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Monument Grills 52101 Owner's Manual

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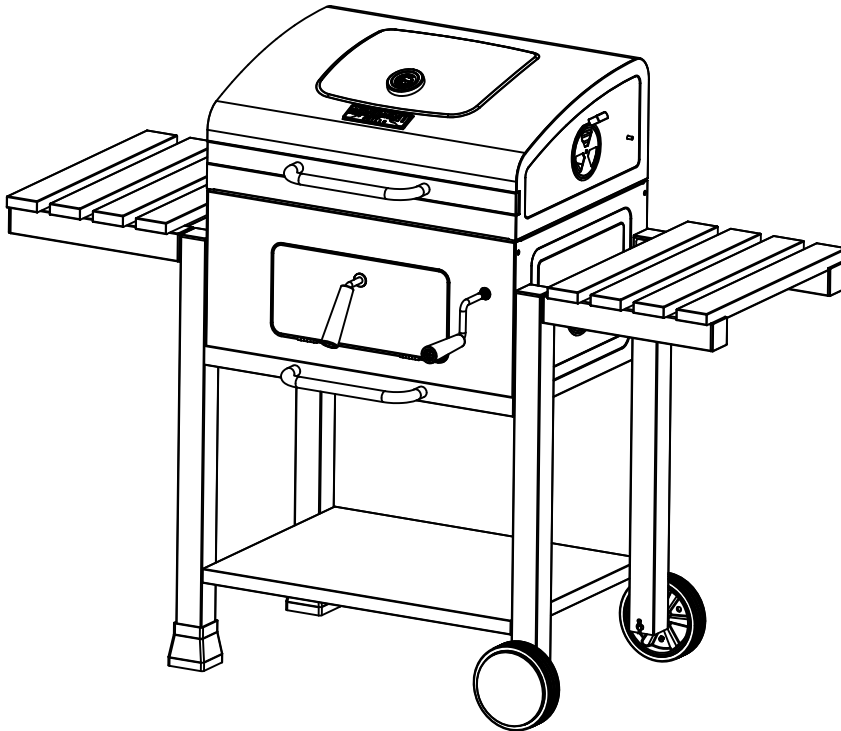
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----- Manual continues below -----

ASSEMBLY & OPERATING INSTRUCTIONS



Charcoal Grill



- **Parts**
- **Assembly**
- **Safety Rules**
- **Use and Care**



WARNING:

Read this Owner's manual carefully and be sure your grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious injury and/or property damage. This gas grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

Note to Installer

Leave this Owner's Manual with the customer after delivery and/or installation.

Note to Consumer

Leave this Owner's Manual in a convenient place for future reference.

Customer Service Helpline:

For parts ordering, call:
1-800-530-9133

MFG No.: 52101

UPC No.: 856597007263

Please make sure the cylinder valve connection device shall properly and safely mate with the connection device attached to the inlet of the pressure regulator.

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Grill Warranty

One-Year Full Warranty on Grill

If this grill fails due to defective material or workmanship within one year from the date of purchase, call 1-800-530-9133 to arrange for a free repair (or replacement if repair proves impossible).

All warranty coverage excludes batteries and grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result or normal use, accident or improper maintenance,

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the North America.

This warranty gives you specific legal rights, and you may have other right which vary from state to state.

The warranty is only valid for original purchasers with proof of purchase from authorized retailers. Any product bought second hand or through an unauthorized retailer, will not be covered by warranty. It is the duty of the purchaser to verify that a retailer is authorized. A purchase on Amazon or other marketplace internet retailer from any entity other than Monument Grills is not an original purchase and will not qualify for a warranty

Safety Precautions

WARNING

Combustion by products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

WARNING

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

WARNING

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the grill has cooled down after use.

Failure to comply with these instructions may result in serious bodily injury.

WARNING

Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

For your safety, PLEASE NOTE:

•Do not use indoors!

•Keep children and pets away.

Indeed, a large number of accidents are reported every year. Burns are particularly serious with young children, because, due to their height, their faces are nearly always on the same level as the fire.

•On a windy day, turn your barbecue so that the wind can not cause sparks.

•To ensure safety, never sprinkle cold water near the cast iron hearth.

•**The barbecue has to be installed on a secure level base prior to use.**

Recommendation:










•**The barbecue shall be heated up and the fuel kept red for at least 30 minutes prior to the first cooking on the barbecue.**

•**WARNING! This barbecue will become very hot, do not move it during operation.**

•**CAUTION! The maximum filling capacity for charcoal is 2.6 Lbs of charcoal or barbecue briquettes.**

Contents for Hardware Pack

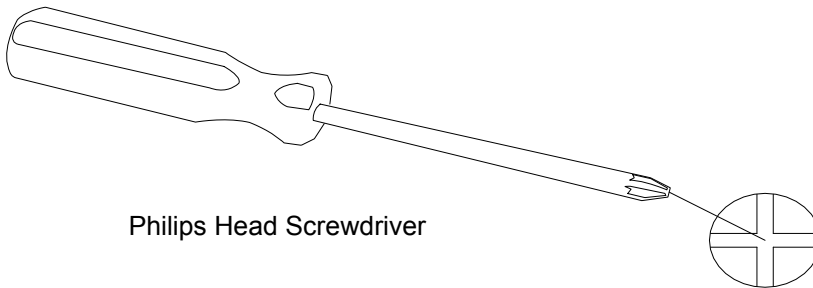
The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.

A32		M5 × 12mm	× 4
A33		5/32" x 12mm	× 2
A34		1/4" x 14mm	× 30
A35		M5	× 5
A36		1/4" x 38mm	× 8
A37		5/32"	× 4
A38		5/32" x 30mm	× 2
A39		1/4" x 10mm	× 8
A40		5/32" x 10mm	× 8

Tools required for assembly

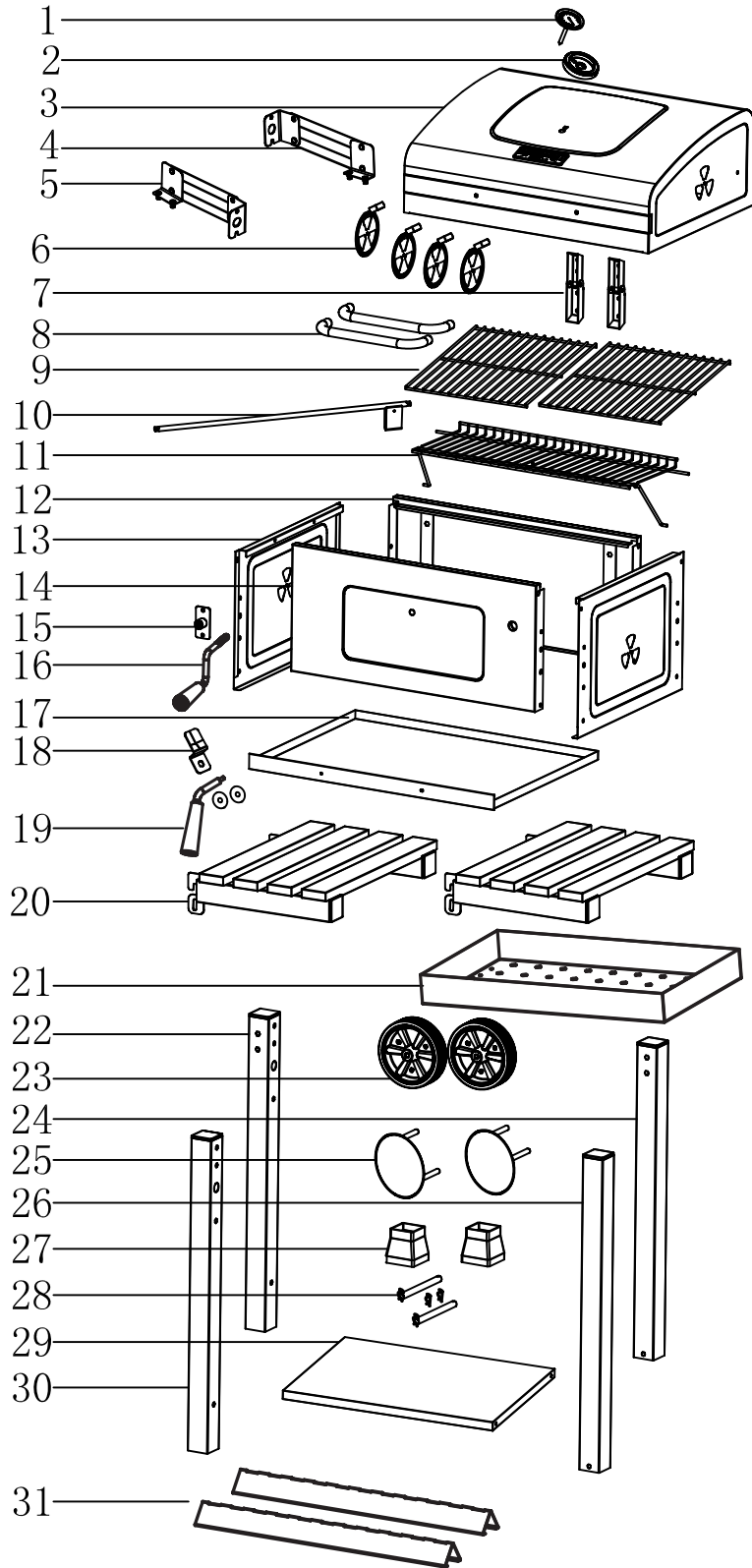
Philips Head Screwdriver (not included).

