

This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



Charbroil 463252005 Owner's Manual

[Shop genuine replacement parts for Charbroil
463252005](#)



[Find Your Charbroil Grill Parts - Select From 3592 Models](#)

----- Manual continues below -----



MODEL 463252005 PRODUCT GUIDE

THIS GRILL 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 these instructions 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.

If you have any questions or need assistance during assembly, please call 1-800-241-7548.



To insure your satisfaction and for follow-up service,
register your grill online at www.grillregistration.com

 **WARNING** 

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If you smell gas:

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

Call Grill Service Center For Help And Parts

- If you need help or warranty parts call 1-800-241-7548 U.S. or 1-800-387-6057 CANADA.
Business hours: Open 24 hours – Seven days a week.
- To order non-warranty replacement parts or accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121.

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____

See rating label on grill for serial number.

Date Purchased _____

 **CAUTION** 

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

 **WARNING** 

CALIFORNIA PROPOSITION 65

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

Installation Safety Precautions

- This grill is designed for natural gas use at 7 inch water column supply pressure. Verify supply pressure with your local gas company. If supply pressure is different than 7 inch, contact a certified gas service technician/plumber for assistance. **Not for use with LP gas.**
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1**. Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

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

 **DANGER** 

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

 **WARNING** 

WARNING: Indicates a 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.

TABLE OF CONTENTS

For Your Safety	2
Grill Service Center	2
Product Record Information	2
Installation Safety Precautions	2
Safety Symbols	2
Limited Warranty	3
Parts List	4
Parts Diagram	5
Assembly	6-13
Use and Care	14-22
Registration Card	23

**To insure your satisfaction
and for follow-up service,
register your grill
online at:
www.grillregistration.com**

Stainless Steel Use and Care

Stainless steel grills can provide many years of reliable service and an attractive appearance in normal outdoor exposure. Consider the following tips to extend the appearance of your stainless steel grill:

- Cooking smoke from normal use of the grill will eventually coat and discolor the stainless steel surface. Periodic cleaning of the surface with supplied grill cleaner is recommended. Follow directions on grill cleaner label. (In coastal areas, small rust pits may develop on the surface of your grill that cannot be fully removed by a cleaner.)
- Periodic cleaning of the cooking grates also helps decrease the risk of a grease fire which can irreversibly darken the stainless steel surface. (Please note that the integrity of the steel is not affected by the flame, only the appearance.)

LIMITED WARRANTY

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 with the date of purchase.

Brass burners - Lifetime
Firebox and lid - Limited Lifetime against perforation
Electronic ignition (excluding battery) - 3 years
Remaining parts (excluding battery) - 1 year

This limited warranty is for replacement of defective parts only. Manufacturer will not be responsible for failure or damage resulting from use, accident, alteration, misuse, transportation, commercial use, abuse, hostile environments, improper installation or installation not in accordance with local codes.

Manufacturer will, at its option, refinish or replace any product or part found to be defective during its respective warranty period. Manufacturer will require return of the part(s) claimed to be defective, for its inspection, freight or postage prepaid. Manufacturer may require reasonable proof of purchase and suggests that receipts be retained.

This limited warranty does not cover scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance. This limited warranty does not cover surface rust, or the discoloration of stainless steel surfaces. This limited warranty does not include the cost of any inconvenience, personal injury or property damage due to failure of the product.

THIS EXPRESS WARRANTY IS THE SOLE WARRANTY GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE.

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-purchaser.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set for 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 Warranty / P.O. Box 1240
Columbus, GA 31902-1240**

PARTS LIST – Model No. 463252005

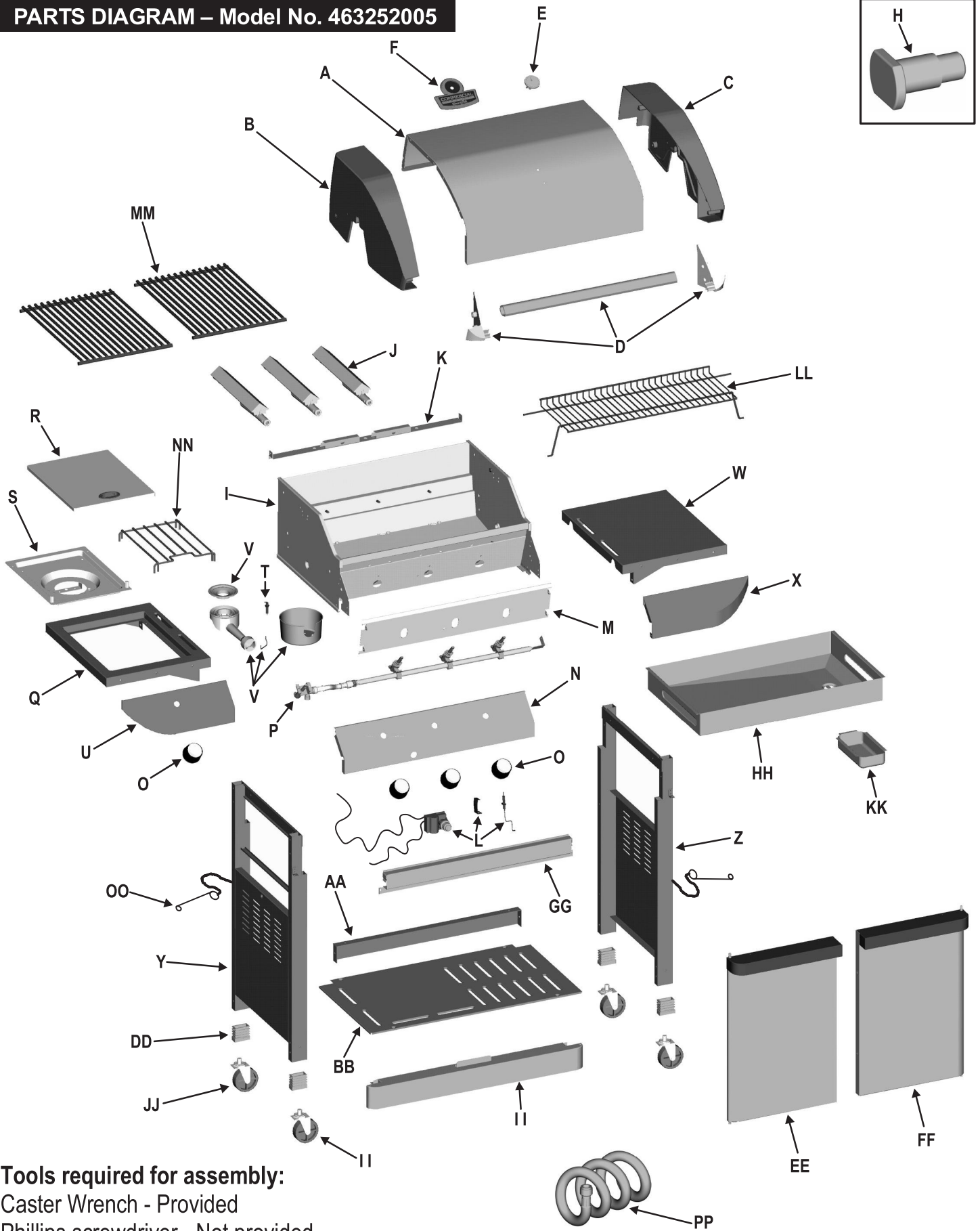
<u>Key</u>	<u>Qty</u>	<u>Description</u>	<u>Part #</u>	<u>Key</u>	<u>Qty</u>	<u>Description</u>	<u>Part #</u>
A	1	Top Lid Insert	80001728	Y	1	Cart Side w/Panel, Left.	80001721
B	1	Top Lid End Cap, Left.	80001729	Z	1	Cart Side w/panel, Right.	80001723
C	1	Top Lid End Cap, Right	80001730	AA	1	3B Cart Rear Brace	80002011
D	1	Front Handle/Handle Plate Assembly. .	80001731	BB	1	Bottom Shelf w/Nut.	80002897
E	1	Thermometer	80000096	CC	1	Bottom Rail.	80001726
F	1	Commercial Series Logo Plate.	80002884	DD	4	Cart Frame Caster Socket	80000076
H	2	Lid Hardware, Screw	80002833				
I	1	Grill Bottom Assembly w/Heat Shield. .	80002043	EE	1	Door Assembly - Left	80001700
J	3	Main Burner, Brass.	80000349	FF	1	Door Assembly - Right	80001707
K	1	Burner Brace w/Carry-Overs	80002834	GG	1	3B Cart Upper Rail.	80002009
L	1	Ignitor System Assembly	80000653	HH	1	3B Grease Tray w/Brackets	80002023
M	1	Heat Shield for Valve Manifold	80002836	II	2	Locking Caster	80000268
N	1	Control Panel	80001734	JJ	2	Fixed Caster.	80000269
O	4	Lowes Knob Assembly	80002020	KK	1	Grease Pan	80002027
P	1	3-Valve, Natural Gas Manifold w/Sideburner	80000819	LL	1	Warming Rack, Porcelain.	80002837
Q	1	Sideburner Frame	80000045	MM	1	Cooking Grate, Set of 2	80000293
R	1	Sideburner Lid	80000316	NN	1	Cooking Grate, Sideburner, Wire	80000638
S	1	Sideburner Pan w/Brace	80000051	OO	2	Match-Lighting Stick.	80001923
T	1	Sideburner Electrode	80000055	PP	1	12' Natural Gas Hose.	80001030
U	1	Sideburner Control Panel.	80001716		1	Hardware Pack.	80002336
V	1	Sideburner Burner Assembly w/Retainer Clip and Shutter NG . . .	80001385		1	Product Guide	80002339
W	1	Side Shelf.	80000060				
X	1	Side Shelf Control Panel	80001714				

Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, VIP®, PrecisionFlame and Design®, Sierra®, and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

Artisan Collection by Char-Broil™, C3 and Design™, Char-Broil and Design™, Flame Design™, FlavorTents™, Grill 2 Go™, Grillin' Stick™, Keeper of the Flame™, Keepers of the Flame™, Natural Grip™, Outdoor Cooking Collection and Design™, Patio Bistro™, PrecisionFlame™, Pro-Check™, QuickSet Grills and Design™, SmokerTents™, The Big Easy™, The Minute Grill™, The Edge™, The Tuscan Collection™, and The Urban Grill™ are Trademarks of the W.C. Bradley Company. Universal Grill Parts and Design™ is a trademark of the Thermos Company and its affiliates.

Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644B1; 6,279,566; 6,397,731; 6,418,923; 6,439,222; 6,523,461; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313 and D461,359. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending.

