



Smokin' Pro™
CG30044223

Welcome | Bienvenue | Bienvenido | Welkom!| Willkommen | Üdvözöljük! | Benvenuti | Velkommen | Добрый день | Välkommen | Tervetuloa | Witajcie

Assembly Images are shown first. Please read and follow all warnings and instructions before assembling and using the appliance.

Les images de montage sont montrées en premier. Veuillez lire et suivre tous les avertissements et toutes les instructions avant de monter et d'utiliser l'appareil.

Las imágenes de ensamblaje se muestran primero. Lea y siga todas las advertencias e instrucciones antes de ensamblar y usar el artefacto.

De eerste pagina's zijn afbeeldingen van de montage. Lees en volg alle waarschuwingen en instructies, voordat u het apparaat monteert en gebruikt.

Die Montagebilder werden zuerst angezeigt. Bitte lesen und befolgen Sie alle Warnungen und Anweisungen, bevor Sie das Gerät montieren und verwenden.

Az összeszerelési képek jelennek meg először. A készülék összeszerelése és használata előtt olvassa el, majd tartsa be az összes figyelmeztetést és utasítást.

Immagini del montaggio all'inizio. Leggere e rispettare tutte le avvertenze e le istruzioni prima di montare e mettere in funzione l'apparecchio.

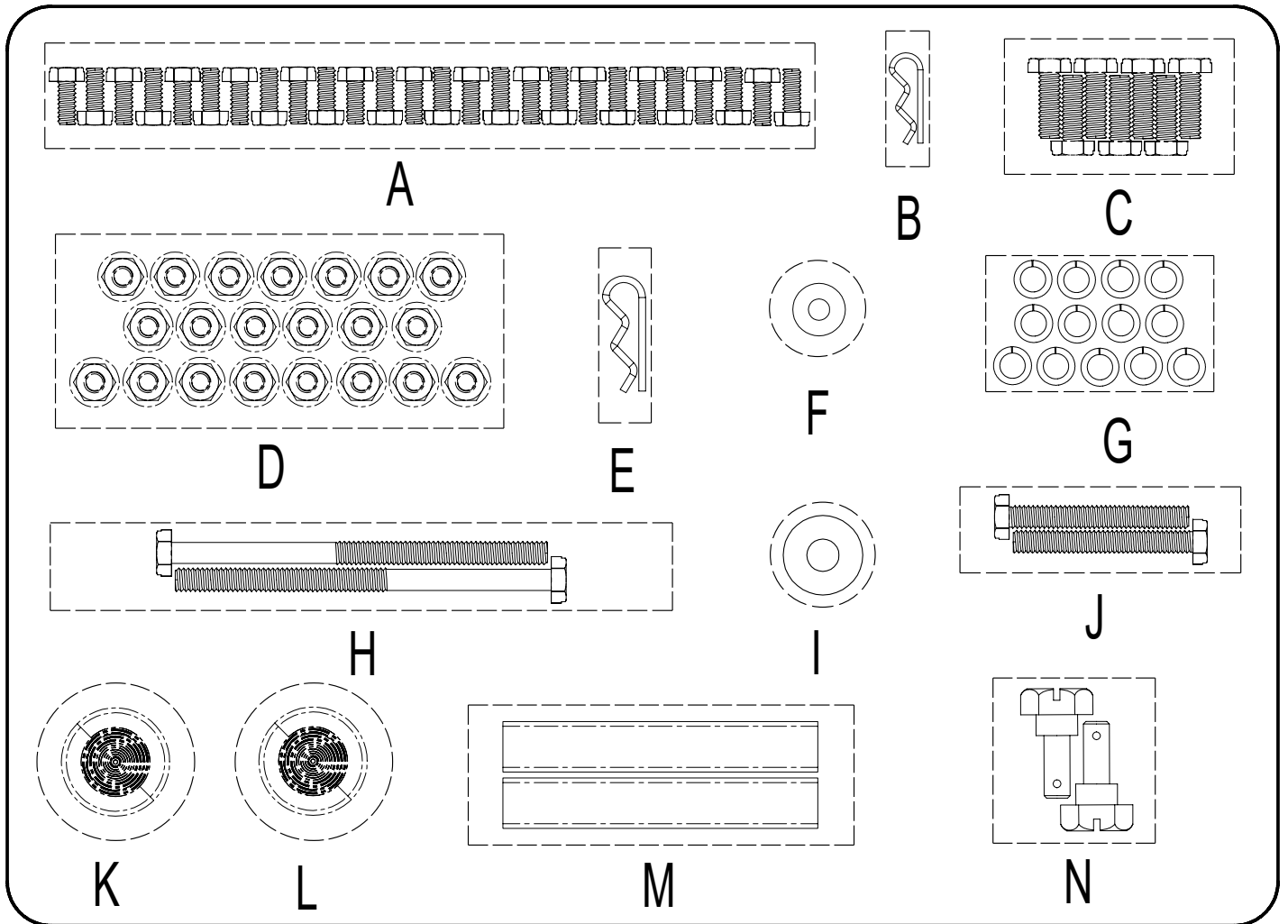
Monteringsillustrasjoner er vist først. Les og følg alle advarsler og instruksjoner før montering og bruk av apparatet.

Вначале идут сборочные схемы. Прежде чем приступить к сборке и эксплуатации устройства, прочтите все предупреждения и инструкции и следуйте им.

Monteringsbilder visas först. Läs och följ alla varningar och anvisningar innan du monterar och använder apparaten.

Laitteen kokoonpanokuvat näytetään ensin. Lue ja noudata kaikkia varoituksia ja ohjeita ennen laitteen kokoamista ja käyttöä.

Ilustracje dotyczące montażu są zamieszczone na początku. Przed przystąpieniem do montażu i użytkowaniem urządzenia proszę przeczytać wszystkie ostrzeżenia i instrukcje i ich przestrzegać.



Tools Needed: Phillips Head Screwdriver, Hammer, Pliers, and a 7/16" Nut Driver.

Outils nécessaires : tournevis cruciforme, marteau, pinces et un tourne-écrou de 7/16 po.

Herramientas necesarias: atornillador en cruz, martillo, tenazas y una llave de tuercas 7/16"

Benodigd gereedschap: kruiskopschroevendraaier, hamer, tang en moersleutel 7/16.

Tarvittavat työkalut: Phillips-ruuvimeisseli, vasara, pihdit ja 1,1 cm mutterinväännin.

Benötigte Werkzeuge: Phillips Kreuzschlitzschraubenzieher, Hammer, Zange und ein 7/16-Zoll-Steckschlüssel.

