

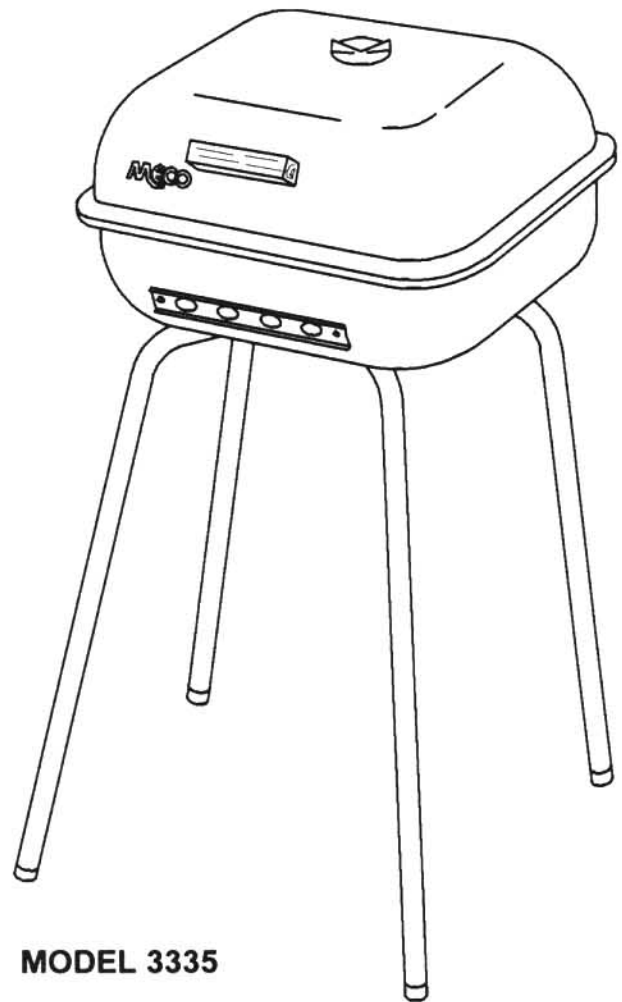
MECO[®]

CORPORATION



BARBECUE GRILL

SIZZLER



MODEL 3335

OWNERS MANUAL

P/N 03.1554.10
REV. 4/99

— NOTICE —

MECO STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE HAVE INADVERTENTLY OMITTED ANY PARTS NEEDED FOR ASSEMBLY, OR YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT US USING OUR TOLL FREE NUMBER. MECO WILL SHIP REPLACEMENT PARTS MONDAY THRU FRIDAY WITHIN 24 HOURS. SATURDAY & SUNDAY ORDERS WILL SHIP THE NEXT WORK DAY. THANK YOU FOR PURCHASING A MECO PRODUCT.

**1-(800)-346-3256
(24 HOURS/7 DAYS A WEEK)
1-(423)-639-1171 (TELEPHONE)
1-(423)-639-2570 (FAX)**

or write:

**CONSUMER SERVICE DEPARTMENT
MECO CORPORATION
1500 INDUSTRIAL ROAD
GREENEVILLE, TN. 37745 USA**

SAFETY WARNINGS

WARNING: FAILURE TO FOLLOW THESE SAFETY RULES MAY RESULT IN SERIOUS INJURY OR PROPERTY LOSS. READ AND FOLLOW INSTRUCTIONS CAREFULLY BEFORE USING GRILL.

- 1. WARNING: Do not use charcoal for indoor cooking or heating. Toxic carbon monoxide fumes may accumulate and cause death.**
- 2. WARNING: Do not use gasoline, kerosene or alcohol for igniting charcoal.**
- 3. CAUTION: Keep small children away from grill to avoid burns.**
- 4. CAUTION: Do not use "instant lighting" charcoal.**
- 5. CAUTION: Do not use appliance for other than intended use.**
- 6. CAUTION: Do not touch hot surfaces; grasp at wooden handles, or wear proper gloves.**
- 7. CAUTION: Dump ashes only when they are completely out. Wash grid and bowl with warm soapy water. NEVER USE OVEN CLEANER ON PAINTED SURFACES.**
- 8. NOTE: For extra protection, line the bottom of the bowl with aluminum foil.**