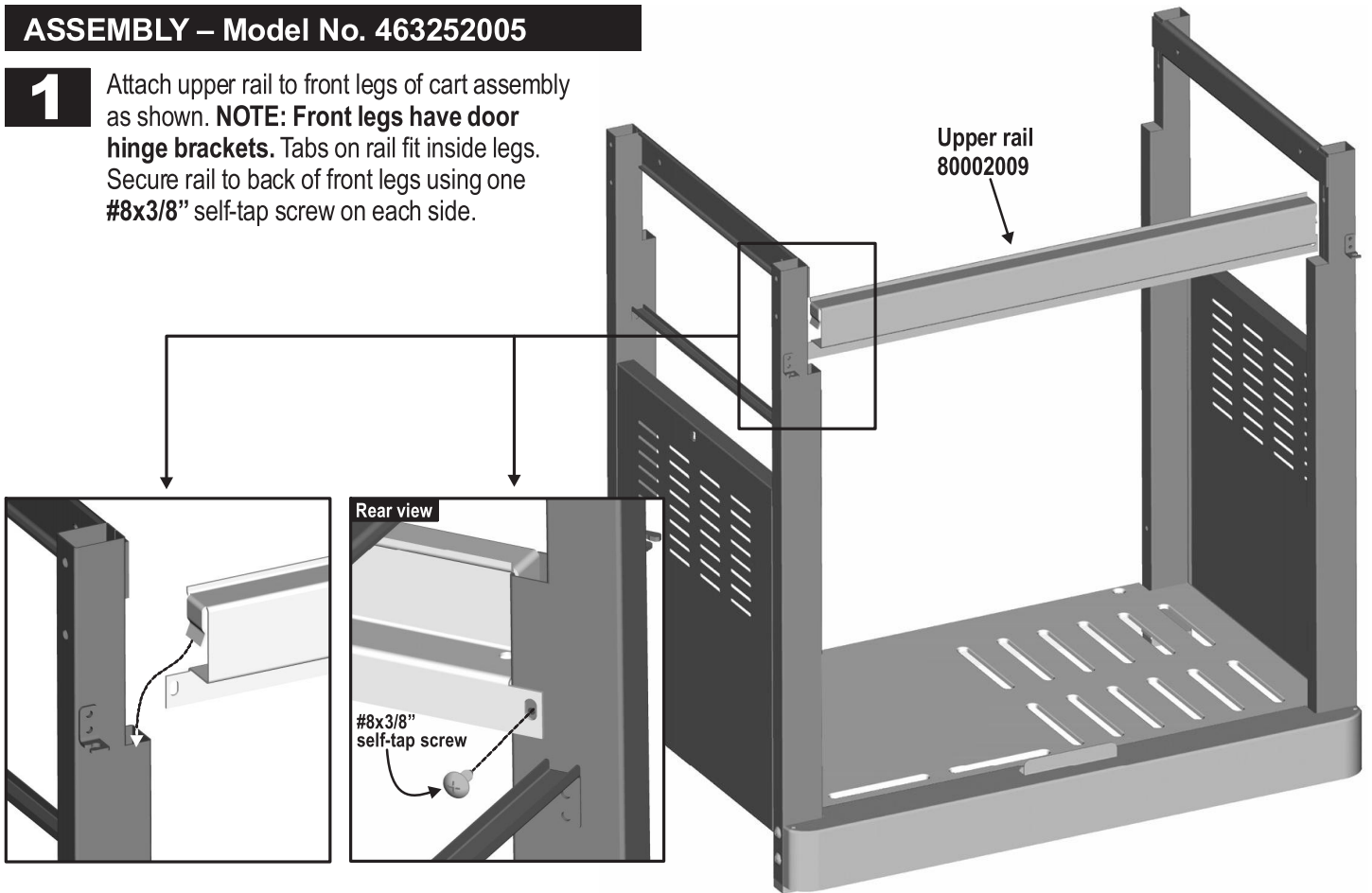
PARTS DIAGRAM – Model No. 463252005



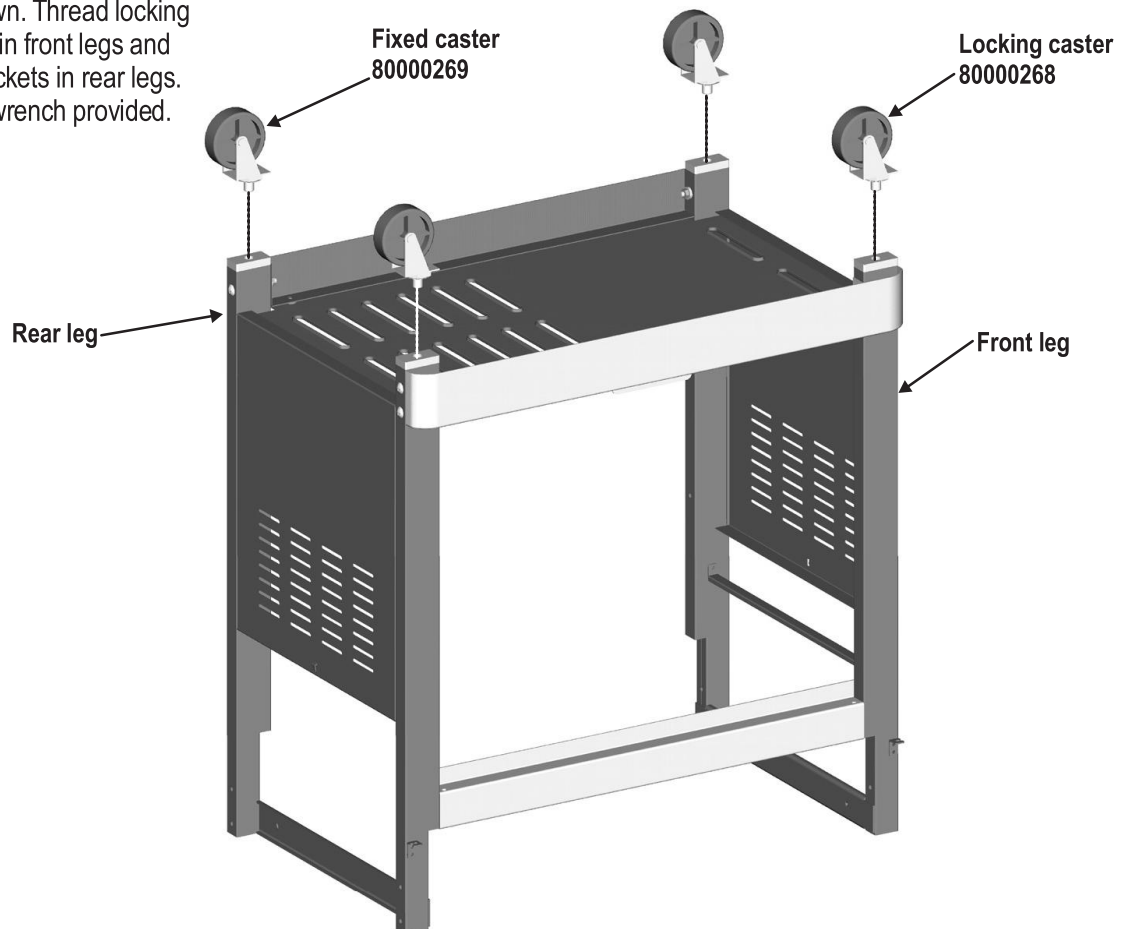
Tools required for assembly:
 Caster Wrench - Provided
 Phillips screwdriver - Not provided
 Adjustable wrench - Not provided
 Estimated assembly time - 30-45 minutes

ASSEMBLY – Model No. 463252005

- 1 Attach upper rail to front legs of cart assembly as shown. **NOTE: Front legs have door hinge brackets.** Tabs on rail fit inside legs. Secure rail to back of front legs using one #8x3/8" self-tap screw on each side.



- 2 Turn cart upside-down. Thread locking casters into sockets in front legs and fixed casters into sockets in rear legs. Tighten with caster wrench provided.

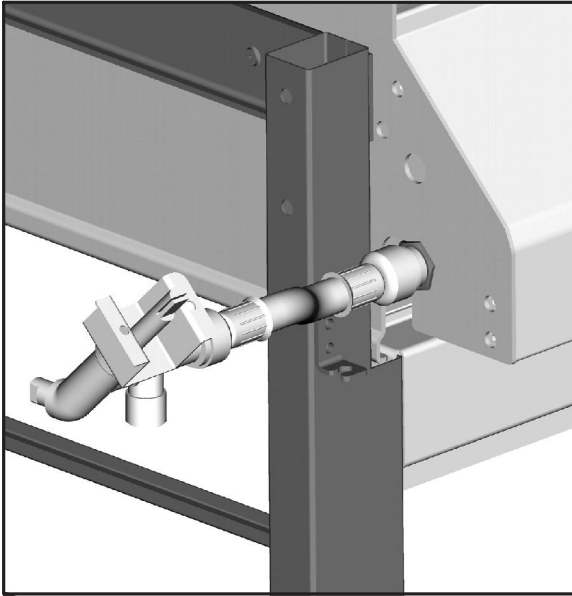


NOTE: Do not attempt to move grill with casters in the locked position.

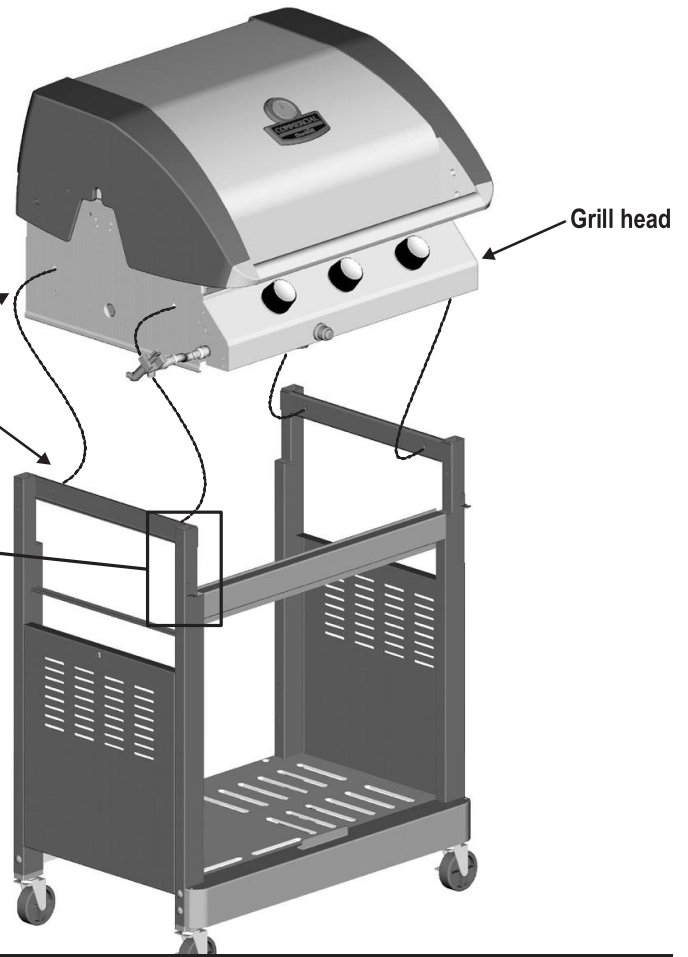
3

This step requires two people to lift and position grill head onto cart.

