



Brazier

Model 2000



Charcoal Grill User's Manual

For Outdoor Household Use Only. Not for Commercial Use.

Need Help? Need to Register Your Grill? Looking for Parts & Accessories?

Visit us online at www.onefiregrills.com Or call Customer Service at 1-800-251-7558



WARNING

- This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Failure to follow these instructions could result in death or serious injury from explosion or fire.
- Read and follow all warnings and instructions carefully before assembling or using this appliance.
- Keep this manual for future reference. **SAVE THESE INSTRUCTIONS.**

! DANGER

CARBON MONOXIDE HAZARD



This appliance can produce carbon monoxide, an odorless toxic gas. Using it in an enclosed space can kill you. Never use this appliance in an enclosed space, such as a camper, tent, car, or home. This appliance is not intended for and should never be used as a heater.

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 or visit our website.

It is important to register your grill and retain your receipt.

1-800-251-7558

8 am - 4:30 pm E.S.T. Monday - Friday

1-423-639-1171 (Telephone)

1-423-639-2570 (Fax)

www.onefiregrills.com

Consumer Service Department

MECO CORPORATION

1500 Industrial Road

Greeneville, TN 37745 USA

! WARNING

To reduce the risk of serious bodily injury or death:

- Never use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.
- Never use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode.
- Do not use charcoal grill as a space heater.
- Do not use aerosols or store flammable liquids or materials near this charcoal grill. Cap lighter fluid immediately and place a safe distance from the grill.
- Instant light briquettes already have the starter blended in. 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. To avoid flame-ups, unpleasant fumes and odors, add regular charcoal briquettes if needed.
- Once the barbecue grill has been lit, do not touch the charcoal briquettes/wood chunks to see if they are hot.
- Never add lighter fluid to already hot or warm coals.
- Do not wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a charcoal grill while in use or hot.
- Do not lean your body over the charcoal grill when lighting it, while it is hot or is in use.
- Do not touch hot surfaces. Use heat resistant gloves, long-handled tongs, or barbecue mitts at all times since the grill will become very hot.
- Do not move a charcoal grill when in use or hot.
- Do not allow children to operate or play near a charcoal grill. Keep animals and bystanders out of the grill area. Do not leave grill unattended.
- Allow grill to cool before handling parts or cleaning.
- To avoid a fire, allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.
- Do not attempt to extinguish a grease fire with water or other liquids. Have an ABC fire extinguisher nearby.
- Always have an ABC fire extinguisher, baking soda, a bucket of sand or a garden hose ready in case of an uncontrolled fire.

WARNING: Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

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USING CHARCOAL

To reduce the risk of serious injury or death from explosion or fire:

- Be careful when burning charcoal to avoid getting burned from flame, heat or hot coals.
- Be aware of the wind blown sparks.
- The use of alcohol, prescription or non-prescription drugs could impair the consumer's ability to properly assemble or safely operate this appliance.
- Do not grasp the Cooking Grid with your hands while it is hot. Use barbecue mitts for handling.

SELECTING A LOCATION

To reduce the risk of serious injury or death from explosion or fire:

- Locate your grill in an open area away from buildings, dry leaves, or brush, and at least 10 feet away from your house or building.
- Always make sure the grill is on a level, stable surface and not tilted toward the front or back.
- Do not use the grill in a garage, breezeway, carport, porch, high traffic area, on or under any surface that can catch fire.
- Do not use a charcoal grill indoors, on recreational vehicles, or on boats.

STARTING A FIRE

To reduce the risk of serious injury or death from explosion or fire:

- Should electrically operated starters be used, be sure they are properly grounded according to local codes. Electrical cords should be placed away from walkways or traffic areas.
- Do not use lighter fluid, an electric fire starter solid, or chimney starters with instant light charcoal. This could cause flame-ups, unpleasant fumes and odors.
- Use barbecue mitts and long handled tongs to spread out the hot charcoal.
- If there is any type of fire that threatens either personal safety or property, call the fire department.

END OF COOKING SESSION

To reduce the risk of serious injury or death:

- Allow the grill to cool completely before cleaning, transporting or storing.
- Empty and clean the Fire Bowl after each cooking session so excessive grease and ashes do not accumulate. See Cleaning instructions on next page.
- Store your charcoal grill in a cool dry place.
- Do not store charcoal and lighter fluid indoors.
- Store out of the reach of children.
- Do not store additional charcoal and lighter fluid under or near the grill while it is hot.
- To avoid a fire or explosion, do not store charcoal or lighter fluid near a heat source.
- Always cap the lighter fluid when not in use.

