



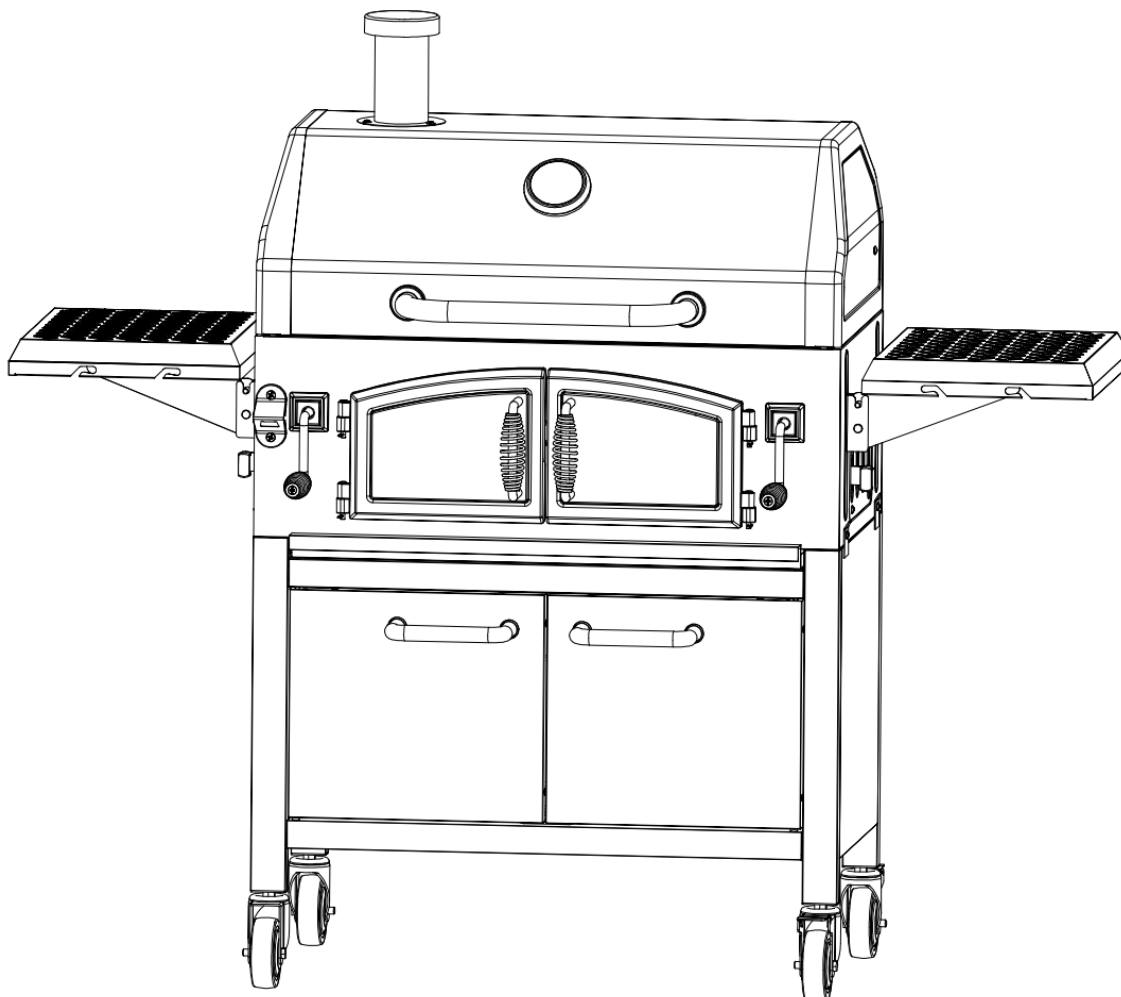
ITM. / ART. 1807116

Model: CGSC-0032

32 inch Dual Zone Charcoal Grill with Lower Cabinet

Manual for Installation, Care and Maintenance

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY



***For Outdoor Household Use Only**

***Not Suitable For Commercial Applications**

Questions, problems, and/or missing parts? Before returning to your retailer, please send an email to our customer service department: nxrcs@duro-global.com



If you prefer to speak to a live agent; call 1-888-909-8818 Monday-Friday 9:00 AM – 5:00 PM PST;
Languages Spoken: English, French, and Spanish



WARNINGS:

READ ALL INSTRUCTIONS

- For outdoor use only.
- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Do not leave the appliance unattended. Keep young children and pets away. Do not move the device during use.
- Not intended to be installed in or on boats and should never be used as a heater.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read this instruction manual thoroughly before installing or servicing this equipment.
- For safe assembly and operation, take care to avoid sharp edges that could cause cuts or scrapes.
- Light charcoal with appropriate materials. Gasoline, kerosene, and alcohol are strictly prohibited due to the high risk of explosion and potential for serious injury.
- Maintain a minimum clearance of 12 feet between the grill and any combustible materials like decks, buildings, fences, trees, or bushes.
- Never relocate the grill while in use or when containing hot coals or ashes. Allow it to cool completely first.
- Avoid placing the grill near flammable liquids, gases, or areas with potential flammable vapors.
- When using oil or grease for cooking, ensure the temperature remains below 350°F (177°C). Refrain from storing or using excess cooking oil near the grill or any other grilling equipment.
- For safety purposes, utilize gloves or other protective gear when handling ash pan hangers.
- Do not exceed a temperature of 400°F (204°C).
- To extend the lifespan of your grill, avoid direct contact between charcoal or wood and the grill walls.
- Protect your hands from burns by always wearing grill gloves. Refrain from touching hot surfaces.



WARNING: FUELS USED IN WOOD OR CHARCOAL BURNING APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON BLACK, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, AND CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. For more information go to:
www.P65Warnings.ca.gov



SAFETY PRECAUTIONS:

READ ALL INSTRUCTIONS

- **Cooling:** Allow the grill to cool completely before anyone approaches it for cleaning or storage. Never leave anyone unattended near a hot grill.
- **Cookware:** Only use cookware designed for grill use. This excludes glass, plastic, and ceramic materials. Avoid placing empty cookware in the grill while it's hot.
- **Storage:** Store the grill only when the fire is completely extinguished, and all surfaces are cool to the touch. Do not store ashes or charcoal inside the grill.
- **Carbon Monoxide Hazard:** This grill is not intended for use as a heater. Carbon monoxide poisoning is a serious risk.
- **Hot Surfaces:** Use caution! The grill, including its surfaces and cookware, will be hot during and after use. Wear protective gloves and mitts to avoid burns.
- **Food Removal:** Use long, sturdy cooking tools and protective gloves when removing food from the grill to prevent burns from hot surfaces or splattering liquids.
- **Stability:** Avoid bumping or impacting the grill to prevent personal injury, damage to the grill, or spills.
- **Steam and Vents:** Maintain a safe distance from the grill's doors and vents while it's in use. Be aware of the hot steam and air that are expelled.
- **Air Dampers:** Wear protective gloves when adjusting the air dampers, as they become hot during use and cooling.
- **Open Flame:** Keep a safe distance from the open flame, burning charcoal, and hot surfaces. Avoid leaning over the grill while lighting it. Secure loose hair and clothing to prevent them from catching fire.
- **Ventilation:** Do not obstruct the flow of combustion air and ventilation.
- **Aluminum Foil:** Avoid covering the cooking racks with aluminum foil, as this can trap heat and damage the grill.
- **Ash Disposal:** Allow coals and ashes to cool completely before disposal. Soak them in water placed in aluminum foil before discarding them in a non-combustible container.
- **Fuel Preparation:** Allow the fuel to preheat until red hot for at least 30 minutes before using the grill. Do not begin cooking until the fuel has a light ash coating.
- **Ash Removal:** Never remove the ash can while the ashes and charcoal are hot.
- **Protective Gear:** Always wear protective gloves when handling the hot grill or working with fire. Use gloves or long, sturdy tools when adding charcoal.
- **Charcoal Loading:** Never overload the charcoal grate, as this can cause injury and damage to the grill.
- **Lighter Fluid:** Never add lighter fluid to ignited charcoal. Refer to the lighter fluid container for proper instructions.



OPERATING INSTRUCTIONS:

IMPORTANT! INITIAL USE:

Seasoning Cast Iron Cooking Grids and Griddle

Seasoning Process:

1. Preparation:

- Using a paper towel or cloth, lightly coat the cooking grate, charcoal tray, inside of the grill lid, and firebox with a high smoke point cooking oil (e.g., canola, vegetable).

2. Charcoal Lighting and Preheating:

- Raise the cooking grate, open the charcoal doors, and fully open the air dampers.
- Stack or place up to 3 lbs (1.4 kg) of charcoal on the charcoal tray in a pyramid shape.
- Close the charcoal door and follow the separate instructions for "LIGHTING YOUR GRILL".
Important: Keep the grill lid open during this step.
- After approximately 15 minutes, when the flames subside, spread the charcoal into a single layer.
- **Fuel Restriction:** Use only charcoal as fuel. Do not use any other fuel source in your grill.

3. Seasoning Burn:

- Wearing protective gloves, carefully lower the cooking grate back into position.
- Close the grill lid and allow the grill to burn for about 1 hour, reaching a temperature of 350°F (177°C).

4. Cooling and Re-oiling:

- Turn off the grill and allow it to cool completely before proceeding.

5. Second Seasoning Coat:

- Once cool, reapply a light coat of cooking oil to the cooking grate, charcoal tray, inside of the grill lid, and firebox.

6. Final Seasoning Burn:

- Relight the grill and let it burn for 30 minutes.

Maintaining the Seasoning:

Frequent seasoning helps prevent rust. If rust appears, clean the affected area with a steel brush, apply vegetable shortening, and repeat the seasoning process outlined above.



OPERATING INSTRUCTIONS (Continued):

Lighting Your Grill

Preparation:

1. Open the Grill:

- Raise the cooking grate, open the charcoal door, and fully open the air dampers to allow for proper airflow and ignition.

2. Load the Charcoal:

- Place up to 3 lbs (1.4 kg) of charcoal on the charcoal tray. Stack the charcoal in a pyramid shape for optimal airflow.
- Fuel Restriction: Use only charcoal as fuel. Do not use any other fuel sources in your grill.

3. Lighting with Lighter Fluid (Caution):

- Safety First: Close the charcoal door before proceeding.
- Lighter Fluid Use: Follow the specific instructions provided on the lighter fluid container.
Important: Always add lighter fluid at least 30 ft (9 m) away from the grill for safety reasons. Never lean over the grill while lighting the charcoal.
- Light the charcoal according to the lighter fluid container's instructions. **Leave the grill lid open during this step.**

4. Charcoal Burning:

- Allow the charcoal to burn for approximately 20 minutes. The flames will subside, and the charcoal will begin to ash over.

5. Spreading the Coals:

- Once the charcoal is completely covered in ash, spread the coals into a single layer using appropriate grilling tools.

6. Adding More Charcoal (Optional):

- If your cooking session will exceed 30 minutes, you may add additional charcoal for sustained heat.
- To add more charcoal:
 - After spreading the initial coals, add 15 briquettes to the outer edge of the fire.
 - Once these additional briquettes are 80% covered in ash, transfer them to the center of the fire as needed to maintain consistent cooking temperature.
- Always refer to the instructions and warnings on the charcoal bag for safe handling.

7. Positioning the Cooking Grate:

While wearing protective gloves, carefully lower the cooking grate back into its position.



OPERATING INSTRUCTIONS (Continued):

Lighting Your Grill

8. Heat Circulation:

Do not cover the cooking grate with aluminum foil, as this can trap heat and disrupt proper heat circulation.

Cooking and Temperature Control:

9. Food Placement:

- Place your food in the center of the preheated cooking grate.
- Avoid overloading the grill with food. Excessive amounts of food can trap heat, extend cooking times, and lead to uneven results.
- Leave space between food items and the grill sides to ensure proper heat circulation.
- If using cooking pans, position them in the center of the grate for even cooking.

10. Adjusting Temperature:

- To achieve the desired cooking temperature, adjust the grill's air dampers and charcoal tray height.
 - Close the air dampers to retain moisture and heat during cooking. Conversely, open the dampers slightly to release moisture when cooking fish or jerky.
 - Begin with the cooking grate in the lowest position and raise it gradually to reach the desired temperature.

Searing Tip:

- The adjustable charcoal tray can be positioned closer to the cooking grate for searing purposes. This helps lock in the juices of your meat. Searing typically takes only a few minutes per side. Be mindful not to burn the food. After searing, return the charcoal tray to its original position for further cooking.

Additional Notes:

- Extremely cold weather may extend cooking times.
- Allow the grill to cool completely before cleaning. Cleaning your grill after every use is essential to extend its lifespan and prevent mold and mildew growth.



CARE AND MAINTENANCE:

Safety First:

- Always ensure the grill is completely cool to the touch before cleaning or storing it.

Regular Inspection:

- Regularly inspect the grill's hardware and assembled parts to verify it's in safe working condition.

Ash Removal:

- After each use, wait until the ashes have completely cooled before emptying the ash tray.

Cleaning:

- Use mild dish soap and water to clean the grill and cooking grate. Wipe down the grill's exterior with a damp cloth.
- **Important:** Avoid using oven cleaner or other harsh cleaning agents. Make sure to dry all surfaces thoroughly after cleaning.

Ash Tray and Firebox Maintenance:

- Once the ashes are cool, clean the ash tray and the inside of the firebox after every use to remove ash buildup, residue, and dust.

Ash Disposal:

- Allow ashes to cool completely before disposal. Wrap them in aluminum foil, soak them with water, and discard them in a non-combustible container.

Storage:

- Always store the grill in a covered and dry area. Only store the grill when the fire is completely extinguished, and all surfaces are cool.

Seasonal Storage:

- Even when using a grill cover, it's recommended to check your grill periodically, especially during periods of infrequent use. This helps prevent potential rust and corrosion caused by moisture buildup.



ASSEMBLY:

CAUTION!

- **THIS UNIT IS HEAVY! DO NOT** attempt to assemble without a helper.
- Some parts may contain sharp edges – especially as noted in each assembly step! Wear protective gloves if necessary.
- **Tools required for assembly (Not included)**

Carefully Read All Instructions Completely Before Starting Assembly

Work Area:

- Choose a clean, flat surface for assembly to avoid scratching or damaging the grill components.

Required Tools:

- Gather the necessary tools for assembly:
 - 8-inch Phillips head screwdriver (Not included)
 - Pliers or adjustable wrench (optional) (Not included)

Estimated Assembly Time:

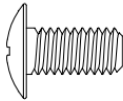

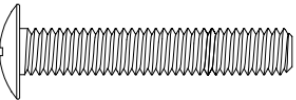
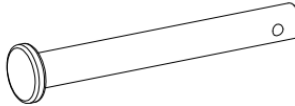

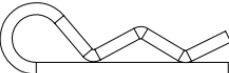


- Allow approximately 45 minutes to complete the assembly process.

Note:

- The actual product you receive may slightly differ from the images shown in this manual.
- Certain assembly steps may have already been completed at the factory.

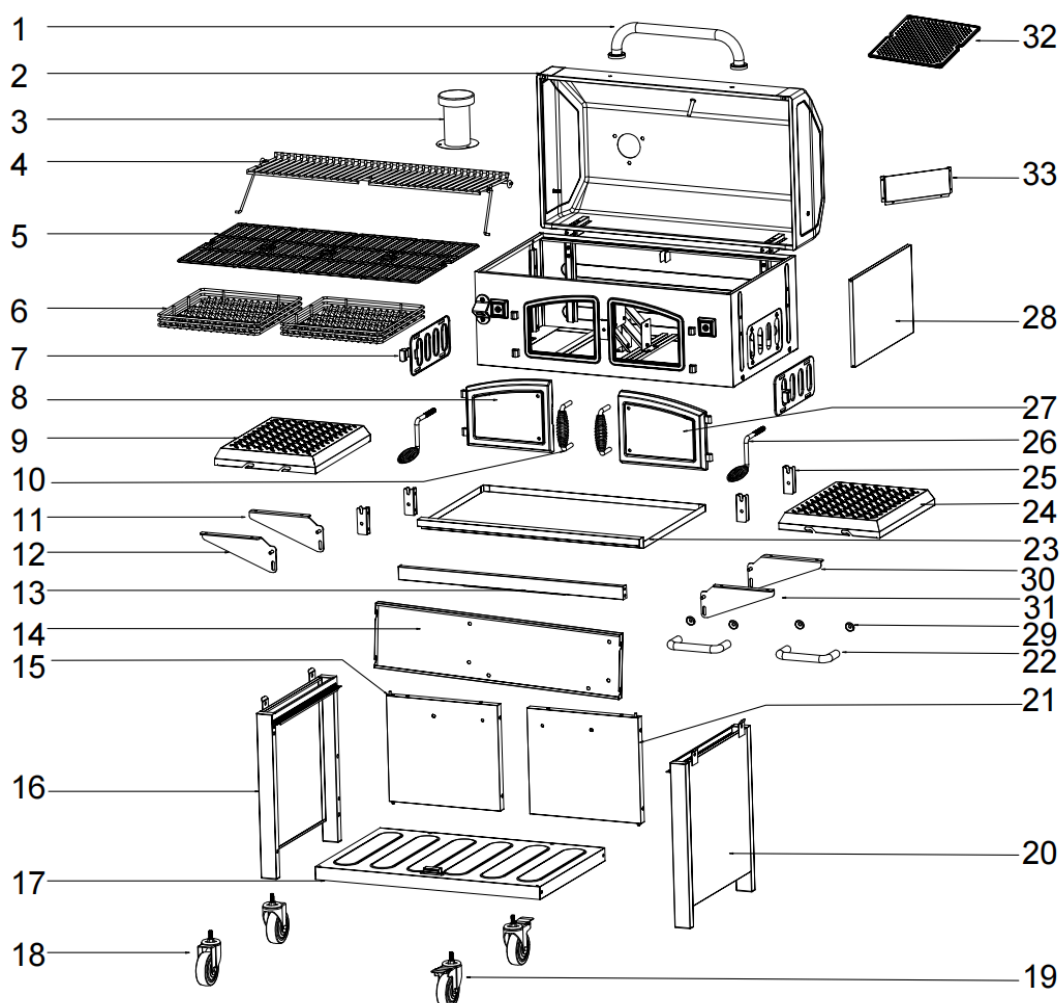


Hardware List

AA 61pcs	 M6x12	EE 4pcs	 Hinge pin
BB 2pcs	 M6x30	FF 4pcs	 Hinge pin
CC 8pcs	 M5	GG 10pcs	 R Pin
DD 8pcs	 M5	HH 3pcs	 M6

