



# **SANTA MARIA GRILL**

## **OWNER'S MANUAL**

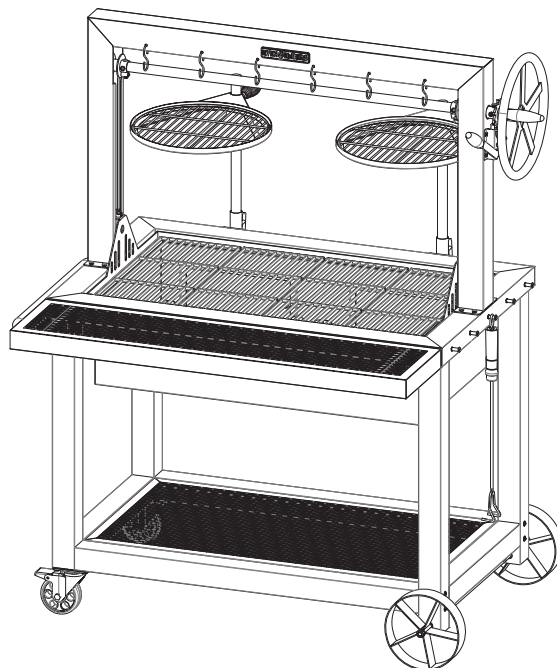
### **ASSEMBLY AND OPERATING INSTRUCTIONS**

**SAVE THIS MANUAL FOR FUTURE REFERENCE**

## **Model ARG6055AS**

**NOTICE TO INSTALLER:**  
LEAVE THESE INSTRUCTIONS  
WITH THE GRILL OWNER FOR  
FUTURE REFERENCE.

**⚠ WARNING**  
HAZARDOUS EXPLOSION MAY RESULT IF THESE  
WARNINGS AND INSTRUCTIONS ARE IGNORED. READ  
AND FOLLOW ALL WARNINGS AND INSTRUCTIONS  
IN THIS MANUAL TO AVOID PERSONAL INJURY,  
INCLUDING DEATH OR PROPERTY DAMAGE.



# IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY  
BEFORE ASSEMBLING AND OPERATING YOUR GRILL.**

## WARNING

- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill.
- DO NOT use grill without charcoal tray in place. DO NOT attempt to remove charcoal trays while tray contains hot coal.
- Proper clearance of 10 feet between the grill and combustible material (bushes, trees, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
- For outdoor use only. Do not operate grill indoors or in an enclosed area.
- For household use only. Do not use this grill for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter (not included) to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.
- When using charcoal lighting fluid, allow to burn until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
- Do not leave grill unattended when in use.
- When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
- Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Do not store lighter fluid or other flammable liquids under the grill.
- Use caution when adjusting warming racks height. Handles may be hot when in use.

Grill is hot when in use. To avoid burns:

- DO NOT attempt to move the grill.
- Brace grill so the unit does not accidentally move.
- Wear protective gloves or oven mitts.
- DO NOT touch any hot grill surfaces.
- DO NOT wear loose clothing or allow hair to come in contact with grill.

## **WARNING**

- When grilling, grease from meat may drip into the charcoal and cause a grease fire. Do not use water to extinguish grease fires.
- Never place more than 15 pounds on warming racks.
- Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Never leave coals and ashes in grill unattended. Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the grill thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the grill to protect it from excessive rusting.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by The Even Embers for this particular product are not recommended and may lead to personal injury or property damage.
- Store the grill out of reach of children and in a dry location when not in use.
- Do not attempt to service grill other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.
- Remove all stickers and labels before first use.
- Properly dispose of all packaging material.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.**

**FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT  
IN BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY  
BEFORE ASSEMBLING OR OPERATING YOUR GRILL.**

FOR MISSING PARTS, PLEASE CONTACT CUSTOMER SERVICE AT  
HELP@FAIRGAMEUS.COM OR 855-735-9922.

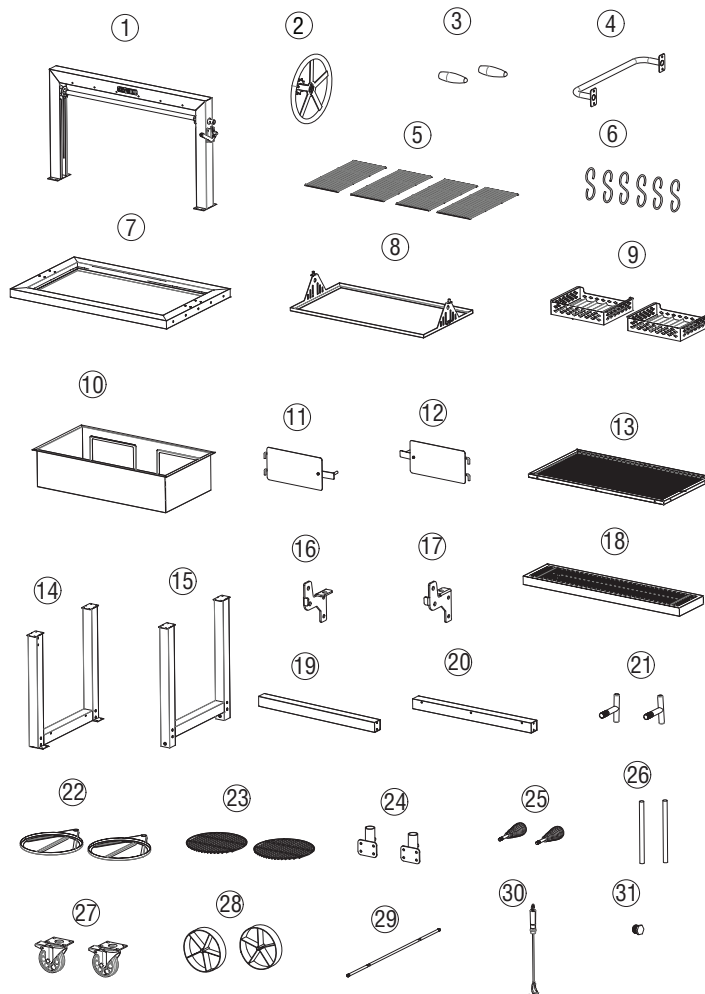
*Inspect contents of the box to ensure all parts are included and undamaged.*

