

Aussie™

Charcoal Grill

4200 SERIES OWNER'S MANUAL



WALK-A-BOUT™

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Patent Pending

FOR CUSTOMER SERVICE CALL 1-800-251-7558



WARNING

READ AND FOLLOW INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY OR USE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN DEATH, SERIOUS BODILY INJURY AND/OR PROPERTY LOSS.

FOR OUTDOOR HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.

THESE INSTRUCTIONS MUST BE KEPT WITH THE CONSUMER AND RETAINED FOR FUTURE USE.

-NOTICE-

AUSSIE™ GRILL COMPANY STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE HAVE INADVERTENTLY OMITTED ANY PARTS NEEDED FOR ASSEMBLY, OR YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT US USING OUR TOLL FREE NUMBER. AUSSIE GRILL COMPANY WILL SHIP PARTS MONDAY THRU FRIDAY WITHIN 24 HOURS. SATURDAY & SUNDAY ORDERS WILL SHIP THE NEXT WORKDAY. THANK YOU FOR PURCHASING AN AUSSIE™ GRILL PRODUCT.

1-(800)-251-7558
(24 HOURS/7 DAYS A WEEK)
1-(423)-639-1171 (TELEPHONE)
1-(423)-639-1055 (FAX)

or write


CONSUMER SERVICE DEPARTMENT
Aussie™ Grill Company
1500 INDUSTRIAL ROAD
GREENEVILLE, TN. 37745 USA



WARNING: Failure to follow these instructions could result in death, serious injury, and/or property loss. Read and follow instructions carefully before using grill.

IMPORTANT SAFEGUARDS

Following is a list of Important Safeguards to assist you in the use of your grill. It is important to remember: anytime you work with fire, there is a chance of getting burned, so take precautions! Common sense and planning will prevent injuries.

1. Always read the owners manual before using your grill and follow specific usage, assembly, and safety procedures. Contact the grill manufacturer if you have specific questions about the operation of your grill.
2. Barbecue grills are designed for Outdoor Household Use Only. Never barbecue inside a house, trailer, tent, garage, or any enclosed area because carbon monoxide may accumulate and cause death. Never use your barbecue grill as a space heater.
3. Set up grill in an open area away from buildings, dry leaves, or any combustible materials. Be sure to avoid high traffic areas and always barbecue in a well-ventilated area. Be aware of the wind blown sparks.
4. Never use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.
5. Should electrically operated accessories (i.e. rotisseries, etc.) be used, be sure they are properly grounded in accordance with local codes. Electrical cords should be placed away from walkways.
6.  **WARNING:** Never touch hot surfaces. Use long-handled barbecue tongs and utensils to avoid burns and splatters. Use heat resistant gloves or cooking mitts.

7. **▲ WARNING:** Do not wear loose clothing with hanging shirt tails, frills, or apron strings around the grill when in use or hot. Use heat resistant gloves or cooking mitts when adjusting hot vents.
8. To put out flare-ups, adjust the vents to lower the temperature. If you must, douse the flames with a light spritz of water.
9. Use baking soda to control a grease fire and have a fire extinguisher handy. A bucket of sand or a garden hose should be near if you do not have a commercial extinguisher.
10. Never leave a grill unattended once it is lit.
11. Never allow children to operate a grill or play near a barbecue grill. Keep animals and bystanders out of the grill area.
12. Do not allow anyone to conduct any activities around the grill when the grill is in use, or immediately following its use. The grill body is hot during use and will remain hot for a period of time following its use. Never operate your grill near combustible surfaces.
13. Open the hood carefully when cooking; the hot air and steam can burn.
14. **▲ WARNING:** Never attempt to move a grill when in use or hot.

The purpose of these safety tips is to set forth general safety practices and precautions for the operation and maintenance of barbecue grills. These tips are not intended to be an exhaustive treatment of the subject, and should not be interpreted as precluding other procedures, which would enhance safe barbecue grill operations.