Note: The left and right sides of the grill are on your left and right as you face the front of the grill.



Philips Head Screwdriver

Model 52101 Parts Diagram



Model 52101 Parts List

Seq. No.	Material Code	Appellation	Qty	Seq. No.	Material Code	Appellation	Qty
1	A0212741	Temperature Gauge	1	26	D010016831	Front Right Leg	1
2	D016900120	Temperature Gauge Seat	1	27	A02120256	Foot Pad	2
3	D30X001997	Main Lid	1	28	D010014737	Wheel Axle	2
4	D30X002001	Left arm of lifting mechanism	1	29	D010017488	Botton Panel	1
5	D30X002002	Right arm of lifting mechanism	1	30	D010017116	Front Left Leg	1
6	D010016779	Air vent	4	31	D30X001999	Charcoal shelf Clapboard	2
7	D010014688	hinge	2				
8	A0212834	Main Handle	2				
9	D010017131	Cooking Grid	2				
10	D30X002012	Lifting Shaft	1				
11	D010016852	Warming Rack	1				
12	D010016646	Back Panel	1				
13	D010016859	Side Panel	2				
14	D010016643	Front Panel	1				
15	A02120251	Gearing Cover	1				
16	D010017381	Gearing Handle	1				
17	D010016835	Ash Colletion Pan	1				
18	D010014644	Door Handle Locking Plate	1				
19	D010017378	Door Handle	1				
20	D010016634	Side Shelf	2				
21	D010019436	Charcoal shelf	1				
22	D010017119	Back Left Leg	1				
23	A02120154	Wheels	2				
24	D010016833	Back Right Leg	1				
25	A02120155	Wheel Cover	2				

For assembly questions, call:
1-800-530-9133


To make sure you obtain the correct replacement parts for your grill, please refer to the part numbers on this page.

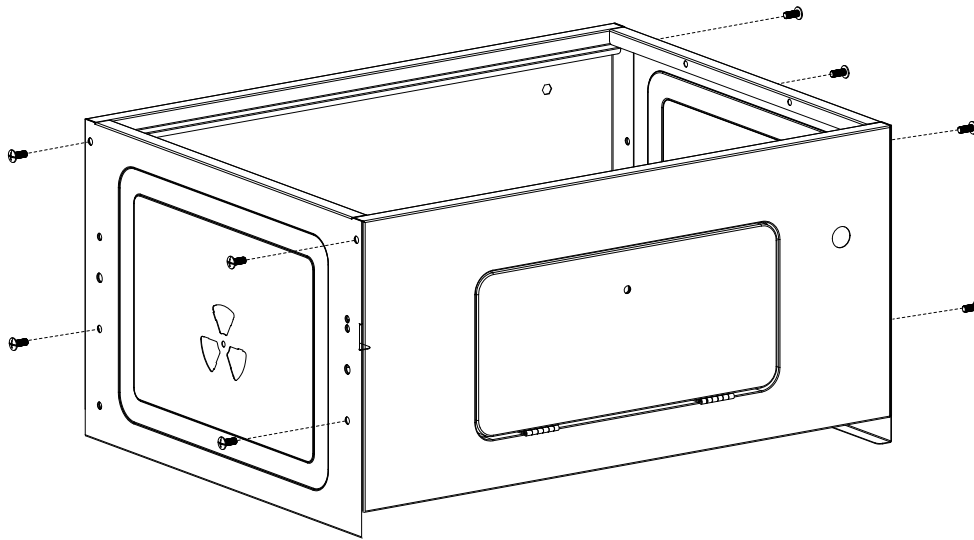
Important: Keep this Owner's Manual for convenient reference and for part replacement.

Important: Use only parts listed above. When ordering parts, providing the following information:

1. Model #
2. Part Number (see PART# in chart)
3. Part Description
4. Quantity of parts needed


Assembly Instructions

A34
8 × 

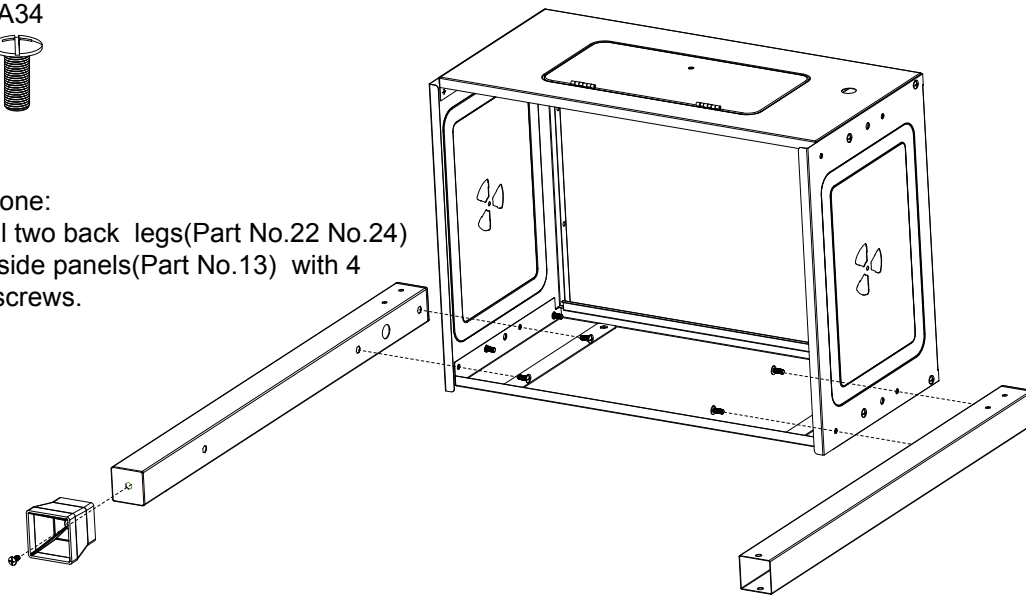


Install Part No.12 No.13(2pcs) & No.14 with 8 A34 screws.

Figure 1

A34
5 × 

Step one:
Install two back legs(Part No.22 No.24)
onto side panels(Part No.13) with 4
A34 screws.

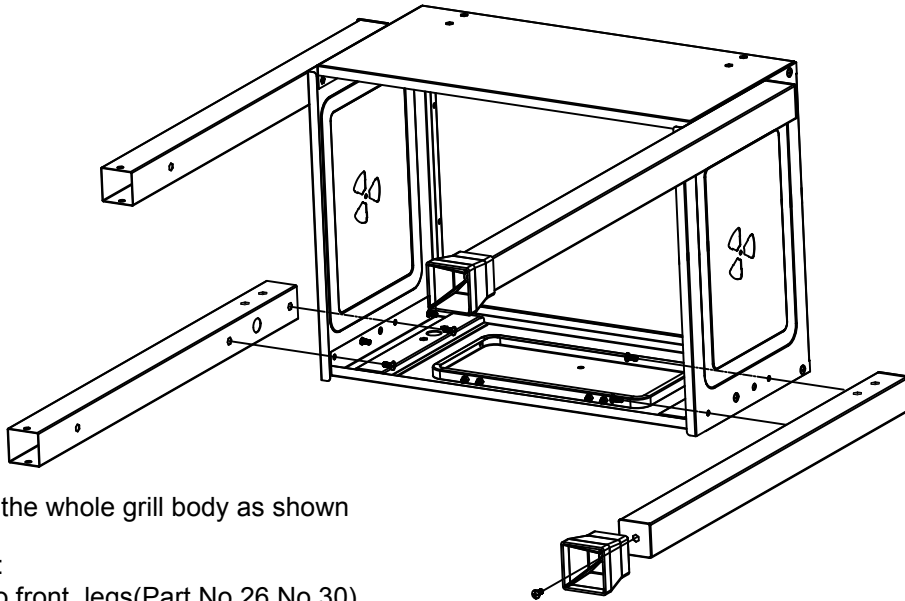


Step Two:
Install Part No.27 foot pad onto Part No. 22 with A34 screw.

