

Use and Care Guide



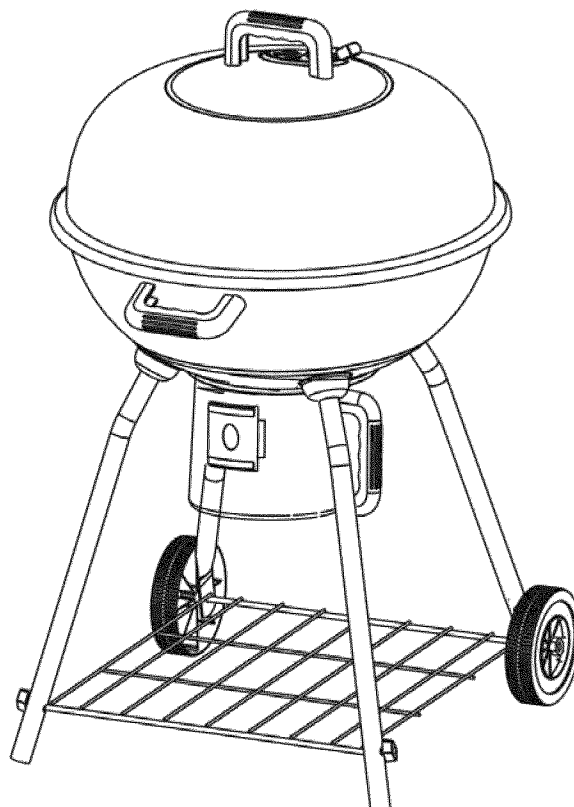
22.5" Round Kettle Grill

Sears Item No. 60074

Kmart Item No. 680-02482541-6

This Grill is for Outdoor Use Only

SAVE THESE INSTRUCTIONS!



	WARNING	
<ul style="list-style-type: none">• 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:

Screwdriver (not provided)
Open end wrench (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

BBQ-PRO Charcoal Grill Assembly Instructions

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@vdbgus.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.
Your grill should never be used closer than 36 inches from walls on the back and side(s) of grill.
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 5 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, douse 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.

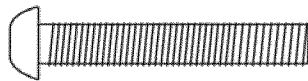


WARNING! Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

HARDWARE LIST

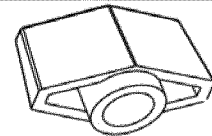
1: (4pcs)

1/4" X1-1/2" Leg Bolt



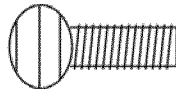
6: (2pcs)

1/4" Plastic Nut



2: (4pcs)

1/4" X7/8" Handle Bolt



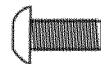
7: (2pcs)

5/16" Plastic Washer



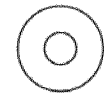
3: (1pc)

5/32" X3/8" Damper Bolt



8: (9pcs)

1/4" Fiber Washer



4: (1pc)

5/32" Damper Winged Nut



9: (8pcs)

1/4" Metal Washer



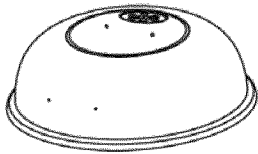


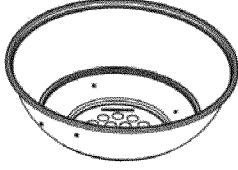


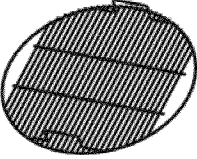
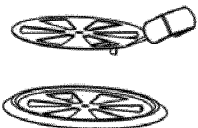
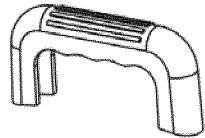

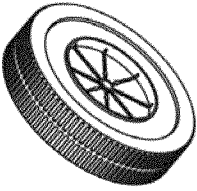
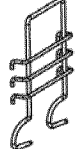
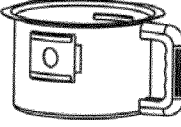
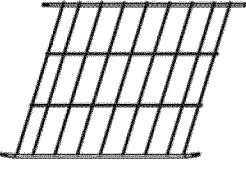
5: (2pcs)

