

To installer or person assembling grill: Leave this manual with grill for future reference.

To consumer: Keep this manual for future reference.



CBU8C:3-4164454 (11-18-99)

▲ WARNING

Read this manual before cooking on grill. Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

Use and Care ▲ Important Safety Instructions Inside ▲

WARNING

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

Call Grill Service Center For Help And Parts

- If you need help or warranty parts call ☎ 1-800-241-7548 or send a FAX to 1-706-576-6355.
Business hours: Open 24 hours - Seven days a week
- To order non-warranty replacement parts or accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121

Important: Fill out Warranty Information below

Warranty Information

Model Number _____

UPC (on carton) Label Lot # GG _____

Serial Number _____

Date Purchased _____

CAUTION

- For residential use only Do not use for commercial cooking

Installation Safety Precautions

- This grill is designed for use with LP (propane) gas using the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence with National Fuel Gas Code, NFPA 54 / ANSI Z223.1 or CAN/CGA-B149.2 Propane Installation Code. Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Grill is not for use in or on recreational vehicles and/or boats.
- 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 Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

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

DANGER

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

WARNING

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

CAUTION

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

CHAR-BROIL®, FLAVORMASTER®, MASTERFLAME2®, Heat Wave®, Cooking Zone 1000®, Saber®, Patio Caddie®, Sierra®, Signature Series®, SwingAway®, H2O Smoker®, and Patio Kitchen® are registered trademarks of W C Bradley Co. Precision Flame™, SureFire™, StackRack™, FastStart®, Tilt Tank™, Wide Body™, and Patio Bistro™, are trademarks of W C Bradley Co. Grills protected for W C Bradley Co. under one or more of these U.S. Patents: 4,989,579; 4,955,358; 5,220,764; 5,421,319; 5,441,226; 5,566,606; 5,931,149; D291,768; D341,292 Assembly Instructions © 1999 W C Bradley Co., All Rights Reserved

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Warranty's

Char-Broil warrants to the original consumer-purchaser that this product shall be free from defects in workmanship and materials under normal and reasonable use and correct assembly (if assembled by consumer-purchaser), as follows.

- (1) The aluminum top and bottom castings for the life of original purchase, excluding the paint finish;
 - (2) The burner/venturi assembly for a period of three (3) years from the date of purchase;
- and
- (3) All other parts for a period of one (1) year from the date of purchase

Char-Broil will, at its option, refinish or replace any product or part found to be defective during the warranty period. Char-Broil will require you to return the part(s) claimed to be defective, for its inspection, freight or postage prepaid.

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

CHAR-BROIL
Consumer Warranty / P.O. Box 1240
Columbus, GA 31902-1240

Char-Broil may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or Char-Broil will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

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

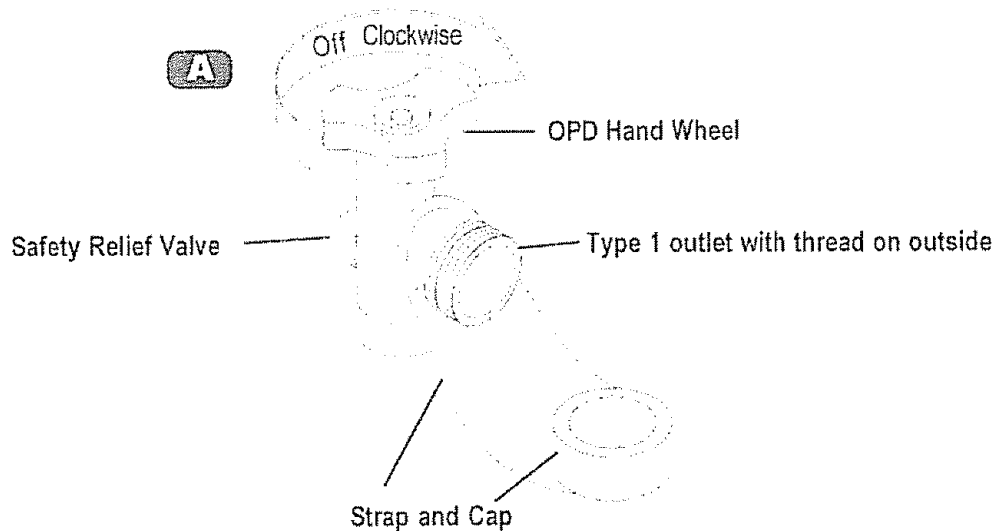
Electronic Ignition System 10 Year Limited Warranty

Char-Broil guarantees this Electronic Ignition System (battery excluded) in both materials and workmanship for a ten (10) year period from date of purchase to the original purchaser if used for home use. If the product fails to operate due to a manufacturing defect, the defective part will be repaired or replaced at CHAR-BROIL'S option. The product, along with proof of purchase, must be returned postage prepaid.

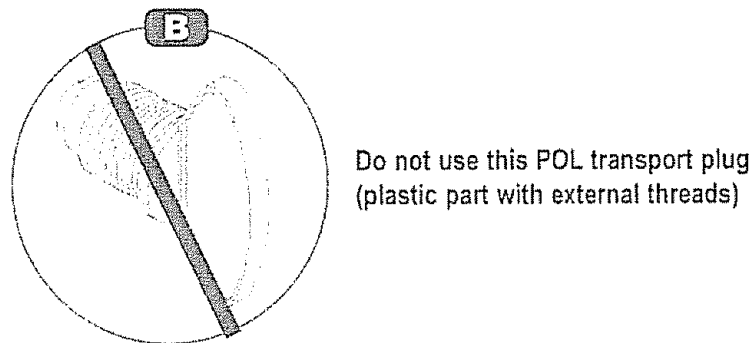
If you wish to obtain performance of any obligation under this limited warranty, you should write to: CHAR-BROIL • Consumer Warranty • P.O. Box 1240 • Columbus, GA 31902-1240

Connecting The Regulator To The LP Tank

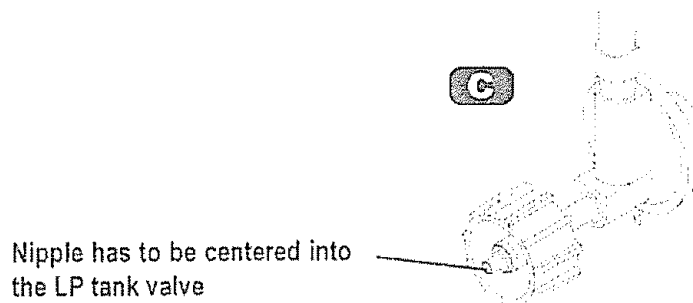
1. LP tank must be properly secured onto grill
2. Turn all control knobs including sideburner (if featured) to the OFF position
3. Turn LP tank OFF by turning handwheel clockwise to a full stop.



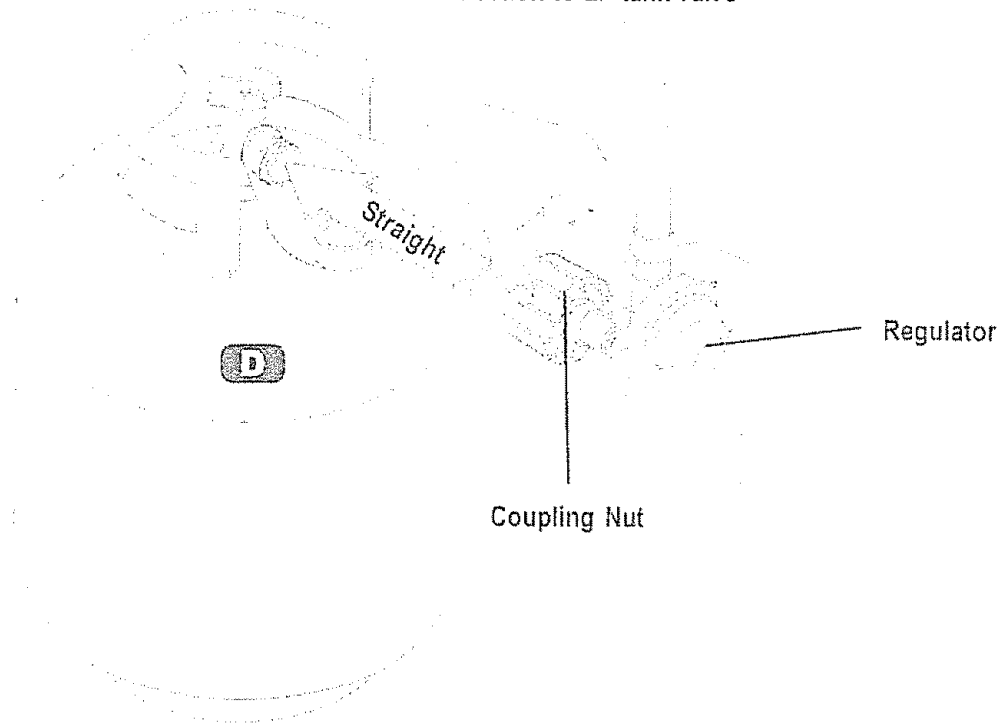
4. Remove the protective cap from the LP tank valve. Always use cap and strap supplied with valve. Use of the POL transport plug (B) (plastic part with external threads) will defeat safety feature of valve.



5. Hold regulator, insert nipple (C) into LP tank valve. Hand tighten coupling nut, *holding regulator in a straight line (D) with LP tank valve* so as not to cross thread the connection.



Hold coupling nut and regulator as shown for proper connection to LP tank valve



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

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

7. Follow "Leak Test" instructions on page 8.

⚠ WARNING

- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.


WARNING

- Do not use grill until leak checked.
- If leak is detected at any time, STOP and correct before using grill further.
- If you cannot stop a gas leak, *immediately* close LP tank valve and call LP gas supplier or your fire department!

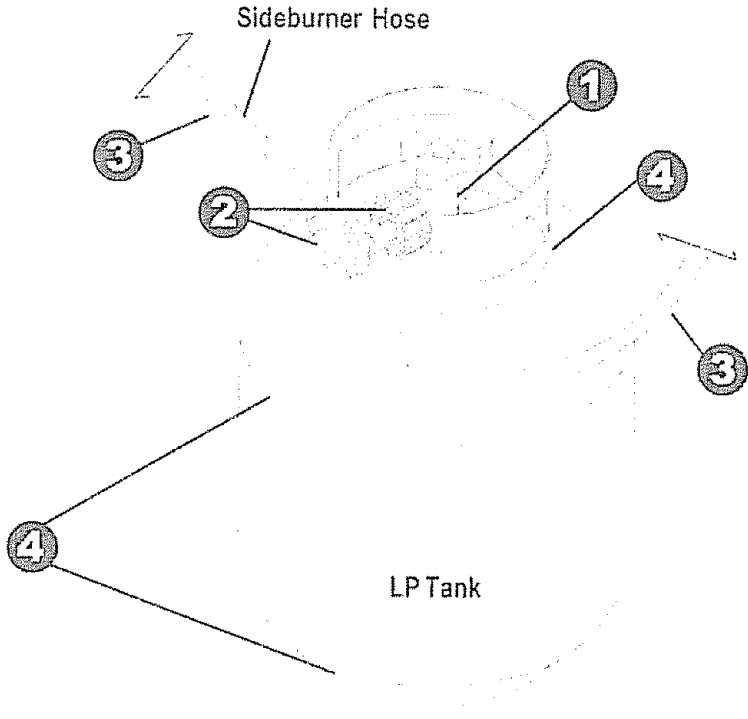
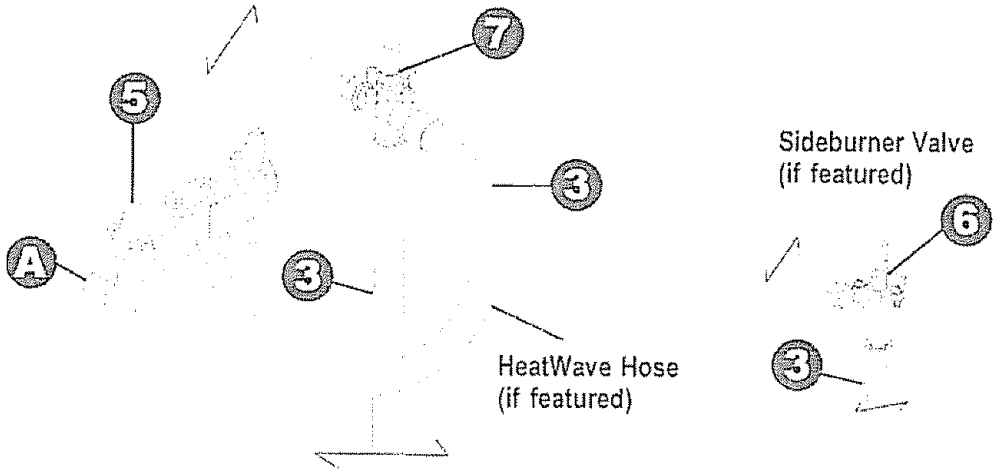
Leak Test

For your safety

- Leak test must be repeated each time LP tank is connected or reconnected.
- Do not smoke during leak test
- Do not use an open flame to check for gas leaks.
- Grill must be leak checked outdoors in 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.
- Never remove opening at end of valve (A)

To leak test your grill: Use a clean paint brush and 50/50 soap and water solution. Use mild soap and water.  Do not use household cleaning agents. Damage to gas train components can result.

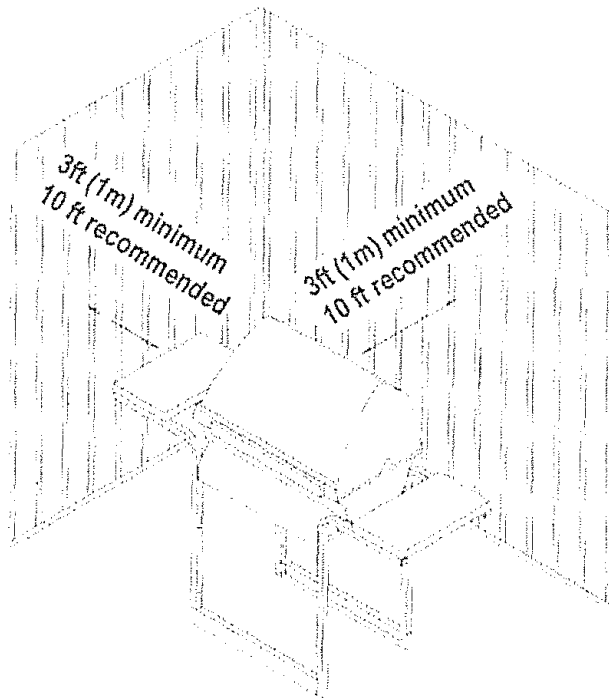
1. Turn all grill control knob(s) to OFF.
2. Be sure regulator is tightly connected to LP tank
3. Completely open LP tank valve by turning hand wheel counter clockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution onto following connections.
 - LP tank valve (1) including threaded portion into LP tank.
 - Regulator fitting, face at crimps and vent hole (2).
 - Hose (3) and all connections.
 - All LP tank welds (4) (LP tank collar, middle and bottom).
 - Valve (5) behind console or under side control panel
 - Valve on Sideburner Assembly (If featured) (6)
 - HeatWave valve (if featured) (7) and all connections.
5. "If growing" bubbles appear, there is a leak. Close LP tank valve immediately. Retighten connections and repeat leak test procedures. If leaks cannot be stopped replace parts. Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at ☎1-800-241-7548.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise



▲ WARNING

For Safe Use Of Your Grill:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom 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 a surface that can catch fire.
- 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
- Do not use charcoal in a gas grill.



- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside of closed grill is hazardous.
- Never operate grill with LP tank out of correct position specified in Assembly Instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.

Safety Tips

- ▲ Before opening LP tank valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP tank valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils to avoid burns and splatters.
- ▲ Maximum load for sideburner, side shelf and front shelf is 10 lb.
- ▲ A soup can must be attached to grease clip and emptied after each use. Do not remove soup can until grill has completely cooled.
- ▲ 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, and clean valve, hose and regulator before continuing. Perform a leak test.
- ▲ 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.





▲ CAUTION

- 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.
- Do not leave grill unattended while preheating or burning off on high. If grill has not been regularly cleaned a grease fire can occur that may damage the product.

Before Your First Cookout

- Light burners, check to make sure they are lit, close the lid and warm up grill on HIGH for 15 minutes. Curing of paint and parts will produce an odor only on first lighting.

Ignitor Lighting For Front Control Grills



- ▲ Do not lean over grill while lighting.
1. Open lid. Turn on gas at LP tank.
 2. Turn one knob to  IGNITE.
 3. Push IGNITOR Button  or Switch  rapidly to light. Be sure burner lights and stays lit.
 4. Turn other knob (if featured) to  IGNITE to light other side.
 5. If IGNITOR does not work, follow match lighting instructions.

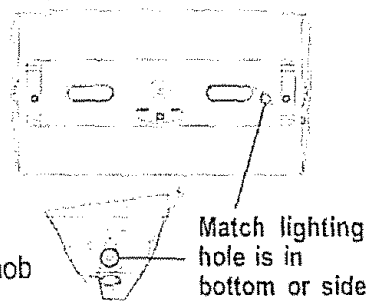


After Lighting: Turn knob(s) to HIGH for warm-up.

Match Lighting

▲ Do not lean over grill while lighting.




