

# MECO<sup>®</sup>

CORPORATION



## 9350 SERIES ELECTRIC BARBECUE GRILL OWNER'S & OPERATOR'S MANUAL



**⚠ WARNING:** THIS MANUAL CONTAINS IMPORTANT SAFEGUARDS WHICH MUST BE **STRICTLY FOLLOWED** WHEN USING THIS GRILL. THIS APPLIANCE IS INTENDED FOR OUTDOOR HOUSEHOLD, NON-COMMERCIAL USE ONLY.

P/N 03.5876.00  
REV. 5/07

# IMPORTANT SAFEGUARDS

**▲ WARNING:** READ ALL INSTRUCTIONS AND WARNING LABELS PRIOR TO USE. FAILURE TO FOLLOW THESE SAFEGUARDS MAY RESULT IN SERIOUS PERSONAL INJURY OR PROPERTY LOSS. THIS APPLIANCE IS INTENDED FOR OUTDOOR HOUSEHOLD, NON-COMMERCIAL USE ONLY.

1. **Never** touch hot surfaces. Use cooking tongs, gloves, or cooking mitts since the grill will become very hot. Open hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
2. Wear clothing that does not have hanging shirt tails, frills, or apron strings.
3. Use long-handle barbecue utensils to avoid personal injury caused by burns and splatters.
4. To protect against electric shock, **never** immerse cord, plugs, or electric heating element in water or any other liquid. Do not clean this product with water spray or the like.
5. **Never** leave heating element on when you are not cooking. Unplug grill from outlet when not in use or before cleaning. Allow grill to cool before cleaning or adding and removing parts.
6. **Never** operate any appliance with damaged electrical components or after the appliance has malfunctioned. Inspect regularly supply cord and connections. If Cord, Element or Control is damaged or worn, it must be replaced by an authorized service facility as special tools are required. Do not attempt to repair appliance yourself. Contact your nearest service facility for examinations, repair or adjustment.
7. The use of accessory attachments, not recommended by MECO, may cause injuries.
8. **Never** move a hot grill or leave grill unattended during operation. Unplug grill and close hood before moving.
9. **Never** use an electric grill in the rain, sleet, or snow.
10. **Never** use electric grill near combustible or flammable materials; or place on or near a hot gas or electric burner, or in a heated oven. **Never** let cord touch hot surfaces.
11. Electrical cords should be secured while using appliance to protect against personal injury or product damage.
12. Use baking soda to control a grease fire and have a fire extinguisher available.
13. Use only a properly grounded 110-120 VAC outlet. Always attach plug to appliance first unless permanently attached. Then plug cord into the wall outlet. Turn Control knob(s) to OFF POSITION before unplugging electric grill.
14. Electrical supply cords should always be secured during appliance operation to protect against product damage or personal injury. **Never** let cord hang over edge of table or counter or touch hot surfaces.
15. The use of longer detachable power supply cords or extension cords is not recommended. However, if such cords are used, they must be the same 3-wire grounded type and the electrical rating at least as great as the appliance cord. Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "WA" and with a tag stating "Suitable for Use With Outdoor Appliances." Extension cord connections must be kept dry and off the ground and arranged so it will not drape over a countertop or tabletop where it can be pulled or tripped over. The length of the cord should be kept as short as possible.
16. Store grill out of the reach of children. Use weatherproof cover for outdoor storage.
17. **Never** allow other persons to be near the grill while in use. Keep bystanders out of the grilling area.
18. **WARNING! DO NOT USE CHARCOAL IN AN ELECTRIC GRILL.**
19. **Never** use a barbecue grill in your trailer, tent, house, garage, or any enclosed area. Carbon monoxide may accumulate and cause death. Always use your grill in a well ventilated area.

◆ Contact MECO if you do not understand any of the instructions in this manual.

◆ Do not lend your grill without the Owner's Manual. Be sure that anyone using your grill reads and understands the information contained in this manual.

## SAVE THESE INSTRUCTIONS FOR FUTURE USE.

### — NOTICE —

**MECO STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE HAVE INADVERTENTLY OMITTED ANY PARTS NEEDED FOR ASSEMBLY OR IF YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT OUR CONSUMER SERVICE DEPT. THANK YOU FOR PURCHASING A MECO PRODUCT.**

1-(800)-251-7558 (U. S. and Canada)  
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1-(423)-639-1171 (TELEPHONE)  
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CONSUMER SERVICE DEPARTMENT  
MECO CORPORATION  
1500 INDUSTRIAL ROAD  
GREENEVILLE, TN 37745 USA

# IMPORTANT FEATURES THAT MAKE YOUR NEW MECO GRILL OUTSTANDING

**A New Advancement in State of the Art Outdoor Cooking...** Uses the energy efficient concept of infrared reflectivity to save energy that is normally wasted. It not only gives you steaks seared to perfection, but also cooks chicken to tender, succulent doneness without burning. **It totally eliminates the need for lava rock.**

**No Fuss-No Mess...** You will be ready to cook in less than ten minutes without having to handle dirty, dusty fuels, flammable lighter fluids, or fuel cylinders.

**Stores Easily...** Dramatic new shape is just the right size for today's families. It fits anywhere from the smallest balcony to the largest patio; yet, you can still cook enough filet mignon to serve 16 people.

**Easy to Clean...** Porcelain coated cooking grid and energy efficient reflector fit most dishwashers. You do not have messy volcanic rock to clean up or replace.

**Real Outdoor Taste...** It is the instantaneous searing and burning of the dripping fats, not charcoal, that gives food that characteristic outdoor taste. The heat reflector is positioned to drain away enough drippings to prevent flare-ups but leave enough drippings to burst into magic small flames that just kiss the meat and sear it to perfection.

**Large Cooking Space...** Large cuts of meat, such as, roasts, thick chops, whole chickens, and fancy burgers with all the trimmings can be prepared faster by cooking with the grill hood closed. The optional rotisserie, allows even larger cuts of meat to be cooked. and will accommodate cuts up to nine inches in diameter (approximately a twelve pound turkey). With MECO's vertical element, you can cook on the rotisserie without worrying about flare-ups.

**Cook Rare and Well Done at the Same Time...** The heating element on your new MECO grill adjusts easily to the DUAL LEVEL position so you can cook your companion's steak well-done while you keep yours rare. Also, you can warm bread and grill steaks or cook shrimp and steak simultaneously. Now you can do all of that at the same time with just one easy turn of the control handle.

