

COMMERCIAL
S E R I E S
Char-Broil

MODEL 463241704
PRODUCT GUIDE

THIS GRILL IS FOR OUTDOOR USE ONLY

 **CAUTION:**

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

INSTALLER/ASSEMBLER:

Leave these instructions with consumer.

CONSUMER:

Keep this manual for future reference.

 **WARNING:**

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

 **CAUTION:**

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.



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



WARNING



FOR YOUR SAFETY

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

FOR YOUR SAFETY

If you smell gas:

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

Call Grill Service Center For Help And Parts

- If you need help or warranty parts call 1-800-241-7548 or send a FAX to 1-706-576-6355.
Business hours: Open 24 hours – Seven days a week.
- To order non-warranty replacement parts or accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121.

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____



CAUTION



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



WARNING



CALIFORNIA PROPOSITION 65

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

Installation Safety Precautions

- This grill is designed for natural gas use at 7 inch water column supply pressure. Verify supply pressure with your local gas company. If supply pressure is different than 7 inch, contact a certified plumber for assistance. **Not for use with LP gas.**
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1**. 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**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States only. Do not modify for use in any other location. Modification will result in a safety hazard.

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 an 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.

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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 with the date of purchase.

- Brass burners - Lifetime**
- Stainless steel - Limited Lifetime against perforation**
- Electronic ignition (excluding battery) - 3 years**
- Remaining parts (excluding battery) - 1 year**

This limited warranty is for replacement of defective parts only. Manufacturer will not be responsible for failure or damage resulting from use, accident, alteration, misuse, transportation, commercial use, abuse, hostile environments, improper installation or installation not in accordance with local codes.

Manufacturer will, at its option, refinish or replace any product or part found to be defective during its respective warranty period. Manufacturer will require return of the part(s) claimed to be defective, for its inspection, freight or postage prepaid. Manufacturer may require reasonable proof of purchase and suggests that receipts be retained.

This limited warranty does not cover scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance. This limited warranty does not include the cost of any inconvenience, personal injury or property damage due to failure of the product.

THIS EXPRESS WARRANTY IS THE SOLE WARRANTY GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE.

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-purchaser.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so 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:

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

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

Stainless Steel Use and Care

Stainless steel grills can provide many years of reliable service and an attractive appearance in normal outdoor exposure. Consider the following tips to extend the appearance of your stainless steel grill:

- Cooking smoke from normal use of the grill will eventually coat and discolor the stainless steel surface. Periodic cleaning of the surface with readily available stainless steel cleaners is recommended. (In coastal areas, small rust pits may develop on the surface of your grill that cannot be fully removed by a cleaner.)
- Periodic cleaning of the cooking grates also helps decrease the risk of a grease fire which can irreversibly darken the stainless steel surface. (Please note that the integrity of the steel is not affected by the flame, only the appearance.)

PARTS LIST – Model No. 463241704

<u>Key</u>	<u>Qty</u>	<u>Description</u>	<u>Part #</u>	<u>Key</u>	<u>Qty</u>	<u>Description</u>	<u>Part #</u>
A	1	Lid Insert	80000302	BB	1	Cart Side w/Panel, Left	
B	1	Lid End Cap - Left	80000303			80000066	
C	1	Lid End Cap - Right	80000304	CC	1	Cart Side w/Panel, Right	80000071
D	1	Lid Handle	80000305	DD	1	Back Panel	80000080
E	1	Thermometer	80000096	EE	4	Caster Socket	80000076
F	1	Logo Plate	80000330	FF	1	Bottom Shelf	80000822
				GG	1	Bottom Rail	80000319
G	1	Grill Bottom Front Assembly	80000651				
H	1	Grill Bottom Rear Assembly	80000018	HH	1	Door Assembly - Left	80000320
I	1	Bottom End Cap - Left	80000021	II	1	Door Assembly - Right	80000323
J	1	Bottom End Cap - Right	80000022	JJ	2	Door Handle	80000487
K	3	Main Burner	80000349	KK	1	Grease Tray	80000251
L	1	Burner Brace/Carryover	80000652	LL	1	Door Brace	80000326
M	1	Ignitor Assembly	80000653	MM	1	SwingAway Warming Rack	80000263
N	1	Manifold Heat Shield	80000031	NN	2	Condiment Basket	80000267
O	1	Control Panel	80000353	OO	2	Locking Caster	80000268
P	4	Control Knob	80000035	PP	2	Non-Locking Caster	80000269
Q	4	Control Knob Bezel	80000034	QQ	1	Grease Cup	80000270
R	1	Manifold/Hose/Regulator Assembly	80000819	RR	1	Grease Clip	80000271
				SS	1	Cooking Grate Set	80000293
	1	Sideburner Shelf Assembly	80000315	TT	1	Sideburner Grate	80000282
S	1	Sideburner Frame	80000045	UU	1	Natural Gas Hose	80001030
T	1	Sideburner Lid	80000316		1	Hardware Pack	80002309
U	1	Sideburner Pan	80000051		1	Warranty Hardware Pack	80002129
V	1	Sideburner Electrode	80000055		1	Product Guide	80001016
W	1	Sideburner Control Panel	80001185				
X	1	Sideburner Assembly	80001385				
	1	Side Shelf Assembly	80000059				
Y	1	Side Shelf	80000060				
Z	1	Side Shelf Panel	80000064				

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.

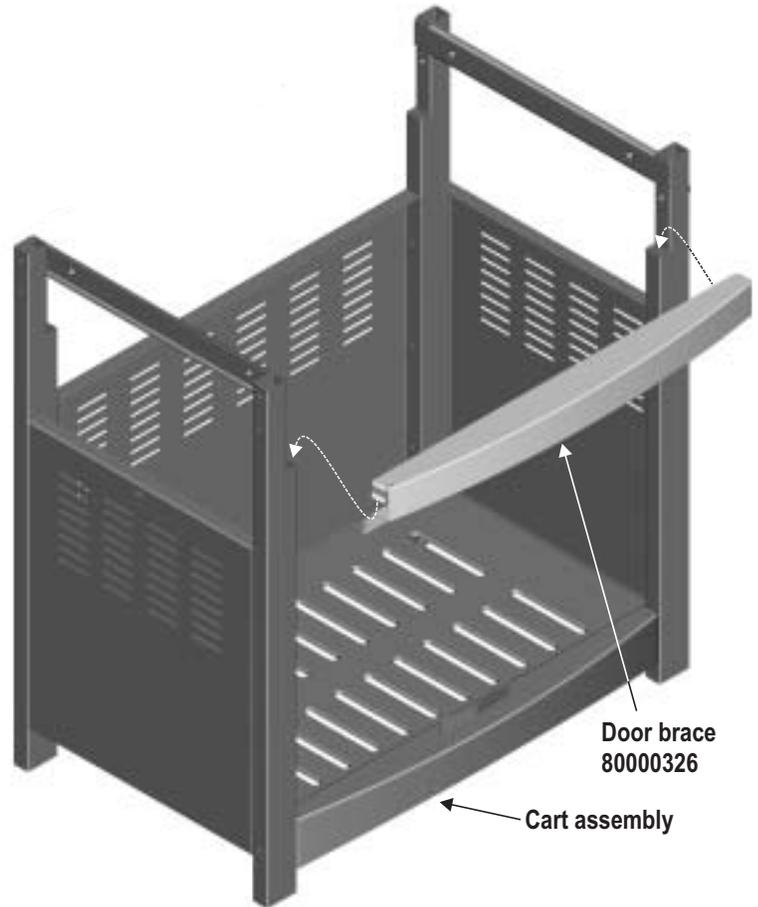
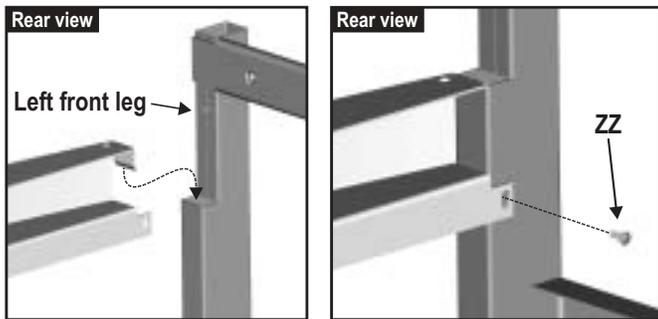
Artisan Collection by Char-Broil™, C3 and Design™, Char-Broil and Design™, Flame Design™, FlavorTents™, Grill 2 Go™, Grillin' Stick™, Keeper of the Flame™, Keepers of the Flame™, Natural Grip™, Outdoor Cooking Collection and Design™, Patio Bistro™, PrecisionFlame™, Pro-Check™, QuickSet Grills and Design™, SmokerTents™, The Big Easy™, The Minute Grill™, The Edge™, The Tuscan Collection™, and The Urban Grill™ are Trademarks of the W.C. Bradley Company. Universal Grill Parts and Design™ is a trademark of the Thermos Company and its affiliates.

Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 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 and D461,359. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending.

ASSEMBLY – Model No. 463241704

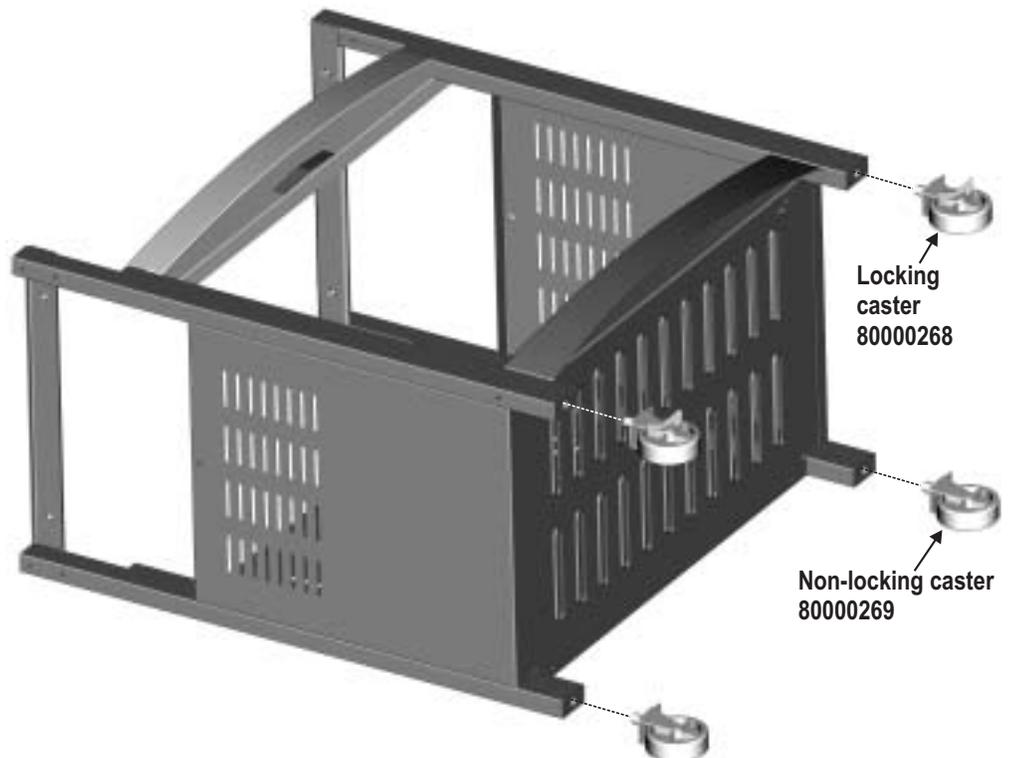
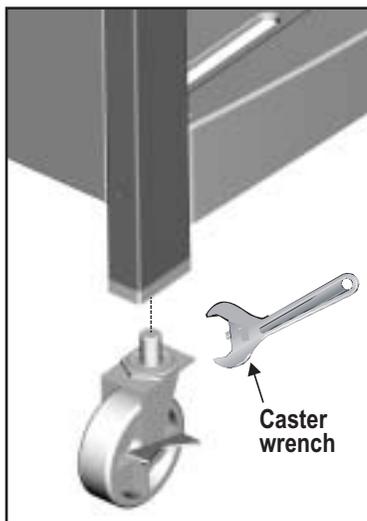
1

Place door brace onto front legs as shown. Tabs on brace fit inside legs. Secure brace to back of front legs using one **4.2X10mm self-tap screw (ZZ)** on each side.



