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› Nexgrill 17.5" Charcoal Grill User Manual

## Nexgrill 810-0063

# Nexgrill 17.5" Charcoal Grill User Manual

Model: 810-0063

## 1. IMPORTANT SAFETY INFORMATION

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Please read this entire manual before assembly or operation of your Nexgrill 17.5" Charcoal Grill. Failure to follow these instructions could result in property damage, bodily injury, or even death.

- Always use the grill outdoors in a well-ventilated area.
- Do not use the grill in an enclosed area, as it can cause carbon monoxide poisoning.
- Keep children and pets away from the grill at all times.
- Use heat-resistant gloves when handling hot surfaces or charcoal.
- Never leave a lit grill unattended.
- Ensure the grill is on a stable, level surface before use.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

## 2. PRODUCT OVERVIEW AND COMPONENTS

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The Nexgrill 17.5" Charcoal Grill is designed for versatile outdoor cooking, offering a compact yet efficient grilling experience. Familiarize yourself with its key components:



MODEL: 810-0063



Figure 2.1: Overview of the Nexgrill 17.5" Charcoal Grill, highlighting its side shelf, removable ash catcher, durable steel frame, convenient small storage rack, and two wheels for easy mobility.

- **Main Barrel Body:** The primary cooking chamber.
- **Lid with Temperature Gauge:** For monitoring internal grill temperature.
- **Cooking Grates:** Porcelain-coated steel wire for even heat distribution.
- **Adjustable Charcoal Tray:** Allows for varying heat intensity.
- **Chimney Vent:** For precise airflow and temperature control.
- **Side Shelf:** Provides convenient workspace for preparation or holding tools.
- **Removable Ash Catcher:** Simplifies ash disposal and cleaning.
- **Steel Frame with Wheels:** Ensures stability and portability.
- **Small Storage Rack:** Located at the base for charcoal or accessories.

### 3. SETUP AND ASSEMBLY

Your Nexgrill 17.5" Charcoal Grill requires assembly. Please follow the detailed instructions provided in the separate

assembly guide included with your product. Ensure all parts are present and undamaged before beginning assembly.

- Unpack all components and verify against the parts list in the assembly guide.
- Assemble the main frame and attach the wheels, ensuring they are securely fastened for stability and mobility.
- Mount the barrel body to the frame, followed by the side shelf and bottom storage rack.
- Install the chimney vent, temperature gauge, and handles.
- Place the charcoal tray and cooking grates inside the barrel.
- Attach the removable ash catcher.

Once assembled, place the grill on a flat, stable, non-combustible surface away from any flammable materials or structures.

## 4. OPERATING INSTRUCTIONS

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This section provides guidance on how to effectively use your charcoal grill for optimal cooking results.

### 4.1. Preparing the Grill

1. **Charcoal Loading:** Place charcoal briquettes or lump charcoal directly onto the charcoal tray. Do not overfill.
2. **Lighting Charcoal:** Use a charcoal chimney starter or approved fire starters. Never use gasoline or kerosene. Allow charcoal to ash over before spreading evenly.
3. **Preheating:** Close the lid and allow the grill to preheat for 10-15 minutes to reach desired cooking temperature. The integrated temperature gauge will assist in monitoring.



Figure 4.1: Properly lit charcoal, showing the glowing embers ready for grilling.

## 4.2. Temperature Control

- **Adjustable Charcoal Tray Height:** The charcoal tray can be adjusted to three different heights. Raise it for high, direct heat (ideal for searing steaks) or lower it for slow, indirect cooking (suitable for roasting or smoking).
- **Chimney Vent and Air Dampers:** Control airflow to the charcoal by opening or closing the chimney vent and side air dampers. More open vents increase temperature, while closing them reduces it.



