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KINGSFORD CG2065401-KF Owner's Manual

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Dual Zone Charcoal Grill

Owner's Manual

Model # CG2054002-KF



Tools required for assembly (Not Included): Pliers, Philips & Flathead Screwdrivers, Adjustable Wrench.

- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.



WARNING



OUTDOOR USE ONLY.

Never use grill indoors. Carbon Monoxide poisoning can lead to death. Do not operate grill indoors or in an enclosed space.



WARNING



- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surfaces that could burn.
- DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while coals are hot.
- When grill is in use, keep clearance of 36" between the hot grill and any combustible materials, such as bushes, trees, wooden decks, wooden fences, buildings, etc. Do not place hot grill under roof overhang or in any other enclosed area.
- For outdoor use only. Do not operate grill indoors or in an enclosed area because of carbon monoxide poisoning can lead to death.
- For household use only. Do not use this grill for other than its intended purpose.
- 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 manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.
- When using charcoal lighting fluid, allow charcoal to burn with grill lid and doors open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion when lid is opened.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
- Do not leave grill unattended when in use.
- Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Do not store lighter fluid or other flammable liquids or materials under the grill.
- Use caution when adjusting charcoal grate height, Use an oven mitt. Handle will be hot when in use.
- Never raise or lower charcoal grate when water is smoking as hot water may splash on to coals creating a burst of hot steam and coals.
- Fires should be started in both charcoal chambers at the same time. If attempting to start charcoal in the second charcoal chamber after the first charcoal chamber has already been lit, use the charcoal chimney starting method. Do not use lighter fluid because heat from the burning charcoal could ignite the fluid, causing a flash fire.
- Use only a high grade plain charcoal or charcoal / wood mixture.
- When adding charcoal and / or wood, use extreme caution and follow instructions in "Adding Charcoal / Wood During Cooking" section of this manual.

Grill is hot when in use. To avoid burns:

- DO NOT attempt to move the grill.
- Lock the casters so the unit does not accidentally move.
- Wear protective gloves or oven mitts.
- DO NOT touch any hot grill surfaces.
- DO NOT wear loose clothing or allow hair to come in contact with grill.



WARNING



- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution when opening the lid. Keep hands, face and body a safe distance away. Flash flare ups may occur when air comes into contact with fire or hot coals.
- Never place more than 6 pounds (2.7kg) of charcoal inside the grill. Always ensure that all parts are securely fastened.
- Never place more than 15 pounds (6.8 kg) on side tables. Do not lean on the side tables. Always ensure side tables are securely fastened.
- Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- Use caution during assembly and while operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- When opening lid, be sure lid is fully opened and secure to prevent lid from closing unexpectedly.
- Close lid and doors to suffocate flame.
- 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. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely 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.
- After each use, clean the grill thoroughly and apply a light coat of vegetable oil to prevent rusting. Cover the grill to protect it from excessive rusting.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Store the grill out of reach of children and 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.
- Properly dispose of all packaging material
- Use caution and common sense when operating your grill,
- Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.
- Save this manual for future reference.

ASSEMBLY INSTRUCTIONS

THANK YOU FOR PURCHASING THE DUAL ZONE CHARCOAL GRILL

Read all safety warnings & assembly instructions carefully before assembling or operating your grill.

For assembly assistance, missing or damaged parts, please email at customerservice@rankam.com or call Rankam customer service at 1-888-837-1380, Monday thru Friday 8A.M. to 5P.M. Pacific Standard Time.

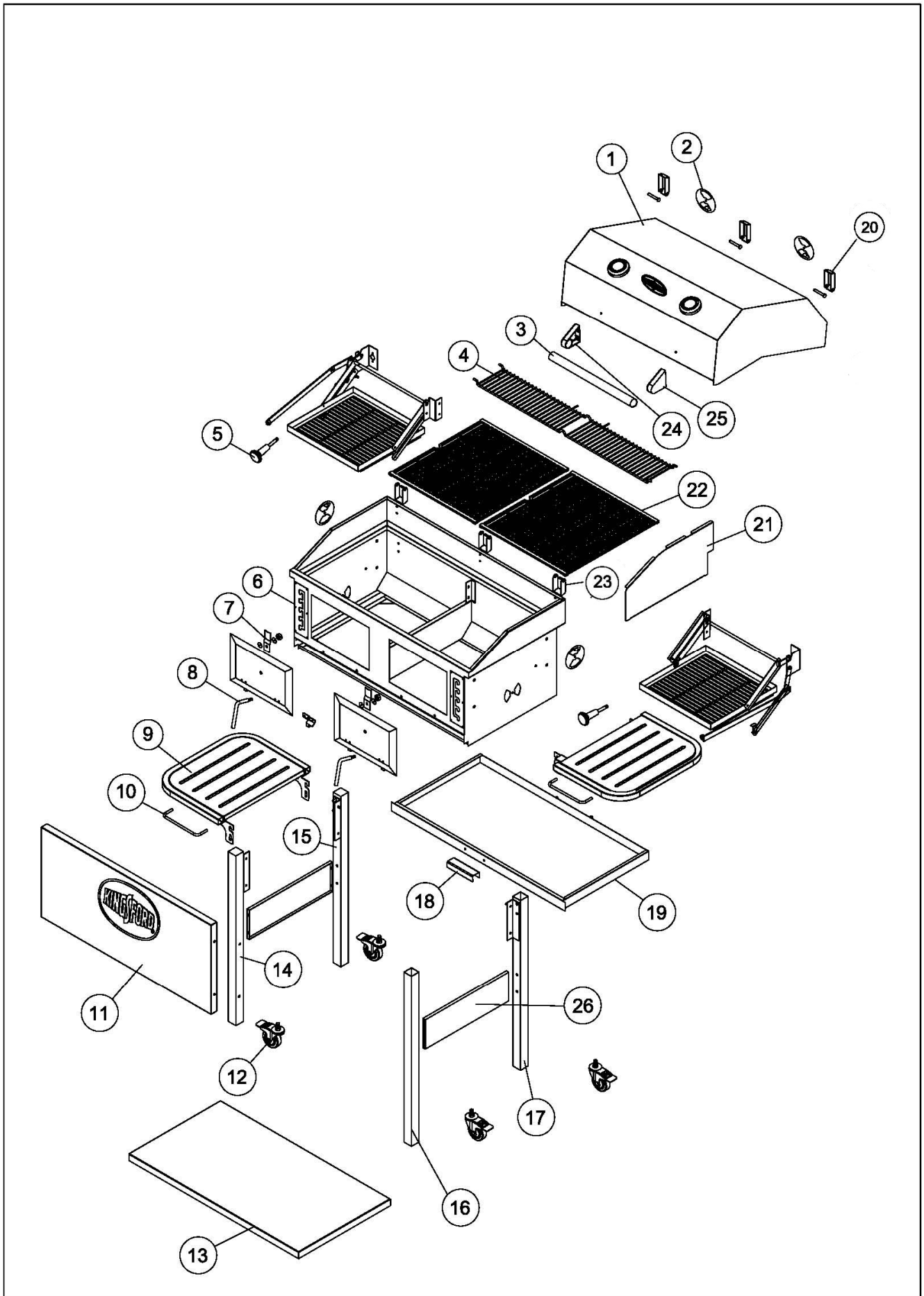
(Proof of purchase will be required)

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

The following tools are required for assembly and are not included:

- Pliers
- Philips & Flathead Screwdrivers
- Adjustable Wrench

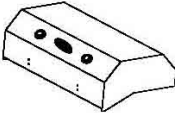

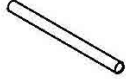

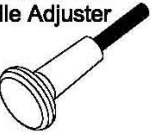
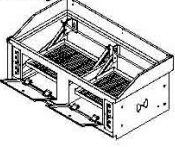