Charcoal/Wood Chunk Safety Tips

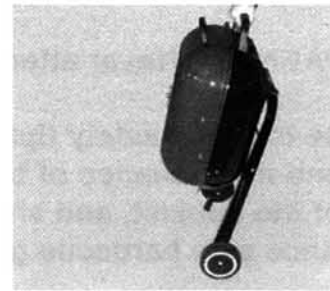
1. Before lighting charcoal briquettes or wood chunks, form a pyramid and then apply lighter fluid to the briquettes/chunks. Wait until the fluid soaks in before lighting.
2. Lighter fluid should be capped immediately and placed a safe distance from the grill.
3. Never add lighter fluid to existing hot or warm coals.
4. Never use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode.
5. As an alternative to lighter fluid, use an electric, solid, metal chimney, or other starter specifically made for lighting charcoal briquettes or wood chunks.
6. After unplugging, remove a hot electric starter cautiously and be careful where you put it. Always allow starter to cool completely before storing.
7. Never use an electric starter in the rain and/or when standing on wet ground.

8. When using instant light briquettes, do not use lighter fluid, an electric starter, solid type or metal chimney starters. Do not add more instant light briquettes once the fire has been lit. Add regular charcoal briquettes if more are needed.
9. Once the barbecue grill has been lit, do not touch the charcoal briquettes/wood chunks to see if they are hot. Do not close hood until ready to cook.
10. Allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.
11. Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and putting them in a non-combustible container. Be sure there are no other combustible materials in or near the container.
12. If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the grill keeping them in heavy duty foil and soak them completely with water before disposing in a non-combustible container.

SPECIAL FEATURES OF YOUR AUSSIE™ WALK-A-BOUT GRILL

Exclusive Easy Fold-up and Lock legs...

Aussie™ locking legs fold-up and lock to make your grill portable and compact for easy storage. You can even hang your grill on a wall or simply against a wall.

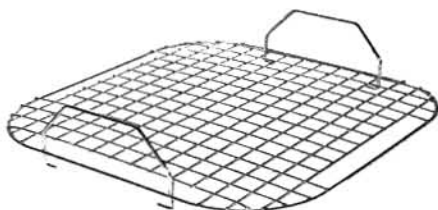
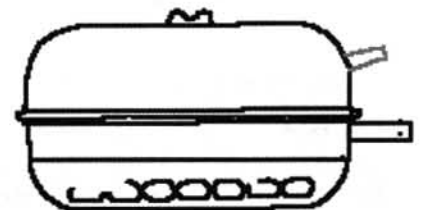


Fire Grate/Ash Dump...

The Fire Grate/Ash Dump helps prevent bottom burn out. The Fire Grate/Ash Dump allows charcoal to burn more efficiently and helps reflect heat. It is also long lasting and lifts out for easy cleaning. Simply throw away the ashes and wash clean with a garden hose.

Efficient Draft System For Complete Control...

Aussie Hooded Smoker grills have two adjustable vents, one in the front under the handle, and one in the rear. The hood also has an adjustable vent. You can adjust these vents to speed up or slow down the charcoal's burning rate for improved temperature control. The vents also allow you to control flare-ups without using water. After cooking, you can close all the vents to put out the charcoal and save the unused portion for next time.

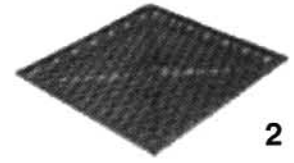
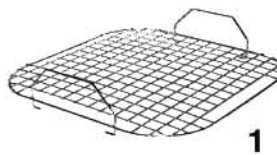


Criss-Cross Grid...

The Aussie™ Walk-a-bout™ features a new patented criss-cross grid. This grid has handles for easy movement, and it also has foot rests that will not allow your food to touch the table top or counter surface. The criss-cross design was specially designed to prevent food from falling through.