We recommend two people work together when assembling this unit. The following tools are required (not included) to assemble this Santa Maria Grill:

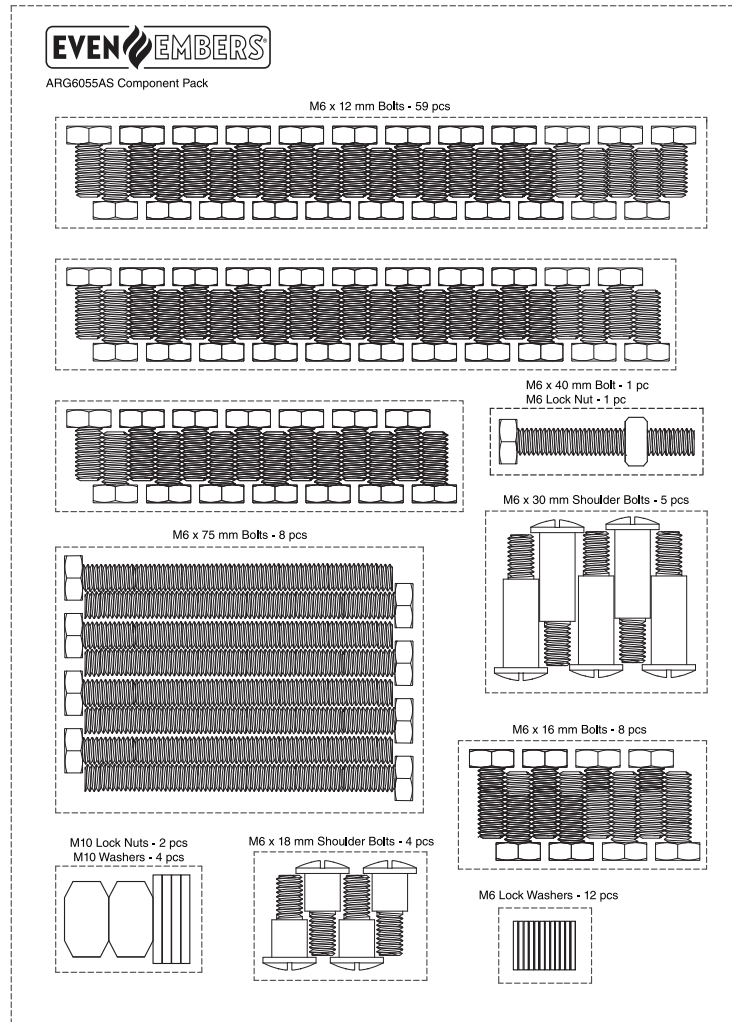
- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

## PARTS LIST:

- ① 1 Crank Assembly
- ② 1 Crank Wheel
- ③ 2 Crank Handles
- ④ 1 Side Handle
- ⑤ 4 Cooking Grates
- ⑥ 6 S-Hooks
- ⑦ 1 Firebox Frame
- ⑧ 1 Cradle
- ⑨ 2 Charcoal Trays
- ⑩ 1 Firebox
- ⑪ 1 Left Firebox Door
- ⑫ 1 Right Firebox Door
- ⑬ 1 Bottom Shelf
- ⑭ 1 Left Legs
- ⑮ 1 Right Legs
- ⑯ 1 Left Shelf Bracket
- ⑰ 1 Right Shelf Bracket
- ⑱ 1 Front Shelf
- ⑲ 1 Front Leg Brace
- ⑳ 1 Rear Leg Brace
- ㉑ 2 T-Handles
- ㉒ 2 Warming Rack Frames
- ㉓ 2 Warming Racks
- ㉔ 2 Warming Rack Brackets
- ㉕ 2 Coil Handles
- ㉖ 2 Warming Rack Supports
- ㉗ 2 Casters
- ㉘ 2 Wheels
- ㉙ 1 Axle
- ㉚ 1 Charcoal Rake
- ㉛ 1 Drain Plug



