



by Meco®

! IMPORTANT USAGE NOTES !

ALWAYS USE THE SUPPLIED FIRE GRATE/ASH PAN.

DO NOT USE MORE THAN THE RECOMMENDED AMOUNT OF CHARCOAL BRIQUETTES. (3 pounds)

IF USING "LUMP" CHARCOAL USE LESS! IT BURNS MUCH HOTTER THAN BRIQUETTES AND COULD DAMAGE YOUR GRILL. USE NO MORE THAN WHAT IT TAKES TO COVER THE ASH PAN WITH A SINGLE LAYER.



Charcoal Grill

4200 SERIES WALK-A-BOUT®

OWNER'S MANUAL

FEATURES THAT MAKE YOUR AMERICANA® GRILL OUTSTANDING:



Exclusive Easy Fold-up and Lock legs...

Locking legs fold-up and lock to make your grill easily portable and compact for easy storage. You may lean your grill against a wall or hang on the side of a wall.

Fire Grate/Ash Pan...

The Fire Grate/Ash Dump prevents bottom burn out, allows charcoal to burn more efficiently and helps reflect heat. It is also long lasting and lifts out for easy cleaning. Simply throw away the ashes and wash clean with a garden hose.



FOR OUTDOOR HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.

MECO CORPORATION STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE OMITTED ANY PARTS NEEDED FOR ASSEMBLY, OR YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT US USING OUR TOLL FREE NUMBER.

THANK YOU FOR PURCHASING A MECO CORPORATION PRODUCT.

CONSUMER SERVICE DEPARTMENT - MECO CORPORATION - 1500 INDUSTRIAL ROAD, GREENEVILLE, TN 37745 USA

For Customer Service visit our website at www.mecocorp.com or call 1-800-251-7558 8am - 4pm E.S.T. Mon- Fri FAX: 1-423-639-1055

⚠ DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space, such as a camper, tent, car or home.

⚠ WARNING

- Failure to follow these instructions could result in death, serious personal injury, or property damage.
- Read and follow instructions carefully before assembly or use.
- **Do not** use this product for any other purpose than which it is intended.
- These instructions must be kept with the user.

SAVE THESE INSTRUCTIONS.

To reduce the risk of serious bodily injury or death:

- Never use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.
- Never use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode.
- Do not use charcoal grill as a space heater.
- Do not use aerosols or store flammable liquids or materials near this charcoal grill. Cap Lighter fluid immediately and place a safe distance from the grill.
- Instant light briquettes already have the starter blended in, do not use lighter fluid, an electric starter, solid, or metal chimney starters.
- Do not add more instant light briquettes once the fire has been lit. To avoid flame-ups, unpleasant fumes and odors, add regular charcoal briquettes if needed.
- Once the barbecue grill has been lit, do not touch the charcoal briquettes/wood chunks to see if they are hot.
- Never add lighter fluid to already hot or warm coals.
- Do not close Hood on flaming charcoal. If closed and re-opened, the flames could leap out and burn.
- Do not wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a charcoal grill while in use or hot.
- Do not lean your body over the charcoal grill when lighting it, while it is hot or is in use.
- Do not touch hot surfaces. Use heat resistant gloves, long-handled tongs, or barbecue mitts at all times since the grill will become very hot.
- Do not move a charcoal grill when in use or hot.
- Do not allow children to operate or play near a charcoal grill. Keep animals and bystanders out of the grill area. Do not leave grill unattended.
- Allow grill to cool before handling parts or cleaning.
- To avoid a fire, allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.
- Do not attempt to extinguish a grease fire with water or other liquids. Have an ABC fire extinguisher nearby.
- Always have an ABC fire extinguisher, baking soda, a bucket of sand or a garden hose ready in case of an uncontrolled fire.

USING CHARCOAL

To reduce the risk of serious bodily injury or death:

- Be careful when burning charcoal to avoid getting burned from flame, heat or hot coals.
- Be aware of the wind blown sparks.
- The use of alcohol, prescription or non-prescription drugs could impair the consumer's ability to properly assemble or safely operate this appliance.
- Do not use more than the recommended amount.

SELECTING A LOCATION

To reduce the risk of serious bodily injury or death:

- Locate your grill in an open area away from buildings, dry leaves, or brush, and at least 10 feet away from your house or building.
- Always make sure the grill is on a level, stable surface and not tilted toward the front or back.
- Do not use the grill in a garage, breezeway, carport, porch, high traffic area, on or under any surface that can catch fire.
- Do not use a charcoal grill indoors, on recreational vehicles, or boats.
- Make sure Legs are locked fully open before using grill.

STARTING A FIRE

To reduce the risk of Hood catching fire and flame-up:

- Make certain you leave the Hood all the way open until the flames have died down.
- Should electrically operated starters be used, be sure they are properly grounded according to local codes. Electrical cords should be placed away from walkways or traffic areas.
- Do not use lighter fluid, an electric fire starter solid, or chimney starters with instant light charcoal. This could cause flame-ups, unpleasant fumes and odors.
- Use barbecue mitts and long tongs to spread out the hot coals.
- If there is any type of fire that threatens either personal safety or property, call the fire department.
- Never light the grill without the Ash Pan in place.

