

Char-Broil®

PRODUCT GUIDE

MODEL

468640017N1

**CHAR-BROIL
PERFORMANCE SERIES
2 BURNER**

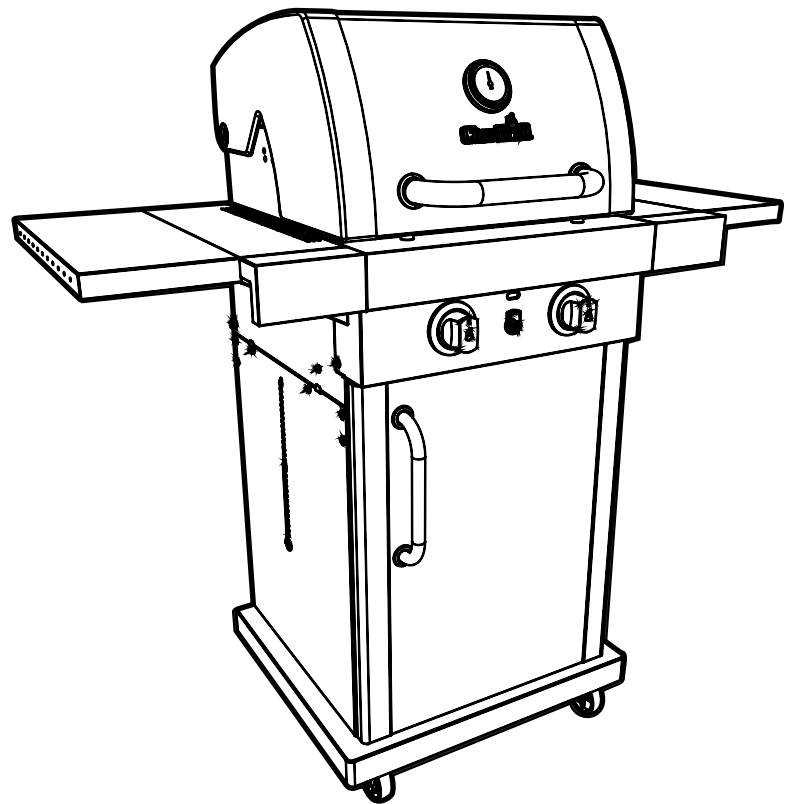
IMPORTANT: Fill out the product record information below.

Serial Number: _____

See rating label on unit for serial number.

Date Purchased _____

Note: Sales docket must be kept as proof of purchase date.



For customer service in New Zealand contact:

Aber Holdings, Ltd via: Telephone:
080016116
Email: service@aber.co.nz
www.aber.co.nz



ESS 1796520172



2531CS0048
2531-19

For use with propane gas only | For Outdoor Use Only
DO NOT USE INDOORS



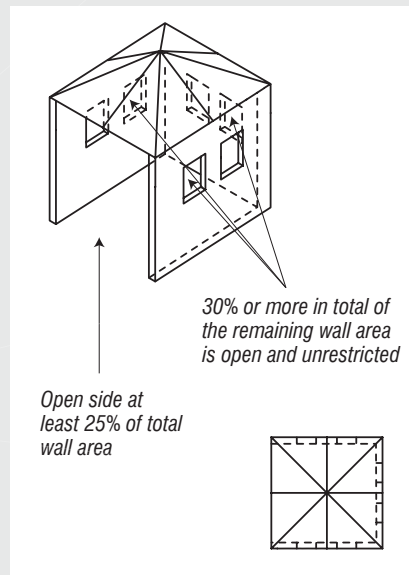
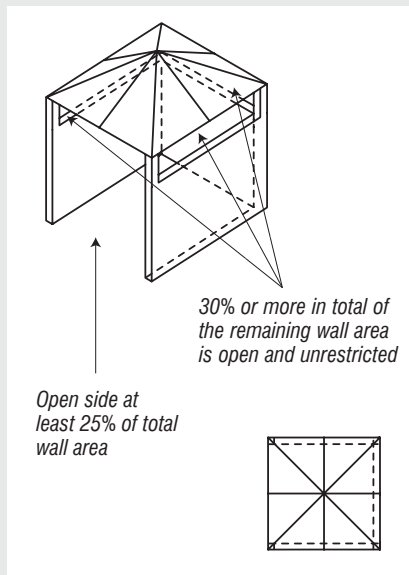
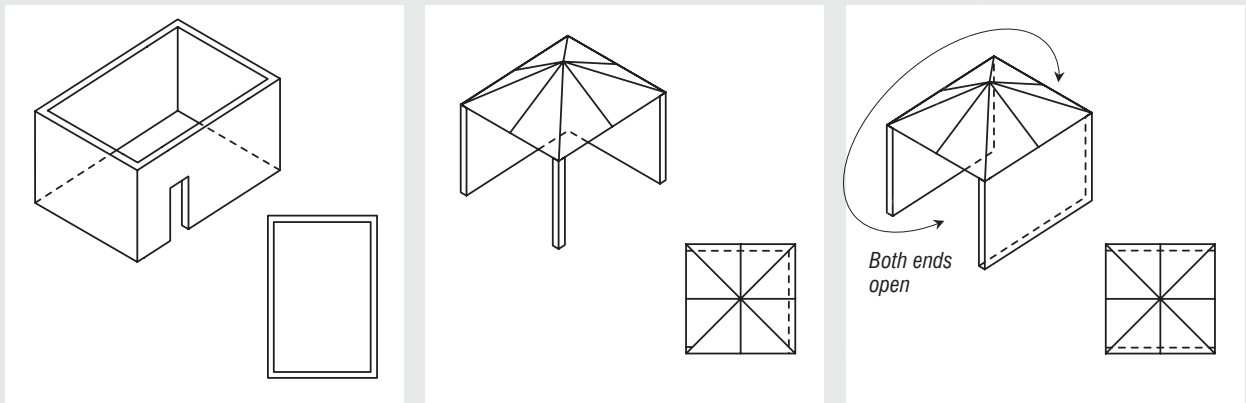


THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:

- AN ENCLOSURE WITH WALLS ON ALL SIDES, BUT AT LEAST ONE PERMANENT OPENING AT GROUND LEVEL AND NO OVERHEAD COVER
 - WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND NO MORE THAN TWO WALLS
 - WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND MORE THAN TWO WALLS, THE FOLLOWING SHALL APPLY:
 - (i) AT LEAST 25% OF THE TOTAL WALL AREA IS COMPLETELY OPEN: AND
 - (ii) AT LEAST 30% OF THE REMAINING WALL AREA IS OPEN AND UNRESTRICTED
 - IN THE CASE OF BALCONIES, AT LEAST 20% OF THE TOTAL OF THE SIDE, BACK AND FRONT WALL AREAS SHALL BE AND REMAIN OPEN AND UNRESTRICTED
 - DO NOT USE YOUR BARBECUE IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.
- YOUR BARBECUE IS TO BE USED OUTDOORS ONLY. Refer below.**
- THE BARBECUE IS NOT INTENDED TO BE INSTALLED IN OR USED ON RECREATIONAL VEHICLES AND/OR BOATS AND SHOULD NOT BE PLACED ADJACENT TO OR UNDER ANY SURFACE THAT WILL BURN.
 - DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE BARBECUE HOUSING WHILST IN USE.

The following diagrams are examples of outdoor areas.
These same principles apply to canopy or shaded cloth areas.



FOR YOUR SAFETY



Safety Symbols



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

	WARNING	
WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.		

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

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

	DANGER	
If you smell gas:		
<ol style="list-style-type: none">1. Shut off gas to the appliance, if possible.2. Extinguish any open flame.3. Open lid.4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.		

	WARNING	
<ol style="list-style-type: none">1. Do not store or use petrol or other flammable liquids or vapors in the vicinity of this or any other appliance.2. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.		

	CAUTION	
For residential use only. Do not use for commercial cooking.		

THIS BARBECUE 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 this manual with consumer.

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.

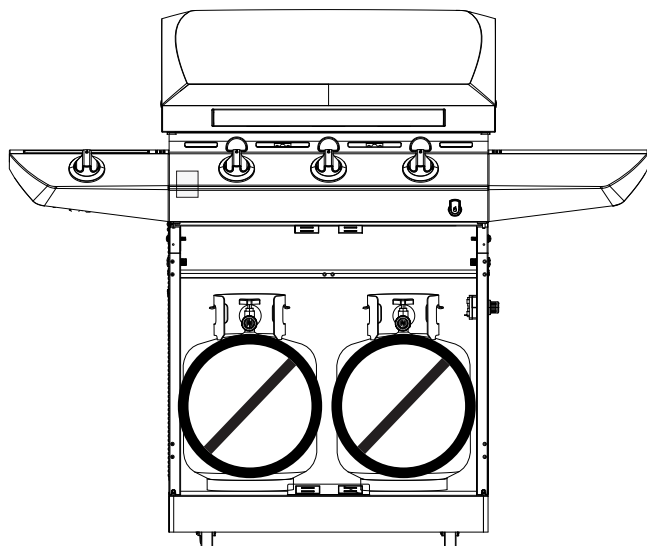
USE AND CARE



WARNING



- Do not store spare gas cylinder/s in this compartment Or near this appliance.
- If this warning is not followed, a fire causing injury or damage may occur.

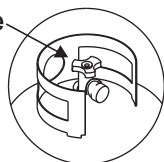


- If you see, smell or hear gas escaping, immediately get away from the gas cylinder/appliance and call your fire department.

Gas Cylinder Removal, Transport and Storage

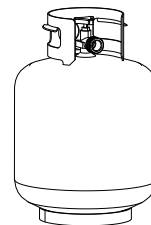
- Turn OFF all control knobs and gas cylinder valve. Turn coupling Nut clockwise to disconnect. Lift gas cylinder up and out of trolley.
- Do not store a gas cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave a gas cylinder inside a vehicle which may become overheated by the sun.
- Do not store a gas cylinder in an area where children play.
- Always disconnect regulator from cylinder, never disconnect hose from barbecue. Gas hoses are factory fitted and leak tested.
- Do not subject gas cylinder to excessive heat.

Cylinder Valve



Gas Cylinder

- The gas cylinder used with your barbecue must meet the following requirements:
- Use gas cylinders only with these required measurements: 30.5 cm diameter x 45.7 cm tall with 9 kg. capacity maximum. This is the minimum cylinder that can be used.
- Gas cylinder must be arranged for vapor withdrawal and include collar to protect gas cylinder valve. Always keep gas cylinders in upright position during use, transit or storage.



Gas cylinder in upright position for vapor withdrawal

LPG (Liquefied Petroleum Gas including Propane)

- LPG is nontoxic, odorless and colorless when produced. **For Your Safety**, LPG has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LPG is highly flammable and may ignite unexpectedly when mixed with air.

Gas Cylinder Filling or Exchange

- Use only licensed and experienced gas dealers or exchange at a reputable cylinder exchange outlet.
- A frosty regulator indicates gas overfill. Immediately close gas cylinder valve and call local gas dealer for assistance.
- Do not release liquid propane gas into the atmosphere. This is a hazardous practice.
- To remove gas from cylinder, contact a gas dealer or call a local fire department for assistance.



WARNING

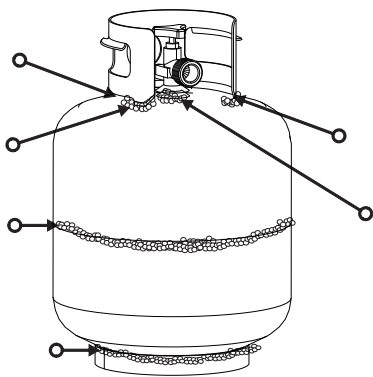


- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on a caravan.
- Never attempt to attach this barbecue to the self-contained gas system of a caravan.
- Do not use barbecue until leak-tested.
- If a leak is detected at any time, STOP.
- If you cannot stop a gas leak, *immediately* close gas cylinder valve and call gas supplier or your fire department!

LP Cylinder Leak Test

For your safety

- Leak test must be repeated each time LP cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a 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.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.
- **Do not use household cleaning agents.** Damage to gas train components can result.



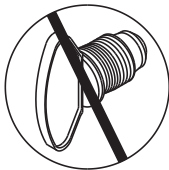
WARNING



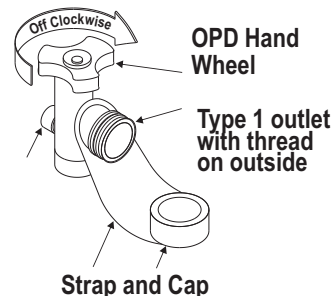
If “growing” bubbles appear, do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

Connecting Regulator to the LP Cylinder

1. LP cylinder must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a **full stop**.
4. Remove the safety cap from LP cylinder valve. Always use cap and strap if supplied with valve.



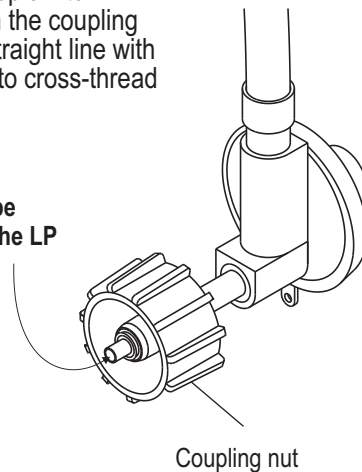
Safety Relief Valve



Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.

Nipple has to be centered into the LP cylinder valve.



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

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

NOTE:

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



DANGER



- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

Safety Tips

- Before opening gas cylinder valve, check the regulator for tightness.
- When appliance is not in use, turn off all control knobs and gas.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters. Use protective gloves when handling hot components.
- Maximum load for hot plate and side shelf is 4.5 Kg. Cooking vessel minimum dia 200mm and maximum dia. 260 mm.
- The grease cup (if equipped) must be inserted into appliance and emptied after each use. Do not remove grease cup until appliance has completely cooled.
- Be very careful when you open the lid, since hot steam may escape.
- Be very careful when children, the elderly, or pets are nearby.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose, and regulator before continuing. Perform a leak test.
- DO not store objects or materials inside the appliance trolley enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- DO NOT disconnect or change gas container within 3m of an open flame or other ignition source.

