

DELTA GRILL & SMOKER COALSMITH SERIES

ASSEMBLY & OPERATING INSTRUCTIONS



This instructions manual contains important information necessary for the proper assembly and safe use of the appliance.

Read these instructions and warnings carefully so as to familiarize yourself with the appliance before operating the appliance.

Keep this manual for future reference.



megamaster™
TOGETHER, MADE BETTER™

Questions, problems, missing parts? Before returning to your retailer, call our Customer Service Department at Tel: (010) 001 6342, 8 a.m. - 5 p.m., CAT, Monday-Friday. Or send us an E-mail at service@megagroup.co.za visit us online at: www.megamaster.co.za

THIS MANUAL IS DESIGNED TO FIT INTO THE BOTTOM DRAWER, BUT THAT'S NOT WHERE IT BELONGS

*We get it. You've just unboxed your Megamaster **Delta Grill & Smoker** and you can't wait to fire it up. Those steaks, fish, vegetables and everything else you could possibly imagine certainly aren't going to braai themselves.*

At Megamaster, we believe anything worth doing is worth doing well. That's why, as with all of our products, we've put a lot of thought and effort into this user manual. It really is the first step towards making your time with friends, family and flavour truly better.

*Manufactured in China. Distributed by Megamaster
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www.megamaster.co.za*

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At Megamaster, we understand that the warmth of the flames is really the warmth of human connection. And that the more we kindle it, the brighter it burns. Times may change. Technology may come or go. But there will always be one real and meaningful place for us to gather. For hugs. For smiles. For literally laughing out loud. Where our hearts and minds are free because we have everything we truly need.

We believe that, in those moments, it's more than a braai. It's a celebration. It's together, made better.

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- This barbecue will become very hot, do not move it during operation!
- Do not use indoors!
- Do not use spirit or petrol for lighting or re-lighting!
Use only firelighters complying to EN 1860-3!
- Keep away from children and pets!

WARNING

*Outdoor use only. **DO NOT** use grill indoors or in an enclosed or non-ventilated area.*

Keep a fire extinguisher near this product at all times.

*Household use only. **DO NOT** operate this grill for other than its intended use.*

Some parts of this grill have been pre-oiled at the factory. Please burn off the oils before cooking.

Do not wear loose clothing when using grill or allow hair to come in contact with grill.

Never use grill on a wooden surface or other flammable surfaces. Use grill only on a hard, stable surface that can support the grill's weight.

Keep 3 meters of clearance between grill and any combustible materials when grill is in use (including, but not limited to bushes, shrubs, trees, leaves, grass, wooden decks or fences, buildings, etc.).

Keep grill away from gasoline and/or other flammable liquids, flammable gases, flammable vapors, or areas where these may be present. Do not store or use grill in these areas.

In windy conditions, place in an outdoor area that is sheltered from wind.

Keep out of reach of children and pets, store out of reach of children when not in use.

When moving or lifting grill, use caution to avoid back strains or injuries.

Do not try to move or reposition grill while it is in use.

Don't place goods over 10kgs on each side shelf.

Do not use gasoline, kerosene, or alcohol to light charcoal. Using any of these products (or similar products) could cause a flare up, flash fire, or explosion. Severe bodily injury could be result.

If using lighter fluid to start fire, leave the roll top hood open until briquettes are ashed over and lighter fluid has burned off. Closing hood too soon could cause fumes from the lighter fluid to accumulate inside the grill. This could cause a flare up or explosion when the hood is opened.

Do not add lighter fluid to warm or hot coals. A flash fire may result that could cause bodily injury.

Do not add instant light charcoal briquettes to an existing fire. A flash fire may result that could cause bodily injury.

Do not light and operate grill without the slide out ash pan in place.

Do not leave hot grill or hot coals and ashes unattended.

Do not remove or empty slide out ash pan until coals and ashes have completely cooled.

Allow the unit to cool completely before conducting any routine cleaning or maintenance.

