



Starting your Grill Is Easy

1. To prepare your grill open the top and bottom vents all the way.
2. Add approximately 1½ lbs of lump charcoal (about 30-40 pieces of various sizes)
3. Light charcoal with electric starter or chimney - we do not recommend lighter fluid because it is not eco-friendly, and emits harmful chemicals to your food.
4. After coals are ready remove your starter and spread coals evenly around base of grill.
5. Refer to grill instructions for proper cooking times.

Grilling

1. Complete steps 1-3 in “Starting your Grill is Easy.”
2. When temperature reaches 300°F or more, you are ready to grill.
3. Adjust your top and bottom vents for reaching correct temperature.
4. Use the bottom swing chamber for regular grilling. Use the top surface for other food items (ex. Vegetables, bread, etc.)
5. You may put in wood chips to add some flavor. (For best results, soak wood chips in water for approximately 10 minutes before adding to fire.)

Smoking

(Smoking is essentially slow cooking on your grill with wood chips to infuse flavor into food, like hickory, cherry, or other flavored wood chips.)

1. Complete steps 1-3 “Starting your Grill is Easy.”
2. When temperature reaches 180°F- 220°F add wood chips. (For best results, soak wood chips in water for approximately 10 minutes before adding to fire)
3. Close top and bottoms vents until they are only about 10% open.
4. Place meat on top grill surface. (*Plan ahead cooking times are longer then standard grilling times. For example chicken breasts will take 1-2 hours.)
5. Monitor the temperature of the grill to keep the cooking temperature at 180°F- 220°F. If needed add handfuls of charcoal to maintain the temperature, and wood chips to maintain smoke production for the entire cooking process. (***Remember:** this is not like a gas grill, temperature increase is not immediate, allow at least 15 minutes to reach desired temperature)
6. Only open the grill every 30 minutes or so if you need to baste, etc. as you will lose heat and smoke each time the grill is opened.