## **Marine Kettle Charcoal Grill**

## **Trouble Shooting Guide**

Problem	Possible Cause	Possible Solution
Will not light	Wet/damp charcoal	Replace coals with new dry charcoal
	High or gusty winds	Use grill lid as windshield to block wind by attaching to windward side of grill (see page 2 & 3 of owners manual)
	Old charcoal	Add newspaper under coals, apply lighter fluid & relight
Low heat/flame	Charcoal is burning out	Replace old coals or add new on top of old already hot coals
	Cooking grill too far from coals	Increase temperature by rotating cooking grill clock-wise & lowering grill to desired level
	Lid vent holes closed	Increase temperature by rotating knob to open vent holes on top of lid (see page 3 of owners manual)
Flame goes out	Charcoal is burning out	Replace old coals or add new on top of old already hot coals
Flare-ups	Grease and/or residue build up	Clean internal components
	Excessive fat in meats	Trim fat from cuts of meat before grilling
	Excessive oils in marinades	Use non-oil based marinades
	Excessive cooking temperature	Reduce temperature by rotating cooking grill counter clock-wise & raising grill to desired level
		Reduce temperature by rotating knob to close vent holes on top of lid (see page 3 of owners manual)
		Leave lid open or lightly spray with water to cool