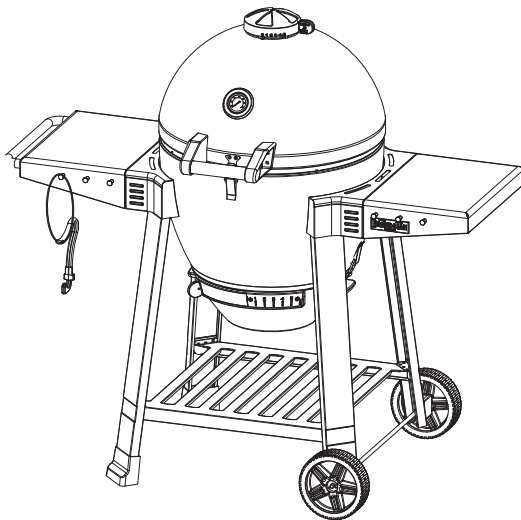


Owner's Manual



Model: BC2550A0
SKU:2591064

Rodeo Kamado Charcoal Grill



Read this Owner's manual carefully and be sure your grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious injury and/or property damage.

Important: Keep this Owner's Manual for convenient reference and for part replacement.

For Outdoor Use Only

Manufactured in China for:

China Window Industry Co., Ltd

If you have any questions or problems, you can contact our customer service at

949-229-8927 ext 102 / 855-200-8445 ext 102

service@brandmangrill.com



WARNING

CALIFORNIA PROPOSITION 65 WARNING:

- (a) The burning of Charcoal cooking fuel generates some by products which are on the list of substances known by the State of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with Charcoal.
- (b) Handling the brass material on this product exposes you to lead, a chemical known to the State of California to cause cancer and birth defects or other reproductive harm. Wash hands after handling.
- (c) This product contains chemicals, including lead and compounds, known by the State of California to cause cancer, reproductive harm, or other birth defects.
- (d) **Wash your hands after using this product.**

For more information go to: www.P65Warnings.ca.gov

IMPORTANT HEALTH & SAFETY INFORMATION

FOR OUTDOOR USE ONLY! DO NOT USE INDOORS!

- Please read these instructions carefully prior to assembly and use.
- Failure to follow these instructions could lead to serious injury and/or significant damage to property.
- Do not light the barbeque if there is any doubt over the correct assembly, ignition or cooking of the unit.
- These instructions should be retained for future reference.
- The barbeque must have a minimum side clearance and back clearance from any combustible material of at least 40 inches. Additionally there must be a clearance of at least 78 inches above the cooking surface of the barbeque.
- Flammable materials and liquids must be stored well away from the barbeque.
- Aerosols must not be used near the barbeque.
- The barbeque should not be moved when lit or hot.
- A lit barbeque should be attended at all times.
- Avoid dousing the barbeque with water.
- Always allow the barbeque to completely cool down before covering.
- For safety reasons it is advisable to keep a fire extinguisher and fire blanket close to hand.
- Unsupervised children, elderly and infirm should not be allowed close to the barbeque during pre-heat, cooking, burn off or cooling down of the unit.
- Please dispose of all polythene packing and plastic bags carefully and keep out of the reach of children.

SETTING UP THE BARBECUE

THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION

POSITIONING

- Please make sure that the barbecue is NOT positioned underneath any combustible material or surface.
- There **MUST** be a clearance of at least 10 inches from the sides of the barbecue to any combustible materials or surfaces. There must also be a clearance of at least 59 inches above the cooking surfaces to any combustible surface, and 20 inches clearance at the back.
- Flammable materials of any description **MUST** be kept well away from the barbecue
- The barbecue must be positioned to avoid walkways, gangways and general pedestrian access.
- The nature of a barbecue is such that many of the surfaces are hot to touch, the positioning of the barbecue should take into consideration the possibility of accidental hand or body contact.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
SEE EXAMPLE 1
- Within a partial enclosure that includes an overhead cover and no more than two walls.
SEE EXAMPLE 2 & 3
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply-
 - at least 25% of the total wall area is completely open; and
 - at least 30% of the remaining wall area is open and unrestricted
SEE EXAMPLE 4 & 5
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted

