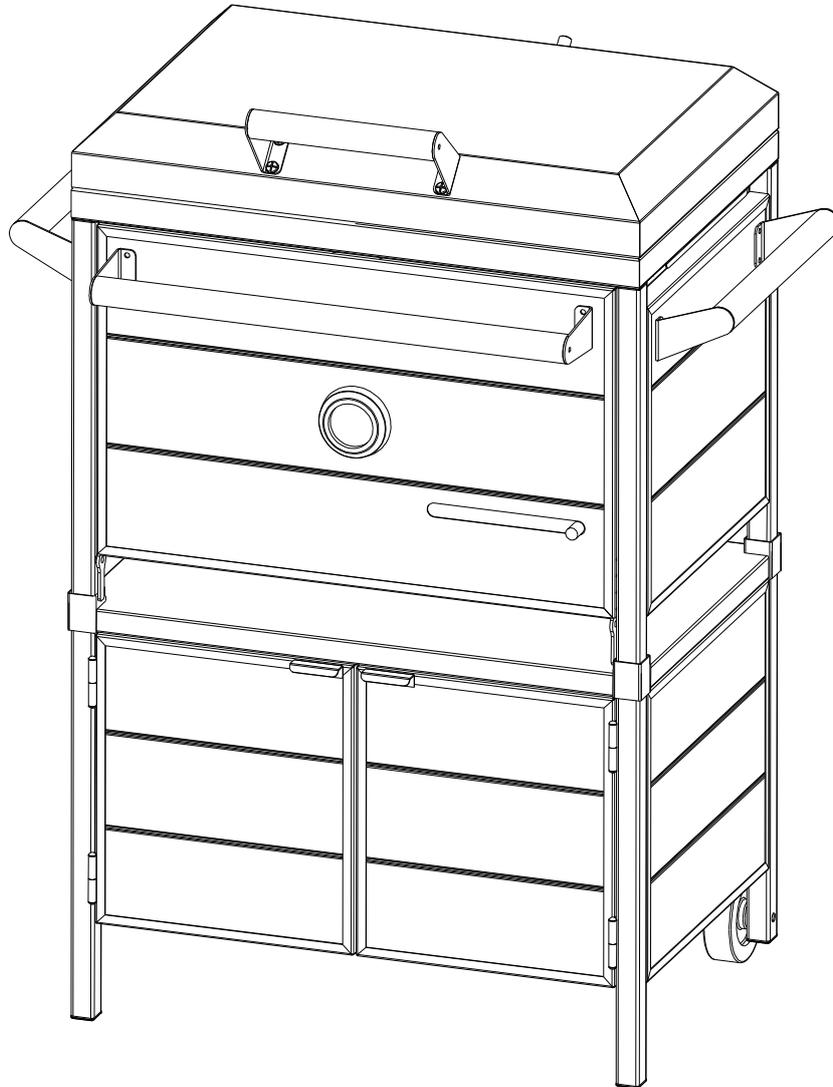


INSTRUCTION MANUAL

MICHAEL MINA GRILL

MODEL #4187508

Outdoor Charcoal Grill



For Outdoor Use Only!

WARNING! BE CAREFUL OF SHARP EDGES DURING ASSEMBLY.

WARNING! HOT SURFACE WHEN GRILL IS IN USE.

WARNING! ALWAYS WEAR PROTECTIVE GLOVES WHEN COOKING.

WARNING! THIS GRILL WILL BECOME VERY HOT. KEEP CHILDREN AND PETS AWAY.

Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to read and save for future use.

Attention! This grill will become very hot. Do not move it during operation.