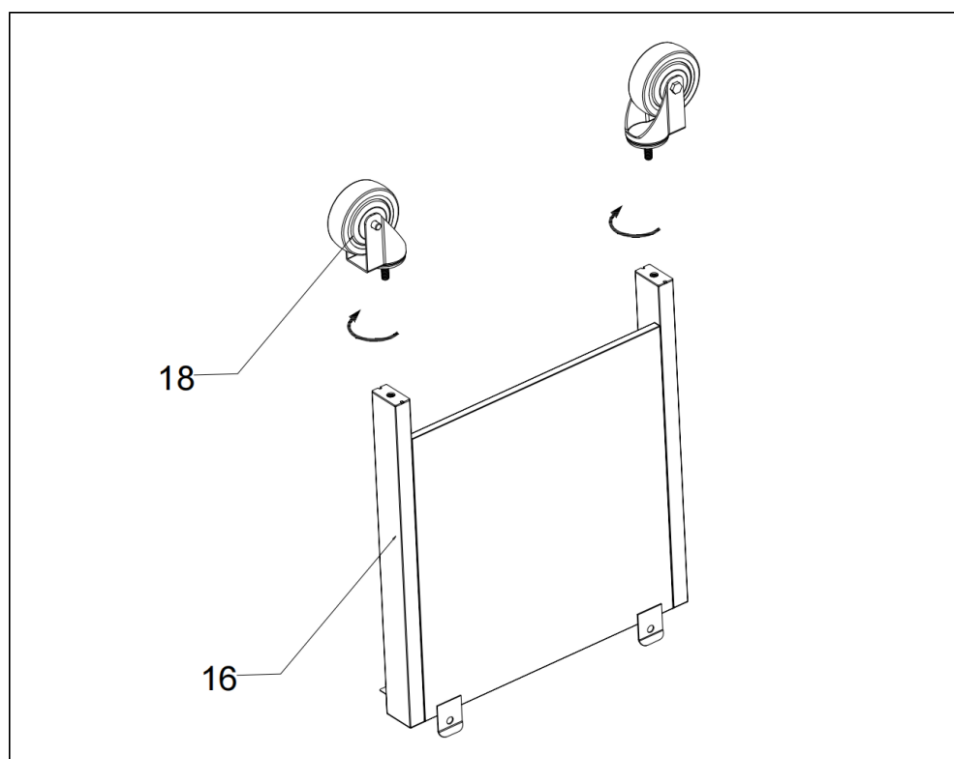
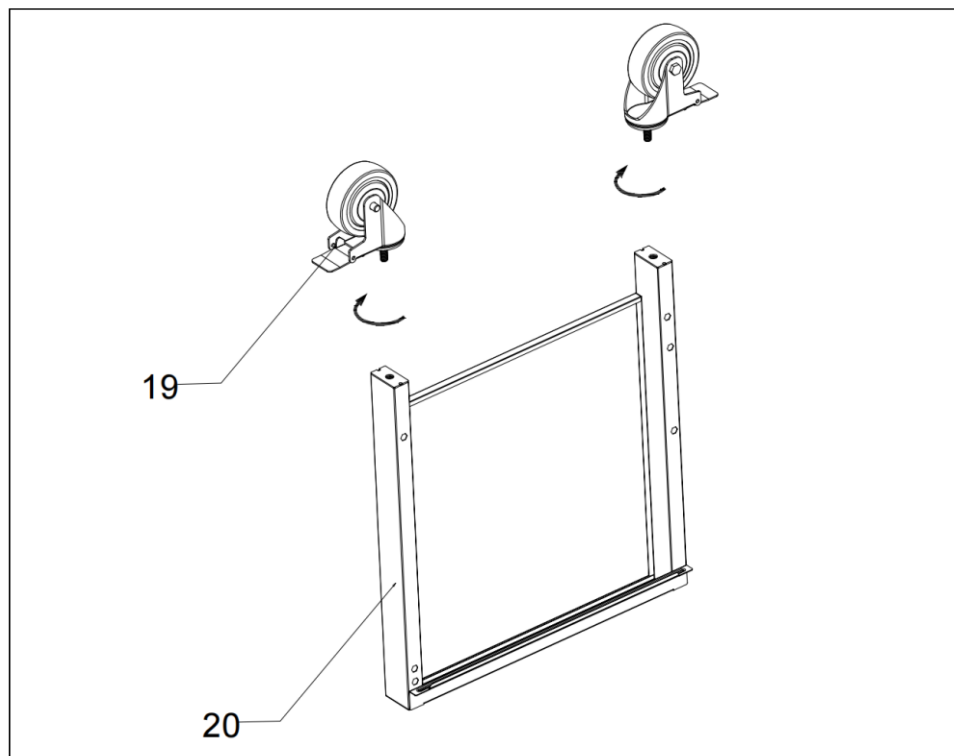


Parts List

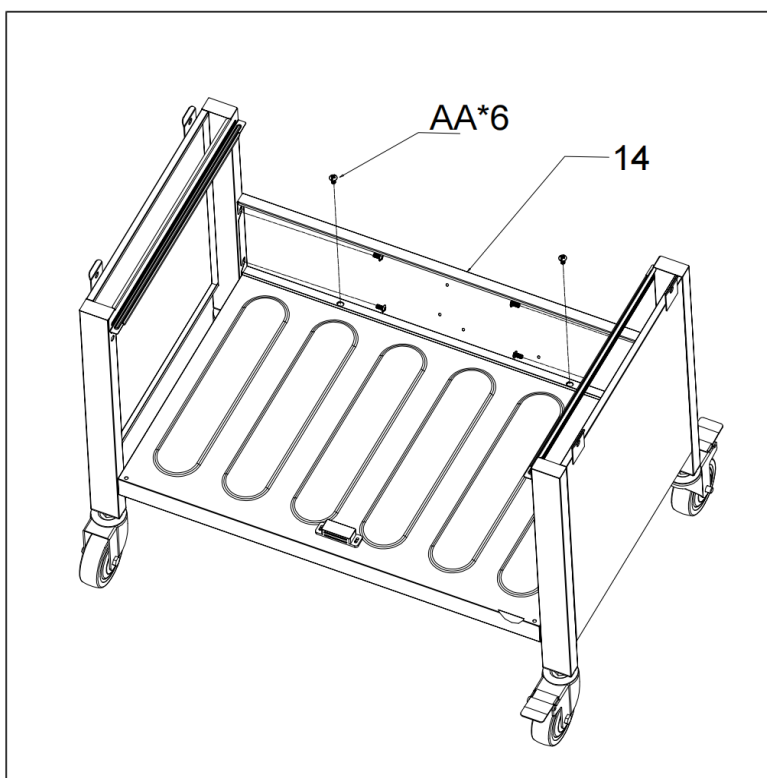
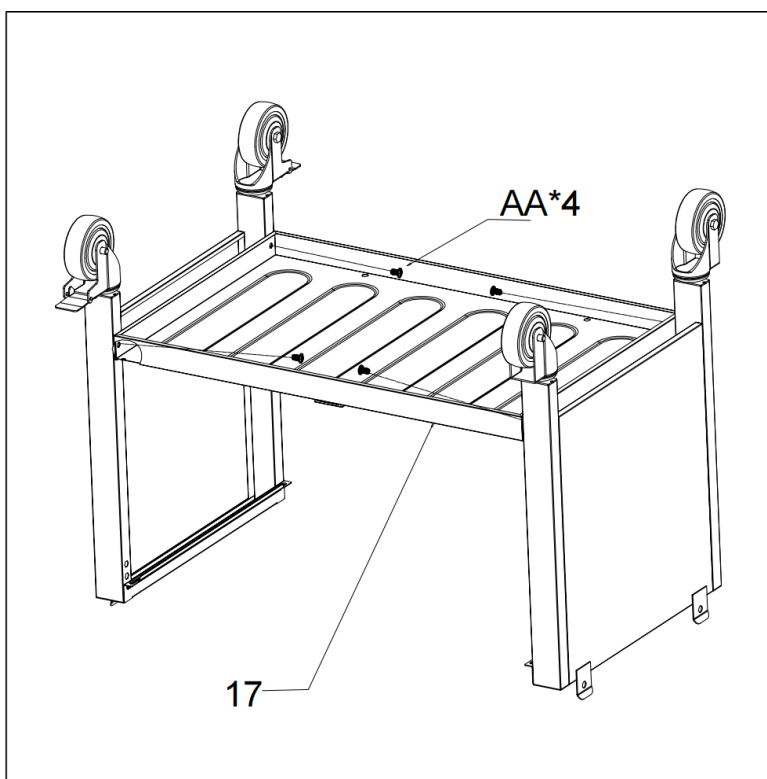


Part#	Qty	Description	Part#	Qty	Description
1	1	Lid Handle	18	2	Caster (Without Brake)
2	1	Lid	19	2	Caster (With Brake)
3	1	Chimney	20	1	Cart - Right Panel
4	1	Warming Rack	21	1	Cart - Right Door
5	4	Cooking Grid	22	2	Door Handle
6	2	Charcoal Tray	23	1	Ash Tray
7	2	Slotted Adjustment Panel	24	1	Side Shelf, Right
8	1	Charcoal Access Door, Left	25	4	Side Shelf Bracket
9	1	Side Shelf, Left	26	2	Cranker Handle
10	2	Charcoal Door Handle	27	1	Charcoal Access Door, Right
11	1	Rear Support Frame, Left Side Shelf	28	1	Firebox - Middle Panel
12	1	Front Support Frame, Left Side Shelf	29	4	Door Washer
13	1	Front Door Beam	30	1	Rear Support Frame, Right Side Shelf
14	1	Cart - Rear Panel	31	1	Front Support Frame, Right Side Shelf
15	1	Cart - Left Door	32	1	Cast Iron Griddle
16	1	Cart - Left Panel	33	1	Griddle / Grid Holder
17	1	Cart - Bottom Panel			

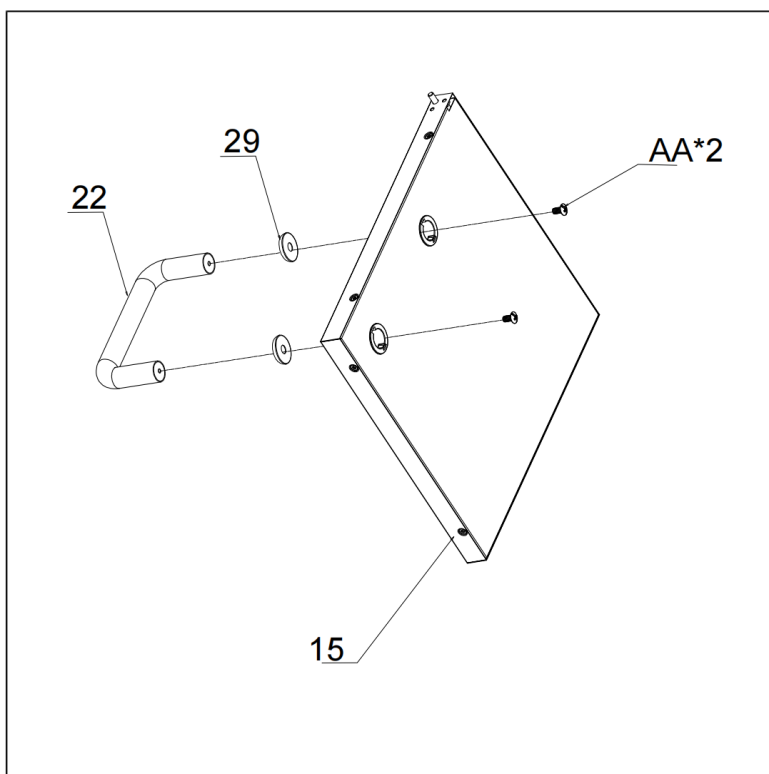
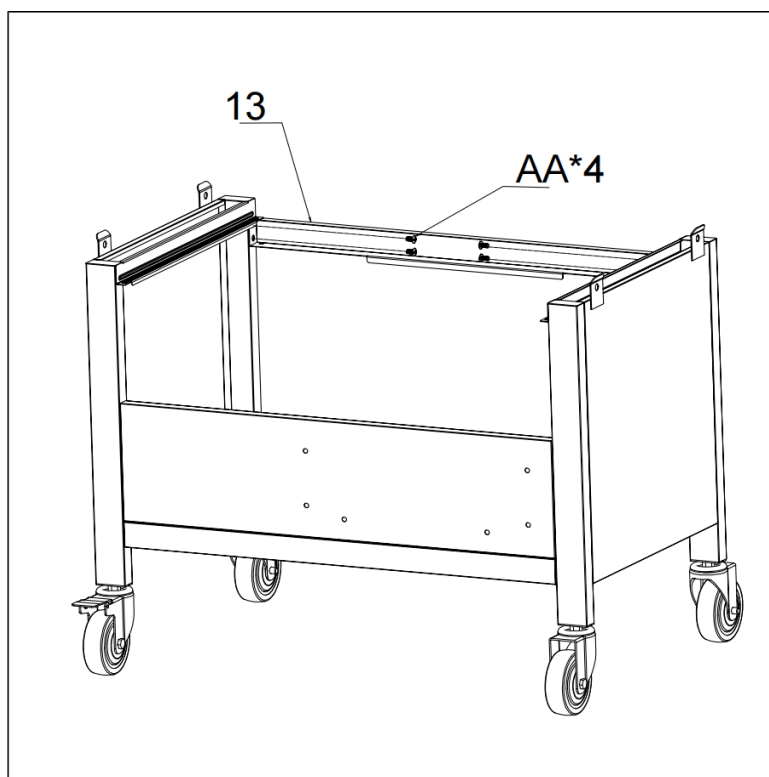
Assembly Instructions



