



# American Gourmet 300 Series

## Product Guide Model 11301678

**Tools needed for assembly:**  
Phillips Screwdriver  
Flat Head Screwdriver  
Adjustable wrenches



**IMPORTANT:** Fill out the product record information below.

Serial Number _____
Date Purchased _____

Estimated Assembly Time: 1 Hour

### FOR OUTDOOR USE ONLY

#### **CAUTION:**

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

#### **INSTALLER/ASSEMBLER:**

Leave this manual with consumer.

#### **CONSUMER:**

Keep this manual for future reference.

#### **WARNING:**

##### **CARBON MONOXIDE HAZARD**

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.

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If you have questions or need assistance during assembly, please call 1-800-241-7548.  
To insure your satisfaction and for follow-up service, register your appliance online at [www.charbroil.com/register](http://www.charbroil.com/register)

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**This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**

**Follow all warnings and instructions when using the appliance.**

### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



**DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



**WARNING:** Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.



**CAUTION:** Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



**FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.**



- Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.
- Keep children and pets away.
- Do not move this unit during operation.
- Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.



### CALIFORNIA PROPOSITION 65

1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

*Wash your hands after handling this product.*



**All surfaces can be hot during use. Use protection as required to prevent burning.**

**Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.**

**SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.**



**For residential use only. Do not use for commercial cooking.**

## PREPARING TO USE YOUR GRILL

Before cooking with your grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

- Brush all interior surfaces including grills and grates with vegetable cooking oil.
- Build a small fire on the charcoal grate, being sure not to lay coals against the walls.
- Close lid, position butterfly dampers at approximately one quarter turn open. This burn should be sustained for at least two hours. Begin increasing the temperature by opening the butterfly dampers halfway and adding more charcoal. Your grill is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on the interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE GRILL!

***Please see information regarding Uncoated Cast Iron Grates below.***

### **First Time Use:**

Before using a cast iron grate or other cast iron cooking tool, wash it thoroughly with a mild dishwashing liquid to remove the protective wax coating applied for shipping. Rinse with hot water and dry completely with a soft cloth or paper towel. NEVER ALLOW TO DRAIN DRY OR WASH IN A DISHWASHER. Now season the grates to prevent rust and sticking.

### **Seasoning:**

A solid vegetable shortening is recommended for the initial seasoning. Spread a thin coating of solid vegetable shortening over the entire surface, including all corners, with a paper towel. Do not use salted fats such as butter or margarine. Preheat grill for 15 minutes; carefully place grates in the grill. Allow the grill to heat grates for 1 to 1 ½ hours. Allow the fire to burn out on its own, and leave cooking grates in grill until they are cool. Your cast iron cooking grates are now ready to use.

### **To Prevent Rusting:**

Re-season your grates frequently, particularly when new. If rust occurs, it is an indication that the grates have not been seasoned enough or the seasoning has been burned off. Clean with a heavy brush like Char-Broil's Brush Hawg. Reapply vegetable shortening and heat as indicated above to re-season the grates.

### **Maintenance:**

Do not do a burn-off after you grill, but rather leave the cooking residues on the grates to keep a protective coating on the cast iron. Do a burn-off just before you grill. The more you use your cast iron grates, the easier the maintenance will be. Store in a dry place. If you store your grates for an extended period of time, grease very lightly with vegetable shortening, then wipe dry with a paper towel.

## GRILLING

Charcoal is recommended, however, wood or a combination of both may be used as the fuel source for grilling with the fuel source placed and ignited on the ash pan. Do not build too large of a fire. We recommend starting a fire with no more than 1 pound of charcoal (approximately 15 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grate on the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

## GRILL MAINTENANCE

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended. NEVER PAINT THE INTERIOR OF THE UNIT.

**Cooking Surface:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

## COOKING TIPS

### Building Your Fire

- 1.) Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate. We recommend using 1 pound (approximately 15 briquettes) to start your fire, adding more as needed.
- 2.) If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.
- 3.) After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. **Always light the fire with the grill lid open.** Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
- 4.) Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
- 5.) You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).
- 6.) Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

***\*Always use caution when handling hot coals to prevent injury.***

### Know When Your Fire is Ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

THE HEAT OF THE COALS			
	seconds you can hold the palm of your hand 4 inches above the coals	temperature range (F°)	visual cues
 <b>HOT COALS</b>	2	400 to 450	barely covered with gray ash; deep red glow
 <b>MODERATELY HOT TO HOT COALS</b>	3	375 to 450	thin coating of gray ash; deep red glow
 <b>MODERATELY HOT COALS</b>	4	325 to 375	significant coating of gray ash; red glow
 <b>MODERATELY COOL COALS</b>	5	300 to 325	thick coating of gray ash; dull red glow

## Direct and Indirect Grilling

**Direct Grilling** - For most grilling, the ignited coals are spread in a single layer under the food. This is called direct grilling and is appropriate for relatively quick-cooking items such as hamburgers, steaks and most seafood. The single layer of coals emits even, steady heat, whether the grill lid is open or closed, and represents the way most people grill. For more control, pile some of the coals on one side of the grill where they will emit intense heat. You can move the food around on the grill, setting it over the very hot coals when you want to sear it or when a thick piece needs to cook a little more quickly. You can also use the adjustable charcoal grate and dampers to control the temperature in your grill.

