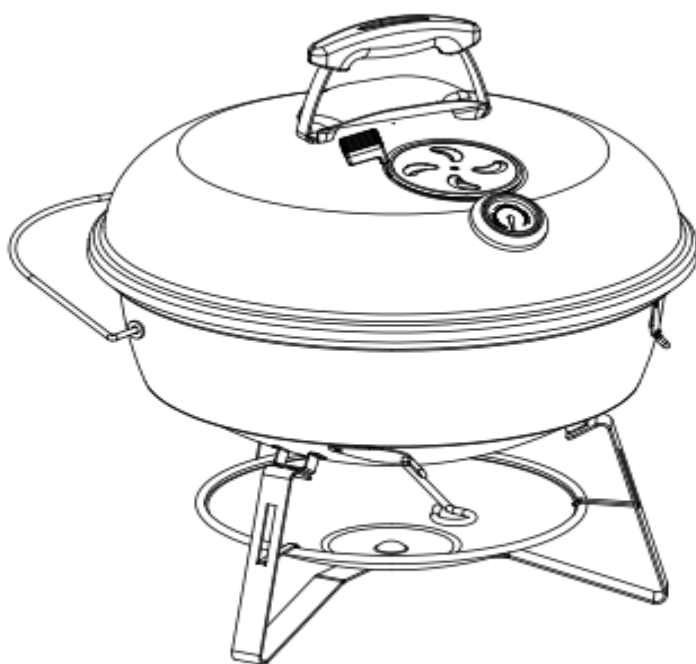


Slow 'N Sear[®]

Travel Kettle Grill

User and Assembly Manual



SnS Grills

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Table of Contents

Safety	3
Product Diagram	5
Component List	6
Hardware List	7
Assembly Instructions	8
Introduction	14
About the Slow 'N Sear® Kettle Grill	14
Special Features	14
Recommended Accessories	14
Operation, Use, and Maintenance	15
Overview	15
General Procedures Prior To Use	15
Lighting and Setup Instructions	15
Adding Charcoal / Wood During Cooking	16
Extinguishing	17
Storing, Cleaning and Maintenance	17
Warranty and Service	18
Conditions of Warranty	18
Stainless Steel Cooking Accessories	18
Thermometer	18
All Other Parts	18
Void of Warranty	18
Warranty Exemptions	19

SAFETY

IMPORTANT – PLEASE READ BEFORE ASSEMBLY AND USE

This product is intended for RESIDENTIAL AND OUTDOOR USE ONLY. 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.

Properly dispose of all packaging material.

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.

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 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. DO NOT move it during operation.

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.

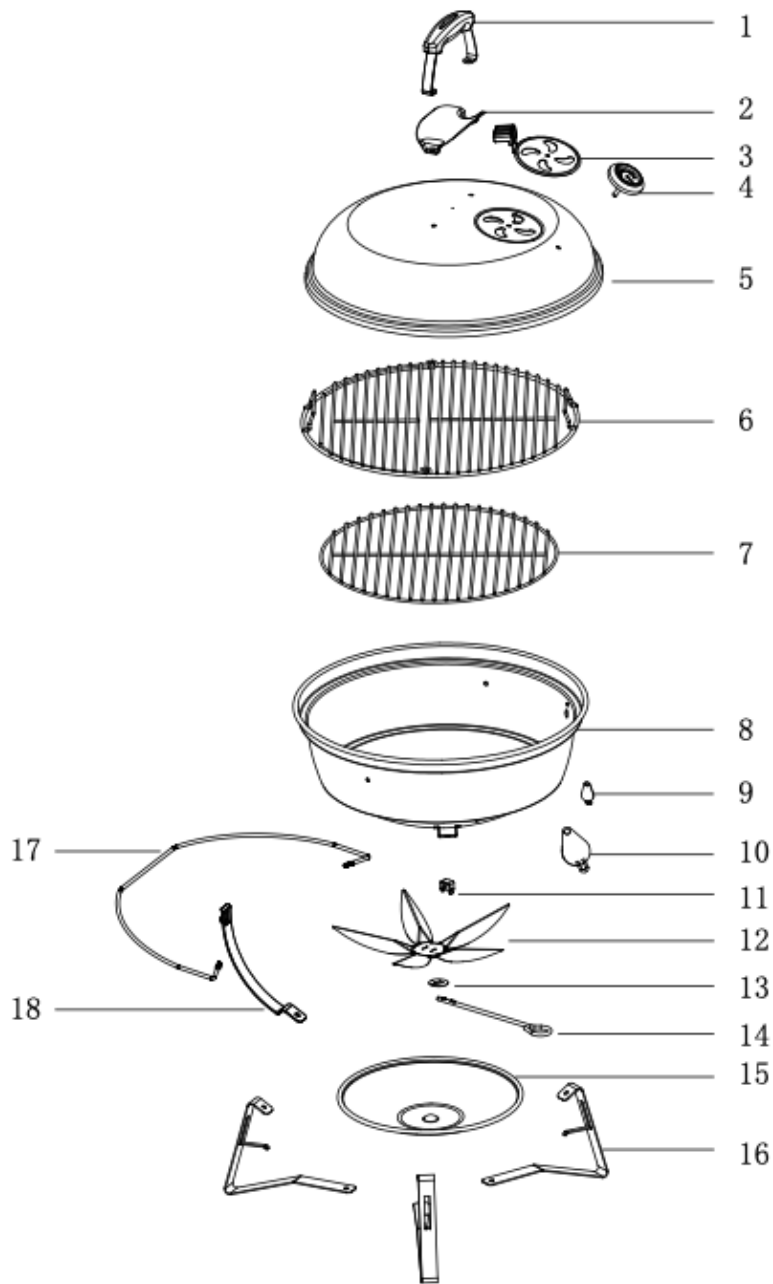
Never leave coals and ashes in the grill unattended. Before the grill can be left unattended, remaining coals and ashes must be removed from the grill. Use caution to protect yourself and property. Carefully place the remaining coals and ashes in a non-combustible metal container and saturate completely 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.

