



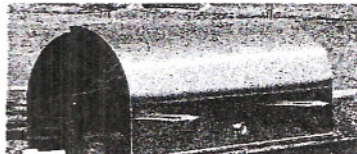
## How to Use Your Classic Cooker

The following pages are meant only as a basic, practical guide to grilling, barbecuing, smoking, and properly utilizing the options on the ClassicCooker Series 1000, 3000, 4000, and Patio Grills. The more you use your grill, the more familiar you will become with how it cooks, what types of temperatures to expect, and how to utilize your unit to best fit your cuisine.

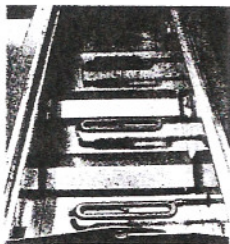
There will be a brief overview of the basic parts of the grill and then a breakdown on how to use your cooker to grill, barbecue, smoke, or steam food. I will also explain how to use the various options that you may have purchased with your unit.

The Cooking Parts – there are (7) important pieces of your Classic Cooker unit that affect how it cooks and allow it to perform as well as it does. Each piece performs a different function and it is important to know what they do and how they work. I will start from the top and work down.

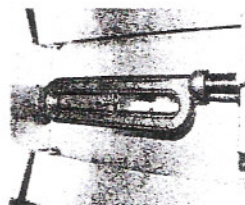
1. Domes – commonly referred to as domes or lids, these are the solid stainless steel curved pieces over the top of each firebox or cooking area. Split into two pieces for venting and ease of access to the cooking surface, the shape also assists in creating convection inside the unit when the domes are down or closed. The primary dome is the taller piece and is located on the front of the unit, along with the burner controls and the drop down shelf. The secondary side is fixed on CC3000 and CC4000 units, but can be opened on the Patio and CC1000 units.



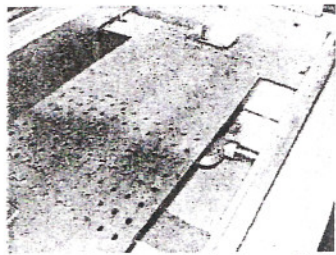
2. Firebox – This is the stainless steel box insert that houses the burners, grates, radiant, and roasting pan. It is the basic inside shell that allows for easy cleaning and provides an inside barrier against heat. On the bottom of the firebox there are four “tented” ventilation holes that feed oxygen to the burners and allow greater heat output. The three stainless steel burner mounts are also located in the bottom of the grill and allow for easy installation and removal of the burners. There is also a grease drain cut into the rear of the firebox to allow grease to flow out of the unit when using the roasting pan or to allow food particles and water to exit the unit while cleaning.



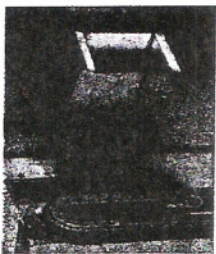
3. Burners – Each BRMC firebox contains three, individually controlled, cast iron, loop burners. Each burner is attached to the mounting bracket via two locking pins. To remove the burner, simply remove the pins, slightly lift up on the burner, and pull the burner out. Each loop burner uses 30,000 BTU's and will create enough heat to raise the surface temperature of the cooker to 650° F and can hold a continuous temperature as low as 125° F.



4. **Radiant** – Attached at six points around the inside of the firebox with post mounts and removable pins, the radiant performs several vital functions. Constructed of  $\frac{1}{4}$ " plate steel, the radiant is one of the few internal parts not constructed of stainless steel and will, over time, develop rust. Because stainless steel conducts heat, but does not hold heat, plate steel is used instead. When the dome of the unit is lifted, approximately  $150^{\circ}$  to  $175^{\circ}$  F is lost from the cooking area. Because the radiant holds heat very well, the unit excels at quick heat recovery and will come back up to temperature in less than two minutes after the dome is closed again. The radiant also protects the burners from grease and food particles and reduces flare-ups by searing grease onto the surface. Simply flip the radiant each time you use the cooker to burn the grease off the bottom and provide a clean surface on the top. Last, but not least, the radiant provides an even cooking temperature across the surface of the grill. For maximum heat coverage, the Cooker should always be placed on as level a surface as possible.

