

THERMOS®

GRILLS FOR
GREAT LIVING



THERMOS
BISTRO
series 700
4627161

If you have questions
or need assistance
during assembly,
please call
1-800-387-6057.

ASSEMBLY MANUAL



**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.

To 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

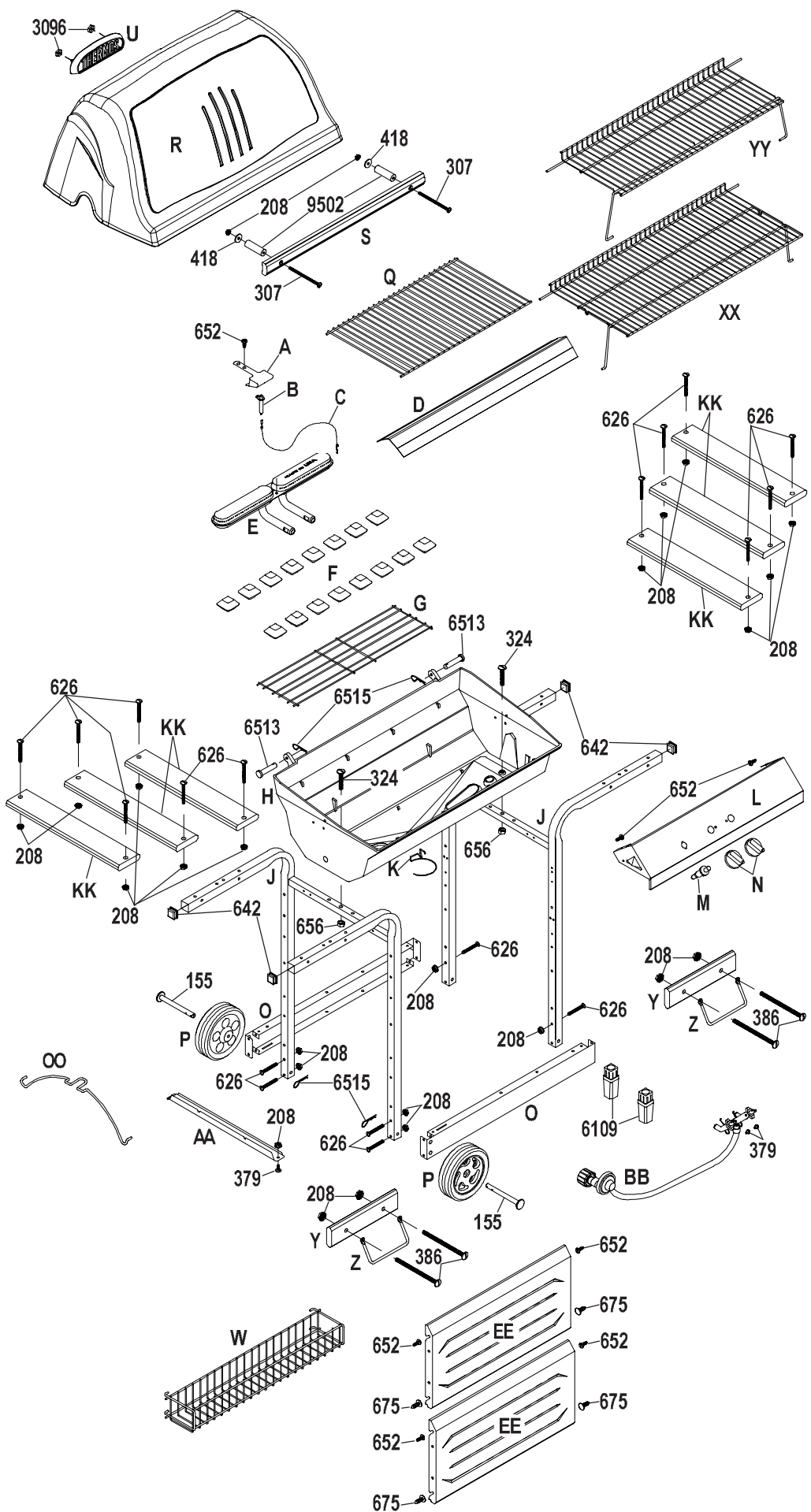
- Some parts may contain sharp edges - especially as noted in the manual! Wear protective gloves if necessary.

4627161-E / 0-4165089 (01-10-02)

Key	Qty	Description	Part #
A	1	Collector Box	4500208
B	1	Electrode	5156119
C	1	Ignitor Wire	4153720
D	1	Drip VaporISER Bar	4156417
E	1	Burner Assembly	4505008
F	---	Briquets	4158125
G	1	Briquet Grate	4157101
H	1	Grill Bottom	4581676
J	2	Leg Assembly	4502874
K	1	Grease Clip	5156607
L	1	Console	4525810
M	1	Ignitor	4153713
N	2	Control Knob	4154258
O	2	Rail	4502771
P	2	Wheel	4156956
Q	1	Cooking Grate	4152739
R	1	Grill Lid	4580176
S	1	Handle	5069029
U	1	Logo Plate	4157131
W	1	Condiment Basket	4155971
Y	2	Towel Bar Slat	4069985
Z	2	Towel Bar	4156847
AA	1	Tank Support Bracket	4502733
BB	1	Valve/Hose/Regulator	4524318
EE	2	Front Panel	4502877
KK	6	Shelf Slat	4069979
OO	1	Tank Wire	4154195
XX	1	Bottom Warming Rack	4152124
YY	1	Top Warming Rack	4156448

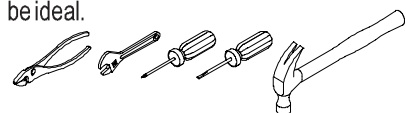
Hardware Bags

Key	Qty	Description	Part #
155	2	5/16 Axle Bolt	4080155
208	26	#10-24 Hex Nut (keps)	4080208
264	1	#6x3/8 Self-Tap Screw	4080264
307	2	#10-24x3-1/2 Mach Screw	4080307
324	2	1/4-20x1-1/2 Mach Screw	4080324
379	3	#10-24x3/8 Mach Screw	4080379
386	4	#10-24x2-1/2 Mach Screw	4080386
418	2	Insulated Washer	4080418
626	18	#10-24x1-3/4 Mach Screw	4080626
642	4	End Cap	4080642
652	7	#10x1/2 Self-Tap Screw	4080652
656	2	1/4-20 Hex Nut	4080656
675	4	Push Fastener	4080675
3096	2	3/16 Pal Nut	4153096
6109	2	Leg Extender	4156109
6513	2	1/4x1-1/8 Hinge Pin	4156513
6515	4	3/4 Hitch Pin	4156515
9502	2	Handle Spacer	5069502



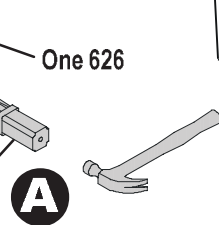
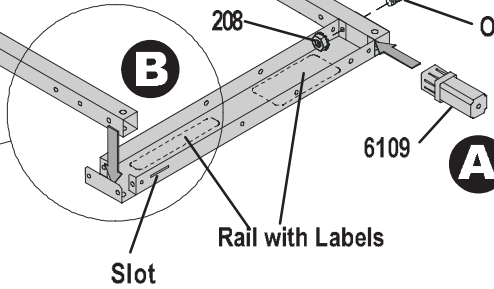
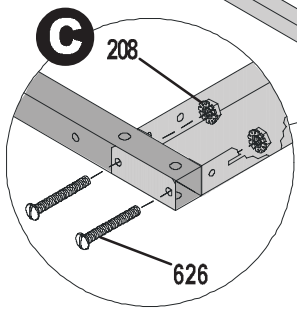
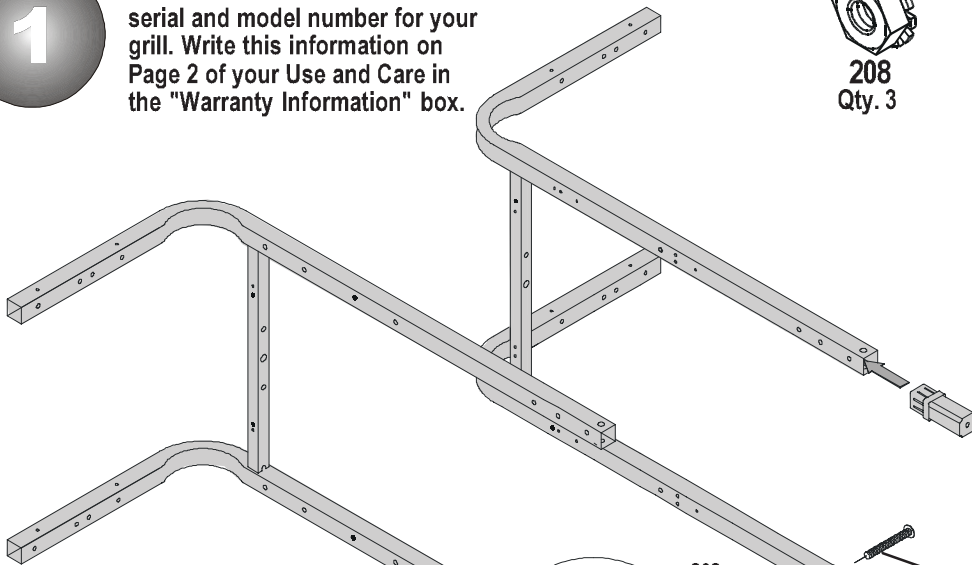
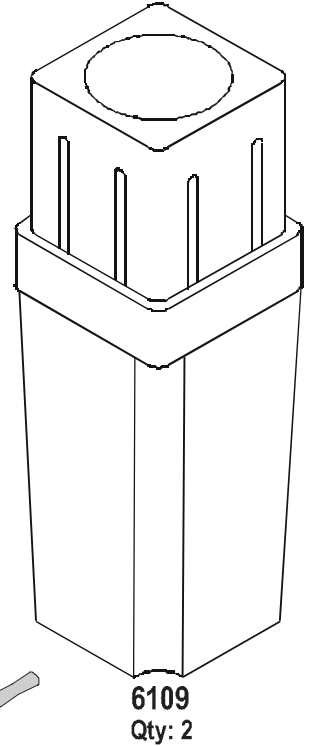
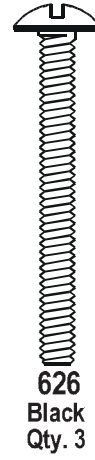
Before Beginning Assembly

