



PRODUCT GUIDE

GUIDE DES PRODUITS

GUÍA DEL PRODUCTO

MODEL | MODÈLE | MODELO

14101550

**Smoker, Roaster
& Grill**

Serial number | Numéro de série | Número de serie

See rating label on grill for serial number.

Ce numéro se trouve sur l'étiquette signalétique située sur l'appareil.

El número de serie se encuentra en la etiqueta de especificaciones de la parrilla.

Date purchased | Date d'achat | Fecha de compra

If you have questions or need assistance during assembly, please call 1-888-430-7870.

Si vous avez des questions ou besoin d'aide pendant l'assemblage, S'il vous plaît appelez 1-888-430-7870

Si tiene alguna pregunta o si Necesita ayuda durante el Ensamblado, llámenos Al 1-888-430-7870

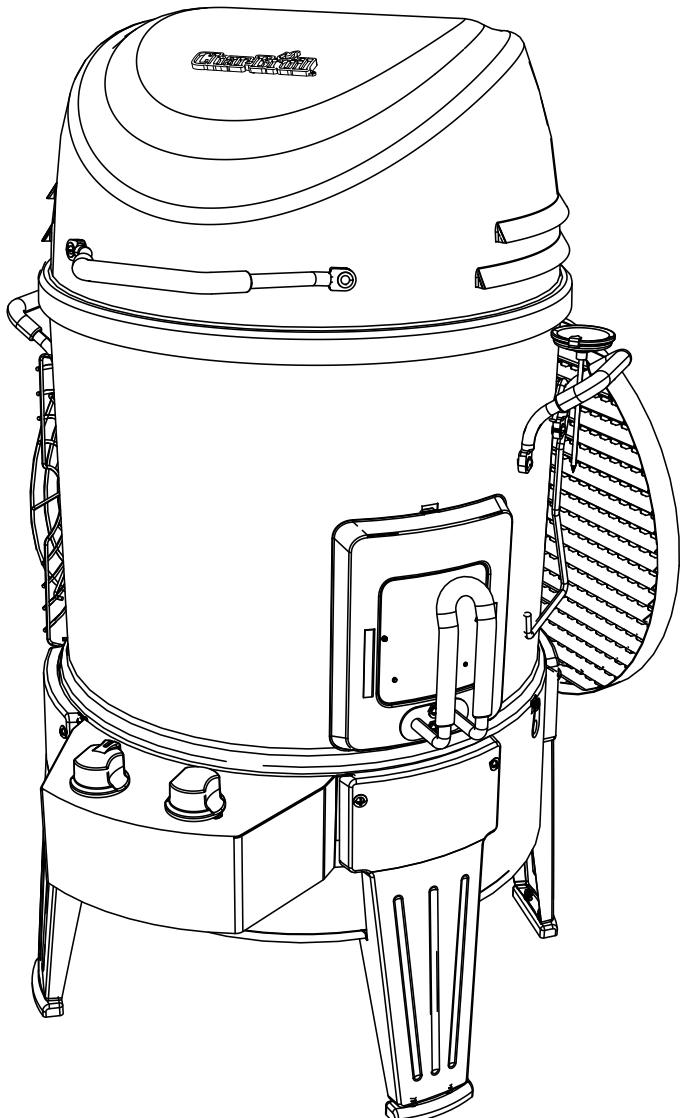


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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Safety Symbols

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

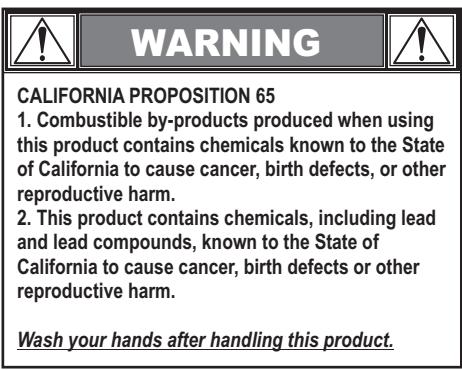


INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.



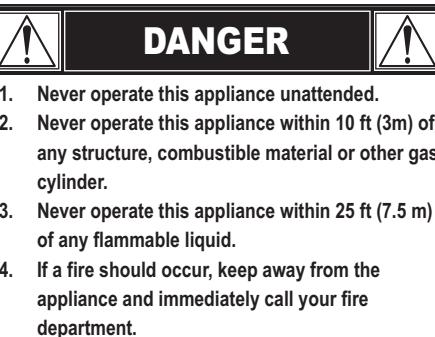
THIS GRILL IS FOR OUTDOOR USE ONLY.



If you smell gas:

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

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.



Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.



CAUTION

Grease Fires

- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP tank off.
- If grill has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop. Follow instructions on General Grill Cleaning and Cleaning The Burner Assembly to prevent grease fires.
- **The best way to prevent grease fires is regular cleaning of the grill.**

CAUTION

If grill should go out accidentally, turn the burner control OFF, wait 5 minutes and repeat the lighting procedure.

Grease Tray

- Never use drippings directly from the grease tray to make gravy. Use the included foil tray liner to catch drippings, then reheat the drippings to kill bacteria. Replacement foil tray liners and other accessories can be found at www.charbroil.com.

Installation Safety Precautions

- Use your appliance, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- The appliance installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, *Natural Gas and Propane Installation Code, CSA B149.1*, and *Propane Storage and Handling, CSA B149.2*, *Canadian Electrical Code, CSA C22.1* or the *Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192*, and *CSA Z240 RV Series, Recreational Vehicle Code, as applicable*.
- This appliance is not for use in or on recreational vehicles and/or boats.
- This appliance is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

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

How To Tell If Meat Is Cooked Thoroughly

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165°F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 145°F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

USDA Recommended

Internal Cooking Temperatures

Ground Meat

Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F

Fresh Beef, Veal, Lamb

Medium Rare.....	145°F
(let stand 3 minutes before cutting)	

Medium.....

Well Done.....

Poultry

Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F

Duck & Goose.....	165°F
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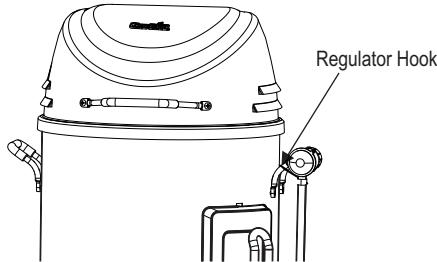
Fresh Pork

Medium Rare.....	145°F
(let stand 3 minutes before cutting)	

Medium.....	160°F
Well Done.....	170°F

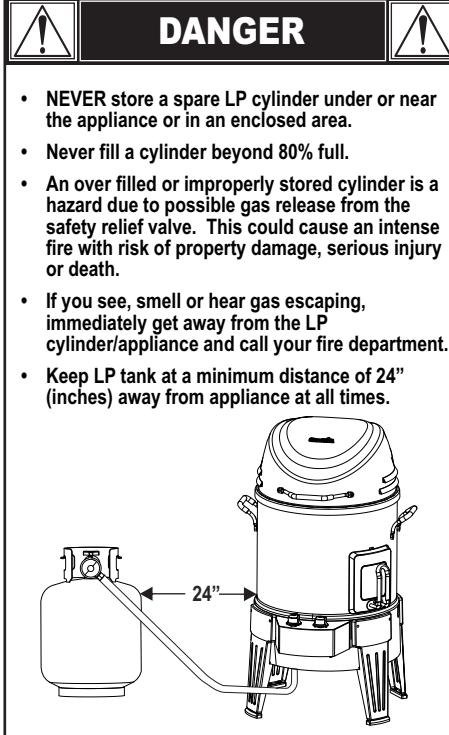
Storing Your Appliance

- Clean cooking basket.
- Store in dry location.
- When LP cylinder is connected to appliance, store outdoors in a well-ventilated space and out of reach of children.
- If the regulator is disconnected from the LP cylinder, a hook is provided to hang the regulator from the handle as shown.



- Cover appliance if stored outdoors. Choose from a variety of covers offered by the manufacturer.
- Store indoors ONLY if LP cylinder is turned off and is disconnected, removed from appliance and stored outdoors.
- When removing appliance from storage, follow "Cleaning the Burner Assembly" instructions before starting.

USE AND CARE

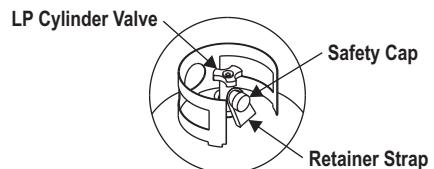


LP Cylinder Removal, Transport and Storage

- Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf or disconnect other retention means, then lift LP cylinder up and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.

- A disconnected LP cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.

- Do not store an LP cylinder in an area where children play.



LP (Liquefied Petroleum Gas)

LP gas is nontoxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.

LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder

- The LP cylinder used with your grill must meet the following requirements:

Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.

LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods, Transport Canada (TC). See LP cylinder collar for marking.

LP cylinder valve must have:

Type 1 outlet compatible with regulator or grill.



Safety relief valve.

UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.

LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.



LP cylinder in upright position for vapor withdrawal

LP Cylinder Filling

Use only licensed and experienced dealers.

LP dealer must purge new cylinder before filling.

Dealer should NEVER fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.

A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.

To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

USE AND CARE

LP Cylinder Exchange

• Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**

• Always keep new and exchanged LP cylinders in upright position during use, transit or storage.

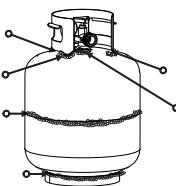
• **Leak test new and exchanged LP cylinders BEFORE connecting to grill.**

• Place safety cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of safety cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

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!

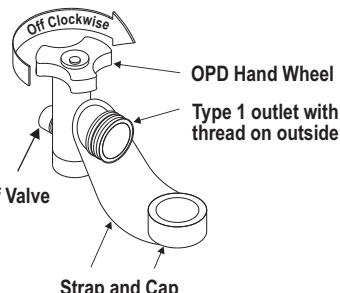
Connecting Regulator to the LP Cylinder

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**.

