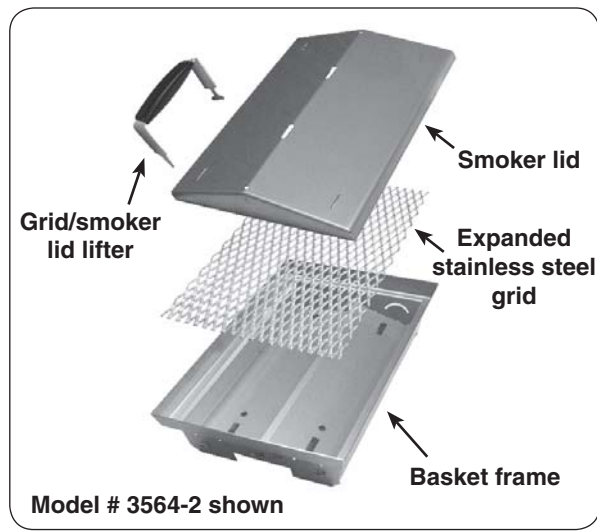




# CHARCOAL/SMOKER BASKET

Model # 3564-1 for: A430, A540, & Legacy Series 1  
Model # 3564-2 for: A530, A660, A790, E660, E790, E1060, & Legacy Series 2

**INSTALLER:** Leave these instructions with consumer.  
**CONSUMER:** Retain for future reference.



The charcoal/smoker basket is designed to be used on any Fire Magic grill. To install, follow steps below.

**CAUTION:** Ensure grill is completely cool and knobs are in the OFF position.

**Note:** This basket is designed for use over main burners only. DO NOT USE OVER INFRARED BURNERS.

## BASKET INSTALLATION

1. Place grid inside the basket frame (see Fig. 1-1).
2. Remove cooking grid and flavor grid from main burner(s) where you wish to set basket.

**Note:** Use the grid/smoker lid lifter (included) to remove cooking grid.

3. Place basket onto burner(s) in place of flavor grid (see Fig. 1-2 and Fig. 1-3).

**Note:** For Aurora/Diamond grills, align basket cutouts over burner supports as shown in Fig. 1-2 and Fig. 1-3.

If using basket for charcoal cooking, proceed to the next section. If using the basket for smoking, skip to SMOKING section.

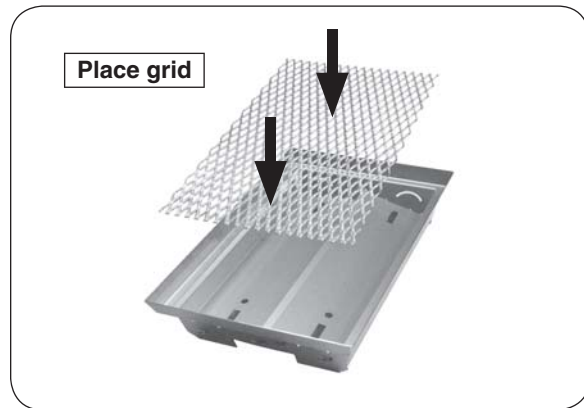


Fig. 1-1 Place grid inside basket

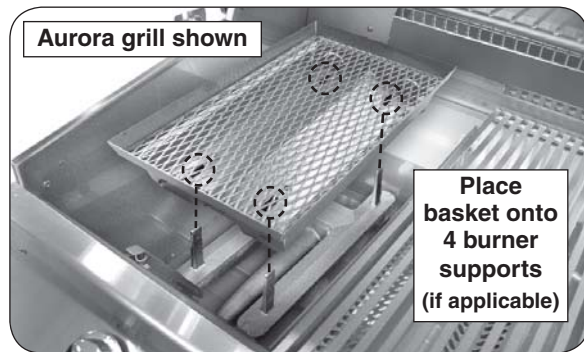


Fig. 1-2 Place basket onto burner(s)