2

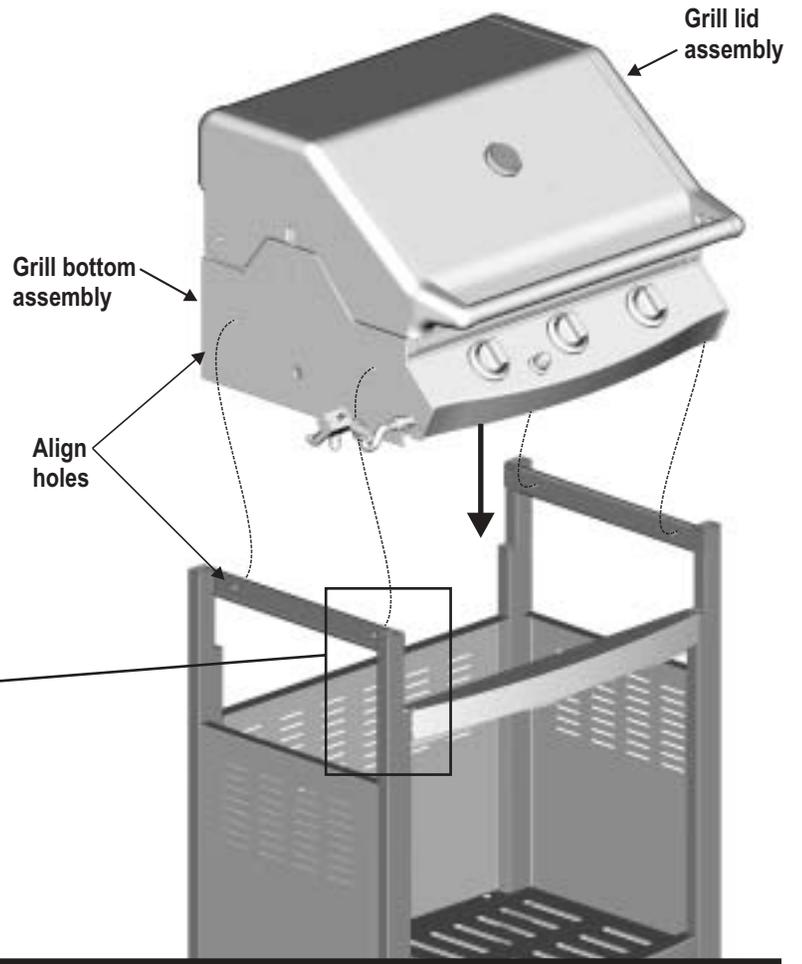
Attach **locking casters to front legs**, non-locking casters to rear legs. Tighten casters using the **caster wrench** provided.



3

This step requires two people to lift and position grill head onto cart.

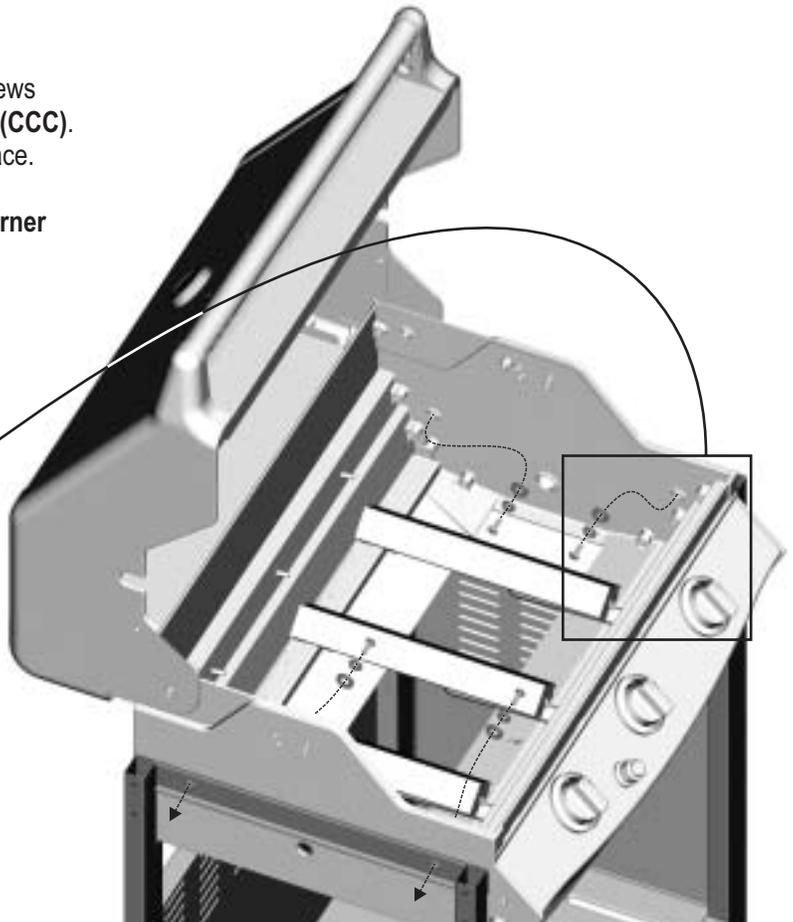
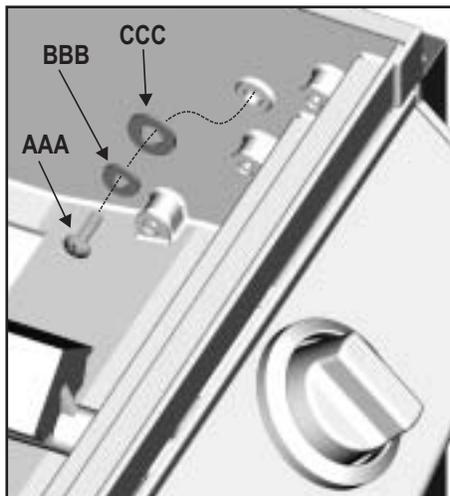
Carefully lower the grill head onto the cart between the two braces. Align the two holes on each side of the grill head with the two holes on each brace.



4

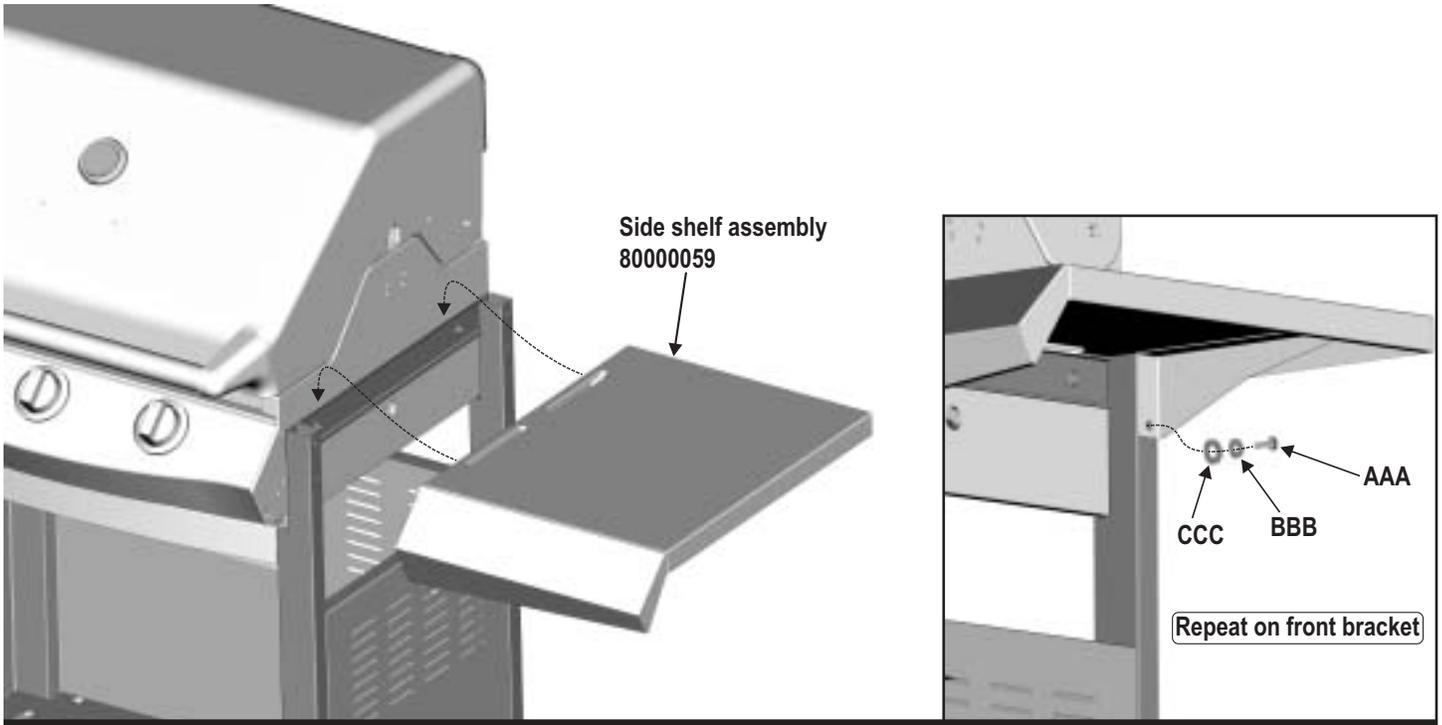
Secure grill head to leg braces using four 1/4-20x3/4" screws (AAA), 7mm lock washers (BBB), and 7mm flat washers (CCC). Screws must be attached from **inside** of grill head into brace.

Do not fully tighten screws until side shelf and sideburner shelf are assembled.



