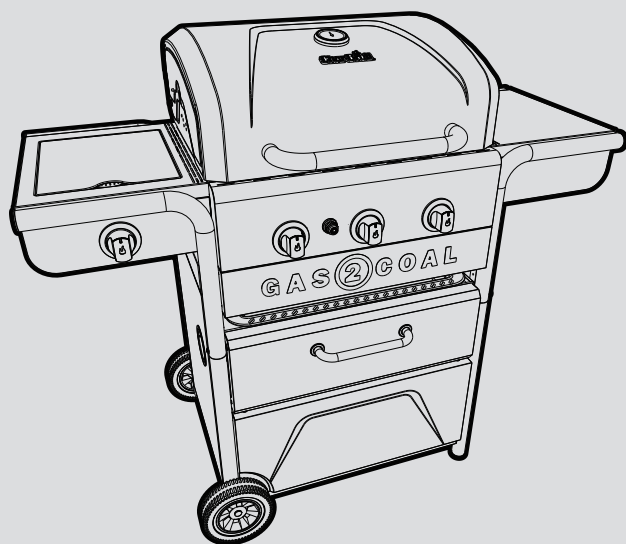




**PRODUCT GUIDE**  
**GUIDES DES PRODUITS**  
GUÍA DEL PRODUCTO

**GAS2COAL**  
**3-BURNER GAS/CHARCOAL**  
**HYBRID GRILL**



**FOR OUTDOOR USE ONLY**  
**POUR USAGE EN MILIEU EXTÉRIEUR UNIQUEMENT**  
**ESTE JUEGO SÓLO SE PUEDE USAR EXTERIORS**

**MODEL**

**MODÈLE**

**MODELO**

**463370519**

**SERIAL NUMBER**

**NUMÉRO DE SÉRIE**

NÚMERO DE SERIE

- See rating Label on grill for serial number.
- Ce numéro se trouve sur l'étiquette signalétique sur l'appareil.
- El número de serie se encuentra en la etiqueta de especificaciones de la parrilla.

**DATE PURCHASED**

**DATE D'CHAT**

FECHA DE COMPRA

**TOOLS REQUIRED FOR ASSEMBLY:**

- Adjustable wrench (not provided)
- Screwdriver (not provided)
- 7/16" Combination wrench (not provided)

**OUTILS REQUIS POUR L'ASSEMBLAGE:**

- Clé réglable (non comprise)
- Tournevis (non comprise)
- Clé mixte de 7/16 po (non comprise)

**HERRAMIENTAS NECESARIAS PARA EL MONTAJE:**

- Llave ajustable (no incluido)
- Destornillador (no incluido)
- 7 / 16" Combinación llave (no incluido)



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

Si vous avez des questions ou besoin d'aide pendant l'assemblage, S'il vous plaît appelez **1-800-241-7548**

Si tiene alguna pregunta o si Necesita ayuda durante el Ensamblado, llámenos Al **1-800-241-7548**

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## SAFETY SYMBOLS

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



### INSTALLER/ASSEMBLER:

Leave this manual with consumer.

### CONSUMER:

Keep this manual for future reference.



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



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



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




	<b>CAUTION</b>	
<p>For residential use only. Do not use for commercial cooking.</p>		

## THIS GRILL IS FOR OUTDOOR USE ONLY.

	<b>DANGER</b>	
<p>If you smell gas:</p> <ol style="list-style-type: none"> <li>1. Shut off gas to the appliance</li> <li>2. Extinguish any open flame.</li> <li>3. Open lid.</li> <li>4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.</li> </ol>		

	<b>WARNING</b>	
<ol style="list-style-type: none"> <li>1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.</li> <li>2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.</li> </ol>		

	<b>WARNING</b>	
<p>Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.</p>		

	<b>DANGER</b>	
<p>If during operation the flames go out (You smell gas or cannot see the flame)</p> <ol style="list-style-type: none"> <li>1. Turn the burner controls  OFF</li> <li>2. Open lid.</li> <li>3. Wait 5 minutes and repeat the lighting procedure.</li> </ol> <p>If the burner goes out, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.</p>		



## WARNING

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





## CAUTION

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






## CAUTION

Some parts may contain sharp edges. Wear protective gloves if necessary.







## CAUTION

### *Grease Fires*

- 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.
- If grill has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop.
- The best way to prevent grease fires is regular cleaning of the grill following instructions on General Grill Cleaning and Cleaning The Burner Assembly.







## WARNING

**CALIFORNIA PROPOSITION 65**

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


Wash your hands after handling this product.

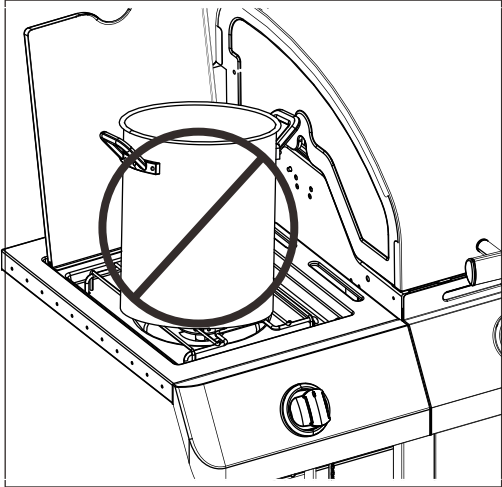





## CAUTION

Using pots larger than 6 quarts in capacity could exceed weight limit of the side burner shelf or side shelf, resulting in failure of grill cart components.




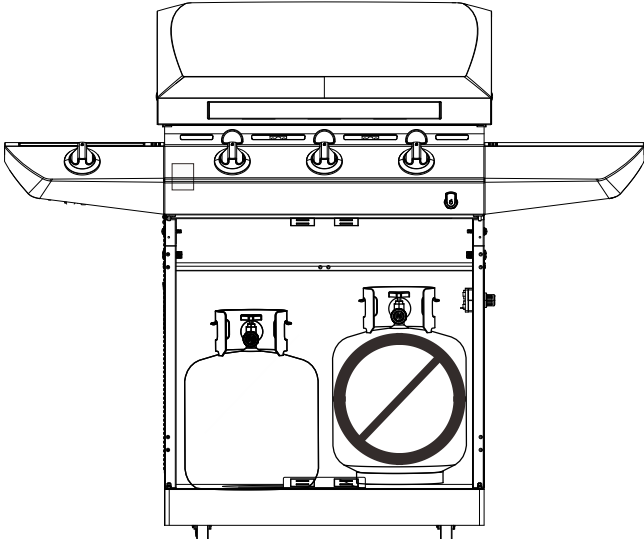




## DANGER

- NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.





- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

## Installation Safety Precautions

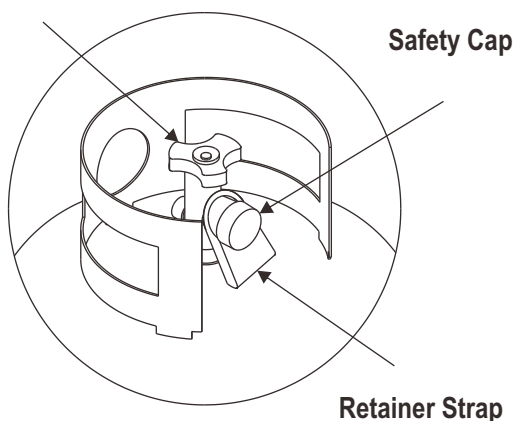
- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied. If your grill is Dual Fuel ready, a conversion kit must be purchased for use with natural gas.
- Grill installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2*.
- 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 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.

## USE AND CARE

### LP Cylinder Removal, Transport and Storage

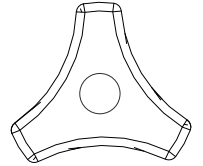
- Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf or disconnect other retention means, then lift LP cylinder up and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**
- A disconnected LP cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.
- Do not store an LP cylinder in an area where children play.

LP Cylinder Valve



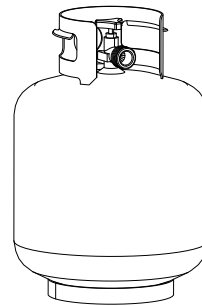
## LP Cylinder

- **The LP cylinder used with your grill must meet the following requirements:**
- Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods, Transport Canada (TC). See LP cylinder collar for marking.
- LP cylinder 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 cylinders equipped with this type of valve.**



OPD Hand Wheel

- LP cylinder must be upright for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.



LP cylinder in upright position for vapor withdrawal

### 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 Cylinder Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder 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 cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.



## LP Cylinder Exchange

• Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**

• Always keep new and exchanged LP cylinders in upright position during use, transit or storage.

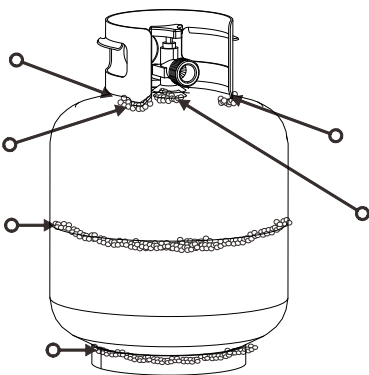
• **Leak test new and exchanged LP cylinders BEFORE connecting to grill.**

• Place safety cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of safety cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## LP Cylinder Leak Test

### For your safety

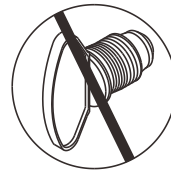
- Leak test must be repeated each time LP cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.
- **Do not use household cleaning agents.** Damage to gas train components can result.



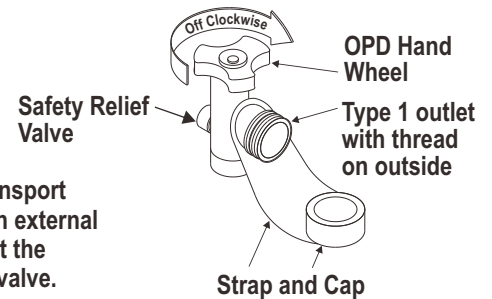
	<b>WARNING</b>	
If "growing" bubbles appear, do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!		

## Connecting Regulator to the LP Cylinder

1. LP cylinder must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a **full stop**.
4. Remove the safety cap from LP cylinder valve. Always use cap and strap if supplied with valve.

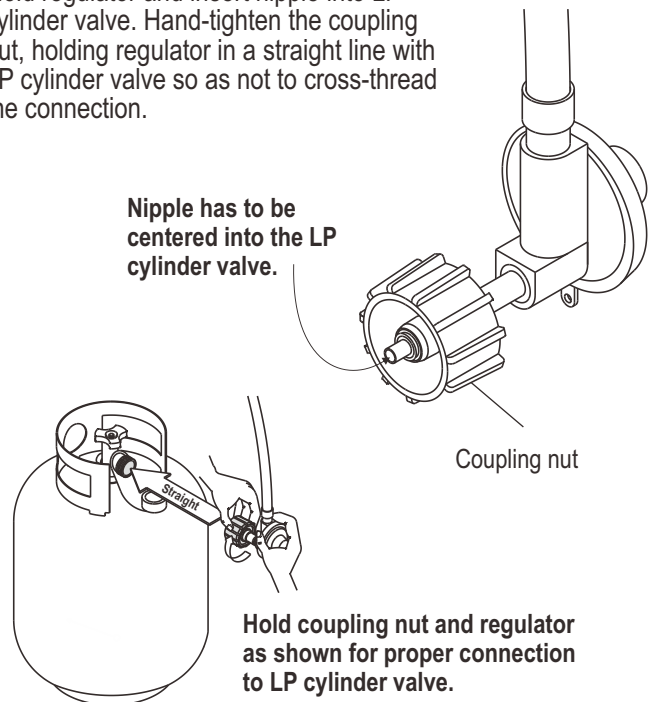


**Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.**



5. Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.

**Nipple has to be centered into the LP cylinder valve.**



6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

### NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

	<b>DANGER</b>	
• Do not insert any tool or foreign object 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.		



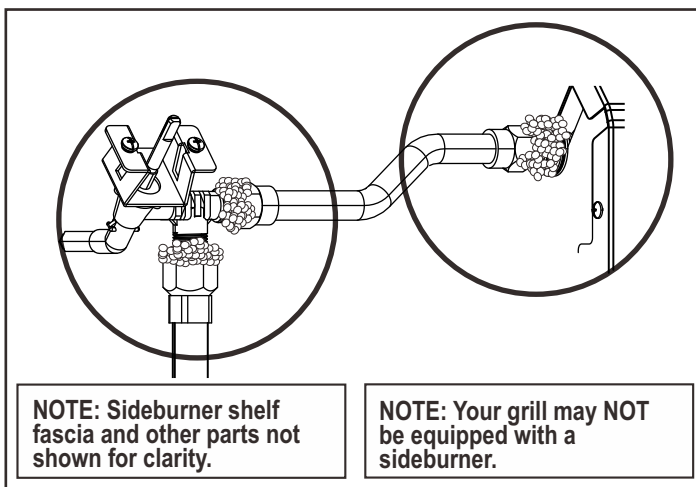
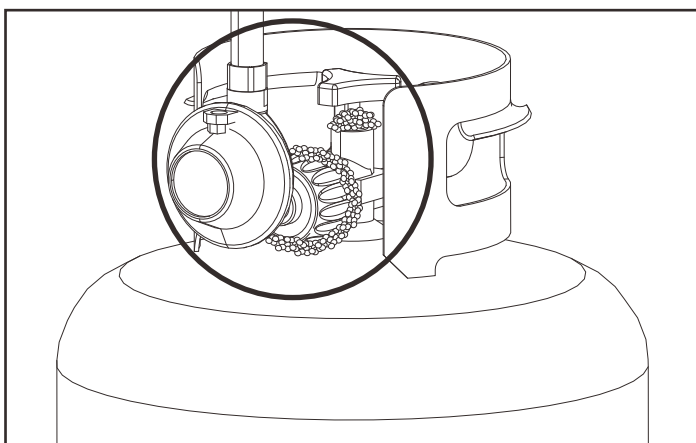
## WARNING



- Do not use grill until leak-tested.
- If a leak is detected at any time, **STOP!** Turn off gas at source and correct leak.
- If you cannot stop a gas leak by closing the LP cylinder valve leave area and call your fire department!

### Leak Testing Valves, Hose and Regulator

1. Turn all grill control knobs to OFF.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. 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 areas circled below, or other similar fittings on your grill.



**NOTE:** Sideburner shelf fascia and other parts not shown for clarity.

**NOTE:** Your grill may NOT be equipped with a sideburner.

5. If “growing” bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



## WARNING



- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.

### Safety Tips

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When grill is not in use, turn off all control knobs and LP cylinder valve.
- Never move grill while in operation or still hot.
- Some surfaces will be hot during use. 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 tray or cup **must** be installed during use and emptied after each use. Do not remove grease tray or cup until grill has completely cooled.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- 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.
- Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- 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.
- If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!



## WARNING



**CHOKING HAZARD-Small parts.**  
**Not for children under 3 years.**

### Battery

- a. Size of battery/ type/ designation: AA
- b. Nominal Voltage: 1.5v
- c. Number of battery required: 1PC
- d. Battery included or not: Yes

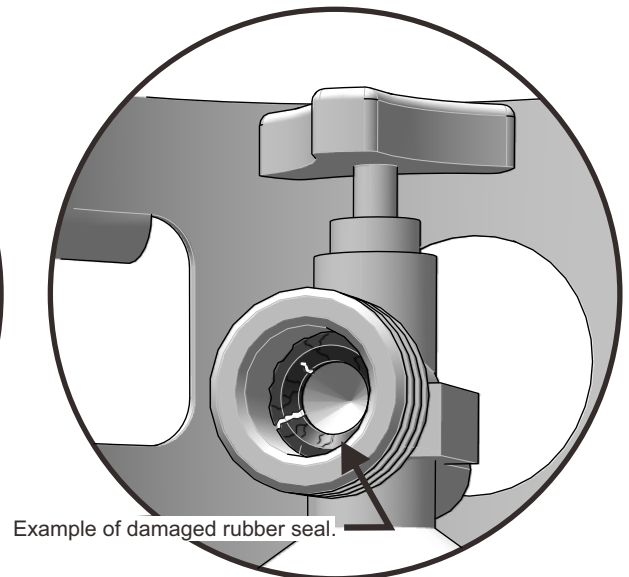
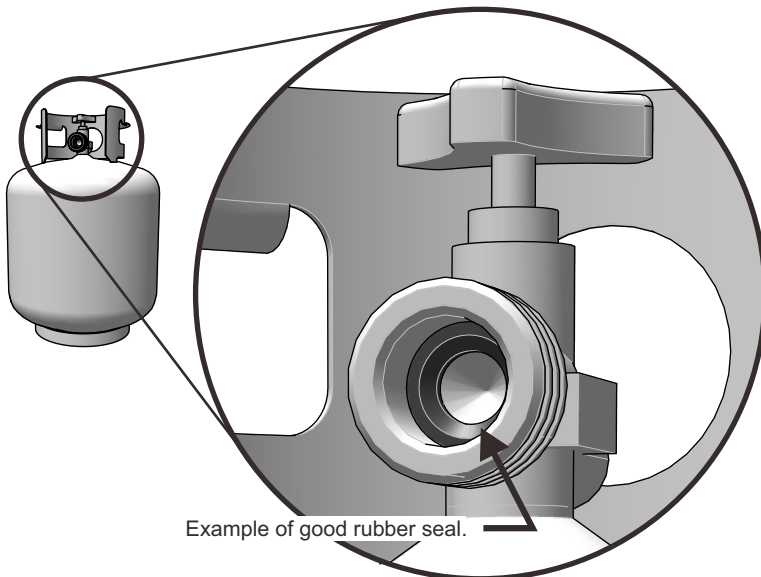
**Non-rechargeable batteries are not to be recharged. Batteries are to be inserted with the correct polarity. Exhausted batteries are to be removed from the product. Do not dispose of the batteries in fire. Batteries may explode or leak.**



## **WARNING**

### LP GAS CYLINDER RUBBER SEAL INSPECTION.

- Inspect the LP gas cylinder valve rubber seal for cracks, wear or deterioration prior to each use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire, or severe bodily harm.
- It is recommended that you inspect the rubber seal each time the LP gas cylinder is connected to the appliance, each time it has been refilled, or if it has not been used for more than 60 days.
- **DO NOT** use a LP gas cylinder with a damaged rubber seal. The rubber seal **CANNOT** be repaired or replaced. Purchase a new cylinder or exchange the cylinder. You should inspect the seal before accepting a new or exchanged cylinder. **DO NOT** insert tools or foreign objects into the cylinder valve opening as this could damage the rubber seal.
- The leak check procedure outlined in the product guide/assembly manual **MUST** be followed each time the LP gas cylinder is connected to the appliance. Consult the product guide/assembly manual for the proper procedure and locations for leak checking.



