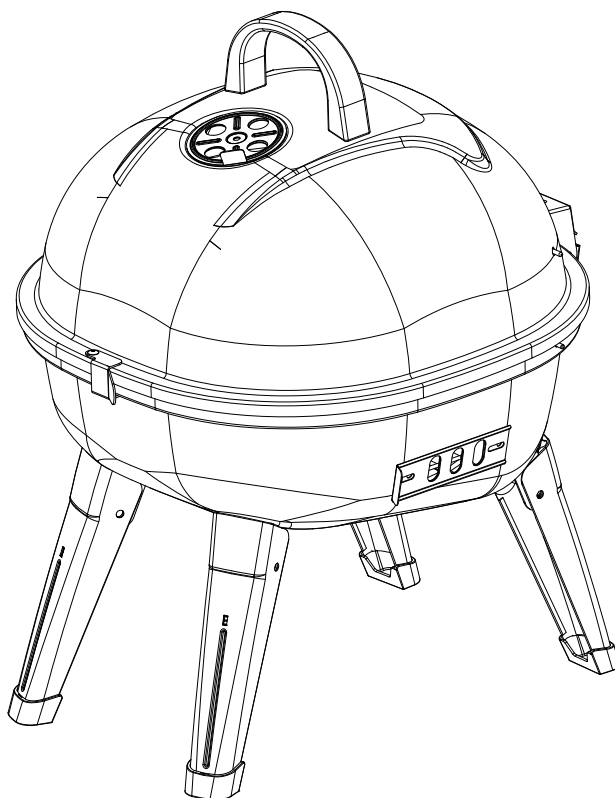




## Outdoor Portable Charcoal Grill

Model No. CBT12011BL / CBT12011P / CBT12011M / CBT12011G



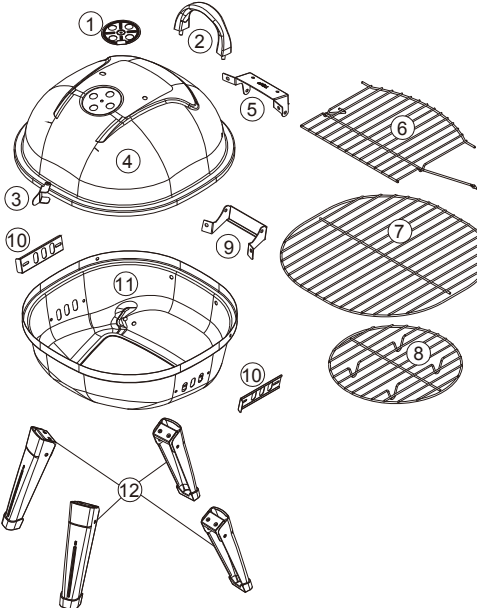
















**For Outdoor Use Only!**

**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
<ol style="list-style-type: none"> <li>1. Air vent</li> <li>2. Lid handle</li> <li>3. Lock</li> <li>4. Lid</li> <li>5. Top hinge</li> <li>6. Warming rack</li> <li>7. Cooking grid</li> <li>8. Charcoal grid</li> <li>9. Bottom hinge</li> <li>10. Bottom air damper (2)</li> <li>11. Bottom bowl</li> <li>12. Leg (4)</li> </ol>	<p>B0105-B00 B0108-D00 12011-010 12011-020 12011-030 12011-040 12011-050 12011-060 N1402-015 12011-070 12011-080 12011-090</p>	
<b>Hardware List (Included)</b>		
<p><b>A: Screw</b> M4x10 Nickel Plated 1Pc</p> 	<p><b>I: Washer</b> Ø 6 Nickel Plated 2Pcs</p> 	
<p><b>B: Step Screw</b> M4x10 Nickel Plated 4Pcs</p> 	<p><b>J: Heat resistant washer</b> Ø 6 Heat resistant washer 6Pcs</p> 	
<p><b>C: Screw</b> M5x12 Nickel Plated 12Pcs</p> 	<p><b>K: Lock washer</b> Ø 4 Nickel Plated 1Pc</p> 	
<p><b>D: Wing nut</b> M4 Nickel Plated 5Pcs</p> 	<p><b>L: Lock washer</b> Ø 5 Nickel Plated 4Pcs</p> 	
<p><b>E: Wing nut</b> M5 Nickel Plated 4Pcs</p> 	<p><b>M: Lock washer</b> Ø 6 Nickel Plated 2Pcs</p> 	
<p><b>F: Wing nut</b> M6 Nickel Plated 2Pcs</p> 	<p><b>N: Pin</b> Ø 5X100 Chrome Plated 1Pc</p> 	
<p><b>G: Washer</b> Ø 4 Nickel Plated 1Pc</p> 	<p><b>O: Cotter pin</b> Ø 1.4X30 Chrome Plated 1Pc</p> 	
<p><b>H: Washer</b> Ø 5 Nickel Plated 4Pcs</p> 	<p><b>Screwdriver 1Pc</b> </p>	