Cylinder Placement

Cylinder cannot be placed under or in the appliance. Cylinders are to be placed to the side and rear of the appliance. Cylinders are to be a maximum diameter of 345mm and maximum height of 600mm. Cylinders placed on the ground shall not be placed under the hot plate.

Regulator Requirements

A regulator must be used with this appliance. Use only gas regulator supplied with your barbecue. If a regulator is not supplied then use only regulator certified according to EN16129 (Flow rate max. 1.5 kg/h) and approved for your country and gas specified in Technical Data.

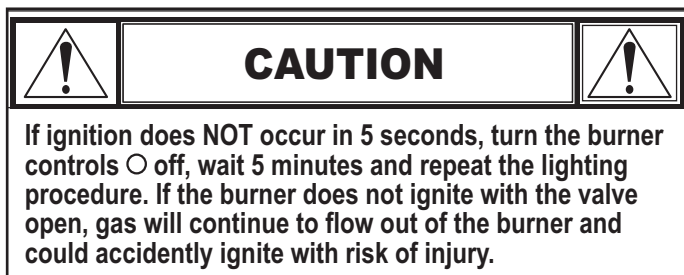
Hose Requirements

Use only approved hose which is certified to appropriate EN standard and does not exceed 1.5m length. For Finland, the hose length shall not exceed 1.2m.

Before each use, check to see if hoses are cut or worn. Make sure hose is not kinked. Make sure that when connected hoses does not touch any warm surfaces. Replace damaged hoses before using appliance. Replace hose as required by national requirements.

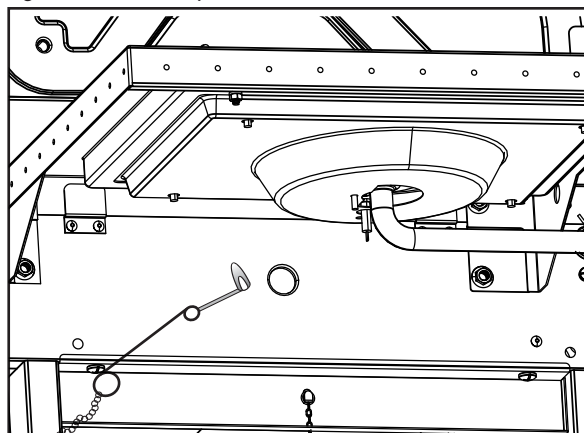
Ignitor Lighting

- **Do not lean over barbecue while lighting.**
 1. Turn gas burner control valves to ○ (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. To ignite, push and turn burner knob to 🔥 HIGH. Immediately, push and hold ELECTRONIC IGNITOR button until the burner lights.
 5. If ignition does NOT occur in 5 seconds, turn the burner controls off ○, wait 5 minutes and repeat the lighting procedure.
 6. Repeat steps 4 and 5 to light other main burners.



Match-Lighting

- **Do not lean over barbecue while lighting.**
 1. Turn gas burner control valves to ○ (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. Place match into match holder (hanging from side panel of barbecue). Light match; then light burner by placing match through the match light hole on side of barbecue. Immediately push in and turn burner knob to the 🔥 HIGH position. Be sure burner lights and stays lit.
 5. Light adjacent burners in sequence by pushing knobs in and turning to the 🔥 HIGH position.



NOTE: Your barbecue may NOT be equipped with a Hot plate!

Hot plate Ignitor Lighting

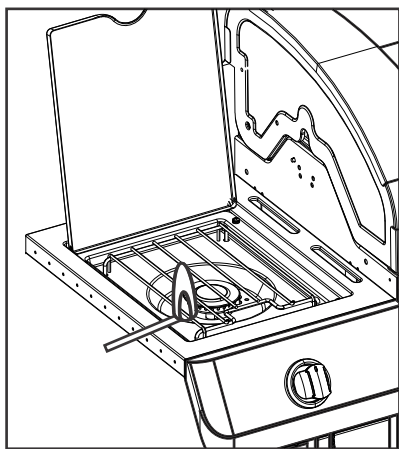
• **Do not lean over barbecue while lighting.**

1. Turn gas burner control valves to ○ (off).
2. Open lid during lighting or re-lighting.
3. Turn ON gas at LP cylinder.
4. Turn hot plate knob to the 🔥 HIGH position, push and hold **ELECTRONIC IGNITOR** button.
5. If hot plate does NOT light within 5 seconds, turn knob to ○ (off), wait 5 minutes, then repeat lighting procedure.

Hot plate Match Lighting

• **Do not lean over barbecue while lighting.**

1. Turn gas burner control valves to ○ (off).
2. Open lid during lighting or re-lighting.
3. Turn ON gas at LP cylinder.
4. Place lit match near burner. Immediately turn hot plate knob to the 🔥 HIGH position. Be sure burner lights and stays lit.



Leak Testing Valves, Hose and Regulator

Leak test before first use, at least once a year, and every time the cylinder is changed or disconnected.

1. Turn all appliance control knobs to ○ .
2. Be sure regulator is tightly connected to gas cylinder.
3. Turn on Gas. 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 (mixture of half soap and half water) onto hose connections.
5. If growing bubbles appear, there is a leak. Turn off gas at cylinder immediately and check tightness of connections. If leak cannot be stopped do not try to repair. Call for replacement parts.
6. Always turn off gas at cylinder after performing leak test.

IF APPLIANCE FAILS TO LIGHT

- Make sure gas is turned on at cylinder.
- Make sure there is gas in the cylinder.
- Does the ignitor make a sparking noise?
 - If yes check for spark at burner.
 - If no spark check for damaged or loose wires.
- If wires are OK check for cracked or broken electrode, replace if needed.
- If wire or electrodes are covered by cooking residue, clean electrode tip with alcohol wipe if needed.
- If needed replace wires.
- If no sound check battery.
- Make sure battery is installed correctly.
- Check for loose wire connection at module and switch.
- If ignitor continues to not work then use match.

	CAUTION	
SPIDER ALERT!		
SPIDER AND WEBS INSIDE BURNER		
A diagram of a burner tube, which is a long, cylindrical component of the barbecue. Inside the tube, a spider web is shown, illustrating how it can obstruct the flow of gas. The web is positioned near the burner tip.		
<p>If your barbecue is getting hard to light or the flame is weak, check and clean the venturis and burners.</p>		
<p>Spiders or small insects are known to create “flashback” problems by building nests and laying eggs in the barbecue’s venturi or burner obstructing the flow of gas. The backed-up gas can ignite behind the control panel. This flashback can damage your barbecue and cause injury. To prevent flashbacks and ensure good performance, the burner and venturi tube assembly should be removed and cleaned whenever the barbecue has been idle for an extended period of time.</p>		

MAINTENANCE

It is your responsibility to properly maintain your barbecue. The frequency of the maintenance will depend on the level you use the barbecue. Cooking grates and hot plates should be cleaned after or just prior to each use. At least once a year you need to clean the cooking chamber and inspect the burners for corrosion. More frequent cleaning will be needed with heavy use.

It is recommended that an annual inspection be made by a qualified technician.

Following are recommend items to check at each use and general cleaning instructions.

Ignitor Check

- **Turn gas off at gas cylinder.** Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between each collector box or burner and electrode. See "Troubleshooting" if no click or spark.

Valve Check

- **Important: Make sure gas is off at gas cylinder 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 barbecue. 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 barbecue. Use only valve/hose/regulator specified by manufacturer.

General barbecue Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas barbecues are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a barbecue cleaner with scrub brush on insides of barbecue lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic barbecue/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** 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.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

- **Stainless steel surfaces:** To maintain your barbecue's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

- **Cooking surfaces:** If a bristle brush is used to clean any of the barbecue cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to barbecuing. It is not recommended to clean cooking surfaces while barbecue is hot.

Storing Your barbecue

- Clean cooking grates.
- Store in dry location.
- When gas cylinder is connected to barbecue, store outdoors in a well-ventilated space and out of reach of children.
- Cover barbecue if stored outdoors. Choose from a variety of barbecue covers offered by manufacturer.
- Store barbecue indoors **ONLY** if gas cylinder is turned off and disconnected, removed from barbecue and stored outdoors.
- When removing barbecue from storage, follow "*Cleaning the Burner Assembly*" instructions before starting barbecue.

Special Operating Instructions

Never operate this barbecue for more than 8 minutes on high with hood closed.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting barbecue.

1. Turn gas off at control knobs and LP cylinder.
2. Remove cooking grates and heat tents.
3. Remove carryover tubes and hardware securing burners.
4. Detach electrode from burner.

NOTE: Removal/Detachment method will depend on the burner configuration. See different configurations in illustrations below.

5. Carefully lift each burner up and away from valve openings.
We suggest three ways to clean the burner tubes. Use the one easiest for you.

- A. Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.

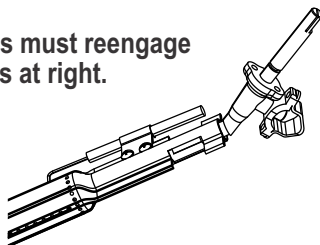


- B. Use a narrow bottle brush with a flexible handle (do not use a brass wire brush). Run the brush through each burner tube several times.
- C. **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

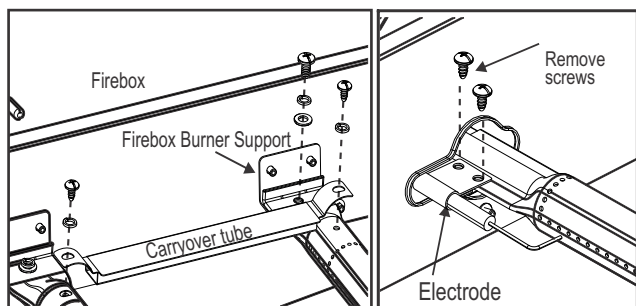
6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage due to normal wear and corrosion, some holes may become enlarged. If any large cracks or holes are found, replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.

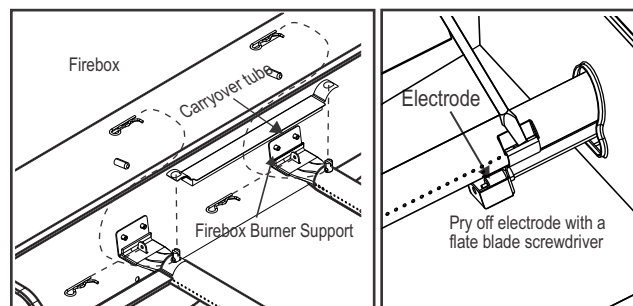
Correct burner-to-valve engagement



9. Attach electrode to burner.
10. Carefully replace burners.
11. Attach burners to brackets on firebox.
12. Reposition carryover tubes and attach to burners. Replace heat tents and cooking grates.
13. Before cooking again on barbecue, perform a "Leak Test" and "Burner Flame Check".



Continued...



Storing Your Appliance

- Clean cooking grates.
- Store in dry location.
- When gas cylinder is connected to appliance, store outdoors in a well-ventilated space and out of reach of children.
- Cover appliance if stored outdoors.
- Store appliance indoors ONLY if gas cylinder is turned off and disconnected, removed from appliance and stored outdoors.
- When removing appliance from storage check for burner obstructions.

General Appliance Cleaning

- Clean appliance often, preferably after each cookout. If a bristle brush is used to clean any of the appliance cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to barbecuing. It is not recommended to clean cooking surface while appliance is hot. Appliance should be cleaned at least once a year.
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas barbecues are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a appliance cleaner with scrub brush on insides of appliance lid and bottom. Rinse and allow to completely air dry. Do not apply caustic appliance/oven cleaner to painted surfaces.
- Plastic parts: Wash with warm soapy water and wipe dry.
 - Do not use citrisol, abrasive cleaners, degreasers or a concentrated appliance cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces: 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.
- Painted surfaces: Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: To maintain your appliance's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- Cooking surfaces: If a bristle brush is used to clean any of the appliance cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to barbecuing. It is not recommended to clean cooking surfaces while appliance is hot.

TECHNICAL DATA
CHAR-BROIL, LLC

Appliance Name	Gas Barbecue
Total Nominal Heat Input	19.0 MJ/Hr.
Gas Category	I3B/P(30)
Model No.	468640017NZ
Gas Type	LP/ULPG
Gas Pressure	2.75 kPa
Injector Size (Dia. mm)	Barbecue: 0.78 x 2 pcs
Destination Countries	NZ
Electrical Supply	1.5VDC Battery

LIMITED WARRANTY

The warranty will be worked in every market through our Authorized Importer/distributor only and according to local rules and regulations.

This warranty only applies to units purchased from an authorized retailer and via our Authorized Distributor/Importer only. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
Stainless Burner	2 years from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY
Firebox and Lid	2 years from date of purchase*	
All Other Parts	2 year from date of purchase*	

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is valid for New Zealand only.

This warranty applies only to the original owner of the product and is not transferable.

Manufacturer via Authorized Importer/distributor requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice. Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Oxidation and Oxide is not considered a manufacturing defect or faulty materials

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. The service calls at home, unless local regulations specify otherwise in which case local regulations will override the one described here. In markets where there is no distributor or an authorized reseller Char-Broil consumers bear these costs themselves.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. The collection and delivery of your product, unless local regulations specify otherwise in which case local regulations will override this. In markets where there is no distributor or an authorized reseller Char-Broil consumers bear these costs themselves.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

See page with Authorized Importers/Distributors in your market and local contact information.

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns will be worked locally via your local authorized service center or Authorized Importer/Distributor.

