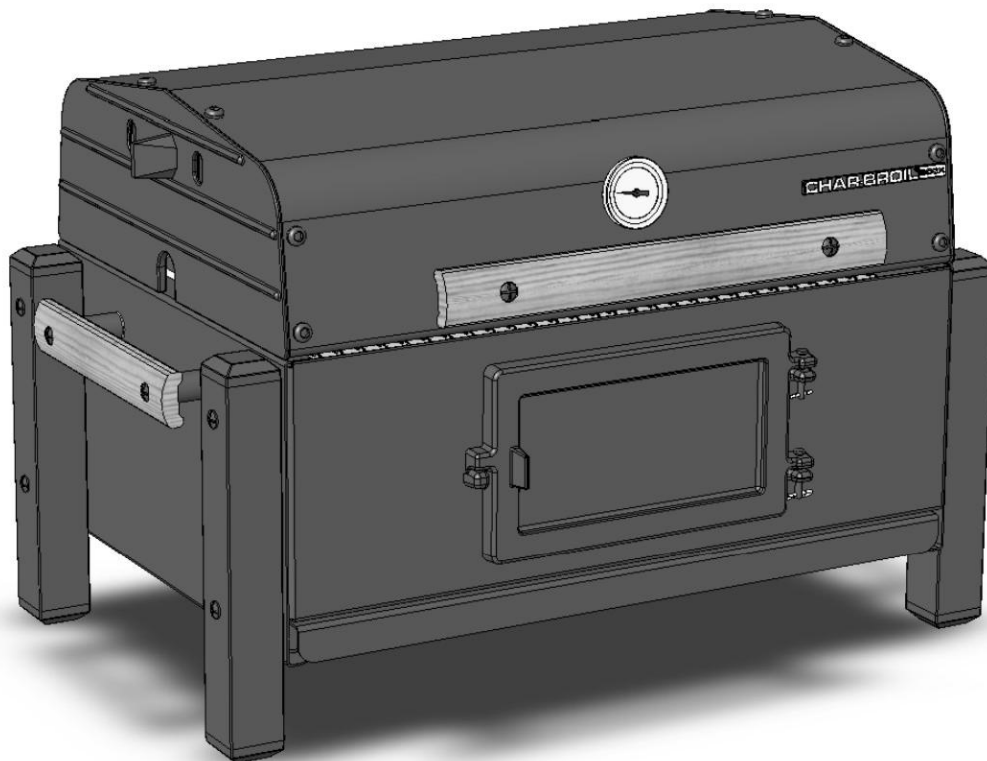


CHAR-BROIL® 500X

Tools needed for assembly: Phillips Screwdriver & Adjustable Wrench



CAUTION



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

Read and follow all safety statements, warnings, 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.

7795006

7795006 PARTS LIST

ITEM	DESCRIPTION
50000022X	GRILL TOP ASSEMBLY
50000023X	GRILL BOTTOM ASSEMBLY
50000024X	FRONT HANDLE KIT
50000025X	SIDE HANDLE KIT
50000026X	VENT KIT
50000027X	ASH DOOR KIT
50000028X	LOGO PLATE KIT
50000029X	LEG KIT
50000014X	WIRE FIRE GRATE
50000015X	WIRE HANGER, FIRE GRATE (X2)
50000016X	COOKING GRID (X2)
50000011X	ASH PAN
50000007X	TEMPERATURE GAUGE
50000003X	WIRE LID STOP (X2)
49400018X	GRATE LIFTING TOOL
50000031X	ASSEMBLY INSTRUCTIONS

STOP!

Missing a part?

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

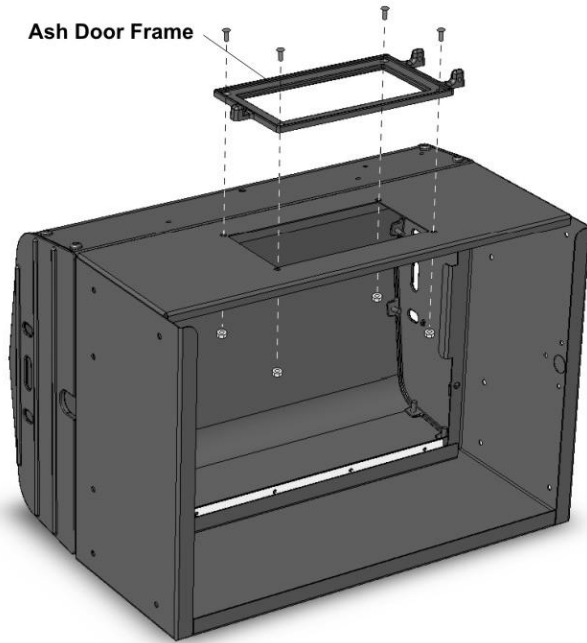
FREE OF CHARGE.

