

Slow 'N Sear[®] Kettle Grill



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ABOUT THE SLOW 'N SEAR® KETTLE GRILL

Congratulations on your purchase of a Slow 'N Sear® Kettle Grill! The 22" Slow 'N Sear® Kettle Grill gives you all the performance you'd expect from a kettle style charcoal grill and is customized to work with our Slow 'N Sear® and related accessories for unrivaled low 'n slow smoking, searing power, and true two-zone cooking capability.

Today's kettle-style grills, based on a decades-old design, have always offered a lot of cooking space in a compact design. The Slow 'N Sear® Kettle Grill has all of the sought-after characteristics of a high quality kettle cooker, and then delivers MORE. When utilizing the patented Slow 'N Sear® accessory inside the cooking chamber, this kettle focuses heat for a true two-zone cooking environment that provides the best low and slow smoking AND searing power of any charcoal grill on the market.

SPECIAL FEATURES

At SnS Grills we have researched many of the most desirable features of cooking on a kettle grill and optimized the Slow 'N Sear® Kettle Grill to provide the most optimal twozone cooking experience. The features of the Slow 'N Sear® Kettle Grill include:

- 304 Stainless Steel, 22" EasySpin™ Grill Grate offers superior quality and cooking capability
- Side shelf rated for 20 pounds for holding a large brisket or several pork shoulders
- Lid cradle that keeps your lid safely off to the side and out of the way
- 5-vent no-touch ash removal system for superior ash removal
- Smoke Hole: 1 inch circular bottom vent for better airflow control
- Probe Port: ½ inch circular digital thermometer port for more accurate temperature readings
- Port and smoke holes have covers that swing out of the way when not in use Top and Bottom vents with larger holes for more airflow and higher temps when needed
- Larger, porcelain coated charcoal grate for a larger fire when cooking without the Slow 'N Sear® accessory

RECOMMENDED ACCESSORIES

These items are sold separately, please visit snsgrills.com:

- Slow 'N Sear or Slow 'N Sear Deluxe (if not equipped)
- Drip 'N Griddle Pan (Deluxe or Porcelain)
- Elevated Cooking Grate



IMPORTANT – PLEASE READ BEFORE ASSEMBLY AND USE

This product is intended for RESIDENTIAL AND OUTDOOR USE ONLY.

Use caution during assembly and while operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the grill.

Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.

Please wear gloves while assembling this grill.

DO NOT use in an enclosed area or indoors due to carbon monoxide poisoning that can lead to personal injury or death. NEVER leave a burning fire unattended. To avoid injury ALWAYS keep children and pets at a safe distance from the grill when in use.

Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden surfaces that could burn.

When the grill is in use, maintain a clearance of at least 5 ft between the hot grill and any combustible materials, such as bushes, trees, wooden decks, wooden fences, buildings, etc.

The maximum weight of charcoal to be used is 7lbs (3.2kgs).

DO NOT use this product in a tent, caravan, car, cellar, loft or boat.

DO NOT use this product as a furnace.

DO NOT move it during operation.

DO NOT use under any awnings, parasols or gazebos. Use this product in an area where there is adequate clearance for ventilation and clear the space around the grill of hanging tree limbs or flammable objects.

DO NOT place a hot grill under a roof overhang or in any enclosed area.

DO NOT store or use the grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.

CAUTION! DO NOT use gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Use only firelighters complying to EN1860-3.

ATTENTION! This product will become very hot. ALWAYS USE heat resistant gloves when handling hot cooking surfaces. Allow the unit to cool down completely before moving or storing.

CAUTION! When opening the grill after its top and bottom vents are closed to extinguish the fire a sudden rush of air could create a flashback. To avoid this problem, lift the lid slightly and allow any built-up steam and heat to escape before opening completely.

Always inspect the unit prior to use for fatigue and damage and replace parts as needed. When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid to suffocate the flame. Do not use water to extinguish grease fires.

Do not allow charcoal and/or wood to rest on the walls of the grill. Doing so will greatly reduce the life of the metal and finish of your grill.

In windy weather, place the grill in an outdoor area that is protected from the wind. Never leave coals and ashes in the grill unattended. Before the grill can be left unattended, remaining coals and ashes must be removed from the grill. Use caution to protect yourself and property.

Carefully place the remaining coals and ashes in a noncombustible metal container and saturate completely with water. Allow the coals and water to remain in the metal container 24 hours prior to disposing.

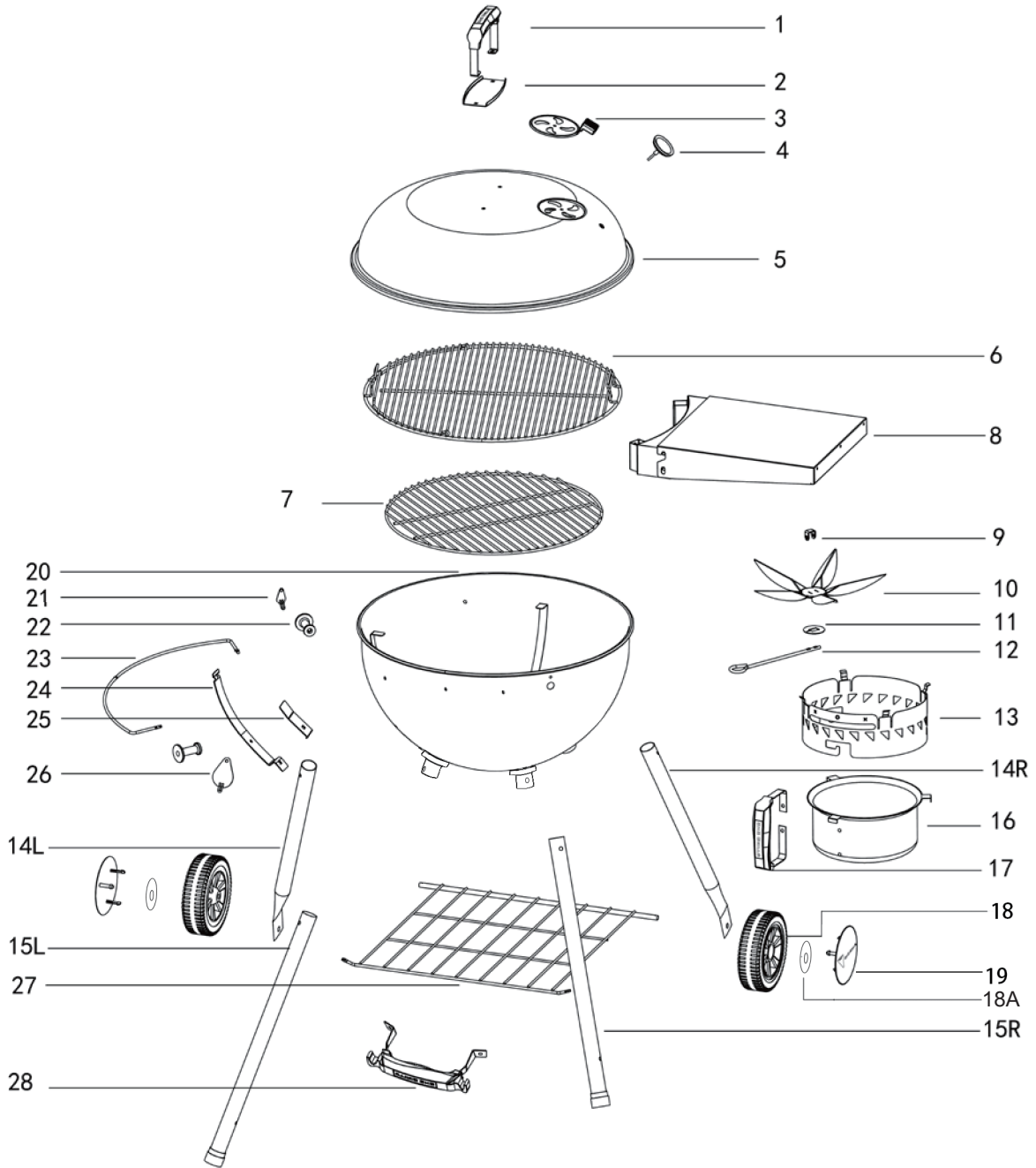
CAUTION! When opening the lid at high temperatures it is essential to lift the lid only slightly at first, which allows air to enter slowly and safely, preventing any flashback or flare-ups.

