

CAROLINA[®]

TOOLS. COOKS. LEGENDS.

COOKER

— EST. 2007 —

Kamado-Style Grill Owner's Guide



M107829

Read and understand this manual to safely operate and maintain this product.



Failure to follow these hazard instructions when using the Carolina Cooker® Kamado-Style Grill (Grill) could result in a fire or explosion causing property damage, personal injury, or even death.

IMPORTANT

Read and follow the instructions within this manual and especially the first time use instructions, before lighting the grill, found in section "8. First Time Use" on page 18. Following the First Time Use instructions will prevent potential damage to the grill.

SAFETY INSTRUCTIONS

Even though all the safety instructions in this Owner's Guide are important and should be read and understood before using this appliance, these are some of the more important user instructions. Failure to comply could result in a fire, property damage, or personal injury.

1. This grill is for outdoor use only and should never be left unattended. Constant supervision is necessary.
2. Keep children away from the grill. The grill is extremely heavy and will cause serious crushing injury should it fall on someone.
3. This grill will remain at temperatures dangerous enough to cause severe burns long after the dampers are closed to extinguish the lump charcoal. Never touch the grill until it has cooled to 115 °F (45 °C) or less. Do not move or put the grill into storage until it is cool to the touch.
4. Place the grill securely inside the base and on a flat level surface before use.
5. Only operate grill on a hard, stable, level surface capable of supporting the grill's weight of 250 pounds depending on accessories. Never operate grill sitting directly on a wood surface or similar combustible support surfaces under any circumstance.
6. Never operate this grill within 10 feet (3m) of any structure, extended awnings, combustible material. Never operate this grill within 25 feet (7.5m) of any flammable liquid, gas container, or LP tank.
7. Read all the operating instructions before lighting the lump charcoal. READ THE QUICK START GUIDE
8. Use only lump charcoal and not charcoal briquettes.
9. Use a wax-based starter stick or other natural fire starting material to light the lump charcoal. Do NOT use lighter fluid.
10. If a fire should occur, immediately move away from the grill and call your local fire department.

▲ CAUTION

1. Never use lighter fluid, gasoline, or other flammable fluids to start your lump charcoal, as they are dangerous and leave a residual taste in your food. Use only wax-based starter sticks or other natural fire starting material.

▲ WARNING

1. Whenever the grill is in use, slowly open the dome lid to prevent a back-draft situation which can result in severe burns.
2. Hot coals or embers are created as a result of burning lump charcoal and naturally fall into the ash basin which is sometimes open to the surrounding area. Take precautions to prevent fires.
3. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this grill or any other grill with a flame.
4. This grill is not for commercial use but is intended for residential use only.
5. Inspect the grill before each use and replace any damaged or worn parts as needed.

Please Keep This Manual For Future Reference.

Table of Contents

1. General Information	2	6.1 Safety	15
1.1 Welcome to the Carolina Cooker® Family	2	6.2 Start-Up Procedure	15
1.2 Features	2	6.3 Venting the Grill	16
1.3 It's All About Safety	3	7. Fuel for the Grill	17
1.4 Unanswered Questions	3	7.1 Lump Charcoal	17
1.5 End of Life Cycle	3	7.1.1 General Information	17
1.6 Specifications	3	7.1.2 Two Types of Lump Charcoal	17
2. Safety Nomenclature	4	7.1.3 Storage	17
2.1 General	4	7.2 Natural Wood	17
2.2 Safety Alert Symbols	4	8. First Time Use	18
2.2.1 Personal Protection/Important		9. Using the Grill	19
Information	5	9.1 Cooking Safety	19
2.2.2 Prohibited Actions	5	9.1.1 Prior to Cooking	19
2.2.3 Hazard Avoidance	5	9.1.2 While Cooking	19
3. General Safety	6	9.1.3 After Cooking	19
3.1 Carbon Monoxide Hazard	6	9.2 Additional Information	20
3.2 General Operating Safety	6	9.3 Fill the Grill with Lump Charcoal	20
3.3 Flashback	7	9.4 Light the Lump Charcoal	20
3.4 Location Safety	7	9.5 Cooking	21
3.5 Personal Protection	8	9.6 Shutting Down Grill	22
3.6 Cooking Safety	8	10. General Cooking Guidelines	23
4. Unpacking	8	10.1 Food Safety	23
4.1 Contents	9	10.2 Food Tips	23
5. Assembly	10	11. General Cooking Techniques	24
5.1 General Safety	10	11.1 Smoking Technique	24
5.2 Tools Required	10	11.1.1 Wood Chips/Chunks	24
5.3 Base Assembly	10	11.2 Roasting Technique	25
5.4 Side Tray Assembly	11	11.3 Baking Technique	25
5.5 Front Handle Assembly and		11.4 Grilling Technique	26
Dome Latch Assembly	12	11.8 Searing Technique	26
5.6 Install the Fire Bowl	13	12. Cleaning	27
5.7 Top Vent Assembly	13	13. Maintenance	28
5.8 Accessories	14	14. Warranty	29
6. Quick Start Guide	15	15. Replacement Parts	29
		16. Frequently Asked Questions	29

1. General Information

1.1 Welcome to the Carolina Cooker® Family

The Carolina Cooker's kamado-style grill is one of the best residential outdoor grill/ovens on the market. This style of grill is designed to be used as a smoker, roaster, or oven but not an open-top grill. Our grill offers a complete outdoor cooking experience that allows you to sear, grill, bake, and smoke an unlimited variety of food. It can also be used in tandoor-style cooking or used with a baking stone.

- Searing: meat of any kind.
- Grilling: meats, poultry, fish, seafood and vegetables.
- Baking: pizza, bread, cornbread, biscuits, cobblers, cookies, and pies.
- Smoking: meat of any kind.

The interior ceramic construction of our grill efficiently absorbs and then radiates heat similar to a commercial brick oven. This grill is very well insulated which allows it to hold steady temperatures for long periods of time.

Our kamado-style grill is designed to maintain temperatures of 200 to 250 °F for smoking, 275 to 350 °F for grilling and roasting, and can achieve over 600 °F temperatures for searing meats or baking pizza similar to a wood-fired pizza oven.

Our kamado-style grill is very heavy because the walls of the grill are so thick. Likewise, it takes longer than a typical grill to reach the desired cooking temperature. However, once the grill reaches that temperature, and cooking begins, there is limited need to do anything else but wait for the finished product. The downside of these thick, heavy-walled grill is it can easily crack if dropped or knocked over. The upside of being so heavy and well-constructed is that it will virtually last forever.

The biggest drawback of every grill of this style is when the user is in a big hurry. For the best results, allow 30 to 60 minutes after lighting the lump charcoal before starting to cook. For the best results, it takes time for the walls of the grill to fully absorb the heat. It is also best to raise the grill's temperature slowly since the ceramic lining retains heat so efficiently, it's much easier to raise the temperature slightly than it is to lower it.

1.2 Features



- Ceramic Grill with Hinged Dome Lid
- Chrome-plated Stand with Locking Casters
- Top and Bottom Adjustable Air Flow Dampers
- Internal Temperature Gauge
- Bamboo Fold-Down Side Shelves
- Dual-level Cooking Grates
- Ceramic Heat Deflector
- Ceramic Pizza Stone
- Poultry Roasting Tower
- Outdoor Weather-resistant Cover
- Ash Rake Tool
- Grid Gripper

SAFETY INSTRUCTIONS

This appliance is not intended for commercial use.



**FOR OUTDOOR
USE ONLY**



NOT FOR COMMERCIAL USE

1.3 It's All About Safety

Your safety, and the safety of others, is very important. The proper and safe use of this appliance is an important responsibility and should be taken seriously. This Operator's Guide contains important safety information.

Keep this Owner's Guide for future reference.

The information, specifications, and illustrations/photos in this Owner's Guide are based on the information that was available at the time this material was published. We reserve the right to change specifications or design at any time without notice.

No part of this publication may be reproduced without written permission from Direct Distributors, Inc. which is a Carolina Cooker® Distributor.

To help you make informed decisions about safe operation and maintenance of this appliance, you will find important safety information in a variety of forms, including:

- Safety labels on the appliance or LP cylinder.
- The General Safety section in this Owner's Guide.
- Specific safety instructions in sections, such as Operation, Maintenance, Cleaning, etc. in this Owner's Guide.



Think SAFETY!

Work SAFETY!

WARNING



Read, Understand, and Follow the Owner's Guide

TAKE SAFETY SERIOUSLY. Even though the safety instructions and informational text in this Operator's Guide may seem long and tiresome, they are provided for your safety and those nearby the appliance when it is operating.

To prevent property damage, personal injury, or even death, carefully read, understand, and follow ALL warnings and instructions contained within this Owner's Guide and/or other referenced publications.

This appliance, if not used and maintained properly, can be dangerous to users unfamiliar with its operation. Do not operate, maintain, adjust, or clean this appliance until you have read this Owner's Guide and have developed a thorough understanding of the safety precautions and functions of the appliance.

