

GRILL DOME



Instruction Manual

www.GRILLDOME.com

YOUR JOURNEY BEGINS HERE...



HEAT, SMOKE & SPICE

*They call it OCD...no this is not your run of the mill disorder - it's affectionately called "obsessive ceramic disorder". Once one has experienced the taste and juicy food that comes off the Grill Dome, they can't stop compulsively trying more! Whether it's learning how to cook a tough cut like a brisket, learning how to cook the perfect steak, putting together their "perfect" bbq mix or pairing wood chips with their meats - the excitement a Grill Dome owner or "Domer" experiences in their backyard is simply contagious - Domers simply want to **SPICE** it up.*



REGISTER YOUR GRILL DOME

To activate your warranty you must register your Grill Dome within 30 days of purchase.

Please visit the following address: <http://grilldome.com/>

TABLE OF CONTENTS

Register Your Grill Dome.....	2
Table Of Contents.....	3
How Grill Dome Works	4
Internal Construction	5
Quick Dos & Don'ts	5
Unpacking.....	7
Metal Grate Instructions	11
Lifting The Grill Dome.....	12
Starting Your Grill Dome	13
Shutting Down Your Grill Dome.....	16
3 Tier Cooking Setup (Optional Racks)	17
Maintaining Your Grill Dome	19
Limited Lifetime Warranty	20

HOW GRILL DOME WORKS



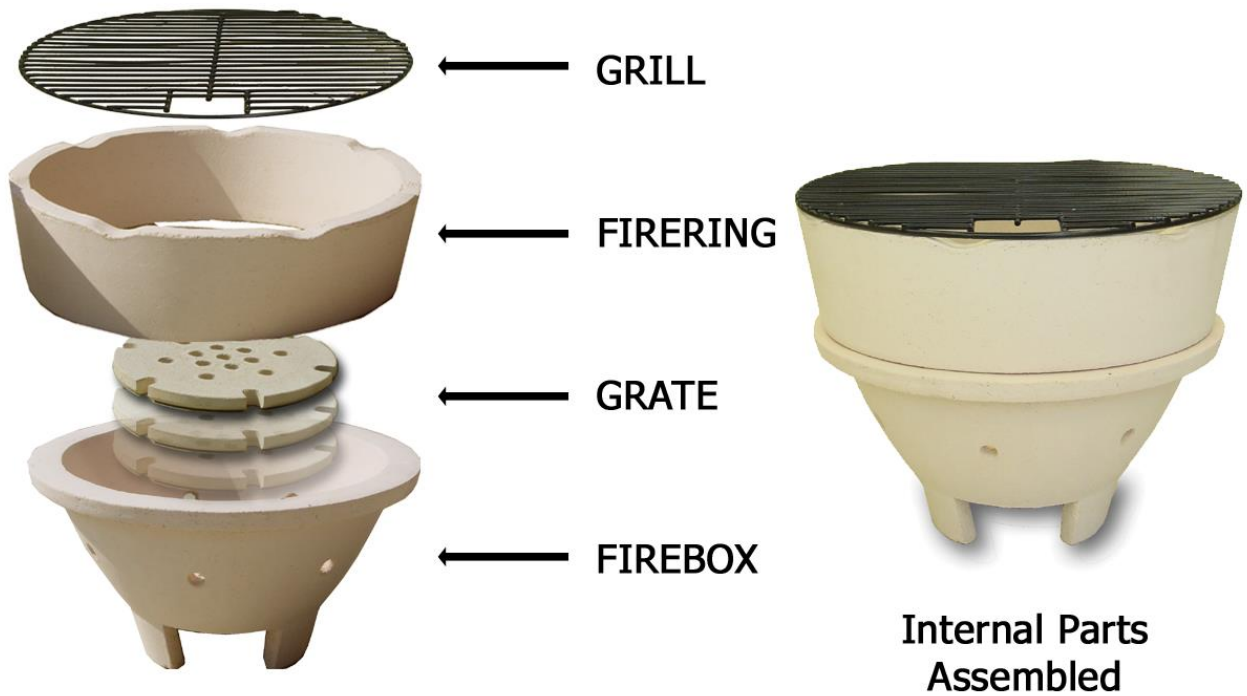
2 DAMPER SYSTEM

A 2 damper design controls airflow through the cooker. The draft created allows you to quickly achieve high temperatures to sear and also allows you to control to low temperatures for smoking.