5/16" Hex Locknut

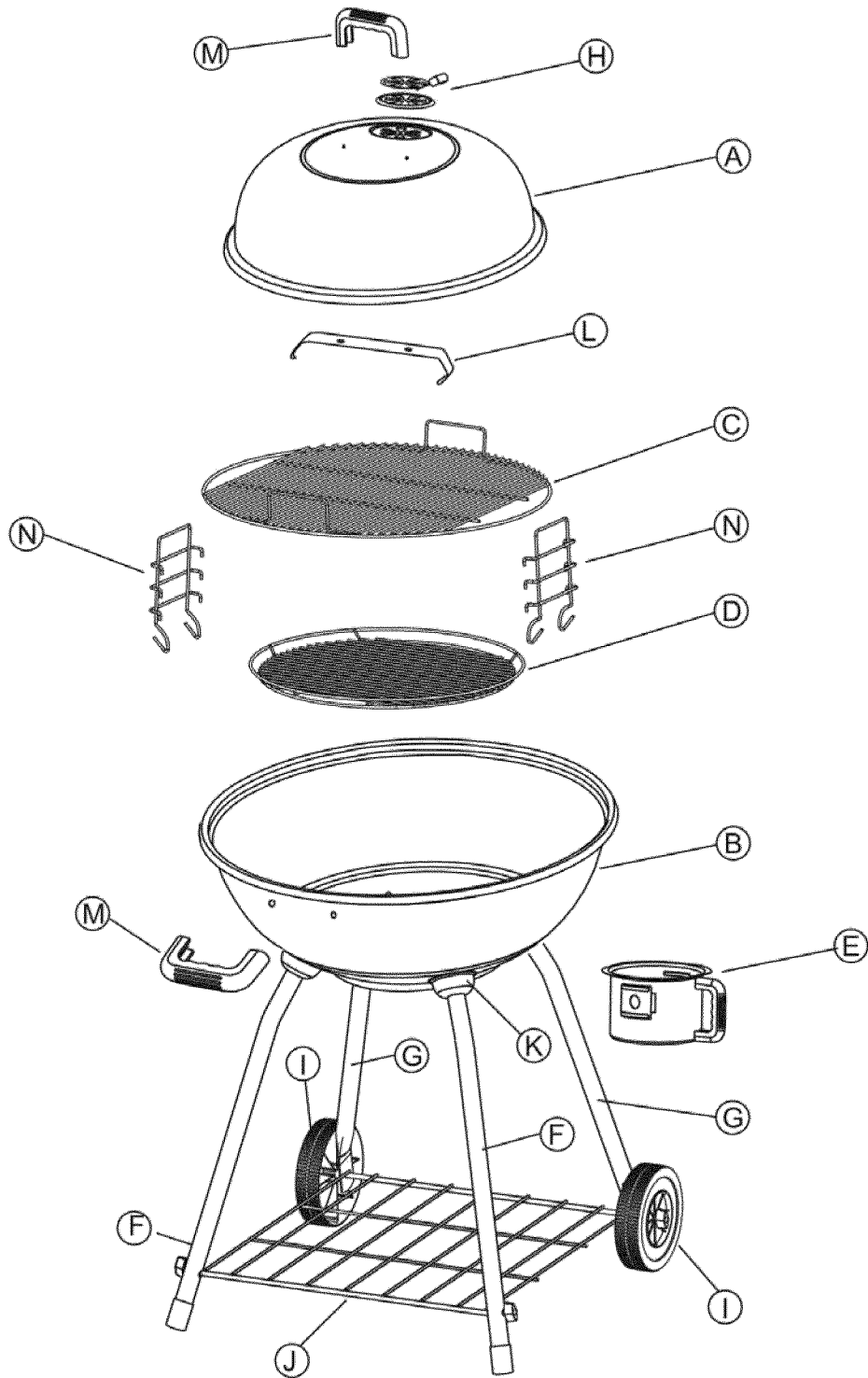


BBQ-PRO Charcoal Grill Assembly Instructions

PARTS LIST

<p>A: Red Lid (1)</p>  <p style="text-align: center;">200449N</p>	<p>F: Stationary Leg (2)</p>  <p style="text-align: center;">300524N</p>	<p>K: Leg Bowl (4)</p>  <p style="text-align: center;">300467N</p>
<p>B: Bottom Bowl (1)</p>  <p style="text-align: center;">210329N</p>	<p>G: Wheel Leg (2)</p>  <p style="text-align: center;">300525N</p>	<p>L: Lid Bracket (1)</p>  <p style="text-align: center;">220002N</p>
<p>C: Cooking Grid (1)</p>  <p style="text-align: center;">300523N</p>	<p>H: Lid Vent Assembly (1 each)</p>  <p style="text-align: center;">220102N</p>	<p>M: Handle (2)</p>  <p style="text-align: center;">220018N</p>
