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# Americana 4250.0A201 Owner's Manual

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# Walk-A-Bout 2.0

## Charcoal Grill Model 4250

Using Domestic and Imported  
Components Our Grills Are



### ! IMPORTANT USAGE NOTES !

ALWAYS USE THE SUPPLIED ASH PAN.

DO NOT USE MORE THAN THE RECOMMENDED AMOUNT OF CHARCOAL BRIQUETTES. (3 pounds)

IF USING "LUMP" CHARCOAL USE LESS! IT BURNS MUCH HOTTER THAN BRIQUETTES AND COULD DAMAGE YOUR GRILL. USE NO MORE THAN WHAT IT TAKES TO COVER THE ASH PAN WITH A SINGLE LAYER.

## Charcoal Grill User's Manual

For Outdoor Household Use Only. Not for Commercial Use.

Need Help? Need to Register Your Grill? Looking for Parts & Accessories?

Visit us online at [www.mecocorp.com](http://www.mecocorp.com) Or call Customer Service at 1-800-251-7558

### ! WARNING

- This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Failure to follow these instructions could result in death or serious injury from explosion or fire.
- Read and follow all warnings and instructions carefully before assembling or using this appliance.

**! DANGER****CARBON MONOXIDE HAZARD**

This appliance can produce carbon monoxide, an odorless toxic gas. Using it in an enclosed space can kill you. Never use this appliance in an enclosed space such as a camper, tent, car, garage or home. This appliance is not intended for and should never be used as a heater.

Meco Corporation strives to be a quality supplier of consumer products. If we omitted any parts needed for assembly, or you need troubleshooting information, please contact us using our toll free number or visit our website.

It is important to register your grill and retain your receipt for warranty purposes.

1-800-251-7558

8 am - 4:00 pm E.S.T. Monday - Friday

1-423-639-1171 (Telephone)

1-423-639-2570 (Fax)

[www.mecocorp.com](http://www.mecocorp.com)

Consumer Service Department

MECO CORPORATION

1500 Industrial Road

Greeneville, TN 37745 USA

**! WARNING**

To reduce the risk of serious injury or death from explosion or fire:

- Never use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.
- Never use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode.
- Never use charcoal grill as a space heater.
- Never use aerosols or store flammable liquids or materials near this charcoal grill. Cap lighter fluid immediately and place a safe distance from the grill.
- Instant light briquettes already have the starter blended in. Do not use lighter fluid, an electric starter, solid, or metal chimney starters with instant light charcoal.
- Never add more instant light briquettes once the fire has been lit. To avoid flame-ups, unpleasant fumes and odors, add regular charcoal briquettes if needed.
- Once the barbecue grill has been lit, do not touch the charcoal briquettes/wood chunks to see if they are hot.
- Never add lighter fluid to already hot or warm coals.
- Never close Hood on flaming charcoal. If closed and re-opened, the flames could leap out and cause burns.
- Never wear loose clothing (hanging shirt tails, clothing with frills, etc.) around a charcoal grill while in use or hot.
- Never lean your body over the charcoal grill when lighting it, while it is hot or is in use.
- Never touch hot surfaces. Use heat resistant gloves, long-handled tongs, or barbecue mitts at all times since the grill will become very hot.
- Never move a charcoal grill when in use or hot.
- Never allow children to operate or play near a charcoal grill. Keep animals and bystanders out of the grill area.
- Never leave grill unattended.
- Allow grill to cool before handling parts or cleaning.
- Allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.
- Never attempt to extinguish a GREASE fire with water or other liquids. Have an ABC fire extinguisher nearby.
- Always have an ABC fire extinguisher, baking soda or a bucket of sand in case of an uncontrolled fire.



**WARNING: Cancer and Reproductive Harm -**

[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

## Preparation for Use



## 100% Pre-Assembled

Unlock Hood Latch. Remove Cooking Grid and Owner's Manual from grill. Make sure there are no loose parts before discarding any packing materials.

Note: Before using your grill, read this User's Manual. Follow instructions of each step in the order they are written as you look at the illustrations.