1. Open lid. Turn on gas at LP tank.
2. Place lit match into match lighting hole from outside grill bottom (as shown).
3. Push in and turn Single or RIGHT knob to  IGNITE. Be sure burner lights and stays lit.
4. Light left burner (if featured) by pushing LEFT knob in and turning to  IGNITE

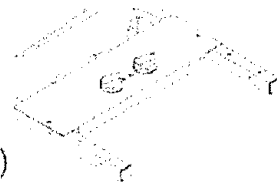


After Lighting: Turn Knob(s) to HIGH for warm-up.

Ignitor Lighting For Side Control Grills

▲ Do not lean over grill while lighting.

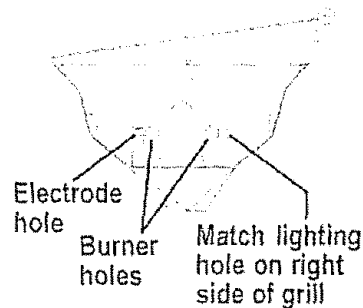
1. Open lid. Turn on gas at LP tank
2. Push in and turn FRONT control knob to HIGH.
3. Press Button  or Ignitor switch  (up to 4 seconds) or turn Ignitor Knob  (up to 5 times) to light grill. Be sure front burner lights and stays lit.
4. Push in and turn BACK knob to light back burner
5. If IGNITOR does not work, follow match lighting instructions below.



Match Lighting



▲ Do not lean over grill while lighting.

1. Open lid. Turn on gas at LP tank
HeatWave grills only: Push in and turn Burner Selector Knob to ON MAIN BURNERS
2. Place lit match into match lighting hole from outside grill bottom.
3. Push in and turn BACK knob to HIGH. Be sure back burner lights and stays lit.
4. Light front burner by pushing FRONT knob in and turning to HIGH



Ignitor Lighting For HeatWave Rotisserie Grills-Main Burners

▲ Do not lean over grill while lighting.

1. Open lid. Turn on gas at LP tank
2. Push in and turn Burner Selector Knob to ON MAIN BURNER.
3. Push in and turn FRONT burner knob on panel to HIGH.
4. Press Ignitor Switch , hold up to 4 seconds. Or turn Ignitor Knob  rapidly (up to 5 times) to light grill. Be sure front burner light and stays lit.
5. Push in and turn BACK knob to light back burner.
6. If IGNITOR does not work, follow match lighting instructions above.

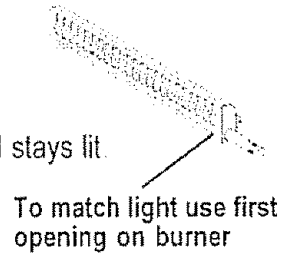
Ignitor Lighting For HeatWave Rotisserie Burner

1. Turn all knobs to OFF.
2. **Open lid during lighting.** Turn gas on at LP tank.
3. Push in and turn Burner Selector Knob to ON ROTISSERIE BURNER.
4. Press Ignitor Switch, hold up to 4 seconds. Or turn Ignitor Knob rapidly (up to 5 times). Be sure burner lights and stays lit.
5. If IGNITOR does not work, follow match lighting instructions.


Match Lighting

1. **Open lid.** Turn on gas at LP tank.
2. Place lit match near porthole of burner.
3. Push in and turn Burner Selector Knob to ON ROTISSERIE BURNER. Be sure burner lights and stays lit.

Note: It is not possible to use the HeatWave rotisserie burner and main burner at same time.

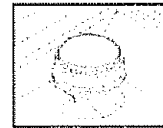


Ignitor Lighting The Sideburner

1. Turn gas on at LP tank.
2. Push in and turn knob to HIGH.
3. Turn or push  (up to 5 times to light burner). Be sure burner lights and stays lit.

Match Lighting

1. Turn gas on at LP tank.
2. To light use any hole on sideburner. Push in and turn knob to HIGH. Be sure burner lights and stays lit.

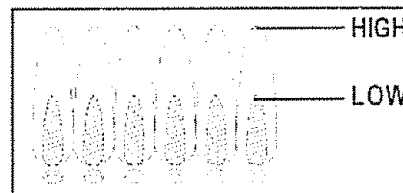


▲ WARNING

- If burner does not light turn knob(s) to OFF, wait 5 minutes, try again.

Burner Flame Check

- Light burner, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. Perform flame check for sideburner (if equipped). If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.



Turning Grill Off

- Turn all knobs to OFF position. Turn LP tank OFF by turning handwheel clockwise to a full stop.

Ignitor Check

- Turn gas off at LP tank. Press ignitor button or turn ignitor knob rapidly. "Click" should be heard and spark seen each time between collector box or burner and electrode. See Troubleshooting if no click or spark.

Valve Check

- Important: Make sure gas is OFF at LP tank 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. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

LP Tank Filling

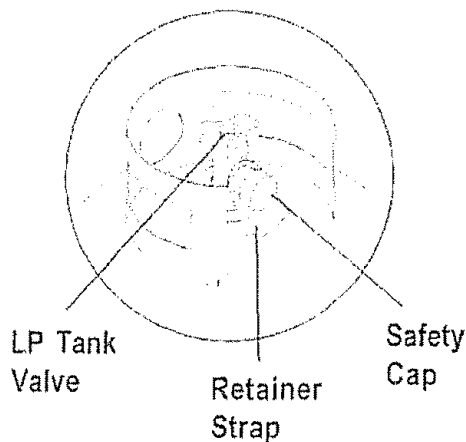
- Use only licensed and experienced dealers.
- LP tank must be purged before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, 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 tank Exchange: You may choose to replace your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange for OPD safety feature equipped tank as described in LP Tank
- Always keep LP tank in upright position during use, transit or storage.

▲ DANGER

- NEVER store a spare LP tank under or near grill or in enclosed areas.
- An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve. The safety relief valve on a LP tank could activate releasing gas and causing a fire.
- If you see, smell or hear escaping gas, immediately get away from the LP tank/grill and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counter clockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, lift LP tank up and off of support bracket. Install safety cap onto LP tank 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 tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave a LP tank inside a vehicle which may become overheated by the sun
- Do not store LP tank in an area where children play.

LP Tank

- The LP tank used with your grill must meet the following requirements.
- Purchase LP tanks only with these required measurements. 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or for Canada, Transport Canada (TC). See LP tank collar for marking.
- LP tank 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 tanks equipped with this type of valve.
- Supply system must be arranged for vapor withdrawal and include collar to protect LP tank valve.



OPD Hand Wheel

LP (Liquefied Petroleum 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 very explosive when mixed with correct amounts of air.

General Grill Cleaning

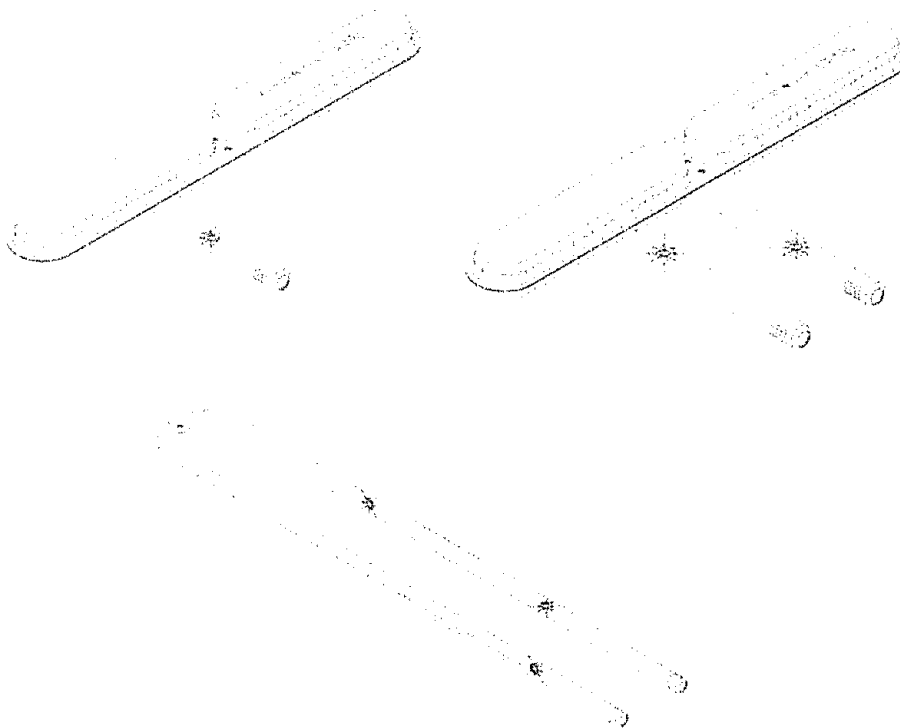
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush to insides of grill lid and bottom. Rinse and allow to completely air dry. Do not apply a caustic grill/oven cleaner to painted surfaces.
- Plated wire grate(s): wash grate(s) and drip vaporiser bar with concentrated grill cleaner or use soap and water solution. Dry thoroughly and store indoors between cookouts.
- 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 grate(s): 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.

- **Stainless Steel:** Wash with mild detergent or nonabrasive cleaner and warm soapy water, wipe dry with a soft nonabrasive cloth
- **Exterior Stainless Steel Parts:** Use nonabrasive stainless or glass cleaners or a spray lubricant. Wipe dry with a soft nonabrasive cloth. Note: Spray lubricant is excellent for removing fingerprints.
- **Briquet and Fire grates:** will eventually decompose and weaken with use. Remove grate from grill and tap to loosen any scaling. Brush grate vigorously with a wire brush to remove any additional scaling, rust or residue.

▲ CAUTION

- Clean burner prior to use after storing, at the beginning of grilling season or a period of one month not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause fires in burner tubes or under grill.

Typical spider webs inside burner



- See following pages for specific instructions.

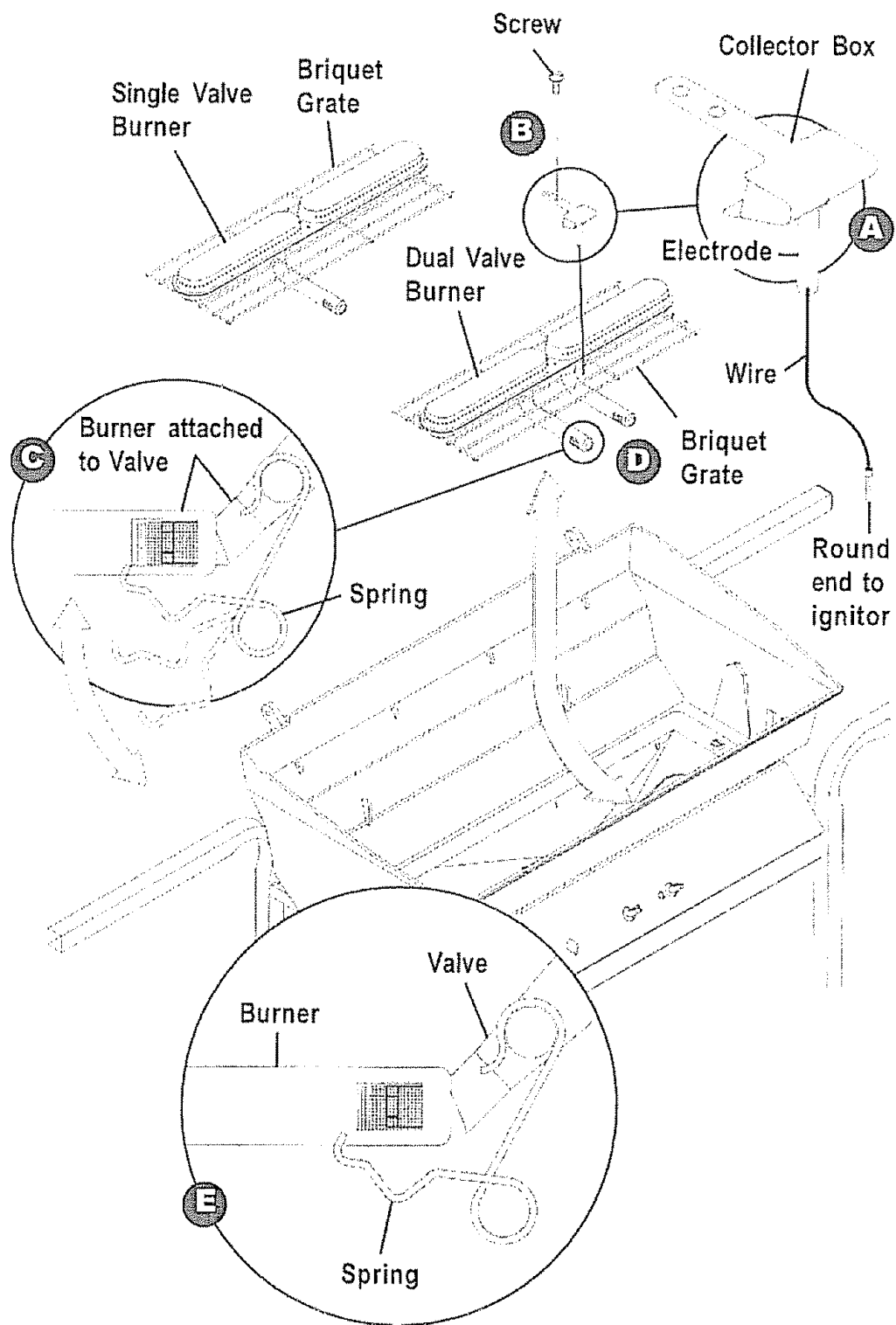
Cleaning The Front Control Burner Assembly

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 tank.**
2. Remove cooking grate and drip vaporiser bar.
3. Discard briquets before removing burner and briquet grate.
4. Remove can from grease clip.
5. Beneath console disconnect short ignitor wire from ignitor (A).
6. Remove screw holding collector box (B). Note which hole on collector box used for attaching to burner. Remove collector box, clean ceramic portion of electrode with rubbing alcohol and cloth.
7. Under console disengage burner spring from burner tube (C). **Do not remove spring from valve.**
8. Remove briquet grate and burner together, slide backwards, lift up and out of grill (D). Separate burner and briquet grate. Remove scale from briquet grate, replace if necessary.
9. Clean outside of burner with soap and water. Lay burner upside down on flat surface, insert garden hose to force water through tubes. Make sure water comes out of all burner holes. Open clogged holes with a thin wire. **Shake out excess water** and examine holes. Due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
10. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing grill, hold briquet grate and burner together, angle into grill bottom (D).
11. After cleaning, insert wire and electrode into hole in grill bottom (A). Reattach collector box to burner with screw (B). **Be sure to use correct hole.**
12. Place end of spring into hole on underside of burner tube as before (C) to secure burner.

VERY IMPORTANT: Burner tube(s) must engage valve opening(s) as shown (E).

13. Reattach round connector of ignitor wire to ignitor.
14. Do not use more than 16 new briquets on briquet grate around burner. Do not let briquets cover burner holes.
15. Reposition drip vaporiser bar and cooking grate(s). Reattach clean can to grease clip.
16. Before cooking again on grill, follow *Burner Flame Check*.



