



OWNER'S MANUAL

BBQ PRO Deluxe Charcoal Grill

Product code: 47208 / 0-08432489-6

Item: 146. 47208610

UPC code: 182995001672

Date of purchase: ___ / ___ / ___



CARBON MONOXIDE HAZARD

Burning Charcoal gives off carbon monoxide which has no odor and cause death.

Do not burn charcoal inside homes, vehicles, tents, garages or any enclosed areas.

Use outdoors only, where it is well ventilated.



WARNING

Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.

Call Grill Service Center For Help And Parts
If you have questions or need assistance during assembly, please call 1-888-287-0735. You will be speaking to a representative of the grill manufacturer. To order new parts call at 1-800-4-MY-HOME®.

Product Record

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____



CAUTION

For residential use only. Do not use for commercial cooking.

Installation Safety Precautions

- Please read this User’s Manual in its entirety before using the grill.
- Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves.
- Never use the grill with its back and side closer than 36 inches to any combustible wall or surface.
- Place your grill outdoors on a firm, level surface. Do not use this grill on a surface that will burn or melt, such as a plastic or artificial surface or wood table. Keep grill away from wooden fences, overhanging trees, or other flammable objects before adding and lighting charcoal.
- **DO NOT USE GASLINE, ALCOHOL OR KEROSENE IN THIS GRILL.** Use only commercial lighter fluid with charcoal briquettes or pre-soaked charcoal briquettes. Prepare charcoal according to the product’s instructions. Do not exceed 5 lbs of charcoal briquettes in this grill per use.
- After lighting charcoal, do not leave grill unattended.
- Remember to keep children and pets away from lit grill at all times. To avoid harm to people, pets, or property, do not move the grill once the charcoal has been lit.
- Once coals are lit, the grill and surrounding surfaces become very hot.
- To extinguish charcoal after cooking, douse coals with sand or spray with a fine mist of water.
- After your grill has cooled, remove ashes from the catcher and cover, store the grill when not in use.

IMPORTANT: This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

NOTE TO INSTALLER: Leave this User’s Manual with the customer after delivery and/or installation.

NOTE TO CONSUMER: Leave this User’s Manual in a convenient place for future reference.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER

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



WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION

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

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BBQ PRO CHARCOAL GRILL WARRANTY

90 Days Full Warranty on BBQ Pro Grill
 If this grill fails due to a defect in material or workmanship within 90 days from the date of purchase, call 1-800-4-MY-HOME® to arrange for free parts replacement (if repair proves impossible).

All warranty coverage excludes grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.



All warranty coverage is void if this grill is ever used for commercial or rental purposes. All warranty coverage applies only if this grill is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Kmart Corporation
Hoffman Estates, IL 60179

Installation Service

For professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. call 1-800-4-MY-HOME®.


WARNING


CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

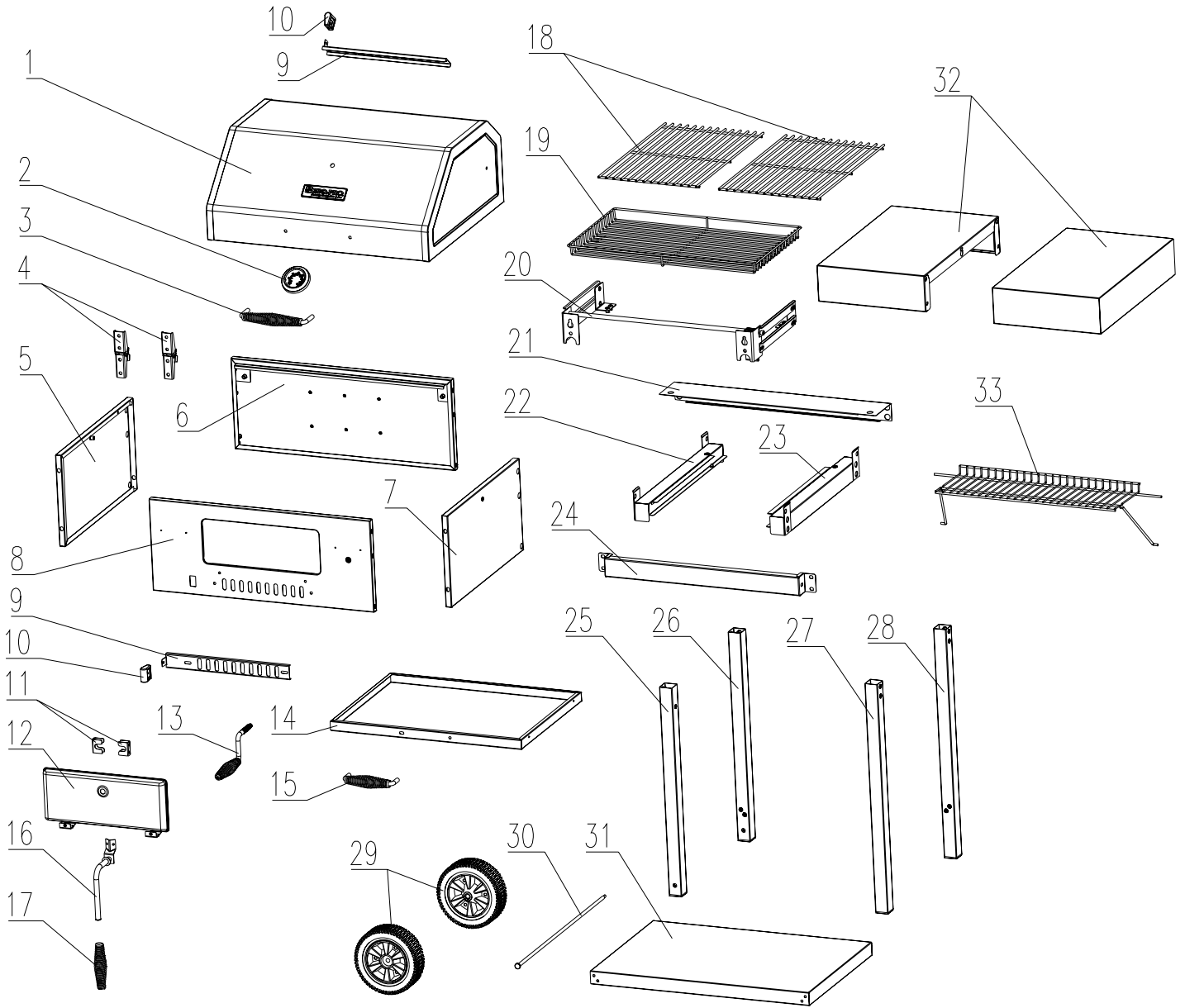
Parts List

Key	Description	Qty	Part Number
1	Hood assembly with BBQ pro brand	1	CG004-B002
2	Temperature gauge	1	WDJ17-00
3	Hood handle with spring	1	CG004-B006
4	Hinge assembly	2	CG004-B008
5	Left panel of firebox	1	CG004-B016
6	Rear panel of firebox	1	CG004-B014
7	Right panel of firebox	1	CG004-B018
8	Front panel of firebox	1	CG004-B012
9	Damper	2	CG004-L006-04
10	Damper handle	2	FMB01-00
11	Charcoal door U-bracket	2	CG004-L047-04
12	Charcoal door adjustment components	1	CG004-B028-04
13	Crank handle assembly	1	CG004-B034
14	Ash tray	1	CG004-L056-04
15	Ash tray handle with spring	1	CG004-B046
16	Charcoal door handle	1	CG004-B032-04
17	Charcoal door handle spring	1	BSH02-00-04
18	Cooking grate	2	KJA78-00-06
19	Charcoal tray	1	TJA01-00-04
20	Charcoal tray arm assembly	1	CG004-B020
21	Cart brace-rear	1	CG004-L072-04
22	Cart brace-left	1	CG004-B051
23	Cart brace-right	1	CG004-B053
24	Cart brace-front	1	CG004-L070-04
25	Left leg-front	1	CG004-B060
26	Left leg -rear	1	CG004-B064
27	Right leg-front	1	CG004-B068
28	Right leg-rear	1	CG004-B072
29	Wheel	2	CLA22-00
30	Wheel axle with nuts and washers	1	CLZ05-00-04
31	Base panel	1	CG004-L085-04
32	Side table	2	CG004-B040-04
33	Warming rack	1	CG004-B035

Not Pictured

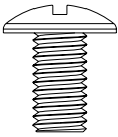

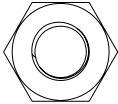
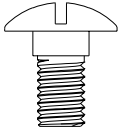
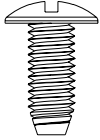
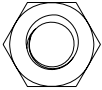
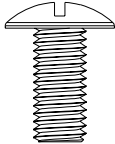
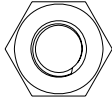
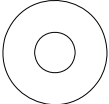
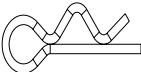
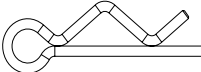
Hardware Pack	1	CG004141
Manual	1	CG004145

Parts Diagram



NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

Hardware Pack List

<p>M4X7 Screw (LDM04-07-00)</p> <p>QTY:2</p> 	<p>M4X10 Screw (LDM04-10-07)</p> <p>QTY:4</p> 	<p>M4 Nut (LMM04-32-00)</p> <p>QTY:2</p> 	<p>M5X10 Step Screw (TJM06-10-00)</p> <p>QTY:4</p> 
<p>M5X12 Screw (LDM05-12-02)</p> <p>QTY:10</p> 	<p>M5 Nut (LMM05-38-00)</p> <p>QTY:4</p> 	<p>M6X13 Screw (LDM06-13-00)</p> <p>QTY:63</p> 	<p>M6 Nut (LMM06-50-00)</p> <p>QTY:1</p> 
<p>M6 Flat Washer (PDQ19-00-04)</p> <p>QTY:20</p> 	<p>Small Cotter Pin (SXV02-00)</p> <p>QTY:1</p> 	<p>Cotter Pin (SXV04-00)</p> <p>QTY:1</p> 	

BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

Before assembly read instructions carefully. Assemble grill on a clean, flat surface. This unit is heavy. DO NOT ASSEMBLE WITHOUT ASSISTANCE. GET A HELPER!

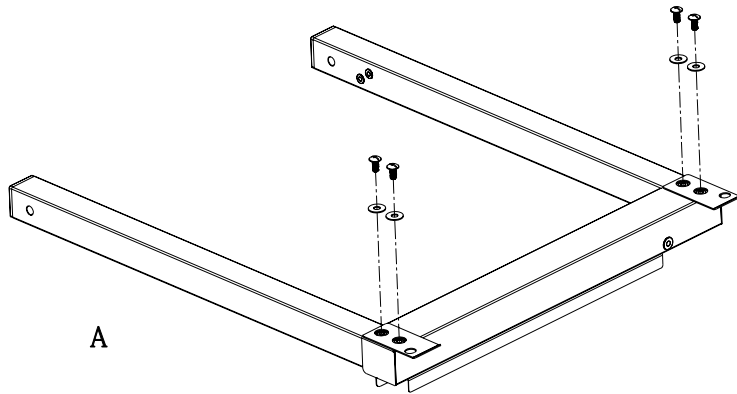
Tools needed for assembly:

Adjustable Wrench Philips Head Screwdriver

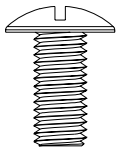
STEP 1

Do not tighten screws all the way. Legs may need to be adjusted later.

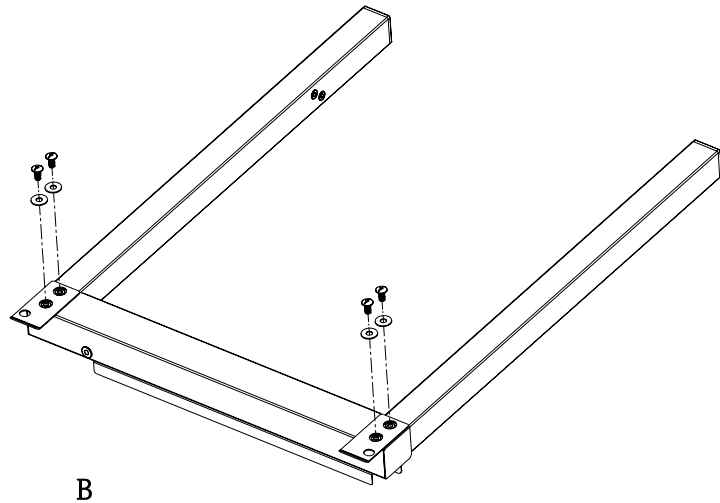
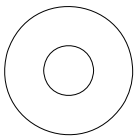
1. Attach left leg-rear, left leg-front to cart brace-left using **4) M6x13 screws** and **4) M6 flat washers** as A shown.
2. Repeat step on right leg-rear, right leg-front and cart brace-right as B shown.



M6X13 Screw QTY:8PCS



M6 Flat Washer QTY:8PCS

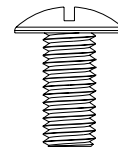


BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

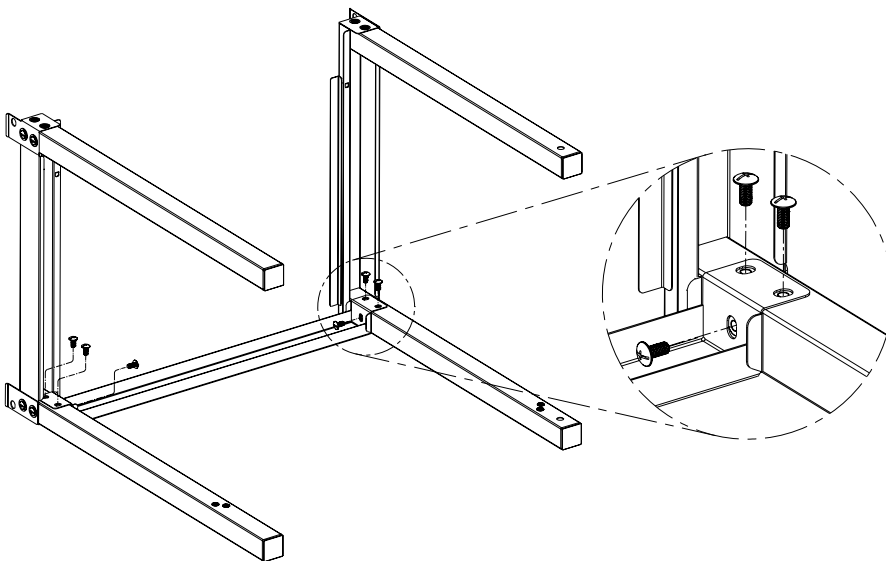
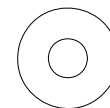
STEP 2

Do not tighten screws all the way.
1. Attach cart brace-front into the cart assembly using **6) M6 x13 screw** as A shown.
2. Attach cart brace-rear into the cart assembly using **6) M6 x13 screw** and **6) M6 Flat washers** as B shown.

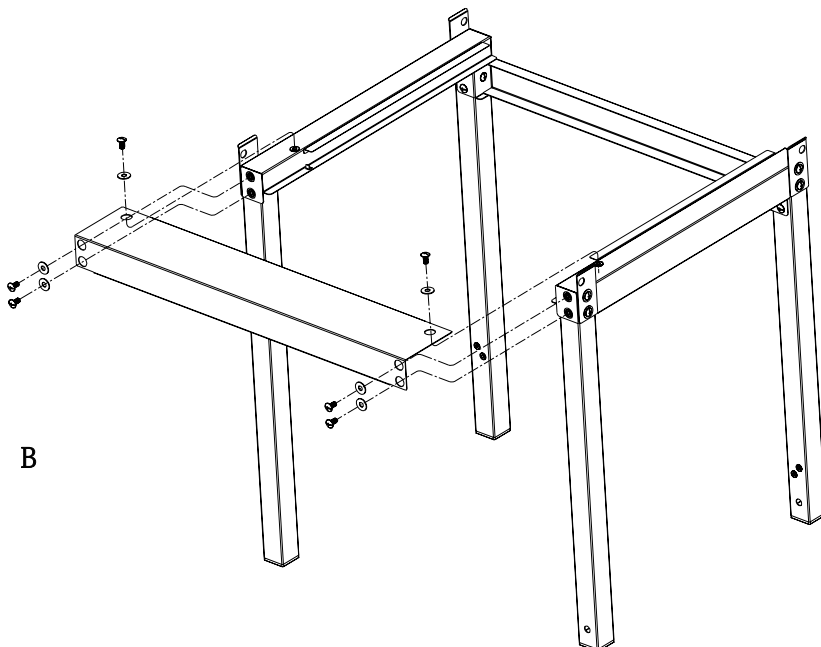
M6X13 Screw QTY:12PCS



M6 Flat Washer QTY:6PCS



A



B

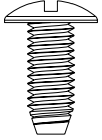
BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

STEP 3

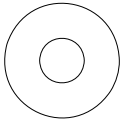
1. Attach base panel into the cart assembly using 8) M5x12 screw as A shown.
2. Attach wheel axle and wheels using 1)M6 flat washers, 1)Cotter Pin and 1)M6 nut as B shown.

TIGHTEN ALL HARDWARE AT THIS TIME.

