

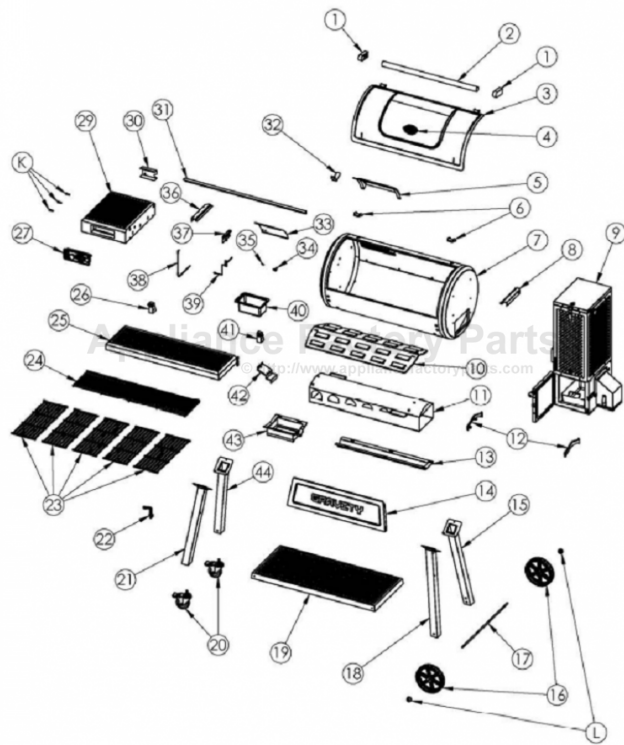
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Char-Griller 9800 Owner's Manual

[Shop genuine replacement parts for Char-Griller 9800](#)

ASSEMBLY INSTRUCTIONS



[Find Your Char-Griller Grill Parts - Select From 116 Models](#)

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

Available Replacement Parts for Char-Griller 9800

900766	SILICONE AIR SHUTTER
900768	gravity fan kit
103058	UPPER GRATE
801130	Power Cord Gravity
801123	Controller Antenna

OWNER'S MANUAL



GRAVITY 980™

Model #9800 / 9804



**Keep your receipt with
this manual for Warranty.**

**CUSTOMER SERVICE
1-912-638-4724
Service@CharGriller.com**

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IMPORTANT SAFETY WARNINGS

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

Read the following instructions carefully and be sure your grill is properly assembled, installed, and maintained. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have any questions concerning assembly or operation, call 1-912-638-4724.

- Grill is for use outdoors and in well-ventilated areas, only.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges
- Do not use lighter fluid, gasoline, kerosene, alcohol or other accelerant for lighting charcoal due to flammability, risk of bodily injury and potential to leave a distasteful flavor in your food.
- Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
- Do not use grill in high winds.
- Use caution when moving grill to prevent strains.
- The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.
- When adding charcoal and/or wood, use extreme caution.
- Never move grill when it is in use or when it contains hot coals or ashes.
- Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
- Do not use in or on boats or recreational vehicles.
- Make sure to empty grease can after every use once completely cooled.
- Do not place grill near flammable liquids, gases, or where flammable vapors may be present.
- When cooking with oil/grease, do not allow the oil/grease to exceed 350°F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other grill.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.



WARNING: FUELS USED IN WOOD OR CHARCOAL BURNING APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON BLACK, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, AND CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. *For more information go to:* www.P65Warnings.ca.gov.

ADVERTENCIA: LOS COMBUSTIBLES USADOS EN EQUIPOS PARA QUEMAR MADERA O CARBÓN, ASÍ COMO LOS PRODUCTOS DE TAL COMBUSTIÓN, PUEDEN EXPONERTE A SUSTANCIAS QUÍMICAS, ENTRE ELLAS EL NEGRO DE HUMO Y EL MONÓXIDO DE CARBONO, QUE EL ESTADO DE CALIFORNIA RECONOCE COMO CAUSA, RESPECTIVAMENTE, DE CÁNCER Y DE MALFORMACIONES CONGÉNITAS Y OTROS DAÑOS AL SISTEMA REPRODUCTOR. *Para más información, visite* www.P65Warnings.ca.gov



IMPORTANT SAFETY WARNINGS

(Continued)

- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
- Do not lean over an open grill and be mindful of hands/fingers near the edge of the cooking area.
- When opening the lid, keep hands, face, and body safe from hot steam and flame flare-ups.
- **WARNING:** To avoid injuries, gloves or other protective articles should be used when operating the grill.
- Do not exceed a temperature of 700°F.
- Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the grill.
- Always wear grill gloves to protect hands from burns. Avoid touching hot surfaces.
- **CAUTION:** Exposed metal dampers on air vents and/or metal handles are hot during usage. Again, always wear grill gloves when adjusting air flow to protect hands from burns.
- Do not alter this grill in any manner.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support brackets. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
- Close lid and all dampers to help suffocate flame.
- Always hold an open lid from the handle to prevent it from closing unexpectedly.
- Never leave coals and ashes unattended. Before grill can be left unattended, coals and ashes must be removed. Use caution to protect yourself and property.
- Carefully place remaining coals and ashes in a noncombustible metal container and saturate completely with water. Allow coals and water to remain in a metal container for 24 hours prior to disposing.
- The grill and hopper heat shields are **HOT** while in use and will remain **HOT** for a period of time afterwards and during cooling process. Use **CAUTION**. Wear protective gloves/mitts.
- Hopper heat shield, hopper lid and latch, hopper ash door and latch are **HOT** while the grill is in use and during cooling. Wear protective gloves when working with and around these components.
- Grill has an open flame. Keep hands, hair, and face away from flame. Do **NOT** lean over grill when lighting. Loose hair and clothing may catch fire.
- Do not cover cooking grates with metal foil. This will trap heat and may cause damage to the grill.
- Never overfill charcoal hopper. This can cause serious injury as well as damage to the grill.

- When using electrical appliances, basic safety precautions should always be followed including the following: 1) Do not plug in the appliance until fully assembled and ready for use. 2) Use only approved grounded electrical outlet. 3) Do not use during an electrical storm. 4) Do not expose appliance to rain or water at any time.
- To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Contact Char-Griller® Customer Service for assistance at 1-912-638-4724.
- Extension cords may be used if care is exercised in their use. • If an extension cord is used: 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance; and 2) the cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
- The extension cord must be a grounding-type 3-wire cord.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliances."
- CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not let cord hang on or touch hot surfaces.
- Do not place cord on or near a gas or electric burner or in a heated oven.
- To disconnect, turn controller "OFF" then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before adding/removing internal components.
- Do not clean this product with a water sprayer or the like.
- Never open hopper during use. If it is necessary to refill charcoal during use follow the specific reload instructions for this grill and always wear protective gloves.
- Never operate the grill with the temperature probe removed. This can cause the grill to overheat and cause serious personal injury and/or damage to the grill.
- To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave. Keep raw meats separate from other foods, and wash everything that comes in contact with raw meat.
- Cook meat thoroughly, and refrigerate leftovers immediately.
- Use a calibrated food thermometer and the USDA guidelines to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.
- Always have type BC or ABC fire extinguisher near at all times. Maintain and check your fire extinguisher regularly.



***** STOP! CALL  FIRST! *****

Do NOT Return Product to Store.

This grill has been made according to the highest of quality standards. If you have any questions not addressed in this manual or if you need parts please call our Customer Service Department at 1-912-638-4724 (USA) or email Char-Griller® at: Service@CharGriller.com and have your serial number handy.

REGISTER YOUR GRILL:

To take full advantage of the Char-Griller® warranty be sure to register your grill by visiting www.CharGriller.com/Register or calling Customer Service at 1-912-638-4724.

Registration provides important protections:

1. Register your grill today to activate your warranty and get exclusive access to product developments, updates, and recipes.
2. This allows us to help you get warranted parts to your quickly and provide enhanced customer service.

NOTE: You will need your model #, serial number, and a copy of the original sales receipt when registering.



Document Your Serial Number HERE:

(Serial number is located on the back of the grill body or on the leg.)

(SERIAL #)



(example)

WARRANTY INFORMATION

A COPY OF THE DATED PROOF OF PURCHASE (RECEIPT) IS REQUIRED WHEN REGISTERING OR SUBMITTING A WARRANTY* CLAIM. PLEASE RETAIN A COPY OF THE RECEIPT FOR YOUR RECORDS.

Char-Griller® will replace any defective part of its grillers/smokers, under warranty, as outlined below.

PLEASE READ THIS INFORMATION IN DETAIL AND IF YOU HAVE ANY QUESTIONS CONTACT CUSTOMER SERVICE AT 1-912-638-4724 OR SERVICE@CHARGRILLER.COM.

Gravity	
All Defective Parts	1 year from date of purchase
Charcoal / Pellet / Kamado Grills	
Grill - Hood AND Bottom (excludes removable Ash Pan)	5 years from date of purchase for rust through / burn through
Ash Pan AND Defective Parts	1 year from date of purchase
Gas Grills	
Grill Hood (TOP half) AND Main Burner Tubes (excludes Side Burner)	5 years from date of purchase for rust through / burn through
Grill Body (BOTTOM half) AND Side Burner AND Defective Parts	1 year from date of purchase
Dual Fuel Grills (Gas & Charcoal)	
Charcoal Grill - Hood AND Bottom AND Gas Grill Hood (TOP half) AND Main Burner Tubes (excludes Ash Pan and Side Burner)	5 years from date of purchase for rust through / burn through
Ash Pan AND Defective Parts AND Gas Grill Body (BOTTOM half) AND Side Burner	1 year from date of purchase
Parts, Accessories, and Grill Covers	1 year from date of purchase (seam tears only for covers)

SURFACE RUST IS NOT CONSIDERED A MANUFACTURING OR MATERIALS DEFECT

Char-Griller® grills are made of steel and if exposed to the elements rust will occur naturally. Please refer to the section entitled, "Usage" to review how to care for your grill properly.

Surface issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical clearers, surface rust or the discoloration of steel surfaces are NOT covered under these warranties.

Warranties are for the replacement of defective parts only. Char-Griller® is not responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, and installation not in accordance with local codes of service of unit.

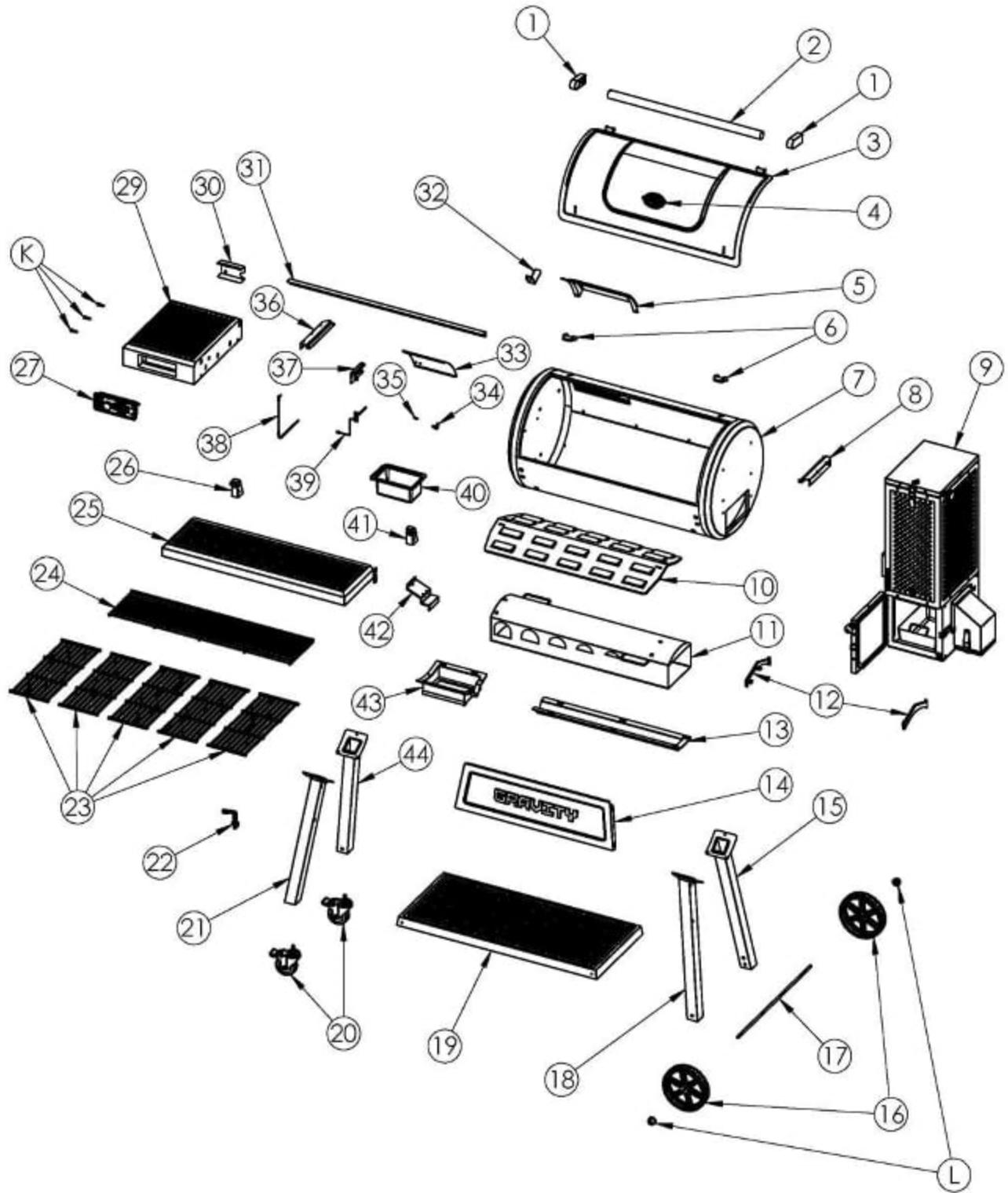
Excluded Under ALL Warranties

Paint; Surface Rust; Heat Damage; Incorrect Parts ordered by customer, including shipping; Worn Parts; Missing or damaged parts not reported within two (2) months of purchase date; Defective parts not reported within one (1) year of purchase date; Fading grill cover.