PARTS LIST 468640017N1

Key	Qty	Description
1	1	TOP LID
2	1	LOGO PLATE F/ LID
3	2	RUBBER BUMPER, W/ HOLE, F/ TOP LID
4	2	LID BUMPER, ROUND
5	1	HANDLE F/ LID
6	2	BEZEL, F/ LID HANDLE
7	1	THERMOMETER
8	1	BEZEL, F/ THERMOMETER
9	1	TOP LID HARDWARE
10	1	FIREBOX
11	1	LEFT, FIREBOX PANEL
12	1	RIGHT, FIREBOX PANEL
13	1	REAR FIREBOX PANEL
14	1	HEAT SHIELD, FIREBOX
15	2	BURNER BRACE
16	2	MAIN BURNER
17	2	ELECTRODE, F/ MAIN BURNER
18	1	CARRY OVER TUBE
19	1	CONTROL PANEL, MAIN
20	1	ELECTRONIC IGNITION MODULE
21	1	CAP, F/ IGNITION MODULE
22	1	IGNITER SWITCH MODULE
23	1	SHIELD, F/ ELECTRONIC IGNITION MODULE
24	1	HOSE VALVE REGULATOR ASSEMBLY
25	2	BEZEL F/ CONTROL KNOB
26	2	CONTROL KNOB
27	2	SIDE SHELF, FIXED
28	1	LEFT SIDE SHELF, FOLDING
29	1	RIGHT SIDE SHELF, FOLDING
30	1	FASCIA, F/ LEFT SIDE SHELF
31	1	FASCIA, F/ RIGHT SIDE SHELF
32	2	HEAT TENT
33	2	COOKING GRATE
34	2	COOKING GRATE, INFRARED EMITTER
35	1	WARMING RACK
36	1	LEFT, TROLLEY FRAME
37	1	RIGHT, TROLLEY FRAME
38	1	UPPER DOOR BRACE
39	1	BACK RAIL

Key	Qty	Description
40	1	BOTTOM SHELF
41	2	RAIL, F/ GREASE TRAY
42	1	GREASE TRAY
43	1	HEAT SHIELD, F/ TANK
44	2	CASTER, LOCKING
45	2	CASTER, FIXED
46	1	MATCH HOLDER
47	1	DOOR, NO HANDLE
48	2	BUSHING, F/ DOOR HANDLE
49	1	DOOR HANDLE
50	1	MAGNET ASSEMBLY
51	1	SPRING PIN, F/ DOOR
52	1	FIXED PIN, F/ DOOR
53	1	REGULATOR HOSE CLIP
54	1	GRATE F/ HOT PLATE

NOT Pictured

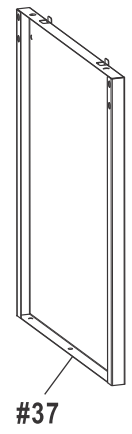
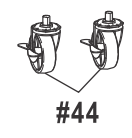
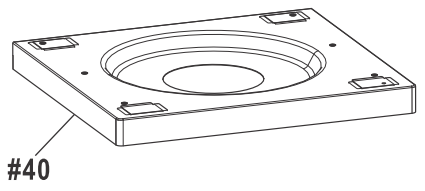
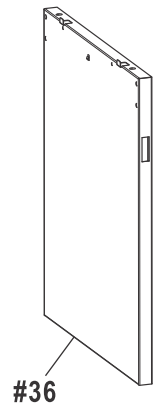
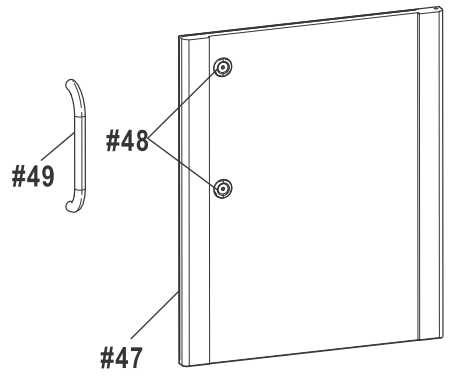
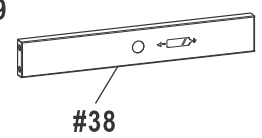
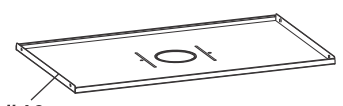
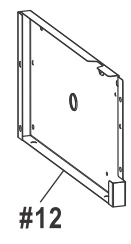
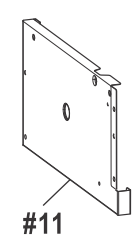
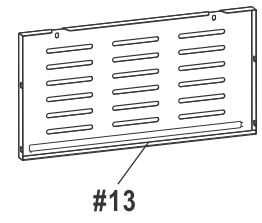
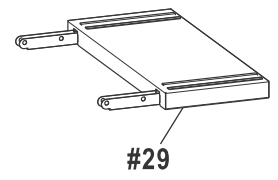
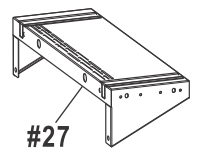
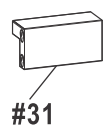
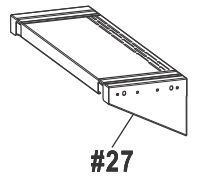
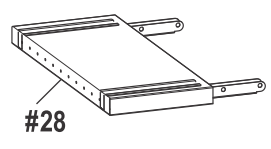
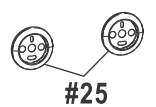
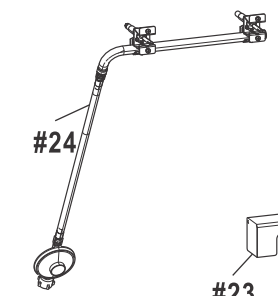
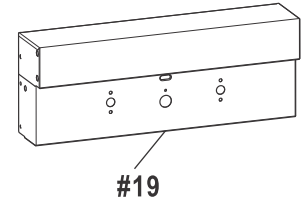
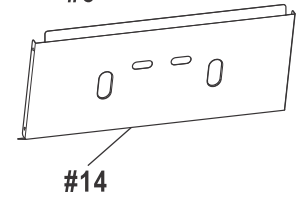
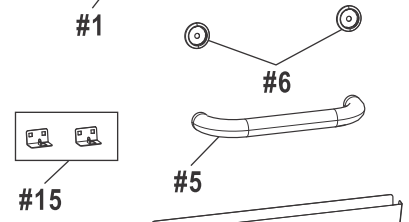
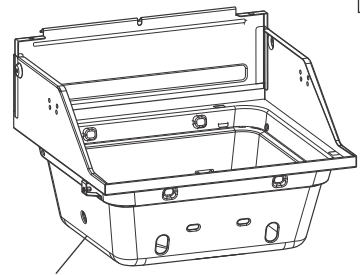
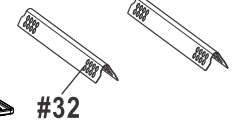
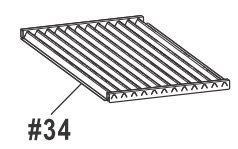
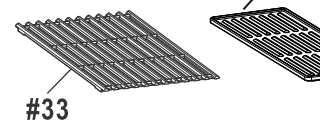
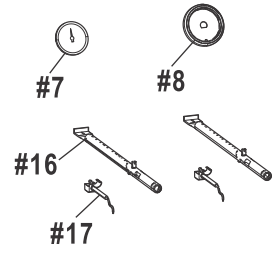
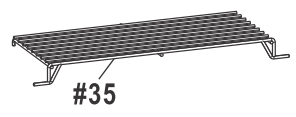
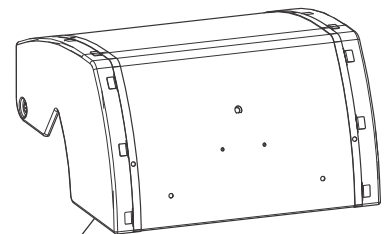
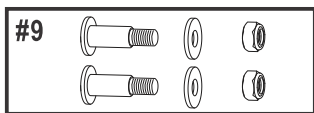
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...	1	PRODUCT GUIDE, EUROPE
...	1	HARDWARE PACK
...	1	CLEANING TOOL

NOT Pictured

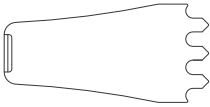
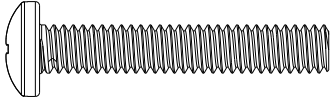
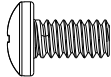

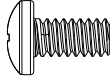
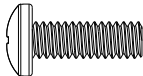
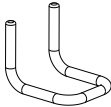

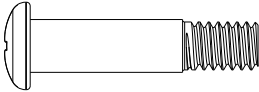
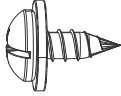
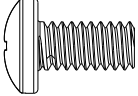
...	1	CASTER PIN
...	1	PRODUCT GUIDE, EUROPE
...	1	HARDWARE PACK
...	1	CLEANING TOOL

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

PARTS DIAGRAM

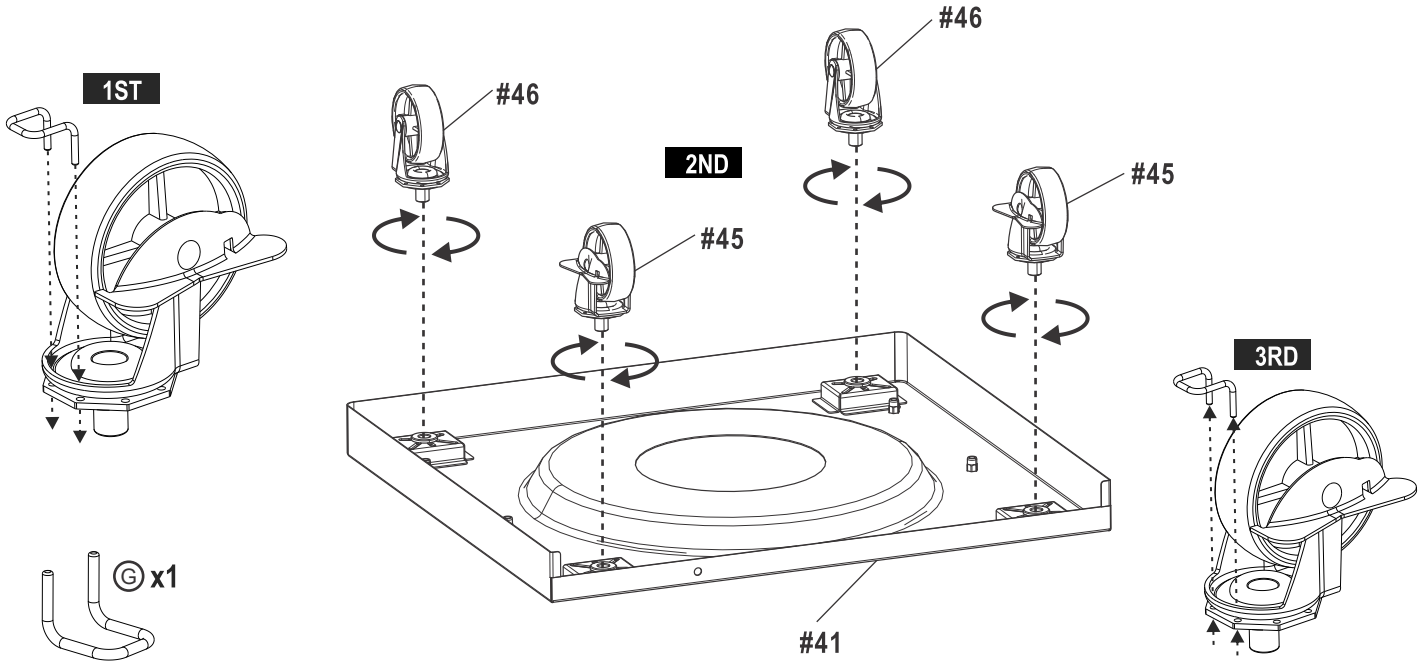


HARDWARE LIST

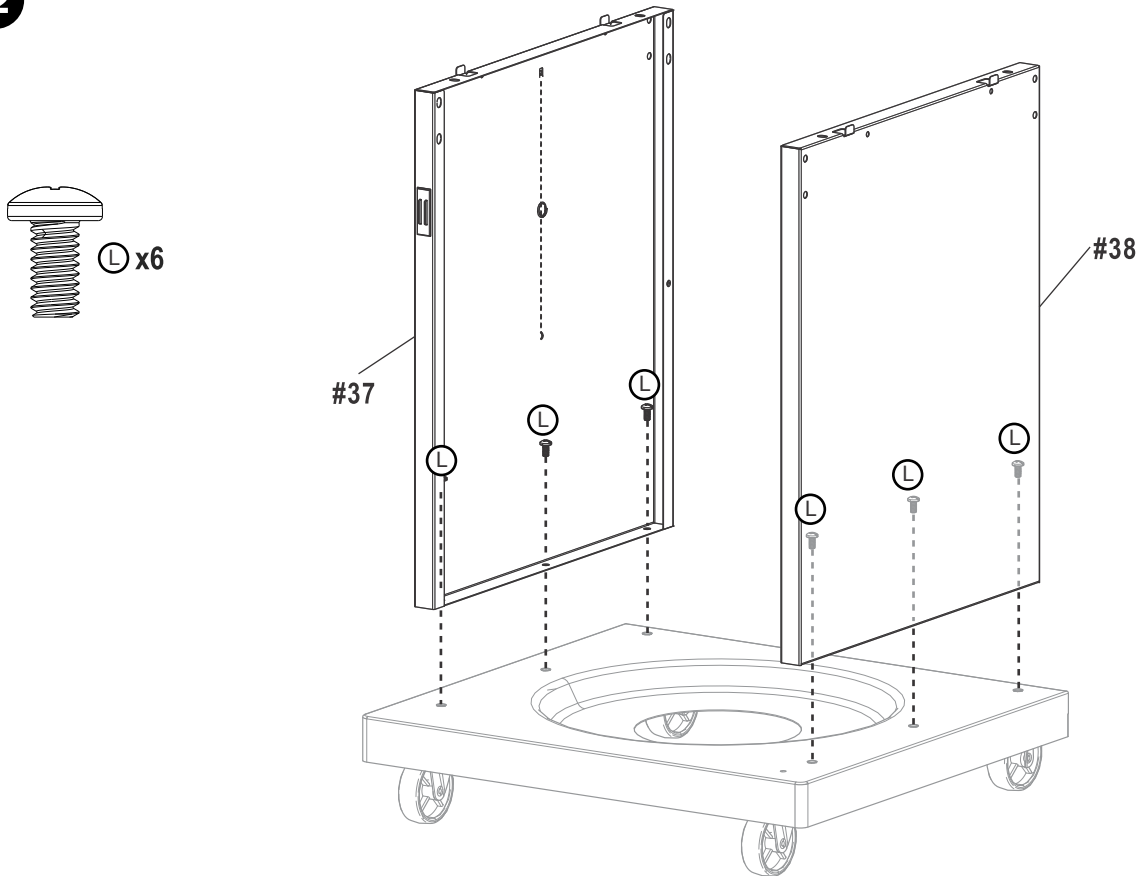
Key	Description	Picture	Qty
A	Cleaning Tool		1
B	1/4-20x1 1/2" Screw (Black)		8
C	#10-24UNC x 3/8" Screw		4
D	1/4" Nut		4
E	#10-24UNC x 3/8" Screw (Black)		1
F	#10-24x3/4" Screw		2
G	Caster Pin		1
H	Hose Clip		1
J	1/4" Shoulder Screw		4
K	#8x3/8" self-tapping Screw (Black)		6
L	1/4-20x1/2" Screw		20

