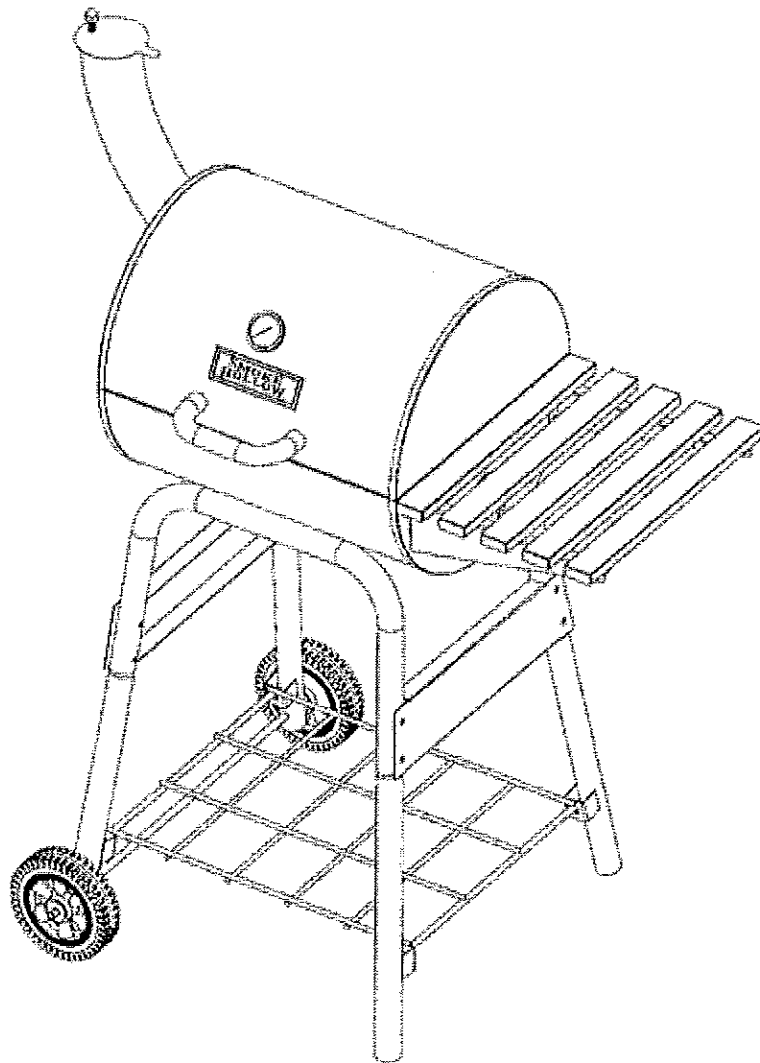


FINAL
3/1/2011

AUTHENTIC

SMOKE HOLLOW™

MODEL: SH17161
17.5" Charcoal Grill



Questions, problems or missing parts? Before returning to your retailer, call our customer service department at 1-866-475-5180 or visit our website, www.olp-inc.com.

CAUTION:

1. Do not use gasoline, kerosene or alcohol for lighting. This grill is not intended to be used in or installed on recreational vehicles and/or boats.
2. Do not attempt to move the grill while it is in use.
3. Do not use the grill unless it is completely assembled and all parts are securely fastened.
4. Keep all combustible items and surfaces at least 36 inches away from the sides and back of the grill at all times.
5. Do not use this grill near unprotected combustible constructions.
6. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
7. Do not touch metal parts of the grill until it has completely cooled to avoid burns, unless you are wearing or using protective gear (gloves, BBQ mittens, pot holders, etc.).
8. Do not alter this grill in any manner.
9. Do not leave hot ashes unattended.

WARNING:

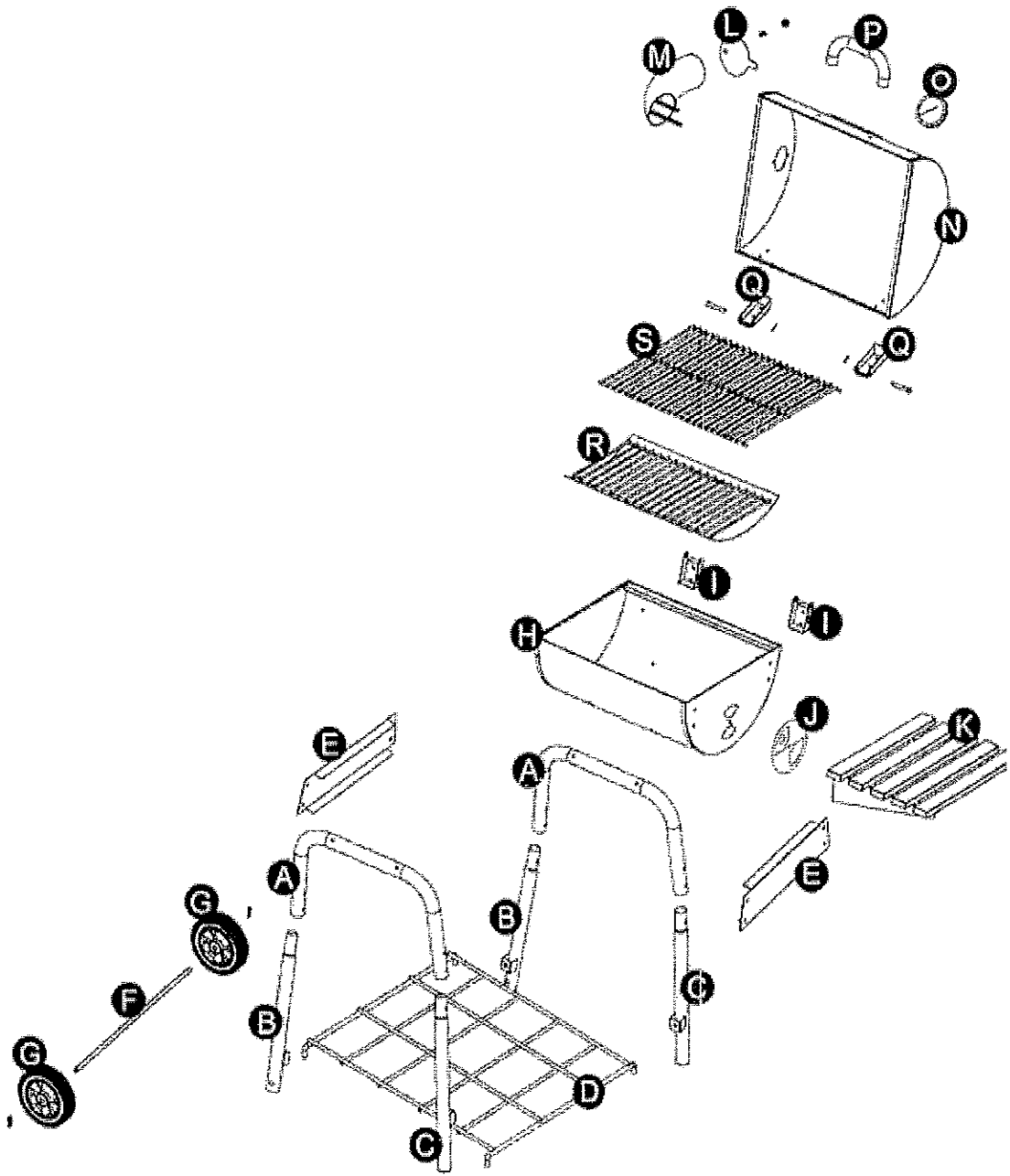
1. This grill is for outside use only and should not be used in a building, garage or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
3. Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.
4. Always place the grill on a hard, level surface far away from combustibles. A carpeted or wooden deck surface may not be acceptable for this purpose.
5. Do not leave grill unattended during use or until ashes have cooled. Keep children and pets away from the grill at all times.
6. Do not place this grill on any type of tabletop surface.
7. Do not use this grill in high winds.
8. Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and placing them in a non-combustible container. Make sure that there are not other combustible materials in or near the container.
9. If you must dispose of ashes before they are completely cool, remove the ashes from the unit, place them in heavy-duty aluminum foil and soak them completely in water before disposing them in a non-combustible container.
10. Allow the unit to completely cool before performing any cleaning or maintenance.
11. When opening the hood, keep hands, face and body a safe distance away from the hot steam and possible flame flare-ups.
12. Close the hood, chimney and damper to suffocate the flame.
13. Minimum clearance from sides and back of unit to combustible construction is 36 inches.

FOR OUTDOOR USE ONLY

Burning charcoal gives off carbon monoxide which has no odor; therefore, burning charcoal in an enclosed environment can cause death or serious injury. Never burn charcoal inside homes, vehicles or tents.

CALIFORNIA PROPOSITION 65 – Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm are created by the combustion of charcoal or charcoal-like briquettes.


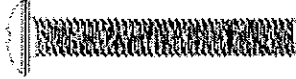















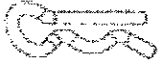
If these warnings are not followed exactly, a fire causing death or serious injury may occur.