With a garden hose, completely wet the surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.





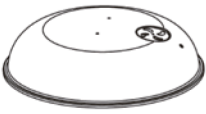



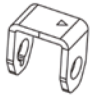



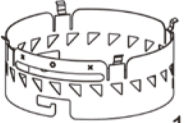









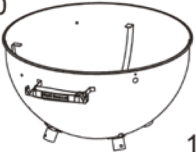








Properly dispose of all packaging material. Recycle where you can.

WARNING! This product can expose you to chemicals including soot, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

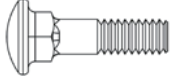
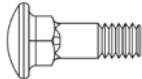
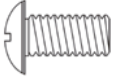
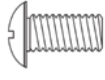


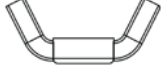








Kettle Assembly Diagram



Component List

1  1pc	2  1pc	3  1pc	4  1pc
5  1pc	6  1pc	7  1pc	8  1pc
9  1pc	10  1pc	11  1pc	12  1pc
13  1pc	14L  1pc	14R  1pc	15L  1pc
15R  1pc	16  1pc	17  1pc	18A  2pcs
18  2pcs	19  2pcs	20  1pc	21  1pc
22  2pcs	23  1pc	24  1pc	25  1pc
26  1pc	27  1pc	28  1pc	

Hardware List

A		M6x20 2PCS
B		M6x12 1PCS
C		M6x12 8PCS
D		M5x12 3PCS
E		φ 6x16 15PCS
F		φ 5x12 3PCS
G		M6 2PCS
H		M6 7PCS
I		M5 3PCS
J		2PCS
K		M5 3PCS
L		5PCS
M		φ 6x16 2PCS
N		M6 2PCS
O		φ 6x19 2PCS

ASSEMBLY INSTRUCTIONS

PLEASE ensure all parts are accounted for prior to grill assembly.

Should you find any parts are missing please contact us immediately at info@snsgrills.com.

Important: Before beginning assembly, please inspect everything carefully including any damage to the outside of the box. If any damage is noticed please document in detail (pictures help a lot) and contact us prior to proceeding.

Two people are recommended but not required for assembly of this grill.

The following tools are required for assembly and are not included:

- Pliers
- Philips & Flathead Screwdriver
- Adjustable Wrench

Symbols

The following symbols will be shown in each procedure for initiation of tightening the bolt and nut if necessary.



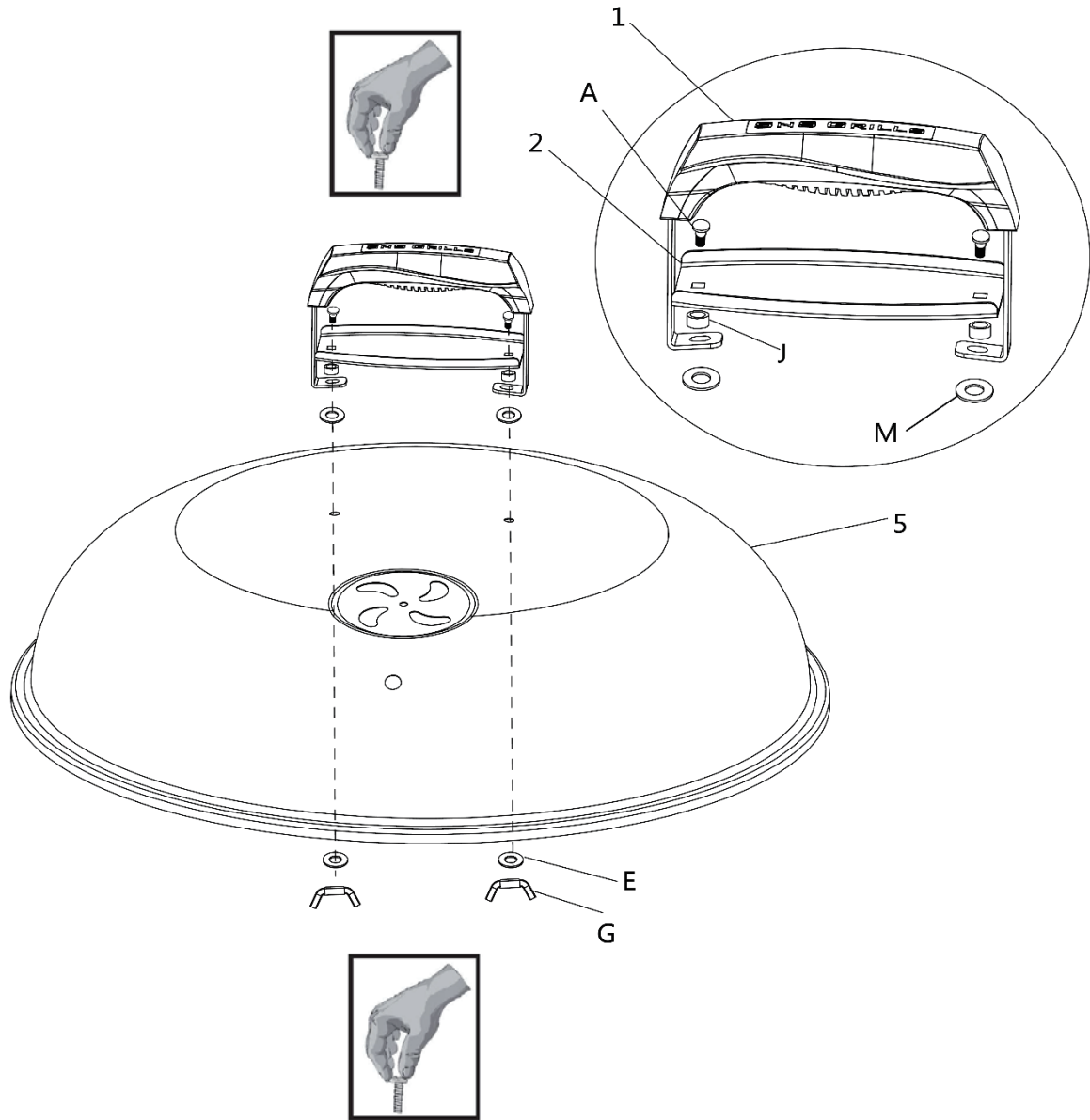
Hand tighten ONLY at this time.



