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# Smoke Hollow SH3618CW Owner's Manual

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# Owner's Manual **Charcoal Grill**



Model  
**SH3618CW**

**THIS IS YOUR ASSEMBLY, CARE & USE MANUAL  
WITH IMPORTANT WARNING & SAFETY INFORMATION.  
PLEASE SAVE THESE INSTRUCTIONS.**

CUSTOMER SERVICE: 1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST)  
[www.olp-inc.com](http://www.olp-inc.com)

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**FOR OUTDOOR USE ONLY**



# ***Congratulations***

on your purchase of your new  
Smoke Hollow® Charcoal Grill.

With proper set-up, operation and maintenance, this appliance will provide you with years of delicious food and cooking enjoyment.

## **⚠ WARNING ⚠**

THIS MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER AND SAFE USE OF THIS UNIT. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE USING GRILL AND DURING USE.

**FAILURE TO FOLLOW THESE WARNINGS AND INSTRUCTIONS PROPERLY  
COULD RESULT IN FIRE OR EXPLOSION THAT COULD CAUSE PROPERTY  
DAMAGE, PERSONAL INJURY OR DEATH.**

## **⚠ WARNING ⚠**

### **CALIFORNIA PROPOSITION 65**

1. COMBUSTION BY-PRODUCTS PRODUCED WHEN USING THIS PRODUCT CONTAIN CHEMICALS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS, AND OTHER REPRODUCTIVE HARM.
2. THIS PRODUCT CONTAINS CHEMICALS, INCLUDING LEAD AND LEAD COMPOUNDS, KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. WASH YOUR HANDS AFTER HANDLING THIS PRODUCT.



# IMPORTANT SAFETY WARNINGS



## ▲ WARNING ▲

- For outdoor use only. Do not operate grill indoors or in an enclosed area.
- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surfaces that could burn.
- Do not leave grill unattended when in use.
- Proper clearance of 10 feet between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area..
- Do not use gasoline, kerosene or alcohol for lighting charcoal, use of any of these or similar products may cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- When using charcoal lighting fluid, allow charcoal to burn with grill lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion when lid is opened.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.
- Do not store lighter fluid or other flammable liquids or material under the grill.
- Grill is hot when in use. To avoid burns:
  - DO NOT attempt to move the grill when in used.
  - Brace grill so the unit does not accidentally move.
  - Wear protective gloves or oven mitts.
  - DO NOT touch any hot grill surfaces.
  - DO NOT wear loose clothing to come in contact with grill.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid and dampers to suffocate the flame. Do not use water to extinguish grease fires.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Never leave coals and ashes in grill unattended. Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- When opening the lids, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Be sure all charcoals are cold before emptying, if necessary pour water on coals before moving grill.
- Store the grill out of reach of children and in a dry location when not in use.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Do not allow charcoal and or wood to rest on the firebox side wall. Doing so will greatly reduce the life of the metal and finish of your grill.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- Properly dispose of all packaging material.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.  
FAILURE TO ADHERE TO SAFETY WARNING IN THIS MANUAL COULD  
RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

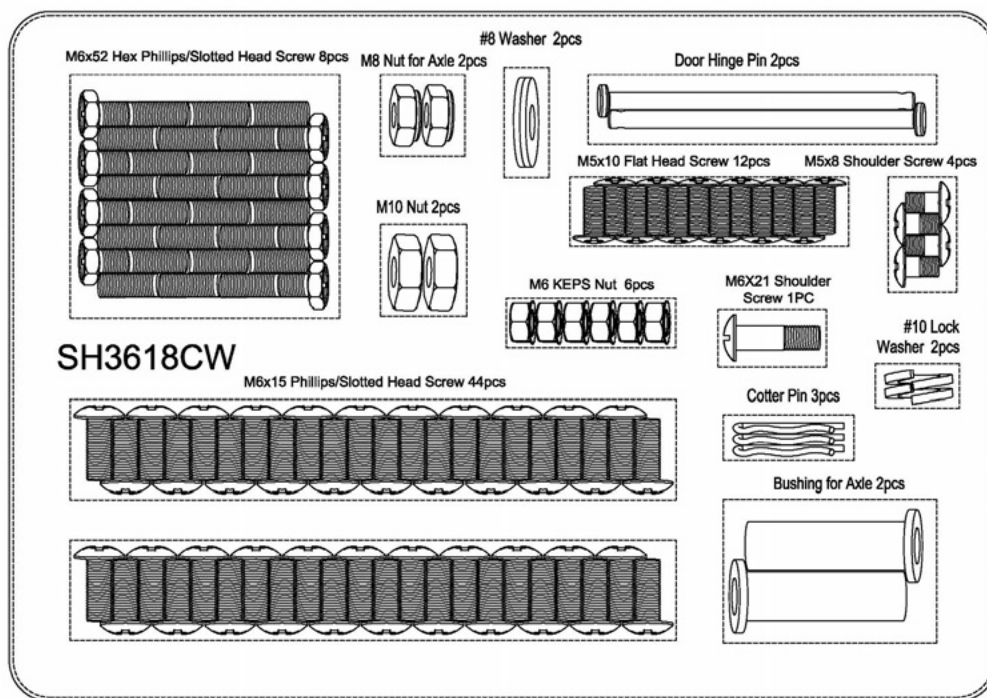
# Parts and Tool List

## IMPORTANT

When you un-pack your grill, remove all parts and packaging material from the box and inside the grill. Make sure you have all the items on the parts list. Carefully check the unit and make sure there is no damage.

**IF YOU HAVE ANY PROBLEMS WITH THIS PRODUCT OR THERE ARE MISSING OR DAMAGED PARTS , PLEASE CALL CUSTOMER SERVICE TOLL FREE 1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST).**

**NOTE : DO NOT RETURN UNIT TO THE STORE BEFORE CALLING THE TOLL FREE NUMBER. Do not dispose of your cartons until you are completely satisfied with your new Smoke Hollow grill.**