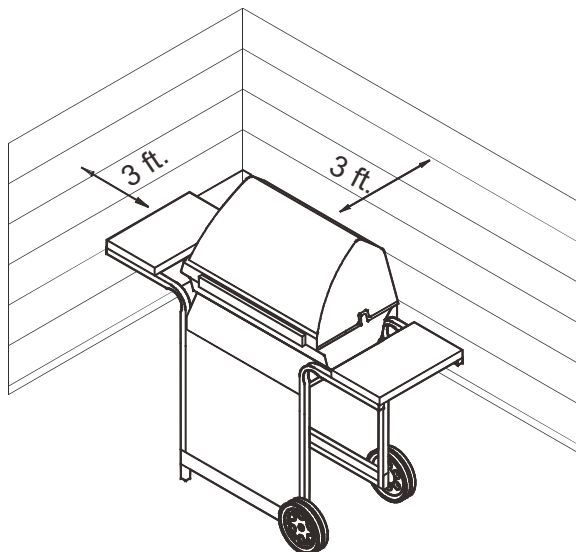


## WARNING



### 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 sides 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 lump charcoal or ceramic briquettes in a gas grill.
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- **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.



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

## Ignitor Lighting

- **Do not lean over grill while lighting.**
  1. Turn gas burner control valves to ○ (off).
  2. Open lid during lighting or re-lighting.
  3. Turn ON gas at LP cylinder.
  4. To ignite, push and turn IGNITION BURNER knob to 🔥 HIGH. Immediately, push and hold ELECTRONIC IGNITOR button until the burner lights.
  5. If ignition does NOT occur in 5 seconds, turn the burner controls off ○, wait 5 minutes and repeat the lighting procedure.
  6. To ignite remaining burners, push and turn knob to the 🔥 HIGH position starting with the burners closest to the IGNITION BURNER first.



## WARNING



Turn controls and gas source or tank OFF when not in use.



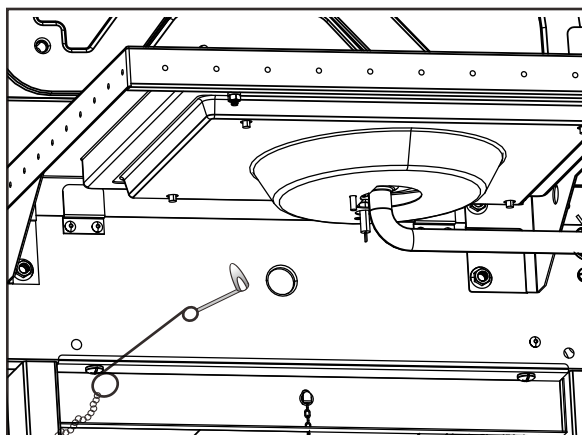
## CAUTION



If ignition does NOT occur in 5 seconds, turn the burner controls ○ off, wait 5 minutes and repeat the lighting procedure. 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. Turn gas burner control valves to ○ (off).
  2. Open lid during lighting or re-lighting.
  3. Turn ON gas at LP cylinder.
  4. Place match into match holder (hanging from side panel of grill). Light match; then light burner by placing match through the match light hole on side of grill. Immediately push in and turn burner knob to the 🔥 HIGH position. Be sure burner lights and stays lit.
  5. Light adjacent burners in sequence by pushing knobs in and turning to the 🔥 HIGH position.



## Charcoal Lighting Instructions

1. With a cold grill, remove cooking grates.
2. Place charcoal tray in grill.
3. Place single layer of charcoal in tray, 3 lbs maximum.
4. Replace cooking grates.
5. With lid open, ignite burners using **Gas Lighting Instructions**.
6. Operate gas burners on 🔥 HIGH for 15 minutes with lid closed.
7. Turn controls knobs to ○ (off).
8. Open lid and wait 5 minutes, or until the charcoal turns white, before adding food.



### WARNING



- Do not operate gas burners for more than 15 minutes when using charcoal.
- Never use lighter fluid, kerosene, gasoline or alcohol to light charcoal.
- Never use wood chunks, instant light or lump charcoal in your grill.
- Other fuels such as wood, wood pellets, paper or coal must not be used.
- Start charcoal **ONLY** with charcoal tray properly placed in the firebox. See figure.
- Remove charcoal tray from firebox and store when using as a gas only grill.
- Do not operate gas burner with charcoal tray installed in the firebox without charcoal.



### WARNING



#### CARBON MONOXIDE HAZARD

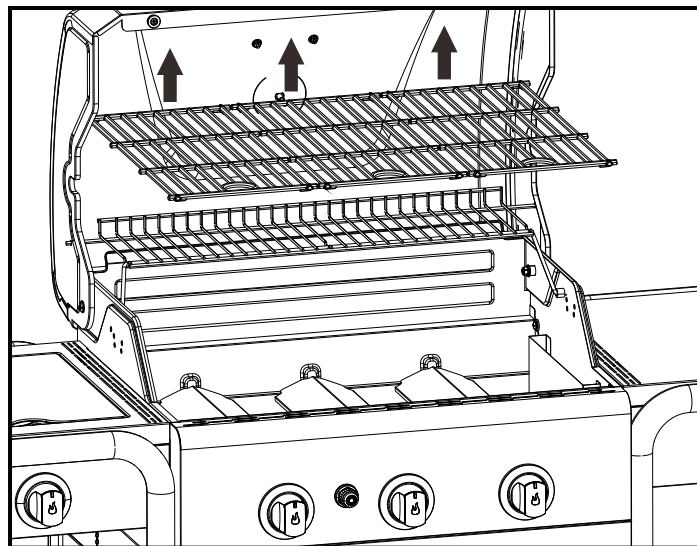
Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.



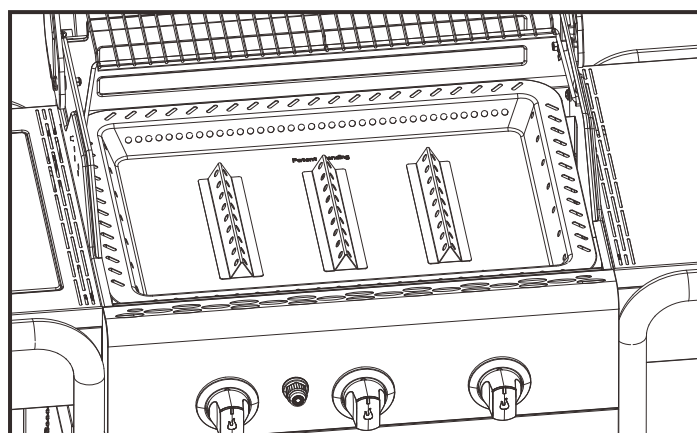
### WARNING



After a charcoal fire appears extinguished, unconsumed embers can retain heat for up to 24 hours, and if exposed to fresh air, can burst into flame unexpectedly. Any such embers outside the firebox of the grill pose a fire hazard and can ignite combustible surfaces such as wooden decks.



Remove Cooking Grates



Proper Charcoal Tray Placement

## Cleaning Recommendations

- Clean up of the grill after each charcoal use is required.
- Make sure coals are completely extinguished and the unit has adequately cooled before cleaning.
- Removed charcoal tray and clean out all ashes.

Note: After use, the charcoal tray may discolor. This is normal during use.



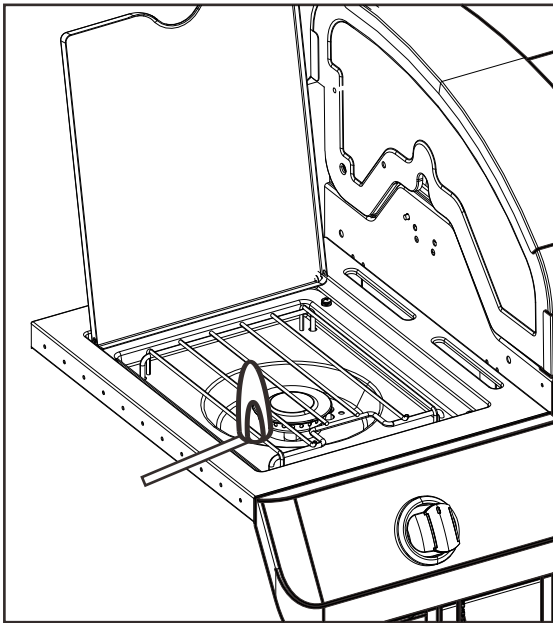
**NOTE: Your grill may NOT be equipped with a Sideburner!**

### Sideburner Ignitor Lighting

- **Do not lean over grill while lighting.**
1. Turn gas burner control valves to ○ (off).
  2. Open lid during lighting or re-lighting.
  3. Turn ON gas at LP cylinder.
  4. Turn sideburner knob to the 🔥 HIGH position, push and hold **ELECTRONIC IGNITOR** button.
  5. If sideburner does NOT light within 5 seconds, turn knob to ○ off, wait 5 minutes, then repeat lighting procedure.

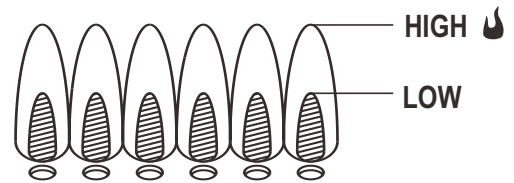
### Sideburner Match Lighting

- **Do not lean over grill while lighting.**
1. Turn gas burner control valves to ○ (off).
  2. Open lid during lighting or re-lighting.
  3. Turn ON gas at LP cylinder.
  4. Place lit match near burner. Immediately turn sideburner knob to the 🔥 HIGH position. Be sure burner lights and stays lit.



### Burner Flame Check

- Remove cooking grates and heat tents. Light burners, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Perform burner flame check on side burner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting* Section.



### Turning Grill Off

- Turn all knobs to the ○ off position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

### Ignitor Check

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

### Valve Check

- **Important: Make sure gas is off at LP cylinder 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 LOW 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 or kinked. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

### Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by Char-Broil at [charbroil.com](http://charbroil.com).
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "*Cleaning the Burner Assembly*" instructions before starting grill.



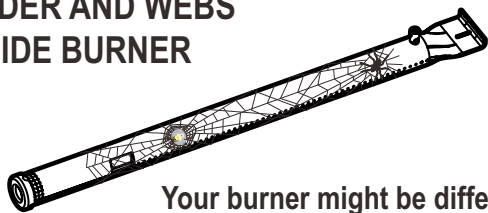


## CAUTION



### SPIDER ALERT!

#### SPIDER AND WEBS INSIDE BURNER



Your burner might be different

If your grill is getting hard to light or the flame is weak, check and clean the venturis and burners.

Spiders or small insects are known to create "flashback" problems by building nests and laying eggs in the grill's venturi or burner, obstructing the flow of gas. The back-up gas can ignite behind the control panel. This flashback can damage your grill and cause injury. To prevent flashbacks and ensure good performance the burner and venturi tube assembly should be removed and cleaned when ever the grill has been idle for an extended period of time.

#### 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. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is NOT recommended to clean cooking surfaces while grill is hot.

#### 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 LP cylinder.
2. Remove cooking grates and heat tents.
3. Remove carryover tubes and hardware securing burners.
4. Detach electrode from burner.
 

**NOTE:** Removal/Detachment method will depend on the burner configuration. See different configurations in illustrations below.
5. 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 several times.



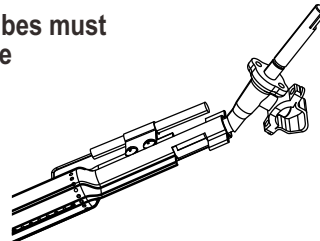
- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush). Run the brush through each burner tube several times.

- (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.

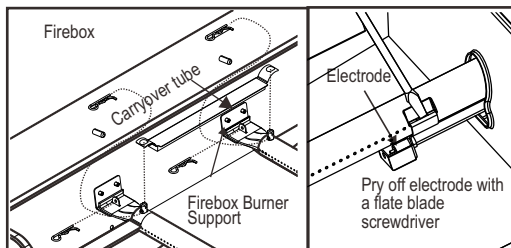
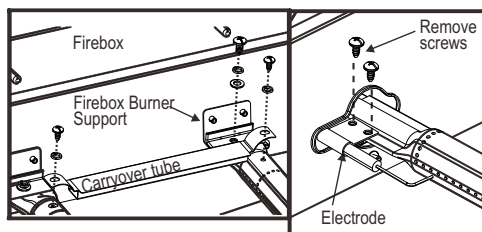
6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage due to normal wear and corrosion, some holes may become enlarged. If any large cracks or holes are found, replace burner.

**VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.**

Correct burner-to-valve engagement



9. Attach electrode to burner.
10. Carefully replace burners.
11. Attach burners to brackets on firebox.
12. Reposition carryover tubes and attach to burners. Replace heat tents and cooking grates.
13. Before cooking again on grill, perform a "Leak Test" and "Burner Flame Check".



## LIMITED WARRANTY

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

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
Stainless Burner	5 years from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY
Firebox and Lid	2 years from date of purchase*	
All Other Parts	1 year from date of purchase*	

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

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

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

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

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

### ITEMS MANUFACTURER WILL NOT PAY FOR:

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

### DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

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

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

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

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

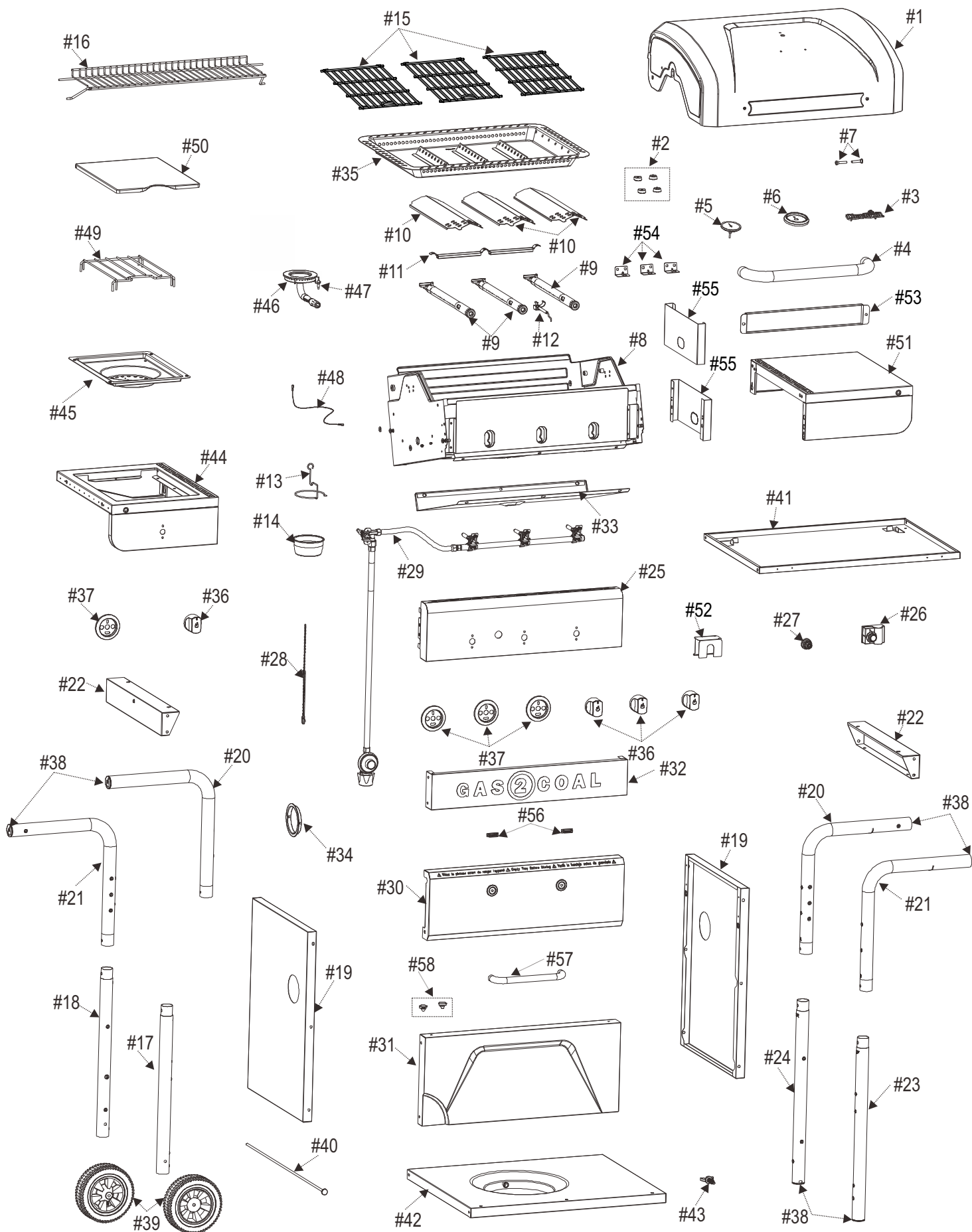
NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state.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

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

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

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

# PARTS DIAGRAM/ SCHÉMA DES PIÈCES / VISTA ESQUEMÁTICA DE PIEZAS



## PARTS LIST

Key	Qty	Description
1	1	TOP LID
2	4	LID BUMPER, FRONT
3	1	LOGO PLATE
4	1	HANDLE
5	1	TEMPERATURE GAUGE
6	1	BEZEL, TEMPERATURE GAUGE
7	1	HARDWARE F/ TOP LID
8	1	FIREBOX
9	3	BURNER
10	3	HEAT TENT
11	2	FLAME CARRYOVER TUBE
12	1	ELECTRODE
13	1	GREASE CUP CLIP
14	1	GREASE CUP
15	3	COOKING GRATE
16	1	SWINGAWAY RACK
17	1	LEG, LEFT LOWER FRONT
18	1	LEG, LEFT LOWER REAR
19	2	SIDE PANEL, F/ CART
20	2	UPPER CART FRAME A
21	2	UPPER CART FRAME B
22	2	UPPER CART BRACE
23	1	LEG, RIGHT LOWER FRONT
24	1	LEG, RIGHT LOWER REAR
25	1	CONTROL PANEL
26	1	ELECTRONIC IGNITION MODULE
27	1	BUTTON, F/ EI MODULE
28	1	MATCH HOLDER
29	1	VALVE HOSE REGULATOR ASSEMBLY
30	1	FRONT PANEL, MIDDLE, DOOR
31	1	FRONT PANEL, LOWER
32	1	FRONT PANEL, UPPER
33	1	HEAT SHIELD, TANK
34	1	GROMMET, F/ REGULATOR HOLE
35	1	CHARCOAL TRAY
36	4	CONTROL KNOB
37	4	BEZEL, F/ CONTROL KNOB
38	6	END CAP, F/ LEG
39	2	WHEEL

