

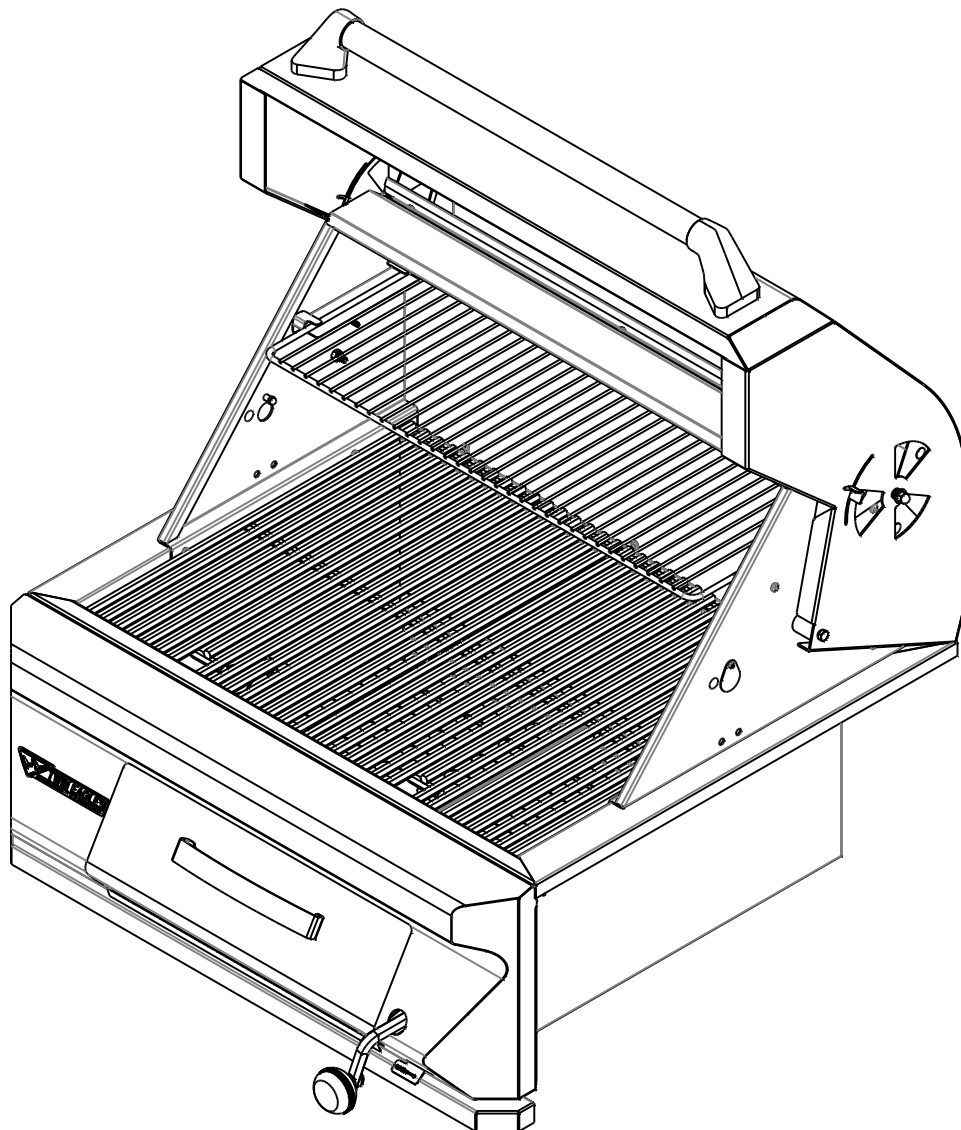


TWIN EAGLES

U S A

INNOVATION AND INSPIRATION ON FIRE™

TWIN EAGLES CHARCOAL GRILL INSTALLATION, USE AND CARE MANUAL



MODEL:
TECG30-C

A special message to our customers...

Congratulations on the purchase of your TWIN EAGLES grill! Our products are engineered for precision and designed for style. Each TWIN EAGLES grill is manufactured in the USA at our own state of the art facility in California.

This manual will give you easy to follow instructions for installing, operating and maintaining your grill. We recommend reading this manual before your first use to ensure safety, proper care and operation.

At TWIN EAGLES, we want you to enjoy grilling and spending time together as much as we do – making memories that linger long after the grill cools down.