<p>D: Charcoal Grid (1)</p>  <p style="text-align: center;">610201N</p>	<p>I: Wheel (2)</p>  <p style="text-align: center;">500200N</p>	<p>N: Grid Height Adjuster (2)</p>  <p style="text-align: center;">240100N</p>
<p>E: Ash Catcher (1)</p>  <p style="text-align: center;">230104N</p>	<p>J: Wire Shelf(Leg Support) (1)</p>  <p style="text-align: center;">300483N</p>	

BBQ-PRO Charcoal Grill Assembly Instructions

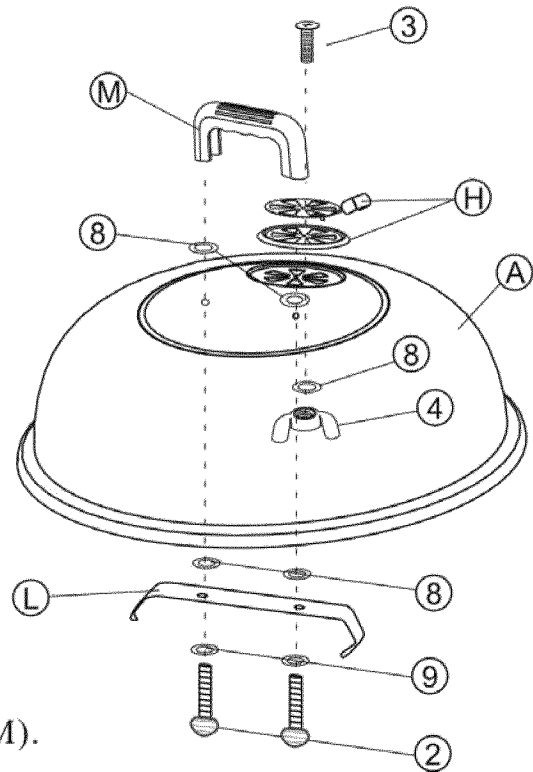


BBQ-PRO Charcoal Grill Assembly Instructions

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.

