

BRINKMANN®

Professional Grill
Extra Heavy-Duty Charcoal Grill

OWNER'S MANUAL
ASSEMBLY AND OPERATING INSTRUCTIONS

⚠ WARNING

READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.



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 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 tray contains hot coals.
 - 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 outdoor use only. Do not operate grill indoors or in an enclosed area.
 - 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 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.
 - Never use charcoal that has been pre-treated with lighter fluid. Use only a 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 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.
 - When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
 - Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
 - Use caution when adjusting charcoal grate height. The weight of the charcoal on the grate may cause it to fall farther than intended. Handle may be hot when in use.
- Grill is hot when in use. To avoid burns:
- DO NOT attempt to move the grill.
 - Lock the wheels 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 since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Never place more than 15 pounds on side tables. Do not lean on the side tables.
- Do not exceed a temperature of 400°F. 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 when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.
- When opening lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause bodily injury.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Close lid 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 reapply a light coat of oil to interior 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.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- 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. Repairs should be performed by The Brinkmann Corporation only.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.

**FAILURE TO ADHERE TO SAFETY WARNING 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 ASSEMBLING OR OPERATING YOUR GRILL.**

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

(Proof of purchase will be required.)

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

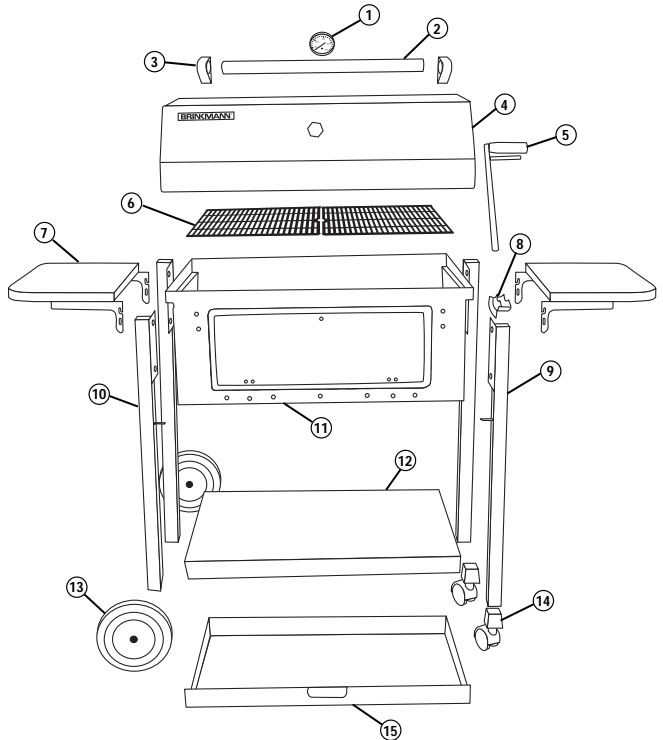
We recommend two people work together when assembling this unit.

The following tools are required to assemble this Professional Grill:

- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

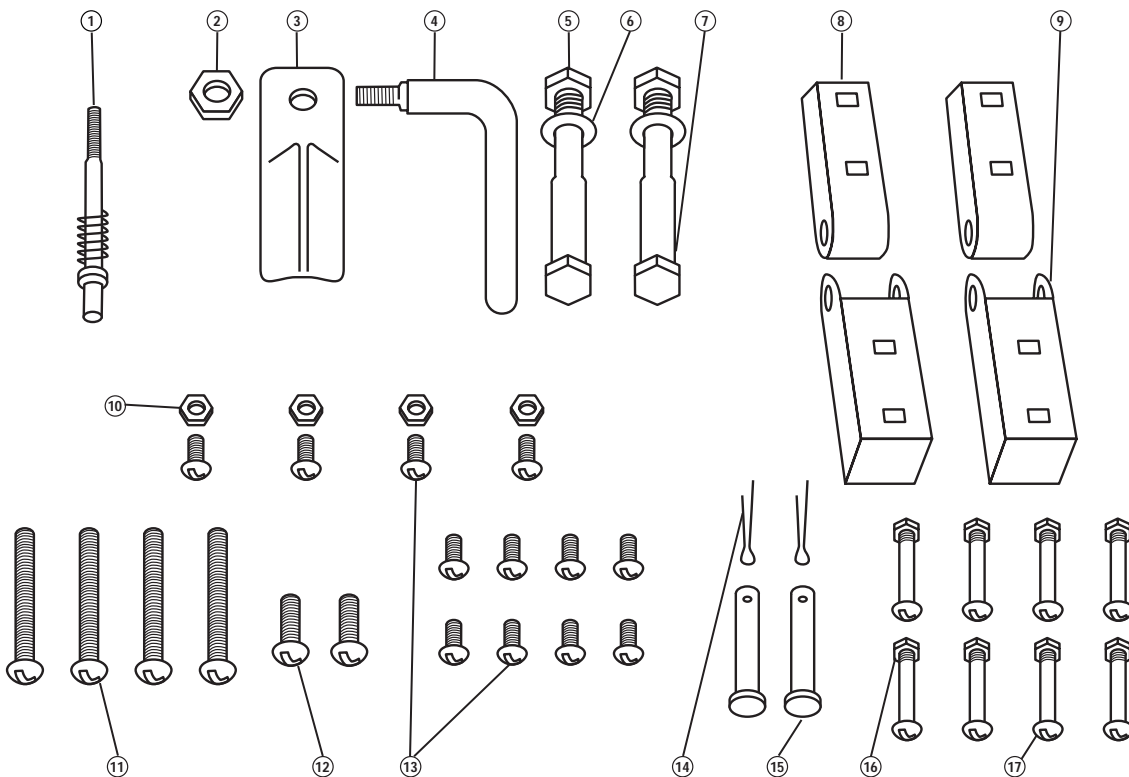
PARTS LIST - PROFESSIONAL GRILL:

- ① 1 Temperature gauge
- ② 1 Handle
- ③ 2 Handle stands
- ④ 1 Lid
- ⑤ 1 Adjuster arm
- ⑥ 2 Cooking grills
- ⑦ 2 Side shelves
- ⑧ 1 Adjuster arm guide
- ⑨ 2 Right legs
- ⑩ 2 Left legs with axle holes
- ⑪ 1 Lower grill housing
- ⑫ 1 Bottom shelf
- ⑬ 2 Wheels
- ⑭ 2 Locking casters
- ⑮ 1 Charcoal ash tray



Parts Bag Contents

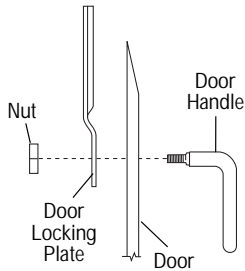
- ① 1 Adjuster arm lock pin
- ② 1 10 X 8 mm hexagonal nut
- ③ 1 Door locking plate
- ④ 1 Door handle
- ⑤ 2 10 X 8 mm hexagonal nuts
- ⑥ 2 Washers
- ⑦ 2 10 X 85 mm Phillips hex head bolts
- ⑧ 2 Upper hinges
- ⑨ 2 Lower hinges
- ⑩ 4 6 X 5 mm hexagonal nuts
- ⑪ 4 6 X 45 mm Phillips head bolts
- ⑫ 2 6 X 15 mm Phillips head bolts
- ⑬ 12 6 X 12 mm Phillips head bolts
- ⑭ 2 Cotter pins
- ⑮ 2 Hood pivot pins
- ⑯ 8 6 X 5 mm hexagonal nuts
- ⑰ 8 6 X 28 mm Phillips head bolts



Choose a good, cleared assembly area and get a friend to help you put your grill together. Lay cardboard down to protect grill finish and assembly area. Turn the grill on its side to begin assembly.

Step 1

Insert door handle through hole in door with handle pointing down. Place door locking plate over door handle pointing up and secure with a 10 X 8 mm hexagonal nut.



