

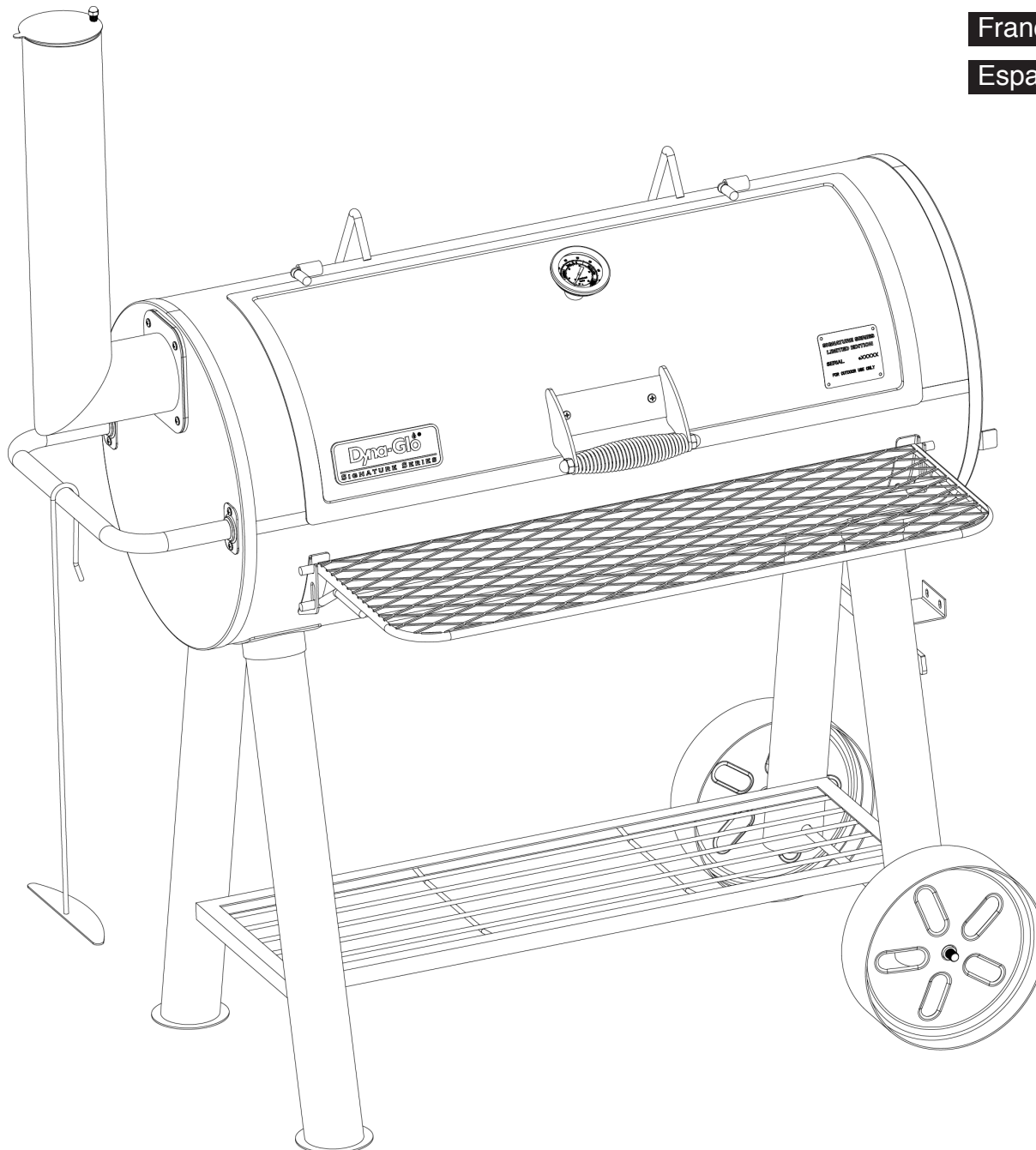


Heavy-Duty Barrel Charcoal Grill

MODEL #DGSS675CB-D / DGSS675CB

Français p. 19

Español p. 37



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.

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SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate, or install the product. If you have any questions regarding the product, 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.

 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 to combustible construction is 36 in. (91.4 cm) from sides and back.
- **DO NOT** operate the unit under overhead construction.
- **DO NOT** use this grill as a heater.
- Operate the unit on a stable, level, noncombustible surface such as asphalt, concrete, or solid ground.
- **DO NOT** operate the unit on flammable material such as carpet or wood deck.

SAFETY INFORMATION

- 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** use, store or operate this unit 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 unit 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, kerosene, Zippo/Ronson lighter fluid, 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, 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.
- This product will be hot during and after use. Use insulated oven mitts, or gloves, for protection from hot surfaces or splatter from cooking liquids.
- Grease or other liquids inside the grease cup will be hot after using this appliance. Allow the grease cup to completely cool before removing or disposing. If the grease cup must be removed before it's allowed to completely cool, use heat resistant gloves or mitts for removal or disposal.
- Use caution when opening the lid of the unit while in operation. Keep hands, face and body safe from hot steam or flare-ups. **DO NOT** inhale smoke.
- **DO NOT** wear loose clothing while operating the unit. Tie back long hair while operating the unit.
- **ALWAYS** wear shoes that fully cover your feet while operating the unit.
- **NEVER** use glassware, plastic or ceramic cookware on or in the unit. Use metallic cookware only.
- Use of accessories not intended for this unit is not recommended and may lead to injury or property damage.

