

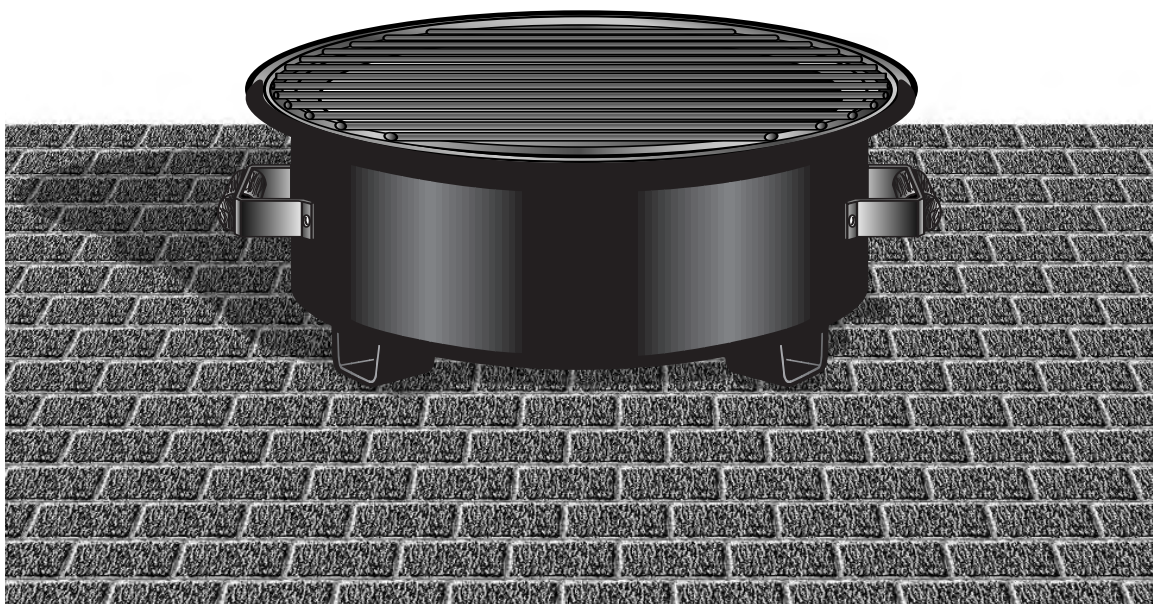
**BRINKMANN®**

*The* **GO GRILL™**

**THE GO-ANYWHERE PORTABLE BARBECUE GRILL**

## **OWNER'S MANUAL**

### **ASSEMBLY AND OPERATING INSTRUCTIONS**



# IMPORTANT SAFETY WARNINGS

**WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.**

**THE PURPOSE OF THIS SAFETY ALERT SYMBOL **

**IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.  
WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!**

** READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY  
BEFORE ASSEMBLING AND OPERATING YOUR GRILL.**

## **WARNING**

- Only use this product on a hard, level, noncombustible, stable surface (concrete, ground, etc.). Never use on wooden or other surfaces that could burn.
- Always use a drip pan/ash guard under grill to protect surface from heat damage and/or discoloration and to catch ashes, embers and drippings. Place a thin layer of water in drip pan/ash guard to help extinguish falling ashes and embers. A drip pan/ash guard is designed for use with a grill for easy clean up of drippings that can cause discoloration of surface and to catch falling ashes and embers.
- Proper clearance of 10 feet between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
- For household use only. Do not use this grill for other than its intended purpose.
- For outdoor use only. Do not operate grill indoors or in an enclosed area.
- Do not leave grill unattended when in use.
- Use extreme caution when adding charcoal/wood. Follow instructions in “Adding Charcoal/Wood During Cooking” section of this manual.
- Never move grill when it is in use.
- Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read instructions on the charcoal lighting fluid and charcoal prior to use.
- If using charcoal lighting fluid, allow charcoal to burn until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. If charcoal lighting fluid does not completely burn off, fumes could accumulate in grill (if grill is covered) causing an explosion or flash fire when grill is uncovered.
- Do not use self-starting charcoal. Use only high grade plain charcoal or charcoal/wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products will cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals.
- When grilling, grease from meat may drip into the charcoal causing a grease fire or flame flare-up. If this occurs, cover with clean, noncombustible, fire-resistant material (aluminum foil) to suffocate the flame. **DO NOT USE WATER TO EXTINGUISH GREASE FIRE.**

## **WARNING**

- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the dome lid, keep hands, face and body safe from hot steam and flame flare-ups. Remove the dome lid by tilting it toward you to allow heat and steam to escape away from your face.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using grill.
- Use caution when reaching into or under grill. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- Never leave coals and ashes in grill unattended.
- Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Store the grill out of reach of children, indoors in a dry location when not in use.
- Do not attempt to service grill other than normal maintenance as explained in “After-Use Safety and Proper Care & Maintenance” sections of this manual. Repairs should be performed by The Brinkmann Corporation only.
- Properly dispose of all packaging material.