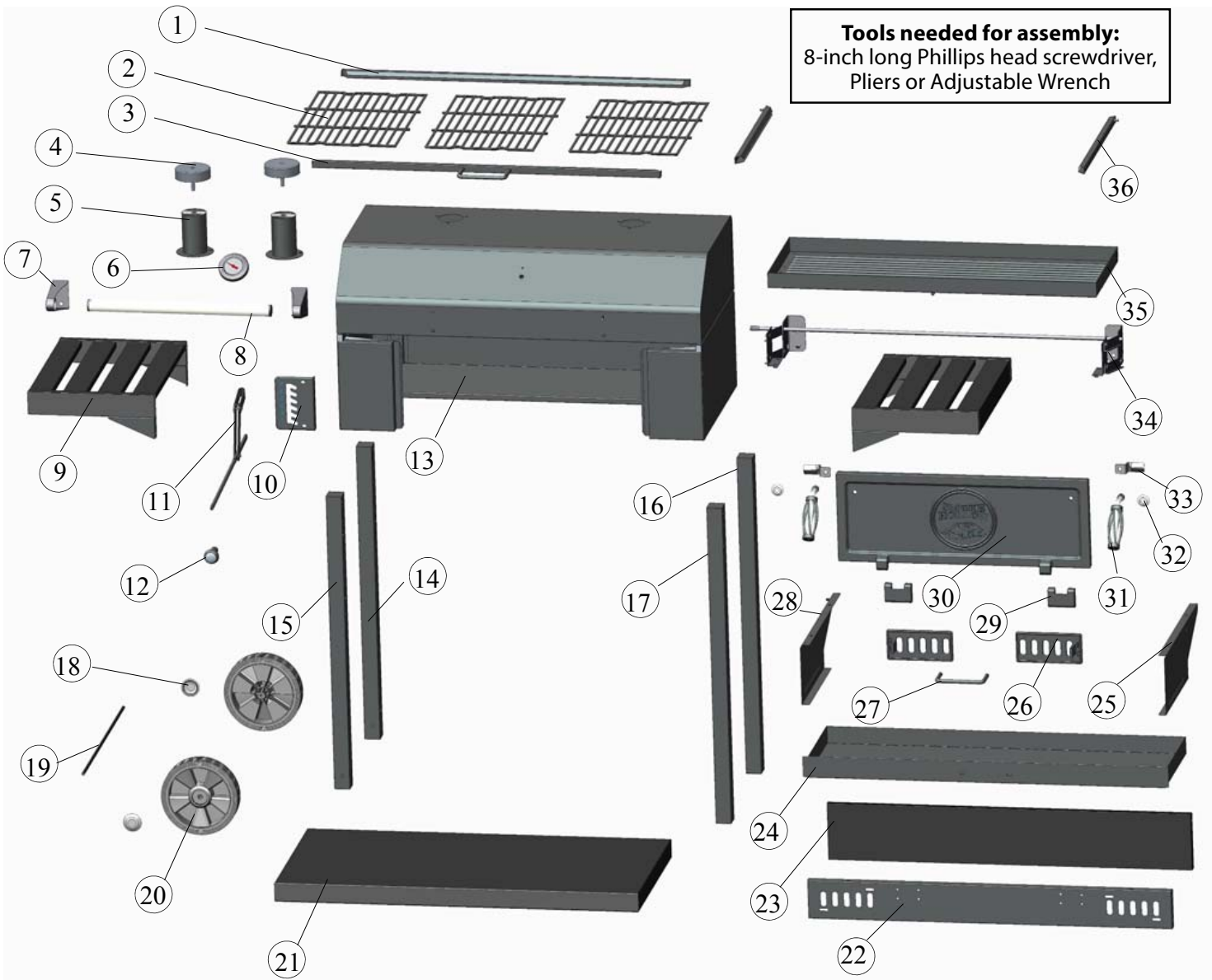


### Hardware Pack

Quantity	Description
44	M6x15 Phillips/Slotted Head Screw
8	M6x52 Hex Phillips/Slotted Head Screw
12	M5x10 Flat Head Screw
4	M5x8 Shoulder Screw
6	M6 KEPS Nut
1	M6x21 Shoulder Screw
2	M10 Nut

Quantity	Description
3	Cotter Pin
2	M8 Nut for Axle
2	Bushing for Axle
2	#8 Washer
2	#10 Lock Washer
2	Door Hinge Pin

# Parts and Tool List

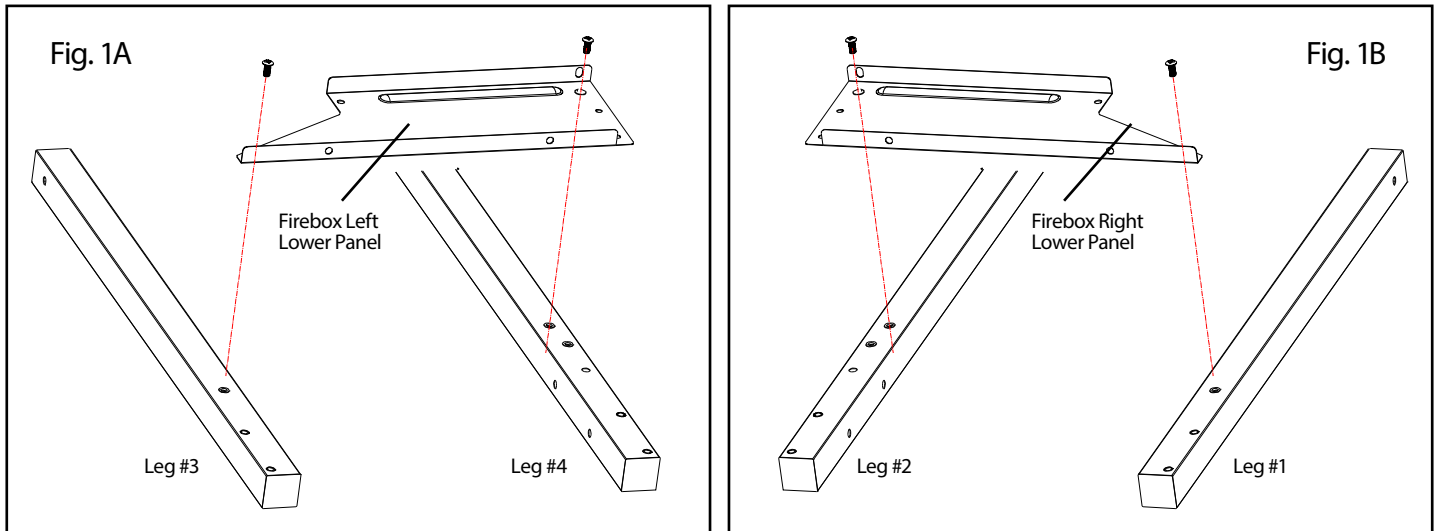


**Tools needed for assembly:**  
8-inch long Phillips head screwdriver,  
Pliers or Adjustable Wrench

Item #	Quantity	Description	Part No.
1	1	Cooking Grid Rear Frame	SH3618CW-01
2	3	Cooking Grid	SH3618CW-02
3	1	Cooking Grid Front Frame w/ Handle	SH3618CW-03
4	2	Smoke Stack Cap	SH3618CW-04
5	2	Smoke Stack	SH3618CW-05
6	1	Temperature Gauge	TR041
7	2	Lid Handle Stand Off	HC4518L-07A
8	1	Lid Handle	SH3618CW-08
9	2	Side Shelf	SH3618CW-09
10	1	Slotted Adjustment Panel	SH3618CW-10
11	1	Charcoal Tray Linkage Assembly	SH3618CW-11
12	1	Charcoal Tray Linkage Knob	TR036
13	1	Lid and Firebox Assembly	SH3618CW-13
14	1	Left Rear Leg #3	SH3618CW-14
15	1	Left Front Leg #4	SH3618CW-15
16	1	Right Rear Leg #1	SH3618CW-16
17	1	Right Front Leg #2	SH3618CW-17
18	2	Wheel Cap	HC4518L-46B
19	1	Wheel Axle	HC4518L-44

Item #	Quantity	Description	Part No.
20	2	Wheel	HC4518L-46A
21	1	Cart Bottom Shelf	SH3618CW-21
22	1	Cart Front Panel	SH3618CW-22
23	1	Cart Rear Panel	SH3618CW-23
24	1	Ash Tray	SH3618CW-24
25	1	Firebox Right Lower Panel	SH3618CW-25
26	2	Damper	SH3618CW-26
27	1	Ash Tray Handle	SH3618CW-27
28	1	Firebox Left Lower Panel	SH3618CW-28
29	2	Charcoal Door Hinge	SH3618CW-29
30	1	Charcoal Door	SH3618CW-30
31	2	Charcoal Door Handle	SH3618CW-31
32	2	Charcoal Door Handle Washer	SH3618CW-32
33	2	Charcoal Door Locking Latch	SH3618CW-33
34	1	Charcoal Tray Lift Assembly	SH3618CW-34
35	1	Charcoal Tray	SH3618CW-35
36	2	Cooking Grid Side Frame	SH3618CW-36
37	1	Hardware Blister Pack	SH3618CW-37
38	1	Instruction Manual	SH3618CW-38

