

## Use and Care Guide

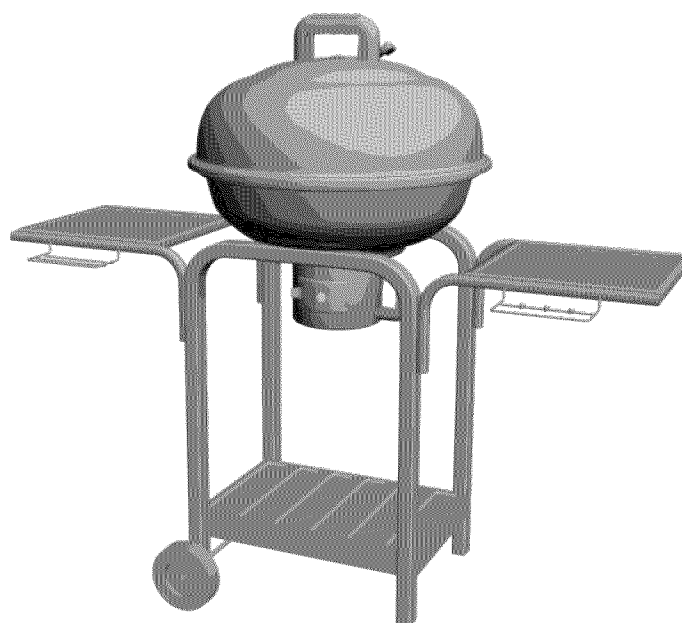


# 22.5" Round Cart Charcoal Grill With Base Shelf & Tile Table

Sears Item No. 16430

Kmart Item No. 17757011-6

**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

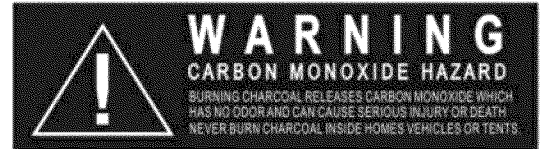
## Tips and Features for safety and ease of use

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.

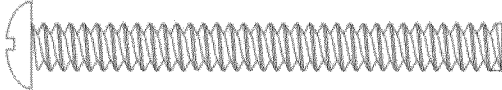

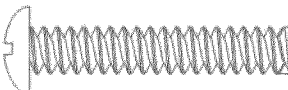

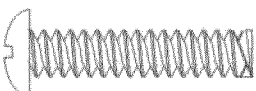

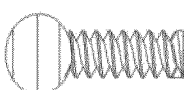

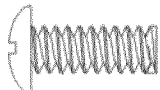




### SAFETY GUIDELINES

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 5 lbs of charcoal briquettes in this grill per use.
4. After lighting charcoal, do not leave grill unattended.
5. Remember to keep children and pets away from lit grill at all times.
6. To avoid harm to people, pets, or property do not move the grill once the charcoal has been lit.
7. Once coals are lit, the grill and surrounding surfaces become very hot. Use proper outdoor cooking mitts, utensils and avoid skin contact with all hot surfaces on grill.
8. To extinguish charcoal after cooking, douse coals with sand or spray with a fine mist of water.
9. After your grill has cooled, remove ashes from the catcher, cover and store the grill unit when not in use.



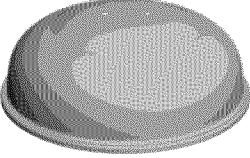

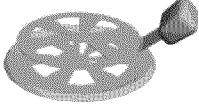
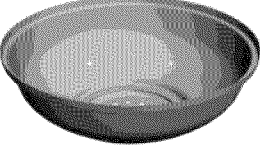

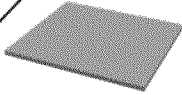
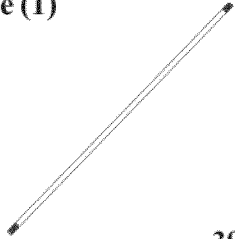
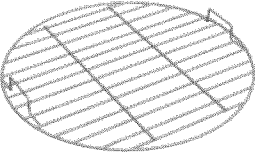
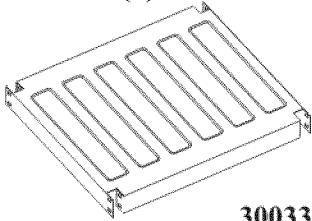