If you have any questions, need replacement parts or help, contact Customer Service at 1-800-251-7558 or go to [www.mecocorp.com](http://www.mecocorp.com). For faster service, be sure to have the grill model number from the front of this manual. If you need a replacement part under warranty, a proof of purchase will be necessary. You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-2570 and reference your model number. It is important to register your grill and retain your receipt for faster service. You may register your grill at [www.mecocorp.com/registration](http://www.mecocorp.com/registration) or text "GOUSA" TO 555888.



## WARNING

To reduce the risk of serious injury from a cut or pinch hazard:

- Wear protective gloves when handling parts that could have sharp edges.
- Follow instructions for folding and unfolding the Grill Legs.
- Keep hands and fingers away from hinges and pivot points and vent openings.
- Be sure all legs are fully extended and locked in place with the silver snap button fully extended through the hole in the leg to help prevent grill from tipping over. Verify the legs are locked in position before each use.
- Only operate on level ground.

**Step 1**

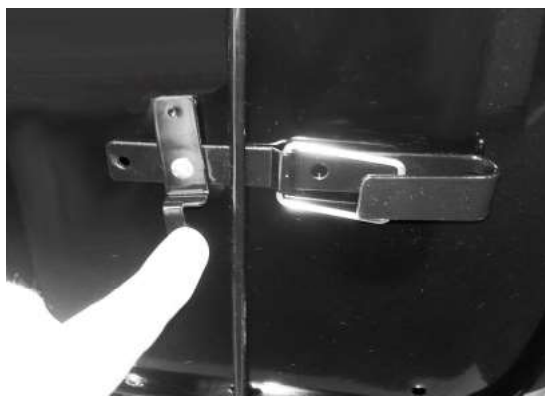
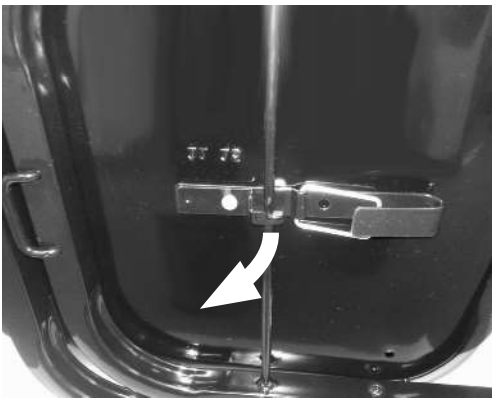
After removing Grid and Ash Pan, lock Hood and Bowl with the Hood Latch.

**Step 2**

Lay the Grill on its side in the grass or a soft, level area.

**Step 3**

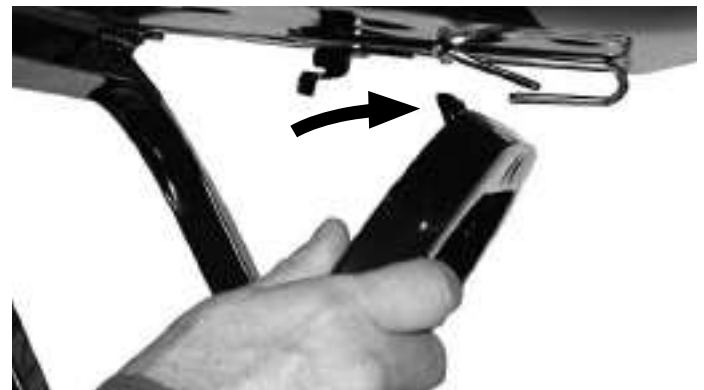
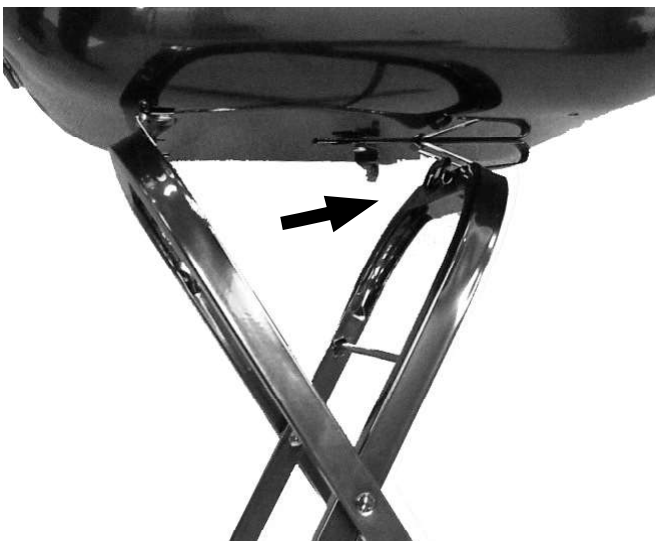
On the underside of the grill bowl, swing the Pivot Latch away from the Leg Crossrod.