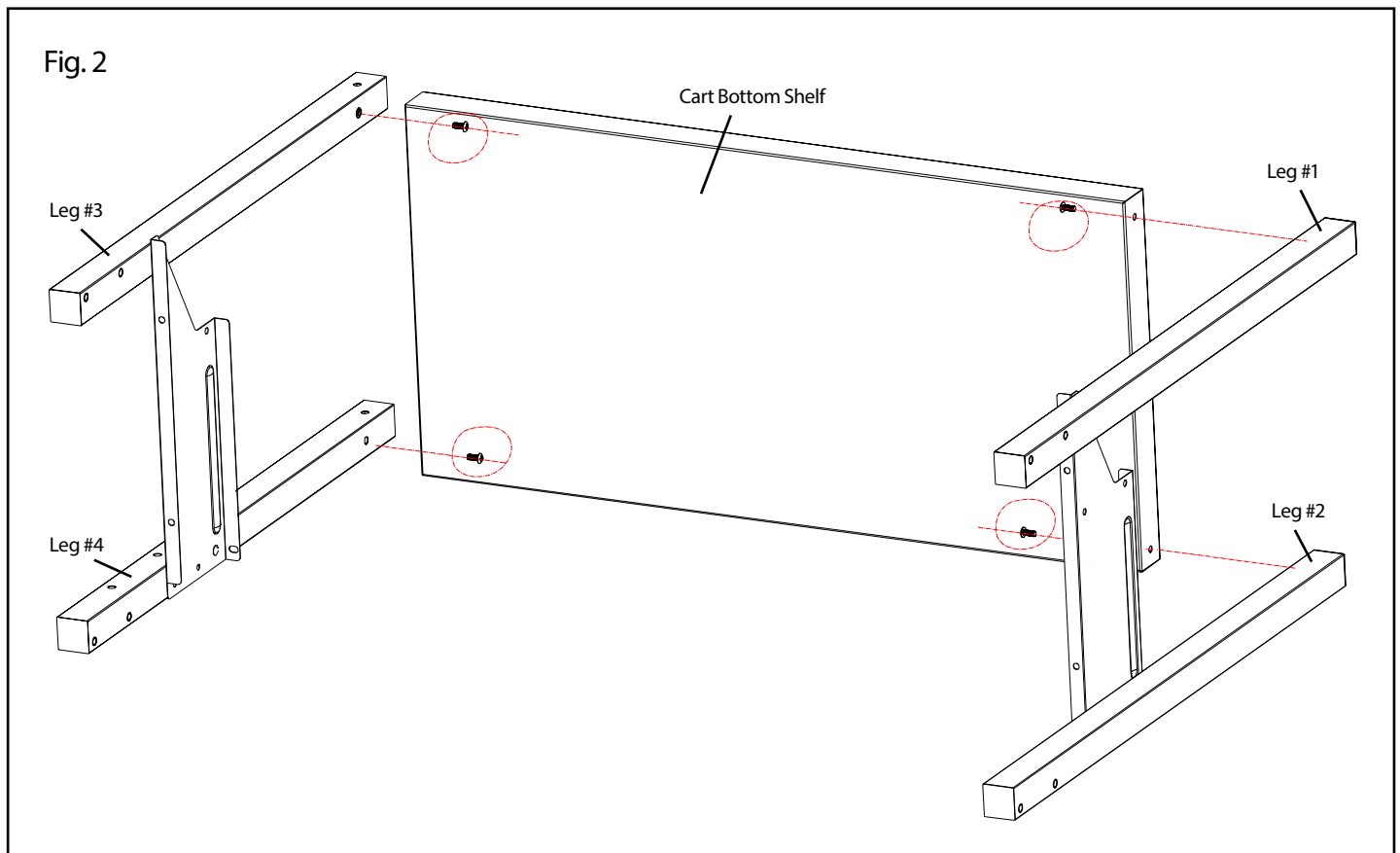
# Grill Assembly



## Step 1:

Attach the Firebox Left Lower Panel to the Left Rear Leg #3 and Left Front Leg #4 using (2) M6 x 15 screws. (Fig. 1A)

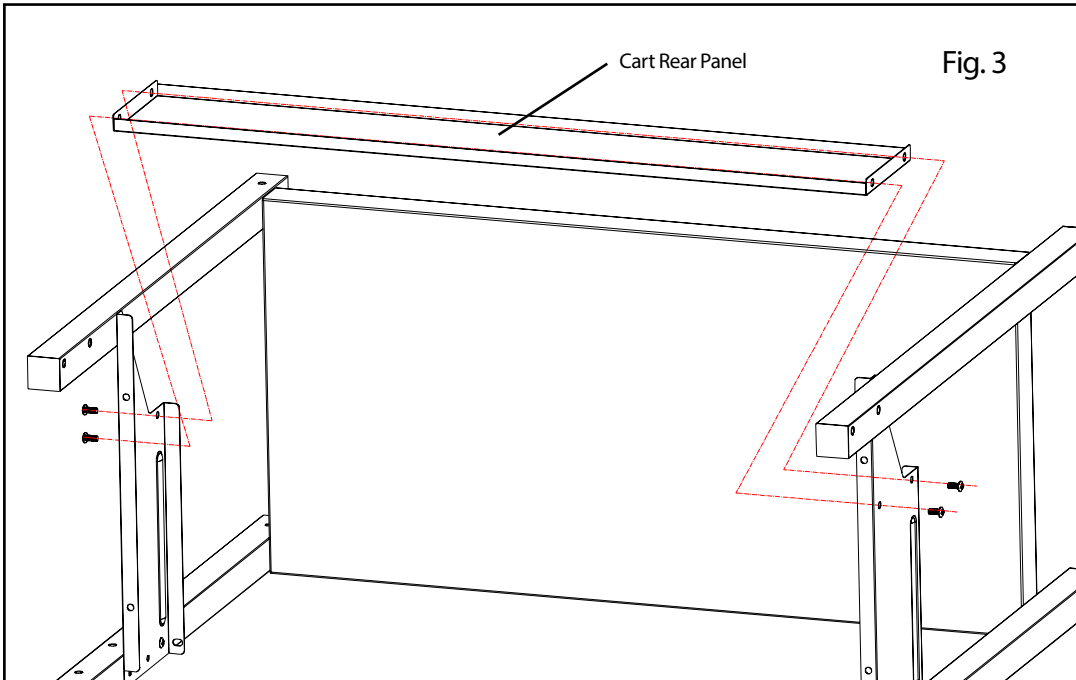
Attach the Firebox Right Lower Panel to the Right Rear Leg #1 and Right Front Leg #2 using (2) M6 x 15 screws. (Fig. 1B)



## Step 2:

Attach each leg to the the cart bottom shelf with (4) M6 x 15 screws. (Fig. 2)

# Grill Assembly

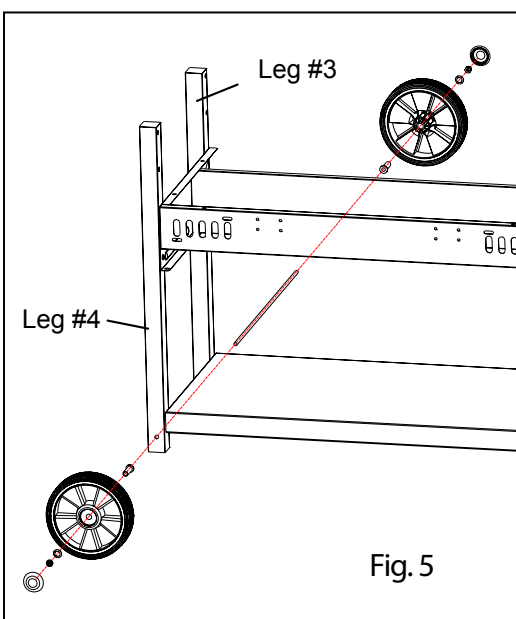
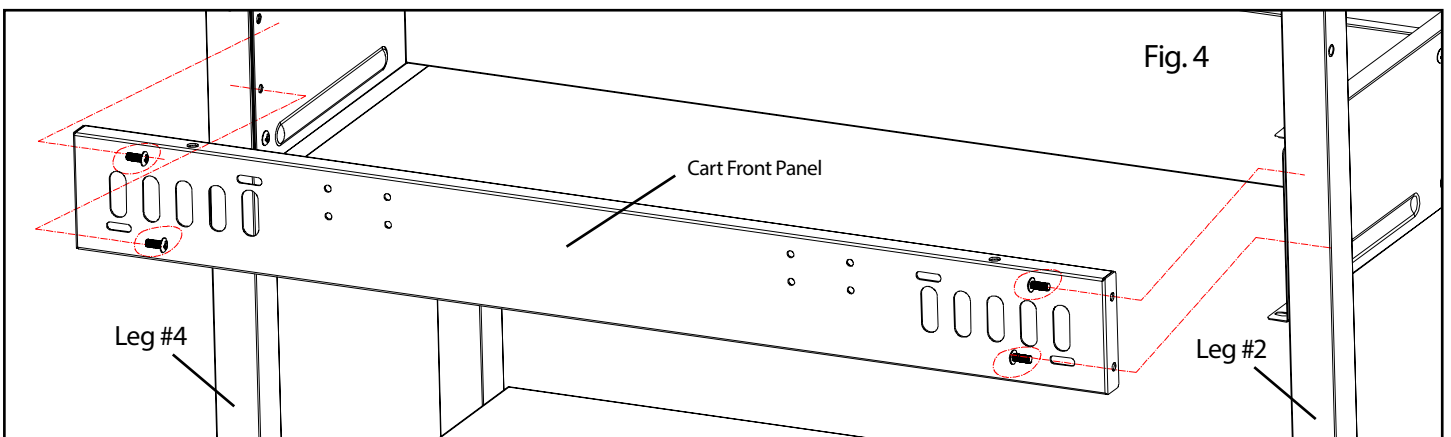


## Step 3:

Attach the Cart Rear Panel to the Firebox Left Lower Panel and Firebox Right Lower Panel using (4) M6x15 screws. (Fig.3)

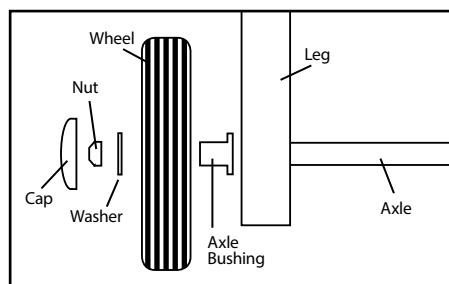
## Step 4:

