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› Onlyfire Extra Large Charcoal Grill GS339-A Instruction Manual

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Onlyfire Extra Large Charcoal Grill GS339-A Instruction Manual

Model: GS339A

1. IMPORTANT SAFETY INFORMATION

Please read and understand all safety warnings and instructions before assembling, operating, or cleaning your Onlyfire charcoal grill. Failure to follow these instructions could result in property damage, bodily injury, or even death.

- **FOR OUTDOOR USE ONLY:** Never operate this grill indoors or in an enclosed area. Ensure adequate ventilation.
- **KEEP CHILDREN AND PETS AWAY:** Always supervise children and pets around the grill. Keep them at a safe distance from hot surfaces and open flames.
- **USE ON A STABLE, NON-COMBUSTIBLE SURFACE:** Place the grill on a level, stable surface away from combustible materials such as wood decks, fences, or overhanging branches.
- **PROPER FUEL:** Use only charcoal briquettes or lump charcoal as fuel. Do not use gasoline, kerosene, or alcohol to light or relight charcoal.
- **FIRE SAFETY:** Keep a fire extinguisher or a bucket of sand readily available in case of a fire. Never leave a lit grill unattended.
- **HOT SURFACES:** The grill's metal surfaces will become extremely hot during use. Use heat-resistant gloves or mitts when handling hot components.
- **ASH DISPOSAL:** Allow charcoal to cool completely before disposing of ashes. Ashes can remain hot for several hours.
- **CARBON MONOXIDE HAZARD:** Burning charcoal produces carbon monoxide, which is odorless and can be deadly. Do not burn charcoal inside homes, vehicles, tents, or other enclosed areas.

2. PRODUCT OVERVIEW

The Onlyfire GS339A Extra Large Charcoal Grill is designed for versatile outdoor grilling, featuring a robust construction and user-friendly functionalities.

Key Features:

- **Spacious Cooking Area:** Offers 794 square inches of total cooking surface, including 505 sq. in. of porcelain-enameled cast iron grates and a 289 sq. in. warming rack.
- **Height-Adjustable Charcoal Tray:** Dual lift handles allow for easy adjustment of charcoal tray height, enabling

precise temperature control for different cooking needs.

- **Convenient Access and Cleaning:** Features dual outer doors with cool-touch handles for easy charcoal access and rearrangement. A large removable ash tray simplifies cleanup.
- **Enhanced Control:** A lid-mounted temperature gauge monitors internal cooking temperatures. Dual side dampers and an adjustable smoke stack cover optimize airflow for efficient burning and temperature regulation.
- **Foldable Side Tables & Storage:** Two foldable side shelves provide additional workspace and compact storage. Integrated hooks and a spacious bottom shelf offer ample storage for grilling tools and charcoal.
- **Mobility:** Equipped with universal wheels for easy movement and positioning.

Product Components and Dimensions:



Figure 1: Onlyfire GS339-A Charcoal Grill with overall dimensions. The grill measures approximately 164cm (64.5 inches) wide, 113.5cm (44.5 inches) high, and 87cm (34 inches) deep. It weighs 25kg (55 lbs).

LARGE CHARCOAL GRILL WITH COVER



Figure 2: The grill features a spacious cooking area, including a warming rack and main grill grates, suitable for various foods like salmon, steak, vegetables, roast chicken, and seafood.

SPACIOUS COOKING AREA

Warming Rack: 329 sq.in

Grill Grate: 521 sq.in



Salmon



Steak



Vegetables



Roast Chicken



Seafood

Figure 3: The grill is equipped with a liftable charcoal tray for temperature adjustment and a removable ash tray for easy cleaning. Access to the charcoal is provided by cool-touch handles.

LIFTABLE CHARCOAL TRAY DESIGN

TWO INDEPENDENTLY CONTROLLED CHARCOAL TRAYS MEET
THE COOKING TEMPERATURE REQUIREMENTS OF DIFFERENT FOODS



Figure 4: A multi-functional 2-in-1 detachable cooking grate allows for versatile cooking options. The 12-inch round grate can be removed to use the area as a cooktop for various cookware.



Figure 5: Key features of the grill include a temperature monitor, adjustable chimney, air control vents, foldable side tables, a built-in bottle opener, cool-touch handles, universal wheels for mobility, and hooks for hanging utensils.



Foldable Side Table



Temperature Monitor



Adjustable Chimney



Bottle Opener



Air Control



Cool-Touch Handles



Universal Wheel



**Holes for Hanging
Side Table Hooks**



Figure 6: The grill provides ample storage space with a bottom shelf for charcoal bags and other grilling essentials, along with hooks on the side tables for tools.

3. SETUP AND ASSEMBLY

Assembly is required for this grill. It is recommended to have two people for assembly. Please follow the detailed instructions provided in the separate assembly manual included with your product.

