

# Aussie<sup>®</sup> by Meco<sup>®</sup>



## CHARCOAL GRILL

MODEL 3340

# SIZZLER



## OWNER'S MANUAL

FOR OUTDOOR HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.

### DANGER

#### CARBON MONOXIDE HAZARD



This appliance can produce carbon monoxide which has no odor. Using it in an enclosed space can kill you. **NEVER** use this appliance in an enclosed space such as a camper, tent, car or home. This appliance is not intended for and should never be used as a heater.

### WARNING

- This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Failure to follow these instructions could result in death or serious injury from explosion or fire.
- Read and follow all warnings and instructions carefully before assembly or use.
- Do not use this product for any other purpose than which it is intended.
- Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.
- Keep this manual for future reference. **SAVE THESE INSTRUCTIONS.**

MECO CORPORATION STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE OMITTED ANY PARTS NEEDED FOR ASSEMBLY, OR YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT US USING OUR TOLL FREE NUMBER OR VISIT OUR WEBSITE, WITH MANUAL AND GRILL MODEL NUMBER AVAILABLE FOR REFERENCE.

THANK YOU FOR PURCHASING A MECO CORPORATION PRODUCT.

IT IS IMPORTANT TO REGISTER YOUR GRILL AND RETAIN YOUR RECEIPT.