5

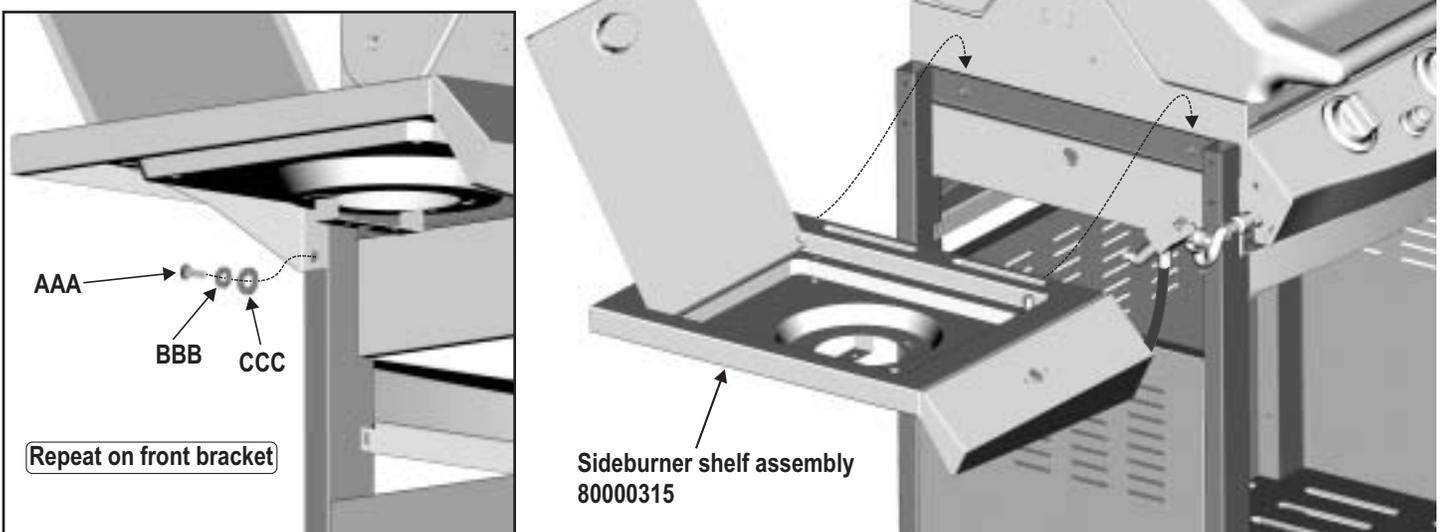
Place side shelf over right cart legs. Lip of shelf should fit between grill bottom and leg brace. Secure shelf brackets to cart legs using one $1/4\text{-}20\times 3/4\text{'}$ screw (AAA), 7mm lock washer (BBB), and 7mm flat washer (CCC) on each bracket.



6

Place sideburner shelf over left cart legs. Lip of shelf should fit between grill bottom and leg brace. Secure shelf brackets to cart legs using one $1/4\text{-}20\times 3/4\text{'}$ screw (AAA), 7mm lock washer (BBB), and 7mm flat washer (CCC) on each bracket.

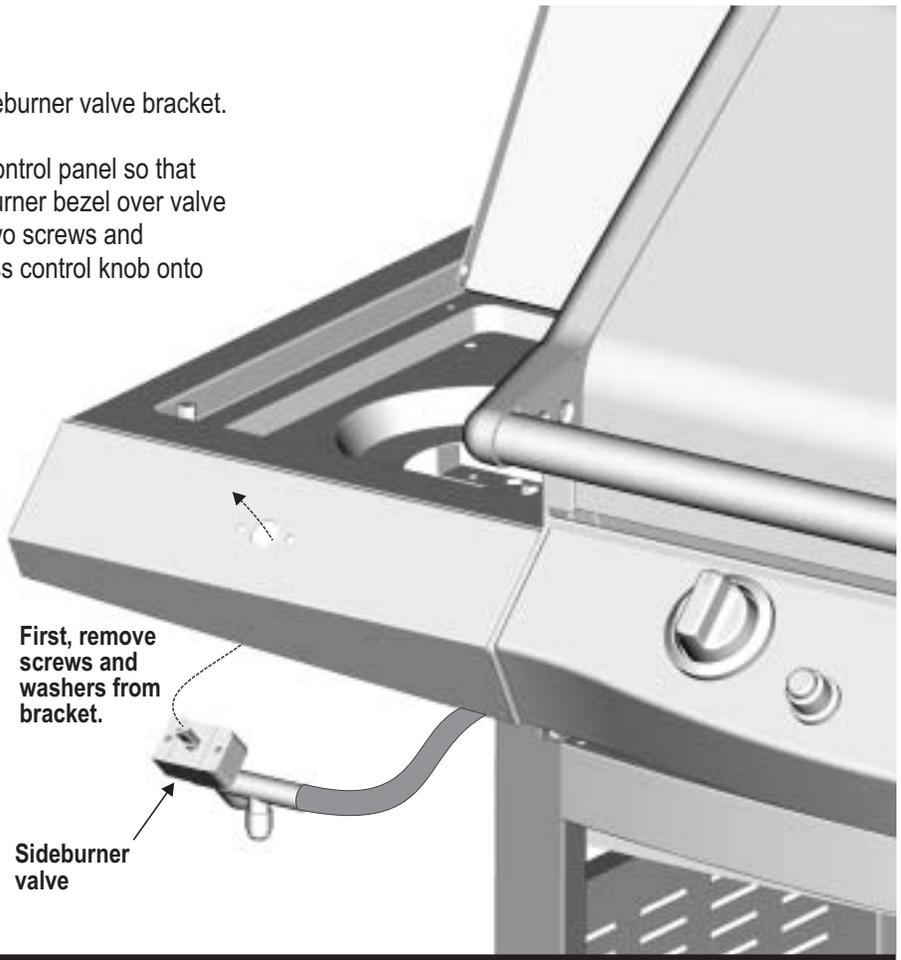
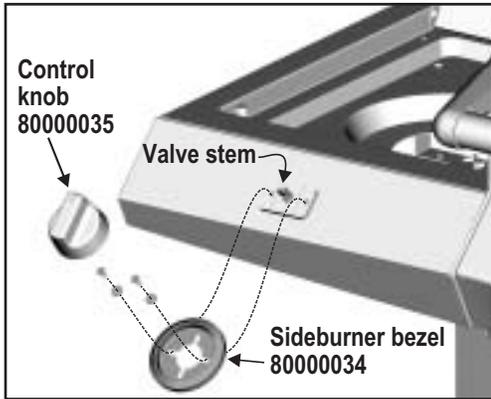
Fully tighten screws inside grill bottom at this time.



7

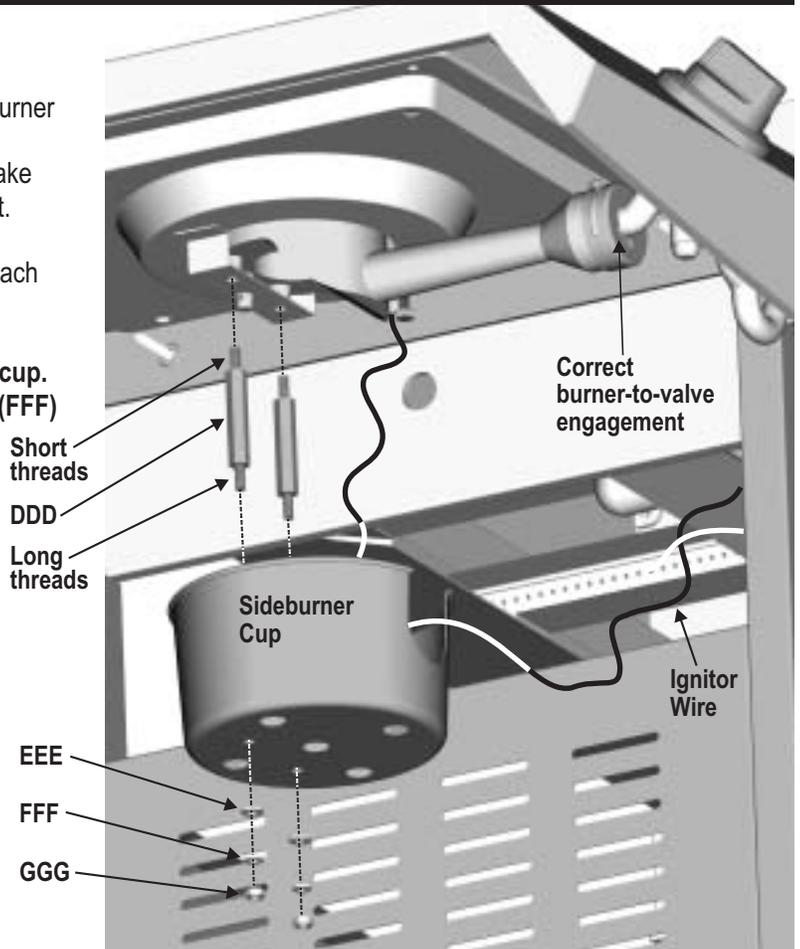
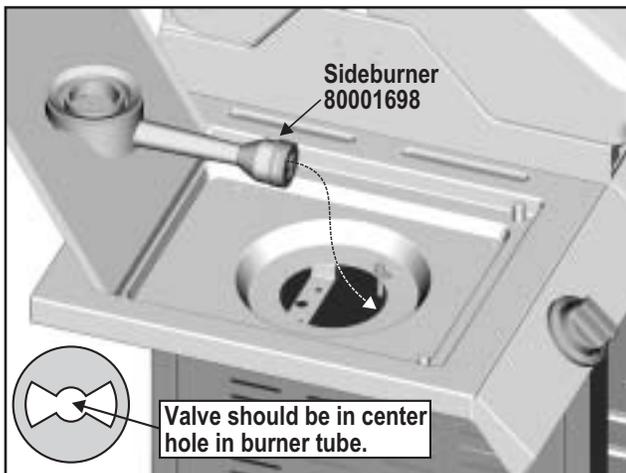
Remove the two screws and washers from the sideburner valve bracket.

Place sideburner valve under front of sideburner control panel so that valve stem comes through large hole. Place sideburner bezel over valve stem. Secure bezel to panel and valve using the two screws and washers you removed from the valve bracket. Press control knob onto valve stem.



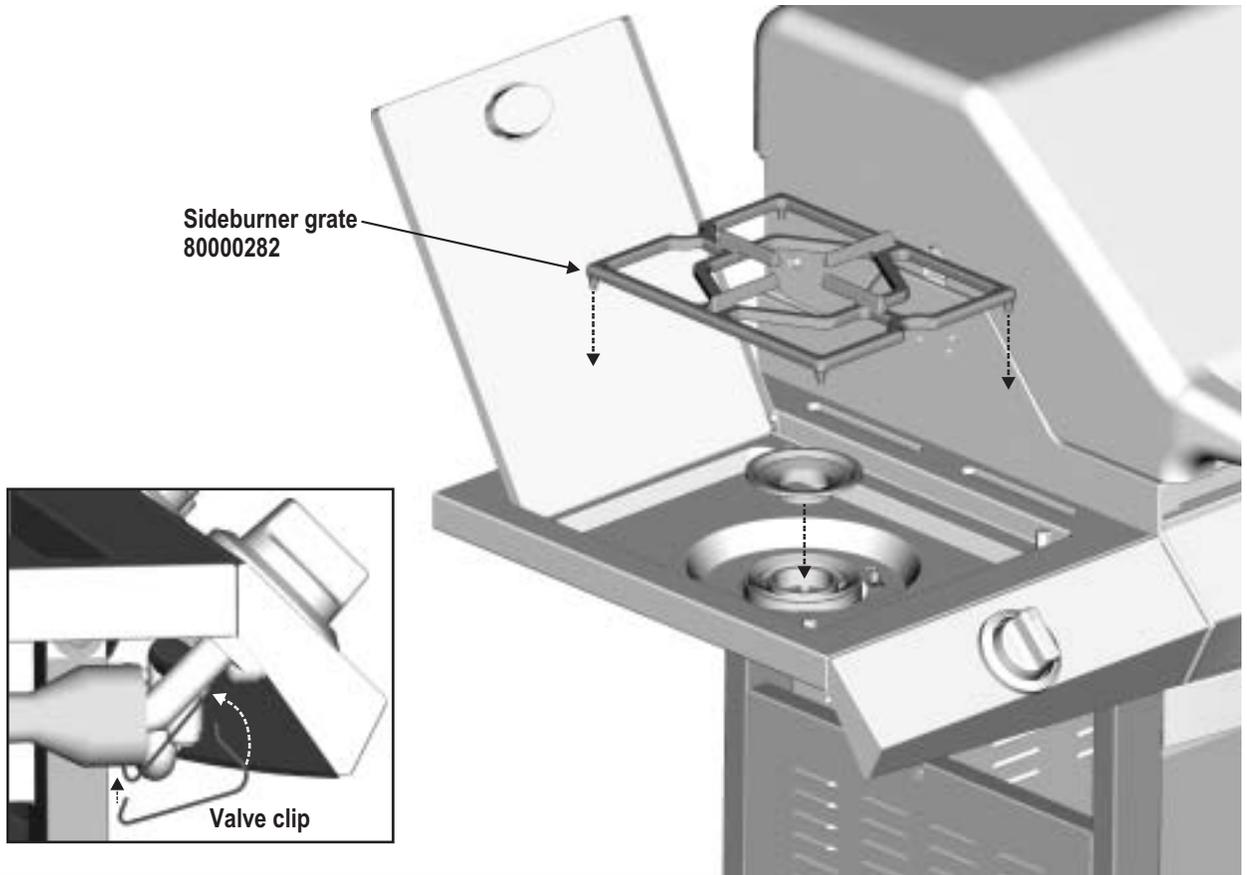
8

Insert sideburner into shelf, placing end of burner over sideburner valve. Valve should be in center hole of burner tube. See illustration below for correct burner-to-valve engagement. Make sure pin on bottom of burner is in center hole in shelf bracket. Insert short-threaded ends of **double-sided screws (DDD)** through holes in bracket and into burner. Wrench-tighten. Attach ignitor wire to sideburner electrode. Align cup cut-out with sideburner tube and holes in cup bottom with double-sided screws. Place ignitor wire through burner tube cutout in cup. Secure with 5mm flat washers (EEE), 5mm lock washers (FFF) and #10-24 hex nuts (GGG).



