

Char-Broil
KEEPERS OF THE FLAME

CB940

BBQ and Grill



Tools needed for assembly:

Phillips screwdriver

Adjustable wrench



CAUTION



THIS UNIT IS HEAVY. DO NOT assemble without helper.

Some parts may contain sharp edges - especially as noted in manual. Wear protective gloves if necessary.

Read and follow all safety statements, warning, assembly instructions and use & care directions before attempting to assemble and cook.



WARNING



CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.

STOP!

Missing a part?

No need to go back to the store!

The store where you made your purchase does not stock parts for this item. If you need parts, whether they are missing or damaged, call the Customer Service toll free Help Line.

Call us and we will gladly ship the part you need
FREE OF CHARGE.

Call Our Help Line
1-800-232-3398

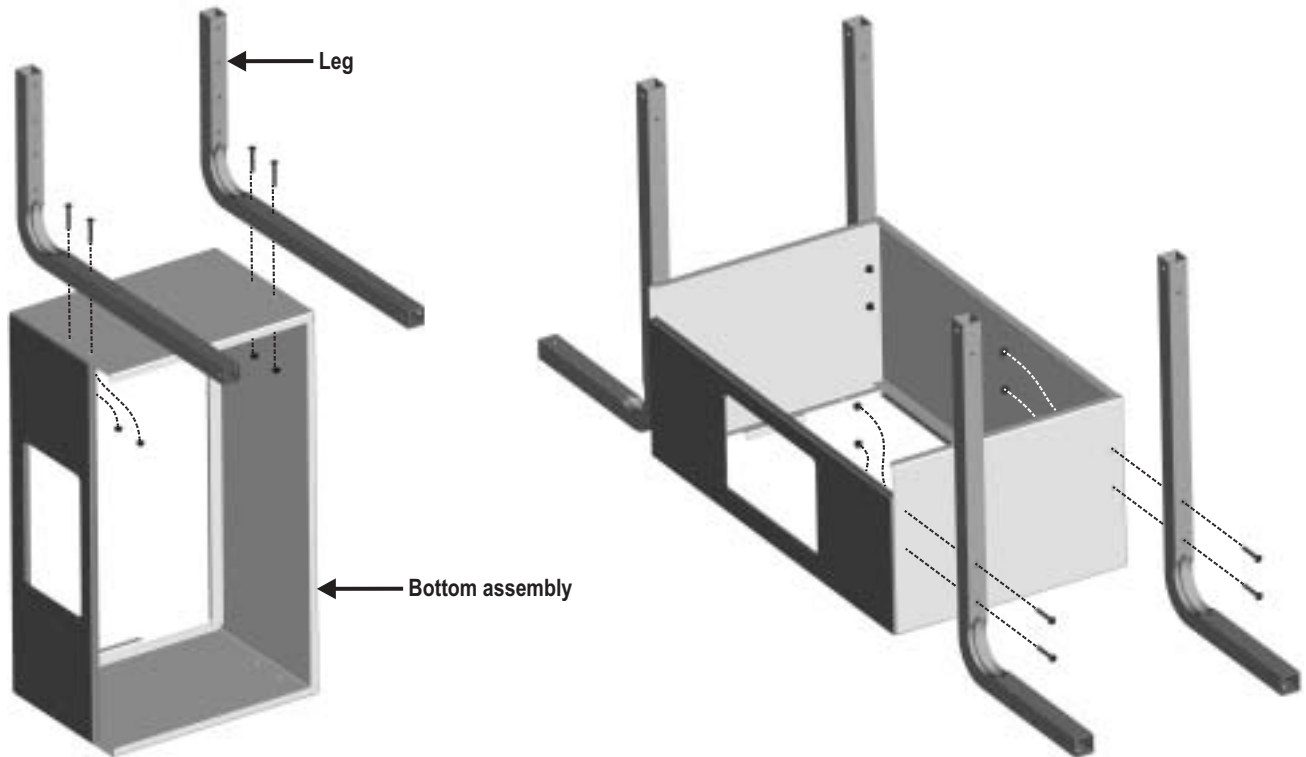


PARTS LIST

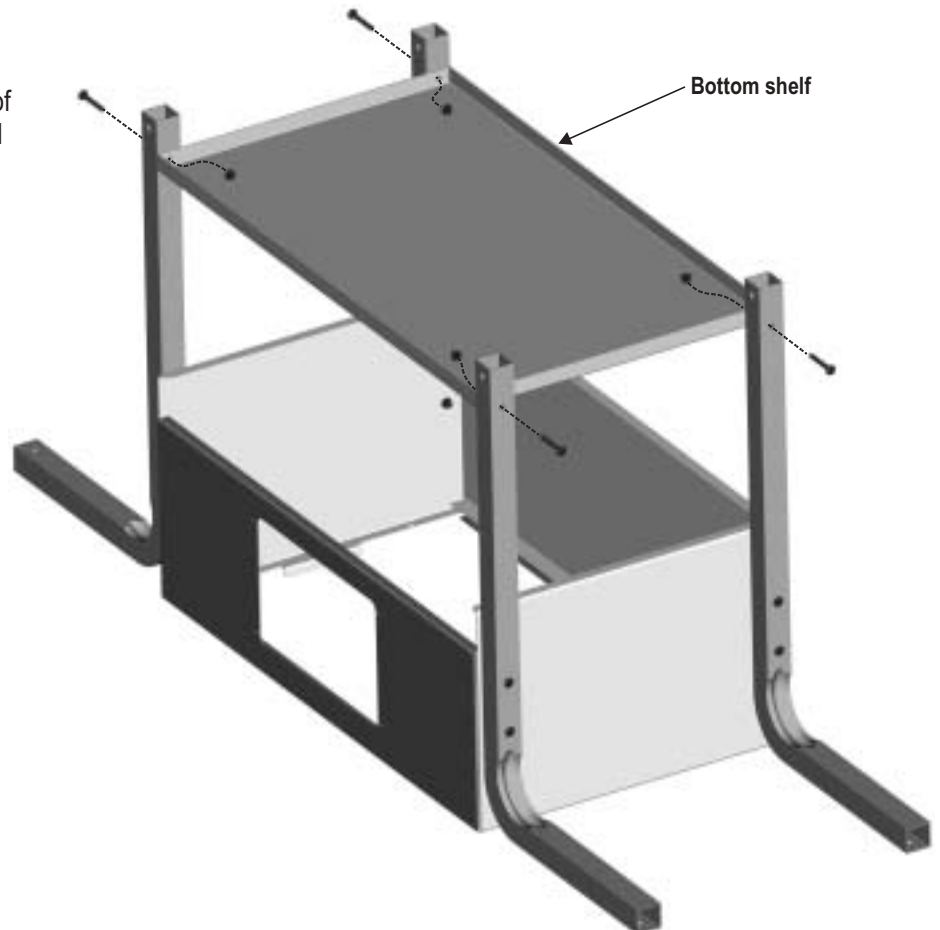
ITEM	DESCRIPTION
55700473	LID KIT
55700474	LOWER BODY KIT
55700476	HANDLE KIT
55700477	SHELF SLAT KIT
55700478	VENT KIT
55700479	ASH DOOR KIT
55700480	WHEEL KIT
55700481	LOGO PLATE KIT
55700482	LEG KIT
55700483	BOTTOM SHELF KIT
40011231	CARTON
29000463	FIRE GRATE HANGER
29000461	FIRE GRATE
29000460	ASH DRAWER
49400006	COOKING GRATE (4)
40003010	TEMPERATURE GAUGE
29000453	LID STOP
45601070	LOCKING CASTER
45601080	NON-LOCKING CASTER
49400018	GRATE LIFTING TOOL
42000057	HARDWARE BAG
29100322	LEG END CAP
42803987	ASSEMBLY INSTRUCTIONS

1 First, pick a suitable location to work. Open the carton and slit the corners. This will give you a protective work surface upon which to start the assembly. During assembly, refer to page 10 for hardware identification.

