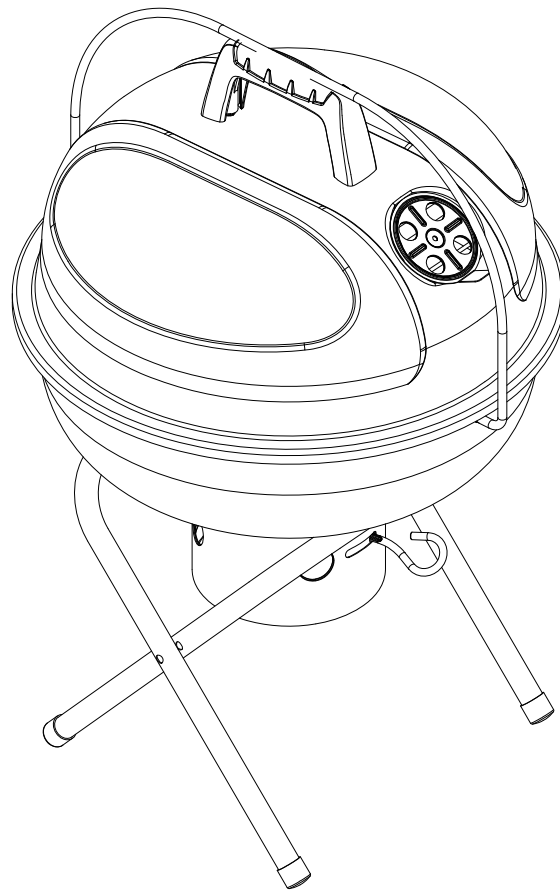


Outdoor Solutions™

Outdoor Portable Charcoal Barbecue Grill Model No. P1496M



For Outdoor Use Only!

Warning! Be careful of sharp edges during assembly.

Made In China

Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to them to read and save for future use.
Contact 1-800-694-0013 for assistance. Do not return to place of purchase.

Parts & Hardware list

Parts List	Warranty Part No.	Expanded View
1. Lid 2. Bottom bowl 3. Cooking grid 4. Charcoal grid 5. Lid handle 6. Wire handle 7. Handle support clip 8. Air vent 9. Ash receiver 10. Outer leg 11. Inner leg	P1496-010 P1496-020 P1496-030 P1496-040 B0108-A01 P1496-06V P1496-070 B0105-B01 P1496-090 P1496-100 P1496-110	

Hardware List (Included)

A. Single Truss Screw 	3Pcs	H. Large Wing Nut 	2Pcs
B. Small Screw 	1Pc	I. Heat Resistant Washer 	6Pcs
C. Medium Screw 	4Pcs	J. Small Lock Washer 	1Pc
D. Large Screw 	2Pcs	K. Medium Lock Washer 	6Pcs
E. Round Nut 	3Pcs	L. Large Lock Washer 	2Pcs
F. Small Wing Nut 	1Pc	M. Small Washer 	7Pcs
G. Medium Wing Nut 	6Pcs	N. Large Washer 	4Pcs

Assembly Instructions

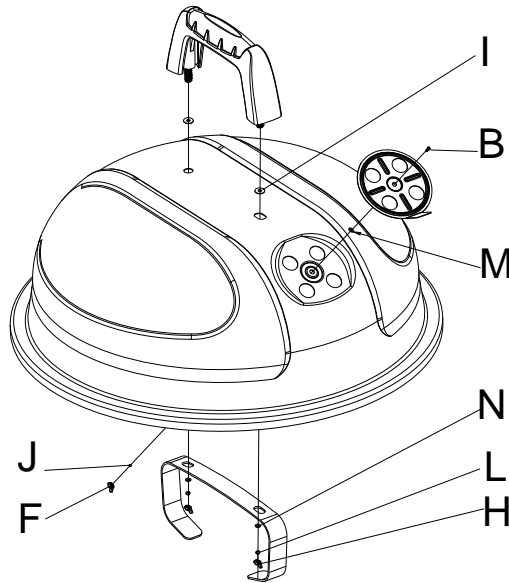
Tools Required: Knife or scissors and Phillips head screwdriver

- . To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- . Clear an area large enough to layout all components and hardware.
- . When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware.
- . Follow all steps in order to properly assemble your product.
- . The estimated assembly time is: 20-25 minutes.

