

# Müller

## USER MANUAL

### **BBQ Buddy**

### **14in Portable Charcoal Grill**

Model No: PG-1550



**FOR OUTDOOR USE ONLY**

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*Your satisfaction is guaranteed. If you are not completely satisfied with our BBQ Buddy 14in Portable Charcoal Grill and the results it brings, we insist that you let us know. We'll help you make the BBQ Buddy work for you, or we'll refund your money.*

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## IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or damage to your BBQ Buddy 14in Portable Charcoal Grill or other property when using this product, basic safety precautions should always be followed, including the following:

- Read all instructions before assembling and using.
- Keep all packaging materials, including any plastics, out of reach of children.
- Wash and thoroughly dry all parts before first use using warm water, mild detergent and a non-scratch sponge.
- **The BBQ Buddy 14in Portable Charcoal Grill is intended for OUTDOOR use only. Toxic fumes may accumulate if used indoors.**
- This product is to be used for grilling food with the use of charcoal. Do not use in any other way than its intended purpose.
- **Never operate this grill unattended.**
- **Never operate this grill within 10 feet (3.05m) of any flammable material.**
- **Never operate this grill within 25 feet (7.5m) of any flammable liquid.**
- Not to be used by children.
- Close supervision is necessary when used near children or by any other persons with reduced physical, sensory, or mental capabilities.
- Do not use this grill while under the influence of alcohol or other substances that affect your reaction time or perception.
- Keep pets at a safe distance from the grill.
- The grill and its parts will be extremely hot during use. Always use protective gear, such as grill mittens and extended grilling tools to prevent burns when cooking or lifting the lid.
- Hot fat and ash may drip out the bottom of the fire bowl. Keep feet away and the area clear of anything flammable.
- Hot fat may drip into the charcoal during the cooking process, which may cause flames to temporarily flare-up. Keep face and hands away from fire, and do not squirt flames with water. Wait for flames to subside, move food to a side with indirect heat, or place the lid on the grill to reduce oxygen to the flame.
- **If a fire should occur, keep away from the grill and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**
- Ensure charcoal has completely burned out before removing the ash.
- Keep a fire extinguisher handy.
- The BBQ Buddy 14in Portable Charcoal Grill is not for commercial use.
- Keep this manual for future reference.



**DANGER: CARBON MONOXIDE HAZARD**

**Do Not Use Indoors!** Burning charcoal releases carbon monoxide gas. If used indoors or in a poorly ventilated area, the gas can accumulate and cause bodily injury or death.