COOKING ON YOUR MECO GRILL

Your Sizzler grill is designed with three grid positions to provide greater cooking convenience (See below). To cook fowl and pork roasts, place the grid level on top of the grid brackets. Turn and baste the meat frequently for thorough cooking and to prevent drying out. For thick meat such as this, cooking with the Hood down provides a more uniform heat. For hamburgers and steaks, sear the meat on both sides with the grid lowered to one of the tilted positions. Cook rare at highest and medium in the center. **CAUTION: USE GLOVES WHEN HANDLING GRID.** Place Hood on the grill for final cooking for a delicious smoky flavor.

THERE ARE THREE GRID POSITIONS:

1. On top of the Grid Brackets

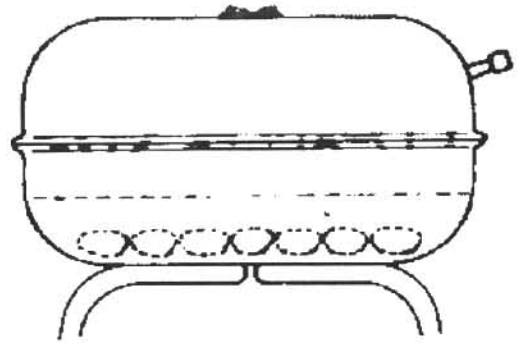
2. Tilted front-to-back

3. Tilted back-to front.



The tilted positions allow you to cook steaks, chops or burgers RARE and WELL DONE at the same time!

All other cooking should be done with the grid in the highest position. For this purpose, your Sizzler is equipped with an efficient draft system. Two adjustable bottom Slide Vents and an adjustable rotary Top Vent allow you to speed up or slow down the burning rate for complete temperature control. Save charcoal to use again by closing the Hood and all the vents. The briquettes will be extinguished in a few minutes and you will only need a few briquettes next time you cook.



FIRING UP YOUR MECO GRILL

WARNING: Be sure to place your grill in a well ventilated area before starting your fire to prevent the accumulation of toxic carbon monoxide gases.

Use high quality charcoal to make sure you get a good fire. Charcoal Briquettes made from maple, birch, oak or elm woods will burn clean with very little smoke and without disagreeable odors. Open the Hood and all vents. Remove the Cooking Grid. Line the bottom of the Bowl with heavy duty aluminum foil for added paint protection and easy clean-up. Place about three pounds of charcoal (48 briquettes) in the bottom of the grill. Make a pyramid shaped mound near the front center of the grill and apply charcoal lighter fluid according to the instructions on the can.

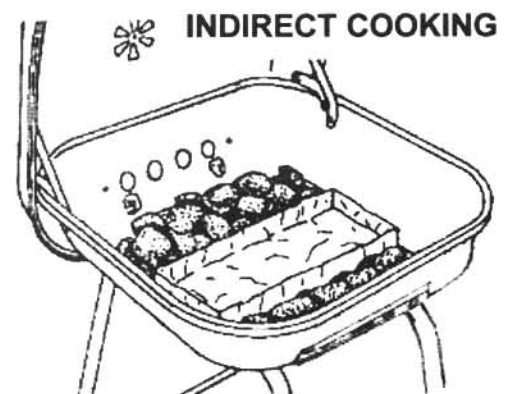
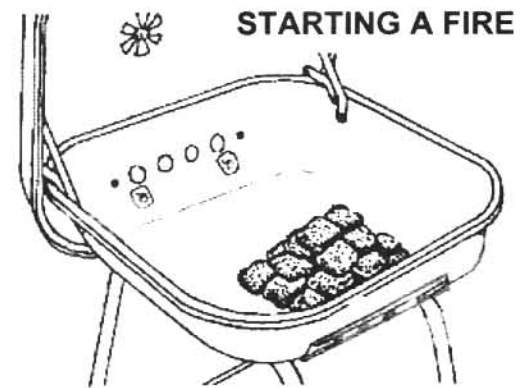
CAUTION: Never use gasoline, kerosene or alcohol. You may want to use an electric starter to start your fire. These units are safe and convenient and can be purchased at most places that sell grills. Place the electric starter on a layer of briquettes...mound the remainder on top of the starter. Remove electric starter when charcoal is glowing.

