

## Mueller PG-1550

# Mueller BBQ Buddy 14-Inch Portable Charcoal Grill

Model: PG-1550

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## 1. INTRODUCTION

Thank you for choosing the Mueller BBQ Buddy 14-Inch Portable Charcoal Grill. This manual provides essential information for the safe assembly, operation, and maintenance of your new grill. Please read all instructions carefully before use and retain this manual for future reference.



*Image 1.1: The Mueller BBQ Buddy 14-Inch Portable Charcoal Grill, featuring a red lid and black bowl on stainless steel legs.*

## 2. IMPORTANT SAFETY INFORMATION

Failure to follow these safety instructions may result in fire, injury, or property damage. Always exercise caution when operating a charcoal grill.

- **Outdoor Use Only:** This grill is designed for outdoor use in a well-ventilated area. Do not use indoors or in enclosed spaces.
- **Stable Surface:** Place the grill on a flat, stable, non-combustible surface away from flammable materials, structures, and vegetation.
- **Charcoal Handling:** Use only charcoal briquettes or lump charcoal. Do not use gasoline, kerosene, or alcohol

to light charcoal. Use a charcoal chimney starter or approved solid fire starters.

- **Heat Hazard:** The grill becomes extremely hot during use. Do not touch hot surfaces without protective gloves. Keep children and pets away from the grill.
- **Ash Disposal:** Allow charcoal to cool completely before disposing of ashes. Never dispose of hot ashes in combustible containers.
- **Lid Safety:** Always use the lid handle when opening or closing the lid. Be aware of hot steam or flare-ups when lifting the lid.
- **Supervision:** Never leave a lit grill unattended.

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### 3. PARTS LIST

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

- Lid with Heat-Resistant Handle and Air Vent
- Cooking Grate (14-inch stainless steel)
- Charcoal Grate
- Grill Bowl (heavy-duty rust-resistant body)
- Ash Collector Plate
- Legs (stainless steel)
- Leg Connectors/Hardware



Image 3.1: Detailed view of the grill's components, highlighting the heavy-duty body, 14-inch stainless steel grill grate, dual air control vents, domed lid, heat-resistant handle, heat-resistant ash collector, and stainless steel legs.

## 4. ASSEMBLY INSTRUCTIONS

Assembly is required. Follow these steps to set up your Mueller BBQ Buddy grill.

1. **Attach Legs:** Securely attach the stainless steel legs to the grill bowl using the provided hardware. Ensure they are firmly tightened for stability.
2. **Install Ash Collector:** Slide the ash collector plate onto the lower part of the legs, ensuring it rests securely.
3. **Place Grates:** Insert the charcoal grate into the bottom of the grill bowl, followed by the cooking grate on top.
4. **Attach Lid Handle:** If not pre-attached, secure the heat-resistant handle to the lid using the provided screws.
5. **Final Check:** Verify all connections are tight and the grill is stable before use.



*Image 4.1: The fully assembled Mueller BBQ Buddy grill, ready for use.*

## **5. OPERATING YOUR GRILL**

### **5.1. Charcoal Preparation**

- Place the desired amount of charcoal briquettes or lump charcoal onto the charcoal grate.
- Arrange charcoal in a pyramid shape for easier lighting.

### **5.2. Lighting the Charcoal**

- Use a charcoal chimney starter for the safest and most efficient lighting. Follow the chimney starter's instructions.



- Alternatively, use approved solid fire starters placed among the charcoal.
- Allow charcoal to burn until covered with a light gray ash (approximately 15-20 minutes) before spreading them out and placing the cooking grate.

### 5.3. Temperature Control

Your Mueller BBQ Buddy features a dual vent system for precise temperature management.

- **Bottom Vent:** Controls the airflow to the charcoal, affecting how hot the coals burn. Open for higher temperatures, close for lower temperatures.
- **Lid Vent:** Controls the airflow out of the grill, influencing internal temperature and smoke circulation. Open for higher temperatures, close to retain heat and smoke.
- Adjust both vents in conjunction to achieve and maintain your desired cooking temperature.



**EFFICIENT HEAT RETENTION & REGULATION  
FOR JUICIER AND MORE FLAVORFUL FOOD**

*Image 5.1: Diagram illustrating efficient heat retention and regulation within the grill, showing airflow through the dual vents for temperature and charcoal control.*



*Image 5.2: Close-up view of the adjustable top air control vent on the grill lid, used for regulating internal temperature.*

## 5.4. Grilling Techniques

- **Direct Heat:** For searing and quick-cooking foods like steaks, burgers, and hot dogs. Place food directly over the hot coals.
- **Indirect Heat:** For larger cuts of meat or foods that require longer cooking times, such as roasts or whole chickens. Arrange coals to one side and place food on the other side of the cooking grate.
- **Convection Cooking:** The domed lid allows for convection-style cooking, circulating heat evenly for juicier and more succulent food. Keep the lid closed as much as possible to maintain consistent temperature and smoke flavor.

