
FLIP GRILL INSTRUCTION MANUAL

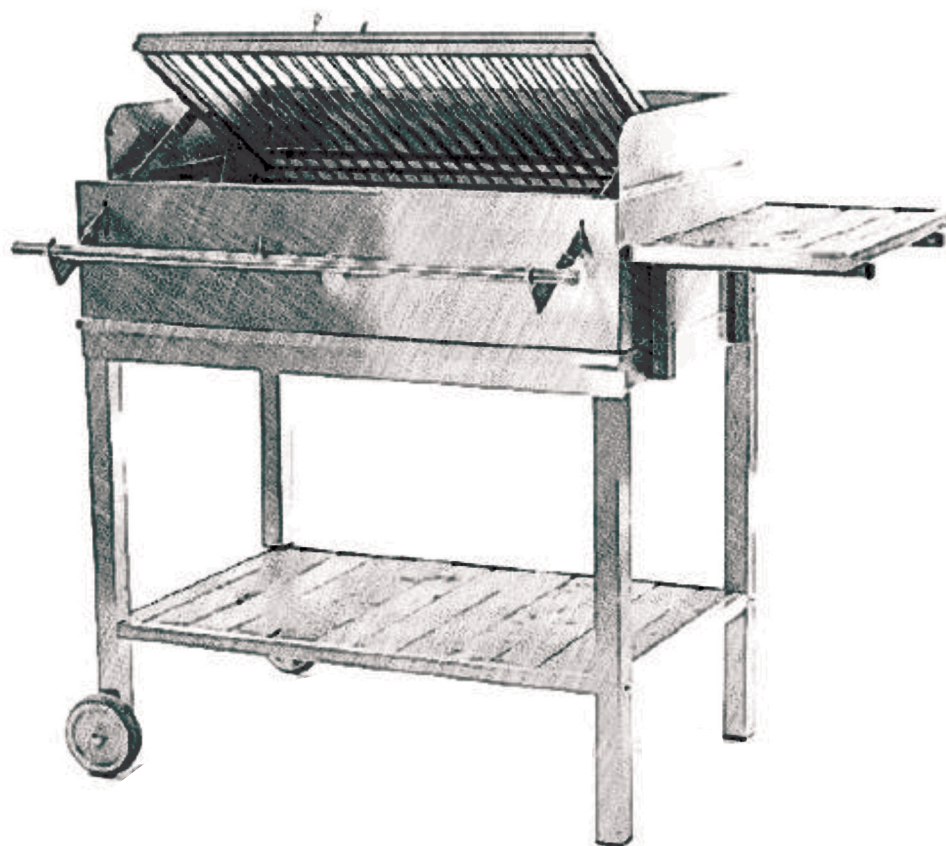


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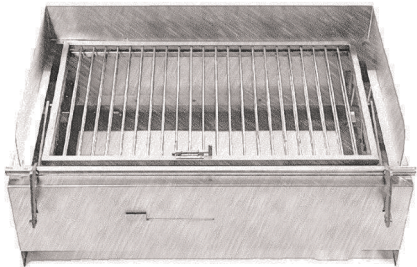
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⚠ WARNING

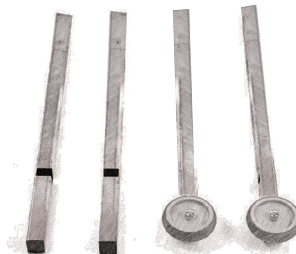
- Outdoor use only. DO NOT use grill indoors or in an enclosed or non-ventilated area.
- Keep a fire extinguisher near this product at all times.
- Household use only. DO NOT operate this grill for other than its intended use.
- The barbecue has to be assembled and operated on a secure level base prior to use
- Do not wear loose clothing when using grill or allow hair to come in contact with grill.
- Never use grill on a wooden surface or other flammable surfaces. Use grill only on a hard, stable surface that can support the grill's weight.
- Keep 10 feet of clearance between grill and any combustible materials when grill is in use (including, but not limited to bushes, shrubs, trees, leaves, grass, wooden decks or fences, buildings, etc.).
- Keep grill away from gasoline and/or other flammable liquids, flammable gases, flammable vapors, or areas where these may be present. Do not store or use grill in these areas.
- In windy conditions, place in an outdoor area that is sheltered from wind.
- Keep out of reach of children and pets, store out of reach of children when not in use.
- When moving or lifting grill, use caution to avoid back strains or injuries.
- Do not try to move or reposition grill while it is in use.
- Don't place goods over 15lbs/7kg on the side table.
- Proper eye protection is recommended
- Beware of HOT and SHARP edges while using the grill.
- Do not use gasoline, kerosene, or alcohol to light charcoal. Using any of these products (or similar products) could cause a flare up, flash fire, or explosion. Severe bodily injury could be result. Lighter fluid should be used with caution.
- Do not add lighter fluid to warm or hot coals. A flash fire may result that could cause bodily injury.
- Do not add instant light charcoal briquettes to an existing fire. A flash fire may result that could cause bodily injury.
- Do not light and operate grill without the slide out ash drawer in place.
- Do not leave hot grill or hot coals and ashes unattended.
- Do not remove or empty slide out ash drawer until coals and ashes have completely cooled.
- Allow the unit to cool completely before conducting any routine cleaning or maintenance.
- "WARNING! This grill will become very hot, do not move it during operation. Do not use indoors!"
- "WARNING! Do not use spirit or petrol for lighting or re-lighting! "
- "WARNING! Keep children and pets away"

