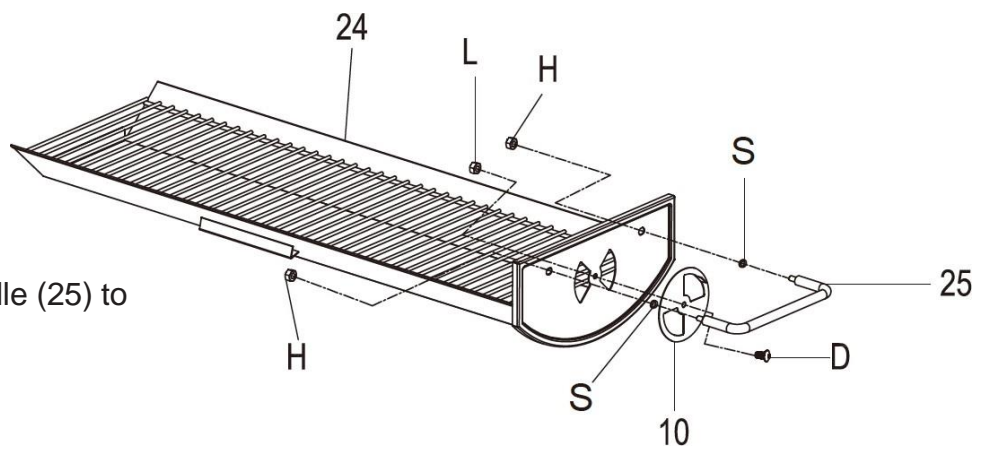
Hardware

D - 1 pc
L - 1 pc

Attach charcoal tray handle (25) to charcoal tray (24).

Hardware

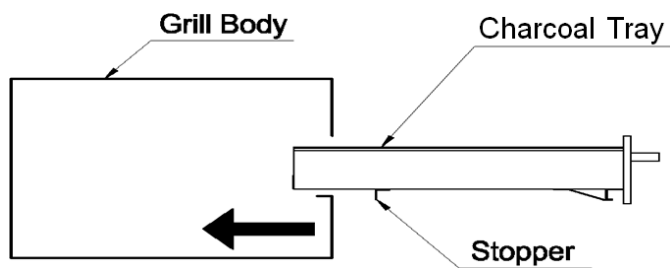
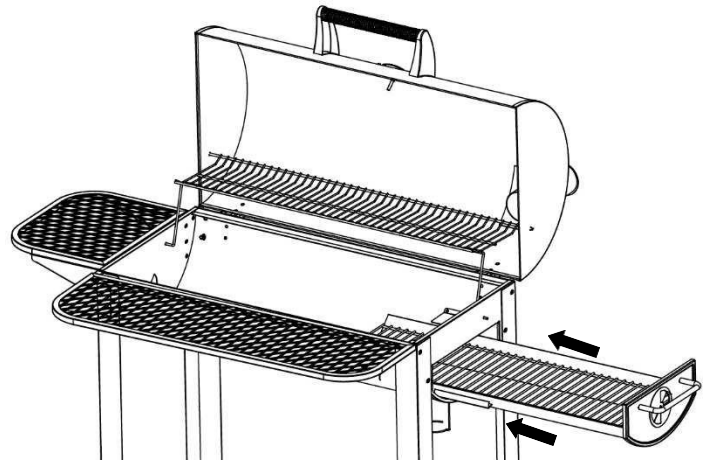
H - 2 pcs
S - 2 pcs



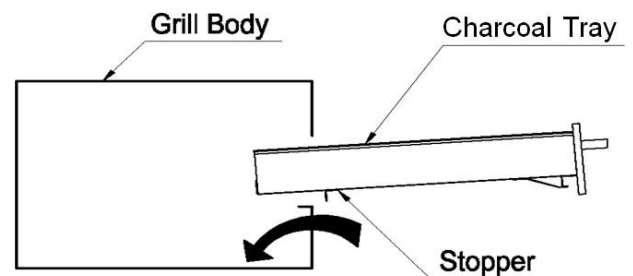
Step 15

Place charcoal tray (24) into grill body (5).

