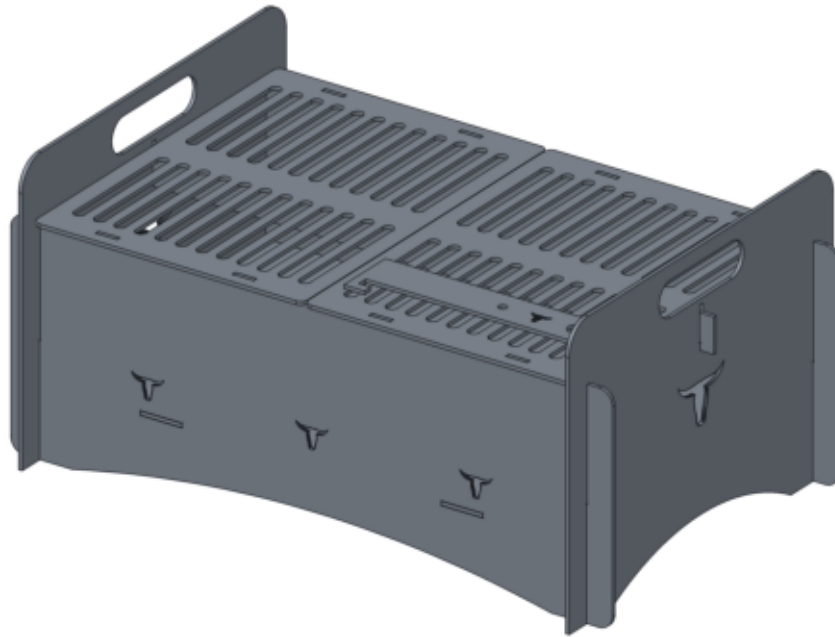


Longhorn Pack Grill, 20 in

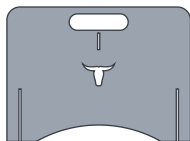


A portable charcoal grill that slots together in a minute with no tools and packs flat. Nine laser-cut 10 ga steel parts lock each other in place, with a solid charcoal floor, two cooking grates on a center rib, and Longhorn cutouts. Weld it if you want it permanent.

What's in the box



Side panel x2
Part PG20L-01



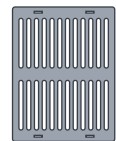
End panel x2
Part PG20L-02



Charcoal floor x1
Part PG20L-03



Center rib x1
Part PG20L-04



Cooking grate x2
Part PG20L-05



Grate lifter x1
Part PG20L-06

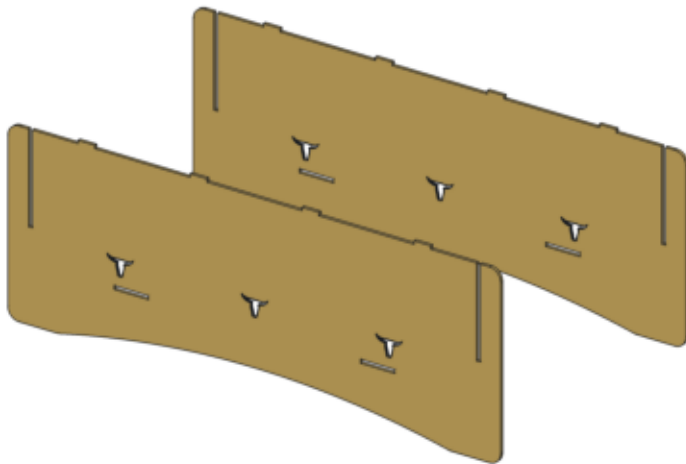
What you'll need

- None to assemble. Optional: a welder to tack the corners if you want it permanent.

Longhorn Pack Grill, 20 in

1

Stand up the side panels



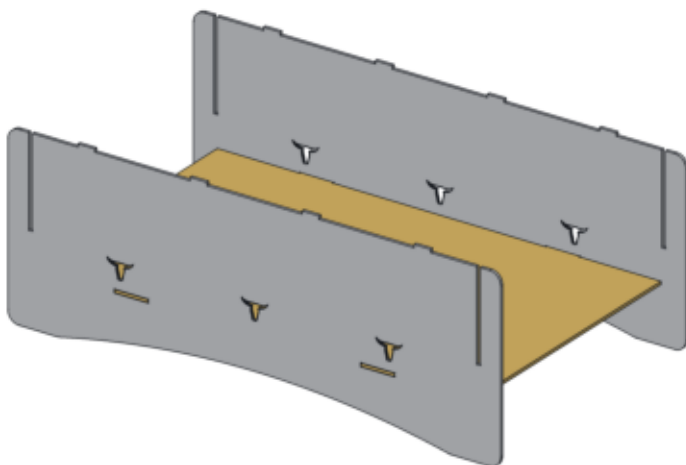
Stand the two side panels on their feet about a foot apart, corner slots up, longhorn skull vents low. They are identical.

TIP

Work on flat ground or a table. A helper makes the next step easier.

2

Slide in the charcoal floor



Push the floor's two tabs into one side panel's floor slots, then bring the other side panel in so the tabs on the floor's other edge go through its slots. The three parts now stand as a U.

