

m. **MEGAMASTER**



ASSEMBLY & OPERATING INSTRUCTIONS

Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before using your charcoal kettle grill. Keep these instructions for future reference

www.megamaster.co.za

Manufactured in China · Distributed by Mega Group · PO Box 15, Woodlands, 0027, South Africa · Tel: +27(0)12 802 1515

⚠ WARNING
FOR OUTDOOR USE ONLY.

⚠ WARNING
To reduce the risk of fire burn hazard or other injury, read the manual carefully and completely before using your charcoal kettle.

Table of Contents

| | | | |
|-----------------------|------|-------------------------------|-------|
| Safety Instructions | 2-3 | Installation Final Check List | 16 |
| Package Content List | 4-5 | Operating Instructions | 17-20 |
| Explode View | 6 | Care and Maintenance | 20 |
| Part List | 7 | Trouble Shooting | 21 |
| Hardware Contents | 8 | Warranty Information | 22 |
| Assembly Instructions | 9-15 | | |

Safety Instructions

Please read the following instructions carefully before attempting to assemble, operate or install the product. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions regarding the product please call customer service at (+27) 12 802 1515.

WARNING

This outdoor cooking appliance is not intended to be installed in or on boats and other recreational vehicles.

Safety Instructions

1. The charcoal kettle must never be used indoors or for heating purposes.
2. Do not repair or replace any part of the charcoal kettle unless specifically recommended in this manual. All other service should be referred to a qualified technician. This charcoal kettle is not intended to be installed in or on recreational vehicles or boats.
3. Children should not be left alone or unattended in an area where the charcoal kettle is being used. Do not allow them to sit, stand or play in or around the charcoal kettle at any time.
4. Do not touch the charcoal kettle while the charcoal kettle is in operation, or until the charcoal kettle has cooled down after use.
5. Do not use gasoline, alcohol, or other highly volatile fluids to ignite charcoal. If using charcoal starter fluid(not recommended),remove any fluid that may have drained through the bowl vents before lighting the charcoal.
6. Do not add charcoal starter fluid or charcoal infused with charcoal lighter fluid to already hot or warm charcoal. Cap starter fluid after use and place a safe distance away from the grill.
7. Use heat-resistant braai mitts or gloves while cooking, adjusting air vents(dampers), adding charcoal and handling thermometer or lid.
8. Extinguish charcoal when finished cooking. To extinguish, close bowl vent and lid damper and place lid on bowl. Do not use water to control flare-ups or to extinguish charcoal.
9. Never dump hot charcoal where it might be stepped on or be a fire hazard. Never dump ashes or charcoal before they are fully extinguished.
10. Do not use this charcoal kettle unless all parts are in place. This charcoal kettle must be properly assembled according to the assembly instructions. Improper assembly may be dangerous.
11. Do not leave the charcoal kettle unattended while cooking.
12. Do not operate the charcoal kettle under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.
13. Keep the area surrounding the charcoal kettle free from combustible materials including, fluids, trash and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