PACKAGE CONTENTS LIST

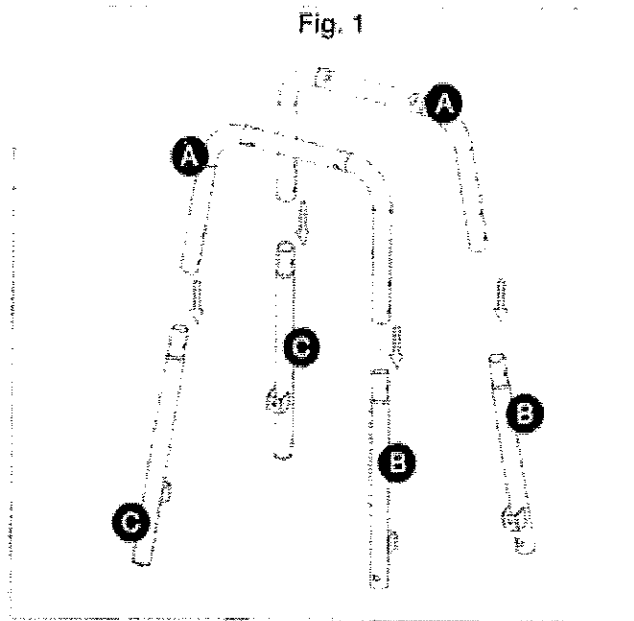
Part	Description	Quantity
A	Leg Brace	2
B	Front Leg (With Axle Holes)	2
C	Rear Leg	2
D	Wire Rack	1
E	Stabilizing Plate	2
F	Axle	1
G	Wheel	2
H	Grill Body	1
I	Body Hinge	2
J	Damper	1
K	Side Table	1
L	Chimney Cover	1
M	Chimney	1
N	Lid	1
O	Temperature Gauge	1
P	Handle	1
Q	Lid Hinge	2
R	Charcoal Rack	1
S	Cooking Grid	1

HARDWARE CONTENTS

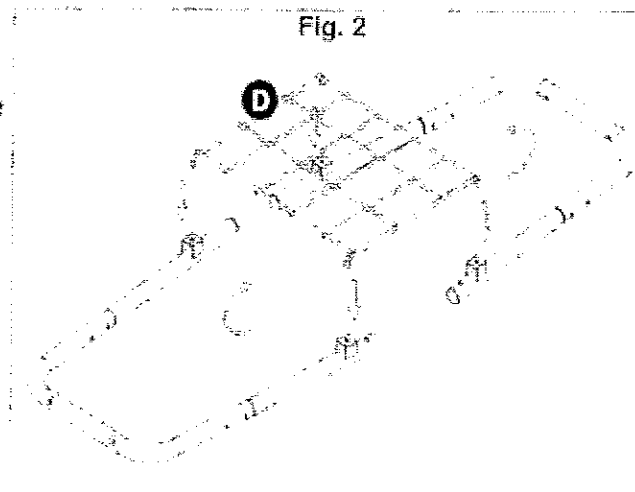
Part	Description	Quantity	Picture (Shown to size)
	M6 x 40 Bolt	12	
	M6 x 30 Bolt	8	
	M6 x 10 Bolt	5	
	M8 Cap Nut	1	
	M6 Nut	27	
	M6 x 20 Bolt	2	
	Spring	1	
	Hinge Pin	2	
	Coller Pin	4	

1. Insert front legs (B) and back legs (C) into leg braces (A).

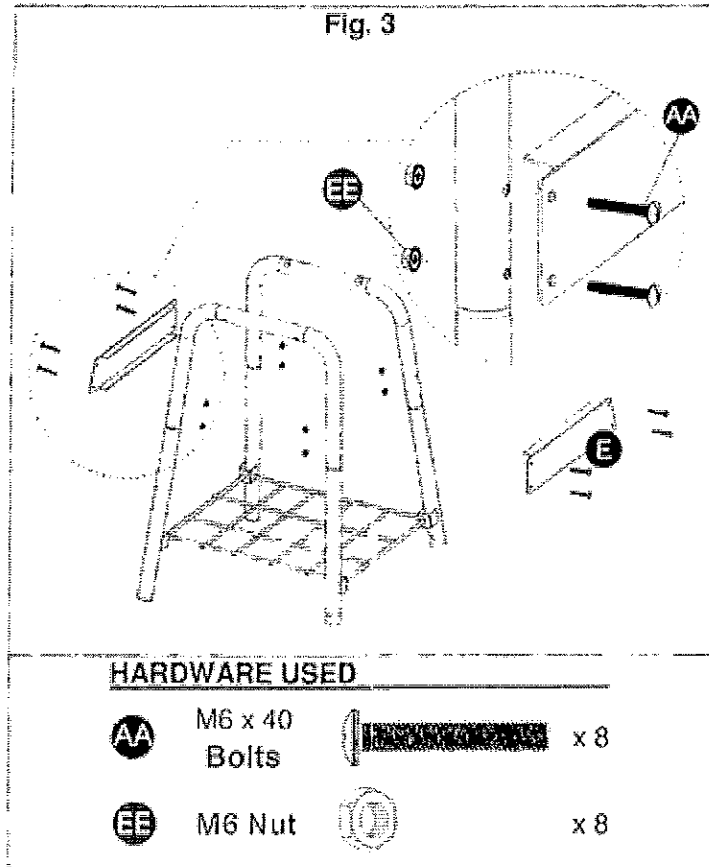
Note: Be sure the holes in part(s) A are positioned to the inside so the grill body (H) can be attached properly. Also, be sure to position the wheel legs (B) so they are on the same end of the cart as shown in Fig. 1.