Carefully lower the grill head onto the cart between the two braces. Align the two holes on each side of the grill head with the two holes on each brace. **Make sure the regulator hose is hanging outside the cart.**

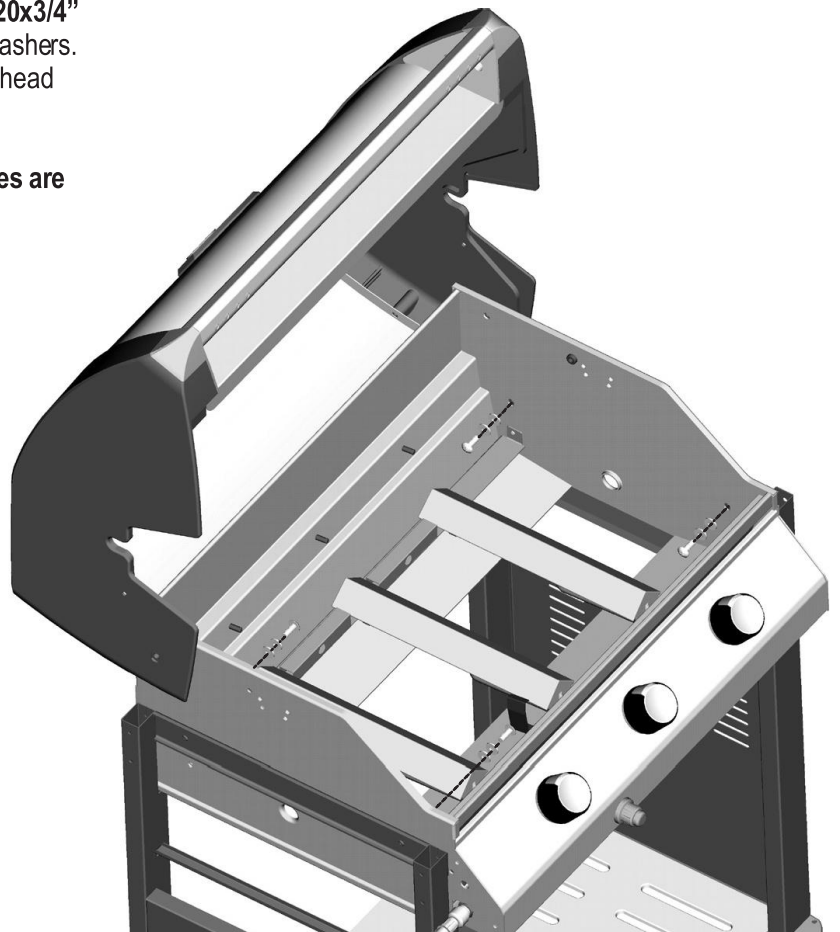
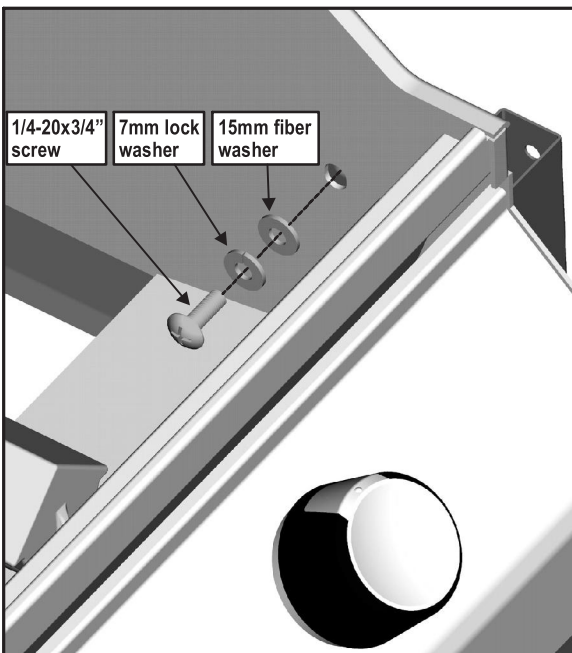


Align holes

**4**

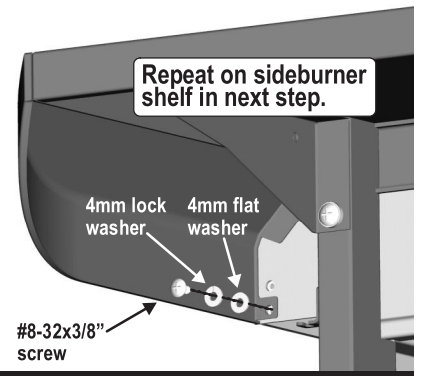
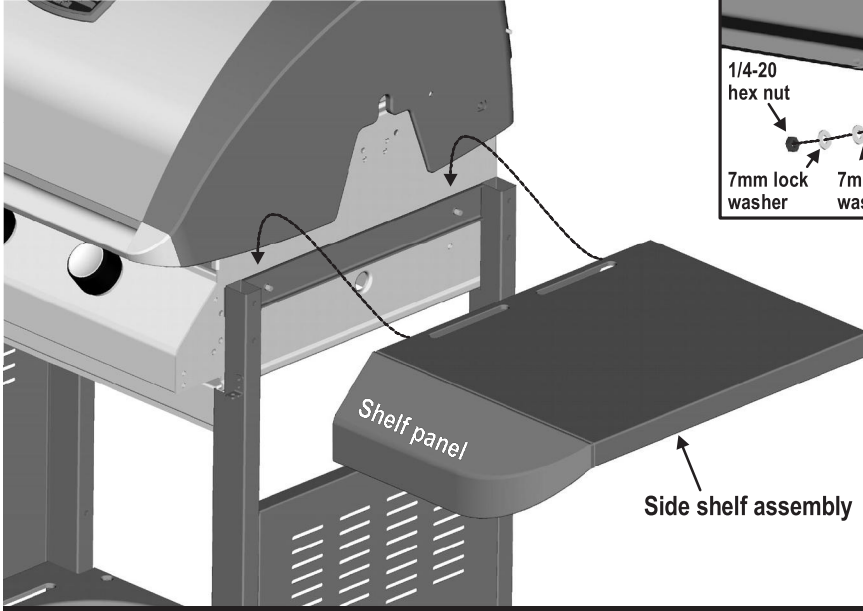
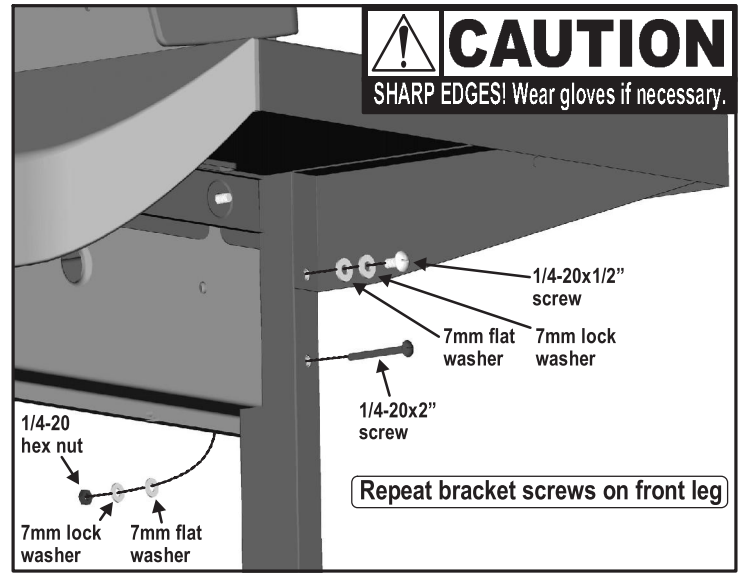
Secure grill head to leg braces using four 1/4-20x3/4" screws, 7mm lock washers and 15mm fiber washers. Screws must be attached from **inside** the grill head into braces.

Do not fully tighten screws until side shelves are assembled in the following steps.



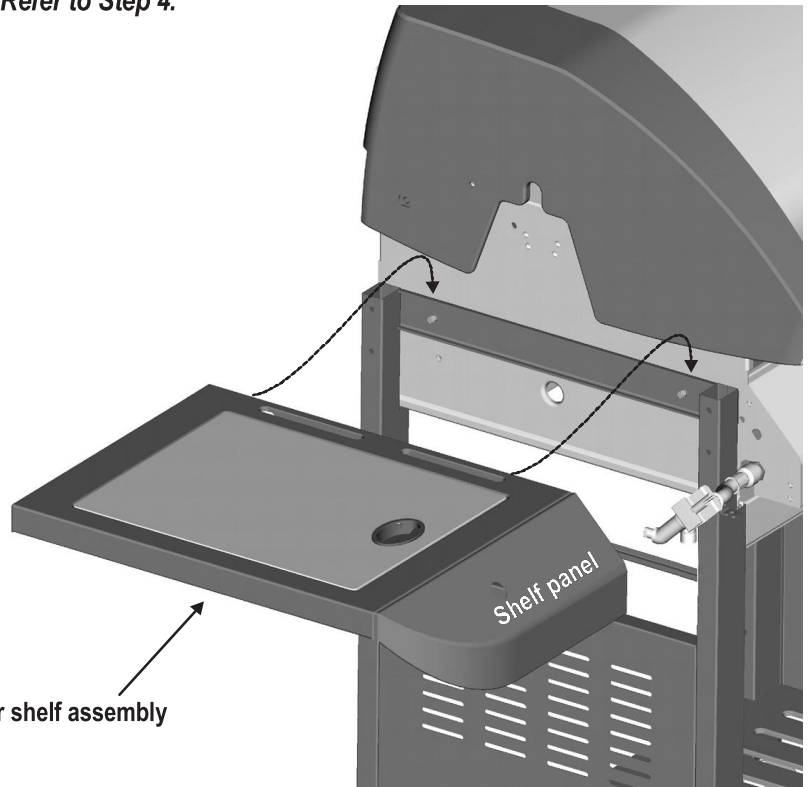
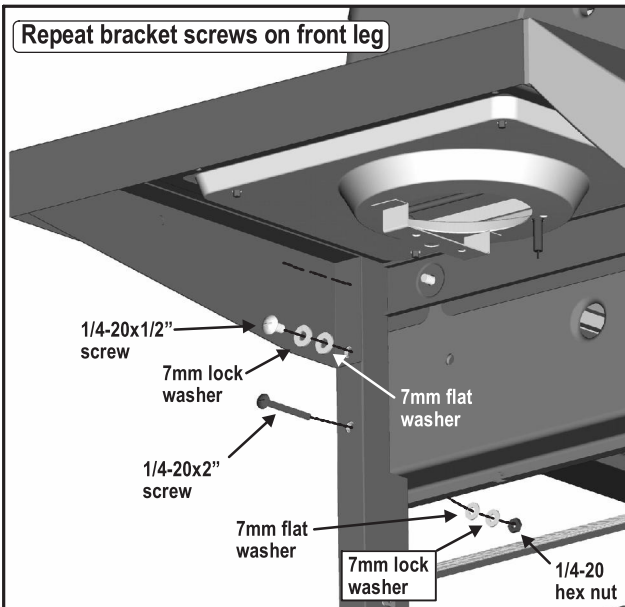
5

Place side shelf over right cart legs. Lip of shelf should fit between grill bottom and leg brace. Secure shelf brackets to cart legs using one **1/4-20x1/2"** screw, **7mm** lock washer and **7mm** flat washer per bracket. Below rear shelf bracket, insert one **1/4-20x2"** screw through rear leg and grill bottom. Secure using **7mm** flat washer, **7mm** lock washer and **1/4-20** hex nut. Attach inside of shelf panel to side of grill bottom using one **#8-32x3/8"** screw, **4mm** lock washer and **4mm** flat washer.



