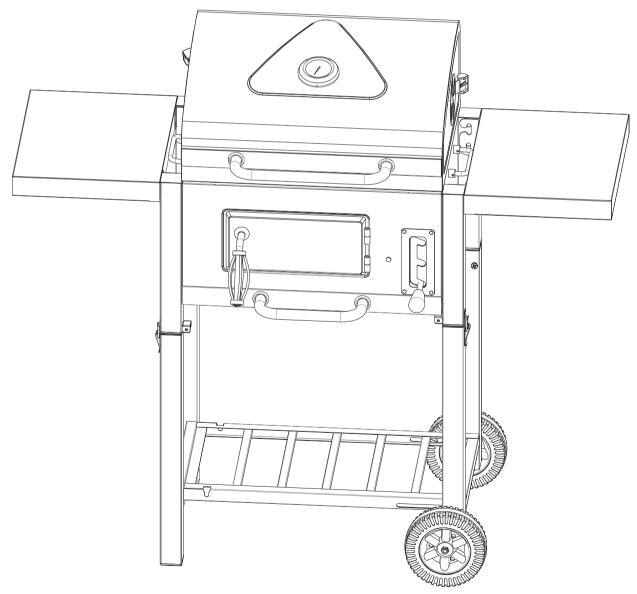
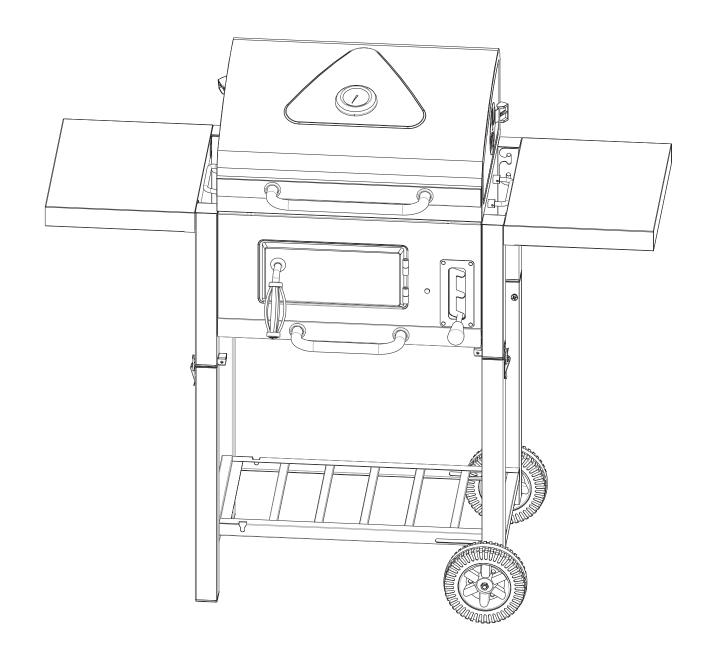


