Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled and installed.

Obtain assistance from another person when handling the large or heavy pieces.

Some parts may contain sharp edges, wear protective work gloves if necessary.

Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

THIS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY

Carbon Monoxide Hazard - Burning charcoal inside gives off carbon monoxide without odor that can kill you. NEVER burn charcoal inside homes, vehicles or tents.

This product contains chemicals known to the State of California to cause birth defects or other reproductive harm.

FREE HELP FROM THE GRILL EXPERTS

At Grand Hall we're the experts on this product and trained to help you with:

- Assembly Questions
- Grill Operation
- Replacement of Damaged or Missing parts

visit www.grandhall.com or call:

1-800-474-5587
Monday - Friday 8:00am-4:30pm PST

IMPORTANT:

- NOTE TO ASSEMBLER/INSTALLER: Leave this manual with the consumer.
- NOTE TO CONSUMER: Keep this manual for future reference.
- RECORD YOUR SERIAL # ________________________

WARNING

- Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled and installed.
- Obtain assistance from another person when handling the large or heavy pieces.
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- Carbon Monoxide Hazard - Burning charcoal inside gives off carbon monoxide without odor that can kill you. NEVER burn charcoal inside homes, vehicles or tents.
- This product contains chemicals known to the State of California to cause birth defects or other reproductive harm.
**WARNING**

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliances.

**WARNING**

- Use your grill at least 3 feet away from any wall or surface. Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhanging objects) or sources of ignition including pilot lights on water heaters and live electrical appliances.

**WARNING**

- Use your grill at least 3 feet away from any wall or surface. Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhanging objects) or sources of ignition including pilot lights on water heaters and live electrical appliances.

**WARNING**

- Never use your grill in a garage, porch, shed, breezeway or any other enclosed area.

- Never obstruct the flow of ventilation air around your grill housing.
To obtain the correct replacement parts for your grill, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

1. Model and Serial Number (see label on grill)
2. Part Number
3. Part Description
4. Quantity of parts needed

Important: Use only authorized parts. The use of any part that is not factory authorized can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

<table>
<thead>
<tr>
<th>KEY</th>
<th>DESCRIPTION</th>
<th>PART#</th>
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<td>Temperature Gauge</td>
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<td>4</td>
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<td>Protective Pad</td>
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<td>Air Vent Butterfly Damper</td>
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<td>11</td>
<td>Lid Wind Shield, Rear</td>
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<td>Warming Rack</td>
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<td>Cooking Grid</td>
<td>P01615023E</td>
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<td>Bowl Frame</td>
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<td>Charcoal Tray Support</td>
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<td>Lift Mechanism</td>
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<td>Control Panel</td>
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<td>Grease/Ash Tray</td>
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<tr>
<td></td>
<td>Operation's Manual</td>
<td>P80158007A</td>
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</tr>
</tbody>
</table>

For the repair or replacement parts you need:

Call 8am to 4.30pm PST 1-800-474-5587 Monday through Friday

To obtain the correct replacement parts for your grill, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

1. Model and Serial Number (see label on grill)
2. Part Number
3. Part Description
4. Quantity of parts needed

Important: Use only authorized parts. The use of any part that is not factory authorized can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.
CAUTION: Even though it is possible for one person to install this grill, it is better to obtain assistance from another person when handling the large, heavy pieces.

1 Install Charcoal Grill Head
- Remove all cooking components from the grill bowl.
- With the help of your assistant, lift the charcoal grill head and place it into the cutout of your island (See Diagram). The island shown in the diagram is for illustration purpose only. It is not in scale.

<table>
<thead>
<tr>
<th>Model</th>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
<th>Side*</th>
<th>Rear*</th>
<th>Height*</th>
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![Figure 1]

2 Install Crank
- Open the Access Door and locate the nut on the right hand behind the front panel.
- Insert the threaded part of Crank through the hole on the front panel and screw it into the nut. Then, continue to rotate the Crank until the Lift Mechanism is moving up and down properly.
3 Install Cooking Components
- Open Grill Lid and rotate the Crank to adjust the Lift Mechanism until it stops. Place the Charcoal Tray onto the top of the Charcoal Tray Support as shown.
- Place Cooking Grids on bowl ledge.
- Place the Warming Rack into the slots on Grill Bowl Side Panels.
- Congratulations. Your Charcoal Grill is now ready for use.