6

Place sideburner shelf over left cart legs. Lip of shelf should fit between grill bottom and leg brace. Secure shelf brackets to cart legs using one **1/4-20x1/2"** screw, **7mm** lock washer and **7mm** flat washer. Below rear shelf bracket, insert one **1/4-20x2"** screw through rear leg and grill bottom. Secure using **7mm** flat washer, **7mm** lock washer and **1/4-20** hex nut. Attach inside of shelf panel to side of grill bottom using one **#8-32x3/8"** screw, **4mm** lock washer and **4mm** flat washer. **Fully tighten screws inside grill bottom at this time. Refer to Step 4.**



7

First, remove the two screws and washers from the sideburner valve bracket.

Place sideburner valve bracket under sideburner control panel so that valve stem comes through large hole. Secure bracket to control panel using two screws and washer that were previously removed. Press knob assembly onto valve stem.

Lowes knob assembly
80002020

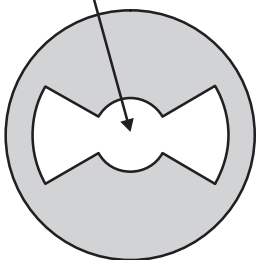
First, remove screws and washers from sideburner valve bracket.

8

Insert sideburner into shelf, sliding end of burner tube over sideburner valve. Stud on bottom of burner fits into center hole on burner bracket.

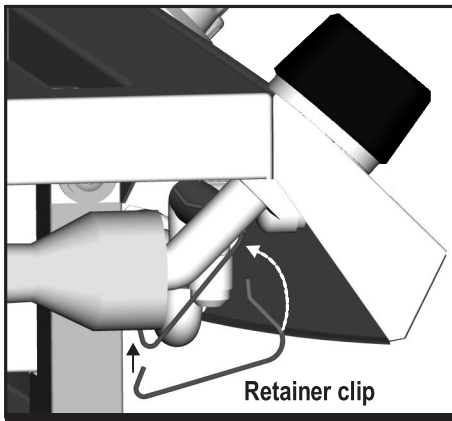
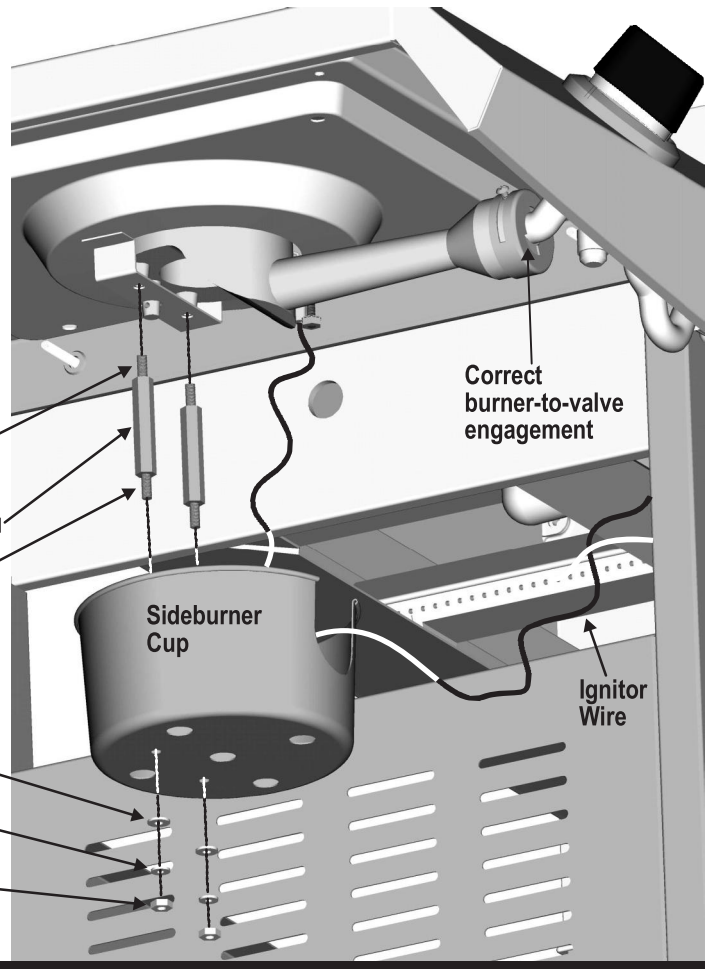
Sideburner
80001385

Valve should be
in center hole in
burner tube.