Call Our Help Line

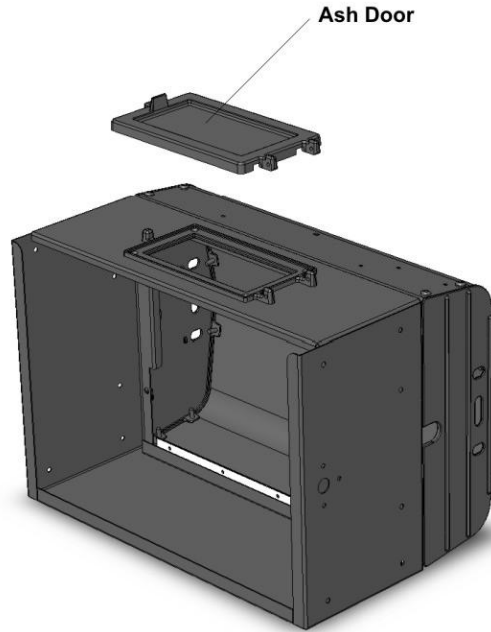
1-866-239-6774

First, pick a suitable location to work. Open the carton and slit the corners. This will give you a protective surface upon which to start the assembly. During assembly, refer to the attached Hardware List near the back of this manual.

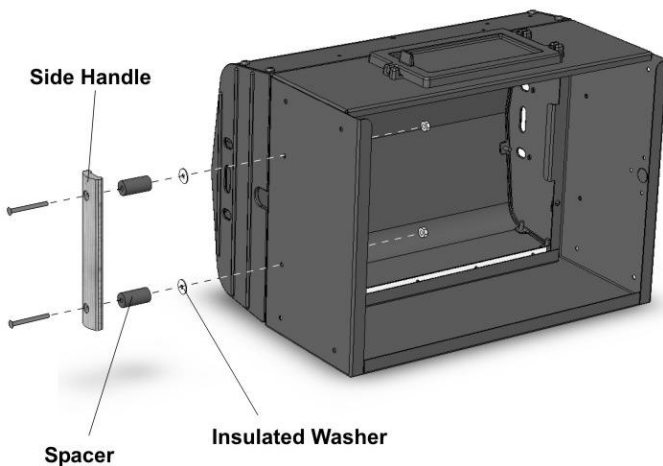
- 1** Remove the packaged parts from inside the Grill and lay the Grill on its back. Attach **Ash Door Frame** to front of Grill Bottom using four #10-24x1/2" Flat-head Machine Screws and Flange Nuts.



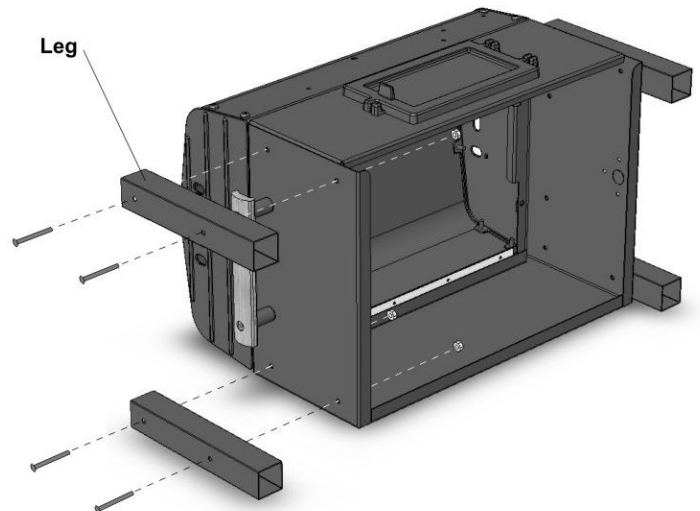
- 2** Attach **Ash Door** to Frame using two Hinge Pins and Cotter Pins.