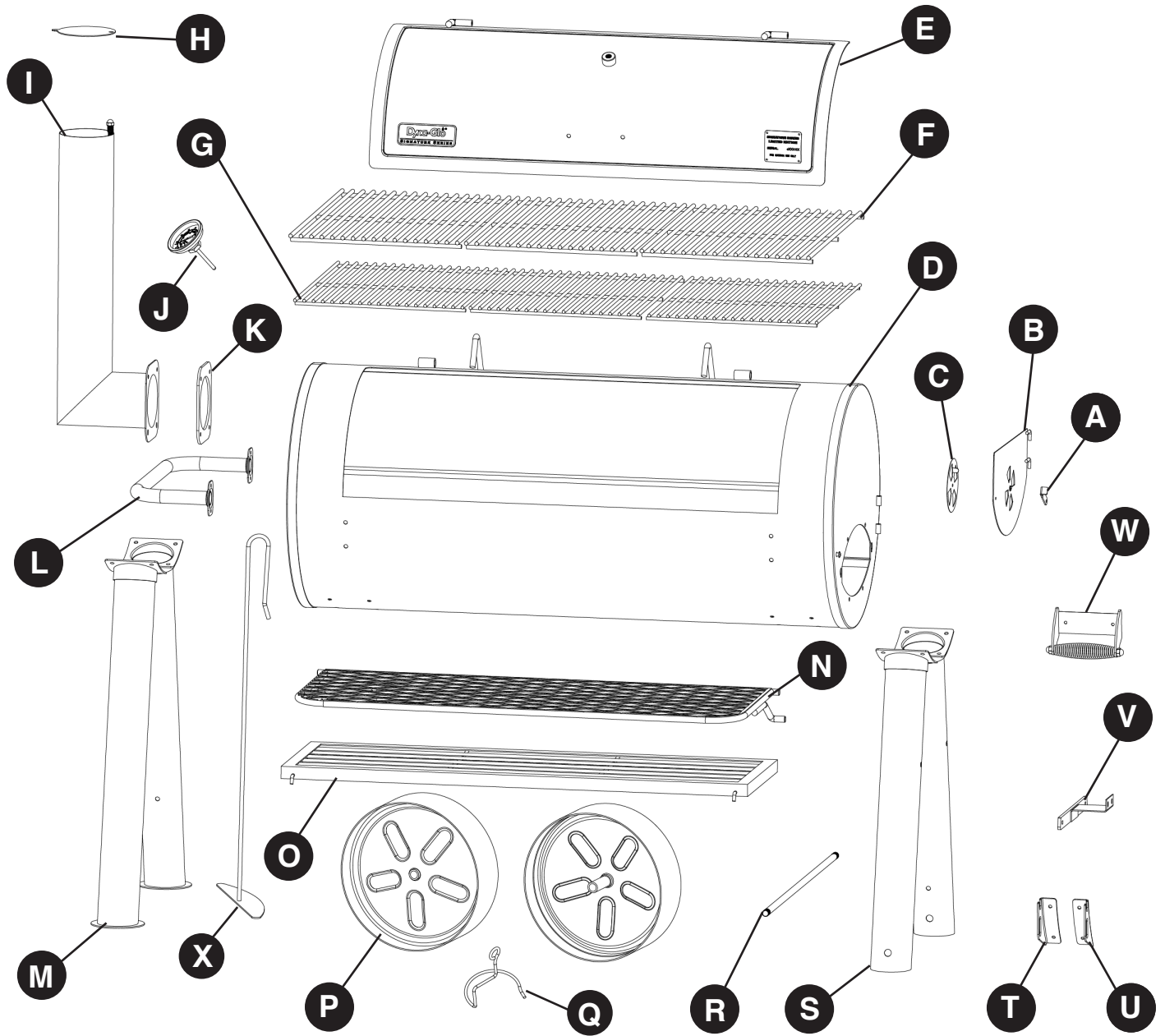
CALIFORNIA PROPOSITION 65

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









PACKAGE CONTENTS



| PART | DESCRIPTION | QUANTITY |
|------|--------------------------|----------|
| A | Access Door Latch | 1 |
| B | Side Access Door | 1 |
| C | Side Damper Plate | 1 |
| D | Chamber | 1 |
| E | Lid | 1 |
| F | Cooking Grills | 3 |
| G | Charcoal Grates | 3 |
| H | Smoke Stack Damper | 1 |
| I | Smoke Stack | 1 |
| J | Temperature Gauge | 1 |
| K | Smoke Stack Gasket | 1 |
| L | Side Handle - Grill Body | 1 |

| PART | DESCRIPTION | QUANTITY |
|------|-------------------------|----------|
| M | Left Leg - Front / Rear | 2 |
| N | Front Shelf | 1 |
| O | Bottom Table | 1 |
| P | Wheels | 2 |
| Q | Grease Cup Holder | 1 |
| R | Wheel Axle | 1 |
| S | Wheel Legs | 2 |
| T | Shelf Bracket - Left | 1 |
| U | Shelf Bracket - Right | 1 |
| V | Offset Support Bracket | 1 |
| W | Lid Handle | 1 |
| X | Ash Removal Tool | 1 |