**Step 4**

While still on its side, swing the Legs out.

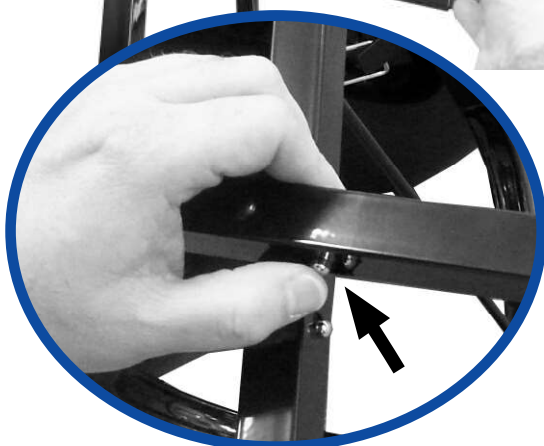
**Step 5**

Grasp the top of the free Leg and push it toward the Bottom Bowl Bracket and Safety Latch. Fit the Loop on the Leg onto the end of the Bowl Bracket. Push it all of the way to the back of the bracket so that the silver Safety Latch falls in place behind the Loop. Keep the grill on its side.



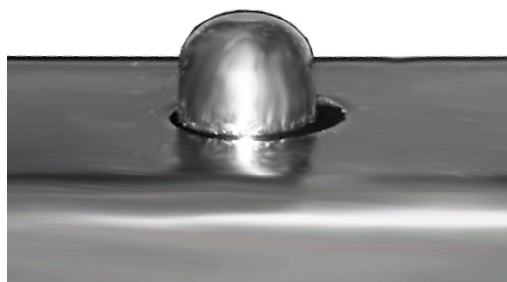
## Step 6

Extend the legs. Grasp the end of any leg near the foot cap with one hand. Grasp the same leg further up near the silver snap button. Depress the snap button while pulling on the end of the leg. Continue slowly extending the leg until the snap button audibly clicks into the lower hole. Make sure all legs are adjusted to the lower hole.



## Step 7

Grasp the grill by the Handle and the lip of the hood and bowl. Rotate Grill upward until Grill is upright with all four feet stable on the ground.



FULLY ENGAGED SNAP BUTTON

## ! WARNING

To reduce the risk of serious injury from fire or tip hazard:

- After assembly and before each use, always confirm that legs are ALL locked in place with the silver snap button fully extended through the hole in the leg. Grasp each leg and attempt to move in or out without touching the silver snap button. If the button is properly engaged, the leg will not extend in or out.
- Do not adjust legs while grill is in use.

### ! IMPORTANT USAGE NOTES !

ALWAYS USE THE SUPPLIED ASH PAN.

DO NOT USE MORE THAN THE RECOMMENDED AMOUNT OF CHARCOAL BRIQUETTES. (3 pounds)

IF USING "LUMP" CHARCOAL USE LESS! IT BURNS MUCH HOTTER THAN BRIQUETTES AND COULD DAMAGE YOUR GRILL. USE NO MORE THAN WHAT IT TAKES TO COVER THE ASH PAN WITH A SINGLE LAYER.

## USING CHARCOAL

### WARNING

To reduce the risk of serious injury or death from explosion or fire:

- Be careful when burning charcoal to help avoid getting burned from flame, heat, hot coals or surfaces.
- Be aware of wind blown sparks.
- Never use alcohol or drugs while assembling or operating grill. They could impair your ability to properly assemble or safely operate this appliance.

