

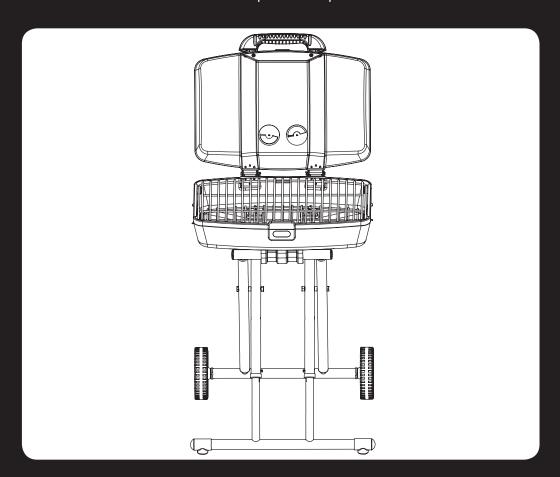
# Charcoal Grill Use, Care & Assembly Manual

Model 9956 Series

ASSEMBLER/INSTALLER: Leave these instructions with the consumer.

**CONSUMER/USER:** 

Read all instructions and keep in a safe place for future reference.



www.coleman.com

#### **IMPORTANT**

Read this manual carefully before assembling, using or servicing this grill. Keep this manual for future reference. If you have questions about assembly, operation, servicing or repair of this grill, please call Coleman at 1-800-835-3278 or TDD: 1-316-832-8707. In Canada call 1-800-387-6161.

**For Outdoor Use Only** 

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### Introduction

Follow these instructions for assembly and read carefully, particularly the safety statements. The safety alert symbol, is a universally recognized symbol used to identify safety information about hazards that can result in personal injury. When this symbol is used you should pay very close attention to what is written. Review these instructions before beginning assembly or using your grill.

## **General Safety Information**

## **A** DANGER

## FOLLOW INSTRUCTIONS AND WARNINGS TO AVOID FIRE, SERIOUS INJURY OR DEATH.

- Outdoor use only. Never use in enclosed area. Use in unventilated areas can cause death.
- Keep away from all combustible materials including gasoline and other flammable liquids and vapors.
- Read & follow all warnings on charcoal package.
- Use on a level, noncombustible surface only. Keep away from house, garage, balconies, or eave overhangs.
- Keep out of the reach of children.
- Exercise the same care you would with an open fire.
- Never leave unit unattended when hot or in use.
- Completely extinguish fire before leaving.
- Use gloves when handling or moving. Ashes can remain warm for a long time after extinguishing.
- Dispose of cold ashes properly.
- Do not modify in any way or use with parts not expressly approved by Coleman.

Contact local authorities regarding possible burn restrictions before using product.

## WARNING



#### **BURN HAZARD**

- Unit is hot when being used. Use care when servicing.
- Keep out of reach of children.

## **A** WARNING

Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

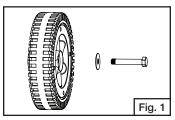
## Assemble Grill

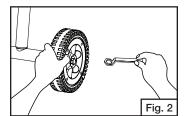
#### For use only with charcoal.

IMPORTANT: Remove all packing material prior to assembly/use.

## **Assemble Wheels and Towing Handle**

- Remove grill, wheels, legs and handle from packaging.
- Inspect all packing and remove all parts.
- See carton for parts included with your unit.
- Assemble wheels to grill base. Attach each wheel to axle using one bolt and one washer. (Fig. 1 and Fig. 2)

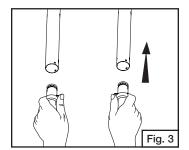




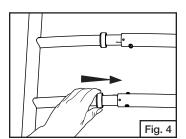
**NOTE:** Wrench not provided.



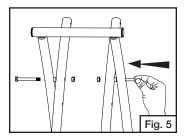
■ Telescope the extending tubes to the towing handle. Press buttons on towing handle and push in until they lock into place. (Fig. 3)



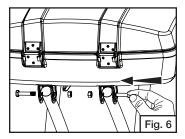
Cap the ends of the extending tubes with provided bushings. (Fig. 4)



Interlock the towing handle and the grill stand with pivot bolts, spacers and nuts. (Fig. 5)



 Attach ends of towing handle to grill with pivot bolts & nuts. (Fig. 6)

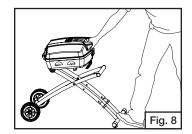


Once handle is locked in position, the grill can easily be moved to any location in your campsite or backyard. (Fig. 7)

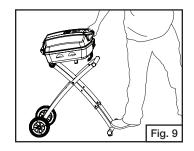


## Set up the Grill

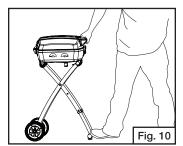
Place foot on towing handle, grasp lid handle and lift until stand is fully extended. (Fig. 8)

