



## GATHER GRILLS

PRODUCT MANUAL

### Welcome

Your epic grill, griddle, smoker, table, and firepit adventure is waiting for you and yours to gather around!

We are excited that you chose Gather Grills as the foundation of your cooking, eating, and socializing experience, and we are thrilled to share the best of our product with you.

**Before** you make your first fire in your Gather Grill, we want to give you all the important details that will maximize your experience.

The adventure is all yours!

- The Gather Grills Team

## Table of Contents

Table of Contents.....	2
Warnings & Important Safeguards .....	3
Carbon Monoxide Hazard .....	3
Read All Instructions .....	3
Warnings & Important Safeguards (continued) .....	4
Warnings & Important Safeguards (continued) .....	5
Key Components List & Diagrams.....	6
Placing & Moving Your Grill.....	10
Warnings .....	10
Preparing Your Gather Grill for Use .....	12
Warnings .....	12
Adjusting Leg Height.....	12
Before 1 <sup>st</sup> Cooking with Your Gather Grill .....	13
Preparing Before Lighting .....	13
Lighting Your 1 <sup>st</sup> Gather Grill Fire .....	13
Cleaning Up.....	13
Cooking with Your Gather Grill .....	14
Lighting a Fire Using a Charcoal Chimney.....	14
Lighting a Fire Directly on the Coal Grate .....	14
Controlling the Temperature.....	14
Using Your Gather Grill as a Firepit .....	16
Cleaning & Maintaining Your Gather Grill .....	17
Deep Cleaning Your Gather Grill .....	17
Cleaning and Maintaining the Ball Transfers .....	18
Thoroughly Cleaning Ball Transfers .....	19
Covering & Cleaning the Grill.....	19
Warranty & Support Information.....	20
Quick Temperature Guide .....	22



## Warnings & Important Safeguards



Please read the entire manual before the first use to ensure the Gather Grill is properly assembled, installed, and maintained.  
**Keep this manual for future reference.**

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

### Carbon Monoxide Hazard

Burning charcoal or wood chips gives off carbon monoxide, which has no odor and can cause death. Use only outdoors where it is well ventilated.




### Read All Instructions

- ⚠️ WARNING! The Gather Grill will become very hot. Do not move it during operation.
- ⚠️ WARNING! Do not use indoors! Grill is for **OUTDOOR USE ONLY**.
- ⚠️ WARNING! This grill will become very hot, do not move it during operation. Allow grill to cool completely (below 115°F (45°C)) before moving or storing.
- ⚠️ WARNING! Do not use alcohol, gasoline or other similar liquids to light or re-light the Gather Grill. Use only firelighters complying to EN 1860-3! These fluids can explode and cause injury or death.
- ⚠️ WARNING! Keep children and pets away from grill at all times. Do NOT allow children to use the grill. Close supervision is necessary when children or pets are in the area where the Gather Grill is being used.
- ⚠️ Do not use the Gather Grill in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. **Danger of carbon monoxide poisoning fatality.**
- ⚠️ Always use grill in accordance with all applicable local, state and federal fire codes.
- ⚠️ Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- ⚠️ Never operate grill under overhead construction such as roof coverings, carports, awnings or overhangs.
- ⚠️ Maintain a minimum distance of 10 ft. (3m) from overhead construction, walls, rails or other structures.



## Warnings & Important Safeguards (continued)

- 🌐 Keep a minimum 10 ft. (3m) clearance of all combustible materials including, but not limited to: wood, wood decks, dry plants, grass, brush, paper, canvas, gasoline or other flammable vapors or liquids.
- 🌐 Do not use grill on wooden or flammable surfaces.
- 🌐 Never use grill for anything other than its intended use.
- 🌐 Accessory attachments not supplied by Gather Grills are NOT recommended and may cause injury.
- 🌐 Use of alcohol, prescription or non-prescription drugs may impair user's ability to assemble or safely operate grill.
- 🌐 Keep a fire extinguisher accessible at all times while operating the grill. 
- 🌐 When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- 🌐 In the event of an oil or grease fire do not attempt to extinguish it with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- 🌐 Use grill on a level, non-combustible, stable surface such as dirt, concrete, brick or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- 🌐 Grill MUST be on the ground. Do not place grill on tables or counters.
- 🌐 Do not leave the grill unattended.
- 🌐 Do NOT allow anyone to conduct activities around grill during or following its use until it has cooled.
- 🌐 Never use glass, plastic or ceramic cookware in grill. Never place empty cookware in grill while in use.
- 🌐 Do not store grill with hot ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- 🌐 DO NOT bump or impact the grill which could cause personal harm, damage to grill or spillage/ splashing of hot cooking liquid.
- 🌐 Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/mitts or long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.
- 🌐 Surfaces are HOT during and after cooking.



