

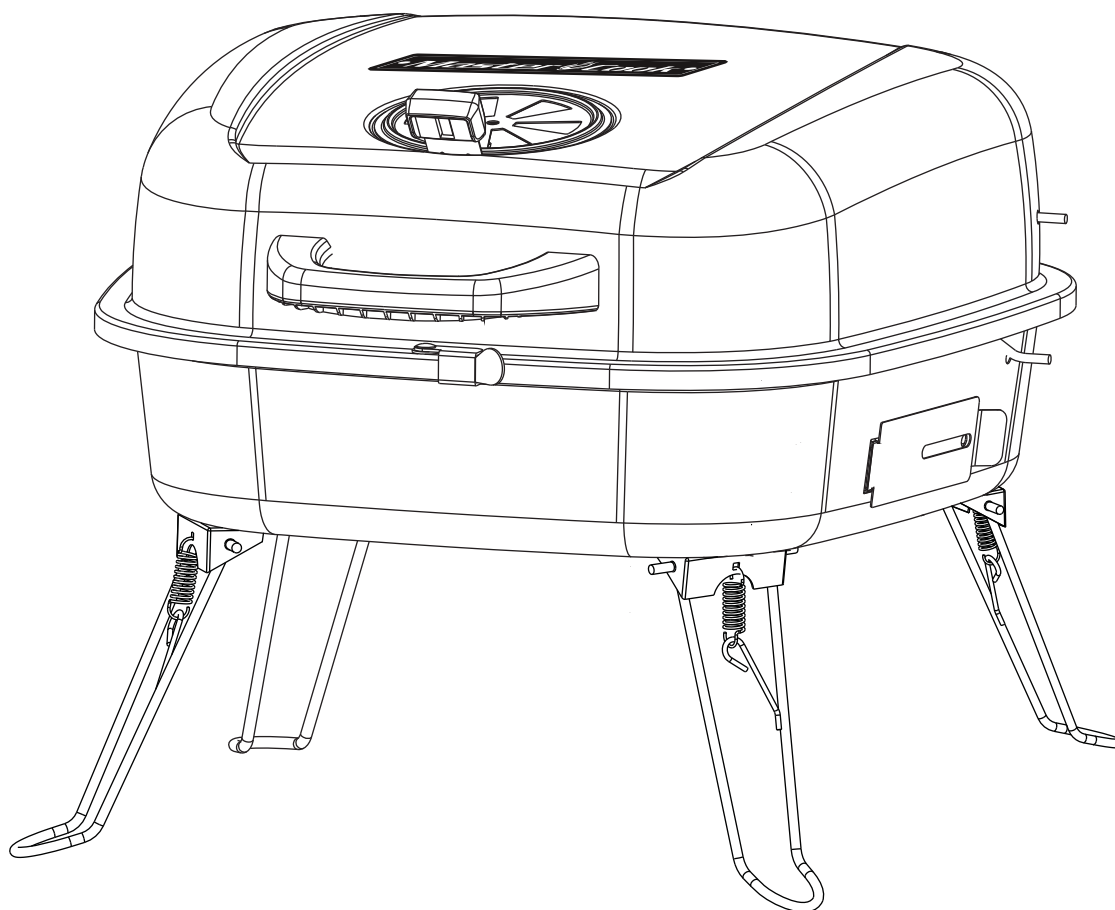


259-0002

Tabletop Charcoal Grill

Model # SRCG806

Instructions Manual

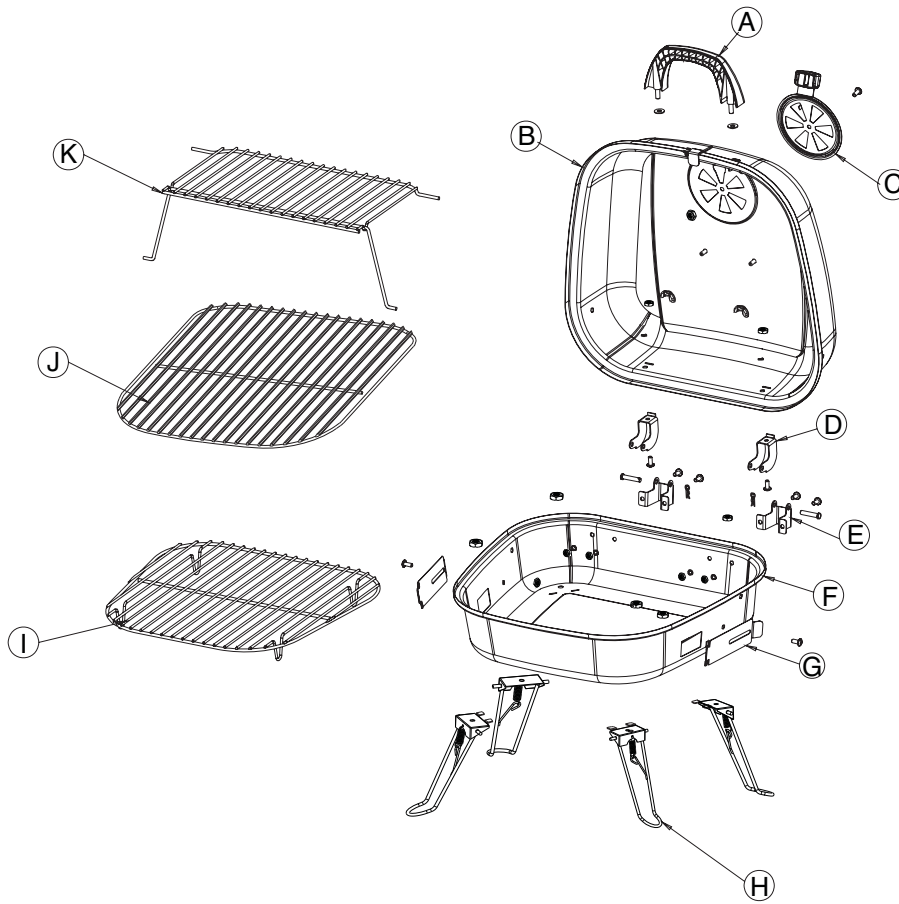


Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-866-814-0585, 8 a.m. - 5 p.m., EST, Monday-Friday.
E-mail: customerservice@shinerichgroup.com

WARNING FOR YOUR SAFETY

1. This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
2. This grill is NOT for commercial use.
3. Do not use grill for indoor cooking or heating. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
4. Do not use petrol, paraffin, or alcohol for lighting.
5. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, petrol and other flammable vapors and liquids.
6. Do not store or use petrol or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
7. Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.
8. Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times.
DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
9. Do not alter grill in any manner.
10. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
11. This grill should be thoroughly cleaned and inspected on a regular basis.
12. Do not use this appliance without reading "Operating Instructions" in this manual.
13. Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
14. Never touch grates (charcoal or cooking), ashes or coals to see if they are hot.
15. Do not use on wooden decks, wooden furniture or other combustible surfaces.
16. Do not use in or on boats or recreational vehicles.
17. Position grill so wind can not carry ashes to combustible surfaces.
18. Do not use in high winds.
19. Never lean over the grill when lighting.
20. Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
21. Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
22. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
23. Always place your grill on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
24. Do not remove the ashes until they are completely and fully extinguished.
25. Live hot briquettes and coals can create a fire hazard.
26. Always empty the ash catcher and grill after each use. Do not remove the ashes until they are completely and fully extinguished.
27. Do not place fuel (charcoal briquets, wood or lump charcoal) directly into bottom of grill. Place fuel only on the charcoal pan/grid.
28. Check to make sure the air vents are free of debris and ash before and while you are using the grill.
29. Make sure ash catcher is securely and completely in place before using the grill.
30. Always wear protective gloves when adding fuel to retain desired heat level.
31. Keep all electrical cords away from a hot grill.
32. Always use a meat thermometer to ensure food is cooked to a safe temperature.
33. The detachable handle is used for pushing and pulling the cooking grid only, and should always be detached from the cooking grid when fire is on.
34. The hot cooking grid can only be operated by handle provided.
35. Do not touch the hot cooking grid by hand.
36. The detachable handle should always be kept away from the cooking grid when the grill is burning.
37. Attention! This barbecue will become very hot. Do not move it during operation.
38. Caution! Do not use spirit, petrol or comparable fluids for lighting or re-lighting!
39. Warning! Keep children and pets away.
40. Death, serious injury or damage to property may occur if the above is not followed exactly.



















