



4654870
ASSEMBLY/USE & CARE
MANUAL



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



CAUTION: Read and follow all safety statements, assembly instructions and use and care directions 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**.

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



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Call Grill Service Center For Help And Parts

- If you need help or warranty parts call 1-800-241-7548. 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 warranty information below.

Model Number _____

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

Date Purchased _____

Safety Symbols

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



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



WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



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

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®, PrecisionFlame and Design®, Sierra® and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermo® is a registered trademark of the Thermo 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; 4,747,391; 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; 5,579,755; 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; 6,173,644; 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; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D463,004; 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 D477,501. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending. ©2005 W. C. Bradley Co., All Rights Reserved.

Thermulate® is a registered trademark of ATD, Corp. Insulation bowl and application covered by U.S. Patents 5011743, 5111577, and other Patents pending.

IMPORTANT SAFEGUARDS



ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY

To prevent electrical shock:

- Use only with GFI (Ground Fault Interrupter) protected circuit.
- Do not use grill when raining.
- To prevent grill from being splashed or falling into water, do not use grill within 10 feet of a pool, pond or other body of water.
- Keep grill and electric controller dry and out of rain at all times.
- When connecting controller to grill, plug electric controller into grill first, make sure controller is set to OFF, then plug into outlet. When unplugging, turn controller to OFF, disconnect from outlet, then remove controller from grill.
- Unplug grill when not in use and before moving.
- Do not operate grill with an electric controller that has a damaged cord, plug or metal probe. Call Char-Broil for a replacement controller. The electric controller is made specifically for this grill.
- Never remove grounding plug or use with an adapter to two prongs.
- Keep electric plugs off ground and dry.
- Never put controller, cord or heating element in water or any other liquid.
- Do not allow cord to touch hot grill.
- Store controller indoors when not in use.
- Do not use water or other liquid spray to clean product without first unplugging electric controller and removing heating element.

SAVE THESE INSTRUCTIONS



Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.

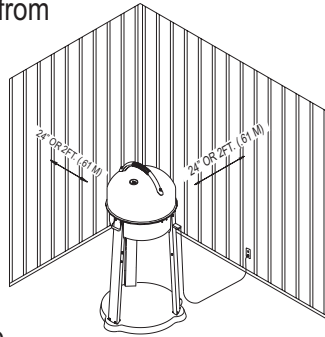
DO NOT USE CHARCOAL. A charcoal fire will result and the grill is not designed for charcoal. The fire will create an unsafe condition and damage the grill.



This grill is for residential use only. Do not use for commercial cooking.

GENERAL SAFETY

1. Do not touch hot surfaces with unprotected hands. Use handles and knobs provided for operation.
2. Never leave grill unattended when ON.
3. Keep children away from grill both when hot and cold.
4. Use long barbecue utensils for cooking.
5. Allow grill to cool before moving, cleaning or storing.
6. Do not cook under a roof.
7. Keep grill 24" (2 feet) away from walls and rails.
8. For outdoor household use only. Do not use indoors or for commercial cooking.
9. Use only ceramic briquettes similar to those provided with the grill.
10. Do not use or store gasoline, kerosene, or other flammable liquids within 20 feet of this grill when in use.
11. Store grill in weather protected area or under grill cover when not in use and electric controller indoors when not in use.
12. Use only accessory attachments recommended by manufacturer.
13. It is the responsibility of the assembler/owner to assemble, install and maintain grill.



EXTENSION CORD USE AND SAFETY

- For best grill performance use of extension cord is **not** recommended.
- If you must use an extension cord for your safety:**
- Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and a tag stating "Suitable for Use with Outdoor Appliance".
 - Use the shortest length extension cord required. Do not connect 2 or more extension cords together. A 12 or 14 gauge extension cord of 50 ft. or less is acceptable.
 - Keep connections dry and off ground.
 - Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

GROUND FAULT INTERRUPTER

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFI protection.
- Do not plug this appliance into an indoor circuit.

Warranty

Char-Broil guarantees the Char-Broil® Electric Patio Caddie™ shall be free from defects in both material and workmanship under normal and reasonable use (and correct assembly as assembled by the consumer-purchaser) by the original purchaser, for outdoor household use, for the following periods as specified herein:

- (1) Porcelain top and bottom, legs, base - for five (5) years from the date of purchase.
- (2) Electrical control and heating element - for a period of three (3) years from the date of purchase.
- (3) All other parts including handles, wheels and temperature gauge - for a period of one (1) year from the date of purchase.

If the product fails to operate due to manufacturing defect the defective part will be repaired or replaced at Char-Broil's option. The product, along with proof of purchase, must be returned postage prepaid.

If you wish to obtain performance of any obligation under this limited warranty, you should write to: **Char-Broil, Consumer Warranty / P. O. Box 1240, Columbus, GA 31902-1240**

Char-Broil may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or Char-Broil 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 from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

This warranty does not include the cost on any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, or damage incurred through commercial use 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. Neither Char-Broil dealers nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Char-Broil's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. So the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights which vary from state to state.



