

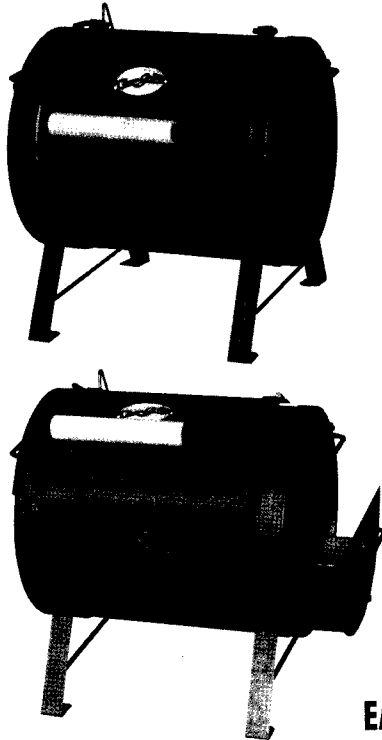
# OWNER'S MANUAL



- ✓ Parts List
- ✓ Assembly and Operating Instructions
- ✓ Recipes
- ⚠ Safety Warnings
- ✓ Accessories

## Table Top™ Charcoal Grill

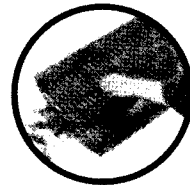
visit: [www.chargriller.com](http://www.chargriller.com)



### Model 2-2424

- **Side Air Vents**  
(Dampers) Regulate Heat and smoke
- **Heavy Steel Construction**  
Welded seams Heavy duty - Built to last for years
- **Double Steel Bottom**  
Protects from burnout while keeping heat in
- **Side Drawer**  
For Easy access to coals and ashes
- **Hinged Lid**  
For Easy access to cooking area
- **Wood Handle**  
Stay cool handle
- **Cooking Grate**  
Supports 25 lbs. of food in a 250" area
- **Cast Iron Grates**  
Even heat
- **Ash Pan**  
For easy clean up

**EASY DUMP ASH PAN**



**Easy Clean-up**

The design and configuration of Char-Griller® grills are trademarks of A & J Manufacturing, LLC.

#### **WARNING**

#### **CARBON MONOXIDE HAZARD**

Burning charcoal inside can kill you. It gives off carbon monoxide which has no odor.  
**NEVER** Burn charcoal inside homes, vehicles or tents.



#### **CAUTION!**

Read and follow all Safety Statements, Warnings, Assembly Instructions and Use & Care directions before attempting to assemble and cook.



#### **CAUTION!**

Some parts may contain sharp edges. Wear protective gloves as necessary.

# PARTS LIST AND TOOLS REQUIRED

(Tools Not Included)

• Pliers 

• 7/16" Nut Driver 

• Philips Head Screwdriver 

**HARDWARE  
USED  
WITH YOUR  
CHAR-GRILLER**

Note: Hardware bag may contain extras.

Spacer Tube  
2 pcs.

2" Hex Bolt  
2 pcs.

3/4" Hex Bolt  
6 pcs.

1/2" Hex Bolt  
12 pcs.

Hex Nut  
1/4"  
22 pcs.

Lock Washer  
8 pcs.



Front Handle  
1 pc.



Drawer Handle  
1 pc.

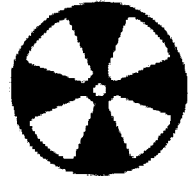


Large Side Handle  
2 pcs.

Washer  
1/4"  
4 pcs.



Damper Circle  
2 pcs.



PARTS.....	DESCRIPTION
1.....	SIDE FIRE BOX
2.....	DAMPER CIRCLE
1.....	ASH PAN DRAWER
1.....	FIRE GRATE
2.....	CAST IRON GRATES
2.....	LEG


PARTS.....	DESCRIPTION
1.....	DRAWER HANDLE
2.....	LARGE SIDE HANDLE
1.....	FRONT HANDLE
2.....	2" HEX BOLTS

PARTS.....	DESCRIPTION
12.....	1/2" HEX BOLTS
6.....	3/4" HEX BOLTS
22.....	1/4" HEX NUTS
8.....	LOCK WASHERS
2.....	SPACER TUBES
4.....	1/4" WASHER

**IMPORTANT:** SOME OF THE PAINT ON TABLE TOP WILL COME OFF, ESPECIALLY WITH A LARGE FIRE.

The paint is not warranted. The side box is not warranted against rust.