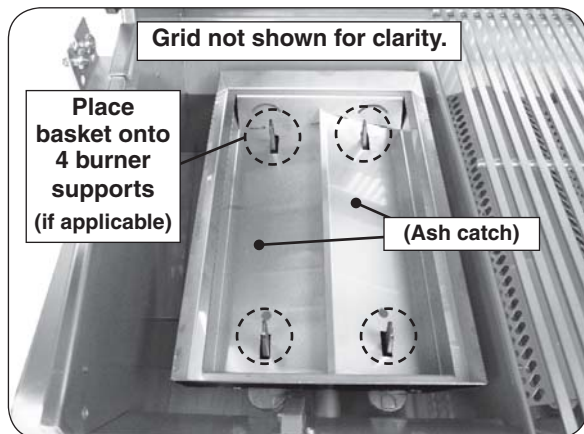


Fig. 1-3 Basket placement detail

Observe all safety information in your grill owner's manual and all warnings supplied with your charcoal or wood chip/chunks.

## CHARCOAL COOKING

When loading charcoal, it **MUST** not be loaded more than 3/4" higher than top edge of the basket frame walls (see Fig. 2-2).

**DO NOT**, under any circumstances, use quick-light charcoal.

**DO NOT** use smoker lid when cooking with charcoal.

1. Load charcoal onto grid (see Fig. 2-1 and Fig. 2-2).
2. Replace cooking grid back onto the grill.

**Note:** Do not re-install flavor grid.

3. Light burner(s) under the basket. Keep burner(s) on the **HI LIGHT** setting until the charcoal remains lit without flame from the burners (7-10 minutes).

**Note:** Keep oven hood open until ready to cook.

4. Once the charcoal is generating even heat and is ready for cooking, shut off gas burner.
5. Cook as desired. (Cooking can be done with hood open or closed.)

## SMOKING

When loading wood chips/chunks, they **MUST** not be loaded higher than top edge of basket frame walls (see Fig. 2-4).

1. Load wood chips/chunks onto grid (see Fig. 2-3 and Fig. 2-4).

**Note:** Wood can be pre-soaked if desired.

2. Using the grid/lid lifter, install smoker lid (see Fig. 2-5).
3. Replace cooking grid back onto the grill.

**Note:** Do not re-install flavor grid.

4. Light burner(s) under the basket. Keep burner(s) on **HI LIGHT** setting for approximately 10 minutes or until a steady amount of smoke is rising from the smoke vents. Then turn to **LOW** setting and cook as desired.

**Note:** A full basket can produce smoke for up to two hours.

## CLEANING

When the coals/chips/chunks are completely extinguished and the unit has cooled down, remove basket from the grill and empty ash from ash catch into a fireproof container.

Clean burners and igniters as needed. Inspect burners and igniters every time you use charcoal/smoker basket.

**Note:** Some distortion to grid may occur during cooling (after use). This is normal and will not affect efficiency of basket during use.



Fig. 2-1 Load charcoal into basket

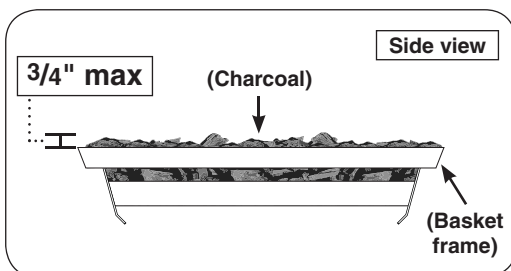


Fig. 2-2 Charcoal loading detail



Fig. 2-3 Load wood chips/chunks

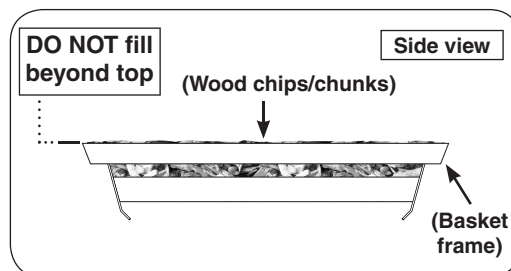


Fig. 2-4 Chips/chunks loading detail



Fig. 2-5 Install lid for smoking