## SELECTING A LOCATION

### WARNING

To reduce the risk of serious injury or death from explosion or fire:

- Locate grill in an open area away from buildings, dry leaves, wood or brush, and at least 10 feet away from any house or building.
- Always make sure the grill is on a level, stable surface and not tilted toward the front or back.
- Do not use the grill in a garage, breezeway, carport, porch, high traffic area or on or under any surface that can catch fire.
- Do not use grill indoors, on recreational vehicles, in the cargo area of trucks or on boats.

## STARTING A FIRE

### WARNING

To reduce the risk of serious injury or death from explosion or fire:

- Never light the grill without the Ash Pan in place.
- Do not use lighter fluid, an electric fire starter solid, or chimney starters with instant light charcoal. This could cause flame-ups, unpleasant fumes and odors.
- Always leave Hood all the way open until the flames have died down.
- Should electrically operated starters be used, be sure they are properly grounded according to local codes.
- Electrical cords should be placed away from walkways or traffic areas.
- Use barbecue mitts and long handled tongs to spread out the hot charcoal.
- If fire that threatens personal safety or property, call the fire department immediately.

## COOKING ON YOUR GRILL

### WARNING

- To reduce risk of burns from trapped hot air and steam, open the Hood carefully.
- Do not grasp the Cooking Grid with your hands while it is hot. Use barbecue mitts for handling.
- If flare-ups occur, close the Hood and Front Vent with barbecue mitts or long handled tongs to stop flare-up. Do not use water.

## END OF COOKING SESSION

### WARNING

To reduce the risk of serious injury or death:

- Allow the grill to cool completely before cleaning, folding legs, transporting or storing or putting on a grill cover.
- Allow coals to burn out and let the ashes cool completely before disposing of them.
- Empty and clean the Ash Pan after each cooking session so excessive grease and ashes do not accumulate.
- Store your charcoal grill in a cool dry place.
- Do not store additional charcoal and lighter fluid under or near the grill or any heat source.
- Do not store charcoal and lighter fluid indoors.
- Store out of the reach of children.
- To avoid a fire or explosion, do not store charcoal or lighter fluid near a heat source.
- Always cap the lighter fluid when not in use and place a safe distance from the grill.

### WARNING

To reduce the risk of injury during transport from burn or impact hazard:

- Be sure the grill is completely cool before folding for transport or storage.
- Confirm all legs are locked in place and the Hood Latch is securely closed and engaged with the bowl.

## **STARTING A CHARCOAL FIRE IN YOUR Aussie Walk-A-Bout 2.0**

**STEP 1.** Use a high quality charcoal.

**STEP 2.** Open the hood and the front vent.

**STEP 3.** Remove the Cooking Grid and place the Ashpan in the bowl of the grill with the bumps facing up.

**STEP 4.** Place about three pounds of charcoal (45 to 60 briquettes depending on brand) in the ashpan.

**STEP 5.** Make a pyramid shaped stack near the front of the Bowl. When using charcoal that IS NOT instant light, soak with charcoal lighter fluid following the instructions on the lighter fluid container.

**Warning: Do not use lighter fluid if you are using instant light briquettes an electric fire starter or solid or metal chimney starters.**

**STEP 6.** Let the lighter fluid soak in for approximately one minute.

**STEP 7. With the hood OPEN,** carefully light the charcoal and let it burn for 20 to 30 minutes or until it is covered with a light gray ash.

**STEP 8.** Use long-handled tongs to arrange the charcoal in a checkerboard pattern. Leave about one-half inch of space between each piece of charcoal. This will reduce the risk of flare-up from the meat drippings and should provide you more even heat for grilling.

NOTE! The specially designed bumps formed into the ashpan help you to arrange the briquettes and provide air circulation for a longer, more even cooking session. It is normal for the pan's steel to be discolored after being exposed to fire. This does not effect performance.

## **COOKING ON YOUR Aussie Walk-A-Bout 2.0**

**1. TILT-AWAY HOOD...**Leave the hood open for "Texas Style" open-air barbecuing. Close the hood for "Smoker" cooking or when you want to hold in all the heat.

**2. ADJUSTABLE DRAFT...**Leave the hood and front bowl vent open for the most heat, close them to lower the heat. It takes a few minutes for the charcoal to react to the vent adjustment. The open rear vent holes will allow enough air flow to prevent the charcoal from going out.