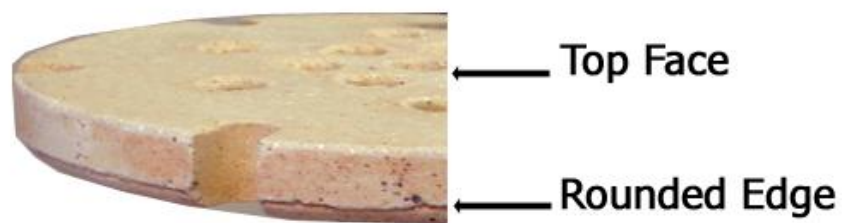
The draft is created when the top damper (1) and the bottom damper (2) are both open. Air comes in from the bottom damper (2) to fuel fire and top damper (1) allows for an exhaust.

To reduce the heat, simply choke the fire by close the bottom damper (2), or to ignite more charcoal open up the bottom damper to desired level.

INTERNAL CONSTRUCTION



Grate Placement



Note: To properly install the grate, place the rounded edge towards the bottom.

QUICK DOS & DON'TS

1. **DO NOT cook with the lid open.** If you are using chips or there are lots of drippings keep it open for as little as possible as they can catch fire.
2. **DO NOT remove the white or grey gasket** from the rims of the Grill Dome. Its purpose is to help seal the cooker and provide cushion for the lid and base.
3. **DO NOT walk away from the Grill Dome** with the dampers wide open when starting or cooking on the cooker. While starting, the lid should be closed right after you light the fire starters or you insert the electric charcoal lighter (close the lid on the electric cord). You should have the top and bottom dampers wide open to create the draft.
4. **DO NOT close both dampers at the same time** when shutting down the grill. Close the bottom damper first and leave the top damper slightly open. After 15 minutes, once the temperature has come down, close both dampers. This is for your safety and to avoid possible flashbacks if you were to open grill again.
5. **DO NOT sit Grill Dome directly on your deck** or directly on bricks or on ceramic, concrete or stone tile. Keep the Grill Dome from coming in direct contact with the wooden surface it is going to sit on by setting it up on the optional base stand. Using the base stand creates airflow under the cooker and helps dissipate the heat.
6. **DO NOT use lighter fluid.** Lighter fluid emits harmful VOCs and cause damage to the cooker.
7. **DO NOT use water** to extinguish the charcoal.
8. **DO NOT completely block the cooking grate** while the Grill Dome is being lit or is in use.
9. Grill Dome can withstand temperatures substantially higher than 700 ° F but for safety and other considerations do not operate the Grill Dome over 700 ° F.

Finally,

10. DO have fun cooking on and trying out new recipes on the Grill Dome!

UNPACKING

* NOTE: Before unpacking the Grill Dome, it is best to place the cooker as close to its resting space as possible.

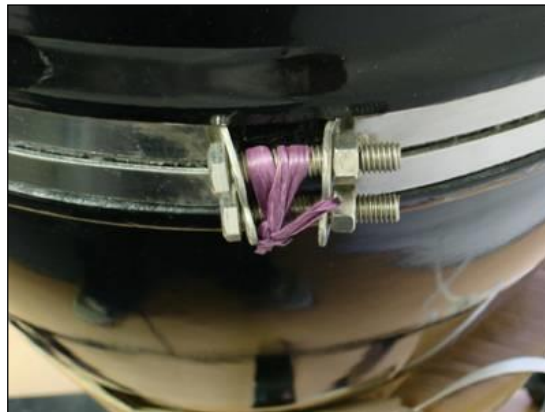
1. Cut the strapping with a scissor or knife and remove the outer packing of the Grill Dome.