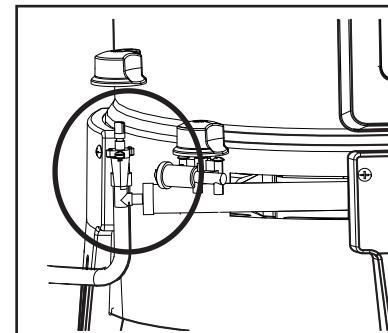
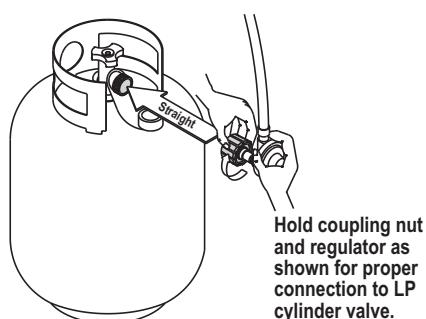
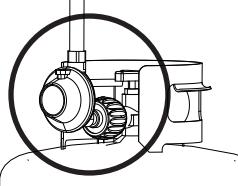
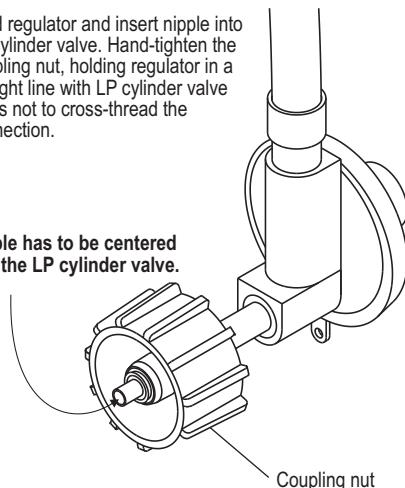
4. Remove the safety cap from LP cylinder valve. Always use cap and strap supplied with valve.



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.



5. If "growing" bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call for replacement parts.

6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

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 an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.

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.

WARNING

- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP!
- If you cannot stop a gas leak by closing the LP cylinder valve leave area and call your fire department!

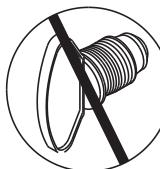
Leak Testing Valves, Hose and Regulator

1. Turn all grill control knobs to OFF.

2. Be sure regulator is tightly connected to LP cylinder.

3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**

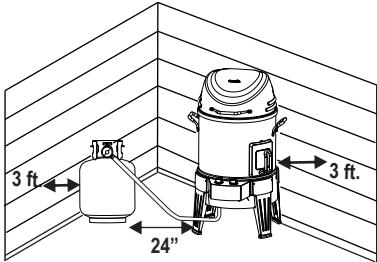
4. Brush soapy solution onto areas circled.



WARNING

For Safe Use of Your appliance and to Avoid Serious Injury:

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not leave appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Keep fuel supply hose away from any heated surfaces.
- Use appliance only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Use appliance at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- NEVER attempt to light burner with any type of closed cover.** A buildup of non-ignited gas inside a closed appliance is hazardous.
- Never operate appliance with LP cylinder out of correct position specified in assembly instructions.
- Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.

- Apartment Dwellers:**

Check with management to learn the requirements and fire codes for using an LP gas appliance in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.

Safety Tips

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When this appliance is not in use, turn off control knob and LP cylinder valve.
- The grease tray **must** be inserted into appliance and emptied after each use.
- 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 under the appliance enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of the appliance.
- If you have an appliance problem see the "Troubleshooting Section".
- If the regulator frosts, turn off appliance and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

Ignitor Lighting

- Do not lean over appliance while lighting.**
- 1. Turn ON LP gas cylinder.
- 2. Open lid during lighting.
- 3. Press and turn the control knob to .
- 4. Turn ROTARY IGNITOR knob rapidly.
- 5. If ignition does not occur in 5 seconds, turn the burner control knob  OFF, wait 5 minutes, and repeat lighting procedure.

If ignition still does not occur, follow match-lighting instructions.


WARNING

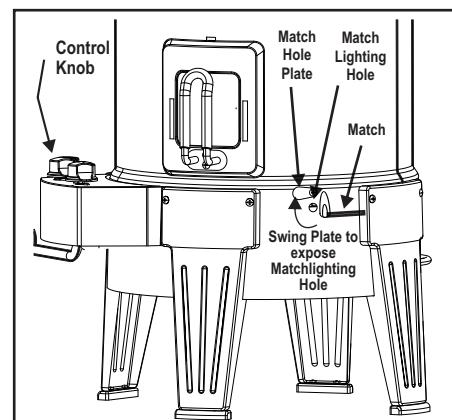

Turn control knob and LP cylinder OFF when not in use.


CAUTION


If ignition does NOT occur in 5 seconds, turn the control knob  OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Match-Lighting

- Do not lean over appliance while lighting.**
- 1. Turn ON LP cylinder.
- 2. Open lid during lighting.
- 3. Swing match hole plate to expose match lighting hole. Place lit match into match lighting hole of appliance as pictured below. Make sure lit match is placed inside hole and near burner.
- 4. Push in and turn control knob to  Be sure burner lights and stays lit.
- 5. Once lit, swing match hole plate back to cover up match lighting hole. Caution: Plate maybe hot.



View is from side of appliance

Burner Flame Check

- Light burner. Looking through viewing hole on top of appliance, you should see the flame height as shown below. Turn control knob from  to  OFF. The Flame height should decrease and then go out. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.



Turning Appliance Off

- Turn control knob to  OFF position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

Ignitor Check

- Turn gas off at LP cylinder.** Turn ignitor knob. "Click" should be heard each time at electrode. See "Troubleshooting" if no click or spark.

Valve Check

- Important: Make sure gas is off at LP cylinder before checking valve.** Knob locks in  OFF position. To check valve, first push in knob and release, knob should spring back. If knob does not spring back, replace valve assembly before using this appliance. Turn knob to  position then turn back to  OFF position. Valve should turn smoothly.

Hose Check

- Before each use, check to see if hose is cut, worn or kinked. Replace damaged hose before using appliance. **Use only valve/hose/regulator specified by manufacturer.**



General Appliance Cleaning

- Meat Thermometer:** Do not immerse or soak in water. Wash with warm soapy water and wipe dry.
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of appliance lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.** A black surface improves the appliances performance.
- Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrusol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth.



CAUTION



SPIDER ALERT!

SPIDER AND WEBS INSIDE BURNER



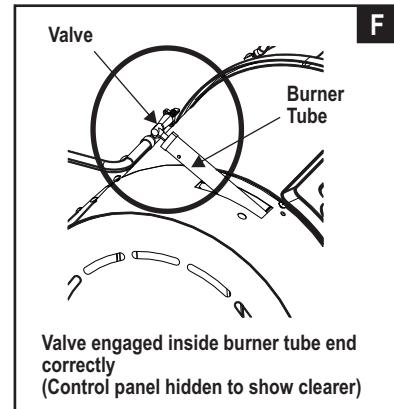
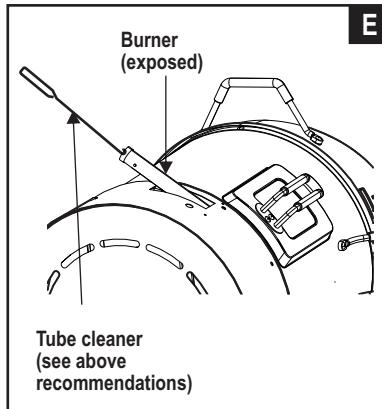
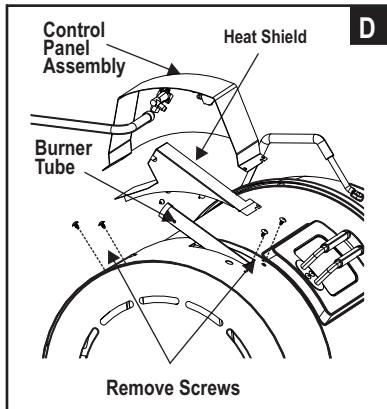
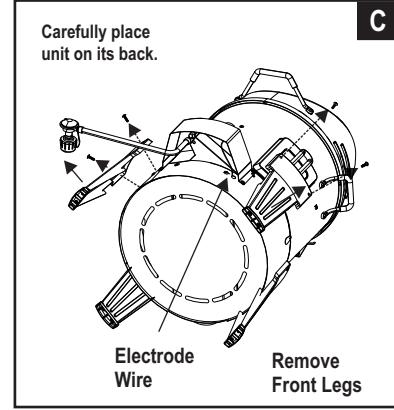
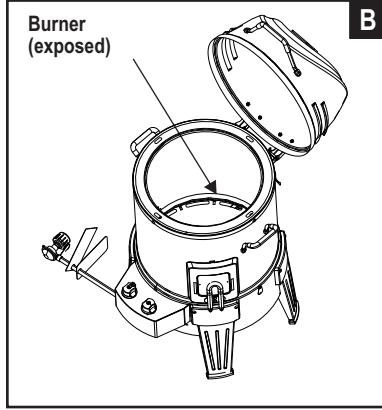
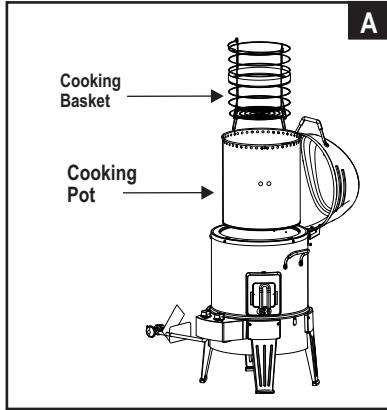
If your appliance is getting hard to light or the flame is weak, check and clean the venturi's and burners.

Spiders or small insects are known to create "flashback" problems by building nests and laying eggs in the appliance venturi or burner obstructing the flow of gas. The back-up gas can ignite behind the control panel. This flashback can damage your appliance and cause injury. To prevent flashbacks and ensure good performance the burner and venturi tube assembly should be removed and cleaned when ever the appliance has been idle for an extended period of time.

Cleaning the Burner Assembly

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

1. Turn gas OFF at control knob and LP cylinder and disengage regulator from cylinder.
 2. Open top cover, remove cooking basket and cooking Chamber, shown **A**. This will expose the burner from inside, shown **B**.
 3. Wire brush entire outer surface of burner to remove food residue and dirt.
 4. Clean any blocked ports with a stiff wire such as an open paper clip.
 5. Carefully lay the appliance on its back, with control panel facing up shown **C**.
 6. Disconnect electrode wire underneath appliance, shown **C**.
 7. Remove screws and disengage front legs from appliance.
 8. Remove screws and disengage control panel assembly and heat shield from unit, shown **D**.
 9. Clean inner burner as recommended below, shown **E**. We suggest three ways to clean the burner tube. Use the one easiest for you.
 - (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run hook through 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 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.
 10. 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.
 11. Carefully replace heat shield and control panel assembly .
 12. Reattach electrode wire to ignitor.
- VERY IMPORTANT: Burner tube must re-engage over valve opening. See illustration, shown F.**
13. Reattach front legs. Carefully stand the unit upright.
 14. Reposition inner liner, cooking basket.



LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. 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.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
All Parts	1 year from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*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 applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer 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, corrossions 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. **RUST is not considered a manufacturing or materials defect.**

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. Service calls to your home.
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. Replacement parts or repair labor costs for units operated outside the United States or Canada.
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.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

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

**Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

PARTS LIST

Key	Qty	Description
1	1	OUTER BODY
2	1	INNER BODY
3	1	BODY TOP RING
4	1	BURNER
5	1	HEAT SHIELD
6	1	IGNITION KIT
7	1	LOGO PLATE
8	1	COOKING CHAMBER
9	1	ROASTER BASKET
10	2	SIDE HANDLE
11	1	CONTROL PANEL
12	1	IGNITOR KNOB
13	1	CONTROL KNOB
14	1	TOP LID
15	4	LEG ASSEMBLY
16	1	GREASE TRAY
17	2	GREASE TRAY RAIL
18	1	HOSE, VALVE, REGULATOR
19	1	HEAT SHIELD, CONTROL PANEL
20	1	LIFT HOOK
21	1	MEAT THERMOMETER
22	1	COOKING GRATE
23	1	SMOKER BOX HOUSING
24	1	WIND SHIELD
25	1	WIRE GRATE, SET OF 2
26	4	BURNER SUPPORT
27	1	TOP HANDLE
28	1	HINGE, RIGHT
29	1	HINGE, LEFT
30	4	FOOT KIT
31	1	SMOKE BOX FRAME
32	1	MATCH LIGHT COVER
33	1	SMOKER BOX COVER
34	1	SMOKER BOX HANDLE

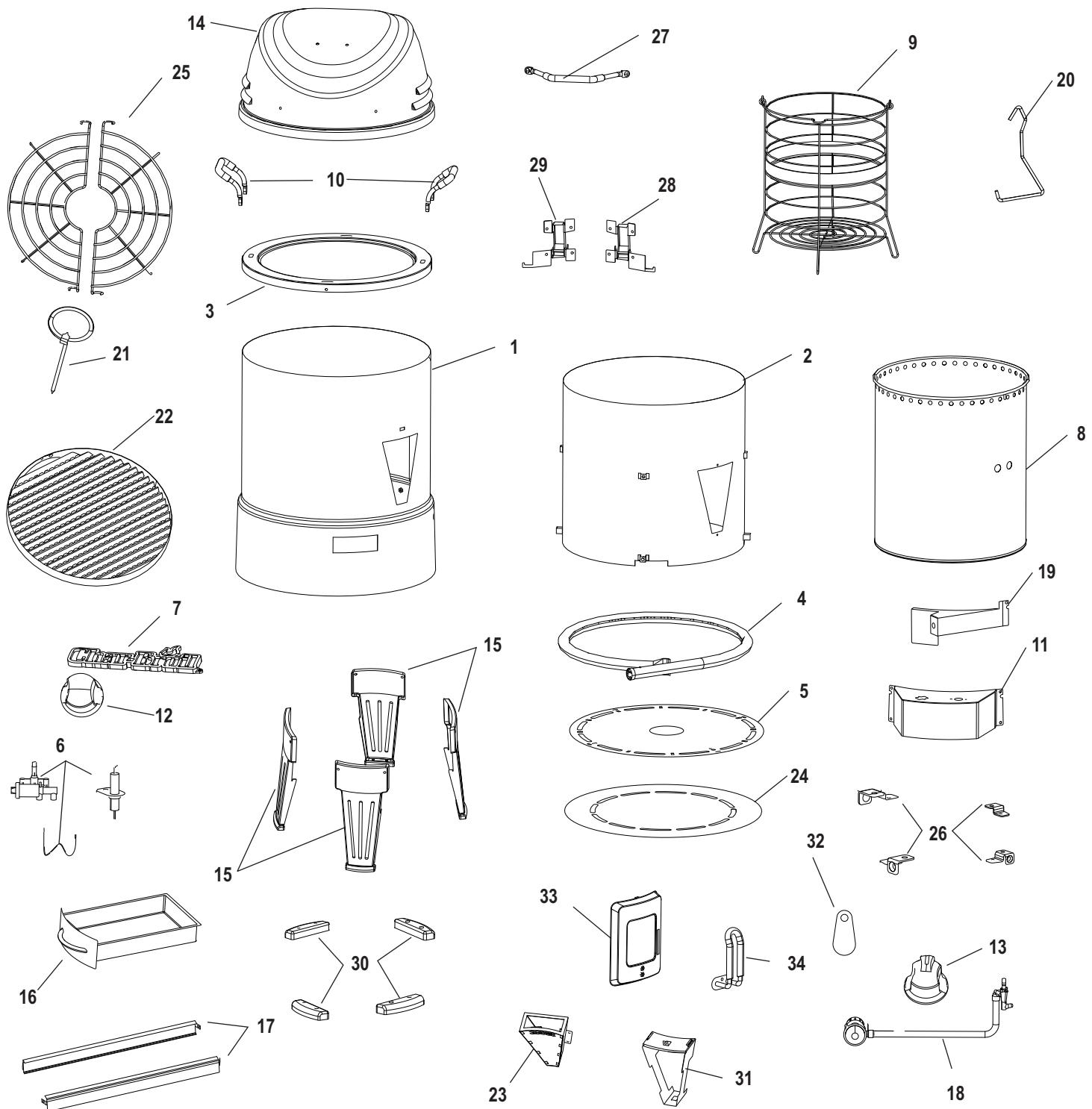
NOT Pictured

...	1	HARDWARE PACK
...	1	PRODUCT GUIDE, ENGLISH-SPANISH-FRENCH

PARTS DIAGRAM

SCHÉMA DES PIÈCES

DIAGRAMA DE PIEZAS



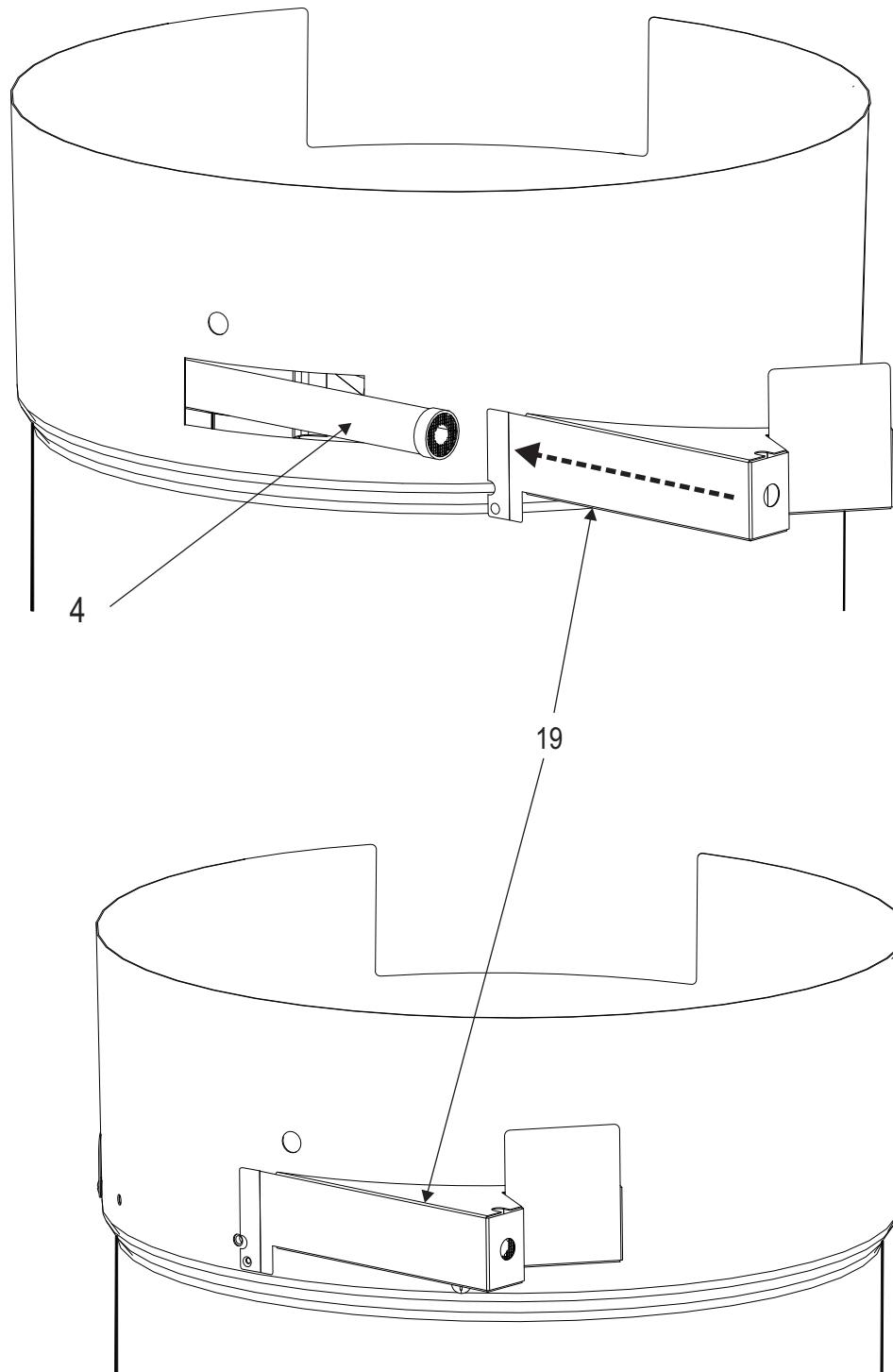
NOTE: Some appliance parts shown in the assembly steps may differ slightly in appearance from those on your particular model. However, the method of assembly remains the same.

REMARQUE : certaines pièces montrées dans les étapes d'assemblage peuvent être légèrement différentes de celles destinées à votre modèle de gril. La méthode d'assemblage reste cependant la même.

NOTA: Algunas de las piezas de la freidora, ilustradas en los pasos de armado, pueden ser ligeramente diferentes a las de su modelo. Sin embargo, el método de armado es el mismo.

