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› MELLCOM BBQ-CG-12 Extra Large Charcoal Grill User Manual

## MELLCOM BBQ-CG-12

# MELLCOM BBQ-CG-12 Extra Large Charcoal Grill User Manual

Model: BBQ-CG-12

## 1. INTRODUCTION

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This manual provides essential information for the safe assembly, operation, and maintenance of your MELLCOM BBQ-CG-12 Extra Large Charcoal Grill. Please read all instructions carefully before using the grill to ensure proper function and longevity of the product.



*Image 1.1: Fully assembled MELLCOM BBQ-CG-12 Charcoal Grill in use. This image displays the grill's overall design, dual cooking areas, side tables, and lower storage cabinet.*

## 2. SAFETY INFORMATION

**WARNING: Failure to follow these safety instructions could result in serious injury or property damage.**

- **Outdoor Use Only:** This charcoal grill is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials (e.g., wooden decks, fences, buildings, trees).
- **Stable Surface:** Always place the grill on a hard, level, non-combustible surface.
- **Supervision:** Never leave a lit grill unattended. Keep children and pets away from the grill at all times.
- **Fuel:** Use only charcoal briquettes or lump charcoal as fuel. Do not use gasoline, kerosene, or alcohol to light or relight charcoal.
- **Ash Disposal:** Allow charcoal to cool completely before disposing of ash. Ash can retain heat for several hours.
- **Hot Surfaces:** The grill surfaces become extremely hot during use. Use heat-resistant gloves and

appropriate tools.

- **Ventilation:** Ensure proper airflow around the grill for efficient combustion and to prevent carbon monoxide buildup.

### 3. PACKAGE CONTENTS

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Verify that all components are present before beginning assembly. If any parts are missing or damaged, contact customer support.

- Grill Lid and Body Assembly
- Cooking Grates (Porcelain-Enameled Steel)
- Warming Rack (Chrome Plated)
- Charcoal Trays (Adjustable, 2 units)
- Ash Trays (Pull-out, 2 units)
- Side Tables (Foldable, 2 units)
- Storage Cabinet (with doors)
- Wheels (4 swivel, 2 lockable)
- Built-in Thermometer
- Air Vents (4 units)
- Built-in Bottle Opener
- Hardware Pack (screws, nuts, bolts, washers)
- User Manual

### 4. ASSEMBLY INSTRUCTIONS

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Assembly requires two people and basic tools (e.g., screwdriver, wrench). Follow the numbered steps provided in the included assembly diagram. Do not overtighten fasteners.

1. **Unpack Components:** Carefully remove all parts from the packaging and lay them out on a clean, flat surface. Verify against the package contents list.
2. **Assemble Base Frame:** Attach the leg supports to the bottom frame of the grill. Ensure all connections are secure.
3. **Install Wheels:** Secure the four swivel wheels to the base frame. Ensure the two lockable wheels are positioned for easy access.
4. **Attach Storage Cabinet:** Mount the storage cabinet panels and doors to the lower section of the grill frame.
5. **Mount Grill Body:** Carefully place the main grill body onto the assembled base and secure it with the provided hardware.
6. **Install Side Tables:** Attach the foldable side tables to the main grill body. Ensure they can fold and unfold smoothly.
7. **Insert Charcoal Trays and Ash Trays:** Slide the adjustable charcoal trays into their designated slots. Insert the pull-out ash trays beneath them.
8. **Place Cooking Grates and Warming Rack:** Position the porcelain-enameled cooking grates and the chrome-plated warming rack inside the grill chamber.
9. **Final Checks:** Review all connections to ensure they are tight and secure. Confirm that all moving

parts (lid, side tables, charcoal trays, ash trays) operate correctly.



Image 4.1: Product dimensions of the MELLCOM BBQ-CG-12 grill. The overall dimensions are 62.2 inches wide, 41 inches high, and 17.9 inches deep. The main BBQ area is 34.6 inches wide.



Image 4.2: The MELLCOM BBQ-CG-12 grill highlighting the spacious lower storage cabinet, the 360-degree swivel wheels (with lockable feature), and the foldable side table.

## 5. OPERATING INSTRUCTIONS

### 5.1. Preparing the Grill

1. **Positioning:** Place the grill on a stable, level surface outdoors, away from combustible materials. Lock the wheels to prevent movement.
2. **Open Lid:** Open the grill lid.
3. **Load Charcoal:** Place charcoal briquettes or lump charcoal into the adjustable charcoal trays. Do not overfill.
4. **Light Charcoal:** Use a charcoal chimney starter or approved charcoal lighter fluid (following fluid instructions) to ignite the charcoal. Allow charcoal to ash over before cooking.



