



Charcoal Tray Instruction Manual

** Please read the instruction manual carefully before use.**

This charcoal tray is specifically designed for LION grills. When burning charcoal, the temperature of tray will get high and please do not touch or move the tray at this time. Also, please do not clean the charcoal or ash out of tray when the charcoals are not completely cooling or out. Until the tray is cooling, you can drop the ashes into heat resistant disposable container.



Step 1: Remove grate and flame tamer or ceramic tubes with flat tray first.



Step 2: Insert charcoal tray to designed place.



Step 3: Put a layer of charcoal on the tray.
※Note : It can be used with light briquettes, which starts the charcoal fire easily.



Step 4: Use spatula to move the grate to cooking area or push aside charcoal. Please move the grate on top of the charcoal tray before ignition to pre-heat the grate.



Charcoal Tray Instruction Manual

While using charcoal trays to grill, please comply with all standard safety regulations. Please refer to LION grill products instruction manual for detail security considerations and directions.



Step 5: Turn on the burner to full flame to ignite the charcoal. (Please refer to LION grill products instruction manual for accurate igniting method.)



Step 6: Turn off the burner when charcoals start to turn white. According to the usage of charcoal, it will need around 5 to 10 minutes to ignite.



Step 7: Use a spatula to move the grate then you can easily add more charcoal.



Step 8: Move back the grate to grilling area and fire up charcoal. Wait until they turn white then start to barbeque.