

## Use and Care Guide



# 18.5" Square Charcoal Grill With Foldable Leg

Sears Item No. 16320

Kmart Item No. 17758111-3

**This Grill is for Outdoor Use Only**



	<b>WARNING</b>	
<ul style="list-style-type: none"><li>• Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.</li><li>• 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.</li></ul>		

- 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!**

## 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 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 3 lbs of charcoal briquettes in this grill per use.
4. After lighting charcoal, do not leave grill unattended.
5. Remember to keep children and pets away from lit grill at all times.
6. To avoid harm to people, pets, or property do not move the grill once the charcoal has been lit.
7. Once coals are lit, the grill and surrounding surfaces become very hot. Use proper outdoor cooking mitts, utensils and avoid skin contact with all hot surfaces on grill.
8. To extinguish charcoal after cooking, douse 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 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.

### Tips & Features for safe and easy usage

#### Lighting Your Grill

After assembly, place charcoal on the bottom bowl. Use instructions on your preferred charcoal's package for lighting charcoal, then open the damper. If possible, face the open side of damper into the wind to enhance fire starting and air circulation within the unit.

#### Using Your Grill As A Smoker

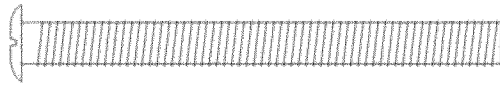

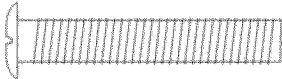

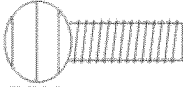

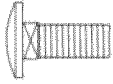
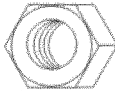
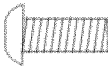

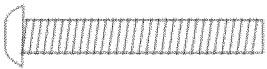

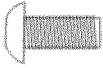



To utilize the smoker feature of your grill, simply leaving the lid damper open. To control the cooking temperature, adjust the position of dampers by opening/closing to increase/decrease air intake. To extinguish fire completely, close dampers on your grill. Add mesquite, hickory chips or liquid smoke flavouring, if desired, during cooking/smoking process.

#### Cleaning Your Grill

After Fire is extinguished and grill has cooled completely, simply brush ashes in the bottom bowl, life out and dump ashes into appropriate disposal container. Clean cooking grill with a grill scrubber/brush. For best results use an aerosol grill cleaner with a grill scrubber/brush.

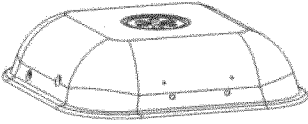
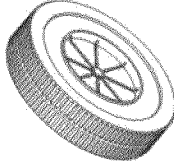

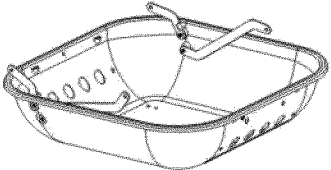
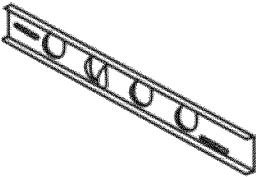

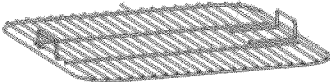

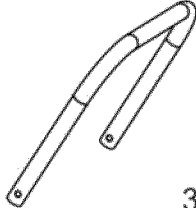
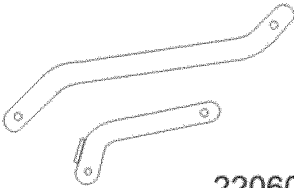
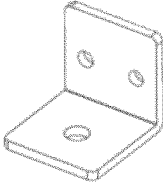
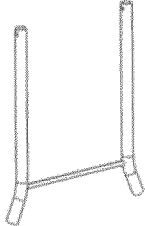
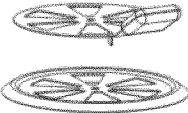
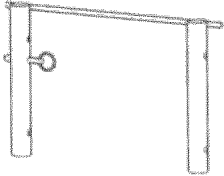



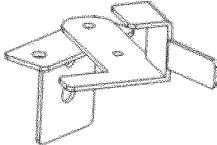
## BBQ-PRO Charcoal Grill Assembly Instructions

