

**BRINKMANN®**

# GRILL KING™ deluxe

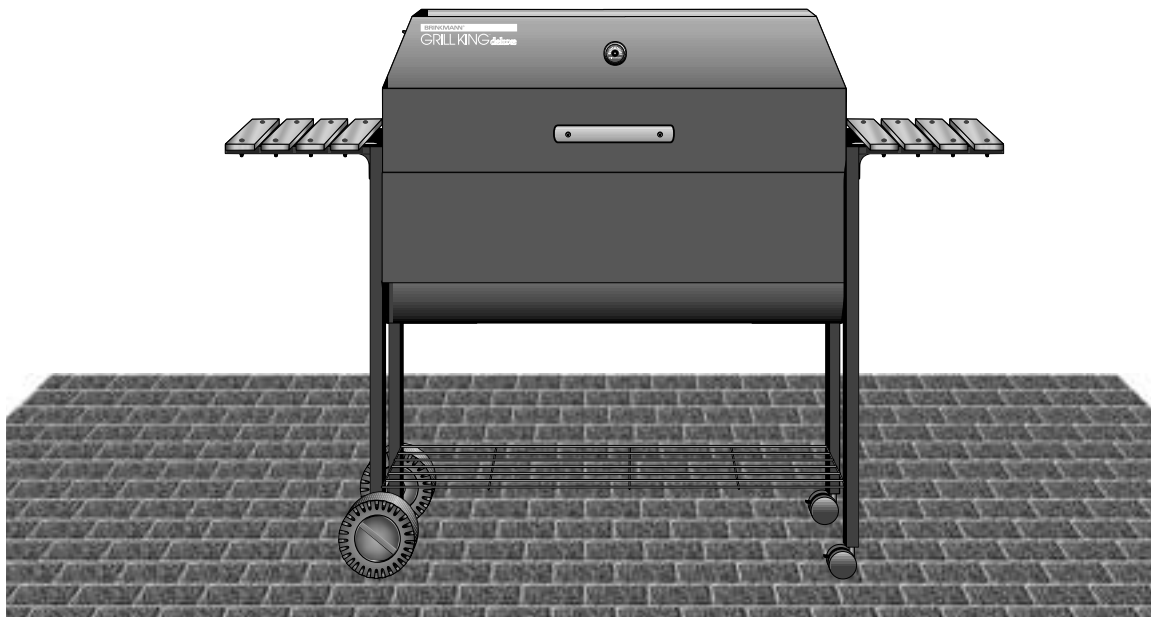
Heavy-Duty Outdoor Charcoal Grill & Smoker

## OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

**⚠ WARNING**

READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.



# IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY  
BEFORE ASSEMBLING AND OPERATING YOUR GRILL.**

## WARNING

- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surfaces that could burn.
- Proper clearance of 10 feet between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
- For household use only. Do not use this grill for other than its intended purpose.
- For outdoor use only. Do not operate grill indoors or in an enclosed area.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.
- When using charcoal lighting fluid, allow charcoal to burn with grill lid and dampers open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion when lid is opened.
- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
- Do not leave grill unattended when in use.
- When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
- Never move grill when it is in use or when it contains hot coals or ashes.
- Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid and side air vents to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.

## WARNING

- Do not exceed a temperature of 400°F. Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- Do not wear loose clothing or allow hair to hang freely while using grill.
- Use caution when reaching into or under grill. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support brackets. If lid is not resting against support brackets, it could fall back to a closed position and cause bodily injury.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Close lid and all air vents to suffocate flame.
- Never leave coals and ashes in grill unattended. Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the grill thoroughly and reapply a light coat of oil to interior to prevent rusting. Cover the grill to protect it from excessive rusting.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- Store the grill out of reach of children and in a dry location when not in use.
- Do not attempt to service grill other than normal maintenance as explained in "After-Use Safety" and "Proper Care & Maintenance" sections of this manual. Repairs should be performed by The Brinkmann Corporation only.
- Properly dispose of all packaging material.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.**

**FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT  
IN BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR GRILL.**

**FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.**

*(Proof of purchase will be required.)*

*Inspect contents of the box to ensure all parts are included and undamaged.*

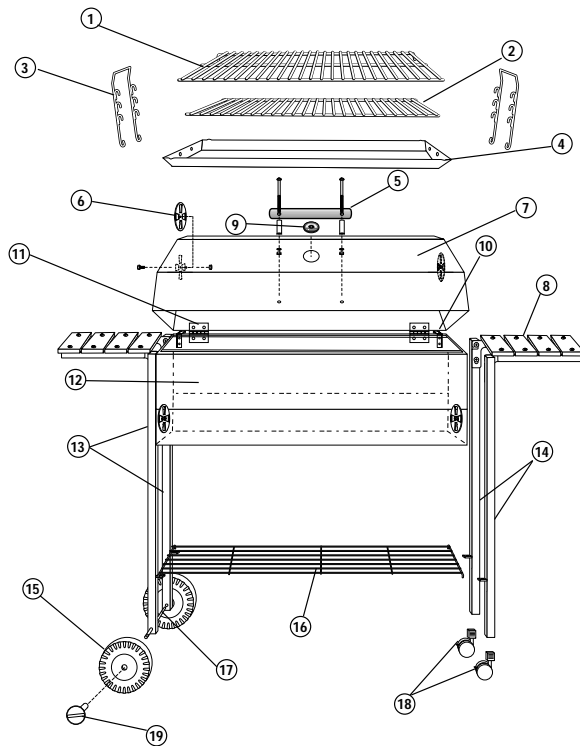
We recommend two people work together when assembling this unit.

The following tools are required to assemble this Grill King Deluxe:

- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

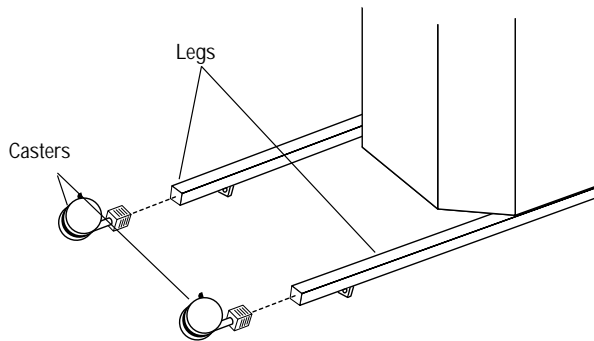
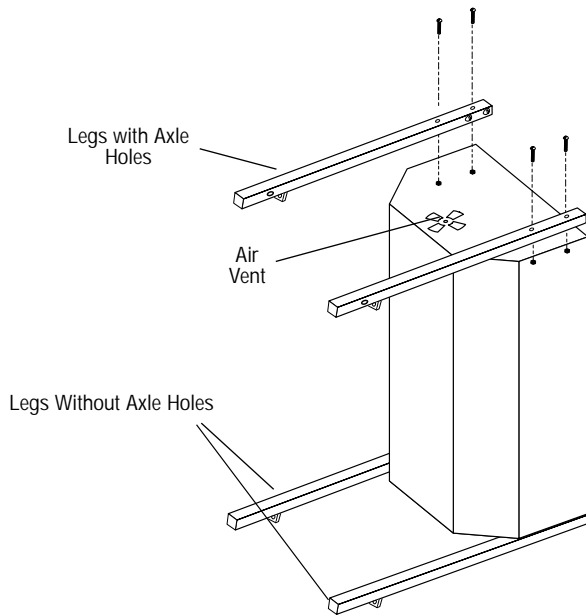
## PARTS LIST - GRILL KING DELUXE:

- ① 1 Cooking grill
- ② 1 Charcoal grate
- ③ 2 Charcoal tray hooks
- ④ 1 Charcoal tray
- ⑤ 1 Wooden handle
- ⑥ 4 Air vent dampers
- ⑦ 1 Grill hood housing
- ⑧ 2 Side shelves
- ⑨ 1 Temperature indicator
- ⑩ 2 Hood stops
- ⑪ 2 Hood hinge
- ⑫ 1 Lower grill housing
- ⑬ 2 Legs with axle hole
- ⑭ 2 Legs without axle hole
- ⑮ 2 Wheels
- ⑯ 1 Wire rack
- ⑰ 1 Axle
- ⑱ 2 Locking casters
- ⑲ 2 Wheel hubs



## Parts Bag Contains:

- |                                |                               |
|--------------------------------|-------------------------------|
| 16 M6 x 12 Phillips head bolts | 4 M8 x 15 shouldered bolts    |
| 4 M6 x 5 hex nut               | 8 M6 x 50 Phillips head bolts |
| 2 M5 x 75 Phillips head bolts  | 2 Flat washer                 |
| 2 M5 x 4 hex nut               | 2 Spring washer               |
| 2 Spacers                      |                               |



Choose a good, cleared assembly area and get a friend to help you put your grill together. Lay cardboard down to protect grill finish and assembly area.

#### Step 1

Align the bolt holes in the legs with axle holes to bolt holes in the body. Insert two M6 x 50 bolts through each leg and secure (hand tighten only at this point).