HARDWARE CONTENTS

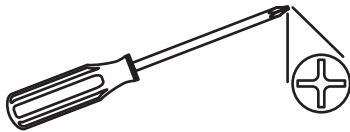
| | | | | | | | |
|---|---|---|---|---|---|---|---|
| AA | BB | CC | DD | EE | FF | GG | HH |
|  |  |  |  |  |  |  |  |
| M6 x 12 Bolt | M6 Nut | M6 Flat Washer | M12 Nut | M6 Lock Nut | M6 x 14 Bolt | M5 x 13 Bolt | M5 Nut |
| Qty. 31 | Qty. 28 | Qty. 16 | Qty. 2 | Qty. 1 | Qty. 1 | Qty. 1 | Qty. 1 |

PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

Estimated Assembly Time: 30 minutes

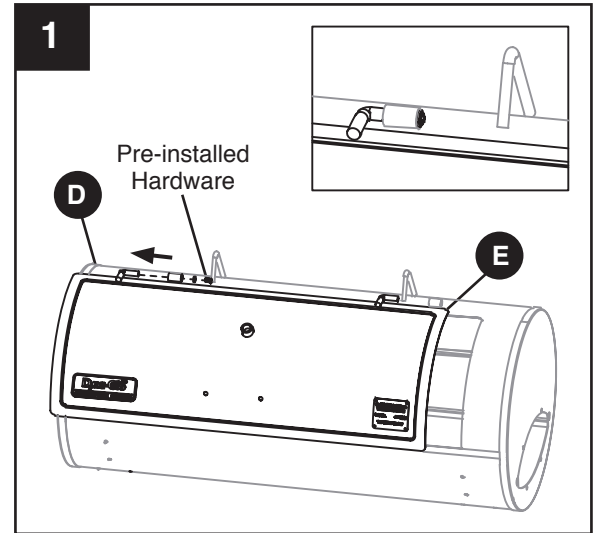
Tools Required for Assembly (not included): Phillips Screwdriver, Adjustable Wrench



ASSEMBLY INSTRUCTIONS




⚠ CAUTION: This unit is HEAVY! Do not attempt to handle this unit without assistance!

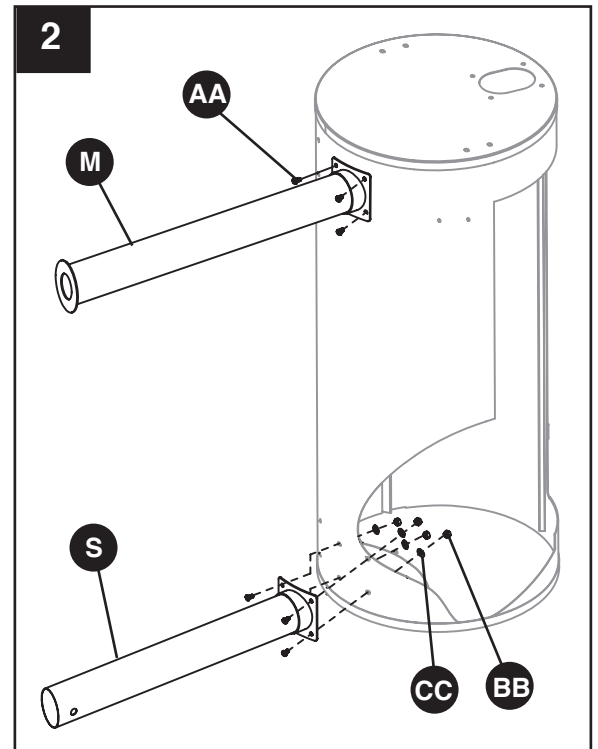
1. Remove the pre-installed bolt and washer from the left lid hinge on the grill body (D) and slide the lid (E) off the grill body hinges.



2. Attach the left front leg (M) and right front leg (S) using four M6 x 12 bolts (AA), four M6 nuts (BB) and four M6 flat washers (CC) per leg.

Hardware Used




| | | | |
|-----------|----------------|---|-----|
| AA | M6 x 12mm Bolt |  | x 8 |
| BB | M6 Nut |  | x 8 |
| CC | M6 Flat Washer |  | x 8 |



ASSEMBLY INSTRUCTIONS

3. Before attaching the rear legs, insert the bottom shelf (O) posts into the holes located on all four legs. With the bottom shelf (O) securely in place, attach the left rear leg (M) and right rear leg (S) using four M6 x 12 bolts (AA), four M6 nuts (BB) and four M6 flat washers (CC), per leg.