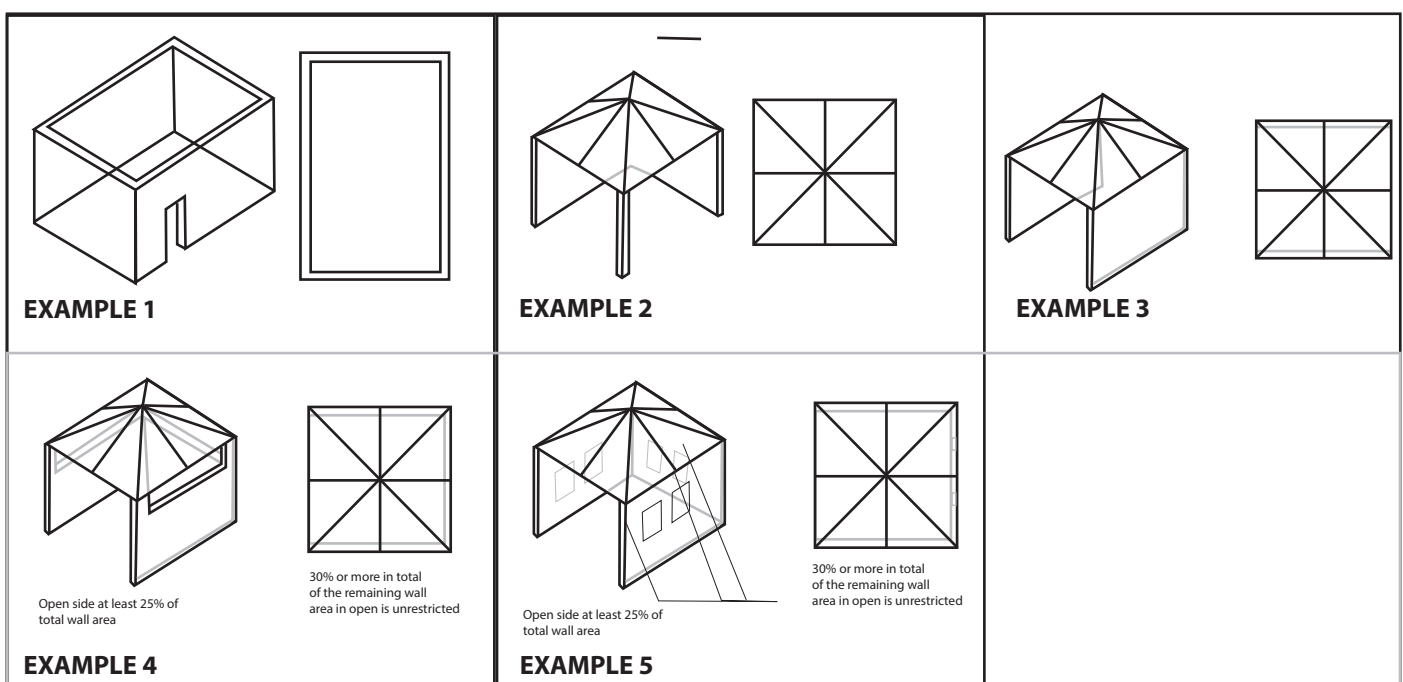
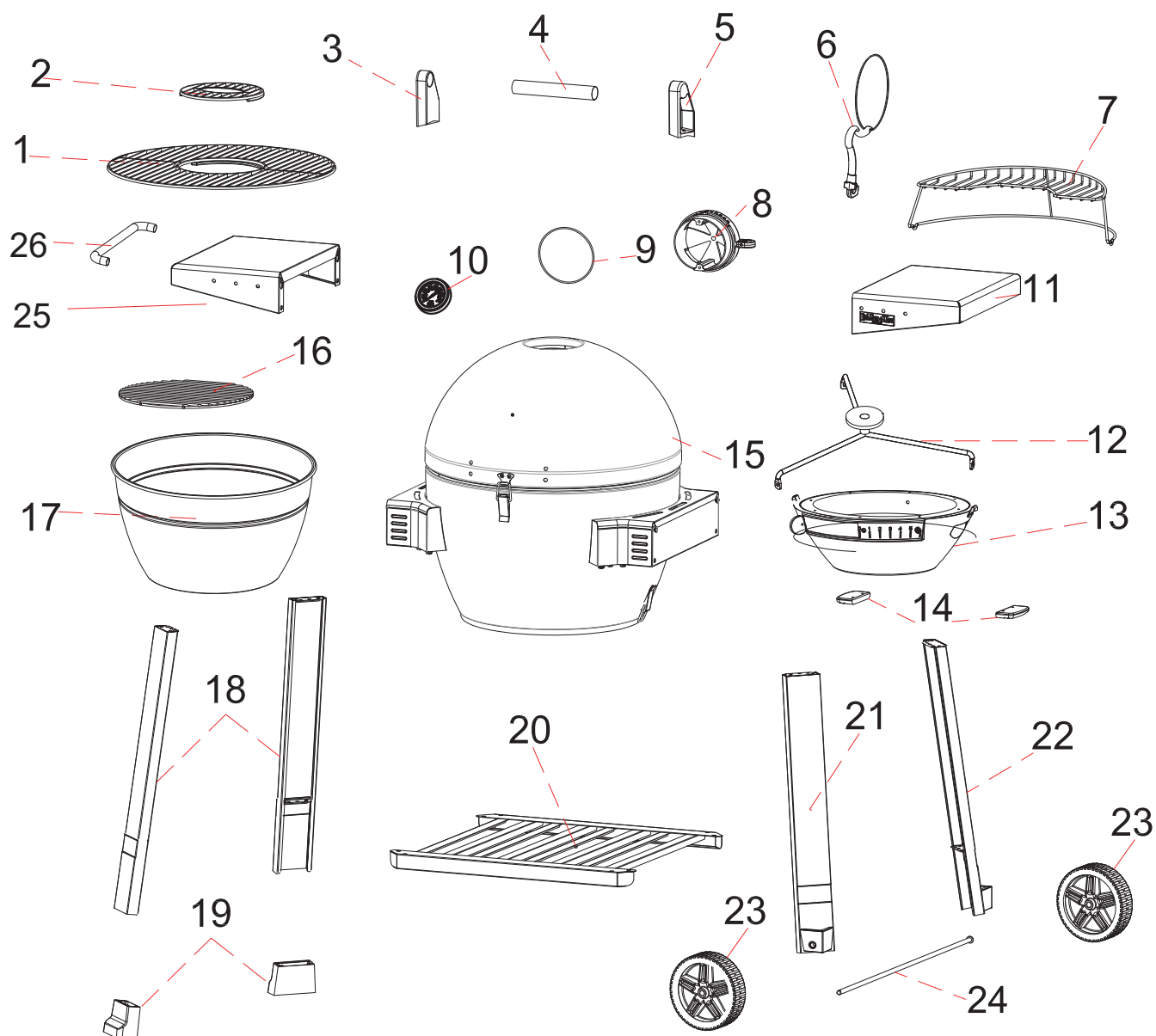


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Parts Diagram

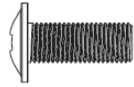


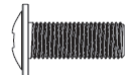





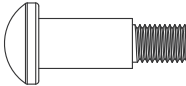


Parts List

Part#	Description	QTY
1	Cooking Grid Outer	1PC
2	Cooking Grid Inner	1PC
3	Handle Bracket - Left	1PC
4	Hood Handle	1PC
5	Handle Bracket - Right	1PC
6	Cooking Grid Lifter	1PC
7	Warming Rack	1PC
8	Damper	1PC
9	Damper O-ring Seal	1PC
10	Temperature Gauge	1PC
11	Right Shelf	1PC
12	Ash Pan Support	1PC
13	Ash Pan Assembly	1PC

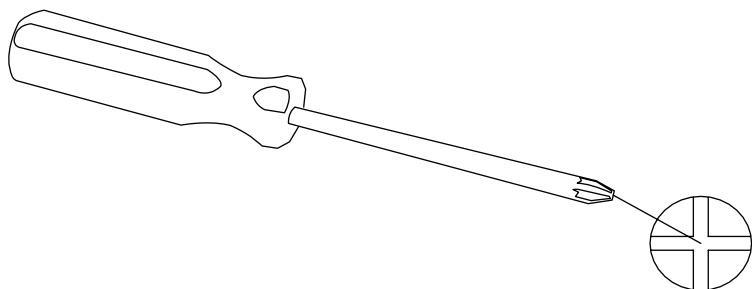
Part#	Description	QTY
14	Ash Pan Handle	2PCS
15	Body Assembly	1PC
16	Charcoal Grid	1PC
17	Fire Bowl	1PC
18	Left Leg	2PCS
19	Foot	2PCS
20	Bottom Shelf	1PC
21	Right Leg - Front	1PC
22	Right Leg - Back	1PC
23	Wheel	2PCS
24	Axle	1PC
25	Left Shelf	1PC
26	Side handle	1PC

Hardware

Part#	Description	Picture	QTY
A	Bolt (M6 x 16mm)		26PCS
B	Spacer		2PCS
C	Bolt (M4 x 12mm)		3PCS
D	Bolt (M5 x 16mm)		4PCS
E	Spring Washer		26PCS
F	Flat Washer		26PCS
G	Fibre Washer		2PCS
H	R Pin		1PC
I	Bolt (M6 x20mm)		4PCS
J	Tool Hook		6PCS

Tools Required for Assembly

Philips Head Screwdriver (not included)

