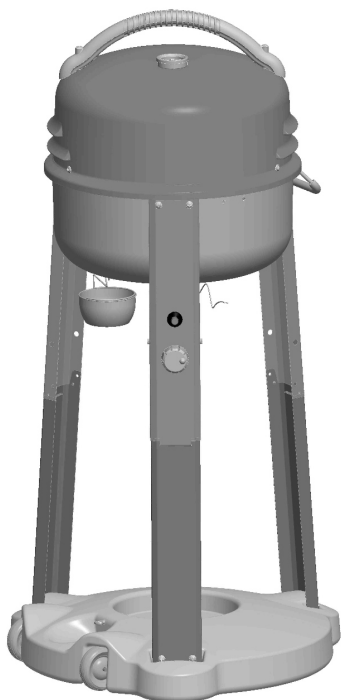




Stainless Steel

06601322
ASSEMBLY/USE & CARE
MANUAL

**FOR OUTDOOR HOUSEHOLD USE ONLY.
DO NOT USE INDOORS OR
FOR COMMERCIAL COOKING.**

INSTALLER/ASSEMBLER: Leave these instructions with consumer.

CONSUMER: Keep this manual for future reference.



WARNING



Read this manual before cooking on grill. Failure to follow all manufacturers' instructions could result in serious personal injury and/or property damage.

Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.



CAUTION



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

Some parts may contain sharp edges — especially as noted in the manual! Wear protective gloves if necessary.

If you have any questions or need assistance during assembly, please call **1-800-241-7548**.

Visit us on the web at: www.charbroil.com

Char-Broil
KEEPERS OF THE FLAME
COLUMBUS, GA

06601322_42804249 (02-01-07)



DANGER



If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



WARNING



1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other 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**

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

**WARNING**

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

**CAUTION**

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

Call Grill Service Center for Help and Parts

- If you need assistance with your product or warranty parts call **1-800-241-7548. Hours of Service Center Operation are 8:00 A.M. To 6:00 P.M. EST Monday - Friday.**
- To order non-warranty replacement parts or accessories please visit us on the web at www.charbroil.com or call 1-800-241-7548 and one of our friendly and knowledgeable agents will be glad to assist you.

Important: Fill out Warranty information below

Warranty Information	
Model Number	_____
Serial Number	_____
<i>See rating label on grill for serial number.</i>	
Date Purchased	_____

**To insure your satisfaction
and for follow-up service,
register your grill
online at:
www.grillregistration.com**

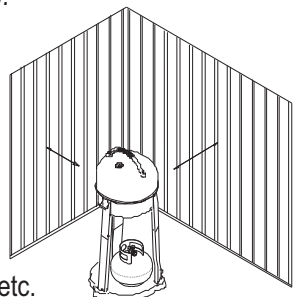
Installation Safety Precautions

- Use grill only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1 or CAN/CGA-B149.2 Propane Installation Code.** Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58.** Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1.** Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for outdoor use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

**WARNING**

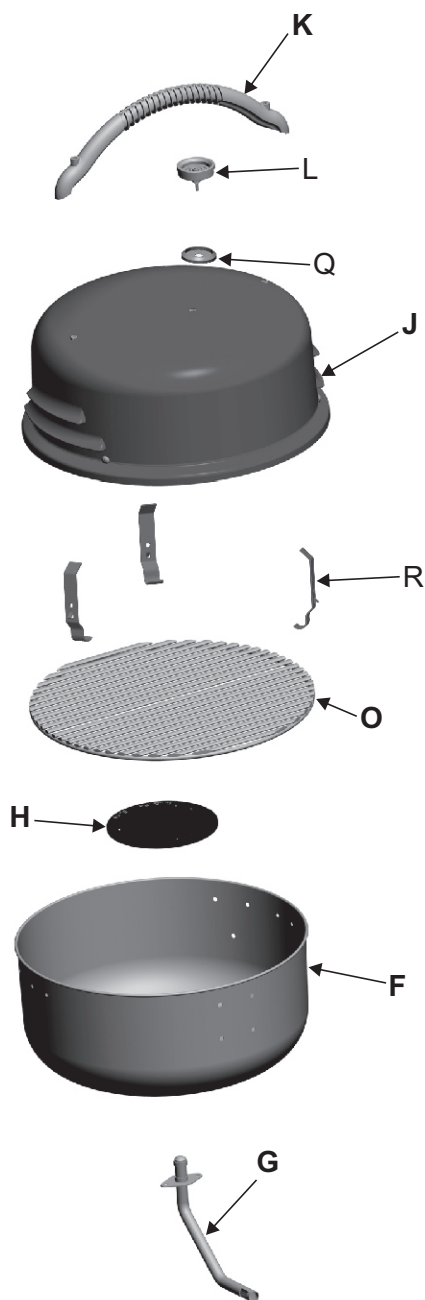
For Safe Use Of Your Grill And To Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. (*Unless briquets are supplied with your grill*).
- **Use grill at least 3 ft. from any wall or surface.**
Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.
- **Apartment Dwellers:**
Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP tank out of correct position specified in assembly instructions.**
- **Always close LP tank valve and remove coupling nut before moving LP tank from specified operation position.**



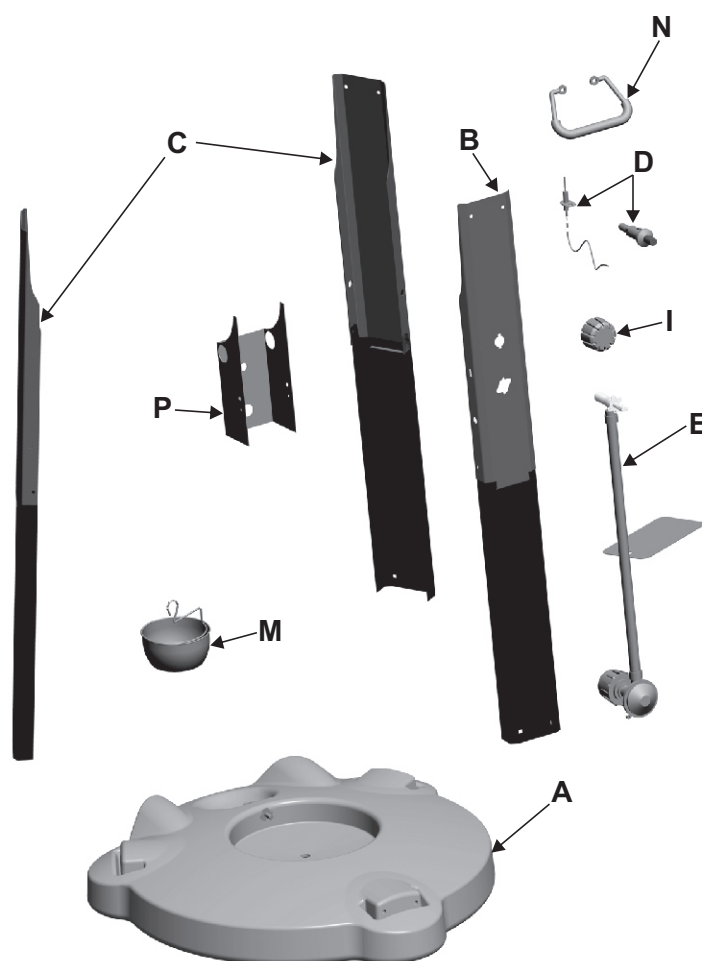
Parts List

Key	Qty.	Description	Kit Number
A	1	Base Assembly	29001148
B	1	Control Panel Leg	55710254
C	2	Cart Leg	55710255
D	1	Ignitor Kit	55710259
E	1	HVR Assembly	55710256
F	1	Stainless Grill Bottom	55710303
G	1	Burner	55710299
H	1	Medallion	55710300
I	1	Control Knob	29101011
J	1	Stainless Grill Top	55710257
K	1	Top Handle	55710258
L	1	Heat Indicator	55710301



