

**OVENTE®**

PORTABLE  
**CHARCOAL  
GRILL**

GQR0400BR SERIES



*Before use, please read this manual thoroughly and save for future reference.*

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# IMPORTANT SAFEGUARDS

When using appliances, basic safety precautions should always be followed to prevent risk of fire, burns, or other injuries or damages.

- ⚠ This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
- ⚠ This grill is NOT for commercial use.
- ⚠ Always place your grill on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose. Check to make sure that air vents are free of debris and ash before and while you are using the grill.
- ⚠ This is not a tabletop grill. Therefore, do not place this grill on any type of tabletop surface.
- ⚠ Do not touch hot surfaces while the grill is operating, it can become very hot.
- ⚠ Do not use grill for indoor cooking or heating. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
- ⚠ Do not use gasoline, kerosene, or alcohol for lighting.
- ⚠ Always wear protective gloves (not included) when adding fuel to retain desired heat level.
- ⚠ Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- ⚠ Do not use on wooden decks, wooden furniture or other combustible surfaces.
- ⚠ Do not use in or on boats or recreational vehicles.
- ⚠ Position grill so wind cannot carry ashes to combustible surfaces.
- ⚠ Do not use in high winds.
- ⚠ Never lean over the grill when lighting.
- ⚠ Do not store or use gasoline or other flammable liquids or vapors within 25ft (7.62m) of this grill.
- ⚠ Use a meat thermometer to ensure that food is cooked to a safe temperature.
- ⚠ Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.
- ⚠ Keep all combustible items and surfaces at least 21 inches (53cm) away from the grill at all times. DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
- ⚠ Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.



- ⚠ Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ⚠ This grill should be thoroughly cleaned and inspected on a regular basis.
- ⚠ Do not leave a lit grill unattended; keep children and pets away from grill at all times.
- ⚠ This grill is not intended to be used by persons (including children) with reduced physical, sensory and mental capabilities. This grill is not for persons with lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the grill by a person responsible for their safety.
- ⚠ DO NOT touch hot surfaces. Use handles or knobs.
- ⚠ Do not remove the ashes until they are completely and fully extinguished.
- ⚠ Always remove the ashes after each use, once extinguished and cool.
- ⚠ Do not place charcoal and fuel directly in the bottom of the grill. Place charcoal and fuel only on the grill grate.
- ⚠ Live hot briquettes and coals can create a fire hazard.
- ⚠ DO NOT move the grill when it is still hot.
- ⚠ DO NOT touch metal parts of grill until it has completely cooled to avoid burns, unless you are wearing protective gear.
- ⚠ NEVER touch grates, ashes or coals to see if they are hot.
- ⚠ Always place the grill on a heat-resistant surface.
- ⚠ CAUTION: This grill generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to property caused by touching the parts while in use or during cooling.

# PARTS & FEATURES

## 13.4-INCH CHROME-PLATED GRILL

Large enough to cook for 4 people

## ENAMEL-COATED FIREBOX

Can withstand high temperatures

## DUAL-VENTING SYSTEM

For temperature management; perfect for low and slow cooking

## COOL-TOUCH HANDLE

Provides extra care when handling the grill top

## ASH TRAY

Catches ashes for hassle-free cleaning



# PORTABLE CHARCOAL GRILL

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### BBQ PULLED PORK

Serve it however you like and with whatever you want. Top it with a vinegar sauce, mustard sauce, or red sauce.



### HERBED PRIME RIB

It is delicious and easy to make – all it needs is a little salt and pepper, some fresh herbs, indirect heat, and love!



### SMOKE TURKEY

Smoked turkey is a very popular Thanksgiving recipe, but it's good enough to make any time of year!



### GRILLED MARGHERITA PIZZA

Easy to make and utterly satisfying margherita pizza for the whole party. Fire up your grill and have some bite!



# USING THE CHARCOAL GRILL

## ASSEMBLY

Tools needed:

- 5/16" Open-End Wrench Pliers (not included)
- Slotted Screwdrivers (not included)
- Phillips-head Screwdriver (not included)

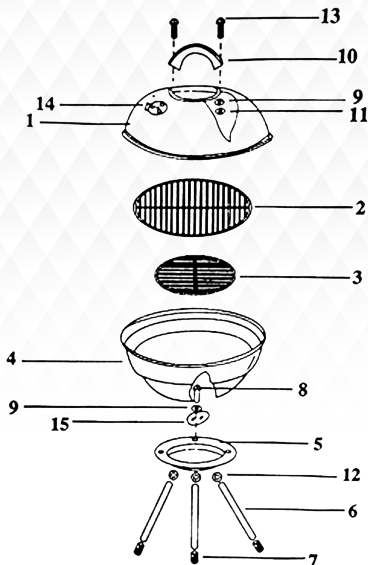
Check List:

- To assure fast and easy assembly, follow the instructions below in their proper sequence.
- Check all parts carefully and compare them to the parts list.
- Report any missing parts to the store from which you purchased the product.

Instructions:

- Use the screw (8) and washer (9) to connect the ash leak (15) to the grill bottom, then attach the legs (6) to the grill bottom (4) by using 3 screws and insulated washers (12). Insulated washers (12) should be on the outside of the grill bottom. Put

## EXPLODED VIEWS



## PARTS LIST

PARTS NO.	DESCRIPTION	QUANTITY
1	GRILL TOP	1
2	GRILL	1
3	GRATE	1
4	GRILL BOTTOM	1
5	ASH TRAY	1
6	LEG	3
7	LEG CAP	3
8	SCREW FOR LEG	3

PARTS NO.	DESCRIPTION	QUANTITY
9	WASHERS	2
10	PHENOLIC HANDLE	1
11	HEX NUT	2
12	INSULATED WASHER	3
13	SCREW FOR HANDLE	2
14	SCREW NUT AND VALVE	1
15	ASH LEAK	1

legs through the holes of the ash tray (5) before attaching to the grill bottom. Use fingers to hold them together one by one; make as tight as possible.