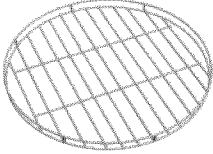
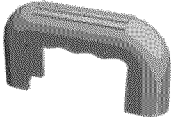
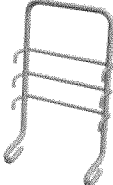
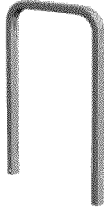
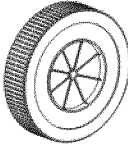


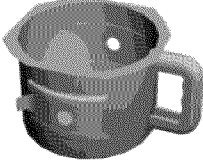


**WARNING!** Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

### HARDWARE LIST

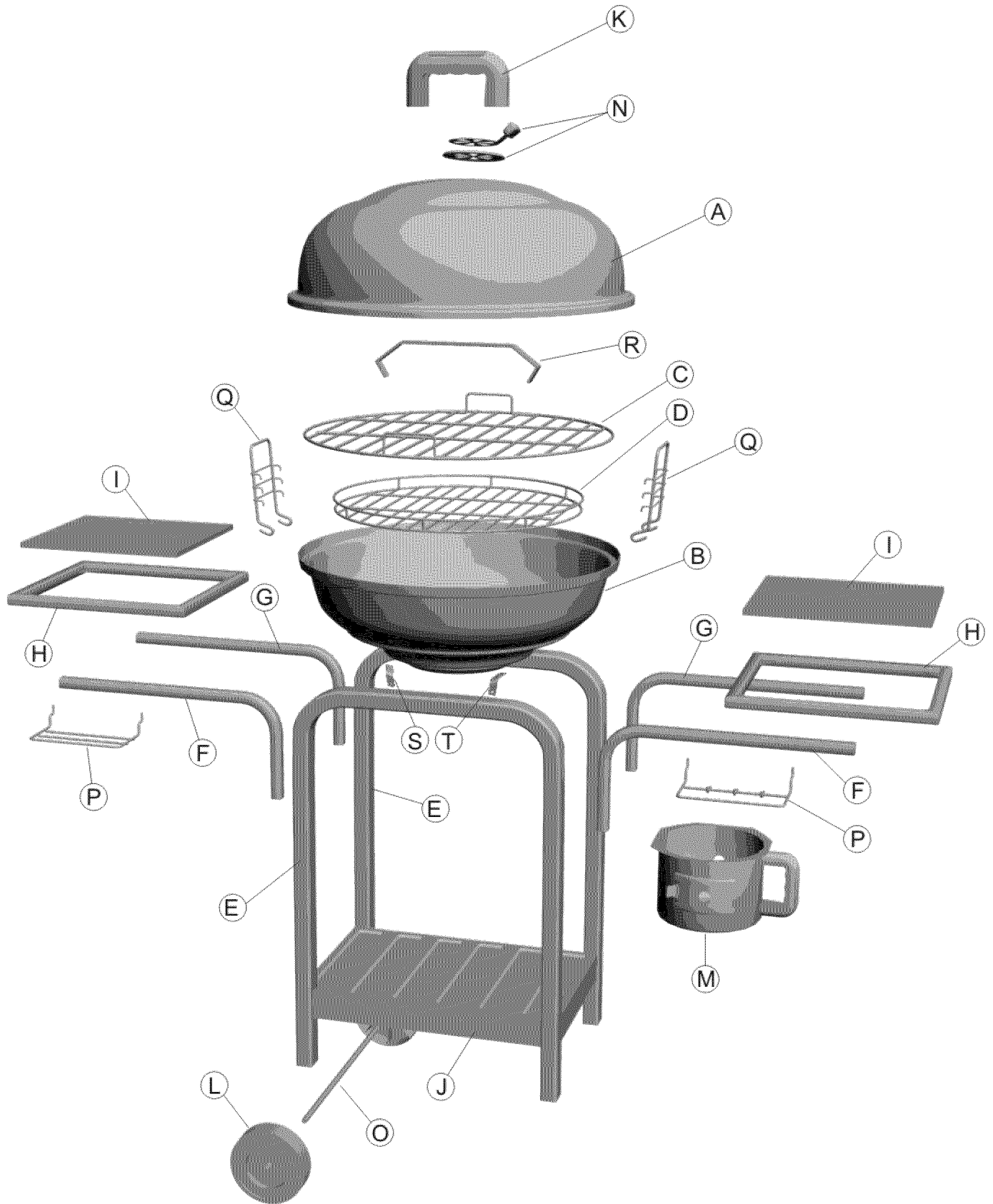
1 (8pcs) 1/4" x 2-1/2" leg Bolt		8 (4pcs) 1/4" Winged Nut	
2 (8pcs) 1/4" x 2" Bolt		9 (16pcs) 1/4" Hex Nut	
3 (8pcs) 1/4" x 1-3/8" Bolt		10 (2pcs) 5/16" Hex Locknut	
4 (2pcs) 1/4" x 7/8" Handle Bolt		11 (18pcs) 1/4" Metal Washer	
5 (8pcs) 1/4" x 3/4" Bolt		12 (9pcs) 1/4" Fiber Washer	
6 (1pc) 5/32" x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

