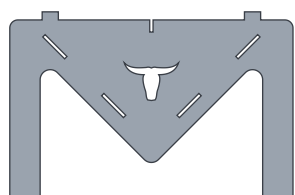


Longhorn V Grill, 18 in

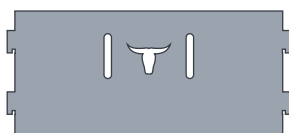


An 18-inch V-shaped camp grill that slots together with no tools and no welding. Six laser-cut 10 ga steel parts: two sloped side plates that hook onto two end plates, a center rib and a one-piece grate.

What's in the box



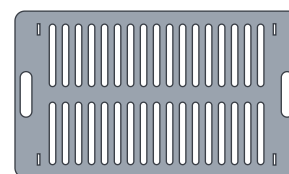
End plate x2
Part VG18L-01



Side plate x2
Part VG18L-02



Center rib x1
Part VG18L-03



Grate x1
Part VG18L-04

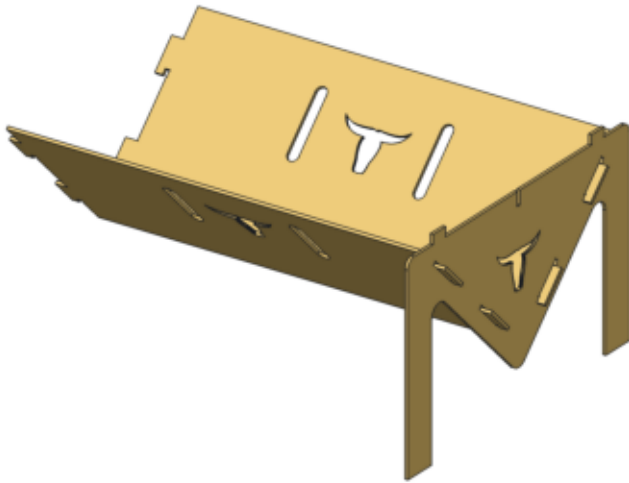
What you'll need

- No tools needed
- Heat-resistant grill gloves for lifting the grate
- A charcoal chimney starter (recommended)

Longhorn V Grill, 18 in

1

Hook the side plates on one end plate



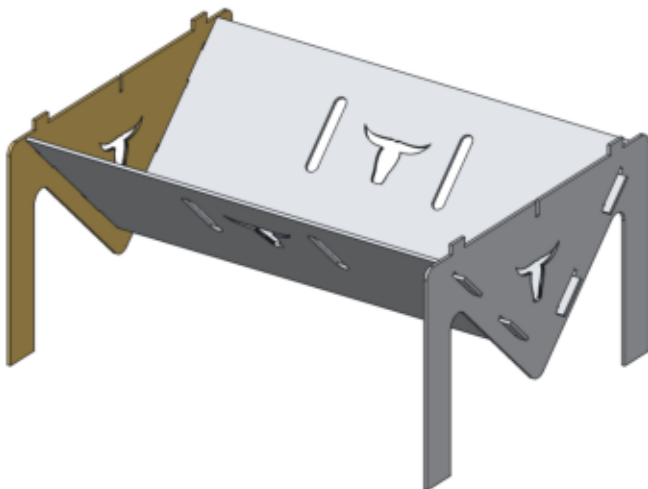
Stand one end plate up. Push the two tabs at one end of a side plate through the pair of slanted slots on one side, then let the plate slide down the slope about 1/4 in so the tabs hook behind the end plate. Hook the second side plate on the other side the same way, longhorn skull facing out. Rest their free ends on the ground.

TIP

The side plates are identical; either one goes on either side.

2

Close it with the other end plate



Lift the free ends of both side plates, push them up the slope a little, and slip the second end plate's slots over their tabs. Let go: both side plates slide down and hook both end plates, and the V locks square.

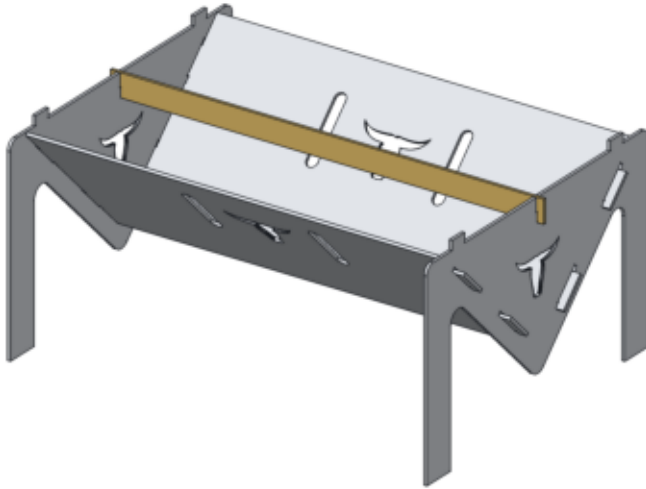
TIP

To take it apart, push each side plate up the slope and pull the end plates off.

Longhorn V Grill, 18 in

3

Drop in the center rib



Lower the center rib into the notches at the top center of both end plates. Its notched ends straddle the end plates, so it sits level with their top edges and can't slide.

TIP

Pour lit charcoal into the V now, before the grate goes on.

4

Set the grate on



Lower the grate onto the grill so the four ears on the end plates come up through the slots near its corners. It rests on the end plates, the rib and the side plates. Lift it off by the hand holes at its ends, with gloves, to add charcoal.

TIP

A full chimney of charcoal fills the bottom of the V; the slit along the bottom feeds it air.

Longhorn V Grill, 18 in

Finishing

- The parts ship bare with a light oil film. Wash the grate with soap and water before the first cook.
- Season the grate like cast iron: wipe on a thin coat of high-smoke-point oil and heat it over coals until it stops smoking.
- Paint the outside of the side and end plates with 1200 F high-heat paint, or leave them bare to patina.
- Store it dry, taken apart, with a light coat of oil on the grate.

Fire safety

- Outdoors only, on bare ground, gravel, stone or concrete. Ash and small embers fall through the slit at the bottom of the V, so never use it on a deck, a table, a tailgate or dry grass.
- Burn charcoal or hardwood only. Never use gasoline, and never add lighter fluid to a lit fire.
- The whole grill gets hot enough to burn. Lift the grate by its hand holes with heat-resistant gloves.
- Let it cool completely before you take it apart, and soak the ashes before you throw them out.
- Keep kids and pets back. Check local burn bans before every fire.

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.