Key	Qty	Description
40	1	AXLE
41	1	STORAGE TRAY
42	1	BOTTOM SHELF
43	1	TANK SCREW, F/ BOTTOM SHELF
44	1	SIDEBURNER SHELF
45	1	DRIP PAN
46	1	SIDEBURNER
47	1	ELECTRODE, F/ SB
48	1	IGNITOR WIRE, F/ SIDEBURNER
49	1	SIDEBURNER GRATE
50	1	SIDEBURNER LID
51	1	RIGHT SHELF ASSEMBLY
52	1	HEAT SHIELD, F/ EI MODULE
53	1	HEAT SHIELD, F/ HANDLE
54	3	BURNER BRACE
55	2	HEAT SHIELD, F/ FIREBOX
56	1	MAGNET, F/ DOOR
57	1	HANDLE, F/ DOOR
58	2	BUMPER, F/ DOOR

### NOT Pictured

...	1	HARDWARE PACK
...	1	PRODUCT GUIDE, ENGLISH, FRENCH, SPANISH
...	1	RETAINER CLIP, F/ SIDEBURNER

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

## LISTE DES PIÈCES

Clé	Qté	Description
1	1	COUVERCLE
2	4	BUTOIR DU COUVERCLE, AVANT
3	1	PLAQUE GRIFFÉE
4	1	POIGNÉE
5	1	JAUGE DE TEMPÉRATURE
6	1	PLAQUE, JAUGE DE TEMPERATURE
7	1	FERRURES DU COUVERCLE SUPÉRIEUR
8	1	FOYER
9	3	BRÛLEURS
10	3	COUVRE-BRÛLEURS
11	2	TUBES DE RENFORT DU BRÛLEUR
12	1	ELECTRODE
13	1	PINCE DU COLLECTEUR DE GRAISSE
14	1	COLLECTEUR DE GRAISSE
15	3	GRILLES DE CUISSON
16	1	GRILLE ESCAMOTABLE
17	1	PIED AVANT GAUCHE, INFÉRIEURE
18	1	PIED ARRIÈRE GAUCHE, INFÉRIEURE
19	2	PANNEAU LATÉRAL DU CHARIOT
20	2	BÂTI DE CHARIOT SUPÉRIEUR, A
21	2	BÂTI DE CHARIOT SUPÉRIEUR, B
22	2	PATTE DE FIXATION SUPÉRIEURE DE CHARIOT
23	1	PIED AVANT DROIT, INFÉRIEURE
24	1	PIED ARRIÈRE DROIT, INFÉRIEURE
25	1	TABEAU DE COMMANDE
26	1	MODULE ÉLECTRONIQUE
27	1	CAPUCHON DU MODULE ÉLECTRONIQUE
28	1	PORTE-ALLUMETTES
29	1	ASSEMBLAGE ROBINET TUYAU ET RÉGULATEUR AVEC ALLUMEUR
30	1	PANNEAU FRONTAL, MILIEU
31	1	PANNEAU FRONTAL, INFÉRIEUR
32	1	PANNEAU FRONTAL, SUPÉRIEUR
33	1	ÉCRAN THERMIQUE, RÉSERVOIR
34	1	PASSE-FILS, POUR L'ORIFICE DU RÉGULATEUR
35	1	PLATEAU DU CHARBON DE BOIS
36	4	BOUTONS DE RÉGLAGE
37	4	PLAQUES, BOUTONS DE RÉGLAGE
38	6	CAPUCHON DE PIED

Clé	Qté	Description
39	2	ROUES
40	1	ESSIEU
41	1	PLATEAU DE RANGEMENT
42	1	TABLETTE INFÉRIEURE
43	1	VIS RÉSERVOIR POUR TABLETTE INFÉRIEURE
44	1	TABLETTE BRÛLEUR LATÉRAL
45	1	LÈCHEFRITE
46	1	BRÛLEUR LATÉRAL
47	1	ELECTRODE BRÛLEUR LATÉRAL
48	1	FIL DU ÉLECTRODE, BRÛLEUR LATÉRAL
49	1	GRILLE BRÛLEUR LATÉRAL
50	1	COUVERCLE BRÛLEUR LATÉRAL
51	1	ASSEMBLAGE TABLETTE DROITE
52	1	ÉCRAN THERMIQUE POUR MODULE D'ALLUMAGE ÉLECTRONIQUE
53	1	ÉCRAN THERMIQUE, POIGNÉE
54	3	SUPPORT DU BRÛLEUR
55	2	ÉCRAN THERMIQUE, FOYER
56	1	AIMANT DE PORTE
57	1	POIGNÉE DE PORTE
58	2	BUTOIR, PORTE

### NON illustré

...	1	SACHET QUINCAILLERIE
...	1	CONSIGNES D'ASSEMBLAGE, ANGLAIS, FRANÇAIS, ESPAGNOL
...	1	BAGUE DE MAINTIEN POUR BRÛLEUR LATÉRAL

**À NOTER :** Certaines pièces du gril illustrées dans les étapes d'assemblage peuvent montrer de légères différences dans leur apparence par rapport à celles de votre modèle de gril particulier. Toutefois, l'assemblage demeure le même.

## LISTA DE PARTES

Clave	Cant.	Descripción
1	1	TAPA
2	4	TOPE DE CAUCHO, DELANTERA
3	1	PLACA DEL LOGOTIPO
4	1	ASA
5	1	MEDIDOR DE TEMPERATURA
6	1	MARCO PARA EL MEDIDOR DE TEMPERATURA
7	1	HERRAJES, TAPA SUPERIOR
8	1	CÁMARA DE COMBUSTIÓN
9	3	QUEMADOR
10	3	CUBIERTA CONTRA EL CALOR
11	2	TUBO DE ARRASTRE DEL QUEMADOR
12	1	ELECTRODO
13	1	PRESILLA PARA EL RECIPIENTE PARA LA GRASA
14	1	RECIPIENTE PARA LA GRASA
15	3	REJILLA DE COCCIÓN
16	1	REJILLA PIVOTANTE
17	1	PATA INFERIOR , IZQUIERDA, DELANTERA
18	1	PATA INFERIOR , IZQUIERDA, TRASERA
19	2	PANEL LADO DEL CARRITO
20	2	BASTIDOR SUPERIOR DEL CARRITO, A
21	2	BASTIDOR SUPERIOR DEL CARRITO, B
22	2	ESTRIBO SUPERIOR DEL CARRITO
23	1	PATA INFERIOR , DERECHO, DELANTERA
24	1	PATA INFERIOR , DERECHO, TRASERA
25	1	TABLERO DE CONTROL
26	1	MÓDULO DE ENCENDIDO ELECTRÓNICO
27	1	TAPA, MÓDULO DE ENCENDIDO ELECTRÓNICO
28	1	PORTA FÓSFOROS
29	1	UNIDAD DE VÁLVULA/MANGUERA/REGULADOR
30	1	PANEL DELANTERO, MEDIO, PUERTA
31	1	PANEL DELANTERO, INFERIOR
32	1	PANEL DELANTERO, SUPERIOR
33	1	PROTECTOR CONTRA EL CALOR, TANQUE
34	1	OJAL PARA ORIFICIO DEL REGULADOR
35	1	BANDEJA DE CARBÓN
36	4	PERILLA DE CONTROL
37	4	MARCO, PERILLA DE CONTROL
38	6	EXTREMO DE PATA
39	2	RUEDA

Clave	Cant.	Descripción
40	1	VARILLA DE EJE
41	1	BANDEJA DE ALMACENAMIENTO
42	1	ESTANTE INFERIOR
43	1	TORNILLO DEL TANQUE, PARA ESTANTE INFERIOR
44	1	REPISA DEL QUEMADOR LATERAL
45	1	RECIPIENTE PARA JUGOS
46	1	QUEMADOR LATERAL
47	1	ELECTRODO, QUEMADOR LATERAL
48	1	CABLE DEL ELECTRODO, QUEMADOR LATERAL
49	1	REJILLA DEL QUEMADOR LATERAL
50	1	TAPA DEL QUEMADOR LATERAL
51	1	REPISA LATERAL DERECHA
52	1	PROTECTOR DE CALOR DE ENCENDIDO ELECTRÓNICO
53	1	PROTECTOR DE CALOR, ASA
54	3	ESTRIBO PARA QUEMADOR
55	2	PROTECTOR CONTRA EL CALOR, CÁMARA DE COMBUSTIÓN
56	1	IMÁN, PUERTA
57	1	ASA DE PUERTA
58	2	TOPE DE CAUCHO, PUERTA

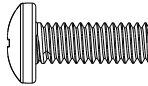
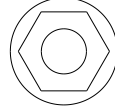
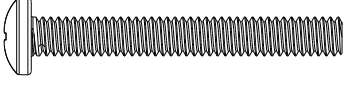


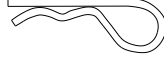

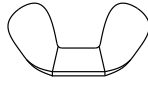

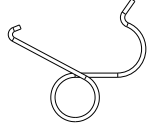
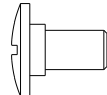
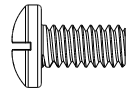


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...	1	PAQUETE DE HERRAJES
...	1	MANUAL DEL PRODUCTO, INGLÉS, FRANCÉS, CASTELLANO
...	1	PRESILLA PARA TUBO VENTURI

NOTA: Algunas de las piezas de la parrilla, ilustradas en los pasos de armado, pueden ser ligeramen te diferentes a las de su modelo de parrilla. Sin embargo, el método de armado es el mismo.

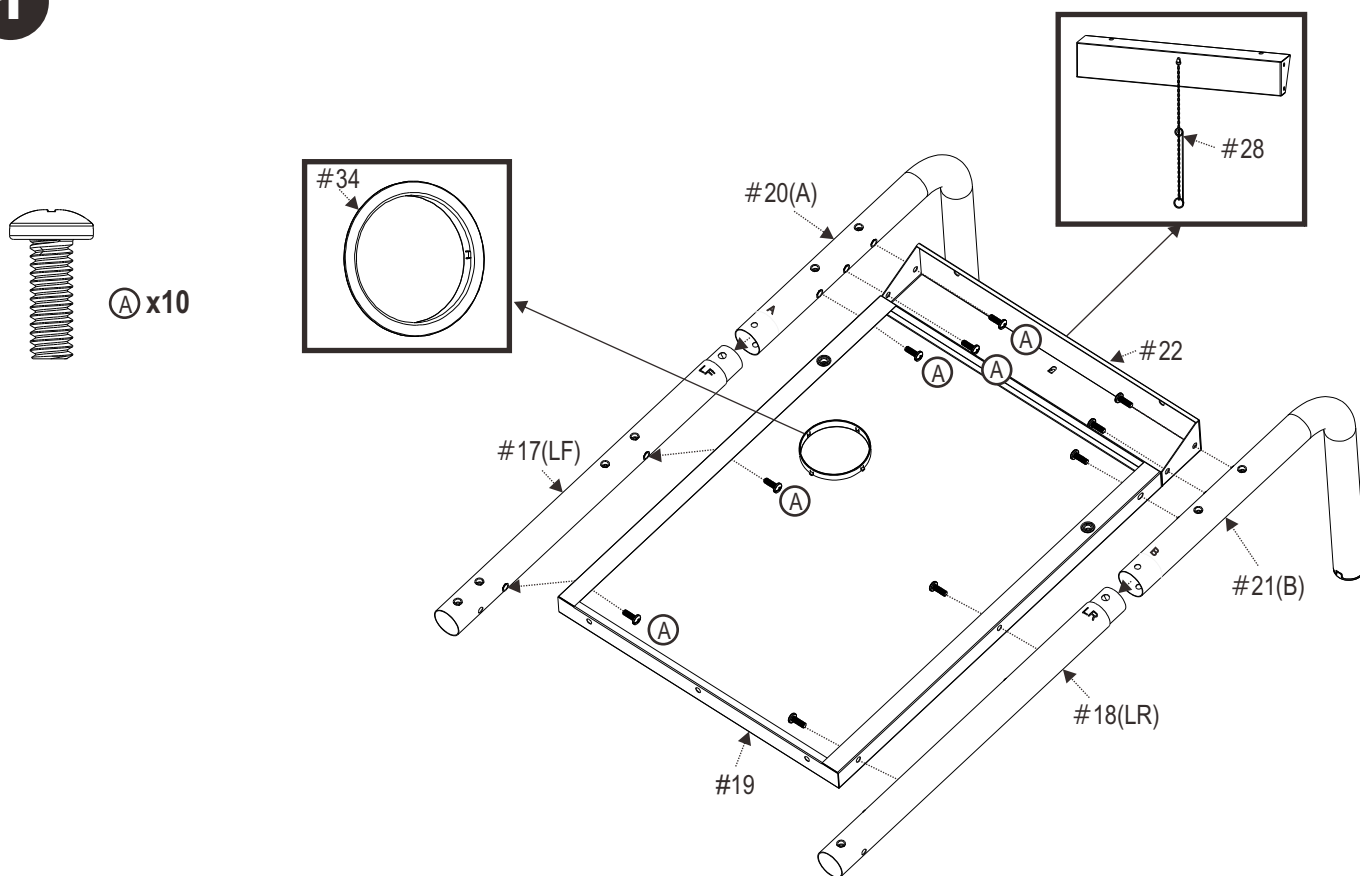


## HARDWARE LIST/ LISTA DE HERRAJES/ LISTE DES FERRURES

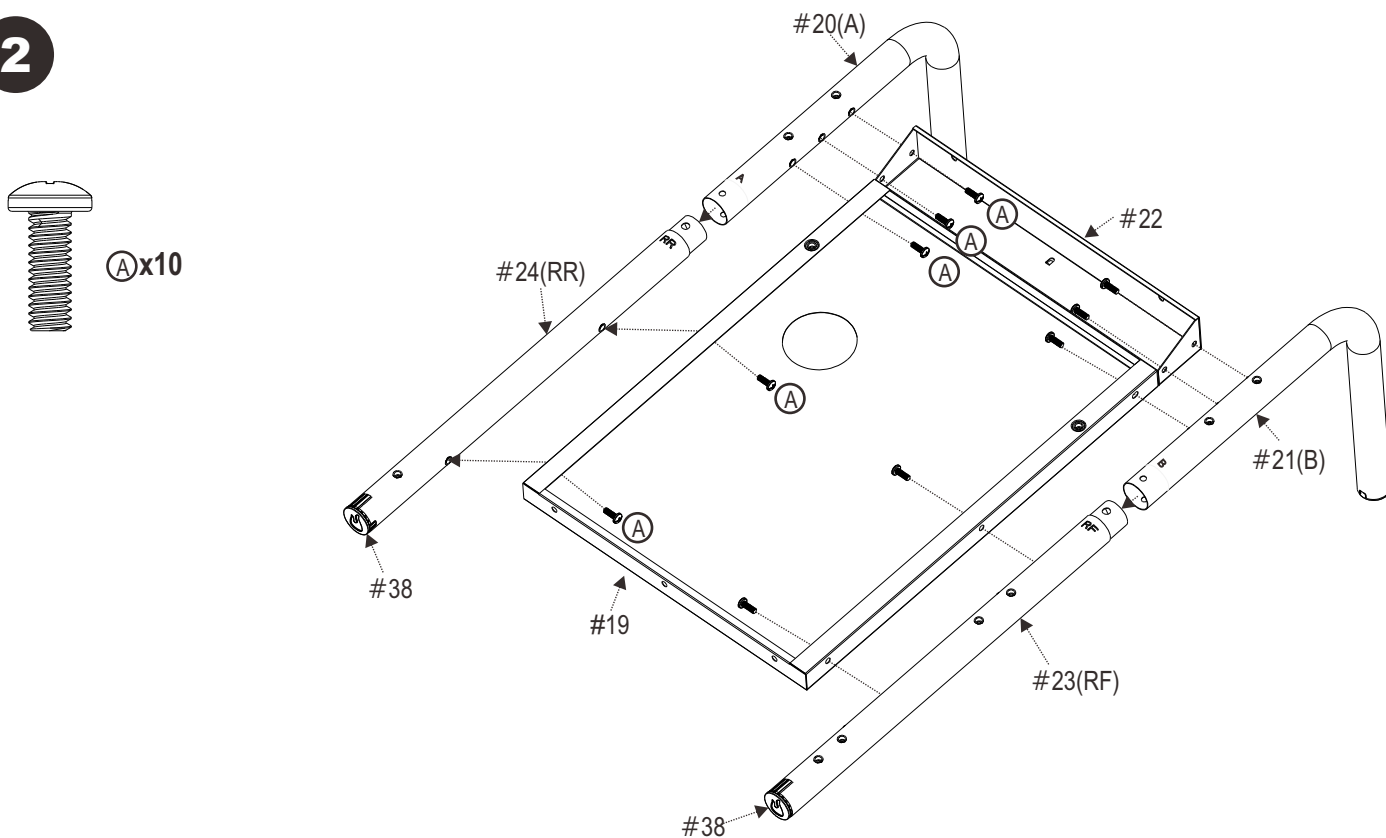
Key/ Réf./ Clave	Description/ Description/ Descripción	Picture/ Illustré/ Ilustra	Qty/ Qté/ Cant
A	1/4-20x3/4" Machine Screw Tornillo para metale de 1/4 -20 x 3/4" Vis à métaux 1/4-20x3/4 po		48
B	1/4-20 Flange Nut Tuerca con brida de 1/4 -20 Écrou à embase 1/4 po-20		8
C	1/4-20x2" Machine Screw Tornillo para metale de 1/4 -20 x 2" Vis à métaux 1/4-20x2 po		4
D	7x15 Fiber Washer Arandela de fibra de 7x15 Rondelle en fibre de 7x15		4
E	Bushing Manguito Palier		1
F	Hitch Pin Clip Pasador de acoplamiento Cheville		1
G	#8-32x3/8" Machine Screw Tornillo No. 8-32 x 3/8" Vis n° 8-32x3/8 po		2
H	Wing Nut Tuerca de mariposa Écrous à oreilles		1
J	5mm Fiber Washer Arandela de fibra de 5 mm Rondelle en fibre de 5mm		1
K	Venturi Clip Presillas para el tubo Venturi Agrafe du brûleur latéral		1
L	Shoulder Screw Vis à épaulement Tornillo con pivote		2
M	#10-24x3/8" Machine Screw Vis n° 10-24x3/8 po Tornillo No. 10-24 x 3/8"		2
N	5mm Lock Washer Rondelle de blocage de 5 mm Arandela de presión de 5 mm		2
P	5mm Flat Washer Rondelle plate de 5 mm Arandela plana de 5mm		2