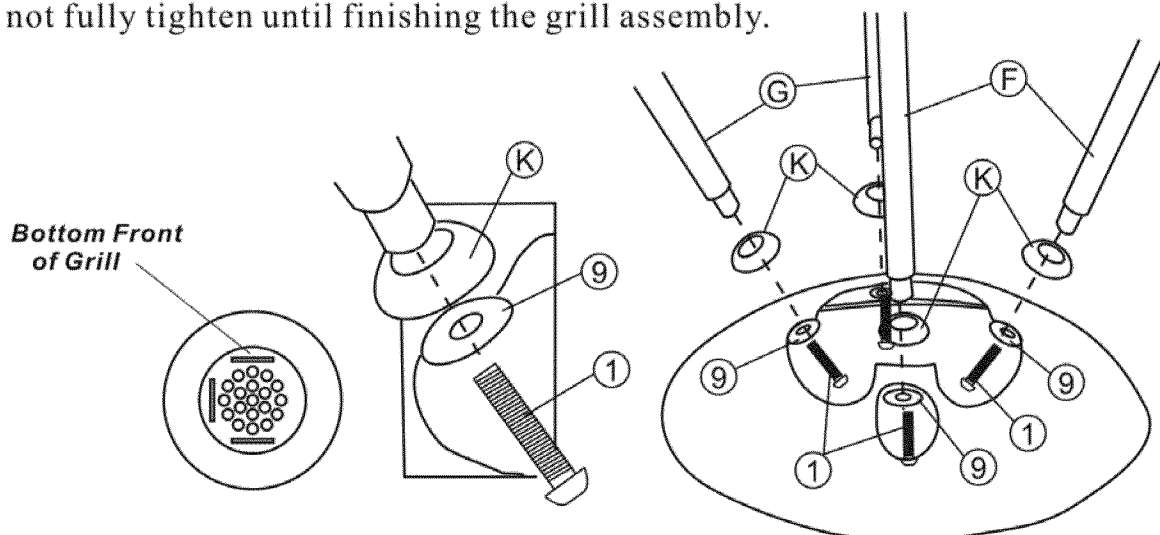
STEP 1: Attach lid vent assembly (H) by inserting damper bolt (3) through lid vent assembly (H), and lid (A). Inside of lid, place 1 fiber washer (8), 1 winged nut (4) onto damper bolt (3) and tighten.

Attach lid handle (M) by inserting 2 handle bolts (2) through 2 metal washers (9), lid bracket (L), 2 fiber washers (8), lid (A), 2 fiber washers (8) and into lid handle (M).



STEP 2: Attach stationary legs (F) of grill by inserting a leg bolt (1) through metal washer (9), bottom bowl (B), leg bowl (K), and screwing bolt (1) into stationary leg (F). Repeat procedure for the other stationary leg. Do not fully tighten until finishing the grill assembly.

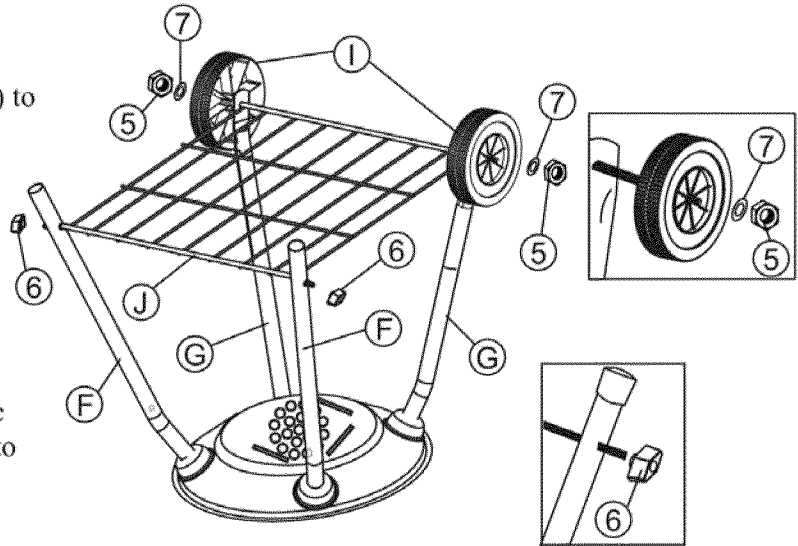
Attach wheel legs (G) of grill by inserting a leg bolt (1) through metal washer (9), bottom bowl (B), leg bowl (K), and screwing bolt (1) into wheel leg (G). Repeat procedure for the other wheel leg. Do not fully tighten until finishing the grill assembly.