Parts List

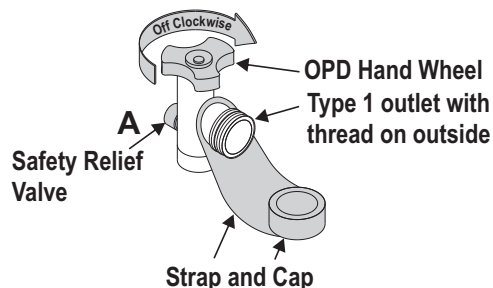
Key	Qty.	Description	Kit Number
M	1	Grease Cup Kit	55710171
N	1	Pull Handle	55710302
O	1	Cooking Grate	29101024
P	1	Valve Cover	55710304
Q	1	Temperature Gauge Bezel	29101275
R	3	Hood Hanger Brackets	55710308
-	1	Hardware Bag	42030445
-	1	Assembly Instructions	42804249



Use & Care

LP Tank (LP Gas Supply Cylinder)

- The LP tank used with your grill must meet the following requirements.
- LP tank designed for use with your grill measures 12" (diameter) x 12-1/2" (tall) with 14 lb. capacity maximum. LP tank which measures 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lbs. (9 kg.) capacity maximum may also be used.
- Be constructed and marked in accordance with specifications for LP tank of the U. S. Department of Transportation (DOT) or for Canada, CAN/CAS-B339, cylinders, spheres and tubes for transportation of dangerous goods, Transport Canada (TC). See LP tank collar for marking.
- LP tank valve must have:
 - Type 1 outlet compatible with regulator or grill.
 - Safety relief valve.
 - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only LP tanks equipped with this type of valve.



- LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve.



WARNING



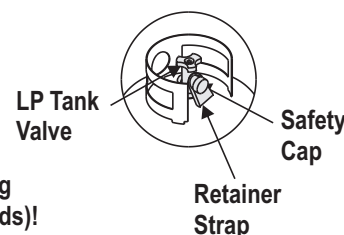
- If the regulator frosts turn off grill and LP tank valve immediately. This indicates a problem with the tank and it should not be used on any product. Return to supplier!

LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Remove attachment holding LP tank, then lift up and off support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**



Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.



- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun. Always keep LP tank in upright position during use, transit or storage.
- Do not store an LP tank in an area where children play.

LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge a new tank before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.



DANGER



- Do not insert any tool or foreign objects into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department!

LP Tank Exchange

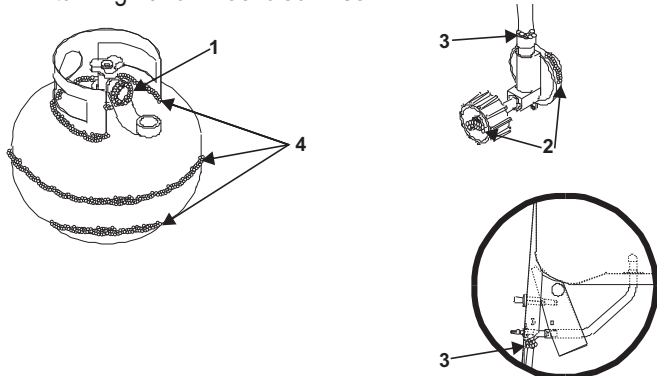
- Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.**
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to grill.**

Leak Test

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or active electrical appliances. During leak test, keep grill away from open flames or sparks.

Use a clean paint brush and 50/50 soap and water solution. **Use mild soap and water. ♦ Do not use household cleaning agents.** Damage to gas train components can result.

- Turn control knob to OFF.**
- Be sure regulator is tightly connected to LP tank.
- Completely open LP tank valve by turning hand wheel counter clockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
- Brush soapy solution onto following connections:
 - LP tank valve (1) including threaded portion into tank;
 - Regulator fitting, face at crimps and vent hole (2).
 - Hose (3) and all connections;
 - All LP tank welds (LP tank collar, middle and bottom) (4).
- "If growing"** bubbles appear, there is a leak. Close LP tank valve immediately. Re-tighten connections and repeat leak test procedures. If leaks cannot be stopped replace parts. Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at 1-800-241-7548.
- Always close LP tank valve after performing leak test by turning hand wheel clockwise.



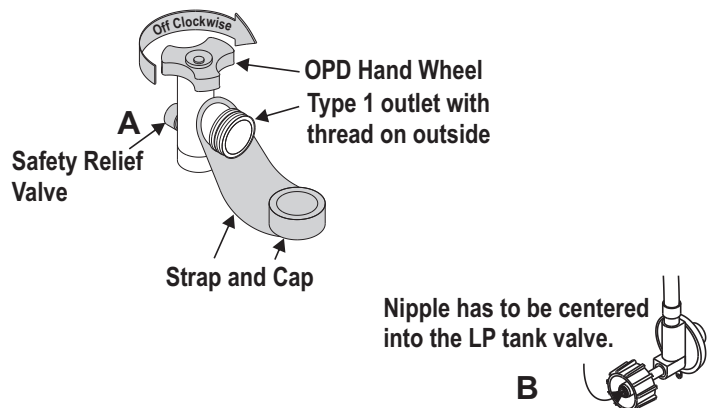
	WARNING	
If “growing” bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!		

Connecting Regulator to the LP Tank

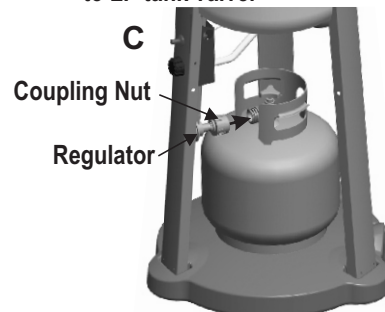
- Turn control knob OFF.
- Turn LP tank OFF by turning hand wheel clockwise to a **full stop (A)**.
- Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.
- Hold regulator, insert nipple (B) into LP tank valve. Nipple must be centered in LP tank valve. Hand tighten coupling nut, holding regulator in a straight line(C) with LP tank valve so as not to cross thread the connection.**
- Turn coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. **An additional one-half to three quarters turn is required to complete connection. Tighten by hand only - do not use tools.**

Note: If you cannot complete the final connection, disconnect regulator and repeat steps 4 and 5. If you are still unable to complete the connection, **do not use this valve and regulator!** Call 1-800-241-7548 for a replacement.

- Follow “Leak Test” instructions on the following page.



Hold coupling nut and regulator as shown for proper connection to LP tank valve.





WARNING



- **Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.**
- **Do not use grill until leak-tested.**

Safety Tips

- ♦ Before opening LP tank valve, check the coupling nut for tightness.
- ♦ When grill is not in use, turn off control knob and LP tank valve.
- ♦ Never move grill while in operation or still hot.
- ♦ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ♦ The grease cup **must** be attached to grease clip and emptied after each use. Do not remove grease cup until grill has completely cooled.
- ♦ If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ♦ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ♦ If you have a grill problem see the "Troubleshooting Section".



WARNING



- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside of closed grill is hazardous.**
- **Never operate grill with LP tank out of correct position specified in assembly instructions.**
- **Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.**



CAUTION



- **Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP tank off.**
- **Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**

Hose Check

- Before each use, check to see if hoses are cut, worn or kinked. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.



Turning Grill Off

- Turn knob to OFF position. Turn LP tank hand wheel clockwise to a full stop.

Ignitor Check

- Turn gas off at LP tank. Press ignitor button rapidly. "Click" should be heard each time at electrode. See Troubleshooting section if not click is heard.

Valve Check

- **Important: Make sure gas is OFF at LP tank before checking valve.** Knob locks in place. To check valve, first push in knob and release, knob should spring back. If knob does not spring back, replace valve assembly before using grill. Turn knob to LOW position then turn back to OFF position. Valve should turn smoothly.

Before Your First Cookout

- Light burner, check to make sure it is lit, close the lid and warm up grill on HIGH for 15 minutes. Curing of paint and parts will produce an odor only on first lighting.

Burner Flame Check

1. Light burner in grill bottom using long-stem match as described in Match Lighting.
2. Push in and rotate knob from HIGH to LOW. You should see a noticeably smaller flame in LOW position from that seen in HIGH position. Always check flame, as described above, prior to each use
- ♦ Let grill cool before placing briquets.

Ignitor Lighting

- ♦ **Do not lean over grill while lighting.**

 1. **Open lid.** Turn on gas at LP tank.
 2. Push in and turn knob on control leg to HIGH.
 3. Push IGNITOR button rapidly to light. Be sure burner lights and stays lit.
 4. If IGNITOR does not work, follow match lighting instructions.