### **SAVE THESE INSTRUCTIONS.**

CONSUMER SERVICE DEPARTMENT - MECO CORPORATION - 1500 INDUSTRIAL ROAD, GREENEVILLE, TN 37745 USA

For customer service visit our website at **www.aussiegrills.com**

or call 1-800-251-7558 8am - 5pm EST Mon-Fri FAX: 1-423-639-1055

## **WARNING**

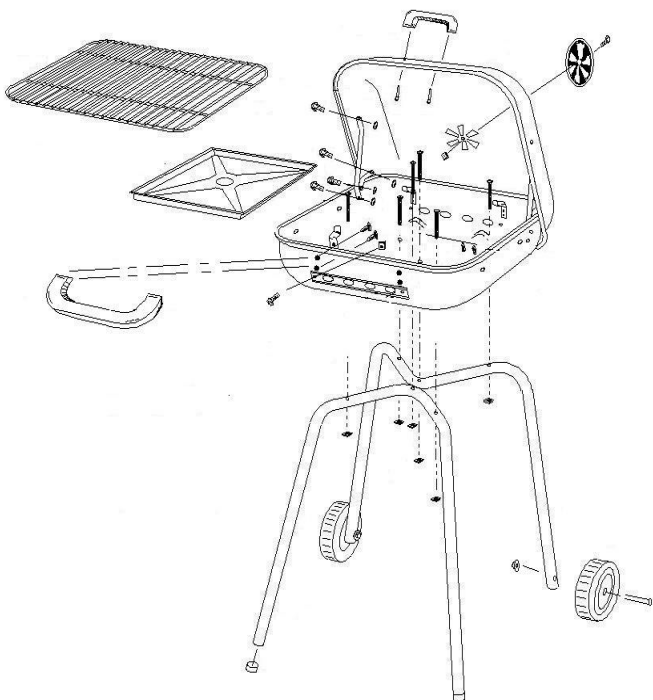
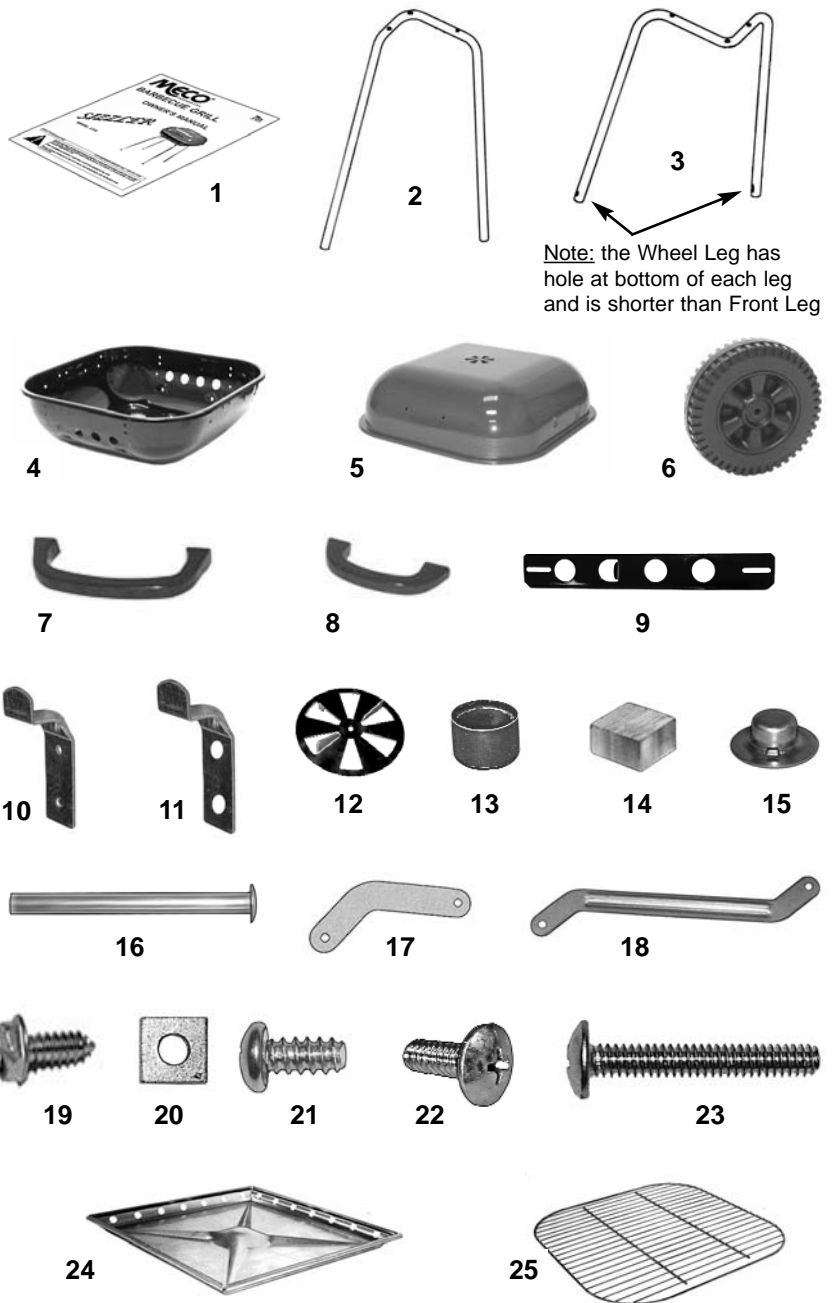
Following is a list of Warnings and Important Safeguards to guide you through the grilling process for a successful and safe barbecue. It is important to remember, anytime you work with fire, there is a chance of getting burned; so take precautions! Common sense and planning will prevent injuries. These 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.

To reduce the risk of death, serious bodily injury or property damage:

- **ALWAYS** read the Owner's Manual before using your grill and follow specific usage, assembly, and safety procedures. Contact grill manufacturer if you have specific questions about the operation of your grill.
- **NEVER** use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.
- **DO NOT** alter grill in any manner.
- **NEVER** use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode or flash resulting in serious burns and/or property damage.
- **DO NOT** use charcoal grill as a space heater.
- **DO NOT** use aerosols or store flammable liquids or materials near this charcoal grill. Cap Lighter Fluid immediately and place a safe distance from the grill.
- Instant light briquettes already have the starter blended in, **DO NOT** use lighter fluid, an electric starter, solid or metal chimney starters.
- **DO NOT** add more instant light briquettes once the fire has been lit. To avoid flame-ups, unpleasant fumes and odors, add regular charcoal briquettes if needed.
- Once the barbecue grill has been lit, **DO NOT** touch the charcoal briquettes/wood chunks to see if they are hot.
- **NEVER** add lighter fluid to already hot or warm coals.
- **DO NOT** close hood on flaming charcoal. If closed and re-opened, the flames could leap out and burn.
- **DO NOT** wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a charcoal grill while in use or hot.
- **DO NOT** lean your body over the charcoal grill when lighting it, while it is hot or is in use.
- **DO NOT** touch hot surfaces. Use heat resistant gloves, long-handled tongs, or barbecue mitts at all times since the grill will become very hot.
- Keep all electrical cords away from a hot grill.
- Remove all tripping hazards from grill and grill area before lighting and using your grill.
- **DO NOT** move a charcoal grill when in use or hot.
- **DO NOT** allow children to operate or play near a charcoal grill. Keep animals and bystanders out of the grill area.
- **DO NOT** leave grill unattended.
- **NEVER** cover entire cooking grid with aluminum foil.
- **ALWAYS** use a meat thermometer to ensure food is cooked to a safe temperature.
- **ALWAYS** allow grill to cool before handling parts or cleaning.
- To avoid a fire, allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.
- **DO NOT** attempt to extinguish a grease fire with water or other liquids. Have an ABC fire extinguisher nearby.
- **ALWAYS** have an ABC fire extinguisher, baking soda, a bucket of sand or a garden hose ready in case of an uncontrolled fire.
- **DO NOT** use appliance for other than its intended use.

