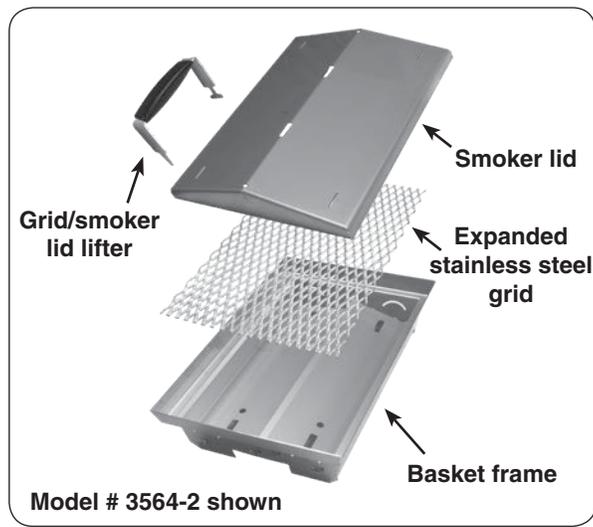




CHARCOAL/SMOKER BASKET

Model # 3564-1 for: A430, A540, & Legacy Series 1
Model # 3564-2 for: A530, A660, A790, E660, E790, E1060, & Legacy Series 2

INSTALLER: Leave these instructions with consumer.
CONSUMER: Retain for future reference.



The charcoal/smoker basket is designed to be used on any Fire Magic grill. To install, follow steps below.

CAUTION: Ensure grill is completely cool and knobs are in the OFF position.

Note: This basket is designed for use over main burners only. DO NOT USE OVER INFRARED BURNERS.

BASKET INSTALLATION

1. Place grid inside the basket frame (see Fig. 1-1).
2. Remove cooking grid and flavor grid from main burner(s) where you wish to set basket.

Note: Use the grid/smoker lid lifter (included) to remove cooking grid.

3. Place basket onto burner(s) in place of flavor grid (see Fig. 1-2 and Fig. 1-3).

Note: For Aurora/Echelon grills, align basket cutouts over burner supports as shown in Fig. 1-2 and Fig. 1-3.

If using basket for charcoal cooking, proceed to the next section. If using the basket for smoking, skip to SMOKING section.

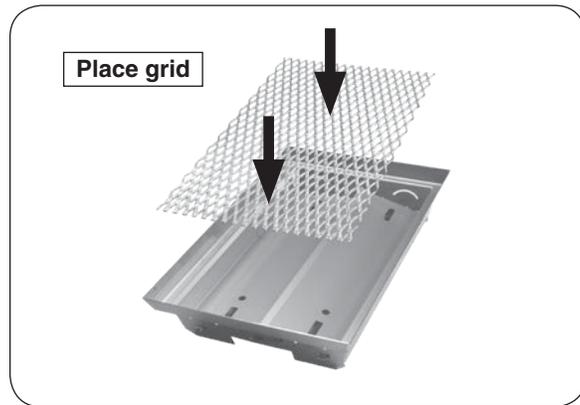


Fig. 1-1 Place grid inside basket

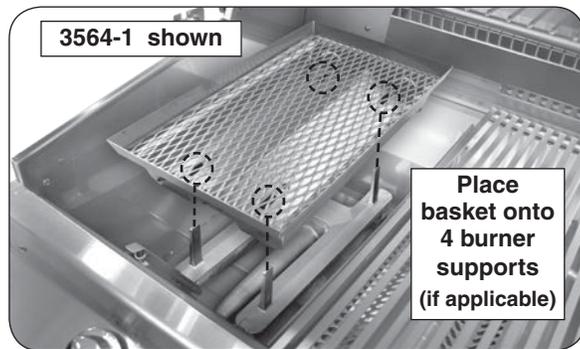


Fig. 1-2 Place basket onto burner(s)

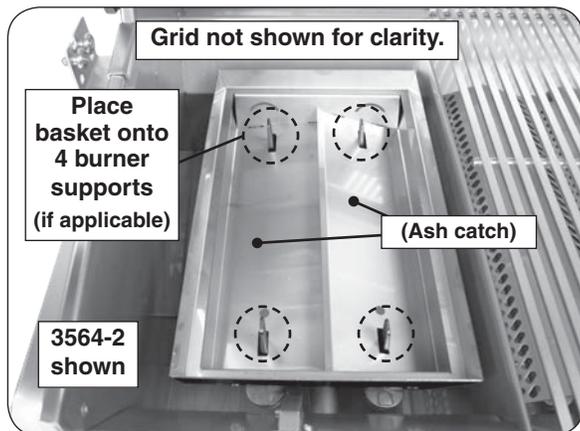


Fig. 1-3 Basket placement detail

Observe all safety information in your grill owner's manual and all warnings supplied with your charcoal or wood chip/chunks.

