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Charbroil 463226515 Owner's Manual

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463226515](#)



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----- Manual continues below part list -----

Available Replacement Parts for Charbroil 463226515

14625	warming rack universal, 15 x 6.5
G350-0024-W2	Fixed Caster. Fits multiple RED, Quantum
G416-0015-W1	Grease Pan. Measures approximately: 7.7"
G508-0039-W1	Match Holder And Chain.
G432-001N-W1	Cooking Grate. Porcelain cast iron grate
g409-0030-w1	Button For Electronic Module. Measures a
g431-0300-w2A	Burner Tube Stainless Steel (R
G430-0005-W1	Porcelain Heat Tent
G432-0010-W1	Control Knob. Measures approximately: 2"
G431-0034-W1	Electrode For Sideburner. Fits multiple
G405-0019-W1	Sideburner Valve Clip.
G501-0010-W1	Electrode Main Burner. Fits multiple Des
G602-0007-W1	Wire For Side Burner Electrode. Fits mul
G408-0036-W1	Caster Socket. Measures approximately: 2
G430-0053-W1	Sideburner Grate. Black porcelain grate.
G651-1100-W1	Main Burner-Bar Burner. Measures approxi
G651-1206-W1	Shield For Tank. Measures approximately:
G651-1300-W1	Electronic Ignition Module. Measures app
G308-0025-W1	Heat Shield For Electronic Ignition Modu
G651-1200-W1A	Grease Tray.
G350-0026-W1	Caster Pin.
G560-5002-W1	Silicone Rear Rubber Bumper 4 Main Lid.
G350-0023-W2	Caster Locking. Fits Commercial Series,
G401-0053-W1	Fixed Door Pin.
G439-0036-W2	Door Pin Spring.
G651-0009-W1	Handle For Door. Stainless steel grill d
G651-0011-W1	Heat Tent For Bar Burner. Stainless stee
G431-0005-W2	Drip Pan For Sideburner. Porcelain drip
G651-B100-W1	Left Side Shelf. Measures approximately:
G213-0022-W1	Magnet. Set of 2 magnets.

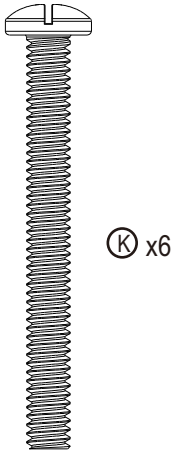
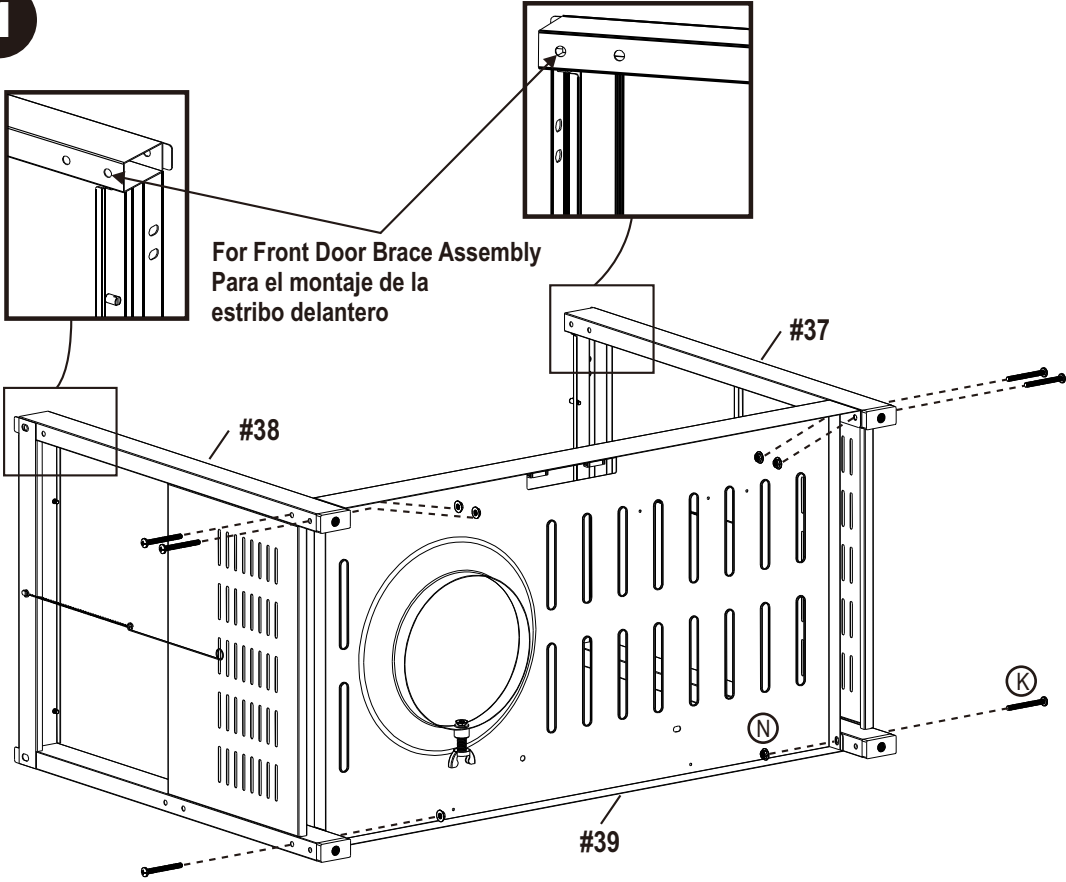
G651-C300-W1	Firebox. Fits multiple Classic Series an
G651-0058-W1	Bezel Knob. Fits multiple gas grill mode
G651-N300-W1	Sideburner. Includes one Sideburner with
G211-0047-W1	Logo Plate For Lid. Measures approximate
G430-0024-W5	Hardware For Top Lid.
G432-001K-W1	Bezel For Temperature Gauge. Stainless s
G432-8L00-W1	Temperature Gauge. Mesures approximately
G527-0002-W3	Bumper With Hardware With Washer Top Lid
G651-8800-W1A	Hose Valve Regulator.
G651-L902-W2	Flame Carry Over Tube. Measures approxim
G527-0002-W8	Rubber Bumper With Hole For Top Lid.

ASSEMBLY/ ARMADO

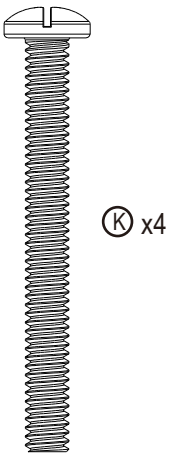
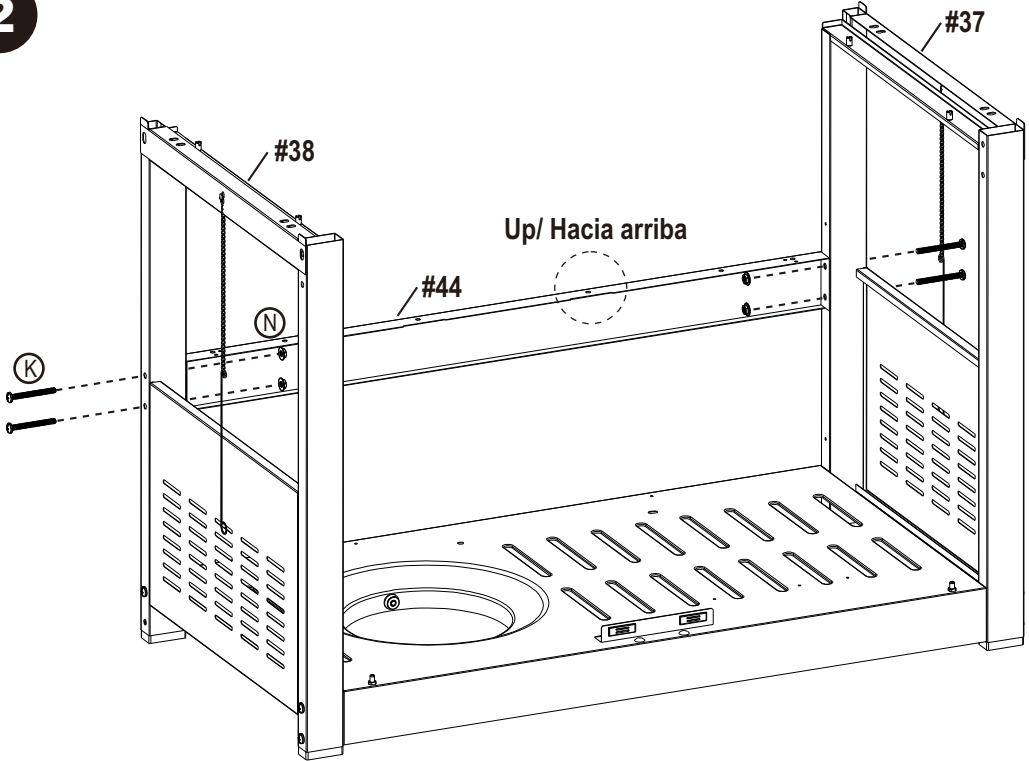
NOTE: DO NOT over tighten screws and washers that come into contact with porcelain coated surfaces. Over tightening may cause the porcelain coating to crack and break, resulting in exposed metal that will be prone to rust.

Nota: NO apriete demasiado los tornillos y arandelas que entren en contacto con las superficies revestidas de porcelana. Si los aprieta demasiado, se puede quebrar y romper el revestimiento de porcelana lo que dejará expuesto el metal al proceso de oxidación.