# PARTS LIST

PARTS LIST		
ITEM	DESCRIPTION	QTY
1	Owner's Manual	1
2	Front Leg	1
3	Wheel Leg	1
4	Bowl	1
5	Hood	1
6	Wheel	2
7	Bowl Handle	1
8	Hood Handle	1
9	Slide Vent	2
10	Rear Grid Bracket	2
11	Front Grid Bracket	2
12	Round Vent	1
13	Leg Cap	2
14	Wood Anvil	1
15	Axle Pushnut	2
16	Wheel Axle Rivet	2
17	Short Hinge	2
18	Long Hinge	2
19	Screw, 10-16 x 5/8	6
20	10-24 Square Nut	19
21	Screw, 8-18 x 3/8	2
22	Bolt, 10-24 x 1/2	13
23	Bolt, 10-24 x 1-1/4	6
24	Ash Pan	1
25	Cooking Grid	1



## TOOLS REQUIRED:

- A standard Phillips screwdriver
- Hammer
- 3/8 inch open end wrench or pliers.

## BEFORE YOU START:

- Remove all parts and lay them out on a smooth, clean surface. Make sure you have all of the parts listed in the Parts List.
- Read manual instructions and warnings before assembly and use.
- The extra holes in the side of the bowl are for mounting accessories (side tables, etc.).
- Do not throw away any of the packaging until you have located all the parts.

# ASSEMBLY INSTRUCTIONS

## CAUTION

To reduce the risk of a cut, pinch, or other bodily injury:

- Wear protective gloves when handling or assembling parts that could have sharp edges.

### STEP 1. Front Leg Assembly

Install Leg Caps (13) on ends of Front Leg (2) (FIG. 1).

*Note:* The Front Leg does not have holes at the end near the Leg Caps

### STEP 2. Wheel Leg Assembly

Lay the Wheel Leg (3) on its side on a hard floor or surface. Insert Wheel Axle Rivet (16) through outer recessed hub of Wheel (6) and through Wheel Leg (FIG. 2). Place Wood Anvil (14) under center of Wheel Axle Rivet and Wheel hub. Drive the Axle Pushnut (15) (FIG. 3) onto Wheel Axle Rivet. Repeat for the other side of Wheel Leg.

*Note:* The Wheel Leg (3) has holes at the end of the tubes, and is shorter than Front Leg (2).

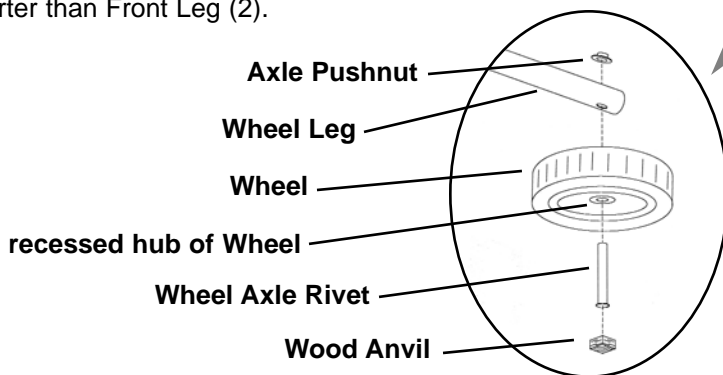
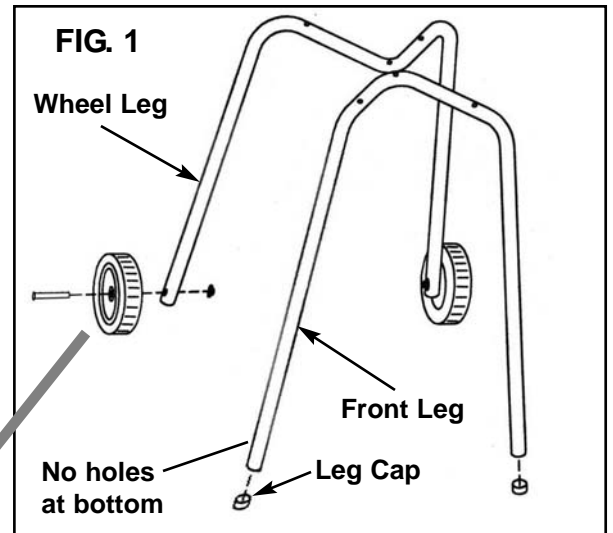


