

Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.



SOUTHERN COOKER™

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

FOR COOKING ON THE GRILL

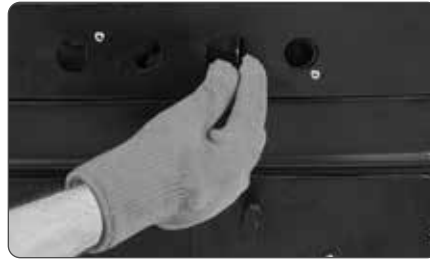
Step 1

Set up the Portable Charcoal Grill or Grill/Slow Cooker Combo Configuration. Add charcoal to the Charcoal Grilling Chamber. Follow the charcoal manufacturer's instructions for lighting the charcoal.



Step 2

Use the Vents on the Charcoal Grilling Chamber to regulate heat. See the owner's manual for detailed instructions.



Step 3

Place the Grill Grate over the charcoal. Place food on the Grill Grate. Close the Lid.



Step 4

Open the Lid. Carefully remove your food.



FOR COOKING IN THE OVEN CHAMBER

Step 1

Set up the Grill/Slow Cooker Combo or Oven Configuration. Add charcoal to the Charcoal Grilling Chamber and to the Drip Tray in the Base. Follow the charcoal manufacturer's instructions for lighting the charcoal.



Step 2

Use the Vents on the Charcoal Grilling Chamber and Oven Chamber to regulate heat. See the owner's manual for detailed instructions.



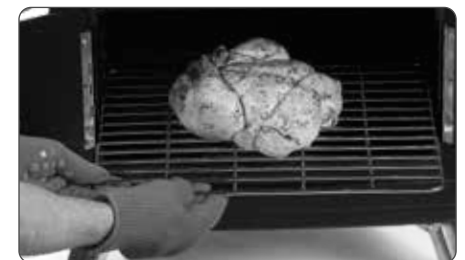
Step 3

Place food on an Oven Rack. Slide the Oven Rack into the Oven Chamber. Close the doors.



Step 4

Open the Oven Chamber's doors. Carefully remove your food.



***IMPORTANT:** Be sure to follow the charcoal and fluid manufacturer's instructions pertaining to use of their products.

Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.



SOUTHERN COOKER™

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

ASSEMBLE YOUR APPLIANCE IN THE CONFIGURATION THAT IS BEST FOR YOUR RECIPE

Portable Charcoal Grill Configuration

Conventional grilling on the Charcoal Grill Chamber.



IMPORTANT: Be sure to follow the charcoal and fluid manufacturer's instructions pertaining to use of their products.

Make sure the compartments are properly aligned and locked into place. Do not move compartments when the appliance has active heat.

Grill/Slow Cooker Combo

Grill on top while slow cooking or keeping food warm in the oven chamber.



Oven Configuration

Roasting, baking, smoking, and slow cooking in the Oven Chamber.

