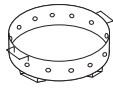


# GRILL PARTS

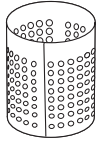
A Charcoal Pan



B Charcoal Retainer Ring



C Interior Cooking Drum



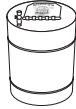
D Grill Spacers (4)



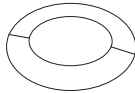
E Grills (3)



F Exterior Barrel



G Wind/Rain Deflector



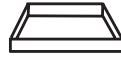
H Thermometer



I Interior Cooking Drum Handle/ Ring Remover



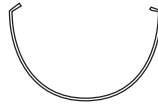
J Disposable Foil Drip Pan (6)



K Fill Valve/ Therm Holder



L Barrel Handle



MFG By Rogers Grill Co. LLC  
Jasper, IN 47547

Patent Pending

Contact us at 1-800-388-3828  
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rogersgrills.com


# ROGERS




MFG By Rogers Grill Co. LLC  
Jasper, IN 47547

Patent Pending  
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# IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR ROGERS TAILGATE CLASSIC (RTC) 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 RTC  
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 RTC

## WARNING

- Only use this RTC on a hard, level, noncombustible, stable surface (concrete, ground, etc.). Never use on wooden or other surfaces that could burn.
- Proper clearance of 10 feet between the RTC and combustible material (bushes, trees, wooden decks, fences, vehicles, buildings, etc.) or construction should be maintained at all times when RTC is in use. Do not place RTC under a roof overhang or other enclosed area.
- For outdoor use only. Do not operate RTC indoors or in an enclosed area.
- Do not leave RTC unattended when in use.
- Do not move RTC when catch pan contains hot liquids.
- Use extreme caution when adding charcoal/wood.
- Never move RTC when it is in use.
- Do not store or use RTC near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Only use lighting fluid approved for lighting charcoal. Carefully read instructions on the charcoal lighting fluid and charcoal prior to use.
- When using charcoal lighting fluid, allow charcoal to burn until covered with a light ash (approximately 30 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in RTC and may result in a flash-fire or explosion when door is opened or dome lid is removed.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products may cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. (Do not use water to extinguish grease fires.)
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When removing the can keep hands, face and body safe from hot steam and flame flare-ups. Remove the barrel by tilting it away from you to allow heat and steam to escape away from your face.
- Use caution when assembling and operating your RTC to avoid scrapes or cuts from sharp edges of metal parts.

## COOKING TIPS

- Always use a meat thermometer to determine the proper degree of doneness. Many variables (outside cooking temperature, amount of charcoal, the number of times the access lid is opened, proximity of food to heat source, etc.) will affect actual cooking times. When using a meat thermometer, place probe midway into the thickest part of the meat, making sure that it does not touch any fat or bone. Allow five minutes for the thermometer to properly regulate temperature.
- Try to position meat to outside edge, meat can actually touch interior cooking drum.
- Always season meats to your preference.
- Not all items cooked need the interior drip pan collector. Small items or items that do not drip on to the bottom pan do not need the collector.
- For lean meats, cover meat with bacon strips to provide needed grease to help in cooking process.
- Paprika is always a good spice to add color to your food.
- For easy clean, line charcoal pan with aluminum foil before loading charcoal.

## AFTER-USE SAFETY

### WARNING

- Always allow RTC and all components to cool completely before handling.
- Never leave coals and ashes in RTC unattended.
- Before grill can be left unattended, remaining coals and ashes must be removed from RTC. 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.
- With a garden hose, completely wet surface beneath and around the RTC to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Cover and store RTC in a protected area, out of reach of children.

## PROPER CARE & MAINTENANCE

- Wash cooking grids & interior drum with hot, soapy water and scotch brite pad, rinse well and dry.
- Use of oven cleaner with scotch brite pad, followed by rinsing with soapy water will aid in removal of discoloration & help restore original finish.

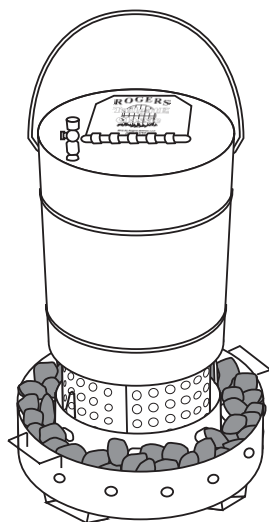


Figure 10

- Insert exterior barrel handle (L) into the exterior barrel (F). Set the exterior barrel over the interior drum (fig. 10). Remove the handle from the exterior barrel. Pull the charcoal retainer ring over the exterior barrel using the long wire handle (fig. 11). This should be set on a protected surface as the ring will be hot. Position charcoal wind/rain deflector (G) and thermometer (H) (fig. 12) and watch the temperature rise on the thermometer. The temperature should rise to about 250 degrees in about 10 min. The temperature can be regulated by, adding water in the fill valve, adding more charcoal or removing the wind deflector. The outdoor temp, wind and amount of meat all affect the interior temperature. Try to maintain about 225-275 temp in the can during early cooking period.