Step 1

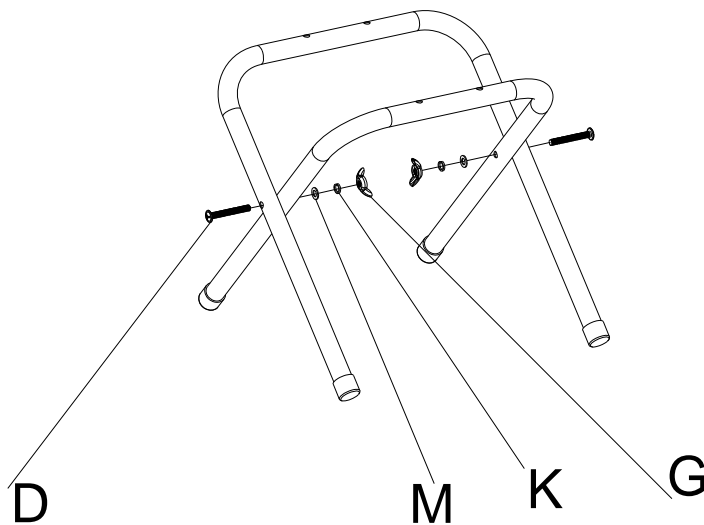
Attach lid handle and handle support clip to lid (I Heat resistant washer 2Pcs / N Washer 2Pcs / L Lock washer 2Pcs / H Wing nut 2Pcs).

Attach air vent to lid (B Screw 1Pc / M Washer 1Pc / J Lock washer 1Pc / F Wing nut 1Pc).



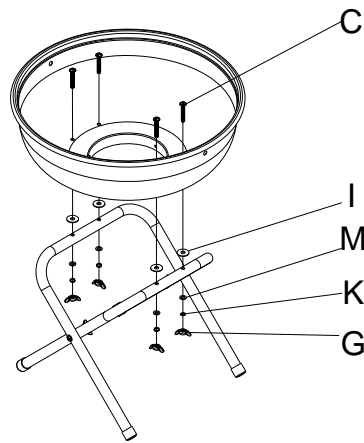
Step 2

Attach inner leg to outer leg (D Screw 2Pcs / M Washer 2Pcs / K Lock washer 2Pcs / G Wing nut 2Pcs).



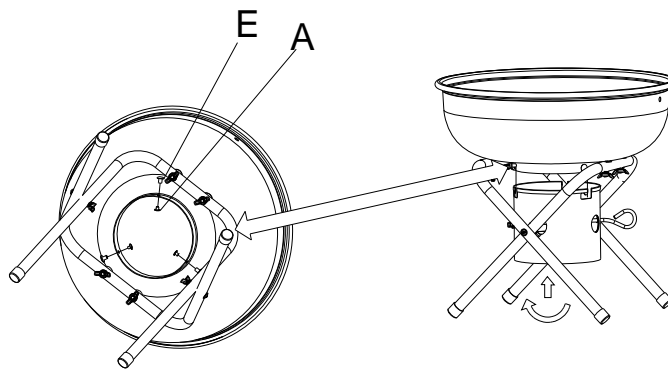
Step 3

Attach leg assembly to bottom bowl (C Screw 4Pcs / I Heat resistant washer 4Pcs / M Washer 4Pcs / K Lock washer 4Pcs / G Wing nut 4Pcs).



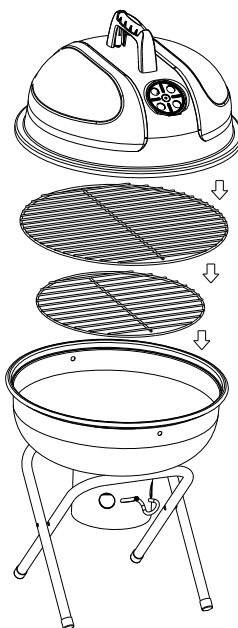
Step 4

Attach screws to round nuts (A Screw 3Pcs / E Round nut 3Pcs). Hang the ash receiver onto the round nut.



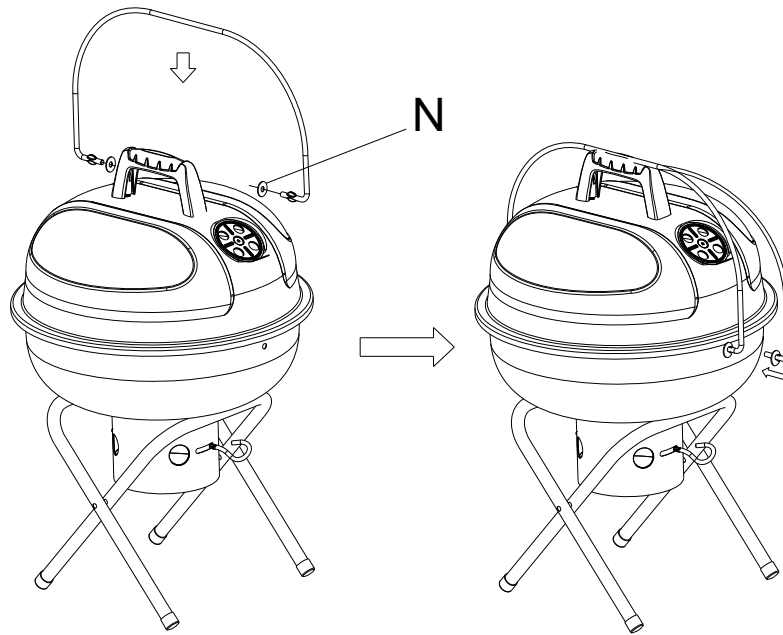
Step 5

Insert charcoal grid and cooking grid into bottom bowl.
Attach lid to bottom bowl.



