

SUNLIFER B0D499NM3L

SUNLIFER Charcoal Grill Offset Smoker Instruction Manual

Model: B0D499NM3L

INTRODUCTION

This manual provides detailed instructions for the assembly, safe operation, maintenance, and troubleshooting of your SUNLIFER Charcoal Grill Offset Smoker. Please read all instructions carefully before use to ensure optimal performance and safety.

The SUNLIFER Charcoal Grill Offset Smoker is designed for versatile outdoor cooking, offering both grilling and smoking capabilities. It features a spacious cooking area, precise temperature control, and convenient mobility for various outdoor occasions.

IMPORTANT SAFETY INFORMATION

- Always use the grill outdoors in a well-ventilated area.
- Keep children and pets away from the hot grill.
- Do not use gasoline, kerosene, or alcohol for lighting charcoal. Use only charcoal lighter fluid or a charcoal chimney starter.
- Ensure the grill is on a stable, level surface before use.
- Wear protective gloves when handling hot surfaces or charcoal.
- Allow the grill to cool completely before cleaning or moving.
- Never leave a lit grill unattended.

COMPONENTS OVERVIEW

Familiarize yourself with the main components of your grill before assembly.



Image: Overview of the SUNLIFER Charcoal Grill Offset Smoker, showing the main grilling chamber and the attached offset smoker box.

- **Main Grilling Chamber:** Primary cooking area for direct grilling.
- **Offset Smoker Box:** Side chamber for indirect smoking and adding charcoal.
- **Warming Rack:** Upper rack in the main chamber for keeping food warm.
- **Built-in Thermometer:** Located on the main lid for temperature monitoring.
- **Adjustable Air Vents:** Control airflow in both the main chamber and smoker box.
- **Chimney:** Exhaust for smoke and heat.
- **Front Shelf:** Convenient surface for tools and ingredients.
- **Bottom Storage Rack:** For charcoal or other grilling accessories.
- **Wheels:** For easy mobility.
- **Stainless Steel Handles:** For safe opening and moving.

SETUP AND ASSEMBLY

Assembly is required. Please follow the included assembly instructions carefully. It is recommended to have a second person assist with assembly.

1. **Unpack Components:** Carefully remove all parts from the packaging and verify against the parts list in your separate assembly guide.
2. **Assemble Frame:** Attach the legs and bottom storage rack to the main grill body. Ensure all bolts are securely tightened.
3. **Attach Wheels:** Secure the wheels to the designated leg assembly for easy movement.
4. **Mount Main Chamber:** Place the main grilling chamber onto the assembled frame.
5. **Install Offset Smoker:** Attach the offset smoker box to the side of the main grilling chamber. Ensure a tight seal for efficient smoke flow.
6. **Install Grates and Racks:** Place the cooking grates in the main chamber and smoker box, and install the warming rack.
7. **Attach Handles and Thermometer:** Secure the stainless steel handles and insert the built-in thermometer into the lid.
8. **Seasoning the Grill:** Before first use, season your grill. Light a small amount of charcoal in the main chamber and smoker box, then coat all interior surfaces (grates, lid interior) with cooking oil. Close the lids and let it burn for 1-2 hours at low heat (around 250-300°F / 120-150°C). This process helps cure the paint and prevents rust.

Grill on the Go, Enjoy BBQ Anywhere

Take your taste anywhere with easy-to-move grill and smoker. Perfect for parks, tailgates and backyard feasts!



Image: A diagram illustrating the dimensions and various cooking areas of the grill, including the main chamber, side firebox, and warming rack.

Your browser does not support the video tag.

Video: Official product video demonstrating the assembly and features of the SUNLIFER Charcoal Grill with Offset Smoker. This video is provided by the seller and shows the product in detail.

OPERATING INSTRUCTIONS

1. Grilling (Direct Heat)

- 1. Prepare Charcoal:** Place charcoal directly onto the charcoal grate in the main grilling chamber. Use a charcoal chimney starter for best results.
- 2. Light Charcoal:** Ignite the charcoal. Allow it to burn until covered with a light gray ash.
- 3. Adjust Heat:** Spread the hot coals evenly for direct grilling or create a two-zone fire for indirect cooking.
- 4. Preheat Grill:** Close the lid and allow the grill to preheat for 10-15 minutes.