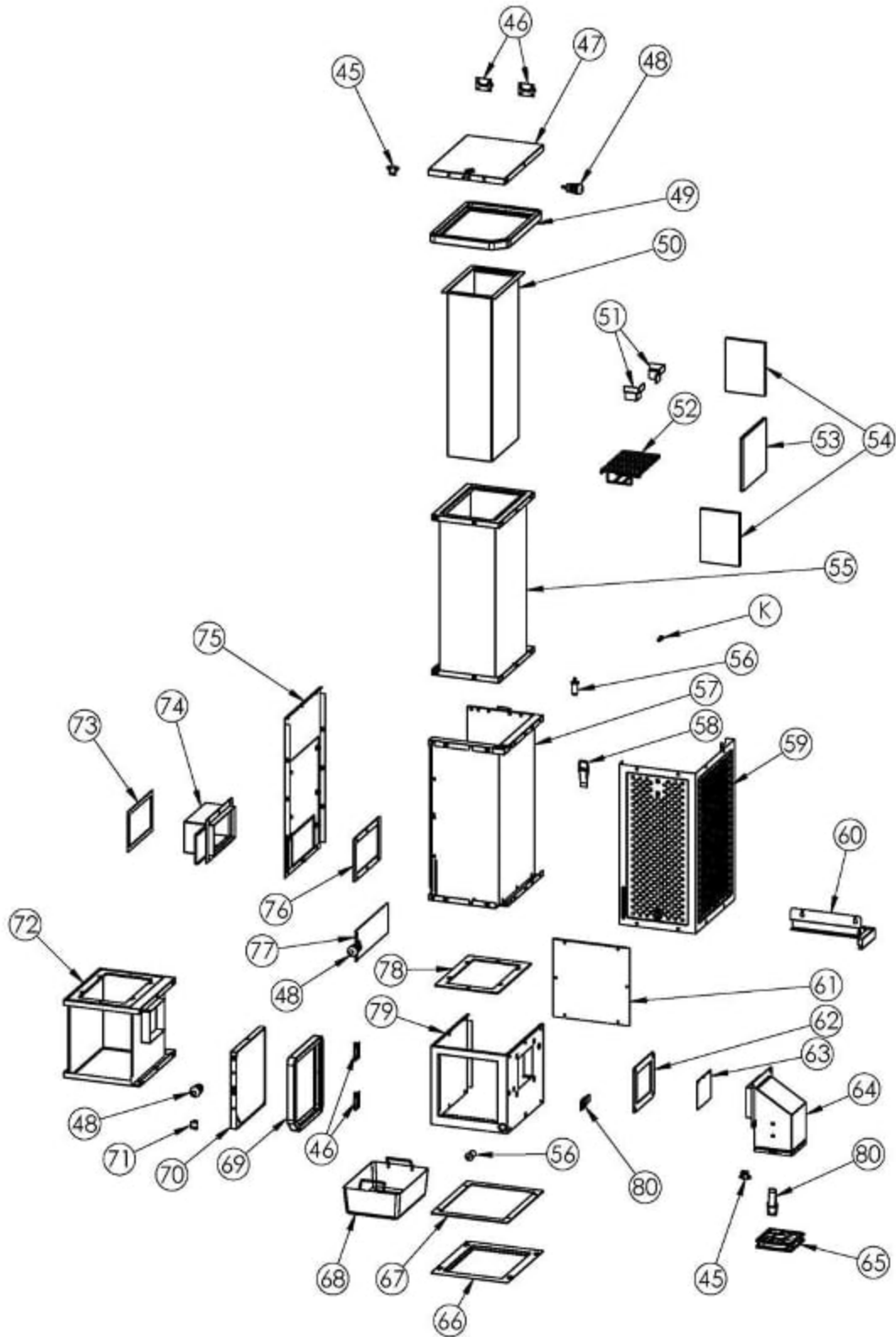
*NOTE: For warranty claims, photos and prepaid return of the item in question may be required. Misuse, abuse or commercial use nullifies all warranties.



ASSEMBLY INSTRUCTIONS



HOPPER





PARTS LIST MAIN GRILL

Item	QTY	Part Name
1	2	HANDLE END CAP
2	1	HOOD HANDLE
3	1	HOOD
4	1	LOGO PLATE
5	1	DAMPER COVER
6	2	HOOD HINGE
7	1	BODY
8	1	UPPER GRATE RIGHT SUPPORT BRACKET
9	1	HOPPER (PAGE B-2, PARTS 45-79)
10	1	HEAT TENT
11	1	FIRE CHANNEL
12	2	HEAT TENT SUPPORT BRACKET
13	1	GREASE COLLECTION CHANNEL
14	1	FRONT PANEL
15	1	RIGHT REAR LEG
16	2	WHEEL
L	2	HUB CAP
17	1	AXLE
18	1	FRONT RIGHT LEG
19	1	BOTTOM SHELF
20	2	CASTER WHEEL
21	1	LEFT FRONT LEG

Item	QTY	Part Name
22	1	GRATE LIFTER
23	5	COOKING GRATE
24	1	WARMING RACK
25	1	FOLDING FRONT SHELF
26	1	FRONT SHELF LEFT SUPPORT BRACKET
27	1	CONTROLLER
K	4	UTENSIL HOOK
29	1	SIDE SHELF
30	1	CONTROLLER CABLE COVER
31	1	COOKING GRATE SUPPORT BRACKET
32	1	DAMPER HANDLE
33	1	DAMPER
34	1	MEAT PROBE HOLE SHUTTER
35	1	MEAT PROBE WING SCREW
36	1	WARMING RACK LEFT SUPPORT BRACKET
37	1	HEAT SENSOR SUPPORT BRACKET
38	1	MEAT PROBE
39	1	HEAT SENSOR
40	1	GREASE CUP
41	1	FRONT SHELF RIGHT SUPPORT BRACKET
42	1	FIRE CHANNEL SUPPORT BRACKET
43	1	GREASE CUP HOUSING
44	1	LEFT REAR LEG

PARTS LIST HOPPER

Item	QTY	Part Name
45	2	LATCH KEEPER
46	4	DOOR HINGE
47	1	TOP DOOR
48	3	DOOR KNOB
49	1	TOP DOOR GASKET
50	1	CHARCOAL BOX
51	2	FIRE BRICK HOLDER
52	1	CHARCOAL GRATE
53	1	LARGE FIRE BRICK
54	2	SMALL FIRE BRICK
55	1	TOP HALF HOPPER LINER
56	2	ON/OFF SWITCH
57	1	TOP HALF HOPPER OUTER LINER
58	1	LATCH WITH SILICONE GRIP
59	1	TOP HALF HOPPER COVER

Item	QTY	Part Name
60	1	CABLE COVER
61	1	BOTTOM HALF HOPPER REAR COVER
62	1	FAN BOX GASKET
63	1	FAN BOX AIR SHUTTER
64	1	FAN BOX
65	1	FAN
66	1	BOTTOM TRAY
67	1	BOTTOM TRAY GASKET
68	1	ASH PAN
69	1	FRONT DOOR GASKET
70	1	FRONT DOOR
71	1	FRONT DOOR LATCH KEEPER
72	1	BOTTOM HALF HOPPER LINER
73	1	GRILL BODY / HOPPER GASKET
74	1	FIRE ENTRANCE BOX
75	1	TOP HALF HOPPER SIDE COVER
76	1	FIRE ENTRANCE BOX GASKET
77	1	FIRE SHUTTER
78	1	TOP HALF TO BOTTOM HALF HOPPER GASKET
79	1	BOTTOM HALF HOPPER OUTER PANEL
80	2	LATCH

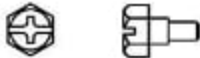















HARDWARE NEEDED

Assembly: Requires 2 people. Tools Needed: Phillips Head Screwdriver, Pliers, and a 7/16" Nut Driver.

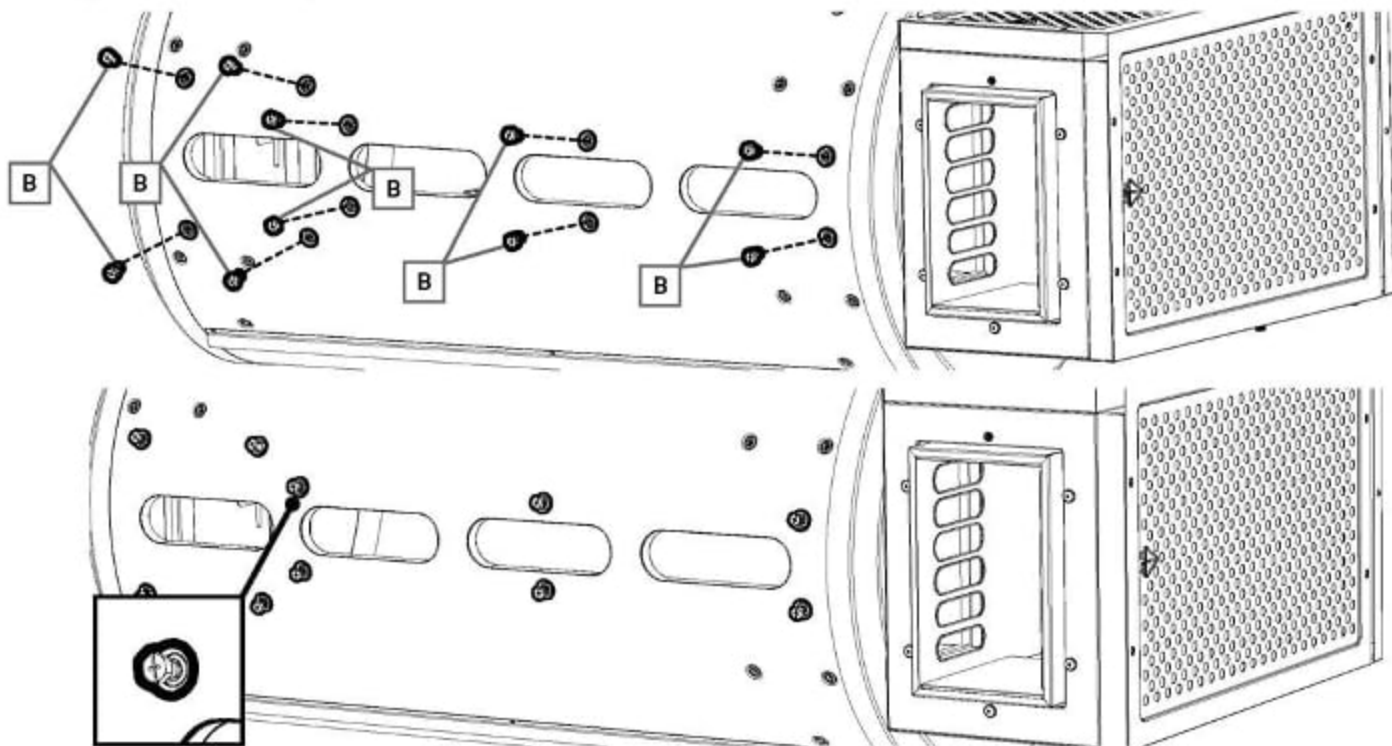
NOTE: DO NOT fully tighten any bolts until instructed to do so. Tightening too soon may prohibit parts from fitting together. All hex nuts should be on the inside of the grill unless stated otherwise. Unpack all contents in a well cleared and padded area.