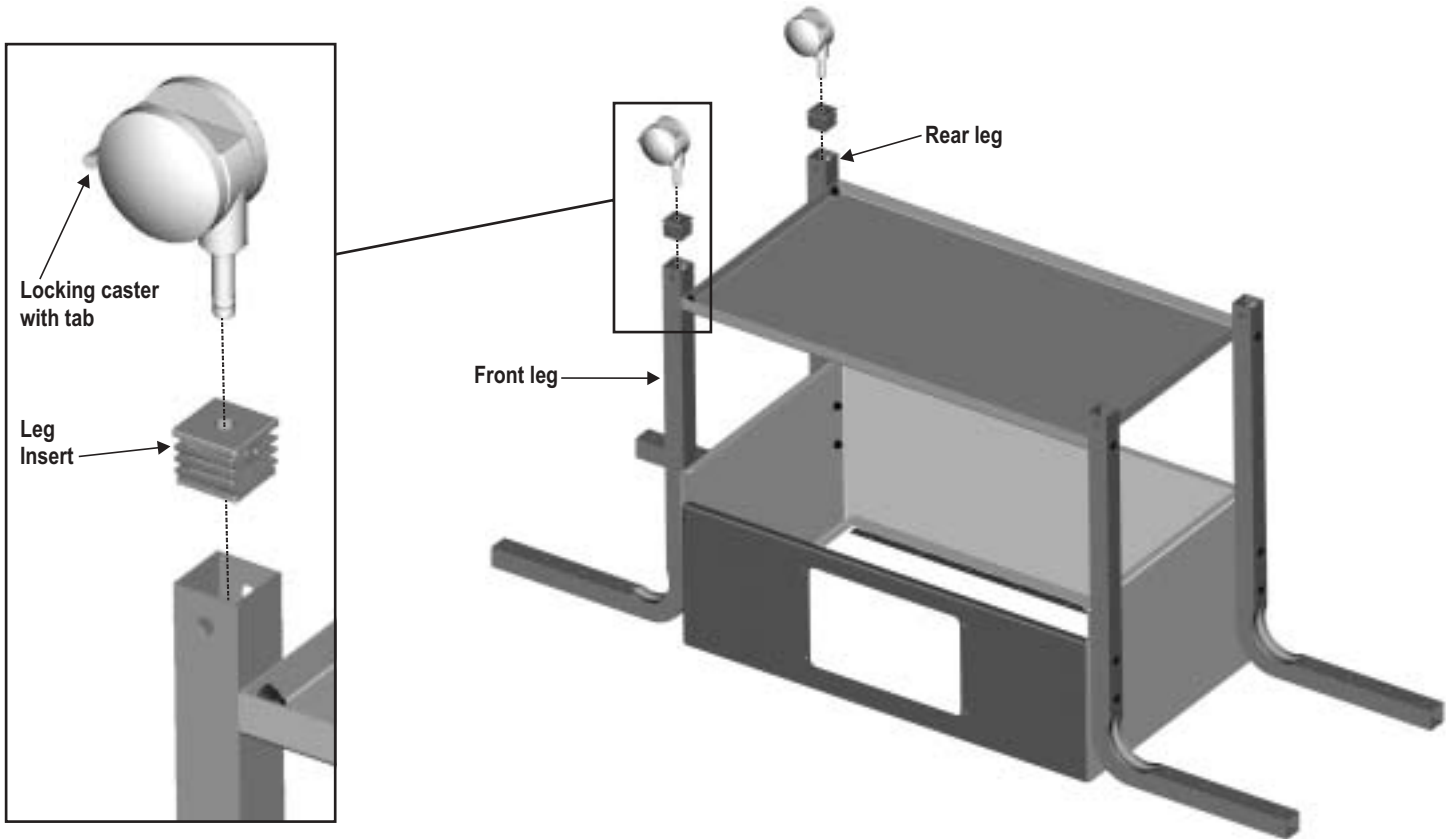
Stand bottom assembly on end. Attach legs to one end using two **1/4-20x2"** screws and **1/4-20 flange nuts** per leg. **Do not fully tighten screws until Step 5 is complete.** Turn assembly upside-down to attach remaining two legs on opposite end.



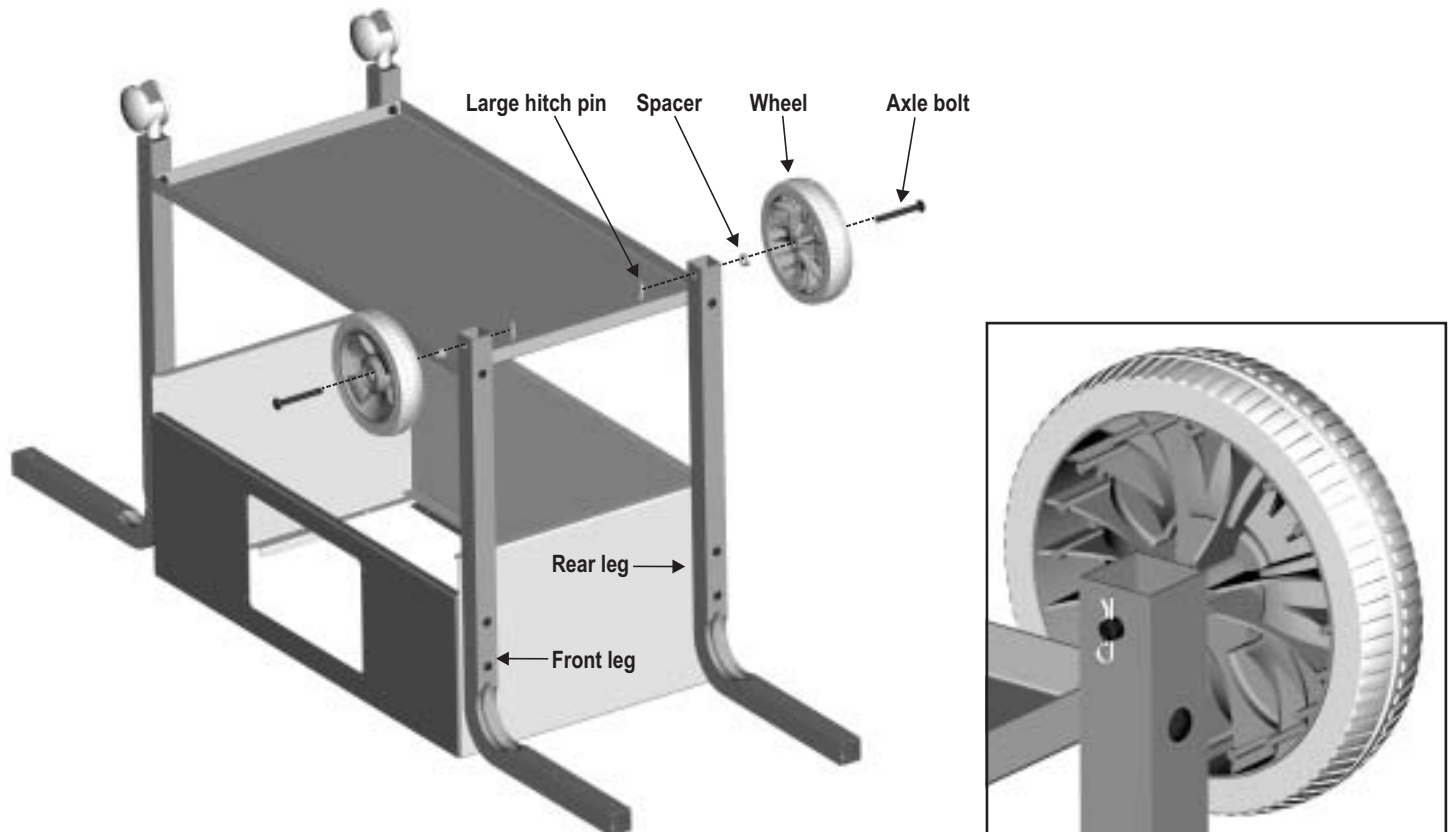
2 With the aid of a helper, turn the bottom shelf so that the flange is up, and attach to inside holes near ends of legs using four **1/4-20x2"** screws and **1/4-20 flange nuts**. **Do not fully tighten screws until Step 5 is complete.**