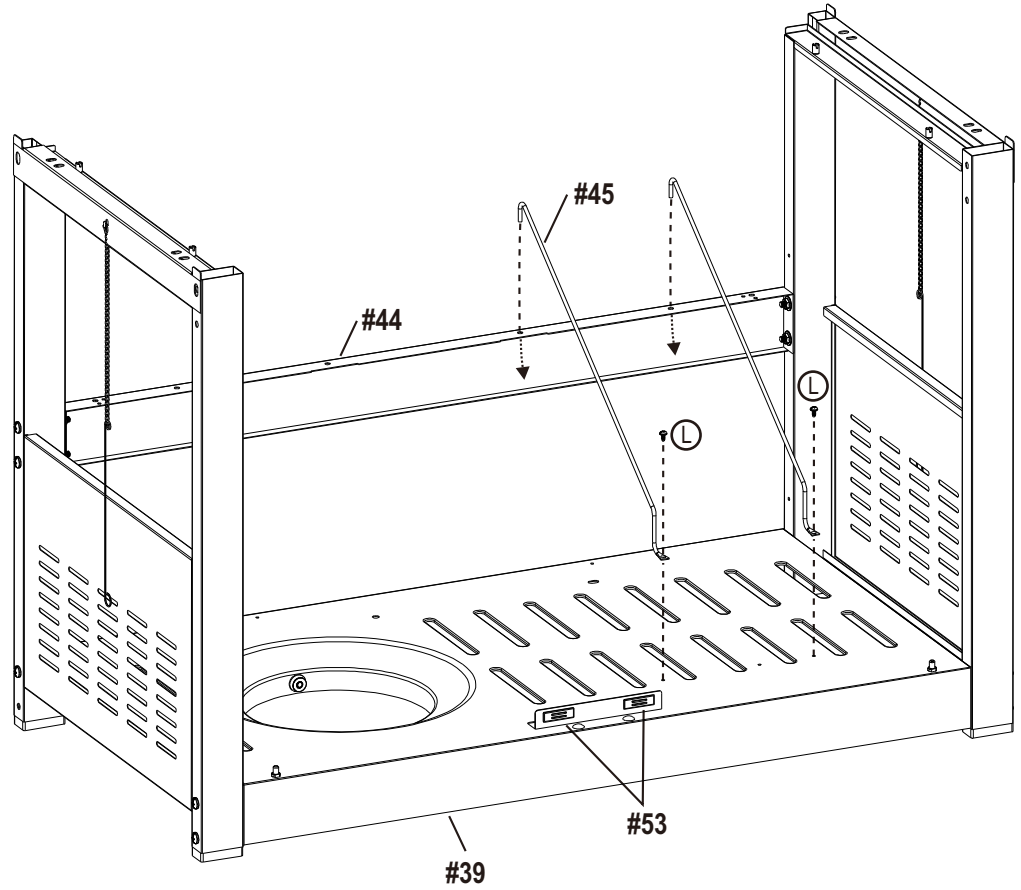
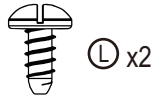
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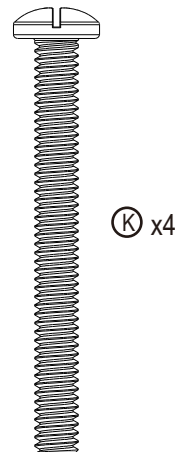
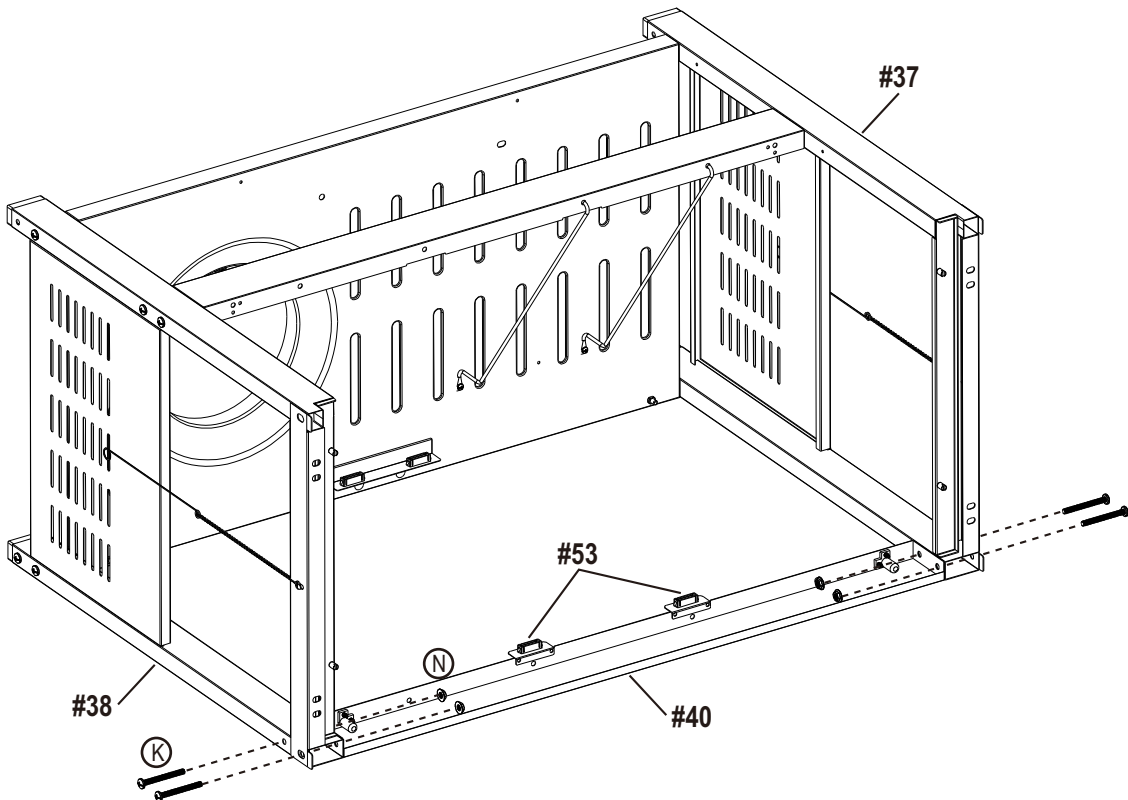
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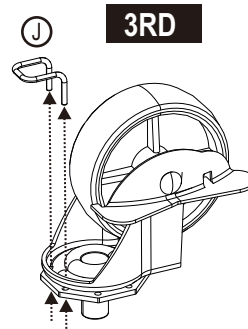
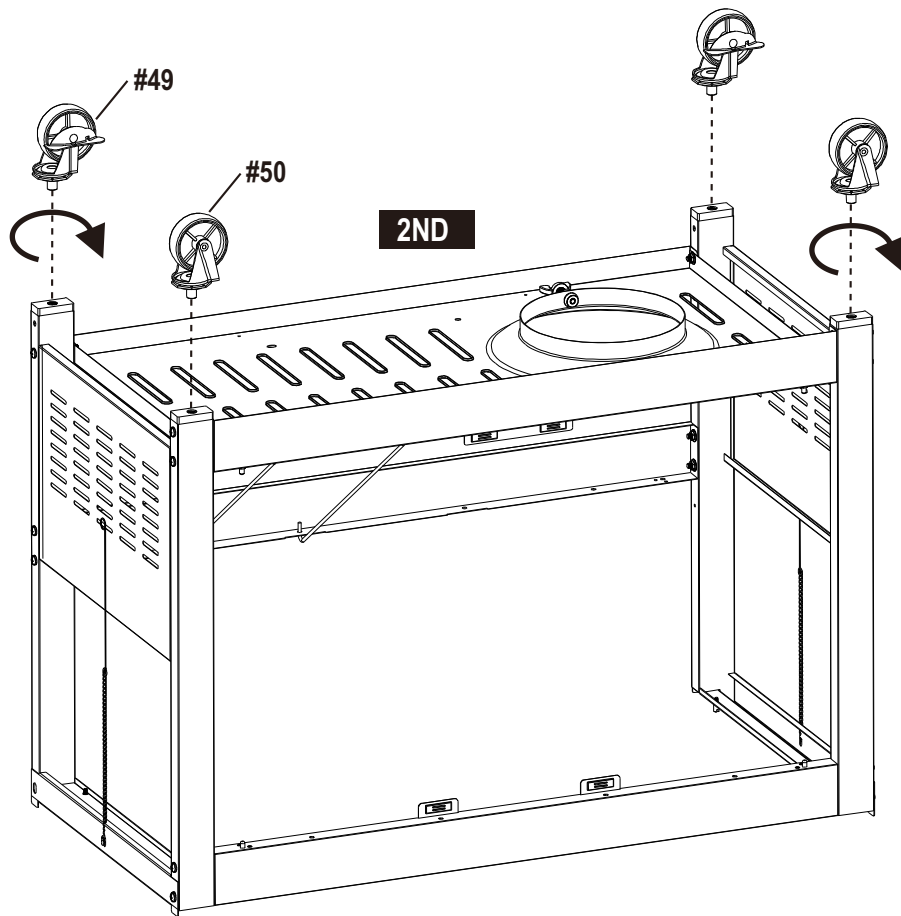
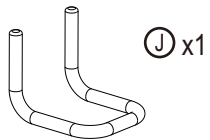
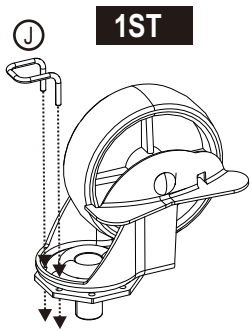
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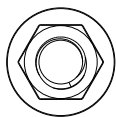
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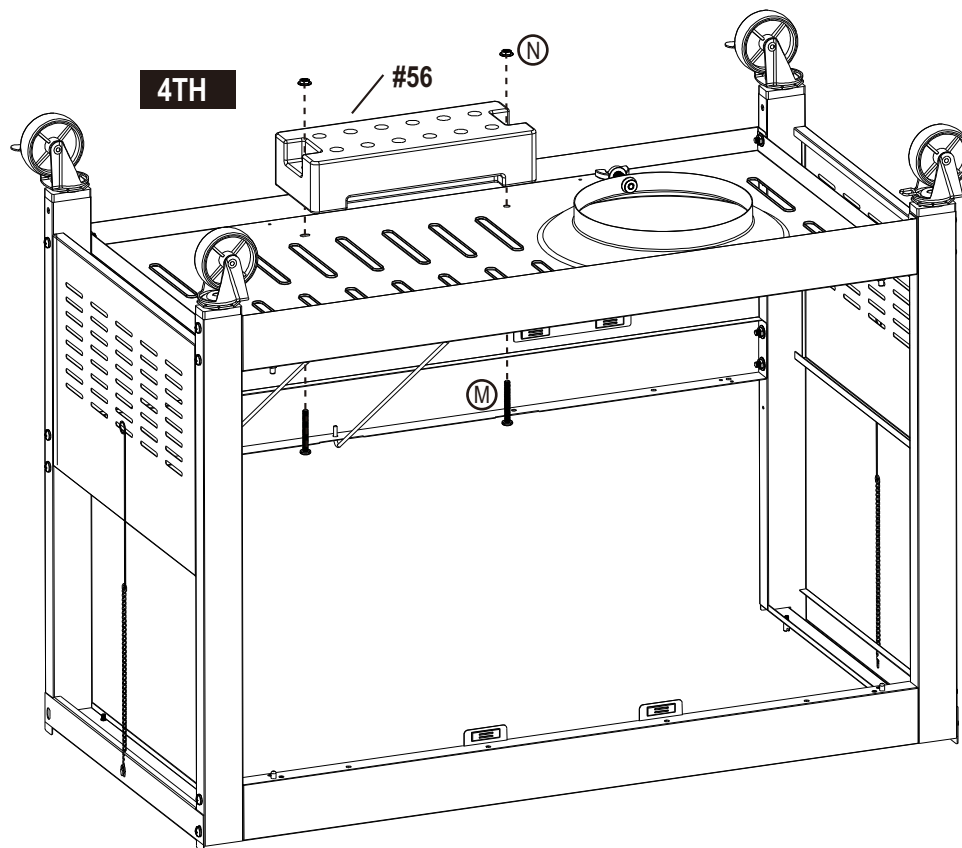
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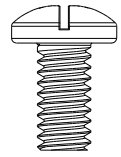