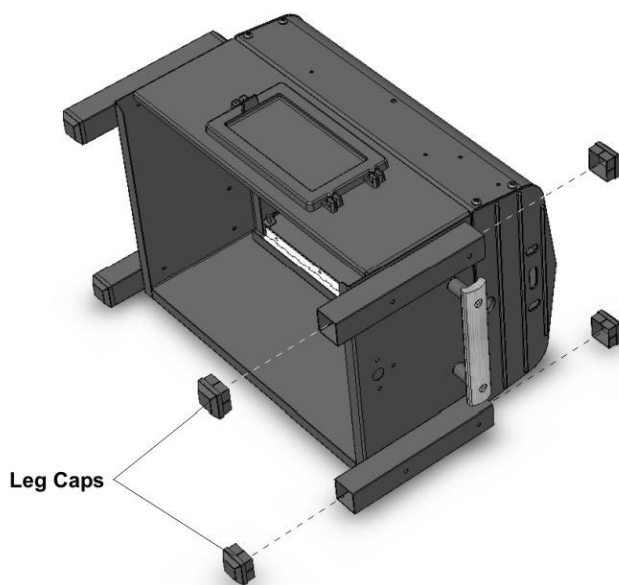
- 3** Attach two **Spacers** and **Side Handles** to Grill Bottom using two 1/4-20x3 1/4" Machine Screws, **Insulated Washers**, and 1/4-20 Flange Nuts per side.



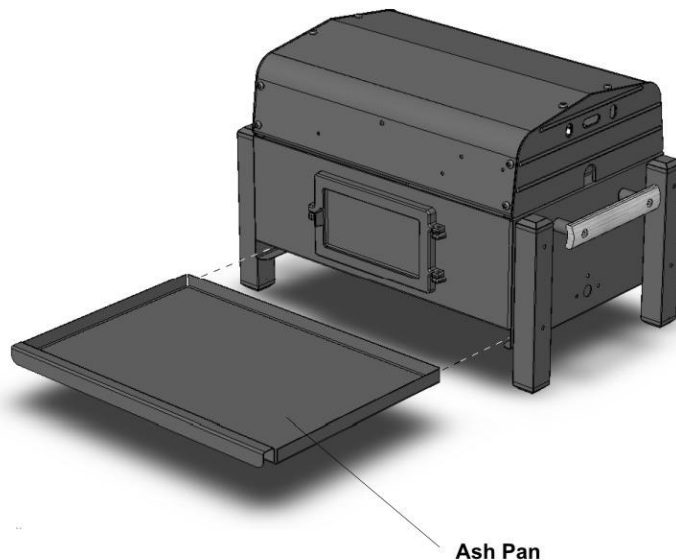
- 4** Attach four **Legs** using two 1/4-20x2" Machine Screws and 1/4-20 Flange Nuts per leg. **Do not fully tighten Screws until Step 5 is complete.**



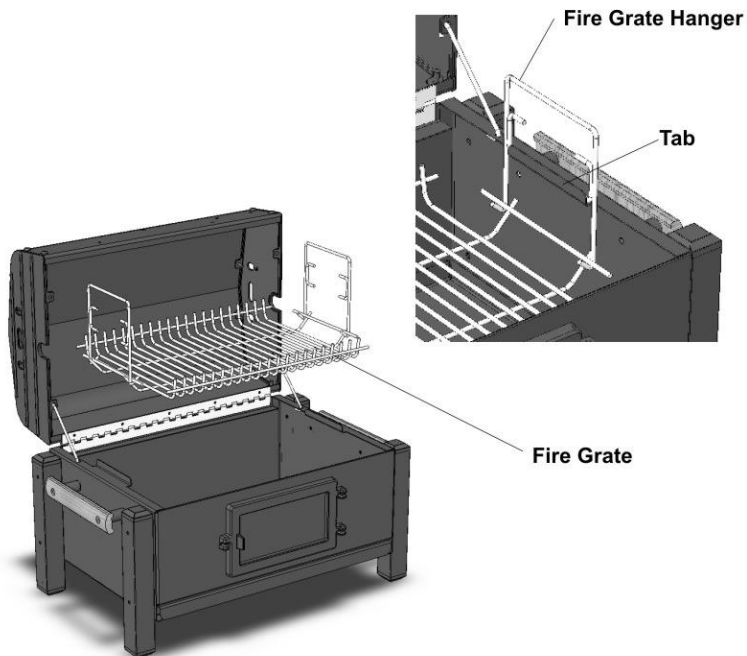
- 5** Attach **Leg Caps** to each open end on all Legs (eight total). Stand Grill assembly up and **FULLY TIGHTEN ALL LEG SCREWS MAKING SURE GRILL IS LEVEL.**



