

MECO[®]

CORPORATION



9300 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 03.5874.00
REV. 11/06

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.

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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.

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).



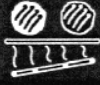

(2) With the element in **DUAL LEVEL** position, you can get lower temperatures at the front of the cooking grid and higher temperatures at the back. This means you can cook foods that require different temperatures at the same time.



(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.

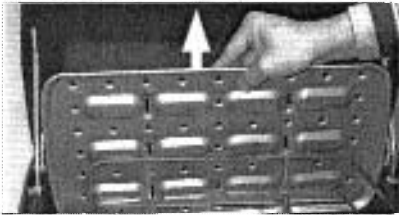
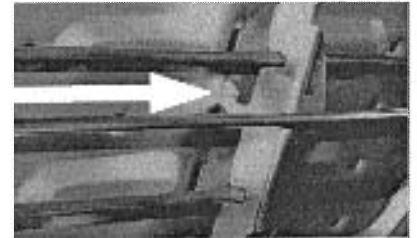
As you use the grill, some of the drippings may accumulate as hard deposits and the reflector pan will become stained... a small putty knife or wire brush works very well for scraping out the deposits. Please note that it does not always have to be shiny clean nor is it necessary to clean the reflector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

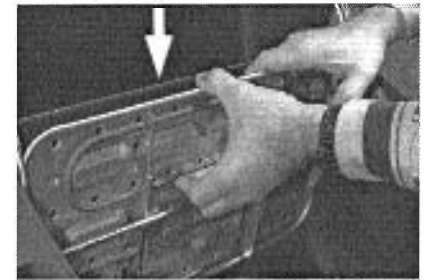


4. Slide Reflector Pan up from rear of bowl.

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.

9300 SERIES CART GRILL ASSEMBLY INSTRUCTIONS

TOOLS NEEDED:

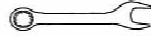


Phillips Screwdriver and/or
Straight Screwdriver



Pliers

or



3/8" Wrench

or






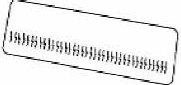




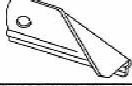


Adjustable
Wrench









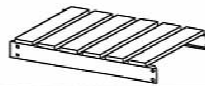


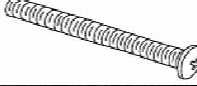






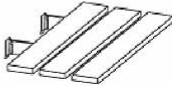



Small Hammer


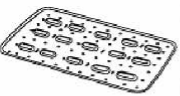




STEP 1. READ ALL INSTRUCTIONS in Owner's Manual before you start.

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 	03.5874.00	1	All 9300 Series
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	Bolt #10-24 X 1/2" 	03.0201.02	5	All 9300 Series
9	Rotisserie Lock 	17.1698.00	1	All 9300 Series
10	Acorn Nut #10-24 	03.5000.55	1	All 9300 Series
11	Base, Table Top 	—	1	All 9300 Table Top Models

PARTS KIT				
ITEM	PART/DESCRIPTION	PART #	QTY.	MODEL
12	Drip Cup 	03.6238.00	1	All 9300 Table Top Models
13	Crossbrace 	17.1679.18	2	9320, 9325 Models
14	Roller Leg 	17.1681.18	1	All 9500 Series Except 9350 Series
15	Fixed Leg 	17.1681.18	1	All 9300 Series Except 9550 Series
16	Bolt, #10-24 x 1 1/4" 	03.5007.00	12	All 9300 Series Except 9350 Series
17	Lock Nut #10-24 	03.0390.00	4	All 9300 Series
18	Wire Leg Shelf 	17.1699.00	1	All 9300 Series Except 9529
19	Leg Cap 	03.0735.00	2	All 9300 Series Except Table Top Models
20	Wood Leg Shelf 	18.1636.00	1	Models 9329
21	Top Frame 	18.1637.18	1	All 9300 Series Except 9350 Series
22	Insert Plug 	03.0734.00	4	9320, 9320W & 9321 Models Only
23	Bolt, #10-24 x 2" 	03.5007.01	4	All 9300 Series Except 9350 Series
24	Rivet Axle 	03.0104.06	2	All 9300 Series Cart Grills