**3. COOKING ON THE GRID...** Use barbecue mitts for handling the Cooking Grid. For SLOWER cooking, shift the Cooking Grid toward the rear and into the upper Grid Bracket slots. For FASTER cooking, shift the Cooking Grid toward the front and into the lower Grid Bracket slots. THE GRID WIRES RUN FRONT TO BACK.

**4. FLARE-UPS...**Close the hood and front vent for at least one minute to stop flare-ups. Never use water.

**5. SMOKING...**For true smoke flavor, use chips or chunks of wood from nut or fruit trees such as hickory, walnut, cherry or apple. Soak the chips in water overnight (or at least 2 hours before cooking) so they will not burn so quickly when you put them on the charcoal. After you get the fire started and charcoal spread to one side of the bowl, scatter the soaked chips on top of the hot charcoal using tongs. Spray the Cooking Grid with cooking spray before placing on the grill so food does not stick, then place the Cooking Grid in the highest position. WARNING: Use long barbecue mitts to place the grid. Place the meat on the grid on the side away from the coals, close the hood, and adjust the vents for the desired heat. For the lowest heat, close the hood and front vent. The open rear vent holes will allow enough air flow to prevent the charcoal from going out. Continue adding chips while the meat cooks to maintain the appropriate amount of smoke. Smoking is a very slow process. Therefore, allow plenty of cooking time.

## **CARE OF YOUR Aussie Walk-A-Bout 2.0 (AFTER the grill is completely cool)**

**Ash Pan...**Remove the ashes after each time you cook as soon as the charcoal has cooled fully. Pour out the ashes or wrap them in aluminum foil. Never put hot ashes in a garbage container. You can save any leftover charcoal for use next time you cook. Use a garden hose to wash out grease and ashes. Let the Ash Pan dry before storing. Discoloration of the Ash Pan from the fire is normal.

**Cooking Grid...**Use a detergent and hot water solution. A stiff brush may be helpful in removing heavy grease deposits.

**Hood and Bowl...**Dampen a cloth in hot water and a detergent solution. Wipe both the inside and outside of the hood and bowl. WARNING: Be careful around sharp edges of the grill and vent openings. Wipe all areas dry before storing. NOTICE: Do not use oven cleaner or abrasive cleaner on your grill. This may cause damage to the paint finish.

**Storage...**After you have cleaned your grill, store it in a clean, dry area. Leave all the vents open so moisture does not collect inside causing rust. If you store your grill outside, cover it and close the top vent to help keep moisture out. DO NOT HANG GRILL BY THE HOOD HANDLE.

**If rust appears on your grill,** clean and buff the affected area with steel wool. Touch up bare metal with a high heat paint specified for barbeque grills. Follow paint manufacturer's instructions for use.



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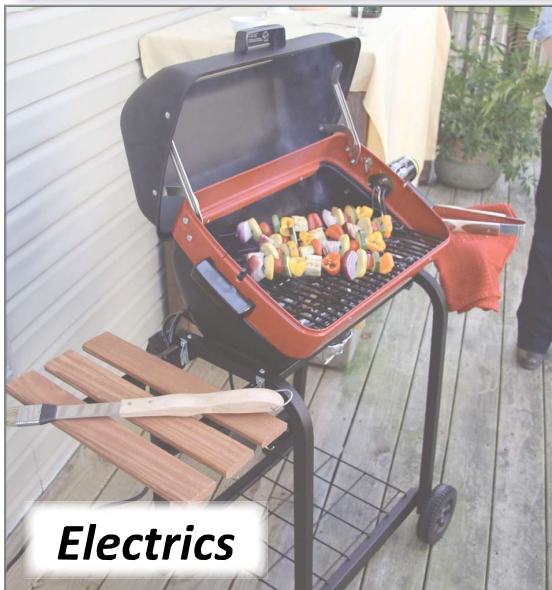
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**Smokers**



**Charcoal**



**Electrics**



**Fully-Assembled**

*To validate your warranty, register your grill at [www.mecocorp.com](http://www.mecocorp.com)  
Replacement parts require proof of purchase. Please save your receipt.*