This appliance is designed for the specific purpose of preparing food for human consumption. DO NOT modify or use this equipment for any application other than that for which it was designed.

Appliance maintained or operated improperly, or by untrained users, can be dangerous; exposing the user and/or bystanders to possible serious injury or death.

1.4 Unanswered Questions

If you have any questions not answered in this guide, require additional copies, or the Owner's Guide is damaged, please contact:

Carolina Cooker®
P.O. Box 799
Garner, NC 27529

Orders: 833-926-6537
Inquiries: 844-478-4334
Web: www.CarolinaCooker.com

1.5 End of Life Cycle

This appliance is designed to prepare food for human consumption. When the appliance is no longer capable of performing its designed function, destruction of the appliance should be conducted according to federal and local environmental regulations. Do not use any materials or components from the appliance for any other purpose.

1.6 Specifications

Description	Specification
Construction	Heat resistance ceramic
Cooking Surface	697 square inches (2 tier)
Fuel Type	Lump charcoal
Weight	250 pounds
Color	Black
Shelves	Bamboo Wood, fold-down
Base	Stainless steel w/ lockable casters
Venting	Adjustable
Dimensions	51" tall x 53" wide (shelves extended) x 34" deep

2. Safety Nomenclature

2.1 General

Safety of the user and bystanders is one of the main concerns in designing and developing a new product. Designers and manufacturers build in as many safety features as possible. However, every year many accidents occur which could have been avoided by a few seconds of thought and a more careful approach to handling the appliance.

Most accidents are caused by failure to observe basic safety rules or precautions. An accident can often be avoided by recognizing potentially hazardous situations before an accident occurs. As you assemble, use, or maintain the appliance, you must be alert to potential hazards. You should also have the necessary training, skills, and tools to perform any assembly or maintenance procedures.

Improper operation and maintenance of this appliance could result in a dangerous situation that could cause injury or death.

WARNING



Do not assemble, operate, or maintain the appliance until you read and understand the information contained in this Owner's Guide.



Safety precautions and warnings are provided in this Owner's Guide and on the appliance. If these hazard warnings are not heeded, bodily injury or death could occur to you or to other persons.

Carolina Cooker® cannot anticipate every possible circumstance that might involve a potential hazard. The warnings in this Owner's Guide and on the appliance are, therefore, not all-inclusive. If a method of assembly, use, or maintenance not specifically recommended by us is used, you must satisfy yourself that it is safe for you and for others. You should also ensure that the appliance will not be damaged or be made unsafe by the methods that you choose.

2.2 Safety Alert Symbols



This is the safety alert symbol. It is used to alert you to potential physical injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

This Owner's Guide contains DANGERS, WARNINGS, CAUTIONS, SAFETY INSTRUCTIONS, IMPORTANT NOTICES, and NOTES which must be followed to prevent the possibility of improper service, damage to the equipment, personal injury, or death. The following key words call the readers' attention to potential hazards.

Hazards are identified by the "Safety Alert Symbol" and followed by a signal word such as "DANGER", "WARNING", or "CAUTION".

DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in serious injury or death. This signal word is limited to the most extreme situations.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

NOTICE

Indicates that equipment or property damage can result if instructions are not followed.

SAFETY INSTRUCTIONS

- Indicates specific safety-related instructions or procedures.

Note: Contains additional information important to a procedure.

2.2.1 Personal Protection/Important Information

-  Read the Owner's Guide
-  Eye protection
-  Fire extinguisher
-  First aid kit
-  Hand protection
-  Protective shoes
-  Think safety
-  Handling hot surfaces
-  Maintain safe distance to combustible materials
-  Get assistance
-  Open Slowly
-  Low internal temperature
-  High internal temperature
-  Place on solid surface
-  Do not light with flammable fuels
-  Do not move when lit
-  Follow Instructions
-  Maintenance safety

2.2.2 Prohibited Actions

-  Do not alter or modify
-  Do not weld
-  No Alcoholic influence

-  No drug influence
-  No use by young children
-  Do not operate inside a vehicle
-  Do not operate inside a tent or other temporary structure
-  Do not leave unattended
-  Do not use on boats or other floating structures
-  Do not use under overhanging structures
-  Do not use inside garage or living structure
-  Keep small children and pets away

2.2.3 Hazard Avoidance

-  Replace defective or broken parts
-  Fire hazard or flashback
-  Hot surface burn hazard
-  Dangerous fumes hazard
-  Operate outdoors and in well ventilated area
-  Safety alert symbol
-  Open slowly

3. General Safety

This grill is designed for the specific purpose of preparing food for human consumption. DO NOT modify or use this equipment for any application other than that for which it was designed.

SAFETY INSTRUCTIONS

This appliance is not intended for commercial use.



**FOR OUTDOOR
USE ONLY**



NOT FOR COMMERCIAL USE

3.1 Carbon Monoxide Hazard



Carbon Monoxide Hazard

Combustion of propane gas produces poisonous carbon monoxide gas that can build up to dangerous levels in enclosed areas. Breathing carbon monoxide can cause unconsciousness, brain damage, and death. Never use the appliance in an enclosed or partially enclosed area.

Carbon monoxide is odorless, colorless, and tasteless, which makes it difficult to detect. Most cases of carbon monoxide poisoning are due to inadequate ventilation or poor maintenance of the appliance.

Early symptoms of carbon monoxide (CO) poisoning can mimic many common ailments and may easily be confused with food poisoning, viral infections, flu, or simple tiredness. Symptoms to watch for include:

- headaches or dizziness
- breathlessness
- nausea
- loss of consciousness
- tiredness
- pains in the chest or stomach
- erratic behavior
- visual problems

3.2 General Operating Safety

⚠ WARNING

Failure to comply with the following safety instructions could result in serious injury and possibly even death.



Read, understand, and follow all instructions and warnings in this Owner's Guide before using the grill.



Do not use the grill if it is damaged in any way. If in doubt, do not use or replace the damaged parts.



Use grill only in well-ventilated areas.



Do not attempt to assemble, use, or maintain this grill under the influence of drugs or alcohol. Consult your doctor before using the grill while taking prescription or non-prescription medications.



NEVER use this grill as a heat source. It is not intended as a source of heat, nor should it be used as a heater.



Always keep children and pets away from the grill. Do not allow children to operate grill.



Do not allow anyone to conduct activities around this grill during or following its use until the grill has cooled. The grill is hot during operation and remains hot long after cooking is complete.



Never attempt to use the grill or any components that have been damaged. If in doubt, do not use the grill.

SAFETY INSTRUCTIONS



Do not modify the grill's metal components or base or any of its safety devices. Unauthorized modifications may impair its function and safety. Personal injury or death can result from unauthorized modifications. If the grill has been altered in any way from the original design, the distributor does not accept any liability for injury or warranty.



Multiple Dwelling Locations: Check with management or the owner for special requirements or fire codes of using a charcoal grill at your location.

3.3 Flashback

⚠ WARNING



Flashback occurs when a large amount of oxygen (fresh air) rushes into the grill body containing an open flame or even smoldering coals. This rush of oxygen can explosively ignite causing a dangerous flashback or flame surges.



Slowly open the dome lid of the grill especially when the temperature is above 300° F/150° C. Never quickly open the dome lid of a hot grill which can result in flashbacks, flame surges, or back drafts.



When cooking above 500° F/260° C, with both top and bottom vents closed, rapidly opening the dome lid creates a sudden rush of oxygen into the grill, which can cause a flare-up. When in this cooking mode, follow the steps below to prevent flashback.



When opening the dome lid, keep hands, face, and body safe from hot air and flame flare-ups.



To prevent a flashback:

1. Slowly introduce oxygen (fresh air) into the cooking chamber:
 - a. Slowly raise the dome lid an inch and wait approximately 3 seconds to allow air into the cooking chamber. This helps prevent any flame surge that tries to escape as the domed lid is opened.

or

 - b. Open both vents and wait approximately 5 seconds to make sure your fire is getting enough oxygen (fresh air).



Do NOT use under a tree, park shelter, or other overhanging roof structure.



Do NOT use inside a vehicle, such as a food truck or other type of food serving vehicle.



Do NOT use in or on a recreational structure or vehicle, boat, or sleeping facility.



Keep the grill at least 10 ft. (3 m) from any combustible material.



Do not place the grill directly onto a wood surface or on or near any combustible surface! The bottom of the ceramic generates significant heat when in use and may cause a fire if it is in direct contact combustible material. The grill is designed to be used in the metal stand provided, allowing for an air gap below the grill.

⚠ CAUTION

The following safety instructions are provided to help prevent potential injury. Not following these instructions may lead to injury.



The grill must be placed securely on a level base prior to use. Only operate grill on a hard, stable, level surface such as concrete capable of supporting the grill's empty weight of 250 lbs. in addition to the weight of the accessories.



Castors on the cart are designed for hard surfaces and not meant for use on grass, gravel, or sandy surfaces.



Be aware of dry leaves, decking and other combustible materials that are close to the grill while it is in use, as they may present a fire hazard if any hot lump charcoal or sparks are allowed to come into contact.



