



CHARCOAL GRILL COOKING



**THIS MANUAL DOES NOT REPLACE
THE COLEMAN® SAFE USE AND CARE MANUAL.**

THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES.

MAINTENANCE TOOLS REQUIRED:

Long-handle grill brush, scouring pad, paper towels, grill cover, scraper, heat-resistant ash removal container

COOKING TOOLS REQUIRED:

Vegetable cooking spray, meat thermometer, long-handle cooking tools and grilling gloves

THIS GRILL IS FOR OUTDOOR USE ONLY.

www.colemanbbqsusa.com

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DANGER

- Burning charcoal gives off carbon monoxide. Do not burn charcoal inside homes, garages, tents, vehicles or any enclosed areas.
- Keep children and pets away from the grill when operating.
- Never leave the grill unattended while in use.
- Minimum clearance to adjacent combustible materials: A minimum of 36" (91.44 cm) from the furthest protruding edge on all sides of the grill.
- Keep the grill on a secure, level surface at all times.
- Do not operate the grill under any overhead construction, such as roof coverings, carports, awnings or overhang.

SAFE USAGE

- Do not move the grill when hot or in operation.
- Do not locate in windy settings; high winds adversely affect cooking performance.
- Do not use gasoline, alcohol, lighter fluid, or other highly volatile fluids to ignite charcoal.
- Do not remove ashes from the ash collection until charcoal is completely extinguished and cooled.
- Keep the lid closed during the preheat period, with vents fully opened.
- Never touch the cooking grate, charcoal grate, the charcoal, ash catcher, or the exterior of the grill or charcoal lid during or after use.
- Only put charcoal on the charcoal grate. Do not place charcoal directly into the fire bowl, ash catcher, directly on the burner, or on the cooking grate.
- Grill mitts should always be worn while cooking, adjusting air vents, adding charcoal, and handling the lid. Use proper grill tools, with long, heat-resistant handles.
- Do not use water to control flare-ups or to extinguish charcoal, as it may damage the porcelain finish. Close air vents and replace the lid to extinguish charcoal.
- To control flare-ups, slightly close the vents. To completely extinguish fire, close all vents and lid completely.
- Do not remove ashes from ash catcher until all charcoal is completely burned out and fully extinguished. Allow ample time to cool.

LIGHTING INSTRUCTIONS

⚠ WARNING

Do not use any flammable liquids such as lighter fluids, gasoline, accelerants, or electric charcoal starters, including any other form of self-lighting charcoal at any time, even when manually lighting. Failure to follow this instruction may cause serious bodily injury or death.

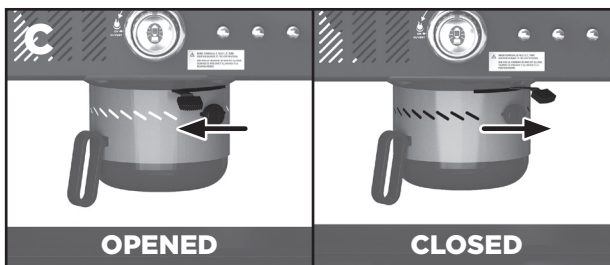
THIS PRODUCT LIGHTS WITH GAS ONLY.

The Instastart™ Charcoal Ignition Burner utilizes a gas ignition system to eliminate the hassle of lighting charcoal briquettes.

1. Open the lid. Remove the cooking grate. Ensure the charcoal grate is in position.



2. Before building the fire, open all air vents. Charcoal requires oxygen to burn, so ensure nothing blocks the vents.

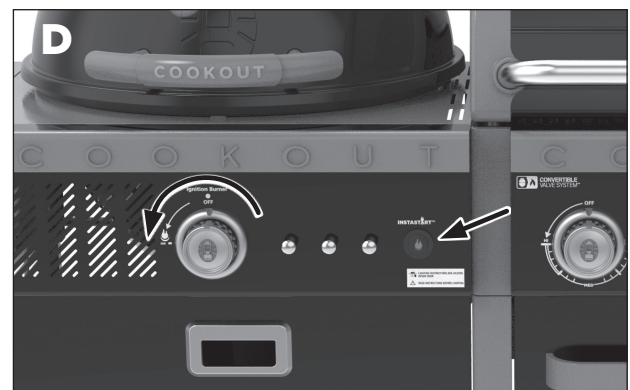


3. Arrange the charcoal onto the charcoal grate in an even layer or pile it in the middle if both direct and indirect cooking is needed.
4. Reposition the cooking grate.
5. Turn the gas supply on at least one turn, slowly.