PACKAGE CONTENTS



Part	Description	Quantity
A.	Handle	1PC
B.	Lid	1PC
C.	Air Damper	1PC
D.	Top Hinge	2PCS
E.	Bottom Hinge	2PCS
F.	Bottom Bowl	1PC

Part	Description	Quantity
G.	Air-Vent	2PCS
H.	Leg Assembly	4PCS
I.	Charcoal Grid	1PC
J.	Cooking Grate	1PC
K.	Warming Rack	1PC

Hardware Contents

AA			M4X12 A3 Philips Truss Head Screw	2PCS	FF			∅6.4 Round Heat - Resistant Washers	2PCS
BB			M5X12 A3 Philips Truss Head Screw	11PCS	GG			∅5X30 A3 Pins	2PCS
CC			M4 Nuts	2PCS	HH			65Mn Cotter Pins	2PCS
DD			M5 Large Wing Nuts	2PCS	II			M5 Nut	11PCS
EE			∅5.3 65Mn Small Lock Washers	6PCS					

Assembly Instructions


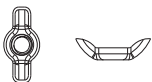



DO NOT tighten screws until grill is completely assembled

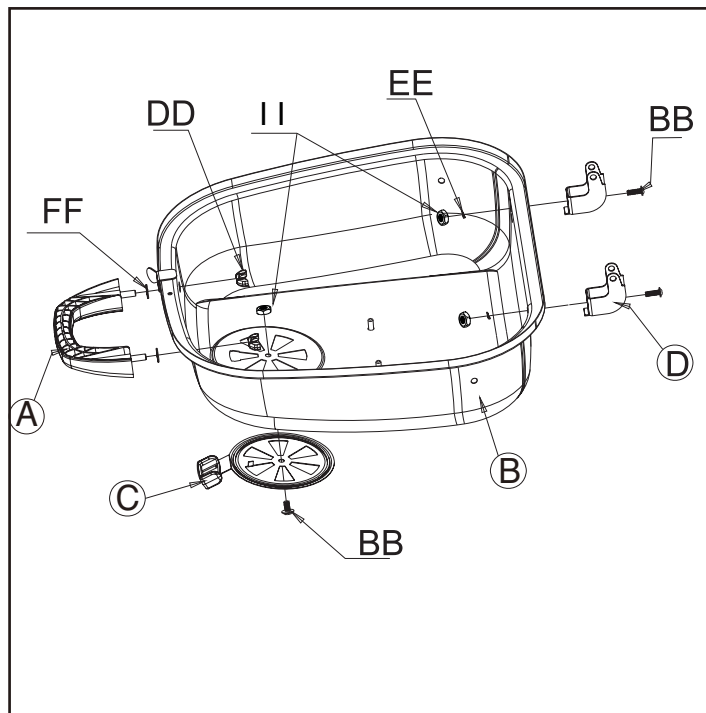
The estimated assembly time is: 15 - 20 minutes

Step 1

Attach handle(A) to lid(B) with 2pcs Ø6.4 round heat resistant washers (FF) and 2pcs M5 large wing nuts(DD).
 Attach air damper (C) to lid(B) with 1pc M5x12 A3 philips truss head screw(BB) and 1pc M5 nut(I I).
 Attach top hinge(D) to lid(B) with 2pcs M5x12 A3 philips truss head screws(BB), 2pcs Ø5.3 65Mn small lock washers(EE) and 2pcs M5 nuts(I I).

Hardware Used






BB		M5X12 A3 Philips Truss Head Screw	3PCS
DD		M5 Large Wing Nuts	2PCS
EE		Ø5.3 65Mn Small Lock Washers	2PCS
FF		Ø6.4 Round Heat-Resistant Washers	2PCS
I I		M5 Nuts	3PCS