**USE CAUTION AND COMMON SENSE WHEN USING YOUR GRILL.**

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL  
COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE PROCEEDING WITH THE ASSEMBLY OF THIS GRILL.**

*Inspect contents of the box to ensure all parts are included and undamaged.*

The following tools will be required for assembly of this Go Grill:

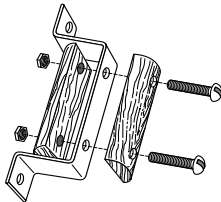
- A Flathead Screwdriver
- Pliers

## PARTS LIST:

- ① 1 Base Pan
- ② 1 Charcoal Pan
- ③ 1 Cooking Grill
- ④ 2 Metal Brackets for Handles
- ⑤ 4 Wooden Handle Halves
  - 4 10-24 x  $\frac{3}{8}$ " Screws and Square Nuts
  - 4 8-32 x  $\frac{3}{4}$ " Screws and Nuts (for Handles)
- 1 Owner's Manual

### Step 1:

Attach wooden handle halves to metal brackets using 8-32 x  $\frac{3}{4}$ " screws and nuts as illustrated.



### Step 2:

Attach two handle assemblies to side of grill body using 10-24 x  $\frac{3}{8}$ " screws and square nuts as illustrated.

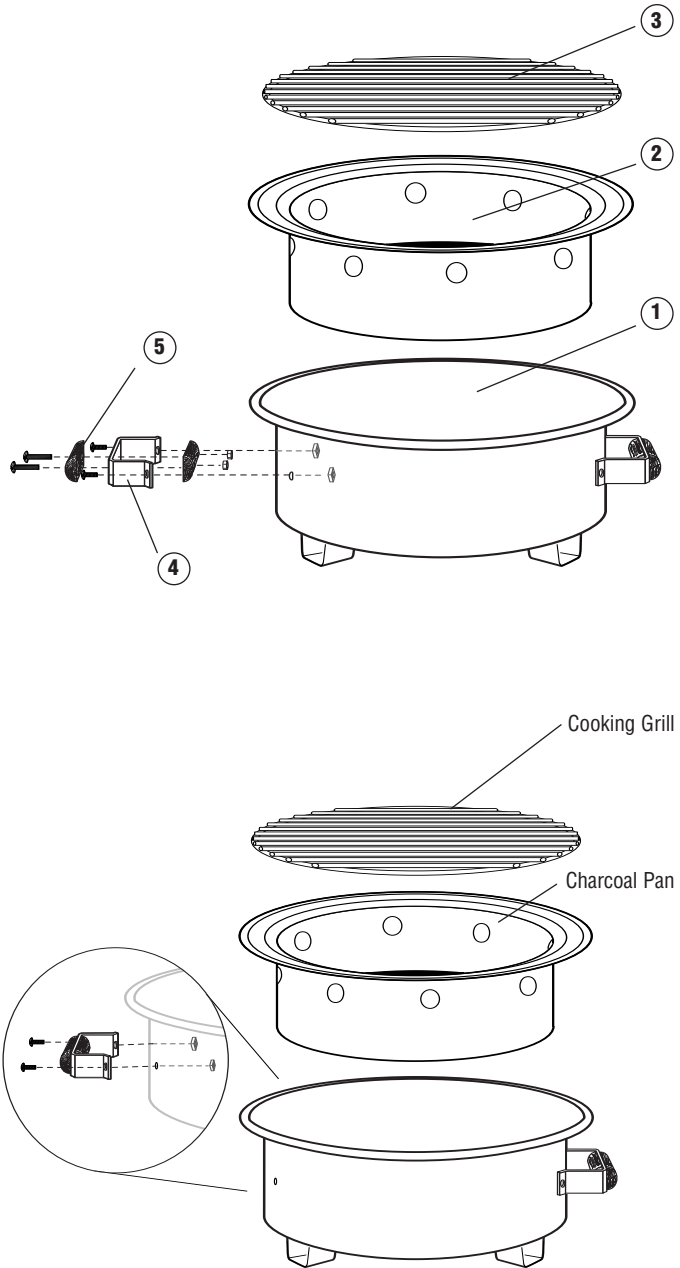
### Step 3:

Place charcoal pan inside base pan.

### Step 4:

Place cooking grill on charcoal pan.

Your Go Grill is now completely assembled.



# OPERATING INSTRUCTIONS

**⚠ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

**⚠ READ ALL SAFETY WARNINGS & INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.**

1. A drip pan/ash guard, or its equivalent should be placed under the grill to catch any ashes, embers or drippings.
2. Remove the cooking grill.
3. If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Carefully place 4-5 pounds of charcoal in the charcoal pan. Proceed to Step 6.