Step 2

Insert casters directly into holes in bottom of legs without axle holes.

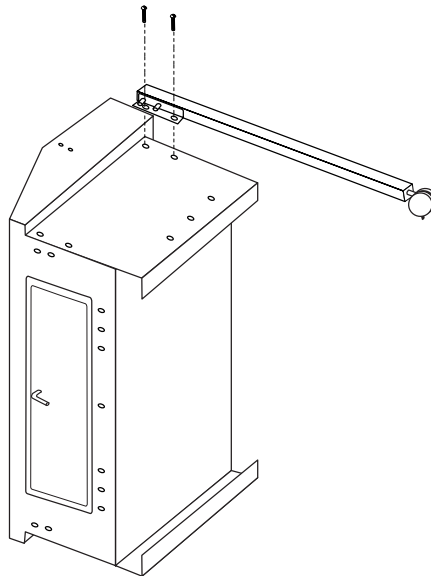
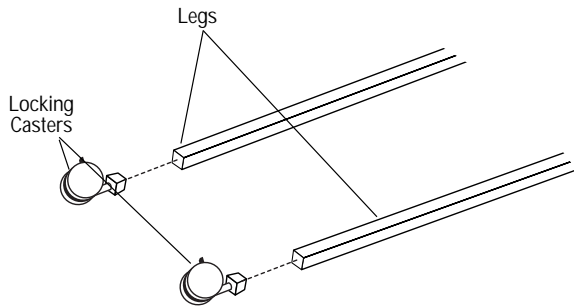
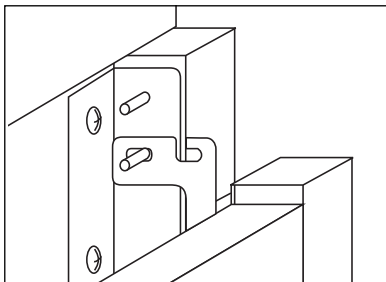
Note: For steps 3, 4, and 5, use the legs with casters. Do not use legs with axle holes.

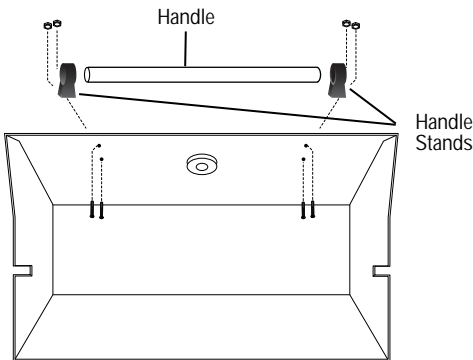
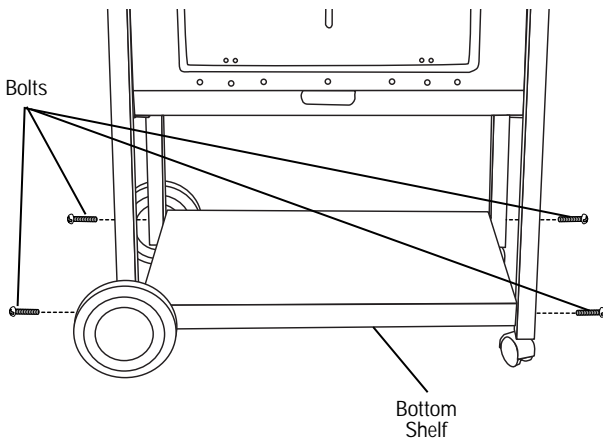
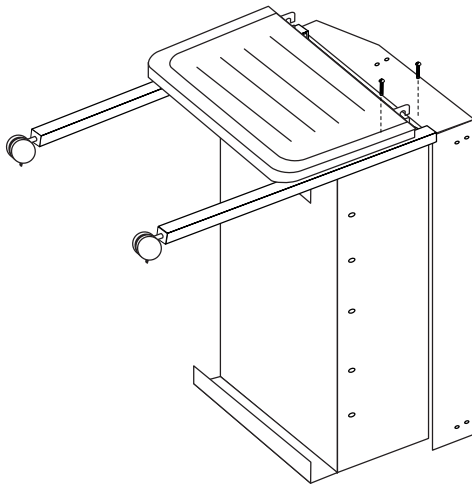
Step 3

Align the holes in one leg bracket with the holes in the body of the grill. Insert two 6 X 12 mm Phillips head bolts through the leg bracket and secure to the grill body.