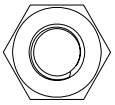
M5X12 Screw QTY:8PCS



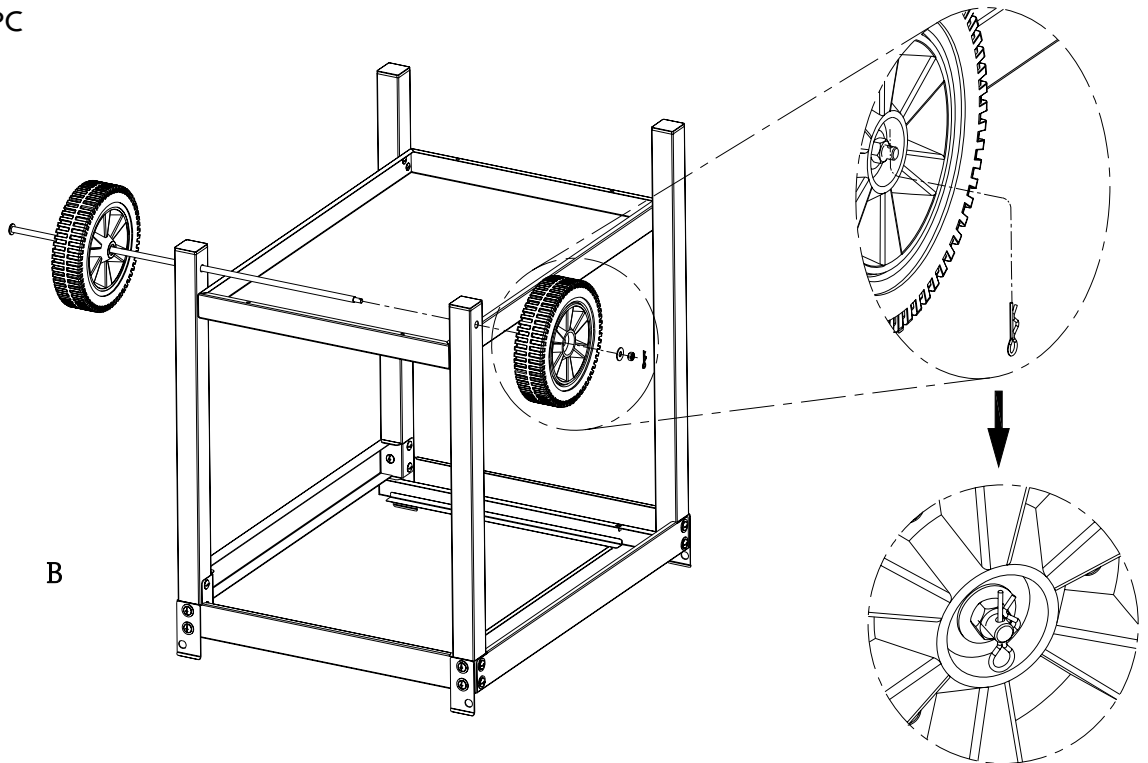
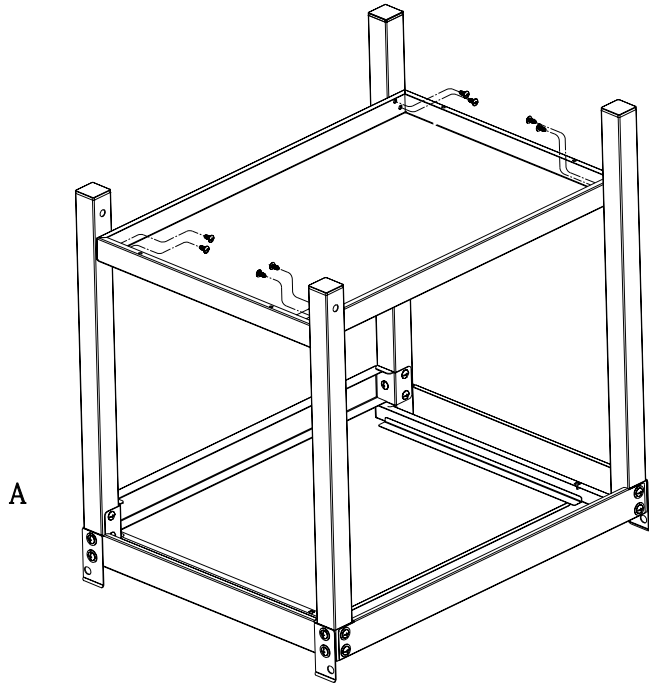
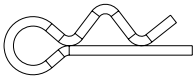
M6 Flat Washer QTY:1PC



M6 Nut QTY:1PC



Small Cotter Pin QTY:1PC

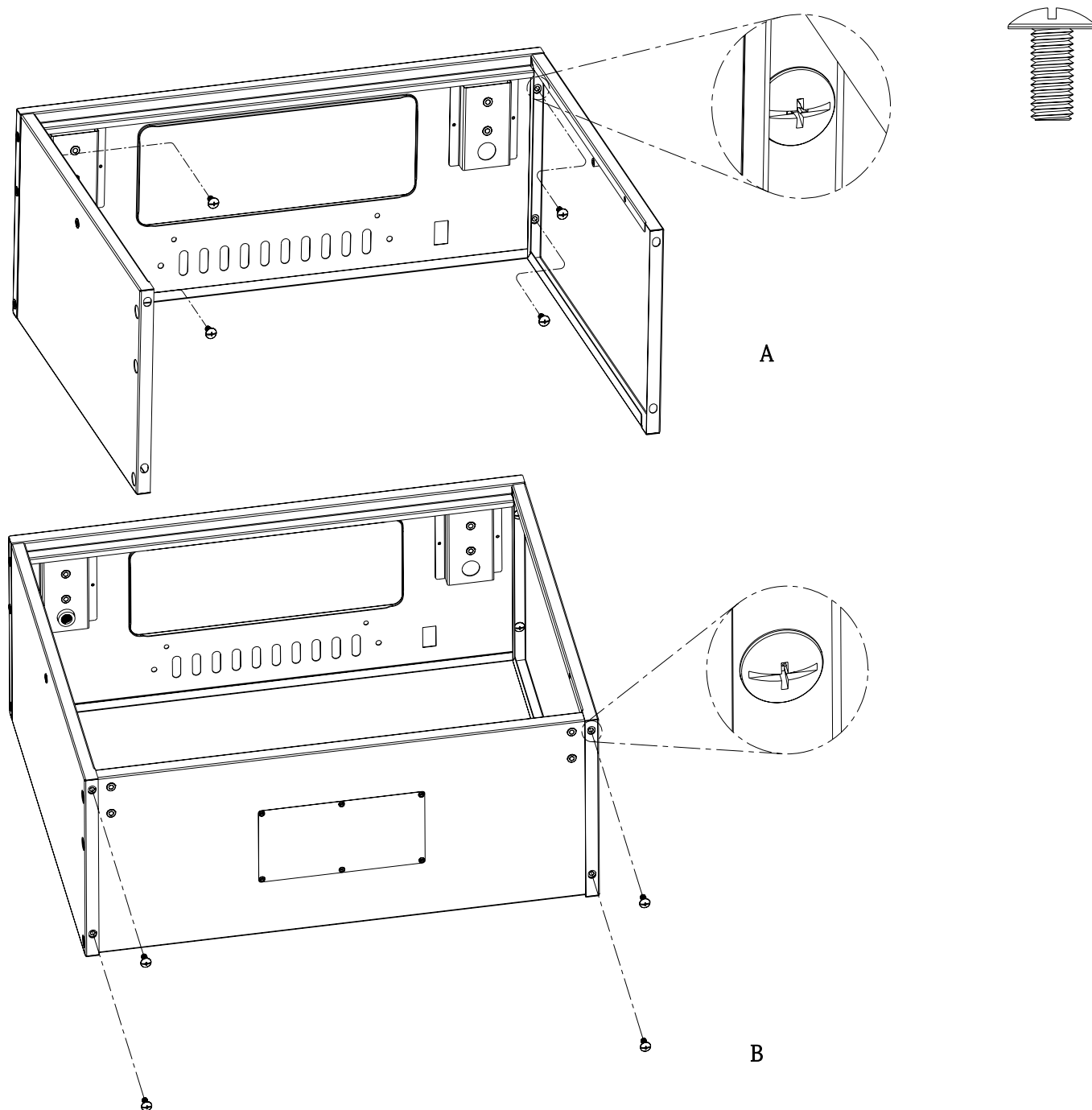


BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

STEP 4

1. Attach left panel of firebox into front panel of firebox using **2)M6 x13 screw** as A shown. Repeat step on right panel of firebox into the firebox assembly.
2. Repeat step on rear panel of firebox into the firebox using **4)M6 x13 screw** as B shown.

M6X13 Screw QTY:8PCS

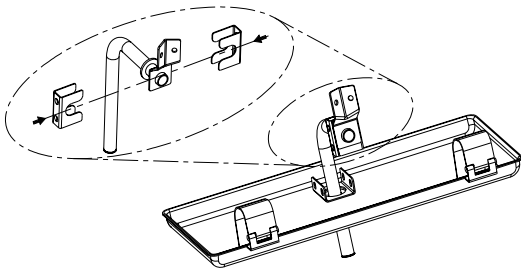


BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

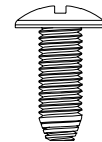
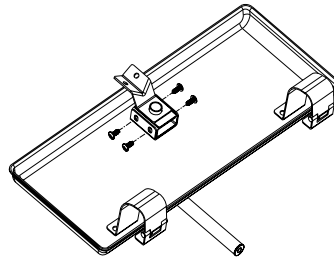
STEP 5

1. Insert the **2) U-bracket** into the Charcoal door adjustment components in right hole. Attach the Charcoal door adjustment components to the Charcoal door using **4)M4X10 screws** as A shown.
2. Attach charcoal door spring to Charcoal door handle using **1)M6X13 screw** and **1)M6 flat washer** as B shown.
3. Insert charcoal door assembly into the front panel of firebox using **2) M5X12 screw** as C shown.

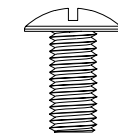
M4X10 Screw QTY:4PCS



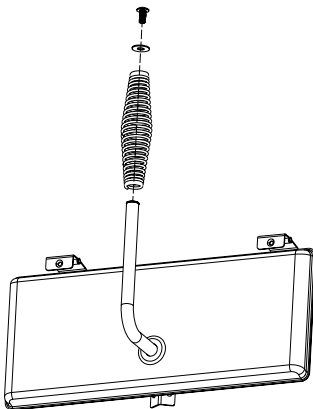
A



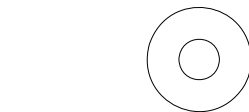
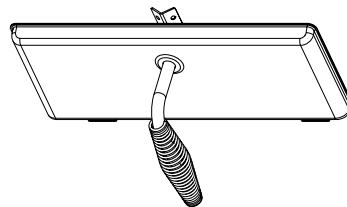
M6X13 Screw QTY:1PC



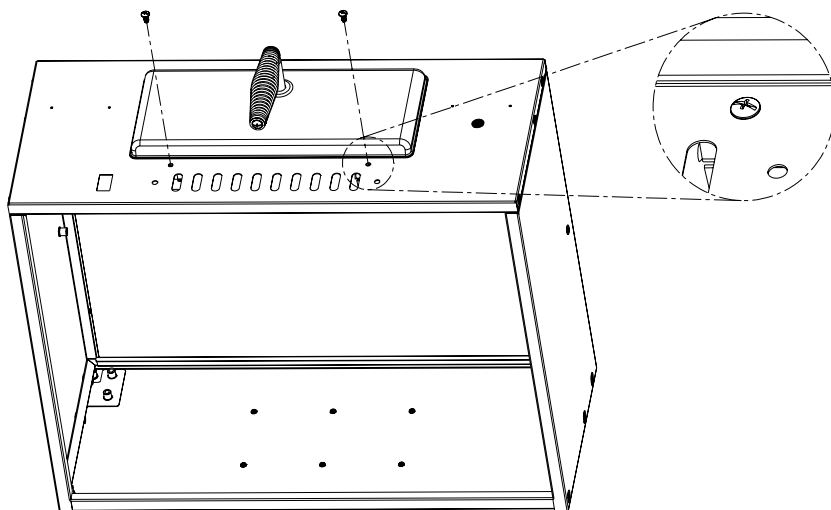
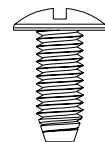
M6 Flat Washer QTY:1PC



B



M5X12 Screw QTY:2PCS

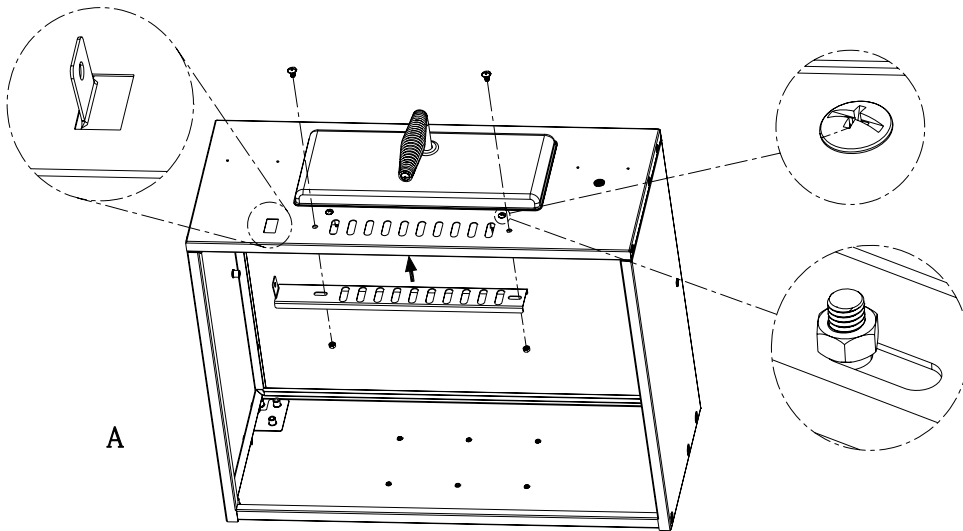


C

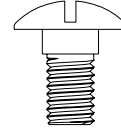
BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

STEP 6

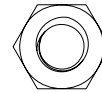
1. Attach the damper into the front panel of firebox using 2)M5x10 step screws and 2)M5 nuts as A shown.
2. Attach the damper handle into the damper using 1)M4x7 screw and 1)M4 nut as B shown.



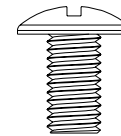
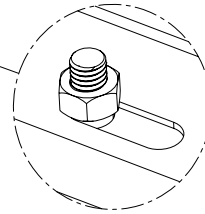
M5X10 Step Screw QTY:2PCS



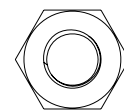
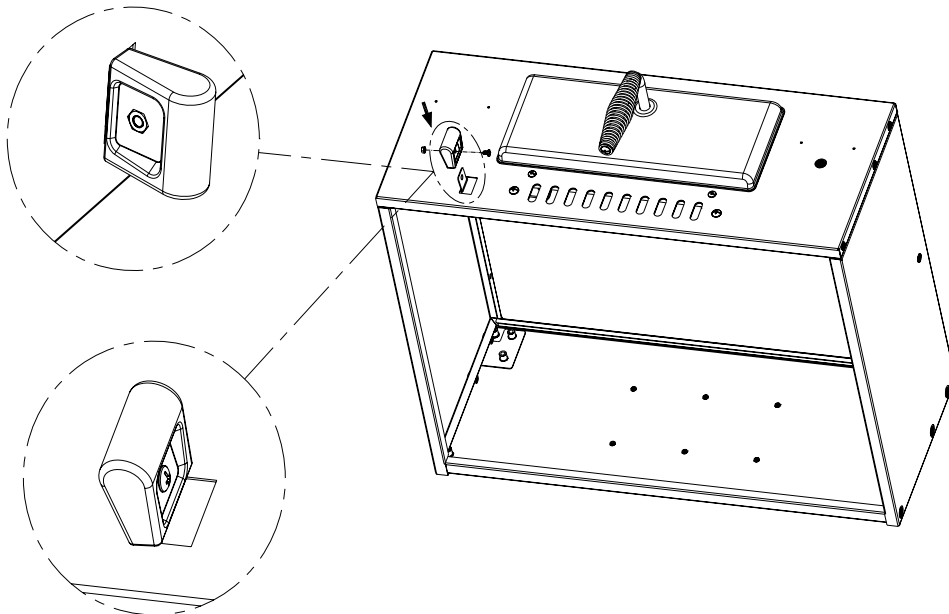
M5 Nut QTY:2PCS



M4X7 Screw QTY:1PC



M4 Nut QTY:1PC



B

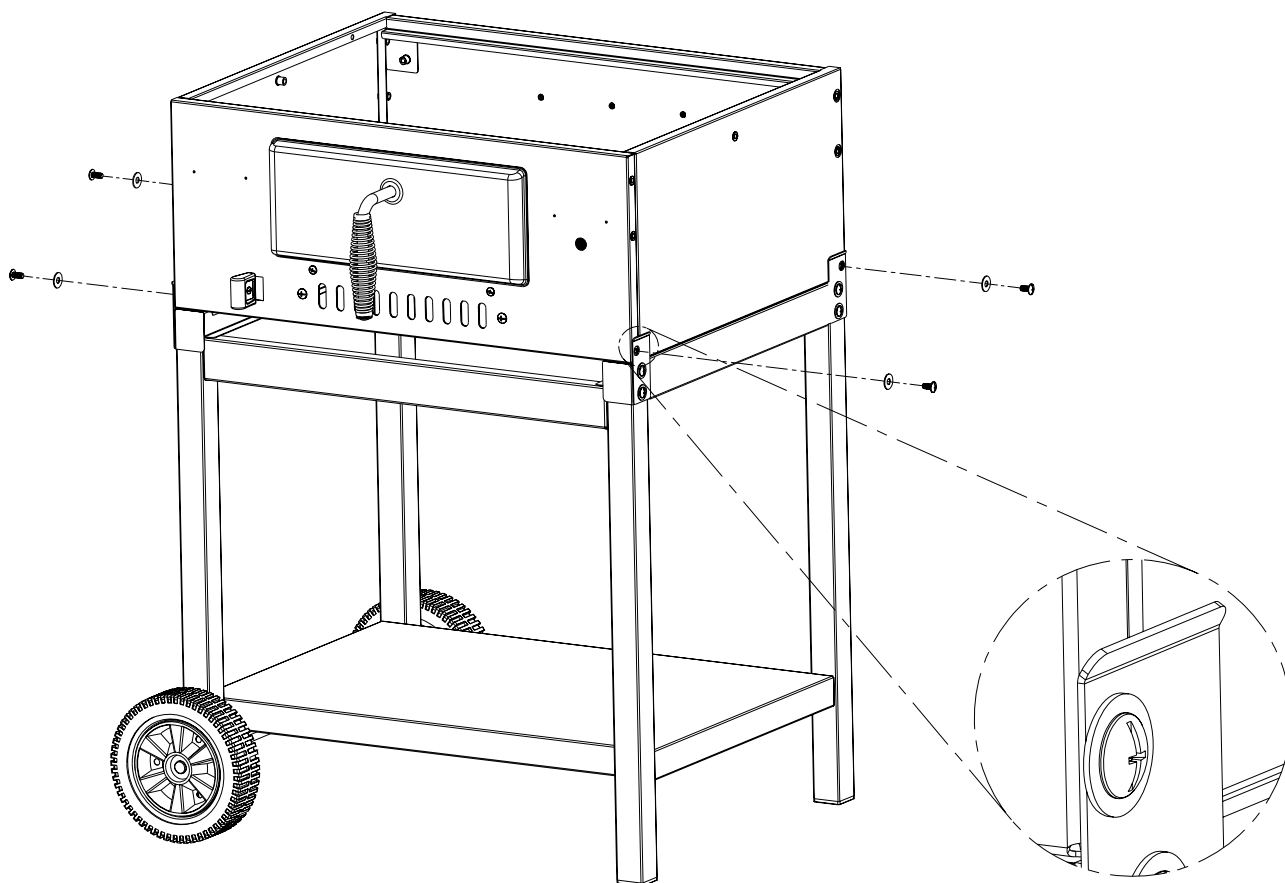
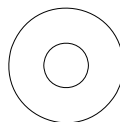
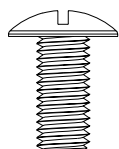
BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

STEP 7

Attach the firebox into the cart assembly using **4)M6 x13 screws** and **4)M6 flat washers** as shown.