## Warnings & Important Safeguards (continued)

- 🌐 The bowl underneath the table gets VERY HOT. Do not touch it when a fire is burning or has recently burned in it. Do not allow small children to be near the grill bowl when a fire is burning or has recently burned.
- 🌐 The handles used to rotate the subgrate and the handles for lifting the griddle and bar grate get VERY HOT. Only handle with grill/oven mitts or some other type of heat resistant pad when a fire is burning.
- 🌐 Areas of the tabletop close to the center of the grill can become HOT during grill usage and touching of those areas of the tabletop should be avoided. Be aware of placing items on the tabletop that are prone to melting, burning, or being a fire hazard.
- 🌐 Grill has an open flame. Keep hands, hair and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- 🌐 DO NOT obstruct the flow of combustion and ventilation.
- 🌐 Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the grill.
- 🌐 Never leave HOT coals or ashes or a HOT grill unattended.
- 🌐 Fuel should be kept red hot for at least 30 minutes prior to use.
- 🌐 Do not cook before the fuel has a coating of ash.
- 🌐 Use protective gloves when handling the Gather Grill or working with fire. Use protective gloves or long, sturdy tools when adding wood or charcoal.
- 🌐 Never overfill charcoal area. This can cause serious injury as well as damage to the grill.
- 🌐 Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- 🌐 Before each use, inspect the grill for structural integrity and proper assembly.
- 🌐 Use caution with cleaning products with chemicals that can be flammable.
- 🌐 Allow hot grease/liquids to cool before moving containers, pots, or pans due to burn, fire, or property damage hazard.
- 🌐 Be aware that smoke can be a choking hazard or eye irritant.
- 🌐 Use of only certain types of glass, ceramic, pots, pans or other glazed materials that are safe for high heat or open-flame cooking.
- 🌐 Components may be heavy; lift carefully with two or more people.

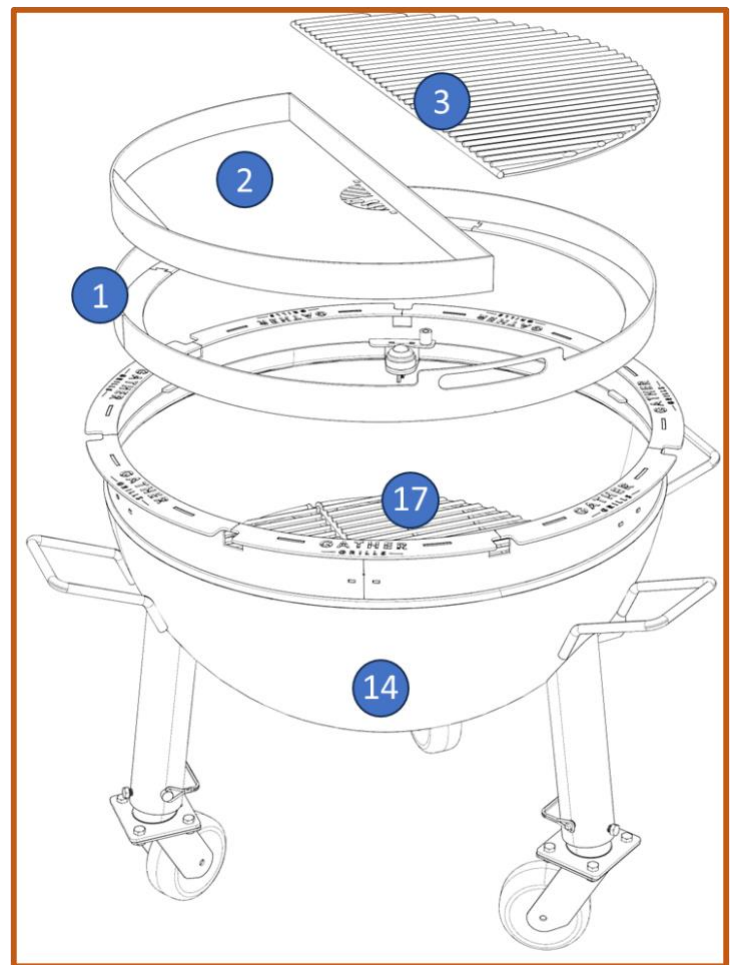


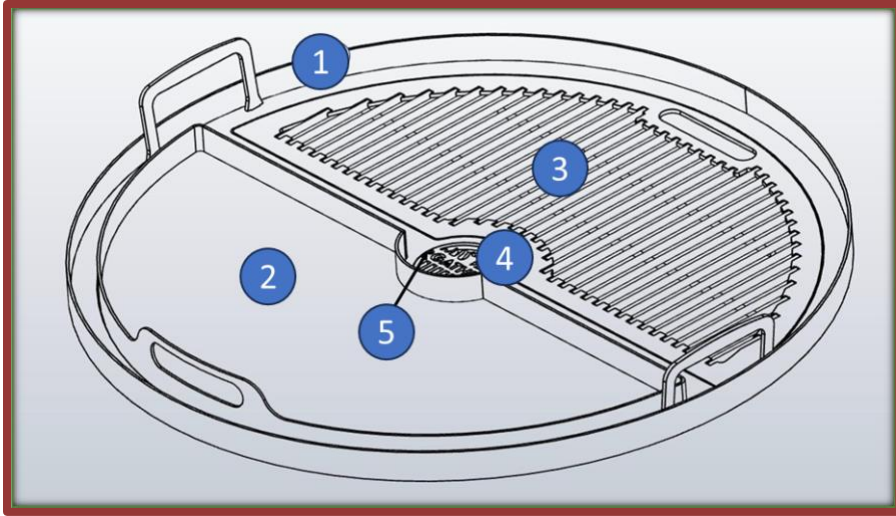
## Key Components List & Diagrams

Gather Grills are delivered in a mostly assembled state and require only a few minor actions to finish the process.