Thank you and welcome!

Dante Cantal

Owner and Founder

FOR YOUR RECORDS

Please record the product information below and refer to it when contacting TWIN EAGLES. This information is found on the data nameplate, located on the bottom right hand side of the firebox near the regulator. A second label with model number and serial number is located under the right side of the control panel. Remove the drip tray to visually access the nameplate from the front of the grill.

Model #: _____

Serial #: _____

Date of Purchase: _____

Place of Purchase: _____

Type of gas: ____NG ____LP

⚠ WARNING: CALIFORNIA PROPOSITION 65

This product can expose you to chemicals including carbon monoxide which is known to the State of California to cause cancer and reproductive harm. To minimize exposure to the by-products of the burning fuel or from combustion, always operate this unit according to the use and care manual and provide good ventilation. California law requires businesses to warn customers of potential exposure to such substances. For more information go to www.P65Warnings.ca.gov.

⚠ AVERTISSEMENT: PROPOSITION 65 DE L'ETAT DE LA CALIFORNIE

Cet appareil peut vous exposer aux produits chimiques et au gaz monoxyde de carbone reconnue dans l'Etat de la Californie pour causer le cancer et des problemes de fertilité. Pour minimiser l'exposition de ces sous produits combustibles ou de la combustion, utiliser toujours cet appareil en conformitee au manuel d'utilisation et d'entretien en s'assurant egalement d'une bonne ventilation. La loi de la Californie exige aux fabricants d'informer leurs clients aux risques d'exposition potentielle a de telles substances. Pour plus d'information, visiter le site www.P65Warnings.ca.gov

To the Installer:

Please read these instructions completely before installation and give this manual to the owner.

To the Owner:

Keep this manual in a safe place for future reference.

IMPORTANT SAFETY INSTRUCTIONS

WARNING! Read this manual carefully and completely before using your grill to ensure proper operation, proper installation, proper servicing and to reduce the risk of fire, burn hazard and/ or other injury.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entréposée dans le voisinage de cet appareil ou de tout autre appareil.

GENERAL SAFETY REQUIREMENTS

1. This outdoor cooking appliance is not intended to be installed in or on recreational vehicles and /or boats.
2. This outdoor cooking appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
3. **Minimum clearance of 18 inches from the back and sides of the grill to adjacent combustible construction must be maintained. This outdoor cooking appliance shall not be located under overhead-unprotected combustible construction.**
4. The utilization of an external electrical source requires that when installed, this outdoor cooking appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical supply cord, rotisserie motor cord or fuel supply hoses away from any heated surfaces.
5. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
6. **DO NOT** obstruct the flow of combustion and ventilation air to this appliance.
7. Always use caution when operating the grill in a windy area.
8. Never use the grill without the ash pan installed and pushed all the way to the back of the grill. Without the ash pan, hot grease and debris could leak downward and produce a fire hazard.
9. **CALIFORNIA PROPOSITION 65-WARNING:** The burning of combustion products generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

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GETTING STARTED

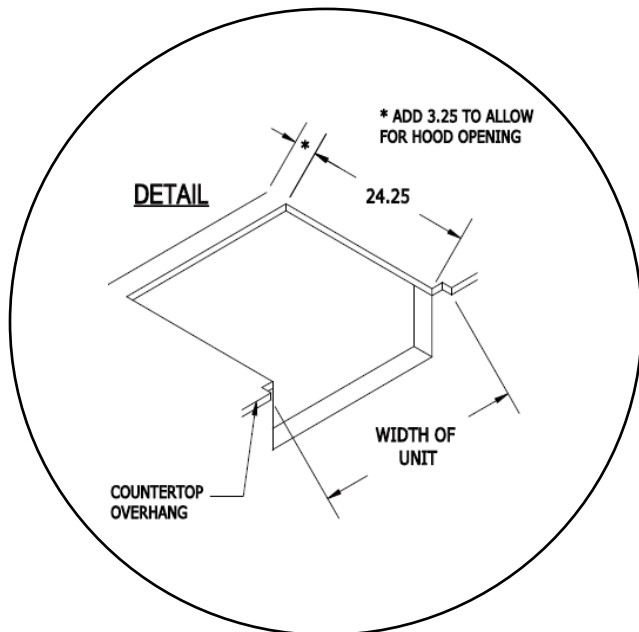
1. Remove all packaging materials, labels and protective plastic film. **DO NOT LEAVE UNIT UNDER THE SUN WITH PROTECTIVE PLASTIC FILM ON FOR A LONG PERIOD OF TIME AS IT WILL BECOME DIFFICULT TO REMOVE THE FILM.**
2. Check to ensure that all charcoal grill accessories listed below are included.