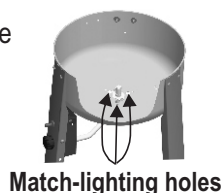
CAUTION



If burner does not light, turn knob(s) to OFF, wait 5 minutes, try again. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Match Lighting

- ♦ **Do not lean over grill while lighting.**
1. **Open lid.** Turn gas on at LP tank.
 2. Place lit long-stem match into one of three large match lighting holes around burner tube from beneath grill.
 3. Push in and turn control knob to HIGH. Be sure burner lights and stays lit.



**CAUTION**

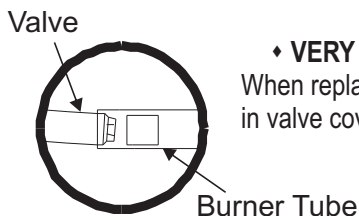
- ♦ **Clean burner twice a month when in regular use. Clean burner prior to use after storage. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause flashback (fire in burner tube).**



Typical spider web inside burner

Cleaning the Gas Train

1. Turn gas OFF at knob and LP tank.
2. Remove cooking grate and grease cup (A).
3. Remove acorn nuts and burner plate (B).
4. Disconnect ignitor wire from electrode. Wipe ceramic portion of electrode with rubbing alcohol and cloth (C).
5. Examine upper and lower surfaces of burner tube closely (D). If any cracks or holes are found, replace burner tube.



♦ VERY IMPORTANT:

When replacing burner tube, burner tube must pass through hole in valve cover and engage valve attached to control leg.

6. Using garden hose (preferably with nozzle), force water through burner tube to clean.
7. Replace burner plate and acorn nuts.
8. If grill is to be stored, coat tube burner lightly with cooking oil. Wrap protective cover over each end to keep insects out.
9. Attach flat end of ignitor wire to electrode.
10. Add briquets to grill.
11. Replace cooking grate and grease cup.
12. Before cooking again on grill, follow *Gas Flow Check*.
13. Grill must be completely dry before cooking.

General Grill Cleaning

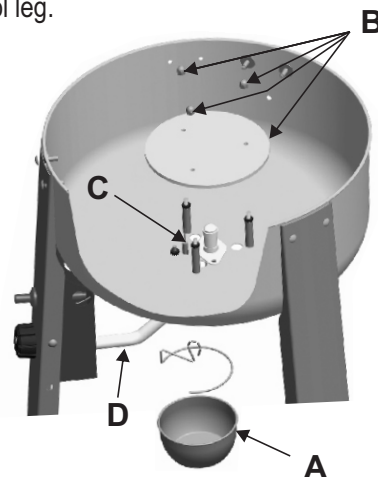
- Clean porcelain grill lid and bottom with soap and water or non-abrasive cleaner to remove dust and grease. Use Cream of Tartar for stubborn stains. Do not use a grill cleaner on outside of grill. Wipe with vinegar. Do not paint inside of grill.
- Replace ceramic briquets as frequently as necessary to avoid grease buildup and flare-ups.
- Porcelain grate: Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use non-abrasive scouring powder for stubborn stains.

Repainting Your Grill

- After extended use and exposure to weather, paint on grill legs may deteriorate or become spotted. Although this detracts from grill's appearance, it will not impair its performance.
- To refinish grill legs, use wire brush and lightly sand with fine grit sandpaper. Sanding allows new paint to adhere more easily. Refinish legs with heat resistant paint.

Storing Your Grill

- Clean cooking grate and discard old briquets.
- Apply a light coating of vegetable oil to heat plate.
- Store in dry location.
- When LP tank is connected to grill. Store both outdoors in well ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by the manufacturer.
- Store grill indoors **ONLY** if LP tank is disconnected, removed from grill and stored outdoors.



Before Beginning Assembly

- Remove all contents from box. Lay cardboard on the ground when unpacking, assemble grill parts on the cardboard to avoid scratching surfaces.
- Carefully read and follow all assembly instructions, paying particular attention to parts orientation.
- Easily find fasteners by referring to each item (shown actual size) at the start of each step.
- Minimum tools...for assembly of your grill include screwdrivers (Phillips), adjustable wrench and pliers. A 3/8" nut driver would be ideal.
- You may fill your LP gas tank prior to assembly. The tank must also have the safety cap installed onto the tank when not in use, See Use & Care section.

1

Items to Assemble

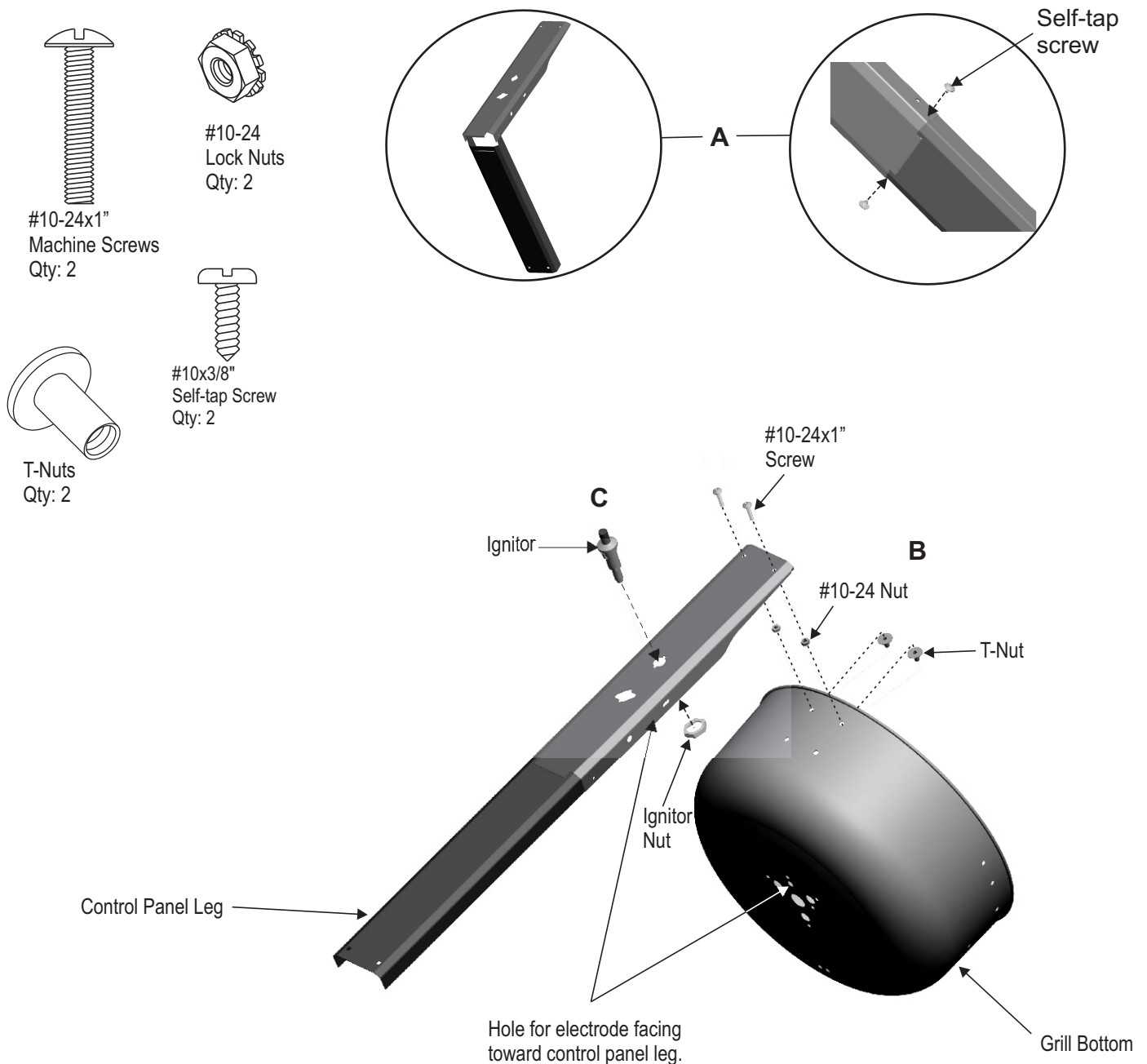
- 1 Grill Bottom
- 1 Control Panel Leg
- 1 Ignitor w/ Nut
- 2 #10-24x1" Machine Screws
- 2 #10-24 Lock Nuts
- 2 T-Nuts
- 2 #10x3/8" Self-Tap Screws

A Unfold leg. Fasten leg using (2) #10x3/8" self-tap screws.

