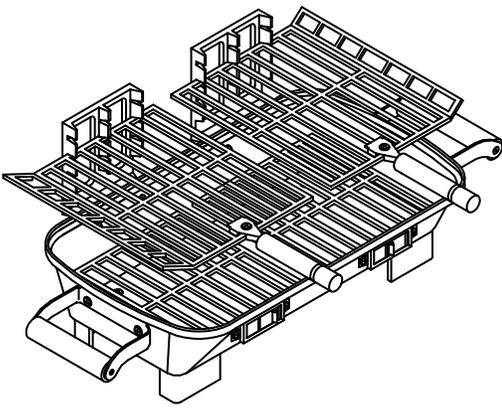


Kay Home Products™

30052

Charcoal Grill



WARNING:

- Your grill is intended for residential outdoor use only. Do not use for commercial cooking. Do not use in or on boats or recreational vehicles. Do not use for indoor cooking or heating. Toxic carbon monoxide fumes may accumulate and cause death.
- Designate the grilling area as a no play zone and keep kids and pets away. Do not wear loose fitting clothing when cooking.
- Only use your grill on a hard, level, non-combustible surface. Keep away from house, garage, trailer, building, tent or under overhead construction.
- Grill must be kept at a distance of 36" from any building to ensure that there is no fire or melting of materials from building. Live hot briquettes and coals can create a fire hazard.
- Do not use this product without reading all warning and operating instructions. Death, serious injury or damage to property may occur if all warnings are not followed.
- Do not force parts together as this can cause personal injury or damage to the product. Use protective gloves when assembling this grill. Do not use grill until it is completely assembled and all fasteners are tight. Do not modify grill.
- Check to make sure the air vents are free of debris and ash before lighting charcoal and during use. This grill should be thoroughly clean and inspected on a regular basis.
- Do not place charcoal briquettes, wood or lump charcoal directly into bottom of grill. Place only on charcoal grid.
- Do not use gasoline, kerosene, or alcohol for lighting charcoal. Only use starter fluid made for barbecue grill to start charcoal.
- During initial start up remove lid until charcoal turn to white coals. Use caution when opening the lid. Do not expose any part of your body directly above grill when lighting and cooking as high heat and steam can escape and severely burn you.
- Never handle grill while in use. Use long handled barbecue tools to avoid burns from heat, flare ups, and splatters. Use oven mitts to protect hands from burns.
- Do not use hot grill near electrical cords, in high winds, near flammable liquids, gases or where flammable vapor is present.
- Do not cover entire cooking area with aluminum foil. Always use a meat thermometer to ensure food is cooked to a safe temperature.
- Never move or remove the ashes until the grill is completely cool. Always empty ashes from grill after use.



90 McMillen Road • Antioch, IL 60002
Customer Service (800) 635-3831 • Fax: (847) 395-3305

Parts List

Thoroughly inspect contents of box before assembly to ensure that there are no missing or damaged parts. If you have missing or damaged parts **DO NOT RETURN PRODUCT TO STORE**. Contact the Kay Home Products Customer Service Department at the toll free number listed on the front of this manual.

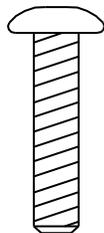
Approximate Assembly Time: One Hour

Parts List

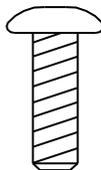
| Item | Qty | Part Name | Item | Qty | Part Name |
|------|-----|-------------------|------|-----|----------------------|
| A | 1 | Bowl | H | 2 | Vent Door Bracket |
| B | 1 | Leg (Right Rear) | I | 2 | Vent Door |
| C | 1 | Leg (Right Front) | J | 2 | Charcoal Grid |
| D | 1 | Leg (Left Front) | K | 1 | Cooking Grid (Left) |
| E | 1 | Leg (Left Rear) | L | 1 | Cooking Grid (Right) |
| F | 2 | Grid Support | M | 2 | Cooking Grid Handle |
| G | 2 | Side Handle | | | |

