

Charmglow[®]
GOURMET SERIES

Stainless Steel Natural Gas Drop-In 4-Burner Grill

Parrilla a Gas Natural Empotrable de 4 Hornillas de Acero Inoxidable

OWNER'S MANUAL / MANUAL DEL PROPIETARIO

ASSEMBLY AND OPERATING INSTRUCTIONS / INSTRUCCIONES DE ARMADO Y OPERACIÓN

**SAVE THIS MANUAL FOR FUTURE REFERENCE
GUARDE ESTE MANUAL PARA REFERENCIA FUTURA**

NOTICE TO INSTALLER:

LEAVE THESE INSTRUCTIONS WITH THE
GRILL OWNER FOR FUTURE
REFERENCE.

AVISO PARA EL INSTALADOR:

ENTREGUE ESTAS INSTRUCCIONES AL
PROPIETARIO DE LA PARRILLA PARA
REFERENCIA FUTURA.

⚠ WARNING/ADVERTENCIA


HAZARDOUS EXPLOSION MAY RESULT IF THESE WARNINGS AND
INSTRUCTIONS ARE IGNORED. READ AND FOLLOW ALL WARNINGS AND
INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY, INCLUDING
DEATH OR PROPERTY DAMAGE.

SE PUEDE PRODUCIR UNA EXPLOSIÓN PELIGROSA SI SE HACE CASO OMISO
A ESTAS ADVERTENCIAS E INSTRUCCIONES. LEA Y SIGA TODAS LAS
ADVERTENCIAS E INSTRUCCIONES EN ESTE MANUAL PARA EVITAR
LESIONES PERSONALES, INCLUSO LA MUERTE, O LOS DAÑOS MATERIALES.





IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL  PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.

DANGER

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 gas supplier or your fire department.

WARNING

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

DANGER



- DO NOT store LP gas cylinders under or near this appliance.
- A fire causing death or serious injury may occur if the above is not followed exactly.

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

⚠ WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

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

GENERAL WARNINGS

⚠ WARNING

- Never use liquid propane gas (LP) in a unit designed for natural gas.
- Never use charcoal briquets or lighter fluid in a gas grill.
- Leak test all connections before first use, even if grill was purchased fully assembled and after each time the hose is connected to natural gas supply.
- Never check for leaks using a match or open flame.

⚠ CAUTION! Strong odors, colds, sinus congestion, etc. may prevent the detection of natural gas. Use caution and common sense when testing for leaks.

- Always keep your gas grill free and clear of gasoline, paint thinner, or other flammable vapors and liquids or combustible materials.
- Always check the grill prior to each use as indicated in the "Pre-Start Check List" section of this manual.
- DO NOT use back rotisserie burner when main burners are in use.
- DO NOT obstruct the flow of combustion or ventilation air.
- Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.
- DO NOT leave the grill unattended while in use.
- DO NOT allow the gas hose to come in contact with hot surfaces.
- DO NOT allow grease from drain hole to fall on hose.
- Keep any electrical supply cords away from water or heated surfaces.
- Keep a fire extinguisher on hand acceptable for use with gas products. Refer to your local authority to determine proper size and type.
- For household use only. DO NOT use this grill for anything other than its intended purpose.
- DO NOT use while under the influence of drugs or alcohol.
- Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with grill.

⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS GRILL.

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.**

SAVE THIS MANUAL FOR FUTURE REFERENCE.

⚠ WARNING

- **FOR OUTDOOR USE ONLY. DO NOT** operate indoors or in an enclosed area such as a garage, shed or breezeway.
- Use your grill **OUTDOORS** in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. We recommend your grill be situated at least 10 feet (3.1 m) from buildings.
- Maintain a minimum clearance of 36 inches (91 cm) between all sides of grill and walls or other combustible material. **DO NOT** use grill under overhead unprotected combustible construction.
- **DO NOT** use or install this grill in or on a recreational vehicle and/or boat.

⚠ WARNING

- **DO NOT** use hard metal piping of any kind to connect this type of grill to a 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.
- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psi (3.5 kPa).
- This grill is designed for natural gas use at 7 inch water column supply pressure. Verify supply pressure with your local gas company. Not for use with LP gas.
- Connections to gas source must be performed by a certified plumber.

INSTALLATION INFORMATION:

The installation of this appliance must be in accordance with:

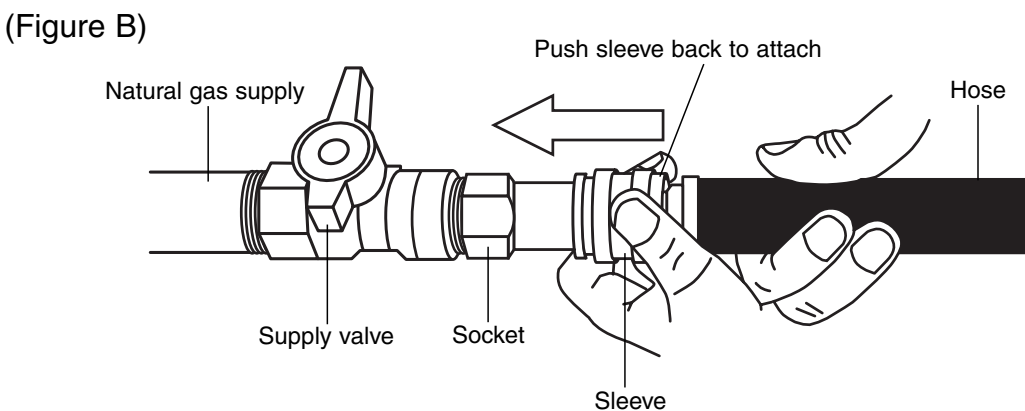
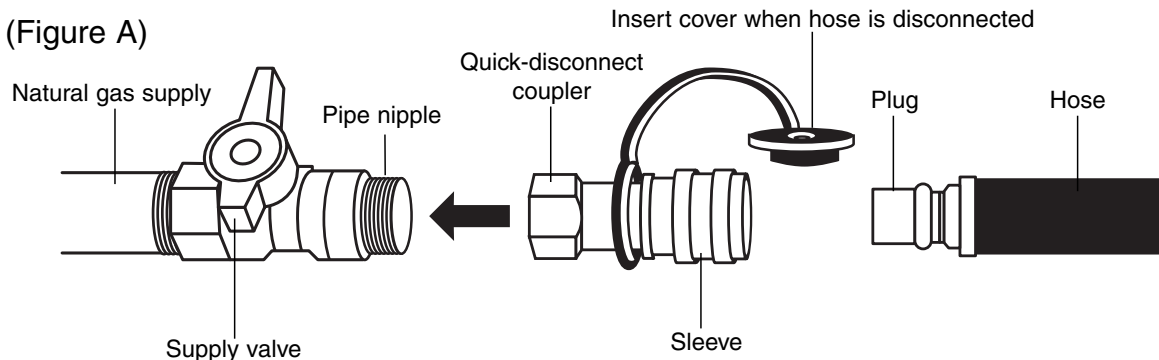
All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code ANSI Z223.1 NFPA 54
- Natural Gas and Propane Installation Code: CAN/CGA B149.1
- Natural Gas Installation Code: CAN/CGA B149.1 (Canada)
- Propane Installation Code: CAN/CGA B149.2 (Canada)

To check local codes, please contact your local natural gas company. This grill was not intended to be connected to an LP Gas Cylinder.

CONNECTING YOUR GRILL TO THE NATURAL GAS SOURCE

1. Coat pipe nipple with gas resistant teflon tape or pipe dope. Tighten quick-disconnect coupler onto pipe nipple that leads to natural gas supply (Figure A).
2. After grill is completely assembled, make sure natural gas supply valve is “OFF” and then connect natural gas hose to socket. Push sleeve back on socket (Figure B) and insert plug until sleeve snaps forward, locking plug into socket. Be sure to leak test these connections prior to use.



DISCONNECTING YOUR GRILL FROM THE NATURAL GAS SOURCE

1. Turn natural gas supply valve “OFF”
2. To disconnect, push sleeve back and pull plug out of sleeve.

⚠ WARNING

- **Never use your grill without leak testing all gas connections and hoses. See the section on “Leak Testing” in this manual for proper procedures.**
- **Visually inspect the hose assembly prior to each use for evidence of damage, excess wear or deterioration. If found, replace the assembly before using your grill. Only the Brinkmann supplied replacement should be used.**

⚠ DANGER

LEAK TESTING:

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** only in a well ventilated area.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the grill is in use or while grill is still hot.

⚠ WARNING

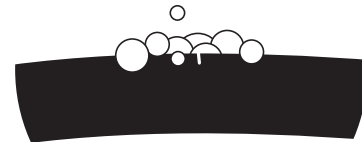
WHEN TO PERFORM A LEAK TEST:

- After assembling your grill and before lighting for the first time, even if purchased fully assembled.
- Every time the gas hose is connected to the natural gas supply or if any of the gas components are replaced.
- Any time your grill has been moved.
- At least once per year or if your grill has not been used for more than 60 days.

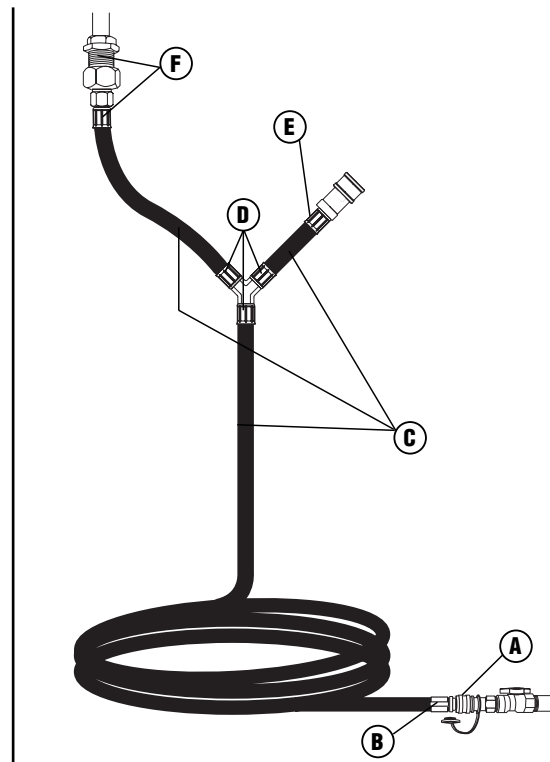
CHECKING FOR LEAKS:

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the lid.
3. Insure all burner knobs are set to the OFF position.
4. Turn on the natural gas supply.
5. Apply the soap water mixture to the following:

Watch For Bubbles



- Ⓐ Quick-disconnect coupler
- Ⓑ Plug and hose connection
- Ⓒ The full length of gas supply hose
- Ⓓ "Y" connector to all three gas supply hoses .
- Ⓔ Brass connections and quick disconnect assembly.
- Ⓕ Gas supply connection to gas manifold.



6. Check each place listed (A - F) for growing bubbles which indicates a leak.
7. Turn OFF gas at natural gas supply.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to OFF position.
10. Tighten any leaking connections.
11. Repeat soapy water test until no leaks are detected. **DO NOT** use the grill if leaks cannot be stopped. Contact a qualified gas appliance repair service.
12. Turn OFF gas supply at natural gas supply until you are ready to use your grill.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.

⚠ CAUTION! **DO NOT** use the grill if leaks cannot be stopped. Contact a qualified gas appliance repair service.

Note: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing. **DO NOT** use a flashlight to check for bubbles.

⚠ WARNING

PRE-START CHECK LIST:

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the grill has been assembled, stored, moved, cleaned, or repaired. DO NOT operate this grill until you have read and understand ALL of the warnings and instructions in this manual.

PRE-START CHECK LIST:

- Ensure that the grill is properly assembled.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior the grill being used. A replacement hose can be obtained by contacting customer service at 800-527-0717.
- Leak check all gas connections and hose. See section on "Leak Testing".
- Ensure that all electrical supply cords are properly grounded. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Hose should be at least 3 inches from hot surfaces.
- Position your grill on level ground in a well ventilated location, a safe distance from combustible materials, buildings and overhangs.
- Properly place the empty grease tray under the grease drain hole in the bottom of the grill to catch grease during use.
- **DO NOT** obstruct the flow of combustion and ventilation air.

⚠ WARNING

Read, understand and follow all warnings and instructions contained in this manual. **DO NOT** skip any of the warnings and instructions contained in the preceding sections of this manual.

⚠ WARNING

LIGHTING INSTRUCTIONS:

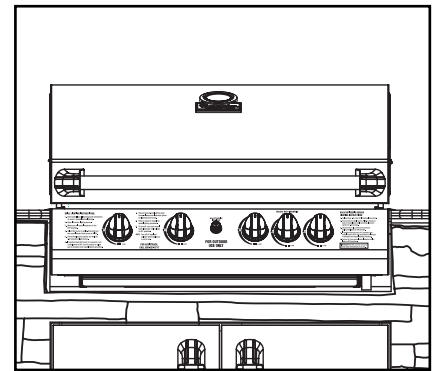
Follow the instructions exactly.

1. **OPEN THE GRILL LID** before attempting to light a burner so that fumes do not accumulate inside the grill. An explosion could occur if grill lid is down.
2. Check that all burner control knobs and the natural gas supply are turned to the "OFF" position.
3. Turn on natural gas supply.
4. **DO NOT** stand with head, body, or arms over the grill when lighting.

LIGHTING THE MAIN BURNERS:

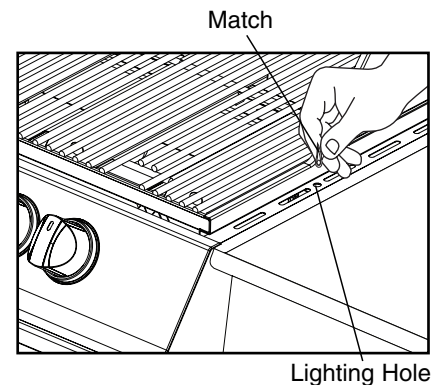
1. Open lid before lighting burner.
2. Make sure all control knobs are in the "OFF" position.
3. Select the burner to be lit. Push and turn the control knob of that burner to the "HIGH" position.
4. Press the electronic igniter and hold for 3–5 seconds to light burner.
5. If ignition does NOT occur in 5 seconds, turn control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
6. Repeat Steps 3–5 for lighting each burner. Always use the electronic igniter for lighting each burner. If burner does not ignite using push-button igniter, wait 5 minutes, see "Match Lighting the Main Burners" section.
7. To turn off, turn each control knob clockwise until it locks in the "OFF" position. This does not turn off the gas flow from the natural gas supply.

Note: If burner does not light or flame is too low, you may have spider or other insect blockage in burner. See "Burner Assembly/Maintenance" under Proper Care and Maintenance.