## Foldable Wagon Charcoal BBQ Grill with Side Tables and Wheels

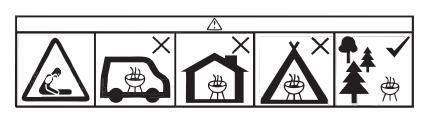


SKU: BBQG02FW

## Instruction Manual Charcoal BBQ Grill

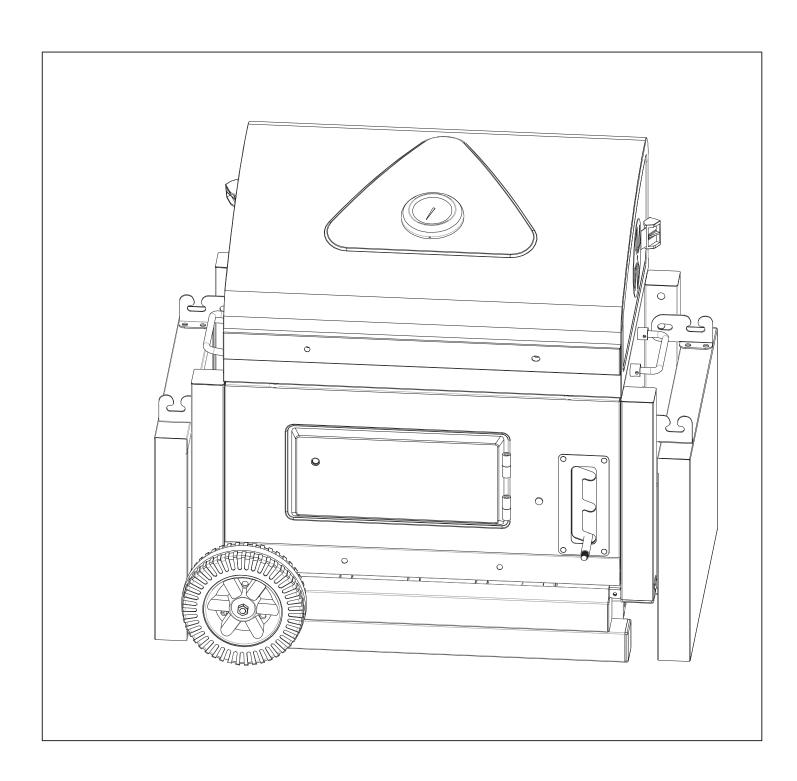


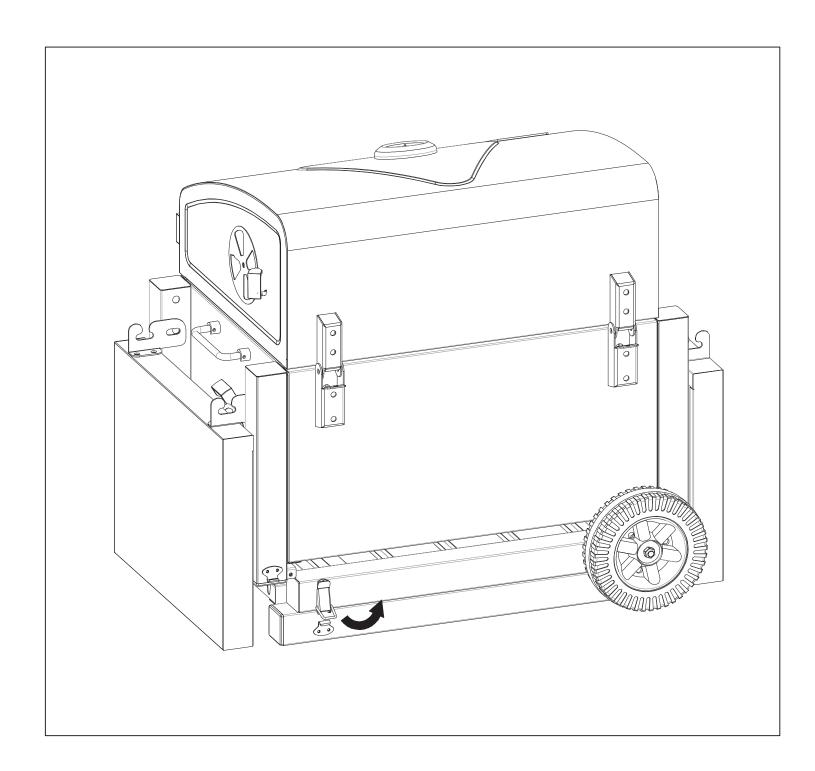
FOR OUTDOOR USE ONLY.
PLEASE READ INSTRUCTION CAREFULLY BEFORE ASSEMBLY.