Szükséges szerszámok: csillagcsavarhúzó, kalapács, fogó és egy 7/16 colos kihajtó

Utensili necessari: Cacciavite a croce, martello, pinze e un cacciavite a bussola da 7/16 pollici

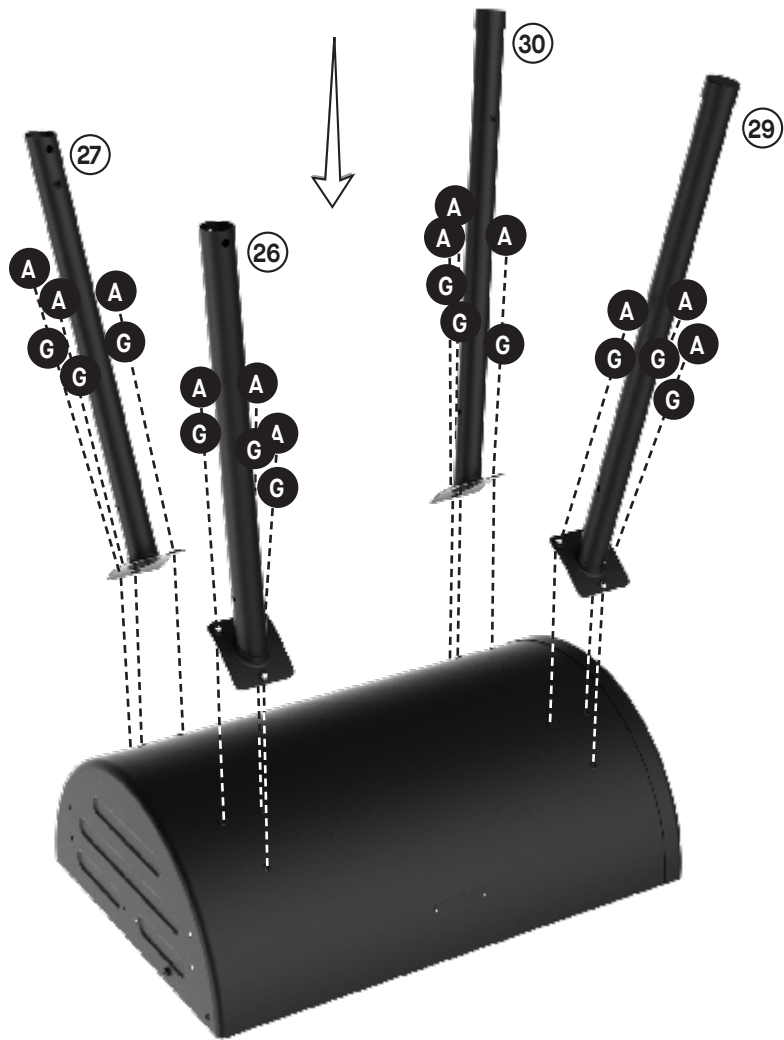
Nødvendig verktøy: Phillips-skruvtrekker, hammer, tang og en 7/16" muttertrekker

Potrzebne narzędzia: śrubokręt krzyżakowy, młotek, kombinerki i klucz do nakrętek 7/16".

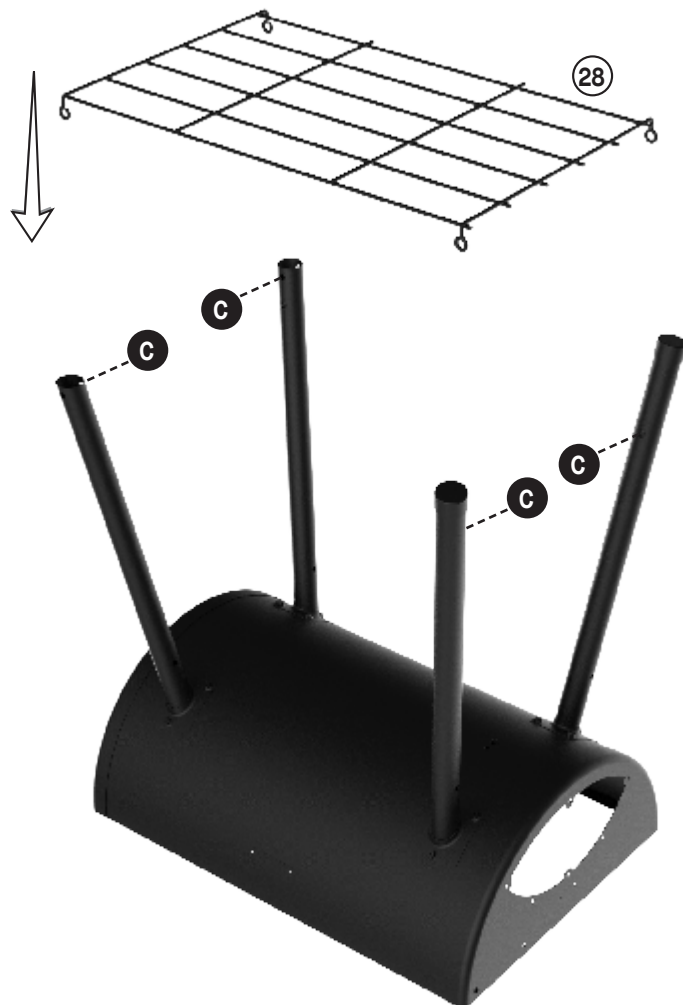
Potrzebne narzędzia: śrubokręt krzyżakowy, młotek, kombinerki i klucz do nakrętek 7/16".

Verktøyg som behövs: Phillips-skruvmejsel, hammare, tång och 7/16" mutterdragare.