Package Content List

1 Bowl ---1pc



2 Leg cap, top ---3pcs



3 Top leg ---3pcs



4 Bottom leg C---1pc



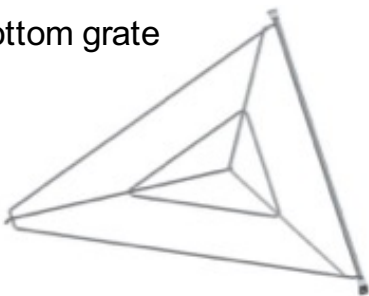
5 Bottom leg B ---1pc



6 Bottom leg A ---1pc



7 Cart bottom grate
---1pcs



8 Wheel ---2pcs



9 Wheel cap ---2pcs



10 Lid handle assembly ---1pc



Package Content List

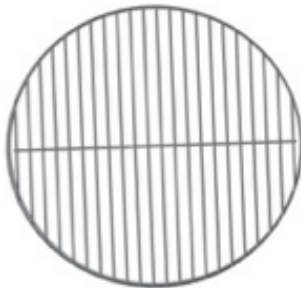
11 Bowl vent assembly ---1pc



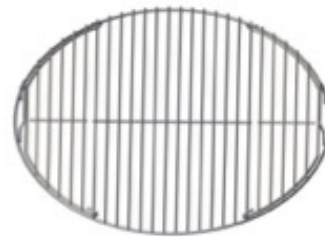
12 Ash catcher ---1pc



13 Charcoal grate ---1pc



14 Cooking grate ---1pc



15 Temperature gauge ---1pc



16 Lid assembly ---1pc



17 Lid hook ---1pc



18 Lid handle decorative sheet ---1pc



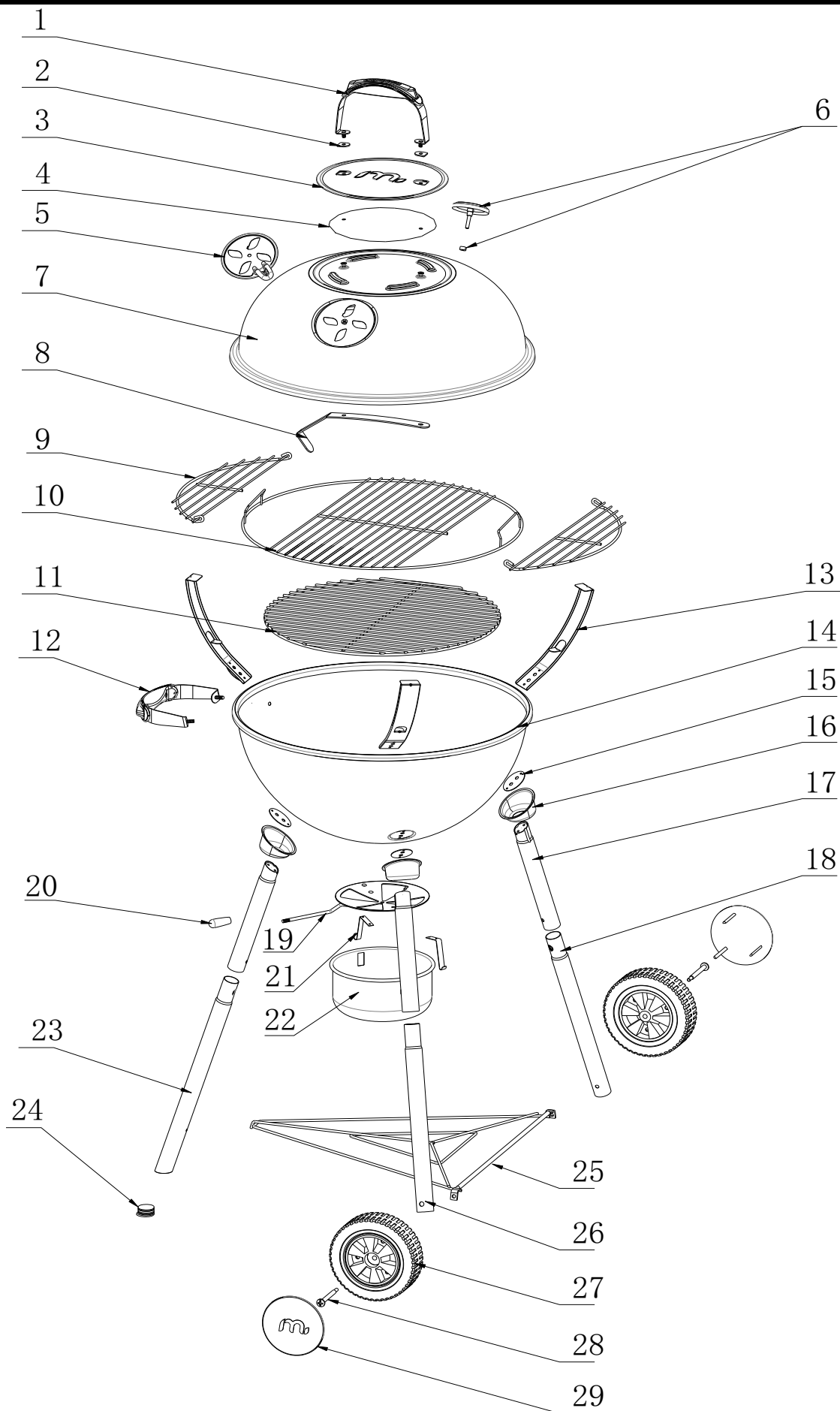
19 Bowl handle assembly---1pc



20 Heat shield piece---1pc



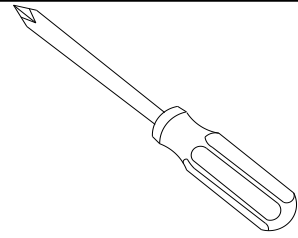
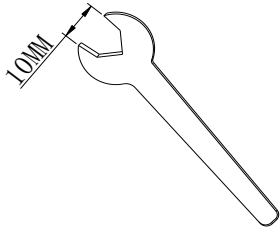
Parts Diagram



Part List

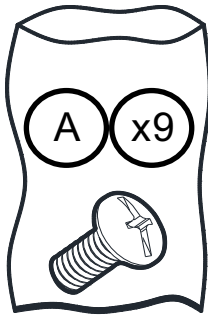
| No. | Part(Description) | Warranty coverage(year) | QTY |
|-----|-------------------------------|-------------------------|-----|
| 1 | Lid handle assembly | 1 | 1 |
| 2 | Mica plate | 1 | 2 |
| 3 | Lid handle decorative sheet | 1 | 1 |
| 4 | Heat shield piece | 1 | 1 |
| 5 | Lid damper | 1 | 1 |
| 6 | Temperature gauge | 1 | 1 |
| 7 | Lid | 1 | 1 |
| 8 | Lid hook | 1 | 1 |
| 9 | Hinged cooking grate | 1 | 2 |
| 10 | Cooking grate | 1 | 1 |
| 11 | Charcoal grate | 1 | 1 |
| 12 | Bowl handle assembly | 1 | 1 |
| 13 | Cooking grate support bracket | 1 | 3 |
| 14 | Bowl | 1 | 1 |
| 15 | Bowl pad | 1 | 3 |
| 16 | Leg cap, top | 1 | 3 |
| 17 | Top leg assembly | 1 | 3 |
| 18 | Bottom leg C | 1 | 1 |
| 19 | Bowl vent assembly | 1 | 1 |
| 20 | Handle of bowl vent | 1 | 1 |
| 21 | Ash catcher hook | 1 | 2 |
| 22 | Ash catcher | 1 | 1 |
| 23 | Bottom leg A | 1 | 1 |
| 24 | Leg cap, bottom | 1 | 1 |
| 25 | Cart bottom grate | 1 | 1 |
| 26 | Bottom leg B | 1 | 1 |
| 27 | Wheel | 1 | 2 |
| 28 | Wheel axle | 1 | 2 |
| 29 | Wheel cap | 1 | 2 |