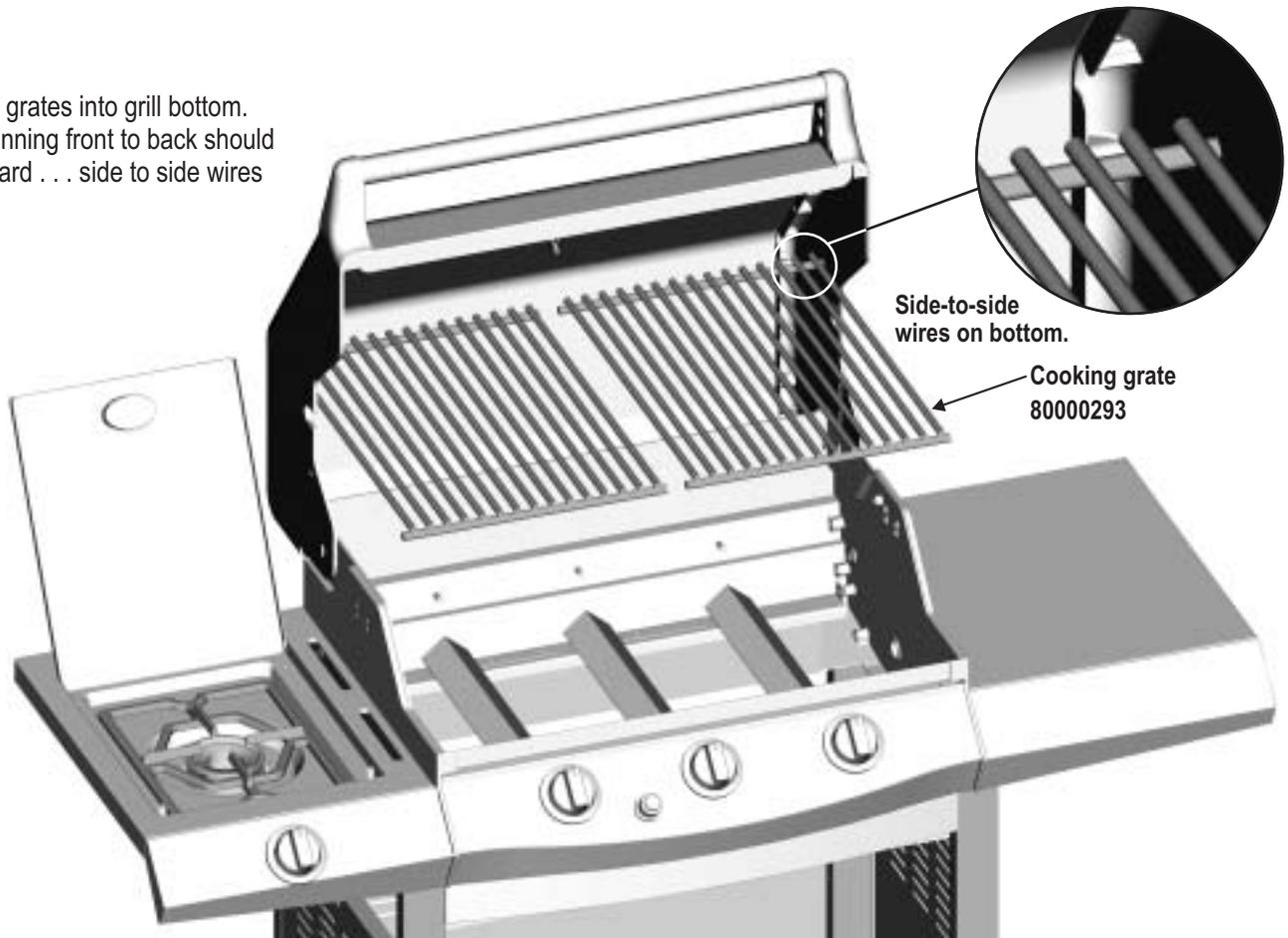
9

Insert valve clip into small hole in bottom of burner, then snap other end of clip over sideburner valve. Place brass top on sideburner, then place sideburner grate onto shelf.



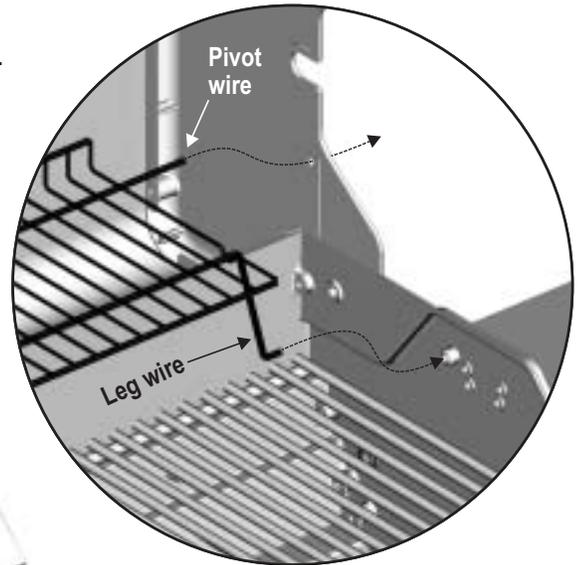
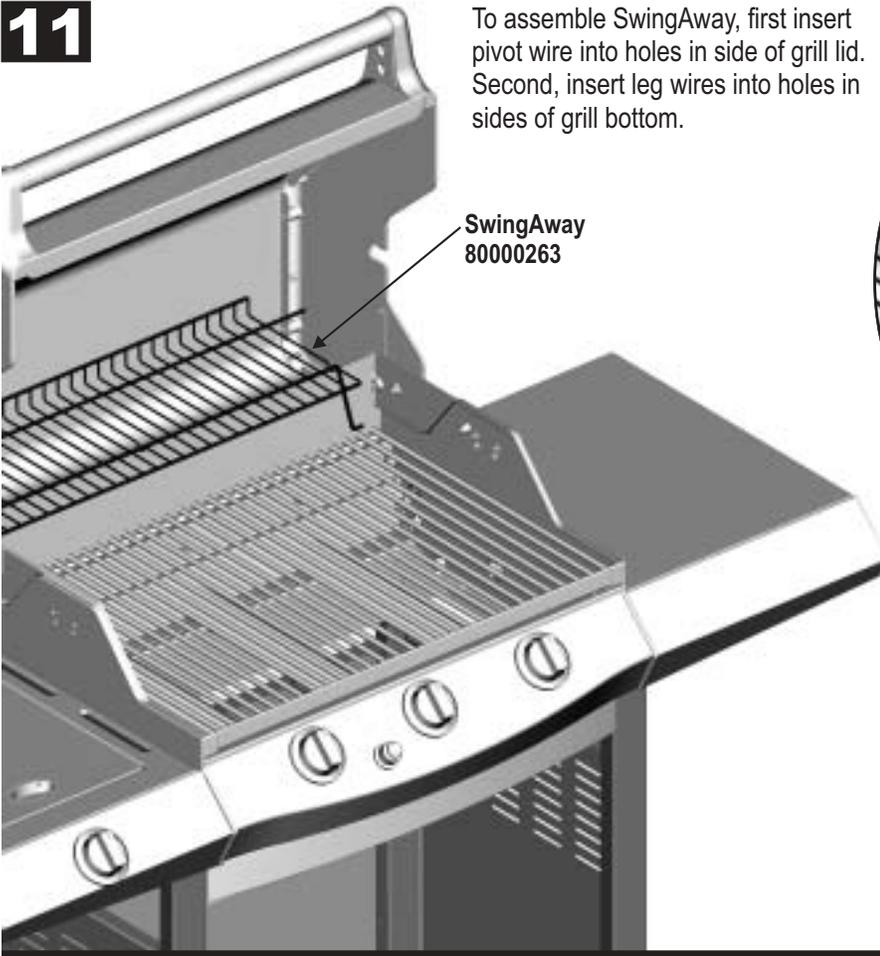
10

Place cooking grates into grill bottom. Grate wires running front to back should be facing upward . . . side to side wires downward.



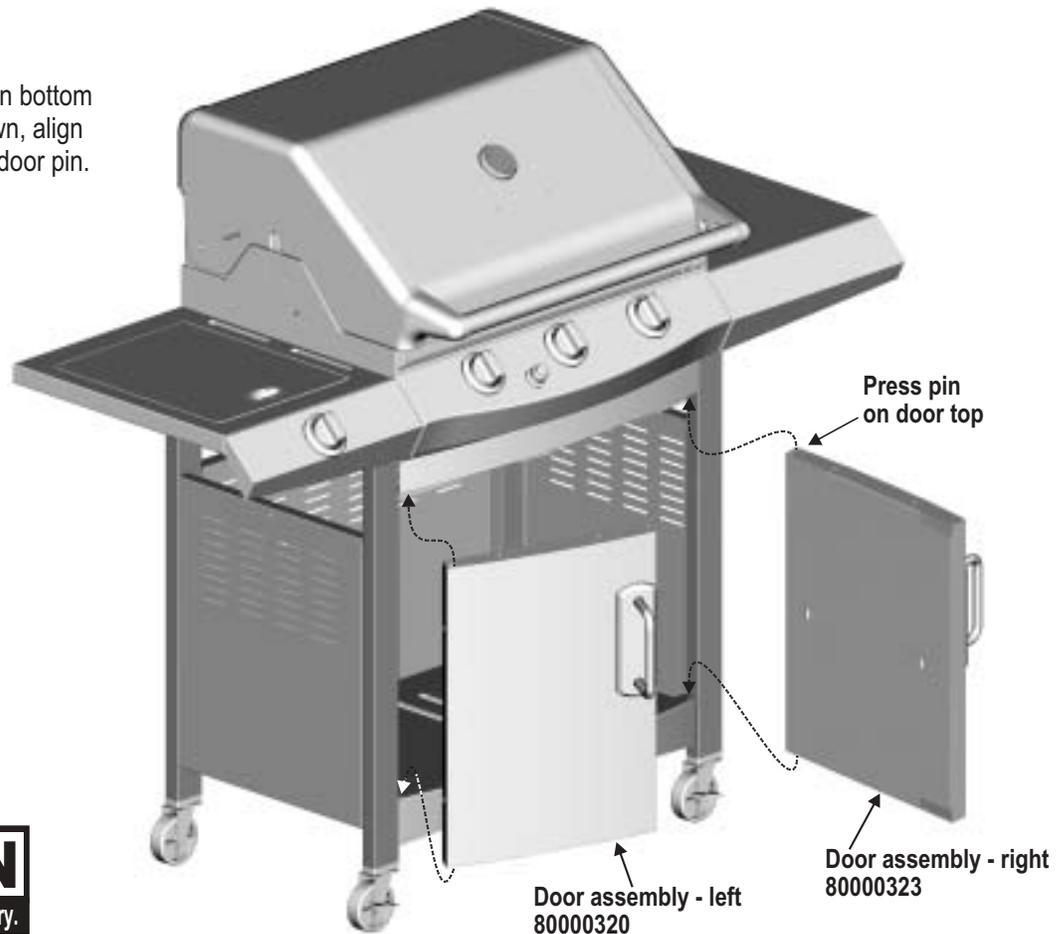
11

To assemble SwingAway, first insert pivot wire into holes in side of grill lid. Second, insert leg wires into holes in sides of grill bottom.



