



ITEM # 182584

Tabletop Charcoal Grill

DANGER!

DO NOT use charcoal briquettes for indoor cooking or heating. **TOXIC** carbon monoxide fumes can accumulate and cause asphyxiation. **DO NOT USE** on boats or recreational vehicles. Live hot charcoal could create a fire hazard.



WARNING

**For Outdoor Use Only
(Outside any enclosure)**



SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE. **FOR CUSTOMER SERVICE, CALL 1-877-885-8227, 6 A.M. – 5 P.M. PST, MONDAY-FRIDAY.**

Table of Contents

For Your Safety.....1

Illustrated Parts List2

Assembly Instructions.....3-6

Cooking Styles.....7

Helpful Hints.....7

Lighting Your Grill.....7

Award- Winning Barbecue Recipes.....8

Warranty Program.....9

Manufacturer Information.....9

Dear Valued Customer,

Congratulations on your new barbecue grill! You’ve made the right choice. In this manual, you will find assembly instructions, suggestions for grilling and helpful hints, as well as guidelines for the safe operation, proper care and use of your grill. Our expert staff strives to provide you with an easy to assemble product. Should you have any questions, problems or missing parts, please call our customer service department at 1-877-885-8227, 6:00AM to 5:00PM (PST), Monday through Friday.

IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE

For Your Safety



WARNING

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids within 25 feet (8m) of this or any other appliance.

Safety First!

Read and understand all warnings and cautions prior to operating your grill.

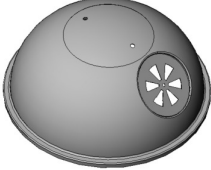



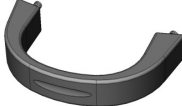

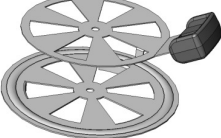
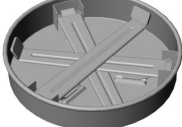

WARNING

1. This grill is for outside use only, and should not be used in a building, garage or any other enclosed area.
2. This grill is for use with charcoal only.
3. The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate the appliance.
4. Do not use gasoline, kerosene or alcohol for lighting. This grill is not intended to be installed in or on recreation vehicles and/or boats.
5. Always open grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
6. Always place your grill on a hard and level surface far away from combustible materials. An asphalt or blacktop surface may not be acceptable for this purpose.
7. Do not attempt to move the grill while it is lit.
8. Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.
9. Do not use grill in high winds.
10. Do not use the grill until it is *COMPLETELY* assembled and all parts are securely fastened and tightened.
11. Keep all combustible items and surfaces at least 12 inches (30 cm) away from the grill at all times. **DO NOT** use this grill or any gas product under any enclosure near any unprotected combustible constructions.



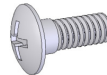






CAUTION

1. Do not touch metal parts of grill until it has completely cooled (at least 30 minutes) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
2. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
3. Do not alter grill in any manner.
4. Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

Illustrated Parts List

<p>1. Top lid.....1pc</p> 	<p>2. Bottom bowl.....1pc</p> 	<p>3. Cooking grid.....1pc</p> 
<p>4. Charcoal grid.....1pc</p> 	<p>5. Lid handle.....1pc</p> 	<p>6. Bowl damper.....2 pcs</p> 
<p>7. Lid vent.....2 pcs</p> 	<p>8. Legs assembly.....1pc</p> 	<p>9. Wire handle.....1pc</p> 

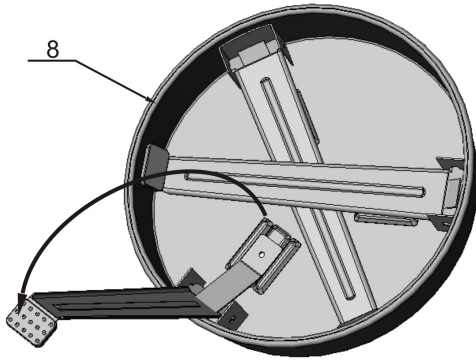
Hardware List

A		Bolt M6 x15mm	1pc	F		Flat washer 6.5mm	2 pcs
B		Bolt M4 x12mm	2 pcs	G		Flat washer 6.5mm	5 pcs
C		Bolt M5 x 12mm	1pc	H		Wing nut M6	3 pcs
D		Lock washer 6.5mm	3 pcs	I		Wing nut M5	3 pcs
E		Lock washer 5.5mm	1pc				

