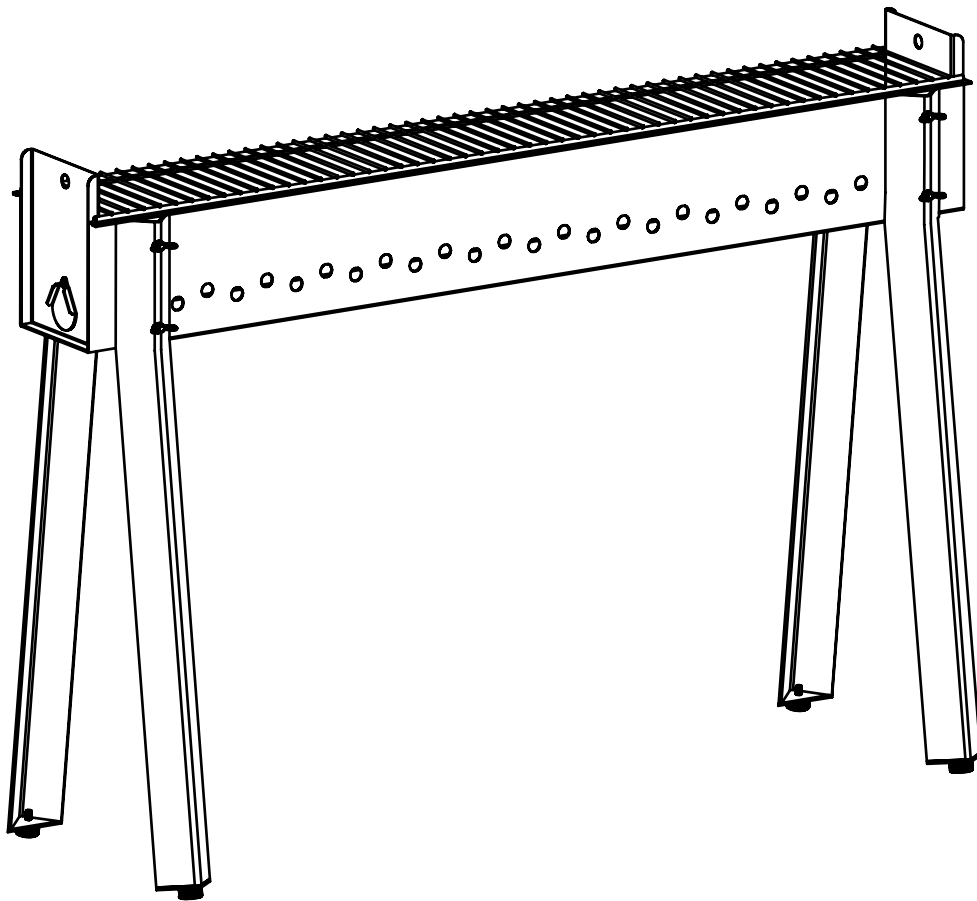


**BACKYARD
PRO®**

KEBAB GRILLS

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.

TABLE OF CONTENTS

Introduction.....	2
Warnings.....	2
Assembly	3
Setup.....	4
Cleaning and Maintenance.....	4

INTRODUCTION

Congratulations on your purchase of a Backyard Pro Kebab Grill. Please read the following warnings, assembly instructions, and operation instructions to get the best and safest use out of your purchase.

WARNINGS

DO NOT use grill for indoor cooking or heating. Toxic fumes can accumulate and cause asphyxiation. Do not use in or on boats or recreational vehicles.

Improper installation, adjustment, alteration, service, or maintenance could cause injury or property damage. Read the installation, operation, and maintenance instructions thoroughly. Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury, or death.

Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.

Do not touch metal parts of the grill until it has completely cooled (usually about 45 minutes) to avoid burns, unless you are wearing protective gear (BBQ mittens, pot holders, etc.).

