



# CHARCOAL GRILL COOKING



**THIS MANUAL DOES NOT REPLACE  
THE COLEMAN® SAFE USE AND CARE MANUAL.**

**THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES**

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**MAINTENANCE TOOLS REQUIRED:**

Long handle grill brush, scouring pad, paper towels, grill cover, scraper, heat resistant ash removal container

**COOKING TOOLS REQUIRED:**

Vegetable cooking spray, meat thermometer, long handle cooking tools and grilling gloves

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**THIS BARBECUE IS FOR OUTDOOR USE ONLY**

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To ensure your satisfaction and for follow-up service,  
register your BBQ online at  
**[www.colemanbbqs.com](http://www.colemanbbqs.com)**

## DANGER

- Burning charcoal gives off carbon monoxide. Do not burn charcoal inside homes, garages, tents, vehicles or any enclosed areas.
- Keep children and pets away from the Dual Fuel when operating.
- Never leave the Dual Fuel unattended while in use.
- Minimum clearance to adjacent combustible materials: Minimum of 36" (91.44 cm) from furthest protruding edge on all sides of the Dual Fuel barbecue.
- Keep the Dual Fuel on a secure, level surface at all times.
- Do not operate the Dual Fuel under any overhead construction, such as roof coverings, carports, awnings or overhang.

## SAFE USAGE

- Do not move the Dual Fuel when hot or in operation.
- Do not locate in windy settings. High winds adversely affect cooking performance.
- Do not use gasoline, alcohol, lighter fluid, or other highly volatile fluids to ignite charcoal.
- Do not remove ashes from the ash collection until charcoal is completely extinguished and cooled.
- Keep the lid closed during the preheat period, with vents fully opened.
- Never touch the cooking grate, charcoal grate, the charcoal, ash catcher, or the exterior of the barbecue or kettle lid during or after use.
- Only put charcoal on the charcoal grate. Do not place charcoal directly into the fire bowl, ash catcher, directly on the burner, or on the cooking grate.
- Barbecue mitts should always be worn while cooking, adjusting air vents, adding charcoal, and handling the lid. Use proper barbecue tools, with long, heat-resistant handles.
- Do not use water to control flare-ups or to extinguish charcoal, as it may damage the porcelain finish. Close air vents and replace the lid to extinguish charcoal.
- To control flare-ups, slightly close the vents. To completely extinguish fire, close all vents and lid completely.
- Do not remove ashes from ash catcher until all charcoal is completely burned out and fully extinguished. Allow ample time to cool

## LIGHTING INSTRUCTIONS

### WARNING

Do not use any flammable liquids such as lighting fluids, gasoline, any accelerants or electric charcoal starter, any other form of self-lighting charcoal at any time, including when manually lighting. Failure to follow this instruction may cause serious bodily injury or death.

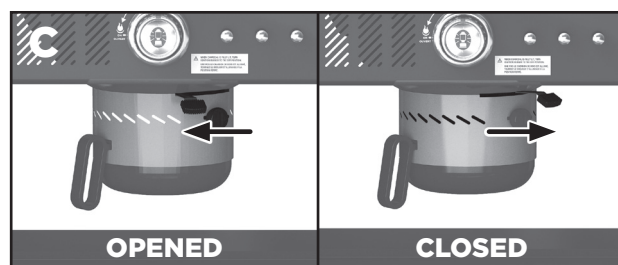
**THIS PRODUCT LIGHTS WITH GAS ONLY.**

The Instastart™ Charcoal Ignition Burner uses a gas ignition system to take the hassle out of lighting charcoal briquettes.

1. Open the lid. Remove cooking grate. Ensure the charcoal grate is in position.



2. Open all air vents before building the fire. Charcoal requires oxygen to burn, so be sure nothing blocks the vents.



3. Arrange the charcoal onto the charcoal grate in an even layer, or pile the charcoal in the middle of the grate, if both direct and indirect cooking is needed.
4. Re-position the cooking grate.
5. Turn gas supply on at least one turn, slowly.

### WARNING

Do not lean over open barbecue while lighting.