## Component Pack Contents



**CALIFORNIA PROPOSITION 65 WARNING**  
**WARNING:** This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.  
 For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)



**WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

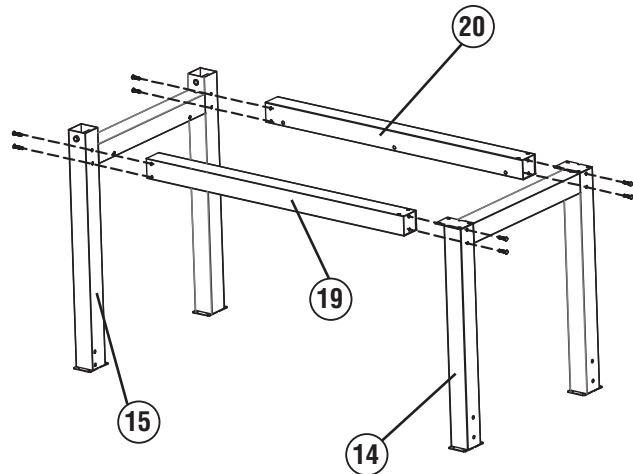
Choose a good, cleared assembly area and get a friend to help you put your grill together. Lay cardboard down to protect grill finish and assembly area.

### Step 1

Attach front leg brace (19) and rear leg brace (20) to left legs (14) and right legs (15) using eight M6 x 75 mm bolts.

Align colored arrows for correct orientation.

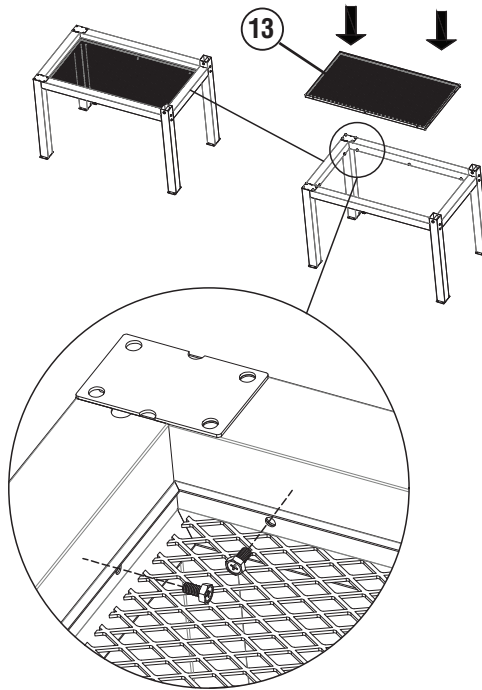
Note: Do not tighten bolts at this time.

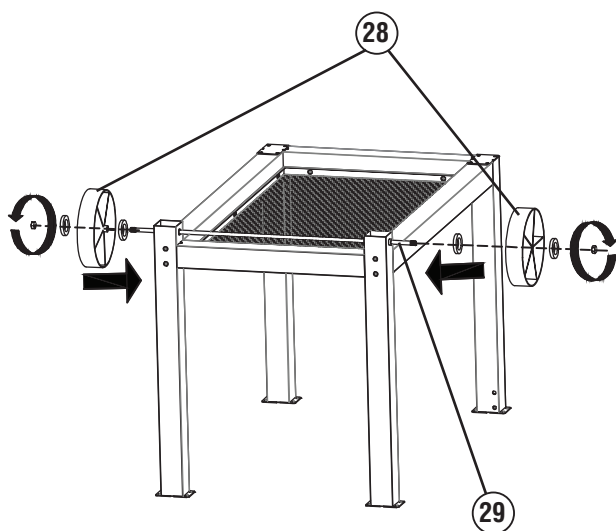


### Step 2

Attach bottom shelf (13) to legs using ten M6 x 12 mm bolts.

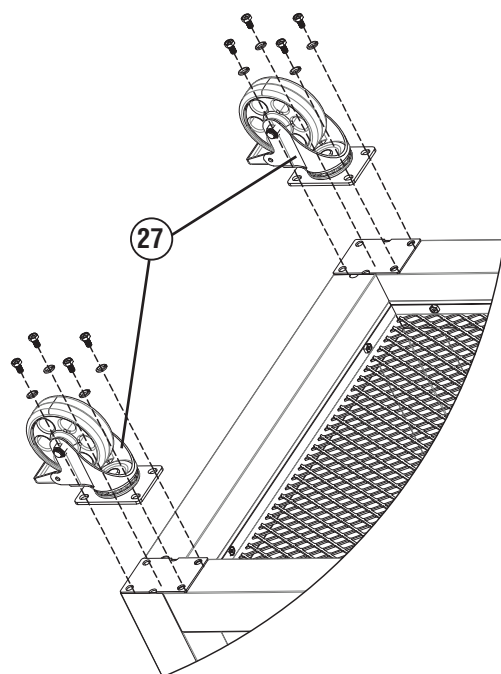
Note: Do not tighten bolts at this time.





### Step 3

Insert axle (29) through holes in right legs (15). Then attach wheels (28) to axle using four M10 washers and M10 lock nuts.