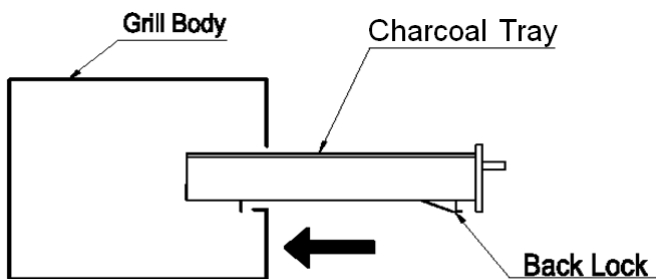
- (I) Slide charcoal tray (24) inside grill body (5).
- (II) Lift up charcoal tray slightly to let stopper at the bottom of charcoal tray to slide over the latch on grill body.
- (III) Slide charcoal tray smoothly towards grill body.
- (IV) Keep pushing charcoal tray in until the back lock at the bottom of charcoal tray hooks up to the latch inside of grill body.



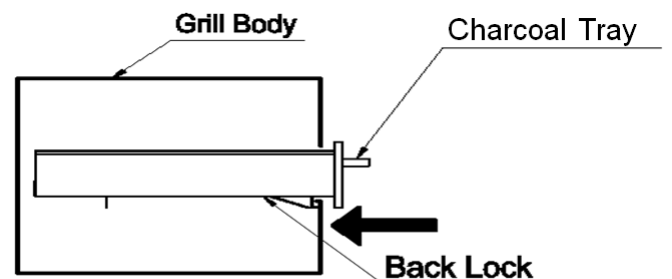
Step: 1



Step: 2



Step: 3



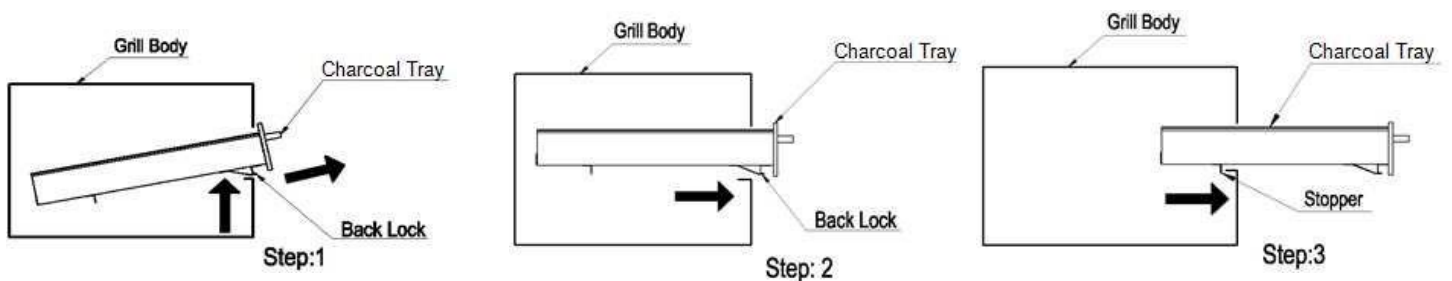
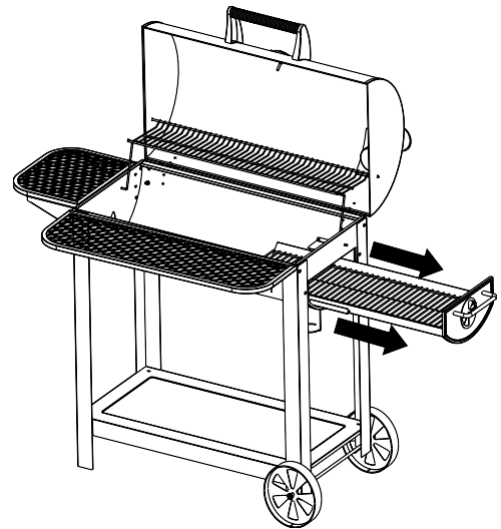
Step: 4

Step 16

Add charcoal when in use.

- (I) Lift up the charcoal tray (24).
- (II) Pull the whole charcoal tray out to let back lock at the bottom of charcoal tray skip over the latch on grill body.
- (III) Hold and keep pulling charcoal tray out horizontally until the stopper at the bottom of charcoal tray hooks up to latch inside of grill body, then add charcoal.

