

Captiva Designs GR019

Captiva Designs Propane Gas and Charcoal Grill Combo

USER MANUAL

Model: GR019

INTRODUCTION

This Captiva Designs Dual Fuel BBQ Grill offers the versatility of both propane gas and charcoal grilling, allowing you to enjoy a wide range of outdoor cooking experiences. With independent controls for each cooking method and a spacious cooking area, this grill is designed for convenience and performance, perfect for family gatherings and backyard barbecues.

IMPORTANT SAFETY INFORMATION

- Always operate the grill outdoors in a well-ventilated area.
- Ensure all gas connections are secure and leak-free before use.
- Keep children and pets away from the hot grill.
- Never leave a lit grill unattended.
- Use heat-resistant gloves when handling hot components.
- Do not store flammable materials near the grill.

PRODUCT OVERVIEW



An overall view of the Captiva Designs Propane Gas and Charcoal Grill Combo, showcasing its dual cooking chambers, side burner, and integrated storage cabinet.

Key Features:

- **Propane Gas Grill & Charcoal Grill Combo:** Enjoy the convenience of gas-grilled dishes and the flavor of charcoal-grilled food. Independently controlled sections with a spacious 61-inch long cooking counter.
- **Super Large Cooking Area:** 520 sq.in. porcelain-enameled cast iron primary cooking area plus 170 sq.in. stainless steel warm rack secondary cooking area, totaling 690 sq.in. BBQ cooking area. Flexible use for various gatherings.
- **Porcelain-Enameled Cast Iron Grill Grates:** Upgraded main cooking area grates combine traditional cast iron and enamel advantages: heavy-duty, non-stick, rust-resistant, and crack-resistant. Provides even heat distribution with 3 stainless steel burners and enameled charcoal tray.
- **Easy to Clean:** Features a tilt-designed grease tray for the propane gas grill and a slide-out ash tray for the charcoal grill, making cleanup much easier after BBQ time.
- **Our Service:** Captiva Designs provides professional customer service both before and after your purchase.

Contact us for any problems, and we will respond within 24 hours.

Specifications:

Brand	Captiva Designs
Model Number	GR019
Product Dimensions	23"D x 61"W x 46"H
Fuel Type	Gas, Charcoal
Cooking Surface Area	690 Square Inches
Main Burner Count	3
Side Burner Count	1
Material	Porcelain, Alloy Steel, Stainless Steel, Cast Iron, Iron, Metal
Included Components	Thermometer, User Manual, Tool Holder, Lid, Adapter Hose

SETUP AND ASSEMBLY

This grill requires assembly. Please follow the detailed instructions provided in the included user manual for proper setup. Ensure all components are securely fastened before connecting gas or lighting charcoal.

This video demonstrates the assembly process and initial setup of the grill, highlighting its dual-fuel capabilities and various features.