5. **Cook Food:** Place food on the cooking grates. Use the built-in thermometer to monitor internal temperature. Adjust the main chamber air vents to control heat.

2. Smoking (Indirect Heat with Offset Smoker)

1. **Prepare Smoker Box:** Place charcoal and wood chips/chunks in the offset smoker box.
2. **Light Charcoal:** Ignite the charcoal in the smoker box. Allow it to burn until covered with a light gray ash.
3. **Add Wood:** Once charcoal is ready, add your desired wood chips or chunks for smoke flavor.
4. **Control Airflow:** Adjust the air vent on the smoker box and the chimney damper to regulate temperature and smoke intensity. The goal is a steady, thin blue smoke.
5. **Monitor Temperature:** Use the built-in thermometer to maintain the desired smoking temperature in the main chamber.
6. **Cook Food:** Place food in the main grilling chamber, away from direct heat. Close the lid and allow the food to smoke for the recommended time.



Image: Visual representation of how heat and smoke flow from the offset smoker box into the main grilling chamber, illustrating the indirect cooking process.

Your browser does not support the video tag.

Video: A demonstration of the charcoal grill with offset smoker in use, highlighting its features and cooking capabilities. This video is provided by the seller.

MAINTENANCE AND CLEANING

- **After Each Use:**

- Allow the grill to cool completely.
- Scrape cooking grates with a grill brush to remove food residue.
- Empty ash from the main chamber and smoker box.

- **Regular Cleaning:**

- Wash cooking grates with warm, soapy water. Rinse thoroughly and dry.
- Wipe down interior and exterior surfaces with a damp cloth.
- Clean the metal front shelf with warm, soapy water.

- **Rust Prevention:**

- Periodically re-season cooking grates with cooking oil to prevent rust.
- Store the grill in a dry, covered area when not in use. Consider using a grill cover.



Precision Grilling At Your Fingertips
Features easy-to-adjust vents and a smoker chimney, giving you the precise control to maintain the ideal temperature for smoking, roasting, or searing

Image: Close-up of the metal front shelf, highlighting its smooth, easy-to-clean surface for convenient maintenance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Temperature too low	Insufficient charcoal, air vents closed, wet charcoal.	Add more charcoal, open air vents fully, ensure charcoal is dry.
Temperature too high	Too much charcoal, air vents too open.	Reduce charcoal, partially close air vents.
Excessive smoke (white/gray)	Insufficient airflow, wet wood chips, too many wood chips.	Increase airflow by opening vents, use dry wood, reduce quantity of wood chips. Aim for thin, blue smoke.

Problem	Possible Cause	Solution
Food not cooking evenly	Uneven heat distribution, grill not preheated.	Distribute charcoal evenly, preheat grill thoroughly, rotate food as needed.
Warming rack interferes with lid closure	Incorrect positioning or design.	Ensure the warming rack is correctly installed. If it still interferes, it may need to be removed during smoking or when cooking larger items.

PRODUCT SPECIFICATIONS

Brand	SUNLIFER
Model Name	Charcoal Grill with Offset Smoker
Product Dimensions (D x W x H)	21.6" x 39.7" x 42.9"
Item Weight	34 Pounds
Cooking Surface Area	512 Square Inches (Main Chamber: 290 sq. in., Side Firebox: 107 sq. in., Warming Rack: 115 sq. in.)
Fuel Type	Charcoal
Material Type	Alloy Steel (Powder Coated)
Handle Material	Stainless Steel
Special Features	Built-in Thermometer, Adjustable Air Vents, Wheels, Front Shelf, Bottom Storage Rack
Included Components	Lid, Smoker Box, Thermometer, User Manual
Indoor/Outdoor Usage	Outdoor
Required Assembly	Yes

WARRANTY INFORMATION

The SUNLIFER Charcoal Grill Offset Smoker comes with a**1-Year Limited Warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal use and service. The warranty does not cover damage resulting from misuse, abuse, accidents, unauthorized repairs or modifications, or normal wear and tear. Please retain your proof of purchase for warranty claims.

CUSTOMER SUPPORT

If you have any questions, require assistance with assembly, or need to make a warranty claim, please contact SUNLIFER customer support. For the most up-to-date contact information, please refer to the official SUNLIFER website or the contact details provided with your product packaging. You can also visit the [SUNLIFER Store on Amazon](#) for additional product information and support resources.

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