

# Tabletop Grill™

MODEL 03407610  
Assembly Instructions



Tools needed for assembly: Screwdriver • Adjustable wrench

	<b>WARNING</b>	
<b>CARBON MONOXIDE HAZARD</b> Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.		

	<b>CAUTION</b>	
Some parts may contain sharp edges – especially as noted in manual. Wear protective gloves if necessary.		

	<b>CAUTION</b>	
Read and follow all safety statements, warnings, assembly instructions and use & care directions before attempting to assemble and cook.		

# **STOP!**

**Missing a part?**

**No need to go back to the store!**

The store where you made your purchase does not stock parts for this item. If you need parts, whether they are missing or damaged, call the Customer Service toll free Help Line.

Call us and we will gladly ship the part you need

**FREE OF CHARGE.**

Call Our Help Line

# **1-800-232-3398**



## **PARTS LIST**

ITEM	DESCRIPTION	QTY
55700312	BODY KIT	1
55700313	DOOR KIT	1
55700314	DOOR HANDLE KIT	1
55700315	CARRYING HANDLE KIT	1
55700316	DAMPER KIT	2
55700317	HINGE KIT	2
47602812	GRILL AND GRATE SET	1
47500001	LEG	2

## SAFETY AND PRECAUTION STATEMENTS

- Carrying handle is for use only when grill is completely cool and empty. Do not carry grill while in use!
- Place grill outdoors on a level, fire proof surface.
- Be conservative in your use of charcoal. Excessive amounts of charcoal will cause excessive body and handle damage.
- Manufacturer is not responsible for damage due to excessive heat.
- Keep area clear of all flammable materials and liquids.
- It is your responsibility to assemble, install and maintain your grill. DO NOT let children operate or play near your grill.

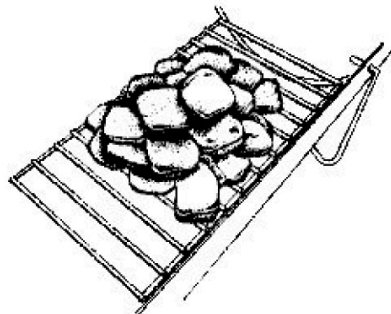
**FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE.**

## LIGHTING YOUR GRILL

- Remove cooking grill and fire grate. Line bottom of grill with 2 layers of heavy duty aluminum foil and place fire grate back in unit. Stack charcoal (maximum of 2 pounds) onto the fire grate as shown below.
- Read and follow manufacturer's instructions on commercially available charcoal briquettes and lighter fluid.
- Spread charcoal out over the fire grate. Place cooking grill into unit. You are ready to grill!

**FAILURE TO FOLLOW INSTRUCTION FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND/OR PROPERTY DAMAGE. WAIT 20 MINUTES OR UNTIL FLAMES ARE NOT VISIBLE AND CHARCOAL IS GRAY IN COLOR.**



Maximum of 2 pounds  
(approximately 30 briquettes)  
of charcoal.  
Stack as shown in  
illustration.







## GRILL MAINTENANCE

- Frequency of cleanup is determined by how much grill is used. **MAKE SURE COALS ARE COMPLETELY EXTINGUISHED BEFORE PROCEEDING TO NEXT STEP!**
- First, cover work area with newspaper. Open lid and remove cooking grill and fire grate. Discard old charcoal, ash and aluminum foil. Loosen residue with scraper or putty knife. Wipe away loosened matter with paper towels.
- Inside surfaces of grill may be cleaned with a strong solution of detergent and water applied with scrub brush. Thoroughly rinse grill with water and allow to completely air dry before using again.
- Return fire grate and cooking grill to unit. You are now ready to grill again.

	<b>WARNING</b>	
<b>Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.</b>		

	<b>WARNING</b>	
<b>CARBON MONOXIDE ACCUMULATION MAY CAUSE ILLNESS AND/OR DEATH. Burning charcoal produces carbon monoxide, a toxic odorless fume. Use grill outdoors only. Never operate in enclosed space such as garage, porch or other building.</b>		