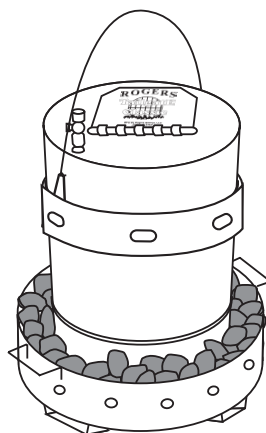


Figure 11

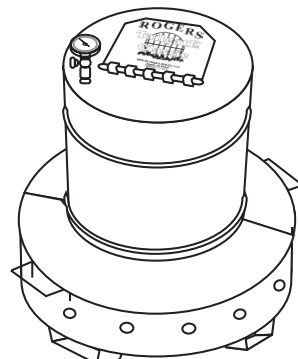


Figure 12

- Cook time usually runs about 1-1/2 to 2-1/2 hours. The drum can usually hold up to 12 lbs. of meat. The access door allows you to insert a meat thermometer in the top rack to let you know when the meat is ready or meat can also be removed to check outside the can. As the meat nears completion the charcoal will also lose its heat. This is another indication that food is ready.

- Pull the barrel. When the meat is ready, usually 160-180 degrees, you are ready to pull the barrel using the barrel handle. Lift slowly and set off to the side on a protected surface. Then insert the handle (with a glove) on the drum and remove from the burn pan (fig. 12). You can then safely remove the meat from the racks and let charcoal finish to burn out.

- Pork is best at 160-165 degrees.

- Poultry is best at 175-180 degrees.

- Please refer to safety instructions on disposal and handling of hot charcoal.

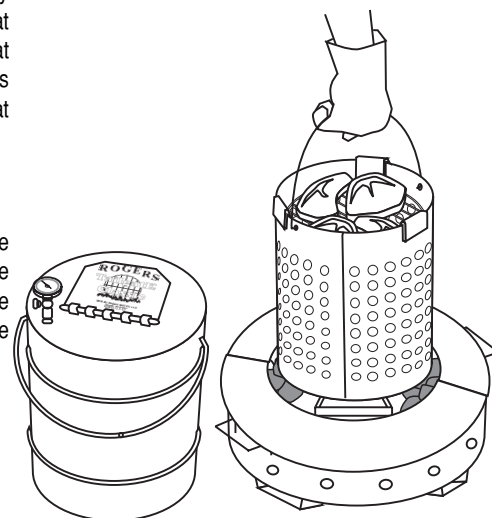


Figure 13

## ⚠ WARNING

- Check support brackets to make sure they are secure before each use.
- Place RTC in an area where children and pets cannot come into contact with unit. Close supervision is necessary when RTC is in use.
- Use caution when lifting or moving RTC to prevent strains and back injuries.
- In windy weather, place RTC in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using RTC.
- Use caution when reaching into, under or around RTC. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- 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 Rogers Grill Co. LLC for this particular product are not recommended and may lead to personal injury or property damage.
- Never leave coals and ashes in RTC unattended.
- Before RTC can be left unattended, remaining coals and ashes must be removed from RTC. 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 the surface in the burn pan to extinguish any ashes, coals or embers.
- Store the RTC out of reach of children, indoors in a dry location when not in use.
- Do not attempt to service RTC other than normal maintenance as explained in "After-Use Safety" and "Proper Care & Maintenance" sections of this manual. Repairs should be performed by Rogers Grill Co. LLC only.
- Properly dispose of all packaging material.
- Always remove interior cooking drum from the charcoal container with the loose wire handle before you remove the food from the interior drum.

**USE CAUTION AND COMMON SENSE WHEN USING YOUR RTC.**

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

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

**NOTE: UNIT WILL DISCOLOR DUE TO THE EXTREME HEAT FROM THE DIRECT BURNING  
OF THE CHARCOAL - THIS WILL NOT CAUSE THE UNIT TO RUST OR FAIL.**

# OPERATING INSTRUCTIONS

**⚠ PLACE THE RTC 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 RTC AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE RTC IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

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

## PROCESS TO USE COOKER

- First set the charcoal pan (A) in a safe, level place (fig. 1). Line bottom of charcoal pan with heavy duty aluminum foil, being sure not to block air holes. Then set the interior charcoal ring (B) in the pan (fig. 2). Next you pour in the charcoal between the ring and the outer wall of the pan, about 8-10 lbs. of standard charcoal or 2-3 lbs. of lump charcoal should fill the pan (fig. 3). Apply lighter fluid to charcoal (fig. 4). Then light the charcoal (fig. 5) and let burn until the charcoal is burning firmly on its own.