FIG. 2

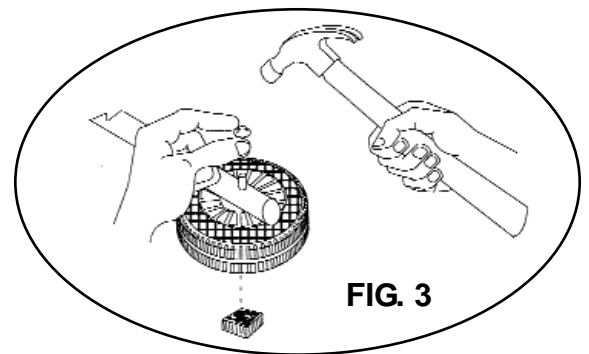


FIG. 3

### STEP 3. Slide Vent Assembly

Insert 10-24x1/2" Bolt (22) through the slot in the Slide Vent (9) and through the hole in the Bowl (4). Attach a Square Nut (20) to the Bolt but do not tighten completely (FIG. 4). Attach Bolt (22) and Square Nut (20) on the other end of the Slide Vent to the Bowl.

Repeat for the second Slide Vent on the opposite side of the Bowl. Square Nuts should be on the inside of the Bowl.

*Note:* Tighten Bolts and Square Nuts but make sure Slide Vents move easily from side-to-side.

### STEP 4. Rear Grid Bracket Assembly

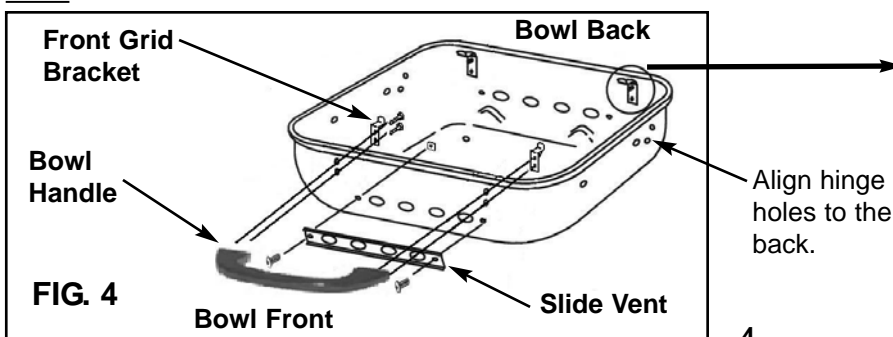
With the hinge holes in bowl toward the back, align bottom dimple and upper hole of Rear Grid Bracket (10) with holes inside Bowl (4) in the bowl back. Insert #8 Screw (21) through the upper hole of Bowl and Rear Grid Bracket (FIG. 4 and FIG. 5). Tighten screw into bracket. Repeat for second Rear Grid Bracket

*Note:* Rear Grid Brackets have one hole and one indented dimple each.

### STEP 5. Bowl Handle and Front Grid Bracket Assembly

Align two holes in the Front Grid Bracket (11) with the holes inside the Bowl (4) in the bowl front (FIG. 4). Align the Bowl Handle (7) with the same two holes. Insert #10-16 x 5/8" Screw (19) through the top hole of the Front Grid Bracket, through the Bowl, and into the top hole of the Bowl Handle. Do not tight completely. Insert a second screw into the bottom hole of the Front Grid Bracket, through the bottom hole of the Bowl and into the bottom hole of the Bowl Handle. Do not tighten. Repeat for second Front Grid Bracket to mount the Bowl Handle and both front brackets. Tighten completely, but do not over tighten or cross-thread.