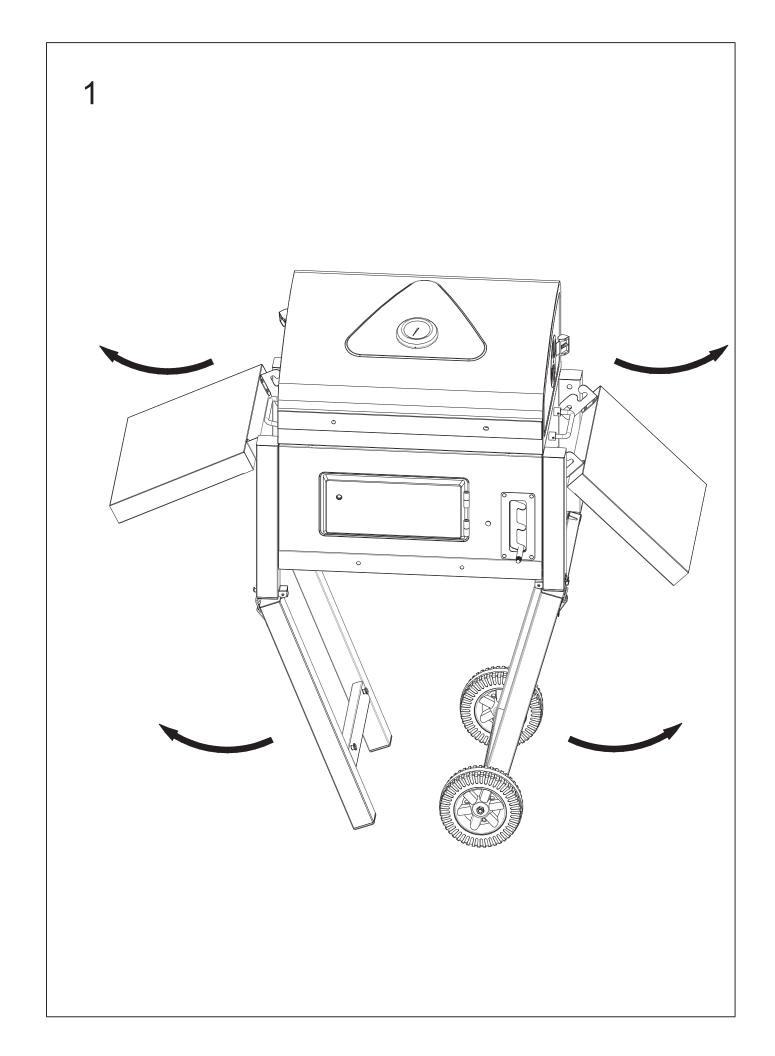


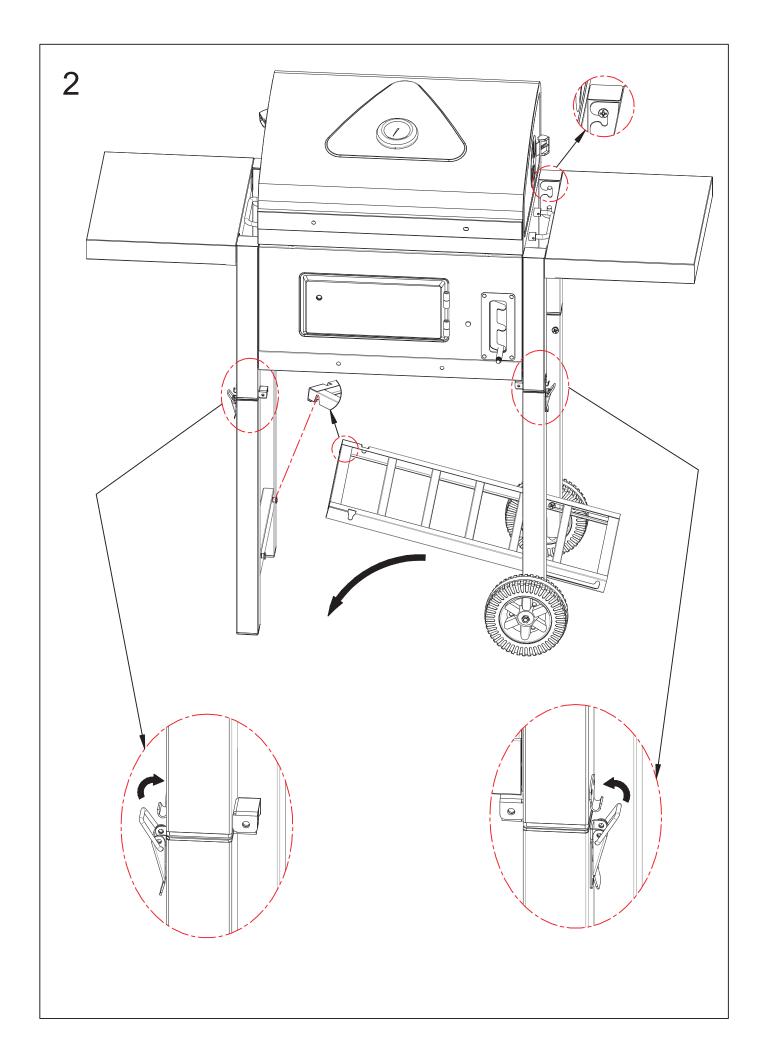
## Part List

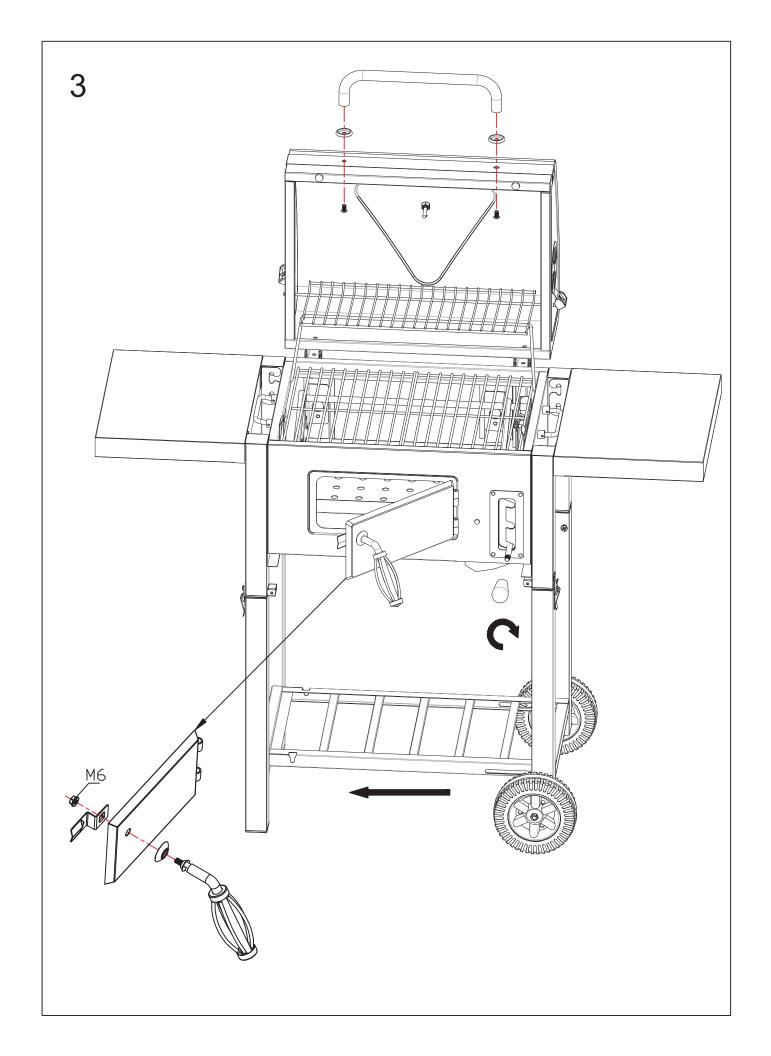
Parts Number	Name of parts	Picture	Quantity
1	Handle bezel for lid		4
2	Lid handle	S	1
3	Ash tray handle	S	1
4	Door handle for charcoal door		1
5	Handle bezel for charcoal door		1
6	Locking plate for charcoal door		1
7	Lifting handle		1