Necessary tools for assembly of your grill include: screwdrivers (flathead and Phillips®), hammer, pliers and adjustable wrench. A 3/8" and 7/16" nut driver would be ideal.

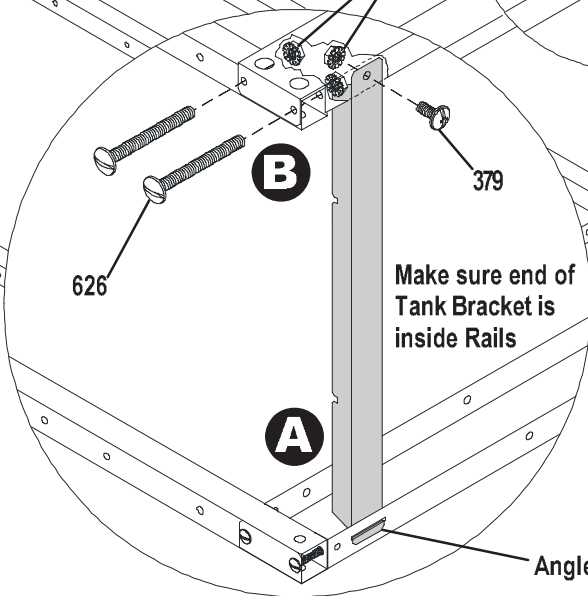
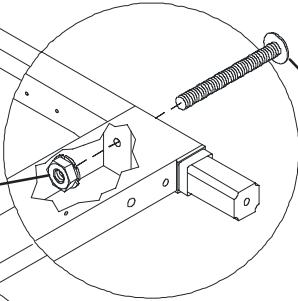
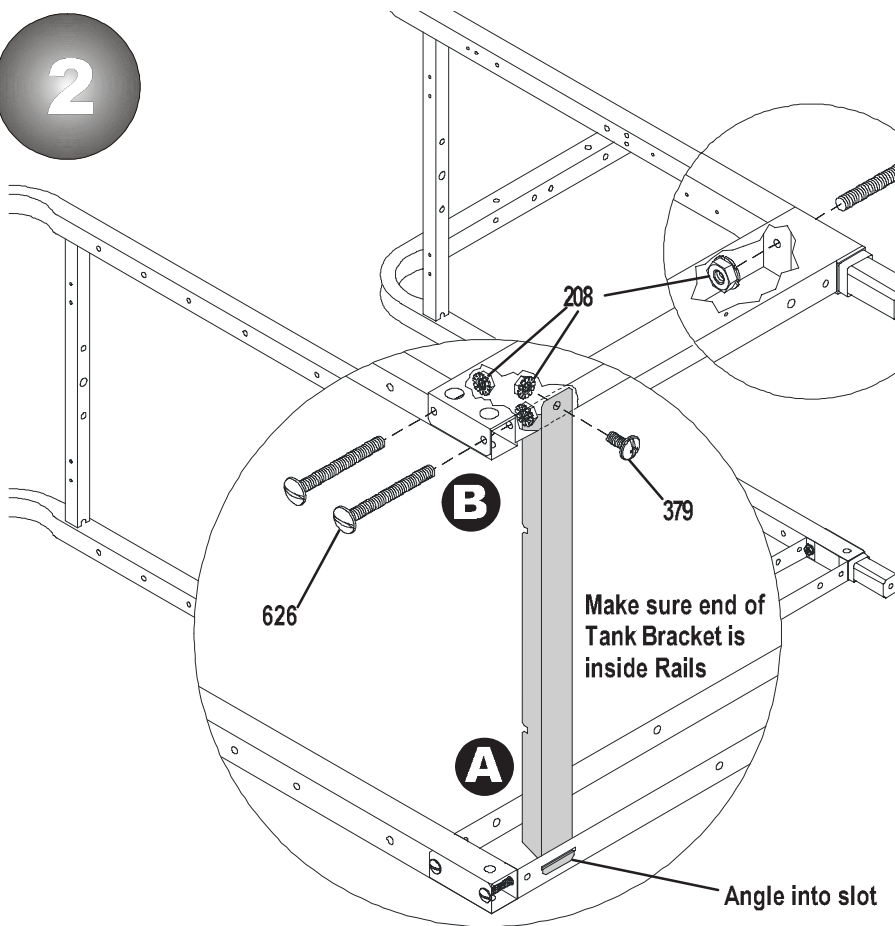


1

NOTE: Rail with label has the serial and model number for your grill. Write this information on Page 2 of your Use and Care in the "Warranty Information" box.

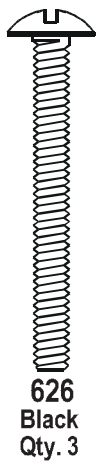


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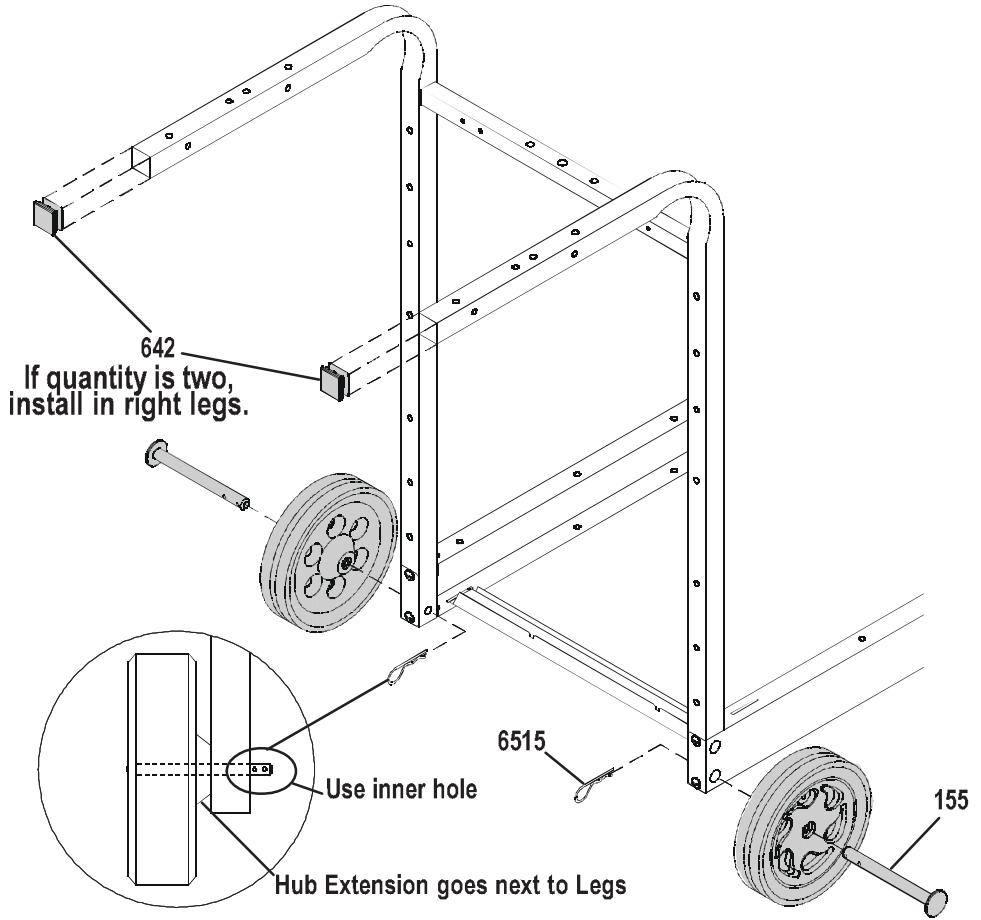
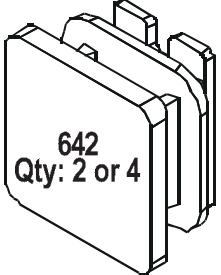
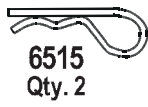
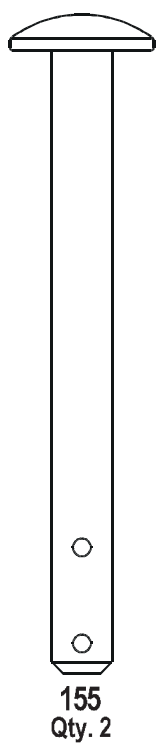