ASSEMBLY

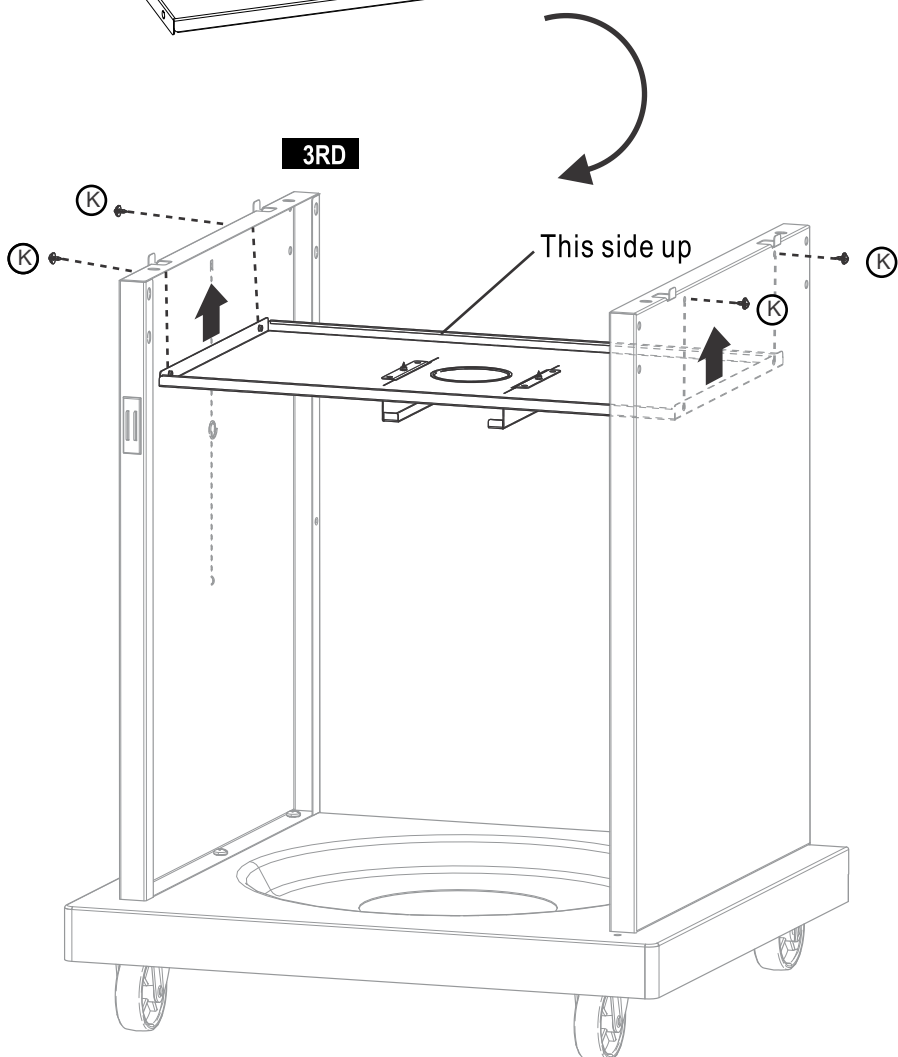
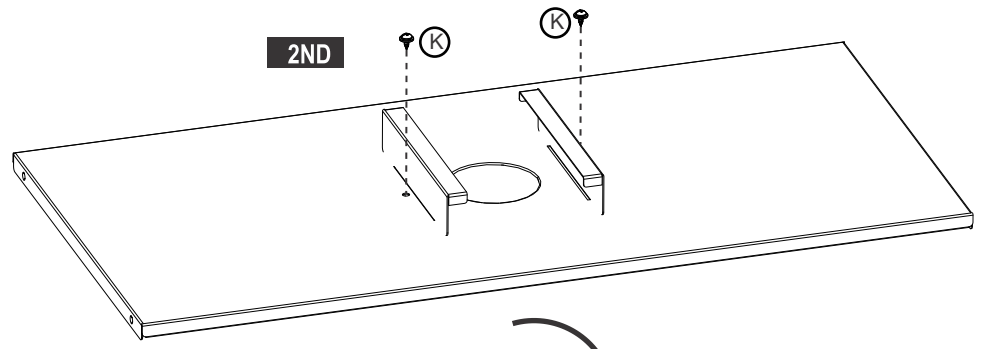
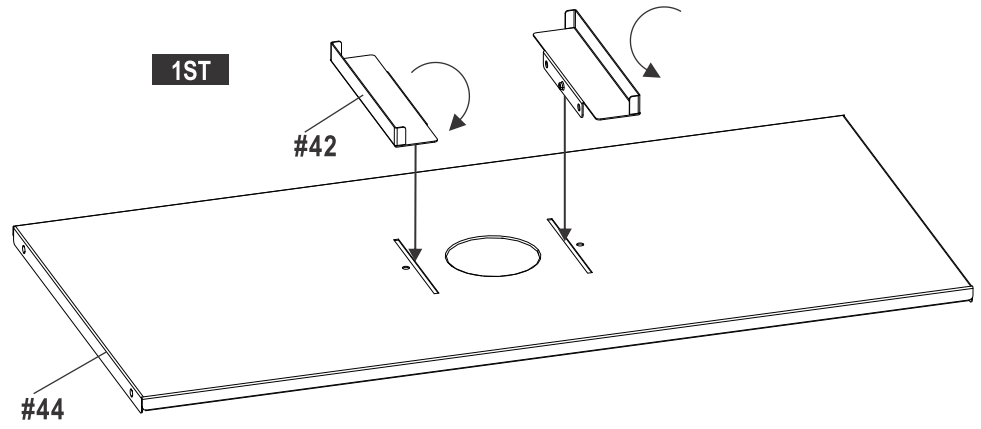
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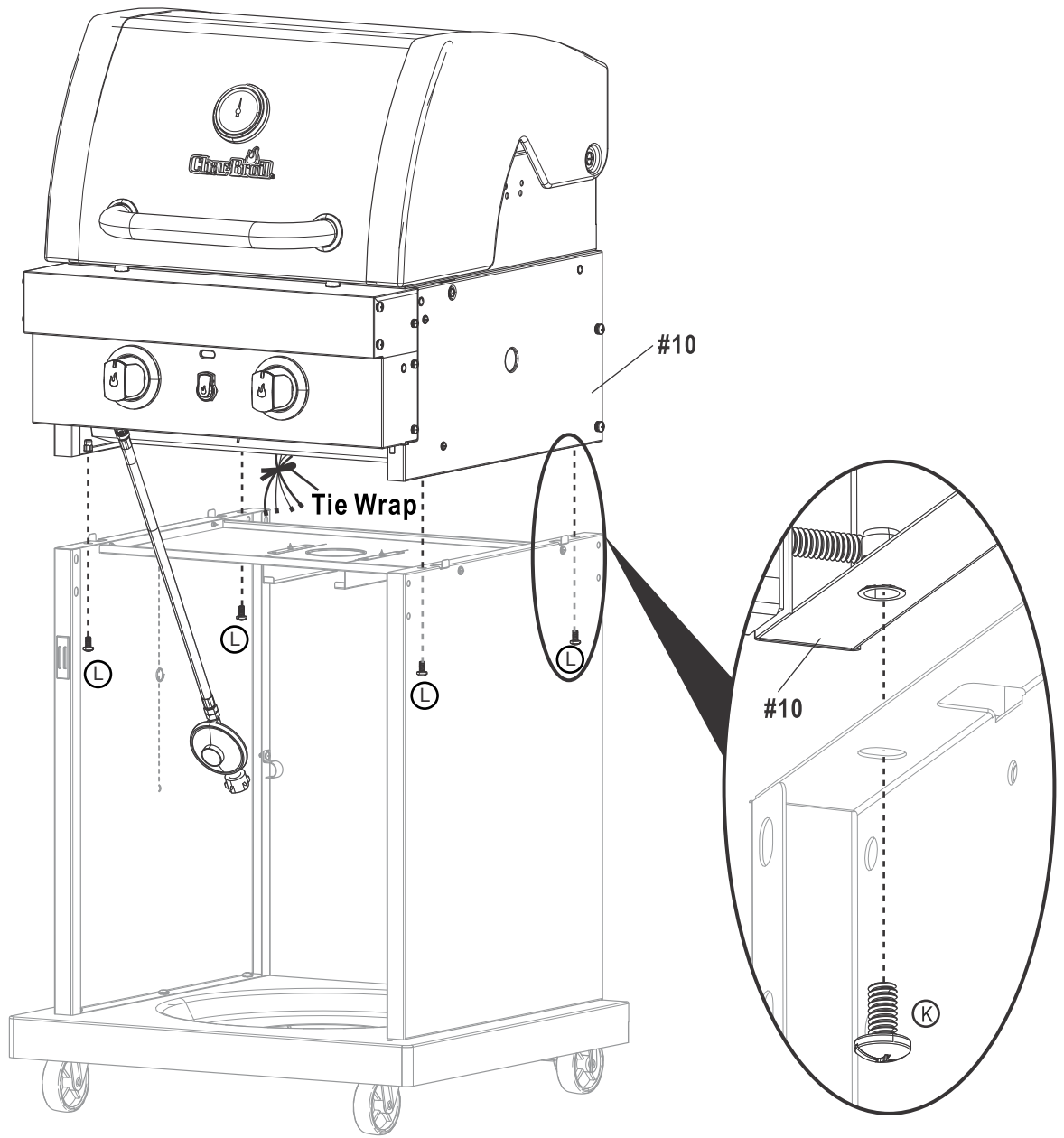
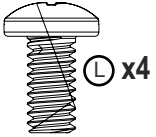
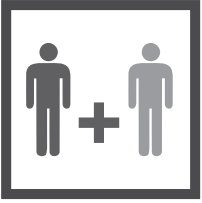


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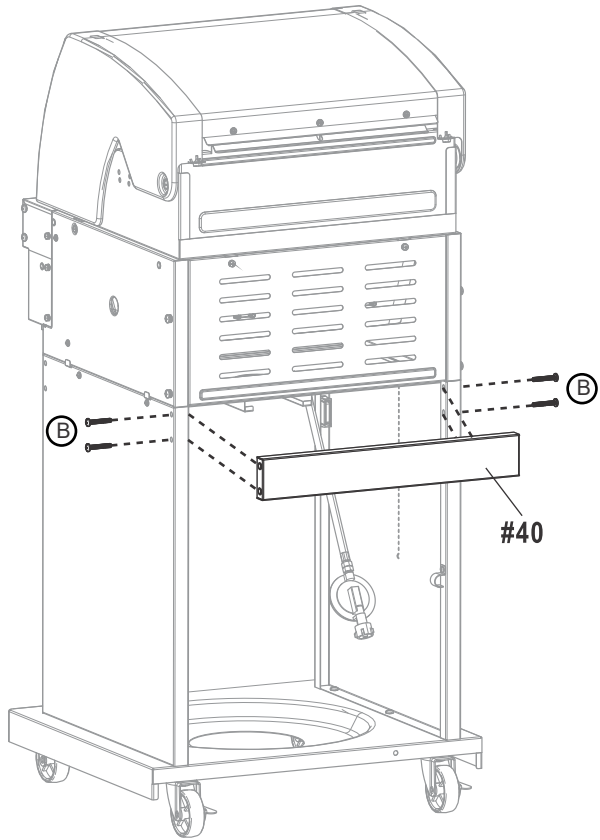
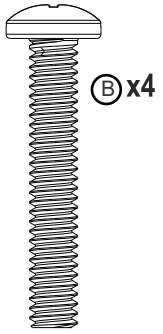