Hardware Pack # 551207

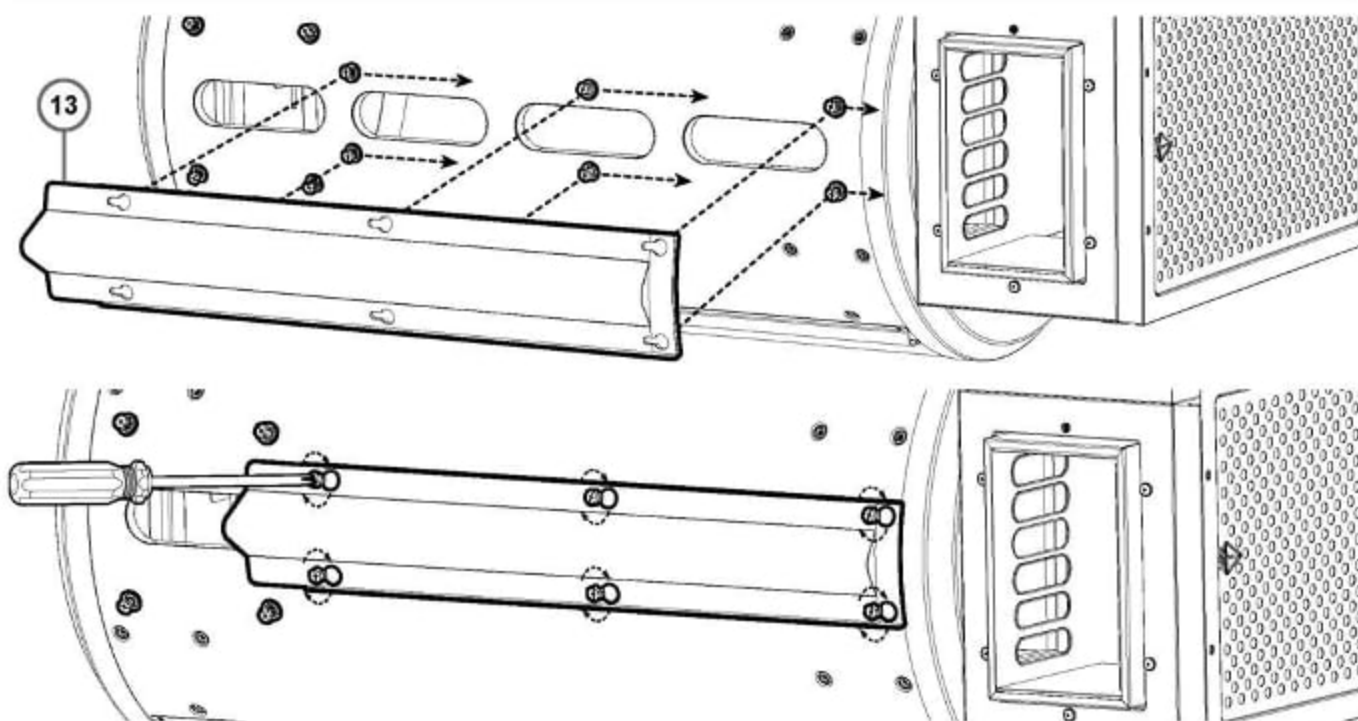
Part No.	Description	Photo	QTY
A	HEX SHOULDER BOLT		2
B	HEX BOLT 1/4-20 X 1/2"		40
C	HEX BOLT 1/4 -20 X 3/4"		10
D	HEX BOLT, 1/4-20 X 2 1/2"		4
E	SCREW, MACHINE, #10 - 24 X 1/2"		6
F	FLANGE HEX NUT 1/4 -20		2
G	WASHER, LOCK, 1/4"		32
H	WASHER, FLAT, 1/4"		18
I	WASHER, FLAT, 2/5"		2
J	PIN, HAIR COTTER, 1.5"		2
K	UTENSIL HOOK		4
L	HUB CAP		2
M	WING NUT		2
N	LOCK WASHER, M5		6

STEP 1A

B x10

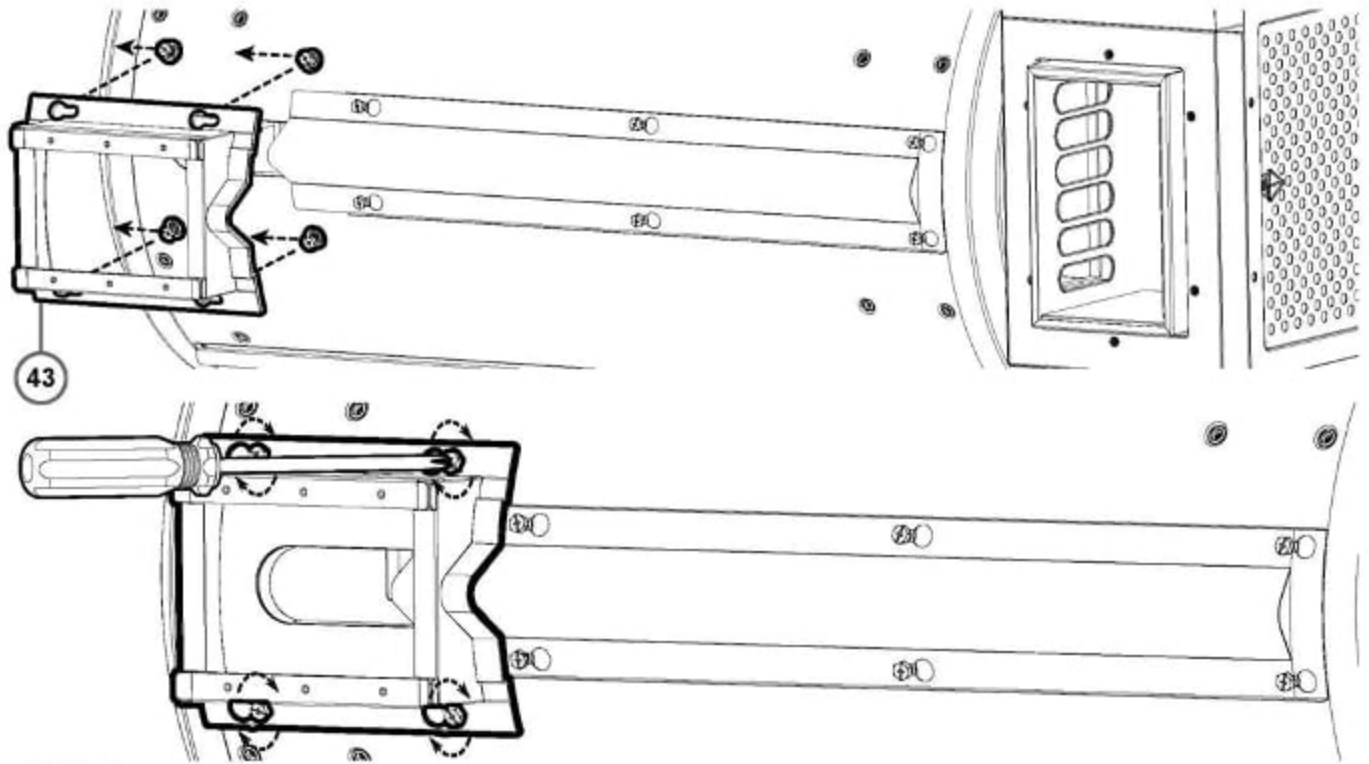


STEP 1B

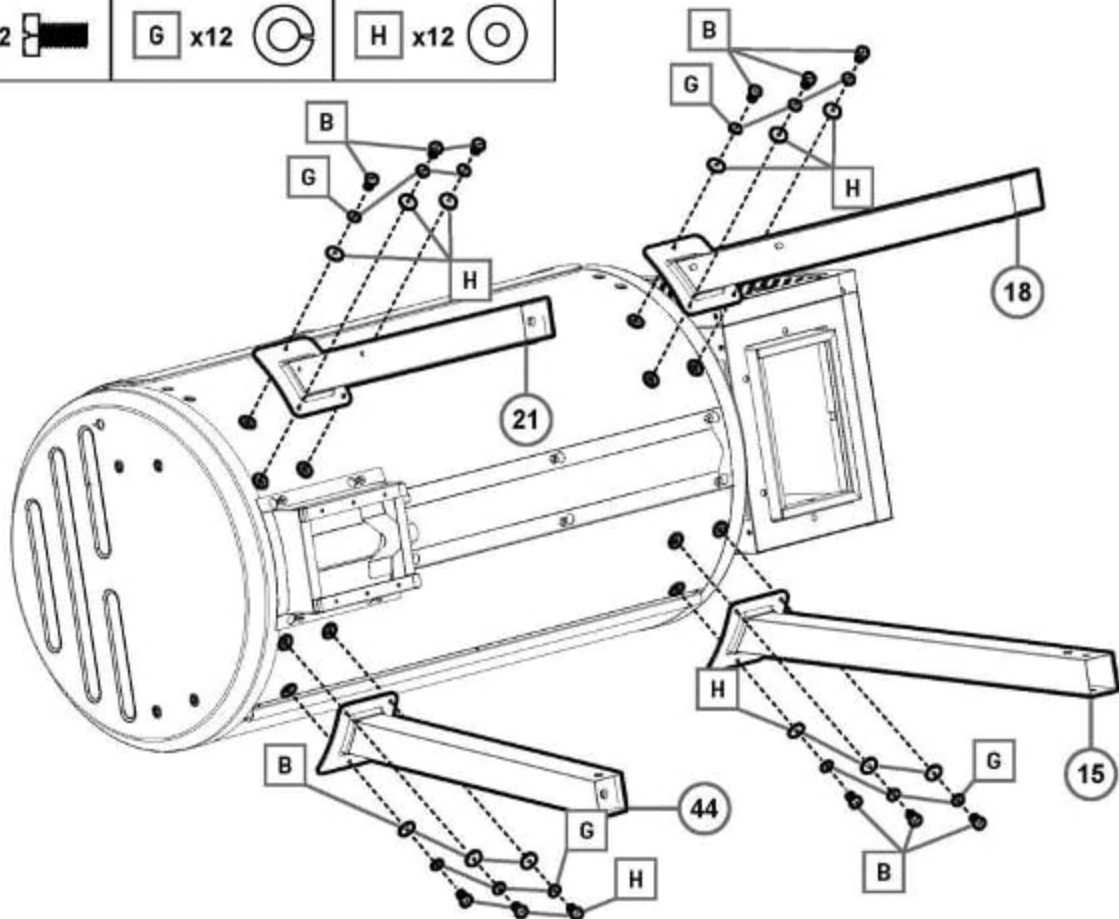
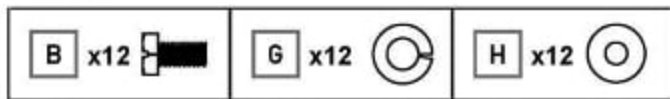