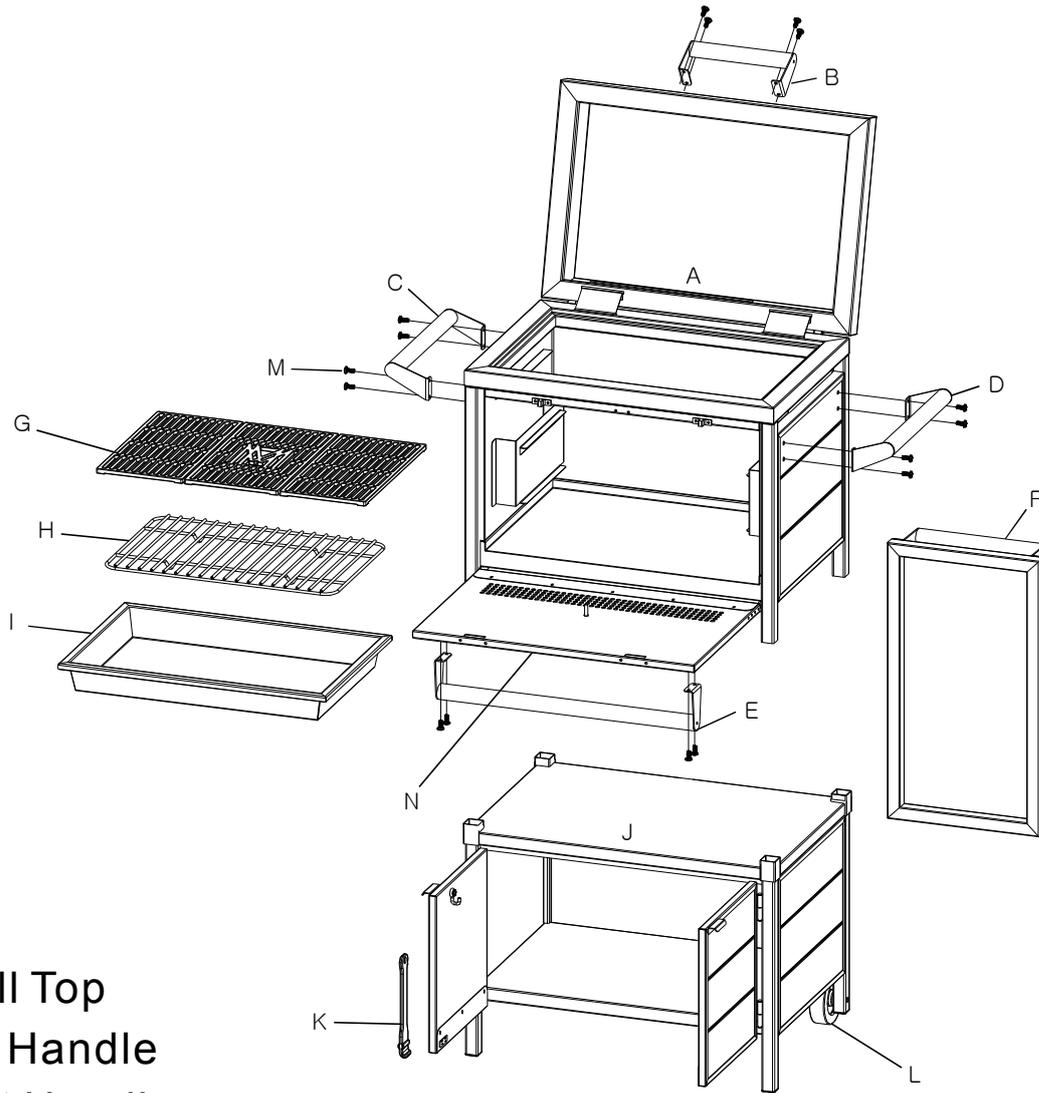
Caution! Do not use alcohol, gasoline or similar fluids for lighting or relighting.

Warning! Keep children and pets away.

Death, serious injury or damage to property may occur if these instructions are not followed exactly.

WARNINGS FOR YOUR SAFETY

1. This grill is for outdoor use only. Do not use indoors, in a garage or in any other enclosed area.
2. This grill is not for commercial use.
3. Do not use grill for indoor cooking or heating. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
4. Do not use alcohol, gasoline or similar fluids for lighting.
5. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 meters) of this grill.
6. Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times.
7. Do not operate this grill under any overhead construction or near any unprotected combustible construction.
8. Do not use on wooden decks or near wooden furniture or other combustible materials.
9. Do not use in or on boats or recreational vehicles.
10. Do not use this grill without first reading "Operating Instructions" in this manual.
11. Do not use this grill unless it is completely assembled and all parts are securely fastened and tightened.
12. Do not alter grill in any manner.
13. Always place grill on a hard, noncombustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
14. This grill should be thoroughly cleaned and inspected on a regular basis.
15. Check to make sure the air vents are free of debris and ash before using the grill and during use.
16. Do not place fuel (charcoal briquettes, lump charcoal or cooking wood) directly into the bottom of the grill. Place fuel only on the charcoal grid.
17. Instant-light charcoal can burn at very high temperatures during initial setup. Make sure lid is open until charcoal turns to hot coals.
18. Never lean over the grill when lighting.
19. Position grill so wind cannot carry ashes to combustible surfaces.
20. Do not use grill in high winds.
21. Make sure charcoal pan is securely in place before using the grill.
22. Never leave a grill unattended when in use. Keep children and pets away from grill at all times.
23. Always open grill lid carefully and slowly as heat and steam trapped within the grill can cause severe burns.
24. Always wear protective gloves when adding fuel to retain desired heat level.
25. Keep all electrical cords away from a hot grill.
26. The detachable grid lift handle is used only for positioning the cooking grid and should always be detached from the cooking grid when grill is in use.
27. Do not touch the hot cooking grid with hands.
28. Always use a meat thermometer to ensure food is cooked to a safe temperature.
29. Never touch cooking grid or charcoal grid, ashes or coals to see if they are hot.
30. To avoid burns, do not touch metal parts of grill until it has completely cooled (about 45 minutes), unless you are using protective gear (potholders, gloves, grill mitts).
31. Do not attempt to move the grill when in use. Allow the grill to cool before moving or storing.
32. Do not remove ashes until they are fully extinguished.
33. Always empty the charcoal pan after use.
34. Hot briquettes and coals can create a fire hazard.