Figure 2

A34

5×



Turn over the whole grill body as shown

Step one:

Install two front legs (Part No. 26 No. 30)
onto side panels (Part No. 13) with 4 A34 screws.

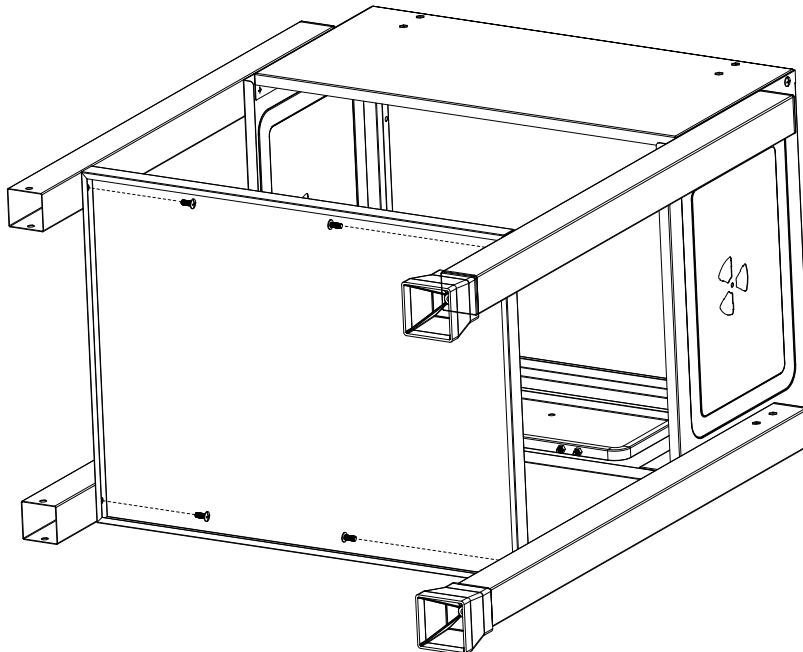
Step Two:

Install Part No. 27 foot pad onto Part No. 30
with A34 screw.

Figure 3

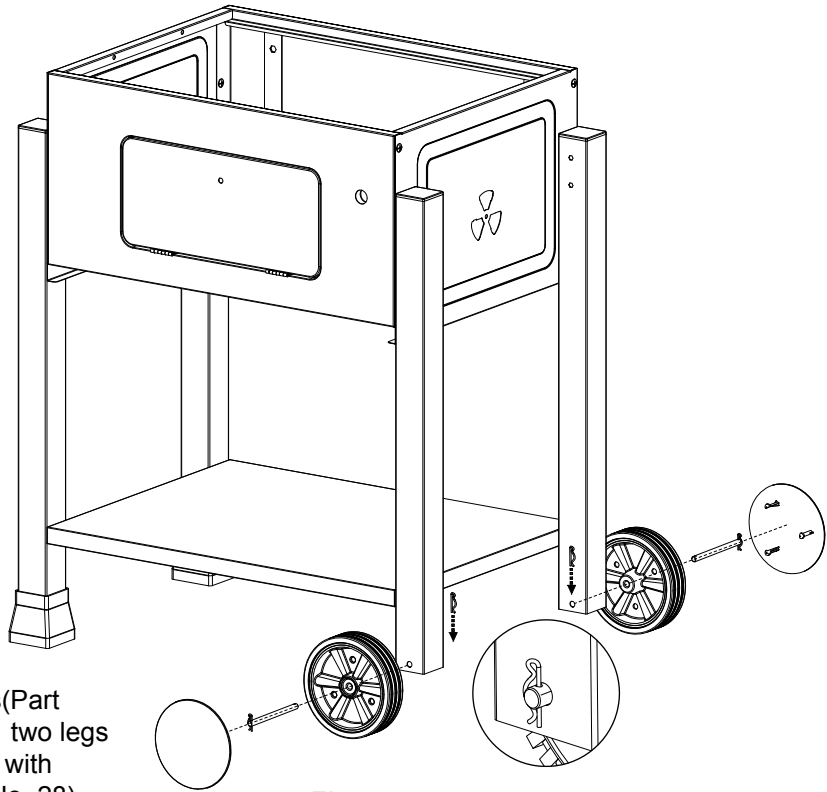
A34

4×



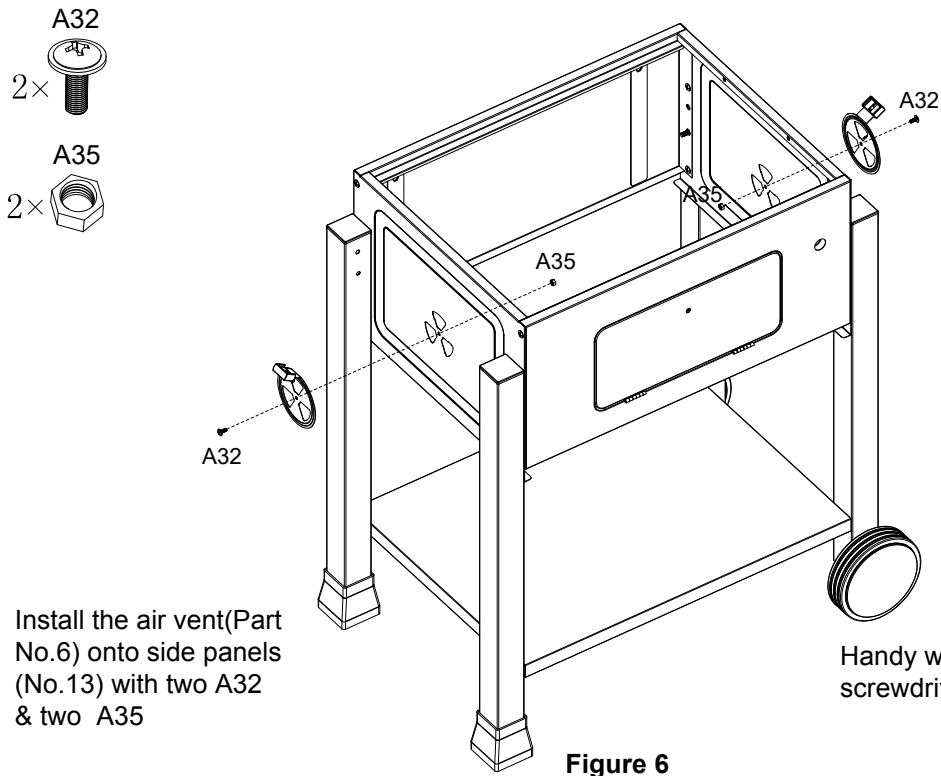
Install bottom panel (Part No. 29) onto four legs with 4 A34 screws.

Figure 4



Install the wheels (Part No. 23) onto right two legs (No. 24 & No. 26) with wheel axle (Part No. 28)

Figure 5



Install the air vent (Part No. 6) onto side panels (No. 13) with two A32 & two A35