#### Step 2

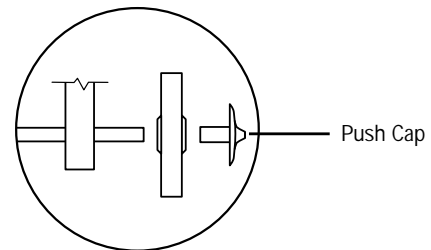
With the help of a friend, turn the body on its other side. Align the bolt holes in the legs without axle holes to bolt holes in the body. Insert two M6 x 50 bolts through each leg and secure (hand tighten only at this point).

#### Step 3

Insert casters directly into holes in bottom of legs without axle holes.

#### Step 4

Insert axle through axle holes in legs. Place wheels on axles with recessed hubs facing out. Insert wheel cap through center of wheel to secure the wheel to the axle. Push until secure.



Step 5

With the help of a friend, set the unit upright. Try to minimize stress on the legs of the grill.

Step 6

Insert wire wood rack (curved ends pointed down) into holes on bracket near bottom of legs then tighten all bolts until secure.

Step 7

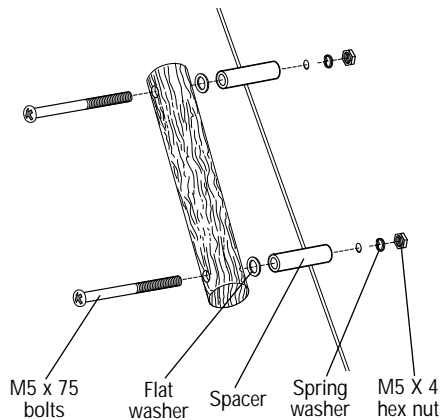
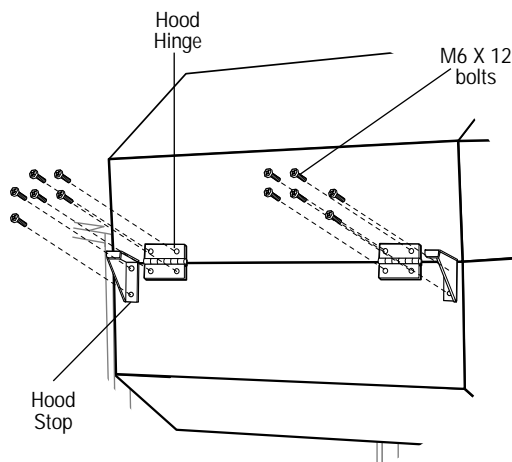
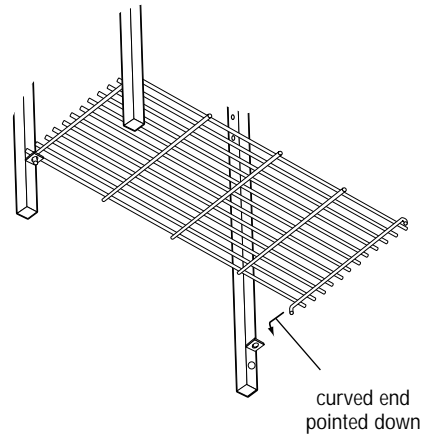
Attach hood stops to the outside back of the body using M6 x 12 bolts. Thread bolts into welded nuts and tighten until secure.

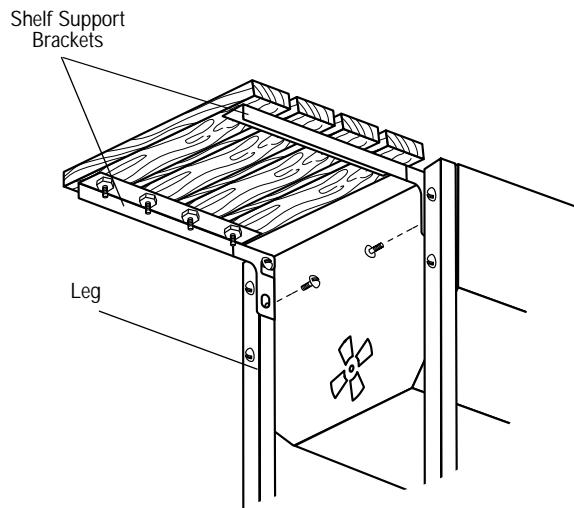
Step 8

Attach the hinges (with the spine side out) to the outside back of the body using M6 x 12 bolts. Thread bolts into welded nuts but do not tighten at this point. Place lid over the body and attach hinges to the outside back of the lid using M6 x 12 bolts. Thread bolts into welded nuts. Tighten all hinge bolts on lid and body until secure.

Step 9

Attach handle to the lid using two M5 x 75 bolts, flat washers, spacers, spring washers and M5 x 4 hex nuts. The heads of the bolts should be slightly recessed into the wooden handle when fully tightened.