Tools Needed

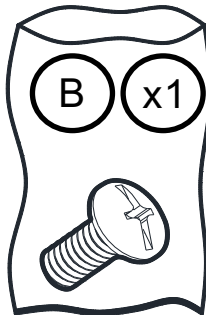


Hardware package list

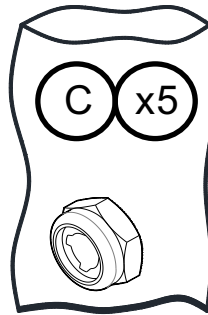
Truss head screw
M5x 16mm



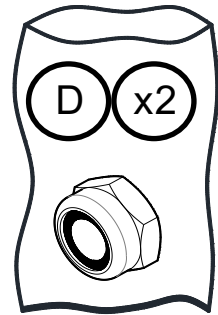
Truss Head Screw
M6x 15mm



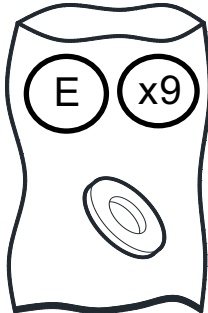
Nut M6



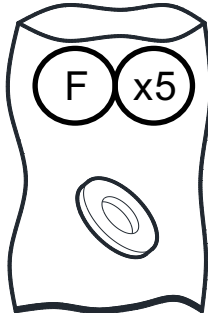
Axle Nut
M6



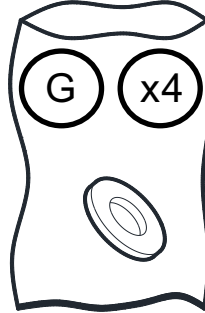
Flat Washer
M5



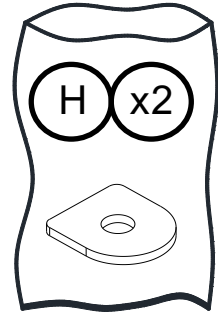
Flat Washer
M6



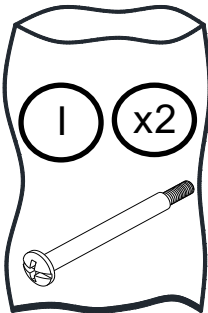
Teflon Washer
M6



Heat Insulating
Spacer

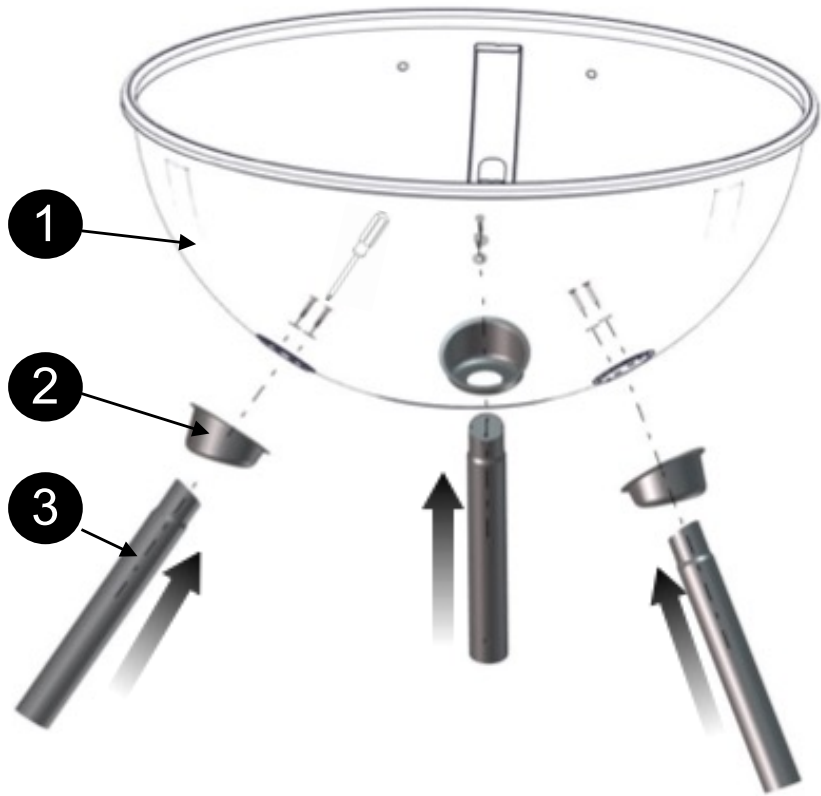
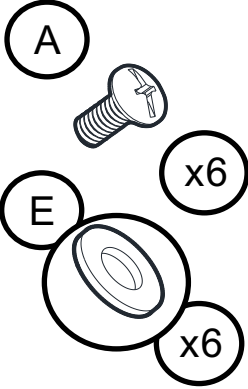


Wheel Axle

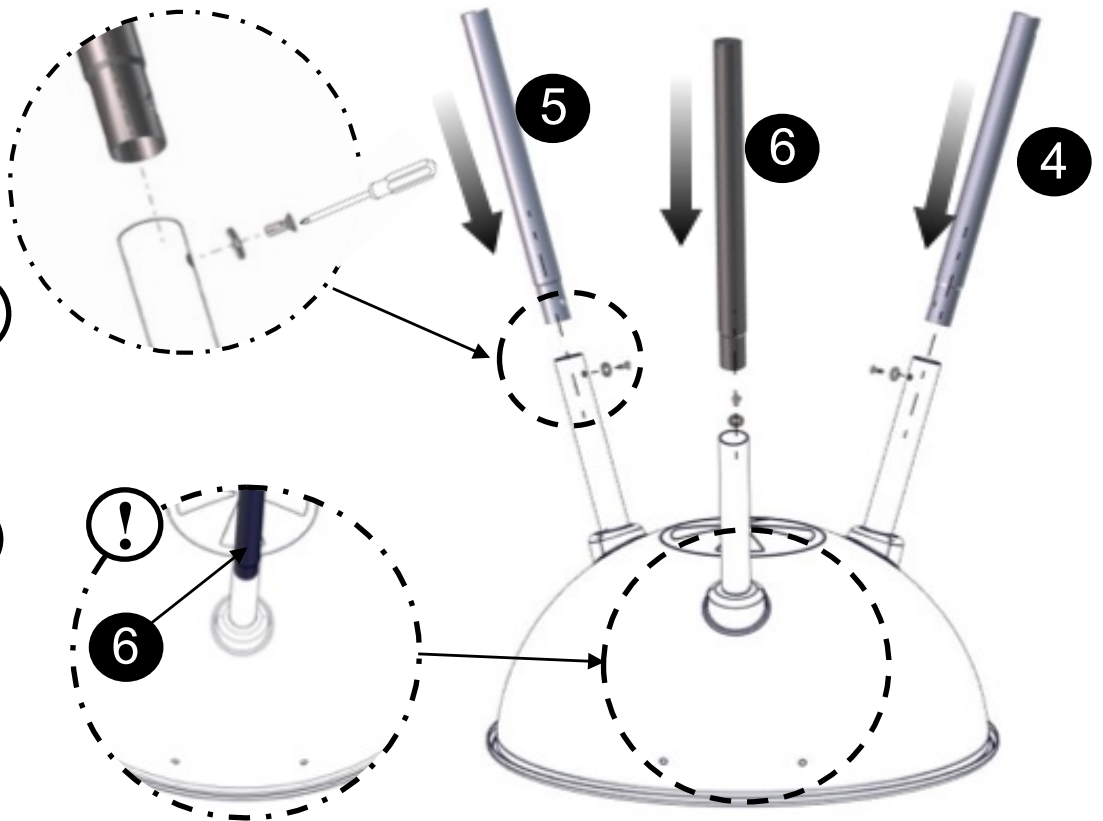
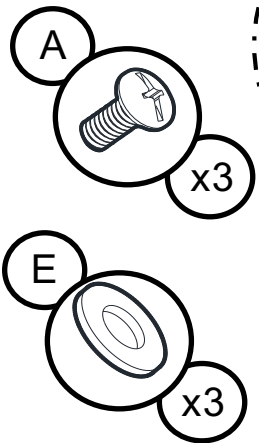