Be aware that local ordinances may specify distance to place any outdoor grill from a structure or may limit outdoor flame of any type during drought or fire hazard periods.

- Never operate this grill within 25 feet (8 meters) of any flammable liquid.
- Never operate this grill within 10 feet (3 meters) of a gas cylinder.
- Keep the immediate area around the grill free from combustible materials.

3.4 Location Safety

⚠ WARNING

Failure to comply with the following safety instructions could result in serious injury and possibly even death.



Never operate this grill in an enclosed structure, such as a house, garage, enclosed patio, pavilion, tent structure, or other types of enclosures.

3.5 Personal Protection

⚠ CAUTION

The following safety instructions are provided to help prevent potential injury. Not following these instructions may lead to injury.



Always wear safety glasses when assembling the grill.

- Wear appropriate apparel such as closed toe shoes and gloves.
- Do not wear loose clothing that could melt or be highly flammable near the grill.



Use well-insulated gloves or oven mitts for protection from hot surfaces.



Clear the area of people, especially small children, and pets, before using the grill. Under no circumstances should children, pets, or unauthorized persons be allowed near the grill.



Have a first aid kit available for use should the need arise and know how to use it.

Protection Against Fire

⚠ WARNING

Failure to comply with the following safety instructions could result in serious injury and possibly even death.



In event of fire immediately call the Fire Department (911)



Have a Type BC or ABC fire extinguisher available for use, if needed, and know how to use it.

3.6 Cooking Safety

⚠ WARNING

Failure to comply with the following safety instructions could result in serious injury and possibly even death.

Refer to section "9.1 Cooking Safety" on page 19 for complete safety information.

4. Unpacking



⚠ WARNING



Before beginning assembly, read and understand the information contained in this Owner's Guide.



Safety precautions and warnings are provided in this Owner's Guide and on the appliance. If these hazard warnings are not heeded, bodily injury or death could occur to you or to other persons.

NOTICE

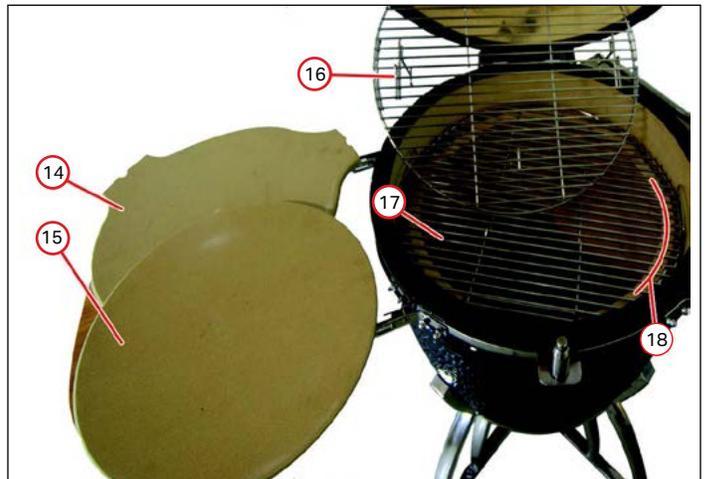
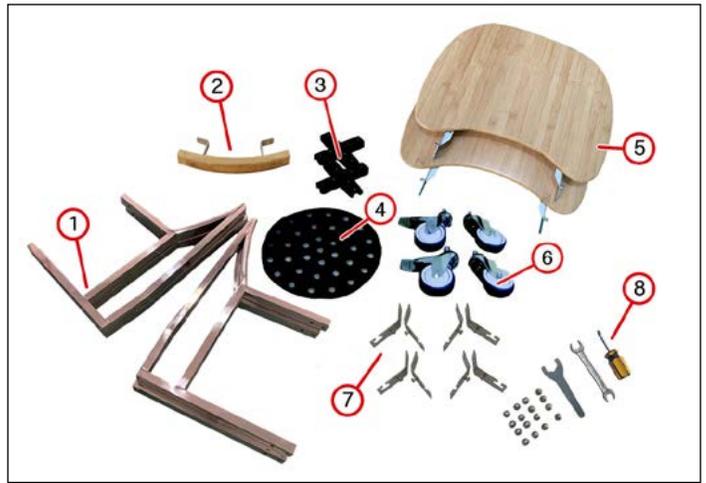
Be very careful not to drop ceramic components

4.1 Contents

The grill is shipped in a single box. Note that some parts are also packed inside the grill's body.

Check the contents of the box to be sure all parts are present prior to assembly. If parts are damaged call 833-926-6537.

Contents		
Item	Description	Qty.
--	Ceramic Bowl and Dome Lid. Includes Bottom ring Assembly, Gasket, Hinge Temperature Gauge	1
1	Tubular Legs	4
2	Handle	1
3	X Leg Connector	2
4	Charcoal plate	1
5	Bamboo Shelves With Bracket	2
6	Swivel Rubber Wheels (2 locking)	4
7	Side Shelf Mounting Brackets (Right and Left-hand)	4
8	Tool Kit and Hardware	1
9	Top vent	1
10	Grid Gripper	1
11	Dome Lid Latch	1
12	Chicken Throne	1
13	Ash Rake Tool	1
14	Heat Deflector	1
15	Pizza Stone	1
16	Top Cooking Grate	1
17	Bottom Cooking Grate	1
18	Fire Bowl	1
19	Rain Cover	1



5. Assembly

5.1 General Safety

⚠ WARNING



Before beginning assembly, read and understand the information contained in this Owner's Guide.

Safety precautions and warnings are provided in this Owner's Guide, and if these hazard warnings are not followed, bodily injury or death could occur to you or other persons.

⚠ CAUTION

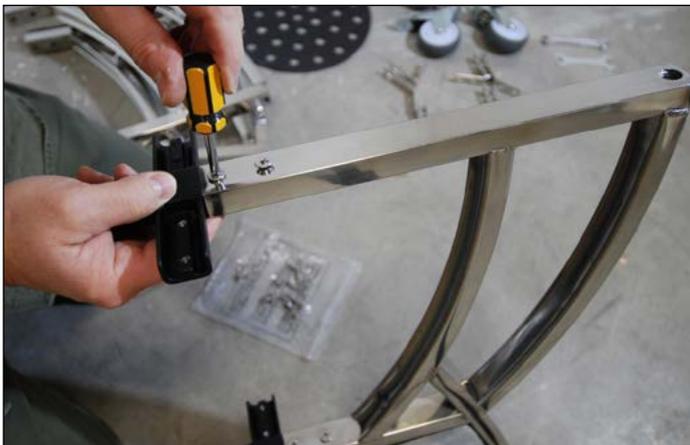
Some parts contain sharp edges that may cause personal injury. Wear protective gloves and protective eye wear if necessary, when unpacking or assembling parts.

5.2 Tools Required

Tools Required	
Tool	Used For
Tin Snips	Cutting banding on the packaging
Phillips Screwdriver (included)	Assembling legs
Wrench (included)	Attaching brackets and wheels

5.3 Base Assembly

1. Insert the two "X" leg connector, as shown, into one of the legs and attach it with two flat-head screws. Do not completely tighten the screws until all the legs have been assembled.



2. Insert the other three legs onto both the top and bottom connectors.



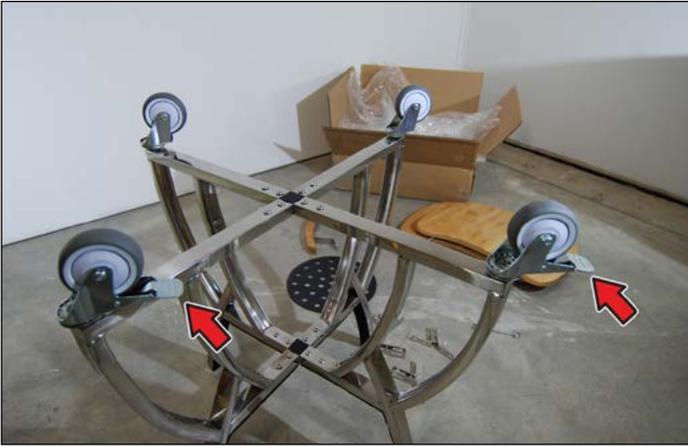
3. Install and tighten all sixteen screws. Some distortion of the metal is common when tightening the screws.



4. Thread the caster assembly into the leg and tighten it with the supplied wrench.



5. Install and tighten the other three caster assemblies.



Note: Two of the caster assemblies are lockable and should be placed next to each, as shown.

6. Position the base assembly on a hard, flat surface and lock the two lockable wheels.



CAUTION The grill and dome lid weigh 250 lbs. Always use multiple people capable of lifting this weight.

7. Using two or more people, lift the grill and place it into the base. Do not lift the grill by the hinge or side shelf support tabs.



Note: The dome lid has been removed only for the clarity of the assembly procedure. Do not remove the dome lid.

CAUTION Unlock the wheels before moving the grill. Always pull the grill from the back hinge. Never pull or push the grill using the wooden handle. The grill is more likely to tip if it pushed and it hits a bump or indentation on the ground. Due to its weight using two people to move the grill is recommended.