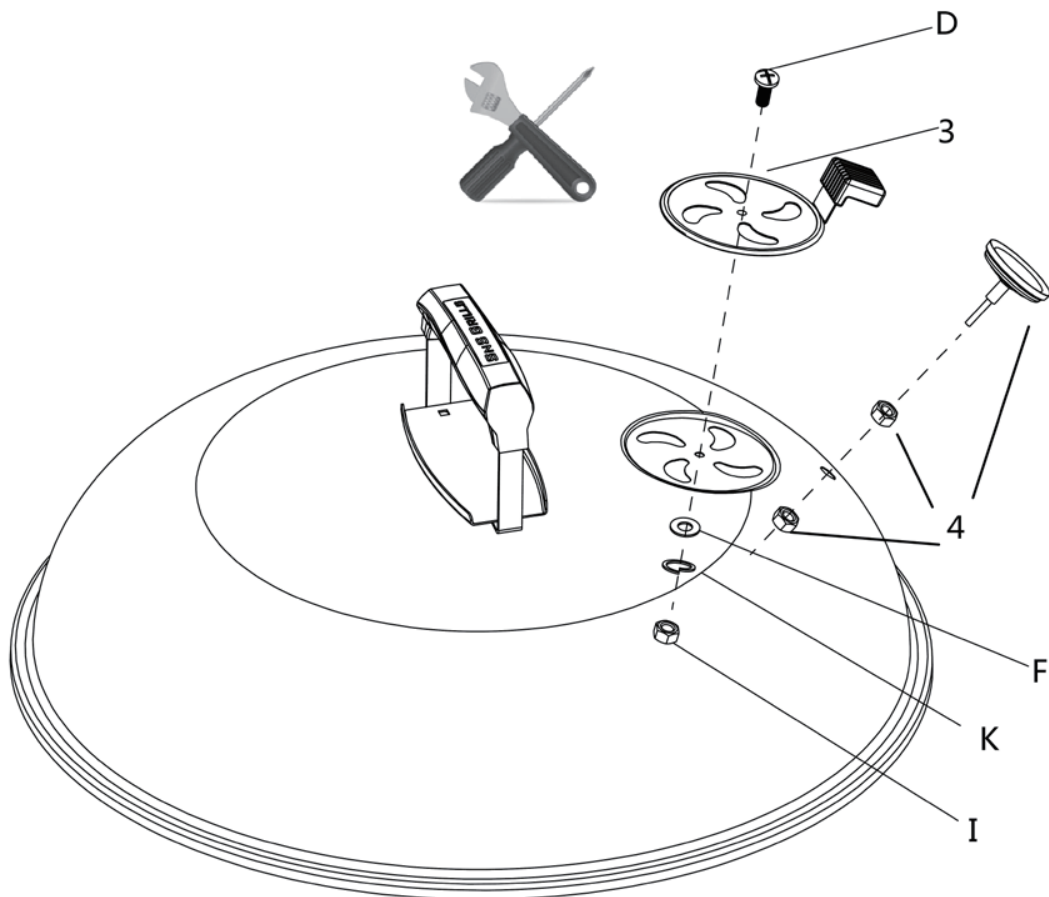
Tighten with tools at this time.

Some steps may require the assistance of a friend.