This includes the -

- Top cardboard packing
- Middle card board strip
- Clear plastic cover

2. Cut the twine or tie on each side of the cooker that ties the big bolts.



3. Do not remove the white or grey cloth gaskets on the mating surfaces of the base and the lid.
4. Open and lock the lid to remove packing inside the grill.
 - If you have a scissor hinge model, remove the cloth which is wrapped around the side hinges. Open the lid by lifting from the handle. Lock the lid in to position by pulling the extended thumb arms of the side hinges towards you one at a time.
 - If you have the Auto Hinge Model simply open the lid gently to the final position.

5. Remove the internal packaging and components. *Be careful not to overturn the cooker while unpacking.*



- Remove the card board packaging inside.
- Remove the porcelain coated cooking grill. Take out the ceramic top, ceramic charcoal.
- Remove the top circular ceramic ring. Remove any rubber or wood packaging you may find around the Firebox.
- Remove the Firebox. Remove any packaging below the Firebox.

- e) Remove any other small packing materials from the inside of the Grill Dome.
6. Place the grill shell in its final place inside the table or the DomeMobile without the internal components
- Insert the base stand under the base by lifting the cooker (sold separately).



Put all internal parts back into the Grill Dome once the cooker is set in place.

- Put the firebox in first. *Make sure the opening in the firebox is facing and aligned with the bottom damper door to allow for proper airflow and ash removal.*



- **NOTE:** If you have a metal grate, place the solid ceramic circular disk into the middle of the firebox. The disk should sit where the ashes would usually fall.
- Put the ceramic or metal charcoal grate in the firebox (as shown in the inside construction diagram). The grate has tapered holes to allow the ashes to fall freely. If the grate is placed incorrectly, it could end up clogging these holes instead and restrict airflow. Again, the rounded edge goes towards the bottom.



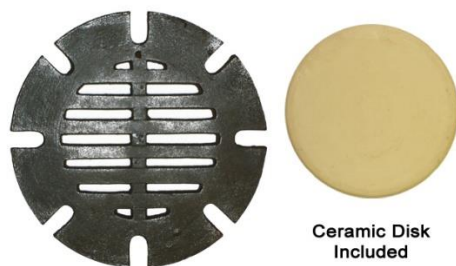
- Put the circular ceramic ring in.
- Put the porcelain cooking grill back in.



7. Close the lid

- If you have the scissor hinge, to close the lid slightly lift the lid by lifting from the handle and then push the extended thumb arms of the side hinges away from you one at a time. Lower the lid gently into closed position.
- If you have the auto hinge close the lid gently.
- Do not jerk open the lid or drop it while closing.

METAL GRATE INSTRUCTIONS



Ceramic Disk
Included

Purpose:

The Metal Grate is designed to allow more airflow through to the fire and allows you to get to higher temperatures quicker. Therefore if you grill more often than you smoke low and slow, you will find it more convenient to use a metal grate for achieving those temperatures quicker. If you are cooking low and slow, you may find it convenient to use a ceramic grate.

How to install the Metal Grate:

The grate does have to be used with caution as it does radiate more heat compared to a ceramic grate. Below are instructions on how to properly place and operate the Metal Grate.

IMPORTANT: There is a ceramic disc included with the Metal Grate. This disc is a protective disc to add protection for the base. Place the ceramic disc at the bottom of the base and in the middle of the firebox



The Metal Grate has tapered slots to reduce the changes of bits of charcoal or ash to clog up the airflow. When placing the metal grate in the firebox make sure that the wider tapered slot is towards the bottom of the cooker.

LIFTING THE GRILL DOME

- Remove all internal parts in order to make the unit lighter to lift.
- DO NOT lift from the lid as that will put the weight on the hinge and could damage it permanently.
- DO NOT try to lift the Grill Dome by yourself. You will need at least two people to lift the Grill Dome.