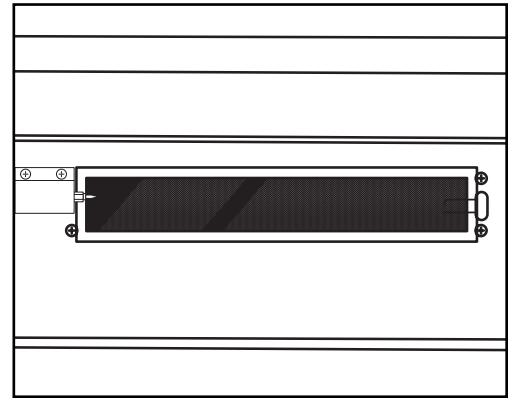
MATCH LIGHTING THE MAIN BURNERS:

1. Open lid before lighting.
2. Turn the burner control knobs to "OFF".
3. Strike the match and place approximately 1/2" (1 to 2 cm) above lighting hole located on right and left hand side of the grill body.
4. Turn right or left burner control knob to the "HIGH" position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to evacuate the grill. Repeat Steps 1 through 5 until the burner ignites.
6. Once lit, light adjacent burners in sequence by pressing in and rotating the control knob to the "HIGH" position.
7. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. **DO NOT** attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual.



LIGHTING THE ROTISSERIE BURNER:

1. Open grill hood before lighting rotisserie burner.
2. Make sure control knob is in the "OFF" position.
3. Push and turn the control knob to the "HIGH" position. Continue to push in control knob while pressing electronic igniter for 3–5 seconds.
4. Once burner is lit, continue to push and hold control knob for 30 seconds.
5. If ignition does NOT occur in 5 seconds, turn control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
6. To turn off, turn control knob clockwise until it locks in the "OFF" position.



IMPORTANT: DO NOT use back rotisserie burner when main burners are in use.

Note: If burner does not light or flame is too low, you may have spider or other insect blockage in burner.

MATCH LIGHTING THE ROTISSERIE BURNER:

1. Open grill hood before lighting rotisserie burner.
2. Make sure control knob is in the "OFF" position.
3. Strike and carefully place a match approximately 1/2" (1 to 2 cm) from the lower edge of burner.
4. Push and turn the control knob to the "HIGH" position. Continue to push in control knob for 3-5 seconds while holding match under burner. The burner should light within 5 seconds.
5. Once burner is lit, continue to push and hold control knob for 30 seconds.
6. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
7. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and natural gas supply. **DO NOT** attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual.

TURNING OFF THE GRILL:

1. Turn off the natural gas supply.
2. Turn all burner control knobs to the "OFF" position.

Note: Turn off natural gas supply first to prevent gas from being left in the system under pressure.

⚠ CAUTION!

- The natural gas supply should always be in the off, or closed, position when the grill is not in use.

Note: Observe flame height when lit: Flame should be a Blue/Yellow color between 1"–2" when burner is on "HIGH".



WARNING

OPERATING THE GRILL:

Never use Charcoal or Lighter Fluid inside your Gas Grill. Read and follow all warnings and instructions contained in the preceding sections of this manual.

BREAKING IN YOUR GRILL:

- In manufacturing and preserving the components of your grill, oil residue may be present on the burner and cooking surfaces of your grill.
- Before cooking on your grill for the first time you should preheat it for 15 minutes on "HIGH" to burn off these residual oils.

PREHEATING THE GRILL:

- Prior to use, it is recommended that you preheat your grill. This ensures that the grilling surfaces are at the desired temperatures to sear the food sugars when cooking. After lighting your grill, set the main burner control knobs to the "HIGH" position for 10 to 15 minutes. Close the cover during the preheat period.

CONTROLLING FLARE-UPS:

- Flare-ups are a part of cooking meats on a gas grill. This adds to the unique flavor of cooking on a gas grill. Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your grill. Excessive flare-ups result from the build-up of grease on the top of the heat tents. If this should occur, **DO NOT** pour water onto the flames. This can cause the grease to splatter and could result in serious burns or bodily harm. If grease fire occurs close the lid and turn off the main burners until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

WARNING

- **DO NOT** leave your grill unattended while in use.
- **DO NOT** move grill when in use.
- **DO NOT** use water to extinguish flare-ups.
- Have fire extinguisher readily accessible suitable for use with gas appliances.

TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the grease is allowed to evacuate the grill through the drain hole in the bottom and into drip pan.

INDIRECT COOKING:

- Indirect cooking is the process of cooking your food without the heat source being directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

ROTISSERIE COOKING:

- This grill has pre-drilled mounting holes for a rotisserie. Do not use a rotisserie not specifically manufactured for this grill.
- Read and follow all warnings and instructions in the owner's manual provided with the rotisserie. Save instructions for future reference.
- Do not use the side burner when using a rotisserie.
- DO NOT use back rotisserie burner when main burners are in use.