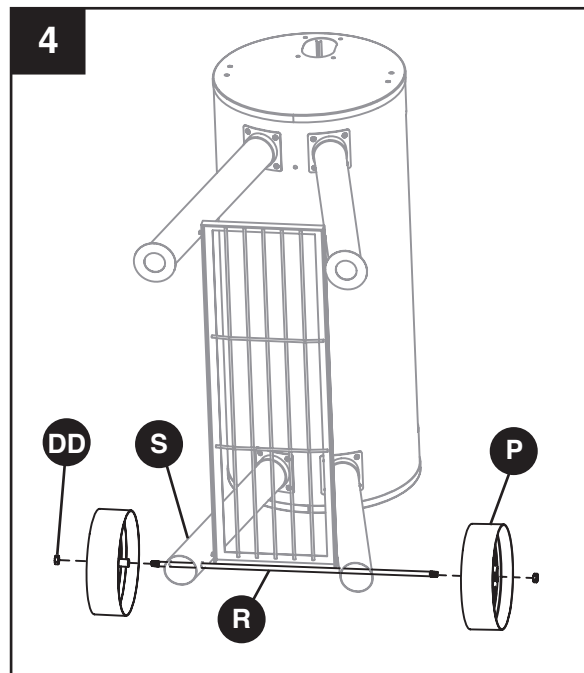
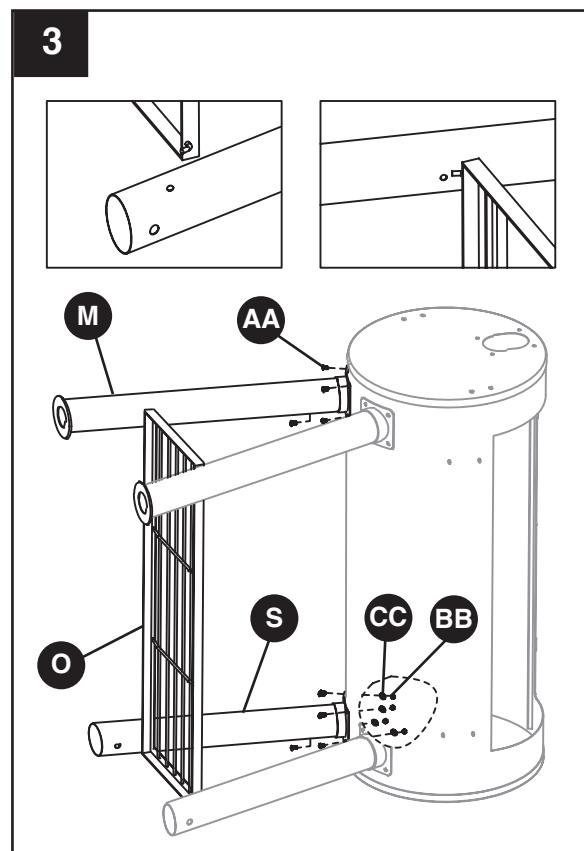
Hardware Used

| | | | |
|-----------|----------------|---|-----|
| AA | M6 x 12mm Bolt |  | x 8 |
| BB | M6 Nut |  | x 8 |
| CC | M6 Flat Washer |  | x 8 |

4. Insert the wheel axle (R) through the holes in the right front and right rear legs (S) and attach the left and right wheel (P) using one M12 nut (DD) per side.

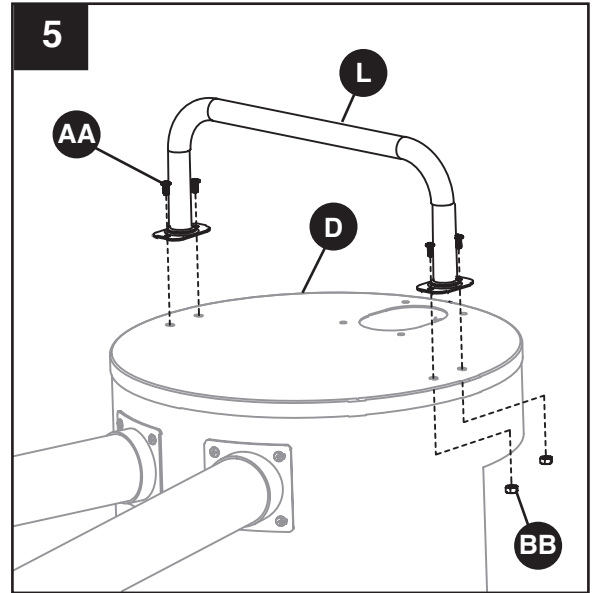
Hardware Used

| | | | |
|-----------|---------|---|-----|
| DD | M12 Nut |  | x 2 |
|-----------|---------|---|-----|