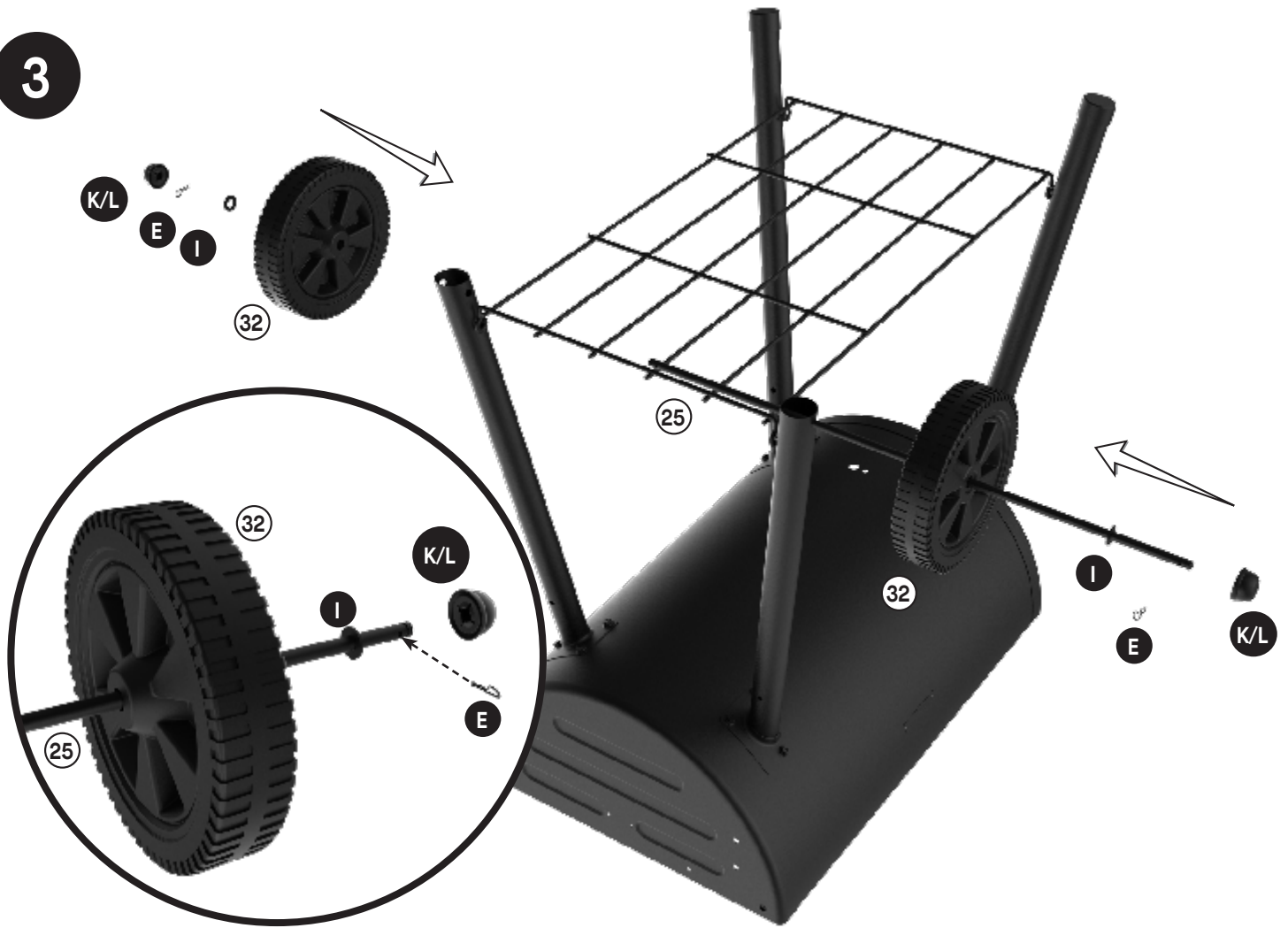
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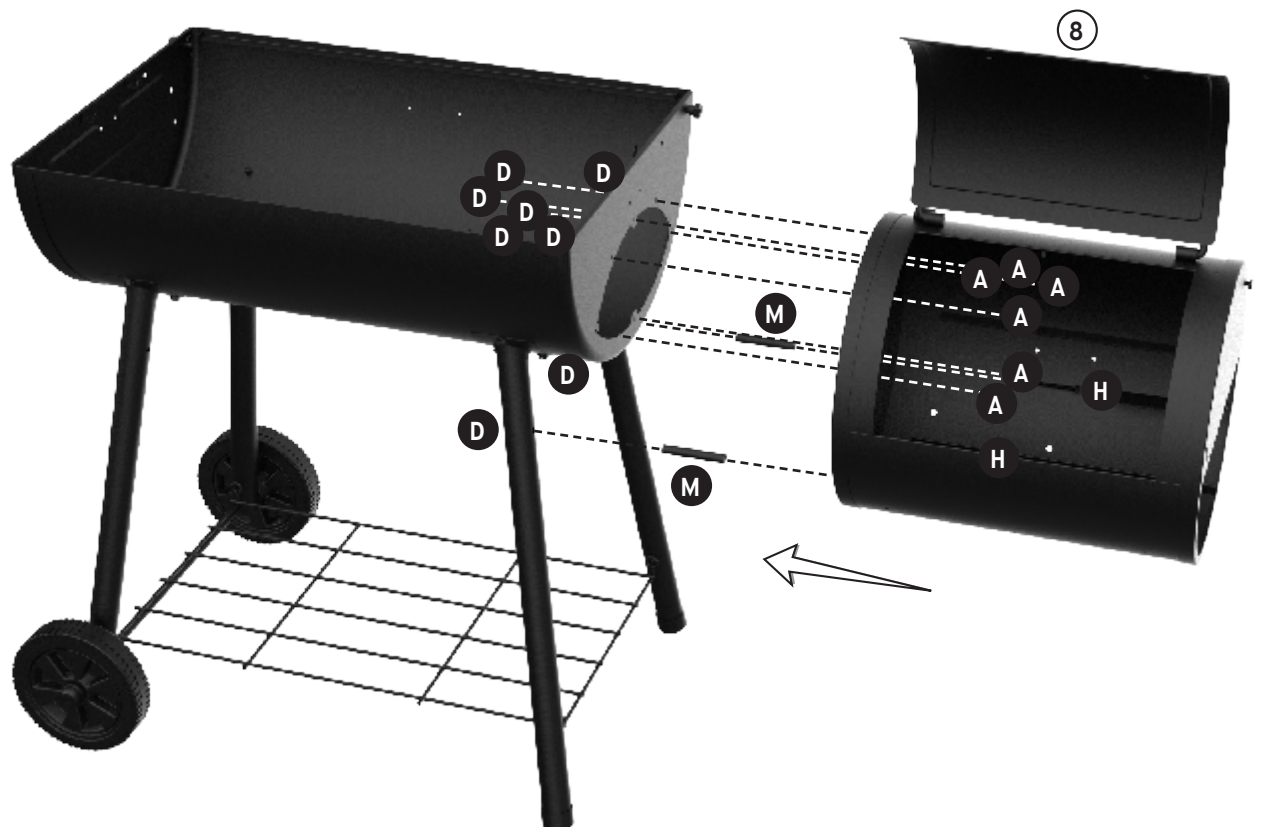
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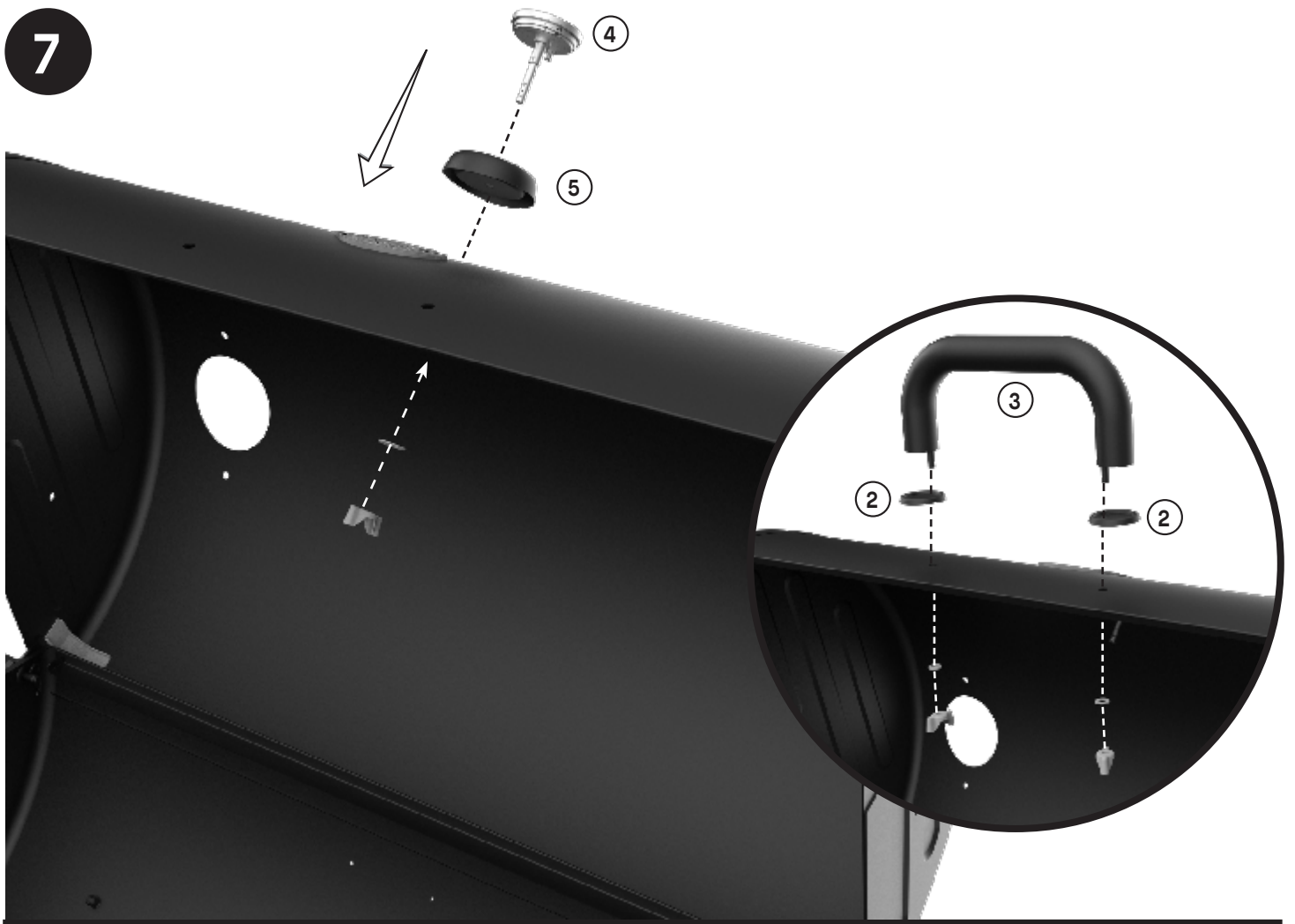
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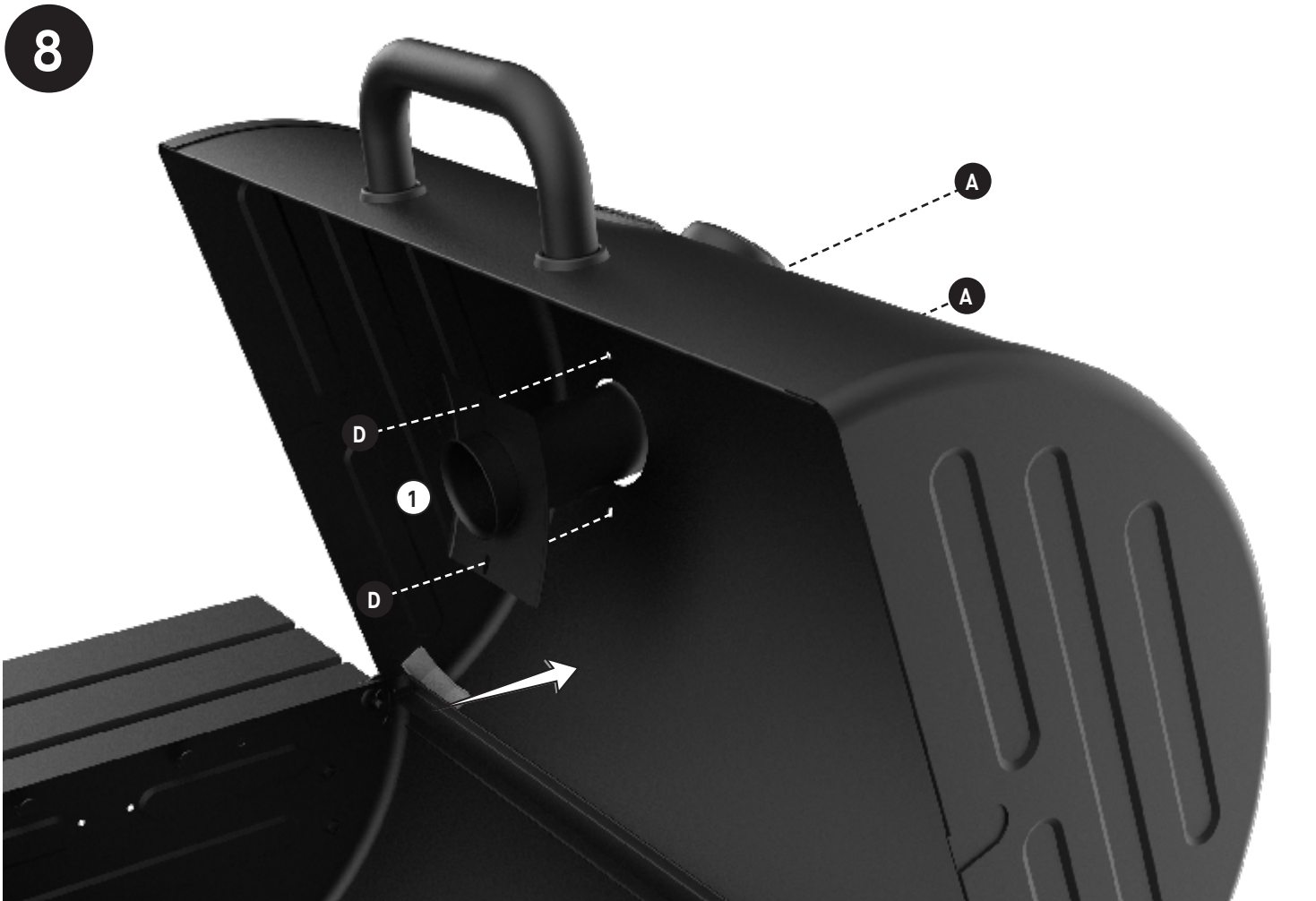