Step 4

Hang a shelf onto the lower stud of the leg that you have attached to the grill body.





Step 5

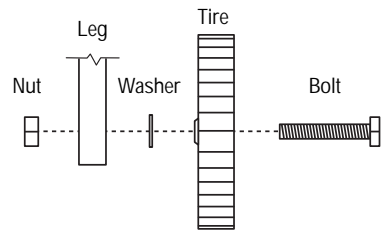
Insert the lower stud of the opposite leg bracket into the opposite side of the shelf. Align the holes in the leg bracket with the holes in the grill body. Insert two 6 X 12 mm Phillips head bolts through the leg bracket and secure to the grill body.

Step 6

With the help of a friend, turn grill onto opposite side. Try to minimize stress on the legs and shelf. Repeat steps 3 through 5 with legs with axle holes.

Step 7

Insert 10 X 85 mm hexagonal bolt through wheel with flat side of the tire facing out. Place a washer onto the end of the bolt. Insert bolt through leg axle hole and secure with 10 X 8 mm hexagonal nut.



Step 8

With the help of a friend, set the unit upright. Try to minimize stress on the legs of the grill.

Step 9

Have a friend help you align holes in bottom shelf with screw holes in legs. Insert four 6 X 45 mm Phillips head bolts through the legs and secure to the bottom shelf.

Step 10

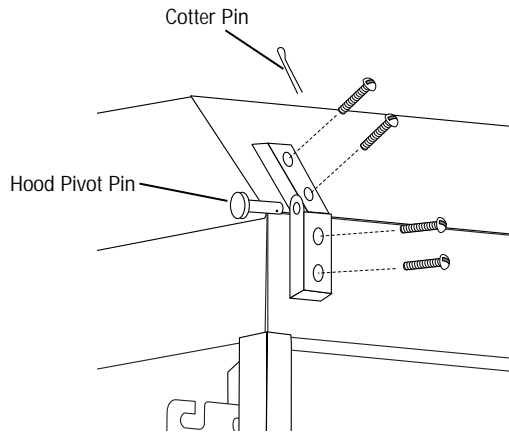
Attach one handle stand using two 6 X 12 mm Phillips head bolts and two 6 X 5 mm hexagonal nuts. Next insert hood handle into handle stand. Place the other handle stand over handle and attach by using two 6 X 12 mm Phillips head bolts and two 6 X 5 mm hexagonal nuts.

Step 11

Attach one half of each hinge to the outside back of the body using 6 X 28 mm Phillips head bolts and 6 X 5 mm hexagonal nuts. Thread bolts into nuts but do not tighten. Attach the other half of each hinge to the outside back of the lid using 6 X 28 mm Phillips head bolts and 6 X 5 mm hexagonal nuts. Thread bolts into nuts but do not tighten.

Step 12

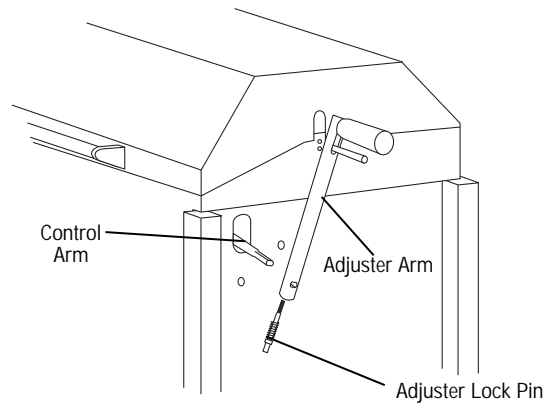
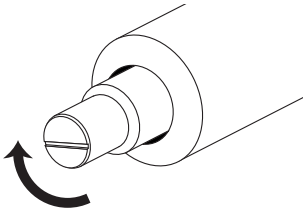
Rest lid on the body and align hinges to insert hood pivot pins. Insert cotter pins into hood pivot pins and bend ends out slightly. Tighten all hinge screws on lid and grill body until secure.



