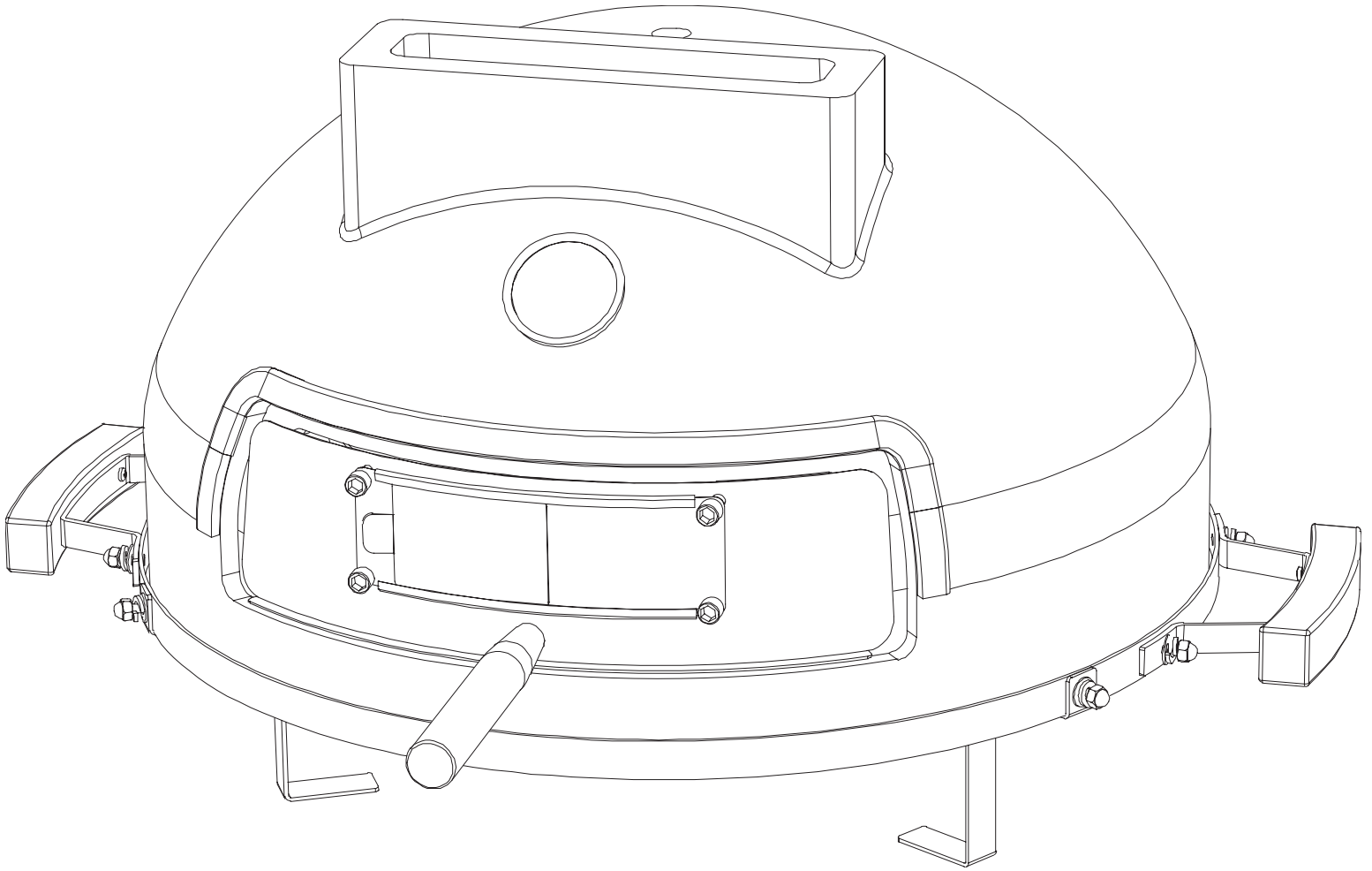


# TABLETOP CERAMIC CHARCOAL PIZZA GRILL

Model / customer number:  
SCS-CP021



## ATTACH YOUR RECEIPT HERE

Purchase Date \_\_\_\_\_



**Questions, problems, missing parts?** Contact technical support department at **657-341-0362, 8:00 a.m. - 5 p.m., PST, Monday - Friday** or visit us on-line at [www.lifsmartproducts.com](http://www.lifsmartproducts.com) or email us at [cs@scsources.com](mailto:cs@scsources.com). Please have your model number ready

Please have your model number ready

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## **WELCOME COOKING WITH YOUR KAMADO**

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Thank you for purchasing a Kamado Ceramic Grill. Once you experience this superior method of cooking we believe you will never return to gas cooking after tasting the difference!