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.

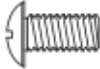
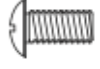










PRODUCT DIAGRAM



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	14  1pc	15  1pc	16  3pcs
17  1pc	18  1pc		

HARDWARE LIST

A		M6x16 3PCS
B		M5x12 3PCS
C		M6x12 3PCS
D		φ 6x19 6PCS
E		φ 5x12 3PCS
F		φ 6x19 2PCS
G		M6 4PCS
H		M6 2PCS
I		M5 3PCS
J		M5 3PCS
K		M6 2PCS
L		1PCS

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 (704) 787-8946 or 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

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

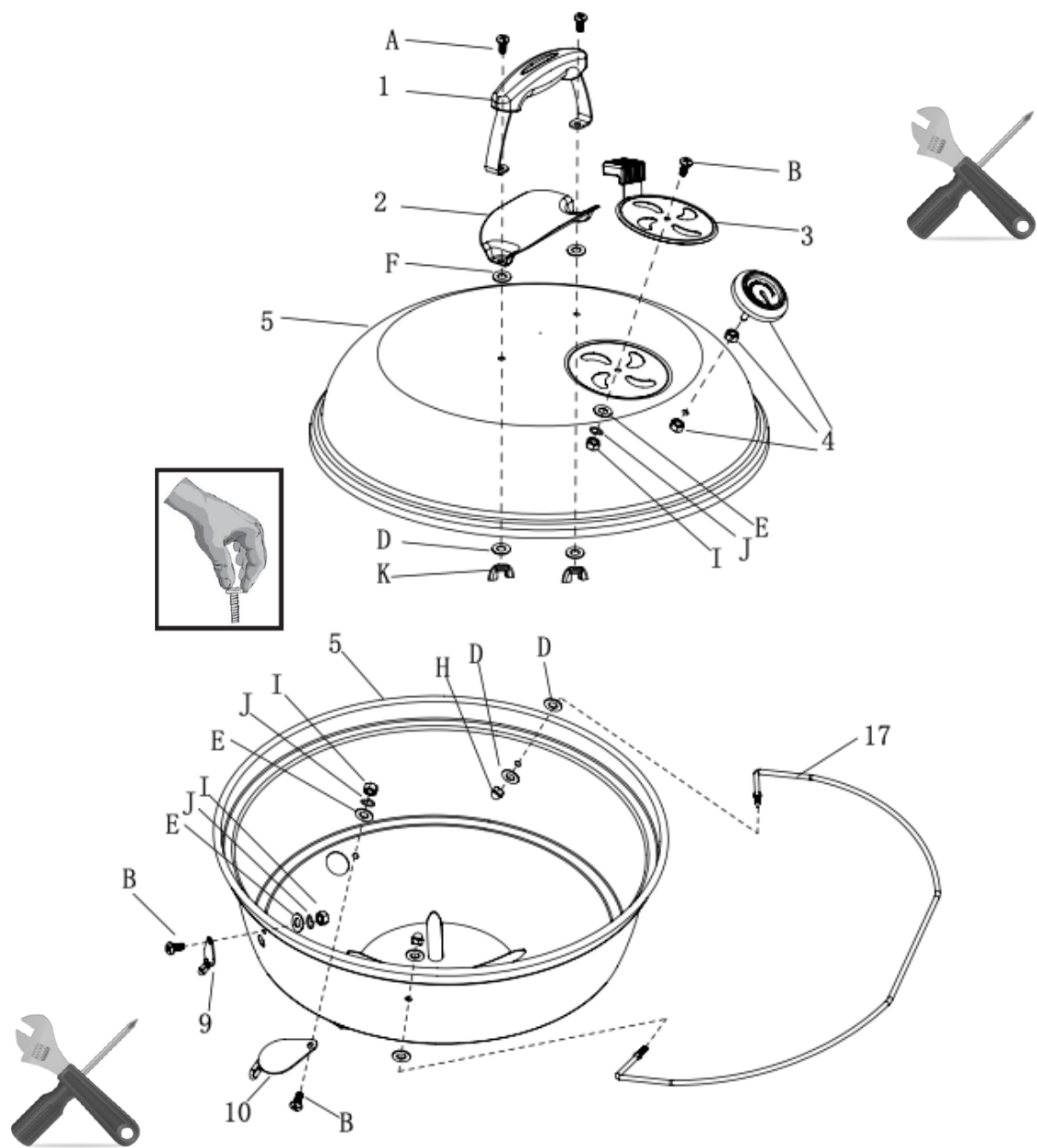
Some steps may require the assistance of a friend.