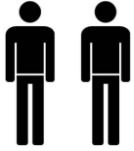
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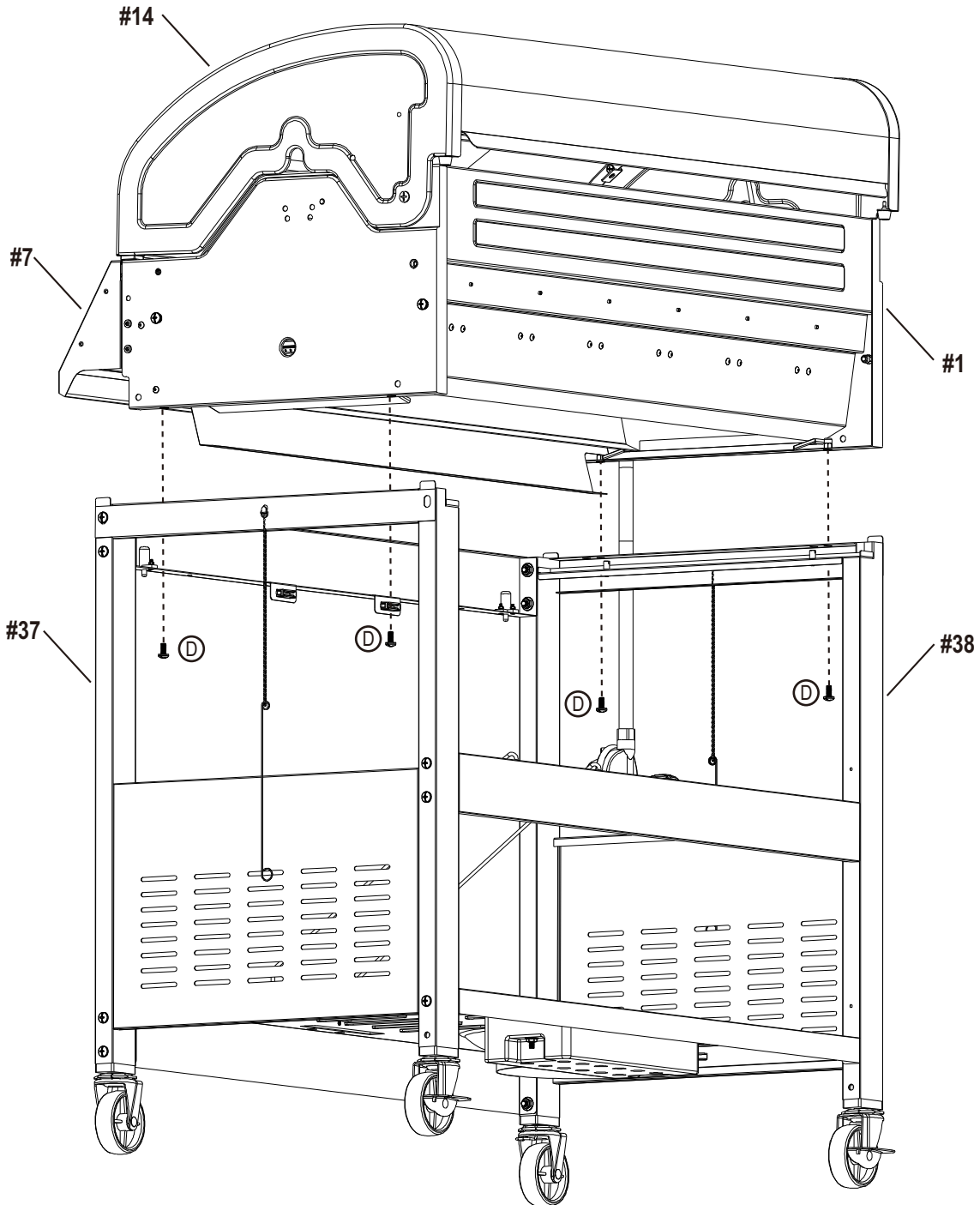
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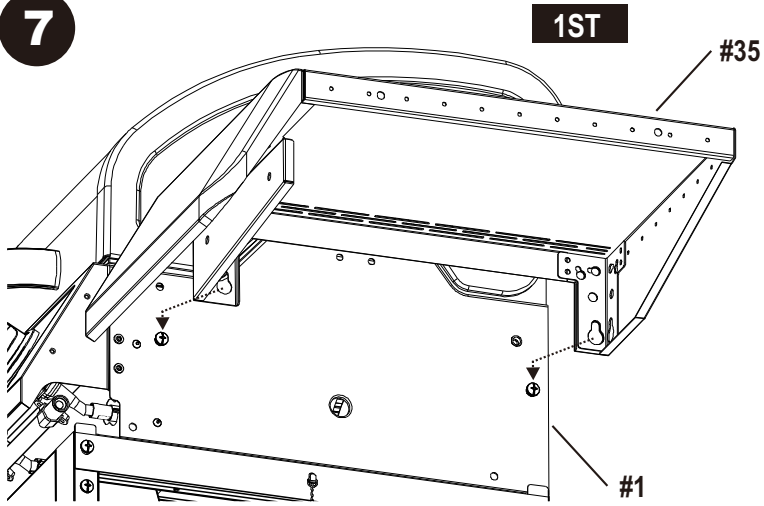
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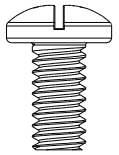
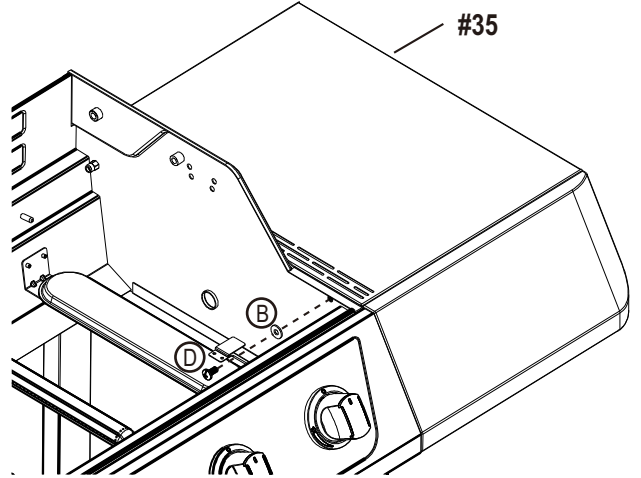
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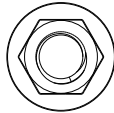
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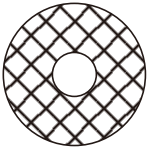
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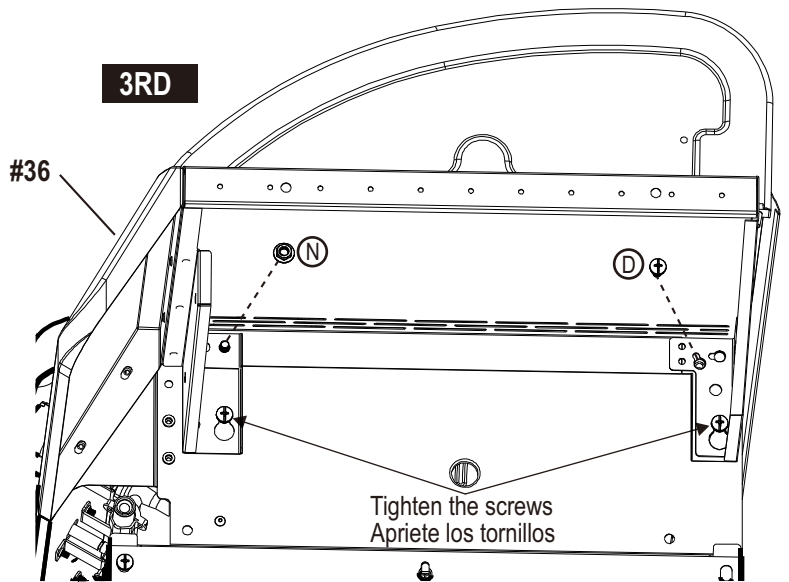