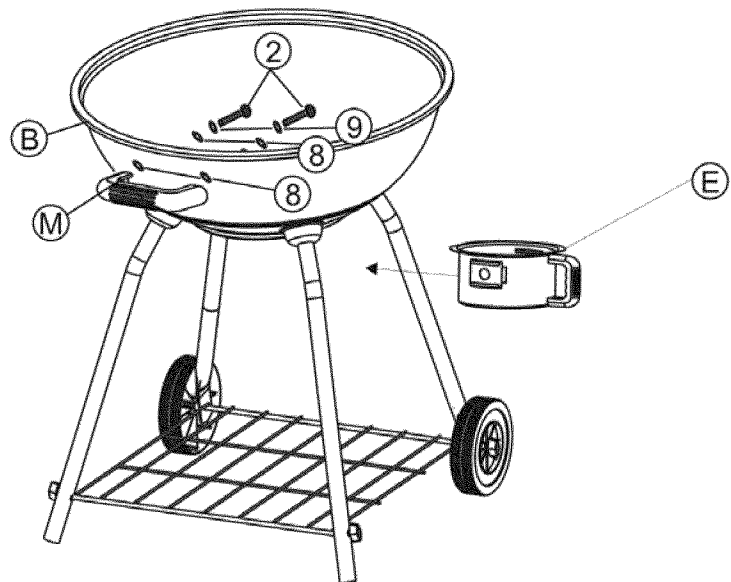
BBQ-PRO Charcoal Grill Assembly Instructions

STEP 3: Before attaching wire shelf (J) make sure that the side with short ends is facing the front. Attach wire shelf (J) to stationary legs (F) by inserting the short ends of wire shelf (J) through holes in front legs (F), and screw 2 plastic nuts (5) onto end tips to secure. Do not fully tighten until finishing the grill assembly.

Attach wire shelf (J) to wheel legs (G) by inserting the long ends of wire shelf (J) through wheel legs (G), 2 wheels (I), 2 plastic washers (7) and screw 2 hex locknuts (5) onto end tips to secure. Do not fully tighten until finishing the grill assembly.



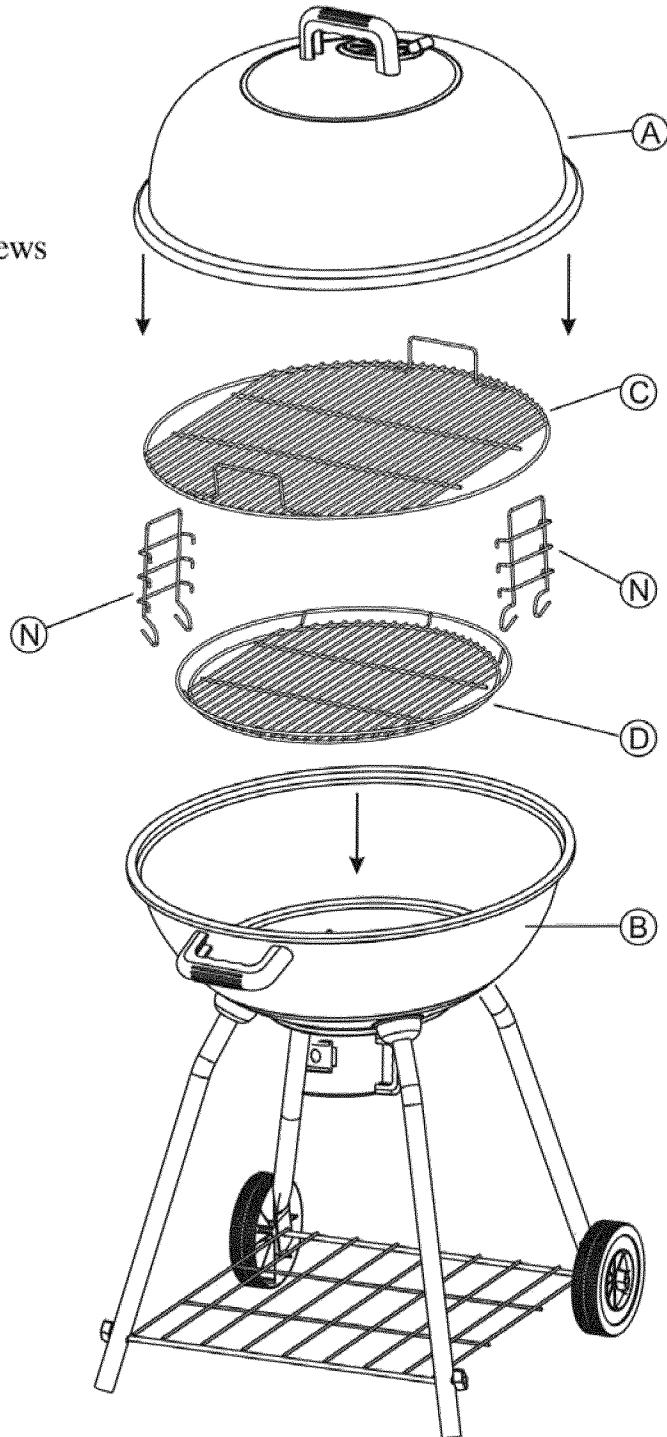
STEP 4: Attach handle (M) to bottom bowl (B) by inserting 2 handle bolts (2) through 2 metal washers (9), 2 fiber washers (8), bottom bowl (B), 2 fiber washers (8) and screwing handle bolts (2) into handle (M). Slide ash catcher (E) under bottom bowl (B) into slots provided.