Parts & Hardware

PART LIST



(1) Grill Top



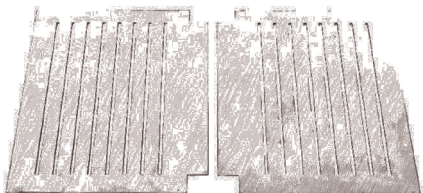
(4) Legs



(1) Lower Table



(1) Grill Drawer



(2) Grill Inserts



(1) Wood Side Table



(4) Screws



(8) Clips

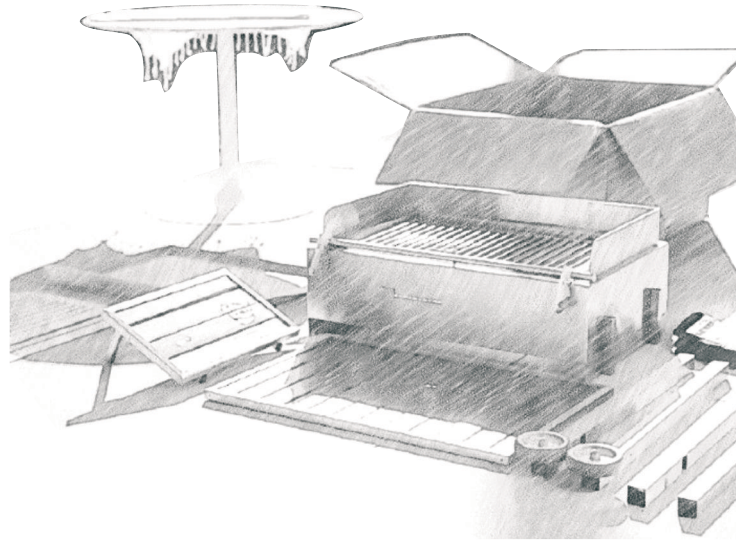


(1) Oven Mitt and
Accessory Kit

Set Up Instructions

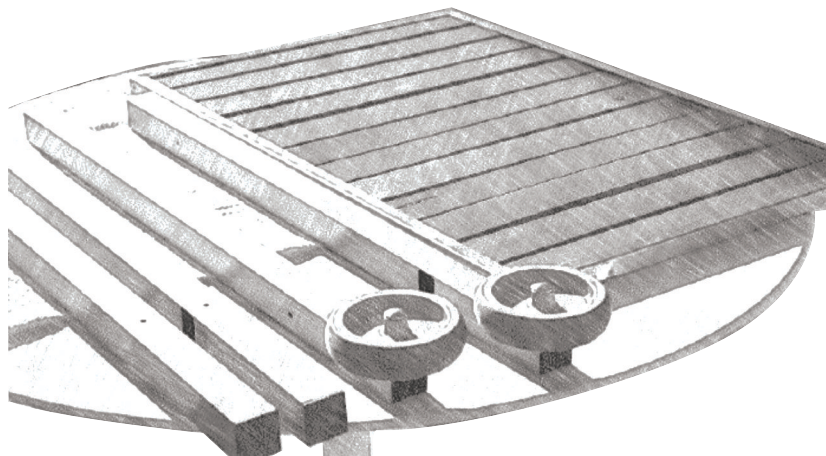
STEP 1

Unbox & lay out each individual part.
Flat surface or table recommended.