M6X13 Screw QTY:4PCS

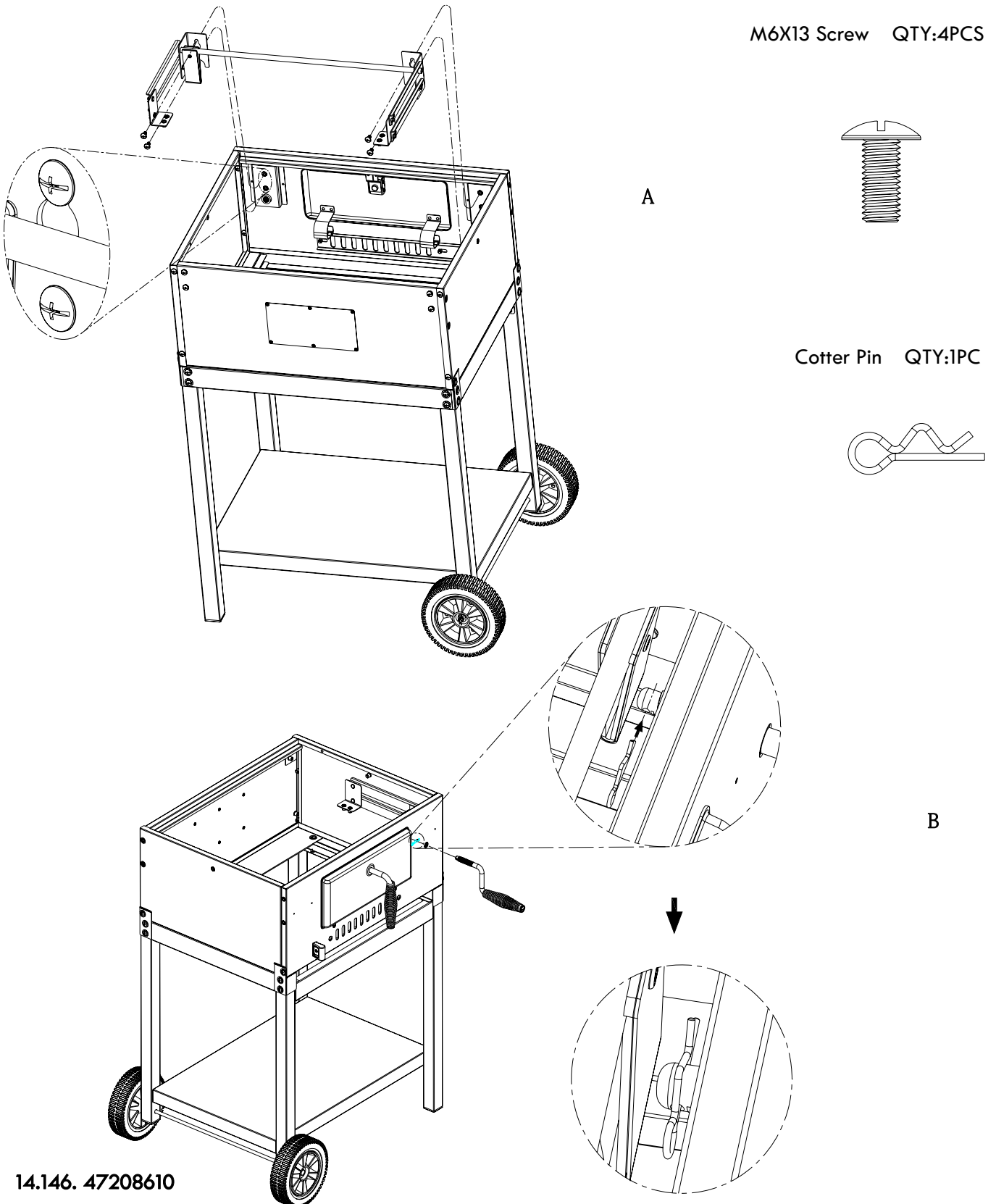
M6 Flat Washer QTY:4PCS



BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

STEP 8

1. Attach charcoal tray arm assembly into the front panel of firebox using **4)M6x13 screws** as A shown.
2. Thread crank handle assembly through hole on the front panel of firebox using **1)cotter pin** as B shown.

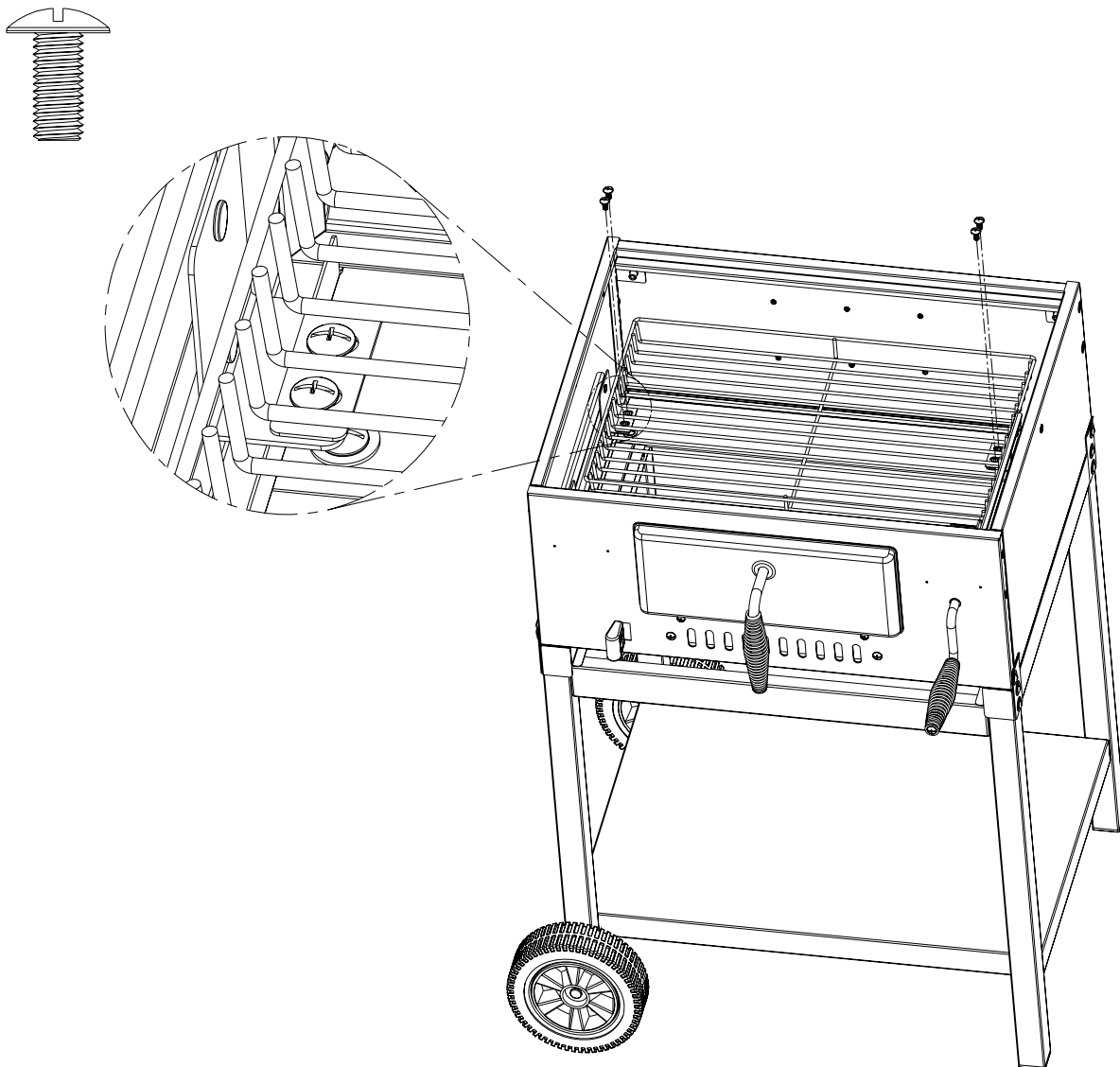


BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

STEP 9

Attach the charcoal tray into the charcoal tray arm assembly using **4)M6 x13 screws** as shown.

M6X13 Screw QTY:4PCS

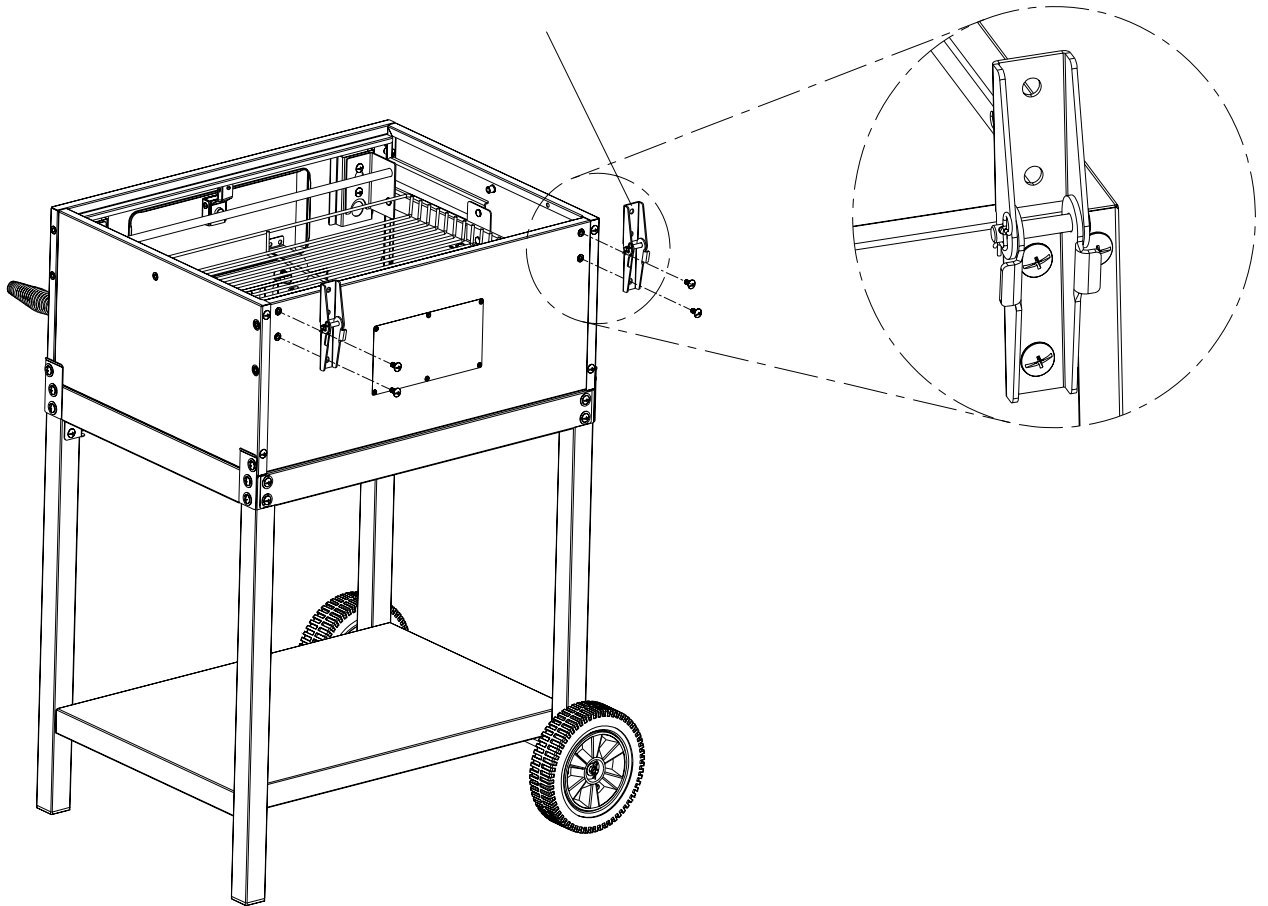
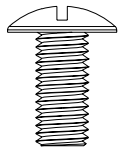


BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

STEP 10

1. Attach the hinge assemble into rear panel of firebox using 2)M6 x13 screws as shown.
2. Repeat step on the opposite side.

M6X13 Screw QTY:4PCS

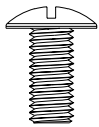


BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

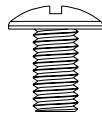
STEP 11

1. Attach the hood handle into the hood using **2)M6x13 screws** as A shown.
2. Attach temperature gauge into the hood as shown. Note: the temperature gauge is supplied with one wing nut. Be careful not to over tighten the wing nut. See B.
3. Attach the damper into the hood using **2)M5x10 step screws** and **2)M5 nuts** as C shown.
4. Attach the damper handle into the damper using **1)M4x7 screw** and **1)M4 nut** as D shown. Do tighten all screws.

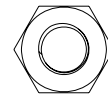
M6X13 Screw QTY:2PCS



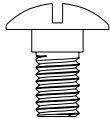
M4X7 Screw QTY:1PC



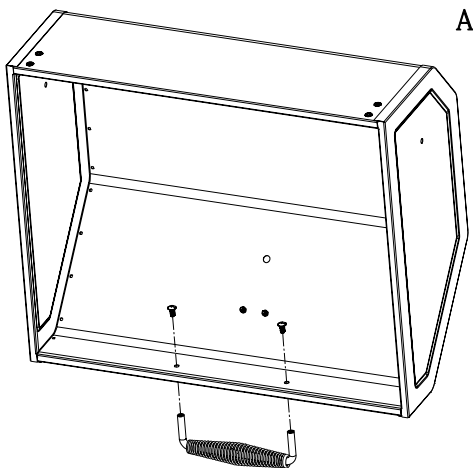
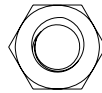
M4 Nut QTY:1PC