Over many years we have continued to refine kamado ceramic cooking techniques for a variety of cooking styles. Kamado cooking locks in moisture and provides a variety of ways to infuse different tastes into your foods that turns weekend grillers into neighborhood chefs.

Our Kamado Ceramic Grill builds on this heritage with fresh aesthetics, safety and convenience features, user-friendly operation and high-quality materials to define a new industry standard and innovation.

The thick ceramic construction of our grill provides superior thermal insulation allowing you to cook regardless of the season, from the hot summer days to the cold snowy days.

Please read and understand this entire manual before attempting to assemble, operate, or install the product.

### READ ALL INSTRUCTIONS BEFORE PROCEEDING

**⚠ WARNING:** This manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.

**⚠ Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.**

#### **⚠ CARBON MONOXIDE HAZARD**

- Burning charcoal or wood chips gives off carbon monoxide, which has no odor and can cause death.
- Use only outdoors where it is well ventilated.

**WARNING!** This barbecue will become very hot. Do not move it during operation.

**WARNING!** Do not use indoors!

**WARNING!** Do not use alcohol, gasoline or other similar liquids to light or relight the barbecue.

**WARNING!** Keep children and pets away from grill at all times. Do NOT allow children to use grill. Close supervision is necessary when children or pets are in the area where grill is being used.

- Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Always use grill in accordance with all applicable local, state and federal fire codes.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Never operate grill under overhead construction such as roof coverings, carports, awnings or overhangs.
- Grill is for OUTDOOR USE ONLY.
- Maintain a minimum distance of 10 ft. (3m) from overhead construction, walls, rails or other structures.
- Keep a minimum 10 ft. (3m) clearance of all combustible materials such as wood, wood decks, dry plants, grass, brush, paper or canvas.
- Never use grill for anything other than its intended use. This grill is NOT for commercial use.
- Accessory attachments not supplied by the manufacturer are NOT recommended and may cause injury.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to assemble or safely operate grill.
- Keep a fire extinguisher accessible at all times while operating grill.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Use grill on a level, non-combustible, stable surface such as dirt, concrete, brick or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Grill MUST be on the ground. Do not place grill on tables or counters. Do NOT move grill across uneven surfaces.
- Do not use grill on wooden or flammable surfaces.
- Keep grill clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Do not leave grill unattended.
- Do NOT allow anyone to conduct activities around grill during or following its use until it has cooled.
- Never use glass, plastic or ceramic cookware in grill. Never place empty cookware in grill while in use.
- Never move grill while in use. Allow grill to cool completely (below 115°F (45°C)) before moving or storing.
- Do not store grill with hot ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Never use grill as a heater. READ CARBON MONOXIDE HAZARD.
- The grill is HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.