# ASSEMBLY/ ASSEMBLAGE/ ARMADO

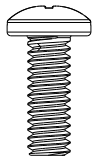
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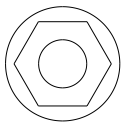
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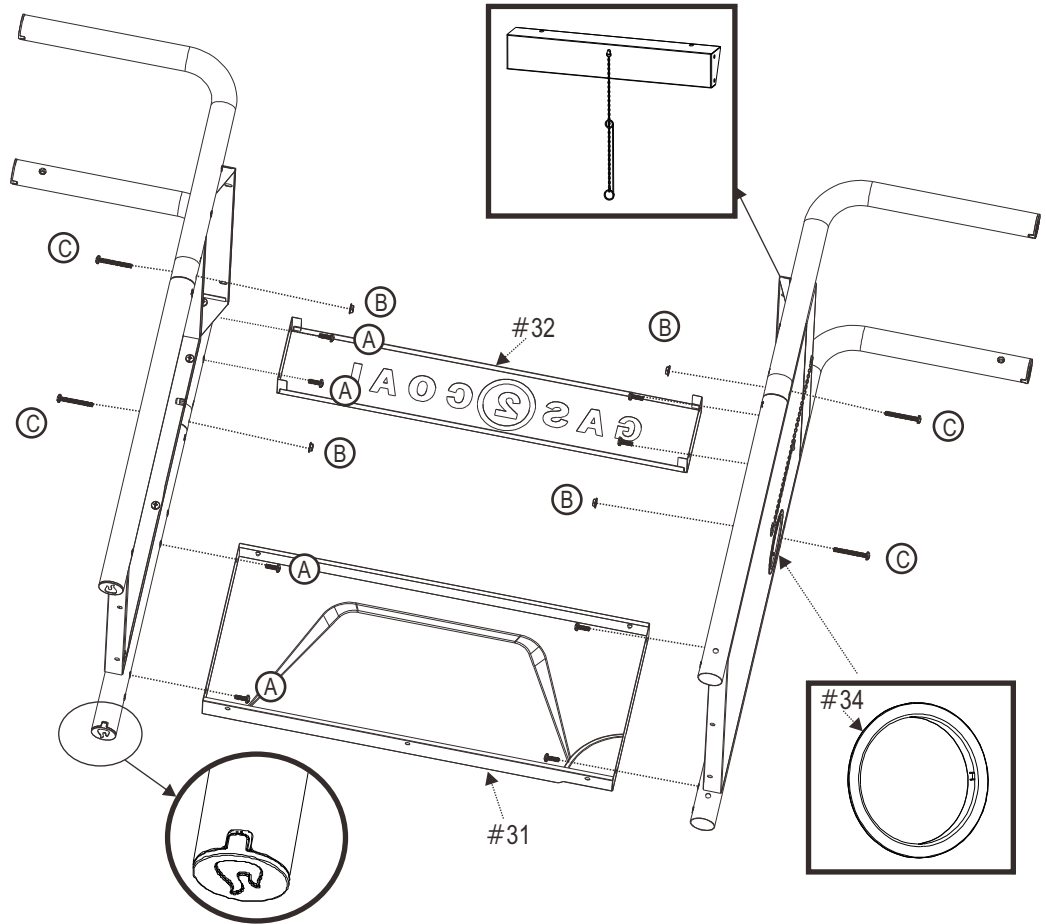
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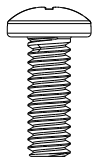
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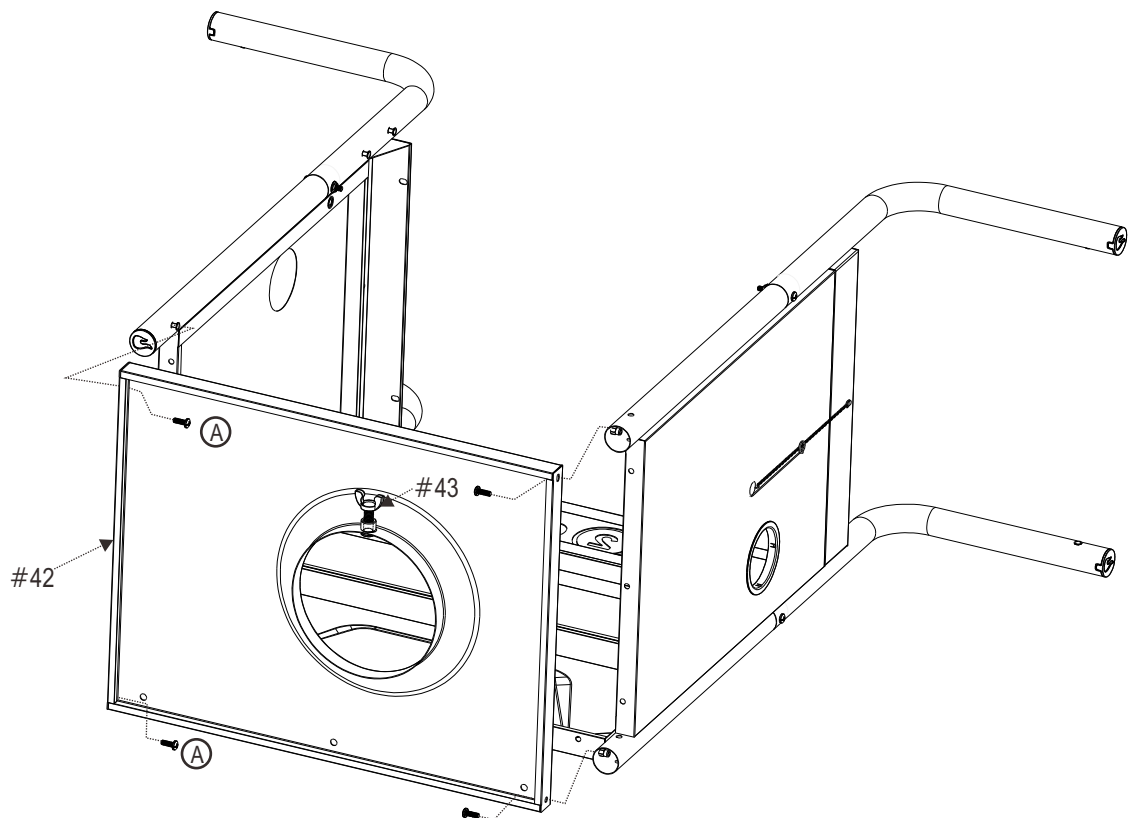
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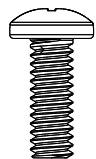
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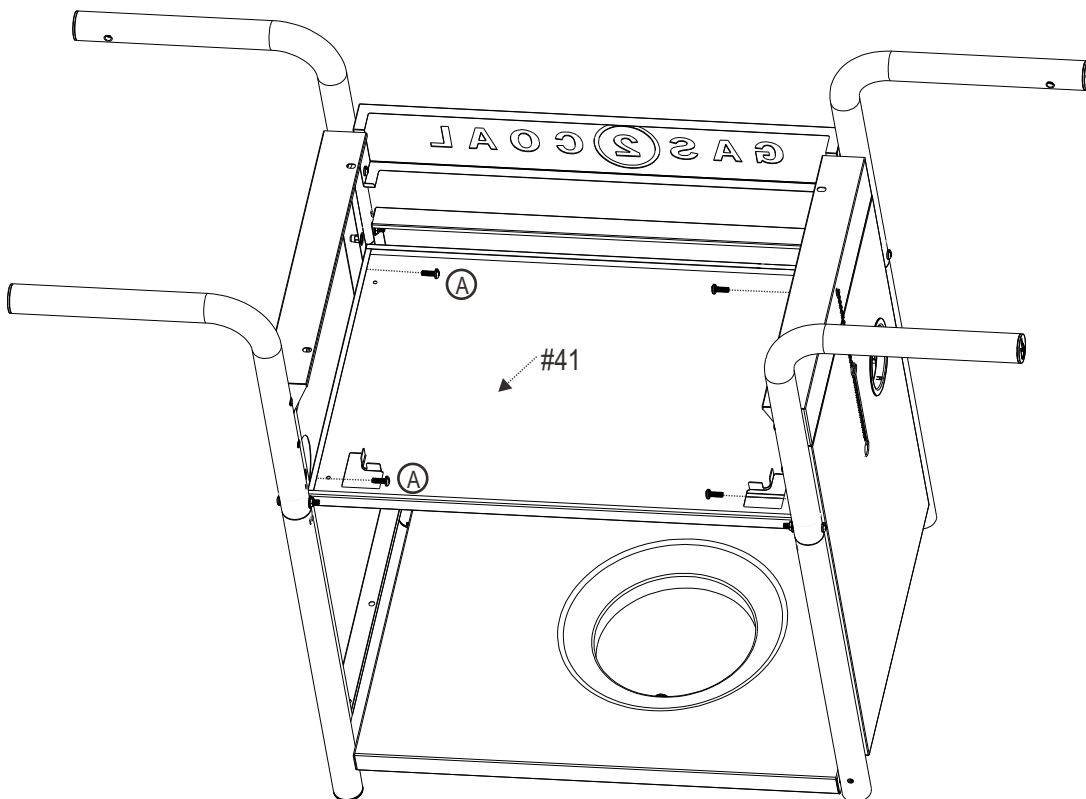
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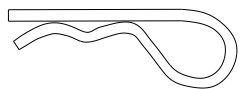
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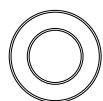
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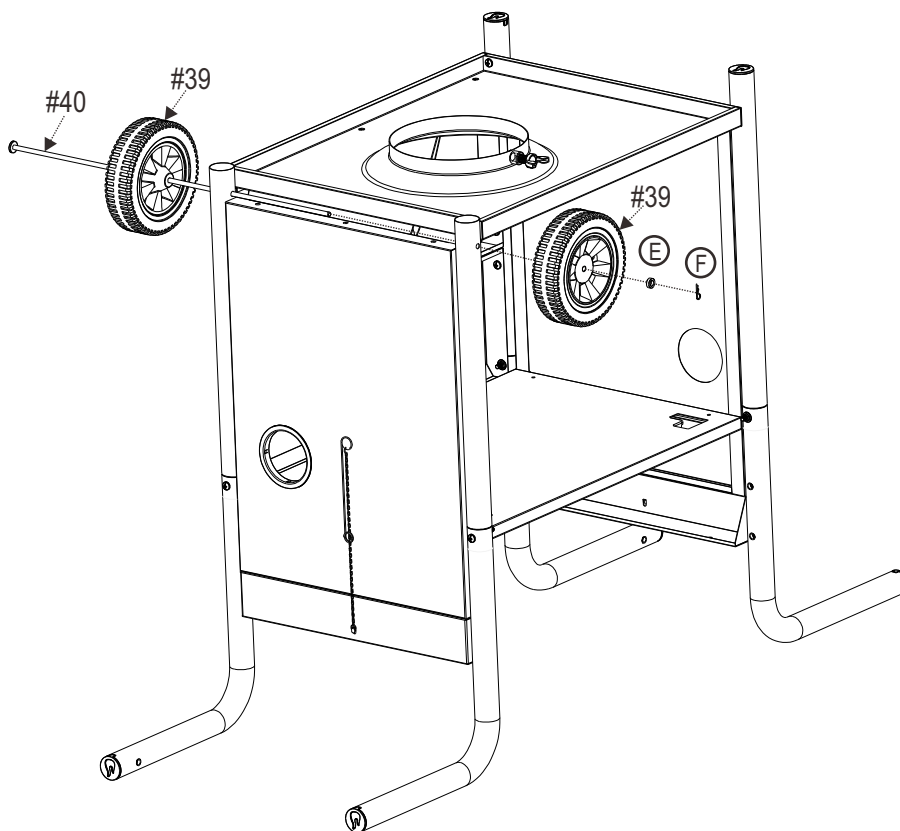
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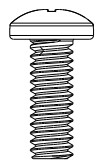
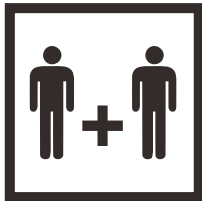
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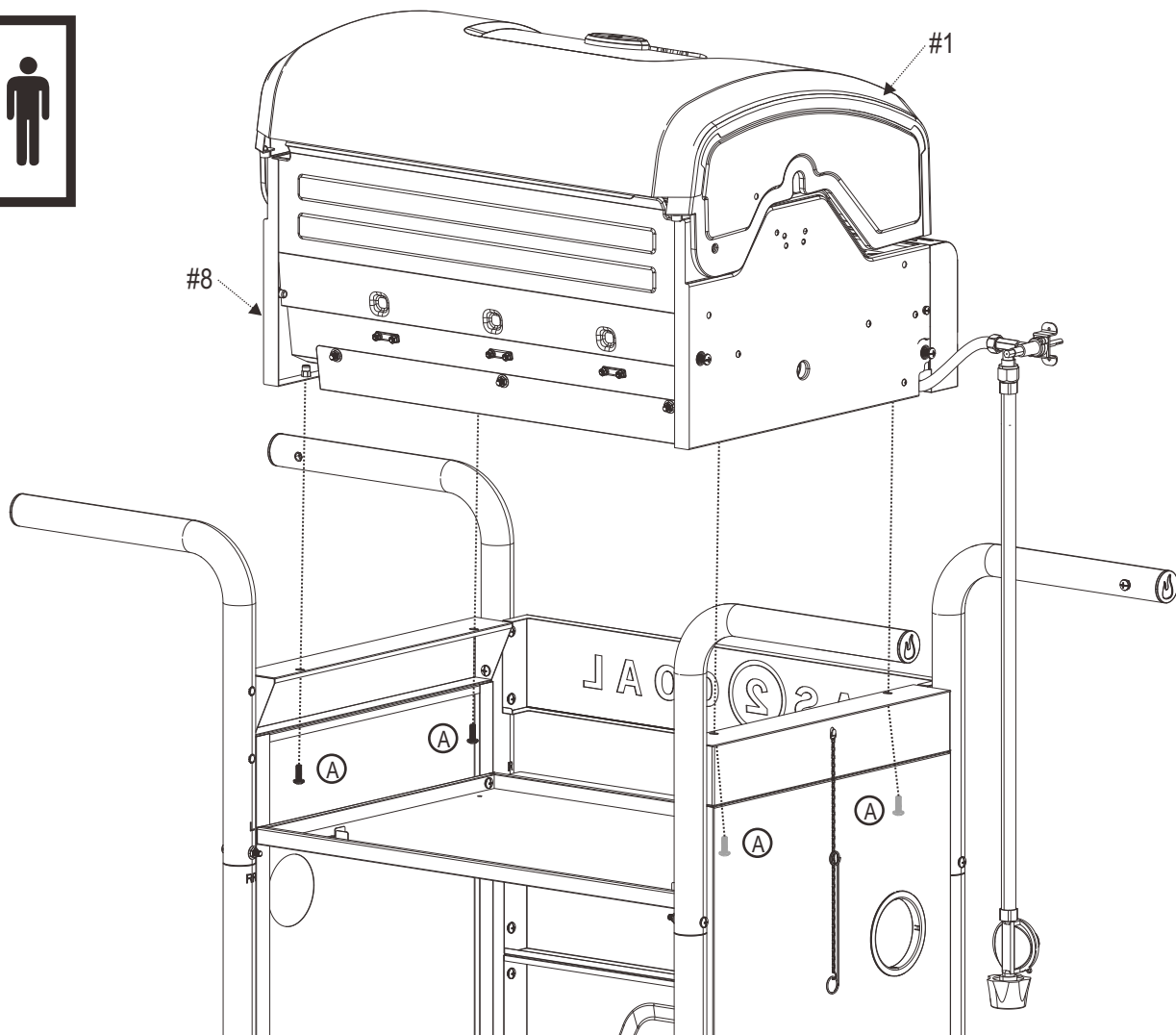
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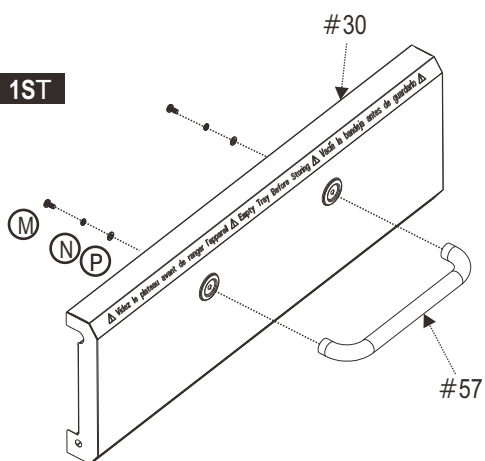


(A) x4



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1ST



(M) x2



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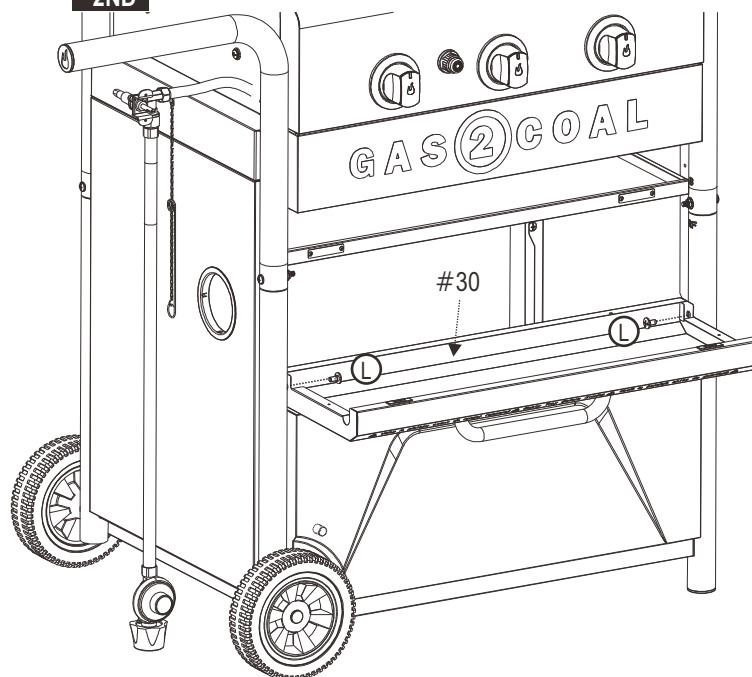


