

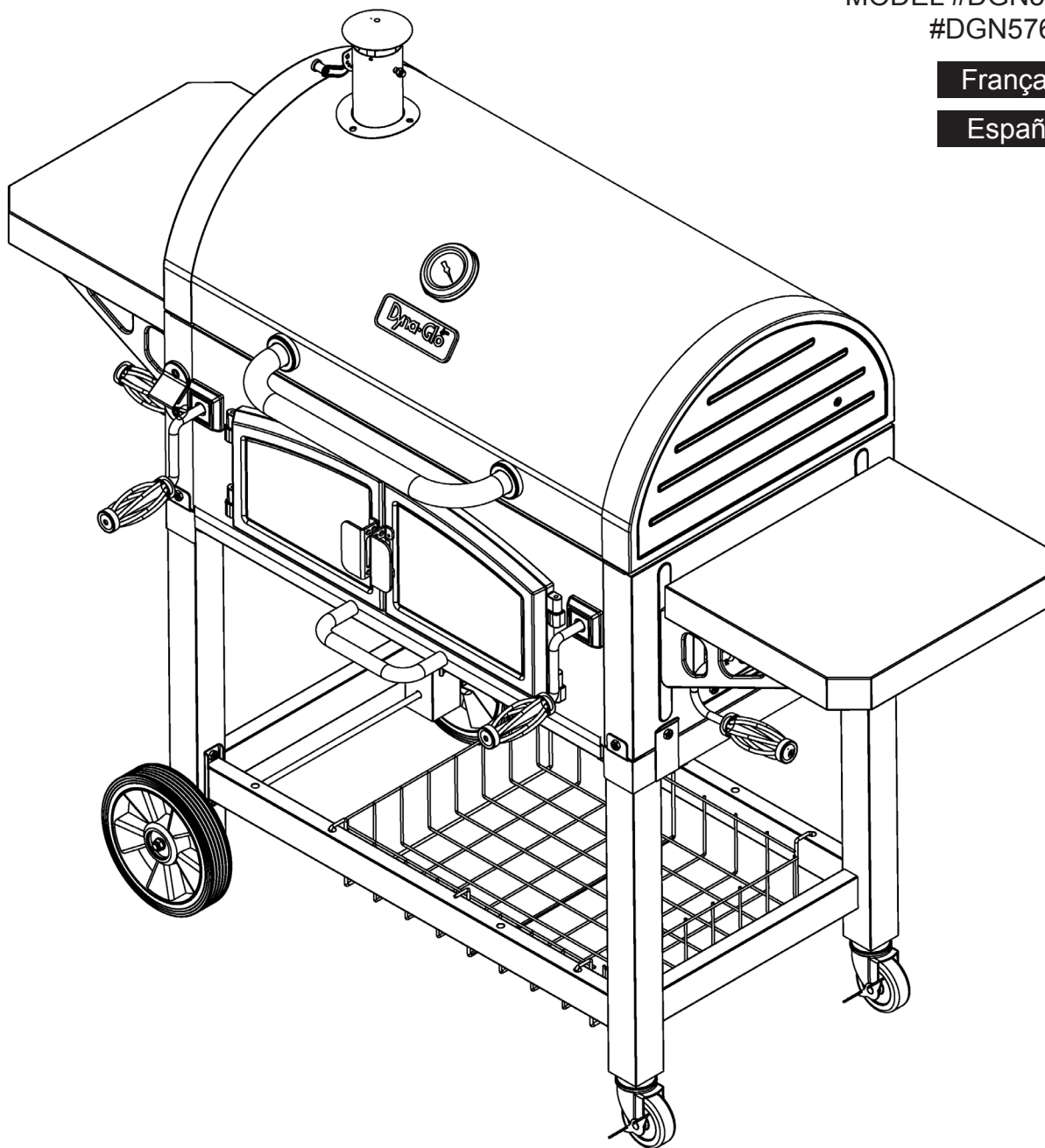


# DUAL CHAMBER CHARCOAL GRILL

MODEL #DGN576SNC/  
#DGN576SNC-D

Français p. 20

Español p. 39



### ATTACH YOUR RECEIPT HERE

Serial Number \_\_\_\_\_ Purchase Date \_\_\_\_\_



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-877-447-4768, 8:00 a.m. – 4:30 p.m. CST, Monday – Friday, or email [customerservice@ghpgroupinc.com](mailto:customerservice@ghpgroupinc.com).

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### SAFETY INFORMATION

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Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at: 1-877-447-4768, 8:00 a.m. – 4:30 p.m. CST, Monday – Friday.



### CAUTION

- THIS UNIT IS HEAVY. TWO PEOPLE REQUIRED FOR SAFE ASSEMBLY. Some parts may contain sharp edges. Wear protective gloves if necessary. Read and follow all safety statements, warnings, assembly instructions, and use and care instructions before attempting to assemble and use.



### WARNING

- Keep a fire extinguisher near this product at all times.
- This grill is for outdoor use only in well-ventilated areas.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble and safely operate this appliance.

