

**BRINKMANN®**

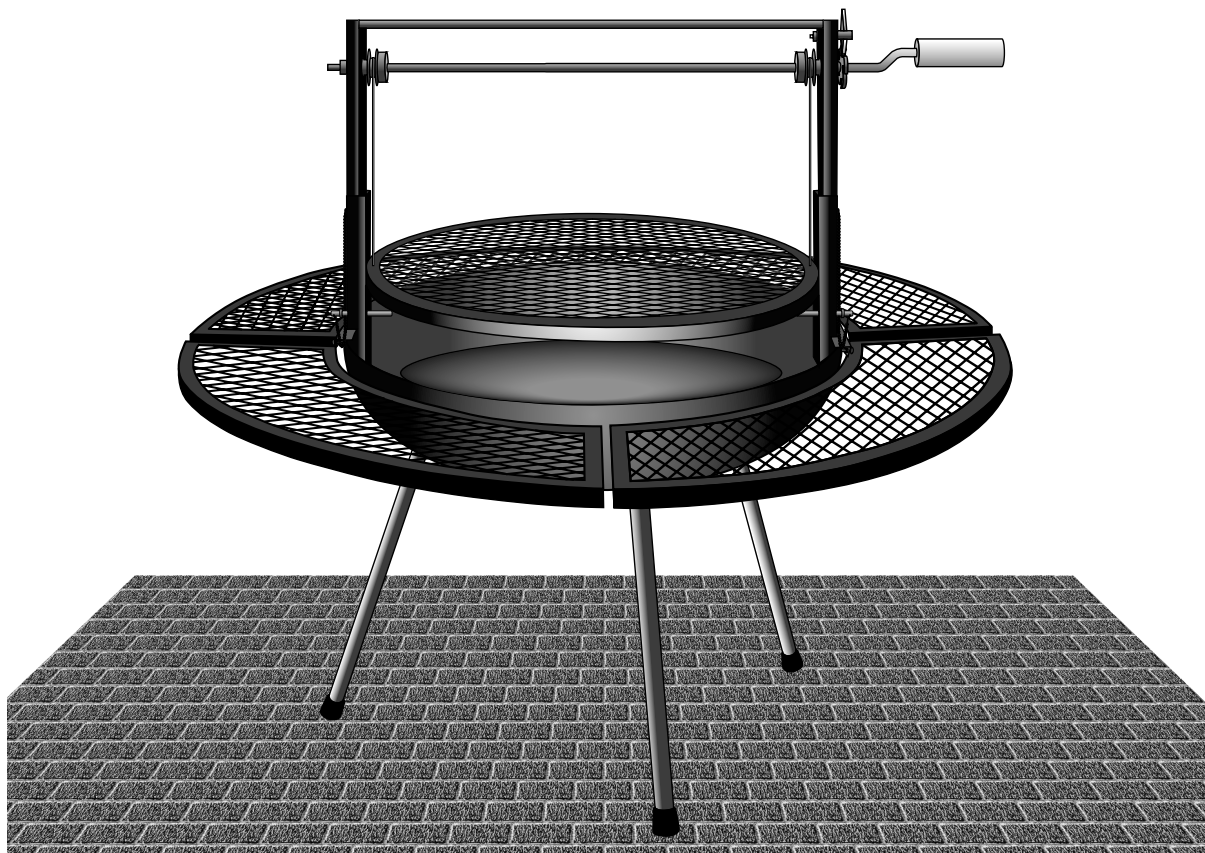
# Ranch FIRE PIT & GRILL

## **OWNER'S MANUAL** **ASSEMBLY AND OPERATING INSTRUCTIONS**

RETAIN THIS MANUAL FOR  
FUTURE REFERENCE.