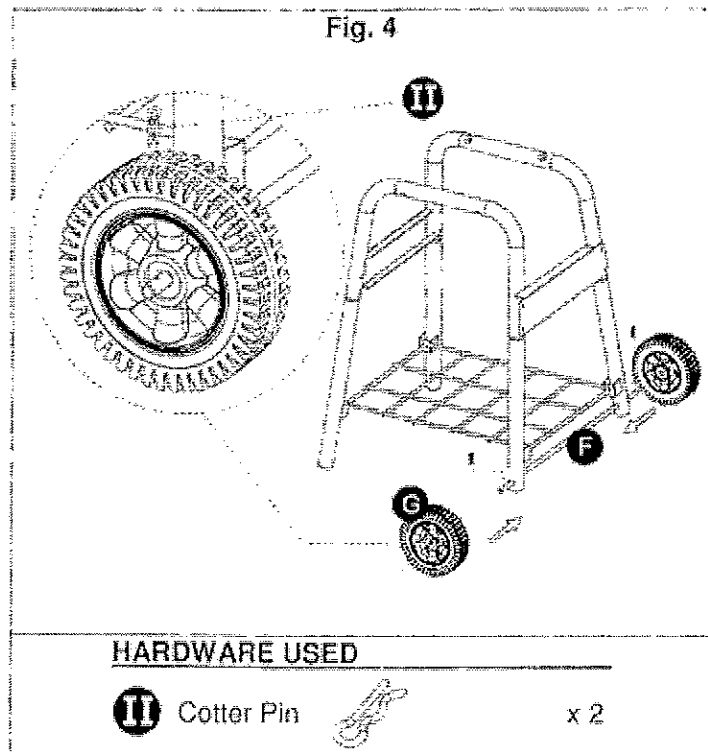
2. Insert corners of wire rack (D) into the brackets on the legs and then rotate the legs up and toward each other.



3. Attach stabilizing plates (E) to the legs using (8) M6x40 bolts (AA) and (8) nuts (EE).



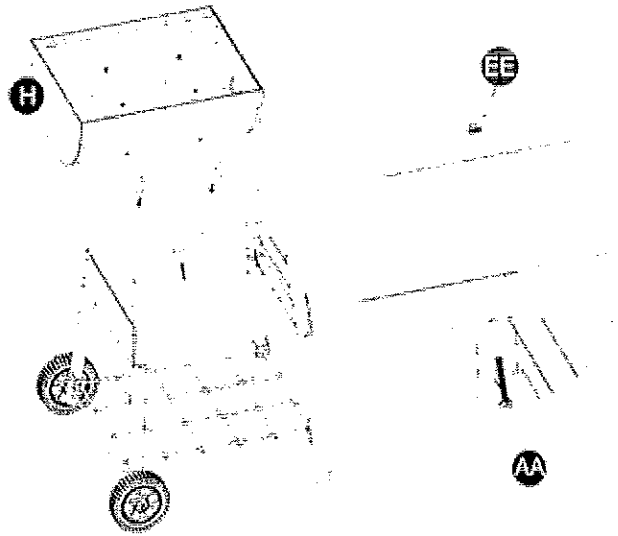
4. Insert the axle (F) through the holes at the end of the wheel legs (B). The axle will extend through both legs. Position a wheel (G) on each end of the axle and insert a cotter pin (II) through the hole in each end of the axle. Turn the cart frame assembly so the wheels are on your left when facing the cart.





- Position grill body (H) on the assembled cart frame and secure with (4) M6x40 bolts (AA) and (4) nuts (EE).

Note: The holes in the end of the grill body should be on the right as you face the grill.

Fig. 5



HARDWARE USED

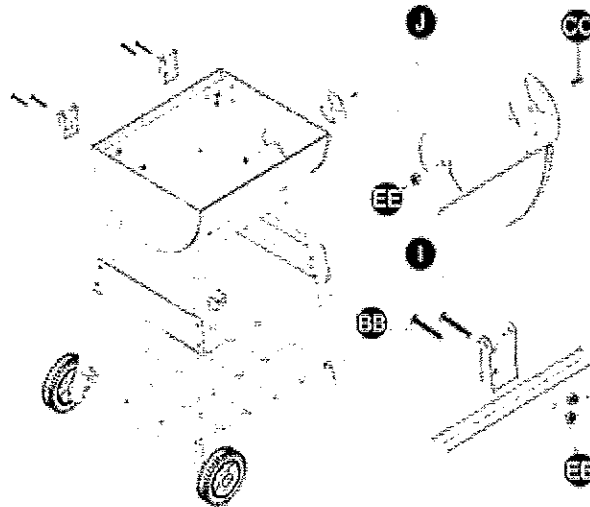
AA	M6 x 40 Bolts		x 4
EE	M6 Nut		x 4

- Attach damper (J) to the right end of grill body with (1) M6x10 bolt (CC) and (1) nut (EE).