### Key Components List

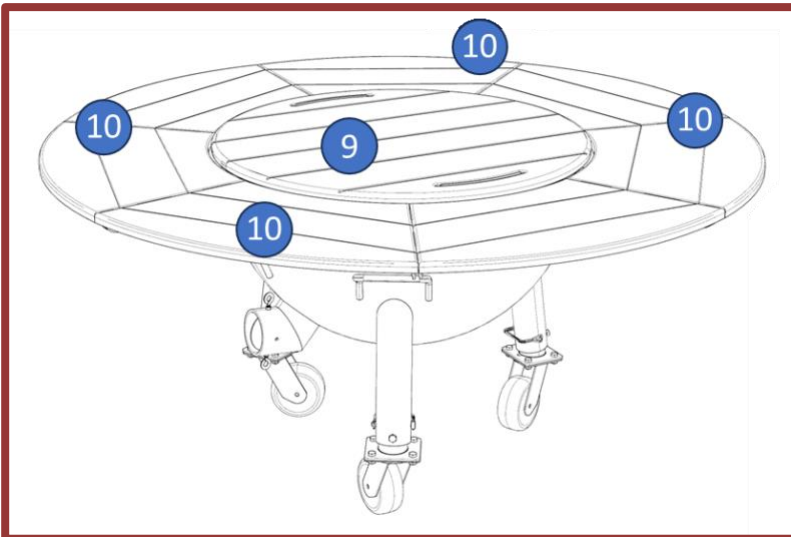
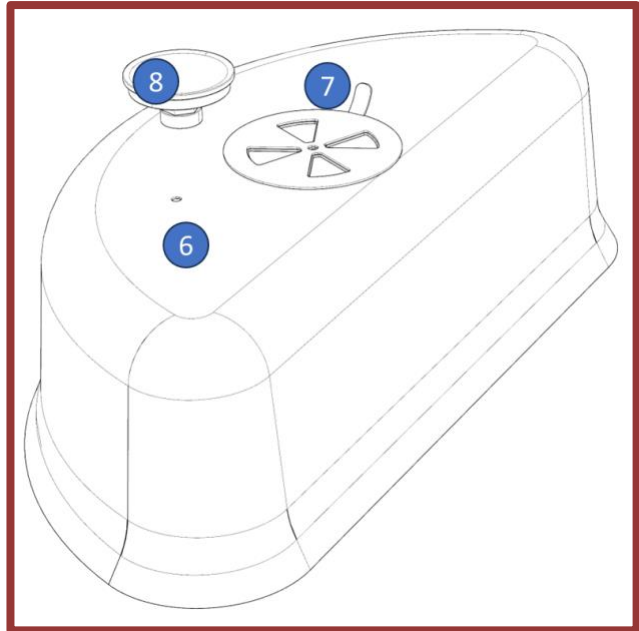
Item	Description
1	Subgrate
2	Griddle
3	Bar Grate
4	Logo Plate
5	Logo Plate Screws
6	Smoking Hood
7	Smoking Hood Louver & Screw
8	Thermometer & Set Screw
9	Table Center
10	Table Wings
11	Ball Transfers & Wingnuts
12	Ball Transfer Supports
13	Table Slots
14	Bowl
15	Vent Pipe
16	Vent Pipe Louver & Hardware
17	Coal Grate
18	Inner Legs & Caster Footplates
19	Outer Legs
20	Casters
21	Inner Leg Set Bolts
22	Leg Locking Pins