### **⚠ WARNING**

**READ AND FOLLOW ALL WARNINGS AND  
INSTRUCTIONS IN THIS MANUAL TO AVOID  
PERSONAL INJURY OR PROPERTY DAMAGE.**



# IMPORTANT SAFETY WARNINGS

**⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY  
BEFORE ASSEMBLING AND OPERATING YOUR COOKER.**

## **⚠ WARNING**

- Only use this grill on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the unit. DO NOT use on wooden or other surfaces that could burn.
- FOR OUTDOOR USE ONLY. DO NOT operate grill indoors or in an enclosed area. In windy weather, place grill in an outdoor area that is protected from the wind.
- Proper clearance of 10 feet between grill and combustible materials (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. DO NOT place grill under a roof overhang or other enclosed area.
- Place a metal pan or pot under grill to catch any ashes or embers that may escape the grill.
- DO NOT use gasoline, kerosene or alcohol for lighting wood. Use of any of these or similar products will cause an explosion possibly leading to severe bodily injury.
- This is an attended product. DO NOT leave grill unattended while in use or while hot.
- Never move grill when in use or when it contains hot coals or ashes.
- Keep grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when the grill is in use or hot after use.
- Never add charcoal lighting fluid to hot or even warm coals as flashback or explosion may occur causing severe burns.
- DO NOT store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- To avoid personal injury, DO NOT wear loose clothing or allow hair to hang freely while tending to grill.
- DO NOT burn any material other than wood or charcoal in grill as your fuel source.
- Always use oven mitts/gloves to protect your hands. Surfaces will be very HOT!
- Always hold wooden crank handle when lifting or lowering cooking grill.
- Safety pins should be used at all times. Insert safety pins in nearest holes directly under cooking grill.
- Never leave hot coals and ashes in grill unattended. Remaining coals and ashes must be extinguished. Use caution to protect yourself and property. Carefully saturate coals completely with water. Allow coals and water to remain in grill 24 hours prior to disposing.
- With garden hose, completely wet the surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during use or cleaning.
- Use caution when lifting or moving the grill to prevent strains and back injuries. Moving the grill may require the help of an additional person.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- DO NOT use wood logs over 18 inches in length.
- DO NOT sit on grill side shelves. DO NOT exceed 25 lbs. on side shelves.
- Inspect wire on cooking grill and side shelves prior to each use. Do not use if fraying.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR OUTDOOR GRILL.  
FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL  
COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

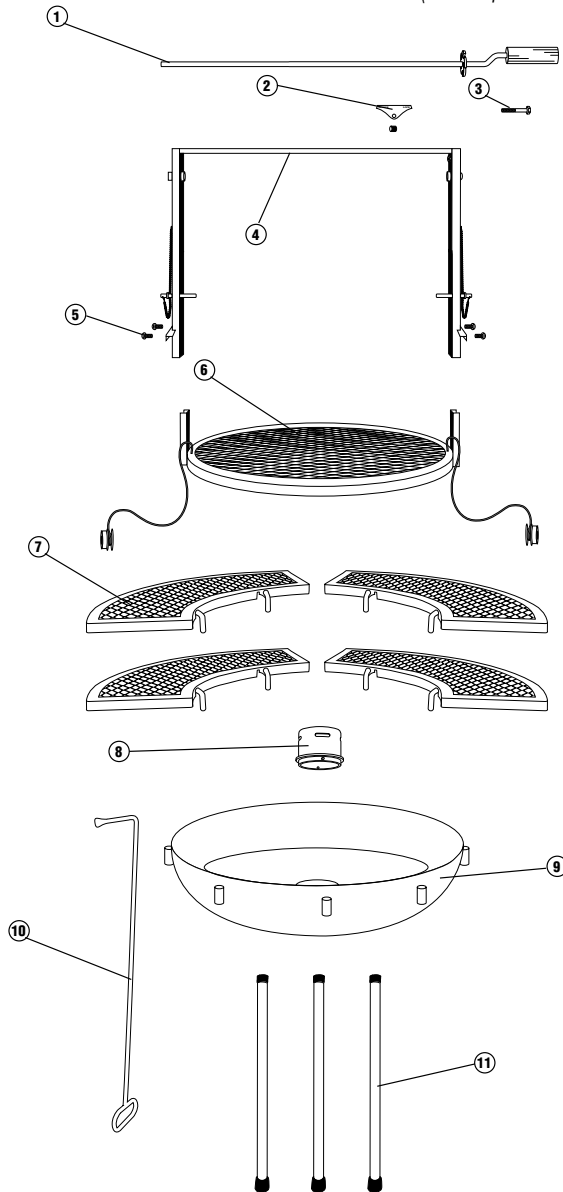
# ASSEMBLY & OPERATING INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR COOKER.**