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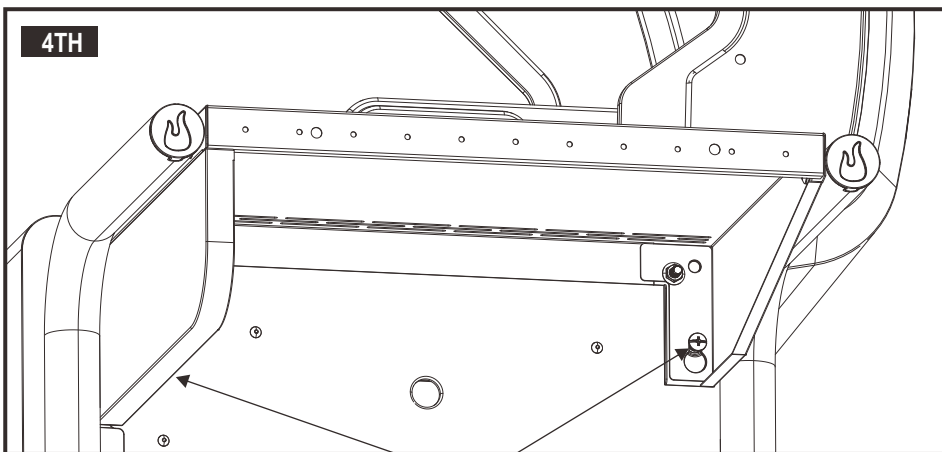
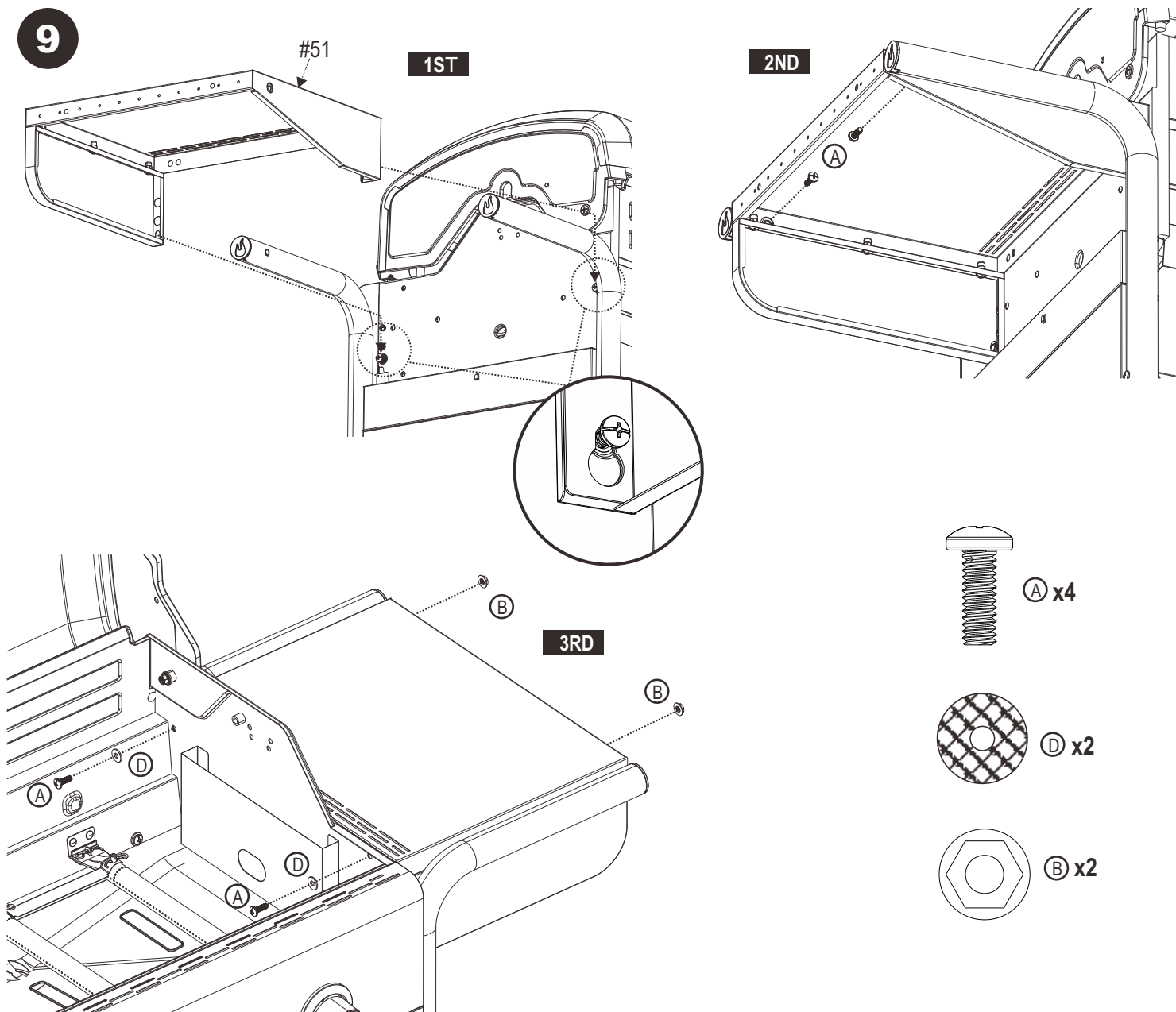


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2ND



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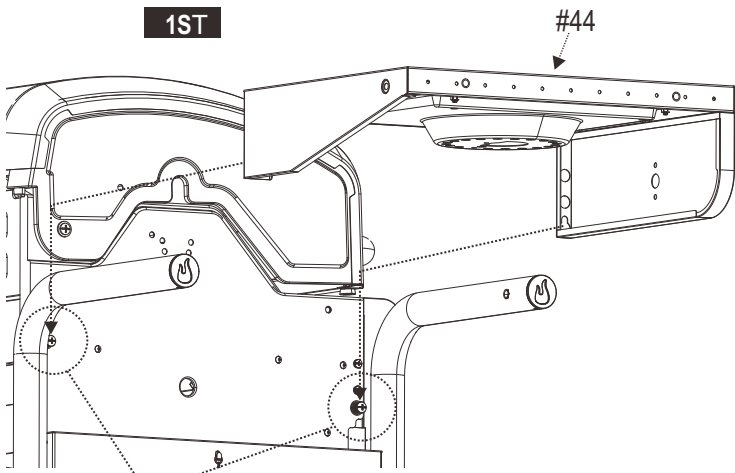


Tighten the screws  
Apriete los tornillos  
Serrez les vis



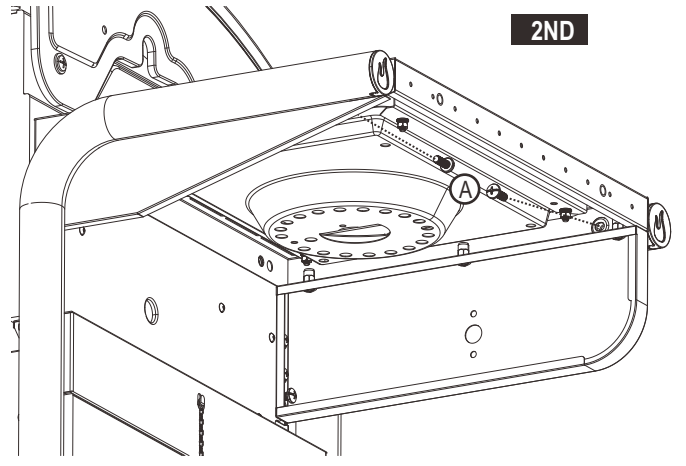
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**1ST**

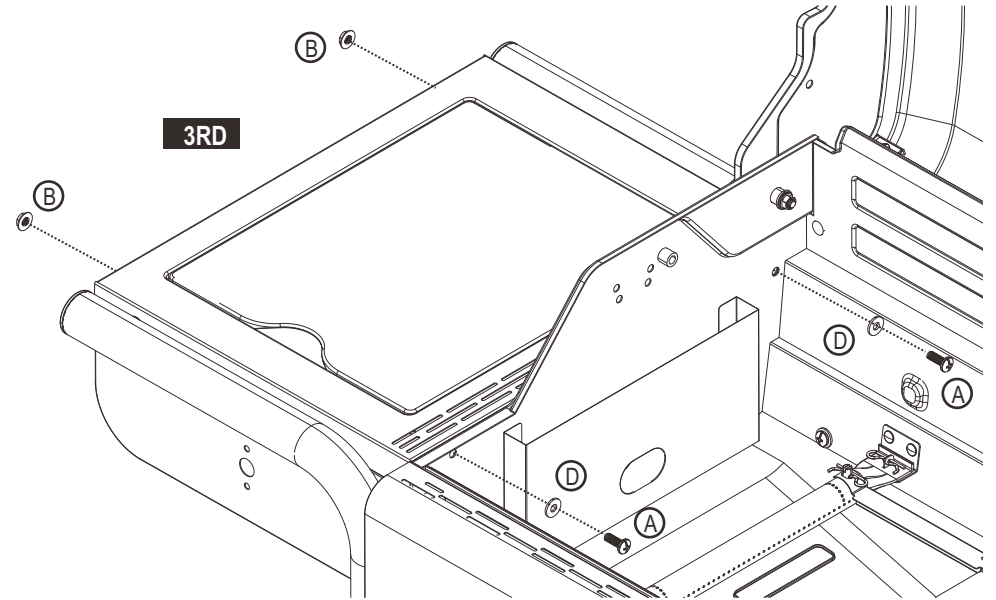


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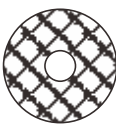
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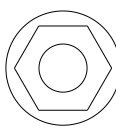
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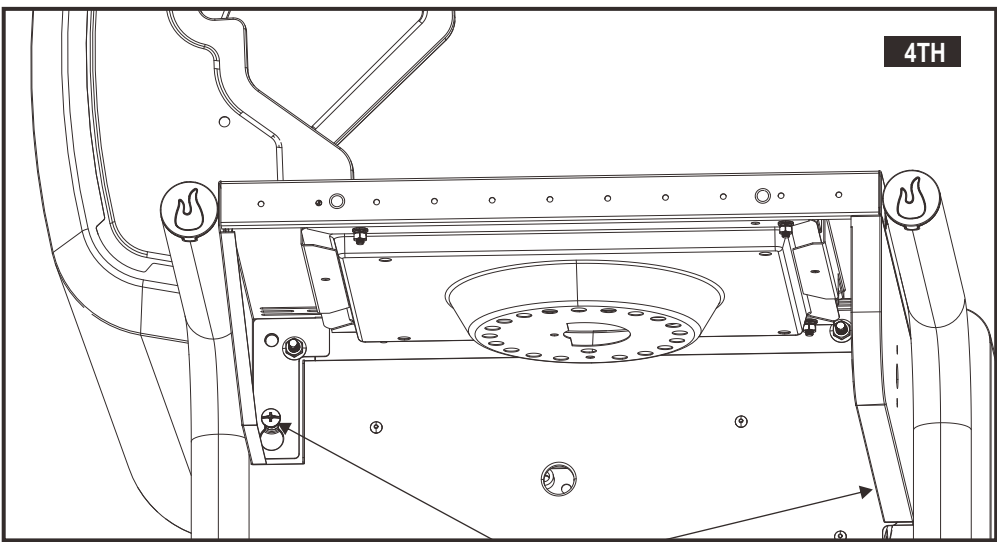


Ⓓ x2



Ⓑ x2

**4TH**



Tighten the screws  
Apriete los tornillos  
Serrez les vis

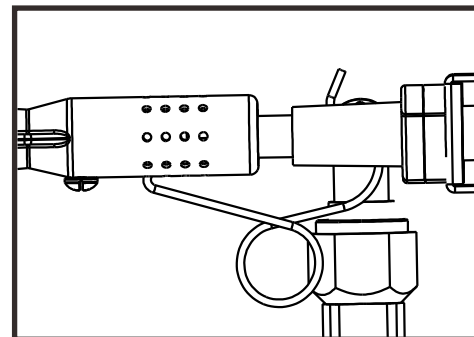
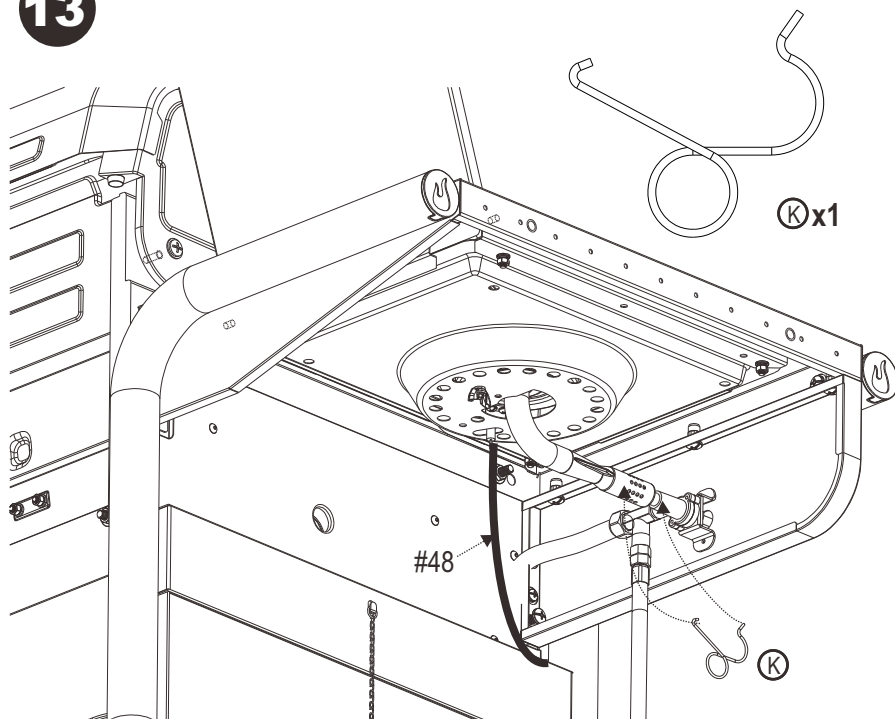
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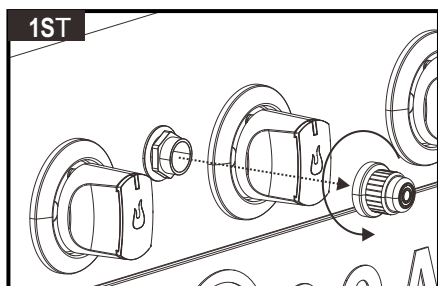
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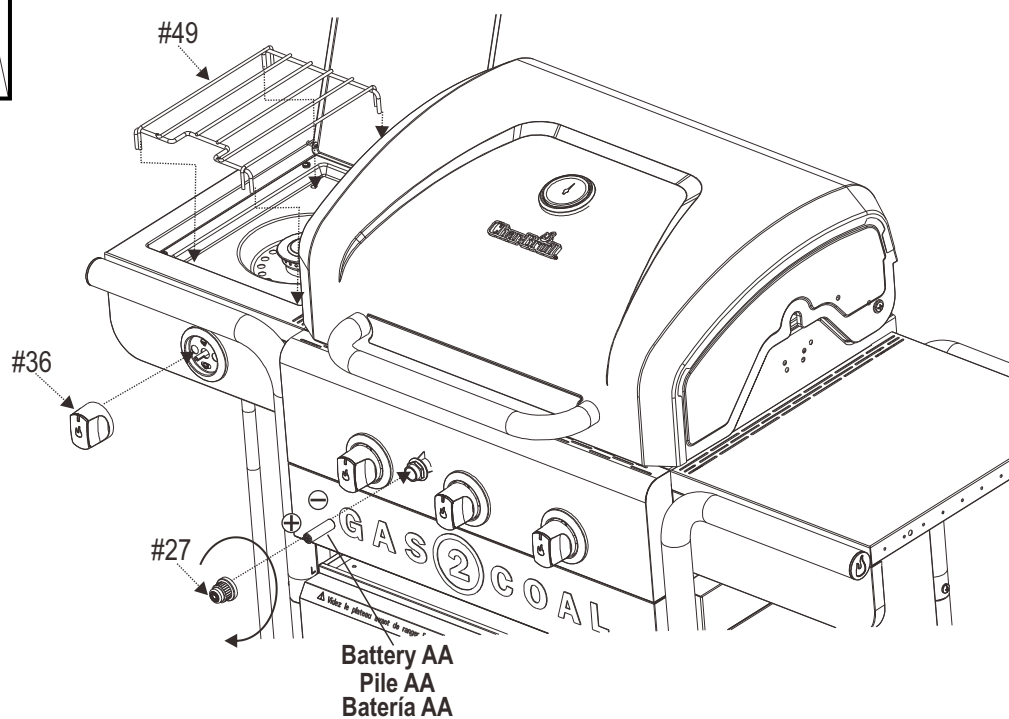
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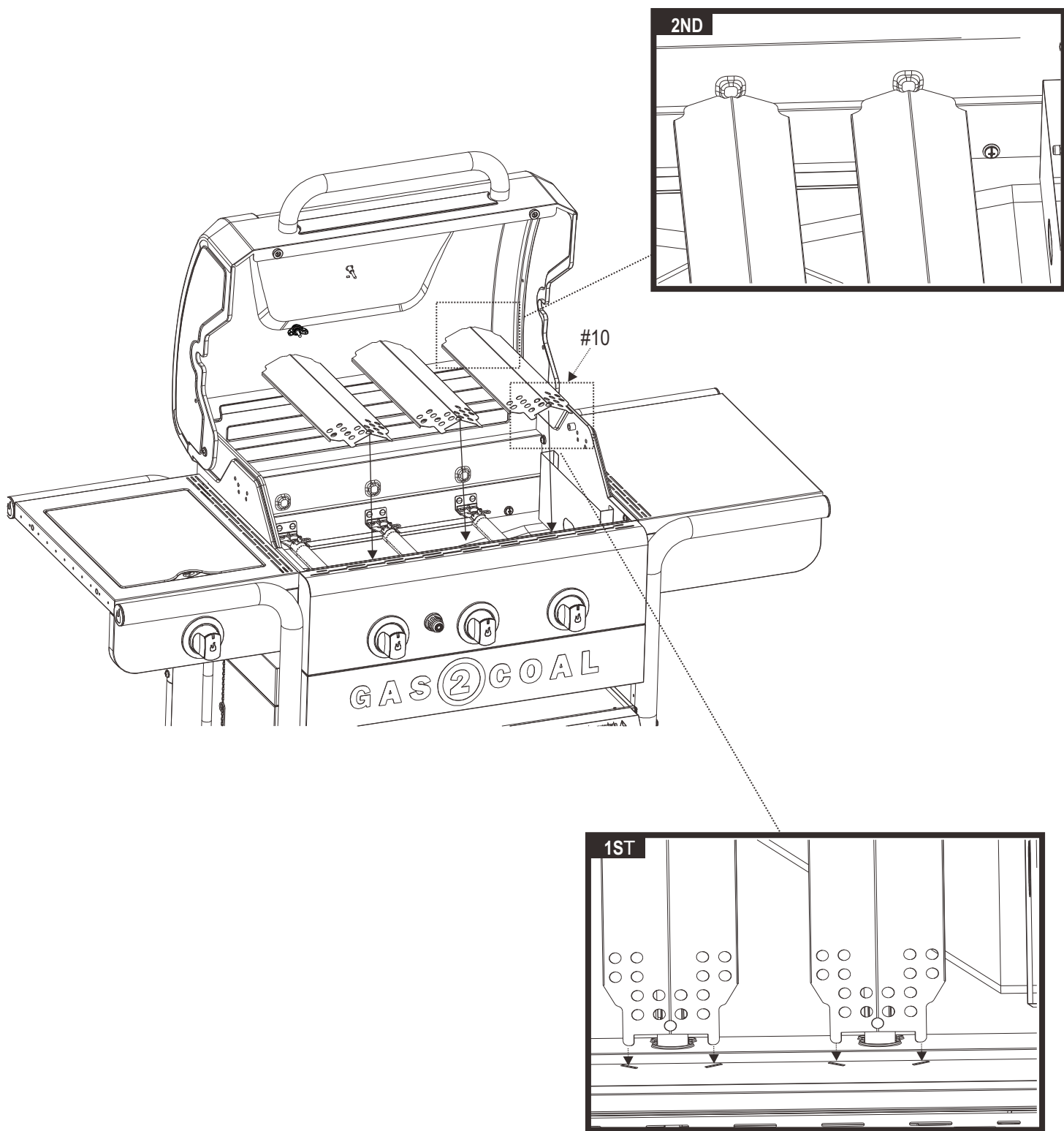


