

## Mark Churrasqueira Hibrida

# Mark Hybrid Gas and Charcoal Grill with 3 Burners Instruction Manual

Model: Churrasqueira Hibrida | Brand: Mark

## 1. INTRODUCTION

This manual provides essential instructions for the safe assembly, operation, maintenance, and troubleshooting of your Mark Hybrid Gas and Charcoal Grill. Please read this manual thoroughly before using the grill and retain it for future reference. This grill is designed for outdoor use only and combines the convenience of gas grilling with the traditional flavor of charcoal.

## 2. SAFETY INFORMATION

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

- **Outdoor Use Only:** Never operate this grill indoors or in an enclosed area. Ensure adequate ventilation.
- **Clearance:** Maintain a minimum distance of 1 meter (3 feet) from combustible materials (walls, fences, trees, etc.) on all sides and above the grill.
- **Stable Surface:** Always place the grill on a level, stable, non-combustible surface.
- **Children and Pets:** Keep children and pets away from the grill at all times.
- **Flammable Liquids:** Never use gasoline, kerosene, or alcohol to light charcoal or to relight partially burned charcoal.
- **Gas Cylinder:** Use only LP (liquid propane) gas cylinders with a capacity of 20 lbs (9 kg) and equipped with an OPD (Overfill Protection Device). Always check for gas leaks before each use.
- **Hot Surfaces:** Grill surfaces become extremely hot during operation. Use heat-resistant gloves and appropriate tools.
- **Ash Disposal:** Allow charcoal ashes to cool completely before disposing of them in a non-combustible container.

## 3. PACKAGE CONTENTS

Before assembly, ensure all parts are present and undamaged. If any parts are missing or damaged, do not attempt to assemble or operate the grill. Contact customer support for assistance.

- Main Grill Body Assembly
- Gas Burner Assembly (3 burners)
- Cooking Grates (Gas and Charcoal sections)
- Charcoal Tray
- Front-Loading Fuel Door
- Side Shelves
- Wheels and Axle
- Gas Regulator and Hose
- Hardware Pack (screws, nuts, washers)
- User Manual

## 4. ASSEMBLY AND SETUP

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Assembly typically requires two people. Follow the step-by-step instructions provided in the separate assembly guide included with your grill. Ensure all connections are secure before proceeding.

### 4.1. Initial Assembly Steps

1. Attach the legs and wheels to the main grill body.
2. Secure the bottom shelf and gas cylinder support.
3. Install the side shelves.
4. Place the charcoal tray and cooking grates into their respective sections.
5. Ensure the front-loading fuel door is properly seated.

### 4.2. Gas Connection

1. Ensure all burner control knobs are in the 'OFF' position.
2. Connect the regulator hose to the gas cylinder valve. Hand-tighten firmly.
3. Perform a leak test: Apply a soapy water solution to all gas connections. Open the gas cylinder valve. If bubbles appear, there is a leak. Close the valve immediately and tighten connections. Repeat the test. Do not use the grill if leaks persist.

### 4.3. Initial Burn-Off

Before cooking food for the first time, perform an initial burn-off to remove any manufacturing oils or residues.

- **Gas Section:** Light the gas burners (see Section 5.1) and run on high for 10-15 minutes with the lid closed.
- **Charcoal Section:** Add a small amount of charcoal and let it burn for 15-20 minutes with the lid closed.

Allow the grill to cool completely after the burn-off.



Image 1: Front view of the Mark Hybrid Gas and Charcoal Grill, showcasing the gas control panel, two cooking chambers, and side shelves.

## 5. OPERATING INSTRUCTIONS

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### 5.1. Gas Grilling

1. Open the gas cylinder valve slowly.
2. Open the grill lid.
3. Push and turn one burner control knob to 'HIGH'.
4. Press the electronic igniter button (if equipped) repeatedly until the burner lights. If not, use a long match or lighter through the lighting hole.
5. Once the first burner is lit, turn on adjacent burners by pushing and turning their knobs to 'HIGH'.
6. Close the lid and preheat the grill for 5-10 minutes. Adjust burner controls to achieve desired cooking temperature.
7. To turn off, turn all burner control knobs to 'OFF', then close the gas cylinder valve.

### 5.2. Charcoal Grilling

1. Open the charcoal chamber lid and the front-loading fuel door.
2. Place charcoal briquettes or lump charcoal into the charcoal tray. Do not overfill.
3. Use a charcoal chimney starter for best results. Alternatively, use solid fire starters (never liquid accelerants).

4. Once charcoal is fully lit and covered with a light gray ash, spread it evenly in the tray.
5. Close the lid and adjust the air dampers (if present) to control temperature. More open dampers mean higher heat.
6. To add more charcoal during cooking, use the front-loading fuel door.
7. After cooking, close all dampers to extinguish the charcoal. Allow to cool completely before cleaning.

### 5.3. Hybrid Grilling

The hybrid design allows for simultaneous use of both gas and charcoal sections. This is ideal for cooking different types of food at varying temperatures or for adding a smoky flavor to gas-grilled items.

- Follow the lighting procedures for both gas and charcoal sections independently.
- Monitor temperatures in both chambers using the built-in thermometers.
- Adjust gas burner controls and charcoal dampers as needed to maintain desired heat levels in each section.