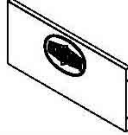
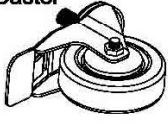
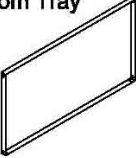
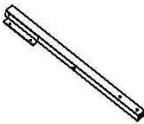
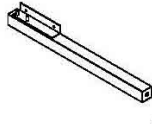

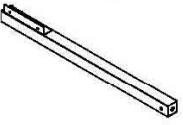
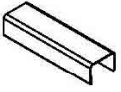
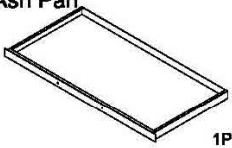

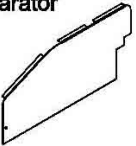
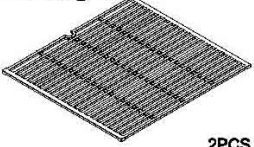

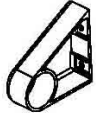
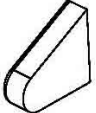
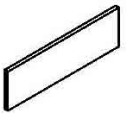
Product diagram




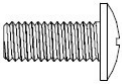



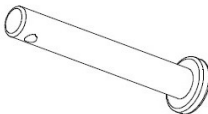




STOP! DO NOT RETURN TO RETAILER.

For assembly assistance, missing or damaged parts, please contact Rankam customer service at customerservice@rankam.com or call 1-888-837-1380, Monday thru Friday 8A.M. to 5P.M. Pacific Standard Time.

Component List

1 Lid  1PC	2 Air Vent  (2PCS Pre-Assembly) 4PCS	3 Lid Handle  1PC	4 Warming Rack  1PC
5 Charcoal Grate Handle Adjuster  2PCS	6 Grill Body  1PC	7 Locking Plate  2PCS	8 Charcoal Door Latch  2PCS
9 Side Shelf  2PCS	10 Towel Rack  2PCS	11 Front Panel  1PC	12 Caster  4PCS
13 Bottom Tray  1PC	14 Left Front Leg  1PC	15 Left Rear Leg  1PC	16 Right Front Leg  1PC
17 Right Rear Leg  1PC	18 Ash Catcher Handle  1PC	19 Ash Pan  1PC	20 Lid Hinge  3PCS
21 Separator  1PC	22 Cooking Grid  2PCS	23 Body Hinge  3PCS	24 Lid Handle Bracket (Left)  1PC
25 Lid Handle Bracket (Right)  1PC	26 Bracelet  2PCS		

Hardware List

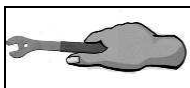
A	Bolt M6X35		12
B	Bolt M6X15		8
C	Bolt M6X10		22
D	Flange Nut M6		16
E	Lock Nut M10		2
F	Hinge Pin		3
G	Cotter Pin		3
H	Washer		4
J	Nut M6		4
K	Insulating Washer		2

ASSEMBLY PROCEDURES

Symbol: The following symbols will be shown in each procedure for indication of tightening the bolt and nut if necessary.



Hand Tighten only at this time



Tighten with tools at this time

Some steps may require the assistance of another adult.

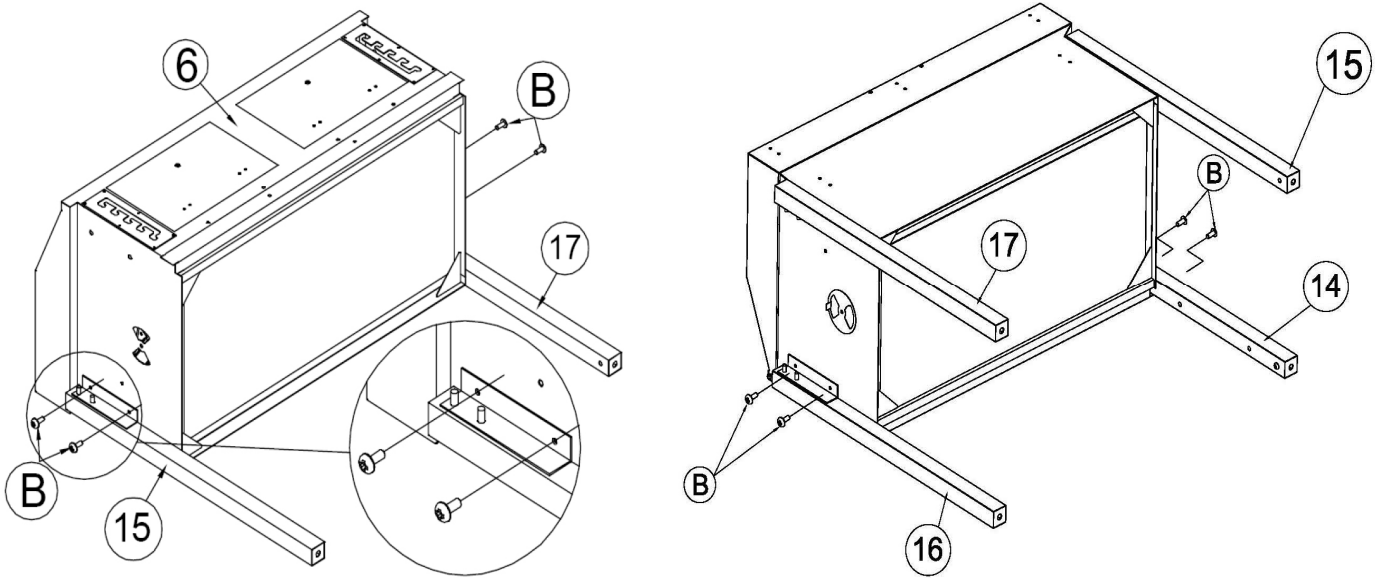
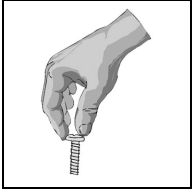


WARNING

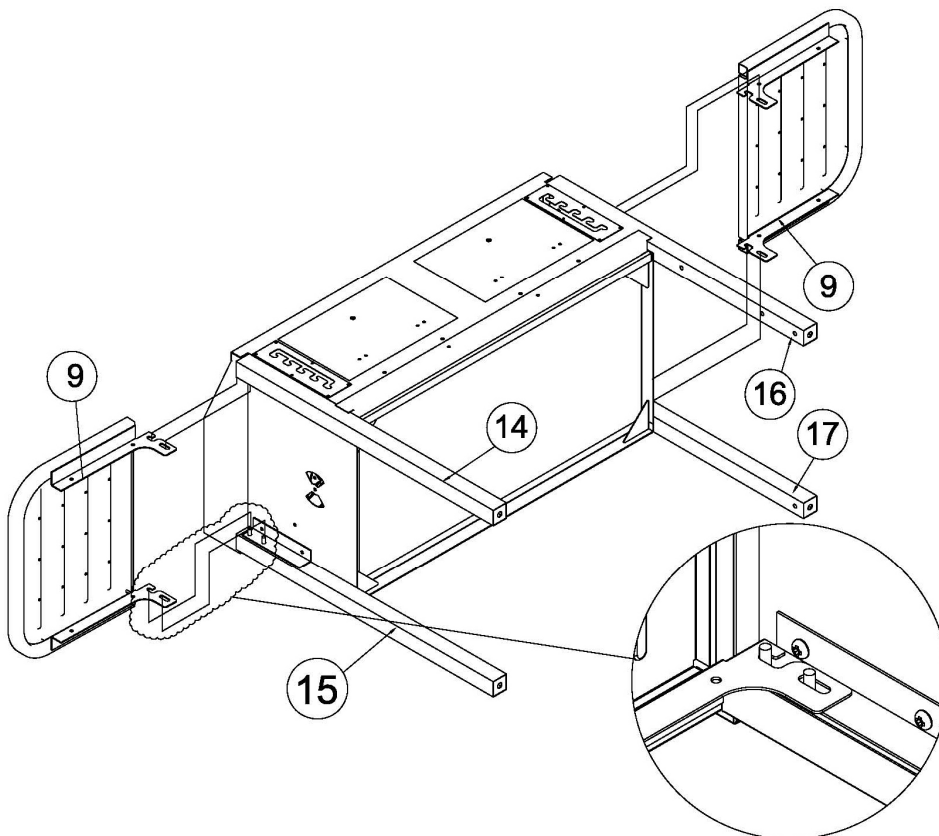


- Please wear gloves while assembling the grill.