NOTE: Always close the air vent & wear mittens/gloves before removing the charcoal tray.

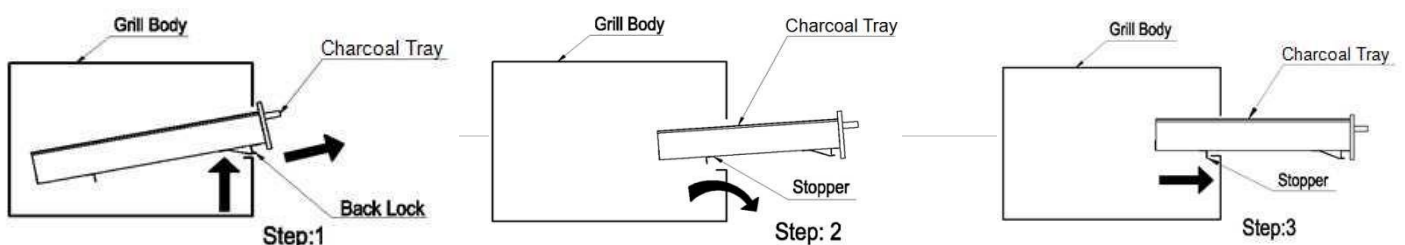
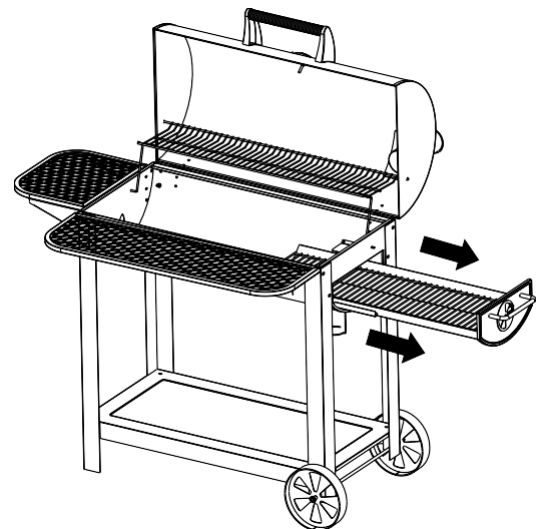


Step 17

Remove charcoal tray for cleaning.
Make sure grill is cool.

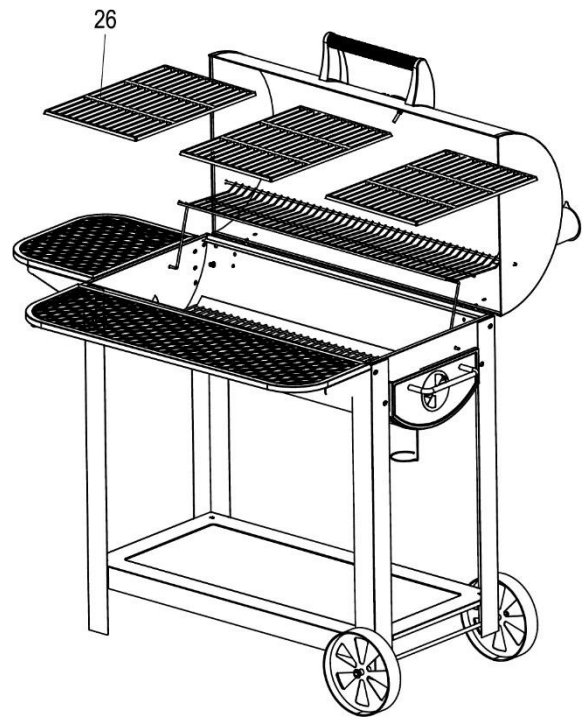
- (I) Lift up the charcoal tray (24).
- (II) Hold the handle and slide charcoal tray out to let back lock at the bottom of charcoal tray skip over the latch on grill body.
- (III) Keep pulling out the charcoal tray slowly, and lift charcoal tray up for the stopper to avoid the latch on side of grill body.
- (IV) Remove the charcoal tray and proceed with cleaning.

