

Aussie™ by Meco®



Charcoal Grill

4200 SERIES OWNER'S MANUAL



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FOR CUSTOMER SERVICE CALL 1-800-251-7558



READ AND FOLLOW INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY OR USE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN DEATH, SERIOUS BODILY INJURY AND/OR PROPERTY LOSS.

FOR OUTDOOR HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.

THESE INSTRUCTIONS MUST BE KEPT WITH THE CONSUMER AND RETAINED FOR FUTURE USE.

-NOTICE-

MECO CORPORATION STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE OMITTED ANY PARTS NEEDED FOR ASSEMBLY, OR YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT US USING OUR TOLL FREE NUMBER. THANK YOU FOR PURCHASING A MECO PRODUCT.

1-(800)-251-7558

8 am - 5 pm E.S.T Mon. - Fri.

1-(423)-639-1171 (TELEPHONE)

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CONSUMER SERVICE DEPARTMENT

MECO CORPORATION

1500 INDUSTRIAL ROAD

GREENEVILLE, TN. 37745 USA



SAFETY WARNINGS

WARNING: FAILURE TO FOLLOW THESE SAFETY RULES MAY RESULT IN SERIOUS INJURY OR PROPERTY LOSS. READ AND FOLLOW INSTRUCTIONS CAREFULLY BEFORE USING GRILL.

Following is a list of Important Safeguards to guide you through the grilling process for a successful and safe barbecue. It is important to remember, anytime you work with fire, there is a chance of getting burned; so take precautions! Common sense and planning will prevent injuries.

1. Always read the owners manual before using your grill and follow specific usage, assembly, and safety procedures. Contact the grill manufacturer if you have specific questions about the operation of your grill.
2. Barbecue grills are designed for outdoor use only. Never barbecue in your trailer, tent, house, garage, or any enclosed area because carbon monoxide may accumulate and kill you.
3. Never use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.
4. Set up grill in an open area away from buildings, dry leaves, or brush. Always make sure the grill is level and not tilted toward the front or back. Be sure to avoid high traffic areas and always barbecue in a well-ventilated area. Be aware of the wind blown sparks.
5. Should electrically operated accessories (i.e. rotisseries, etc.) be used, be sure they are properly grounded in accordance with local codes. Electrical cords should be placed away from walkways.
6. Use long-handled barbecue utensils to avoid burns and splatters.
7. Wear clothing that does not have hanging shirt tails, frills or apron strings, and use flame retardant mitts when adjusting hot vents.

8. To put out flare-ups, adjust the vents to lower the temperature. If you must douse the flames with a light spritz of water, first remove the food from the grill.
9. Use baking soda to control a grease fire and have a fire extinguisher handy. A bucket of sand or a garden hose should be near if you do not have a commercial extinguisher.
10. Never leave a grill unattended once it is lit.
11. Do not allow anyone to conduct any activities around the grill when the grill is in use, or immediately following its use. The grill body is hot during use and will remain hot for a period of time following its use. Never operate your grill near combustible surfaces.
12. Open the hood carefully when cooking; the hot air and steam can burn.
13. Never attempt to move a hot grill.

The purpose of these safety tips is to set forth general safety practices and precautions for the operation and maintenance of barbecue grills. These tips are not intended to be an exhaustive treatment of the subject, and should not be interpreted as precluding other procedures, which would enhance safe barbecue grill operations.

CHARCOAL/WOOD SAFETY TIPS

1. Before lighting charcoal briquettes or wood chunks, form a pyramid and then apply lighter fluid to the briquettes/chunks. Wait until the fluid has soaked in before lighting.
2. Lighter fluid should be capped immediately and placed a safe distance from the grill.
3. Never add lighter fluid to existing hot or warm coals.
4. Never use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode.
5. As an alternative to lighter fluid, use an electric, solid, metal chimney, or other starter specifically made for lighting charcoal briquettes or wood chunks.
6. After unplugging, remove a hot electric starter cautiously and be careful where you put it. Always allow starter to cool completely before storing.
7. Never use an electric starter in the rain and/or when standing on wet ground.
8. When using instant light briquettes, do not use lighter fluid, an electric starter, solid, or metal chimney starters. Do not add more instant light briquettes once the fire has been lit, add regular charcoal briquettes if more are needed.