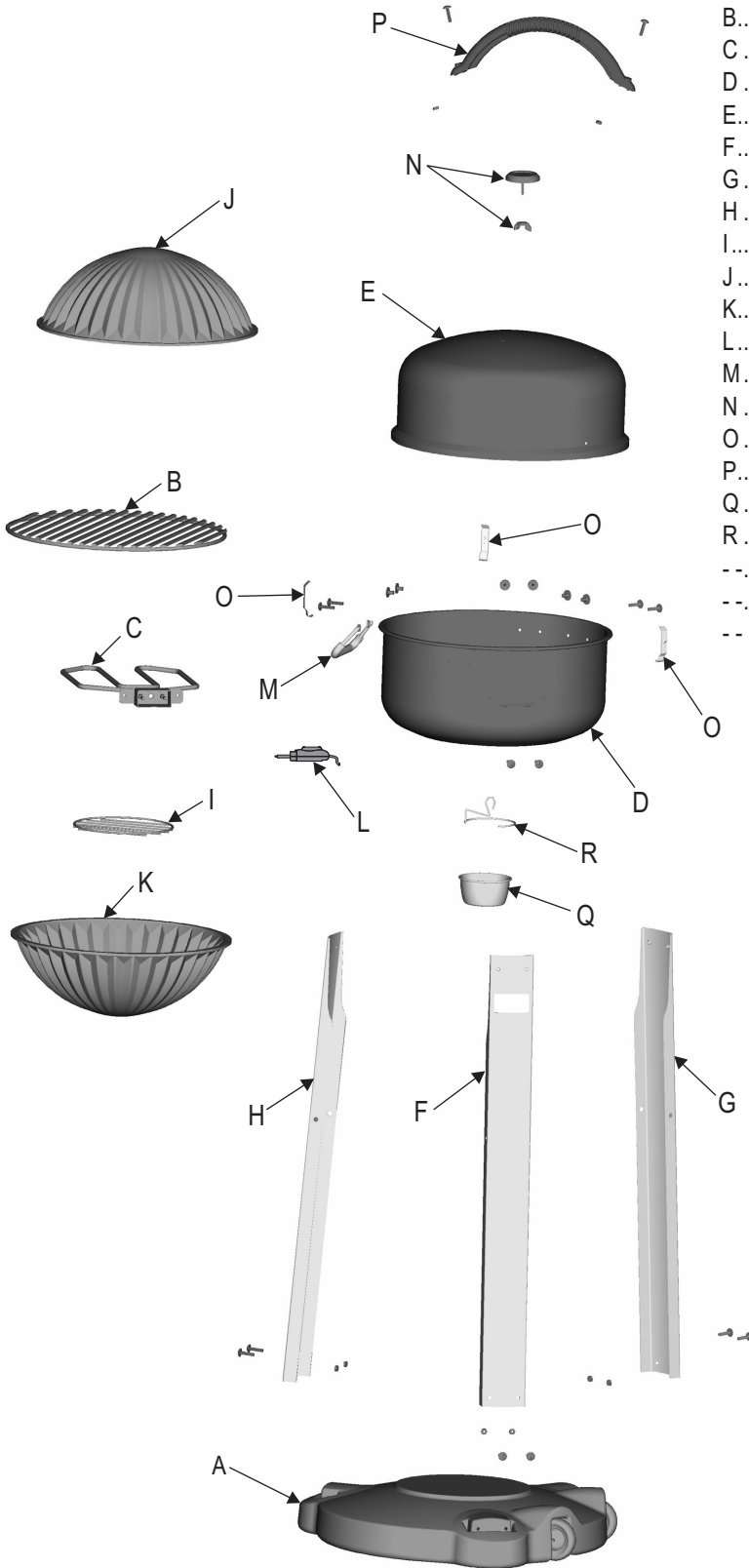
WARNING



Use care when operating your grill. Be sure you read and understand all the information and safeguards in this manual before operating this grill.

Parts List

<u>Key</u>	<u>Qty.</u>	<u>Description</u>	<u>Part #</u>
A.....	1	Base	4154381
B.....	1	Cooking Grate	4152860
C.....	1	Element Assembly.....	4159277
D.....	1	Grill Bottom.....	4509581
E.....	1	Grill Lid	4509582
F.....	1	Control Leg w/Slot.....	4302497
G.....	1	Leg	4302534
H.....	1	Leg w/Logo.....	4525611
I.....	1	Briquette Grate	4156128
J.....	1	Top Insulation Bowl	4152826
K.....	1	Bottom Insulation Bowl.....	4152827
L.....	1	Controller.....	4150235
M.....	1	Leg Handle	4150357
N.....	1	Temperature Gauge w/Wing Nut.....	4157142
O.....	3	Lid Hangers	4154245
P.....	1	Lid Handle	4154399
Q.....	1	Grease Cup	5156609
R.....	1	Grease Clip	5156610
--.....	1	Briquette Bag.....	4158125
--.....	1	Hardware, Misc	4253860
--	1	Hardware, Elec. #10.....	4254040

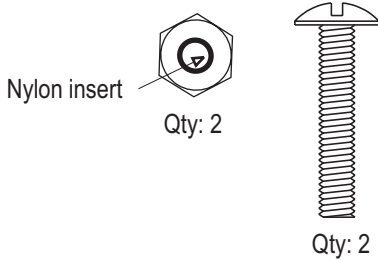


1

Necessary tools for assembly of your grill include a Phillips screwdriver, adjustable wrench or pliers. (A 3/8" nut driver would be ideal).

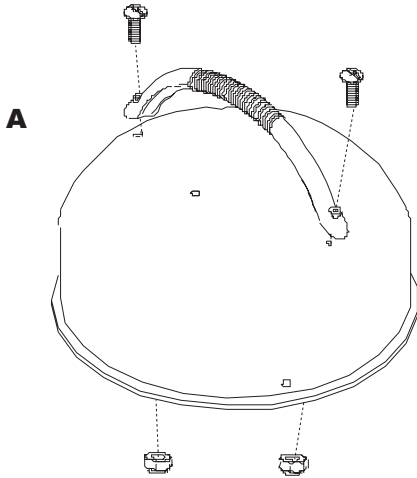
Items to Assemble

- 1 Grill Lid
- 1 Lid Handle
- 2 Machine Screws
- 2 Lock Nuts



A Place handle on lid.