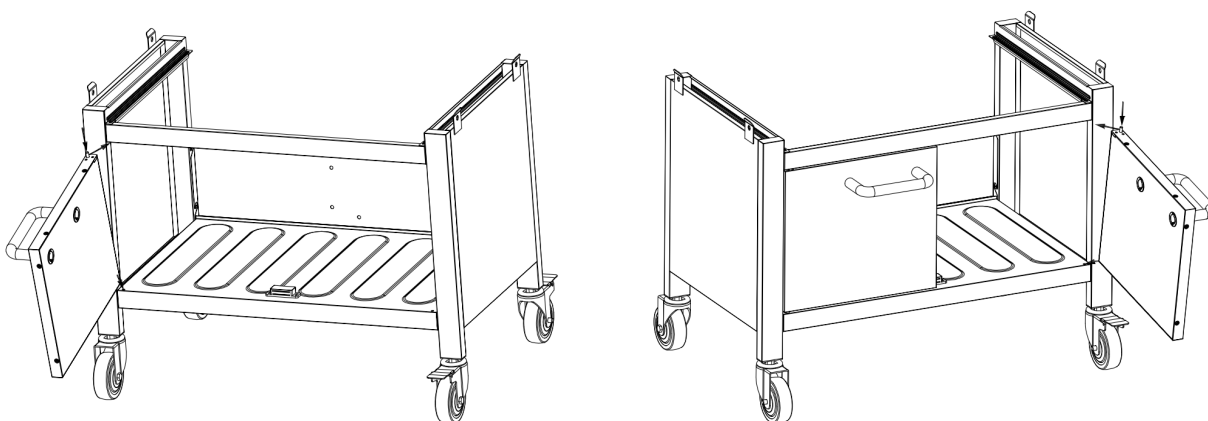
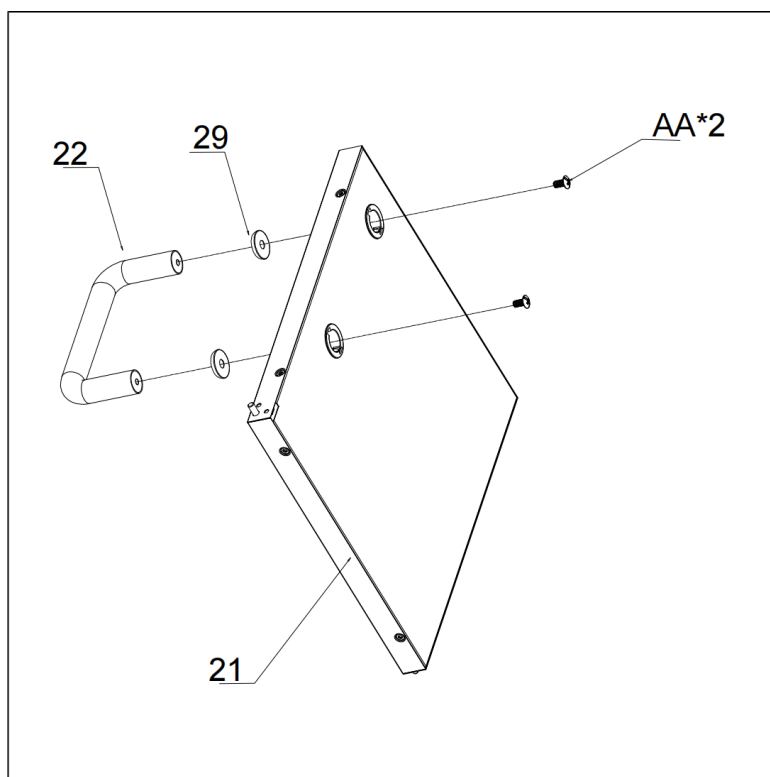
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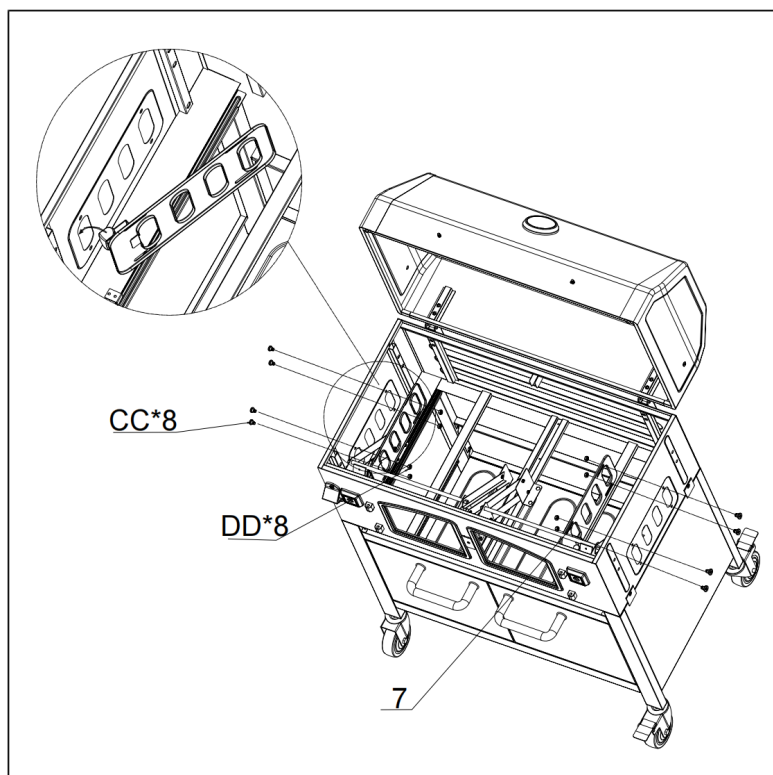
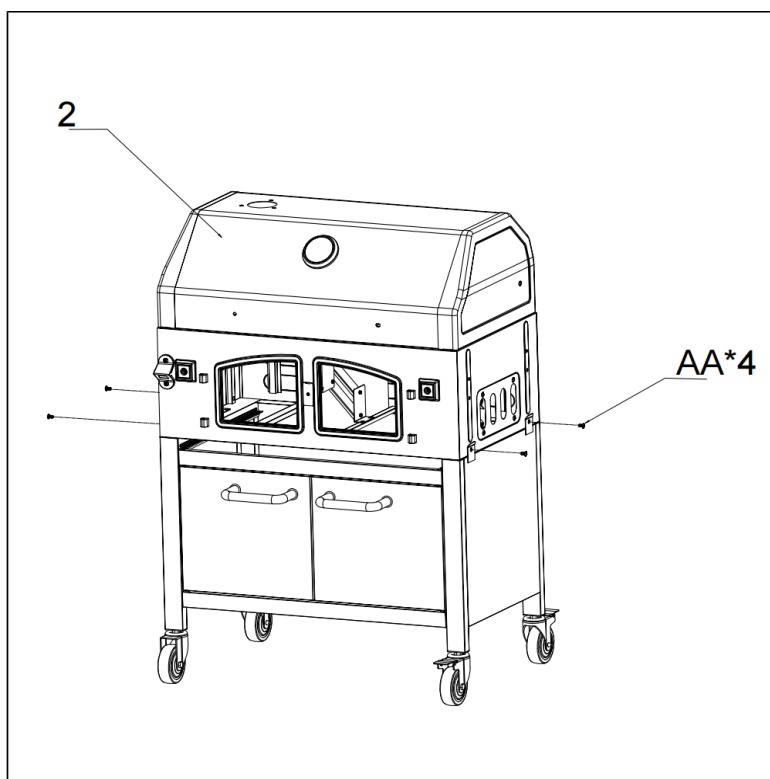
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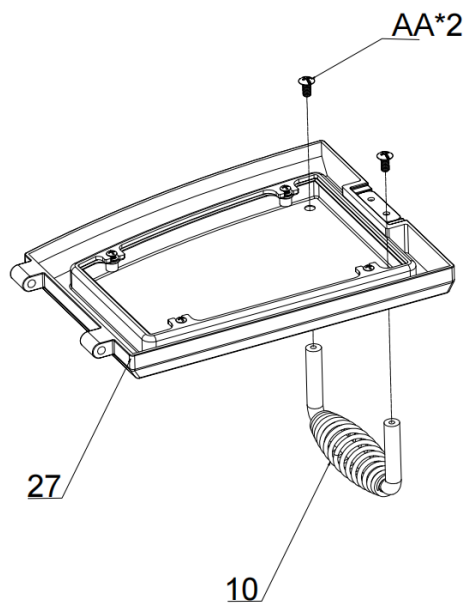
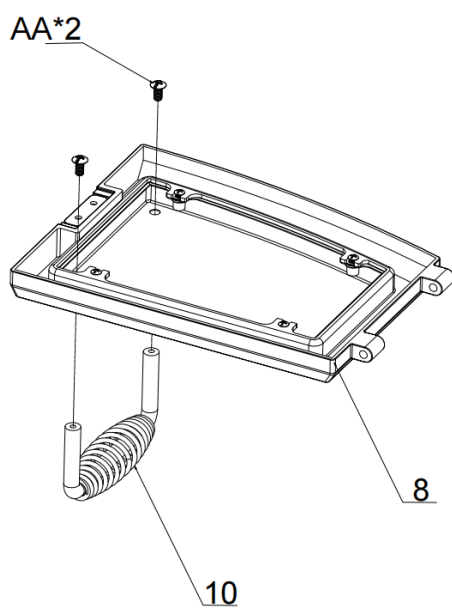
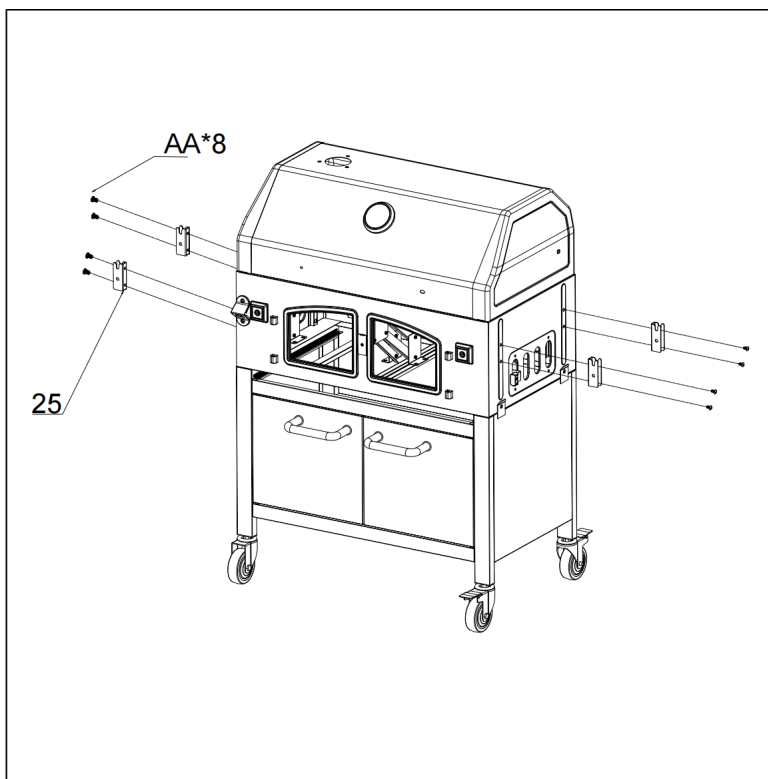
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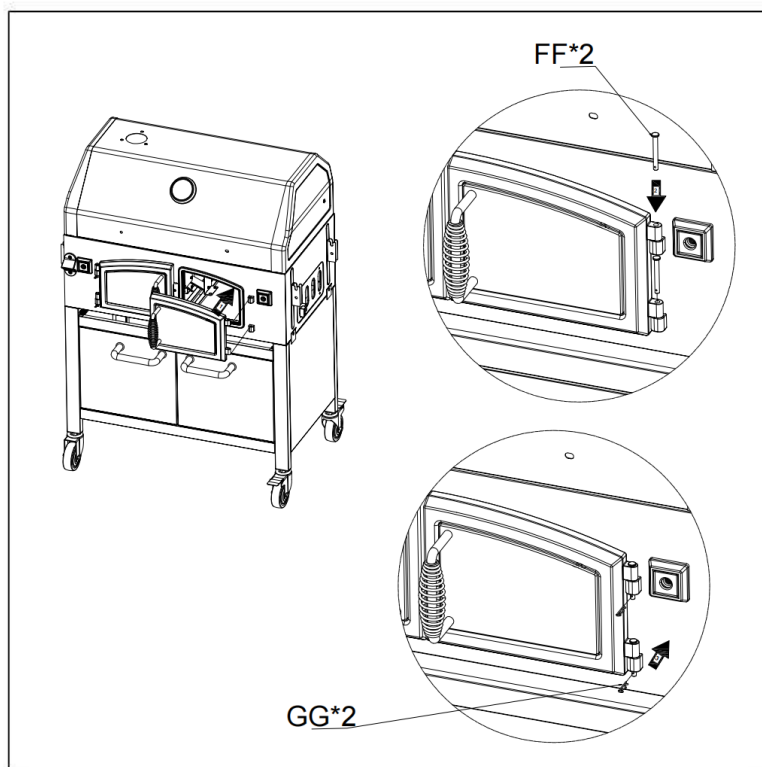
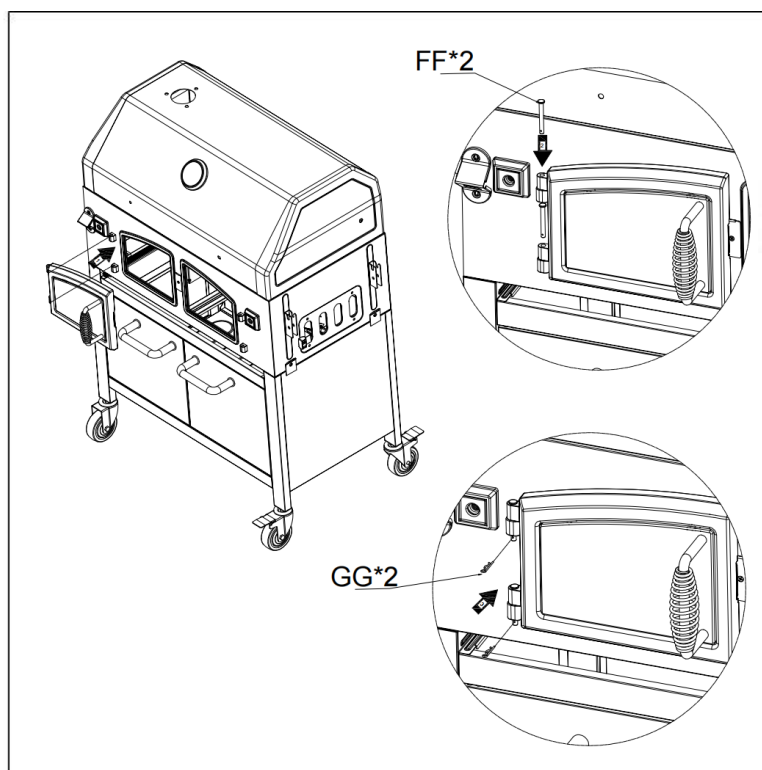
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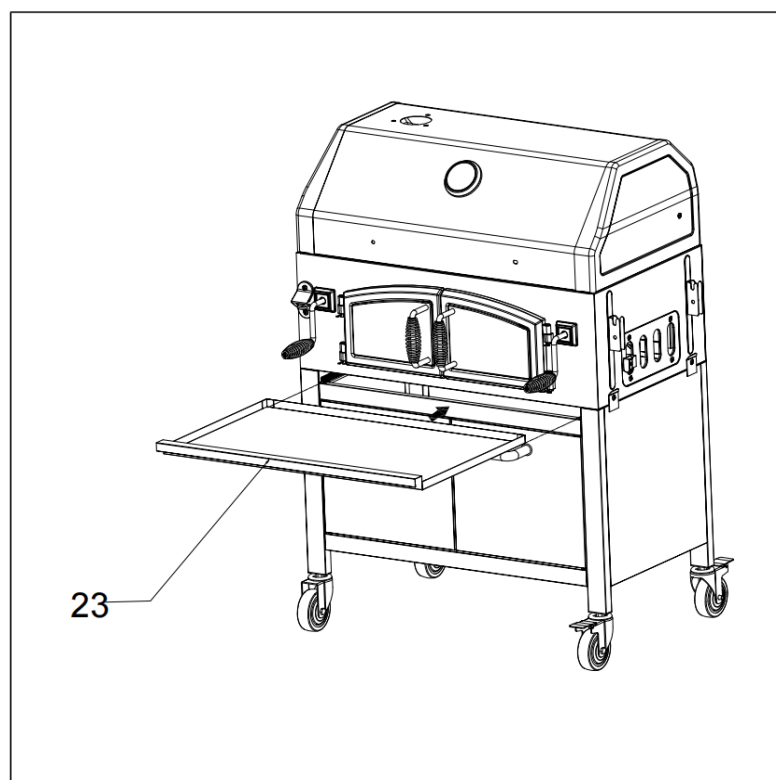
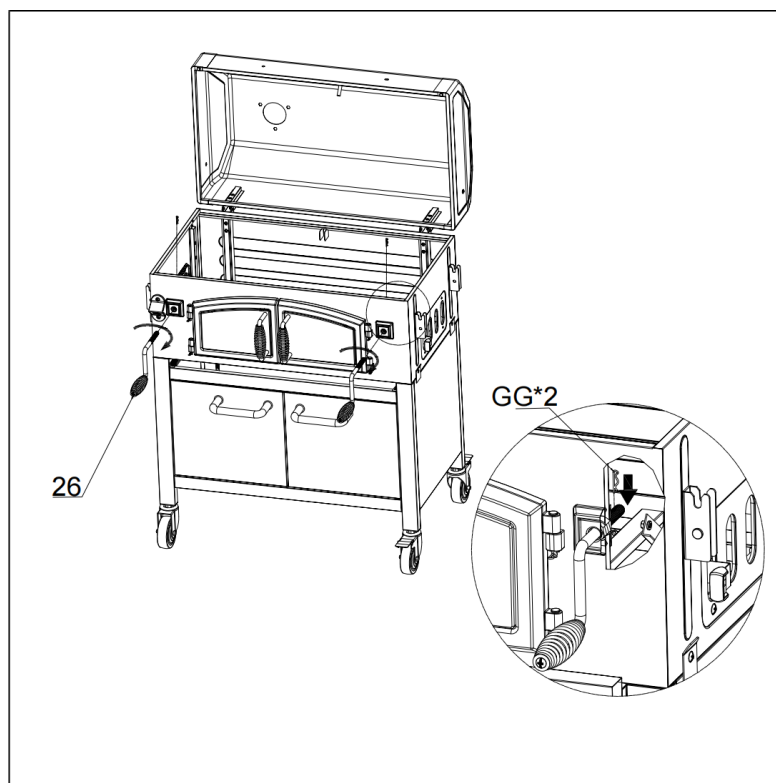
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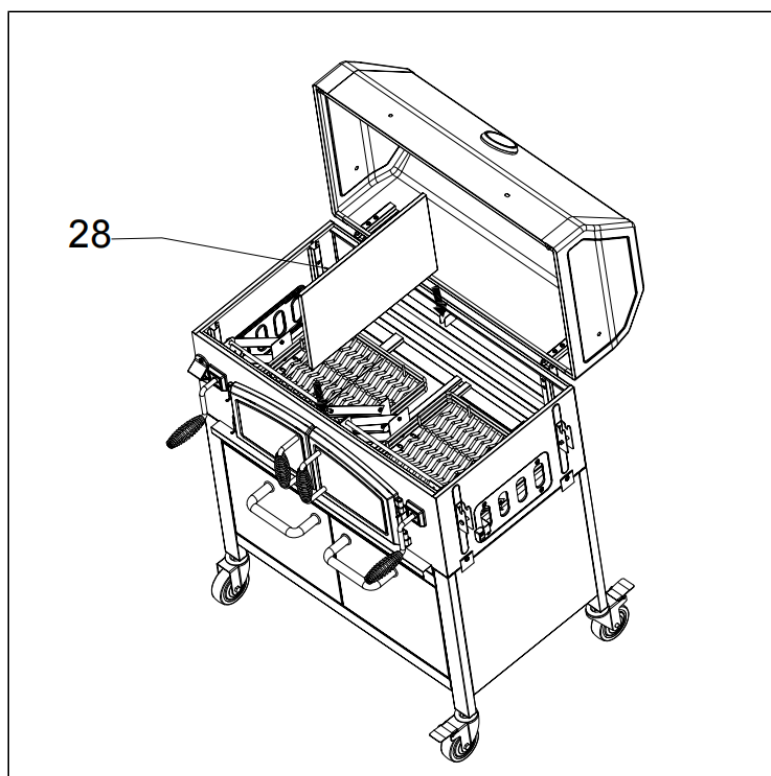
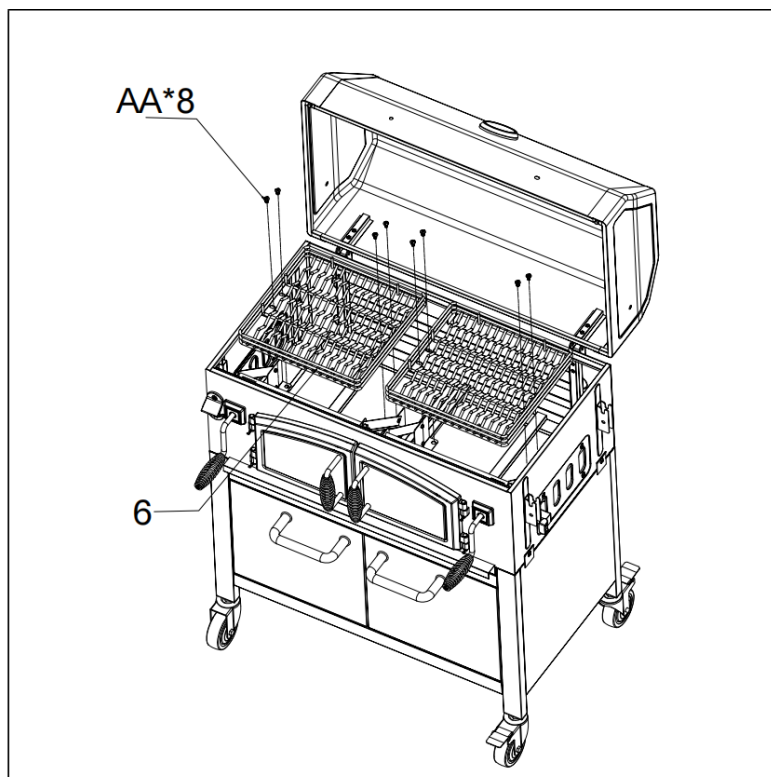
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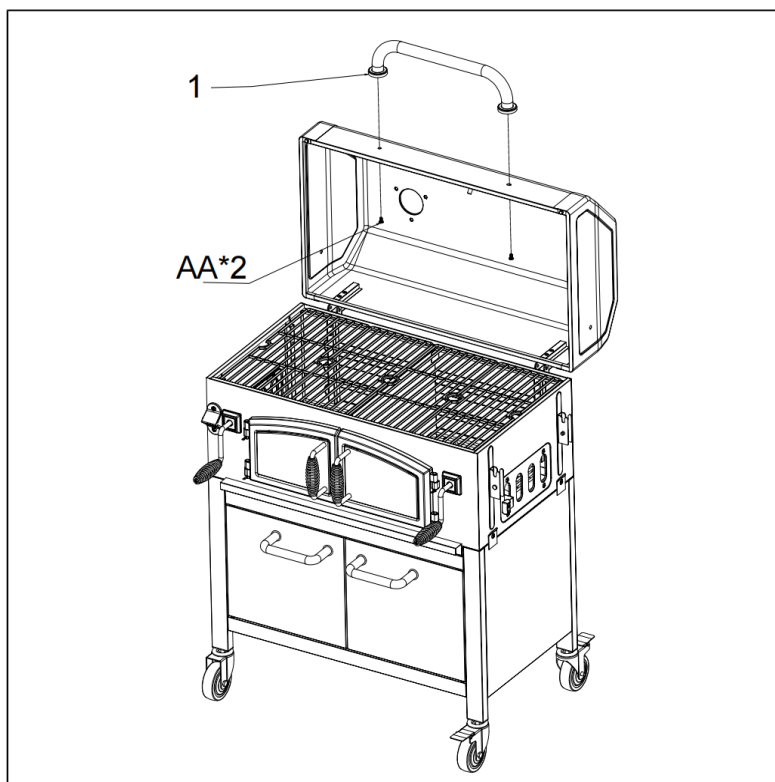
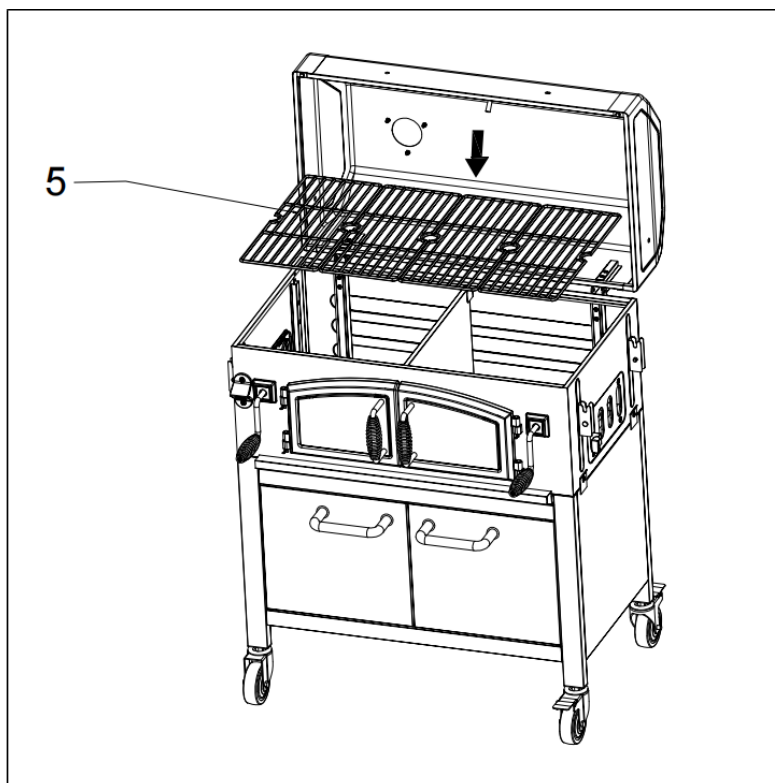
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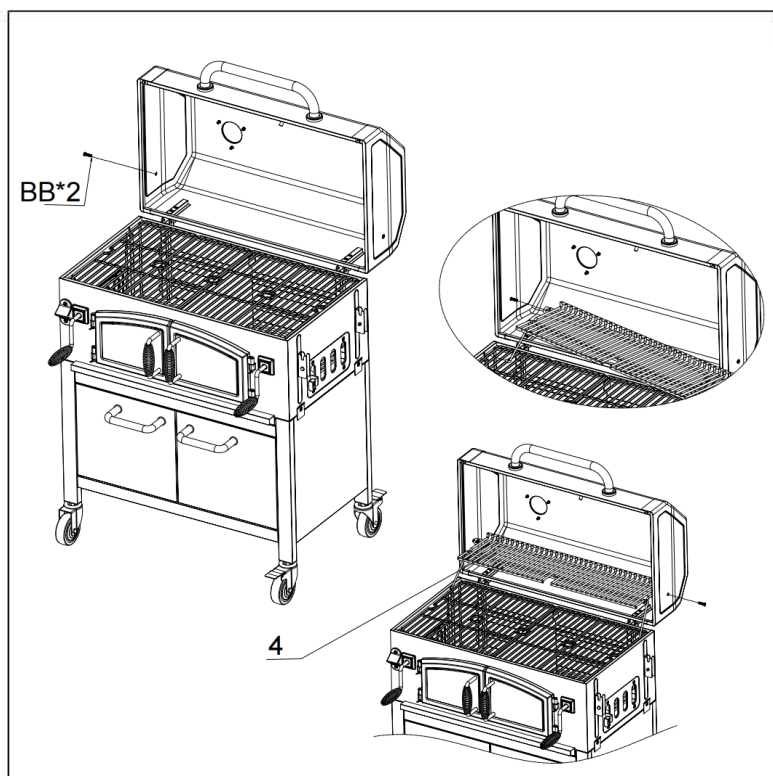
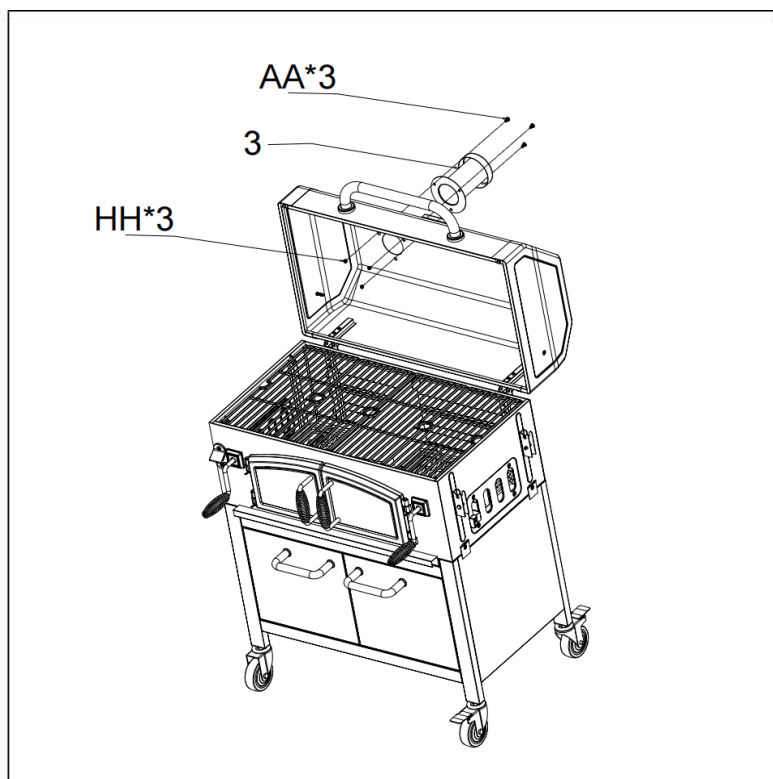
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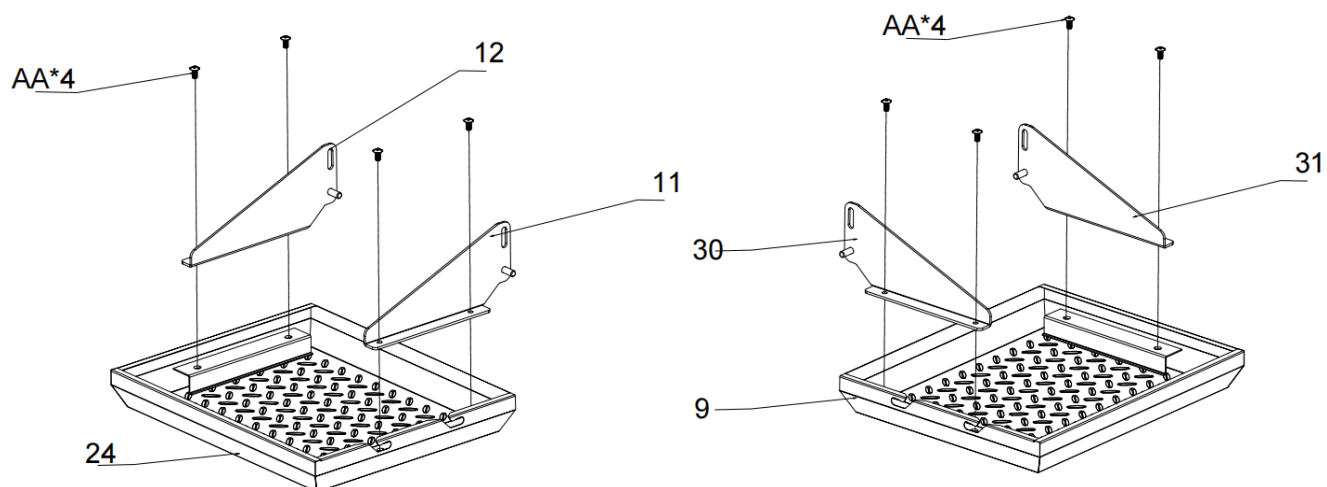
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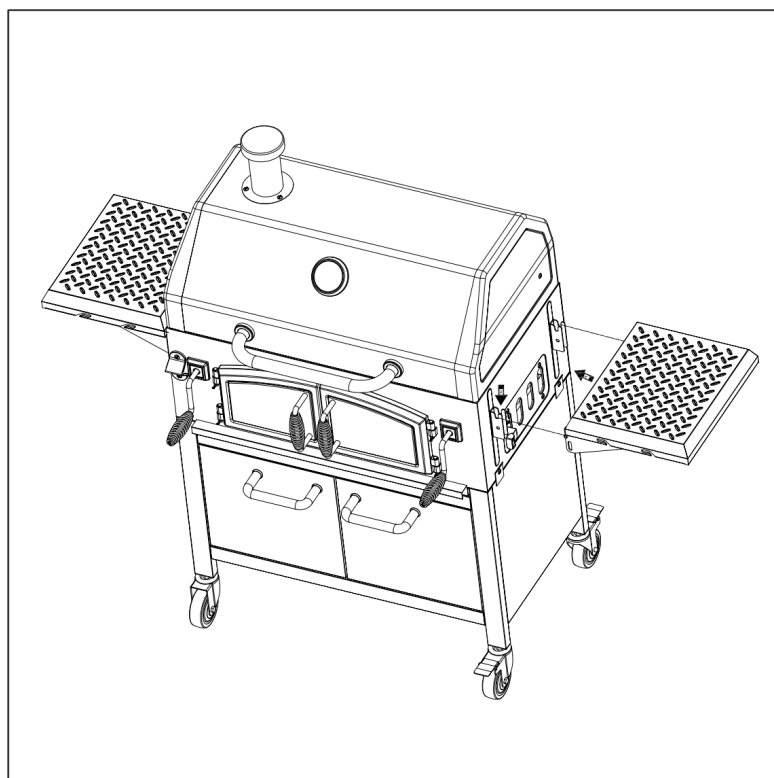
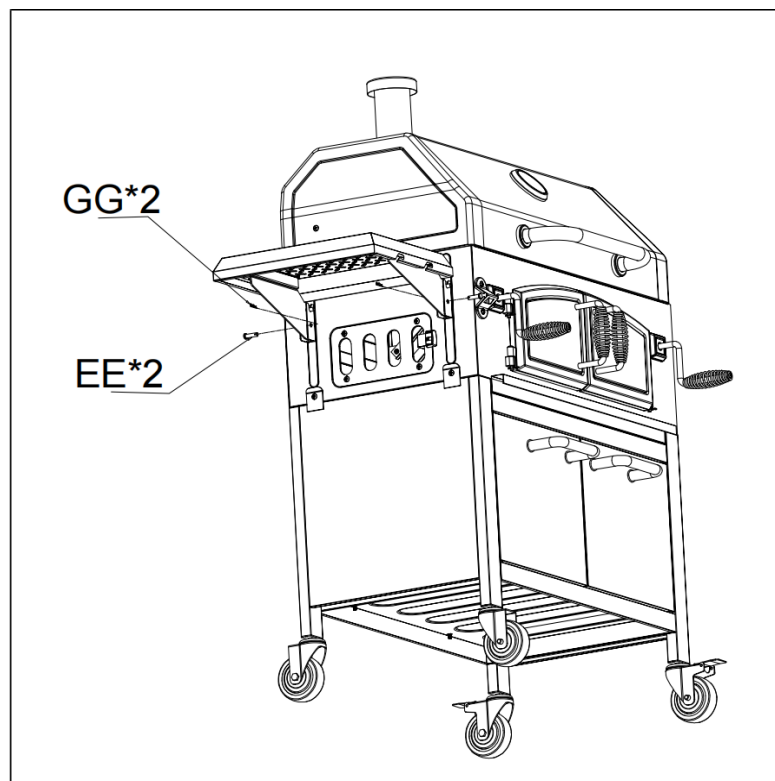
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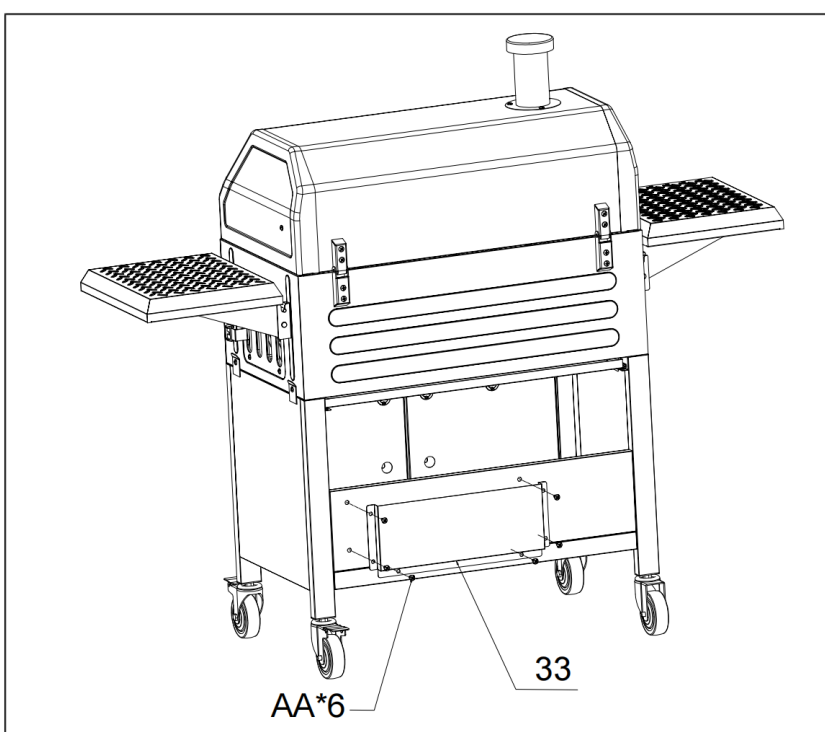
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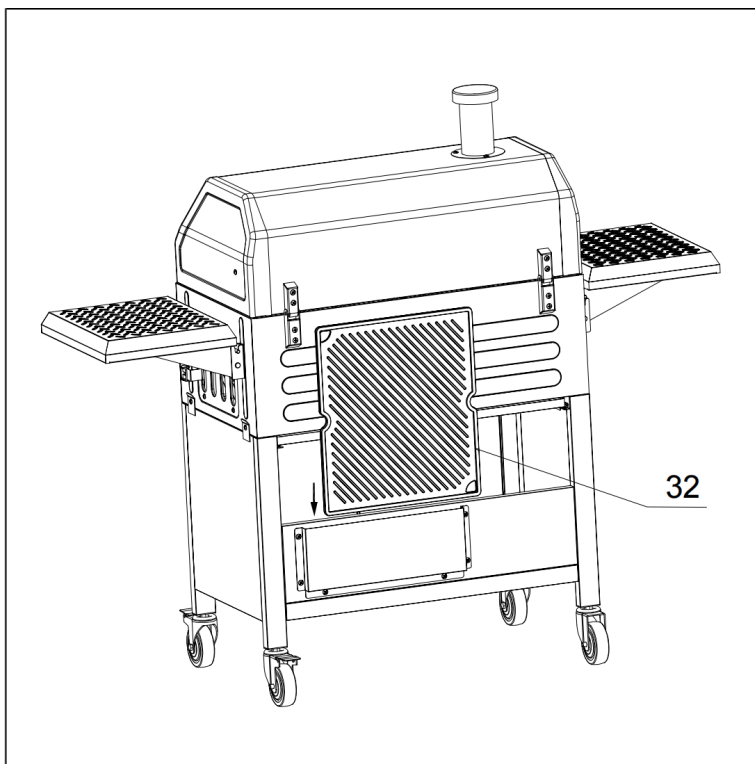