**Saves Energy, Saves Money...** You can cook for an hour at the high temperature setting (SETTING 3) for just pennies, even in the highest electrical cost areas of the country. The same cooking time on a similar size LP gas grill would cost about twice as much, while an hour on a similar size charcoal grill would cost about six times as much.

**Sturdy Construction...** High quality steel forms and tubing are used throughout. All components are coated with MECO's quality Dura Fuse™ powder finish for beauty and durability.

**Pre-assembled...** All critical electrical and mechanical components, including the hinges and handles are pre-assembled at the factory for your convenience. The Table Top Base attaches easily with just a few nuts and bolts... you get to cook sooner than with most other grills.

**Instant Heat Control...** Your cooking temperature can be adjusted instantly from a steak searing high to a bread warming low with the variable heat control. Bright graphics on the control knob shows at a glance whether the grill is on or off, and a highly visible pilot light shows when the element is energized.

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## COOKING ON YOUR MECO ELECTRIC GRILL

### BREAK-IN:

Place your grill in a well ventilated area. Make sure overhead combustible surfaces are at least four feet above grill.

If you have a table model grill, put it on a sturdy surface, away from the edge, and out of the reach of children. Keep the electrical cord out of walkways so it will not be tripped over.

Plug the power cord into a 110-120V~ outlet of at least 15A capacity. **MAKE SURE NO OTHER HIGH WATTAGE APPLIANCES ARE PLUGGED INTO THE SAME CIRCUIT.**

Shut the hood of the grill. Turn the Handle Control to the **BARBECUE** position and set the Control Knob to SETTING 3. Allow the grill to operate for at least fifteen minutes to burn away any oils that may have been left on during the manufacturing process. As soon as the "new" smell goes away, you will be ready to cook!



### TEMPERATURE CONTROL:

There are three ways to control the cooking temperature of your MECO electric grill PLUS Rotisserie Cooking:

(1) The CONTROL KNOB is for turning the grill on and off and to vary the cooking temperature from a "searing steak" (SETTING 3) down to a "keep warm" (SETTING 1).





(2) With the element in **DUAL LEVEL** position, you can get lower temperatures at the front of the cooking grid and higher temperatures at the back. This means you can cook foods that require different temperatures at the same time.



(3) The hinged HOOD can be closed or left open to vary the cooking temperature. With the hood closed, you will get higher temperatures and more smoky flavor when using hickory or mesquite chips. With the hood open, the heat and smoke are allowed to escape.

**SEE TEMPERATURE CONTROL AT A GLANCE NEXT PAGE.**

## TEMPERATURE CONTROL AT A GLANCE

Adjustment	For Lower Cooking Temperatures	For Moderate Cooking Temperatures	For Higher Cooking Temperatures	For Rotisserie Cooking
Control Knob Setting	SETTING 1 (Yellow)	SETTING 2 (Orange)	SETTING 3 (Red)	VARIABLES SETTING 2-3 (Orange-Red)
Hood	OPEN OR CLOSED	OPEN OR CLOSED	CLOSED	CLOSED
Element Position	DUAL LEVEL POSITION 	BARBECUE POSITION 	DUAL LEVEL POSITION (COOK ON REAR HALF OF GRID) 	ROTISSERIE POSITION 

### PREPARATION:

The high volume hood shape also allows you to cook large roasts, hams, and turkeys with the optional rotisserie kit.

For easy clean-up, spray the cooking grid with a non-stick vegetable spray **before** you turn on the grill. **Do not spray the reflector.** Make sure the GREASE CUP or pan is in its holder underneath the grease drain hole at the back of the grill. NOTE: Use an aluminum drip pan when cooking large turkeys or roasts.

**Preheat** the grill for at least five minutes, longer when the outside temperature is below 68° F, when cooking steaks and hamburgers. Other foods can be cooked without preheating the grill, but you should add at least five minutes to the total cooking time.

**Marinades** can be used to enhance the flavor of meats and to tenderize the cheaper cuts of meats. Look for them in your favorite barbecue cookbooks.

**Barbecue Sauces** applied during the last ten to fifteen minutes give that old time outdoor barbecue flavor to grilled chops, burgers, chicken, and ribs. Most barbecue sauces have a tomato and/or sugar base which burns easily, so be sure to brush on the sauce only during the last few minutes of cooking.

**Combination Butters** also lend a nice delicate touch to chicken, fish, and steaks. For chicken and fish, try brushing on a combination of butter and grated lemon peel or parsley. For steaks, mound on a dollop of garlic butter just before serving. Use your imagination to come up with other delicious combination butters for your own personal touch.

**Smoke flavor** can easily be added to any of the foods you cook on your MECO electric grill. You can get chips of hickory, mesquite, apple, cherry, and other aromatic woods at most supermarkets. Soak the chips in water for about thirty minutes before cooking, shake the excess water, and scatter them around the reflector. Cook with the hood closed for the most smoke flavor.

**There are three basic ways to cook on your MECO electric grill.**

(1) The **Direct** method is for steaks, chops, chicken pieces, and other foods that require SETTING 3 (**High**) heat and short cooking time. Just put the meat directly on the grid for cooking this way.

(2) The **Indirect** method is for cooking large roasts and poultry that requires SETTING 1 (**Low**) heat and long cooking times. When using this method, make a drip pan from aluminum foil to fit between the element and the piece of meat. You can put the pan directly on the grid or between the element and the grid. The pan reflects part of the heat away from the meat to prevent it from burning on the bottom and it catches the juices which you can use for gravy when you serve the meat.

Note: Disposable aluminum drip pans are available at your local grocery store. If you do not have access to an aluminum drip pan, a homemade drip pan can be made. The drip pan can be made by cutting a piece of aluminum foil about twenty-four inches long, folding it in half and then folding each end and side about one inch. Pinch the ends so they will not leak.

Always use a meat thermometer for checking the doneness of meats cooked this way. Be sure to take the meat off a little before the thermometer indicates the doneness you want because the meat will continue to cook while it sets. Let stand about twenty minutes before carving.

(3) Your MECO electric grill is designed to accommodate even larger pieces of meat and poultry when using the optional **Rotisserie**. This method allows you to cook turkeys as large as twelve pounds or other pieces of meat as large as 9 inches in diameter, with very little of your attention.

\*NOTE: Use an aluminum drip pan when cooking large turkeys or roasts. With the meat constantly rotating, it will cook more evenly. Also, the vertical element design eliminates the possibility of flare-ups. To obtain a rotisserie kit, see your dealer..