### HARDWARE LIST

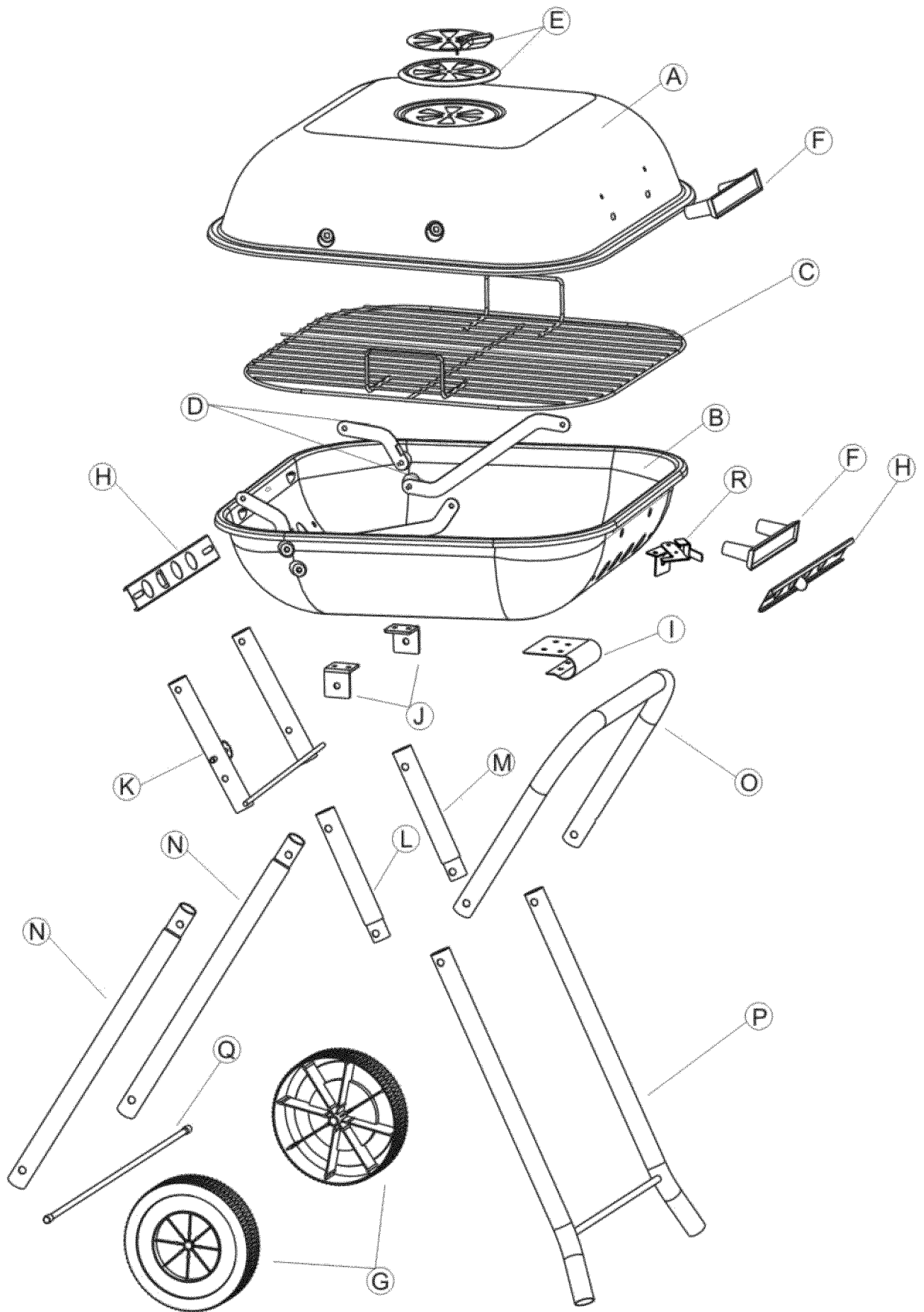
1 (4pcs) 1/4"x2-1/2" Bolt		9 (8pcs) 3/16" Winged Nut	
2 (2pcs) 1/4" x 1-3/8" Bolt		10 (9pcs) 3/16" Hex Nut	
3 (4pcs) 1/4" x 5/8" Handle Bolt		11 (6pcs) 1/4" Hex Nut	
4 (4pcs) 3/16" x 3/8" Bolt		12 (2pcs) 5/16" Hex Locknut	
5 (11pcs) 3/16" x 3/8" Bolt		13 (4pcs) Ring	
6 (2pcs) 3/16" x 1-1/4" Bolt		14 (25pcs) 1/4" Fiber Washer	
7 (1pc) 5/32" x 3/8" Bolt		15 (18pcs) 1/4" Metal Washer	
8 (1pc) 5/32" Damper Winged Nut		16 (2pcs) 5/16" Plastic Washer	