2ND

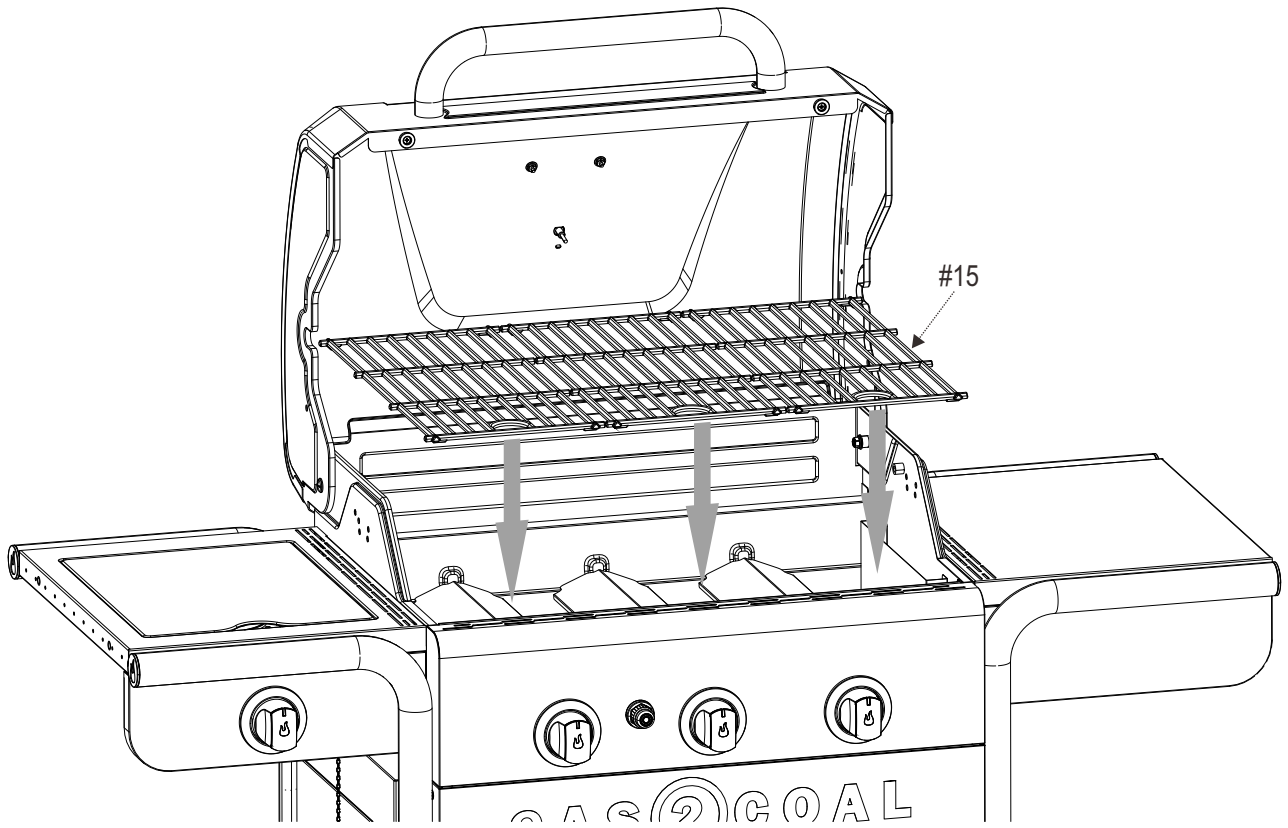


Battery AA  
Pile AA  
Bateria AA

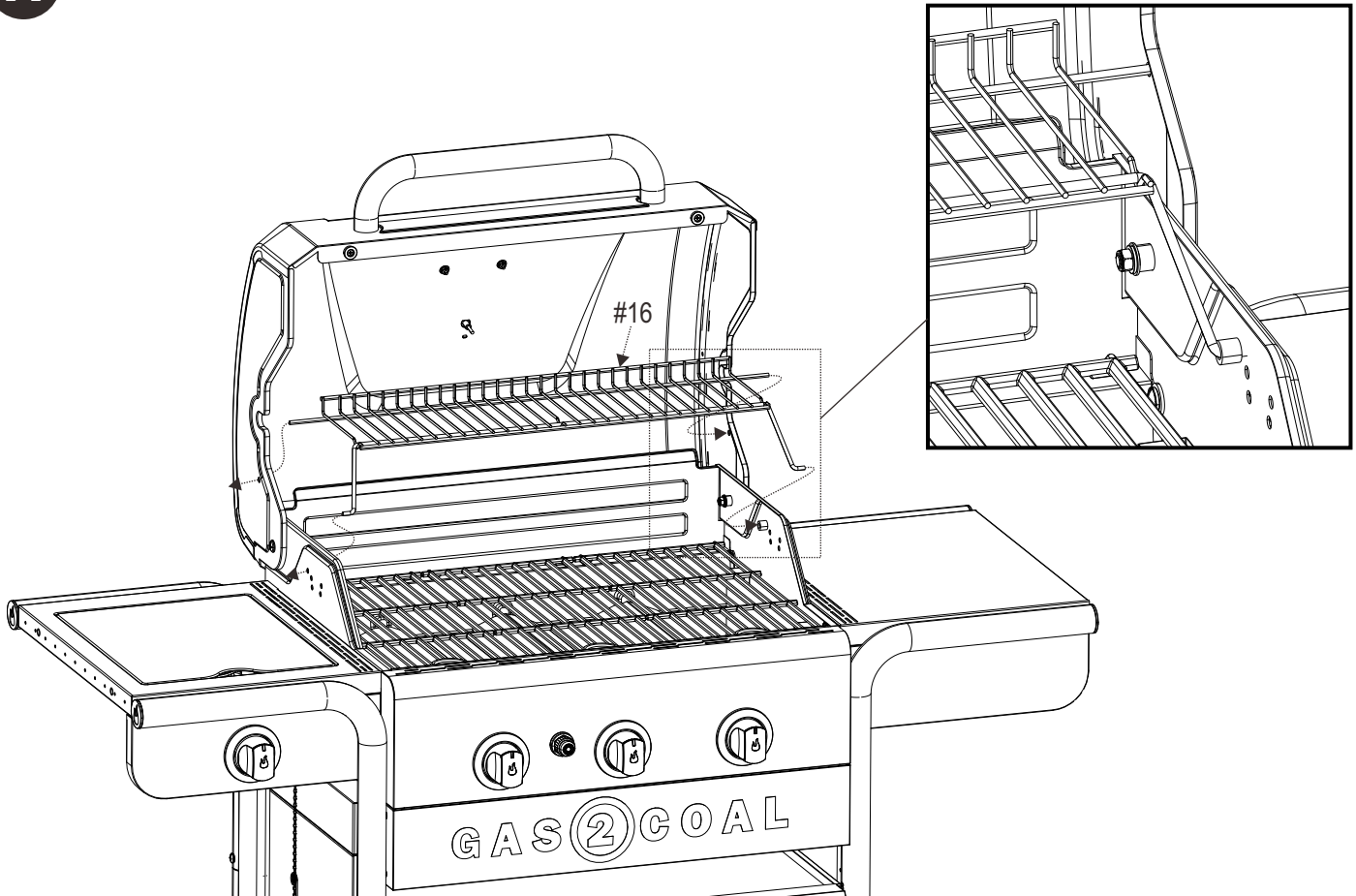
Battery AA  
Pile AA  
Bateria AA



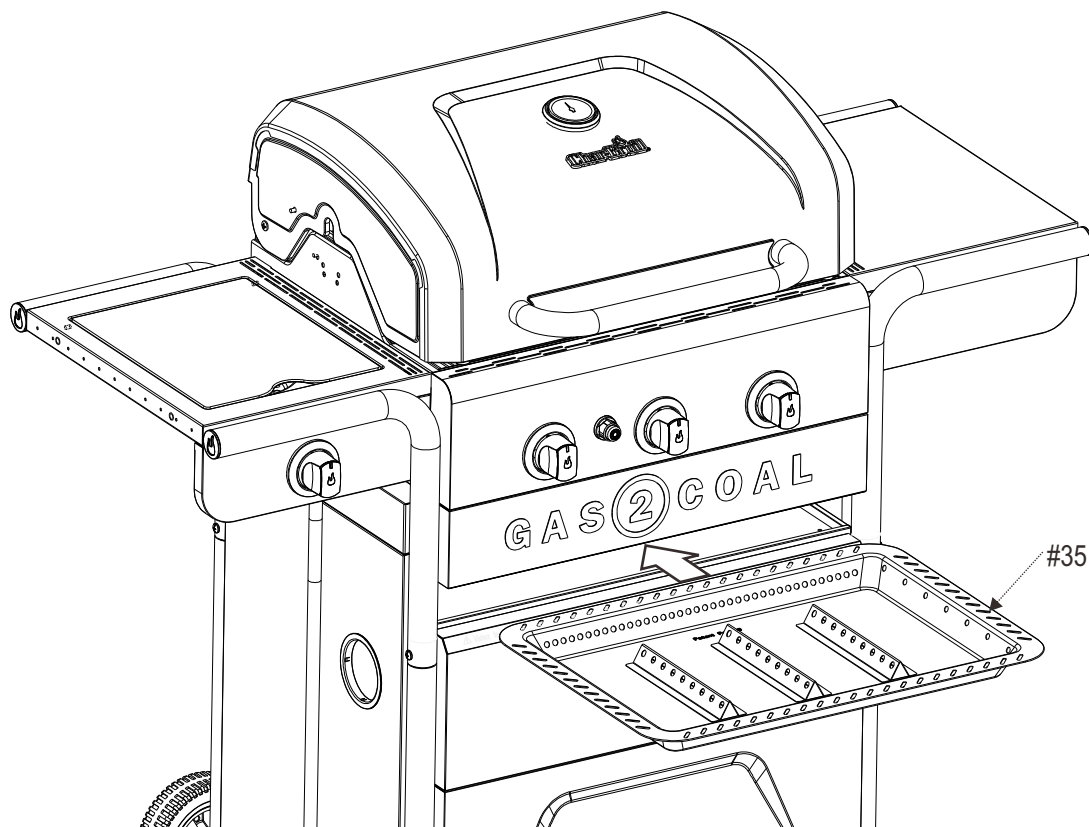
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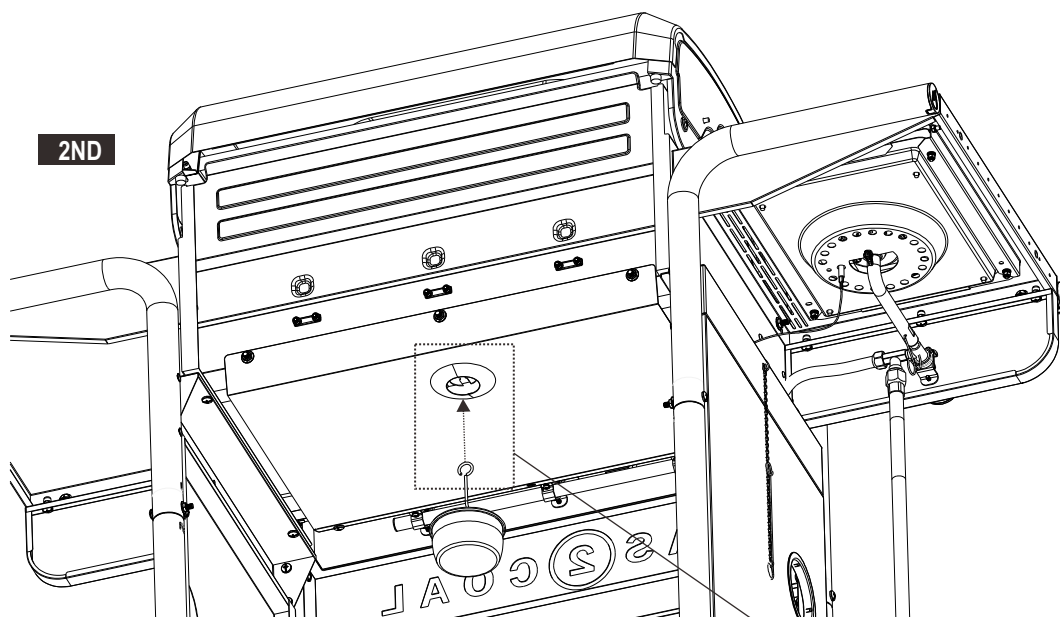
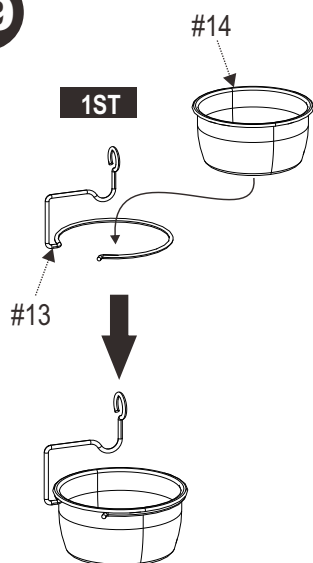
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19



## CAUTION

Failure to install grease cup clip and cup will cause hot grease to drip from bottom of grill with risk of fire or property damage.



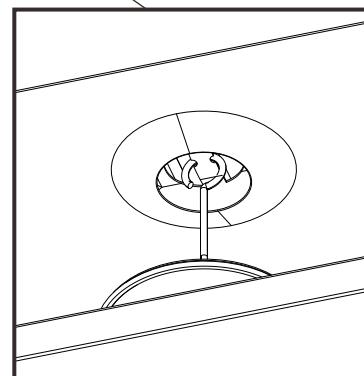
## ATTENTION

À défaut d'attacher un récipient à graisse à son agrafe, la graisse chaude s'égouttera du fond du gril, entraînant un risque d'incendie ou de dommages matériels.



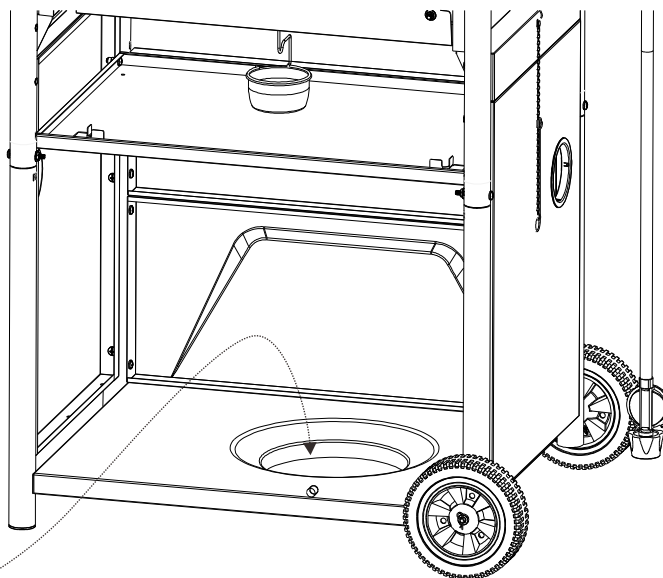
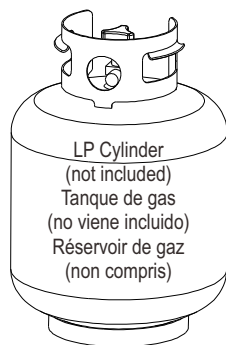
## ADVERTENCIA

Si no instala un recipiente para la grasa, goteará grasa caliente desde el fondo de la parrilla, lo que puede ocasionar el riesgo de incendio o de daños a la propiedad.

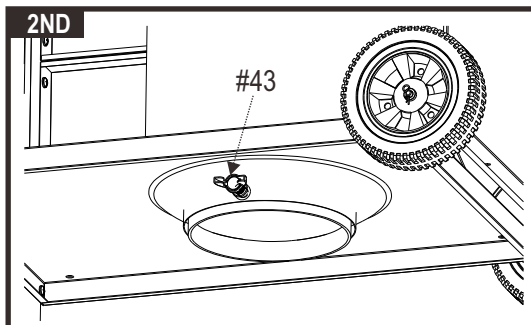




1ST



2ND



3RD

## CAUTION

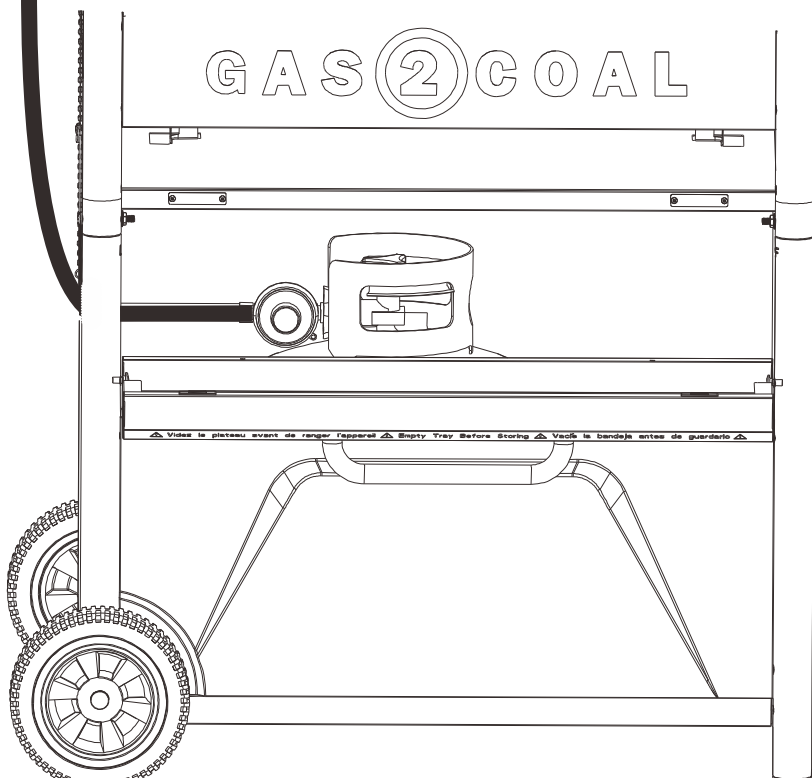
Cylinder valve must face to left of cart once tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.

