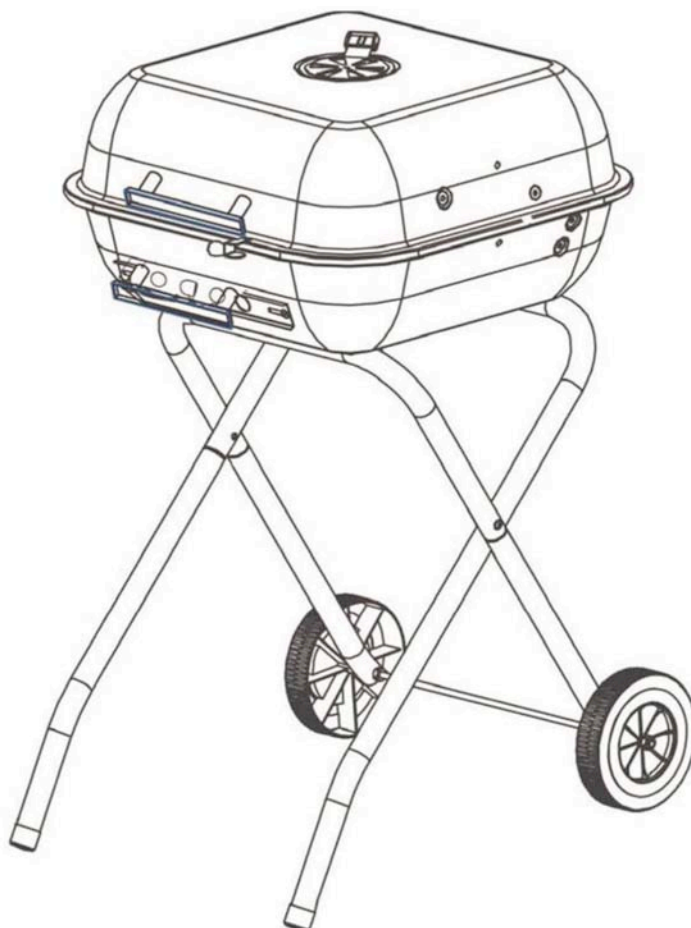




18½ in. Folding Charcoal Grill

Owner's Manual

Model: CBFL-1850/S



Assembly Required

The following common tools (not included) are required for assembly:

Phillips screwdriver, two adjustable wrenches



OUTDOOR USE ONLY! NEVER USE INDOORS!



Read and follow **all** of these manufacturer instructions **before beginning assembly or operation**. Failure to do so could result in **fire, burns, or other serious personal injury**.



Keep this owner's manual for future reference. If you sell or give this product to someone else, **make sure this manual accompanies this product**.

Contents

Important Safety Information and Warnings	3
Carbon Monoxide Warning	3
California Proposition 65 Warning	3
Safe Grill Placement	3
Grill Preparation Safety	4
Charcoal Lighting Safety	4
Grill Use Safety	4
After Use Safety.....	5
Preparation	5
Parts List	6
Hardware List	8
Assembly	8
Folding and Transport	13
Care and Maintenance	13
Limited Warranty	14
Customer Service	14

IMPORTANT SAFETY INFORMATION!

DANGER

CARBON MONOXIDE HAZARD!

Burning charcoal releases **carbon monoxide**, a toxic odorless gas which **can cause serious injury or death**. **NEVER** burn charcoal inside homes, inside vehicles, or inside any other enclosed areas! If used indoors, **toxic fumes, including carbon monoxide**, will accumulate and cause **serious injury or death**.

OUTDOOR USE ONLY!

WARNING

CALIFORNIA PROPOSITION 65

- 1) Combustible by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- 2) This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm.

ALWAYS wash your hands after handling this product!

Safe Grill Placement

WARNING

- This grill is for **OUTDOOR USE ONLY!** **NEVER** use this grill in an enclosed area or under an overhead cover of any kind, including a tent, patio cover, or any other building or structure.
- **DO NOT** use this grill within **10 feet (3.05 meters)** of any **combustible material**, including, but not limited to, **bushes, trees, wood or treated-wood decks, fences, patios, porches, walls, vehicles, gasoline, lighter fluid, or any other flammable liquids**.
- **ONLY** use this grill on a **hard, level, non-combustible, stable surface** (e.g., concrete) that is

able to support the weight of the grill. **NEVER** use on **wood or other combustible surfaces**.

- **NEVER** use this grill where **children or pets** could come into contact with the grill.
- **DO NOT** store or use grill near **gasoline** or other **flammable liquids, gases** or where **flammable vapors** may be present.
- **Avoid fire.** Keep a fire extinguisher nearby. Refer to your local authority to determine proper size and type of fire extinguisher.
- **For residential use only! NOT for commercial use! DO NOT** use this grill for other than its intended purpose. Any commercial use voids all warranties.

Grill Preparation Safety

WARNING

- **DO NOT** use this grill without the ash catcher (if available), ash pan, or ash tray in place.
- **DO NOT** use this grill unless **all parts are in working condition and properly installed**.
- **Use care** when lifting or moving this grill to prevent strains and back injuries.

Charcoal Lighting Safety

WARNING

- We recommend a **charcoal chimney starter** to avoid the dangers of charcoal starter fluid. **ALWAYS** read and follow the chimney starter manufacturer's instructions and warnings. Failure to do so could result in **serious injury**.
- If you use charcoal starter fluid, **ONLY** use starter fluid **approved for lighting charcoal**.
- **NEVER** use **gasoline, alcohol, kerosene, or any other highly flammable liquid**. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- **Carefully read the charcoal and starter fluid manufacturer's warnings and instructions before using this grill.** Failure to do so could result in **serious injury**.
- **ALWAYS** clean up any **starter fluid spills** before lighting charcoal.
- **ALWAYS** allow charcoal starter fluid to **completely burn off prior to closing the grill lid** (approximately 20 minutes). Failure to do so could **trap fumes in the grill** and might result in a **flash fire or explosion** when the lid is opened.
- **NEVER** add charcoal starter fluid to hot or warm coals! **Flare up** could occur and cause burns.
- **ALWAYS** store charcoal starter fluid **safely away** from grill. **DO NOT** store starter fluid or other flammable liquids or materials under the grill.