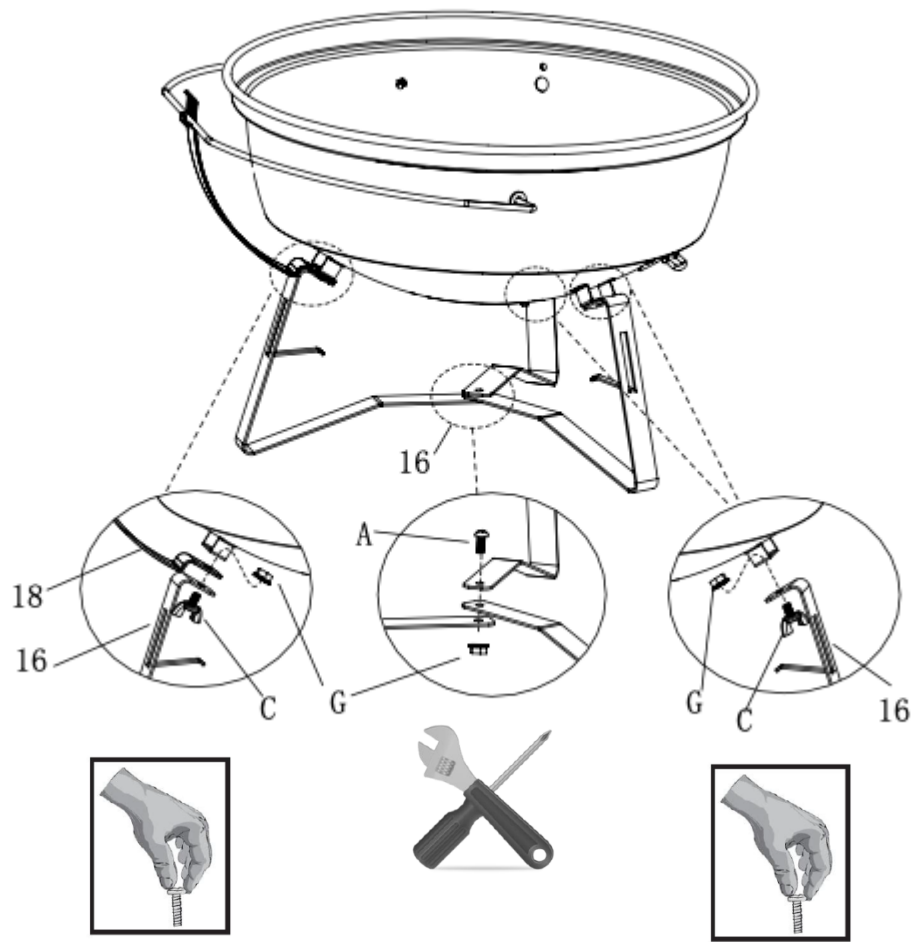


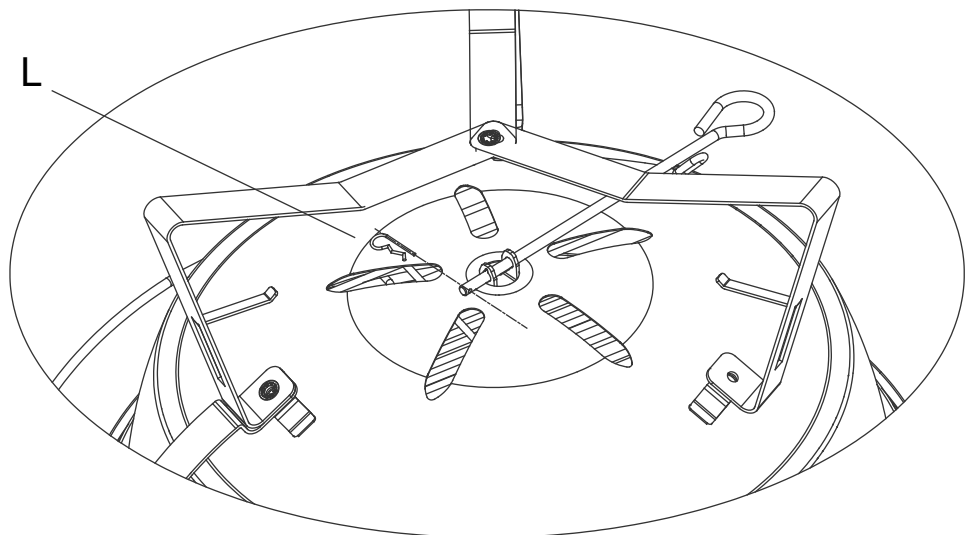