Handy wrench and Philips screwdriver needed



Figure 6

Figure 7.1

Figure 7.1

Exit the bolt from the Lifting shaft(Part No.10) as pictures shown

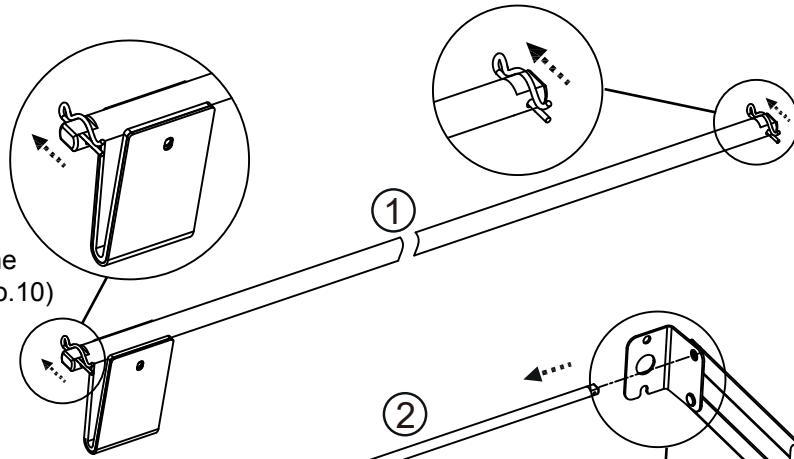


Figure 7.2

Figure 7.2

Assemble No.4 & No.5 onto the lifting Shaft . Fix the bolt afterward

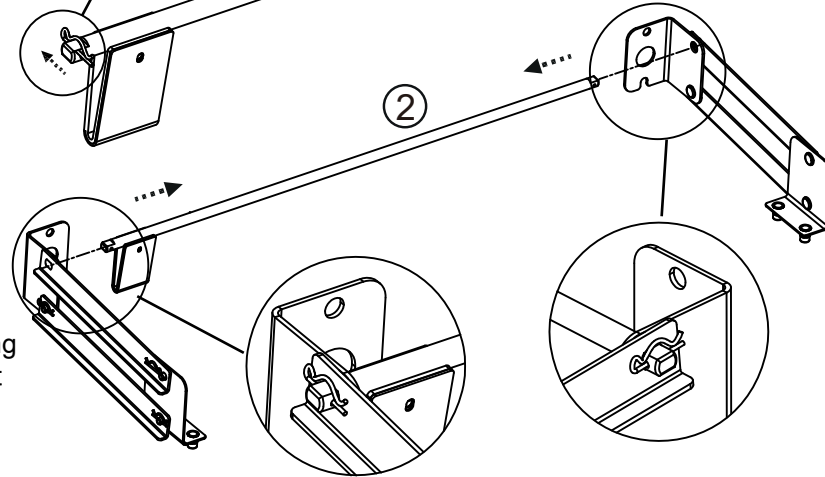


Figure 7

A34

Step two: Install whole shifting mechanism onto A34 screw

2x



Figure 8.2

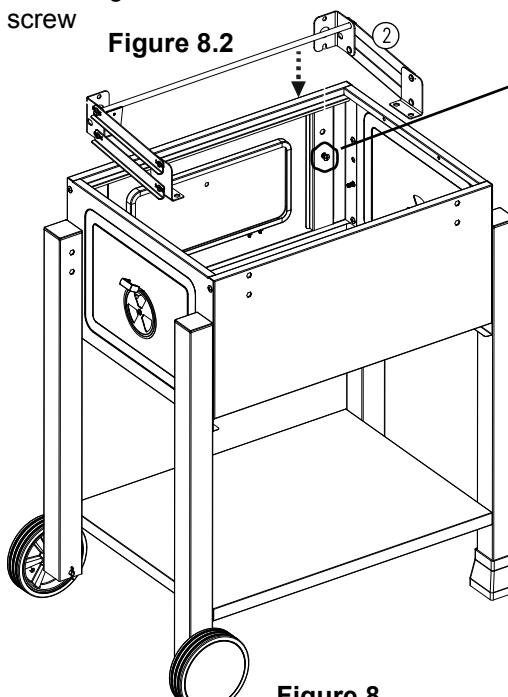