**NO RETURNS ON  
USED GRILLS**

STOP! CALL  FIRST! DO NOT RETURN PRODUCT TO STORE.

CALL (912) 638-4724 This product has been built to the highest quality standards.

Call us should you have any questions not addressed in these instructions, or for service information.

# ASSEMBLY INSTRUCTIONS

Read all safety warnings and instructions carefully  
before assembling and operating your grill.  
(Estimated Assembly Time: 15 minutes)

Note: All nuts go on the inside of the grill.

1) Remove and unwrap the grill and all of its parts from the packaging.

2) Attach the legs to the underside of the grill body using four 1/2" hex bolts and nuts. See Fig.A

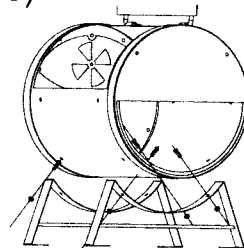


FIG.A

3) Attach the wood handle to the lid using two 1/2" hex bolts and nuts. Put lock-washers under nuts. See Fig.B

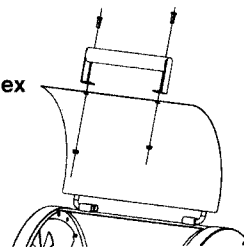


FIG.B

4) Attach a long metal handle to each side of the grill body with two 1/2" hex bolts and nuts. See Fig.C

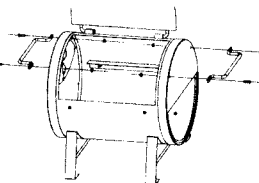


FIG.C

5) Attach the small metal "U" shaped handle to the side of the drawer with hex nuts. See Fig.D

6) Attach a damper circle to each side of the grill with 1/2" hex bolts, flat washer, lock washers and hex nuts. Starting from the outside going in: the 1/2" hex bolt goes through the flat washer then side drawer wall then the damper circle then another flat washer then a lock-washer then 1/2" hex nut. See Fig.D

7) Install the slide in drawer making sure the edges of the ash pan go under the guides that are welded to the inside of the body. See Fig.D

8) Finally install the fire grate and cast iron grates. See Fig.D

9) Tighten ALL Nuts and Bolts.  
Congratulations! Assembly complete!

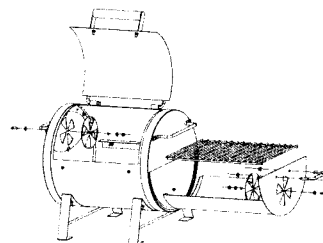


FIG.D

# ASSEMBLY INSTRUCTIONS

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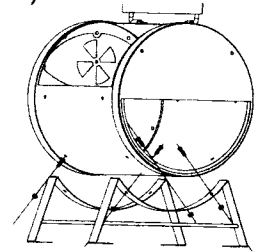


FIG.A

3) Attach the wood handle to the lid using two 1/2" hex bolts and nuts. Put lock-washers under nuts. See Fig.B

4) Attach a long metal handle to each side of the grill body with two 1/2" hex bolts and nuts. See Fig.C

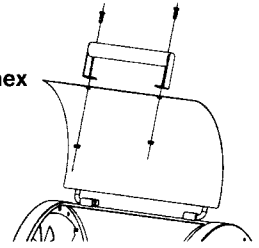


FIG.B

6) Attach a damper circle to each side of the grill with 1/2" hex bolts, flat washer, lock washers and hex nuts. Starting from the outside going in: the 1/2" hex bolt goes through the flat washer then side drawer wall then the damper circle then another flat washer then a lock-washer then 1/2" hex nut. See Fig.D

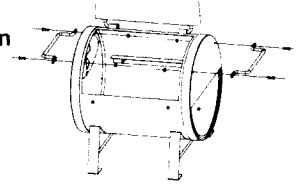


FIG.C

7) Install the slide in drawer making sure the edges of the ash pan go under the guides that are welded to the inside of the body. See Fig.D

8) Finally install the fire grate and cast iron grates. See Fig.D

9) Tighten ALL Nuts and Bolts.  
Congratulations! Assembly complete!