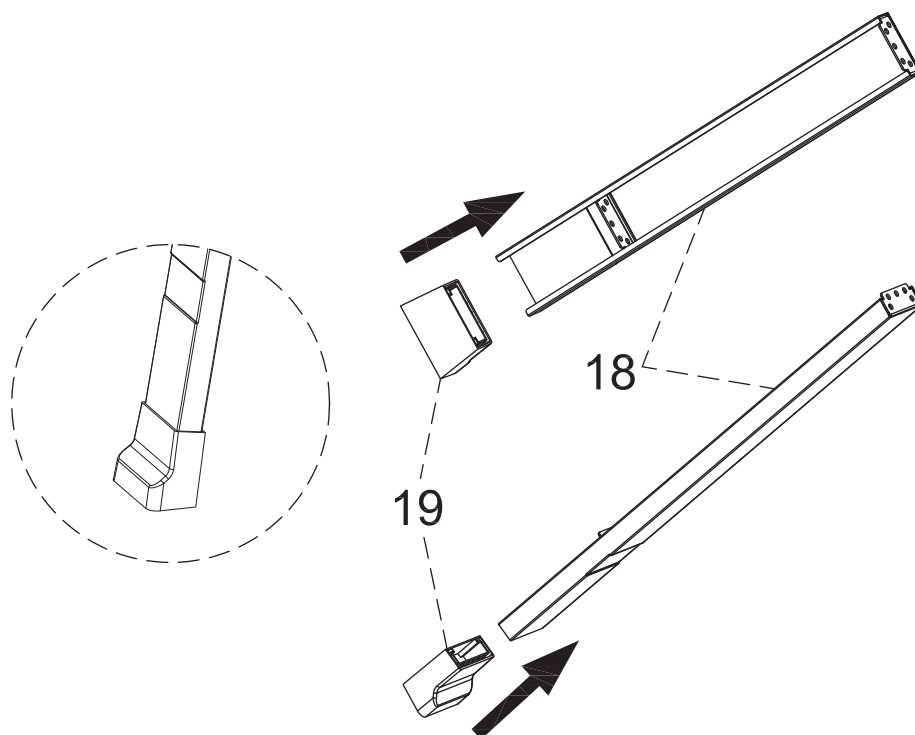


Step 1

- Fit the Feet (#19) to the Left Legs (#18) as shown below.

Parts Required:

- Left Leg (#18) x 2
- Foot (#19) x 2

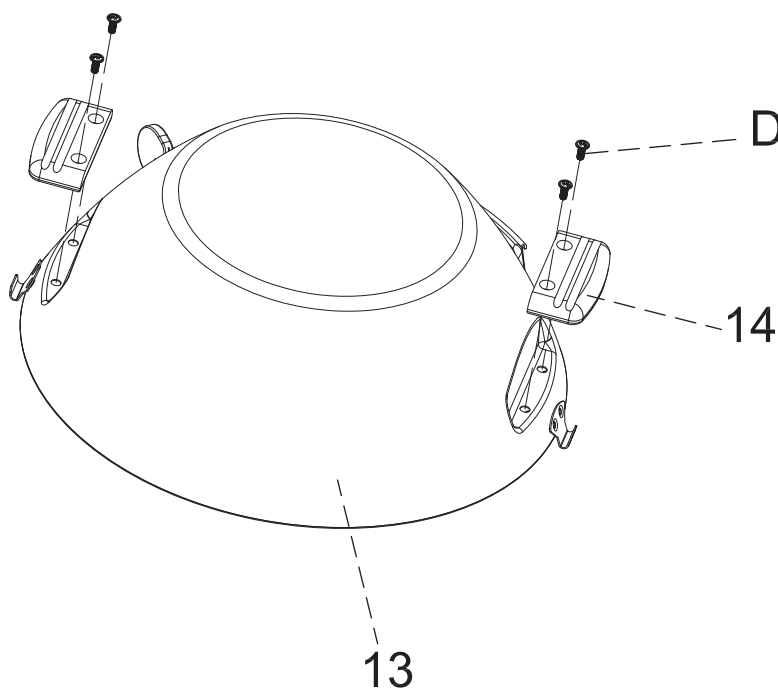


Step 2

- Install 2 Ash Pan Handles (#14) onto the Ash Pan Assembly (#13).
- Secure each Ash Pan Handle (#14) with 2 bolts (#D).

Parts Required:

- Ash Pan Handle (#14) x 2
- Ash Pan Assembly (#13) x 1
- Bolt (M5 x 16mm) (#D) x 4

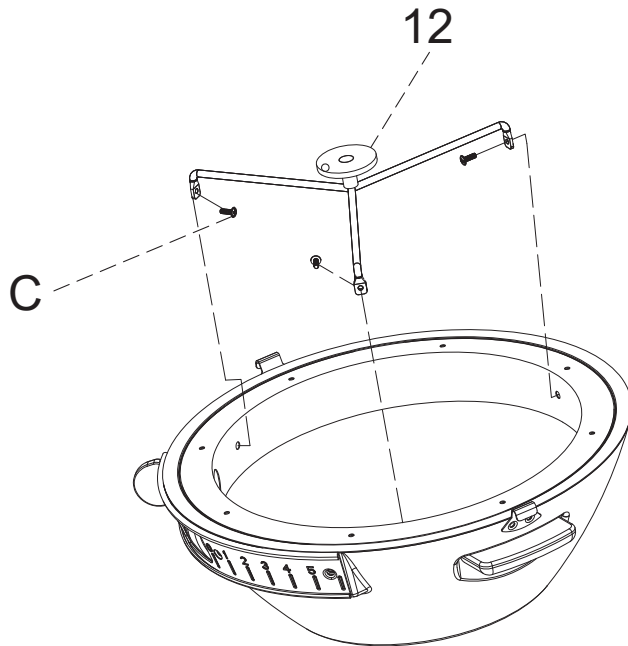


Step 3

Parts Required:

- Ash Pan Support (#12) x 1
- Bolt (M4 x 12mm) (#C) x 3

- Attach the Ash Pan Support (#12) onto the Ash Pan Assembly and secure it with 3 bolts (#C).