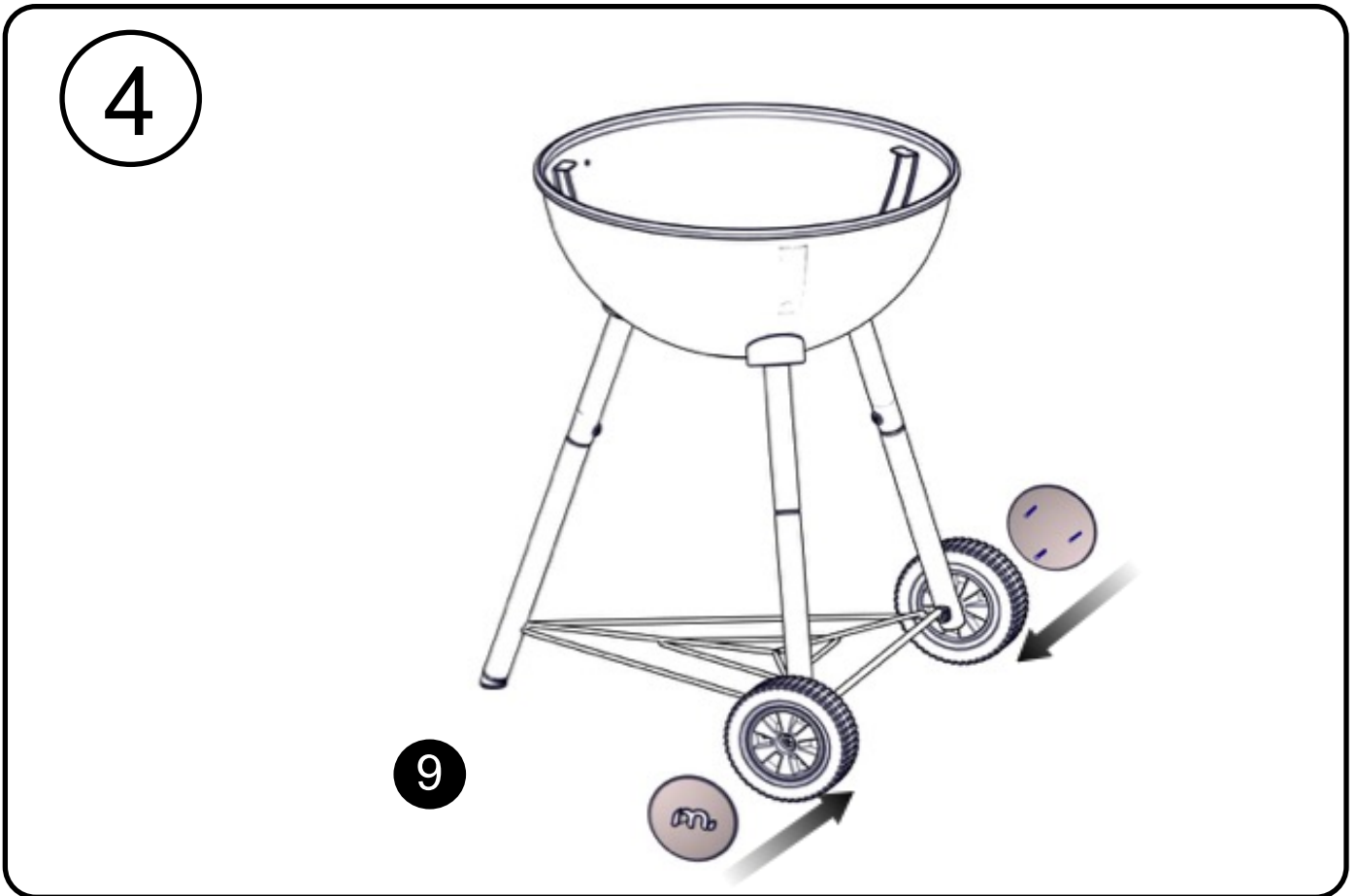
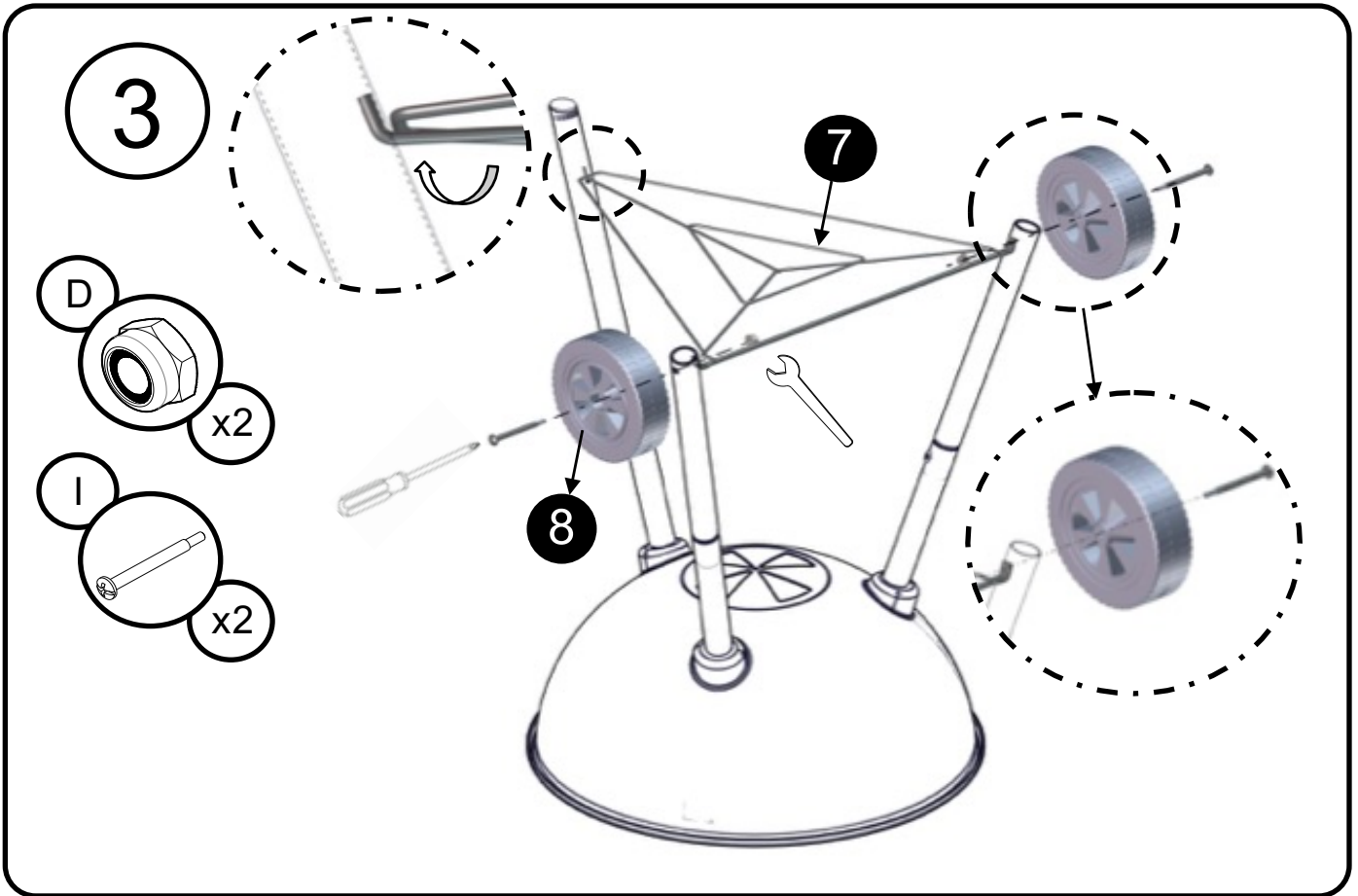
Assembly Instructions

