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# Bayou Classic 500-505 Owner's Manual

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500-505](#)



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# Cypress Series

by **BAYOU CLASSIC**



Model #500-505

## **SAFETY ALERTS ASSEMBLY INSTRUCTIONS CARE AND USE MANUAL**

SAVE THIS MANUAL FOR FUTURE REFERENCE

### **⚠ WARNING FOR YOUR SAFETY:**

For Outdoor Use Only (outside any enclosure)

### **⚠ WARNING FOR YOUR SAFETY:**

1. This unit is **HEAVY**. **DO NOT** assemble without help.
2. Some parts may contain sharp edges. Wear protective gloves if necessary.
3. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
4. Read the installation, operation, and maintenance instructions before installing or servicing this equipment.
5. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

### **⚠ WARNING CARBON MONOXIDE HAZARD**

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor.  
**NEVER** burn charcoal inside homes, vehicles or tents.

For Questions and Information call us at: **1-800-864-6194**  
Monday - Friday (8:00am - 5:00pm CST)

**Barbour International, Inc.** • P.O. Box 1839 • Brandon, MS 39043

# **WARNING**

## ***Read and understand this manual before using this product.***

1. Sober adult operation ONLY! Read and understand this manual before using the product. The use of alcohol, prescription or nonprescription drugs may impair your ability to properly assemble or safely operate this appliance.
2. This grill is for OUTDOOR USE ONLY, and should NOT be used in a building, garage, or any other enclosed area.
3. Use ONLY on a level, stable non-combustibles surface like brick, concrete or dirt. Do NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
4. This appliance is NOT intended to be installed in or on recreational vehicles and/or boats.
5. This is an ATTENDED appliance. DO NOT leave this appliance unattended while heating charcoal, cooking food or when hot after use. Grill can remain at scalding temperatures long after cooking has ended.
6. This grill is NOT intended for use in a commercial setting.
7. This appliance is NOT intended for and should never be used for indoor cooking or as a heater. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
8. Do not use gasoline, kerosene, or alcohol for lighting.
9. Do not use in an explosive atmosphere. Keep grill area clear and free of any combustible materials such as household chemicals, paint, gasoline and other flammable vapors and liquids.
10. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
11. Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.
12. Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times. DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
13. Do not alter grill in any manner.
14. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
15. Use only Barbour International, Inc. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty. Contact 800-864-6194.
16. This grill should be thoroughly cleaned and inspected on a regular basis.
17. Do not use this appliance without reading "Operating Instructions" in this manual.
18. Do not touch metal parts of grill until it has completely cooled (about 90 min. after grilling) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
19. Never touch grates (charcoal or cooking), ashes or coals to see if they are hot.
20. Position grill so wind cannot carry ashes to combustible surfaces.
21. Do not use in high winds.
22. Never lean over the grill when lighting.
23. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
24. Keep children and pets away from grill at all times.
23. Do NOT attempt to move grill when in use. Allow the grill to cool before moving or storing.
25. Do not remove the ashes until all are completely and fully extinguished and cool. Live hot briquets and coals can create a fire hazard.
26. Check to make sure the air vents are free of debris and ash before and while you are using the grill.
27. Always wear protective gloves and shoes when adding fuel to retain desired heat level.
28. Keep all electrical cords away from a hot grill.
29. Always use a meat thermometer to ensure food is cooked to a safe temperature.
30. Failure to comply with these warnings and instructions can result in property damage, personal injury and death.



## Limited Warranty

Barbour International, Inc. ("Vendor") warrants to the original retail purchaser of this grill, and no other person, that if this grill is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such grill shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase from an authorized retailer or distributor. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the grill, as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors. AFTER THE PERIOD OF THE ONE (1)-YEAR EXPRESS WARRANTY, VENDOR DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. FURTHER, VENDOR SHALL HAVE NO LIABILITY WHATSOEVER TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor assumes no responsibility for any defects caused by third parties. This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may apply to you.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

For Questions and Information call us at: **1-800-864-6194**  
Monday - Friday (8:00am - 5:00pm CST)