ASSEMBLY STEPS**ASSEMBLÉE ÉTAPES****ASAMBLEA PASOS**

1



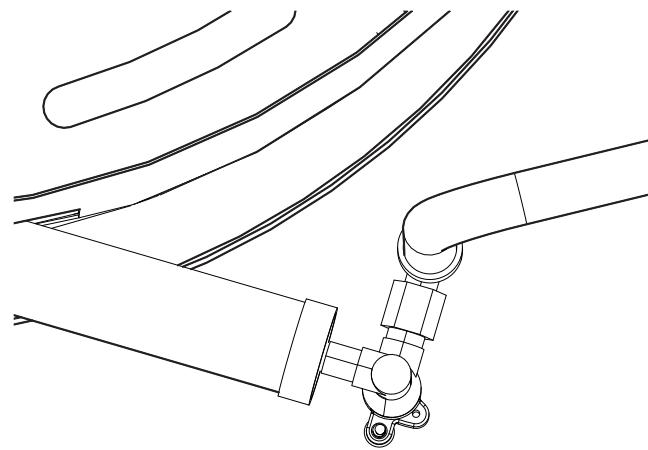
2

- Bottom Hole
- Trou Inférieur
- Orificio inferior

#10x3/8" Self-Tap Screw
Vis 10 x 3/8 po
Tornillo autorroscante
No. 10 de 3/8"
X4



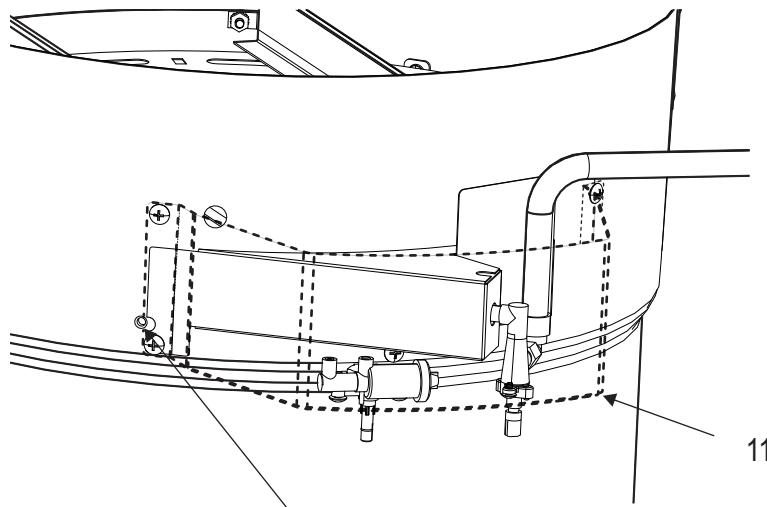
11



Proper Valve to Burner Tube installation

Assurez-vous que la valve est compromise tube
du brûleur

Asegúrese de que la válvula se compromete el tubo
del quemador

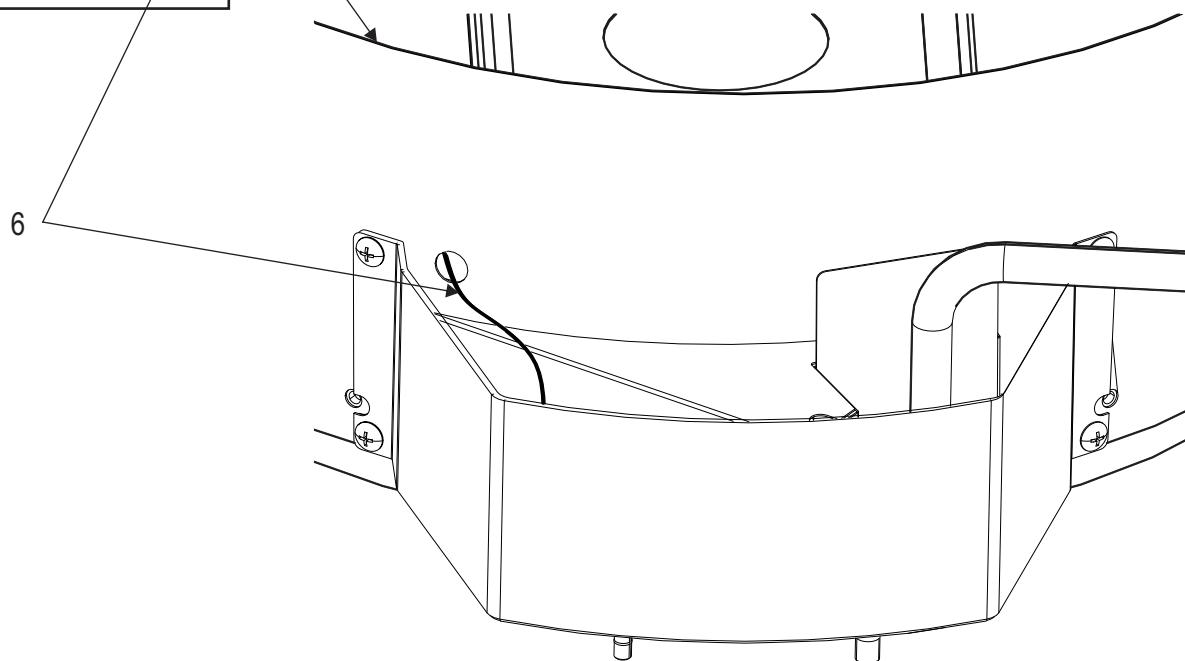
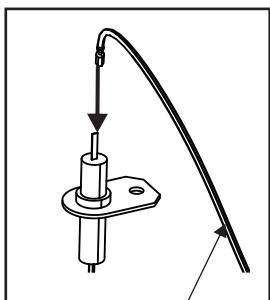


Screw hole for leg-use later.

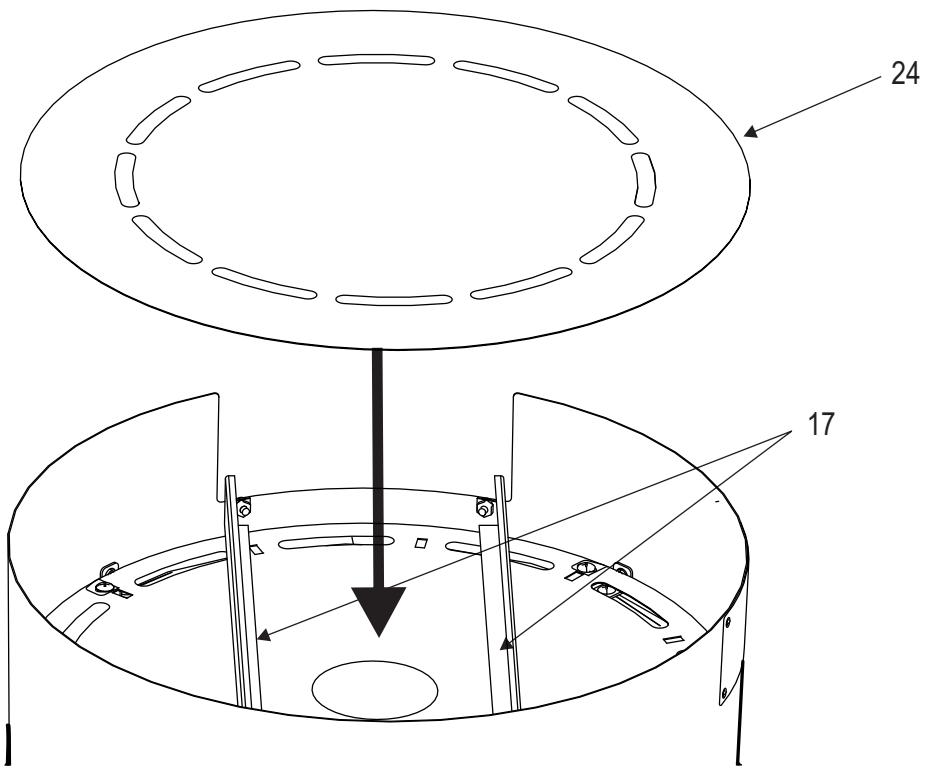
Trou de vis pour la jambe utiliser plus tard.

Orificio del tornillo para las piernas - se utiliza
más tarde.