# BBQ-PRO Charcoal Grill Assembly Instructions

## PARTS LIST

<p><b>A: Lid (1)</b></p>  <p>200423N</p>	<p><b>G: Back Shelf Support (2)</b></p>  <p>300449N</p>	<p><b>N: Lid Vent Assembly (1)</b></p>  <p>220102N</p>
<p><b>B: Bottom Bowl (1)</b></p>  <p>210325N</p>	<p><b>H: Shelf Support (2)</b> 300450N</p>  <p><b>I: Tile (2)</b> 300451N</p> 	<p><b>O: Axle (1)</b></p>  <p>300340N</p>
<p><b>C: Cooking Grid (1)</b></p>  <p>600306N</p>	<p><b>J: Base Shelf (1)</b></p>  <p>300339N</p>	<p><b>P: Hook and Hanger Accessories (1 each)</b></p>  <p>300341N</p>
<p><b>D: Charcoal grid (1)</b></p>  <p>610201N</p>	<p><b>K: Handle (1)</b></p>  <p>220018N</p>	<p><b>Q: Grid Height Adjuster (2)</b></p>  <p>240100N</p>
<p><b>E: Support Leg (2)</b></p>  <p>300334N</p>	<p><b>L: Wheel (2)</b></p>  <p>500200N</p>	<p><b>R: Lid Bracket (1)</b></p>  <p>220002N</p>
<p><b>F: Front Shelf Support (2)</b></p>  <p>300448N</p>	<p><b>M: Ash Catcher (1)</b></p>  <p>230104N</p>	<p><b>S: Support Bracket-1 (2)</b> 300452N</p>  <p><b>T: Support Bracket-2 (2)</b> 300453N</p> 

# BBQ-PRO Charcoal Grill Assembly Instructions

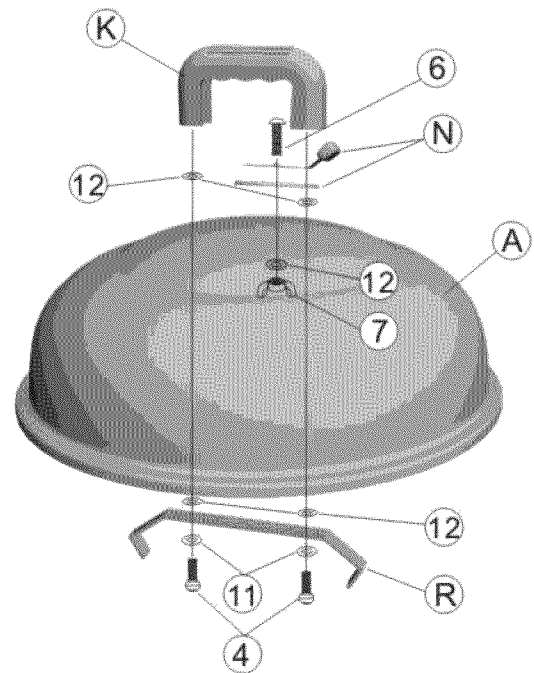


## BBQ-PRO Charcoal Grill Assembly Instructions

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.