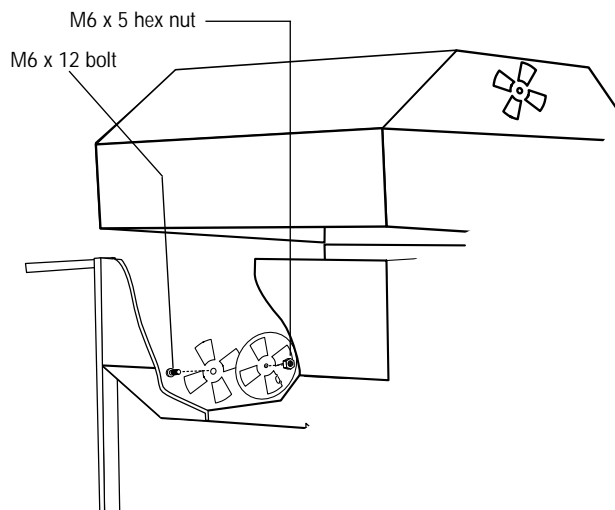
#### Step 10

Align shelf support brackets with holes on inside of legs. Attach to legs with M8 X 15 shouldered bolts.

NOTE: To lower shelf, lift off of top bolt and lower. To raise, lift shelf up and lock on top bolt.

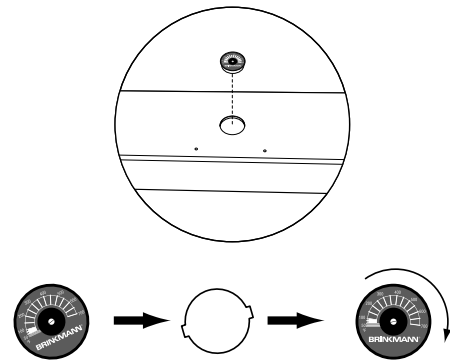
#### Step 11

To attach all four air vent dampers to insides of lid and body, place vent dampers on the inside of the unit with the adjustment tab sticking through one of the air vent holes. Using M6 x 12 bolts and M6 X 5 hex nuts, secure vent dampers to the unit. Do not overtighten the hex nuts as this will make the vents difficult to open and close.



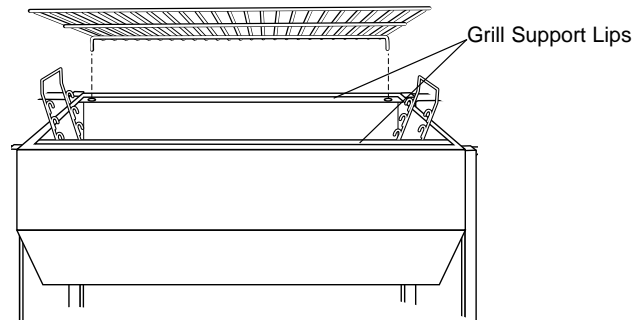
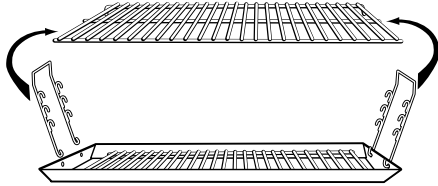
#### Step 12

Install heat indicator in lid by aligning tabs on heat indicator with slots in the opening on front of lid. Insert and rotate clockwise until the word "BRINKMANN" on heat indicator is at bottom of dial.



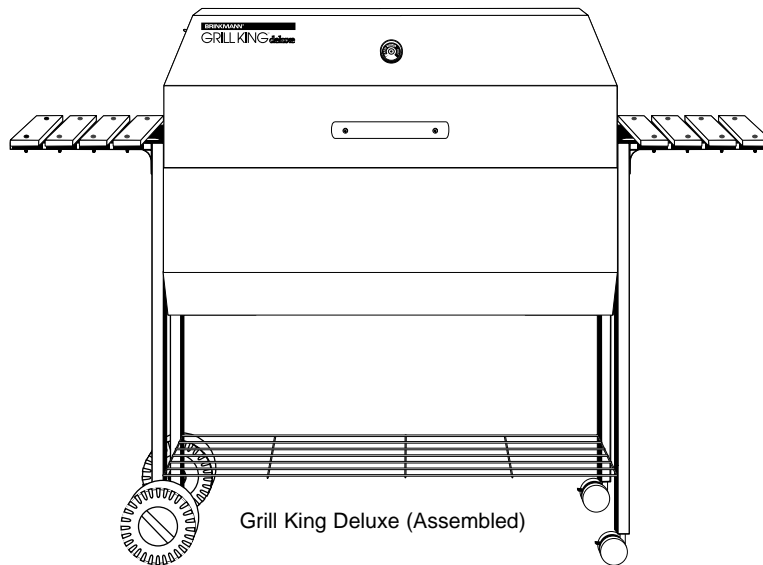
Step 14

Attach charcoal tray adjusters to charcoal tray with adjustment hooks facing inward. Place charcoal grate on top of charcoal tray and lower inside cooking chamber.