### Step 4

Attach casters (27) to left legs (14) using eight M6 x 16 mm bolts and eight M6 lock washers.

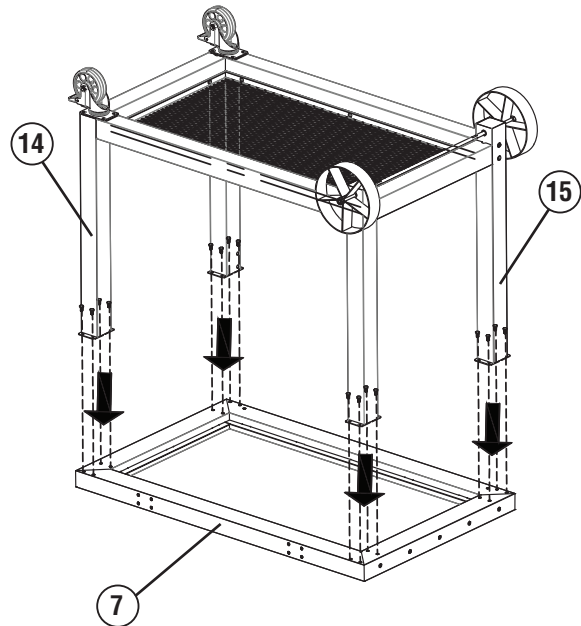
### Step 5

Attach left legs (14) and right legs (15) to firebox frame (7) using sixteen M6 x 12 mm bolts.

Note: hand-tighten 16 bolts first to prevent cross-threading.

Note: Make sure the four holes on the firebox frame are facing forward and the wheels are on the right with casters on the left.

Note: Tighten all bolts from Step 1.

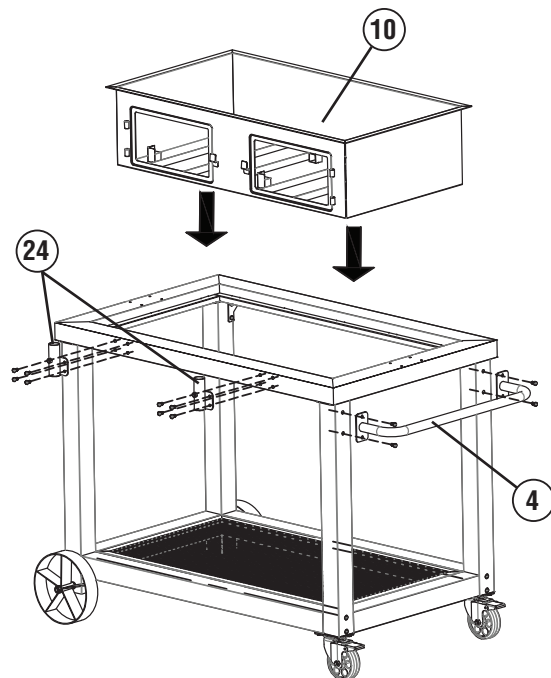


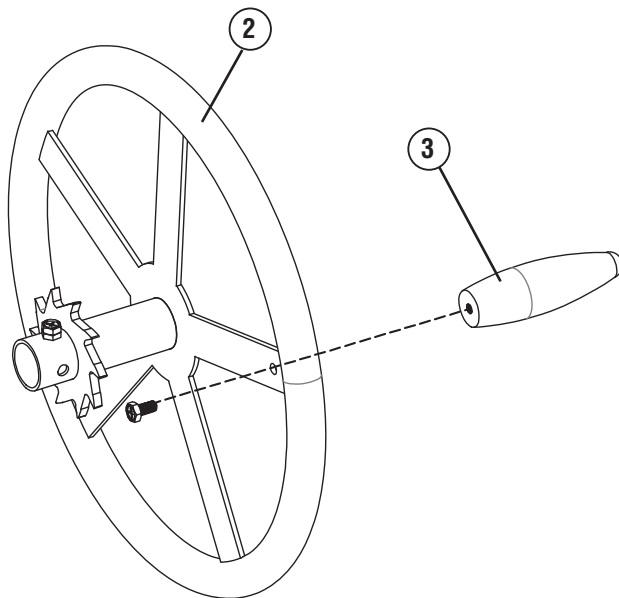
### Step 6

Insert firebox (10) into firebox frame (7) with the door openings facing the rear of the grill.

Attach warming rack brackets (24) to firebox frame (7) using eight M6 x 12 mm bolts.