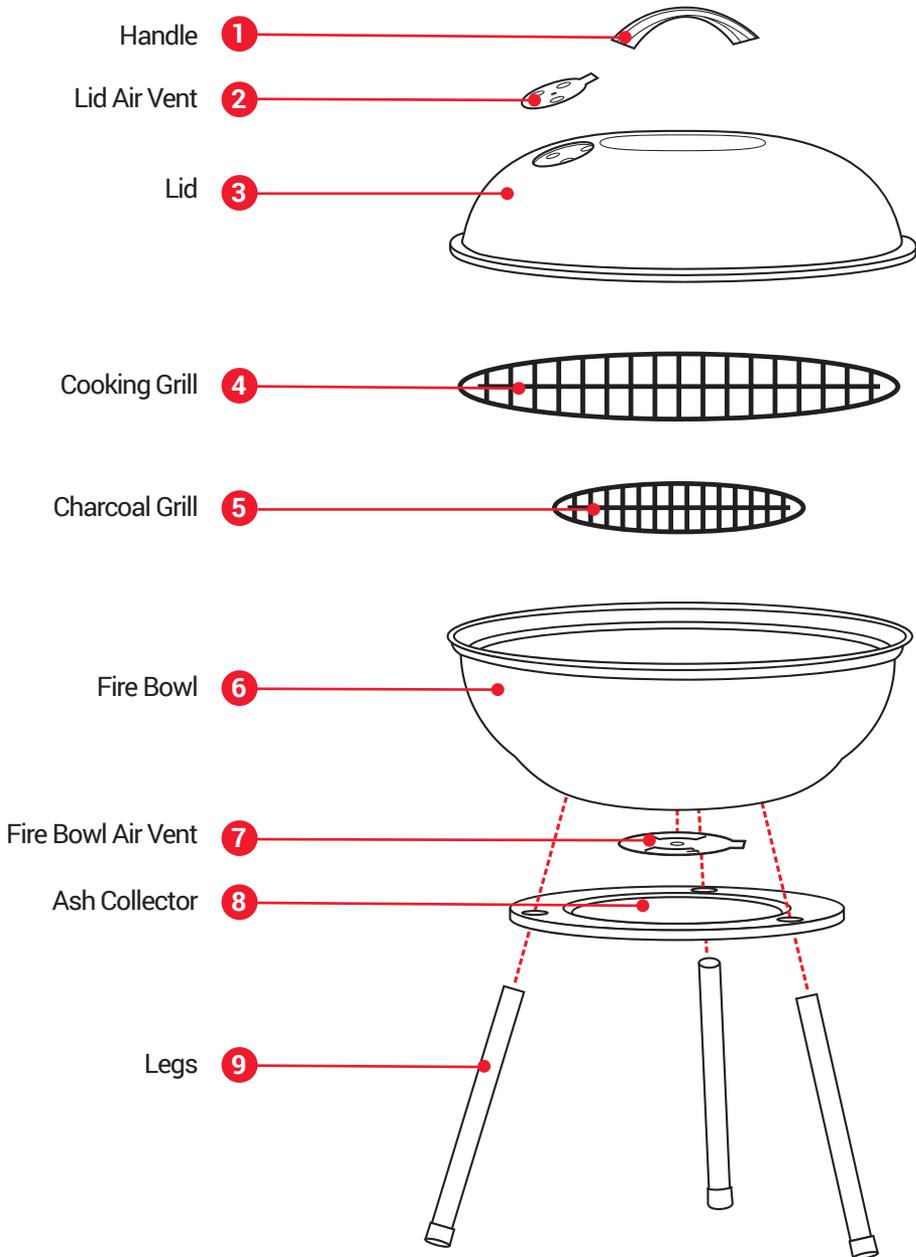
**DANGER: FUEL HAZARD**

**Do Not Use gasoline, alcohol, or other flammable liquids to light charcoal.**  
Use a commercially prepared fire starter according to manufacturer instructions.



**WARNING: FAILURE TO FOLLOW THESE SAFEGUARDS AND THE FOLLOWING INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION, OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

# PARTS



# HARDWARE

**SCREW A**  
(M5x8)



1 pc Fire Bowl Air Vent  
1 pc Lid Air Vent  
1 pc Spare

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**SCREW B**  
(M6x16)



3 pcs Legs  
1 pc Spare

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**SCREW C**  
(M5x16)



2 pcs Handle  
1 pc Spare

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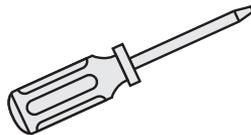
**NUTS**  
(M5x1.6)



1 pc Fire Bowl Air Vent Screw  
1 pc Lid Air Vent Screw  
2 pcs Handle Screws  
1 pc Spare

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**SCREWDRIVER**



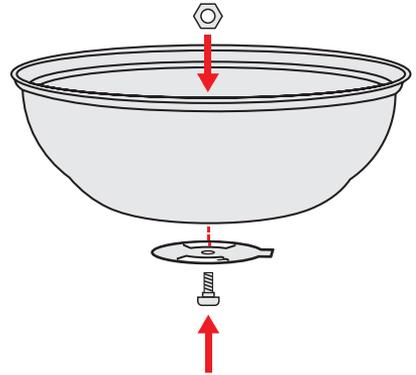
1 pc

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# INSTALLATION

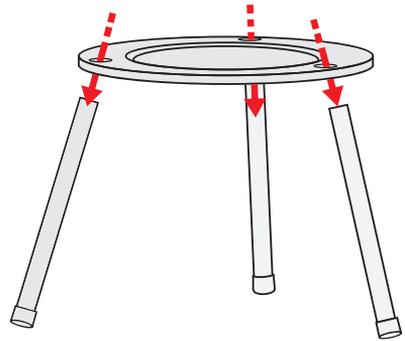
## STEP 1:

Using provided screwdriver, insert Screw A through the Fire Bowl Air Vent (7) and attach to the base of the Fire Bowl (6). Secure screw with provided Nut fastener from the inside of the Fire Bowl. Do not overtighten to allow for vent rotation.