**Indirect Grilling** - For items that take longer to cook, you will want to use indirect grilling. This method is for long, slow cooking in a covered grill. For indirect cooking, the coals are piled two or three coals deep on one side of the grill, or divided and piled on two sides. This leaves an empty space next to the coals or between them. Food cooked over indirect heat is often started over direct heat and then moved to the cooler (empty) part of the grill for even, slow cooking. To make the heat as even as possible, construct two piles of coals. It is common to place a metal drip pan in the empty space beside or between the coals, which is filled with water, wine, beer, broth, or a combination. Place the food directly over the drip pan. This injects a little extra moisture into the cooking environment and also catches dripping juices, which makes clean-up a little easier and reduces the possibility of flare-ups. (Remember to keep a spray bottle filled with water on hand to extinguish any flare-ups.) Once you get used to the indirect method, you may prefer to use it for more grilling tasks. Although it may take a little longer, it is an excellent cooking method and a sure way to prevent the food from burning and to promote even cooking.

### Grilling with Wood Chips/Wood Chunks

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

### Our Recommendations:

**Chicken** - Alder, Apple, Hickory, Mesquite, Sassafras, Grapevines

**Beef** - Hickory, Mesquite, Oak, Grapevines

**Pork** - Fruitwoods, Hickory, Oak, Sassafras

**Lamb** - Fruitwoods, Mesquite

**Veal** - Fruitwoods, Grapevines

**Seafood** - Alder, Mesquite, Sassafras, Grapevines

**Vegetables** – Mesquite

USDA Recommended	
Internal Cooking Temperatures	
<b>Ground Meat</b>	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
<b>Fresh Beef, Veal, Lamb</b>	
Medium Rare.....	145°F
Medium.....	160°F
Well Done.....	170°F
<b>Poultry</b>	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
<b>Fresh Pork</b>	
Medium.....	160°F
Well Done.....	170°F

## LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase\*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
All Parts	90 days from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

\*Note: A dated sales receipt WILL be required for warranty service.

**The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrossions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

**This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.**

### ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

### DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

**Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.** Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

**If you wish to obtain performance of any obligation under this limited warranty, you should write to:**

**Consumer Relations  
P. O. Box 1240  
Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

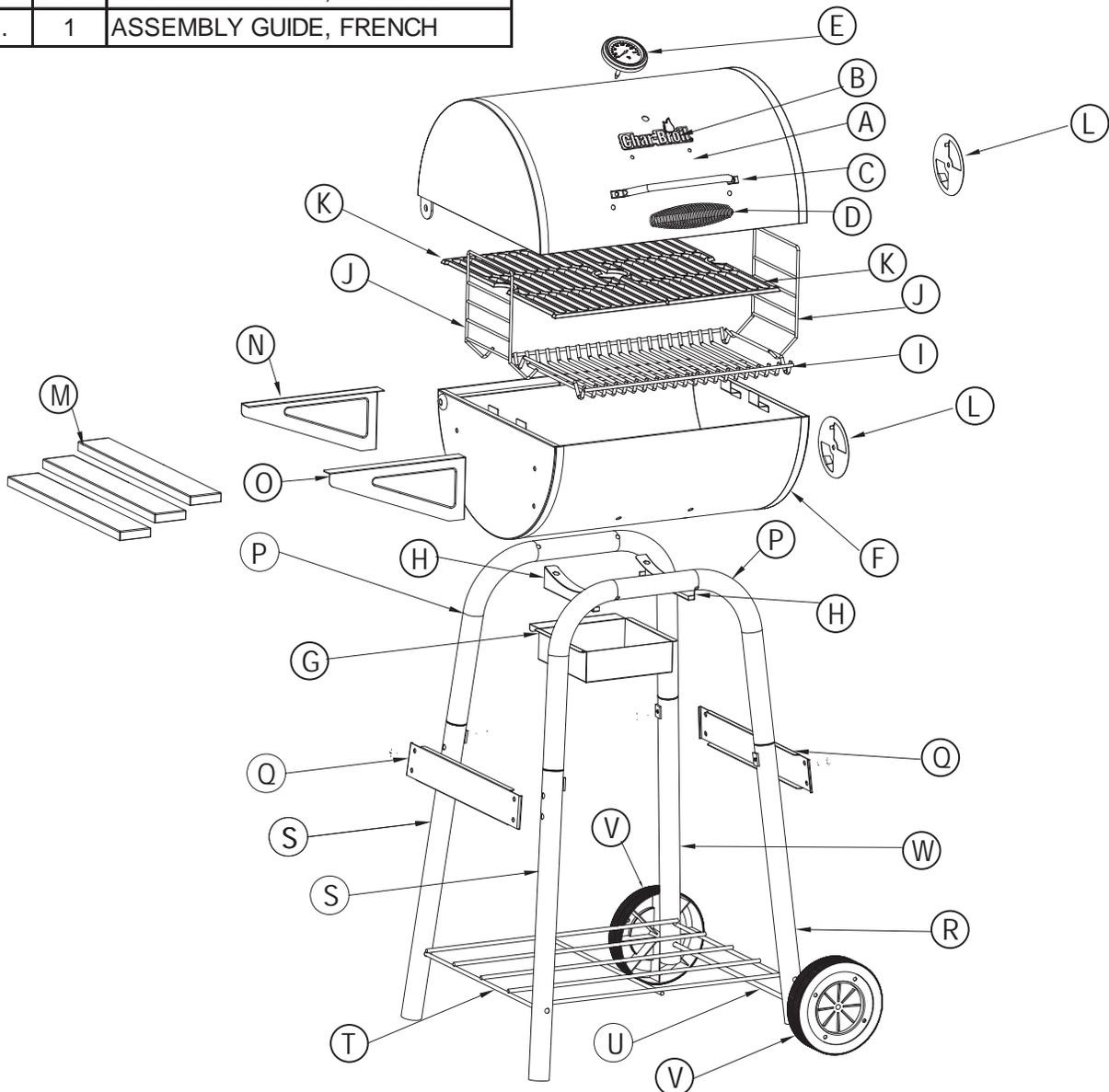
# PARTS LIST

Key	Qty	Description
A	1	GRILL LID
B	1	LOGO PLATE KIT
C	1	LID HANDLE
D	1	LID HANDLE, SPRING
E	1	TEMPERATURE GAUGE
F	1	FIREBOX
G	1	GREASE TRAY
H	2	GREASE TRAY BRACKET
I	1	CHARCOAL GRATE
J	2	CHARCOAL GRATE HANGER
K	2	COOKING GRATE