*Note:* Front Grid Brackets have two holes in each.



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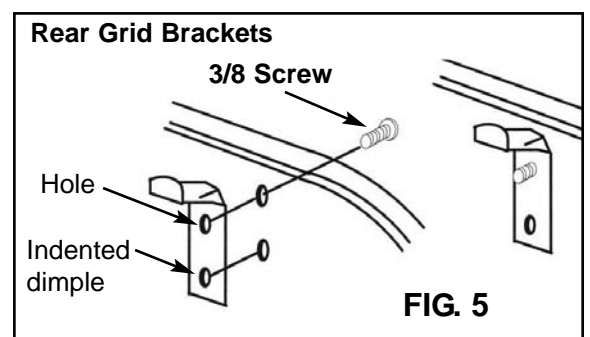


FIG. 5

### STEP 6. Hinge Assembly - Left Side of Grill

Align the hole in the Long Hinge (18) with the front side hole inside the Bowl (4). Insert a 10-24 x 1/2" Bolt (22) through the Long Hinge and Bowl (FIG. 6). Attach a Square Nut (20) from the inside of the Bowl and tighten.

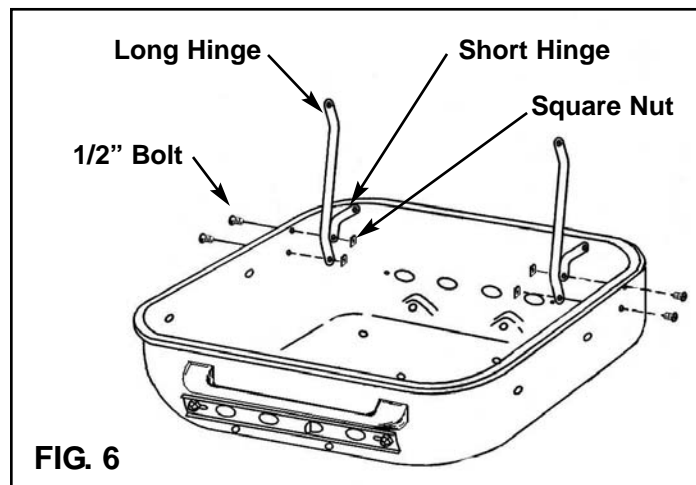
Repeat for the Short Hinge (17) at the rear side hole in the Bowl.

*Note:* Tighten Bolts and Square Nuts, but make sure Hinges move easily.

### STEP 7. Hinge Assembly - Right Side of Grill

Repeat STEP 6 for the opposite side of the Bowl, to attach the other Long Hinge (18) and Short Hinge (17). (FIG. 6).

*Note:* Tighten Bolts and Square Nuts, but make sure Hinges move easily.



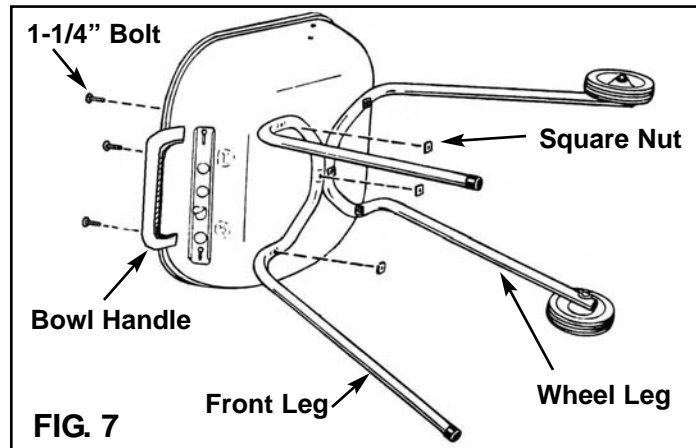
**TIP:** For STEPS 8, 9, and 10, lay the grill and parts down on its side, onto a clean, flat surface, for easy assembly.

### STEP 8. Bowl / Leg Assembly

(FIG. 7) With the Bowl (4) on its side, put a 1-1/4" Bolt (23) through the rear center hole of the Bowl and center hole of the Wheel Leg (3). Attach a Square Nut (20) loosely and repeat for other two Bolts and Square Nuts in the Bowl and Wheel Leg. Tighten all three Bolts and Square Nuts.

Repeat for the Front Leg (2).