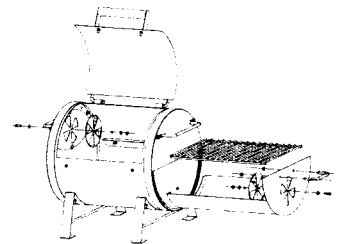


FIG.D

# IMPORTANT SAFETY WARNINGS



**READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY  
BEFORE ASSEMBLING AND OPERATING YOUR GRILL**



## **WARNING**

- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Keep children & pets away from grill. Supervision is necessary and do not leave grill unattended when in use. Use caution when moving grill to prevent strains. Keep grill at least 15 feet from any combustible material (decks, buildings, fences, trees, bushes, etc.).
- When adding charcoal and/ or wood, use extreme caution.
- Never move grill when it is in use or when it contains hot coals or ashes.
- Do not place grill near flammable liquids, gases or where flammable vapors may be present.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body safe from hot steam and flame flare-ups.
- Do not exceed a temperature of 400 F. Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- Always wear oven mitts to protect hands from burns. Avoid touching hot surfaces.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support brackets. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
- Close lid and all dampers to help suffocate flame.
- Always hold an open lid from the wooden handle to prevent it from closing unexpectedly.
- Never leave coals and ashes unattended. Before grill can be left unattended, coals and ashes must be removed. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a noncombustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- To protect against bacteria that could cause illness, keep all meats and refrigerated and thaw in refrigerator or microwave; keep raw meats separate from other foods; wash everything that contacts raw meats; cook thoroughly; and refrigerate leftovers immediately. Cook meats medium to well done.

# GRILL PREPARATION & OPERATING INSTRUCTIONS

PLEASE NOTE: NO RETURNS ON USED GRILLS




Read all safety warnings and instructions carefully  
Before assembling and operating your grill.

1. Cure GRILL prior to your initial use to protect the exterior finish and to prevent unnatural flavors to your first meals.  
(A) Lightly coat ALL INTERIOR SURFACES (including GRILLS, GRATES, AND INSIDE OF BARREL.) with vegetable oil.  
(B) Build a medium sized fire on the FIRE GRATE and replace COOKING GRATE. (C) After coals ash over, close lid and heat at approximately 250° F for two hours. You can **lightly** coat the exterior of the grill body (while warm) with vegetable oil. This will extend the life of the finish, much like waxing a car. Your GRILL will then be ready for use. NOTE: Grill will drip a lot of oil during this process and for several uses but will slow over time.

**NEVER EXCEED 400 BECAUSE THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE TOUCH-UP. THIS UNIT IS NOT WARRANTED AGAINST RUST.**

2. To START FIRE – stack 15 briquets in pyramid and saturate with lighter fluid (DON'T USE GASOLINE). Light coals in several places, close lid after briquets ash over or 1/2 gray, spread them out and start cooking. If one end burns faster, use tongs to move coals from one end to the other for even heat. **ALWAYS FOLLOW CHARCOAL AND LIGHTER FLUID**

** MANUFACTURERS' INSTRUCTIONS AND WARNINGS. USE OUTDOORS ONLY ON NONCOMBUSTIBLE SURFACE – 15' AWAY FROM WOOD AND COMBUSTIBLE MATERIAL.**

3. Control heat with amount and type of FUEL, DUAL DAMPERS and ADJUSTABLE FIRE GRATE. Adjust GRATE one end at a time. Wood burns hotter than coals. More airflow is more heat.
4. For no flare-ups, cook with lid in the down position. Add water soaked hardwood chips for a smoked flavor.
5. Burn out may be rust out. Ashes left in bottom too long hold moisture and rust through any thickness of steel.
6. Do not use self-starting charcoal as it will give unnatural flavor. Burn lighter fluid completely before closing lid.
7. After using, coat vegetable oil on interior grates and bare metal while warm to reduce rust. On the EXTERIOR, remove rust with wire brush and touch up with a high heat paint, available at most hardware/auto stores.
8. HINT: If cast iron grates get caked, put them in self cleaning oven. They come out like new, but need re-seasoning.
9. HEAT GAUGE may obtain moisture, which will steam out during cooking. Gauge may be calibrated in oven.

**NOTE:** Smoke will escape from areas other than the smokestack. This should not affect your cooking.

## GRILLING RECIPES

Grilling - DIRECT METHOD

Cook food directly above coals. Generally speaking, to grill meats, raise fire grate to high position (hot) and sear for one minute on each side with the lid open to seal in flavor and juices. Then lower fire grate to medium position with lid closed and cook to desired doneness. Control heat with dual dampers.

Cooking with a **MEAT THERMOMETER** ensures food is fully cooked. Insert into thickest part not touching bone & allow five minutes to register. Internal temperatures for BIRDS should be 170° to 180° and meat should be 140° for rare, 160° medium and 170° for well done.