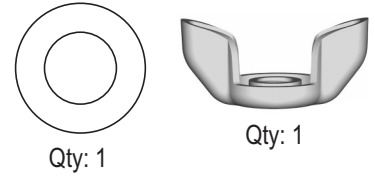
Important: Tighten both nuts securely at this time. You will be unable to tighten these items once the insulation bowl is attached.



2

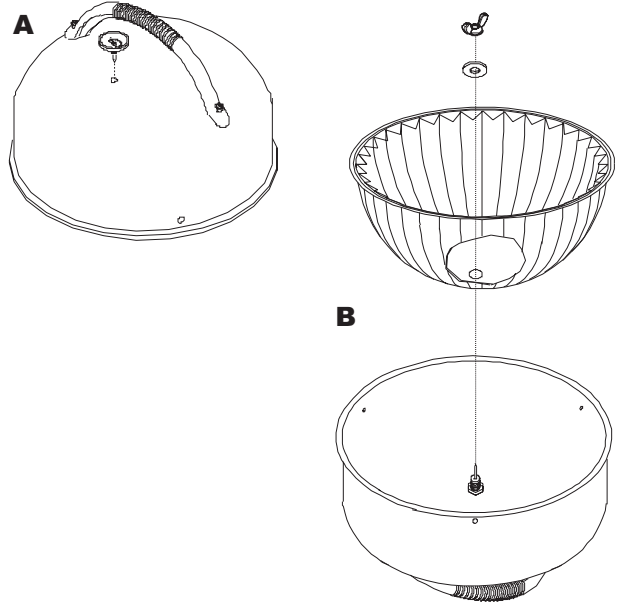
Items to Assemble

- 1 Temperature Gauge
- 1 Top Insulation Bowl
- 1 Flat Washer
- 1 Wing Nut



A Place temperature gauge. Hold it in place as you turn lid upside down.

B Note: Be sure hole in top insulation bowl is aligned with temperature gauge. Attach wing nut "DO NOT TIGHTEN" until after Step 3.



3

Items to Assemble

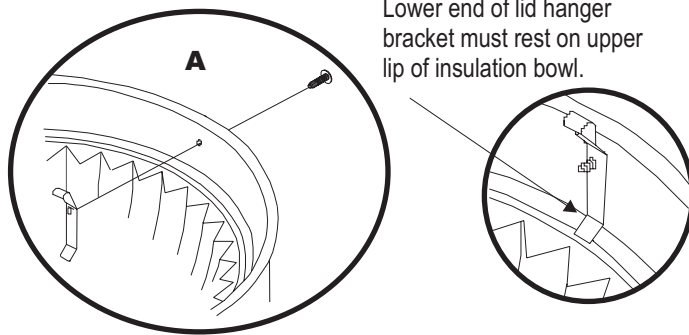
- 3 Lid Hangers
- 3 Self-tap Screws



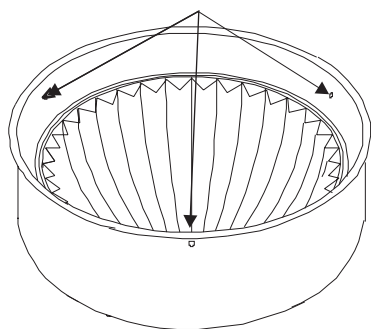
A Place lid hanger bracket on upper lip of insulation bowl. **Note:** Adjust insulation bowl as necessary to align.

B Tighten wing nut.

Lower end of lid hanger bracket must rest on upper lip of insulation bowl.



Repeat for all three holes



4

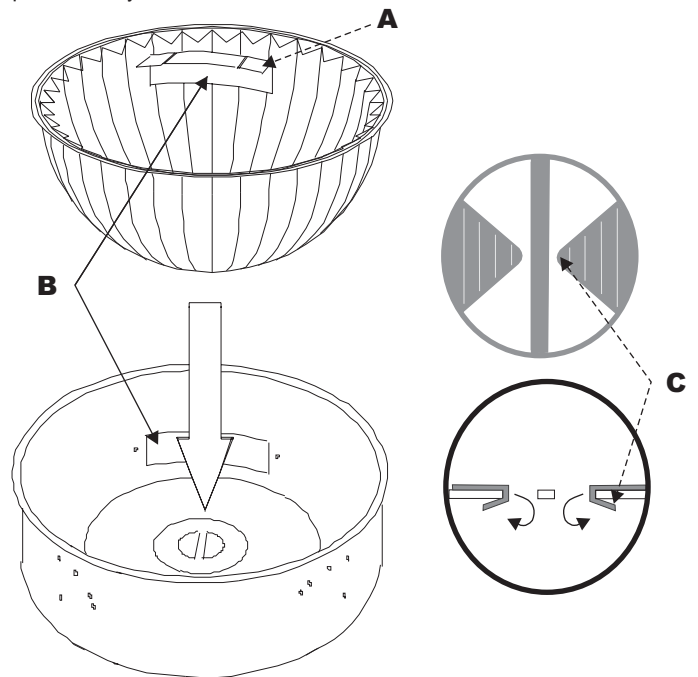
Items to Assemble

- 1 Grill Bottom
- 1 Bottom Insulation Bowl

A Fold flaps **inwards and upwards** (90 degrees) so they are horizontal

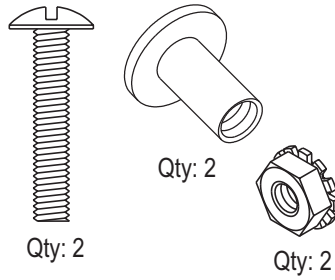
B Align rectangular slots

C Push insulation bowl tabs down and under to temporarily hold bowl in place while you work.