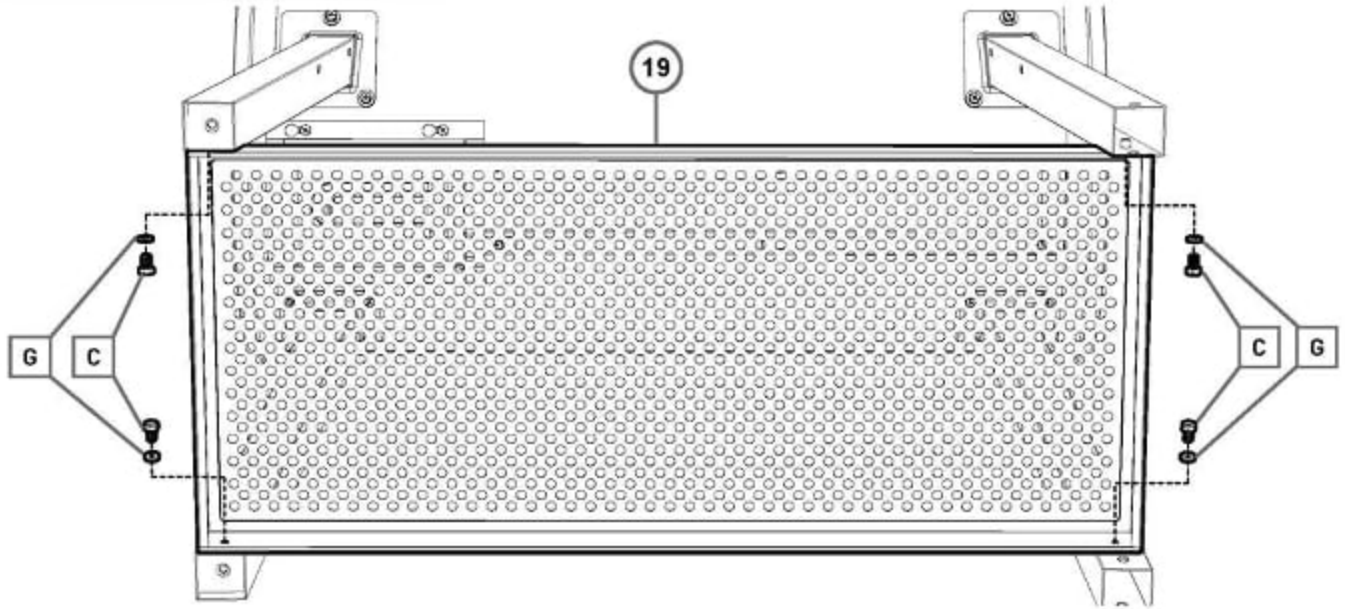
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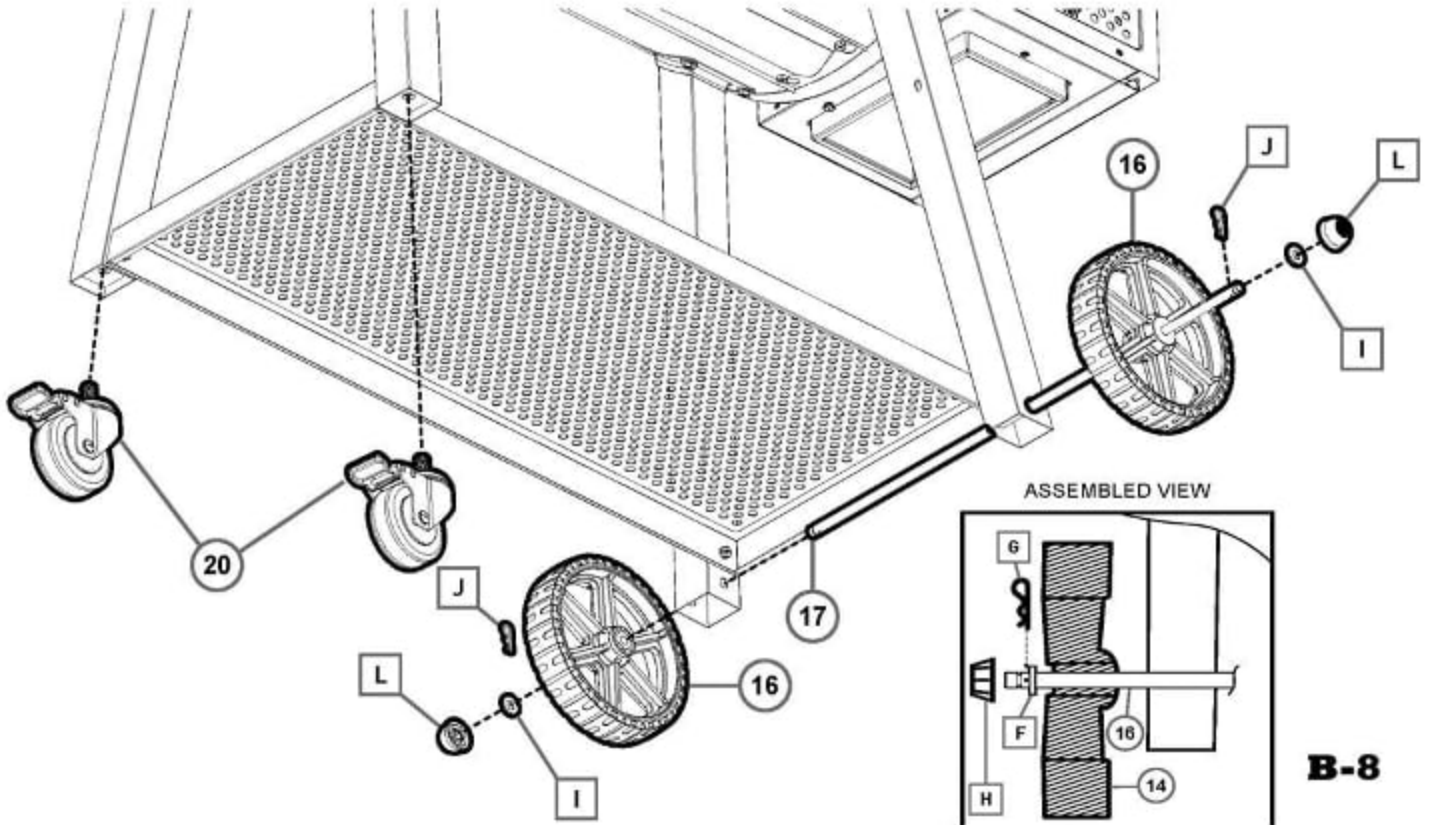
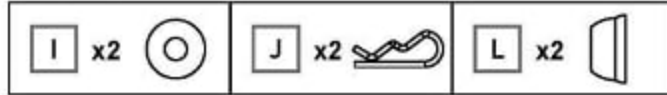
STEP 3



STEP 4

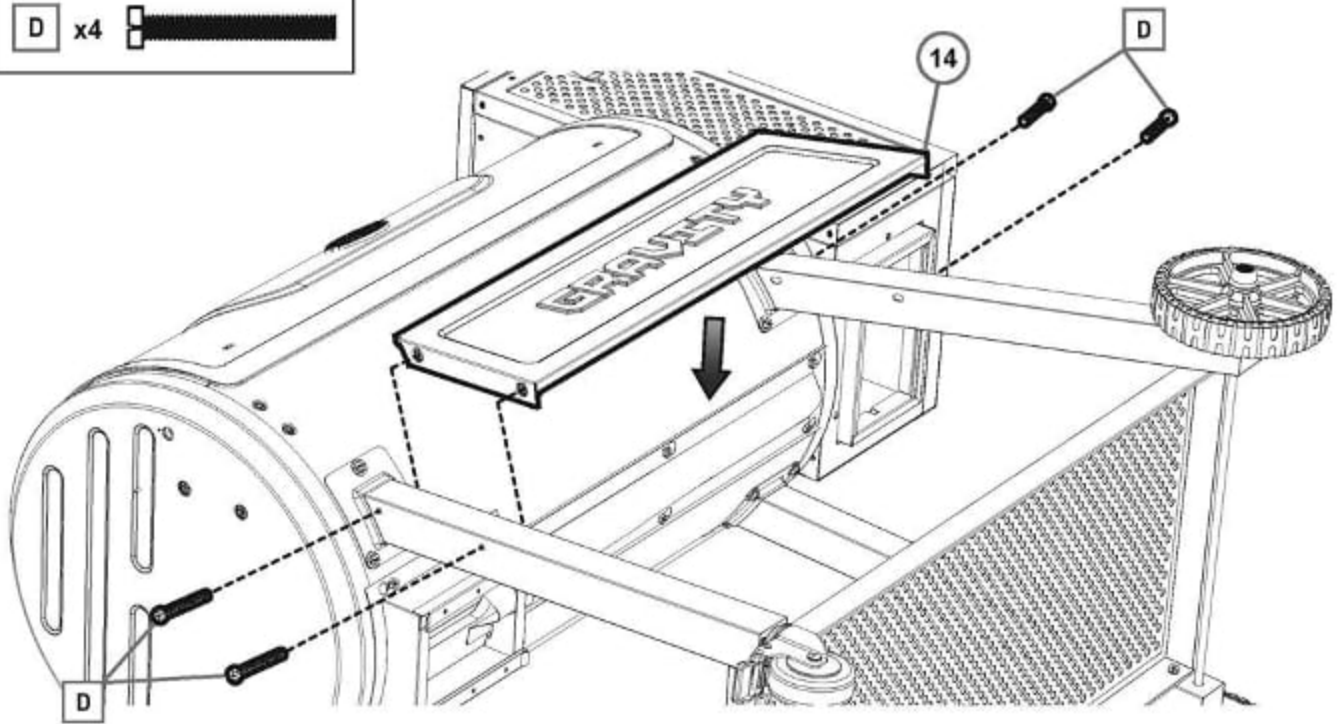


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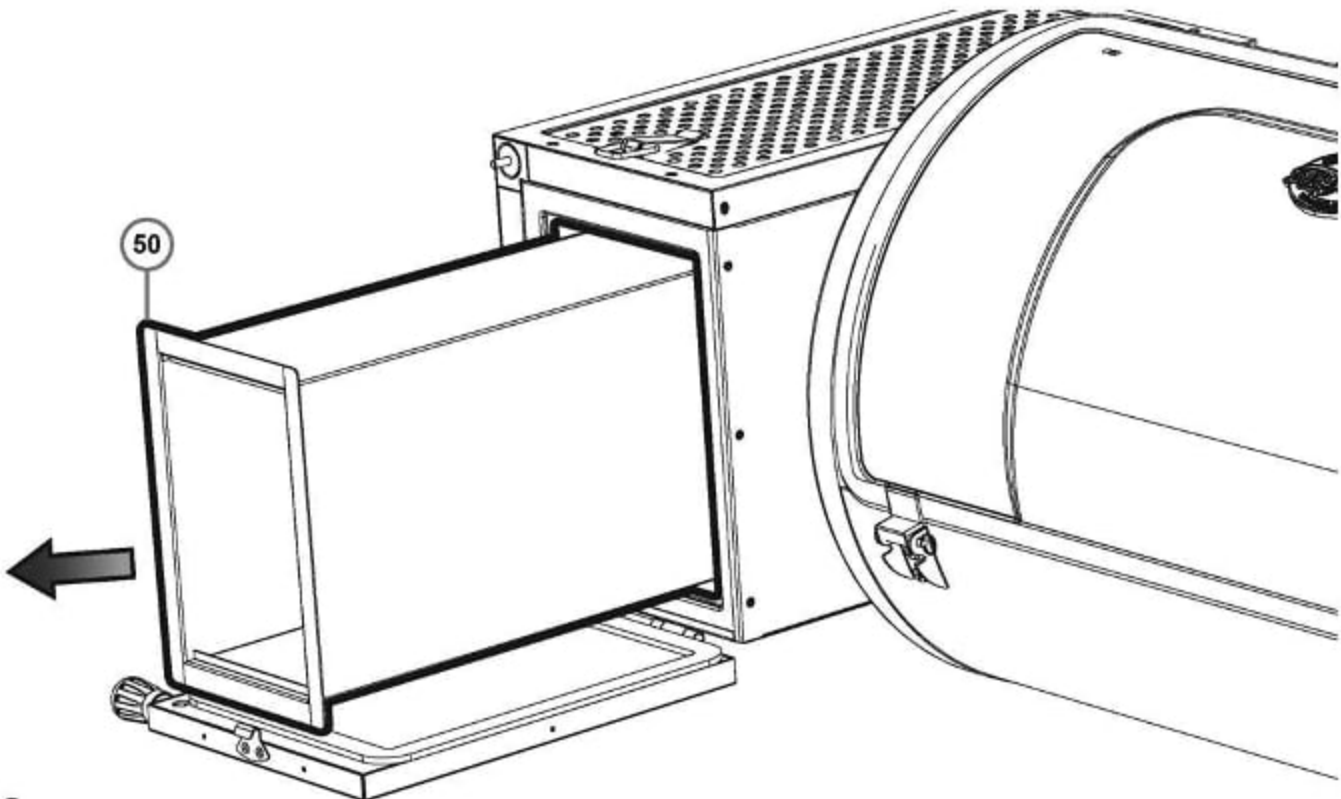