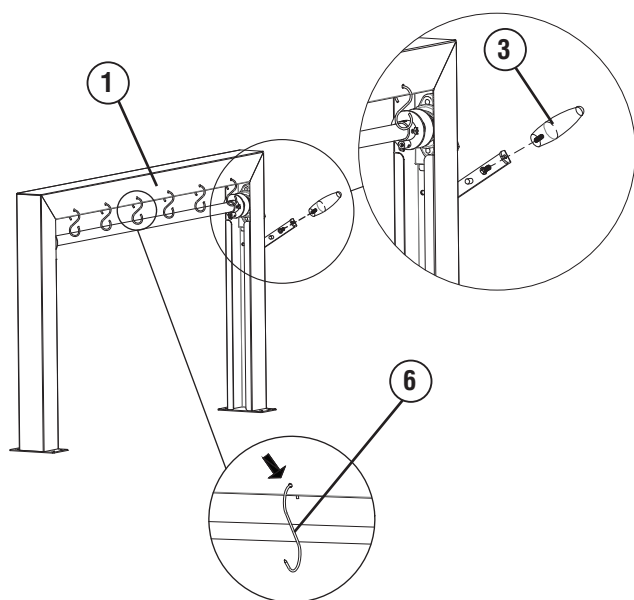
Attach side handle (4) to left legs (14) using four M6 x 12 mm bolts.





### Step 7

Attach one crank handle ③ to crank wheel ② using one M6 x 12 mm bolt.



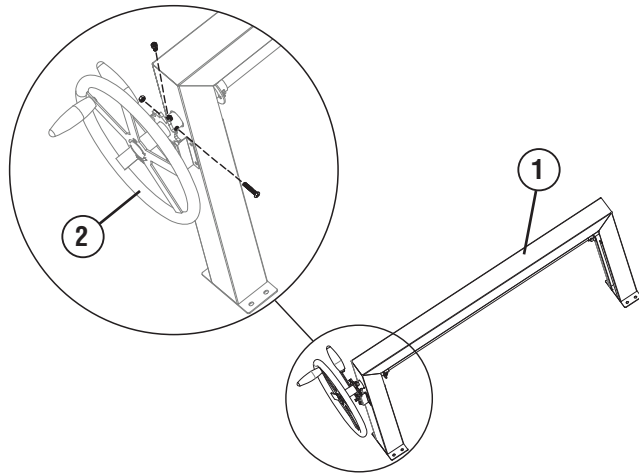
### Step 8

Attach the other crank handle ③ to the locking arm on the crank assembly ① using one M6 x 12 mm bolt.

Attach six S-hooks ⑥ through holes in crank assembly ①.

### Step 9

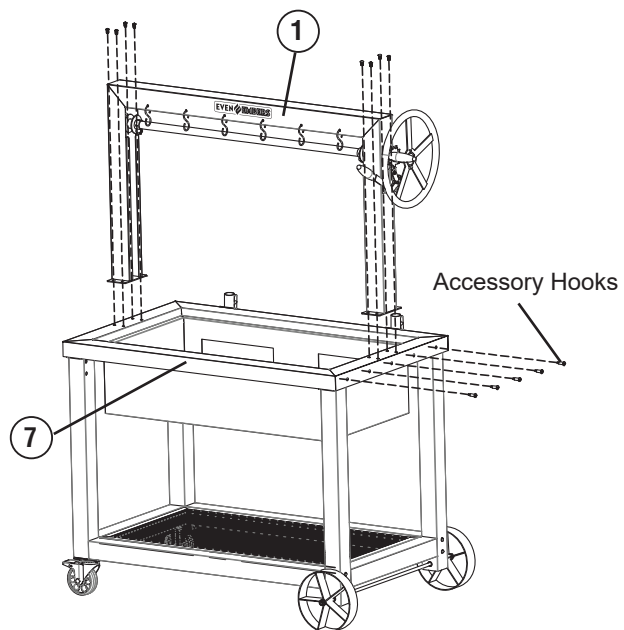
Attach crank wheel ② to crank assembly ① using one M6 x 12 mm bolt. Then insert one M6 x 40 mm bolt through hole in cranking shaft and secure with one M6 lock nut.

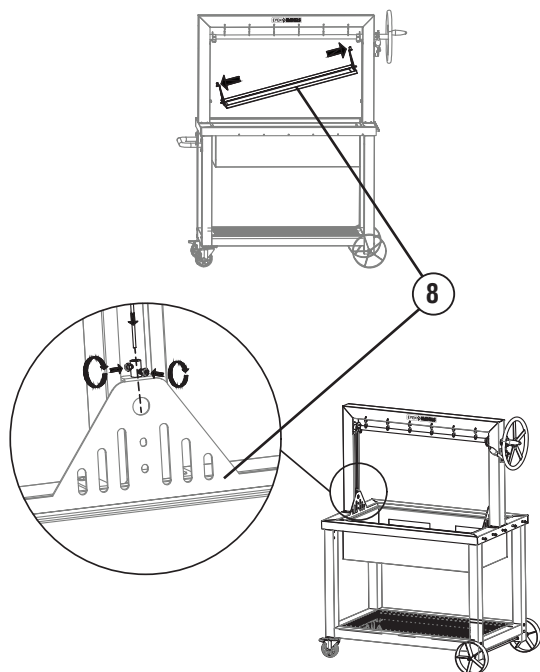


### Step 10

Attach crank assembly ① to firebox frame ⑦ using eight M6 x 12 mm bolts.

Attach five M6 x 30 mm shoulder bolts (accessory hooks) to firebox frame .