Grill Accessories	TECG30-B
Hex Grate, Stainless Steel	2
Hand Crank	1
Charcoal Basket	2
Warming Rack, (s/s)	1
*Rotisserie Motor with bracket (s/s)	1
*Spit Rod, (s/s)	1
*Meat Holder Forks (pair) (s/s)	1

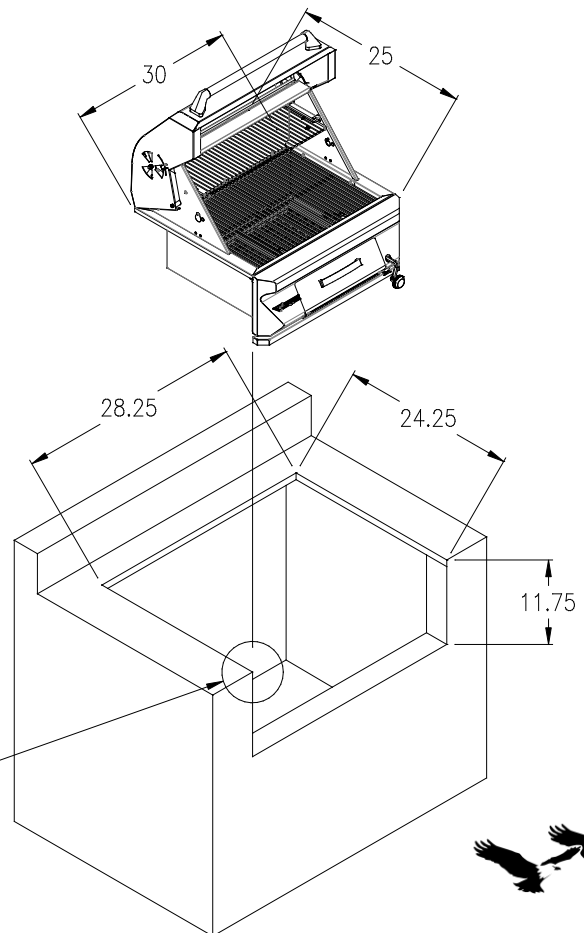
*OPTIONAL ROTIS KIT ONLY

LOCATING THE GRILL

- This charcoal grill is designed for outdoor use only.
- The charcoal grill must be installed in your choice of **masonry or other non-combustible** material. Do not use any combustible materials for this construction.
- Provide 18" minimum side and back clearance from unprotected combustible surface.
- Do not locate this grill under overhead combustible surfaces.
- Do not operate the grill inside a building, garage, recreation vehicle or any enclosed area.
- When choosing an area, consider exposure to wind and proximity to traffic paths. Keep the grill away from windy area but keep the grill in a well-ventilated area.
- Do not obstruct the flow of combustion and ventilation air around the grill. The supporting edges of the grill must be located level and flat. The counter should also be leveled.
- Do not locate the grill near open windows or doors to prevent smoke from entering the house.
- **CAUTION** should be taken when grills are used near glass, vinyl siding or other temperature sensitive construction materials. In some cases it may be necessary to increase the clearance around the grill to avoid damage to vinyl siding. Check with the manufacturer of the siding material for details.



SEE DETAIL
TYPICAL TO
ALL TOP UNITS



ASSEMBLY INSTRUCTIONS

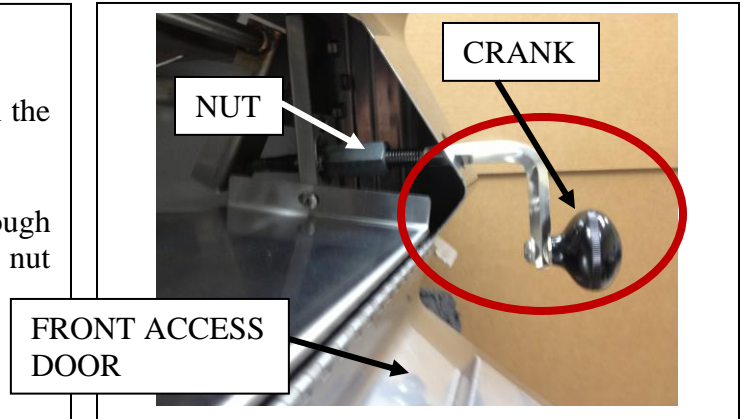
The TWIN EAGLES Charcoal Grill is produced fully assembled and tested in the factory and requires no major assembly in the field. For the purpose of safe shipping and transit, some parts are wrapped inside the grill and require minor assembly.