- A . Grill Top
- B . Lid Handle
- C . Left Handle
- D . Right Handle
- E . Front Handle
- F . Back Handle
- G . Cooking Grid
- H . Charcoal Grid
- I . Charcoal Pan
- J . Bottom Storage Cabinet
- K . Grid Lift Handle
- L . Wheel (2 pieces)
- M . M6X10 (16 bolts)
- N . Temperature Gauge

Preparation

Before beginning assembly, make sure you have all parts. Compare the parts you have with the hardware list and diagram on previous page. If any part is missing or damaged, do not attempt to assemble the product period. Contact customer service for replacement parts.

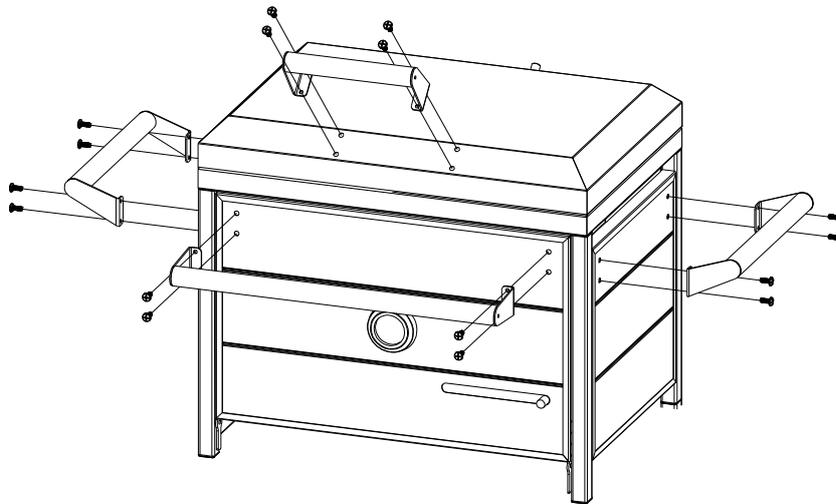
Tool required for assembly: Phillips screwdriver (not included).

Note: The right and left sides of the grill are designated as if you are facing the front of the grill.

Assembly Instructions:

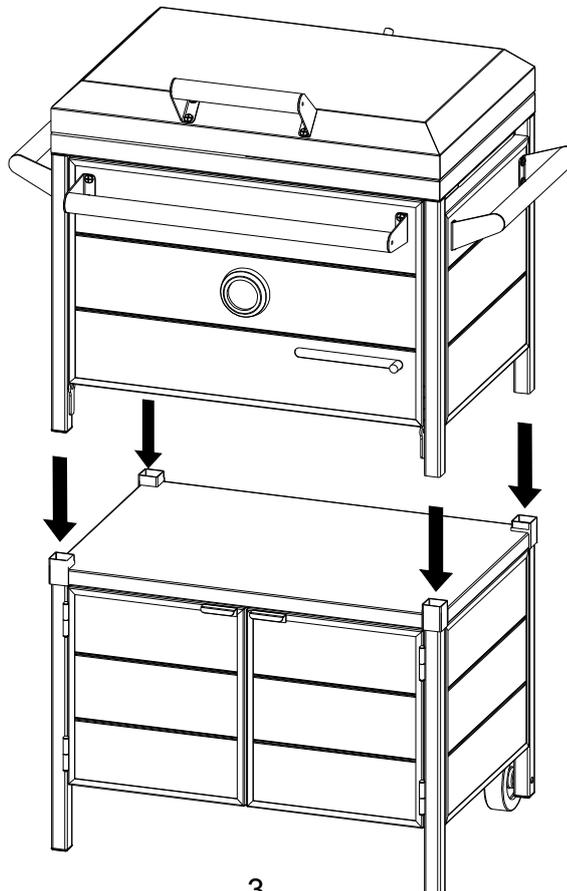
Step 1

Attach handles to lid, sides and front with M6X10 bolts (part M) as shown.



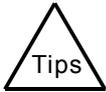
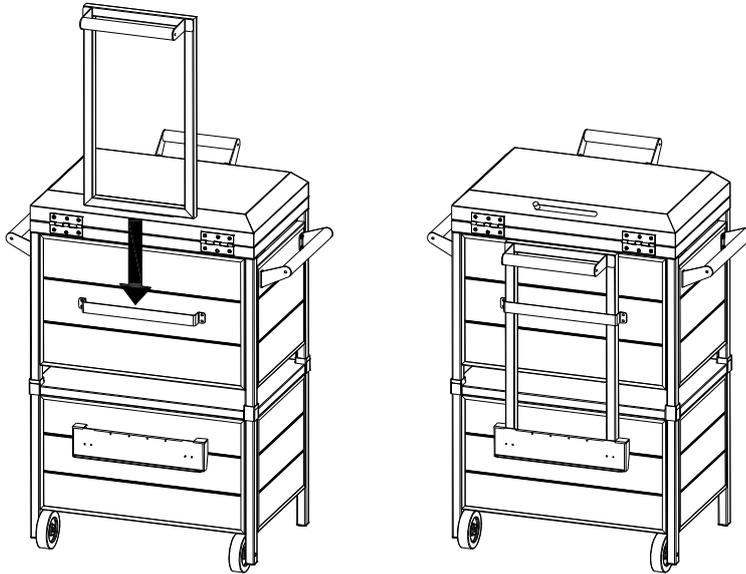
Step 2

Attach Grill Top(A) to the Bottom Storage Cabinet(J).