Key	Qty	Description
L	2	AIR DAMPER
M	3	SIDE SHELF SLAT
N	1	SIDE SHELF BRACKET, REAR
O	1	SIDE SHELF BRACKET, FRONT
P	2	UPPER LEG SUPPORT
Q	2	SIDE BRACE, CART
R	1	RIGHT LEG, FRONT
S	2	LEFT LEG
T	1	BOTTOM SHELF
U	1	AXLE ROD
V	2	WHEEL
W	1	RIGHT LEG, REAR

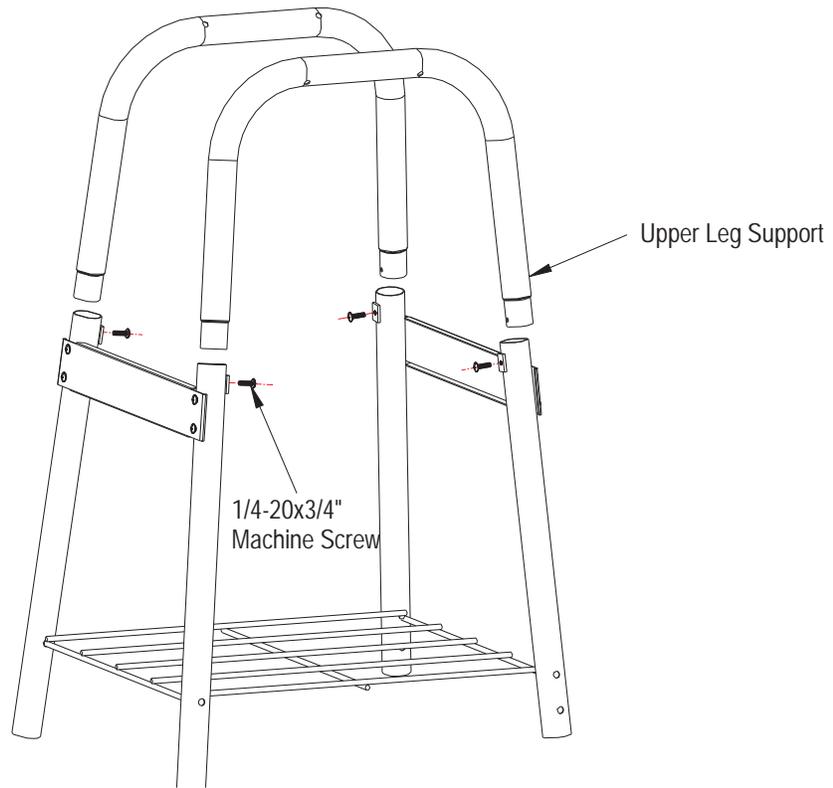
## NOT Pictured

...	1	HARDWARE PACK
...	1	ASSEMBLY GUIDE, ENGLISH
...	1	ASSEMBLY GUIDE, FRENCH

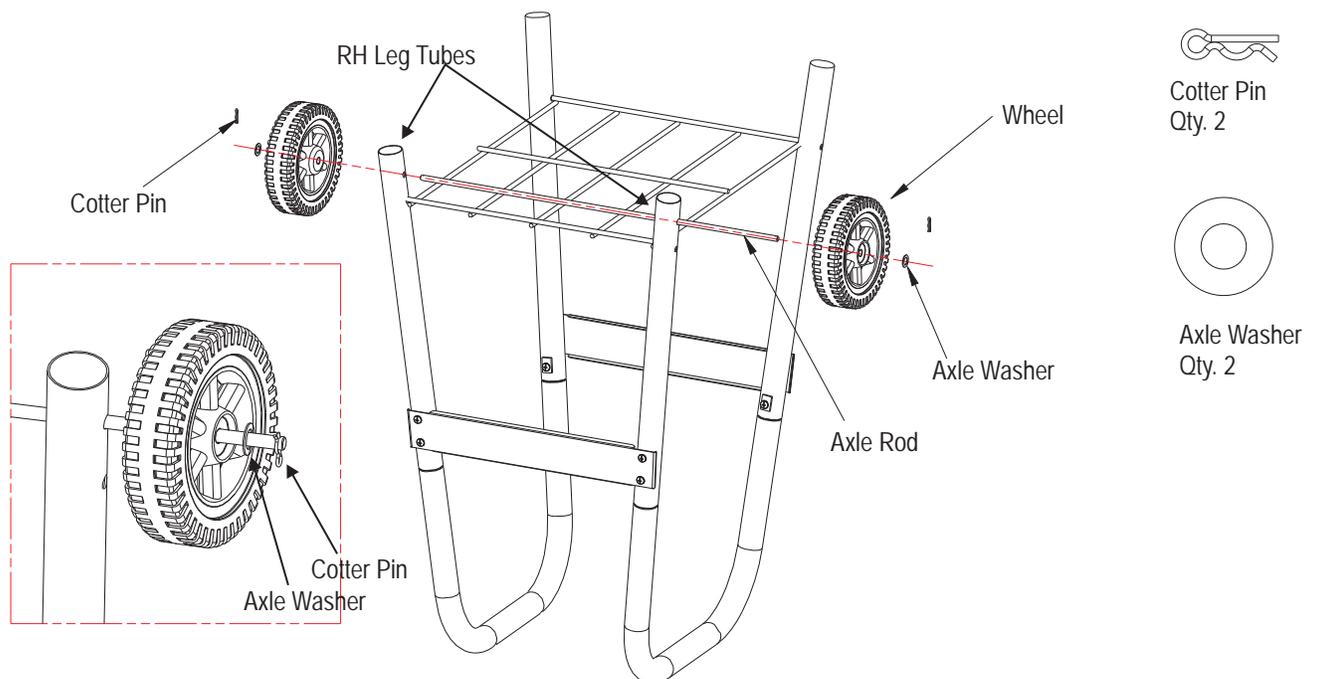




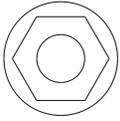
**3** Attach the **Upper Leg Supports** to the cart assembly by slipping the ends of the tubes into the ends of the legs. Secure the **Upper Leg Supports** with 4 each, **1/4-20x3/4" Machine Screws**.



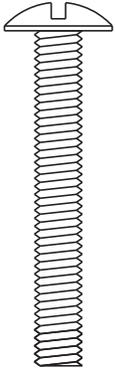