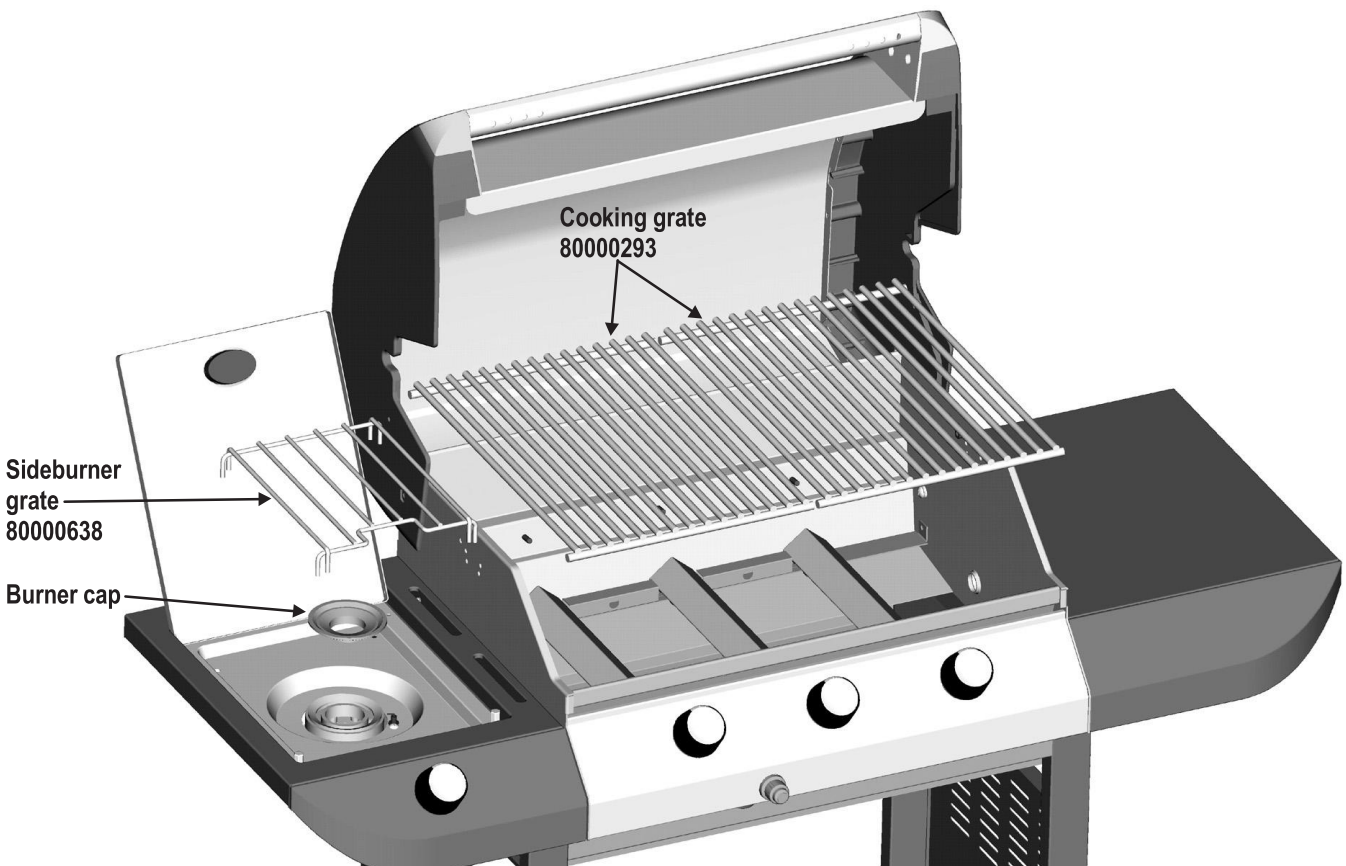


9

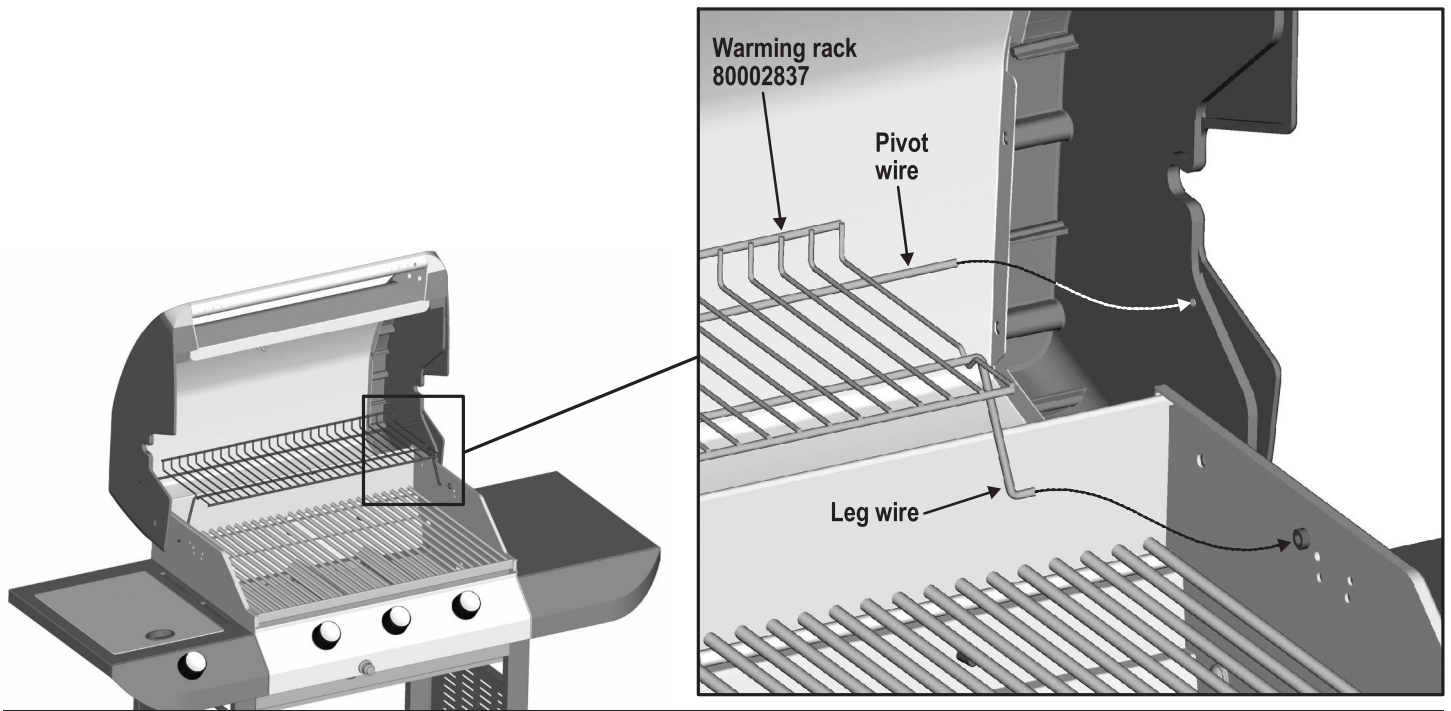
Insert sideburner into shelf, placing end of burner over sideburner valve. Valve should be in center hole of burner tube. See *illustration for correct burner-to-valve engagement*. Make sure pin on bottom of burner is in center hole in shelf bracket. Insert short-threaded ends of **double-sided screws** through holes in bracket and into burner. Wrench-tighten. Attach ignitor wire to sideburner electrode. Align cup cut-out with sideburner tube and holes in cup bottom with double-sided screws. **Place ignitor wire through burner tube cutout in cup**. Secure with **5mm flat washers**, **5mm lock washers** and **#10-24 hex nuts**. Insert short end of retainer clip into small hole in bottom of burner tube and snap opposite end over sideburner valve (see below).



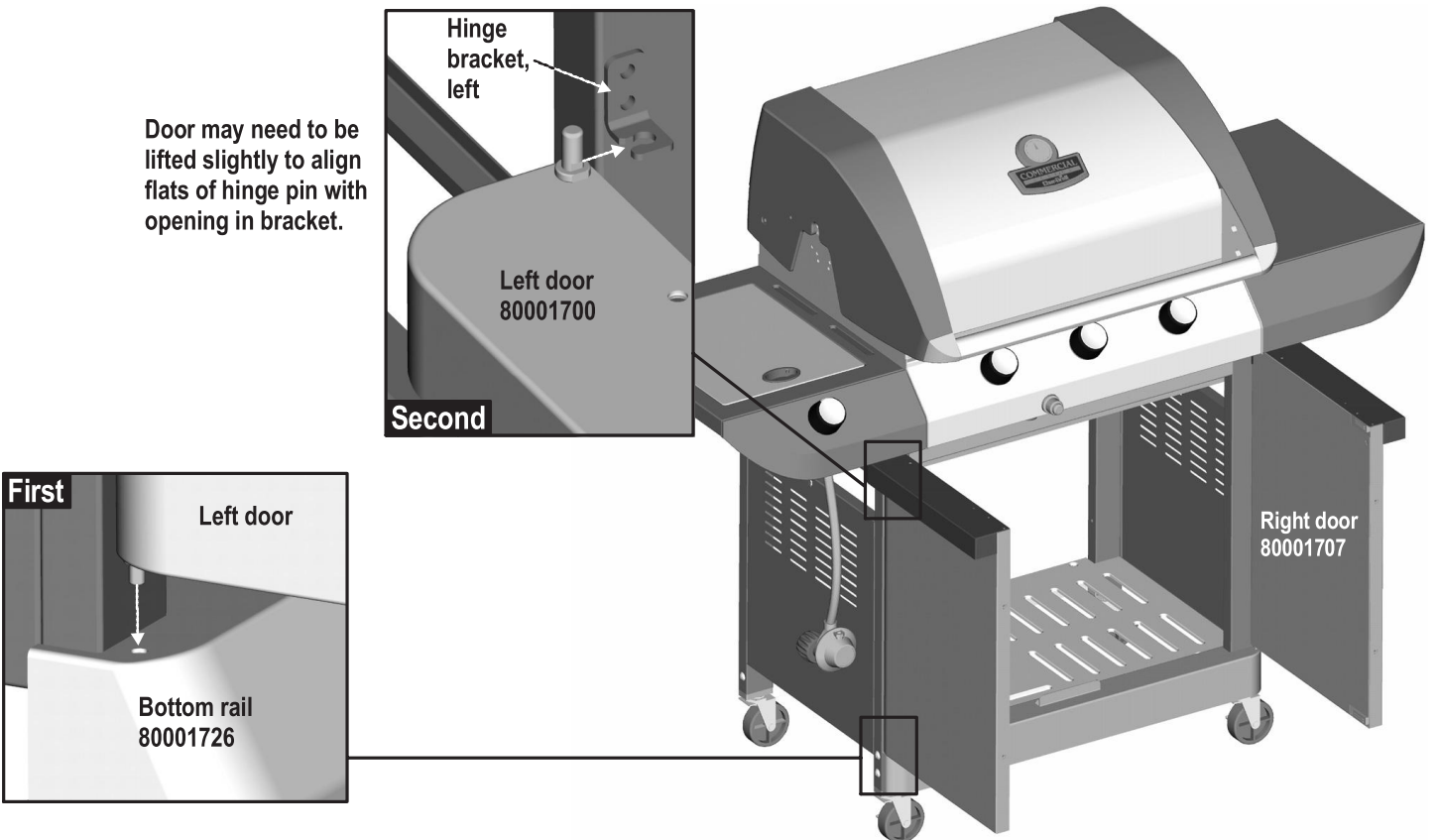
10 Place burner cap onto sideburner and sideburner grate onto shelf. Place cooking grates into grill bottom. Grate wires running front to back should be facing upward . . . side to side wires downward.



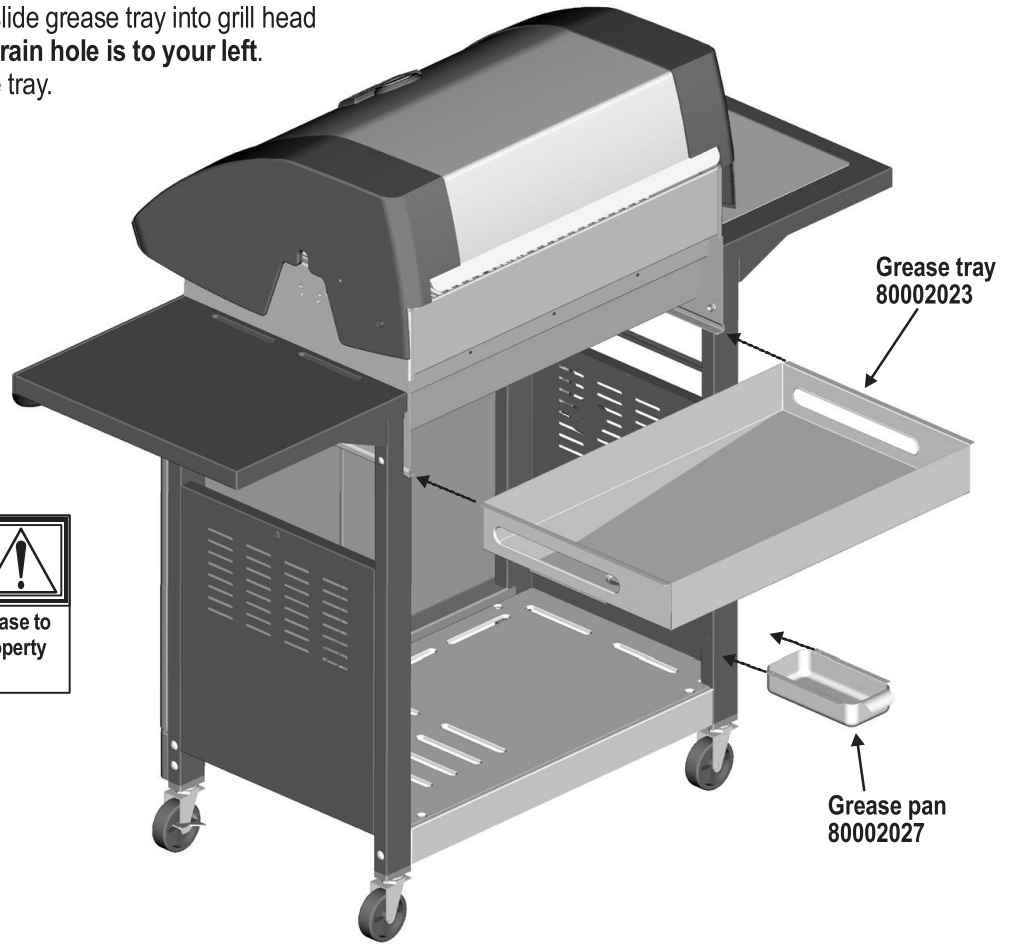
- 11** To assemble warming rack, insert pivot wire into holes in sides of grill lid. Next, insert leg wires into holes in sides of grill bottom.



- 12** With left door in the open position, insert bottom hinge pin into hole in bottom rail. Next, slide top hinge pin into hinge bracket on front of left leg. Close door. Repeat to install right door.