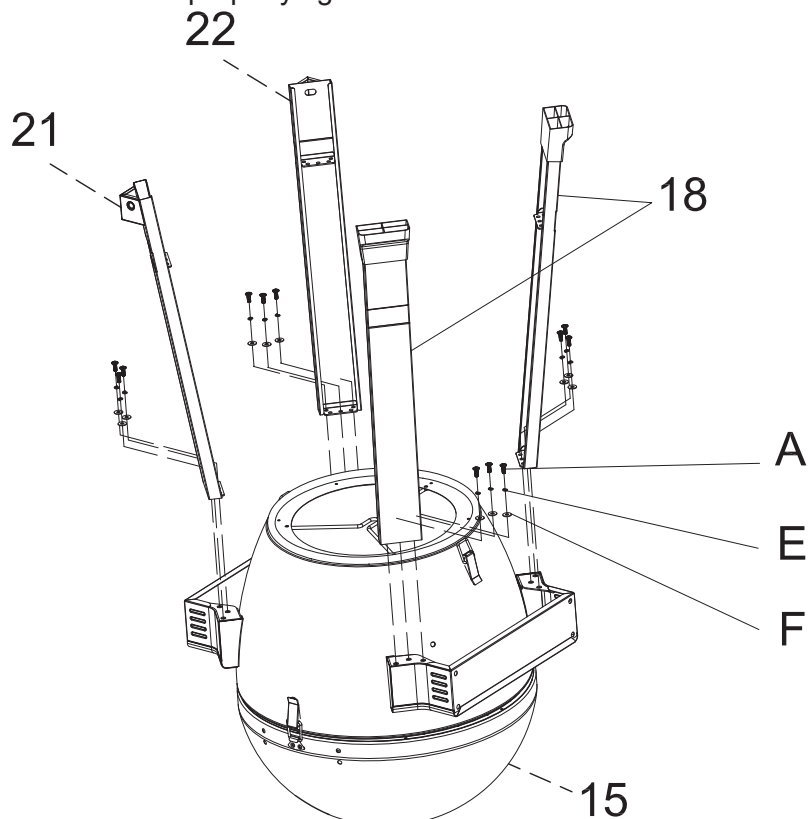


Step 4

Parts Required:

- Left Leg (#18) x 2
- Right Leg - Front (#21) x 1
- Right Leg - Back (#22) x 1
- Body Assembly (#15) x 1
- Flat Washers (#F) x 12
- Spring Washers (#E) x 12
- Bolts (M6 x 16mm) (#A) x 12

- Clip on the hood and put the Body Assembly (#15) upside down on a soft surface to avoid scratching, please ensure the body assembly stands stably.
- Turn the grill upside down to make attaching the legs easier.
- Attach two prepared Left Legs (#18) from step 1 onto the left of the Body Assembly (#15) each with 3 pcs Flat Washers (#F), 3 pcs Spring Washers (#E) and 3 pcs bolts (#A).
- Repeat the same procedure on the right side of the Body Assembly (#A) with Right Leg - Front (#21) and Right Leg - Back (#22).
- Ensure all bolts are properly tightened.

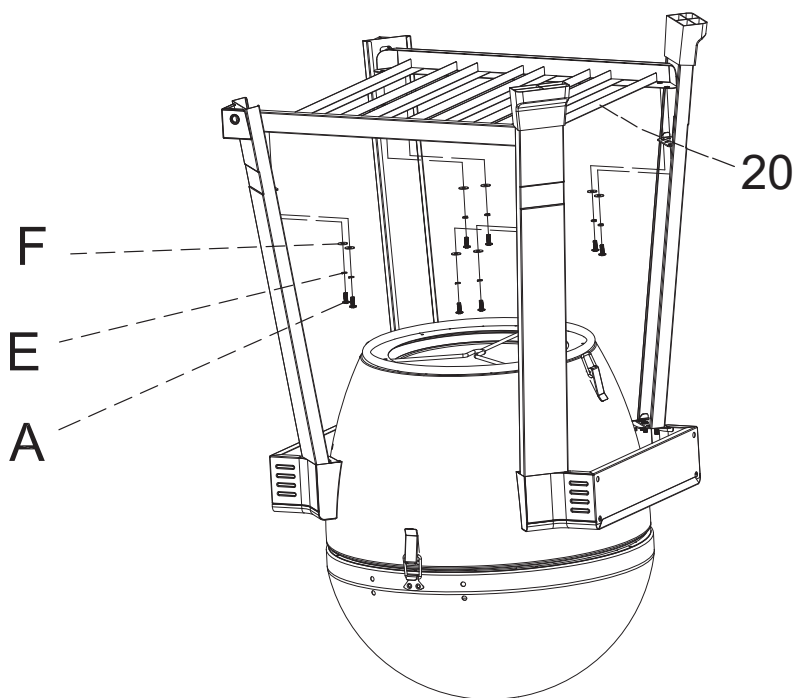


Step 5

- Attach the Bottom Shelf (#20) onto the legs and secure it on each corner with 2 flat washers (#F), 2 spring washers (#E) and 2 bolts (#A).

Parts Required:

- Bottom Shelf (#20) x 1
- Flat Washers (#F) x 8
- Spring Washers (#E) x 8
- Bolts (M6 x 16mm) (#A) x 8

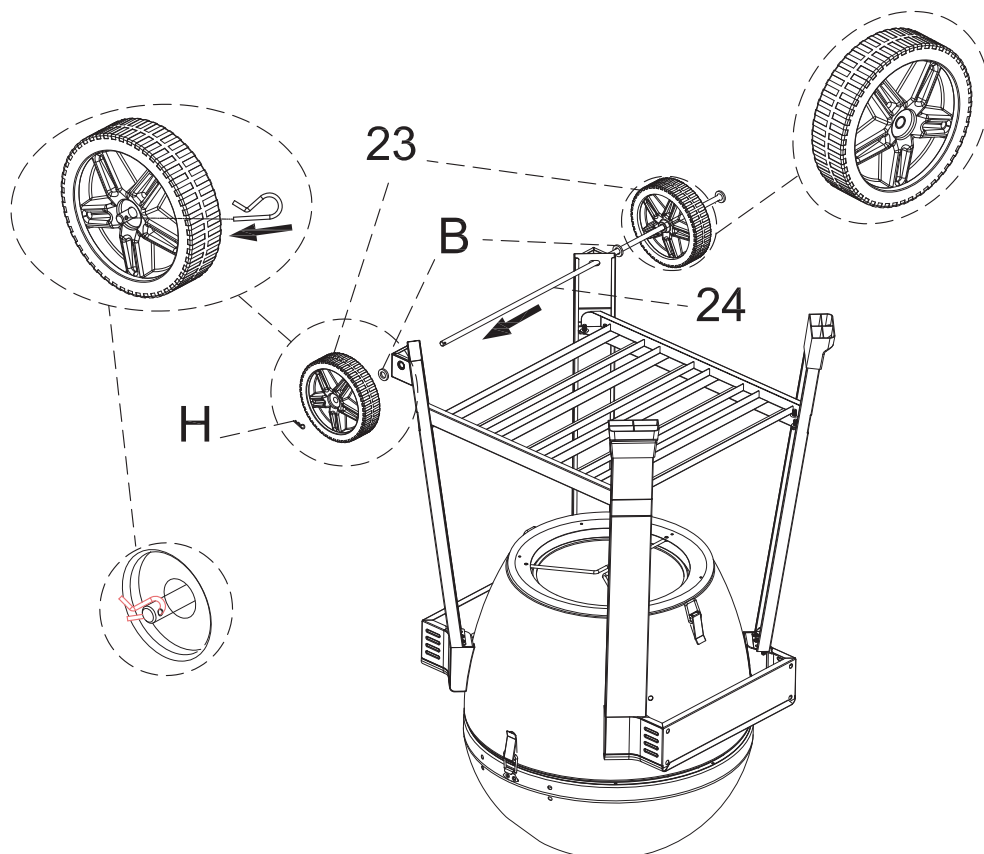


Step 6

- Insert Axle (#24) through the Wheels (#23), Spacers (#B) and Right Legs.
- After attaching both wheels and the axle to the right legs, secure it with the R Pin (#H) on the end of the axle as shown below.