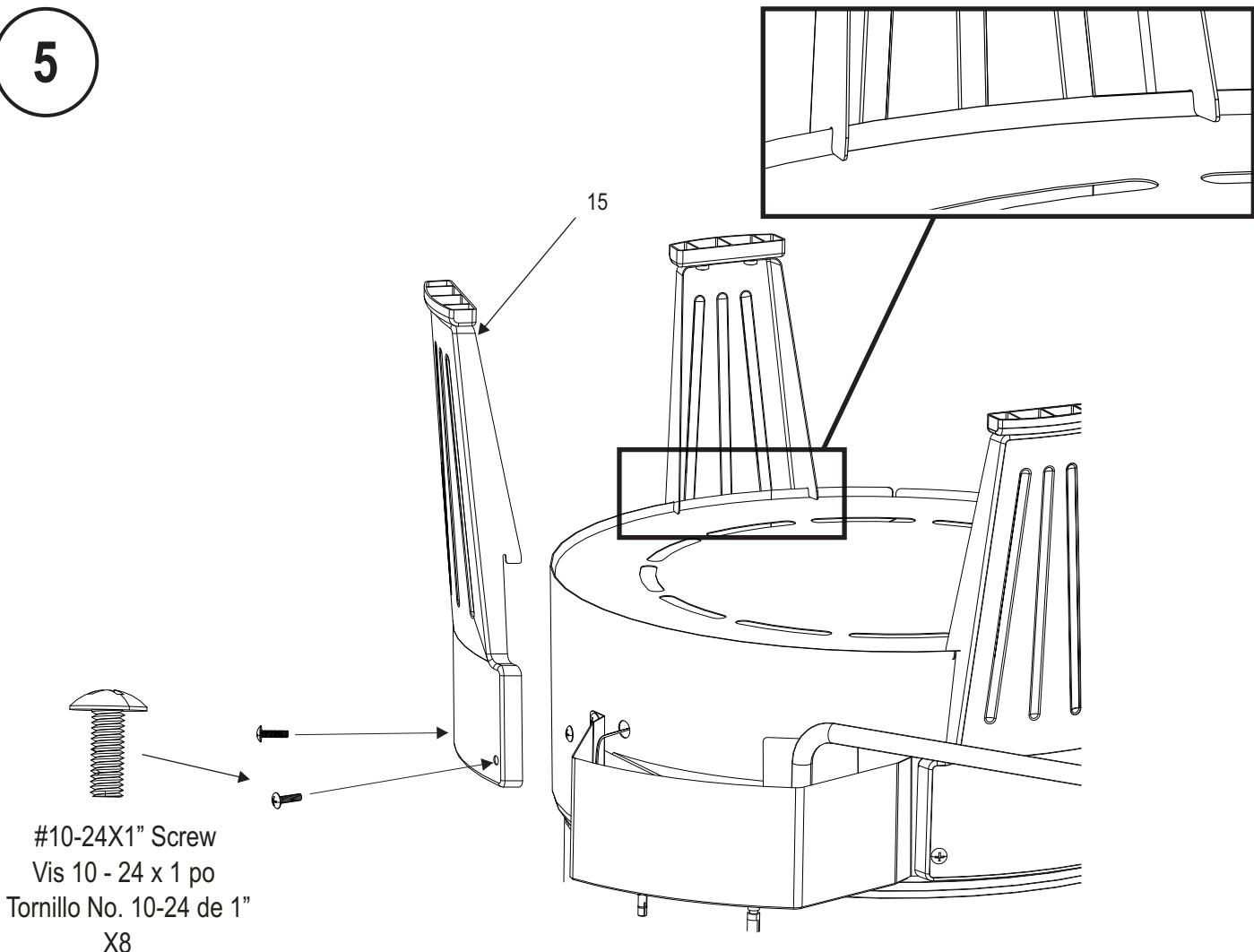
3



4



5

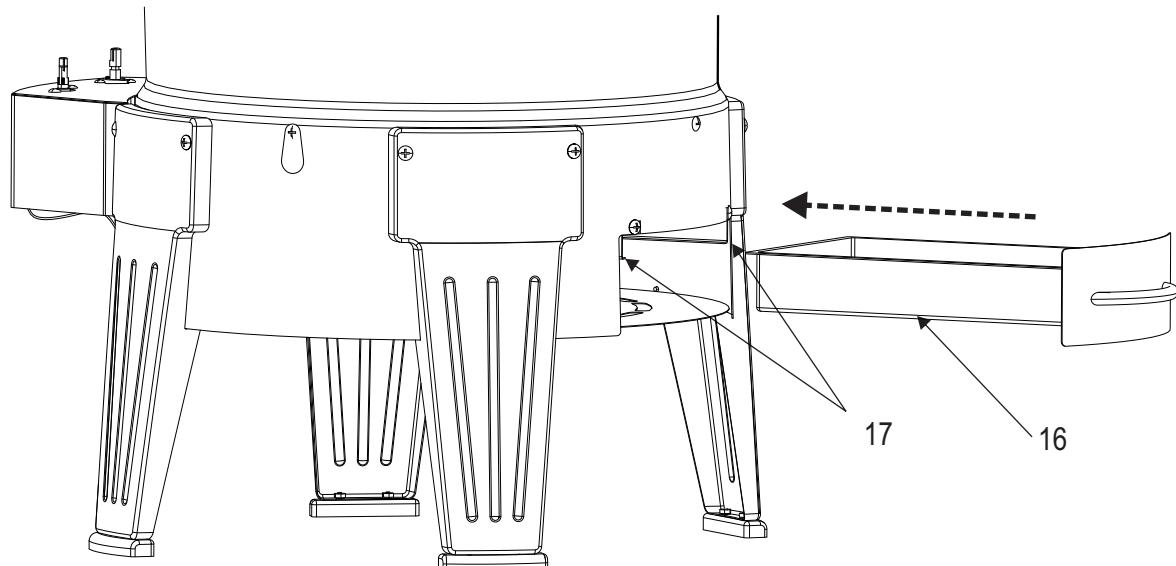


- Install legs by engaging leg tabs over bottom edge of the appliance body.
- Once the leg is in place, attach two #10-24x1" screws through the leg and into the appliance body.
- Repeat for the remaining legs. **DO NOT** Tighten the screws at this point.
- When all four legs are loosely installed, carefully turn the unit upright.
- Carefully Level the unit and securely tighten the screws.

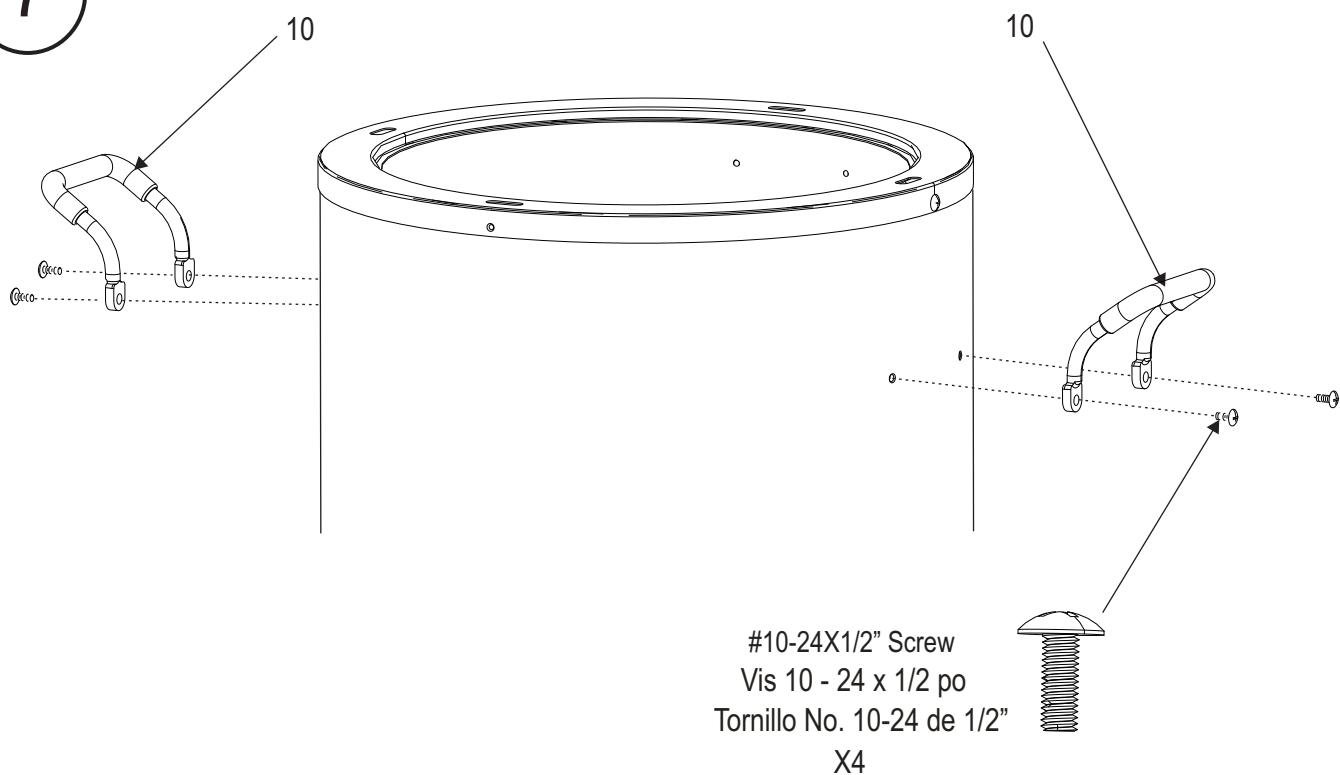
- Instale las piernas mediante la participación etiquetas pierna sobre el borde inferior del cuerpo del aparato.
- Una vez que la pierna está en su lugar, coloque dos # 10-24x1 "tornillos en la pierna y en el cuerpo del aparato.
- Repita el procedimiento para las patas restantes. NO apriete los tornillos en este momento.
- Cuando las cuatro patas están más o menos instalado, gire cuidadosamente la unidad en posición vertical.
- Nivel de cuidado de la unidad y apriete los tornillos.

- Installez jambes en engageant onglets de la jambe sur le bord inférieur du corps de l'appareil.
- Une fois que la jambe est en place, fixez deux vis # de 10-24x1 "par la jambe et dans le corps de l'appareil.
- Répétez l'opération pour les autres pattes. Ne pas serrer les vis à ce point.
- Lorsque les quatre jambes sont lâchement installés, tourner doucement l'appareil à la verticale.
- Niveler soigneusement l'unité et serrez les vis.