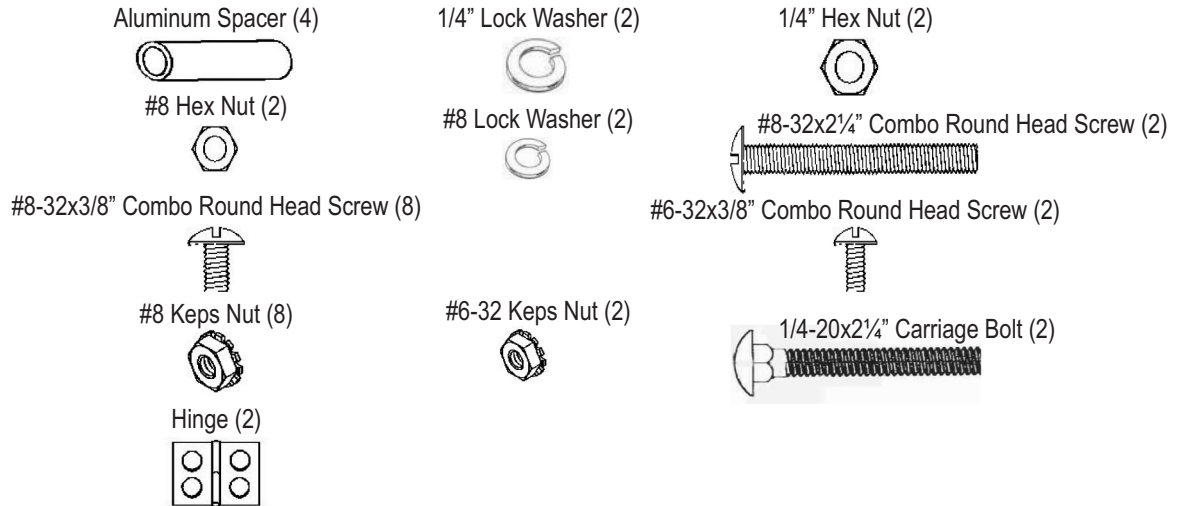
	<b>WARNING</b>	
<b>Do not use grill within 36" of wall or other structure. Do not use under overhead cover (roof or tent) of any kind. Do not place grill on surface that will melt or burn. Do not use on plastic, glass or wood table top.</b>		
<b>Handles are HOT when grill is in use. Always use hot pads with your grill when hot.</b>		
<b>Make sure ashes are cool and there are no embers prior to storing your grill. DO NOT STORE GRILL UNTIL COALS ARE COOL.</b>		
<b>Use only enough charcoal to cook on. Never use more than 2 pounds of charcoal.</b>		

	<b>WARNING</b>	
<b>Never use kerosene, gasoline or alcohol as they are extremely dangerous and will impart a foreign flavor to your food.</b>		
<b>Never add lighter fluid to a lit charcoal fire. Serious burns can result.</b>		



# HARDWARE LIST

You may have spare hardware after assembly.  
Hardware illustrations ARE NOT actual size.



## Limited Warranty

New Braunfels Smoker Co. warrants this Tabletop Grill for replacement or repair of parts and/or workmanship for a period of thirty (30) days. New Braunfels Smoker Company warrants to the original Tabletop Grill owner repair or replacement cooking chamber only. Paint is not warranted and will require touchup.

These limited warranties are made exclusively to the original customer presenting proof of purchase. These warranties are limited to non-commercial residential use only. Any returned goods must be shipped prepaid. These warranties do not cover normal wear and tear or damages resulting from abuse or misuse. This warranty excludes incidental or consequential cost due to damages or losses or property of any nature.

NOTICE: Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.

# RECIPES

## Buffalo Wings

Season chicken wings with **OKLAHOMA JOE'S™** Sweet & Spicy seasoning in pan. Melt combination butter and Tabasco. Grill over direct coals and baste with butter-Tabasco combination during cooking. Let cool and serve. Excellent for large group snack appetizer.

**Total cooking time:** 30-45 minutes

**Recommended wood:** Charcoal and Hickory

## Sweet and Spicy Chicken

This recipe will work on any type of chicken, from a whole chicken to just legs or wings.

Lay chicken or chicken pieces into a grill that is at a temperature around 250 degrees. Sprinkle **OKLAHOMA JOE'S™** Sweet & Spicy seasoning and then apply apple juice over the spice (a misting bottle works great for the apple juice). Every 20 minutes apply more Sweet & Spicy and apple juice.

Small pieces will be done in approximately 45 minutes. Quartered chicken pieces will take approximately 1 hour. Whole chicken will take 3 - 3 1/2 hours to cook.

**Recommended wood:** Pecan

## Vegetables

**Potatoes:** Rub whole potatoes with margarine or herb butter and tightly wrap in heavy foil. Place on grill and cook for 2 hours at 250 degrees.

**Onions:** Select medium size onions, do not peel. Drop onions directly in hot coals. Turn and cook until dark brown or black all over. Remove from the coals and cut off the bottom end. Squirt the onion out of the burned skin and serve.

**Roast Corn:** Shuck and wash the corn, pat dry. Rub generously with butter or margarine. Wrap in foil. Cook on grill at 250 degrees for about 30 to 40 minutes. Or soak corn with husk in water and cook for same time, no need to foil wrap.

**Roast Peppers:** Place whole peppers on the firebox grill, 6 to 8 inches from the coals. Cook, turning often until skins blister and char on all sides. Remove from grill, wrap in a damp towel and let cool. When cool, use a sharp knife to gently peel away charred skin. Discard skin, core and seeds. Rinse quickly under cool water. Pat dry. Store roasted peppers in a plastic bag or container and use in your favorite dishes calling for peppers. Freeze them only if you intend to use them in purees or soups.

**Whole Grilled Garlic:** Cook whole heads of garlic on grill about 5 to 6 inches over glowing coals, turning them frequently for 45 to 50 minutes, or until they are very tender when pierced with a knife. Discard outermost papery skin. Press the individual cloves between thumb and index finger, squeezing out the garlic. Serve the garlic (smashed) with grilled meats. OR smoke whole heads of garlic over indirect heat (1 to 2 hours) and serve peeled and crushed or save to use later in your favorite recipes.

**Grilled Vegetables:** Any variety you choose may be cut in large pieces and brushed with olive or vegetable oil and then sprinkled with herbs. Grill for about 5 to 10 minutes until tender and brown.





TOLL FREE 1-800-232-3398