REPLACEMENT ITEMS

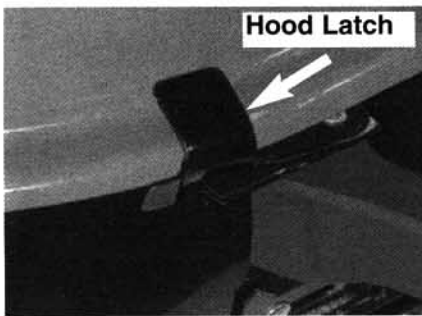
ITEM	DESCRIPTION	PART #	QTY.
			4200 SERIES
1	Cooking Grid	1025.0.001	1
2	Fire Grate/Ash Dump	1040.8.001	1
3	Grid Bracket	03.6103.00	4
4	Hood Handle	03.6102.00	1
5	Bowl Handle	03.6104.00	1
6	Screw, 10AB x 1/2	03.0301.01	6
7	Foot, Insert	03.4077.00	2
8	Owners Manual	03.6081.00	1



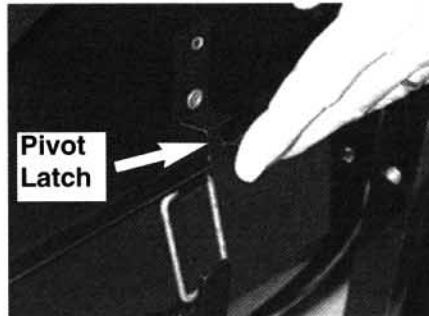
SETTING UP YOUR AUSSIETM GRILL

Caution: To reduce risk of injury, use caution when opening/closing legs.

Step 1. Remove and discard the cardboard tray stand from the legs and wheels, if it is attached to your grill.



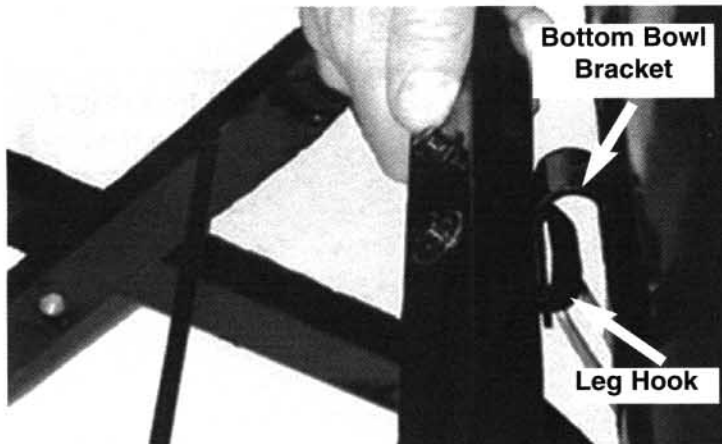
Step 2. Make sure the Hood/Bowl Latch is locked.



Step 3. Hold the grill vertical. Swing the Pivot Latch away from the crossrod.



Step 4. Lay the Grill down flat.



Step 5. Raise the rear end of the Hood/Bowl. Lift the Leg without wheels up and slide Hook into bottom Bowl Bracket. Close the Safety Latch behind the Leg Hook.



Step 6. Reach for the Bowl Handle underneath. Rotate Grill upward until grill is upright on floor.

Step 7. Unlock the Hood Latch. Open the Hood and remove Cooking Grid, and Fire Grate/Ash Dump. Discard the packing materials. Replace the Fire Grate/Ash Dump right side up and install the Cooking Grid on the Grid Brackets.

STARTING YOUR YOUR AUSSIE™ GRILL

⚠ WARNING: Use your grill only in a well ventilated area. Do not use charcoal for indoor cooking or heating; toxic carbon monoxide gases may accumulate and cause death. Never use gasoline, kerosene, alcohol to start a charcoal fire.

STARTING A FIRE:

STEP 1. Select a high quality hardwood charcoal. Charcoal briquettes made from maple, oak, birch or elm woods are recommended.

STEP 2. Open the hood and all the vents.

STEP 3. Remove the Cooking Grid and Fire Grate/Ash Dump. Line the bottom of the bowl with aluminum foil. This will allow easier clean-up later. Replace the Fire Grate/Ash Dump.