Step 15

Place cooking grill on top of grill supports lips with curved ends inserted through holes in rear grill support lip. Position charcoal tray adjusters to desired height.





# PREPARATION FOR USE & LIGHTING INSTRUCTIONS

**⚠ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

**⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

Prior to your first use of the Brinkmann Grill King Deluxe, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on your Brinkmann Grill King Deluxe.

**IMPORTANT:** To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use. A cover for your Grill King Deluxe may be ordered directly from Brinkmann by calling 1-800-468-5252.

## Step 1

Lightly coat all interior surfaces of the Grill King Deluxe including cooking grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate or charcoal tray.

## Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Grill King Deluxe (see "Adding Charcoal/Wood During Cooking" section of this manual).

**⚠ WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Open the side air vents halfway. When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

**⚠ WARNING:** Keep hot coals away from side air vent to prevent coals from falling out.

**NOTE:** To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill or lay inside of cooking chamber under charcoal tray.

## IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of charcoal grate.

## Curing Your Grill



#### Step 3

Saturate charcoal with lighting fluid. With lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill.

#### Step 4

Open the side air vents approximately half way. With grill lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).



**WARNING:** Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.

#### Step 5

With coals burning strong, close the lid. Allow the temperature to reach 225° on the heat indicator. Maintain this temperature for 2 hours.

#### Step 6


Increase the temperature to 400° on the heat indicator. This can be achieved by opening the side air vents and adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

**NOTE:** It is important that the exterior of the grill is not scraped or rubbed during the curing process.

**IMPORTANT:** To protect your smoker from excessive rust, the unit must be cured periodically and covered at all times when not in use. A smoker cover can be ordered directly from Brinkmann by calling 1-800-468-5252.

**YOUR BRINKMANN GRILL KING DELUXE IS NOW CURED  
AND READY FOR USE.**

# OPERATING INSTRUCTIONS

 **PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**


 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

## Step 1


With charcoal tray adjusters attached to the charcoal tray, place charcoal grate on charcoal tray and lower inside cooking chamber.

## Step 2

Follow instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Grill King Deluxe (see "Adding Charcoal/Wood During Cooking" section of this manual).

 **WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Open the side air vents approximately halfway. Carefully place 5 to 6 pounds of hot coals on left side of charcoal grate.

 **WARNING:** Keep hot coals away from the side air vent to prevent coals from falling out.

**NOTE:** To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill or lay inside of cooking chamber under charcoal tray.

### **IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5**


If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Place 5 to 6 pounds of charcoal on left side of charcoal grate.

## Step 3

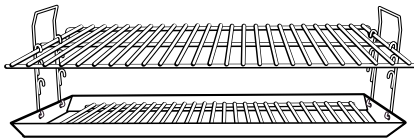
Saturate charcoal with lighting fluid. With lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill.

## Step 4

Open the side air vents approximately half way. With grill lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid.

 **WARNING:** Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.

## Smoking



Lower Charcoal Tray Level  
(Smoking)

## Smoke Cooking Tips

### Step 5

With coals burning well, carefully add wood chunks using long cooking tongs (see "Flavoring Wood" and "Adding Charcoal/Wood During Cooking" sections of this manual.)

### Step 6

Place cooking grill on grill support lips. Use charcoal tray adjusters to position charcoal tray to lowest level.



**WARNING:** Always wear oven mitts/gloves when adjusting cooking levels to protect your hands from burns.

### Step 7

Place food on right side of cooking grill and close lid. Adjust the side air vents to regulate cooking temperature.

**NOTE:** Do not fully close side air vents and lid unless trying to cool the grill down or suffocate a flame.

### Step 8

By closing the side air vents more, the burning intensity is slowed and smoke is contained within the grill, imparting more smoke flavor to food. The ideal smoking temperature is between 175°F and 250°F.

### Step 9

For large cuts of meat, allow approximately one hour of cooking time per pound of meat. **Always use a meat thermometer to ensure food is fully cooked before removing from grill.**

### Step 10

Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

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During the smoking process, avoid the temptation to open lid to check food. Opening the lid allows heat and smoke to escape, making additional cooking time necessary.

