



The revolutionary barbecue-grill!



Owner's Manual
Get the most out of your grill!

COOK-AIR One (1) Year Limited Warranty U.S., Canada

WARRANTY COVERAGE

COOK-AIR warranty obligations are limited to the terms set forth below: Cata Marketing Inc. ("Cata") warrants this product against defects in materials and workmanship for a period of ONE (1) YEAR from the date of original retail purchase. This guarantee is valid only for the original purchaser of the COOK-AIR and only if the COOK-AIR is used for domestic purposes (non commercial). This guarantee is not valid in the following cases: inappropriate use, modifications made to the barbecue-grill, breakage during transport or if used for purposes others than those specified in the Owner's manual. If a defect exists, at its option Cata will (1) repair the product at no charge, using new parts, (2) exchange the product with a product that is new or (3) refund the purchase price of the product. A replacement product/part assumes the remaining warranty of the original product or ninety (90) days from the date of replacement or repair, whichever provides longer coverage for you. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes Cata's property. When a refund is given, your product becomes Cata's property.

OBTAINING WARRANTY SERVICE

If you purchased the product in the U.S. and Canada, send the product carefully packaged, freight and insurance prepaid to any COOK-AIR Authorized Service Provider located in U.S. and Canada. To locate a COOK-AIR Authorized Service Provider refer to our web site at www.catamarketing.com or call our customer service. When you contact the COOK-AIR Authorized Service Provider, you will be asked to furnish your name, address, telephone number, and proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate COOK-AIR serial number(s).

EXCLUSIONS AND LIMITATIONS

This Limited Warranty applies only to COOK-AIR products manufactured by or for Cata that can be identified by the "COOK-AIR" trademark, trade name, or logo affixed to them. The Limited Warranty does not apply to any non-COOK-AIR products. COOK-AIR and its Authorized Service Providers are not liable for any damage to or loss of any non-COOK-AIR product or part not covered by this warranty. This warranty does not apply: (a) to damage caused by accident, abuse, misuse, misapplication, or non-COOK-AIR products; (b) to damage caused by commercial use of this product; (c) to a product or a part that has been modified without the written permission of Cata; or (d) if any COOK-AIR serial number has been removed or defaced.

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AVIS

*Do not return
this product to the store.*

*For any inquiry,
please call Customer Service at ::*

1 888 332-CATA (2282)

United States, Canada

(9.00 am - 5.00 pm Eastern time)

**ORIGINAL PROOF OF PURCHASE
REQUIRED FOR WARRANTY SERVICE**

Customer Service INSTRUCTIONS NOTICE

1. Do not attempt to repair or adjust any electrical or mechanical components of this grill. To do so would void your warranty.
2. If you have any inquiries and/or comments regarding this grill or require help using it, please call **1 888 332-CATA (2282)** to speak with a Customer Service Representative.
3. For reference purposes, please staple or attach your original sales receipt to this manual. Also, take the time to write the product information below. They will be useful when speaking with one of our Customer Service Representatives.

Important information

Model number

Date of purchase

Serial number

Name of store



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THE REVOLUTIONARY COOK-AIR BARBECUE GRILL

Owner's Manual

Congratulations! A unique experience awaits you thanks to the state-of-the-art COOK-AIR barbecue grill! Outdoor cooking will never be the same! COOK-AIR is a true little marvel that will never cease to amaze you!



Quick and efficient!

Thanks to a new combustion technology, COOK-AIR quickly reaches a very high cooking temperature! It easily exceeds 1,000° F. Approximately four to five (4-5) minutes after starting the unit, you are ready to cook hamburgers, hot dogs, chops, steaks, sausages, chicken, fish or any food of your choice! Once you are done cooking, COOK-AIR cools off just as quickly simply let the fuel residue burn (+/-15 minutes)!

Simple and precise!

No more charcoal bags or heavy gas tanks!

From now on, all you will need is some solid wood fuel and the COOK-AIR fire starter. It's simple, clean, easy to store and to use! Solid wood fuel is a very safe, available and renewable energy source and therefore contributes to the conservation of our resources.