Make sure end of Tank Bracket is inside Rails

Angle into slot

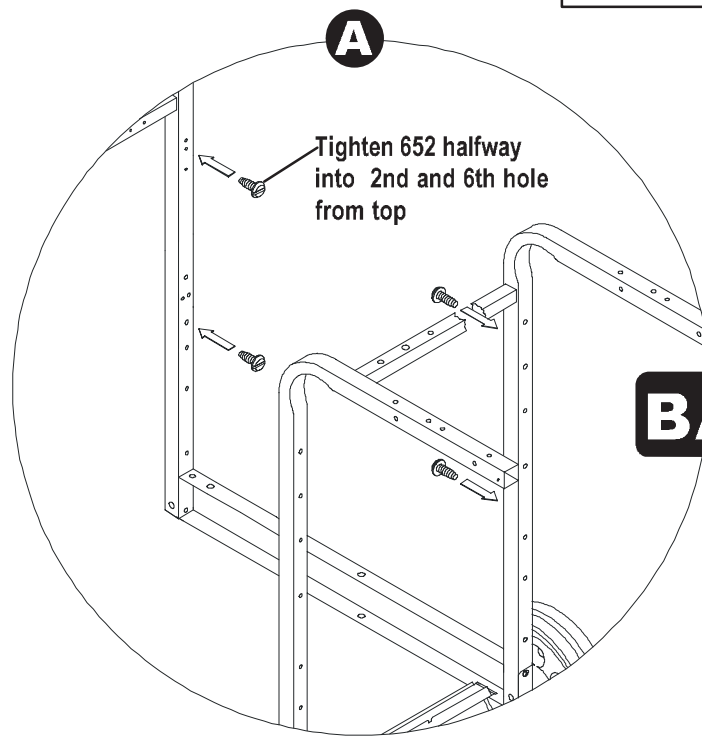


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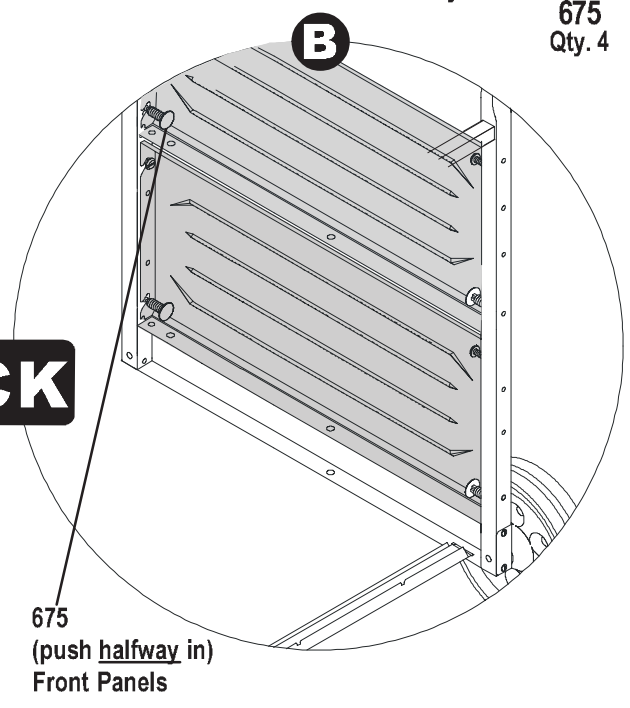


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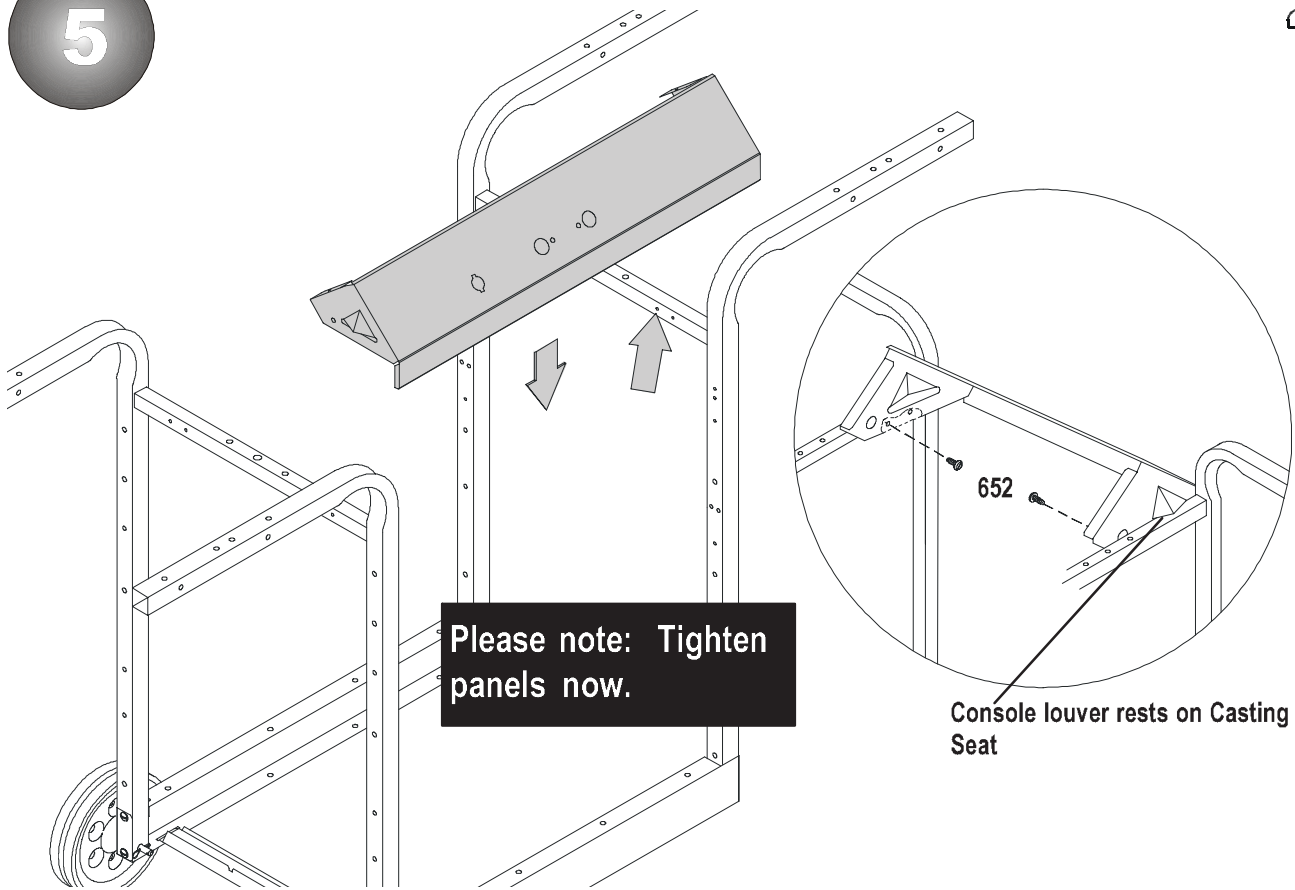
TIP: Fully tighten after Console is attached