⚠ WARNING

- **When using an AC current rotisserie, it must be electrically grounded in accordance with local codes, or in the absence of local codes:**
 - **In the US: The National Electrical Code – ANSI-NFPA No. 70 – Latest Edition**
 - **In Canada: the Canadian Electrical Code – CSA C22.1**
- **The Rotisserie is equipped with a three pronged plug for your protection against electrical shock. This plug should be plugged directly into a properly grounded 3 prong receptacle. Never cut or remove the grounding plug. Any extension cord must also have a 3 prong receptacle.**
- **All electrical supply cords should be kept away from water and any hot surfaces of the grill.**

GRILL COOKING TIPS

CLEANLINESS

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to be served.

GRILL COOKING TIPS

GRILLING TO PROPER TEMPERATURE

- Use a meat thermometer to be sure food has reached a safe internal temperature. You may order a Commercial-quality thermometer from Brinkmann. For more information on this product and other Brinkmann accessories, please refer to the accessory pages at the end of this manual.
- The US Department of Agriculture recommends the **minimum** temperature be reached for the following food items:

Chops145° F (62.8° C)

Ground Meat160° F (71° C)

Pork160° F (71° C)

Poultry180° F (82° C)

Roasts145° F (62.8° C)

Seafood140° F (60° C)

Vegetables145° F (62.8° C)

HELPFUL HINTS

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 800-535-4555.

PROPER CARE & MAINTENANCE

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use.
- Wash cooking grills with hot, soapy water, rinse well and dry. Lightly coat cooking grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- The exterior surface of your grill, can be cleaned with stainless steel cleaner.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

CLEANING AND MAINTENANCE:

- Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- Keep the ventilation openings free and clear of debris.
- Visually check burner flames for proper operation (see pictorial in "Burner Assembly/Maintenance" under Proper Care and Maintenance). Spiders or other insects can nest in the burner causing gas blockage.
- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.

⚠ CAUTION! Some parts may contain sharp edges. Wear protective gloves if necessary.

- Remove the cooking grills, heat distribution plates, and burners from inside your grill. Use a brush with hot water and detergent to remove excess residue. NEVER use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.

BURNER ASSEMBLY/MAINTENANCE

- Although your burners are constructed of brass, they may corrode as a result of the extreme heat and acids from cooking foods. Regularly inspect the burners for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.
- **DO NOT obstruct the flow of combustion and ventilation air.** Burner tubes can become blocked by spiders and other insects building their nests. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill. To clean the Burner Assembly follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting the grill.

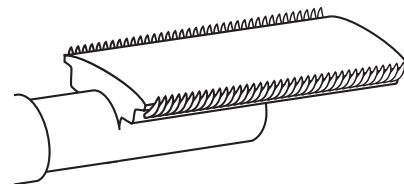
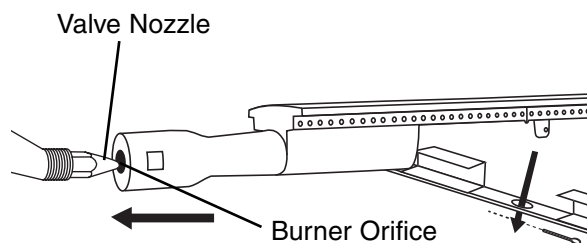
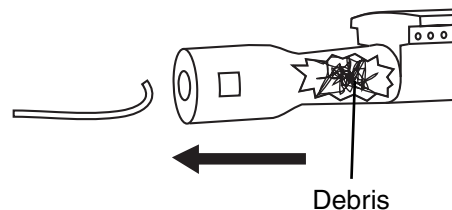
1. Turn gas off at control knobs and natural gas supply.
2. Remove cooking grills and heat distribution plates.
3. Remove cotter pins from beneath each burner "foot" using a screwdriver or needle nose pliers.
4. Carefully lift each burner up and away from valve openings.
5. Use a narrow bottle brush or a stiff wire bent into a small hook to run through each burner tube and flame port several times.

Note: Wear eye protection when performing procedure 6.

6. Use compressed air to blow into burner tube and out the flame ports. Check each port to make sure air comes out each hole.
7. Wire brush entire outer surface of burner to remove food residue and dirt.
8. Check burner for damage, if any large cracks or holes are found replace burner.

IMPORTANT: Burner opening must slide over valve nozzle.

9. Carefully replace burners.
10. Replace cotter pins beneath each burner and follow the "Gas Leak Testing" section of this manual. Relight burners to verify proper operation.
11. Replace heat distribution plates and cooking grills.



PROPER BURNER OPERATION

COOKING GRILLS

- Clean with mild soap detergent and water. A brass bristled brush or a nylon cleaning pad can be used to remove residue from the stainless steel surfaces. Do not use steel wire bristles to clean the porcelain coated cooking grills. Steel can cause the finish to chip or crack. DO NOT use a commercial oven cleaner.

HEAT DISTRIBUTION PLATES

- Periodically, it may be necessary to inspect and clean the heat distribution plate to prevent excess grease build-up. When the grill is cold, remove the cooking grill. Inspect the heat distribution plates and replace if broken or damaged. Do not allow heat distribution plates to become damaged to the extent that they may fall through onto the burners. Replace the heat distribution plates and cooking grills and light the burners. Operate the grill on "HIGH" for 10 minutes to remove the excess grease.