WHEW,

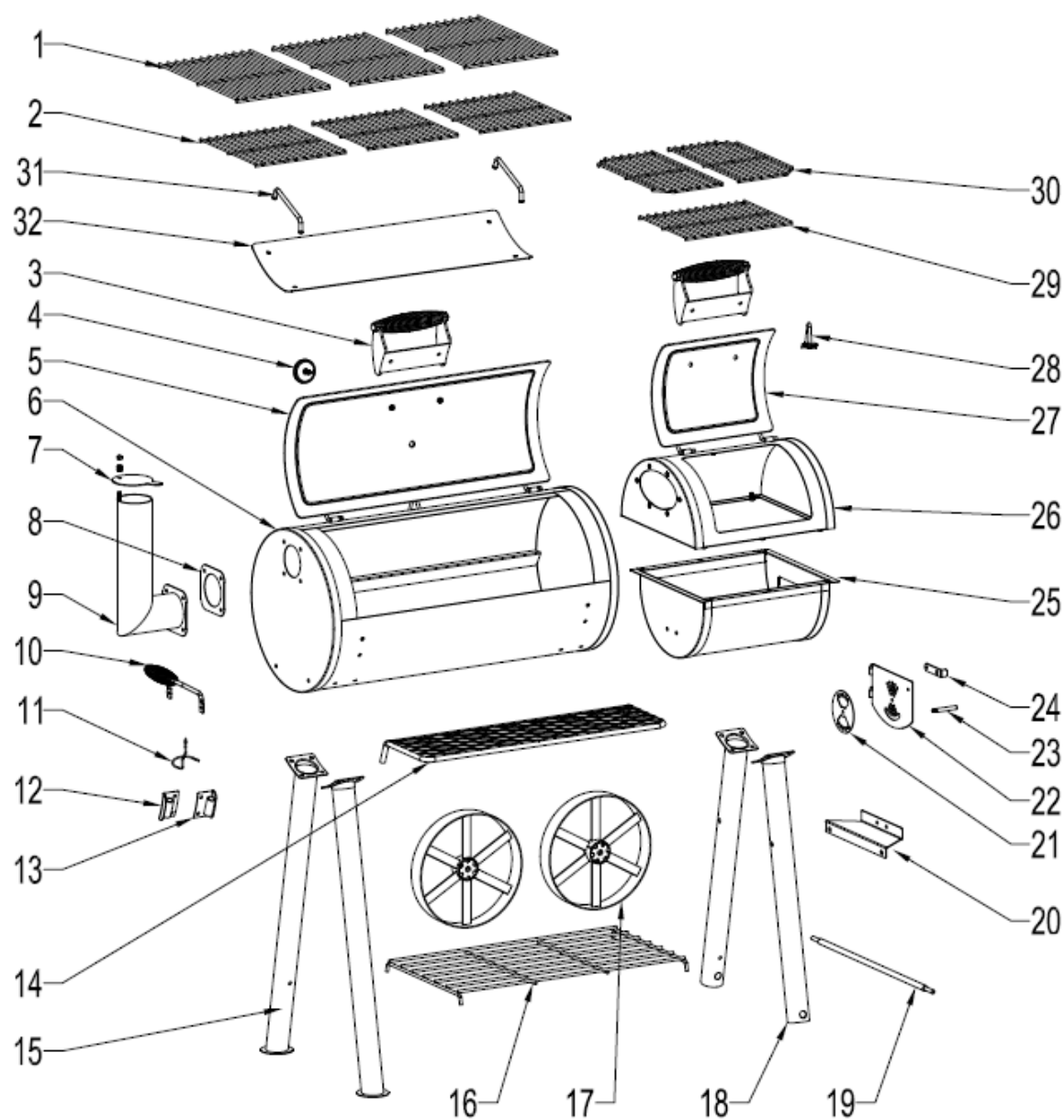
We feel much better knowing you're safer for having taken the time to go through that first section thoroughly.

Now, let's get on with putting your Megamaster braai together so you can unleash your inner kebab / pesto mushrooms / gourmet boerie roll rockstar!