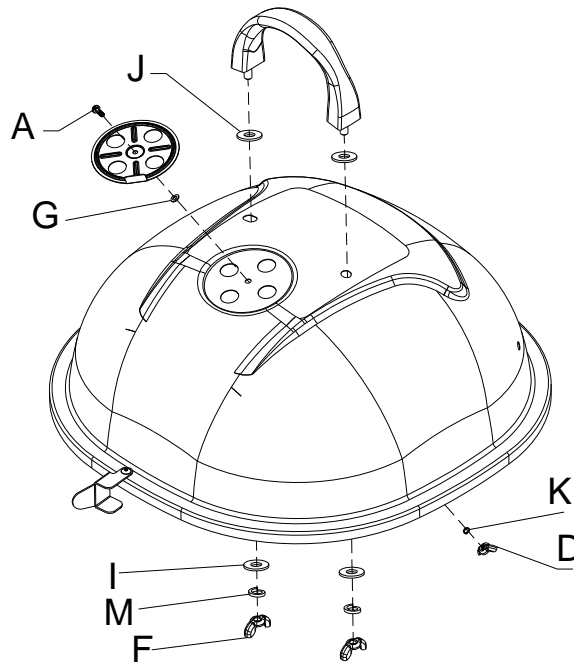
## Assembly Instructions Tools Required: Knife or scissors and Phillips head screwdriver

- . 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

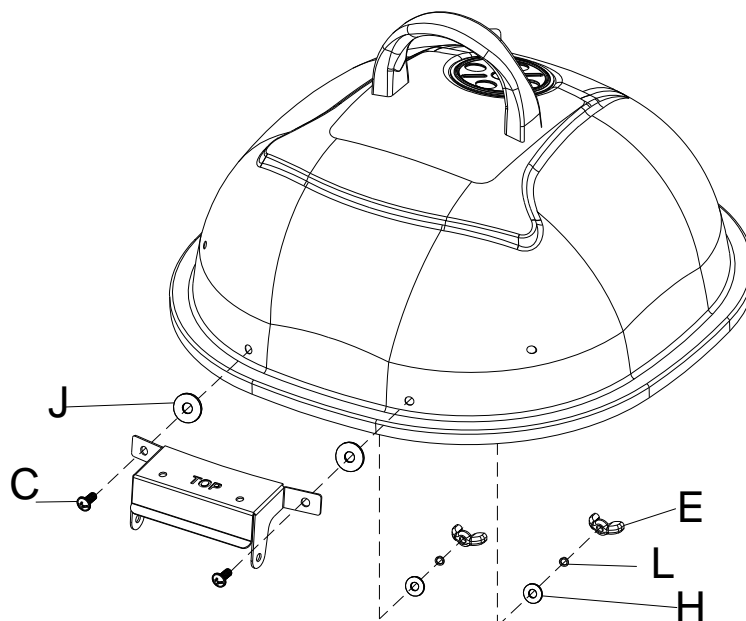
Attach lid handle to lid (J Heat resistant washer 2Pcs / I Washer 2Pcs / M Lock washer 2Pcs / F Wing nut 2Pcs).

Attach air vent to lid (A Screw 1Pc / G Washer 1Pc / K Lock washer 1Pc / D Wing nut 1Pc).



