

# OWNER'S MANUAL

- ✓ Parts List
- ✓ Assembly and Operating Instructions
- ✓ Recipes
- ✓ ⚠ Warnings Page 6
- ✓ Accessories



## Side Fire Box

Model #2424



www.chargriller.com



**CAUTION!** This unit is heavy.

DO NOT assemble without a helper.

**WARNING**

**CARBON MONOXIDE HAZARD**

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor  
**NEVER** burn charcoal inside homes, vehicles or tents.



**CAUTION!**

Read and follow all Safety Statements, Warnings, Assembly Instructions and Use & Care directions before attempting to assemble and cook.



**CAUTION!**

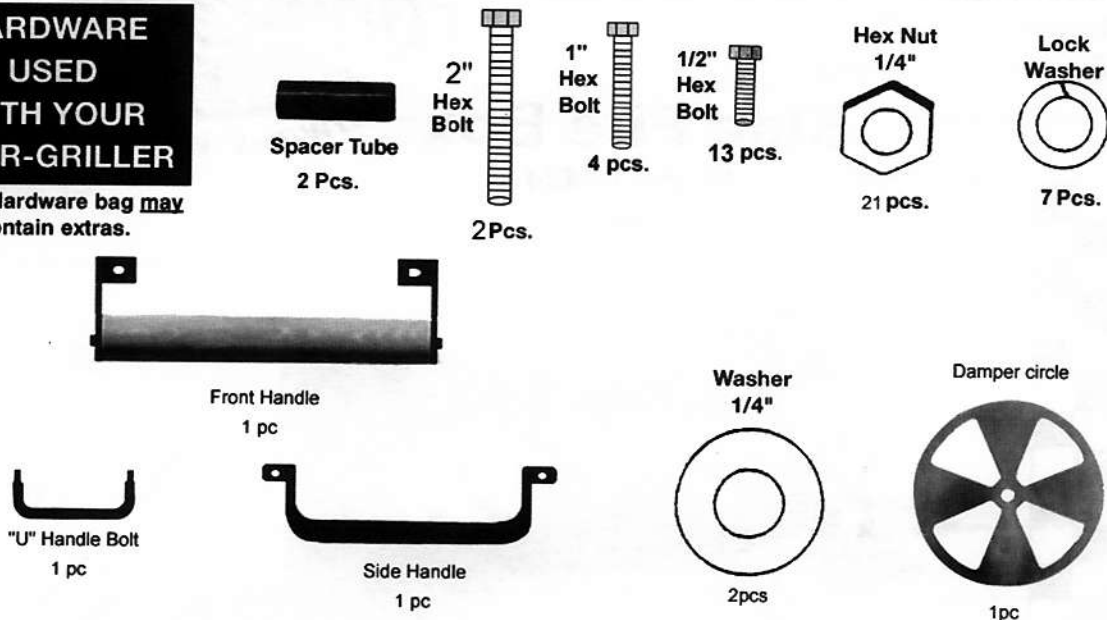
Some parts may contain sharp edges. Wear protective gloves as necessary.

# PARTS LIST AND TOOLS REQUIRED

- Pliers (1)  or 7/16" nut drivers (1) 
- Philips head screwdriver  ● Hammer 

## HARDWARE USED WITH YOUR CHAR-GRILLER

Note: Hardware bag may contain extras.



PARTS.....DESCRIPTION	PARTS.....DESCRIPTION	PARTS.....DESCRIPTION
1.....SIDE FIRE BOX	1....."U" HANDLE BOLT	13.....1/2" HEX BOLTS
1.....DAMPER CIRCLE	1.....SIDE HANDLE	4.....1" HEX BOLTS
1.....ASH PAN DRAWER	1.....FRONT HANDLE	21.....1/4" HEX NUTS
1.....FIRE GRATE	1.....SUPPORT BRACE	7.....LOCK WASHERS
1.....COOK GRATE	2.....2" HEX BOLTS	2.....SPACER TUBE
		2.....1/4" WASHER

**IMPORTANT: SOME OF THE PAINT ON THE SIDE BOX WILL COME OFF, ESPECIALLY WITH A LARGE FIRE.**

The paint is not warranted. The side box is not warranted against rust.