Grill Use Safety

WARNING

- **DO NOT** use the grill in **windy conditions**.
- **NEVER** leave a **hot grill unattended**.

- **Grill is hot when in use.** To avoid burns:
 - **DO NOT** attempt to move the grill while **lit** or still **hot**.
 - **ALWAYS** wear **protective gloves** or **oven mitts**.
 - **DO NOT TOUCH** any hot grill surfaces.
- **DO NOT** wear loose clothing or allow hair to come in contact with grill.
- **NEVER** add pre-soaked charcoal to hot or warm coals or ashes! **Dangerous** or **explosive flare ups** could occur and result in bodily harm.
- **USE EXTREME CAUTION** when **adding charcoal** and/or **wood** to the grill **while cooking**, as charcoal is **still hot** and **can cause burns**.
- **AVOID INJURY! ALWAYS** wear **oven mitts** or **grilling gloves** when lifting the lid, adjusting the grates, or in any other way touching the grill **while it is hot**.
- **Lids** are heavy, and will be **very hot during** and **after use**.
 - Removable lid: **NEVER** set **hot lid** on grass, furniture, deck or combustible materials.
 - Hinged lid: **ALWAYS** open lid completely and **secure** to prevent unexpected closing.
- Some grills have shelves. **NEVER** place more than 8 pounds (3.6 kg) on any shelf (if equipped). **DO NOT lean** on any shelf. **ALWAYS** make sure shelves are **attached securely** to the grill.
- **NEVER** raise or lower the charcoal grate when smoking with water as **hot water may splash onto the coals** creating a **burst of steam and hot ash**.
- When grilling, **grease** from food may drip onto the charcoal and cause a **grease fire**. If this happens, close the lid to suffocate the flame. **NEVER use water to extinguish grease fires!**
- Keep hands, face, and body a **safe distance from the grill** when opening the lid. **Flare ups may occur** when flames or hot coals encounter increased airflow.
- **NEVER** try to remove the ash catcher **while coals are hot**. Doing so could **cause burns**.

After Use Safety



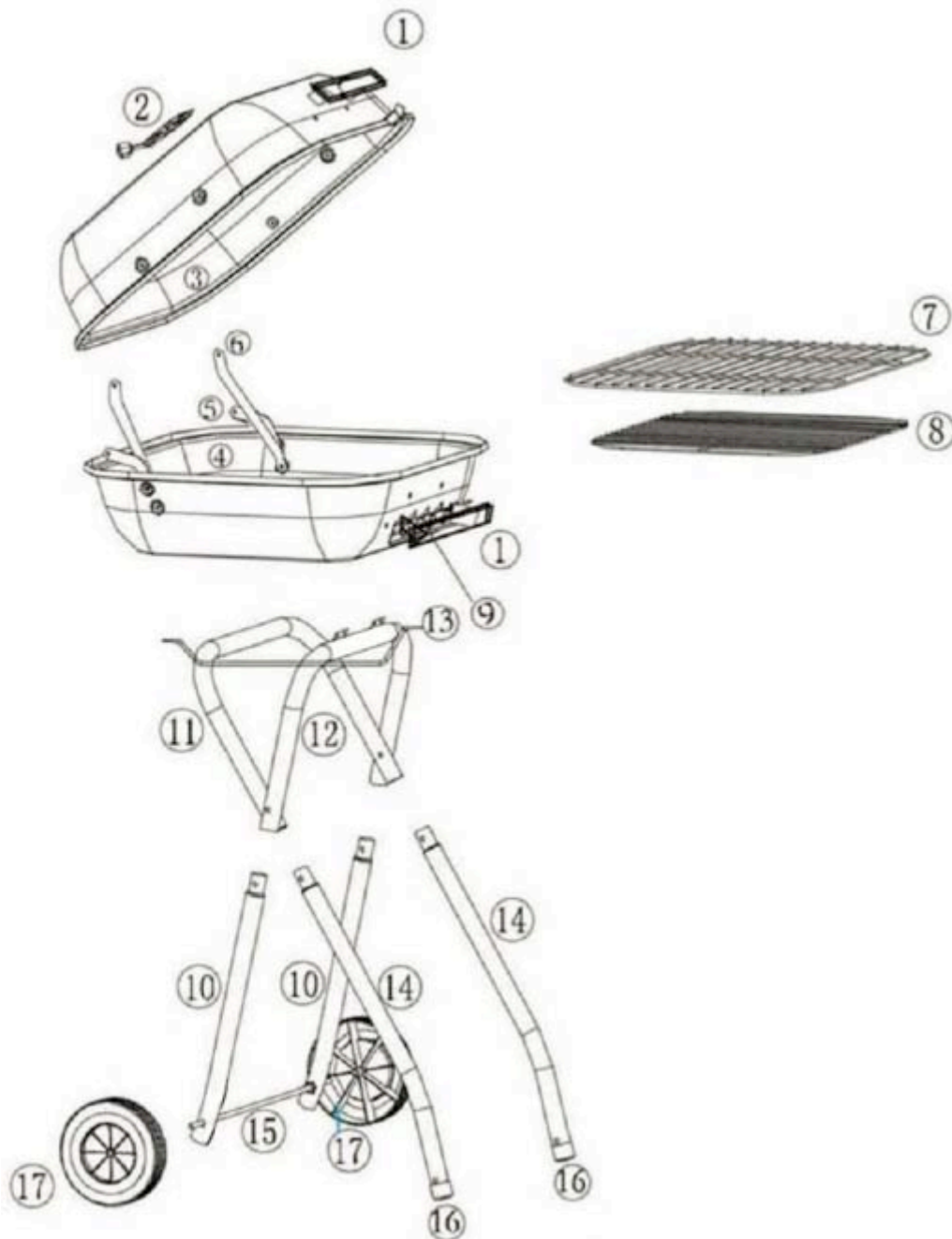
WARNING

- **ALWAYS** allow grill and all components to **cool completely before handling**.
- **DO NOT** remove **ashes** or **used coals** from the grill until they are fully extinguished.
- To extinguish charcoal, **close all vents** and **place lid on grill** until coals are completely out.
- **NEVER** leave **coals and ash unattended in the grill**. All extinguished coals and ash must be removed and carefully placed in a non-combustible metal container. **Saturate coals and ash with water** and allow them to remain in the metal container for **24 hours** before disposing.
- Keep extinguished coals and ash safely away from **combustible structures** and **materials**.
- Spray or douse the surfaces under and around the grill with water until completely wet to **extinguish any ashes, coals, or embers** that may have fallen during grilling or cleaning.
- Store the grill in a dry location **out of reach of children and pets** when not in use.