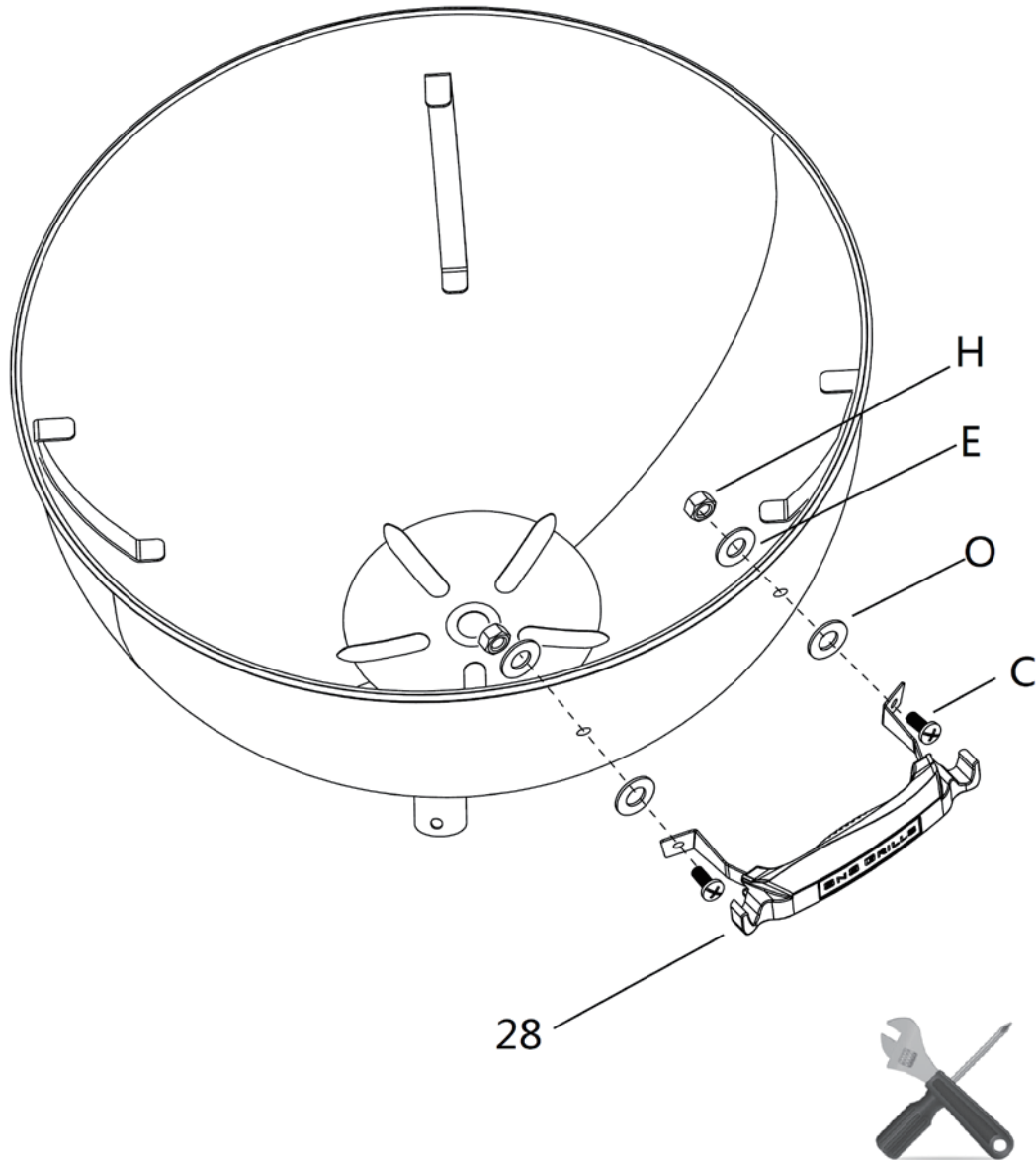
Lid Assembly



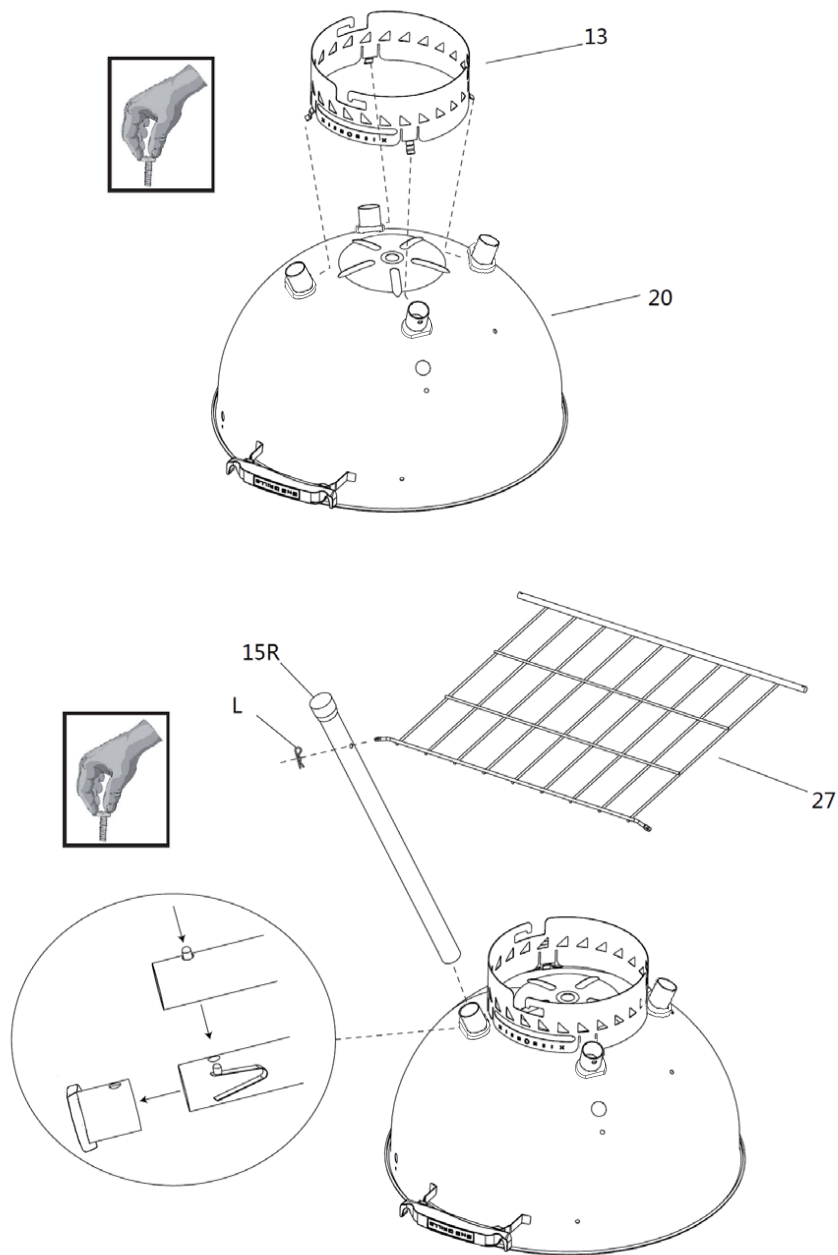
Vent/Thermometer Assembly



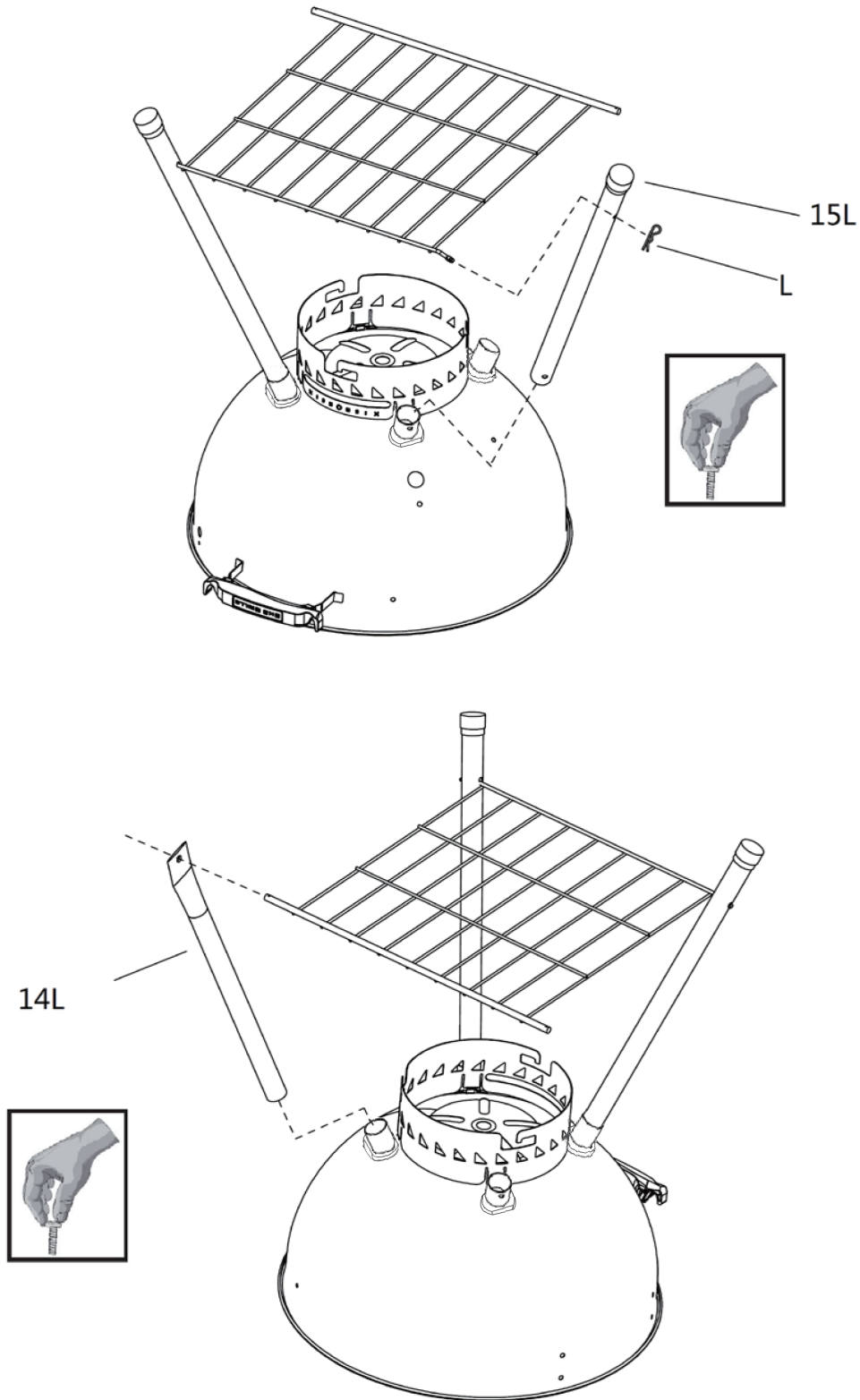