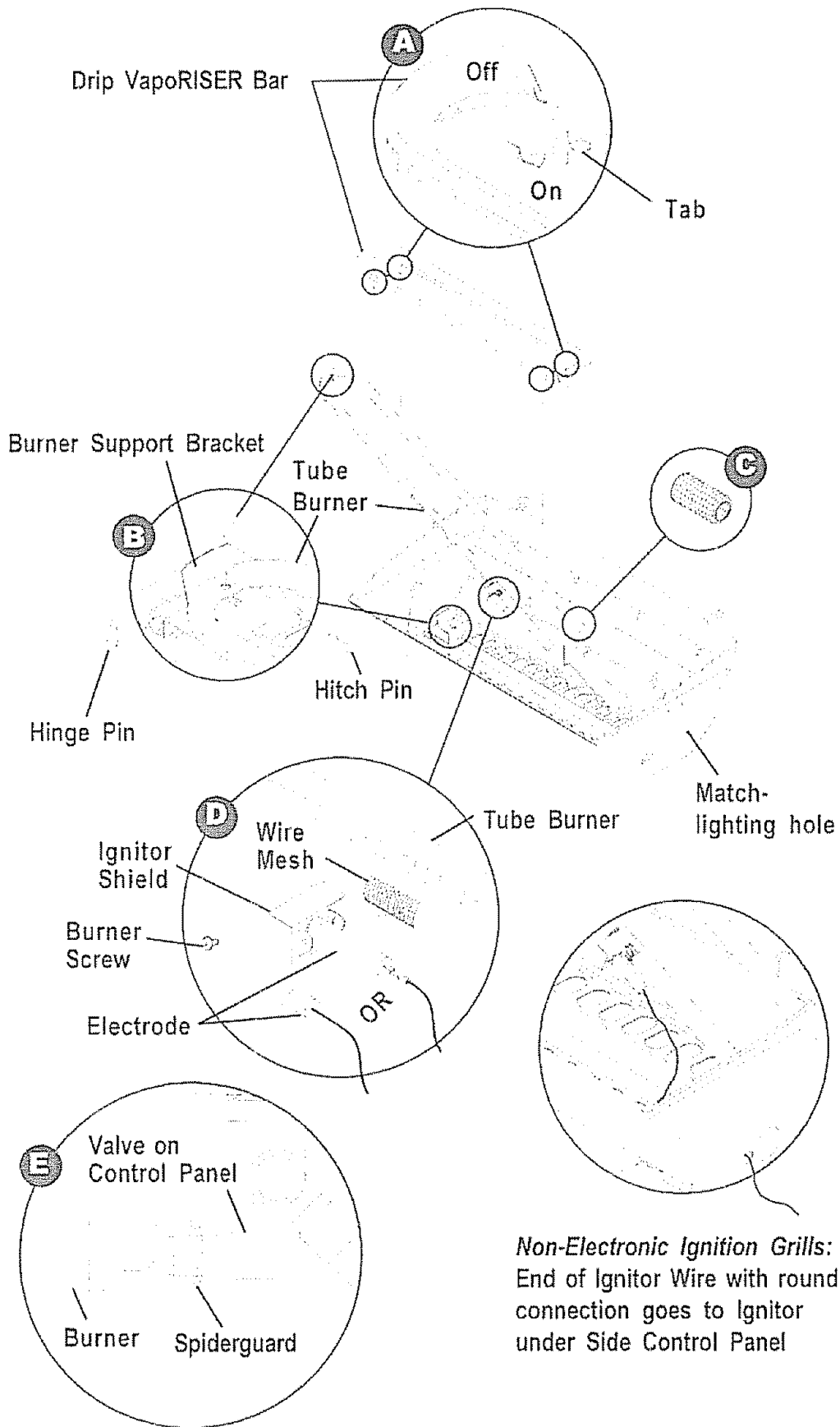
Cleaning The Side Control Burner Assembly

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 tank.
- 2 Remove cooking grate(s) and old briquets.
- 3 Remove Drip VapoRISER Bar from tube burner by carefully bending four tabs down and away from tube burner (A)
- 4 Under grill remove soup can from grease clip.
- 5 Beneath side control panel disconnect short ignitor wire from ignitor *Disconnect battery (if featured) and then ignitor wire from electrode*
- 6 To remove tube burner, remove hitch pin from hinge pin at burner support bracket (B); lift curved end of tube burner upward, slide tubes away from valve Remove spider guards (C), slide tube burner and ignitor wire out of grill bottom
- 7 Remove screw holding ignitor shield and wire mesh to tube burner (D). Electrode and wire *(if featured)* remain attached to shield. Be careful not to lose screw or wire mesh. Wipe ceramic portion of electrode with rubbing alcohol and cloth. Clean wire mesh with soap and water
- 8 Clean burner exterior with soap and water. Lay burner on flat surface, insert garden hose (preferably with nozzle), into burner tubes forcing water through tubes. Make sure water comes out of every porthole. Open clogged portholes with a thin wire Shake out excess water and examine portholes Due to normal wear and corrosion some portholes may become enlarged, if so replace burner If any horizontal cracks appear from porthole to porthole or large holes (other than portholes) are found replace burner.
- 9 If grill is to be stored, coat tube burner lightly with cooking oil Wrap in protective cover to keep insects out If not storing use following steps
10. After cleaning burner place portholes facing upward, reattach ignitor shield, electrode, and wire mesh with small screw (D). Use same porthole Do not overtighten screw
11. Angle tube burner as shown, *insert ignitor wire (if attached to electrode)* and burner tubes back into holes in grill bottom. Fit *wire (if featured)* and electrode into small hole towards front of grill bottom. Reattach spider guards (C) Valve openings must fit inside burner tubes.

VERY IMPORTANT: Burner tubes must engage valve openings as shown (E).

12. Reattach tube burner to burner support bracket with hitch pin and hinge pin (B).
- 13 Attach flat or round connector of ignitor wire to electrode or ignitor. *Replace battery (if featured)*
14. Place Drip VapoRISER Bar onto burner and carefully bend tabs back around tube burner (A).
- 15 On briquet plate arrange new briquets around tube burner. Do not let briquets cover burner portholes. Do not use more than 20 briquets
- 16 Reposition cooking grate(s). Reattach soup can to grease clip under grill bottom.
17. Before cooking again on grill, follow *Burner Flame Check*.



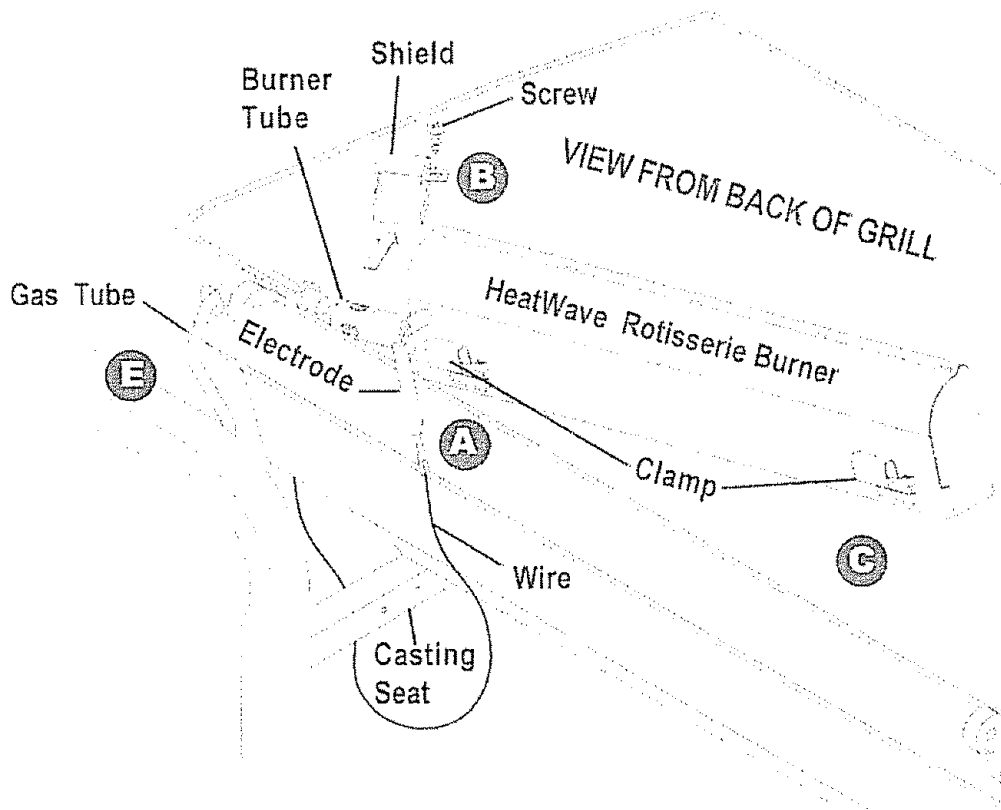
Cleaning The HeatWave Rotisserie Burner

Follow these instructions to clean and/or replace parts or if you have trouble igniting the HeatWave burner.

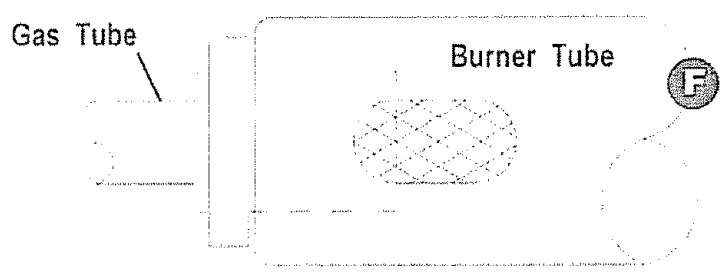
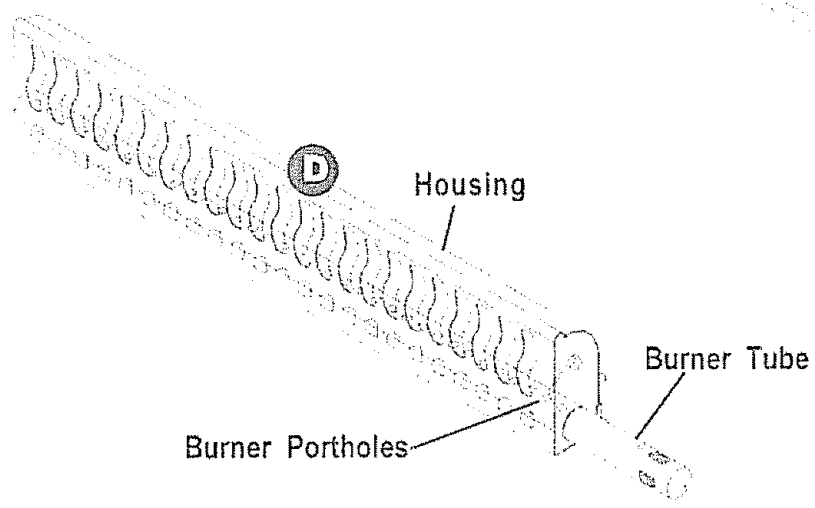
1. Turn gas off at control knobs and LP tank.
2. Disconnect ignitor wire from electrode (A)
3. Remove screw from shield (B), remove shield and clean any accumulation of grease with soap and water
4. Using screwdriver, pry clamp (C) off of grill bottom, pry the other clamp off. Remove HeatWave burner from grill
5. Using garden hose (preferably with nozzle), force water through burner tube. Make sure water comes out of every burner porthole. Open clogged portholes with thin wire
6. Examine HeatWave housing and burner closely (D). If any cracks or large holes (other than portholes) are found replace HeatWave burner.
7. Wipe ceramic portion of electrode (A) with rubbing alcohol and cloth.
8. If grill is to be stored, coat burner lightly with cooking oil. Wrap with protective cover to keep insects out.
9. After burner has been cleaned, it may be necessary to reshape clamps by squeezing them with pliers, (*just enough to promote snug fit*).
10. Angle burner tube over gas tube (E). Gas tube must fit inside burner tube. With electrode on outside of grill bottom, lightly tap clamps onto grill with hammer. **VERY IMPORTANT: Do NOT hit ceramic electrode while tapping clamp onto grill bottom. A cracked electrode will not operate!**

VERY IMPORTANT: Burner tube *must* engage gas tube as shown (F).

11. Attach flat end of ignitor wire (A) to electrode. Make sure wire runs underneath casting seat
12. Position shield over burner tube (B) and attach with screw.



VIEW FROM BACK OF GRILL



Seasoning And Using Cast Iron Cooking Grates

Before using cast iron grates wash with dish washing liquid to remove a waxed coating used for protection in shipping. Rinse with hot water and dry completely. **Never allow to drain dry, or wash in a dishwasher. This can cause rust and cause food to have a metallic taste or discolor foods** After drying grates, coat entire surfaces with a thin coat of solid vegetable shortening. Do not use salted fat such as margarine or butter

Place grates into grill, light grill and turn to low for one (1) hour. Turn off all control knobs. Leave grates in grill to cool. Your cast iron grates are ready to use. Repeat if necessary

You may also season cast iron grates in the oven. Follow instructions above to wash, dry and coat entire surface with solid vegetable shortening. Put grates on top rack of a clean oven. Place aluminum foil on lower oven rack to catch any drippings. Bake in a 300 degree oven for 1 hour. Turn oven off, leave grate(s) in oven to cool to room temperature. *If oven is to be used immediately after seasoning use heat resistant barbecue mitts or pads to remove grates from oven while HOT. Place grates on a heat resistant surface and allow to cool to room temperature*

Always clean grates immediately after each use. Rinse and dry thoroughly. If there is a lot of food sticking to the grates clean with a steel wool scouring pad. Rinse well with hot water and re-season in grill or oven per instructions

Prior to storing, grease very lightly with a solid vegetable shortening or a vegetable cooking spray, wipe dry with a paper towel. Store in a dry place.

Cast iron grates will turn black with use. The pores of the iron will be sealed, providing a durable coating that helps to prevent foods from sticking and reduces corrosion. Grates will further season with use. Regular applications of a thin coat of solid vegetable shortening or vegetable cooking spray will improve its resistance to rust.

Cast iron holds heat well, you will not need to use extremely high cooking temperatures when grilling. ⚠ Do not drop cast iron grates, they will break

Repainting Your Grill

- After extended use and exposure to weather, paint on grill may deteriorate or become spotted. Although this detracts from grill's appearance, it will not impair its performance.
- To refinish your grill brush outside of grill lid and bottom with wire brush and lightly sand with fine grit sandpaper. Sanding allows new paint to adhere more easily. Wash grill lid and bottom with soap and water to remove dust and grease. Do not use a grill cleaner on outside of grill. Wipe with vinegar. Refinish outside with heat-resistant paint, **Do not paint inside of grill.**

Care Of Wood

- Wood items can be sanded lightly with fine grit sandpaper. Refinish with stain, paint or water sealant.

HeatWave Rotisserie Burner Use

The HeatWave rotisserie burner is an 11,000 BTU radiant heat burner that transforms your grill into a multilevel cooking center. It is attached to the back of the bottom casting, above the main grid. To install, just follow the instructions in this manual.

You can use the burner as a broiler to cook foods on the cooking grates or bonus-grid. If you do, then you cannot use the bottom burner.

Or, you can remove the cooking grates or bonus grid, install a rotisserie and use the burner to perfectly roast foods on the spit. This is the most common use for the burner. You cannot use the bottom burner with this process either.

By not using the lower burner, the grease and food drippings won't burn and cause flare-ups. It's healthier, it's fuel-efficient, and it creates a delicious slow-cooked roast beef, chicken, or veggie kabob on the rotisserie... or a beautiful broiled salmon, lobster, or vegetable medley on the grid.

Cooking Chart For HeatWave Rotisserie Burner

Item	Weight	Time	Tips
Chicken/Fryer	3.5 lbs.	65 minutes	Internal temperature 180°F
Turkey Breast/ Bone-in	2.5 lbs	1 hr. 30 min.	Internal temperature 170°F
Cornish Hens	20 oz	1 hr. 10 min	Internal temperature 180°F
Duck	4.5 lbs	2 hr. 15 min.	Internal temperature 180°F
Pork Shoulder	3.25 lbs	2 hr. 30 min	Place pan of water in bottom of grill. Internal temperature 170°F
Pork Boston Butt Roast	3.3 lbs.	2 hr. 45 min	Place pan of water in bottom of grill. Internal temperature 170°F
Pork Tenderloin	1.25 lbs	Med. 40 min. Well: 50 min	Internal temperature: Med: 160°F Well: 170°F
Pork Spareribs/ Beef Back Ribs	2.75 lbs	1 hr. 30 min	Place pan of water in bottom of grill
Beef Bottom Round Roast	3.3 lbs	Med rare: 1 hr 50 min Med. 2 hrs. Well. 2 hrs. 10 min	Internal temperature: Med rare: 140°F Med: 150°F Well: 160°F

Cooking Tips

- If you set a foil pan in the bottom casting, right on the burner and briquets, it will catch any food drippings created by cooking with the Rotisserie Burner. You'll have no grease in the grill to clean.
- If you group different vegetables by the length of time it takes to cook, then everything will be done at the same time. Check the enclosed food chart for cooking times.

Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions or barbecue equipment used. Take these factors into consideration to insure best results. If you use the indirect cooking method (indirect cooking is lighting only one burner and placing food on opposite side of cooking grate), allow more grilling time.

Temperatures: High = 650 F° / Medium = 450 F° / Low = 300 F°

Food	Setting	Cooking Time
Beef Hamburger 1/2" thick	Medium	Med: 7-10 min/Well done: 10-15 min
Steak 1/2"	Medium-Hot	Rare: 3-6 min/Med: 6-9 min/Well done: 9-12 min
Roast	Low	Rare: 18-22 min per lb/Med: 22-28 min per lb Well done: 28-32 min per lb
Pork Chops 1/2"	Medium	Well done: 15-20 min
Ribs 5-6 lbs	Low-Medium	Well done: 45-90 min
Roast 3-5 lbs	Low-Medium	Well done: 18-23 min per lb
Ham Steak 1/2"	Medium-Hot	12-15 min
Ham 5 lb fully cooked	Low-Medium	20 min per lb
Lamb Chops 1/2"	Medium	6-12 min
Poultry Chicken 2 1/2-3 1/2 lbs	Low	1 hr 15 min to 1 hr 30 min
Chicken-halved or quartered	Low	40-60 min
Turkey	Low-Med.	18-20 min per lb
Seafood Steaks 1" thick	Medium-Hot	Well done: 10-15 min
Fillets 6-8 oz	Medium-Hot	8-12 min
Shrimp large or jumbo	Low-Medium	8-12 min
Venison Steak 1" thick	Medium	Rare: 8-10 min/Med: 10-12 min
Burgers 1/2"	Medium	Rare: 10-12 min/Med: 12-15 min
Roast 3-4 lbs	Low-Medium	Rare: 20-22 min per lb/Med: 22-25 min per lb

Food	Setting	Cooking Time
Vegetables <i>Wrap vegetables in foil</i>		
Baking potato, whole	Low	55-60 min
Onions, whole	Low	45 min
Tomatoes, half	Medium	30-40 min
Corn, whole	Low	35-45 min
Mushrooms	Medium	15-20 min

Food Safety

- Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:
Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.
Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

Troubleshooting - General

Problem	Possible Cause	Prevention/Cure
Burner will not light using ignitor.	Wire(s) and/or electrode covered with cooking residue	Clean wire(s) and/or electrode with rubbing alcohol and clean swab.
	Electrode(s) and burner are wet.	Wipe dry with cloth
	Electrode(s) cracked or broken "sparks at crack"	Replace electrode(s)
	Wire(s) is loose or disconnected	Reconnect wires or replace electrode/wire assembly.
	Wire is shorting (sparking) between ignitor and electrode.	Replace ignitor wire/electrode assembly.
	Bad ignitor	Replace ignitor
Burner(s) will not match light.	No gas flow	Check to see if LP tank is empty. If LP tank is not empty, refer to "Sudden drop in gas flow"
	Coupling nut and regulator not fully connected	Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools
	Obstruction of gas flow	Clear burner tubes.
	Disengagement of burner to valve	Reengage burner and valve Reattach spring clip (if featured)
	Is grill assembled correctly?	Check steps in assembly instructions
Sudden drop in gas flow or low flame.	Out of gas.	Check for gas in LP tank
	Excess flow valve tripped.	Turn off knobs, wait 30 seconds and light grill If flames are still low turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak check. Turn on LP tank valve, wait 30 seconds and then light grill.