**NO RETURNS ON USED GRILLS**

**STOP! CALL  FIRST! DO NOT RETURN PRODUCT TO STORE.**

**CALL (912) 638-4724** This product has been built to the highest quality standards. Call us should you have any questions not addressed in these instructions, or for service information.

# ASSEMBLY INSTRUCTIONS



Read all safety warnings and instructions carefully before assembling and operating your grill.

Important: - All hex nuts go on the INSIDE of the side fire box.

- **DO NOT TIGHTEN ANY BOLTS UNTIL SIDE BOX IS COMPLETELY ASSEMBLED.**

- From this point on "SFB" means "Side Fire Box"

1. Remove and unwrap the SFB and all of its parts from the packaging. Also remove the ash drawer from the SFB.
  2. Remove the Cooking Grates, Warming Rack, Ash Pan, and Side Damper from the Main Grill body.
  3. Lay the main Grill body on its side with the damper opening facing up.
  4. With a hammer, knockout the perforated section of metal around the damper opening. Also, with a hammer and screwdriver knockout the 4 or 5 holes (5/16" diameter) that are around the large opening. This entire step may require heavy hammering and/or drilling.
  5. Do NOT perform this step (5) unless your grill exactly matches Fig. B. If your grill matches Fig. B then you must remove the two perforated pieces of metal next to the opening on the left side of the SFB. Remove these two pieces by bending them back and forth with pliers. See Fig. B-1
  6. With a helper, line up and hold the SFB in place over the opening on the grill body and attach with six 1/2" hex bolts and nuts.  
**Important:** The hex nuts must be on the inside of the SFB and attached loosely. See Fig. C.
  7. Next is to attach the Support Brace OR the Support Tubes. If your grill matches Fig. A then you will use the Support **Brace**. Follow step 8a. If your grill matches Fig. B then you will use the Support **Tubes**. Follow step 8b.
  - 8a. Attach one end of the Support Brace to the underside of the grill body and the other end to the lower left side of the SFB. Attach with 1/2" hex bolts and nuts. Skip step 8b, go to step 9. See Fig. D.
  - 8b. Attach the two Support Tubes between the left side of the SFB and the leg brace on the main grill. The Tubes fit tightly so you will need to lift up on the SFB to get them to fit. Line the tube up with the corresponding holes on the leg brace and SFB. Attach hex nuts on the inside of the SFB. See Fig. E.
  9. Attach the Wood Handle to the Lid of the SFB using two 1/2" hex bolts, lock washers and nuts.
  10. Attach the large metal Side Handle to the top of the right side of the SFB using two 1/2" hex bolts, lock washers and nuts.
  11. Attach the small metal handle to the side of the Ash Drawer using lock washers and nuts.
  12. Attach the Damper circle to the inside of the Ash Drawer using one 1/2" hex bolt, two flat washers, one lock washer and one nut. The bolt goes thru a Flat Washer, thru the Ash Drawer wall, thru the Damper Circle, thru another Flat Washer, thru a Lock Washer, and finally attached to a Hex Nut.
  13. Attach two 1" hex bolts to the front of the SFB and two 1" hex bolts to the rear of the SFB. These bolts support the cook grate. Make sure the nuts are on the inside of the SFB.
  14. Place the fire grate into the ash drawer then slide the ash drawer into the SFB then place the cook grate into the SFB.
  15. Tighten ALL Nuts and Bolts.
- Congratulations! Assembly complete!