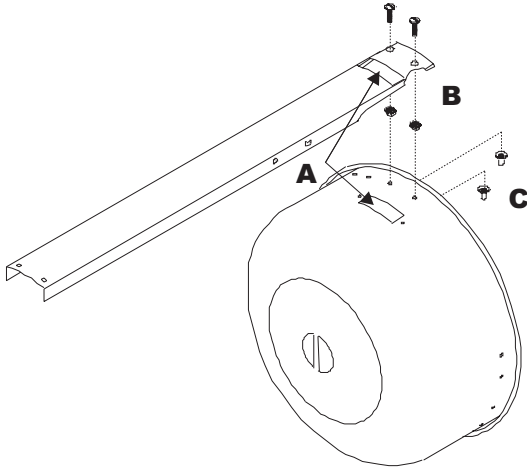


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- Items to Assemble**
 1 Control Leg w/Slot
 2 Machine Screws
 2 Hex Nuts (keps)
 2 Tee Nuts

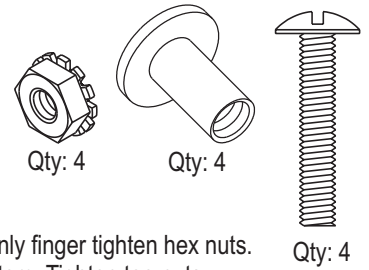


- A** Align rectangular slots
B Attach machine screws into leg, attach hex nuts onto screws. (Hex nuts will be between leg and grill bottom). Only finger tighten hex nuts.
C Insert screws/hexnuts into grill bottom, attach tee nuts.

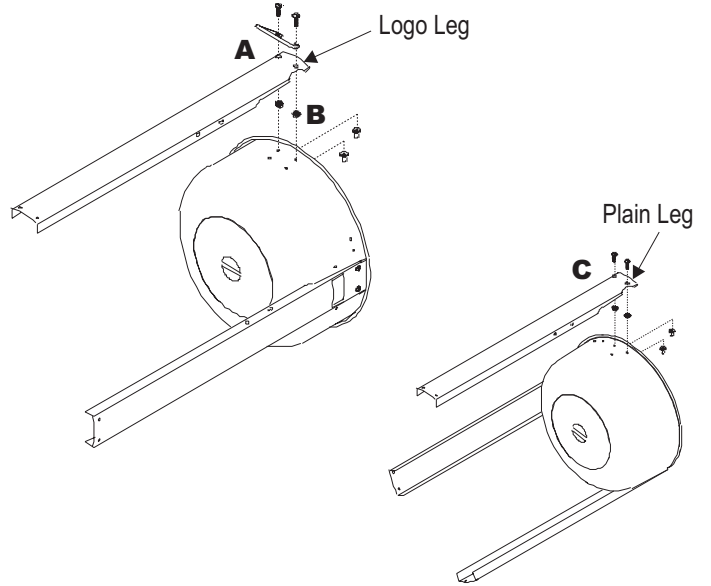


6

- Items to Assemble**
 1 Leg w/Logo
 1 Handle
 1 Plain Leg
 4 Machine Screws
 4 Hex Nuts (keps)
 4 Tee Nuts



- A** Attach handle to leg with logo. Only finger tighten hex nuts.
B Attach leg with handle to grill bottom. Tighten tee nuts.
C Attach plain leg with machine screws, finger tighten hex nuts between leg and grill bottom. Tighten tee nuts.

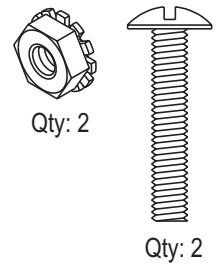


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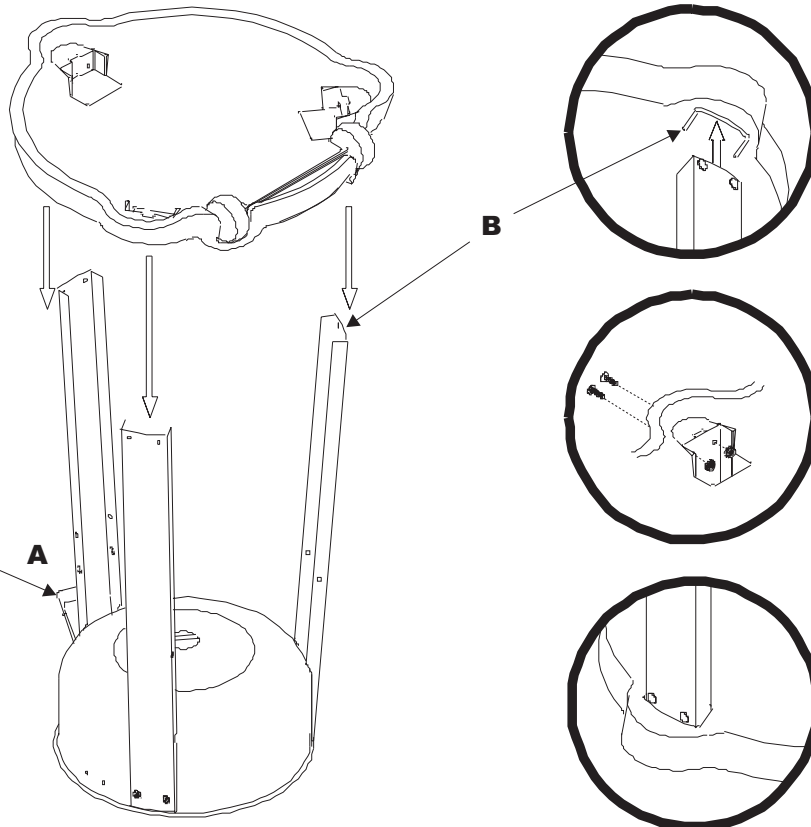
- Items to Assemble**
 1 Base
 6 Machine Screws
 6 Hex Nuts (keps)

Turn upside down to assemble base.