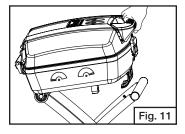


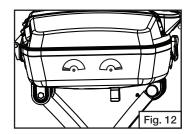
■ Continue to pull lid handle toward you until stand is fully extended. (Fig. 9)



Lower grill and slide grill back until leg extensions lock into brackets on bottom of grill stand. (Fig. 10, Fig. 11, and Fig. 12)

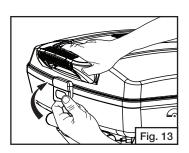




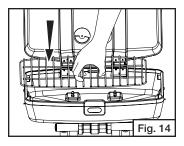


## Instructions for Use

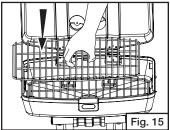
■ To open lid, unlatch handle cover and lift up. (Fig. 13)



 Place charcoal grate in base, and put charcoal on it. (Fig. 14)

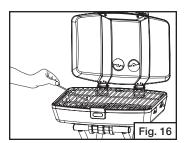


Place cooking grate. (Fig. 15)

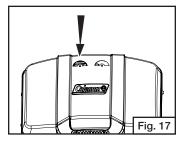


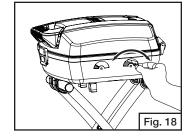
#### **Match Lighting**

Strike and place the burning long wooden match through the spaces in the grill grate. (Fig. 16)



- When there's a need to cook with lid closed, observe the food from lid vent plates. (Fig. 17)
- Adjust flame with case vent plates on both sides of the grill. (Fig. 18)



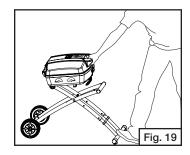


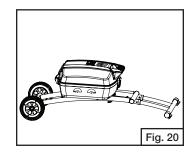
## Charcoal Ash Cleaning

## **A** CAUTION

All cleaning and maintenance should be done only when the grill is cool.

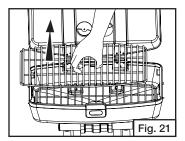
■ Place foot on towing handle, grasp lid handle and lift until stand is fully folded. (Fig. 19, and Fig. 20)

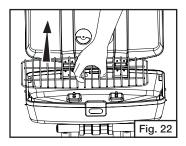




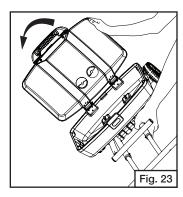
■ Remove cooking grate and charcoal grate. (Fig. 21 and Fig. 22)

**NOTE:** It is advisable to wear a glove to prevent injury or burns.





 Slant grill toward one side to empty ashes. (Fig. 23)
 NOTE: Dispose of cold ashes properly.



## **Grilling Tips and Hints**

## Safe Grill Operation

- NEVER leave cooking food unattended. Continually observing the food will help in maintaining an even temperature, conserve flame, improve the food's flavor and lessen flare-ups.
- To open the grill lid, slowly lift the handle to avoid burning in case of a grease fire flare-up.
- DO NOT expose any part of your body directly above the cooking area.

#### **Food Preparation Hints**

Your grill can cook a variety of foods. For best results, follow these instructions:

- Trim excess fat from meat and poultry. Slash any remaining fat to stop curling, but take care not to cut the meat.
- Frozen meat and poultry should be thawed prior to cooking.
- Frozen fish and vegetables will cook without thawing.
- Salt food after cooking to help prevent drying out the food.
- Brush naturally lean meats with cooking oil or margarine.
- Cook small pieces of tender foods in foil or on special delicate-food cooking grate (see the section titled "Cooking Methods").
- Apply barbecue, tomato or sugar-based sauces no sooner than the last 10 minutes of cooking.
- Turn food with tongs or a spatula; piercing food (especially meat), tends to dry it out.

## **Cooking Methods**

- The heat source is directly below the food.
- Use for browning meat or cooking hot dogs and hamburgers, but check food frequently.
- Use for skillet and stir-fry cooking, but limit the amount of oil and heat to be used.
- Cook roasts, turkey or duck on low heat. Place meat with water in a foil pan with a corrugated bottom. Replenish water as needed.

## Care, Maintenance and Cleaning

## CAUTION

All cleaning and maintenance should be done only when the grill is cool.

### **Suggested Cleaning Materials:**

- Mild dishwashing liquid detergent Hot water
- Wire brush Paper clip Nylon cleaning pad
- Soft bra'ss-bristled brush Putty knife Scraper

## **Component Cleaning:**

- COOKING GRATE: Clean cooking grate with mild soap and hot water. Remove stubborn residue with a mild cleanser or scrub brush. DO NOT use a commercial oven cleaner.
- GRILL INTERIOR: Remove grate. Scrape side with tools and remove excess grease and cooking residue.

## Moving and Storage

## Moving the grill:

- DO NOT move the grill while it is lit or hot, or with objects on the cooking surface.
- Collapse the grill before moving.