9. Once the barbecue grill has been lit, do not touch the charcoal briquettes/wood chunks to see if they are hot. Do not close Hood until ready to cook.
10. Allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.
11. Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and putting them in a non-combustible container. Be sure there are no other combustible materials in or near the container.
12. If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the grill keeping them in heavy duty foil and soak them completely with water before disposing in a non-combustible container.

FEATURES THAT MAKE YOUR AUSSIE™ GRILL OUTSTANDING

Exclusive Easy Fold-up and Lock legs...

Aussie's locking legs fold-up and lock to make your grill easily portable and compact for easy storage. You can lean your grill against a wall or hang on the side of a wall.

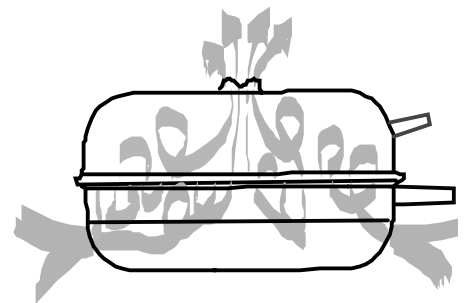


Fire Grate/Ash Dump...

The Fire Grate/Ash Dump prevents bottom burn out. The Fire Grate/Ash Dump allows charcoal to burn more efficiently and helps reflect heat. It is also long lasting and lifts out for easy cleaning. Simply throw away the ashes and wash clean with a garden hose.

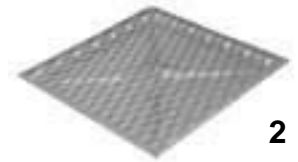
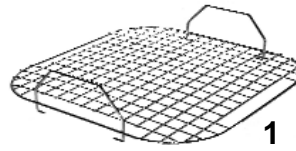
Efficient Draft System For Complete Control...

Aussie Hooded Smokers have two adjustable vents, one in the front under the handle, and one in the rear. The hood also has an adjustable vent. You can adjust these vents to speed up or slow down the charcoal's burning rate for precise temperature control. The vents also allow you to easily control flare-ups without using water. After cooking, you can close all the vents to put out the charcoal and save the unused portion for next time.



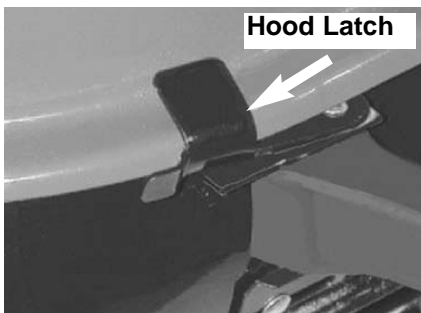
REPLACEMENT ITEMS

ITEM	DESCRIPTION	PART #	QTY. 4200 SERIES
1	Cooking Grid	03.7000.00	1
2	Ash Dump	1040.8.001	1
3	Grid Bracket	03.6103.00	4
4	Hood Handle	03.6102.00	1
5	Bowl Handle	03.6104.00	1
6	Handle Screw, 8-18 x 1/2	03.0301.01	6
7	Cap, Tube	03.6114.00	2
8	Owners Manual	03.6081.00	1

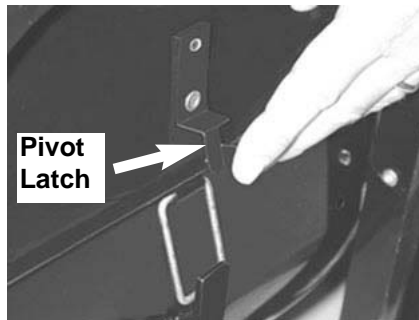


SETTING UP YOUR AUSSIE™ GRILL

Step 1. Remove the tray stand from the legs and wheels, if you have not already done so.