*Note:* Square Nuts should be under grill, and tightened completely after Legs are assembled to Bowl.

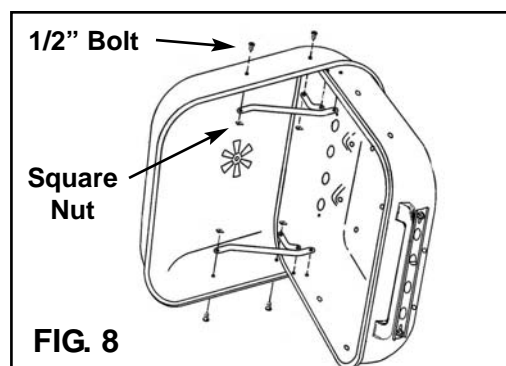


### STEP 9. Hood / Bowl Assembly

(FIG. 8) With the grill assembly still on its side, lean the Hood (5) on its side and the back of the Hood against the back of the Bowl (4). Beginning at the top, swing the hinges from the Bowl to inside the Hood. Align the upper hole in the Hood (the hole closest to the back) with the Short Hinge (17) and the bottom hole with the Long Hinge (18). Insert a 10-24x1/2" Bolt (22) through the Hood and Hinges. Attach a Square Nut (20) from the inside of the Hood to each Bolt and tighten.

Repeat for the Short and Long Hinge at the opposite side.

*Note:* Tighten Bolts and Square Nuts, but make sure Hinges and Hood move easily.



### STEP 10. Hood Handle and Round Vent

(FIG. 9) Insert a 10-16 x 5/8" Screw (19) through the Hood (5), to hole in Hood Handle (8). Do not tighten completely. Repeat for other Screw and Hood Handle hole. Tighten both Screws securely in Handle.

Put the Round Vent (12) over the slots in the top of the Hood so the small tab on the Round Vent is in the slot with the notch. Place a 1/2" Bolt (22) through the vent and Hood and attach a Square Nut (20). Tighten Bolt and Square Nut, but make sure the Round Vent can rotate easily.

Set the grill upright in the normal position.

### STEP 11. Insert Ash Pan (24)

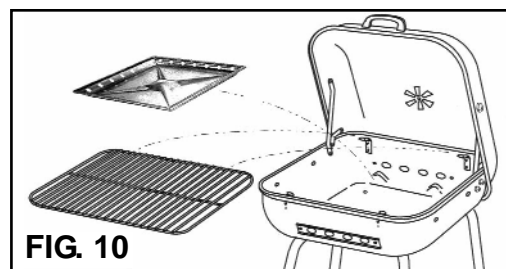
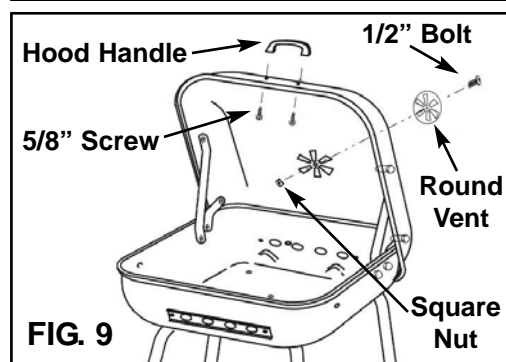
### STEP 12. Insert Cooking Grid (25)

Install Cooking Grid on the grid brackets so the small wires run front to back, and are on top.

**YOU ARE NOW READY TO USE YOUR GRILL.**

**BUT FIRST READ AND UNDERSTAND**

**WARNINGS AND OPERATIONAL INSTRUCTIONS.**



# OPERATING AND MAINTAINING YOUR AUSSIE® GRILL

## SELECTING A LOCATION

### WARNING

To reduce the risk of death, serious bodily injury, or property damage:

- Locate your grill in an open area away from buildings, dry leaves, or brush, and at least 10 feet away from your house or building.
- Always make sure the grill is on a level, stable surface and not tilted.
- Do not use the grill in a garage, breezeway, carport, porch, deck, high traffic area, on or under any surface that can catch fire.
- Do not use a charcoal grill near tripping hazards.
- Do not use a charcoal grill indoors, on recreational vehicles, or on boats.
- Use your grill only in a place with good air circulation to prevent the collection of toxic carbon monoxide gases.