PARTS KIT				
ITEM	PART/DESCRIPTION	PART #	QTY.	MODEL
25	Wheel 	03.5001.04	1	All 9300 Series Cart Grills
26	Wood Anvil 	03.0907.00	1	All 9300 Series Cart Grills
27	Axle Nut 	03.5000.10	2	All 9300 Series Cart Grills
28	Side Table 	18.5724.00	2	9325 Series
29	Utensil Hook 	03.5000.50	6	9325 Series
30	Holder, Drip Pan 	03.5144.00	1	All 9300 Series Cart Grills
31	Cooking Grid 	03.0710.00	1	All 9300 Series

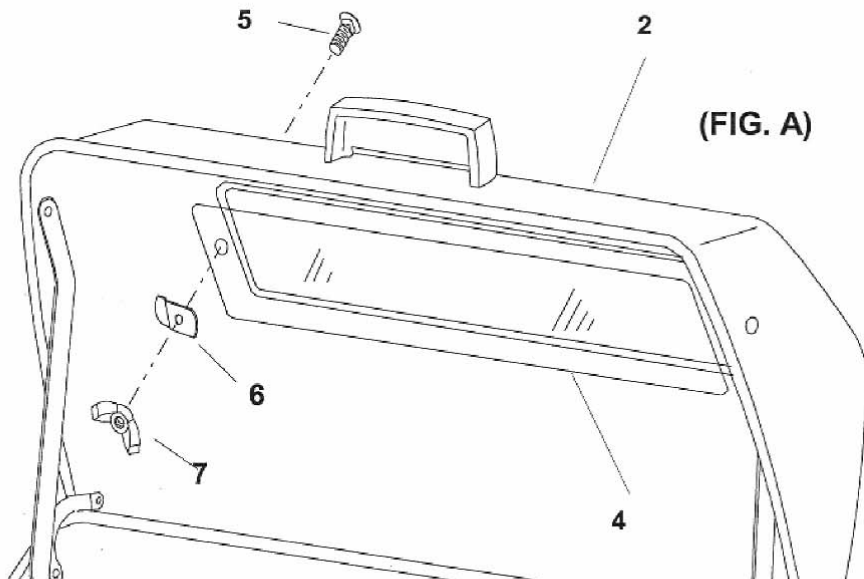
PARTS KIT				
ITEM	PART/DESCRIPTION	PART #	QTY.	MODEL
32	Pan, Foil Drip 	03.5143.00	1	All 9300 Series Cart Grills
33	Reflector Pan (Installed in Main Grill) 	17.5421.00	1	All 9300 Series
34	Rotisserie Motor (U.S. & Canada) 	03.5002.00	1	9329 & 9359 Window Models
35	Spit Shaft 	17.1529.00	1	9329 & 9359 Window Models
36	Spit Fork 	03.5750.00	1	9329 & 9359 Window Models
37	Bracket, Motor Mounting 	17.5419.11	1	9329 & 9359 Window Models

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

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).

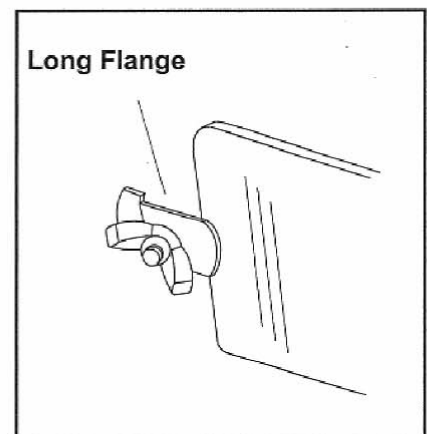


(FIG. A)

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.