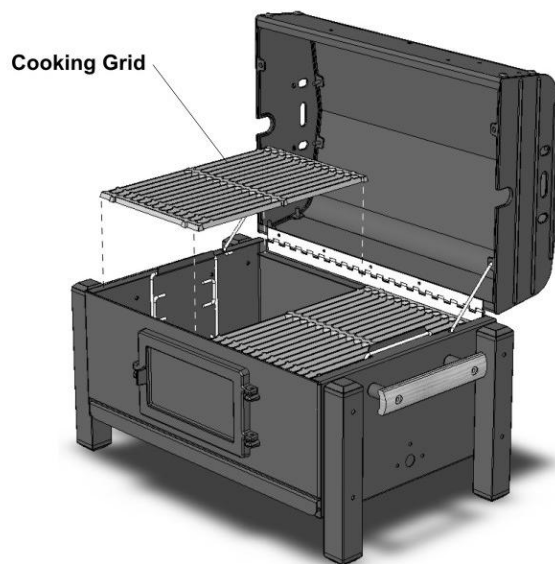
- 6** Slide **Ash Pan** into front of Grill Bottom.



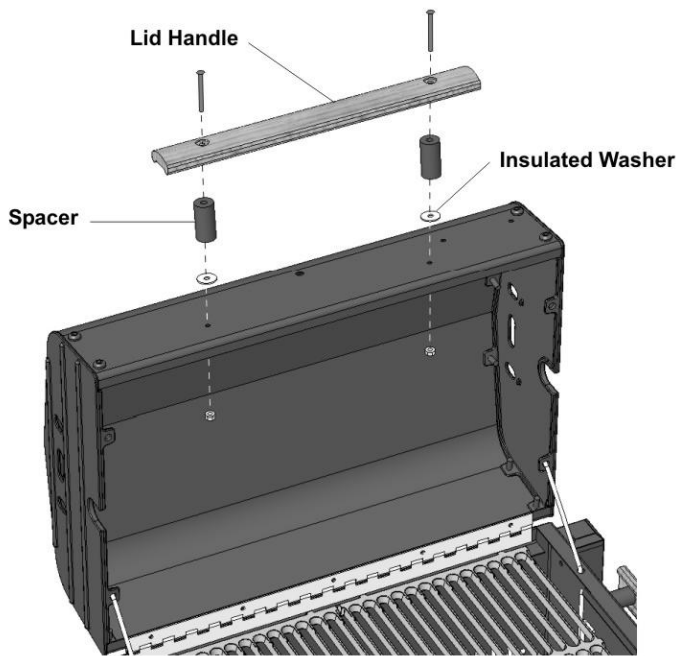
- 7** Open Lid and attach two **Fire Grate Hangers** to **Fire Grate** (hooks point inward toward Grate). Lower into Grill Bottom and hang from **Tabs** on each side.



