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Char-Griller 2823

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Model: 2823 | Brand: Char-Griller

INTRODUCTION

This manual provides essential information for the safe and efficient operation, assembly, and maintenance of your Char-Griller Wrangler Charcoal Grill, Model 2823. Please read all instructions carefully before use.



Figure 1: The Char-Griller Wrangler Charcoal Grill, Model 2823, featuring a barrel design and side shelves.

SETUP AND INITIAL SEASONING

The Char-Griller Wrangler Charcoal Grill requires assembly. Refer to the included assembly guide for detailed, step-by-step instructions. Ensure all components are securely fastened before proceeding to initial seasoning.

Initial Seasoning Procedure:

1. **Clean the Grill:** Before first use, wash the cooking grates with warm, soapy water. Rinse thoroughly and dry completely.
2. **Apply Cooking Oil:** Lightly coat all interior surfaces of the grill, including the cooking grates and the inside of the lid, with a high-heat cooking oil (e.g., canola oil, vegetable oil). Use a paper towel or cloth to spread the oil evenly.
3. **Fire Up the Grill:** Load charcoal into the grill and light it. Allow the charcoal to burn until it is covered with a light gray ash.
4. **Heat the Grill:** Close the lid and allow the grill to heat to approximately 250-300°F (120-150°C). Maintain this temperature for 1-2 hours. This process bakes the oil into the metal, creating a non-stick surface and protecting

against rust.

5. **Cool Down:** Allow the grill to cool completely before its first cooking use.

Proper seasoning is crucial for optimal performance and longevity of your grill.

Your browser does not support the video tag.

Video 1: Char-Griller Product Innovation - This video provides an overview of Char-Griller products, including features relevant to the Wrangler grill's design and functionality.

OPERATING INSTRUCTIONS

Charcoal Loading and Lighting:

- Open the grill lid and the EasyDump™ Ash Pan.
- Place charcoal briquettes or lump charcoal onto the charcoal grate. For best results, use a chimney starter to light the charcoal.
- Once the charcoal is covered in a light gray ash, spread it evenly across the charcoal grate or arrange for direct/indirect cooking.

Temperature Control:

- The grill features a side damper and a top smoke stack for airflow control. Adjust these vents to regulate the internal temperature. Opening the vents increases airflow and temperature; closing them reduces airflow and temperature.
- Monitor the temperature using the integrated lid thermometer.
- The charcoal grate is adjustable, allowing you to raise or lower the charcoal to control the heat intensity reaching the cooking grates.



Figure 2: Close-up of the Char-Griller Wrangler, highlighting the integrated thermometer, convenient side shelf, and durable wheels for portability.



Figure 3: Internal view of the grill, illustrating the cooking grates and the adjustable EasyDump™ ash pan for charcoal management.

Cooking:

- Place food on the cooking grates. Utilize the warming rack for items that need to stay warm or cook at a lower temperature.
- For smoking, the grill is compatible with the Char-Griller E82424 Side Fire Box (sold separately) to transform it into an offset smoker.

Your browser does not support the video tag.

Video 2: Good Food & Family - This video showcases the grill in a family setting, demonstrating its capacity for cooking various foods.

MAINTENANCE

Cleaning:

- **After Each Use:** Scrape cooking grates with a grill brush while they are still warm.
- **Ash Disposal:** The EasyDump™ Ash Pan simplifies ash removal. Once the grill is completely cool, slide out the ash pan and dispose of ashes safely.
- **Deep Cleaning:** Periodically clean the interior and exterior surfaces with warm, soapy water. Rinse and dry thoroughly to prevent rust.

Storage and Protection:

- Store the grill in a dry, covered area when not in use.

- Consider purchasing a weather-resistant grill cover to protect it from the elements and extend its lifespan.
- Regularly inspect for signs of rust. Touch up any chipped paint with high-temperature grill paint to prevent further corrosion.

TROUBLESHOOTING

- **Difficulty Reaching Temperature:** Ensure all air vents (side damper and smoke stack) are fully open. Check for sufficient charcoal and proper lighting.
- **Temperature Too High:** Partially close the air vents to reduce oxygen flow to the charcoal. Adjust the height of the charcoal grate to increase distance from the cooking surface.
- **Food Sticking to Grates:** Ensure grates are properly seasoned and cleaned. Apply a light coat of cooking oil to the grates before placing food.
- **Rust Formation:** Rust can occur if the grill is exposed to moisture for extended periods. Ensure the grill is covered when not in use and regularly cleaned and re-seasoned.

SPECIFICATIONS

Feature	Detail
Brand	Char-Griller
Model Name	Wrangler
Model Number	2823
Fuel Type	Charcoal
Cooking Space	640 sq. in.
Material	Heavy-duty Alloy Steel
Color	Black
Item Weight	74 Pounds
Product Dimensions	29"D x 35"W x 50"H
Features	EasyDump™ Ash Pan, Side Shelf, Front Shelf, Utensil Hooks, Side Firebox Compatible



Figure 4: Diagram illustrating the key dimensions of the Char-Griller Wrangler Charcoal Grill.

WARRANTY AND SUPPORT

For specific warranty information and customer support, please refer to the documentation included with your product or visit the official Char-Griller website. Keep your proof of purchase for any warranty claims.

Common issues like paint wear are typically not covered under warranty and may require user maintenance (e.g., touch-up paint).

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