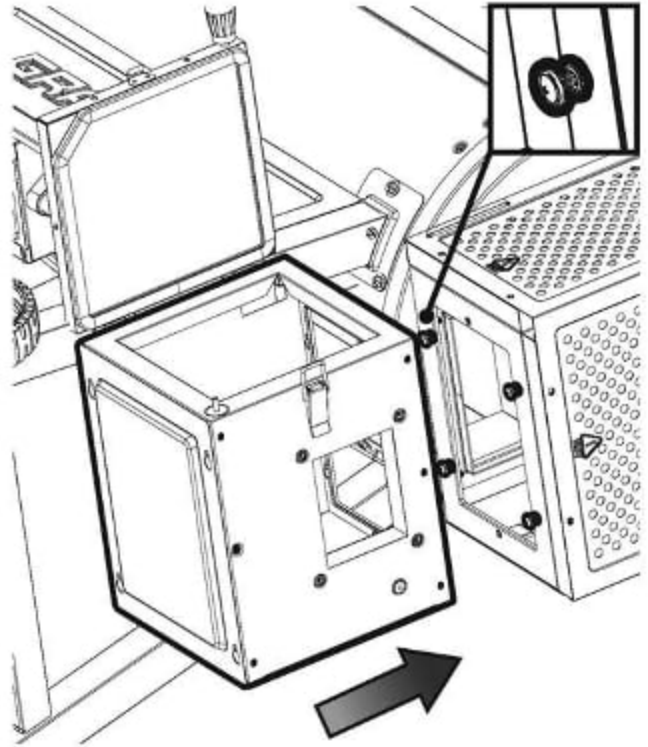
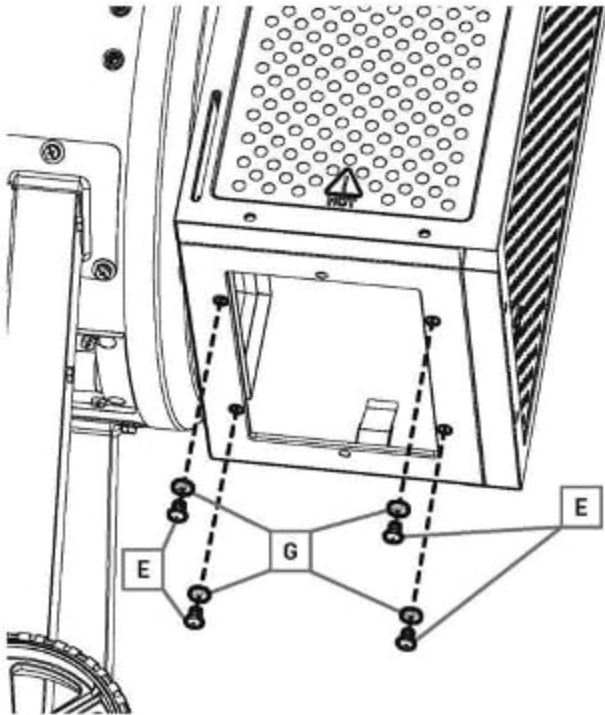
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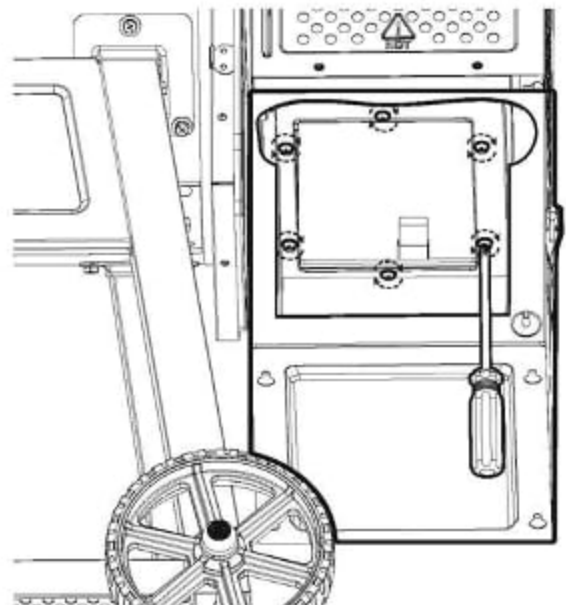
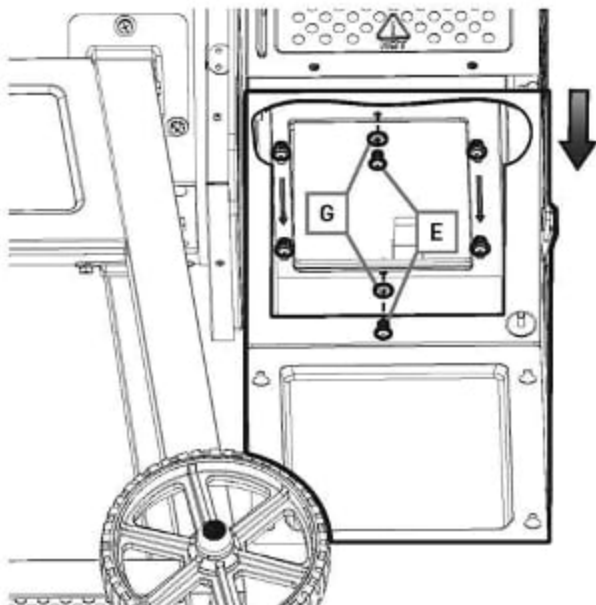
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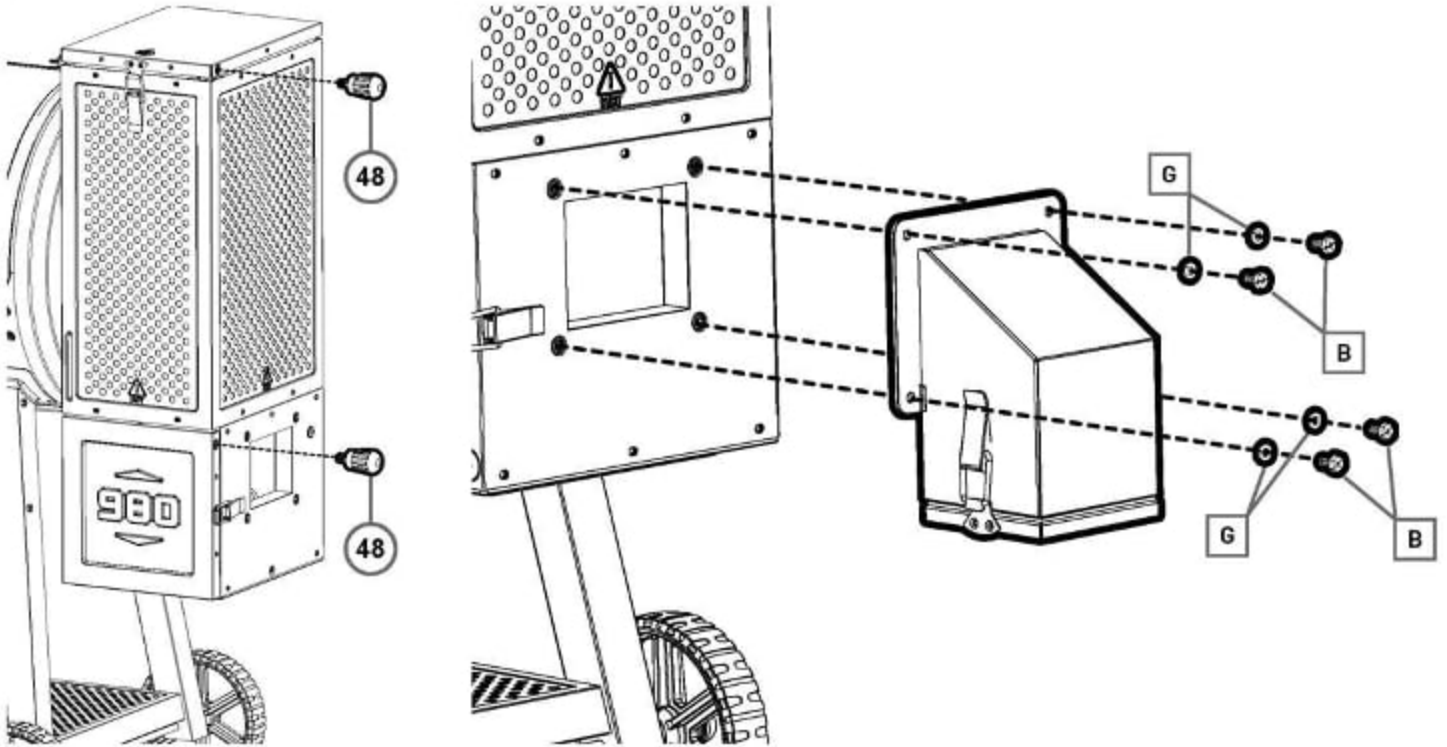
STEP 8A