**Grill top view**

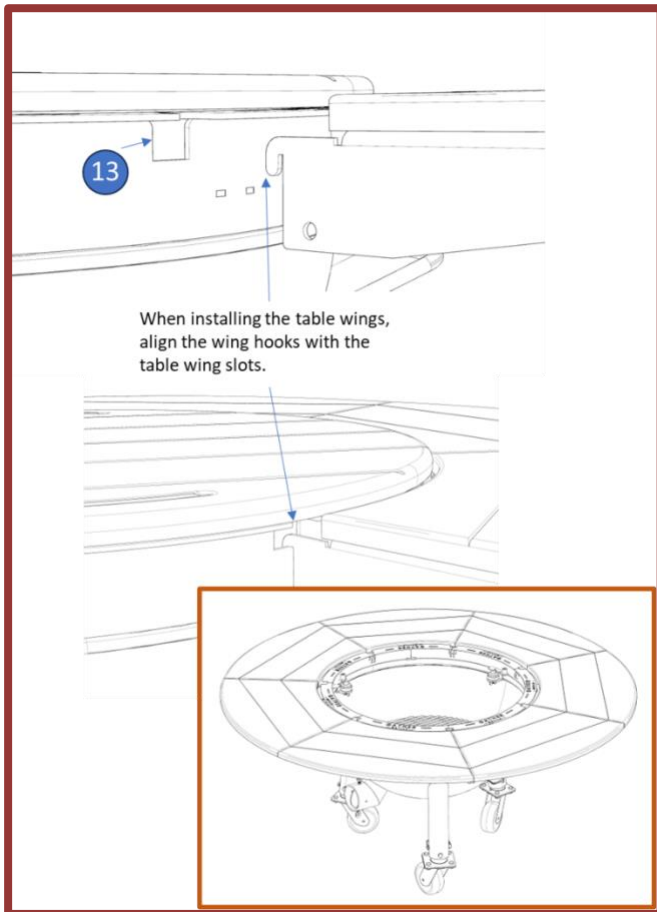
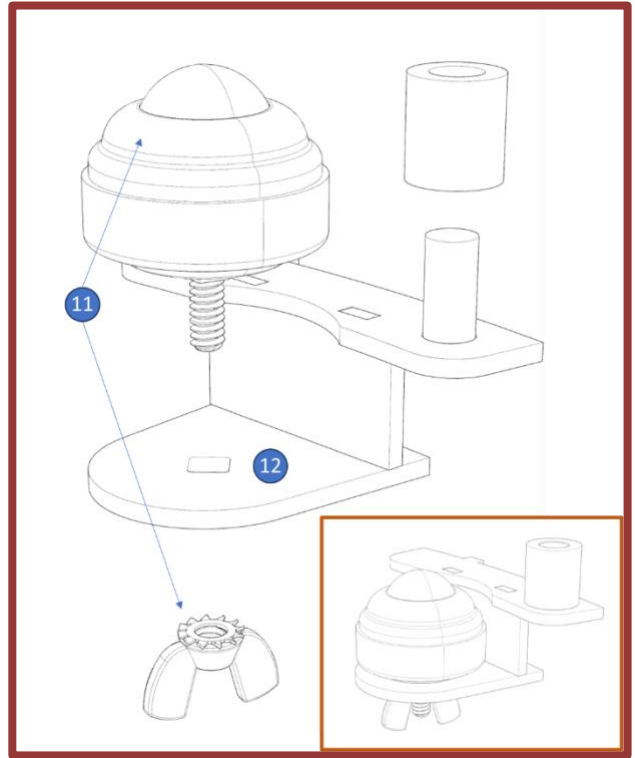
**Smoking Hood**



**Full Table View  
Wings & Center**



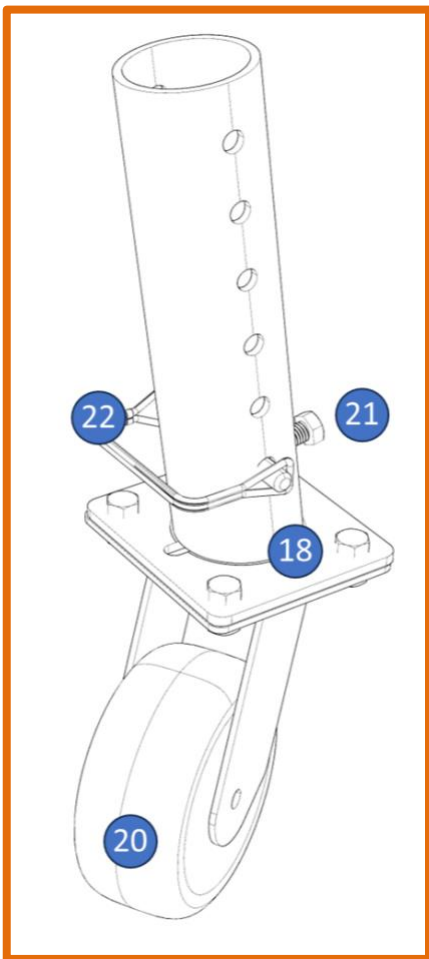
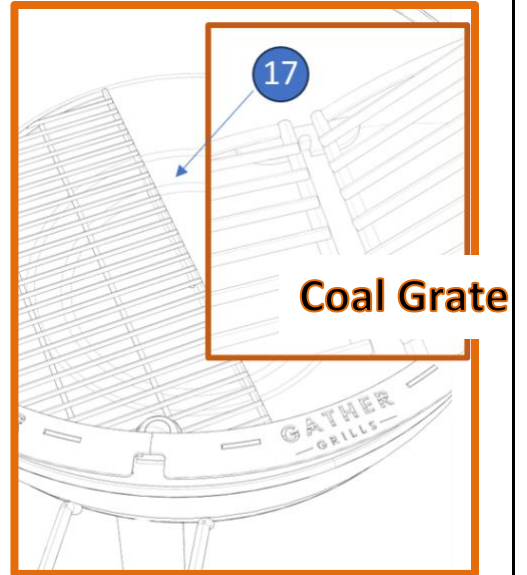
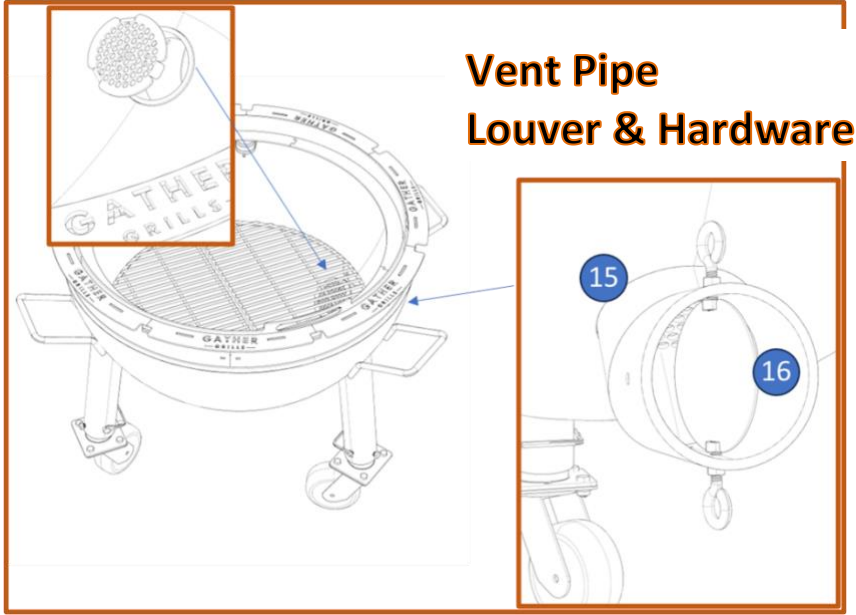
## Ball Transfer Wingnuts & Support



