

[Manuals.plus](#) /

› [SUNLIFER](#) /

› SUNLIFER 17" 3-in-1 Charcoal BBQ Grill and Smoker Instruction Manual

SUNLIFER smoker grill 17"

SUNLIFER 17" 3-in-1 Charcoal BBQ Grill and Smoker Instruction Manual

Model: Smoker Grill 17" | Brand: SUNLIFER

1. INTRODUCTION

Thank you for choosing the SUNLIFER 17" 3-in-1 Charcoal BBQ Grill and Smoker. This versatile outdoor cooking appliance is designed for grilling, smoking, and can be configured for various cooking styles. Its compact yet spacious design offers 453 square inches of cooking space, making it suitable for family use, camping, and backyard gatherings. This manual provides essential information for safe assembly, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your grill and smoker.

3 IN 1 MULTI-FUNCTIONAL SMOKER



A BBQ GRILL



TWO BBQ GRILL



SMOKER

Figure 1.1: The SUNLIFER 3-in-1 Charcoal BBQ Grill and Smoker can be configured as a full smoker, a single-level BBQ grill, or a two-level BBQ grill.

Key features include a built-in lid thermometer, two large cooking racks, a charcoal pan, a water pan, and dual access doors for easy charcoal and water replenishment. The design emphasizes precision airflow and temperature control for consistent cooking results.

2. SETUP AND ASSEMBLY

The SUNLIFER 17" Charcoal BBQ Grill and Smoker requires assembly. Detailed step-by-step instructions and all necessary hardware are included in the product packaging. Please follow these instructions carefully to ensure proper and safe assembly.

2.1 Unpacking

- Carefully remove all components from the packaging.
- Verify that all parts listed in the assembly guide are present and undamaged.
- Keep packaging materials until assembly is complete in case of missing parts or returns.

2.2 Assembly Tips

- Assemble on a flat, stable surface.
- Do not fully tighten all bolts until the entire unit is assembled to allow for minor adjustments.
- Once all components are in place, securely tighten all fasteners.
- The latch-locking system ensures the unit remains stable once assembled and allows for easy portability.

