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› Char-Griller CG30040725 22-inch Kettle Charcoal Grill and Smoker Instruction Manual

## Char-Griller CG30040725

# Char-Griller CG30040725 22-inch Kettle Charcoal Grill and Smoker Instruction Manual

Model: CG30040725

## INTRODUCTION

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Thank you for choosing the Char-Griller CG30040725 22-inch Kettle Charcoal Grill and Smoker. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new grill. Please read all instructions carefully before use and retain this manual for future reference.



*Image: The Char-Griller 22-inch Kettle Charcoal Grill and Smoker, showcasing its design and features.*

## SAFETY INFORMATION

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### WARNING:

- For outdoor use only. Do not operate indoors or in enclosed spaces.
- Keep children and pets away from the grill during use.
- Use heat-resistant gloves when handling hot surfaces or charcoal.
- Never use gasoline, kerosene, or alcohol to light charcoal.

- Ensure the grill is on a stable, level surface before use.
- Allow the grill to cool completely before cleaning or moving.

## SETUP

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### Assembly

Your Char-Griller Kettle Grill requires assembly. Please refer to the detailed assembly instructions provided in the separate printed manual included with your product. Ensure all parts are present and undamaged before beginning assembly. Tools required typically include a screwdriver and wrench.

### Initial Seasoning

Before first use, it is recommended to season your grill. This process helps to burn off any manufacturing residues and creates a protective layer on the cooking grates. To season:

1. Light a small amount of charcoal and allow it to burn for 20-30 minutes with the lid closed and dampers fully open.
2. Once the charcoal has burned down, allow the grill to cool completely.
3. Lightly coat the cooking grates with a high-heat cooking oil (e.g., vegetable oil, canola oil).
4. Repeat the charcoal burning process for another 20-30 minutes.

Your grill is now seasoned and ready for use.

## OPERATING YOUR GRILL

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### Charcoal Loading and Lighting

To load charcoal, lift the cooking grate. Place charcoal briquettes or lump charcoal on the charcoal grate at the bottom of the grill. Use a charcoal chimney starter for best results. Once the charcoal is fully lit and covered in a light gray ash, spread it evenly or arrange for direct/indirect cooking as desired. Replace the cooking grate.



*Image: The grill with the lid open, revealing the cooking grate and the central charcoal access door for easy refueling.*

### **Temperature Control**

The Char-Griller Kettle Grill features adjustable top and bottom dampers for precise temperature control. Opening the dampers allows more oxygen, increasing heat, while closing them reduces airflow and lowers the temperature. The built-in temperature gauge on the lid helps monitor internal grill temperature.



**363**  
SQUARE INCHES OF  
COOKING SPACE

<b>3</b> 	<b>6</b> 	<b>19</b> 	<b>25</b> 
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*Image: Visual guide to key features including the EasyDump Ash Bucket, temperature gauge, and cooking area capacity.*

## Cooking Area

The grill offers a spacious 363 sq. in. cooking area, suitable for various foods. The cooking grate is designed to accommodate a significant amount of food, making it ideal for family meals or gatherings.



*Image: Chicken drumsticks grilling on the spacious cooking surface, demonstrating the grill's capacity.*

### **Official Product Video: Char-Griller Kettle Grill Overview**

Your browser does not support the video tag.

*Video: An official overview of the Char-Griller Kettle Grill, demonstrating its features and use.*

## **MAINTENANCE**

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### **Cleaning the Grill**

Regular cleaning ensures optimal performance and extends the life of your grill. After each use, allow the grill to cool completely.

- **Cooking Grate:** Scrape off any food residue with a grill brush. For stubborn residue, wash with warm, soapy water and rinse thoroughly.
- **EasyDump™ Ash Pan:** The removable EasyDump™ Ash Pan simplifies ash disposal. Once the grill is cool, detach the ash pan and empty the ashes into a non-combustible container. Clean the pan with warm, soapy

water as needed.

- **Exterior:** Wipe down the exterior with a damp cloth. For porcelain-coated surfaces, use a mild detergent if necessary.

## Storage

Store your grill in a dry, protected area when not in use. A grill cover is recommended to protect it from the elements and prolong its lifespan.

## TROUBLESHOOTING

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This section addresses common issues you might encounter with your Char-Griller Kettle Grill.

- **Difficulty Lighting Charcoal:** Ensure charcoal is dry. Use a charcoal chimney starter for efficient lighting. Check that bottom dampers are fully open to allow sufficient airflow.
- **Temperature Too Low:** Open both top and bottom dampers to increase airflow to the charcoal. Add more lit charcoal if necessary.
- **Temperature Too High:** Partially close the top and/or bottom dampers to reduce airflow.
- **Uneven Cooking:** Ensure charcoal is spread evenly for direct heat, or properly arranged for indirect cooking. Rotate food as needed.
- **Excessive Smoke:** This is normal during the initial lighting phase. If excessive smoke persists after the charcoal is fully lit, ensure there isn't too much unlit charcoal or excessive fat dripping onto the coals. Adjust dampers for better airflow.

## SPECIFICATIONS

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Feature	Specification
Brand	Char-Griller
Model Name	CG30040725
Product Dimensions (D x W x H)	23"D x 26"W x 38"H
Cooking Surface Area	363 Square Inches
Material Type	Alloy Steel
Fuel Type	Charcoal
Special Feature	Adjustable Air Vent, Removable Ash Pan
Item Weight	22.3 Pounds
Color	Black



# 22-INCH CHARCOAL KETTLE GRILL & SMOKER

HEIGHT  
**38**  
INCHES

WIDTH  
**26**  
INCHES

TOTAL  
COOK AREA  
**363**  
SQ. INCHES

DEPTH  
**23**  
INCHES

*Image: Detailed dimensions and cooking area capacity of the grill.*

## WARRANTY & SUPPORT

### Warranty Information

This Char-Griller Kettle Charcoal Grill and Smoker comes with a 5-year warranty from the date of purchase. This warranty covers defects in materials and workmanship under normal use and maintenance. Please retain your proof of purchase for warranty claims. For full warranty terms and conditions, refer to the documentation included with your product or visit the official Char-Griller website.

### Customer Support

For technical assistance, replacement parts, or any questions regarding your Char-Griller product, please contact our customer support team. Contact details can be found on the official Char-Griller website or in the warranty information provided with your grill.