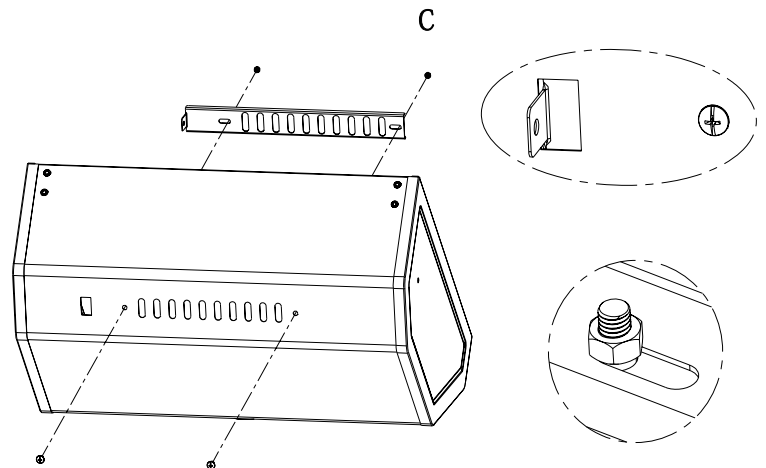
M5X10 Step Screw QTY:2PCS



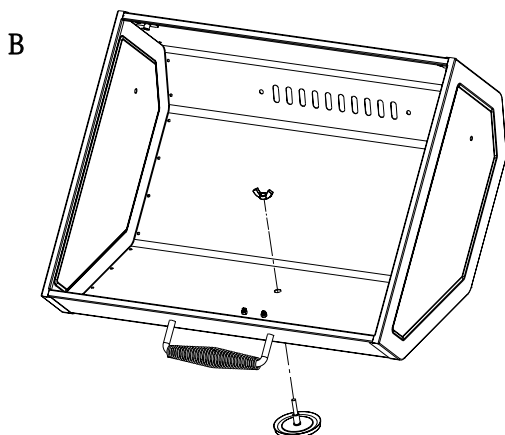
M5 Nut QTY:2PCS



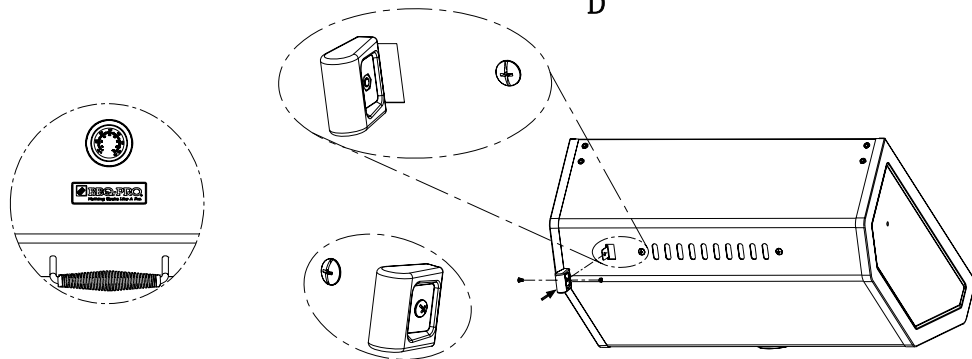
A



C



B



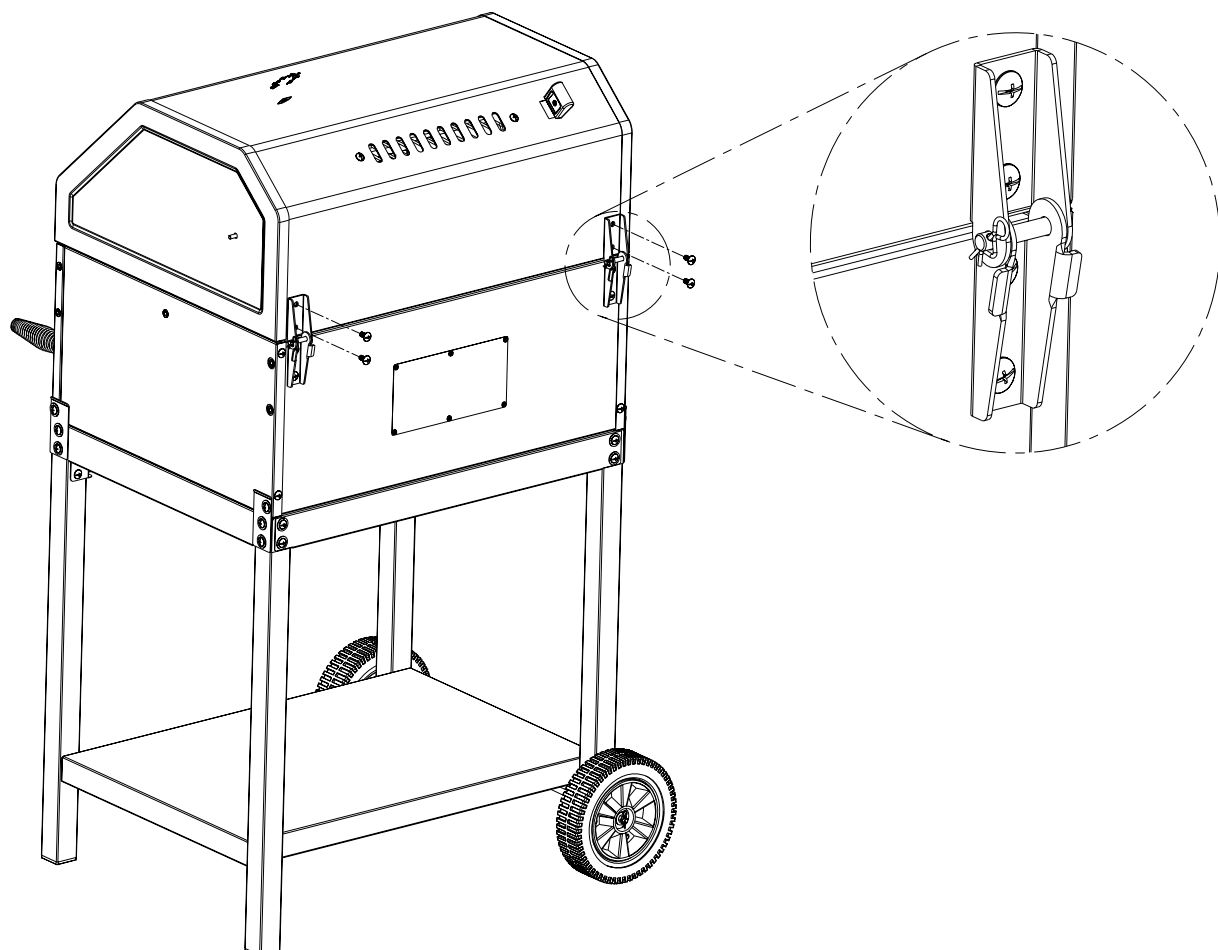
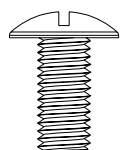
D

BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

STEP12

Attach the hood assembly into the firebox using 4)M6x13 screws as shown.

M6X13 Screw QTY:4PCS

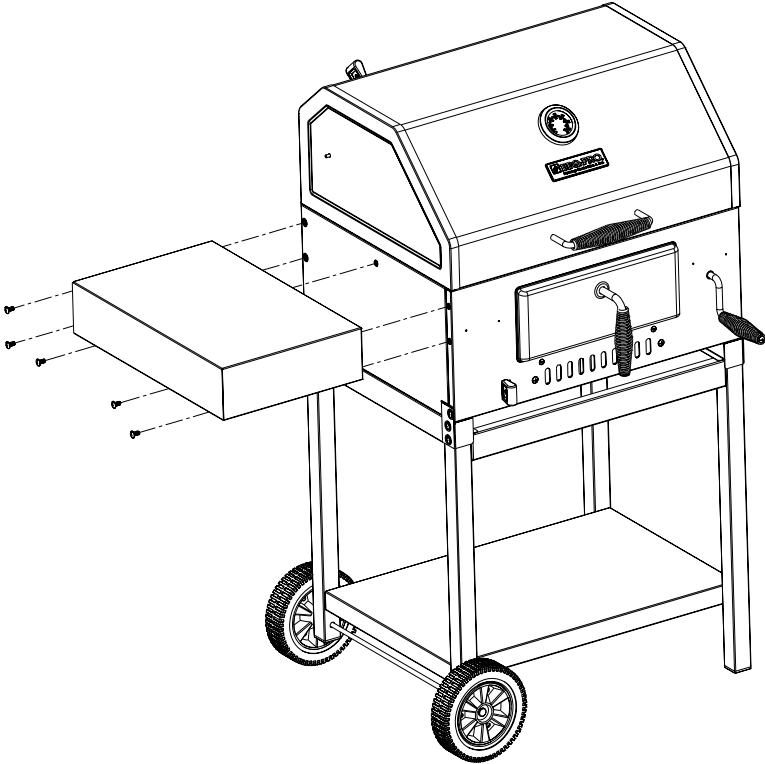


BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

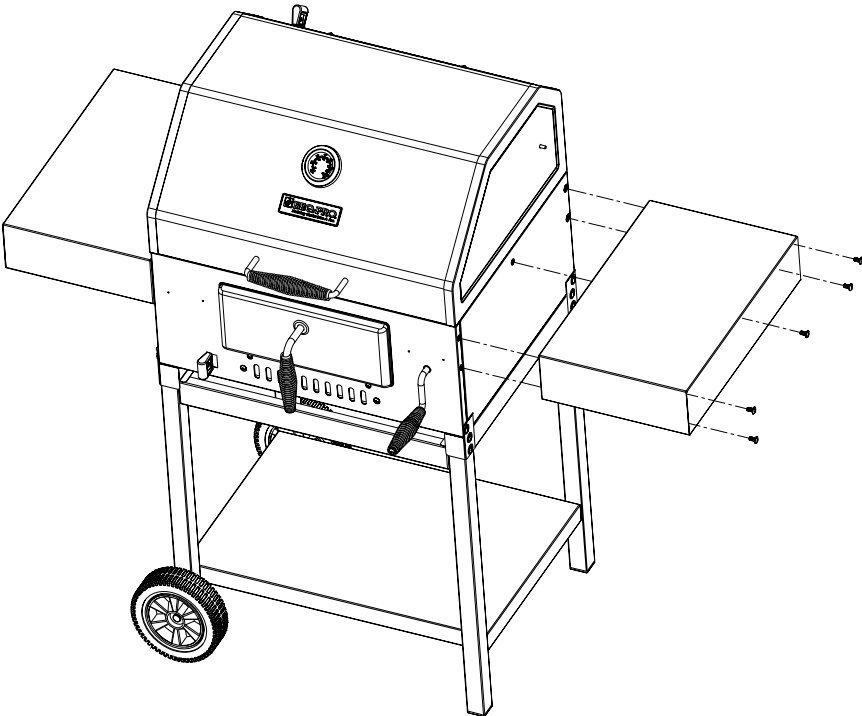
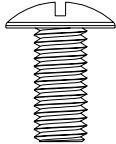
STEP 13

- 1. Attach left side table into the firebox using 5)M6 x13 screws as A shown.
- 2. Repeat step on opposite side for remaining side shelf as B shown.

M6X13 Screw QTY:10PCS



A



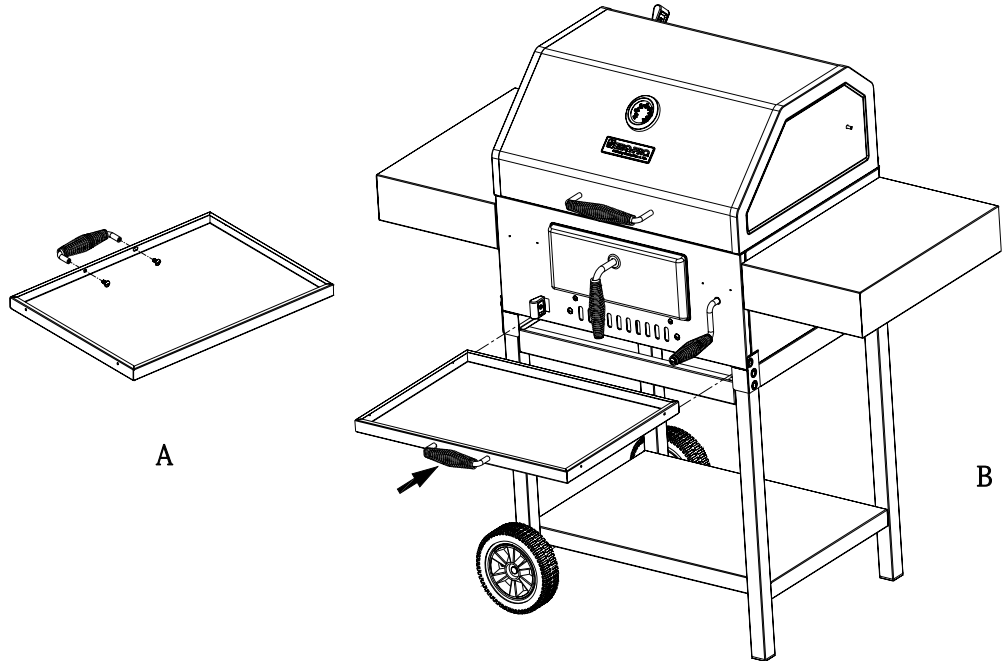
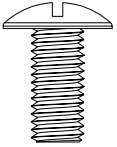
B

BBQ-PRO Deluxe Charcoal Grill Assembly Instructions

STEP 14

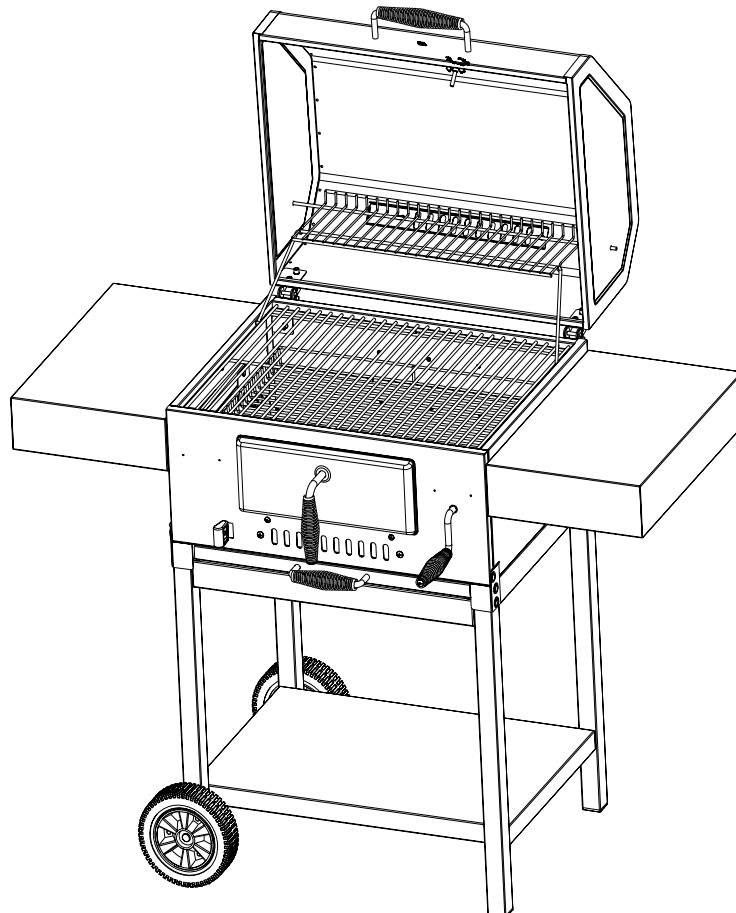
1. Attach ash tray handle into the ash tray using 2)M6x13 screws as shown. See A.
2. Insert the ash tray assembly into the bottom of firebox as shown. See B.

M6X13 Screw QTY:2PCS



STEP 15

Insert the cooking grates and warming rack into the cart as shown.



BBQ PRO Charcoal Grill Assembly Instructions

Safe Storage And Maintenance:

Inspect hardware tightness on a regular basis to insure grill is in safe working condition.

ALWAYS allow grill to cool completely before handling.

ALWAYS empty charcoal pan after use only when ashes have completely cooled.

This will help prolong charcoal pan life.

Clean grill, including special surfaces such as cooking grates with mild cleaning agents.

Wipe out side of grill with damp rag. DO NOT use oven cleaner.

ALWAYS cover and store cold grill in a protected area.

Indoor storage of grill is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.

Grill is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.

If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil.

NEVER USE PAINT ON INSIDE SURFACES OF GRILL.

Grilling Instructions and Tips:

1. Preheat the cooking grid for 5-10 minutes.
2. Before heating grid, lightly coat cooking grid with cooking oil to prevent food from sticking.
3. Your grill is equipped with a lid vent to vary the cooking heat. Grasp vent lever with gloved hand or metal pliers and rotate vent to increase opening to raise heat. Decrease vent opening to lower heat.
4. The ash catcher on this grill is equipped with a damper door on each side to vary cooking heat. Use metal pliers to grasp damper door tab and slide the door to increase hole opening to raise heat. Decrease opening to lower heat.

WARNING: To avoid injury, DO NOT touch lid vent or damper with bare hands unless grill is completely cool. Use gloved hand or metal pliers to adjust lid vent openings. Use metal pliers to adjust damper openings.

Maintenance and Storage:

Allow ashes and coals to completely cool before moving your grill. Always empty ashes and charcoal before storing. Allow grill to cool completely before cleaning. Clean with hot, soapy water and rinse completely. Use a wire brush if necessary on cooking grid.

WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA*Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb and Pork: Whole Cuts**	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

* United States Department of Agriculture

**Allow meat to rest three minutes before carving or consuming.



OWNER'S MANUAL

BBQ parrilla al carbón Deluxe PRO

Código de producto: 47208 / 0-08432489-6

Artículo: 146. 47208610

UPC Código : 182995001672

Fecha de compra: ___ / ___ / ___



La quema de carbón produce monóxido de carbono, que no tiene olor y causa la muerte.

No queme carbón dentro de las casas, vehículos, tiendas, garajes o cualquier áreas cerradas.

Usar sólo al aire libre, en el que esté bien ventilado.



Lea y siga todas Seguridad, la Asamblea y Uso y Cuidado instrucciones de esta guía antes de montar y cocinar con esta parrilla..

Llame al Centro de servicio para parrillas para solicitar ayuda o piezas

Si tiene preguntas o necesita ayuda durante el armado, por favor llame al 1-888-287-0735. Se le habla a un representante del fabricante parrilla. Para pedir piezas nuevas

Registro del producto

IMPORTANTE: Llene la siguiente información

Número de _____

Numero de _____
Ver etiqueta de clasificación en la parrilla para el número de serie.

fecha de compra _____



Sólo para uso residencial. No utilice para cocinar comercial.

Medidas de seguridad de instalación

- Por favor, lea este manual del usuario en su totalidad antes de usar la parrilla.
- Si no se siguen las instrucciones indicadas puede provocar lesiones graves corporales y / o daños materiales.
- Algunas partes de esta parrilla pueden tener bordes afilados. Por favor, use guantes de protección adecuados.
- Nunca use la parrilla con su espalda y el costado cerca de 36 pulgadas de cualquier pared o superficie combustible.
- Coloque la parrilla al aire libre en una superficie firme y nivelada. No utilice esta parrilla sobre una superficie que va a quemar o derretir, tal como un plástico o superficie artificial o mesa de madera. Mantenga la parrilla lejos de vallas de madera, árboles colgantes u otros objetos inflamables antes de añadir y encender el carbón.
- **NO USE gasoducto, ALCOHOL O KEROSENE EN ESTA PARRILLA.**
- Utilice solamente líquido de comercial ligero con briquetas de carbón o briquetas de carbón pre-empapados. Preparar carbón vegetal de acuerdo con las instrucciones del producto. No exceda de 5 libras de briquetas de carbón en esta parrilla por uso.
- Después de encender el carbón, no deje la parrilla desatendida.
- Recuerde que debe mantener a los niños y mascotas lejos de la parrilla encendida en todo times.To evitar daños a las personas, animales o propiedades, no mueva la parrilla una vez que el carbón ha sido iluminado
- Una vez que el carbón se encienden, la parrilla y las superficies circundantes se calientan mucho.
- Para extinguir el carbón después de la cocción, carbones dowse con arena o aerosol con una fina niebla de agua.
- Después de que su parrilla se haya enfriado, quite las cenizas del colector y la cubierta, almacenar la parrilla cuando no esté en uso.

IMPORTANTE: Esta parrilla es sólo para uso al aire libre y no está destinado a ser instalado en o sobre vehículos de recreo o embarcaciones.