Heat control is not a very common characteristic with barbecue grills! However, COOK-AIR has a variable speed ventilator that allows you to control the temperature and cooking time required for each food.

Furthermore, cleaning the unit is also very simple; you just have to safely dispose of the small quantity of ashes remaining in the combustion chamber.

Totally revolutionary!

Another great surprise awaits you with COOK-AIR! In addition to giving you exceptional performance, thanks to its intense dry cooking heat, COOK-AIR makes it possible to also smoke your food. This is just one of the many simple techniques you will be able to use with COOK-AIR... Go ahead and experiment!

To smoke food, you simply have to follow the simple steps provided. A few minutes before cooking is completed, turn off the fan (OFF button) and replace the lid tightly. The food will absorb a "barbecue flavor", which is why it is important to use quality fuel. You can also add 1 or 2 pieces of bark-covered wood, which will increase the quantity of smoke. Depending on the kind of wood you use, such as cherry, apple, hickory, maple, each will give a unique aroma to your food.

WARNING: Once you are done cooking, you must restart the fan to allow the wood to burn completely.

The new COOK-AIR barbecue-grill promises culinary experiences full of great moments. However, since it is a highly revolutionary product made and designed with advanced technology, **it is imperative** that you read this user's manual carefully. Once you fully understand the features and how it operates, you can make the most of all it has to offer!

SAFE USE OF THE COOK-AIR BARBECUE GRILL (Warnings)

To get the most out of your COOK-AIR, it is essential to understand how it works and to always follow basic safety standards. Read all the instructions carefully before operating your COOK-AIR barbecue-grill :

1. Keep the COOK-AIR barbecue-grill out of reach of the children. Children should not operate this appliance.
2. Never use any form of liquid fuel or liquid fire starter with your COOK-AIR. Use as fire starter a ball of crumpled paper or the **COOK-AIR paper fire starter**.
3. Never use charcoal or chemically-treated wood as fuel because it produces a lot of creosote and emits toxic gases. Also, never use wood from coniferous trees, such as cedar, fir, spruce or others. For better results, use the COOK-AIR solid wood fuel. You can also use blocks of dry hardwood species as fuel.
4. The combustion chamber should never be filled of wood more than three quarters full.
5. Always use the fan on low speed (level 1) for ignition (30 to 45 sec.) then on high speed (level 5).
6. To avoid fire hazards, always put the cooking grid properly positioned before pressing the high speed control button (level 5).
7. To handle your cooking grid safely, always insert the handle (fig. 1-A) in one of the 4 slots designed for this purpose (fig. 1-B).



Fig. 1-A

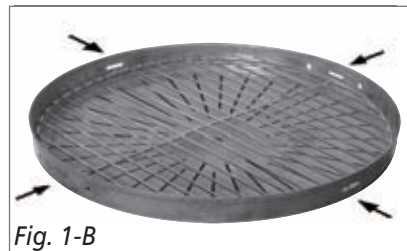
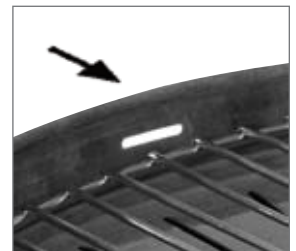


Fig. 1-B



8. To refuel while cooking, tilt and slide the cooking grid using the handle. Always use tongs to add wood. Do not attempt to remove or lift the cooking grid that has food on it.
9. **Always remove excess fat from food and drain marinated meat in order to reduce excessive flare-ups.**
10. The lid on the COOK-AIR should never be tightly closed, except when smoking food. **When smoking food, the control button must be in the OFF position for a maximum of 5 to 7 minutes only**, otherwise the heat could move to the lower section and damage the electrical mechanism. Take note that setting the fan control on minimum speed (level 1) or turning it off would cause the unit to smoke.
11. When you are finished cooking, set the fan on medium (level 2 or 3). Fuel residues will burn safely.

