

NORTHERN TOOL + EQUIPMENT ITEM 23579 **DO NOT DISCARD!**

- IMPORTANT INFORMATION - Assembly and Installation Instructions for EC-26/S B2X2 COVERED PARK GRILLS

Provided for Each EC-26 B2X2 COVERED PARK GRILL

- A) (1) Covered Grill
- B) (1) 21" long Model B2X2 Post Base Section with internally threaded end and Locking Pin Holes
- C) (1) 21" long Model B2X2 Post Base Section with externally threaded end
- D) (1) Cover Strut
- E) (1) 6" Locking Pin to secure the Grill to the Post Base
- F) (4) Vent Covers with adjusting handles
- G) (1) Utility Shelf
- H) (1) Bottom Grate Hook
- (8) 3/8" x 3/4" Zinc Plated Carriage Bolts and "2-way" Lock Nuts

ASSEMBLY AND INSTALLATION INSTRUCTIONS:

1. Screw the (2) threaded Post Base Sections (**B & C**) together (see Fig. 1).

2. Use a post hole digger to make a hole a minimum of 12" in diameter x 36" deep. Fill the hole with concrete (see Fig. 2).

Note: Local soil conditions may require a larger footing. Check local codes.

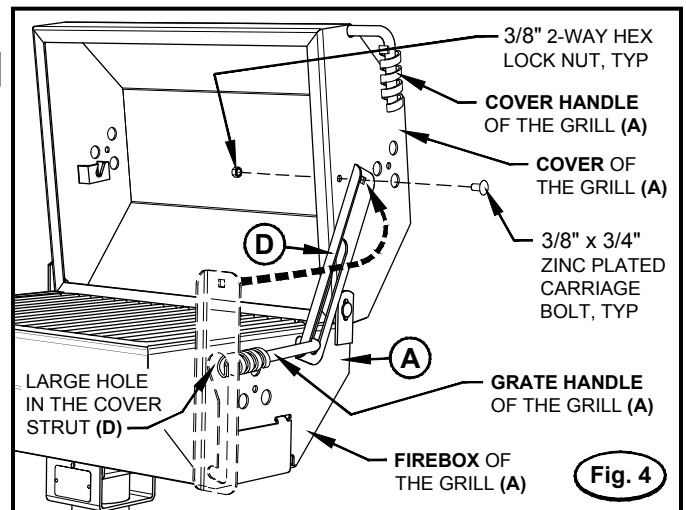
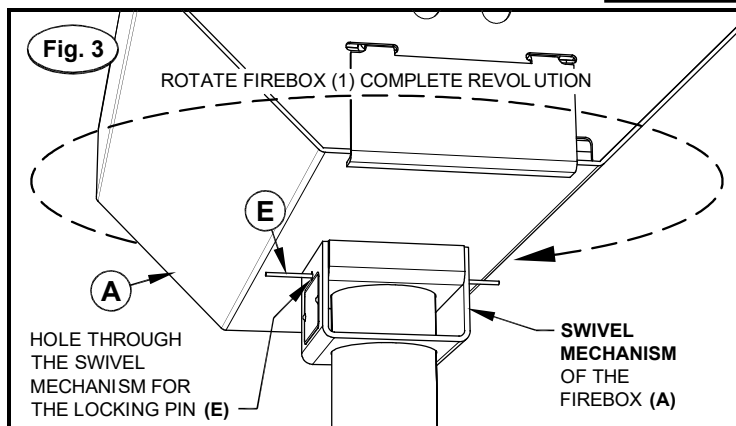
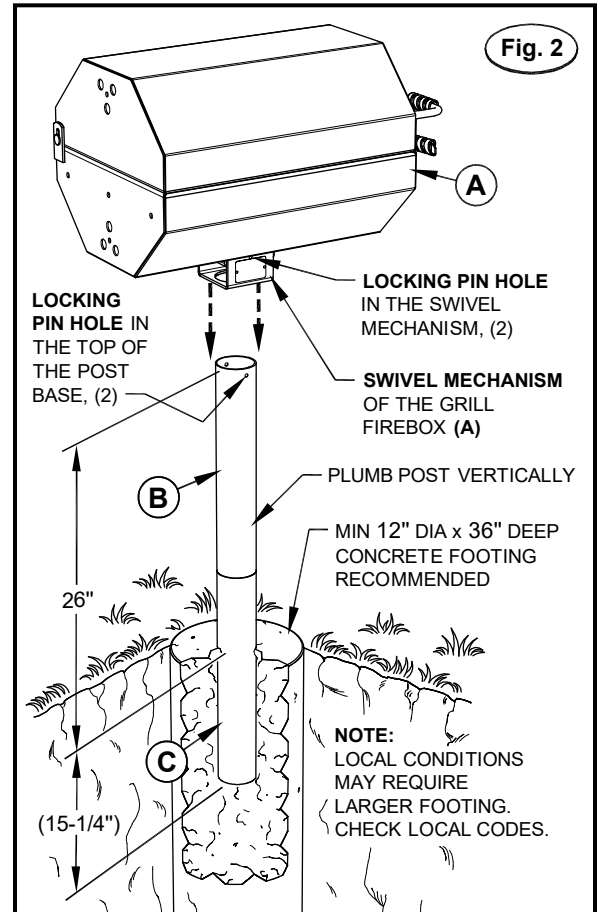
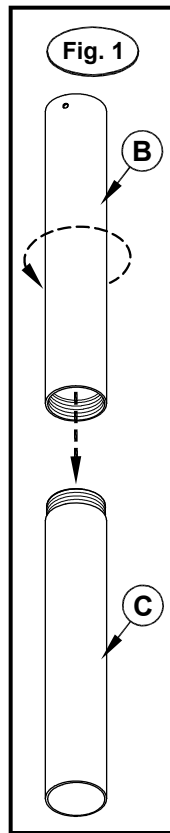
3. Take the end of the assembled Post Base that has the (2) 5/16" dia. holes in it and place the opposite end into the concrete (see Fig. 2). Install the Post 26" above ground level and plumb vertically. Allow the concrete to cure before installing the Grill on the Base.