Assembly Instructions

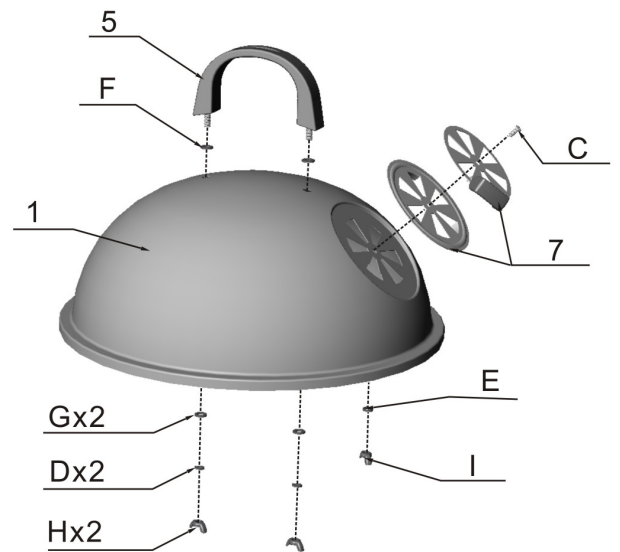
For Best Results

- Remove all contents from packaging, and make sure all parts are present before attempting to assemble.
- Tighten all bolt connections by hand first. Once the grill is fully assembled, go back and tighten with screwdriver.
- Estimated Assembly Time : Approximately 10 to 15 minutes.



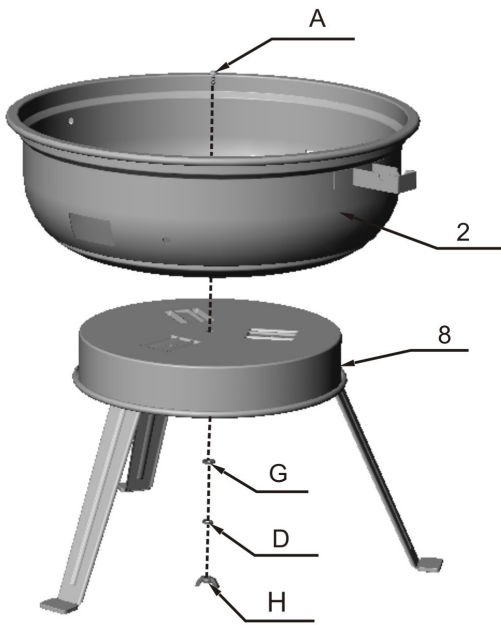
Step 1

Open the legs as shown.



Step 2

Attached the lid handle and vent to the top lid as shown.

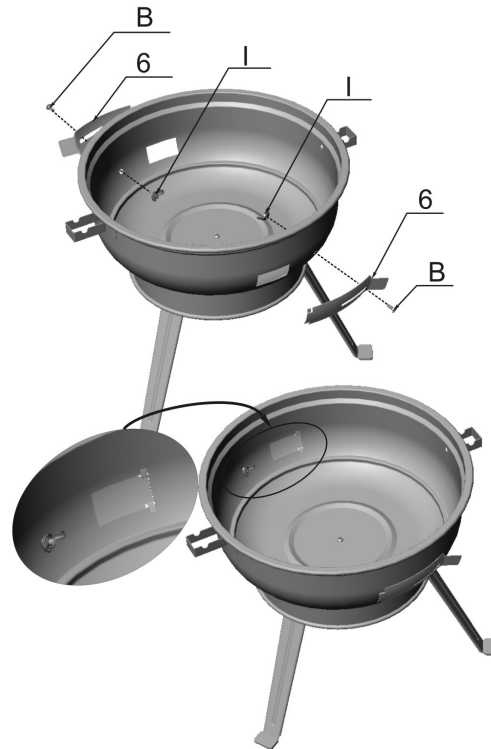


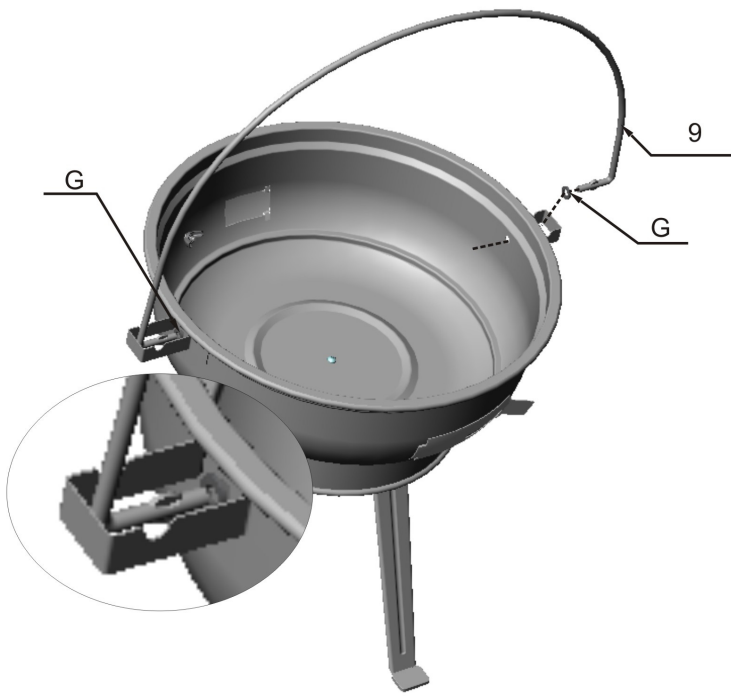
Step 3

Attached the leg assembly to the bottom bowl as shown.