Problem	Possible Cause	Prevention/Cure
Flames blow out.	High or gusting winds	Turn front of grill to face wind or increase flame height
	Low on LP gas	Refill LP tank.
	Excess flow valve tripped	Refer to "Sudden drop in gas flow" above
Flare-up.	Grease buildup	Clean grill.
	Excessive fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature.	Adjust (lower) temperature accordingly
Persistent grease fire (can damage the appearance of steel panels and aluminum castings on the grill).	Grease trapped by food buildup around burner system	Turn knobs to OFF Turn gas off at LP tank Leave lid in position and let fire burn out. <i>After grill cools, remove and clean all parts.</i>
	Grease soaked into briquets	Replace briquets If cooking with fatty meats remove briquets.
Flashback... (fire in burner tube(s))	Burner and/or burner tubes are blocked.	Clean burner and/or burner tubes.
Unable to fill LP tank	Some dealers have older fill nozzles with worn threads	The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer

Troubleshooting - Electronic Ignition System

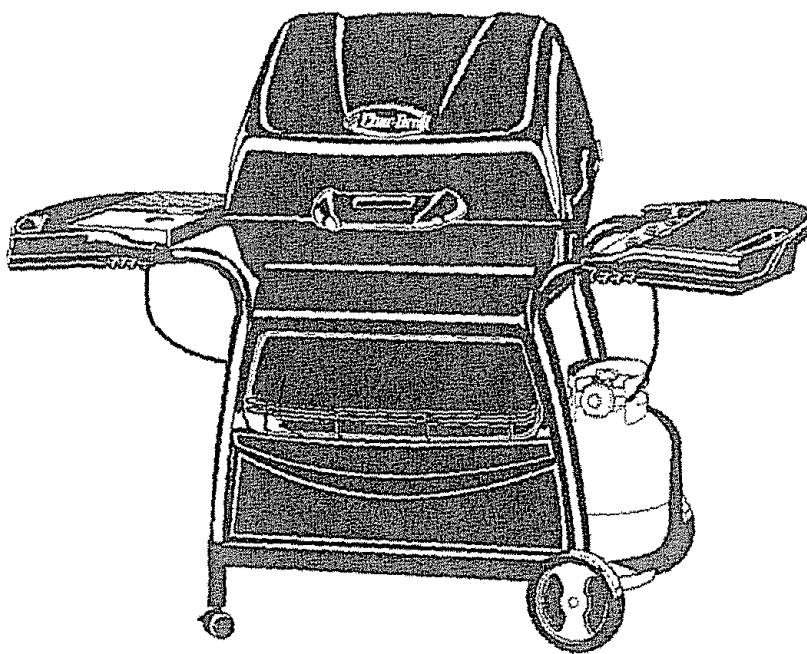
Problem	Possible Cause	Check Procedure	Solution
No sparks appear at any electrodes when ignition switch is pushed; no noise can be heard from spark module.	Battery not installed completely	Does battery slide out of module with little effort?	Install battery (make sure that "+" and "-" connectors are oriented correctly); battery should snap when completely installed
	Dead battery or incomplete switch connections.	Has battery been used previously? Are ignitor switch wires securely retained in spark module?	Replace battery with new 9-volt alkaline battery. Push ignitor switch wires into spark module.
	Faulty switch	With a new battery installed, insert the ends of an unfolded paper clip into each of the openings on the switch receptacle. If sparks are generated at the electrodes, switch is faulty. Note: Remove paper clip after test.	Replace ignition switch
No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	Faulty spark module	If no sparks are generated in check for <i>faulty switch</i> , module is faulty.	Replace spark module assembly
	Output lead connections not complete	Are output connections on and tight?	Remove and reconnect all output connections at module and electrodes.
	Incomplete ground connection.	Is ground ring terminal loose on mounting screw? (If featured)	Tighten mounting screw with ground ring securely to leg assembly.

Problem	Possible Cause	Check Procedure	Solution
Sparks are present but not at all electrodes and/or not at full strength.	Output lead connections not complete	Are output connections on and tight?	Remove and reconnect all output connections at module and electrodes
	Incomplete ground connection	Is ground ring terminal loose on mounting screw? (If featured)	Tighten mounting screw with ground ring securely to leg assembly.
	Arcing to grill away from burner(s).	If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame	If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires
	Weak battery	All sparks present but weak or at slow rate	Replace battery with a new 9-volt alkaline battery.
	Electrodes are wet	Has moisture accumulated on electrode and/or in burner ports?	Use paper towel to remove moisture
Electrodes cracked or broken "sparks at crack"	Inspect electrodes for cracks	Replace cracked or broken electrodes	

Storing Your Grill

- Clean cooking grate(s) and discard old briquets or lava rock.
- Store in dry location.
- When LP tank is connected to grill, store outdoors in 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.
- Store grill indoors ONLY if LP tank is turned off and disconnected, removed from grill and stored outdoors
- When removing grill from storage follow Cleaning Burner Assembly instructions before starting grill

Char-Broil
PRECISION FLAME™



4639071

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

ASSEMBLY MANUAL



**This Grill is for
Outdoor Use Only**

Caution:
Read and follow all
Safety Statements,
Assembly
Instructions, and Use
and Care Directions
before attempting to
assemble and cook.

Installer / assembler:
Leave these
instructions with
consumer.

To Consumer: Keep
this manual for future
reference.

▲ WARNING

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

▲ CAUTION

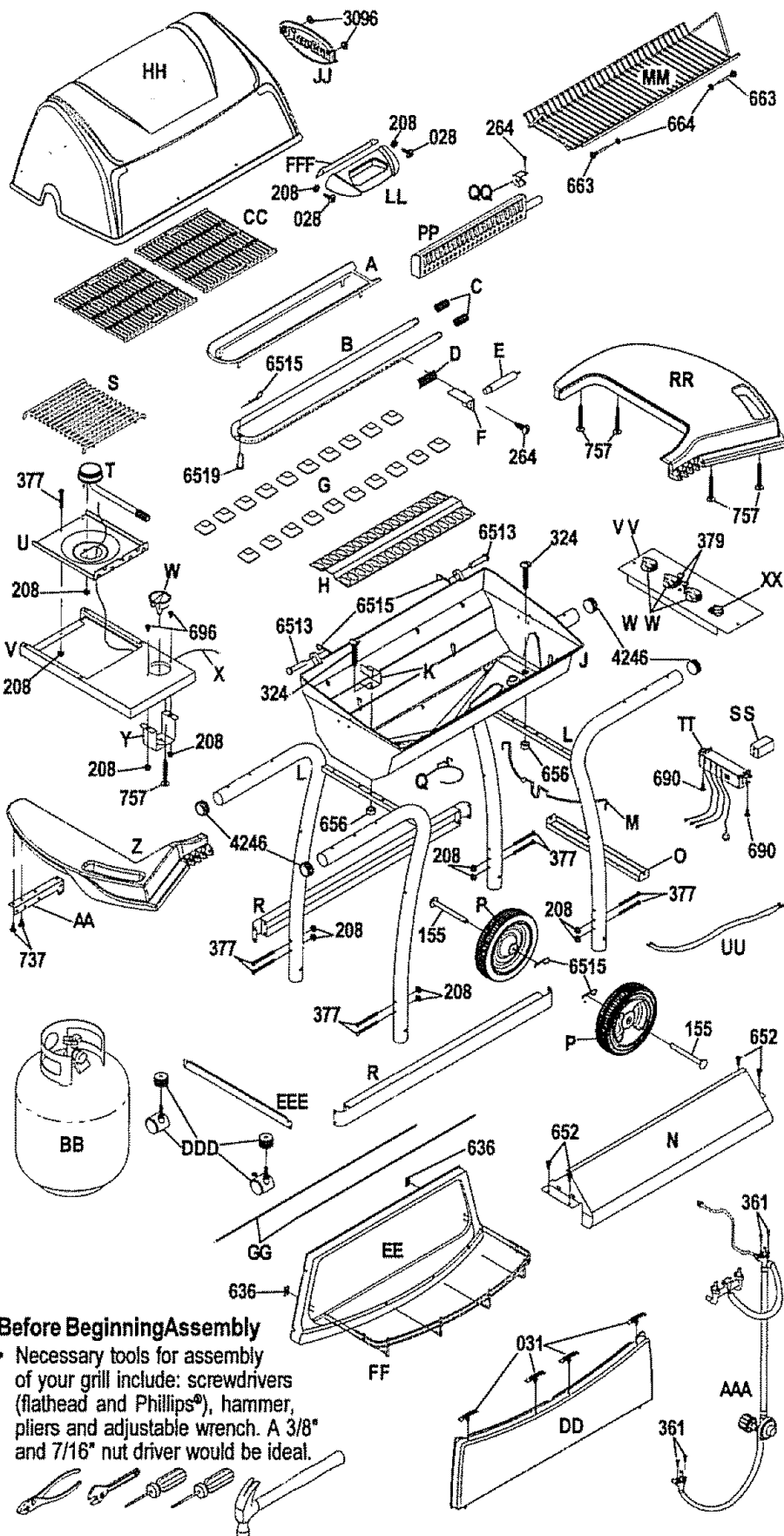
- Some parts may contain sharp edges - especially as noted in the manual! Wear protective gloves if necessary.

4639071 / 0-4164668 (3-1-00)

Key	Qty	Description	Part #
A	1	Drip VapoRISER Bar	4501754
B	1	Tube Burner	4068250
C	2	Spider Guard	4153731
D	1	Wire Mesh	4153741
E	1	Electrode	5156106
F	1	Ignitor Shield	4501764
G	—	Briquets	4159300
H	1	Briquet Plate	4501749
J	1	Grill Bottom	4581747
K	1	Burner Support Bracket	4501335
L	2	Leg Assembly	4503660
M	1	Tank Wire	4154195
N	1	Console	4525414
O	1	Tilt-Tank Bracket	4503027
P	2	Wheel	4154417
Q	1	Grease Clip	5156607
R	2	Rail	4503056
S	1	Sideburner Grate	4156376
T	1	Sideburner Burner	4068076
U	1	Sideburner Frame	4501705
V	1	Sideburner Body	4525418
W	1	Sideburner Knob	4154248
X	1	Sideburner Ignitor Wire	5156111
Y	1	Sideburner Valve Bracket	4501709
Z	1	Tool Holder	4154416
AA	1	Tool Holder Bracket	4501385
BB	1	LP Gas Tank	4158015
CC	2	Cooking Grate	4152775
DD	1	1/4 Panel	4154427
EE	1	3/4 Panel	4154426
FF	1	Condiment Basket	4150014
GG	1	Panel Wire Set	4156097
HH	1	Grill Lid	4581026
JJ	1	Logo Plate	4157135
LL	1	Handle	4154237
MM	1	Swing-Grid	4156456
PP	1	HeatWave Burner	4509037
QQ	1	HeatWave Shield	4501356
RR	1	Side Shelf	4154252
SS	1	9 Volt Battery	4068018
TT	1	Spark Module	4506065
UU	2	Ignitor Switch Wire	5156116
VV	1	Control Panel	4525419
WW	3	Control Knob	4154203
XX	1	Ignitor Switch	4153773
AAA	1	Valve/Hose/Regulator	4524325
DDD	2	Caster/Socket Set	4154420
EEE	1	Brace	4503047
FFF	1	Handle Gasket	4080029
	1	Split Rod	4507001
	1	Electric Rotisserie	4507245
	1	Grill Cover	4507240

Hardware Bags

Key	Qty	Description	Part #
028	2	#10-24x3/4 Washer Screw	4080028
031	4	Dart Fastener	4080031
155	2	5/16 Axle Bolt	4080155
208	17	#10-24 Hex Nut (keps)	4080208
264	3	#6x3/8 Self-Tap Screw	4080264
324	2	1/4-20x1-1/2 Mach Screw	4080324
361	4	#6-32x3/8 Mach Screw	4080361
377	11	#10-24x2 Mach Screw	4080377
379	2	#10-24x3/8 Mach Screw	4080379
636	2	1/8 Push Nut	4080636
652	6	#10x1/2 Self-Tap Screw	4080652
656	2	1/4-20 Hex Nut	4080656
663	2	1/4-20x1-3/4 SG Screw	4080663
664	2	1/4-20 Jam Nut	4080664
690	2	#8x3/8 Self-Tap Screw	4080690
696	2	#10-24x3/8 Mach Screw	4080696
737	5	#10x1/2 Screw	4080737
757	5	#10x2 Screw	4080757
3096	2	3/16 Pat Nut	4153096
4246	4	End Cap	4154246
6513	2	1/4x1-1/8 Hinge Pin	4156513
6515	5	3/4 Hitch Pin (Hairpin)	4156515
6519	1	1/4x5/8 Hinge Pin	4156519



Before Beginning Assembly

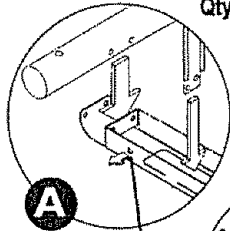
- Necessary tools for assembly of your grill include: screwdrivers (flathead and Phillips®), hammer, pliers and adjustable wrench. A 3/8" and 7/16" nut driver would be ideal.

1

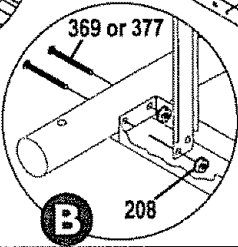
208
Qty. 4



369 or 377
(Black)
Qty. 4



Holes on rail edge toward bottom of leg assembly



369 or 377

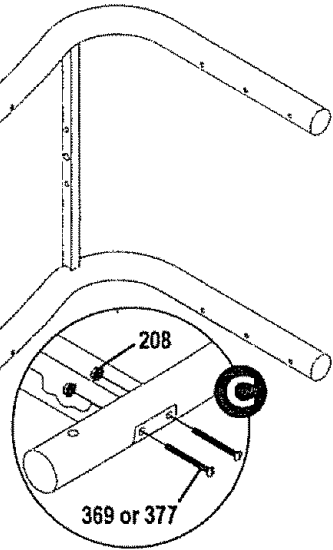
Brace

Leg Assembly

Rail with Labels

NOTE: Labels on rail should NOT be upside-down when cart stands in upright position.

◆ Rail with labels has serial number and model number for your grill. Write this information on page 2 of your use & care manual in the "Warranty Information" box.