B Attach leg to grill bottom with (2) #10-24x1" machine screws and (2) #10-24 lock nuts. Finger tighten only. Secure leg to grill bottom with t-nuts.

Note: Be sure that hole in grill bottom for electrode is pointing upward toward control panel.

C Push ignitor into control leg and secure with ignitor nut.



2

Items to Assemble

- 1 Leg Handle
- 2 Cart Legs
- 4 #10-24x1" Machine Screws
- 4 #10-24 Lock Nuts (keys)
- 4 T-Nuts

- A** Unfold legs. Fasten each leg using (2) #10-24x3/8" self-tap screws.
- B** Attach leg handle onto one leg with (2) #10-24x1" machine screws and (2) #10-24 lock nuts. Finger tighten only. Secure Leg to bottom with t-nuts.
- C** Attach other leg with (2) #10-24x1" machine screws and (2) #10-24 lock nuts. Finger tighten only. Secure Leg to bottom with t-nuts.



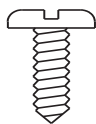
#10-24x1"
Machine Screws
Qty:4



#10-24
Lock Nuts
Qty: 4

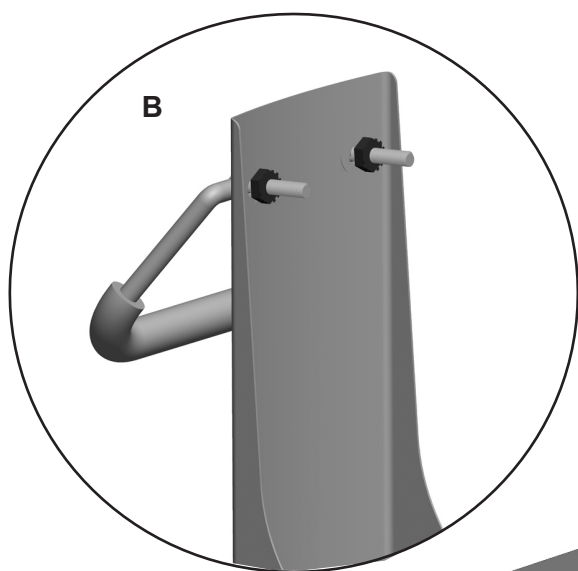


T-Nuts
Qty: 4

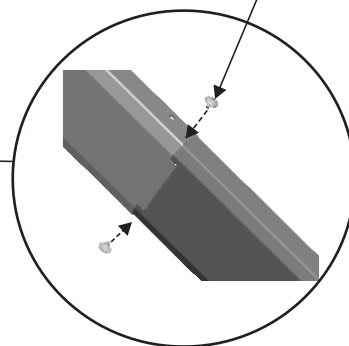


#10-24x3/8"
Self-tap Screw
Qty: 4

Self-tap
screw



A



#10-24x1"
Screw

#10-24 Nut

T-Nut

C

C

Cart Leg

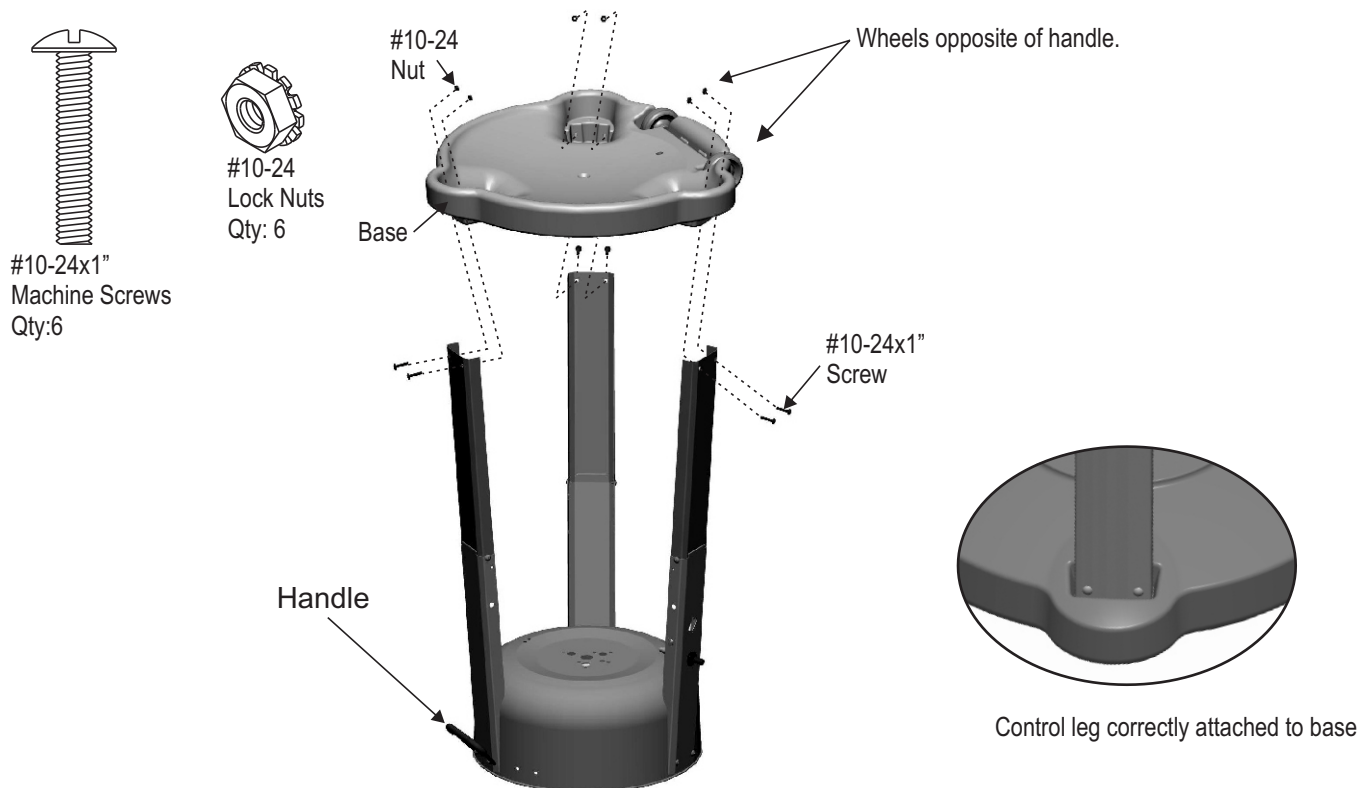
(Different from Control Panel Leg)

3

Items to Assemble:

1 Base
6 #10-24x1" Machine Screws
6 Lock Nuts (#10-24)

Turn cart over as shown. Make sure wheels on base face away from Handle.
Each leg attaches to base with (2) #10-24x1" machine screws and (2) #10-24 lock nuts.