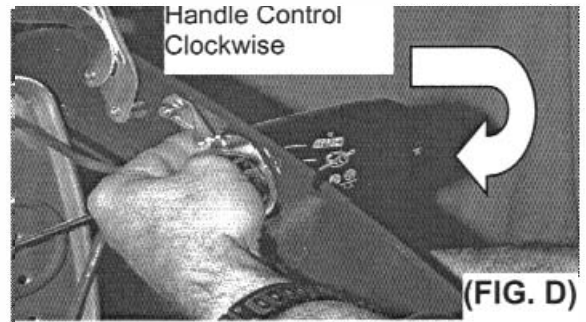
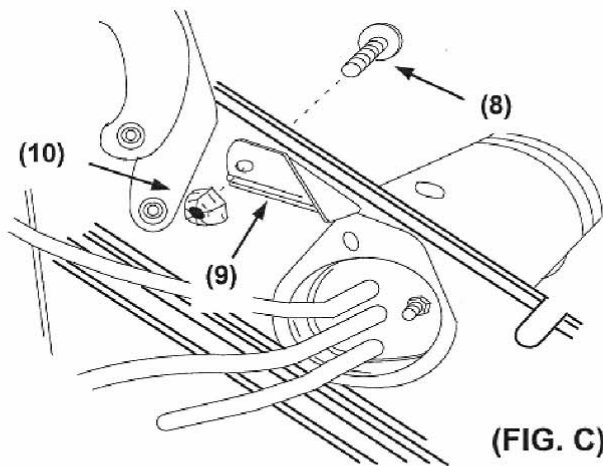


(FIG. B)

Completed Window Assembly

STEP 4. ROTISSERIE LOCK TO HOOD/BOWL ASSEMBLY

Insert a 10-24 x 1/2 inch Bolt (8) through the hole between the hood hinges and the electric heating element. Attach Rotisserie Lock (9) to the Bolt. (FIG. C) Thread Acorn Nut (10) 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. The Rotisserie Lock must remain in contact with the inside surface of the Grill as it is rotated upward, but should fall freely when released. (FIG. D)



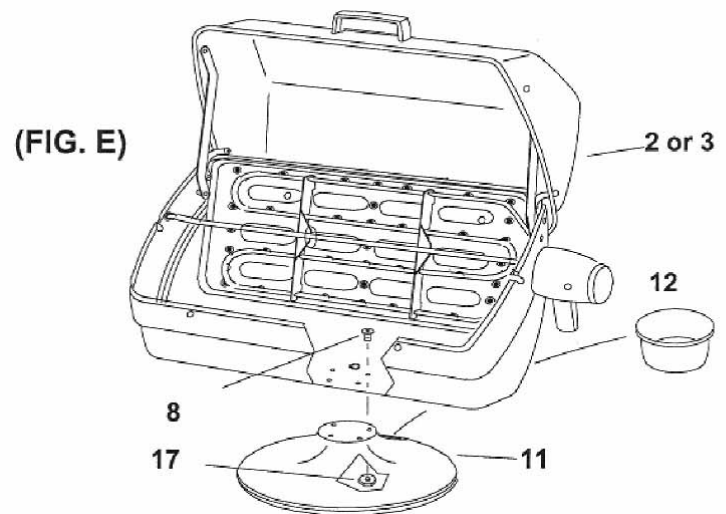
To release Reflector Pan and Heating Element from Rotisserie position, rotate Handle Control full counterclockwise. Lift Rotisserie Lock up with left forefinger and rotate Handle Control back to Barbecue position.

STEP 5. BASE ASSEMBLY (TABLE TOP)

Lay Hood/Bowl Assembly (2 or 3) on its back. Turn the Control Housing to the Rotisserie position.

Set Hood/Bowl Assembly over the holes in the Base. (11) (FIG. E) Make sure the hole patterns are aligned between each part and the Drip Cup opening in the base is toward the rear. Insert four 10-24 x 1/2" Bolts (8) through the Grill Bowl and the Base. Attach four 10-24 Locknuts (17) and tighten securely.

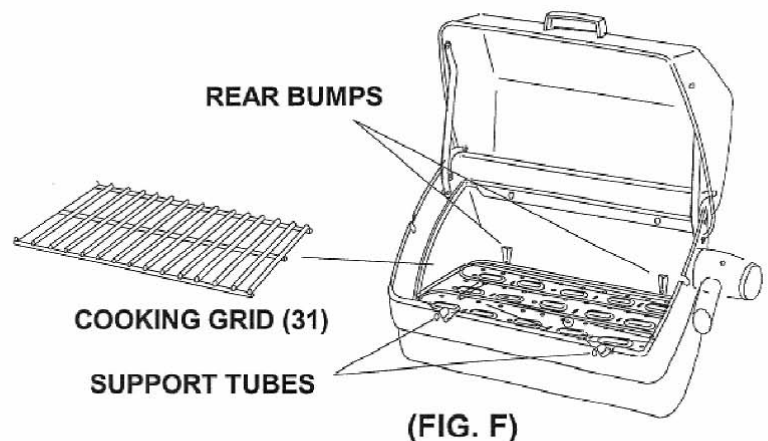
Set the Grill Assembly up on the Base. Place the Drip Cup (12) into the large hole in the back of the Base.