## SAFETY INFORMATION

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- Use caution when lifting and moving the unit to avoid back strain or back injury. Do not move the unit while it is in use.
- **DO NOT** operate the unit near or under flammable or combustible materials such as decks, porches or carports. A minimum clearance of 36 in. (91.4 cm) is recommended. **DO NOT** operate the unit under overhead construction.
- A minimum clearance to combustible construction is 36 in. (91.4 cm) from sides and back.
- **DO NOT** use this appliance as a heater.
- Operate the unit on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. **DO NOT** operate the unit on flammable material such as carpet or wood deck.
- Use caution when assembling and operating this unit to avoid cuts and scrapes from edges.
- **DO NOT** use this product in a manner other than its intended purpose. It is NOT intended for commercial use. It is not intended to be installed or used in or on a recreational vehicle and/or boats.
- **DO NOT** store this unit near gasoline or other combustible liquids or where other combustible vapors may be present.
- **DO NOT** store or operate this product in an area accessible to children or pets. Store this unit in a dry protected location.
- **DO NOT** leave the unit unattended while in use.
- **DO NOT** leave hot ashes unattended until the grill cools completely.
- **DO NOT** move the unit while in use or while ashes are still hot. Allow the unit to cool completely before moving or storing.
- **NEVER** use gasoline or other highly volatile fluids as a starter.
- Always cook your food on the grate after the flame is burned out.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and placing in a noncombustible container. Make sure that there are no other combustible materials in or near the container.
- If you must dispose of ashes in less time than it takes for the ashes to completely cool down, then remove the ashes from the unit, using heat-resistant gloves along with long metal tongs or fireplace shovel. Place the coals in aluminum foil and soak them completely with water before disposing of them in a noncombustible container.
- Allow the unit to cool completely before conducting any routine cleaning or maintenance.

### CALIFORNIA PROPOSITION 65

## WARNING

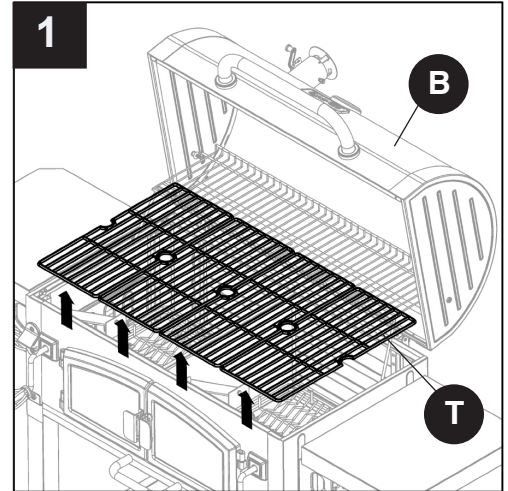
This product and the fuels used to operate this product (charcoal or wood), and the products of combustion of such fuels, can expose you to chemicals including carbon black, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

**For more information go to [www.p65Warnings.ca.gov](http://www.p65Warnings.ca.gov)**

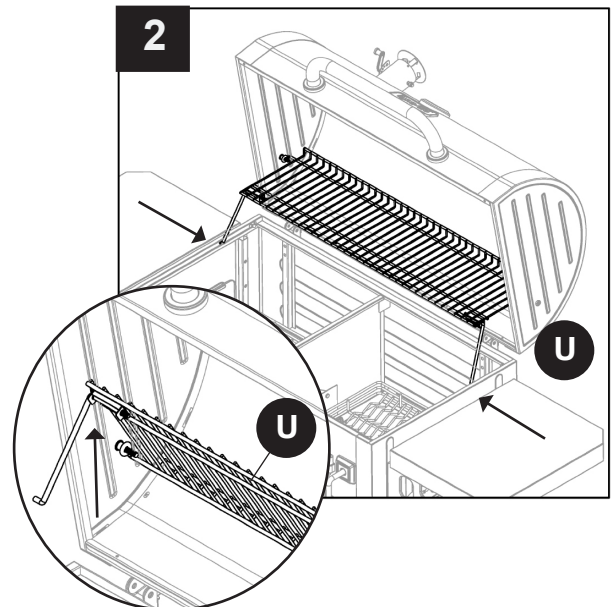
## OPERATING INSTRUCTIONS

### Removing divider panel from grill

1. Remove four grates (T) in lid and firebox assembly (B).

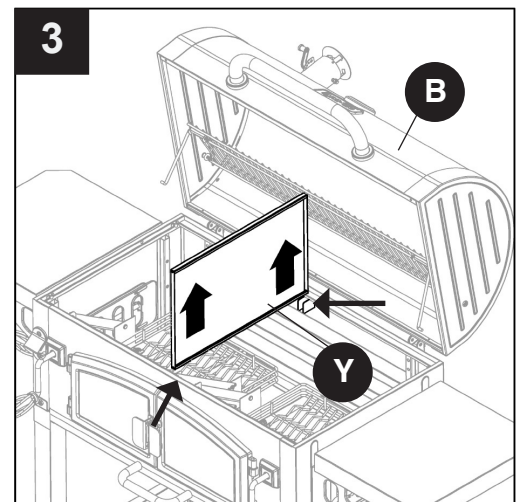


2. Remove warming rack supports (U), from the firebox, by pressing both bars in towards the center of the grill. Swing the warming rack (U) up, to make clearance for the divider panel (Y).