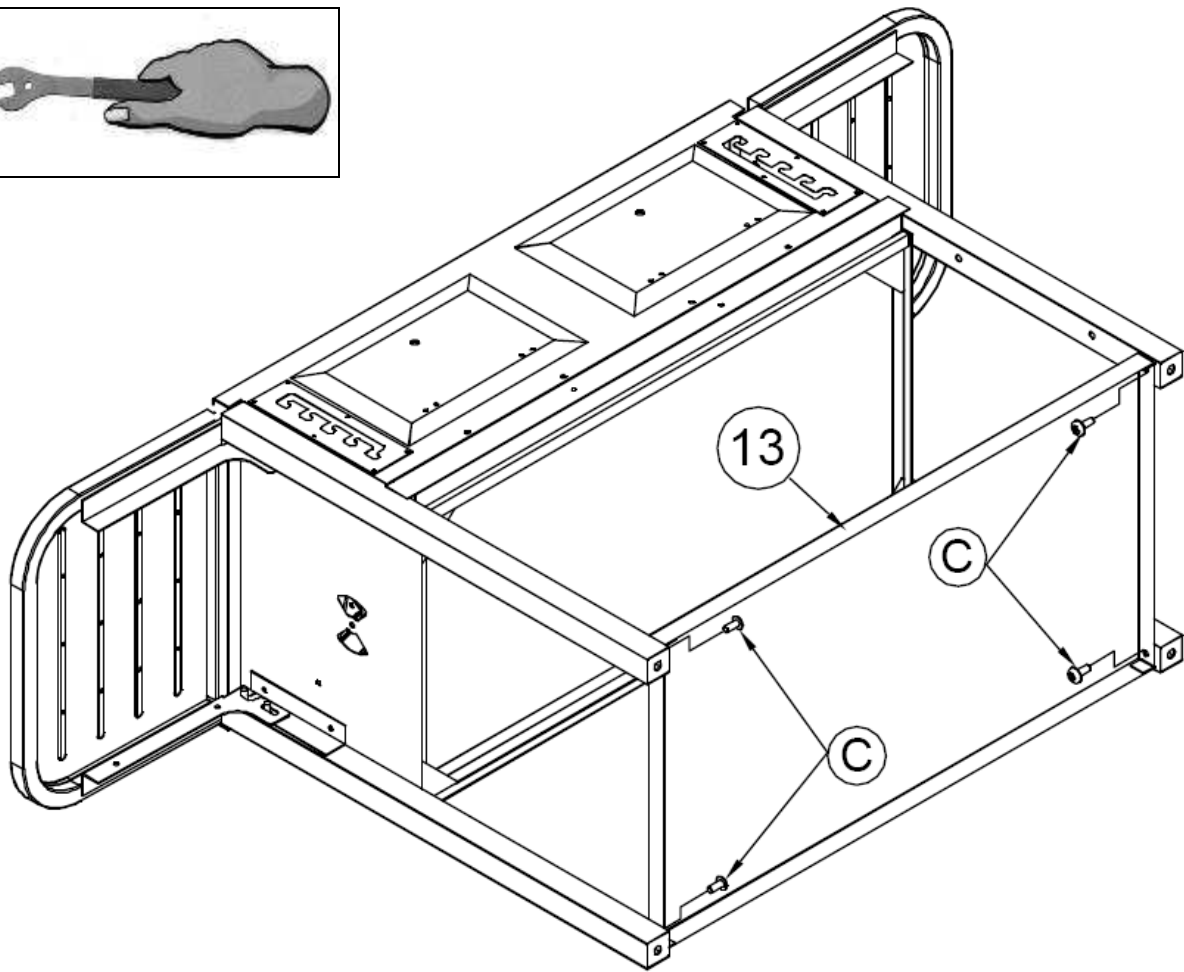
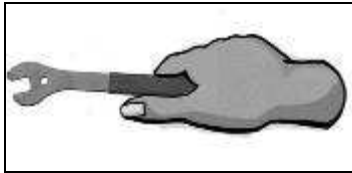
Step 1.



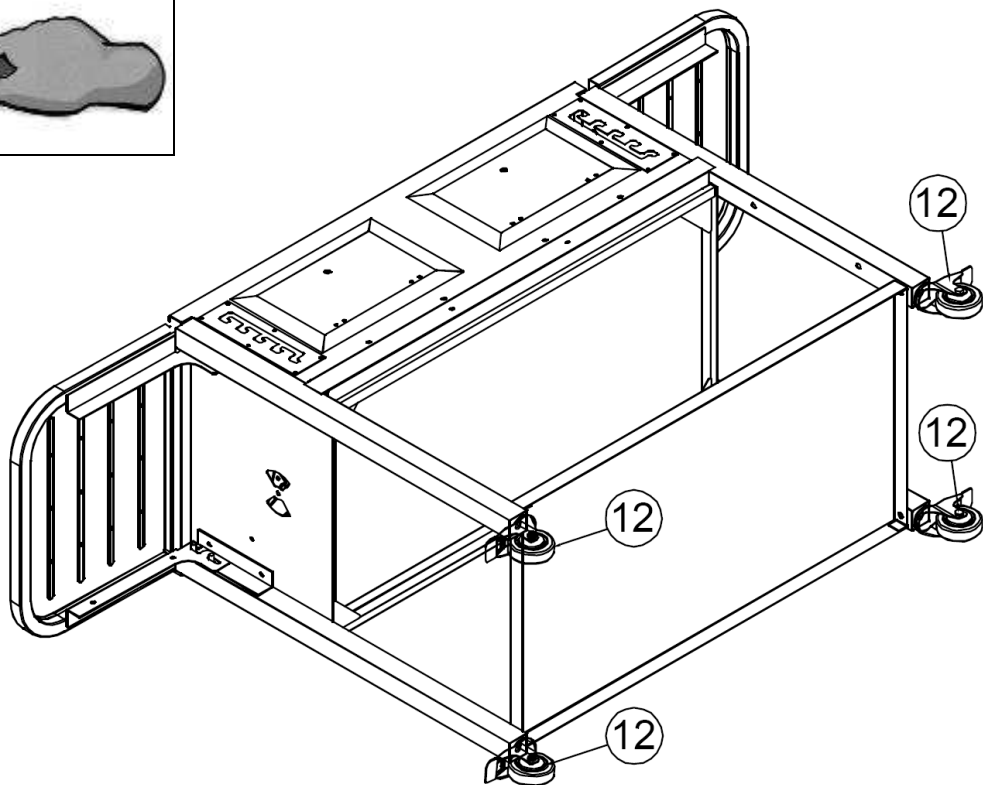
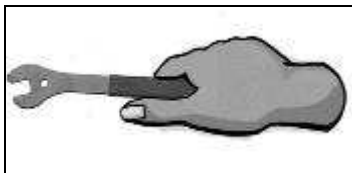
Step 2.