PACKING LIST

Part No.	Description	Qty.	Part No.	Description	Qty.
1	Cooking Grills	3	21	Air Shutter	1
2	Charcoal Grates	3	22	Firebox Side Door	1
3	Lid Handles	2	23	Air Shutter Handle	1
4	Temperature Gauge	1	24	Latch	1
5	Lid	1	25	Firebox Down	1
6	Chamber	1	26	Firebox Up	1
7	Smoke Stack Damper	1	27	Firebox Lid	1
8	Smoke Stack Gasket	1	28	Firebox Lid Stop	1
9	Smoke Stack	1	29	Firebox Charcoal Grate	1
10	Side Handle	1	30	Firebox Cooking Grates	2
11	Grease Cup Holder	1	31	Ash Pan Handles	2
12	Front Table Rack L	1	32	Ash Pan	1
13	Front Table Rack R	1			
14	Front Table	1			
15	Long Legs	2			
16	Bottom Table	1			
17	Wheels	2			
18	Wheel Legs	2			
19	Wheel Axle	1			
20	Firebox Rack	1			

COMPONENT VIEW



TO MAKE YOUR ASSEMBLY EXPERIENCE EVEN BETTER, WE RECOMMEND THAT YOU:

*Set aside 40 minutes to an hour, blast
your favourite album in the background
Pour yourself something cold to sip on.
Invite some friends over, as it won't be
long before your Megamaster is ready to
start making your good times even better!*