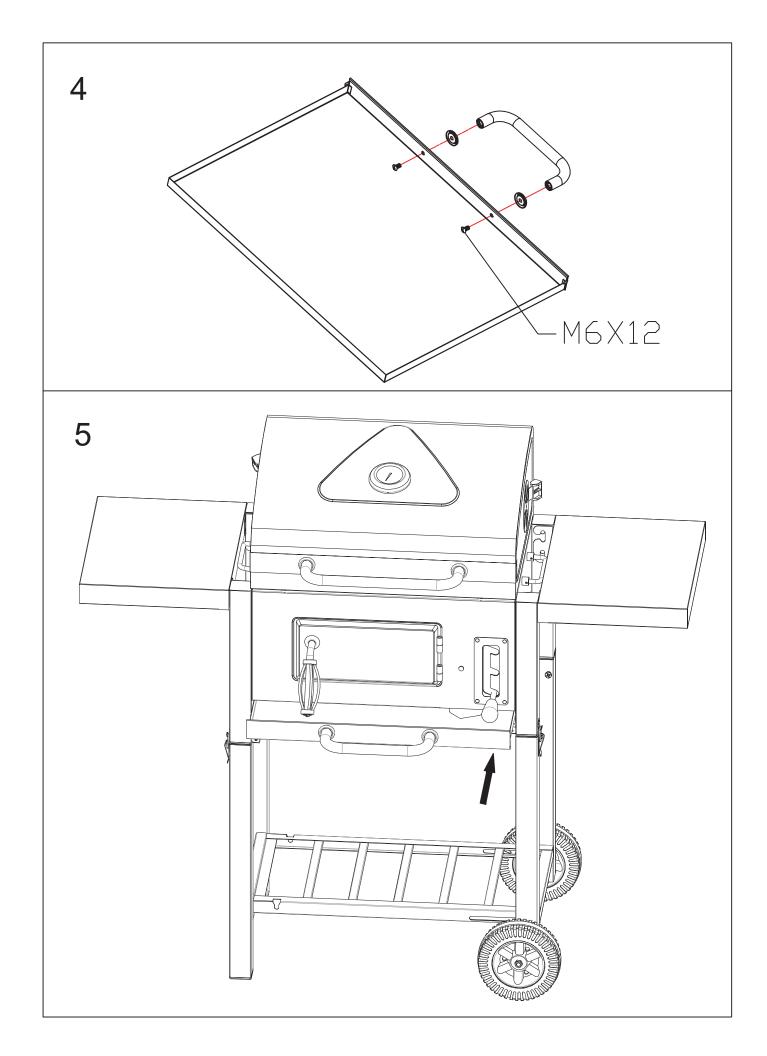


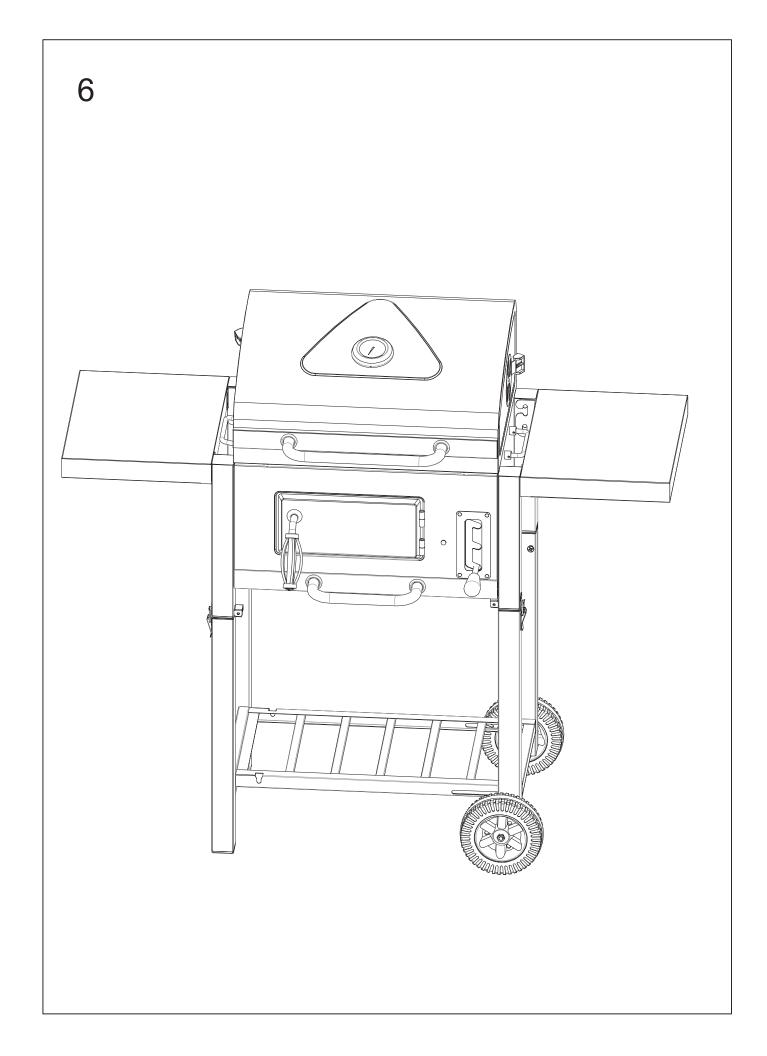












**First Time Use:** A natural vegetable oil coating was applied inside your grill to protect it during shipping. Before your first use, burn off the coating by heating the grill to 300 F and letting it burn for 15-mins.

**Routine Use:** After each use, remove excess grease and food materials from the grill. Be sure to empty and clean the ash tray, catch pan, and/or grease tray. To protect the grill from rust we recommend regularly coating any bare metal surfaces inside the grill with cooking oil.

Do NOT try to season a HOT grill with cooking oil(spray or liquid) as this can cause a fire. Do NOT use any chemicals or water inside the grill as this can cause damage or rust to these surfaces.

NEVER put cooking grates or any part of your grill in the dishwasher.

Care of Porcelain-Coated Grates: Porcelain-coated grates are used in Char-Griller Gas and Pellet grills. Care for your grates by removing them from a cooled grill and wash with soap and water using a soft cloth. Dry the grates thoroughly to prevent moisture build up inside the unit.

Do NOT clean porcelain-coated cooking grates with metal or wire brush as this can damage the finish, cause it to crack and eventually lead to rust.



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