## Table Wings Installation







**Inner Legs & Caster Footplates**  
**Casters**  
**Inner Leg Set Bolts**  
**Leg Locking Pins**



## Placing & Moving Your Grill

### Warnings

- Due to the large size and heavy weight of the Gather Grill, movement of the grill should *always* be performed with two or more people. If you help move the grill you get to eat first and have dibs on any extras.
- To avoid greater risk of the grill tipping over, do not roll the grill on steeply sloped or particularly rough or uneven surfaces.
- Only roll the grill at very slow speeds in a controlled manner to prevent tipping over otherwise losing control of the grill's motion.
- Never place the grill on a sloped surface or sloped ground.
- Only roll the grill with all casters unlocked (the "OFF" side of the lock in the down position).
- Gather Grills sit on casters designed to allow for moving by rolling. The casters on your grill are locking casters. With the lock in the "ON" position, the wheels are locked and will not roll. With the lock in the "OFF" position, the wheels are free to roll. The lock mode is changed by pushing/stepping downward on the mode you desire (e.g., Step downward on the "ON" side of the lock to lock the caster wheel. Think "you are *on lock down*").
- The safest way to move your grill a significant distance is to first remove all the grill components that sit on top of the bowl (smoking hood(s), griddle(s), bar grate(s), subgrate, and table wings) and have two or more people lift it.



## Transporting by Trailer

1. When transporting your Gather Grill to another location by trailer, take extreme caution when rolling it up and down a trailer loading ramp. Loading into and unloading from a trailer should always be done with all the grill components that sit on top of the bowl (smoking hood(s), griddle(s), bar grate(s), subgrate, and table) removed to minimize weight and should always be done by a minimum of two people.
2. Lock all casters once the grill is properly positioned on the trailer.
3. Place the griddle(s) & bar grate(s) \*inside\* of the bowl, on top of the coal grate, rather than sitting them on top of the subgrate.
4. Place the subgrate back in its normal position on top of the table's ball transfers.
5. Utilize ratchet straps anchored to the trailer floor or body to hold the grill in place during transport. Make sure that one of the straps passes through the handles of the subgrate to ensure it stays securely fixed in place on top of the grill.
6. Secure and transport the smoking hood elsewhere in the trailer or your vehicle.
7. When unloading from a trailer, exercise the same extreme caution as when loading and follow the same procedures as for loading onto a trailer, including first removing all components from the top of and inside of the grill.



## Preparing Your Gather Grill for Use

### Warnings

1. Due to the large size and heavy weight of the Gather Grill, assembly and adjustments should always be performed with two or more people.
2. Never disassemble, assemble, adjust or move the grill while it is hot or possibly hot.
3. Gather Grills are delivered in a mostly assembled state and require only a few minor actions to prepare them for use.
4. Remove any external packaging materials.
5. Remove all components sitting on top of the grill, one-by-one, and place them on the ground.

### Adjusting Leg Height

1. Remove all grill top components and the coal grate as described above.
2. Lock all casters by pressing/stepping down on the "ON" side of the caster locks
3. Using extreme caution, slowly tip the bowl over so that it is supported by two of the three legs and lay it on its side on the ground.
4. Adjust the leg height of the leg that is not resting on the ground by removing the adjustment pin, adjusting the leg to the desired height and then reinserting the adjustment pin, making sure to re-engage any lock present on the pin.
5. Carefully rotate the bowl so that another of the legs is off the ground and adjust it. Repeat for the third leg. Be sure to adjust all three legs to the same height.
6. Using extreme caution, with two of the legs supporting the bowl, carefully lift the bowl back up to upright position, resting stable on all three legs.
7. Re-confirm that all legs are adjusted to the same height.
8. Replace the coal grate inside the bowl.
9. Replace grill top components.



## Before 1<sup>st</sup> Cooking with Your Gather Grill

### Preparing Before Lighting

1. Prior to cooking with your Gather Grill for the first time, it is important to burn an initial fire in it as well as wash all cook surfaces with soap and water. This will ensure the removal of any potential residual contaminants from manufacturing, packaging and transportation.
2. First remove the smoking hood(s), griddle(s) and bar grate(s) from on top of the subgrate and leave the subgrate in place on top of the grill.
3. Adjust the vent pipe louver to the fully opened position.

