



OWNER'S MANUAL

DELUXE CHARCOAL GRILL

Product code: 23670/0-04651145-7

UPC code: 8605746475017

Date of purchase: ____/____/____

**CARBON MONOXIDE HAZARD****WARNING**

Burning Charcoal gives off carbon monoxide, which has no odor and can cause death

DO NOT burn charcoal inside homes, vehicles, tents, garages or any enclosed areas.

Use only outdoors where it is well ventilated.

CALIFORNIA PROPOSITION 65

1. 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.

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.

Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property, damage personal injury, or death.

REPAIR PROTECTION AGREEMENTS

Congratulations on making a smart purchase. Your new BBQ Pro product is designed and manufactured for years of dependable operation. But like all products, it may require repair from time to time. That's when having a Repair Protection Agreement can save you money and aggravation.

Purchase a Repair Protection Agreement now and protect yourself from unexpected hassle and expense. Here's what the Repair Protection Agreement* includes:

- Expert service by our 10,000 professional repair specialists.
- Unlimited service and no charge for parts and labor on all covered repairs.
- Product replacement up to \$1500 if your covered product can't be fixed.
- Discount of 25% from regular price of service and related installed parts not covered by the agreement; also, 25% off regular price of preventive maintenance check.

- Fast help by phone - we call it Rapid Resolution - support from a Sears representative. Think of us as a "talking owner's manual".

Once you purchase the Repair Protection Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Repair Protection Agreement is a risk-free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Repair Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.

*Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.

LIMITED WARRANTY

BBQ PRO GRILL WARRANTY

90 Days Full Warranty on BBQ Pro Grill

If this grill fails due to a defect in material or workmanship within 90 days from the date of purchase, call 1-800-4-MY-HOME® to arrange for free parts replacement (if repair proves impossible).

All warranty coverage excludes grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

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

Call Grill Service Center For Help and Parts

If you have questions or need assistance during assembly, please call 1-888-577-9820. You will be speaking to a representative of Grill Manufacturer and not a Sears employee.

To order new parts call Sears at 1-800-4-MY-HOME®.

Product Record

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____

See rating label on grill for serial number.

Date Purchased _____

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 (63°C)
Pork	160°F (71°C)
Egg Dishes	160°F (71°C)
Steaks and Roasts of Beef, Veal or Lamb	145°F (63°C)
Ground Beef, Veal or Lamb	160°F (71°C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F (74°C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F (74°C)