6. Press in and turn your charcoal ignition burner to the ON position.
7. Press your Instastart™ ignition button and charcoal lighting burner will light, starting the charcoal for you.



8. After charcoal has ignited (approximately 5 minutes), press in and turn the gas ignition burner to the OFF position.

### NOTE:

If using BOTH the GAS BARBECUE and the CHARCOAL COOKOUT at the same time, turn off the gas source AFTER you have completed cooking on the Revolution™ gas barbecue.

If ONLY using the Charcoal COOKOUT turn the gas source OFF after turning the charcoal ignition burner OFF.

9. Close lid and allow the charcoal to burn.
10. You can begin cooking when briquettes have a light coating of gray ash (approximately 15-20 minutes).
11. Consult your recipe for recommended cooking times. Use a temperature probe to check doneness.

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**⚠ WARNING**

- Do not hold hand directly above burner when manually lighting.
  - Do not lean over open barbecue while lighting.
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**⚠ CAUTION**

Flame may be hard to see on a bright day.

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## BURNER FLAME CHECK

ALWAYS do a visual check of charcoal lighting burner. If you experience one of the symptom listed below, follow the burner cleaning procedure (p. 13 Coleman® Safe Use and Care Manual) or reset the regulator flow limiting device (p. 4 and 6 Coleman® Safe Use and Care Manual):

- The flames do not appear to be uniform throughout the burner tube
- The smell of gas in conjunction with the burner flames appearing yellow and lazy
- Charcoal is not lighting



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**⚠ WARNING**

Spiders and insects are attracted to the smell of gas and often build nests inside burners. At first sight of yellow, unruly flames, or poorly lit burners, shut down your BBQ and remove and clear obstructions, like insect webs, from your burners and valve gas jet. See p. 10 of Coleman® Safe Use and Care Manual for more information on Flash Back Fire.

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**⚠ WARNING**

Lighting your burners without first cleaning the venturi tubes, port holes, and interior of your burners, can lead to a serious Flash-Back fire resulting in property damage and/ or personal injury. See p. 13 of Coleman® Safe Use and Care Manual for burner cleaning procedure.

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## HOW MUCH CHARCOAL IS REQUIRED?

- Approximately 50 briquettes (1.5 kg / 3.3 lb).
- Charcoal recommendations are approximate. Longer cooking times, cold or windy temperatures will require that additional charcoal be added to reach and maintain ideal cooking temperatures.

## ADDING CHARCOAL DURING COOKING



### WARNING

**Always wear protective gloves. Always use long handled heat resistant tongs for loading additional charcoal.**

1. Open the charcoal lid.
2. Move food to one side of the cooking grate.
3. To access the charcoal grate, lift the hinged portion of the cooking grate.
4. Load approximately 12-20 additional briquettes (390 g - 520 g / 0.86 lb - 1.15 lb) for each additional hour of cooking required.



### ATTENTION

**Never leave your barbecue unattended while in use.**

## PUTTING OUT THE FIRE

**Once cooking is complete, follow these steps to extinguish the fire:**

1. Using protective gloves, close the kettle lid.
2. Close all vents.

### NOTE:

Assume that it will take at least 1 hour for your charcoal to extinguish and your barbecue to cool down. There is not an ON or OFF switch for a charcoal fire. Always be cautious about making any assumptions about when the fire is completely out and completely cool.