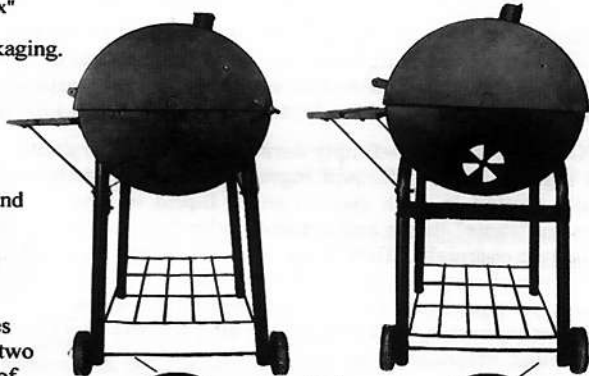


Fig. A

Fig. B



Fig. B-1

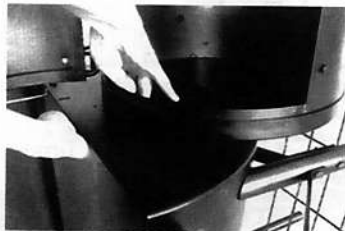


Fig. C



Fig. D

SUPPORT BRACE

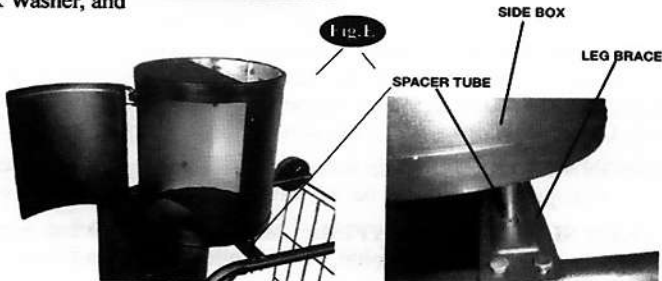


Fig. E

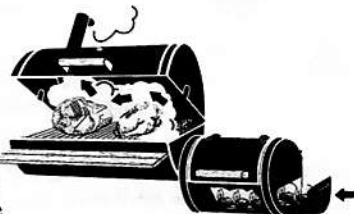
SIDE BOX

LEG BRACE

SPACER TUBE

# SMOKIN' RECIPES (SIDE FIRE BOX)

## Indirect Method



Cooking with meat thermometer ensures food is fully cooked. Insert thermometer into thickest part not touching bone, and allow five minutes to register. Internal temperature for BIRDS should be 170° to 180° or when leg moves easily in joint. Internal temperature for meat should be 140° for rare, 160° for medium, and 170° well done.

**SMOKED TURKEY** - Empty cavity, rinse and pat dry with legs together. Inject "Liquid Ingredients" with a kitchen needle around in each spot to shoot liquid in several Massage "Paste" inside and out and under the skin (DO refrigerate overnight. Before smoking, let turkey sit at in 5' of wet cheese cloth with ends tied. Place in smoker minutes per pound until 180° internal temperature. Allow for expansion. Wet cheesecloth after 6 hours. For the remaining smoking time, baste (MOP) every 30 mins. Let turkey sit 15 mins. before serving.



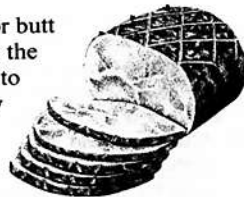
paper towel, tuck wing tips under the back and tie syringe into turkey in a half dozen places moving directions. Inject greatest amount into breast. NOT TEAR). Place turkey in plastic bag and room temperature for 45 minutes and then wrap with breast side down and smoke for 45 to 60 several extra minutes per pound if stuffed to baste (MOP) every 30 mins. Let turkey

**INJECTION LIQUID:** 1/2 cup garlic flavored oil, 4 oz. beer, 1/2 teaspoon cayenne.

**PASTE:** 4 garlic cloves (mashed), 1 tbs. coarse-ground black pepper, 1 tbs. kosher salt, pinch cayenne, 1 tbs. garlic flavored oil.

**BASTE:** 2 cups chicken stock, 1 cup water, 8 oz. beer, 1/4 cup corn oil.

**SMOKED BAKED HAM** - Fully cooked canned ham or smoked and cured whole ham or shank or butt portion. Remove rind and score fat diagonally to give a diamond effect. Insert a whole clove into the center of every diamond. Place ham with fat side up in center of cooking grid. Close lid. About 18 to 20 minutes per pound is suggested for fully cooked hams. Smoked or cured ham which is not fully cooked should be cooked to an internal temperature of 160°. Baste with ham glaze 3 or 4 times during last 50 minutes of cooking. Garnish with pineapple rings about 15 minutes before end of cooking time.



**HAM GLAZE:** 1 cup of light brown sugar, firmly packed, 1/2 cup orange juice, 1/2 cup honey, combine sugar, juice and honey. Let marinade sit for at least 4 hours.

