



OWNERS MANUAL

PORTABLE STAINLESS STEEL GRILL

OPERATING INSTRUCTIONS

To prevent personal injury and/or property damage, read and follow the instructions and/or warnings in this care/use instructional manual.

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**Customer Service Hotline 513-383-4556
or email ww.onegrill.com**

IMPORTANT SAFEGARDS

Use your **OneGrill** safely and wisely. Observe safety precautions when using charcoal appliances including the following:

Always put together your unit for use before lighting.

Do not leave any burning grills unattended.

Do not touch the **OneGrill** when it is hot. Use an oven mitt to prevent burns.

Do not use the **OneGrill** for other intended use.

SAVE THESE INSTRUCTIONS

CLEANING INSTRUCTIONS

Your **OneGrill** needs no special care other than cleaning.

To keep your **OneGrill** looking attractive, clean it thoroughly after each use. Since the **OneGrill** is stainless steel you only need to use hot water and occasionally a scratch pad for stubborn stains. It will shine beautifully if you take care of it properly. Do not use a scratch pad on the Teflon surface griddles.

OPERATING INSTRUCTIONS FOR COOKING OVER A FIRE

Assembling the Main Grill Head



Select one of the 2 arms and hold it by the large end with the small end oriented so the notch for the rotisserie support (optional) is pointing up. Insert the arm into the back of the head where there is a vertical notch with a rectangular cutout centered on it. The arm should extend through the head and come out the other vertical notch in the front. The arm should snap into place as the locking tab passes through the front notch. The back edge of the arm should be flush with the back of the head.

Disassembling the Head



To remove the arms, simply press on the release tab that is in a window cut in the arm where it just passes through the front of the head. Only press the tab enough that it is flush on both sides of the arm. This will allow the arm to pass back through the slot and out the back.

Assembling the Support Post



Screw the top post section into the bottom section. The bottom section has a pointed end for penetrating the ground. The top section has a special round feature to help eliminate a mushroom effect of pounding the post into the ground.

Setting the Support Post.



It is recommended that you do not use a hammer or other steel object to drive post into the ground. It is best to put a piece of wood on the post before hitting with a hammer. You can also use a chunk of firewood to drive it into the ground. **Caution:** If the top of the post becomes too distorted, the head will not go over it and operate properly.

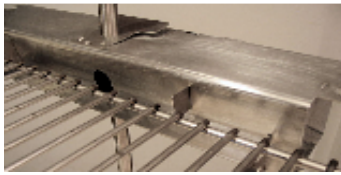
Using the Head with the Post



Assemble the head with the arms in place. Slide the head over the post with the locking latch on top. Once the post extends through the latch, you can let go of the head and it will stay in place. By grabbing the head with your fingers under the bottom and the thumb on the latch, squeeze the unit to release the latch. You can now slide the head up and down on the post. When you release your grip the head will stay at the height you set. The head can be spun around to any angle by pushing or pulling on the grill assembly. It will maintain its height during rotation. This makes it easy to load and unload grill. **Hint:** It is recommended to rotate in a clockwise direction as this tends to tighten the top post section into the bottom.

Caution! Never raise and lower the head over a fire without an oven mitt, as the head becomes very hot!

Attaching the Rack or Griddle



Simply rest the one edge of the grilling surface on the arms while holding the other edge. The widest dimension is oriented left and right to the head. As you slide the rack or griddle toward the front of the grill head, you will notice 2 clamps extending from the front angled area. These clamps are spring loaded. As the rack or griddle is pushed against them they will slide into the head. You will then be able to lower the edge you are holding down past the raised end of the arm. The grill surface will now set down on the arms and be held in place by the clamps pushing it against the inside of the raised end of the arms. To remove just push the surface toward the head and lift out.

Using the Tripod



Open the legs and extend all of the sections fully **except the very smallest sections at the bottom**. These are not needed to achieve proper grilling height and are only used in extreme unlevelled conditions. Using the crank you can raise the center tube up out of the tripod about 4 -6 inches. You can now put the grill head over this center post and let it rest on the tripod top. **The latch on top that normally locks the head to the post does not latch in this configuration.** The head maybe rotated to any position. You can collapse on of the legs to help level the unit. Sometimes you may have to do 2 legs to accomplish this. Slide the charcoal box over the arms by having the arms pass through the rectangular openings in the side of the box.

Caution! Do not use the tripod in windy conditions over 15 MPH as it can blow over.

