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### Char-Griller E1416

# Char-Griller King-Griller Gambler Charcoal Grill and Smoker E1416 Instruction Manual

Model: E1416 | Brand: Char-Griller

## 1. INTRODUCTION

This manual provides essential information for the safe and effective use of your Char-Griller King-Griller Gambler Charcoal Grill and Smoker, Model E1416. This barrel-style outdoor grill is designed for charcoal grilling and smoking, offering a versatile cooking experience for various outdoor settings.



Image 1.1: The Char-Griller King-Griller Gambler Charcoal Grill and Smoker.

## 2. PRODUCT FEATURES

The Char-Griller King-Griller Gambler Charcoal Grill and Smoker is equipped with several features to enhance your grilling experience:

- **Heavy-Duty Steel Construction:** Ensures durability and longevity.
- **Powder Coating Finish:** Provides protection and a sleek appearance.
- **315 Square Inch Total Grilling Area:** Offers ample space for cooking.
- **Thick Cast Iron Grill Grates:** Designed for even heat distribution and excellent searing.
- **Bottom Storage Rack:** Convenient space for storing grilling accessories or charcoal.
- **Side Air Vents:** Adjustable vents for precise temperature and airflow control.
- **Heat Gauge:** Integrated thermometer on the lid for monitoring internal grill temperature.
- **Wheels for Easy Mobility:** Facilitates moving the grill to your desired location.
- **Side Shelf Workstation with BBQ Tool Storage Hooks:** Provides a convenient prep area and tool

organization.

- **Easy Dump Ash Pan:** Simplifies the ash removal process for quick cleanup.



Image 2.1: Side shelf with integrated tool hooks for convenience.

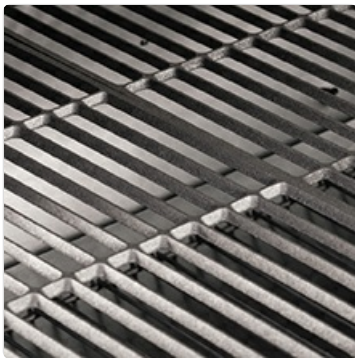


Image 2.2: Thick cast iron cooking grates for superior heat retention.



Image 2.3: Adjustable side air damper for managing airflow.



Image 2.4: Convenient bottom storage rack for accessories.

### 3. SETUP & ASSEMBLY

The Char-Griller Gambler grill requires assembly. Follow the detailed instructions provided in the separate assembly guide included with your product. Ensure all parts are present and securely fastened before initial use. While assembly is designed to be straightforward, having a second person may assist in certain steps. Once assembled, position the grill on a stable, level surface away from flammable materials. The wheels allow for easy movement across various terrains, including grass.

### 4. OPERATING INSTRUCTIONS

#### 4.1. Fueling the Grill

1. Open the grill lid.
2. Place your desired amount of charcoal briquettes or lump charcoal onto the charcoal grate at the bottom of the grill.
3. Use a charcoal chimney starter or appropriate fire starters to ignite the charcoal. Allow the charcoal to ash over and reach your desired temperature before placing food on the cooking grates.

#### 4.2. Temperature Control

Temperature control is crucial for optimal grilling and smoking. Your Gambler grill features a built-in heat gauge and adjustable air dampers.

- **Heat Gauge:** Monitor the internal temperature of the grill using the thermometer located on the lid.
- **Air Dampers:** Adjust the side air vents to control airflow. Opening the vents increases airflow, which raises the temperature, while closing them reduces airflow and lowers the temperature.



Image 4.1: Built-in heat gauge for temperature monitoring.

### 4.3. Grilling, Smoking, and Searing Zones

The design of the Gambler grill allows for creating different heat zones for versatile cooking methods:

- **Smoking (Low Heat):** Concentrate charcoal to one side and use the upper rack for indirect cooking at lower temperatures (e.g., 225°F for ribs).
- **Grilling (Medium Heat):** Distribute charcoal evenly for direct cooking at moderate temperatures (e.g., 350°F for chicken).
- **Searing (High Heat):** Pile charcoal directly under the cooking area for intense direct heat to sear foods (e.g., 475°F for steak).

**WHY CHARCOAL?**  
**FLAVOR AND TEMPERATURE VERSATILITY**

Build a three zone fire to cook hot and fast,  
low and slow, and everything in between.

**SMOKING GRILLING SEARING**

**ZONE 1**  
RIBS  
@ 225°

**ZONE 2**  
CHICKEN  
@ 350°

**ZONE 3**  
STEAK  
@ 475°

OFTEN IMITATED,  
NEVER REPLICATED.  
THE  
**NATURAL  
FLAVOR**  
OF  
**CHARCOAL**  
CAN'T BE BEAT!

Image 4.2: Illustration of different heat zones for smoking, grilling, and searing.

## 5. MAINTENANCE & CLEANING

Regular cleaning and maintenance will prolong the life of your grill and ensure optimal performance.

### 5.1. Ash Removal

The Easy Dump Ash Pan simplifies cleanup. Once the grill has completely cooled, slide out the ash pan located at the bottom of the grill to dispose of ash and debris. Ensure the ash is cold before disposal.



Image 5.1: The Easy Dump Ash Pan for convenient ash disposal.

## 5.2. Grate Cleaning

Clean the cast iron grates after each use. While the grates are still warm, use a stiff wire brush to remove any food residue. For deeper cleaning, remove the grates and wash with warm, soapy water, then rinse and dry thoroughly to prevent rust.

## 5.3. Exterior Cleaning

Wipe down the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that could damage the powder coating finish. Store the grill in a dry, covered area when not in use to protect it from the elements.

## 6. TROUBLESHOOTING

For common issues, ensure proper charcoal placement, adequate airflow through the dampers, and a clean ash pan. If you encounter specific problems not covered in this manual, please refer to the full owner's manual or contact customer support.

## 7. SPECIFICATIONS

Specification	Detail
Brand	Char-Griller
Model Name	King-Griller Gambler Barrel Style Charcoal Grill
Model Number	E1416
Product Dimensions (L x W x H)	24"D x 35"W x 41"H
Item Weight	45 lbs (18.6 Pounds listed in specifications, 45 lbs in feature bullets, using 45 lbs as it's more likely for a grill)

Material	Heavy-Duty Steel, Cast Iron (grates)
Finish Type	Powder Coated
Fuel Type	Charcoal
Cooking Surface Area	315 Square Inches
Assembly Required	Yes



Image 7.1: Product dimensions for the King-Griller Gambler.

## 8. WARRANTY INFORMATION

For detailed warranty information, please refer to the owner's manual included with your Char-Griller King-Griller Gambler Charcoal Grill and Smoker. The warranty description states: "See owner's manual."

## 9. CUSTOMER SUPPORT

If you require further assistance, have questions about assembly, operation, or maintenance, please consult the full owner's manual or visit the official Char-Griller website for support resources.