## ATTENTION

Le robinet du réservoir doit être orienté à la gauche de chariot une fois le réservoir fixé en position. Une mauvaise installation du réservoir pourrait endommager le tuyau à gaz, créant un risque d'incendie.

## ADVERTENCIA

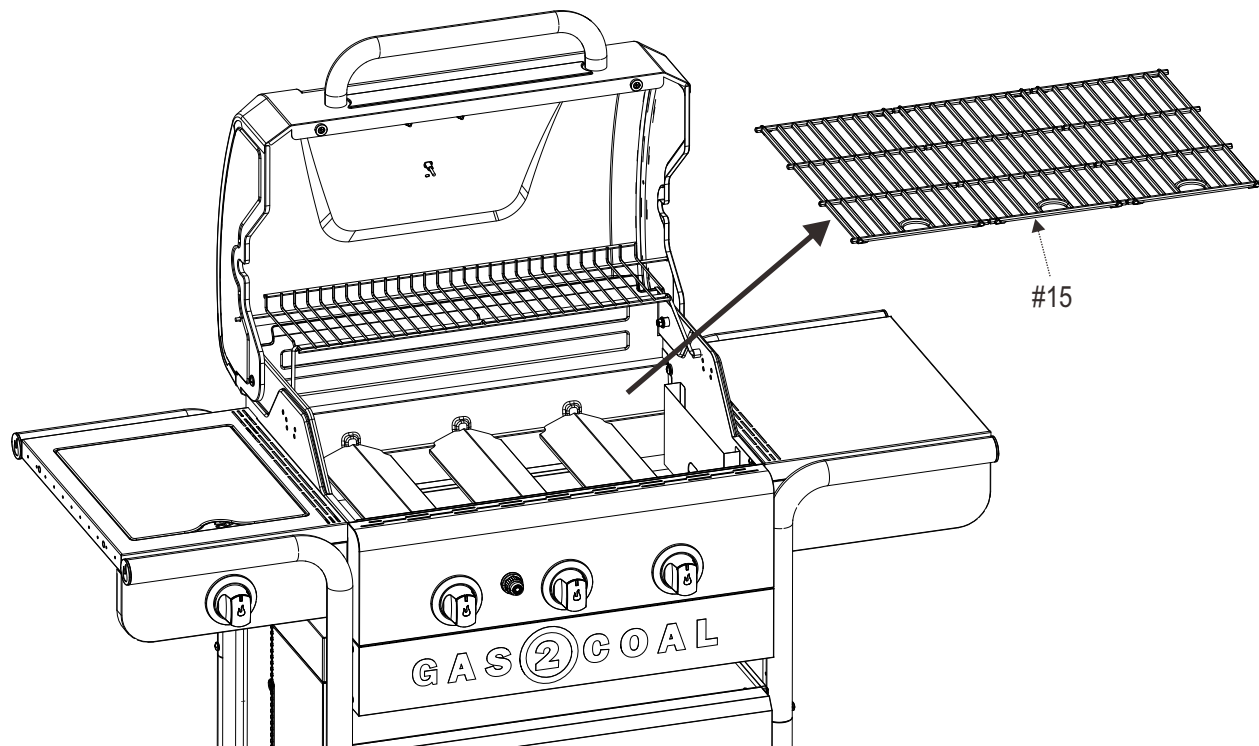
Una vez que el tanque haya quedado instalado, la válvula del tanque debe quedar orientada hacia la parte izquierda del carrito. Si no se instala correctamente el tanque, se puede dañar la manguera de gas durante el suministro, lo que puede ocasionar el riesgo de incendio.



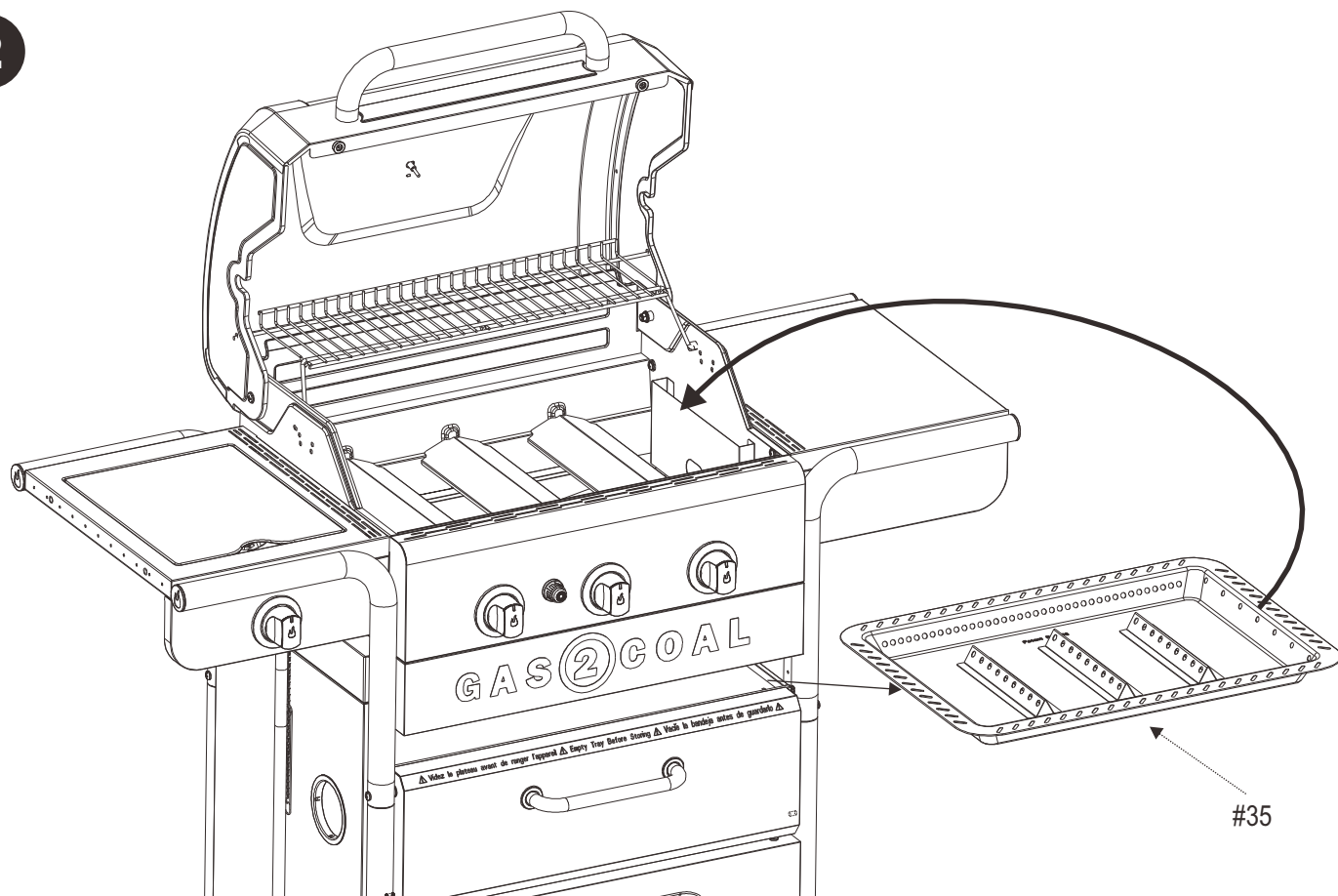
## CONVERSION/ CONVERSIÓN

1

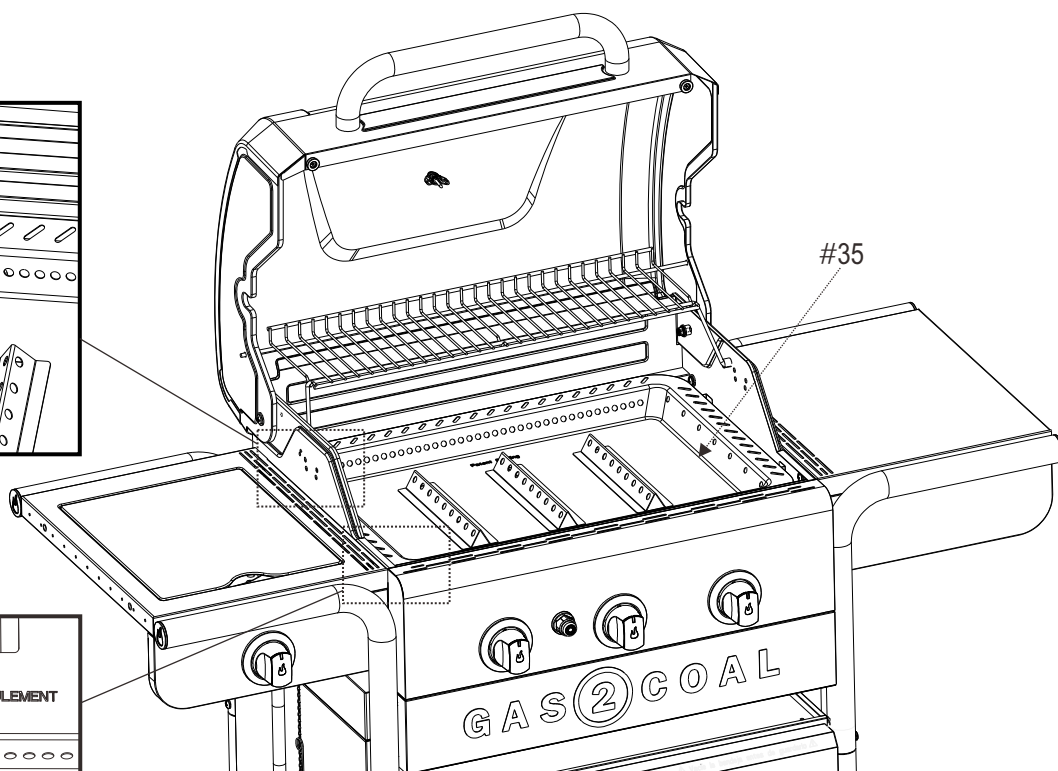
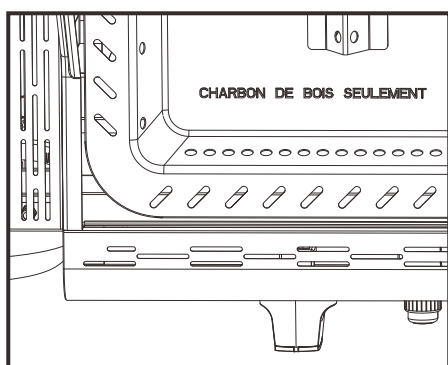
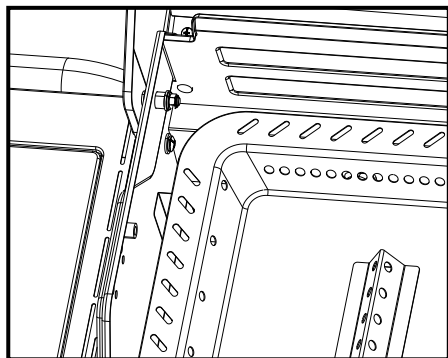
GAS TO CHARCOAL CONVERSION MUST BE DONE WITH A COLD GRILL.  
LA CONVERSIÓN DE GAS A CARBÓN DEBE REALIZARSE CON LA PARRILLA EN FRÍO.  
LA CONVERSION DE GAZ À CHARBON DOIT SE FAIRE QUAND L'APPAREIL EST FROID



2

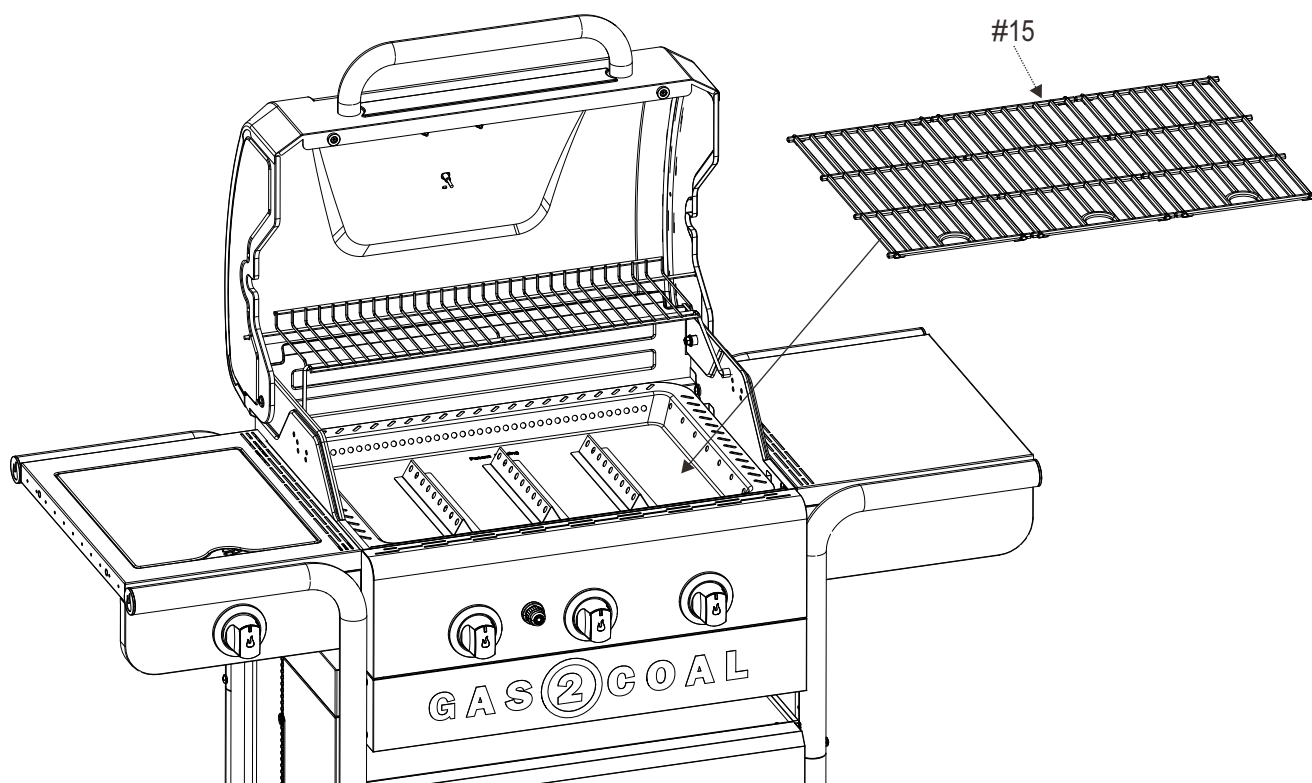


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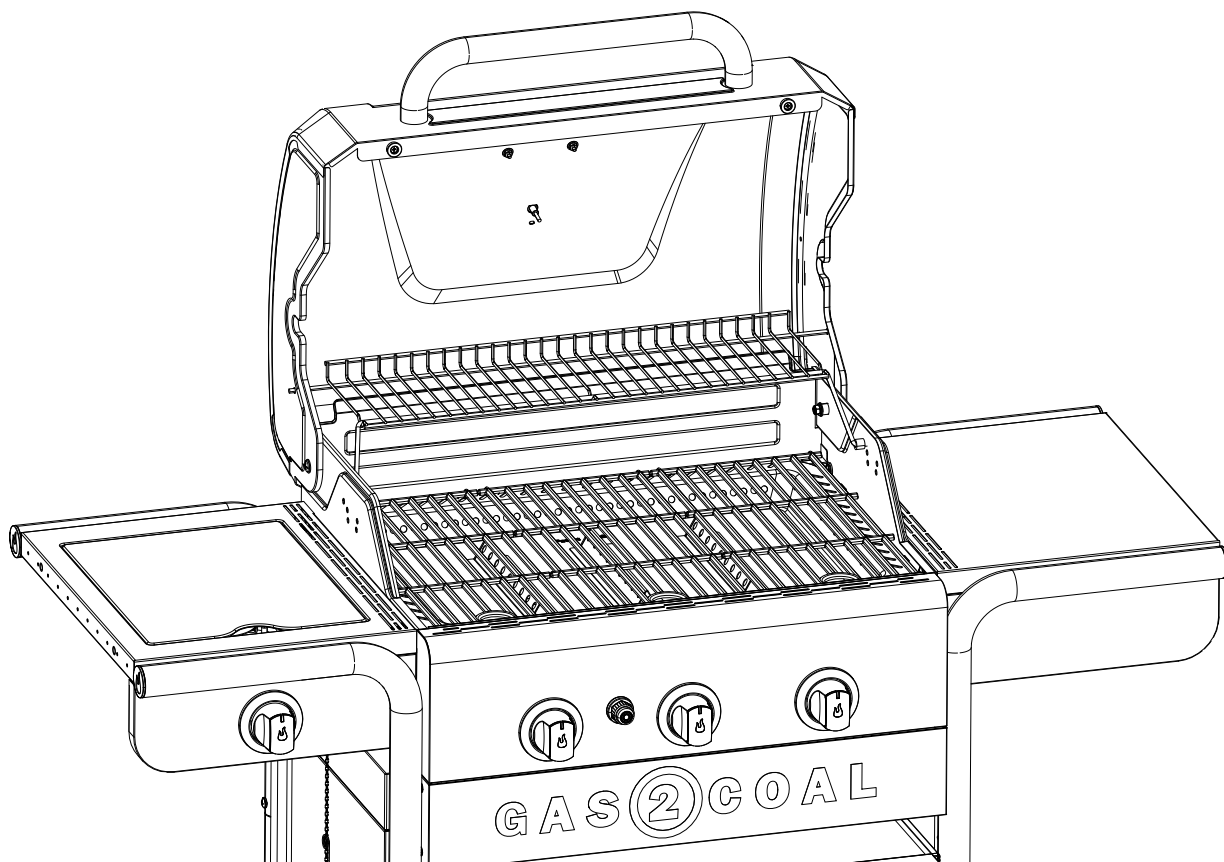
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4



#15

5



## GRILLING GUIDE – Getting Started

### First Time Use

Read your Assembly Manual and ensure the grill is put together properly. Remove all Point-of-Purchase advertising material from all grill surfaces before first use. We recommend operating your grill on its highest setting for 15-20 minutes prior to your first use. This aids in removing the oils used during manufacturing.