CARE OF YOUR OneFire BRAZIER GRILL

For easier cleaning and before each time you cook... line the bottom of the fire bowl with heavy duty or a double layer of aluminum foil.

Ashes...Remove the ashes as soon as possible after each time you cook but wait until the charcoal has cooled. Pour out the ashes or wrap them in the aluminum foil from the bottom of the Bowl. Never put hot ashes in a garbage container. You can save any leftover charcoal for use next time you cook. Use a garden hose to wash out accumulated grease and ashes. Let the grill dry before closing and storing.

Cooking grid...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.

Bowl...Dampen a cloth in hot water and a detergent solution. Then, wipe both the inside and outside of the bowl.

CAUTION: Be careful around sharp edges of the grill. Wipe all areas dry before storing. Note: Do not use oven cleaner or abrasive cleaner on your grill. This may cause damage to the paint finish.

Storage...After you have cleaned your grill, store it in a clean, dry area.

If rust appears on your grill, clean and buff the affected area with steel wool. Touch up bare metal with a high heat paint specified for barbecue grills. Follow paint manufacturer's instructions for use.

Assembly

TOOLS NEEDED: Phillips head Screwdriver and a 3/8" open end wrench or a pair of pliers.

LAY OUT AND IDENTIFY ALL PARTS. DO NOT DISCARD CARTON OR PACKING UNTIL YOUR GRILL IS COMPLETELY ASSEMBLED. READ ALL ASSEMBLY AND SAFETY INSTRUCTIONS IN THE OWNER'S MANUAL BEFORE YOU START.

Part#	Description	Quantity
1	Leg	3
2	10-24 x 5/8" Bolt	3
3	10-24 Lock Nut	3
4	Bowl	1
5	Cooking Grid	1

Step 1

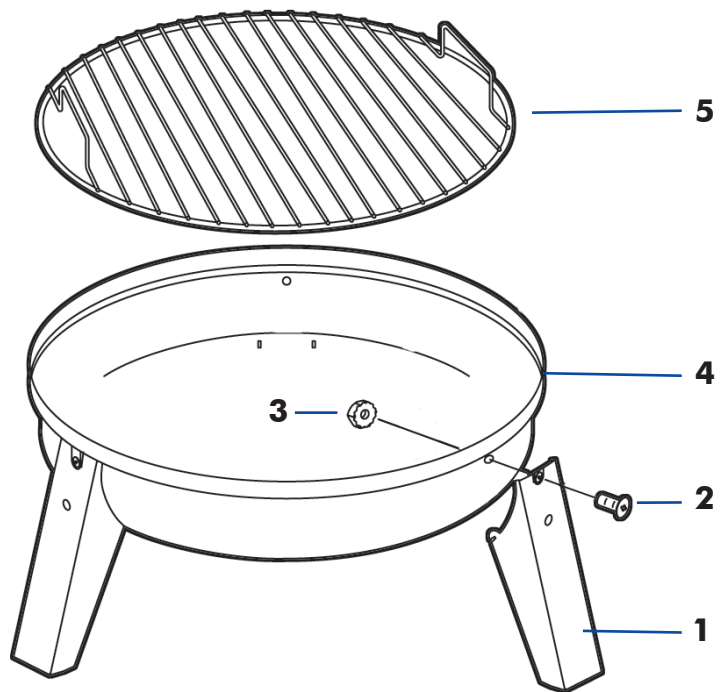
Bowl Assembly

Attach Leg (1) to Bowl (4) by hooking the tabs on the Leg into the two slots in the side of the Bowl. Rotate the Leg up until the top hole in the Leg aligns with top hole in the side of the Bowl. Insert 10-24 x 5/8" Bolt (2) through the hole in the Leg and Bowl. Fasten in place with 10-24 Lock Nut (3) and tighten. Repeat for other two Legs.

Step 2

Install cooking Grid (5) by placing it on the Leg bolts that extend inside the Bowl.

Your Brazier is now ready for use but
FIRST READ IMPORTANT SAFEGUARDS.



STARTING A CHARCOAL FIRE IN YOUR OneFire BRAZIER GRILL

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. Remove the Cooking Grid. Line the bottom of the Bowl with heavy duty aluminum foil.

STEP 3. Place about two pounds of charcoal (25-30 briquettes) in the bottom of the grill.

STEP 4. Make a pyramid shaped stack in the center of the Bowl and pour on charcoal lighter fluid following the instructions on the container.

Warning: Do not use lighter fluid if you are using instant light briquettes or an electric fire starter.

STEP 5. Let the lighter fluid soak in for approximately one minute.

STEP 6. Carefully light the charcoal and let it burn for 20 to 30 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 not to blow the ashes out of the grill.

STEP 7. 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 more even heat for grilling.