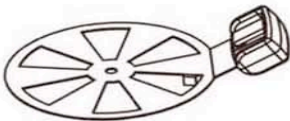
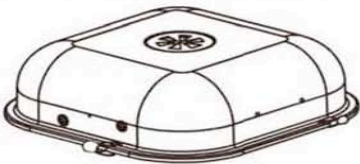
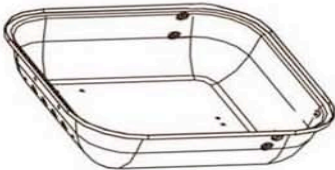

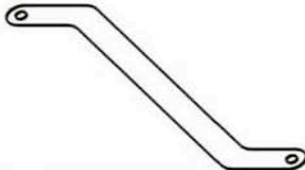
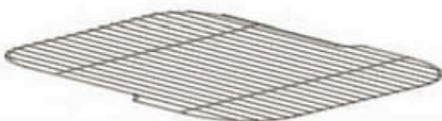



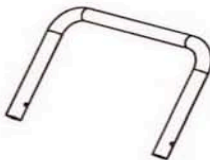
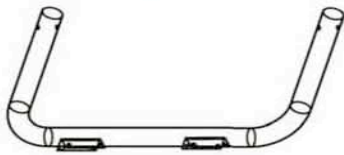





Preparation

Remove all parts and hardware from the carton and place them on a clean soft surface.
Compare the contents with the parts list and hardware list to make sure nothing is missing.
Dispose of all packaging materials properly.
Please recycle whenever possible.











Parts



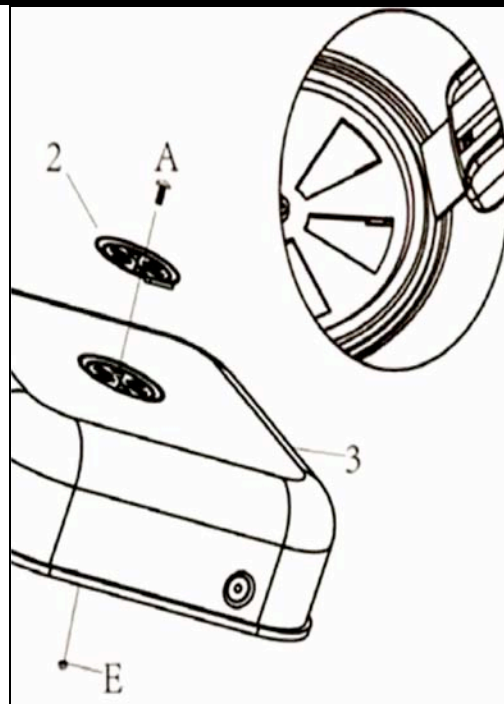
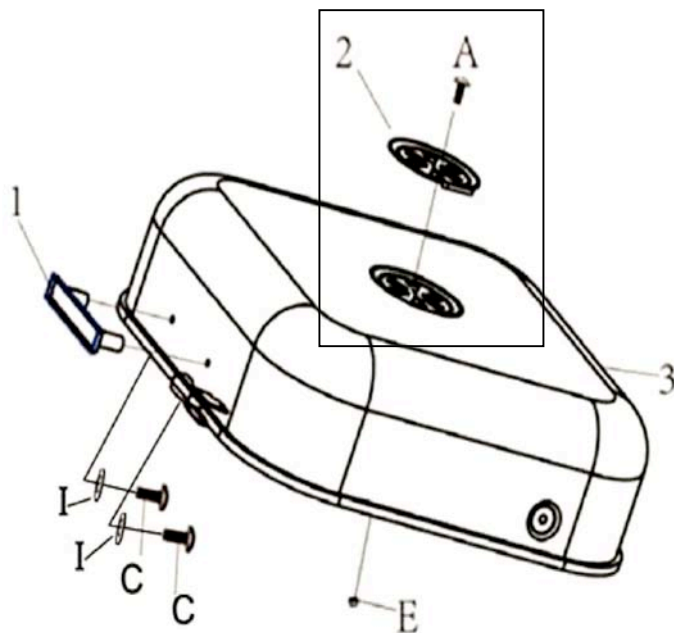
Parts

<p>1. Handles 2 pcs Size: 5.35 x 0.98 (inch)</p> 	<p>2. Air Vent Lid 1 pc Size: 5.375 x 4.125 (inch)</p> 	<p>3. Lid 1 pc Size: 18.6 x 18.5 x 5.12 (inch)</p> 
<p>4. Bowl 1 pc Size: 18.3 x 18.3 x 5.25 (inch)</p> 	<p>5. Small Hinge 2 pcs Size: 3.62 Length (inch)</p> 	<p>6. Large Hinge 2 pcs Size: 8.375 Length (inch)</p> 
<p>7. Cooking Grid 1 pc Size: 18 x 15.9 (inch)</p> 	<p>8. Charcoal Grid 1 pc Size: 13 x 13 (inch)</p> 	<p>9. Bottom Bowl Air Vent 1 pc Size: 9.625 x 1.25 (inch)</p> 
<p>10. Front Bottom Legs 2 pcs Size: 18.75 Length (inch)</p> 	<p>11. Rear Top Leg 1 pc Size: 14.75 x 9.25 (inch)</p> 	<p>12. Front Top Leg 1 pc Size: 17.125 x 10 (inch)</p> 
<p>13. Hold Bar 1 pc Size: 13.75 Length (inch)</p> 	<p>14. Rear Bottom Legs 2 pcs Size: 18.625 Length (inch)</p> 	<p>15. Axle 1 pc Size: 20.28 Length (inch)</p> 
<p>16. Rubber Cap 2 pcs Size: 1.125 x 1 (inch)</p> 	<p>17. Easy Rolling Wheels 2 pcs Size: 5.9 dia (inch)</p> 	