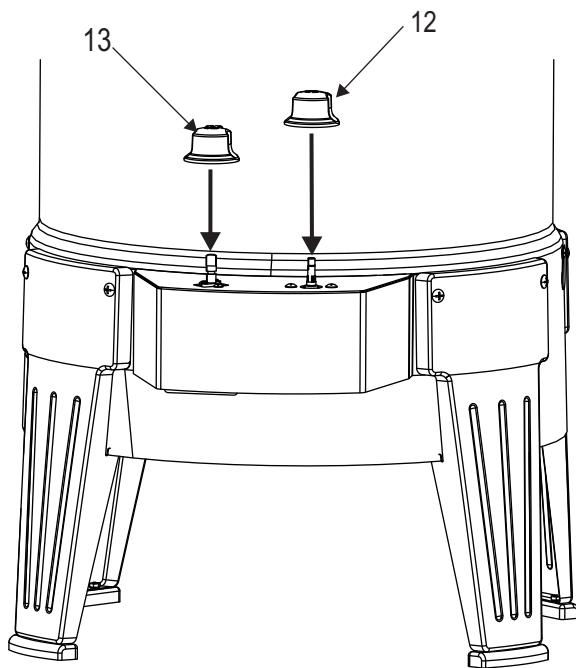
6



7



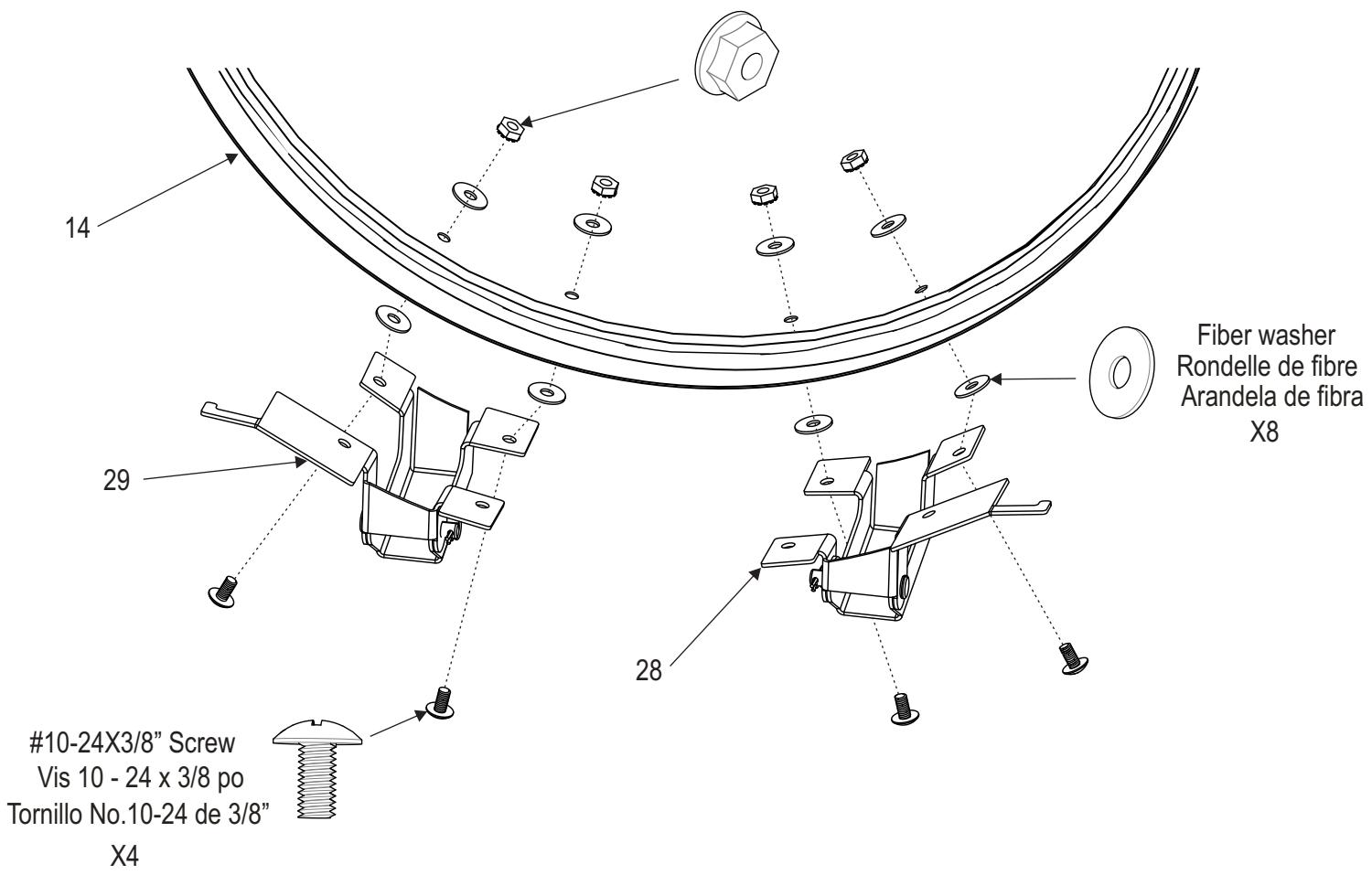
8



9

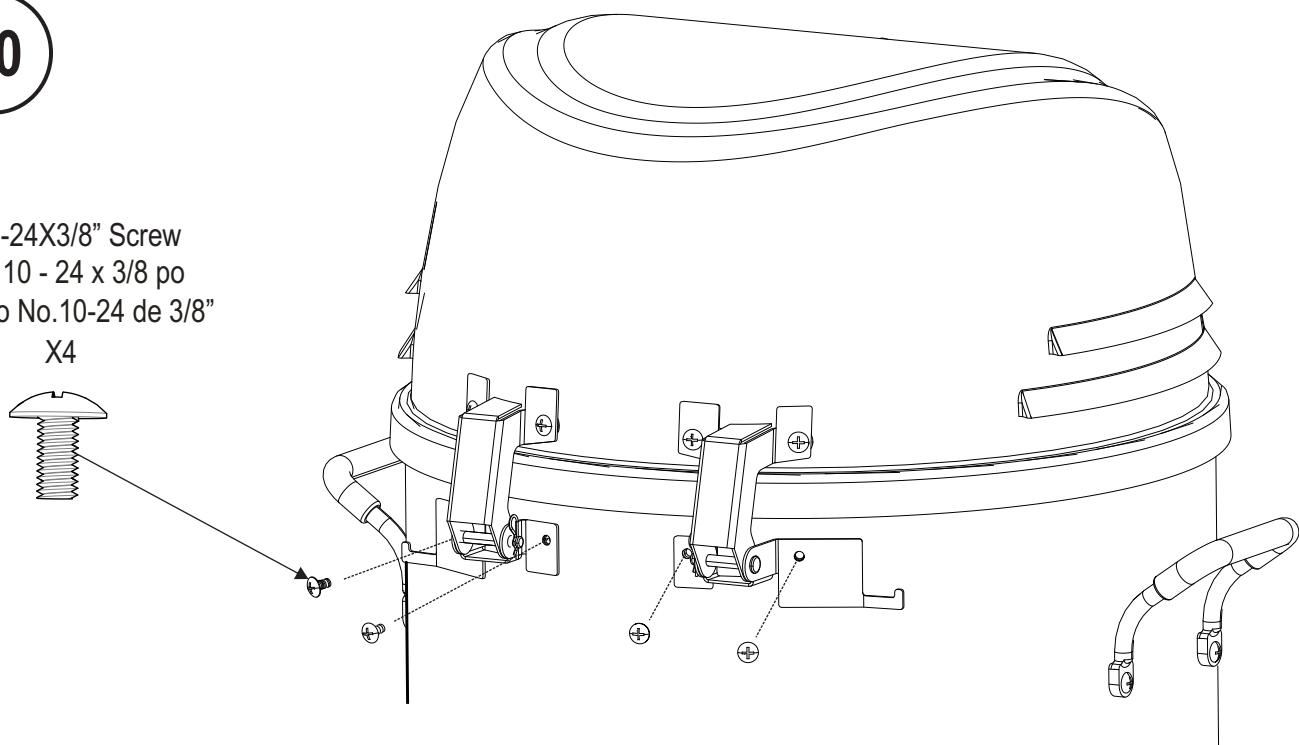
#10-24 Keps nut
Écrou 10-24
Tuerca Keps No. 10-24