Step 13

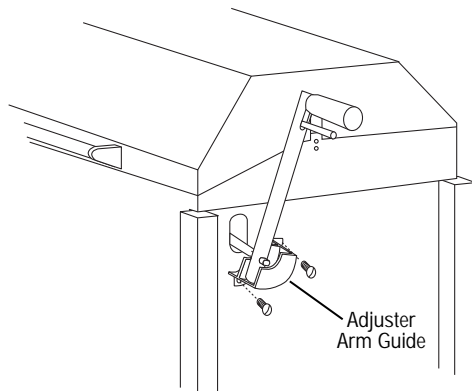
Slide charcoal grate adjuster arm onto control arm. Insert adjuster lock pin and spring into hole in end of adjuster arm as illustrated and tighten securely.

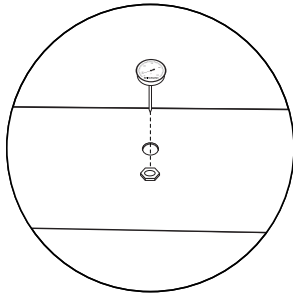
NOTE: With the adjuster arm trigger at its lowest level, tighten adjuster lock pin clockwise into the end hole of adjuster arm.



Step 14

With the charcoal grate at its lowest level, slide the adjuster lock pin into the first hole of the adjuster arm guide. Attach adjuster arm guide onto side of grill and thread 6 X 15 mm Phillips head bolts and thread 6 X 15 mm Phillips head bolts into welded nuts on inside of grill. Tighten securely.





Step 15

Remove tightening ring from temperature gauge. Insert temperature gauge through the opening on front of lid, re-thread tightening ring.

Step 16

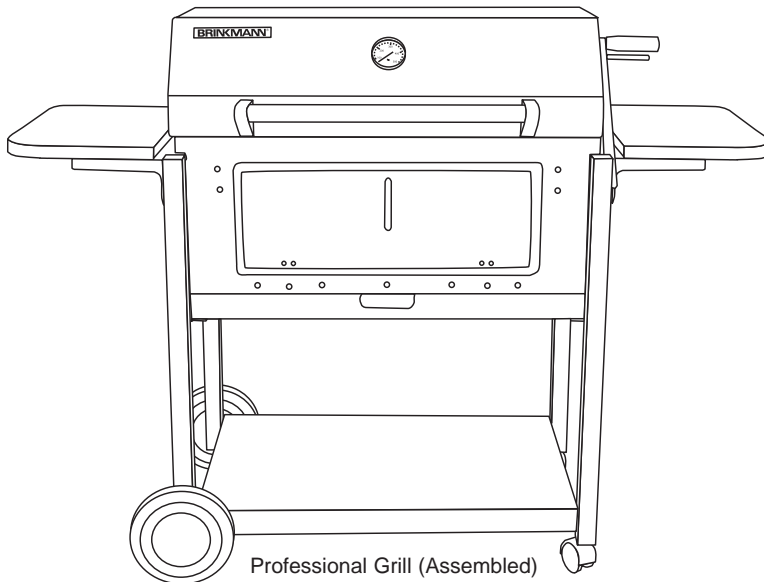
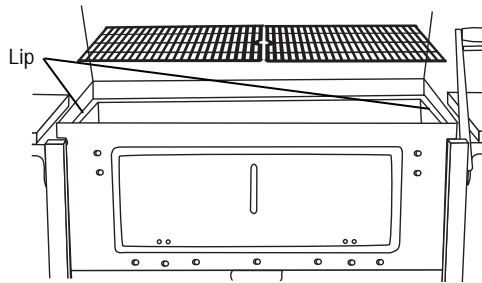
Place cooking grills on lip of body.