12

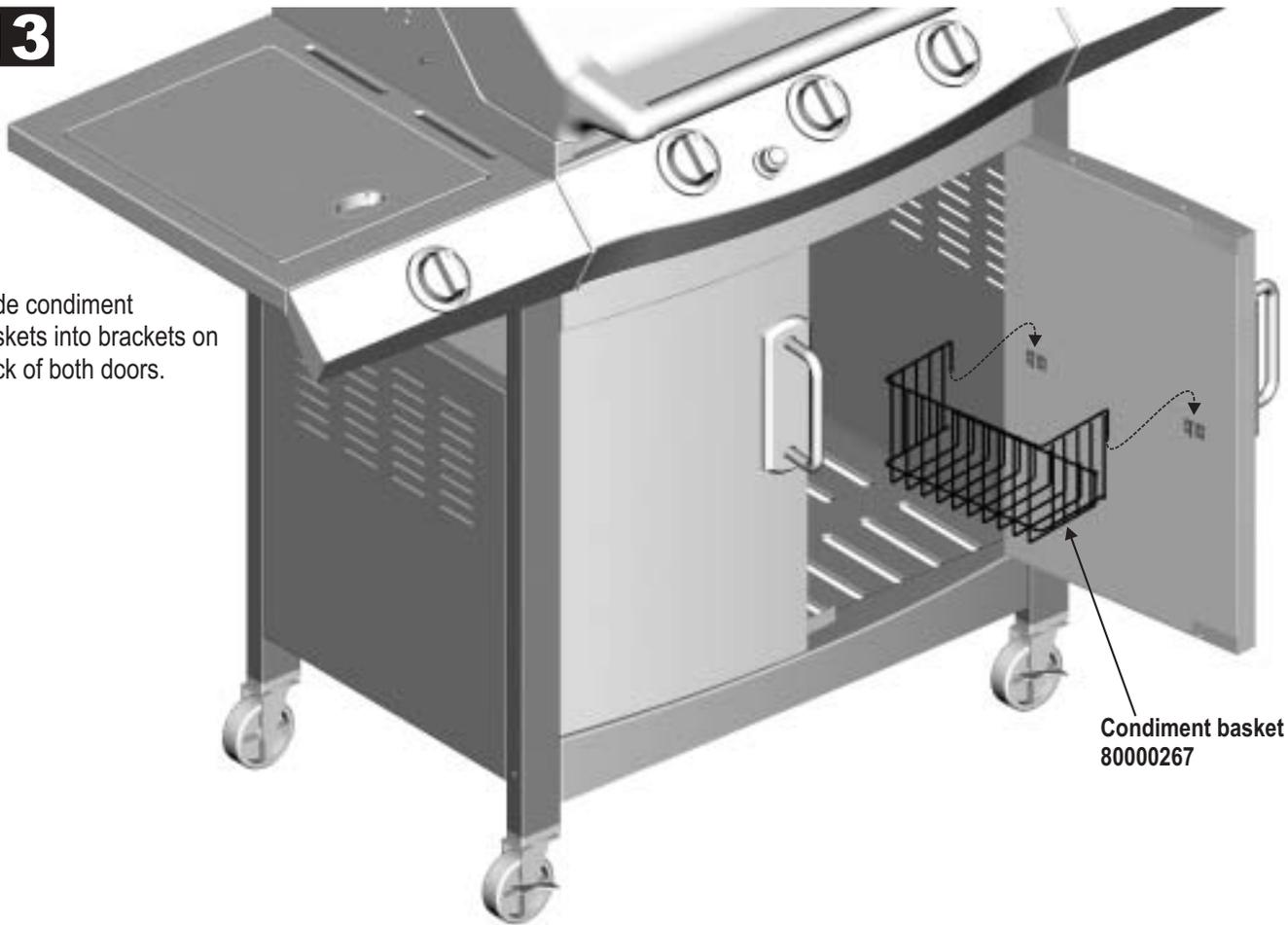
Insert bottom door pin into hole in bottom shelf. Press the top door pin down, align with hole in door brace, release door pin.



 **CAUTION**
SHARP EDGES! Wear gloves if necessary.

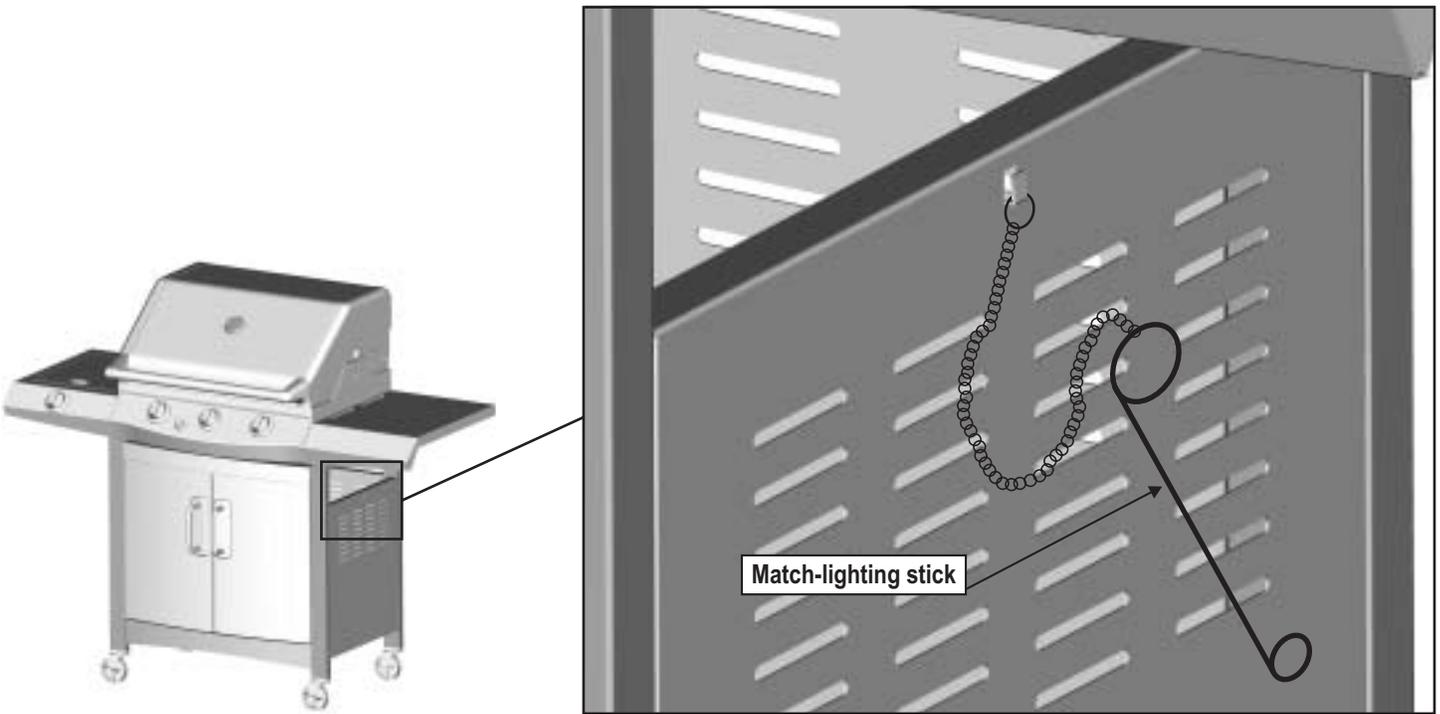
13

Slide condiment baskets into brackets on back of both doors.



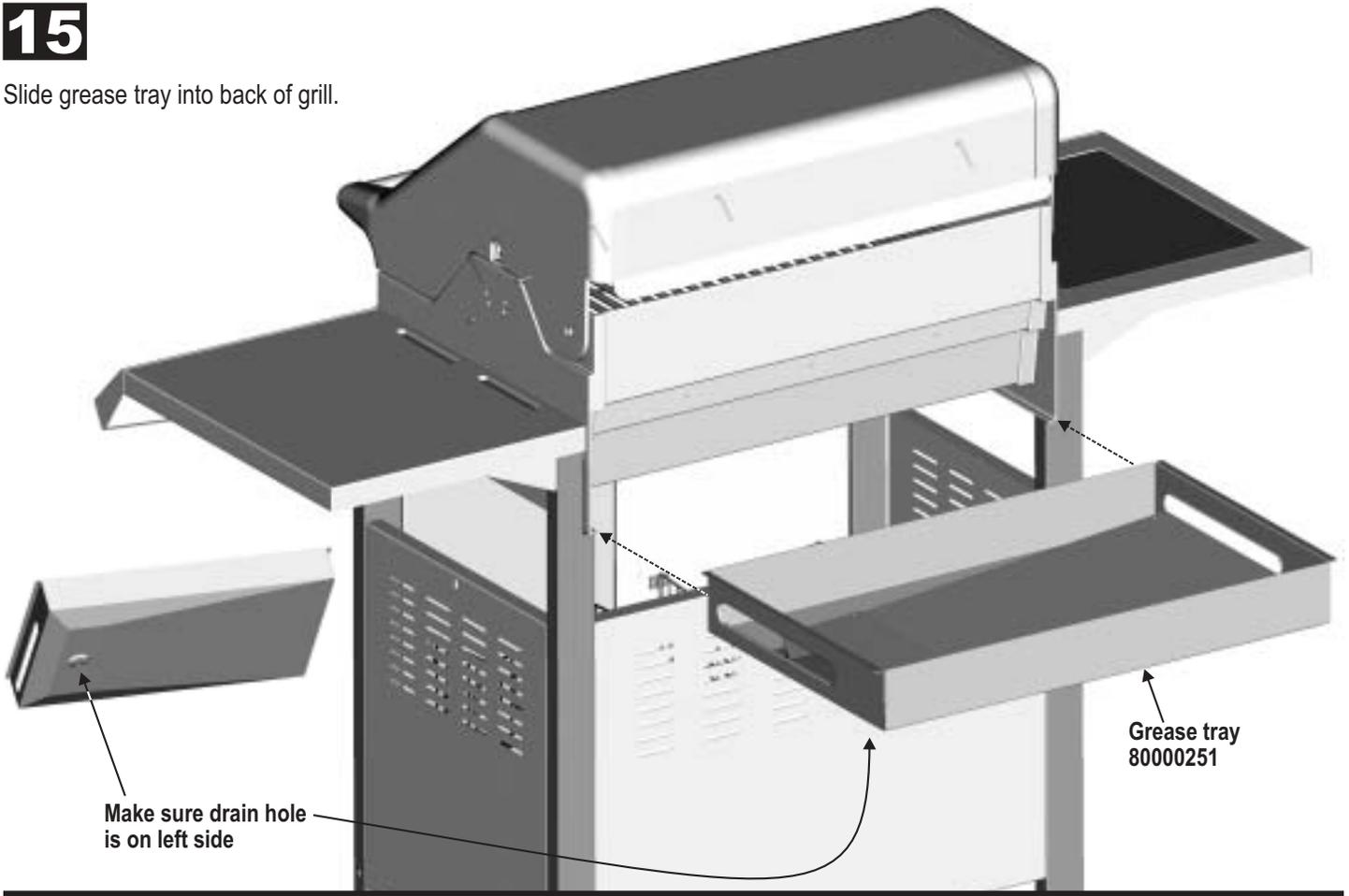
14

Hang the match-lighting sticks and chains from the small hooks on the right and left side panels.



