



Great American Property Management

For additional assistance, please call:

1-800-231-0329

Assembly and Installation Instructions for:

GRILL1 Park Grill

Provided for each GRILL1 PARK GRILL:

- A)** (1) H-16 Grill
- B)** (1) 21" long Model B6X2 Post Base Section with (1) internally threaded end
- C)** (1) 21" long Model B6X2 Post Base Section with (1) externally threaded end
- D)** (1) 5" Locking Pin to secure the Grill to the Post Base

ASSEMBLY AND INSTALLATION INSTRUCTIONS:

- Remove the plastic cap from the Post Base Section with the external threads (C). Screw the (2) threaded Post Base Sections (B & C) together (see Fig. 1).
- For added security and theft prevention there are (3) shallow holes around the outside perimeter of the internally threaded end of the **Part B** Post Base Section of the Post Base. These holes partially expose the threads from the outside and are intended to allow the threads to be deformed to prevent disassembly of the base sections (B & C).

Using a nail set or a pin punch and a hammer, punch into each of the (3) shallow holes in Post Section B from two opposite angles to deform the threads (see Fig. 2). Make sure the threads are thoroughly deformed so the (2) Post Sections (B & C) cannot be unscrewed.

- Use a post hole digger to make a hole a minimum of 12" in diameter x 36" deep. Fill the hole with concrete (see Fig. 3).

Note: Local soil conditions may require a larger footing. Check local codes.

- Place one end of the assembled Post Base into the concrete with the top end 26" above ground level and plumb it vertically (see Fig. 3). Allow the concrete to cure before installing the Grill on the Base.