## Steps to follow before storing grill:

- Clean the grill.
- Cover the grill for protection from dust & cobwebs.
   Grill covers may be purchased from a grill dealer or manufacturer.

**985 T930 : NTTA** 

PRODUCT REGISTRATION DEPARTMENT PO BOX 2931 PICHITA, KS 67201



Please Place First-Class Stamp Here

Please do not send other correspondence to the address below.

PLEASE FOLD AND SEAL WITH TAPE. DO NOT STAPLE.

# Coleman® Grill Registration Card



## **IMPORTANT!**

COMPLETE THE ATTACHED REGISTRATION CARD AND RETURN WITHIN 10 DAYS TO RECEIVE THESE IMPORTANT BENEFITS:

► PROTECT YOUR PRODUCT:

We will keep the model number and date of purchase of your new Coleman® product on file to help you refer to this information in the event of an insurance claim such as fire or theft.

► PROMOTE BETTER PRODUCTS:

We value your input. Your responses will help us develop products designed to best meet your needs.

## CONGRATULATIONS ON YOUR NEW COLEMAN® GRILL PURCHASE!

If you have any questions about your product, please call Coleman customer service at 1-800-835-3278. For easier/faster registration, please go to the product registration section of our Coleman Web site at www.coleman.com.

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## Replacement Parts List — 9956 Series

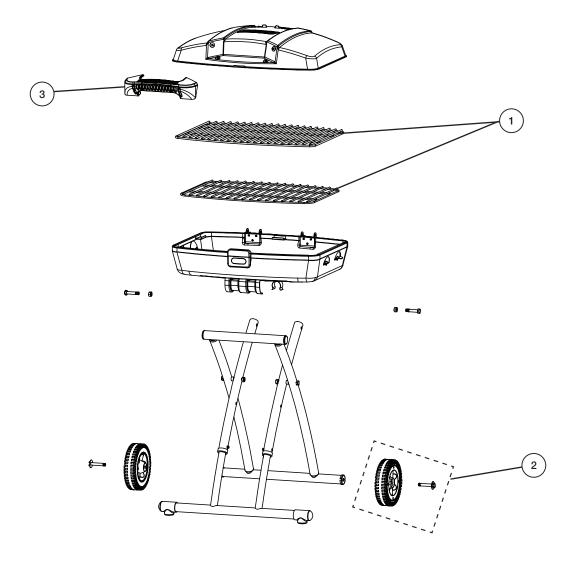
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Cooking Grate and Charcoal Grate Wheel Assy Lid Handle Assy



## **Limited One Year Warranty**

The Coleman Company, Inc. ("Coleman") warrants that for a period of one (1) year from the date of original retail purchase, this product will be free from defects in material and workmanship. Coleman, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Coleman dealers, service centers, or retail stores selling Coleman® products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

#### **What This Warranty Does Not Cover**

This warranty does not cover normal wear of parts, parts that are not genuine Coleman® parts, or damage resulting from any of the following: negligent use or misuse of the product; commercial use of the product; use contrary to the operating instructions; disassembly, repair or alteration by anyone other than Coleman or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. Warranty void if damage to the product results from the use of a part other than a genuine Coleman® part.

COLEMAN SHALL NOT BE LIABLE FOR DEFECTS THAT ARE CAUSED BY THE USE OF UNAUTHORIZED PARTS OR SERVICE. COLEMAN SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITIONS. EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE WARRANTY OR CONDITIONS. SOME STATES, PROVINCES, OR JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

#### **How to Obtain Warranty Service**

Take the product to an authorized Coleman service center. You can find the nearest authorized Coleman service center by visiting **www.coleman.com** or calling 1-800-835-3278 or TDD 1-316-832-8707 in the United States or 1-800-387-6161 in Canada. If a service center is not conveniently located, attach to the product a tag that includes your name, address, daytime telephone number and description of the problem. Include a copy of the original sales receipt. Carefully package the product and send either by courier or insured mail with shipping and insurance prepaid to:

#### For products purchased in the United States:

The Coleman Company, Inc. 3600 North Hydraulic Wichita, KS 67219 U.S.A.

#### For products purchased in Canada:

Sunbeam Corporation (Canada) Limited DBA Jarden Consumer Solutions 20B Hereford Street Brampton, ON L6Y 0M1

The costs of transporting the product to Coleman or an authorized service center for warranty service is the responsibility of the purchaser.

DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE.

If you have any questions regarding this warranty please call 1-800-835-3278 or TDD 1-316-832-8707 in the United States or 1-800-387-6161 in Canada.

#### For Warranty, Service and Parts:

Locate your model number and serial number on the label found on the grill.



The Coleman Company, Inc. • 3600 North Hydraulic • Wichita, KS 67219 U.S.A.

1-800-835-3278 • TDD: 1-316-832-8707

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