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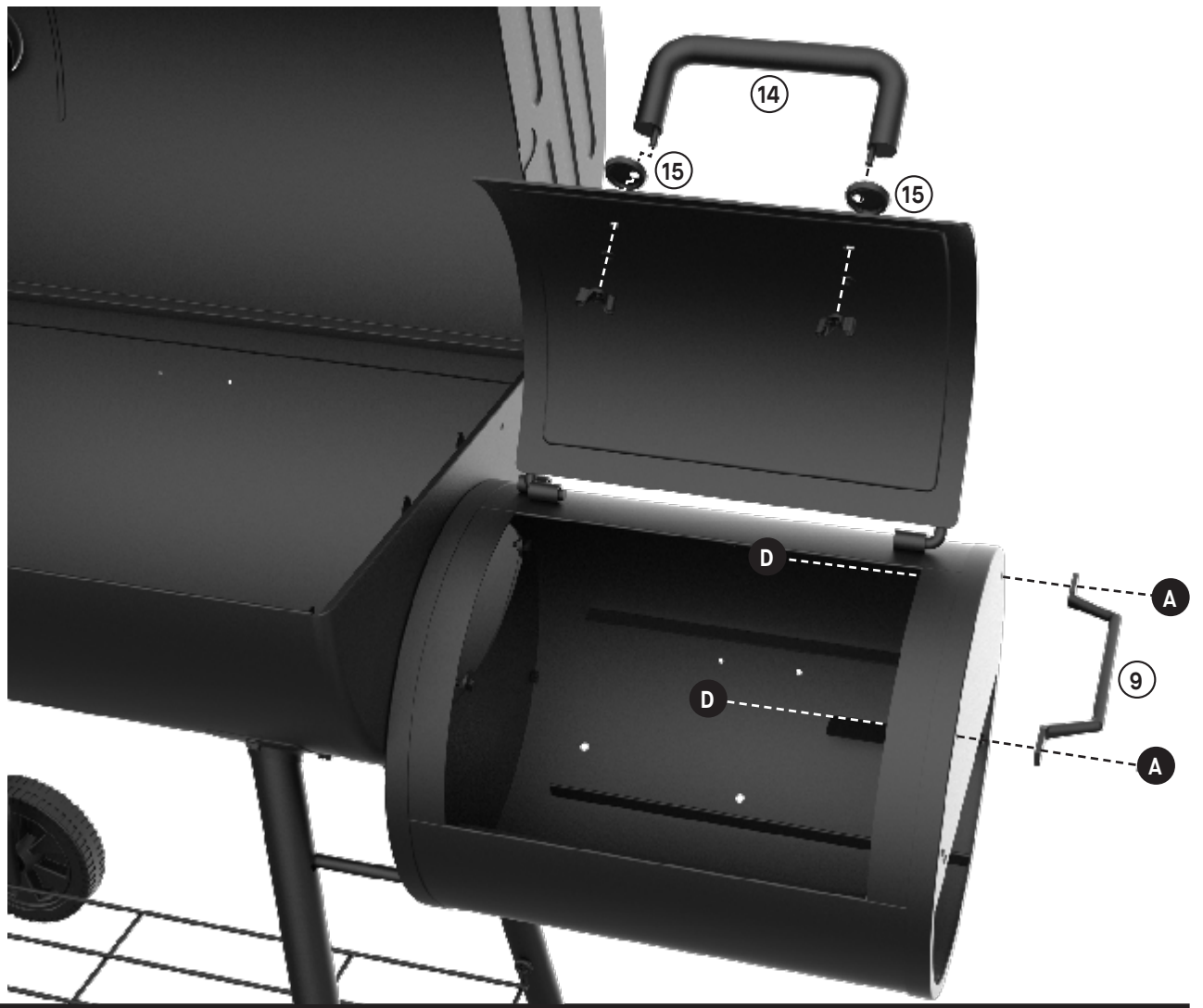
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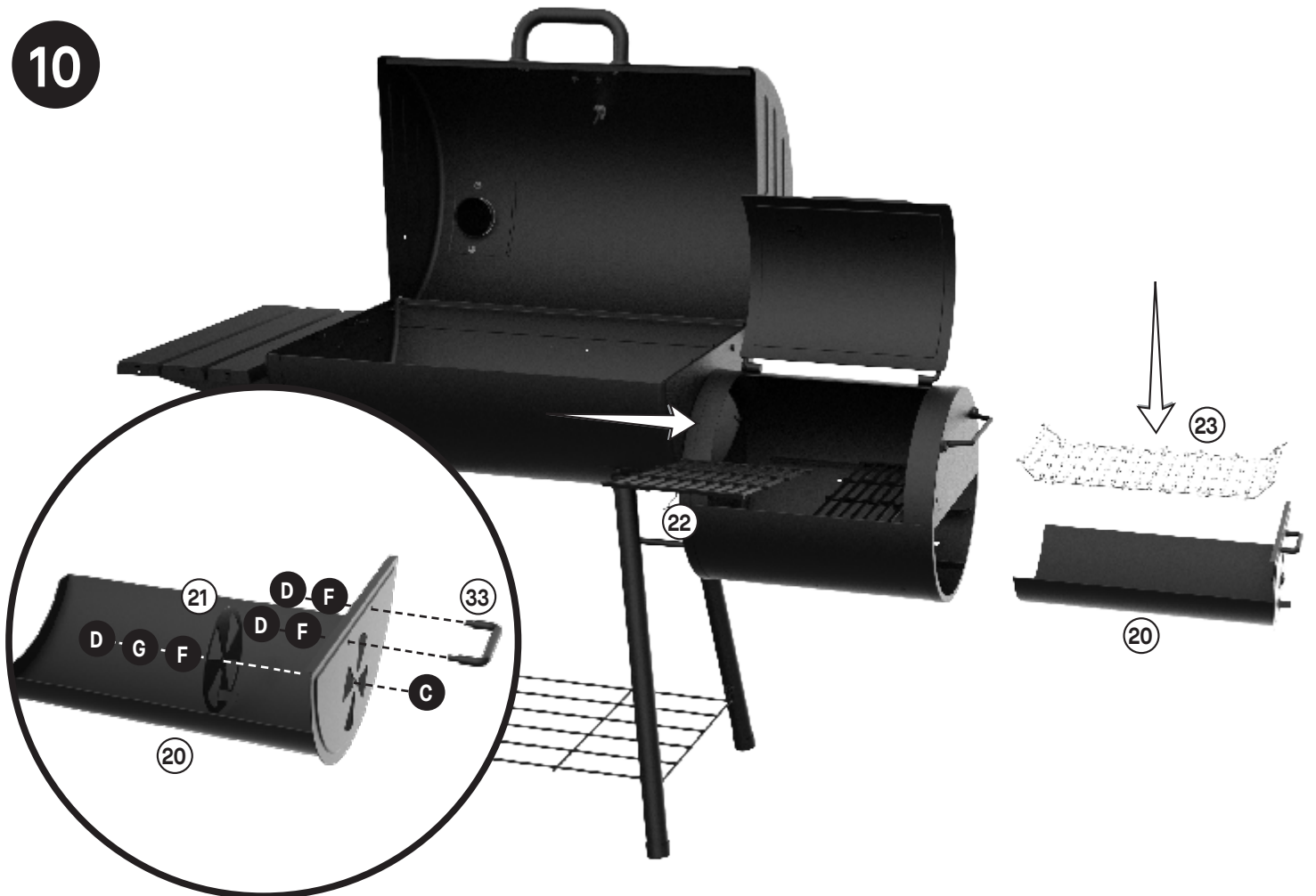
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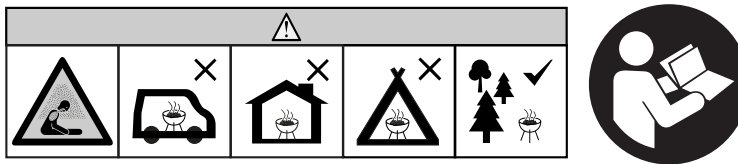
FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.**WARNING**