Hardware List

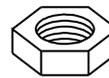
| Item | Qty | Part Name |
|------|-----|-------------|
| S1 | 14 | Long Screw |
| S2 | 8 | Short Screw |
| | | |
| N1 | 22 | Hex Nut |



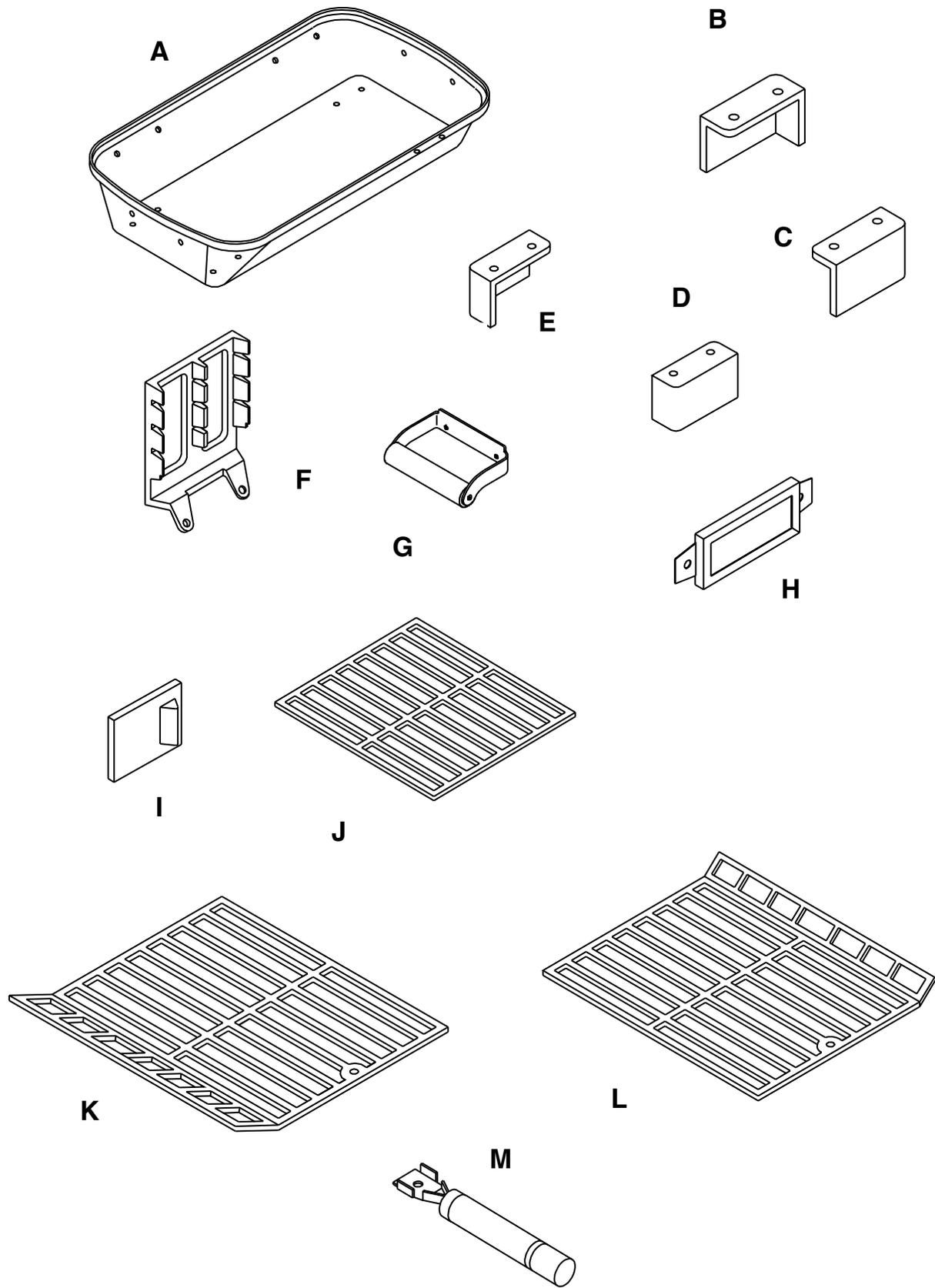
S1



S2



N1



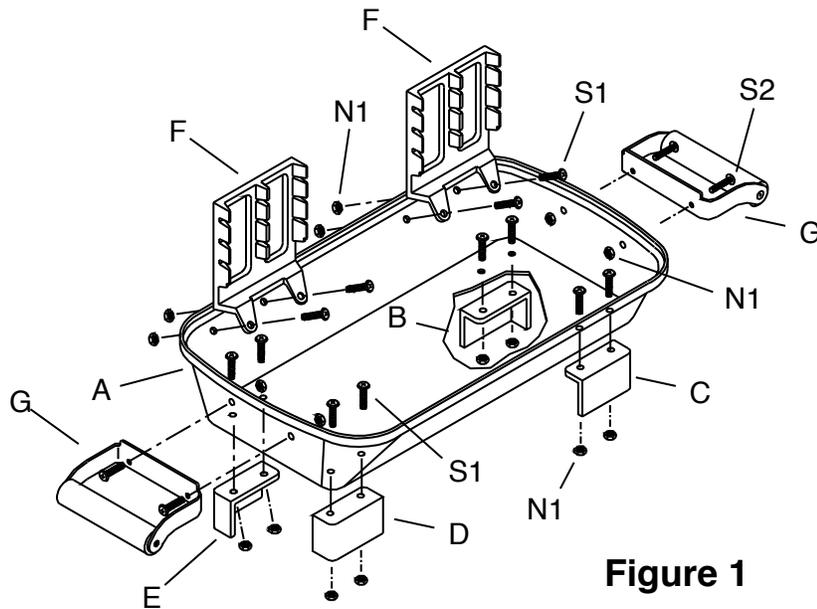


Figure 1

1. Attach Legs (Items B, C, D, and E) to bottom of Bowl (Item A) as shown in Figure 1 using Long Screws (S1) and Nuts (N1).
2. Attach Grid Supports (Item F) to inside rear of Bowl (Item A) as shown in Figure 1 using Long Screws (S1) and Nuts (N1).
3. Attach Side Handles (Item G) to sides of Bowl (Item A) as shown in Figure 1 using Short Screws (S2), and Nut (N1).