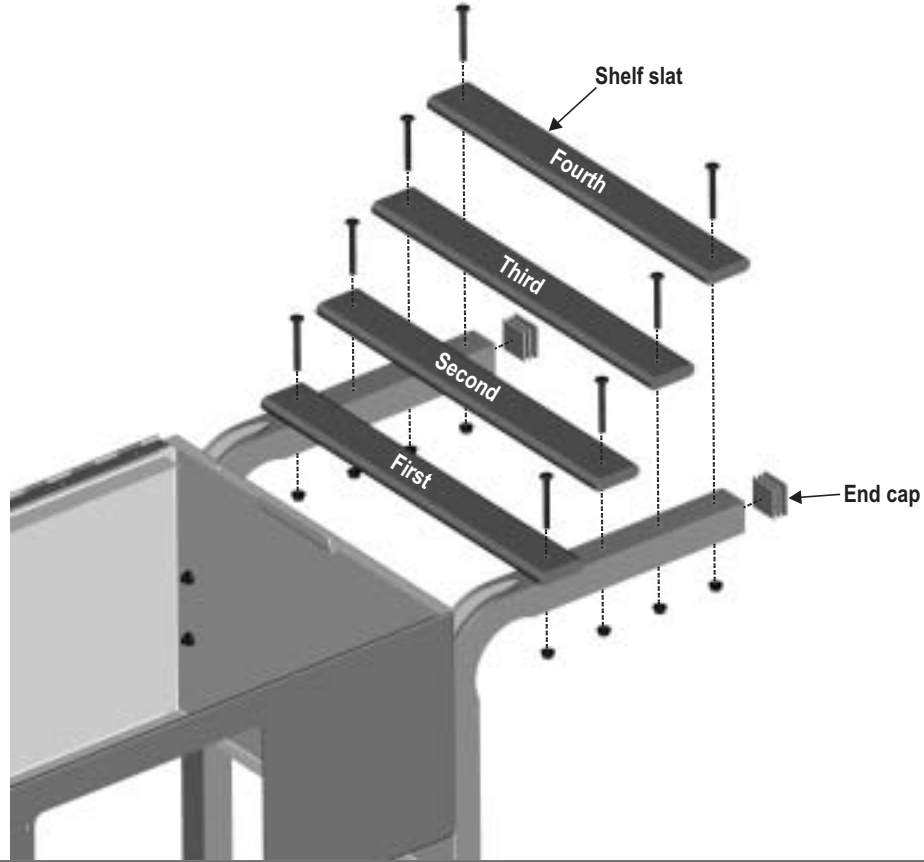
3 With the grill positioned as shown below, push the leg inserts into end of legs to your left. (Note: When grill stands upright, these will be the right legs.) Slide the locking caster (with tab) into insert in front leg. Slide remaining caster into insert in rear leg.



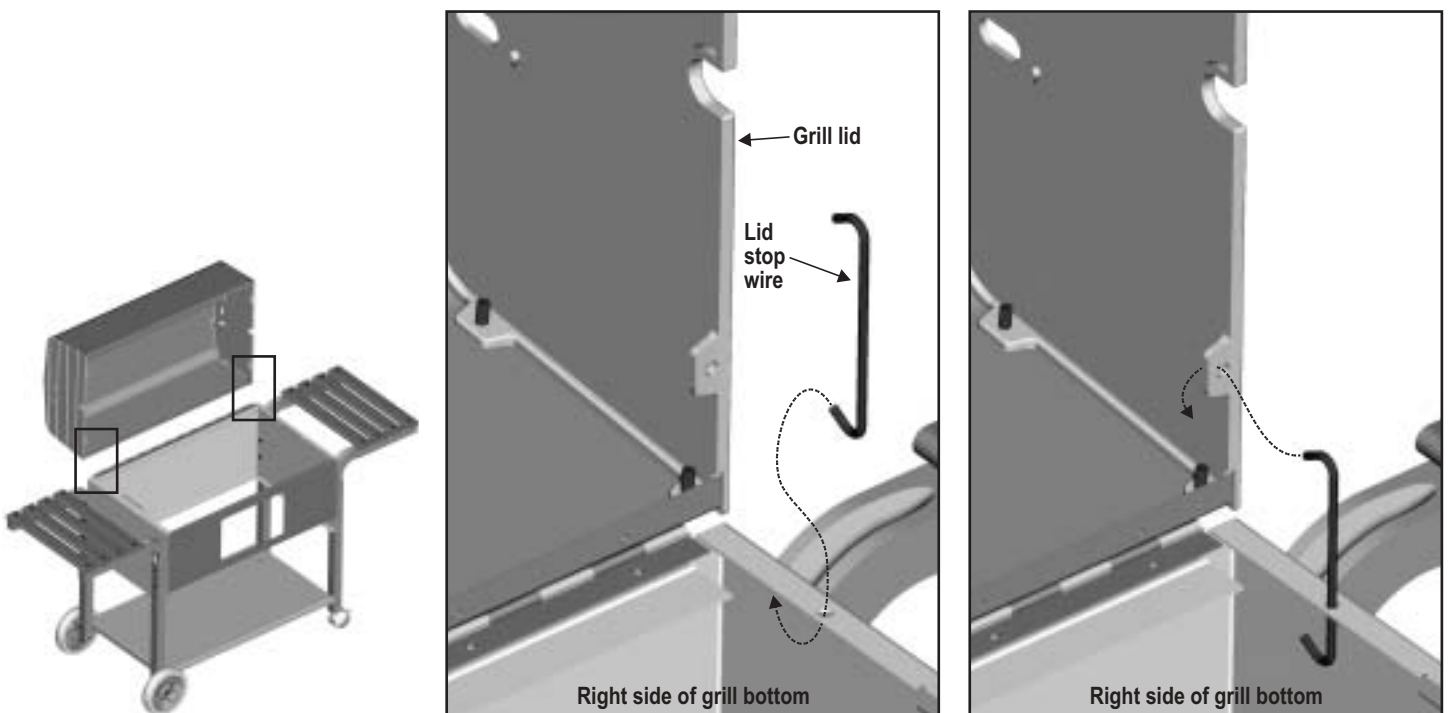
4 Insert **axle bolt** into wheel, then slide **spacer** onto bolt. Insert bolt into hole in end of rear leg and secure with **large hitch pin**. Repeat this procedure to attach wheel to front leg.