NOTA PARA EL INSTALADOR: Deje este manual del usuario con el cliente después de la entrega y / o instalación.

Nota para el consumidor: Deje este manual del usuario en un lugar conveniente para referencia futura.



PELIGRO: Indica una situación de peligro inminente que, si no se evita, provocará la muerte o lesiones graves.



ADVERTENCIA: Indica una situación potencialmente peligrosa que, si no se evita, podría causar la muerte o lesiones graves.



PRECAUCIÓN: Indica una situación potencialmente peligrosa o una práctica insegura que, de no evitarse, puede provocar lesiones leves o moderadas.

For Your Safety 23
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Product Record Information 23
Installation Safety Precautions 23
Safety Symbols 23
BBQ PRO Grill Warranty 24
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Hardware Pack List. 27
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PROPUESTA 65 DE CALIFORNIA

1. combustión, que se producen al usar este producto contienen sustancias químicas que el Estado de California como causantes de cáncer, defectos de nacimiento y otros daños reproductivos.
2. Este producto contiene productos químicos, incluidos los compuestos de plomo, conocidos en el Estado de California como causante de cáncer, defectos de nacimiento y otros daños reproductivos.

Wash your hands after handling this product.

BBQ PRO Parrilla de carbón GARANTÍA

90 Days Full Warranty on BBQ Pro Grill

Si esta parrilla falla debido a un defecto en el material o mano de obra dentro de los 90 días a partir de la fecha de compra, llame al 1-800-4-MY-HOME® para hacer arreglos para sustitución de piezas libre (si la reparación resulta imposible).

Toda la cobertura de garantía excluye pérdida de pintura parte de la parrilla, decoloración u oxidación, que son o bien piezas fungibles que se desgastan por el uso normal dentro del periodo de garantía, o que son condiciones que pueden ser el resultado de un uso normal, accidente o mantenimiento inadecuado.

Toda la cobertura de garantía no es válida si la parrilla se haya usado con fines comerciales o de alquiler. Toda la cobertura de la garantía se aplica únicamente si la parrilla se usa en los Estados Unidos.

Esta garantía le otorga derechos legales específicos, y usted también puede tener otros derechos que varían de **estado a estado**.

Kmart Corporation
Hoffman Estates, IL 60179

Servicio de instalación

Para la instalación profesional de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros importantes, en la llamada de EE.UU.1-800-4-MY-HOME®.

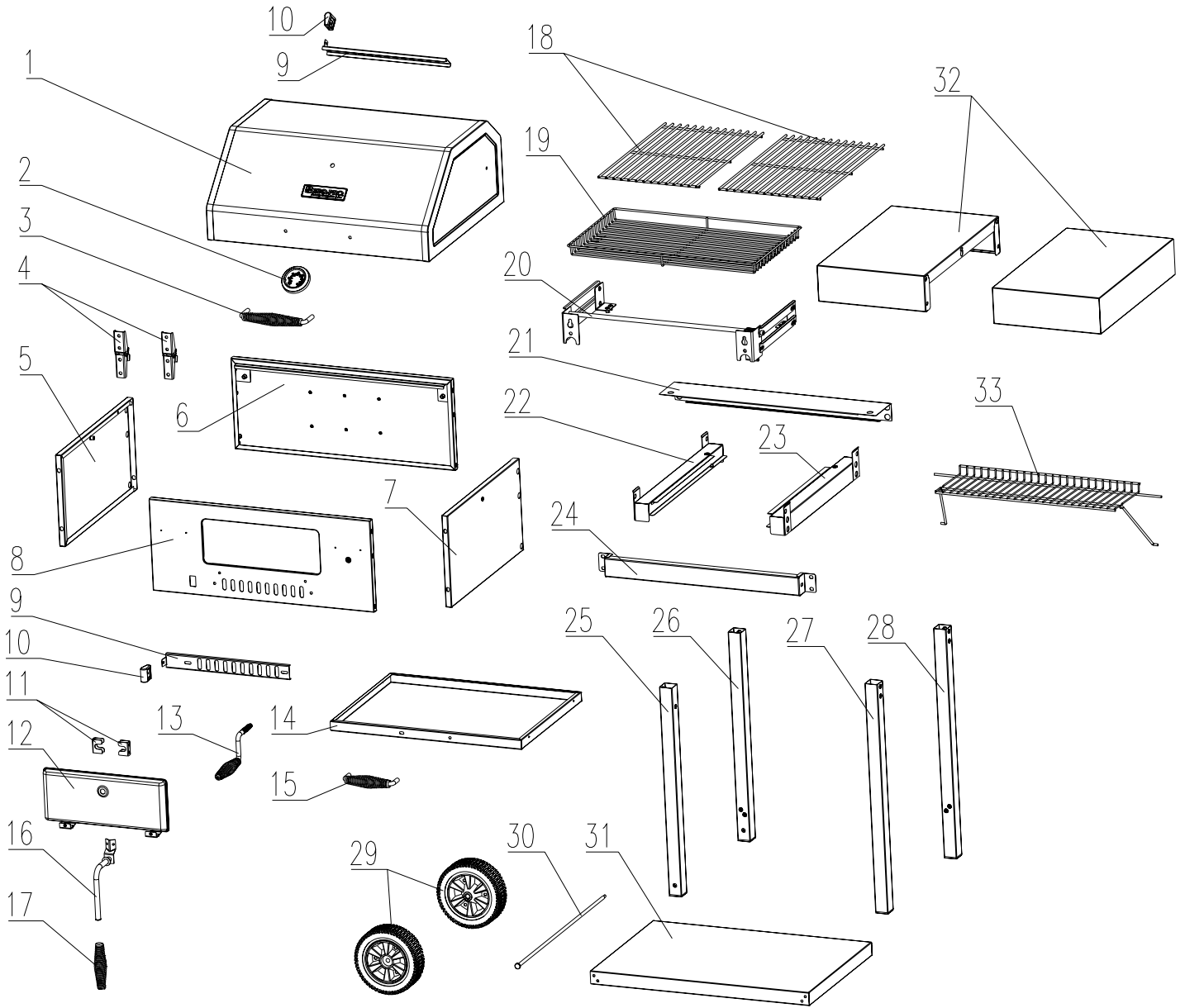
Lista de piezas

Key	Description	Qty	Part Number
1	Hood assembly with BBQ pro brand	1	CG004-B002
2	Temperature gauge	1	WDJ17-00
3	Hood handle with spring	1	CG004-B006
4	Hinge assembly	2	CG004-B008
5	Left panel of firebox	1	CG004-B016
6	Rear panel of firebox	1	CG004-B014
7	Right panel of firebox	1	CG004-B018
8	Front panel of firebox	1	CG004-B012
9	Damper	2	CG004-L006-04
10	Damper handle	2	FMB01-00
11	Charcoal door U-bracket	2	CG004-L047-04
12	Charcoal door adjustment components	1	CG004-B028-04
13	Crank handle assembly	1	CG004-B034
14	Ash tray	1	CG004-L056-04
15	Ash tray handle with spring	1	CG004-B046
16	Charcoal door handle	1	CG004-B032-04
17	Charcoal door handle spring	1	BSH02-00-04
18	Cooking grate	2	KJA78-00-06
19	Charcoal tray	1	TJA01-00-04
20	Charcoal tray arm assembly	1	CG004-B020
21	Cart brace-rear	1	CG004-L072-04
22	Cart brace-left	1	CG004-B051
23	Cart brace-right	1	CG004-B053
24	Cart brace-front	1	CG004-L070-04
25	Left leg-front	1	CG004-B060
26	Left leg -rear	1	CG004-B064
27	Right leg-front	1	CG004-B068
28	Right leg-rear	1	CG004-B072
29	Wheel	2	CLA22-00
30	Wheel axle with nuts and washers	1	CLZ05-00-04
31	Base panel	1	CG004-L085-04
32	Side table	2	CG004-B040-04
33	Warming rack	1	CG004-B035

Not Pictured

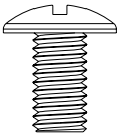
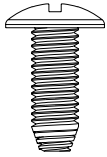
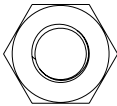
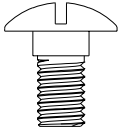
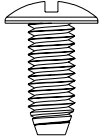
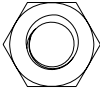
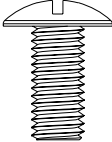
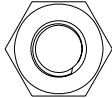
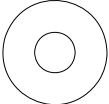
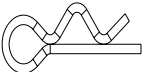
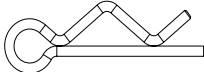
Hardware Pack	1	CG004141
Manual	1	CG004145

Parts Diagram



NOTA: algunos Grill piezas representadas en la Asamblea pasos pueden variar ligeramente en apariencia. Esos en tu particular Grill modelo. Sin embargo, el método de reunión sigue siendo el mismo.

Lista de hardware Pack

<p>M4X7 Screw (LDM04-07-00)</p> <p>QTY:2</p> 	<p>M4X10 Screw (LDM04-10-07)</p> <p>QTY:4</p> 	<p>M4 Nut (LMM04-32-00)</p> <p>QTY:2</p> 	<p>M5X10 Step Screw (TJM06-10-00)</p> <p>QTY:4</p> 
<p>M5X12 Screw (LDM05-12-02)</p> <p>QTY:10</p> 	<p>M5 Nut (LMM05-38-00)</p> <p>QTY:4</p> 	<p>M6X13 Screw (LDM06-13-00)</p> <p>QTY:63</p> 	<p>M6 Nut (LMM06-50-00)</p> <p>QTY:1</p> 
<p>M6 Flat Washer (PDQ19-00-04)</p> <p>QTY:20</p> 	<p>Small Cotter Pin (SXV02-00)</p> <p>QTY:1</p> 	<p>Cotter Pin (SXV04-00)</p> <p>QTY:1</p> 	

Bbq-pro Deluxe Charcoal Grill instrucciones de montaje

Antes de leer cuidadosamente las instrucciones de la Asamblea. Montar la parrilla sobre una superficie plana y limpia. Esta unidad es pesado.

No montar sin asistencia. ¡Conseguir un ayudante!

Herramientas necesarias para el montaje:

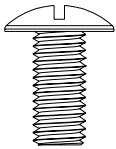
Llave ajustable destornillador de estrella

Paso 1

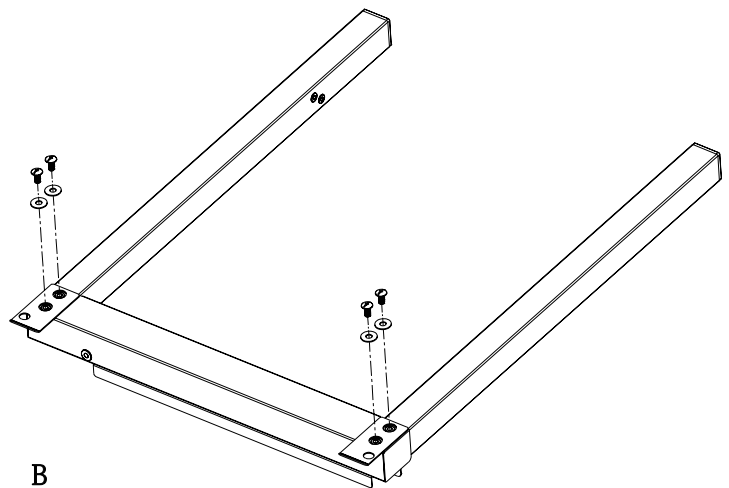
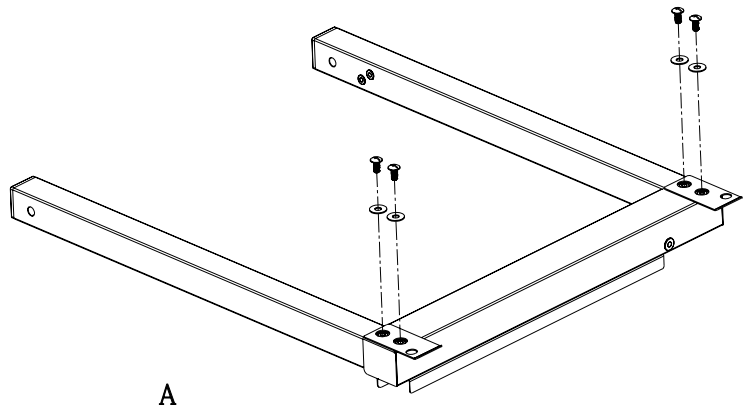
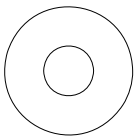
No apriete los tornillos todo el camino. Las piernas pueden necesitar ser ajustado más tarde.

1. Adjuntar pierna izquierda trasera, pierna izquierda frente al carro abrazadera izquierda utilizando **4) m6x13 screws y 4) M6 arandelas planas** como se muestra.
2. Repita el paso en pata derecha trasera, pierna derecha delantera y carro abrazadera derecha como B se muestra.

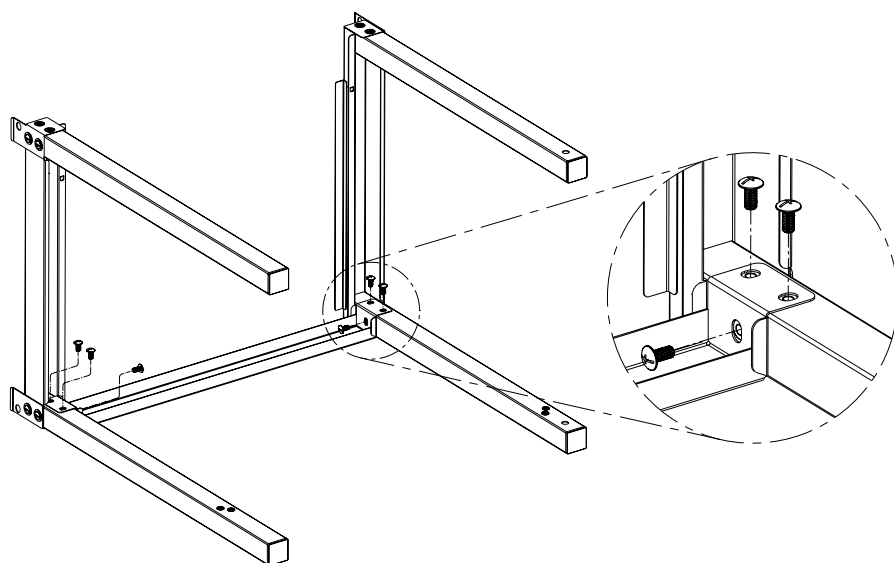
M6X13 tornillo QTY:8PCS



M6 Flat Washer QTY:8PCS



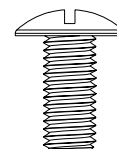
Paso 2



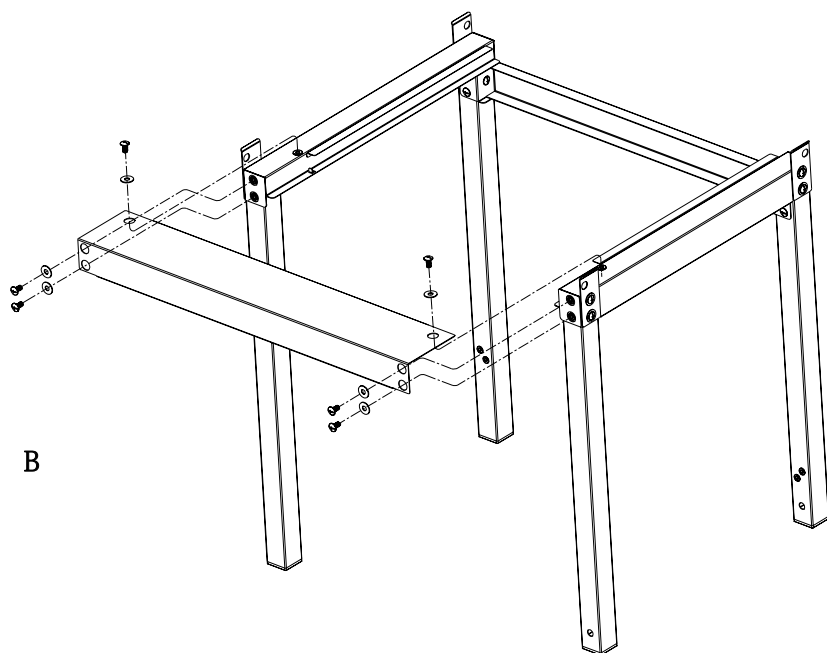
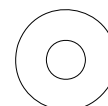
A

No apriete los tornillos todo el camino.
1. Adjuntar hoja de frente en la hoja de abrazadera de montaje mediante **6) M6 X13 tornillo** como se muestra.
2. Adjuntar hoja de trasera del carro abrazadera de montaje mediante **6) M6 X13 tornillo** y **6) M6 arandelas planas** como B se muestra.

M6X13 tornillo QTY:12PCS



M6 Flat Washer QTY:6PCS



B

Bbq-pro Deluxe Charcoal Grill instrucciones de montaje

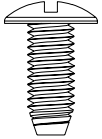
Paso 3

1.Adjuntar en la hoja de panel base de montaje mediante **8) m5x12 tornillo** como se muestra.

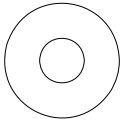
2.Adjuntar eje de ruedas y ruedas utilizando **1) M6 arandelas planas**, **1) Cotter PIN** y **1) Tuerca M6** como B se muestra.

TIGHTEN ALL HARDWARE AT THIS TIME.