**4** With aid of a helper, turn the Cart Assembly over and allow it to rest on the Upper Leg Supports. Insert a **Cotter Pin** into one end of the **Axle Rod**. Then slip an **Axle Washer** onto the **Axle Rod**, Followed by one of the **Wheels**. Next, insert the **Axle Rod** through both RH leg Tubes. Install the remaining **Wheel**, **Axle Washer** and **Cotter Pin**.



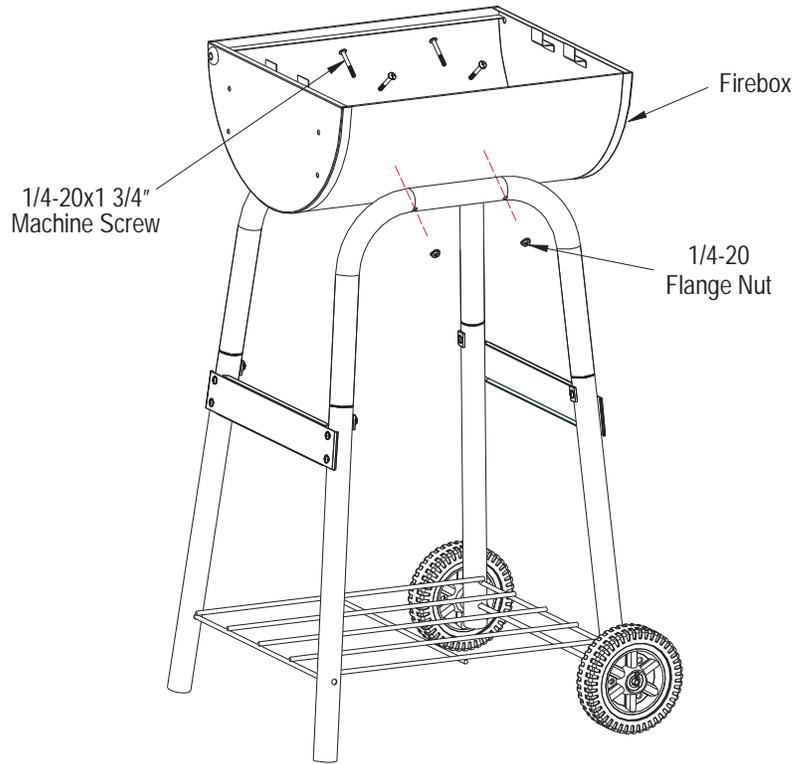
**5** Carefully place the **Firebox** onto the **Upper Leg Supports**. The Air Damper hole should be positioned on your RH side. While a helper holds the **Firebox** in position, secure the **Firebox** to the Upper Leg Supports with 4 each 1/4-20X1 3/4" Machine Screws and 4 each 1/4-20 Flange nuts. Tighten securely.