WARNING

TRANSPORTING AND STORAGE:

- **Never move a grill when it is hot or when objects are on the cooking surfaces.**
- **Make sure that the natural gas supply is shut off. After moving the grill check that all gas connections are free of leaks. Refer to instructions for Leak Testing.**
- **DO NOT store a spare LP gas cylinder (filled or empty) under or near the grill.**
- **Never store flammable liquids or spray canisters under or near the grill.**
- **DO NOT extinguish grease fires using water.**
- **If the outdoor cooking gas appliance is not in use, the gas must be turned off at the natural gas supply.**
- **Storage of an outdoor cooking gas appliance indoors is permissible only if the natural gas supply is disconnected and removed from the outdoor cooking gas appliance.**
- **When removing the grill from storage, spider webs or other debris may be blocking the burner. See "Burner Assembly/Maintenance" under Proper Care and Maintenance.**

BEFORE STORING YOUR GRILL:

- Ensure that the natural gas supply has been turned off.
- Clean all surfaces.
- Lightly coat the burners with cooking oil to prevent excess rusting.
- If storing the grill indoors, disconnect the hose from the natural gas supply.
- Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause fires in burner tubes or under grill.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

TROUBLE SHOOTING

Problem:	Possible Causes:
<ul style="list-style-type: none"> • Burner will not light 	<ol style="list-style-type: none"> 1. Check natural gas supply. 2. Bad electrode spark. Check to see if the grill will match light. Electrode or collector may need adjustment. 3. Burner may not be properly seated. 4. Burner may be obstructed.
<ul style="list-style-type: none"> • Fire at control knob 	<ol style="list-style-type: none"> 1. Burner holes may be obstructed. See section on "Burner Assembly/Maintenance" under Proper Care and Maintenance. 2. Burner is improperly seated on control valve. 3. Gas connections may be loose. Leak Check and tighten all connections.
<ul style="list-style-type: none"> • Yellow Flames at burner 	<ol style="list-style-type: none"> 1. Burner is obstructed. See section on "Burner Assembly/Maintenance" under Proper Care and Maintenance.
<ul style="list-style-type: none"> • Flame blows out on "LOW" 	<ol style="list-style-type: none"> 1. Burner holes may be obstructed. See section on "Burner Assembly/Maintenance" under Proper Care and Maintenance. 2. Grill is not sufficiently preheated. 3. Burner is improperly seated on control valve.
<ul style="list-style-type: none"> • Grill is Too Hot 	<ol style="list-style-type: none"> 1. Excess grease build-up causing grease fires. 2. Cook on a lower temperature setting.

FREQUENTLY ASKED QUESTIONS

Your grill's serial number and model number, and the contact information for Brinkmann Customer Service, are listed on a silver label found on the back of the grill or on the grill body side, under the side shelf.

These questions and answers are for your general knowledge, and may not be applicable to your model grill.

Question: Why does my grill not light properly?

Answer: Always follow lighting instructions as listed on the control panel or in this manual. Also check these causes:

- Check natural gas supply.
- Check to ensure all gas connections are secure.
- The igniter AA battery may need replacing.
- Ignition wires may be loose. Remove the battery, inspect the igniter junction box found behind the control panel and connect any loose wires.
- Spark electrode tips may need repositioning. With the gas supply closed and control knob set to the "OFF" position, press the igniter button and have another person watch for the presence of a spark at the electrode tips. The gap between the spark electrode tip and spark receiver should be about 3/16". If the electrode tip needs to be adjusted, bend it to the appropriate gap distance.
- Check that the end of each burner venturi tube is properly located over its gas valve orifice fitting.
- There may be an obstruction in the gas line. To correct this, remove gas supply line from Quick-disconnect coupler. Open gas supply for one second to test for obstruction. If no obstruction is present, reconnect fuel line. If the fuel line is blocked, please contact your local natural gas company.

Question: How and when do I clean the interior cooking components of my grill?

Answer: Use a fiber or brass cleaning brush to clean the interior of the grill, cooking grills, heat distribution plates and grease containers. Never use a wire brush or metal scraper on porcelain-finished parts, as they can scratch or chip the porcelain finish and promote rusting.

Cleaning Stainless Steel Cooking Grills: Wash grills with a mild detergent and rinse with hot water before initial use and as needed. DO NOT use a commercial oven cleaner. For stubborn food residue, use a degreaser and fiber or brass cleaning brush.

Cleaning Porcelain-Finished Cast-Iron Cooking Grills: Wash grills with a mild detergent and rinse with hot water before initial use and as needed. For stubborn food residue, use a degreaser and fiber or brass cleaning brush. Dry immediately using a soft cloth or paper towels.

Cleaning Heat Distribution Plate: Heat distribution plates should be cleaned whenever food or grease drippings accumulate to reduce the chance of flare-ups. Wash heat distribution plates with a mild detergent and rinse with hot water. Use a degreaser and fiber or brass cleaning brush to remove stubborn food residue. Do not use a wire brush or metal scraper on porcelain-finished heat distribution plates, as they can scratch or chip the porcelain finish and promote rusting.