12. After each use of your grill, always make sure the ashes are completely cold before removing them. Put the ashes or remaining wood in a nonflammable container.
13. Always remove the batteries before transporting the unit or storing it for a long period of time.
14. **Never use your COOK-AIR indoors or in enclosed areas, such as a tent or a garage.**
15. This appliance should never be left unattended while in use.
16. To avoid burns, never touch the cooking grid or exterior of your COOK-AIR while in use. Always use the wood handles or the handle ring.
17. To avoid burns, always install the warming rack before grill ignition. Always allow the grill is completely cold before manipulate or remove the warming rack.
18. Because of the intense heat produced by COOK-AIR, never put your face, hands or

clothing directly above the grill while the unit is in use. This could result in serious burns.

19. Never move the appliance while in use or hot.
20. Always allow the appliance to cool before moving or storing.
21. Always make sure that the vinyl cover is properly placed and that the cord is securely (fig. 2-A) below the handle ring (fig. 2B) before transporting the unit (fig. 2-C).



Fig. 2-A

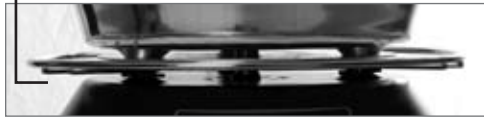


Fig. 2-B

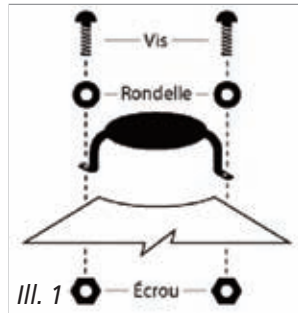


Fig. 2-C

ALWAYS BE EXTREMELY CAREFUL WHEN USING AN APPLIANCE THAT PRODUCES SEVERE HEAT

COOK-AIR INSTALLATION AND ASSEMBLY

The COOK-AIR barbecue grill is fully assembled. Using a screw driver and a pair of pliers, firmly install the handle on the lid (ill. 1). Simply follow the instructions below and it will be ready to use.



List of accessories

AC adaptor (ill. 2)

Cigarette lighter adapter (ill. 3)

Burner brush (ill. 4)

Warming rack (ill. 5)

Vinyl cover (ill. 6)

Tongs (ill. 7)

Cooking grid handle (ill. 8)



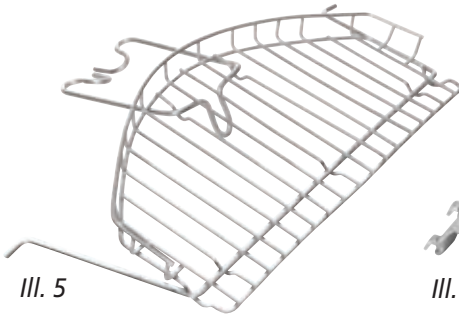
III. 2



III. 3



III. 4



III. 5



III. 7



III. 8



III. 6

GRILL POWER SUPPLY

There are three ways to supply your COOK-AIR with the 12 volts DC energy source it requires:

1. "D" alkaline batteries
2. AC COOK-AIR adapter
3. Automobile cigarette lighter adapter

Batteries

COOK-AIR uses eight (8) "D" alkaline batteries. To install the batteries in your barbecue grill:

1. Remove the cover and cooking grid and turn the unit upside down on a flat, level surface.
2. Remove the cover from the battery compartment.
3. Insert the batteries, carefully placing them according to the polarity indicated.
4. Check that the batteries are correctly installed by pressing the control button (ON); the fan motor should start.
5. Replace the cover on the battery compartment.

Once the batteries are installed, COOK-AIR becomes totally portable. The batteries last up to 20 hours on high speed and even more on low. For your cooking to be a success, it is important to sear the meat. COOK-AIR is amazing when it comes to doing this rapidly.