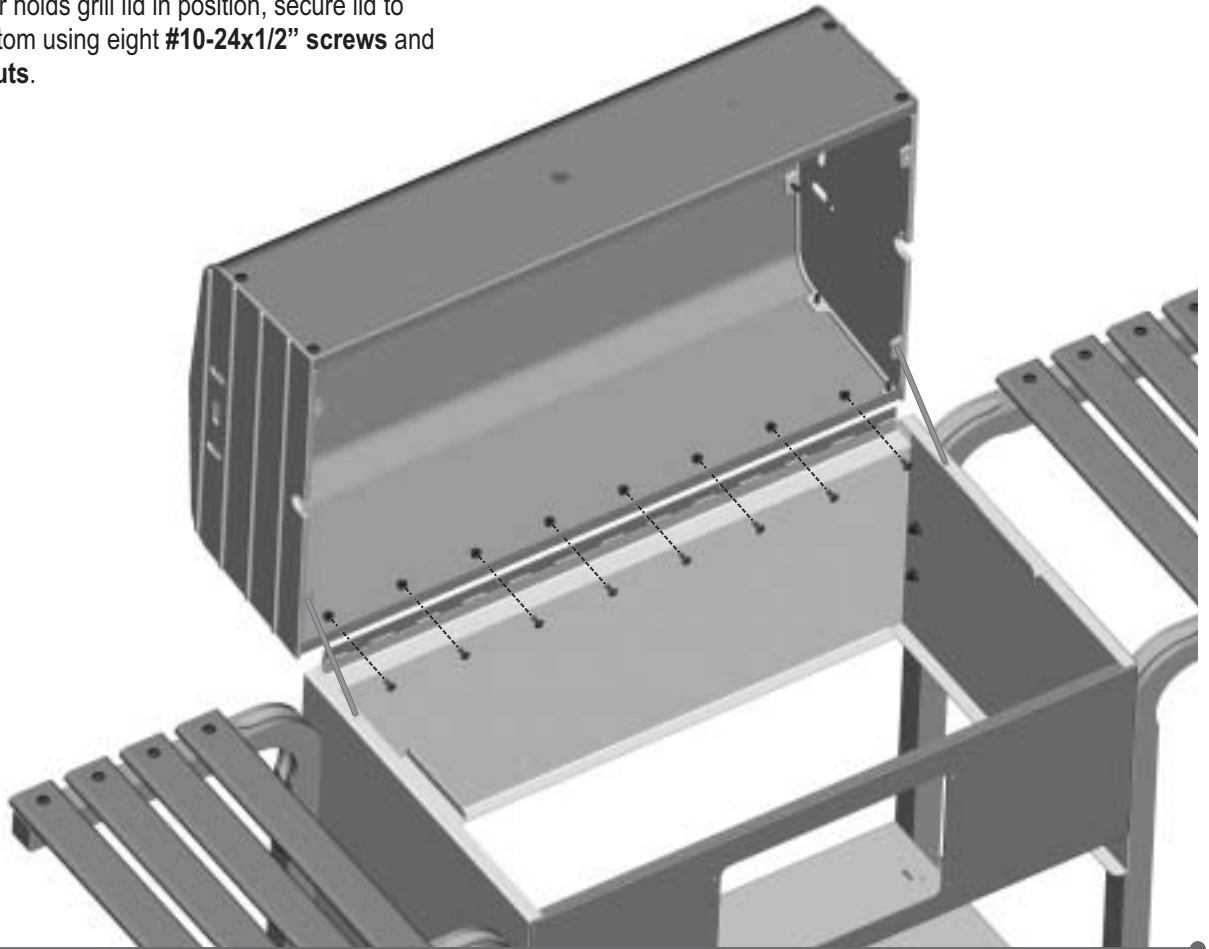
5 Attach four shelf slats to each set of legs using two **1/4-20x2-1/2" carriage bolts** and **1/4-20 flange nuts** per slat. Start at the holes closest to the grill bottom and work outward. Push **end caps** into ends of legs. **NOW FULLY TIGHTEN ALL SCREWS FROM PREVIOUS STEPS.**



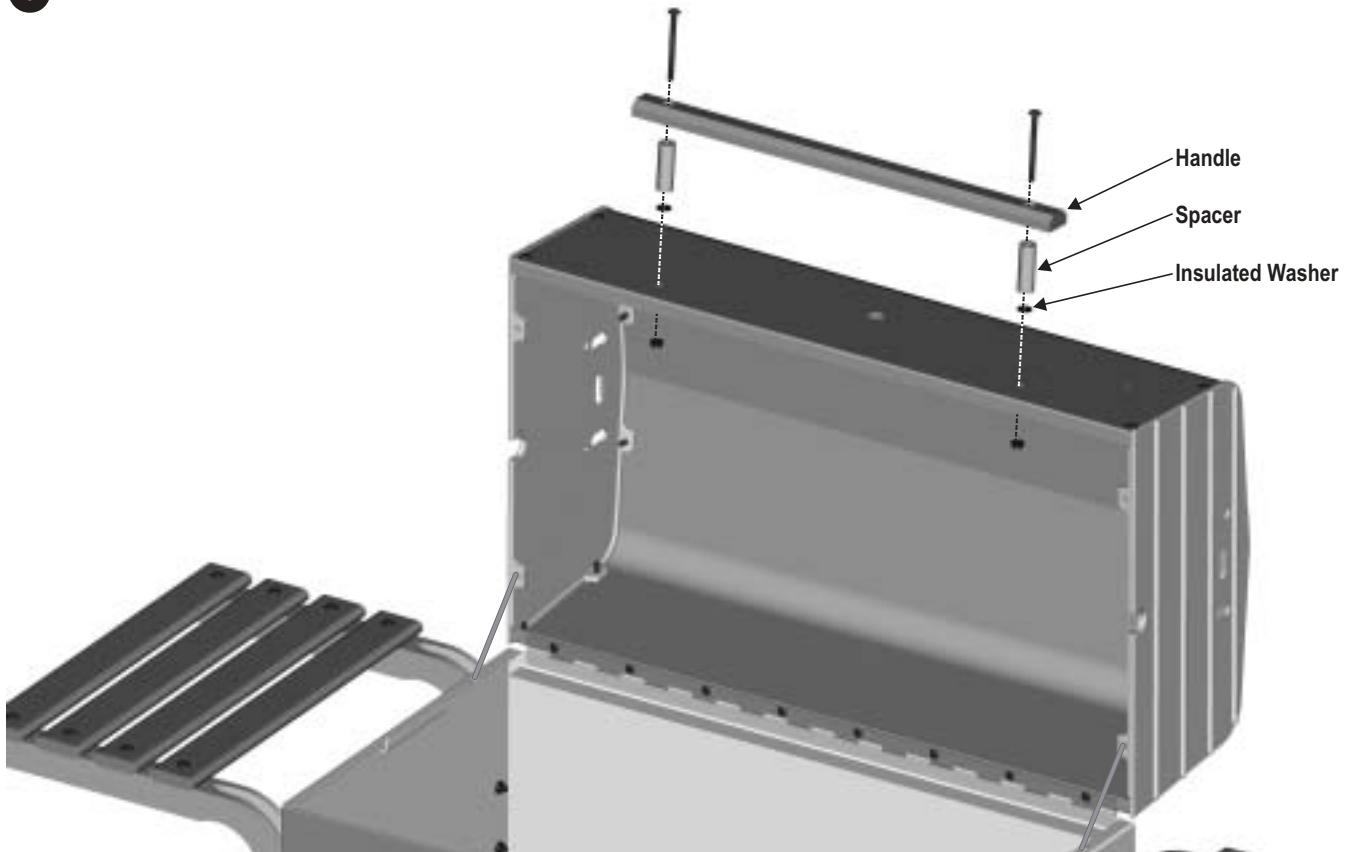
6 Insert one end of lid stop wire into hole on side of grill bottom. With the aid of a helper, position grill lid so that opposite end of lid stop wire can be inserted into hole in side of grill lid. Repeat procedure on left side of grill. Helper should continue to hold lid in position until secured to grill bottom in next step.