*Inspect contents of the box to ensure all parts are included and undamaged.*

**FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.**

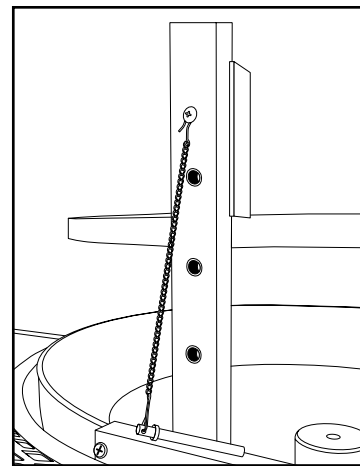
*(Proof of purchase will be required.)*



## PARTS LIST - RANCH FIRE PIT & GRILL:

- ① 1 Crank Shaft
- ② 1 Safety Lock with Spacer
- ③ 1 Safety Lock Bolt
- ④ 1 Lift Assembly with Safety Pins
- ⑤ 4 Phillips Head Bolts
- ⑥ 1 Cooking Grill with Crank Pulleys
- ⑦ 4 Shelves
- ⑧ 1 Vent Cap/Drain Cover
- ⑨ 1 Grill Body
- ⑩ 1 Poker
- ⑪ 3 Legs

**NOTE:** Your Brinkmann Ranch Fire Pit & Grill is equipped with safety pins on either side of the lift assembly. Adjust the grill to desired height and insert safety pins in the nearest holes directly under cooking grill. Safety pins should be used at all times.

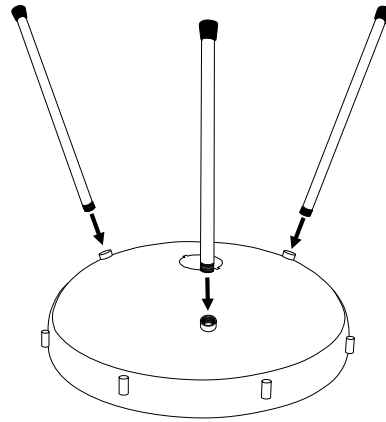


**2**

Choose a good, cleared assembly area and get a friend to help you put your grill together. Lay cardboard down to protect grill finish and assembly area.

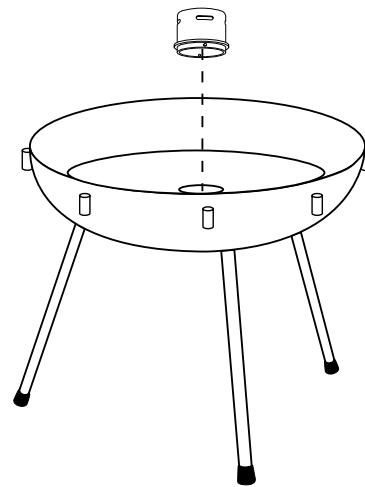
**Step 1**

Place the grill upside down, screw the three legs into leg receptors.



**Step 2**

With the help of a friend, turn the grill upright. Try to minimize stress on the legs of the grill.



