#### **Use and Care Guide**



### 22.5" Round Kettle Grill

Sears Item No. 16242 Kmart Item No. 09538411-1

## This Grill is for Outdoor Use Only





# WARNING



- 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)

### **SAVE THESE 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 call our toll free number 1-866-561-0731 for part replacement.

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 from walls on the back and side (s) of grill.



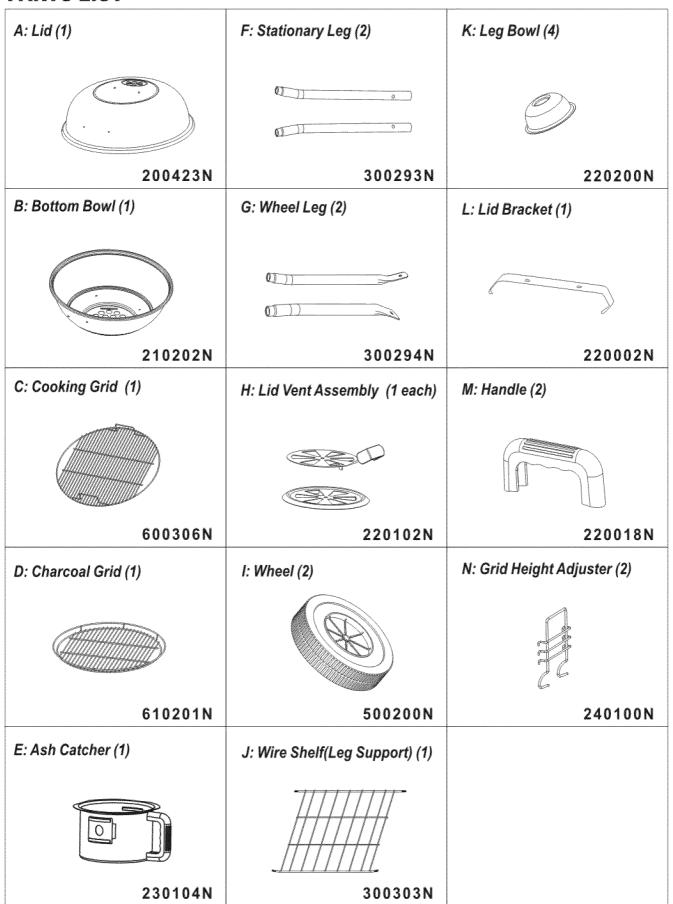
- 2. Place your grill outdoors on a firm, level surface. Do not use this grill on a surface that will burn or melt, such as a plastic or artificial surface or wood table. Keep grill away from wooden fences, overhanging trees, or other flammable objects before adding and lighting charcoal.
- 3. DO NOT 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, dowse coals with sand or spray with a fine mist of water.
- 9. After your grill has cooled, remove ashes from the catcher, cover and store the grill unit when not in

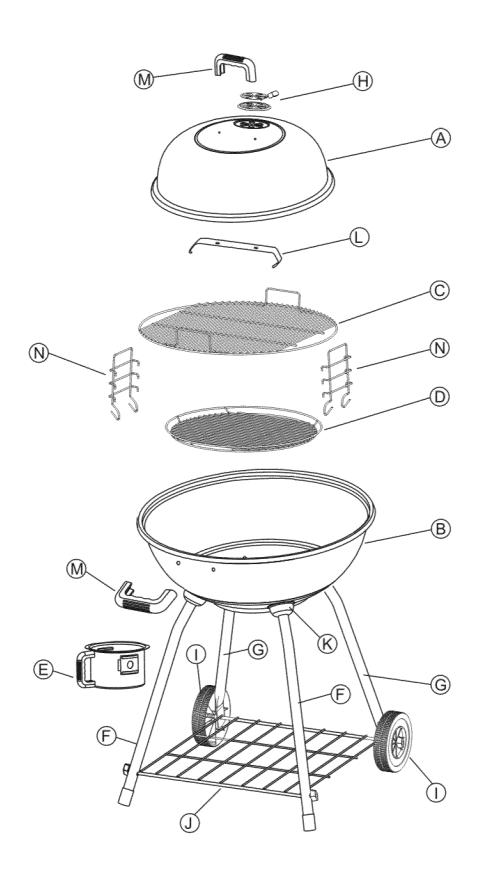
WARNING! Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

## 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	

### **PARTS LIST**

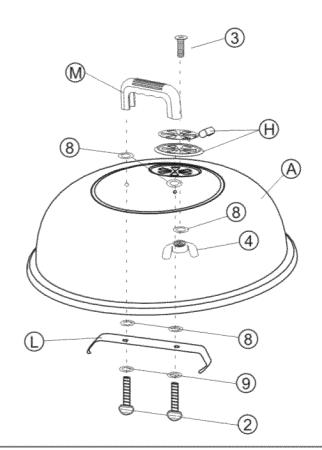




Remove all the parts from the carton and lay them out on a smooth, clean surface. Look in the parts list under your model number to find the exact parts you need. Do not throw away any of the packaging until you locate all the parts.