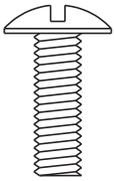
1/4-20  
Flange Nut  
Qty. 4



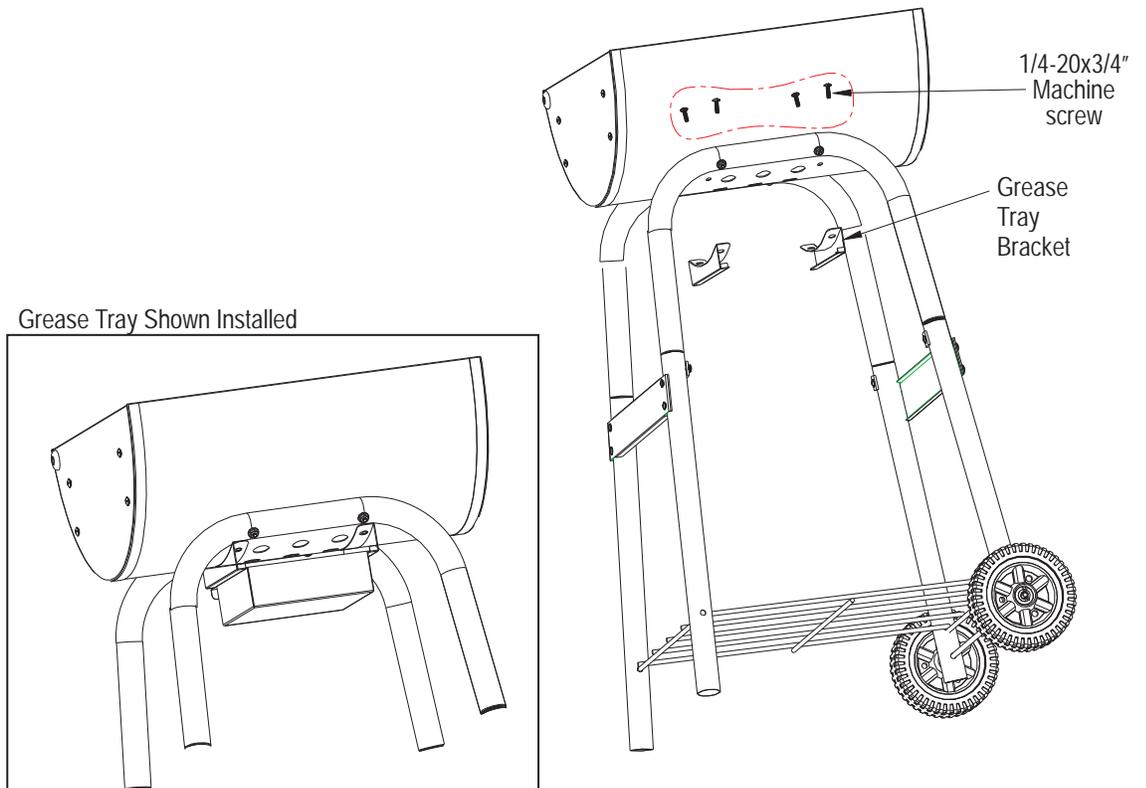
1/4-20x1 3/4"  
Machine Screw,  
Qty. 4



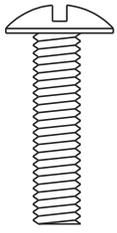
**6** Install the **Grease Tray Brackets** onto the bottom of the firebox using 2 1/4-20x3/4" Machine Screws per bracket. Once the **Grease Tray Brackets** are installed - slide the **Grease Tray** onto the **Grease Tray Brackets**.



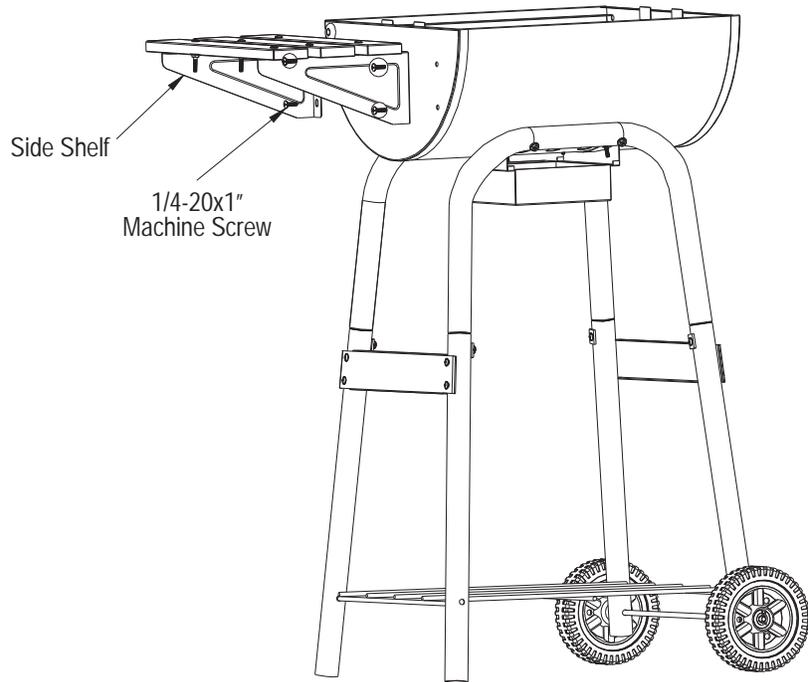
1/4-20x3/4"  
Machine screw  
Qty. 4



**7** Attach the **Side Shelf** using 4 each **1/4-20x1" Machine Screws**. Securely tighten the **Side Shelf** to the Firebox.



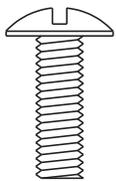
1/4-20x1"  
Machine Screw  
Qty. 4



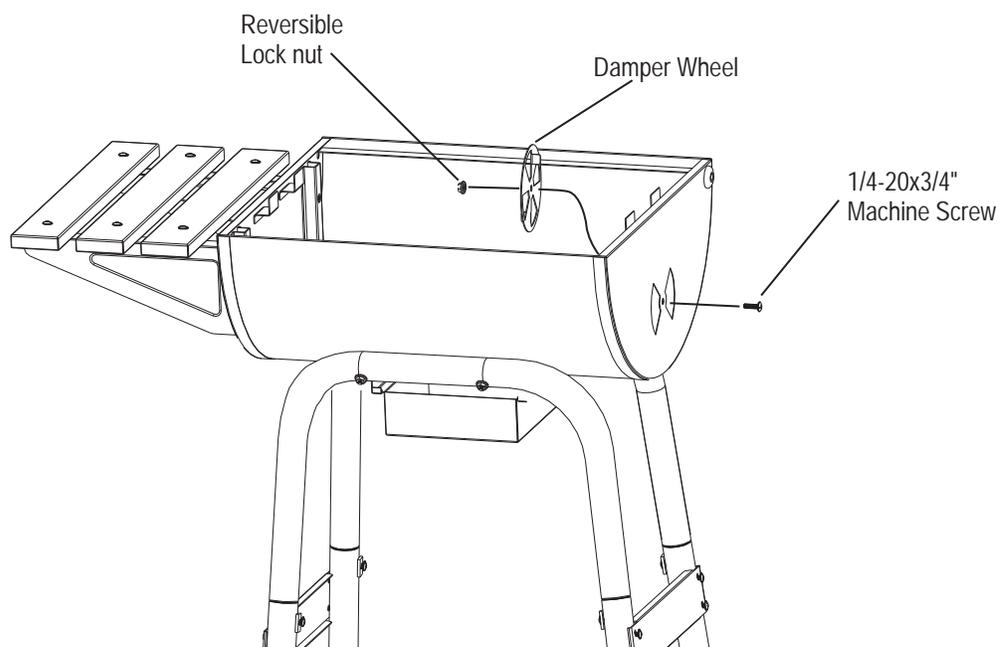
**8** Install the Firebox **Damper Wheel** by inserting 1 each **1/4-20x3/4" Machine Screw** into the screw hole. Place the **Damper Wheel** onto the screw from inside the firebox, making sure the tab sticks out through the damper holes. Install the reversible **Lock Nut** onto the screw. Do not over tighten the nut, The **Damper Wheel** must be able to rotate freely.