STEP 4. Place about three pounds of charcoal (48-50 briquettes) on the Fire Grate/Ash Dump in the bottom of the grill.

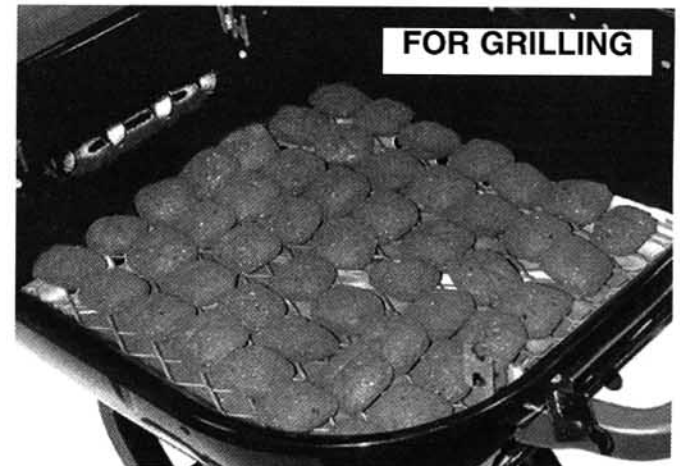
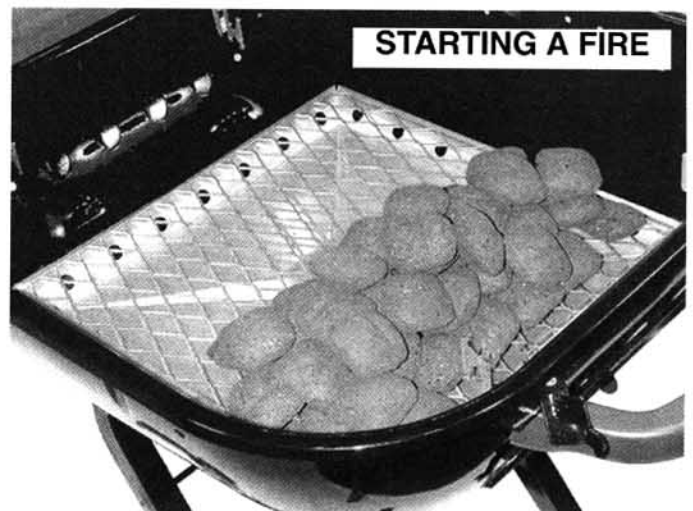
STEP 5. Make a pyramid shaped stack near the front of the grate. **If using regular charcoal**, apply the lighter fluid following the container/manufactures instructions. **If using an electric fire starter**, do not use lighter fluid and follow manufacturer's instructions. **If using instant charcoal**, do not use lighter fluid, electric, solid type or metal chimney starters.

STEP 6. Allow the lighter fluid to soak in for approximately one minute.

STEP 7. Carefully light the charcoal and let it burn for 20 to 25 minutes or until it is covered with a light gray ash.

FOR GRILLING... Using long-handled tongs and cooking mitts, arrange the charcoal in a checkerboard pattern. Leave about one-half inch of space between each piece of charcoal. This will help you avoid flare-up from the meat drippings and provide more even heat for grilling. Replace Cooking Grid; you are ready for grilling.

FOR INDIRECT COOKING... such as roasting large pieces of meat, use or make a pan about an inch larger all around than the piece of meat to catch the drippings. (You can easily make a pan from aluminum foil: just crease the foil to stand up about an inch on all sides and pinch the corners firmly to stop the grease from leaking out.) Using long handled tongs and cooking mitts, carefully place the pan on the Fire Grate/Ash Dump and surround it with charcoal. (Note: Because most indirect cooking takes a long time, you may want to place an additional supply of 8-10 charcoal briquettes along the side of the Fire Grate/Ash Dump. This will allow you to warm the briquettes so they light easily when you need them for more heat.) Replace Cooking Grid and place your meat directly above drip pan to begin cooking.



