

Owner's Manual

for Assembly, Operating & Maintenance of
Model M-13FB Charcoal Grill



**YOU MUST READ THIS OWNER'S MANUAL
BEFORE OPERATING YOUR CHARCOAL GRILL.**

**WARNING: Do not ignite this grill without reading
the LIGHTING INSTRUCTIONS first.**

**WARNING: DO NOT store or use
gasoline or other flammable liquids/
vapors in this grill or in the vicinity of this
grill.**

THIS CHARCOAL GRILL IS DESIGNED FOR OUTDOOR USE ONLY.

526 EAST ROLLING RIDGE DRIVE, BELLEFONTE, PA 16823

P: 814-359-2755

F: 814-359-2621

sales@bigjohngrills.com

TABLE OF CONTENTS

1. GENERAL INFORMATION	Page 3
2. ASSEMBLY INSTRUCTIONS	Page 4
3. SET-UP INSTRUCTIONS	Page 5
4. OPERATING INSTRUCTIONS	Page 6
5. CLEANING & CARE INSTRUCTIONS	Page 7
6. PARTS LIST	Page 8
7. ACCESSORY LIST	Page 9
8. WARRANTY	Page 10
9. WARNINGS	Page 11

GENERAL INFORMATION

Thank you for purchasing a The Original Big John Charcoal Grill! We take pride in producing and selling equipment made right here in America and are pleased that you recognized the quality and durability of our products. Your new Big John Charcoal Grill is a commercial grade, outdoor piece of cooking equipment. With this grill, you will be able to cook a variety of foods quickly and easily. This grill is portable meaning you can take it and use it anywhere. Big John charcoal grills are used at offsite catering events & festivals, restaurants, hotels & resorts, rental stores, golf courses, and personal homes.

- Big John products are designed for **OUTDOOR USE ONLY!** Only operate this equipment in a well-ventilated area. Do not use in garage, building, or other enclosed area. Operation of this equipment indoors or in a poorly ventilated area may cause an explosion, fire, personal injury, or death.
- **DO NOT** retrofit any equipment or accessories to the unit that is not part of the original equipment provided by Big John Grills & Rotisseries. Replacement parts must be obtained from the manufacturer. Any attempt to change or modify this unit could result in an explosion, fire, personal injury to yourself or someone else, or death.
- Do not touch or allow any contact with the sides, back, or top of grill after lighting - the unit is **EXTREMELY HOT!** Allow the grill to cool completely before touching any surface.
- **DO NOT** operate grill within 12" of a combustible or non-combustible surface. Provide adequate clearance and ventilation at all times
- **DO NOT** perform any maintenance or cleaning until grill is completely cooled down.
- **DO NOT** burn logs or sticks of wood in this grill. Wood burns hotter than charcoal and will cause damage to the firebox with long term use.
- **DO NOT** pour water over hot coals or grate as it may cause the metal to warp and void the warranty.
- Wood Pellets can be used to add the smoke flavor to food by throwing a handful in on top of the charcoal
- **DO NOT** pout water over hot coals or grate. This will cause the metal to warp and void all warranty.

ASSEMBLY INSTRUCTIONS

This unit ships 90% assembled and we make sure the instructions for the rest are easy to follow and perform. Please follow the instructions below to ensure your grill is properly assembled for safe operation and remember this is a commercial piece of equipment and therefore the materials used to build it are of the best quality.

1. Remove all packaging materials, tape, and plastic coverings. Leave grill top banded to the firebox
2. Extend folding legs and secure with gravity locks.
3. Affix leg brace between folding legs and secure with included screw.
4. IF YOU PURCHASED WHEEL LOCKS, follow these directions for attaching them.

STEP 1:

Disassemble current casters by taking nut off bolt and pulling old bolt out. *Discard old bolt.*



STEP 2:

Put new caster brake on yoke by inserting tab on brake into the slot on the side fork of the yoke while also lining up the slotted hole with the bolt hole on yoke. The shoe of the brake will be on the inside of the yoke, near the top.



STEP 3:

Put wheel between forks of yoke and run new longer bolt with tabs facing outward, away from wheel and the "on/off" symbols facing upward



STEP 4:

Attach nylon lock nut to bolt and tighten. *Do not over tighten or wheel will not spin.*



5. Screw legs firmly into the sockets on the bottom of the firebox.
6. Flip grill right-side up and cut banding

SET-UP INSTRUCTIONS

1. Place grill on a level area clear of combustible items and remove the grill top.
2. Line the firebox with heavy duty aluminum foil to improve heat reflection and for easy clean-up.
3. Start with 30-40 lbs. of charcoal briquettes
4. Place charcoal briquettes in 2 or 3 even piles in the firebox and ignite according to manufacturer's recommendations. Follow all caution and safety measures set forth in this manual and on the charcoal manufacturer's packaging
5. Before placing grill top over hot coals, coat generously with vegetable oil or cooking spray to prevent food from sticking