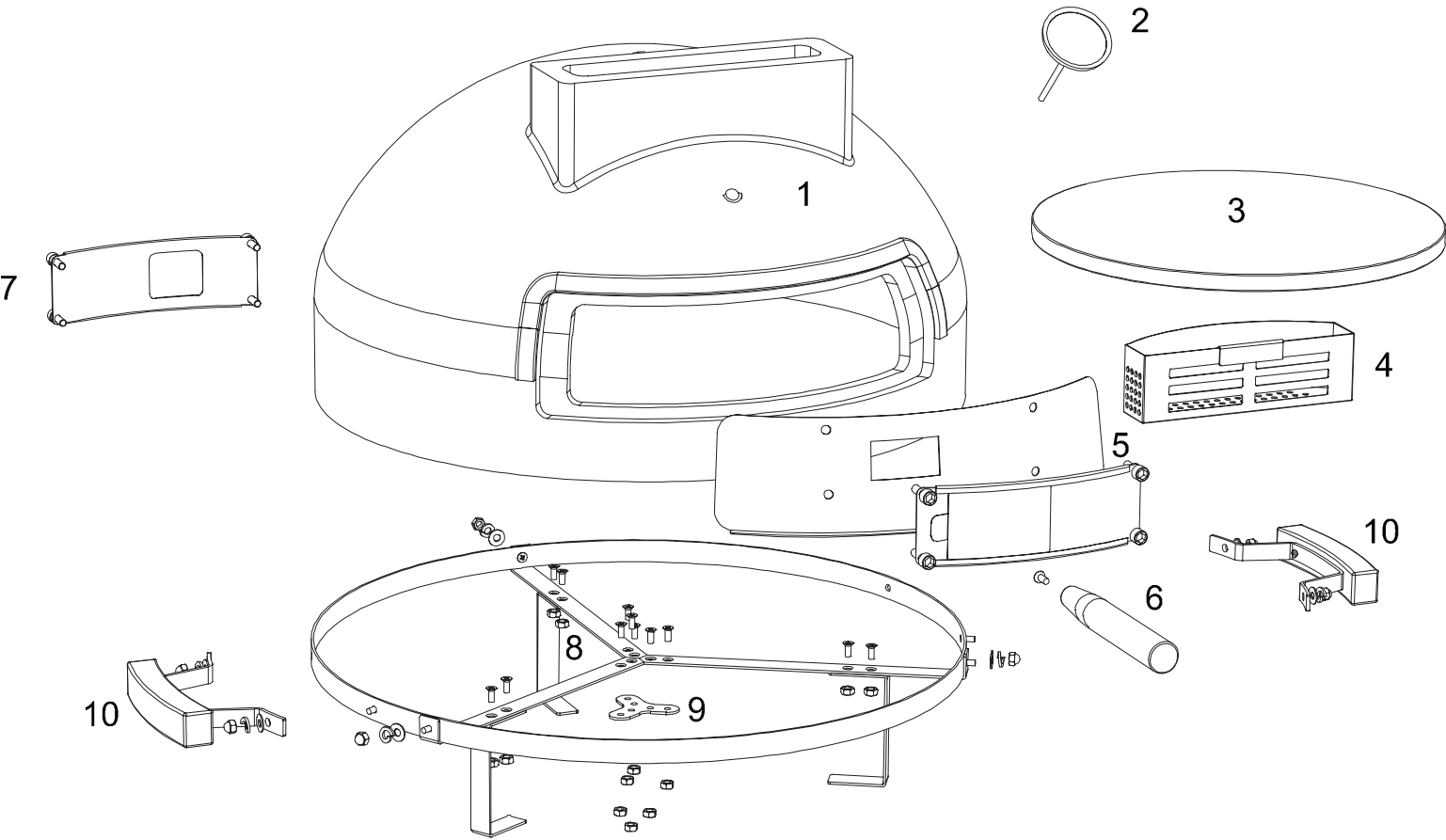
## **IMPORTANT SAFETY INFORMATION**

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- DO NOT bump or impact the grill to prevent personal harm, damage to grill or spillage/splashing of hot cooking liquid.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/mitts or long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.
- Do not touch HOT surfaces.
- Grill is HOT during use. To avoid burns, keep face and body away from vents and when opening lid. Steam and hot air are expelled during use.
- When cooking above 350°F (175°C), carefully open the grill (or burp the grill) each time you lift the grill dome to prevent flashback – a surge of white-hot heat caused by a rush of oxygen. Partially opening the lid 2-3 inches (5-8cm) and allowing heat to escape for about 5 seconds should prevent this.
- Hinges are HOT while the grill is in use and during cooling. Wear protective gloves when adjusting.
- Grill has an open flame. Keep hands, hair and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- DO NOT obstruct flow of combustion and ventilation.
- Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the grill.
- Never leave HOT coals or ashes unattended.
- Fuel should be kept red hot for at least 30 minutes prior to use.
- Do not cook before the fuel has a coating of ash.
- Do not remove ash drawer while ashes and charcoal are HOT.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy tools when adding wood or charcoal.
- Never use charcoal lighting fluid, gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode and cause injury or death.
- Never overfill charcoal grate. This can cause serious injury as well as damage to the grill.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.

## **SAVE THESE INSTRUCTIONS**

PACKAGE CONTENTS



PART	DESCRIPTION	QUANTITY
1	Ceramic Oven Body	1
2	Thermometer (pre-assembled to grill body)	1
3	Pizza Stone	1
4	Charcoal Basket	1
5	Front Door and Vent (pre-assembled)	1
6	Front Door Handle	1
7	Back Vent (pre-assembled to grill body)	1
8	Stand and Leg Assembly	1
9	Y-Leg Connector	4
10	Handles	1

## ASSEMBLY INSTRUCTIONS

1. Assemble the stand legs (#8) by aligning and securing with the screws provided to the Y-Leg connector (#9). Align the assembled legs to the ring stand.