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

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



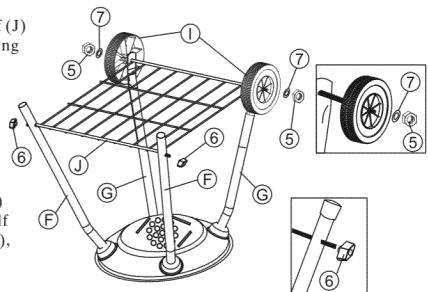
**STEP 2:** Attach stationary legs (F) of grill by inserting a leg bolt (1)through metal washer (9), bottom bowl (B), leg bowl (K), and screwing bolt (1) into stationary leg (F). Repeat procedure for the other stationary leg. Do not tighten until finishing the grill.

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 tighten until finishing the grill.

Bottom Front of Grill

step 3: Before attaching wire shelf (J) make sure that the short axles are facing the front. Attach wire shelf (J) to stationary legs (F) by inserting the short axles of wire shelf (J) through holes in front legs (F) and screw 2 plastic nuts (6). Do not tighten until finishing the grill.

Attach wire shelf (J) to wheel legs (G) by inserting the long axles of wire shelf (J) though wheel legs (G), 2 wheels (I), 2 plastic washers (7) and screw 2 hex locknuts (5). Do not tighten until finishing the grill.



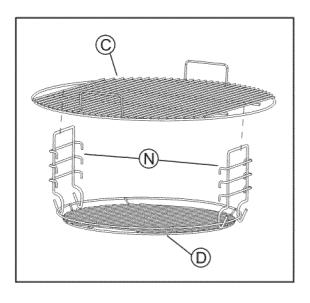
**STEP 4:** Attach handle (M) to bottom bowl (B) by inserting 2 handle bolts (2) through 2 metal washers (9), 2 fiber washers (8), bottom bowl (B),2 fiber washers (8) and screwing handle bolts (2) into handle (M). Slide ash catcher (E) under bottom bowl (B)into slots provided.

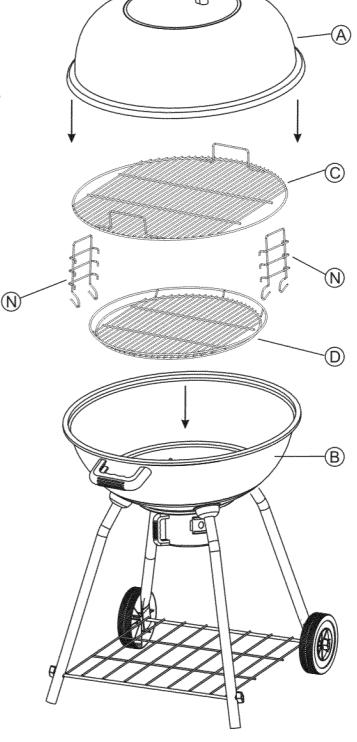


**STEP 5:** Hook bottom of grid height adjusters (N) to side of charcoal grid (D), Slide grid height adjusters (N) through the larger opening on the side of cooking grid (C). Insert cooking grid /charcoal grid assembly into bottom bowl (B). Place top lid (A) on top of bottom lid.

## **STEP 6**: Tighten all nuts and screws.







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#### ORDER PARTS #

KEY#	QUANTITY	DESCRIPTION	PART#
<u> </u>	1	LID	200423N
B	1	BOTTOM BOWL	210202N
C	l	COOKING GRID	600306N
D	¥ Table	CHARCOAL GRID	610201N
E	1	ASH CATCHER	230104N
E	2	STATIONARY LEG	300293N
G	2	WHEEL LEG	300294N
H	1 EACH	LID VENT ASSEMBLY	220102N
(Secondary)	2	WHEEL	500200N
J	1	WIRE SHELF(LEG SUPPORT)	300303N
K	4	LEG BOWL	220200N
L	Ţ	LID BRACKET	220002N
M	2	HANDLE	220018N
N	2	GRID HEIGHT ADJUSTER	240100N
1-9	To the second se	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 of 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		

<sup>\*</sup>United States Department of Agriculture

### 90 Day Full Warranty

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

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

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

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