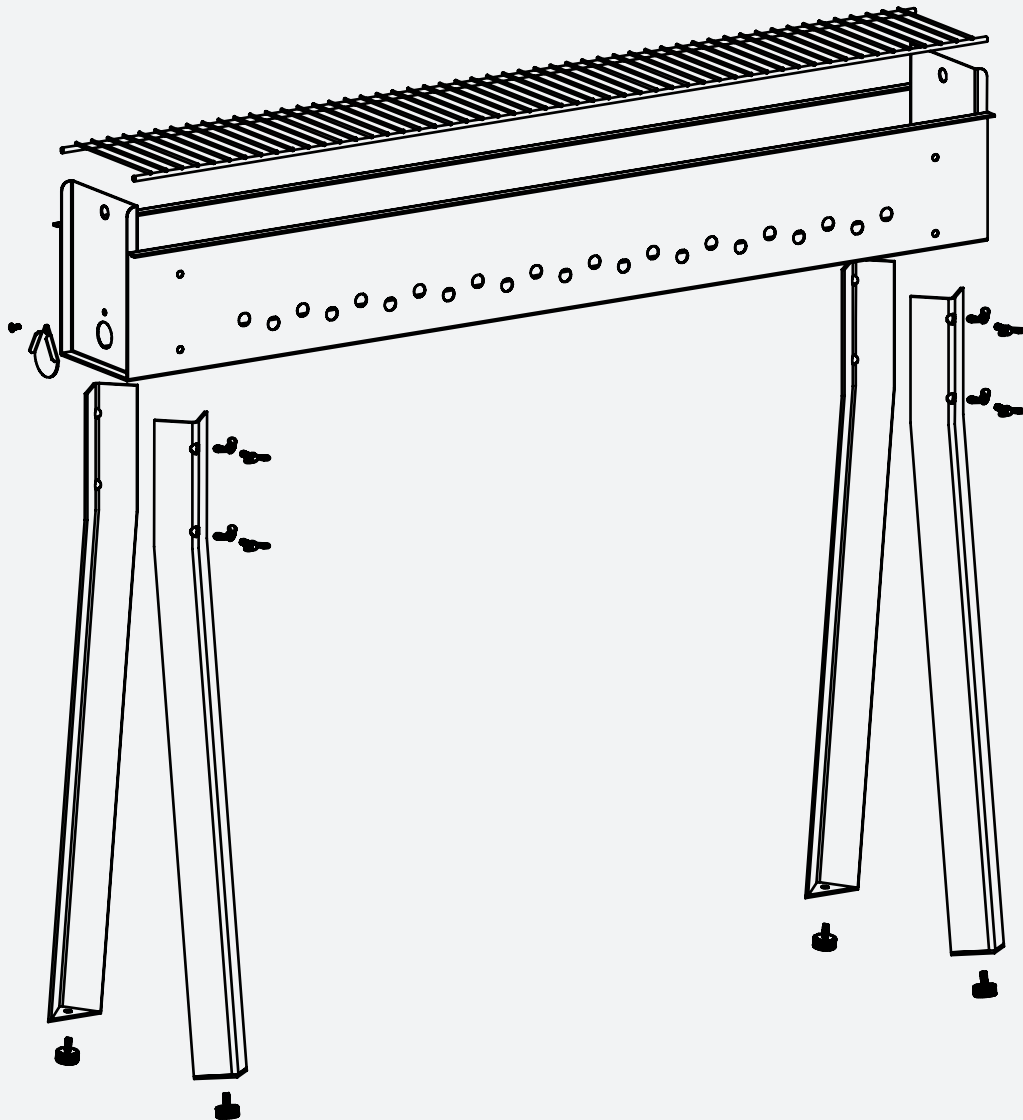


ASSEMBLY

Please see the below assembly instructions to assemble your Backyard Pro Kebab Grill.

1. After removing from packaging, first install the legs of the grill by lining up the holes on each leg and the holes on the grill, then sliding the provided pins through the holes and securing it on the other side.
2. Stand grill upright on the four legs.
3. Slide the grill grate into place on top of the grill body.

Warning: Grill legs must be in a locked position during use.



STARTUP

Lighting Instructions

1. Take the Backyard Pro briquette charcoal chimney starter (sold separately) and place it in the grill after removing the grill grates.
2. Next, load crumpled newspaper into the bottom of the starter.
3. Fill the top chamber with up to 5 lb. of charcoal.
4. Once filled, use the bottom vent holes to light the paper.
5. After about 20 minutes, your briquettes will be lit and can be poured out evenly into the grill.

Note: Startup time may differ depending on conditions.

Lighting the Grill Without Chimney Starter

1. First, remove the grill grates.
2. Next, pile your briquettes in the middle of the grill.
3. Coat briquettes in lighter fluid. Recommended amount is approximately 1/4 cup of fluid per pound of charcoal.

Warning: Using too much lighter fluid can be dangerous and alter food taste. Follow directions provided on the bottle of lighter fluid to avoid injury.

Note: Always add lighter fluid to charcoal before attempting to light the charcoal. Do not add lighter fluid to open flame.

4. About 30 seconds after adding lighter fluid, light charcoal with a match or lighter. Charcoal briquettes will take around 15-20 minutes to fully catch fire. Move briquettes around carefully with grilling tongs to ensure each one catches properly. Once charcoal is ready, spread out evenly in the grill.

CLEANING AND MAINTENANCE

HOT WARNING - To prevent injury, please allow the grill to cool for 45 to 60 minutes prior to cleaning.

It is recommended to remove ash and debris from charcoal grill weekly. Clean grill grates weekly with warm soapy water.

Following cleaning, re-season grill grates for best results.

Seasoning Grill Grates

Remove grill grates, wash thoroughly, and let dry. Once grill grate is dry, spread unsalted vegetable shortening over the grate's entire surface. For best results, use a pastry brush with boar bristles. Place seasoned grate back on grill and heat up to medium heat or until it reaches approximately 350-500°F. Allow grates to heat for 10-15 minutes.

Transportation Tips

Legs are removable and easily fit inside the grill tray for easy storage and transportation.