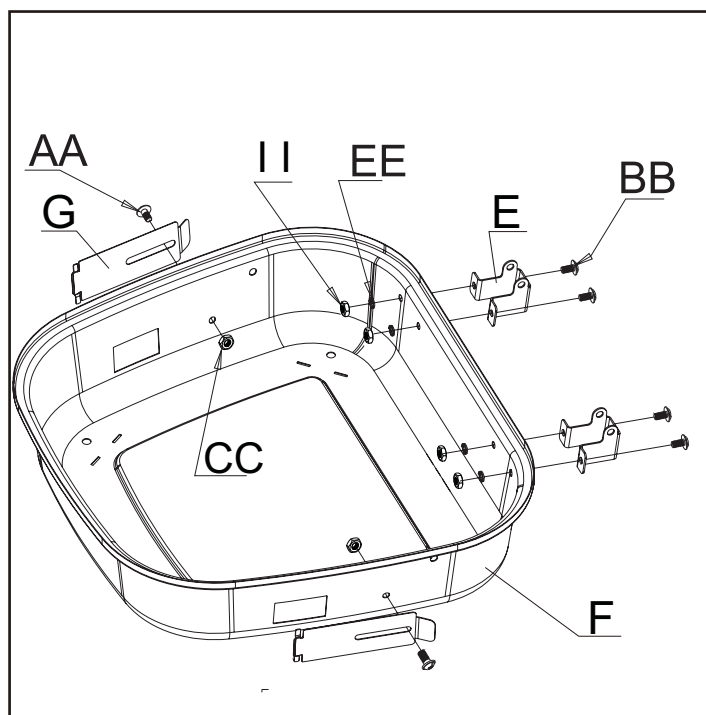


Step 2

Attach 2pcs bottom hinges(E) to bottom bowl(F) with 4pcs M5X12 A3 philips truss head screws(BB), 4pcs Ø5.3 65Mn small lock washers(EE) and 4pcs M5 nuts(I I).
 Attach 2pcs air-vents (G) to bottom bowl(F) with 2pcs M4x12 A3 philips truss head screws(AA) and 2pcs M4 nuts(CC).

Hardware Used

AA		M4X12 A3 Philips Truss Head Screw	2PCS
BB		M5X12 A3 Philips Truss Head Screw	4PCS
CC		M4 Nuts	2PCS
EE		Ø5.3 65Mn Small Lock Washers	4PCS
I I		M5 Nuts	4PCS





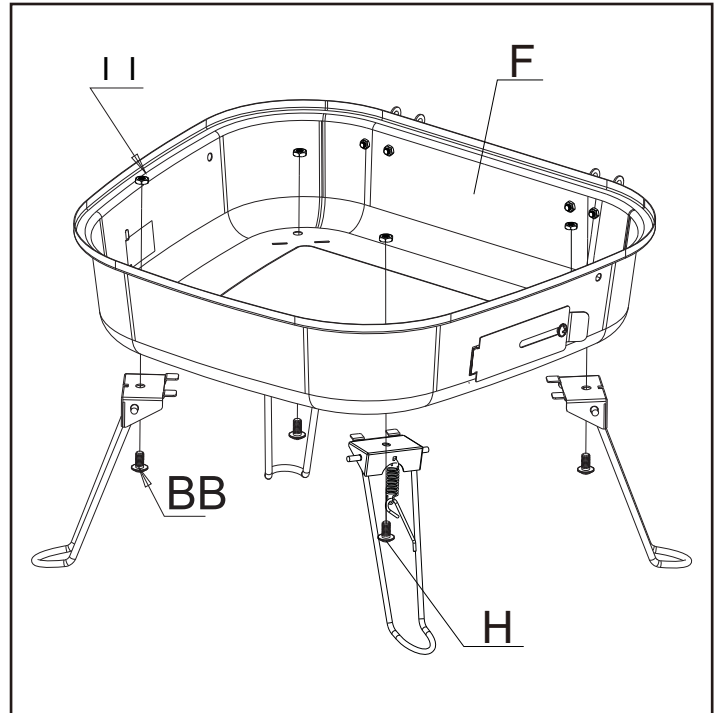
Assembly Instructions

Step 3

Attach leg assembly(H) to bottom bowl(F) with 4pcs M5x12 A3 philips truss head screws(BB) and 4pcs M5 nuts(I I).

