

ULTRA PORTABLE!



Effortless Transport!



Keg-A-Que®

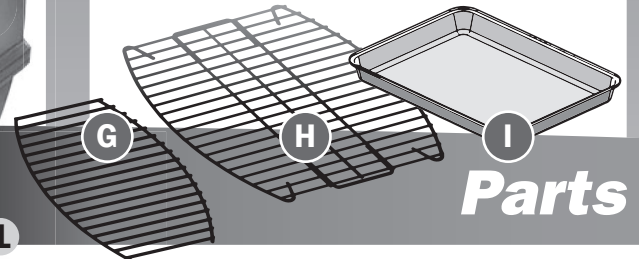
CHARCOAL GRILL



SUPER COMPACT!



Stores Easily!



Parts

Assembly

1 Remove all parts and hardware from carton and match with the parts and hardware list (right). In case of missing or damaged parts, DO NOT RETURN TO PLACE OF PURCHASE, PLEASE CALL Americana Grills at 1-800-251-7558 or email support@americanagrills.com.

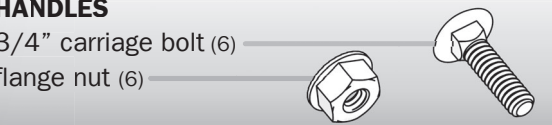
2 Install Hood Handle **A** on Hood **B**. Insert two 3/4" carriage bolts through Hood Handle holes and Hood. Hand tighten flange nuts from the inside of the Hood.

3 Position Vents **C** to sides of Hood **B**. Insert the 3/8" hex head bolts through Side Vents and Hood **B**. Place lock washers on the 3/8" hex head bolts and hand tighten the wing nuts from the inside of Hood **B**.

4 Install Bowl Handles **D** on Bowl **G**. Insert two 3/4" carriage bolts through the handle. Hand tighten into place with the flange nuts.

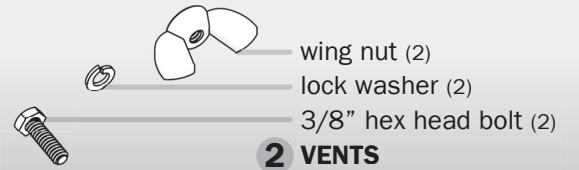
1 HANDLES

3/4" carriage bolt (6)
flange nut (6)

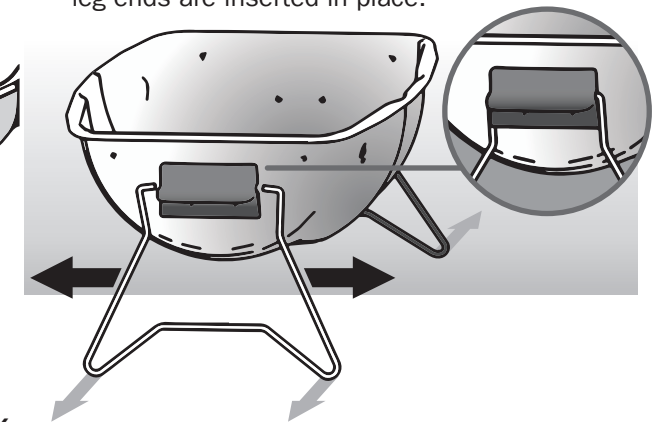


2 VENTS

wing nut (2)
lock washer (2)
3/8" hex head bolt (2)



5 Spread the Legs **E** apart at top and insert the ends into the Bowl Handle **D** holes. Snap the legs into the Bowl Handles once leg ends are inserted in place.



IMPORTANT USAGE NOTES

- Always use the supplied Ash Pan **I**.
- Do not use more than the recommended amount of 35 charcoal briquettes.
- 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.

CAUTION

REDUCE INJURY RISK

- Wear protective gloves when handling or cleaning parts that may have sharp edges.
- Pinch Hazard: Be careful while folding and unfolding the Grill Legs.

Operation



1 Open the Vents **C**. Place the Charcoal Grid **G** into the Bowl **F** with Ash Pan **I**. Make a pyramid stack of charcoal near the front of the grill on the included Ash Pan. USE LESS FOR LUMP CHARCOAL. 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.