# BBQ-PRO Charcoal Grill Assembly Instructions

## PARTS LIST

<p><b>A: Lid (1)</b></p>  <p style="text-align: right;">200108N</p>	<p><b>G: Wheel (2)</b></p>  <p style="text-align: right;">500200N</p>	<p><b>M: Inner Connector-2 (1)</b></p>  <p style="text-align: right;">300459N</p>
<p><b>B: Bottom Bowl (1)</b></p>  <p style="text-align: right;">210326N</p>	<p><b>H: Bottom Bowl Damper (2)</b></p>  <p style="text-align: right;">220105N</p>	<p><b>N: Leg Connector (2)</b></p>  <p style="text-align: right;">300460N</p>
<p><b>C: Cooking Grid (1)</b></p>  <p style="text-align: right;">300454N</p>	<p><b>I: Bottom Bowl Connector (1)</b></p>  <p style="text-align: right;">300455N</p>	<p><b>O: Outer Support Bracket (1)</b></p>  <p style="text-align: right;">300461N</p>
<p><b>D: L&amp;S Shaped Hinge (2 each)</b> <i>(Pre-assembled on Bottom Bowl)</i></p>  <p style="text-align: right;">220600N</p>	<p><b>J: L Shaped support bracket (2)</b></p>  <p style="text-align: right;">300456N</p>	<p><b>P: Inner Support Bracket (1)</b></p>  <p style="text-align: right;">300462N</p>
<p><b>E: Lid Vent Assembly (1)</b></p>  <p style="text-align: right;">220102N</p>	<p><b>K: Support Bracket (1)</b></p>  <p style="text-align: right;">300457N</p>	<p><b>Q: Axle (1)</b></p>  <p style="text-align: right;">300463N</p>
<p><b>F: Handle (2)</b></p>  <p style="text-align: right;">220010N</p>	<p><b>L: Inner Connector-1 (1)</b></p>  <p style="text-align: right;">300458N</p>	<p><b>R: Latch (1)</b></p>  <p style="text-align: right;">300466N</p>