OPERATING INSTRUCTIONS

1. Place grill on a level area clear of combustible items and remove the grill top.
2. Line the firebox with heavy duty aluminum foil to improve heat reflection and for easy clean-up.
3. Start with 30-40 lbs. of charcoal
4. Place charcoal in to or three 3 even piles in the firebox and ignite according to manufacturer's recommendations. Follow all caution and safety measures set forth in this manual and on the charcoal manufacturer's packaging.
5. When coals are ready, evenly distribute them throughout the firebox creating a thickness of 1-2 briquettes for idea cooking
6. The grill top is designed for direct cooking only - so place food directly on grill top. Placing pots, pans, or other cooking accessories on grill can be dangerous and is not recommended.
7. **Before placing grill top over hot coals**, coat generously with vegetable oil or cooking spray to prevent food from sticking.
8. Select the desired cooking height and slide the grill top onto the firebox.
9. Add 10-15 lbs. of charcoal each hour while the grill is in use to maintain temperature
10. Keep a spray bottle filled with water close by to help reduce flare-ups while cooking - simply spray the coals directly to extinguish and cool area.
11. Immediately after cooking, remove grill grate and set aside to cool. This will aid in the clean-up and prevent grease from baking onto the grill top.
12. After the coals are cold, crumble the aluminum foil with ash inside and dispose of in an approved manner.

CLEANING & CARE

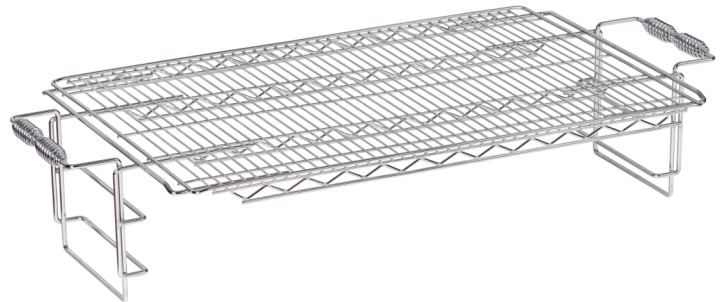
1. Immediately after cooking, remove grill grate and set aside to cool. This will aid in the clean-up and prevent grease from baking onto the grill top.
2. After the coals are cold, crumble the aluminum foil with ash inside and dispose of in an approved manner. **WARNING:** Never pour water over hot coals to extinguish as this can warp the firebox.
3. When the grill top has cooled, clean using a commercial degreaser and a pressure washer if necessary. Remove excessive carbon build-up with a non-metallic scouring pad, like Scotch-Brite. NEVER use a wire brush.
4. Clean firebox with a solution of hot soapy water and dry completely before storing. The firebox must be clean to protect the black powder coat finish.
5. If necessary, black paint can be used to touch up areas in the black powder coat.

PARTS LIST

<u>Item #</u>	<u>Description</u>
102323	2' x 3' Grill Top, Nickel Plated Steel
102309	2' x 3' Folding Leg Firebox, Black Powder Coat Finish
302264	Folding Leg (each, must buy 2 if replacing whole set)
301064	Leg Brace for M-13FB
102338	5" Swivel Caster
102336	Caster Brake for 5" Caster
102344	Caster Wrench
102337	Caster Socket



102309



102323



302264



301064



102338

<http://www.bigjohngrills.com/categories/m-13parts>

ACCESSORIES

Item #

301165

Description

VC-44: 44" Green Vinyl Cover for M-13FB



<http://www.bigjohngrills.com/pages/charcoalaccessories>

WARRANTY INFORMATION

Big John Corporation provides a warranty, to the original purchaser, for all Big John finished units for a period of 1 year from the date of sale. Any unit, or part thereof returned, freight prepaid, to our Sales & Logistics facility, will be repaired or replaced to our commercial standard, free of charge, and returned to the purchaser. Labor and transportation costs are NOT covered by this warranty. Misuse, neglect, or alteration of the product is not covered by this warranty. This warranty is established automatically upon receipt of the goods. No warranty card or registration procedures are required.

Outgoing warranty shipments must be F.O.B. factory (Bellefonte, PA). All items requested for return must be received within 30 days of the return authorization being granted to the customer or no warranty credit will be considered.

WARNINGS

FAILURE TO FOLLOW THE DANGERS, WARNINGS, CAUTIONS, AND INSTRUCTIONS OUTLINED IN THIS MANUAL MAY RESULT IN SERIOUS BODILY INJURY OR DEATH, OR CAUSE DAMAGE TO PROPERTY BY FIRE OR EXPLOSION.

- Do not use this grill unless all parts are in place. This unit must be assembled properly according to the assembly & set-up instructions listed in this manual. Failure to do so is dangerous.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this product.
- Combustible materials should never be within 12 inches of this grill in any direction.
- Do not put anything flammable in the area under the grill.
- No Big John Grills & Rotisseries equipment should be used by children.
- Accessible parts of the grill may be very hot. Keep children away when in use.
- Big John equipment should never be left unattended or moved while in operation.
- You should exercise reasonable care when operating your grill and remember it will be hot during cooking and cleaning.
- Never lean over an open grill or place hands or fingers on or under grill - surfaces and firebox are very hot.
- Should a flare-up occur, have a spray bottle with water close by to spray that area to cool it.
- Clean your Big John grill thoroughly on a regular basis.
- Keep any electrical cords or fuel supply hose away from heated surfaces at all times, especially when in use.
- Use heat-resistant barbecue gloves or mitts when operating grill.
- Do not store or lean items against grill surface while operating.