Final Grill Assembly Step
When you have finished assembling your grill be sure that all parts are in place for safe operation of your grill.

Before each use of the grill, make sure the Grease/Ash Tray is fully seated under the grill bowl.

Caution: Before each use of your grill, inspect the Grease/Ash Tray to be sure there is no excessive grease/ash and debris buildup, if necessary, clean it.

CAUTION
Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.
Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
Do not obstruct the flow of air for combustion and ventilation.
Keep the ventilation openings of the grill free and clear of debris.

WARNING
Carbon Monoxide Hazard
Burning charcoal inside will kill you. It gives off carbon monoxide, which is odorless and colorless. Never burn charcoal inside homes, tents and vehicles.
WEAR A FLAME RETARDANT BBQ MITT WHEN COOKING IN YOUR CHARCOAL GRILL

Your charcoal grill is now ready for use.

WARNING: When the charcoal grill is in use, the surfaces of the grill will be HOT.

Preparing Your Grill For Initial Use

Before cooking on your grill for the first time, you should burn off the grill to eliminate any odor or foreign material. Build a small fire on the Charcoal Tray. Close the lid and position the air vents approximately one quarter open. This burn should be sustained for at least 30 minutes. Begin increasing the temperature by opening the air vent halfway and adding charcoal through the charcoal access door. Your charcoal grill is now ready for use.

Charcoal Grilling

Always wear a flame retardant BBQ mitt when cooking on your grill or when adding charcoal to the Charcoal Tray. Charcoal is recommended, however wood or a combination of wood and charcoal could be used as a fuel.

Remove the Cooking Grids when starting the fire (see Using Charcoal). Start fire on the charcoal. Every once for a while add some charcoal accordingly to sustain the fire. Use flame retardant BBQ mitts when replacing the Cooking Grids.

Adjust the air vents to regulate the temperature (open the vents to get a higher flame, and gradually close the air vents to lower the flame).

Adjust the height of the Charcoal Tray by moving the crank up or down.

By adjusting the height of the Charcoal Tray, you can control how close the heat is to your food. Placing the Charcoal Tray at the highest position is ideal for searing. Placing the Charcoal Tray at lower positions allows you to roast or smoke your food.

USING YOUR CHARCOAL GRILL

Using Charcoal Grill

☐ Open the lid and remove the cooking grids and pile the charcoal on the charcoal tray. Do not build too large of a fire. We recommend starting a fire with a maximum of 3.5 pounds of charcoal and adding more as needed during cooking. Never fill charcoal above the upper level of the Tray.

☐ You can easily add charcoal or spread out your coals through access door while cooking. We recommend you wear flame retardant BBQ mitts to avoid hot surfaces.

☐ There are two Air Vents on both sides of the lid. You can adjust the Air Vents to control the flow of air into your grill. By controlling the flow of air, you can adjust the flame level in your grill. (Ex: Opening the Air Vents will allow you to build a bigger fire.)

☐ You can also use the crank handle to adjust the Charcoal Tray to different levels to control grilling temperature. Turn the crank either clockwise or counter-clockwise until the desired height is achieved.(Crank will stop when at top of travel)

☐ Allow grill to cool and clean the ash tray after each use.

WARNING: When the charcoal grill is in use, the surfaces of the grill will be HOT.

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Make sure coals are completely extinguished and the grill is cool before cleaning.

Cleaning Exterior Stainless Steel Surfaces

☐ Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in the manufacturing process of stainless steel can also cause this tanning color. Before initial use, use a Stainless Steel Cleaner to polish the stainless steel surfaces of your grill. Never use a stiff wire brush, brass brush or abrasive cleaners because they will scratch the stainless steel surface of your grill.

Cleaning The Cooking Grids

☐ Before initial use, and periodically, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids. Then coat both sides of the Cooking Grids with a light coat of vegetable oil.

Cleaning The Grease/Ash Tray

☐ To reduce the chance of fire, the Grease/Ash Tray must give the entire gill a thorough cleaning to minimize your risk of fire and keep the grill in top shape. Follow these steps:

ü Make sure coals are completely extinguished and the grill is cool before cleaning.