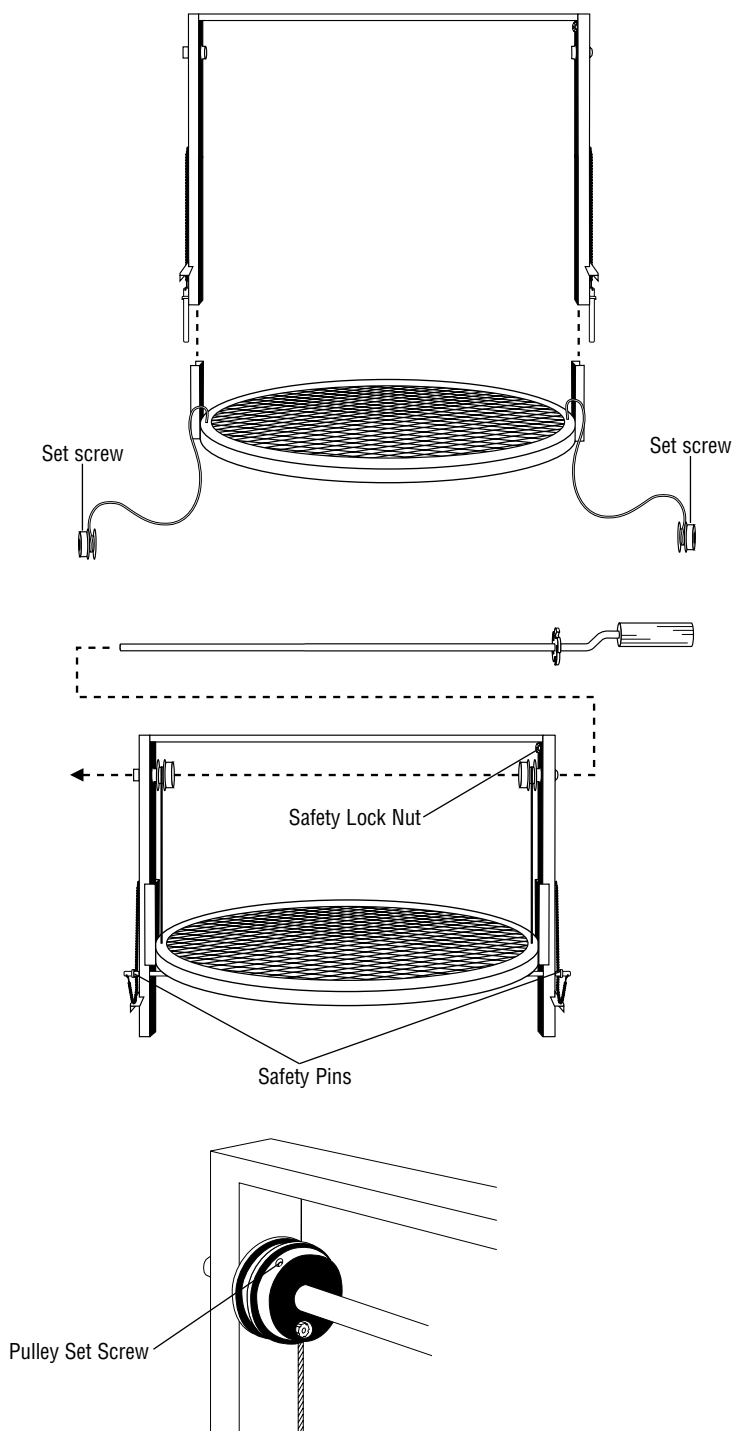
**Step 3**

Insert vent cap into center hole in grill body and rotate 90° to lock into place.



**Step 4**

Insert four side shelves into shelf brackets along outside edge of grill.



**NOTE:** Make sure set screws inside each pulley are clear of center hole before crank shaft is inserted in Step 6.

**Step 5**

Place the cooking grill on flat surface. Insert lift assembly down inside the channels of the cooking grill as illustrated.

**Step 6**

Insert safety pins below cooking grill to support the grill. Insert crankshaft through the lift assembly, first grill pulley, second grill pulley and through the other side of lift assembly.

**NOTE:** Make sure to insert crankshaft from the same side of lift assembly that the safety lock nut is welded to.

**Step 7**

With the cooking grill hanging freely, use an Allen wrench to tighten the pulleys securely to the crankshaft.

### Step 8

To attach the safety lock to lift assembly, insert safety lock bolt through lock, spacer and lift assembly frame as illustrated. Secure safety lock bolt. Do not overtighten the bolt as this will prevent the safety lock from moving freely.

**NOTE:** Make sure safety lock labels "LOCK" and "UNLOCK" are visible.

**NOTE:** Safety lock is used to keep crankshaft from spinning freely while adjusting the height of the cooking grill. Always turn crank handle clockwise when raising cooking grill.