Attach the Cart Front Panel to the Left Front Leg #4 and Right Front Leg #2 using (4) M6x15 screws. (Fig.4)



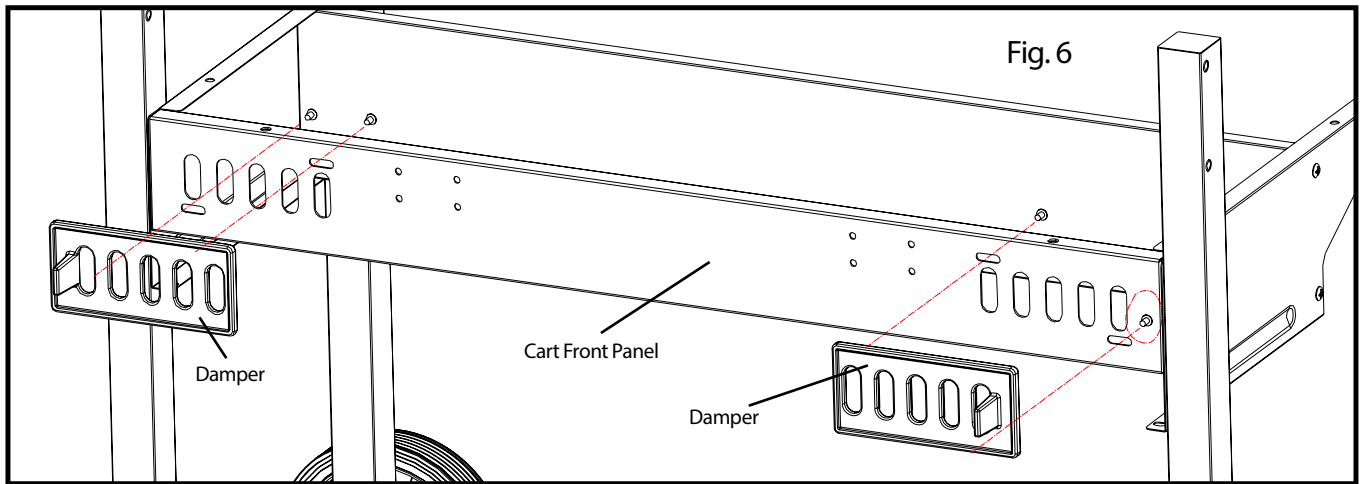
## Step 5:

Insert the Wheel Axle through the Left Rear Leg #3 and Left Front Leg #4. Then attach (2) Axle Bushings and (2) Wheels to each end of the Axle. Use (2) #8 Washers and (2) M8 Nuts to secure the Wheels to the Axle. Attach Wheel Caps to each Wheel. (Fig.5)



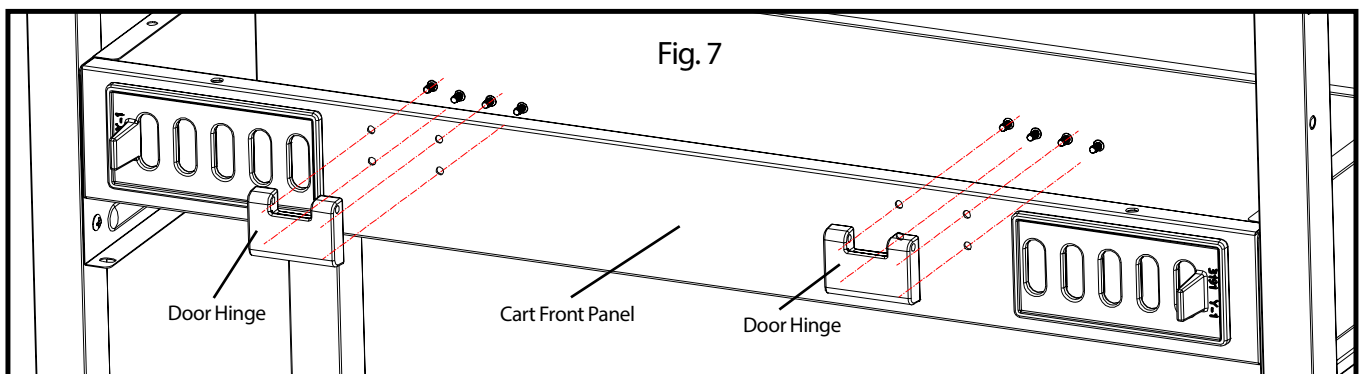


# Grill Assembly



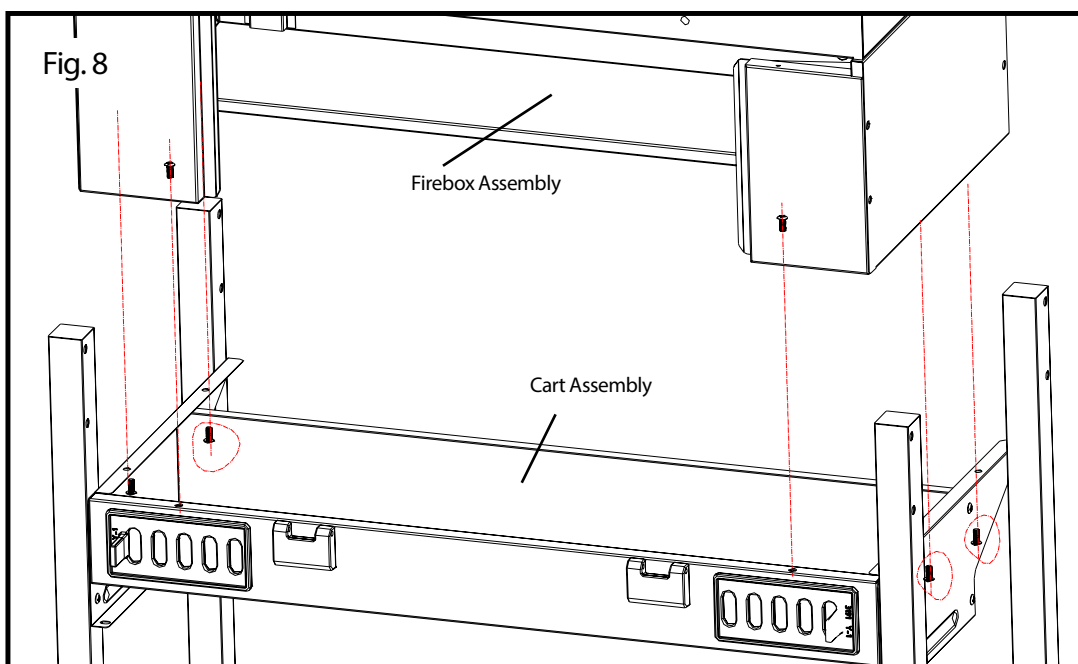
## Step 6:

Attach (2) Dampers to both sides of Cart Front Panel using (4) M5x8 shoulder screws. (Fig.6)



## Step 7:

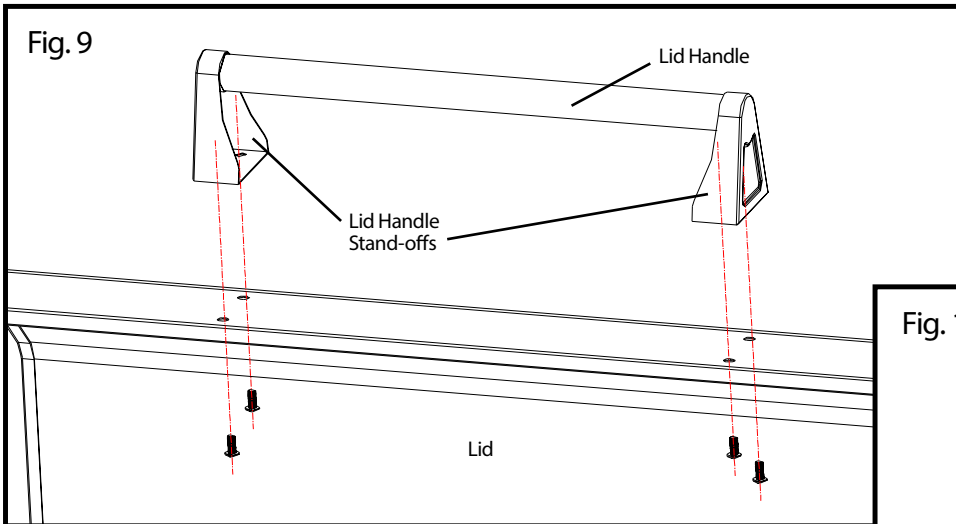
Attach (2) Charcoal Door Hinges to each side of Cart Front Panel using (8) M5x10 flat screws. (Fig.7)