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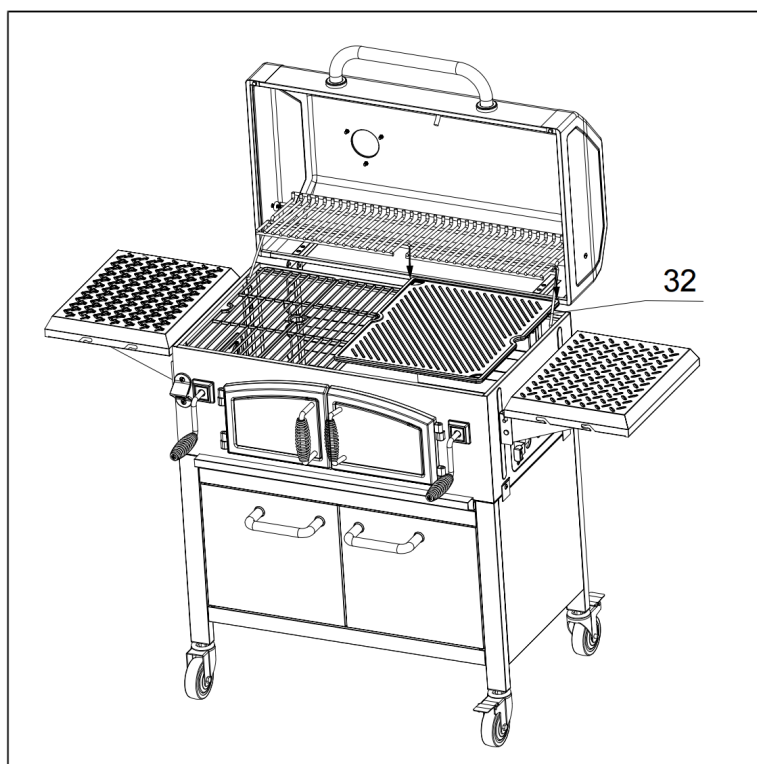




Assembly Instructions



Part# 32: The griddle is inter-changeable with the grid.