Bowl Handle Assembly



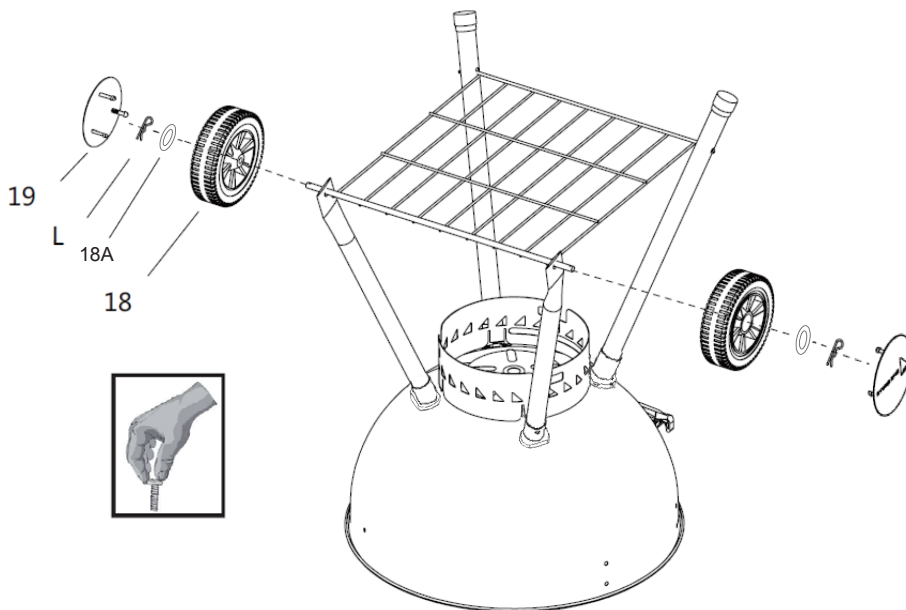
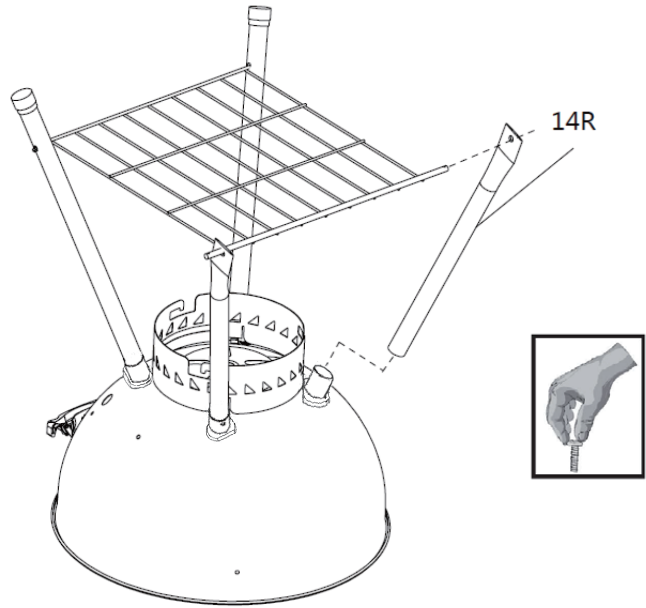
Vent and Leg Assembly