## Step 8:

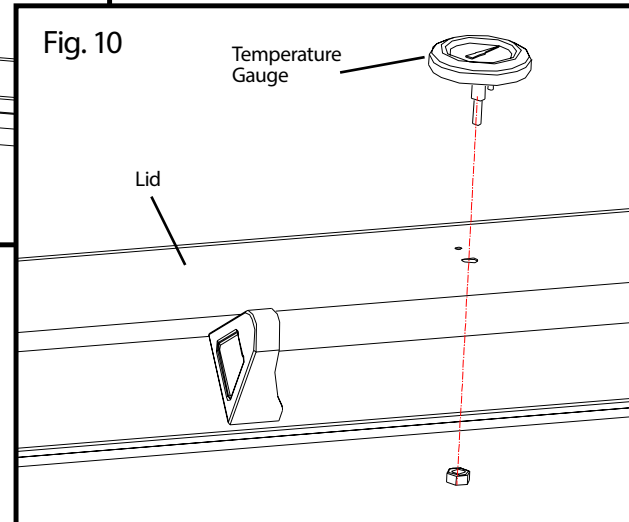
With the help of a friend to help avoid an injury, place the Lid and Firebox Assembly on top of the Cart Assembly. Attach the Firebox to the Cart Assembly using (6) M6x15 screws. (Fig.8) You will need to open the lid to be able to view and access the screw locations.

# Grill Assembly



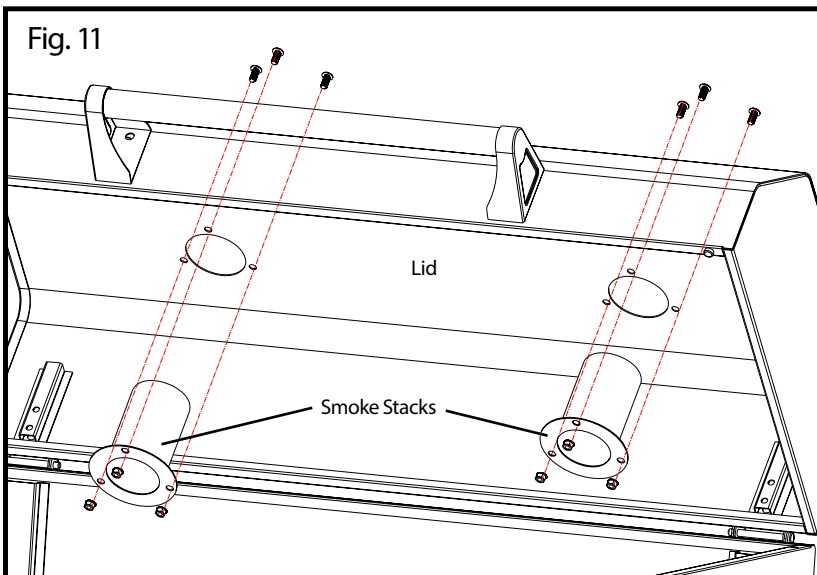
## Step 9:

Attach Lid Handle Stand-offs to the Lid Handle. Then attach to Lid using (4) M6x15 screws. (Fig.9)



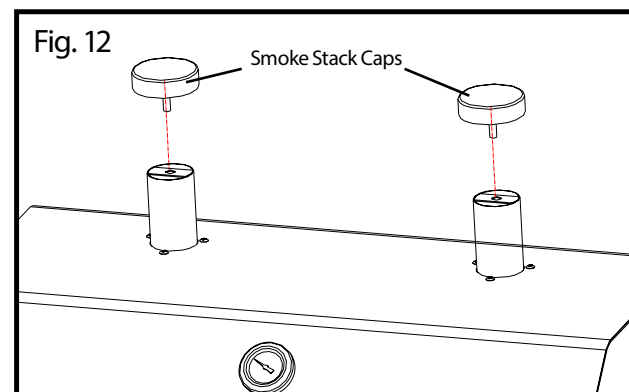
## Step 10:

Unscrew the nut from the Temp Gauge, then place the Temp Gauge into the area in the center of the Lid and fasten in place with the nut as shown. (Fig.10)



## Step 11:

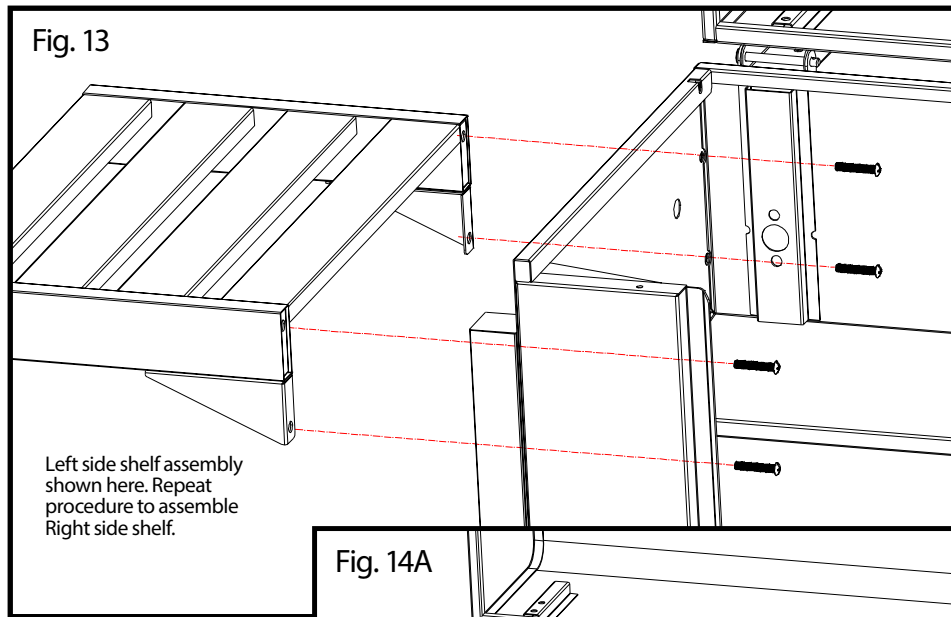
Insert Smoke Stacks through the Lid from the inside. Align (3) holes in the Smoke Stacks with the holes in the Lid first. Then attach the Smoke Stacks to the Lid with (6) M6x15 screws inserted through the Lid from the outside. Fasten the Smoke Stacks to the Lid with (6) KEPS nuts securely from inside the Lid. (Fig.11)



## Step 12:

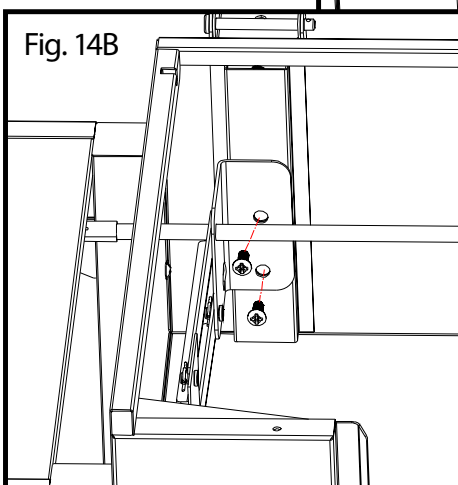
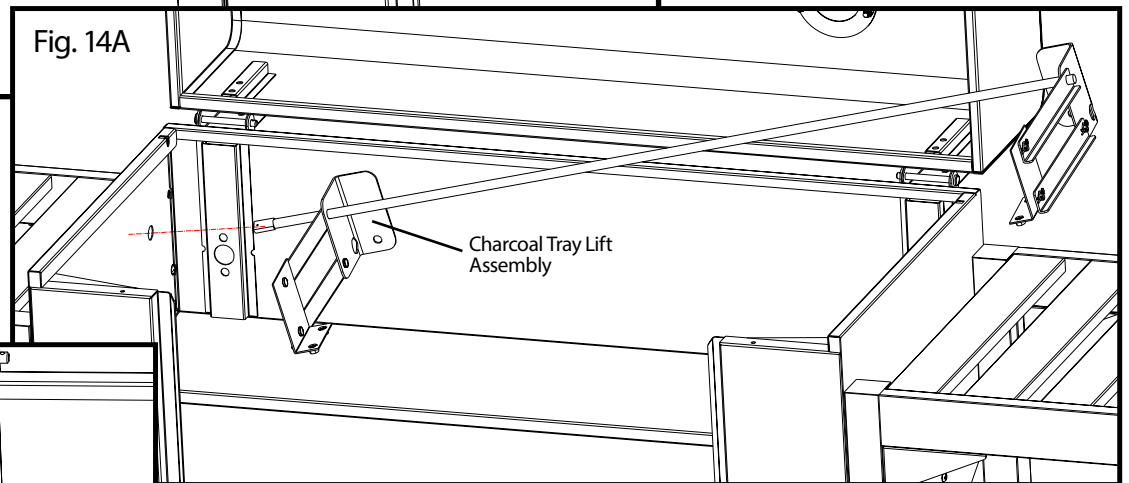
Screw the Smoke Stack Caps into the Smoke Stacks in a clockwise motion. The Smoke Stack cap is adjustable to allow more or less smoke to exit the grill. (Fig.12)