LIMITED WARRANTY

DURO warrants to the original consumer-purchaser only that this product (Model#CGSC-0032) shall be free from defects in workmanship and materials after correctly assemble and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts to be returned, postage and or freight prepaid by the consumer, for review and examination.

Cooking grid: 1 Years LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.
All other parts: 1 Years LIMITED warranty; does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States only, is only available to the original owner of the product and is not transferable.

Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and / or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosion or discoloration by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.
- Pick up and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or re-installation of your product.
- Shipping cost, standard or expedited, for warranty / non warranty and replacement parts.



LIMITED WARRANTY

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANT ABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY. Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller.

AUSTRALIA: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

DURO CORPORATION
918 Canada Ct
City of Industry, CA 91748 USA

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling our customer service department at 1-888-909-8818, 9:00 a.m.- 5:00 p.m., PST, Monday-Friday. English representatives are available. Send email to: nxrcs@duro-global.com



ITM. / ART. 1807116

Model: CGSC-0032

Distributed by:
Costco Wholesale Corporation
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Seattle, WA 98124-1535
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www.costco.com

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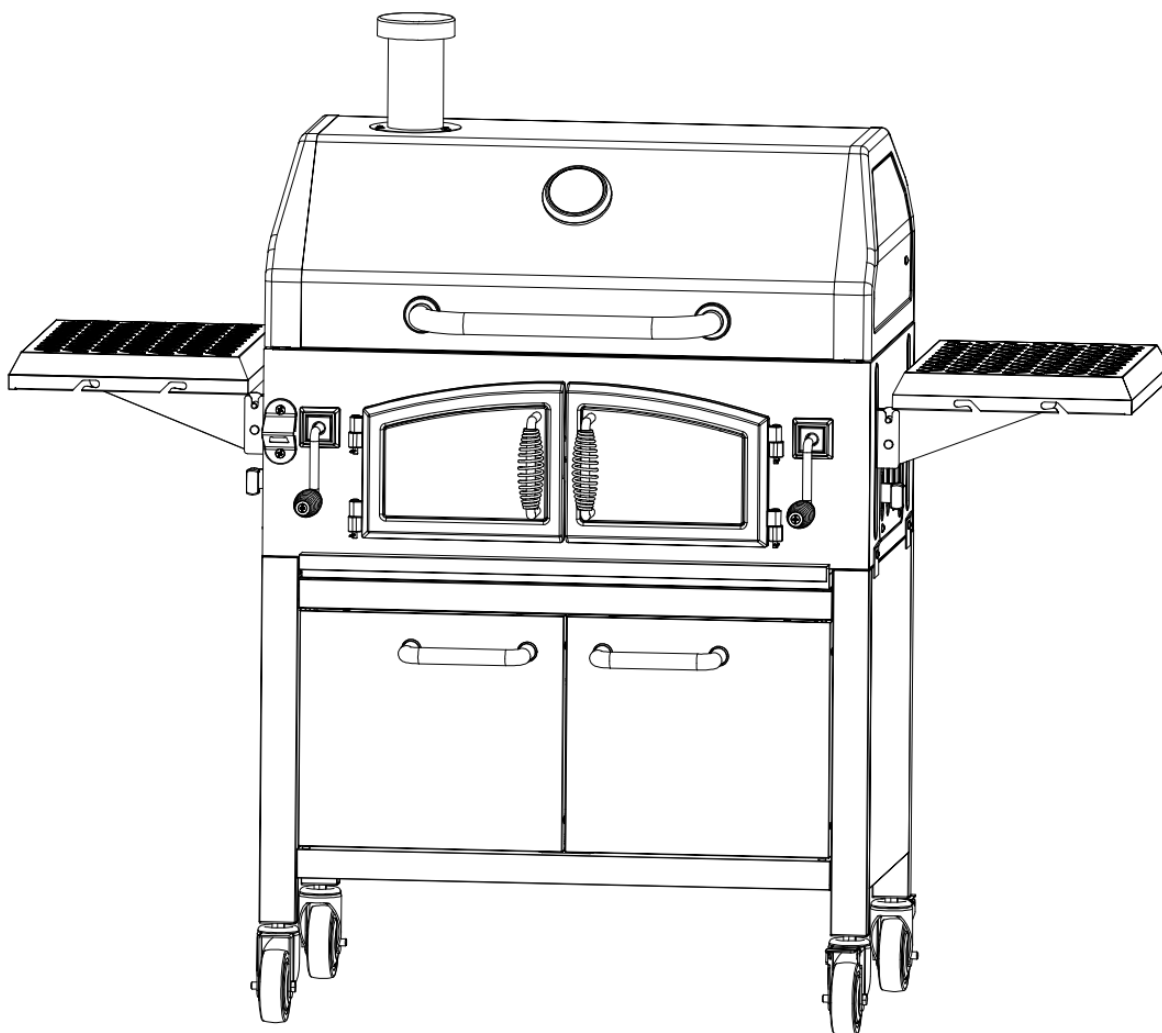
ITM. / ART. 1807116

型號: CGSC-0032

32吋戶外雙區木炭烤肉爐

保養和組裝說明

重要資訊，保留以供日後參考：請仔細閱讀



*此產品僅供戶外使用
*不得用於商業用途

如有疑問或缺失零件，在退貨給零售商之前，請先發送電子郵件聯繫我們的客戶服務部門：

nxracs@duro-global.com



如果您希望與線上客服人員通話，請撥打 **1-888-909-8818**，週一至週五，太平洋標準時間上午 **9:00** 至下午 **5:00**。可提供語言服務：英語、法語、西班牙語。（僅限美國和加拿大免費電話）



警告:

請閱讀全部說明

- 僅供戶外使用。
- 本使用手冊包含了正確組裝和安全使用該設備的必要重要資訊。
- 請勿在無人看管的情況下離開設備。請讓小孩和寵物遠離。在使用過程中請勿移動設備。
- 不適用於船隻上安裝，也不應用作加熱器使用。
- 不當的安裝、調整、更改、維修或維護可能導致財產損失、傷害或死亡。
- 在安裝或維修本設備前，請仔細閱讀本使用手冊。
- 為了安全組裝和操作，請注意避免可能導致割傷或擦傷的鋒利邊緣。
- 輕質木炭與適當的材料。汽油、煤油和酒精是嚴格禁止的，因為它們有很高的爆炸風險，有可能造成嚴重傷害。
- 在烤架和任何可燃材料（如甲板、建築物、柵欄、樹木或灌木叢）之間保持**3.66m（12英尺）**的最小間隙。
- 在設備使用中或含有熱煤或灰燼時，切勿移動設備。請先讓它完全冷卻。
- 避免將燒烤爐放置在易燃液體、氣體或可能存在易燃蒸汽的區域附近。
- 使用油或油脂烹飪時，確保溫度保持在 **177°C（350°F）** 以下。請勿在燒烤爐或其他燒烤設備附近存放或使用過多的烹飪用油。
- 為了安全起見，在處理灰盤掛鉤時，請使用手套或其他防護裝備。
- 烹飪溫度請勿超過 **400°F (204°C)**。
- 為了延長燒烤爐的使用壽命，請避免木炭或木材與燒烤爐壁直接接觸。
- 始終戴上燒烤手套，保護雙手不被燙傷。避免接觸熱的表面。



警告：在木炭燃燒設備中使用的燃料以及這些燃料的燃燒產物可能會讓您接觸到包括炭黑在內的化學物質。炭黑被加利福尼亞州認為會導致癌症，以及一氧化碳，被加利福尼亞州認為會導致出生缺陷或其他生殖危害。欲瞭解更多資訊，請訪問：

www.P65Warnings.ca.gov



安全注意事項:

請閱讀全部說明

- **冷卻:** 在準備對燒烤爐進行清潔或儲存之前, 請確保燒烤爐已完全冷卻。切勿在無人看管的情況下靠近熱烤爐。
- **炊具:** 請僅使用專為燒烤爐設計的炊具。這不包括玻璃、塑料和陶瓷材料。在燒烤爐加熱時, 避免在燒烤爐中放置空的炊具。
- **存放:** 當火完全熄滅, 表面冷卻時, 才能存放燒烤爐。請勿殘留灰燼或木炭於燒烤爐中。
- **一氧化碳危險:** 該烤爐不可作為加熱器使用, 避免一氧化碳中毒。
- **熱表面:** 當心! 燒烤爐及其表面和炊具在使用中和使用後都會很熱。請戴上防護手套和手套, 以免燙傷。
- **食物取出:** 從烤架上取出食物時, 使用長而堅固的烹飪工具和防護手套, 以防止熱表面或飛濺的液體燙傷。
- **毀損:** 避免碰撞或撞擊燒烤爐, 以免造成人身傷害或烤架損壞。
- **蒸汽和通風孔:** 使用時與烤爐的門和通風口保持安全距離。注意排出的熱蒸汽和空氣。
- **風門擋板:** 調整風門擋板時請戴上防護手套, 因為它們在加熱和冷卻過程中會變熱。
- **明火:** 請與火源與燒烤爐表面保持安全距離。點燃燒烤爐時請避免俯身與穿著寬鬆的衣服以免著火, 建議將頭髮紮起。
- **通風:** 不要阻礙空氣流動和通風。
- **鋁箔:** 避免用鋁箔覆蓋烹飪架, 因為這會截留熱量並損壞烤爐。
- **灰渣處理:** 讓煤和灰渣完全冷卻后再進行處理。將它們浸泡在用鋁箔包裹的水中, 然後將它們丟棄在不可燃容器中。
- **燃料準備:** 使用烤爐前, 讓燃料預熱至紅熱至少 30 分鐘。在燃料有一層薄薄的灰塗層之前, 不要開始烹飪。
- **除灰:** 在煙灰和木炭熱的時候, 切勿拆下灰盤。
- **防護裝備:** 在處理高溫的燒烤爐架或用火時, 請全程佩戴防護手套。在添加木炭時請使用防護手套或其他工具。
- **木炭裝載:** 切勿過量加載木炭在烤架上, 因為這可能會導致受傷並損壞烤爐。
- **點火燃料:** 切勿將點火燃料添加到點燃的木炭中。請參考點火燃料容器上的正確使用說明。



使用說明:

重要！首次使用： 鑄鐵烤網與烤盤的保養

保養過程:

1. 準備工作:

- 使用紙巾或布，用高溫食用油（如油菜籽油、植物油）輕輕地塗抹烤網、煎盤。

2. 點燃木炭和預熱:

- 升起烤架，打開炭門，完全打開風門擋板。
- 將最多3磅(1.4千克)的木炭以金字塔形狀堆疊或放置在木炭托盤上。
- 關閉炭門，按照下頁的“烤爐的點火步驟”的單獨說明進行操作。

重要提示: 在此步驟中保持烤爐打開。

- 大約 15 分鐘後，當火焰減弱時，將木炭鋪成單層。
- **燃料限制:** 僅使用木炭作為燃料。不要使用其他燃料源。

3. 充分燃燒:

- 戴上防護手套，小心地將烤架放回原位。
- 關閉烤爐蓋，讓烤爐燃燒約 1 小時，達到 350° F (177° C) 的溫度。

4. 冷卻和重新上油:

- 關閉烤爐，讓其完全冷卻後再進行操作。

5. 第二次用油塗層:

- 冷卻后，在烤網、煎盤上重新塗上一層薄薄的食用油。

6. 最後燃燒:

- 重新點燃烤爐，讓其燃燒 30 分鐘。

請保持好習慣:

經常保養有助於防止生鏽。如果出現鏽跡，用鋼刷清潔受影響區域，塗上食用油，並重複上述保養過程。



使用說明:

烤爐的點火步驟

準備:

將烤爐放置在平坦，水平，平穩耐熱的表面上

1. 打開烤爐:

- 擡起烤架，打開炭門，完全打開風門，以允許適當的氣流和點火。

2. 放置木炭:

- 將大約 3 磅（1.4 公斤）的木炭放在炭盤上。將木炭堆疊成金字塔形，以獲得最佳氣流。
- 燃料限制：僅使用木炭作為燃料。不要在烤架上使用任何其他燃料來源。

3. 使用點火燃料點火（請當心）:

- 安全第一：關閉炭門后再進行。
- 點火燃料的使用：遵循點火燃料容器上提供的具體說明。

重要提示：始終至少在距離烤爐 30 英尺（9 米）的地方添加點火燃料，以確保安全。在點燃木炭時切勿傾斜烤爐。

- 根據點火燃料容器的說明點燃木炭。在此步驟中，保持烤爐蓋打開。

4. 木炭燃燒:

- 讓木炭燃燒約 20 分鐘。火焰會減弱，木炭會開始變成灰燼。

5. 分散木炭:

- 一旦木炭完全被灰燼覆蓋，使用適當的燒烤工具將木炭鋪成單層。

6. 添加更多木炭（可選）:

- 如果你的烹飪時間超過 30 分鐘，你可以添加額外的木炭來持續加熱。
- 要添加更多木炭：
 - ☐ 在鋪展初始木炭後，在火的外緣添加大約 15 根新木炭。
 - ☐ 一旦這些額外的木炭被 80% 的灰燼覆蓋，將它們轉移到火的中心，以保持一致的烹飪溫度。
- 始終參考木炭袋上的說明和警告，以確保安全處理。

7. 放置烤爐:

- 戴上防護手套，小心地將烹飪爐排放回原位。



使用說明:

烤爐的點火步驟

8. 熱量迴圈:

不要將鋁箔覆蓋在烤爐上，因為這可能會困住熱量並干擾正常的熱量迴圈。

烹飪和溫度控制:

9. 食物放置:

- 將食物放在預熱的烤架中心。
- 避免在烤架上過度堆疊食物。過量的食物會截留熱量，延長烹飪時間，並導致不均勻的結果。
- 在食物之間和烤架側面留出空間，以確保正常的熱量迴圈。
- 如果使用烹飪盤，將其放置在烤架的中心以確保均勻烹飪。

10. 調整溫度:

- 要達到所需的烹飪溫度，調整烤爐的風門開口和炭盤高度。
- ☐ 關閉風門以在烹飪過程中保持水分與溫度。相反，在烹飪魚或肉食，稍微打開風門讓水分散出。
- ☐ 從烤架的最低溫開始，逐漸達到所需溫度。

灼熱提示:

- 可調節的炭盤可以更靠近烤架以用於烤焦，這有助於鎖住肉的汁液。燒焦通常只需要每面幾分鐘。注意不要燒焦食物。烤焦後，將木炭托盤放回原位，以便進一步烹飪。

附加說明:

- 極端寒冷的天氣可能會延長烹飪時間。
- 在清潔烤爐前請讓烤爐完全冷卻。每次使用後清洗烤架對於延長其壽命和防止黴菌生長至關重要。



保養和維護:

安全至上:

- 在清潔或存放之前，請確保烤爐已完全冷卻。

定期檢查:

- 定期檢查烤爐與配件，確保商品狀態可以安全使用。

除灰:

- 每次使用後，等待灰燼完全冷卻後再清空灰盤。

清潔:

- 使用溫和的洗潔精和水清潔烤爐。用濕布擦拭烤爐的外部。
- **重要提示:** 避免使用烤箱清潔劑或其他刺激性清潔劑。清潔後務必徹底擦幹所有表面。

灰盤和烤爐爐體維護:

- 灰燼冷卻後，每次使用後清潔灰盤和烤爐爐體內部，清除積聚的灰燼、殘留物和灰塵。

炭灰處理:

- 灰燼完全冷卻後再處理。用鋁箔包裹，用水浸泡，丟棄在不可燃的容器中。

存儲:

- 始終將烤爐存放在有遮蓋的乾燥區域。僅在火完全熄滅且所有表面冷卻後才進行存放。

季節性存儲:

- 即使使用烤爐罩，也建議定期檢查您的烤爐，特別是在不經常使用期間。這有助於防止水分積聚引起的潛在銹蝕和腐蝕。



組裝:

注意!