1

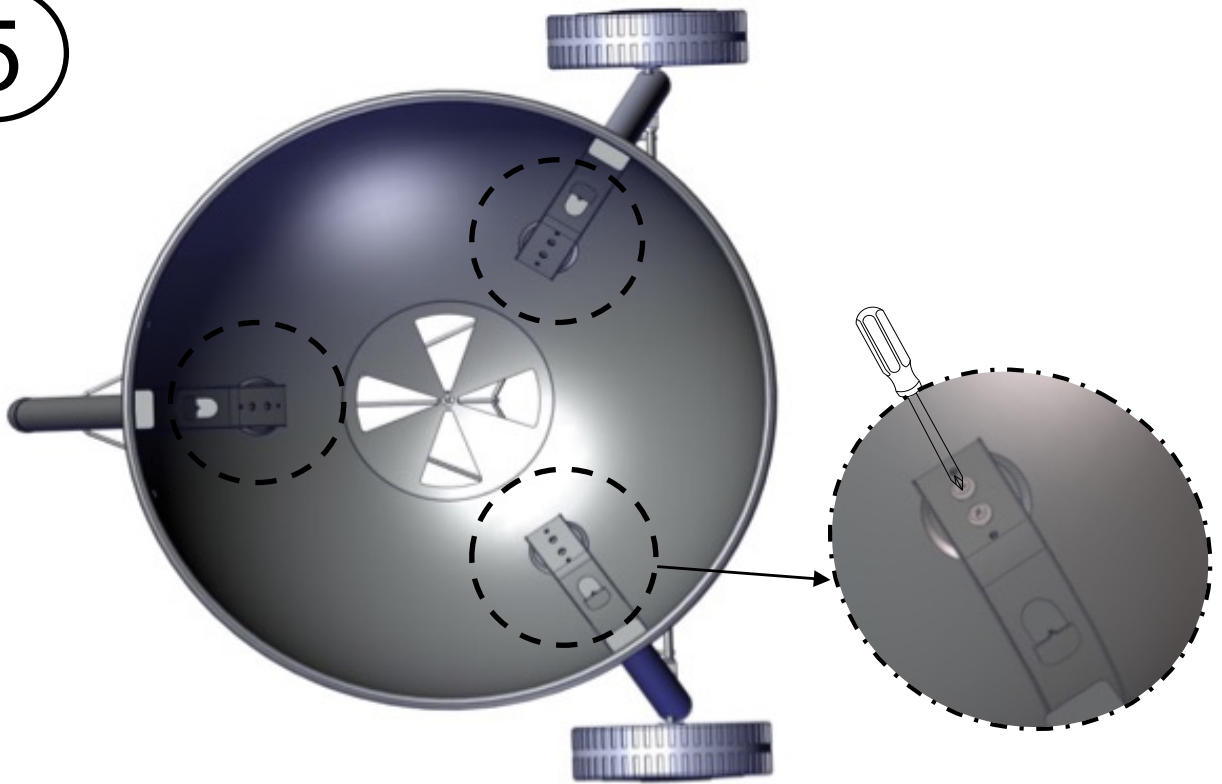


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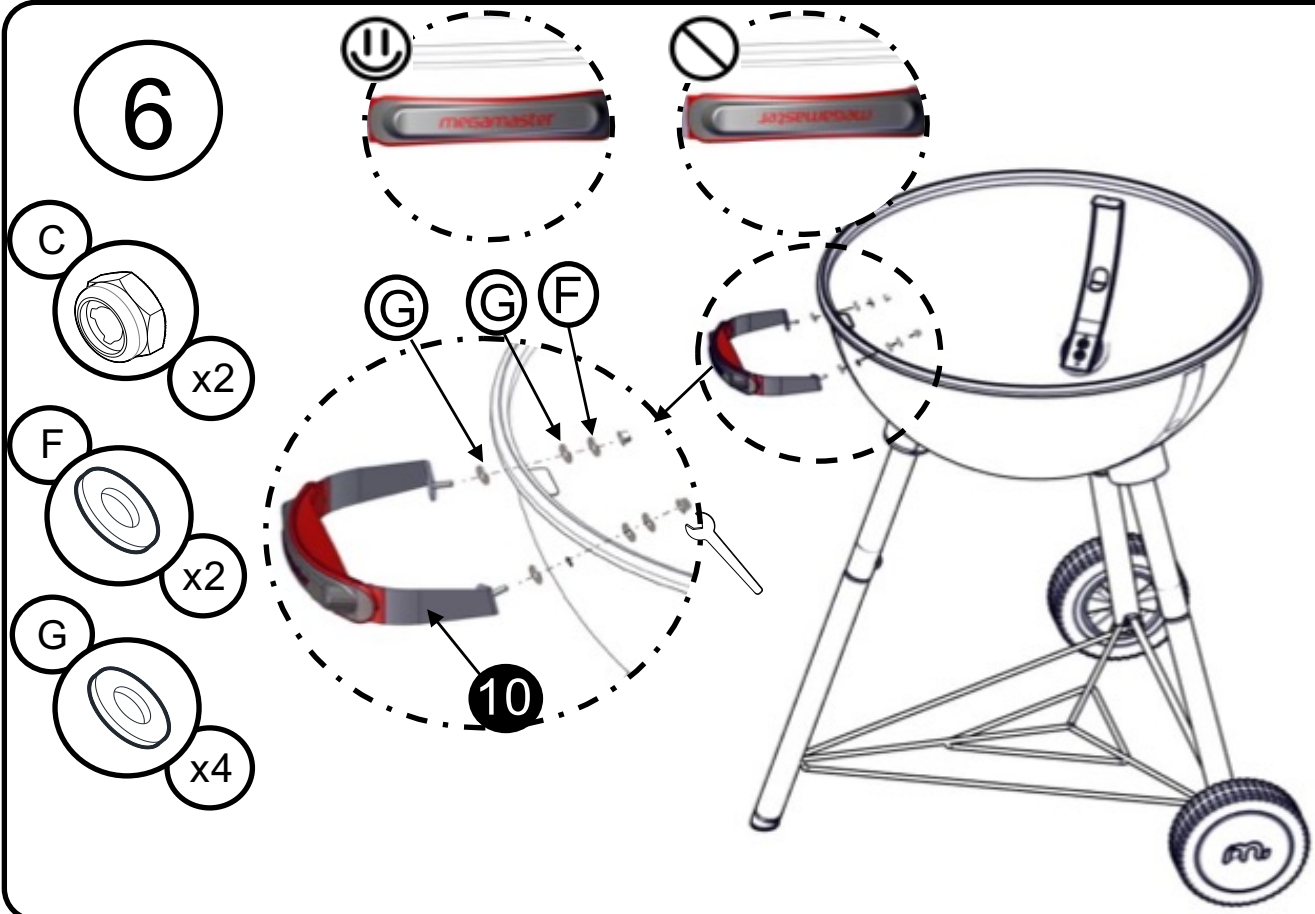