# Parts List

**NOTICE:** Please check Parts List to make sure all components are present before assembly.



1 - Thermometer



2 - Locking Casters



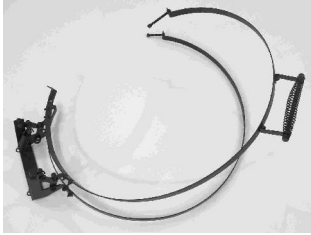
2 - Rubber Wheels



2 - Wheel Brackets



1 - Metal Wheel Bar



1 - Lid Lift Assist



1 - Cart Bottom



1 - Cart Top



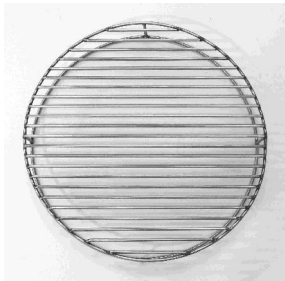
1 - Charcoal Plate



1 - Insulation Ring



1 - Insulation Base



1 - Grate



1 - Grill Top



1 - Grill Body

# Hardware List

**NOTICE:** Please check Hardware List to make sure all components are present before assembly.



4 - Carriage Bolts



4 - Lock Nuts



4 - Flat Washers



2 - Acorn Nuts



2 - Large Lock Nuts



2 - Large Flat Washers



2 - Carriage Bolts/Nuts



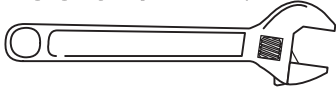
\*Comes attached to Lid Lift Assist

2 - Carriage Bolts/Nuts

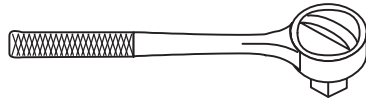
# Assembly Instructions

**NOTICE:** Please check Parts and Hardware Lists to make sure all components are present before assembly.

## TOOLS NEEDED:



Adjustable Wrench



1/2" Socket Wrench (helpful, but not necessary)

**Carefully Unpack - Cut Straps - Remove all Packing Material - Wipe down surfaces with Damp Cloth**

1. Take Cart Bottom and turn upside down to assemble wheels.

Screw both Locking Casters into cart.  
Make sure they are screwed all the way into Cart Bottom.

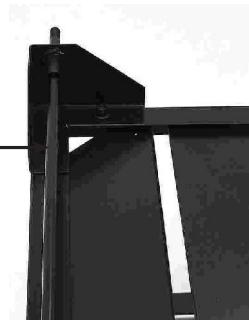


2. Align Wheel Brackets onto cart, and attach with 2 Carriage Bolts, 2 Flat Washers, and 2 Lock Nuts per Wheel Bracket.



3. Slide Metal Wheel Bar through both Wheel Brackets.

Metal Wheel Bar



4. Place Rubber Wheels on Metal Wheel Bar and attach with 1 Large Flat Washer, 1 Large Lock Nut and Acorn Nut.



5. Turn Cart Bottom upright so it is now resting on the Wheels.  
Place Cart Top into Cart Bottom, being sure to align holes. Secure with 2 Carriage Bolts and 2 Lock Nuts.



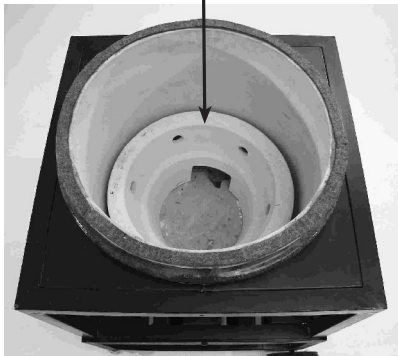
6. Place Grill Bottom into Cart. Make sure the Bottom Air Vent is facing out away from shelves.

Bottom Air Vent →



7. Place Insulation Base into Bottom Grill, being sure that the rectangle opening is facing the Vent Hole.  
Place Charcoal Plate so that it rests on Insulation Base. Place Insulation Ring so that it rests on Insulation Base.