15

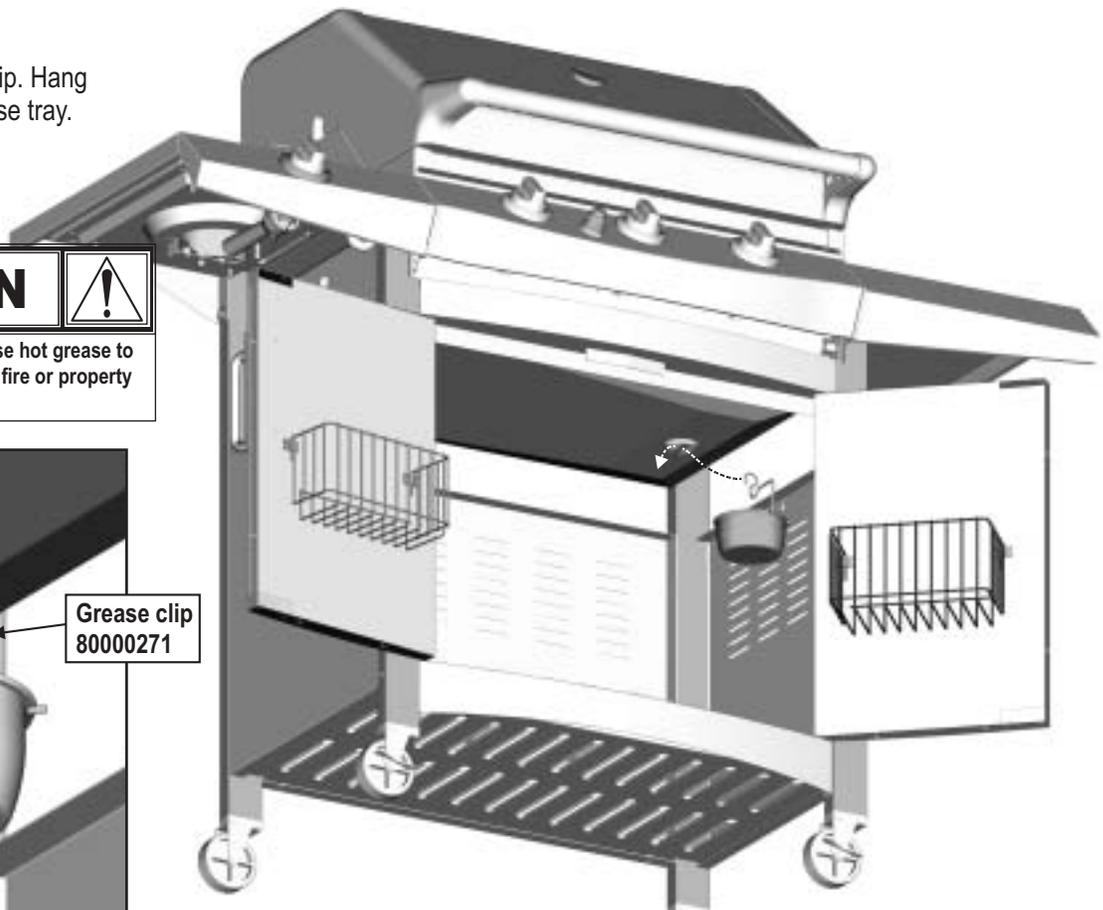
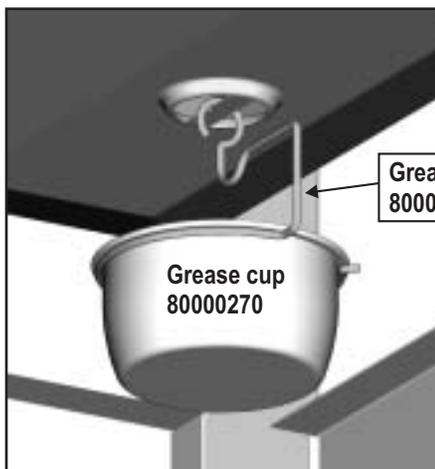
Slide grease tray into back of grill.



16

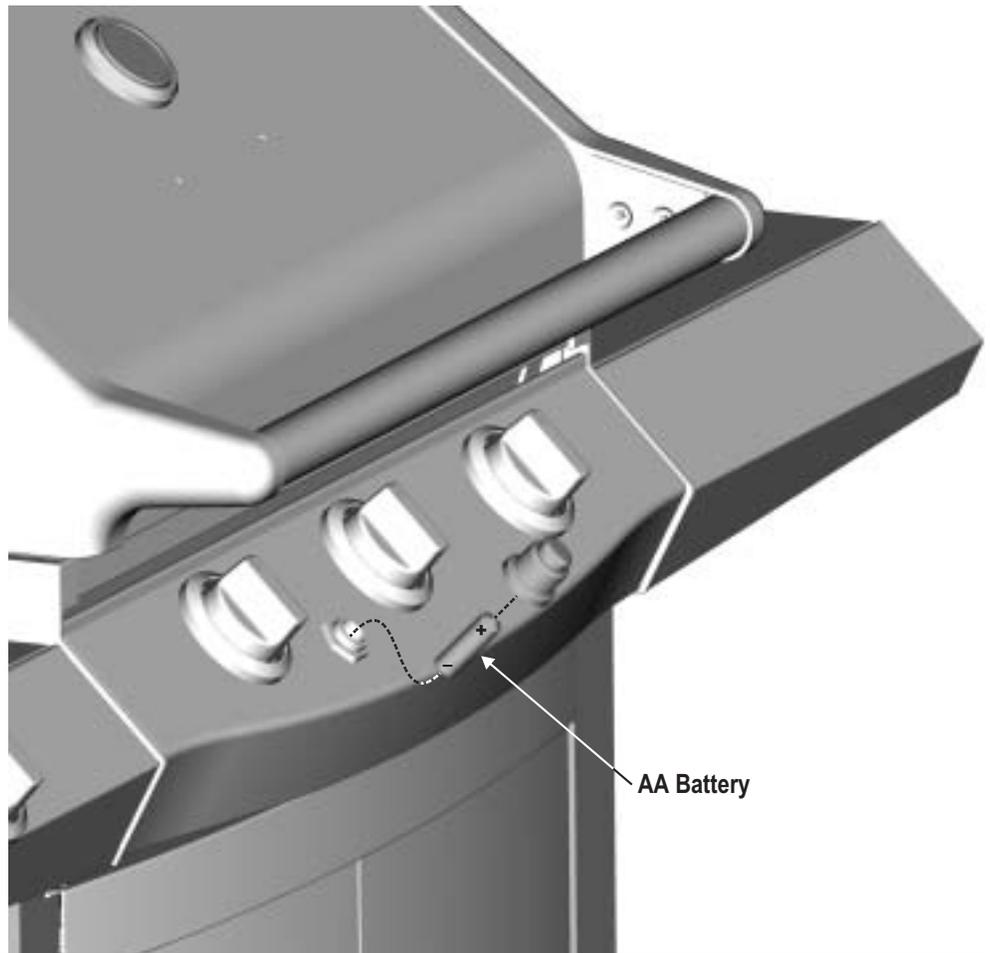
Place grease cup into grease clip. Hang grease clip from bottom of grease tray.

	CAUTION	
<p>• Failure to install can in clip will cause hot grease to drip from bottom of grill with risk of fire or property damage.</p>		



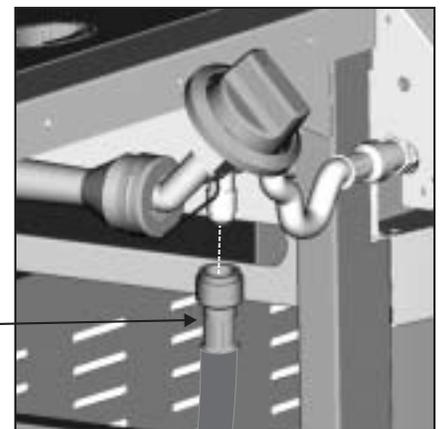
17

Unscrew ignitor cap and place AA battery into ignitor slot with positive end (+) facing outward. Screw ignitor cap onto ignitor.



18

Beneath sideburner control panel, thread the natural gas hose onto the fitting near the sideburner valve and wrench-tighten the connection.



NOTE: Sideburner control panel not shown for clarity.

See Use & Care section for important safety instructions. Please read “Connecting Your Grill to the Natural Gas Source”, “Leak Test”, and “Burner Flame Check” before using grill.

USE AND CARE

Natural Gas Connections and Service Regulators Above 1/2 psi.

Prior to 1998, all residual gas service regulators were set with an outlet pressure of 7 inches water column.

In the 1998 edition of NFPA 54, the National Fuel Gas Code, a change was made allowing service regulators of 2 and 5 psi.

With this change it was also required that an in line regulator be connected between the service regulator and the appliance regulator if the 2 or 5 psi system is used. This additional regulator is not supplied with the product.

It is possible for a consumer, making the connection themselves, or a plumber, not checking, to tap into a 2 or 5 psi line. If a pressure of 2 psi or greater is supplied to the appliance regulator on certain grills it will shut down and not deliver any gas to the grill. Other concerns are the quick disconnect socket and hose which are only rated to 1/2 psi.

If the quick disconnect socket, hose, and grill are properly connected and still not getting gas, delivery pressure needs to be verified. If pressure is greater than 1/2 psi, make sure that an in line regulator is present.

Once the grill has been over-pressured, the regulator may or may not have been damaged. The best practice is to replace the regulator.



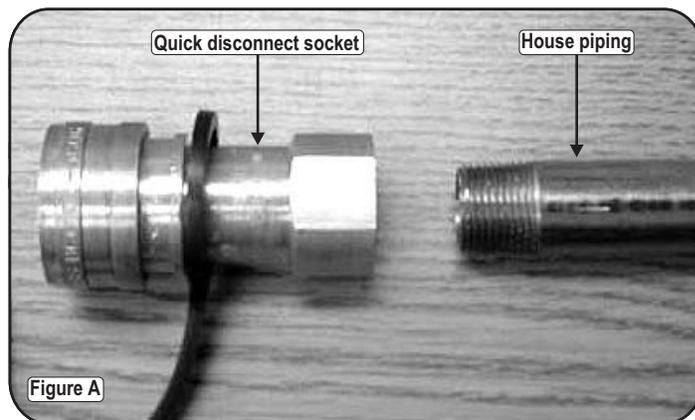
This grill is designed for natural gas use at 7 inch water column supply pressure. Verify supply pressure with your local gas company. If supply pressure is different than 7 inch, contact a certified plumber for assistance. **Not for use with LP gas.**



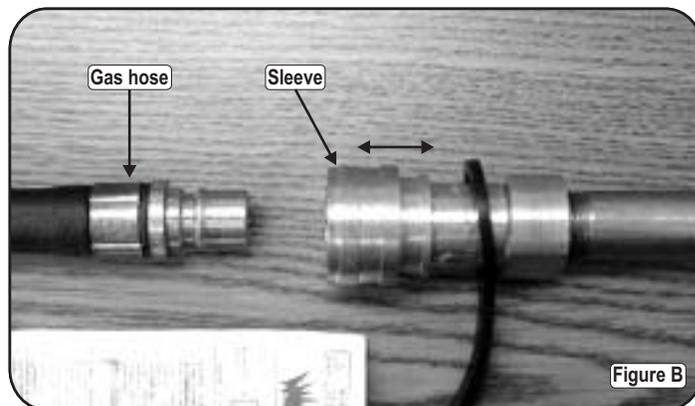
Connection should be made by a certified plumber. Supply the plumber with a copy of these instructions. Incorrect connection can result in a gas leak with possibility of fire.