Refer to the handy QUICK GLANCE COOKING GUIDE on the back page for information about recommended cooking times and temperatures for various types of foods.

The juices and fats that drip down from the meat and fall onto the hot element and reflector vaporize to create the smoke and small amount of flame that gives your meat that "outdoor barbecue" flavor. Sometimes, meat with a lot of fat may cause excess FLARE-UP. When this occurs, turn the control knob to SETTING 1 and shut the hood. The flames will extinguish quickly. **DO NOT USE WATER TO PUT OUT THE FLAMES.**

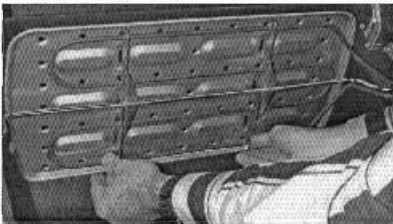
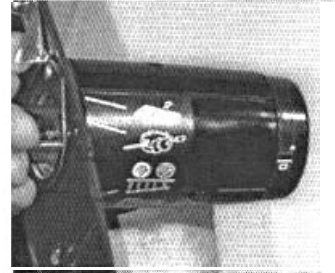


## CARE AND CLEANING:

To keep your grill operating at its peak performance, move the Handle Control to the ROTISSERIE position after each use. Turn the Control Knob to SETTING 3 for about ten minutes to allow excess drippings to drain into the bottom of the bowl.

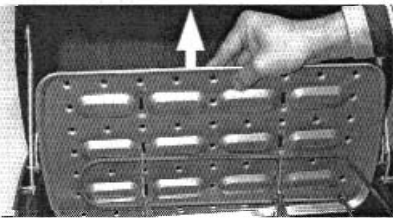
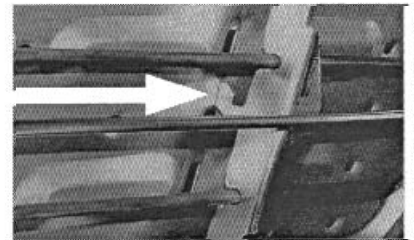
As you use the grill, some of the drippings may accumulate as hard deposits and the reflector pan will become stained... a small putty knife or wire brush works very well for scraping out the deposits. Please note that it does not always have to be shiny clean nor is it necessary to clean the reflector pan after each use. When you do have to remove and clean reflector, remove Cooking Grid and follow these steps:

1. Rotate Handle Control counterclockwise to Remove Reflector position and Lock the Rotisserie Lock.



2. Using both hands, pinch bottom element coil and Reflector Pan with thumbs and first two fingers.

3. Push Reflector Pan up off the support brackets.

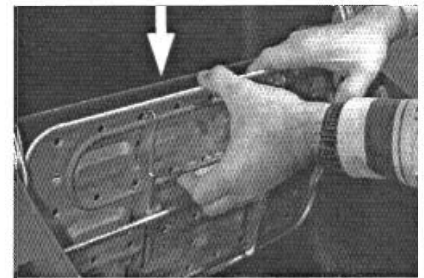


4. Slide Reflector Pan up from rear of bowl.

Clean the Reflector Pan with water and dish detergent. Clean the inside of the grill with a soft cloth and hot soapy water or a good strong cleaner. **DO NOT USE OVEN CLEANER OR ABRASIVE SCOURING POWDERS. THIS MAY REMOVE THE PAINT.** Rinse out any excess detergent and then dry the inside of the grill with a soft cloth.

Empty the grease cup and replace it for the next time you cook. Wipe off the outside surfaces of the grill with a soft cloth and a mild detergent and water solution. Rinse and wipe dry. Replace the Reflector Pan while the Handle Control is still in the extreme vertical clockwise position.

5. Slide Reflector Pan down, between element and back of bowl. Push it down over support brackets squeezing against pan and top element coil.



Return the Handle Control to the BARBEQUE position, replace Cooking Grid and you are ready to cook again.

Keep the permanent beauty of your MECO electric grill by always storing it in a dry, sheltered place. Use a cover if you store the grill outside. To obtain a grill cover, see your dealer.

# 9350 SERIES CART GRILL ASSEMBLY INSTRUCTIONS

## TOOLS NEEDED:



Phillips Screwdriver and/or  
Straight Screwdriver



Pliers

or



3/8" Wrench

or












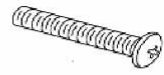

Adjustable  
Wrench


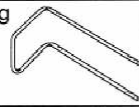
















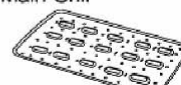

Small Hammer





**STEP 1. READ ALL INSTRUCTIONS** in Owners Manual (1) before you start.

**STEP 2. VERIFY PARTS.** Take all the parts out of the box and lay them on a smooth clean surface. Verify that you have all the parts of your particular model with the parts list below and continued next page.

PARTS KIT				
ITEM	PART/DESCRIPTION	PART #	QTY.	MODEL
1	Owner's Manual 	03.5876.00	1	All 9350 Models
2	Hood/Bowl Assembly 	—	1	9300W Series (Window)
3	Hood/Bowl Assembly 	—	1	All 9300 Series (Non-Window)
4	Window Glass 	03.5107.00	1	All 9300 Window Series
5	Bolt Carriage #10-24 X 1/2" 	03.5108.01	2	All 9300 Window Series
6	Clip, Window Retainer 	17.5443.00	2	All 9300 Window Series
7	Wing Nut #10-24 	03.5750.00	2	All 9300 Window Series
8	Support Tube 	17.5515.11	2	All 9350 Models
9	Crossbrace 	17.1679.18	4	9320, 9325, 9350 Models
10	Bolt, #10-24 x 1 1/2" 	03.5805.00	24	All 9350 Models
11	Lock Nut #10-24 	03.5808.00	24	All 9300 Series

PARTS KIT				
ITEM	PART/DESCRIPTION	PART #	QTY.	MODEL
12	Rod, Drip Pan 	02.0442.00	2	All 9350 Models
13	Roller Leg 	17.5514.11	1	All 9350 Models
14	Fixed Leg 	17.5513.11	1	All 9350 Models
15	Push Nut 	03.5000.10	2	All 9300 Series Except Table Top Models
16	Rivet Axle 	03.0104.06	2	All 9350 Models
17	Wheel 	03.5001.04	2	All 9300 Series Except Table Top Models
18	Holder, Drip Pan 	03.5144.00	1	All 9300 Series Except Table Top Models
19	Pan, Foil Drip 	03.514300	1	All 9300 Series Except Table Top Models
20	Rotisserie Lock 	17.1698.00	1	All 9300 Series
21	Bolt #10-24 X 1/2" Zinc 	03.0201.02	5	All 9300 Series
22	Acorn Nut #10-24 	03.5000.55	1	All 9300 Series
23	Wire Leg Shelf 	17.1697.00	1	All 9300 Series Except 9329 & Table Top Models
24	Leg Cap 	03.1589.00	2	All 9350 Models