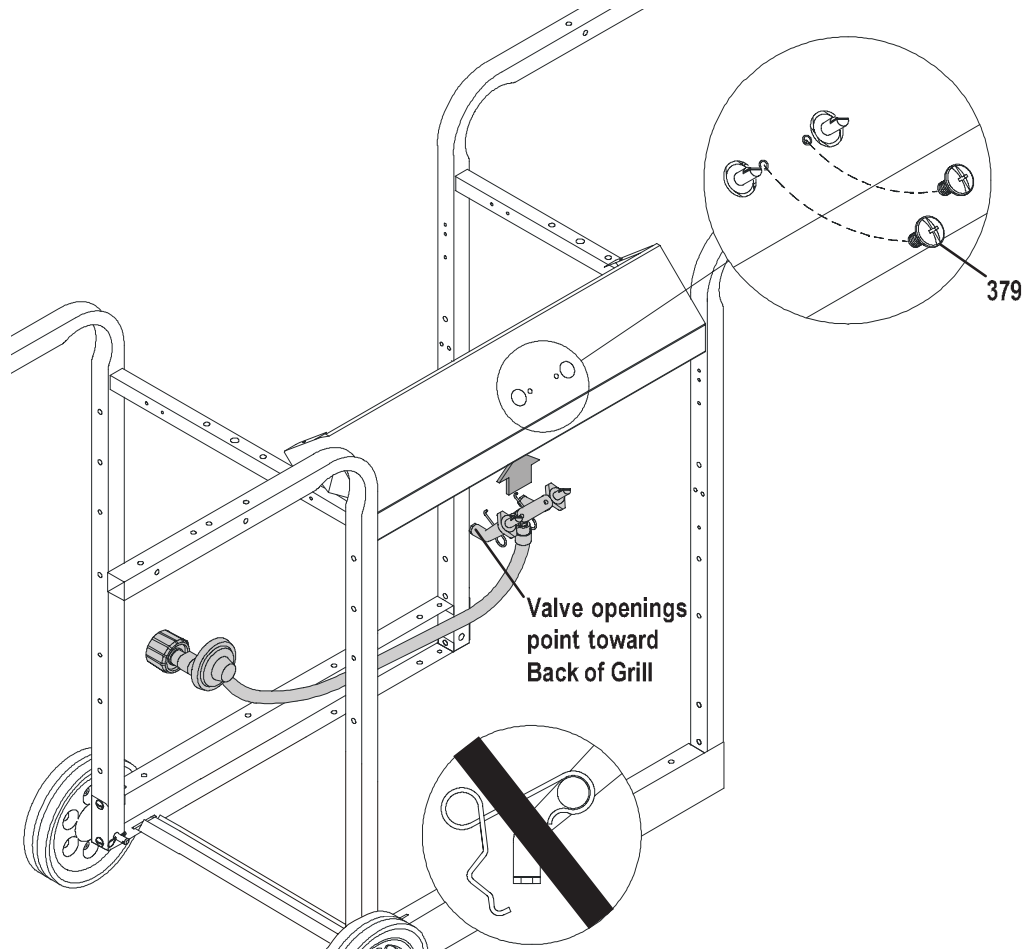
BACK



5



6

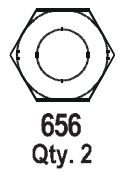
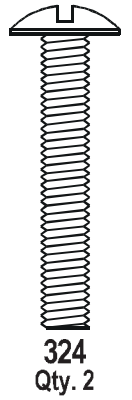
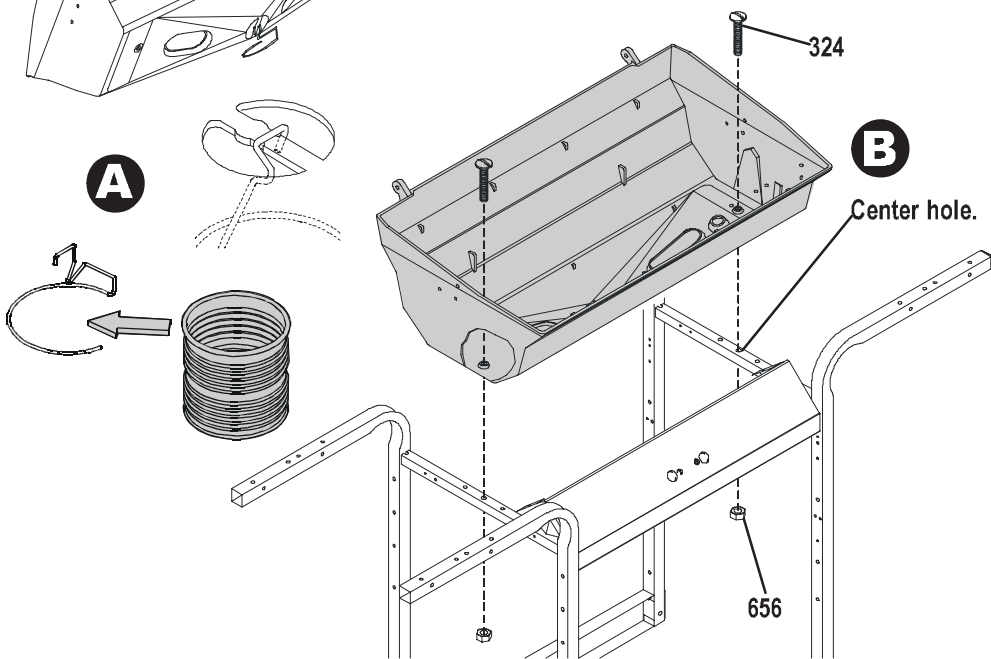


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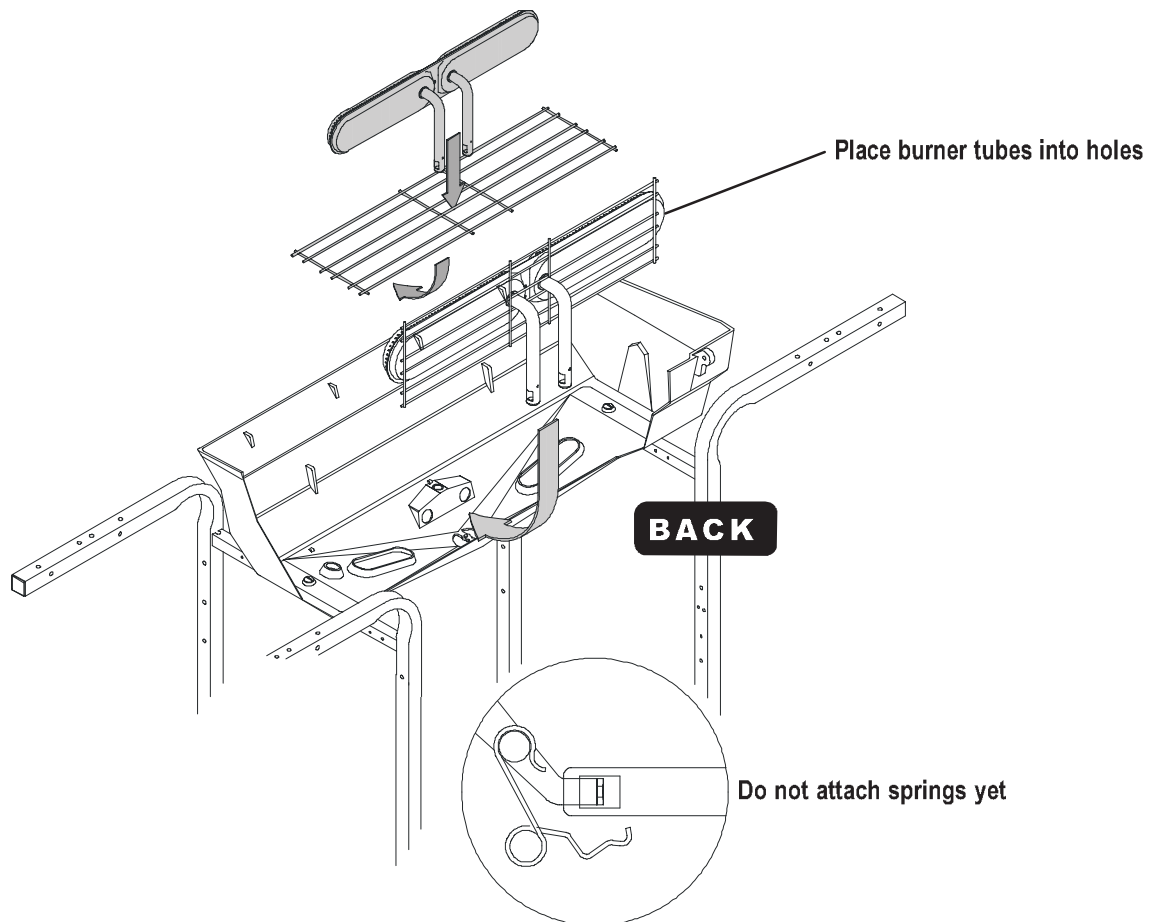
▲ Use an empty soup can (not included) to hang from the Grease Clip.

CAUTION

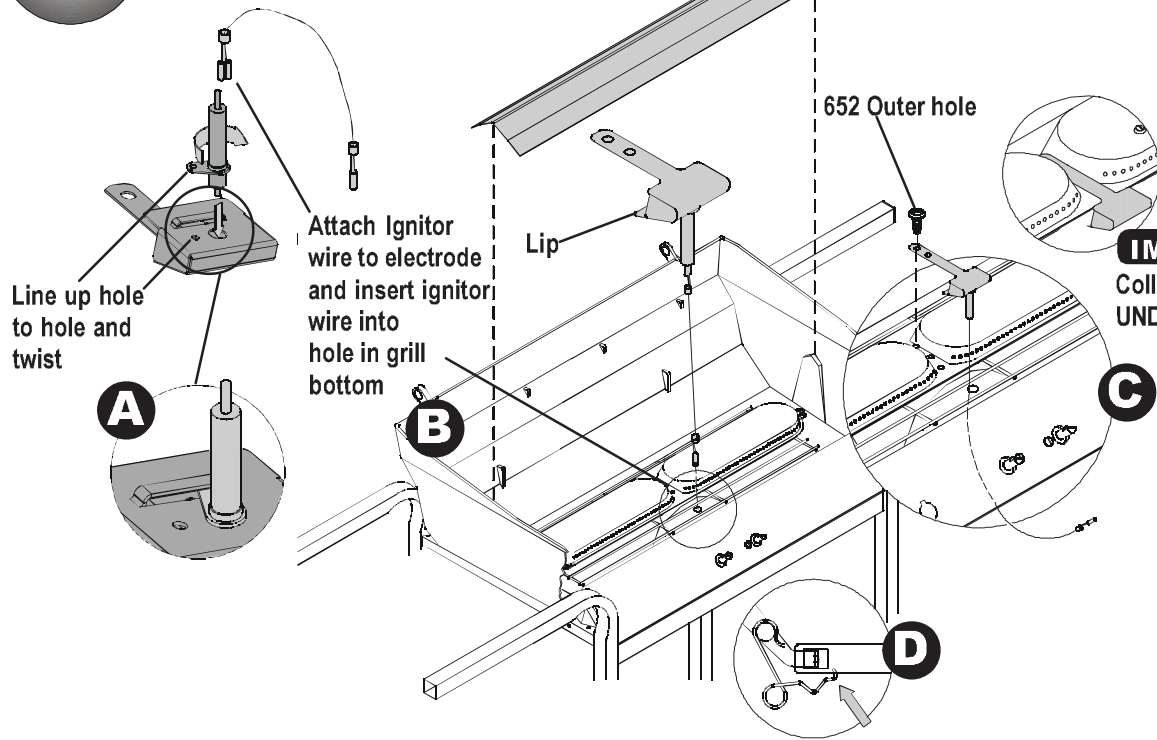
- Failure to install can in clip will cause hot grease to drip from bottom of grill with risk of fire or property damage.