Food closest to the charcoal will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

When cooking fish or extra lean cuts of meat, you may want to try water smoking to keep the food moist. Before starting a fire, place charcoal tray to lowest level. Use a flat bottom metal pan shallow enough to fit between charcoal grate and cooking grill as a water pan. Set the metal pan on charcoal grate under food and cooking grill. Fill with water or marinade until  $\frac{2}{3}$  full. **Build your fire on the opposite side of water pan.**



**CAUTION:** Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan.

### Step 1

Lightly coat all interior surfaces of the Grill King including cooking grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate or charcoal tray.

### Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Grill King (see "Adding Charcoal/Wood During Cooking" section of this manual).

**WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal for Grill King Deluxe (3 to 4 pounds for Grill King). This should be enough charcoal to cook with, once the curing process has been completed. Open the side air vents halfway. When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

**WARNING:** Keep hot coals away from side air vent to prevent coals from falling out.

**NOTE:** To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill or lay inside of cooking chamber under charcoal tray.

#### **IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5**

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of charcoal grate.

### Step 3

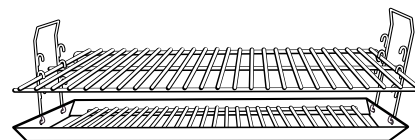
Saturate charcoal with lighting fluid. With lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill.

### Step 4

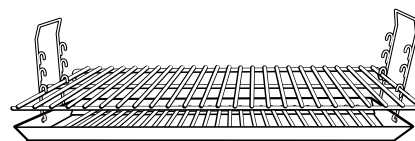
Open the side air vents approximately half way. With grill lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

**WARNING:** Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.

## Grilling/Searing



*Middle Charcoal Tray Level  
(Grilling)*



*High Charcoal Tray Level  
(Searing)*

#### Step 5

Place cooking grill on grill support lips. Use charcoal tray adjusters to position charcoal grate to desired cooking level.

**WARNING:** Always wear oven mitts/gloves when adjusting cooking levels to protect your hands from burns.

**NOTE:** Do not fully close side air vents and lid unless trying to cool the grill down or suffocate a flame.

#### Step 6

Place food on cooking grill and close grill lid. Adjust the side air vents to regulate cooking temperature.

#### Step 7

By closing the side air vents more, the burning intensity is slowed. **Always use a meat thermometer to ensure food is fully cooked before removing from grill.**

#### Step 8

Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

## Flavoring Wood



To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Grill King is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

To increase heat and air circulation, fully open side air vents. If increased air circulation does not raise temperature sufficiently, more wood and/or charcoal may be needed. Follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

**NOTE:** Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.

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Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

**Step 1**

Stand back and carefully open grill lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

**Step 2**


Fully close lower side air vents to prevent embers from falling through.

**Step 3**

Wearing oven mitts/gloves, remove food from cooking grill. Place charcoal tray on bottom of cooking chamber by removing charcoal tray adjusters from cooking grill. Remove cooking grill.

**Step 4**

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal grate, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

 **WARNING:** Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

**Step 5**

When charcoal is burning strong again, wear oven mitts/gloves and carefully place cooking grill on top of grill support brackets. Use charcoal tray adjusters to position cooking grill to desired cooking level and replace food.

**Step 6**

Close the grill lid, open the lower side air vents and allow food to continue cooking.

## Regulating Heat

## Adding Charcoal/Wood During Cooking

# AFTER-USE SAFETY

## WARNING

- Close lid and all dampers to extinguish fire.
- Always allow grill and all components to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Cover and store grill in a protected area away from children and pets.

## Proper Care & Maintenance

- Cure your grill periodically throughout the year to protect against excessive rust.
- To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use. A smoker cover may be ordered directly from Brinkmann by calling 1-800-468-5252.
- Wash cooking grill and charcoal grate with hot, soapy water, rinse well and dry. Lightly coat grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting. Do not coat charcoal grate or charcoal tray.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.



# ACCESSORIES



## The Art of Smoke Cooking Cookbook

Contains 40 exciting yet simple recipes using the delicious technique of smoke cooking. Beautifully photographed full-color, sixty-six page hardback cookbook presents old favorites as well as new recipes such as smoked meatballs & spaghetti, smoked pizza, smoked tomato soup and smoked peach cobbler.

**Model 812-3327-0**



## Smoke'N Spice Seasoning

These custom blended spices are a delicious marinade seasoning for smoke cooking and grilling. Contains no MSG. Available in red and white meat varieties in a money-saving 2-pack.

**Model 812-3322-0**



## Hickory & Mesquite Smoking Wood

Select hickory or mesquite wood chunks greatly enhance the flavor of meat and vegetables when smoking or grilling. Can also be used as fuel instead of charcoal. Packaged in 10 lb. bag, these chunks work great with either charcoal, electric or LP gas smokers.