PARTS KIT				
ITEM	PART/DESCRIPTION	PART #	QTY.	MODEL
25	Side Table Left 	03.5810.00	1	9350 Models
26	Side Table Right 	03.5807.00	1	9350 Models
27	Cooking Grid 	03.0710.00	1	All 9300 Series
28	Reflector Pan (Installed in Main Grill) 	17.5421.00	1	All 9300 Series
29	Wood Anvil 	03.0907.00	1	All 9300 Series Cart Grills

PARTS KIT				
ITEM	PART/DESCRIPTION	PART #	QTY.	MODEL
30	Rotisserie Motor (U.S. & Canada) 	03.5002.00	1	9309, 9329 & 9359 Window Models
31	Spit Shaft 	17.1529.00	1	9309, 9329 & 9359 Window Models
32	Spit Fork 	03.1501.00	2	9309, 9329 & 9359 Window Models
33	Bracket, Motor Mounting 	17.5419.11	1	9309, 9329 & 9359 Window Models

**STEP 3. WINDOW ASSEMBLY (9300W SERIES GRILLS)**  
If your unit is not a window version, begin Grill Assembly next section.

Open Hood; remove Parts Bag, Cooking Grid and any packing material. Lay Hood/Bowl Assembly (2 or 3) on its back.

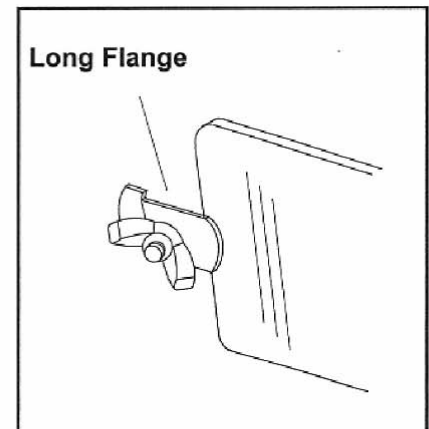
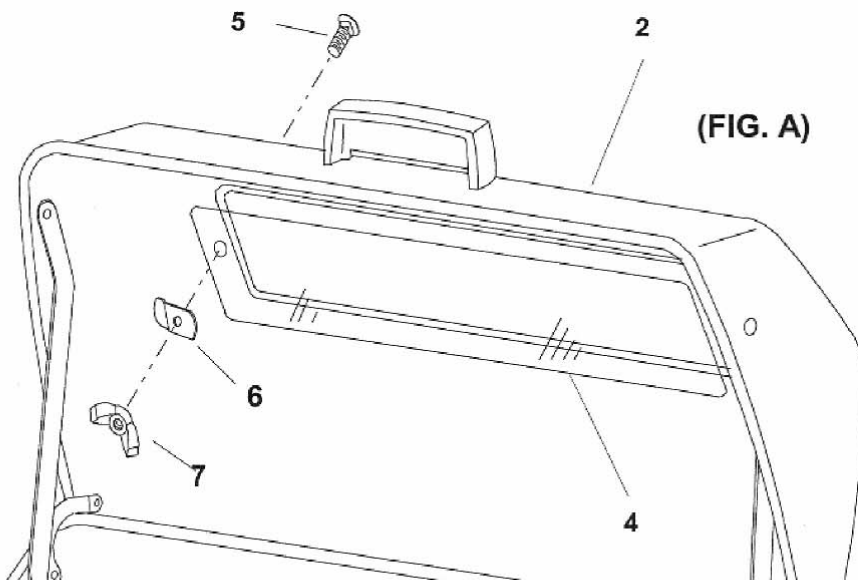
Lay glass Window (4) into window recess. (FIG. A)

Insert Carriage Bolt (5) from outside of hood through hole and install Retainer Clip (6) on Bolt (5). The long flange of the Retainer Clip (6) should be against the Window (4).

Put Wing Nut (7) on Bolt (5), tighten with fingers until snug. DO NOT OVERTIGHTEN. Repeat for the other side. Window Assembly should look like (FIG. B) when complete.

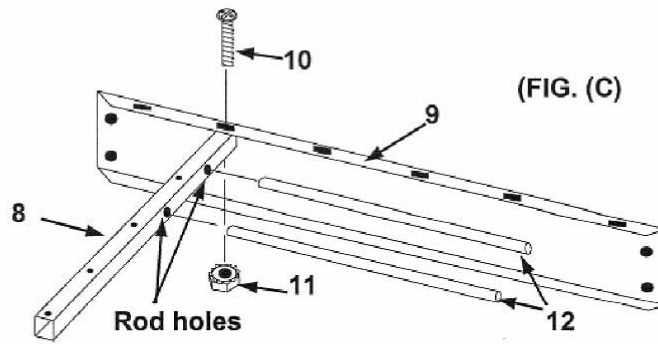
To remove the glass for cleaning, reverse the installation steps. Wash the window with warm soapy water. Use a scouring pad for stubborn spots. Dry with a soft towel.