- This manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Keep this manual for future reference.

CARBON MONOXIDE HAZARD

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.

- Burning wood chips, wood chunks, wood pellets, charcoal and propane gives off carbon monoxide, which has no odor and can cause death.
- DO NOT burn wood chips, wood chunks, wood pellets, charcoal or propane inside homes, vehicles, tents, garages or any enclosed areas.
- USE ONLY OUTDOORS where it is well ventilated.

**WARNINGS AND IMPORTANT SAFEGUARDS****READ ALL INSTRUCTIONS**

- Do not leave grill unattended.
- Grill is for OUTDOOR HOUSEHOLD USE ONLY.
- Do not use indoors!
- Do not use grill in high winds!
- Close lid and all dampers to help suffocate flame.
- Do not alter this grill in any manner.
- Do not exceed a temperature of 500°F (260°C).
- Always use grill in accordance with all applicable local, state, and federal fire codes.
- Potential damage to grill or harm to user may result from failure to follow warnings.
- Never use inside enclosed areas such as patios, garages, buildings, or tents.
- Never use inside or on recreational vehicles or boats.
- Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Maintain a minimum distance of 3m (10ft) from overhead construction, walls, rails or other structures.
- Keep a minimum 3m (10ft) clearance of all combustible materials such as wood, dry plants, grass, brush, paper.
- Never operate grill under overhead construction such as roof coverings, carports, awnings, or overhangs. (SEE STRUCTURAL PROXIMITY REQUIREMENTS).
- Keep grill clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Use grill on a level, non-combustible, stable surface such as dirt, concrete, brick, or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not use grill on wooden or flammable surfaces.
- Grill MUST be on the ground. Do not place grill on tables or counters. Do NOT move grill across uneven surfaces.
- Grill should only be rolled on smooth surface.
- Grill should never be rolled up/down stairs or uneven surface.
- Never use grill as a heater (READ CARBON MONOXIDE HAZARD).
- Never use grill for anything other than its intended use. This grill is NOT for commercial use.
- Keep a fire extinguisher accessible at all times while operating grill.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Before each use check all nuts, screws, and bolts to make sure they are tight and secure.