X4

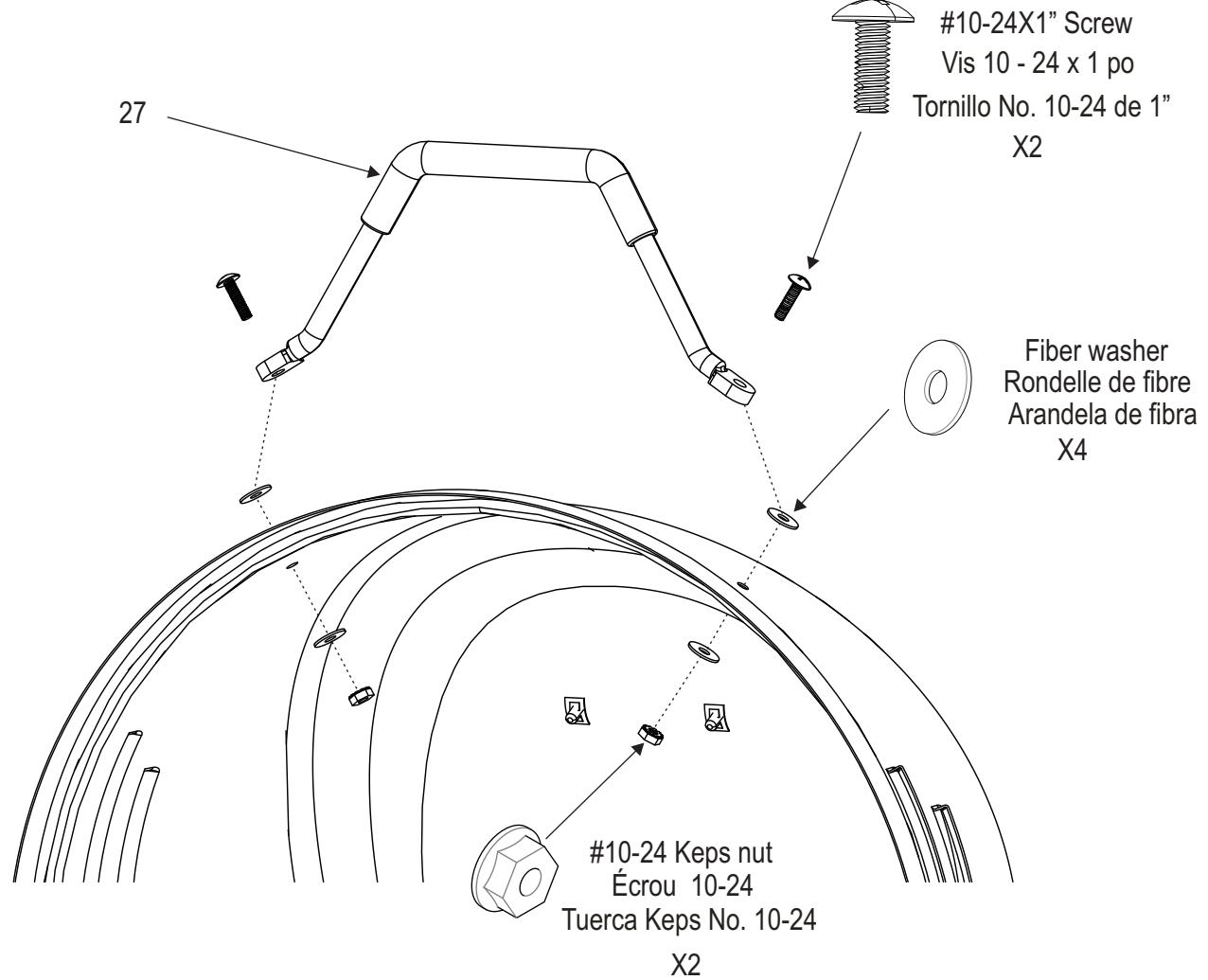


10

#10-24X3/8" Screw
Vis 10 - 24 x 3/8 po
Tornillo No.10-24 de 3/8"
X4

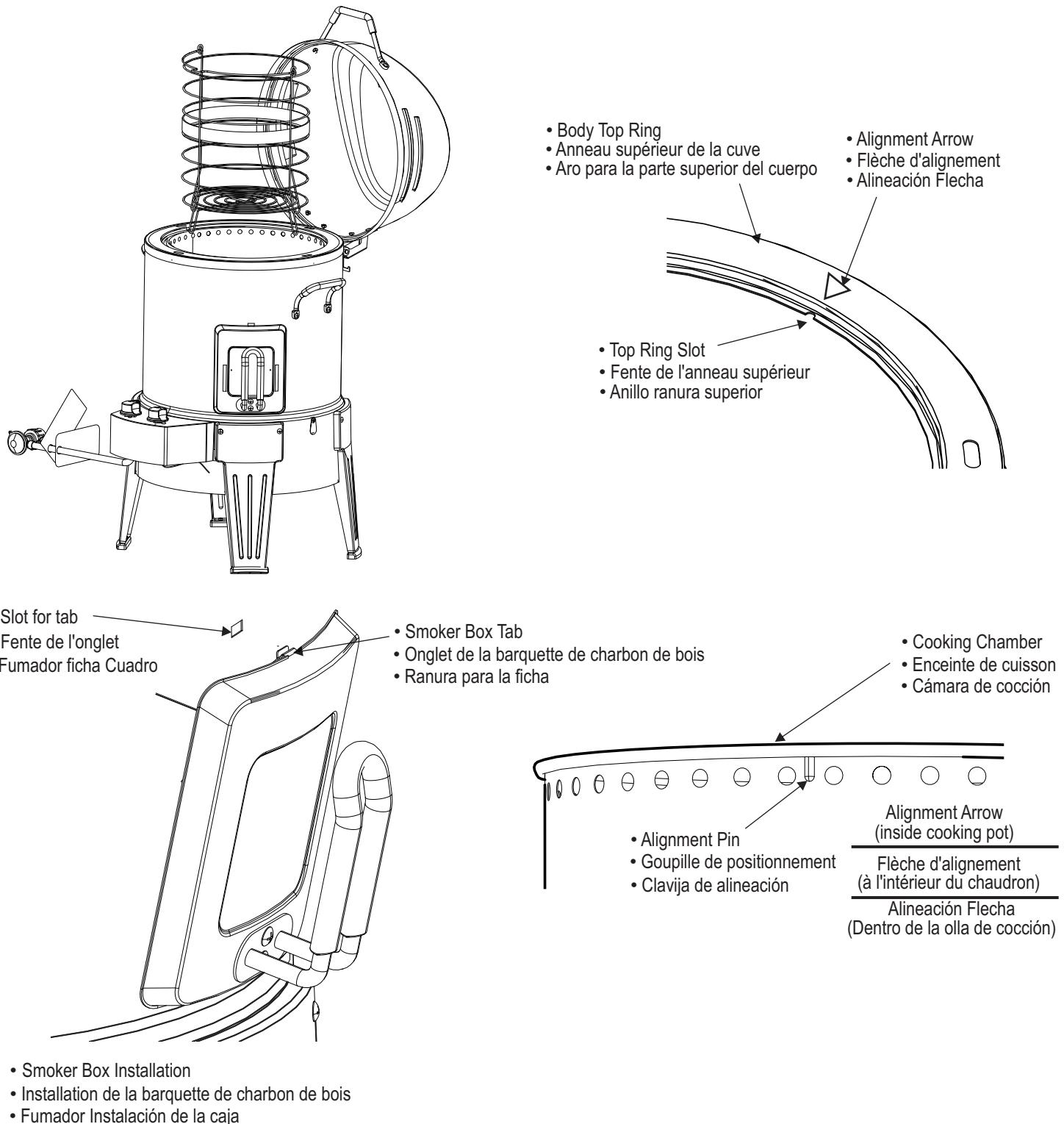


11



12

- Slide the cooking chamber into the appliance. Note that an alignment pin is located on the cooking pot. This pin ensures that the cooking chamber is installed correctly. The pin fits into a slot on the body top ring above the smoker box. There are arrows located on the body top ring and cooking chamber to aid in alignment.
- Glisser l'enceinte de cuisson dans l'appareil. Vous remarquerez qu'il y a une goupille de positionnement sur le chaudron. Cette goupille assure la bonne installation de l'enceinte de cuisson. La goupille s'insère dans la fente située sur l'anneau supérieur de la cuve au-dessus de la barquette de charbon de bois. Des flèches situées sur l'anneau supérieur de la cuve et sur l'enceinte de cuisson visent à aider à l'alignement.
- Colocar la cámara de cocción en el aparato. Tenga en cuenta que una clavija de alineación se encuentra en la olla. Este pin se asegura de que la cámara de cocción está instalado correctamente. El pasador se coloca en una ranura en el anillo superior por encima de la caja del ahumador. Hay flechas ubicadas en el anillo superior y la cámara de cocción para facilitar la alineación.



Accessory Use and Storage

Utilisation et rangement des accessoires

Accesorio para uso y almacenamiento

NOTE: Before cooking on your appliance for the first time, refer to the separate Cooking Guide on how to prepare the appliance for cooking. It is recommended that you season your appliance prior to cooking.

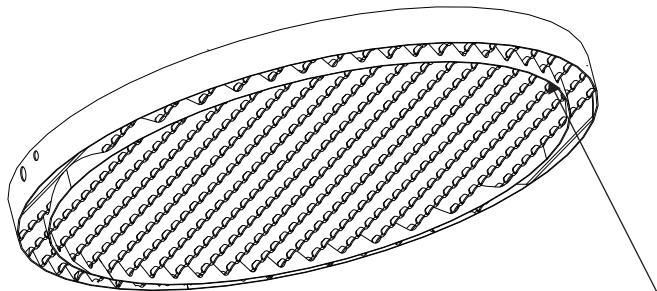
- Once seasoning is complete, the appliance is now ready for use. The cooking chamber will continue to darken with use. This will inhibit rusting along with improving the performance of the infrared cooking system.
- The bottom of the **Cooking Grate** has a locating ring. Be sure that the locating ring faces down and is centered in the cooking Chamber when using the **Cooking Grate**. Otherwise, the **Cooking Grate** could slip off the top of the appliance. **Never use the Cooking Grate upside down!**

REMARQUE : Avant d'utiliser votre appareil la première fois, veuillez vous référer au guide de cuisson fourni à part pour savoir comment préparer votre appareil à la cuisson. Il est recommandé de l'apprêter avant toute cuisson..

- Aussitôt cette opération effectuée, votre appareil est prêt à être utilisé. L'enceinte de cuisson noircira au fil du temps. Cet aspect protège contre la rouille tout en améliorant la performance du système de cuisson à infrarouge.
- Le dessous de la **grille de cuisson** est muni d'un anneau de centrage. S'assurer qu'il est placé vers le bas et qu'il est centré dans l'enceinte de cuisson au moment d'utiliser la **grille de cuisson**. Sinon, celle-ci risque de glisser du dessus de l'appareil. **Ne jamais utiliser la grille de cuisson à l'envers!**

NOTA: Antes de cocinar en su dispositivo por primera vez, se refieren a la sazón suplemento sobre la forma de preparar el aparato para cocinar. Se recomienda que la temporada de su aparato antes de la cocción.

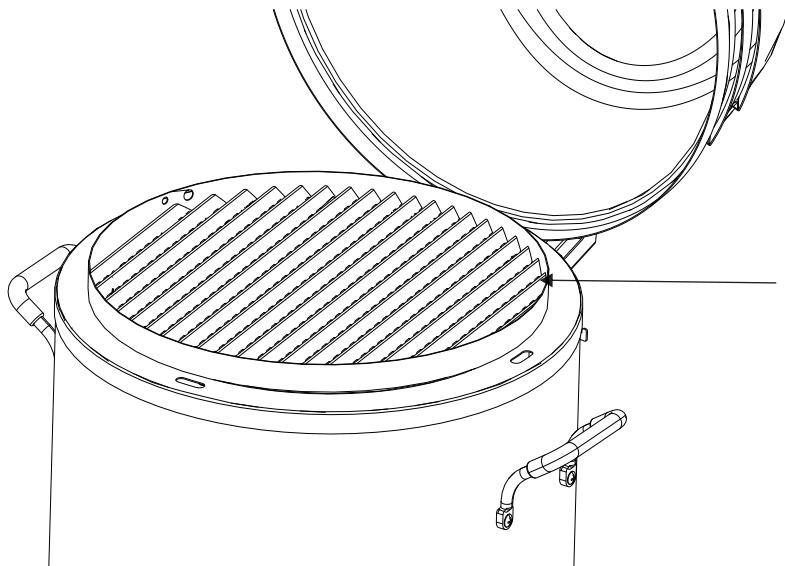
- Una vez que se complete condimentos, el dispositivo está listo para su uso. La cámara de cocción seguirá oscurecen con el uso. Esto inhibe la oxidación junto con la mejora del desempeño del sistema de cocción por infrarrojos.
- La parte inferior de la **rejilla de cocina** tiene un anillo de localizar. Asegúrese de que la localización del anillo hacia abajo y se centra en la olla cuando se utiliza la **rejilla de cocina**. En caso contrario, la cocina Rallar podría quitarse la parte superior del aparato. **No utilice nunca la cocina Rallar al revés!**



Locating Ring on bottom of
Cooking Grate

Anneau de centrales situé sous la
grille de cuisson

Localizar Anillo en la parte inferior
Ralle de Cocina



Cooking Grate shown
in proper position.

Grille de cuisson
installée dans la bonne
position comme le
montre l'illustration.

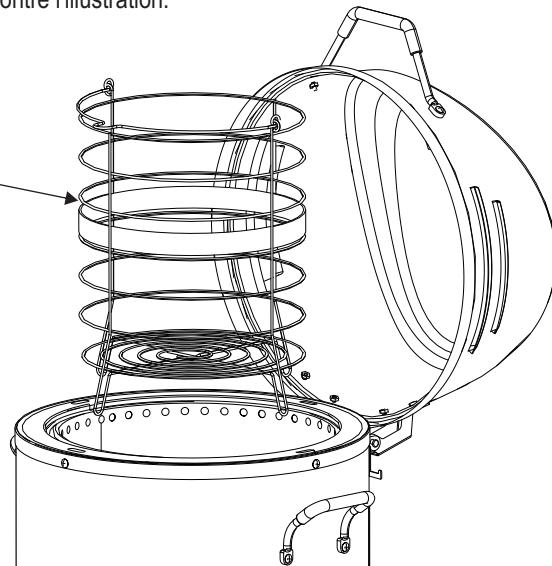
Se muestra la rejilla de cocina
en posición correcta.

Accessory Use and Storage

Utilisation et rangement des accessoires

Accesorio para uso y almacenamiento

- When using the **Roaster Basket**, insert it into the **Roaster Chamber** as shown.
- Pour utiliser la **grille de cuisson**, l'insérer dans l'**enceinte de cuisson** comme le montre l'illustration.
- Si se utiliza la **canasta de Cocina**, introduzcalo en la olla, como se muestra.