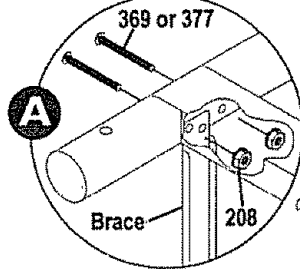
369 or 377

2

208
Qty. 4



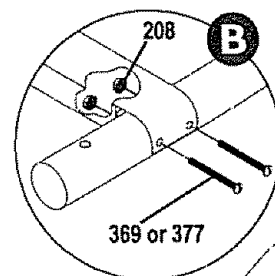
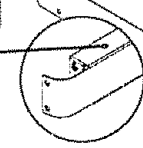
369 or 377
(Black)
Qty. 4



369 or 377

Locking Caster

VERY IMPORTANT:
Holes on rail edge toward top of leg assembly



208

369 or 377

Brace

Rail without Labels

Rail edge hole

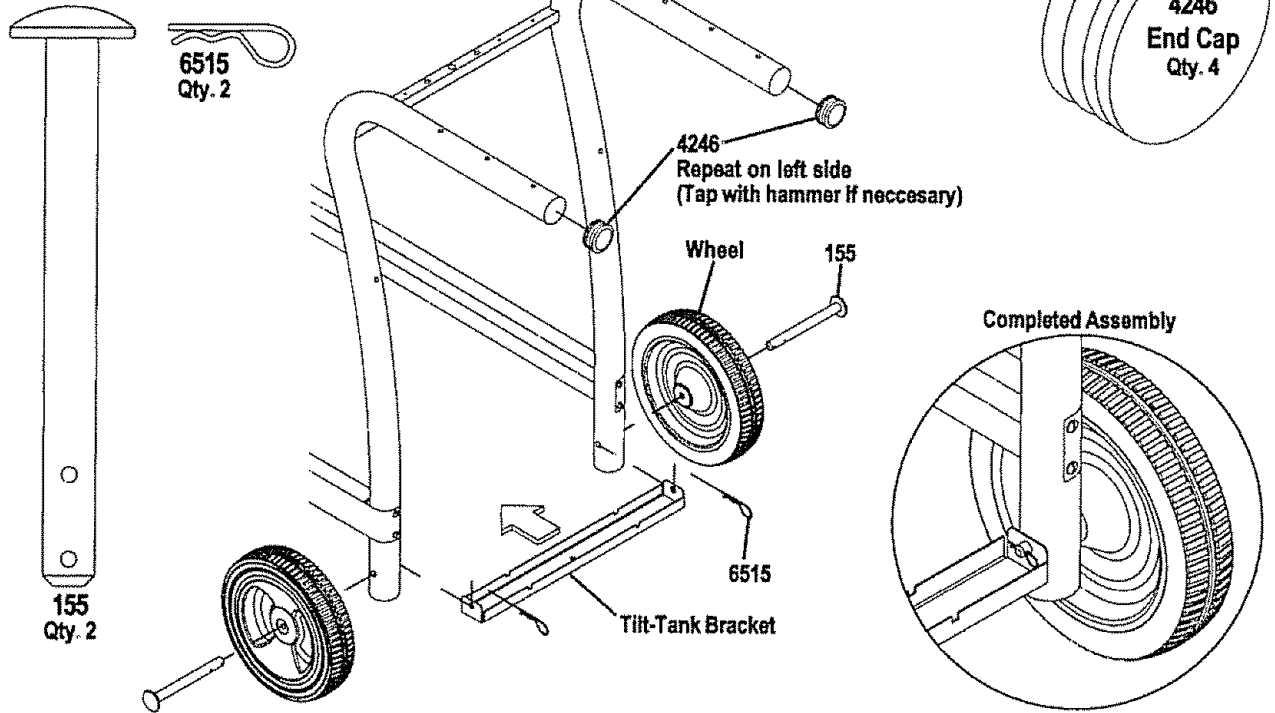


Caster Socket

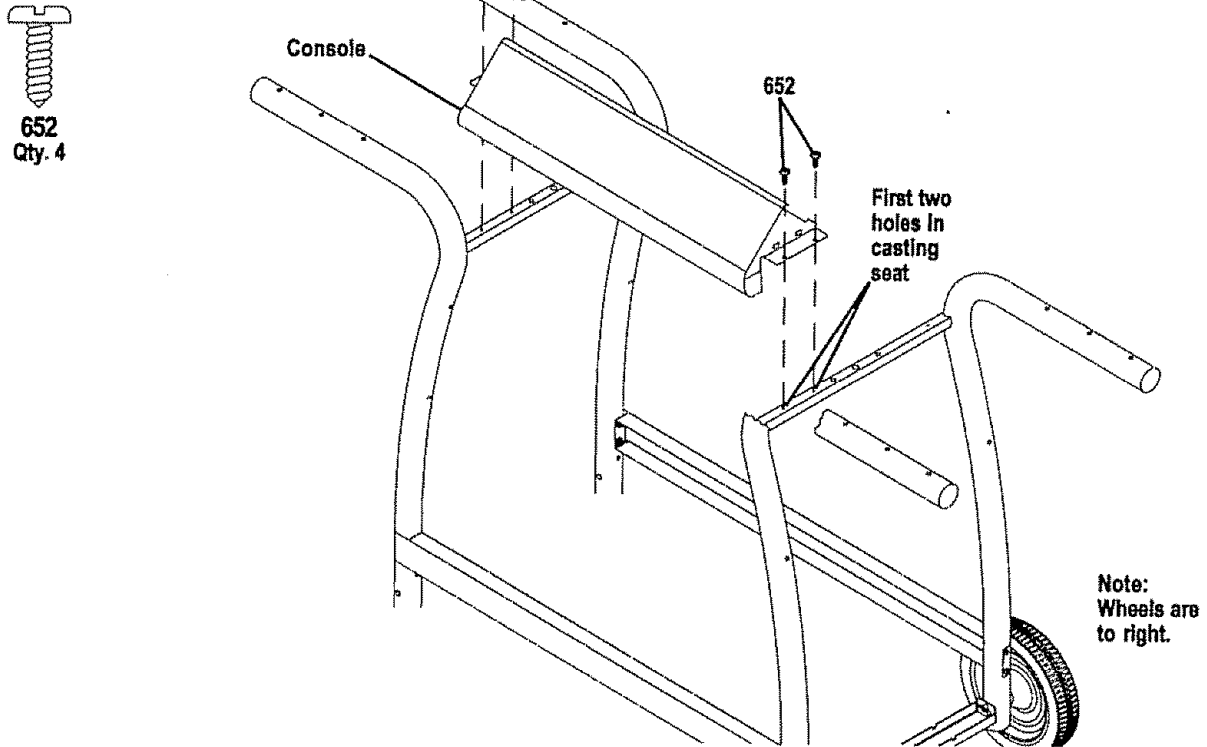
Non-Locking Caster

TIP: Use the flat side of the hammer head to gently tap caster into caster socket.

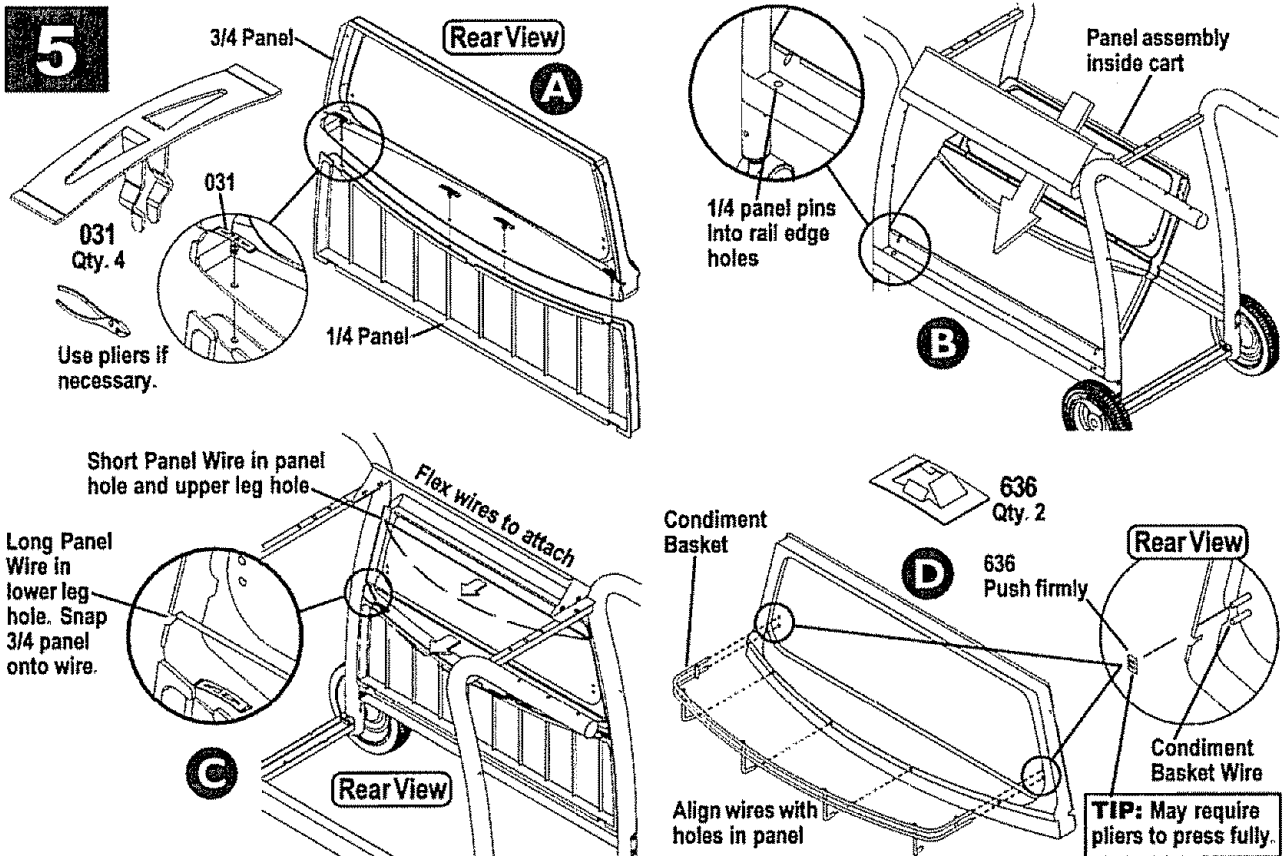
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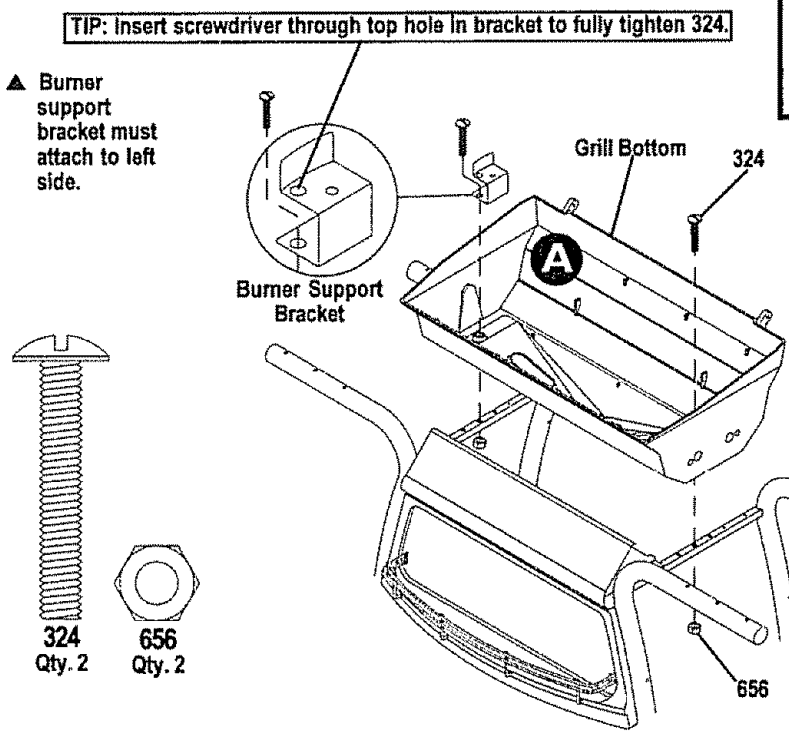
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5

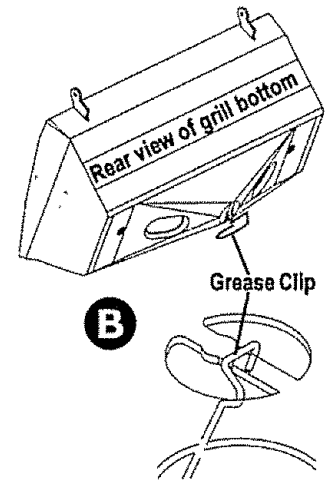


6

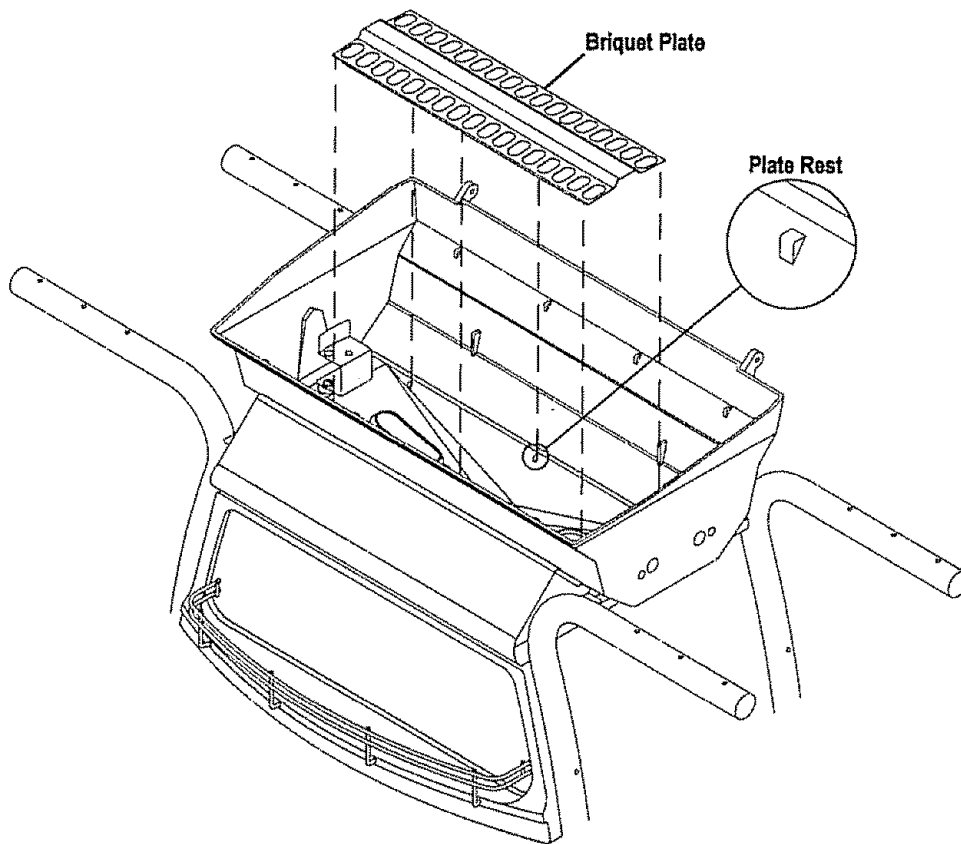


▲ CAUTION

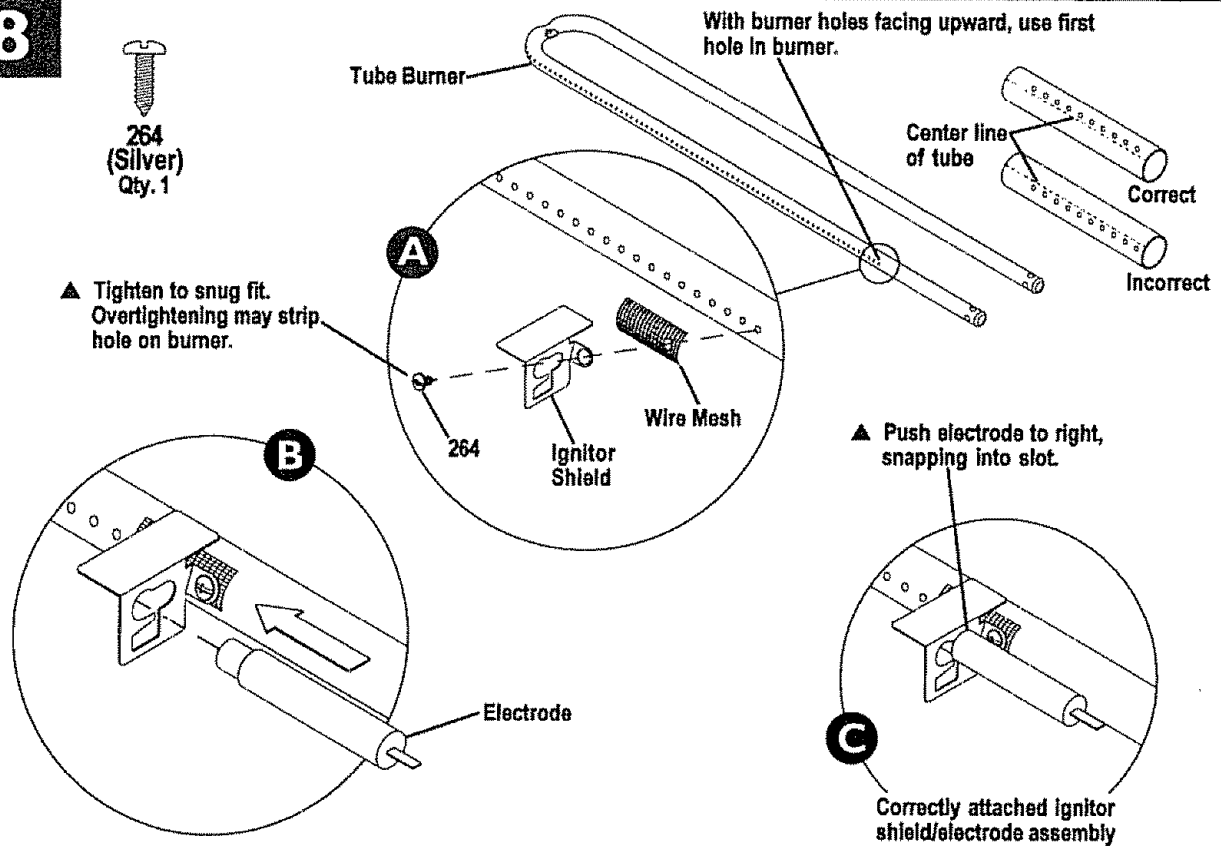
- Failure to install can in clip will cause hot grease to drip from bottom of grill with risk of fire or property damage.