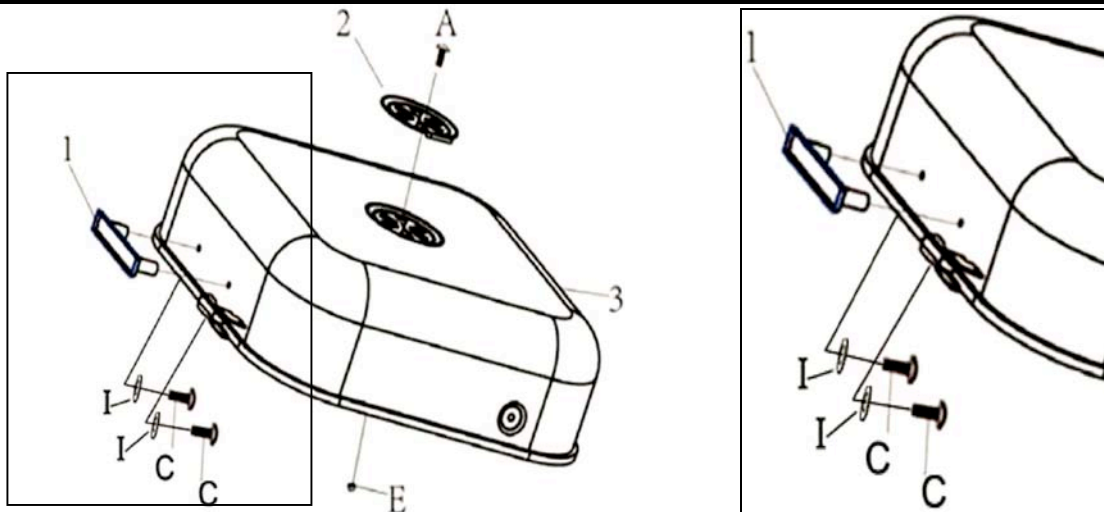
Hardware

Parts No.	Description	Qty	Parts No.	Description	Qty
A	M5 x10 (mm) Stage Screw 	3 pcs	E	M5 Nut 	1pc
B	M5x10 Screw 	14pcs	F	Wing Nut 	16 pcs
C	M6x15(mm) Screw 	4 pcs	G	M5 Lock Nut 	2pcs
D	M5x55 (mm) Screw 	2pcs	H	M8 Lock Nut 	2pcs
I	Nylon Washer 	18 pcs	J	Nylon Washer 	2pcs

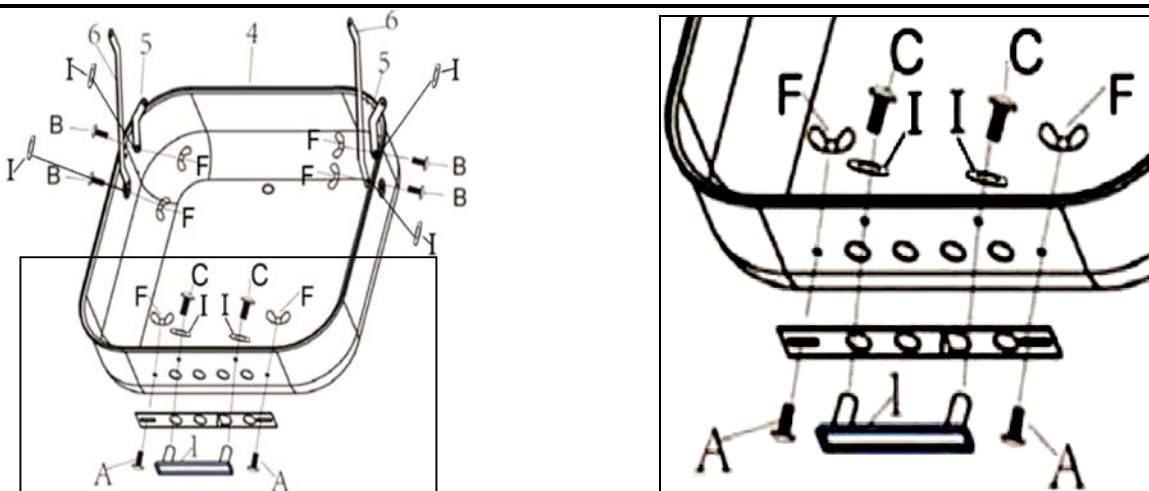
Assembly



STEP 1. With lid vent handle angled up, thread one M5x10mm bolt (A) through holes in lid vent (2) and lid (3). Thread one M5 hex nut (E) onto bolt (A). Tighten nut and bolt with Phillips screwdriver and adjustable wrench. **DO NOT over-tighten.** Lid vent should rotate when turned by hand.