WARNINGS AND IMPORTANT SAFEGUARDS



- Use of alcohol, prescription, or non-prescription drugs may impair user's ability to properly assemble or safely operate grill.
- Keep children and pets away from grill at all times. Do NOT allow children to use grill. Close supervision is necessary when children or pets are in the area where grill is being used.
- Do NOT allow anyone to conduct activities around grill during or following its use until it has cooled.
- DO NOT bump or impact the grill to prevent personal harm, damage to grill, or spillage/splashing of hot cooking liquid.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Never move grill when in use. Allow grill to cool completely (45°C (below 115°F)) before moving or storing.
- The grill is HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- Do not touch HOT surfaces. Use handles or knobs.
- Never use glass, plastic, or ceramic cookware in grill. Never place empty cookware in grill while in use.
- Accessory attachments not supplied by Char-Griller® are not recommended and may cause injury.
- Do not store grill with hot ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/mitts or long, sturdy, cooking tools for protection from hot surfaces or splatter from cooking liquids.
- Grill is hot during use. Keep face and body away from door(s) and vents. Steam and hot air are expelled during use.
- DO NOT obstruct flow of combustion and ventilation.
- Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the grill.
- Never leave HOT coals or ashes unattended.
- Do not remove ash can while ashes and charcoal are HOT.
- Make sure to empty grease can after every use once completely cooled.
- Grill has an open flame. Keep hands, hair, and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Cooking grate handle is HOT while the grill is in use and during cooling; use extreme caution, if you touch the cooking grate handle, wear protective gloves
- Do not cook before the charcoal has a coating of ash.
- The barbecue should be heated up and the fuel should be kept red hot for at least 30mins prior to the first cook.
- Use only charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.
- Never overfill charcoal grate. This can cause serious injury as well as damage to the grill.
- Never use more than the recommended amount of charcoal (see below).
- WARNING! This barbecue will become very hot, do not move it during operation.
- WARNING! Keep children and pets away.
- WARNING! Do not use spirit or petrol for lighting or re-lighting!
- WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!

ALL WARNINGS ALSO APPLY TO SIDE FIRE BOX

**DO NOT EXCEED A TOTAL OF 1.36KGS/3 LBS OF CHARCOAL FOR MAIN FIREBOX
DO NOT EXCEED A TOTAL OF 0.907KGS/2 LBS OF CHARCOAL IN SIDE FIREBOX**

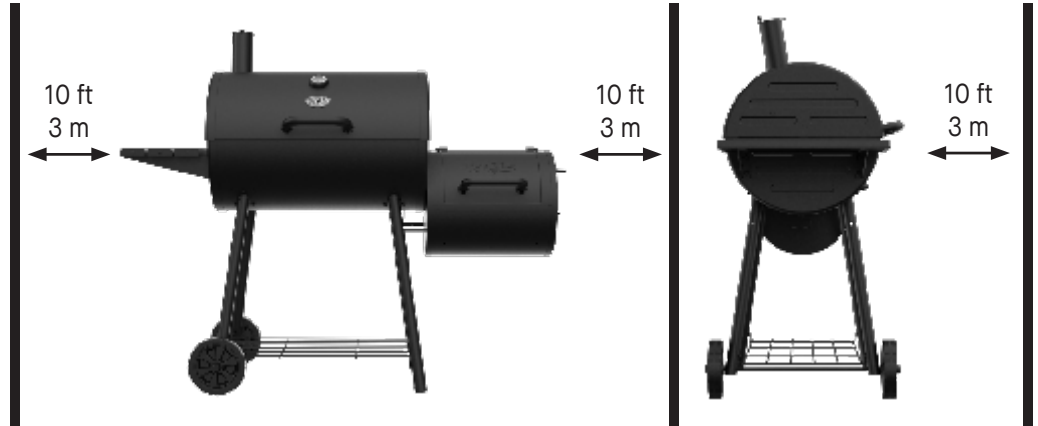
- Never add additional lighter fluid once charcoal has ignited. Follow directions on lighter fluid container.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water, and discarding in a non-combustible container.
- Keep lid open during the lighting process. Do not close the lid until the flames have burned down. Failure to follow this instruction may result in damage to painted surfaces due to excessive heat.



STRUCTURAL PROXIMITY REQUIREMENTS



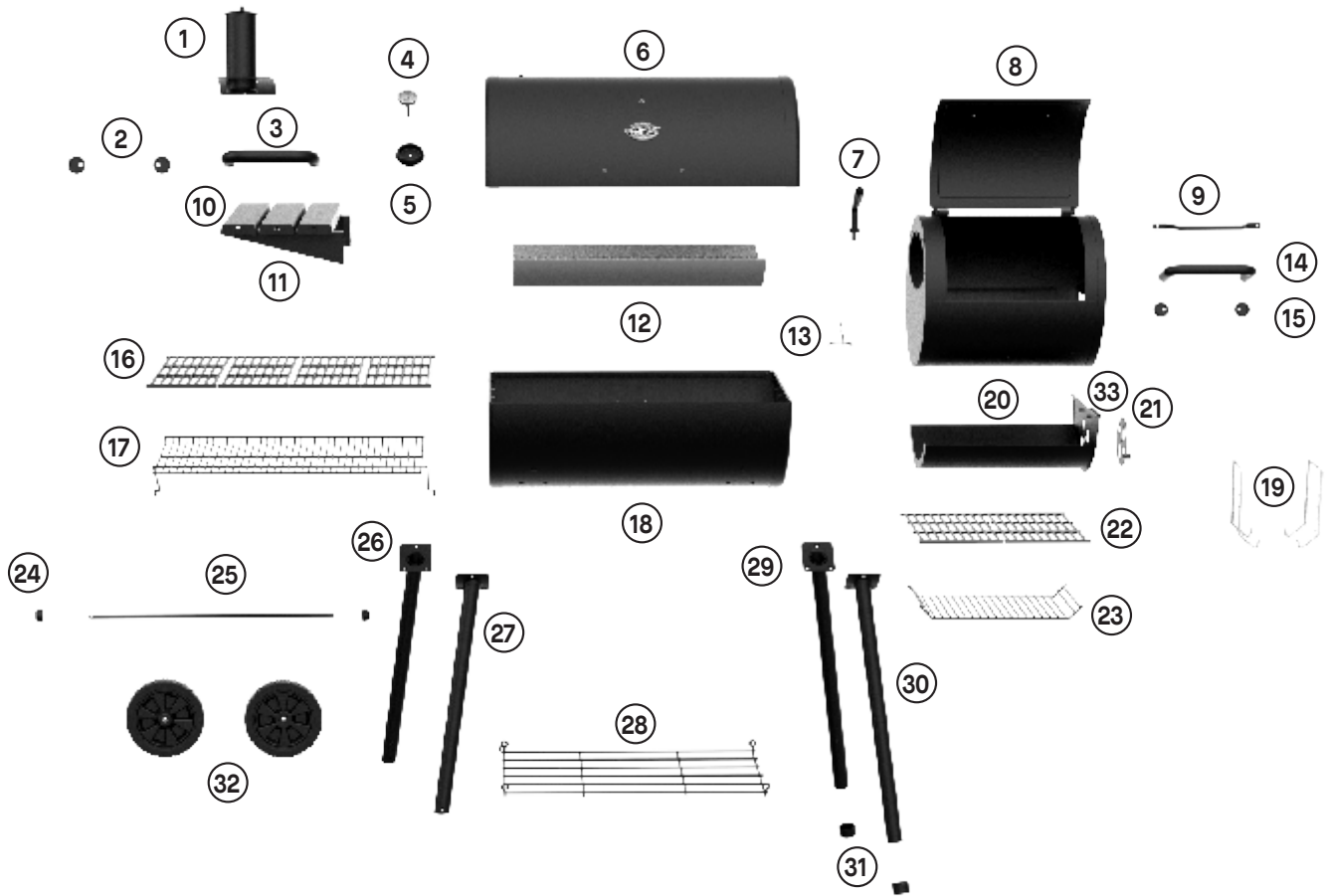
Maintain a minimum distance of 10ft(3m) from rear, sides and top of grill to all overhead construction, walls, rails or other combustible construction materials.