ASSEMBLY INSTRUCTIONS

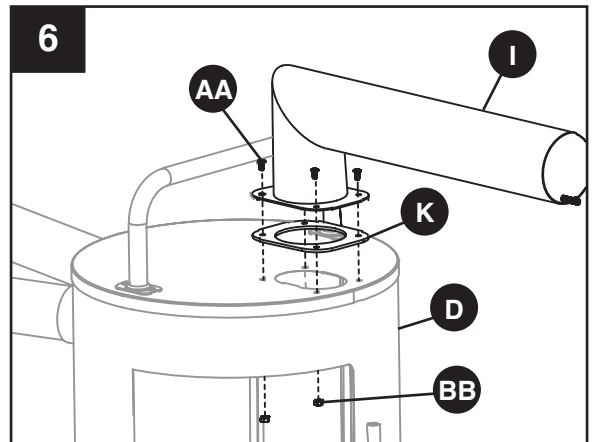
5. Attach side handle (L) to the left side of the grill body (D) using four M6 x 12 bolts (AA) and four M6 nuts (BB).





Hardware Used

| | | | |
|-----------|----------------|---|-----|
| AA | M6 x 12mm Bolt |  | x 4 |
| BB | M6 Nut |  | x 4 |

6. Place the smoke stack gasket (K) between the grill body (D) and the smoke stack (I) and attach using four M6 x 12 bolts (AA) and four M6 nuts (BB).

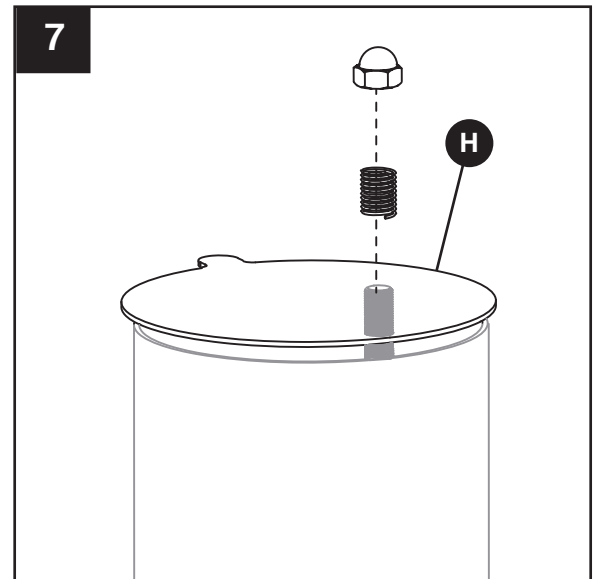


Hardware Used

| | | | |
|-----------|----------------|---|-----|
| AA | M6 x 12mm Bolt |  | x 4 |
| BB | M6 Nut |  | x 4 |

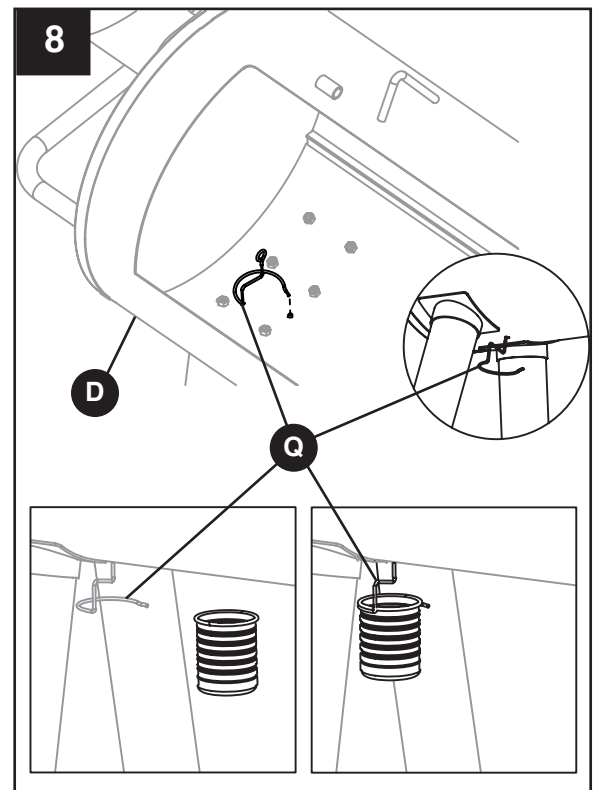
ASSEMBLY INSTRUCTIONS

7. Attach the smoke stack damper (H) using the pre-installed spring and nut.



8. Insert the end of the grease cup support (Q) into the hole located on the bottom of the smoker body (D). Thread the support through the hole until the support is hanging as shown.



Note: This grill does not include a container for catching grease or liquids from inside the smoker body. Use a discarded aluminum can with minimum diameter of 2 1/4" (58mm) and slide the top lip of the can onto the grease cup support (I) as shown. See Page 3 for disposing the can after use.

