

Now You've Got An Egg

Here's What To Do Next...

FUEL MATTERS

USE 100% NATURAL LUMP CHARCOAL, NEVER BRIQUETTES OR LIGHTER FLUID. STORE CHARCOAL IN A COOL DRY SPOT. TO LIGHT, MAKE A SMALL WELL, ADD FIRE STARTER, LIGHT, LEAVE DOME OPEN 10-15 MINS.

SETTING UP YOUR SPACE

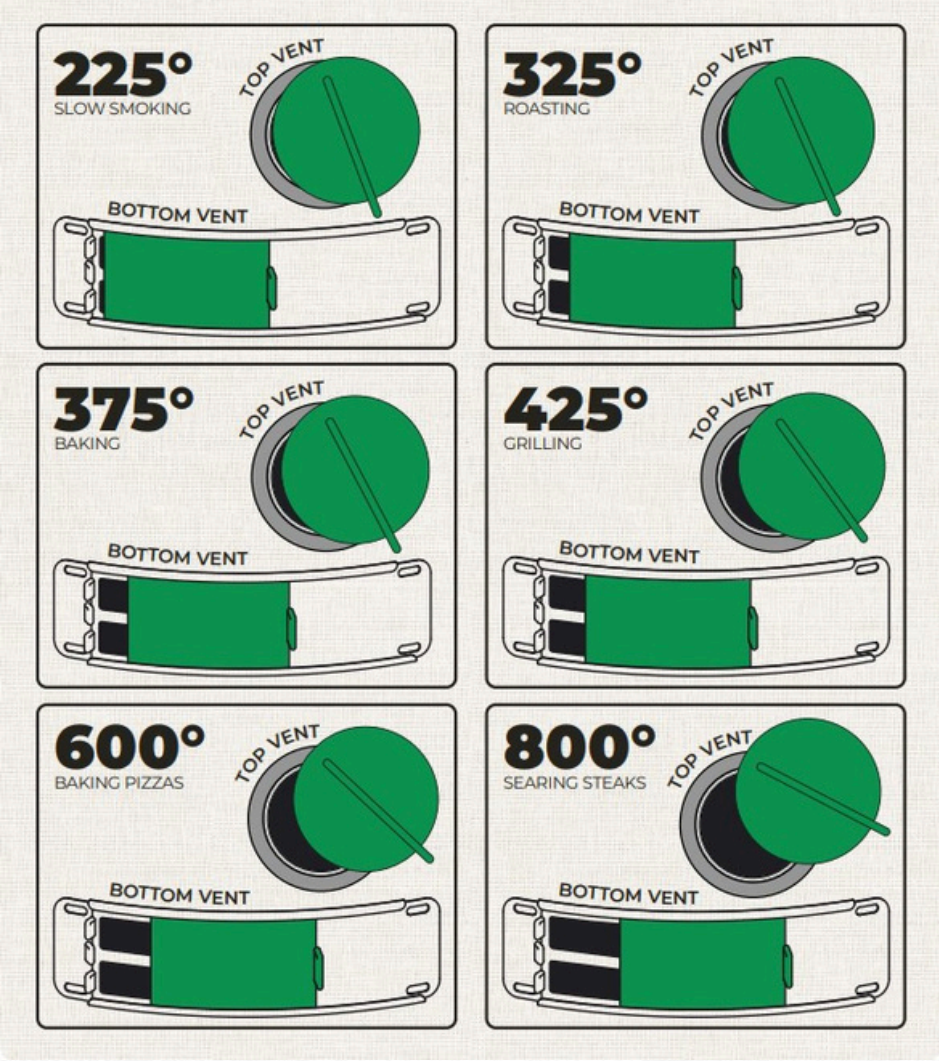
NEVER PLACE THE EGG DIRECTLY ON A DECK OR TABLE. LEAVE A MINIMUM 1" CLEARANCE UNDER THE BASE. USE A NEST OR TABLE NEST TO ENSURE PROPER AIR FLOW. LOCK CASTORS WHEN COOKING.

SAFETY FIRST

DON'T ROLL OR TRANSPORT THE EGG WHILE LIT OR WARM. ALWAYS USE HEAT RESISTANT GLOVES AND TOOLS WHEN HANDLING HOT GRIDS OR STONES. IF YOU DO NEED TO REMOVE A HOT GRID DURING COOKING, MAKE SURE TO USE YOUR GRID GRIPPER. PERIODICALLY TIGHTEN YOUR BAND AND HINGE TO PREVENT MISALIGNMENT AND CHECK YOUR GASKET ANNUALLY TO SEE IF REPLACEMENT IS NEEDED.

TEMPERATURE CONTROL

BOTTOM VENT = BIG CHANGES
TOP VENT = FINE TUNING
OPENING VENTS MEANS RAISING TEMPERATURES WHILE CLOSING MEANS LOWERING TEMPERATURES. PRACTICE MAKES PERFECT WHEN IT COMES TO AIRFLOW CONTROL. YOU'LL MASTER IT IN NO TIME!



* TEMPS IN FAHRENHEIT

JOIN THE EGGHEAD COMMUNITY

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