

USAGE INSTRUCTIONS

» **PREPARATION BEFORE USE:** BEFORE LIGHTING THE GRILL, CLEAN THE GRATES WITH A BRUSH TO REMOVE ANY DEBRIS FROM PREVIOUS USES. ALSO, ENSURE THERE ARE NO FLAMMABLE MATERIALS NEARBY.

» **LIGHTING THE GRILL:** FILL THE BOTTOM WITH CHARCOAL AND IGNITE IT USING A LIGHTER OR MATCHES.

» **ADJUSTING THE TEMPERATURE:** DEPENDING ON YOUR COOKING NEEDS, INCREASE THE TEMPERATURE OF THE GRILL BY INTRODUCING AIRFLOW TO THE CHARCOAL / WOOD.

» **COOKING:** ONCE THE GRILL REACHES THE DESIRED TEMPERATURE, PLACE YOUR FOOD ON THE GRATES USING APPROPRIATE UTENSILS AND MONITOR THE COOKING PROCESS, FLIPPING OR ROTATING THE FOOD AS NEEDED.

» **CLEANING AND MAINTENANCE:** AFTER USE, ALLOW THE GRILL TO COOL DOWN COMPLETELY BEFORE CLEANING. DISPOSE OF CHARCOAL ASH PROPERLY AND WIPE DOWN THE GRATES WITH A GRILL BRUSH. CLEAN THE GRATES AND SURFACES WITH WARM, SOAPY WATER. STORE THE GRILL IN A COOL, DRY PLACE ONCE IT'S CLEAN AND DRY.

» **FOLDING AND STORAGE:** TO FOLD THE GRILL, REVERSE THE STEPS OF ASSEMBLY. DETACH ANY REMOVABLE PARTS AND FOLD THE LEGS BACK INTO THE MAIN BODY. ENSURE ALL LOCKS AND HINGES ARE SECURE BEFORE STORING IT IN ITS CARRYING CASE OR DESIGNATED STORAGE AREA.

» **SAFETY PRECAUTIONS:** NEVER LEAVE A LIT GRILL UNATTENDED, AND KEEP IT AWAY FROM FLAMMABLE MATERIALS. ALLOW THE GRILL TO COOL DOWN COMPLETELY BEFORE PACKING IT AWAY FOR STORAGE. WHEN HANDLING GRILL OR HANDLES, ALWAYS USE GLOVES.

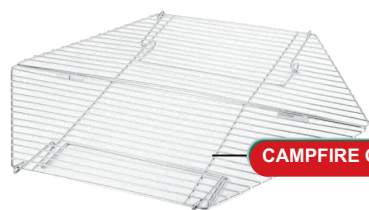
Maintenance and Operation Guidelines

Item Nos.: BB-6X20SS



20" PORTABLE CHARCOAL BBQ AND FIRE PIT

PARTS AND FEATURES



CAMPFIRE GRILL



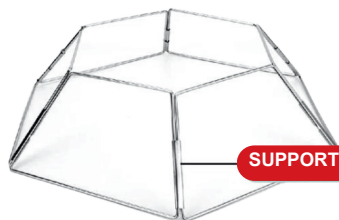
WOOD BURNING GRILL



ASH TRAY



STOVE BAFFLES



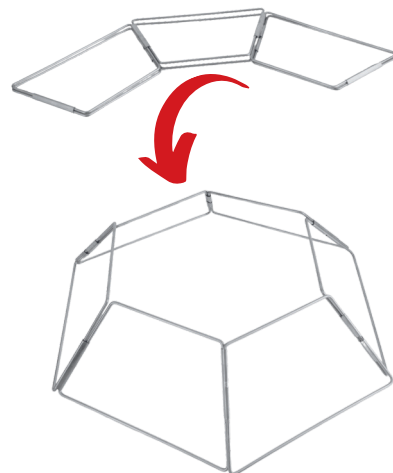
SUPPORTING LEGS



CARRY BAG

HOW TO ASSEMBLE

1. UNFOLD THE SUPPORTING LEGS



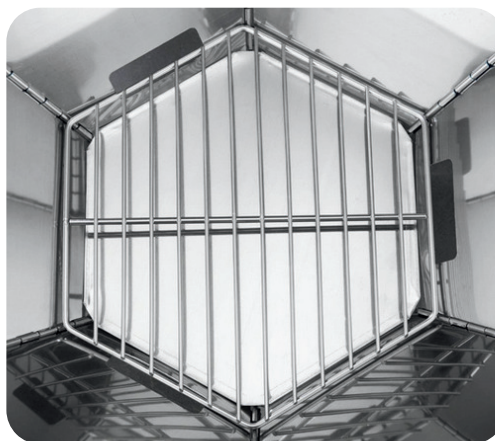
2. PUT THE STOVE BAFFLES ON THE SUPPORT LEGS



3. PUT THE ASH TRAY ON THE BOTTOM OF THE STOVE BAFFLES



4. PUT THE WOOD BURNING GRILL OVER THE ASH TRAY



5. PUT THE CAMPFIRE GRILL ON THE WOOD FIRE PIT.