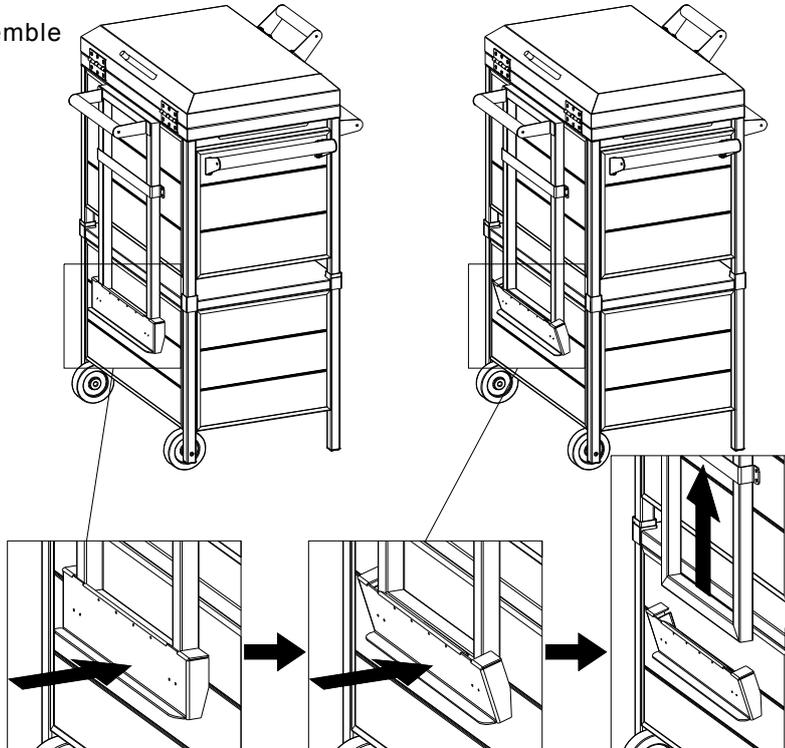


Step 3

Insert the Back Handle (F) into back locking mechanism.

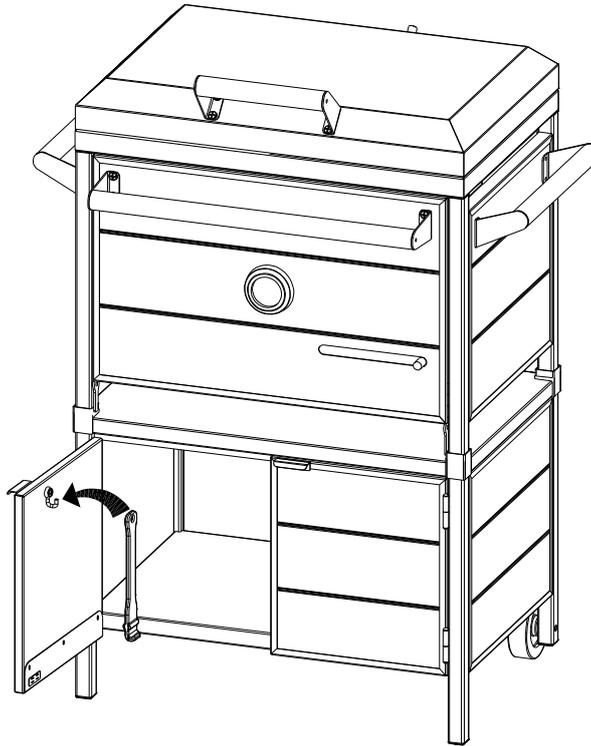


To disassemble



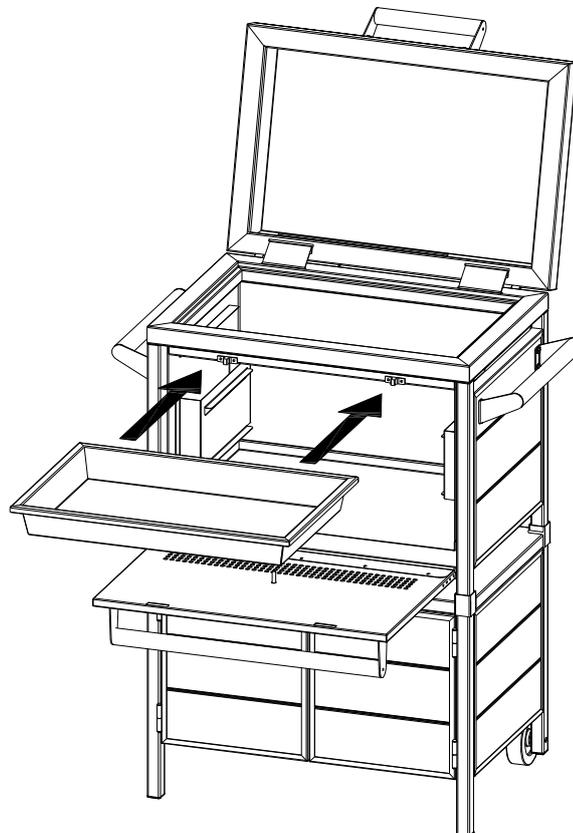
Step 4

Hang Grid Lift Handle (K)