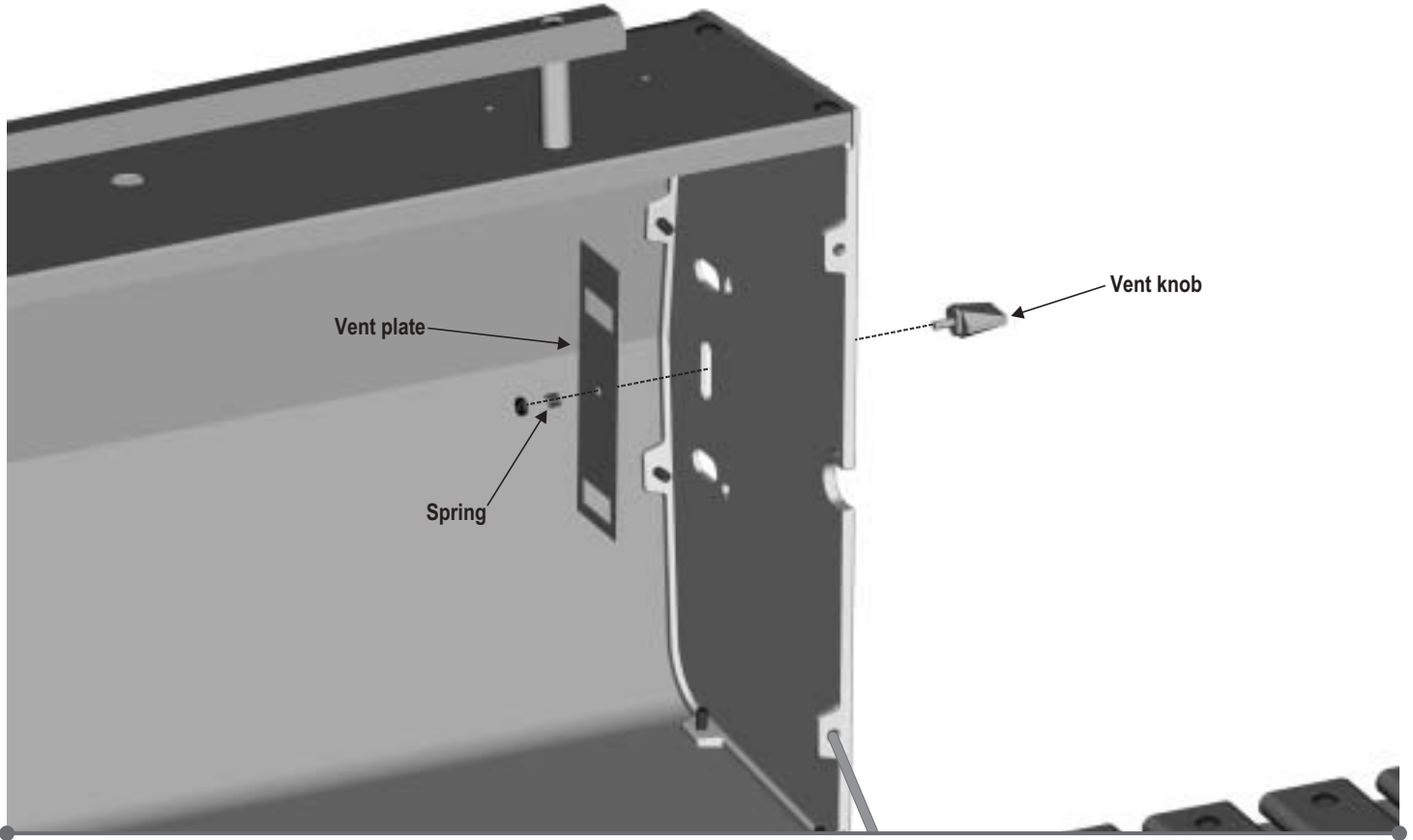
- 7** While your helper holds grill lid in position, secure lid to hinge on grill bottom using eight **#10-24x1/2"** screws and **#10-24 flange nuts**.



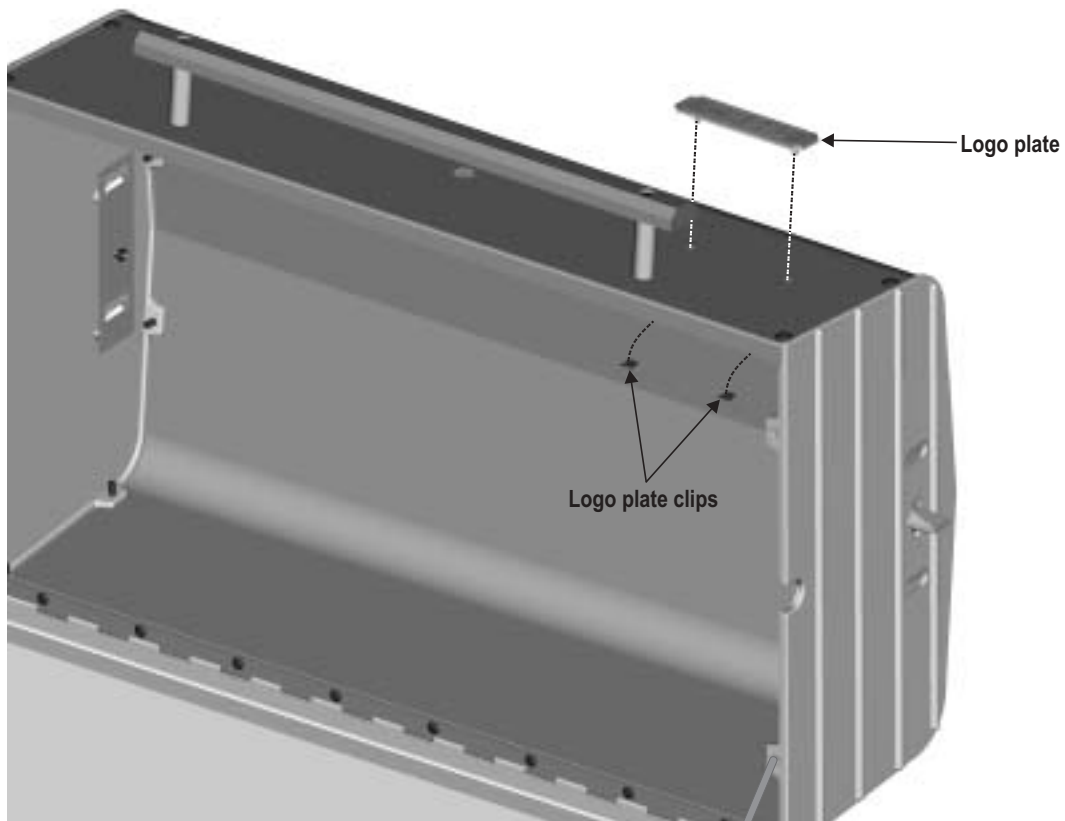
- 8** Attach spacers and handle to grill lid using two **1/4-20x3/4"** screws, **1/4"** insulated washers and **1/4-20 flange nuts**.



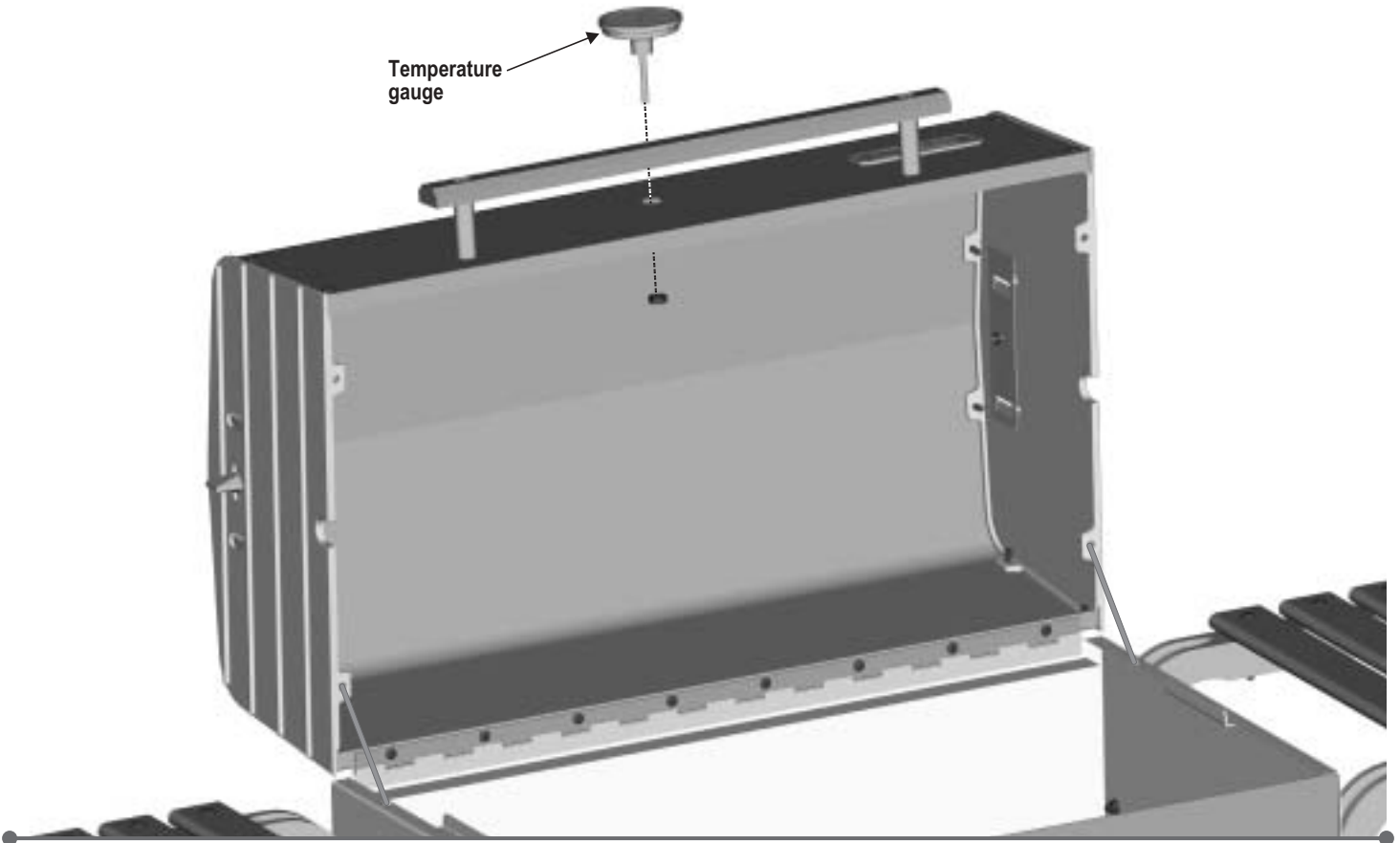
- 9** Insert vent knob into side of grill lid from the outside. Inside the grill lid, slide a vent plate onto the knob stud followed by a spring and a **#10-24 hex nut**. Tighten just enough to allow vent to slide freely from side to side. Repeat on left side of grill lid.