**CAUTION: This is a heat resistant tempered glass. Take care not to drop water on the hot glass.**



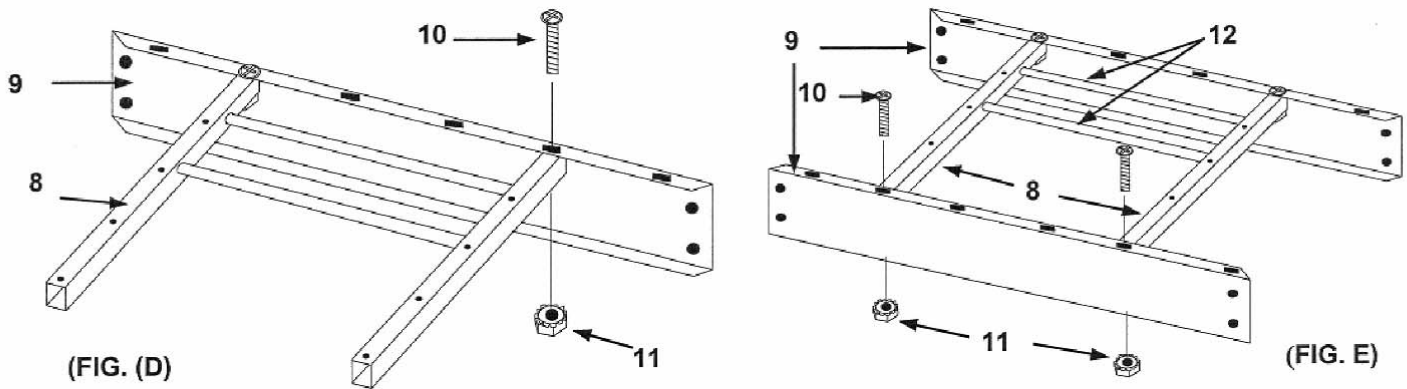
(FIG. B)  
Completed Window Assembly

#### STEP 4. ASSEMBLE SQUARE SUPPORT TUBE & DRIP PAN HOLDER RODS TO CROSSBRACE



Align hole in end of square Support Tube (8) with 2nd hole of Crossbrace (9). **FIG. C** Make sure that the Support Tube (8) is oriented with five holes on top and the two large "Rod holes" facing towards the middle of the Crossbrace (9). Insert 1-1/2" Bolt (10) through holes and thread Lock Nut (11) onto Bolt. Insert both Drip Pan Rods (12) into rod holes in Support Tube (8). Tighten Lock Nut securely.

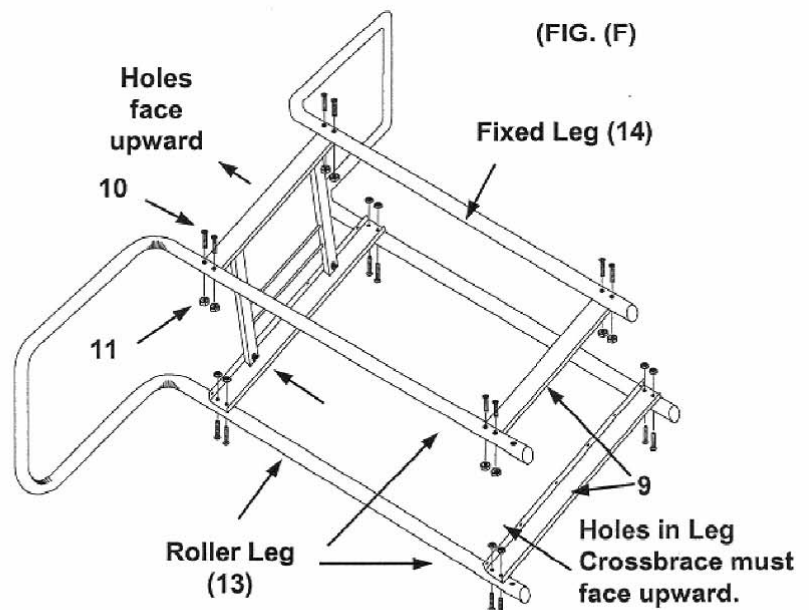
#### STEP 5. COMPLETE "H-FRAME" CROSSBRACE ASSEMBLY



Get 2nd Support Tube (8). Position Support Tube where the two large holes fit over the ends of the two Drip Pan Rods (12) (**FIG. D**) Align hole in end of Support Tube (8) and 2nd hole from end of Crossbrace (9). Insert 1-1/2" Bolt (10) through holes and thread Lock Nut (11) onto Bolt. Repeat assembly for 2nd Crossbrace (9) and Support Tube (8) at the other end. (**FIG. E**) Tighten all Lock Nuts securely.

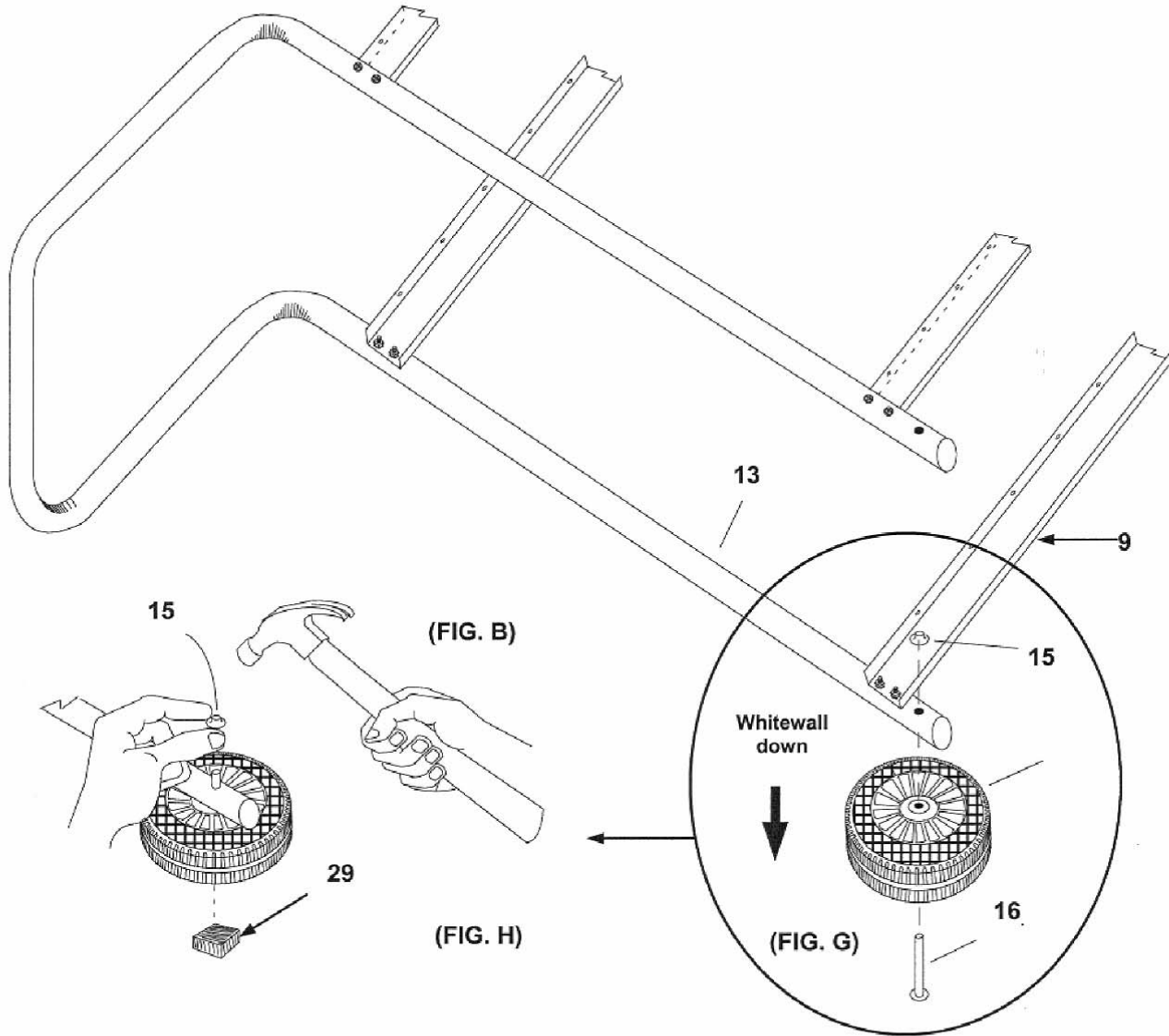
#### STEP 6. ATTACH CROSSBRACE ASSEMBLY AND CROSSBRACES TO LEGS