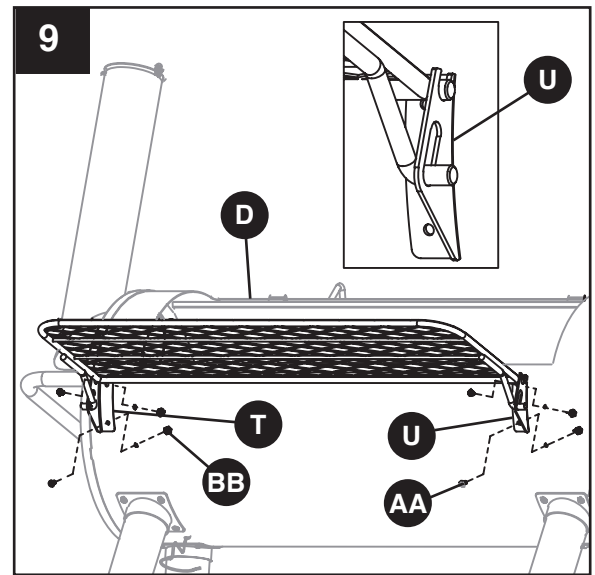


ASSEMBLY INSTRUCTIONS

9. Attach the right shelf bracket (U) to the grill body (D), using two M6 x 12 bolts (AA) and two M6 nuts (BB), and insert the shelf support wire into the bracket, as shown. Insert the shelf supports into the left shelf bracket (T), before securing the bracket with two M6 x 12 bolts (AA) and two M6 nuts (BB).

Hardware Used

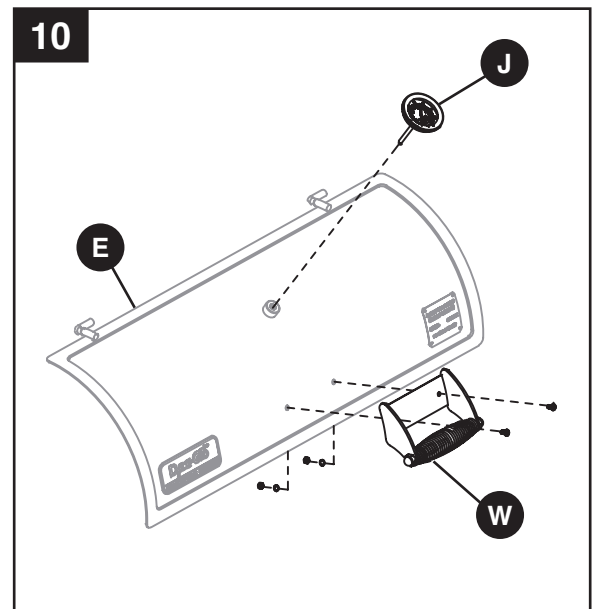
| | | | |
|-----------|----------------|---|-----|
| AA | M6 x 12mm Bolt |  | x 4 |
| BB | M6 Nut |  | x 4 |



10. Attach the temperature gauge (J) by inserting the probe through the threaded opening on the lid (E) and turning clockwise. Do not remove the pre-installed nut prior to attaching the gauge.

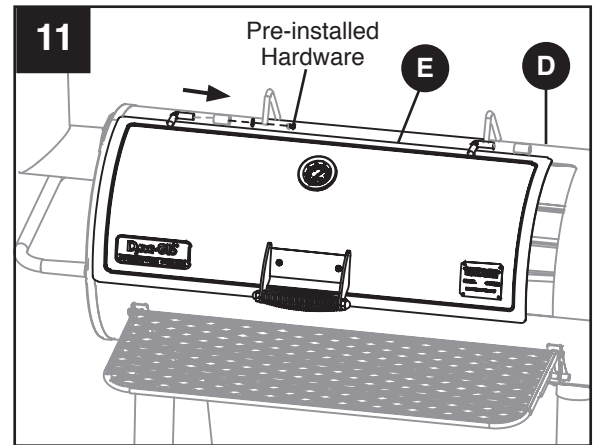
NOTE: The alignment of the temperature gauge can be adjusted by turning the pre-installed nut clockwise (or counter-clockwise) prior to installing.

Attach the lid handle (W) to the lid (E) using the pre-installed bolts & nuts and flat washers



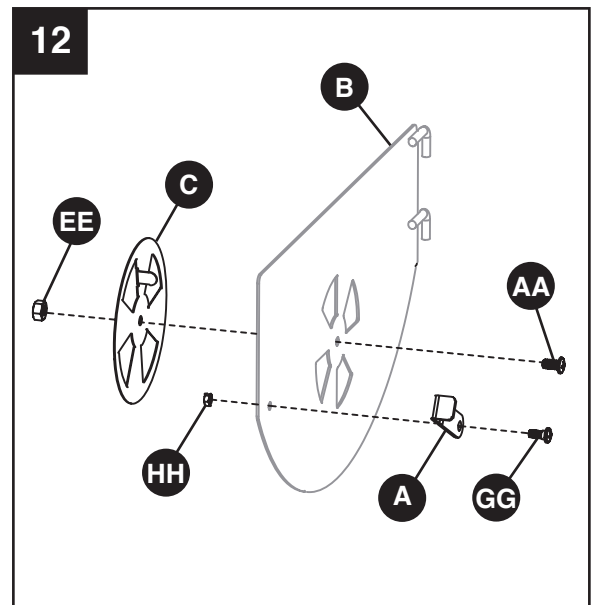
ASSEMBLY INSTRUCTIONS

11. Attach the lid assembly (E) to the hinges on the grill body (D) using the pre-installed bolt and washer.







12. Attach the side damper plate (C) to the inside of the access door (B) using one M6 x 12 bolt (AA) and one M6 lock nut (EE).