**SMOKIN' DOGS STUFFED** - Slit dogs lengthwise, within 1/4 inch of each end. Stuff hot dogs with cheese and relish and wrap in bacon. Place on cooking grid for 1 to 1 1/2 hours until bacon is crisp or skin is ready to burst. Or smoke them plain & serve with trimmings.

**SMOKIN' BURGER** - Hand mix the hamburger, onion and chilies into thick patties. Apply "DRY RUB" to all surfaces. Cover with plastic and refrigerate. Let set 15 mins. at room temperature before smoking for one hour. Baste (MOP) every 20 mins. **RUB:** 3 tbs. paprika, 1 tbs. ground black pepper, 1 tbs. salt, 1 tbs. sugar, 1 1/2 ts. each of chili powder, garlic powder, & onion powder, 1/2 ts. cayenne, **MOP:** 6 oz. beer, 1/4 cup cider vinegar, 1/4 cup water, 2 tbs. corn oil, 1/4 onion, 1 garlic clove, 1 1/2 ts. Worcestershire, 1 1/2 ts. rub.

**SMOKED CHICKEN PARTS AND HALVES** - Marinate 2 - 3 hrs. in refrigerator, sit 20 mins. at room temperature, smoke at 200° for 30 - 50 mins.



**SMOKED WHOLE CHICKENS** - Practically same as turkey except do not use cheesecloth & marinade & mop with chicken marinade.

**SMOKED VENISON:** Place leg of venison in a container or "hefty bag," and marinate for 2 - 4 days, turning daily. Marinate bacon overnight in its marinade. Remove roast from refrigerator at least an hour before cooking. Season generously with seasoned salt and coarse ground black pepper. Wrap 1 lb. bacon over the top of the roast, and smoke 1 hr. per pound, or until tender. Do not overcook. Last 2 hrs. can be foil wrapped & basted.

**VENISON MARINADE:** 1 cup Balsamic or wine vinegar, 1 cup olive oil, 2 oz. Worcestershire, 1/2 oz. Tabasco, 2 tbs. Season All, 1 to 2 chopped jalapenos, 3 oz. soy sauce. **Bacon Marinade:** 2 oz. wine vinegar, 2 oz. Worcestershire, 4 dashes Tabasco.

**SMOKED SHRIMP & CRAYFISH:** Mix in foil pan 1/2 cup butter, two cloves of crushed garlic, Tabasco, sliced green pepper, 1 tbs. each of minced onion, salt and juices from one lemon. Add shrimp and/or crayfish and smoke 2 to 3 hours.



# SMOKIN' RECIPES (SIDE FIRE BOX)

## Indirect Method (continued)

**SMOKED VEGETABLES:** Turnips, potatoes, carrots, okra, mushrooms, peeled onions, zucchini, squash, etc. Put in pan and cover with water and cook for several hours while cooking the meat. Or place vegetables on grill and smoke for 2 to 3 hours, either wrapped in foil or not.

**SMOKED FISH:** Marinate in brine (1/4 cup salt dissolved in 1 qt. of water) or marinate fish in 1 cup white wine, 1 cup soy sauce mixed with 1 cup lemon juice. Marinate overnight in covered dish in refrigerator. Let air on rack 20 minutes before placing on Pam sprayed grill. Smoke 1 1/2 to 3 hours.

**SMOKED SPARE/BACK RIBS:** Peel off tough layer of skin on back side. Rub all surfaces with seasoning. Place ribs in center of grid and smoke approximately 4 to 6 hours or until meat pulls away from bone. Baste with barbecue sauce during last hour.

**BABY BACK RIBS (APPLE):** Marinate overnight in refrigerator. Before smoking at 200/220°, drain marinade, put ribs with half dry rub and sit at room temperature for 30 mins. Cook ribs for 3 hrs. Brush with apple sauce 45 mins. before done and after removing from smoker. When ready, meat blends between ribs & sauce will be gooey, sticky & caramelize in spots. Let sit 10 mins. before slicing. **CIDER MARINADE:** 1 1/2 cups apple cider, 3/4 cup cider vinegar, 1/2 onion minced, 1 1/2 tbs. Worcestershire, 1 tbs. corn oil, 1 ts. ground cinnamon, 1 ts. dried thyme, 2 slabs ribs, 1 1/4 to 1 1/2 lbs. each. **APPLE RIB RUB:** 1/4 cup brown sugar, 4 ts. onion powder, 1 ts. ground cinnamon, 1 ts. dry mustard, 1 ts. salt, 1/2 ts. dried thyme.