- A** NOTE: Leg with handle must be opposite wheels in base.
B Slide legs into slots in base support, attach each leg with screws and nuts



Leg with handle must be opposite wheels in base.



Attach each leg using screws and nuts as shown.

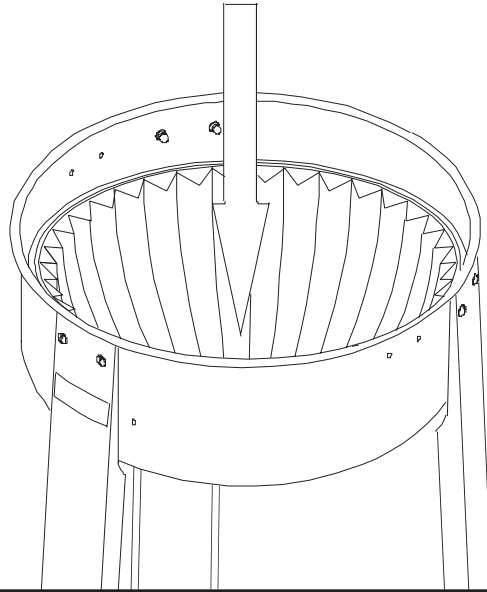
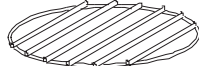
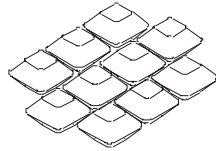
Complete upright view

8

Items to Assemble

- 1 Briquet Grate
- Ceramic Briquets

Note pattern of briquets.
Use 10 or less ceramic



CAUTION



Do not use more than 10 ceramic briquets and replace frequently. Persistent grease fires can result.
See *Use and Care* section on *Controlling Grease Fires*.

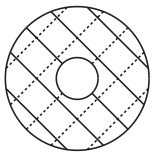
9

Items to Assemble

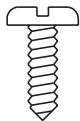
- 1 Element Assembly
- 2 Self-Tap Screws
- 2 Insulator Washers

A IMPORTANT: Orient heating element so that the notch is on top. ("BOTTOM" is stamped on underside of bracket.)

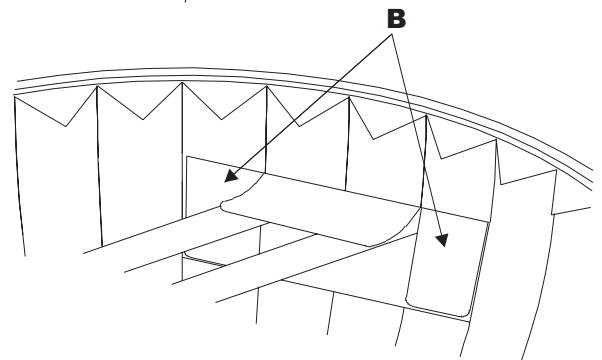
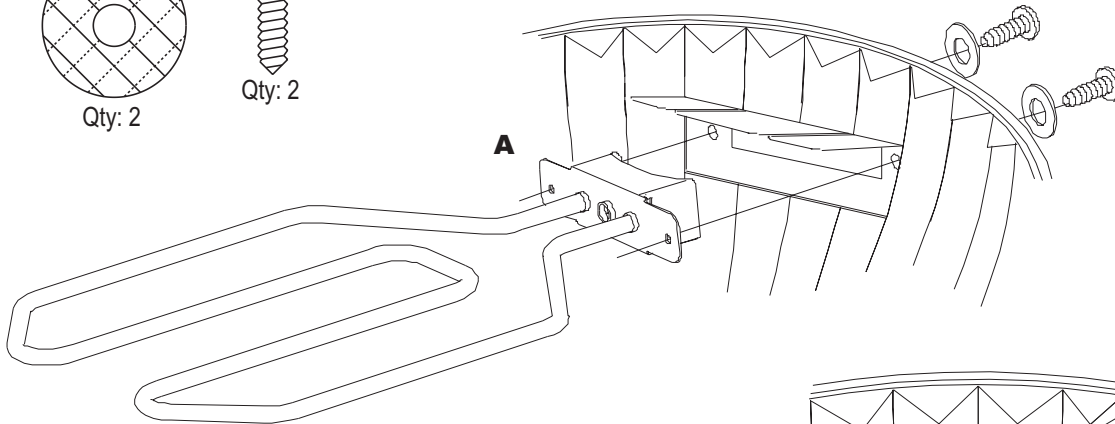
B Slide element bracket through slot in side of insulation bowl and into rectangular slot in grill body. Element bracket mounts snugly against inside of grill body. Push insulation side flaps down flush with bowl.



Qty: 2



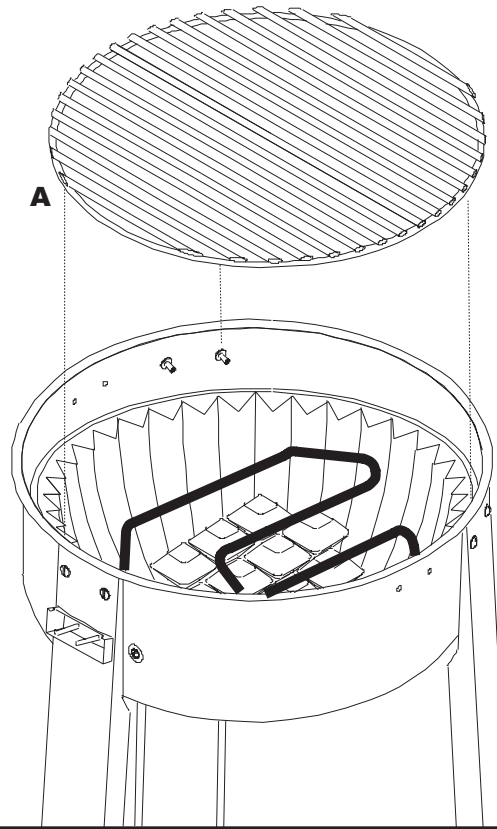
Qty: 2



10

Items to Assemble:
1 Cooking Grate

A Cooking grate rests on tee nuts.