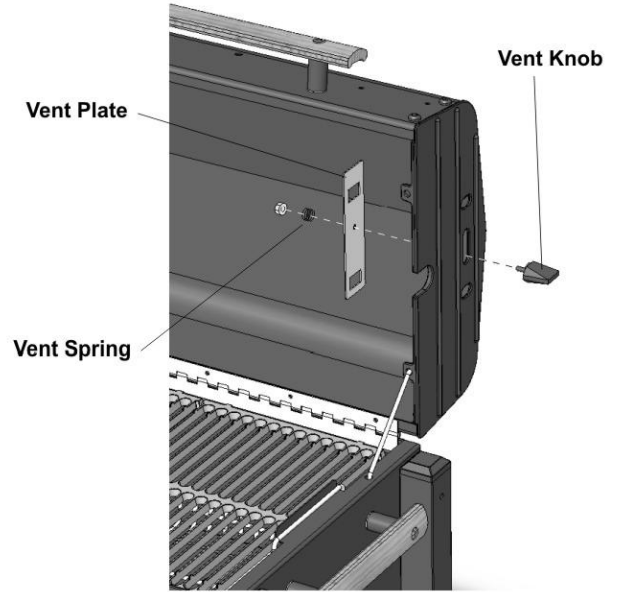
- 8** Place **Cooking Grids** into Grill Bottom. Note: Use the provided Grate Lifting Tool to lift hot Cooking Grates.



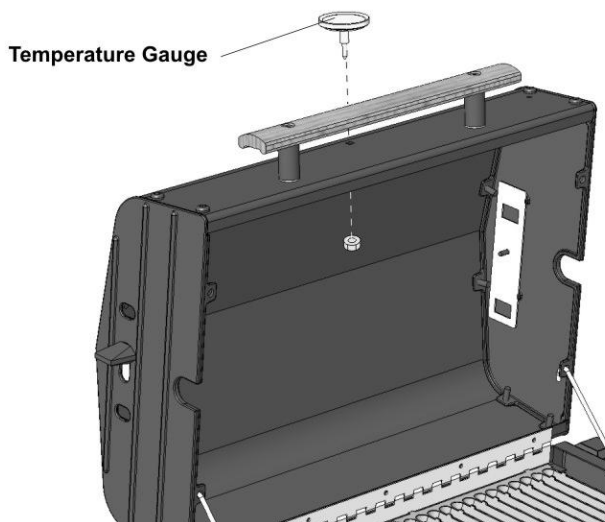
- 9 Attach two **Spacers** and **Lid Handle** to Grill Lid using two 1/4-20x3 1/4" Machine Screws, **Insulated Washers**, and 1/4-20 Flange Nuts.



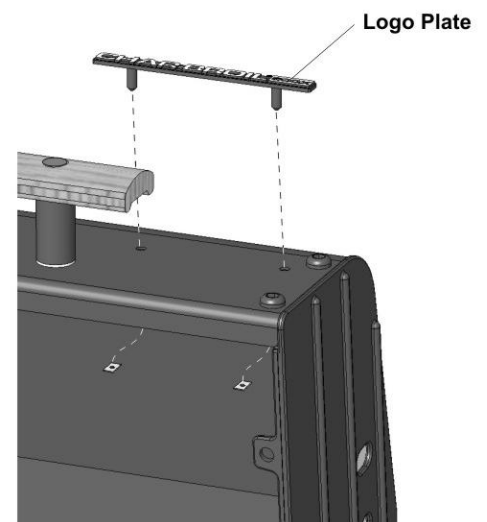
- 10 Insert **Vent Knobs** into side of Grill Lid from the outside. Inside the Grill Lid, slide a **Vent Plate** onto the Knob stud followed by a **Vent Spring** and a #10-24 Hex Nut. Tighten just enough to allow Vent to slide freely from side to side.



- 11 Install **Temperature Gauge** by placing the stem through the large hole in front of the Grill Lid. Attach the nut provided until snug against the Lid.



- 12 Attach the **Logo Plate** by inserting the two pins into the small holes on the front of the Grill Lid. From the inside of the Lid, press the Logo Plate Clips onto the pins until they are snug against the Lid.



7795006 HARDWARE LIST

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



Insulated Washer
Qty: 6



1/4-20 Flange Nut
Qty: 14



#10-24 Flange Nut
Qty: 4



#10-24 Hex Nut
Qty: 2



Vent Spring
Qty: 2



Small Cotter Pin
Qty: 2



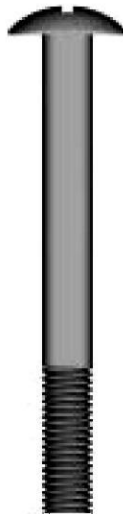
Logo Plate Clip
Qty: 2



Vent Knob
Qty: 2



Handle Spacer
Qty: 6



1/4-20 x 2 1/2"
Machine Screw
Qty: 6



1/4-20 x 2"
Machine Screw
Qty: 8



Hinge Pin
Qty: 2



#10-24 x 1/2"
Flat-Head
Machine Screw
Qty: 4



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

Charcoal is recommended, however wood 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 2 pounds of charcoal (approximately 30 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 and remove ashes from Ash Pan after each use. Thoroughly rinse with water, wipe out the interior of unit using cloth or paper towels and allow to air dry before using again.

