



# **OWNER'S MANUAL**

**PRODUCT NAME 18" TABLETOP GAS GRILL** 

Product code: 640045334281 UPC code: 182995000262

Date of purchase: \_\_\_\_/ \_\_\_\_/

# **Parts & Hardware List**

Parts List	Expanded View
1. Lid handle 2. Lid 3. Top hinge (2) 4. Bottom hinge (2) 5. Bottom bowl 6. Value assembly 7. Leg assembly (4) 8. Cooking grid 9. Warming rack 10. Lock* 11. Carbon barbecue plate 12. Burner * Pre-assembled	
Hardware List (Included)	
A 🚱 🗀 Screw M4X1	0 2Pcs
B ⊕ ( Screw M5X12 11Pcs F  Heat Resistant Washer Ø 6.4 2Pc	
C Wing nut M4	G Pin Ø5X30 2Pcs
D Wing nut Ms	5 11Pcs H Cotter Pin 65Mn 2Pcs
Wing nut Me	6 2 Pcs

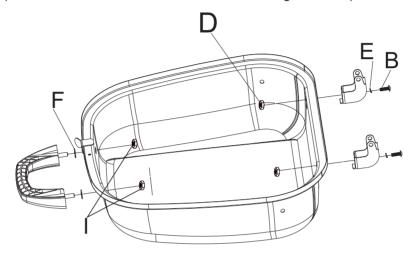
## Assembly Instructions Tools Required: Knife or scissors and Phillips head screwdriver

- . To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- . Clear an area large enough to layout all components and hardware.
- . When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware.
- . Follow all steps in order to properly assemble your product.
- . The estimated assembly time is: 20-25 minutes.

#### Step 1

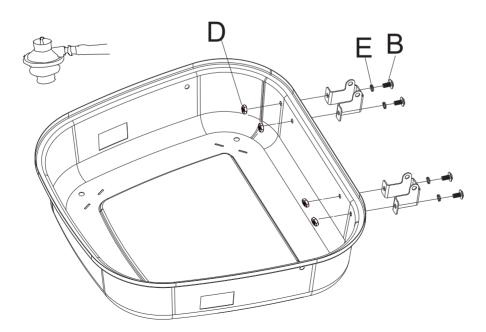
Attach lid handle to lid (F Heat resistant washer 2Pcs / I Wing nut 2Pcs).

Attach top hinge to lid (B Screw 2Pcs / E Lock washer 2Pcs / D Wing nut 2Pcs).



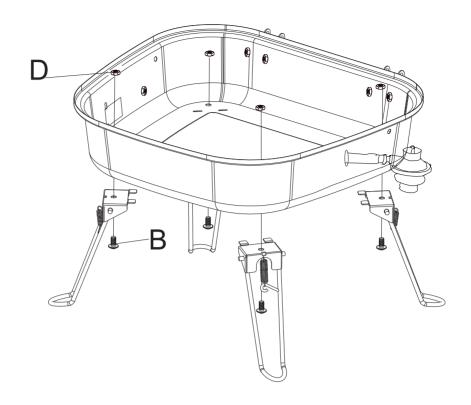
## Step 2

Attach bottom hinge to bottom bowl (B Screw 4Pcs / E Lock washer 4Pcs / D Wing nut 4Pcs). Attach value assembly to bottom bowl (A Screw 2Pcs / C Wing nut 2Pcs).



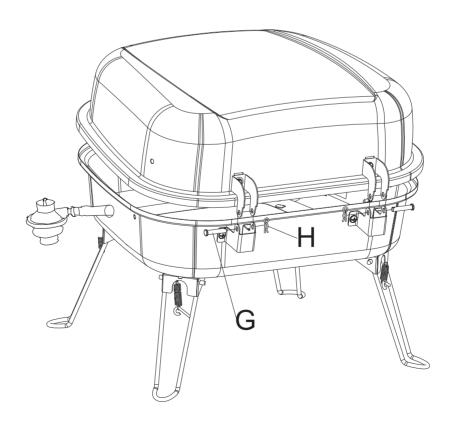
# Step 3

Attach leg assembly to bottom bowl (B Screw 4Pcs / D Wing nut 4Pcs).



