



600 12th Street  
Columbus, Georgia 31901  
800.328.8379

[goldenscastironcooker.com](http://goldenscastironcooker.com)  
Made in the USA



For 4,000 years, mankind used clay vessels to cook food. But that is all in the past. Goldens' Foundry Cast Iron Cooker has left clay in the dust. Welcome to the future. Welcome to American-Made. Welcome to rust-re-sistant, all-weather durability. Welcome to the two-minute sear and the overnight low-and-slow. Welcome to the last grill you'll ever own. Clay has had its day...

## Welcome to the Iron Age.

You've made the right decision in purchasing your Goldens' Cast Iron Cooker!

We want to help you get started the right way.

So first things first, let's go over a few basic safety points.

- The Goldens' Cast Iron Cooker uses fire. **Fire is hot.**
- After you've built a fire in your Goldens' Cast Iron Cooker, **the cooker will also be hot.** This is good for grilling and smoking awesome foods. This is bad for touching with your uncovered hands or other body parts. So be careful when using any hot cooking device!
- The Goldens' Cast Iron Cooker is made to be mounted. That means that the base of the cooker has to be securely bolted to a Goldens' approved cart, stand or custom installation. Without being securely bolted, the cooker can roll over backwards. That's not a trick you want to see. So make sure it is properly mounted!
- Any time you are moving the Goldens' Cast Iron Cooker, please exercise caution. The cooker is built to last for generations. It is a substantial and heavy product. Personal injury and damage to property can occur if it is dropped or rolled over.
- Make sure the coals are cold (i.e. not hot!) before you try to move the Goldens' Cast Iron Cooker.
- Be very careful anytime you are lighting charcoal or using any type of firestarters. Remember our first point. Fire is hot. Be careful anytime you are handling hot cooking surfaces. Hot things are also hot. We want to be very clear about this.
- Be careful when closing the Goldens' Cast Iron Cooker. It is intended to close firmly on itself. Do not let it close firmly on you or others.
- The Goldens' Cast Iron Cooker should not be mounted on or near any combustible surface. While in use, the external surfaces of the cooker will become hot and could potentially cause combustion of combustible material in direct proximity to it.
- While the stoutness and heft of the Goldens' Cast Iron Cooker are one of its many desirable features, it is not to be used as a support or hand rail.
- Please do not let children play near a hot Goldens' Cast Iron Cooker. Do not let children play near any hot cooking device or grill. PLEASE take good care of your children.

### KEEP IT LEVEL

When using your Goldens' Cast Iron Cooker, you should keep it in a stable, flat location. Ensure that the Cooker is not in a position where it could either begin to roll or become unbalanced.

### KEEP IT SAFE

When using your Goldens' Cast Iron Cooker, you should ensure that it is in a safe location. In addition to being on a flat surface, make certain that there are no combustible materials in close proximity to the Cooker.

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### KEEP IT MOUNTED

As discussed above the Cooker should only be opened and/or used when it is securely bolted to an approved mounting device. To avoid tip overs, your Goldens' Cast Iron Cooker must always be properly mounted when in use. When moving your Goldens' Cast Iron Cooker, make sure that it is securely mounted to the Goldens' Cart. Properly mounted you can relocate the Cooker as needed without worrying that moving it across rough terrain will damage the Cooker.

### OPEN SLOWLY

When using your Goldens' Cast Iron Cooker, it is very important that you open the Cooker lid slowly. We also recommend that you vent the Cooker before opening the lid all the way. When you are operating the Cooker, you have the Cooker closed most of the time. As a result, the atmosphere inside the Cooker becomes very hot and very hungry for oxygen. Opening the Cooker top too quickly can lead to a backdraft situation. Oxygen from the air outside of the Cooker rushes in if the top is opened too quickly. This can cause a potentially dangerous flare up from the Cooker. So control your curiosity, and slowly open the grill a couple of inches to allow the Cooker to vent before opening the lid all the way.

### OPEN SELDOM

The magic of this cooker lies in the close control of the cooking environment. You do this by adjusting the upper and lower vents to allow the ideal air flow for your desired temperature setting. Frequently opening the Cooker is counter to the control you want.

### ASH REMOVAL

Please wait until your ashes are cool before you remove them from the Cooker bottom. This is particularly true if you want to vacuum the ashes out of your Cooker.

### CLOSE THE LID & VENTS AFTER USE

You should close the vents and the lid completely after your use. This will allow you to maximize the use of your lump charcoal, and it will keep the elements out of the Cooker. Closing the lid and the vents will extinguish the fire in the charcoal. NEVER douse the fire with water. Note that while the Cooker is still very hot, reopening the lid or vents can reignite the fire.

## Features



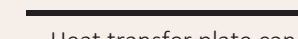
Blacken, sear or smoke. Adjustable top vent and bottom air intake give you precise temperature control.



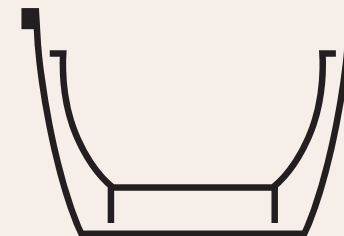
Cast iron dome features mahogany handle, spring assist opening & near air-tight gasket.



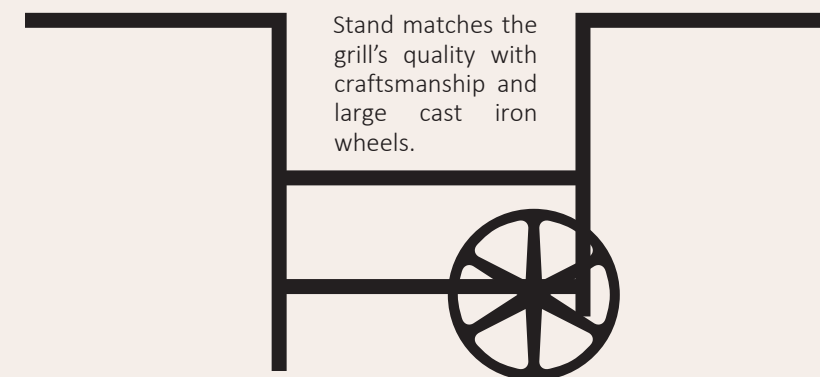
Variable height cast iron grates heat up quicker and retain heat better. Adjust as needed for indirect cooking.



Heat transfer plate can also be used as a flat, direct cook surface.



Shell and fire box each cast as a single piece of iron. Interior wall cavity reduces heat loss. Durable, weather-resistant powdercoat finish.

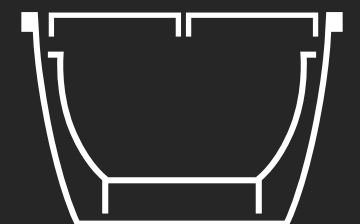


Stand matches the grill's quality with craftsmanship and large cast iron wheels.

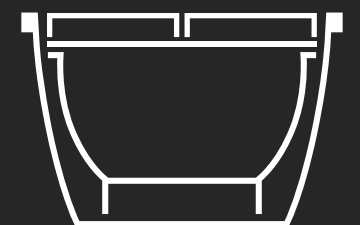
## Configurations



**High Temperature Searing Configuration**  
(Steaks, Veggies, Chicken Breast)



**Standard Medium Temp Grilling Configuration**  
(Chicken, Burgers, Chops, You Name It!)



**Slow Smoking Configuration**  
(Ribs, Boston Butt, Chicken, Wings & Ham)



**Heat Transfer Plate Configuration**  
(Pizza, Bacon & Eggs, Fish, Veggies, Any and Everything!)

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