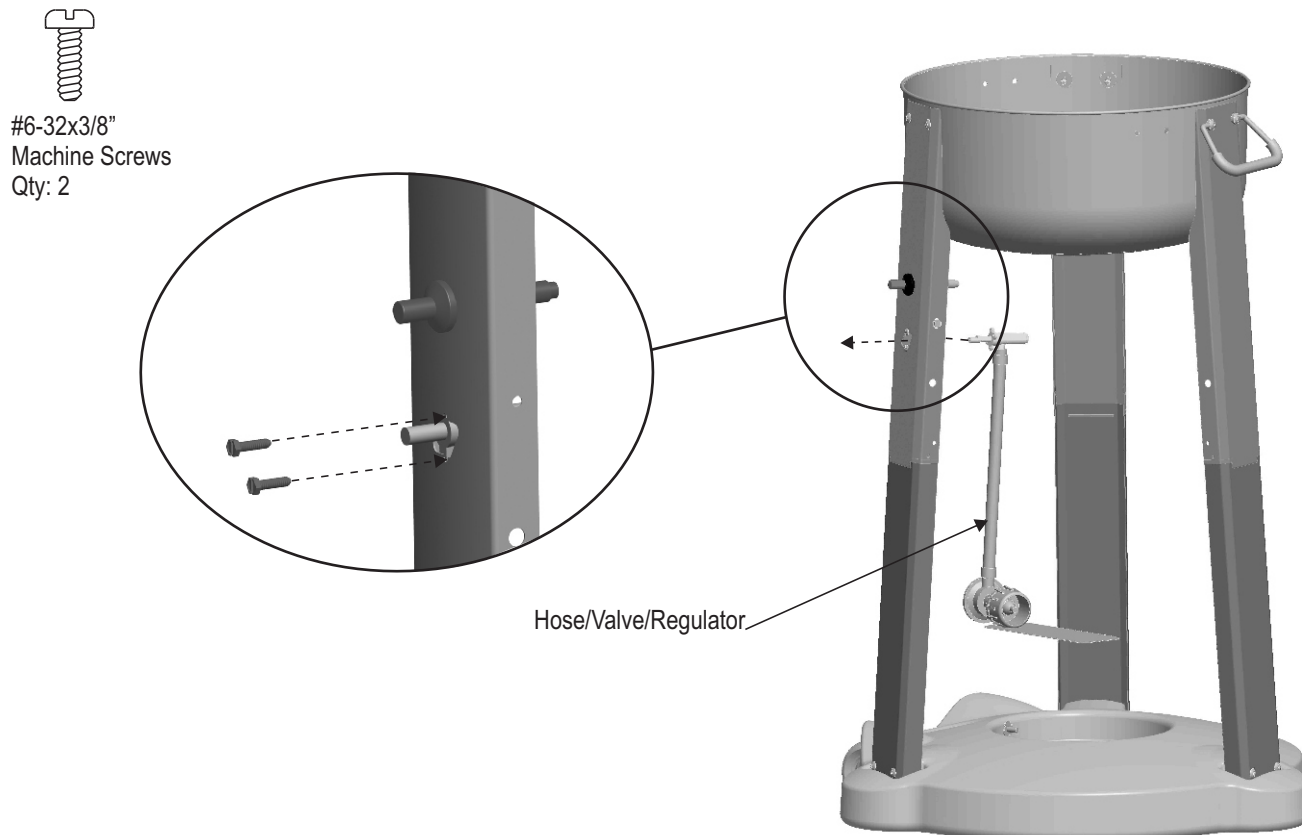


4

Items to Assemble:

1 HVR (Hose/Valve/Regulator)
2 #6-32x3/8" Machine Screws

Insert valve stem into opening on control leg, attach with (2) #10-24x1" machine screws.



5

Items to Assemble:

1 Burner
2 #10-24x3/8" Machine Screws
2 Lock Nuts (#10-24)
1 Valve Cover
2 #10x3/8" Self-tap Screw
1 Control Knob

A Insert burner tube into grill bottom.

B Through hole in valve cover.

C Engage burner tube over valve attached to control leg.

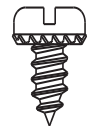
D Fasten burner to grill bottom with (2) #10-24x3/8" machine screws and (2) #10-24 lock nuts.

E Connect control knob to valve.

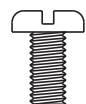
F Valve cover goes inside control leg, attach with (2) #10x3/8" self-tap screws.



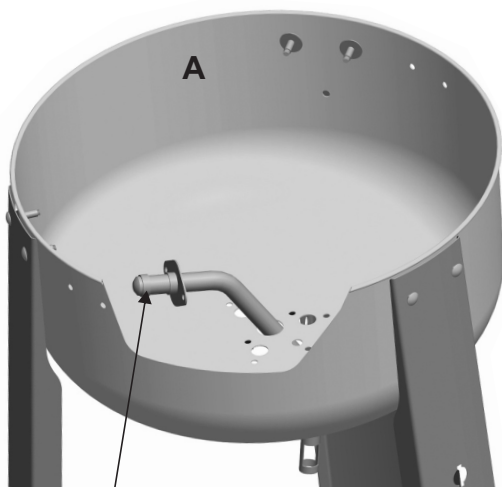
#10-24
Lock Nuts
Qty: 2



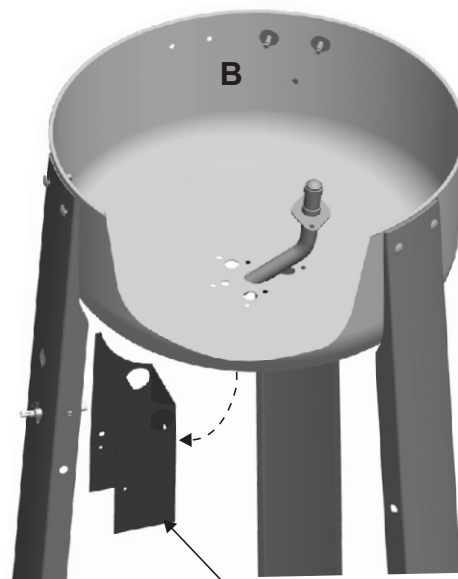
#10x3/8"
Self-tap Screw
Qty: 2



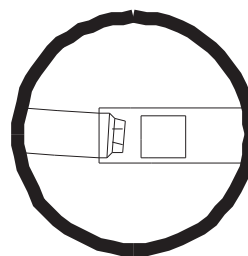
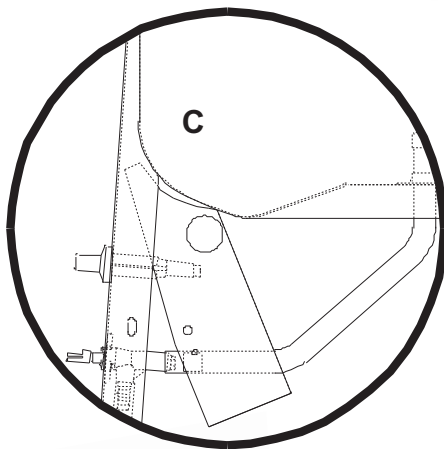
#10-24x3/8"
Machine Screws
Qty: 2