! WARNING !

Check to ensure that all packaging material has been removed prior to grill operation.

TO INSTALL THE CRANK HANDLE

1. Open the front access door and locate the nut on the inside right hand behind the front panel.
2. Slide the threaded part of the crank handle through the hole on the front panel and screw it into the nut inside the firebox body.



WARMING RACK

Install the warming rack as shown.

When the warming rack is not in use, it may be moved out of the way by sliding it out forward towards the front of grill.



Optional Rotisserie Kit (Note: can be installed on either left side or right side)

1. Install the rotisserie motor as shown. (See fig. 1) The motor socket hole will line up with the hole on the side of the rear hood.
2. Insert the hex end of the rotisserie rod through hole on right hand side of the rear hood. (See fig. 2)
3. Then insert the rotisserie rod into to the motor socket hole. (See fig. 1)



FIG. 1



FIG. 2



FIG. 3



OPERATING INSTRUCTIONS

USING THE CHARCOAL GRILL

1. Check to be certain that the ash pan is in place and pushed all the way into the grill.
2. Remove the hex grates and pile the charcoal on the charcoal basket evenly. **Note: Do not pile more than 4 pounds of charcoal per charcoal basket. For indirect cooking leave one basket empty.**
3. To light charcoal, follow the recommended lighting procedure of the charcoal.
4. To raise and lower the charcoal basket, turn the crank either clockwise or counter-clockwise until the desired height is achieved. (Crank will stop when at top of travel)
5. To add more charcoal, open the front access panel and pile the newly added charcoal evenly across the charcoal baskets.
6. Allow grill to cool and clean the ash pan after each use.

WARNING!

When the charcoal grill is in use, the surfaces of the grill will be **HOT**. Exercise caution when using the unit especially when adding charcoal or cranking the charcoal basket.

USING THE AIR VENTS

Air vents control the rate of burn of the charcoal. There are three locations to adjust the air flow of the charcoal grill. One vent on each side of the hood and one vent on the lower portion of the front panel. A roasting effect can be obtained by closing the top vents on the side of the hood. This will aid in maintaining a more constant temperature and will reduce the rate of burn on the charcoal. This effect is increased by closing the front vents but depending on the amount of charcoal used will take longer or shorter to create a change in burn rate. Conversely, opening them will speed up the rate of burn but will reduce the roasting effect. The thermometer on the hood can be used as a gauge of the burn rate but is more a measure of the ambient temperature in the upper burn area of the grill. Adding more charcoal or raising the charcoal baskets will increase this temperature. While using less charcoal or lowering the charcoal baskets will decrease the overall temperature.



USING THE OPTIONAL ROTISSERIE KIT

The Rotisserie system rotates the food on top of the charcoal for even cooking and juicier taste.

1. Install the rotisserie motor on the motor bracket and plug it in to proper voltage.
2. Insert the food on the middle of the spit rod and then secure it with the meat holders on both ends by tightening the thumb screws on the meat forks. If multiple pieces of food will be cooked at the same time, make sure the load is evenly balanced on the spit rod. Proper weight balancing will lead to evenness of cooking and prolong the life of the rotisserie motor.
3. Insert the spit rod in the rotisserie motor. Reference assembly instructions for rotisserie assembly instructions.

WARNING: When using the rotisserie always keep the front hood closed except when basting or checking the meat for cooking completion. It is recommended to use a meat thermometer to check if the food is completely cooked.

NOTE: The rotisserie motor must be stored in an area secured from the surrounding elements when not in use. Do not leave it mounted on the grill.



CLEANING AND MAINTENANCE

IMPORTANT Stainless Steel & General Product Care

To keep your TWIN EAGLES products free of surface corrosion and in good working order, it is important to take additional precautions under certain conditions.

