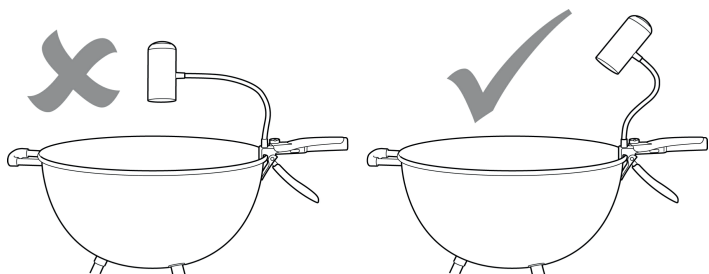


Information Regarding Proper Usage

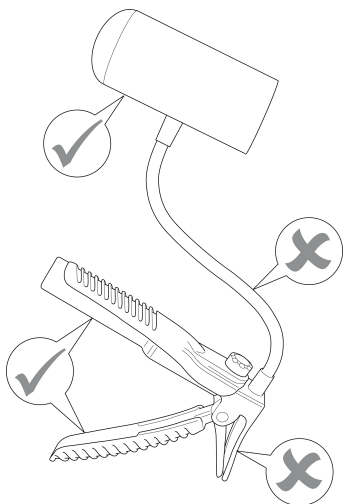
The BBQ Dragon provides a low-velocity, high-volume column of air to fires. It reduces the start time of charcoal grills and other fires to only minutes. Fire is a product of fuel (wood or charcoal), and oxygen. The more oxygen, the hotter and faster the fire. The BBQ Dragon uses patent-pending technology to provide more oxygen to fires. It can be used on charcoal grills as well as any other fire that you need to start, speed up, or make hotter.

Before using this product, read all instructions and safety information. Failure to follow these instructions could result in injury or damage.

- Do not position the BBQ Dragon directly over a fire. The BBQ Dragon must be positioned so that it draws in cool air from outside the fire. Failure to do so will result in damage to the BBQ Dragon and will void the warranty.



- Use caution when handling the BBQ Dragon. The interior surface of the clamp and the flexible neck will get hot and could cause serious burns if handled. Use the plastic handle and the intake side of the stainless steel fan housing to reposition the BBQ Dragon. Always check to make sure the BBQ Dragon is cool before handling it.
- Please take care to observe proper battery polarity (+/-) when inserting batteries into the BBQ Dragon.
- To reduce the risk of injury, only charge rechargeable batteries. Do not charge other types of batteries as they may burst potentially causing personal injury or damage.
- Do not allow your BBQ Dragon to get wet. Water can cause damage to batteries and electronic components and will void your warranty.
- If using the BBQ Dragon in windy conditions, always position it so that the BBQ Dragon is upwind of the fire. Being downwind of a fire could cause damage to BBQ Dragon and void the warranty.
- This product is intended for use by people with experience and knowledge of the product, its use, and fire safety. This product is not intended to be used by children or persons with reduced physical, sensory or mental capabilities.**
- Take proper precautions using this product around any type of fire. Failure to use caution around a fire could result in severe burns, property damage or personal injury.**



Instructions for use on charcoal fires

- Light your charcoal. BBQ Dragon recommends using BBQ Dragon Atomic Fire Starters™ (but you can use newspaper, lighter fluid, or whatever other inferior method you normally use).
- Once the coals have begun to burn, approximately 2-3 minutes, attach the BBQ Dragon to the side of your grill.
- Position the BBQ Dragon so that it is drawing in cool air from outside the grill as shown. Turn on and adjust the fan speed to provide the desired amount of air to your fire.
- Allow the BBQ Dragon to remain on the grill until the coals are gray and fully started, approximately 5-7 minutes on a small pile of coals and 7-10 minutes for a larger pile of coals.
- Once the coals are fully lit, remove the BBQ Dragon from the grill and turn it off.

TIP: You can reposition the BBQ Dragon to provide air to all sides of the charcoal by moving the metal fan housing, or reattaching the handle to another part of the grill. Always use caution when handling the BBQ Dragon as it may be hot. NEVER touch the interior metal portion of the handle or the flexible neck as they will get hot.

TIP: You can use the BBQ Dragon to re-ignite charcoals that have begun to die down, or when adding more coals to an already lit fire. Simply aim the BBQ Dragon at the fire, adjust the fan speed as necessary, and watch the coals flare to life.

Instructions for ceramic grills and smokers

Ceramic grills work by creating a draft of air to cause convection inside the grill. You can increase this draft using a BBQ Dragon.

To start or raise the temperature of a ceramic grill:

- Position the BBQ Dragon so that it is blowing air into the bottom of the grill. This can be accomplished by attaching the clip to the leg of the grill in most cases, and aiming the fan housing into the air intake.
- Turn on and adjust the speed for the desired amount of air.
- Turn off and remove the BBQ Dragon once the coals are going or the desired temperature is reached.

TIP: Pay close attention. The BBQ Dragon can raise the temperature of a ceramic grill by 300 degrees in only a few minutes.

Smokers require the frequent addition of wood to the coals in order to produce smoke. Opening the door to add wood lowers the temperature of the smoker and increases the time it takes to smoke your food.

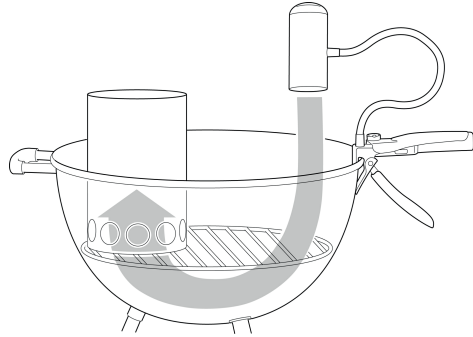
Use the BBQ Dragon to start or increase the temperature of a smoker:

- Position the BBQ Dragon to blow into the coal chamber of the smoker by attaching it to the coal door, a leg of the smoker, or by resting it on the ground.
- Turn on and adjust the speed of the BBQ Dragon.
- Turn off and remove the BBQ Dragon once the coals are going or the desired temperature is reached.

