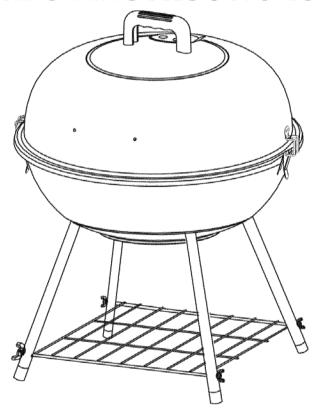
Use and Care Guide



14" Table Top Round Charcoal Grill Kmart Item No. 680-02701242-6 This Grill is for Outdoor Use Only SAVE THESE INSTRUCTIONS!



MARNING

- Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.
- Failure to follow all instructions in this Use and Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.

- Safety
- Parts
- Use and Care
- · Assembly

Assembly Questions? Call 1-866-561-0731

Tools needed for assembly:

Adjustable wrench (not provided) Screwdriver (not provided)

Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A. See our extensive assortment of outdoor living products on-line at www.sears.com and www.kmart.com

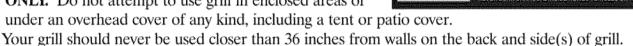
Tips and Features for safety and ease of use

Verify that all parts are included with your grill before beginning assembly by checking the Parts List inside. If all parts are not included, please e-mail us at customerservice@vdgus.com or call us toll free 1-866-561-0731 (M-F 8:30 - 4:30) CT.

USE DIAGRAM(S) PROVIDED FOR ASSEMBLY. Leave nuts half-tightened on the grill during assembly until unit is completely assembled, then finish tightening nuts.

SAFETY GUIDELINES

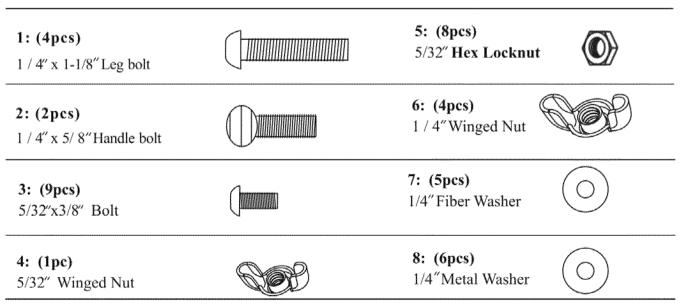
1. This grill is intended for HOUSEHOLD OUTDOOR USE ONLY. Do not attempt to use grill in enclosed areas or under an overhead cover of any kind, including a tent or patio cover.



- 2. Place your grill outdoors on a firm, level surface. Do not use this grill on a surface that will burn or melt, such as a plastic or artificial surface or wood table. Keep grill away from wooden fences, overhanging trees, or other flammable objects before adding and lighting charcoal.
- 3. DO NOT USE GASOLINE, ALCOHOL OR KEROSENE IN THIS GRILL. Use only commercial charcoal lighter fluid with charcoal briquettes or pre-soaked charcoal briquettes. Prepare charcoal according to the product's instructions. Do not exceed 3 lbs of charcoal briquettes in this grill per use.
- 4. After lighting charcoal, do not leave grill unattended.
- 5. Remember to keep children and pets away from lit grill at all times.
- 6. To avoid harm to people, pets, or property, do not move the grill once the charcoal has been lit.
- 7. Once coals are lit, the grill and surrounding surfaces become very hot. Use proper outdoor cooking mitts, utensils and avoid skin contact with all hot surfaces on grill.
- 8. To extinguish charcoal after cooking, dowse coals with sand or spray with a fine mist of water.
- 9. After your grill has cooled, remove ashes from the catcher and cover, and store the grill when not in use.

