



Use and Care Guide

Carry & Go Grill

Please do not return this product to store. Call 1-888-287-0735 for any assistance.

Safety Instructions:

1. **Read this manual before using the grill.**
2. This is a Charcoal Grill only. Do not use gasoline, kerosene or alcohol for LIGHTING.
3. This Grill is for OUTDOOR use only. DO NOT USE in a building, garage, or any other enclosed area.
4. Always wear a protective glove when adding charcoal or touching hot parts.
5. **WARNING!** This Grill will become very hot; don't move it during operation. All cleaning and Maintenance should be done when Grill is completely COOL.
6. Do not use this Grill in or on a boat or recreational vehicle.
7. Grills release strong heat and for this reason must be placed on non-flammable ground. Place the Grill on a hard and flat surface prior to use.
8. Do not overfill the bowl of your Grill. It should be filled to a maximum of 70% of its capacity with charcoal or charcoal briquettes.
9. **WARNING!** Keep children and pets away from Grill. Keep fire lighting fluids away from children.
10. After lighting grill, allow charcoal to burn for 30 minutes until a thin layer of ash is formed on top of the charcoal before placing the food on the grid. Do not cook before the charcoal has a coating of ash. Fire lighting fluids must be completely burned off before placing food on grid.
11. Before emptying charcoal from grill after use, wait until the charcoal glow is completely extinct, and then sprinkle coals with water to extinguish them completely.
12. **WARNING!** Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
13. **Keep these instructions in a safe place to refer to whenever needed.**

Assembly:

Easy Assembly: Follow these 3 steps to assemble the grill.

1. Remove Grill from carton (see fig. 1)
2. Open the buckle on both sides (see Fig. 2)
3. Unfold the Legs and grill is ready to BBQ (see Fig. 3)



Fig. 1



Fig. 2



Fig. 3

Use and Care Tips:

Suggestions for better cookouts and longer product life:

- Store charcoal fuel in a waterproof container away from source of ignition.
- Use a charcoal chimney for fast and easy startups if possible.
- Spray or coat the cooking rack with vegetable oil before cooking to avoid sticking, or place vegetable or delicate foods into aluminum foil pouches.
- Use a quality grill brush after each use to keep cooking rack clean and rust free.
- Remove all ash and dispose of properly after every use.