Step 2. Make sure the Hood/Bowl Latch is locked.



Step 3. Hold the grill vertical. Swing the Pivot Latch away from the crossrod.



Step 4. Lay the Grill down flat.



Step 5. Raise the rear end of the Hood/Bowl. Lift Fixed Leg up and slide Hook into bottom Bowl Bracket. Close the Safety Latch behind the Fixed Leg Hook.



Step 6. Reach for the Hood Handle underneath. Rotate Grill upward until grill is upright on floor.

Step 7. Unlock the Hood Latch. Open the Hood and remove Cooking Grid, and Ash Dump. Discard any packing materials. Replace the Ash Dump right side up and install the Cooking Grid on the Grid Brackets.

STARTING YOUR YOUR AUSSIE™ GRILL

WARNING: Use your grill only in a place with good air circulation to prevent the collection of toxic carbon monoxide gases.

NOTE: MAKE CERTAIN YOU LEAVE THE HOOD ALL THE WAY OPEN UNTIL THE FLAMES HAVE DIED DOWN.

STARTING A FIRE:

STEP 1. Use a high quality hardwood charcoal to make sure you get a good fire. Charcoal briquettes made from maple, oak, birch or elm woods will burn clean with very little smoke and without unpleasant odors.

STEP 2. Open the hood and all the vents.

STEP 3. Remove the cooking grid and ash dump. For paint protection, line the bottom of the bowl with aluminum foil. Replace the ash dump.

STEP 4. Place about three pounds of charcoal (48-50 briquettes) on the ash dump in the bottom of the grill.

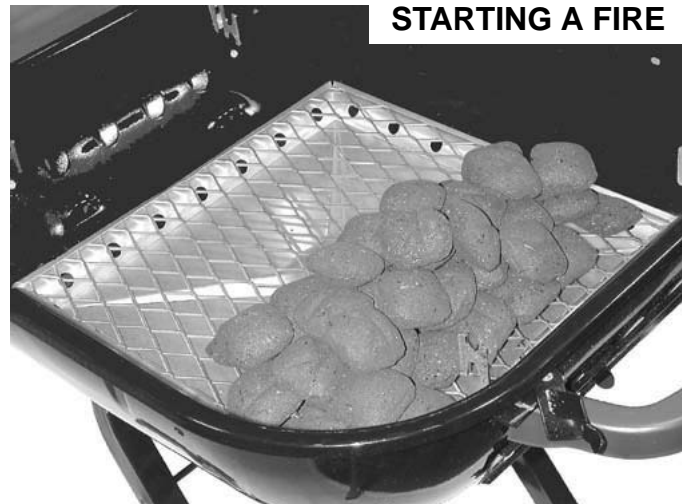
STEP 5. Make a pyramid shaped stack near the front of the grate and pour on charcoal lighter fluid following the instructions on the can (use an electric fire starter if you wish-just leave off the lighter fluid and follow manufacturer's instructions).

STEP 6. Let the lighter fluid soak in for approximately one minute.

STEP 7. Carefully light the charcoal and let it burn for 20 to 25 minutes or until it is covered with a light gray ash. **NOTE:** For a hot fire in a hurry, use a fan or a bellows to create extra air movement over the charcoal. Be careful about blowing the ashes.

FOR GRILLING.. Use long-handled tongs to arrange the charcoal in a checkerboard pattern. Leave about one-half inch of space between each piece of charcoal. This will help you to avoid flare-up from the meat drippings and will give you the even heat needed for grilling.