8



9

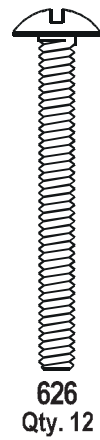
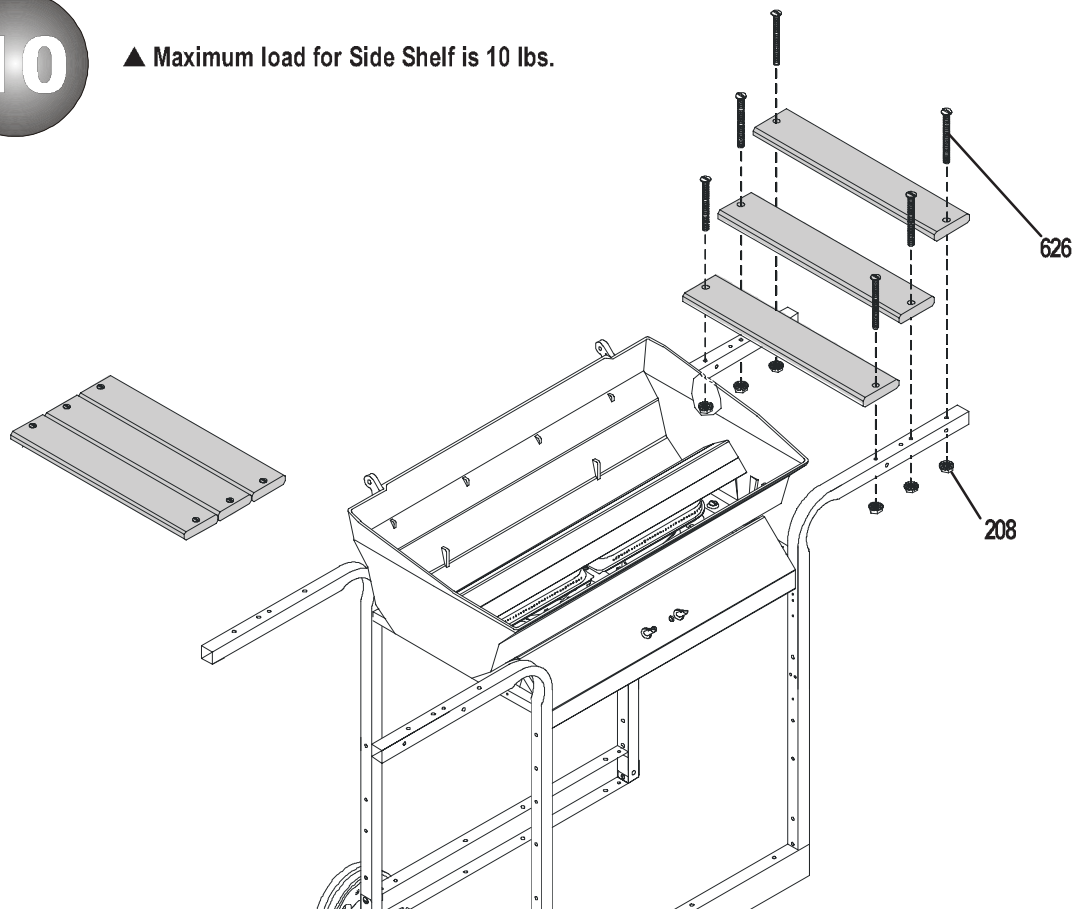


IMPORTANT
Collector Box Lip must be UNDER edge of Burner

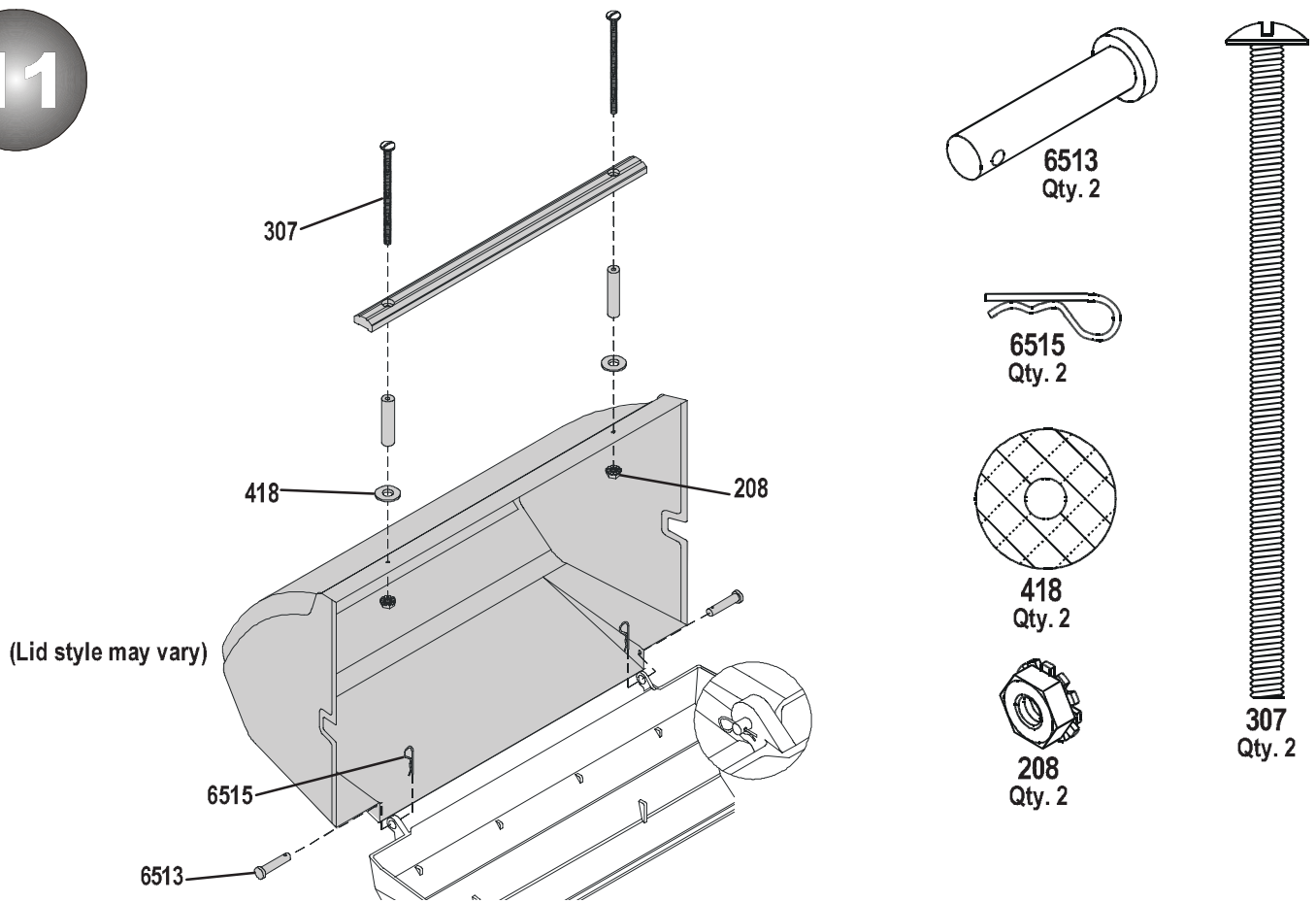
VERY IMPORTANT! Springs must be attached correctly for proper grill function.

10

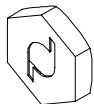
▲ Maximum load for Side Shelf is 10 lbs.