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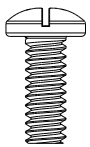


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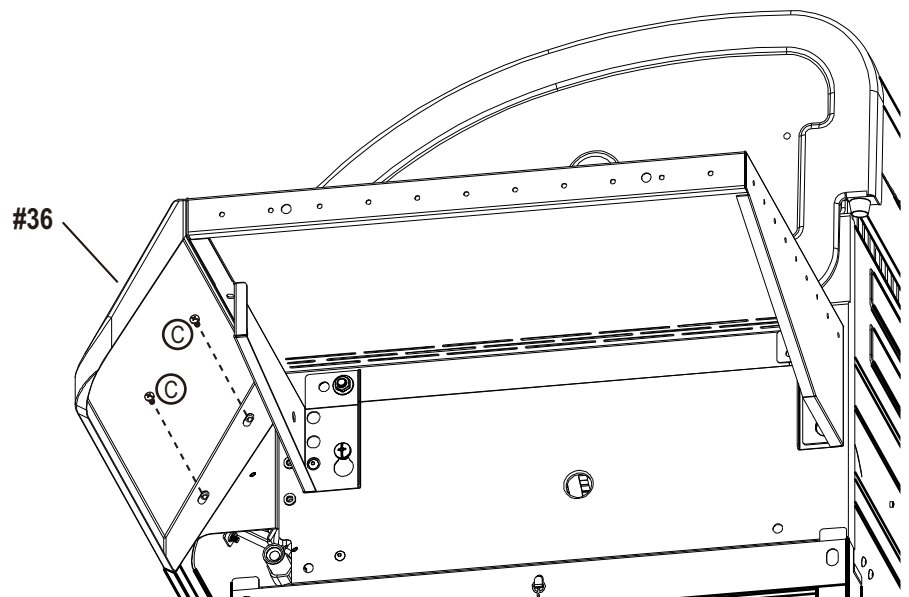
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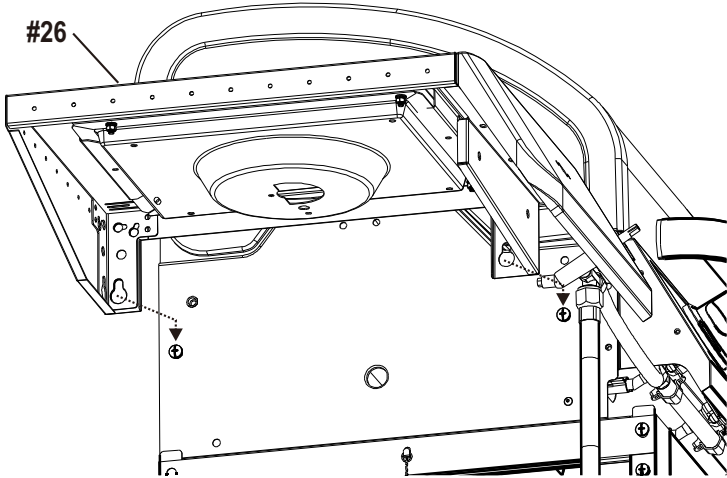


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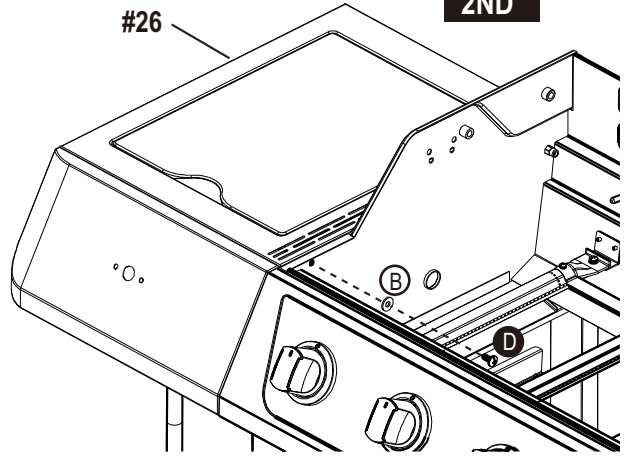