## STARTING A FIRE

### WARNING

To reduce the risk of death, serious bodily injury, or property damage:

- Never light the charcoal grill without the ash pan in place. If you do not have an ash pan, put aluminum foil in the grill bowl and place charcoal on top of the aluminum foil.
- Lighter fluid should be capped and placed a safe distance from the grill.
- Should electrically operated starters be used, be sure they are properly grounded according to local codes. Electrical cords should be placed away from walkways or traffic areas to avoid tripping hazard.
- Do not use lighter fluid, an electric fire starter solid, or chimney starters with instant light charcoal. This could cause flame-ups and unpleasant fumes.
- Use protective gear, such as barbecue mitts, when installing or removing the grid of a hot grill.
- If there is any type of fire that threatens either personal safety or property, call the fire department.

## STARTING A FIRE

### FIRST TIME USE...

Remove manufacturing oils before cooking food on grill for the first time, by operating the grill with approximately 1 pound of charcoal. Let the charcoal burn and completely cool before your first cooking session. This will help clean grill parts and remove odors, and season your grill.

## LIGHTING THE GRILL...

**STEP 1.** Open the hood and all the vents.

**STEP 2.** Remove the cooking grid. For extra paint protection and easier clean-up, you can line the bottom of the bowl with aluminum foil and set ash pan on top of foil. Do not cover vents with foil.

**STEP 3.** Place about three pounds of charcoal (45-50 briquettes) in the bottom of the grill, on top of the ash pan. Make a pyramid shaped stack near the front of the grill.



**STEP 4a. For regular charcoal or wood.** Apply charcoal lighter fluid following manufacturer's instructions. Let the lighter fluid soak in for approximately one minute.

- If using an electric fire starter DO NOT use lighter fluid and follow electric starter manufacturer's instructions.

**STEP 4b. For instant light briquettes.** DO NOT use lighter fluid, electric starters, or metal chimney starters. The starter accelerant is blended into the briquettes and could cause flame-ups, unpleasant fumes and odors.

**STEP 5.** Carefully light the charcoal and let it burn for 20 to 25 minutes or until it is covered with a light gray ash and a red glow is clearly visible.

### CAUTION

To avoid serious injury from burns:

- Leave the hood open until the flames have died down.

## COOKING ON YOUR GRILL

### WARNING

To reduce the risk of serious bodily injury or property damage:

- To reduce risk of burns from the hot air and steam trapped inside, always open the hood carefully.
- Do not grasp the cooking grid with your hands while it is hot. Use barbecue mitts for handling.
- Never attempt to move a hot grill.
- If flare-ups occur, close the vents for at least one minute to stop flare-up. Do not use water.
- Do not store additional charcoal or lighter fluid under or near the charcoal grill at any time.
- Wear protective gear, such as BBQ gloves, mitts, or pot holders when cooking and adjusting vents.
- Use barbecue mitts and long handled tongs to spread out hot charcoal or place wood chips or chunks on the charcoal.

## COOKING ON YOUR GRILL

### FOR GRILLING (DIRECT COOKING)...

use barbecue mitts and long-handled tongs to arrange the charcoal in a checkerboard pattern. Leave about one-half inch of space between each piece of charcoal. This will help you to avoid flare-up from the meat drippings and will give you the even heat needed for grilling.



### FOR ROASTING (INDIRECT COOKING)...

such as roasting large pieces of meat on the grid, use or make an aluminum foil pan about an inch larger all around than the piece of meat to catch the drippings. Put the pan directly under the meat and surround it with charcoal. Most indirect cooking takes a longer time to cook than direct.



**1. COOKING GRID...**After the charcoal is covered in light gray ash and is arranged in the required pattern, install the cooking grid. Use barbecue mitts for handling. You can tilt the grid front to back by taking the grid off of the rear grid bracket and lay grid against back of bowl. This will cook the meat faster. Tilt grid before putting any food on the grid, or remove the food from the grid before tilting.

**2. ADJUSTABLE DRAFT...**Leave the hood and bowl vents open for the most heat. Close the vents partially to lower the heat. It takes a few minutes for the charcoal to react to the vent adjustment.

**3. 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.

When you are ready to cook, put the soaked chips on top of the hot charcoal using long handled tongs. Place the meat on the grid and close the hood.

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.

**4. FLARE-UP...**Close all the vents for at least one minute to stop flare-up. DO NOT use water to extinguish a grease fire.