11

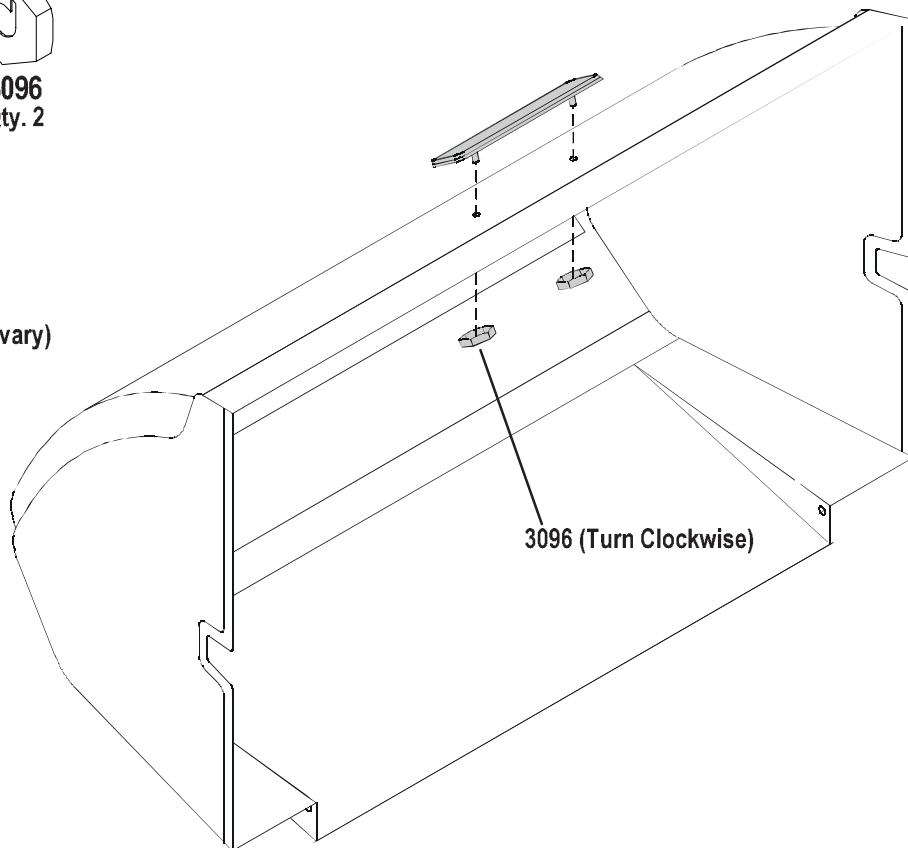


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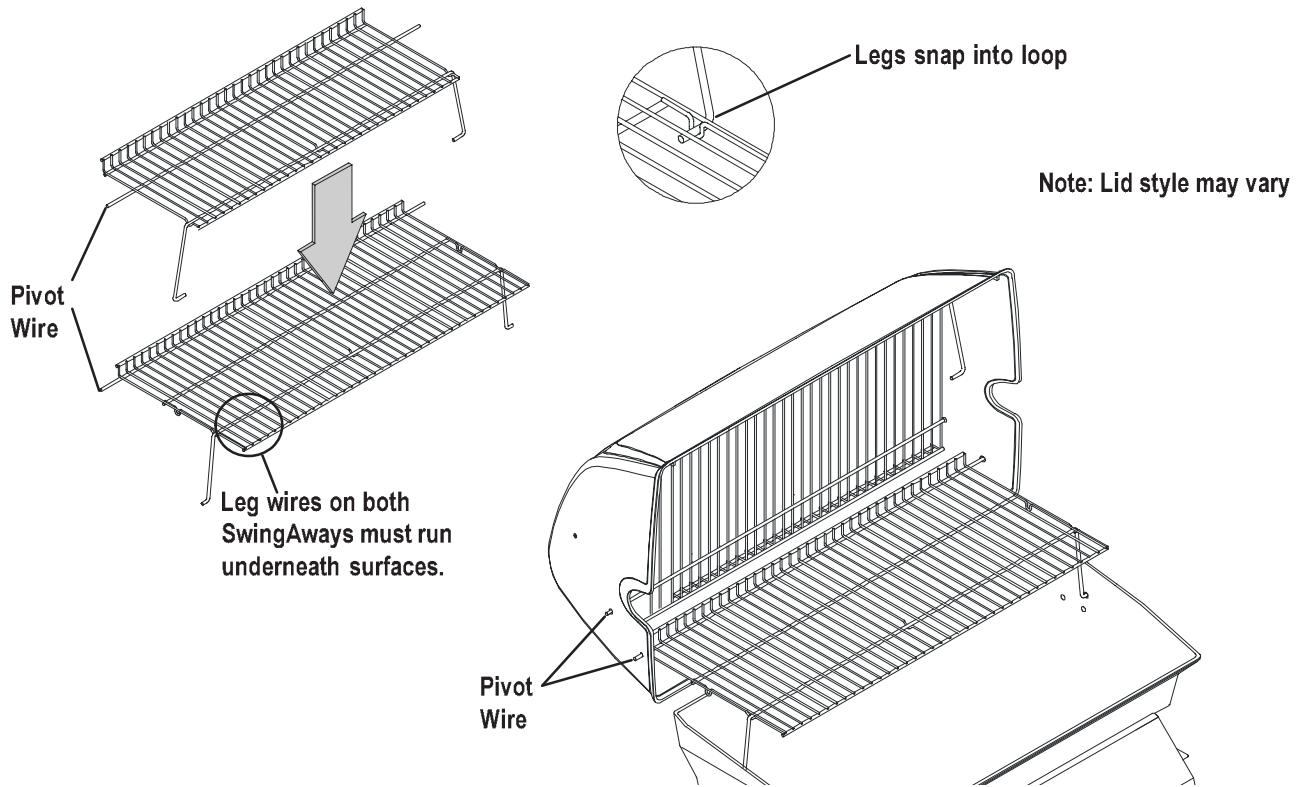
3096
Qty. 2

(Lid style may vary)

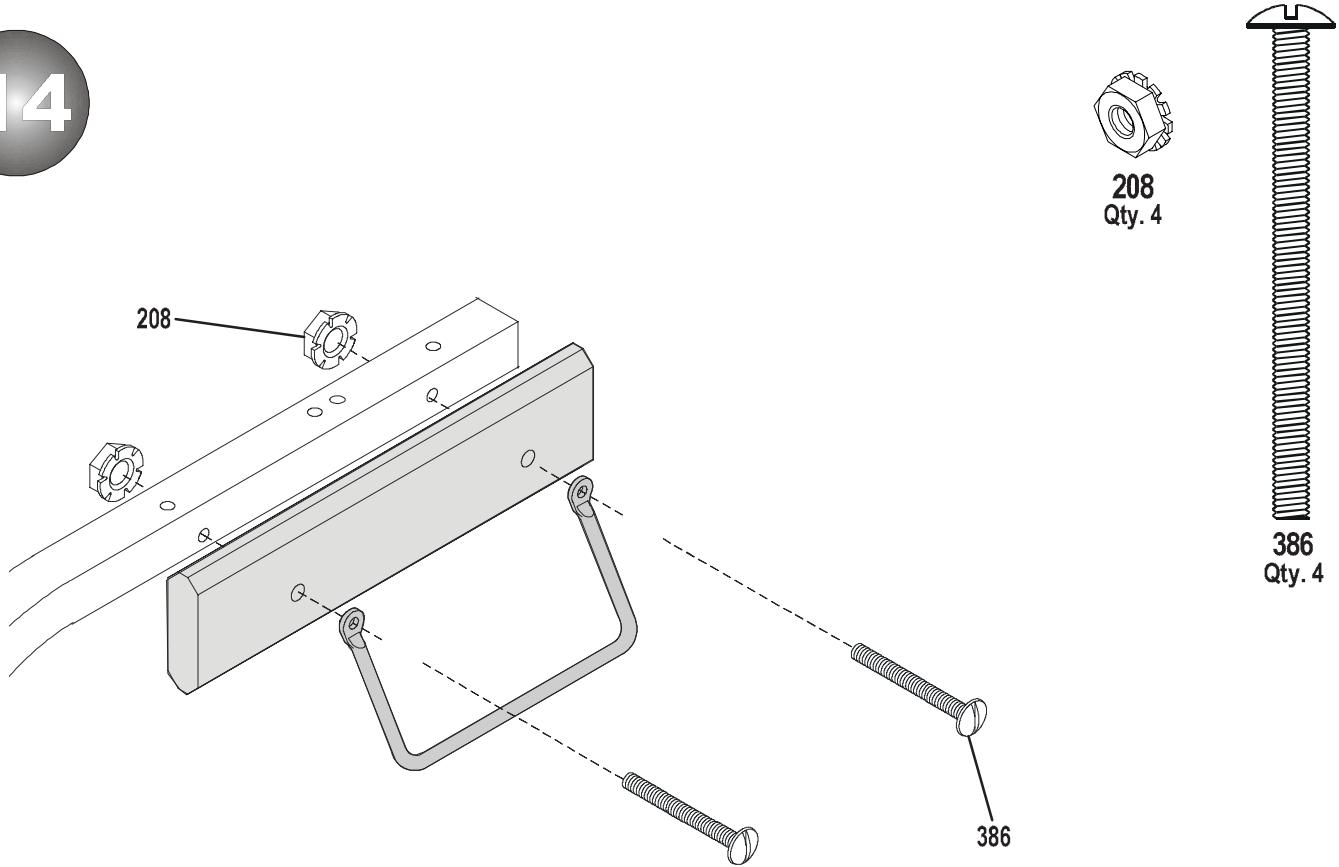


13

▲ SwingAways will keep food warm, while keeping it away from flames. Do not use SwingAways for cooking meats or heavy food items.