5.4 Side Tray Assembly



1. Position and attach the four side tray support brackets. There are right and left-hand parts so make sure the correct brackets are attached in the right location.



- Remove the nuts, lock washers, and washers from the side ring of the grill.
- Position the bracket over the studs and install the flat washer, then the lock washer, and finally the nut onto each of the four threaded studs.



- Once all four brackets have been attached, attach the side shelves.



5.5 Front Handle Assembly and Dome Latch Assembly



- Remove the two nuts, lock washers, and washers. Attach the lower portion of the dome latch assembly, as shown.



- Remove the two nuts, lock washers, and washers. Attach the upper portion of the dome latch assembly, as shown.



3. Remove the two nuts, lock washers, and washers from the studs and attach the handle as shown.

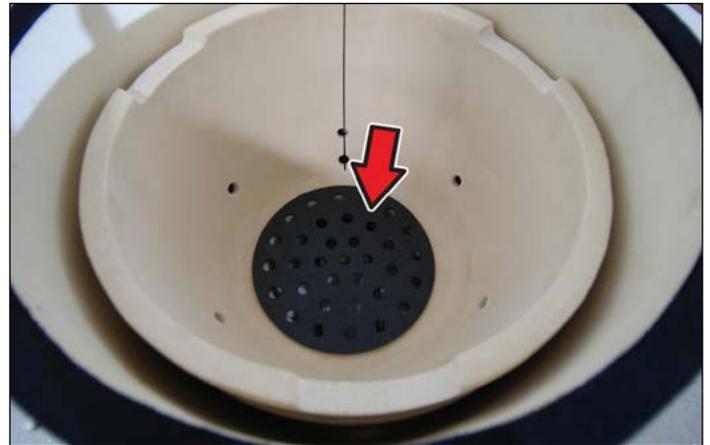


5.6 Install the Fire Bowl

1. Insert the fire bowl making sure the notch in the bottom is aligned with the ash door opening.



2. Place the charcoal plate at the bottom of the fire bowl.



5.7 Top Vent Assembly

1. Place the top vent assembly on the dome lid of the grill and tighten the retaining screw.



2. The grill is now assembled and ready to use.



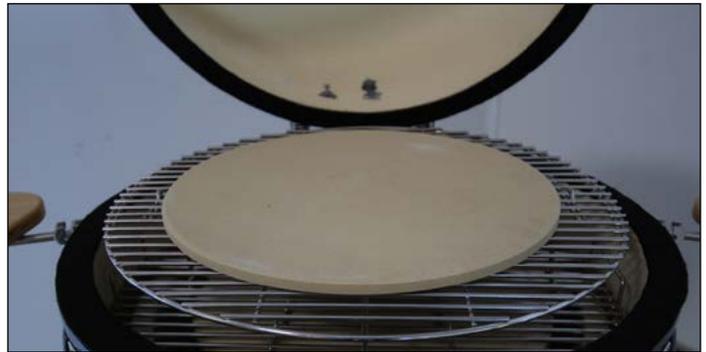
Upper Cooking Grate

5.8 Accessories

Make sure all the accessories fit and are not damaged.



Heat Deflector



Pizza Stone



Lower Cooking Grate



Chicken Throne

6. Quick Start Guide

6.1 Safety

⚠ WARNING

Do not operate this grill with damaged or missing parts. If parts are damaged or missing, call 833-926-6537. Using this product with damaged or missing parts could result in serious personal injury.

Do not use any attachments or accessories not recommended by Carolina Cooker®. Using non-recommended items can result in serious personal injury.



This grill gets dangerously hot while in use. Use well-insulated gloves or oven mitts for protection from hot surfaces.



Never position your face over the top vent when the grill is in operation.

The gases exiting the vent are very hot and can cause burns or singe your hair. Your eyes are especially vulnerable to the hot gases.

⚠ CAUTION



Do not use gasoline, kerosene, or alcohol for lighting lump charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury and can be absorbed by the ceramic walls leaving a residual taste in your food.



Do NOT leave the grill unattended during the lighting process.



Carefully monitor the grill, especially when cooking temperature is above 100 °F (38 °C).

6.1 Safety

1. Read through section “8. First Time Use” on page 18 if this is the first time the grill is lit.
2. Add lump charcoal to fire bowl. Also, refer to “9.3 Fill the Grill with Lump Charcoal” on page 20.

FLAVOR COMES FROM FUEL. Only use premium hardwood lump charcoal to fuel your fire because it contains no additives or fillers.



3. Light the lump charcoal using fire starters. Also refer to “9.4 Light the Lump Charcoal” on page 20.
4. Leave dome lid open for 10 minutes with the bottom vent fully open.
5. Close the dome lid.
6. Begin closing the top vent and bottom vent when the dome temperature is within 50 °F of your target.



6.3 Venting the Grill

The top vent consists of two parts. To achieve the greatest airflow slide the top vent lid open.



To fine tune the air flow slide the top vent closed and then open the daisy wheel vents.



To completely close off all air flow, close both the sliding portion of the lid and the daisy wheel openings.



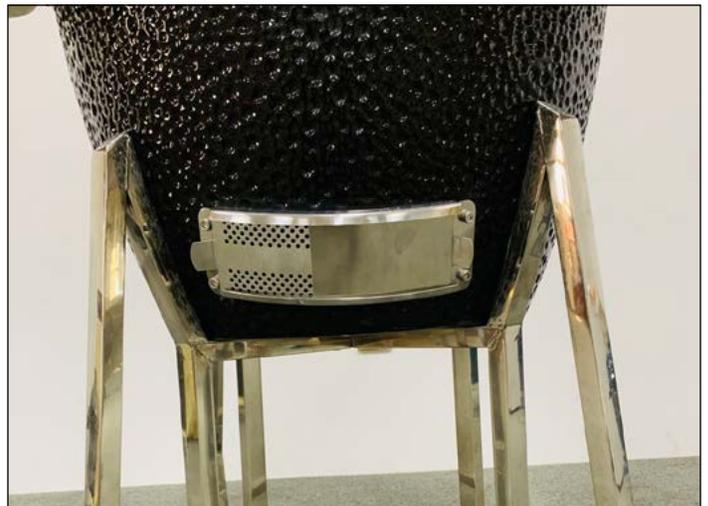
The bottom draft door can be completely closed. Use this position when shutting down the grill.



Behind the draft door is the draft door vent. Open and close the draft door to control the air flow through the grill.



Open the draft door vent to access the ash basin. The grill should never be operated with the draft door vent open; even partially.



7. Fuel for the Grill

7.1 Lump Charcoal

FLAVOR COMES FROM THE FUEL. Only use premium hardwood lump charcoal to fuel your fire because it contains no additives or fillers.

7.1.1 General Information

- Quality lump charcoal is fundamental to achieving your desired cooking results. The lump charcoal you select will directly affect the cooking temperature, the control of the temperature, and flavor of your food.
- Lump charcoal should be considered as an ingredient to enhance the flavor of food. Depending on the natural hardwood it is made from (hickory, oak, mesquite, apple, or others) affects the final taste of the food.
- Lump charcoal is produced from processing chunks of hardwood.
- Natural lump charcoal has no chemical additives and burns hotter than man-made briquettes.
- Natural lump charcoal burns efficiently, longer, and hotter and therefore produces very little ash.
- Unburnt lump charcoal will remain usable if the air vents are completely closed and fire is smothered. The remaining pieces of lump charcoal can be lit again.
- The size of the pieces of lump charcoal effect how long it burns. Larger pieces at lower temperatures will, therefore, burn longer.
- A full fire bowl of lump charcoal can last between 18 to 24 hours when cooking at lower temperatures
- Lump charcoal is typically more expensive than briquettes, however, it also burns longer which offsets the cost difference.
- Research shows lump charcoal has 50 to 65% more burn time than briquettes.

7.1.2 Two Types of Lump Charcoal

- The first type comes from natural hardwood wood which is made into lump charcoal. The wood comes from trees, branches, and scrap pieces from sawmills.
- The second type comes from using a variety of processed scrap wood which tends to burn faster because there is less moisture in the wood at the time it is made into lump charcoal.

7.1.3 Storage

- Store lump charcoal in a dry place as it may absorb moisture making it difficult to relight, but adding more dry lump charcoal will overcome that problem.

7.2 Natural Wood

Firewood from hardwood trees can also be used in the grill. It is important to use wood that has dried and cured sufficiently.

8. First Time Use

The first time you use your newly purchased grill you need to cure the ceramic shell and felt gasket.

This curing process is essential for the long life of the grill. Not following the process will void the warranty and can lead to damage of the grill and felt gasket once high-temperature cooking begins.

1. Place a wax-based starter stick or other natural fire starting material (fire starter) onto the charcoal plate.



Do not use gasoline, kerosene, or alcohol for lighting lump charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.

2. Place two handfuls of lump charcoal on top of the fire starter.



Do not overload the grill with an excessive amount of lump charcoal.