* United States Department of Agriculture

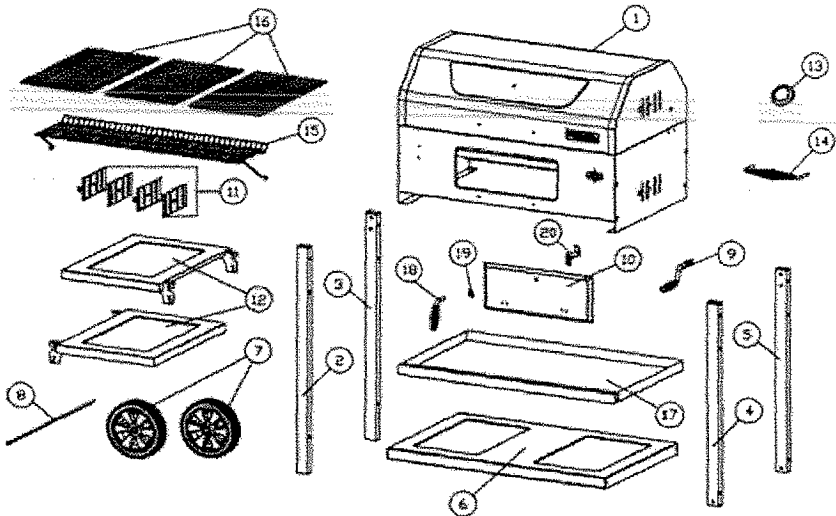


GENERAL WARNING AND SAFETY INFORMATION



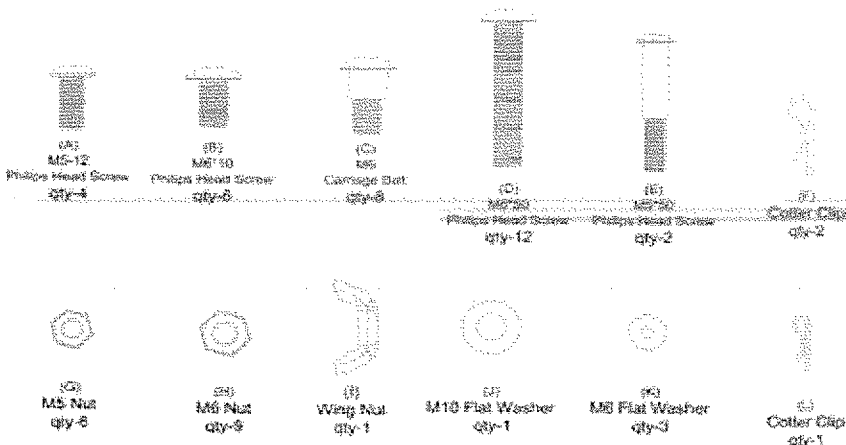
- Keep a fire extinguisher accessible at all times while operating grill.
- Never leave grill unattended while in use.
- Never use inside an enclosed area such as a patio, garage, building or tent.
- Never use inside a vehicle, not even a recreational vehicle such as a motorhome, camper, or truck bed.
- Never operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.
- Maintain a minimum distance of 10 ft. (3m) from all structures.
- Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
- Never operate this grill within 25 ft. (7.5m) of flammable liquids.
- Never operate this grill within 10 ft. (3m) of a gas cylinder.
- Never use this grill as a heater (READ CARBON MONOXIDE HAZARD).
- Use this grill only on a stable, level surface to prevent tipping.
- Use on non-combustible surfaces such as dirt, concrete, brick or rock.
- Keep children and pets away from grill at all times. Do not allow children to use grill.
- Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.
- Grill is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the grill without wearing protective gloves.
- Never move grill when in use. Allow grill to cool completely before moving or storing.
- Never leave HOT coals or ashes unattended.
- Do not store grill with HOT ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container. Accessory attachments not supplied by Sears Outdoor Products are not recommended.
- Never use this product for anything other than its intended purpose. This grill is not for commercial use. Always use this grill in accordance with all applicable local, state and federal fire codes.

PARTS LIST



ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Body	11	4	Air Damper
2	1	Left Front Leg	12	2	Side Shelf
3	1	Left Back Leg	13	1	Temperature Gauge
4	1	Right Front Leg	14	1	Lid Handle
5	1	Right back Leg	15	1	Warming Rack
6	1	Bottom Plate	16	3	Cooking grate
7	2	Wheel	17	1	Ash Pan
8	1	Axle	18	1	Access Door Handle
9	1	Crank	19	1	Access Door Washer
10	1	Access Door	20	1	Locking Plate

HARDWARE LIST



REPLACEMENT PARTS LIST

STOP!

NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged
Call: Customer Service at 1-888-577-9820
Please have Model Number and Serial Number available when calling.
These numbers are located on silver label on back of unit.

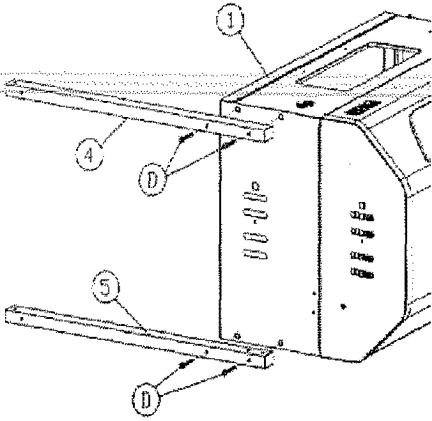
MODEL: 23670/0-04651145-7

DESCRIPTION	ITEM NO.	DESCRIPTION	ITEM NO.
Body		Air Damper	
Left Front Leg		Side Shelf	
Left Back Leg		Temperature Gauge	
Right Front Leg		Lid Handle	
Right back Leg		Warming Rack	
Bottom Plate		Cooking grate	
Wheel		Ash Pan	
Axle		Access Door Handle	
Crank		Access Door Washer	
Access Door		Locking Plate	

ASSEMBLY INSTRUCTIONS

Before assembly read instructions carefully. Assemble grill on a clean, flat surface. This unit is heavy.
DO NOT ASSEMBLE WITHOUT ASSISTANCE. GET A HELPER!

Tools needed for assembly:
Adjustable Wrench
Philips Head Screwdriver



CAUTION: Unit is heavy. Carefully orient grill lid & body (1) as shown.