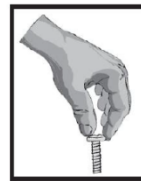
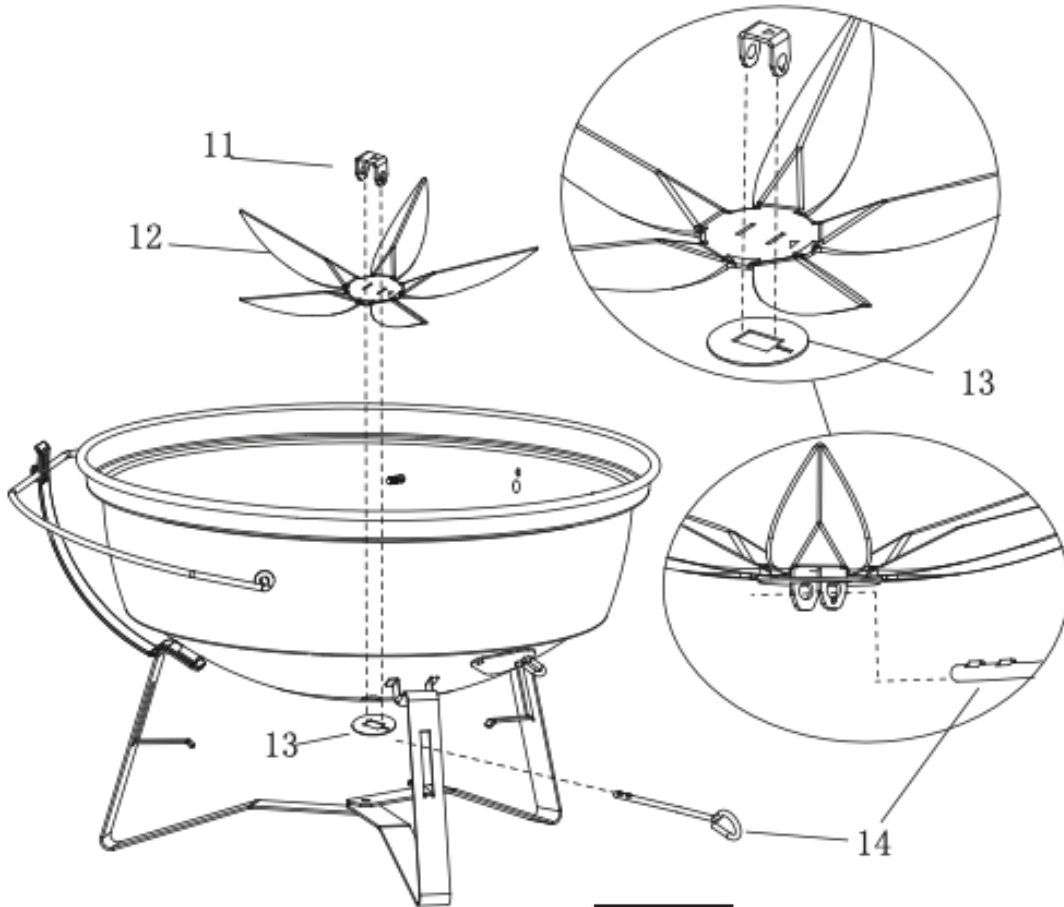
Hand Tighten only at this time