Step 17


Slide charcoal ash tray into guides at bottom of grill body.



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



PREPARATION FOR USE & LIGHTING 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 AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

Curing Your Grill

Prior to your first use of the Brinkmann Professional 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 your Brinkmann Professional Grill.


IMPORTANT: To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use. A cover for your Professional Grill may be ordered directly from Brinkmann by calling 1-800-468-5252.

Step 1


Lightly coat all interior surfaces of the Professional Grill including cooking grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate or charcoal tray.

Step 2

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

 **WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

 **WARNING:** 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 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 of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of 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 charcoal lighting fluid safely away from the grill.

Step 4

With grill lid and door open, stand back and carefully light charcoal through the door. Allow to burn until covered with a light ash (approximately 20 minutes).



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

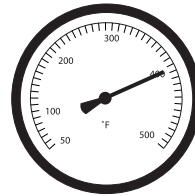
With coals burning strong, close the lid and door. Allow the temperature to reach 225° on the heat indicator. Maintain this temperature for 2 hours.

Step 6

Increase the temperature to 400° on the heat indicator. 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.


NOTE: It is important that the exterior of the grill is not scraped or rubbed during the curing process.


IMPORTANT: To protect your smoker from excessive rust, the unit must be cured periodically and covered at all times when not in use. A smoker cover can be ordered directly from Brinkmann by calling 1-800-468-5252.



**YOUR BRINKMANN PROFESSIONAL GRILL IS NOW CURED
AND READY FOR USE.**

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 AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**


Smoking

Step 1

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

 **WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Carefully place 5 to 6 pounds of hot coals on left side of charcoal grate.

 **WARNING:** 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 or lay inside of cooking chamber under charcoal tray.

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. Place 5 to 6 pounds of charcoal on left side of 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 safely away from the grill.

Step 3

With grill lid and door 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.

 **WARNING:** 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

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 5

Place cooking grills on grill support lips. Use charcoal grate adjuster arm to position charcoal grate to lowest level.

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

Step 6

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

Step 7

The ideal smoking temperature is between 175°F and 250°F. 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 8

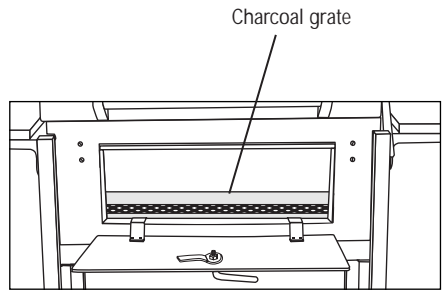
Allow grill to cool completely, then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

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 charcoal tray 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 $\frac{2}{3}$ full. **Build your fire on the opposite side of water pan.**

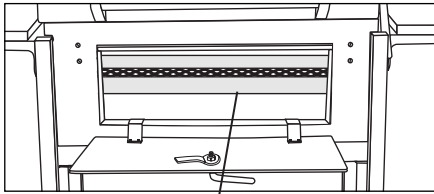
CAUTION: Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan.



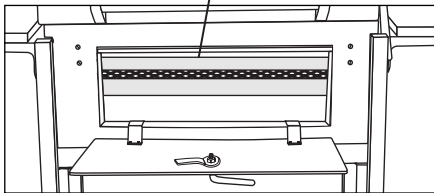
*Lower Charcoal Grate Level
(Smoking)*

Smoke Cooking Tips

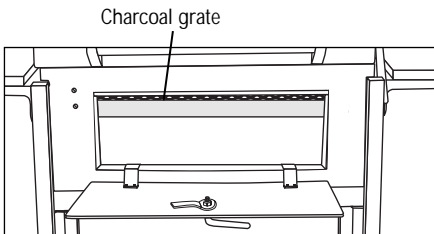
Grilling/Searing



Charcoal grate



Middle Low/Middle High Charcoal Tray Level
(Grilling)



High Charcoal Tray Level
(Searing)

Step 1

Lightly coat all interior surfaces of the Professional Grill including cooking grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate or charcoal ash tray.