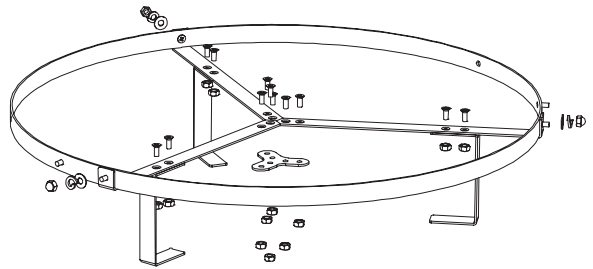
**Note:** While assembling, do not tighten until all adjustments of the cart have been made.

2. Install the handles (#10) onto the assembled ring cart using the provided screws.

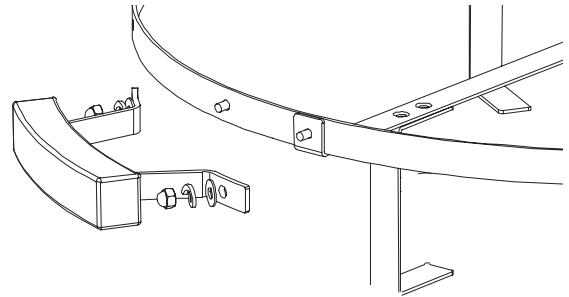
3. Attach the front door handle (#6) to the front door vent (#5) by using the provided screw.

4. Place the grill body (#1 on the assembled cart stand)

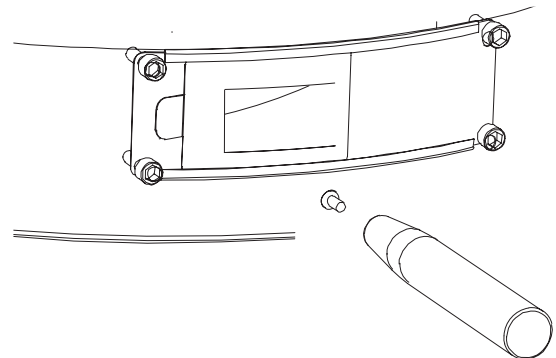
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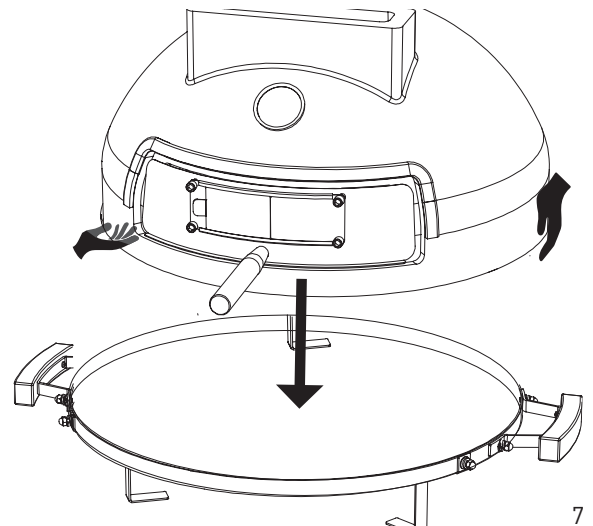
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**QUICK START GUIDE**

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Only use premium hardwood lump charcoal to fuel your fire. Combustible liquids like starter fluid, etc. will leave undesired flavors, damage your grill and create a fire hazard as they can absorb into the ceramic.

**STARTING UP**

- 1. Add charcoal to the charcoal basket.
- 2. Ignite the lump charcoal using a charcoal starter
- 3. Once the briquetts are igniteed insert the basket to the very back of oven and insert the door closed.
- 4. Open the bottom vent fully to allow airflow into the oven for 5 minutes..
- 5. Begin closing the vent when the temperature is within 50°F (10°C) of your target.

**MAINTAINING TEMPERATURE**

To lower the temperature, decrease the airflow through the grill by closing the vent. To raise the temperature open the vent to allow more airflow. Adjustments to the vent are not immediate—allow 10–15 minutes for a vent change to take effect. Because your kamado retains heat so well, it can take some time to fully heat. Give your grill 20–40 minutes to stabilize the temp before you start cooking.

**COOLING DOWN YOUR KAMADO**

- 1. When finished cooking, close the vent completely.
- 2. Do not cover the grill until the dome is cool to the touch.
- 3. It may take up to 24 hours for your grill to completely cool.