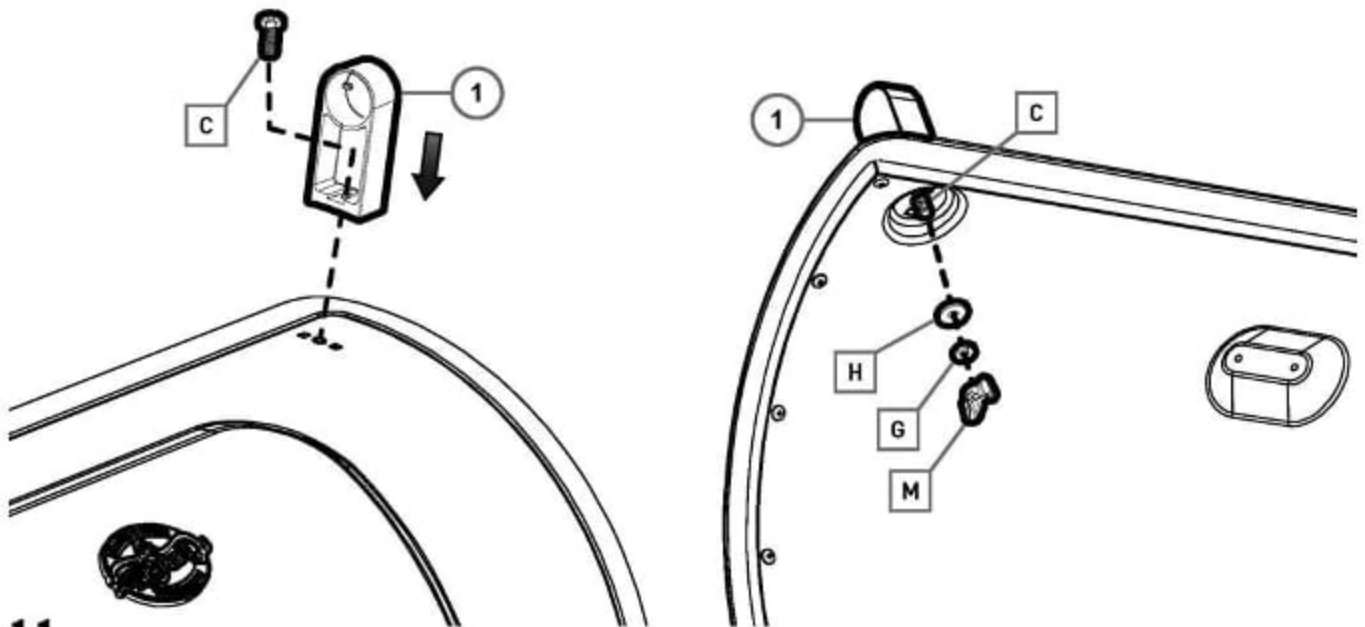
STEP 8B



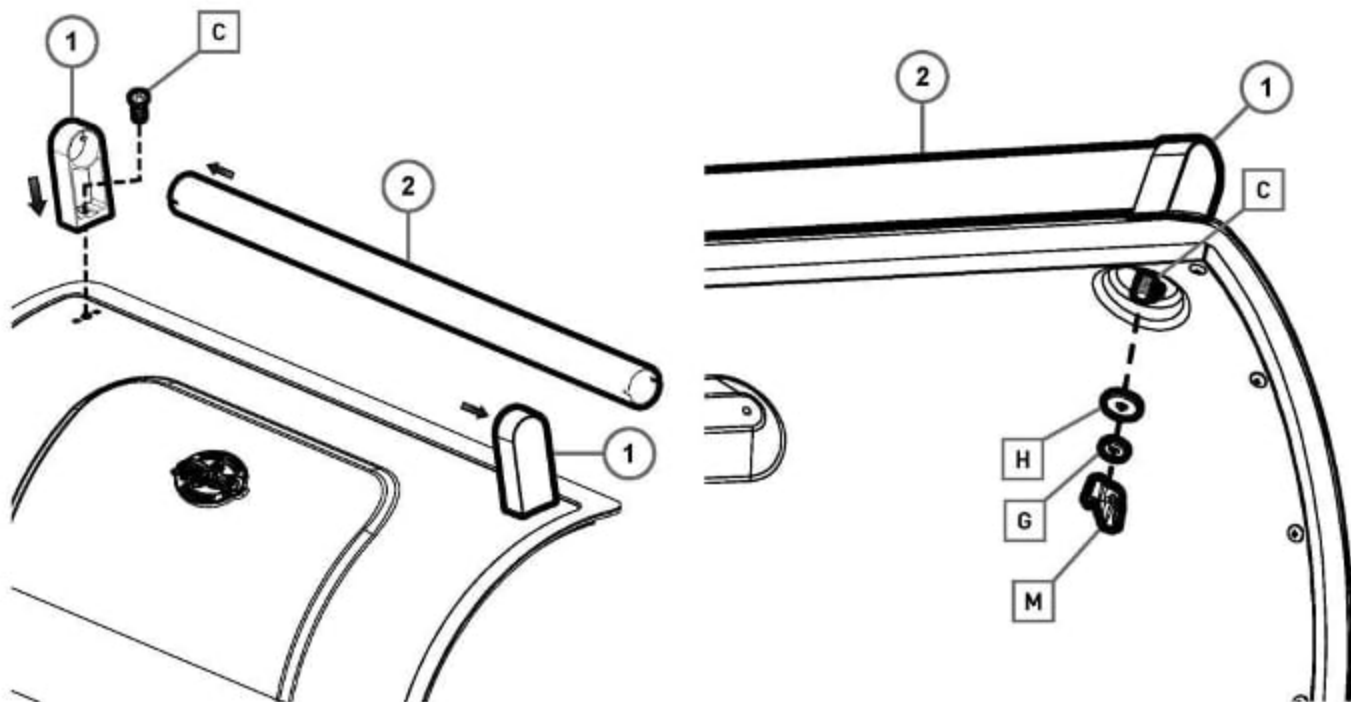
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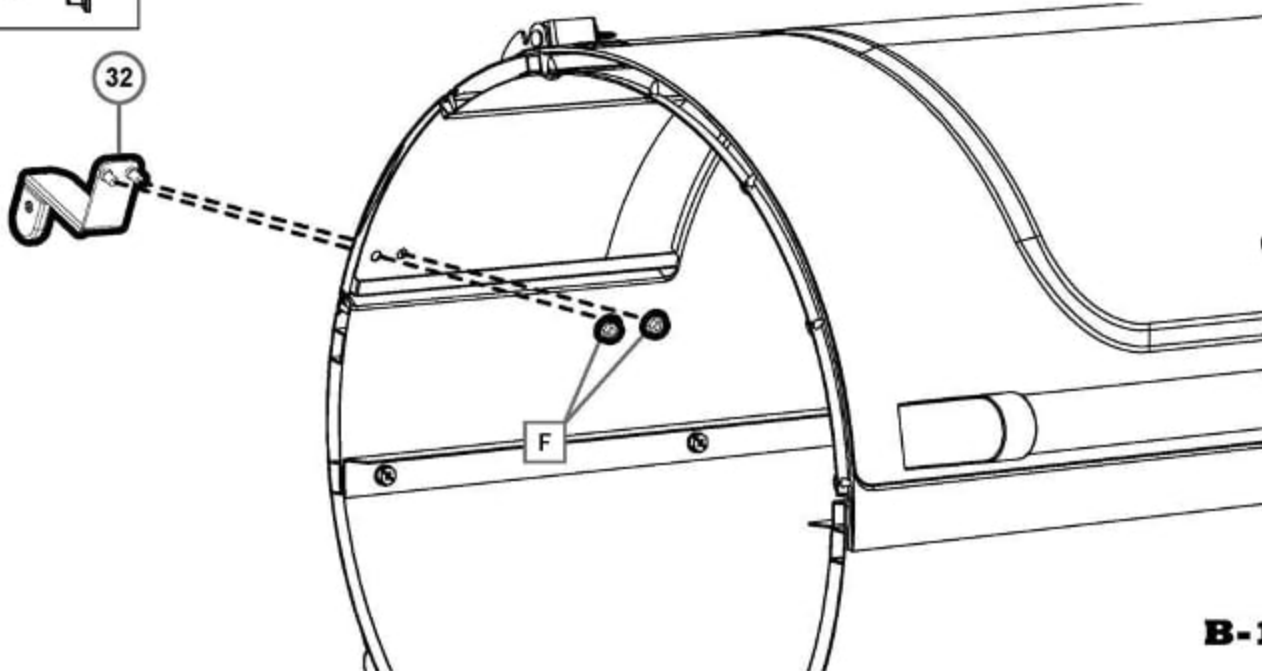
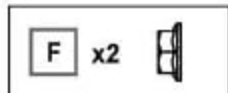
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STEP 10B

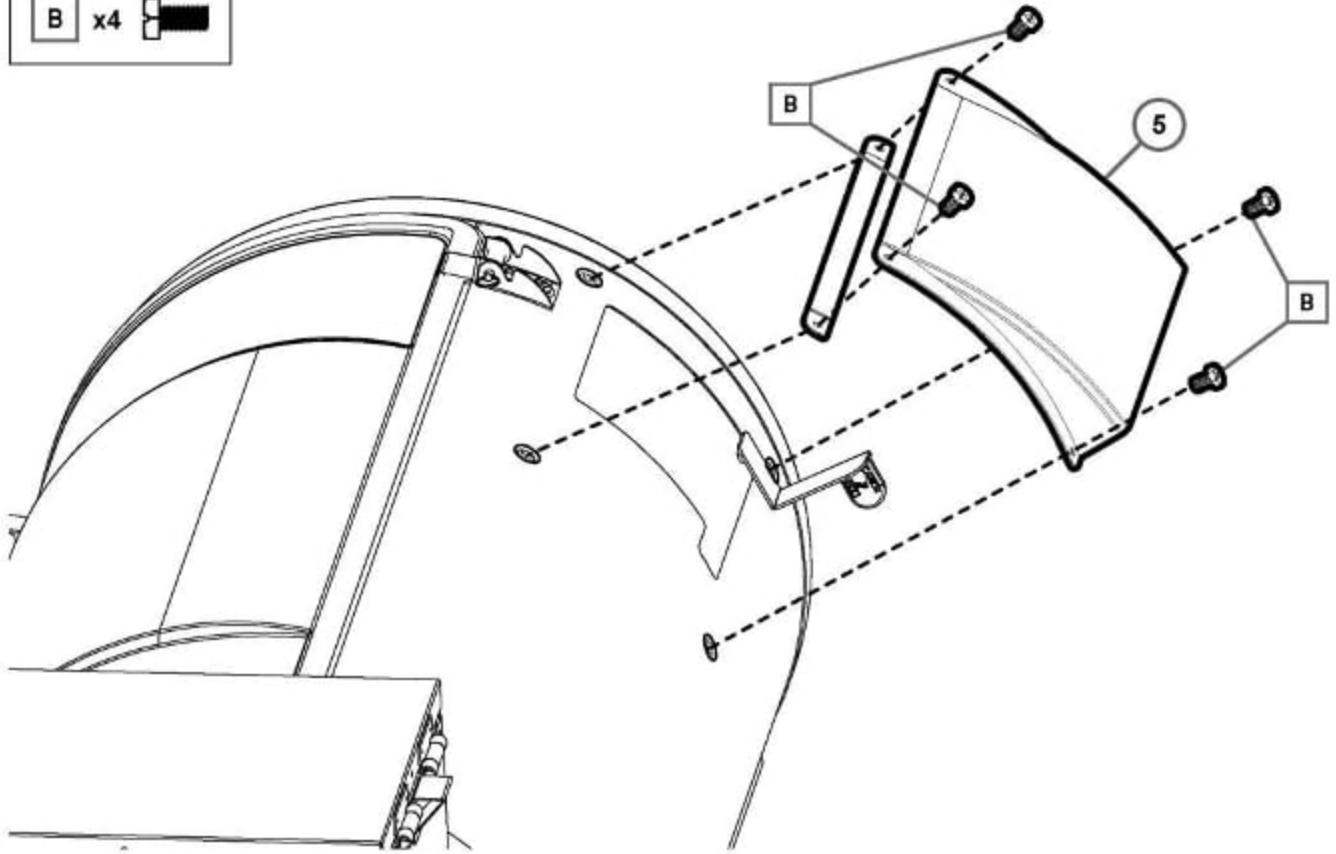


STEP 11

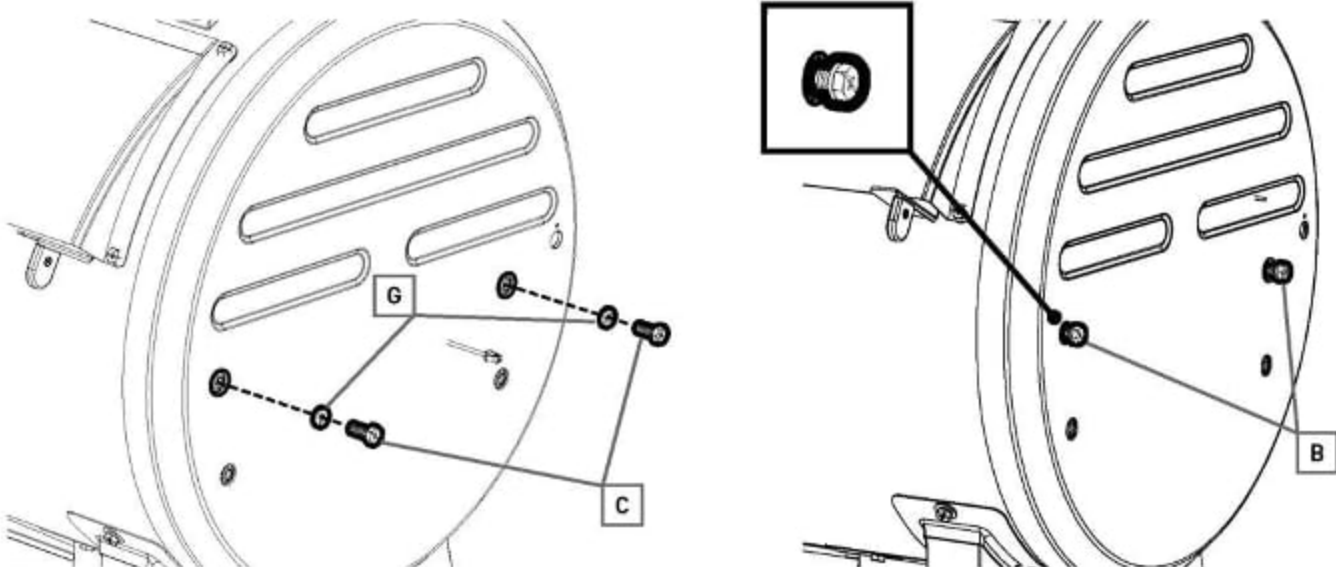




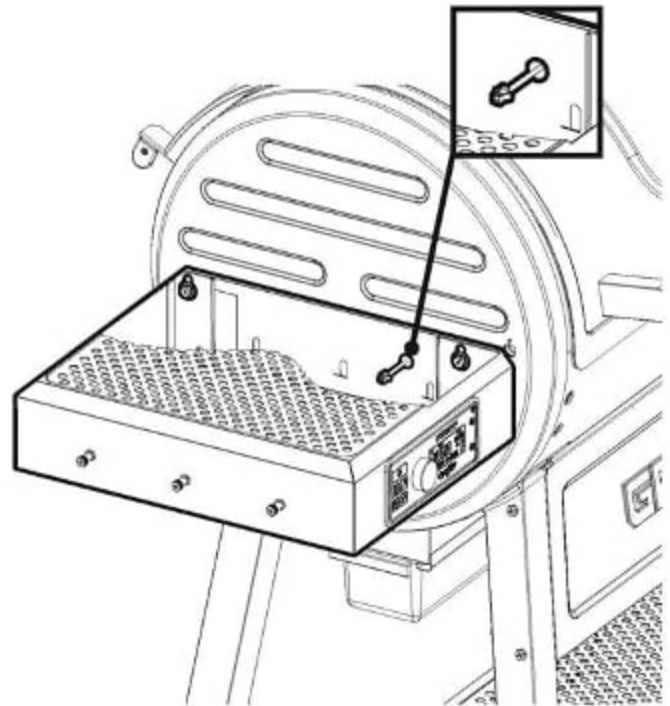
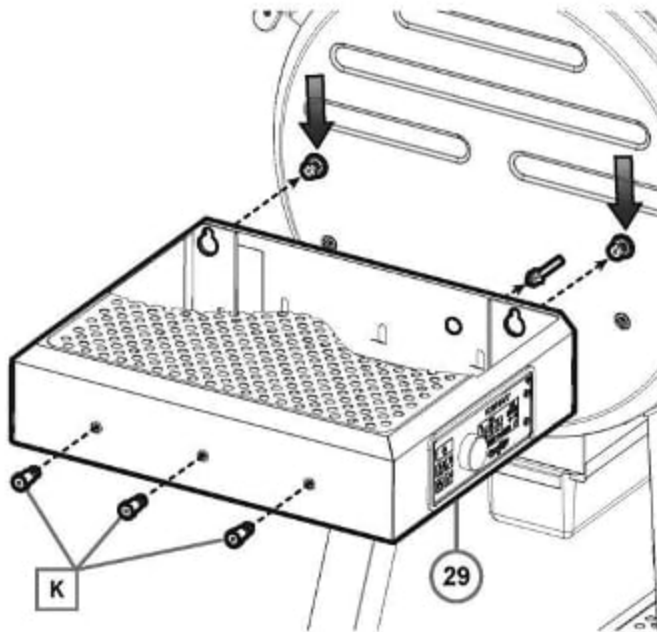
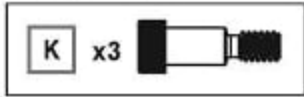
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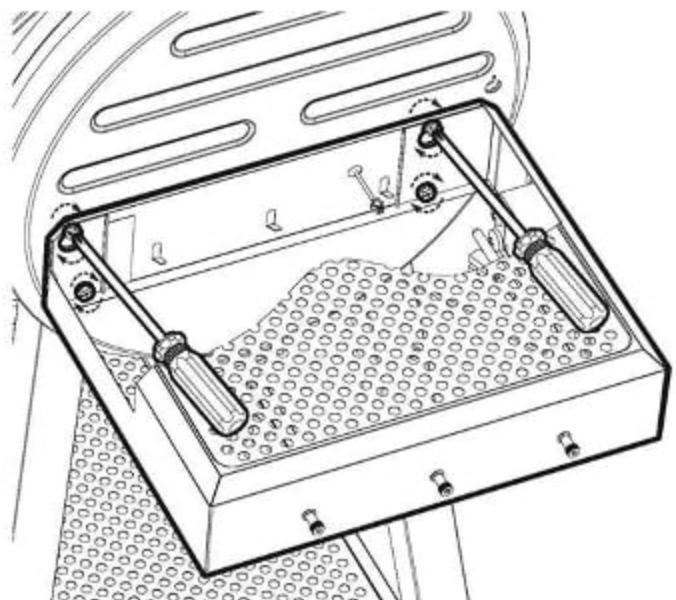
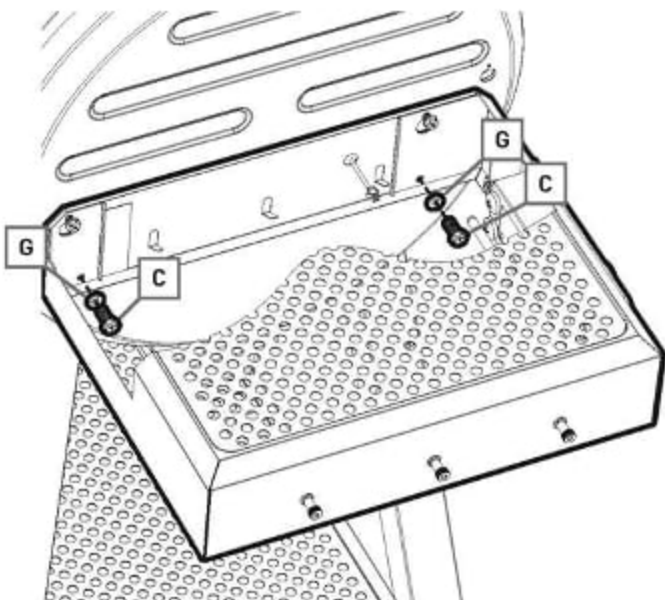
STEP 13A