3. Fully open the bottom vent and light the fire starter.
4. Once the lump charcoal is burning close the dome lid.
5. Close the bottom draft door to "Position 2".



6. Adjust the five top vent holes to one-half closed.



7. As the temperature in the grill begins to rise, open or close the top vent to maintain a temperature of 180 to 220 °F.



8. Allow the fire to burn until the lump charcoal is completely burned out which could take up to two hours.



Do not leave the grill unattended during the curing process.

9. Once the grill has cooled:
 - a. Inspect the top and bottom ring assemblies and tighten, if necessary.
 - b. Check the hinge assembly to make sure it is securely fastened to the ring assemblies.
 - c. Inspect all nuts to ensure that they are tight.
10. Your grill is now ready for normal use.

9. Using the Grill

9.1 Cooking Safety

⚠ WARNING

Failure to comply with the following safety instructions could result in serious injury and possibly even death.

9.1.1 Prior to Cooking

⚠ CAUTION

 Do not use gasoline, kerosene, or alcohol for lighting lump charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury and can be absorbed by the ceramic walls leaving a residual taste in your food.

 Do NOT leave the grill unattended during the lighting process.

 Carefully monitor the grill, especially when cooking temperature is above 100 °F (38 °C).

9.1.2 While Cooking

⚠ WARNING

  Never leave the grill unattended. Be aware of sparks and embers when using the grill on a wooden deck.

 This grill gets dangerously hot while in use. Use well-insulated gloves or oven mitts for protection from hot surfaces.

 Never position your face over the top vent when the grill is in operation. The gases exiting the vent are very hot and can cause burns or singe your hair. Your eyes are especially vulnerable to the hot gases.

 Avoid touching hot surfaces.
— Carefully remove food from the grill using long-handled utensils.

— Avoid touching the grill to prevent contact with hot surfaces.

— Always use oven mitts or heat-resistant gloves to protect hands from burns, especially when adjusting dampers.

 Use a cooking grate removal tool to pick up the grate up from the edge.

 When adding lump charcoal or wood chips, use extreme caution.

 Do not exceed a temperature of 700 °F.

 Do not pour liquids inside or on the grill while it is hot.

SAFETY INSTRUCTIONS

 Do not move the grill once the lump charcoal has been lit or if it contains hot coals or ashes. Do not remove the grill off of its base.

  Before moving the grill, allow it to cool to 100 °F (38 °C). Once cooled, get assistance to move it.

 Never use glassware or plastic cookware or other plastic utensils on the grill.

 Do not set hot items on the side shelves.

9.1.3 After Cooking

⚠ CAUTION

  The grill will remain at temperatures capable of causing severe burns and injuries long after cooking has ended.

 Do not leave the grill unattended until the temperature of the grill falls below 100 °F (38 °C).

SAFETY INSTRUCTIONS

 Wait until the ashes are completely cooled before trying to remove them or before cleaning your grill.

 Never leave coals and ashes unattended. Before grill can be left unattended, coals and ashes must be removed.

 Properly dispose of cold ashes according to local or state rules and laws.

 Wait for the grill to be completely cooled before placing the cover on the grill. Never place the cover on the grill that is hot or even just warm.

 Never place burning coals, or even warm ash in plastic, paper, or wooden containers.

9.2 Additional Information

Additional information can be found in the following sections:

“6. Quick Start Guide” on page 15

“10. General Cooking Guidelines” on page 23.

“11. General Cooking Techniques” on page 24.

9.3 Fill the Grill with Lump Charcoal

1. Add lump charcoal to the fire bowl.
 - a. Fill the fire bowl half-way when cooking smaller amounts of food or when cooking at lower temperatures.
 - b. Fill fire bowl to within four inches of the top for larger quantities of food, hotter cooking temperatures, or longer cooking times.

Do not allow lump charcoal or wood to rest on the walls of fire bowl. Doing so will significantly reduce the life of the grill.

2. Cooking temperature largely depends on the amount of burning lump charcoal so the more the lump charcoal and the more the airflow, the higher the temperature.
3. Put larger lumps of charcoal toward the bottom, as ash from small pieces can lessen air flow and lower the temperature.
4. If re-starting the grill, remove excess ash from any remaining lump charcoal.

9.4 Light the Lump Charcoal

Do not get in a hurry after lighting the lump charcoal. The best results come from the ability of the grill's ceramic walls to absorb, retain, and distribute heat evenly throughout the cooking chamber.

Allow 20 to 40 minutes after lighting to stabilize the temperature before starting to cook. Remember to raise the grill's temperature slowly. Since the ceramic walls retain heat so well, it's much faster to increase the heat slightly than it is to lower the temperature once it's too high.

There are several methods of lighting the lump charcoal, including a chimney, electric starter, or fire starter. Choose the method that suits your needs the best.

- Chimney Starter—stuff newspaper into the bottom of the chimney, place lump charcoal on top and light the newspaper.

- Fire Starter Cubes/Sticks—create a hole in the center of the lump charcoal, place the fire starter in the center of the hole, and light it. Use the manufacturer's recommended amount depending on the quantity of lump charcoal being used.
 - Angled Electric Heating Elements—bury the lighter in the lump charcoal and plug it into a GFI outlet. Unplug and remove the lighter once it is apparent the lump charcoal has lit. Place the lighter aside to cool where it will not contact combustible surfaces, by standers, or pets may accidentally touch the hot surface.
1. Place the lump charcoal in the fire bowl by hand. Do not dump it directly into the fire bowl.
 - a. Pile the lump charcoal with larger chunks at the bottom and smaller ones on top. Smaller pieces could block the air holes of the fire charcoal plate.
 - b. Do not overfill the fire bowl. Too much lump charcoal and air flow will rapidly reach a high temperature.
 2. Use the correct amount of lump charcoal depending on the cooking method.
 - a. For 250° F and below use approximately one pound of two to three inches long pieces of lump charcoal.
 - b. For high-temperature grilling (400° F and above) use 2 to 3 pounds of 1-1/2 inch long lump charcoal.
 3. Place the fire starter(s) into the lump charcoal. The key to quick and even lighting of the lump charcoal is to place the fire starter as close to the bottom of the lump charcoal as possible.
 4. Light the fire starter and cover it with the remaining lump charcoal.

Make sure there are no harmful chemicals or substances in the fire starter.

5. The lump charcoal will burn slowly at first, producing very little heat as the surrounding lump charcoal lights. The best results for regulating the heat is to bring it up slowly to the desired temperature.
6. Leave dome lid open until about a three-inch area of lump charcoal is lit. Do not close the lid if black smoke is coming from the coals. There should also be no flames coming from the coals.

7. Close the dome lid and begin to close the bottom draft door. Keep the top vent fully open until you are within 25 ° F of the desired temperature.

Watch the thermometer. Once the grill approaches the desired temperature, begin to close the bottom draft door and the top vent to maintain the desired temperature.

8. Increase the temperature to the desired level. **Do not exceed a temperature of 700 ° F.**

- a. Temperature control is easy: more air, more heat. Less air, less heat. Restricting airflow reduces available oxygen for the burning lump charcoal and thus lowers the temperature.

Allow the grill to warm up at a lower temperature when the grill is stored outside and unused for an extended length of time to eliminate any moisture within the grill.

- b. The best temperature control is achieved by controlling the majority of the air flow through the top vent. It is easiest to maintain the desired temperature by setting the bottom vent in one location and then adjusting the top vent.



Always use oven mitts or heat-resistant gloves to protect yourself from burns, especially when adjusting dampers.

Approximate Temperatures For Cooking Techniques.	
Cooking Method	Temperature
Smoking	175 to 225 ° F
Slow Cooking	230 to 250 ° F
Roasting	300 to 450 ° F
Baking	300 to 750 ° F
Grilling	400 to 600 ° F
Searing	500 to 700 ° F

- c. Temperature is directly related to how much lump charcoal is burning and not how much lump charcoal is in the fire bowl. The maximum temperature is achieved through control of the air flow.

- d. The top vent and bottom draft door are calibrated to create a controlled temperature. Refer to section “11. General Cooking Techniques” on page 24 for specific settings of the top vent and bottom draft door.

Lump charcoal is not always uniform in size or composition, so depending on the fuel selected, the recommended settings may require adjusting.

- e. The air flow from the top vent has the most effect on temperature adjustments. The bottom draft door is used for smaller adjustments.

9.5 Cooking

1. Always cook with the domed lid closed because the temperature cannot be controlled with an open lid.
2. Allow the temperature to remain constant for at least 10 minutes before adding food. The calibrated vents can then be adjusted to raise or lower the temperature.
3. Open the domed lid and place the food on the cooking grate.



Slowly open the dome lid of the grill especially when the temperature is above 300 ° F/150 ° C. Never quickly open the dome lid of a hot grill which can result in flashbacks, flame surges, or back drafts.

4. Close the domed lid and make any vent adjustments to reach the desired cooking temperature. Refer to “11. General Cooking Techniques” on page 24 for additional information on temperature settings.

Small changes can affect the temperature by as much as 25 ° F so allow 10 to 15 minutes for a vent change to take effect.