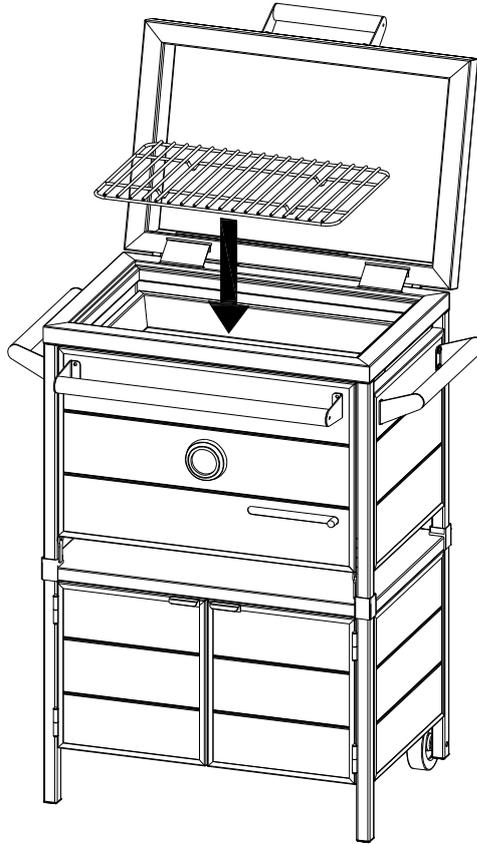
Step 5

Insert Charcoal Pan (I)



Step 6

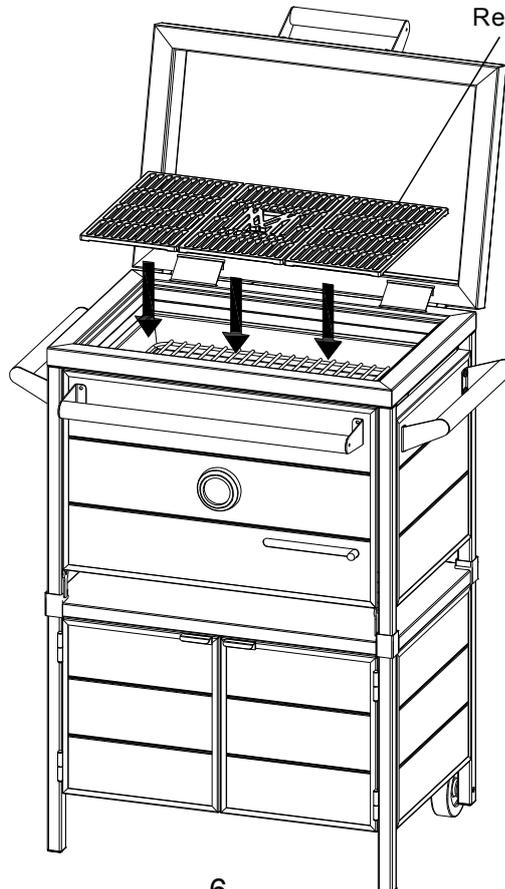
Position Charcoal Grid (H)



Step 7

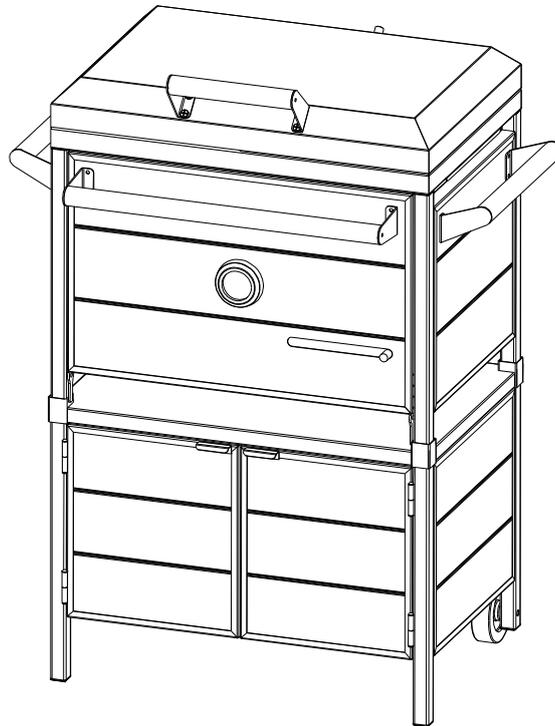
Position Cooking Grid (G)

Remove the Cooking Grid to add charcoal.