Attach (2) body hinges (I) to the back of the grill body with (2) M6x30 bolts (BB) and (2) nuts (EE) for each hinge.

Note: The body hinges (I) are wider than the lid hinges (Q).

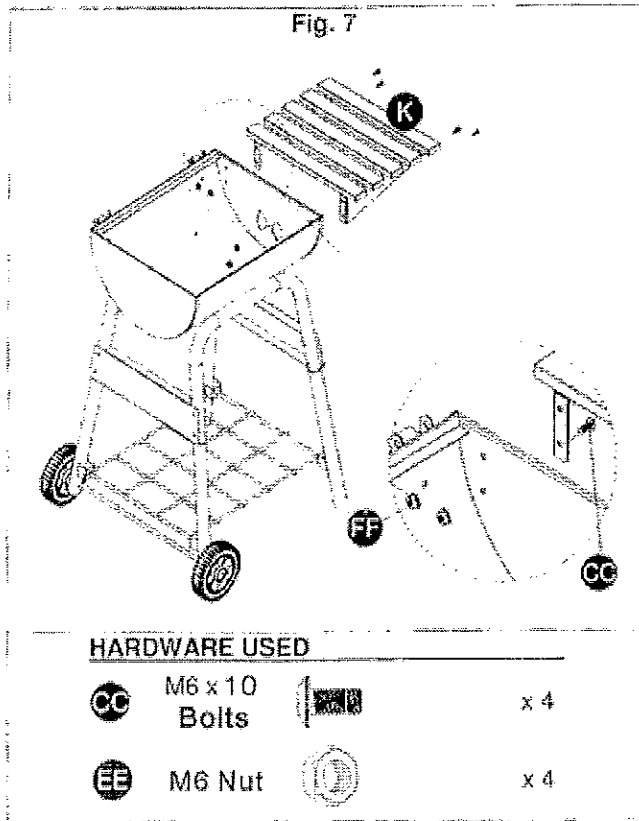
Fig. 6



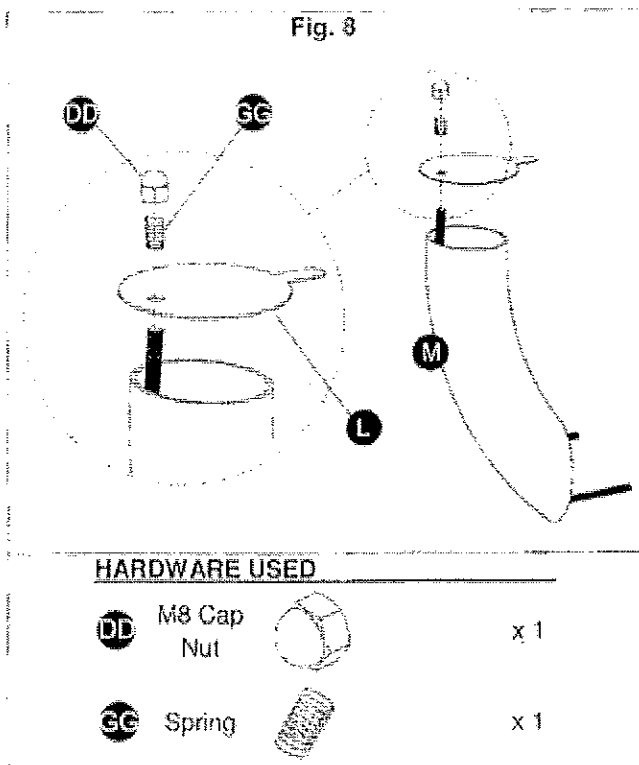
HARDWARE USED

BB	M6 x 30		x 4
CC	M6 x 10 Bolt		x 1
EE	M6 Nut		x 5

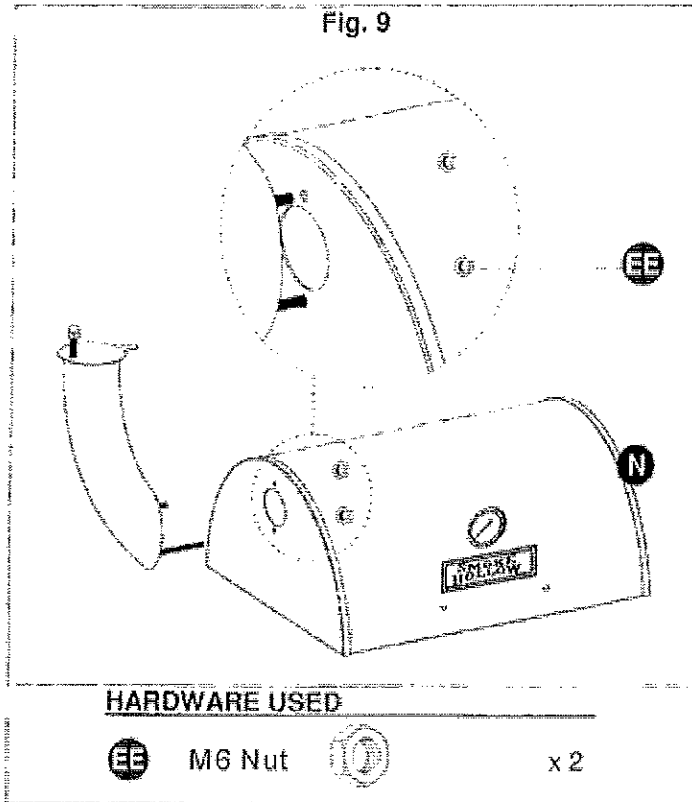
7. Align the bolt holes in the side table (K) brackets to the holes in the right end of the grill body. Use (4) M6x10 (CC) bolts and (4) nuts (EE) to securely fasten the side table to the grill body.