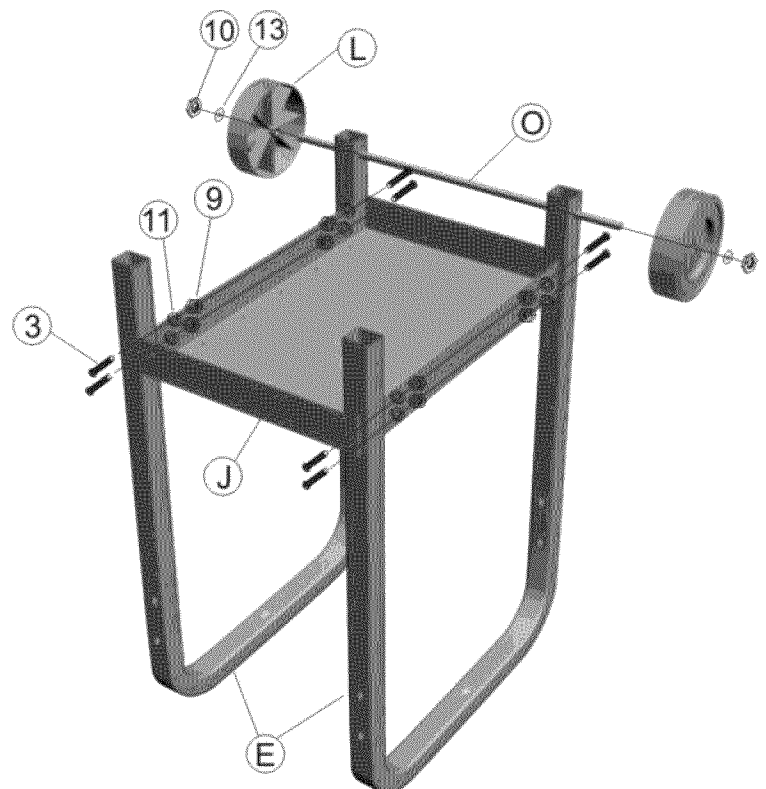
**STEP 1:** Attach lid vent assembly (N) by inserting damper bolt (6) through lid vent assembly (N), lid (A). Inside of lid, place 1 fiber washer (12), 1 winged nut (7) to damper bolt (6) and tighten.

Attach handle (K) by inserting 2 handle bolts (4) through 2 metal washers (11), lid bracket (R), 2 fiber washers (12), lid (A), 2 fiber washers (12) into handle (M).



**STEP 2:** Put base shelf (J) to the 2 support legs (E), fix base shelf (J) to the 2 support legs (E) with 8 leg bolts (3), 8 metal washers (11) and 8 hex nuts (9). Do not tighten all bolts temporarily.

Insert axle (O) through the bottom hole of the 2 support legs (E), put 2 wheels (L) each onto the ends of axle (O), through 2 plastic washers (13) and screw the hex locknuts (10) properly.



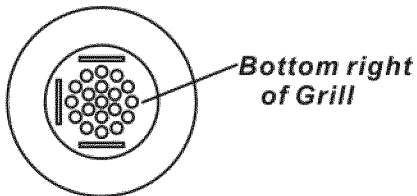
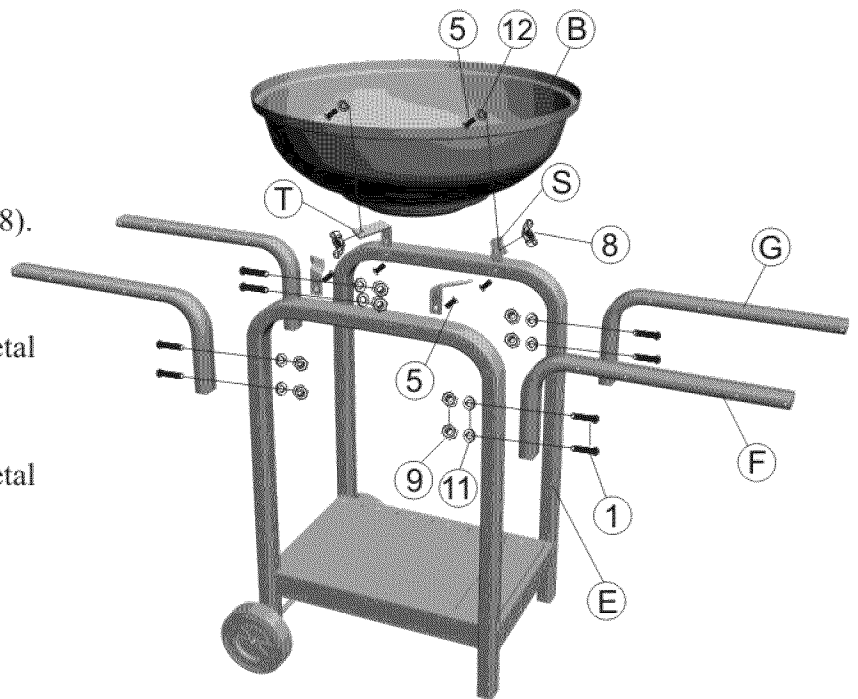
## BBQ-PRO Charcoal Grill Assembly Instructions

**STEP 3:** Attach support brackets (S)(T) to support legs (E) by using 4 bolts (5).

Attach bottom bowl (B) to the support brackets (S) (T) by using 4 bolts (5), 4 fiber washers (12) and 4 winged nuts (8).