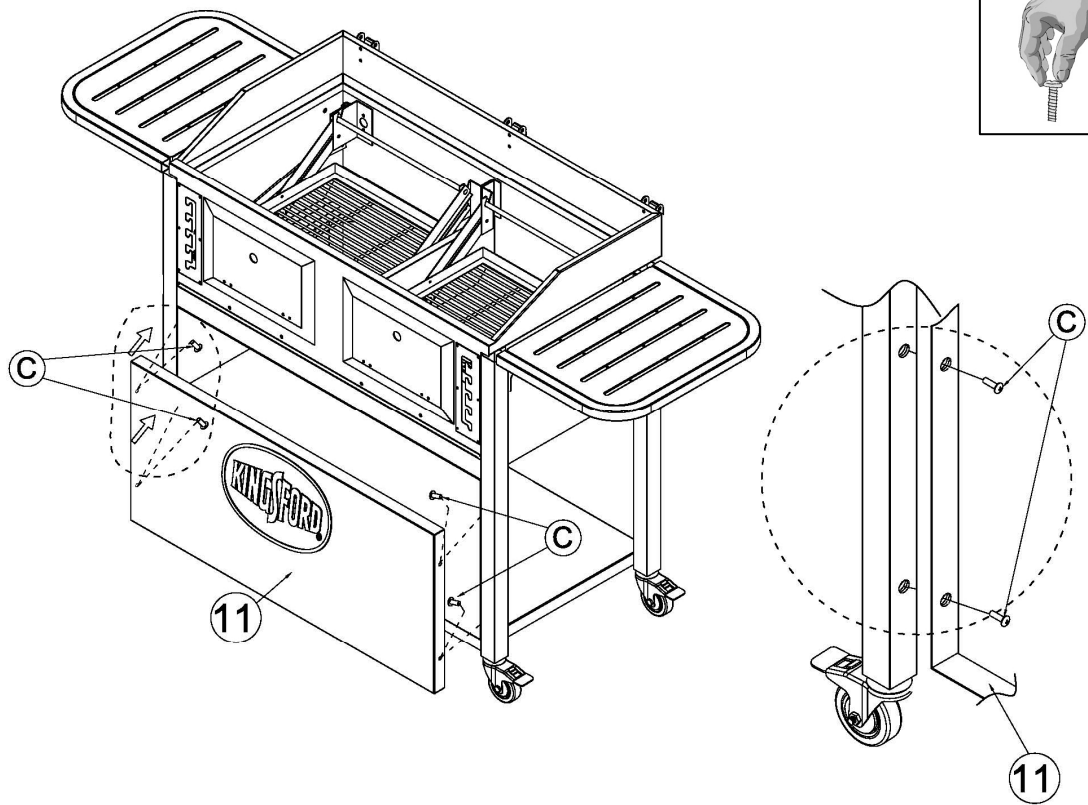
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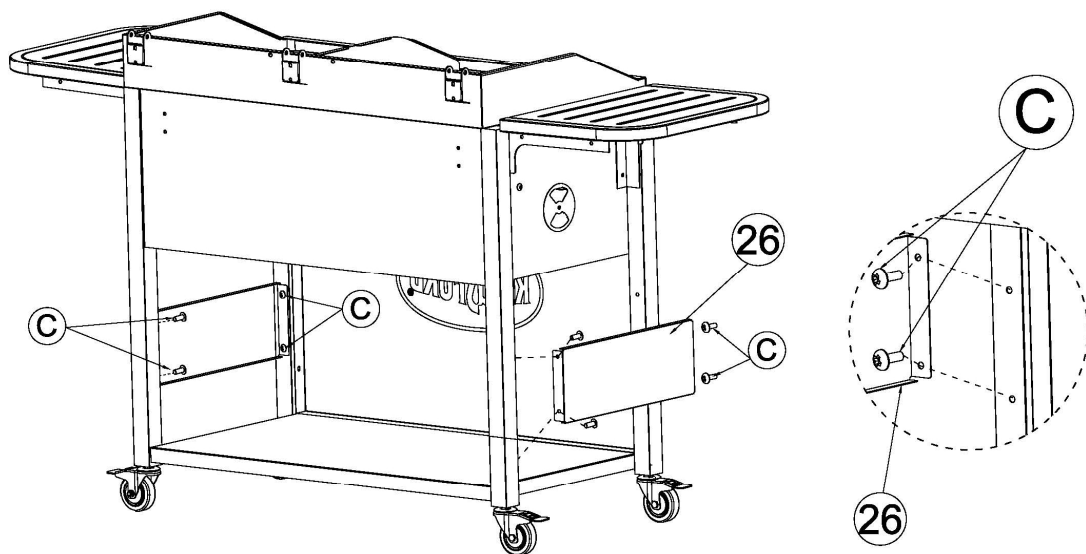
Step 4



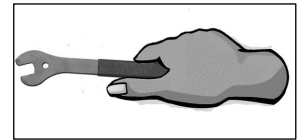
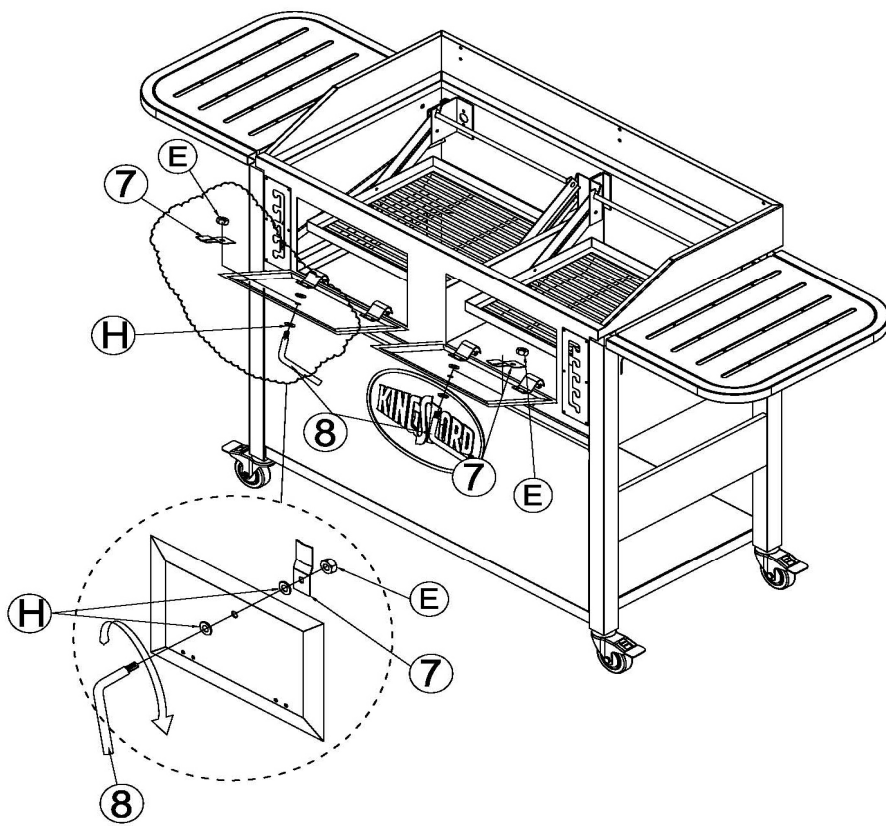
Step 5