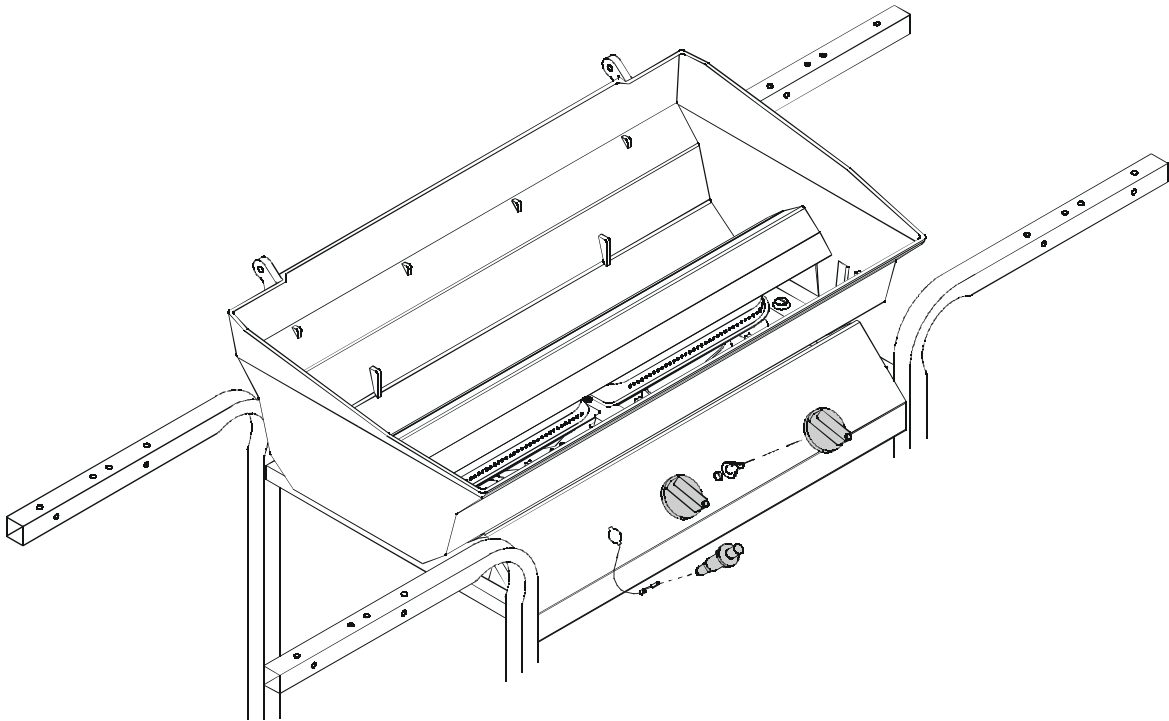


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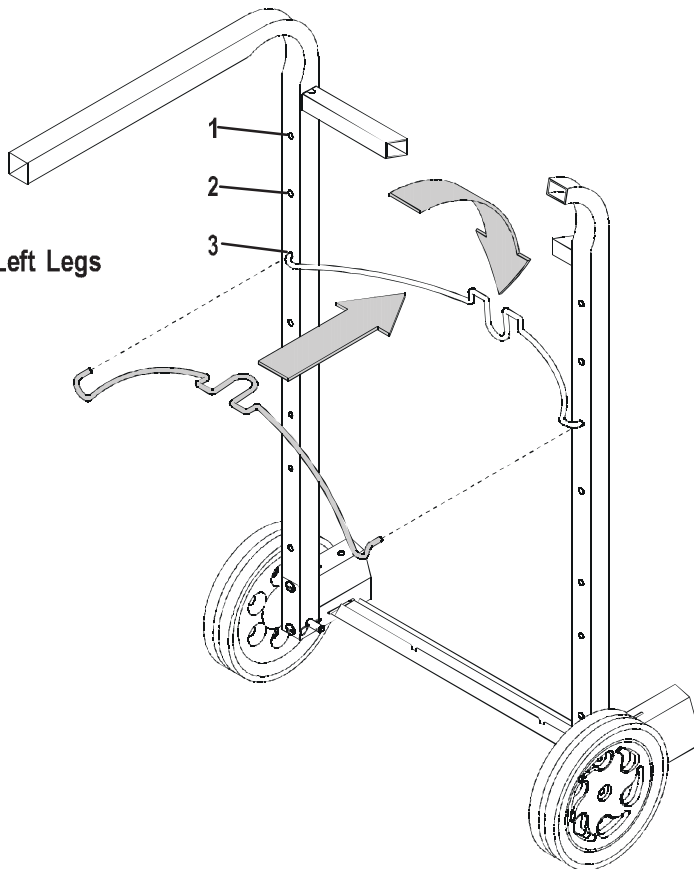
15

▲ See Use and Care for Valve Check.



16

Insert Tank Wire into Left Legs
and rotate inward



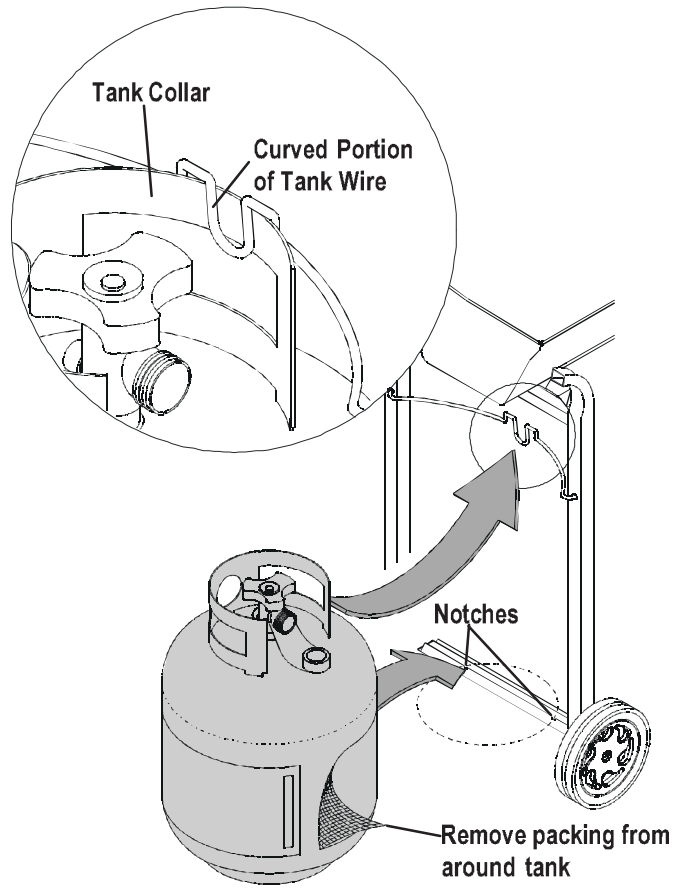
17

▲ LP TANK IS SOLD SEPARATELY.
Before attaching to grill and Regulator
fill and leak check. See Use and Care.

▲ When ready to install curved portion
of tank wire should be to inside of
tank collar.

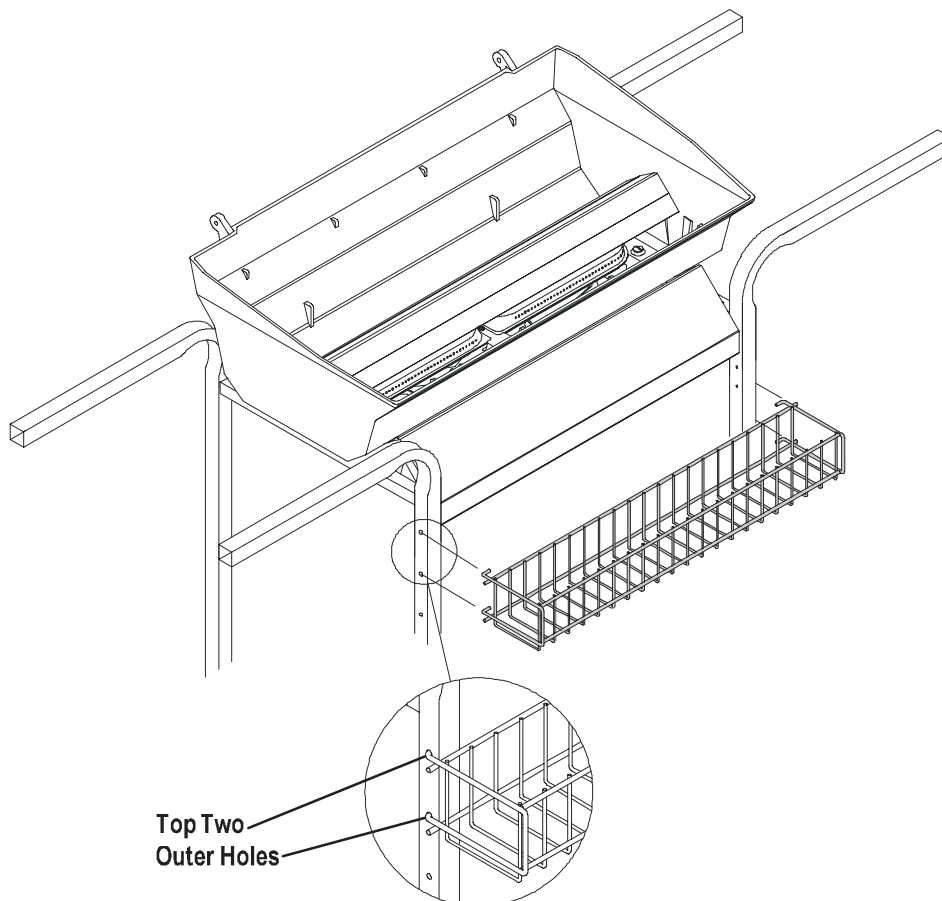
▲ CAUTION

- Tank collar opening must face to front of cart once tank is attached.
- Failure to install tank correctly may allow gas hose to be damaged in operation.