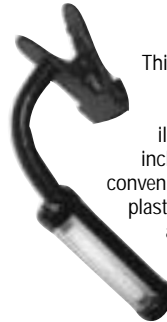
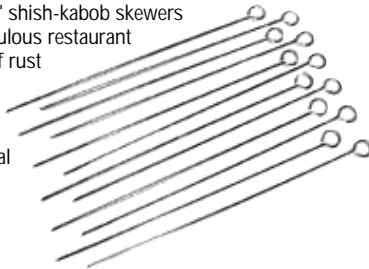
**Model 812-3450-0 (Hickory)**

**Model 812-3440-0 (Mesquite)**

## Professional Shish-Kabob Skewers

These heavy-duty, 18" shish-kabob skewers are extra-long for fabulous restaurant style kabobs. Made of rust resistant stainless steel to last for years. Ideal for use in our Smoke'N Pit horizontal smokers and grills.

**Set of 12  
812-2904-0**



## BBQ Clip-on Portable Light

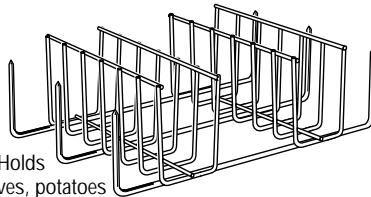
This powerful, portable light clips onto your grill to brighten your evening barbecues. The built-in reflector provides maximum illumination for a variety of uses. Features include long-life soft white fluorescent bulb, conveniently located ON/OFF switch, heavy-duty plastic clip that clamps to most surfaces, and a flexible goose neck with swivel control. Uses 4AA batteries (not included).

**812-5060-0**

## Rib Rack

Chrome-plated rack can greatly increase the cooking capacity of your smoker. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.

**Model 600-0062-3**



## Smoker's Blend Charcoal

This blend of all natural hardwood charcoal and smoking wood briquets burns longer than regular charcoal and also adds smoke without adding wood chunks. The result is a deeper, richer smoked flavor. Available in hickory or mesquite in a 10 lb. bag.

**Model 812-4040-0 (Hickory)**

**Model 812-4030-0 (Mesquite)**

**LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.**

# ACCESSORIES

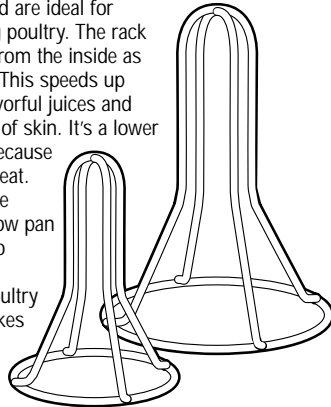
## Chicken and Turkey Racks

These chromed steel racks hold chicken, cornish hen, duck or turkey upright and are ideal for smoking or oven roasting poultry. The rack allows the meat to cook from the inside as well as from the outside. This speeds up cooking time, seals in flavorful juices and promotes even browning of skin. It's a lower fat way to cook poultry because excess fat drips off the meat.

When oven roasting, place poultry on rack in a shallow pan of water to steam baste to tender perfection. When smoking, simply place poultry on rack atop the grill. Makes carving easier, too.

**Chicken Racks (set of 2)**  
**Model 885-9015-0**

**Turkey Rack**  
**Model 885-9025-0**

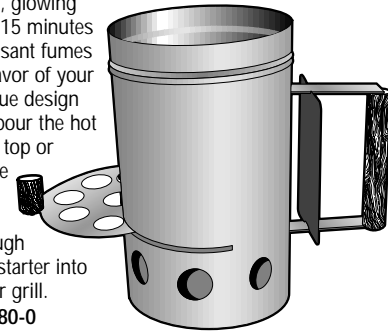


## Deluxe Charcoal Starter

The Brinkmann Deluxe Charcoal Starter is the fastest and healthiest way to light charcoal without using lighter fluid. Just place crumpled newspaper under the charcoal starter, fill with charcoal and light.

You'll have hot, glowing coals in about 15 minutes with no unpleasant fumes to affect the flavor of your food. Our unique design allows you to pour the hot coals from the top or simply slide the grate out and lift to release hot coals through the bottom of starter into your smoker or grill.

**Model 812-4080-0**



## Multi-Purpose Spatula

If you could have only one BBQ tool, this multi-purpose spatula is it! Aside from being a great spatula, it features a serrated edge for cutting, a bottle opener, and special grooved edges for cleaning grills. Made of heavy-gauge stainless steel to last for years. Beautiful rosewood handles are slotted and riveted for maximum strength and durability. Includes leather hanging straps for convenient storage.