Image 2: Top-down view of the grill with both lids open, clearly showing the separate gas and charcoal cooking grates and the internal structure.



Image 3: Close-up of the gas control panel with three burner knobs and the electronic igniter button, located on the left side of the grill.



Image 4: Close-up of the charcoal section's front-loading fuel door and the right side of the grill, showing the handle and wheel.

## 6. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will extend the life of your grill and ensure safe operation.

### 6.1. After Each Use

- **Cooking Grates:** While still warm, brush cooking grates with a stiff wire brush to remove food residue.
- **Ash Removal (Charcoal Section):** Once completely cool, remove the charcoal tray and dispose of ashes in a metal container. Clean the inside of the charcoal chamber.

- **Grease Tray:** Empty and clean the grease tray located beneath the gas burners.

## 6.2. Regular Maintenance

- **Gas Burners:** Periodically inspect burner ports for blockages (e.g., spider webs, food debris). Clean with a wire brush or pipe cleaner.
- **Gas Hose and Regulator:** Inspect for cuts, cracks, or excessive wear. Replace if damaged. Perform a leak test regularly.
- **Exterior:** Wipe down exterior surfaces with a mild soap and water solution. For stainless steel parts, use a stainless steel cleaner.
- **Storage:** When not in use for extended periods, store the grill in a dry, protected area. Disconnect the LP gas cylinder and store it outdoors in a well-ventilated area, away from direct sunlight.

## 7. TROUBLESHOOTING

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Refer to this section for common issues and their solutions.

- **Gas Burner Won't Light:**
  - Check if the gas cylinder valve is open.
  - Ensure there is gas in the cylinder.
  - Verify gas connections are secure and there are no leaks.
  - Check burner ports for blockages.
  - Ensure the igniter electrode is clean and properly positioned.
- **Uneven Heat:**
  - **Gas:** Clean burner ports. Ensure gas pressure is adequate.
  - **Charcoal:** Distribute charcoal evenly. Adjust dampers for proper airflow.
- **Excessive Flare-ups:**
  - Trim excess fat from meat.
  - Clean cooking grates and grease tray regularly.
  - Reduce cooking temperature.

If problems persist after attempting these solutions, contact customer support.

## 8. SPECIFICATIONS





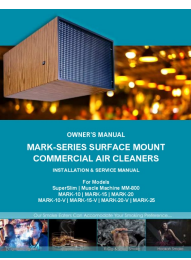
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- **Model:** Churrasqueira Híbrida
- **Brand:** Mark
- **Material:** Stainless Steel
- **Installation Type:** Freestanding
- **Handle Material:** Stainless Steel
- **Special Features:** Hybrid (Gas and Charcoal)
- **Included Components:** Charcoal tray, front-loading fuel door
- **Overall Dimensions (L x W x H):** 172 cm x 68.6 cm x 127 cm (67.7 inches x 27 inches x 50 inches)
- **Fuel Type:** LP Gas and Charcoal

## 9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or contact the retailer where the grill was purchased. For technical support or replacement parts, please contact Mark customer service through their official website or the contact information provided in your purchase documentation.

### Related Documents - Churrasqueira Híbrida

	<p><a href="#">Guía de Límites de Peso y Clasificación de Bicicletas Híbridas CUBE 2026</a></p> <p>Explore las especificaciones detalladas de las bicicletas híbridas CUBE para el año modelo 2026, incluyendo límites de peso para ciclistas, equipaje, carga de remolque y la clasificación de uso de cada modelo.</p>
	<p><a href="#">Mark Fan Coil Technical Manual - Model 0662570</a></p> <p>Comprehensive technical manual for the Mark Fan Coil unit (Model 0662570) by Puravent, covering identification, receiving, safety guidelines, operating limits, installation, hydraulic and electrical connections, maintenance, and troubleshooting.</p>
	<p><a href="#">Ryobi 18V Hybrid Fan Operator's Manual</a></p> <p>This manual provides essential safety instructions, operating procedures, maintenance guidelines, and specifications for the Ryobi 18V Hybrid Fan (Model PCL811). It covers electrical safety, personal safety, fan use and care, troubleshooting, and product features.</p>
	<p><a href="#">Nexgrill 720-0582 Owner's Manual - Assembly, Operation, and Maintenance Guide</a></p> <p>Comprehensive owner's manual for the Nexgrill 720-0582 gas grill, covering assembly instructions, safety guidelines, operating procedures, maintenance tips, troubleshooting, parts list, and cooking charts. Provided by Appliance Factory Parts.</p>
	<p><a href="#">Pure n Natural MARK-Series Commercial Air Cleaners: Owner's, Installation &amp; Service Manual</a></p> <p>This manual provides detailed information on the Pure n Natural MARK-Series commercial air cleaners, including model specifications, installation procedures for solid and drop ceilings, and filter maintenance guidelines for models like SuperSlim, MM-800, MARK-10, MARK-15, MARK-20, and their V-Bank variants.</p>



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TOUCH CHARGING STATION

WEARABLES

MARK 2000-4000

MARK 2000-2

REEL

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[ProGlove Quickstart Guide: Scanners and Wearables](#)

A quickstart guide for ProGlove scanners, covering setup, usage with Index Trigger and Reel, and troubleshooting for various MARK and LEO models.