STEP 6. INSTALL COOKING GRID (TABLE TOP)

Remove Cooking Grid (31) from its packaging if you have not already done so. Lift Rotisserie Lock and rotate Handle Control to Barbecue position. Place Cooking Grid on the support bumps on the back of the Bowl and the two front support pins on the red band. (FIG. F)

The Table Top Grill is now ready for use, but **FIRST READ SAFETY PRECAUTIONS AND OPERATING INSTRUCTIONS IN THIS OWNERS MANUAL BEFORE USING YOUR GRILL.** If you have a cart grill continue with STEP 7.

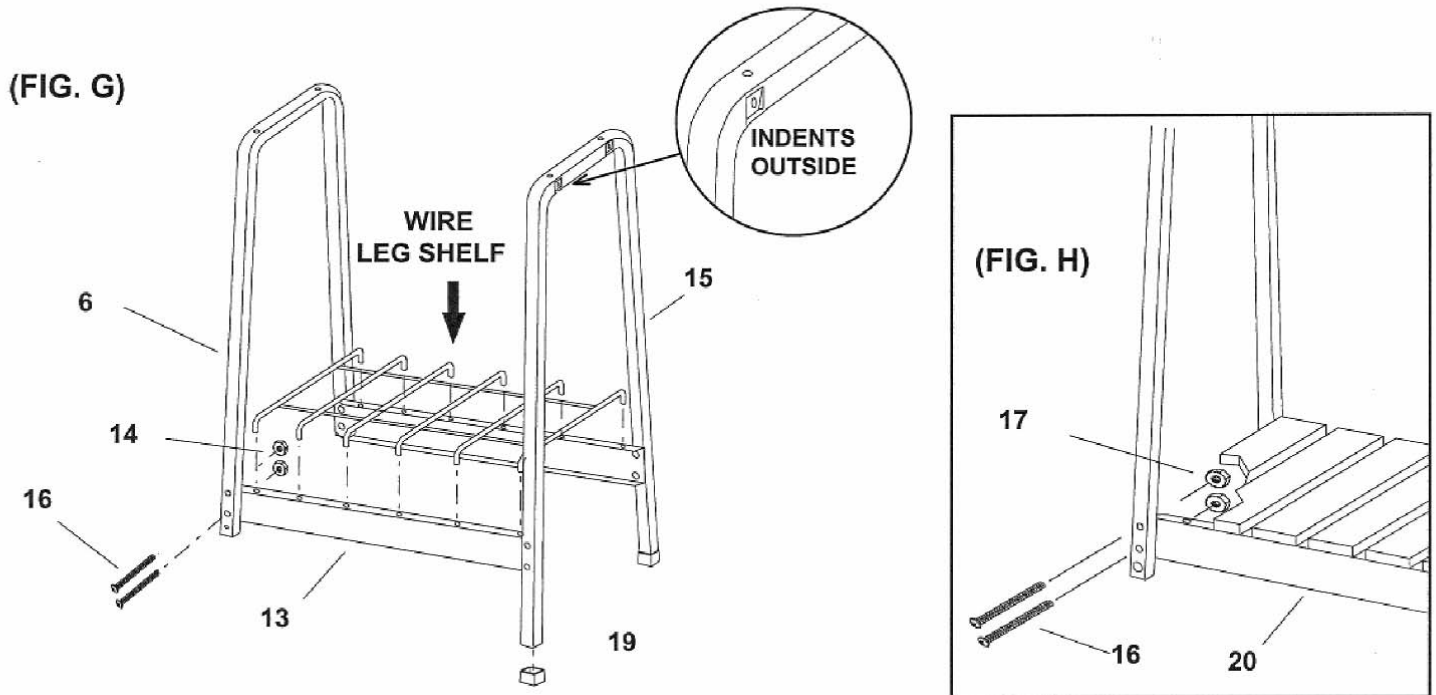


STEP 7. SHELF & LEG ASSEMBLY

WIRE LEG SHELF: (FIG. G) Make certain "INDENTS" are to the outside on both Roller and Fixed Legs. Attach a Leg Crossbrace (13) to each side of the Legs with #10-24 x 1 1/4 " Bolts (16) and #10-24 Locknuts (17). **(FIG. G)** Make sure the star washer on the Locknuts are facing toward the Bolts. Use eight Bolts and Nuts for assembly; tighten only snug. Fit the ends of the Wire Leg Shelf (18) into the holes on top of each Leg Crossbrace and push into the holes.