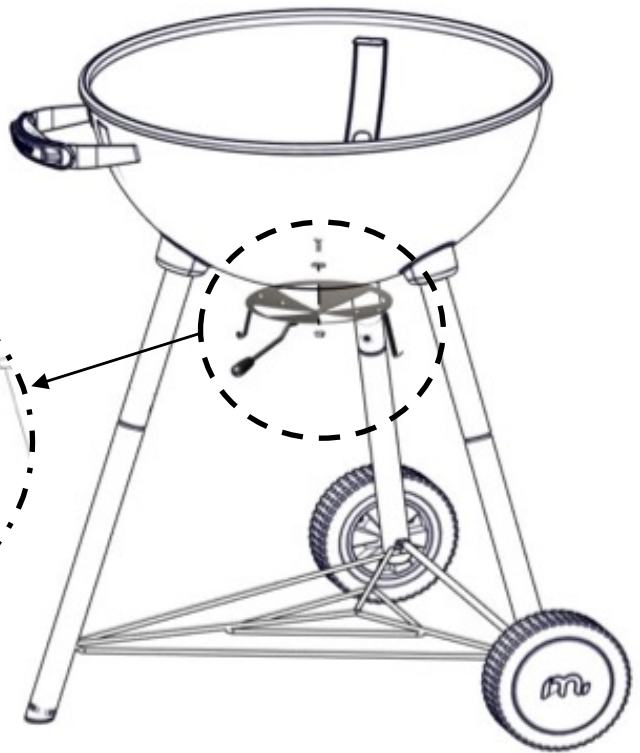
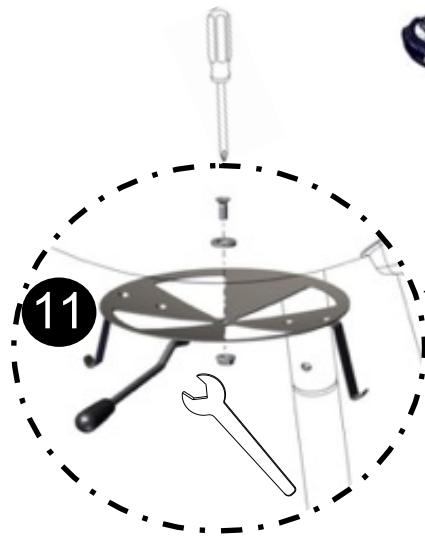
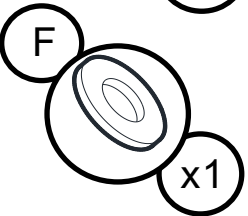
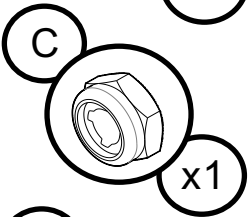
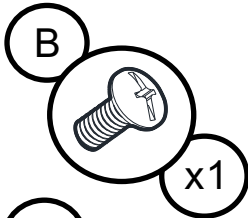
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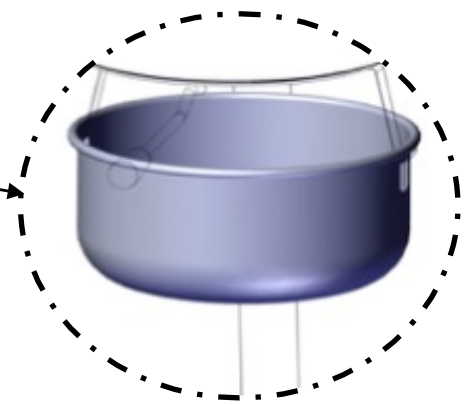
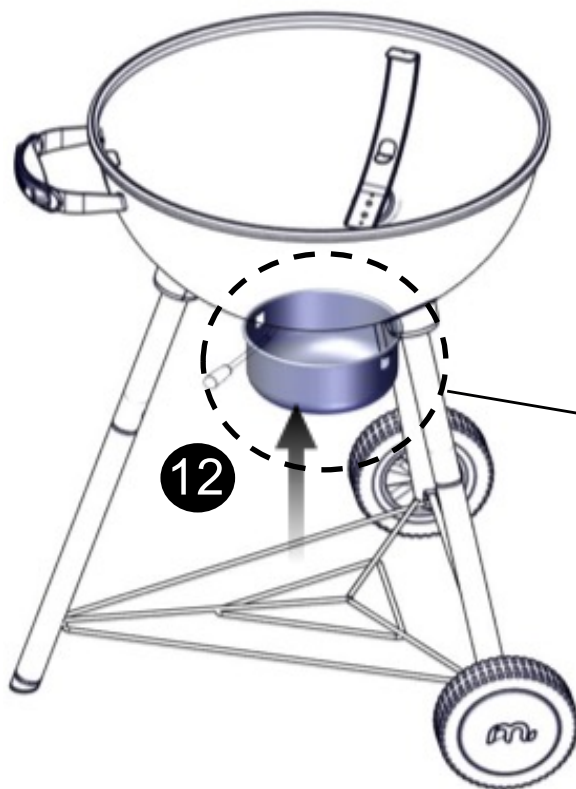
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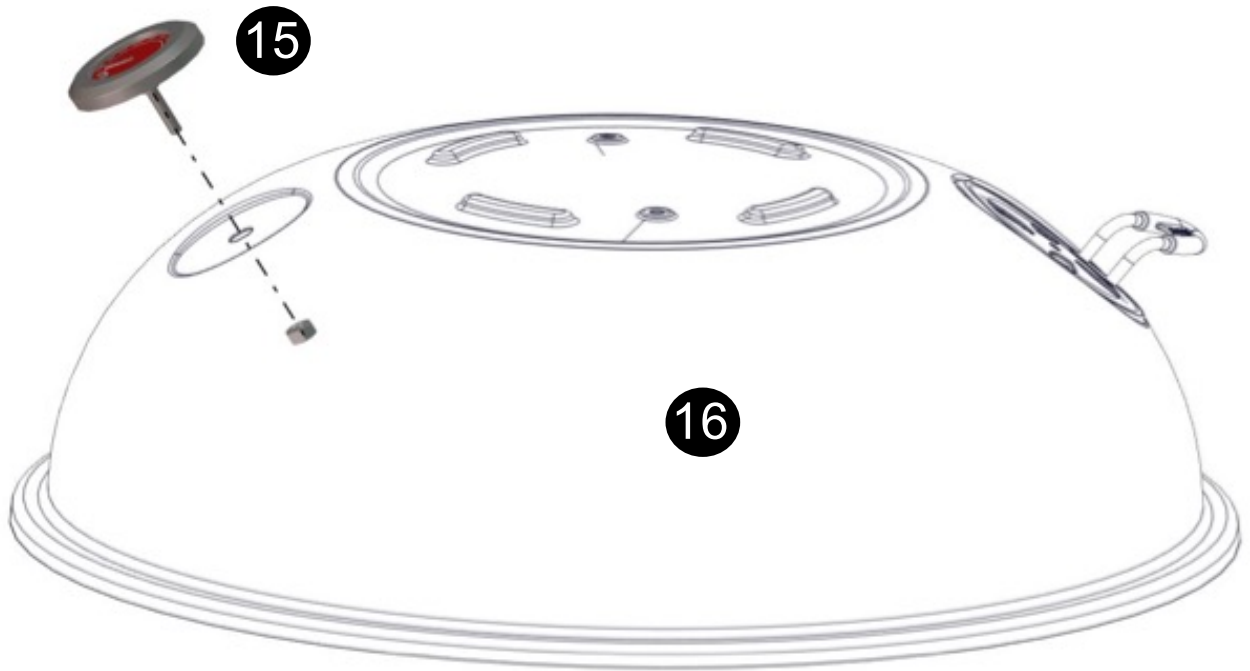
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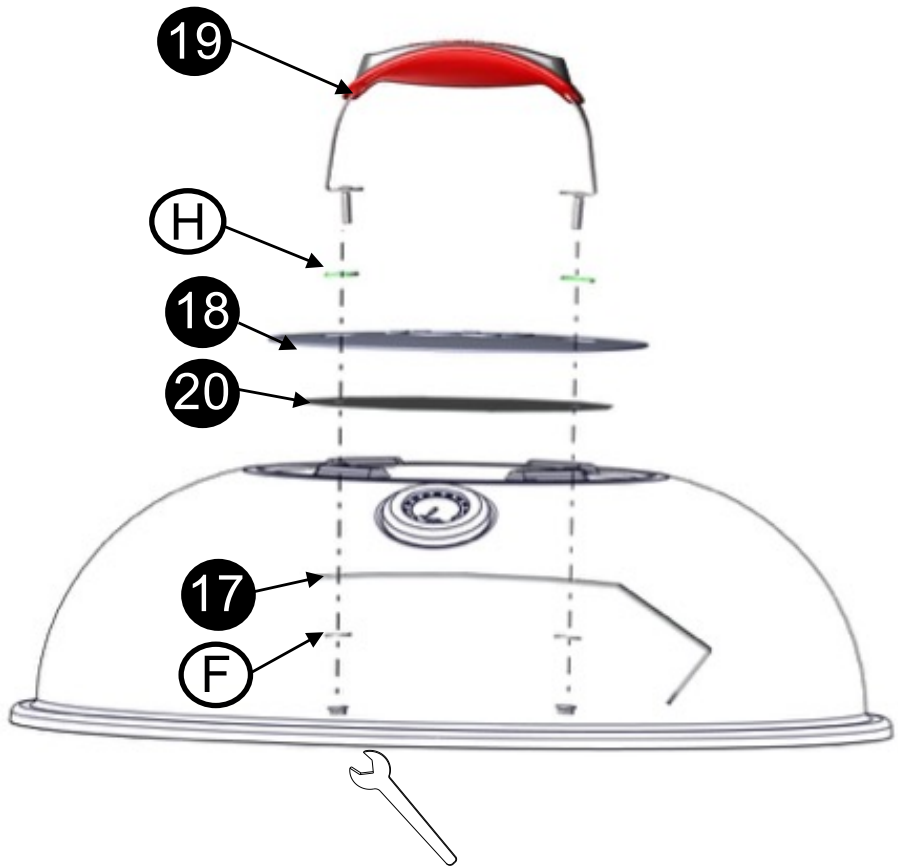
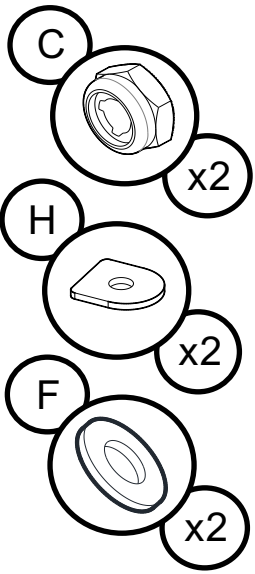
10