- 此產品很重！請勿試圖在沒有助手的情況下組裝。
- 某些部件可能具有鋒利的邊緣——特別是在每個組裝步驟中特別注明的地方！必要時請戴上防護手套。
- 組裝所需工具（不包括在內）

在開始組裝之前，請仔細閱讀所有說明。

工作區域:

- 選擇乾淨、平坦的表面進行組裝，避免刮傷或損壞，以避免劃傷或損壞烤爐組件。

所需工具:

- 收集組裝所需的工具：
 - 8 英寸十字頭螺絲刀（不包括在內）
 - 鉗子或活動扳手（可選）（不包括在內）

預計組裝時間:

- 預留大約 45 分鐘來完成組裝過程。

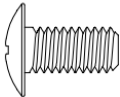

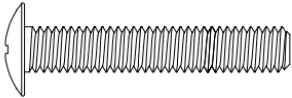
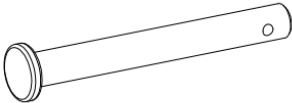

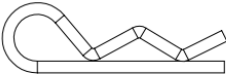


注意:

- 您收到的實際產品可能與本手冊中的圖片略有不同。
- 某些組裝步驟可能已經在工廠完成。

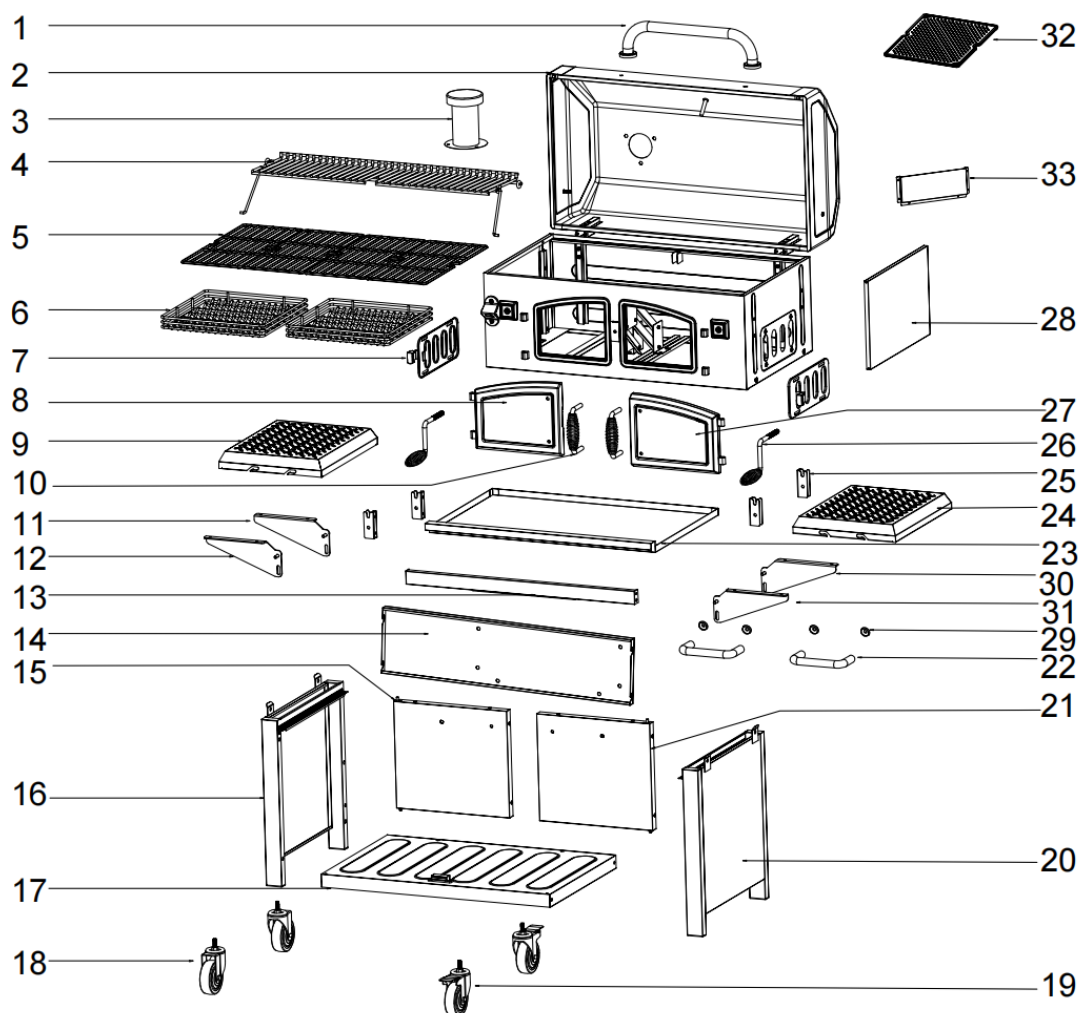
免責聲明:

本產品為鐵製品，生產過程中本體及配件難免有金屬尖銳部分，請於拆封、組裝、使用、清洗、觸碰時特別注意，並請穿戴手套加以防護，以免接觸時有可能割傷或燙傷。如未依本說明書使用方式操作，而導致產品損壞，恕不接受退換貨，敬請理解；倘若使用人未依說明書方式操作或以不當之使用方式，而導致使用者或他人受傷之情形，本公司概不負責。

螺絲包清單

AA 61pcs	 M6x12	EE 4pcs	 鉸鏈銷
BB 2pcs	 M6x30	FF 4pcs	 鉸鏈銷
CC 8pcs	 M5	GG 10pcs	 R腳快別
DD 8pcs	 M5	HH 3pcs	 M6

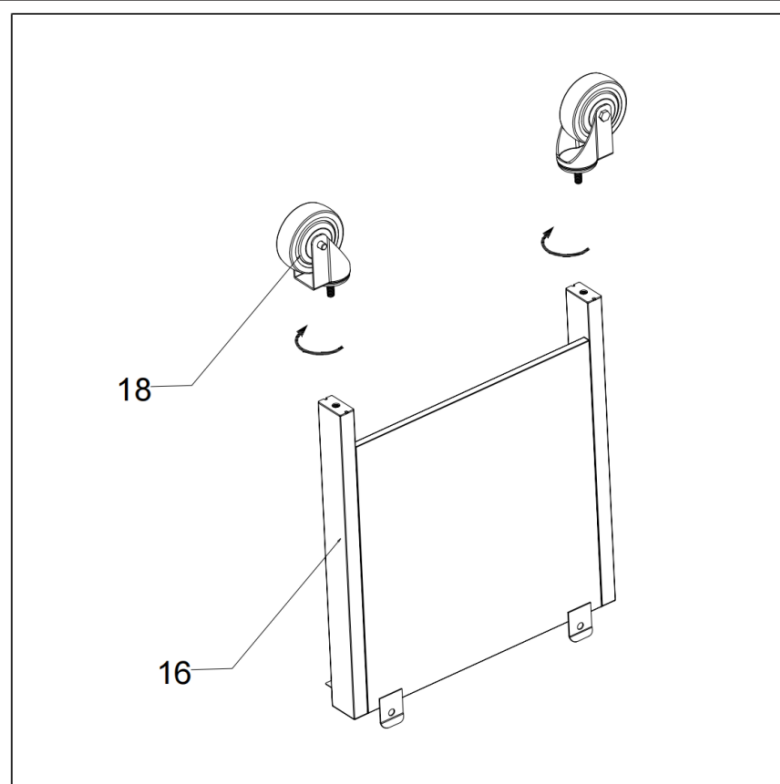
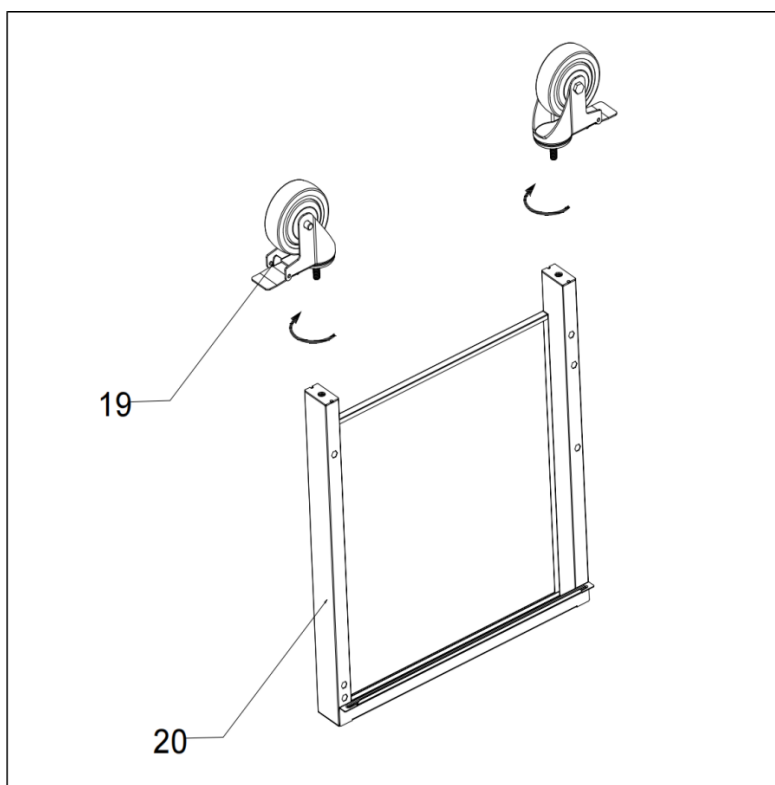
商品零件清單



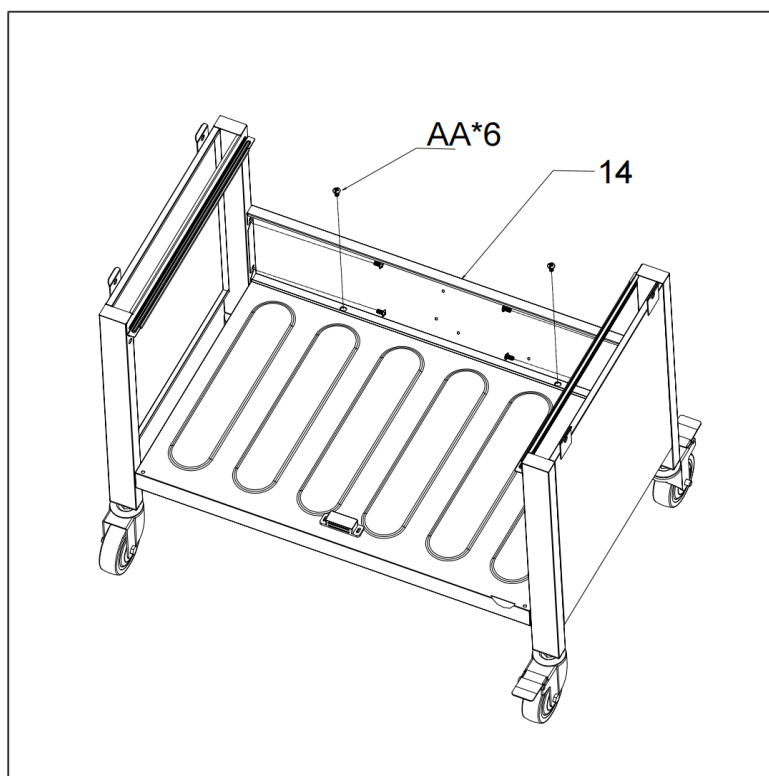
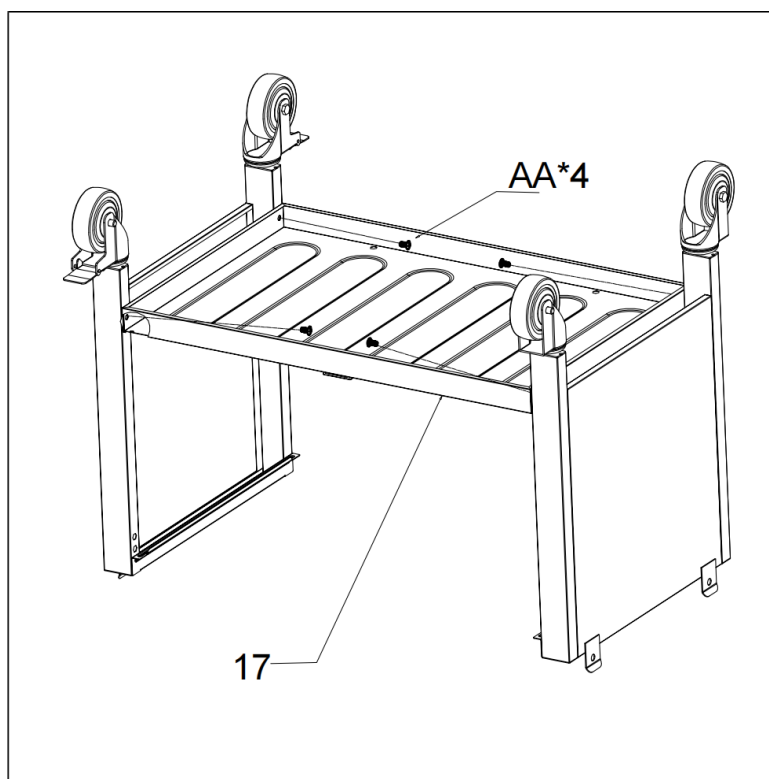
序號#	數量	部件描述
1	1	上蓋把手
2	1	上蓋
3	1	煙囪
4	1	保溫網
5	4	烤網
6	2	炭盤
7	2	風門擋板
8	1	灰炭門
9	1	左側臺
10	2	炭門把手
11	1	左側臺後支撐架
12	1	左側臺前支撐架
13	1	前門橫樑
14	1	車架-後板
15	1	車架-左門
16	1	車架-左側板
17	1	車架-底板

序號#	數量	部件描述
18	2	車輪 (不帶剎車)
19	2	車輪 (帶剎車)
20	1	車架-右擋板
21	1	車架-右門
22	2	車架-前門把手
23	1	集灰盤
24	1	右側臺
25	4	側臺支架
26	2	手搖曲柄把手
27	1	右炭門
28	1	爐體中分板
29	4	把手裝飾圈
30	1	右側臺後支撐架
31	1	右側臺前支撐架
32	1	鑄鐵煎盤
33	1	煎盤/烤網擱置架

