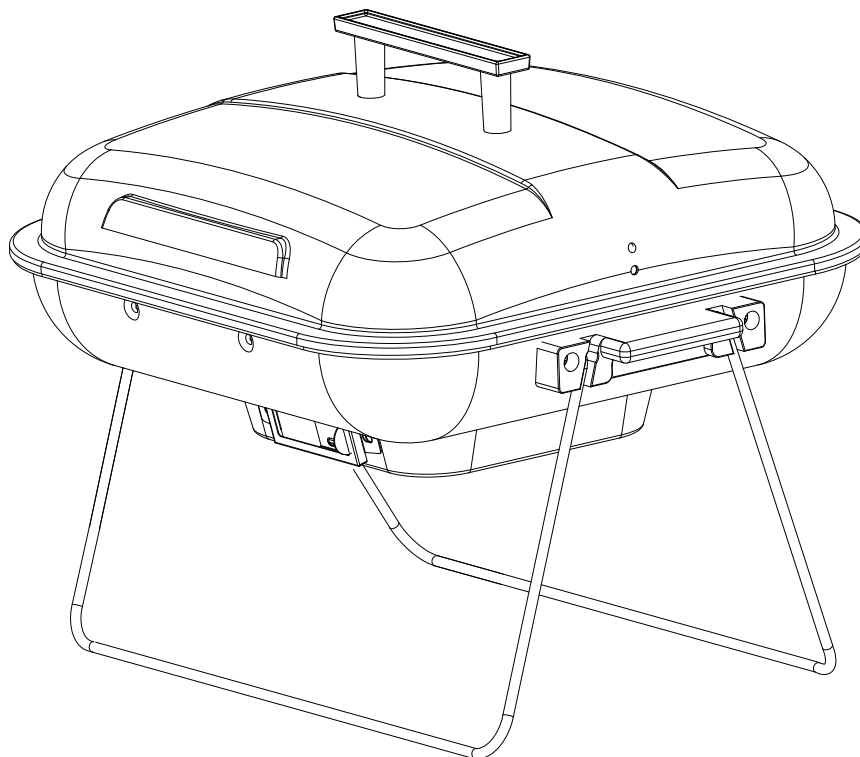


# GTC™

## MODEL # B1414M Outdoor Portable Charcoal Grill



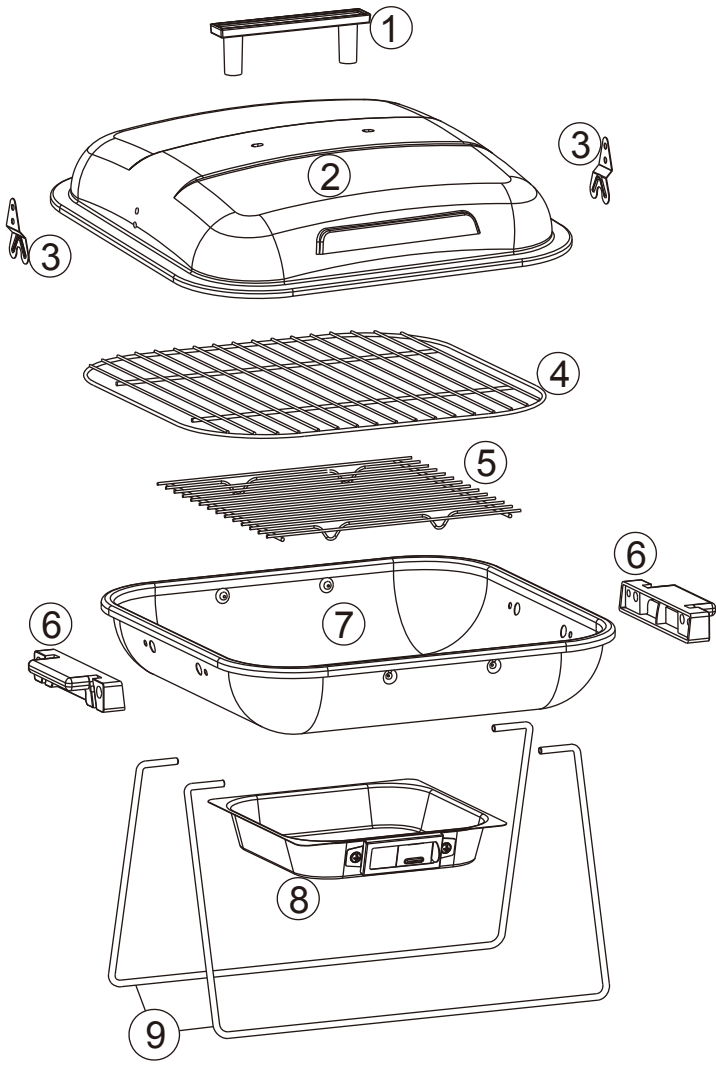
**For Outdoor Use Only!**

**Warning! Be careful of sharp edges during assembly.**







**Made In China**

**Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to them to read and save for future use.  
Contact 1-800-694-0013 for assistance. Do not return to place of purchase.**

# Parts & Hardware List

Parts List	Warranty Part No.	Expanded View
1. Lid handle 2. Lid 3. Bar (2) 4. Cooking grid 5. Charcoal grid 6. Bottom bowl handle (2) 7. Bottom bowl 8. Ash receiver 9. Leg (2)	B1414-010 B1414-020 B1414-030 B1414-040 B1414-050 B1414-010 B1414-070 B1414-080 B1414-090	