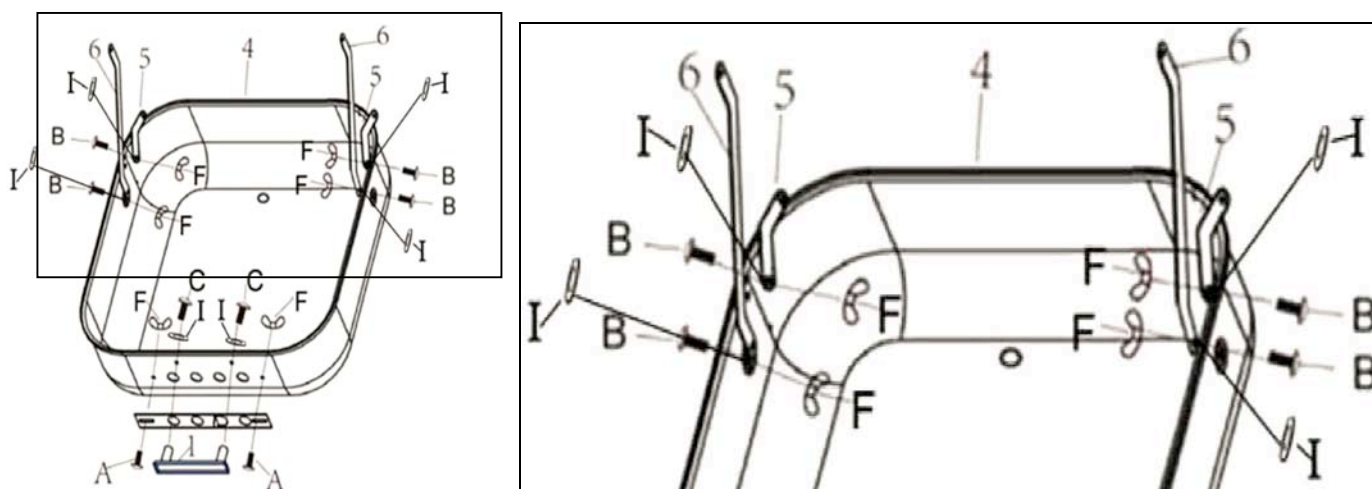


STEP 2. Attach one handle (1) to lid (3) with two M6X15 screws (C) and two nylon washers (I). Tighten screws securely with Phillips screwdriver.

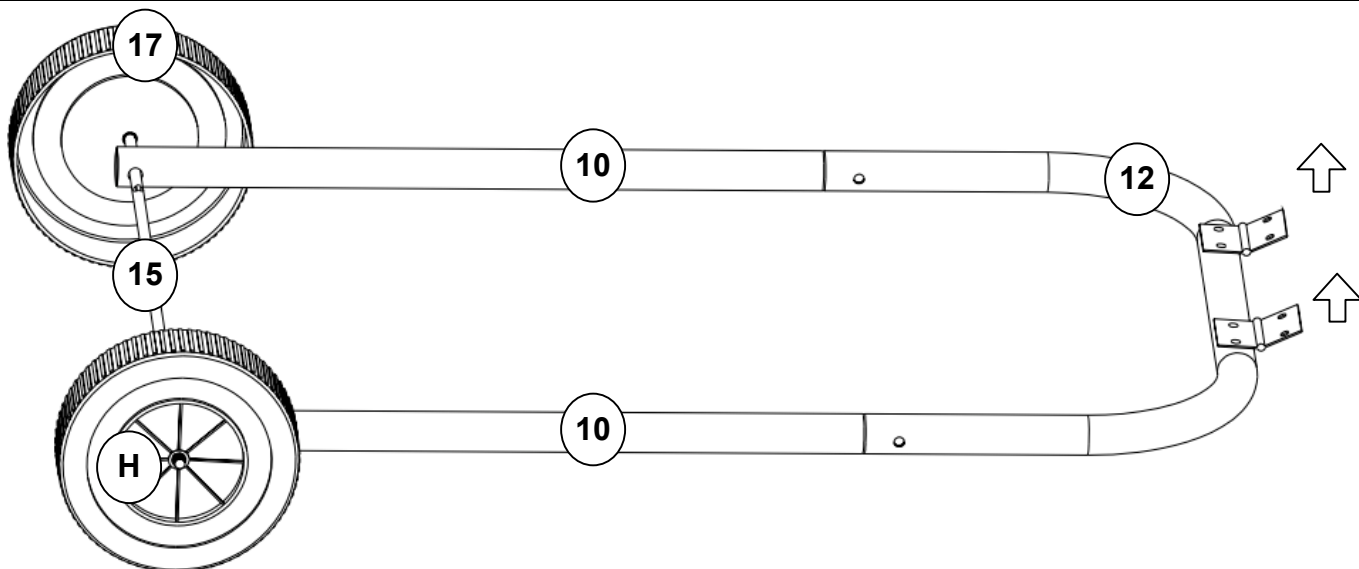


STEP 3. Attach one handle (1) to bowl (4) with two M6X15 screws (C) and two nylon washers (I). Tighten screws securely with Phillips screwdriver.

Attach bowl air vent (9) to bowl (4) with two M5x10 shoulder screws (A) and two wing nuts (F).



STEP 4. Attach each large hinge (6) and small hinge (5) to the inner sides of the bowl with one M5x10 screw (B), one nylon washer (I), and one wing nut (F) as shown above. **NOTE: The nylon washers go between the hinges and the inside wall of the bowl to help prevent scratching the finish.**

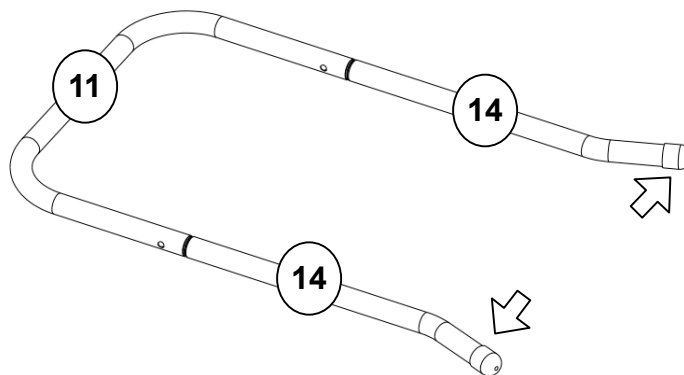


STEP 5. Slide ends of wheel legs (10) into front top leg (12) so that axle holes in legs align.

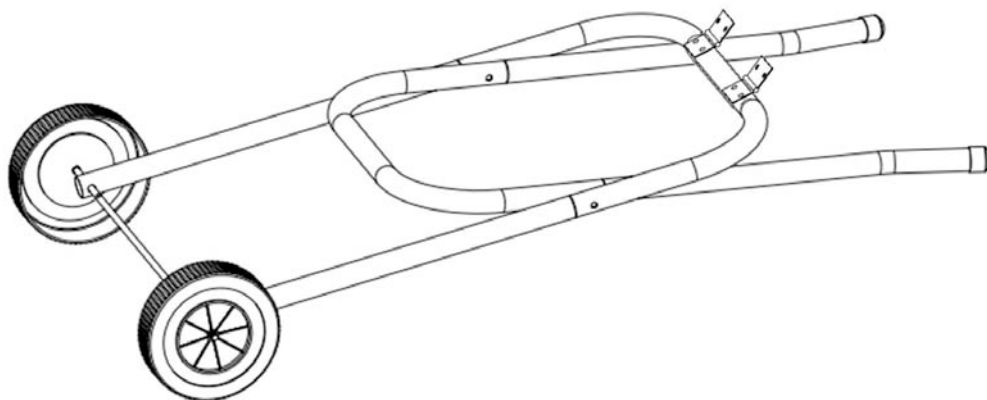
NOTE: The axle (15) has a notch at each end and will not slide all the way through the holes in the wheel legs. Spread the ends of the legs apart and slide each end of the axle into the axle holes from the inside.