If your TWIN EAGLES products are located in corrosive conditions, such as:

- A coastal environment where corrosive salty air is present.
- Near a swimming pool, hot tub or water feature with exposure to corrosive pool chemicals and/or chlorinated water.
- Areas where muriatic acid (hydrochloric acid) or other corrosive cleaning solutions are used to clean concrete and masonry.
- Areas where corrosive masonry dust and debris are created by cutting stone or mixing cements.

These conditions can create a highly corrosive environment that will cause the corrosion resistant type 304 stainless steel to develop surface oxidation, corrosion or rust.

TWIN EAGLES products have been tested in saline solutions, highly chlorinated solutions and have been tested against exposure to highly acidic foods. The test results proved the type 304 stainless steel can withstand exposure over prolonged periods of time. However, the conditions outlined above, along with neglect, can lead to surface corrosion or rust.

It is recommended that your TWIN EAGLES products be kept dry and covered when not in use. This is even more important when long-term storage is intended.

Do not allow food particles or grease to be left inside your TWIN EAGLES products. These can attract rodents, which are unsanitary and are likely to cause physical damage by chewing on the wiring, which can cause permanent damage to the electrical components.

If you are located along the coast or in the desert, wind driven sand is extremely abrasive and can pit and scratch the stainless steel. Keep your TWIN EAGLES products covered when not in use.

When routine cleaning, maintenance and awareness of the conditions outlined above, you can enjoy many years of service from your TWIN EAGLES products.

In the event that surface corrosion has developed on the stainless steel, it is typically not the stainless steel that is corroding but corrosive particles that have been deposited on the surface.

TWIN EAGLES grills are made of all welded stainless steel. It is non-rusting and non-magnetic. Never clean the stainless steel when it is hot. After the initial grilling use, certain areas of the grill may discolor. This is a normal discoloration caused by the intense heat given off by the burners.

Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain. Do not use steel wool to clean the grill.

Do not use abrasives on the polished highlights. Be extra careful when cleaning around the highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain.



HEX GRATES

- The easiest way to clean the hex grates is to scrub them with a barbeque brush immediately after cooking is completed.
- Wear a barbeque mitt to protect your hands from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in tap water. Steam, created as water comes in contact with the hot grill, helps loosen food particles stuck in the grill. These food particles will either get burned off or fall into the cleaning pan. Cleaning of the grill would be longer and more difficult if the grill racks are allowed to cool before cleaning.



ASH PAN

- Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean. Make sure the ash pan is fully inserted back into the grill. It is highly recommended to clean the pan after every use.

DO NOT use the grill without the ash pan pushed all the way to the back of the grill unit.



