

Owner's Manual

for Assembly, Operating & Maintenance of
Model M-15B Charcoal Grill



**YOU MUST READ THIS OWNER'S MANUAL
BEFORE OPERATING YOUR CHARCOAL GRILL.**

**WARNING: Do not ignite this grill without reading
the LIGHTING INSTRUCTIONS first.**

**WARNING: DO NOT store or use
gasoline or other flammable liquids/
vapors in this grill or in the vicinity of this
grill.**

THIS CHARCOAL GRILL IS DESIGNED FOR OUTDOOR USE ONLY.

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SET-UP INSTRUCTIONS

1. Place grill on a level area clear of combustible items and remove the grill top.
2. Line the firebox with heavy duty aluminum foil to improve heat reflection and for easy clean-up.
3. Start with 30-40 lbs. of charcoal
4. Place charcoal in 2 or 3 even piles in the firebox and ignite according to manufacturer's recommendations. Follow all caution and safety measures set forth in this manual and on the charcoal manufacturer's packaging
5. Before placing grill top over hot coals, coat generously with vegetable oil or cooking spray to prevent food from sticking

OPERATING INSTRUCTIONS

1. Place grill on a level area clear of combustible items and remove the grill top.
2. Line the firebox with heavy duty aluminum foil to improve heat reflection and for easy clean-up.
3. Start with 30-40 lbs. of charcoal
4. Place charcoal in to or three 3 even piles in the firebox and ignite according to manufacturer's recommendations. Follow all caution and safety measures set forth in this manual and on the charcoal manufacturer's packaging.
5. When coals are ready, evenly distribute them throughout the firebox creating a thickness of 1-2 briquettes for idea cooking
6. The grill top is designed for direct cooking only - so place food directly on grill top. Placing pots, pans, or other cooking accessories on grill can be dangerous and is not recommended.
7. **Before placing grill top over hot coals**, coat generously with vegetable oil or cooking spray to prevent food from sticking.
8. Select the desired cooking height and slide the grill top onto the firebox.
9. Add 10-15 lbs. of charcoal each hour while the grill is in use to maintain temperature
10. Keep a spray bottle filled with water close by to help reduce flare-ups while cooking - simply spray the coals directly to extinguish and cool area.
11. Immediately after cooking, remove grill grate and set aside to cool. This will aid in the clean-up and prevent grease from baking onto the grill top.
12. After the coals are cold, crumble the aluminum foil with ash inside and dispose of in an approved manner.