### Lighting Your 1<sup>st</sup> Gather Grill Fire

1. Place your preferred fire starter in the center of the coal grate.
2. Pour enough lump charcoal on to the charcoal grate to create a layer of charcoal two inches deep over the entire surface of the coal grate.
3. Light the fire starter and then pile up the charcoal around it and over it in the middle of the coal grate using a coal rake or similar implement.
4. Once the coal is burning well (typically after about 15 minutes), spread it out evenly over the entire surface of the coal grate using a coal rake or similar implement.
5. Place the griddle(s) and bar grate(s) back on top of the subgrate.
6. After an additional 20 minutes, place the smoker hood(s) on top of the bar grate(s) and adjust the smoking hood louver(s) to the fully open position.
7. Allow the fire to burn to completion with the griddle(s), bar grate(s), and smoking hood(s) sitting on top of the subgrate.

### Cleaning Up

1. After the fire has burned out and the bowl and all the grill top components are completely cooled down
2. Remove the griddle(s), bar grate(s), and smoking hood(s)
3. Wash them with water / dish soap, using a scouring pad or stiff bristled dishwashing brush
4. Rinse clean with water
5. Allow to drip dry
6. Place the components back on top of the grill



## Cooking with Your Gather Grill

### Fuel / Fire Starter Recommendations

We highly recommend hardwood lump charcoal for its combination of fastlighting, long burn time and cleanliness. Quick lighting charcoal products and lighter fluid can taint the taste of your food and we strongly recommend not using them.

Fire starters made with all-natural materials are the preferred fire-starting assistants.

### Lighting a Fire Using a Charcoal Chimney

1. Fill your chimney with charcoal.
2. Place your preferred fire starter on top of the center of the coal grate and ignite.
3. Place the chimney on the coal grate, on top of the burning fire starter. Once the charcoal in the chimney is burning well, use extreme caution and pour out the burning charcoal onto the coal grate.
4. If a large fire is desired, you can pile additional charcoal around the burning charcoal.

### Lighting a Fire Directly on the Coal Grate

1. Place your preferred fire starter in the center of the coal grate.
2. Pour the desired amount of charcoal onto the charcoal grate, making sure to leave the fire starter exposed.
3. Light the fire starter and then pile up the charcoal around it and over it in the middle of the coal grate using a coal rake or similar implement.

### Controlling the Temperature

- 🌐 Once the charcoal is burning well, use a coal grate or similar implement to push the coals to the desired location(s) on the coal grate. You can spread it evenly over the entire surface of the coal grate to create equal heating for all cooking surfaces, or you can create different temperature zones by concentrating the charcoal on certain portions of the coal grate.
- 🌐 Additional charcoal can be added over the course of cooking as needed to maintain the desired cooking temperature.
- 🌐 The subgrate sits on top of ball transfers allowing it to be rotated. This feature allows for convenient “passing” of food around the grill and table when eating but is also very useful for controlling temperatures of the cooking surfaces if you arrange the charcoal such that there are hotter and cooler zones.



## Cooking – General

- 🌐 Once the burning charcoal has been positioned with a coal rake, place the griddle(s) and bar grate(s) on top of the subgrates.
- 🌐 Allow the griddle and bar grate to heat up for several minutes before use.
- 🌐 If cleaning of cooking surfaces prior to cooking is needed, refer to the
- 🌐 “Cleaning-up After Cooking” section below for cleaning procedures.
- 🌐 The cooking surfaces of your grill are bare metal and the use of butter, cooking oil or cooking spray can be used to minimize sticking of food to cooking surfaces during cooking. Soy-based, non-oil grill spray is a good option that does not burn, smoke or leave sticky residue. Be sure to select high heat oils.

## Cooking – Griddle

- 🌐 Be sure the Gather Grill griddle is over the heat. Use olive oil, butter or other high heat oils to prevent food from sticking.
- 🌐 The griddle contains a cut-out “hole” (of the very cool Gather Grill logo) in the center of the cooking surface that can be used to dispose of excess grease, water or food debris into the interior of the bowl.

## Cooking – Smoking

Smoking is accomplished by arranging the fire and grill components to expose meat to smoke and indirect heat.

1. Arrange coals or firewood so that they/it will be located below the griddle(s) and so that the bar grate(s) will not be above the fire.
2. If smoking with a charcoal fire, place smoking wood chips or pellets on or near the fire.
3. Place the meat to be smoked on top of the bar grate(s) and cover with the smoking hood.
4. Adjust the Gather Grill vent pipe louver and the smoking hood(s) louver(s) to achieve the desired temperature and flow of smoke.
5. Make sure to carefully and frequently monitor the grill and fire over the entire course of the smoking process.
6. Never leave a burning fire unattended!



## Cooking – Baking

The smoking hood(s) in combination with a cooking stone of some sort can be used to create a very effective baking environment above the bar grate(s) that is great for baking pizzas, pies and breads.