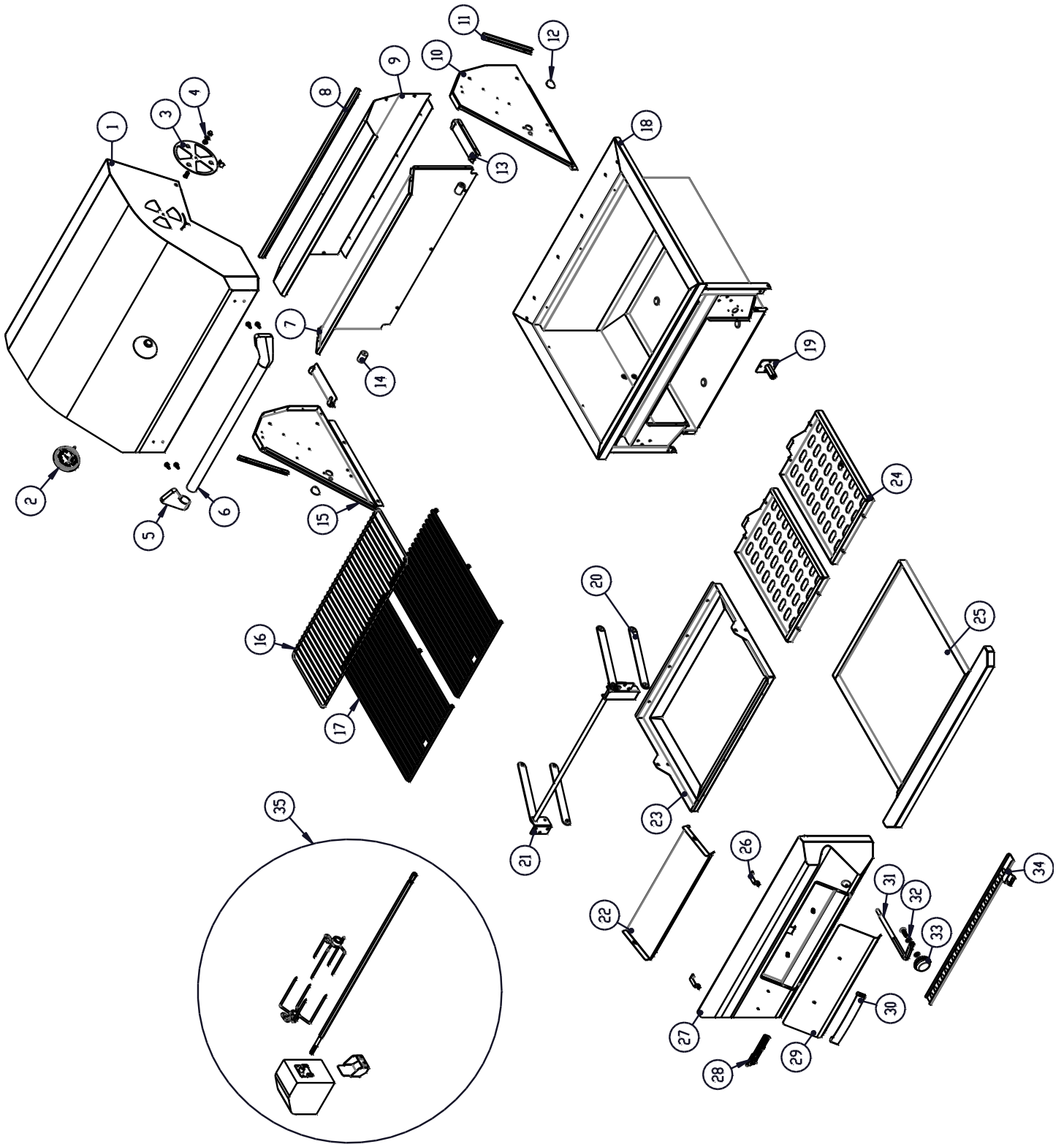
CHARCOAL BASKETS

- The charcoal baskets can be removed for cleaning. To remove, grab on the handle at the rear and pull towards the front while pulling upward. The rear pins should dislodge making the basket free to remove. Installation is the opposite of removal. Some warpage may occur when removed but should spring back in shape when re-installed. The charcoal baskets can be cleaned with soap and water but avoid removing or spraying while hot.

WARNING: Trying to remove charcoal baskets while hot can result in burns.



EXPLODED VIEW



REPLACEMENT PARTS LIST

ITEM NO	TE PART NUMBER	DESCRIPTION	TECG30-C
1	S26315-30WY	30" FRONT HOOD WELDED ASSEMBLY	1
2	S15354	THERMOMETER	1
3	S26121WY	VENT WHEEL	2
4	S26179Y	VENT WHEEL HARDWARE KIT	2
5	S13258	HANDLE, END CAP, TRI TO RD, 1 1/4	2
6	S12367	TUBE, HANDLE, Ø1-1/4" X 22-3/16"	1
7	S26125-30	LINER, HOOD, REAR, 30	1
8	S26124-30	ANGLE, SEALER	1
9	S26105-30	REAR, COVER, 30	1
10	S26106-R	REAR, HOOD, SIDE, RH	1
11	S26132	ANGLE, SEALER, SIDE	1
12	S26146	ROTIS HOLE COVER	2
13	S26107	BRACKET, RACK, WARMING	2
14	S26180Y	HOOD MOUNT HARDWARE KIT	2
15	S26106-L	REAR, HOOD, SIDE, LH	1
16	S13898	RACK, WARMING, 30	1
17	S13871	GRID, HEX, 30	2
18	S26101WY	30" FIREBOX WELD ASSEMBLY	1
19	S26129WY	CRANK NUT ASSEMBLY	1
20	S26118WY	LOWER ARM WELD ASSEMBLY	2
21	S12106-30WY	CROSS ROD WELDED ASSEMBLY	1
22	S26150	CHARCOAL RAMP	1
23	S26116-30	CARRIAGE, CHARCOAL, 30	2
24	S26128WY	TRAY, PERFORATED, 30	2
25	S26115-30WY	ASH PAN WELD ASSEMBLY	1
26	S26110	AIR SHUTTER BRACKET	1
27	S26137-30Y	FRONT PANEL ASSEMBLY	1
28	S13203	EMBLEM, TWIN EAGLES	1
29	S26122	PANEL, ACCESS	1
30	S26134	HANDLE	1
31	S13901	ROD, CRANK	1
32	S26181Y	HARDWARE KIT, CRANK HANDLE	1
33	S13192	KNOB, CRANK	1
34	S26109-30	RAIL, AIR, 30	1
35	TECGR-KIT	ROTISSERIE KIT (OPTIONAL)	1
ITEMS NOT SHOWN			
	S14160	TINNERMAN CLIPS	2
	S14144	10-32 X 1/2" SS PHIL. PAN HD SCREW	2
	S14114	1/4-20 X 5/8" SS PHIL. PAN HD SCREW	6
	S14125	CAP SCREW, .25-20 X .5, HEX, SS	6
	S14275	SCREW, 10-24 X .500, PH, PAN, TYPE-F, SS	41
	S14219	SCREW, 1/4-20 X 2", HEX, CAP, S/S	2