STEP 13B

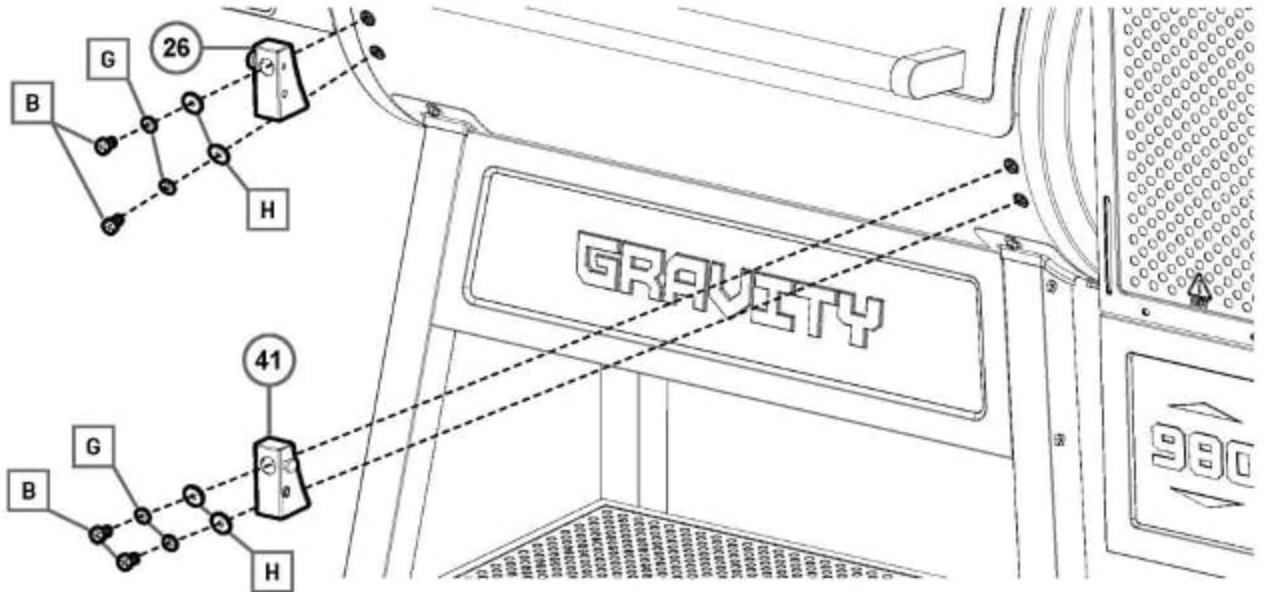
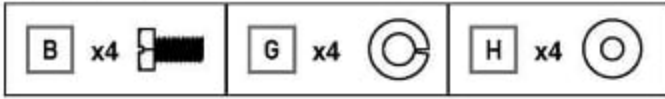


STEP 13C

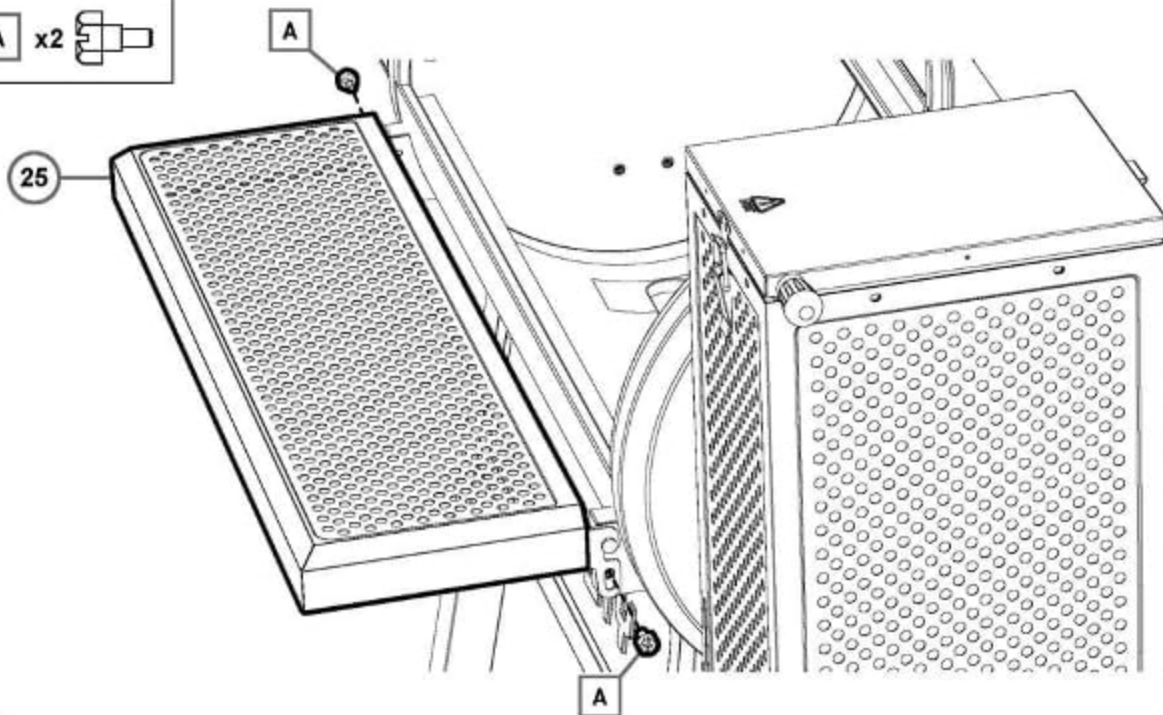
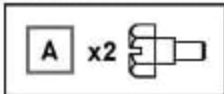