Set the GRILL DOME directly in front of the Domemobile



To lift the Grill Dome, grab from the inside around the rim of the base.

Be cautious when lifting as the lid will tend to tilt back because of the weight.



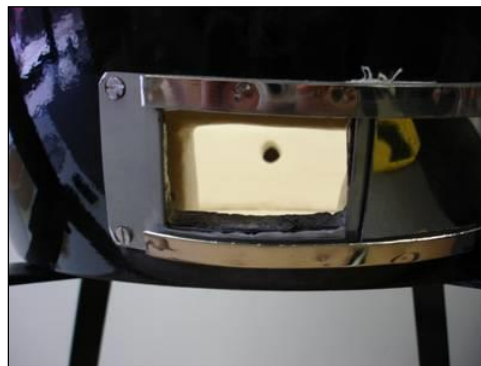
STARTING YOUR GRILL DOME

The Grill Dome is ready to cook as soon as you have it unpacked. We recommend using lump charcoal as fuel. High quality charcoal briquettes are an acceptable alternative. Even wood chunks can be used either by themselves or mixed with the charcoal. Wood chunks will produce more smoke and should be left to burn for sometime before putting the food on. Too much smoke can make your foods taste bitter. This does not apply to when few wood chunks or smoking chips are used for smoking.

Step 1 Open the lid of the Grill Dome and remove the porcelain cooking grill.

Step 2 Before starting your grill always rake the left over charcoal with the Ash Tool. It is important to do stir the charcoal so that the ashes and small pieces of charcoal do not build up above the charcoal grate or in the side holes of the firebox. This build up could substantially curtail the air flow through the unit. This in turn will slow down the starting of charcoal and will also make it difficult to achieve high temperatures such as 500 degrees.

Clean out ashes from the bottom damper every 3 to 4 uses. Also make sure the holes in the firebox and grate are clear of any ash buildup. This will ensure you have a healthy fire with proper air supply.



Step 3 If you are restarting your grill dome after having used it before then do not add more charcoal at this time.

Add fresh charcoal to the fire box if it is your first cook. The charcoal should be mounded in the center. Keep the holes on the side of the firebox unblocked. As a

rule of thumb a full load is a mound of charcoal that comes to the bottom of the holes on the side of the firebox.

Pictures below depict what your grill may look like when you are about to start your fire.



Leftover Charcoal



Fresh Charcoal

Step4 Open the bottom damper completely and open the top damper completely as well.

Step 5 To start the charcoal various methods can be used. Unlike other charcoal grills, **you do not use lighter fluid to start the fire in the Grill Dome**. The unit has a built in chimney effect draft system that can get the fire going just by have a few pieces of charcoal started.

DO NOT walk away from the Grill Dome while starting the grill as the temperatures can get very hot in a short time with a full load of charcoal.

Electric Charcoal Lighter: Put the heating element on top of the charcoal in the center. Move a few pieces of charcoal on top of the element. Plug the electric cord into an outlet. Close the lid on the electric cord and leave both the bottom draft door and top damper fully open. Follow electric charcoal lighter's manufacturer's directions. Normally you should unplug and take out the electric charcoal lighter within 8 minutes. After taking out the electric starter put the cooking grill back in and close the lid while keeping the top and bottom dampers wide open. You should reach 300-350 degrees within 10 minutes.



Fire Starters: Break off one or two squares of the fire starters and place them in the middle of the charcoal mound. Light the starter sticks and once they are lit place a few charcoal pieces on top of the fire. Let the fire starters burn for about 1 minute before closing the lid. Keep the top and bottom dampers wide open. You should reach 300-350 degrees within 10 minutes.

Step 6 Once you see the temperature rising, you will want to set the dampers accordingly to achieve the desired **cooking temperatures** and desired **smoke flavor**.