TWIN EAGLES

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TWIN EAGLES CHARCOAL GRILL LIMITED WARRANTY

LIMITED LIFETIME WARRANTY: Twin Eagles warrants the stainless steel hexagonal grates and all fabricated stainless steel components (excluding the charcoal tray, carriage mechanism, vent mechanism and ash tray), to be free from defects in materials and workmanship under normal residential use for the lifetime of the product. This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and to be expected with any outdoor product. The actual part will be repaired or replaced at Twin Eagles option, free of charge, with the owner paying for all other costs, including labor and freight.

ONE-YEAR FULL WARRANTY: Twin Eagles warrants the outdoor charcoal grill and all of their component parts, to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. Twin Eagles will repair or replace, at its option, any part, which fails or is found to be defective during the warranty period, at no cost to the original purchaser. Warranty service must be performed by a Twin Eagles authorized representative during normal business hours.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY: This warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfast inn, apartments and private clubs. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor and freight. This warranty excludes all commercial locations such as restaurants and food service locations.

WARRANTY LIMITATIONS & EXCLUSIONS

This warranty shall apply only to the products purchased and located in the continental United States and Canada. The warranty coverage begins on the original date of purchase and proof of date of purchase is required. In order to activate the warranty, we require that you send in the attached warranty registration card. This warranty applies only to the original owner and may not be transferred.

This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals. This warranty does not apply to commercial use, or to products with altered or removed serial numbers. Twin Eagles shall not be liable for incidental, consequential, special or contingent damages resulting from breach of this written warranty or any implied warranty.

WARRANTY SERVICE & REPLACEMENT PARTS: Call your authorized selling dealer or call Twin Eagles directly at **800-789-2206**. Be prepared to furnish the following information: Purchaser's name, model and serial number of the grill, date of purchase and the accurate description of the problem. Twin Eagles will not pay for service calls for correcting an installation problem. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request and making the grill accessible for service. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the grill owner. If the unit is located in a remote area where Twin Eagles factory authorized service is not available, you may be required to bring the unit to a Twin Eagles authorized service location at your own cost and expense.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.



HOW TO OBTAIN SERVICE

For service, please contact your TWIN EAGLES dealer or call TWIN EAGLES direct at (800) 789-2206 or (562) 802-3488 or fax (562) 802-3391

Mailing address:
Twin Eagles, Inc.
13259 East 166th Street
Cerritos, CA 90703

Visit us at www.twineaglesgrills.com

Please provide:

- Model number
- Serial Number
- Date of Purchase
- A description of the problem



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WARRANTY REGISTRATION

Customer Name	Model #
Address	Serial #
City / State	Date Purchased
Zip	Dealer's Name
Phone #	Dealer's Address
e-mail:	

This Warranty Registration card must be returned within thirty days of purchased to properly activate your warranty.
This information is for our internal use only

Or you may register online at <https://www.twineaglesgrills.com/resources/warranty-registration>

Cut
Here

Place
Postage
Here



Customer Service
ATTN: Warranty Department
13259 East 166th Street
Cerritos, CA 90703
Fax no. (562) 802-3391