Hardware Used

BB		M5X12 A3 Philips Truss Head Screw	4PCS
I I		M5 Nuts	4PCS





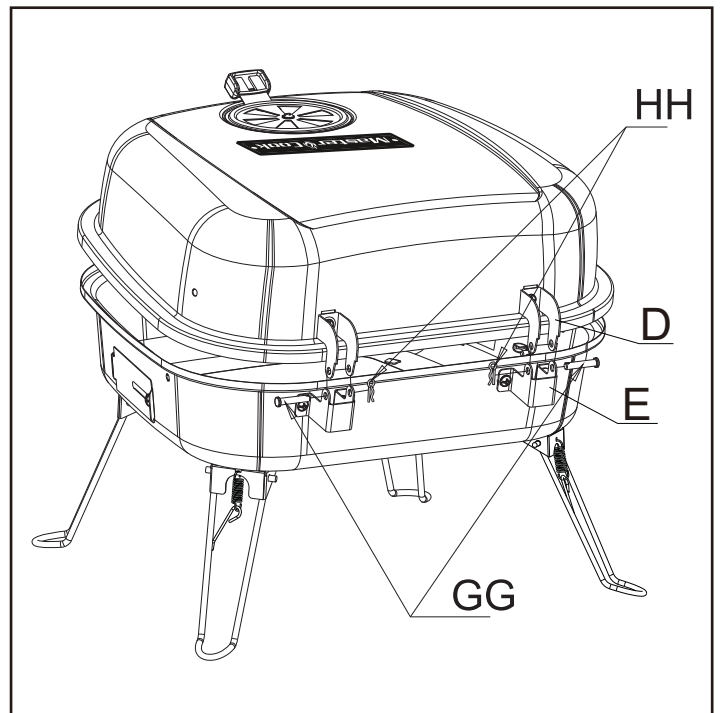
Step 4

Insert top hinge(D) into bottom hinge(E) and secure them together with 2pcs Ø5x30 A3 pins(GG) and 2pcs 65Mn cotter pins(HH).

Note: If top hinge(D) does not fit into bottom hinge(E), gently squeeze top hinge tabs together.

Hardware Used

GG		Ø5X30 A3 Pins	2PCS
HH		65Mn Cotter Pins	2PCS

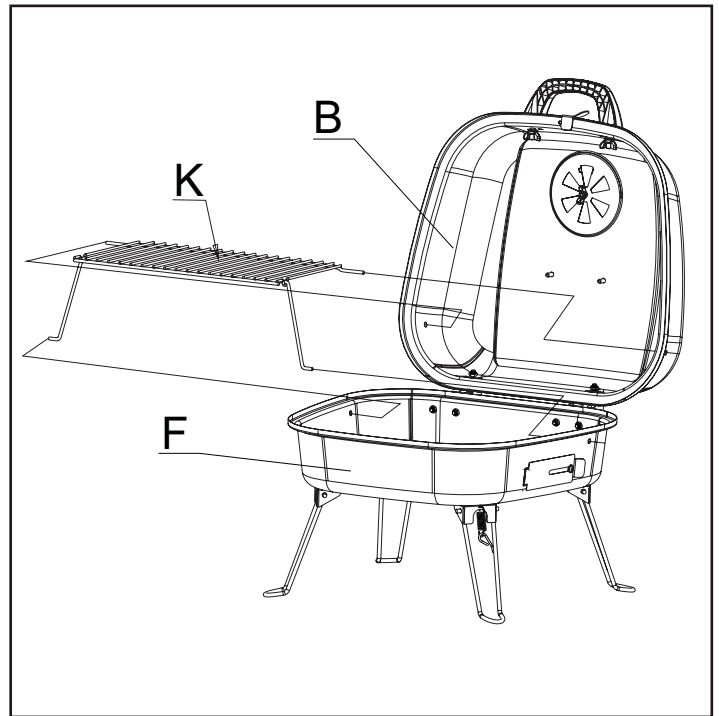


Assembly Instructions

Step 5

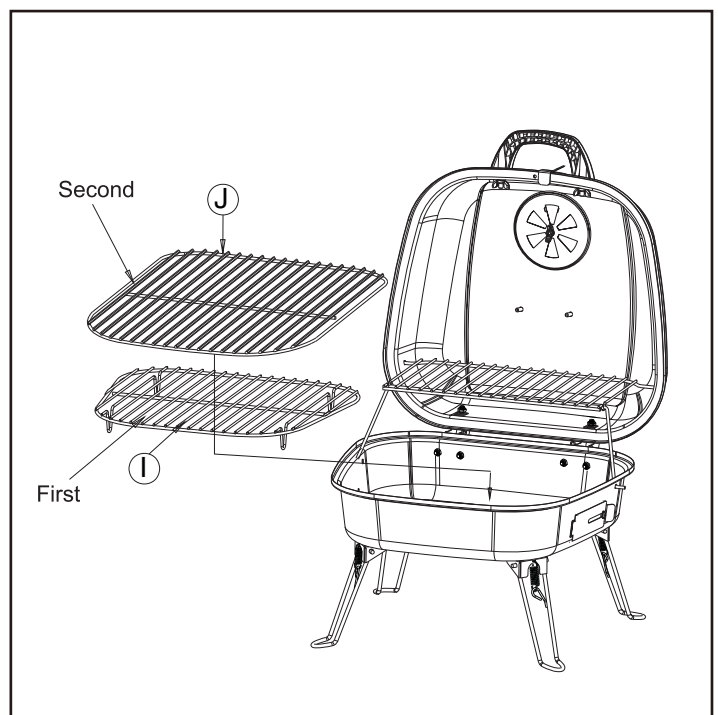
Slide the warming rack (K) into the holes of the lid (B) and the bottom bowl (F). Make sure to insert the short warming rack ends into the holes on both sides of the lid (B) and the long warming rack leg ends into the holes on both sides of the bottom bowl (F).