4. Install the Grill (**A**) on the Post Base by placing the 3-1/2" dia. Holes in the Swivel Mechanism of the Grill Firebox over the end of the Post (see Fig. 2). Line up the (2) 5/16" dia. Holes on the front and back of the Grill Swivel Mechanism with the (2) 5/16" dia. Holes at the top of the Post Base.

Insert the 6" Locking Pin (**E**) (included in the package with the Cover Strut, Vent Covers, Bottom Grate Hook, and fasteners) through the aligned holes leaving an equal length of Pin protruding from each side of the Swivel Mechanism (see Fig. 3).

Rotate the Grill one complete revolution (see Fig. 3). The Locking Pin (**E**) will be bent and drawn into the Swivel Mechanism to lock the Grill onto the Post Base.

5. Use the Cover Handle to open the Cover of the Grill (**A**) all the way back (see Fig. 4). Slide the Cover Strut (**D**) over the Grate Handle on the Firebox half of the Grill through the large hole in the middle of the Strut at the end of the slot. Slide the Strut (**D**)



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to the inside of the Handle and line up the Square Hole in the Strut with the hole at the bottom center of the Cover end panel. Secure the Cover Strut with a 3/8" x 3/4" Zinc Plated Carriage Bolt installed through the Strut and a 3/8" "2-way" Lock Nut installed on the inside of the Grill Cover (see Fig. 4, Page 1). The Bolt installs so that the square neck rests inside the Square Hole in the Cover and prevents the Bolt from rotating as the Lock Nut is tightened with a wrench on the inside of the Grill Cover.

Caution: Do Not over tighten the Lock Nut to avoid restricting the movement of the Cover Strut and the Cover.

Push the notch at the lower end of the Cover Strut (**D**) down onto the Grate Handle bar to lock the Grill Cover in the open position so that it can't accidentally fall forward and close (see Fig. 5). To close the Grill Cover, tilt the Cover back and lift the lower end of the Strut to disengage the notch to allow the slot in the Strut to slide down and to the rear as the Cover pivots forward.