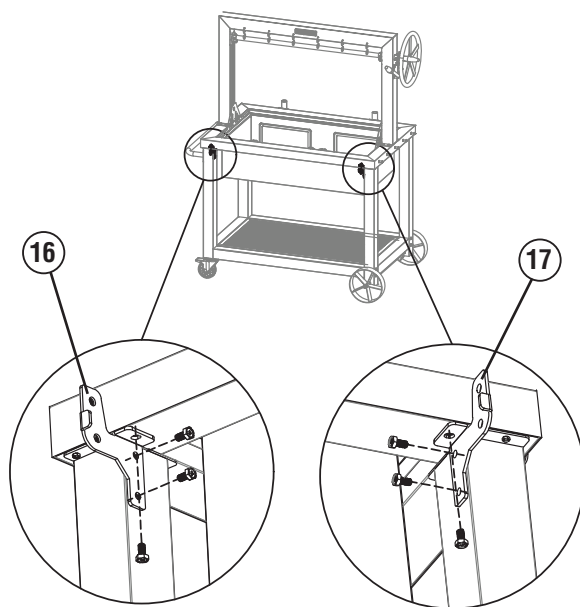




### Step 11

Install cradle ⑧ into tracks on inside of crank assembly ①.

Secure cradle ⑧ to crank assembly cables by inserting cables into holes on top of cradle. Then tighten pre-installed bolts to secure cables.

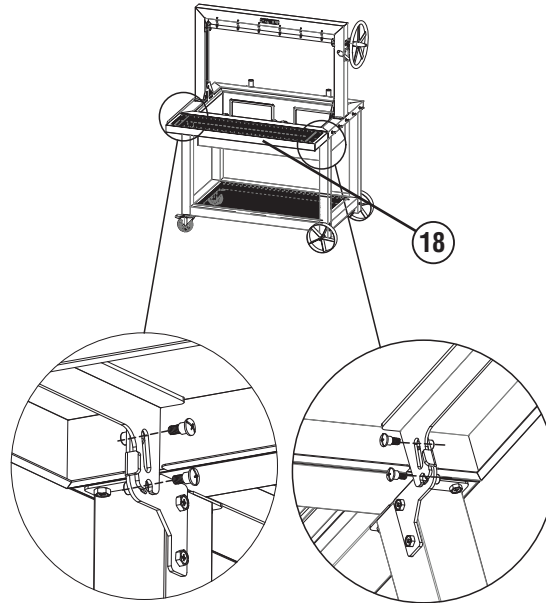


### Step 12

Attach left shelf bracket ⑯ and right shelf bracket ⑰ to legs using six M6 x 12 mm bolts.

### Step 13

Attach front shelf **18** to shelf brackets using four M6 x 18 mm shoulder bolts.

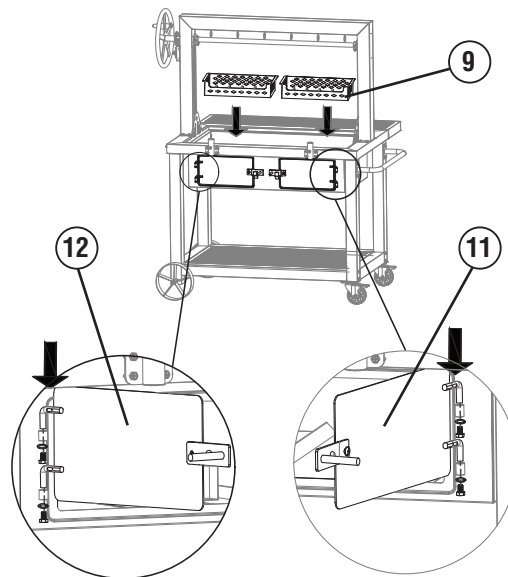


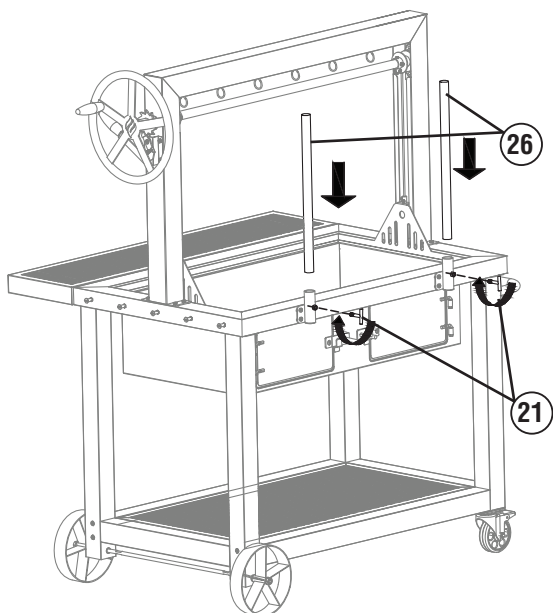
### Step 14

Set charcoal trays **9** into firebox.

Note: Charcoal tray cutout should face doors for easy access.