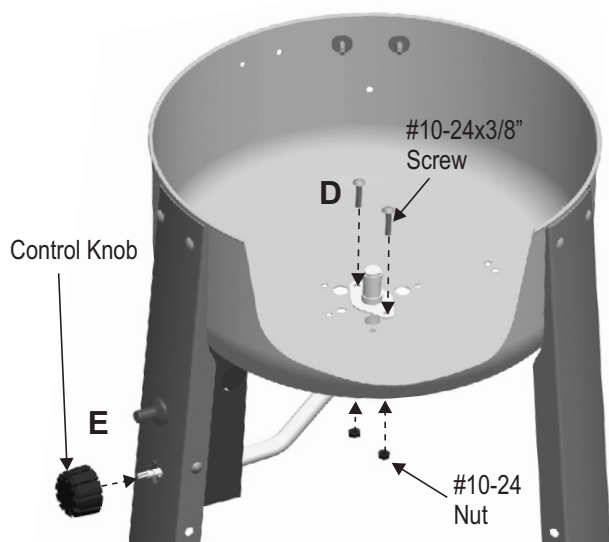
Burner



Valve Cover



Correct engagement
of valve and burner tube

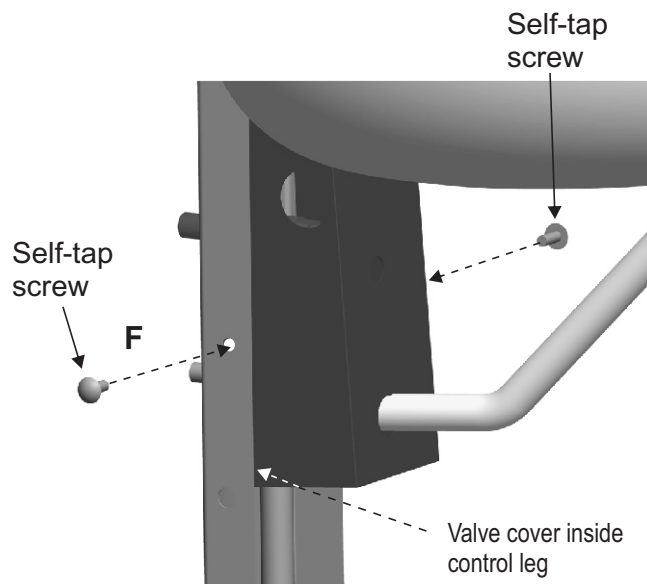


Control Knob

E

#10-24x3/8"
Screw

#10-24
Nut



Self-tap screw

Self-tap
screw

F

Valve cover inside
control leg

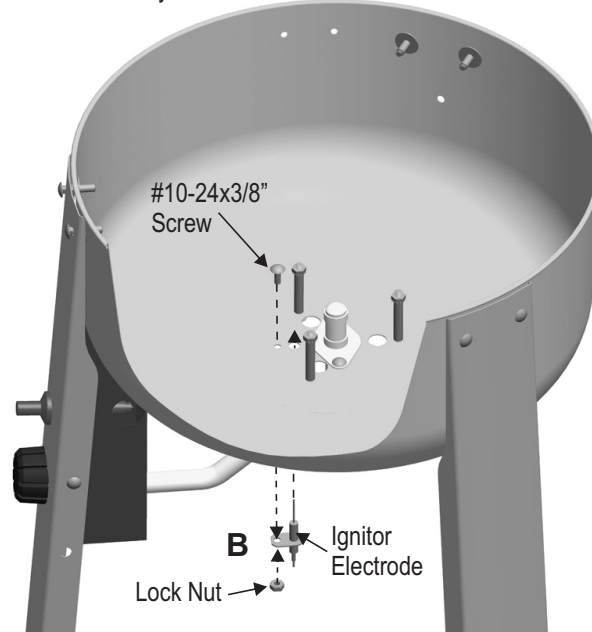
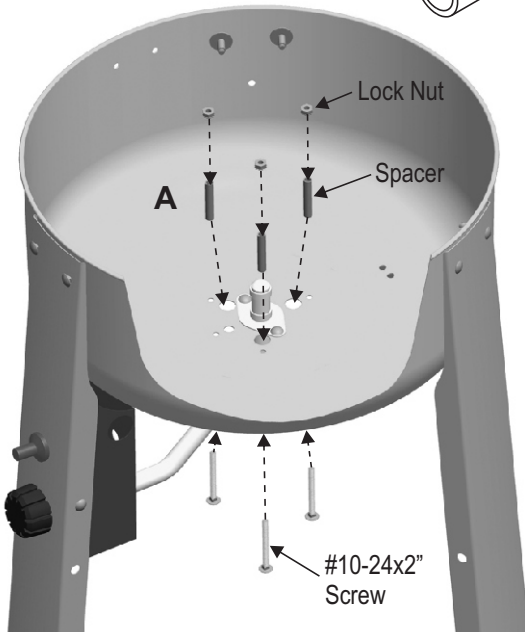
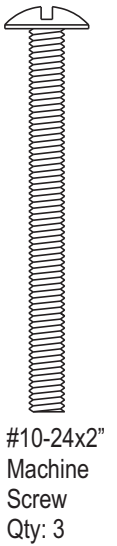
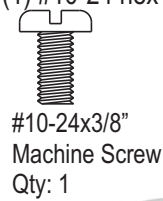
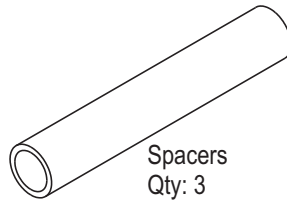
6

Items to Assemble:

- 4 Lock Nuts (#10-24)
- 3 #10-24x2" Machine Screw
- 3 Spacers
- 1 Ignitor Electrode
- 1 #10-24x3/8" Machine Screw

A Place the (3) #10-24x2" machine screw from under grill bottom. Slide a spacer onto screw, attach with (3) #10-24 hex nut.

B Insert long end of electrode from beneath grill bottom. Secure with (1) #10-24x3/8" machine screw and (1) #10-24 hex nut.



7

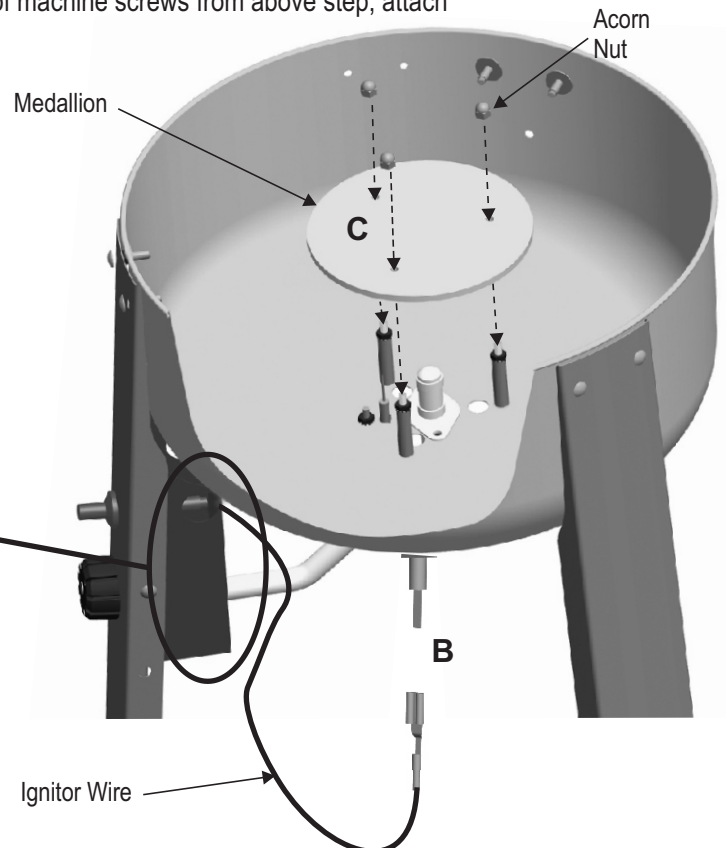
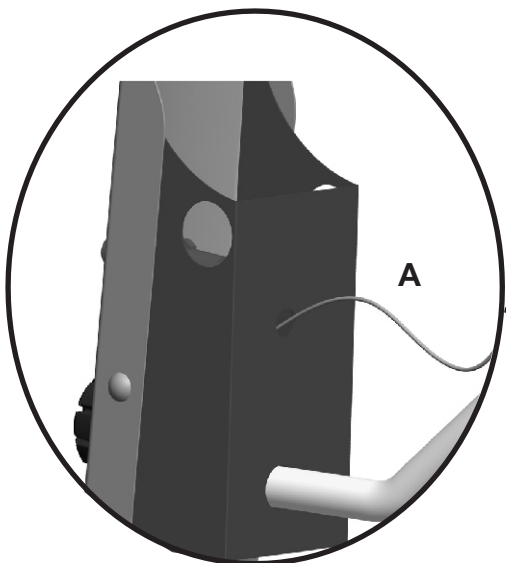
Items to Assemble

- 1 Ignitor Wire
- 1 Medallion
- 3 Acorn Nuts

A Connect round end of ignitor wire to ignitor.

B Connect flat end of ignitor wire to electrode.

C Place heat plate on ends of machine screws from above step, attach with acorn nuts.