TIP: We recommend using the BBQ Dragon on a low speed with a smoker. High speeds can blow ash around, and you don't want ash all over the food that you are smoking, do you?

Instructions for use with a charcoal chimney

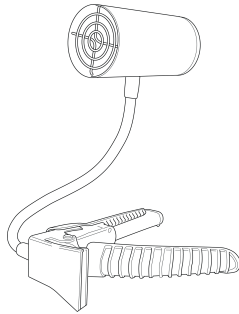
1. Load your charcoal chimney with charcoal and place on one side of your kettle shaped grill, over a lit BBQ Dragon Atomic Fire Starter™.
2. Pause to reflect on how much you love grilling.
3. Mount your BBQ Dragon on the opposite side of the grill and adjust it so that it is blowing air down the side of the grill and back up into the underside of your chimney. The shape of your grill will force the air up into the chimney, and the charcoal will start in a fraction of the time normally required even by a chimney.



Instructions for fireplaces, campfires, fire pits & wood stoves

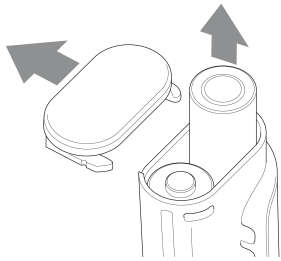
1. Using BBQ Dragon Atomic Fire Starters™, light your fire.
2. Once the wood has started to combust, position the BBQ Dragon to blow onto the fire. It can be attached to any convenient object such as a tree branch, table leg, the edge of the fire pit, the lip or door of a wood stove, or simply set in a curved position on the ground or hearth so that it is self supporting.
3. Turn on and adjust the fan speed for the desired amount of air.

TIP: The BBQ Dragon can be used to restart a fire if it is starting to die out, or after you add more wood. Simply aim the BBQ Dragon at the fire, adjust the fan speed as necessary, and watch the fire roar back to life.



Replacing the batteries

1. Remove the battery cap by pushing on the locking tabs.
2. Remove the old batteries and dispose of properly. Never dispose of batteries in a fire as they may explode and cause serious injury.
3. Insert new batteries, paying close attention to the proper polarity (+/-).
4. Replace the battery cap and enjoy.



Using rechargeable batteries

Your BBQ Dragon is equipped with a micro-USB charging port which allows you to use rechargeable batteries and standard USB chargers. **DO NOT** attempt to charge alkaline batteries. You can use your own rechargeable batteries and charge with any micro-USB charger, or purchase our HIGH POWER CHARGING KIT.

1. Make sure that there are rechargeable batteries installed in the BBQ Dragon.
2. Plug any micro-USB charger into the charging port located on the top handle of the BBQ Dragon. The red CHARGING LIGHT will turn on to indicate that the batteries are being charged. The BBQ Dragon will work with either a standard wall charger or a car charger.

Using rechargeable batteries continued:

3. A full charge is reached after approximately twenty hours. It is not necessary to unplug the BBQ Dragon once a full charge is reached - the charging system is designed to provide a trickle charge to the batteries without causing damage.

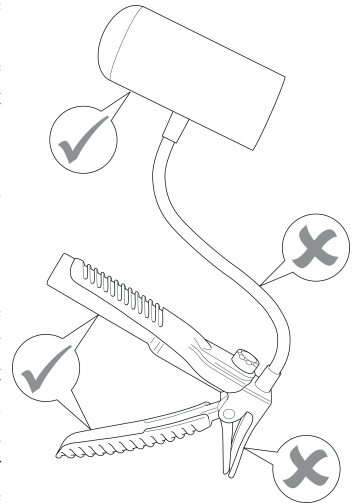
TIP: We suggest charging your BBQ Dragon overnight, after each use, to ensure that it's always ready for the next use.

TIP: If you've forgotten to charge up your batteries or they die, and you suddenly need to start a fire don't worry - you can always replace the rechargeable batteries with any fresh batteries that you happen to have.

TIP: Please recycle used rechargeable batteries rather than throwing them away. All rechargeable batteries contain precious resources that can be reused. To learn more about recycling and to find a drop-off location please visit www.rbc.org.

Additional Tips

- When adjusting the BBQ Dragon **DO NOT touch the flexible neck or interior surface of the clip**. Both the flexible neck and the front surface of the clip (the part that mounts inside the grill) can get hot due to radiant heat. Handling the BBQ Dragon by the flexible neck or interior surface of the clip can result in serious injury or burns. To reposition the BBQ Dragon, use the patent pending handle and the stainless steel fan housing. Both are designed to stay cool to the touch during normal operation. Always check to make sure the BBQ Dragon is cool before handling it.
- The BBQ Dragon has adjustable speeds for use on a wide variety of applications. If the best mounting position for your grill is far away from the coals, you can use a high speed to deliver the air to your coals. If you are using a large amount of charcoal, when spit-roasting a pig for example, you'll want a lot of air, however if you're using a small grill like a hibachi or portable grill, you'll find that a smaller amount of air is effective.
- Blowing sparks around? Turn down the air volume.
- At high speeds, the BBQ Dragon will ignite charcoal faster - but it will also burn up the charcoal faster. Practice until you find the point of combustion that suits your grilling style.
- Do not leave the BBQ Dragon on your grill unattended.
- Do not leave the BBQ Dragon on your grill for long periods of time. You will find that a fire started with a BBQ Dragon will get much hotter than a normal fire and could result in damage or injury if left on the grill for too long.



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