
PLEASE READ BEFORE USING

IMPORTANT NOTICE:

Do not handle chim-e-grill without gloves. (Some are provided, but you can use your own.)

Congratulations!! This could be the last grill you will ever purchase. It is made completely of stainless steel. Not to look pretty, but to not rust and last for a long time. Don't even try to keep it looking pretty. It is a lost cause. As you take the chim-e-grill out of the box you may notice there are handles cut into the shipping box. You might want to save the box to use for future transporting..

First lift out the two grates and set them to the side. Grab the base and lift off of the other two pieces. Now lift out the top and turn it right side up. Now put one of the grates (for charcoal and wood) on the base (stand) and set the middle section with the two arch cut outs on the stand. Now put the other grate (for food) on the top ledge of the middle section. Now pick up the top and set it on the middle section. Your chim-e-grill is completely assembled!!

Cooking on the chim-e-grill is different from any other grilling experience. It takes some getting use to but when you master it you won't cook on any other grill. Always start with a bed of charcoal. First take off the top and the middle section and set them to the side. Pour out 20-30 chunks of charcoal on the fire grate. Soak with lighter fluid and put the middle section and the top section back on the base. Take the top slide handle off and make sure the bottom trap door is closed. (It gets plenty of oxygen through the arched openings.) Then light with charcoal lighter. Flames will shoot out the top of the chimney 8-12". Don't worry that is normal. The temperature will climb to 600-700 degrees. It will sterilize the grate and burn off all of the lighter fluid. After the fire has burned for about 3-4 minutes scrape off the top food grate with a grill brush and put the lid back on. When all of the flame has disappeared from the charcoal, you are ready to put the food on. Make sure you spray the food grate with some PAM real good the first time you use it. It will not be necessary to spray PAM on the grill after you have used it once or twice.

At this time you can put the smoking skirt on if you want to smoke the food a little longer. I have cooked with chim-e-grill both ways and either way cooks very good. It works like a convection oven. The thing you have to remember about the chim-e-grill is that it cooks much faster than a regular grill, but the meat stays tender and juicy. Chicken breast, tenderloins, all kinds of pork, baby back ribs, steak, beef tenderloin.....you name it.

After you put the meat on, then take 1 piece of 1" long cooking wood (hickory, pecan, or mesquite) and place on the charcoals. It will smoke for a while without flaming. Once it starts to flame, the smoke will start to diminish and the temperature will start to climb because of the flames. At this point you might want to take your big wood tongs and move the wood over to the edge of the charcoal and the flames will die down and the smoke will pick up.

Another tip for cooking on the chim-e-grill: If you cook a lot of meat at one time (i.e. cover the entire grate) with meat that has more than usual fat on it, watch it closely and keep a water spray bottle handy. The fat dripping can flame up very fast. Also, if you do long periods of cooking at one time, it is very easy to add wood or charcoal by simply placing them in the arched opening with your big charcoal tongs. After you are finished cooking and want to use the chim-e-grill as an outdoor fireplace or chimenea just start putting in some smaller firewood (one foot or shorter). Just don't use pinion wood in the chim-e-grill without taking out the food grate. It might give the grate a bad taste for cooking.

Clean up is easy. After the ashes have cooled, just put any pan large enough to hold the ashes you have accumulated under the grill and pull the trap door back at the bottom of the ash chute and bang on the sides. You don't have to break down the grill to clean up if you don't want to, but it is easy and fast if you do.

I do hope you enjoy the chim-e-grill as much as I do!! Any new information I will forward to you as I receive it. Please do not hesitate to call or e-mail if you have any questions or suggestions.