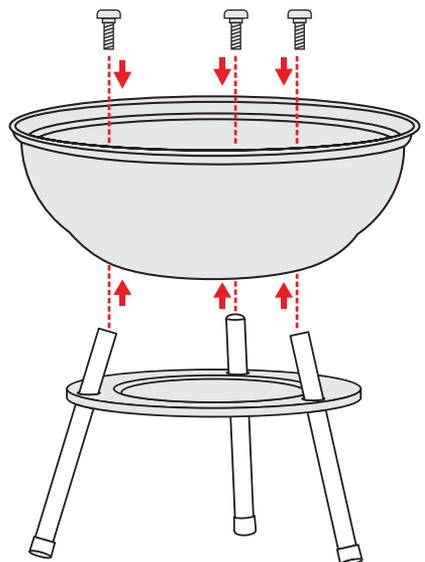
## STEP 2:

Place the Ash Collector (8) over the three Legs (9) of the grill. Make sure the collector sits horizontally between the three legs.



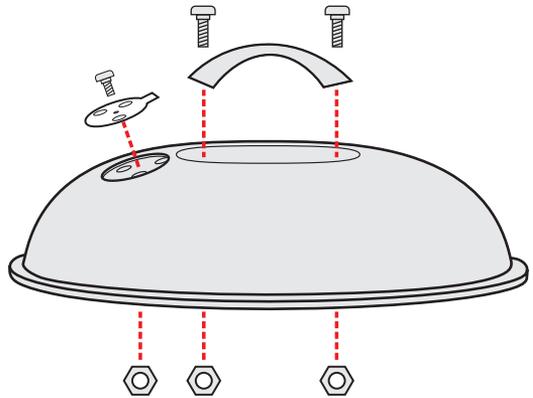
## STEP 3:

Attach the Fire Bowl (6) to the Legs (9) by aligning legs and inserting 3 x Screw B into allocated holes from the inside of the Fire Bowl. Finger tighten the screws to hold each leg into position before tightening with the screwdriver. Do not overtighten the legs.



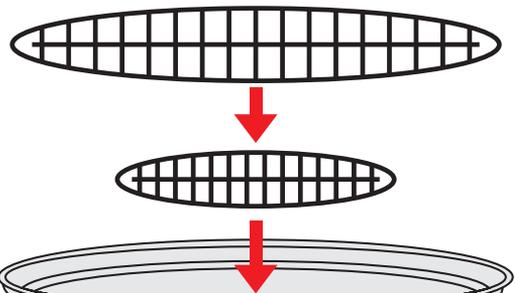
#### STEP 4:

Attach the Handle (1) to the Lid (3) by inserting 2 x Screw C into the top of the handle and affix with the screwdriver. Secure with 2 x Nut fasteners from the underside of the lid.



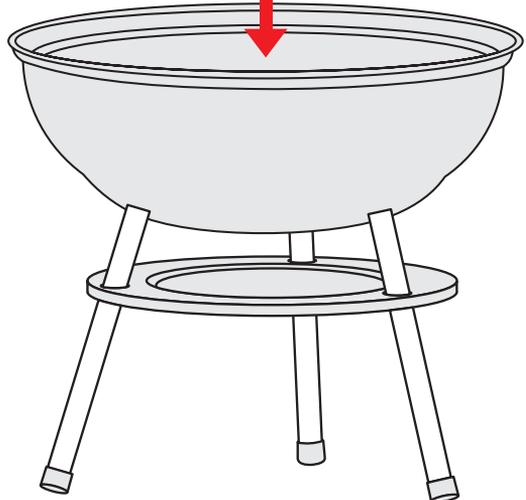
#### STEP 5:

Attach the Lid Air Vent (2) to the face of the lid using Screw A and the screwdriver. Ensure the white side of the vent is facing outwards, so the grey color is on the underside. Secure with a Nut fastener from the underside of the lid. Do not overtighten to allow for vent rotation.



#### STEP 6:

Insert Charcoal Grill (5) into the base of the Fire Bowl (6). Place Cooking Grill (4) into position on the rim of the Fire Bowl (6).