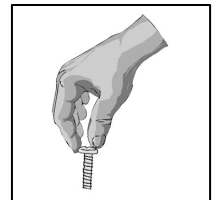
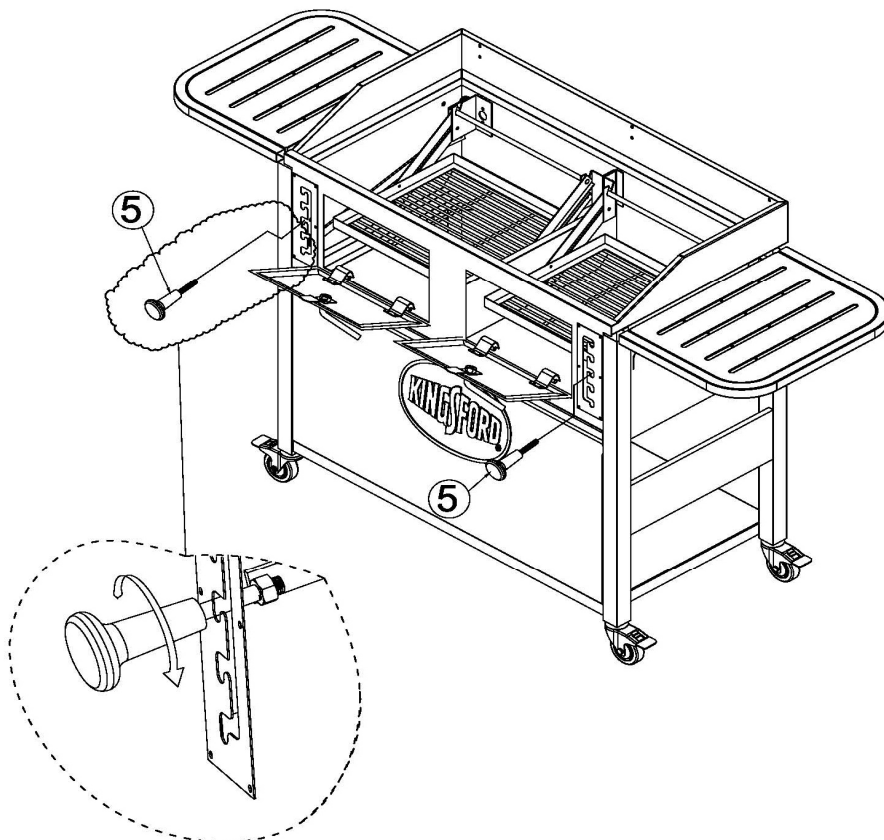
Step 6



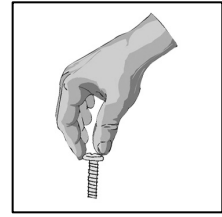
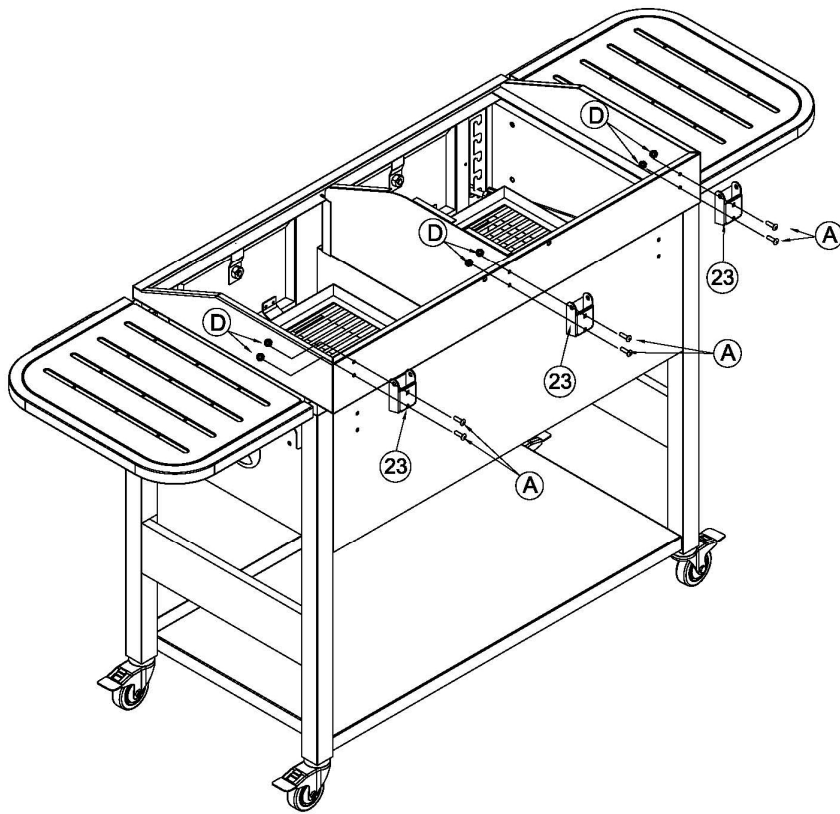
Step 7.



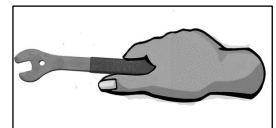
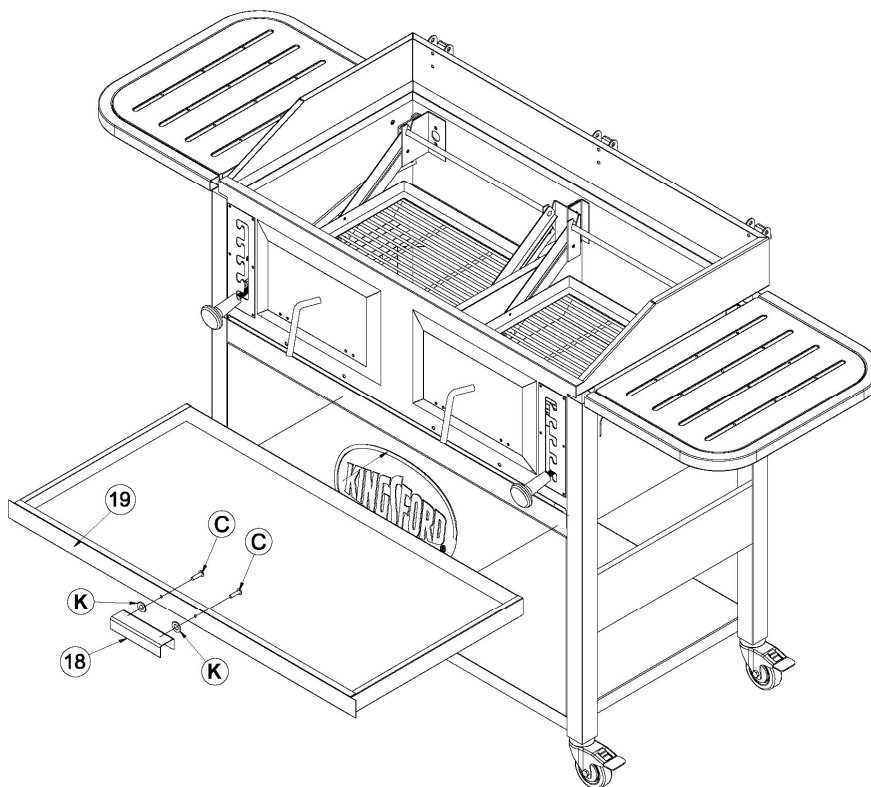
Step 8. Place lifter parallel to the bottom of the grill and put into the middle notch. This is the best position to assemble the adjuster.