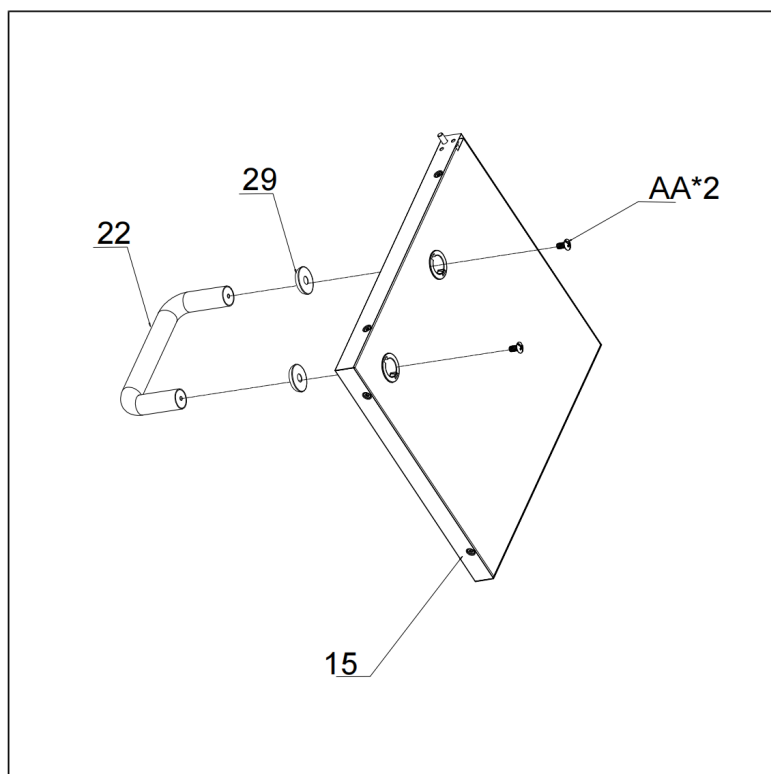
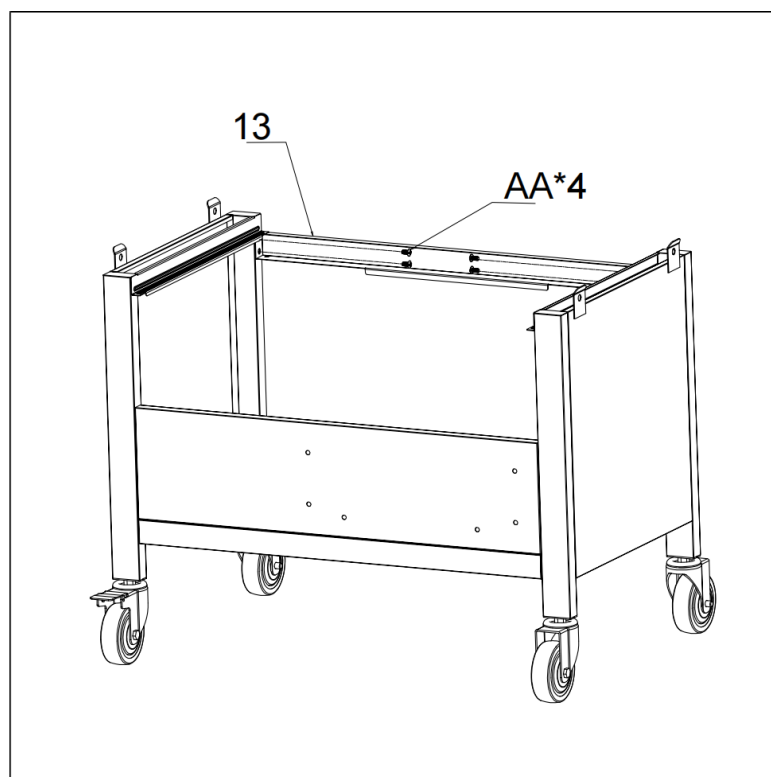
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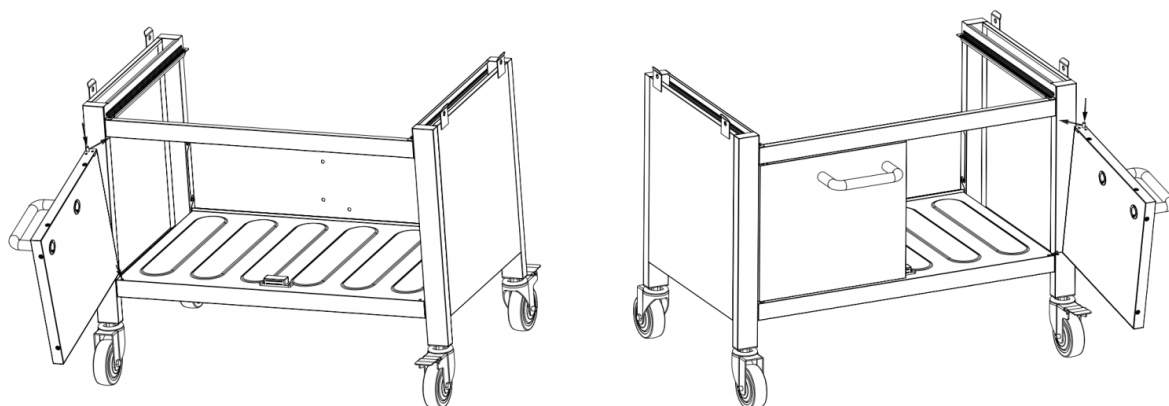
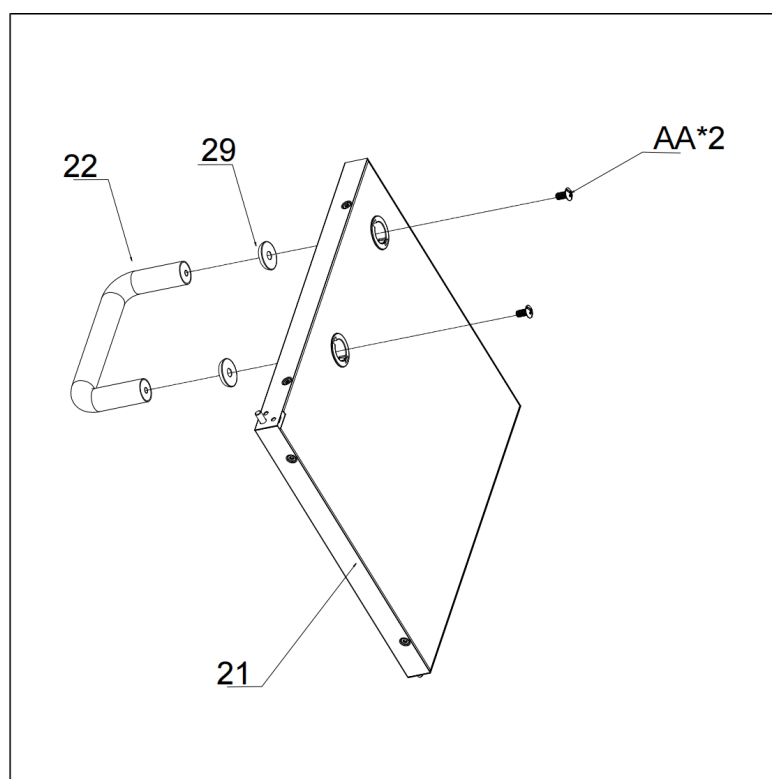
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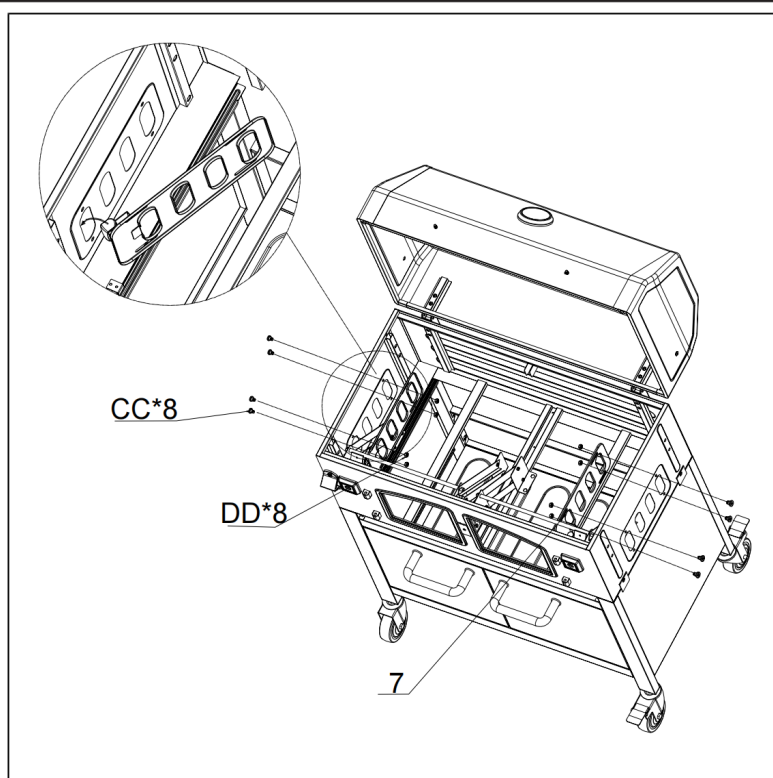
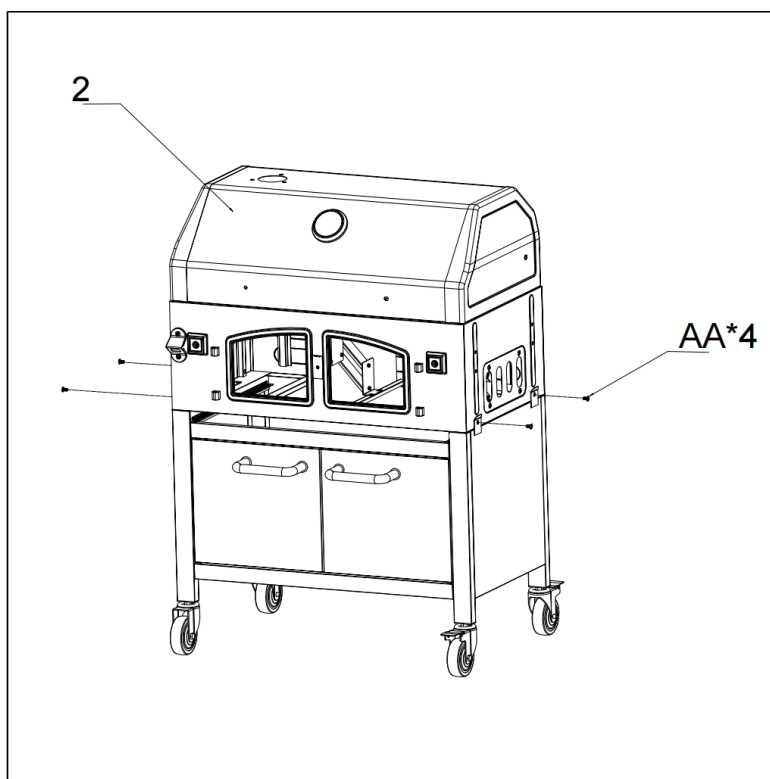
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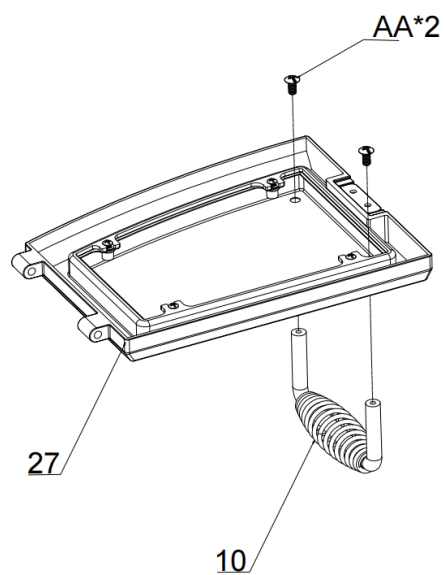
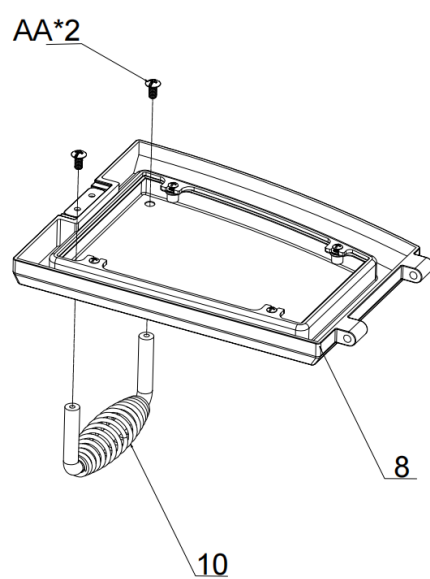
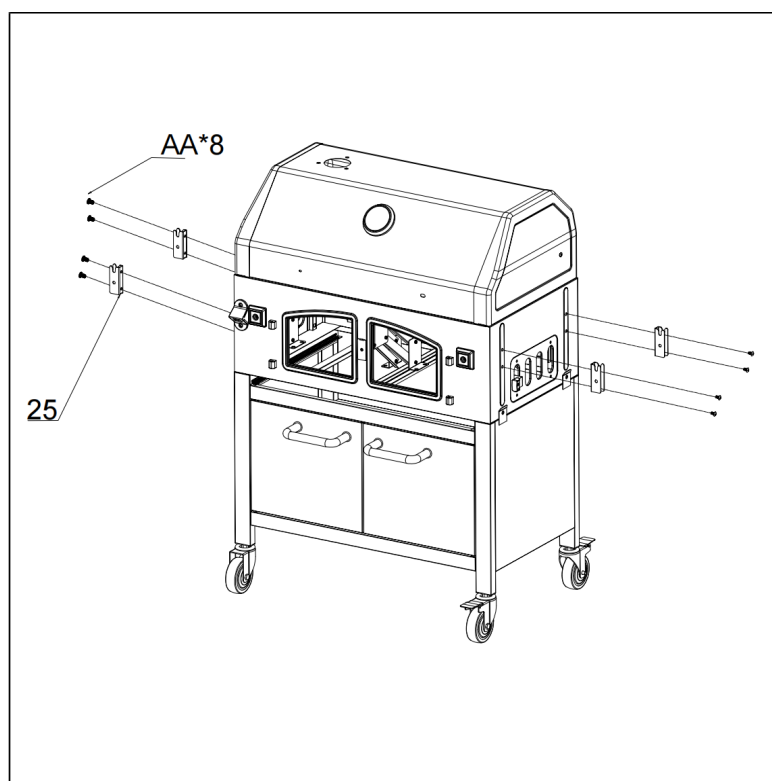
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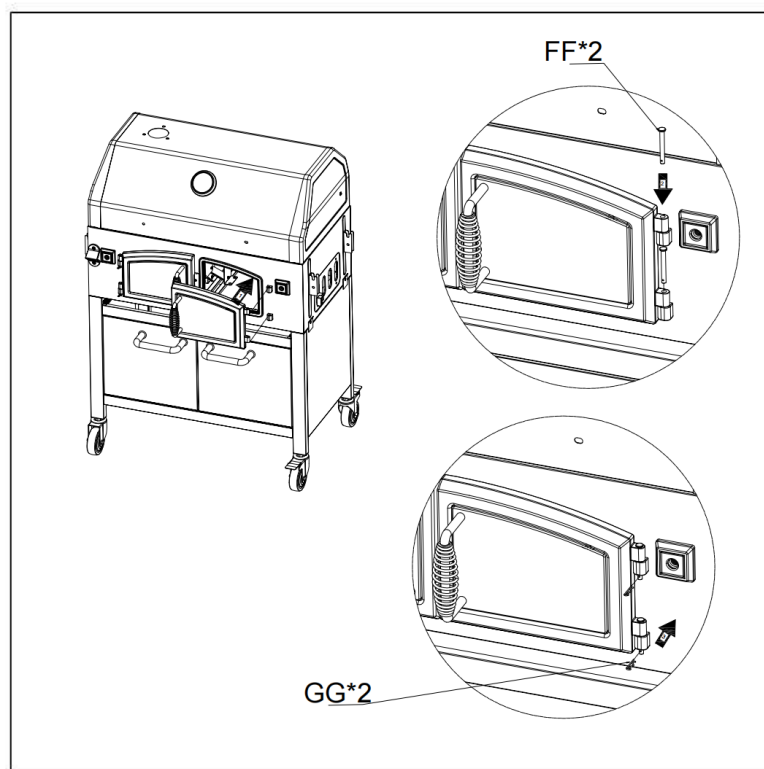
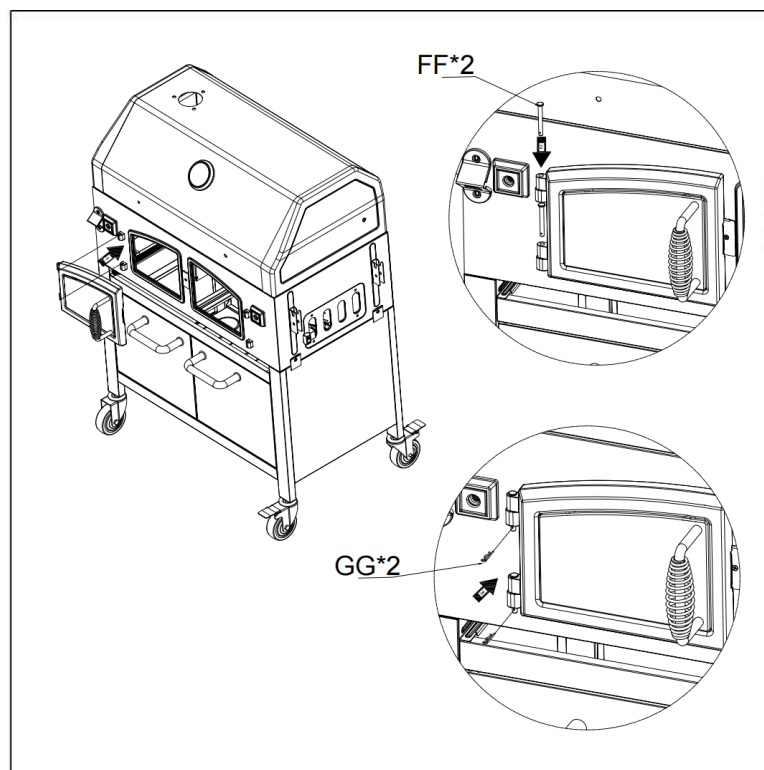
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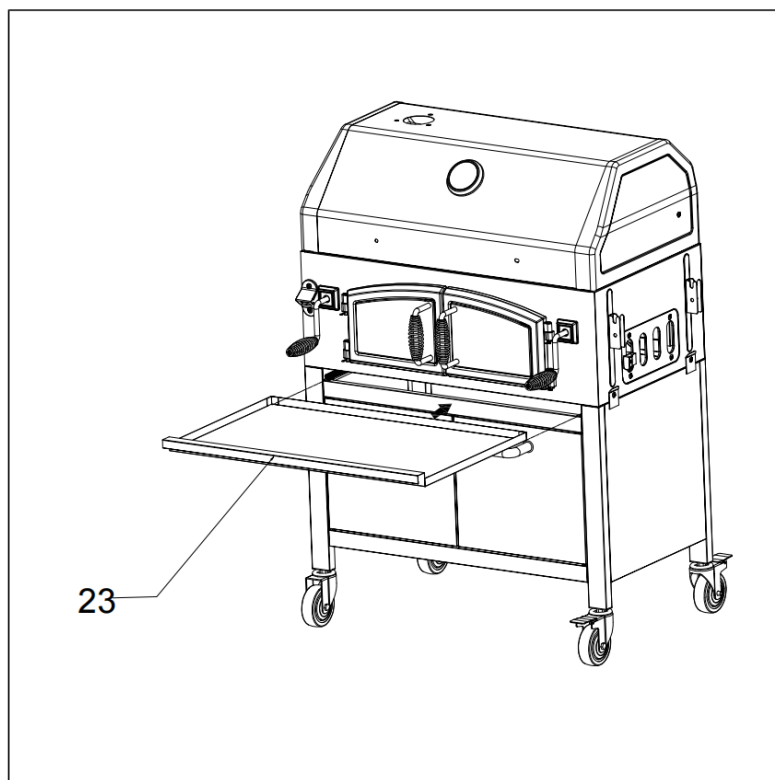
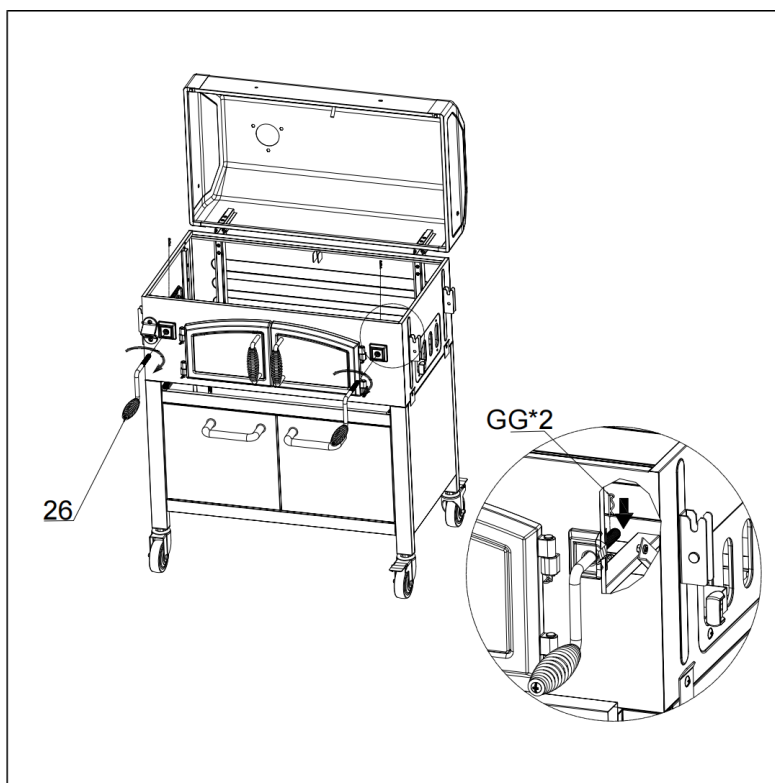
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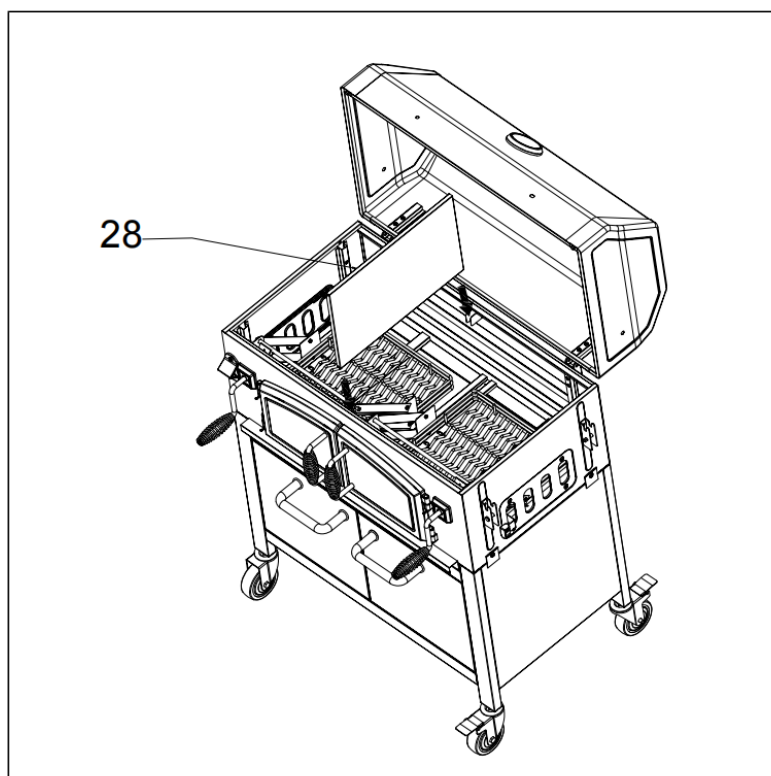