# OPERATION

## PROPERLY ASSEMBLE

- Wash and thoroughly dry all parts before first use using warm water, mild detergent and a non-scratch sponge.

**⚠ WARNING: Never use this grill unless all parts are in place and properly assembled. Refer to Installation instructions for further details.**

## FIND A SUITABLE LOCATION

- Ensure the location is outdoors.

**⚠ WARNING: Using this grill indoors, including in any shed, garage, trailer, or other similar recreational vehicle or construction, can lead to the possibility of carbon monoxide poisoning or asphyxiation.**

- Ensure you place your grill on a flat and level surface and away from combustible materials and structures. Ensure the surface is heat resistant, such as concrete.
- Do not use this grill under overhead flammable surfaces or covered areas such as gazebos, awnings, or umbrellas.
- Keep all flammable materials and surfaces at least 10 feet (3 meters) away.

## ADD CHARCOAL

Use **charcoal only** to fuel your grill. This may be in the form of lump charcoal, briquettes, hardwood charcoal briquettes, or a combination. As a guide, lump charcoal (irregular pieces), are best for foods that cook quickly such as sausages and burgers. Briquettes (uniform pieces) are more suitable for longer grilling or roasting as they burn longer and hotter.

- 1 Remove Lid (3) and Cooking Grill (4). Ensure the Charcoal Grill (5) is inserted into the base of the FireBowl (6).
- 2 Rotate the Fire Bowl Air Vent (7) to the open position. This will allow oxygen to circulate around the charcoal and help it burn.
- 3 Add charcoal on top of the Charcoal Grill. (Typical amount of fuel is 2–5.5 lbs. or 1–2.5 kg)

**⚠ Warning: Do not overfill the Charcoal Grill. Excess charcoal may cause an unexpected fire or cause damage to your grill.**

- 4 Keep the charcoal piled close together. This will help spread the flames easier across the charcoal, and your grill will be heated and ready to use faster.
- 5 At this stage you may wish to configure your charcoal based on the type of food you are preparing. See CHARCOAL CONFIGURATION below for further instructions.

**6** Light the charcoal using preferred method following manufacturer's instructions, e.g., chimney starter, charcoal lighter fluid, or a commercial fire starter.

**⚠ Warning: Do not use gasoline, kerosene, paraffin, alcohol, or lighter fuel to light your charcoal.**

**7** Once your charcoal is white-gray in color and glowing red in the center, you are ready to start cooking.

**⚠ Warning: Once lit, do not move your grill or leave it unattended.**

**8** If you need to add more charcoal during cooking, remove Cooking Grill (4) with a heat-resistant tool, and then simply add more charcoal on top of the bed of already lit charcoal.

**⚠ Warning: Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal.**

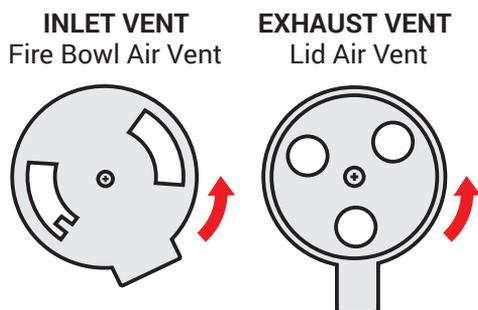
## COOKING

- When ready to start cooking, always use heat resistant grill mitts and appropriate grilling tools.
- If not already done so, position your charcoal best for the type of food you are preparing. See CHARCOAL CONFIGURATION below for further instructions.
- Insert the Cooking Grill (4) and allow it to heat up.
- Place your food on the grill and cook based on personal preference.
- Close the lid to distribute heat in the cooking chamber, and slow down the burning of the charcoal with less oxygen. Leave Lid Air Vent (2) at least partially open.

## VENTS

The vents on the lid and at the bottom of the fire bowl can be used to regulate the temperature of the charcoal while cooking.