WOOD LEG SHELF: (FIG. H) Attach the Wood Leg Shelf and Crossbraces already assembled (20) to each side of the Legs with #10-24 x 1 1/4 " Bolts (16) and #10-24 Lock Nuts (17), tighten only snug.

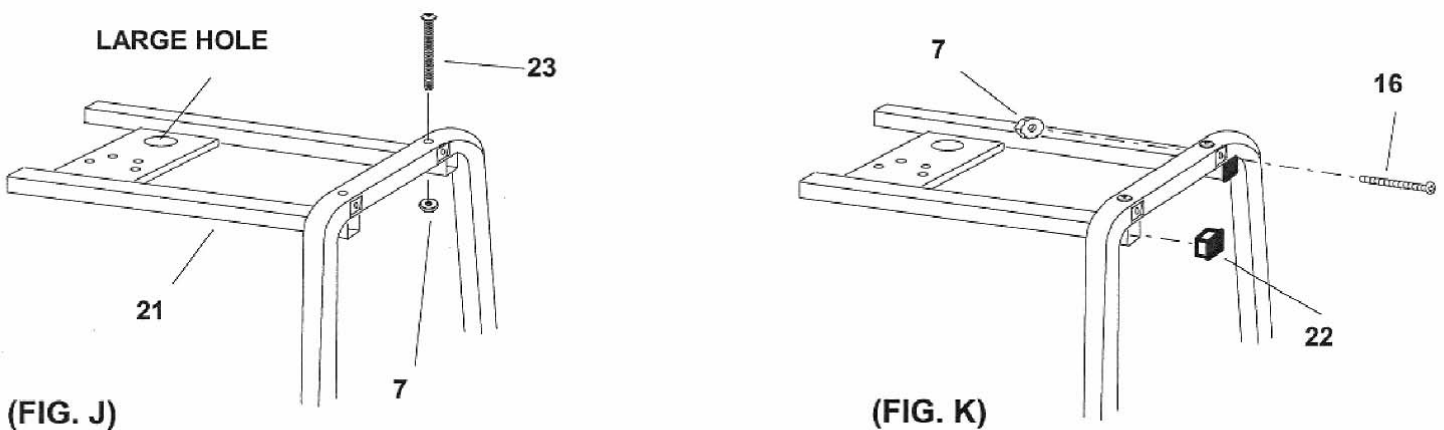
Push two Leg Caps (19) onto the bottom of the Fixed Leg.



STEP 8. TOP FRAME ASSEMBLY

With the Roller Leg to the Left, attach the Top Frame (21) to the Cart. **(FIG. J)** Place the Top Frame ends underneath the Fixed and Roller Leg Frames. Make sure the large hole in the Bracket is to the rear and the Bracket edges are down. Insert a #10-24 x 2" Bolt (23) through the Leg Frames and ends of the Top Frame. Attach 10-24 Locknuts (17) and tighten snug.

If your Grill did not come with accessory side tables, close up the four square ends of the Top Frame with Insert Plugs (22). **(FIG. K)** Save the extra four 1 1/4 " Bolts (16) and Locknuts (17) or go ahead and assemble them to cart for future attachment of side tables. (See Step 10) Go back and tighten all Bolts and Nuts securely before proceeding.