SAVE THESE INSTRUCTIONS

This product does not come with charcoal or wood chunks.

Parts Diagram



Parts List

NO.	QTY.	DESCRIPTION	NO.	QTY.	DESCRIPTION
1	1	Smoke Stack	17	1	Warming Rack
2	2	Hood Handle Bezel	18	1	Grill Body
3	1	Hood Handle	19	2	Ash Pan Hangers
4	1	Temperature Gauge	20	1	SFB Drawer
5	1	Temperature Gauge Bezel	21	1	Air Damper
6	1	Hood	22	2	SFB Cooking Grates
7	1	Grate Tool	23	1	Fire Grate
8	1	SFB Body	24	2	Hub Cap (L) Hardware Pack
9	1	SFB Large Handle	25	1	Axle
10	3	Side Shelf	26	1	Left Rear Leg
11	2	Side Shelf Brackets	27	1	Left Front Leg
12	1	Ash Pan	28	1	Wire Shelf
13	1	Drip Cup Holder	29	1	Right Rear Leg
14	1	SFB Drawer Handle	30	1	Right Front Leg
15	2	SFB Drawer Handle Bezel	31	2	Leg Caps
16	4	Grill Grates	32	2	Wheels
			33	1	SFB Drawer Handle

Operating Instructions

ASSEMBLY IS DONE. LET'S HAVE SOME FUN!

SETTING UP

Set grill up on solid, flat surface with adequate wind shelter. Do not move grill while hot, and do not leave unattended during operation.

This appliance is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 10 feet (305 cm) from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct drafts and positioned or protected against direct penetration by any trickling water (e.g. rain).

**** PLEASE NOTE: NO RETURNS ON USED GRILLS ****

SEASONING AND PREPARING THE GRILL

**IMPORTANT! BEFORE YOU USE YOUR GRILL FOR THE FIRST TIME
YOU MUST SEASON THE CAST IRON COOKING GRATE(S).**

Cure grill prior to your initial use to protect the interior and exterior finish, cooking grates, and to prevent unnatural flavors to your first meals.

1. Lightly coat ALL INTERIOR SURFACES (including grills, grates, and inside of barrel.) with vegetable oil (spray vegetable oil is easiest but do not use near hot coals or fire).
2. Build a medium sized fire on the fire grate. Do not exceed a total of 1.36kgs / 3lb of charcoal in the barrel grill. Always put charcoal on top of the fire grate and not directly into the bottom of the grill.
3. After coals ash over, spread out coals, replace cooking grates, close lid and heat at approximately 250°F (121°C) for two hours.
4. Remove grates from the grill with oven mitts, allow to cool, then re-coat grates and return to grill at approximately 200°F (93°C) for two hours.
5. You can lightly coat the exterior of the grill body (while warm) with vegetable oil. This will extend the life of the grill body.

NOTE: GRILL WILL DRIP OIL DURING THIS PROCESS AND FOR SEVERAL USES AFTERWARDS. THIS IS NORMAL.

NEVER EXCEED 400°F (204°C) BECAUSE THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE TOUCH-UP. THIS UNIT IS NOT WARRANTED AGAINST RUST.

Operating Instructions

LIGHTING INSTRUCTIONS

There are a few methods to light your charcoal grill, depending on the materials you prefer to use. Using a charcoal chimney is the Char-Griller® preferred method for speed and convenience but igniting your lump charcoal or briquettes directly in the grill is a great way to get cooking as well.

Charcoal Chimney

1. Remove your grill grates and set them to the side
2. Fill your charcoal chimney $\frac{3}{4}$ of the way full with briquettes or lump charcoal
3. Set fire starter on charcoal grate, light and then place the charcoal chimney directly on top of the fire starter
4. Coals will fire upward from bottom to top
5. After coals on top of chimney are ignited (usually 10-15 minutes) dump the coals over the charcoal grate and replace your grill grates



Fire Starters

1. Remove your grill grates and set them to side
2. Pour approximately 2 lbs .907kgs (approx. 30-35 briquettes) of charcoal directly on to your charcoal grate and stack together in a pile
3. Insert fire starter into the middle of the charcoal pile so that it is slightly covered and light
4. After the charcoal has thoroughly ignited, typically glowing red or gray in color, use tongs to spread them out and replace your grill grates



NOTE:

- Do not use lighter fluid, gasoline, kerosene, alcohol or other accelerant for lighting charcoal due to flammability, risk of bodily injury and potential to leave a distasteful flavor in your food.
- If necessary, use tongs to move coals for even heat.
- Always wear gloves when handling grill grates, charcoal grate, or adjusting coals.

Operating Instructions

CARE & MAINTENANCE

In order to keep your grill in the best shape, it's important to keep it clean and maintained. Continued cleaning and care are key to ensuring a long life for your Char-Griller® grill.

FINISH UP



- When you are finished grilling, clean your grates with a grill grate scraper then lightly coat your grates with flaxseed or other vegetable oil
- Next close both dampers and the hood allowing the fire to suffocate
- Wait until coals and ash have completely cooled before moving to the next step

CLEAN UP



- Wait until the fire is completely extinguished and the grill is cool to the touch before emptying the ashes
- Remove grates from grill with grate lifter
- Remove ash pan from grill
- Give the ash pan a few firm taps to loosen any ash that may be stuck
- Dump the ashes in a metal container and cover with water to ensure there are no lit coals, then you can dispose of the ashes

COVER UP



- Extend the life of your grill by using a Char-Griller® custom fit grill cover to protect it from the elements
- Weather resistant polyester material protects against birds, dust, wind, rain and snow

**** ONLY EMPTY ASHES WHILE GRILL IS NOT IN USE AND COOL TO TOUCH ****

IMPORTANT: Charcoal is porous and holds moisture. DO NOT leave charcoal in your grill while you are not using it. Charcoal and ashes left inside the ash pan may reduce the life of your grill.