FOR INDIRECT COOKING.. such as roasting large pieces of meat on the grid, use or make a pan about an inch larger all around than the piece of meat to catch the drippings. (You can easily make a pan from aluminum foil: just crease the foil to stand up about an inch on all sides and pinch the corners firmly to stop the grease from leaking out.) Put the pan directly under the meat and surround it with charcoal. Most indirect cooking takes a long time. Place an extra supply of 8-10 charcoal briquettes along the side of the ash dump. This allows you to warm up the briquettes so they will light easily when you need them for more heat.



COOKING ON YOUR AUSSIE™ GRILL

1. COOKING GRID... **CAUTION:** Do not grasp the Cooking Grid handles with your hands when it is hot. Use barbecue mitts for handling. For SLOWER cooking, shift the Cooking Grid toward the rear and into the upper Grid Bracket slots. For FASTER cooking, shift the Cooking Grid toward the front and into the lower Grid Bracket slots.

Use the lower position for searing steaks and hamburgers or when more heat is needed. Foods cook very fast at this position, so watch your food carefully.

Raise the grid to the upper slot to finish cooking steaks and hamburgers. Start cooking with the grid in the upper position for meats, such as pork and chicken, that have to be cooked a long time. The top grid height is good for any time your fire is very hot.

When you have finished cooking, you can remove your food while still on the Cooking Grid. Place the Cooking Grid on a counter or table. The foot rests will not allow your food to touch the table top or counter surface. Do not set the hot grid on surfaces that will melt or scorch.

2. TILT-AWAY HOOD... Leave the hood open for "Texas Style" open air barbecuing. Close the hood for "Smoker" cooking or when you want to hold in all the heat.

3. ADJUSTABLE DRAFT... Leave the hood and bowl vents open for the most heat. Close the vents partially to lower the heat. It takes a few minutes for the charcoal to react to the vent adjustment. If you need to change the cooking speed after you have adjusted the vents, raise or lower the cooking grid or close the hood.

ROTISSERIE COOKING... Start the fire and arrange the briquettes as shown for indirect cooking (p.5). Do not put the briquettes directly under the meat. Make sure you have a drip pan ready to center under the meat. You will not need the cooking grid for rotisserie cooking.

Slide one spit fork into the spit shaft and tighten the thumb screw. Insert the pointed end of the shaft through the center of the piece of meat, or through the body cavity of a fowl. Make sure the prongs of the spit fork are securely engaged in the meat. Slide the other spit fork into the shaft and into the meat and tighten the thumb screw. Check for balance by turning the shaft in the palm of your hand. Adjust if needed, then, tighten the thumb screws securely. You may have to tie loose sections of the meat, such as the wings and legs of a fowl, with string to keep them out of the fire. Insert the end of the spit shaft into the motor and let the handle end rest in the bracket on the other side of the bowl. Close the hood all the way and open the vents about halfway for a delicious smoked flavor. If you do not wish to have a strong smoked flavor, pull the hood stop brackets up as far as possible and lower the hood to rest on the brackets. This will allow most of the smoke to escape and still give you plenty of heat. If your grill does not have a rotisserie, you can order an adapter kit from our dealer or from Meco Corporation. For details, please see the Accessory Order Form that came with your grill.

NOTE: The hood must remain partially open on covered grills with the rotisserie adapter kit. Hood stop brackets are provided in the kit. When the spit shaft is removed, the grill may be used with the hood closed. The kit will not interfere in any way with the normal operation of the grill.

SMOKING... For true smoke flavor, use chips or chunks of wood from nut or fruit trees such as hickory, walnut, cherry or apple. Soak the chips in water overnight so they will not burn when you put them on the charcoal.

After you get the fire started, put the soaked chips on top of the hot charcoal. Place the meat on the grid or rotisserie spit and close the hood. Raise the grid to the highest position and adjust the vents for low heat.

Continue adding chips while the meat cooks to maintain the appropriate amount of smoke. Smoking is a very slow process. Therefore, allow plenty of cooking time.

FLARE-UP... Close all the vents for at least one minute to stop flare-up. You do not have to use water.