STEP 2

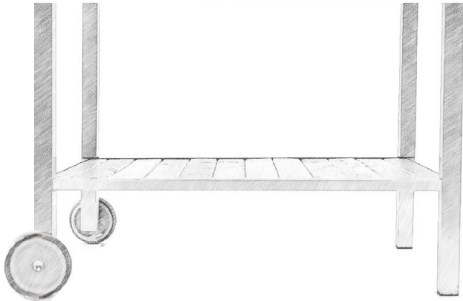
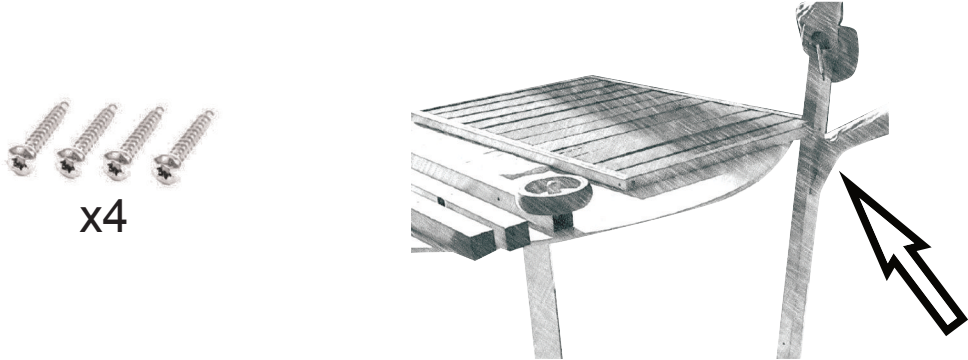
On a flat surface, place the legs and lower table.



Set Up Instructions

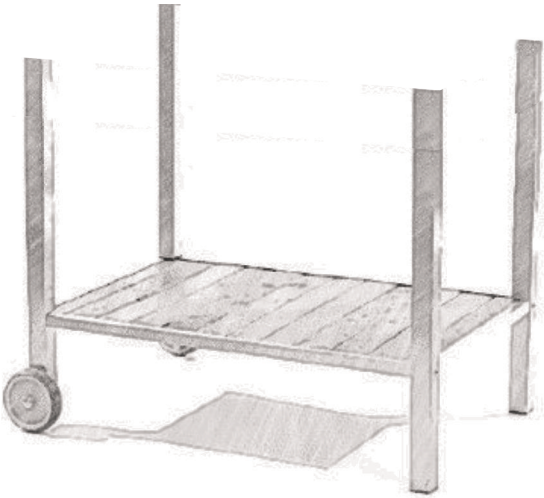
STEP 3

Attach each leg to the corner of the lower table using screws provided. The two wheeled legs will go on the same side of the lower table.



STEP 4

Place the base on the floor wheels down.



Set Up Instructions

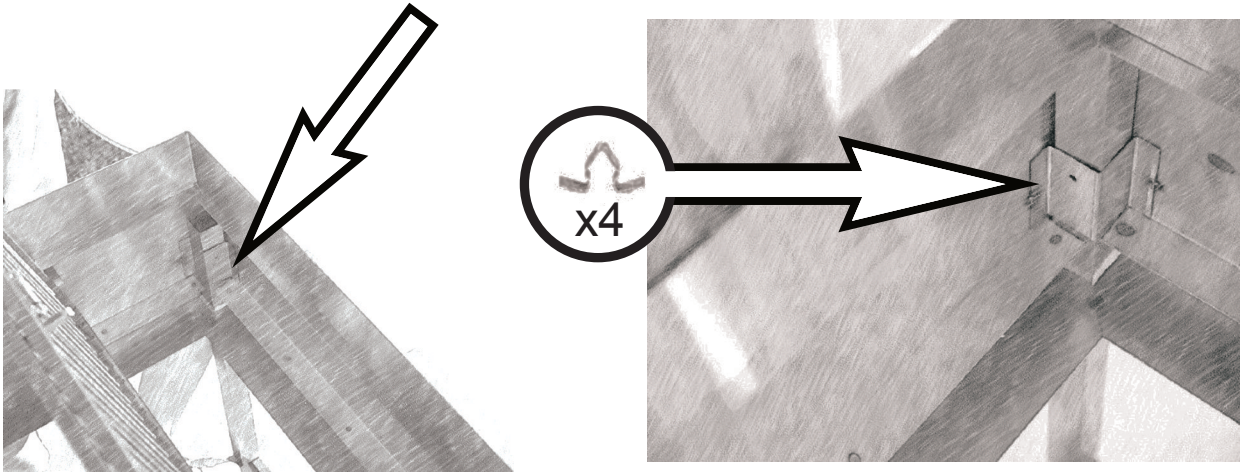
STEP 5

Place grill top onto base right side-up.