If you used a liquid lighter fluid, allow a few minutes for it to soak into the charcoal. Carefully light the fire and let it burn for 20-30 minutes or until the briquettes are covered with a gray ash. Tap the briquettes to remove the ash when cooking meats that take a lot of time. This helps to get a hotter fire. For a hot fire in a hurry, you can use a blower such as an electric fan, hair dryer or bellows to create an extra movement of air onto the charcoal. Never use a blower when you have meat on the grill or the rotisserie.

For grilling, use long-handled tongs to arrange the hot briquettes in a checkerboard pattern. Leave about one-half inch of space between each briquette. This will help you to avoid flame-up from the greases that drip down from the meat while it is cooking and will give you a uniform heat that is the correct temperature for grilling.

For indirect cooking, such as roasting on the grid or on the rotisserie, you should place the hot coals around the meat instead of directly under it. Use a drip pan that is about one inch larger all around than the piece of meat you are cooking. Place the pan directly under the meat. If you do not have a pan, you can make one from heavy-duty aluminum foil. Crease the foil to stand up about one inch on all sides. Pinch the corners firmly to prevent the grease from running out.

Most indirect cooking requires long cooking times. Be ready to place 8-10 briquettes on top of the burning charcoal when you need to. Make sure your timing is right before the burning charcoal dies down too much.



RECIPES YOU'LL USE AGAIN AND AGAIN

BARBECUE SAUCE...

2-14 oz. bottles ketchup	1 dash Tabasco (or to taste)
1-12oz. bottle chili sauce	1/4 cup Worcestershire sauce
1/3 cup prepared mustard	2 tablespoons soy sauce
1 tablespoon dry mustard	2 tablespoons salad oil
1-1/2 cups brown sugar	1-12oz. can beer
2 tablespoons coarse black pepper	2 or 3 cloves garlic(crushed)
1-1/2 cups wine vinegar	1 cup fresh lemon juice

Combine all the ingredients except the garlic and mix well. Pour into pint jars and store in refrigerator. Add garlic one hour before using. Makes six pints.

Note: Apply the sauce generously during the last few minutes of cooking. Tomato base sauces burn easily and can cause the meat to lose its taste if put on too soon.

MARINADE SAUCE...

Use marinades on meats before barbecuing to add flavor and to tenderize. Steaks, lamb chops, and other small cuts are ideal for marinating.

1 1/2 cups salad oil	1/4 teaspoon salt
3/4 cup soy sauce	1/2 cup wine vinegar
1/4 cup worcester-sauce	1 1/2 teaspoons parsley flakes
2 table spoons dry mustard	2 cloves garlic, crushed
	1/3 cup fresh lemon juice

Combine all ingredients and mix well. Makes 3 1/3 cups. Cover the meat with the marinade and chill several hours before cooking. Drain off all liquid and allow meat to come to room temperature before barbecuing.

BASTING SAUCE...

Combine 1/3 cup wine vinegar, 1/3 cup fresh lemon juice, and 1/3 cup salad oil. Add 1/2 teaspoon soy sauce, coarse black pepper, and salt to taste. Mix well. Makes one cup.

ROAST BEEF...

Use rolled chick or another tender cut of beef (3-4 lb.) Cook with the indirect method described on page 3 for about 3 1/2 hours. Add charcoal as needed. Brush with liquid shortening and turn the roast every 30 minutes. Makes 4 servings.

1/2 cup worcestershire sauce	1/2 cup margarine (melted)
1/2 cup vinegar	1/4 teaspoon Tabasco
1/2 teaspoon salt	2 racks spareribs (approx. 6 pounds)

SMOKY MOUNTAIN SPARERIBS...

Combine marinade ingredients and brush onto ribs. Use soaked wood chips and the indirect cooking method shown on page 3. Place meat bone side down on grid.

Raise grid to highest position over moderate fire. Lower hood and cook 1 1/2-2 hours or until done. Add wood chips and charcoal if necessary to maintain smoke and even heat. Turn and baste the ribs every 10 minutes during the last 30-40 minutes of cooking. Makes 8-10 servings as second meat or 6 main dish servings.

BAKED POTATOES...