PARTS BAG CONTENTS

1	M6*12	47PCS
2	M6*14	1 PC
3	M5*12	1 PC
4	M5*14	1 PC
5	LOCKING NUT M8	2 PCS
6	M6	32PCS
7	LOCKING NUT M6	1 PC
8	M5	3 PCS

M6*12 47PCS



M6*14 1PC



M5*12 1PC



M5*14 1PC



M8 2PCS



M6 32PCS

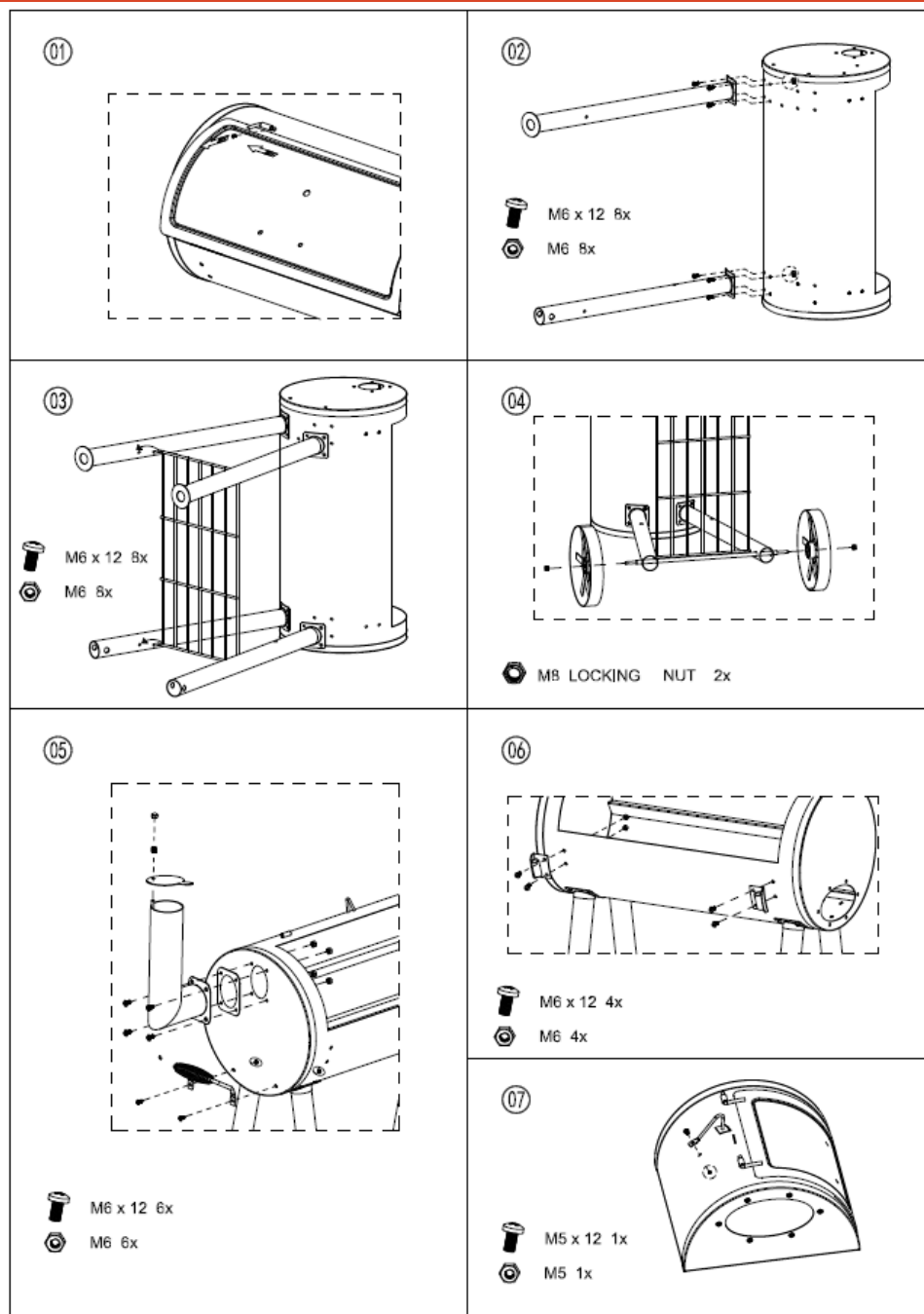


LOCKING NUT M6 1PC

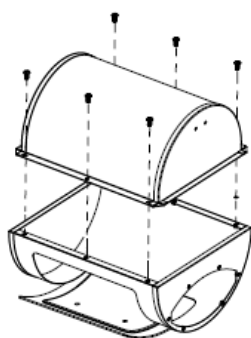


M5 3PCS



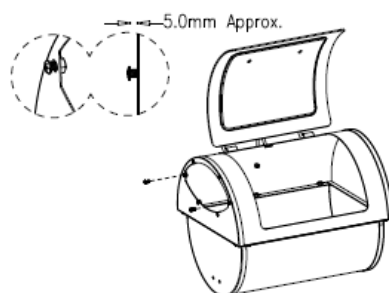


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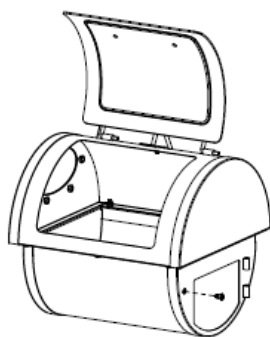
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09



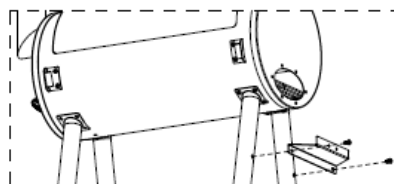
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10



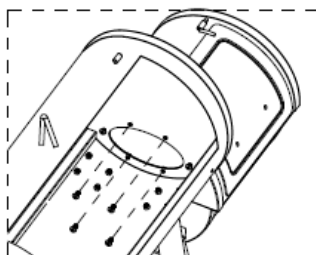
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11



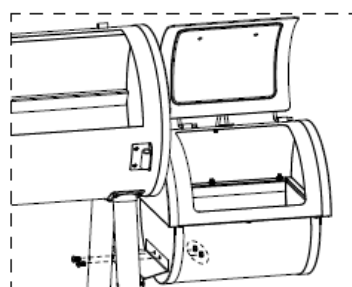
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12