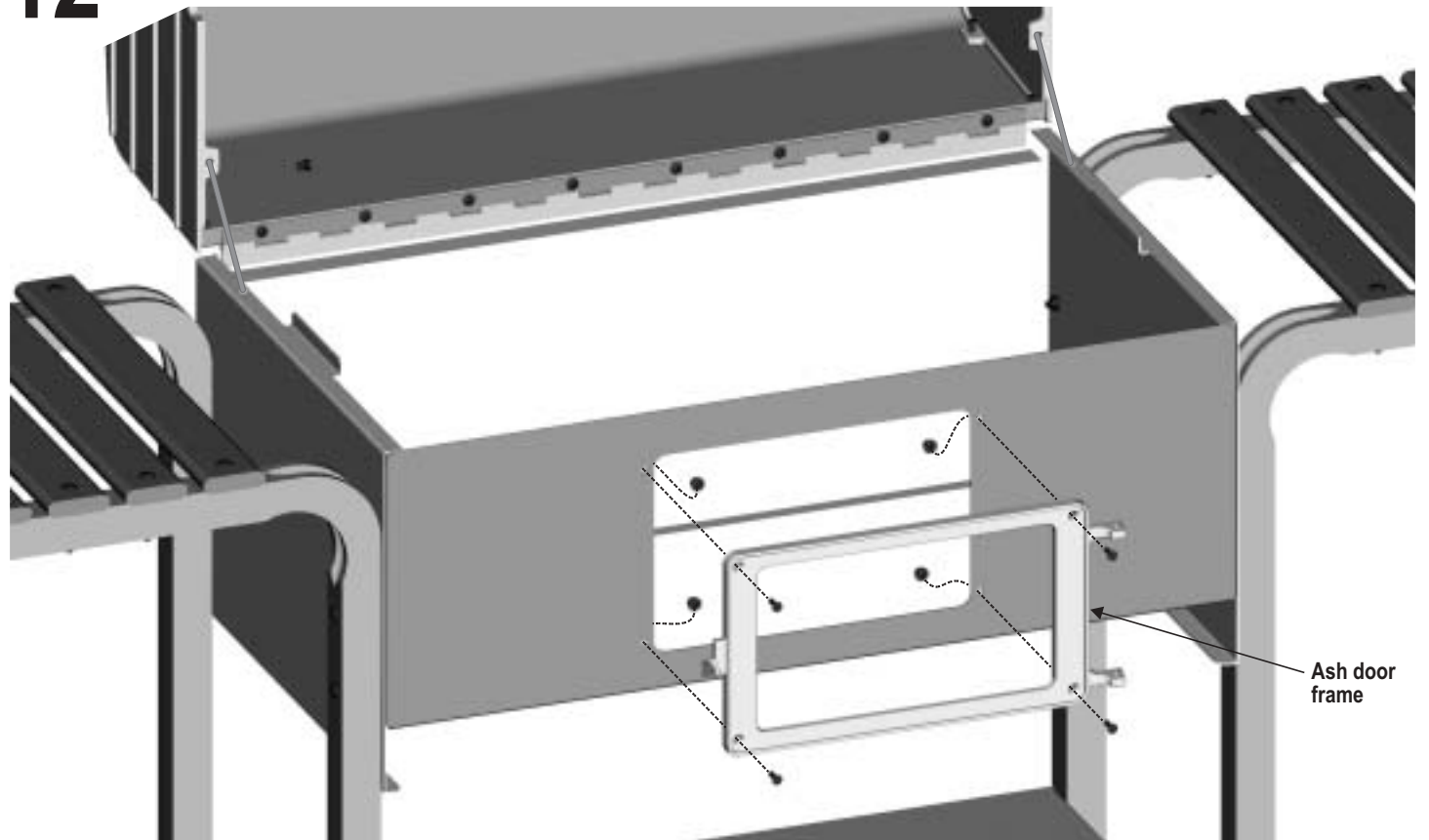
- 10** Attach the logo plate by inserting the two pins into the small holes on the front of the grill lid. From inside the lid, press the **logo plate clips** onto the pins until they are snug against the lid.



- 11** Install temperature gauge by placing the stem through the large hole in front of grill lid. Attach the nut provided until snug against lid.