11



12



13



14



Installation Final Check List

1. The cooking grate and charcoal grate are flat.
2. Ash catcher can not drop to floor.
3. Vents can be turned.
4. Leg spread and stand securely.

Your charcoal kettle is ready to use!



Charcoal kettle special features

A. Built-in thermometer

A durable, built-in lid thermometer allows you to easily monitor your charcoal kettle's temperature.

B. Lid hook

Inside the charcoal kettle lid is an angled lid hook. Simply slide the lid to the side and hang the lid on the firebox.

C. Hinged cooking grate

The hinged grate has an area on both sides that lift up to allow you to easily add charcoal.

D. High capacity ash catcher

The easy high capacity ash catcher makes users to remove and clean ash quickly.

Operating Instructions

⚠ Warning: Please read the following instructions carefully before attempting to assemble, operate or install the product. The charcoal kettle becomes extremely hot and can cause burning. Failure to comply with these instructions may result in serious bodily injury.

Note: Remove all packaging, including straps, before using the charcoal kettle.

How to use your charcoal kettle

Before light

Choose a proper location to grill

- Only use this charcoal kettle in a well-ventilated area. Do not use in a garage, building, breezeway, or any other enclosed area.
- Keep the charcoal kettle on a secure, level surface at all times.
- Do not use charcoal kettle within five feet of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.

Preparing the charcoal kettle for lighting

1. Remove the lid and position it on the side of your charcoal kettle using either the lid hook located on the inside of the lid.
2. Remove the cooking (top) grate from your charcoal kettle.
3. Remove the charcoal (bottom) grate and clear ashes or chunks of old charcoal from the bottom of the bowl. Charcoal requires oxygen to burn, so be sure that nothing clogs the vents.
4. Release the ash catcher, then dispose of the ashes.
5. Open bowl vent by moving the handle to the open position.
6. Replace charcoal (bottom) grate.