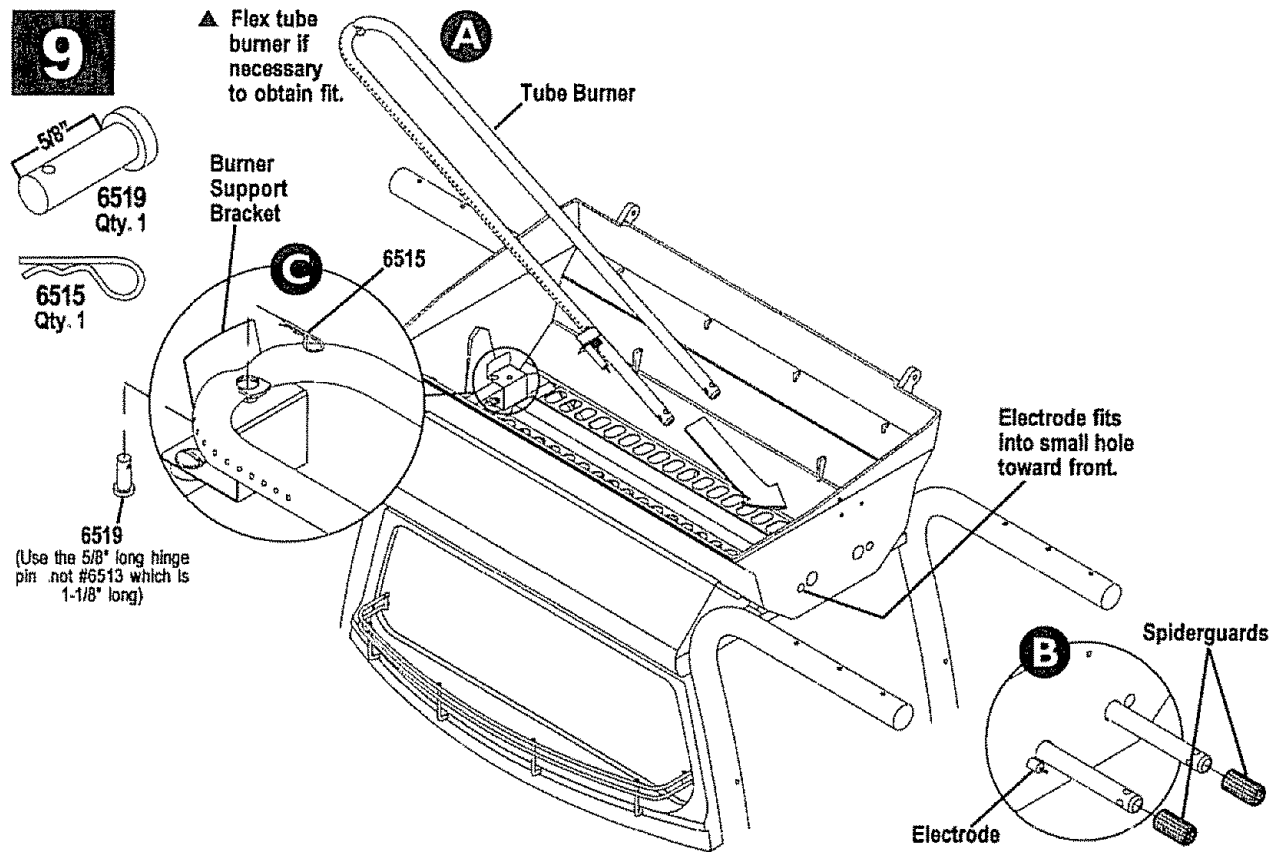
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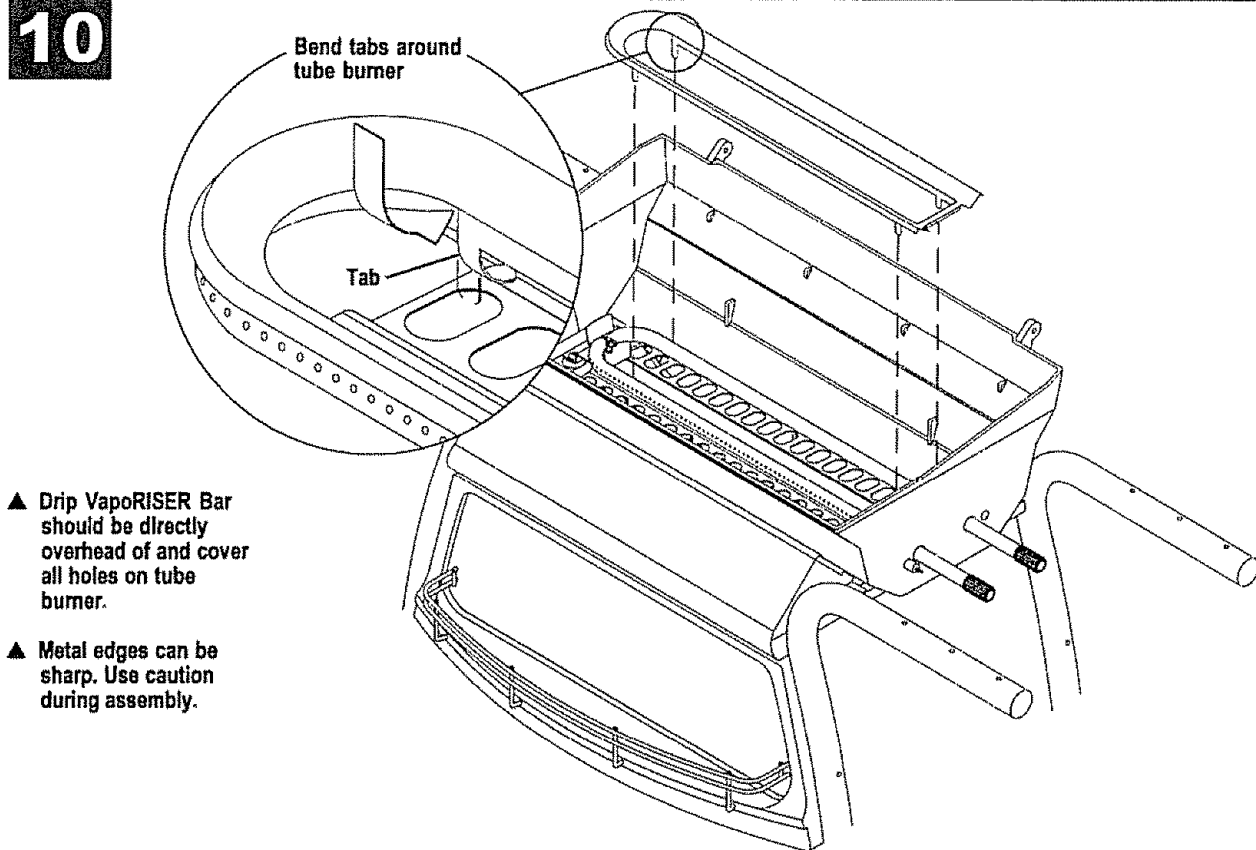
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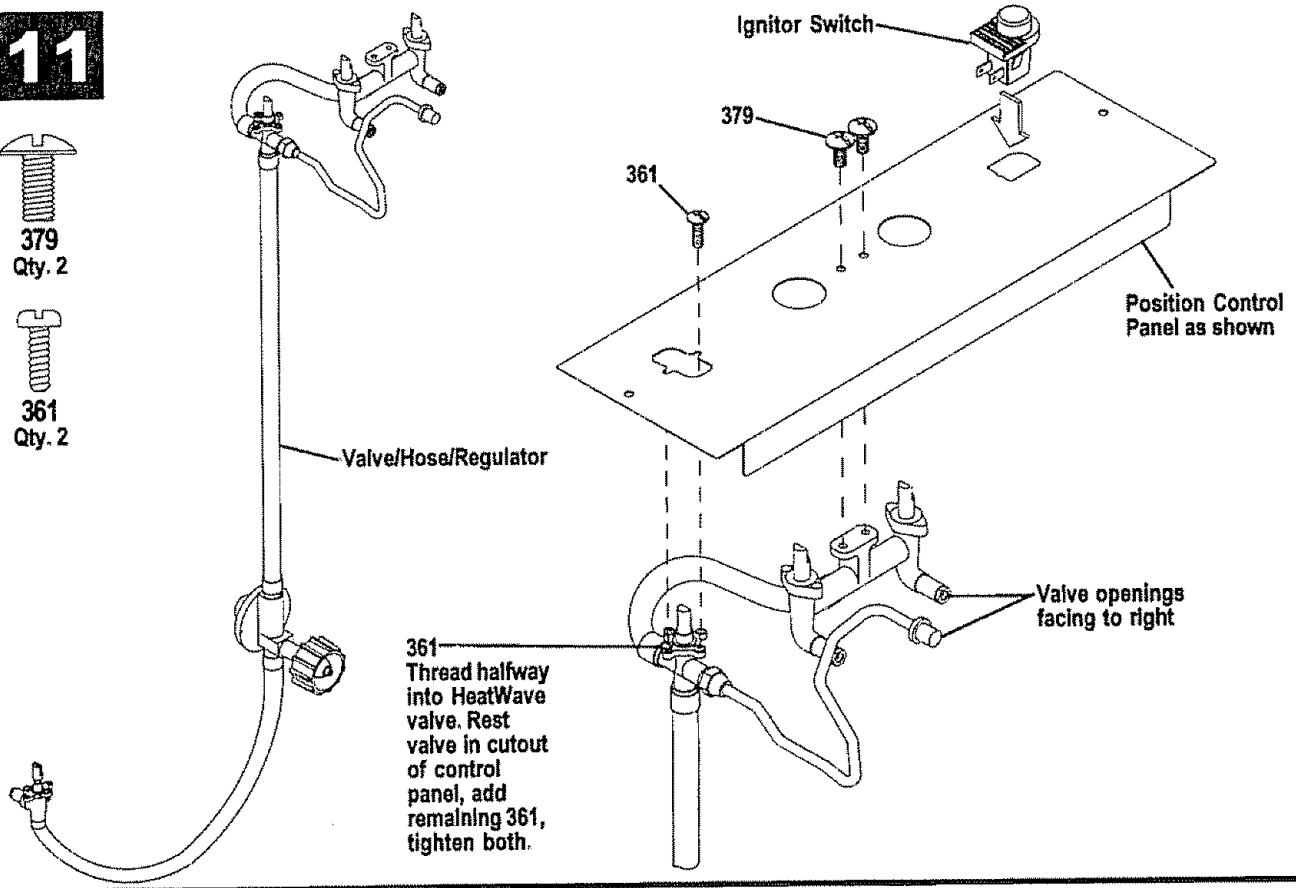
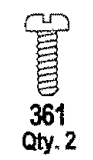
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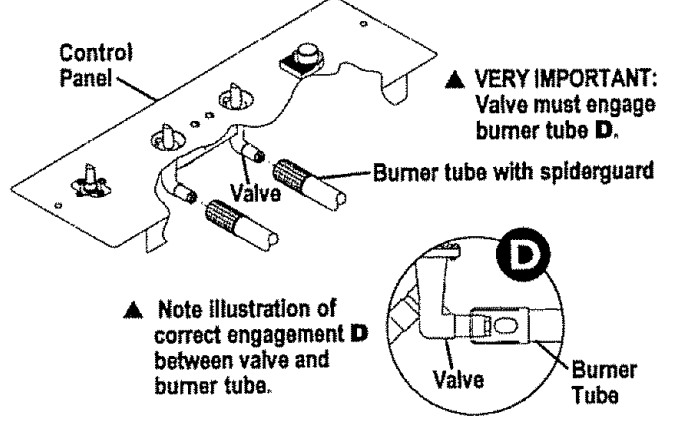
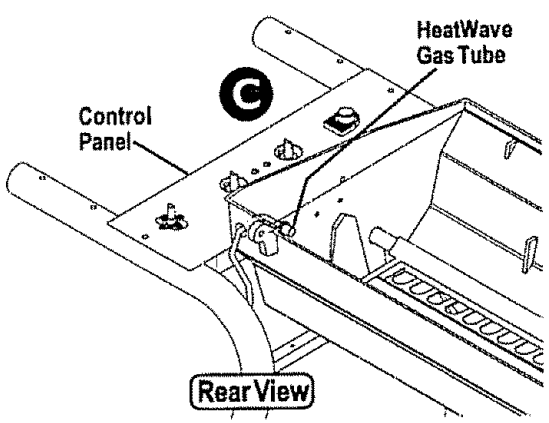
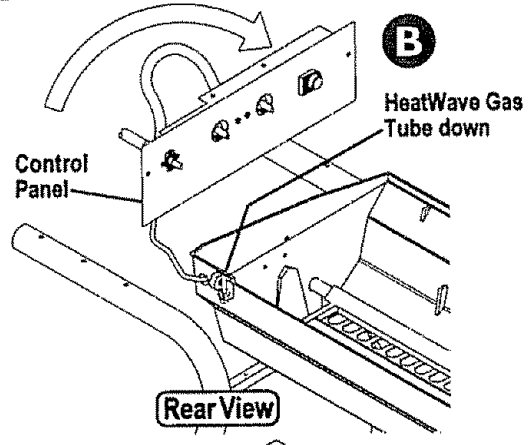
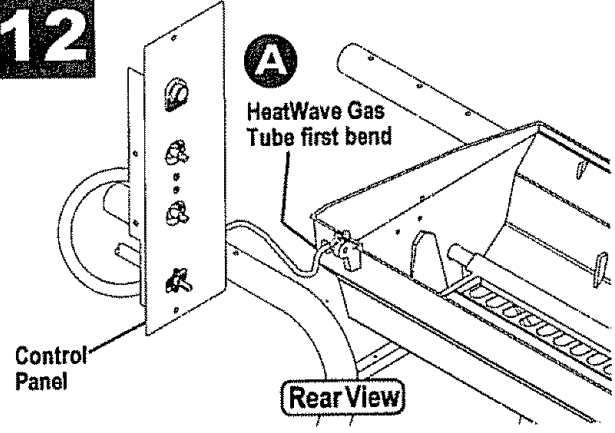
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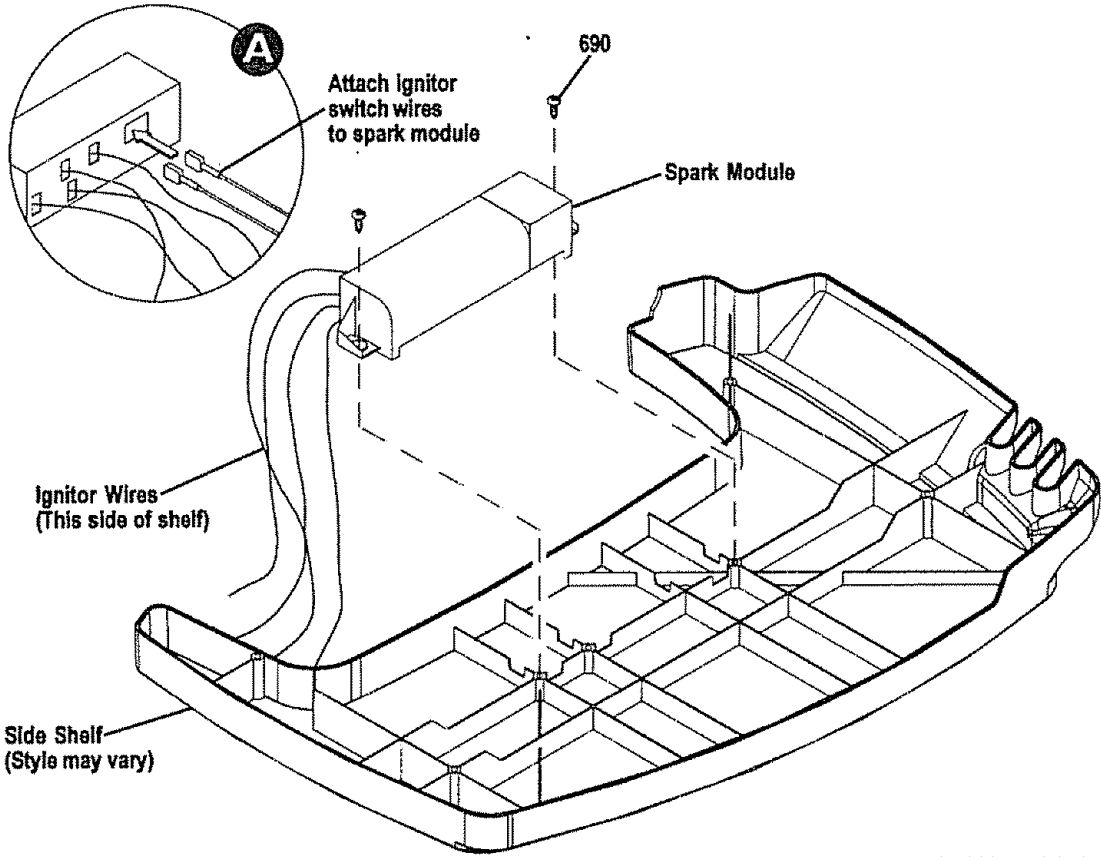
11



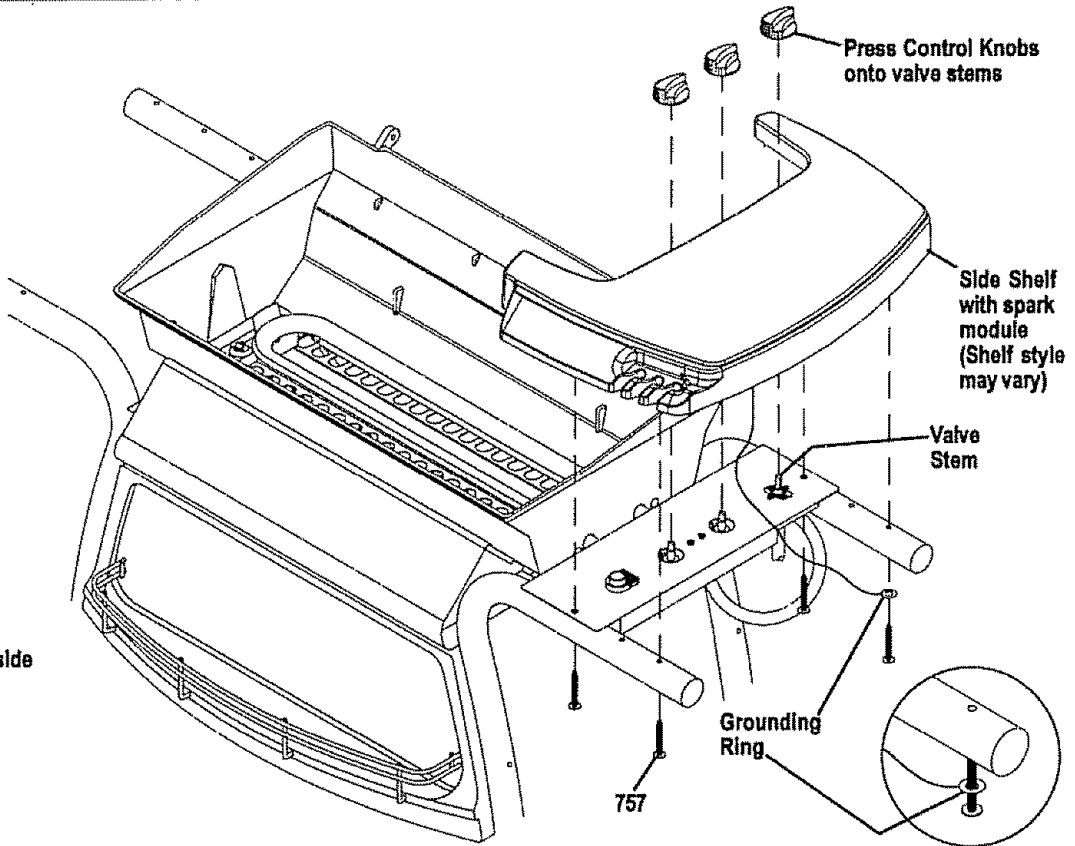
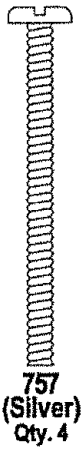
12



13



14

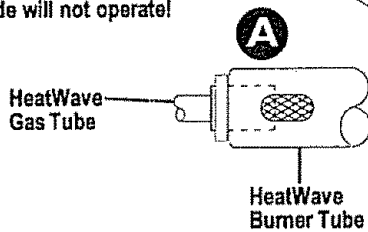


- ▲ See USE & CARE manual for Valve Check.
- ▲ Maximum load for side shelf is 10 lbs.
- ▲ Do not overtighten screws.