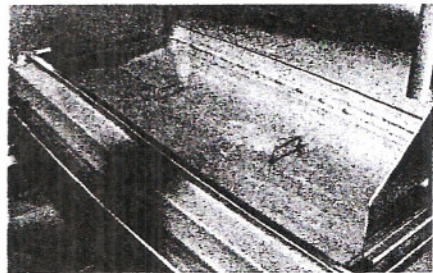


5. **Grease Funnel** – Although small, the grease funnel in the Cooker provides a vital safety role in the overall performance of your unit. Constructed of stainless steel and mounted on the end of the heat radiant, toward the rear of the firebox, the grease funnel guides grease from the cooking surface of the unit to the opening on the bottom of the unit. This allows grease to easily flow away from the flames and out of the grill, greatly reducing the opportunity for grease fires to develop in the firebox. It is very important that the grease funnel stays in place at all times and that excess grease buildup that may occur in the funnel is cleaned out on a regular basis.



6. **Roasting Pan** – The roasting pan is the most important part of your unit when you are slow-cooking, smoking, or roasting meats on your Cooker. **THE ONLY TIME THE ROASTING PAN IS USED IS WHEN PERFORMING THESE COOKING TECHNIQUES; FOR DIRECT GRILLING, THE ROASTING PAN IS REMOVED FROM THE FIREBOX.** When being utilized, the pan rests on the ledge below the cooking grates with the drain spout toward the rear of the Cooker, over the grease funnel. Never try to cook food directly on the roasting pan. The roasting pan accomplishes three important tasks:

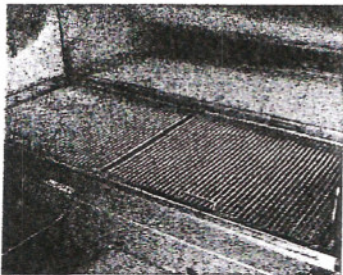
- The roasting pan collects grease from fatty foods such as pork shoulders or ribs and prevents the grease from reaching the radiant and the burners. Notice that the pan slants from one end to the other, toward a spout mounted in the deep end of the pan. This spout must always be placed above the grease funnel to allow the proper flow of grease out of the unit.
- The roasting pan also is beveled in the center and features holes cut along both sides approximately  $\frac{3}{4}$  of the length of the pan. This special configuration forces the heat in the firebox to come up and around the edges of the pan and along with the curved shape of the domes, creates convection inside the cooking area. The convection movement of the heat allows food to be roasted evenly on all sides, without having to use a rotisserie or turning



the meat. This allows you to cook a brisket, steamship rounds, turkeys, or even whole hog (refer to recipe for "Pig Roast on the Cooker") on the unit without a rotisserie!

- c. The roasting pan also prevents the cooking area inside the domes from reaching temperatures in excess of 350° F. This allows for the food on the cooking surface to roast slowly and maintain moisture. Do not try to grill over the roasting pan, as the grill surface will not reach optimal grilling temperature, and although food will cook, it will take much longer than necessary.

Cooking Grates / Roller Grates - Unless equipped with optional equipment, such as the steam table, griddle plate, or one of our various rotisseries, all the food prepared on the Classic Cooker is cooked on the cooking grates, also referred to as roller grates. Steaks, burgers, hot dogs, etc. are cooked on the roller grates, directly over the radiant. Turkeys, pork shoulders, hogs, ribs, etc. are roasted on the roller grates, directly over the roasting pan. The roller grates on your cooker are constructed of solid stainless steel, free rolling rods which provide a great cooking surface allowing for searing of



grilled foods, while providing an easy-to-clean and sanitary surface that will never rust. Notice that the rods are "loosely" fitted into the "rod ends"; this allows the rods to expand and contract as they heat up or cool down, without warping or twisting. For optimal performance, spray a non-stick coating, or apply olive oil to the rods before placing food on the grill.

# SERIES 1000 LIGHTING INSTRUCTIONS

## Series 1000

- Turn cylinder handle counterclockwise to open valve on the tank.
- Open lid, remove the stainless steel drip pan (if equipped) that covers the entire cooking area.
- turn gas control valve underneath countertop on halfway, then place the ignited end of the butane lighter (supplied) through the hole next to the gas control valve. The resulting flame will ignite the propane, and your burner will be fired. Once the burner has ignited, you may now set your gas control knob to the desired flame setting.
- Follow the same directions for the number of burners you wish to light.  
In the event the burner does not ignite within five (5) seconds, turn the control off, and tune to the troubleshooting section of this manual.
- **Do Not use the stainless steel drip pan if you are grilling food. This is to be used only if you are cooking large amounts of fatty meat, such as a pig. Optimum heat will be reduced if you use the drip pan when grilling.**