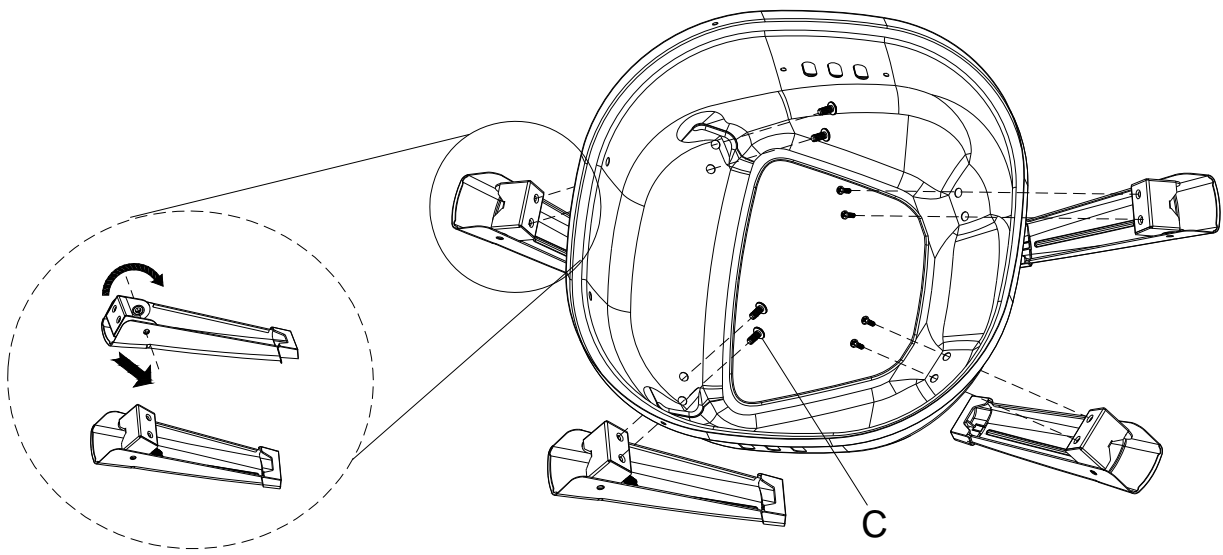
### Step 2

Attach top hinge to lid (C Screw 2Pcs / J Heat resistant washer 2Pcs / H Washer 2Pcs / L Lock washer 2Pcs / E Wing nut 2Pcs).



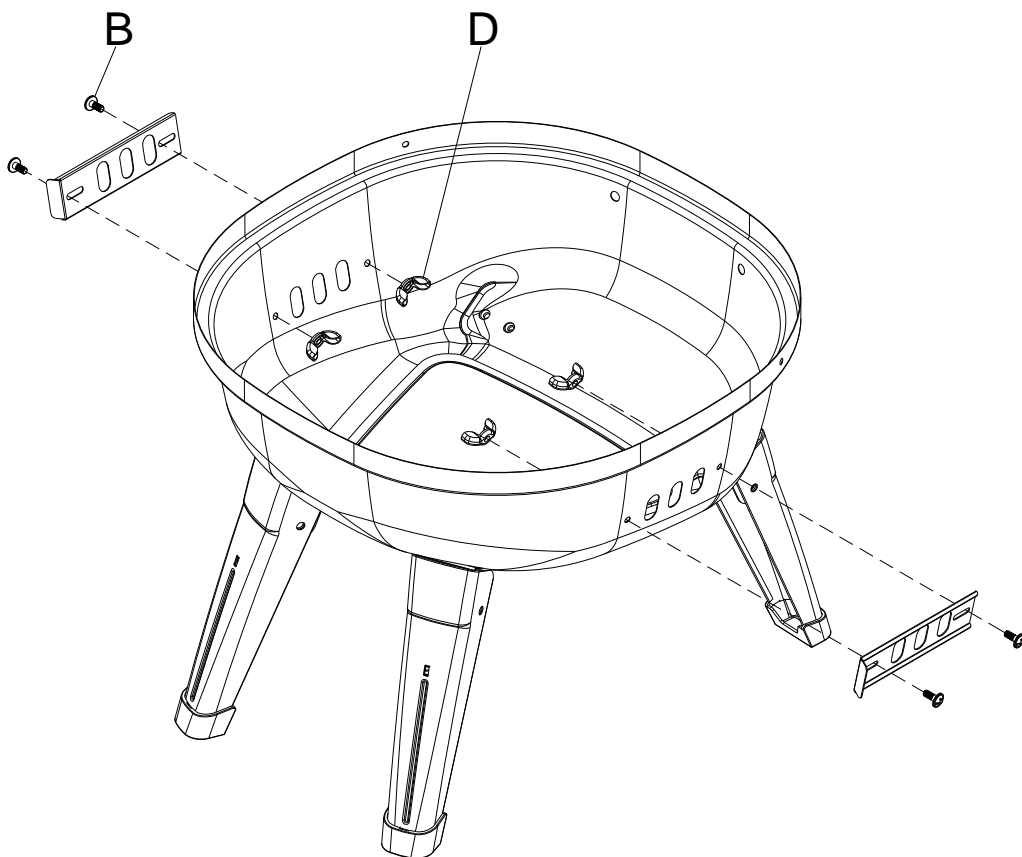
### Step 3

Attach leg to bottom bowl (C Screw 8Pcs).