Step 4

Install the bowl dampers on the bottom bowl as shown.



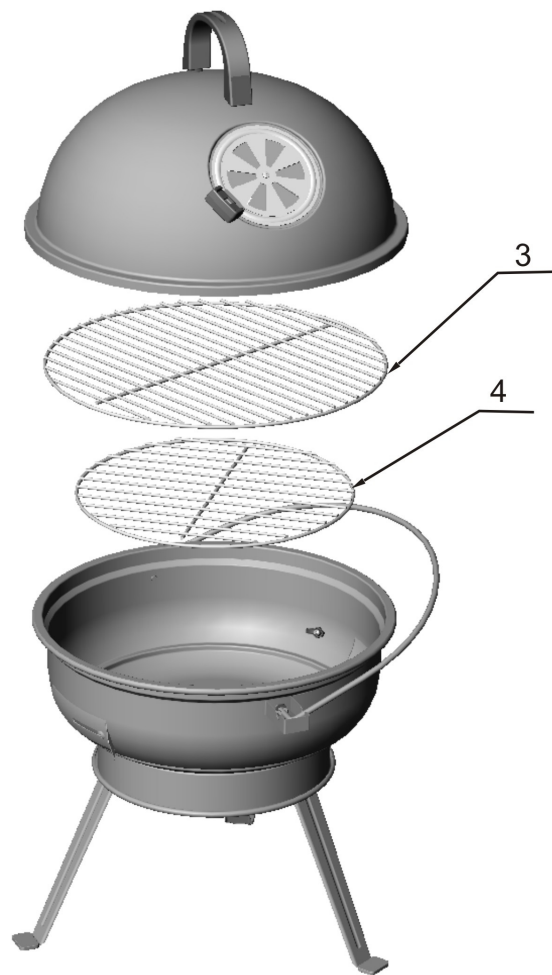


Step 5

Connect the wire handle to the bottom bowl as shown.

Step 6

Place the cooking grid and the charcoal grid in the bottom bowl as shown.





Step 7

Lock the top lid assembly with the wire handle as shown.

Fully-Assembled



Lighting your grill

1. Make sure the lid and vents are open.
2. Remove the cooking grid. Pile adequate amounts of charcoal in the center of the charcoal grid and shape into a pyramid.
3. If you are using regular charcoal and intend to use lighter fluid, apply fluid according to the instruction on the container. Allow lighter fluid to soak into the charcoal for approximately 1 minute before lighting.
4. If you are using an electric fire starter, do not add lighter fluid or lighter charcoal in accordance with the manufacturer's fire starter instructions.
5. If you are using instant-light charcoal, do not use alternate lighting methods.
6. Allow the charcoal to burn approximately 15-20 minutes or until all the charcoal is lightly coated with gray ash.

Cooking Styles

1. Direct Grilling : When the coals are covered with ash, use a long-handled cooking utensil and protective cooking mitts to spread the charcoal evenly over the charcoal grid. Place the cooking grid back onto the grill and arrange the food onto the cooking grid. Food can be cooked with the lid open or close.
2. Indirect Grilling : When the charcoal is covered with ash, use a long-handled cooking utensil and protective cooking mitts to arrange the charcoal in a donut shape. Leave an open space in the center. Place a small drip pan (not included) in the center of the charcoal to catch the drippings.
3. Smoking : Soak any fragrant wood chips in water overnight so they will not burn when placed on the charcoal. After spreading the charcoal, according to direct cooking method above, place wood chips on top of the charcoal. Cook with lid closed and the cooking grid, if adjustable, set to its highest setting.

Helpful Hints

1. Store charcoal in a dry place. If storing outside, seal the charcoal in a waterproof container.
2. During cooking, if the lid is not hinged, lift it to one side instead of straight up. Lifting the lid straight up could create a vacuum within the grill that could suck ash into the food.
3. When cleaning the grill, DO NOT use abrasive cleaners. It could damage parts of the grill. Clean the grids and pans with mild detergent. Rinse thoroughly with water. Remove and dispose of ash properly.