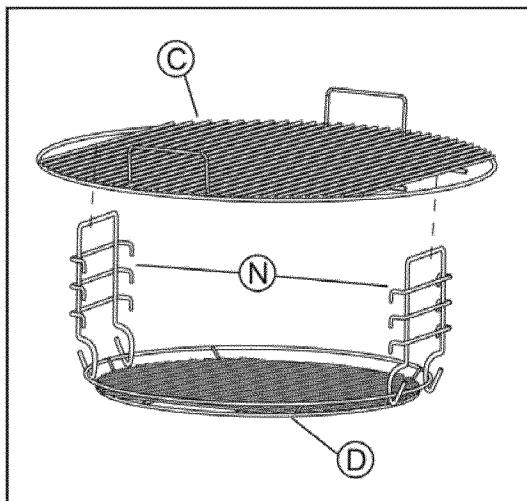
BBQ-PRO Charcoal Grill Assembly Instructions

STEP 5: Hook bottom of grid height adjusters (N) to side of charcoal grid (D). Slide grid height adjusters (N) through the large openings on the side of cooking grid (C). Insert cooking grid/charcoal grid assembly into bottom bowl (B). Place top lid (A) on top of bottom lid.

STEP 6: Fully tighten all nuts and screws at this time.



COOKING GRID/ CHARCOAL GRID ASSEMBLY



BBQ-PRO Charcoal Grill Assembly Instructions

ORDER PARTS

KEY#	QUANTITY	DESCRIPTION	PART#
A	1	RED LID	200449N
B	1	BOTTOM BOWL	210329N
C	1	COOKING GRID	300523N
D	1	CHARCOAL GRID	610201N
E	1	ASH CATCHER	230104N
F	2	STATIONARY LEG	300524N
G	2	WHEEL LEG	300525N
H	1 EACH	LID VENT ASSEMBLY	220102N
I	2	WHEEL	500200N
J	1	WIRE SHELF(LEG SUPPORT)	300483N
K	4	LEG BOWL	300467N
L	1	LID BRACKET	220002N
M	2	HANDLE	220018N
N	2	GRID HEIGHT ADJUSTER	240100N
1-9	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	
Fish	145° F
Pork	160° F
Egg Dishes	160° F
Steaks and Roasts of Beef, Veal or Lamb	145° F
Ground Beef, Veal or Lamb	160° F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F
Ground or Pieces Poultry (Chicken Breast, etc.)	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 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.

Sears, Roebuck and Co., Hoffman Estates, IL 60179

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