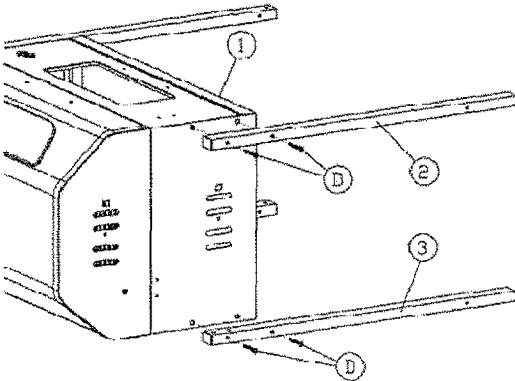
Be careful when moving grill body, installed charcoal pan may move.

STEP 1

Do not tighten screws all the way. Legs may need to be adjusted later.

Position rear short leg (5) on the grill lid & body (1) using M6*50 (D) as shown.

Repeat step on front side with front short leg (4).

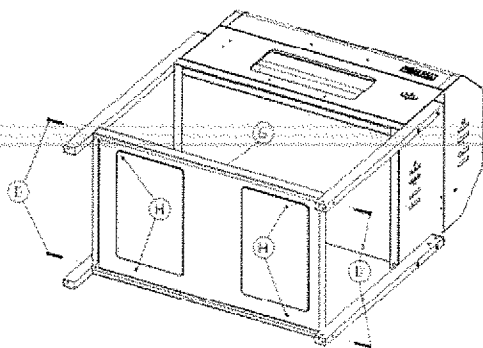


STEP 2

Do not tighten screws all the way.

Position rear long leg (3) on the grill body (1) using M6*50 (D) as shown.

Repeat step on front side with front long leg (2).



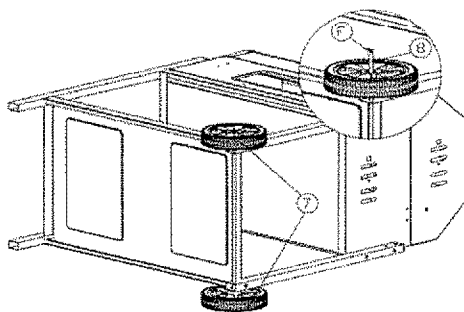
STEP 3

Do not tighten screws all the way.

Note: Shelf may require tilting to place in position.

Align holes in bottom plate (6) with holes in grill legs as shown. Secure using M6*50 (D) and M6 Nut (H) as shown.

Repeat step on opposite end.



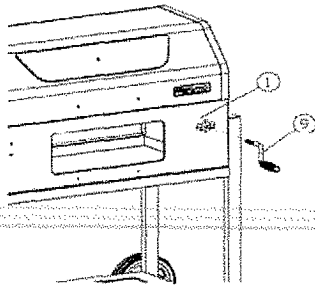
STEP 4

Helper is needed for this step.

Do not attempt to do without assistance.

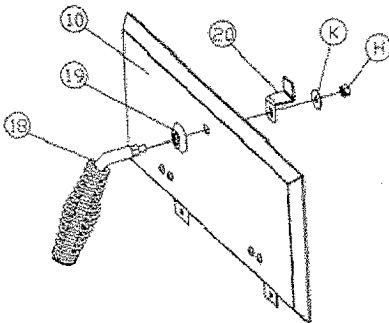
Insert axle (8) through holes on short legs (4), (5). Slide wheel (7) onto axle and secure using cotter clip (D) as shown.

TIGHTEN ALL HARDWARE AT THIS TIME.



STEP 5

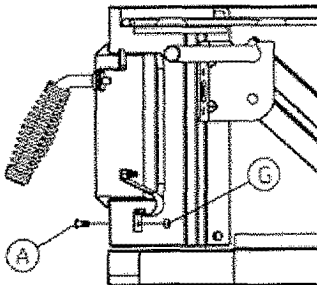
Thread crank (9) through hole on front of body (1).



SOME PARTS NOT SHOWN FOR CLARITY.

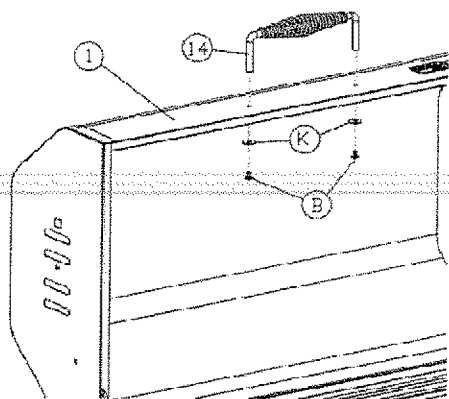
STEP 6

Attach access door handle (18), access door washer (19), locking plate (20) and washer (K) to the access door using M6 nut (H) as shown.