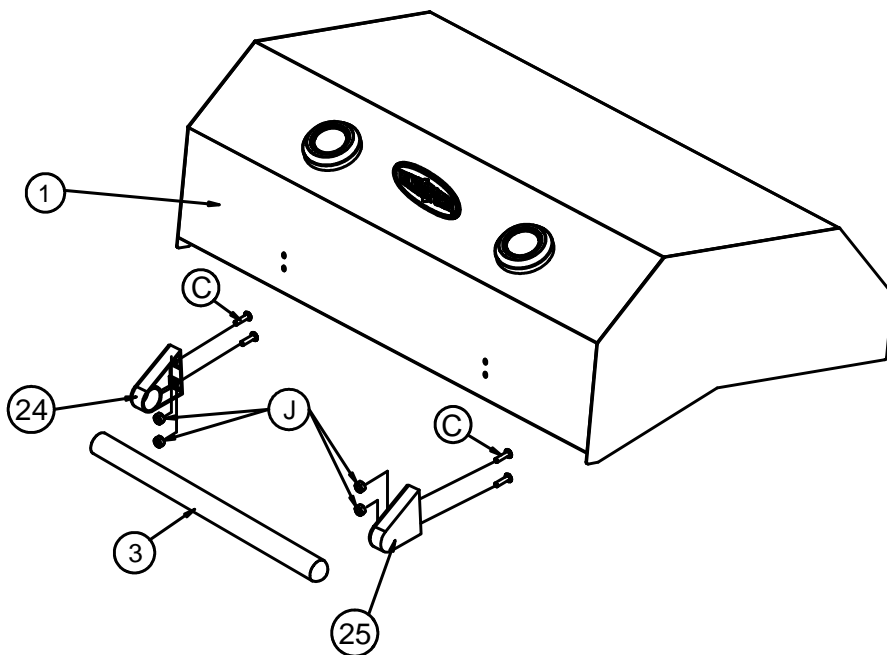
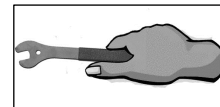
Step 9.



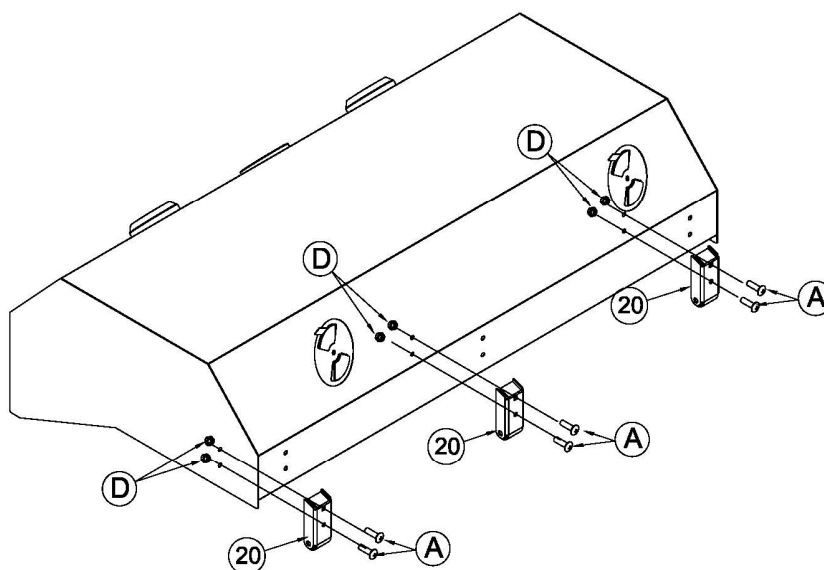
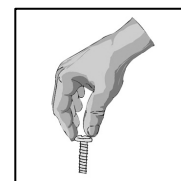
Step 10.



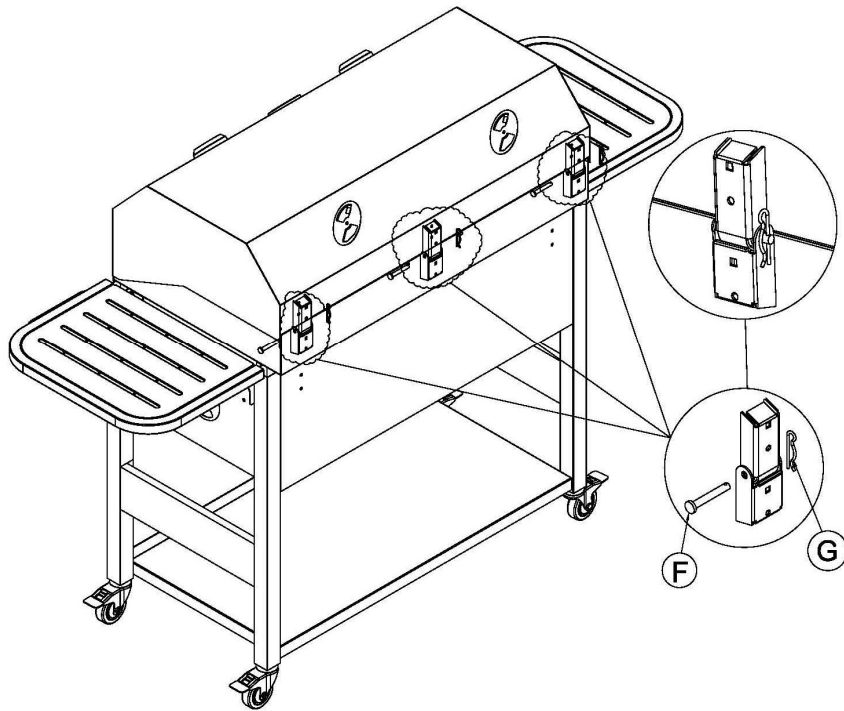
Step 11 Tighten Bracket by screw(C) through lid – bracket – nut (J)



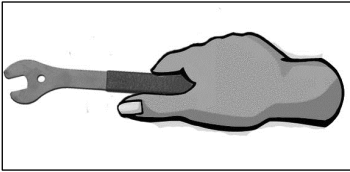
Step 12



Step 13.

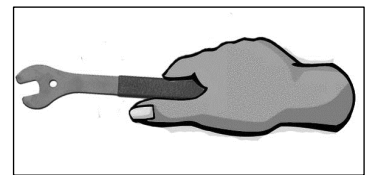
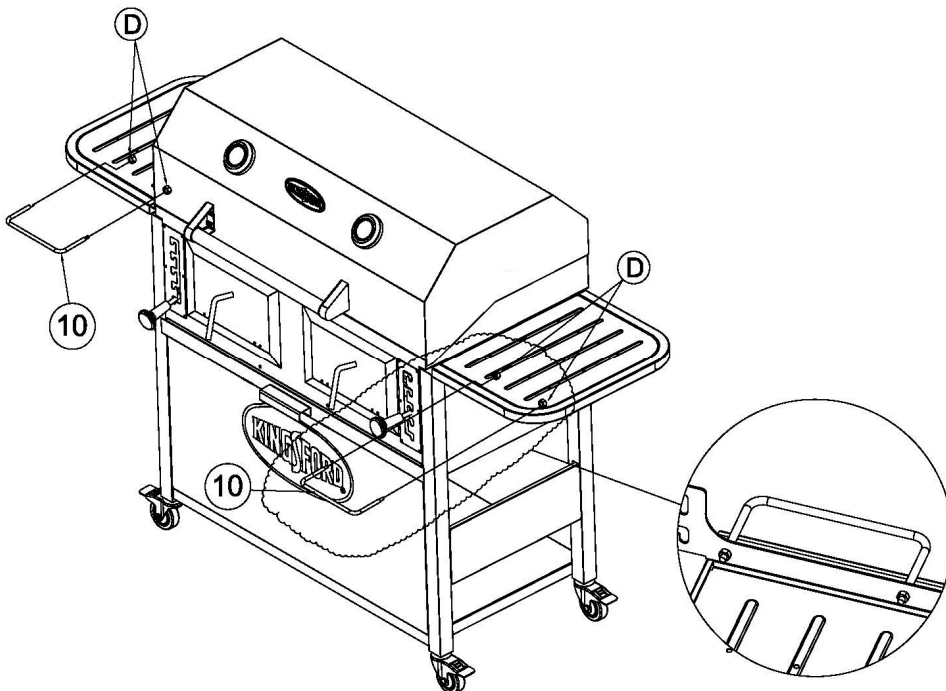