Award-Winning Barbecue Recipes

Never Fail Barbecue Sauce

Ingredients:

¼ cup	Finely Chopped Onion
2 tablespoons	Butter or Margarine
¼ cup	Brown Sugar, Firmly Packed
1 tablespoon	Worcestershire Sauce
¼ teaspoon	Hot Pepper Sauce
1	Clove Garlic, Finely Chopped
1 cup	Catsup
¼ cup	Lemon Juice
1 teaspoon	Prepared Mustard

Prepare:

Cook onion and garlic in margarine until tender. Add remaining ingredients and bring to a boil. Simmer uncovered 15 to 20 minutes. Refrigerate leftovers after using.

Mamma's Marinated Chicken

Ingredients:

¼ cup	Dijon Mustard
2 tablespoons	Fresh Lemon Juice
1 ½ teaspoons	Worcestershire Sauce
½ teaspoon	Dried Tarragon
¼ teaspoon	Freshly Ground Black Pepper
4	Boneless Skinless Chicken Breast Halves

Prepare:

Combine ingredients, mixing well. Marinate chicken for several hours. Grill uncovered, over medium heat, for 10 to 15 minutes or until juices run clear. Chicken is done when juices run clear.

Barbecued Honey Steak

Ingredients:

5 pounds	Beef Sirloin Steak
2 tablespoons	Red Pepper -- Crushed
1 teaspoon	Black Pepper
2	Garlic Cloves -- Crushed
1 large	Onion
1 cup	Honey

Prepare:

Combine all ingredients and marinate steak for 7-8 hours. Remove meat from marinade and grill over very high heat to desired doneness. Heat leftover marinade to a boil and pour over grilled steak to serve.

Hardcore Grilled Trout

Ingredients:

¼ cup	Lemon or Lime Juice
2 tablespoons	Melted Butter
2 tablespoons	Vegetable Oil
2 tablespoons	Chopped Parsley
1 tablespoon	Hot Sauce
½ teaspoon	Ground Ginger
½ teaspoon	Salt
4 brook trout	---about 1 pound each

Prepare:

Combine lemon juice, margarine, oil, parsley, hot sauce, ginger and salt. Mixing well. Pierce skin of fish in several places. Roll fish in juice mixture to coat inside and out. Cover. Refrigerate 30 minutes to 1 hour, turning occasionally. Remove fish from marinade. Place fish on grill; brush fish with marinade while grilling. Cook over high heat for 5 minutes. Turn and brush with marinade. Cook 5 minutes longer. Fish is done when it flakes easily with fork.

Grilled Veggies

Ingredients:

¾ cup	Olive Oil
¼ cup	Red Wine Vinegar
1 teaspoon	Fresh Rosemary
1 teaspoon	Fresh Thyme Leaves
1 teaspoon	Fresh Basil, Chopped
1 teaspoon	Fresh Oregano, Chopped
1 tablespoon	Minced Garlic
½ teaspoon	Salt
½ teaspoon	Ground Black Pepper
2 pounds	assorted vegetables, chopped or whole, according to taste.

Prepare

Combine all ingredients in a small bowl. Marinate vegetables with sauce. Cover and refrigerate for 2 hrs. Grill vegetables over medium heat until tender, brushing them with marinade while they cook. Cooking times will vary according to the vegetables chosen.

One Year Limited Warranty

WARRANTY PROGRAM

Proof of purchase is required to access this warranty program, which is in effect from date of purchase. Inability to provide proof of purchase or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

Product Registration is required to receive full warranty coverage, which is in effect from the date of purchase. Inability to register products within ten days from the date of purchase may result in charges including parts, shipping and handling fees. Customers can register their products online at www.pyromagicbbq.com or by returning the mail-in registration card.

Top lid, chrome-plated wire cooking grid, zinc-plated charcoal grid, bottom bowl, bakelite handle and all other parts are warranted against defects in material and workmanship for one year.

The warranty is nontransferable

- It does not cover damage due to misuse or improper installation or maintenance.
- The warranty is for replacement or repair of defective parts only. Manufacturer will not be responsible for incidental or consequential damages or any labor costs.
- This limited warranty does not cover damage due to chipping and scratching of porcelain or painted surfaces nor does it cover corrosion or discoloration due to misuse, lack of maintenance, harsh environment, accidents, alterations, abuse or neglect.
- This limited warranty does not cover scratches, dents, corrosion or discoloration caused by heat, abrasive or chemical cleaners nor chipping on porcelain enamel parts, nor any components used in the installation of the gas grill.

Inability to provide proof of purchase or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

For warranty claims or questions related to the product, please call our service center at 1-877-885-8227, 6:00AM to 5:00PM (PST), Monday through Friday.

Manufactured by :

Lucas Innovation Inc.

Xieken District, QingXi Town,
Dong Guan, Guang Dong, China.