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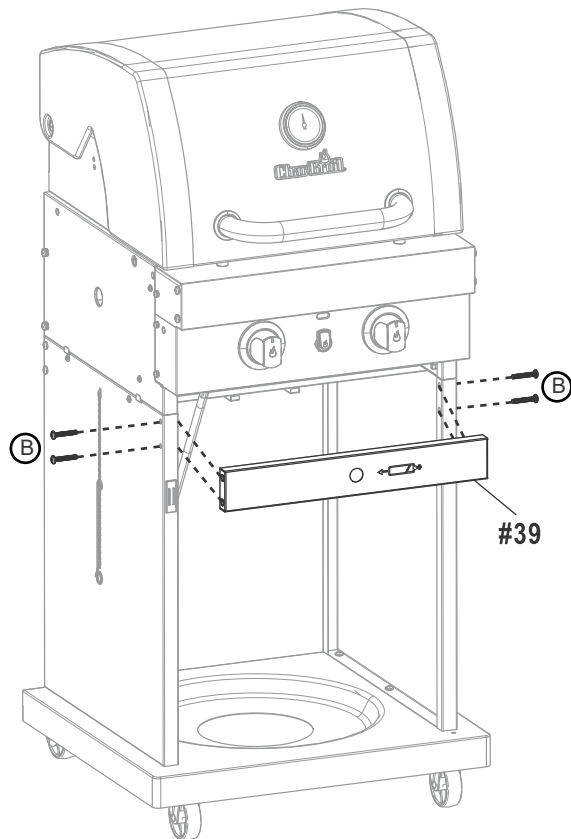
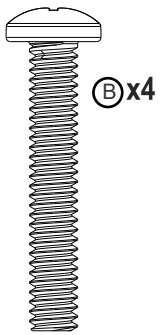
Note: remove the tie wraps