Step 14

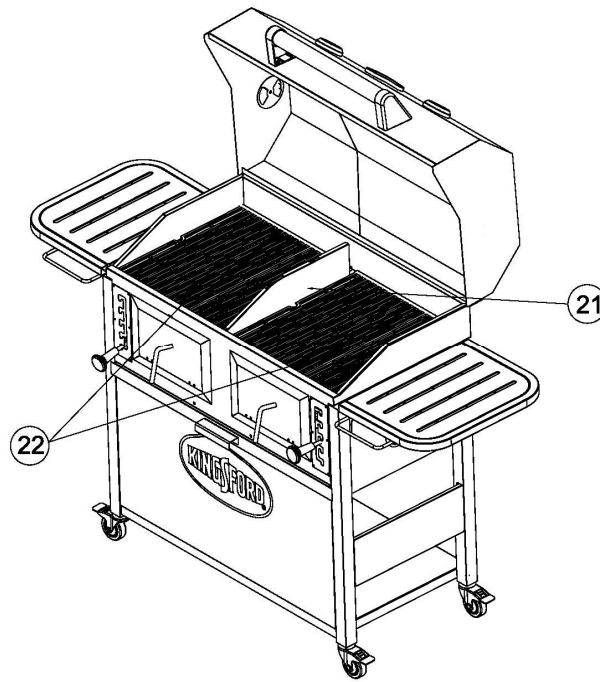


In this step, please tighten all the bolts.

Step 15



Step 16



WARNING



DO NOT use grill without charcoal ash pan in place. DO NOT attempt to remove charcoal ash pan while pan contains hot coals.



WARNING



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.



WARNING




Read all safety warnings and instructions carefully before operating your grill.



PROP65 WARNING



 **WARNING:** This product can expose you to chemicals including soot, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

PREPARATION FOR USE & LIGHTING INSTRUCTIONS



WARNING



OUTDOOR USE ONLY. DO NOT OPERATE GRILL INDOORS OR IN AN ENCLOSED SPACE

Never use grill indoors. Carbon Monoxide poisoning can lead to death.

Curing your grill

Prior to your first use of the Grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on the grill.

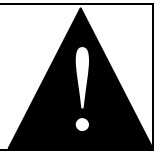
IMPORTANT: To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

Step 1

Lightly coat all interior surfaces of the grill with vegetable oil or vegetable oil spray.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel for the grill (see "Adding Charcoal/Wood During Cooking" section of this manual).



WARNING



Use only a high grade plain charcoal or charcoal /wood mixture.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

If you choose to use charcoal lighting fluid, **ONLY** use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds (3.6 to 4.5 kg) of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in the center of each charcoal grate.

Step 3

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store lighting fluid a safe distance from the grill.

Step 4

With grill lid and doors open. Stand back and carefully light charcoal through the doors. Allow to burn until covered with a light ash (approximately 20 minutes). **(Proceed to Step 6)**



WARNING



Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.

Step 5

Place lump or briquette charcoal on top of grate in chimney starter until full. Underneath grate place balled up paper and light with match or lighter thru holes in bottom of chimney sides. Once paper lights, fire will spread up thru charcoal until entire column is glowing red in the bottom with ash formation on top. Pick up by handle and pour lit charcoal into grill.

Step 6

With coals burning strong, close the lid and doors. Allow the temperature to reach 225°F (107°C) on both heat indicators. Maintain this temperature for 2 hours.

Step 7

Increase the temperature to 400°F (205°C) on the both indicators. This can be achieved by adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

IMPORTANT: to protect your smoker from excessive rust, the unit must be cured periodically and covered at all times when not in use.

OPERATING INSTRUCTIONS

SMOKING

Step 1

Remove center divider, and then follow instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the grill (see "Adding Charcoal/Wood During Cooking" section of this manual).

	<h1>WARNING</h1>	
<p>DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.</p>		

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 4

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable materials for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their products. Place 5 to 6 pounds (2.3 to 2.7 kg) of charcoal on left side charcoal grate.

Step 2

Saturate charcoal with lighting fluid. With lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid a safe distance from the grill.

Step 3

With grill lid and doors open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid and doors. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened. **(Proceed to Step 5)**

Step 4

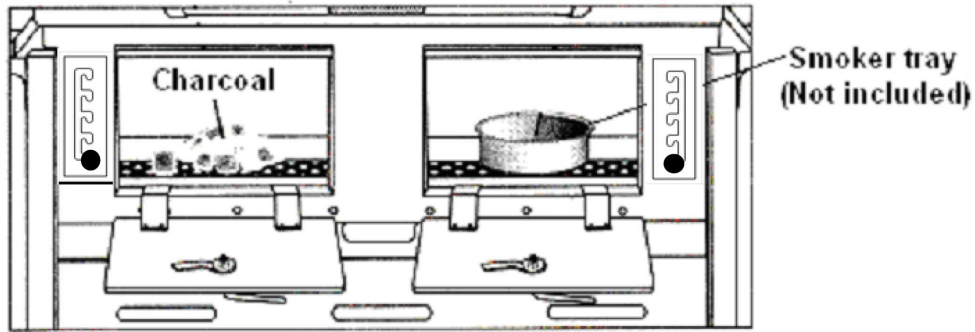
Place lump or briquette charcoal on top of grate in chimney starter until full. Underneath grate place balled up paper and light with match or lighter thru holes in bottom of chimney sides. Once paper lights, fire will spread up thru charcoal until entire column is glowing red in the bottom with ash formation on top. Pick up by handle and pour lit charcoal into grill.

Step 5

With coals burning well, carefully add wood chunks using long cooking tongs (see “Flavoring Wood” and “Adding Charcoal/Wood During Cooking” sections of this manual.)

Step 6

Place cooking grid on grill support lips. Use charcoal grate adjuster crank to position charcoal grate to lowest level.



	<h1 style="margin: 0;">WARNING</h1>	
Always wear oven mitts/gloves when adjusting cooking levels to protect your hands from burns.		

Step 7

Place food on right side cooking grill and close lid and doors.

Step 8

The ideal smoking temperature is between 175°F (79° C) and 250°F (121°C). For large cuts of meat, allow approximately one hour of cooking time per pound of meat. Always use a meat thermometer to ensure food is fully cooked before removing from grill.

Step 9

Allow grill to cool completely, and then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

Smoke Cooking Tips

During the smoking process, avoid the temptation to open lid to check food. Opening the lid allows heat and smoke to escape, making additional cooking time necessary.

Food closest to the charcoal will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

When cooking fish or extra lean cuts of meat, you may want to try water smoking to keep the food moist. Before starting a fire, place right side charcoal grate to lowest level. Use a flat bottom metal pan shallow enough to fit between charcoal grate and cooking grill as a water pan. Set the metal pan on charcoal grate under food and cooking grill. Fill with water or marinade until 2/3 full. Build your fire on the opposite side of water pan.