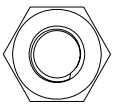
M5X12 tornillo QTY:8PCS



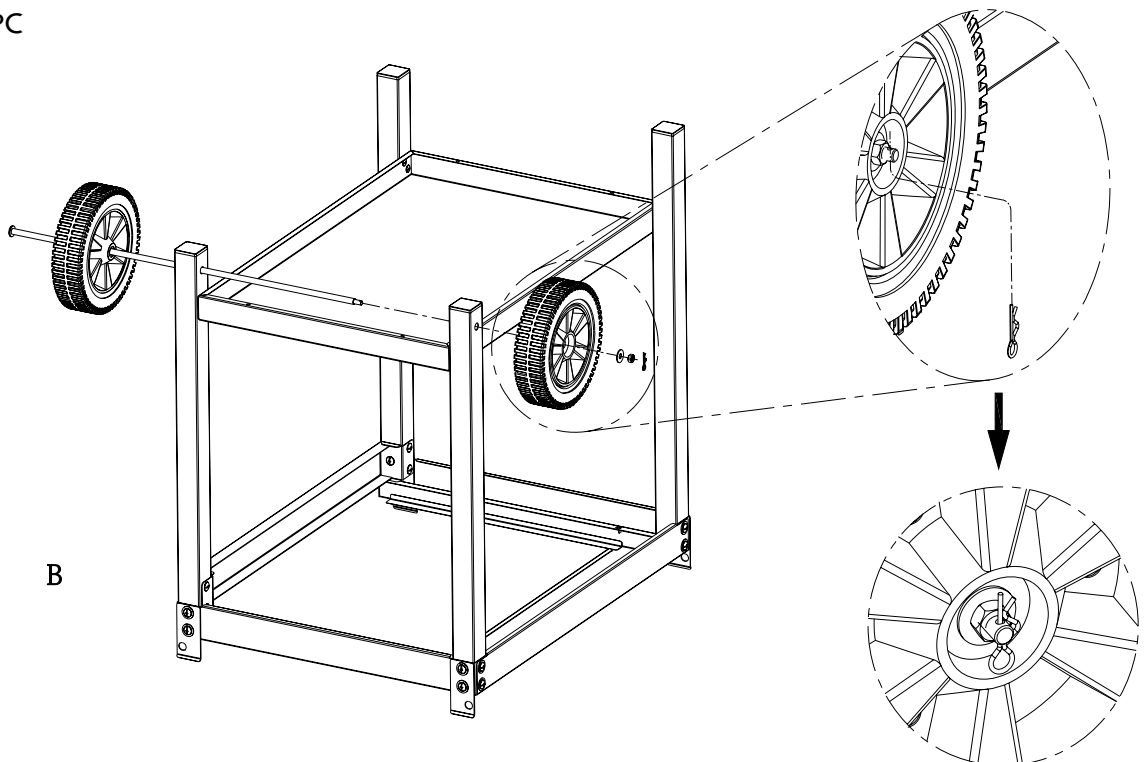
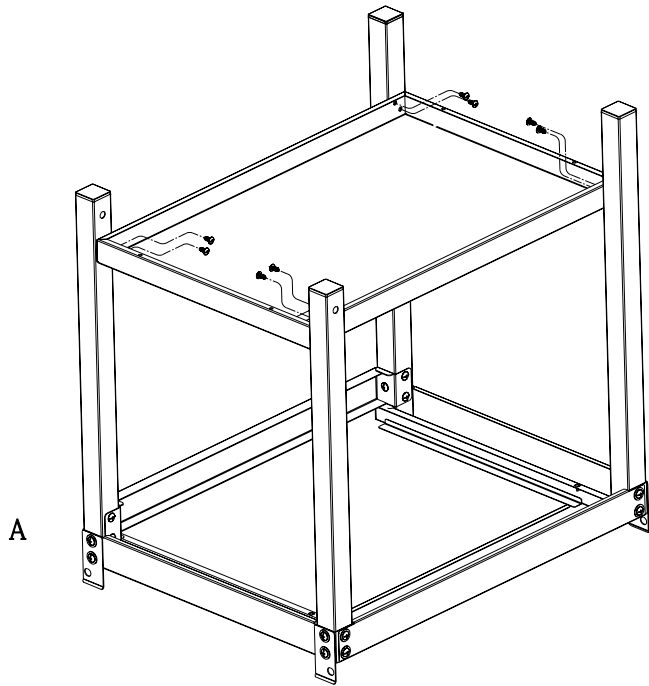
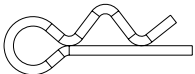
M6 arandelas planas QTY:1PC



M6 Nut QTY:1PC



Small Cotter Pin QTY:1PC

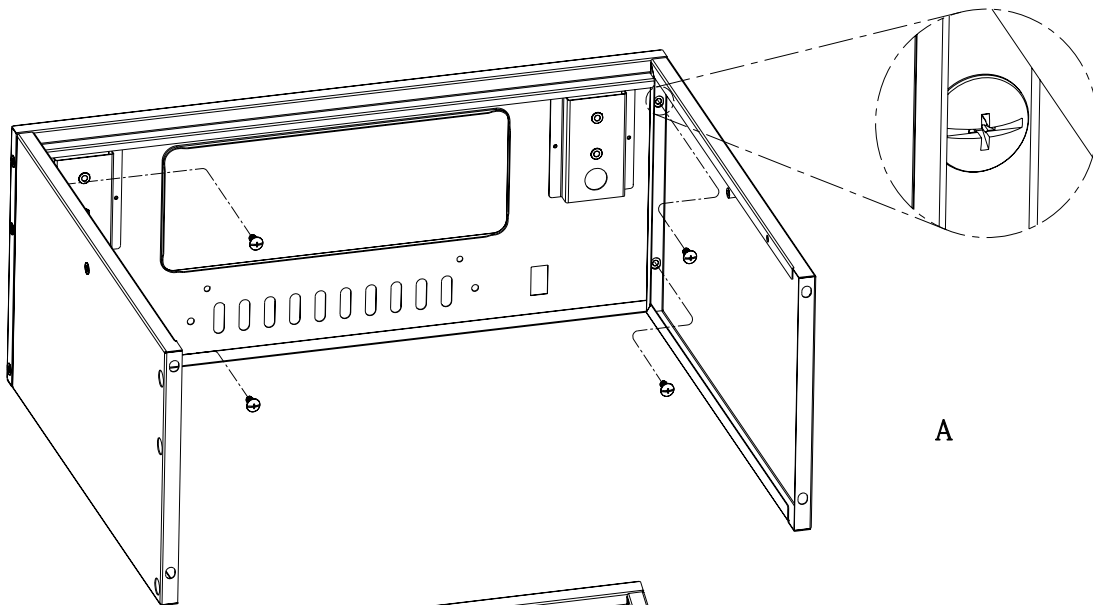
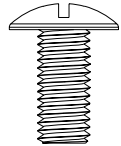


Bbq-pro Deluxe Charcoal Grill instrucciones de montaje

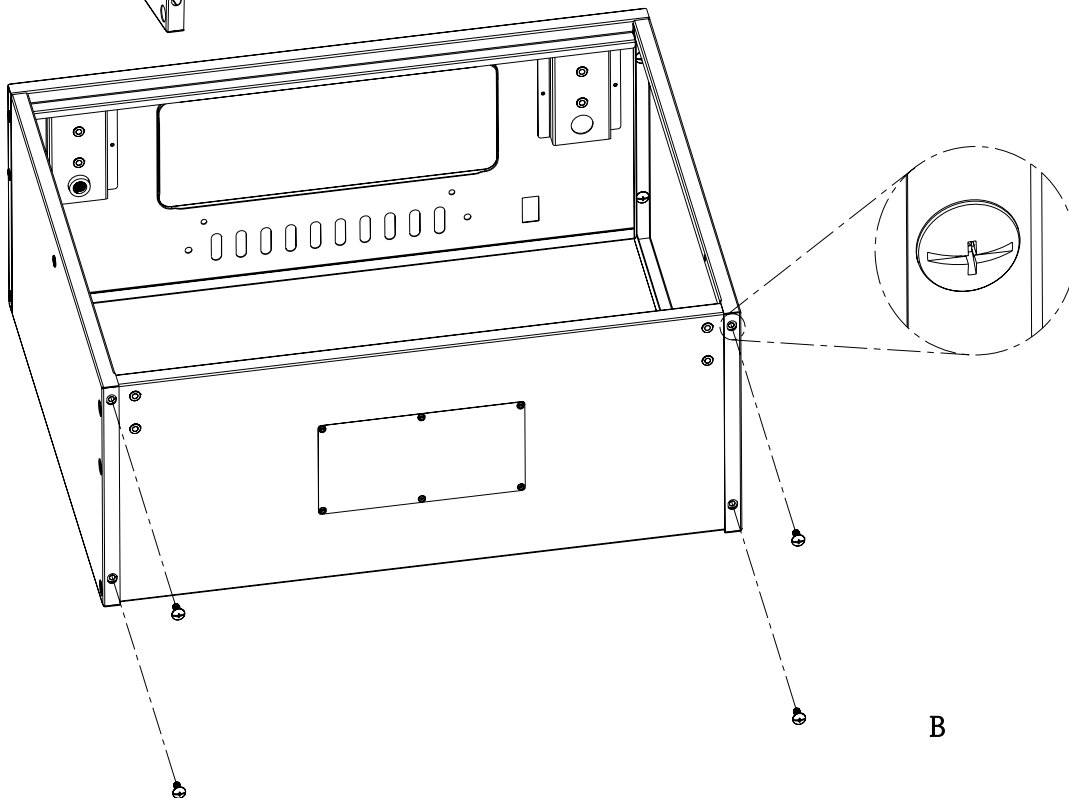
Paso 4

1. Unir panel izquierdo de Firebox en panel frontal de Firebox usando 2) **M6 X13 tornillo** como se muestra. Repita el paso en el panel derecho de Firebox en el Firebox Asamblea.
2. Repita el paso en panel trasero de caja de fuego en el hogar usando 4) **M6 X13 tornillo** como B se muestra.

M6X13 tornillo QTY:8PCS



A



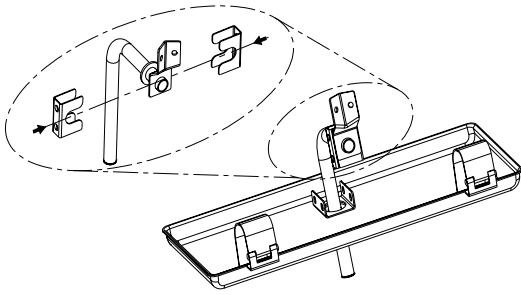
B

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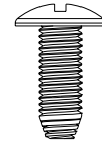
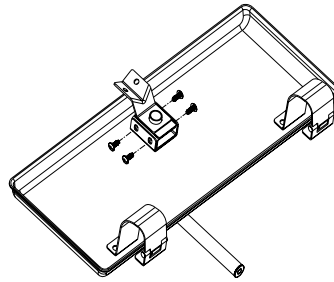
Paso 5

1. Inserte el 2) soporte en "U" en el carbón de ajuste para la puerta componentes en el agujero correcto. Adjuntar el palmito puerta ajuste componentes para el carbón puerta usando 4) m4x10 tornillos como se muestra.
2. Adjuntar carbón carbón manija de puerta a puerta la primavera usando 1) m6x13 tornillo y arandela plana 1) M6 como B se muestra.
3. Insertar palmito puerta Asamblea en el panel frontal de Firebox usando 2) m5x12 tornillo como se muestra.

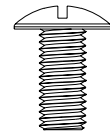
M4X10 tornillo QTY:4PCS



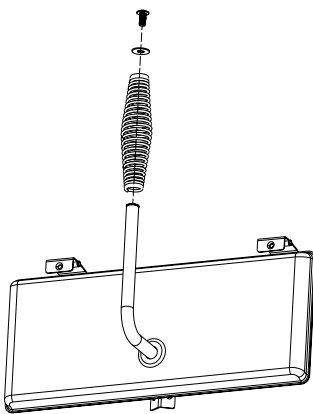
A



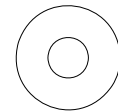
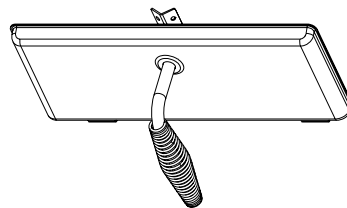
M6X13 tornillo QTY:1PC



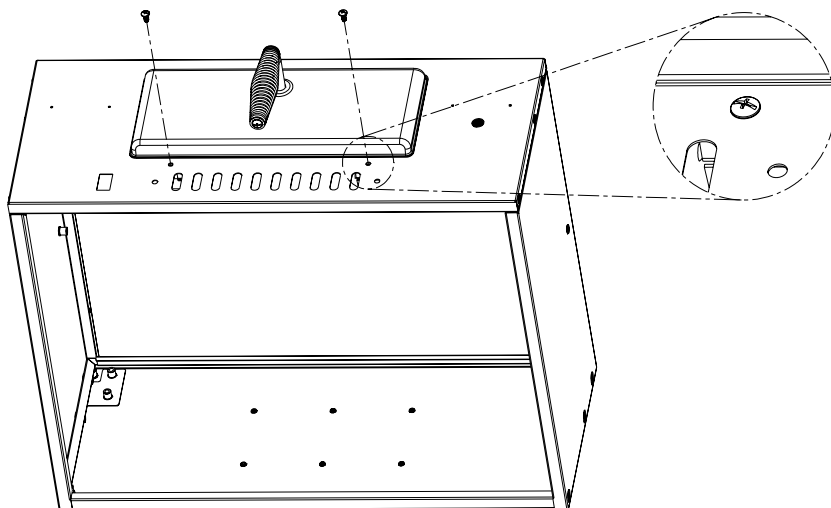
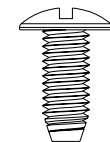
M6 arandelas planas QTY:1PC



B



M5X12 tornillo QTY:2PCS



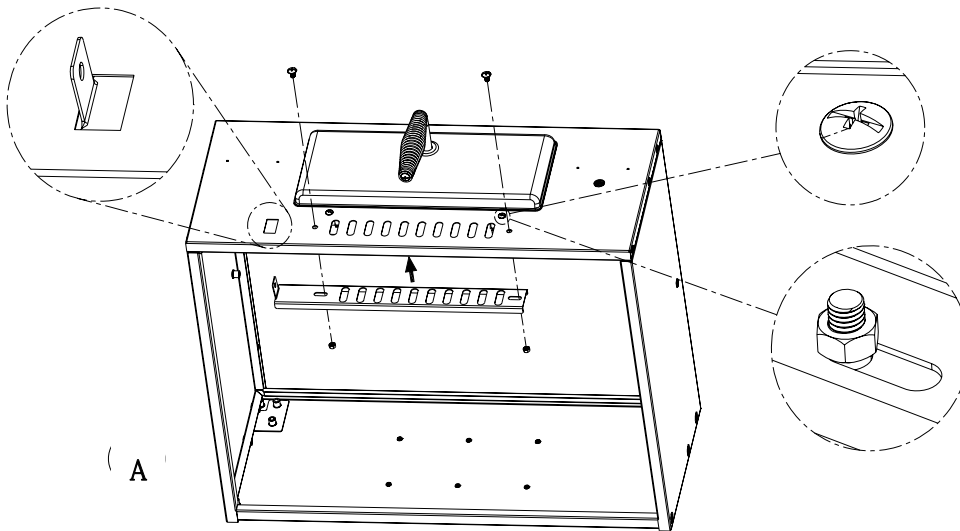
C

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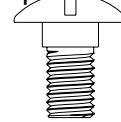
Paso 6

1. Sujetar el amortiguador en el panel frontal de Firebox usando 2) M5x10 paso tornillos y 2) M5 loco como se muestra.

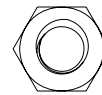
2. Sujetar el amortiguador manejar en el amortiguador usando 1) m4x7 tornillo y Tuerca M4 1) como B se muestra.