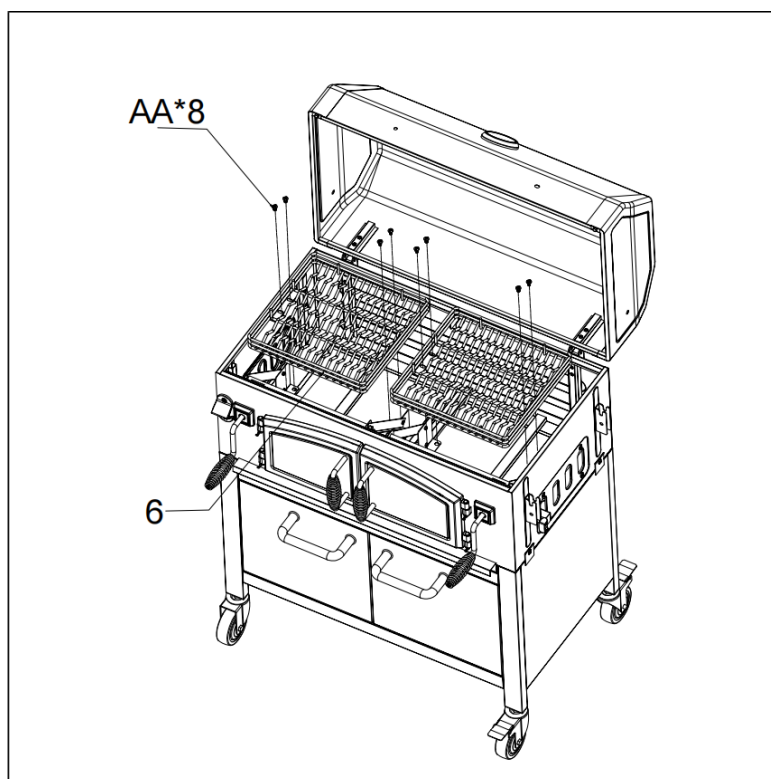
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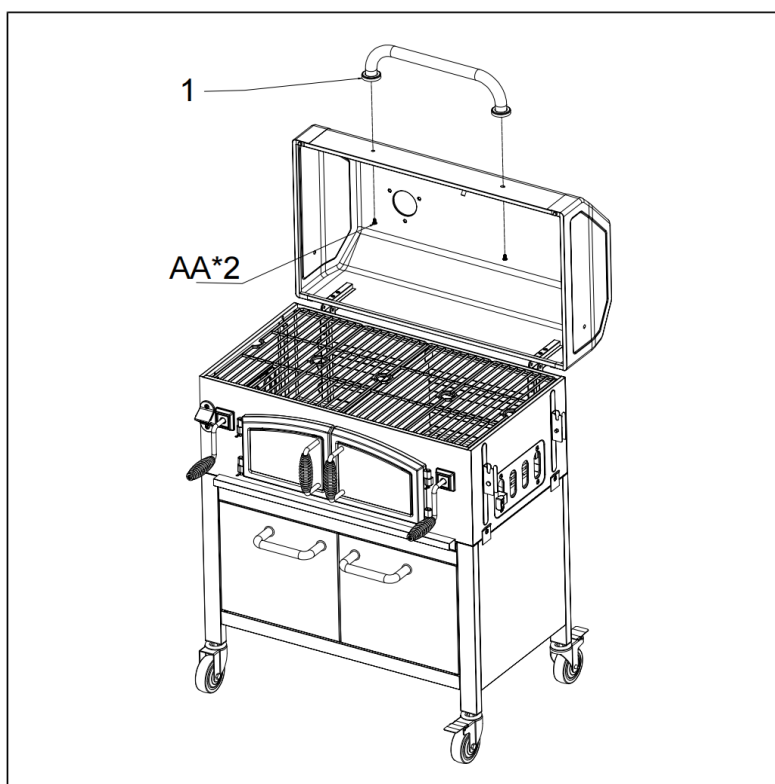
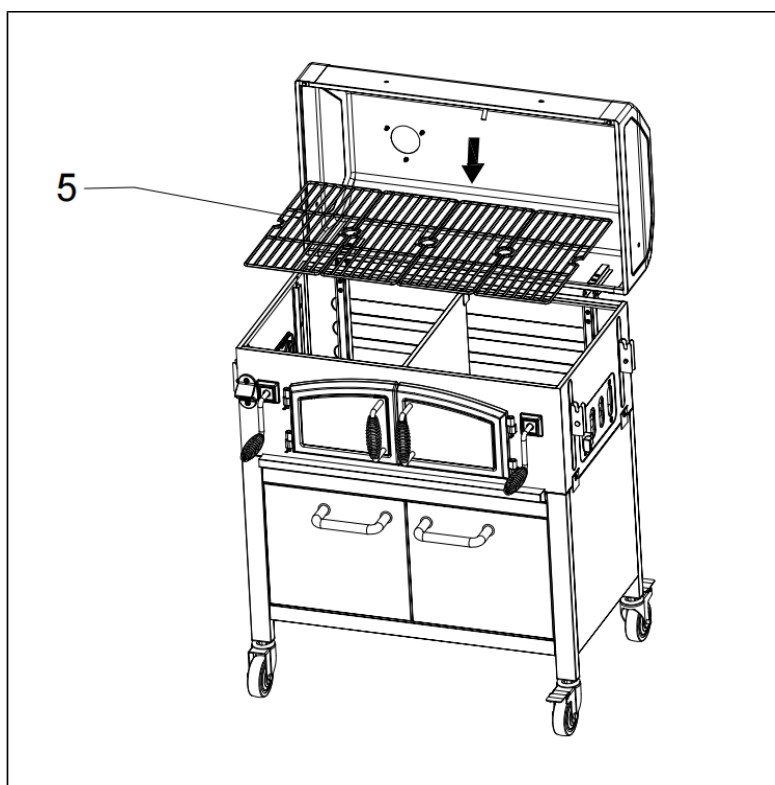
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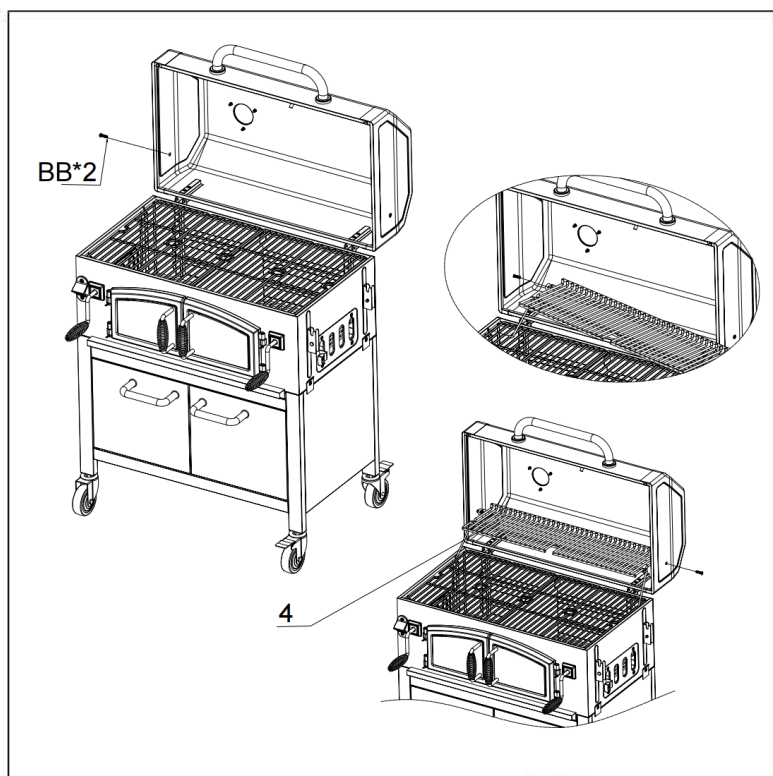
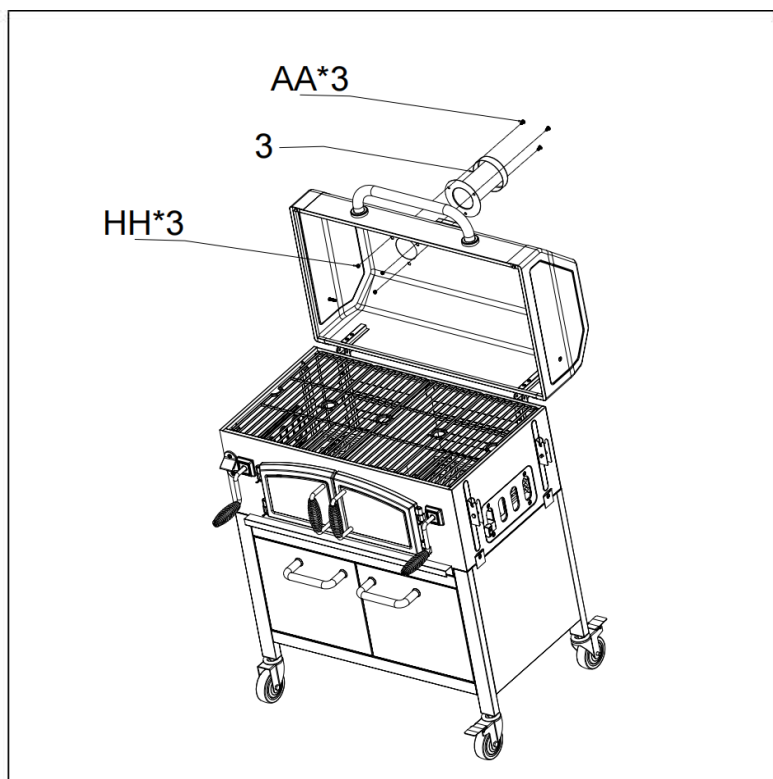
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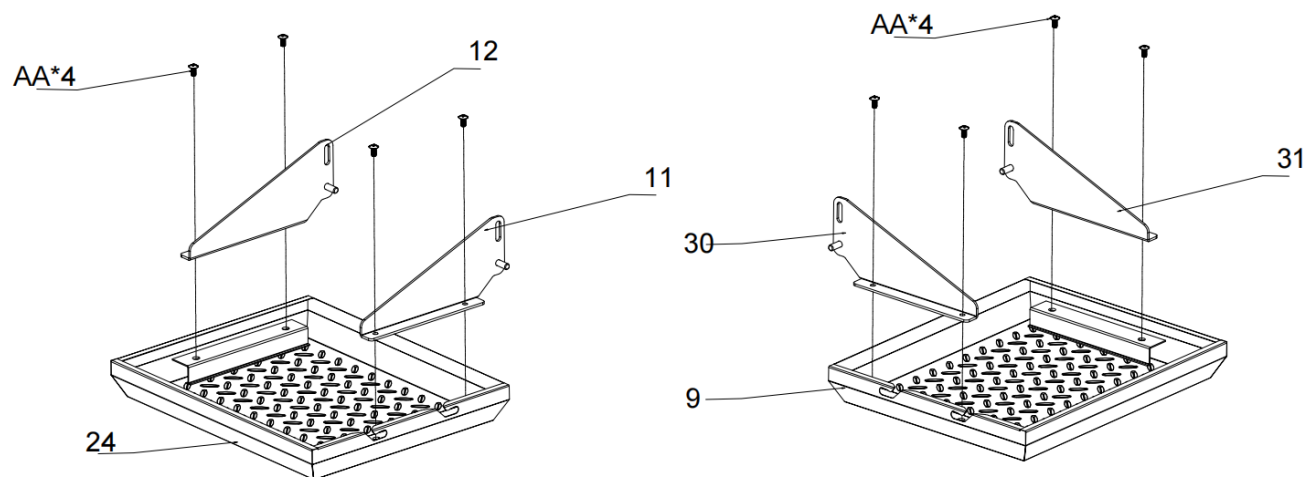
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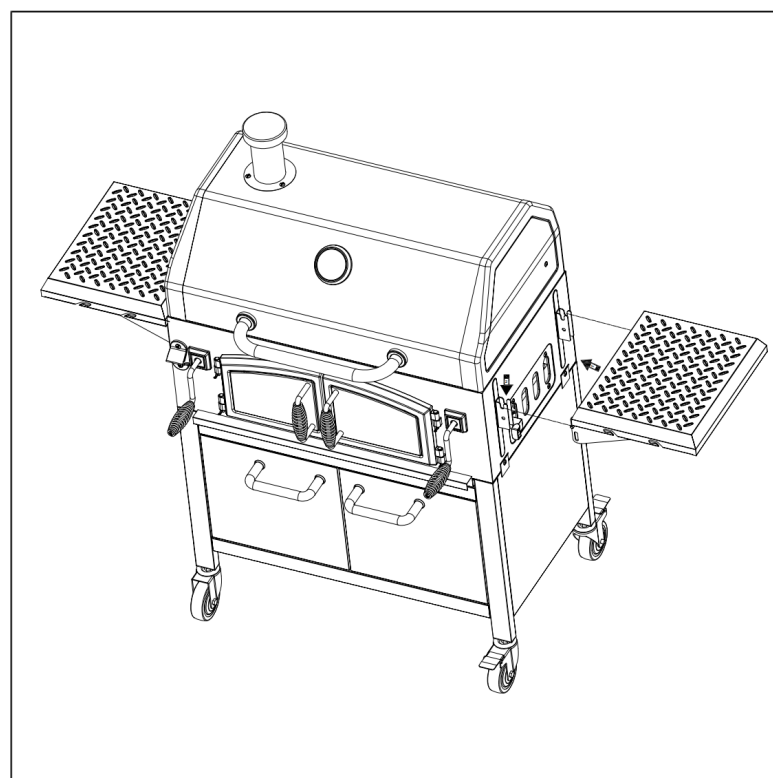
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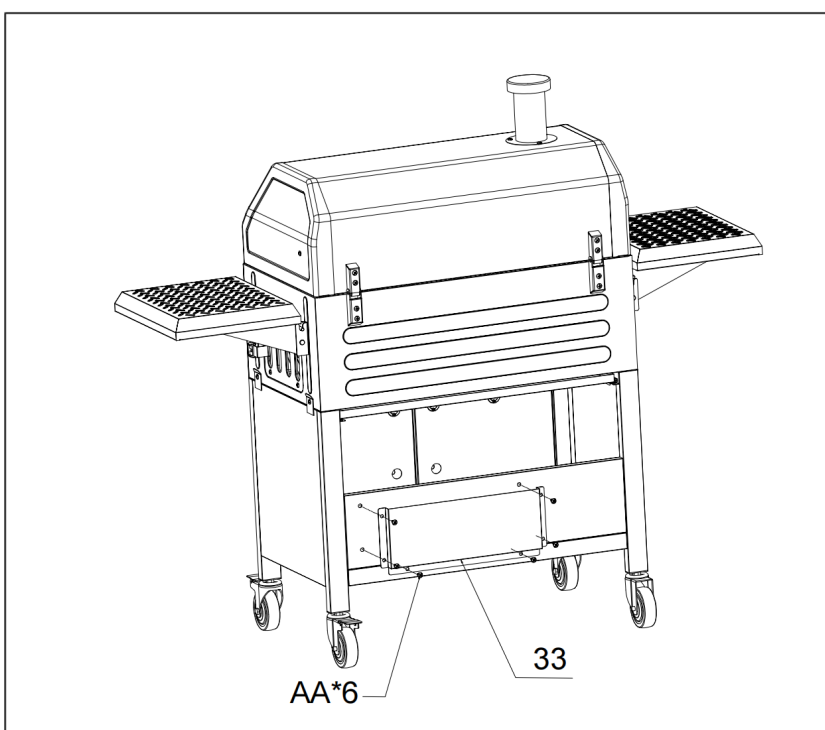
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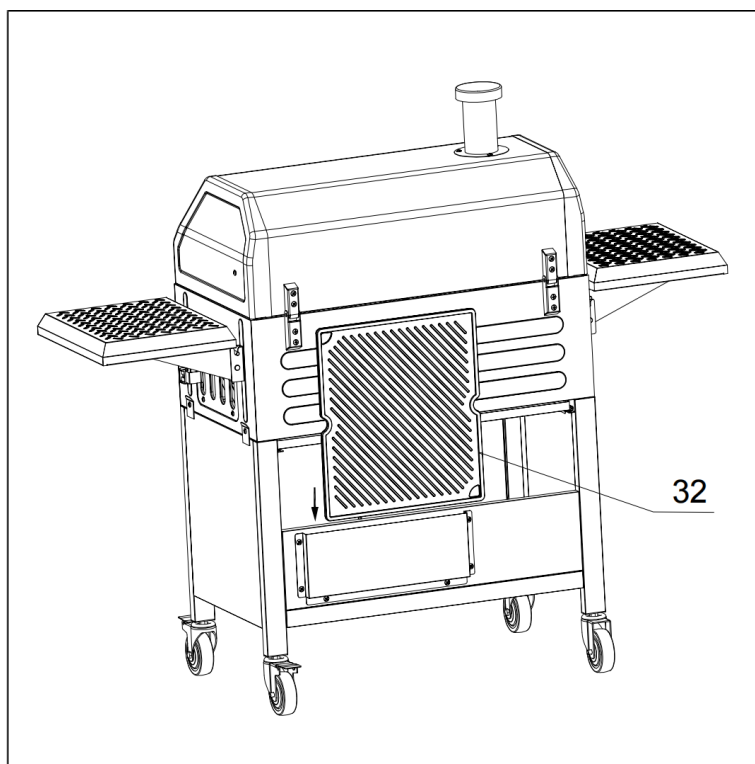
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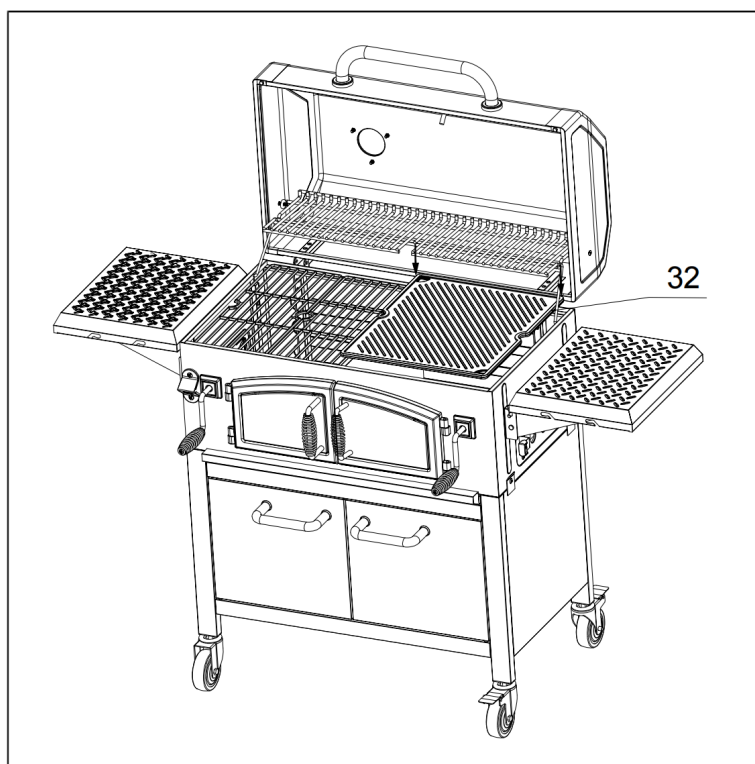
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組裝說明



零件編號 32: 煎盤和烤網
的位置可以互換





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