

BBQ GRILL BOX

Model #: BB30L

- Heat Diffusion Box for Even Cooking
- Hinged Lid
- Flavor Enhancing System
- Cast Iron Grill Grate
- Beveled Thermometer



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KEEP FOR FUTURE REFERENCE

FOR OUTDOOR USE ONLY

Do not discard these safety and assembly instructions. Follow instructions and warnings to avoid injury or fires. This Barbecue Grill in combination with our outdoor cookers is intended for outdoor use only. Follow care and cleaning instructions.

WARNING

Do not light outdoor cooker with accessory lid in closed position. Handle may be hot while cooking. Do not use on high heat.

CAUTION

- The accessory will be extremely hot while in use.
- Do not attempt to clean or move it until it is completely cool.
- Always use a long match or long nose lighter to light or re-light the cooker through the burner access hole on the front of the outdoor cooker when using this accessory or any other cookware.
- If the flame goes out it is important to turn gas off for 30-60 seconds before you re-light the outdoor cooker.
- Never leave cooker and accessory unattended.
- Place the tank so as to minimize the possibility of someone tripping over the connection hoses while the cooker is set up.
- Never lean over or stand too near the cooker, or allow children or pets near the cooker during use.

IF YOU SMELL GAS

1. Disconnect gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, immediately leave the premises and call your gas supplier or local fire department.

COMBUSTIBLE MATERIALS

During operation of cooker, insure proper clearance from any combustible materials, in relation to the top, sides and back of cooking appliance. For outside use only. Do not use near flammable walls or under eaves or overhangs of homes or garages. Never leave unattended while hot or in use. Allow cooker and accessory to cool before take down and storage. The propane tank must always be stored outdoors in a well ventilated space. Never stand or lean over cooker burner while lighting.

FOR YOUR SAFETY

Follow all safety, set-up, lighting and cooking instructions. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. When using this product with any outdoor appliance use appliance according to manufacturer's instructions.

ASSEMBLY INSTRUCTIONS

- Place the handle on the front panel of the lid with gaskets between handle and lid.
- Place screws through handle holes and into the lid.
- Place the two nuts on the screws inside the lid and securely tighten.

CLEANING:

1. When cool, wash your cast iron thoroughly with a non-citrus based soap and water. Be sure to rinse and dry completely. (Note: Soap can remove the seasoning of your cast iron if you don't restore it after cleaning.)

MAINTAIN SEASONING:

2. After each use, apply a small amount of Camp Chef Cast Iron Conditioner, and thinly coat all surfaces of the cast iron. Over time, this will make your cast iron black, creating a finish called a "patina." This enhances your cast iron by creating a glass-like finish, giving it a non-stick surface. Additional seasoning ideas can be found online at: www.campchef.com. Store your cookware in a dry, clean area with a light coating of Cast Iron Conditioner. Your cast iron will be ready for use the next time you retrieve it. Avoid any locations with widely fluctuating temperature conditions. If your cast iron becomes rusty, soak the area in cola to remove the rust and then re-season.

SEASONING:

1. Saturate a clean cloth rag with Camp Chef Cast Iron Conditioner. Coat all surfaces of the cast iron. Place grates in the barbecue grill box and place the box on your outdoor cooker. Heat to 375° - 400°F. Cookware will smoke as the seasoning bakes. As smoking begins to slow remove from heat. Use or let cool and store. This process can also be done in your home oven. **NOTE:** Do not place the grates directly over the burners of your outdoor cooker. Placing the grates directly over the burners could result in cracked or broken cast iron.

COOKING TIPS

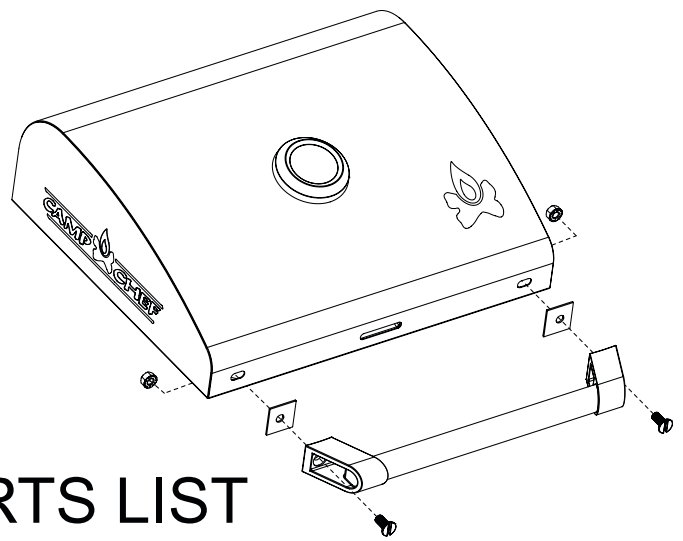
Wash cast iron in hot water and dry thoroughly. Wipe cooking surface with cooking oil to help prevent sticking. Frozen food should be completely thawed before cooking. Use naturally lean meats and poultry. Trim excess fat from all meat, this will reduce flare-ups. If flare-ups occur, use lid to assist in putting the flame out by simply replacing it on the grill. Use tongs or spatula instead of a fork or knife when turning meats. Some of the meats juices will be lost if pierced. Marinating meats for several hours will break down the cellular structure generally tenderizing and flavoring the meat and will also reduce cooking time. **OPTION:** Instead of long hours of marinating use a marinade injector kit and fill the meat instantly full of flavor. Injector kits can be found at most grocery stores or kitchen supply stores.

SMOKE TIPS

To obtain a "smoke" flavor, use wood chips or chunks such as hickory, mesquite, apple or cherry wood. Any fruit or nut tree wood may be used for flavoring. Do not use resinous woods such as pine, they produce an unpleasant taste. Soak wood chips in water according to directions for flavor smoking. Soaking the chips will cause them to smoke for a longer period of time rather than burning up quickly.

PLACE WOOD CHIPS UNDER THE CAST IRON COOKING GRATE.

The amount of chips used will determine how intense or subtle the flavor will be. Smoke cooked food may still look a little pink when fully cooked. Close attention is advised to prevent over-cooking.



BB30L -2 PARTS LIST