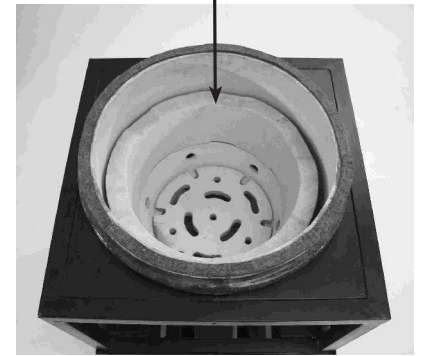
Insulation Base



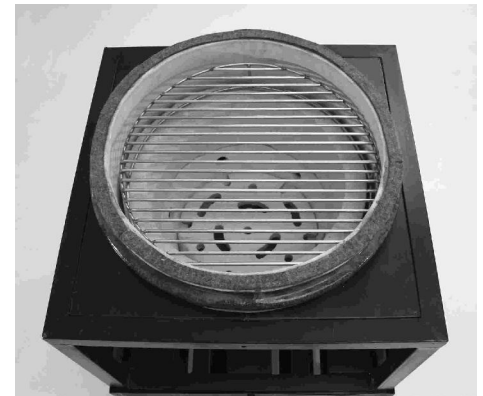
Charcoal Plate



Insulation Ring



8. Place Cooking Grate on top of Insulation Ring.



9. Place Grill Top so it is resting on Grill Bottom.



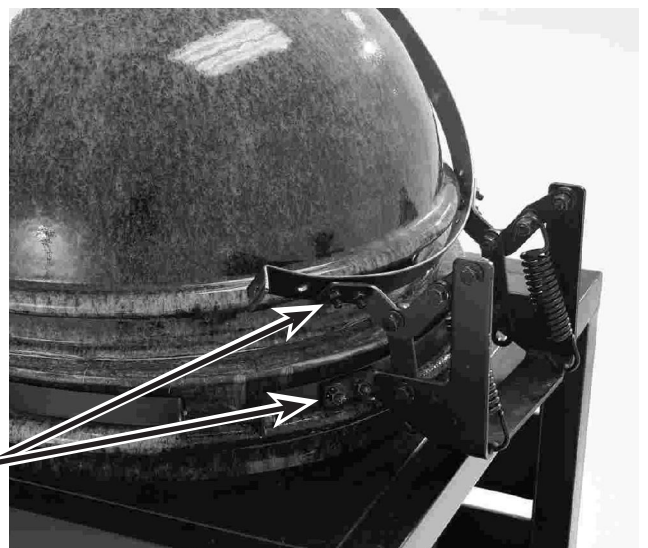
10. Place Lid Lift Assist onto Grill Top. **Make sure the handle is on top and facing outward. FOR EASIER ASSEMBLY the Lid Lift Assist Springs can be removed.**

Using Carriage Bolt, secure bottom band of Lid Lift Assist to the Grill Bottom. Then secure the top band of the Lid Lift Assist to the Grill Top.

**Warning: DO NOT OVER TIGHTEN.**

**With Lid closed, reattach Lid Lift Assist Springs if they were removed.**

**NOTE:** Make sure the preassembled 8 Bolts that attach the Lid Lift Assist to the Bands are tight.



11. Completed Assembly.



# Operating Instructions

## Lighting

- 1) Use only Natural Lump Charcoal. Do not use regular charcoal briquettes.
- 2) To light use a paraffin stick, crumpled newspaper, or an electric lighter. You want to place the newspaper or paraffin stick under most of the charcoal.  
\*For the best lighting of charcoal use a Charcoal Chimney
- 3) Fill the Insulation Base to the dividing line of Insulation Base and Insulation Ring with charcoal.
- 4) Open the Top Dome and Bottom Air Vent. Remove the Cooking Grate.
- 5) **DO NOT USE LIGHTER FLUIDS.**

## Charcoal Tips

- 1) We recommend that you use Natural Lump Charcoal because it has that great smoky flavor, and can be reused several times. Charcoal briquettes contain fillers and additives where Natural Lump Charcoal does not.
- 2) For general cooking, fill the Insulation Base with charcoal to the bottom of the Insulation Ring. If you want to cook at a slow and lower temperature, use less charcoal.
- 3) With the ceramic grill, you do not have to wait for the coals to turn gray before cooking.
- 4) While cooking, the temperature is regulated by the air flow through the grill, therefore the air vents will be used frequently while trying to set the temperature.
- 5) With lump charcoal, you can start cooking as soon as it starts to burn. You do not have to wait for it to turn white as with charcoal briquettes.
- 6) Refer to our Air Vent Adjustments page.

## Cleaning Out the Ashes ( Clean only when grill is cool, before lighting )

- 1) Use a grill brush to stir the remaining coals so that all ashes fall to the bottom of the ceramic grill.
- 2) Place a pan or aluminum foil under the bottom air vent to catch the ashes.
- 3) After most ashes are at the bottom of the grill, open the bottom air vent completely.
- 4) Pull ashes out of the bottom air vent into the pan or aluminum foil.
- 5) Do Not remove the Bottom Air Vent or Insulation Base, Insulation Ring, or Charcoal Plate to clean ashes.