Cleaning the Grease Tray and/or Grease Cup: The grease tray and/or grease cup (some models) should be inspected before each grill use to reduce the chance of fire. Remove grease (a plastic spatula works well) and wash all parts with a mild soap or degreaser and warm water solution.

Question: What causes grill parts to rust and what effect does it have on the grill materials?

Answer: Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect the short-term performance of your grill. However, weathering and extreme heat can cause a stainless steel lid to turn a bronze color. This is discoloration, not rust, and is not considered a manufacturing defect.

Question: What causes my stainless steel grill lid to discolor and how do I clean my grill lid?

Answer: Smoke, weathering and high heat can cause a stainless steel grill lid to turn bronze in color. This is not to be confused with rust and is not a product defect. Machine oils used in the manufacturing process of stainless steel as well as cooking oils and a dirty grill lid can also encourage discoloration if the lid is not cleaned prior to grill use. After your grill is assembled, remove the protective PVC film from your grill lid and use a stainless steel cleaner and soft cloth to remove residual adhesive and oils from the inside and outside of your grill lid. Never use abrasive cleaners or scrubbers. In addition to the initial cleaning, routine cleaning to remove dirt, grease and oils will help discourage lid discoloration.

ASSEMBLY INSTRUCTIONS

⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR GRILL.

WE RECOMMEND THREE PEOPLE WORK TOGETHER WHEN ASSEMBLING THIS UNIT.

No tools are required to assemble this Natural Gas Drop-In 4-Burner Grill:

PARTS LIST:

- | | | |
|---|---|--------------------------|
| ① | 1 | Warming Rack |
| ② | 3 | Cooking Grills |
| ③ | 4 | Heat Distribution Plates |
| ④ | 1 | Grill Body Assembly |
| ⑤ | 1 | Main Grease Tray |
| ⑥ | 1 | Battery |

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 800-527-0717.

(Proof of purchase will be required.)

Inspect contents of the box to ensure all parts are included and undamaged.

Placement Of The Grill

Location

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible. Place the grill in well ventilated areas. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke. For your comfort, we recommend a finished height for your grill base of 36 to 38 inches (91.4 to 96.5 cm) and a minimum of 12 inches (30.5 cm) on either side of your grill.