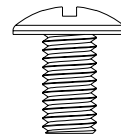
M5X10 Step Screw QTY:2PCS



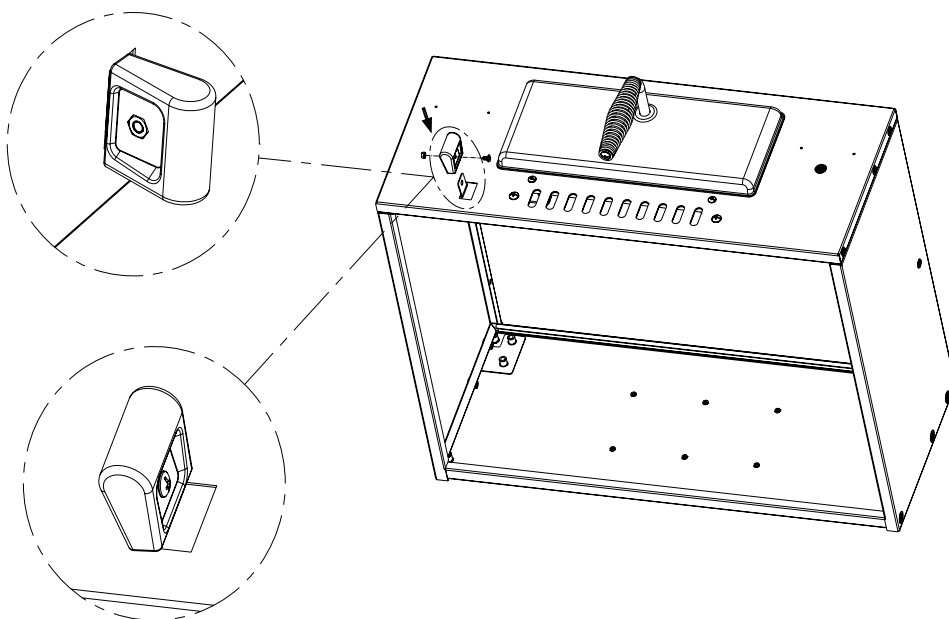
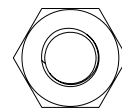
M5 Nut QTY:2PCS



M4X7 tornillo QTY:1PC



M4 Nut QTY:1PC



B

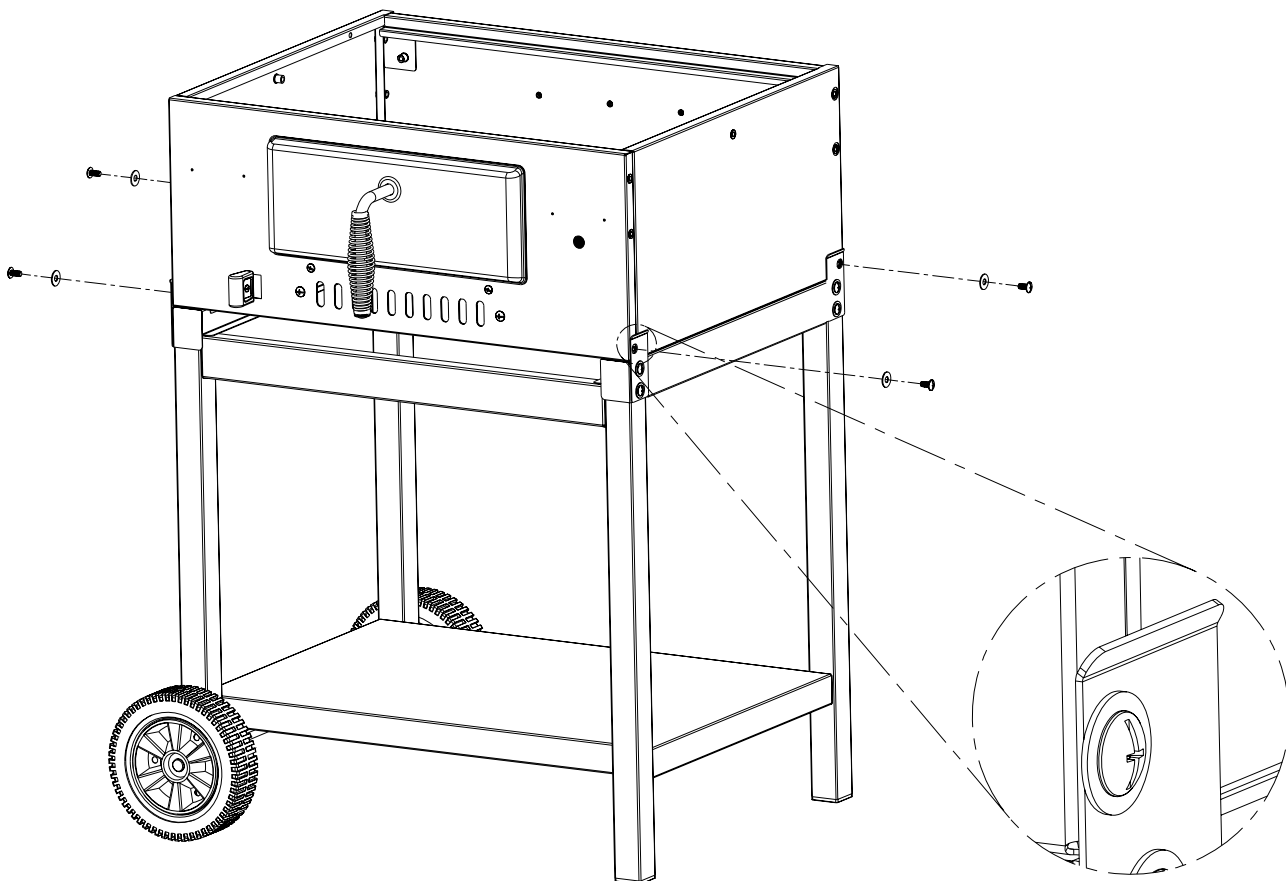
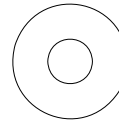
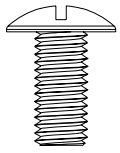
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Paso 7

Adjuntar el Firebox en el carro de montaje mediante 4 tornillos M6 X13 y 4) M6 arandelas planas como se muestra.

M6X13 tornillo QTY:4PCS

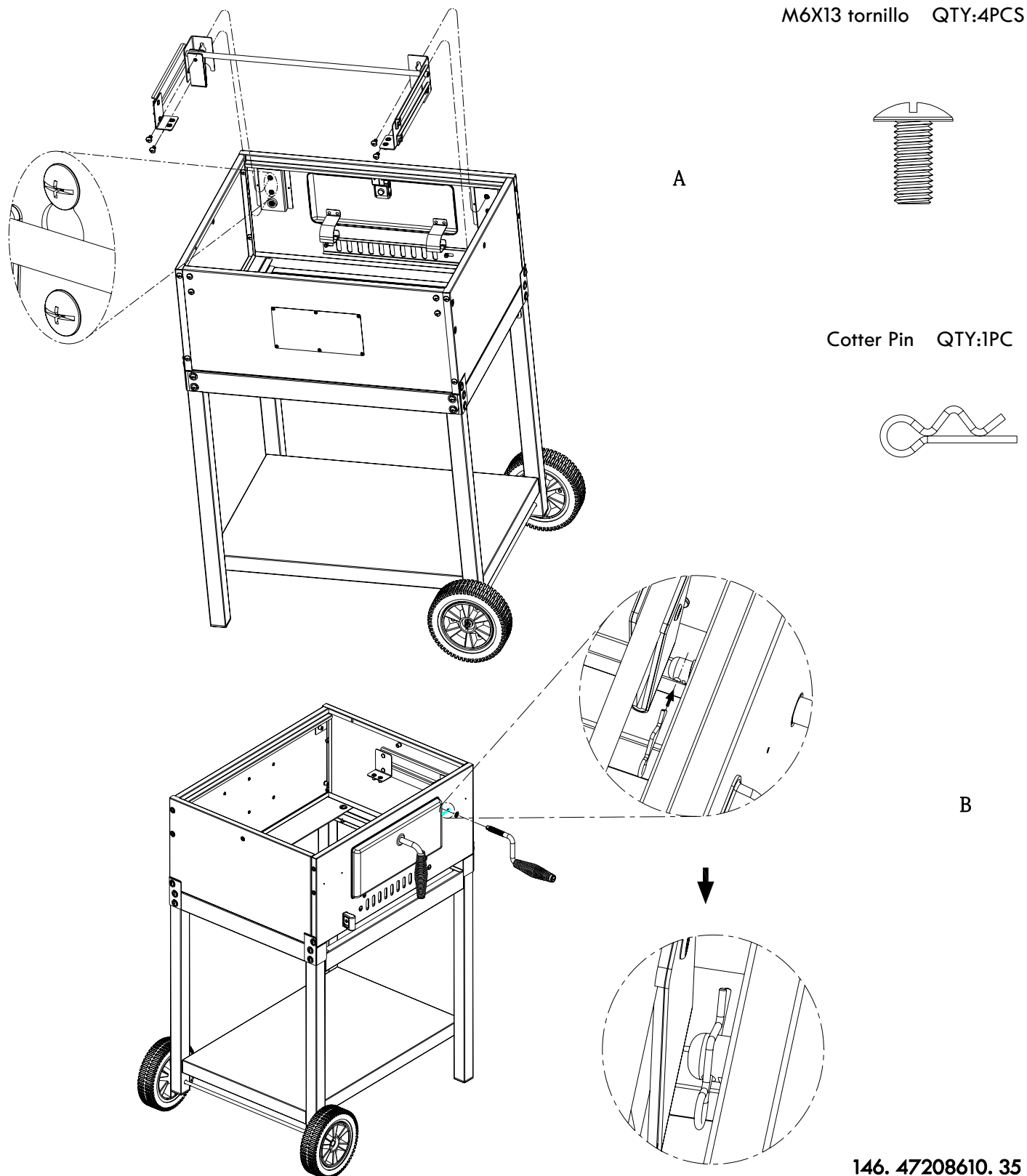
M6 Flat Washer QTY:4PCS



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Paso 8

1. Adjuntar bandeja de carbón brazo de la Asamblea en el panel frontal de Firebox usando 4) m6x13 tornillos como se muestra.
2. Hilo manivela Assembly a través de agujero en el panel frontal de la caja de fuego utilizando 1) Cotter pin como B se muestra.

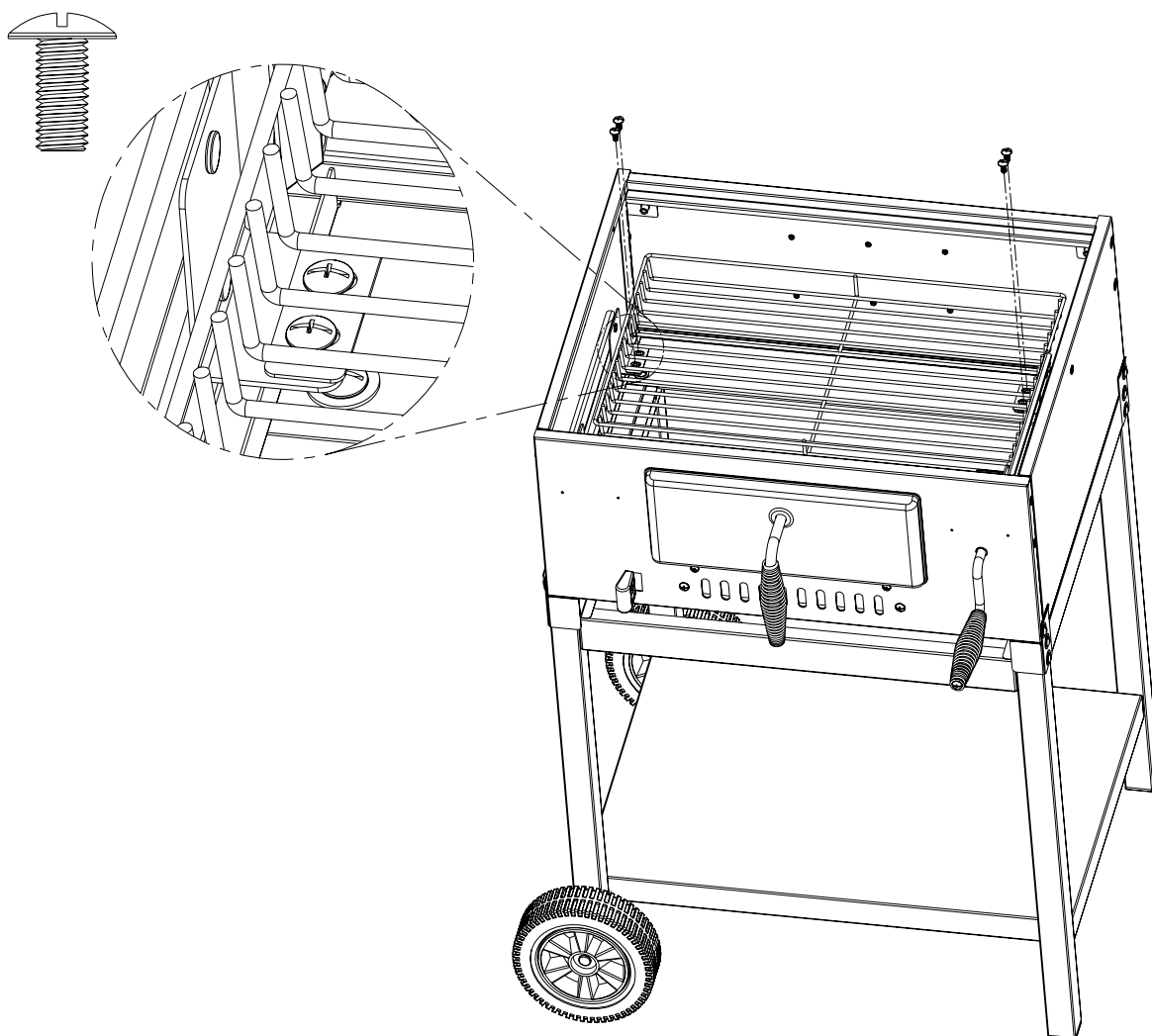


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Paso 9

Coloque la bandeja de carbón en la bandeja de carbón brazo de montaje mediante 4 tornillos M6 X13 como se muestra.

M6X13 tornillo QTY:4PCS

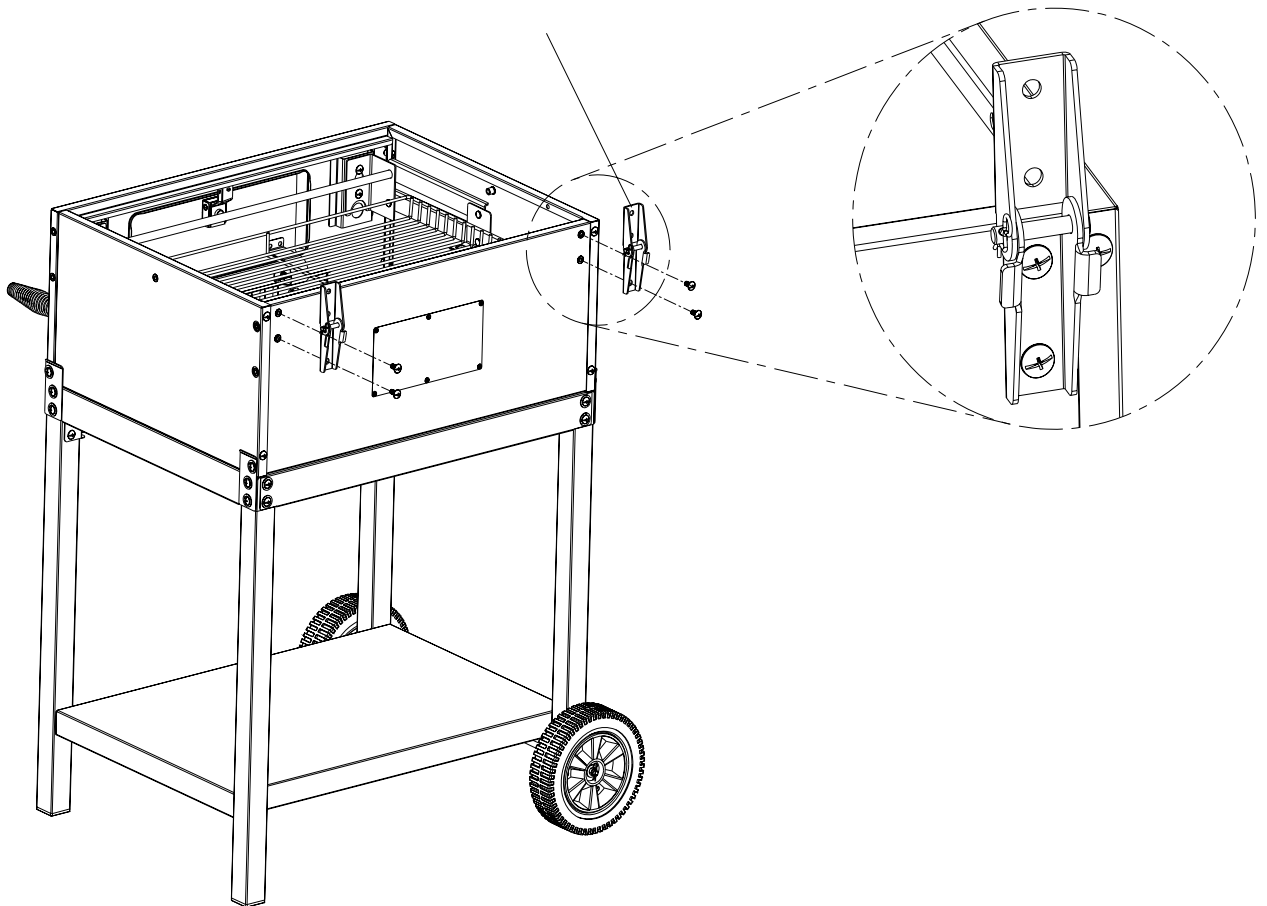
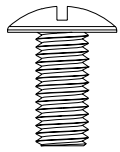


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Paso 10

1. Adjuntar la bisagra montar en panel trasero de Firebox usando **2 tornillos M6 X13** como se muestra.
2. Repita el paso en el lado opuesto.

M6X13 tornillos QTY:4PCS



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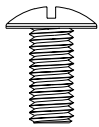
Paso 11

1. Coloque la capucha manejar en la capucha con **2 tornillos de m6x13** como se muestra.
2. Adjuntar medidor de temperatura en el capó como se muestra. **NOTA:** el medidor de temperatura es suministrada con una tuerca de mariposa. Tenga cuidado de no apretar sobre la tuerca de mariposa. Véase B.
3. Sujetar el amortiguador en el hood usando **2) M5x10 paso tornillos y 2) M5 loco** como C muestra.
4. Sujetar el amortiguador manejar en el amortiguador usando **1) m4x7 tornillo y Tuerca M4 1) D** se muestra. Hacer apretar todos los tornillos.