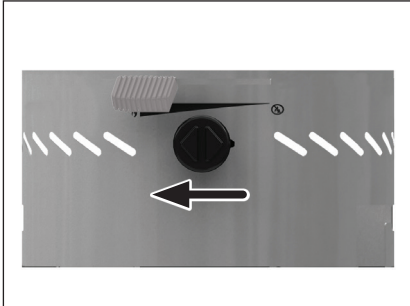
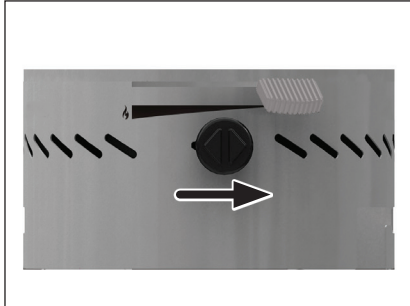
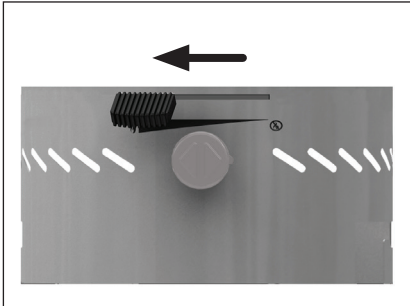
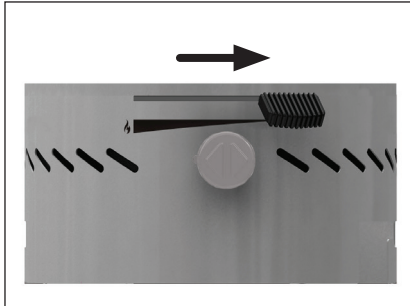


### WARNING

- o Do not store your Dual Fuel until ash and coals are fully extinguished.
- o Allow charcoal to burn out before removing to avoid a possible fire.
- o Never dump hot coals where they might be stepped on or be a fire hazard.
- o Never dump ashes or coal before they are fully extinguished.

## OPERATING INSTRUCTIONS

Oxygen is an essential part of building a proper fire, elevating and stabilizing cooking temperatures and controlling cooking times. The charcoal kettle comes equipped with three air intake controls.

FEATURES	LIGHTING & COOKING During lighting and operation all vents should be in the OPEN position. More air increases the burning temperature of the coals.	SHUT DOWN Closing the vent either partially or completely will help to cool down the coals. Less air decreases the burning temperature.
<b>Lid Vent</b>		
<b>Fire Bowl Vent</b>		
<b>Ash Sweep</b> The Ash Sweep functions as both a cleaning tool for eliminating ash from the firebowl, and also an air intake control while cooking.		

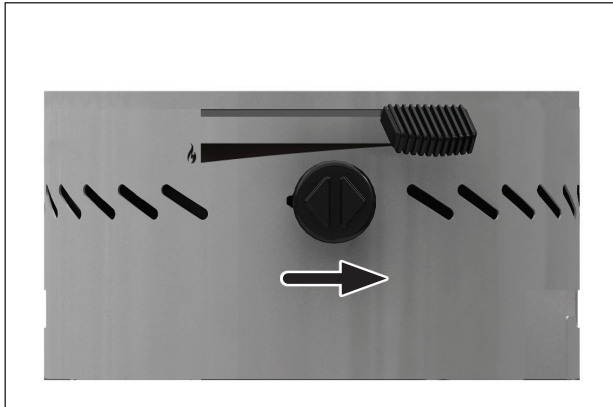
## ASH REMOVAL

Remove ash catcher, only after the charcoal has been extinguished and allowed to cool.

**TIP:**

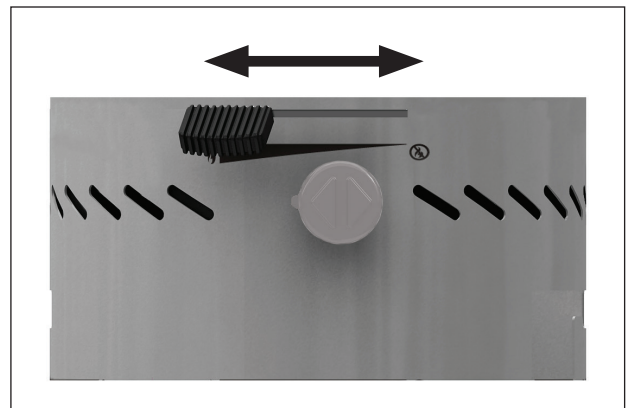
A pile of ash left in the ash catcher can collect moisture and make cleanup a challenge. Clean the ash catcher after every use.

1. Ensure that the ash catcher is in position.
2. Ensure that the fire bowl vent is closed.



3. Once you are sure that the ash has cooled, open the lid and remove the cooking grate.
4. Sweep all ash and debris from the charcoal grate into the lower fire bowl. Dispose of any larger pieces of charcoal.