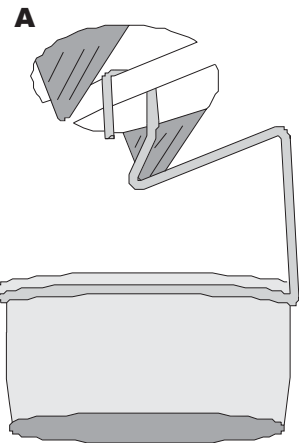
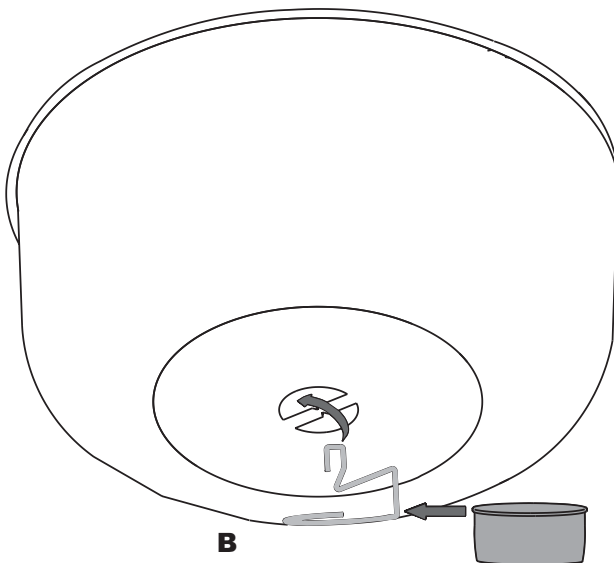


11

Items to Assemble:
1 Grease Clip
1 Grease Cup

NOTE: Legs not shown for clarity

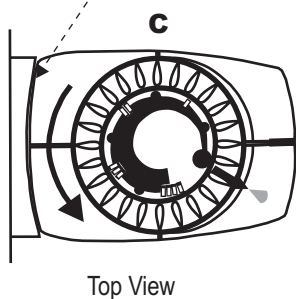
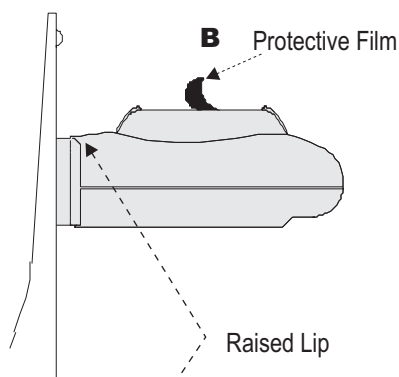
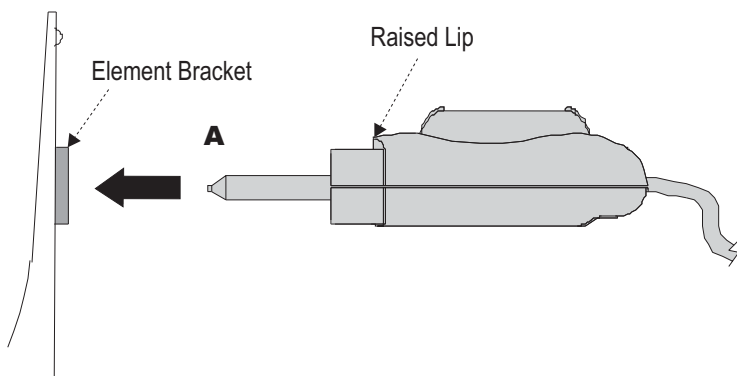
- A** IMPORTANT: Bend tabs of insulation bowl straight down toward grease cup to avoid grease spillage.
- B** Clip grease cup bracket onto bar at notches



12

Items to Assemble:
1 Controller

- A Insert controller into element bracket.
- B Remove protective film from controller prior to use.
- C Raised lip of controller should be inserted until it is snug against element bracket.



Ensure that controller knob is fully rotated counterclockwise to the OFF position prior to plugging controller into grill and outlet.

Congratulations, you have now completed the assembly of your grill. You can now look forward to hours of enjoyable cooking. For your safety and optimum grill performance finish reading the instructions on the following pages before using your new grill.

NOTE:

You may have hardware left over after completing assembly of your grill. This is normal as in some cases we have included extra hardware to ensure that you have enough.

USE AND CARE OF YOUR GRILL

Before first use of grill:

- Remove all packaging and sale labels from the grill. Do not use sharp tools to remove stickers.
- Wash cooking grate with warm soapy water, rinse and dry thoroughly.

Before each use of grill:

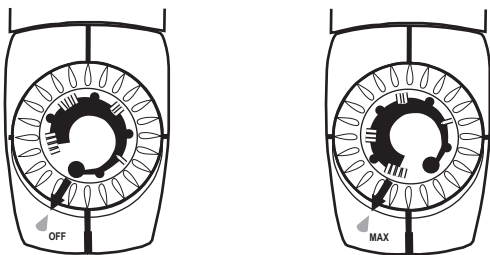
- Use grill only on a firm and level surface to prevent tipping over.
- To prevent household circuit breakers from tripping, keep electric controller dry and do not use other electrical products on the same circuit.
- Check grease cup to make sure it is empty and is mounted under the drain hole.
- For stick-free cooking, apply a thorough coating of vegetable oil or vegetable oil based spray to the cooking grate.