Step 2

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

! WARNING: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Open the side air vents halfway. When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

! WARNING: 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 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 of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of 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 charcoal lighting fluid safely away from the grill.

Step 4

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

! 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 cooking grill on grill support lips. Use charcoal grate adjusters to position charcoal grate 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 grill and close grill lid. By closing the side air vents more, the burning intensity is slowed. **Always use a meat thermometer to ensure food is fully cooked before removing from grill.**

Step 7

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

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" long and 1" to 2" 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. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Professional 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.

Flavoring Wood



Regulating Heat

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 arm to place charcoal grate at the lowest level of cooking chamber. Open door to allow access to charcoal grate.

Step 3

Stand back 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 grate, 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.



WARNING: 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 grate to desired cooking level.

Step 5

Close the grill lid and door. 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. A smoker cover may be ordered directly from Brinkmann by calling 1-800-468-5252.
- Wash cooking grill and charcoal grate with hot, soapy water, rinse well and dry. Lightly coat grill 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. Do not coat charcoal grate or charcoal ash tray.
- 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, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

ACCESSORIES



The Art of Smoke Cooking Cookbook

Contains 40 exciting yet simple recipes using the delicious technique of smoke cooking. Beautifully photographed full-color, sixty-six page hardback cookbook presents old favorites as well as new recipes such as smoked meatballs & spaghetti, smoked pizza, smoked tomato soup and smoked peach cobbler.

Model 812-3327-0



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 812-3450-0 (Hickory)

Model 812-3440-0 (Mesquite)



Smoke'N Spice Seasoning

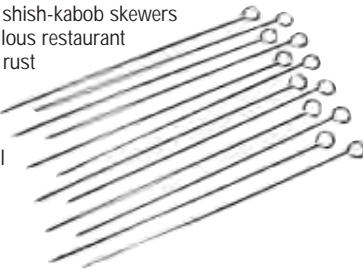
These custom blended spices are a delicious marinade seasoning for smoke cooking and grilling. Contains no MSG. Available in red and white meat varieties in a money-saving 2-pack.

Model 812-3322-0

Professional Shish-Kabob Skewers

These heavy-duty, 18" shish-kabob skewers are extra-long for fabulous restaurant style kabobs. Made of rust resistant stainless steel to last for years. Ideal for use in our Smoke'N Pit horizontal smokers and grills.

**Set of 12
812-2904-0**



BBQ Clip-on Portable Light

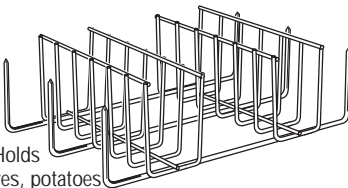
This powerful, portable light clips onto your grill to brighten your evening barbecues. The built-in reflector provides maximum illumination for a variety of uses. Features include long-life soft white fluorescent bulb, conveniently located ON/OFF switch, heavy-duty plastic clip that clamps to most surfaces, and a flexible goose neck with swivel control. Uses 4AA batteries (not included).

812-5060-0

Rib Rack

Chrome-plated rack can greatly increase the cooking capacity of your smoker. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.

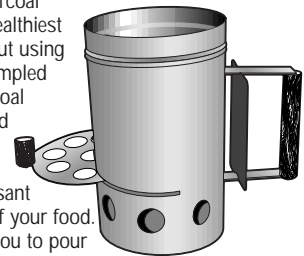
Model 600-0062-3



Deluxe Charcoal Starter

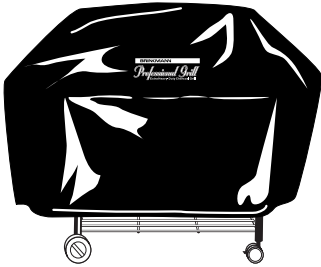
The Brinkmann Deluxe Charcoal Starter is the fastest and healthiest way to light charcoal without using lighter fluid. Just place crumpled newspaper under the charcoal starter, fill with charcoal and light. You'll have hot, glowing coals in about 15 minutes with no unpleasant fumes to affect the flavor of your food. Our unique design allows you to pour the hot coals from the top or simply slide the grate out and lift to release hot coals through the bottom of starter into your smoker or grill.