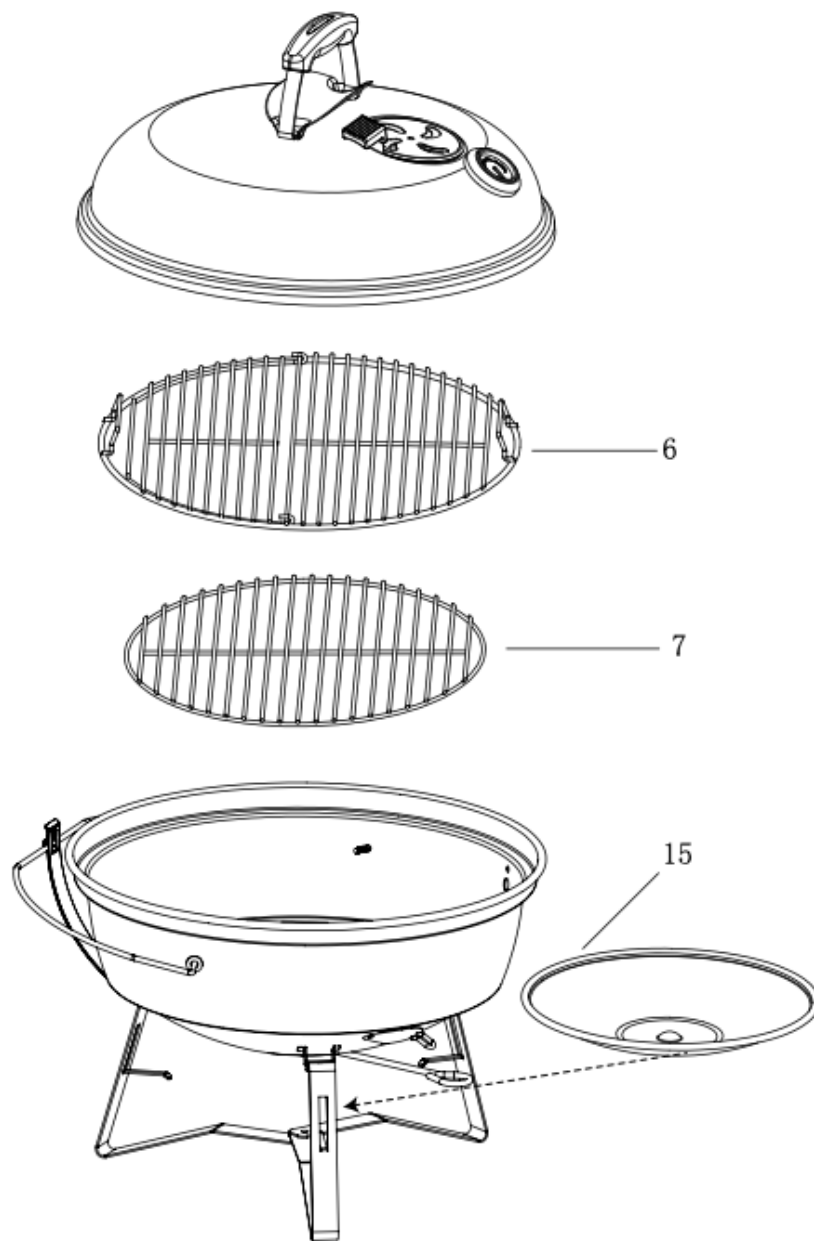


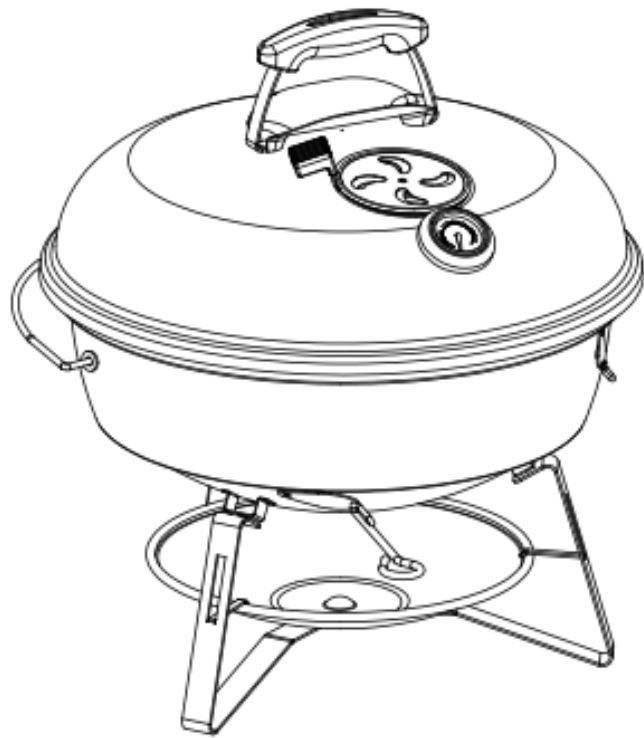
Tighten with tools at this time











INTRODUCTION

ABOUT THE SLOW 'N SEAR® TRAVEL KETTLE GRILL

Congratulations on your purchase of a Slow 'N Sear® Travel Kettle Grill! The 18" Slow 'N Sear® Travel Kettle Grill gives you all the performance you'd expect from a kettle style charcoal grill but with a smaller footprint and is customized to work with our Slow 'N Sear® charcoal basket and related accessories for unrivaled searing power, low 'n slow smoking, and true two-zone cooking capability.

Today's portable 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® Travel 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® charcoal basket inside the cooking chamber, this kettle focuses heat for a true two-zone cooking environment that provides the best low and smoking AND searing power of any charcoal grill on the market while being portable for your next adventure.

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® Travel Kettle to provide the most optimal two zone cooking experience on the go. The features of the Slow 'N Sear® Travel Kettle Grill include:

- 304 Stainless Steel, 18" EasySpin™ Grill Grate offers superior quality and cooking capability
- 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
- Large thermometer on the lid to help you see current cooking temperatures
- Lid lock for convenient transport and storage when not in use

