Char-Griller E2123

Char-Griller® Wrangler® Charcoal Grill User Manual

Model: E2123 Wrangler w/Wood Shelves

Brand: Char-Griller

Introduction

The Char-Griller Wrangler Charcoal Grill and Smoker is designed for optimal grilling and smoking in compact spaces. This manual provides essential information for the assembly, operation, maintenance, and troubleshooting of your grill, ensuring a safe and enjoyable cooking experience. The Wrangler features a robust steel construction with a double bottom for enhanced durability, cast iron cooking grates for even heat distribution, and an Easy Dump ash pan for convenient cleaning. It offers 635 square inches of cooking space, including a warming rack, and is compatible with Char-Griller side fire boxes (sold separately) for Texas-style offset smoking.

Product Overview

Front view of the Char-Griller Wrangler Charcoal Grill, showcasing its barrel design and wooden side shelf.

The grill with its lid open, revealing the main cooking grates and the upper warming rack.

Detailed view of the thick cast iron cooking grates, designed for superior heat retention and searing.

Close-up of the adjustable chimney, used for controlling airflow and smoke.

View of the bottom air damper, allowing precise control over the charcoal burn rate.

The upper warming rack, ideal for keeping cooked food warm or slow-cooking items.

An illustrative diagram demonstrating how to create three distinct cooking zones (smoking, grilling, searing) using charcoal for versatile cooking.

Diagram illustrating the overall dimensions of the grill: 37 inches (L) x 29 inches (W) x 50 inches (H).

Setup and Assembly

Assembly of your Char-Griller Wrangler grill is straightforward. Follow the included instructions carefully. Key steps typically involve:

1. **Unpacking:** Carefully remove all components from the packaging. Verify all parts are present against the parts list in your separate assembly guide.
2. **Leg Assembly:** Attach the legs to the main barrel body. Ensure all bolts are securely tightened. Note that the leg cross bars should be oriented with bolt-holes facing inward.
3. **Shelf Installation:** Secure the front and side wooden shelves. The front shelf is pre-braced, while the side shelf may require additional bracing for stability if not already integrated.
4. **Wheel Attachment:** Install the wheels onto the axle. Ensure proper spacers are used for smooth movement.
5. **Grates and Ash Pan:** Place the cast iron cooking grates and warming rack inside the barrel. Insert the Easy Dump ash pan into its designated slot.
6. **Chimney and Thermometer:** Attach the chimney and ensure the built-in heat gauge is properly seated.
7. **Seasoning the Grill:** Before first use, it is recommended to season the grill. Apply a thin layer of cooking oil to all interior surfaces, including the grates. Then, heat the grill with charcoal for 1-2 hours at a moderate temperature (around 250-300°F) to cure the surfaces and prevent rust.

For detailed, step-by-step assembly instructions, please refer to the separate assembly manual provided with your product.

Operating Instructions

Charcoal Loading and Lighting

- Open the grill lid and remove the cooking grates.
- Place charcoal briquettes or lump charcoal onto the adjustable fire grate. Arrange charcoal to create desired heat zones (e.g., direct heat for searing, indirect heat for smoking).
- Use a charcoal chimney starter or appropriate fire starters to ignite the charcoal. Avoid using lighter fluid.
- Once charcoal is fully lit and covered in a light gray ash, spread it evenly or as desired for your cooking method.
- Carefully place the cooking grates back into position.

Temperature Control

- **Air Dampers:** Your grill features dual damper controls (one on the chimney, one at the bottom). Opening the dampers allows more oxygen, increasing temperature. Closing them restricts airflow, lowering temperature.
- **Adjustable Fire Grate:** The fire grate can be raised or lowered to adjust the distance between the charcoal and the cooking grates. Raising it increases heat intensity for searing, while lowering it reduces heat for slower cooking.
- **Built-in Thermometer:** Monitor the internal grill temperature using the thermometer on the lid.

Cooking Techniques

- **Direct Grilling:** For high-heat cooking like steaks, burgers, and hot dogs. Place food directly over the hot charcoal.
- **Indirect Grilling/Smoking:** For larger cuts of meat or items requiring longer cooking times. Place charcoal on one side of the grill and food on the other, or use a side fire box (sold separately) for offset smoking.
- **Warming Rack:** Use the upper warming rack to keep cooked food warm or to gently cook delicate items.

Maintenance

Regular maintenance will extend the life of your Char-Griller Wrangler grill.

- **Ash Removal:** After each use, allow the grill to cool completely. Use the Easy Dump Ash Pan for quick and convenient ash removal. Dispose of ashes safely.
- **Grates Cleaning:** Clean cast iron grates after each use. While still warm, scrape off food residue with a grill brush. For deeper cleaning, wash with warm soapy water, rinse, and dry thoroughly. Re-season lightly with cooking oil to prevent rust.

- **Exterior Cleaning:** Wipe down the exterior with a damp cloth. For stubborn stains, use a mild soap solution. Avoid abrasive cleaners.
- **Rust Prevention:** The grill is made of steel and can rust if exposed to elements. Store the grill in a dry area or use a weather-resistant grill cover (e.g., Char-Griller 2323 Wrangler Grill Cover, sold separately) when not in use. Periodically inspect for rust and treat with high-temperature black Rustoleum if necessary.
- **Wood Shelves Care:** The wooden shelves may require periodic oiling or sealing to maintain their appearance and prevent weathering.

Troubleshooting

Here are some common issues and their potential solutions:

- **Difficulty Reaching High Temperatures:**
  - Ensure both top and bottom air dampers are fully open.
  - Check if there is enough charcoal.
  - Ensure the ash pan is not overflowing, which can restrict airflow.
  - Verify the lid is properly sealed.
- **Temperature Too High:**
  - Partially close the air dampers to reduce airflow.
  - Lower the adjustable fire grate to increase the distance from the charcoal to the cooking surface.
- **Excessive Smoke Leakage:**
  - Ensure the lid is properly closed and seated.
  - Over time, smoke residue will help seal minor gaps. For persistent issues, high-temperature gasket tape can be applied around the lid's edges.
- **Rust Formation:**
  - Rust is common on steel grills if left exposed. Ensure the grill is covered when not in use.
  - Clean and re-season cast iron grates regularly.
  - For exterior rust, clean the area and apply high-temperature black paint designed for grills.

Specifications

Feature	Detail
Brand	Char-Griller
Model Name	Wrangler 635 Square Inch Charcoal Grill/Smoker
Model Number	E2123
Power Source	Charcoal
Color	Black
Outer Material	Alloy Steel

Inner Material	Stainless Steel
Product Dimensions	29"D x 37"W x 50"H
Item Weight	73 lbs
Cooking Area	635 sq. inches (435 sq. in. grilling, 200 sq. in. warming rack)
Form Factor	Compact Barrel Grill
UPC	043978797664, 789792021232

Warranty and Support

For warranty information, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Char-Griller website. You may also contact Char-Griller customer service directly for assistance with parts, assembly, or operational questions.

Customer Support: Visit Amazon Product Page or refer to manufacturer's contact details.

© 2023 Char-Griller. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question