3. Remove divider panel (Y) from firebox assembly (B). Return grates and warming rack to their original positions.

NOTE: When placing the divider panel into the firebox assembly (B), please make sure the bottom of the divider fits between the support brackets located on the front and back sides of the firebox.



## OPERATING INSTRUCTIONS

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### DANGER

- **CARBON MONOXIDE HAZARD.** Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.

This grill has an adjustable charcoal tray. By turning the crank handle, the charcoal tray can be raised or lowered to desired height. This allows for different heat settings depending on the food you are cooking and the temperature at which you want to cook. It also allows easy cleaning of the interior of the firebox after the unit has cooled down completely. It is not recommended to raise a fully loaded charcoal tray higher than the middle height setting.

NOTE: The grate is coated with porcelain which is a fragile coating. Handle with care to avoid damage. **DO NOT** cool the grate in cold water while it is still hot or the coating may crack. Let the grate cool off by itself.

### Charcoal Lighting Instructions

- Open grill top.
- Remove cooking grates.
- Adjust the preferred charcoal tray(s) to the center position, and place one even row of charcoal briquettes in the tray.
- Make sure that charcoal does not go above the top of the tray.
- Light briquettes.
- Move charcoal tray(s) to the bottom position.
- With the top open, allow the briquettes to fully ignite (to the point where there is no further flame).
- Once the briquettes are lit, put the grates back in the grill using heat resistant gloves.
- Adjust charcoal tray as required to achieve the proper temperature.

### Adjusting Temperature

- For maximum heat/temperature, open both side air vents located on the side of the main body as required. To reduce the heat/temperature, close the air vents on the side of the main body.

NOTE: The temperature should not go above 500°F(260°C). If the temperature goes above 500°F (260°C), you should open the lid and allow the briquettes to cool. The proper cooking temperature should not exceed 500°F (260°C).

### Seasoning Unit


1. Before your first cooking you should season the unit to enhance the cooking and to provide better overall durability. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to foods.
2. Remove all retail hangtags that are on the unit, making sure NOT to remove safety markings from the unit.
3. Place one even row of charcoal briquettes in both charcoal trays. Make sure that charcoal does not go above the top of the trays.
4. Coat interior surfaces with vegetable cooking oil.
5. Light briquettes and set charcoal tray at medium height by cranking the crank handle.
6. Sustain burn for about two hours with lid closed and all dampers to 1/4 of the way open. Allow the unit to cool down properly.
7. Once this is completed, the unit is ready for use.

## OPERATING INSTRUCTIONS

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Rust can appear on the inside of your grill. Maintaining a light coating of vegetable oil on interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE UNIT!

### Operating The Front Door, Dampers, And Smoke Stack

 **WARNING:** These metal parts could be very hot while grilling. Always operate these parts while wearing a heat-resistant glove.

- To open the door, lift the door slightly and pull.
- To close the door, lift the door slightly and push the door to the door frame catch.
- To adjust the side dampers, pull or push damper handle until desired air flow is achieved.
- To adjust the smoke stack, move the smoke stack adjustment handle away from the smoke stack and raise or lower the adjustment handle until the desired air flow is achieved.

### Grilling

Charcoal is recommended, however wood or a combination of both may be used as the fuel source for grilling if the fuel source is placed and ignited on the charcoal pan. Do not build too large a fire. We recommend starting a fire with no more than 2 lbs of charcoal per tray (approximately 30 briquettes per tray) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grates in the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and or property damage.

### **WARNING**

- Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit.
- Always wear protective clothing to prevent injury.
- Keep children and pets away.
- **DO NOT** move this unit during operation.
- Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.

## **CARE AND MAINTENANCE**

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### **Grill Maintenance**

Frequency of cleaning is determined by how often the grill is used. Make sure coals are completely extinguished and the grates are cooled down before cleaning inside of the unit. To remove the stains on the lid and front panel caused by fumigation while grilling, use of a cleaning pad is recommended. Wipe out the interior of unit with a cloth or paper towel. Clean the grates with warm water and pat dry. The coating is fragile. Do not knock, hit or drop the grates.

## **WARRANTY**

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### **1-Year Limited Warranty**

This charcoal grill is warranted for 1 year against broken or damaged parts at the time of purchase. It is warranted to be free of defects. Paint is warranted to be free of defects except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the appliance. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no charge via the discretion of GHP Group, Inc (ground shipments, US Mail, or Parcel Post ONLY). Any special handling charges (i.e. Second Day, overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. This service is available by calling toll free 1-877-447-4768, 8:00 a.m. – 4:30 p.m. CST, Monday – Friday.

NOTICE: Some states do not allow the exclusion or limitations of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.

Manufactured by:  
GHP Group Inc.  
6440 W. Howard St.  
Niles, IL, USA  
60714-3302

Item Name: Dual Chamber Charcoal Grill  
Model #: DGN576SNC/DGN576SNC-D