Remove the zip tied on the warming rack (K).



Step 6

Place the charcoal grid (I) and cooking grate (J) into bottom bowl (F), in order as shown in drawing.

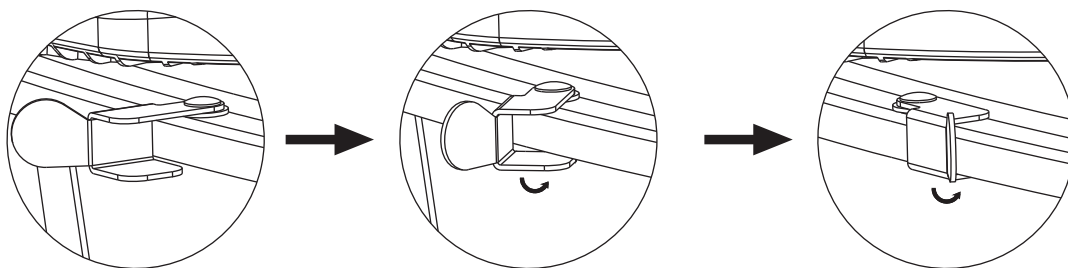


Assembly Instructions

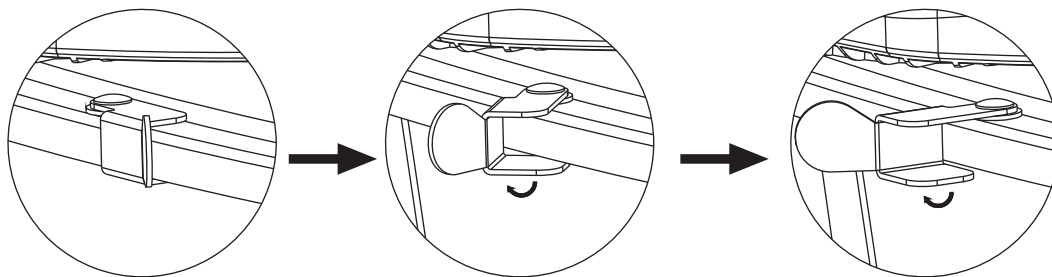
Step 7

Lock lid and unlock lid.