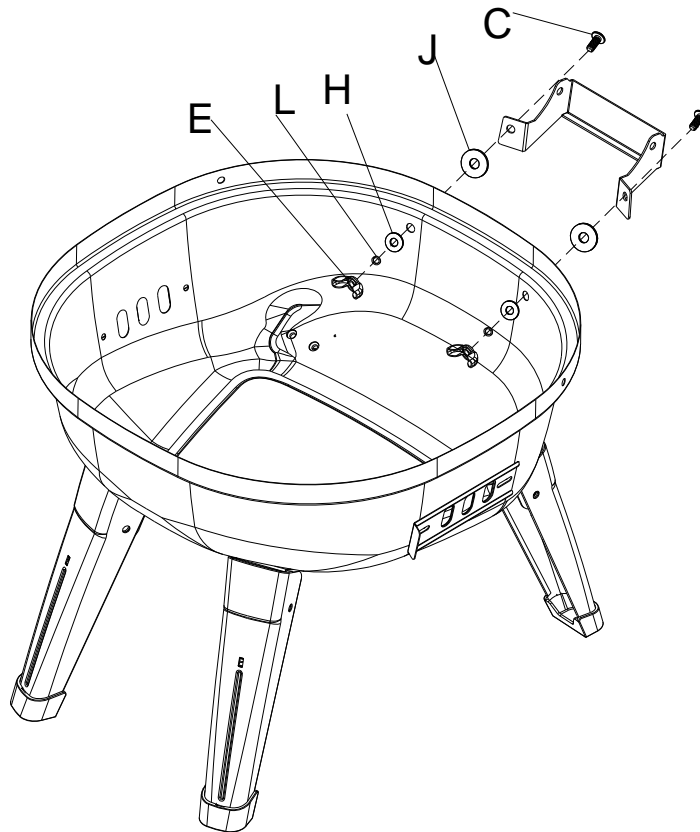
### Step 4

Attach bottom air damper to bottom bowl (B Screw 4Pcs / D Wing nut 4Pcs).