1. Arrange coals so that the majority are beneath the griddle(s) and smaller amount are beneath the bar grate(s) being used for baking. The amount of coals in each location can be adjusted to help achieve the desired baking temperature in concert with adjusting the vent pipe louver and smoking hood louver
2. Place a cooking stone on the surface of the bar grate, cover with the smoking hood and allow the stone to heat up.
3. Remove the smoking hood, place the food to be baked on top of the cooking stone and place the smoking hood back on top of the bar grate.
4. Adjust the grill vent pipe louver and the smoking hood(s) louver(s) to achieve the desired temperature. Rotation of the subgrate to position it over hotter or cooler portions of the fire can also be used to adjust temperature under the smoking hood.
5. Periodically check the progress of baking
6. Remove food from the cooking stone when done.
7. Leave the cooking stone on top of the bar grate until the fire is burned out and the cooking stone and grill components have completely cooled down before removing it.

## Using Your Gather Grill as a Firepit

Gather Grills are not just great for cooking and eating around, they also make great firepits and fire tables!

- 🌐 Extreme caution should be used when lighting a fire and when sitting around a fire. The body and portions of the tabletop of the grill will be extremely hot when a fire is burning.
- 🌐 Do not touch the grill or allow shoes and clothing to touch it when it contains a fire.
- 🌐 Make sure to keep children a safe distance from the grill to ensure they do not touch it.
- 🌐 If you do not plan on cooking with the fire, the tabletop can be removed from the bowl prior to lighting the fire, if desired. But this is certainly not required and not really recommended. Leaving the table attached to the bowl at all times is the most convenient way to use your grill.
- 🌐 If you desire to remove the tabletop, refer to the *Preparing Your Grill for Use* section of the user manual for instructions on how to remove and re-install the tabletop.
- 🌐 Removal of the subgrate from the grill prior to lighting the fire is recommended. Refer to the *Preparing Your Gather Grill for Use* section of the user manual for instructions on how to remove and re-install the subgrate.
- 🌐 Build the fire on top of the coal grates just as you would when building a fire for cooking.
- 🌐 Follow the fire lighting instructions in the *Cooking with Your Gather Grill* section of the user manual.





## Cleaning & Maintaining Your Gather Grill

### Clean-up After Cooking

Clean while the griddle(s) are still hot - using caution - you can slowly pour some water onto the cooking surface and use a griddle scraper to loosen grease and food debris and dispose of it by pushing it into the hole that is cut into one corner of the griddle.

This griddle cleaning method can also be used when first starting the fire and preparing to cook, although care should be taken not to allow disposal of water into the griddle hole to put out the burning coals below it.

Clean while the bar grates are still hot - using caution - you can clean with a wire grillbrush or similar grill cleaning tool. Bar grate cleaning with wire brush can also be accomplished after the grate has cooled down.

Other than the above griddle and bar grates cleaning methods, all cleaning should be done after the fire is out and all grill components have cooled off *completely*.

### Deep Cleaning Your Gather Grill

For a thorough cleaning of cooking surfaces, remove griddle(s) and bar grate(s) after the fire has burned out and the grill and all components are cooled *completely*.

- 🌐 Soak the griddle(s) and bar grate(s) in a solution of warm water and dish soap for 20 minutes and then clean with a cleaning brush or scouring pad. Rinse clean with water and allow all parts to drip dry.
- 🌐 Because the subgrate, griddles, and bar grates of Gather Grills are uncoated stainless steel, one effective and environmentally friendly cleaning method for removing particularly stubborn, cooked-on food debris is to use sand as an abrasive in concert with soapy water and a scouring pad. Rinse clean with water after scouring to remove soap and sand. *Abrasive cleaning methods should never be used on any other components or surfaces of the grill!*

Excess charcoal left on top of the coal grate after a fire can be left in place and burned in a subsequent fire. Ash on top of the coal grate can be removed by using a coal rake or similar implement to push it around so that it falls through the holes of the bar grate into the bottom of the bowl.



## Removing Ash Periodically

To prevent excessive ash buildup in the bottom of the bowl, the coal grate must be removed periodically, and ash removed using an ash scoop or similar implement. This should be done after approximately *every third charcoal cooking fire* and possibly more frequently for wood fires, depending on the amount of fuel burned.

1. Using two people working together, remove the subgrate from the grill.
2. Remove the coal grate.
3. The tabletop may be left in place during ash removal but take care to not allow ash to fall onto the ball transfers.
4. Use a scoop of some sort to scoop out ash from the bottom of the bowl and dispose of it properly.
5. If water is used to further wash out ash from the interior of the bowl, take care to let the bowl dry completely before covering. The bowl is made of carbon steel and the interior is not coated, so it will develop rust when exposed to water.

## Cleaning and Maintaining the Ball Transfers

The ball transfers on which the subgrate sits and rotates are stainless-steel construction and are designed to work with no seals or lubrication. Over time they may become fouled with ash or food debris and stop spinning smoothly. When this occurs, they may be removed and cleaned to improve their spinning performance.

*Never* apply lubricant (oil, WD-40, etc.) to the ball transfers. This may lead to contamination of food when cooking and will cause the balls to collect more ash debris and foul more quickly.