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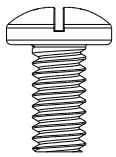
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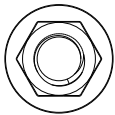
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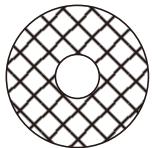
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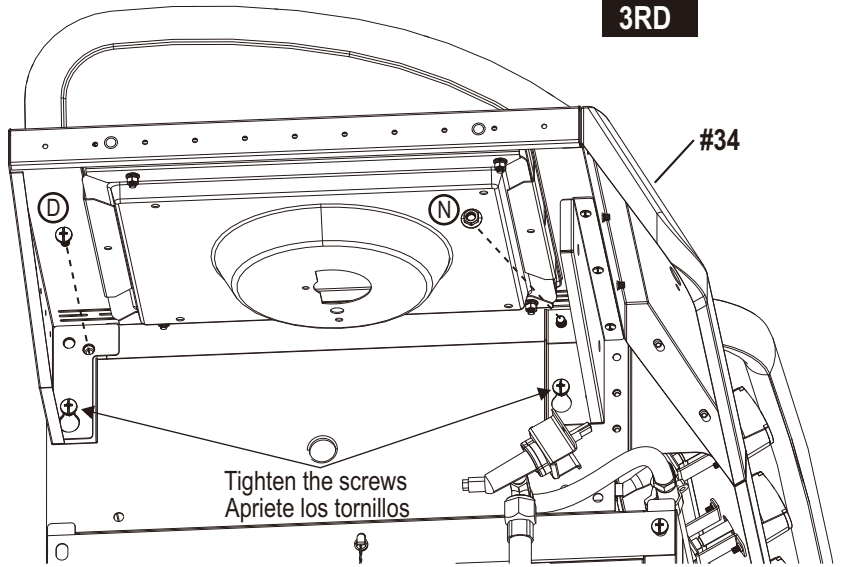
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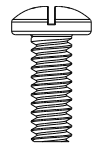
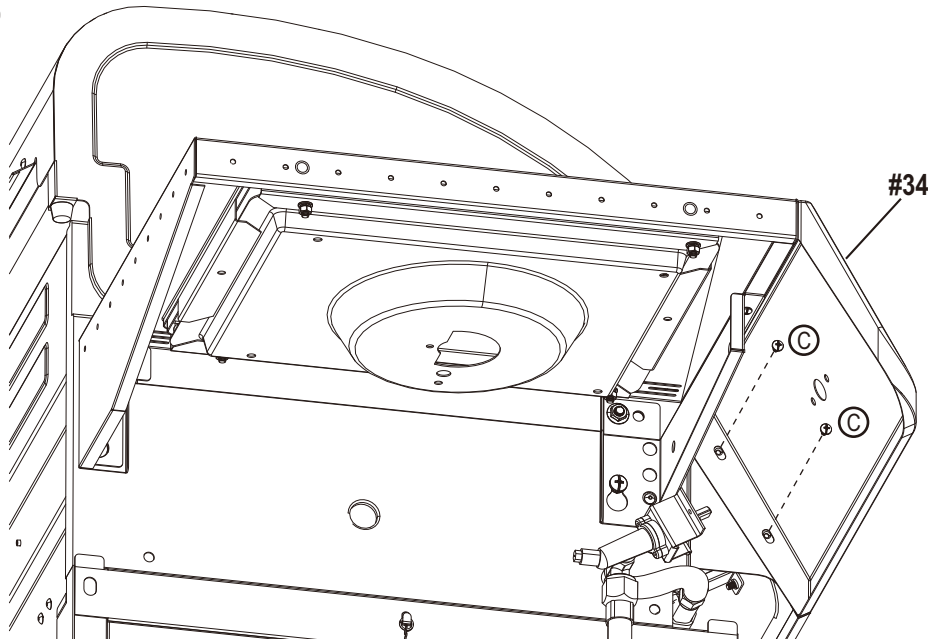
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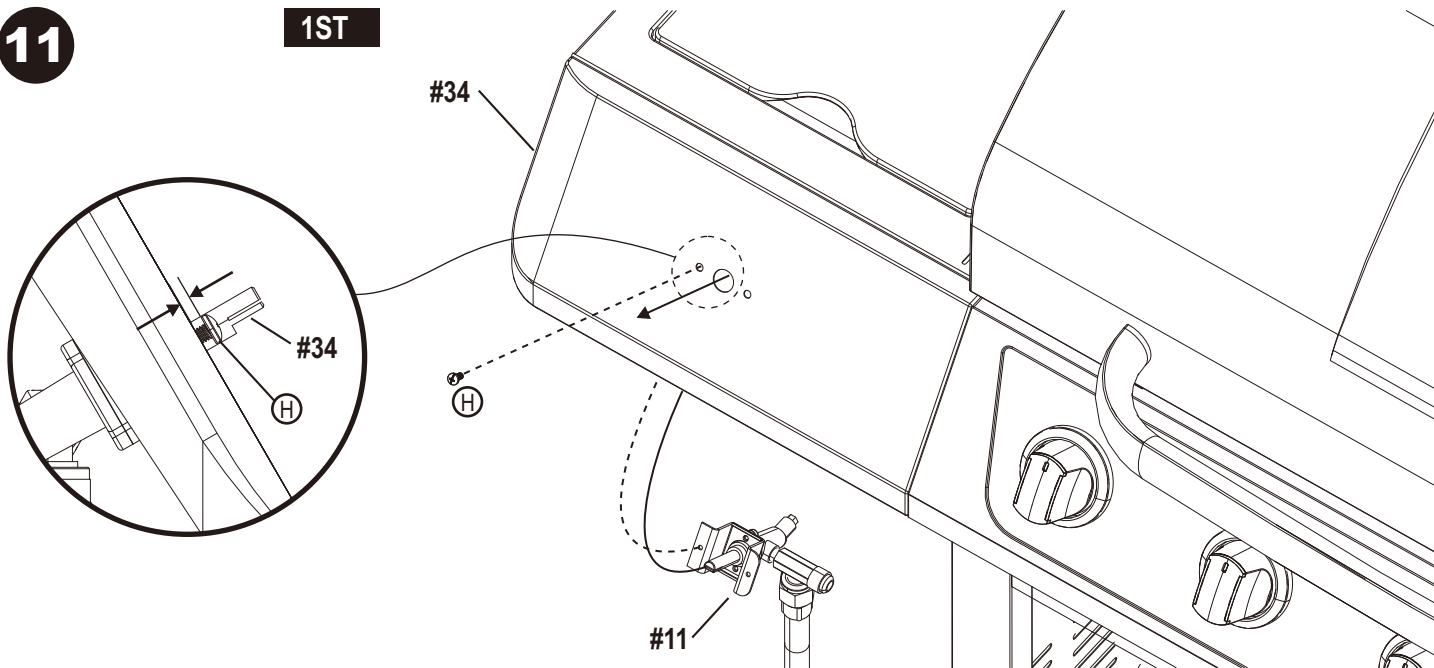
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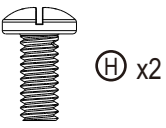
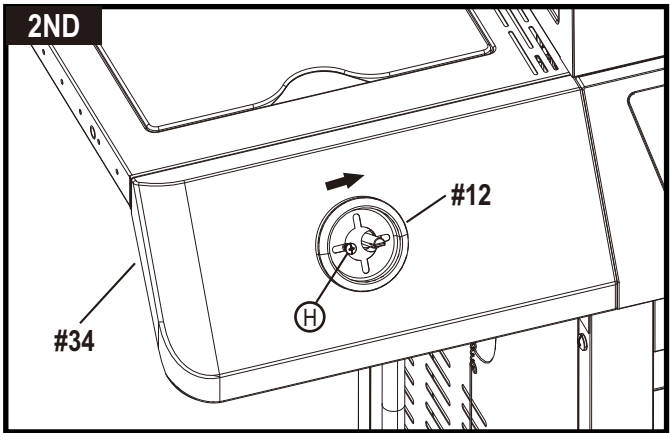
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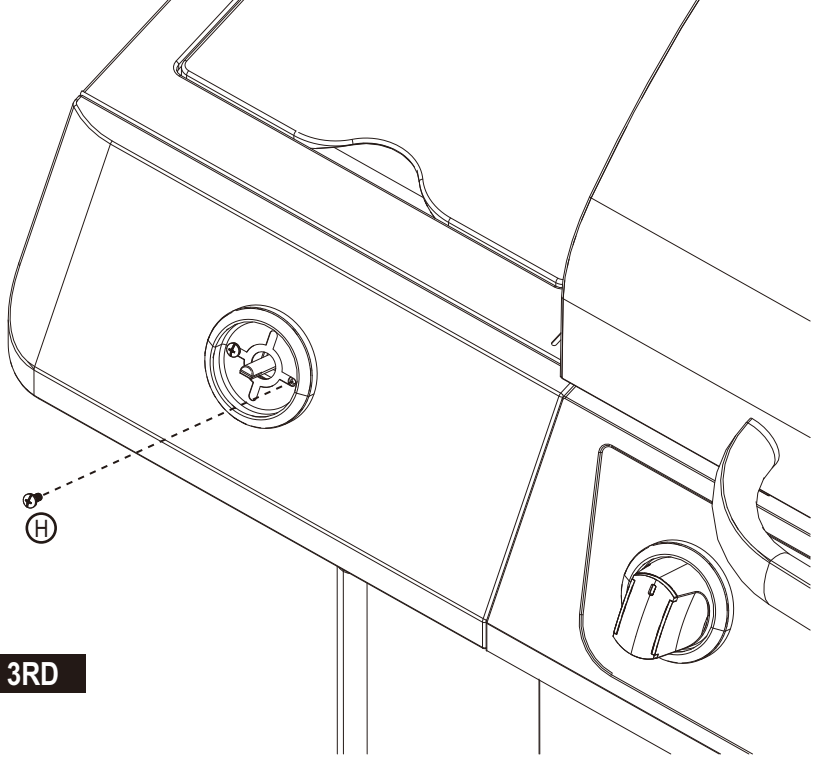
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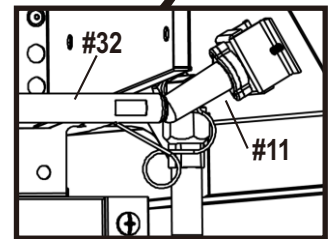
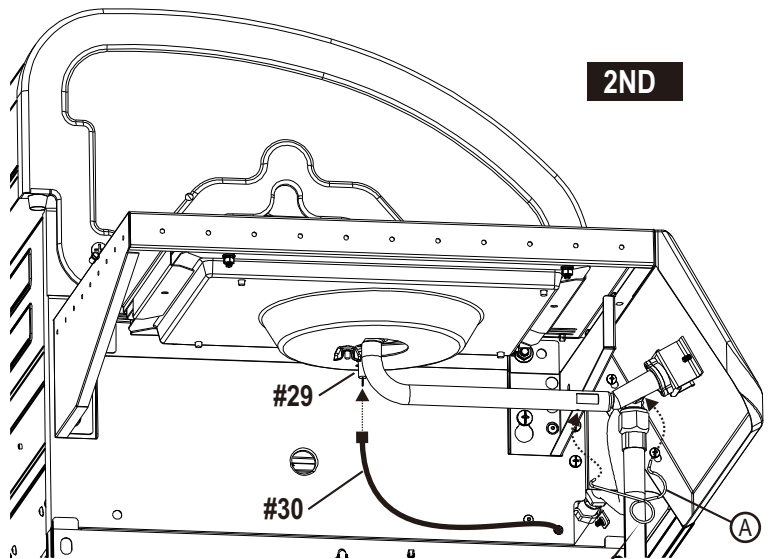
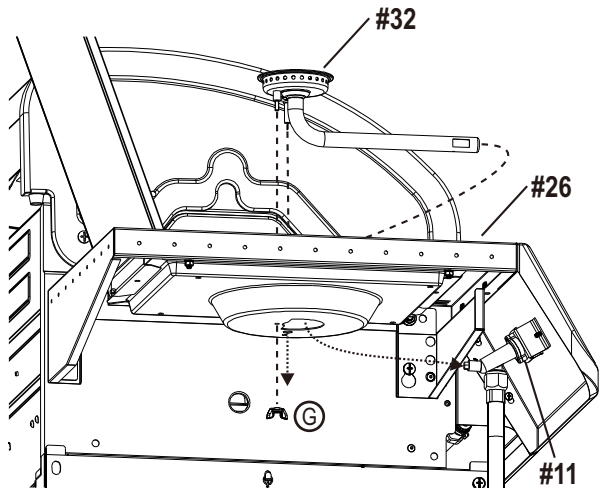


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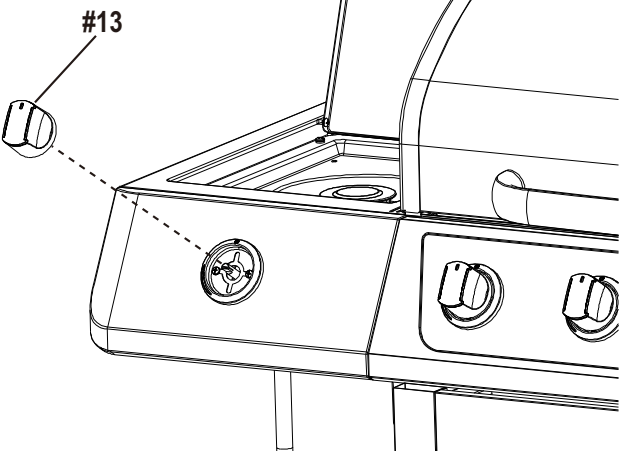