## General Information

- 1) The Cypress Series Ceramic Grill is a cook in all climates grill. The exterior is protected with a glaze that is bonded with the ceramic, creating a weatherproof material. Cook year round no matter what temperature, rain or shine.
- 2) The insulating quality of the ceramic makes it perfect for smoking because it holds the moisture inside the grill.
- 3) To reduce the heat in the Ceramic Grill, slowly close air vents until the desired temperature is achieved. To extinguish the Ceramic Grill after cooking, close both Top Dome and Bottom Air Vents. This allows the same coals to be used the next time you cook.
- 4) Cooking with the lid open will result in dry food and defeats the purpose of the Ceramic Grill.
- 5) Cleaning is easy. All you have to clean are the ashes from the bottom of the grill. There is no need to clean the interior walls of the Ceramic Grill. The temperature inside is so hot that it is self-cleaning.
- 6) **You should never remove the Insulation Base or the Insulation Ring from the grill once it is assembled.**

## Parts to the Bayou Classic Ceramic Grill

- 1) **Ceramic Bottom:** Large ceramic bowl that contains the Insulation Base, Insulation Ring and Charcoal Plate.
- 2) **Ceramic Top Dome:** Contains Top Dome Air Vent and sits on top of the Ceramic Bottom.
- 3) **Lid Lift Assist:** Hinge band that connects the Ceramic Bottom to the Ceramic Top Dome. Also holds the handle for the Ceramic Top Dome section.
- 4) **Inner Parts to the Ceramic Grill:**
  - A) **Insulation Base:** The most important section to your Ceramic Grill! Contains the charcoal and protects the Ceramic Bottom from direct heat.
  - B) **Charcoal Plate:** Fits at the bottom of the Insulation Base. Holes allow ashes to fall to the bottom of the ceramic grill directly inside the Bottom Air Vent, making cleaning an easy step.
  - C) **Insulation Ring:** Fits on top of the Insulation Base allowing you to add more charcoal. Also helps keep heat from the Ceramic Bottom.

## AIR VENT ADJUSTMENTS

TEMPERATURE	TYPE OF COOKING/MEAT	TOP DOME AIR VENT	BOTTOM AIR VENT
200-225°F	Smoking Temperatures		
300°F	Chicken Tenders Grilling Hamburgers and Ribs		
325°F	Poultry and Turkey Breast		
350°F	Roast Beef and Pork		
450°F +	Searing Steaks		
 <b>OPEN</b>  <b>CLOSED</b>			



Top/Dome Air Vent



Bottom Air Vent

# Outdoor Grilling Accessories



**0880**  
ChickCAN Rack

## Stainless Steel ChickCAN Rack

Holds any 12 oz. Can  
Use with your favorite Beer or Soda  
Great on the Grill! Great in the Oven!



**0994**  
TurkCAN Rack

## Stainless Steel TurkCAN Rack

Holds any 12 oz. Can  
Use with your favorite Beer or Soda  
Great on the Grill! Great in the Oven!



**0770**  
Leg & Wing Rack

## Stainless Steel Leg & Wing Rack

Holds 12 Chicken Legs or Wings  
Uses small amount of Grilling Space  
Great on the Grill! Great in the Oven!



**1040**  
Grill Scraper

## Stainless Steel Grill Scraper

Cleans and Lifts any size Grill Grate



**1050**  
Paper Plate Cup Can Caddy

## Paper Plate Cup Can Caddy

Holds standard size Paper Plate & Drink Cup  
Holds any 12 oz. Beverage Can  
The MUST-HAVE for Backyard Parties & Cookouts

# Other Products by Bayou Classic



**Stainless Steel Stockpots**  
24-Qt. - 162-Qt.



**Cast Iron Skillets**  
6", 8", 10", 12", 14" & 20"



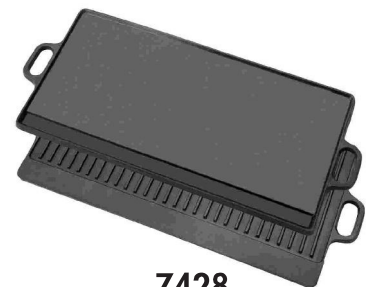
**Cast Iron Dutch Ovens**  
8.5-Qt. - 20-Qt.



**400-402**  
Fold & Go Charcoal Grill



**500-521**  
Cypress Series  
Ceramic Charcoal Grill



**7428**  
Cast Iron  
Reversible Griddle



**7414**  
Cast Iron  
Reversible Griddle



**1175**  
Stainless Steel Steam • Boil • Fry



**DB325**  
Double Burner  
Outdoor Patio Stove™

# Cypress Series

by **BAYOU CLASSIC**

## CHARCOAL GRILLS



**Model #100-101**  
Stainless Steel Charcoal Grill



**Model #200-201**  
Stainless & Steel Charcoal Grill



**Model #300-301**  
Steel Charcoal Grill

**Barbour International, Inc. • P.O. Box 1839 • Brandon, MS 39043**  
**[www.thebayou.com](http://www.thebayou.com)**