# BBQ-PRO Charcoal Grill Assembly Instructions

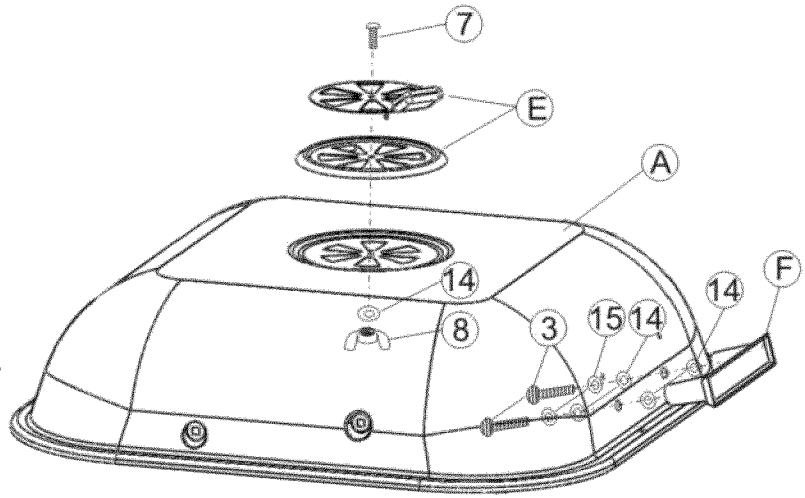


## BBQ-PRO Charcoal Grill Assembly Instructions

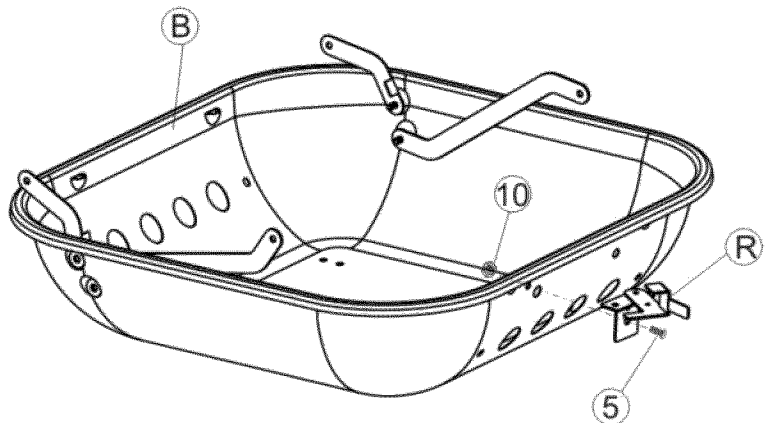
Remove all the parts from the carton and lay them out on a smooth, clean surface. Look in the parts list under your model number to find the exact parts you need. Do not throw away any of the packaging until you locate all the parts.

**STEP 1:** Attach lid vent assembly (E) to lid (A) using damper bolt (7), fiber washer (14) and damper winged nut (8).

Attach handle (F) to lid (A) using 2 handle bolts (3), 2 metal washers (15) and 4 fiber washers (14). Screw handle bolts (3) into handle (F).



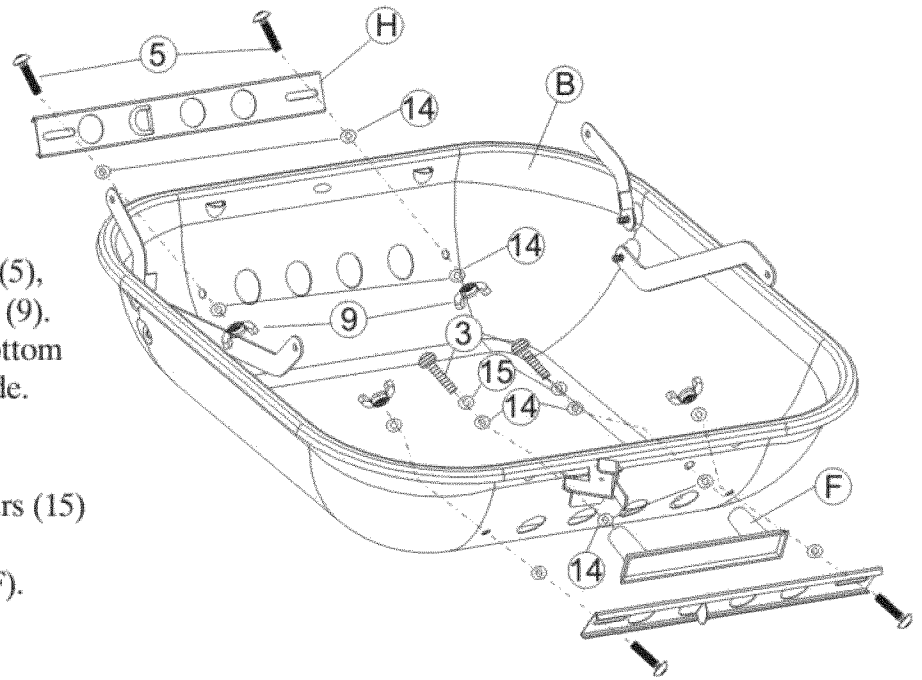
**STEP 2:** Attach latch (R) to bottom bowl (B) by using bolt (5) and nut (10).