Attach the door latch (A) to the outside of the access door (B) using one M5 x 12mm bolt (GG) and one M5 nut (HH).



Hardware Used

| | | | |
|-----------|----------------|---|-----|
| AA | M6 x 12mm Bolt |  | x 1 |
| EE | M6 Lock Nut |  | x 1 |
| GG | M5 x 13mm Bolt |  | x 1 |
| HH | M5 Nut |  | x 1 |

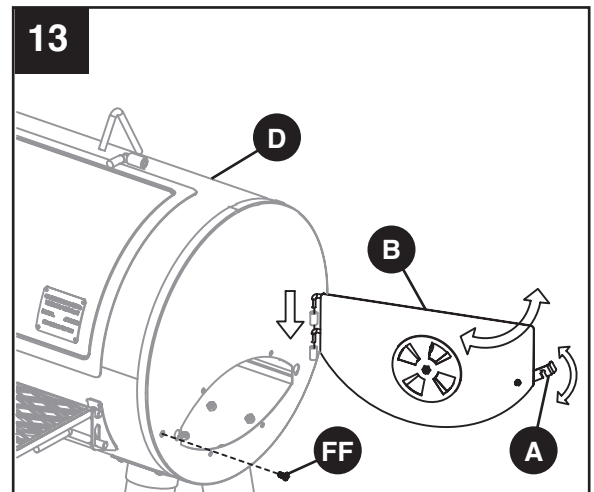
ASSEMBLY INSTRUCTIONS

13. Screw one M6 x 14 shoulder bolt (FF) into the grill body (D). Attach the access door (B) to the grill body (D) by sliding the hinge rods into the hinge openings on the grill body (D).

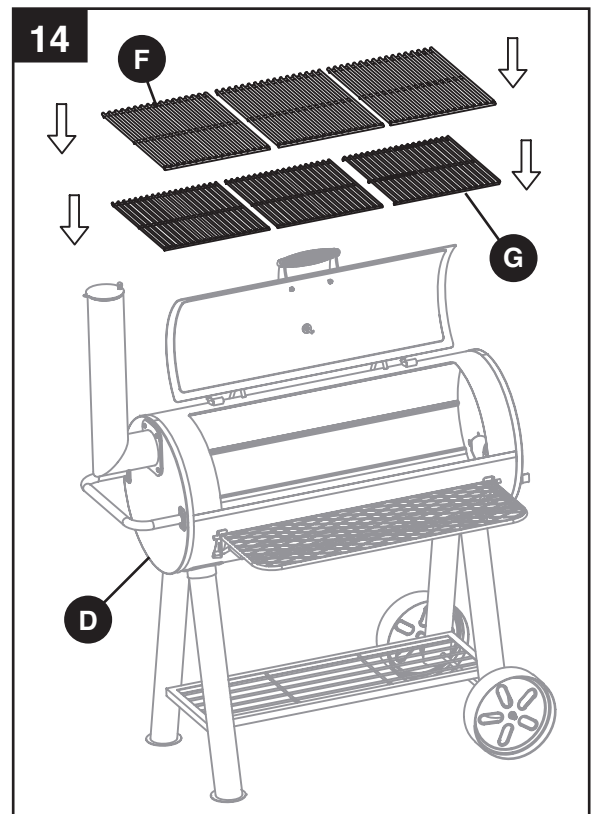
Latch the access door (B) by pivoting the door latch (A) onto the M6 x 14 bolt on the grill body (D).

Hardware Used

| | | | |
|-----------|-------------------|---|-----|
| FF | M6 x 12mm Bolt |  | x 1 |
|-----------|-------------------|---|-----|



14. Install the charcoal grates (G) on the bottom support rails inside the grill body (D). Install the cooking grates (F) on the top support rails inside the grill body (D).