- **To increase the temperature:** rotate the vents wide open to allow more oxygen in. The charcoal will burn hotter so you can have higher-heat grilling.
- **To decrease the temperature:** rotate the vents so they are partially closed. The charcoal will burn slower, which will slow down the cooking process.
- **Always leave the vents partially open so the fire does not go out completely.**



**⚠ WARNING: The vents and the metal surfaces around them will become very hot during grill use. Use grill mitts or hot pads to adjust vents when the grill is in use.**

## FLARE-UPS

- When the fat renders from your food and drips onto the charcoal, it is possible that flames may flare-up. Should this occur, DO NOT put out the flames with water as ash will fly up and stick to your food.
- The best way to manage flare-ups is to use a Two-Zone fire. Refer to CHARCOAL CONFIGURATION below for further information.
- When flames flare-up in a Two-Zone fire, using protective grill tools, simply move the food away from the flames to the indirect heat. When flames subside, move them back to the direct heat to continue cooking.

## EXTINGUISHING

- When you have finished cooking, never pour cold water directly on the coals to extinguish them, as this may damage your grill. Use old cinders or sand.
- Alternatively, wait for the charcoal to burn out with close supervision.

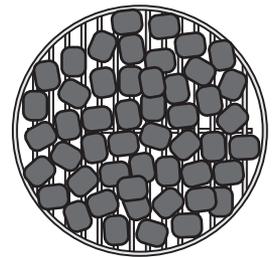
## CHARCOAL CONFIGURATION

The position of your charcoal in the grill can make a tremendous difference in how your food is cooked. While a large percentage of grilled foods require high heat and short cooking times, others require a lower heat and a longer cooking time or combination of both. It is important to configure your charcoal to best suit your needs prior to cooking.

Arrange the charcoal on your Cooking Grill (4) using a heat resistant tool. Following are some examples of charcoal configuration.

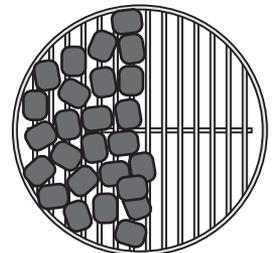
### One-Zone Grilling

- Direct heat is created by spreading the charcoal in a single layer.
- Ideal for high-heat cooking and thin cuts of meat.



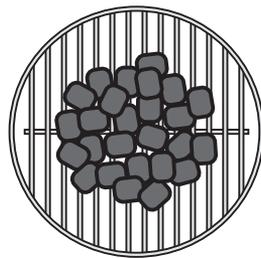
### Two-Zone Grilling

- Move all charcoal to one half of the Charcoal Grill, keeping the grill stable.
- **Direct Heat Side** is ideal for searing and to cook small, tender pieces of food that cook quickly. For example, thin fillets of steak or chicken, hamburgers, or vegetables.
- **Indirect Heat Side** is ideal for larger, tougher foods that require longer cooking times, such as ribs, thicker fillets, or whole chickens.



## Center Grilling

- Center area with direct heat and an indirect heat perimeter. Ideal for grilling a number of small cuts, such as chicken wings or thighs.



## CLEANING

- 1 Ensure your BBQ Buddy 14in Portable Charcoal Grill has completely cooled before cleaning.
- 2 Remove the Cooking Grill (4) as soon as possible after use for easier cleaning. Cleaning between uses will prevent grease build-up. Soak in hot water with detergent, and use a stainless steel bristle brush or steel wool to remove food residue. Rinse and dry thoroughly. Cooking Grill is dishwasher safe.
- 3 When cool, empty the Ash Collector (8) after each use. Rinse and dry.
- 4 The Lid (3), Charcoal Grill (5), and Fire Bowl (6) should be cleaned regularly.
  - Ensure the charcoal has completely burned out and ashes are cool. Collect and sweep out leftover debris from the Fire Bowl.
  - Wash parts with warm soapy water and a non-scratch sponge. Use a soft brush for tougher areas. Rinse and wipe dry.
- 5 Do not use abrasive cleaning tools or corrosive cleaning products to clean the surfaces of the grill.
- 6 Store in a dry place. Do not leave your grill outdoors unprotected.

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## Your purchase comes with a 100% satisfaction guarantee from Müller

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If you are not happy with the product for any reason, please contact us at [support@muellerhome.us](mailto:support@muellerhome.us) with your feedback or questions, and we will do our best to make things right for you!

### Müller USA

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168 Mason Way Unit #4A, City of Industry, CA 91746

E-mail: [support@muellerhome.us](mailto:support@muellerhome.us)

Web: [www.muellerhome.us](http://www.muellerhome.us)