Figure 8

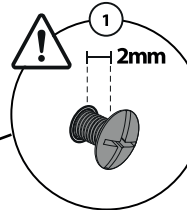


Figure 8.1

Step One: Pre-install an A34 screw onto front panel by leaving 2mm space

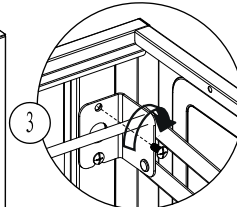


Figure 8.3

Step Three: Install and fix the second A34 screw

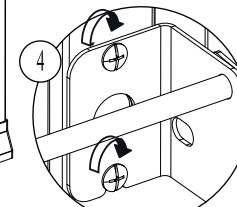
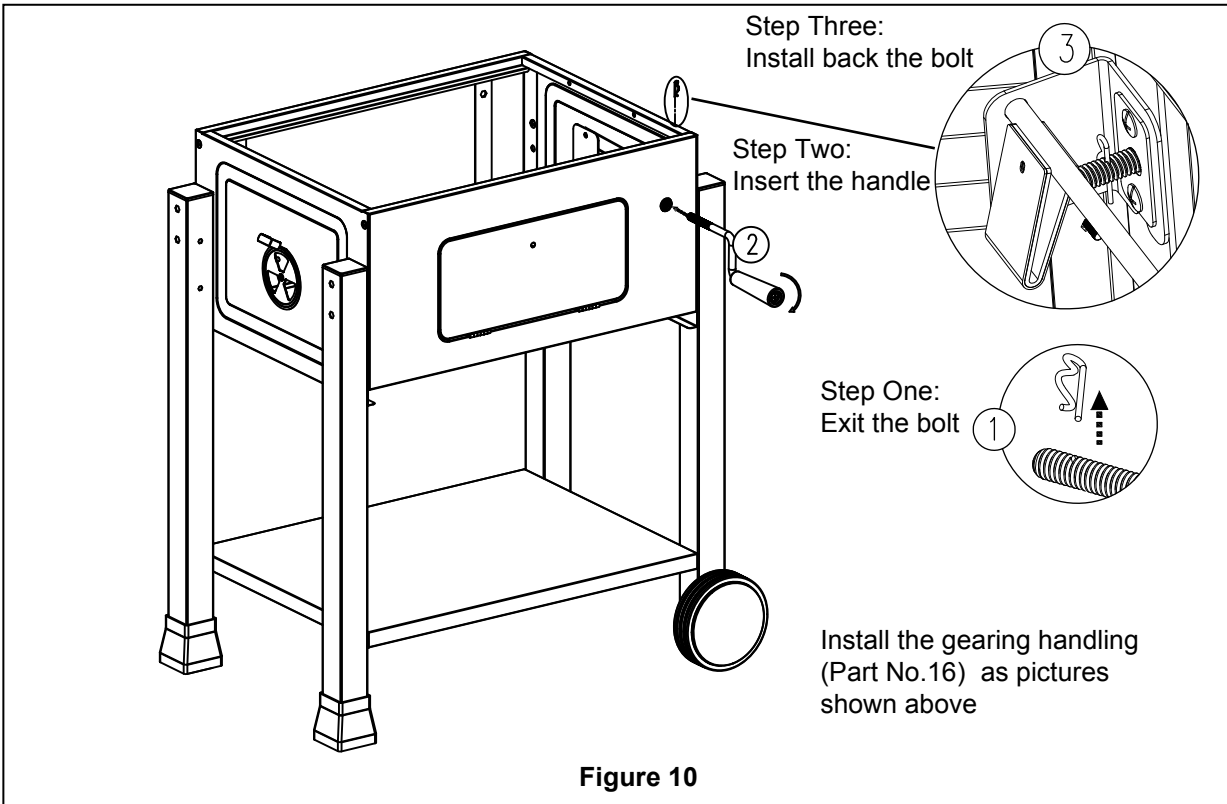
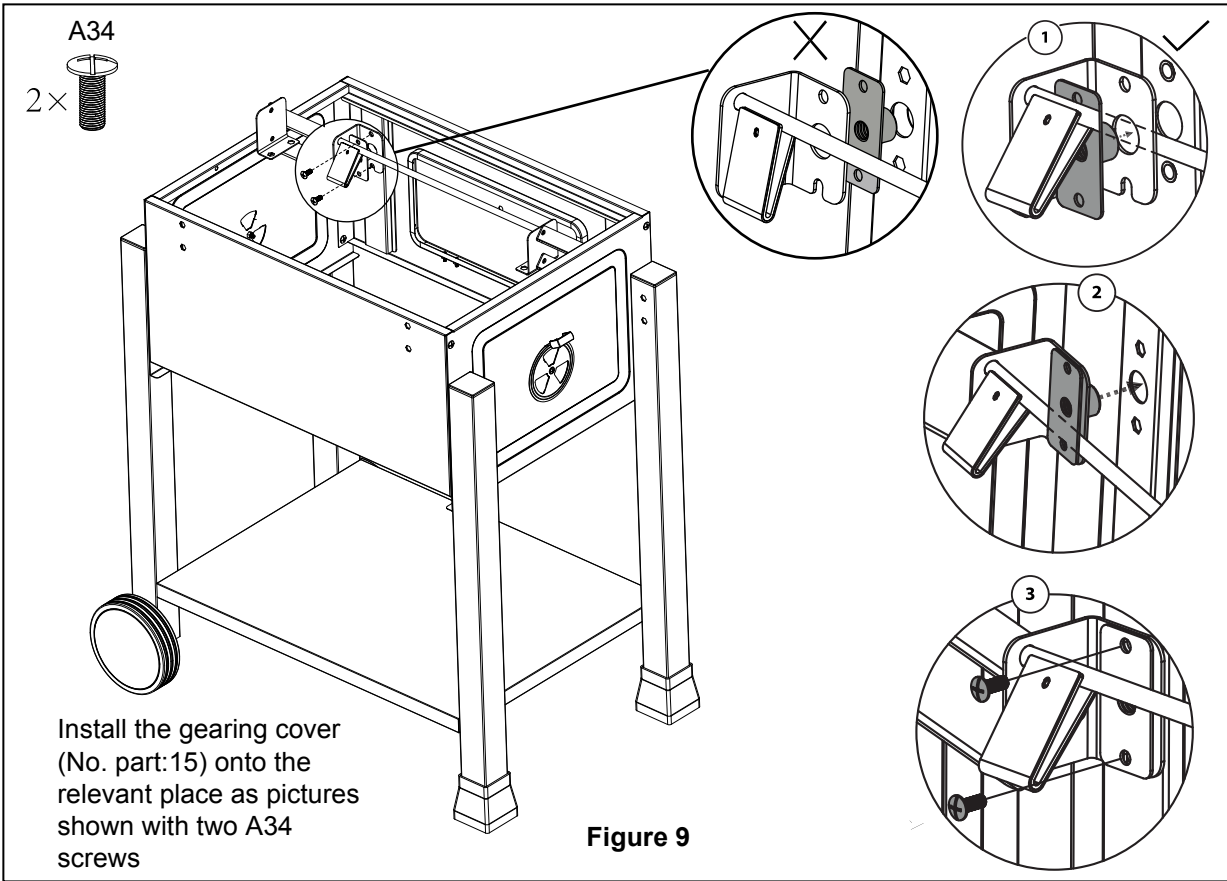
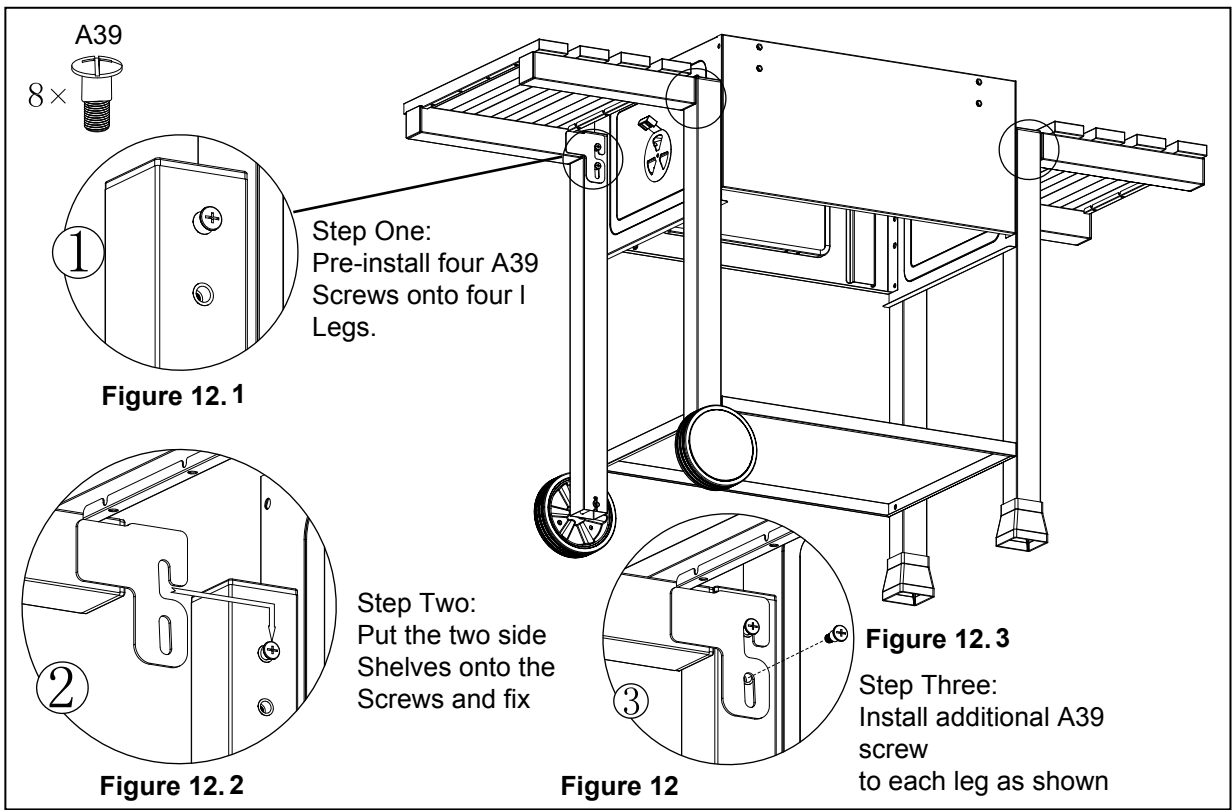
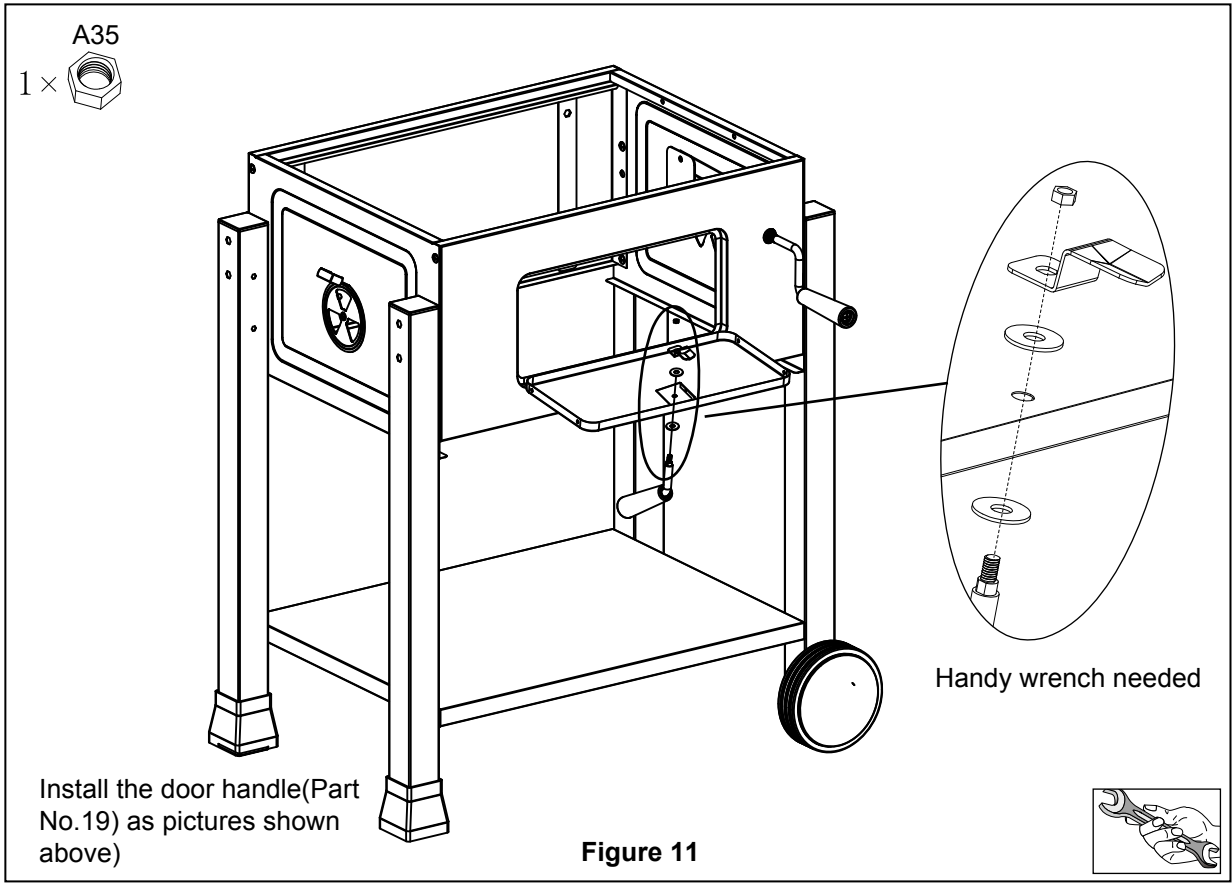