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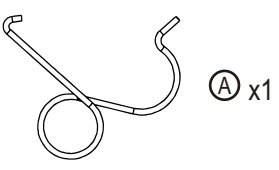
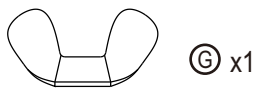
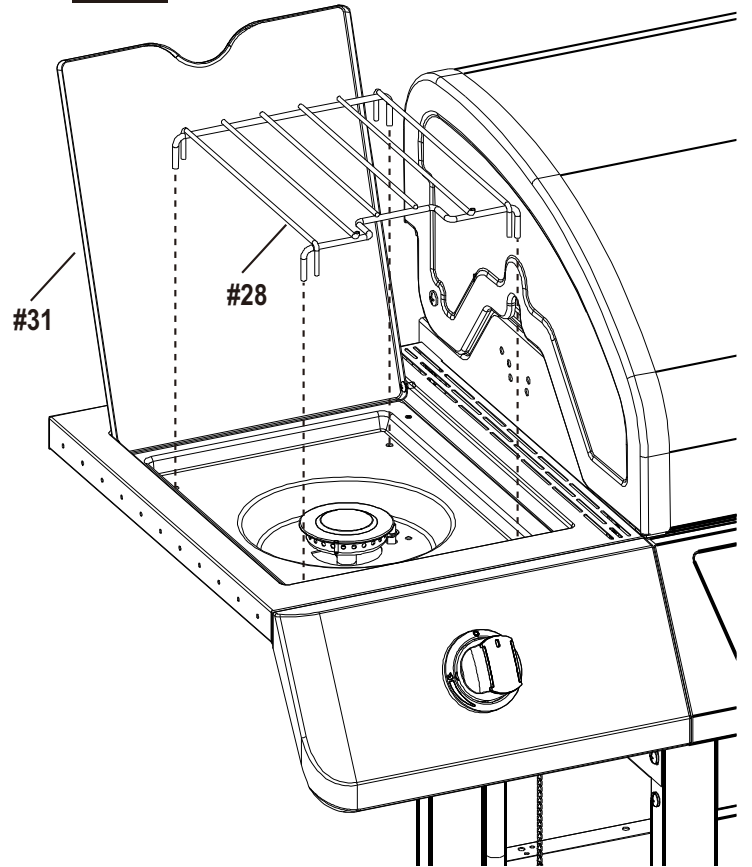
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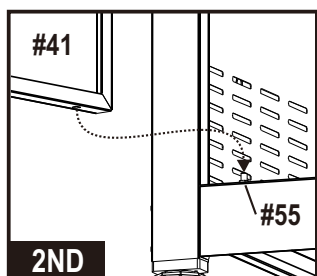
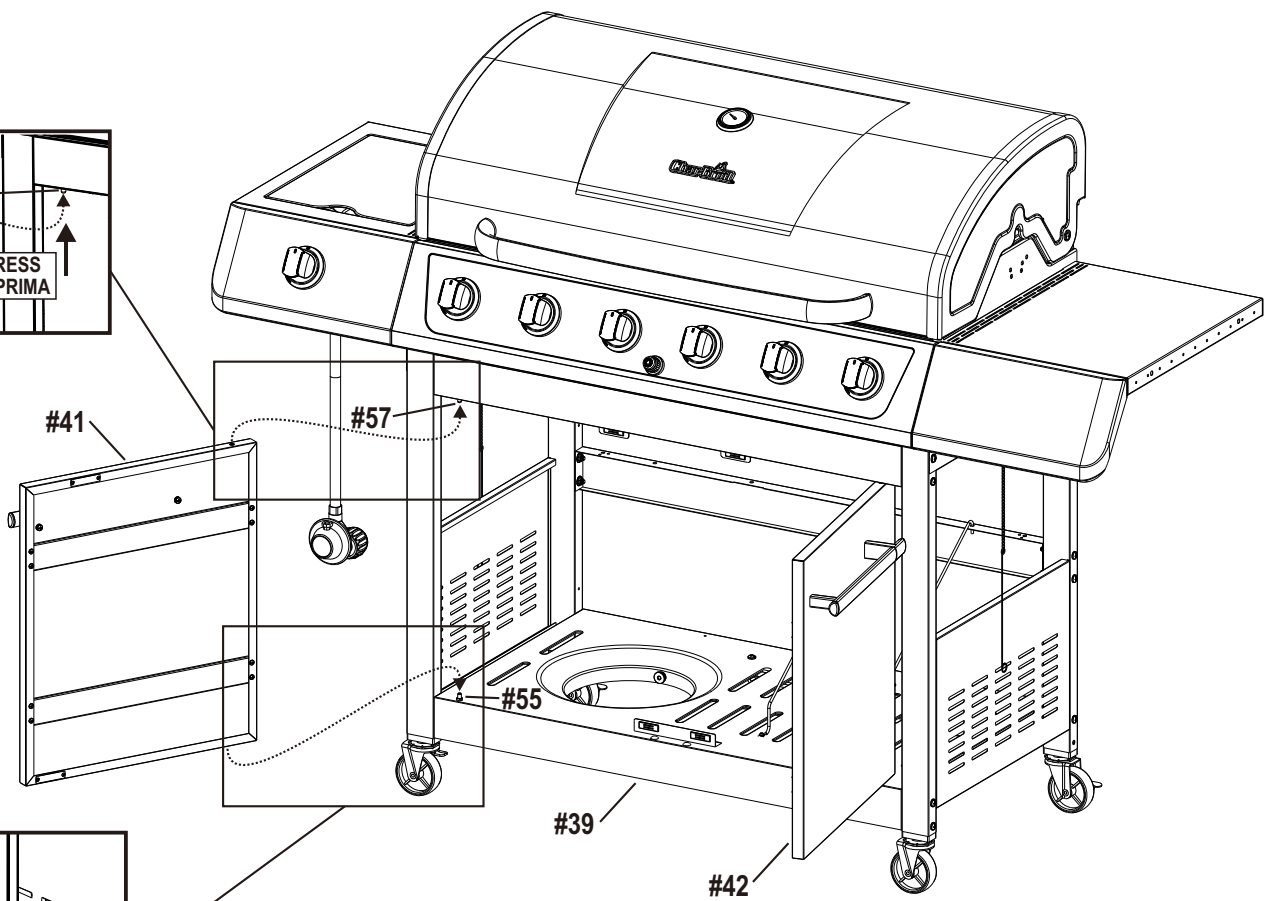
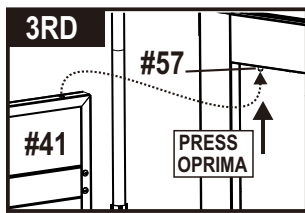
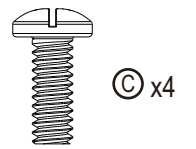
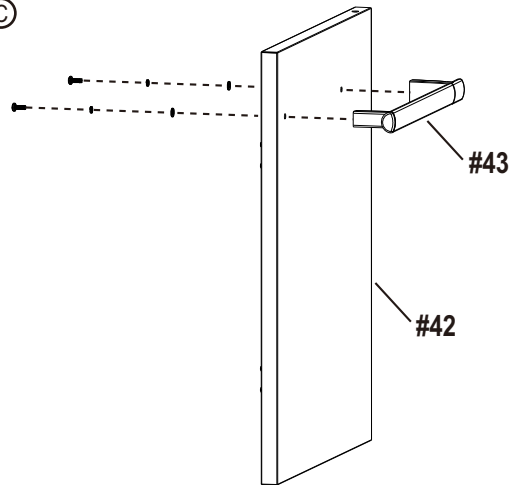
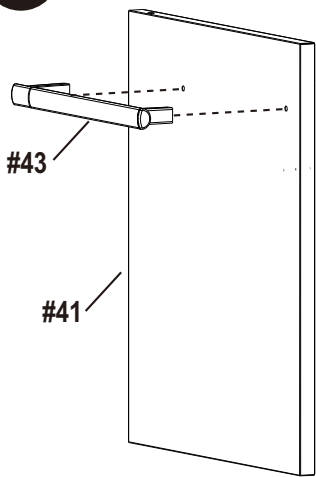


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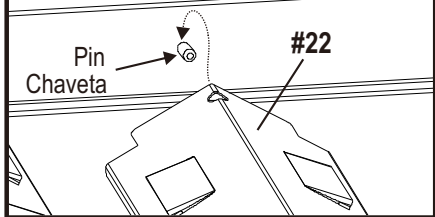
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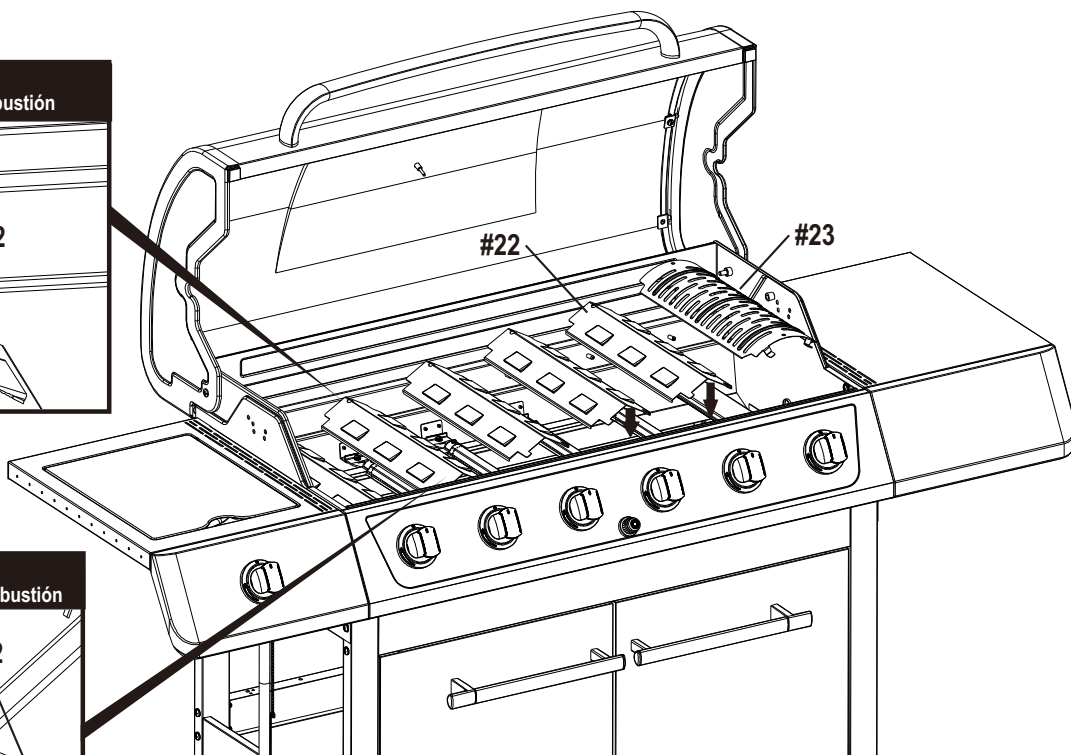
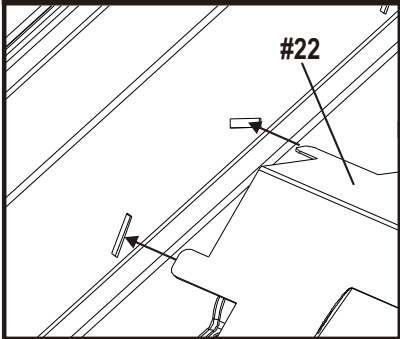


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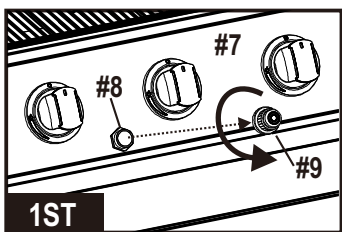
Back of Firebox
Parte posterior de la cámara de combustión