15

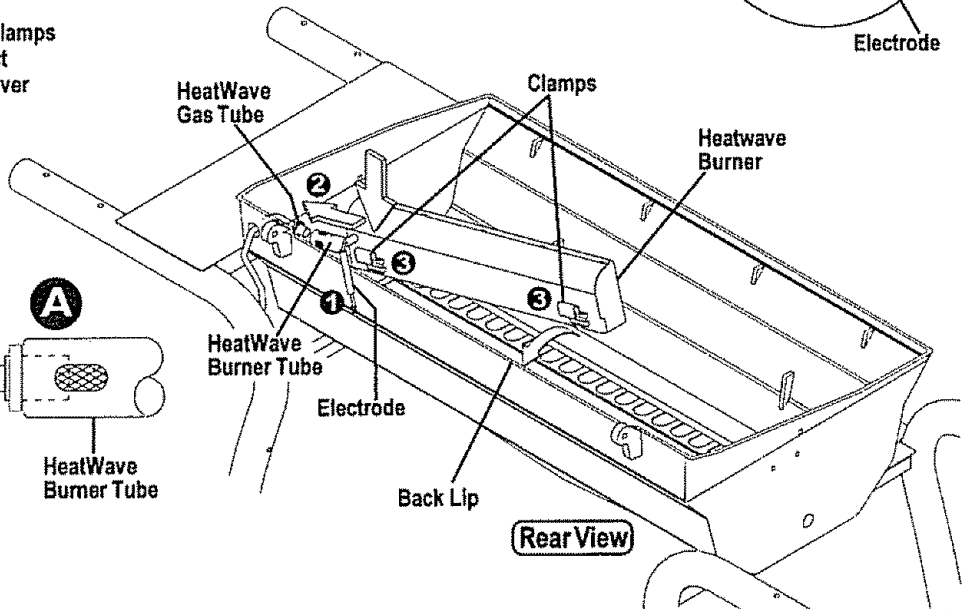
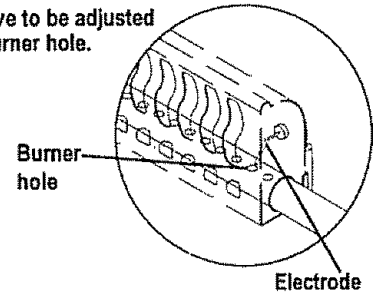
1. Electrode must remain on outside of grill bottom.
2. Angle HeatWave burner tube over gas tube.
3. Using hammer, LIGHTLY tap clamps over grill bottom. Note correct engagement of burner tube over gas tube **A**.

▲ **VERY IMPORTANT:** Do NOT hit ceramic electrode while tapping clamp onto grill bottom. A cracked electrode will not operate!



NOTE: Some previously assembled features not shown for clarity.

Electrode may have to be adjusted toward second burner hole.

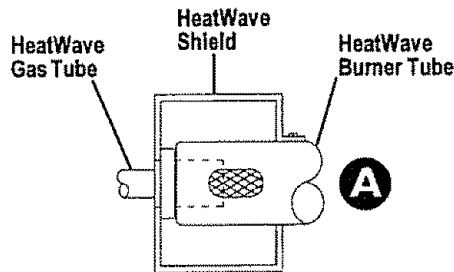


16

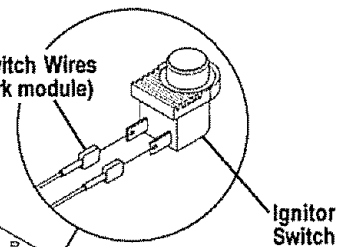


NOTE: Some previously assembled features not shown for clarity.

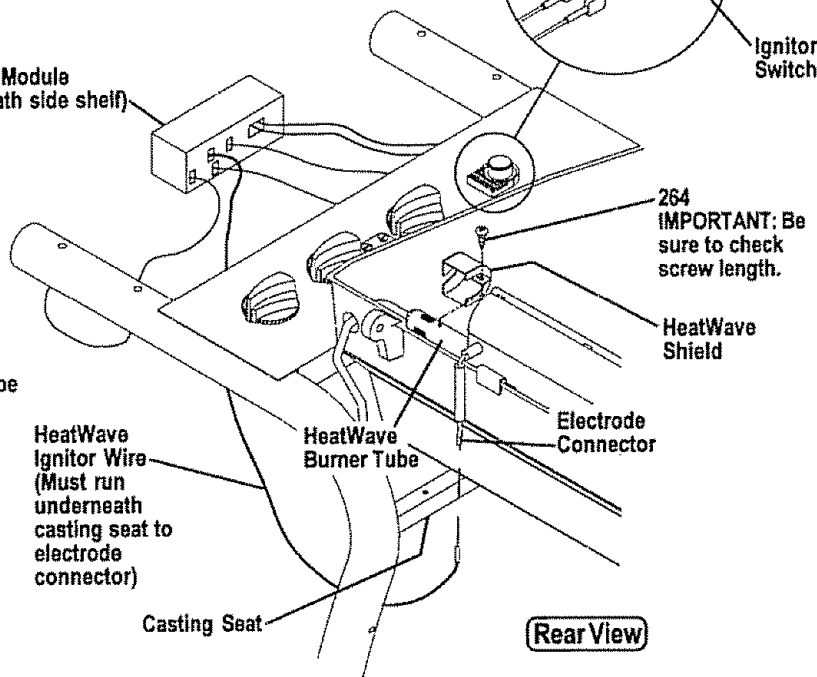
- ▲ Shield holds HeatWave gas tube and HeatWave burner tube together and shields from grease accumulation **A**.
- ▲ Be sure wire does not come into contact with grill bottom.



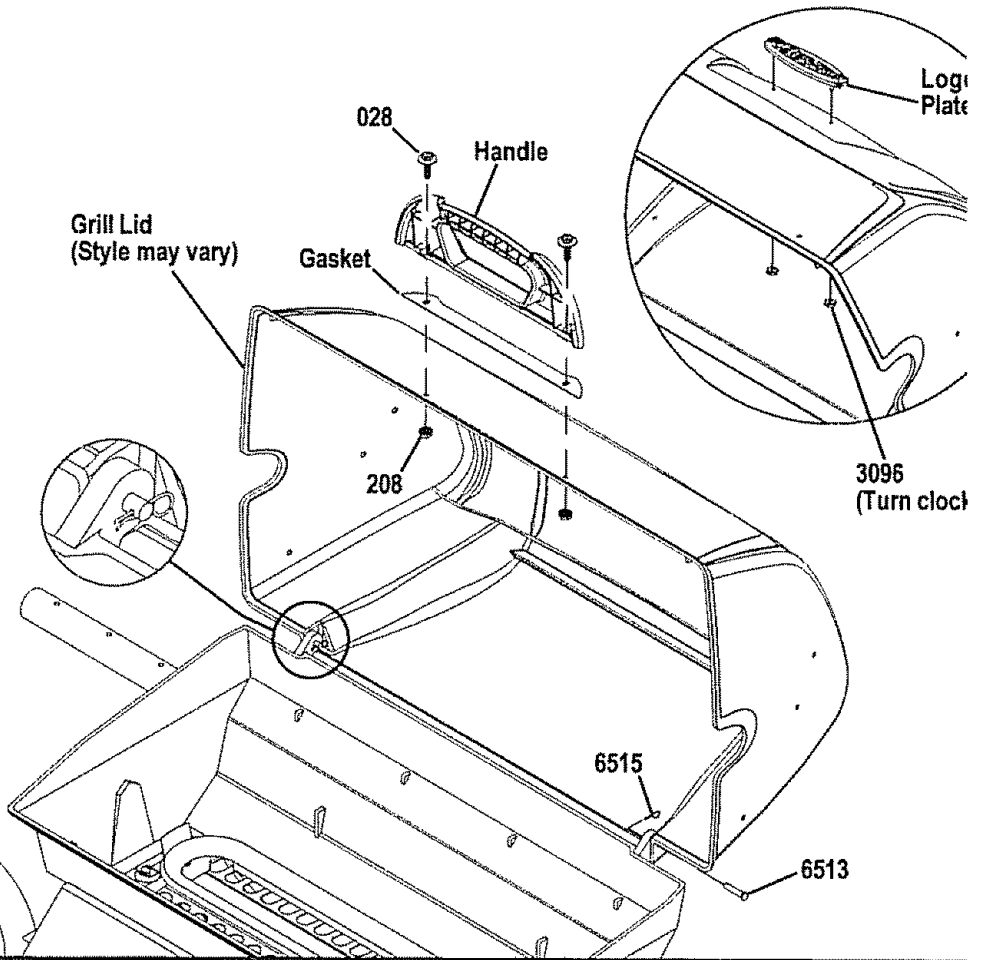
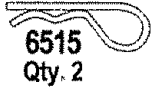
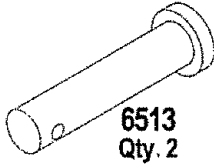
Ignitor Switch Wires (from spark module)



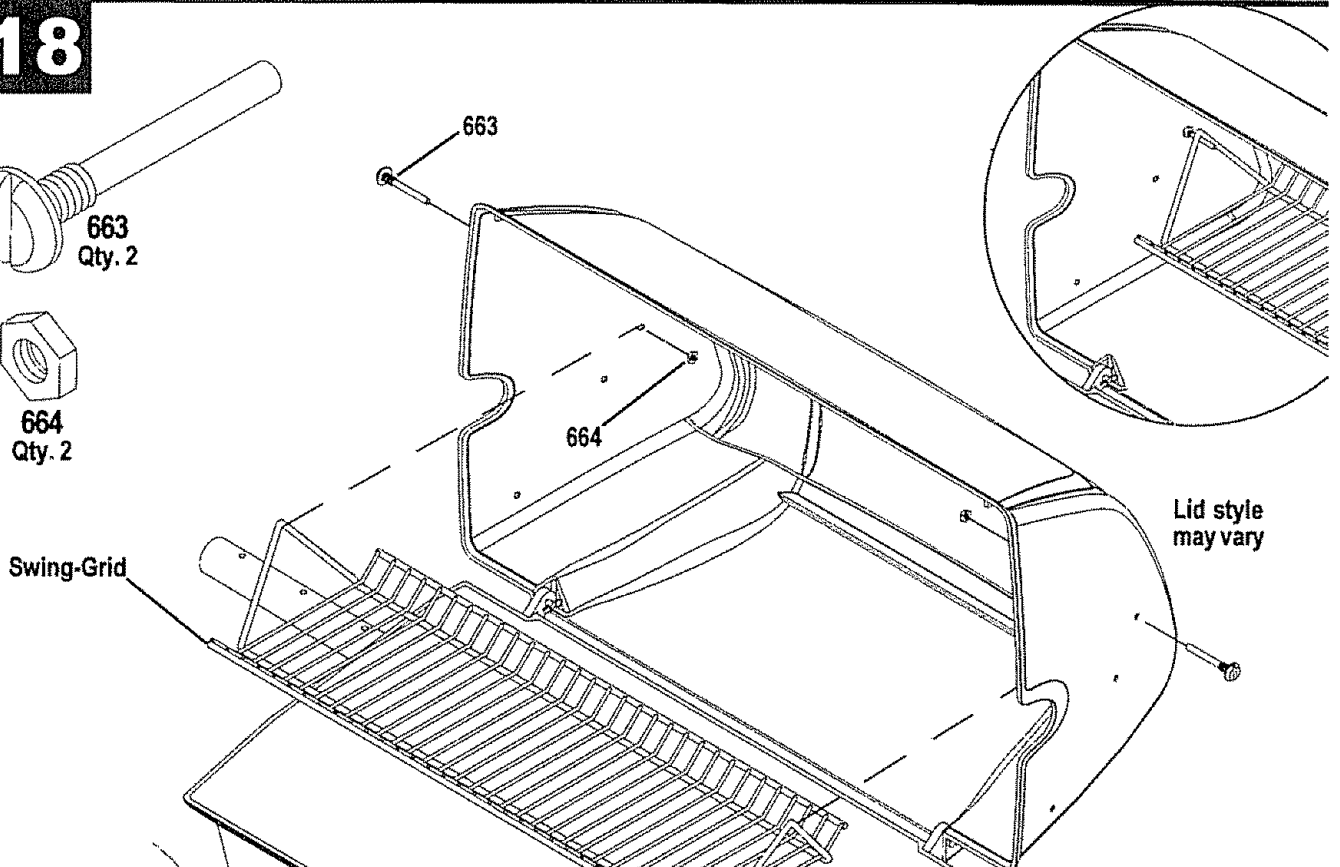
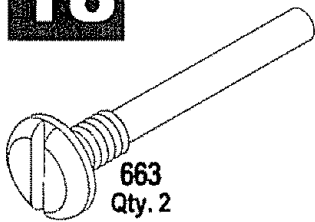
Spark Module (Beneath side shelf)



17



18



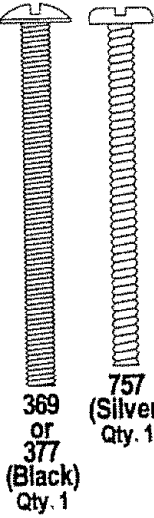
19



737
Qty. 2

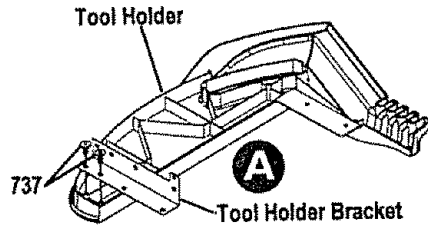


208
Qty. 1



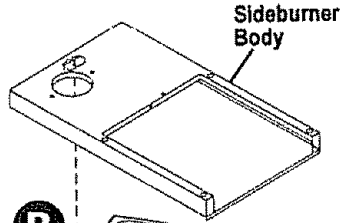
369
or
377
(Black)
Qty. 1

757
(Silver)
Qty. 1

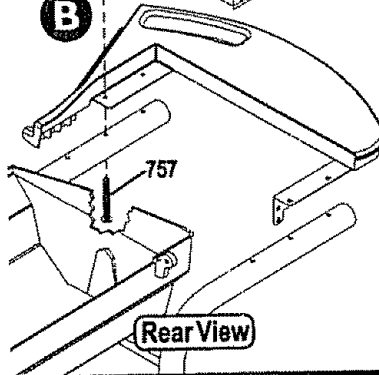


Tool Holder

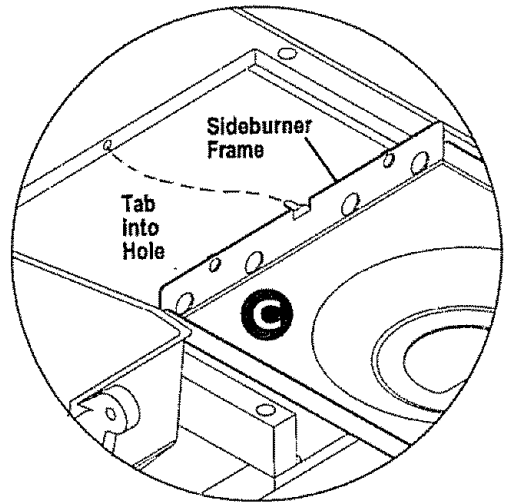
Tool Holder Bracket



Sideburner
Body

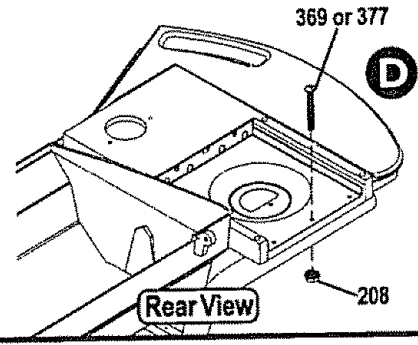


Rear View



Sideburner
Frame

Tab
into
Hole



Rear View

20



696
Qty. 2

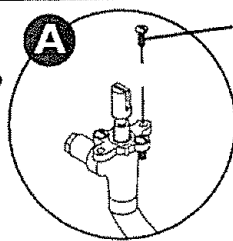


361
Qty. 2



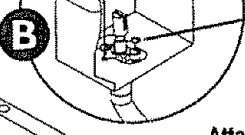
208
Qty. 3

Thread 361
halfway into
sideburner
valve, place
in right slot
of valve
bracket.