**CHICKEN MARINADE:** Combine 1/2 cup soy sauce, 1/4 cup vegetable oil, 1/4 cup red wine vinegar, 1 teaspoon oregano, 1/2 teaspoon sweet basil, 1/2 teaspoon garlic powder with parsley, 1/4 teaspoon pepper. Pour over chicken pieces in nonmetal dish. Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while cooking.

**MEAT MARINADE:** (steaks, chops, and burgers) Process 1 cup soy sauce, 2 coarsely chopped onions and 2 cloves garlic (halved) in electric blender for 1 min. or until very smooth. Stir in 1/4 cup bottle gravy coloring (Kitchen Bouquet and Gravy Master) and 2 ts. Beau Monde seasoning (or substitute 1 ts. MSG and 1 ts. seasoned salt). Allow meat to stand in marinade at room temperature for 2 hours or refrigerate up to 24 hours in a covered dish. Bring meat to room temperature before cooking.

**SHISH KABOB MARINADE:** Mix 1 cup soy sauce, 1/2 cup brown sugar, 1/2 cup vinegar, 1/2 cup pineapple juice, 2 teaspoons salt, 1/2 teaspoon garlic powder and bring to a boil. Marinate beef a minimum of 4 hrs.

When **ROTISSERING** - Tap out perforated holes on ends of **HOOD** with screw driver and hammer - attach motor to motor bracket on left end & fasten spit bracket (both comes with rotisserie) to the opposite end of **FIRE BOX** in predrilled holes - remove **COOKING GRID** and **WARMING RACK** - cook with lid down. Attach brackets to the outside of **FIRE BOX**.

Keep raw meat & cutting board & plates which touch raw meat away from other foods.

## HINTS FOR SMOKING

Use wood that bears a fruit or nut in its name and has been cut for at least 1 yr. because it has the best rate of burn and flavor. Our **SIDE FIRE BOX** will accommodate 16" split wood. Remove most of the bark before cooking to avoid an acrid (bad) flavor.

With the **DOOR** and **HOOD** closed, control the heat and smoke with the **DAMPERS**, smoke will linger in the chambers which will reduce the burn and give flavor. 180° to 220° is the ideal temperature in the smoke chamber. The more air you let into the **SIDE FIRE BOX**, the hotter it will burn. After a while you will learn to adjust the dampers to produce the desired temperature. The amount of fuel determines how long the fire will burn.

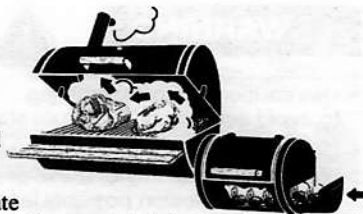
A general rule is one hour of cooking per pound. Or smoke one hour for every inch of meat thickness. Cooking slow at low temperatures, meats stay moist and need little attention. Smoke from **SIDE FIRE BOX** carries moisture in the air which keeps meats from drying out. You may foil wrap after a few hours to limit browning and smoke flavors and also keep moist.

### OPENING THE SMOKING CHAMBER WILL EXTEND COOKING TIME.

Basic rules remain the same when smoking any meat. Such as 180° to 220°, marinate overnight, let stand at room temperature before smoking, baste (MOP) if you prefer while smoking, and sit at room temperature before serving. There are many different recipes for the Rub, Marinade, or Baste (MOP) here and elsewhere. Check smoking time on chart on page 4.

If food is over smoke, it will taste bitter & turn black. Smoke is a seasoning & too much will ruin the taste for most people. Do not soak wood in water because it will put soot over the food. If you want your favorite wood to smoke longer and burn slower, wrap it in foil keeping the ends open. **IF THE SMOKE IS WHITE, THE FIRE'S RIGHT. IF THE SMOKE IS BLACK, ADD SOME DRAFT.**

**BETTER BARBECUE:** Place grilled meat in the marinade for several minutes before serving - it will become tastier and juicier. **CAUTION:** Boil the extra marinade first, to kill any bacteria remaining from the raw beef or poultry.