Model 812-4080-0



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

ACCESSORIES



Professional Grill Smoker Cover

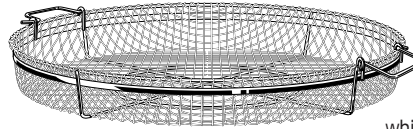
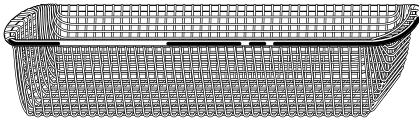
Our heavy-duty, durable vinyl cover with felt backing provides years of protection for Brinkmann Professional Grill. This top-of-the-line cover comes with closure strips at both ends to prevent cover from slipping or blowing off. Black.

Model 812-3214-0

Meatloaf Basket

The unique basket weave prevents meatloaf from falling through the grill while allowing smoke, steam and heat to flow into the food. Also, provides a convenient method for lifting your meatloaf in and out of the smoker.

Model 400-0073-0



Smoker Basket

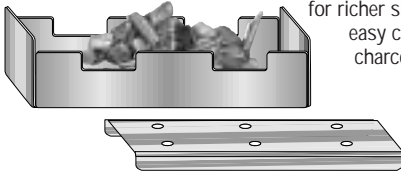
The unique basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow into the food. Great for fish, shrimp, vegetables and hors d'oeuvres. Also, provides a convenient method for lifting food in and out of the smoker. Great for large cuts of meat such as turkeys and roasts.

Model 400-0074-0

Stainless Steel Wood Chip Smoking Box

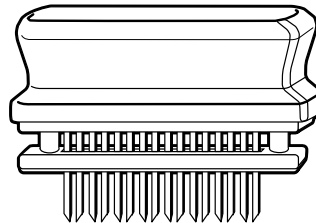
Rugged stainless steel smoking box allows wood chips to burn longer for richer smoke flavor and provides easy cleanup of ashes. Ideal for charcoal, electric, gas smokers and grills.

Model 812-3311-0



Meat Tenderizing Machine

The Jaccard Meat Tenderizing Machine's Stainless Steel blades penetrate meat in a single stroke. Easy to use with one hand. This tenderizer makes any cut of meat unbelievably tender and allows marinade and smoke to penetrate deeply into meat. Also reduces cooking time and helps retain flavorful juices. Made from ABS plastic with stainless steel blades. Completely dishwasher safe. Protective cover included.



**16 Blade Tenderizer
Model 812-5016-0**

**48 Blade Tenderizer
Model 812-5048-0**

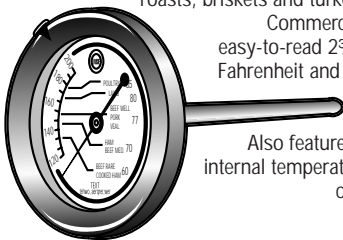
Commercial-Quality Meat Thermometer

An essential tool when cooking all types of meat. Get perfectly smoked roasts, briskets and turkeys without cutting into the meat.

Commercial-quality thermostat features an easy-to-read 2 3/4" dial with a 5 1/2" stem. Features Fahrenheit and Centigrade readings and National Livestock and Meat Board recommended temperatures.

Also features the newly recommended 170°F internal temperature for fresh pork. Stainless steel construction and dishwasher safe.

Model 812-4100-0



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 Professional 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 replacement parts for your Professional Grill under the terms of this warranty, please call Customer Service Department at 1-800-527-0717. **A receipt will be required.** The Brinkmann Corporation will not be responsible for any cookers forwarded to us without prior authorization. Professional Grill must be returned to the original place of purchase for replacement of the unit.

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 PROFESSIONAL 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.