Assembling your **Wire Grate** into the cooking basket is very easy.

Just insert the **Wire Grate** through the side of the cooking basket at the desired level.

Allow the **Wire Grate** legs to rest securely on the cooking basket wire.

Make sure the legs are **OUTSIDE** of the cooking basket. This prevents the **Wire Grate** from slipping.

L'assemblage des **grilles demi-circulaires** au panier de cuisson est très facile à faire.

Il suffit d'insérer la **grille demi-circulaire** sur le côté du panier de cuisson au niveau désiré.

Laisser les pieds de la **grille demi-circulaire** reposer de façon sécuritaire sur la base métallique du panier.

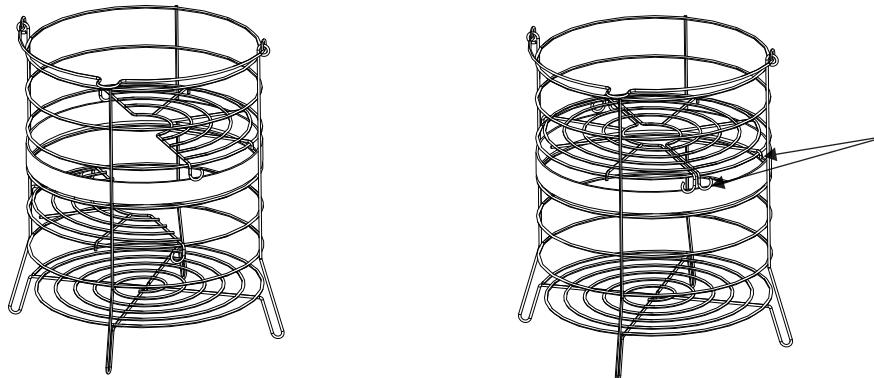
S'assurer que les pieds se trouvent à L'EXTÉRIEUR du panier. Cela empêche les **grilles demi-circulaires** de glisser.

Bastidores su montaje en la mitad de la cesta de la cocina es muy fácil.

Simplemente inserte la mitad rejilla por el costado de la cesta de la cocina en el nivel deseado.

Dejar que la mitad de las piernas para descansar rejilla segura en la cocina cesta de alambre.

Asegúrese de que las piernas se encuentran fuera de la cesta de la cocina. Esto evita que la mitad Bastidores de deslizamiento.
search



All four Legs outside of cooking basket.

Les quatre pieds sont à l'extérieur du panier de cuisson.

Las cuatro piernas fuera de la cesta de la cocina.

Two **Wire Grate** are included with your Smoker, Roaster, & Grill. Please visit us at www.charbroil.com and click on the [Buy Online](#) link to purchase additional **Wire Grate** sets.

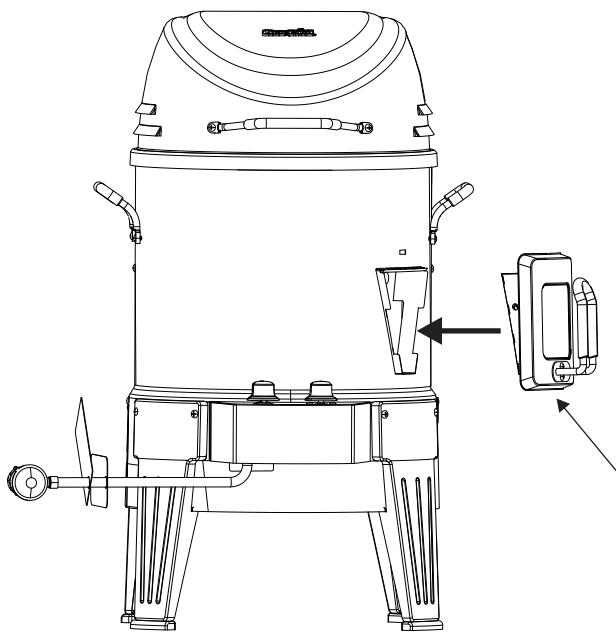
Deux **grilles demi-circulaires** sont fournies avec l'ensemble fumoir, rôtissoire et barbecue. Veuillez nous rendre visite à www.charbroil.com ou cliquez sur le lien **Acheter en ligne** pour acheter un autre jeu de **grilles semi-circulaires**.

Por favor visítenos en www.charbroil.com y haga clic en el vínculo Comprar en línea para comprar rejilla de alambre conjuntos.

Accessory Use and Storage

Utilisation et rangement des accessoires

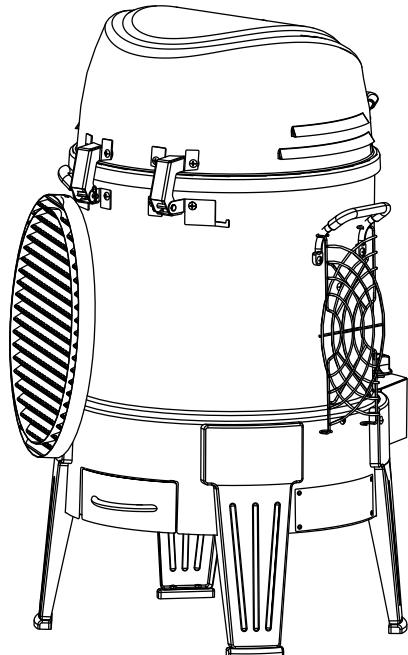
Accesorio para uso y almacenamiento



All accessories
properly stored.

Tous les accessoires sont
convenablement rangés.

Todos los accesorios
almacenados de manera adecuada.



Smoker Box

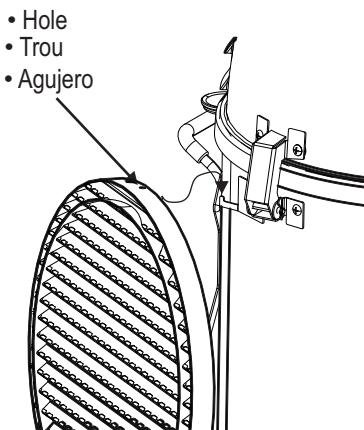
The smoker box fits on board the Smoker, Roaster, & Grill in the location provided.

Barquette de charbon de bois

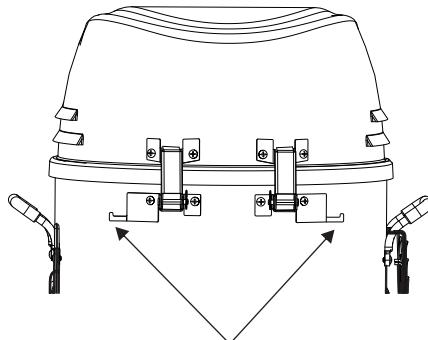
La barquette rentre parfaitement sur le côté de l'ensemble fumoir,
rôtiſſoire et barbecue à l'endroit prévu.

Caja del ahumador

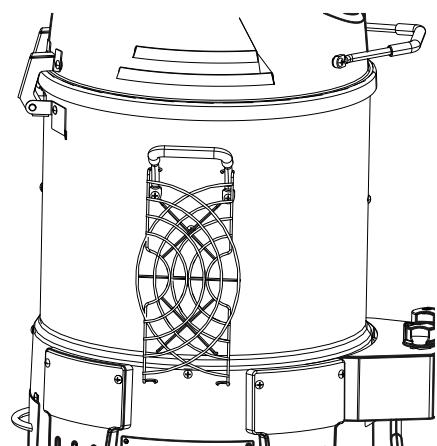
La caja del ahumador se ajusta a bordo del Fumador, asador, parrilla y en
la ubicación proporcionada



- Cooking Grate Storage
- Rangement de la grille de cuisson
- Ralle de Cocina Almacenamiento



- Hanging hooks
- Grille demi-circulaire
- Anzuelos colgantes



- Wire Grate Storage
- Crochets de suspension
- Rack de almacenamiento
de la mitad

Accessory storage

Accessory items such as the cooking grate, smoker box and wire grates can be stored on board the Smoker, Roaster, & Grill as shown.

Rangement des accessoires

Les accessoires comme la grille de cuisson, la barquette de charbon de bois et les grilles demi-circulaires peuvent être rangées sur le côté de l'ensemble fumoir, rôtissoire et barbecue comme le montre l'illustration.

Accesorios de almacenamiento

Accesorios de cocina, como la rejilla, y la mitad de fumadores cuadro bastidores pueden ser almacenados a bordo del Fumador, Tostador, Griller como se muestra.

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.	<ul style="list-style-type: none"> • Damaged hose. 	<ul style="list-style-type: none"> • Turn off gas at LP cylinder or at source on natural gas systems. If hose is cut or cracked, replace valve/hose/regulator. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Gas leaking from LP cylinder.	<ul style="list-style-type: none"> • Mechanical failure due to rusting or mishandling. 	<ul style="list-style-type: none"> • Replace LP cylinder.
Gas leaking from LP cylinder valve.	<ul style="list-style-type: none"> • Failure of cylinder valve from mishandling or mechanical failure. 	<ul style="list-style-type: none"> • Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	<ul style="list-style-type: none"> • Improper installation, connection not tight, failure of rubber seal. 	<ul style="list-style-type: none"> • Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	<ul style="list-style-type: none"> • Fire in burner section of burner due to blockage. 	<ul style="list-style-type: none"> • Turn off control knob and LP cylinder valve. Allow flames to die down. After fire is out and fryer 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.	<ul style="list-style-type: none"> • Too much grease buildup in burner area. 	<ul style="list-style-type: none"> • Turn off control knob and LP cylinder valve. Allow flames to die down. After cooling, clean food particles and excess grease from inside appliance body, grease tray, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner will not light using ignitor.	<p>GAS ISSUES:</p> <ul style="list-style-type: none"> • Burner not engaged with control valve. • Obstruction in burner. • No gas flow. • Vapor lock at coupling nut to LP cylinder. • 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. • Wire is loose or disconnected. • Wire is shorting (sparking) between ignitor and electrode. 	<ul style="list-style-type: none"> • Make sure valve is positioned inside of burner . • Ensure burner is 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." • Turn off knob and disconnect coupling nut from LP cylinder. Reconnect and retry. • 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. • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary. • Clean wire and/or electrode with rubbing alcohol and clean swab. • Reconnect wire or replace electrode/wire assembly. • Replace ignitor wire/electrode assembly.