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PERFORMER SMART CHARCOAL GRILLS

# RECOMMENDED QUICK-START INSTRUCTIONS

When charcoal grilling, variables like weather conditions, outside temperature, and amount of food can influence time to temperature based on fuel amounts. These fuel setup guidelines are recommendations and may need adjustment based on conditions.

**LOW HEAT**

**MEDIUM HEAT**

**HIGH HEAT**

	LOW AND SLOW	LOW HEAT	MEDIUM HEAT		HIGH HEAT
GRILL TEMP	180° - 275° F	250° - 350° F	350° - 395° F	395° - 445° F	>450°F
CHARCOAL AMOUNT	3 lbs - thin row of briquettes	4 lbs - thicker row of briquettes	3 lbs	4 lbs	6 lbs
LID DAMPER <i>Based on variables above, lid dampers may need adjustment to reach desired temp.</i>	1/4 open	1/2 open	1/2 open		Fully open
CHARCOAL SET UP  NOTE: KEEP CHARCOAL 4 TO 5 INCHES AWAY FROM THE THERMOCOUPLE (★)	<p><b>SLOPPY SNAKE</b></p>				
LIGHTER CUBE PLACEMENT	Place 2 lighter cubes directly on the fuel grate, at the back left of the bowl (A & B) where your sloppy snake will start.		Place 2 lighter cubes directly on the charcoal grate (C&D) on opposite ends of your charcoal pile.		Place 2 lighter cubes directly on the charcoal grate (E&F) on opposite ends of your charcoal pile.
TIPS	<ul style="list-style-type: none"> <li>The drip pan is optional, but helps keep things clean.</li> <li>Briquettes in your snake must be touching with no breaks for continued ignition</li> <li>If you need to add more fuel, rebuild the snake using the lit end as the new starting point. Coals should always remain 4 to 5 inches away from the thermocouple.</li> </ul>		The drip pan is optional, but helps keep things clean.		Leave the grill open for 5 mins to start kick high temperature (can take roughly 35mins+)

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## LIGHTING



### BEFORE YOU BEGIN

Ensure bottom damper is closed

- 1 Set up charcoal for desired grill temp.
- 2 Light the fire starters (A).
- 3 Use tongs to place a few more briquettes on top of the lit fire starters (B).
- 4 Allow fire starters to burn for up to 5 minutes before starting the fan.
- 5 Set a target temperature on the controller.
- 6 You'll hear the fan turn on. Once the fan is on, open the fan door (C) to allow air to blow into the kettle and reach the coals. This is a critical step, because your fire needs air. NOTE: The bowl vent should always be closed when using the fan.
- 7 Replace the cooking grate, close the grill lid and let the fan take over.

## SHUTDOWN



- 1 Press and hold the dial until the fan controller reads "STOP" (D) and press to confirm. NOTE: You can also do this from your smart device with the Weber Connect App.
- 2 Shut the fan door (E) to cut off the airflow to charcoal. The bowl vent should also remain closed.
- 3 Fully close the lid damper (F).
- 4 Once the grill is fully cool, you can unplug the Performer Smart