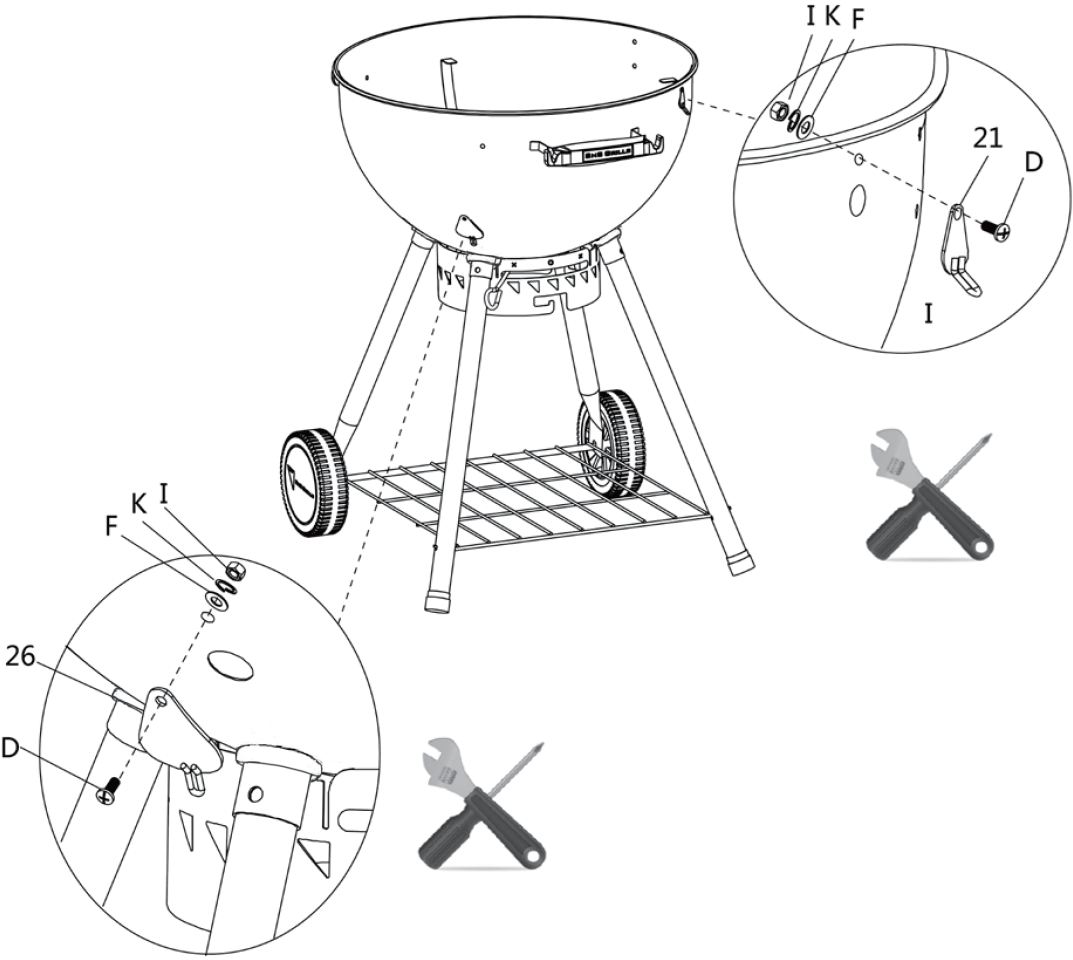
Leg and Shelf Assembly



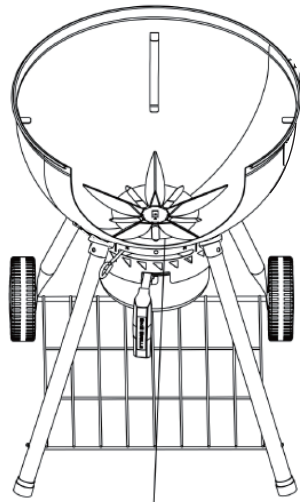
Leg and Wheel Assembly



Port Assembly

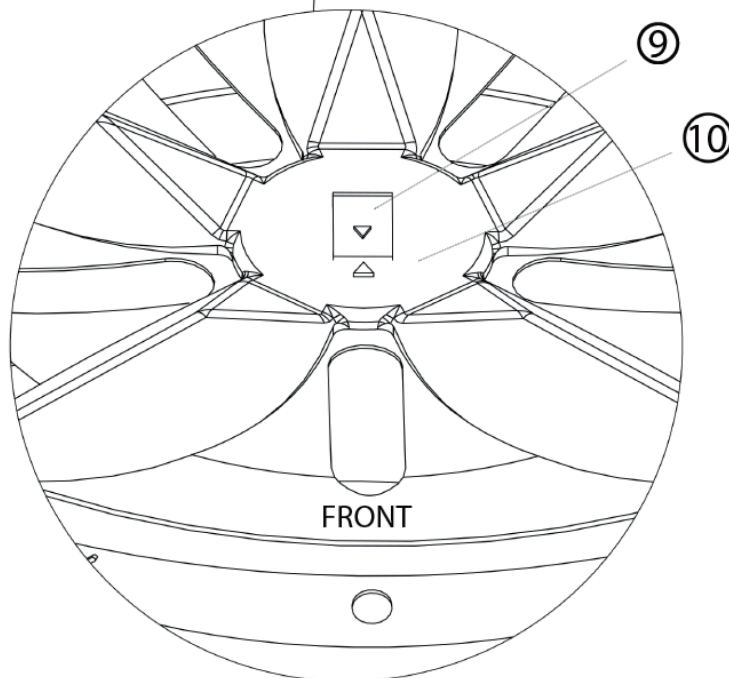


Scraper Assembly

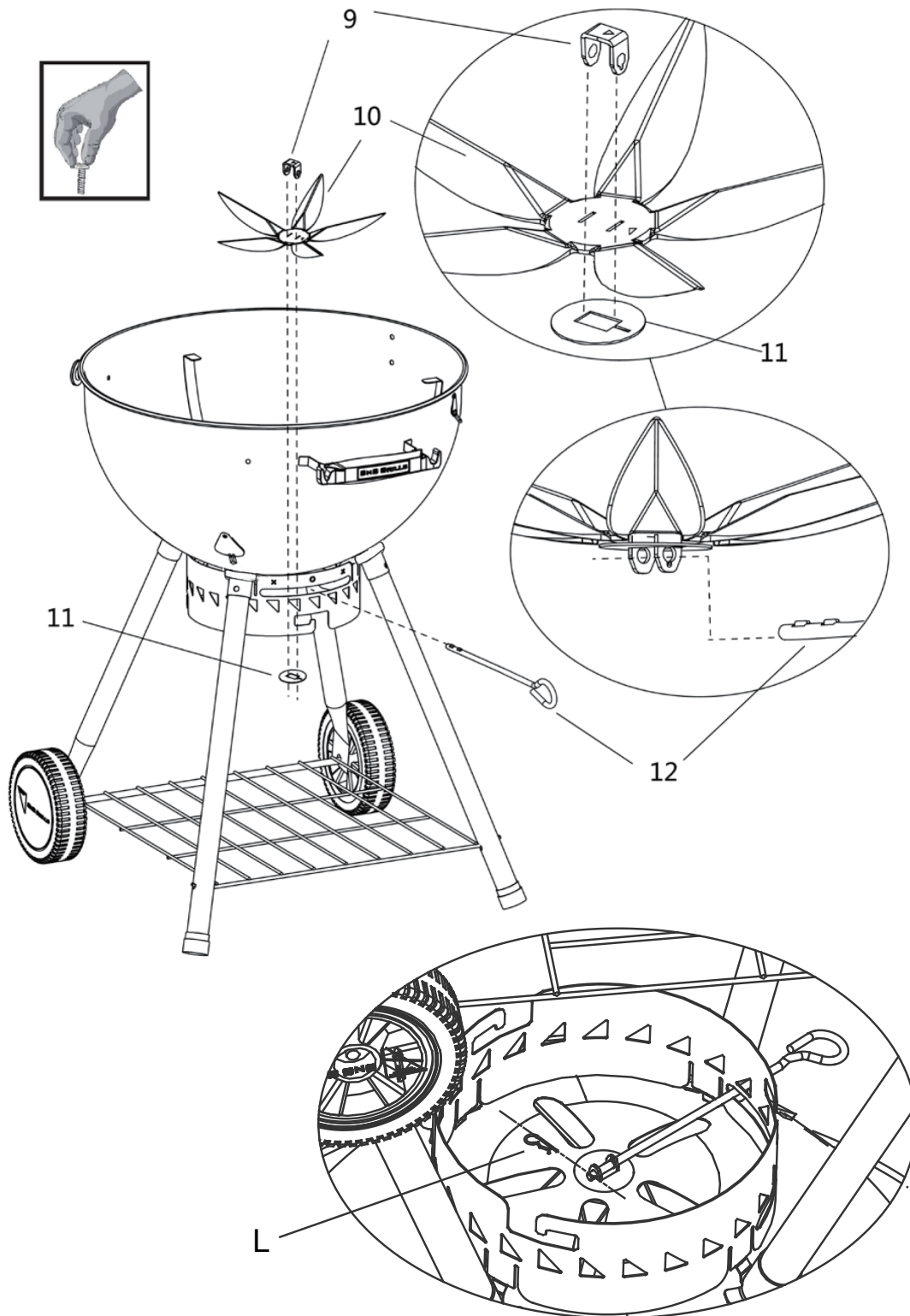


Locate the scraper 10 at the right position as below diagram.

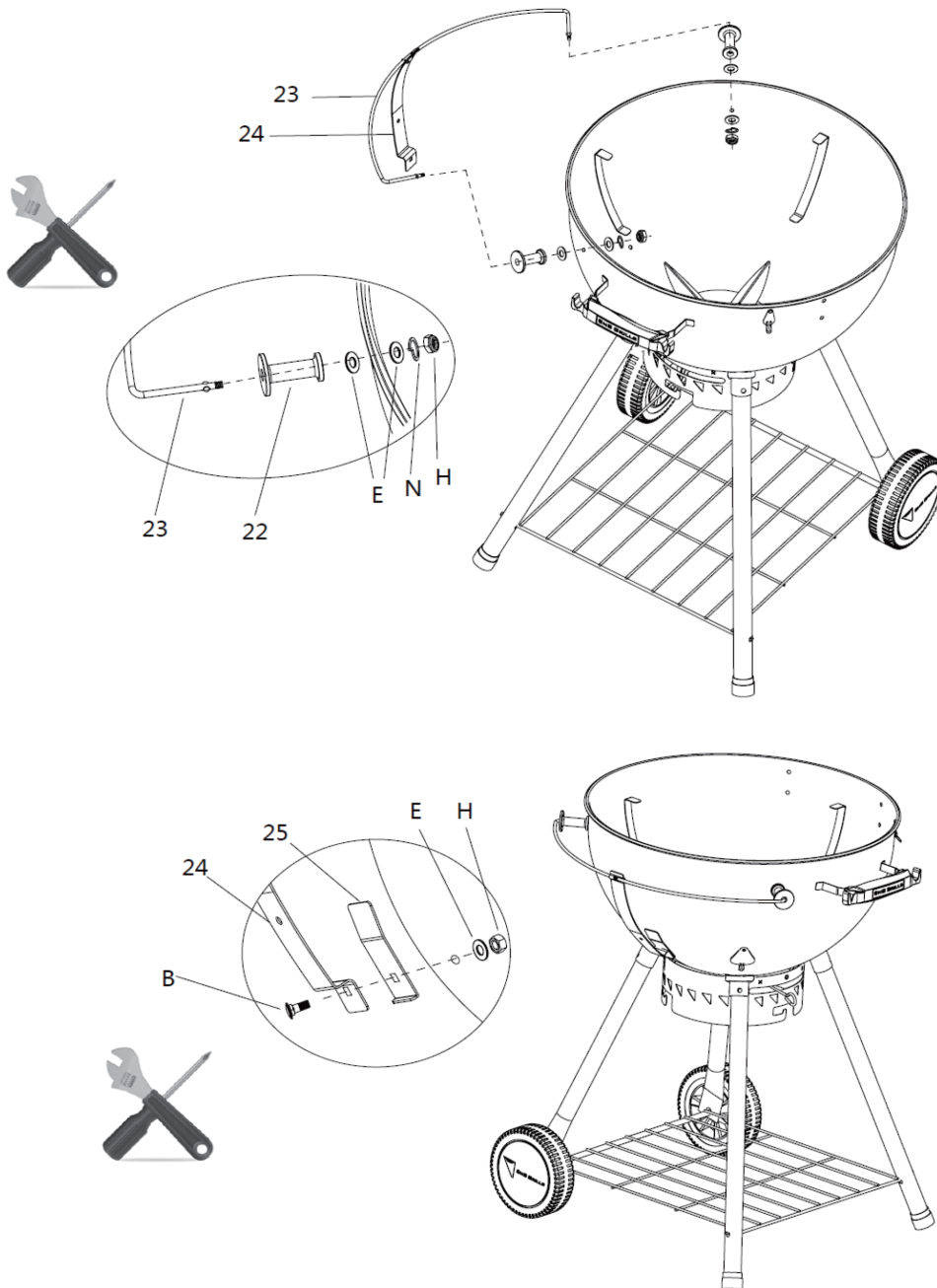
Then make sure pointer of 9 and 10 are pointing to each other during assembly