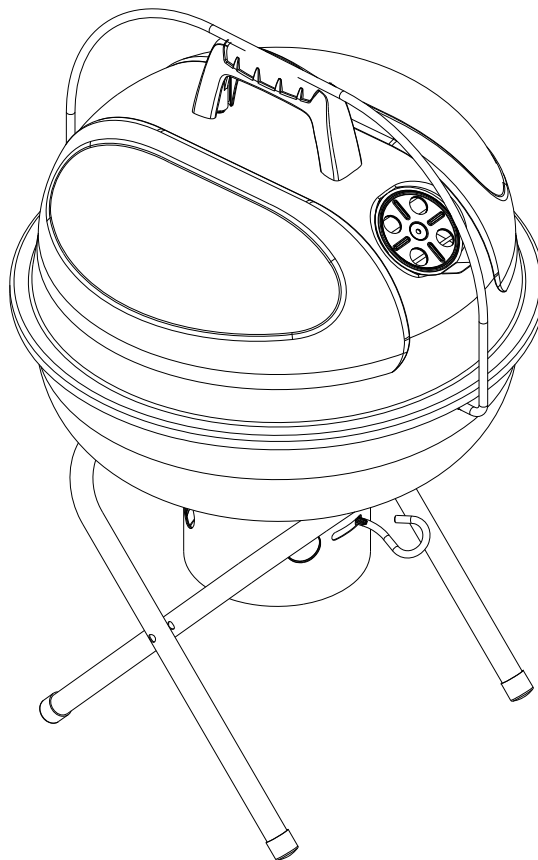
Step 6

Insert wire handle into holes of bottom bowl sides (N Washer 2Pcs).



Step 7

Congratulations, your assembly is now complete. Read operating instructions before proceeding.



SAFETY HINTS

1. Stand your grill on a safe, level surface away from flammable items such as wooden fences or over hanging tree branches. **NEVER USE** your grill indoors.
2. **DO NOT** use petrol, paraffin, methylated spirit or lighter fuel to light your charcoal.
3. Once lit, **DO NOT** move your grill or leave it unattended.
4. Keep children and pets a safe distance from the grill.
5. Keep a fire extinguisher handy.
6. Remember that hot grease may drip out of the bottom bowl so keep your feet clear.
7. **DO NOT** touch metal parts of grill until it has completely cooled to avoid burns. All handles will be hot and must be handled with care and caution. Use protective gear, such as pot holders or BBQ gloves, when handling the grill.
8. Ensure that the coals have completely cooled before removing the ash.

HELPFUL HINTS

1. To extend the life of your grill and help reflect the heat more efficiently, line the bottom bowl with aluminum foil. Leave ventilation holes clear by piercing the foil where necessary.
2. Charcoal is available in lump form (large irregular pieces) and briquettes (uniformly sized pieces). Lump charcoal is best in grills for quick-cook foods such as sausage and burgers while briquettes are more suitable for slow-cooked meats.
3. To start your fire, put a small quantity of charcoal in a pyramid shape. Douse the charcoal evenly with lighter fluid and allow to soak a couple minutes. Light the charcoal with flame and allow them to burn until they are covered with ash. Spread the coals evenly over the bottom bowl. Do not completely fill the fire bowl with charcoal as the grill may become too hot to cook successfully.
4. If your food is cooking too quickly, either raise the cooking grid or spread the coals further apart using long handled tongs. If you need to replenish the charcoal, always add to the sides and not to the center of the fire.
5. If the fire flares up due to dripping grease, reduce the flames with a fine water spray.
6. When you have finished cooking, never pour cold water directly on the coals to extinguish them as this may damage your grill. Use old cinders, sand, or a fine water spray.
7. To clean your grill, soak the cooking grate and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your grill outside unprotected.

DANGER!

DO NOT use charcoal briquettes for indoor cooking or heating. TOXIC carbon monoxide fumes can accumulate and cause asphyxiation. Live hot briquettes can create a fire hazard.

DANGER!

It is not intended to be installed in or on recreational vehicles and/or boats.