Charcoal & Gas Combination Grill

Captiva Designs

Not Only Can You
Savor the Flavor of Charcoal Grill

Mode 1



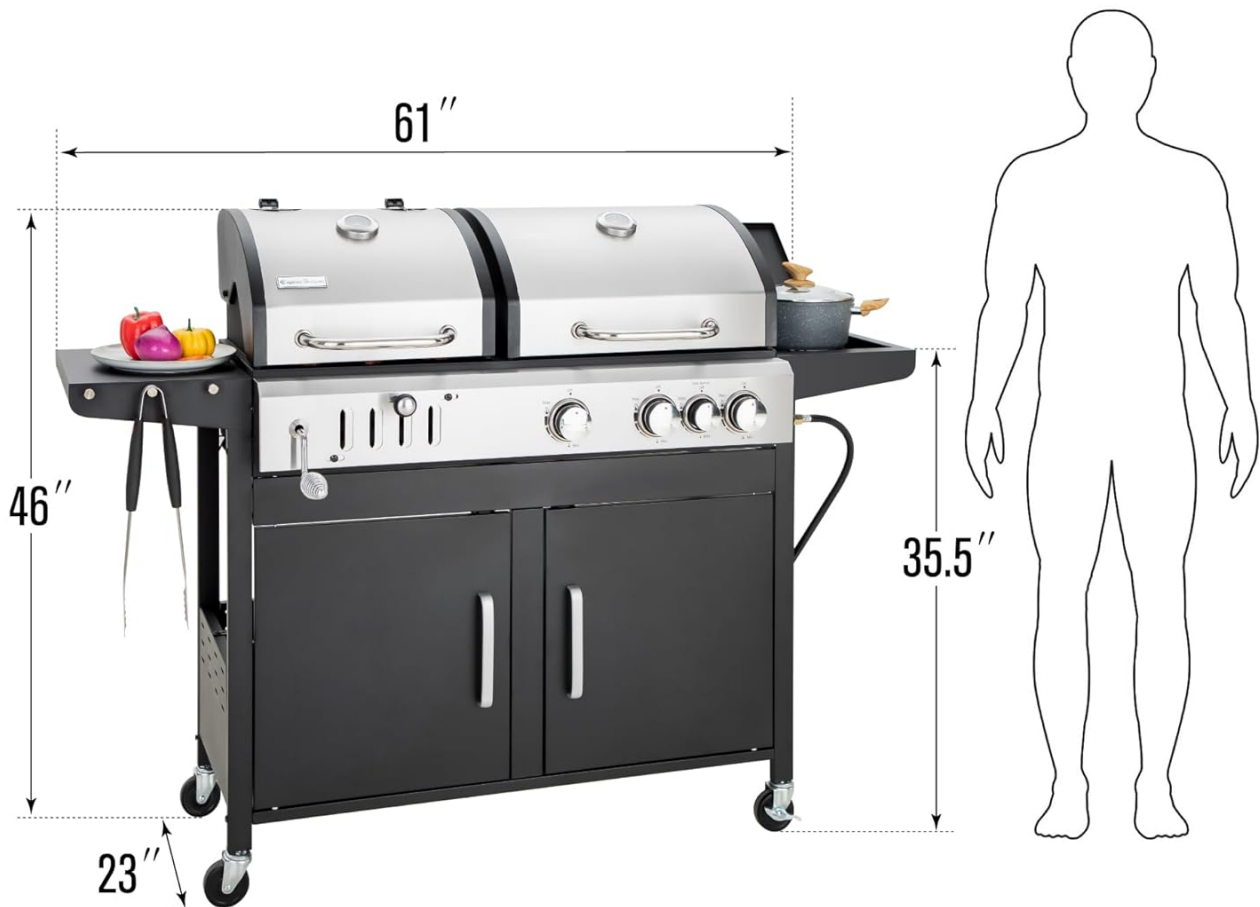
Charcoal
Grill

Gas Grill

Mode 2

But Also
Relish the Convenience of Gas Grill

An illustration showing the two distinct cooking modes: charcoal grilling and gas grilling, emphasizing the versatility of the combo unit.



* Manual measurement, slight error within 0.5 in.

A visual representation of the grill's dimensions (61"W x 23"D x 46"H), providing a clear understanding of its size.

OPERATING INSTRUCTIONS

The Captiva Designs Dual Fuel BBQ Grill offers distinct operating procedures for its gas and charcoal sections. Familiarize yourself with both to maximize your grilling experience.

For Gas Grilling:

1. Ensure the propane tank is securely connected.
2. Open the grill lid.
3. Turn the gas control knob to the HIGH position and press the igniter button until the burner lights.
4. Adjust the heat as needed using the individual burner control knobs.

For Charcoal Grilling:

1. Open the charcoal grill lid.
2. Place charcoal briquettes or lump charcoal on the charcoal tray.
3. Ignite the charcoal using a charcoal starter or appropriate method (do not use lighter fluid on hot coals).
4. Adjust the charcoal tray height using the crank handle to control heat intensity.
5. Utilize the air vents on the lid and sides to manage airflow and temperature.

This video showcases the grill in action, demonstrating cooking on both the gas and charcoal sides, including the use of the side burner and adjustable features.

Porcelain-Enamel Cast Iron Grilling Grates

Captiva Designs



690 sq. in. Cooking Area Totally

A close-up view of the porcelain-enameled cast iron grilling grates, highlighting the generous cooking area of 690 sq. in. total, split into 305 sq. in. and 385 sq. in. sections.

Why choose Captiva Designs BBQ Grill?

Captiva Designs

»» OURS ««



Heavy Duty Cast Iron Grates

- ✓ Heat Evenly
- ✓ Rust Resistant
- ✓ Nice Searing Mark

OTHERS



Thin & Light Weight Rack

- ✗ Poor Heat Performance
- ✗ Peeling Off
- ✗ Easy to Burn Meat

An image illustrating the superior quality of the heavy-duty cast iron grates, emphasizing even heat distribution, rust resistance, and good searing marks compared to thinner alternatives.

CARE AND MAINTENANCE

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

- After each use, allow the grill to cool completely.
- Clean the porcelain-enameled cast iron grates with a grill brush.
- Empty and clean the slide-out grease tray (for gas side) and ash tray (for charcoal side) regularly.
- Wipe down exterior surfaces with a damp cloth.
- Store the grill in a dry, protected area when not in use, or use a grill cover.

Full Size Slide-Out Grease Tray

Captiva Designs



Hangable and Removable



Easy to Clean

A visual of the full-size, slide-out grease and ash trays, designed for easy removal and cleaning after grilling.

TROUBLESHOOTING

Common Issues and Solutions:

- **Gas Burner Not Lighting:**
 - Check propane tank level.
 - Ensure gas line is properly connected and valve is open.
 - Clean burner ports if clogged.
 - Verify igniter is sparking.
- **Uneven Heat Distribution:**

- For gas: Check for clogged burner ports or damaged burners.
- For charcoal: Ensure charcoal is evenly distributed and vents are properly adjusted.

- **Flare-Ups:**

- Trim excess fat from meats.
- Clean grease tray regularly.
- Reduce heat or move food to a warming rack.

WARRANTY AND SUPPORT

Captiva Designs is committed to providing excellent customer service. For any inquiries, issues, or warranty claims regarding your grill, please refer to the contact information provided in your purchase documentation or visit the official Captiva Designs website.

Our service team is dedicated to responding to your concerns within 24 hours, ensuring your investment is protected.