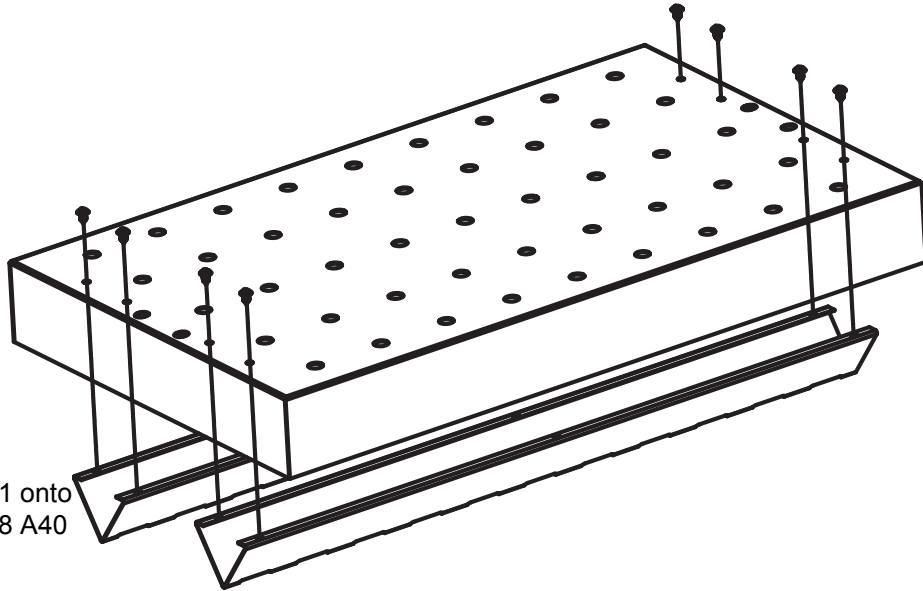
Figure 8.4

Step Four: Fix the first Pre-install A34 screw





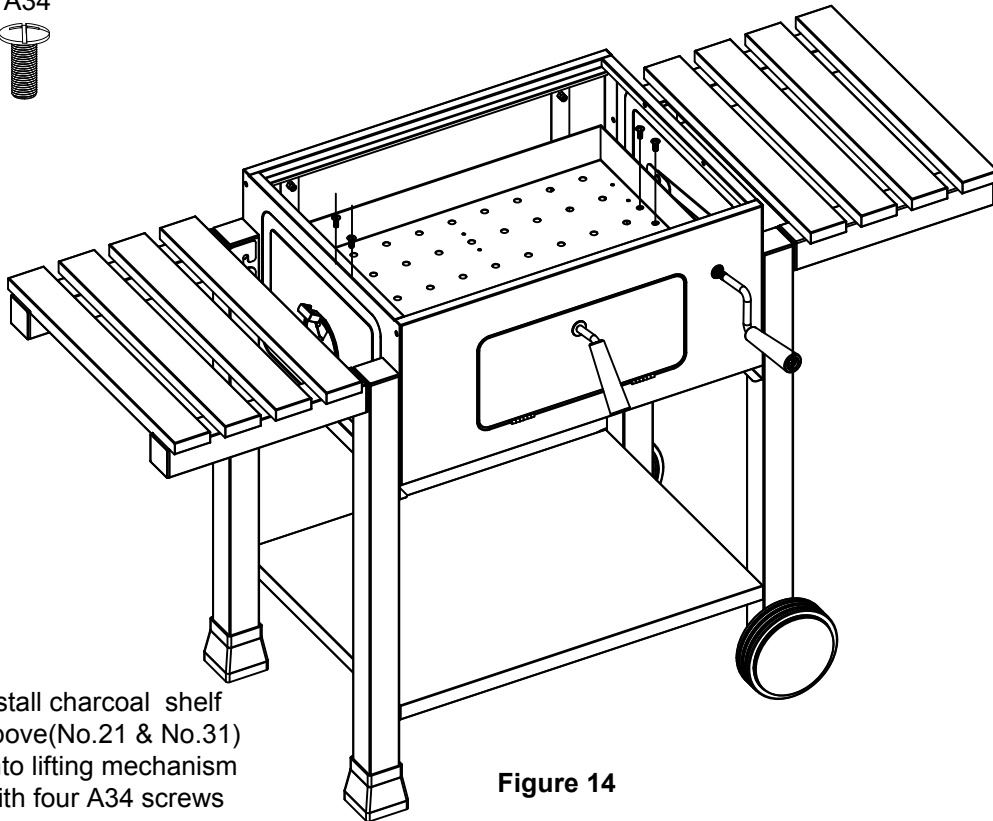
8×
A40



Install Part No.21 onto
Part No.31 with 8 A40
screws

Figure 13

4×
A34



Install charcoal shelf
Above(No.21 & No.31)
onto lifting mechanism
With four A34 screws