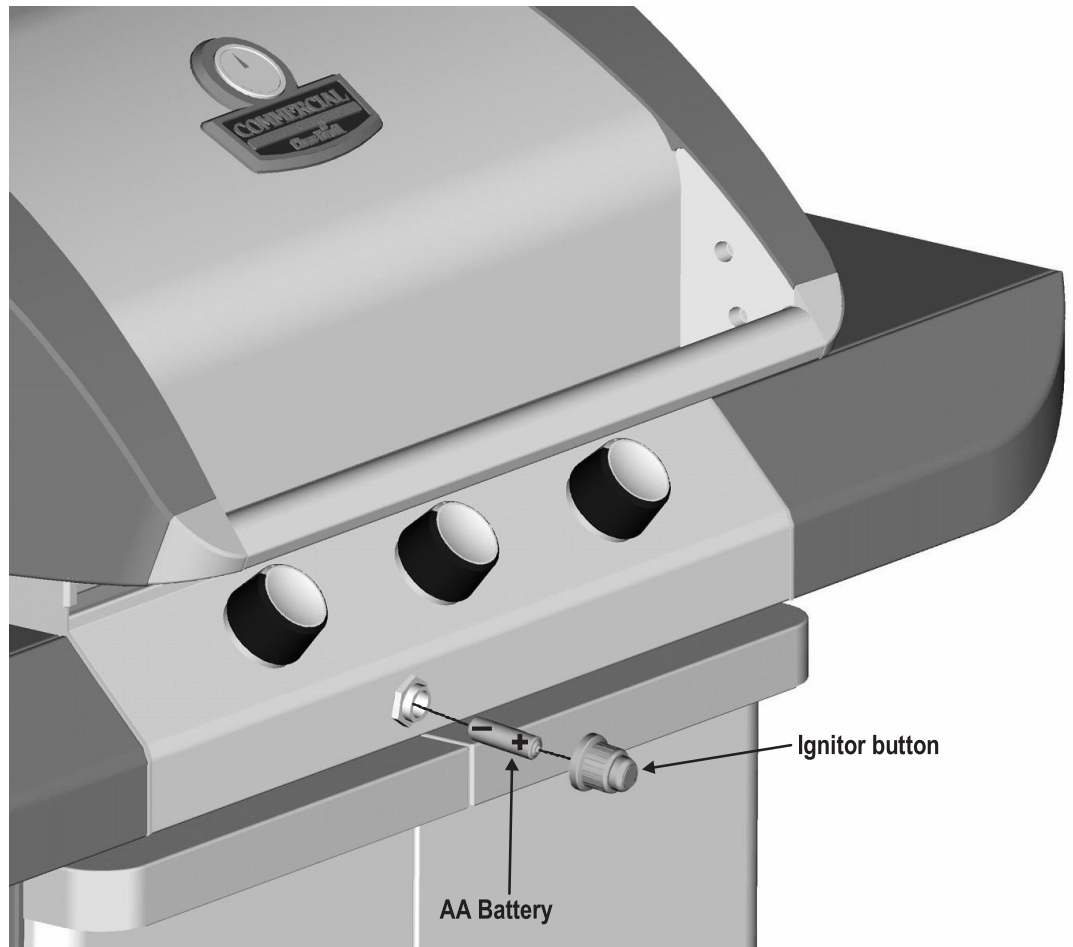


13 Facing the back of the grill, slide grease tray into grill head until it stops, **making sure drain hole is to your left**. Slide grease pan into grease tray.



	CAUTION	
<p>• Failure to install pan in tray will cause hot grease to drip from bottom of grill with risk of fire or property damage.</p>		

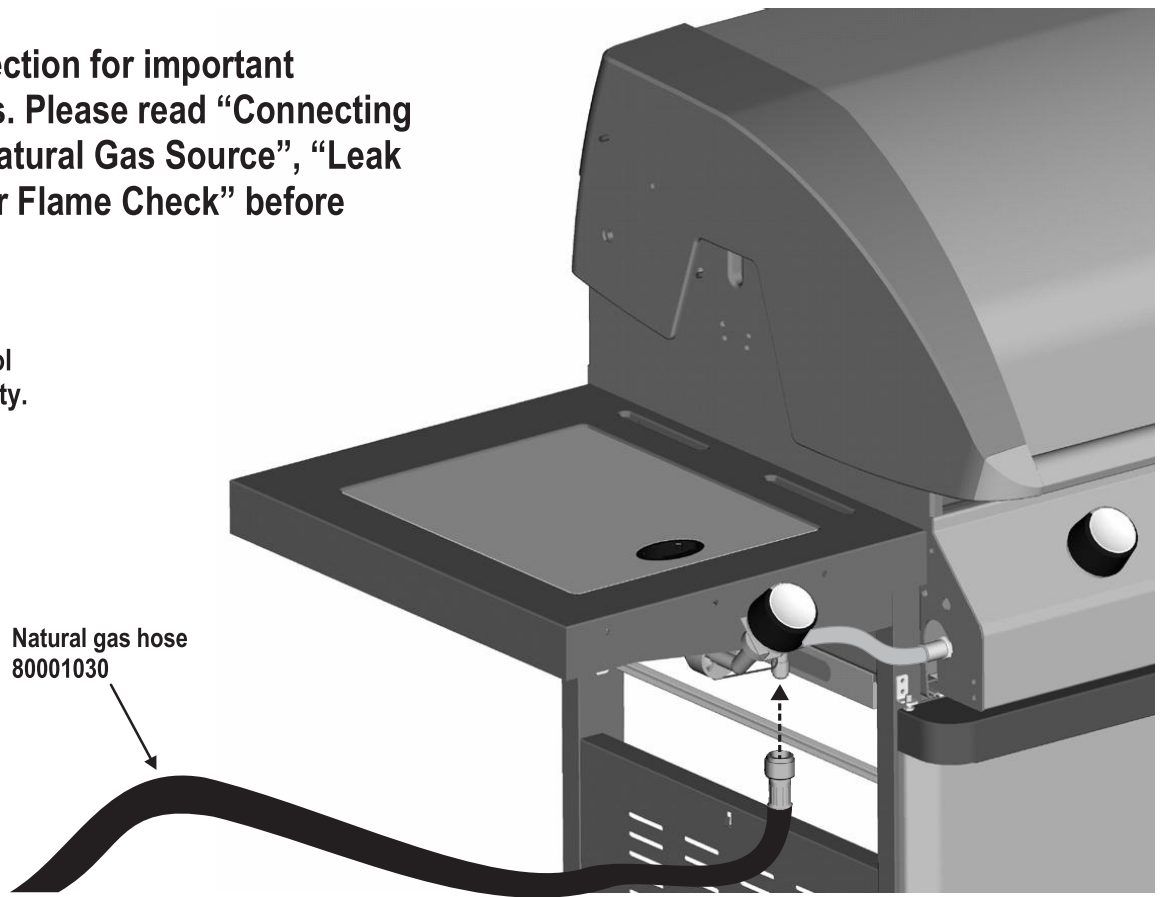
14 Unscrew ignitor button and place AA battery into ignitor slot with positive end (+) facing outward. Screw ignitor button onto ignitor.



15 Beneath sideburner control panel, thread the natural gas hose onto the fitting near the sideburner valve and wrench-tighten the connection.

See Use & Care section for important safety instructions. Please read “Connecting Your Grill to the Natural Gas Source”, “Leak Test”, and “Burner Flame Check” before using grill.

NOTE: Sideburner control panel not shown for clarity.



USE AND CARE

Natural Gas Connections and Service Regulators Above 1/2 psi.

Prior to 1998, all residual gas service regulators were set with an outlet pressure of 7 inches water column.

In the 1998 edition of NFPA 54, the National Fuel Gas Code, a change was made allowing service regulators of 2 and 5 psi.

With this change it was also required that an in line regulator be connected between the service regulator and the appliance regulator if the 2 or 5 psi system is used. This additional regulator is not supplied with the product.

It is possible for a consumer, making the connection themselves, or a certified gas service technician/plumber, not checking, to tap into a 2 or 5 psi line. If a pressure of 2 psi or greater is supplied to the appliance regulator on certain grills it will shut down and not deliver any gas to the grill. Other concerns are the quick disconnect socket and hose which are only rated to 1/2 psi.

If the quick disconnect socket, hose, and grill are properly connected and still not getting gas, delivery pressure needs to be verified. If pressure is greater than 1/2 psi, make sure that an in line regulator is present.

Once the grill has been over-pressured, the regulator may or may not have been damaged. The best practice is to replace the regulator.



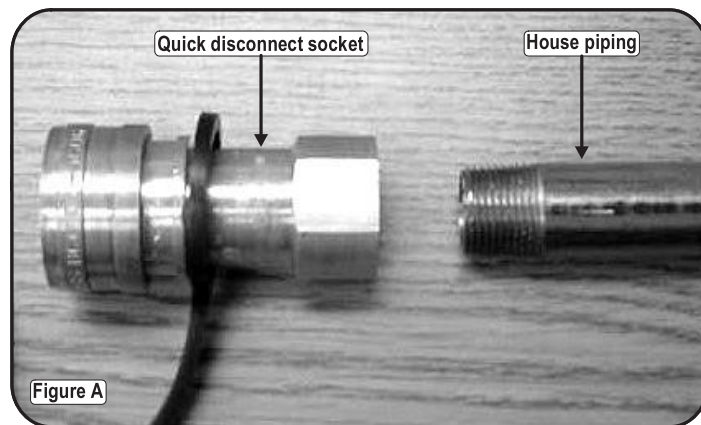
This grill is designed for natural gas use at 7 inch water column supply pressure. Verify supply pressure with your local gas company. If supply pressure is different than 7 inch, contact a certified gas service technician/plumber for assistance. **Not for use with LP gas.**



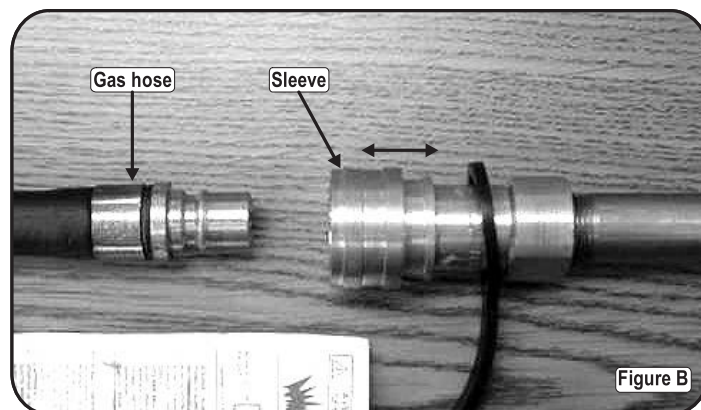
Connection should be made by a certified gas service technician/plumber. Supply the technician/plumber with a copy of these instructions. Incorrect connection can result in a gas leak with possibility of fire.

Connecting Your Grill to the Natural Gas Source

1. A professionally-installed shut-off valve between the supply piping and the socket is recommended, but not required, by the National Fuel Gas Code. Socket connection must be made outdoors.
2. Coat the gas supply pipe nipple with gas resistant dope or teflon tape. Screw socket onto gas supply pipe (house gas source) as shown in **Figure A** below, and wrench-tighten.



3. Pull back the sleeve on the quick disconnect socket and insert the unattached end of the gas hose into the socket. Release the sleeve and continue pushing the hose into the socket until the sleeve snaps into the locked position. See **Figure B**.



4. When the quick disconnect socket and the gas hose are connected, a valve in the socket opens automatically to permit full gas flow. When the gas hose is disconnected, the valve in the socket instantly and positively shuts off the flow of gas. Because the valve in the socket positively shuts off the flow of gas, the grill can be disconnected from the gas source by disconnecting the gas hose from the quick disconnect socket. The socket should be left attached to the gas source (house piping). **Figure C**, on the following page, shows properly connected hose and socket.