Parts Required:

- Axle (#24) x 1
- Wheel (#23) x 2
- Spacer (#B) x 2
- R Pin (#H) x 1



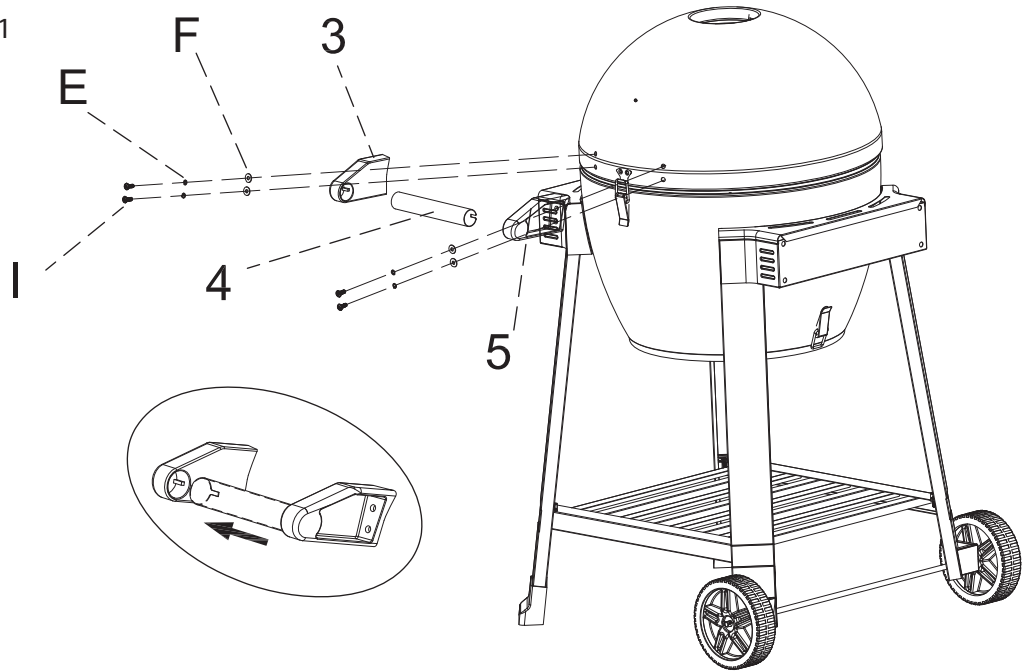
Assembly Steps

Step 7

Parts Required:

- Handle Bracket - Left (#3) x 1
- Hood Handle (#4) x 1
- Handle Bracket - Right (#5) x 1
- Flat Washers (#F) x 4
- Spring Washers (#E) x 4
- Bolts (M6 x 20mm) (#I) x 4

- Stand the assembly upright with help from an additional person.
- Align the Hood Handle (#4) with Handle Bracket - Left (#3) and Handle Bracket - Right (#5) as shown.
- Secure it to the 4 pre-drilled holes on the hood with 2 flat washers (#F), 2 spring washers (#E) and 2 bolts (#I) on each handle bracket.
- Ensure all screws are properly tightened.

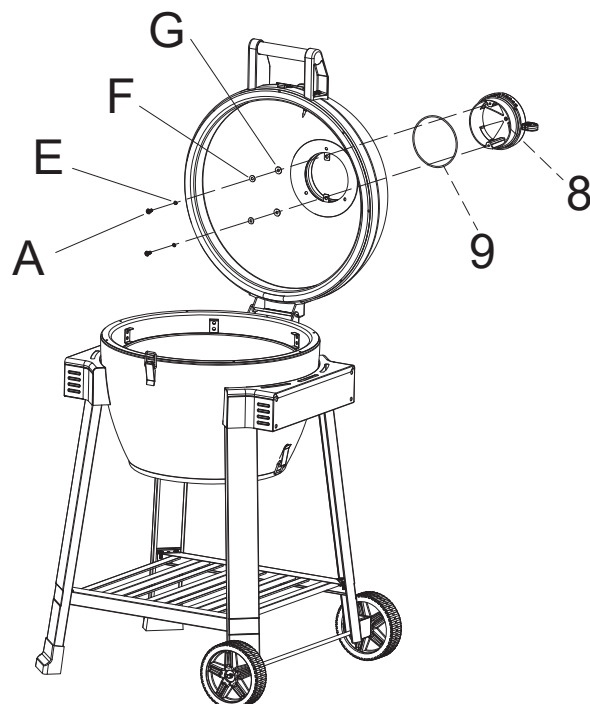


Step 8

Parts Required:

- Damper (#8) x 1
- Damper O-Ring Seal (#9) x 1
- Fibre Washers (#G) x 2
- Flat Washers (#F) x 2
- Spring Washers (#E) x 2
- Bolts (M6 x 16mm) (#A) x 2

- Open the hood and attach the Damper (#8) and Damper O-Ring Seal (#9) on to the hood.
- Secure from inside with 2 Fibre Washers (#G), 2 Flat Washers (#F), 2 Spring Washers (#E) and 2 Bolts (#A).

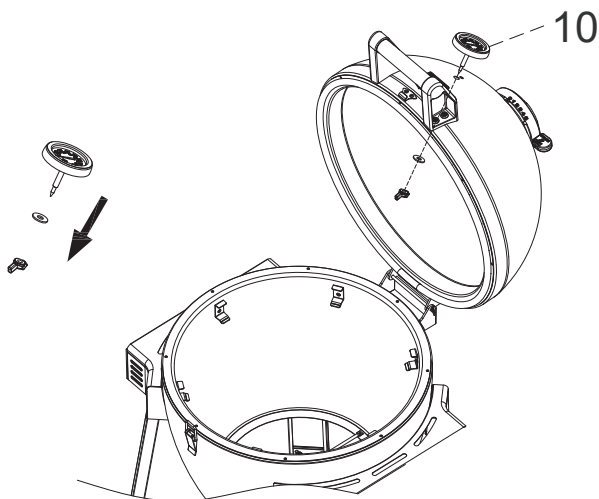


Step 9

- Unscrew the pre-installed wing nut and washer on Temperature Gauge (#10).
- Secure Temperature Gauge (#10) to the hood as shown.

