

# User Manual

T5452

## Welcome

Thanks for purchasing **Foldable Charcoal Grill** of our company. Please read this user manual carefully before use.

## Package List

Upon opening the package, please check for the following items:

- \* 1 × Foldable Charcoal Grill
- \* 1Pair × Gloves
- \* 2 × Air Intake Levers
- \* 1 × User Manual
- \* 1 × Carry Bag

## Specification

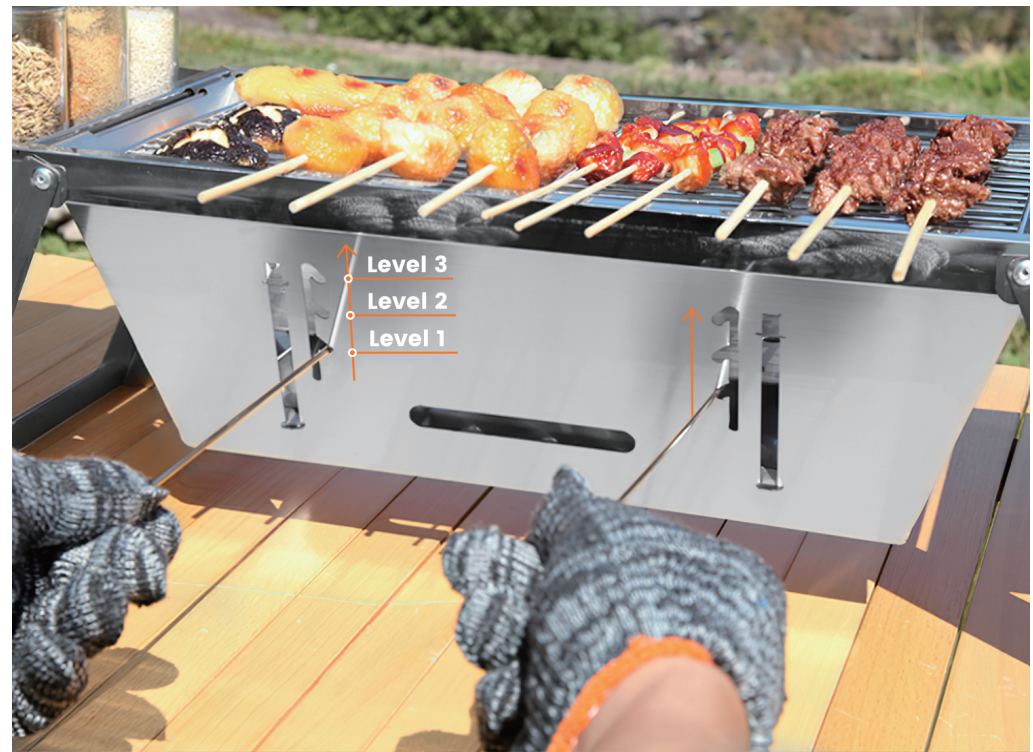
- \* Material: 201 Stainless Steel
- \* Suitable For People: 2-3 People
- \* Heat Resistance: Max 800°C/1472°F
- \* Adjustable Fire Grate: 3 Height Settings

## How To Use



## Fire Control

- \* Use the air intake levers to adjust the fire(3 settings).
- \* High (closest to grill grate): For quick searing or grilling.
- \* Medium: Balanced heat for slow roasting.
- \* Low (furthest from grill grate): For gentle heat (fire pit mode or slow cooking).



## 3-in-1 Function Guide

### 1. BBQ Grill Mode

- **Setup:** Place charcoal on the fire grate. Light charcoal and let it ash over.
- **Cooking:** Use the stainless steel grill grate for direct grilling.
- **Tips:**
  - For even cooking, spread charcoal evenly.
  - Use side shelves for utensils, seasonings, or plates.

### 2. Fire Pit Mode

- **Setup:** Remove the grill grate. Add charcoal and light.
- **Use:** Enjoy warmth or roast marshmallows. Always supervise the fire.
- **Safety:** Keep a safe distance from flammable materials (tents, trees).

### 3. Slow Cooker Mode

- **Setup:** Place a heat-resistant pot/pan directly on the fire grate. Use the air intake levers to control fire.
- **Cooking:** Simmer soups, stews, or boil water for tea.
- **Recommended Cookware:**
  - Cast iron Dutch ovens
  - Stainless steel pots with lids
  - Heat-resistant ceramic or stoneware

## Cookware Recommendations

- **For Stir-Frying/Griddling:** Use flat-bottomed cast iron skillets or carbon steel woks.
- **For Boiling/Tea Brewing:** Opt for stainless steel kettles or enamelware pots (ensure handles are heat-resistant).
- **For Slow Cooking:** Heavy-duty pots with tight-fitting lids to retain moisture and heat.
- **Avoid:** Thin aluminum or non-stick pans (may warp or release toxins at high temps).

## Cleaning & Maintenance

1. **Cool Down:** Let the grill cool completely.
2. **Ash Removal:** Dispose of cold ashes in a metal container.
3. **Wash Components:**
  - Use warm water, mild dish soap, and a soft sponge.
  - Avoid abrasive pads or harsh chemicals to prevent scratching stainless steel.
4. **Dry Thoroughly:** Wipe all parts with a dry cloth to prevent rust.
5. **Storage:** Fold the grill and store in the carry bag.

## Safety Warnings

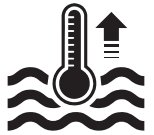


**Outdoor Use Only:** Never use indoors or in enclosed spaces (risk of carbon monoxide poisoning).



**Fire Risk:**

- Place the grill on a flat, non-flammable surface (dirt, stone, or concrete).
- Keep 10+ feet away from tents, dry grass, or furniture.



**Heat Precautions:**

- Always wear gloves when adjusting the fire grate or handling hot components.
- Never leave the grill unattended.



**Children/Pets:** Keep at a safe distance during and after use (surfaces stay hot for hours).



**Sharp Edges:**

- \* Many of the tools, such as the slotted spatula, chopper, and steel sticks, have sharp edges. Handle these tools with care to prevent cuts or injuries.
- \* Always use the tools as intended, and avoid applying excessive force when using sharp objects.



**Charcoal Handling:** Use only charcoal or natural fire starters. Never use gasoline or alcohol!