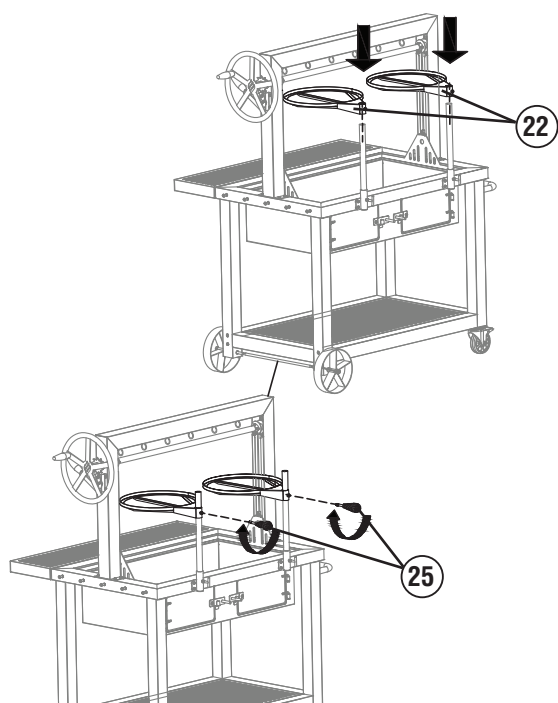
Attach left firebox door **11** and right firebox door **12** using four M6 x 12 mm bolts and M6 lock washers.





### Step 15

Insert warming rack supports (26) into holders on rear of firebox. Secure using T-handles (21).

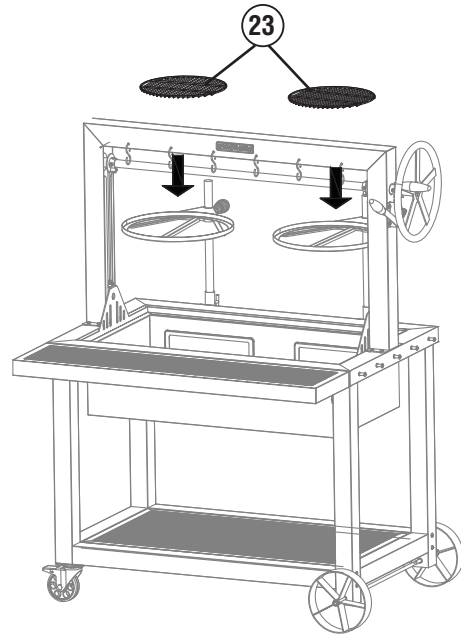


### Step 16

Slide warming rack frames (22) onto warming rack supports. Secure using coil handles (25).

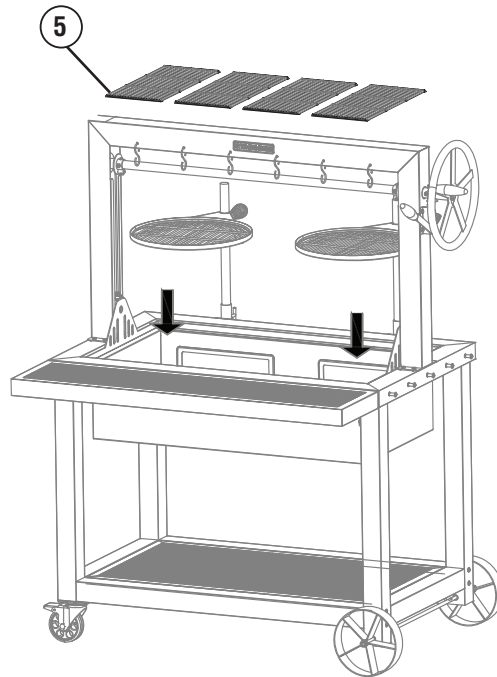
### Step 17

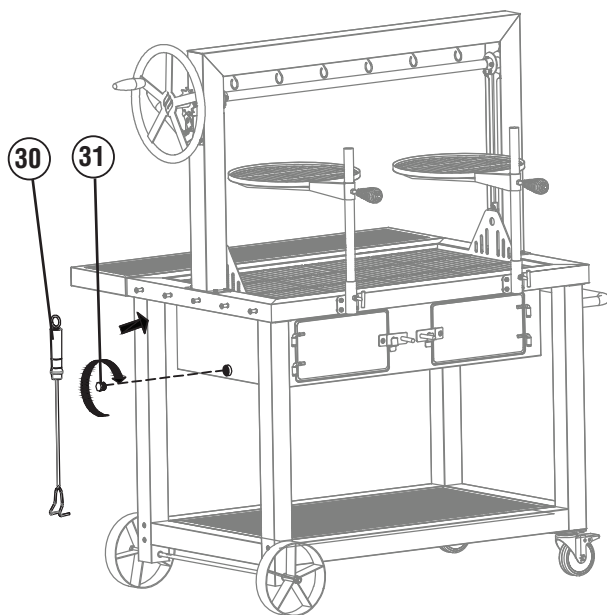
Place warming racks (23) into warming rack frames.



### Step 18

Place cooking grates (5) into cradle.





### Step 19

Hang charcoal rake (30) on accessory hook.

Install drain plug (31) in side of firebox.