Figure 14

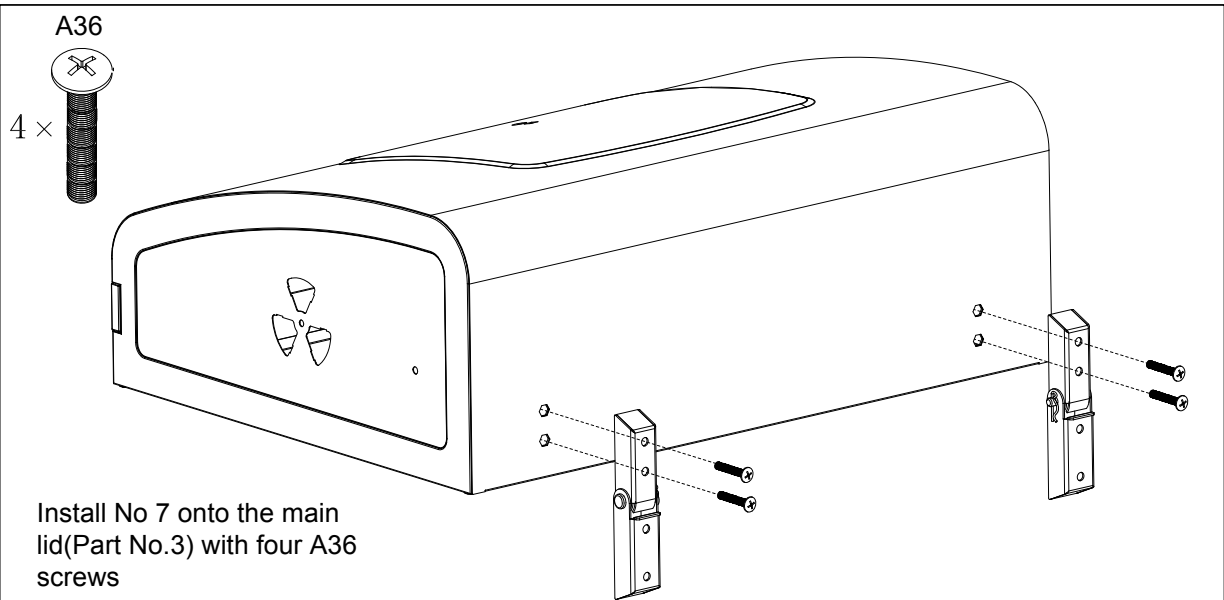


Figure 15

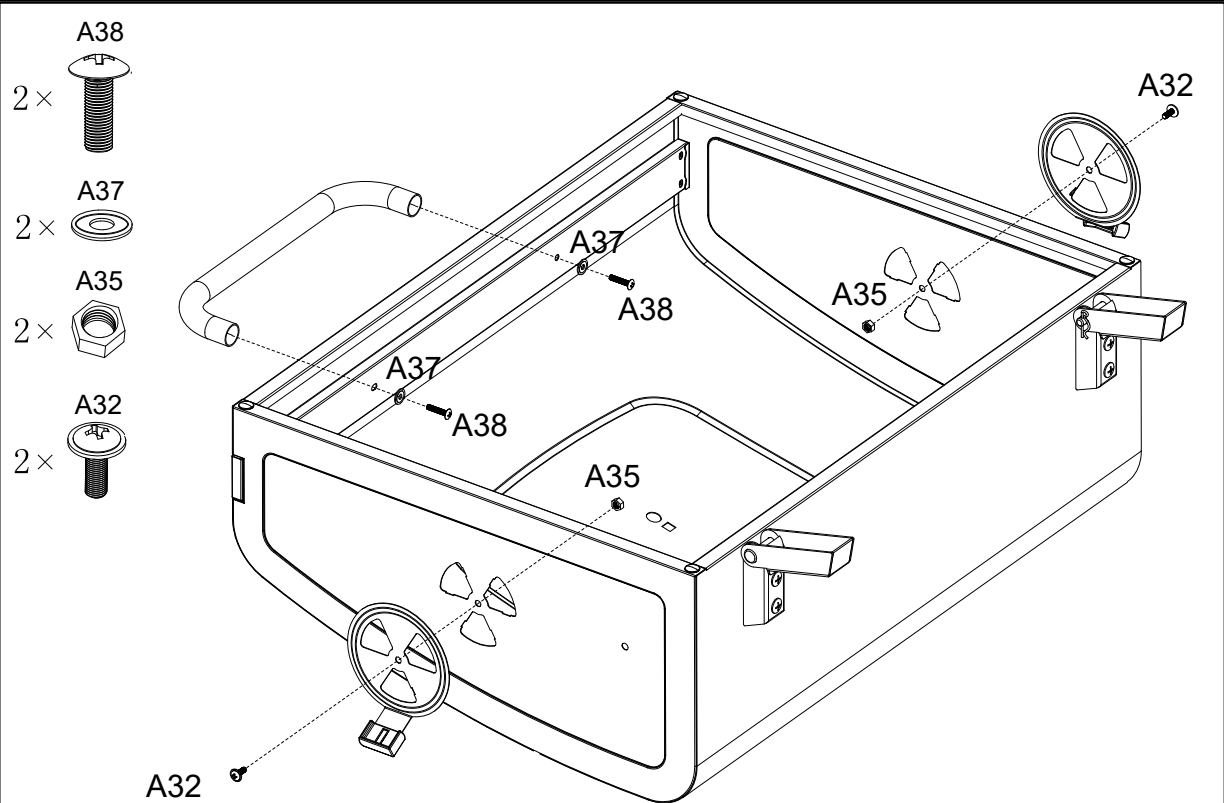
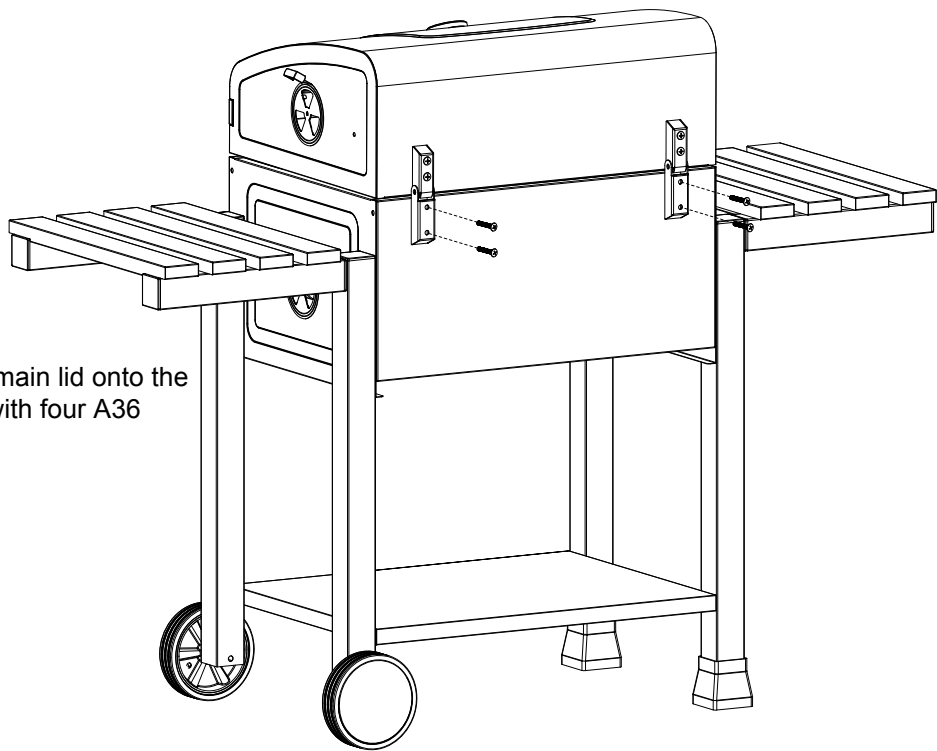
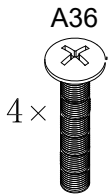


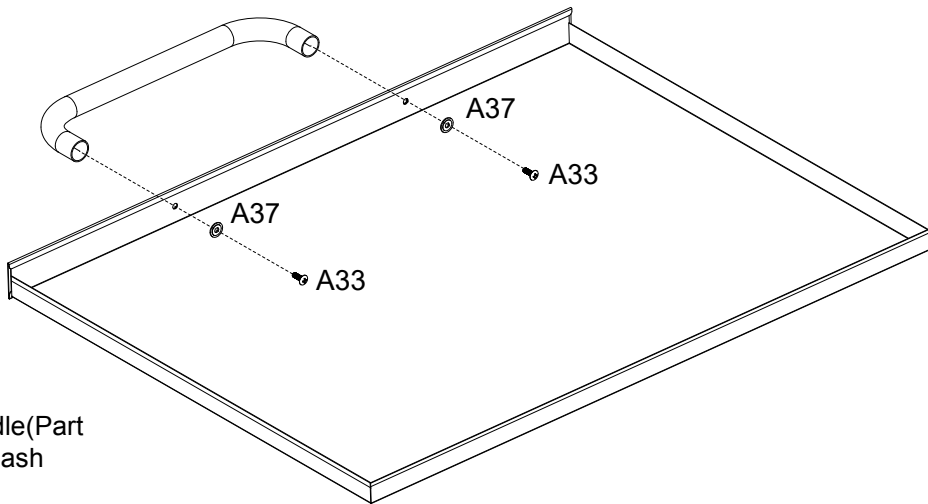
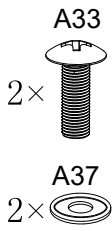
Figure 16





Install the main lid onto the grill body with four A36 screws

Figure 17



Install the handle (Part No. 8) onto the ash collection pan (Part No. 17)

Figure 18

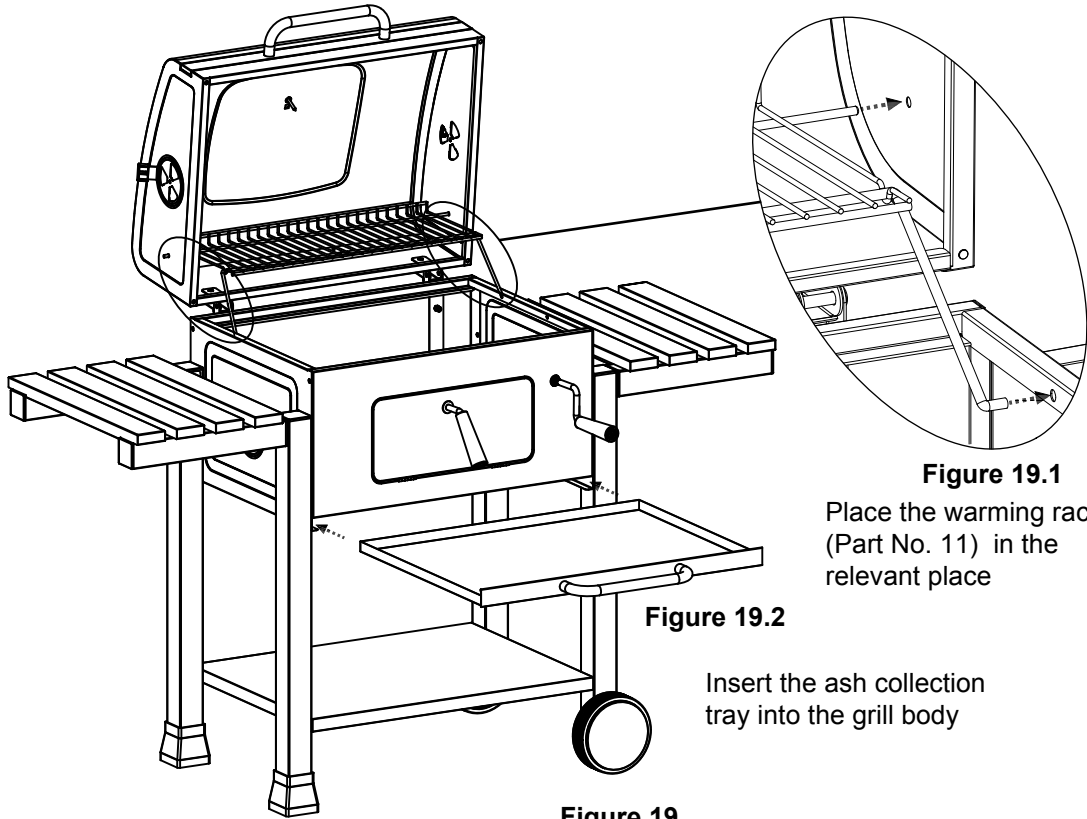


Figure 19

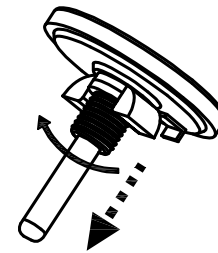
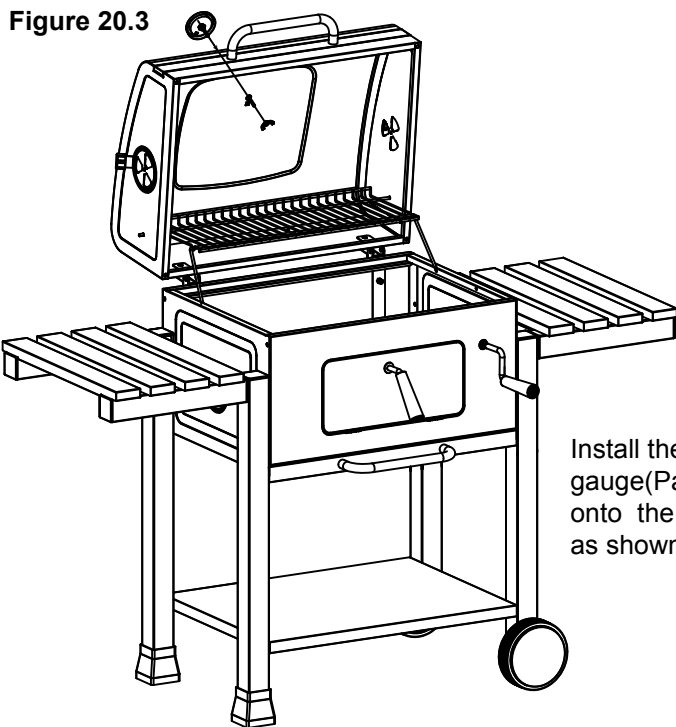