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## 6. CARE AND MAINTENANCE

### 6.1. Cleaning After Use

- **Ash Removal:** Once the grill and ashes are completely cool, remove the cooking and charcoal grates. Empty the ash from the grill bowl into the ash collector plate. Dispose of ashes safely.
- **Grate Cleaning:** Use a grill brush to remove food residue from the cooking grate. For stubborn residue, soak the grate in warm, soapy water before scrubbing.
- **Exterior Cleaning:** Wipe down the exterior of the grill bowl and lid with a damp cloth and mild detergent. Dry thoroughly.



Image 6.1: Illustration of ash collection, demonstrating the easy-access ash tray for simple clean-up.

6.2. Storage

- Store the grill in a dry, covered area to protect it from weather elements and prolong its lifespan.
- Ensure the grill is clean and dry before storing.

7. TROUBLESHOOTING

Here are some common issues and their potential solutions:

Problem	Possible Cause	Solution
Charcoal not lighting or staying lit	Insufficient airflow; damp charcoal; improper lighting method.	Ensure vents are open. Use dry charcoal. Use a chimney starter or proper fire starters.
Grill not reaching desired temperature	Vents closed too much; not enough charcoal; lid not closed.	Open vents further. Add more charcoal. Keep lid closed to retain heat.
Food burning on the outside, raw inside	Too high temperature; food too close to coals.	Reduce airflow via vents. Use indirect heat method for thicker foods.
Excessive smoke	Grease flare-ups; unseasoned wood chips.	Trim excess fat from meat. Avoid adding too much oil. Ensure wood chips are properly soaked if used for smoking.

8. PRODUCT SPECIFICATIONS

Feature	Detail
Model Name	PG-1550
Brand	Mueller
Product Dimensions	14"D x 14"W x 16"H
Item Weight	4.4 Pounds
Fuel Type	Charcoal
Material	Stainless Steel (grates, legs), Heavy-Duty Rust-Resistant Body
Cooking Surface Area	150 Square Inches



Feature	Detail
Special Features	Dual Air Vents for Temperature Control, Domed Lid for Convection Cooking, Heat-Resistant Handle, Easy-Access Ashtray
Assembly Required	Yes
Recommended Uses	Outdoor Grilling, Camping, Tailgating, Picnics



Image 8.1: The Mueller BBQ Buddy grill displaying its compact dimensions of 14 inches in diameter and 16 inches in height.

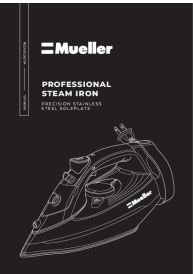


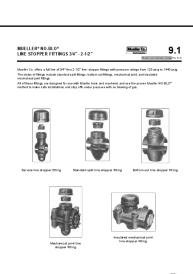
## 9. WARRANTY AND SUPPORT

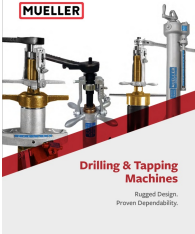
The Mueller BBQ Buddy is covered by a manufacturer's warranty. For specific details regarding warranty coverage, please refer to the documentation included with your product or contact Mueller customer support.

For any questions, assistance, or to report issues, please contact Mueller customer support:

- **Customer Support:** Refer to the contact information provided on the Mueller website or product packaging.
- **Online Resources:** Visit the official Mueller website for FAQs and additional product information.

Related Documents - PG-1550

	<p><a href="#">Mueller Professional Steam Iron MLR010002N User Manual</a></p> <p>Comprehensive user manual for the Mueller Professional Steam Iron (Model MLR010002N), detailing safety instructions, parts overview, usage, cleaning, troubleshooting, and specifications for optimal performance.</p>
	<p><a href="#">Mueller FoodFresh Vacuum Sealer MV-1100 Instruction Manual</a></p> <p>Comprehensive instruction manual for the Mueller FoodFresh Vacuum Sealer Model MV-1100, covering features, operation, safety, troubleshooting, and storage tips for optimal food preservation.</p>
	<p><a href="#">Müeller ULTRA Yogurt Maker YL-470 User Manual and Guide</a></p> <p>Comprehensive guide for the Müeller ULTRA Yogurt Maker (Model YL-470), covering safety instructions, parts identification, ingredients, step-by-step usage, tips for best results, flavoring suggestions, cleaning, and technical specifications.</p>
	<p><a href="#">Mueller NO-BLO® Line Stopper Fittings: Specifications and Selection Guide</a></p> <p>Comprehensive guide to Mueller NO-BLO® line stopper fittings, detailing specifications, model numbers (H-17055, H-17056, etc.), pressure ratings, sizes, and selection charts for safe and efficient pipe stopping operations.</p>



[Mueller Drilling & Tapping Machines: Rugged, Dependable Water Service Equipment](#)

Comprehensive guide to Mueller's line of drilling and tapping machines, including models like B-101, D-5, EZ-TAP, and Mega-Lite. Learn about their features, applications, and accessories for efficient water service connections. Mueller is a leading supplier of water infrastructure products.



[Mueller Face Guard Application and Care Instructions](#)

Instructions for applying and caring for the Mueller Face Guard, model numbers 81457 and 84457. Includes multilingual support information.