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

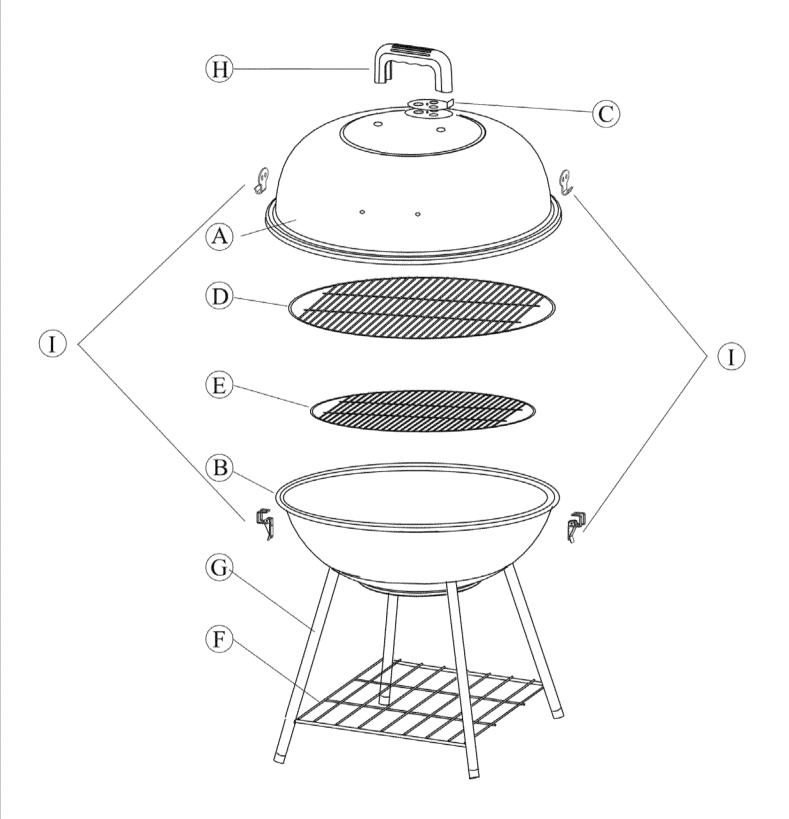
HARDWARE LIST





▶ Parts List

A :Lid (1)	B: Bottom Bowl (1)	C: Lid Vent (1)
200446N	210336N	220100N
D: Cooking Grid (1)	E: Charcoal Grid (1)	F: Wire Rack (Leg Support) (1)
		IIIII
600050N	300518N	300052N
G: Tube Leg (4)	H: Plastic Handle (1)	I: Latch (2 each)
		2
300053N	220012N	300487N

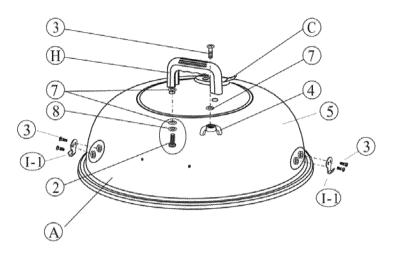


Remove all the parts from the carton and lay them out on a smooth, clean surface. Verify the presence of all parts by comparing to Hardware and Parts Lists on previous pages. Do not throw away any of the packaging until you locate all the parts.

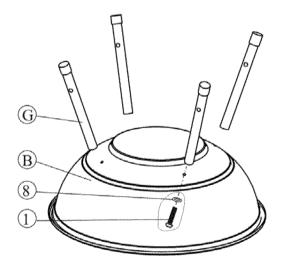
STEP 1: Attach lid vent (C) to lid (A) with 1 bolt (3), 1 fiber washer (7) and 1 winged nut (4).

Attach handle (H) to lid (A) by using 4 fiber washers (7),2 metal washers (8) and 2 bolts(2).

Attach latch (I-1) to lid (A) with 4 bolts (3) and 4 nuts (5). Do not fully tighten until finishing the grill assembly.



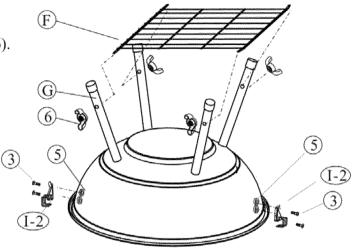
STEP 2: Attach 4 legs (G) to bottom bowl (B) by using 4 metal washers (8) and 4 leg bolts (1). Do not fully tighten until finishing the grill assembly.



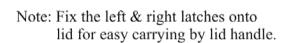
STEP 3: Attach wire rack (F) to legs (G) by inserting the axles of wire rack (F) through legs (G) and screw 4 winged nuts (6).

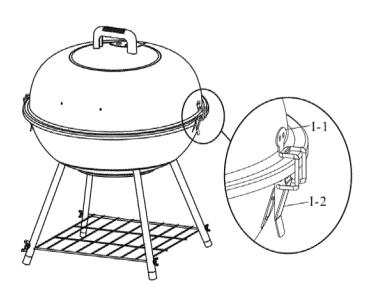
Attach latch (I-2) to bottom (B) with 4 bolts (3) and 4 nuts (5).

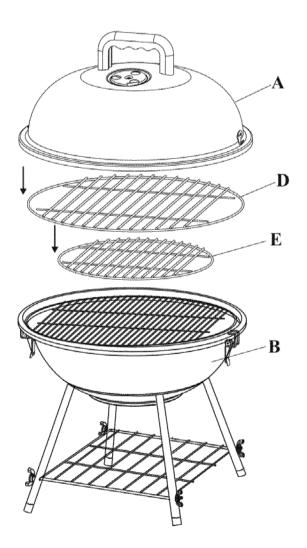
Fully tighten all nuts & screws at this time.



STEP 4: Place charcoal grid (E) into bottom bowl (B). Place cooking grid (D) into bottom bowl (B).







ORDER PARTS

KEY#	QUANTITY	DESCRIPTION	PART#
A	1	LID	200446N
В	1	BOTTOM BOWL	210336N
С	1	LID VENT	220100N
D	1	COOKING GRID	600050N
Е	1	CHARCOAL GRID	300518N
F	1	WIRE RACK(LEG SUPPORT)	300052N
G	4	TUBE LEG	300053N
Н	1	PLASTIC HANDLE	220012N
Ι	2	Latch (2each)	300487N
1-8	1	HARDWARE PACK	

WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA* Safe Minimum Internal Temperatures		
145° F		
160° F		
160° F		
145° F		
160° F		
165° F		
165° F		

*United States Department of Agriculture

90 Day Limited Warranty

If this BBQ-Pro product fails due to a defect in material or workmanship within 90 days from the date of purchase, return it to any Sears or Kmart store or other BBQ-Pro outlet in the United States with your proof of purchase for free replacement.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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For further information, contact the manufacturer, toll free at 1-866-561-0731.