Operating Instructions

GRILLING STYLES

Your Char-Griller® grill can be used to smoke, grill or sear your food. By using temperature zones, charcoal and wood flavor, you can customize your culinary experience as desired. The following descriptions provide four of the most common ways you can cook with your Char-Griller® charcoal grill.

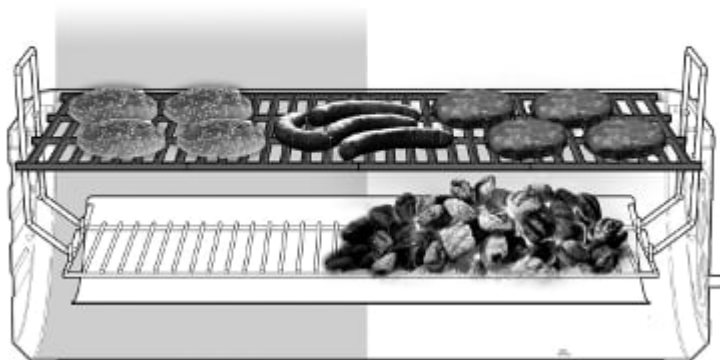
Grill

Cook with direct and indirect heat at medium temperatures (300°-450°F) (149°-232°C). Utilize a two zone set up to cook at different speeds and temperatures.

1. Set charcoal grate to medium setting (halfway between grill grates and grill body) using adjustable charcoal tray hangers
2. Prepare up to 2 lbs (approximately 30-35 briquettes) of lit charcoal spread evenly across HALF the charcoal grate creating 2 Cooking Zones.
3. Once the grill is at the desired temperature, you may begin to cook. First place food over direct heat, cooking each side as desired. After initially cooking over direct heat, move to the cool zone (see picture at right) to bring your food to the desired internal temperature.

GRILL (Direct Heat) - 300°-450°F

Up to 2 lbs. Charcoal (30-35 Briquettes)
Charcoal Grate adjusted to medium setting



NOTE: Wood chips, chunks or split logs may be used in addition to charcoal to add smoke flavor as desired.

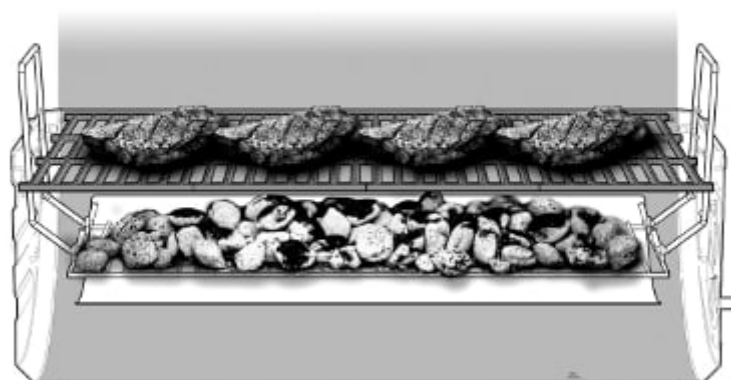
Sear

Quickly cook with direct heat at high temperatures (450°-500°F) (232°-260°C).

1. Set charcoal grate to high setting (closest to grill grates) using adjustable charcoal tray hangers
2. Prepare up to 3 lbs (approximately 45-50 briquettes) of lit charcoal spread evenly across charcoal grate.
3. Once the grill is at the desired temperature, you may begin to cook by placing food directly over the coals.
4. Food will cook quickly. Cook each side 3-4 minutes and then bring to desired internal temperature.
5. NOTE: Always sear with the grill lid open to prevent damage to exterior finish.

SEAR (HI-TEMP DIRECT HEAT) - (450°-500°F) (232°-260°C)

Up to 3 lbs. Charcoal (45-50 Briquettes)
Charcoal Grate adjusted to highest setting or close to the cooking grates



NOTE: Wood chips, chunks or split logs may be used in addition to charcoal to add smoke flavor as desired.

WARRANTY INFORMATION

A COPY OF THE DATED PROOF OF PURCHASE (RECEIPT) IS REQUIRED WHEN REGISTERING OR SUBMITTING A WARRANTY* CLAIM. PLEASE RETAIN A COPY OF THE RECEIPT FOR YOUR RECORDS.

Char-Griller® will replace any defective part of its grillers/smokers, under warranty, as outlined below.

Charcoal / Pellet / Kamado Grills	
Grill - Hood AND Bottom (excludes removable Ash Pan)	5 years from date of purchase for rust through / burn through
Ash Pan AND Defective Parts	1 year from date of purchase
Gas Grills	
Grill Hood (TOP half) AND Main Burner Tubes (excludes Side Burner)	5 years from date of purchase for rust through / burn through
Grill Body (BOTTOM half) AND Side Burner AND Defective Parts	1 year from date of purchase
Dual Fuel Grills (Gas & Charcoal)	
Charcoal Grill - Hood AND Bottom AND Gas Grill - Hood (TOP half) AND Main Burner Tubes (excludes Ash Pan and Side Burner)	5 years from date of purchase for rust through / burn through
Ash Pan AND Defective Parts AND Gas Grill Body (BOTTOM half) AND Side Burner	1 year from date of purchase
Griddles	
All defective parts	1 year from date of purchase
MISC	
Parts, Accessories, and Grill Covers	1 year from date of purchase (seam tears only for covers)

SURFACE RUST IS NOT CONSIDERED A MANUFACTURING OR MATERIALS DEFECT

Char-Griller® grills are made of steel and if exposed to the elements rust will occur naturally. Please refer to the “usage” section of the manual to review how to care for your grill properly.

Surface issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical clearers, surface rust or the discoloration of steel surfaces are NOT covered under these warranties.

Warranties are for the replacement of defective parts only. Char-Griller® is not responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, and installation not in accordance with local codes of service of unit.

AUSTRALIA AND NEW ZEALAND RESIDENTS ONLY: Our goods come with guarantees that cannot be excluded under the Australian or New Zealand Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

EUROPEAN RESIDENTS ONLY: Char-Griller® warrants all of its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 2 years from the date of original retail purchase.

Excluded Under ALL Warranties

Paint; Surface Rust; Heat Damage; Incorrect Parts ordered by customer, including shipping; Worn Parts; Missing or damaged parts not reported within two (2) months of purchase date; Defective parts not reported within one (1) year of purchase date; Fading grill cover.

*NOTE: For warranty claims, photos and prepaid return of the item in question may be required. Misuse, abuse or commercial use nullifies all warranties.

PLEASE READ THIS INFORMATION IN DETAIL AND IF YOU HAVE ANY QUESTIONS CONTACT CUSTOMER SERVICE AT:

North America Char-Griller® Premier Specialty Brands, LLC 5367 New Peachtree Road, Suite 150, Chamblee, GA 30341 https://www.chargriller.com/pages/customer-support	European Union Char-Griller® Kamado Joe Europe Lange Voorhout 86, 2514 EJ Den Haag, Netherlands https://www.chargriller.com/pages/customer-support
United Kingdom Char-Griller® Kamado Joe UK Limited Cheyenne House West Street, Farnham GU9 7EQ https://www.chargriller.com/pages/customer-support	Australia & New Zealand Please contact your retailer.