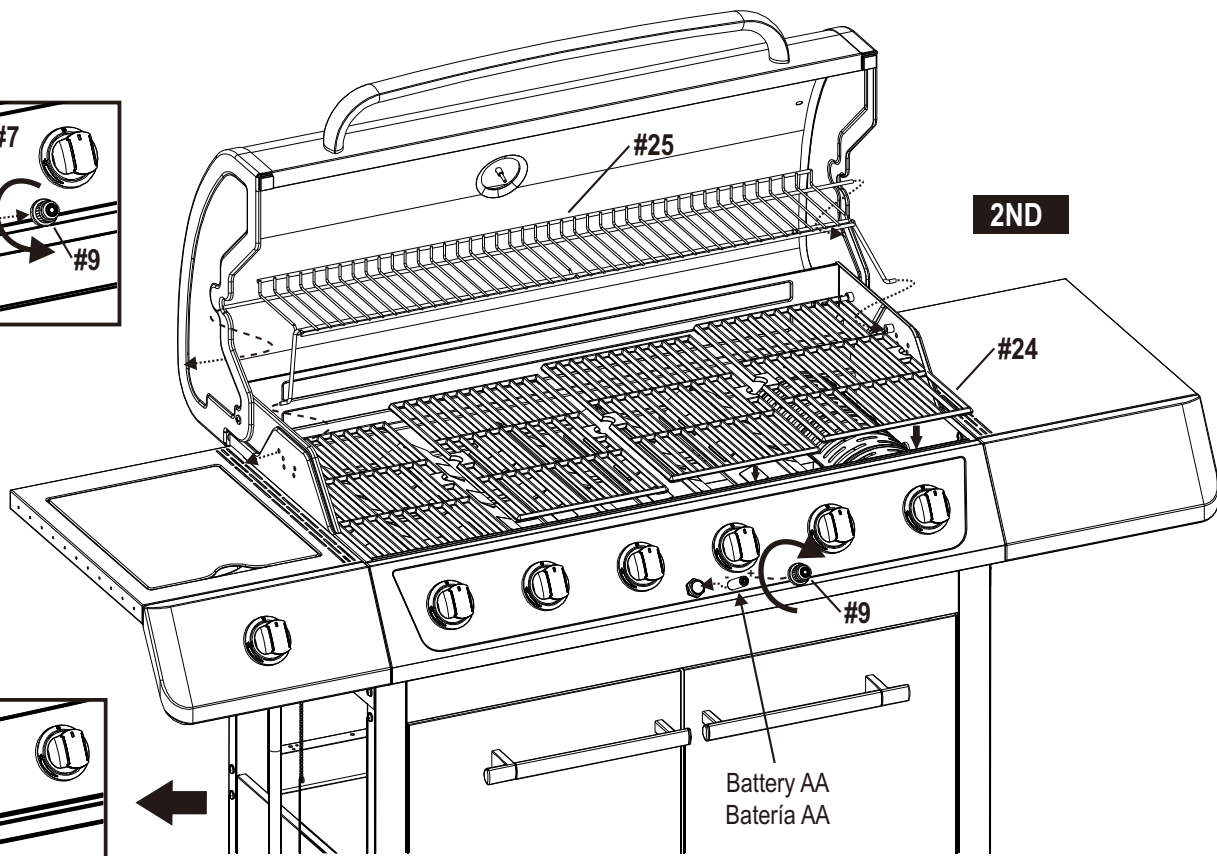
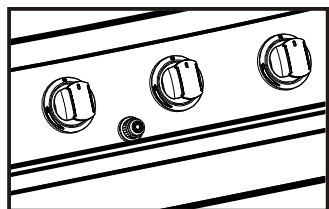
Front of Firebox
Parte delantera de la cámara de combustión

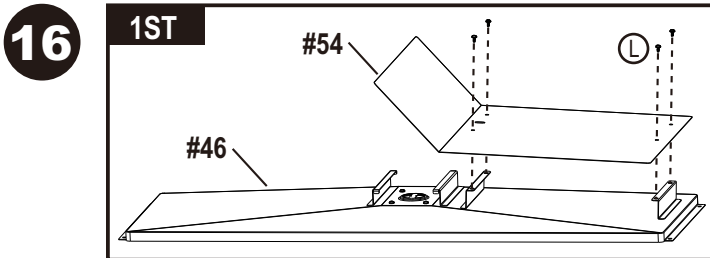


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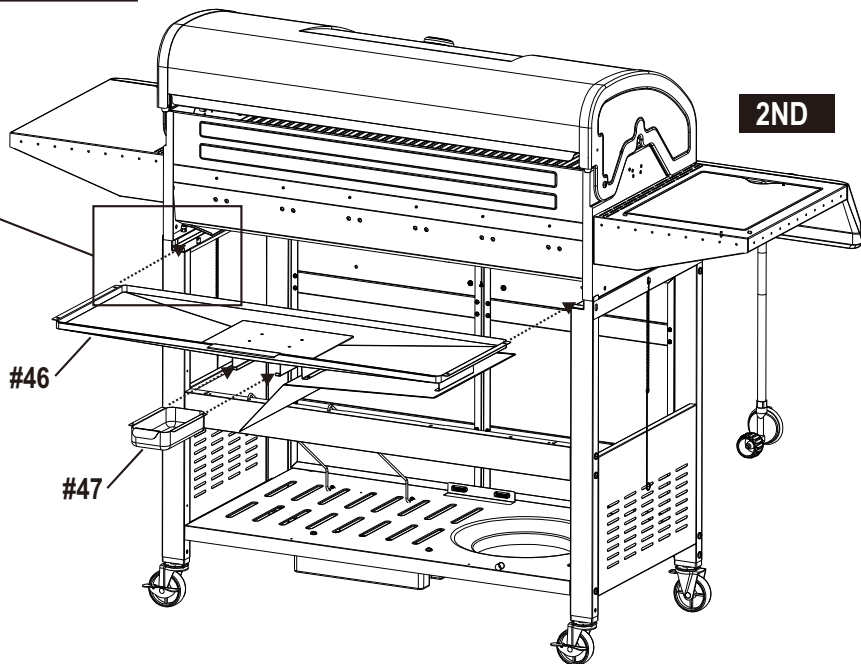
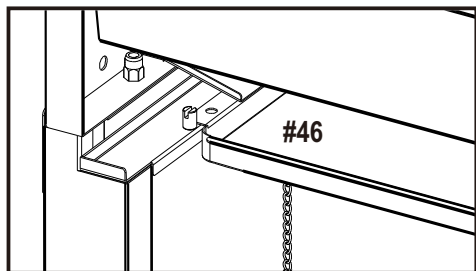
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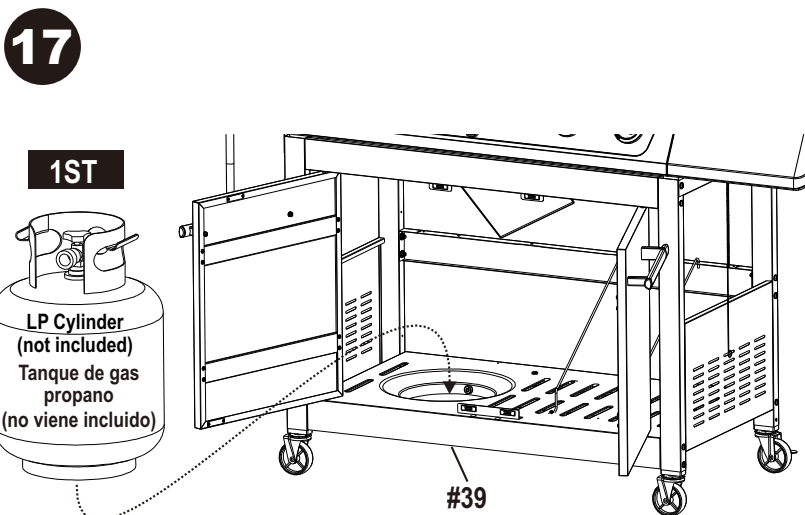
CAUTION

Failure to install grease tray will cause hot grease to drip from bottom of grill with risk of fire or property damage.



ADVERTENCIA

Si no instala la bandeja para la grasa goteará grasa caliente desde el fondo de la parrilla, lo que puede ocasionar el riesgo de incendio o de daños materiales.

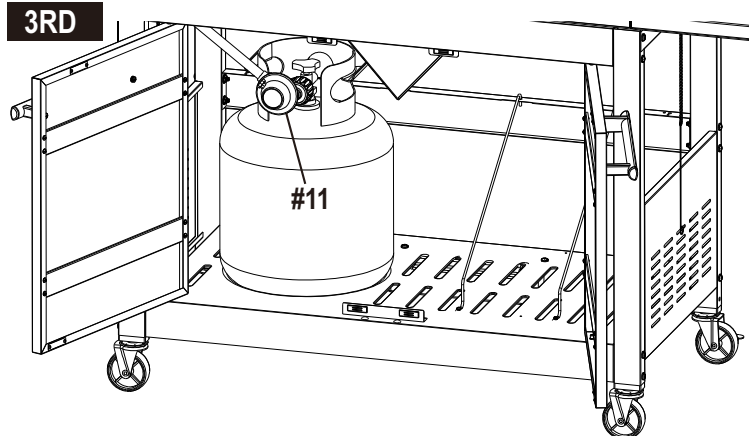
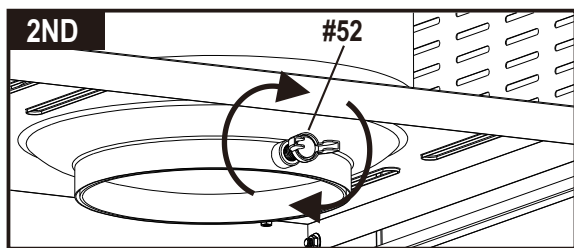


CAUTION

Cylinder valve must face to front of cart once tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.

ADVERTENCIA

Una vez que el tanque haya quedado instalado, la válvula del tanque debe quedar orientada hacia la parte delantera del carrito. Si no se instala correctamente el tanque, se puede dañar la manguera de gas durante el suministro, lo que puede ocasionar el riesgo de incendio.



