

ZEPHYR

PORTABLE FAN-POWERED CHARCOAL GRILL

USER MANUAL

You have purchased an exceptional grill. It is a high-quality product that will last for many years of use.

PLEASE NOTE FIRST: This is not meant for use indoors. Burning charcoal creates carbon monoxide, which is deadly in confined places.

ZEPHYR GRILL FEATURES:

This grill is designed to burn charcoal more efficiently than old-style charcoal grills. It cooks longer, and burns hotter, on less charcoal. It features a quiet, built-in, adjustable speed fan that stokes the charcoal with extra oxygen from the bottom of the coals.

The fan uses 4 AA batteries, and runs up to 10 hours on one set of batteries, depending on use.

Basically, you will use the fan on full-speed when first lighting the charcoal. The charcoal is usually ready for cooking in less than 5 minutes. At this point you may turn down the fan, or even turn it off, to maintain your desired heat. More air = more heat and faster burning. Less air = less heat and slower burning.

The charcoal is contained inside an inner charcoal basket, and in most cases the outside of grill will remain cool enough to touch even after extended periods of cooking. Because of this feature, the grill can be used on top of a table for table-top cooking, similar to Korean BBQ style dinners, where everyone tends their own piece of meat.

With the fan turned off, the flow of air to the charcoal stops and the charcoal burns slowly. You may find that you can cook for a few minutes with the fan on high, then turn it off, and conserve enough charcoal to cook again up to a half hour later, just by turning the fan back on.

SETTING UP THE ZEPHYR GRILL

First install 4 AA batteries in the battery compartment on the bottom of the grill. You can use

Alkaline or rechargeable batteries. Then follow the instructions in the images below to set up your grill.

RECOMMENDED CHARCOAL:

We recommend using lump charcoal. Lump charcoal burns hotter than briquettes, and leaves less ash. Accumulated ash will slow the flow of air from the fan to the charcoal. Briquettes will still work. Choose medium to small chunks of lump charcoal, and try to avoid dumping charcoal dust into the charcoal basket.

Although it is not preferred, hardwood chunks can be used alone, or mixed with the charcoal. However, when using hardwood chunks, you will get much more smoke, and flames may escape from the charcoal basket and burn your food. You can also mix a few hardwood chunks in with your lump charcoal to create more smoke flavor if desired.

LIGHTING THE ZEPHYR GRILL

Lighting your grill takes practice. But you will soon find that it is easy, and supports a number of different starting methods, as listed below

1. Remove the cooking grate top, and then remove the steel lid of the charcoal basket.
2. Put a thin first layer of lump charcoal in the basket.
3. Add your preferred lighter material and ignite.
4. Turn the fan on Full
5. After the lighter material is fully burning, begin to add additional charcoal until the basket is full to the top edge.
6. Replace the steel lid of the charcoal basket and install the cooking grate.
7. Leave the fan on Full until grill is hot and ready for cooking. (Usually less than 5 minutes.)

FIRELIGHTING MATERIALS:

1. We prefer our Dragon Egg Firestarters, which are twisted cylinders of wax and wood shavings. These light easily and burn hot, and are less likely to be smothered when you add the top layers of lump

charcoal. We suggest tearing the Firestarter apart into two piles, one on each side of the charcoal basket, for more even starting.

2. You can also use widely available “fire-lighting cubes,” which are white cubes that burn without odor.
3. Also similar to the cubes are small cellulose packets of similar white material that also ignite easily and burn hot and odor-free.
4. Fire-lighting gels work if they are alcohol based.
5. Lighter fluid will work, but may leave a chemical odor during cooking. However, the Zephyr Grill is washable and will not be permanently damaged by the smell.
6. Newspaper can work. Crumple a quarter newspaper sheet into a very tight wad, use one on either side of the charcoal basket, and let them get burning before placing the top layer of charcoal on.
7. Vegetable oil can work, but it’s smoky.
8. No matter what method you use, you will soon find that because the fan is blowing air up through the charcoal, it always lights faster than expected.

COOKING ON ZEPHYR GRILL

It is a pleasure to cook on this grill. The plate on the cooking grate is designed to deflect the higher heat levels directly over the charcoal basket, adding to the heat at the sides of the grate, and creating a relatively even heat over the entire grate. Increase the fan speed for higher temperatures, and decrease the speed for lower temperatures. Experiment with placing meat over the plate or over the open grate. You will find that both are quite hot on full fan speed.

The rails on the sides of grate are there for two reasons:

1. Keeps sausages and hot dogs from rolling off the grill into the sand while cooking at the beach.
2. Provides a slightly cooler place to grip (still use gloves please) when removing the grate.

You can easily cook for 6 people on this grill, and there will still be charcoal remaining to cook another

round of sausages. (It’s so efficient with charcoal – you’ll be amazed.)

Don’t worry about drippings and grease – you will have little to no flare-ups, and cleaning is a breeze – a Zephyr breeze.

This grill cooks very elegantly. It does get hot enough for searing steak when required, but the heat is very controllable, and it uses charcoal quite economically. It’s big enough for a group, but convenient for one person.

REFILLING CHARCOAL DURING COOKING:

To cook for longer times, you may want to add more charcoal to the grill. You can do this!

1. Use gloves to protect your hands from burns.
2. Remove the cooking grate and set aside.
3. Use tongs to remove the charcoal basket lid. IT IS HOT! Set it somewhere where it won’t burn things or people.
4. Add more charcoal to the top.
5. Replace the charcoal basket lid and the cooking grate.
6. Grill on.

CLEANING THE ZEPHYR GRILL

This is the easy part. The inner tray is made from durable stainless steel and can be cleaned in the sink or the dishwasher.

1. Let the grill cool.
2. Remove the cooking grate and the charcoal basket lid.
3. Remove the charcoal basket and dump the ashes.
4. Remove the stainless steel liner and clean in the sink or dishwasher.
5. Reassemble when dry and return to your storage bag.
6. If not using the grill for more than 3 months, remove the AA batteries to prevent them from possibly leaking and damaging the grill.

Thanks for purchasing. We truly think you will love this little grill. And if you have problems or questions – reach out: We’ve got you.

BBQ Bold. BBQ Fresh. BBQ Dragon.