STEP 6

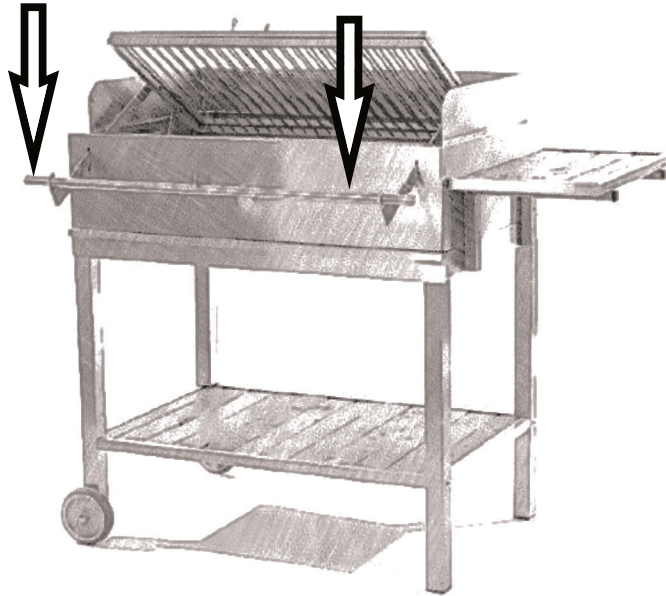
Fasten grill top with provided clips.



Set Up Instructions

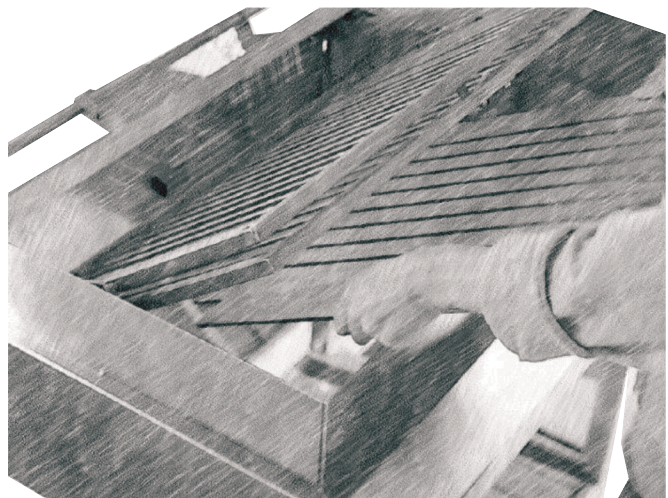
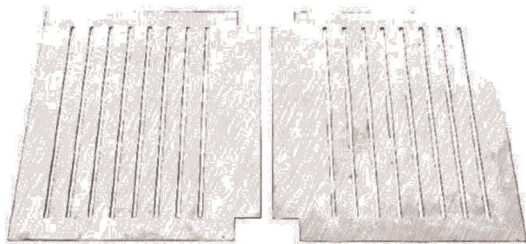
STEP 7

Push bar down and use the metal lever to secure grate at 45 degrees.



STEP 8

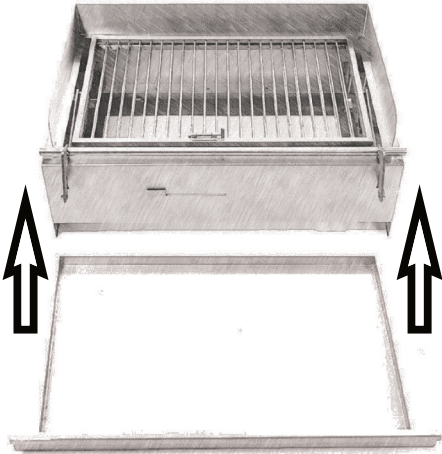
Slide in and lay-flat one grill insert at a time. Repeat with second insert.



