

Full Meal Grill (www.FullMealGrill.com)

Congratulations on your purchase of the Full Meal Grill. You now own one of the finest custom made outdoor grills manufactured today. The Full Meal Grill is designed for you to cook your favorite foods on a charcoal grill and in a Dutch oven. This unique combination allows you to prepare whatever food you choose to enjoy.

This sturdy workhorse grill has been built to last you a lifetime. The pit is fabricated with ¼” steel and the grill is made of reinforced 304-stainless steel. Two Dutch oven cooking tables may be attached to your Full Meal Grill to allow you to cook in a Dutch oven at a convenient height. A separate support beneath each Dutch oven cooking table provides complete stability. The Full Meal Grill may be disassembled for transport or relocation to virtually wherever you travel.

Assembly and Safety

1. Locate your Full Meal Grill on a firm, flat foundation. The Full Meal Grill is heavy; thus a solid, level base is necessary to assure your safety and proper use of the Dutch oven cooking tables.
2. The legs for the pit have been marked with small dots that match corresponding dots placed on the receiving elements on the bottom of the pit. Be sure to match these 1, 2, or 3 dots when attaching the legs to the pit.
3. The screws on the pit receiving elements should be tightened securely to assure the pit legs do not fall out during assembly or use of the grill.
4. Receiver elements for the two Dutch oven cooking tables are located on the side of the pit. These are also marked with small dots that correspond to the dots on the fingers extending from each cooking table. Match these dots when attaching the cooking tables to the pit.
5. Be sure the cooking table fingers extend the full length into and through the receiving elements on the side of the pit.
6. Tighten the screw into the cooking table finger to assure the cooking tables are secure.
7. The grill may be rotated to provide access to the charcoal in the pit. However, you should keep at least 50% of the grill surface (and weight) over the pit at all times. This will assure stability of the Full Meal Grill during use. The arm supporting the grill has been designed to remind you not to rotate the grill too far away from the grill.
8. When lighted, charcoal is extremely hot. Care should be taken to keep children, family, friends, and pets away from the exposed charcoal inside the pit, on top of the Dutch oven, and on top of the cooking tables. Additionally, avoid touching the sides of the pit and the cooking tables during use of the Full Meal Grill as these too are extremely hot.
9. Each Dutch oven cooking table is designed to support only one Dutch oven at a time. Do not stack multiple Dutch ovens on either cooking table. Stacking multiple Dutch ovens will create a safety hazard that could cause the Full Meal Grill to turn over.
10. Each cooking table should be used for only one 10” or one 12” Dutch oven. Ovens larger than 12” should not be placed on the Full Meal Grill cooking tables as this could cause the Full Meal Grill to turn over.

The Full Meal Grill includes everything but the kitchen sink – and we are working on that!

We know you will find the Full Meal Grill cooks every one of your favorite recipes. Plus using the Full Meal Grill gives a flavor to your food that can't be matched in a kitchen oven or cooktop.

For additional information on the Full Meal Grill you may visit our website or call 903-983-1592.

Enjoy your Full Meal Grill and remember – **“Grillin’ is Thrillin’.”**

The Full Meal Grill is a product of Merritt Tool Company, Inc. and Mike Childress Enterprises, L.L.C.