# WARNING



# IMPORTANT SAFETY WARNINGS

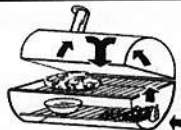
READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.

- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Keep children & pets away from grill. Supervision is necessary and do not leave grill unattended when in use. Use caution when moving grill to prevent strains. Keep grill at least 15 feet from any combustible material (decks, buildings, fences, trees, bushes, etc.).
- When adding charcoal and/or wood, use extreme caution.
- Never move grill when it is in use or when it contains hot coals or ashes.
- Do not place grill near flammable liquids, gases or where flammable vapors may be present.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body safe from hot steam and flame flare-ups.
- Do not exceed a temperature of 400°F. Do not allow charcoal and/or wood to rest on the walls of grill.
- Doing so will greatly reduce the life of the metal and finish of your grill.
- Always wear oven mitts to protect hands from burns. Avoid touching hot surfaces.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support brackets. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
- Close lid and all dampers to help suffocate flame.
- Always hold an open lid from the wooden handle to prevent it from closing unexpectedly.
- Never leave coals and ashes unattended. Before grill can be left unattended, coals and ashes must be removed. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a noncombustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave; keep raw meats separate from other foods; wash everything that contacts raw meats; cook thoroughly; and refrigerate leftovers immediately. Cook meats medium to well done.

THESE WARNINGS APPLY TO BOTH THE SIDE FIRE BOX AND MAIN GRILL



## SMOKING TIMES



Food	Weight	Water Pan Smokin'	Side Fire Box	Temperature on Meat Thermometer
Beef Roasts, Beef Brisket	3 - 4 lbs.	1 - 1 1/2 hours	4 - 5 hours	140° rare
Lamb Roasts, Venison	5 - 7 lbs.	1 3/4 - 2 1/2 hours	5 - 6 hours	160° medium
Large cuts of Game	7 - 9 lbs.	2 1/2 - 3 1/2 hours	7 - 10 hours	170° well done
Pork Roasts	3 - 4 lbs.	1 3/4 - 2 1/2 hours	5 - 6 hours	170°
	5 - 8 lbs.	2 1/2 - 3 hours	7 - 8 hours	170°
Pork/Beef Ribs	Full grill	1 1/2 - 2 hours	4 - 6 hours	Meat pulls from bone
Pork Chops	Full grill	3/4 - 1 1/4 hours	4 - 6 hours	Meat pulls from bone
Sausage Links	Full grill	2 - 2 3/4 hours	4 - 5 hours	170° for fresh sausage
Ham, Fresh	10 lbs.	3 - 4 hours	7 - 8 hours	170°
Ham, Cooked	All sizes	1 1/2 - 2 hours	3 - 4 hours	130°
Chicken (cut up or split)	1 - 4 fryers,	1 - 1 1/4 hours	4 - 5 hours	180°/leg moves easily in joint
(whole)	1 - 4 fryers,	1 1/4 - 1 1/2 hours	5 - 6 hours	180°/leg moves easily in joint
Turkey (unstuffed)	8 - 12 lbs.	1 3/4 - 2 1/2 hours	7 - 8 hours	180°/leg moves easily in joint
Fish, small whole	Full grill	1/2 - 3/4 hours	2 - 3 hours	Flakes with a fork
Fish filets, steak	Full grill	1/4 - 1/2 hours	1° - 3 hours	Flakes with a fork
Duck	3 - 5 lbs.	1 - 1 3/4 hours	5 - 6 hours	180°/leg moves easily in joint
Small game birds	Full grill	3/4 - 1 hour	4 - 5 hours	180°/leg moves easily in joint/

If you purchased the "Side Fire Box" . . . . recipes for Texas Style Smoking are enclosed with it.



**Distribuidor oficial para España:**

**The Barbecue Store**

**Avda. Carmen Saenz de Tejada, 1  
29650 Mijas Costa (Málaga)**

**Teléfono: 952477152 - 952477161**

**Fax.: 952580781**

**Email: [dmbriico2@telefonica.net](mailto:dmbriico2@telefonica.net)**

**<http://www.thebarbecuestore.es>**