## Hardware List (Included)

A Screw	M4X10 Nickel Plated 4Pcs 
B Screw	M5X15 Nickel Plated 4Pcs 
C Screw	M6X15 Nickel Plated 2Pcs 
D Nut	M4 Nickel Plated 4Pcs 
E Wing Nut	M5 Nickel Plated 4Pcs 
Screwdriver	1Pc 

# Assembly Instructions

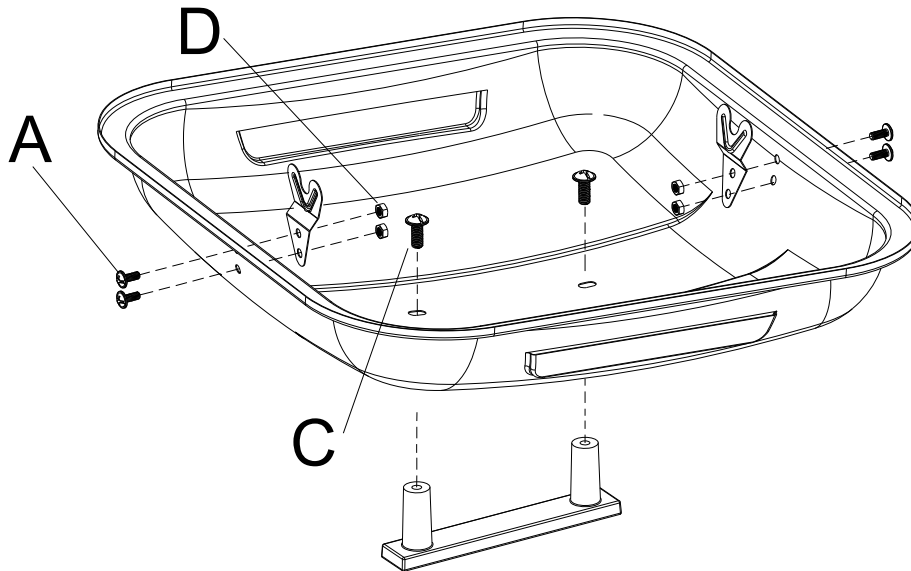
Tools Required: Knife or scissors and Phillips head screwdriver

- . To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- . Clear an area large enough to layout all components and hardware.
- . When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware.
- . Follow all steps in order to properly assemble your product.
- . The estimated assembly time is: 20-25 minutes.

## Step 1

Attach lid handle to lid (C Screw 2Pcs)