Step 4

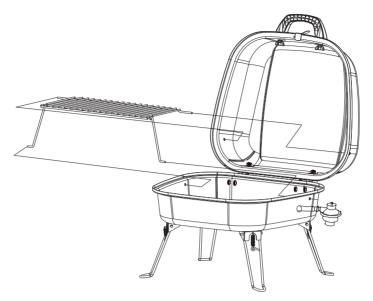
Attach top hinge to bottom hinge (G Pin 2Pcs / H Cotter pin 2Pcs)
Note: If top hinge does not fit into bottom hinge, gently squeeze top hinge tabs together.



## Step 5

Slide warming rack into holes in lid and bottom bowl.

Note: Look for corresponding holes on side of lid, insert short wire ends into lid hole one side at a time. Position warming rack legs into slots on bottom bowl sides.



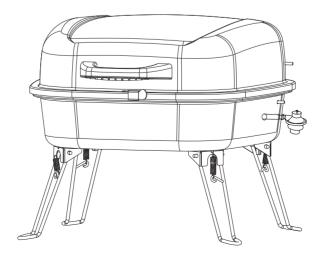
# Step 6

Insert carbon barbecue plate, burner and cooking grid into bottom bowl.



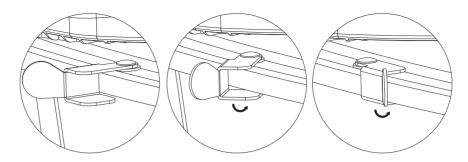
# Step 7

Congratulations, your assembly is now complete. Read operating instructions before proceeding.

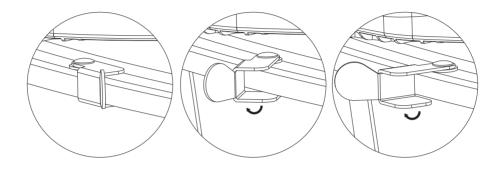


# **Appendix**

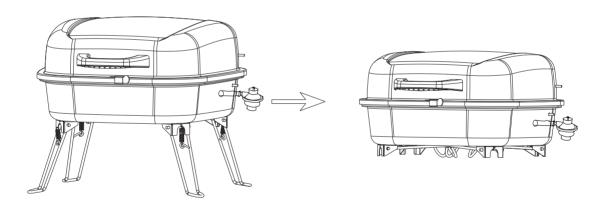
This grill can be folded for your easily take. Please refer to steps below: Lock lid (Note: Lid must be locked before transporting)



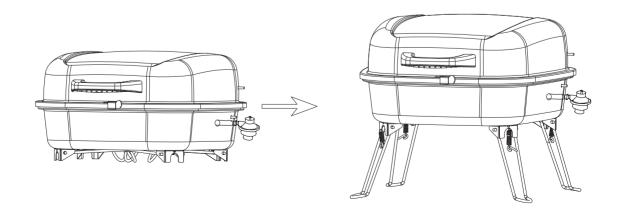
To unlock: lift up on lock handle, remove lock bracket from rise on lid, push lock handle down.



Fold grill (Note: Always lock lid before fold grill).



Unfold grill (Note: Always open legs completely and are secured in place before lighting).



#### SAFETY HINTS

- 1. Stand your grill on a safe, level surface away from flammable items such as wooden fences or over hanging tree branches. NEVER USE your grill indoors.
- 2. DO NOT use petrol, paraffin, methylated spirit or lighter fuel to light your charcoal.
- 3. Once lit, DO NOT move your grill or leave it unattended.
- 4. Keep children and pets a safe distance from the grill.
- 5. Keep a fire extinguisher handy.
- 6. Remember that hot fat may drip out of the bottom bowl so keep your feet clear.
- 7. DO NOT touch metal parts of grill until it has completely cooled to avoid burns. All handles will be hot and must be handled with care and caution. Use protective gear, such as pot holders or BBQ gloves, when handling the grill.
- 8. Ensure that the coals have completely cooled before removing the ash.