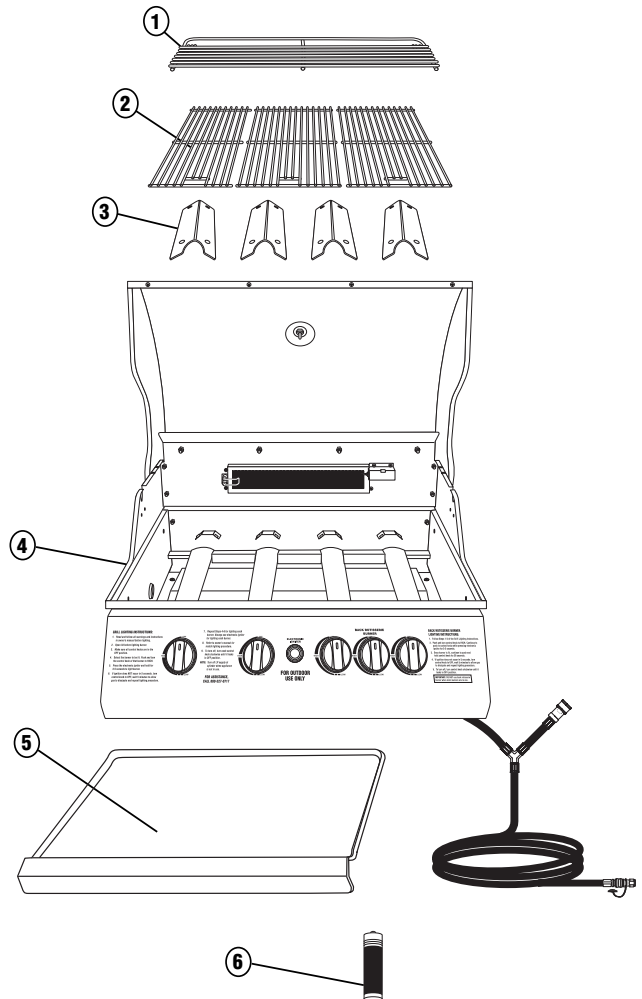
Clearance

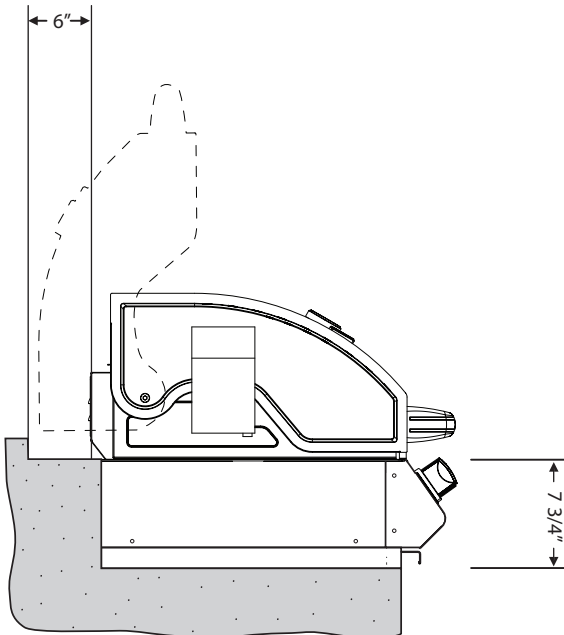
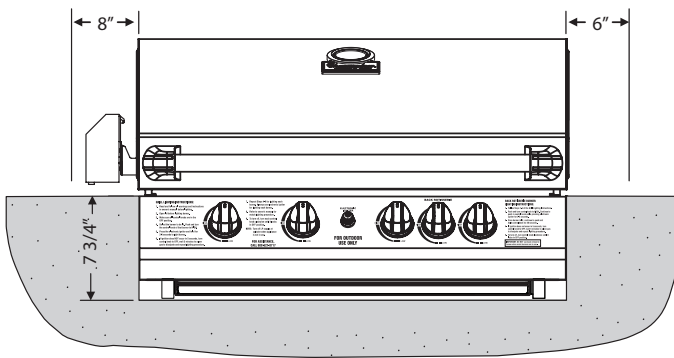
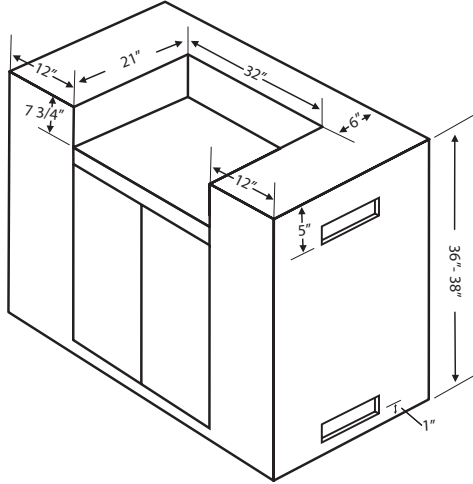
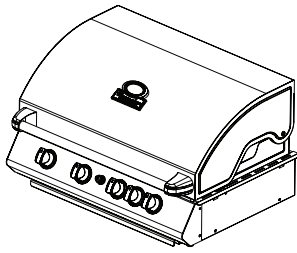
Non-Combustible Construction

A minimum of 6 inches (15.2 cm) clearance from the back of the grill to non-combustible materials are required for the lid to open fully.

Ventilation

We recommend that adequate ventilation be incorporated into your built in grill base. Vents should be placed on both sides of your grill base. The upper vent opening should be at least 20 square inches (129 cm²) and located within 5 inches (12.7 cm) of the top edge of your grill base. The lower vent opening should be at least 10 square inches (64.5 cm²) and located within 1 inch (2.5 cm) or less from floor level of your grill base.





⚠ WARNING:

Do not install this unit into combustible enclosures. Maintain a minimum clearance of 36 inches (91 cm) between all sides of grill and walls or other combustible material. DO NOT use grill under overhead unprotected combustible construction.

Drop-in cutout dimensions for the Stainless Steel Natural Gas Drop-In 4-Burner Grill:

Length	32"	(81.3 cm)
Width	21"	(53.3 cm)
Height	7 3/4"	(19.7 cm)

Front View

The following are minimum dimensions necessary to install the Charmglow Drop-In grills.

The rotisserie motor is located on the left side of the grill body. A minimum of 8 inches (20.3 cm) clearance is required between the grill lid and any surrounding material to allow for proper functioning of the rotisserie motor.

A minimum of 6 inches (15.2 cm) clearance is needed from the right side of the grill body to non-combustible materials.

Side View

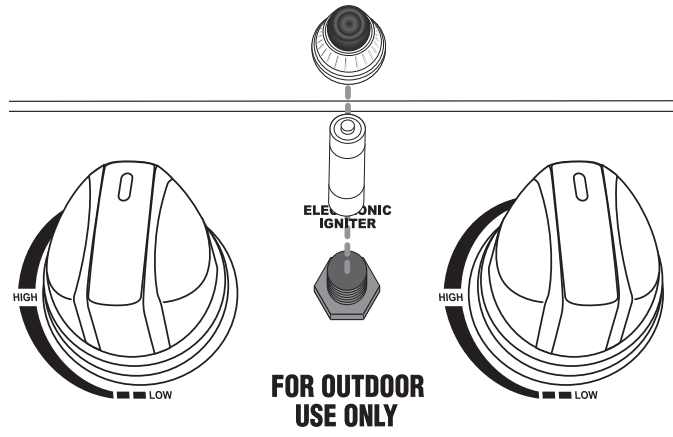
The following are minimum clearances necessary around the Charmglow Drop-In Grills.

Rear Clearance:

- 6 inches (15.2 cm) to non-combustible materials
- 36 inches (91.4 cm) to combustible materials

Battery Installation

Remove burner igniter cap and insert battery with positive end of battery toward igniter cap. Replace igniter cap and make sure the igniter is working properly.



Grease Tray Installation

Insert main burner grease tray into opening on front side of main burners.