COOKING ON YOUR GRILL

- To reduce risk of burns from the hot air and steam trapped inside, open the Hood carefully when grill roasting.
- Do not grasp the Cooking Grid with your hands while it is hot. Use barbecue mitts for handling.
- If flare-ups occur, close the Vents to stop flare-up. Do not use water.
- Never use the charcoal grill without the Fire Grate/Ash Pan in place.

END OF COOKING SESSION

To reduce the risk of serious bodily injury:

- Allow the grill to cool before cleaning, moving or putting on a grill cover.
- Empty and clean the Fire Grate/Ash Pan after each cooking session so excessive grease and ashes do not accumulate.
- Never light the charcoal grill without the Fire Grate/Ash Pan in place.

⚠ WARNING: Cancer and Reproductive Harm – www.P65Warnings.ca.gov

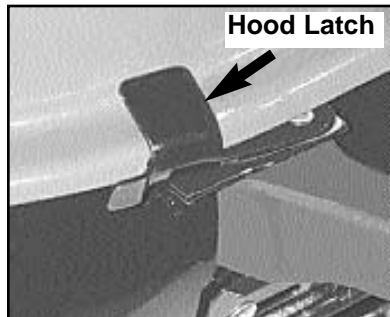
ASSEMBLY INSTRUCTIONS

⚠ WARNING

To reduce the risk of a cut, pinching or other bodily injury:

- Wear protective gloves when handling parts that could have sharp edges.
- Be careful while folding and unfolding the Grill Legs.

PREPARATION FOR USE: Note: This Grill is pre-assembled. Unlock Hood Latch, remove Cooking Grid and Owner's Manual from grill. Make sure there are no loose parts before discarding any packing materials. **Note: Before using your grill, read the instructions and this Owner's Manual.** For easier set-up and assembly, follow instructions of each step in the order they are written as you look at the illustrations.

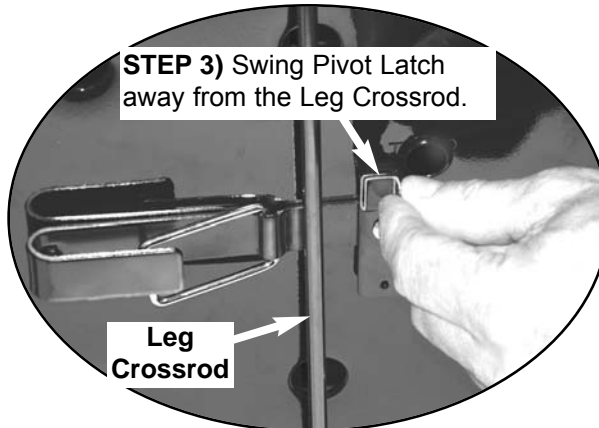


Hood Latch

STEP 1) Lock Hood and Bowl with the Hood Latch.



STEP 2) Lay the Grill on its side in the grass or a soft area.

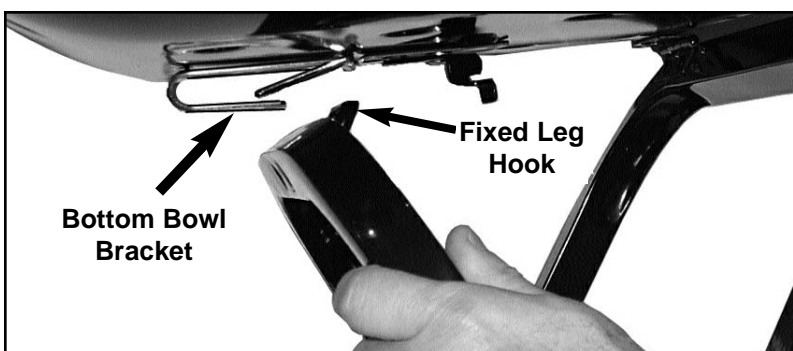


STEP 3) Swing Pivot Latch away from the Leg Crossrod.

Leg Crossrod



STEP 4) Swing Legs out.



Bottom Bowl Bracket

Fixed Leg Hook

STEP 5) Grasp the Fixed Leg. Push it toward the Bottom Bowl Bracket and Safety Latch allowing the Fixed Leg Hook to engage all the way.

STEP 6) Reach for the Bowl Handle underneath. Rotate Grill upward until Grill is upright on floor.



Use a high quality hardwood charcoal to make sure you get a good fire. Charcoal briquettes made from maple, oak, birch or elm woods will burn clean with very little smoke and without unpleasant odors.

IF USING "LUMP" CHARCOAL USE LESS! IT BURNS MUCH HOTTER THAN BRIQUETTES AND COULD DAMAGE YOUR GRILL. USE NO MORE THAN WHAT IT TAKES TO COVER THE ASH PAN WITH A SINGLE LAYER.