#### **HELPFUL HINTS**

- 1. To extend the life of your grill and help reflect the heat more efficiently, line the bottom bowl with aluminum foil. Leave ventilation holes clear by piercing the foil where necessary.
- 2. Charcoal is available in lump form (large irregular pieces) and briquettes (uniformly sized pieces). Lump charcoal is best in grills for quick-cook foods such as sausage and burgers while briquettes are more suitable for slow-cooked meats.
- 3. To start your fire, put a small quantity of charcoal in a pyramid shape. Douse the charcoal evenly with lighter fluid and allow to soak a couple minutes. Light the charcoal with flame and allow them to burn until they are covered with ash. Spread the coals evenly over the bottom bowl. Do not completely fill the fire bowl with charcoal as the grill may become too hot to cook successfully.
- 4. If the barbecue is cooking too quickly, either raise the cooking grid or spread the coals further apart using long handled tongs. If you need to replenish the charcoal, always add to the sides and not to the center of the fire.
- 5. If the fire flares up due to dripping fat, reduce the flames with a fine water spray.
- 6. When you have finished cooking, never pour cold water directly on the coals to extinguish them as this may damage your grill. Use old cinders, sand, or a fine water spray.
- 7.To clean your grill, soak the cooking grate and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your grill outside unprotected.

#### **DANGER!**

DO NOT use charcoal briquettes for indoor cooking or heating. Toxic carbon monoxide fumes can accumulate and cause asphyxiation. Live hot briquettes can create a fire hazard.

#### **DANGER!**

It is not intended to be installed in or on recreational vehicles and/or boats.

## **Limited Warranty**

When this grill is assembled and operated in accordance with the printed instructions in this owner's manual, we warrant to the original consumer-purchaser, that for a period of one (1) year from the date of purchase, this grill shall be free from defects in materials and workmanship. We may require reasonable proof of your date of purchase from us. Therefore, you should retain your retail sales receipt or invoice. This warranty shall be limited only to the replacement of parts which we determine, in our reasonable discretion, to be defective under normal use and service. Before returning any parts to us, please contact our Customer Service Department at the toll free number listed below. Once we confirm, through examination, that a defective part is covered by this limited warranty, we will replace it without charge. All transportation charges for defective parts returned to us must be prepaid by you. We will send replacement parts to you with freight or postage prepaid.

This limited warranty is non-transferable and does not cover any failures or operating difficulties due to abuse, accident, alteration, misapplication, misuse, improper installation or improper maintenance, service by you or any third party, or failure to perform normal and routine maintenance on the grill, as described in this owner's manual. We assume no responsibility for any defects caused by third parties. We disclaim all warranties for products that are purchased from sellers other than us. This limited warranty does not cover damage to the grill finish, such as scratches, dents, discoloration, rust or other weather damage.

THIS LIMITED WARRANTY IS IN LIEU OF ALL OTHER EXPRESS WARRANTIES. ANY AND ALL IMPLIED WARRANTIES INCLUDING, WITHOUT LIMITATION, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. FURTHER, WE SHALL HAVE NO LIABILITY WHATSOEVER TO PURCHASER OR TO ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. THIS LIMITED WARRANTY GIVES THE PURCHASER SPECIFIC LEGAL RIGHTS. A PURCHASER MAY HAVE OTHER RIGHTS DEPENDING UPON WHERE HE OR SHE LIVES. SOME JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON HOW LONG A WARRANTY LASTS, SO THE ABOVE EXCLUSION AND LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

We do not authorize any person or company to assume any other obligation or liability for us in connection with the sale, installation, use, removal, return, or replacement of this grill, and no such representations are binding on us.

PLEASE DO NOT RETURN TO PLACE OF PURCHASE. CONTACT 1-800-694-0013 FOR ASSISTANCE

**WARNING:** Combustion byproducts produced when using this product include carbon monoxide, a chemical known to the State of California to cause birth defects or other reproductive harm. For more information go to to www.P65Warnings.ca.gov

ADVERTENCIA: Los subproductos de la combustión producidos al usar este producto incluyen monóxido de carbono, un químico conocido en el Estado de California como causante de defectos de nacimiento u otros daños reproductivos. Para obtener más información, vaya a a www.P65Warnings.ca.gov



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