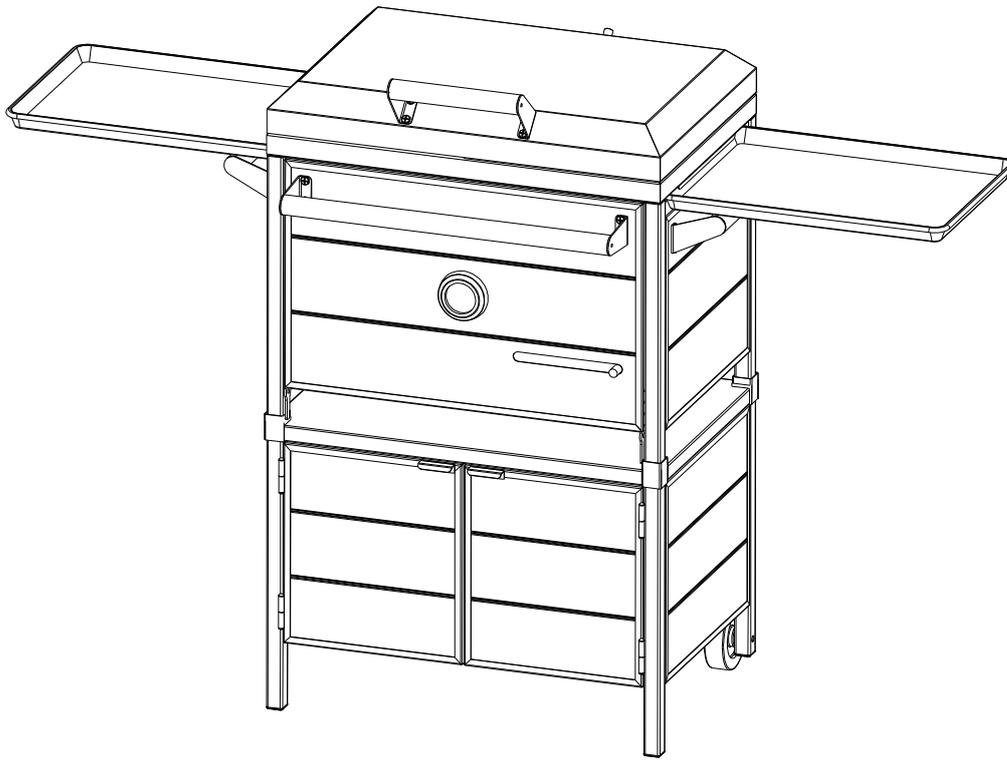


Step 8

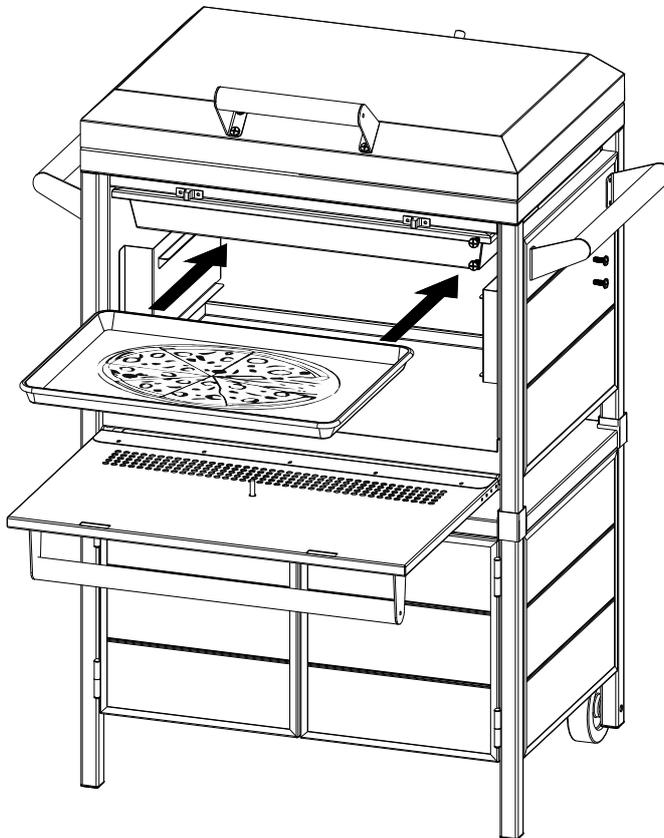
Congratulations! Your grill is now assembled. Before proceeding, please read Operating Instructions.