Lighting Charcoal

1. Light the charcoal using newspaper or other paper.
2. Light the charcoal using lighter cubes.

Tips and tricks for grilling success

Wear Gloves

Always wear a barbecue mitt or mitts when using your charcoal grill. Vents, dampers, handles, and the bowl will all get hot during the grilling process, so be sure to keep your hands and forearms protected.

Keep the air flowing

A charcoal fire needs air. The lid should be closed as much as possible, but keep the lid damper and bowl vent open. Remove the ashes on the bottom of the grill regularly to prevent them from blocking the vents.

Put a lid on it

For four important reasons the lid should be closed as much as possible.

1. Keeps the grate hot enough to sear the food.
2. Speeds up the cooking time and prevents the food from drying out.
3. Traps the smokiness that develops when fat and juices vaporize in the charcoal kettle.
4. Prevents flare-ups by limiting oxygen.

Tame the flame

Flare-ups happen, which is good because they sear the surface of what you are grilling, however too many flare-ups can burn your food. Keep the lid on as much as possible. This limits the amount of oxygen inside the grill, which will help extinguish any flare-ups. If the flames are getting out of control, move the food over indirect heat temporarily until they die down.

Watch the time and temperature

If you are grilling in a colder climate or in a higher altitude, the cooking times will be longer. If the wind is blowing hard it will raise a charcoal kettle's temperature, so always keep close to your charcoal kettle and remember to keep the lid on as much as possible so that the heat does not escape.

Grilling Methods

Grilling with direct heat

Use the direct method for small, tender pieces of food that takes less than 20 minutes to cook, such as:

- Hamburgers
- Steaks
- Chops
- Kabobs
- Boneless chicken pieces
- Fish fillets
- Shellfish
- Sliced vegetables

With direct heat, the fire is right below the food. It sears the surfaces of the food, developing flavors, texture and delicious caramelization while it also cooks the food all the way to the center.

Arrange the charcoal for direct heat

1. Put on barbecue mitts or gloves.
2. After the charcoal is fully lit, spread them evenly across the charcoal grate with long tongs.
3. Replace the cooking grate.
4. Place the lid on the grill.
5. Open the lid damper.
6. Preheat the grid for approximately 10 to 15 minutes.
7. Once the cooking grate is preheated, using a stainless steel bristle grill brush, clean the cooking grate.
8. Open the lid and place your food on the grate.
9. Place the lid on the grill.

Grilling with indirect heat

Use the indirect method for larger cuts of meat that require 20 minutes or more of grilling time, or for foods so delicate that direct exposure to the heat would dry them out or scorch them, such as:

- Roasts
- Bone-in poultry pieces
- Whole fish
- Delicate fish fillets
- Whole chickens
- Turkeys
- Ribs

With indirect heat, the heat is on both sides of the charcoal kettle or off to one side of the grill. The food sits over the unlit part on the cooking grate.

Arrange the charcoal for indirect heat

1. Put on barbecue mitts or gloves.
2. After the charcoal is fully lit, with long tongs, arrange the charcoal so that they will be set on either side of the food. Position the charcoal on the side of the bowls opposite the handles. A drip pan may be placed between the charcoal to collect drippings.
3. Replace the cooking grate.

Arrange the charcoal for indirect heat

4. Place the lid on the grill. The charcoal kettle has a thermometer, always position the lid so that the thermometer is not above the charcoal where it will be exposed to direct heat.
5. Open the lid damper.
6. Preheat the grate for approximately 10 to 15 minutes.
7. Once the cooking grate is preheated, using a stainless steel bristle grill brush, clean the cooking grate.
8. Open the lid and place your food on the grate.
9. Place the lid on the grill.

Note: When removing the charcoal kettle lid during cooking, lift to the side, rather than straight up. Lifting straight up may create suction, drawing ashes up onto your food.

Care and Maintenance

Cleaning

Follow a few basic maintenance instructions to keep your grill looking and grilling better for years to come!

- For proper air flow and better grilling, remove accumulated ashes and old charcoal from the bottom of the kettle and the ash catcher before use. Make sure that all of the charcoal is fully extinguished and the grill is cool before doing so.
- You may notice "paint-like" flakes on the inside of the lid. During use, grease and smoke vapors slowly oxidize into carbon and deposit on the inside of your lid. Brush the carbonized grease from the inside of the lid with a stainless steel bristle grill brush. To minimize further build-up, the inside of the lid can be wiped with a paper towel after cooking while the grill is still warm (not hot).
- If your grill is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, chemicals and salt water can cause surface rusting to appear. Megamaster recommends wiping down the outside of your grill with warm soapy water. Follow up with a rinse and thorough drying.
- Do not use sharp objects or abrasive cleaners to clean the surfaces of your grill.

Storage and Rust Prevention

- Store your charcoal grill when not in use. Store your charcoal grill in areas free of moisture and humidity, Do not leave your charcoal grill out in direct sunlight or rain exposure.
- Keep your charcoal grill safe by purchasing a protective cover. The charcoal grill will sweat under the cover so check periodically to make sure it is not rusting.
- Polishing or swiping the charcoal grill with baby oil will help prevent rust by forming a thin protective layer on the steel.
- Coastal regions are more prone to rust, so it is advised to take extra precaution and check you charcoal grill regularly for sings of rust.
- Rust spokes can be cleaned using a good quality grill or stainless steel cleaner, check your local Megamaster retailer for our range of cleaning products.

Trouble Shooting

Before calling for service

If the charcoal kettle does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

| Problem | Solution |
|-------------------------------------|--|
| How do I add charcoal when cooking? | There are removable grate on two sides, open and add charcoal into the bowl, or turn to the other side, open and add charcoal into the bowl. |
| How long to preheat the grill? | Preheating your grill with the lid closed for 10 to 15 minutes prepares the cooking grate. With all of the charcoal glowing red, the temperature under the lid should reach 500° F |
| Oil the food, not the grate | Oil prevents food form sticking and also adds flavor and moisture. Lightly brushing or spraying the food with oil works better than brushing the grate. |

Warranty Information

This charcoal kettle has one (1) year limited warranty.

The warranty period is valid from the date of purchase. Please retain your proof of purchase.

This is subject to correct assembly, use, storage and regular maintenance of the product.

It is the responsibility of the product owner to safely store and protect the charcoal kettle from the elements.

This warranty does not cover the following:

- Rust
- Corrosion
- Discolouration

Please contact our customer service department for any further explanation at +27 12 802 1515

m. MEGAMASTER



Charcoal Kettle

FOR OUTDOOR USE ONLY

! WARNING

Read and follow all Safety, Assembly, and Use & Care Instructions in this guide before assembling and cooking with this charcoal kettle.

Failure to follow all instructions in this Use & Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.

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