NOTE: Always close the air vent & wear mittens/gloves before removing the charcoal tray.



Step 18

Place cooking grid (26) onto the grill.



Completed.



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Warning

Please only use the grill outdoors on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Keeping 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.

- *DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while coals are hot.*
- *When grill is in use, keep clearance of 36" between the hot grill and any combustible materials, such as bushes, trees, wooden decks, wooden fences, buildings, etc. Do not place hot grill under roof overhang or in any 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 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 and doors 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.*
- *Never use charcoal that has been pre-treated with lighting fluid. Use only a high grade plain charcoal or charcoal / wood mixture.*
- *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 materials under the grill.*
- *Use caution when adjusting charcoal grate height, use oven mitt. Handle will be hot when in use.*
- *Never raise or lower charcoal grate when water smoking as hot water may splash on to 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.*
 - ✧ *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.*
- *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 when opening the lid, keep hands, face and body a safe distance away. Flash flare ups may occur when air comes into contact with fire or hot coals.*
 - *Never place more than 6 pounds (2.7 kg) on side and front tables. Do not lean on the side tables. Always ensure side tables are securely fastened.*
 - *Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life if the metal and finish of your grill.*
 - *Use caution during assembly and while 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, be sure lid is fully opened and secure to prevent lid from closing unexpectedly.*
 - *In windy weather, place grill in an outdoor area that is protected from the wind.*

- *Close lid 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 structure 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 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.*
- *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.*
- *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.

Danger

- *Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.*
- *Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). 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.*

AFTER-USE SAFETY

- *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 non-combustible 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.*
- *Cover and store grill in a protected area away from children and pets.*

Troubleshooting

Problem	Possible Cause	Prevention / Solution
Cooking temperature not even	Charcoal placement is not even	Spread the charcoal all over the charcoal grid
Temperature too low for cooking	Charcoal quantity may not be enough / not enough air for burning charcoal	Add more charcoal / open the air vent
Flame too strong	Too much charcoal	Close the air vents and close the lid for 15 to 30 minutes until the flame gets smaller
Flare-up during cooking	Too much grease falls on burning charcoal	Remove the greasy food and close the lid
Cast iron cooking grid gets rusted	The cast iron cooking grid surface was not well coated with vegetable oil	Use grill brush to clean the rusted area, wash it with water. Then, repeat the "Seasoning and Preparing" section of this manual

Care & Use Instructions

Care	Cure your grill periodically throughout the year to protect against excessive rust.
Use	<ol style="list-style-type: none"> To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use. Clean inside and outside of grill by wiping off with a damp cloth. 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. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

Care	Operating instructions.
Use	<p>Step 1 Lightly coat all interior surfaces of the grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate, grids or charcoal ash tray.</p> <p>Step 2 Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the grill (see “Adding Charcoal/Wood During Cooking” section of this manual)</p> <ul style="list-style-type: none"> <i>Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal /wood mixture.</i> <p><i>If using a Charcoal Chimney Starter, follow all manufacturer’s warnings & instructions regarding the use of their product, start with 5 pounds (2.3 kg) of charcoal. When charcoal is burning strong, carefully place hot coals in center of each charcoal grate.</i></p> <ul style="list-style-type: none"> <i>DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.</i> <p>NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.</p> <p><i>IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.</i></p> <p><i>If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 8 to 10 pounds (3.6 to 4.5 kg) of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in the center of each charcoal grate.</i></p> <p>Step 3 Saturate charcoal with lighting fluid. With lid open and charcoal grate completely placed inside the grill, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid a safe distance from the grill.</p>