### Lava Rock / Briquettes

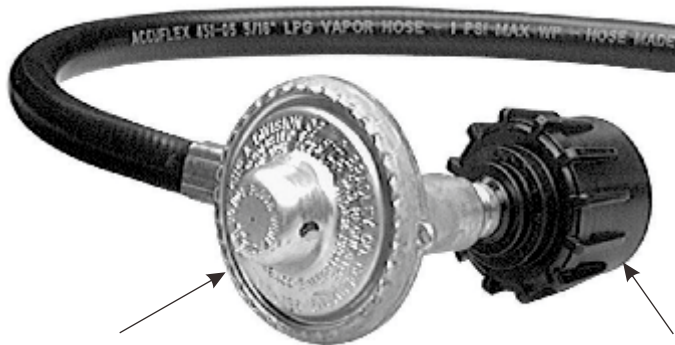
This gas grill has been designed, engineered, and tested to be used with heat tents to provide more even heating, improve the cleaning process, and reduce flare-ups. The addition of after market lava rocks or ceramic briquettes of any type will cause poor combustion and increase the likelihood of a grease fire, and is not recommended. Using ceramic briquettes or lava rock in this grill will void your warranty. For extra smoke flavor, we recommend using a smoker box with wood chips.



### Temperature

The temperature gauge in the hood of your new grill measures air temperature. The air temperature inside your grill will never be as hot as the temperature at the cooking surface. This gauge is calibrated to give a close indication of the grate temperature.

**Note:** Since 1995, all regulators (the part that attaches to the gas tank to regulate the flow of gas) have included a safety feature that restricts gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the grill control knob before you turn on the LP tank valve. If the gas regulator safety feature activates, the grill will only reach temperatures between 250°F and 300°F even with all burners on the high setting.



Regulator

Coupling Nut

If your grill is not getting hotter than 250°F to 300°F these steps should be taken first to reset the gas regulator safety device:

1. Open the grill lid.
2. Turn off all knobs on the control panel in front.
3. Turn off the tank knob.
4. Disconnect the regulator from the LP tank.
5. Wait 30 seconds.
6. Reconnect the regulator to the LP tank.
7. Slowly open the LP tank knob all the way. Do not put excessive force on the valve at the full open position to avoid damaging the valve.
8. Turn on the appropriate control knob and light the grill per the instructions.

An illustration of this process is included in this Product Guide. See Troubleshooting section for additional information.

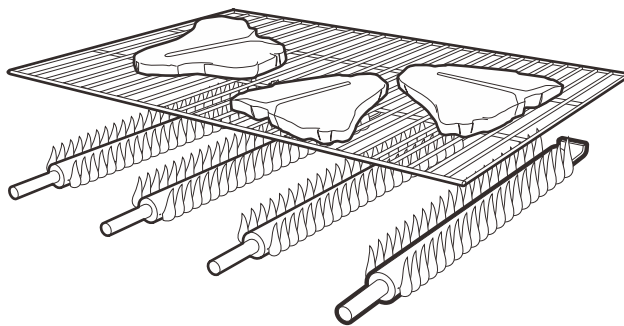
### Pre-Heating Your Grill

Just like your home oven, your grill should be pre-heated to provide optimum performance. Pre-heat the grill on high for 10-15 minutes – longer if weather conditions require. Please refer to the lighting instructions inside the Product Guide if you have questions about how to light your grill. A match-light chain and hole is provided for your convenience.

Outdoor grilling is really quite simple. You'll succeed with burgers, dogs, or steaks usually on your very first try. With experience, you will learn how to work with your grill, creating more imaginative meals all the time. This knowledge makes up the art of grilling. Before you start grilling, organize your food according to cooking technique and required cooking time, and optimize the use of your grilling area.

### Direct Cooking

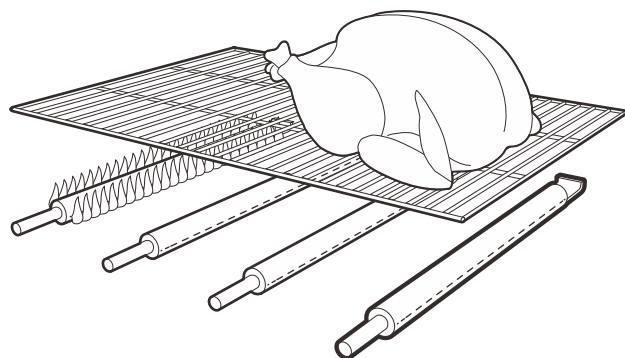
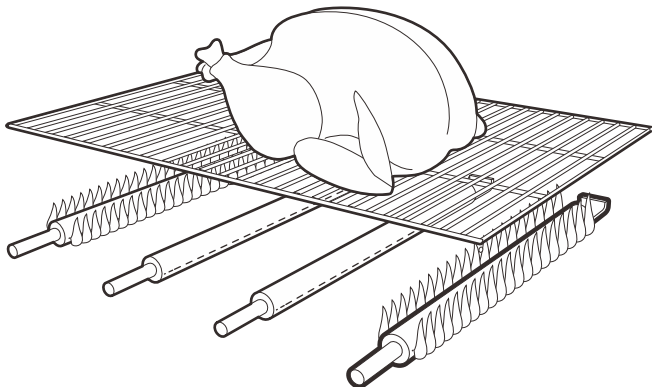
Direct cooking involves grilling your meat directly over high heat. It is perfect for searing steaks, chops, and other smaller pieces of meat and vegetables that quickly make their way to the table.





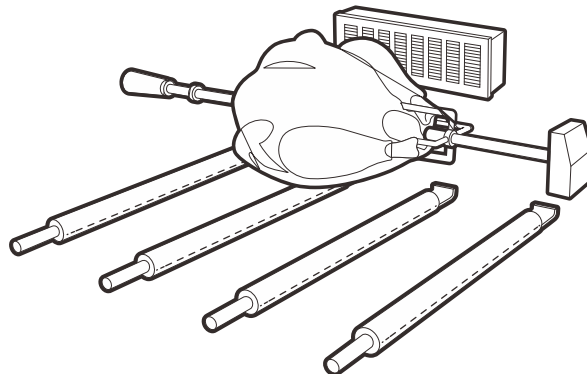
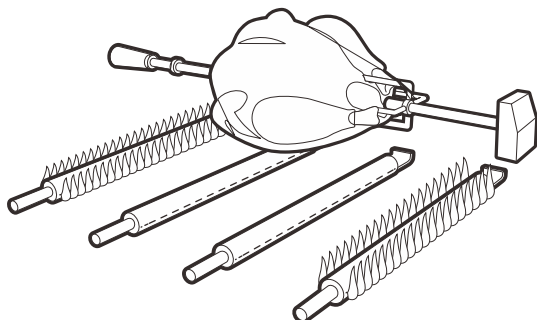
### Indirect Cooking

Indirect cooking utilizes select burners to circulate heat throughout the grill, without direct contact between the meat and the flame. The meat is placed over the burner that is 'off'. This method is generally used to slow cook large cuts of meat and poultry. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.



### Rotisserie Cooking

Rotisserie cooking is best for 'round' meat, such as large roasts, whole poultry, and pork. It generally requires an accessory motor and spit rod that allows the meat to be turned at a constant speed. Rotisserie cooking is best done in front of a special rotisserie burner, or utilizing an indirect cooking burner arrangement. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.



### 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.

**Separate:** Separate raw meats 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.

Cooking on your new grill is a hands-on experience, and it is recommended to remain outside with your grill while cooking. Grilling can be affected by many external conditions. In cold weather, you will need more heat to reach an ideal cooking temperature, and grilling may take longer. The meat's internal temperature and thickness can also affect cooking times. Cold and thicker meats will take longer to cook.

### Internal Meat Temperatures

Meat cooked on a grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

USDA Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb, Steak, Roasts, & Whole Pork (with a 3 minute rest time)	145° F
Fish	145° F
Beef, Veal, Lamb, and Pork - Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck Whole, Pieces & Ground	165° F

Please refer to the USDA for complete, up-to-date information. Our internal temperature chart is based on USDA standards for meat doneness. Check it out at [www.isitdoneyet.gov](http://www.isitdoneyet.gov)



## GRILLING GUIDE – Tips & Tricks

### Sauces

Sauces containing sugars and fats can cause flare-ups, and your food may burn. In general, apply these sauces during the final 5 minutes of cooking. Keep in mind, use of excessive sauces or glazes will also require extra cleaning afterwards.

### Marinades and Rubs

To enhance the flavor of grilled foods, a liquid marinade or dry rub can be used prior to cooking. Meat can be either soaked or injected with liquid marinade up to 24 hours prior to grilling. Dry rubs can be applied directly to the meat immediately before grilling.



### Wood Chips

For extra smoke flavor when grilling, try adding wood chips. Place smoke box or pan on top of the cooking grate above the flame. Turn grill on high until the wood starts to smoke. Reduce heat to desired temperature for cooking, and place food on cooking grate as desired. Close lid to retain more smoke. Hardwood varieties that work particularly well with grilled foods include Alder, Apple, Cherry, Hickory, Mesquite, and Pecan.



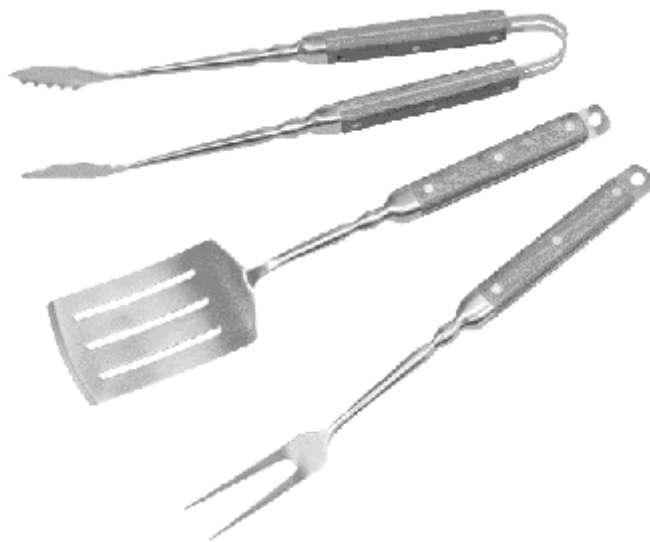
### Skewers

Metal skewers should be flat, with long handles. Round skewers allow food to roll when turned, so it may not cook as evenly. Use metal skewers when cooking meat kabobs. Wooden skewers should be soaked in water for an hour before use, and are best used for quick cooking foods such as vegetables and fruits.



### Utensils

Use tongs or a spatula to handle the food instead of a fork, and don't turn the food too often. Piercing the food with a fork will release juices that you want in the meat, and may cause flare-ups.



## GRILLING GUIDE – Cleaning Your Grill

### Why Clean?

We've all heard the saying 'An ounce of prevention is worth a pound of cure'. This is great advice when it comes to keeping your grill clean.

### Routine Care

Periodic cleaning of this grill is necessary, as grill fires can occur when grease and food debris collect in the bottom of the grill. After each use, remove any remaining food particles from the cooking grate and inside of the grill using a grill brush. Do this after the grill has cooled down. This grill is not designed to be 'burned off' by closing the lid and turning the burners on High for an extended time. The excessive heat generated can cause leftover grease to catch fire, and can cause permanent damage to your grill.

### General Cleaning

**Plastic parts:** Wash with warm soapy water and wipe dry. Do not use 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 glass cleaner. Use non-abrasive scouring powder for stubborn stains.

**Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm water. Wipe dry with a soft non-abrasive cloth.

**Stainless steel surfaces:** Stainless steel can rust under certain conditions. This can be caused by environmental conditions such as chlorine or salt water, or improper cleaning tools such as wire or steel wool. It can also discolor due to heat, chemicals, or grease build-up. To maintain your grill's high quality appearance, wash with mild detergent and warm water, or use a stainless steel grill cleaner. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.



**Cooking surfaces:** Ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

### Storing Your Grill

- Clean cooking grates.
- Store grill in dry location.
- When LP cylinder is connected to grill, store outdoors in a well ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by Char-Broil at [charbroil.com](http://charbroil.com).
- Store grill indoors ONLY if LP cylinder is turned off, disconnected, and removed from grill. Never store LP cylinder indoors.
- When removing grill from storage, follow the 'Cleaning the Burner Assembly' instructions in the Use and Care section of the Product Guide.

### Critters

Spiders like to make their homes in the venturi tubes of grills. These must be inspected and cleaned regularly to ensure there are no blockages. Refer to the Use and Care portion of this Product Guide for complete information.

# GEARTRAX™

The Char-Broil® grill is equipped with Gear Trax™, which allow for the easy mounting of our unique line of Gear Trax accessories. Please visit [charbroil.com](http://charbroil.com) for a complete list of Gear Trax accessories. \*Available on most models.

**EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.**

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	•Damaged hose.	•Turn off gas at LP cylinder or at source on natural gas systems. Discontinue use of product and replace valve/hose/regulator. Once valve/hose/regulator replaced conduct complete leak check per manual.
Gas leaking from LP cylinder.	•Mechanical failure due to rusting or mishandling.	•Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	•Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	• Improper installation, connection not tight, and/or failure of rubber seal in cylinder valve.	•Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal in cylinder valve for damage. If damage or cannot correct leak replace cylinder. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	•Fire in burner tube section of burner due to blockage.	•Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	•Too much grease buildup in burner area.	•Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup, and other surfaces.

## Troubleshooting

Problem	Possible Cause	Prevention/Solution
<p>Burner(s) will not light using ignitor.</p> <p><i>Continued on next page.</i></p>	<p><b>GAS ISSUES:</b></p> <ul style="list-style-type: none"> <li>•Trying to light wrong burner.</li> <li>•Burner not engaged with control valve.</li> <li>•Obstruction in burner.</li> <li>•No gas flow.</li> <li>•Coupling nut and LP cylinder valve not fully connected.</li> </ul> <p><b>ELECTRICAL ISSUES:</b></p> <ul style="list-style-type: none"> <li>•Electrode cracked or broken; "sparks at crack."</li> <li>•Electrode tip not in proper position.</li> <li>•Wire and/or electrode covered with cooking residue.</li> <li>•Wires are loose or disconnected.</li> <li>•Wires are shorting (sparking) between ignitor and electrode.</li> </ul>	<ul style="list-style-type: none"> <li>•See instructions on control panel and in Use and Care section.</li> <li>•Make sure valves are positioned inside of burner tubes.</li> <li>•Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.</li> <li>•Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow" in <i>Troubleshooting</i> section.</li> <li>•Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.</li> <li>•Replace electrode(s).</li> </ul> <p>Main Burners:</p> <ul style="list-style-type: none"> <li>•Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary.</li> </ul> <p>Sideburner (if featured):</p> <ul style="list-style-type: none"> <li>•Tip of electrode should be pointing toward gas port opening on burner. the distance should be 1/8" to 3/16". Adjust if necessary.</li> </ul> <ul style="list-style-type: none"> <li>•Clean wire and/or electrode with rubbing alcohol and clean swab.</li> <li>•Reconnect wires or replace electrode/wire assembly.</li> <li>•Replace ignitor wire/electrode assembly.</li> </ul>

## Troubleshooting (*continued*)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	<b>PIEZO PUSH-BUTTON AND ROTARY:</b> <ul style="list-style-type: none"> <li>•Push-button sticks at bottom.</li> <li>•Rotary knob rotates without clicking.</li> <li>•Sparking between ignitor and electrode.</li> </ul>	<ul style="list-style-type: none"> <li>•Replace ignitor.</li> <li>•Replace knob.</li> <li>•Inspect wire insulation and proper connection. Replace wires if insulation is broken.</li> </ul>
Burner(s) will not match light.	<ul style="list-style-type: none"> <li>•See “<b>GAS ISSUES:</b>” on previous page.</li> <li>•Match will not reach.</li> <li>•Improper method of match-lighting.</li> </ul>	<ul style="list-style-type: none"> <li>•Use long-stem match (fireplace match).</li> <li>•See “Match-Lighting” section of Use and Care.</li> </ul>
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> <li>•Out of gas.</li> <li>•Excess flow valve tripped.</li> </ul>	<ul style="list-style-type: none"> <li>•Check for gas in LP cylinder.</li> <li>•Turn off control and tank knobs, wait 30 seconds, turn tank knob on slowly, light grill. If flames are still low, turn off control and tank knobs and disconnect regulator. Reconnect regulator, turn tank knob on slowly, light grill.</li> </ul>
Flames blow out.	<ul style="list-style-type: none"> <li>•High or gusting winds.</li> <li>•Low on LP gas.</li> <li>•Excess flow valve tripped.</li> </ul>	<ul style="list-style-type: none"> <li>•Turn front of grill to face wind or increase flame height by turning gas valve to a higher position.</li> <li>•Refill LP cylinder.</li> <li>•Refer to “Sudden drop in gas flow” above.</li> </ul>
Flare-up.	<ul style="list-style-type: none"> <li>•Grease buildup.</li> <li>•Excessive fat in meat.</li> <li>•Excessive cooking temperature.</li> </ul>	<ul style="list-style-type: none"> <li>•Clean burners and inside of grill/firebox.</li> <li>•Trim fat from meat before grilling.</li> <li>•Adjust (lower) temperature accordingly.</li> </ul>
Persistent grease fire.	<ul style="list-style-type: none"> <li>•Grease trapped by food buildup around burner system.</li> </ul>	<ul style="list-style-type: none"> <li>•Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.</li> </ul>
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> <li>•Burner and/or burner tubes are blocked.</li> </ul>	<ul style="list-style-type: none"> <li>•Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.</li> </ul>
One burner does not light from other burner(s).	<ul style="list-style-type: none"> <li>• Grease buildup or food particles in end(s) of carryover tube(s).</li> </ul>	<ul style="list-style-type: none"> <li>• Clean carry-over tube(s) with wire brush.</li> </ul>



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The product associated with this guide was manufactured in China. Le produit associé à ce guide a été fabriqué en Chine.  
Tel producto asociado con esta guía ha sido fabricado en China.