**STEAK (& ALL MEATS):** Season to taste with salt, pepper, or garlic salt and place on cooking grill. To seal in flavor and juices, sear steaks with fire grate in highest position for 1 or 2 minutes on each side with lid up. Then lower fire grate and close lid. Finish cooking each side 5 to 10 minutes depending upon the thickness and desired doneness. Turn steaks twice. Grill approximately 5 minutes per side for rare 1" thick steaks; and 10 minutes per side for 2" thickness.

**BETTER BARBECUE:** Place grilled meat back in the marinade for several minutes before serving – it will become tastier and juicier.  
**CAUTION:** Boil extra marinade first to kill bacteria remaining from the raw meat.

# GRILLING RECIPES (continued)

## Grilling - DIRECT METHOD

**MARINATED FLANK STEAK** – Mix marinade ingredients in nonmetal dish. Let steak stand in marinade for no less than 4 hours in refrigerator. Brown each side for 5 minutes, but center should remain rare. Cut steak diagonally across the grain into thin slices before serving. Grill with fire grate in high (hot) position with lid open or closed.

**MARINADE:** 1/2 cup vegetable or olive oil, 1/3 cup soy sauce, 1/4 cup red wine vinegar, 2 tbs. Lemon juice, 1 tsp. Dry mustard, 1 minced clove garlic, 1 small minced onion, 1/4 tsp pepper.

**QUAIL OR DOVES** – Cover birds in Italian dressing (Good Seasons or Kraft Zesty), marinate overnight, pour off dressing and cover with Texas Pete Hot Sauce for 6 hours. Wrap birds in thick bacon secured by a toothpick. \*Place on grill – keep turning until bacon is black. Grill for 20 minutes. Sear with lid open and fire grate in high (hot) position for 1 min each side before lowering grate and closing lid. \*OR SMOKE by placing birds in center of GRID with fire in both ends of FIRE BOX.

**KABOBS** – Alternating on skewers any combination of meat, onions, tomatoes, green peppers, mushrooms, zucchini, circular slice of corn-on-the-cob, or pineapple. Meat could consist of chunks of shrimp, scallops, lobster, chicken, sausage, pork, beef, etc. Marinate the meat in refrigerator for several hours. Grill each side approximately 7 minutes turning occasionally while basting with marinade. Leave a small amount of room between pieces in order to cook faster. Grill with lid up and the fire grate in the lowest position. See marinade recipe on last page.



**KABOB MARINADE:** Mix 1 cup soy sauce, 1/2 cup brown sugar, 1/2 cup vinegar, 1/2 cup pineapple juice, 2 teaspoons salt, 1/2 teaspoon garlic powder and bring to a boil. Marinate beef in mixture a minimum of 4 hours.

**HOT DOGS** – Grill with lid up and fire grate in high (hot) position for approximately 6 minutes, turn every few minutes.



**HAMBURGERS** – Mix in chopped onions, green peppers, salt, sear 3/4 inch patties on each side with fire grate in high position for a few minutes. Lower fire grate to medium position and grill with lid down to avoid flare-ups. Cook each side 3 to 7 minutes according to desired doneness. Cook ground meat to 150 internally or until juice runs clear (free of blood) for prevention of Ecoli.

Burgers can be basted with marinade when turning and/or other ingredients can be mixed in with the ground beef such as chili sauce or powder; or you may marinate by allowing to stand in marinade for 1 or 2 hours at room temperature before cooking; or let stand in covered dish in refrigerator up to 24 hours. Bring to room temperature before cooking.



**SHRIMP (Peeled) & Crayfish** – Place on skewers, coat with melted butter and garlic salt. Grill 4 minutes on each side or until pink. Cocktail sauce optional.

**BAKED POTATOES** – Rub with butter and wrap in foil and cook on grill with lid down for 50 minutes. Turn after 25 minutes (no need to turn if smoked). Squeeze for doneness.

**SWEET CORN IN HUSKS** – Trim excess silk from end and soak in cold salted water 1 hour before grilling. Grill 25 minutes – turning several times.

**SWEET CORN IN FOIL** – Husk and wash. Rub with butter and season with salt and pepper. Wrap each ear in foil and grill for 30 minutes turning several times (no need to turn if smoked).



**GRILLED VEGETABLES** – Slice 1/4" thick and soak in olive oil prior to grilling to prevent burning. Grill for 9 minutes each side.