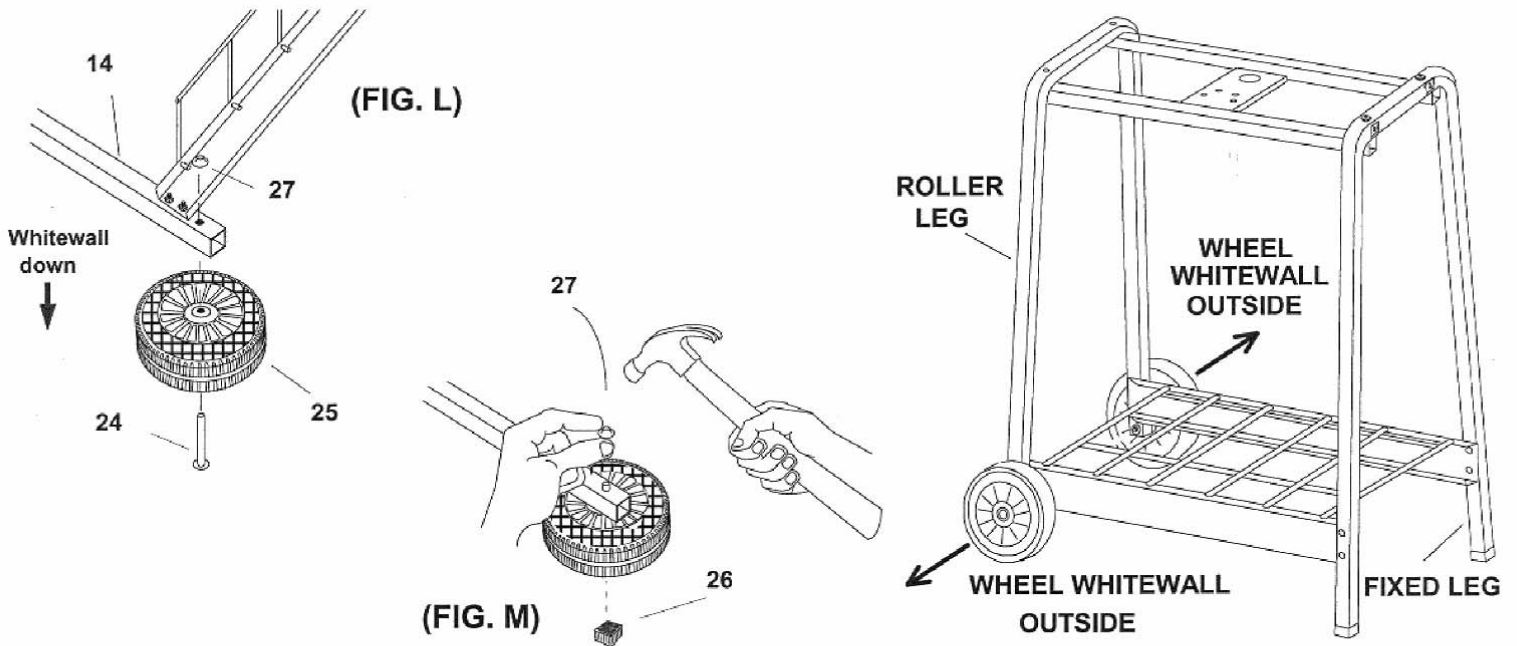


STEP 9. WHEEL ASSEMBLY

Insert Rivet Axle through hole in whitewall side of Wheel (25), underneath and through Roller Leg hole. (FIG. L)

Place Wood Anvil (26) under the center hub of Wheel to support head on Rivet Axle (24). With a hammer, drive the Axle Nut (27) on to the Rivet Axle. (FIG. M) Rotate the 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.