8Items to Assemble

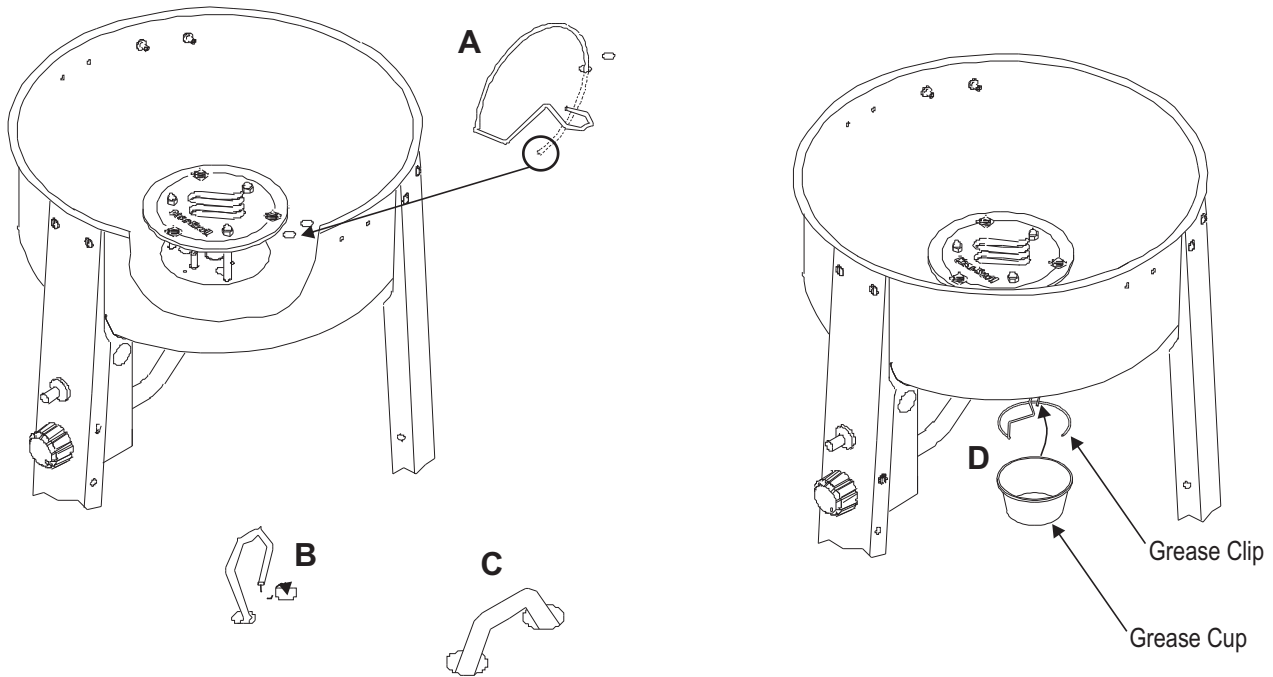
1 Grease Clip
1 Grease Cup

A Thread end of grease wire through hole from inside grill bottom.

B Place curved end of grease clip into other hole.

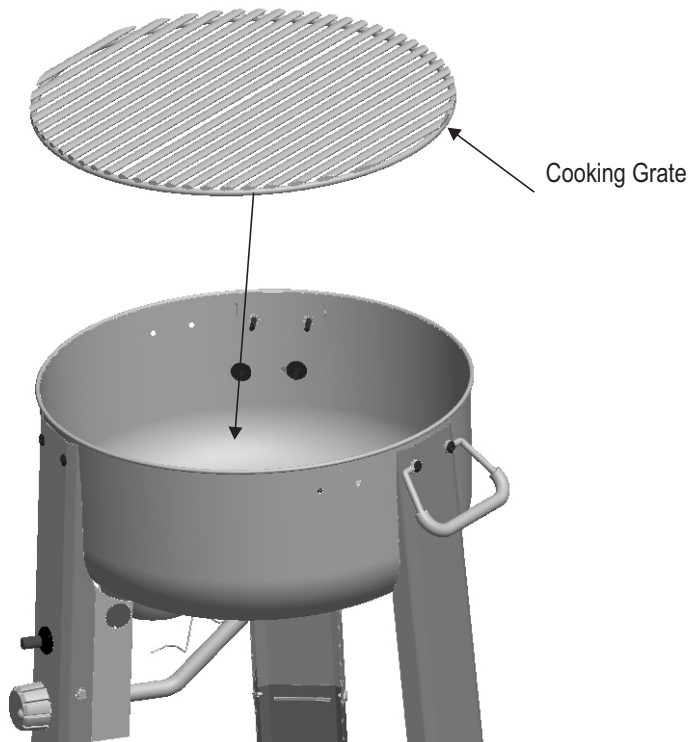
C Shows grease clip correctly assembled from inside grill bottom.

D Place grease cup into grease clip.

**9**Items to Assemble:

1 Cooking Grate

Cooking grate rests on T-nuts.



10

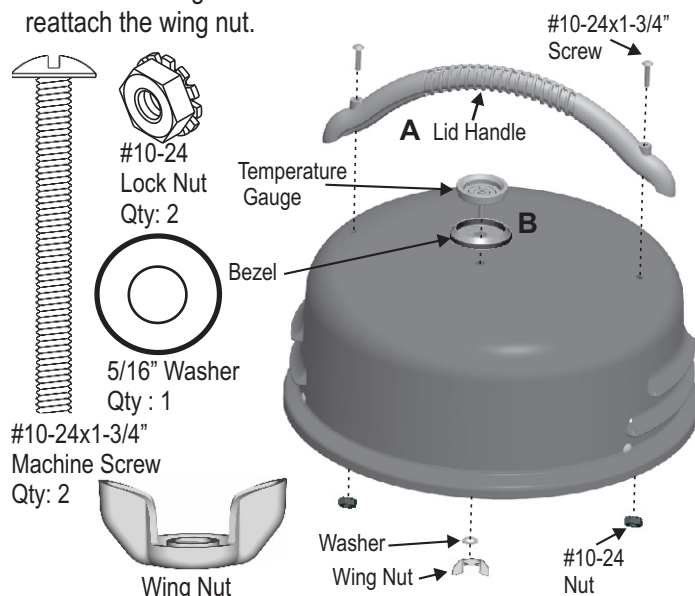
Items to Assemble:

- 1 Lid Handle
- 2 #10-24x1-3/4" Machine Screw
- 2 Lock Nuts (#10-24) (keys)
- 1 Bezel
- 1 Washer (5/16)
- 1 Temperature Gauge w/Wing Nut

May be factory assembled.

A Attach lid handle to lid with (2) #10-24x1-3/4" machine screws and (2) #10-24 hex nuts. Tighten the screws not the hex nuts.

B Remove wing nut from thermometer. Place thermometer into bezel and through lid. Place washer from underneath lid and reattach the wing nut.



11

Items to Assemble:

- 3 Lid Hangers
- 3 #12x1/2" Self-tap Screw

May be factory assembled.

Attach each lid hangers inside of lid with (1) #12x1/2" self-tap screw as shown. Repeat until all 3 brackets are installed.



Hang lid on side of grill bottom from lid hangers.

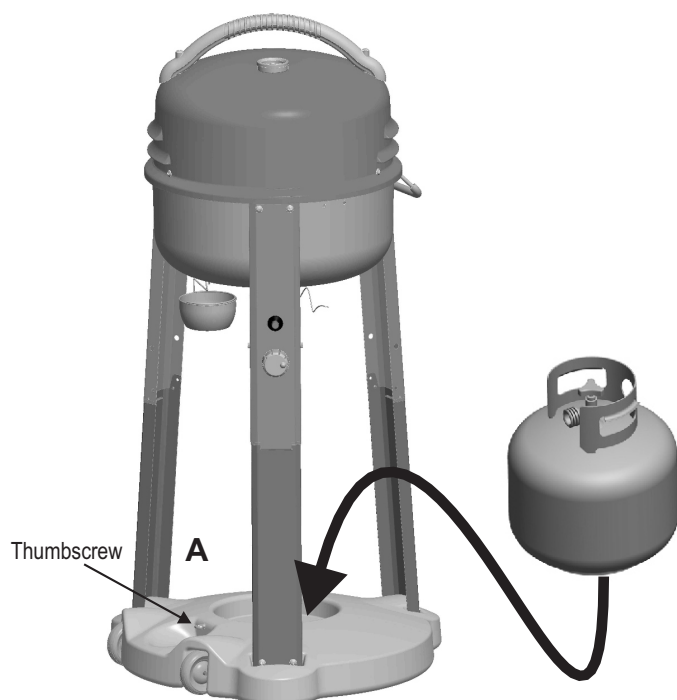
12

Items to Assemble

- 1 LP Tank

▲ LP tank should be filled at this time.

A Place LP tank onto base as shown. Tighten thumbscrew between wheels to hold tank in position.



DANGER



- Never fill the cylinder beyond 80% full. An overfilled LP tank is hazardous due to possible gas released from the safety relief valve.
- The safety relief valve on the LP tank could activate releasing gas and cause an intense fire with risk of property damage, serious injury or death.
- NEVER store a spare LP tank under or near grill or in enclosed areas.
- If you see, smell or hear escaping gas, immediately get away from the LP tank/grill and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.



