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› Char-Griller E3018 Smokin' Ace Charcoal Grill Instruction Manual

Char-Griller E3018

Char-Griller E3018 Smokin' Ace Charcoal Grill Instruction Manual

INTRODUCTION

Thank you for choosing the Char-Griller E3018 Smokin' Ace Charcoal Grill and Offset Smoker. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new grill. Please read all instructions carefully before use and retain this manual for future reference.

The Char-Griller E3018 is designed for both direct charcoal grilling and indirect offset smoking, offering versatility for various cooking styles. It features a robust construction with heavy-gauge powder-coated steel and cast iron cooking grates, ensuring durability and excellent heat retention.



Figure 1: Fully assembled Char-Griller E3018 Smokin' Ace Charcoal Grill.

SAFETY INFORMATION

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

- **Outdoor Use Only:** This grill is intended for outdoor use only. Do not operate indoors or in an enclosed area.
- **Clearance to Combustibles:** Maintain a minimum distance of 3 feet (0.9 meters) from combustible materials (e.g., wooden decks, fences, buildings, trees, bushes).
- **Stable Surface:** Always operate the grill on a level, stable, non-combustible surface.
- **Charcoal Lighter Fluid:** Use only charcoal lighter fluid that complies with ASTM E1635. Never use gasoline,

kerosene, or alcohol for lighting charcoal.

- **Hot Surfaces:** The grill surfaces become extremely hot during operation. Use heat-resistant gloves or mitts when handling hot components.
- **Children and Pets:** Keep children and pets away from the grill at all times.
- **Ash Disposal:** Allow ashes to cool completely before disposing. Never dispose of hot ashes in combustible containers.
- **Ventilation:** Ensure adequate ventilation when operating the grill.
- **Grease Fires:** In case of a grease fire, close the lid and air vents to starve the fire of oxygen. Do not use water on a grease fire.

ASSEMBLY

The Char-Griller E3018 requires assembly. Follow the detailed instructions provided in the separate assembly guide included with your product. Ensure all parts are present before beginning assembly. Typical assembly involves attaching the legs, wheels, bottom shelf, side firebox, main cooking chamber, and various shelves and handles.

Key Components:

- **Main Cooking Chamber:** The primary grilling area.
- **Side Fire Box:** Used for offset smoking and additional grilling space.
- **Cast Iron Cooking Grates:** Heavy-duty grates for excellent searing and heat retention.
- **Adjustable Fire Grate:** Allows control over heat intensity.
- **Easy Dump Ash Pan:** For convenient ash removal.
- **Temperature Gauge:** Integrated into the lid for monitoring internal temperature.
- **Side and Front Shelves:** Provide workspace and storage.
- **Wheels:** For easy mobility.



Figure 2: The side firebox, an integral part of the offset smoking system.



Figure 3: The Easy Dump Ash Pan facilitates quick and clean ash removal.

OPERATING INSTRUCTIONS

Charcoal Grilling (Direct Heat)

1. **Prepare Charcoal:** Place charcoal briquettes or lump charcoal directly onto the main fire grate in the cooking chamber.
2. **Light Charcoal:** Use a charcoal chimney starter or approved lighter fluid to ignite the charcoal. Allow charcoal to ash over (turn gray) before cooking.
3. **Adjust Heat:** Spread the hot charcoal evenly for direct grilling. Use the adjustable fire grate to raise or lower the charcoal for heat intensity control. Open or close the main chamber's air vents and chimney damper to regulate airflow and temperature.

4. **Preheat:** Close the lid and allow the grill to preheat for 10-15 minutes. The integrated temperature gauge will indicate the internal temperature.
5. **Cook:** Place food on the cast iron cooking grates. Monitor temperature and adjust vents as needed.



Figure 4: Durable cast iron cooking grates provide even heat and excellent searing.

Offset Smoking (Indirect Heat)

The side firebox allows for low-and-slow smoking, infusing food with rich smoky flavor.

1. **Prepare Side Fire Box:** Add charcoal or wood chunks/chips to the side fire box.
2. **Light Fuel:** Ignite the charcoal/wood in the side fire box.
3. **Adjust Damper:** Adjust the damper on the side fire box to control airflow into the main cooking chamber.
4. **Add Food:** Once the desired temperature is reached in the main cooking chamber, place food on the grates.
5. **Adjust Smoke Stack:** Regulate the smoke stack (chimney) damper to control smoke exhaust and airflow.
6. **Monitor Temperature:** Use the main lid's temperature gauge to maintain a consistent smoking temperature. Add

more fuel to the side fire box as needed.

Char-Griller

OFFSET SMOKING



HOW TO OFFSET SMOKE

1. ADD CHARCOAL OR WOOD TO THE SIDE FIRE BOX
2. ADJUST THE DAMPER TO ALLOW AIRFLOW
3. ADD FOOD TO THE COOKING CHAMBER
4. ADJUST THE SMOKE STACK
5. MONITOR THE TEMPERATURE GAUGE

Figure 5: Visual guide to the offset smoking process, showing airflow from the side firebox to the main cooking chamber and out the smoke stack.



Figure 6: The integrated temperature gauge helps monitor internal cooking temperatures.

MAINTENANCE AND CLEANING

After Each Use:

- **Clean Cooking Grates:** Once cooled, scrape off any food residue from the cast iron grates using a grill brush. For best results, clean while still warm.
- **Empty Ash Pan:** Allow ashes to cool completely. Remove the Easy Dump Ash Pan and dispose of ashes properly.
- **Wipe Exterior:** Wipe down the exterior surfaces with a damp cloth to remove grease and dirt.

Periodic Maintenance:

- **Season Cast Iron Grates:** Periodically re-season the cast iron grates to prevent rust and maintain their non-stick properties. Apply a thin layer of cooking oil and heat the grates until the oil smokes.
- **Inspect Components:** Regularly check all nuts, bolts, and moving parts to ensure they are secure.
- **Storage:** Store the grill in a dry, covered area when not in use to protect it from the elements. A grill cover is recommended.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Temperature too low	Insufficient charcoal/wood; air vents closed; damp fuel.	Add more fuel; open air vents and chimney damper; ensure fuel is dry.
Temperature too high	Too much fuel; air vents too open.	Reduce fuel amount; partially close air vents and chimney damper.
Excessive smoke (bitter taste)	Improper wood type; insufficient airflow; smoldering wood.	Use appropriate smoking wood; ensure proper airflow; avoid smoldering by adding small amounts of wood to hot coals.
Food cooking unevenly	Uneven charcoal distribution; inconsistent temperature.	Distribute charcoal evenly; monitor temperature gauge and adjust vents to maintain consistent heat.

SPECIFICATIONS

- **Model Number:** E3018
- **Brand:** Char-Griller
- **Product Type:** Charcoal Grill and Offset Smoker
- **Dimensions (L x W x H):** 76 x 140 x 117 cm (approximately 30 x 55 x 46 inches)
- **Weight:** 40.8 kg (approximately 89.9 lbs)
- **Total Cooking Area:** Approximately 6155 cm² (954 sq. inches)
- **Main Cooking Area:** 3400 cm²
- **Material:** Heavy-gauge powder-coated steel, Cast Iron cooking grates
- **Fuel Type:** Charcoal, Wood Chunks/Chips
- **UPC:** 789792030180



SMOKIN' ACE™

CHARCOAL GRILL AND SMOKER



Figure 7: Key dimensions and total cooking area of the Char-Griller E3018 Smokin' Ace.

WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your product or visit the official Char-Griller website. If you require technical assistance or have questions regarding your Char-Griller E3018 Smokin' Ace, please contact Char-Griller customer service directly.

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