5. There is no need to reposition the lump charcoal during cooking because the grill is designed to efficiently burn the lump charcoal.
6. Cooking times and temperatures will vary depending on the outdoor conditions.



The sides of the grill and dome lid get dangerously hot, posing a severe burn hazard. Always use properly-fitting oven mitts or pot holders when handling hot cooking accessories.

7. Continue cooking. Open the domed lid as few times as possible when cooking.



This grill gets dangerously hot while in use. Use well-insulated gloves or oven mitts for protection from hot surfaces.

8. When slow cooking or smoking for a very long time you may need to add lump charcoal. Carefully remove the grate(s) and then add more lump charcoal.

Continuous grilling at extremely high temperatures can cause damage to the felt gasket.

9. Remove the cooked food and test it with an accurate food grade thermometer.

9.6 Shutting Down Grill

1. When finished cooking, close the bottom vent completely.
2. Once the temperature falls below 400 °F, completely close the top vent.
3. Allowing the burning lump charcoal to completely suffocate.

Do not use water to extinguish burning lump charcoal. Just close the draft door and top vent and let the fire starve out.

4. Do not cover the grill until the dome is cool to the touch.
5. Be sure to empty the residual ash from the grill between cooks to maintain proper airflow through the grill.

10. General Cooking Guidelines

Our grill has thick ceramic walls and therefore takes longer to heat up to the desired cooking temperature.

This grill cannot be compared to the metal charcoal briquette kettles, which can quickly raise and lower the cooking temperature of the grill.

If you want an extremely hot sear for foods like burgers and steaks, use the bottom cooking grate directly over the coals.

The top cooking grate delivers slower heating resulting in incredible flavor as your food cooks.

When you need a steady indirect heat and flavorful smoke for foods like brisket, breads, or ribs, use the deflector plate.

10.1 Food Safety

1. Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.
2. Keep raw meat separate from ready-to-eat foods.
3. Keep all meats refrigerated and thaw in refrigerator or microwave.
4. Use a clean platter and utensils when removing cooked food from the grill.
5. Cook meat and poultry thoroughly to kill bacteria.
6. Use a meat thermometer to ensure the proper internal temperature of the meat. Insert the probe into thickest part of the meat.

ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

7. Refrigerate prepared and leftover foods promptly.

10.2 Food Tips

1. Removing excess fat before cooking will help prevent flare-ups.
2. Keep the grill clean to help prevent flare-ups.
3. Add wood chips for flavor. When smoking, soak wood chips in water for 40 minutes.
4. Over-cooking causes the meat to dry out.

11. General Cooking Techniques

Approximate Temperatures For Cooking Techniques.	
Cooking Method	Temperature
Smoking	175 to 225 ° F
Slow Cooking	230 to 250 ° F
Roasting	300 to 450 ° F
Baking	300 to 750 ° F
Grilling	400 to 600 ° F
Searing	500 to 700 ° F

11.1 Smoking Technique

175 to 225 ° F

Slow smoking is accomplished by heating the grill to around 200 ° F. Smoking is low and slow cooking at its finest. The unique shape and design of our grill keeps meat moist as the heat gently breaks down collagen— all the while infusing it with a deep, smoky flavor. The secret to successful smoking in your grill is remembering that less is more. Do not add too many wood chips in the fire bowl as it only takes a few chunks to impart flavor. You may not see smoke coming from the grill however the wood chips are still infusing the food with flavor. Too many wood chips may give your food a bitter, acrid taste.

1. Fill the fire bowl with fresh lump charcoal.
2. Distribute the woods chips over the surface of the lump charcoal and then work them into the voids between the lump charcoal
3. Light the lump charcoal in the center. The lump charcoal will gradually burn from the center outward which can result in over 15 hours of cooking time.
4. Insert the heat deflector and the cooking grates. Leave the dome open for about 10 minutes, then close it.
5. Open the bottom draft door to "Position 2". Slide the top vent lid closed but fully open the daisy wheel vents.
6. Wait until the grill is at the desired temperature of 175 to 225 ° F. Adjust the temperature by opening or closing the daisy wheel. If the temperature remains too high, close the bottom draft door another one-quarter to one-half inch.
7. After grill has reached the desired temperature, sprinkle two handfuls of soaked wood chips or chunks over the lit lump charcoal.
8. Let the wood chips begin to smoke by closing the dome lid.

9. After a few minutes, open the slowly domed lid and place the food on the grate and close the dome.



Slowly open the dome lid of the grill especially when the temperature is above 300 ° F/150 ° C. Never quickly open the dome lid of a hot grill which can result in flashbacks, flame surges, or back drafts.

10. More soaked wood chips may be added to the fire later if necessary.

11.1.1 Wood Chips/Chunks

The flavor and aroma from your grill can be enhanced by the use of flavored wood chips/chunks.

Use wood from fruit-bearing trees, such as cherry, pecan, apple, peach, maple or others when smoking meats such as pork.

If you want to infuse a high-intensity smoky flavor while grilling steaks or beer can chicken, use hickory, mesquite, or other hardwood chips.

A little wood goes a long way.

The amount of wood chips used is your preference, but generally poultry and fish require few wood chips while beef or pork require more. Remember, smoking meat is an art, not a science; add more to your taste.

11.2 Roasting Technique

300 to 450 ° F

For food requiring indirect heat, insert the heat deflector to create a convection environment. The heat deflector stone is suspended above the lump charcoal in the fire bowl for indirect heat.

This technique produces meat that is juicy and tender on the inside while being crisp and flavorful on the outside. Use this technique for larger cuts of meat, like a whole chicken, pork loin, or even for vegetables.

The mid-range temperature of 300 to 450 ° F is perfect for using brines or spice rubs to enhance the flavor of the meat. The indirect heat will better infuse the food with lump charcoal flavor while providing tenderness to the meat.

1. Fill the fire bowl with the appropriate amount of lump charcoal and light it.
2. Insert the heat deflector plate onto the fire bowl.
3. Place the cooking grate into the grill.
4. Leave the dome open for about 10 minutes, then close it.
5. Open the bottom draft door to "Position 4". Slide the top vent halfway open until the grill approaches the desired temperature for roasting.
6. Then begin opening or closing the vents as needed to stabilize temperature.
7. When the temperature is stable, you're ready to roast. Slowly open the domed lid and place the food on the grate and close the dome.



Slowly open the dome lid of the grill especially when the temperature is above 300 ° F/150 ° C. Never quickly open the dome lid of a hot grill which can result in flashbacks, flame surges, or back drafts.

11.3 Baking Technique

300 to 500 ° F

Your grill can also be used as a charcoal-fired oven. Its ceramic walls retain heat, and its circular shape provides even air circulation, which is perfect for baking.

Baked items can include wood-fired pizzas, fruit cobblers, or freshly baked bread. For baking a pizza raise the temperature to 500 ° F or higher.

When using a pizza stone:

- **Do not use a pizza stone that is not designed for this type of grill.**
- **Use heat-resistant oven mitts to handle the pizza stone when the grill is hot.**
- **Make sure the lump charcoal is not flaming before placing the pizza stone in the grill.**
- **Never attempt to remove a hot pizza stone from a grill.**

1. Fill the fire bowl with the appropriate amount of lump charcoal and light it.
2. Insert the heat deflector plate onto the fire bowl.
3. Insert the lower cooking grate and place the pizza stone on top.
4. Leave the dome open for about 10 minutes, then close.
5. Open the bottom draft door to "Position 4". Slide the top vent halfway open until the grill approaches the desired temperature for baking.
6. If you're making pizza, increase the heat to 500 ° F or higher.
7. Once the desired temperature is reached, slowly open the domed lid and place the food on the pizza stone and close the dome.



Slowly open the dome lid of the grill especially when the temperature is above 300 ° F/150 ° C. Never quickly open the dome lid of a hot grill which can result in flashbacks, flame surges, or back drafts.

8. Use the top slide vent and daisy wheel to make temperature adjustments.

11.4 Grilling Technique

400 to 600 ° F

Direct grilling locks in the delicious flavors of the meat and provides consistent results for meat such as steaks, pork chops, and burgers. This method sears the meat on both sides to lock in the meat's natural juices and then cooks the meat to the desired temperature. Grilling can also be used for vegetables such as corn on the cob.

1. Fill the fire bowl with the appropriate amount of lump charcoal and light it. Light the lump charcoal in several places to raise the temperature as quickly as possible.
2. Insert the lower cooking grate.
3. Leave the dome open for about 10 minutes, then close.
4. Open the bottom draft door to "Position 8". Slide the top vent fully open until the grill approaches the desired temperature for grilling then close it halfway.
5. Once the desired temperature is reached, slowly open the domed lid and place the food on the cooking grate and close the dome.



Slowly open the dome lid of the grill especially when the temperature is above 300 ° F/150 ° C. Never quickly open the dome lid of a hot grill which can result in flashbacks, flame surges, or back drafts.