COOKING ON YOUR AUSSIE™ WALK-A-BOUT™ GRILL

1. COOKING GRID... CAUTION: Do not grasp the Cooking Grid handles with your hands when it is hot. Use heat resistant gloves or mitts for handling. For SLOWER cooking, carefully raise the Cooking Grid and shift it toward the rear and into the upper Grid Bracket slots. For FASTER cooking, carefully lower the Cooking Grid and shift it toward the front and into the lower Grid Bracket slots.

Use the low position for searing steaks, hamburgers or when more heat is needed. Foods cook very fast at this position, so watch your food carefully.

Raise the grid to the upper slot to finish cooking steaks and hamburgers. Start cooking with the grid in the upper position for meats, such as pork and chicken, that have to be cooked a long time. The top grid height is good for any time your fire is very hot.

When you have finished cooking, you can remove your food by carefully lifting out the Cooking Grid. Place the Cooking Grid on a heat resistant counter or table. The foot rests will not allow your food to touch the table top or counter surface. Do not set the hot grid on surfaces that will melt or scorch and do not touch the Cooking Grid until it has cooled completely.

2. TILT-AWAY HOOD...Leave the hood open for "Texas Style" open air barbecuing. Close the hood for "Smoker" cooking or when you want to hold in all the heat.

3. ADJUSTABLE DRAFT...Leave the hood and bowl vents open for the most heat. Using heat resistant gloves, close the vents partially to lower the heat. It takes a few minutes for the charcoal to react to the vent adjustment. If you need to change the cooking speed after you have adjusted the vents, raise or lower the cooking grid or close the hood.

ROTISSERIE COOKING...Start the fire and arrange the briquettes as shown for indirect cooking (p.5). Do not put the briquettes directly under the meat. Make sure you have a drip pan ready centered under the meat. You will not need the Cooking Grid for rotisserie cooking.

Slide one spit fork into the spit shaft and tighten the thumb screw. Insert the pointed end of the shaft through the center of the piece of meat, or through the body cavity of a fowl. Make sure the prongs of the spit fork are securely engaged in the meat. Slide the other spit fork into the shaft and into the meat and tighten the thumb screw. Check for balance by turning the shaft in the palm of your hand. Adjust if needed, then, tighten the thumb screws securely. You may have to tie loose sections of the meat, such as the wings and legs of a fowl, with string to keep them out of the fire. Carefully insert the end of the spit shaft into the rotisserie motor and let the handle end rest in the bracket on the other side of the bowl. Close the hood and open the vents about halfway for a delicious smoked flavor. If you do not wish to have a strong smoked flavor, pull the hood stop brackets up as far as possible and lower the hood to rest on the brackets. This will allow most of the smoke to escape and still give you plenty of heat. If your grill does not have a rotisserie, you can order an adapter kit from our dealer or from Aussie Grill Company. For details, please see the Accessory Order Form that came with your grill.

NOTE: The hood must remain partially open on covered grills with the rotisserie adapter kit. Hood stop brackets are provided in the kit. The grill may be used with the hood completely closed by removing the motor and spit shaft. The remaining brackets will not interfere with the normal operation of the grill. **Caution: When normal charcoal grilling is desired, store the spit shaft, motor and cord out of the way and in a safe place before beginning.**

SMOKING...For true smoke flavor, use chips or chunks of wood from nut or fruit trees such as hickory, walnut, cherry or apple. Soak the chips in water overnight so they will not burn when you put them on the charcoal.

After you get the fire started, carefully put the soaked chips on top of the hot charcoal. Place the meat on the grid or rotisserie spit and close the hood. Raise the grid to the highest position and adjust the vents for lower heat.

Continue adding chips while the meat cooks to maintain the appropriate amount of smoke. Smoking is a very slow process. Therefore, allow plenty of cooking time.

FLAME-UP...Close all the vents for at least one minute to stop flame-up. You do not have to use water.