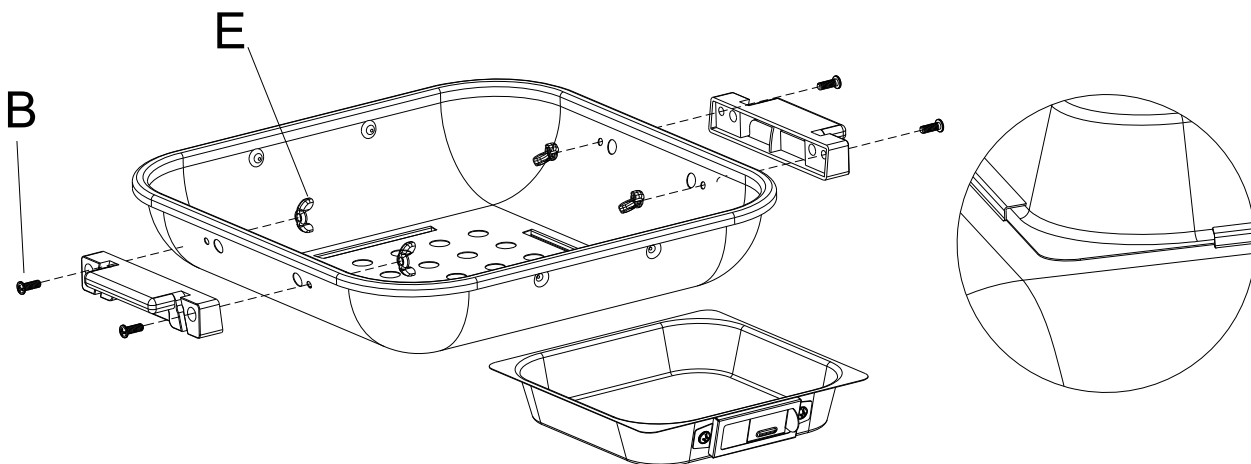
Attach bar to lid (A Screw 4Pcs / D Nut 4Pcs)



## Step 2

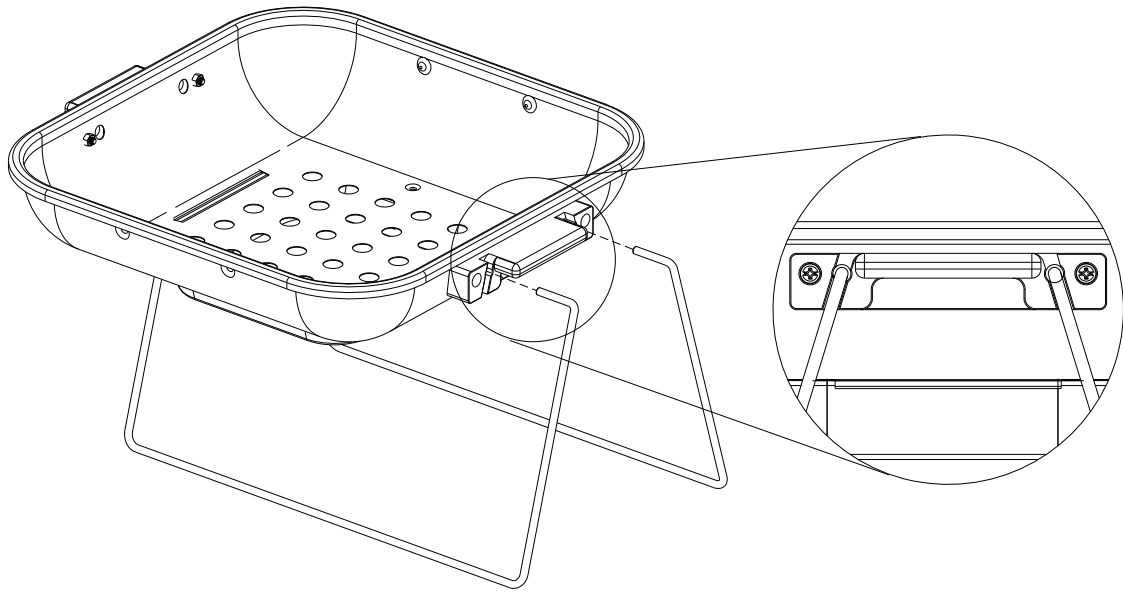
Attach bottom bowl handle to bottom bowl (B Screw 4Pcs / E Wing nut 4Pcs).

Attach ash receiver onto bottom bowl.