Place cooking pan (not included). [Recommend Williams Sonoma Half Sheet Pan]

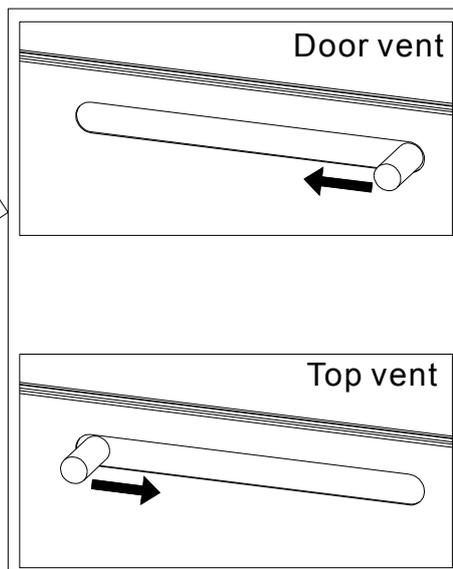
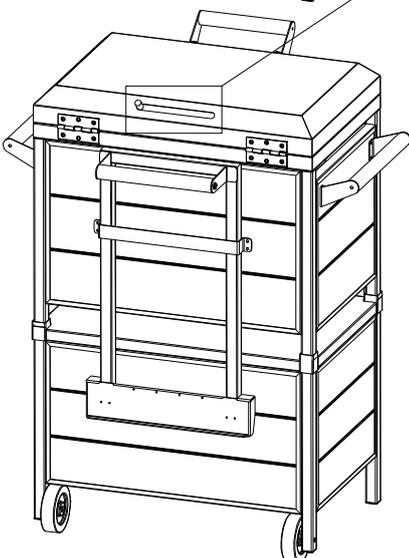
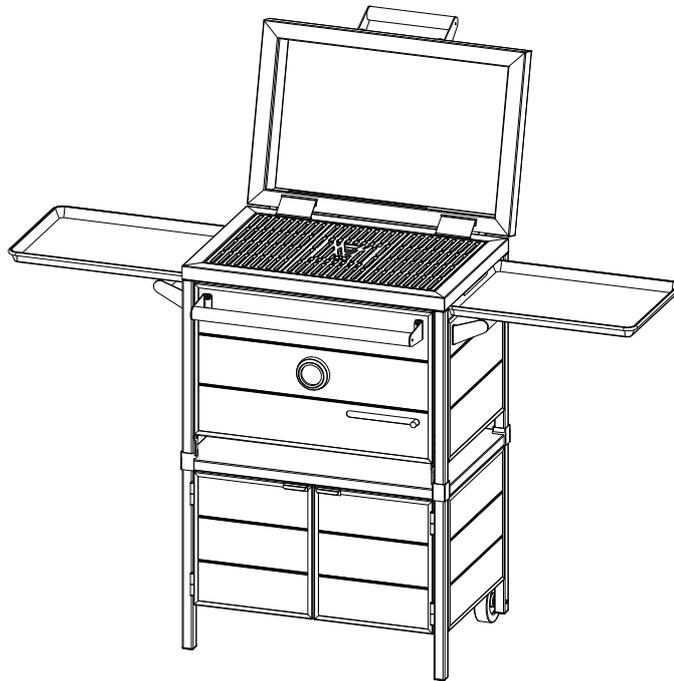