Parts Required:

- Temperature Gauge(#10) x 1

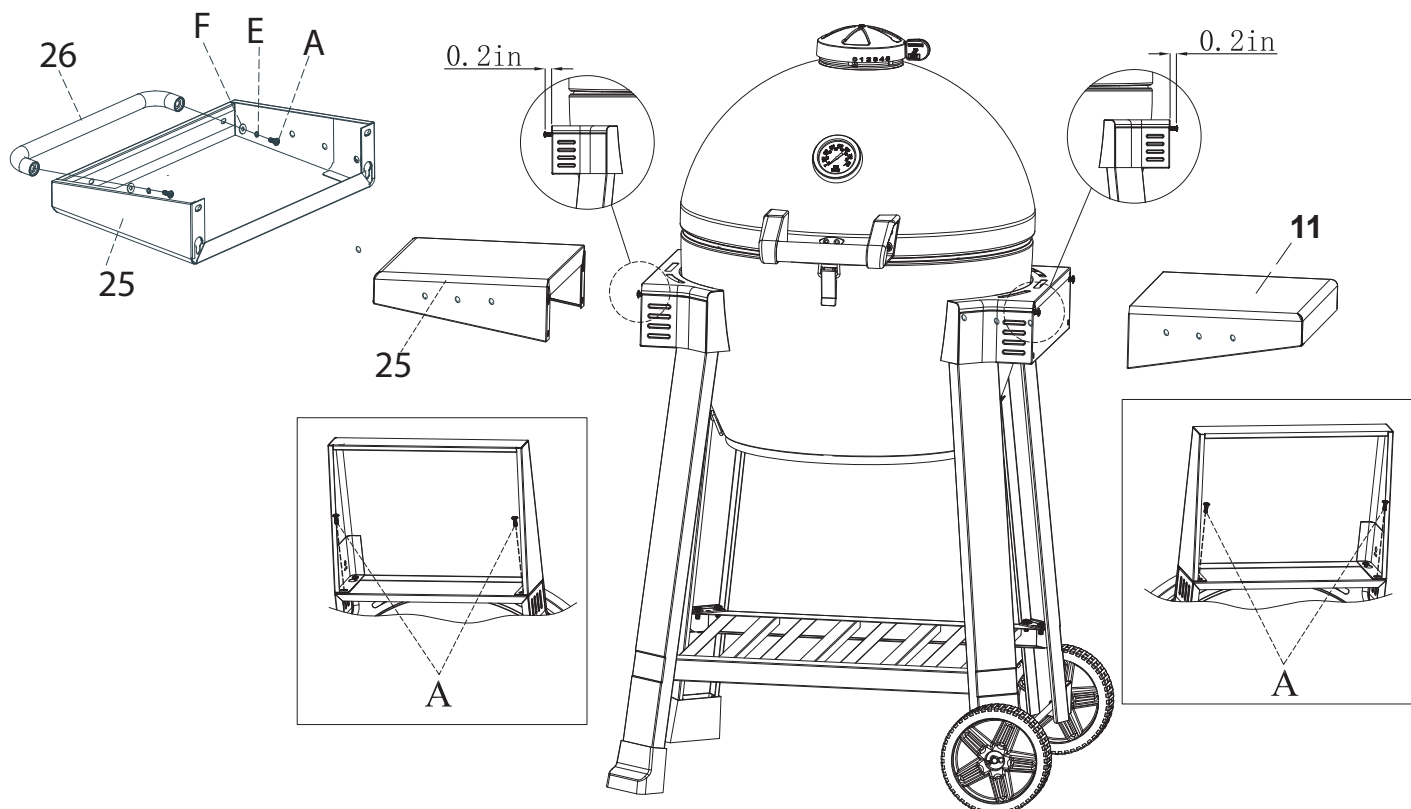


Step 10

Parts Required:

- Side Shelves #25 and #11
- Bolts (M6 x 16mm) (#A) x 6
- Spring Washer (#E) x 2
- Handle (#26)
- Washer (#F) x 2

- Attach handle (#26) to left shelf(#25).
- Loosen the two pre-installed bolts (#A) on the top left side of the barbecue body, and allow 0.2in bolt length to extend. Hang the left shelf(#11) on the extended bolts, and then tighten the bolts.
- Secure the side shelf with 2 more bolts (#A) from the underside.
- Repeat the procedure for the other on the right side.
- Ensure all the bolts are tightened.



Step 11

Parts Required:

- Fire Bowl (#17) x 1
- Charcoal Grid (#16) x 1

- With the BBQ hood open, insert the Fire Bowl (#17) and the Charcoal Grid (#16) as shown below.

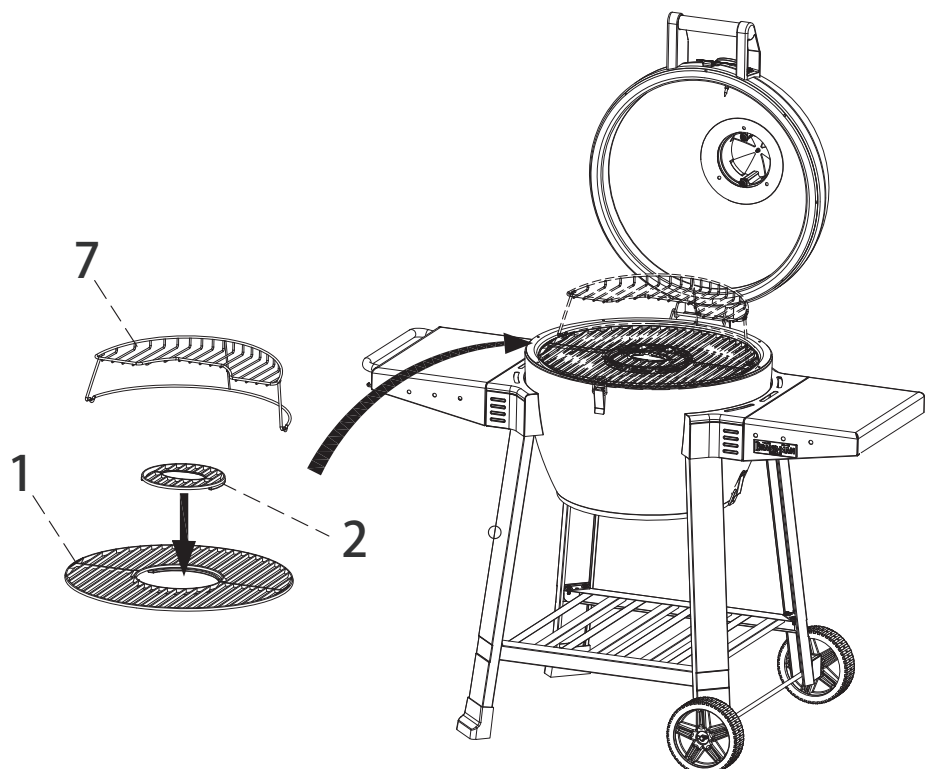


Step 12

Parts Required:

- Cooking Grid Outer (#1) x 1
- Cooking Grid Inner (#2) x 1
- Warming Rack (#7) x 1

- Place the Cooking Grid Outer (#1) and the Cooking Grid Inner (#2) into the firebox.
- Then place the Warming Rack (#7) onto the back of the firebox on top of the cooking grids.