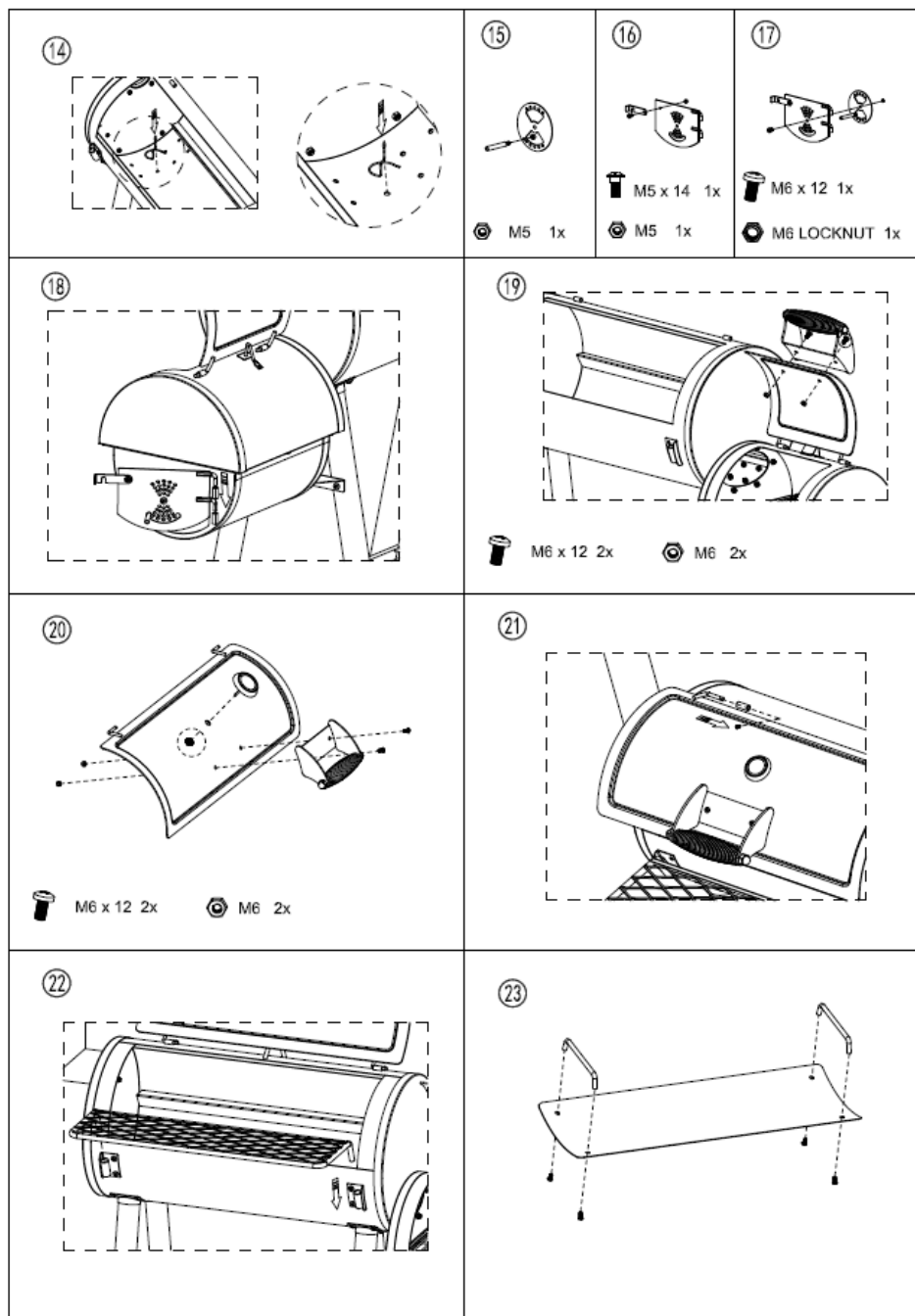


M6 x 12 4x

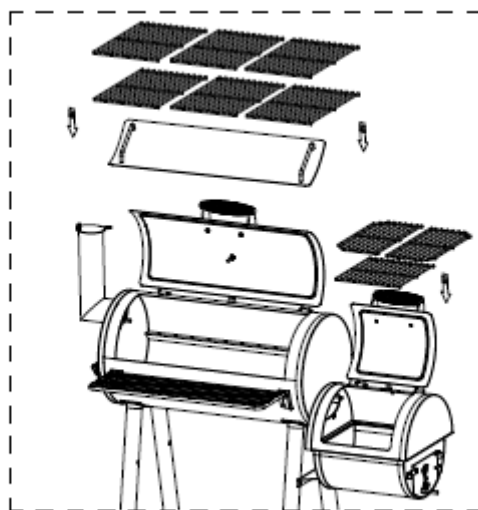
13



M6 x 12 2x
 M6 2x



24



GREAT JOB!

You nailed it, and got a light workout in the process. Almost time to do the happy dance.