A: Lock lid



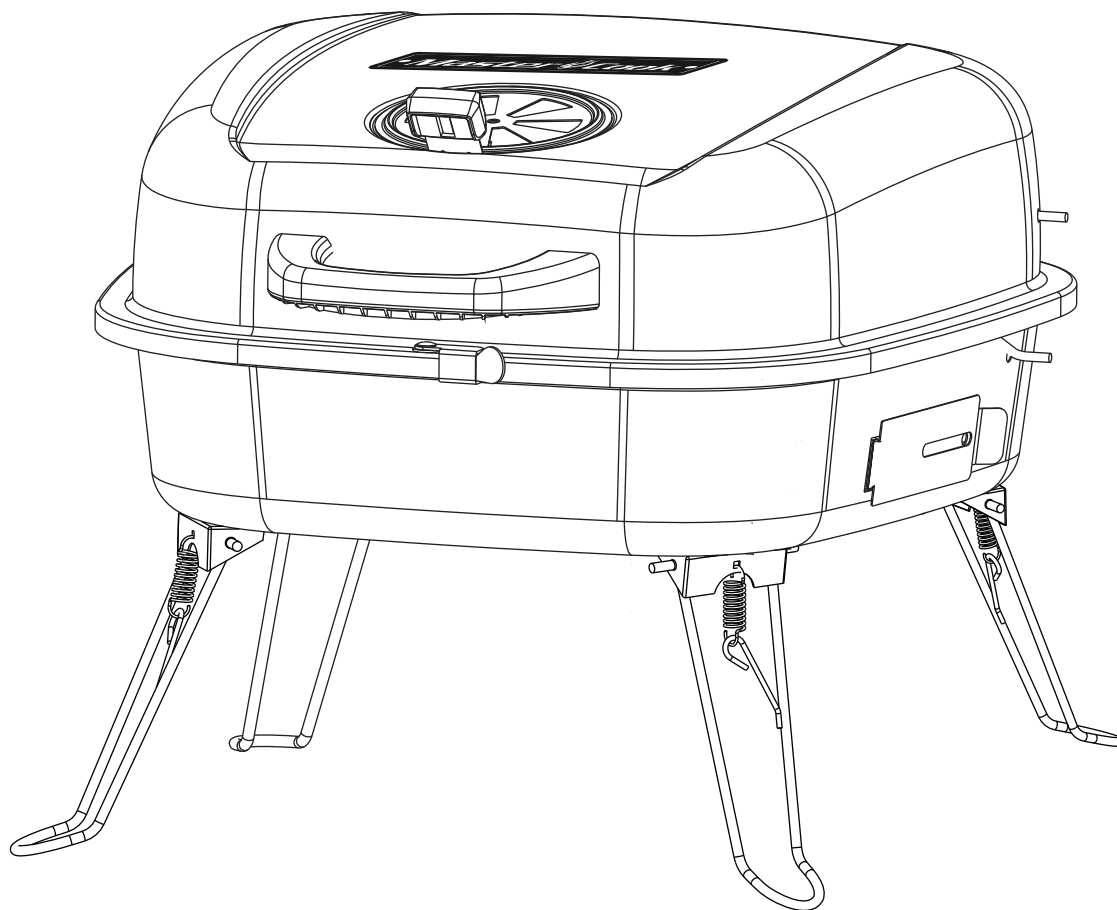
B: Unlock lid



Assembly Instructions

Step 8

Congratulations! Your assembly is now complete. Read operating instructions before proceeding.



Operating Instructions



WARNING For Your Safety

1. The detachable handle is used for pushing and pulling the cooking grid only, and should always be detached from the cooking grid when fire is on.
2. The hot cooking grid can only be operated by handle provided.
3. Do not touch the hot cooking grid by hand.
4. The detachable handle should always be kept away from the cooking grid when the grill is burning.

This appliance is designed for use only with quality charcoal briquette, lump charcoal and cooking wood.

Attention! This barbecue will become very hot. Do not move it during operation. Do not use indoors!

Caution! Do not use spirit, petrol or comparable fluids for lighting or re-lighting!

Warning! Keep children and pets away.

Lighting

1. Open lid and vents.
2. Make sure ash receiver is empty.
3. Remove cooking grid.
4. Arrange and light fuel per instructions on fuel package.

Direct Cooking

1. While wearing protective gloves, carefully spread coals evenly across grid with a long handle tool.
2. Carefully replace cooking grid.
3. Place food on cooking grid.
4. Cook with lid open or closed.

Indirect Cooking – Ideal for Roasts

1. While wearing protective gloves, carefully spread coals into a donut shape with a long handle tool.
2. Place a metal tray in center of donut to catch drippings
3. Carefully replace cooking grid.
4. Place food on cooking grid directly over the metal pan.
5. Cook with lid closed.

Tips for Better Cookouts and Longer Product Life

1. Store fuel in a waterproof container away from sources of ignition.
2. Use a charcoal chimney for fast and easy startups.
3. Spray or coat cooking surfaces with vegetable oil before cooking to avoid sticking.
4. Place vegetables or delicate foods into aluminum foil pouches.
5. Use a quality grill brush after each event to keep cooking surfaces clean and rust free.
6. Remove all ash and dispose of properly after each use.
7. Once grill is cool, cover with a quality grill cover that is properly sized to your unit.

Cleaning and Care

Caution:

1. All cleaning and maintenance should be done when grill is cool.
2. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.
3. Abrasive cleaners will damage this product.
4. Never use oven cleaner to clean any part of grill.

Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

ONE-YEAR LIMITED WARRANTY

The appliance has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer/purchaser that all aspects of this product will be free of defects in material and workmanship for one (1) year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser's receipt.

This warranty is valid for the original consumer/purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor, service company, or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement, nor for incidental or consequential damage. This warranty gives you specific rights, and you may also have other rights that vary from state to state.