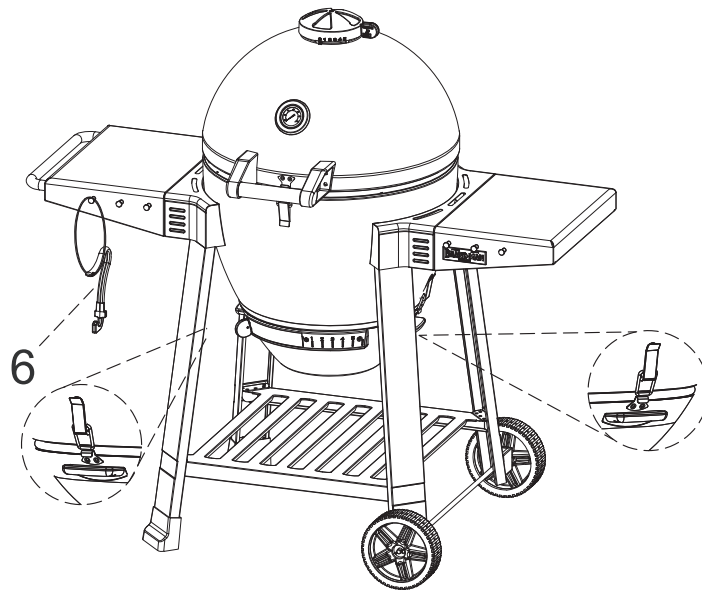
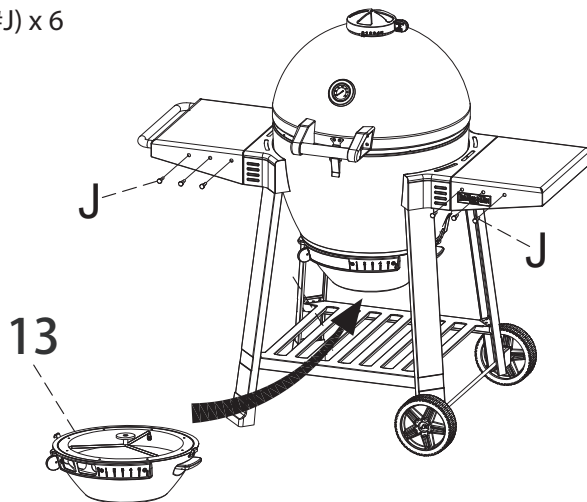


Step 13

- Hang the Grid Lifter (#6) on the hook of side shelves for convenience.
- Attach the Ash Pan (#13) onto the bottom part of the firebox and secure it with the two locking clips at the sides as shown below.
- Assembly is complete.

Parts Required:

- Grid Lifter (#6) x 1
- Ash Pan (#13) x 1
- Tool Hook (#J) x 6



Operating Instructions

CAUTION: Never use charcoal that has been pre-treated with lighter fluid .

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on the grill for the first time, by operating the grill for at least 15 minutes. This will "heat clean" the internal parts and dissipate odors.

Lighting Instructions

CAUTION: Set the BBQ up on a hard non-combustible level surface.

CAUTION: Keep the outdoor cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

CAUTION: Check to make sure the air vents are free of debris and ash before using the grill.

CAUTION: DO NOT use lighting fluid, gas or other combustible liquids to ignite the charcoal. Liquid chemicals are fire and explosion hazard and they will cause an undesirable taste to food.

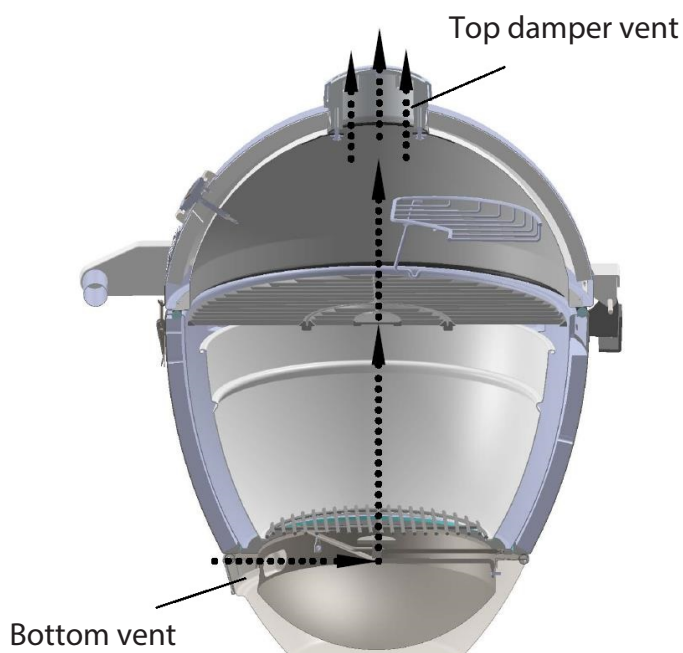
CAUTION: DO NOT use "Instant Light" briquettes. This will cause the same undesirable taste.

1. Remove the cooking grids.
2. Place about 1 to 2kgs of charcoal on the charcoal grid. Pile charcoal in a pyramid shape.
3. Open bottom vent fully and leave the hood open.
4. Ignite charcoal as instructed on charcoal packaging.
5. When the charcoal is fully lit, arrange coals with long handled tongs per "Direct Cooking" or "Indirect Cooking" section.
6. Fit the cooking grids in place.
7. Close the hood and adjust airflow until the desired temperature is reached.
8. Pre-heat for 10 to 15 minutes prior to cooking. Do not cook before the fuel has a coating of ash.

Note: A charcoal starter chimney is a helpful alternative for lighting.

Controlling the Temperature

1. With the Charcoal fully lit and hood closed, make sure the bottom vent is fully open.
2. Open the top damper vent fully and monitor the temperature until it reaches your desired temperature.
3. Close the top damper vent half way, wait 5 minutes and check the temperature.
4. Adjusting the top damper vent by either closing it more (lower temperature) or opening it more (higher temperature).
5. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top damper vent in very small increments and wait 1 - 2 minutes.