**DANGER!****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.

This grill has an adjustable charcoal tray. By lifting/lower the handles on each side, the charcoal tray can be raised or lower to desired height. This allows for different heat settings depending on the food you are cooking and the temperature you want to cook at. It also allows easy cleaning of the interior of the firebox after the unit has cooled down completely. It is not recommended to raise a fully loaded charcoal tray higher than the middle height setting.

NOTE:

- *The grate is coated with porcelain which is a fragile coating. Handle with care to avoid damage. Do not cool the grate in cold water while it is still hot or the grate coating may crack. Let the grate cool off by itself.*
- *Some parts of this grill have been pre-oiled at the factory. Please burn off the oils before cooking.*

WARNING

Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.

Keep away from children and pets.

Do not move this unit during operation.

Never substitute gasoline, kerosene or alcohol for charcoal starter: in some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.

LIGHTING THE FIRE

Open the hood of your CHARCOAL GRILL AND SMOKER, as well as all of the butterfly dampers. Remove the cooking grates. Add charcoal. Do not put more than 3 Kg of charcoal briquettes or lump charcoal into the pan. Lower the adjustable charcoal pan to its lowest setting – use charcoal lighters to start the fire, following directions supplied by the manufacturer of the fire lighters.

Allow the charcoal enough time to completely ash over before beginning to cook, so that the lighter fluid has enough time to burn off. Starting to cook too soon can leave your food tasting like lighter fluid. After ash-over is complete, use long-handled tongs to spread the charcoal into a single layer on the pan.

Chimney starters, electric starters, or other types of fire starters may be used instead of lighter fluid to light the fire – but only according to those manufacturers' instructions. When using charcoal lighting fluid, allow charcoal to burn with grill lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion when lid is opened.

CONTROLLING THE FIRE

Allow enough time for properly building the fire and getting the grill up to desired temperature before attempting to cook. You simply cannot cook properly in a cold grill, nor can you nurse a fire to life while busy with the food. Both deserve your best! Once a fire is burning happily, it is easy to keep it going with just a little attention. You will be pleased at how long your CHARCOAL GRILL AND SMOKER will burn on a little charcoal.

Rising heat will move up and out of the grill, pulling in cooler air behind it, which provides oxygen for the fire. Your CHARCOAL GRILL has butterfly dampers that control airflow, which lets you fine tune the temperature.

NOTE: Dampers will become very hot after lighting the charcoal - be sure to wear insulated grill mitt during adjustment.

After the fire is established and the grill reaches the desired cooking temperature, the butterfly dampers can be left completely open, providing maximum airflow for a higher temperature or closed as needed to decrease airflow for a lower temperature.

Use the color-coded temperature gauge to monitor the grill temperature.

Fully opening the upper chimney on one side and fully opening the opposite lower damper (closing the remaining damper) will create a convection effect inside the grill when hood is closed. This will allow for extended cooking times when Smoking.

The adjustable charcoal grate can also be used to control the temperature.

Raise it to its highest setting for quick searing and lower it to its lowest setting for slow cooking.



USING CHARCOAL AND SMOKING WOOD

CHARCOAL

Your CHARCOAL GRILL AND SMOKER is made to burn either charcoal briquettes or natural wood lump charcoal — both of which have different cooking attributes. Briquettes typically provide longer burn times than lump charcoal — but lump charcoal burns hotter than briquettes. Using the charcoal pan access door to add more charcoal makes both briquettes and lump easy and convenient for extended cooking times.

SMOKING WOODS

Adding smoking woods to your CHARCOAL GRILL AND SMOKER is an easy and effective way to create wonderful flavor combinations for all types of grilled, barbecued, or slow smoked foods. Wood chips are typically used for shorter cooking times, where chunks are better for longer cooking times.

When choosing smoking woods, the rule of thumb is to use a fruited hardwood — from a tree that bears a nut, fruit, or berry. The most popular and widely available smoking woods are hickory and mesquite. Hickory imparts a milder flavor, where mesquite is more intense. Other common wood varieties are oak, apple, pecan, cherry, etc.