STEP 7

Mount access door to body using M5*12 screw (A) and M5 Nut (G) as shown.

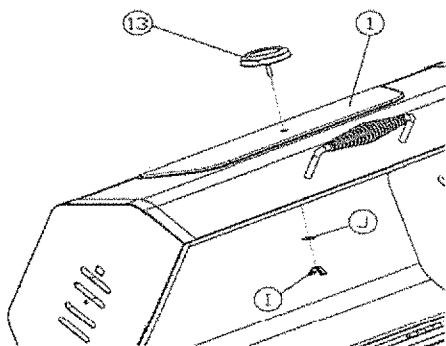


STEP 8

Note: Attach both ends of lid handle before fully tightening hex flange nuts.

Insert handle (14) through pre-drilled holes in grill lid (1).

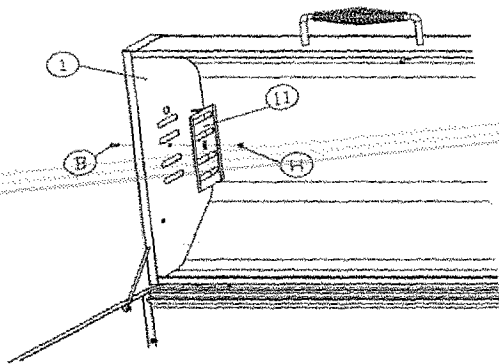
Secure handle to lid with M6 Screw (B) and M6 flat washer (K).



STEP 9

Insert temperature gauge (13) through pre-drilled holes in grill lid (1).

Secure gauge to lid with wing nut (I) and M10 flat washer (J).

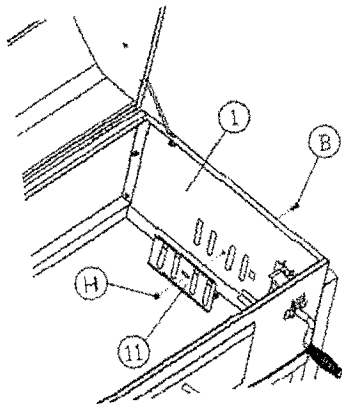


STEP 10 A

Note: Do not over tighten. Air dampers should move freely.

Attach air damper (11) to grill lid (1) using M6 (B) and M6 nut (H) as shown.

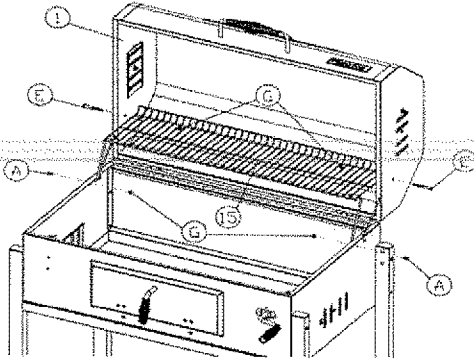
Repeat step on the opposite side.



STEP 10 B

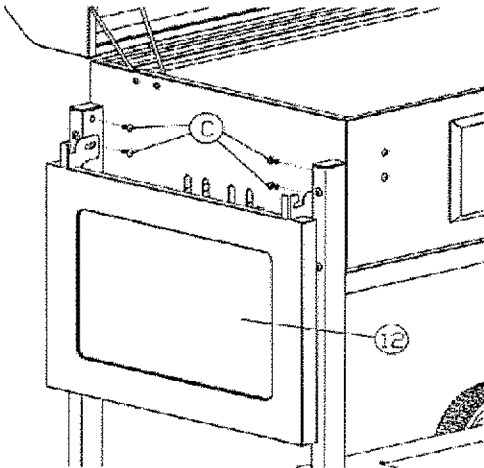
Attach air damper (11) to grill body (1) using M6 (B) and M6 nut (H) as shown.

Repeat step on the opposite side.



STEP 11

Attach warming rack (15) to grill body (1) using M5 (A) and (E) with M5 Nut (G) as shown.

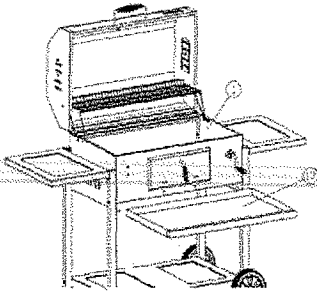


SOME PARTS NOT SHOWN FOR CLARITY.