Position Roller Leg (13) on edge. (**FIG. F**) Position Crossbrace Assembly (From Step 4) where holes in the end Crossbrace (9) line up with upper holes in Roller Leg (13). **Note: Make sure top holes in Crossbraces are facing upward before assembling to Legs.** Insert 1-1/2" Bolts (10) through holes and thread a Lock Nut (11) on bolts. Do not tighten Lock Nuts. Attach other side of Crossbrace Assembly to Roller Leg (13) the same way. Repeat assembly to attach the Fixed Leg (14) with the other end of the Crossbrace Assembly. Attach two Leg Crossbraces (9) to bottom of Roller Leg (13) and Fixed Leg (14) with Bolts (10) & Lock Nuts (11). (**FIG. F**) When all four Crossbraces are attached to both legs, tighten all Lock Nuts.





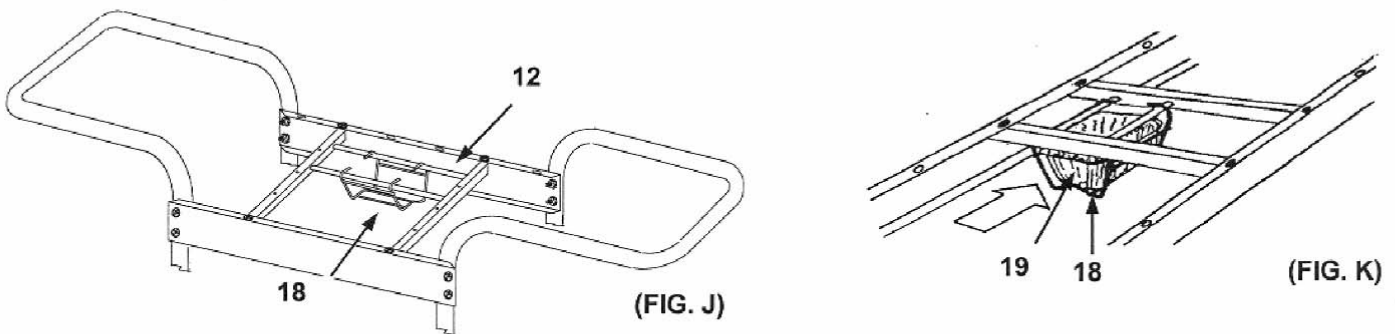
## STEP 7. ATTACH WHEELS TO ROLLER LEGS



Insert Rivet Axle (16) through hole in whitewall side of Wheel, underneath through Roller Leg (13). (FIG. G) Place Wood Anvil under the center hub of Wheel to support Rivet Axle head. With a hammer, drive the Axle Nut on to the Rivet Axle. (FIG. H) Rotate the grill and legs to the opposite side and repeat Wheel assembly on the Roller Legs. **Make sure the whitewall side is outside of legs** before driving Axle Nut on the Rivet Axle.

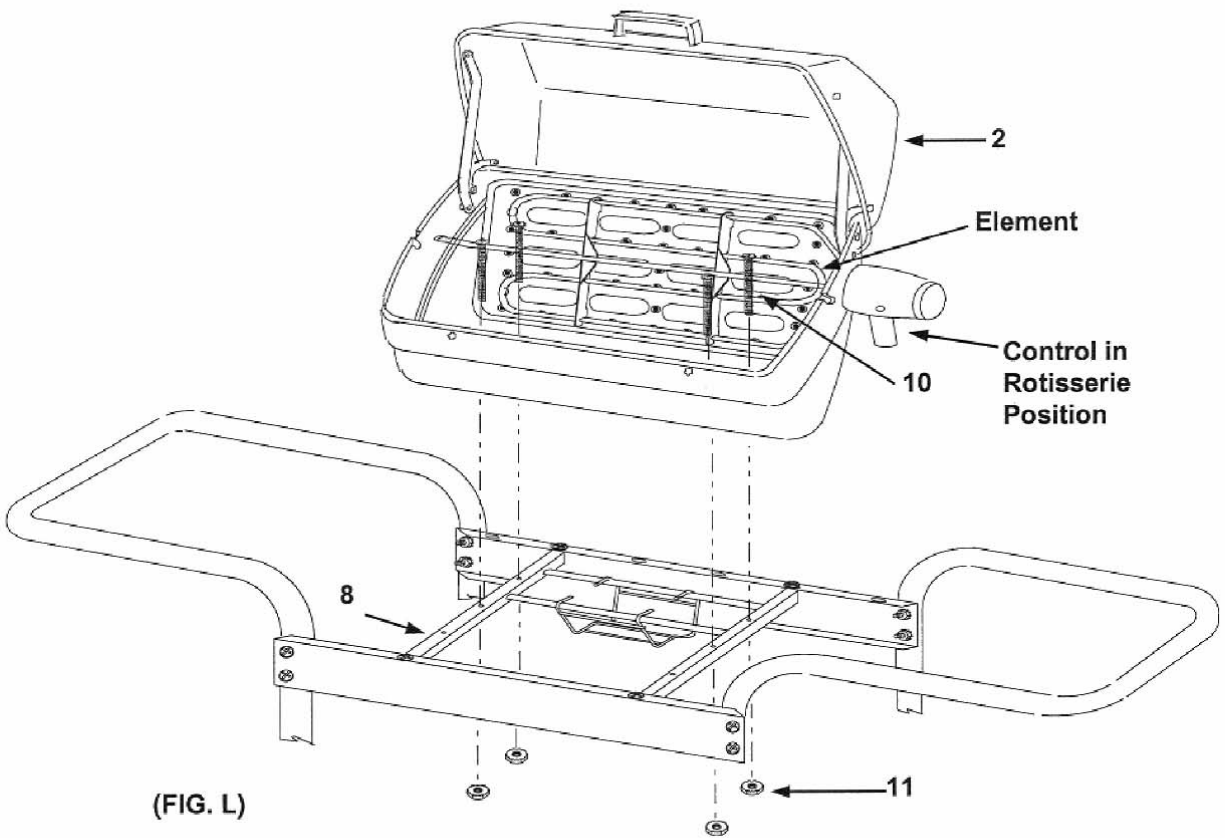
Set assembly up on its Wheels and Legs.