M6X13 tornillo QTY:2PCS

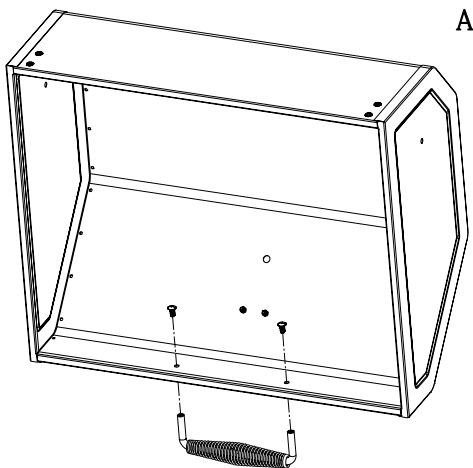
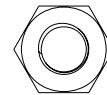
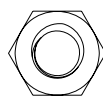
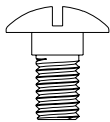
M4X7 tornillo QTY:1PC

M4 Nut QTY:1PC

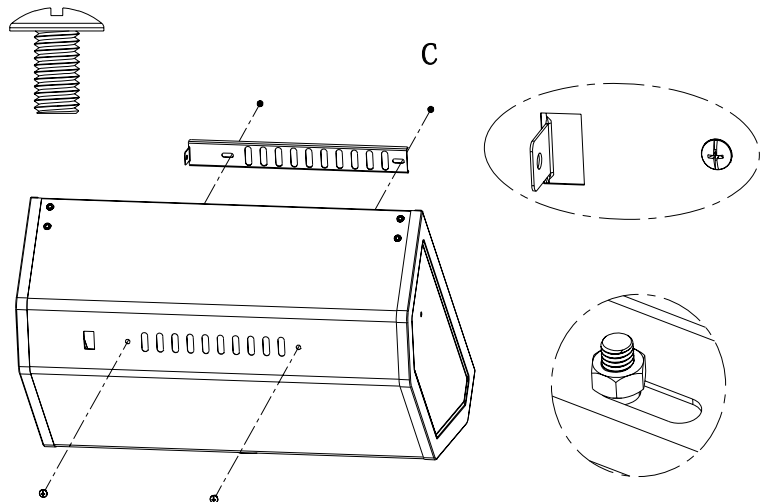


M5X10 paso tornillo QTY:2PCS

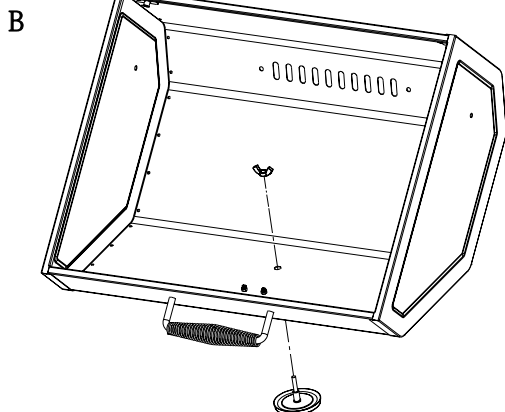
M5 Nut QTY:2PCS



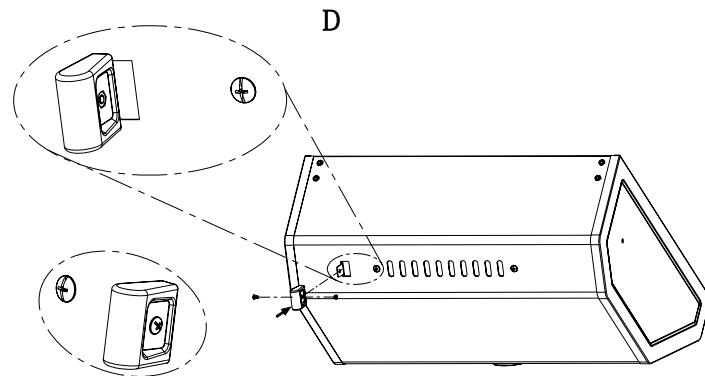
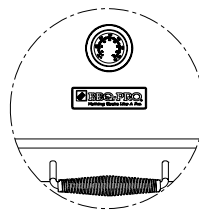
A



C



B



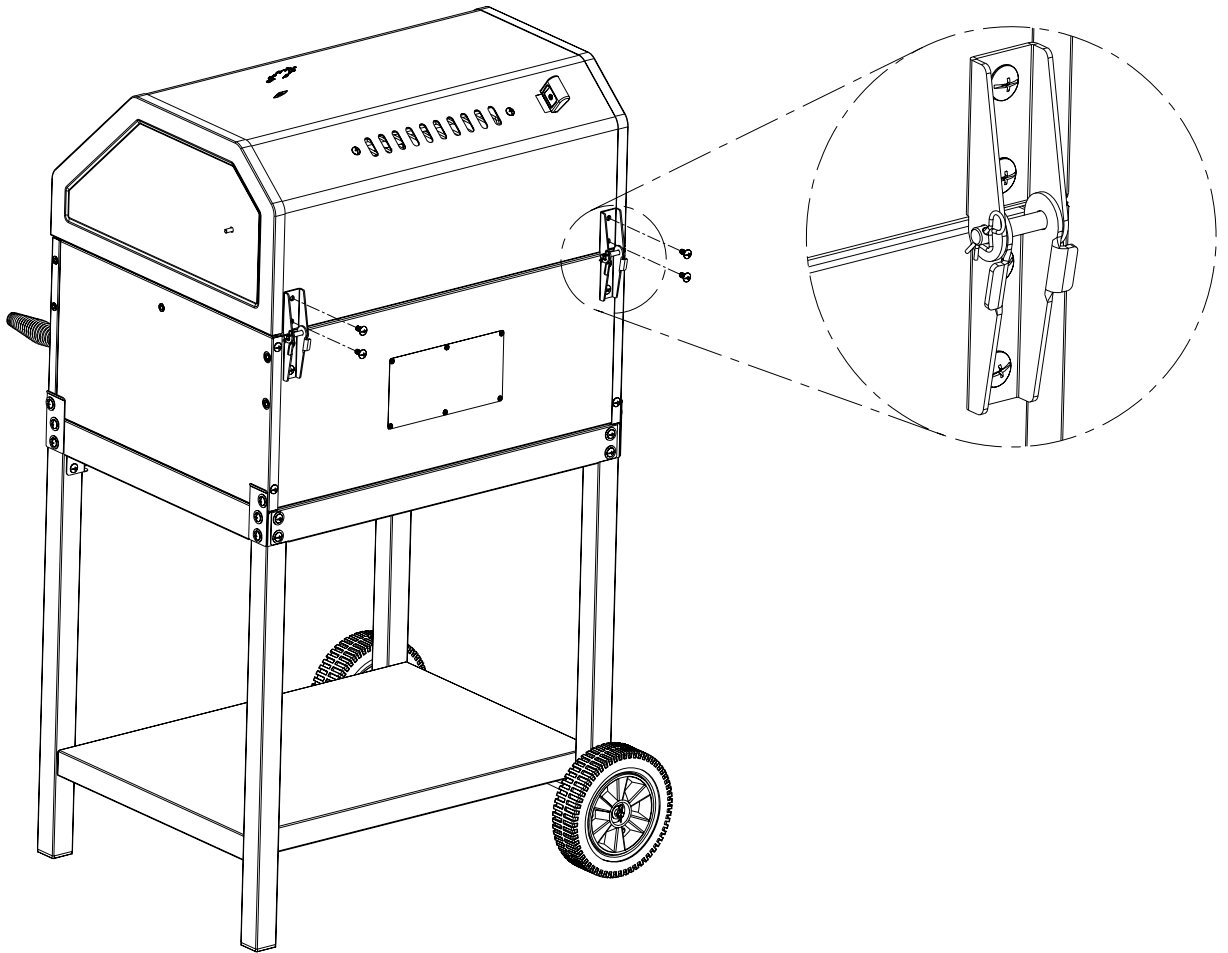
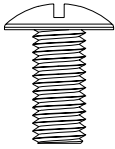
D

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Paso 12

Adjuntar el conjunto de campana, en la Cámara de combustión utilizando 4) m6x13 tornillos como se muestra.

M6X13 tornillo QTY:4PCS

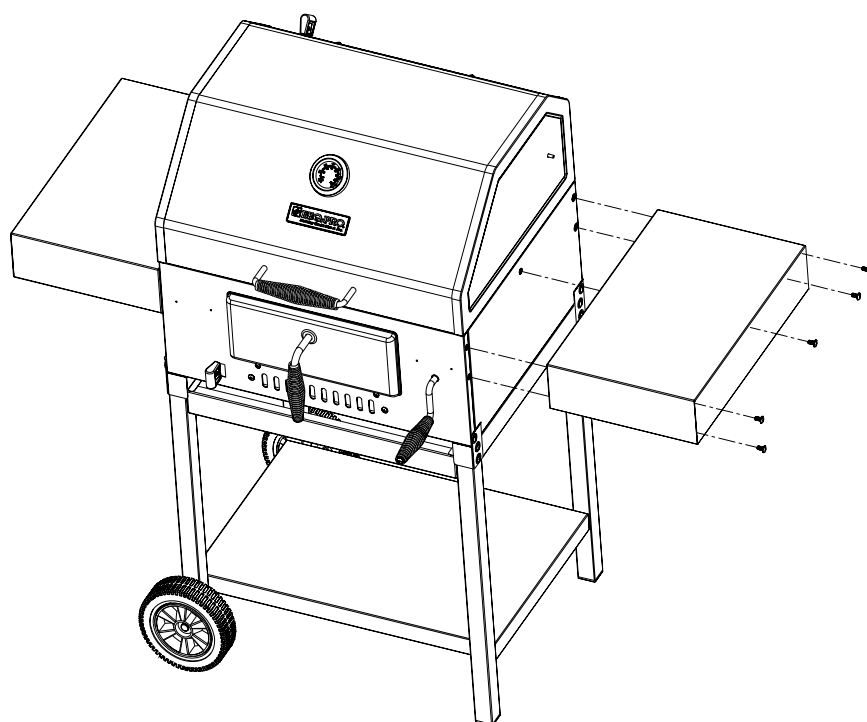
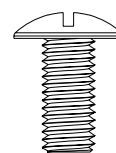
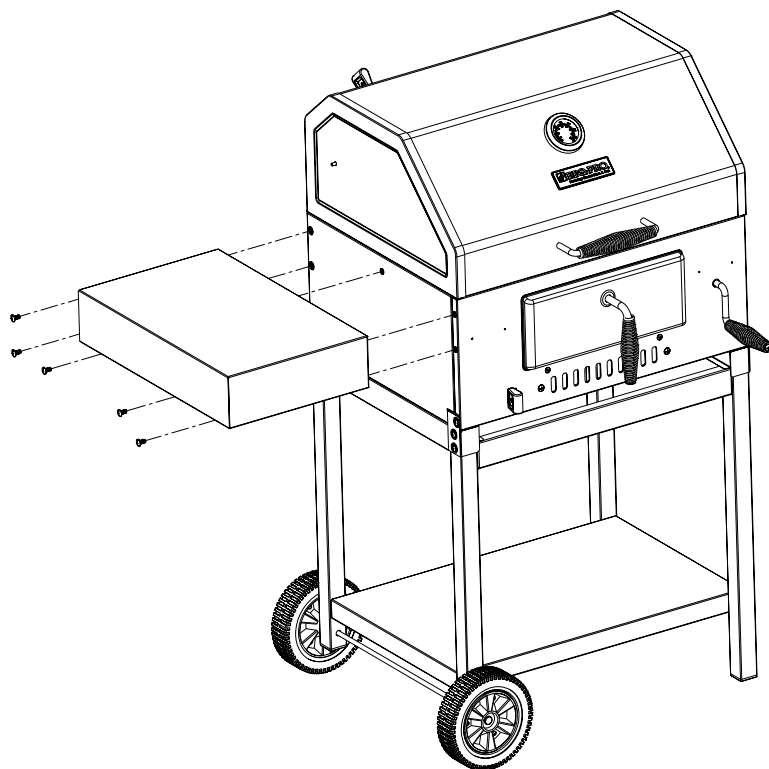


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Paso 13

1. Adjuntar el lado izquierdo el cuadro en el fuego utilizando 5) M6 X13 tornillos como se muestra.
2. Repita el paso en el lado opuesto para lado restante shelf como B se muestra.

M6X13 tornillo QTY:10PCS

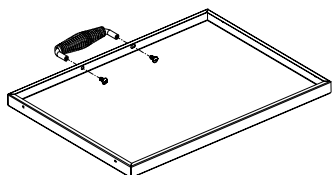
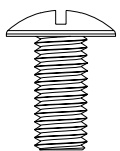


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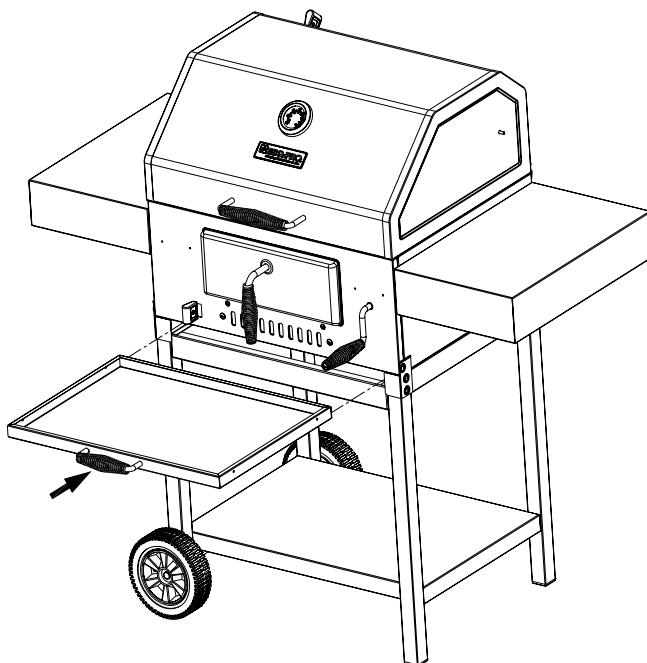
Paso 14

1. Una bandeja de ceniza manija en el cenicero usando 2) m6x13 tornillos como se muestra. Véase A.
2. Inserte la bandeja de ceniza el montaje en la parte inferior de fuego como se muestra. Véase B.

M6X13 tornillo QTY:2PCS



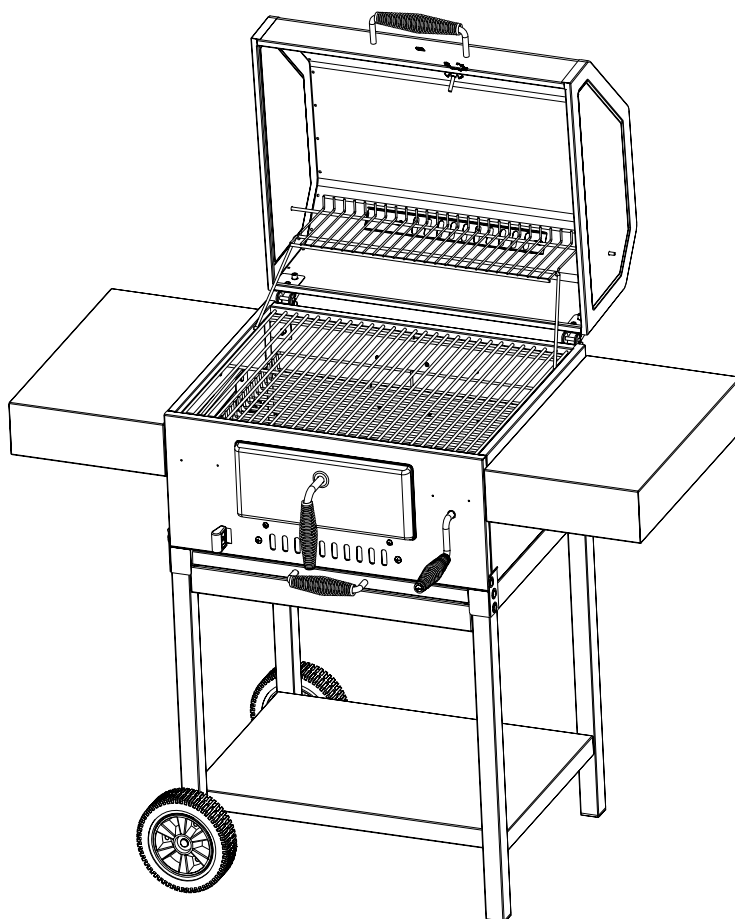
A



B

Paso 15

Insertar las parrillas de cocción y calentamiento rack en el carro como se muestra.



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Almacenamiento seguro y Mantenimiento:

Inspeccione la estanqueidad de hardware de forma regular para asegurar la parrilla está en buenas condiciones de funcionamiento.

SIEMPRE permita que la parrilla se enfríe por completo antes de su uso.

SIEMPRE bandeja de carbón vacío después de utilizar sólo cuando las cenizas se hayan enfriado.

Esto ayudará a prolongar la vida de la bandeja para carbón.

Limpie la parrilla, incluyendo superficies especiales tales como parrillas de cocción con productos de limpieza suaves.

Limpie lado de la parrilla con un trapo húmedo. NO use limpiador de hornos.

SIEMPRE cubrir y almacenar la parrilla fría en un área protegida.

El almacenamiento interno de la parrilla sólo será admisible cuando el carbón se ha quemado a una ceniza completa Y es frío. Recuerde retirar cenizas frías antes de guardarla.

Grill está hecha de acero y puede oxidarse con el tiempo. Si la oxidación se produce en las superficies exteriores, limpie con una con papel de lija o lana de acero, luego cubrir con pintura resistente al calor.

Si se produce oxidación en la superficie interior de la parrilla, limpie el área con papel de lija o lana de acero, a continuación, cubrir con aceite de cocina.

NUNCA USE LA PINTURA EN EL INTERIOR DE SUPERFICIES OFGRILL.

Asar a la parrilla Instrucciones y Consejos:

1. Precaliente el enemigo rejilla de cocción 5-10 minutos.

2. Antes de la rejilla de calefacción, la ligera capa de rejilla de cocción con aceite de cocina para evitar que los alimentos se peguen.

3. Su parrilla está equipada con un respiradero tapa para variar el calor arrullo. Sujete la palanca de ventilación con unos alicates de mano o de metal con guantes y rotar rienda suelta a aumentar la apertura para aumentar el calor. Disminuir apertura de ventilación para reducir el calor.

4. El recogedor de ceniza en esta parrilla está equipada con una puerta de amortiguador a cada lado para variar la cocción de calor. Utilice pinzas de metal para captar pestaña compuertas y deslice la puerta para aumentar la apertura del agujero de aumentar el calor. Disminuir la apertura de calor más bajo.

WARNING: Para evitar lesiones, NO toque respiradero tapa o amortiguador con las manos desnudas a menos parrilla se enfríe por completo. Utilice los alicates de la mano o de metal con guantes para ajustar aberturas de ventilación de la tapa. Utilice pinzas de metal para ajustar las aberturas de los amortiguadores.

Mantenimiento y almacenamiento:

Permitir cenizas y carbones se enfríe completamente antes de mover su parrilla. Siempre cenizas vacías y el carbón antes de guardarla. Deje que la parrilla se enfríe completamente antes de limpiarlo. Limpie con agua caliente y jabón y enjuague completamente. Use un cepillo de alambre si es necesario en la parrilla de cocción.

WARNING: Para asegurarse de que es seguro para comer, los alimentos deben cocinarse a las temperaturas internas mínimas que figuran en la siguiente tabla.

USDA*Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb and Pork: Whole Cuts**	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

* United States Department of Agriculture

**Allow meat to rest three minutes before carving or consuming.



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