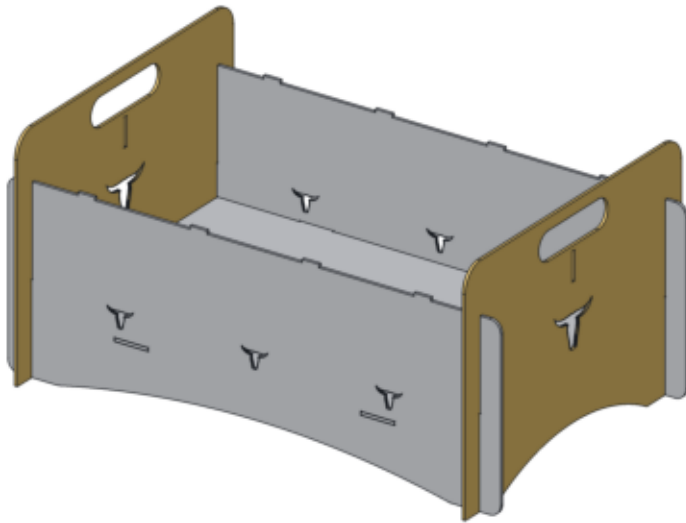
TIP

The tabs finish flush with the outside of the side panels.

Longhorn Pack Grill, 20 in

3

Drop on the end panels



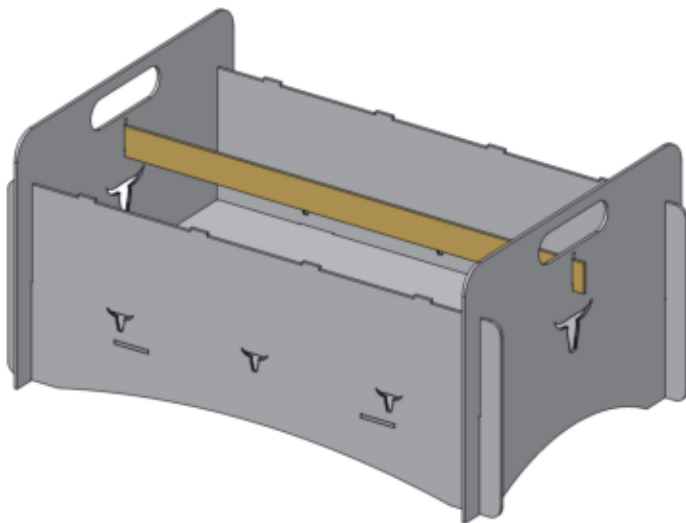
Lower an end panel straight down over one end, so its two bottom slots drop over the side panels' corner slots, until its legs reach the ground. Repeat at the other end. The corners are now locked, and each corner stands on two crossed feet.

TIP

If a corner is tight, wiggle the end panel down evenly on both sides.

4

Slide in the center rib

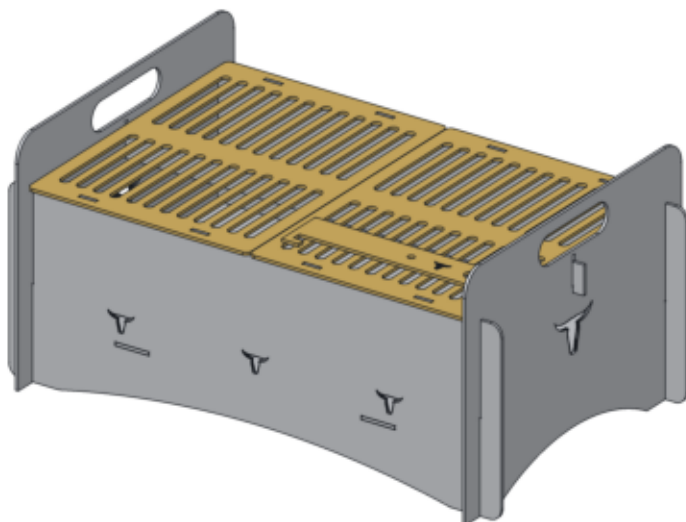


Lift the rib slightly and slide it through the slot under one end panel's hand hole, across the grill and into the other end panel's slot. When it's through, it drops into its two lock notches and can't slide out.

Longhorn Pack Grill, 20 in

5

Set the grates



Lay the two cooking grates on top so their small slots drop over the tabs on the side panels. Pack charcoal on the floor first, light it, then set the grates once the coals are ready. Use the lifter to take a hot grate off.

TIP

To pack it up, let it cool completely, then go in reverse: grates, rib, end panels, floor.

Longhorn Pack Grill, 20 in

Finishing

- The parts ship bare with a light oil film. It's a rust preventive, not a cooking oil: wash every part with a degreaser before the first fire.
- Season the grates like cast iron: a thin coat of high-smoke-point oil, then a 30-minute burn. Oil them lightly after each cook.
- Leave the inside bare. Paint the outside with a 1200 F high-heat paint, or let it weather to a patina.
- Store it dry; bare steel rusts if it's put away wet.

Fire safety

- Outdoors only. Burning charcoal makes carbon monoxide; never use it indoors, in a tent, a garage or under a closed roof.
- Set it on bare ground, gravel, stone or concrete. Never on a vehicle tailgate, a wood deck, grass, or a plastic, wood or glass table.
- Charcoal or small dry hardwood only. Never add lighter fluid to a lit fire.
- The whole grill gets hot, handles included. Don't move it while lit, and let it cool completely before packing it up.
- Keep kids and pets back, keep water nearby, and drown the coals before you leave them.

This is a kit of raw steel parts that slots together. How you assemble it and where and how you use it are yours to judge. If you weld it, use proper ventilation and protective gear, and never leave a fire unattended.