It is important to never use pine, cedar, or kiln dried wood — and any smoking woods should be well cured. Green wood still contains all the sap and moisture needed to keep the tree alive, and will impart a super strong-tasting smoke that will turn your foods black. Also, when you try burning greenwood, it is hard to reach a good temperature, because all the moisture inside the wood almost puts the fire out while it's burning. Well-cured wood lights easily, maintains cooking temperature, and produces a great tasting smoke flavor that isn't too strong.

The amount of smoke flavor imparted to your food can be controlled by not just the type of wood you use (whether a mild wood or more intense), but also by the length of time the meat is smoked. Barbecuing typically adds more smoke flavor to food than grilling, due to the longer cooking times. You can also control the amount of smoke flavor by wrapping meats in aluminum foil for part of the cooking process. Cook meat for 1/2 to 2/3 of the total cooking time, or until it looks to be the perfect color. Then wrap the meat in foil and finish cooking the meat until done.

COOKING METHODS

You can use your GRILL AND SMOKER to cook three different ways—depending on the type of food, and how you want to prepare it.

GRILLING

Grilling is cooking directly over the fire, using direct heat. This method is the quickest and works well for food that is tender before you cook it— including steaks, beef or pork tenderloin, burgers, hot dogs, sausages, chicken, seafood, etc. Vegetables are also wonderful when grilled.

Grilling uses very high temperatures that are over 165°C / 325° F. When cooking at these temperatures, it is important to carefully watch your food to keep it from burning. Also, closing the lid to put out any grease flare-up that may occur when flipping burgers or steaks.

BARBECUING

Barbecuing is cooking using indirect heat and smoke. This method takes a little longer, but can be used for nearly any kind of food you want to cook (including those above). As barbecuing uses lower temperatures and longer cooking times— this method works best for cuts of meat that need time to tenderize— such as ribs, brisket, pork shoulder, wild game, etc.

Barbecuing uses temperatures from 110°C / 225° F to 165°C / 325° F. Try to maintain 135°C / 275° F for optimal results. Use your imagination when barbecuing, as the possibilities are endless!

SLOW SMOKING

Slow smoking uses much lower temperatures and much longer cooking times. Slow smoking is actually a way to cure meats rather than cook them. Slow smoking is ideal for turkeys, chickens, beef briskets, cheese and sausage.

Slow smoking uses temperatures that range from 60°C / 140° F to 110°C / 225° F. Most slow smoking recipes call for the use of a saline brine that helps preserve the meat and avoid bacterial contamination during the cooking process.

CARE & MAINTENANCE

GRILL MAINTENANCE

Frequency of cleaning is determined by how often the grill is used. Make sure coals are completely extinguished and the grates are cooled down before cleaning inside of the unit. To remove the stains on the lid and front panel caused by the fumigation while grilling, use of a cleaning pad is recommended. Wipe out the interior of unit with cloth or paper towel. Clean the grates with warm water and pat dry. The coating is fragile. Do not knock, hit or drop the grates.

WARRANTY



The manufacturer warrants to the original consumer-purchaser only that this product (*Model DJ12803GLG*) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and/or freight pre-paid by the consumer, for review and examination. Megamaster obligation is limited to repair, replacement, or depreciated value, at the option of Megamaster.

•1 year LIMITED warranty (**Does not cover dropping, chipping, scratching, cracking, surface corrosion, scratches or rust.*)

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. Reasonable proof of your date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in South Africa only, is only available to the original owner of the product and is *not transferable*. Manufacturer requires, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. Missing parts needs to be reported within 7 days of purchase. This limited warranty applies to the functionality of the product **ONLY** and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or misuse of product.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside South Africa.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and/or reseller.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Megamaster Customer Service
PO Box 15, Woodlands, 0072, South Africa**

All consumer returns, parts orders, general questions, and troubleshooting

assistance can be acquired by calling 010 001 6342 or sending an e-mail to service@megagroup.co.za

THANK YOU.

YOU ARE NOW A MEGAMASTER MANUAL PRO.

Get out there and enjoy making your braaing experience even better.

For great inspiration and recipes to use on your grill and smoker, check out the recipe pages on our website www.megamaster.com

Finally, don't forget to keep this manual in a safe place for future reference.

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