COOK-AIR AC adapter

The AC adapter, supplied with your COOK-AIR, extends battery life and allows to use the barbecue grill anywhere you have access to electrical power supply. For safe use, always follow the following recommendations. To install:

1. Plug the adapter cord into the intended socket (fig. 4-A and 4-B) then plug the other end into an approved electrical source. The barbecue-grill can now operate normally.



Fig. 4-A



Fig. 4-B

2. Be careful when unplugging the COOK-AIR AC adapter. Never pull on the cord; you could damage the cord or the grill's socket.

Cigarette lighter adapter

The COOK-AIR 12-volt cigarette lighter adapter is very versatile. It allows for maximum use. Plug it in your car, motor home, trailer, boat or into any other 12-volt energy source. Using this adapter will allow you to enjoy your COOK-AIR everywhere without using your batteries.

Warming Rack

Your COOK-AIR barbecue grill is equipped with an easy to install warming rack (fig. 5-A). It will be very useful to warm up hot dog or hamburger buns. If you wish to install or remove it, it takes just a few seconds.

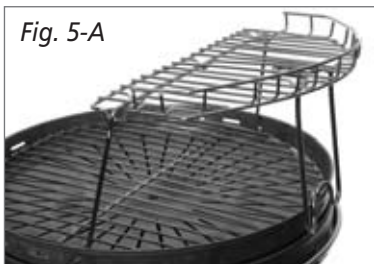


Fig. 5-A

To close the lid with the warming rack inside, remove the rear clamps from their anchored position on the side of the cooking grid and pivot them inward (fig. 5-B). Lower the entire rack flat and insert the 2 side clamps into the side of the cooking grid (fig. 5-C).



Fig. 5-B



Fig. 5-C

Please take note that you will not be able to tightly close the grill lid for smoking food when the warming rack is installed.

Control panel

The control panel of your COOK-AIR barbecue grill was designed for easy use (fig. 6). Here is how it works:



Fig. 6

- **ON** (ON) button: starts the fan.
- **OFF** (OFF) button: stops the fan.
- ▼ The arrows: set the power level of the fan to the desired level. The lowest level is (1) and the highest is (5). The stronger the fan level, the hotter the cooking surface.
- ▲

STARTING YOUR COOK-AIR

Follow these instructions when starting your barbecue grill. Place the appliance on a flat, level surface at a convenient cooking height.



Fig. 7



1. Remove the cover and insert the handle in one of the four slots on the cooking grid (fig. 7), then remove the cooking grid to be able to access the combustion chamber.



Fig. 8

2. Place a ½ strip of previously folded COOK-AIR fire starter paper (fig. 8) at the bottom of the combustion chamber. A ball of crumpled news paper may be used if you do not have any COOK-AIR fire starter paper.



Fig. 9

Never, under any circumstances, use lighter fluid, kerosene or any other flammable liquid on COOK-AIR fire starter paper or wood fuel.

3. Ignite the COOK-AIR fire starter using a long handled barbecue lighter or fireplace match (fig. 9).



Fig. 10

4. Once the COOK-AIR fire starter paper is well ignited, using the tongs, carefully put a block of dry hardwood species or a pellet of COOK-AIR solid fuel on it in the bottom of the combustion chamber. Using the control button, set the fan on low (level 1).

Never, under any circumstances, use charcoal with your COOK-AIR grill

5. Put the cooking grid back into place.

6. Wait 30 to 45 seconds and then, using the control button, set the fan on high (level 5).

7. If necessary repeat the first steps to achieve full ignition.

About four or five minutes after ignition and depending on the ambient temperature, your COOK-AIR should have reached its cooking temperature. Select the heat output required for the food you are cooking by varying the fan speed using the control button.

CAUTION: Allow a new appliance must to operate for 20 minutes before using it for cooking to burn off any residue on the metal.

Wood fuel

COOK-AIR uses an advanced design and patented technology combustion chamber to reach very high thermal and combustion efficiencies.

Use only dry hardwood species as fuel. Green or wet wood can produce smoke and reduce heat levels. Some softwood can spark excessively.