**Foldable Side-Shelve**



**Bottle Opener**



**Anti-Scalded Handles**



**Adjustable Air Control**

*Image 5.1: Interior view of the grill, highlighting the porcelain-enameled cooking grates and the two independent charcoal trays.*

## 5.2. Heat Control

- **Adjustable Charcoal Trays:** The grill features two independent 5-level lifting charcoal trays. Use the external handles to raise or lower the trays, bringing the charcoal closer to the cooking grates for higher heat or further away for lower heat.
- **Air Vents:** Control airflow using the four adjustable air vents located on the grill body. Opening the vents increases airflow, leading to hotter temperatures. Closing them reduces airflow and lowers temperature.
- **Built-in Thermometer:** Monitor the internal grill temperature using the thermometer integrated into the lid.



Image 5.2: Detail of the independent 5-level liftable charcoal tray design, showing the external handles for height adjustment and the pull-out ash trays below.

# BUILT-IN TEMPERATURE GAUGE

Real-time monitoring of temperature cooking Area



Image 5.3: The built-in temperature gauge on the lid for monitoring internal grill temperature, and an adjustable air vent for airflow control.

## 5.3. Cooking

- Place food directly on the cooking grates. Use the warming rack for keeping cooked food warm or for indirect cooking.
- Utilize the foldable side tables for food preparation, holding utensils, or seasonings.
- The integrated bottle opener provides convenience during use.



Image 5.4: The grill with both side tables extended, showing their utility for holding plates and tools. A close-up inset highlights the built-in bottle opener.

## 6. MAINTENANCE

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

1. **Cool Down:** Always allow the grill to cool completely before cleaning.
2. **Ash Disposal:** Once cooled, pull out the independent ash trays and dispose of the ash safely. Ensure ash is completely cold before discarding.
3. **Cooking Grates:** Clean porcelain-enameled cooking grates with a grill brush after each use. For stubborn residue, wash with warm soapy water and rinse thoroughly.
4. **Warming Rack:** The chrome-plated warming rack is resistant to high temperatures and easy to clean with a damp cloth or mild soap.
5. **Exterior:** Wipe down exterior surfaces with a damp cloth. For powder-coated iron parts, avoid abrasive cleaners that could damage the finish.
6. **Storage:** Store the grill in a dry, covered area when not in use, especially during inclement weather. Consider using a grill cover to protect it from elements.



Image 6.1: Detailed view of the charcoal access doors and the pull-out individual ash tray, demonstrating the convenient charcoal handling system for easy cleaning.

## 7. TROUBLESHOOTING

This section addresses common issues you might encounter with your charcoal grill.

Problem	Possible Cause	Solution
<b>Grill not heating sufficiently</b>	Insufficient charcoal; charcoal too far from grates; air vents closed.	Add more charcoal; raise charcoal trays; open air vents fully.
<b>Excessive smoke</b>	Charcoal not fully ashed over; too much fat dripping onto coals.	Wait for charcoal to ash over before cooking; trim excess fat from meat.
<b>Food burning quickly</b>	Charcoal too close to grates; air vents too open.	Lower charcoal trays; partially close air vents.
<b>Difficulty cleaning grates</b>	Food residue left too long; grates not cleaned while warm.	Clean grates immediately after cooking while still warm (but not hot); use a stiff grill brush. For tough residue, soak grates in warm soapy water.
<b>Grill unstable</b>	Wheels not locked; uneven surface; loose assembly hardware.	Engage wheel locks; move grill to a level surface; check and tighten all assembly hardware.

## 8. SPECIFICATIONS

- **Brand:** MELLCOM
- **Model Name:** 36 In Charcoal Grill
- **Model Number:** BBQ-CG-12
- **Product Dimensions (Overall):** 62.2" W x 17.9" D x 41" H
- **Cooking Surface Area:** 620 Square Inches (Dual BBQ Area)
- **Fuel Type:** Charcoal

- **Material:** Iron (Powder Coated), Chrome Plated (Warming Rack), Stainless Steel (Ash Tray)
- **Special Features:** Individual Lifting Charcoal Trays (5-level), Foldable Side Tables, Storage Cabinet, Built-in Thermometer, 4 Swivel Wheels (2 lockable), Built-in Bottle Opener, Dual Independent Ash Trays.
- **Assembly Required:** Yes
- **Indoor/Outdoor Usage:** Outdoor

## 9. WARRANTY AND SUPPORT

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MELLCOM provides after-sales contact for support and warranty inquiries. For assistance with your MELLCOM BBQ-CG-12 Charcoal Grill, including questions about assembly, operation, or warranty claims, please refer to the contact information provided with your purchase documentation or visit the official MELLCOM website.

Please retain your proof of purchase for warranty validation.