RECOMMENDED ACCESSORIES

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

- Slow 'N Sear® charcoal basket
- Drip 'N Griddle Pan (Deluxe or Porcelain)

OPERATION, USE, AND MAINTENANCE

OVERVIEW

This section provides some brief instructions to get you started using the Slow 'N Sear® Travel 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® Travel 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.

For best results, use a dual-probe, leave-in thermometer (sold separately). Use one probe to monitor food temps, and one to monitor grill temps. Make sure your pit probe is at least 2 inches away from the meat. If the probe is too close pit temp readings will be affected by the cold meat.

LIGHTING AND SETUP INSTRUCTIONS

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

Low 'n slow (225 F) lighting instructions

- 1) Begin by lighting 6 to 8 briquets (or similar amount of fuel) in one corner of the basket using a chimney starter cube or similar fire starter.
- 2) Once the coals are hot and ashed over, fill the rest of the basket with unlit coals.

Optional: add smoking wood of choice on top of coals making sure some of the wood is placed over the lit charcoal. Chips are good for short cooks. Use chunks for cooks longer than 2 hours.

Optional: fill an aluminum foil pan with water and place above the coals to provide moisture during the cook. We recommend filling a 7.5" by 5" or 9.8" by 3.8" pan with one quart of water for 2+ hours of steam.