ü Remove and clean the Cooking Grids and Grease/ Ash Tray following the instructions provided above.

ü Clean the inside of the grill lid as described above. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

ü Remove charcoal and food remnants from Charcoal Tray. Clean the Tray with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

Cleaning The Inside of The Grill Lid

☐ Grease can have a tendency to build up on the inside of the Grill Lid and could drip onto deck or patio when the lid is opened. Visually inspect the inside of the Grill Lid and bowl before each grill use. Remove any grease and wash with a mild soap and warm water. Never use a stiff wire brush, brass brush, or abrasive cleaners because they will scratch the stainless steel or cause it to rust.

Cleaning Of The Grill Interior

☐ Frequency of clean up is determined by how often the grill is used. However, at least every 3 months you must give the entire grill a thorough cleaning to minimize your risk of fire and keep the grill in top shape. Follow these steps:

ü Make sure coals are completely extinguished and the grill is cool before cleaning.

ü Remove and clean the Cooking Grids and Grease/ Ash Tray following the instructions provided above.

ü Clean the inside of the grill lid as described above. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

ü Remove charcoal and food remnants from Charcoal Tray. Clean the Tray with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

Cleaning Of The Grease/Ash Tray

☐ To reduce the chance of fire, the Grease/Ash Tray must give the entire grill a thorough cleaning to minimize your risk of fire and keep the grill in top shape. Follow these steps:

ü Make sure coals are completely extinguished and the grill is cool before cleaning.

ü Remove and clean the Cooking Grids and Grease/ Ash Tray following the instructions provided above.

ü Clean the inside of the grill lid as described above. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

ü Remove charcoal and food remnants from Charcoal Tray. Clean the Tray with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

Cleaning Of The Grill Interior

☐ Frequency of clean up is determined by how often the grill is used. However, at least every 3 months you must give the entire grill a thorough cleaning to minimize your risk of fire and keep the grill in top shape. Follow these steps:

ü Make sure coals are completely extinguished and the grill is cool before cleaning.

ü Remove and clean the Cooking Grids and Grease/ Ash Tray following the instructions provided above.

ü Clean the inside of the grill lid as described above. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

ü Remove charcoal and food remnants from Charcoal Tray. Clean the Tray with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

Cleaning Of The Grease/Ash Tray

☐ To reduce the chance of fire, the Grease/Ash Tray must give the entire grill a thorough cleaning to minimize your risk of fire and keep the grill in top shape. Follow these steps:

ü Make sure coals are completely extinguished and the grill is cool before cleaning.

ü Remove and clean the Cooking Grids and Grease/ Ash Tray following the instructions provided above.

ü Clean the inside of the grill lid as described above. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

ü Remove charcoal and food remnants from Charcoal Tray. Clean the Tray with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
Grand Hall Limited Warranty

Grand Hall will warrant to the ORIGINAL PURCHASER of this product that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

1 Year Full Warranty
All SS Parts- 3 Years
All Other Grill Parts-2 Years

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at www.grandhall.com. Save your receipt in case it is required as proof of purchase.

This Limited Warranty is limited to replacement of parts at Grand Hall’s option that proved to be defective under normal use and service.

Grand Hall may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid. No returns will be accepted without prior authorization from Grand Hall.

Upon examination and to Grand Hall's satisfaction, if the original part is proven defective, Grand Hall may approve your claim and elect to replace such parts without charge. You will be charged for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance, operation or service, as set out in the Operator's Manual.

This Warranty does not cover cosmetic wear and tear such as scratches, dents, corrosion or discoloration caused by weather, heat, chemicals, paint loss, or surface rust. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunami, tornados, Act of God or terrorism is not covered by this Limited Warranty.

To Obtain Warranty:
Call 1-800-474-5587
Monday through Friday
8am - 4:30pm PST

Warranty Restrictions

• This Warranty is non-transferable and is void if product is used for commercial or rental purposes.

• This Warranty applies only when the product is used in the United States or Canada.

• This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

• We will only provide coverage to units purchased at authorized retailers.

Manufacturer:
Grand Hall Enterprise Co., Ltd.
9th Fl., No. 298, Rueiguang Rd., Neihu, Taipei, Taiwan (114)