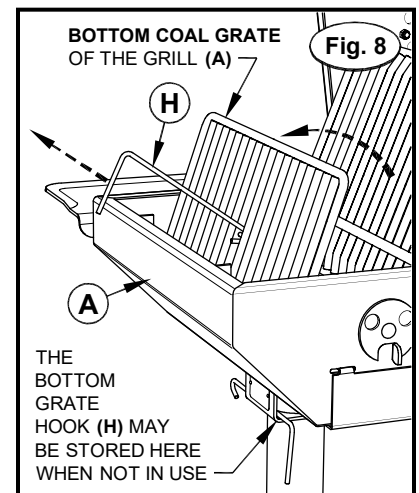
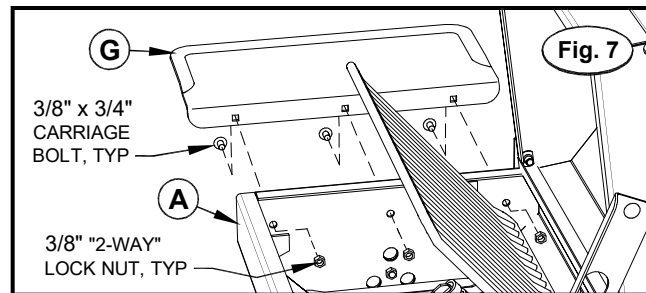
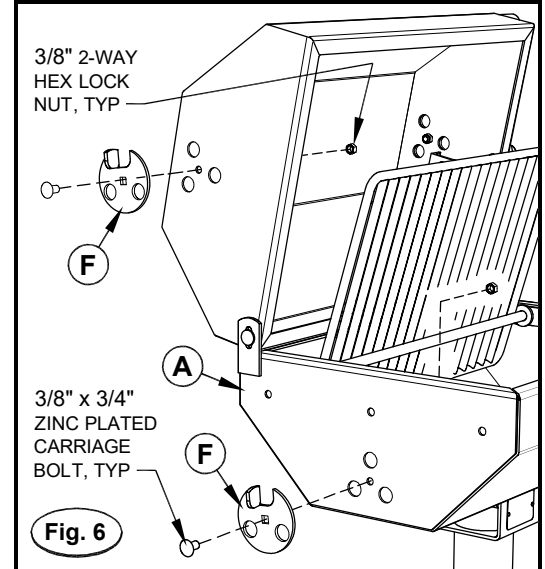
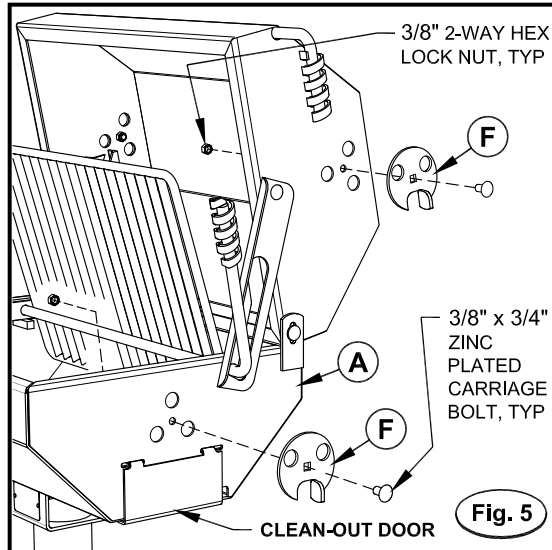
6. With the Grill Cover locked in the open position, the Vent Covers (**F**) may be mounted by installing a 3/8" x 3/4" Carriage Bolt through the Square Hole in the center of each Cover and through each of the holes located in the center of each cluster of three Vent Holes on both ends of the Firebox and Cover (see Figs. 5 & 6). Install 3/8" "2-way" Lock Nuts on the insides of the Cover or Firebox.

Note: For convenience, the Vent Cover (**F**) located over the Clean-out Door may also be used as a hook from which to hang an ash bucket (see Fig. 5).

Caution: Do not over tighten the Lock Nuts to avoid restricting rotation of the Vent Covers.

7. Install the Utility Shelf (**G**) on the left end of the Firebox half of the Grill (**A**) using the (3) 7/16" dia. holes about 2" down from the top edge (see Fig. 7). Install (3) 3/8" x 3/4" Carriage Bolts through the Square Holes in the Shelf and (3) Lock Nuts on the inside of the Firebox.

8. The Bottom Grate Hook (**H**) (see Fig. 8) is used to pull the Bottom Coal Grate in the Firebox up and out of the way to allow easy clean-out of ashes through the Clean-out Door. It is **not a part to be installed** on the grill. When not in use the Grate Hook may be stored in between the side wall of the Swivel Mechanism and the Base Post (see Fig. 8).



IMPORTANT! GRILL MAINTENANCE:

In order to maximize the useful lifetime of your grill firebox and cooking grate, follow these steps:

- 1. Firebox:** Regularly clean out all coal and wood ash from the firebox bottom. Rainwater and ash accelerate the rusting process. The high heat paint will last between one and two years depending on use. When there are signs of rusting, wire brush off surface rust and spray or brush apply another coat of non-toxic high heat black enamel. **ONLY** apply paint when there is **NO FIRE** in the grill and the firebox has **COOLED** to Air Temperature. If the grill is not used for extended periods, occasionally rotate the firebox on the post to break any rust bond that might be forming. To prevent firebox warping, **DO NOT** build extremely hot, large fires or maintain them for extended periods of time. The grills are reinforced to resist warping but overbuilt fires are outside the design parameters and intended purpose of their use.
- 2. Cooking Grate:** The cooking grate should be seasoned before grilling directly on the steel grate. Season the grate by gradually burning the high heat, non toxic paint off the grate bars as the grill is used. As the grate is heated, use a wire brush to both clean the grate and remove any paint chips. Until the grate is seasoned use aluminum foil to cover the grate bars, or use a pan or pot to cook food. Once the grate is seasoned use a wire brush to remove rust and food particles before each use. Heat the grate by keeping it close to the coals. Then raise the grate and scrape it clean. The best seasoned grate has the original finish burned off and has a good coating of grease on the steel grate bars. Do not re-paint the cooking grate. Grease from cooking meat will usually keep rust at bay and a good wire brushing after the grate is hot also helps. If there is still rust on the grate, use aluminum foil between your food and the grate. Additionally, a cooking oil may be applied before each use. **CAUTION:** Be sure to apply this cooking oil **BEFORE** starting the fire!

Local environment and climatic conditions may require more frequent maintenance.

Warning: Chemicals known to the State of California to cause birth defects or other reproductive harm, including carbon monoxide, are produced by combustion of charcoal when used with this product. For more information go to www.P65Warnings.ca.gov.