# PREPARATION FOR USE & LIGHTING INSTRUCTIONS

**⚠ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

**⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

**⚠ FOLLOW INSTRUCTIONS ON CHARCOAL LIGHTER FLUID, CHARCOAL OR CHARCOAL LIGHTING DEVICES.**

Prior to your first use of the Even Embers Santa Maria Grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on your Even Embers Santa Maria Grill.

**IMPORTANT:** To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

## Step 1

Raise cooking grates to the highest level.

## Step 2

Lightly coat all interior surfaces of the Santa Maria Grill including cooking grates with vegetable oil or vegetable oil spray. Do not coat charcoal grates or charcoal trays.

## Step 3

Place approximately 3-4 lbs. of charcoal in each charcoal grate and carefully light charcoal.

**⚠ WARNING:** DO NOT use grill without charcoal trays in place. DO NOT attempt to remove charcoal trays while trays contains hot coals.

**NOTE:** To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

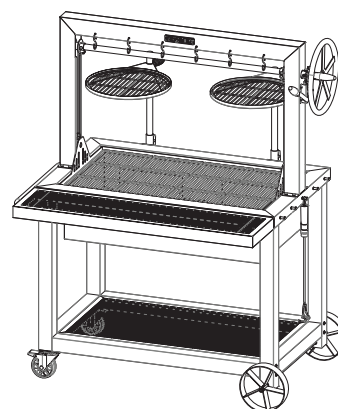
## Step 4

After flames die down and charcoal is covered with a white ash, lower cooking grates. Maintain this temperature for 1 hours.

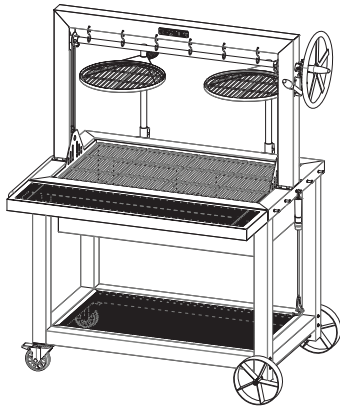
**NOTE:** It is important that the exterior of the grill is not scraped or rubbed during the curing process.

**YOUR EVEN EMBERS SANTA MARIA GRILL  
IS NOW CURED AND READY FOR USE.**

## Curing Your Grill

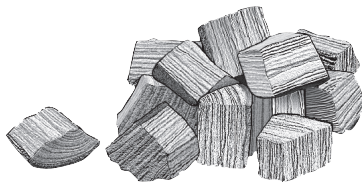


# OPERATING INSTRUCTIONS



## Smoke Cooking Tips

## Flavoring Wood



### Step 1

Place the charcoal trays in firebox, then follow instructions below carefully to build a fire.

### Step 2

Raise cooking grates and add approximately 3-4 lbs. of charcoal to each charcoal tray. Carefully light charcoal.

**NOTE:** To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

### Step 3

After flames die down and charcoal is covered with a white ash, lower cooking grates to desired level and place food on cooking grates.

### Step 4

**Always use a meat thermometer to ensure food is fully cooked before removing from grill.**

### Step 5

Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

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If food is excessively browned or flavored with smoke, wrap food in aluminum foil. This will allow food to continue cooking without further browning or smoke flavoring.

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To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 10" long and 1" to 3" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Santa Maria Grill is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

To increase heat and air circulation, fully open firebox doors. If increased air circulation does not raise temperature sufficiently, more wood and/or charcoal may be needed. Follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

**NOTE:** Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. DO NOT use resinous wood such as pine as it will produce an unpleasant taste.

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

#### **Adding Charcoal/Wood in Cooking Chamber**

##### **Step 1**

Wearing oven mitts/gloves, raise food and cooking grates to highest level.

##### **Step 2**

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks.

 **WARNING:** Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

##### **Step 3**

When charcoal is burning strong again, wear oven mitts/gloves and carefully lower cooking grates and food to desired level.

##### **Step 4**

Allow food to continue cooking.

## **Regulating Heat**

## **Adding Charcoal/Wood During Cooking**

# AFTER-USE SAFETY

## ⚠ WARNING

- Always allow grill and all components to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Allow metal bucket or tin can and its contents to cool completely before removing. Dispose of contents properly.
- Cover and store grill in a protected area away from children and pets.

## Proper Care & Maintenance

- Cure your grill periodically throughout the year to protect against excessive rust.
- To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grates and charcoal trays with hot, soapy water, rinse well and dry. Lightly coat grates and trays with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

## 1-YEAR LIMITED WARRANTY

For 1-year from date of purchase, Fair Game Group warrants the Santa Maria Grill against defects due to workmanship or materials to the original purchaser. Fair Game Group's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- Fair Game Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

Fair Game Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Santa Maria Grill under the terms of this warranty, please contact Customer Service Department at [Help@fairgameus.com](mailto:Help@fairgameus.com) or 855-735-9922 for a **Return Authorization Number** and further instructions. **A receipt or proof of purchase will be required.** Fair Game Group will not be responsible for any grills forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, FAIR GAME GROUP MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 1-YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE SANTA MARIA GRILL TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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[www.evenmembers.com](http://www.evenmembers.com)

Owner's Manual for Model  
ARG6055AS