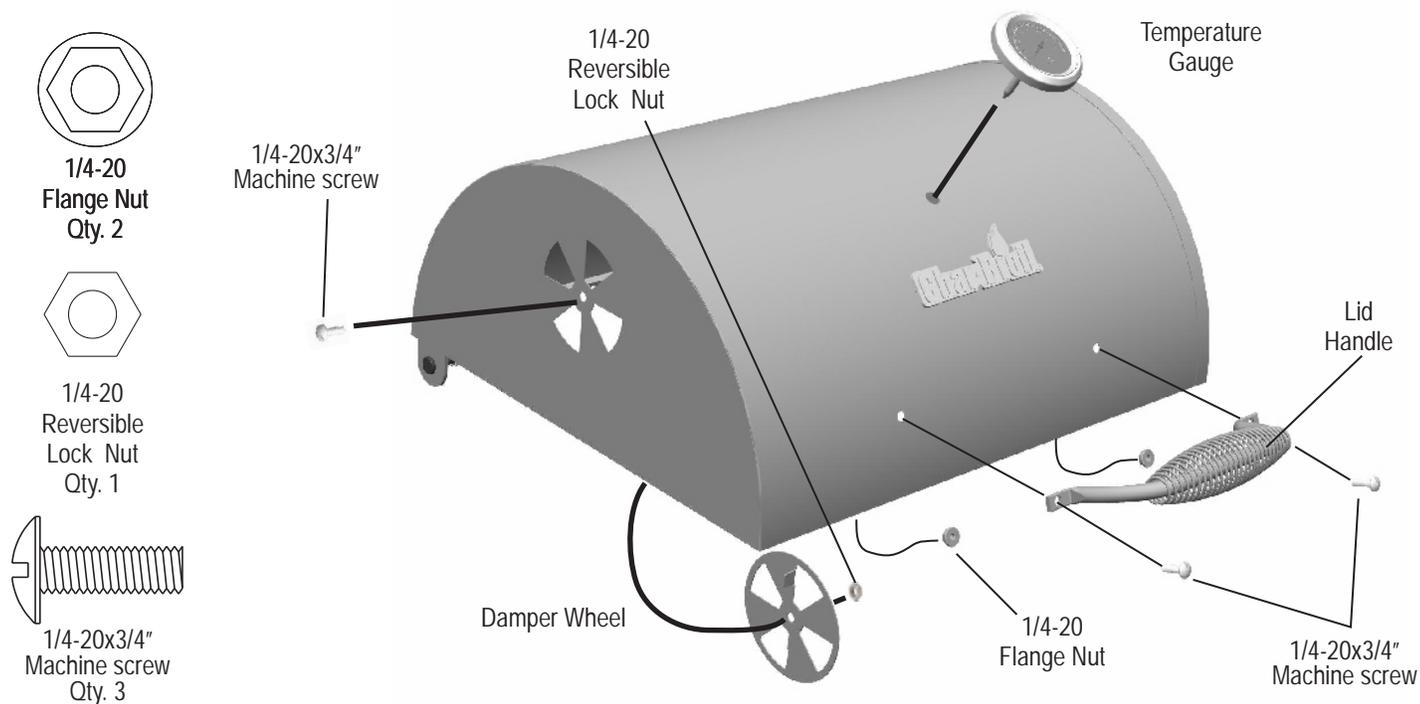
1/4-20  
Reversible  
Lock Nut  
Qty. 1



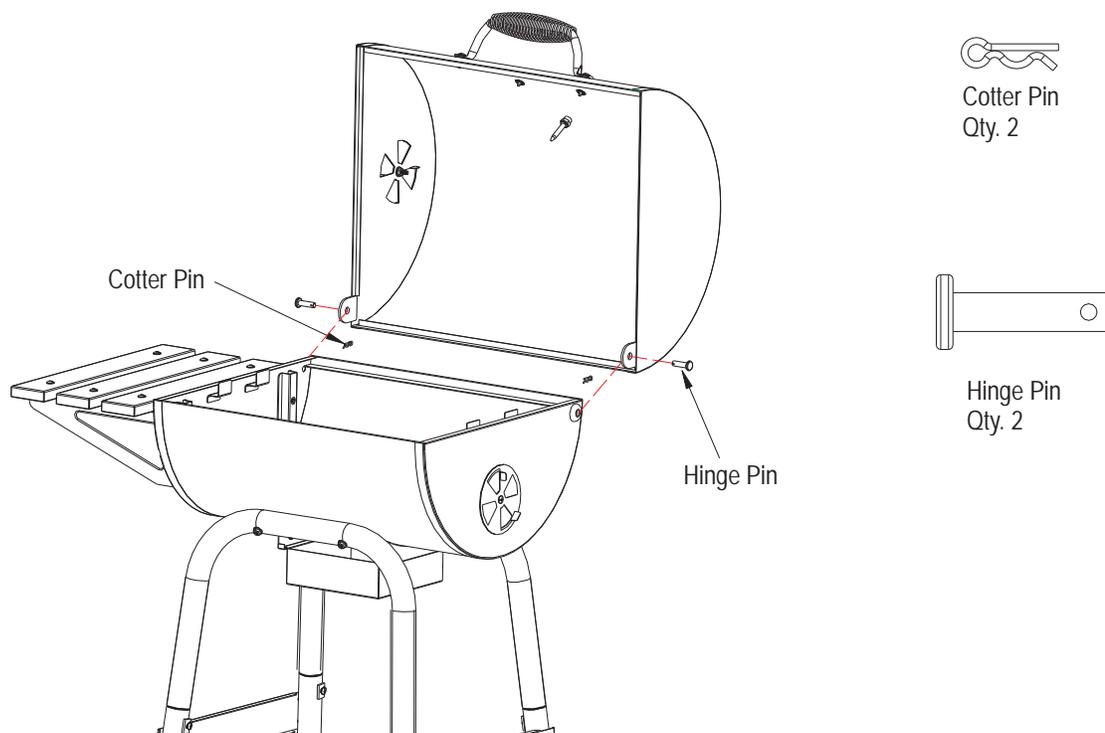
1/4-20x3/4"  
Machine screw  
Qty. 1



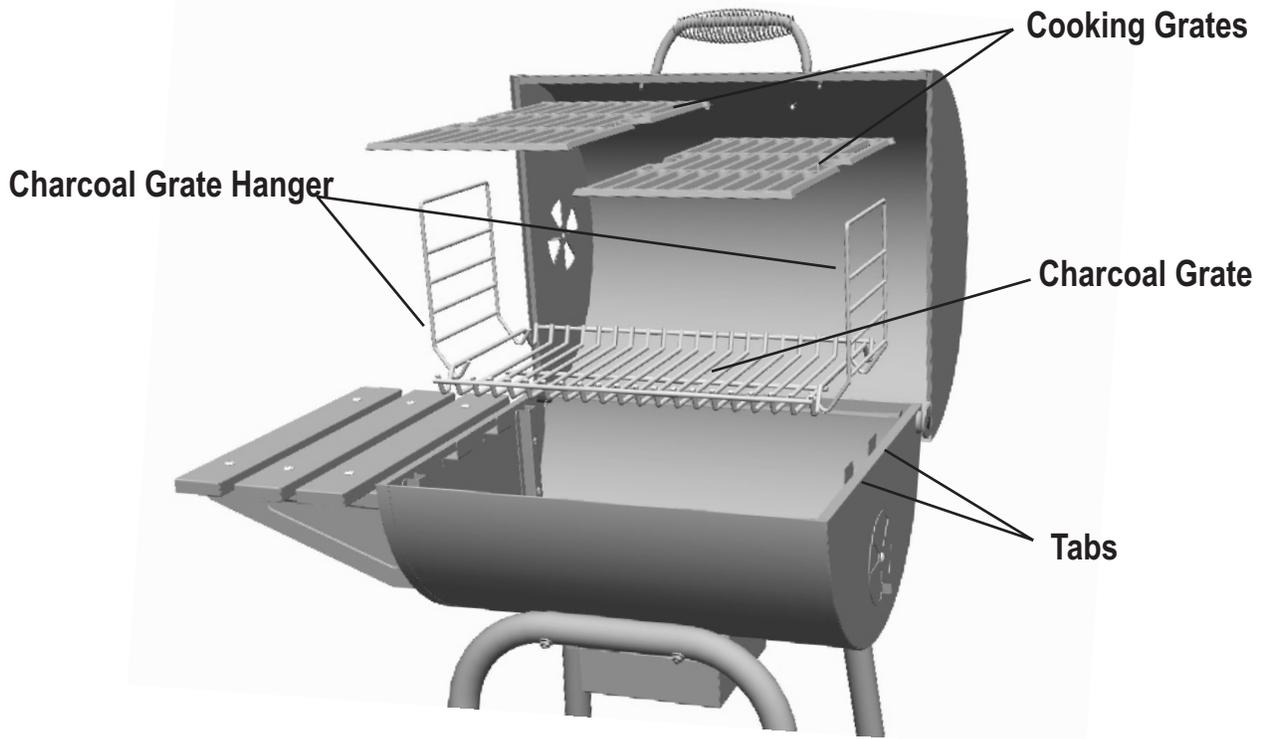
- 9**
- Assemble the Grill Lid **Damper Wheel** in the same manner as the Firebox Damper Wheel. See Step 8 for details.
  - Assemble the **Temperature Gauge** to the **Grill Lid** by removed the wingnut from the **Temperature Gauge**, then insert the shaft of the gauge into the lid and reinstall the wingnut from inside the Grill Lid.
  - Assemble the Lid Handle to the Grill Lid by inserting 2 each **1/4-20x3/4" Machine Screw** through the handle and then through the lid, secure with 2 each **1/4-20 Flange Nuts** from inside the **Grill Lid**.