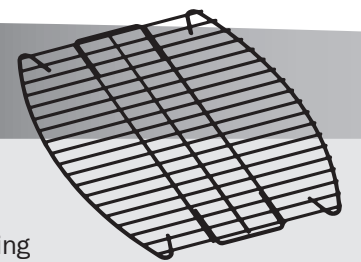
2 For regular charcoal, apply lighter fluid following the container instructions. Let the lighter fluid soak in for approximately one minute. If using an electric fire starter, use lighter fluid per the manufacturer's instructions on the container. For instant light briquettes, DO NOT use lighter fluid, an electric fire starter, solid or chimney starters.

3 Carefully light the charcoal and let it burn for about 30 minutes or until it is covered with a light gray ash. Leave the Hood open until the flames have died down.

4 Using long-handled tongs and barbecue mitts, spread the charcoal out over the Ash Pan. Spread the charcoal evenly out over the Ash Pan. This will help to avoid flare-up from the meat drippings and produce more even heat for grilling.

Cooking on the Grill

Use barbecue mitts for handling the Cooking Grid **H**.



Adjustable Draft

Leave the Vents **C** 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.

VENT OPEN



VENT CLOSED



Flame-Up

Close the Hood **B** and Vents for at least one minute to stop flame-up. You do not have to use water.



CAUTION

To reduce the risk of serious bodily injury or death:

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



WARNING

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

Keg-A-Que
CHARCOAL GRILL
by Meco®

Cancer and Reproductive Harm – www.P65Warnings.ca.gov

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 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.
- Always have an ABC fire extinguisher, baking soda, a bucket of sand or a garden hose ready in case of an uncontrolled fire.
- 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.
- Do not use charcoal grill as a space heater.
- 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.



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.

Grilling Guidelines

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 unfolded and locked before using grill.

Starting The Charcoal

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

- Leave the Hood off the Bowl until the flames have died down.
- Be sure electrically operated starters are properly grounded according to local codes if used. 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.
- Call fire department if fire threatens either personal safety or property.
- Never light the grill without the Ash Pan in place.

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 of charcoal.

Cooking On Your Grill

- To reduce risk of burns from the hot air and steam trapped inside, open the Hood carefully when 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 Hood and Vents to stop flare-up. Do not use water.
- Never use the charcoal grill without the Ash Pan in place.

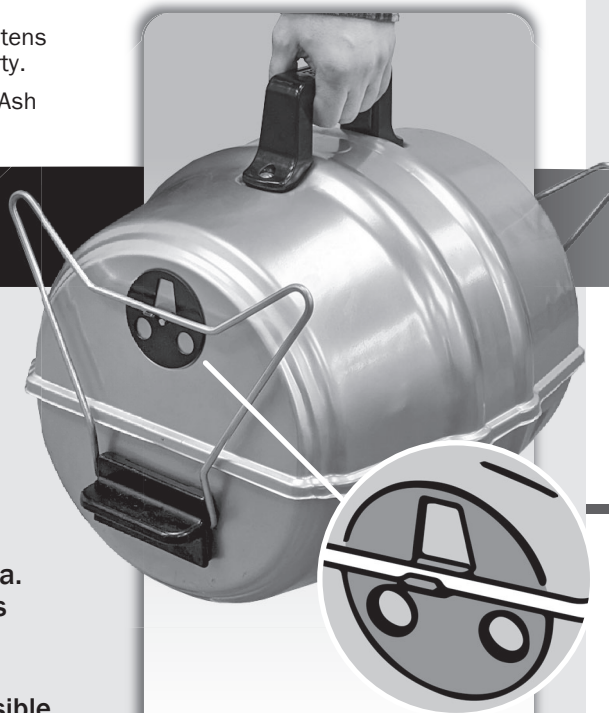
After Cooking

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 Ash Pan after each cooking session so excessive grease and ashes do not accumulate.

Storage & Transport

- 1 Remove the Cooking Grid. Rub with a coat of light cooking oil and wrap with aluminum foil. Remove and dump the Ash Pan. Place the wrapped Cooking Grid back in the Keg-A-Que for storage.
- 2 Store charcoal and lighter fluid away from the grill.
- 3 After you have cleaned your grill, store it in a clean, dry area. You may store the Keg-A-Que on a shelf or ground with legs folded up in the locked position.
- 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 reinstall in grill.



To secure the Keg-A-Que for carrying and storage, swing the Legs upward until they lock into place on the Vent tabs.

Cleaning

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

Use a damp cloth with hot water and a detergent solution to clean the Hood and Bowl.

OUTDOOR HOUSEHOLD USE ONLY. NO COMMERCIAL USE.

Questions? Visit americanagrills.com or call 1-800-251-7558 or email support@americanagrills.com.

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.



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Made in Greeneville, TN of US and imported components.