Operating Instructions (Continue)

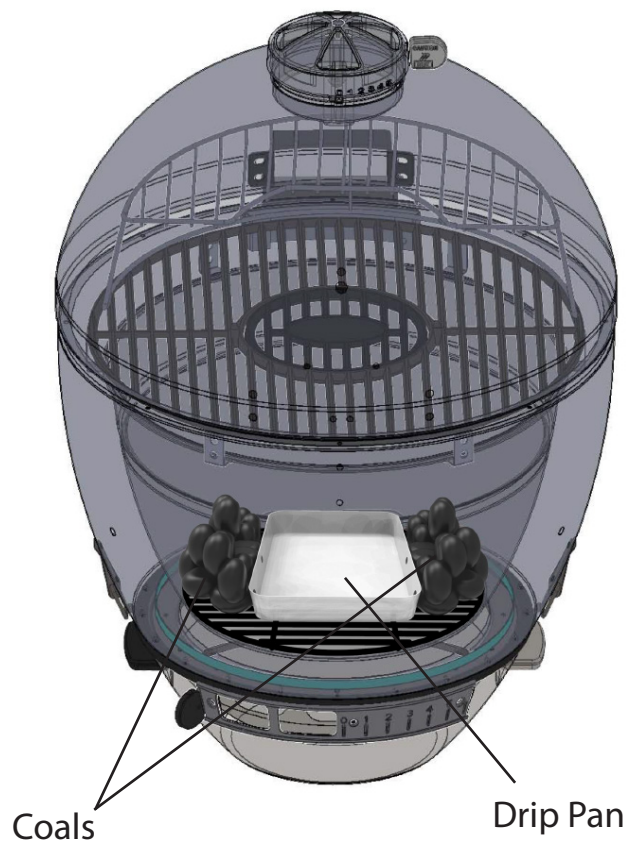
Direct Cooking / Fast Cooking

It is usually easier to achieve the higher desired temperatures by keeping the lower vent fully open and only adjusting the top damper vent.

1. Remove the cooking grids.
2. Load and Light charcoal per "Lighting Instructions" section.
3. While wearing protective gloves, carefully spread hot coals evenly across charcoal grid with long handle tongs.
(Please refer to the picture 'Direct Cooking' for how to set the coals)
4. While wearing protective gloves, replace cooking grid and allow grill to preheat.
5. Make sure the bottom vent is fully open. Open the top damper vent and monitor the temperature until it reaches your desired temperature.
6. Close the top damper vent half way, wait 5 minutes and check the temperature.
7. Adjust the top damper vent by either closing it more (lower temperature) or opening it more (higher temperature).
8. Once the desired temperature is achieved, set your food in place on the cooking grill. You can grill extra food on the warming rack. Close the hood and start cooking.
9. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top damper vent in very small increments, wait 1-2 minutes and re-adjust if necessary.
10. Use a meat probe thermometer to take the guesswork out of knowing when your food is done.



Direct Cooking



Indirect Cooking

Operating Instructions (Continue)

Indirect Cooking / Slow Cooking

The best way to achieve the lower required temperatures is by almost closing the lower vent. Adjust the top damper vent to control the airflow.

1. Remove the cooking grids.
2. Load and light charcoal per "Lighting Instructions" section.
Note: Take care not to use too much charcoal.
3. While wearing protective gloves, carefully spread hot coals at the periphery or half of charcoal grid with long handle tongs and set a drip pan into place on the charcoal grid.
(Please refer to the picture 'Indirect Cooking' for how to set the coals)
4. While wearing protective gloves, replace cooking grid and allow grill to preheat.
5. Close the hood, set the lower vent to 1 or 2 marks away from fully closed.
6. Close the top damper vent half way, wait 5 minutes and check the temperature.
7. Adjust the top damper vent by either closing it more (lower temperature) or opening it more (higher temperature).
8. Once the desired temperature is achieved, set your food in place on the cooking grill. You can grill extra food on the warming rack. Close the hood and start cooking.
9. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top damper vent in very small increments, wait 1-2 minutes and re-adjust if necessary.
10. Use a meat probe thermometer to take the guesswork out of knowing when your food is done.

Food Cooking Information

- **ALWAYS** wash your hands before or after handling uncooked meat and before eating.
- **NEVER** place cooked meat on the same plate that raw meat was on.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Before cooking ensure barbeque grill surfaces and tools are clean and free of old food residue.

After Use Instructions

- Make sure all coals are fully extinguished and the BBQ is cool.
- Remove ashes.
- Wash BBQ with a mild detergent and rinse with water.
- Wipe dry with cloth or paper towel.
- Clean cooking grids and warming rack with a wire brush.
- Store in dry area.

DANGER!

DO NOT use charcoal briquettes for indoor cooking or heating. **TOXIC** carbon monoxide fumes can accumulate and cause asphyxiation and death!

DANGER!

This BBQ is not intended to be installed in or on recreational vehicles and / or boats. Live hot embers can create a fire hazard.

Care & Maintenance

CAUTION: BEFORE ANY CARE AND MAINTENANCE IS ATTEMPTED PLEASE ENSURE THAT THE BAR-BEQUE ARE NOT IN USE AND THAT ALL SURFACES HAVE BEEN GIVEN SUFFICIENT TIME TO COOL DOWN.

Please note the following when maintaining and caring for your barbecue:

- Cleaning your barbecue regularly will help to keep a pristine appearance.
- Throwing cold water over any hot surface of the barbecue is NOT recommended and is potentially dangerous.
- Avoid handling and touching hot parts of the barbecue.

CARE OF THE BARBECUE BODY

- Regular care and maintenance of the barbecue body will significantly increase its life and long term appearance.
- Excess grease and fat can be removed using grease remover and warm water with a soft scraper (not metal edged).
- The barbecue body should be fully cleaned by using hot soapy water and a sponge to avoid corrosion starting on dirty surfaces.
- Leave a light film of oil such as cooking spray on the metal parts to assist in rust prevention.
- Regularly spray screws and fasteners with an appropriate lubricant or rust preventer.
- If external paint is scratched or chipped it must be immediately covered with paint or a rust preventer.
- Keep the barbecue covered when it not in use.

Warranty

Two-Year Limited Warranty

This warranty is non-transferable and does not cover failures due to misuse of improper installation or maintenance.

This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the grill. And paint is not warranted and may require touch-up.

This warranty is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions 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.

Customer Service

Please do not return the grill to store.

If you have any questions or if you need replacement parts, please contact our customer service:

949-229-8927 ext 102

855-200-8445 ext 102

service@brandmangrill.com

Customer Service is available Monday to Friday from 9:00 AM to 5:00 PM(Pacific). We will respond to all emails and voicemails within 24 hours(excluding weekends and holidays).

We are pleased to help you with any question concerning replacement parts or your warranty.

Proof of purchase in the form of an original receipt with date of purchase is required

DO NOT ship parts or units without a return authorization number. Upon receipt of an authorization number, the product must be shipped prepaid.