Attach 2 front shelf supports (F) to front support leg (E) with 4 leg bolts (1), 4 metal washers (11) and 4 hex nuts (9).

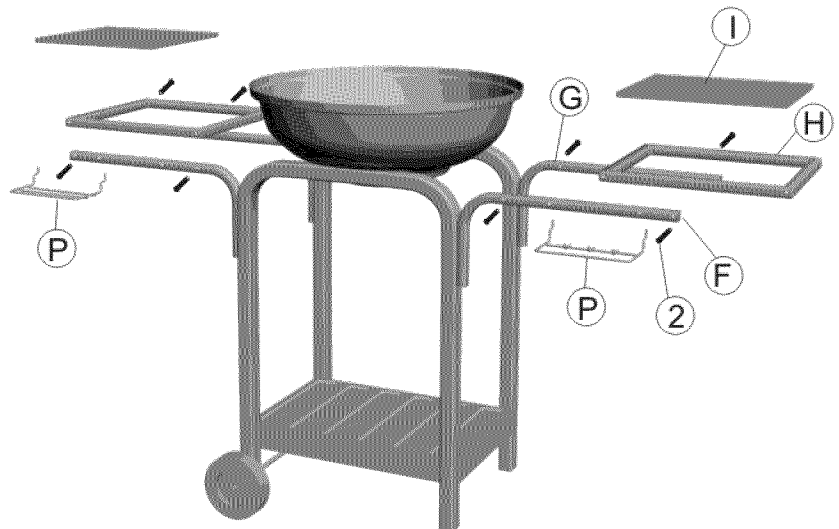
Attach 2 back shelf supports (G) to back support leg (E) with 4 leg bolts (1), 4 metal washers (11) and 4 hex nuts (9).



**STEP 4:** Attach shelf support (H) to front shelf support (F) and back shelf support (G) with 4 bolts (2). Put tile (I) into shelf support (H).

Repeat same procedure for the other shelf support.