	<h1 style="margin: 0;">CAUTION</h1>	
<ul style="list-style-type: none"> ● Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. ● Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan. ● Charcoal grate must be set at lowest level. Never raise or lower charcoal grate when water is smoking as hot water may splash onto coals creating a burst of hot steam and coals. 		

Grilling/Searing

Step 1

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Grill (see "Adding Charcoal/Wood During Cooking" section of this manual).

	<h1>WARNING</h1>	
Use only a high grade plain charcoal or charcoal/wood mixture.		

If using a **Charcoal Chimney Starter**, follow "Operating Instruction Step 4" or follow all manufacturer's warnings and instructions regarding the use of their product.

Start with 5 to 6 pounds (2.3 to 2.7 kg) of charcoal. When charcoal is burning strong, carefully place hot coals in center of each charcoal grate.

	<h1>WARNING</h1>	
DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.		

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 4.



If you choose to use charcoal lighting fluid, **ONLY** use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable materials for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds (3.6 to 4.5 kg) of charcoal. Place the charcoal in center of each charcoal grate.

Step 2

Saturate charcoal with lighting fluid. With lid and doors open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid a safe distance from the grill.

Step 3

With grill lid and doors open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). **(Proceed to Step 5)**

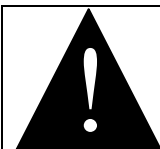
	<h1>WARNING</h1>	
Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid and doors (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.		

Step 4

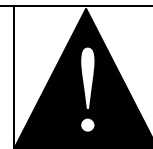
Place lump or briquette charcoal on top of grate in chimney starter until full. Underneath grate place balled up paper and light with match or lighter thru holes in bottom of chimney sides. Once paper lights, fire will spread up thru charcoal until entire column is glowing red in the bottom with ash formation on top. Pick up by handle and pour lit charcoal into grill.

Step 5

Place cooking grid on grill support lips. Use charcoal grate handle adjuster to position charcoal grates to desired cooking level.



WARNING



Always wear oven mitts/gloves when adjusting cooking levels to protect your hands from burns.

Step 6

Place food on cooking grid and close grill lid. Always use a meat thermometer to ensure food is fully cooked before removing from grill.

Step 7

Allow grill to cool completely, and then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

Flavoring Wood

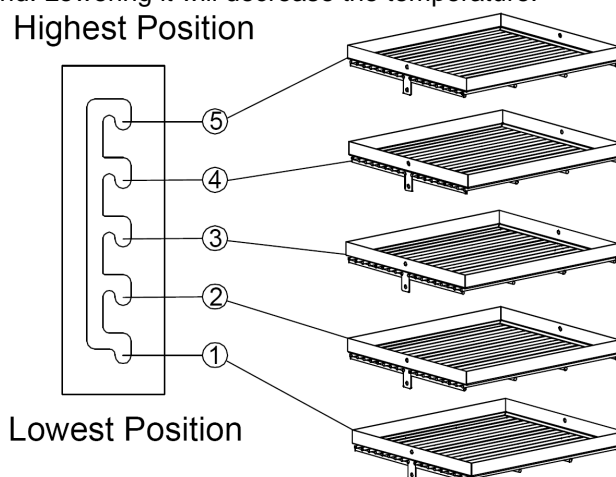
To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3” to 4” (7 to 10 cm) long and 1” to 2” (2 to 4 cm) thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. Only a few pieces of wood are required to obtain a good smoke flavor. A recommended amount for the grill is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the “Adding Charcoal/Wood During Cooking” section of this manual to avoid injury while adding wood.

Regulating Heat

By adjusting the position of the charcoal tray, the temperature of grill can be regulated. To increase the heat, move the charcoal towards the cooking grid. Lowering it will decrease the temperature.



To increase heat, more wood and/or charcoal may be needed. Follow instructions in “Adding Charcoal/Wood During Cooking” section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood 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.

Adding Charcoal/Wood During Cooking

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

Step 1

Stand back and carefully open grill lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2

Wearing oven mitts/gloves, use charcoal grate adjuster to place charcoal grates at the lowest level of cooking chamber. Open doors to allow access to charcoal grates. DO NOT touch the HOT grill body by hand.

Step 3

Stand back at a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal grates, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.



Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully return charcoal grates to desired cooking level. Extinguish any hot ashes, coals or embers which may have fallen from doors or beneath and around grill.

Step 5

Close the grill lid and doors. Allow food to continue cooking.

Adding Water During Cooking

Step 1

Check the water level in water pan if the complete cooking process will take longer than 3 hours. A low water level can be detected by listening for the sound of water simmering.



Charcoal grate must be set at lowest level. Never raise or lower charcoal grate when water is smoking as hot water may splash onto coals creating a burst of hot steam and coals.

Step 2

Lift lid over food and water pan. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the water level in the pan.

Step 3

If water level is low, add water to water pan. Water may be added to the water pan by moving food aside on cooking grid and pouring water into the water pan. Pour slowly to avoid splashing or over-filling.

Step 4

Carefully fill water pan with warm water or marinade to 1" (2.5 cm) below the rim. Do not overfill or allow water to overflow from water pan as hot water may splash onto coals creating a burst of hot steam and coals.

Step 5

Place food back on the cooking grill

Step 6

Close lid and allow food to continue cooking.

AFTER-USE SAFETY



WARNING



- Always allow grill and all components to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- 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 non-combustible 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 surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Cover and store grill in a protected area away from children and pets.

Proper Care & Maintenance

- Cure your grill periodically throughout the year to protect against excessive rust.
- To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Before each use, wash cooking grills and charcoal grates with hot, soapy water, rinse well and dry. Lightly coat grills with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

How do I season my Cast Iron Grates?

1. Before each use, wash grates in hot, soapy water. Rinse grates and dry completely using a towel. Towel may become discolored. This is normal.
2. Apply a thin, even coating of melted shortening (Crisco, as an example) to the grates with a soft cloth or paper towel. Apply to both sides of the grates.
3. Heat grill with a small fire to around 350 degrees. Place grates in grill not directly over the coals and close lid. Leave closed for at least one hour. Let grates remain in grill until cool.
4. Place grates in proper position in the grill.

Your cast iron grates should be properly seasoned and ready to use!

Tips & Suggestions:

1. Seasoning is an ongoing process. Periodically reapply the oil to grates with a soft cloth, especially if you see any rust developing or before long periods of storage.
2. Never put your Cast Iron Grates in the dishwasher or allow to air dry.
3. IF rust does appear, remove with a grill brush and repeat the seasoning process.
4. Cleaning of the grates should be before the cooking begins, not after the cooking is over. A little residue left on the Cast Iron crates helps protect them between uses.
5. The more Cast Iron Grates are used the better the non-stick qualities become. This is a great excuse to grill more often!

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of 1 year from the date of purchase, provided claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates 1 year from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces
 - Rust or corrosion is not deemed a manufacturing or materials defect
 - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
 - Stainless steel discoloration or corrosion
 - Consumable such as batteries

IF CUSTOMER SERVICE BECOME NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

Should you encounter any problem

or

Obtaining replacement parts

CALL US FIRST.

Do not return product to the store.

WE CAN HELP.

Rankam (China) Manufacturing Company Limited

Address: 18/F, New Lee Wah Centre, 88 Tokwawan Road, Kowloon, Hong Kong.

Please contact Customer Service at:

1 – 888 – 837 – 1380

Mon to Fri, 8:00 a.m. – 5:00 p.m.

Pacific Standard Time.

or by email

customerservice@rankam.com

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