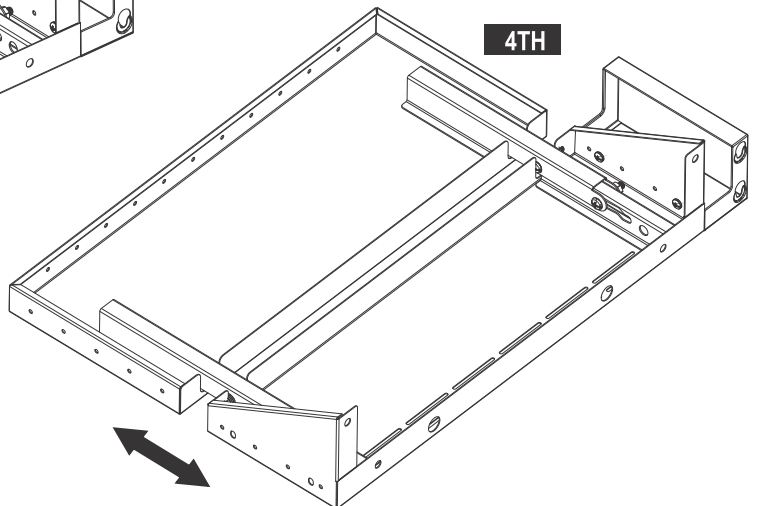
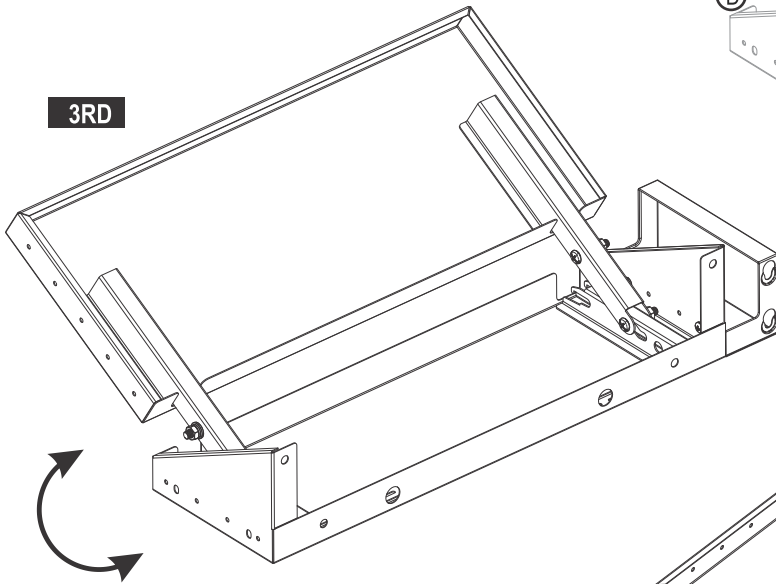
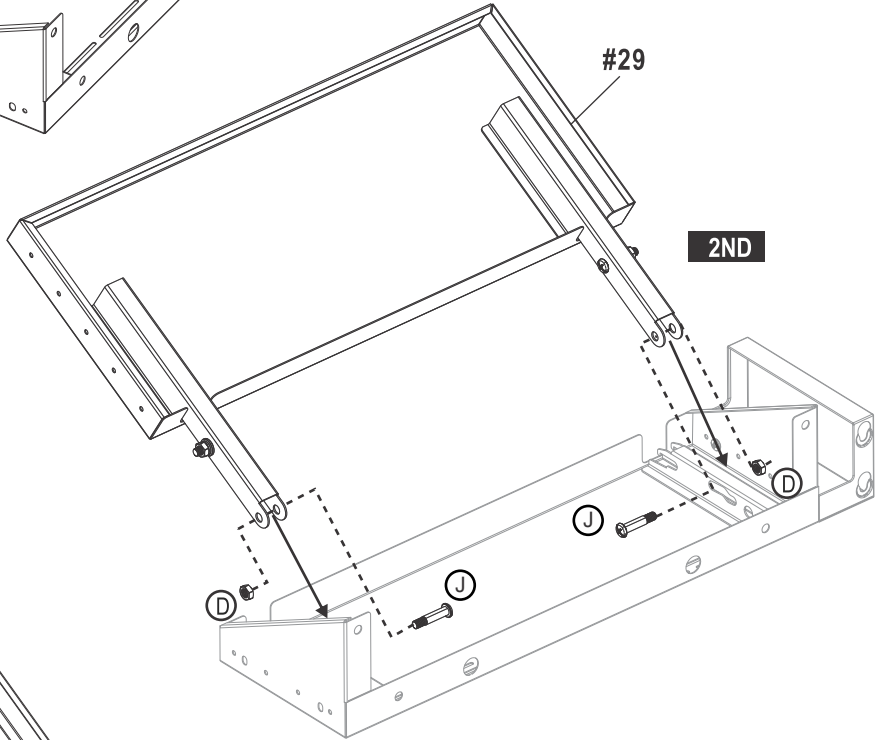
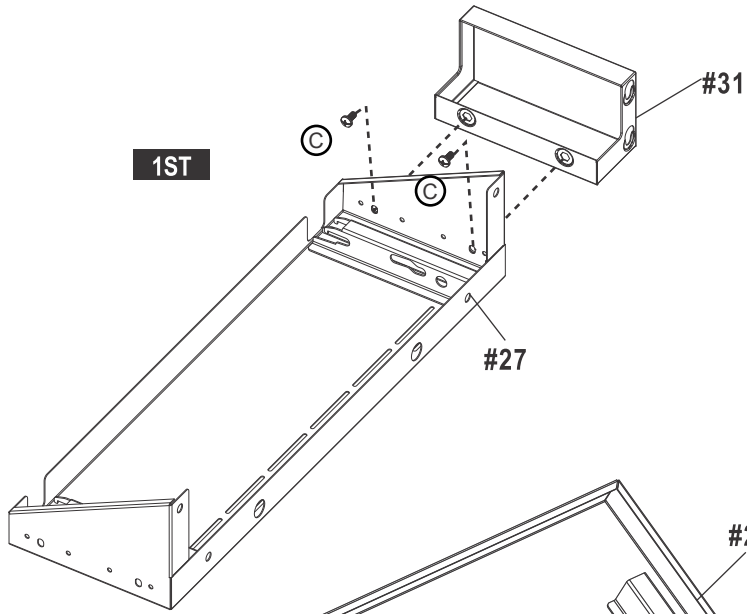
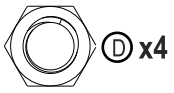
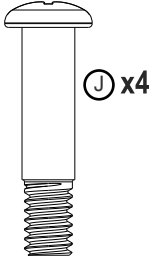
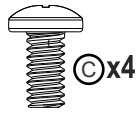
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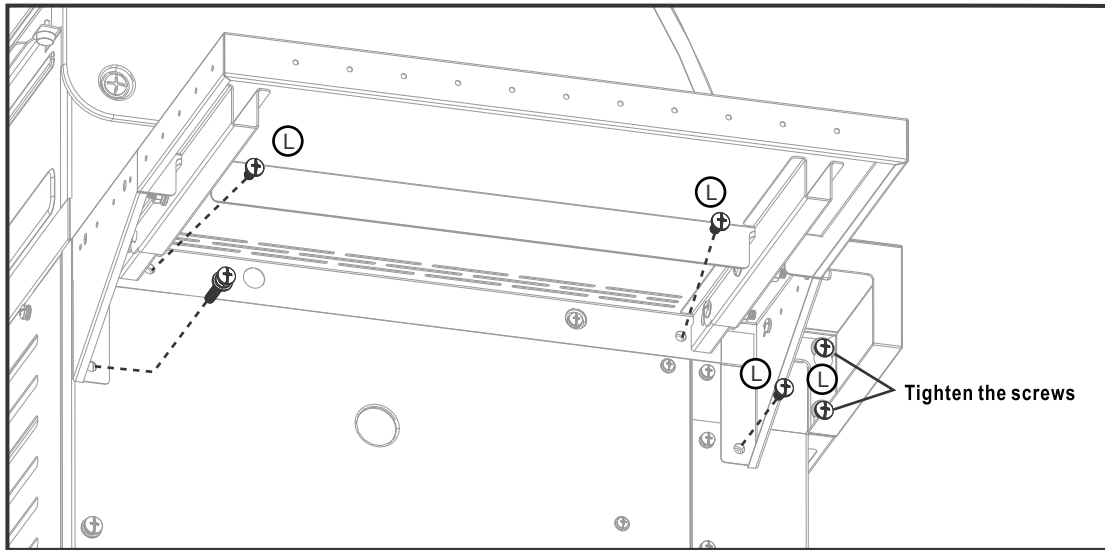
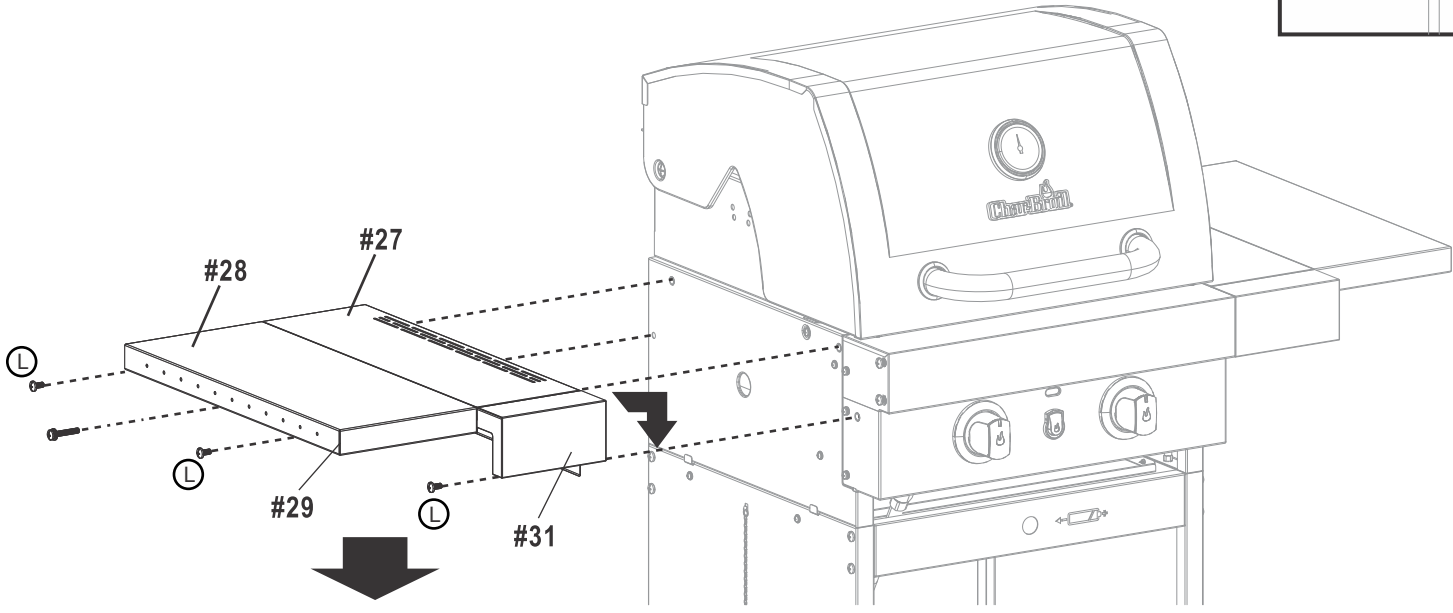
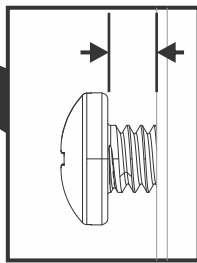
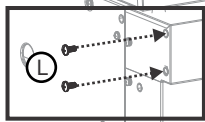
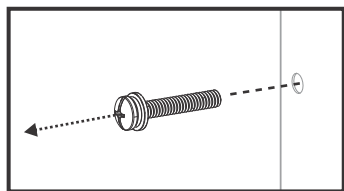
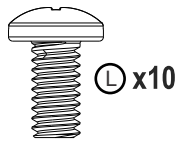
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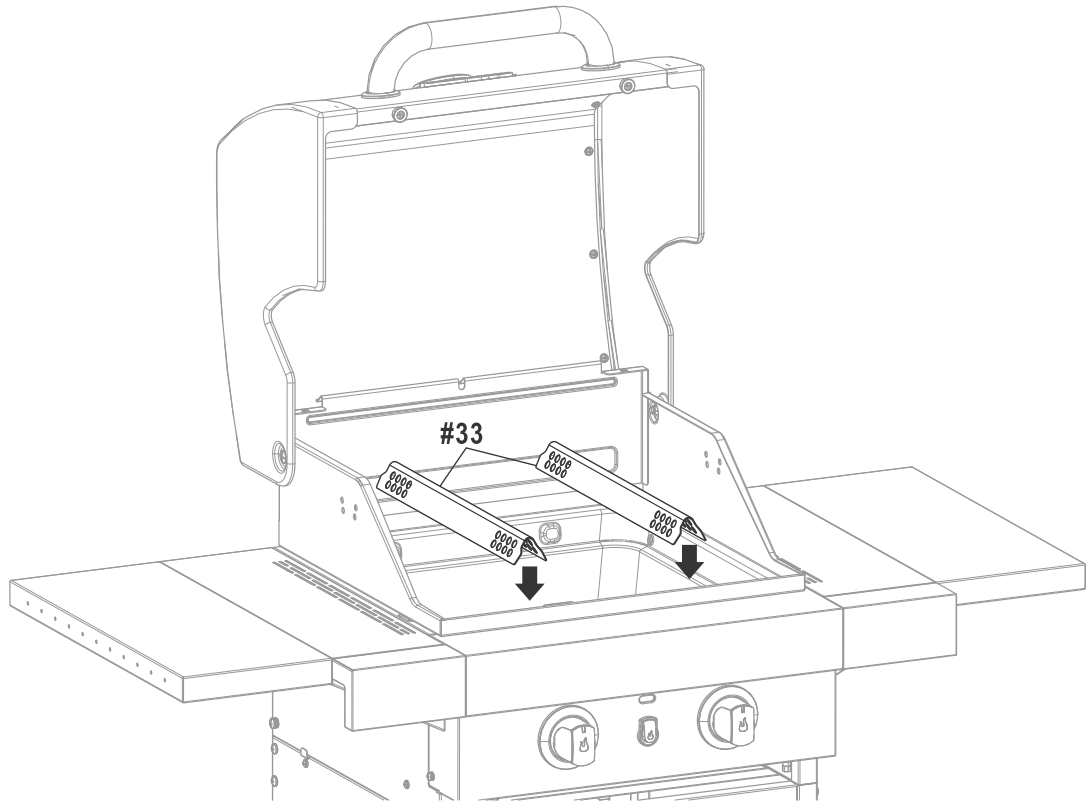
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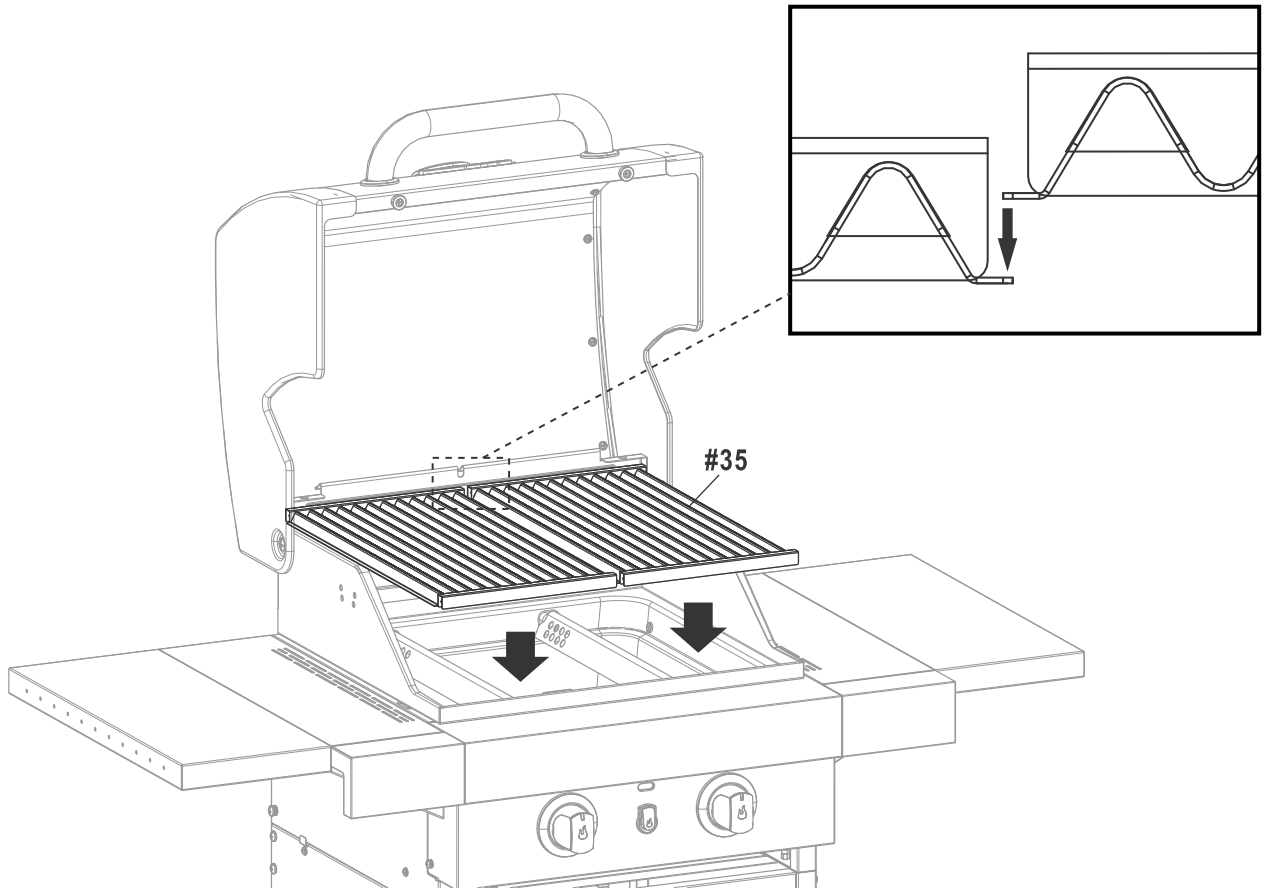