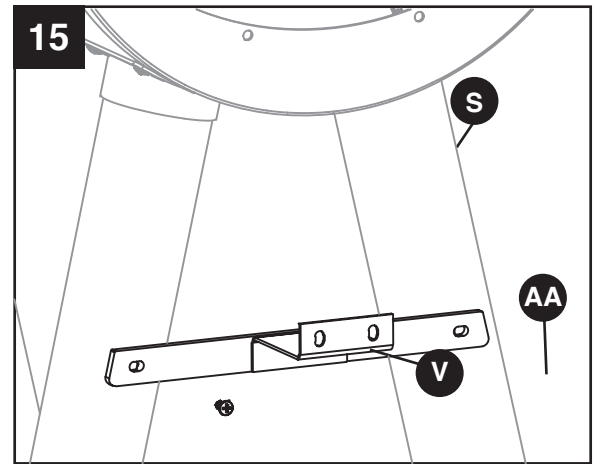
ASSEMBLY INSTRUCTIONS

15. Attach the offset support bracket (V) to the right front and right rear leg (S) using two M6 x 12 bolts (AA).

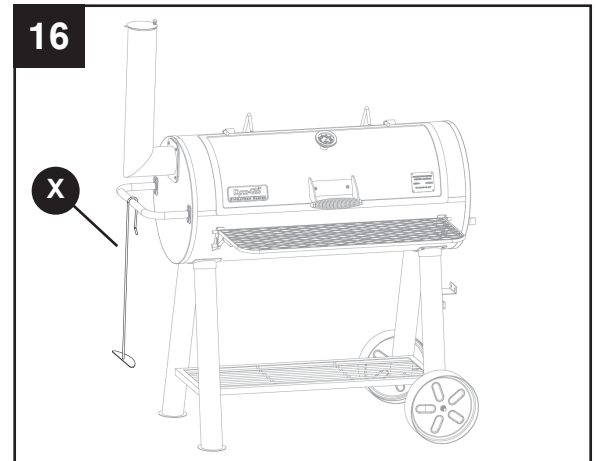
Note: This bracket is used to support Dyna-Glo smoker box model DGSS287CB-D (Sold Separately)

Hardware Used

AA M6 x 12mm Bolt  x 2



16. Store Ash Removal Tool (X) on side handle, when not in use.



OPERATING INSTRUCTIONS

BEFORE FIRST USE

Remove all hangings or plastic straps, if present.

It is important to "season" your grill, prior to cooking food. Seasoning seals the paint and interior of your smoker to enhance flavoring, durability and overall performance. To season your grill, simply use it as you normally would without adding food. You will need to follow all of the lighting and operating procedures in the next few sections of this manual.

Seasoning the Grill

Using the recommended amount of charcoal (listed below), burn the grill for at least 30-45 minutes.

Lighting Instructions

Start with at least 4 lbs. (1.8 kgs.) of charcoal (75 standard briquettes).

Make adjustments as needed when cooking in colder climates or during high winds, and/or when fair amounts of precipitation are present.

Step 1

Note: Please refer to the manufacturer's recommended amount of charcoal lighter fluid before applying fluid to the briquettes. Charcoal can be added to the grill by removing the cooking grates. Pile the charcoal towards the middle of the charcoal grate. Briquettes should be packed closely together for maximum burn efficiency. Saturate charcoal with the amount of charcoal lighter fluid as recommended by the charcoal lighter fluid manufacturer. After soaking the charcoal, place the charcoal lighter fluid at a safe distance away from the grill. Allow the charcoal lighter fluid to soak into the charcoal for 3 minutes before lighting.

Step 2

With lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20-25 minutes). Charcoal lighter fluid must be allowed to completely burn off prior to closing the lid. (Fumes will tend to collect in both fireboxes, when both lids are closed).

Step 3

After 20-25 minutes, charcoal should be ready for grilling. Use heat-resistant gloves or oven mitts when placing the cooking grates back into the grill.

⚠ WARNING: Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.

⚠ WARNING: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Allow the ashes to completely cool before reusing or cleaning the grill or smoker.

REPLACEMENT PARTS LIST

For replacement parts, 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.

| PART | DESCRIPTION | PART # |
|------|--------------------------------|-----------|
| 1 | Side Access Door Latch | 70-01-592 |
| 2 | Side Access Door | 70-01-594 |
| 3 | Side Damper Plate | 70-01-593 |
| 4 | Chamber | 70-01-604 |
| 5 | Lid | 70-01-601 |
| 6 | Cooking Grills | 70-01-599 |
| 7 | Charcoal Grate (1pc) | 70-01-547 |
| 8 | Smoke Stack Damper | 70-01-522 |
| 9 | Smoke Stack | 70-01-548 |
| 10 | Temperature Gauge | 70-01-518 |
| 11 | Smoke Stack Gasket | 70-01-549 |
| 12 | Side Handle - Grill Body | 70-01-550 |
| 13 | Left Legs - Front / Rear (1pc) | 70-01-551 |

| PART | DESCRIPTION | PART # |
|------|-----------------------------|-----------|
| 14 | Front Shelf | 70-01-602 |
| 15 | Bottom Table | 70-01-603 |
| 16 | Wheel - Left / Right (1pc) | 70-01-516 |
| 17 | Grease Cup Holder | 70-01-554 |
| 18 | Wheel Axle | 70-01-513 |
| 19 | Wheel Legs | 70-01-555 |
| 20 | Front Shelf Bracket - Left | 70-01-559 |
| 21 | Front Shelf Bracket - Right | 70-01-566 |
| 22 | Offset Support Bracket | 70-01-556 |
| 23 | Lid Handle | 70-01-584 |
| 24 | Dyna Glo Badge | 70-01-562 |
| 25 | Ash Removal Tool | 70-01-987 |
| n/a | Instruction Manual | 70-10-585 |
| n/a | Hardware Pack | 70-09-520 |

REPLACEMENT PARTS LIST