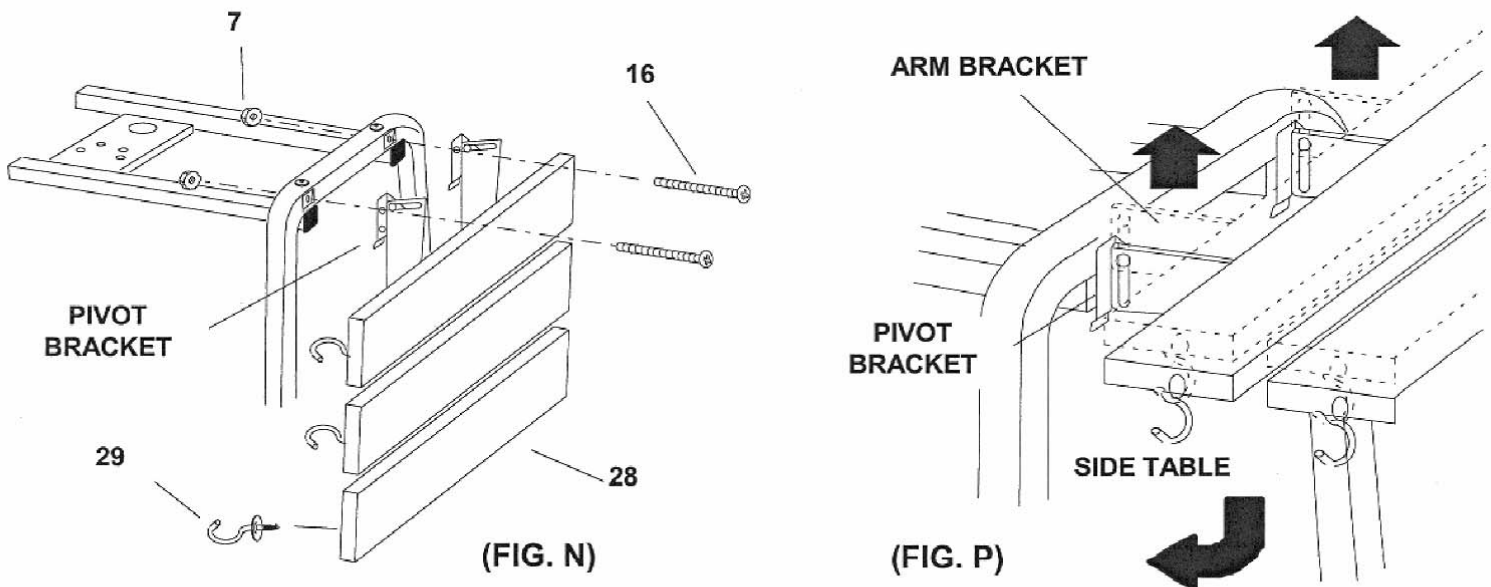
Set assembled frame up on the Wheels and Legs.



STEP 10. SIDE TABLE ASSEMBLY

If your cart has Wood Side Tables (28) and Utensil Hooks (29), turn the Tables upside down and screw the Utensil Hooks into the small hole underneath the front ends of the wood boards. (FIG. N) Turn the Hooks so they will face the front of cart when Side Tables are attached.

Attach the Side table to either end of the Cart by inserting 10-24 x 1 1/4" Bolt (16) through the top hole in the Pivot Bracket of the Side Table and then through the hole in the Fixed or Roller Leg. Attach and tighten with 10-24 Lock Nuts (7). You can leave the Side Tables up or fold them down for storage. To fold them down, slide the Arm Brackets up within the Pivot Bracket and rotate the Table end downward. (FIG. P)



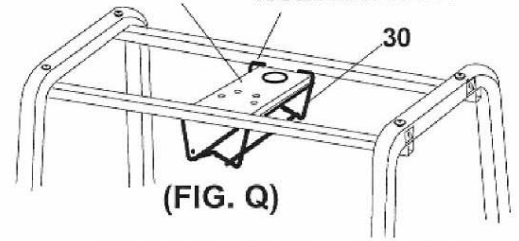
STEP 11. DRIP PAN/HOLDER ASSEMBLY

Hang Drip Pan Holder (30) by one side on the Top Frame Brace .
(FIG. Q) Grasp the opposite side of the Holder with index fingers and pull up over the Top Frame Brace.