## STEP 8. ATTACH DRIP PAN HOLDER TO RODS AND INSERT FOIL DRIP PAN



Hang Drip Pan Holder (18) over Drip Pan Holder Rods (12). (FIG. J) Insert Foil Drip Pan (19) into Drip Pan Holder. (FIG. K)

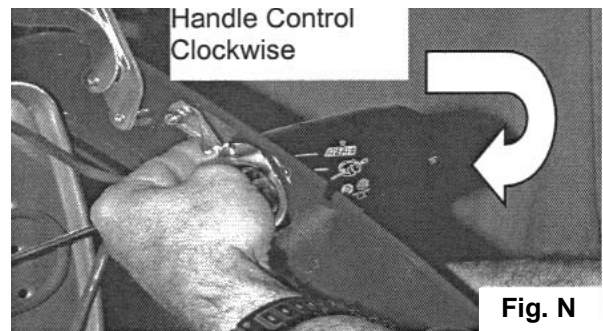
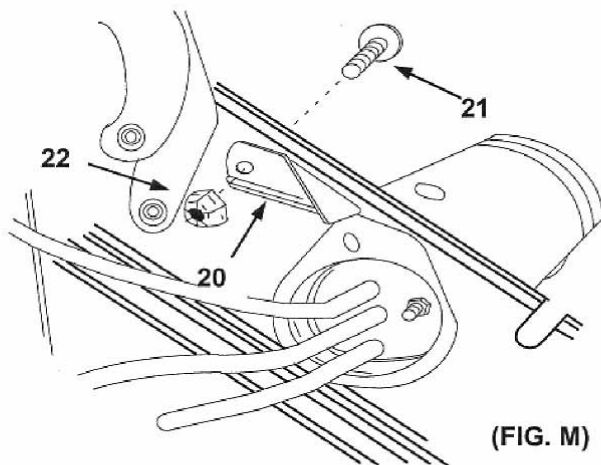
## STEP 9. MOUNT HOOD/BOWL ASSEMBLY TO CART



Rotate the grill Handle Control to the ROTISSERIE position. Flip Rotisserie Lock down. This will hold the element in the vertical position. (See FIG. N) Set Hood/ Bowl Assembly (2 or 3) over Support Tubes (8). Align the four outer bottom Bowl Bolts over the rear two holes in the Support Tubes. (FIG. L) Secure Hood/Bowl Assembly to Support Tubes with Bolts (10) and Lock Nuts (11).

## STEP 10. ROTISSERIE LOCK TO HOOD/BOWL ASSEMBLY

Insert a 10-24 x 1/2 inch Bolt (21) through the hole between the hood hinges and the electric heating element. Attach Rotisserie Lock (20) to the Bolt. (FIG. M) Thread Acorn Nut (22) onto Bolt until the flat side of the lock contacts the inside surface of the Grill. You may need pliers to hold the Acorn Nut (22). The Rotisserie Lock (20) must remain in contact with the inside surface of the Grill as it is rotated upward, but should fall freely when released. (FIG. N)



To release Reflector Pan and Heating Element from Rotisserie position, rotate Handle Control full counterclockwise. Lift Rotisserie Lock up with left forefinger and rotate Handle Control back to Barbecue position.

## STEP 11. INSTALL LEG SHELF AND LEG CAPS

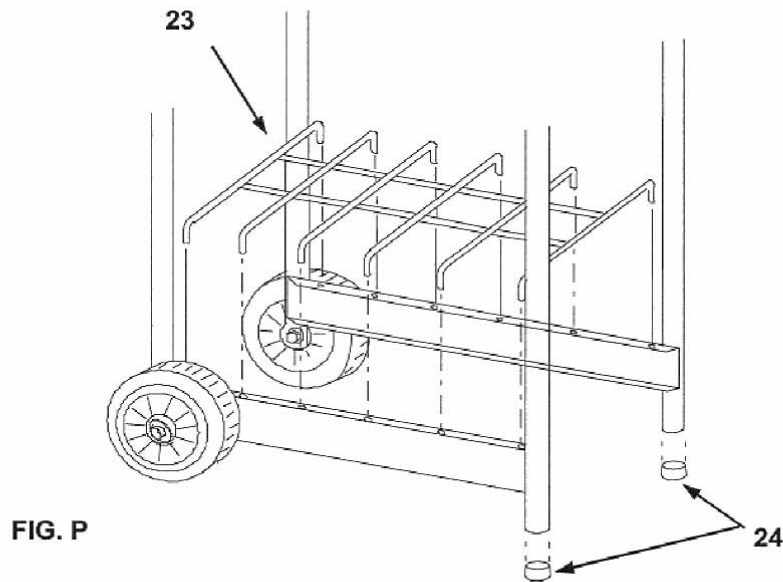


FIG. P

Install Wire Shelf (23) into bottom Frame Support. Insert the wire ends into the matching holes and push Shelf down. Attach Leg Caps (24) to bottom of Fixed Leg (14). (FIG. P)

## STEP 12. INSTALL MOLDED SIDE TABLES

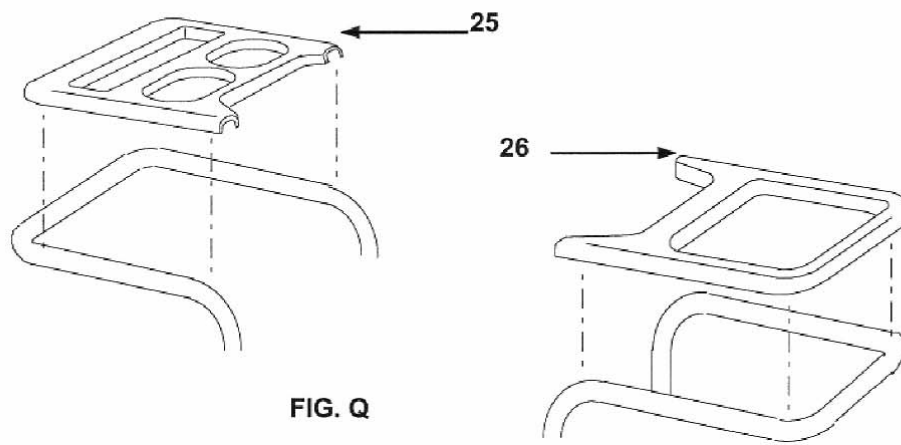


FIG. Q

Snap molded Side Tables (25 & 26) over top of leg frames. (FIG. Q) **Note:** Side Tables are reversible.