6. Use the top slide vent and daisy wheel to make temperature adjustments.
7. Place the meat on the cooking grate and sear it for about two minutes on each side. Keep the domed lid open during this process. Also, use tongs, not forks, to turn the meat to prevent juices from escaping.
8. Once the meat is seared, close the domed lid and allow the meat to finish cooking for the desired amount of time. The meat will remain moist, and the flavor will be locked in.

11.5 Searing Technique

500 to 700 ° F

Sear the outside of the meat prior to direct grilling. Using this method allows the meat juices to drip on the coals, creating a flavorful smoke to provide additional flavor to the meat. Once the domed lid is closed, it traps the smoke inside the grill and seals in the moisture.

With the grill at these high temperatures, searing won't take long. One or two minutes could be the differences between a perfectly cooked steak and a charred briquette. The goal is to seal in flavor with a brown char without burning the food.

1. Fill the fire bowl with the appropriate amount of lump charcoal and light it. For high-temperature searing, use fresh lump charcoal. Light the lump charcoal in several places to raise the temperature as quickly as possible.

Allow up to an hour before starting to cook.

2. Insert the lower cooking grate.
3. Leave the dome open for about 10 minutes, then close.
4. Completely open the bottom draft door and top vent until the grill approaches the desired temperature.
5. Preheat the grill to 600 to 700 ° F. Once this temperature is reached, slowly open the domed lid and place the food on the cooking grate and close the dome.



Slowly open the dome lid of the grill especially when the temperature is above 300 ° F/150 ° C. Never quickly open the dome lid of a hot grill which can result in flashbacks, flame surges, or back drafts.

6. Use the top slide vent to control the temperature.
7. Place the meat on the cooking grate and sear it for about two minutes on each side. For professional looking grill marks rotate the meat a quarter turn after one minute. Keep the domed lid open during this process. Also, use tongs, not forks, to turn the meat to prevent juices from escaping.
8. Once the meat is seared, close the domed lid and reduce the temperature to allow the meat to finish cooking for the desired amount of time. The meat will remain moist, and the flavor will be locked in.

12. Cleaning

12.1 General Information

This ceramic grill is somewhat a self-cleaning when it's heated up without cooking food. The heat does the cleaning of removing anything that's burnt on, and it also sterilizes the grill.

1. Clean all exterior surfaces of the grill after each use.
 - a. Use a damp cloth with warm water and a mild soap or detergent.
 - b. Rinse thoroughly; then dry with a soft, dry cloth.
2. The interior walls and fire bowl will darken with use do not require any kind of cleaning. Most cooking splatter will be burned off, and ash will fall into the ash basin.
3. Never use water or chemicals to clean the inside of the grill or the fire bowl.
4. Clean the cooking grates, with a stiff wire brush, after each use and remove surface dust or grease before the next use.
5. Clean the side shelves with mild detergent.
6. The infrequent use of the grill can allow moisture buildup inside the grill which can lead to mold.
7. Clean the pizza stone after it has cooled using a plastic scraper to remove baked-on food. The pizza stone can be rinsed with water if needed, but do not clean with detergent.

12.2 Removing Ashes

Remove the ashes that have collected at the bottom of the grill after each use. Empty the ashes only after the grill has cooled.

Do not allow the ash to build up as this will hinder the air flow.

1. It's important to wait several hours after the fire is completely extinguished before emptying the ash drawer to be sure they are not hot.
2. Gently stir lump charcoal in the fire bowl so the ash will fall ash basin.
Do not remove the fire bowl. Clean ash by brushing excess ash into ash drawer.
3. Open the bottom draft door and screen.
4. Use the **Ash Rake Tool** to sweep bottom of fire bowl in the ash basin.
5. Place the ashes in a metal container and cover with water to ensure there are no lit coals.

5. Follow all local and state regulations for the disposal of the ashes.
6. Lump charcoal is porous and holds moisture, so do not leave lump charcoal in your grill when it's not in use, especially outside. Leaving lump charcoal in the fire bowl can reduce the life of your grill.

12.3 Annual Cleaning

1. Once or twice a year, thoroughly clean the inside of the grill using the self-cleaning procedure. Remove the internal components (not the fire bowl) and remove any food buildup that has collected. The fire bowl should not be removed for cleaning.
2. Scoop and vacuum debris from the bottom of the grill.

12.4 Self-Cleaning Procedure

1. Fill the fire bowl with the appropriate amount of lump charcoal and light it.
2. Place the heat deflector, pizza stone, and grates inside the grill.
3. Close the domed lid and completely open the bottom draft door and the top vent.
4. Heat grill to 650 to 700 ° F.
5. Keep the grill at this high temperature for 30 minutes to an hour.
6. Completely close the air vents and allow the lump charcoal to go out. Allow the grill to cool overnight.
7. Once cooled, remove the heat deflector, pizza stone, and cooking grates.
8. Remove any unburnt lump charcoal.
9. Remove ash from the ash drawer. A shop vac can be used to completely clean out the ash drawer.

13. Maintenance

13.1 Maintenance Safety

Failure to follow these safety instructions and warnings could result in a fire or an explosion, which could cause property damage, personal injury, or death.

WARNING



Do not use the grill if any parts are damaged. If the grill has any defect, immediately stop using it and remedy the problem before continuing.



Improperly maintaining the grill can cause a malfunction, which can result in serious injury or death. Always inspect the grill before using it and correct any problems found.



Use only approved replacement parts.

13.2 Maintenance Items

1. Lubricate the moving parts inside the domed lid hinge at least twice yearly to ensure the opening and closing mechanism works freely.
2. The grill and dome lid gaskets are designed for long life under normal operating conditions. If the gaskets are showing signs of extensive wear or deterioration contact Carolina Cooker.
3. Micro-cracking of the exterior glazing and interior is normal and will not affect the life of your grill.
4. Occasionally check all hardware fasteners to make sure that they are tight.
5. The wood side shelves should be covered when not in use and may require occasional refinishing.

13.3 FAQ Maintenance

Q: How do I remove old gaskets?

A: Remove old gaskets with a flat-edged scraper. Clean the rim of the base and dome lid with acetone (preferred) or rubbing alcohol. If necessary, soak any remaining gasket material with acetone and scrape away. Let dry for at least 30 minutes; the surface must be totally clean for the new gasket to adhere.

14. Warranty

Carolina Cooker® warrants 100% satisfaction one year guarantee on the grill. In addition, the ceramic body of the grill has a 6 year warranty period from the date of purchase. All other parts carry a one year warranty from the date of purchase. This warranty applies to the original purchaser of the product.

What is not Covered: Warranty does not apply to any incidental losses or accidental damage or breakage, or for any damage caused by: transporting; dropping; mis-assembly; improperly supporting; attempting to suspend the cooker by any means; modifications; alternations; negligence; abuse; improper care; road hazards; normal and reasonable wear and tear; floods; storms or natural disasters. Warranty coverage does not extend to scratches, dents, chips, crazing, fading, appearances or minor cosmetic cracks of the exterior glaze that does not affect the performance or structural integrity of the cooker.

15. Replacement Parts

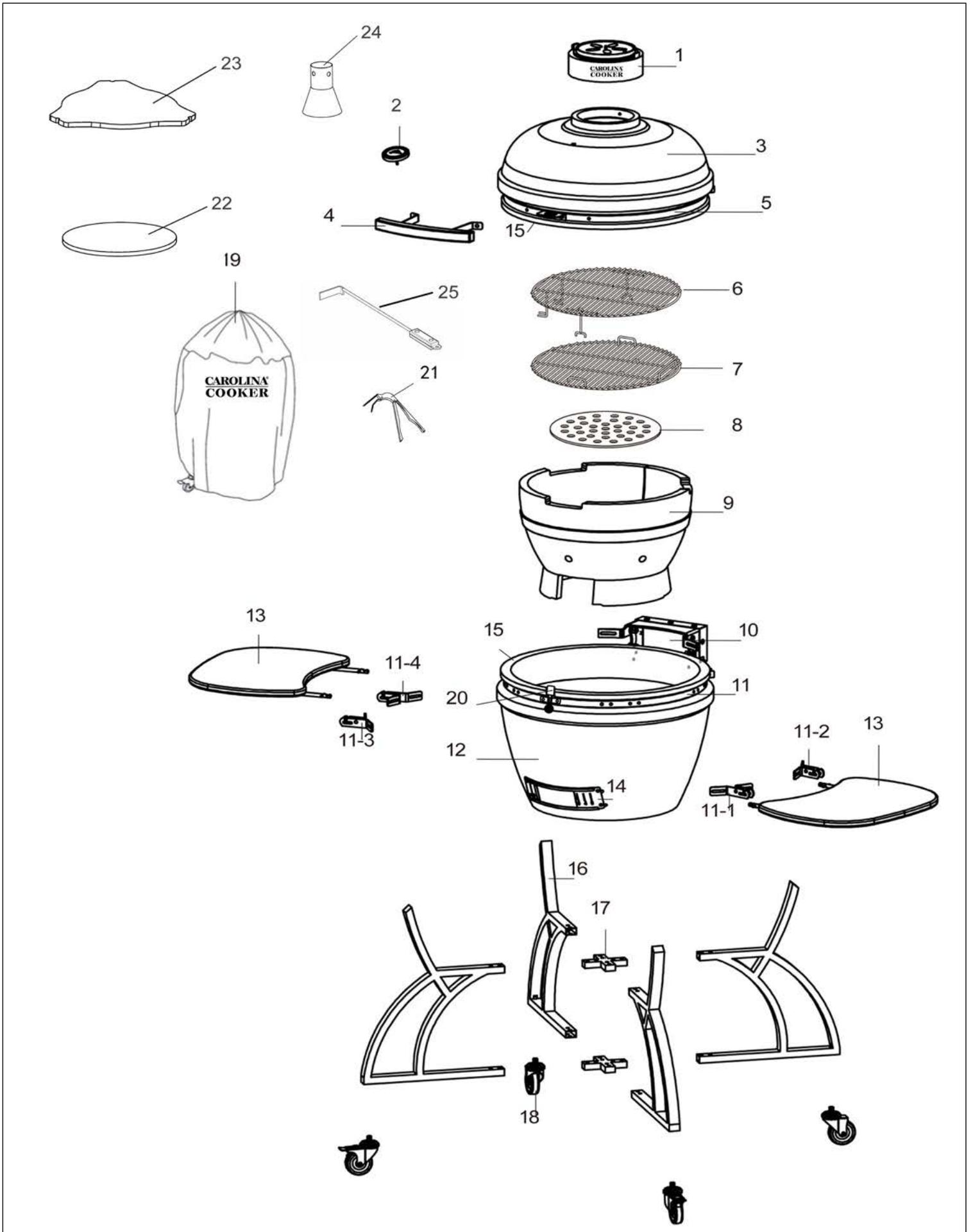
For the availability of replacement parts call our Mail Order Center at 1-833-926-6537 to place an order. Contact us at:

1-833-926-6537(phone)
1-919-284-2306 (fax)

Our mail order hours of operation are Monday through Friday, 7:30am to 10:00pm, and Saturday from 8:00am to 5:00pm (EST).

Replacement Parts	
Sk#	Description
#120089	Thermometer
#120090	Black Gasket
#120312	Heat Deflector
#122531	Top Vent
#122532	Top and Bottom Cooking Grate
#122535	Ash Rake Tool
#131430	Pizza Stone
#131431	Grid Gripper
#131432	Chicken Throne
#131433	Rain Cover

Contents		
Item	Description	Qty.
1	Top Vent	1
2	Thermometer	1
3	Ceramic Dome Lid	1
4	Handle	1
5	Top Ring Assembly	1
6	Top Cooking Grate	1
7	Bottom Cooking Grate	1
8	Charcoal Plate	1
9	Fire Bowl	1
10	Hinge	1
11	Bottom Ring Assembly	1
11-1	Right Front Side Shelf Bracket	1
11-2	Right Back Side Shelf Bracket	1
11-3	Left Front Side Shelf Bracket	1
11-4	Left Back Side Shelf Bracket	1
12	Ceramic Dome Bottom	1
13	Bamboo Shelves With Bracket	2
14	Bottom Draft Door & Frame	1
15	Gasket	3
16	Tubular Legs	4
17	X Leg Connector	2
18	Swivel Rubber Wheels (2 locking)	4
19	Rain Cover	1
20	Dome Latch	1
21	Grid Gripper	1
22	Pizza Stone	1
23	Heat Deflector	1
24	Chicken Throne	1
25	Ash Rake Tool	1



16. Frequently Asked Questions

16.1 General Use

Q: Is it safe to use my grill year-round?

A: Yes. The grill works well in all climates.

Q: Can I leave the domed lid open while cooking?

A: No. Cooking with the domed lid open will result in dried out food and a loss of all the great benefits of using a ceramic grill.

Q: Can I cook different kinds of food at the same time?

A: Yes. One of the best features of the grill is that it allows you to cook different food simultaneously and at varied temperatures.

Q: Can I use my grill for smoking?

A: Yes. Refer to "11.1 Smoking Technique" on page 24 for additional information.

Q: Can I bake pizza or bread?

A: Yes. Refer to "11.3 Baking Technique" on page 25 for additional information.

Q: Should I use the heat deflector in my grill?

A: Yes, particularly when roasting large pieces of meat.

Q: Should I raise or lower the cooking rack(s)?

A: The design of the grill forces the heat to circulate around the food, so there's never a need to place the cooking grate closer to the lump charcoal.

Q: How long should I wait for the lump charcoal to heat?

A: This depends on the desired cooking temperature. Refer to "11. General Cooking Techniques" on page 24 for the temperature range needed for the desired cooking method.

Q: How do I extinguish the lump charcoal?

A: Completely close the top and bottom vents so the remaining lump charcoal will extinguish. Reuse the remaining lump charcoal the next time you cook.

Do not use water to extinguish the lump charcoal.

16.2 Lighting Lump Charcoal

Q: When should I use liquid lighter fluid?

A: NEVER. The ceramic construction of the grill will absorb the smell and will have an adverse impact on how the food tastes. Using lighter fluid in the grill will also void the manufacturer's warranty.

Q: I used lighter fluid and now my grill smells. What can I do?

A: Light the grill and raise the temperature to 500 °F for approximately one hour. Repeat this procedure several times without cooking food until the odor is gone.

16.3 Temperature Control

Q: How can I quickly reduce the temperature inside the grill?

A: There is no quick way to reduce the temperature. The fastest way is to close both the bottom draft door and the top vent completely until the desired cooking temperature is reached. Then, reopen the vents to regulate the temperature. Remember that opening the domed lid allows more airflow to the lump charcoal and therefore will actually increase the temperature.

Q: The temperature does not decrease when I close the bottom draft door or the top vent.

A: After closing the vents when cooking is complete, it is normal for the temperature to remain high for up to 6 hours because the ceramic walls provide very good heat retention.

Q: Why is the fire not getting hotter?

A: Grills are designed to maintain a steady temperature. This range of temperatures is achieved by how much lump charcoal is ignited, which is controlled by the air flow from the bottom draft door and the top vent.

To increase the temperature, open the bottom and top vents.

Q: I have completely opened the top and bottom vents, and the temperature is still not rising.

A: Something is restricting the flow of air through the grill.

— Inspect the charcoal plate inside the fire bowl to make sure ash or lump charcoal is not blocking the holes.

— Check the ash basin for excess ash buildup that may be restricting air flow.

Q: How do I get a whole bed of lump charcoal to burn?

A: Typically you never want all of the lump charcoal burning at the same time. Temperature is the key to good cooking, and it is adjusted by air flow through the top and bottom vents.

Q: I am unable to maintain a low temperature for smoking.

A: The grill's construction makes it highly efficient at retaining heat so once the lump charcoal is burning on its own, immediately begin controlling the temperature.

The top vent being opened too much will cause higher temperatures. Slight changes to the top vent opening can create a significant temperature change inside the grill so make slight changes and then wait up to 10 minutes to see the results.

The bottom draft door should be set to "Position 1" to begin. If the temperature stops rising before reaching the desired temperature, open the bottom increase the draft door opening to allow the temperature to rise.

Q: I cannot keep the temperature at the lower levels for smoking.

A: Continuously opening or opening the domed lid for an extended period of time will cause more lump charcoal to ignite. It is important that you limit opening the domed lid to maintain the desired temperature.

Q: When I open the dome lid the temperature drops.

A: The temperature gauge will drop significantly after opening the domed lid, but will return to the previous temperature quickly after closing the domed lid. Do not continuously keep opening the lid.



Slowly open the dome lid of the grill especially when the temperature is above 300 ° F/150 ° C. Never quickly open the dome lid of a hot grill which can result in flashbacks, flame surges, or back drafts.

16.4 Fire Bowl

Q: There is a gap in the back of the ceramic fire bowl, is this supposed to be there?

A: Yes. The vertical gap is an expansion joint) which allows the ceramic to expand and contract, reducing the risk of cracking the fire bowl during extreme temperature variation.

Q: How does the expansion joint in the fire bowl line up inside my grill?

A: The vertical expansion joint is at the back of the grill. It is important that the opening at the bottom of the fire bowl lines up with the bottom draft door opening which places the expansion joint centered at the rear of the grill.

Q: The interior fire bowl seems to have a crack in it. Can I still use it?

A: Occasionally, the ceramic fire bowl will have surface fractures which appear as cracks. This will not affect the integrity or performance of the fire bowl. If the fire bowl breaks, contact Carolina Cooker®.

Q: Can I remove the fire bowl for periodic cleaning?

A: NO! Once the fire bowl is installed, do not remove it unless it is damaged.



CAROLINA[®]

TOOLS. COOKS. LEGENDS.

COOKER

— EST. 2007 —

Distributed by Direct Distributors, Inc.

**Carolina Cooker[®]
P.O. Box 799
Garner, NC 27529**

**Orders: 833-926-6537
Inquiries: 844-478-4334
Web: www.CarolinaCooker.com**



**For a full-size versions of the English, Spanish & French
Owner's Guide, scan the QR Code.**