	<p>Step 4 With grill lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).</p> <ul style="list-style-type: none"> • <i>Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). 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.</i> <p>Step 5 Place cooking grids on grill support lips.</p> <ul style="list-style-type: none"> • <i>Always wear oven mitts/gloves when adjusting cooking levels to protect your hands from burns.</i> <p>Step 6 Place food on cooking grids and close grill lid. Always use a meat thermometer to ensure food is fully cooked before removing from grill.</p> <p>Step 7 Allow grill to cool completely, and then follow instructions in the “After-Use Safety” and “Care & Use Instructions” sections of this manual.</p>
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Care	Seasoning and preparing on cast iron cooking grid.
Use	<p>BEFORE YOU USE YOUR GRILL FOR THE FIRST TIME YOU MUST SEASON THE CAST IRON COOKING GRATE(S). Cure grill prior to your initial use to protect the cast iron cooking grids, and to prevent unnatural flavors to your first meals.</p> <ol style="list-style-type: none"> 1. Build a medium sized fire on the charcoal grate. Light the charcoal on the charcoal grate until the charcoal ash over. Then, spread the charcoal over the charcoal grate. Only put charcoal on top of the fire grate and not directly into the bottom of the grill. 2. Place the cast iron cooking grid on the grill and close the lid for 2 hours to burn off all the grease or protective coating. 3. Remove the cooking grid from the grill with oven mitts, allow to cool. Then, coat the cast iron cooking grid with vegetable oil or vegetable oil spray. 4. Check the charcoal, if the fire is not in medium, add more charcoal and wait until it ash over again. 5. Then, return the cast iron cooking grid to the grill and close the lid for 2 hours. 6. Let the grill and cast iron cooking grid cool down. <p>You can lightly coat the cast iron cooking grid again, this will extend the life of the finish. Please do not coat charcoal grate or charcoal ash tray.</p>

Care	Tips & Suggestions.
Use	<ol style="list-style-type: none"> 1. Seasoning is an ongoing process. Periodically reapply the oil to grids with a soft cloth. Especially if you see any rust developing or before long periods of storage. 2. Never put your Cast Iron Grids in the dishwasher or allow to air dry. 3. If rust does appear, remove with a grill brush and repeat the seasoning process. 4. Cleaning of the grids should be done before the cooking begins not after the

	<p>cooking is over. A little residue left on the Cast Iron grates helps protect them between uses.</p> <p>5. The more Cast Iron Grids are used the better the non-stick qualities become. This is a great excuse to grill often!</p>
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Care	Flavoring wood.
Use	<p>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.</p> <p>Wood chunks or sticks 3” to 4” (7 to 10 cm) long and 1” to 2” (2 to 4 cm) 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. Only a few pieces of wood are required to obtain a good smoke flavor. A recommended amount for the 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.</p> <p>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.</p>

Care	Regulating heat.
Use	<p>To increase heat, add more wood and/or charcoal. Follow instructions in “Adding Charcoal/Wood During Cooking” section of this manual.</p> <p>To maintain the temperature, you may need to add more wood and/or charcoal during the cooking cycle.</p> <p>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.</p>

Care	Adding charcoal / wood during cooking.
Use	<p><i>Additional charcoal and/or wood may be required to maintain or increase cooking temperature.</i></p> <p>Step 1 Stand back and carefully open grill lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.</p> <p>Step 2 Wearing oven mitts/gloves, lift up the cooking grid and place it on a clean and non-combustible surface. DO NOT touch the grid by hand.</p>

	<p>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 to charcoal grates, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.</p> <ul style="list-style-type: none"> • <i>Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.</i> <p>Step 4 When charcoal is burning strong again, wear oven mitts/gloves and carefully the return charcoal grid to grill body. Extinguish any hot ashes, coals or embers which may have fallen from the grill or beneath and around grill.</p>
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Limited Warranty Information

LIMITED WARRANTY

1. This product is covered by the Sam's Club Member Satisfaction Guarantee. Please visit samsclub.com for more information.
2. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of Ninety (90) days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
3. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
4. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
5. This Limited Warranty is given to and covers the ORIGINAL PURCHASER ONLY and such coverage terminates Ninety (90) days from the date of purchase.
6. DAMAGE LIMITATION WARNING: IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
7. MANUFACTURER'S OBLIGATION: Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
8. TRANSFER LIMITATIONS: This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
9. RESERVED RIGHT TO CHANGE: Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
10. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.

11. This limited warranty does not cover the following items:

- Chips or scratches on porcelain or painted surfaces
- Rust or corrosion is not deemed a manufacturing or materials defect
- Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
- Stainless steel discoloration or corrosion
- Consumables such as batteries

IF CUSTOMER SERVICE BECOME NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

NOTE: Please consider recycling all applicable packaging material.

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