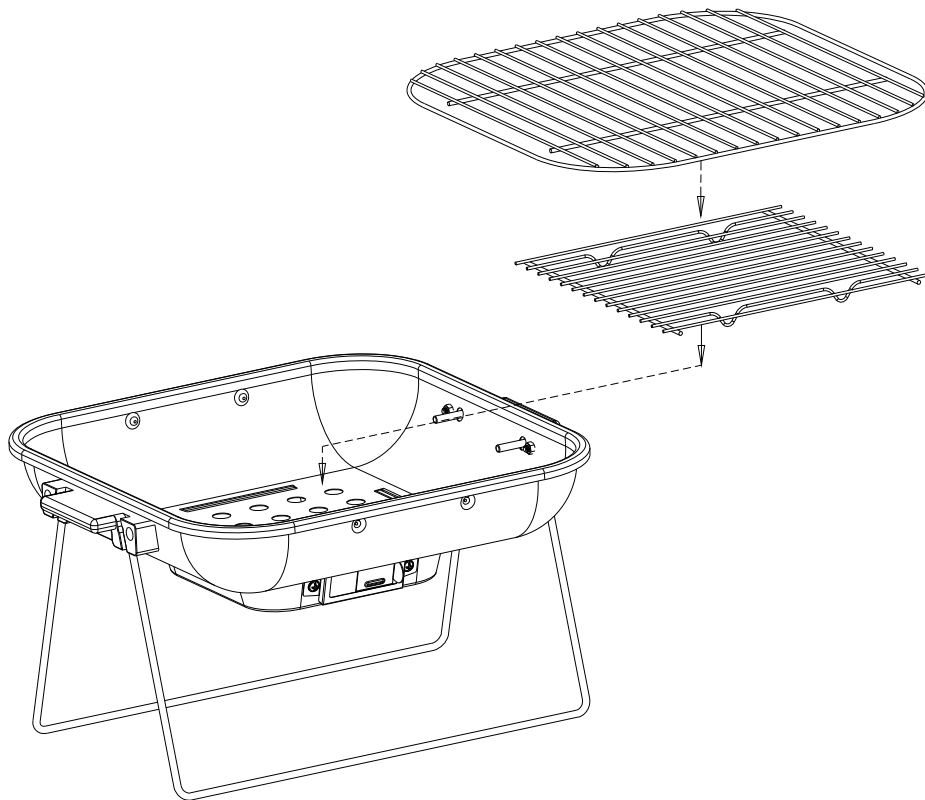
### Step 3

Insert legs into holes of bottom handle.



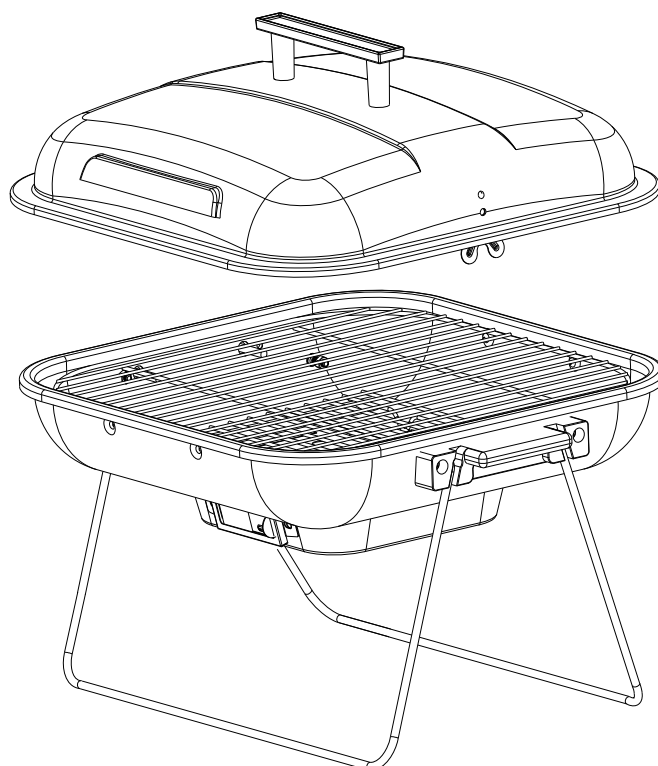
### Step 4

Insert charcoal grid into bottom bowl.  
Insert cooking grid into bottom bowl.