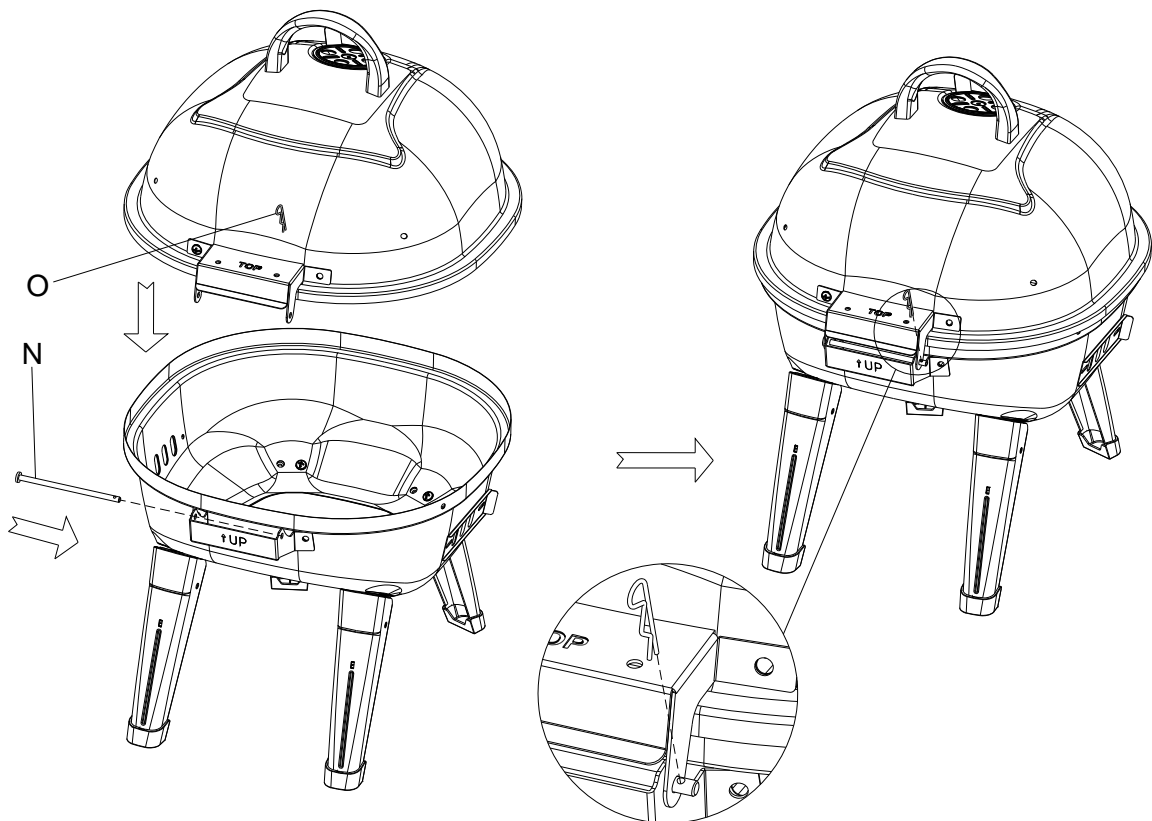
## Step 5

Attach bottom hinge to bottom bowl (C Screw 2Pcs / J Heat resistant washer 2Pcs / H Washer 2Pcs / L Lock washer 2Pcs / E Wing nut 2Pcs).



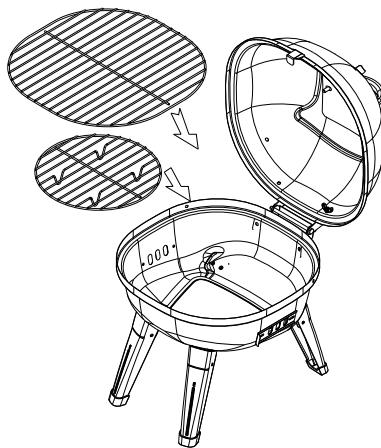
## Step 6

Attach lid to bottom bowl (N Pin 1Pc / O Cotter pin 1Pc).



## Step 7

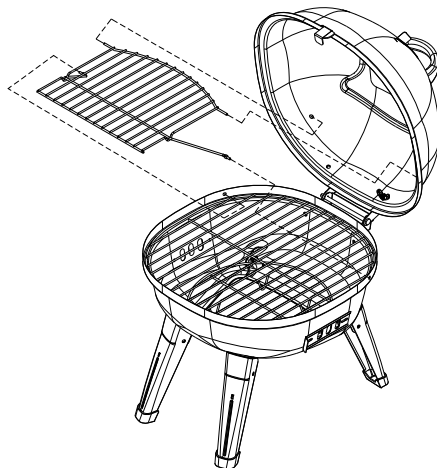
Insert charcoal grid into bottom bowl.  
Insert cooking grid into bottom bowl.



## Step 8

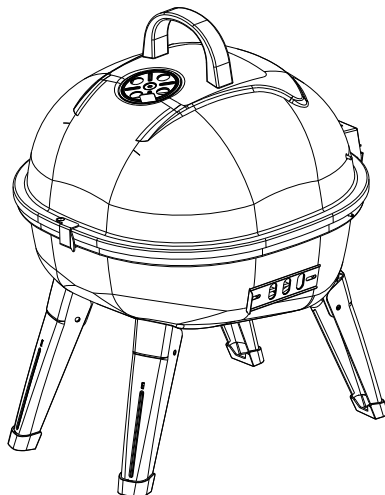
Slide warming rack into holes in lid and bottom bowl.

Note: Look for corresponding holes on side of lid, insert short wire ends into lid hole one side at a time. Position warming rack legs into slots on bottom bowl sides.



## Step 9

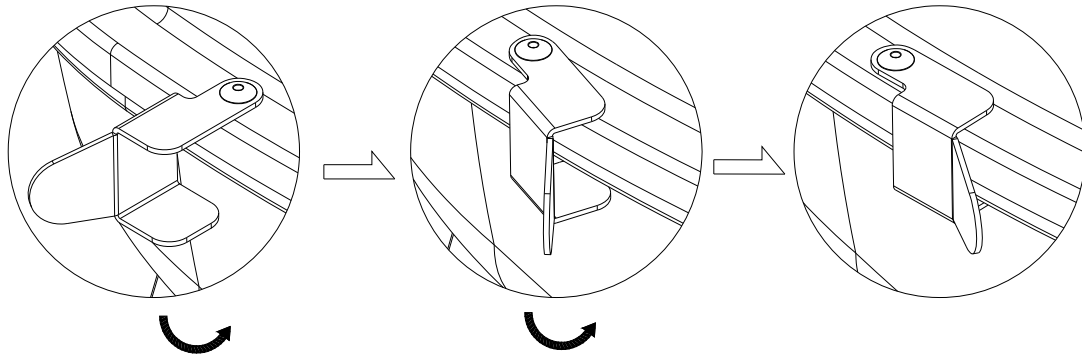
Congratulations, your assembly is now complete. Read operating instructions before proceeding.