Turn grill on:

- Ensure electrical controller is turned fully counterclockwise to **OFF** position.
- Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used refer to "Extension Cord Use and Safety" on page 3.
- With controller fully seated in grill, turn knob clockwise. Indicator light should come on.

Preheating the grill:

- Keep lid closed.
- Preheat for searing, 15-20 minutes with controller set to **MAX**. (See illustration below)
- For foods requiring a lower cooking grate temperature use a setting lower than maximum. See cooking chart.
- When the controller light turns off, the maximum temperature has been reached for the knob setting. **During use this light will cycle on and off.**



Align settings on controller knob with light/pointer on controller casing as shown

Grilling:

- For best results, cook with lid on the grill to hold in heat and provide complete cooking.
- Temperature gauge on the lid indicates approximate cooking temperature inside the grill.
- During initial cooking phase it is common for the gauge to show the temperature falling below original preheat value. As time continues temperature will rise somewhat, indicating food is being properly heated and cooked.
- Controller setting for various foods are dependant upon conditions and personal cooking preferences.

	<h2>CAUTION</h2>	
<p>Do not use sharp or pointed tools to clean grill. These type cleaning tools may tear or puncture the insulation bow.</p> <p>Do not use abrasive oven cleaners, steel wool or metal brushes to clean porcelain grates or grill body. They will damage the finish.</p> <p>Replace damaged insulation bow(s) only with Char-Broil certified replacement parts. Do not attempt to repair damaged parts.</p>		

	<h2>DANGER</h2>	
<p>In case of fire turn controller to OFF, unplug grill from outlet and allow fire to burn out. Do not use water to put out a fire in this or another electrical appliance.</p> <p>To avoid electrical shock disconnect electric cord and remove electric controller before removing heating element and cleaning grill. Never immerse electric controller or heating element in any liquid.</p> <p>To avoid the possibility of burns be sure grill is cool before removing and/or cleaning electric controller and heating element.</p>		

Controlling grease fires:

Although some flare-up is desirable as burning juices give meat that char-broiled flavor; too much flare-up can result in a fire hazard and overcook meat. To aid in controlling grease fires use the following precautions:

- Keep grill free from grease; chance of fire is greatly increased by grease buildup.
- Use 10 ceramic briquets maximum. Replace or remove greasy briquets to avoid grease fires.
- Removing briquets and grate, or reducing number of briquets to 5 will decrease chances of flare-up.
- Trim excess fat off meat and use less fatty cuts of meat to reduce chance of grease fires.
- If flare-up occurs during cooking reduce controller setting and close lid.
- If flare-up continues turn controller to OFF and unplug the power cord.

Turn grill off:

- Turn controller knob fully counterclockwise to OFF position.
- Unplug cord from outlet.
- Remove controller from grill and store indoors.

Cleaning electrical controller and heating element bracket:

- Clean controller case by wiping with a damp cloth using a mild detergent or hot soapy water.
- It is not necessary to clean the heating element. However, the element bracket may be cleaned with a damp cloth using a mild detergent or hot soapy water.
- Dry electrical controller and heating element before use.

Cleaning your grill:

Excess build up of burned grease and food particles will reduce the grill's cooking performance. To obtain optimum performance.

- Clean the lower insulation bowl at least once a season, more often with heavy use.

Note: The insulation bowl will darken as it becomes seasoned. Do not attempt to restore a shiny or aluminum appearance when cleaning.

- Best results are obtained by brushing particle buildup downward and through drain hole in bottom of grill.
- Using a mild detergent or hot soapy water, moderately scrub surface of the lower insulation bowl with a plastic or brass bristle brush.
- Clean porcelain grates regularly with warm soapy water or a baking soda and water solution. Use non-abrasive scouring powder for stubborn stains.
- Clean porcelain lid and body with a non-abrasive cleaner. Use Cream of Tartar for stubborn stains.
- Replace ceramic briquets as frequently as necessary to avoid grease buildup and flare-ups.
- Replacement of flavored ceramic briquets will restore hickory smoke and charcoal flavor.

Storing your grill:

- Clean cooking grates and discard old briquets.
- Remove electric controller from grill. Store controller indoors.
- Store grill in weather protected area or under grill cover when not in use.

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.

