

SUNLIFER Barrel Barbecue Charcoal Grill

SUNLIFER Barrel Barbecue Charcoal Grill User Manual

Model: Barrel Barbecue Charcoal Grill

1. IMPORTANT SAFETY INFORMATION

Please read and understand all safety warnings and instructions before assembling, operating, or cleaning this charcoal grill. Failure to follow these instructions may result in fire, explosion, property damage, or personal injury.

- **Outdoor Use Only:** This grill is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Keep Away from Combustibles:** Always operate the grill on a level, stable surface at least 10 feet (3 meters) away from combustible materials such as wooden decks, fences, houses, and overhanging branches.
- **Children and Pets:** Keep children and pets away from the grill at all times, especially when in use.
- **Hot Surfaces:** The grill surfaces become extremely hot during operation. Use heat-resistant gloves or mitts when handling hot components.
- **Charcoal Safety:** Use only charcoal briquettes or lump charcoal as fuel. Do not use gasoline, kerosene, or alcohol to light charcoal. Use a charcoal chimney starter or approved charcoal lighter fluid. Allow lighter fluid to soak into charcoal for at least 15 minutes before lighting.
- **Ash Disposal:** Allow charcoal to cool completely before disposing of ashes. Ashes can remain hot for several hours.
- **Ventilation:** Ensure proper ventilation during use to prevent carbon monoxide buildup.
- **Stability:** Ensure the grill is stable and all parts are securely fastened before use.

2. PACKAGE CONTENTS

Verify that all components are present before beginning assembly. If any parts are missing or damaged, do not proceed with assembly and contact customer support.

- Grill Barrel with Lid and Built-in Thermometer
- Main Cooking Grates (2)
- Warming Rack
- Charcoal Grate/Tray
- Side Table
- Bottom Storage Rack

- Legs and Wheel Assembly
- Stainless Steel Handle
- Adjustable Air Vents (4)
- Hardware Pack (screws, nuts, washers)
- User Manual

3. ASSEMBLY INSTRUCTIONS

Follow these steps carefully to assemble your SUNLIFER Barrel Barbecue Charcoal Grill.

Step 1: Attach the Wheels and Legs

Secure the wheels to the leg assembly using the provided hardware. Ensure the wheels are firmly attached for easy mobility.



Image: The grill's two-wheel design and sturdy handle for effortless movement.

Step 2: Assemble the Main Grill Body

Attach the grill barrel to the leg assembly. Ensure all bolts are tightened securely to provide a stable base for the grill.

Step 3: Install the Side Table and Bottom Storage Rack

Mount the side table to the designated attachment points on the grill body. Install the bottom storage rack between the legs. These provide convenient space for tools, plates, and charcoal.



Versatile Storage Solutions

Convenient Side Shelf and Spacious Bottom Rack for All Your Grilling Needs

Image: The grill featuring a side table (123 sq. in.) and a bottom storage rack (219.13 sq. in.) for accessories.

Step 4: Place the Grates and Warming Rack

Insert the charcoal grate into the bottom of the grill barrel. Place the main cooking grates on top, followed by the warming rack in its upper position.



Image: The grill's interior, displaying the main cooking chamber (217 sq. in.) and the warming rack (134 sq. in.) with food.

4. OPERATING YOUR GRILL

Charcoal Loading and Ignition

1. Open the grill lid.
2. Place charcoal briquettes or lump charcoal onto the charcoal grate. Do not overfill.
3. Use a charcoal chimney starter or an approved lighter fluid to ignite the charcoal. If using lighter fluid, allow it to soak for 15 minutes before lighting.
4. Once the charcoal is covered with a light gray ash, spread it evenly across the charcoal grate.
5. For easy charcoal refueling, utilize the split grates, allowing you to add charcoal without removing the entire cooking surface.

Temperature Control

The SUNLIFER Barrel Barbecue Charcoal Grill features multiple mechanisms for precise temperature control:

- **Adjustable Air Vents:** The grill is equipped with 4 adjustable air vents. Open them to increase airflow and temperature, or close them to reduce airflow and lower temperature.
- **Built-in Thermometer:** Monitor the internal temperature of the grill using the thermometer integrated into the lid.
- **Three-position Coal Tray:** Adjust the height of the charcoal tray to control the intensity of the heat reaching the cooking grates. Higher positions provide more direct, high heat for searing, while lower positions offer indirect, lower heat for smoking.

3-Level Adjustable Charcoal Grate – Precision Heat Control for Any BBQ Style!



Image: The adjustable charcoal grate system, allowing for high, medium, and low heat settings.

Perfect for Outdoor BBQ Parties



Image: Close-up of the grill's thermometer, air vents, side shelf, and grate lifter system.

Grilling Techniques

- **Direct Grilling:** For searing meats and cooking items quickly, place food directly over the hot charcoal.
- **Indirect Grilling/Smoking:** For larger cuts of meat or slow cooking, arrange charcoal on one side of the grill and place food on the other side, or use the lower coal tray positions. Close the lid to allow smoke and heat to circulate.
- **Warming Rack:** Use the upper warming rack to keep cooked food warm or to gently cook delicate items.

5. MAINTENANCE AND CARE

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

- **After Each Use:** Allow the grill to cool completely. Scrape food residue from the cooking grates using a grill brush.
- **Ash Removal:** Once ashes are cold, remove the charcoal grate and empty the ash from the bottom of the grill barrel. Dispose of ashes safely.
- **Cleaning Surfaces:** Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners

that can damage the finish.

- **Storage:** Store the grill in a dry, covered area when not in use to protect it from weather elements. Consider using a grill cover for added protection.
- **Rust Prevention:** The grill is constructed with durable materials. However, regular cleaning and proper storage are essential to prevent rust, especially in humid environments.

6. TROUBLESHOOTING

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

- **Difficulty Lighting Charcoal:** Ensure charcoal is dry. Use sufficient lighter fluid or a chimney starter. Check for adequate airflow by opening vents.
- **Temperature Too Low:** Open air vents fully to increase airflow. Add more charcoal if needed. Raise the charcoal tray to a higher position.
- **Temperature Too High:** Close air vents partially to reduce airflow. Lower the charcoal tray to a lower position.
- **Uneven Cooking:** Ensure charcoal is spread evenly. Rotate food on the grates for consistent cooking. Adjust air vents to balance heat distribution.
- **Smoke Leaking from Lid:** Ensure the lid is properly seated. Minor smoke leakage is normal for charcoal grills.

7. PRODUCT SPECIFICATIONS

Feature	Specification
Brand	SUNLIFER
Model Name	Barrel Barbecue Charcoal Grill
Product Dimensions (D x W x H)	18.5"D x 33.07"W x 37.79"H
Item Weight	11.73 Kilograms
Fuel Type	Charcoal
Color	Black
Material Type	20" Steel (Frame: Alloy Steel)
Handle Material	Stainless Steel
Cooking Surface Area	337 Square Inches (Main Chamber: 217 sq. in., Warming Rack: 120 sq. in.)
Grill Configuration	2-level grill (Main Grate, Warming Rack)
Special Features	Adjustable Air Vent, Built-In Thermometer, Side Table, Storage Rack, Warming Rack, 3-position Coal Tray
Required Assembly	Yes
Indoor/Outdoor Usage	Outdoor

8. CONTACT AND SUPPORT

For further assistance, questions, or to report any issues, please contact SUNLIFER customer support.

- **Website:** Visit the official SUNLIFER website for FAQs and support resources.
- **Email:** Refer to your purchase documentation for customer service email.
- **Phone:** Refer to your purchase documentation for customer service phone number.

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.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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