Slide a wheel (17) over each end of the axle. Thread one M8 lock nut (H) onto each end of the axle and tighten with two adjustable wrenches. Tighten until wheel spins, but does not wobble loosely.

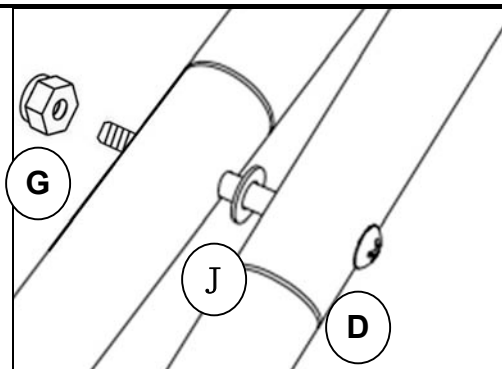
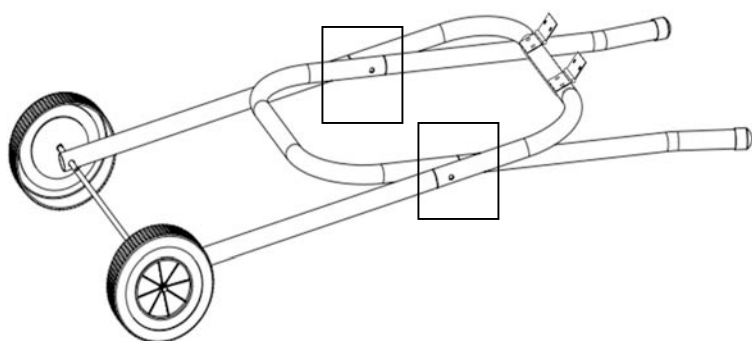
Lay wheel leg assembly down with hinges facing upward.



STEP 6. Slide ends of stationary legs (14) into rear top leg (11) so that legs angle outward.

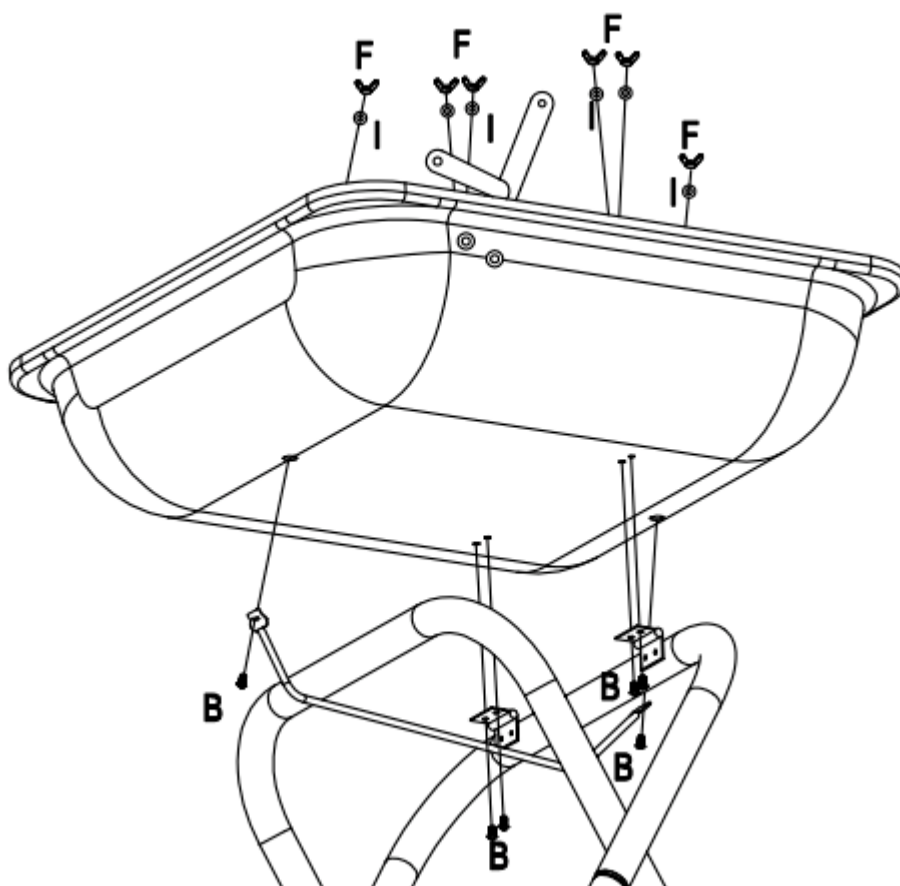
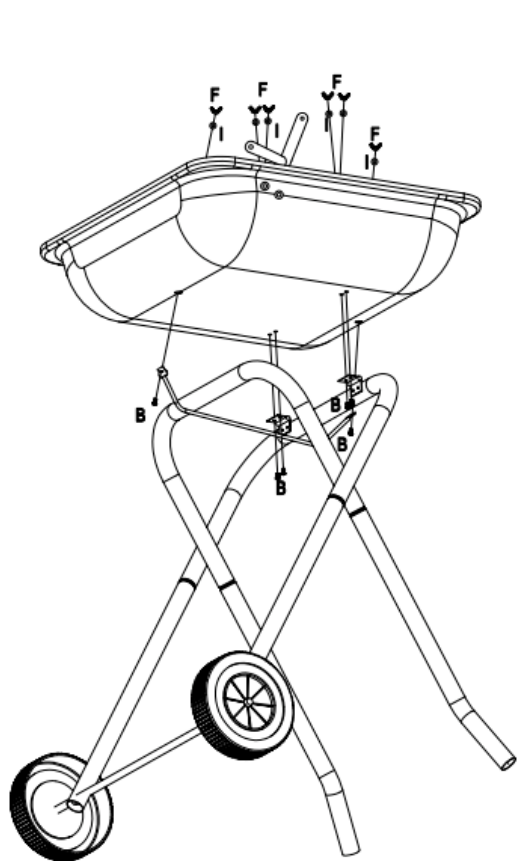


STEP 7. Lay wheel leg assembly atop stationary leg assembly as shown here. **NOTE:** The hinges on the wheel leg assembly must face upward.