PUTTING OUT THE CHARCOAL...Save your charcoal for use again by simply closing the hood and all the vents. The charcoal will be put out in just a little while and the next time you cook, you will need to add less new charcoal.

CARING FOR YOUR AUSSIE™ GRILL

⚠ WARNING: Allow your grill to cool completely before handling or moving.

Ashes... Allow the charcoal and grill to cool completely. Lift out the Fire Grate/Ash Dump and pour the ashes into heavy duty aluminum foil. Wrap the ashes within the foil and discard into a non-combustible container. You can save the larger pieces of charcoal for the next time you cook. It is recommended that ashes be removed after each time you grill. Use a garden hose to wash out accumulated grease and ashes. Let the Fire Grate/Ash Dump dry before putting it back in your grill.

For easier clean-up, line the bottom of the Bowl under the Fire Grate/ Ash Dump with a double layer of aluminum foil. Make sure you leave all the vents uncovered.

Cooking grid, spit forks, spit shaft...Use a detergent and hot water solution just as you would for any cooking equipment. A stiff brush may be helpful in removing heavy grease deposits.

Hood and Bowl...Dampen a cloth in hot water and a detergent solution. Then, wipe both the inside and outside of the hood and bowl. Wipe all areas dry before storing. **Note: Do not use oven cleaner or abrasive cleaner on your Aussie grill.** This may cause damage to the paint finish.

Storage...After you have cleaned your grill, store it in a clean, dry area. Leave all the vents open so moisture does not collect inside. If you store your grill outside, close the top vent to keep the rain out but leave the bottom vents open. To store your Walk-a-bout™ grill, lock the Hood and Bowl. If you intend to fold-up your grill for storage, Follow steps on page 5 in reverse order. You may hang the Grill on a wall with the Fixed Leg Hook or simply lean it against a wall.

You can extend the life of your new grill by using a heavy duty grill cover for storage. Always allow your grill to cool before covering. Please look at the Accessory Order Form that came with your grill for ordering information.

RECIPES YOU CAN USE AGAIN AND AGAIN

JUICY BURGERS...

1 beef bouillon cube
1/2 cup boiling water
1 pound ground beef
1/3 cup dry bread crumbs
1 teaspoon grated lemon peel
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon ground sage
1/2 teaspoon ginger
4-5 hamburger buns
toasted

Dissolve bouillon cube in boiling water. Mix thoroughly with beef, crumbs, lemon peel and seasoning. Shape into four or five patties and chill thoroughly. Grill in high position until done or about seven minutes on each side. Serve on toasted buns. Makes four or five servings.

SMOKY MOUNTAIN SPARERIBS...

1/2 cup Worcestershire sauce
1/2 cup vinegar
1/2 teaspoon salt
1/2 cup margarine (melted)
1/4 teaspoon Tabasco
2 racks spareribs (approx. 6pounds)

Combine marinade ingredients and brush onto ribs. Use soaked wood chips and the indirect cooking method shown on page 5. Place meat bone side down on grid. Raise grid to highest position over moderate fire. Lower hood and cook 1 1/2-2 hours or until done. Add wood chips and charcoal if necessary to maintain smoke and even heat. Turn and baste the ribs every 10 minutes during the last 30-40 minutes of cooking. Makes 8-10 servings as second meat or 6 main dish servings.

ISLAND STEAK...

6 ribeye steaks (approx. 1" thick)
1 cup soy sauce
1 clove garlic (crushed)
1/4 cup salad oil
1/4 cup dry red wine

Combine all ingredients except the steak (use garlic press to get celery juice). Marinate the steaks with this mixture for 30 minutes only. Drain the steaks and sear each side one minute with grid in low position over moderate fire. Raise grid to high position and cook to taste. Turn steaks twice.

HOT DOGS - STUFFED...

Hot Dogs
Cheese
Relish
Bacon

Use Indirect Method, slit hot dogs lengthwise, within 1/4 inch of each end. Stuff hot dogs with cheese and relish and wrap in bacon. Place on cooking grid over drip pan and cook 15-20 minutes or until bacon is crisp.