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› SUNLIFER 20.5 Inch Vertical Charcoal Smoker and Grill Combo Instruction Manual

SUNLIFER smoker grill

SUNLIFER 20.5 Inch Vertical Charcoal Smoker and Grill Combo

Instruction Manual

1. INTRODUCTION

Thank you for choosing the SUNLIFER 20.5 Inch Vertical Charcoal Smoker and Grill Combo. This versatile outdoor cooking appliance is designed for smoking, grilling, steaming, baking, braising, and roasting. It can also function as a fire pit or a single-layer charcoal grill, offering flexibility for various culinary needs. Please read this manual thoroughly before assembly and use to ensure safe and optimal performance.



Image 1.1: The SUNLIFER 20.5 Inch Vertical Charcoal Smoker and Grill Combo.

2. SAFETY INFORMATION

WARNING: Failure to follow these safety instructions may result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- Always use this appliance outdoors in a well-ventilated area.
- Keep children and pets away from the smoker/grill during use.
- Do not use gasoline, kerosene, or alcohol for lighting charcoal.
- Keep a fire extinguisher readily available.
- Never move the smoker/grill when it is hot or in use.
- Wear protective gloves when handling hot components.
- Ensure the smoker/grill is placed on a stable, non-combustible surface.
- Allow charcoal to cool completely before disposing of ash.

3. PARTS LIST

Before assembly, ensure all parts are present and undamaged. Refer to the diagram below for identification of components.



Image 3.1: Exploded view of the SUNLIFER Smoker Grill components.

Table 3.1: Component List

Component	Description
Lid with Built-in Thermometer	Top cover with integrated temperature gauge and adjustable air vent.
Top Adjustable Air Vent	Controls airflow and temperature in the upper section.
Heat Resistant Handles	For safe handling of the smoker sections.
Chrome Plated Cooking Grids	Two grates for cooking food.
Latch Locking System	Secures the smoker sections together.
2 Access Doors	Allows access to food and charcoal without disassembling.
Large Capacity Charcoal Pan	Holds charcoal for extended smoking.
Adjustable Air Vent and Ash Pan	Bottom air vent for airflow control and removable ash pan for easy cleaning.
Legs	Provides stable support for the smoker.

4. ASSEMBLY INSTRUCTIONS

Assembly typically takes about an hour. Follow the steps carefully. You will need a 10mm wrench, a 7mm wrench, and a Phillips screwdriver.

- 1. Attach Legs:** Secure the three legs to the bottom bowl using the provided bolts and nuts. Ensure they are tightened firmly for stability.
- 2. Install Bottom Air Vent and Ash Pan:** Attach the adjustable air vent and ash pan assembly to the bottom bowl.
- 3. Place Charcoal Pan:** Position the large capacity charcoal pan inside the bottom bowl.

4. **Assemble Middle Section (Lower):** Attach the lower access door and its latch locking system to the lower middle section of the smoker body.
5. **Assemble Middle Section (Upper):** Attach the upper access door and its latch locking system to the upper middle section of the smoker body.
6. **Install Cooking Grid Supports:** Secure the cooking grid supports inside the upper middle section.
7. **Attach Handles:** Fasten the heat-resistant handles to the sides of the upper and lower middle sections.
8. **Stack Sections:** Carefully place the lower middle section onto the bottom bowl, aligning the latch locking mechanisms. Then, place the upper middle section onto the lower section.
9. **Place Cooking Grids:** Insert the two chrome-plated cooking grids into their respective supports.
10. **Attach Lid:** Place the lid with the built-in thermometer and top adjustable air vent onto the top section.

Video 4.1: Official product video demonstrating the features and assembly of the SUNLIFER 20.5 Inch Charcoal Smoker Grill.

5. SETUP

5.1 First Use Preparation

Before using your smoker for the first time, it is recommended to season it. This process helps to burn off any manufacturing residues and create a protective layer.

1. Wash cooking grates and water pan with warm, soapy water. Rinse thoroughly and dry.
2. Apply a thin coat of cooking oil to all interior surfaces, including grates.
3. Assemble the smoker. Add charcoal to the charcoal pan and light it.
4. Allow the smoker to heat up to 250-300°F (120-150°C) for 1-2 hours.
5. Let the smoker cool down completely. It is now ready for use.

