

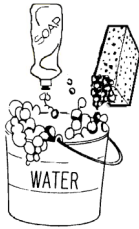
## GRILL PREPARATION & OPERATING INSTRUCTIONS

### PLEASE NOTE: NO RETURNS ON USED GRILLS

Read all safety warnings and instructions carefully  
Before assembling and operating your grill.

**IMPORTANT! BEFORE YOU USE YOUR GRILL FOR THE FIRST TIME YOU MUST SEASON THE CAST IRON COOKING GRATE.**

### Seasoning Your Cast Iron Cooking Grate:



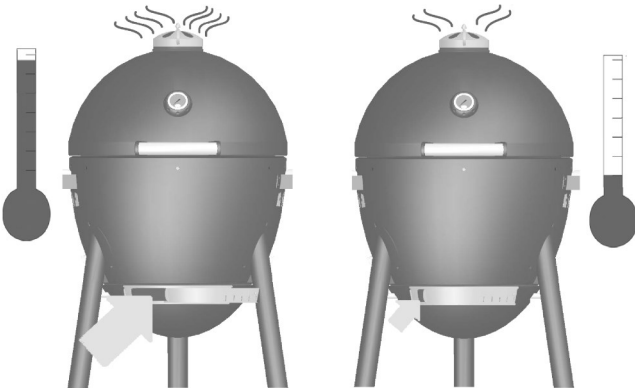
Before you use your grill it is important to season it, this will burn off coating used to protect your grill during shipping, help protect your cast iron grates from rusting and prepare it for use. First wash your cooking grates in warm soapy water. Rinse thoroughly and dry completely with a towel. **DO NOT AIR DRY. NEVER PUT YOUR COOKING GRATE OR ANY PART OF YOUR GRILL IN YOUR DISHWASHER.**

Once your cooking grate is dry apply a coating of vegetable oil or shortening to your cooking grate, be sure to coat both sides thoroughly. To finish seasoning your grill start a fire in your grill, we recommend using **Lump Charcoal**, Heat your grill to 400 °F for an hour, this will burn off any chemical residues left from shipping and manufacturing and season your cooking grate. Seasoning should be done periodically to lengthen the life of your cooking grate.

**TIP:** Clean grates while warm using gloves and a baseball sized aluminum foil ball.

### Lighting Your Grill:

Note: we recommend using **Lump Charcoal** because they contain no additives or fillers. This makes for more efficient burning, less ash than charcoal briquettes and much better tasting food.



**More air flow means  
more heat.**

### For Regular use:

Make a pyramid of **Lump Charcoal** in the center of the fire grate 1.5–2 lbs. **Lump Charcoal** (about the weight of two 12 oz sodas.) Light using fire starters or a charcoal chimney starter. **WE RECOMMEND NOT TO USE LIGHTER FLUIDS.** Leave LID open until the coals are lit and there is no black smoke coming from the coals, Smoke should be clear/white and there should be no flames coming off the coals. Starter sticks (we recommend starter sticks with no kerosene, fats, or scents) should be completely burned before you begin cooking. Adjust dampers to control temperature. More air flow means more heat.