Tip: The bottom draft door controls the temperature and glow of charcoal (hot, medium, low) while the top damper controls the temperature and smoke flavor. So, if you open the top damper more, temperature will increase and smoke flavor will decrease. For someone who does not like the smoke flavor, cooking should be done with the top damper wide open while controlling the temperature with the bottom draft door.

Adjust the top damper or slide metal top to about ½ inch open, and the bottom damper two fingers open. You can now leave the Grill Dome unattended if desired. While you are gone the Grill Dome will stabilize in the range of 300 to 350 degree range.

To adjust or set the temperatures to the desired cooking temperature, make adjustments to the bottom draft door and leave the top damper at ½ inch open. To increase the temperature, open the bottom draft door more and to reduce the temperature close it a little. As a rule of thumb, ¼ inch opening or closing the damper will make a difference of about 40 degrees Fahrenheit. With a little practice you will easily be able to maintain the desired temperatures for the duration of the cooking.

Step 7 Once you have achieved the desire temperature, place the food in the unit. Close the lid and wait for temperature to stabilize. The temperature will drop but then will start going up again. A difference of up to about 20 degrees Fahrenheit either way will not make much difference except in the cooking time. In case you need to adjust the temperature adjust the dampers as described earlier.



Step 8 Shutting down the cooker should be done in two stages. First close the bottom damper and leave the top damper ½” open for about 10 minutes. After 10 minutes the top damper can be closed as well. This two stage system will ensure moisture is driven out of the unit and prevent any mold build up and will also ensure the unit is not damaged due to heat buildup.

SHUTTING DOWN YOUR GRILL DOME

Once you have completed your cook on the Grill Dome and are ready to shut down the grill, use the following steps.

- 1) Close the bottom damper completely
- 2) Leave the top damper a quarter open for 10 min.
- 3) Once the air temperature within the grill starts decreasing, you can close the top damper completely.

3 TIER COOKING SETUP

(OPTIONAL RACKS)

3 RACKS DO IT ALL

- ✔ Configure up to 3 Temperature Zones
- ✔ Set up Indirect Cooking
- ✔ Versatile half direct/half indirect setups
- ✔ Add upto 70% more cooking space on top
- ✔ Sear steaks closer to the fire
- ✔ Bake perfect brick oven pizzas

AVAILABLE IN THESE SIZES

	XL	LARGE	SMALL
GRILL EXTENDER	✔	✔	✔
INDIRECT COOKING RACK	✔	✔	✔
HALF MOON RACK	✔	✔	

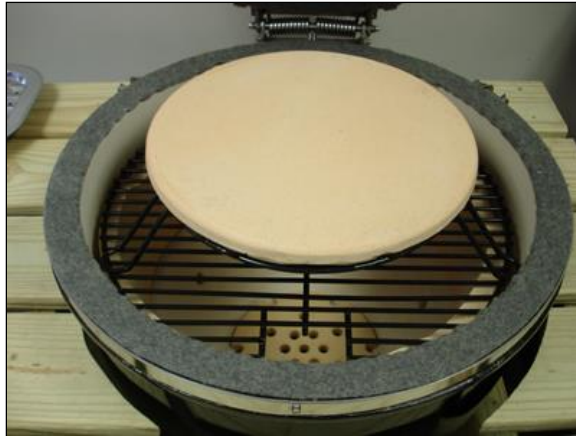
INDIRECT COOKING RACK

- To setup indirect use a drip pan or a ceramic stone. You want to make sure there is enough space around the pan or stone for proper airflow.
- Sear Steaks closer to the fire.
- For foods that have lots of fat, use a pan to catch the drippings.



GRILL EXTENDER

- Add additional cooking space above the main cooking level with the Large Grill Extender.
- Cook Pizzas on the Grill Extender.



Caution: DO NOT place the ceramic stone on the main cooking level as this will not allow for proper airflow and could damage your grill.

HALF MOON RACK

- Cook half direct and half indirect with a Half Moon Rack.
- Use as a warming rack.
- Add additional cooking space.