Insert an aluminum baking nail through the center of each russet Idaho potato. Let the nail extend on each end. Place the potatoes around the side of the cooking grid to leave room for cooking your meat. Cook 40-50 minutes over moderate fire. Garnish by cutting an "X" at the top of each potato. Push in on each of the four corners and add butter and seasonings to taste.

BARBECUED PORK...

Thicker pork cuts should be cooked with the grid in the highest position. The secret is to brown the meat, but not to grill it so long that it becomes dry. Cook for approximately 20-30 minutes.

4 pork steaks or chops 1/2 inch thick	1/4 cup soy sauce
1 beef bouillon cube	2 teaspoons salt
2 tablespoons hot water	1 teaspoon ground ginger
	1/4 cup molasses

Dissolve bouillon cube in hot water, add remaining 4 ingredients and blend. Put meat in dish and pour marinade over meat; cover and refrigerate 2 hours, turning occasionally. Remove pork from marinade, drain well and grill for 10-15 minutes per side, basting occasionally with remaining marinade. Makes 4 servings.

HOT DOGS - STUFFED...

Hot Dogs	Relish
Cheese	Bacon

Use Indirect Method, slit hot dogs lengthwise, within 1/4 inch of each end. Stuff hot dogs with cheese and relish and wrap in bacon. Place on cooking grid over drip pan and cook 15-20 minutes or until bacon is crisp.

1 beef bouillon cube	1/2 teaspoon salt
1/2 cup boiling water	1/2 teaspoon pepper
1 pound ground beef	1/2 teaspoon ground sage
1/3 cup dry bread crumbs	1/2 teaspoon ginger
1 teaspoon grated lemon peel	4-5 hamburger buns toasted

JUICY BURGERS...

Dissolve bouillon cube in boiling water. Mix thoroughly with beef, crumbs, lemon peel and seasoning. Shape into four or five patties and chill thoroughly. Grill in highest position until done or about seven minutes on each side. Serve on toasted buns. Makes four or five servings.

STEP 5. Push a Leg Cap (6) over each end of the Legs (7). Turn the Bowl (3) on its side. Put a 1 1/4" Bolt (8) through the rear center hole of the Bowl and center hole of the Fixed Leg (7). Attach a Square Nut (9) loosely and repeat for the other two Bolts and Square Nuts on the Bowl and Leg. Tighten all three Bolts and Nuts. Attach the other Fixed Leg the same way. Make sure all Bolts and Nuts are tight.

STEP 6A. With the Bowl still on its side, line up the top hole in the Hood (10) with the hole in the Long Hinge (11). Insert a 1/2 " Bolt (1) through the Hinge and Hood; attach a Lock Nut (4) and tighten securely. Repeat for the Short Hinge (12) and the Hood.

STEP 6B. Assemble the other Long and Short Hinge on the other side of the Bowl in the same manner.

STEP 7. Pull the Hinges down from inside the Hood. Lean the Hood against the rear of the Bowl... Make sure the Hinges are inside the Bowl. Line up the bottom hole on the side of the Bowl with the hole in the Long Hinge. Insert a 1/2 " Bolt (1) through the Hinge and through the Bowl. Attach a Lock Nut (4) and tighten securely. Repeat this step on the other side bolting the Hinges to the Bowl. Make sure the four-Hood Bolts and four-Bowl Bolts are tight. Set the grill up on its Legs to its normal position.

STEP 8. Open the Hood. Put a 1 3/4" Screw (13) through the Hood (10), through a Spacer (14), wide end first, to hole in Handle (15). Do not tighten completely. Repeat for other Screw, Spacer and Handle hole. Tighten both Screws securely for the Handle.

STEP 9. Put the Vent Cover (16) over the slots in the top of the Hood so the small tab on the Vent is in the slot with the notch in it. Place a 1/2 " Bolt (1) through the Vent and Hood and attach a Lock Nut (4). Tighten Bolt and Nut but make sure vent will rotate freely.

STEP 10. Install Cooking Grid (17) on the Grid Brackets so the small wires run front to back and are on the top. **YOU ARE NOW READY TO USE YOUR GRILL, BUT FIRST READ SAFETY RULES ON PAGE 2 OF OWNERS MANUAL.**