# Grill Assembly



## Step 13:

Attach both side shelves to the Legs using (8) Hex Phillips M6x52 Hex Head Phillips screws as shown here. (Fig.13)



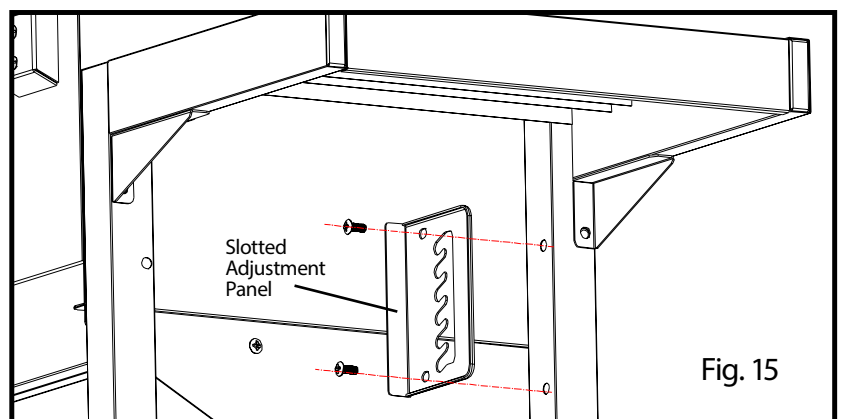
## Step 14:

Insert the rod of the Charcoal Tray Lift Assembly through the hole in the left side of the Firebox Assembly. (Fig.14A)

Attach the Charcoal Tray Lift Assembly to the panel in the rear of the Firebox Assembly using (4) M6x15 screws as shown in (Fig. 14B)

## Step 15:

Attach the Slotted Adjustment Panel to the Left Front Leg #4 using (2) M6x15 screws (Fig. 15)

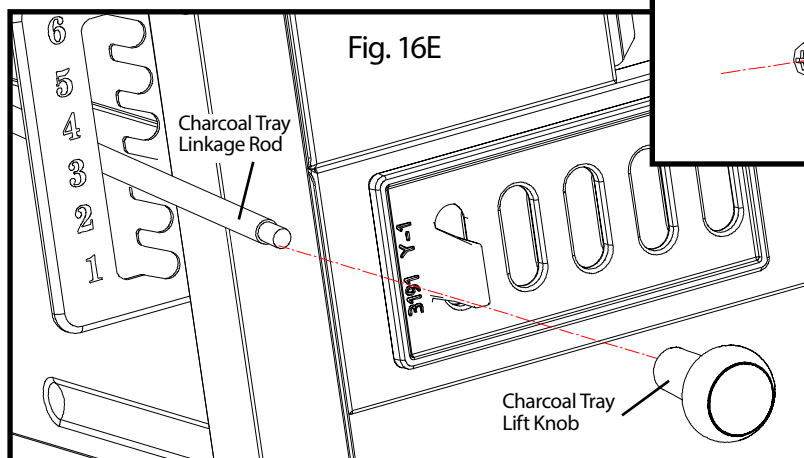
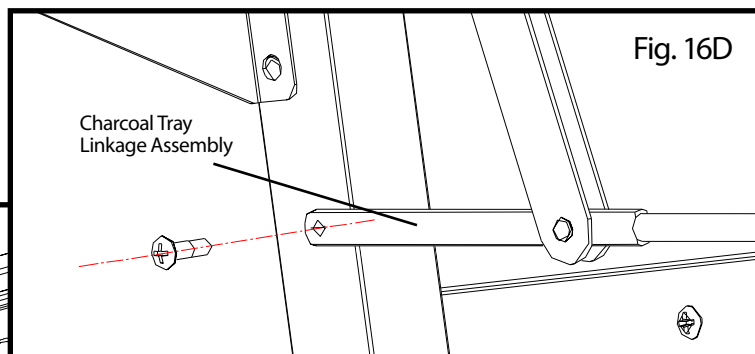
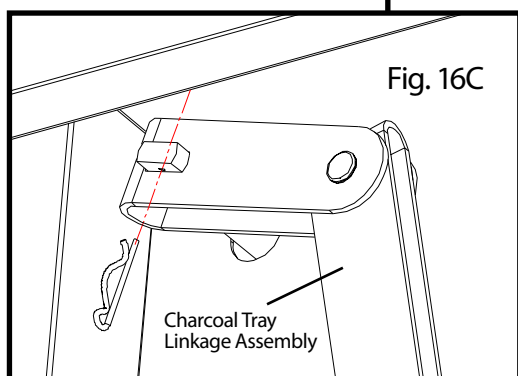
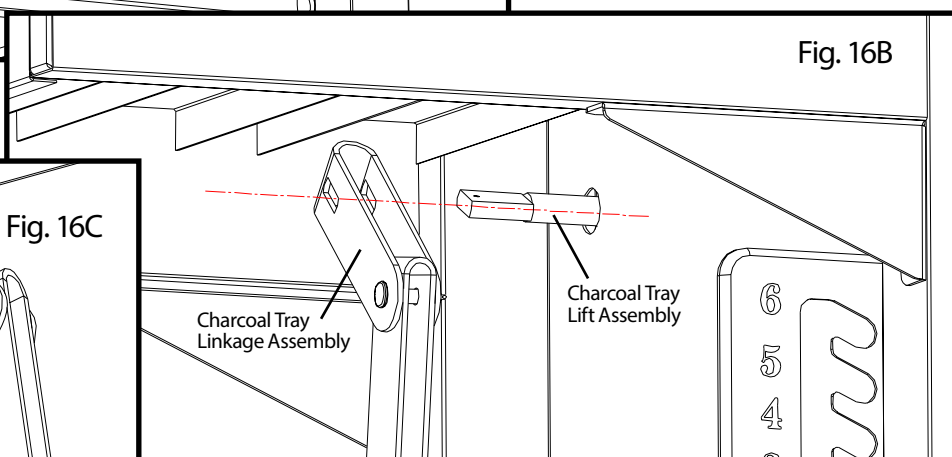
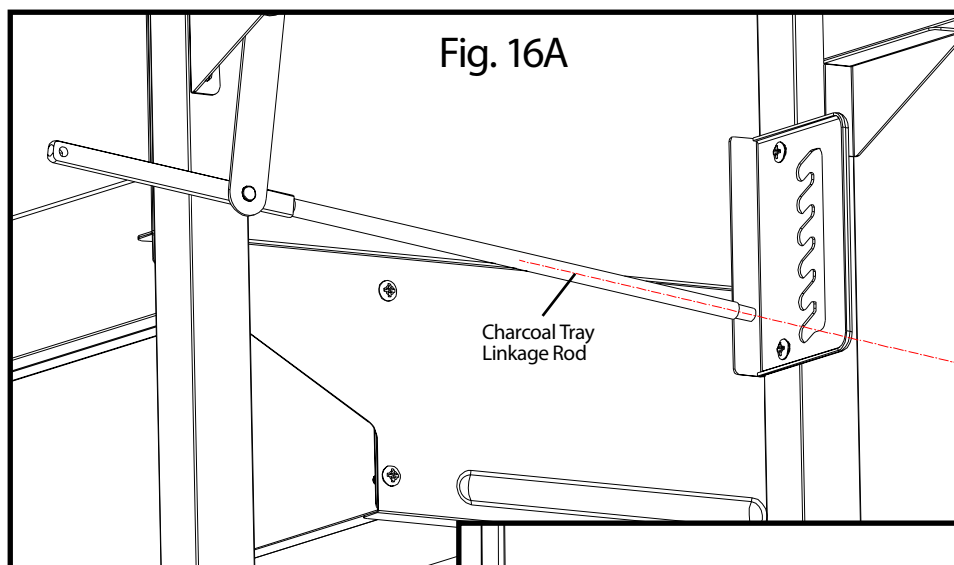


# Grill Assembly

## Step 16:

Insert the Charcoal Tray Linkage Rod through the Adjustment Panel. (Fig. 16A)

