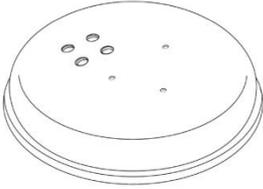
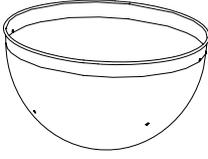
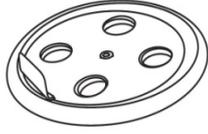
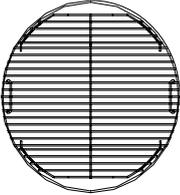
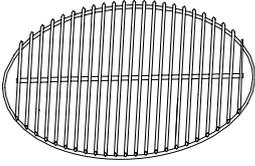
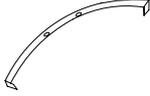
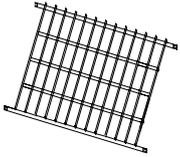
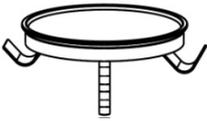
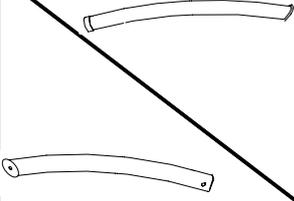
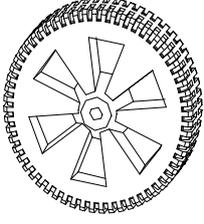
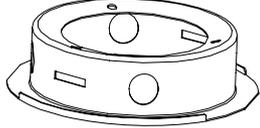
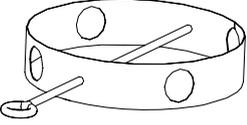
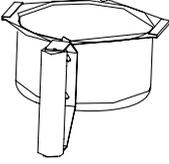
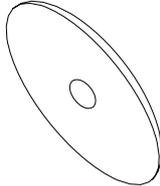
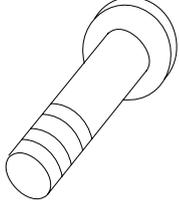


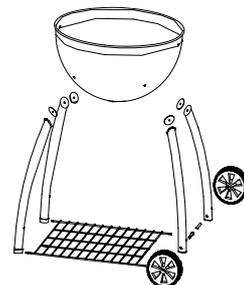
Assembly Manual

Parts List:

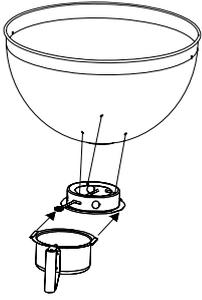
			
Bottom Handle / Lid handle	Lid	Bottom	Lid air vent
2PCS / 1PC	1PC	1PC	1PC
			
Cooking grid	Charcoal grate	Cooking grid support	Wire shelf
1PC	1PC	2PCS	1PC
			
Temperature gauge	Short leg/Long leg	Wheel	Ash catcher support
1PC	2PCS/2PCS	2PCS	1PC
			
Air vent	Ash catcher	heat pad	Short Axle
1PC	1PC	4PCS	2PCS
			
Self lock nut	Hex nut	screw	washer
2PCS	13PCS	9PCS	13PCS

Assembly Step:

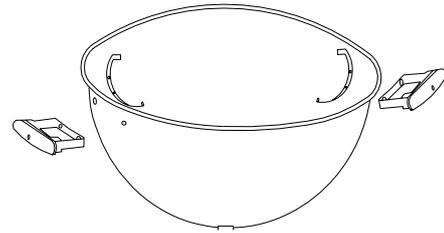
1. First, attach the wire shelf onto the long legs and then attach it to the shorter legs so that the threaded ends stick out through the holes in the legs. Then lock with nuts. Mount the wheels onto short legs with axles and self lock nuts. Mount long legs and short legs onto bottom, insert one heat pad between each leg and bottom



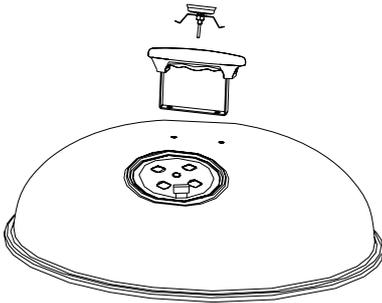
2. Attach ash catcher support onto bottom,
then insert the ash catcher onto the support



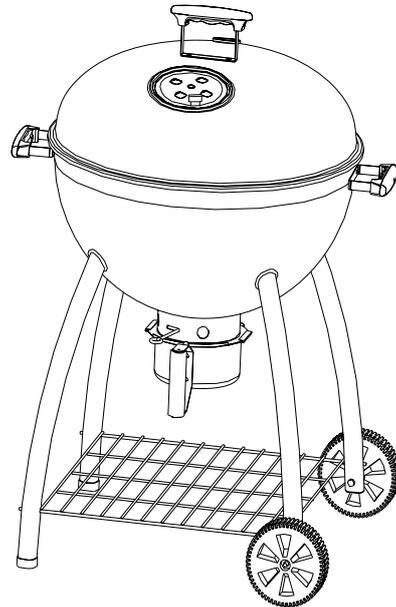
3. Attach bottom handle and cooking grid support onto bottom



4. Attach temperature gauge, Lid handle and lid air vent onto lid



Finished:



Care and Maintenance:

1. Do not use water for cleaning the grill before it has cooled
2. Tighten the screws if needed.
3. Store the charcoal in a dry place, making them easier to light. Use a plastic or metal container preferably, with a tight sealing lid.
4. Store the grill in a dry place for extended storage.

Cleaning:

1. Use a brass brush to scrape away food rests from the grill grate and other parts if needed.
2. Do not use sharp objects to scrape grill's parts. The surface can be damaged.

Detailed cleaning:

1. Use warm water with washing-up liquid to clean the grill grate, charcoal grate and the entire grill.
2. Rinse completely with water.
3. Dry completely with paper towels. Do not let the grill air dry.
4. Brush vegetable oil onto the metal surfaces to prevent rust. However, do not use vegetable oil on the charcoal grate and the inside of the base.