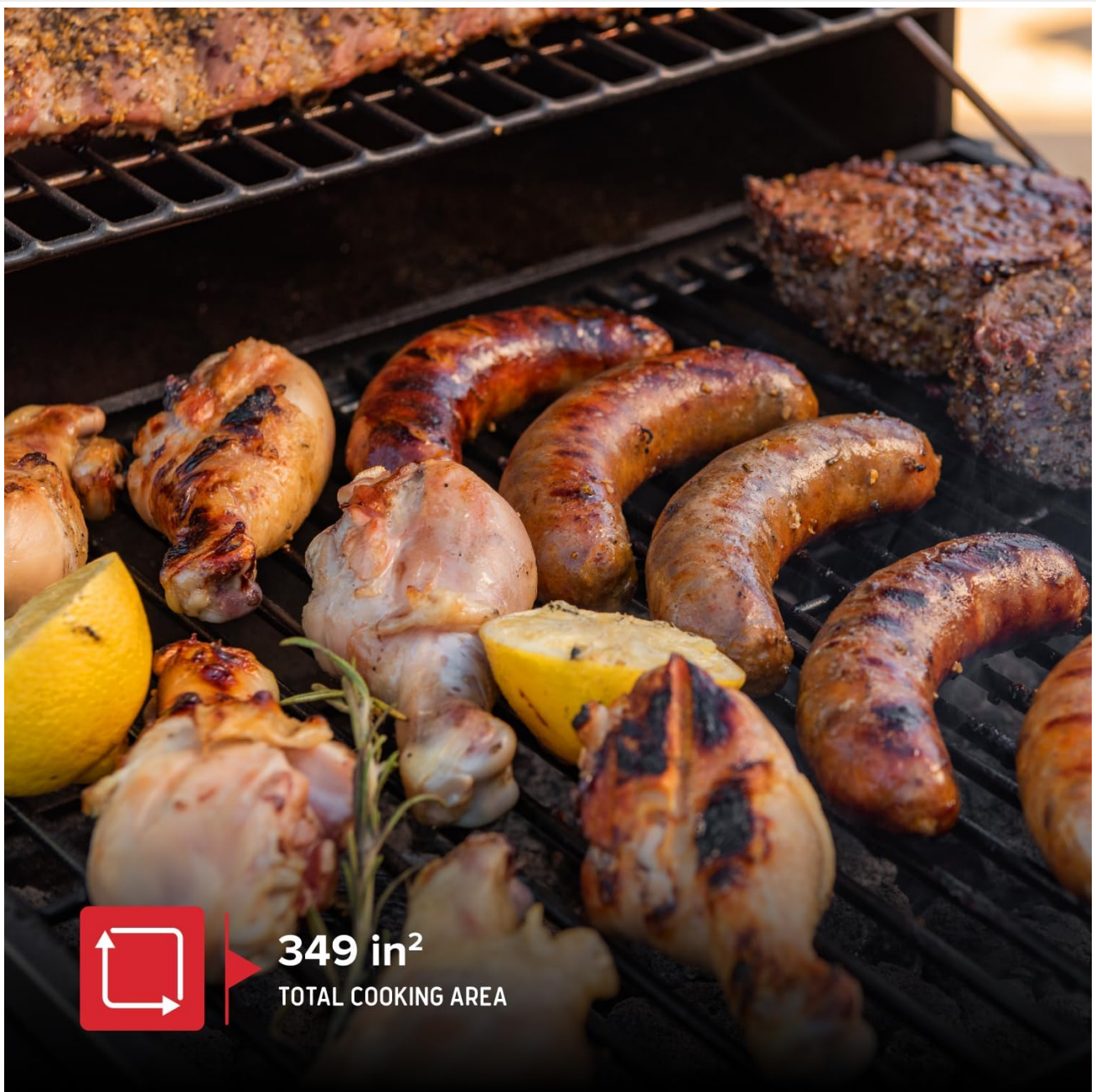
## Enhanced Smoke Management

Built-in spring-loaded chimney provides optimal airflow for better smoke management and temperature regulation

Figure 4.2: Adjusting the chimney vent for optimal airflow and temperature control.

### 4.3. Grilling and Smoking

The grill offers a generous 349 sq. in. cooking surface, providing ample space for various foods.



**Figure 4.3:** The spacious 349 sq. in. cooking area accommodates multiple food items simultaneously.

- **Cooking Grates:** The porcelain-coated steel wire cooking grids provide a durable, non-stick surface and ensure even heat distribution.
- **Side Shelf:** Utilize the side shelf for holding plates, utensils, or ingredients, keeping them within easy reach.



Figure 4.4: The practical side shelf provides a convenient space for grilling tools and accessories.

## 5. MAINTENANCE AND CARE

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Proper maintenance ensures the longevity and performance of your Nexgrill charcoal grill.

- **Cleaning After Each Use:** After the grill has cooled, use a grill brush to clean the cooking grates.
- **Ash Disposal:** The removable ash catcher makes cleanup quick and easy. Simply slide it out and dispose of cooled ashes safely.
- **Grates Care:** The porcelain-coated grates are rust-resistant. For best results, season them periodically with cooking oil to maintain their non-stick properties and prevent rust.
- **Exterior Cleaning:** Wipe down the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- **Storage:** Store the grill in a dry, covered area when not in use to protect it from the elements.



**Figure 5.1:** The porcelain-coated steel wire cooking grids are designed for durability and easy cleaning.

## 6. TROUBLESHOOTING

If you encounter issues with your grill, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
Difficulty maintaining temperature	Insufficient airflow, too little charcoal, or improper vent settings.	Ensure chimney vent and air dampers are open. Add more charcoal if needed. Adjust charcoal tray height.
Food sticking to grates	Grates not properly seasoned or cleaned.	Clean grates thoroughly before and after use. Season with cooking oil. Ensure grill is preheated.
Excessive smoke	Too much fat dripping onto charcoal, or vents are too closed.	Trim excess fat from meat. Open vents slightly to increase airflow and combustion.

Problem	Possible Cause	Solution
Ash buildup	Ash catcher not emptied regularly.	Empty the removable ash catcher after each use once cooled.

## 7. SPECIFICATIONS

Detailed specifications for your Nexgrill 17.5" Charcoal Grill (Model: 810-0063).

### PRODUCT DIMENSIONS

MODEL: 810-0063



Figure 7.1: Key dimensions and weight of the Nexgrill 17.5" Charcoal Grill.

- **Brand:** Nexgrill
- **Model Name:** Nexgrill 17.5" Charcoal Grill with Side Shelf
- **Model Number:** 810-0063
- **Product Dimensions:** 23.42"D x 33.77"W x 44.88"H
- **Item Weight:** 32 Pounds

- **Fuel Type:** Charcoal
- **Cooking Surface Area:** 349 Square Inches
- **Material:** Porcelain, Alloy Steel (Frame Material: Cast Iron)
- **Finish Type:** Powder Coated
- **Color:** Black
- **Special Features:** 2 wheels for easy mobility, Adjustable Air Vent, Removable Ash Tray
- **Assembly Required:** Yes
- **Included Components:** User Manual
- **Country of Origin:** China
- **UPC:** 044376295714

## 8. WARRANTY AND SUPPORT

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For detailed warranty information and customer support, please refer to the warranty card included with your product packaging or visit the official Nexgrill website. You can also find additional resources and FAQs there.

**Online Support:** [www.nexgrill.com/support](http://www.nexgrill.com/support)

**Contact Information:** Refer to your product documentation for specific contact numbers or email addresses for your region.