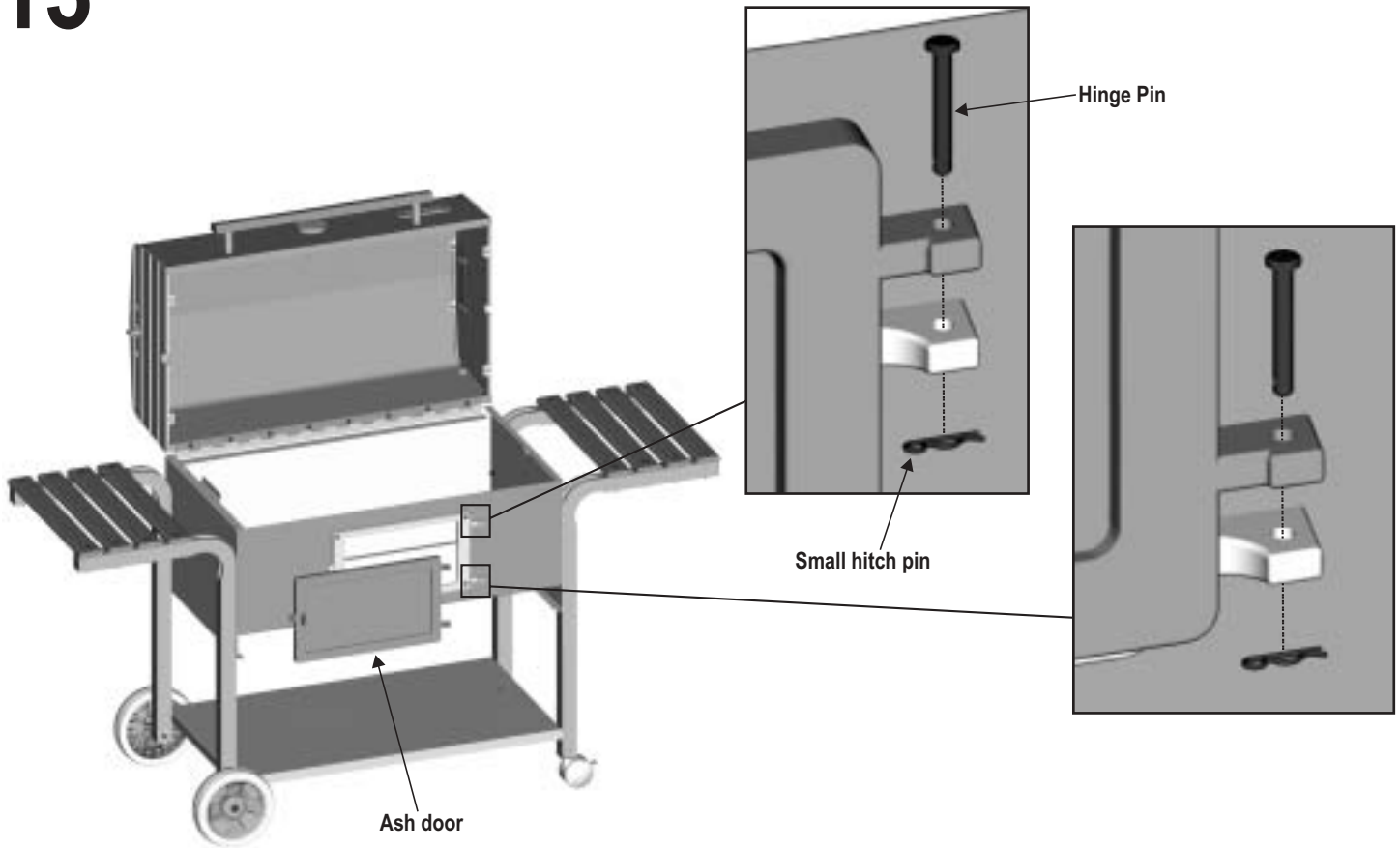


- 12** Attach ash door frame to front of grill bottom using four #10-24x1/2" flat-head screws and #10-24 flange nuts.



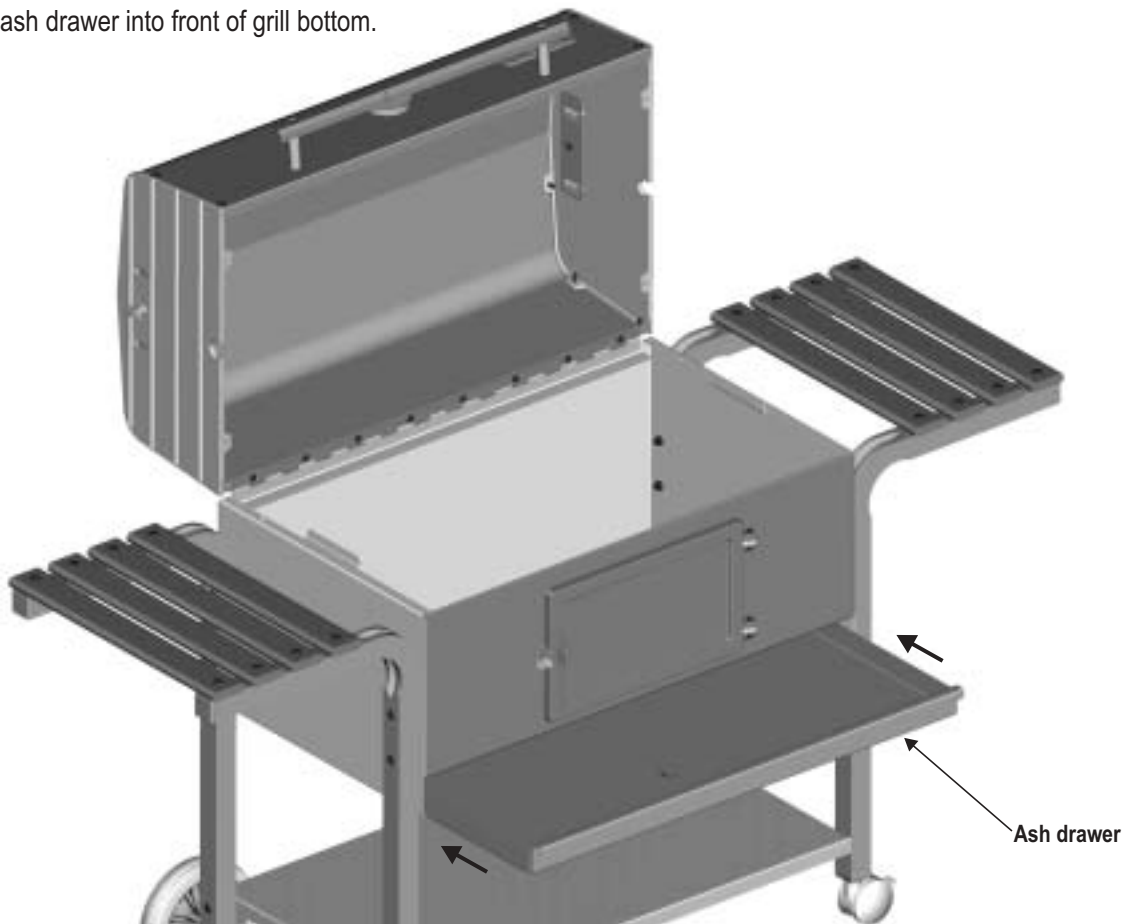
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Attach ash door to frame using two **hinge pins** and **small hitch pins**.

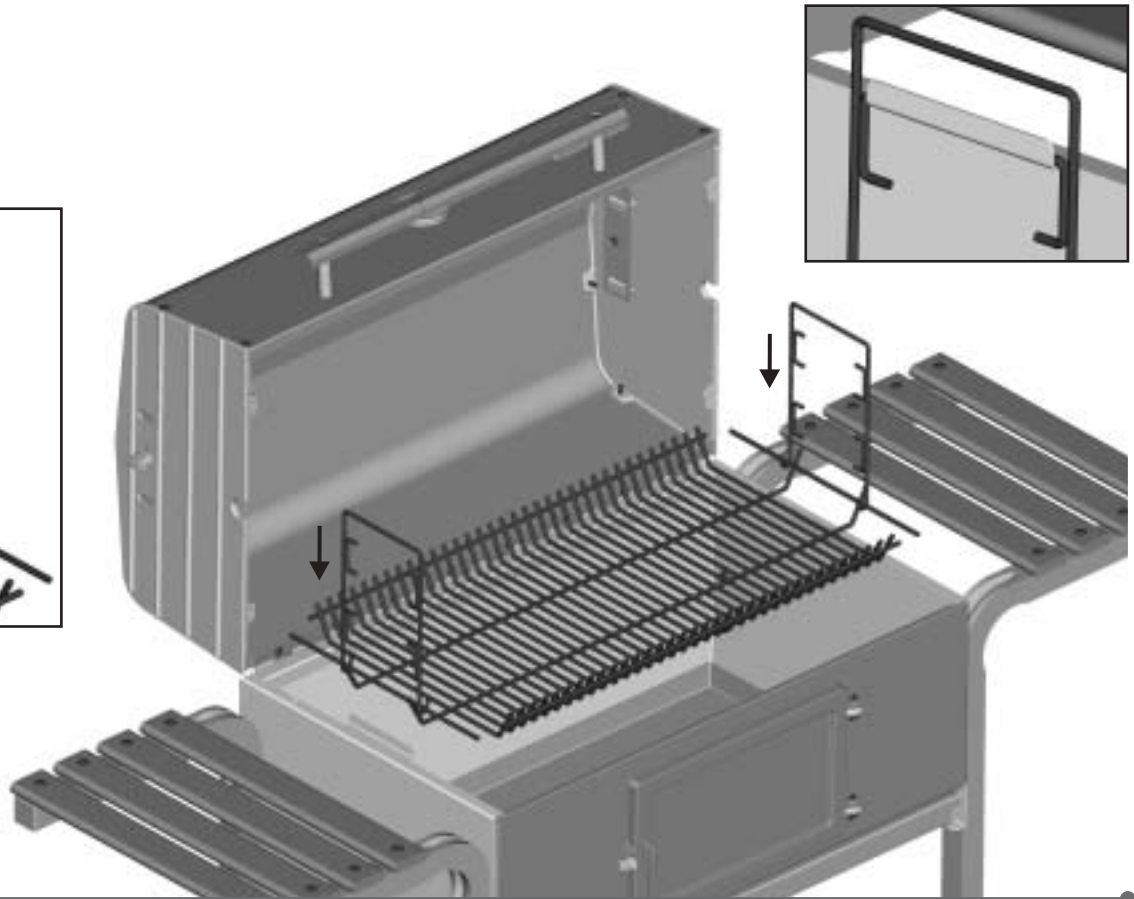
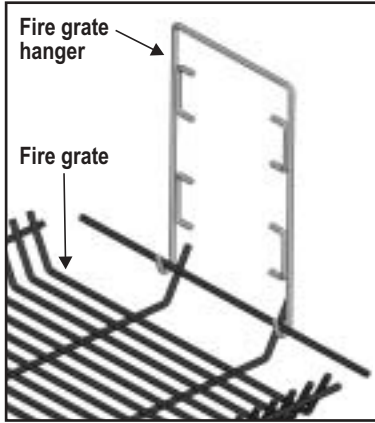