Figure 20.1

Install the temperature gauge (Part No.1 & No.2) onto the lid as shown

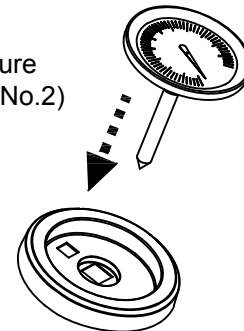
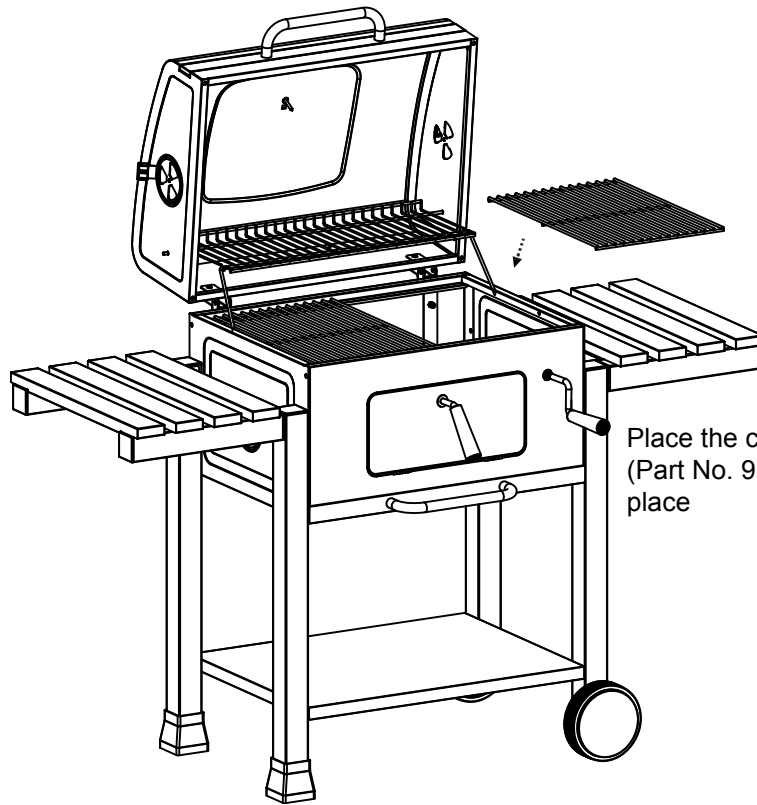


Figure 20.2

Figure 20



Place the cooking grid
(Part No. 9) in the relevant
place

Figure 21

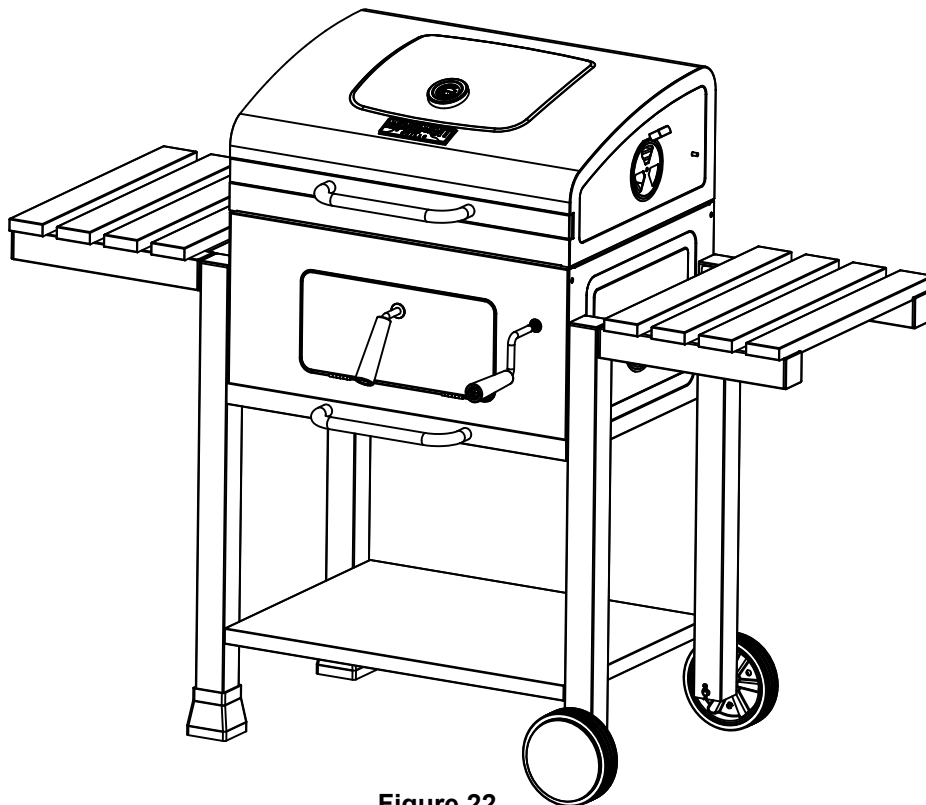


Figure 22

PREPARING TO USE YOUR GRILL

Before cooking, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods

1:Lightly coat all interior surfaces (including grates and inside of barrel) of your grill with flaxseed or other vegetable oil

2. Build a small fire on the fire grate or pan, being sure not to lay coals against the walls.

Rust can appear on the inside of your smoker. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit.

Exterior surfaces of smoker may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint.

NEVER PAINT THE INTERIOR OF THE UNIT !

FIRE STARTERS

Please follow below procedures to start your grills

1:Remove your grill grates and set them to side

2:Pour some charcoal directly on to your charcoal grate and stack together in a pile

3:Insert fire starter into the middle of the charcoal pile so that it is slightly covered and light

4:After the charcoal has thoroughly ignited, typically glowing red or gray in color, use tongs to spread them out and replace your grill grates

SMOKING WOOD

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire.

Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal.

As a general rule, any hardwood that bears a fruit or nut is suitable for cooking.

However, different woods have very different tastes.

Experiment with different woods to determine your personal favorite, and always use well-seasoned wood.

Green or fresh-cut wood can turn food black, and tastes bitter.

CARE & MAINTANANCE

In order to keep your grill in the best shape, it's important to keep it clean and maintained

1:When you are finished grilling, clean your grates and then lightly coat your grates with flaxseed or other vegetable oil

2:Ensure to wait until the fire is completely extinguished and the grill is cool to the touch before emptying the ashes

3:Dump the ashes in a metal container and cover with water to ensure there are no lit coals, then you can dispose of the ashes

4:Extend the life of your grill by using grill cover to protect Weather resistant polyester material protects against birds, dust, wind, rain and snow

COOKING RECIPT-DIRECT HEAT

BEEF INTERNAL TEMPERATURE CHART			
Degree of Doneness	Internal Core Temperature	Internal Description	Firmness
Rare	125°F	Center is bright red, pinkish toward the exterior portion, and warm throughout	Soft to the touch
Medium Rare	130-135°F	Center is very pink, slightly brown toward the exterior portion, and slightly hot	Yields only slightly to the touch
Medium	140-145°F	Center is light pink, outer portion is brown and hot throughout	Beginning to firm to the touch
Medium Well	150-155°F	Mostly gray-brown throughout with a hint of pink in the center	Firm to the touch
Well Done	155°F and above	Steak is brown-gray throughout	Firm or hard to the touch
POULTRY INTERNAL TEMPERATURE CHART			
Whole Chicken	165°F	Cook until the juices run clear	Firm to the touch
Dark Meat	165°F	Cook until white throughout but still moist	Firm to the touch
Breast Meat	165°F	Cook until white throughout but still moist	Firm to the touch
Thigh, Wings and Legs	165°F	Mostly gray-brown throughout with a hint of pink in the center	Firm to the touch
PORK INTERNAL TEMPERATURE CHART			
Medium	150°F	Pink in the center	
Well Done	160°F and above	Pork is uniformly white/brown throughout	
Pork Ribs	180-200°F	Pale white to tan. Cook medium to well done	
Sausage Raw Sausage	160°F	No longer pink	
Sausage (Pre-cooked)	140°F	No longer pink	