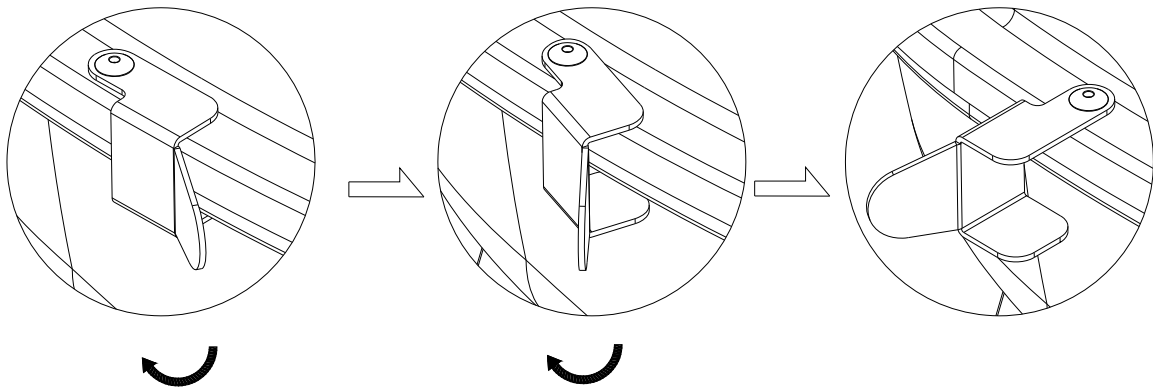
## Appendix

This grill can be folded for your easy transport. Please refer to steps below:

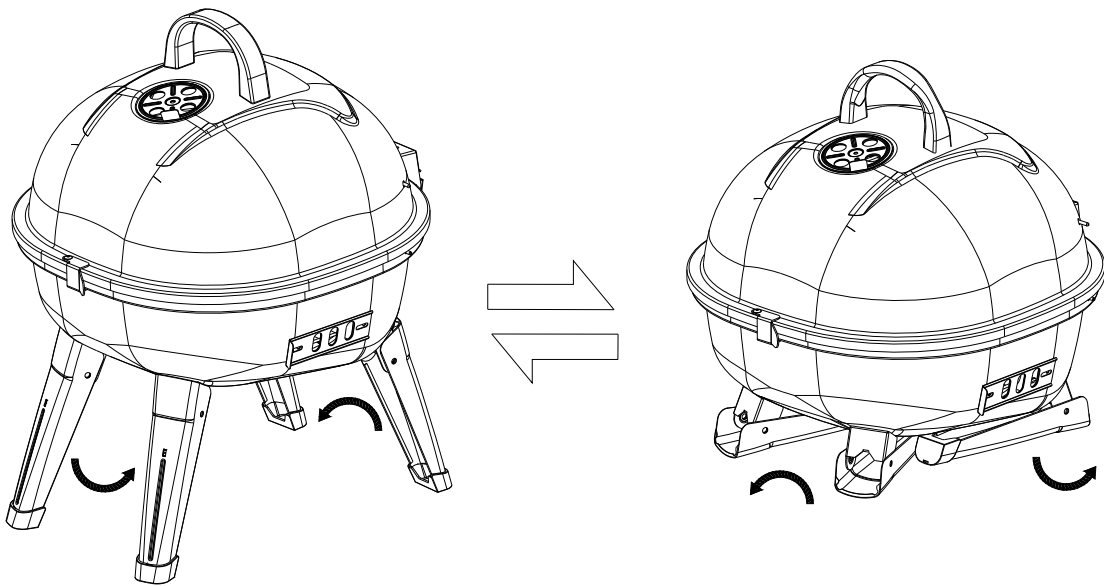
To lock lid (Note: Lid must be locked before transporting)



To unlock lid (Note: Always unlock and open lid before lighting)



To fold and unfold grill legs (Note: Always lock lid before fold grill).



## 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.**