COOK-AIR was designed to reach the highest combustion efficiency and works best when using COOK-AIR solid wood fuel. It is therefore to your advantage to choose this source of fuel. All you need is a lighter!

However, if you must prepare your own fuel, choose a very dry hardwood species, such as maple, ash, hickory, apple, cherry or oak. Each variety of hardwood will give food a unique flavour. Hardwood chunks should measure no more than 5 cm (2") by 5 cm (2") and cannot be more than 7.5 cm (3") thick. Branches up to 5 cm (2") in diameter can also be used if they are cut in lengths no longer than 7.5 cm (3").

For greater combustion efficiency, the wood fuel should be piled in the upper position (similar to a campfire) in the combustion chamber, which should never be more than three quarters full.

Cooking

COOK-AIR is capable of reaching very high temperatures in record time. You must become familiar with the fan control to master the intensity of the cooking heat.

CAUTION: Always remove excess fat from food and drain marinated meat in order to reduce excessive flare-ups.

Contrary to other types of barbecue grills on the market, which cannot reach the high temperatures required to sear meat

(1,000F and +), COOK-AIR allows you to sear your meat and seal in its natural juices. For meat 1 to 1.25" thick (2.5 - 3 cm), you just have to sear it on high for 1 1/2 minute on each side. For meat 3/4 inch thick (2 cm), one minute on each side will suffice.

Once the meat is seared, given the very high temperature reached by the COOK-AIR, it is advisable to frequently turn the meat (every 60 seconds) until the desired cooking is reached.

A new cooking experience awaits you if, just before your food is cooked, you turn the control to OFF and place the lid on the grill (5-7 minutes maximum). When fully ignited, the wood fuel produces a smoked wood aroma that is absorbed by the food. Every variety of wood fuel has its own characteristics and, consequently, produces a unique flavor and unrivalled taste.

To add wood fuel

If you must add wood fuel while cooking, turn the fan control button to minimum speed (level 1).

Always use the supplied handle to slide the cooking grid. **NEVER PUT THE HOT COOKING GRID DOWN ON ANOTHER SURFACE, IT COULD DAMAGE IT.**

Add wood to the combustion chamber using the tongs provided. Slide back the cooking grid to its place and reset the fan to the required speed to resume cooking.

The lid must be used only to smoke food that is almost fully cooked and only for a maximum period of 5 to 7 minutes. The fan must be completely stopped during this process.



COOK-AIR HINTS AND TIPS

Maintenance

As previously mentioned, the COOK-AIR is a high tech appliance. Minimum and regular maintenance is enough to ensure years of outdoor cooking enjoyment. To clean the combustion chamber, first wait until the unit is cold, then:

1. First, set the fan on low (level1). Once the cooking grid is removed, loosen ash residues in the combustion chamber using the supplied brush in a circular motion.
2. Remove the ashes safely and make sure that there is no residue left in the chamber. Make sure that the burner holes inside the combustion chamber are clear of debris. If needed, clean the holes with an ordinary paperclip.