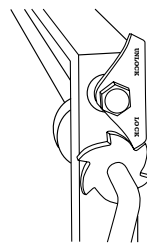
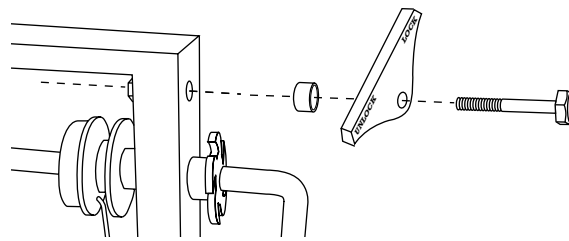
**WARNING:** Always hold wooden crank handle when lifting or lowering cooking grill.

**WARNING:** Safety pins should be used at all times. Insert safety pins in nearest holes directly under cooking grill following height adjustment.

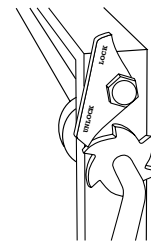
### Step 9

Lower lift assembly onto grill body. Tighten four Phillips head bolts to secure lift assembly to grill body.

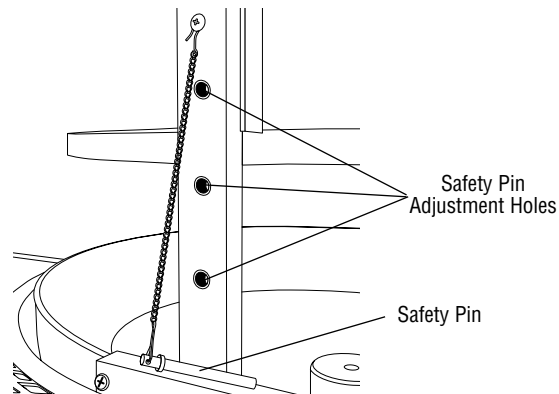
**YOUR BRINKMANN RANCH FIRE PIT & GRILL IS NOW READY FOR USE.**



**LOCKED**



**UNLOCKED**



# PREPARATION FOR USE & LIGHTING INSTRUCTIONS

PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS AND DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

**⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

## Curing Your Grill

Prior to your first use of the Brinkmann Ranch Fire Pit & Grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on your Brinkmann Ranch Fire Pit & Grill.

**IMPORTANT:** To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

### Step 1

Lightly coat all interior surfaces of the grill body including cooking grill with vegetable oil or vegetable oil spray.

### Step 2

To build a fire, you may use charcoal and/or wood as fuel in the Brinkmann Ranch Fire Pit & Grill.

**⚠ WARNING:** DO NOT use gasoline, kerosene or alcohol for lighting wood. Use of any of these or similar products will cause an explosion possibly leading to severe bodily injury.

### Step 2

With the coals burning strong, maintain a good fire for 1 hour then allow unit to cool completely.

**NOTE:** It is important that the exterior of the grill is not scraped or rubbed during the curing process.

**⚠ WARNING:** DO NOT use wood logs over 18" in length.

Stand back a safe distance and use fireplace tongs to lightly brush aside ashes on hot coals. Use fireplace tongs to add charcoal and/or wood to your Brinkmann Ranch Fire Pit and Grill, being careful not to stir-up ashes and sparks.

**⚠ WARNING:** Keep hot coals and ashes away from the edges of the grill to prevent embers from falling out.

**⚠ WARNING:** With garden hose, completely wet the surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during use or cleaning.

**⚠ WARNING:** DO NOT use pretreated charcoal or Duraflame® logs.

## Adding Charcoal/Wood During Cooking

## PROPER CARE & MAINTENANCE

- If rust appears on the exterior surface of your outdoor grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.

### ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Brinkmann Ranch Fire Pit & Grill against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratching or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement of your Brinkmann Ranch Fire Pit & Grill under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a Return Authorization Number and further instructions. The Brinkmann Corporation will not be responsible for any Outdoor grills forwarded to us without a Return Authorization Number. Grills must be returned to the original place of purchase for replacement of unit.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE BRINKMANN RANCH FIRE PIT & GRILL TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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For Model 810-3000-0



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