STEP 8. From the outside, thread the M5x55 bolts (D) through the holes in the wheel leg, then through a nylon washer (J), and finally through the stationary legs. **NOTE: The nylon washers help protect the finish.**

Thread an M5 lock nut (G) onto each bolt. Tighten with a Phillips screwdriver and adjustable wrench.



STEP 9. Thread two M5x10 screws (B) through each hinge, then through the holes in the bowl.

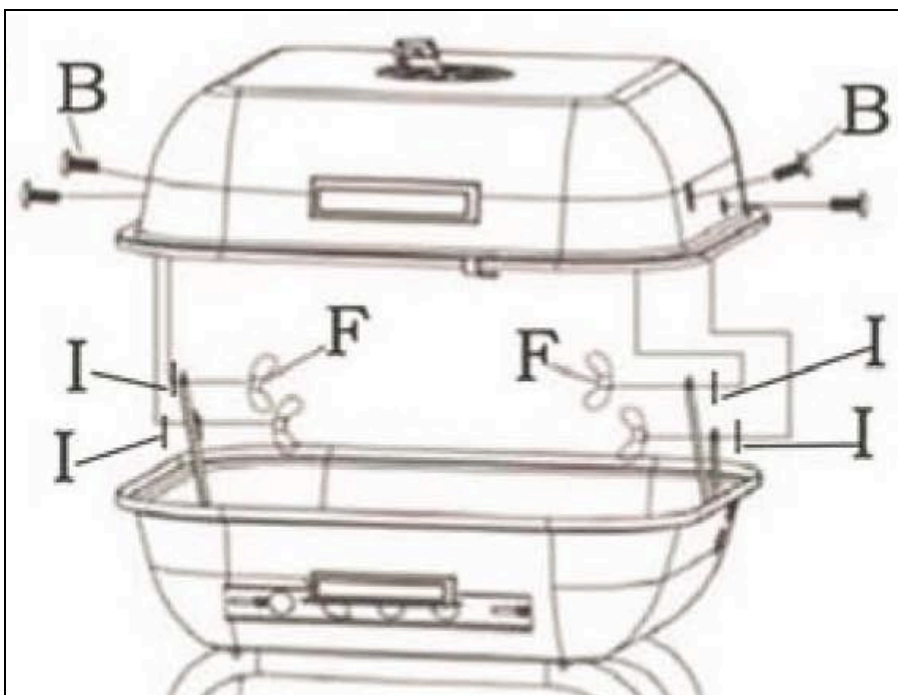
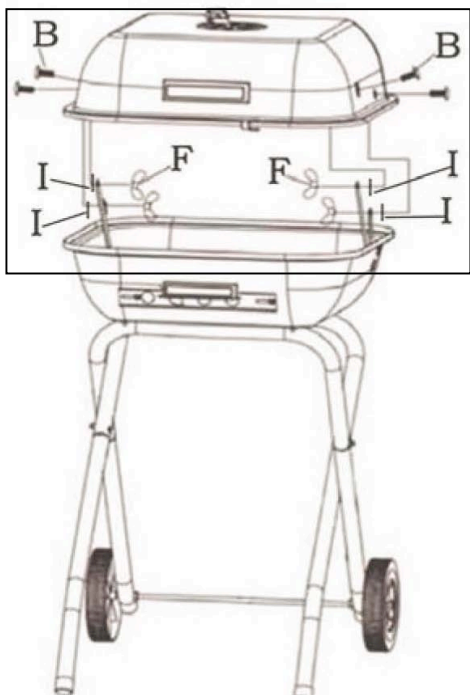
NOTE: The screws must go up through the hinges from the inside. The screw heads should meet up with the rivets that hold the hinges to the front top leg.

Slide a nylon washer (I) over the end of each screw and secure each screw with a wing nut (F).

Lift the stationary leg assembly and slide the leg holding bar (13) through both sets of legs. Position the large end of the holding bar (taller bend) toward the front of the grill by the handles.

Thread an M5x10 screw (B) through each end of the holding bar, then through the holes in the bowl.

Slide a nylon washer (I) over the end of each screw and secure each screw with a wing nut (F).



STEP 10. Attach each large hinge (6) and small hinge (5) to the inner sides of the lid with one M5x10 screw (B), one nylon washer (I), and one wing nut (F) as shown above. **NOTE: The nylon washers go between the hinges and the wall of the bowl to help protect the finish.**