8. Place chimney cover (L) on chimney (M) and secure with one spring (GG) and one cap nut (DD).

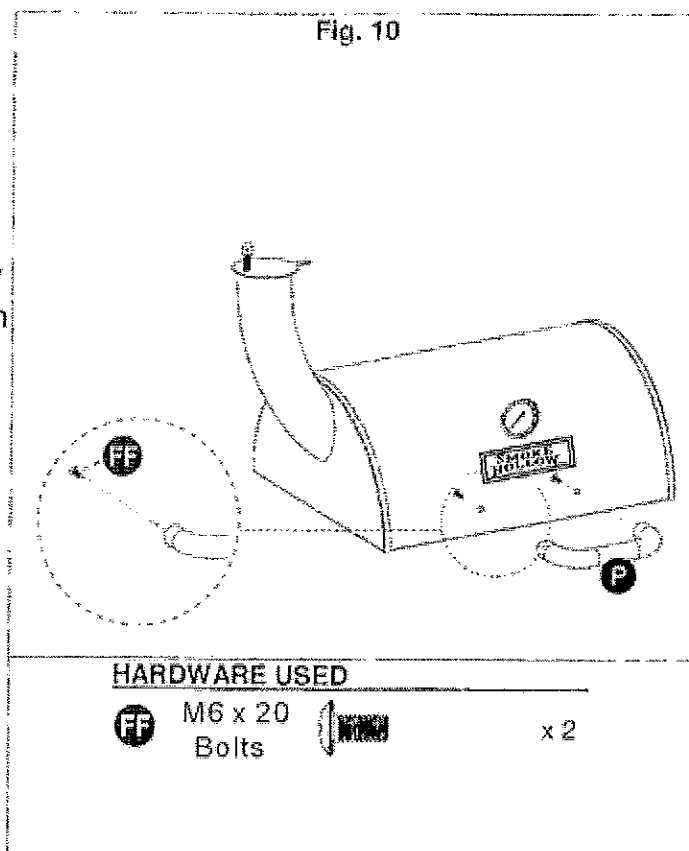


- Insert the two side bolts of the chimney (M) through the two holes located in the left end of the lid (N). Use (2) nuts (EE) to secure the chimney to the grill lid.



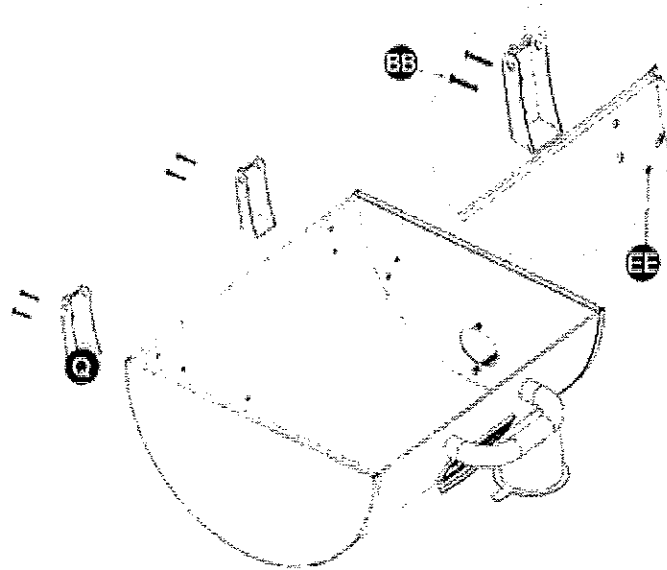
- Attach the handle (P) to the lid (N) using (2) M6x20 (FF) bolts as shown.

Attach the temperature gauge by removing the nut from the back of the gauge and then inserting the stem of the gauge through the lid and replacing the nut on the back side.