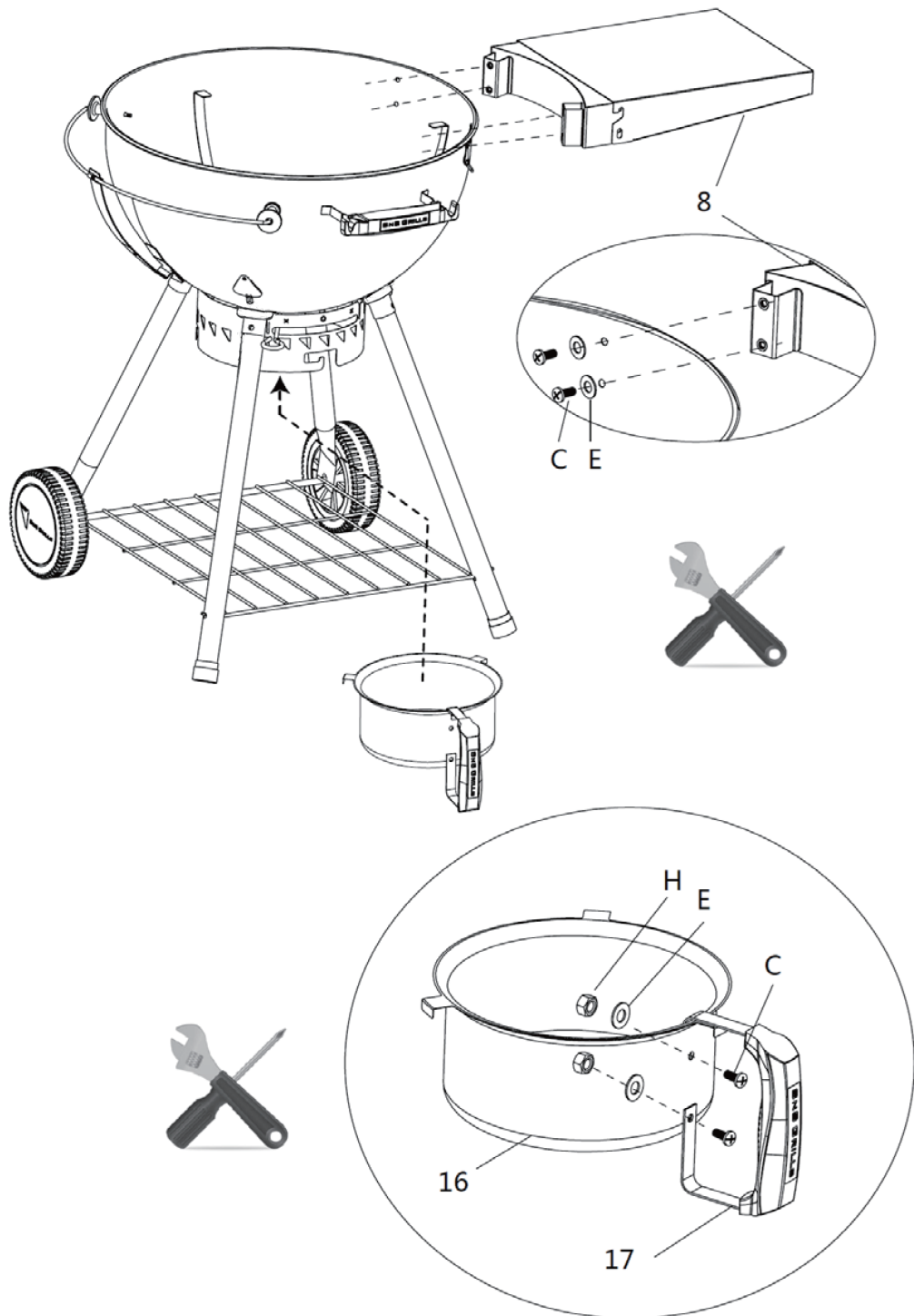
Scraper Assembly Attachment



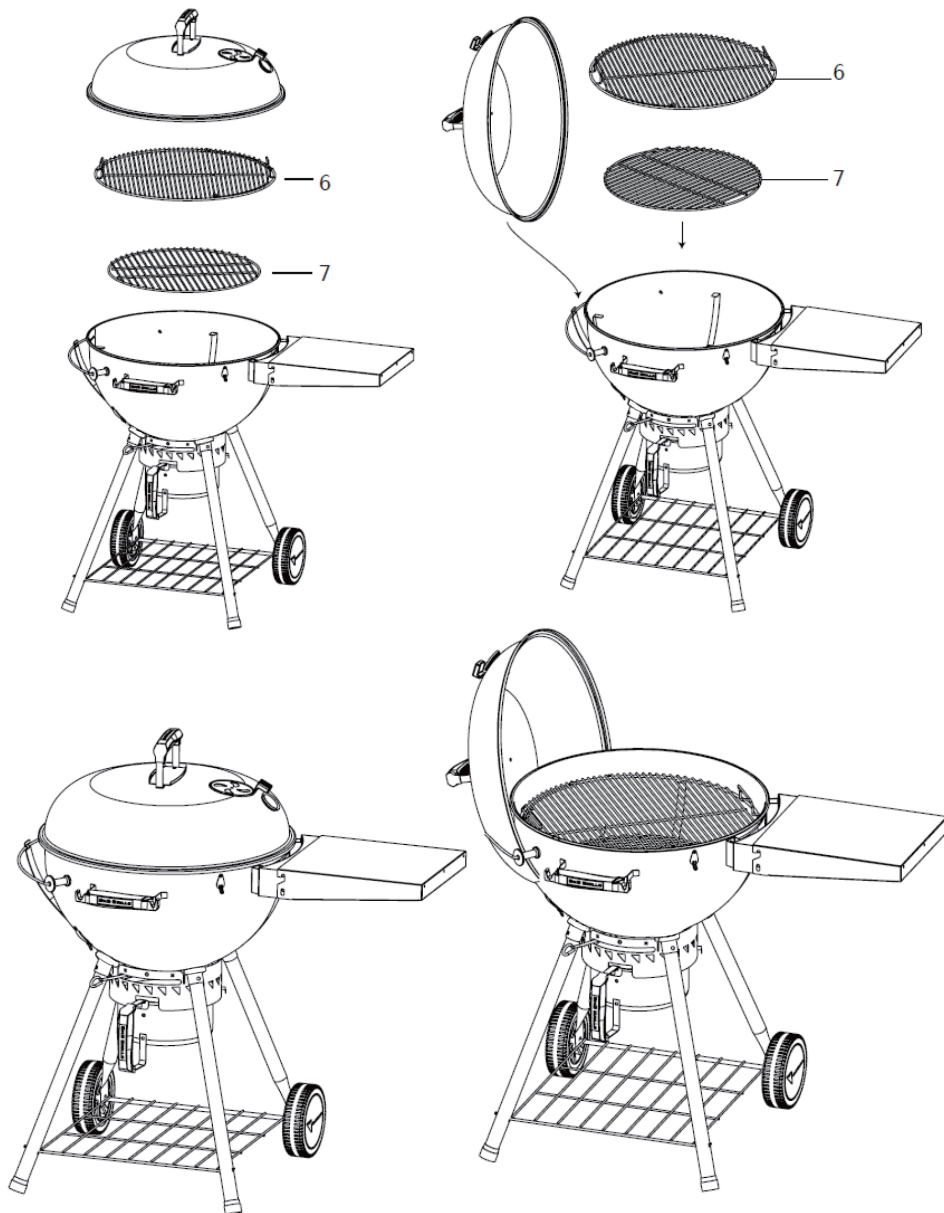
Bale Assembly



Shelf and Ash Assembly



Final Assembly



OPERATION, USE, AND MAINTENANCE OVERVIEW

This section provides some brief instructions to get you started using the Slow 'N Sear® Kettle Grill. Please visit our website (snsgrills.com) and our YouTube channel for more detailed instructions. Please read through the entire section prior to your first use.