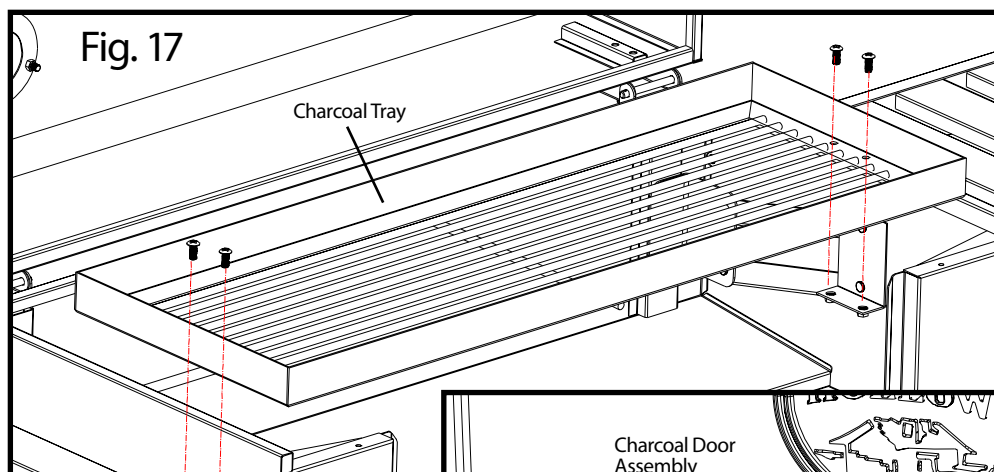
Then insert the rod of the Charcoal Tray Lift Assembly through the hole in the Linkage Assembly. (Fig. 16B) Insert Cotter pin through the hole in the Charcoal Tray Lift Assembly. (Fig. 16C)



Attach the bar of the Charcoal Tray Linkage Assembly to the Left Rear Leg #3 using (1) M6x21 Shoulder screw (Fig. 16D)

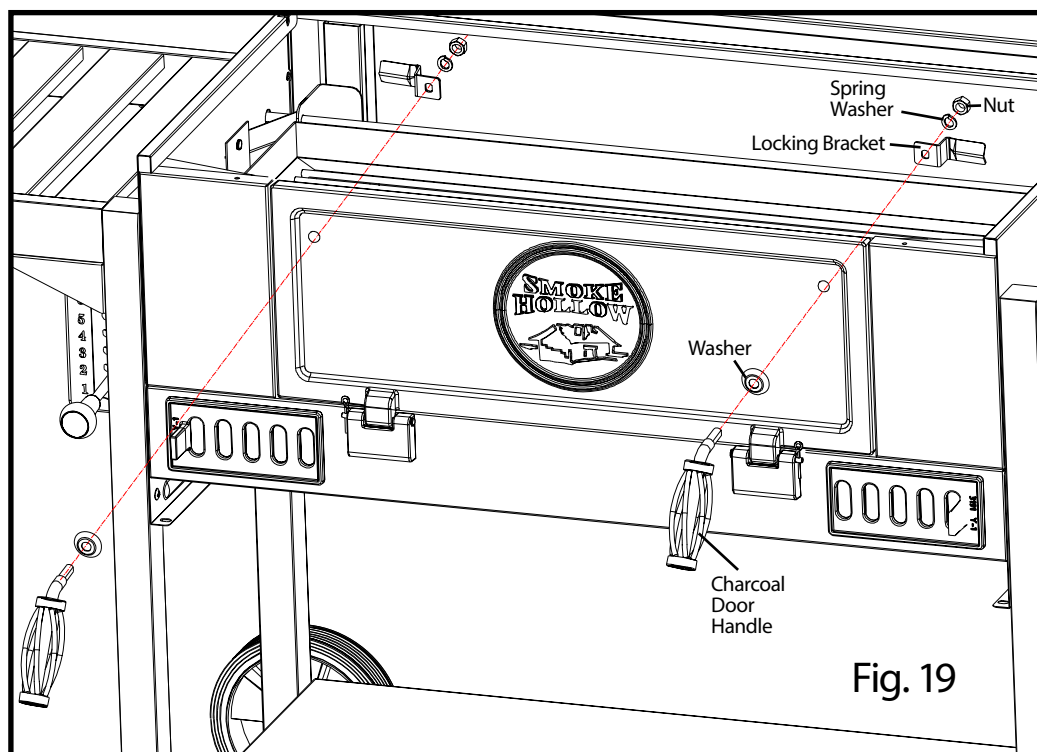
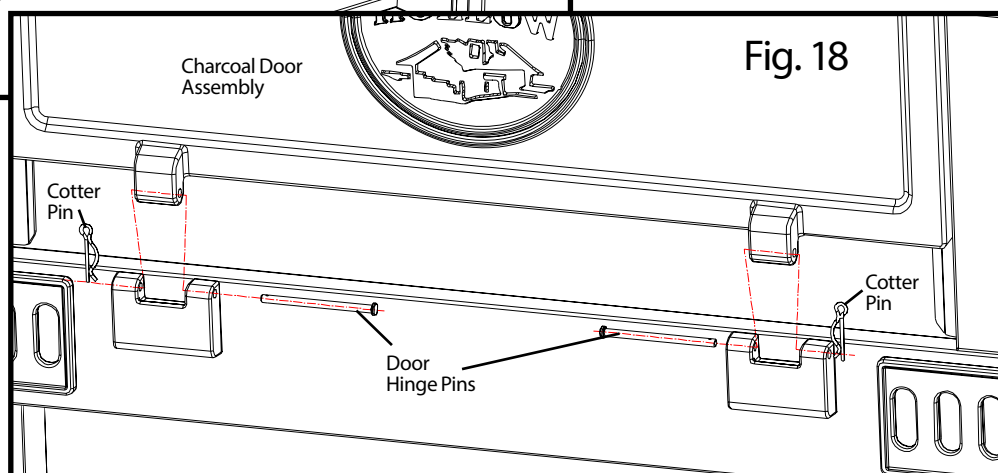
Screw the Charcoal Tray Lift Knob clockwise onto the Charcoal Tray Linkage Rod. (Fig. 16E)

# Grill Assembly



**Step 17:**  
Attach the Charcoal Tray to the Charcoal Tray Lift Assembly using (4) M6x15 screws (Fig. 17)

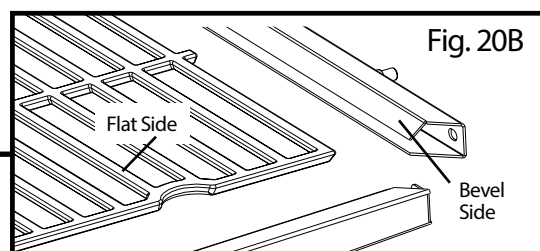
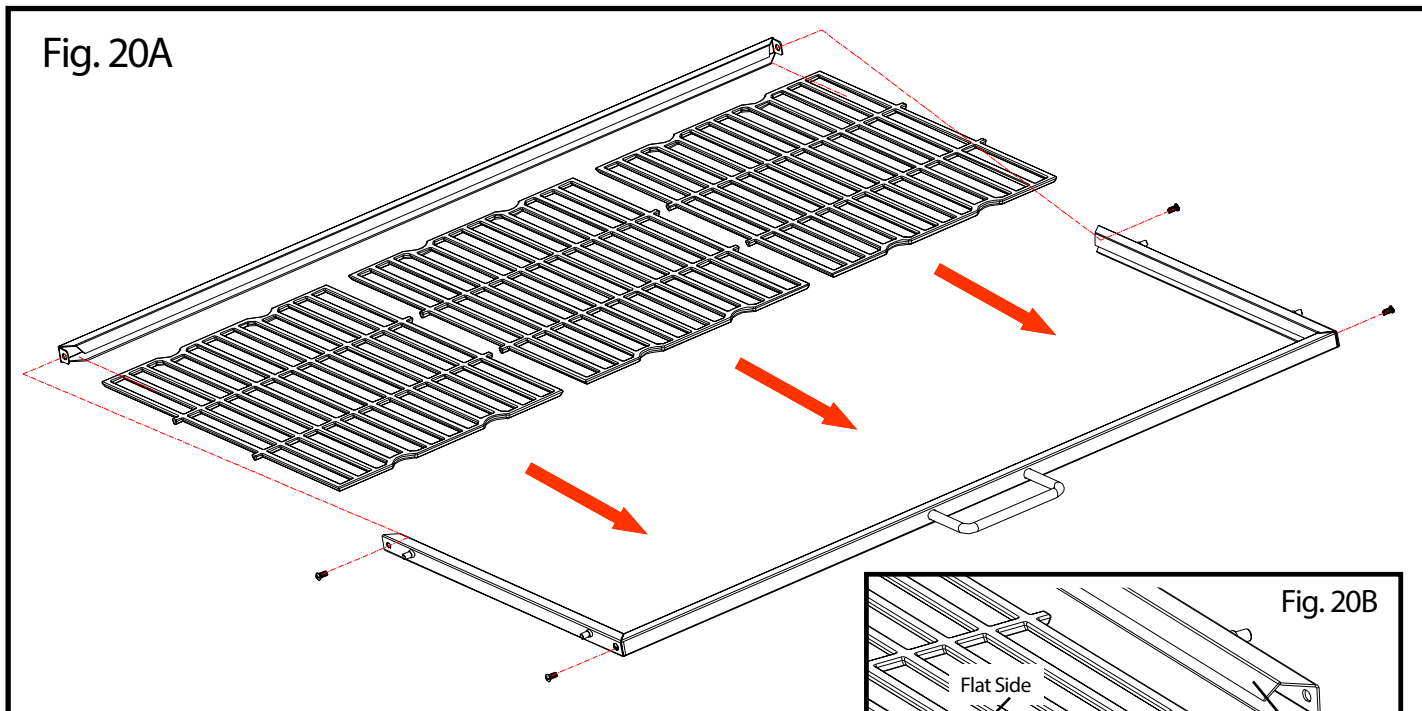
**Step 18:**  
With help from a friend to avoid injury or damage to grill, attach the Charcoal Door Assembly to the Charcoal Door Hinges using (2) Door Hinge Pins and (2) Cotter pins as shown here. (Fig. 18)