## STEP 13. INSTALL COOKING GRID

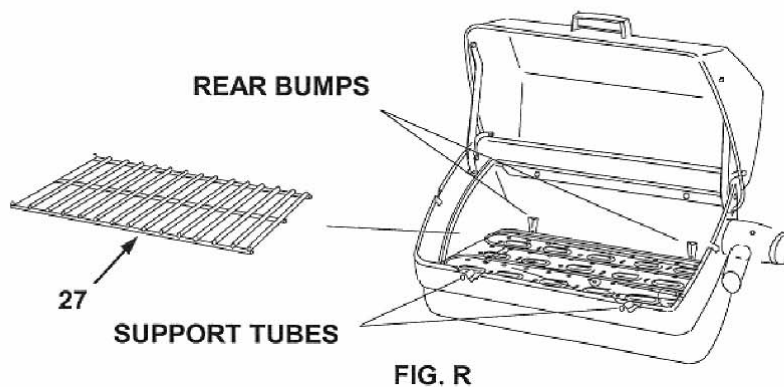


FIG. R

Set Cooking Grid (27) on the two rear bumps in the back of the Bowl and the two support tubes in the front of the bowl. (FIG. R) The grill is now assembled **but first you should read the safety precautions and operating instructions in this Owner's Manual before using your grill.**

## QUICK GLANCE COOK GUIDE

TYPE OF FOOD	Cooking Temperature	COOKING TIME	COOKING METHOD**	Temperature When Done*	
<b>BEEF: Steaks, Kabobs</b>	<b>POSITION 3</b>	1" thick, rare 3-4 min/side	<b>1</b>	N/A	
		med 5-6 min/side			
		well 6-7 min/side			
<b>HAMBURGERS</b>	<b>POSITION 3</b>	3/4" thick, rare 4-5 min/side	<b>1</b>	N/A	
		med 5-6 min/side			
		well 6-8 min/side			
<b>ROASTS</b>	<b>POSITION 2</b>	Rump Rolled, 4-6 lb. rare 20 min/lb.	<b>2</b>	140 ° F	
		Rib 6-8 lb. rare 16-18 min/lb.		160 ° F	
		med 18-20 min/lb.		170 ° F	
		Whole Tenderloin 4-6 lb.			
		40-60 min. total			
<b>LAMB ROASTS</b>	<b>POSITION 2</b>	Rib, 2-3 lb. rare 25-30 min/lb.	<b>2</b>	140 ° F	
		med 30-35 min/lb.		160 ° F	
		well 35-40 min/lb.		170 ° F	
		Leg, 4-7 lb. rare 18-22 min/lb.		140 ° F	
		med 22-28 min/lb.		160 ° F	
		well 28-33 min/lb.		170 ° F	
		Shoulder, 4-6 lb.			
		med 22-28 min/lb.		160 ° F	
		well 28-33 min/lb.		170 ° F	
<b>SEAFOOD</b>	<b>POSITION 2</b>		<b>1</b>	flakes with fork when done	
<b>FISH</b>		10 min. per inch of thickness			
<b>SHRIMP, SCALLOPS</b>		5-10 min. total			
<b>OYSTERS, MUSSELS</b>		5-10 min. total			
<b>LOBSTER</b>		10-20 min. total			
<b>PORK CHOPS</b>	<b>POSITION 2</b>	1" thick, 12-15 min.	<b>1</b>	170 ° F	
		2" thick, 20-25 min.			
	<b>POSITION 2</b>	Spare Ribs			45-60 min. total
		Roasts, 5-7 lb.			Loin, 3-5 lb. 25-30 min/lb.
					Boston Butt, 4-6 lb. 20-26 min/lb.
					Leg, (fresh ham) 5-8 lb. 18-24 min/lb.
<b>HAM</b>	<b>POSITION 2</b>	Fully Cooked, 8-10 min/lb.	<b>2</b>	140 ° F	
		Uncooked, 12-18 min/lb.		160 ° F	
<b>POULTRY</b>	<b>POSITION 2</b>	Whole, 2 1/2-3 1/2 lb. 35-45 min/lb.	<b>2,3</b>	175 ° F	
		Chicken			Pieces, Quarters, 50-70 min. total
<b>Cornish Hens</b>	<b>POSITION 2</b>	Whole, 45-60 min. total	<b>2,3</b>	175 ° F	
		Butterflied, 30-40 min. total			<b>2</b>
		turn frequently			
<b>TURKEY</b>	<b>POSITION 2</b>	Whole, 8-12 lb. 15-20 min/lb.	<b>2,3</b>	175 ° F	
<b>DUCK</b>		Whole, 4-6 lb. 25-35 min/lb.			
<b>GOOSE</b>		Whole, 8-12 lb. 20-30 min/lb.			
<b>VEGETABLES</b>	<b>POSITION 2</b>		<b>1</b>		
		<b>POTATOES</b>			60-75 min. total
		<b>MUSHROOMS</b>			8-12 min. total
		<b>CORN-ON-THE COB</b>			(in moistened husks) 15-20 min.
		<b>ZUCCHINI, ONIONS</b>			20 min. total
		<b>PEPPERS, SQUASH</b>			turn frequently
		<b>EGGPLANT</b>			

\* Times are approximate and will vary with outside temperature, wind conditions and number of times you open the hood.  
 NOTE: Large Roasts and Poultry should be allowed to set for about twenty minutes before carving. The internal temperature will rise about 10 degrees, and the meat will firm up for easier carving.

\*\* 1 - Direct (See p. 4)  
 2 - Indirect (Use a drip pan under the meat, see p. 4)  
 3 - Rotisserie - (See p. 4)