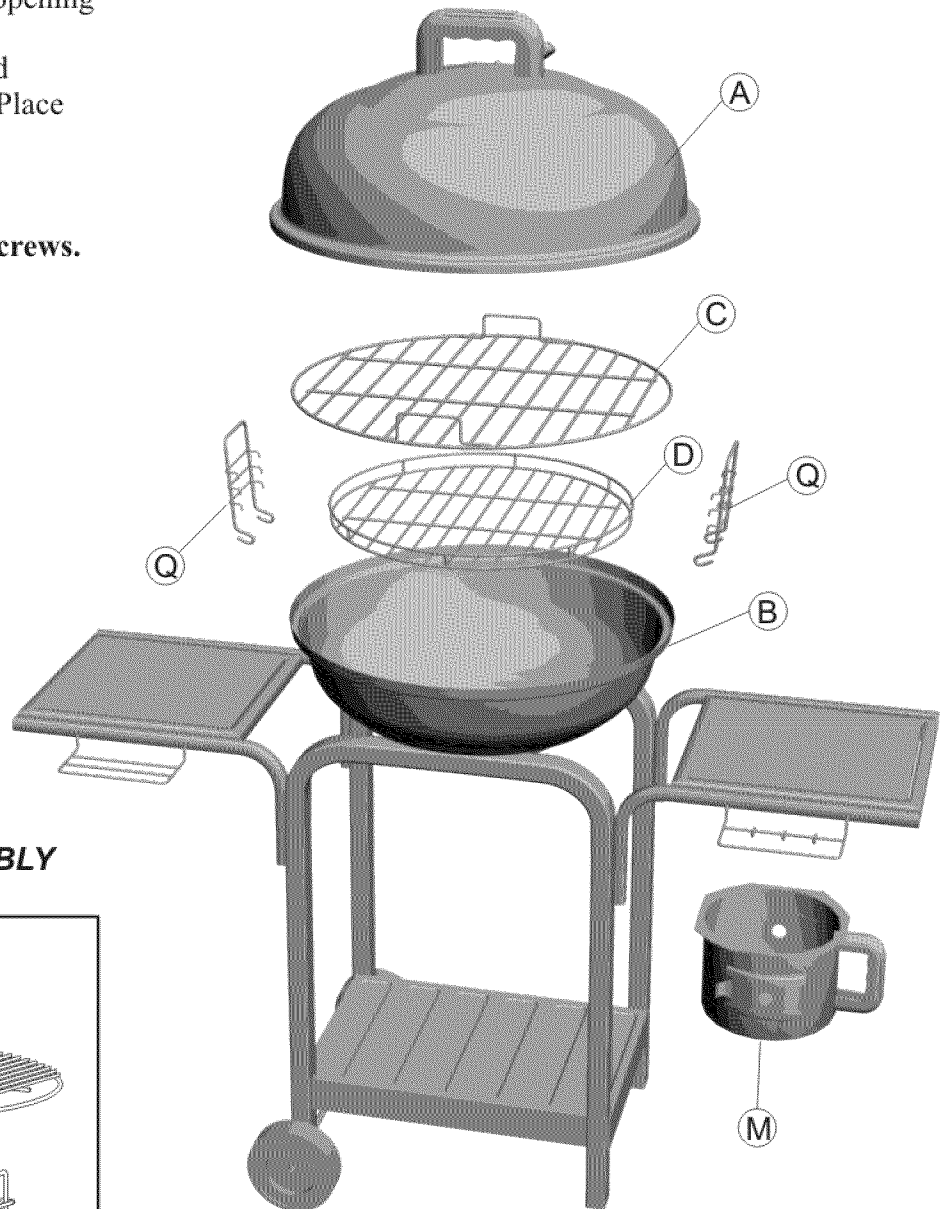
Place hook and hanger accessories (P) into the holes of front shelf support (F).



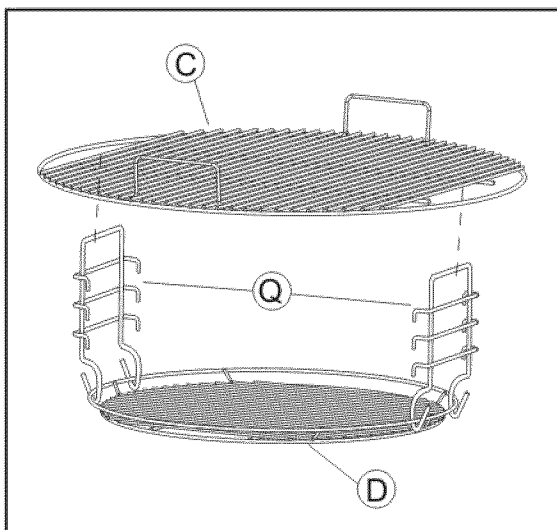
## BBQ-PRO Charcoal Grill Assembly Instructions

**STEP 5:** Slide ash catcher (M) under bottom bowl (B) into slots provided. Hook bottom of grid height adjusters (Q) to side of charcoal grid (D). Slide grid height adjusters (Q) 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.



### COOKING GRID CHARCOAL GRID ASSEMBLY



# BBQ-PRO Charcoal Grill Assembly Instructions

## ORDER PARTS #

KEY#	QUANTITY	DESCRIPTION	PART#
A	1	LID	200423N
B	1	BOTTOM BOWL	210325N
C	1	COOKING GRID	600306N
D	1	CHARCOAL GRID	610201N
E	2	SUPPORT LEG	300334N
F	2	FRONT SHELF SUPPORT	300448N
G	2	BACK SHELF SUPPORT	300449N
H	2	SHELF SUPPORT	300450N
I	2	TILE	300451N
J	1	BASE SHELF	300339N
K	1	HANDLE	220018N
L	2	WHEEL	500200N
M	1	ASH CATCHER	230104N
N	1	LID VENT ASSEMBLY	220102N
O	1	AXLE	300340N
P	1(each)	HOOK AND HANGER ACCESSORIES	300341N
Q	2	GRID HEIGHT ADJUSTER	240100N
R	1	LID BRACKET	220002N
S	2	SUPPORT BRACKET-1	300452N
T	2	SUPPORT BRACKET-2	300453N
1-13	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.