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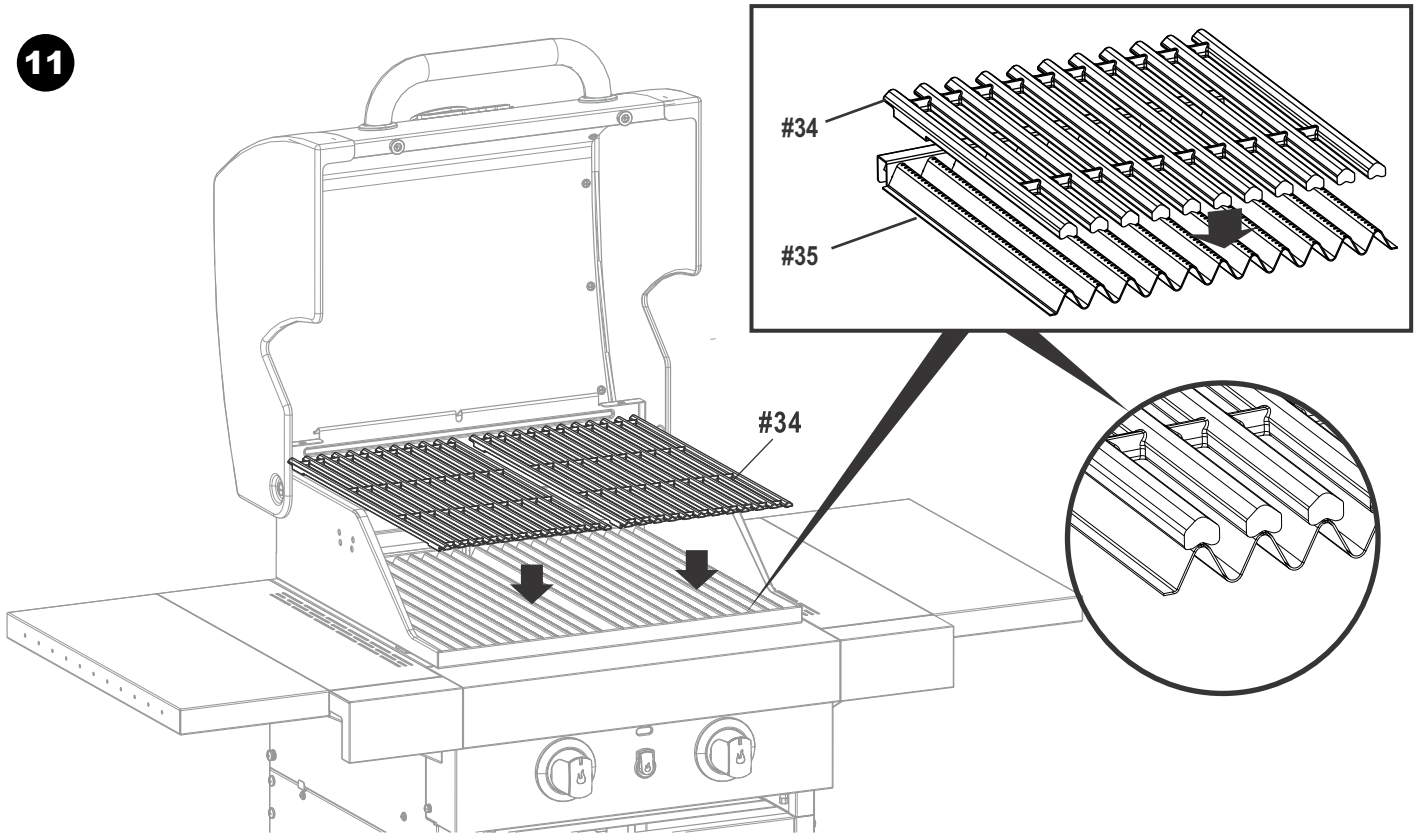
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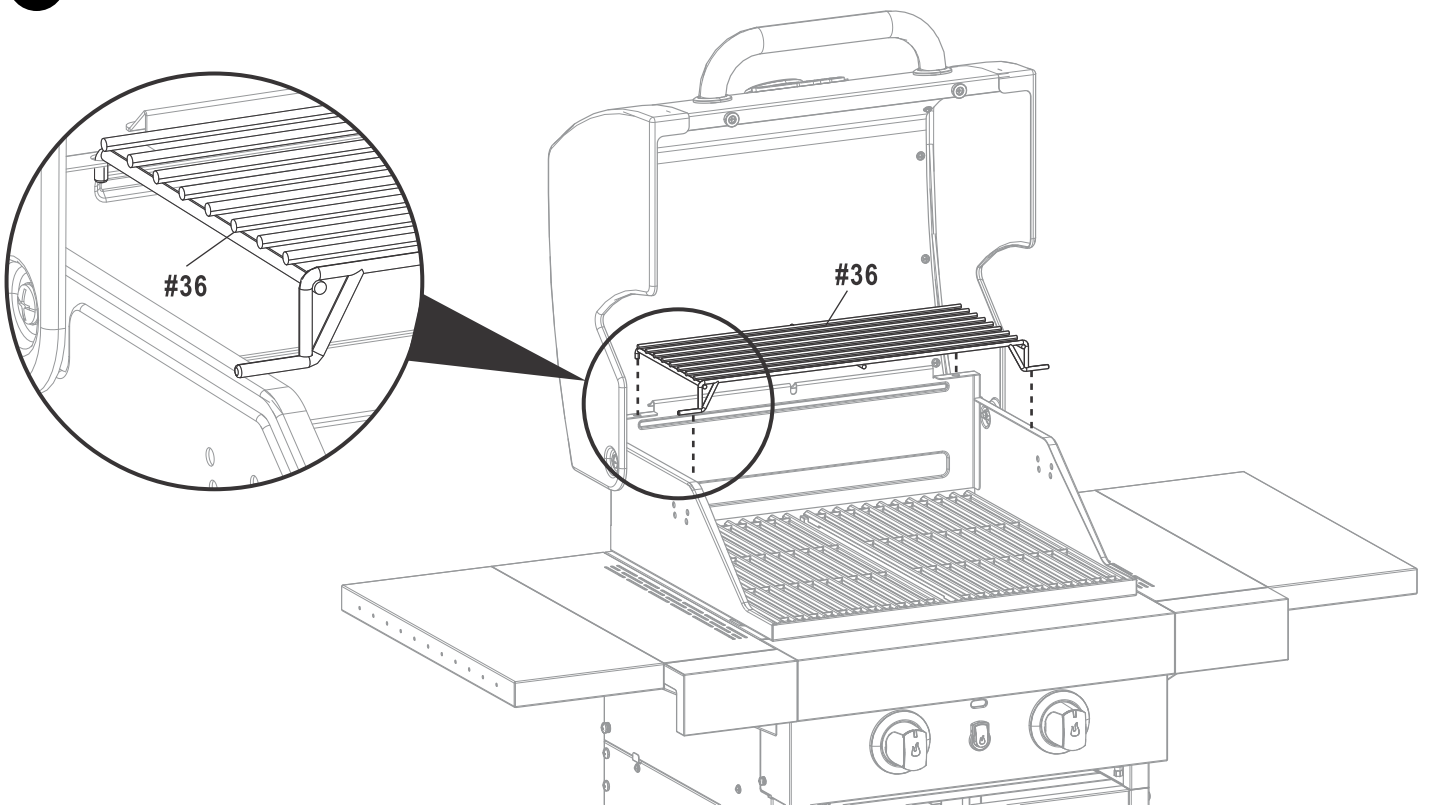
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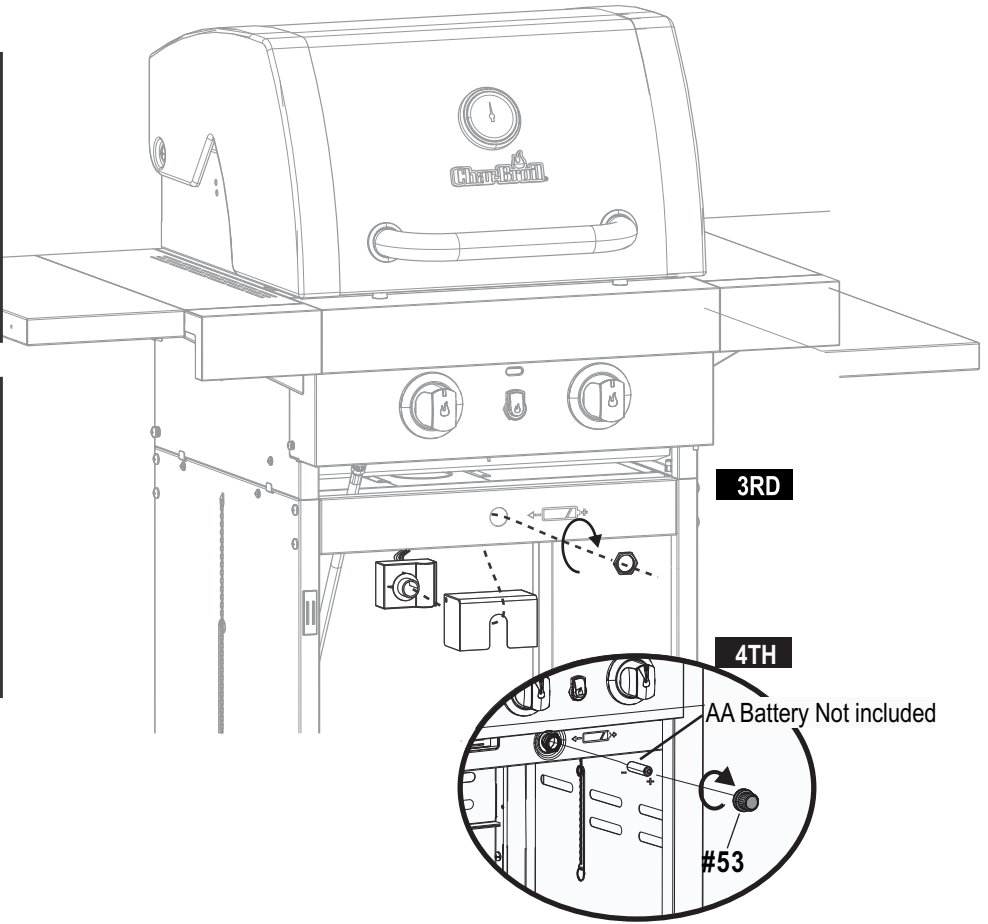
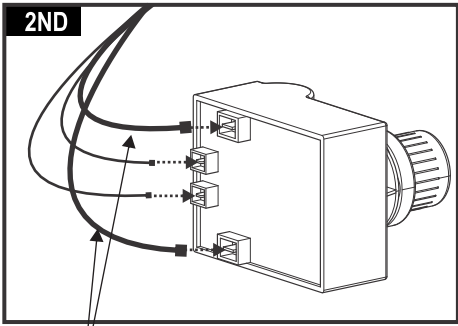
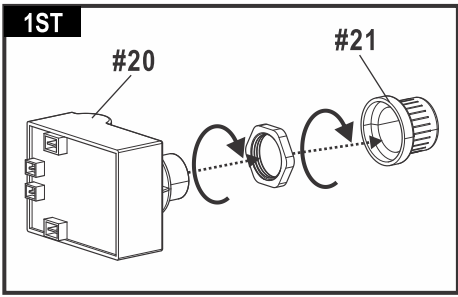
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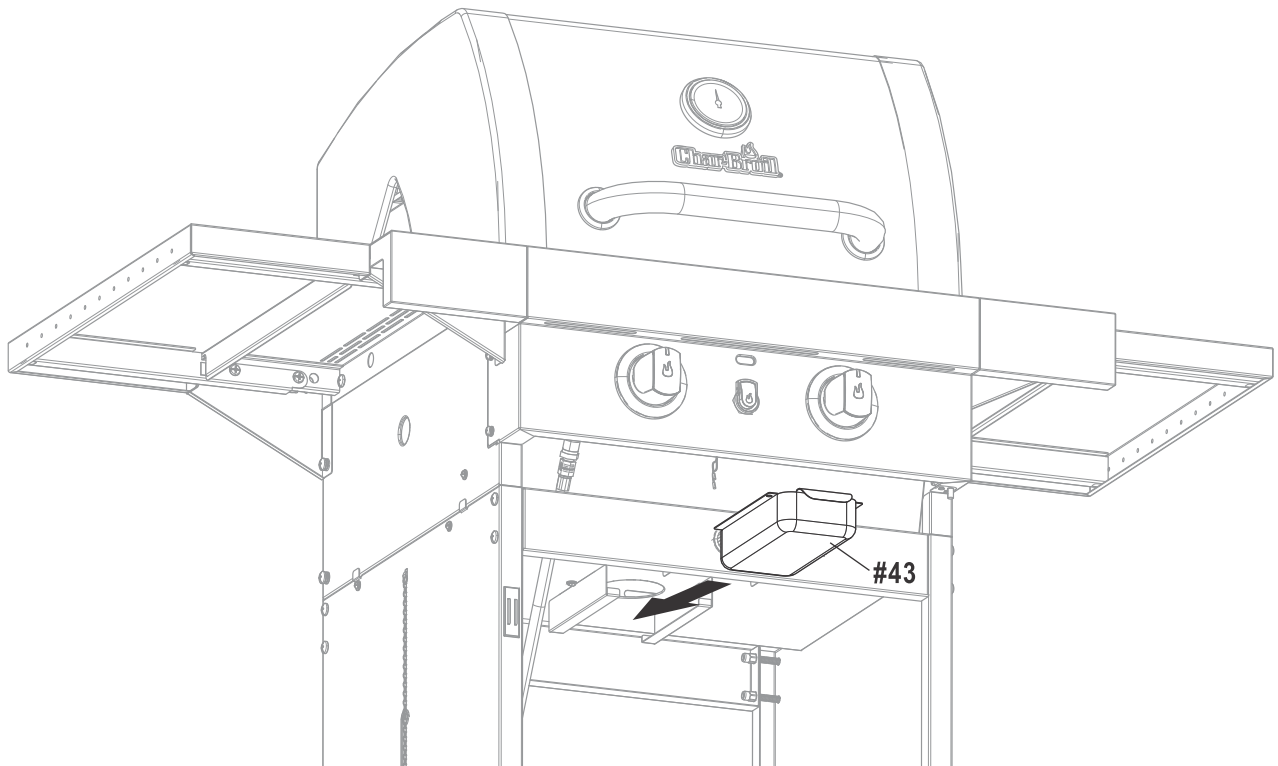
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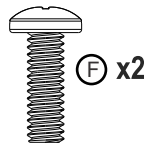
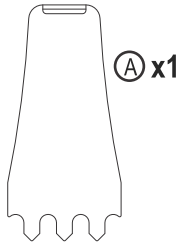
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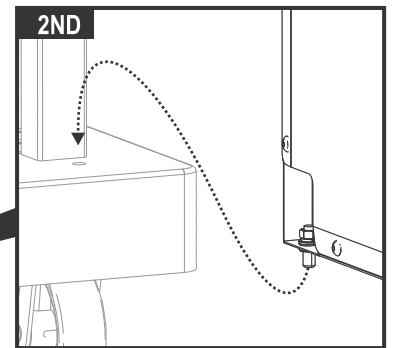
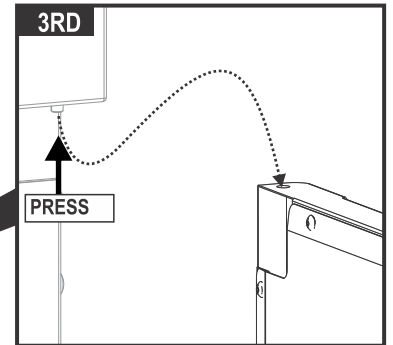
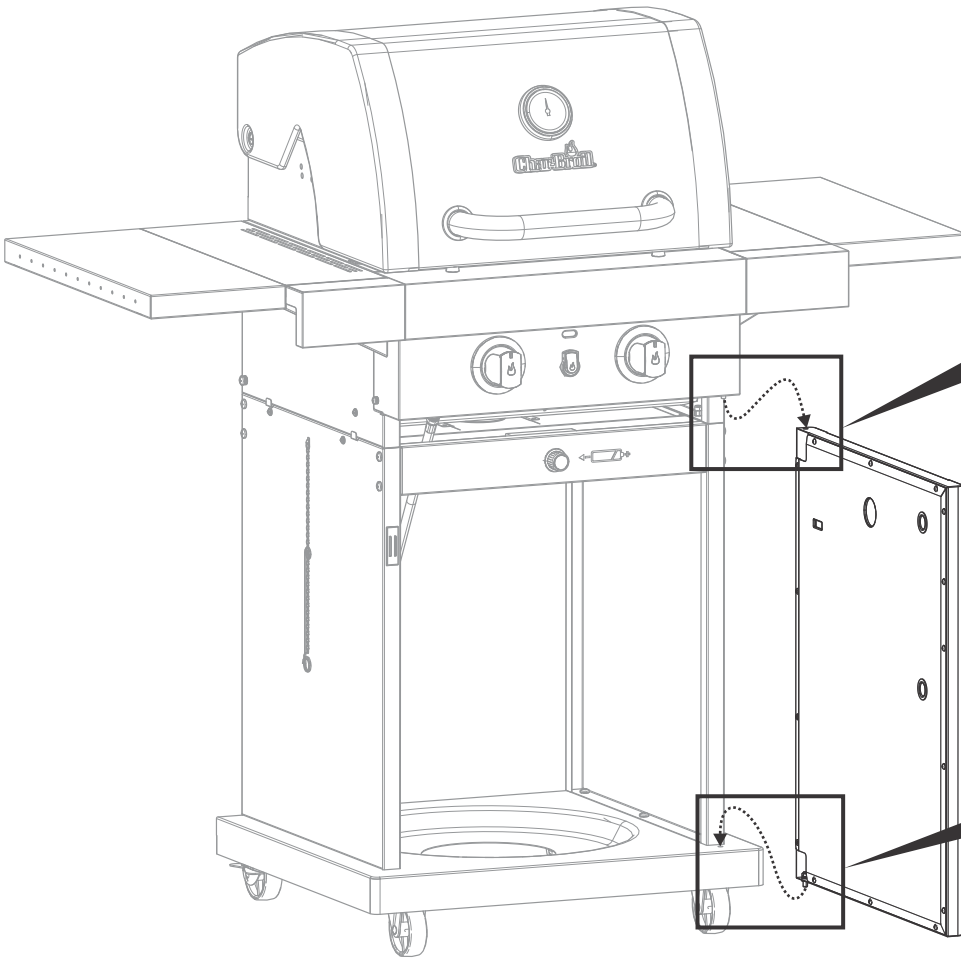
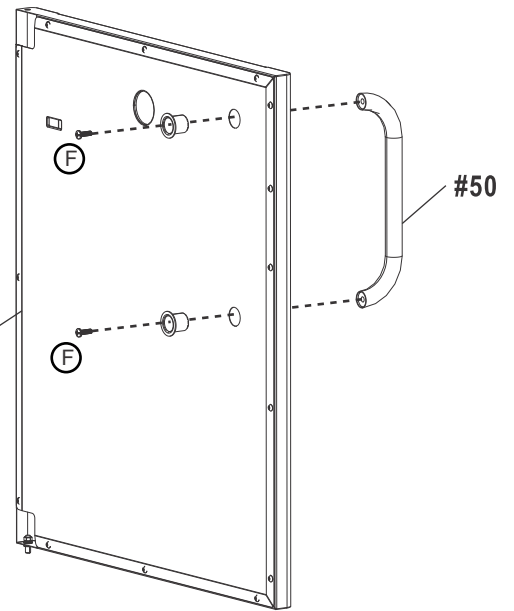