Connecting Your Grill to the Natural Gas Source

1. A professionally-installed shut-off valve between the supply piping and the socket is recommended, but not required, by the National Fuel Gas Code. Socket connection must be made outdoors.
2. Coat the gas supply pipe nipple with gas resistant dope or teflon tape. Screw socket onto gas supply pipe (house gas source) as shown in **Figure A** below, and wrench-tighten.



3. Pull back the sleeve on the quick disconnect socket and insert the unattached end of the gas hose into the socket. Release the sleeve and continue pushing the hose into the socket until the sleeve snaps into the locked position. See **Figure B**.



4. When the quick disconnect socket and the gas hose are connected, a valve in the socket opens automatically to permit full gas flow. When the gas hose is disconnected, the valve in the socket instantly and positively shuts off the flow of gas. Because the valve in the socket positively shuts off the flow of gas, the grill can be disconnected from the gas source by disconnecting the gas hose from the quick disconnect socket. The socket should be left attached to the gas source (house piping). **Figure C**, on the following page, shows properly connected hose and socket.

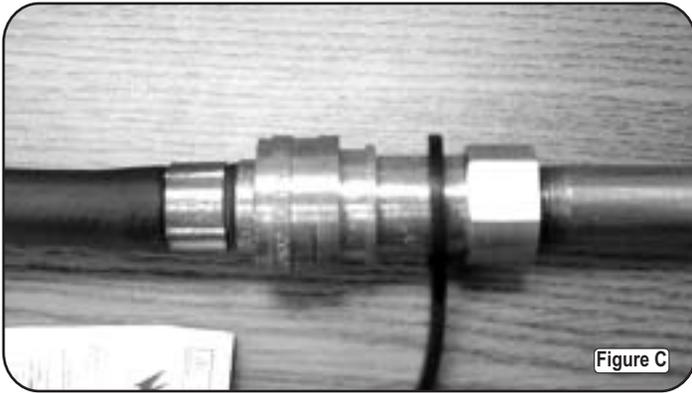


Figure C

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing on that system at test pressures in excess of 1/2 psig (3.5kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5kPa).

CAUTION

If a coupling is supplied with your gas hose, do not attach the coupling to the quick disconnect socket for connection to your house piping. Use of the coupling will alter the gas flow, which may be a safety concern under some circumstances. See Figure D.

The quick disconnect socket should never be connected to the grill. Direction of gas flow is indicated on the socket.

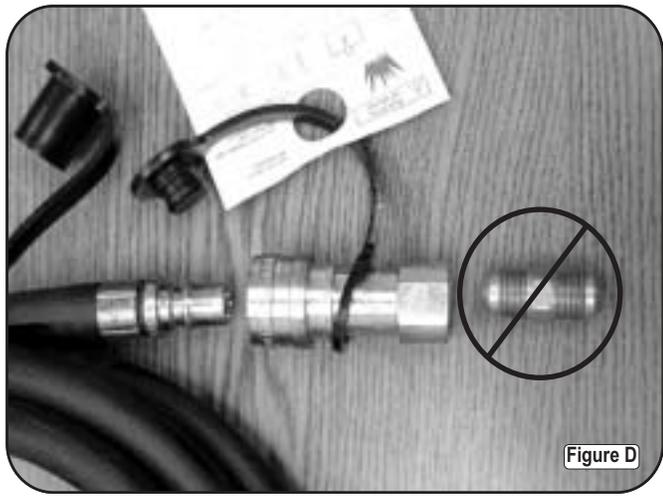


Figure D

With proper assembly, the gas hose cannot be removed without pushing the quick disconnect sleeve back. To disconnect, push sleeve back and pull plug out of sleeve (this automatically shuts off gas).

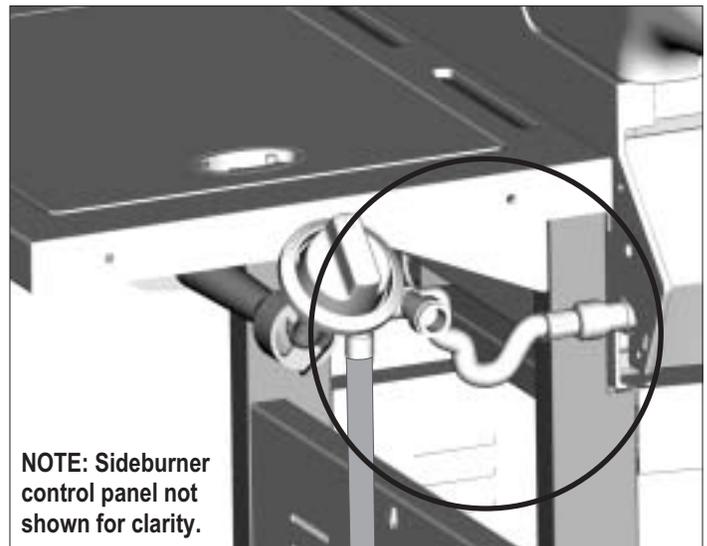
Please Note: Hose and assembly are C.S.A. listed for natural gas, manufactured gas, mixed gas and for liquefied petroleum and for LP Gas-Air mixtures on basis of 0.64 specific gravity for 1000 BTU's per cubic foot of gas at 0.3 in. water column pressure drop. Only ANSI Z21.54 approved hoses should be used with this grill.

WARNING

Do not use hard metal piping of any kind to connect this type of grill to natural gas source. Use only hose specified by manufacturer. Using hard metal piping or convoluted metal tubing is an unsafe practice. Movement of the grill can cause breakage of metal pipe.

Leak Testing

1. Turn all grill control knobs to OFF.
2. Be sure gas hose is tightly connected to gas source.
3. Completely open gas source. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto area circled below.



NOTE: Sideburner control panel not shown for clarity.

5. If “growing” bubbles appear, there is a leak. Close gas source immediately and retighten connection. **If leaks cannot be stopped do not try to repair.** Call for replacement 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.
6. Always close gas source after performing leak test.

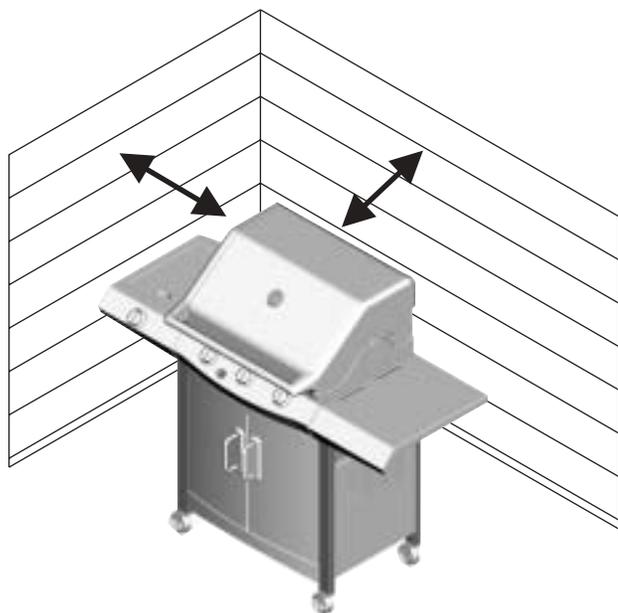


WARNING



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 a 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.**

Safety Tips

- ▲ When grill is not in use, turn off all control knobs and gas source.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for sideburner and side shelf is 10 lbs.
- ▲ 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 source at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ Keep ventilation openings in grill cart free and clear of debris.
- ▲ If you have a grill problem see the "Troubleshooting Section".



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 gas source 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.**

Ignitor Lighting

- ▲ **Do not lean over grill while lighting.**
- 1. **Open lid.** Turn on gas at gas source.
- 2. To ignite, turn center knob to HI, push and hold ELECTRONIC IGNITOR button.
- 3. If ignition does NOT take place within 5 seconds, turn all burner valves to OFF, wait 5 minutes, then repeat lighting procedure.
- 4. To ignite left burner, turn left knob to HI.
- 5. To ignite right burner, turn right knob to HI.

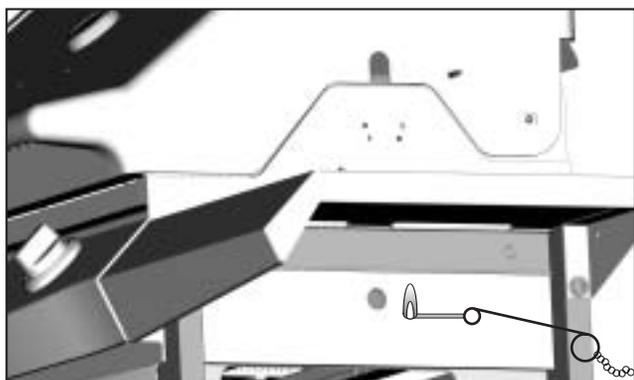
Lighting instructions continued on next page.

	<h1>CAUTION</h1>	
<p>If burner does not light, turn knobs to OFF, wait 5 minutes, and 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.</p>		

Match-Lighting

▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at gas source.
2. Place lit match into match lighting stick, then into lighting hole on right or left side of grill.
3. Push in and turn far right or left burner knob to HI. Be sure burner lights and stays lit.
4. Light adjacent burners in sequence by pushing knobs in and turning to HI.



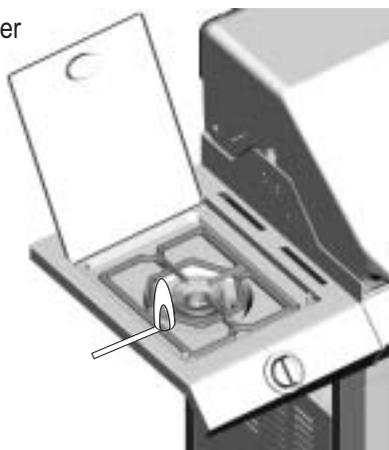
Ignitor Lighting The Sideburner

▲ Do not lean over grill while lighting.

1. To ignite sideburner, open sideburner cover.
2. Turn sideburner knob to HI, push and hold ELECTRONIC IGNITOR button.
3. If sideburner does NOT light, turn knob to OFF, wait 5 minutes, then repeat lighting procedure or use match.

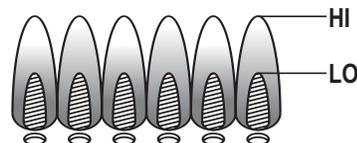
Match Lighting

1. To match light sideburner, open sideburner cover.
2. Place lit match near burner.
3. Push in and turn sideburner knob counterclockwise. Be sure burner lights and stays lit.



Burner Flame Check

- Remove cooking grates. Light burner, rotate knobs from HI to LO. You should see a smaller flame in LO position than seen on HI. Always check flame prior to each use. Perform flame check on sideburner. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning Grill Off

- Turn all knobs to **OFF** position. Turn gas OFF at gas source.