Limited Warranty

Manufacturer warrants this grill for replacement or repair of parts and/or workmanship for a period of 90 days. Manufacturer warrants to the original grill owner repair or replacement of the cooking chamber only should "burn-out" or "rust-through" occur for a period of one year. Paint is not warranted and will require touch-up.

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 Manufacturer's 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 to 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.

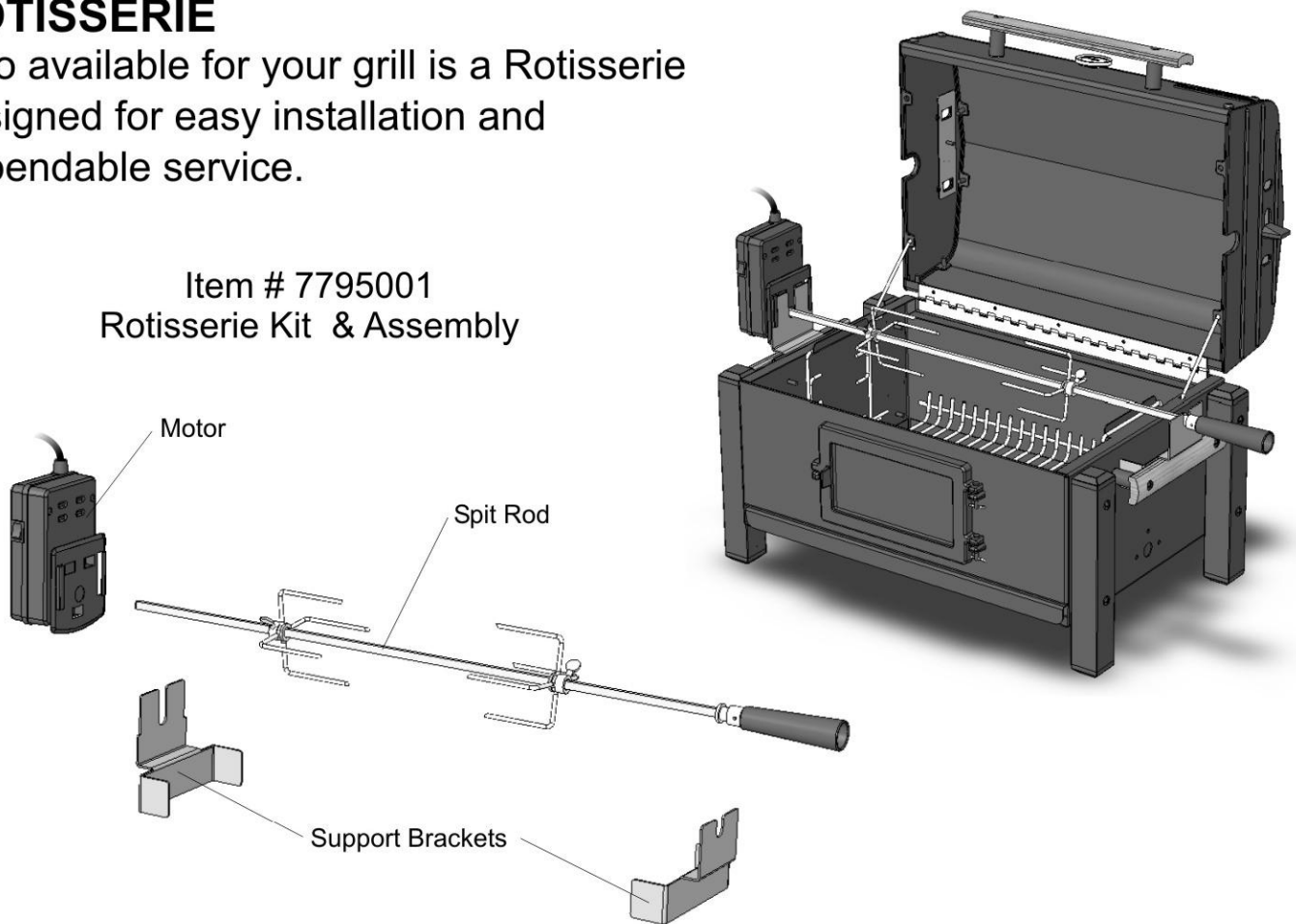
For Customer Service CALL TOLL FREE 1-866-239-6774