If using charcoal lighting fluid, use lighting fluid approved for lighting charcoal ONLY. Do not use gasoline, kerosene or alcohol for lighting charcoal. Heap 4-5 pounds of charcoal in center of grill.

4. Saturate charcoal with lighting fluid and wait 2 to 3 minutes for fluid to soak in. Store charcoal lighting fluid safely away from grill.
5. Carefully light the charcoal and allow charcoal to burn until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off.
6. With charcoal burning well, carefully rake briquettes evenly below the cooking area.

**⚠ WARNING:** The grill will be very hot and caution must be used when working in or around the grill. Wear oven mitts to protect your hands from burns.

7. Set cooking grill on charcoal pan. Place food on the cooking grill in a single layer with space between each piece and allow to cook.
8. After use, allow grill to cool completely, then follow instructions in the "After-Use Safety and Proper Care & Maintenance" sections of this manual.

## Adding Charcoal/Wood During Cooking

Additional charcoal may be required to maintain or increase cooking temperature.

**NOTE:** Dry wood burns hotter than charcoal so you may want to increase the ratio of dry wood to charcoal to increase the cooking temperature. Hardwoods such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.

1. Wearing oven mitts, remove food and cooking grill and set aside.
2. Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use long cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks.



**WARNING:** Never add charcoal lighting fluid to hot or even warm coals.

3. When charcoal is burning strong again, place the cooking grill on charcoal pan.
4. Place food on the cooking grill and allow to cook.

## AFTER-USE SAFETY

### **WARNING**

- Always allow grill to cool completely before handling.
- Never leave coals and ashes in grill unattended.
- Before grill can be left unattended, coals and ashes must be removed from cooker. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Cover and store grill in a protected area, out of reach of children.

### **Proper Care & Maintenance**

- Wash the charcoal pan and cooking grill with hot, soapy water, rinse well and dry. Lightly coat cooking grill with cooking oil or pan spray.
- If rust appears on the exterior surface of your cooker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed and cleaned.

# ACCESSORIES



## Smoke'N Spice Seasoning

These custom blended spices are a delicious marinade seasoning for smoke cooking and grilling. Contains no MSG. Available in red and white meat varieties in a money-saving 2-pack.

Model 812-3322-0



## Quick-Starting Charcoal Starter

You'll be ready to cook in only 10-12 minutes with fast starting Nature's Fire Charcoal Starter. Available in regular and flavored varieties, they are completely natural, 100% biodegradable, water resistant and simple to use. Unlike charcoal lighting fluid, there are no unpleasant flavors to affect the flavor of your food. It's a quicker way to light charcoal and bring it to cooking temperature faster than any other starters. Simply stack the briquettes on top of the Charcoal Starter in your smoker or grill and light. You'll have hot, glowing coals in about 12 minutes. Flavored Charcoal Starter comes in Black Walnut, Cajun Spice and Teriyaki flavors. The regular (non-flavored) Charcoal Starter comes in a 4-piece break-away pack and is also ideal for starting a fire in your fireplace without using kindling or newspaper. Both flavored and regular come in a 6-pack. Flavored Charcoal Starter includes two each of the flavors listed above.

Model 812-4045-0 6-Pack/Flavored

Model 812-4046-0 6-Pack/Regular



## Smoker's Blend Charcoal

This blend of all natural hardwood charcoal and smoking wood briquets burns longer than regular charcoal and also adds smoke without adding wood chunks. The result is a deeper, richer smoked flavor.

Available in hickory or mesquite in a 10 lb. bag.

Model 812-4040-0 (Hickory)

Model 812-4030-0 (Mesquite)



## Hickory & Mesquite Smoking Wood

Select hickory or mesquite wood chunks greatly enhance the flavor of meat and vegetables when smoking or grilling. Can also be used as fuel instead of charcoal. Packaged in 10 lb. bag, these chunks work great with either charcoal, electric or LP gas smokers.

Model 812-3440-0 (Hickory)

Model 812-3450-0 (Mesquite)

## Drip Pan/Ash Guard

Aluminum Drip Pan/Ash Guard catches falling embers, ashes and drippings when placed under smoker/grill. Rust resistant. Fits all Brinkmann, Cook'N Ca'jun and Mr. Meat vertical smokers/grills.

Model 812-3309-0



**LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.**

## ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Go Grill against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement of your Go Grill under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a Return Authorization Number and further instructions. A receipt will be required. A Return Authorization Number must be clearly marked on the outside of the box. The Brinkmann Corporation will not be responsible for any grills forwarded to us without a Return Authorization Number.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE GO GRILL TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.