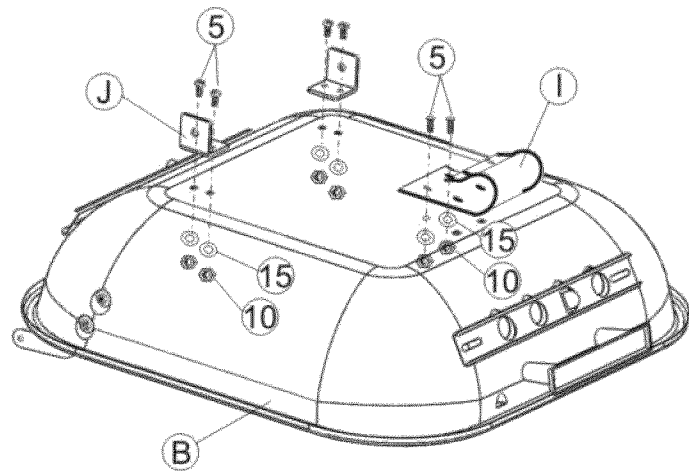
## BBQ-PRO Charcoal Grill Assembly Instructions

**STEP 3:** Attach both bottom bowl dampers (H) to the front and back of bottom bowl (B). Make sure that the flanges on the bottom bowl dampers (H) are facing away from the bottom bowl (B). For the bottom bowl dampers (H) use 4 bowl damper bolts (5), 8 fibre washers (14) and 4 winged nuts (9). Make sure when tightening that the bottom bowl dampers (H) can move side to side.

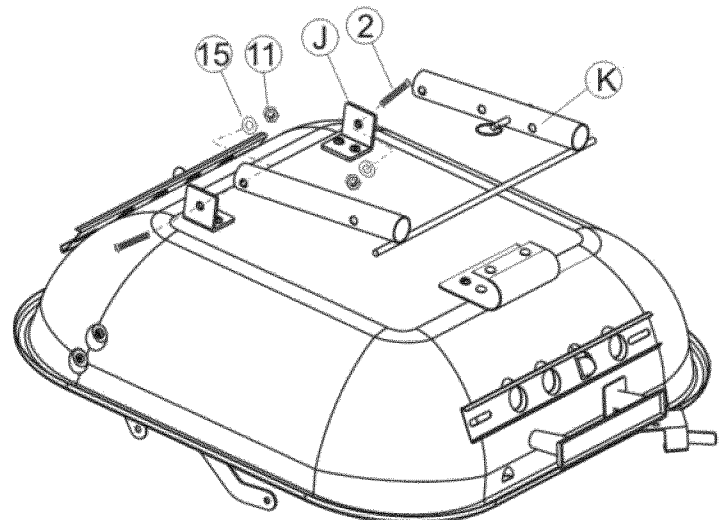
Attach handle (F) to bottom bowl (B) using 2 handle bolts (3), 2 metal washers (15) and 4 fibre washers (14). Tighten handle bolts (3) into handle (F).



**STEP 4:** Attach 2 "L" shaped support brackets (J), bottom bowl connector (I) to bottom bowl (B) using 6 bolts (5), 6 metal washers (15) and 6 hex nuts (10).

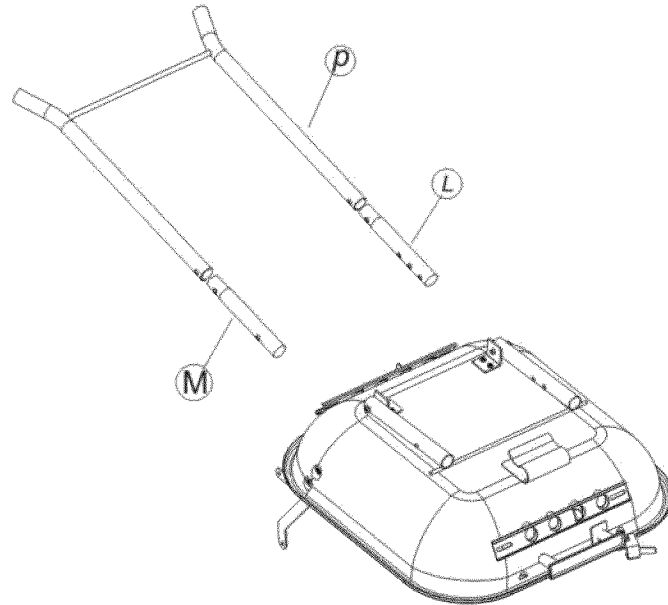


**STEP 5:** Attach support bracket (K) to "L" shaped support brackets (J) using 2 bolts (2), 2 metal washers (15) and 2 hex nuts (11).