CAUTION



- Failure to install tank correctly may allow gas hose to be damaged in operation.

Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions or barbecue equipment used. Take this into consideration to insure best results. **Temperatures: High = 500-650°F / Medium = 350-450°F / Low = 200-300°F.**

Item	Size/Qty.	Temperature	Time	Tips
Beef Steak	1 inch	High/medium high	Rare: 7-10 minutes, Medium: 12-15 minutes Well: 18-20 minutes	Sear over high heat. Reduce to medium high, cover.
Hamburgers	1/2 inch	Medium	Medium: 10 minutes, Medium/well: 12 minutes Well: 15 minutes	Cover, turn once.
Pork Chop	1 inch	High/medium	30 minutes, Internal temp. 160°F	Sear over high heat. Reduce to medium, cover
Boneless Pork Loin	2 lbs.	Low	1 hour, Internal temp. 160°F	Brown roast over direct heat, cover. Remove to side for indirect cooking, cover
Baby Back Pork Ribs	1-3/4 lbs.	Medium/low Low	50 minutes	Brown over medium/low for 10 minutes, cover. Reduce to low, cover. Baste last 15 minutes with sauce.
Boneless, Skinless, Chicken Breast	8 oz.	Medium/high	20 minutes	Pound, rub with oil. Sear over high heat, cover. Reduce to medium, cover.
Chicken Pieces	1 each	Medium	Wings: 20 minutes, Leg/thigh: 35 minutes Breast: 40 minutes, Internal temp. 165°F	Cook skin side first, cover.
Turkey Breast with Ribs	2 lbs.	Low	1 hour, Internal temp. 165°F	Cook skin side down first to brown, cover.
Shrimp, Medium, peeled and deveined	8 oz.	Medium/high	5 minutes	Skewered, oiled, cover.
Corn on Cob	1 each	Medium	40 minutes	Husks on, soaked in cold water. Direct heat, cover. Turn during cooking.
Baking Potatoes	1 each	Medium	1 hour	Wrap in aluminum foil. Indirect heat, cover. Turn once during cooking.
Yellow Onion	1 each	Medium/high	12-15 minutes	1/2 inch whole rings, oiled, cover.

Food Safety

- Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

**For more information call: USDA Meat and Poultry Hotline at
1-800-535-4555 in Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST**

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180°F; breasts 170°F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160°F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145°F. All cuts of pork should reach 160°F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165°F, or until steaming hot.

Troubleshooting		
Problem	Possible Cause	Prevention/Cure
Burner will not light using ignitor	Wire and/or electrode covered with cooking residue. - - - Electrode and burner are wet. - - - - - Electrode cracked or broken "sparks at crack". - - - - - Wire is loose or disconnected. - - - - - Wire is shorting (sparking) between ignitor and electrode. - Bad electrode. - - - - -	Clean wire and/or electrode with rubbing alcohol and clean swab. Wipe dry with cloth. Replace electrode. Reconnect wire or replace electrode/wire. Replace ignitor wire/electrode. Replace electrode.
Burner will not match light.	No gas flow. - - - - - Coupling nut and regulator not fully connected. - - - - - Obstruction of gas flow. - - - - - Disengagement of burner to valve. - - - - - Is grill assembled correctly? - - - - -	Check to see if LP tank is empty. If LP tank is not empty, refer to "Sudden drop in gas flow". Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools. Clear burner tube. Re-engage burner and valve. Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	Out of gas. - - - - - Excess flow valve tripped. - - - - -	Check for gas in LP tank. Turn off knob and LP tank valve. Wait 30 seconds and light grill. If flames are still low turn off knob and LP tank valve. Disconnect regular. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.
Flames blow out	High or gusting winds. - - - - - Low on LP gas. - - - - - Excess flow valve tripped. - - - - -	Turn front of grill to face wind or increase flame height. Refill LP tank. Refer to "Sudden drop in gas flow" above.
Flare-up	Grease buildup. - - - - - Excessive fat in meat. - - - - - Excessive cooking temperature. - - - - -	Clean grill. Trim fat from meat before grilling. Adjust (lower) temperature accordingly.
Persistent grease fire	Grease trapped by food buildup around burner system. - -	Turn knob to OFF. Turn gas off at LP tank. Open lid carefully and let fire burn out. After grill cools, remove and clean all parts.
Flashback...(Fire in burner tube)	Burner and/or burner tube blocked. - - - - -	Clean burner and/or burner tube.
Unable to fill LP tank	Some dealers have older fill nozzles with worn threads. - -	The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.

Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, VIP®, PrecisionFlame and Design®, Sierra®, and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644B1; 6,279,566; 6,397,731; 6,418,923; 6,439,222; 6,523,461; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313; D461,359 and D504,048. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending. Assembly instructions © 2006.

Limited Warranty

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.

90 Days LIMITED warranty

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts listed below which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs. **The original consumer-purchaser will be responsible for all shipping charges of 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 reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice and register your new product immediately. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. Register online at <http://www.charbroil.com> or complete and return via mail the Product Registration Card located on the last page of the Use & Care manual included with this product and retain your sales receipt for proof of purchase.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions 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.

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

If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defect parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable 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 documented purchase price of the product paid by the original consumer.

This warranty only applies to units purchased from an authorized retailer and or re-seller.

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 for 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:

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

Consumer returns will not be accepted unless a valid Return Authorization is first acquired by calling 1-800-241-7548 and then clearly marked on the outside of the package and the package is shipped freight/postage pre-paid to the address above.

Please register your grill online at:

WWW.GRILLREGISTRATION.COM

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE.*
LLENE ESTA TARJETA Y DEVUÉLVALA DENTRO DE LOS 10 DÍAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTÍA.*
VEUILLEZ COMPLÉTER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT.
LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ÊTRE AFFECTÉE SI VOUS NE LE FAITES PAS.

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)

3 Phone Number/Número telefónico/Numéro de téléphone _____

6 Date of Purchase/Fecha de compra/Date de l'achat _____

4 **IMPORTANT!/IMPORTANT!/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/Su sexo/Sexe:

1. ☐ Male/Masculino/Masculin

2. ☐ Female/Femenino/Féminin

9 Which product are your registering?

¿Qué producto está registrando?
Quel produit enregistrez-vous?

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

10 Which of these sources influenced your decision to buy this product? (check all that apply)

¿Cuál de estas fuentes influyó a su decisión de comprar este producto? (Marque todas las que correspondan)

Parmi les éléments ci-dessous, qu'est-ce qui a influencé votre décision d'acheter ce produit?
(Cochez tous les éléments s'appliquant)

1. ☐ Magazine/newspaper advertisement / Propaganda en revista/periódico /
Publicité dans un magazine ou dans un journal
2. ☐ Television commercial/Comercial televisivo/Publicité à la télévision
3. ☐ Grill was assembled/Parrilla ensamblada/Le gril était déjà assemblé
4. ☐ In-store display/Exhibidor en la tienda/Promotion sur le lieu de vente
5. ☐ Store circular/Circular de la tienda/Prospectus de magasin
6. ☐ Brand name/Marca/Marque
7. ☐ Product style/Estilo del producto/Style du produit
8. ☐ Price/value / Precio/valor / Rapport prix/valeur
9. ☐ Product quality/Calidad del producto/Qualité du produit
10. ☐ Friend/Relative recommendation / Recomendación de amigo o pariente /
Recommandation d'un(e) ami(e)/parent(e)
11. ☐ Salesperson recommendation/Recomendación del vendedor/
Recommandation d'un(e) préposé(e) à la vente
12. ☐ Grill size/Tamaño de la parrilla/Taille du gril
13. ☐ Product warranty/Garantía del producto/Garantie du produit
14. ☐ Store demonstration/Demostración en la tienda/Démonstration en magasin
15. ☐ Point of purchase/Punto de compra/Lieu de vente
16. ☐ Other/Otras/Autre: _____

Mail to:

Product Registration Dept.

PO BOX 1240

Columbus, Georgia 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 ustedes con ofertas que puedan resultarles 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 ☐.

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