TOP FRAME BRACE

HOLDER HOOK

30



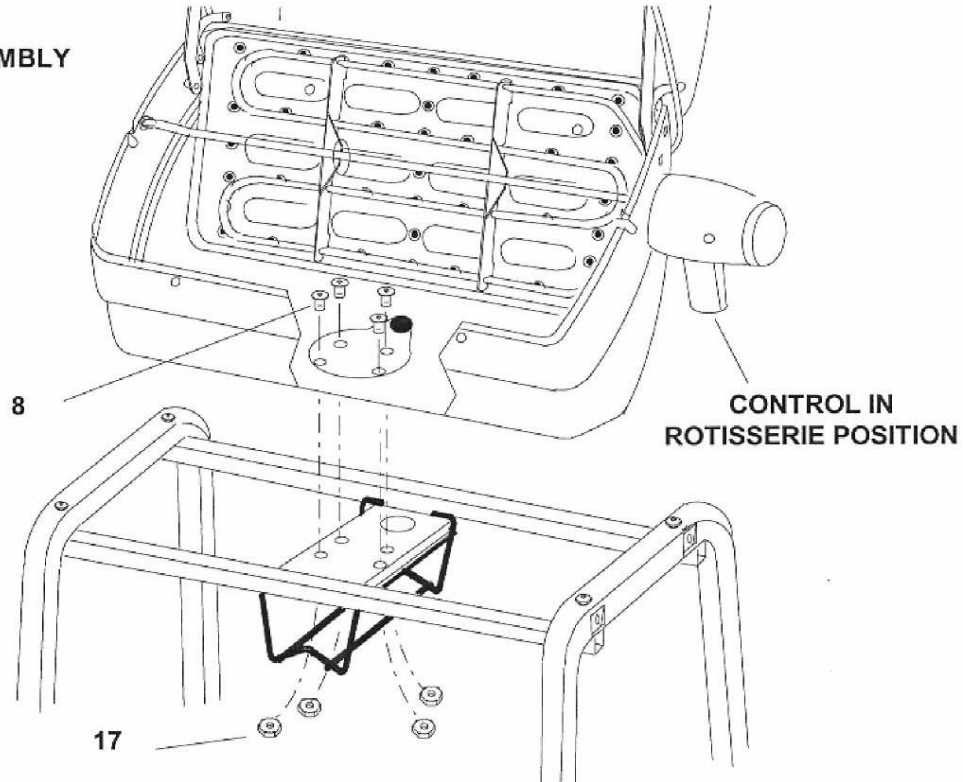
(FIG. Q)

STEP 12. HOOD/BOWL ASSEMBLY TO CART

Place the grill Control Housing in the ROTISSERIE position. **(REF. FIG. D)** Set Hood/Bowl Assembly (2 or 3) over the holes in the Top Frame. **(FIG. R)** Insert four 10-24 x 1/2" Bolts (8) through the Grill Bowl and through the Top Frame. Attach four 10-24 Lock Nuts (17) and tighten securely.

HOOD/BOWL ASSEMBLY

(FIG. R)



8

CONTROL IN ROTISSERIE POSITION

17

STEP 13. FINAL ASSEMBLY

Lift Rotisserie Lock and move Control Housing to Barbecue position. Set the Cooking Grid (31) on the two rear bumps in the back of the Bowl and the two support tubes in the front of the Bowl. **(FIG. S)**

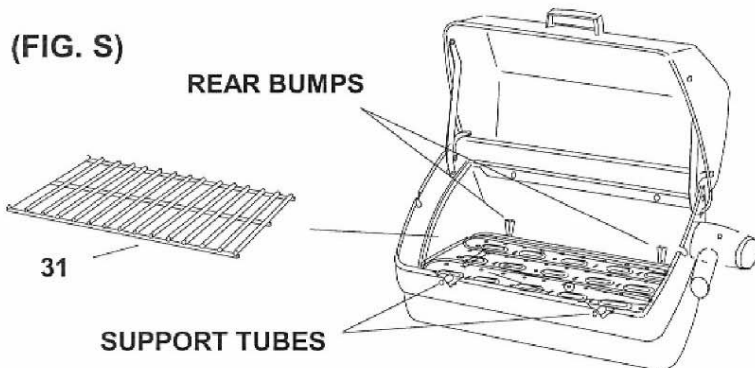
Install the Foil Drip Pan (32) in the Drip Pan Holder. **(FIG. T)** Your Grill is now ready for use, but **FIRST READ SAFETY PRECAUTIONS AND OPERATING INSTRUCTIONS IN THIS OWNERS MANUAL BEFORE USING YOUR GRILL.**

(FIG. S)

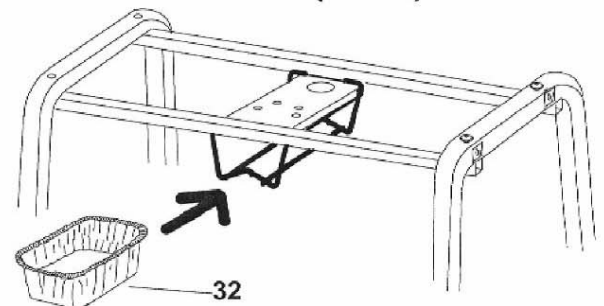
REAR BUMPS

31

SUPPORT TUBES



(FIG. T)



32

QUICK GLANCE COOK GUIDE

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

* 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)