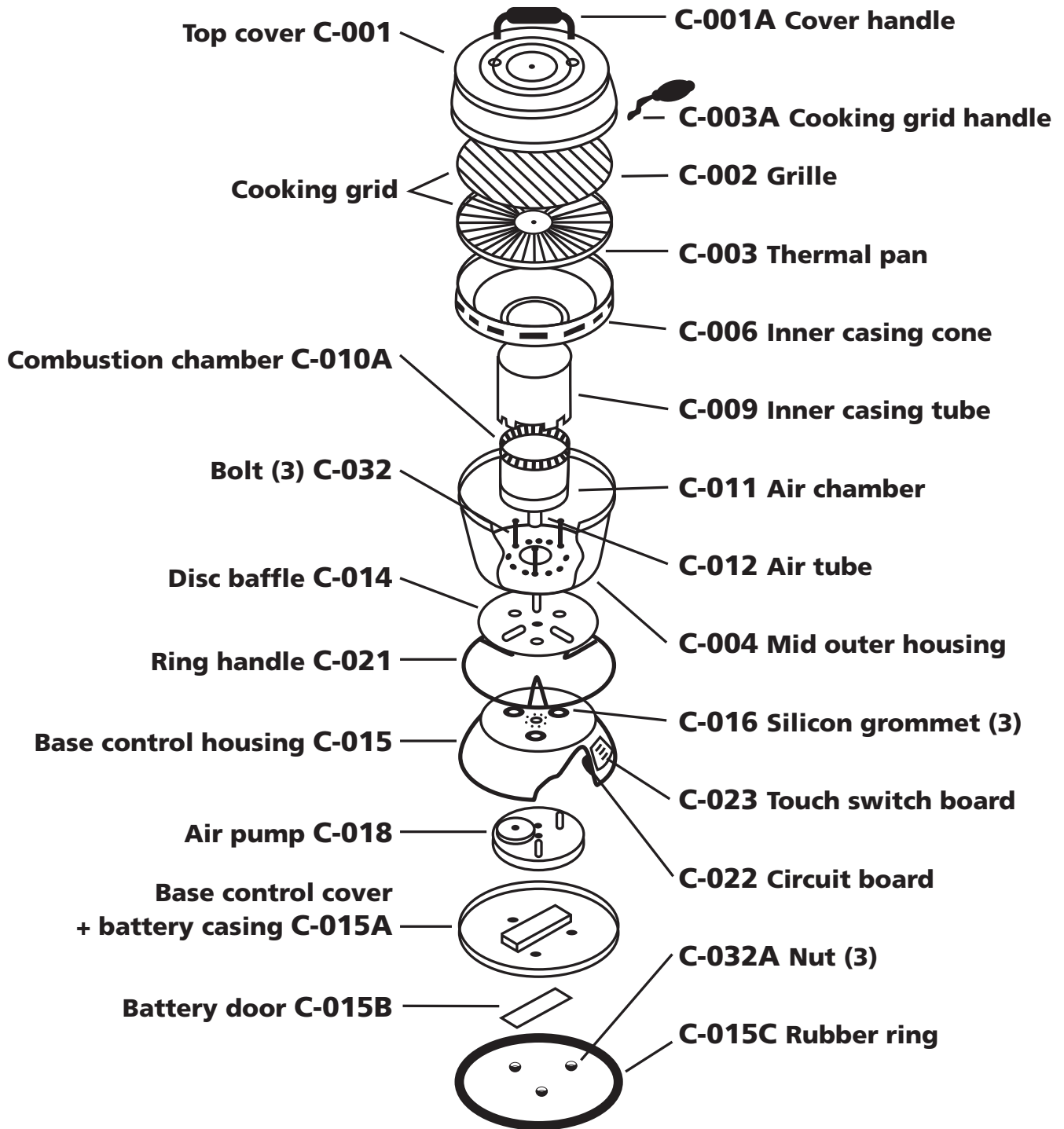
3. Unit care:

- Protect your barbecue from bad weather
- Carefully dry your barbecue when wet
- Use the vinyl cover when transporting your COOK-AIR and to protect it in storage
- Store in a cool, dry location

Storage

Before storing your COOK-AIR, clean the combustion chamber as indicated above. Clean the cooking grid with regular household cleaner and wipe all stainless steel surfaces with a damp cloth. Make sure that the unit is in the OFF position to avoid draining the batteries. For seasonal storing or when transporting, remove the batteries from the appliance.

COOK-AIR PARTS LIST



NC BASED & FAMILY OWNED SINCE 1930



www.gbenergy.com

Advance	336.998.9748
Boone	828.262.3637
Elkin	336.835.3607
Millers Creek	336.973.2411
Mills River	828.891.7371
Pilot Mountain	336.368.3678
Sparta	336.372.4443
Statesville	704.873.4747
Weaverville	828.645.1007

fireplaces . heaters . grills . outdoor living
tankless hot water . boilers . awnings



Try it with your favorite dishes and... bon appétit!

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