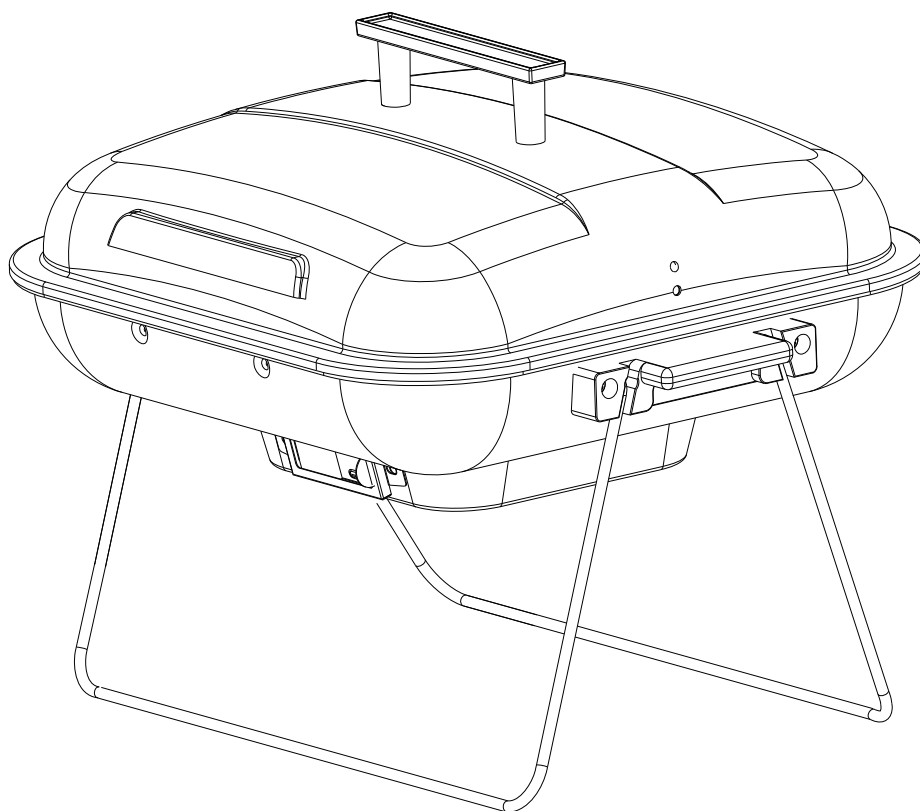
## Step 5

Place lid assembly onto bottom bowl.



## Step 6

Congratulations, your assembly is now complete. Read operating instructions before proceeding.



## SAFETY HINTS

1. Stand your grill on a safe, level surface away from flammable items such as wooden fences or over hanging tree branches. NEVER USE your grill indoors.
2. DO NOT use petrol, paraffin, methylated spirit or lighter fuel to light your charcoal.
3. Once lit, DO NOT move your grill or leave it unattended.
4. Keep children and pets a safe distance from the grill.
5. Keep a fire extinguisher handy.
6. Remember that hot fat may drip out of the bottom bowl so keep your feet clear.
7. DO NOT touch metal parts of grill until it has completely cooled to avoid burns. All handles will be hot and must be handled with care and caution. Use protective gear, such as pot holders or BBQ gloves, when handling the grill.
8. Ensure that the coals have completely cooled before removing the ash.

## HELPFUL HINTS

1. To extend the life of your grill and help reflect the heat more efficiently, line the bottom bowl with aluminum foil. Leave ventilation holes clear by piercing the foil where necessary.
2. Charcoal is available in lump form (large irregular pieces) and briquettes (uniformly sized pieces). Lump charcoal is best in grills for quick-cook foods such as sausage and burgers while briquettes are more suitable for slow-cooked meats.
3. To start your fire, put a small quantity of charcoal in a pyramid shape. Douse the charcoal evenly with lighter fluid and allow to soak a couple minutes. Light the charcoal with flame and allow them to burn until they are covered with ash. Spread the coals evenly over the bottom bowl. Do not completely fill the fire bowl with charcoal as the grill may become too hot to cook successfully.
4. If the barbecue is cooking too quickly, either raise the cooking grid or spread the coals further apart using long handled tongs. If you need to replenish the charcoal, always add to the sides and not to the center of the fire.
5. If the fire flares up due to dripping fat, reduce the flames with a fine water spray.
6. When you have finished cooking, never pour cold water directly on the coals to extinguish them as this may damage your grill. Use old cinders, sand, or a fine water spray.
7. To clean your grill, soak the cooking grate and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your grill outside unprotected.

### **DANGER!**

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

### **DANGER!**

**It is not intended to be installed in or on recreational vehicles and/or boats.**