PUTTING OUT THE CHARCOAL... Save your charcoal to use again by closing the hood and all the vents. The charcoal will be put out in just a little while and the next time you cook, you will need to add less new charcoal.

CARING FOR YOUR AUSSIE™ GRILL

Ashes...Remove the ashes as soon as possible after each time you cook. Wait until the charcoal has cooled, lift out the ash dump/fire grate and pour out the ashes. You can save the larger pieces of charcoal for use next time you cook. Use a garden hose to wash out accumulated grease and ashes. Let the ash dump dry before putting it back in your grill.

For easier cleaning, line the bottom of the fire bowl underneath the ash dump with a double layer of aluminum foil. Make sure you leave all the vents uncovered.

Cooking grid, spit forks, spit shaft...Use a detergent and hot water solution just as you would for any cooking equipment. A stiff brush may be helpful in removing heavy grease deposits.

Hood and Bowl...Dampen a cloth in hot water and a detergent solution. Then, wipe both the inside and outside of the hood and bowl. Wipe all areas dry before storing. **Note: Do not use oven cleaner or abrasive cleaner on your Aussie grill.** This may cause damage to the paint finish.

Storage...After you have cleaned your grill, store it in a clean, dry area. Leave all the vents open so moisture does not collect inside causing rust. If you store your grill outside, close the top vent to keep the rain out but leave the bottom vents open. To store your Walk-A-Bout® grill, lock the Hood and Bowl. Fold-up the grill in according to steps on page 5 in reverse order. You may hang the Grill on a wall with the Fixed Leg Hook or lean it up against a wall.

You can extend the life of your new grill by using a heavy duty grill cover for storage. Please look at the Accessory Order Form that came with your grill for ordering information.

RECIPES YOU CAN USE AGAIN AND AGAIN

JUICY BURGERS...

1 beef bouillon cube	1/2 teaspoon salt
1/2 cup boiling water	1/2 teaspoon pepper
1 pound ground beef	1/2 teaspoon ground sage
1/3 cup dry bread crumbs	1/2 teaspoon ginger
1 teaspoon grated lemon peel	4-5 hamburger buns toasted

Dissolve bouillon cube in boiling water. Mix thoroughly with beef, crumbs, lemon peel and seasoning. Shape into four or five patties and chill thoroughly. Grill in high position until done or about seven minutes on each side. Serve on toasted buns. Makes four or five servings.

SMOKY MOUNTAIN SPARERIBS...

1/2 cup Worcestershire sauce	1/2 teaspoon salt
1/2 cup vinegar	1/2 cup margarine (melted)
	1/4 teaspoon Tabasco
	2 racks spareribs (approx. 6 pounds)

Combine marinade ingredients and brush onto ribs. Use soaked wood chips and the indirect cooking method shown on page 5. Place meat bone side down on grid. Raise grid to highest position over moderate fire. Lower hood and cook 1 1/2-2 hours or until done. Add wood chips and charcoal if necessary to maintain smoke and even heat. Turn and baste the ribs every 10 minutes during the last 30-40 minutes of cooking. Makes 8-10 servings as second meat or 6 main dish servings.

ISLAND STEAK...

6 ribeye steaks (approx. 1" thick)	1 dash monosodium glutamate
1 cup soy sauce	juices from small piece of celery (approx. 1/4 medium size stalk)
1 clove garlic (crushed)	
1/4 cup salad oil	
1/4 cup dry red wine	

Combine all ingredients except the steak (use garlic press to get celery juice). Marinate the steaks with this mixture for 30 minutes only. Drain the steaks and sear each side one minute with grid in low position over moderate fire. Raise grid to high position and cook to taste. Turn steaks twice.

HOT DOGS - STUFFED...

Hot Dogs	Relish
Cheese	Bacon

Use Indirect Method, slit hot dogs lengthwise, within 1/4 inch of each end. Stuff hot dogs with cheese and relish and wrap in bacon. Place on cooking grid over drip pan and cook 15-20 minutes or until bacon is crisp.