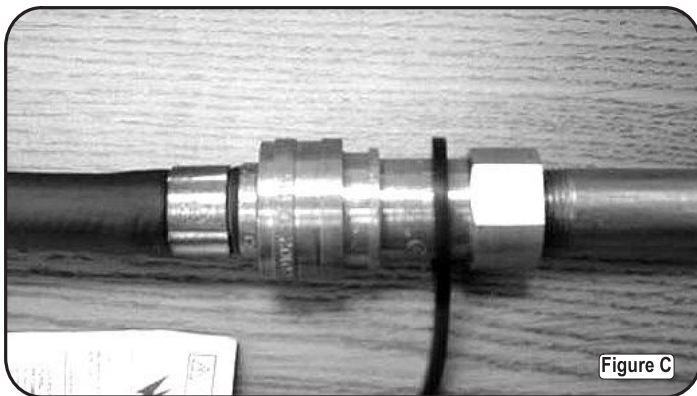


Figure C

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing on that system at test pressures in excess of 1/2 psig (3.5kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5kPa).

CAUTION

If a coupling is supplied with your gas hose, do not attach the coupling to the quick disconnect socket for connection to your house piping. Use of the coupling will alter the gas flow, which may be a safety concern under some circumstances. See Figure D.

The quick disconnect socket should never be connected to the grill. Direction of gas flow is indicated on the socket.



Figure D

With proper assembly, the gas hose cannot be removed without pushing the quick disconnect sleeve back. To disconnect, push sleeve back and pull plug out of sleeve (this automatically shuts off gas).

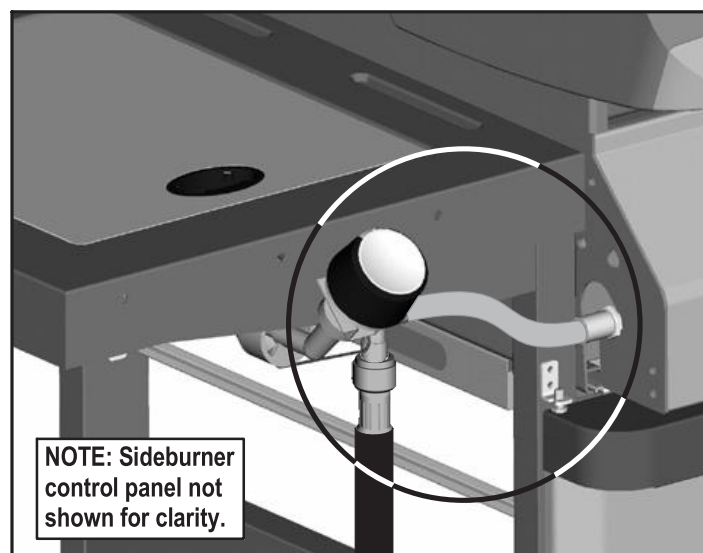
Please Note: Hose and assembly are C.S.A. listed for natural gas, manufactured gas, mixed gas and for liquefied petroleum and for LP Gas-Air mixtures on basis of 0.64 specific gravity for 1000 BTU's per cubic foot of gas at 0.3 in. water column pressure drop. Only ANSI Z21.54 approved hoses should be used with this grill.

WARNING

Do not use hard metal piping of any kind to connect this type of grill to natural gas source. Use only hose specified by manufacturer. Using hard metal piping or convoluted metal tubing is an unsafe practice. Movement of the grill can cause breakage of metal pipe.

Leak Testing

1. Turn all grill control knobs to OFF.
2. Be sure gas hose is tightly connected to gas source.
3. Completely open gas source. 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 area circled below.



5. If “growing” bubbles appear, there is a leak. Close gas source immediately and retighten connection. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at 1-800-241-7548 (U.S.) or 1-800-387-6057 (CANADA).

6. Always close gas source after performing leak test.

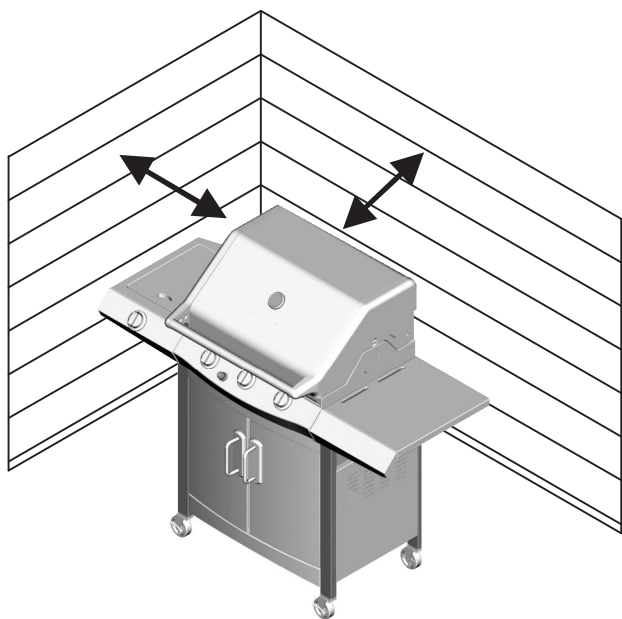


WARNING



For Safe Use Of Your Grill And To Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill 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.
- Do not use charcoal or ceramic briquets in a gas grill. *(Unless briquets are supplied with your grill.)*
- **Use grill 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..



• Apartment Dwellers:

Check with management to learn the requirements and fire codes for using a gas grill 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.

- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**

Safety Tips

- ▲ When grill is not in use, turn off all control knobs and gas source valve, if available.
- ▲ Never move grill while connected to gas source, in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for sideburner and side shelf is 10 lbs.
- ▲ The grease pan **must** be attached to grease tray and emptied after each use. Do not remove grease pan until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve or hose, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve and hose before continuing. Perform a leak test.
- ▲ Keep ventilation openings in grill cart free and clear of debris.
- ▲ If you have a grill problem see the "Troubleshooting Section".



CAUTION



- **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 gas source off.**
- **Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**

Ignitor Lighting

- ▲ **Do not lean over grill while lighting.**
1. **Open lid.** Turn on gas at gas source.
 2. To ignite, turn center knob to HI, push and hold ELECTRONIC IGNITOR button.
 3. If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure.
 4. To ignite left burner, leave center burner on and turn left knob to HI.
 5. To ignite right burner, leave center burner on and turn right knob to HI.

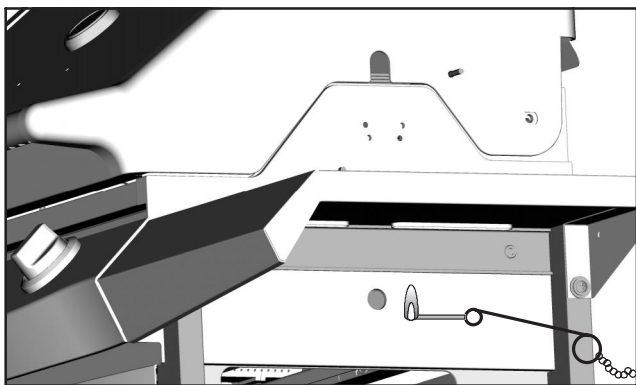
Lighting instructions continued on next page.

	<h1>CAUTION</h1>	
<p>If ignition does NOT occur in 5 seconds, turn the burner controls 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.</p>		

Match-Lighting

▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at gas source.
2. Place lit match into match lighting stick (hanging from cart side panels), then into lighting hole on right or left side of grill.
3. Push in and turn far right or far left burner knob to HI. Be sure burner lights and stays lit.
4. Light adjacent burners in sequence by pushing knobs in and turning to HI.



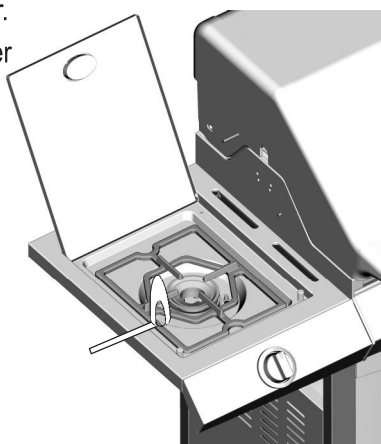
Ignitor Lighting The Sideburner

▲ Do not lean over grill while lighting.

1. To ignite sideburner, open sideburner cover.
2. Turn sideburner knob to HI, push and hold ELECTRONIC IGNITOR button.
3. If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes then repeat the lighting procedure.

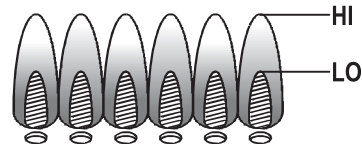
Match Lighting

1. To match light sideburner, open sideburner cover.
2. Place lit match near burner.
3. Push in and turn sideburner knob counterclockwise. Be sure burner lights and stays lit.



Burner Flame Check

- Remove cooking grates. Light burner, rotate knobs from HI to LO. You should see a smaller flame in LO position than seen on HI. Always check flame prior to each use. Perform flame check on sideburner. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning Grill Off

- Turn all knobs to **OFF** position. Turn gas OFF at gas source.

Ignitor Check

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

Valve Check

- **Important: Make sure gas is off at gas source 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 grill. Turn knobs to **LO** 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 grill. Use only parts specified by manufacturer.

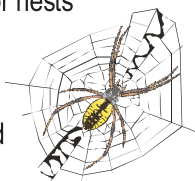
General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills 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 grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/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 grill 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 grill'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.

CAUTION

NATURAL HAZARD • SPIDERS

FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.
2. Burner(s) will not light.
3. A small yellow flame from burner (should be blue).
4. Fire coming from around or behind control knob.

STOP!

Immediately turn off gas at gas source!

SOLUTION:

Wait for grill to cool.

Follow the "Cleaning The Burner Assembly" instructions. Clean burners often. Use a 12" pipe cleaner to clean out the burner tubes. You may also force a stream of water from a hose nozzle through burner tubes to clean them.

Cleaning The Burner Assembly

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

1. **Turn gas off at control knobs and gas source.**
2. Remove cooking grates, grease tray and grease pan.
3. Remove cotter pins from beneath each burner "foot" using a screwdriver or needle nose pliers.
4. 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 and burner several times.



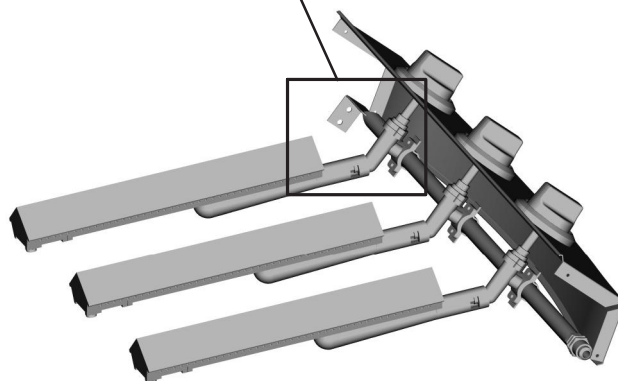
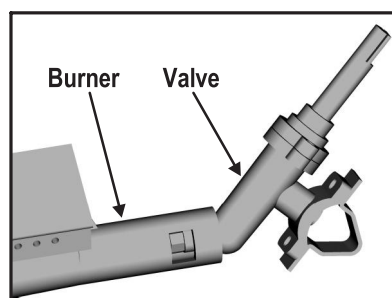
(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube and burner several times.