OPERATING AND MAINTAINING YOUR CHARCOAL GRILL

STEP 1. Open the Hood and all the Vents. Remove the Cooking Grid. Make sure the Fire Grate/Ash Pan is in place. Place **three pounds of charcoal (45-48 briquettes)** on the Fire Grate/Ash Pan. **USE LESS FOR LUMP CHARCOAL.**

Make a pyramid shaped stack near the front of the grill.

STEP 2. For regular charcoal, apply the lighter fluid, following the container instructions. Let the lighter fluid soak in for approximately one minute. You may use an electric fire starter; just leave off the lighter fluid and follow manufacturer's instructions on the container. For instant light briquettes, DO NOT use lighter fluid, an electric fire starter, solid or chimney starters.

STEP 3. Carefully light the charcoal and let it burn for about 30 minutes or until it is covered with a light gray ash.

STEP 4. Using long-handled tongs and barbecue mitts, spread the charcoal out over the Fire Grate/Ash Pan. Leave about one-half inch of space between each piece of charcoal. This will help to avoid flare-up from the meat drippings and produce more even heat for grilling.

STEP 5. FOR INDIRECT COOKING... such as roasting large pieces of meat on the Grid, use or make a pan about an inch larger all around than the piece of meat to catch the drippings. Put the pan directly under the meat and surround it with charcoal. Most indirect cooking takes a long time.

STARTING A FIRE



FOR GRILLING



INDIRECT



1) Cooking on the Grids: Use barbecue mitts for handling the Cooking Grid. For SLOWER cooking, shift the Cooking Grid toward the rear and into the upper Grid Bracket slots. For FASTER cooking, shift the Cooking Grid toward the front and into the lower Grid Bracket slots.

When you have finished cooking, you can remove your food while still on the Cooking Grid. Place the Cooking Grid on a counter or table. Do not set the hot grid on surfaces that will melt or scorch.

2) Adjustable Draft: Leave the Hood and Bowl Vents open for the most heat. Close the Vents partially to lower the heat. It takes a few minutes for the charcoal to react to the vent adjustment.

3) Smoking: For true smoke flavor, use chips or chunks of wood from nut or fruit trees such as hickory, walnut, cherry or apple. Soak the chips in water overnight so they will not burn when you put them on the charcoal. After you get the fire started, put the soaked chips on top of the hot charcoal. Raise the Grid to the highest position and adjust the Vents for low heat. Continue adding chips while the meat cooks to maintain the appropriate amount of smoke. Smoking is a very slow process. Therefore, allow plenty of cooking time.

4) Flame-up: Close all the Vents for at least one minute to stop flame-up. You do not have to use water.

CLEANING THE GRILL

Regularly clean your charcoal grill between uses and before storage.....

NOTE: Do not use oven cleaner or abrasive cleaners on your grill. This may cause damage to the paint finish.

After each cooking session, close the Hood and Vents and allow the charcoal to cool. Wait until the grill and charcoal are cool then lift out the Fire Grate/Ash Pan and safely dispose of the ashes. You can save the larger pieces of coal for use next time you cook.

Fire Grate/Ash Pan, Cooking Grid - Brush or scrape any residue from the Ash Pan. Use a detergent and hot water solution just as you would for any cooking equipment. A stiff brush may be helpful in removing heavy grease or deposits.

Grill Hood/Bowl - Use a damp cloth with hot water and a detergent solution.

⚠ WARNING

To reduce the risk of serious bodily injury or death:

- Do not store a charcoal grill while it is hot.
- Store your charcoal grill in a cool dry place.
- Do not store charcoal and lighter fluid indoors. Store it outdoors out of the reach of children.
- Do not store additional charcoal and lighter fluid under or near the charcoal grill while it is hot.
- To avoid a fire or explosion, do not store charcoal or lighter fluid near a heat source.
- Always cap the lighter fluid when not in use.

STORAGE AND TRANSPORT

- 1) Remove the Cooking Grid. Rub with a coat of light cooking oil and wrap with aluminum foil. Store wrapped Cooking Grid back into the grill. You may also wrap the Fire Grate/Ash Pan in aluminum foil or just leave it alone.
- 2) Store Charcoal and lighter fluid away from the grill.
- 3) After you have cleaned your grill, store it in a clean, dry area. If you store your grill outside, close the top vent to keep the rain out but leave the bottom vents open. You may hang the Grill on a wall with the Fixed Leg Hook or lean it up against a wall.
- 4) Place a grill cover over the grill and store it outdoors if possible. It may be stored indoors only if the charcoal and lighter fluid are stored separately and outdoors.
- 5) Before next use, remove aluminum foil from Cooking Grid and Fire Grate/Ash Pan and reinstall in grill.

⚠ CAUTION

To reduce the risk of injury or parts falling out during transport:

- Make sure Legs are folded and locked and the Hood and Bowl are latched securely.

Transport your grill by holding the Bowl handle. (FIG. A) To store, lean our grill against a wall resting on the fixed leg caps (FIG. B) or Hang it on the side of a wall under the folded legs. (FIG. C). **DO NOT HANG GRILL BY THE BOWL HANDLE**



FIG. A



FIG. B



FIG. C

⚠ CAUTION

To reduce the risk of a cut injury:

- Wear protective gloves when handling or cleaning parts that could have sharp edges.