Oven: baking and warming functions



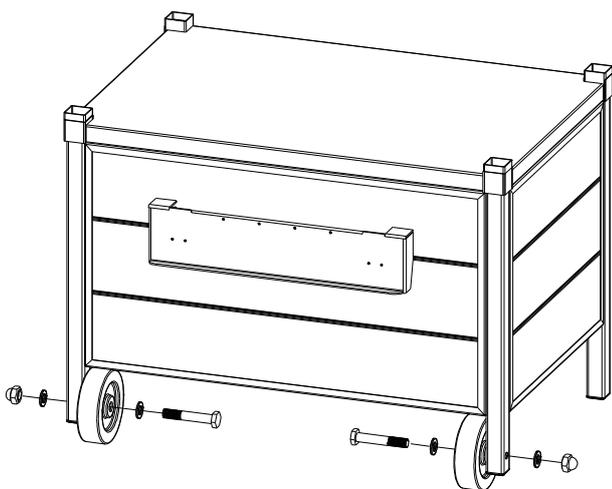
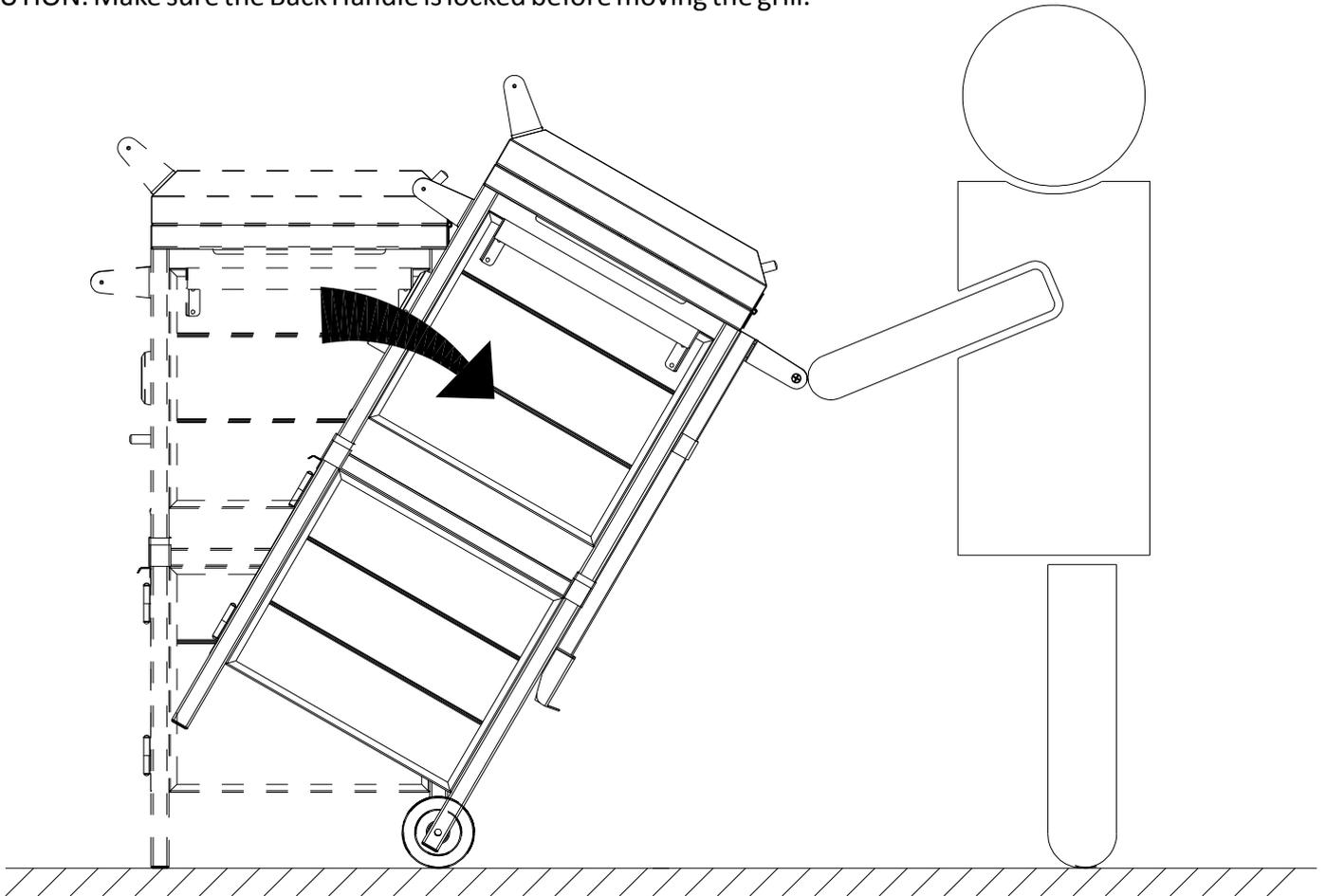
Open the Grill Top for fast and easy start-ups.

WARNING! ALWAYS WEAR PROTECTIVE GLOVES WHEN COOKING.



When the Grill Top is closed, adjust ventilation through two vents.

CAUTION: Make sure the Back Handle is locked before moving the grill.



#17 spanner

Replacing the wheels:

1. Make sure the grill has cooled completely.
2. Remove the Back Handle.
3. Remove the top part of the grill.
4. Place a soft pad beneath the bottom of the grill.
5. Use the #17 spanner (not included) to unscrew and remove the wheel and replace it with the new wheel.

Operating Instructions



WARNINGS For Your Safety

1. The detachable Grid Lift Handle (part K) is used only for positioning the Cooking Grid.
2. Always detach the handle from the Cooking Grid when grill is in use.
3. Do not touch the hot Cooking Grid with hands.

This appliance is designed for use only with quality charcoal briquettes, lump charcoal or cooking wood.

Attention! This grill will become very hot. Do not move it during operation. Do not use indoors!

Caution! Do not use alcohol, gasoline or similar fluids for lighting or relighting.

Warning! Keep children and pets away.

Caution! Do not use as a tabletop grill.

Lighting

1. Open lid and vents.
2. Make sure Charcoal Pan is empty.
3. Remove Cooking Grid.
4. Arrange fuel on Charcoal Grid and light fuel per instructions on fuel package.

Direct Cooking

1. While wearing protective gloves, carefully spread coals evenly across Charcoal Grid with a long handled tool.
2. Carefully position Cooking Grid.
3. Place food on Cooking Grid.
4. Start cooking.
5. Use the oven to bake frozen pizza or to warm up foods.

Tips for Better Cookouts and Longer Product Life

1. Store fuel in a waterproof container away from sources of ignition.
2. Spray or coat cooking surfaces with vegetable oil before cooking to prevent food from sticking.
3. Place vegetables or delicate foods into aluminum foil pouches.
4. Use a quality grill brush to keep cooking surfaces clean and rust free.
5. Remove all ash and dispose of properly after each use.
6. Once grill is cool, cover with a quality grill cover that is properly sized to your unit.

Cleaning and Care

Caution:

1. All cleaning and maintenance should be done when grill is cool.
2. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.
3. Never use abrasive cleaners or oven cleaners to clean any part of the grill.

Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse thoroughly with water.

Thank you for your purchase!

www.williams-sonoma.com