

Cherokee Backyard Products
Park Style
BACKYARD CHARCOAL GRILL
Model CBP-135

The Model CBP-135 Backyard Charcoal Grill includes:

- (1) Grill Firebox -Part A
- (1) Firebox Locking Pin -Part C
- (2) 21" long Post Base Sections with threaded ends -Part D

ASSEMBLY and INSTALLATION INSTRUCTIONS:

- 1) Screw the (2) threaded Post Base Sections (D) together –see Figure 1.

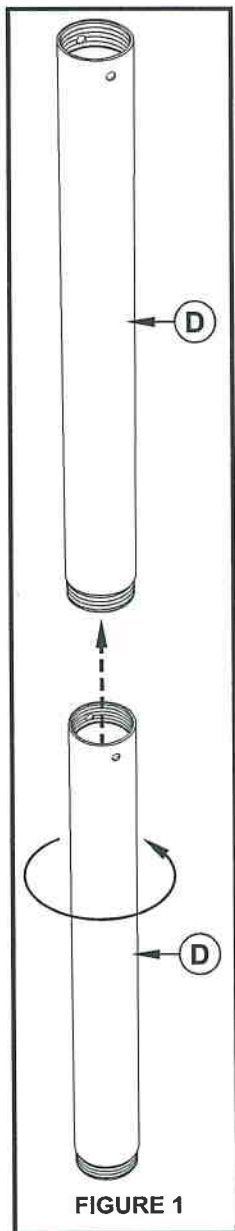


FIGURE 1

- 2) Use a post hole digger to make a hole a minimum of 12" dia. x 36" deep. Fill the hole with concrete –see Figure 2.

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

- 3) Place the end of the assembled Post Base (D) with exposed threads into the concrete. Install the Post 26" above ground level and plumb vertically –see Figure 2. Allow the concrete to cure before installing the Grill Firebox (A) on the Post.

- 4) Install the Swivel Mechanism of the Grill Firebox (A) on the Post Base (D). –see Figure 2.
- 5) **To lock the Grill Firebox on the Post Base:** Line up the holes in the Grill Swivel Mechanism with the holes in the Post Base. Insert the Locking Pin (C) through the aligned holes leaving an **equal length** of pin protruding from each side of the Swivel Mechanism –see Figure 3.
- 6) Rotate the Grill Firebox (A) (1) complete revolution -see Figure 3. The Locking Pin (C) will be bent and drawn into the swivel mechanism to lock the Grill onto the Post Base (D) – the Grill Firebox **cannot be removed from the Post Base** when this step is complete.

GRILL MAINTENANCE:

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

- 1) Regularly clean out all charcoal and wood ash from the firebox bottom. Rainwater and ash accelerates the rusting process.
- 2) 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. Local environment and climatic conditions may require more frequent maintenance.
- 3) Do not re-coat the cooking grate as the 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.

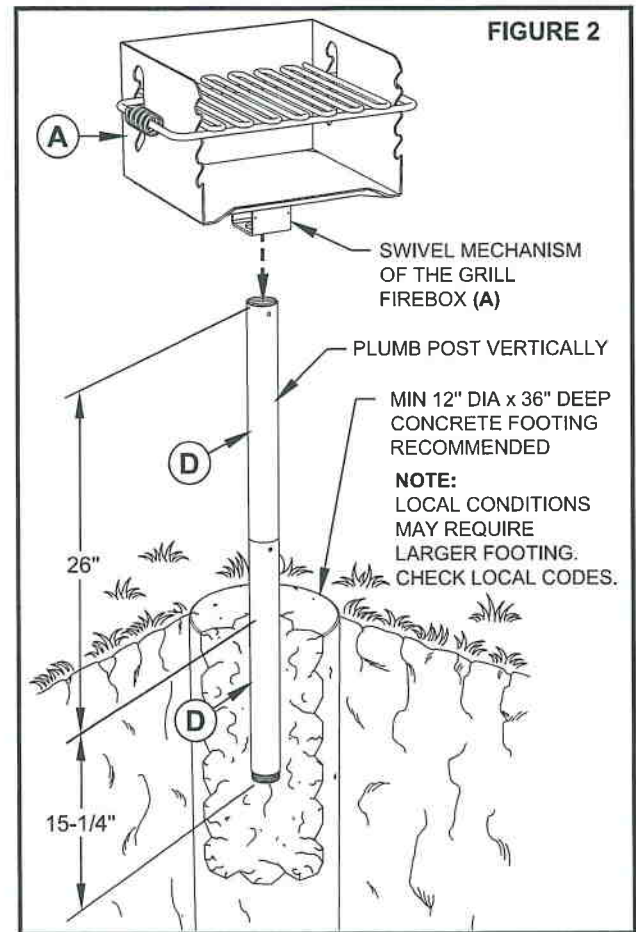


FIGURE 2

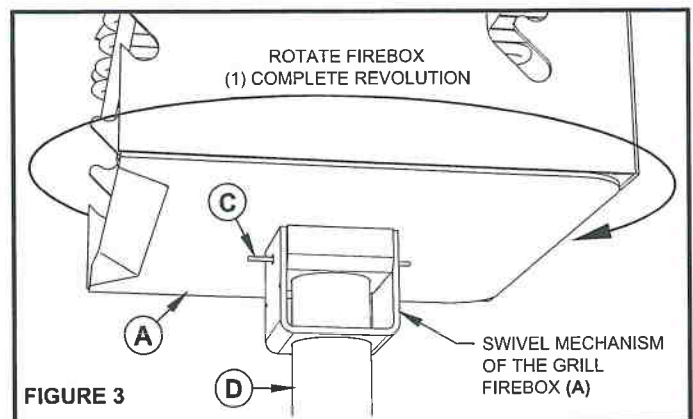


FIGURE 3