11. Attach the lid hinges (Q) to the lid (N) using (2) M6x30 bolts (BB) and (2) nuts (EE) for each hinge.

Fig. 11



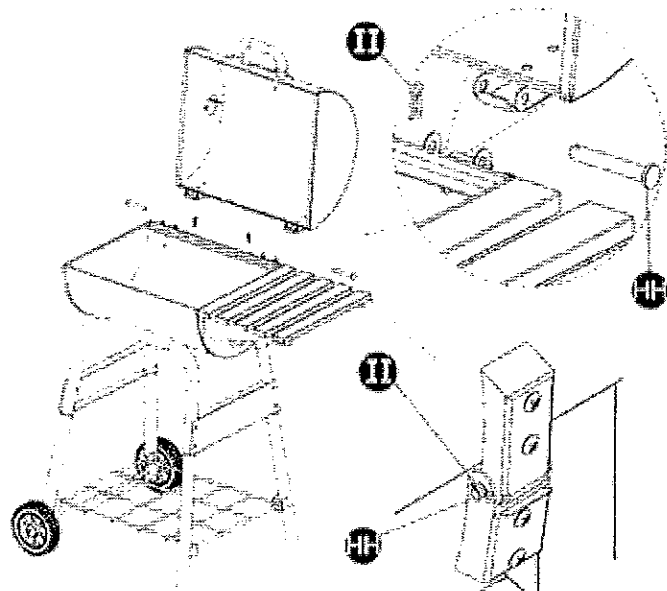
HARDWARE USED

BB	M6 x 30 Bolts		x 4
EE	M6 Nut		x 4



12. Place the lid (N) on the grill body (H). Align the holes in the lid hinges (Q) and body hinges (I) and insert a hinge pin (HH) through both hinges.

Insert a cotter pin (II) through the hole in the end of each hinge pin (HH).