3.1 Unpacking:

1. Carefully open the packaging and remove all components.
2. Check the parts list against the contents to ensure all pieces are present and undamaged.
3. Keep all packaging materials until assembly is complete, in case any parts need to be returned or replaced.

3.2 Assembly:

1. Refer to the dedicated assembly manual for step-by-step instructions, diagrams, and required tools.
2. Ensure all bolts, nuts, and screws are securely tightened, but do not overtighten to avoid stripping threads.
3. Pay close attention to the orientation of parts, especially the legs, side tables, and charcoal trays.
4. Once assembled, ensure the grill is stable and all moving parts (like the lid and side tables) operate smoothly.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your charcoal grill.

4.1 Charcoal Loading:

1. Open the dual outer doors to access the charcoal trays.
2. Distribute charcoal evenly across the trays. For dual-zone cooking, you can load different amounts of charcoal in each tray or only use one.
3. Do not overfill the charcoal trays. Leave sufficient space between the charcoal and the cooking grates.

4.2 Lighting the Charcoal:

1. Use a charcoal chimney starter or approved fire starters to ignite the charcoal. Never use flammable liquids like gasoline.
2. Once the charcoal is covered with a light gray ash, it is ready for cooking. Carefully spread the hot charcoal using long-handled tongs.

4.3 Temperature Control:

- **Adjustable Charcoal Tray:** Use the dual lift handles to raise or lower the charcoal trays. Raising the tray brings the charcoal closer to the cooking grates for higher heat (searing), while lowering it reduces heat for slower cooking.
- **Air Vents:** The dual side dampers and adjustable smoke stack cover control airflow. Opening the vents increases airflow, making the charcoal burn hotter. Closing them reduces airflow, lowering the temperature.
- **Lid-Mounted Gauge:** Monitor the internal temperature of the grill using the thermometer on the lid.

4.4 Grilling:

1. Place food on the main cooking grates. Use the warming rack for keeping cooked food warm or for indirect cooking.
2. Close the lid to maintain consistent temperature and infuse smoky flavor.
3. Utilize the foldable side tables for food preparation and holding utensils. The integrated hooks are convenient for hanging tools.

5. MAINTENANCE AND CARE

Regular maintenance ensures the longevity and optimal performance of your grill.

5.1 Cleaning After Use:

- 1. **Cooking Grates:** After grilling, while the grates are still warm, use a stiff wire brush to scrape off any food residue. For stubborn residue, soak grates in warm, soapy water before scrubbing.
- 2. **Ash Tray:** Once the grill and ashes are completely cool, remove the ash tray and dispose of the ashes safely. Clean the tray with warm, soapy water.
- 3. **Interior:** Periodically scrape off any accumulated grease or carbon buildup from the interior of the grill body and lid.
- 4. **Exterior:** Wipe down the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that can damage the powder-coated finish.

5.2 Storage:

- 1. Ensure the grill is clean and dry before storing.
- 2. Fold down the side tables for a more compact footprint.
- 3. Use the provided grill cover to protect the grill from weather elements, dust, and debris.
- 4. Store the grill in a cool, dry place, away from direct sunlight and extreme temperatures.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Uneven Heat Distribution	Charcoal not evenly spread; Vents partially blocked; Grill not level.	Evenly spread charcoal; Clear vents; Ensure grill is on a level surface.
Difficulty Lighting Charcoal	Insufficient airflow; Damp charcoal; Incorrect lighting method.	Open all air vents; Use dry charcoal; Use a chimney starter or proper fire starters.
Temperature Too Low/High	Charcoal tray height incorrect; Air vents not adjusted properly.	Adjust charcoal tray height using lift handles; Open vents for higher heat, close for lower heat.
Excessive Smoke	Grease buildup; Food drippings; Insufficient airflow.	Clean grill regularly; Use drip pans; Ensure adequate airflow through vents.

7. SPECIFICATIONS

Feature	Detail
Brand	ONLYFIRE GRILLS
Model	GS339A

Feature	Detail
Product Dimensions (W x H x D)	164 cm x 113.5 cm x 87 cm (64.5 in x 44.5 in x 34 in)
Item Weight	36.29 Kilograms (approx. 80 lbs)
Fuel Type	Charcoal
Cooking Surface Area	794 Square Inches (505 sq. in. main grate, 289 sq. in. warming rack)
Material	Metal (Powder Coated Finish)
Handle Material	Stainless Steel
Special Features	Storage Rack, Foldable Side Table, Tool Holder, Warming Rack, Adjustable Charcoal Tray, Lid-Mounted Thermometer, Bottle Opener, Universal Wheels
Included Components	Grill Cover, Lid
Assembly Required	Yes

8. WARRANTY AND SUPPORT

This Onlyfire charcoal grill comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, replacement parts, or warranty claims, please contact Onlyfire customer service through their official website or the retailer from whom you purchased the product. Please have your model number (GS339A) and proof of purchase ready when contacting support.

Online Resources: For additional tips, recipes, and FAQs, visit the official Onlyfire Grills website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Anonymous

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

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