Ignitor Check

- **Turn gas off at gas source.** Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between collector box or burner and electrodes. See "*Troubleshooting*" if no click or spark.

Valve Check

- **Important: Make sure gas is off at gas source before checking valves.** Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LO** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

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

General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry.
 - ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad.

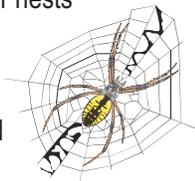


CAUTION



NATURAL HAZARD • SPIDERS

FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.
2. Burner(s) will not light.
3. A small yellow flame from burner (should be blue).
4. Fire coming from around or behind control knob.

STOP!

Immediately turn off gas at gas source!

SOLUTION:

Wait for grill to cool.

Follow the "Cleaning The Burner Assembly" instructions. Clean burners often. Use a 12" pipe cleaner to clean out the burner tubes. You may also force a stream of water from a hose nozzle through burner tubes to clean them.

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors **ONLY** if gas source is disconnected.
- When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.

Cleaning The Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas off at control knobs and gas source.**
2. Remove cooking grates, grease tray and grease cup.
3. Remove cotter pins from beneath each burner "foot" using a screwdriver or needle nose pliers.
4. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



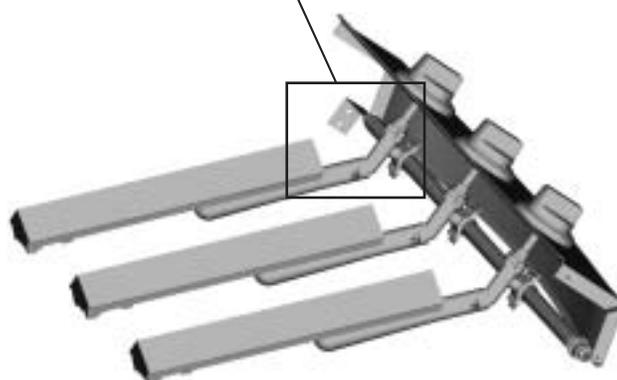
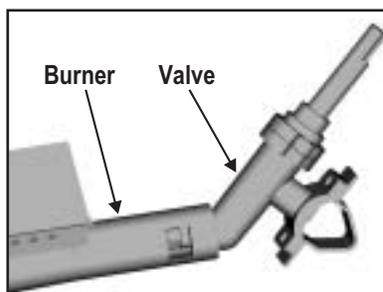
- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube and burner several times.

- (C) **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations below.

8. Carefully replace burners.
9. Replace cotter pin beneath each burner.
10. Replace grease tray, grease cup, and cooking grates.

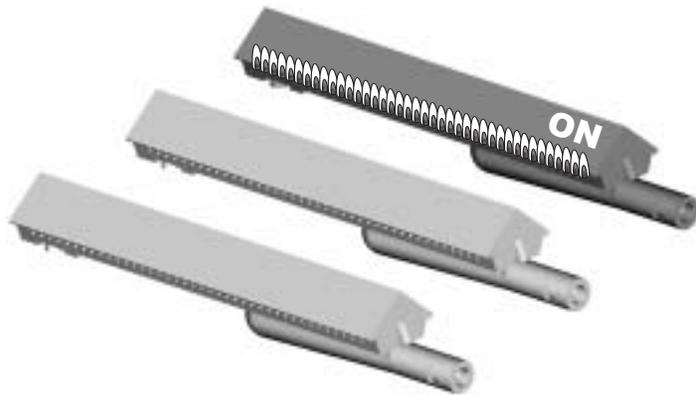


Indirect Cooking

Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. The heat from selected burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

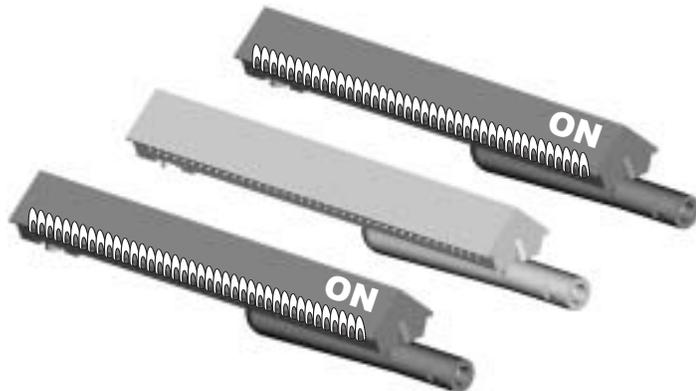
Indirect Cooking Instructions

- Always cook with the lid closed.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperatures.



1 Burner Cooking

Cook with direct or indirect heat.
Best for smaller meals or foods.
Consumes less fuel.



2 Burner Cooking

Great indirect cooking on low.
Produces slow, even heating.
Ideal for slow roasting and baking.

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/Solution
Burner(s) will not light using ignitor.	<ul style="list-style-type: none"> • Wire and/or electrode covered with cooking residue. • Electrode cracked or broken "sparks at crack". • Electrode tip not in proper position. • Wires are loose or disconnected. • Wires are shorting (sparking) between ignitor and electrode. • Dead battery. 	<ul style="list-style-type: none"> • Clean wire and/or electrode with rubbing alcohol and clean swab. • Replace electrode(s). • Main Burners: Tip of electrode should be pointing toward tip of collector box. The distance should be 1/8" to 1/4", adjust if necessary. • Sideburner: Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16", adjust if necessary. • Reconnect wires or replace electrode/wire assembly. • Replace ignitor wire/electrode assembly. • Replace with a new AA battery.
Burner(s) will not match light.	<ul style="list-style-type: none"> • No gas flow. • Obstruction of gas flow. • Disengagement of burner to valve. • Is grill assembled correctly? 	<ul style="list-style-type: none"> • Turn gas on at gas source. • Clear burner tube(s). • Reengage burner and valve. • Check steps in assembly instructions.
Flames blow out.	<ul style="list-style-type: none"> • High or gusting winds. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height.
Flare-up.	<ul style="list-style-type: none"> • Grease buildup. • Excessive fat in meat. • Excessive cooking temperature. 	<ul style="list-style-type: none"> • Clean grill. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> • Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Turn gas off at gas source. Leave lid in position and let fire burn out. <i>After grill cools, remove and clean all parts.</i>
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> • Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Clean burner and/or burner tubes.

Troubleshooting - Electronic Ignition

Problem	Possible Cause	Check Procedure	Prevention/Solution
<p>No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.</p>	<ul style="list-style-type: none"> • Battery not installed properly. • Dead battery. • Button assembly not installed properly. • Faulty spark module. 	<ul style="list-style-type: none"> • Check battery orientation. • Has battery been used previously? • Check to insure threads are properly engaged. Button should travel up and down without binding. • If no sparks are generated with new battery and good wire connections, module is faulty. 	<ul style="list-style-type: none"> • Install battery (make sure that “+” and “-” connectors are oriented correctly, with “+” end up and “-” end down.) • Replace battery with new AA-size alkaline battery. • Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully. • Replace spark module assembly.
<p>No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.</p>	<ul style="list-style-type: none"> • Output lead connections not complete. 	<ul style="list-style-type: none"> • Are output connections on and tight? 	<ul style="list-style-type: none"> • Remove and reconnect all output connections at module and electrodes.
<p>Sparks are present but not at all electrodes and/or not at full strength</p>	<ul style="list-style-type: none"> • Output lead connections not complete. • Arcing to grill away from burner(s). • Weak battery. • Electrodes are wet. • Electrodes cracked or broken “sparks at crack”. 	<ul style="list-style-type: none"> • Are output connections on and tight? • If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame. • All sparks present but weak or at slow rate. • Has moisture accumulated on electrode and/or in burner ports? • Inspect electrodes for cracks. 	<ul style="list-style-type: none"> • Remove and reconnect all output connections at module and electrodes. • If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires. • Replace battery with a new AA-size alkaline battery. • Use paper towel to remove moisture. • Replace cracked or broken electrodes.

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.

1 First Name _____ Initial _____ Last name _____
Address (number and street) _____ Apt number _____
City _____ State _____ Zip code _____

2 E-mail Address
If you voluntarily provide us with your email address, you give us permission to use your email address to send you email offers that may interest you.

(Example: your name@your host.com)

3 Phone number
_____-_____-_____-_____-_____-_____

6 Date of purchase
____/____/____

4 **IMPORTANT!**
Write Serial Number and Model Number in spaces below:

7 Store name
_____-_____-_____-_____-_____-_____-_____-_____

8 Purchase Price
\$ _____ .00

5 Your gender: 1. Male 2. Female

9 Which product are you registering?
1. Gas Grill 5. Charcoal Smoker
2. Electric Grill 6. Outdoor Fireplace
3. Smoker 7. Cocker/Fryer
4. Charcoal Grill 8. Other

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

1. <input type="checkbox"/> Magazine/newspaper advertisement	10. <input type="checkbox"/> Friend/Relative recommendation
2. <input type="checkbox"/> Television commercial	11. <input type="checkbox"/> Salesperson recommendation
3. <input type="checkbox"/> Grill was assembled	12. <input type="checkbox"/> Grill size
4. <input type="checkbox"/> In-store display	13. <input type="checkbox"/> Product warranty
5. <input type="checkbox"/> Store circular	14. <input type="checkbox"/> Store demonstration
6. <input type="checkbox"/> Brand name	15. <input type="checkbox"/> Point of purchase
7. <input type="checkbox"/> Product style	16. <input type="checkbox"/> Other: _____
8. <input type="checkbox"/> Price/value	
9. <input type="checkbox"/> Product quality	

Upon completion, remove this page from your manual and mail to:

**PRODUCT REGISTRATION DEPT.
PO 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 .

P R O T E C T

WE'VE GOT YOU COVERED!

Mother Nature isn't your grill's best friend. But don't keep the elements at bay with just any cover. Protect your Commercial Series grill with a cover designed to match your outdoor living environment. The Artisan collection covers are 65" heavy duty luxury covers with vinyl piping for added strength.

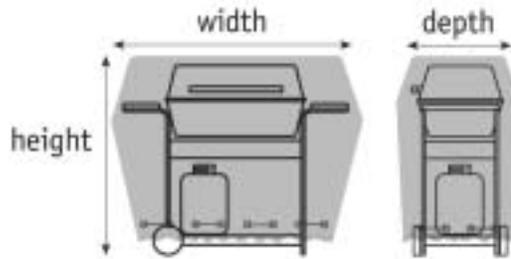
The 68" twilight blue and desert sand covers add both protection and decoration to your grill.

65" COASTAL BLUE ARTISAN GRILL COVER

65" MOUNTAIN GREEN ARTISAN GRILL COVER

68" TWILIGHT BLUE GRILL COVER

68" DESERT SAND GRILL COVER



Measure your grill for best fit.



M A I N T A I N

IN THE MOOD TO GRILL?

You've got the grill, now you need the tools. Don't make do with the average, run-of-the-mill accessories.

Lowe's is ready to equip you with the perfect companions for your Commercial Series grill. After all, this grilling stuff is serious.

DON'T STOP HERE!
Go to your local Lowe's for a full line of Char-Broil® accessories.



BrushHAWG.

- Ideal for cleaning porcelain and wire chrome grids, cast iron grates and castings
- Heavy Duty tool hook serves as grid lifter and under-wire scraper
- Multi-Blade scraper
- Maximum count stainless steel bristles

BrushHAWG.
Replacement Heads

- Fits existing BrushHawg grill brush
- Includes both Stainless Steel Bristle Pad and Nylon Scrubber Pad
- Removable for easy cleaning or replacement