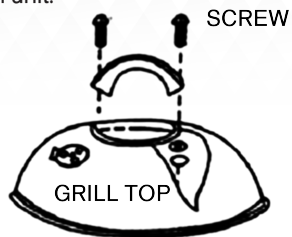


2 Tighten the screws using a screwdriver (not included). Do not twist the legs to tighten.

3 Place the small grate (3) into the bottom unit.

4 Place the grill (2) on the unit.

5 Attach the phenolic handle (10) to the grill top (1) and secure with screws (13), washers (9), and nuts (11).



## OPERATION

Lighting:

- 1 Open lid and vents.
- 2 Make sure that ashes from the previous usage have been removed from the grill.
- 3 Remove the cooking grill.
- 4 Arrange the charcoal on the charcoal grate – Put 1 layer of charcoal for burgers and steaks, and 2 layers of charcoal for roast chicken and other meats.
- 5 Light the charcoal grill with fuel (not included).
- 6 Allow fuel time to ash into glowing coals before cooking.

### Direct Cooking:

- 1 While wearing protective gloves (not included), carefully spread coals evenly across grid with a long handle tool (not included).
- 2 Carefully replace the grill.
- 3 Place the food on the cooking grill.
- 4 Cook with lid open or closed.

### Indirect Cooking – Ideal for Roasts:

- 1 While wearing protective gloves (not included), carefully spread coals into a round shape with a long handle tool (not included).
- 2 Carefully replace the grill.
- 3 Place the food on the cooking grill.
- 4 Cook with lid closed.



## CHARCOAL GRILL TIPS

- Store fuel in a waterproof container, away from sources of ignition.
- Use a charcoal chimney for fast and easy startups.
- Spray or coat cooking surfaces with vegetable oil before cooking to avoid sticking.
- Place vegetables or delicate foods into aluminum foil pouches.
- Use a quality grill brush after each event to keep cooking surfaces clean and rust free.
- Remove all ash, and dispose properly after every use, once extinguished and cool.
- Once grill is cool, cover with a quality grill cover that is properly sized to your unit.





# RECIPE

## HERB GRILLED CHICKEN

Servings: 4

Cooking Time: 2h

Ingredients:

### Marinade

1 clove garlic, minced

2 tablespoons of fresh basil, chopped

2 tablespoons of fresh oregano, chopped

2 tablespoons of Dijon mustard

2 tablespoons of fresh lemon juice

2 teaspoons of salt

4 teaspoons of brown sugar

4 teaspoons of Worcestershire sauce

6 tablespoons of extra-virgin olive oil

¼ cup of fresh parsley, chopped

¼ cup of peanut oil

½ teaspoon of black pepper

2 split chicken halves (about 3 pounds)



### Instructions:

- 1 Mix the marinade ingredients in a small bowl and whisk until well blended.
- 2 Place the split chicken halves in a resealable plastic bag and pour in the marinade.
- 3 Seal the bag and marinate the chicken in the refrigerator for 8 to 12 hours.
- 4 Build a charcoal fire for indirect cooking in an outdoor grill.
- 5 When the temperature is approximately 375°F, remove the chicken from the marinade and place the chicken halves, skin-side-up, in a 9-inch baking pan.
- 6 Pour the remaining marinade over the chicken.
- 7 Place the pan over indirect heat, cover the grill, and cook for 2 hours or until the internal temperature of each thigh reaches 175°F.
- 8 Baste with pan drippings before serving.

# ELOTE (MEXICAN GRILLED CORN)



## Ingredients:

Vegetable oil, for brushing  
1 teaspoon of chile powder  
½ teaspoon of cayenne powder  
8 ears of corn, husked  
¼ cup of mayonnaise or unsalted butter  
½ cup of crumbled cotija cheese, Parmesan, or ricotta salata  
1 lime, cut into 8 wedges

Equipment:  
Pastry brush

## Instructions:

- 1 Build a medium-hot fire in a charcoal grill
- 2 Brush grill with oil.
- 3 Combine chile powder and cayenne in a small bowl.
- 4 Grill corn, turning occasionally with tongs, until cooked through and lightly charred, about 10 minutes.
- 5 Remove from grill and immediately brush each ear with 1½ tsp. of mayonnaise. Sprinkle each with 1 Tbsp. of cheese and a pinch of chile powder mixture.
- 6 Squeeze 1 lime wedge over each ear and serve.



# CARE AND MAINTENANCE

- All cleaning and maintenance should be done when grill is cool.
- DO NOT clean any grill part in a self-cleaning oven. Extreme heat will damage the finish.
- Do not use abrasive cleaners, as they will damage the product.
- Wipe surfaces with mild dishwashing detergent or baking soda.
- For stubborn surfaces, use a citrus based degreaser, and a nylon scrubbing brush.
- Rinse clean with water.

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# OVENTE WARRANTY

Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [ovente.com/register](https://ovente.com/register)

## LIMITED ONE (1) YEAR WARRANTY

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fee may apply.

## LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Proof of purchase may be required to validate the order. Promotional items may not be covered under any warranty. Consumer rights may vary from state to state.

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