⚠ WARNING

Do not lean over the open grill while lighting.

6. Press in and turn your charcoal ignition burner to the ON position.
7. Press your Instastart™ ignition button, and the charcoal lighting burner will light, starting the charcoal for you.



8. After charcoal has ignited (approximately 5 minutes), press in and turn the gas ignition burner to the OFF position.

NOTE:

NOTE: If using BOTH the GAS GRILL and the CHARCOAL COOKOUT™ simultaneously, turn off the gas source AFTER completing cooking on the Revolution™ gas grill.

If ONLY using the CHARCOAL COOKOUT™, turn the gas source OFF after turning the charcoal ignition burner OFF.

9. Close lid and allow the charcoal to burn.
10. You can begin cooking when briquettes have a light coating of gray ash (approximately 15-20 minutes).
11. Consult your recipe for recommended cooking times. Use a temperature probe to check doneness.

⚠ WARNING

- Do not hold hand directly above burner when manually lighting.
 - Do not lean over open grill while lighting.
-

⚠ CAUTION

Flame may be hard to see on a bright day.

BURNER FLAME CHECK

ALWAYS perform a visual check of the charcoal lighting burner. If you experience any of the symptoms listed below, follow the burner cleaning procedure (see page 15 of the Coleman® Safe Use and Care Manual) or reset the regulator flow limiting device (see page 4 of the Coleman® Safe Use and Care Manual):

- The flames do not appear to be uniform throughout the burner tube.
- The smell of gas, especially if accompanied by burner flames appearing yellow and lazy.
- Charcoal is not lighting.



⚠ WARNING

Spiders and insects are attracted to the smell of gas and often build nests inside burners. At first sight of yellow, unruly flames, or poorly lit burners, shut down your grill and remove and clear obstructions, like insect webs, from your burners and valve gas jet. See page 10 of Coleman® Safe Use and Care Manual for more information on Flash Back Fire.

⚠ WARNING

Lighting your burners without first cleaning the venturi tubes, port holes, and interior of your burners can lead to a serious Flash-Back fire, resulting in property damage and/ or personal injury. See page 13 of Coleman® Safe Use and Care Manual for burner cleaning procedure.

HOW MUCH CHARCOAL IS REQUIRED?

- Approximately 50 briquettes (1.5 kg / 3.3 lb).
- Charcoal recommendations are approximate. Longer cooking times, cold or windy temperatures will require that additional charcoal be added to reach and maintain ideal cooking temperatures.

ADDING CHARCOAL DURING COOKING

WARNING

Always wear protective gloves. Always use long handled heat resistant tongs for loading additional charcoal.

1. Open the charcoal lid.
2. Move food to one side of the cooking grate.
3. To access the charcoal grate, lift the hinged portion of the cooking grate.
4. Load approximately 12-20 additional briquettes (390 g - 520 g / 0.86 lb - 1.15 lb) for each additional hour of cooking required.

ATTENTION

Never leave your grill unattended while in use.

PUTTING OUT THE FIRE

Once cooking is complete, follow these steps to extinguish the fire:

1. Using protective gloves, close the charcoal lid.
2. Close all vents.

NOTE:



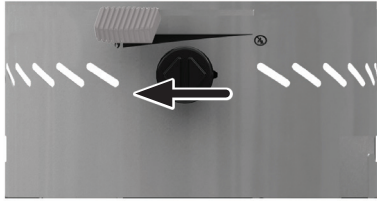
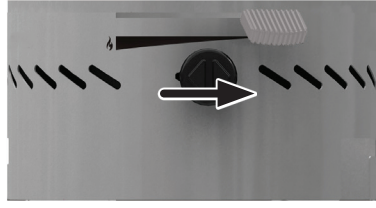
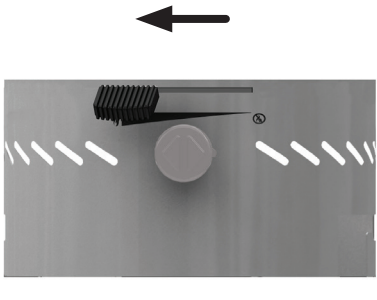
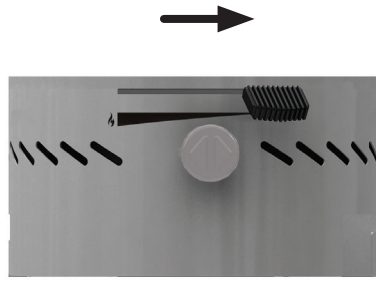
Assume that it will take at least 1 hour for your charcoal to extinguish and your grill to cool down. There is not an ON or OFF switch for a charcoal fire. Always be cautious about making any assumptions about when the fire is completely out and completely cool.

WARNING

- Do not store your grill until ash and coals are fully extinguished.
- Allow charcoal to burn out before removing to avoid a possible fire.
- Never dump hot coals where they might be stepped on or be a fire hazard.
- Never dump ashes or coal before they are fully extinguished.

OPERATING INSTRUCTIONS

Oxygen is an essential part of building a proper fire, elevating and stabilizing cooking temperatures and controlling cooking times. The CHARCOAL COOKOUT™ comes equipped with three air intake controls.

FEATURES	LIGHTING & COOKING During lighting and operation, all vents should be in the OPEN position. More air increases the burning temperature of the coals.	SHUT DOWN Closing the vent either partially or completely will help to cool down the coals. Less air decreases the burning temperature.
<p>Lid Vent</p>		
<p>Fire Bowl Vent</p>		
<p>Ash Sweep The Ash Sweep functions as both a cleaning tool for eliminating ash from the firebowl and also an air intake control while cooking.</p>		

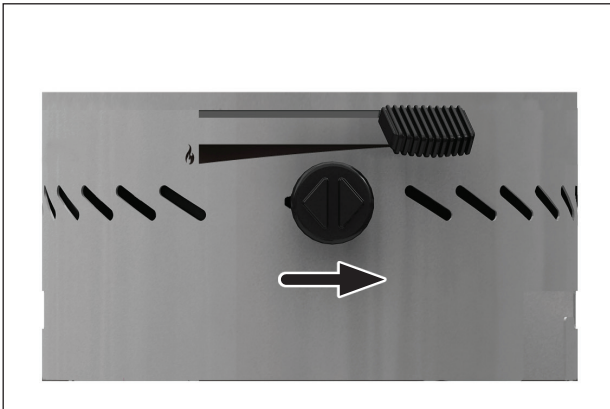
ASH REMOVAL

Remove ash catcher only after the charcoal has been extinguished and allowed to cool.

TIP:

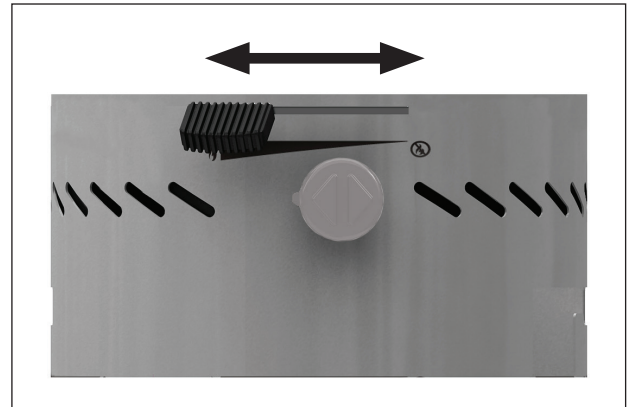
A pile of ash left in the ash catcher can collect moisture and make cleanup a challenge. Clean the ash catcher after every use.

1. Ensure that the ash catcher is in position.
2. Ensure that the fire bowl vent is closed.



3. Once you are sure that the ash has cooled, open the lid and remove the cooking grate.
4. Sweep all ash and debris from the charcoal grate into the lower fire bowl. Dispose of any larger pieces of charcoal.

5. Grasp the ash sweep handle and move back and forth until most of the ash is swept into the ash catcher. Use a hand broom for any leftover residue in the fire bowl.