5.2 Charcoal and Water Pan Setup

- **Charcoal:** Place charcoal briquettes or lump charcoal in the large capacity charcoal pan. For smoking, use indirect heat by placing a water pan above the charcoal.
- **Water Pan:** Fill the water pan with water, juice, beer, or other liquids to add moisture and flavor to your food. Place it on the lower cooking grid directly above the charcoal pan.



Image 5.1: Charcoal Pan and Water Pan.

6. OPERATING INSTRUCTIONS

6.1 Lighting the Charcoal

Use a charcoal chimney starter or approved fire starters to light the charcoal. Once the charcoal is covered in a light gray ash, it is ready for cooking.

6.2 Temperature Control

The built-in thermometer on the lid provides an accurate temperature reading inside the smoker. Adjust the temperature using the two air vents:

- **Top Adjustable Air Vent:** Located on the lid, controls the exhaust of heat and smoke. Opening it increases airflow and temperature; closing it reduces airflow and temperature.
- **Bottom Adjustable Air Vent:** Located near the ash pan, controls the intake of air to the charcoal. Opening it increases airflow and temperature; closing it reduces airflow and temperature.



Image 6.1: Thermometer and Air Vent for temperature control.

6.3 Multi-functional Use

This appliance offers several cooking configurations:

- **As a Smoker:** Use all sections with the water pan for low-and-slow cooking.
- **As a BBQ Grill:** Remove the upper sections and use the bottom bowl with a cooking grate directly over the charcoal for grilling.
- **As a Fire Pit:** Use the bottom bowl without any cooking grates or sections for a simple fire pit.
- **As a Single Layer Smoker:** Use the bottom bowl and one middle section for smaller smoking tasks.

MULTI - FUNCTIONAL



Image 6.2: Various configurations of the multi-functional smoker grill.

6.4 Using Access Doors

The two access doors allow you to check food or add charcoal/wood chips without lifting the entire lid, which helps maintain consistent internal temperature.

SUPERIOR HEAT RETENTION



Image 6.3: The two access doors for convenience.

7. MAINTENANCE

7.1 Cleaning

- **Cooking Grids:** After each use, clean the chrome-plated cooking grids with a grill brush. For stubborn residue, soak in warm, soapy water before scrubbing.
- **Ash Pan:** Regularly empty the removable ash pan to prevent ash buildup, which can restrict airflow. Ensure ashes are cool before disposal.
- **Interior/Exterior:** Wipe down interior and exterior surfaces with a damp cloth. Avoid abrasive cleaners that could damage the finish.

7.2 Storage

Store the smoker in a dry, covered area when not in use. If storing outdoors, use a weather-resistant cover to protect it from the elements.

8. TROUBLESHOOTING

Table 8.1: Common Issues and Solutions

Problem	Possible Cause	Solution
Temperature too low	Insufficient charcoal, air vents closed, wet charcoal.	Add more charcoal, open air vents, ensure charcoal is dry.
Temperature too high	Too much charcoal, air vents too open.	Reduce charcoal, close air vents slightly.
Excessive smoke	Too many wood chips, improper airflow.	Reduce wood chips, adjust air vents for better airflow.
Food not cooking evenly	Uneven heat distribution, overcrowding.	Distribute charcoal evenly, avoid overcrowding cooking grates.

9. SPECIFICATIONS

Table 9.1: Product Specifications

Feature	Detail
Brand	SUNLIFER
Model Name	smoker grill
Product Dimensions	19.69"D x 24.41"W x 39.37"H
Item Dimensions	20.67 x 24.8 x 41.34 inches
Color	Black
Fuel Type	Charcoal
Material Type	Alloy Steel
Item Weight	33.25 Pounds
Cooking Surface Area	646 Square Inches
Number Of Racks	2
Indoor/Outdoor Usage	Outdoor
Required Assembly	Yes

10. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact SUNLIFER customer service. Keep your purchase receipt for warranty claims.

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.

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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.

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