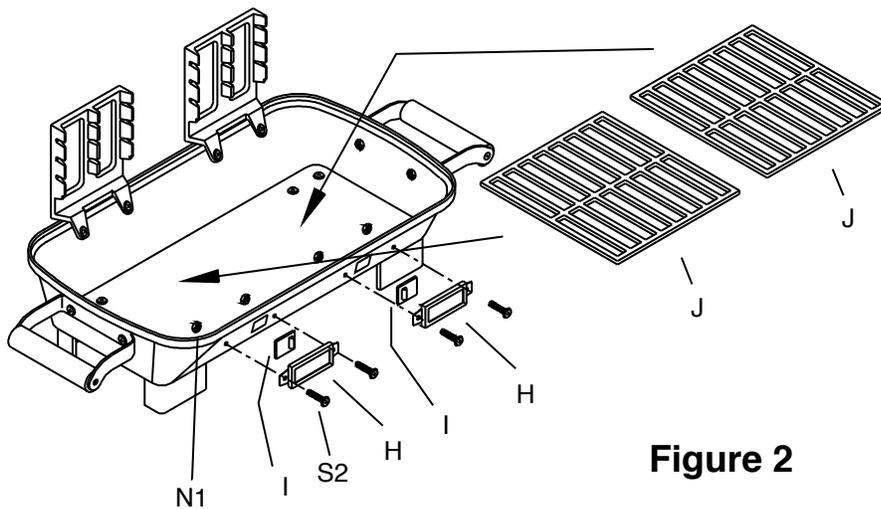
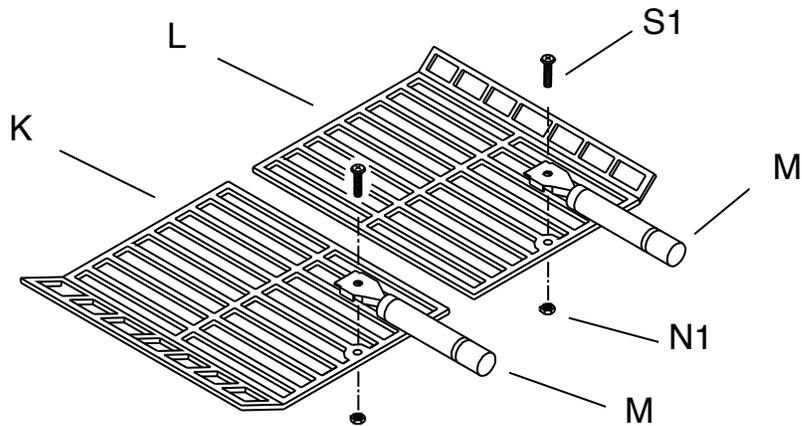


Figure 2

4. Attach Vent Doors (Item I) and Vent Door Brackets (Item H) to outside front of Bowl (Item A) as shown in Figure 2 using Short Screws (S2), and Nuts (N1). The vent door fits in between the bracket and the bowl.
5. Place Charcoal Grids (Item J) inside of Bowl (Item A) as shown in Figure 2. When in use, the charcoal must be placed on top of these grids.

Figure 3



6. Attach Cooking Grid Handles (Item M) to Cooking Grids (Item K, L) as shown in Figure 3 using Long screws (S1) and Nuts (N1).

7. Insert the rear edge of the cooking grids into slots in Grid Supports (Item F) as shown in Figure 4. Using the lower slots will provide higher cooking temperature. Using the higher slots will produce a lower cooking temperature.

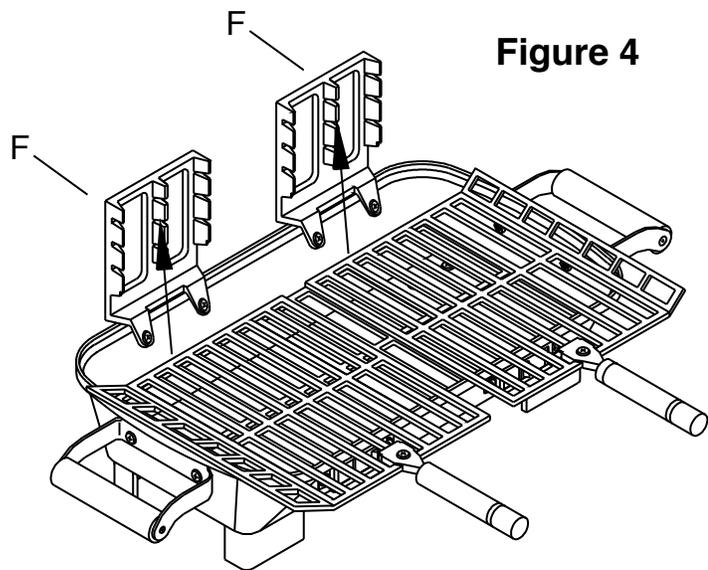


Figure 4

Cleaning

Allow grill to cool completely before cleaning. Disassemble grill and scrape off grease. Clean with hot, soapy water and rinse completely. Use a wire brush if necessary on cooking grid. Do not use a self-cleaning oven agent to clean any part of the grill.

Storage

Allow grill to cool completely before transporting or storing. Place grill on a firm, level surface.