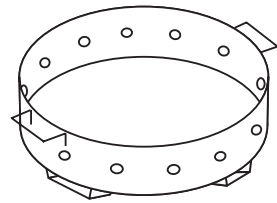


Figure 1

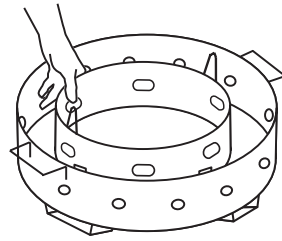


Figure 2

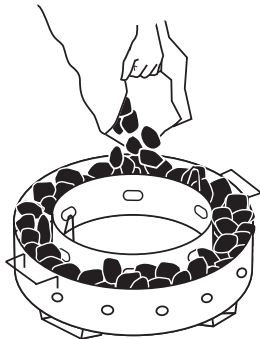


Figure 3

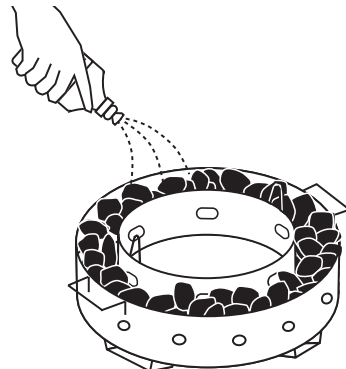


Figure 4



Figure 5

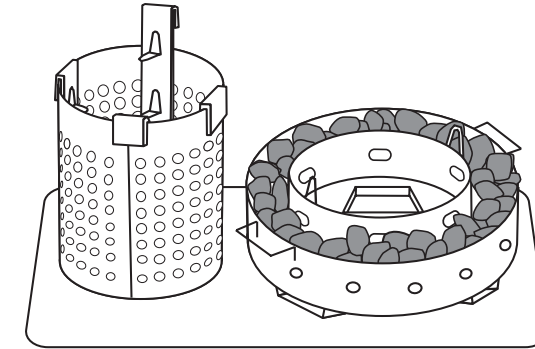


Figure 6

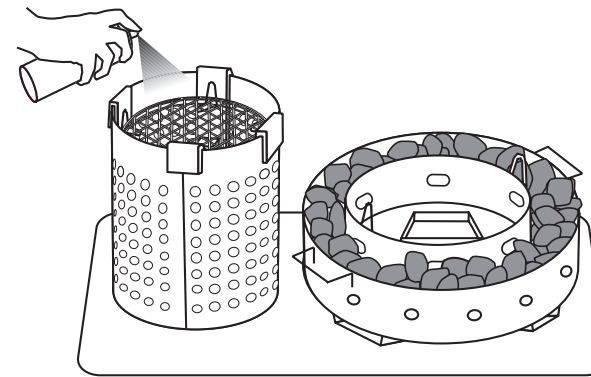


Figure 7

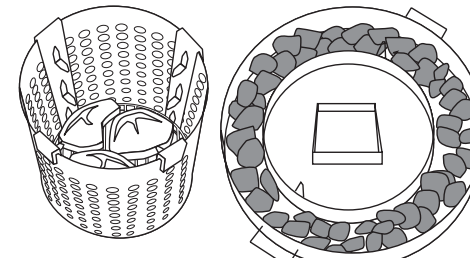


Figure 8

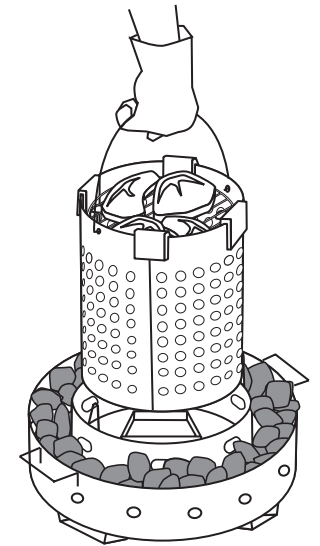


Figure 9

- While the charcoal is heating up, it is time to prepare the tower. Set interior cooking drum (C) on foil away from the charcoal base. Position the four (4) grill spacer strips (D) evenly around the drum (fig. 6). Insert number of grills (E) needed and apply a non-stick cooking spray to grills and drum (fig. 7). Remove the grills and reposition first grill at the bottom. Fill with type of meat to be cooked (fig. 8). Repeat as needed for grills 2 and 3. Now to set up the tower. Set one disposable foil drip pan (J) in the center of the charcoal sleeve. Insert interior cooking drum handle (I) into drum. Position drum between charcoal sleeve and disposable drip pan (fig. 9).