CHARCOAL COOKING

DO NOT, under any circumstances, use quick-light charcoal.

DO NOT use the smoker lid when cooking with charcoal.

1. Load charcoal onto the grid (see Fig. 2-1 and Fig. 2-2).
 - When loading charcoal, it **MUST** not be loaded more than **3/4"** above top edge of basket frame walls (see Fig. 2-2).
2. Replace the cooking grid back onto the grill.
 - **Do not re-install the flavor grid.**
3. Light the burner(s) under the basket. Keep the burner(s) on the **HI LIGHT** setting until the charcoal remains lit without flame from the burners. The charcoal will burn with flames as it is heating up. Then shut off the burner(s).
 - Keep the oven hood open until ready to cook.
4. Allow the charcoal to burn until it is generating even heat and ready for cooking.
5. Cook as desired. Cooking can be done with hood open or closed.

SMOKING

1. Load wood chips/chunks onto grid (see Fig. 2-3 and Fig. 2-4).
 - When loading wood chips/chunks, they **MUST** not be loaded above top edge of basket frame walls (see Fig. 2-4).
 - Wood should be pre-soaked in water for a minimum of **30 minutes**. This prevents the wood from catching on fire and makes the wood last longer.
2. Using the grid/lid lifter, install the smoker lid (see Fig. 2-5).
 - **DO NOT** remove the smoker lid during use as it may cause the wood to catch on fire.
3. Replace the cooking grid back onto the grill.
 - **Do not re-install the flavor grid.**
4. Light the burner(s) under the basket. Keep the burner(s) on the **HI LIGHT** setting until a steady amount of smoke is rising from the smoke vents. Then turn the burner(s) under the basket to the **LOW** setting or the **OFF** setting as needed. Then adjust other burner(s); **DO NOT** use the HIGH setting.
 - Adjacent burner(s) and overall cooking temperatures will affect performance of the basket. The lower the heat, the longer the smoke time. If the wood catches on fire, you may need to turn the burner(s) under the basket to **OFF**, or lower/shutoff the other burner(s).
 - Keep the oven hood closed as much as possible during smoking.

CLEANING

When the coals/chips/chunks are completely extinguished and the unit has cooled down, remove basket from the grill and empty ash from ash catch into a fireproof container.

Clean burners and igniters as needed. Inspect burners and igniters every time you use charcoal/smoker basket.

Note: Some distortion to grid may occur during cooling (after use). This is normal and will not affect efficiency of basket during use.



Fig. 2-1 Load charcoal into basket

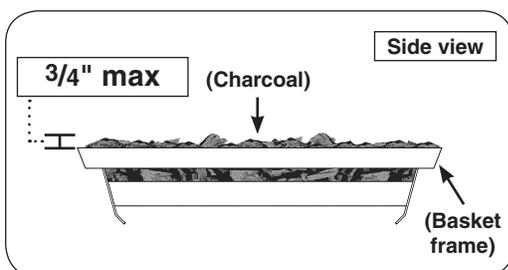


Fig. 2-2 Charcoal loading detail



Fig. 2-3 Load wood chips/chunks

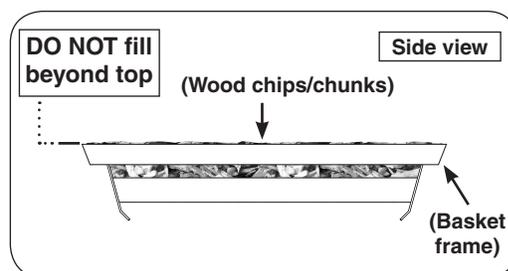


Fig. 2-4 Chips/chunks loading detail



Fig. 2-5 Install lid for smoking