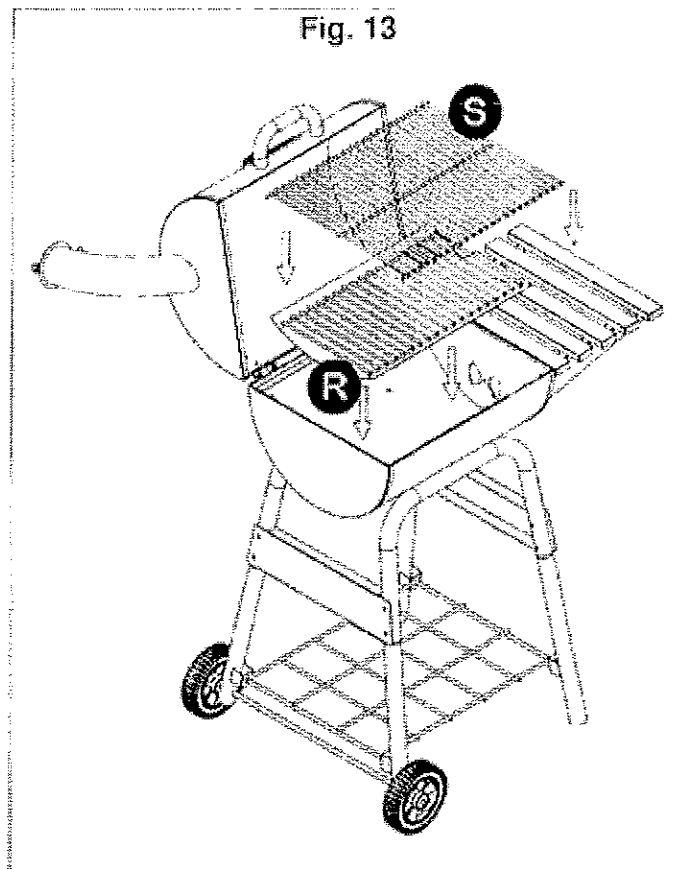
Fig. 12



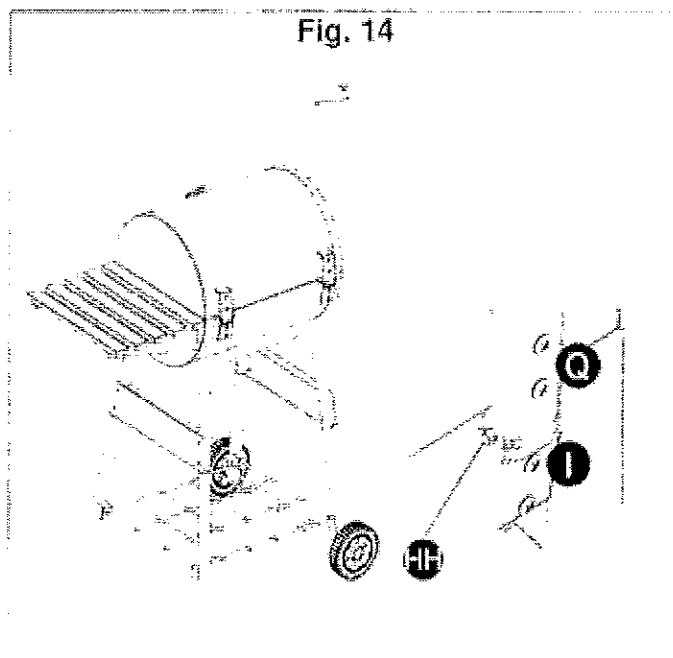
HARDWARE USED

HH	Hinge Pin		x 2
II	Cotter Pin		x 2

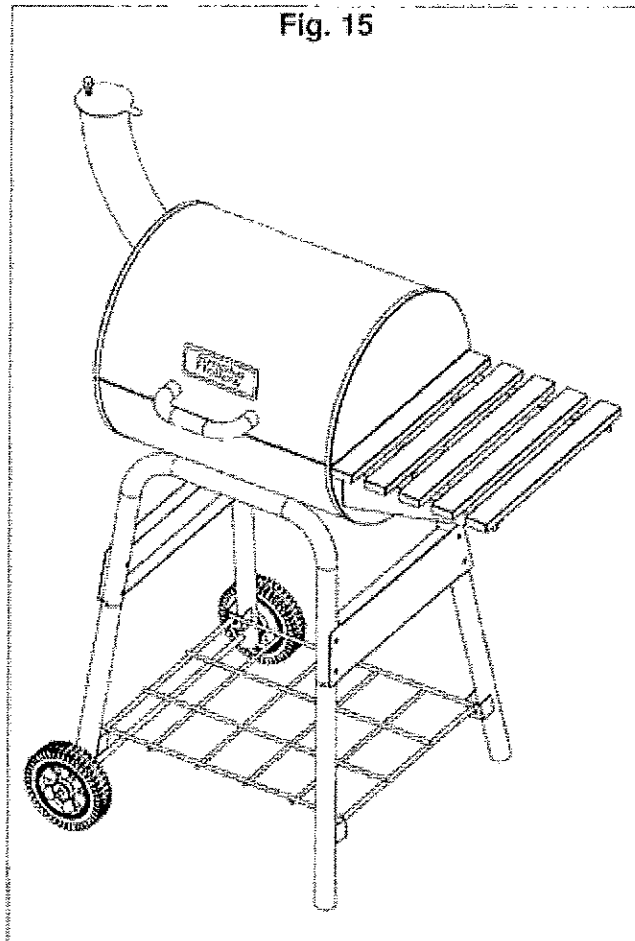
13. Place the charcoal rack (R) inside the grill body (H) so it rests on the bottom and then place the cooking grid (S) on the flange at the top of the grill body.



14. If the lid and grill body do not align properly, loosen the bolts in the lid hinges and the body hinges, align the lid and grill body, and then re-tighten the lid and body hinge bolts.



15. Tighten All Hardware.



SEASONING YOUR NEW GRILL:

Before using your grill, you should season the unit to enhance the cooking and to provide better overall durability. Failure to properly follow these steps may damage the finish and /or add metallic flavors to your foods.

1. Before cooking, coat the interior surfaces and cooking grid with vegetable oil.
2. Place about 20 briquettes on the charcoal rack.
3. Light the briquettes and let the fire burn for about two hours with the lid closed and with the chimney and damper fully opened.
4. Allow the grill to cool down properly. Once the unit is completely cool it is ready for use.

CLEANING ASH FROM THE GRILL:

WARNING: DO NOT ATTEMPT TO EMPTY THE ASH PAN OF BURNING CHARCOAL PIECES OR HOT ASH. After the ashes and grill have completely cooled, it is imperative that you clean out the ashes from inside the grill before moisture can combine with the ash. Ash and moisture can create lye, which is very acidic and can cause rusting.

CLEANING THE COOKING GRATES:

Just after cooking, brush the cooking grates with a brass bristle grill brush (while the coals are still hot). After the brushing, allow the grill and cooking grates to completely cool before attempting to clean any farther. Once the cooking grid has completely cooled it should be thoroughly cleaned and coated with vegetable oil.

WARRANTY

For 90 days from the date of purchase, any missing and/or damaged parts will be replaced at no charge, with a valid proof of purchase.

- This warranty is non-transferable and does not cover failures due to misuse or improper maintenance.
- This warranty does not cover chips and scratches of porcelain or painted surfaces nor does it cover corrosion or discoloration due to misuse, lack of maintenance, alterations, abuse or neglect. Surface rust or corrosion, which may appear after repeated use, is not covered by this warranty. Surface rust or corrosion on the outside of the grill can be removed and then repaired using stove black or high temperature paint.
- This warranty does not cover any damage caused by excessive heat, abrasive or chemical cleaners, resulting in chipping of the porcelain parts.

If you have any questions related to this product, please call our customer service department at 1-866-475-5180, or email us by visiting our website, www.olp-inc.com.

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Neosho, MO 64850