(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.

5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. 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 below.

8. Carefully replace burners.
9. Replace cotter pin beneath each burner.
10. Replace grease tray, grease pan, and cooking grates.



Storing Your Grill

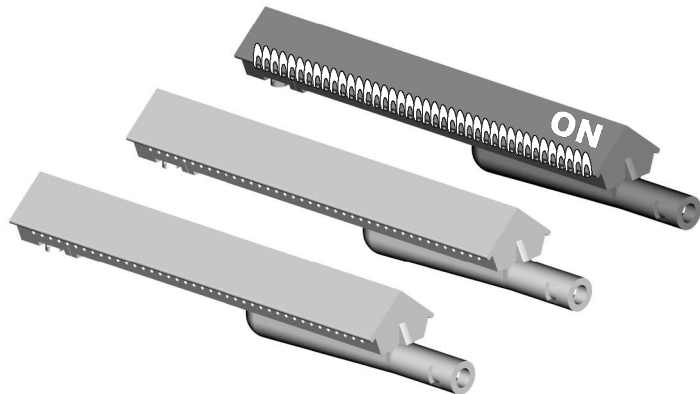
- Clean cooking grates.
- Store in dry location.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors ONLY if gas source is disconnected.
- When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.

Indirect Cooking

Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. The heat from selected burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

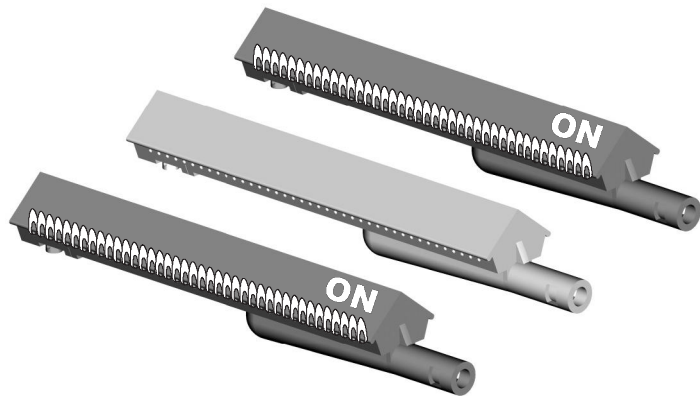
Indirect Cooking Instructions

- Always cook with the lid closed.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperatures.



1 Burner Cooking

Cook with direct or indirect heat.
Best for smaller meals or foods.
Consumes less fuel.



2 Burner Cooking

Great indirect cooking on low.
Produces slow, even heating.
Ideal for slow roasting and baking.

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 Grilled Thoroughly


- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.



CAUTION



Using pots larger than 6 quarts in capacity could exceed weight limit of the sideburner shelf, resulting in failure of grill cart components.



Troubleshooting

Emergencies	Possible Cause	Prevention/Solution
<p>Gas leaking from cracked/cut/burned hose.</p> <p>Fire coming through control panel.</p> <p>Grease fire or continuous excessive flames above cooking surface.</p>	<ul style="list-style-type: none"> • Old hose, cut in hose. • Fire in burner tube section of burner due to partial blockage. • Misalignment of valve to burner tube. • Too much grease buildup in burner area. 	<ul style="list-style-type: none"> • Turn off gas at source on natural gas systems. Replace hose. If burned, discontinue use of product until a gas service technician/plumber has investigated cause and correction to be made. • Turn off gas at source. If fire cannot be controlled with baking soda/extinguisher, call local fire department. Remove burner and inspect for spider nest or rust. Clean using bottle brush. • Ensure valves and burner tubes are aligned per assembly instructions. • Turn off gas at source. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces.
Problem	Possible Cause	Prevention/Solution
<p>Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)</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. <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. • Dead battery. 	<ul style="list-style-type: none"> • See instructions on control panel and in Use and Care manual. • Make sure valves are positioned inside of burner tubes with clips attached. • Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care manual. • Turn gas on at source. • Replace electrode(s). <p>Main Burners:</p> <ul style="list-style-type: none"> • Tip of electrode should be pointing toward tip of collector box. The distance should be 1/8" to 1/4". Adjust if necessary. <p>Sideburner:</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. • Replace with a new AA-size alkaline battery.

Troubleshooting (*continued*)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)	ELECTRONIC IGNITION: <ul style="list-style-type: none"> • No spark, no ignition noise. • No spark, some ignition noise. • Sparks, but not at electrode or at full strength. 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"> • See Section I of Electronic Ignition System. • See Section II of Electronic Ignition System. • See Section III of Electronic Ignition System. • 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 manual.
Flames blow out.	<ul style="list-style-type: none"> • High or gusting winds. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height.
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 source. 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 manual.
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.

Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
<p>SECTION I No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.</p>	<ul style="list-style-type: none"> • Battery not installed properly. • Dead battery. • Button assembly not installed properly. • Faulty spark module. 	<ul style="list-style-type: none"> • Check battery orientation. • Has battery been used previously? • Check to insure threads are properly engaged. Button should travel up and down without binding. • If no sparks are generated with new battery and good wire connections, module is faulty. 	<ul style="list-style-type: none"> • Install battery (make sure that “+” and “-” connectors are oriented correctly, with “+” end up and “-” end down.) • Replace battery with new AA-size alkaline battery. • Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully. • Replace spark module assembly.
<p>SECTION II No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.</p>	<ul style="list-style-type: none"> • Output lead connections not connected. 	<ul style="list-style-type: none"> • Are output connections on and tight? 	<ul style="list-style-type: none"> • Remove and reconnect all output connections at module and electrodes.
<p>SECTION III Sparks are present but not at all electrodes and/or not at full strength</p>	<ul style="list-style-type: none"> • Output lead connections not connected. • Arcing to grill away from burner(s). • Weak battery. • Electrodes are wet. • Electrodes cracked or broken “sparks at crack”. 	<ul style="list-style-type: none"> • Are output connections on and tight? • If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame. • All sparks present but weak or at slow rate. • Has moisture accumulated on electrode and/or in burner ports? • Inspect electrodes for cracks. 	<ul style="list-style-type: none"> • Remove and reconnect all output connections at module and electrodes. • If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires. • Replace battery with a new AA-size alkaline battery. • Use paper towel to remove moisture. • Replace cracked or broken electrodes.

Please register your grill online at:

WWW.GRILLREGISTRATION.COM

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE.*
LLENE ESTA TARJETA Y DEVUÉLVALA DENTRO DE LOS 10 DÍAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTÍA.*
VEUILLEZ COMPLÉTER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT.
LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ÊTRE AFFECTÉE SI VOUS NE LE FAITES PAS.

1 First Name/Nombre/Prénom _____ Initial/Inicial/Initiale _____ Last Name/Apellido/Nom de famille _____
Address (number and street)/Dirección (número y calle)/Adresse (numéro et rue) _____ Apt Number/Nº de apart./Nº d'app. _____
City/Ciudad/Ville _____ State/Estado/Province _____ Zip Code/Código zip/Code postal _____

2 E-mail Address/Dirección de correo electrónico/Adresse électronique

If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.
Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.
Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

(Example: your name@your host.com) (Ejemplo: su nombre@su host.com) (Exemple : votre nom@votre hôte.com)

3 Phone Number/Número telefónico/Numéro de téléphone

_____-_____-_____-_____-_____

6 Date of Purchase/Fecha de compra/Date de l'achat

____/____/____

4 **IMPORTANT! ¡IMPORTANTE! IMPORTANT!**

Write Serial Number and Model Number in spaces below.
Escriba en los espacios de abajo el número de serie y el número de modelo.
Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

7 Store Name/Nombre de la tienda/Nom du magasin

_____-_____-_____-_____-_____-_____-_____-_____-_____

8 Purchase Price/Precio de compra/Prix d'achat

\$ _____ .00

5 Your Gender/Su sexo/Sexe:

1. Male/Masculino/Masculin

2. Female/Femenino/Féminin

9 Which product are your registering?

¿Qué producto está registrando?
Quel produit enregistrez-vous?

1. Gas Grill/Parrilla de gas/Gril au gaz
2. Electric Grill/Parrilla eléctrica/Gril électrique
3. Smoker/Ahumadora/Fumoir
4. Charcoal Grill/Parrilla de carbón/Barbecue au charbon
5. Charcoal Smoker/Ahumadora de carbón/Fumoir au charbon
6. Outdoor Fireplace/Hogar para exteriores/Foyer extérieur
7. Cooker/Fryer / Cocina/freidora / Cuisseur/Friteuse
8. Other/Otro/Autre

10 Which of these sources influenced your decision to buy this product? (check all that apply)

¿Cuál de estas fuentes influyó a su decisión de comprar este producto? (Marque todas las que correspondan)

Parmi les éléments ci-dessous, qu'est-ce qui a influencé votre décision d'acheter ce produit? (Cochez tous les éléments s'appliquant)

1. Magazine/newspaper advertisement / Propaganda en revista/periódico / Publicité dans un magazine ou dans un journal
2. Television commercial/Comercial televisivo/Publicité à la télévision
3. Grill was assembled/Parrilla ensamblada/Le gril était déjà assemblé
4. In-store display/Exhibidor en la tienda/Promotion sur le lieu de vente
5. Store circular/Circular de la tienda/Prospectus de magasin
6. Brand name/Marca/ Marque
7. Product style/Estilo del producto/Style du produit
8. Price/value / Precio/valor / Rapport prix/valeur
9. Product quality/Calidad del producto/Qualité du produit
10. Friend/Relative recommendation / Recomendación de amigo o pariente / Recommandation d'un(e) ami(e)/parent(e)
11. Salesperson recommendation/Recomendación del vendedor/ Recommandation d'un(e) préposé(e) à la vente
12. Grill size/Tamaño de la parrilla/Taille du gril
13. Product warranty/Garantía del producto/Garantie du produit
14. Store demonstration/Demostración en la tienda/Démonstration en magasin
15. Point of purchase/Punto de compra/Lieu de vente
16. Other/Otras/Autre: _____

Mail to:

Product Registration Dept.
PO BOX 1240
Columbus, Georgia 31902-1240

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here .

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a ustedes con ofertas que puedan resultarles de interés. Si prefiere no recibir estas ofertas, por favor marque aquí .

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici .



A Division of W.C. Bradley Co. • Columbus, GA 31902 • Printed in China