6. With your heat-resistant ash container handy, remove the ash catcher from its position and carefully dump all ashes into a heat-resistant container. Allow it to sit for 24 hours.



MAINTENANCE AND STORAGE

GENERAL MAINTENANCE

ATTENTION

- o DO NOT USE ANY ABRASIVE CLEANERS OR STEEL WOOL on the cooking or charcoal grate or any painted, porcelain or stainless steel parts.
 - o Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like and will chip if struck. a
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CLEANING FIRE BOWL AND LID:

- Use a plastic paint scraper to remove build-up, food residue and ash from inside the charcoal fire bowl and lid.
- If necessary, wash the interior and exterior of the charcoal lid and fire bowl with a warm detergent and water solution. Always rinse and dry thoroughly before re-installing parts.
- Spray a light coating of vegetable cooking spray on the interior surfaces of your CHARCOAL COOKOUT™ for added protection, only when cool.

CLEANING ASH CATCHER:

- Always wait for ash and grease to cool before removing the ash catcher and dumping it into a non-combustible container.
- Wash the ash catcher with soap and water, rinse and dry thoroughly before replacing.

CLEANING COOKING GRATE:

- Always perform a burn-off and clean-up with your grill brush at the START of your cooking session, during preheat. Leftover oil on your cooking grate will help to protect it between cooking sessions.
- If necessary, wash the cooking grate with soap and water. Do not immerse the grates in water.
- Rinse and dry thoroughly with a towel.

STORING YOUR GRILL:

- Once all surfaces are clean and dry, cover your grill with a full-length cover to protect surfaces from dirt and moisture. If storing for long periods, it is recommended to remove the cooking grate and charcoal grates and store them in a dry place.
- If storing your grill in a garage or on a concrete floor, it is recommended to place a large piece of cardboard underneath the grill to protect it from moisture.
- Always store charcoal in a cool, dry place.

EXACT FIT COVER

Model # FC-8127C-US/ CTA-1810 (Sold separately).

ATTENTION

For information on Gas Grill Operation, Prevention, Troubleshooting, Care and Maintenance, please refer to the Safety and Care Manual.

COOKING TIPS

- All vents must remain OPEN during lighting and cooking.
- Meat thermometers help you make sure that meats are cooked to the desired temperature.
- Prevent food from sticking and protect your grates from moisture by spreading vegetable oil or shortening on a COLD, UNLIT cooking grate.
- Trimming fat from meat helps to avoid flare-ups and makes for healthier food.
- Apply sauces at the end of the cooking.
- Leave space around each food item on the grate to allow for even cooking and smoke penetration.
- Turn meat just once on the grill. For steaks, turn them when the juices start to bubble on the uncooked side. The clearer the juice, the more well-done the meat.
- Avoid cross-contamination. Use separate trays for uncooked and cooked food.
- Brush the grilling surface (once it's cooled) with a wired brush to remove any stuck on food.
- If the charcoal is damp or wet, we recommend discarding it, as the performance will be drastically reduced.

NOTE:

Assume that it will take at least 1 hour for your charcoal to extinguish and your grill to cool down. There is not an ON or OFF switch for a charcoal fire. Always be cautious about making any assumptions about when the fire is completely out and completely cool.

⚠ WARNING

For your families safety, do not attempt to light the Charcoal COOKOUT™ until you have reviewed this manual.

⚠ WARNING

Lid, lid handle and fire bowl may be hot to the touch. Always wear protective, heat-resistant grilling gloves while using your grill.



NOTES





CUSTOMER SERVICE

STOP
DO NOT return this product to the store.

IF YOU NEED HELP OR PARTS, CALL THE COLEMAN® HOTLINE

1-800-249-2506

HOURS: 10AM-7PM EST Mon-Fri, CLOSED Saturday and Sunday

GET HELP FOR:

MISSING/DAMAGED PARTS • ASSEMBLY • TROUBLESHOOTING
• WARRANTY ASSISTANCE • PRODUCT INFORMATION

**TIP: ASSEMBLE YOUR GRILL IMMEDIATELY. MISSING OR DAMAGED PARTS
MUST BE CLAIMED WITHIN 30 DAYS OF PURCHASE.**

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