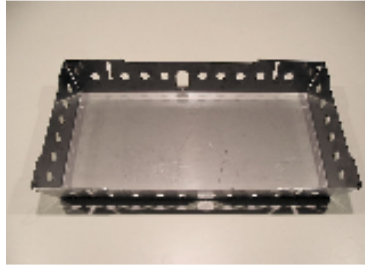
Hint: It is best to have one tripod leg pointing toward you. This helps support a heavily loaded grill best. You can also put your foot on it to help hold it down to attach options.

Rotisserie Attachment



Assemble the grill head. Attach the rotisserie support by sliding it in the notches in the ends of the arms. ***Notice that the support must go on so that the rounded notch near the center is aligned with the hole in the front of the grill head.*** Slide the heat shield into the slots on the back where the motor attaches. The shield should hang down below the head. Next you can slide the rotisserie motor in place on the back of the grill head. The square drive part of the motor should be centered on the slot in the back of the head. On most motors this would be top down. When using our battery motor, the battery compartment is up. Assemble the spit together with your food and slide the spit rod through the front of the grill head and engage it in the square drive. Drop the other end down into the notch in the rotisserie support. Use the collar on the spit rod and up against the rotisserie support to keep the rod engaged. ***Hint: Keep the food away from the motor as far as possible. This reduces the need to have to much fire near the motor to prevent overheating the unit.***

Using the Charcoal Box.



It is important not to use too much charcoal. Your OneGrill is designed to use very little charcoal. The normal amount of charcoal to use would cover half of the bottom area. When only cooking a few hamburgers or hot dogs or 2 steaks, cover only 25 – 30 percent of the bottom. The charcoal box is an excellent choice when cooking in windy conditions. Unlike propane, the wind will not be reducing the flame and reducing heat. The box will become distorted when hot. This is normal. When it cools it will go back to its original shape. Some units develop a twist even when cool, this is also normal. **Caution! Never cover more than one half or 50% of the bottom when using the griddle as it will get too hot to cook on. You may use more after you are familiar.**

Hint: Put the back of the grill head facing the wind to shield charcoal even more from windy conditions.

Griddles



The Basic Griddle has a high temperature non-stick coating. It is capable of withstanding the heat from a campfire or the charcoal box. This coating is not Teflon, as that coating is not rated for severe use. Griddle locks in place just like the grill grate does. **Hint: Always use oven mitts when handling a hot griddle.**

Other griddles are available.

ACCESSORIES

The Battery Rotisserie Motor



The battery rotisserie motor is chrome plated and runs 36 hours on 2 D cells. Slides easily into the main grill head. It can also be used with most conventional grills.

The is also a **Stainless Electric Rotisserie Motor** available.....

Plastic Custom Case



The plastic custom case holds the grill head, rack, griddle, charcoal box, tripod, rotisserie and most accessories. It is made of durable blow molded black plastic. Measures 21 x 14 x 6.5 inches.

Charcoal Chimney



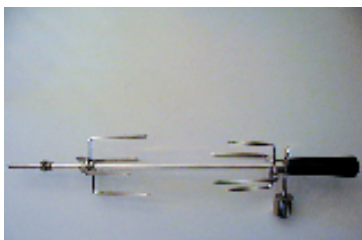
The Onegrill charcoal chimney is made of stainless steel for long life. It won't rust the first time you use it like other units. The Charcoal Chimney is great for starting charcoal and highly recommended. You can have your coals ready for grilling in 5 - 8 minutes. To do this, simply put 2 sheets of newspaper wadded up in the bottom. Pour desired amount of charcoal in the top. Light the newspaper.

Deck Mount



There are a variety of mounts for special applications. Deck mounts allow you to use your **OneGrill** on a deck railing or picnic table.

Rotisserie Spits



There is a large selection of rotisserie spit sets and rods. The standard spit unit is made to fit in the custom case. The larger and longer spits are for home grill use and some custom **OneGrill** accessories.

LIMITED WARRANTY

All products manufactured for or by OneGrill carry a *1 year warranty* against material defects and/or workmanship. We will at our discretion repair or replace the defective item within that warranty period at no charge to the customer including shipping. The replacement item shall carry a full 1 year warranty as well. Products which we do not manufacture or have made specifically for us shall carry the full manufacturer's warranty if that warranty exceeds our own. We may at our discretion improve upon or extend that warranty to meet our quality and customer service guidelines. We also reserve the right to discontinue any product we feel does not meet our quality requirements. Every attempt will be made to offer another item which performs a similar function and with better quality.

NOTE: *PLEASE DO NOT LEAVE GRILL UNATTENDED. KEEP CHILDREN AWAY FROM ANY GRILL WHILE IN USE.*

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CUSTOMER SERVICE HELPLINE 1-513-383-4556

OR EMAIL WWW.ONEGRILL.COM