OPTIONAL ACCESSORIES

ROTISSERIE

Also available for your grill is a Rotisserie designed for easy installation and dependable service.

Item # 7795001
Rotisserie Kit & Assembly



GRILL COVER

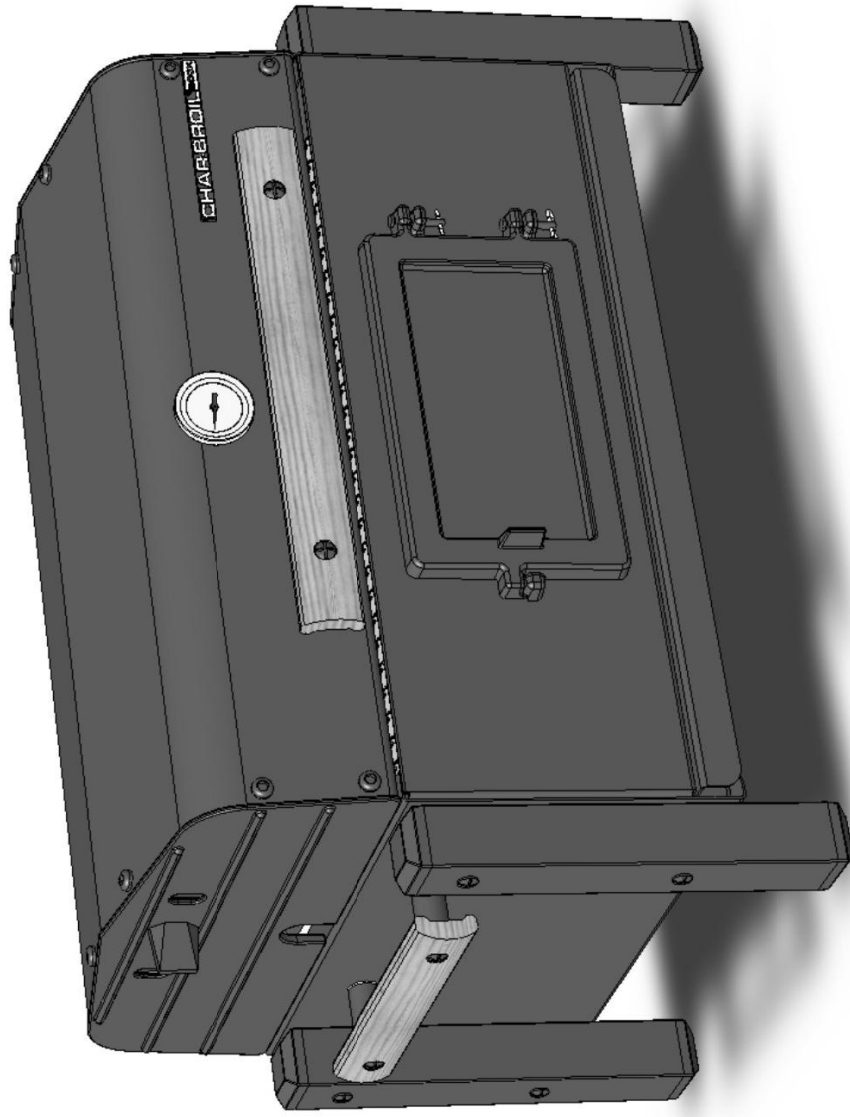
Also available for your grill is a durable Cover for extra protection from the elements.

Item # 7795002
CB500X Grill Cover



If you have any questions regarding this product please call our Help Line.
CALL TOLL FREE 1-866-239-6774

CHAR-BROIL® 500X



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Manufactured in China.