STEP 12

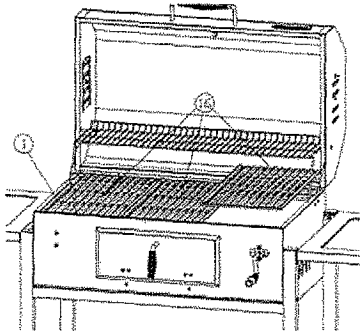
Attach side shelf (12) to grill legs using M6 bolt screw (C) as shown.

Repeat step on opposite side for remaining side shelf.



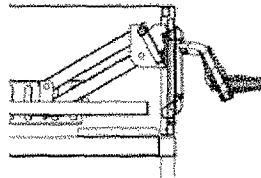
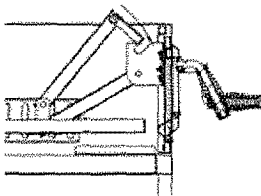
STEP 13

Insert ash pan (17) into bottom of body (1) as shown.



STEP 14

Place cooking grates (16) on body (1).



Please check whether support bracket is in the corresponding slots.
If not, please put it into the slots as shown.

GRILL IS READY FOR USE

FREQUENTLY ASKED QUESTION

Q: My grates have rust on them. How do I get rid of it?
If rust occurs, clean with a steel brush. Reapply vegetable shortening and heat as indicated above.

Q: The paint finish inside my lid is peeling. What can I do?

You are seeing a deposit of grease and smoke that collects during normal use that resembles paint. These carbon deposits are non-toxic, but you may want to regularly remove the build-up. Remove buildup using a

brass or stiff bristle brush before grilling. Future build-up can be avoided by simply wiping the grill lid while slightly warm with a mild soap-and-water solution.

Q: When can I put my meat on the grill?

Grill is ready for use when charcoal is ashed over and no visible flames are present.

Q: How do I regulate the heat on my grill?

Adjusting the dampers will increase and decrease airflow and heating.

SAFE STORAGE AND MAINTENANCE

- Inspect hardware tightness on a regular basis to insure grill is in safe working condition.
- ALWAYS allow grill to cool completely before handling.
- ALWAYS empty charcoal pan after use only when ashes have completely cooled. This will help prolong charcoal pan life.
- Clean grill, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of grill with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold grill in a protected area.

Indoor storage of grill is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.

- Grill is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil.
- NEVER USE PAINT ON INSIDE SURFACES OF GRILL

CHARCOAL LIGHTING INSTRUCTIONS

Read all instructions and warnings on charcoal bag and in manual before using.

1. Stack briquets in a pyramid.
2. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft. (7.5m) away from grill. Do not lean over grill when lighting charcoal. Light charcoal. LEAVE GRILL UNCOVERED.
3. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the

briquets are completely ashed over, spread briquets in a single layer and begin cooking.

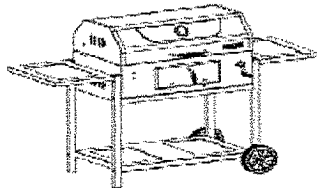
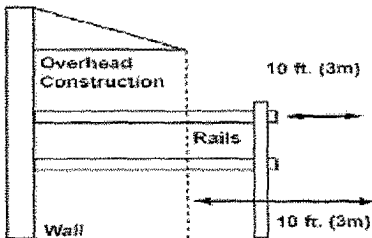
NEVER USE GASOLINE TO LIGHT CHARCOAL. OVERFILLING CHARCOAL PAN CAN CAUSE SERIOUS INJURY AND DAMAGE THE UNIT.

- NEVER ADD ADDITIONAL LIGHTER FLUID ONCE CHARCOAL HAS IGNITED.
- HOT COALS SHOULD NOT BE LEFT UNATTENDED.
- GRILL IS HOT. USE PROTECTIVE GLOVES AND LONG, STURDY COOKING UTENSILS.

GRILL OPERATION CAUTIONS

- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around this grill during or following its use until the unit has cooled.
- This grill is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on this grill.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this grill.
- Grill lid and body are HOT while in use and during cooling process.
Do not remove adjustable charcoal pan while ashes and charcoal are HOT.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal pan. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINER: NEVER OPERATE THIS GRILL UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.



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on-line at www.sears.com and www.kmart.com