5. Grasp the ash sweep handle and move back and forth until most of the ash is swept into the ash catcher. Use a hand broom for any leftover residue in the fire bowl.



6. With your heat resistant ash container handy, remove the ash catcher from its position and carefully dump all ashes into a heat resistant container. Allow it to sit for 24 hours.





## GENERAL MAINTENANCE

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### ATTENTION

- o DO NOT USE ANY ABRASIVE CLEANERS OR STEEL WOOL on cooking or charcoal grate or any painted, porcelain or stainless steel parts.
  - o Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck.
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## FIRE BOWL AND LID

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- Use a plastic paint scraper to remove build-up, food residue and ash from inside the kettle fire bowl and lid.
- If necessary, wash the interior and exterior of the kettle lid and fire bowl with a warm detergent and water solution. Always rinse and dry thoroughly before re-installing parts.
- Spray a light coating of vegetable cooking spray on the interior surfaces of your kettle for added protection, only when cool.

## ASH CATCHER

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- Always wait for ash and grease to cool before removing the ash catcher and dumping in a non-combustible container.
- Wash the ash catcher with soap and water, rinse and dry thoroughly before replacing.

## COOKING GRATE

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- Always perform a burn-off and clean-up with your brass grill brush, at the START of your cooking session, during preheat. Leftover oil on your cooking grate will help to protect it in between cooking sessions.
- If necessary, wash cooking grate with soap and water. Do not immerse grate in water.
- Rinse and dry thoroughly with a towel.

## STORAGE

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- Once all surfaces are clean and dry, cover your kettle with a full length cover to protect surfaces from dirt and moisture. If storing for long periods, it is recommended to remove the cooking grate and charcoal grates and store in a dry place.
- If storing your barbecue in a garage or on a concrete floor, it is recommended to place a large piece of cardboard underneath the barbecue to protect from moisture.
- Always store charcoal in a cool, dry place.

## COOKING TIPS

- All vents must remain OPEN during lighting and cooking.
- Meat thermometers help you make sure that meats are cooked to the desired temperature.
- Prevent food from sticking and protect your grates from moisture by spreading vegetable oil or shortening on a COLD, UNLIT cooking grate.
- Trimming fat from meat helps to avoid flare-ups and makes for healthier food.
- Apply sauces at the end of the cooking.
- Leave space around each food item on the grate to allow for even cooking and smoke penetration.
- Turn meat just once on the grill. For steaks, turn them when the juices start to bubble on the uncooked side. The clearer the juice, the more well-done the meat.
- Avoid cross contamination. Use separate trays for uncooked and cooked food.
- Brush the grilling surface (once it's cooled) with a wired brush to remove any stuck on food.
- If the charcoal is damp or wet, we recommend discarding it, as the performance will be drastically reduced.

### NOTE:

Assume that it will take at least 1 hour for your charcoal to extinguish and your barbecue to cool down. There is not an ON or OFF switch for a charcoal fire. Always be cautious about making any assumptions about when the fire is completely out and completely cool.



### WARNING

For your families safety, do not attempt to light the kettle until you have reviewed this manual.



### WARNING

Lid, lid handle and fire bowl may be hot to the touch. Always wear protective, heat resistant grilling gloves while using your barbecue.

NOTES

[illegible]



CUSTOMER SERVICE

## **STOP**

**Do not return this product to the store.**

**IF YOU NEED HELP OR PARTS, CALL THE COLEMAN® HOTLINE**

**1-800-275-4617**

**HOURS: 10AM-7PM EST Mon-Fri, CLOSED Saturday and Sunday**

### **GET HELP FOR:**

MISSING/DAMAGED PARTS • ASSEMBLY • TROUBLESHOOTING

• WARRANTY ASSISTANCE • PRODUCT INFORMATION

**TIP: ASSEMBLE YOUR GRILL IMMEDIATELY. MISSING OR DAMAGED PARTS  
MUST BE CLAIMED WITHIN 30 DAYS OF PURCHASE.**

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