GRILLING GUIDE – Getting Started

First Time Use

Read your Assembly Manual and ensure the grill is put together properly. Remove all Point-of-Purchase advertising material from all grill surfaces before first use. We recommend operating your grill on its highest setting for 15-20 minutes prior to your first use. This aids in removing the oils used during manufacturing.

Lava Rock / Briquettes

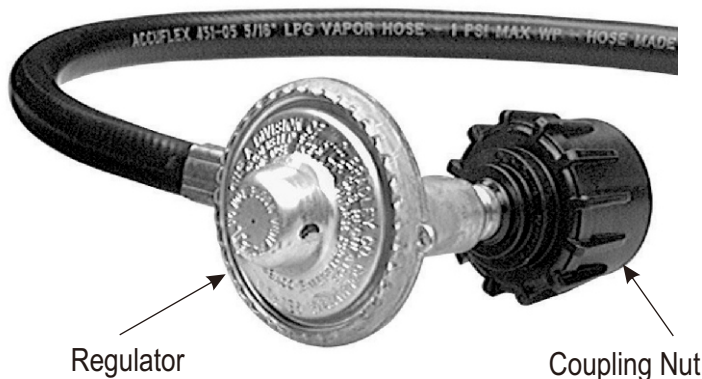
This gas grill has been designed, engineered, and tested to be used with heat tents to provide more even heating, improve the cleaning process, and reduce flare-ups. The addition of after market lava rocks, charcoal, or briquettes of any type will cause poor combustion and increase the likelihood of a grease fire, and is not recommended. Using briquettes, lava rock, or charcoal in this grill will void your warranty. For extra smoke flavor, we recommend using a smoker box with wood chips.



Temperature

The temperature gauge in the hood of your new grill measures air temperature. The air temperature inside your grill will never be as hot as the temperature at the cooking surface. This gauge is calibrated to give a close indication of the grate temperature.

Note: Since 1995, all regulators (the part that attaches to the gas tank to regulate the flow of gas) have included a safety feature that restricts gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the grill control knob before you turn on the LP tank valve. If the gas regulator safety feature activates, the grill will only reach temperatures between 250°F and 300°F even with all burners on the high setting.



If your grill is not getting hotter than 250°F to 300°F these steps should be taken first to reset the gas regulator safety device:

1. Open the grill lid.
2. Turn off all knobs on the control panel in front.
3. Turn off the tank knob.
4. Disconnect the regulator from the LP tank.
5. Wait 30 seconds.
6. Reconnect the regulator to the LP tank.
7. Slowly open the LP tank knob all the way. Do not put excessive force on the valve at the full open position to avoid damaging the valve.
8. Turn on the appropriate control knob and light the grill per the instructions.

An illustration of this process is included in this Product Guide. See Troubleshooting section for additional information.

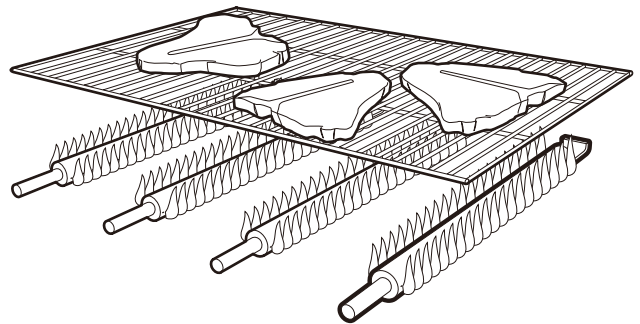
Pre-Heating Your Grill

Just like your home oven, your grill should be pre-heated to provide optimum performance. Pre-heat the grill on high for 10-15 minutes – longer if weather conditions require. Please refer to the lighting instructions inside the Product Guide if you have questions about how to light your grill. A match-light chain and hole is provided for your convenience.

Outdoor grilling is really quite simple. You'll succeed with burgers, dogs, or steaks usually on your very first try. With experience, you will learn how to work with your grill, creating more imaginative meals all the time. This knowledge makes up the art of grilling. Before you start grilling, organize your food according to cooking technique and required cooking time, and optimize the use of your grilling area.

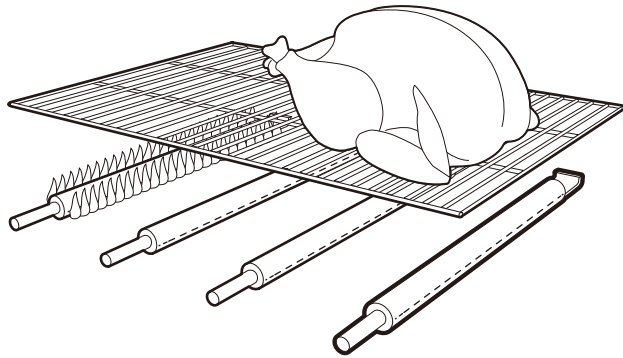
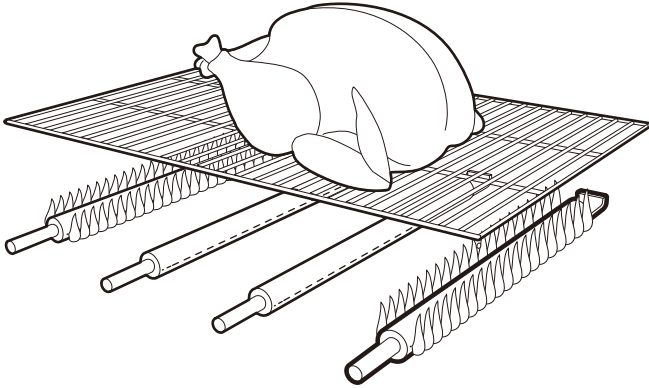
Direct Cooking

Direct cooking involves grilling your meat directly over high heat. It is perfect for searing steaks, chops, and other smaller pieces of meat and vegetables that quickly make their way to the table.



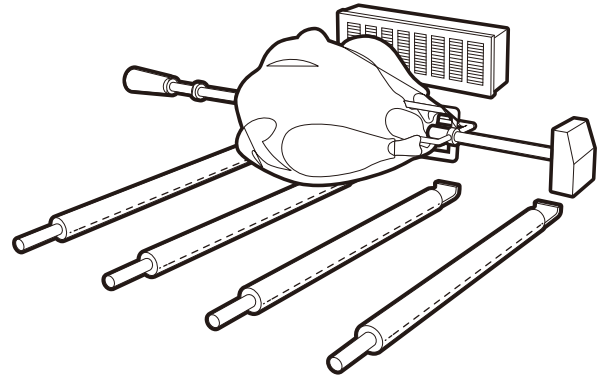
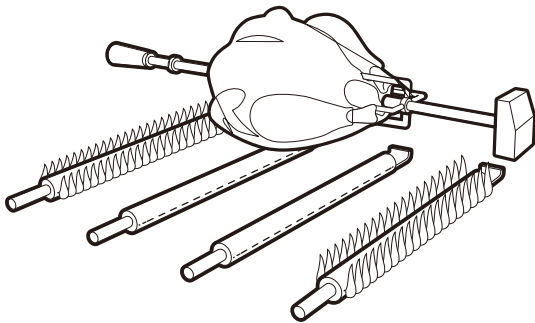
Indirect Cooking

Indirect cooking utilizes select burners to circulate heat throughout the grill, without direct contact between the meat and the flame. The meat is placed over the burner that is 'off'. This method is generally used to slow cook large cuts of meat and poultry. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.



Rotisserie Cooking

Rotisserie cooking is best for 'round' meat, such as large roasts, whole poultry, and pork. It generally requires an accessory motor and spit rod that allows the meat to be turned at a constant speed. Rotisserie cooking is best done in front of a special rotisserie burner, or utilizing an indirect cooking burner arrangement. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.



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.

Separate: Separate raw meats 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.

Cooking on your new grill is a hands-on experience, and it is recommended to remain outside with your grill while cooking. Grilling can be affected by many external conditions. In cold weather, you will need more heat to reach an ideal cooking temperature, and grilling may take longer. The meat's internal temperature and thickness can also affect cooking times. Cold and thicker meats will take longer to cook.

Internal Meat Temperatures

Meat cooked on a grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

USDA Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb, Steak, Roasts, & Whole Pork (with a 3 minute rest time)	145° F
Fish	145° F
Beef, Veal, Lamb, and Pork - Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck Whole, Pieces & Ground	165° F

Please refer to the USDA for complete, up-to-date information. Our internal temperature chart is based on USDA standards for meat doneness. Check it out at www.isitdoneyet.gov

GRILLING GUIDE – Tips & Tricks

Sauces

Sauces containing sugars and fats can cause flare-ups, and your food may burn. In general, apply these sauces during the final 5 minutes of cooking. Keep in mind, use of excessive sauces or glazes will also require extra cleaning afterwards.

Marinades and Rubs

To enhance the flavor of grilled foods, a liquid marinade or dry rub can be used prior to cooking. Meat can be either soaked or injected with liquid marinade up to 24 hours prior to grilling. Dry rubs can be applied directly to the meat immediately before grilling.



Wood Chips

For extra smoke flavor when grilling, try adding wood chips. Place smoke box or pan on top of the cooking grate above the flame. Turn grill on high until the wood starts to smoke. Reduce heat to desired temperature for cooking, and place food on cooking grate as desired. Close lid to retain more smoke. Hardwood varieties that work particularly well with grilled foods include Alder, Apple, Cherry, Hickory, Mesquite, and Pecan.



Skewers

Metal skewers should be flat, with long handles. Round skewers allow food to roll when turned, so it may not cook as evenly. Use metal skewers when cooking meat kabobs. Wooden skewers should be soaked in water for an hour before use, and are best used for quick cooking foods such as vegetables and fruits.



Utensils

Use tongs or a spatula to handle the food instead of a fork, and don't turn the food too often. Piercing the food with a fork will release juices that you want in the meat, and may cause flare-ups.