GENERAL PROCEDURES PRIOR TO USE

Ensure the grill is positioned on a permanent, flat, level, heat-resistant non-flammable surface away from flammable items. Position the grill with a minimum of 5 ft overhead clearance and at least 5 ft clearance from other surrounding items.

DO NOT use gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. With the lid open, open the bottom vent and light using a long-nosed lighter or safety matches.

DO NOT overload the grill with fuel. If the fire is too intense, the heat could damage the Slow 'N Sear® Kettle Grill. Burn until all the fuel is used, and the fire is extinguished. Be sure to use heat-resistant hand protection when touching the grill's hot cooking surfaces.

LIGHTING AND SETUP INSTRUCTIONS

If using charcoal chimney starters, follow all manufacturer's warnings and instructions regarding the use of their product.

For lighting instructions using the Slow 'N Sear® (if included) please visit our website at snsgrills.com. The Slow 'N Sear® charcoal basket provides heat protection of the hot coals to the grill walls. Your grill may be used without the Slow 'N Sear®. To extend the life of your grill, make sure that hot coals and wood do not touch the walls of the grill.

ADDING CHARCOAL / WOOD DURING COOKING

Additional charcoal and / or wood may be required to maintain or increase cooking temperature. The grill will remain at a high temperature for several hours on one load of fuel. Should you need longer cooking times (for slow-smoking or cooking a whole cut of meat), for example, you may need to add more charcoal.

If you need to add charcoal during the cook ALWAYS wear heat resistant gloves and use tongs or other BBQ tool to handle hot grates.

Carefully open and rotate the "hinged" opening of the EasySpin™ Grill Grate as needed to access the coals. If you are not using the Slow 'N Sear®: Sift/tap away ash using a tool, then add unlit charcoal directly to the layer of burning coals.

When using the Slow 'N Sear®: For low 'n slow cooks, tap remaining coals using a tool to remove accumulated ash and move them to one corner of the of the Slow 'N Sear basket. Add unlit coals to the remainder of the basket. For hot 'n fast cooks (over 300 °F), sift/tap away ash using a tool, then add unlit charcoal directly to the layer of burning coals.



EXTINGUISHING

Extinguish the Slow 'N Sear® Kettle Grill by fully closing all of the vents, with lid on, then let the fire go out naturally.

STORING, CLEANING AND MAINTENANCE

For proper air flow and better grilling, remove accumulated ashes and old charcoal from the bottom of the kettle and the ash catcher before use. Make sure all of the charcoal is fully extinguished and the grill is cool before doing so.

You may notice flakes on the inside of the lid after cooking. During use, grease and smoke vapors slowly oxidize into carbon and deposit on the inside of your lid. Brush the carbonized grease from the inside of the lid with a grill brush or wad of aluminum foil. To minimize further build-up, the inside of the lid can be wiped with a paper towel after cooking while the grill is still warm (not hot).

If you're storing your Slow 'N Sear Kettle Grill outside, be sure to cover it once it has cooled off completely. If possible, store the unit under the cover of a shed, lanai, or garage to ensure that it's completely protected (particularly during the winter months).

Do not use sharp objects or abrasive cleaners to clean the surfaces of your grill. The Slow 'N Sear® Kettle Grill outer surface should be cleaned regularly with a damp cloth and mild detergent (once the grill has cooled). All other parts should be removed from the grill and cleaned using only warm water and a mild detergent.

WARRANTY AND SERVICE CONDITIONS OF WARRANTY

Our 30-day, 100% Satisfaction Guarantee

We are confident that our Slow 'N Sear products will help you make your best meals ever. And we are happy to support you along the way through our recipes, videos, and email. (If you're on Facebook, our SnS Grills - Grilling, Smoking, Barbecue group is a fantastic community of Slow 'N Sear owners ready to offer support, advice, encouragement, and hearty congratulations on a perfect cook!)

If, for any reason within 30 days of receipt, you're not 100% happy with your Slow 'N Sear, we will accept your return and refund the purchase price of your product. Just contact us via email at info@snsgrills.com for an RMA number. It's that easy.

Slow 'N Sear® Kamado

- Lifetime warranty on ceramic
- 10 years on stainless cooking accessories
- 5 years on all other parts
- 1 year on dome thermometer
- 1 year on the cover (sold separately)

Slow 'N Sear® Kettle

- Bowl and lid: 10 years, no rust through or burn through
- No touch ash removal: 5 years, no rust through or burn through
- Plastic components: 5 years, excluding fading or discoloration
- Side Shelf: 5 years no rust through excluding fading or discoloration
- All remaining parts: 2 years
- 1 year on the cover (sold separately)

All Other SnS Grills Products

SnS Grills provides a limited warranty to the original retail purchaser for products of durable goods we manufacture. If, within the guidelines set below, one of our products should develop a defect as result of faulty workmanship or materials, we will correct the defect or provide a replacement. The decision to repair or replace a defective item is wholly at the discretion of SnS Grills or its successors after assessment of the defect. "Replacement product" refers to an exchange for the same product size and function. If the exact model is no longer available, a reasonable substitution will be made.

Our products are warrantied for the following:

- 10 year rust-through coverage for products made of 430 or 304 stainless steel and porcelain (does not cover surface rust)
- 10-year weld coverage (includes Slow 'N Sear, Stainless Steel Drip 'N Griddles, Drip 'N Roast and EasySpin Grate products)
- 3 years for rivets. Rivet pops will be warrantied with a bolt and screw replacement that can be installed by the customer.
- 2 years for nickel-plated grates



- Drip 'N Griddle Pan - Cast Iron: This pan is warranted to be free from defects in material and workmanship at the time of purchase. Small cosmetic blemishes inherent to sand casting and hand finishing which do not affect the performance of the pan are not covered. This is a lifetime warranty for the original owner from the date of purchase.

These warranties do not provide coverage of repairs necessitated by commercial use, normal wear, misuse, accidental damage, and does not cover cosmetic defects.

These warranties are VOID if product instructions are not followed or if product has been tampered with including unauthorized attempts at repair. Any purchases made within the United States and then taken outside the country will VOID all warranties. If you do not live in the United States, we suggest purchasing from one of our International Retailers.

To verify a warranty claim for product ownership and elapsed time since purchase, we must maintain information about you and your order details in our database. If privacy laws in your country of residence provide for the discretionary deletion of personally identifiable data from our records, enough so that we can no longer trace your purchase to you, this warranty will be void.

No other warranty is stated or implied.

To begin the process of a warranty claim, please contact us at info@snsgrills.com with your purchase details and warranty concerns. Do not send products to SnS Grills without obtaining a Return Authorization Number and instructions.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Thermometers

SnS-100 & SnS-500 Digital Thermometers:

We warrant the SnS-100 and the SnS-500 to be free of defects in parts, materials and workmanship for a period of 1 year from date of purchase. Should any repairs or servicing under this warranty be required, please contact us by email at info@snsgrills.com. Do not send any parts or products to us without obtaining a Return Authorization Number and instructions. This warranty is VOIDED if all instructions are not followed. Warranty does NOT apply to accidental damage, commercial use, damage in transit or if the SnS-100 or SnS-500 has been tampered with. During the warranty period, the SnS-500 stainless steel probes will be replaced, free of charge.

Thermometer Storage Case has a 1 year warranty