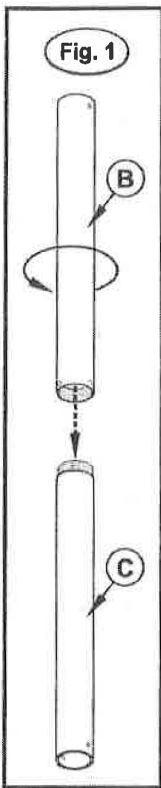


Fig. 1

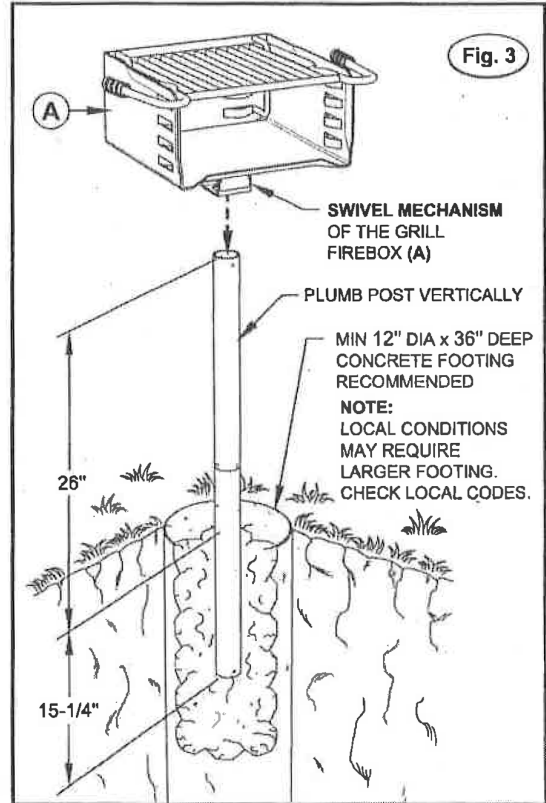


Fig. 3

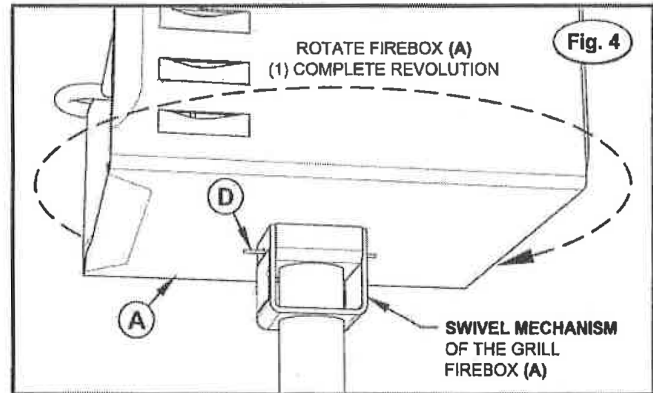


Fig. 4

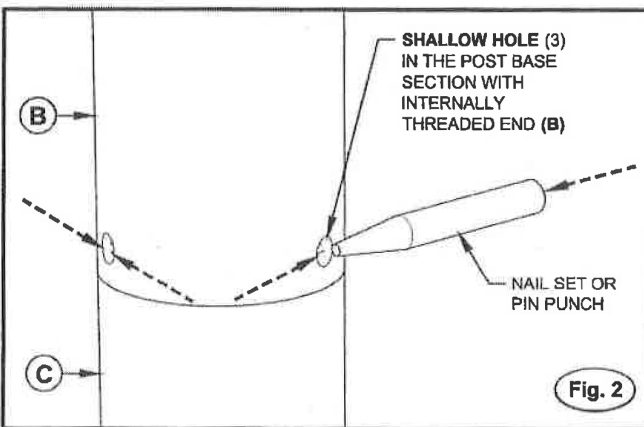


Fig. 2

- Install the Grill (A) on the Post Base by placing the 2-3/8" Holes in the Swivel Mechanism of the Grill Firebox over the end of the Post (see Fig. 3).

To lock the Grill (A) on the Post Base line up the (2) 5/16" dia. Holes on the front and back of the Grill Swivel Mechanism with the (2) 5/16" dia. Holes at the top of the Post Base. Insert the included 5" Locking Pin (D) through the aligned holes leaving an **equal length** of Pin protruding from each side of the Swivel Mechanism (see Fig. 4).

Rotate the Grill (A) one complete revolution. The Locking Pin (D) will be bent and drawn into the Swivel Mechanism to lock the Grill onto the Post Base (see Fig. 4).

Grill Maintenance Instructions are on Page 2.

IMPORTANT! GRILL MAINTENANCE:

In order to maximize the useful lifetime of your grill firebox and cooking grate, follow these steps:

1. **Firebox:** Regularly clean out all coal and wood ash from the firebox bottom. Rainwater and ash accelerates the rusting process. The high heat paint will last between one and two years depending on use. When there are signs of rusting, wire brush off surface rust and spray or brush apply another coat of non-toxic high heat black enamel. ONLY apply paint when there is NO FIRE in the grill and the firebox has COOLED to Air Temperature. If the grill is not used for extended periods, occasionally rotate the firebox on the post to break any rust bond that might be forming.


To prevent firebox warping, DO NOT build extremely hot, large fires or maintain them for extended periods of time. The grills are reinforced to resist warping but overbuilt fires are outside the design parameters and intended purpose of their use.

2. **Cooking Grate:** The cooking grate should be seasoned before grilling directly on the steel grate. Season the grate by gradually burning the high heat, non toxic paint off the grate bars as the the grill is used. As the grate is heated, use a wire brush to both clean the grate and remove any paint chips. Until the grate is seasoned use aluminum foil to cover the grate bars, or use a pan or pot to cook food.

Once the grate is seasoned use a wire brush to remove rust and left over food particles before each use. Heat the grate before use by keeping it close to the coals. Then raise the grate and scrape it clean. The best seasoned grate has the original finish burned off and has a good coating of grease on the steel grate bars.

Do not re-paint the cooking grate. Grease from cooking meat will usually keep rust at bay and a good wire brushing after the grate is hot also helps. If there is still rust on the grate, use aluminum foil between your food and the grate. Additionally, a cooking oil may be applied before each use. CAUTION: Be sure to apply this cooking oil BEFORE starting the fire!

Local environment and climatic conditions may require more frequent maintenance.

 **Warning:** This product can expose you to chemicals including carbon monoxide which are known to the State of California to cause cancer, or birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.