**Step 19:**  
Attach (2) Charcoal Door Handles and (2) Charcoal Door Locking Brackets to the Charcoal Door using (2) Charcoal Door Handle Washers, (2) #10 Spring Washers, and (2) M10 nuts as shown. (Fig. 19)

*Note: Do not over tighten the nuts making sure the Handles can be turned properly.*

# Grill Assembly



## Step 20:

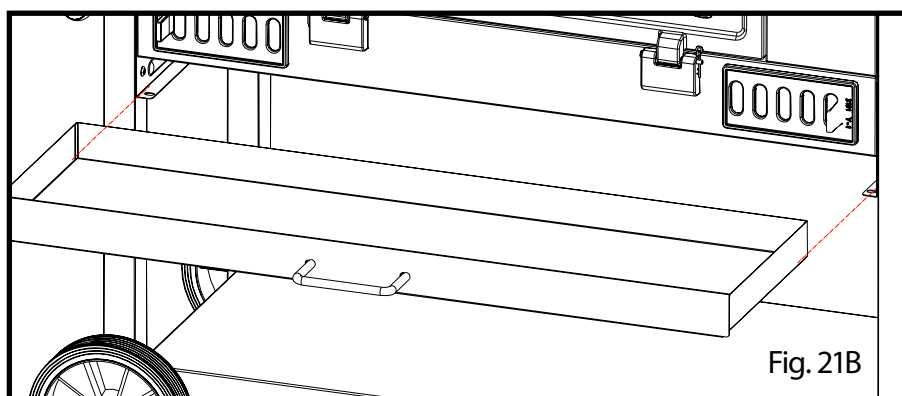
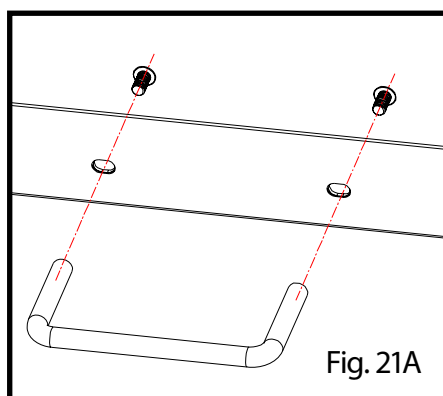
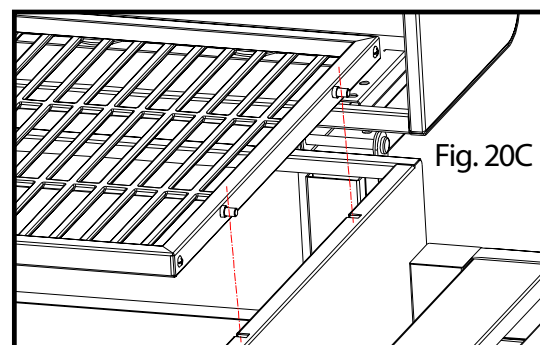
Attach Cooking Grid Front Frame with Handle and (2) Side Frames together using (2) M5x10 Flat screws (Fig. 20A)

Attach (3) Cooking Grids and Cooking Grid Rear Frame to the Side Frames using (2) M5x10 Flat screws.

*Note: The flat side of the Cooking Grids and the bevel of the Frames should be towards the same direction as shown in (Fig. 20B).*

Place the Cooking Grid Assembly onto the Grill. (Fig. 20D)

*Note: The flat side of the Cooking Grids should be facing upward.*



## Step 21:

Attach the Ash Tray Handle with (2) M6x15 screws (Fig. 21A). Slide the Ash Tray Assembly below the Firebox (Fig. 21B).

# Grill Assembly

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**ASSEMBLY OF YOUR GRILL IS NOW COMPLETE.  
FOR YOUR SAFETY, FOLLOW ALL SAFE GUARDS  
AND INSTRUCTIONS.**

# Operating Instructions

## CARE AND CLEANING

### WARNING:

- Do not do any cleaning or maintenance on any grill parts until all parts are cool!
- After every cooking session, set the Charcoal Coals into the HIGH position to burn off any food residue, keeping the residue from building up.

### CLEANING:

- Use only mild dishwashing detergents, hot water, a nylon scrub pad and a BBQ wire brush cleaning tool.
- Always rinse all surfaces thoroughly after cleaning.
- Handle Porcelain coated surfaces gently and carefully- they are made from high temperature glass and can chip easily.
- Note: Grease drip pan should be emptied and cleaned after each use to prevent flare-ups and/or grease fires.

## ! IMPORTANT ! CURING PROCESS

**Step 1:** Lightly coat ALL INTERIOR surfaces (including interior of lids, cooking grids and area below the cooking surface) with vegetable oil or vegetable oil spray.

**Step 2:** Start a charcoal fire using 3-4 lbs. of briquette or lump charcoal. Keeping the lids open until the flames have burned down.

**Step 3:** After flames have burned down, close lids and all dampers and maintain fire at 300 to 400 degrees Fahrenheit for one hour.

**Step 4:** Let the fire burn out and grill cool completely before use.

## TO COOK USING CHARCOAL AND DIRECT HEAT

(The fire and the food are in the Charcoal Cooking Chamber.) Follow these steps:

1. For best results, use a metal charcoal starter and fill the starter with about 2lbs. of charcoal and light the charcoal.
2. After 30 minutes, dump the charcoal into the bottom of the Charcoal Cooking Chamber on the charcoal grates, which should be at the lowest adjustment height.
3. Adjust the Charcoal Cooking Chamber dampers to 1/4 to 1/3 open.
4. Immediately and carefully place another 2lbs. of charcoal on top of the burning coals in the Charcoal Cooking Chamber.
5. Once the temperature reaches your desired level, food can be placed on the cooking grates.

Tip: The adjustable charcoal grate in the Charcoal Cooking Chamber allows the charcoal grate to be moved to within a few inches of the cooking grate allowing you to sear your meat and lock in the juices. Searing takes only a few minutes on each side. Don't allow the meat or food to burn. After searing, crank the charcoal grate back to the bottom and cook the food to your personal preference.

**FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS.**



# Limited Warranty

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This Smoke Hollow® grill is guaranteed against broken or damaged parts at time of purchase. All parts carry a 1-year limited warranty. Paint is guaranteed to be free of defects for 90 days except for rust, which may appear after repeated use.



This warranty does not cover damage or issues related to neglect, abuse, or modifications to the product. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail, or Parcel Post Only). Any special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service.

This service is available by calling 866-475-5180, 8:30am to 4:30pm, Central Time, Monday through Friday, or write to Outdoor Leisure Products, Inc., 5400 Doniphan Drive, Neosho, MO 64850.

This warranty may give you specific legal rights that vary by state.

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**Outdoor Leisure Products, Inc**  
5400 Doniphan Drive  
Neosho, MO 64850  
[www.olp-inc.com](http://www.olp-inc.com)