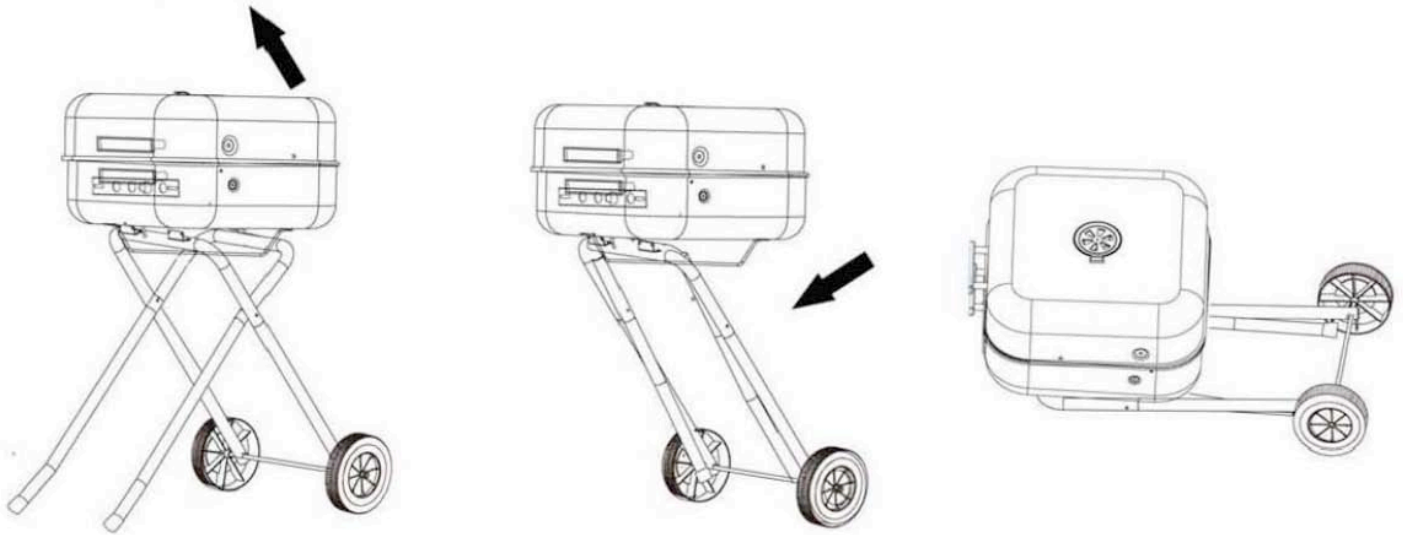


STEP 11. Place the charcoal grate (8) into the bottom of the bowl.

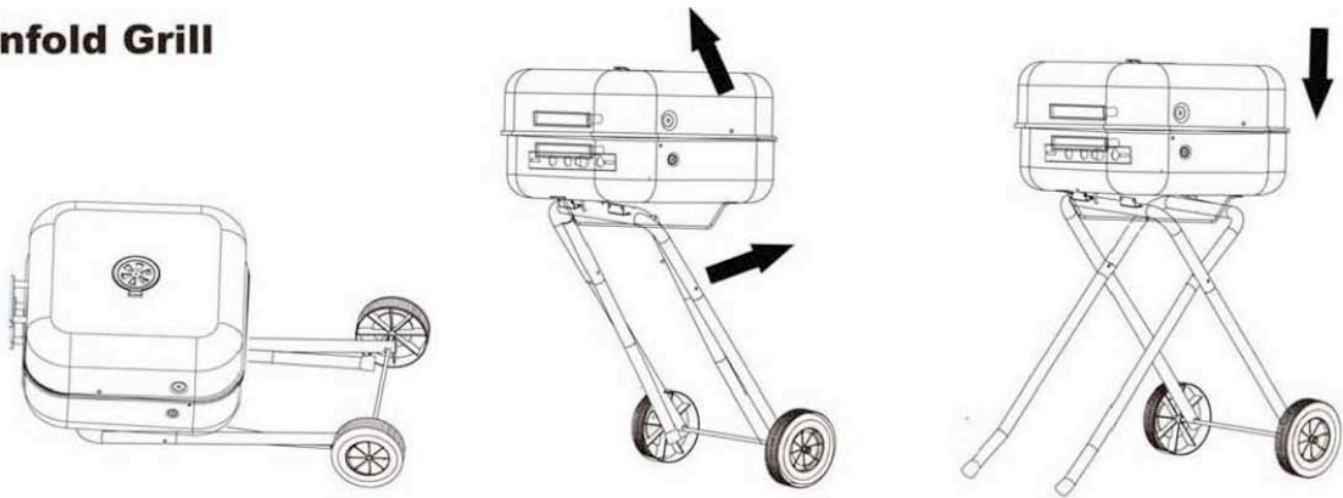
Set the cooking grid (7) along the top edge of the bowl. Note that the notched corners go at the rear, and allow the hinges to clear the cooking grid.

Folding and Transport

Fold Grill



Unfold Grill



Care and Maintenance

- Wash cooking grids and charcoal grates with hot, soapy water. Rinse well and dry completely with a towel. **NEVER** allow grates to drip dry, or dry in a dishwasher. They will rust.
- After washing and drying, lightly coat grates and grids with vegetable oil or vegetable oil spray.
- Clean the inside and outside of the grill by wiping it with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surfaces to prevent rusting.
- If rust appears on the **outside** of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch up spots with a good quality **high-temperature-resistant** paint.



NEVER apply paint to the **interior** surface. Doing so could cause a **fire** resulting in **serious bodily harm** or **property damage**.

- If rust appears on the **interior** surface of your grill, clean and buff the affected area with steel

wool or fine grit emery cloth. Coat the interior lightly with vegetable oil or vegetable oil spray.

Limited Warranty

Manufacturer warrants this grill for replacement or repair of parts to the original purchaser for a period of 90 days from original date of purchase. The original sales receipt is required for all warranty claims. This warranty is limited to non-commercial residential use only. Any commercial, public, or institutional use voids all warranties. This warranty does not cover normal wear and tear, damages resulting from abuse, misuse, improper assembly, alteration of the product, weather, or accidental damages. Rust is not a manufacturing defect. Shipping costs are not covered. Read and understand all assembly and operating instructions, and all safety information and warnings before use.

Vendor Development Group, Inc. (hereafter, VDG), its directors, officers, or agents, will not be liable to the purchaser or any third party, whether in contract, in tort, or on any other basis, for any indirect, special, punitive, exemplary, consequential, or incidental loss, cost, or damage arising out of or in connection with the sale, maintenance, use, or inability to use this product, even if VDG, or its directors, officers, or agents have been advised of the possibility of such losses, costs or damages, or if such losses, costs, or damages are foreseeable. In no event will VDG, or its officers, directors, or agents be liable for any direct losses, costs, or damages that exceed the purchase price of the product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to the purchaser. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Thank you for purchasing this charcoal grill!

If you need help, have missing or damaged parts, or have any questions, please e-mail us at
customerservice@vdgus.com

Or, call us toll free at

1-866-561-0731 (M-F 8:30 am – 4:30 pm CST)

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