**812-5047-0**



## The Ultimate 5-Piece BBQ Tool Set

You'll be the envy of your fellow outdoor chefs with this ultimate BBQ tool set. Its sleek ergonomic design combined with durable, heavy-gauge stainless steel construction is truly impressive.

Extra-wide, polished utensils provide precise handling and control when flipping, basting and turning your food on the grill. Beautifully crafted, smooth rosewood handles are oval-shaped to fit comfortably in your hand and are extra-long to keep your hands safely away from the fire. The five-piece set includes tongs, spatula, fork, basting brush, and a grill brush. Includes leather hanging straps for convenient storage.

**812-5045-0**



**LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.**

# ACCESSORIES



## Grill King/Grill King Deluxe Smoker Cover

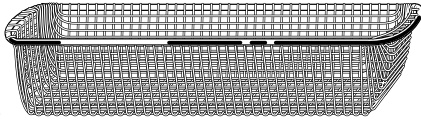
Our heavy-duty, durable vinyl cover with felt backing provides years of protection for Brinkmann Grill King. This top-of-the-line cover comes with closure strips at both ends to prevent cover from slipping or blowing off. Black.

**Grill King: Model 812-3210-0**

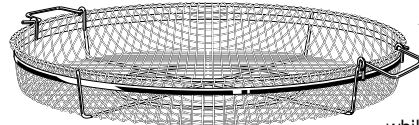
**Grill King Deluxe: Model 812-3200-0**

## Meatloaf Basket

The unique basket weave prevents meatloaf from falling through the grill while allowing smoke, steam and heat to flow into the food. Also, provides a convenient method for lifting your meatloaf in and out of the smoker.



**Model 400-0073-0**



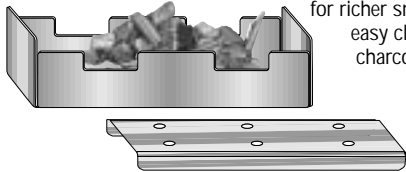
## Smoker Basket

The unique basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow into the food. Great for fish, shrimp, vegetables and hors d'oeuvres. Also, provides a convenient method for lifting food in and out of the smoker. Great for large cuts of meat such as turkeys and roasts.

**Model 400-0074-0**

## Stainless Steel Wood Chip Smoking Box

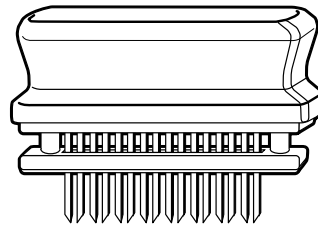
Rugged stainless steel smoking box allows wood chips to burn longer for richer smoke flavor and provides easy cleanup of ashes. Ideal for charcoal, electric, gas smokers and grills.



**Model 812-3311-0**

## Meat Tenderizing Machine

The Jaccard Meat Tenderizing Machine's Stainless Steel blades penetrate meat in a single stroke. Easy to use with one hand. This tenderizer makes any cut of meat unbelievably tender and allows marinade and smoke to penetrate deeply into meat. Also reduces cooking time and helps retain flavorful juices. Made from ABS plastic with stainless steel blades. Completely dishwasher safe. Protective cover included.



**16 Blade Tenderizer  
Model 812-5016-0**

**48 Blade Tenderizer  
Model 812-5048-0**

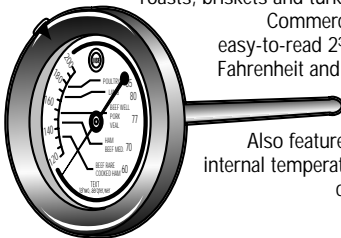
## Commercial-Quality Meat Thermometer

An essential tool when cooking all types of meat. Get perfectly smoked roasts, briskets and turkeys without cutting into the meat.

Commercial-quality thermostat features an easy-to-read 2 3/4" dial with a 5 1/2" stem. Features Fahrenheit and Centigrade readings and National Livestock and Meat Board recommended temperatures.

Also features the newly recommended 170°F internal temperature for fresh pork. Stainless steel construction and dishwasher safe.

**Model 812-4100-0**



**LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.**

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www.brinkmanncorp.com

## ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Grill King Deluxe against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Grill King Deluxe under the terms of this warranty, please call Customer Service Department at 1-800-527-0717. **A receipt will be required.** The Brinkmann Corporation will not be responsible for any cookers forwarded to us without prior authorization. Grill King/Grill King Deluxe must be returned to the original place of purchase for replacement of the unit.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE GRILL KING DELUXE TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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