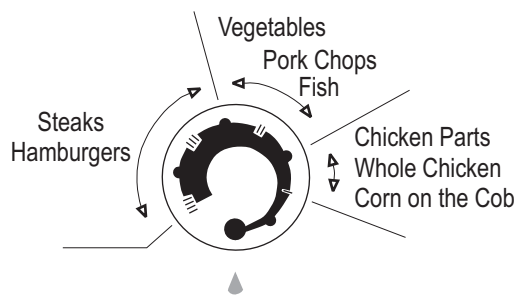
- For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555. In Washington DC 1-202-720-3333—10:00 am - 4:00 pm Eastern time.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Grill not heating	<ul style="list-style-type: none"> • Controller turned off. • No power. • Faulty controller or heating element. 	<ul style="list-style-type: none"> • Turn controller knob to maximum setting. • Be sure controller is fully seated in heating element bracket and grill is properly plugged into outlet. • Check for tripped household circuit breakers or GFI (Ground Fault Interrupter). Reset or replace if necessary. • Try another outlet. • Replace controller or heating element.
Circuit breaker trips or fuse blows	<ul style="list-style-type: none"> • Power surge. • Another appliance plugged into same circuit as grill. • Moisture or water in controller or electrical connections. • Damaged cord or electrical connections. 	<ul style="list-style-type: none"> • Turn controller to OFF position before plugging into electrical outlet. • Do not use other electrical appliances on the same circuit. • Keep controller and all electrical connections dry. Do not operate unit when raining. • Replace damaged controller or extension cord.
Grill will not cook properly	<ul style="list-style-type: none"> • Lid off of grill. • Insufficient preheat or temperature set too low. • Inappropriate extension cord. • Excessive buildup on insulation bowl. • Too many ceramic briquets. 	<ul style="list-style-type: none"> • Place lid on grill while cooking. • Preheat 15-20 minutes. Increase controller setting. • Replace with appropriately rated cord (15 amps). • Clean lower insulation bowl. • Use 10 ceramic briquets maximum.
Flare-ups	<ul style="list-style-type: none"> • Excess fat in meat. • Excessive cooking temperature. • Grease build up. 	<ul style="list-style-type: none"> • Trim fat from meat before grilling. • Adjust (lower) temperature as needed. • Clean grill and replace briquets (10 maximum).
Controller indicator light is OFF	<ul style="list-style-type: none"> • Normal controller cycling. • No power. • Faulty controller. 	<ul style="list-style-type: none"> • Increase knob setting or wait for light to cycle on. • See "Grill not heating". • Replace controller or heating element.
Persistent grease fire	<ul style="list-style-type: none"> • Grease trapped by food build up. • Grease soaked briquets. 	<ul style="list-style-type: none"> • Turn controller knob to OFF. Keep lid on and let fire burn out. After grill cools, remove briquets and clean insulation bowl. • Replace with fresh briquets. • Do not apply water to fire. Personal injury may result.

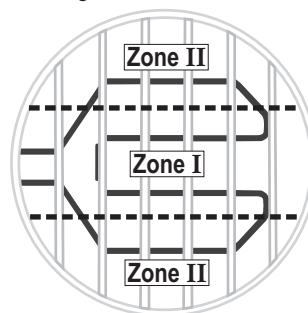
Electric Patio Caddie Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions, or barbecue equipment used. Take this into consideration to insure best results.



Cooking Zones

First preheat on HIGH to maximum sustained temperature. Then place food on grill and adjust controller to obtain desired temperature on cooking chart below.



Item	Size/Quantity	Temperature	Time	Zone	
Steak (T-bone, ribeye, sirloin, Filet mignon, etc.)	1 inch	500°F - 600°F	Rare: 7-10 minutes Medium: 12-15 minutes Well: 18-20 minutes	I	
Steak (T-bone, ribeye, sirloin, Filet mignon, etc.)	1/2 inch	500°F - 600°F	Rare: 6-7 minutes Medium: 8-10 minutes Well: 12 minutes	I	
Hamburgers	1/2 inch	450°F - 500°F	Medium: 8 minutes Medium/Well: 10 minutes Well: 12 minutes	I	
Pork Chop	1 inch	350°F - 450°F	25 minutes, Internal temp. 160°F	I Dry Rub	II * Marinade
Pork Chop	1/2 inch	350°F - 450°F	20 minutes	I Dry Rub	II * Marinade
Boneless, Skinless, Chicken Breast	8 ounces	350°F - 375°F	10 minutes per side	I Dry Rub	II * Marinade
Whole Chicken	1 each	350°F - 375°F	10 minutes per pound Internal temp. 180°F	I Dry Rub	II * Marinade
Tuna/Sword Fish	1 inch - 8 ounces	350°F - 450°F	Rare: 7 minutes Medium: 12 minutes Well: 15 minutes	II	
Whole Rainbow Trout Filet	8 ounces	350°F - 450°F	8-12 minutes	II	
Shrimp, Medium, Peeled and de-veined	8 ounces	400°F - 425°F	3-5 minutes	II	
Corn on Cob	1 each	350°F - 400°F	30 minutes	II	
Baking Potatoes	1 each	350°F - 400°F	1 hour	II	
Mushrooms, Button, Whole	8 ounces	350°F - 400°F	6 minutes	II	
Yellow Onions	1 each	350°F - 400°F	12-15 minutes	II	
Tomatoes	Half	350°F - 400°F	15 minutes	II	
Zucchini/Yellow Squash,	1 medium size	350°F - 400°F	8-10 minutes	II	

*Increase cooking time 5 minutes or to desired doneness.

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INTENTIONALLY**

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

7 Store Name/Nombre de la tienda/Nom du magasin _____

8 Purchase Price/Precio de compra/Prix d'achat
 \$ _____ .00

5 Your Gender/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 / Cuiseur/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 .

ARRÊTÉZ

En cas de problème
CONTACTEZ NOUS D'ABORD.
e ramenez pas ce produit au magasin.
NOUS POUVONS VOUS AIDER.

1-800-387-6057

24 heures sur 24 - 7 jours sur 7

SERVICE APRÈS-VENTE DU GRILL

Recette pour grillade en toute sécurité

- Lisez tous les manuels d'utilisation
- Remplissez la carte de garantie/Ensure
- Assurez-vous que les boutons de commande sont en position OFF
- Effectuez un essai d'étanchéité

Merci de votre achat

STOP

Should you encounter any problem
CALL US FIRST

Do not return this product to the store.

WE CAN HELP

1-800-241-7548

24 Hours a Day - 7 Days a week

GRILL SERVICE CENTER

Recipe for Grilling Safely

- Read all Owner's Manuals
- Complete Warranty Card
- Ensure control knob is on OFF position

Thank You for Your Purchase!