Set Up Instructions

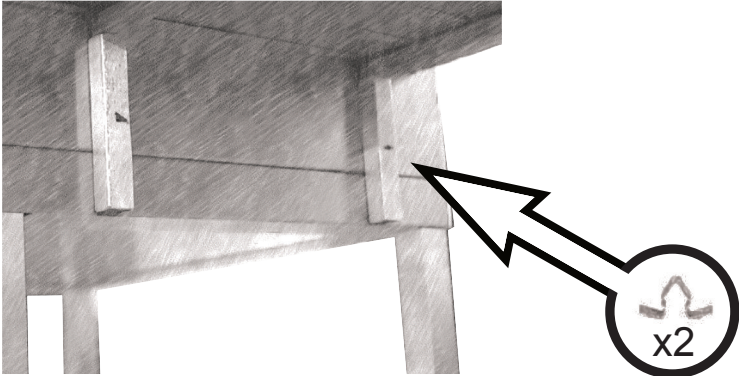
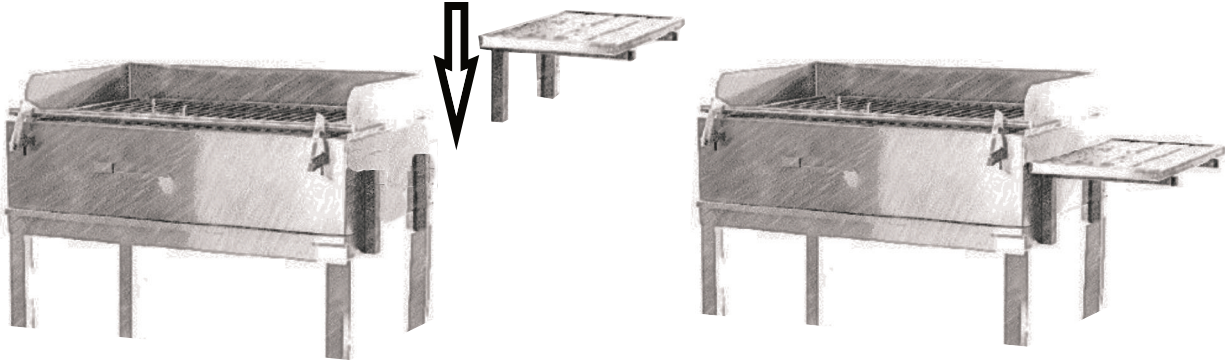
STEP 9

Slide grill drawer into the front of the grill.



STEP 10

Insert side table and fasten with provided clips.



Operation Instructions

OPERATION INSTRUCTIONS

Lighting the Fire

- Prop open the the cooking grates. Add 2/3 bag of charcoal (two thirds of 1 bag).
- Use charcoal lighter fluid to start the fire, following directions supplied by the manufacturer of the lighter fluid.
- Using a long-handled lighter tool, follow the instructions provided with the lighter fluid to light the charcoal.
- Allow enough time for properly building the fire and getting the grill up to desired temperature before attempting to cook. Do not cook before the coal has a light coating of white ash, starting to cook too soon can leave your food tasting like lighter fluid.

Cooking Instructions

- Un-prop the cooking grates and return to resting position, flat on the grill.
- Using heat-resistant gloves or a tool, unhook keyhole latch at the front of the grates and lift upper grate up on its hinges. USE CAUTION! At this point, the grill will be extremely hot.
- Place food onto the bottom grate and close the open grate on top of food, securing it closed with the keyhole latch. NOTE: The Keyhole latch has multiple thickness options to choose from depending on the height of your food.
- Cooking time will vary per dish; push down on Flip Grill handle to flip the cooking grates as often as needed. Pressure on the handle of the Flip Grill uses centrifugal force to rotate your food seamlessly.
- Once your food is cooked to your liking, carefully unhook the keyhole latch (using heat-resistant gloves and/or tools) to lift upper cooking grate and remove food.

Grill Cleaning and Maintenance

- Wait until coals have cooled completely and are entirely extinguished before cleaning inside of the unit. Using a tool, move ash through bottom panels openings and into the grill drawer. Once all ash is gone from the inside of unit, remove grill drawer to dispose of ashes.
- For stains caused by fumigation while grilling, use of a cleaning pad is recommended. Wipe out the interior of unit with cloth or paper towel. Clean the grates with warm water and pat dry.

⚠ DANGER

CARBON MONOXIDE HAZARD.

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.

Company Contact Info



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