- When the grill is completely cooled from previous use, a quick method for light cleaning of the ball transfers is to use a moist cleaning rag to wipe the exposed portion of the balls of the ball transfers, making sure to rotate the balls inside their casings in such a way as to allow wiping of most or all of the surface of each ball.



## Thoroughly Cleaning Ball Transfers

1. When the grill is completely cooled from previous use, use two people working together to remove the subgrate from the grill.
2. Remove each ball transfer by loosening the wingnuts on the underside of the support on which the ball transfers sit. Remove the ball transfers and loosely reattach the wingnuts to the ball transfers threaded studs to prevent losing the wingnuts.
3. Soak the ball transfers in very warm, soapy water for one hour, periodically rotating the balls and agitating the ball transfers in the soapy water to speed loosening of debris.
4. After soaking, use a brush or cleaning rag to clean the outside of the case as well as the exposed portion of the balls of the ball transfers, making sure to rotate the balls inside their casings in such a way as to allow cleaning of most or all of the surface of each ball.
5. Rinse thoroughly with clean water by agitating inside of a container of water or by spraying with a garden hose or kitchen faucet.
6. Drying can be accomplished by drip drying or by blowing off with compressed air. Blowing with compressed air may assist in cleaning by further clearing debris from inside the ball transfer cases. Take care when blowing with compressed air to wear appropriate eye protection.

## Covering & Cleaning the Grill

 Always allow the grill to completely dry before covering. 

Covering the grill & table with a rain cover to keep it dry and reduce sun exposure is necessary to give the table the longest possible life and maintain it in the best possible condition.

For those wishing to restore the stainless steel subgrate, griddles and bar grates to a new-like state after long-term use, bead blasting with glass beads by a qualified blasting vendor is an effective and environmentally friendly restoration method that will leave a clean, shiny surface that has an appropriate texture for cooking and cleaning.









## Warranty & Support Information

### Gather Grills Warranty

#### Limited Warranty (U.S.A. Only)

Gather Grills LLC provides a limited warranty for its grills and accessories purchased from an authorized dealer against defects in material and workmanship under normal assembly, use and maintenance as detailed in the user manual to the original purchaser for residential usage.

#### Warranty period varies by component as follows:

-  Structural metal components and metal cooking surfaces of the grills carry a Limited Five (5) Year Structural Integrity Warranty. Gather Grills LLC utilizes stainless steel for some components and high temperature, protective coatings on other metal components to minimize corrosion. However, metal materials and protective coatings can be compromised by surface scratches or exposure to corrosive substances. Even stainless-steel components can develop surface rust over time as they are exposed to salt and other substances. Additionally, to provide our customers with durable products by minimizing the use of plastic and rubber, many of the metal components of the grill encounter other metal components directly, which may lead to minor wear, scratching or chipping of coatings over time. For these reasons, the Warranty on Structural Metal Components does not cover rust, oxidation, fading, discoloring, blemishes, or coating chips or scratches, unless these also result in a loss of structural integrity or a failure of these components of the grill.
-  Ancillary components including thermometer, casters, ball transfers and alternative tabletops carry a Limited Two (2) Year Warranty.
-  Accessories purchased from Gather Grills LLC carry a Limited One (1) Year Warranty.
-  Gather Grills LLC will provide replacement for, or repair, of any component found to be defective. Original component(s) approved for return by Gather Grills LLC must be returned prepaid. This warranty does not include labor charges connected with the determination or replacement of defective parts, or freight charges to ship these parts.
-  Gather Grills LLC shall not be liable under this or any implied warranty for incidental or consequential damages.
-  This warranty gives the retail customer specific legal rights, and the customer may have other rights which vary from state to state.



## Gather Grills Warranty (continued)

- 🌐 This warranty shall be void if the unit is not assembled, operated and maintained in accordance with the user manual provided with this unit; the unit is resold or traded to another owner; components, accessories, or fuels not compatible with the unit have been used; or the user has abused or otherwise failed to maintain the unit.
- 🌐 To process a warranty claim, Gather Grills LLC requires proof of your date of purchase. Please retain your sales slip or invoice as proof of purchase.

## Support

We take customer service and product excellence seriously! For any service, product, or warranty inquiries, please call our company phone at (770) 426-8459 or email us at [team@gathergrills.com](mailto:team@gathergrills.com).

Remember, our website <https://gathergrills.com/> is always available to you for information, content, new accessories, and other ways to make your Gather Grills experience even more memorable!



## Quick Temperature Guide

Approximate temperatures for different cooking techniques.

<b>Grilling</b>	400–600°F	(205–315°C)
<b>Searing</b>	500–750°F	(260–400°C)
<b>Baking</b>	300–750°F	(150–400°C)
<b>Roasting</b>	300–450°F	(150–230°C)
<b>Smoking</b>	225–275°F	(105–135°C)

### Caution

#### Liquids

Do not spill liquids inside or on the grill while it is hot. It will add too much sizzle!

#### Sparks

Be aware of sparks and embers when using the grill on a wooden deck. It only takes a spark to get a fire going.

#### During Operation

Do not leave your grill unattended with the grill dome open.

## More to Come!

We have many exciting ideas that we will be sharing with our customers in the coming months and years. Consider following us on social media on those days when you can't be outside grilling.

With gratitude – the Gather Grills team!