See Use and Care Manual for important safety instructions before using.

18



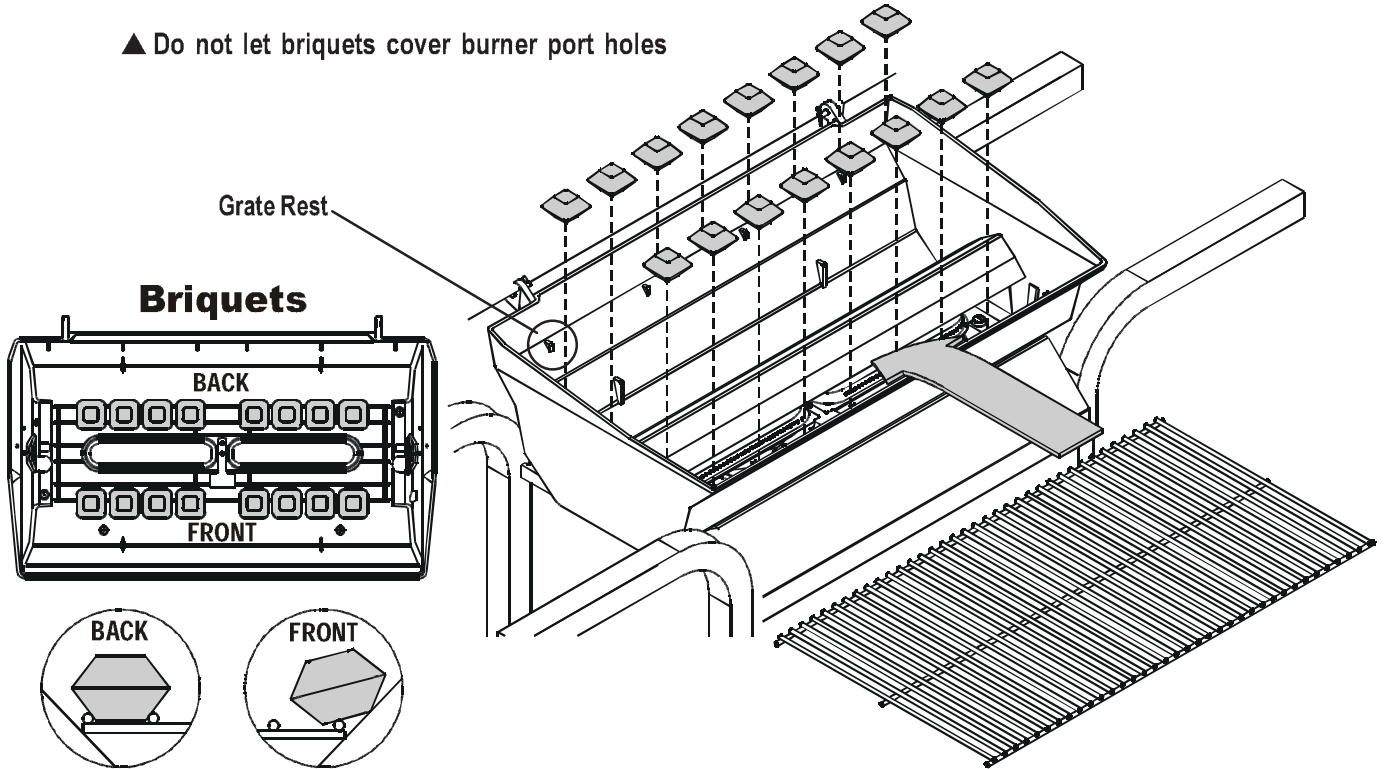
19

Perform the "Burner Flame Check" in the Use and Care section.

▲ Let grill cool before placing briquets.

Place 16 briquets. Do not layer or stack just enough to cover briquet grate surface.

▲ Do not let briquets cover burner port holes





Recipes

Char-Broil Turkey

Yield: 14 to 16 generous servings or 1 lb. per person

Cooking time: 25 minutes per pound • Method: Grill on low

12 to 14 lb. turkey, thawed completely	vegetable oil
1 large apple, quartered	1 quart water
1-1/2 sticks butter	2 stalks celery, cut in 2" pieces
1 orange, quartered	2 onions, cut in large cubes
1 lemon, thinly sliced or 4 tbs. lemon juice	salt and pepper
cheesecloth (<i>optional</i>)	

Heat grill to medium. Wash and rinse turkey, removing giblets. Dry with absorbent paper. Bend wings back behind turkey. Season inside of turkey with salt and pepper. Rub outside of bird with oil. Stuff with onions, celery, orange and apple. Completely fill cavity (this gives moisture to the turkey). Cover openings of turkey with excess skin. Melt butter in a large aluminum foil pan. Add turkey, water and lemon juice. Place on grill and turn heat to low. Baste with butter, cover top with cheesecloth and baste again. Baste every 1/2 hour until done. Serve with **Giblet Gravy**.

Giblet Gravy

2 to 3 turkey or chicken giblets	salt and pepper to taste
3-4 tbs. turkey or chicken fat	1/4 tsp. Accent
1/4 cup flour	dash of thyme
2 cups fat-free pan juices	1/8 tsp. Kitchen Bouquet
2 hard boiled eggs, finely chopped	milk, if needed
giblet broth, if needed	

Boil giblets until tender, reserving broth. Chop giblets and set aside. Remove grilled turkey from baking pan and place on hot platter. Pour all pan juices into large measuring cup. Skim off fat, reserving 3 to 4 tbs. Place reserved fat into a deep saucepan, heating over moderate heat. Stir in flour, whisking well with wire whisk. Cook over low heat until bubbly then remove from heat. Add fat-free pan juices (add milk and giblet broth to juices to make 2 full cups). Blend well with wire whisk. Season with salt, pepper, Accent, thyme and Kitchen Bouquet, whisking continuously. Return mixture to heat and continue stirring for 3 to 4 minutes. Add chopped eggs.

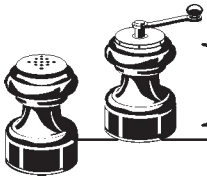
Smoked Turkey Breast

Cooking time: 25 minutes Per Pound • Method: Grill Indirect Heat

1 turkey breast, fresh or thawed	1 large bottle Italian dressing
1 large plastic roasting bag	1 small bottle soy sauce

Mix dressing and soy sauce. Place turkey breast in bag and pour mixture over turkey breast. Marinate in refrigerator overnight. Light one side of grill with setting on low. Remove turkey from marinade and reserve liquid. Put meat thermometer in turkey breast being certain not to touch bone. Place turkey on the grill away from direct heat. Grill over low fire, basting and rotating often. Remove when meat thermometer registers 180°F.





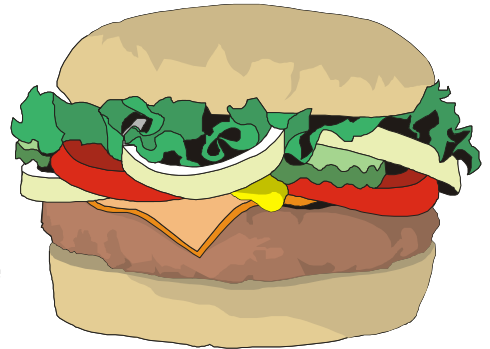
Recipes

Italian Burgers

Yield: 8 Servings • Cooking Time: 20 Minutes • Method: Medium

1 (1.5 oz.) pkg. spaghetti sauce mix	2 large tomatoes, sliced
1 (6 oz.) can tomato paste	Garlic salt
3/4 cup water, divided	8 slices French bread, sliced, buttered and toasted
2 lbs. lean ground beef	
8 thin slices mozzarella cheese	

Combine spaghetti sauce mix, tomato paste, and 1/4 cup of the water. Add half of this mixture to meat and mix well. Shape into 8 (1/2 inch) patties. Add remaining 1/2 cup of the water to sauce and heat on grill, stirring until thickened. Grill burgers over medium fire for 10-15 minutes. Turn and grill until nearly ready. Top with cheese and cook until cheese starts to melt. Top with tomato and sprinkle with garlic salt. Serve meat on French bread topped with hot spaghetti sauce.



Teriyaki Steak

Yield: 6-8 Servings • Cooking Time: 30 Minutes • Method: Medium-Hot

1 2 lb. flank steak	1 tsp. ginger	1/4 cup water
1 clove garlic, minced	2 tbs. sugar	2 tsp. meat tenderizer
1/3 cup grated onion	1/2 cup soy sauce	1 tsp. Liquid Smoke

Score steak in diamond pattern on both sides. Place steak in heavy plastic bag. Combine marinade ingredients and pour over steaks. Marinate at room temperature 2 to 3 hours, or in refrigerator overnight, turning occasionally. Allow steak to come to room temperature before grilling. Reserve marinade. Place on grill over medium-hot fire and grill with lid down for 15 minutes, basting often. Turn and grill another 15 minutes or until done to your liking. Continue basting.