MAINTAINING YOUR GRILL DOME

The Grill Dome requires very little maintenance as compared to other style grills. Here are a few tips and cautions on maintaining your Grill Dome.

- **Ash Removal** - Ashes should be removed every 3 to 4 uses.
- **Porcelain Grill** - Use a brass bristle brush to clean the porcelain grill. The grill is dishwasher safe as well.
- **Bolts** - Please check all the bolts on the metal bands for tightness. Inspect these periodically and tighten the bolts if necessary.
- **Covers** – We recommend protecting your Grill Dome with a vinyl cover as it will protect your grill from the natural elements and reduce any chances water may get inside your grill.
 - *NOTE – *if you live in an area where there is **heavy snow***, it is important to ensure your Grill Dome is not sitting in accumulated snow. As the snow melts, water may get into your grill through capillary action.

LIMITED LIFETIME WARRANTY

CONDITIONS OF LIMITED LIFETIME WARRANTY (FOR INFINITY SERIES ONLY)

This Infinity Grill Dome carries a limited lifetime warranty to the original buyer whose name appears on the warranty registration and the matching invoice. This lifetime warranty covers damage to the ceramic parts due to cooking heat only. Any other components of the Grill Dome if covered by any warranty would be to the extent and limitations as described herein. Defective parts will be repaired or replaced after return or receipt of the defective parts to the Grill Dome Headquarters.

The warranty as it applies to ceramic parts does not extend to chips or scratches or other damages but is limited to only cracking of these parts due to normal cooking heat at normal cooking temperatures.

The following other Grill Dome items are covered under limited warranty for the corresponding periods as indicated below.

Grill Dome Stainless Steel Hinges - Against Rusting Out	20 Years
Grill Dome Stainless Steel Damper Door – Against Rusting Out	20 Years
Grill Dome Gasket	5 Years
Grill Dome Temperature Gauge	1 Year

Repair or replacement of the damaged parts under this warranty for the indicated periods will constitute the fulfillment of all direct and derivative liabilities under this warranty.

Coverage

This warranty does not cover damage caused by misuse, commercial use, moving or transporting the cooker, improper use, improper maintenance, improper care, abuse, neglect, acts of God, mechanical or physical alteration and accident.

This warranty does not cover any costs related to shipping, transportation, mailing, special packaging, postage, export/import duties or taxes. These costs as related to returning the damaged parts or getting them shipped from the Grill Dome headquarters would be the responsibility of the buyer.

The maximum liability of the Grill Dome will be limited to the prices paid for the cooker by the buyer. The Grill Dome will not be responsible for any other liabilities under this warranty.

The Grill Dome will not be liable for any default caused by delays in the performance of this warranty caused by reasons beyond the control of Grill Dome such as war, strikes etc.

The warranty starts on the date of purchase.

This warranty is not transferable.

Owner's Responsibilities

The warranty must be registered within 30 days of the purchase to activate the warranty. The buyer must provide a warranty registration ID number for availing the warranty service.

The buyer must promptly take action to report damage to any part of the Grill Dome to the Grill Dome Headquarters. In case the buyer fails to report such damage Grill Dome will not be responsible for any additional damage that may result from using a damaged part or will not be responsible for further deterioration of the damaged part itself.

Failure to follow the instructions and procedures as described in the Instruction Guide will void the warranty. Any new changes made to the Grill Dome Instruction Guide and thus to the instructions and procedures will be posted on the Grill Dome website www.grilldome.com. The buyer should periodically check the website for any such changes and follow these.

Pouring of liquids or water inside the cooker will void the warranty. It is the responsibility of the buyer to protect the cooker against water getting inside the cooker and to dry the cooker if water gets in. Any damage caused by water being inside the cooker is not covered by the warranty.

You might sometimes see minor amounts of rust on the stainless steel because of contaminations. Such rusting is superfluous and should be cleaned right away.

Procedures for Warranty Service

Proof of purchase from an authorized dealer is required to validate the purchase date and to validate the warranty.