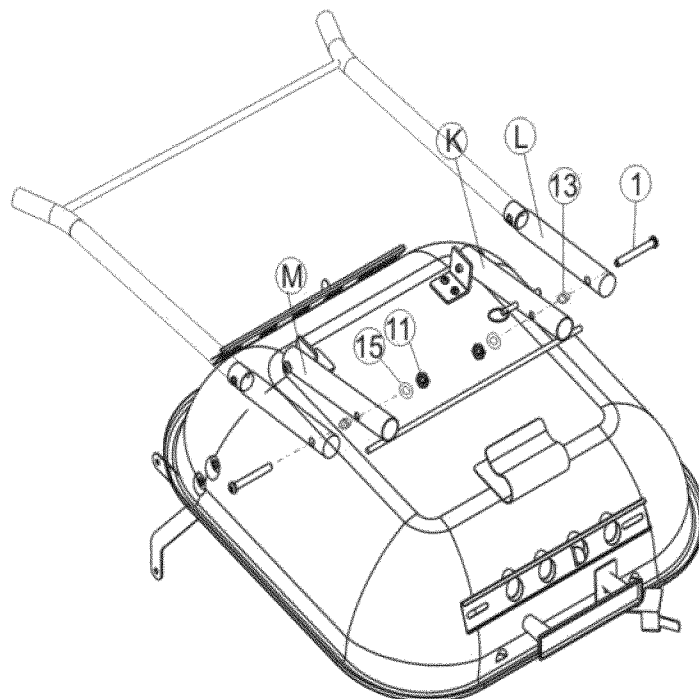


## BBQ-PRO Charcoal Grill Assembly Instructions

**STEP 6:** Attach inner support bracket (P) into inner connector (L), (M).



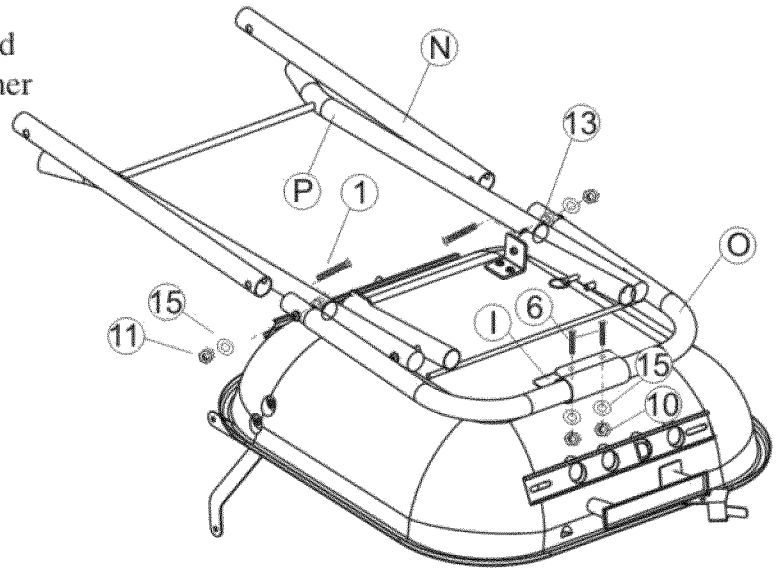
**STEP 7:** Attach inner connector-1 (L), inner connector-2 (M) to support bracket (K) using 2 bolts (1), 2 rings (13), 2 metal washers (15) and 2 hex nuts (11)