- 3) Place the lid on the grill, top vent opposite the Charcoal Basket. Adjust bottom vent to half open and top vent to fully open while bringing the pit up to temp. Once temperatures reach ~175 F, start closing the top vent. Actual vent settings will vary based on ambient conditions. As you make adjustments, remember to make small changes and give your grill time to stabilize before making additional changes.
- 4) Once your pit has reached the desired temperature, place meat on the indirect side of the grill. If using temperature probes, run them through the thermometer port to prevent air leaks around the lid. Insert the meat probe into the center of your meat and place the pit temp probe as far away as you can (2" is ideal) from the meat.

Hot & Fast (350F) lighting instructions

- 1) Depending on how long and how much you'll be cooking, fully light 1/2 to a full charcoal basket full of fuel. Allow 10-15 minutes for the coals to become well-lit, place the lid on the kettle and adjust vent settings to reach your desired temperature.

We don't recommend using a water pan as the liquid will evaporate too quickly at these higher temperatures to provide any benefit.

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® (sold separately): 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® charcoal 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® Travel 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® Travel 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® Travel 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

The Slow 'N Sear® Travel Kettle Grill, manufactured by SnS Grills, carries a ten-year Limited Warranty from the date of sale by the original owner only.

The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Only covers original purchase.

High temperatures, excessive humidity, chlorine, industrial fumes, chemicals, fertilizers, lawn pesticides and salt are some of the substances that can affect metal parts. For these reasons, the warranty **DOES NOT COVER RUST OR OXIDATION**.

Kindly refer to Page 17 for proper cleaning and maintenance of your Slow 'N Sear® Travel Kettle Grill. SnS Grills recommends that you purchase a full-length protective cover and to cover your grill when not in use. Even with these safeguards, various substances and conditions beyond the control of SnS Grills can compromise the Slow 'N Sear® Travel Kettle Grill.

SnS Grills warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser.

During the term of the limited warranty, the obligation of SnS Grills shall be limited to furnishing a replacement for covered, failed components, F.O.B. point of shipment.

STAINLESS STEEL COOKING ACCESSORIES

SnS Grills carries a ten-year warranty on stainless steel cooking accessories included upon shipment with the Slow 'N Sear® Travel Kettle Grill.

THERMOMETER

SnS Grills carries a one-year warranty on the dome thermometer in the Slow 'N Sear® Travel Kettle Grill.

ALL OTHER PARTS

SnS Grills carries a five-year warranty on all other parts installed in or included with shipment of the Slow 'N Sear® Travel Kettle Grill.

VOID OF WARRANTY

The use or abuse of this product for purposes other than that for which it is designed will void the warranty.

Damage caused by lack of proper use, assembly, maintenance or installation is not covered. The pouring of lighter fluid or other liquids on your grill will void this warranty. This could result in damage or serious injury to the user of the grill and result in excessive damage to the grill and its many parts and components.

This warranty is only applicable if the Slow 'N Sear® Travel Kettle Grill is purchased through SnS Grills or an authorized dealer. The purchase of any product by a third party, or unauthorized dealer, voids the warranty. Only select dealers and retailers have permission, by SnS Grills, to sell our products.

WARRANTY EXEMPTIONS

This warranty is based on normal and domestic use and service of the product. Damages or breakage caused by accidents, natural disasters, unauthorized attachments or modifications, or damage during transport are also not covered.

Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance.

This limited warranty gives you specific legal rights and you may have other rights, which vary based on locale.

Neither the manufacturer nor the suppliers to the purchaser accept responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. This warranty will not apply if your appliance has not been installed, operated, cleaned and maintained in strict accordance with the manual's instructions. Burning poor or low-quality charcoal may void the warranty.

All warranties by manufacturer are set forth herein and no claim shall be made against manufacturer on any oral warranty or representation. Whether a claim is made against the manufacturer based on the breach of this warranty or any other type of warranty expressed or implied by law, manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase price of this product.

Some locales do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this warranty may not apply to you.

SnS Grills does not authorize any person or representative to assume for SnS Grills any obligation or liability in connection with the sale of this product. This means that no warranties, either expressed or implied, are extended to persons who purchase the product from anyone other than SnS Grills or an authorized SnS Grills Dealer.

As long as it is within the warranty period, SnS Grills will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by SnS Grills to be defective upon examination. SnS Grills shall not be liable for transportation charges, labor costs, or export duties. Except as provided in this paragraph, repair or replacement of parts, in the manner and for the period of time stipulated hereunder, shall constitute the fulfillment of all direct and derivative liabilities and obligations from SnS Grills to you.