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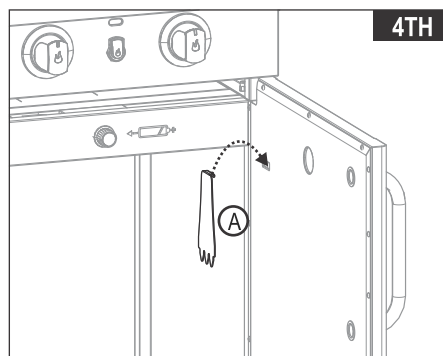


1ST

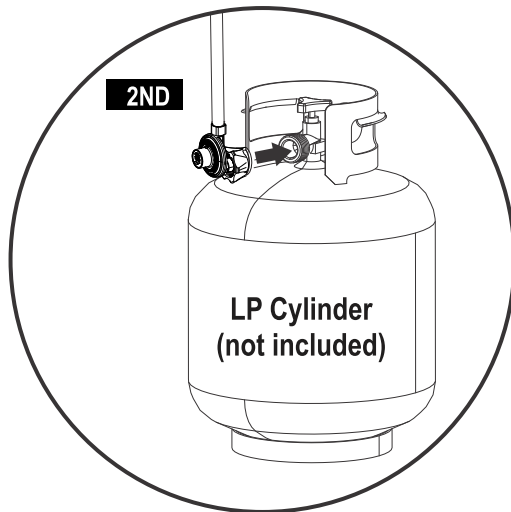
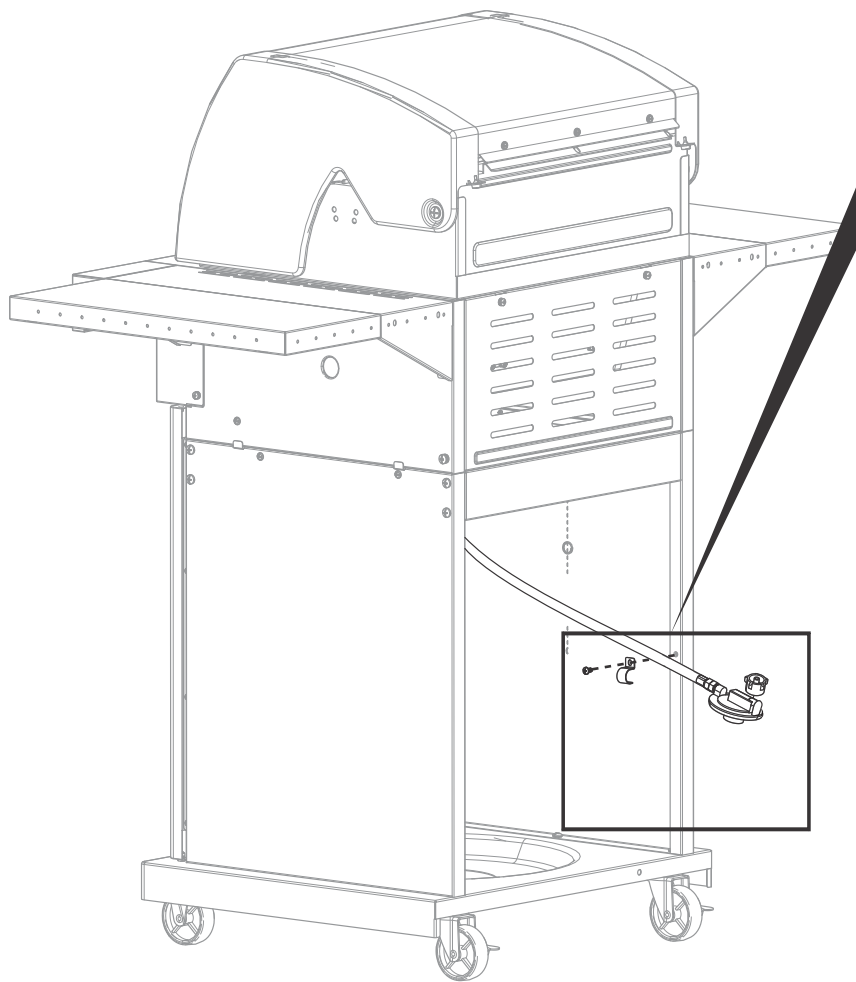
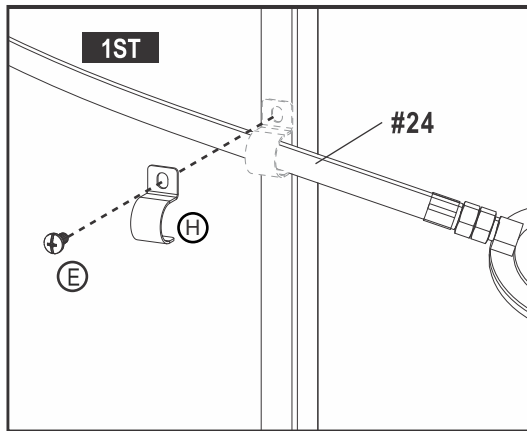
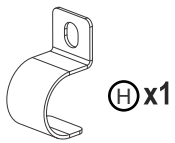
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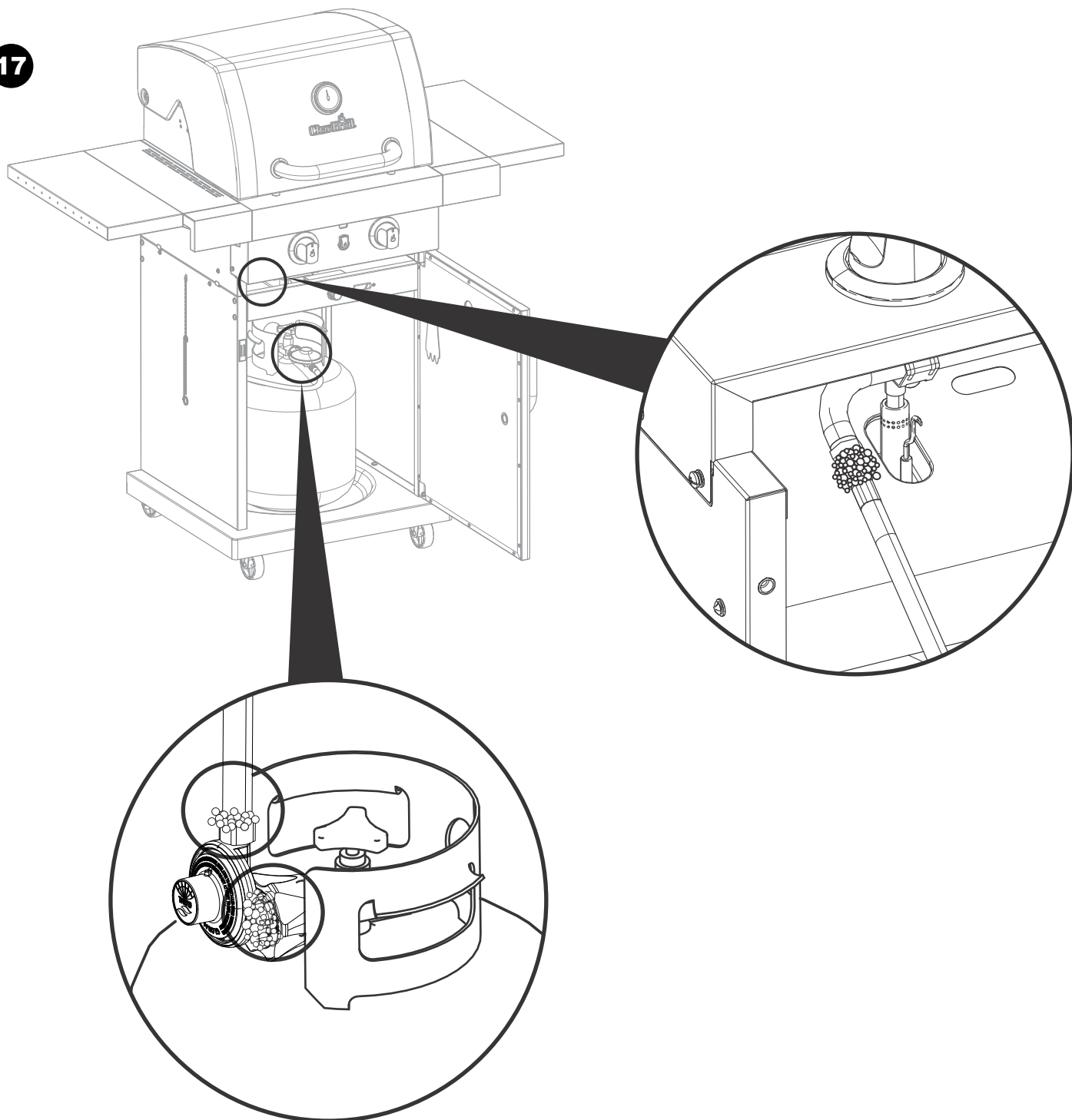
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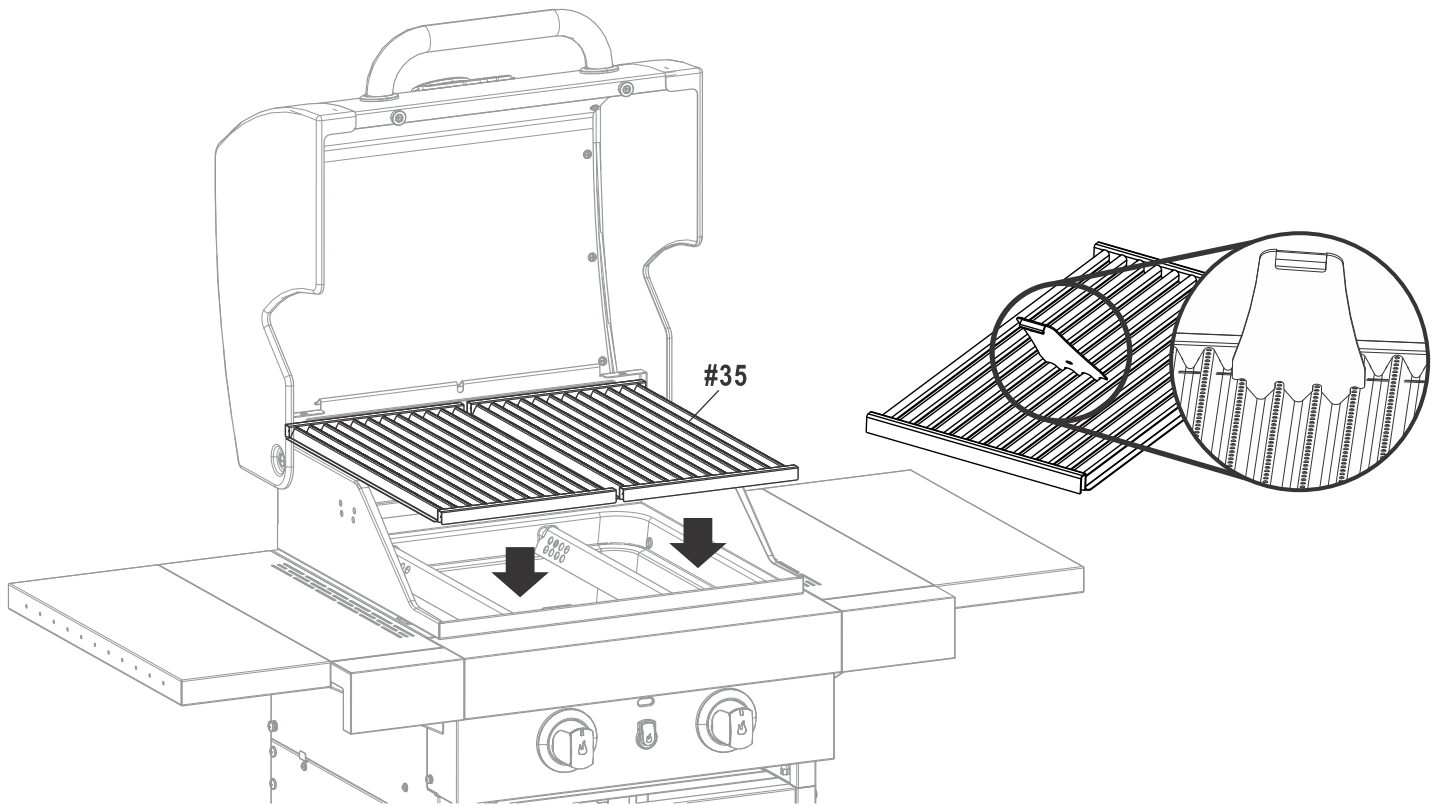
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17



Leak test before first use, at least once per year, and every time the gas cylinder is changed or disconnected.



Inspect your infrared grate before each use to ensure that the openings are not covered with debris. See the Grilling Guide for detailed cleaning instructions.

EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	• Damaged hose.	• Turn off gas at LP cylinder or at source on natural gas systems. Discontinue use of product and replace valve/hose/regulator. Once valve/hose/regulator replaced conduct complete leak check per manual.
Gas leaking from LP cylinder.	• Mechanical failure due to rusting or mishandling.	• Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	• Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	• Improper installation, connection not tight, and/or failure of rubber seal in cylinder valve.	• Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal in cylinder valve for damage. If damage or cannot correct leak replace cylinder. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	• Too much grease buildup in burner area.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
<p>Burner(s) will not light using ignitor.</p> <p><i>Continued on next page.</i></p>	<p>GAS ISSUES:</p> <ul style="list-style-type: none"> • Trying to light wrong burner. • Burner not engaged with control valve. • Obstruction in burner. • No gas flow. • Coupling nut and LP cylinder valve not fully connected. <p>ELECTRICAL ISSUES:</p> <ul style="list-style-type: none"> • Electrode cracked or broken; "sparks at crack." • Electrode tip not in proper position. • Wire and/or electrode covered with cooking residue. • Wires are loose or disconnected. • Wires are shorting (sparking) between ignitor and electrode. 	<ul style="list-style-type: none"> • See instructions on control panel and in Use and Care section. • Make sure valves are positioned inside of burner tubes. • Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care. • Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow" in <i>Troubleshooting</i> section. • Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools. • Replace electrode(s). <p>Main Burners:</p> <ul style="list-style-type: none"> • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary. <p>Sideburner (if featured):</p> <ul style="list-style-type: none"> • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16". Adjust if necessary. • Clean wire and/or electrode with rubbing alcohol and clean swab. • Reconnect wires or replace electrode/wire assembly. • Replace ignitor wire/electrode assembly.

Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	PIEZO PUSH-BUTTON AND ROTARY: <ul style="list-style-type: none"> •Push-button sticks at bottom. •Rotary knob rotates without clicking. •Sparking between ignitor and electrode. 	<ul style="list-style-type: none"> •Replace ignitor. •Replace knob. •Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner(s) will not match light.	<ul style="list-style-type: none"> •See “GAS ISSUES:” on previous page. •Match will not reach. •Improper method of match-lighting. 	<ul style="list-style-type: none"> •Use long-stem match (fireplace match). •See “Match-Lighting” section of Use and Care.
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> •Out of gas. •Excess flow valve tripped. 	<ul style="list-style-type: none"> •Check for gas in LP cylinder. •Turn off control and tank knobs, wait 30 seconds, turn tank knob on slowly, light grill. If flames are still low, turn off control and tank knobs and disconnect regulator. Reconnect regulator, turn tank knob on slowly, light grill.
Flames blow out.	<ul style="list-style-type: none"> •High or gusting winds. •Low on LP gas. •Excess flow valve tripped. 	<ul style="list-style-type: none"> •Turn front of grill to face wind or increase flame height by turning gas valve to a higher position. •Refill LP cylinder. •Refer to “Sudden drop in gas flow” above.
Flare-up.	<ul style="list-style-type: none"> •Grease buildup. •Excessive fat in meat. •Excessive cooking temperature. 	<ul style="list-style-type: none"> •Clean burners and inside of grill/firebox. •Trim fat from meat before grilling. •Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> •Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> •Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> •Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> •Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.
One burner does not light from other burner(s).	<ul style="list-style-type: none"> • Grease buildup or food particles in end(s) of carryover tube(s). 	<ul style="list-style-type: none"> • Clean carry-over tube(s) with wire brush.

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