



How to Use the Lodge Sportsman Pro Cast Iron Grill (LSPROGINT)

Sportsman's Pro Cast Iron Grill™ - just like all of our cast iron cookware, we've seasoned the Sportsman's Pro Cast Iron Grill™ right in our foundry, making it ready to use and easy to care for. Follow these easy steps to get started grilling:

1. Place the cast iron grill on a non-flammable, heat-proof surface, such as the ground, concrete, a stone slab, an outdoor cooking table, or cinder blocks.
2. Use the two enclosed bolts to attach the grill bowl to the grill base.
3. Slide the ash drawer onto the runners inside the grill base.
4. Wearing cooking gloves to protect your hands, use a chimney starter to light the charcoal. Then pour the lit charcoal into the grill bowl.
5. Rinse off the grate, place it over the grill bowl, and allow the grill to heat up.
6. Use the 2 enclosed Hook & Carry Handles to lift the grate to add coals, maneuver the grill, and slide the ash drawer to open or close.
7. Apply oil to the grill to prevent food from sticking.
8. How to Use the Chimney Starter, Pro Tip: Fill the chimney starter with coals, and place it inside the grill bowl of the Sportsman's Pro. It will contain any ash, protect surfaces, and preheat the grill. Then pour the lit charcoal into the grill bowl once the charcoal has begun to gray over (this should take approximately 10 minutes).
9. How to Adjust the Draft, Pro Tip: When it comes to adjusting the draft, remember that the more oxygen that enters, the hotter the fire will be. Leave the air vents wide open when cooking quick-sear foods like thinner steaks, pork chops, and hearty fish that require high heat above 450°F. For burgers, brats, veggies, and thicker cuts of meat, leave the vents halfway open to achieve a medium-high heat of 375° F to 425° F. Keep the vents mostly closed at temperatures between 300° F and 375° F for toasting bread and lowering the heat on thicker cuts of meat to achieve the desired internal doneness.