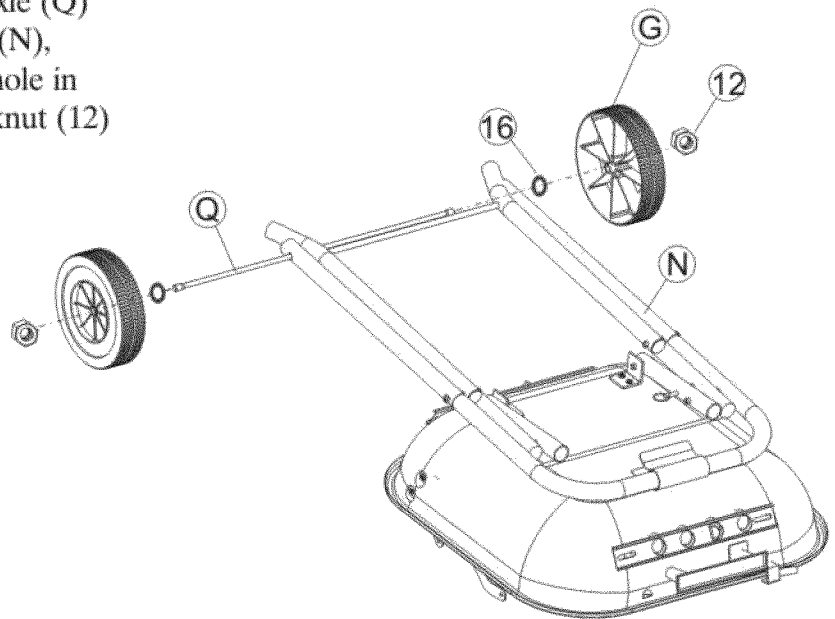


## BBQ-PRO Charcoal Grill Assembly Instructions

**STEP 8:** Attach outer support bracket (O) into bottom bowl connector (I) using 2 bolts (6), 2 metal washers (15) and 2 hex nuts (10). Attach leg connector (N) to outer support bracket (O) by using a bolt (1) through inner support bracket (P), a ring (13), outer support bracket (O), a metal washer (15) and a hex nut (11). Repeat procedure for the other leg connector (N).

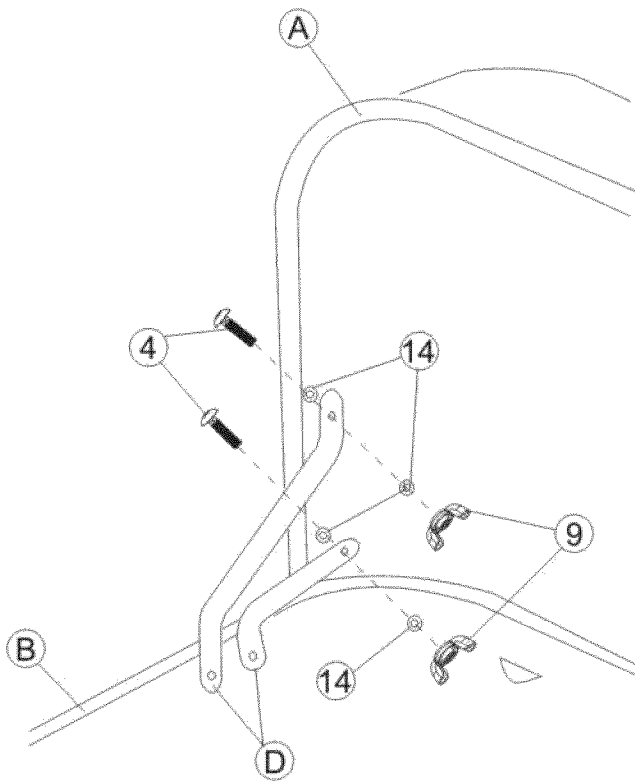


**STEP 9:** On each side, insert end of axle (Q) through bottom hole of leg connector (N), through plastic washer (16), through hole in wheel (G), and securely screw hex locknut (12) onto end of axle (Q).