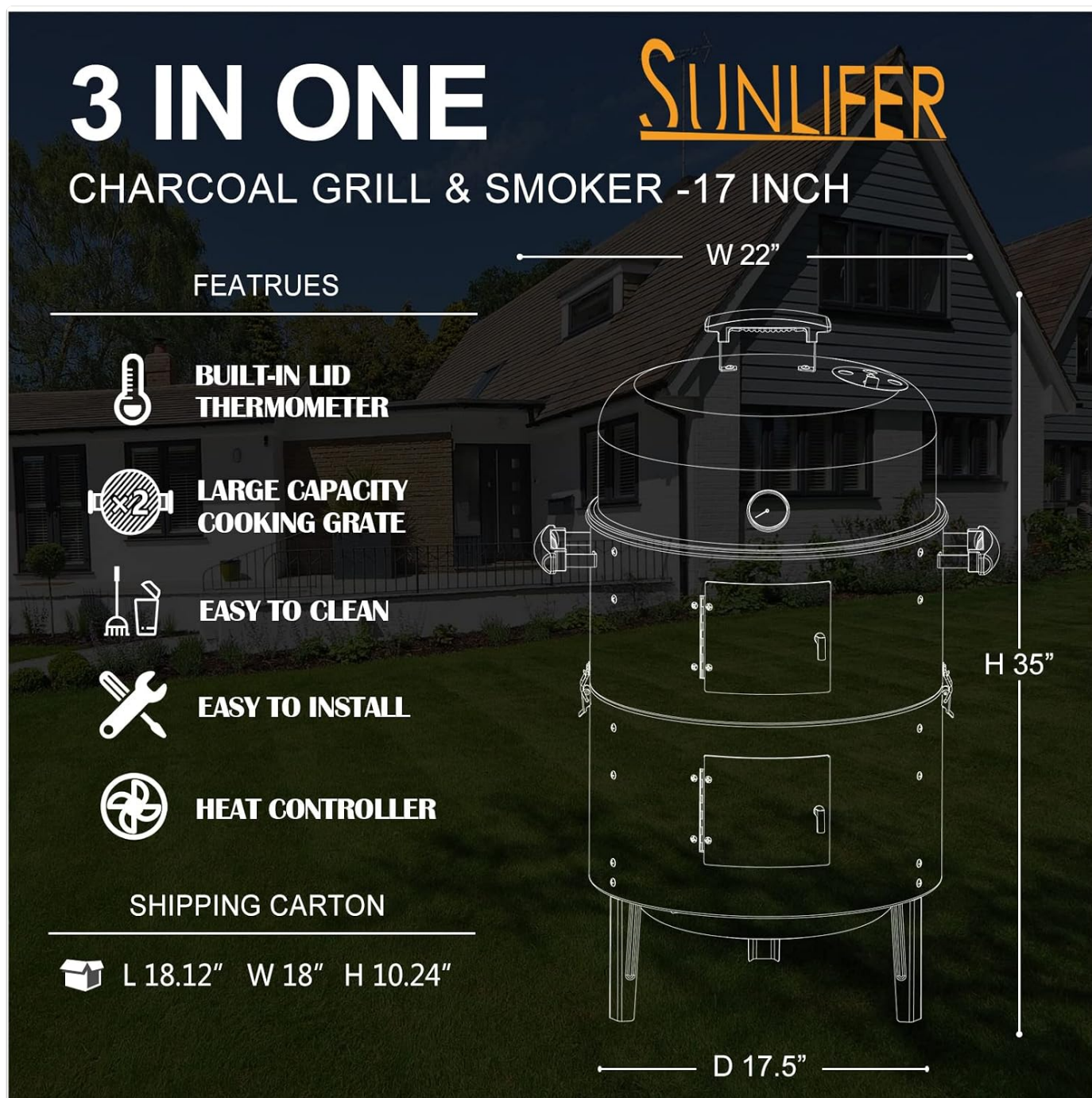


Figure 2.1: Diagram illustrating the dimensions and key features of the SUNLIFER 17" Charcoal BBQ Grill and Smoker, including the built-in thermometer and access doors.

3. OPERATING INSTRUCTIONS

This section details how to operate your SUNLIFER 3-in-1 Charcoal BBQ Grill and Smoker for both grilling and smoking.

3.1 Charcoal Grill Mode

1. **Configuration:** For grilling, you can use one or two sections of the grill. Place the charcoal pan at the bottom section.

2. **Add Charcoal:** Place charcoal briquettes or lump charcoal into the charcoal pan.
3. **Ignite Charcoal:** Use a charcoal chimney starter or appropriate fire starters to ignite the charcoal. Allow charcoal to ash over before cooking.
4. **Place Grates:** Position the cooking grates above the charcoal.
5. **Cook Food:** Place food directly on the grates for grilling.
6. **Temperature Control:** Adjust the top vent to control airflow and heat intensity. More open means higher temperature.



Figure 3.1: The grill configured for charcoal grilling, demonstrating the placement of charcoal and food on the cooking grates.

3.2 Smoker Mode

1. **Configuration:** Assemble all layers of the smoker. Place the charcoal pan at the very bottom.
2. **Add Charcoal:** Place charcoal into the charcoal pan. For smoking, use less charcoal than grilling to maintain lower temperatures.
3. **Add Wood Chips/Chunks:** For flavor, add pre-soaked wood chips or chunks directly onto the hot charcoal.
4. **Fill Water Pan:** Place the water pan above the charcoal pan and fill it with water, broth, or other liquids. This helps regulate temperature and adds moisture to the cooking environment.