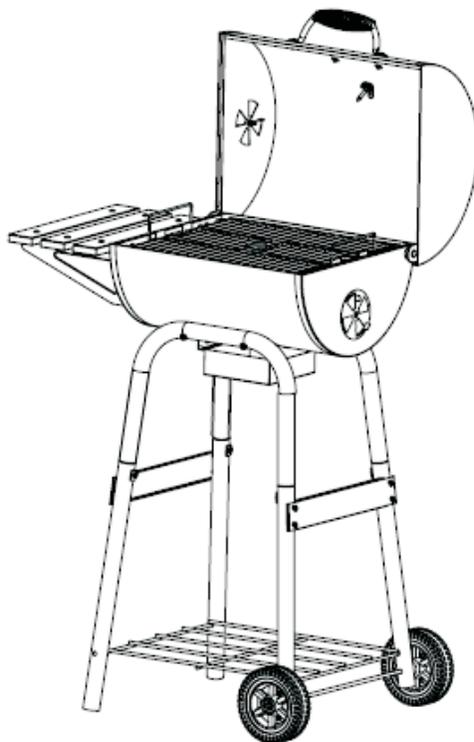
- 10** With the assistance of a helper, position the **Grill Lid** onto the Firebox, aligning the corresponding hinge holes. Insert a **Hinge Pin** through the holes on each side. Secure the **Hinge Pins** with **Cotter Pins**.



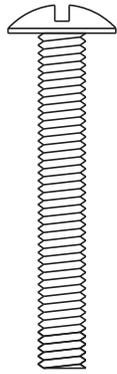
- 11** Insert the **Charcoal Grate** into the firebox as shown below. The **Charcoal Grate Hanger** will rest on the hanger tabs on the firebox. Place the **Cooking Grates** into the Firebox.



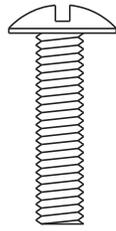
- 12** Your grill is now completely assembled. Please refer to page 3 for instructions on how to prepare and season your grill prior to cooking. **THANK YOU FOR PURCHASING A CHAR-BROIL GRILL!**



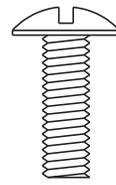
# HARDWARE LIST



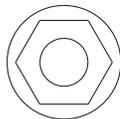
1/4-20x1 3/4"  
Machine Screw,  
Qty. 4



1/4-20x1"  
Machine Screw  
Qty. 4



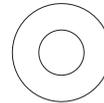
1/4-20x3/4"  
Machine screw  
Qty. 20



1/4-20  
Flange Nut  
Qty. 6



1/4-20  
Reversible  
Lock Nut  
Qty. 2



Axle Washer  
Qty. 2



Cotter Pin  
Qty. 4



Hinge Pin  
Qty. 2

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PLEASE FILL OUT THIS CARD AND ATTACH A COPY OF YOUR SALES RECEIPT. RETURN IT WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. THIS WARRANTY IS NON-TRANSFERABLE.

LLENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DÍAS DE LA COMPRA. SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTÍA. PARA EL SERVICIO DE GARANTÍA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTÍA ES INTRANSFERIBLE.

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ETRE AFFECTÉE SI VOUS NE LE FAITES PAS. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTÉE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.

**1** First Name/Nombre/Prénom \_\_\_\_\_ Initial/Inicial/Initiale \_\_\_\_\_ Last Name/Apellido/Nom de famille \_\_\_\_\_

Address (number and street)/Dirección (número y calle)/Adresse (numéro et rue) \_\_\_\_\_ Apt Number/Nº de apart./Nº d'appt. \_\_\_\_\_

City/Ciudad/Ville \_\_\_\_\_ State/Estado/Province \_\_\_\_\_ Zip Code/Código Zip/Code postal \_\_\_\_\_

**2** E-mail Address/Dirección de correo electrónico/Adresse électronique \_\_\_\_\_

*If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.*

*Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.*

*Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.*

(Example: your name @ your host.com)

(Ejemplo: su nombre@su host.com)

(Exemple : votre nom@votre hôte.com)

**10** Attach copy of your sales receipt here  
Adjunte aquí la copia de su recibo de compra  
Veillez attacher une copie de votre reçu ici.

**3** Phone Number/Número telefónico/Numéro de téléphone \_\_\_\_\_

**6** Date of Purchase/Fecha de compra/Date de l'achat \_\_\_\_\_

**4** **IMPORTANT! ¡IMPORTANTE! IMPORTANT!**  
Write Serial Number and Model Number in spaces below.  
Escriba en los espacios de abajo el número de serie y el número de modelo.  
Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

**7** Store Name/Nombre de la tienda/Nom du magasin \_\_\_\_\_

**8** Purchase Price/Precio de compra/Prix d'achat

\$ \_\_\_\_\_ .00

**5** Your Gender/Sexo/Sexe :

1.  Male/Masculino/Masculin

2.  Female/Femenino/Féminin

**9** Which product are you registering?

¿Qué producto está registrando?

Quel produit enregistrez-vous?

1.  Gas Grill/Parrilla a gas/Gril au gaz  
2.  Electric Grill/Parrilla eléctrica/Gril électrique  
3.  Smoker/Ahumador/Fumoir  
4.  Charcoal Grill/Parrilla a carbón/Barbecue au charbon  
5.  Charcoal Smoker/Ahumador a carbón/Fumoir au charbon  
6.  Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur  
7.  Cooker/Fryer / Cocina/freidora / Cuiseur/Friteuse  
8.  Other/Otro/Autre

**Mail to: / Envíelo a:**

**Warranty Registration Department  
P.O. Box 1240  
Columbus, GA 31902-1240**

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a usted con ofertas que puedan resultarle de interés. Si prefiere no recibir estas ofertas, por favor marque aquí .

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici .

REGTEMP REV02