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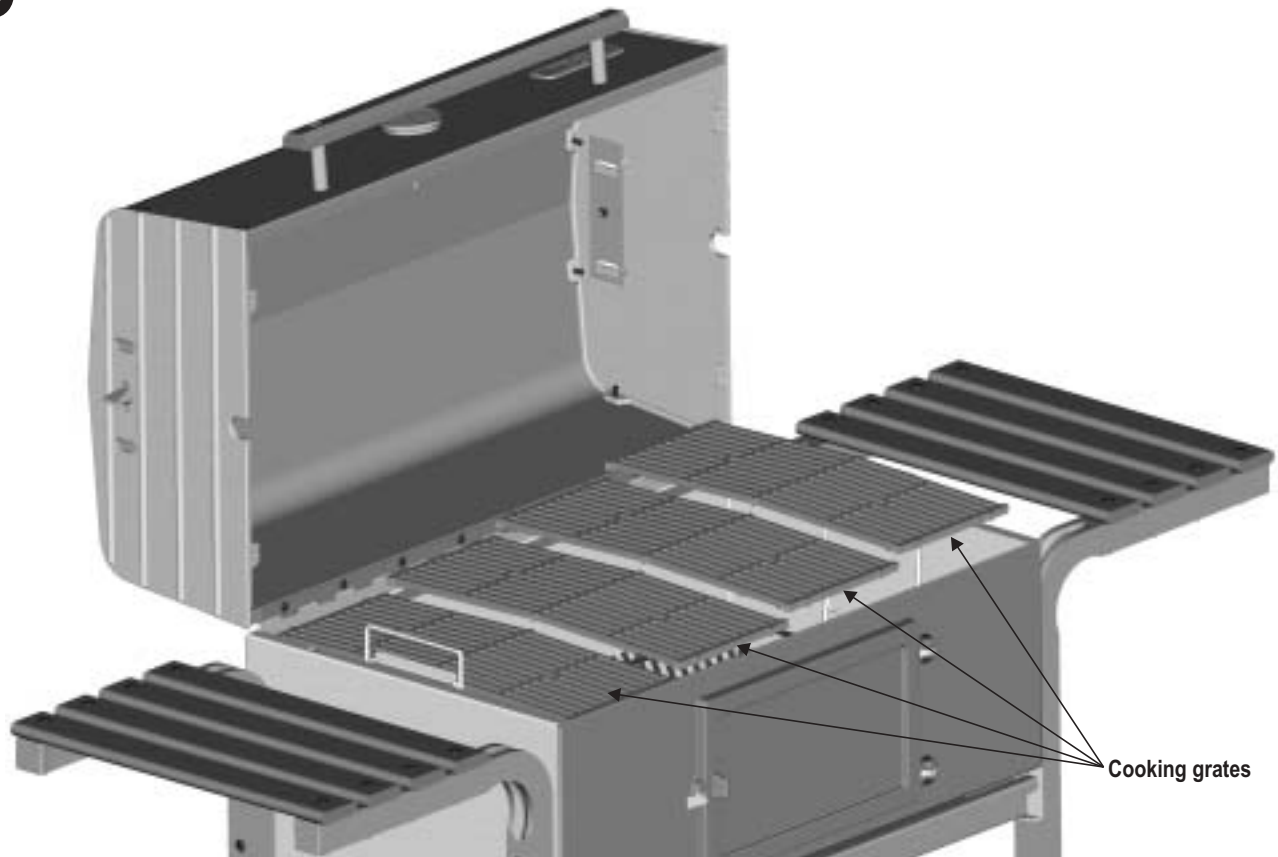
Slide ash drawer into front of grill bottom.



15 Attach two fire grate hangers to fire grate (hooks point inward toward grate). Lower into grill bottom and hang from tabs on each side.



16 Place cooking grates into grill bottom. Use the grate lifting tool provided to lift hot cooking grates.



HARDWARE LIST

Hardware is shown actual size. You may have spare hardware after assembly is complete.



Wheel Spacer
Qty: 2



Insulated Washer
Qty: 2



1/4-20
Flange Nut
Qty: 30



#10-24
Flange Nut
Qty: 12



#10-24
Hex Nut
Qty: 2



Handle Spacer
Qty: 2



Vent Spring
Qty: 2



Large Hitch Pin
Qty: 2



Small Hitch Pin
Qty: 2



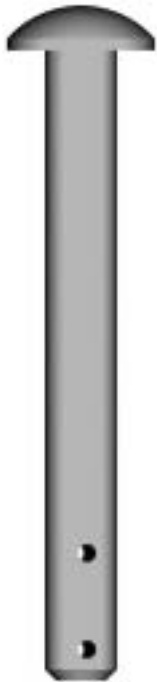
Logo Plate Clip
Qty: 2



Vent Knob
Qty: 2



End Cap
Qty: 4



Axle Bolt
Qty: 2



1/4-20x3 1/4"
Machine Screw
Qty: 2



1/4-20x2 1/2"
Carriage Bolt
Qty: 16



1/4-20x2"
Machine Screw
Qty: 12



Hinge Pin
Qty: 2



#10-24x1/2"
Flat-Head
Machine Screw
Qty: 4



#10-24x1/2"
Machine Screw
Qty: 8



WARNING



**MOST SURFACES ON THIS UNIT ARE HOT WHEN IN USE.
USE EXTREME CAUTION. KEEP OTHERS AWAY FROM UNIT.
ALWAYS WEAR PROTECTIVE CLOTHING TO PREVENT INJURY.**

PREPARING TO USE YOUR GRILL

Before cooking with your grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.
2. Build a small fire on the fire grate, being sure not to lay coals against the walls.
3. Close lid. Position vents at approximately one quarter open. This burn should be sustained for at least two hours. Begin increasing temperature by opening the vents half-way and adding more charcoal. Your grill is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint. **NEVER PAINT THE INTERIOR OF THE UNIT !**

GRILLING

Wood is recommended, however charcoal or a combination of both may be used as the fuel source for grilling, with the fuel source placed and ignited on the fire grate. Do not build too large of a fire. We recommend starting a fire with no more than 4 pounds of charcoal (approximately 60 briquets) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grate in the grill. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

GRILL MAINTENANCE

Frequency of cleanup is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of grill. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of unit with cloth or paper towel.

Limited Warranty

Charbroil warrants the CB 940 Grill for replacement or repair of parts and/or workmanship for a period of 90 days. Charbroil warrants to the original CB 940 Grill owner repair or replacement of the cooking chamber only should "burn out" or "rust through" occur for a period of 1 year. Paint is not warranted and will require touchup.

These limited warranties are made exclusively to the original customer presenting proof of purchase. These warranties are limited to non-commercial usage. Any returned goods must be clearly marked with a Charbroil Return Authorization Number and shipped prepaid. These limited warranties do not cover normal wear and tear or damages resulting from abuse or misuse. This warranty excludes incidental or consequential cost due to damages or losses or property of any nature.

NOTICE: Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.



For warranty service
CALL TOLL FREE
1-800-232-3398