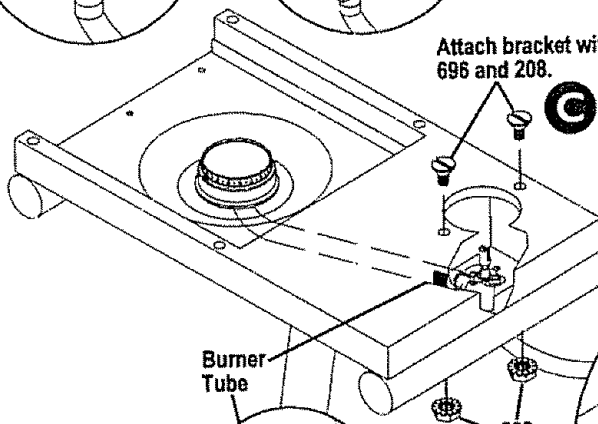


361

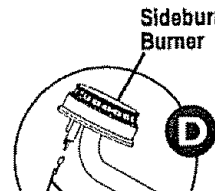
Valve
Bracket



Right
Slot



Attach bracket with
696 and 208.



Sideburner
Burner

Attach sideburner ignitor
wire to electrode.

208

Burner
Tube

Valve

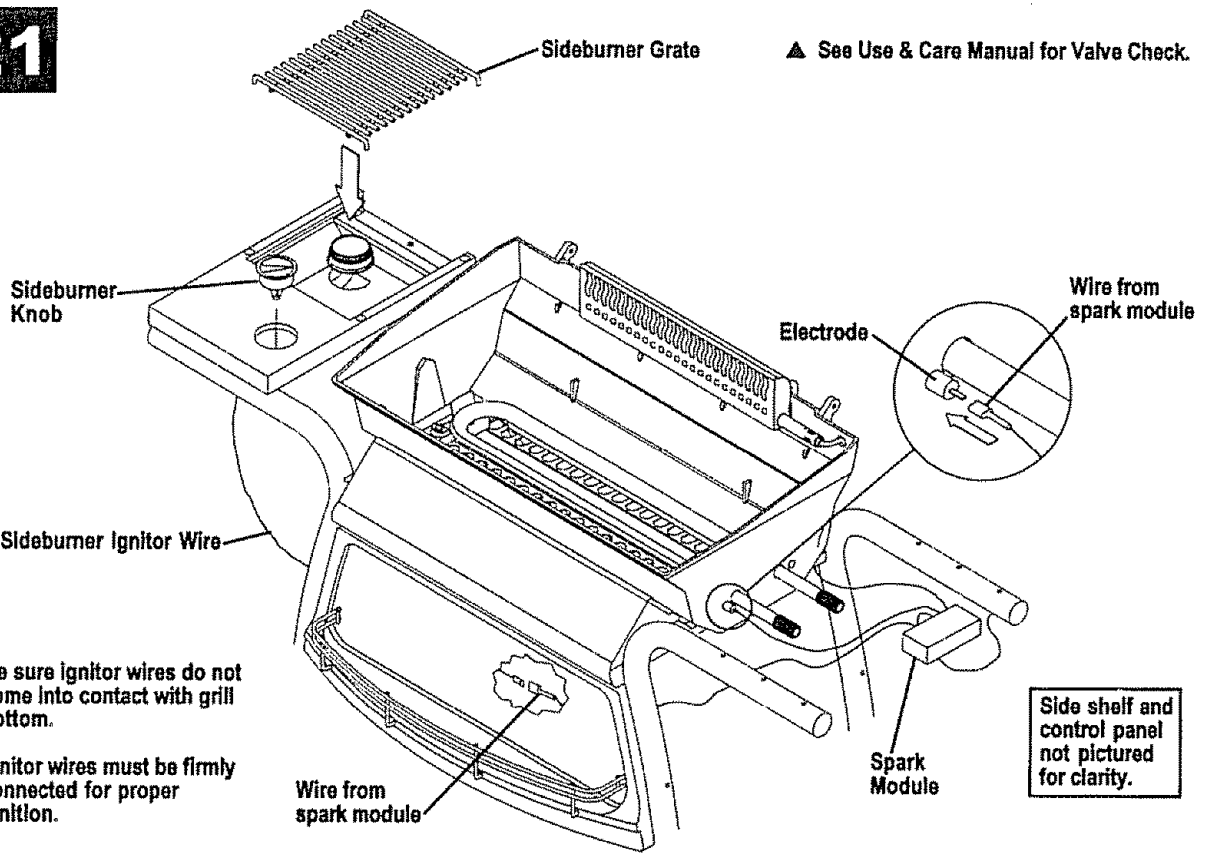
208

Threaded stud
into small hole.

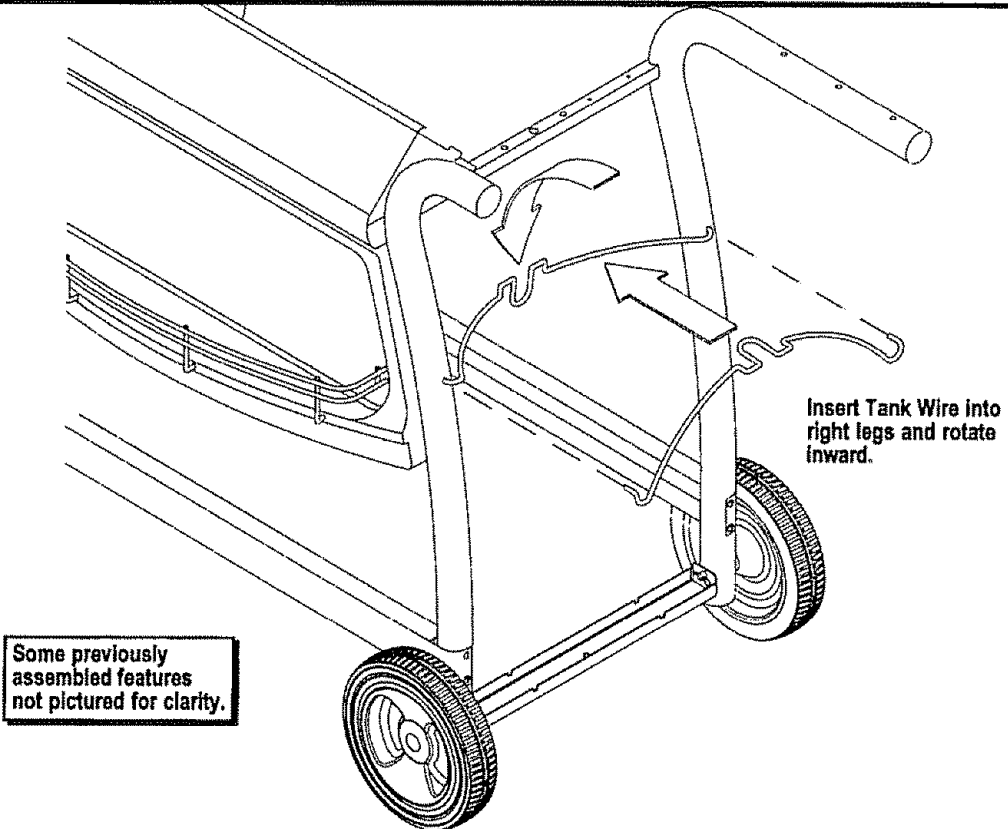
208
Do not tighten until
F is complete.

▲ Note proper valve opening-to-burner
tube engagement **F**.

21



22

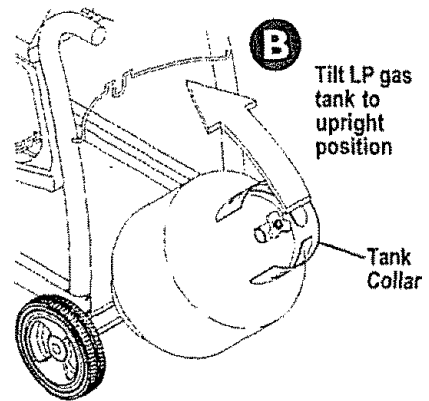
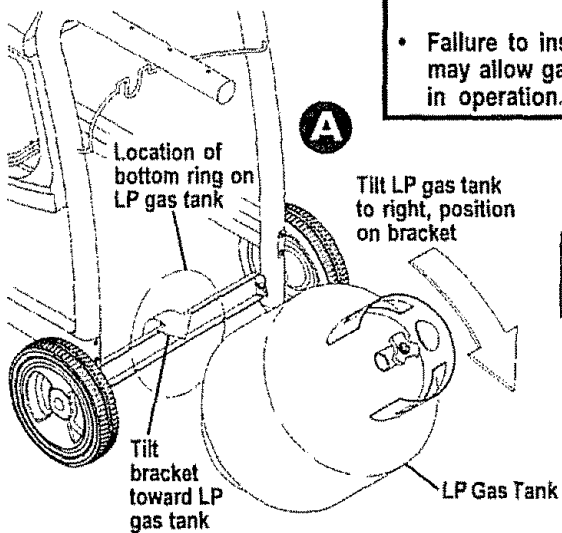


23

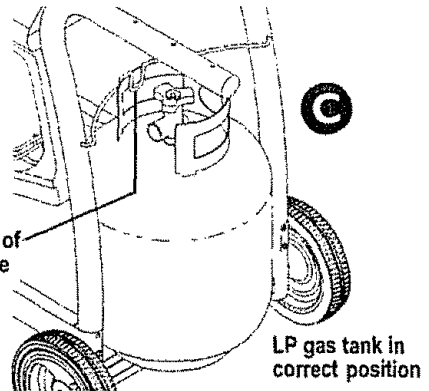
- ▲ Remove packing from around tank. If LP gas tank is filled, install as shown.
- ▲ Curved portion of tank wire should be inside of tank collar.
- ▲ For filling of tank and connection of tank to regulator, see Use & Care Manual.

CAUTION

- Tank collar opening must face to front of cart once tank is attached.
- Failure to install tank correctly may allow gas hose to be damaged in operation.



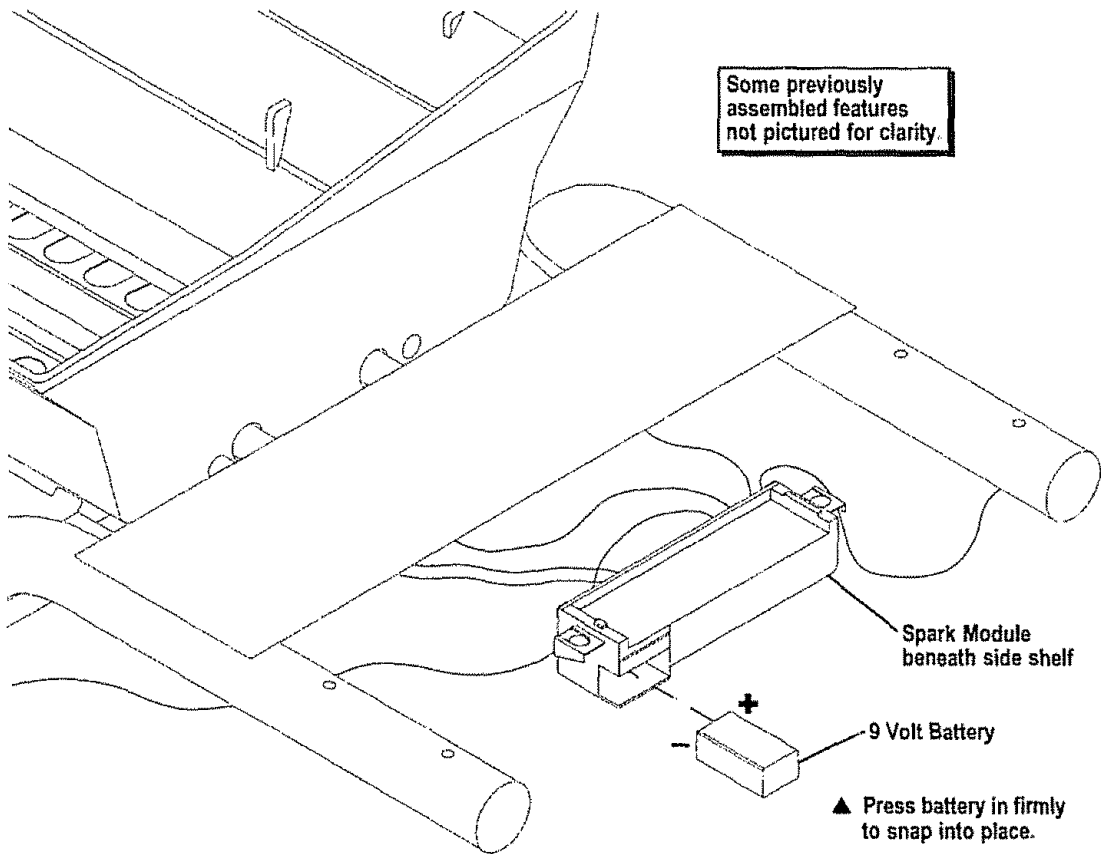
Some previously assembled features not pictured for clarity.



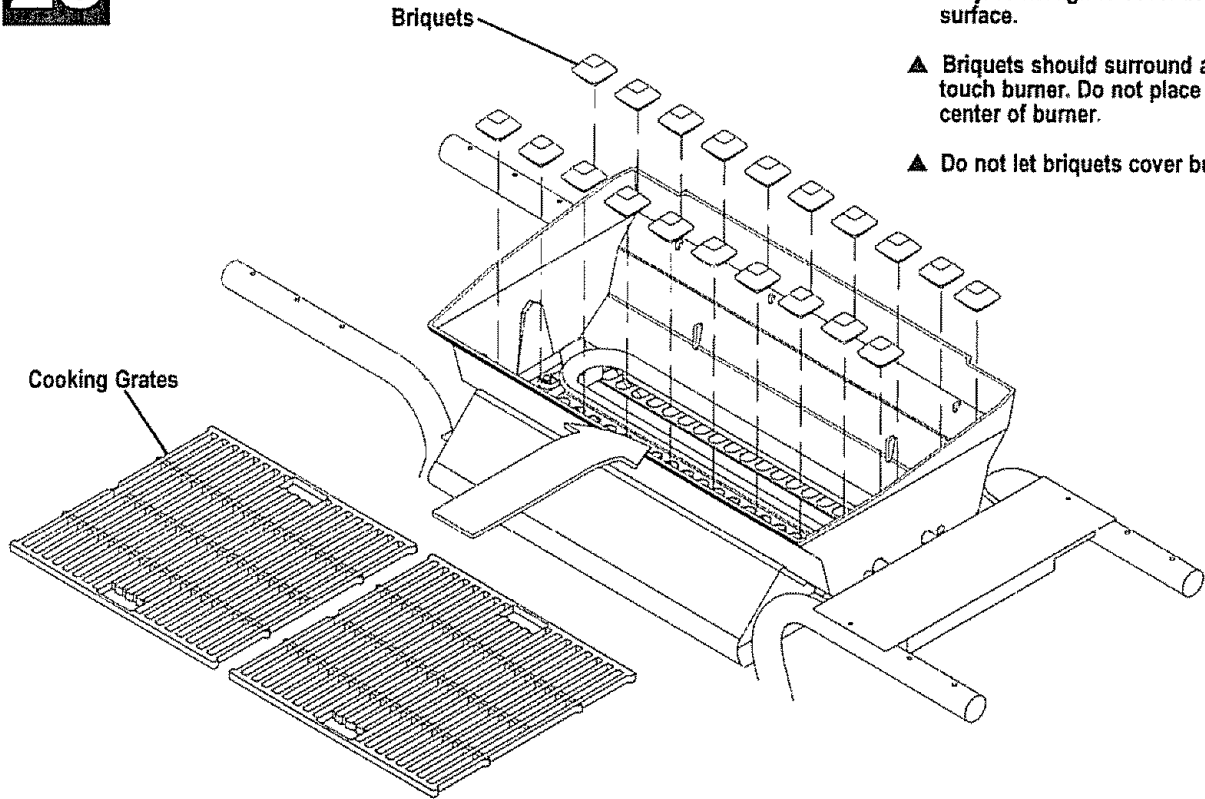
See Use & Care Manual for important safety instructions before using.

24

Some previously assembled features not pictured for clarity.



- ▲ Press battery in firmly to snap into place.



▲ Place 20 briquets. Do not layer or stack ... just enough to cover briquet plate surface.

▲ Briquets should surround and can touch burner. Do not place briquets in center of burner.

▲ Do not let briquets cover burner holes.