5. **Place Food:** Position the cooking racks above the water pan. Place food on the racks. You can also use the included meat hooks to hang larger items from the lid.
6. **Close Doors and Lid:** Ensure all access doors and the lid are securely closed to retain heat and smoke.
7. **Monitor Temperature:** Use the built-in thermometer on the lid to monitor the internal temperature. The ideal smoking temperature range is typically 225°F to 275°F (107°C to 135°C).
8. **Adjust Airflow:** Use the top vent to fine-tune the temperature. Small adjustments can significantly impact heat.
9. **Refill Charcoal/Water:** Use the lower access door to add more charcoal or wood chips, and the upper access door to refill the water pan without opening the main cooking chamber and losing heat.



Figure 3.2: The smoker configured for smoking, illustrating the placement of charcoal, water pan, and food on the cooking racks.

4. MAINTENANCE AND CARE

Proper maintenance ensures the longevity and optimal performance of your SUNLIFER grill and smoker.

4.1 Cleaning After Use

- Allow the grill/smoker to cool completely before cleaning.
- Remove cooking grates, charcoal pan, and water pan. Clean them with warm, soapy water and a brush. Rinse thoroughly and dry.
- Empty ash from the charcoal pan.
- Wipe down the interior and exterior surfaces with a damp cloth. Avoid abrasive cleaners that could damage the finish.
- For stubborn residue, a grill brush can be used on the cooking grates.

4.2 Storage

- Store the grill/smoker in a dry, covered area when not in use.
- A protective cover (often included or sold separately) is recommended to shield the unit from weather elements.
- The durable powder-coated body is designed for outdoor use, but protection from prolonged exposure to harsh weather will extend its lifespan.

4.3 Rust Prevention

- Periodically inspect the unit for any signs of rust, especially around rivets and seams.
- Applying a thin layer of cooking oil to metal surfaces, particularly rivets, can help prevent rust formation.

5. TROUBLESHOOTING

This section addresses common issues you might encounter and provides solutions.

5.1 Temperature Control Issues

- **Temperature too high:** Ensure the top vent is not fully open. Reduce the amount of charcoal. Check if the water pan is empty in smoker mode.
- **Temperature too low:** Ensure the top vent is sufficiently open. Add more charcoal. Ensure the charcoal is fully ignited. Check if the water pan is overfilled or too cold in smoker mode.
- **Fluctuating temperature:** Ensure the unit is not exposed to strong winds. Maintain consistent charcoal levels.

5.2 Smoke Leakage

- If smoke escapes from the access doors or seams, ensure all sections are properly aligned and latched.
- Check for any gaps or loose connections that might allow smoke to escape.

5.3 Assembly Difficulties

- If you encounter difficulties during assembly, refer back to the detailed assembly instructions provided in the product packaging.
- Ensure all parts are correctly oriented before tightening fasteners.

6. SPECIFICATIONS

Feature	Detail
Brand	SUNLIFER
Model Name	smoker grill
Product Dimensions (D x W x H)	17.5"D x 22"W x 35"H
Item Weight	18.95 Pounds

Cooking Surface Area	453 Square Inches
Fuel Type	Charcoal
Material Type	Alloy Steel
Color	Black
Number of Racks	2
Special Features	Portable, Built-in Thermometer, Dual Access Doors

7. WARRANTY AND SUPPORT

7.1 Warranty Information

For specific warranty details regarding your SUNLIFER 17" 3-in-1 Charcoal BBQ Grill and Smoker, please refer to the warranty card included in your product packaging or visit the official SUNLIFER website. Warranty terms typically cover manufacturing defects and material flaws for a specified period from the date of purchase.

7.2 Customer Support

Should you have any questions, require assistance with assembly, operation, or encounter any issues not covered in this manual, please contact SUNLIFER customer support. Contact information can typically be found on the product packaging, the official brand website, or through your retailer.

When contacting support, please have your product model name ("smoker grill 17'") and purchase date available.

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