**5. PUTTING OUT THE CHARCOAL...**Save your charcoal to use again by 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.

## CARE, MAINTENANCE, AND STORAGE

### ⚠ WARNING

To reduce the risk of death, serious bodily injury, or property damage:

- Allow the grill to cool completely before cleaning, moving or putting on a grill cover.
- Empty and clean the ash pan so excessive grease and ashes do not accumulate. Let the grill and pan cool for 48 hours before cleaning.
- To avoid cut, pinching, or other bodily injury, wear protective gloves when handling or cleaning parts.
- Do not clean any grill part in a self cleaning oven.
- Do not store a charcoal grill while it is hot.
- Do not store grill, charcoal, or lighter fluid indoors. Store it outdoors in a cool dry place.
- Store your grill and fuel out of the reach of children.
- To avoid a fire or explosion, do not store charcoal or lighter fluid near a heat source.
- Follow fuel manufacturer's instructions regarding use, care, and storage of fuel.

## CLEANING YOUR GRILL

Regularly clean your charcoal grill between uses.

**1. Ashes/Ash Pan...**Remove the ashes, when possible, after each time you cook. Wait until the charcoal and grill have cooled, and pour out the ashes. You can save the larger pieces of charcoal for use next time you cook. Use a garden hose to wash out accumulated grease and ashes from the grill and/or ash pan.

**2. Cooking grid...**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.

**3. 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. You do not have to remove all of the grease from bowl, some remaining grease that burns during cooking will help season the grill and give food it's barbecue flavor. 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.

If rust appears on your grill, clean and buff the affected area with steel wool. Touch up bare metal with a high heat paint specified for barbecue grills. Follow paint manufacturer's instructions for use.

## STORING YOUR GRILL

1. Remove the cooking grid. Rub with a light coat of cooking oil and wrap in aluminum foil. Store wrapped grid back into the grill. You may also wrap the ash pan in foil.
2. Store charcoal and lighter fluid away from the grill.
3. After you have cleaned your grill, store it in a clean, dry area. If you store your grill outside, close the top vent to keep the rain out but leave the bottom vents open.
4. Place a grill cover over the grill and store it outdoors. Store charcoal and lighter fluid separately and outdoors.
5. Before next use, remove aluminum foil from grid and ash pan and re-install in grill.

# FEATURES THAT MAKE YOUR AUSSIE® GRILL OUTSTANDING

3 Grid Positions: 1. On top of the grid brackets 2. Tilted Front to Back 3. Tilted Back to Front



The tilted positions allow you to cook steaks, chops or burgers RARE and WELL DONE at the same time!



### ASH PAN...

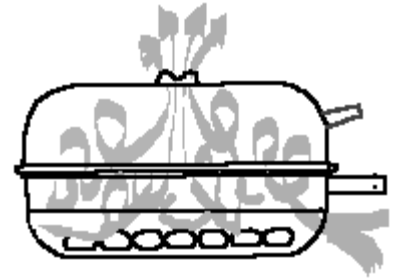
The Ash Pan prevents bottom burn-out. The Ash Pan reflects heat. It is also long-lasting and lifts out for easy cleaning.

- Simply throw away the ashes and wash clean with a garden hose.

### Efficient Draft System For Complete Control...

Aussie® charcoal barbecue grills have adjustable vents in the bowl and hood. You can adjust these vents to speed up or slow down the charcoal's burning rate for precise temperature control. The vents also allow you to easily control flare-ups without using water.

- Open all the vents fully for hotter temperatures, or close the vents to cool down.



For parts and accessories, such as Ash Pans, Grids, Side Tables, and Grill Covers, please visit...

[www.aussiegrills.com](http://www.aussiegrills.com)

## USING CHARCOAL

### ⚠ WARNING

To reduce the risk of death, serious bodily injury, or property damage:

- Be careful when burning charcoal to avoid getting burned from flame, heat or hot coals.
- Do not use in high winds. Be aware of the wind blown sparks.
- Never touch hot grates, charcoal ashes or coals to see if they are hot.
- 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.
- The use of alcohol, prescription or non-prescription drugs could impair the consumer's ability to properly assemble or safely operate this appliance.

Use a high quality hardwood charcoal to make sure you get a good fire. Charcoal briquettes made from maple, oak, birch or elm woods will burn clean with very little smoke and without unpleasant odors.