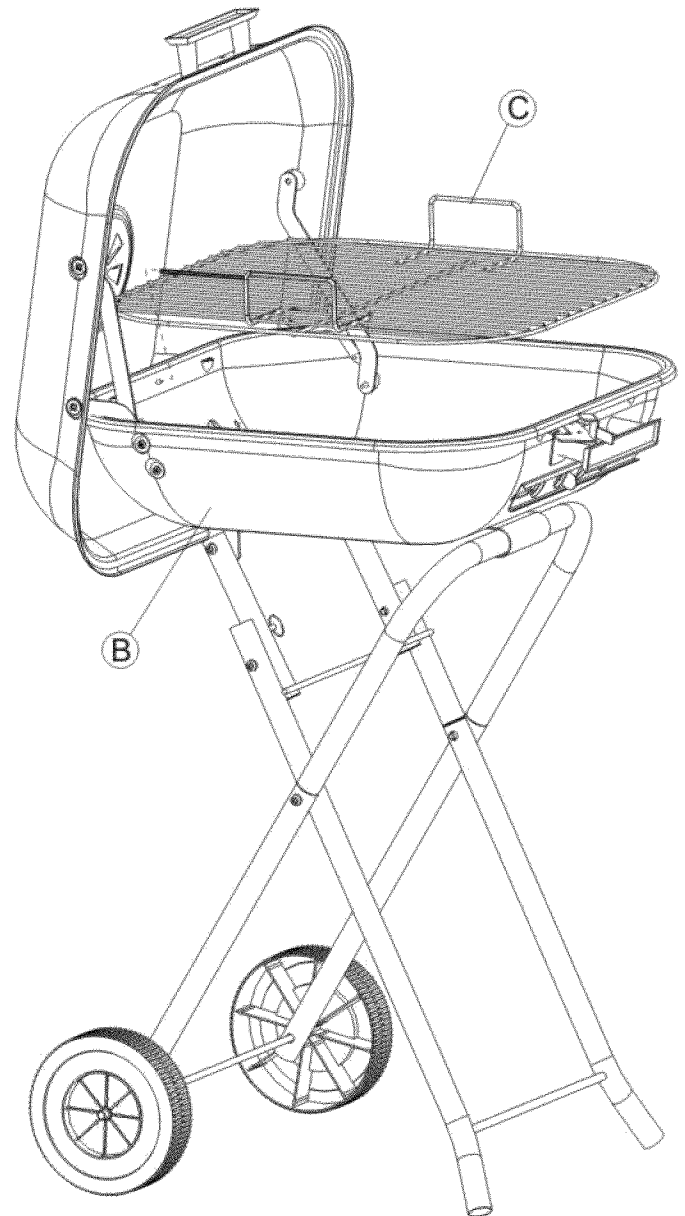


## BBQ-PRO Charcoal Grill Assembly Instructions

**STEP 10:** Pull the preassembled hinges (D) up from inside of bottom bowl (B). Lean the top lid (A) against the rear of the bottom bowl (B). Make sure the hinges (D) are inside the top lid (A). On one side, line up the bottom hole on the side of the top lid (A) with the hole on the "L" shaped hinge (D), and insert a hinge bolt (4) through the top lid (A), a fiber washer (14), the "L" shaped hinge (D), a fiber washer (14), and attach a winged nut (8) to the hinge bolt (4). Repeat same procedure on the other side. Through the top hole insert another hinge bolt (4) through the top lid (A), fiber washer (14), the "S" shaped hinge (D), another fiber washer (14) and attach another winged nut (9) to the hinge bolt (4). Repeat same procedure on other side. Hand tighten only for easy hinge movement.



**STEP 11:** Place cooking grid (C) into bottom bowl (B) and insert wire into the hole of bottom bowl (B) at the same time.



## BBQ-PRO Charcoal Grill Assembly Instructions

### ORDER PARTS #

KEY#	QUANTITY	DESCRIPTION	PART#
A	1	LID	200108N
B	1	BOTTOM BOWL	210326N
C	1	COOKING GRID	300454N
D	2 EACH	L&S SHAPED HINGE	220600N
E	1	LID VENT ASSEMBLY	220102N
F	2	HANDLE	220010N
G	2	WHEEL	500200N
H	2	BOTTOM BOWL DAMPER	220105N
I	1	BOTTOM BOWL CONNECTOR	300455N
J	2	L SHAPED SUPPORT BRACKET	300456N
K	1	SUPPORT BRACKET	300457N
L	1	INNER CONNECTOR-1	300458N
M	1	INNER CONNECTOR-2	300459N
N	2	LEG CONNECTOR	300460N
O	1	OUTER SUPPORT BRACKET	300461N
P	1	INNER SUPPORT BRACKET	300462N
Q	1	AXLE	300463N
R	1	LATCH	300466N
1-16	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 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.