CAUTION	
LIQUIDS	Do not spill liquids inside or on the grill while it is hot.
SPARKS	Be aware of sparks and embers when using the grill on a wooden deck.
DURING OPERATION	Do not leave your grill unattended with the grill dome open.



## CLEANING AND CARE

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Keep your grill covered from elemental weather, utilizing the grill cover and keeping out of rain. Light cracked porcelain calling crazing is natural and will occur on your ceramic. This will not affect the performance of your grill.

**SELF-CLEANING PROCEDURE:** Like a self cleaning oven, you can effectively burn off stuck on food particles and debris inside the kamado.

1. Add charcoal and light it.
2. Open the air vent fully and let the temperature inside the grill rise to 600°F (315°C).
3. Hold the temperature at around 600°F (315°C) for 15-20 minutes.
4. Close the vent fully and wait another 15-20 minutes.

This process will burn off any unwanted residue from the inside of your grill. Before cooking again, brush the surface with a standard grill brush. Use a soft bristle brush on the ceramics to remove any residue. Y\

Once or twice a year, you should do a more thorough cleaning of the inside of the grill. Remove any residual ash or debris that has collected between the grill body and the internal components. Use a plastic bristle brush to clean the inside ceramic surface and scoop or vacuum debris from the back sides of the grill before replacing the internal components.

## ONE-YEAR LIMITED WARRANTY

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The manufacturer warrants this product against defects in materials and workmanship on functional parts, for a period of 1 year from the original date of purchase. Your sales receipt showing the date of purchase of the product is your proof of purchase. Keep it in a safe place for future reference. This warranty is subject to personal use only, commercial or rental applications will not be covered.

This product is made with the highest quality materials and is warranted to be free from defects in materials and workmanship at the time of purchase. This limited warranty applies to products manufactured or distributed by the manufacturer, are delivered in the continental United States and extends to the original purchaser, or gift recipient. This warranty becomes valid at the time of purchase and terminates either by the specified time frame listed above and/or owner transfer. Any refunds or monetary compensations must be claimed through the place of purchase (retailer), and not through the manufacturer. Any extended warranties (warranties that cover above and beyond this manufacturer warranty) that are sold through a retailer or third party, are not directly correlated with this products' limited warranty, and may be redirected to said retailer or third party for coverage.

This warranty extends through the manufacturer of the product, and covers functional parts only. Cosmetics are not covered, unless unequivocally determined it is a workmanship defect. Shipping damage should be addressed with the shipping company, retailer, or place of purchase, not the manufacturer unless the manufacturer was the direct shipper.

The manufacturer's sole obligation under this warranty shall be limited to furnishing the original purchaser replacement parts for units deemed repairable by the supplier's warranty department. The purchaser is responsible for insuring any parts shipped or returned, if desired. The purchaser is responsible to prepay any shipping charges (both ways) including, but not limited to taxes and duties. All exchanged parts and products replaced under this warranty will become the property of manufacturer. The manufacturer reserves the right to change manufacturers of replacement parts or products for use, in order to cover any existing warranty.

The purchaser may be asked to provide the supplier with proof of purchase documents (including the date of purchase) if requested. Any evidence of alteration, erasing, or forgery of proof of purchase documents will be just cause to VOID this limited warranty. Products, in which the serial number has been defaced or removed are not eligible for warranty coverage.

This warranty does not apply if the unit has been subject to negligence, fabrication, misuse, abuse, or repairs, alteration by non-manufacturer authorized personnel, inappropriate installations, or any case beyond the control of the manufacturer. Examples of warranty invalidation may also include, but are not limited to:

- All warranty coverage excludes paint loss, discoloration or surface rusting, fractures, or hair-line cracks which are either expendable parts that can wear out from normal use (wear and tear / weathering) within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.
- Pet/consumer accidents
- Purchases from dealers unauthorized by the manufacturer (Authorization in writing)

The manufacturer takes every precaution to utilize materials that retard rust including the use of high temperature paint where advisable. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond our control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect paint and metal coatings. For these reasons, the limited warranties DO NOT COVER RUST OR OXIDATION."

The manufacturer shall not be liable for any loss due to use (or misuse) of incidental or consequential costs, expense or damages without irrefutable foundations. Under no circumstances shall the manufacturer or any of its representatives be held liable for injury to any person or damage to any property, however arising. Any implied warranty shall have duration equal of the applicable warranty stated above. Specifications are subject to change without notice or obligation.

This limited warranty gives the original purchaser specific legal rights. Other rights may vary from state to state.



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