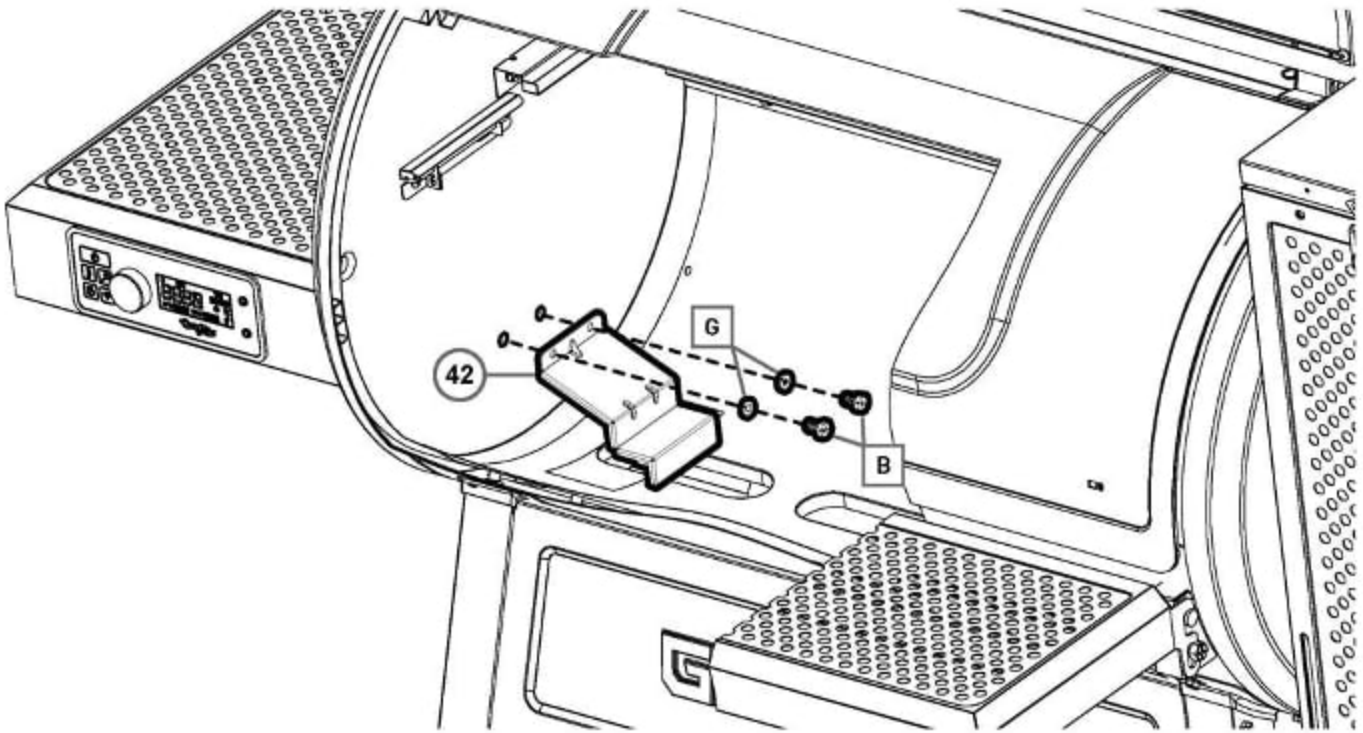
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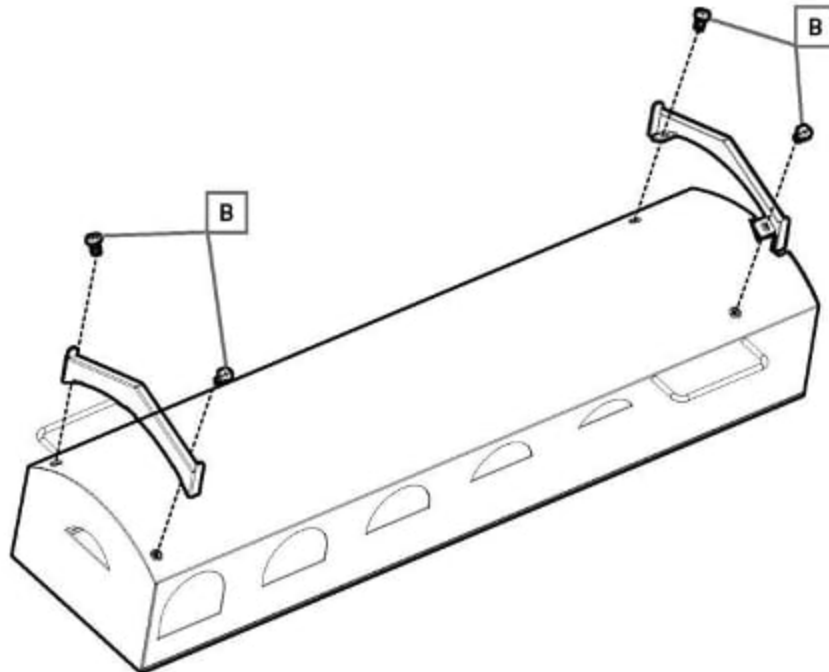
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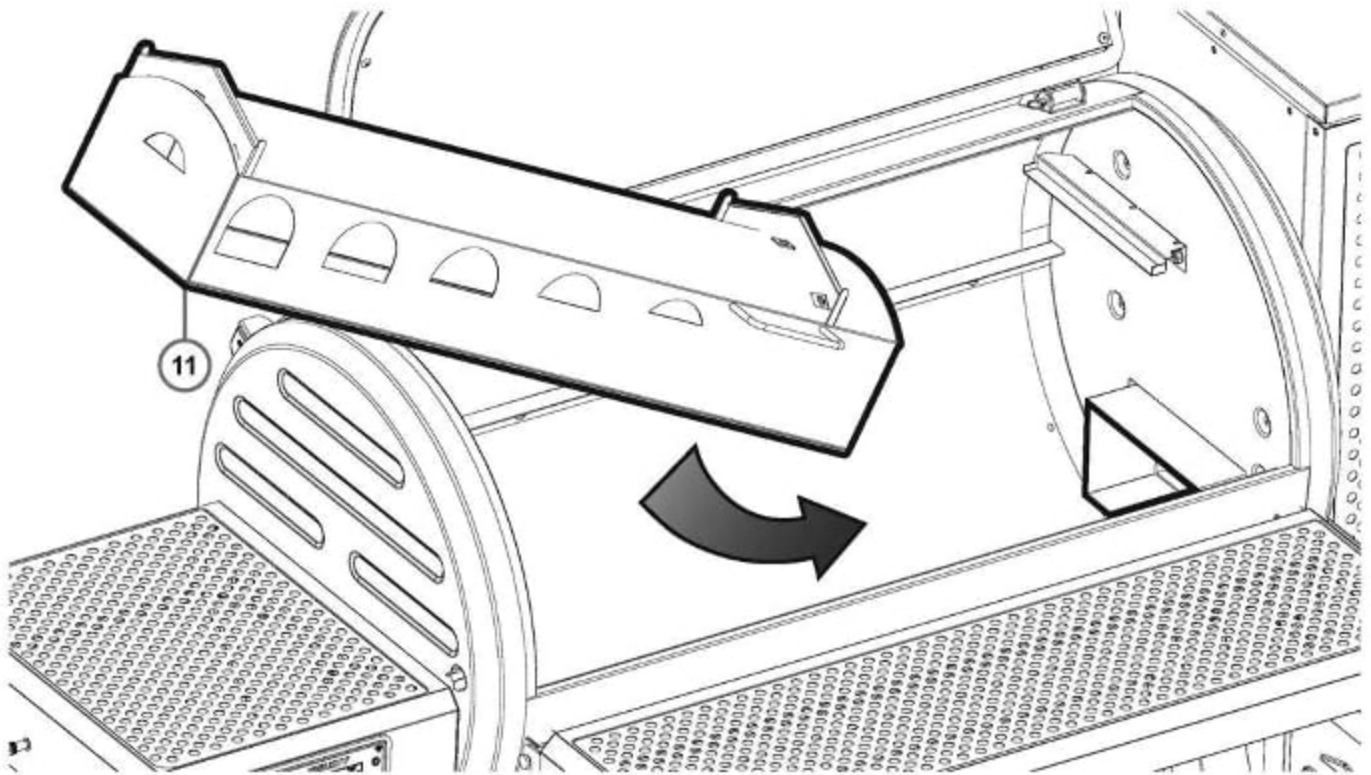
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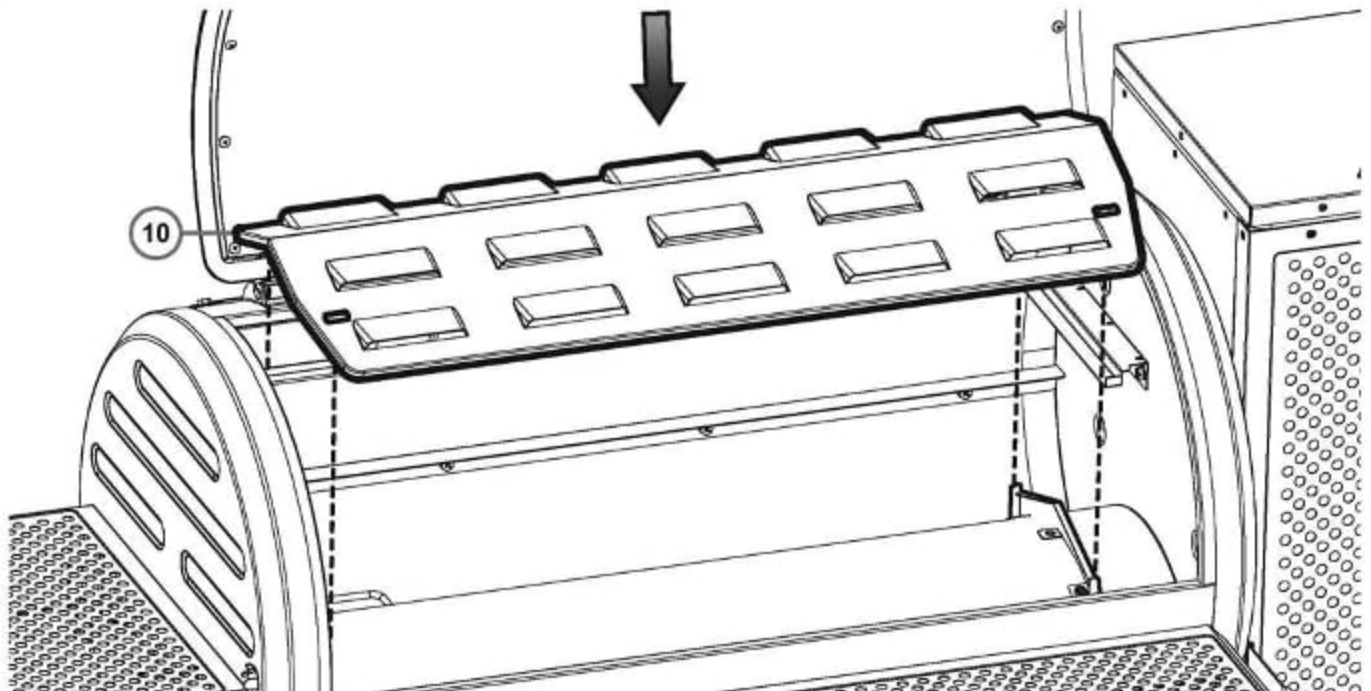
STEP 17



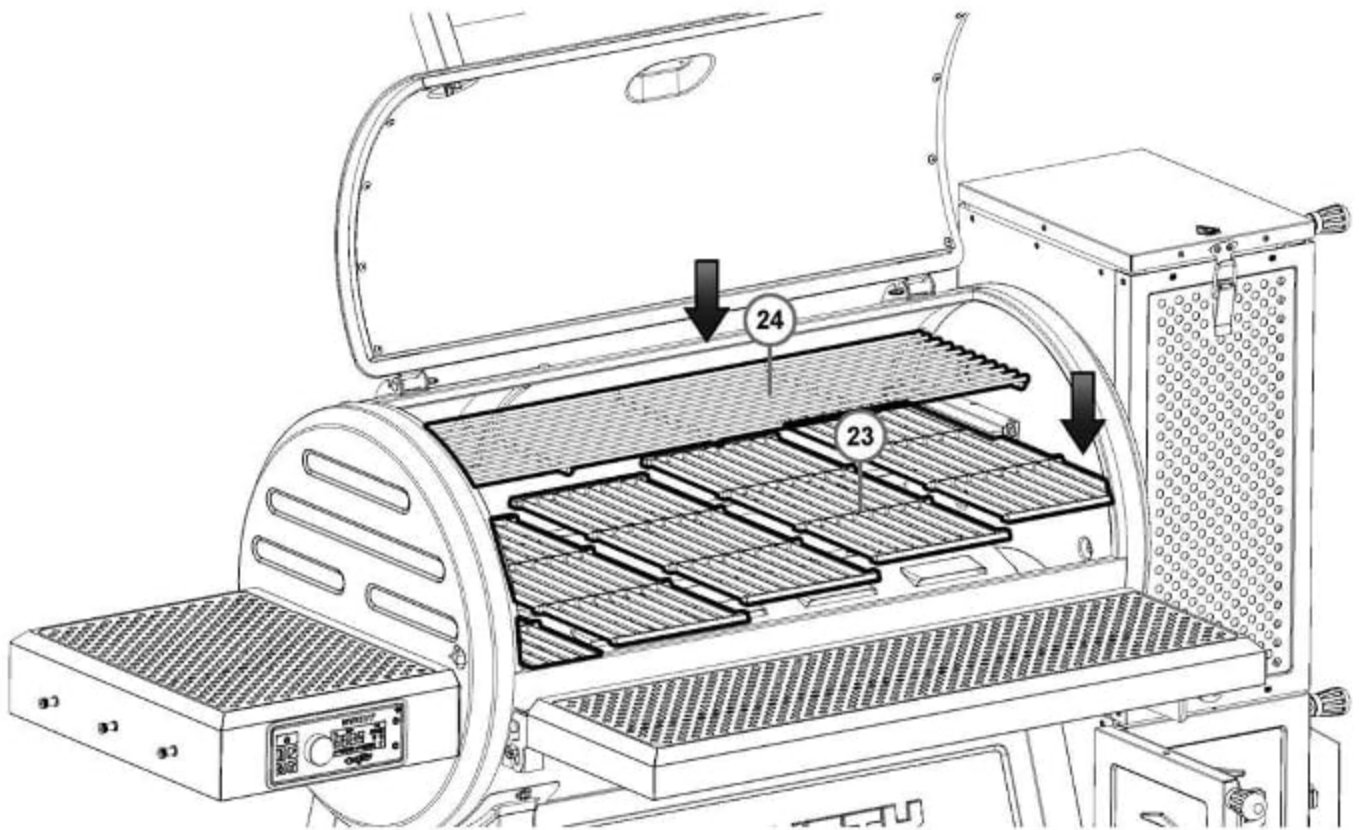
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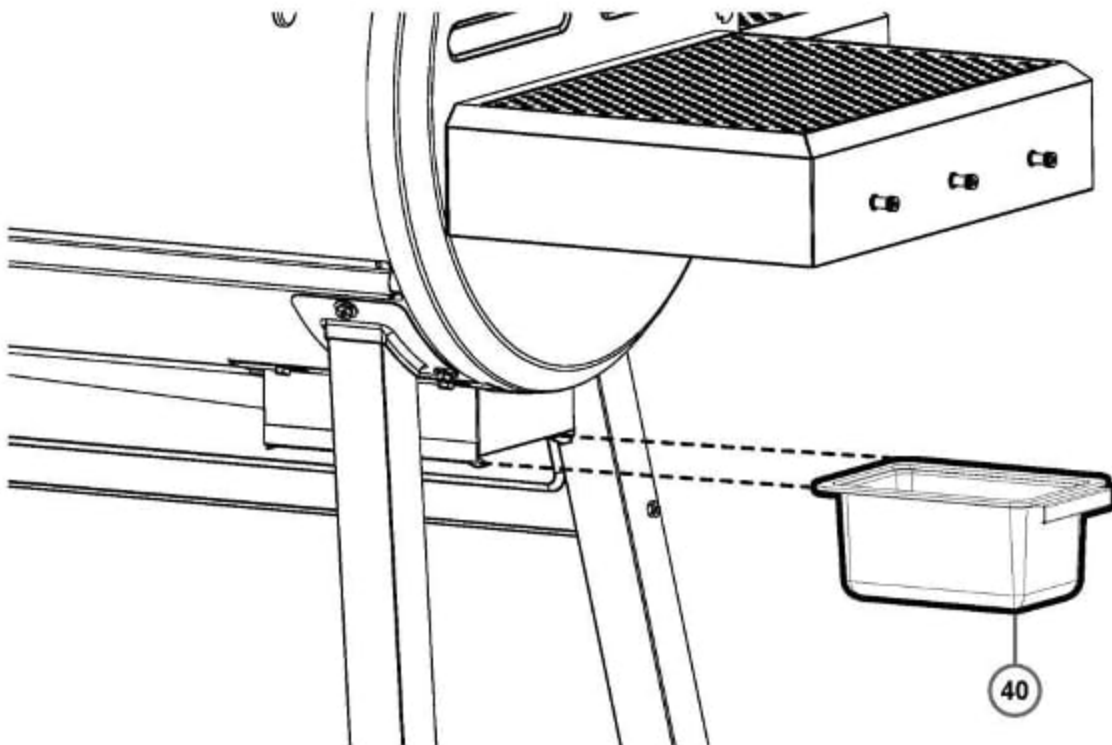
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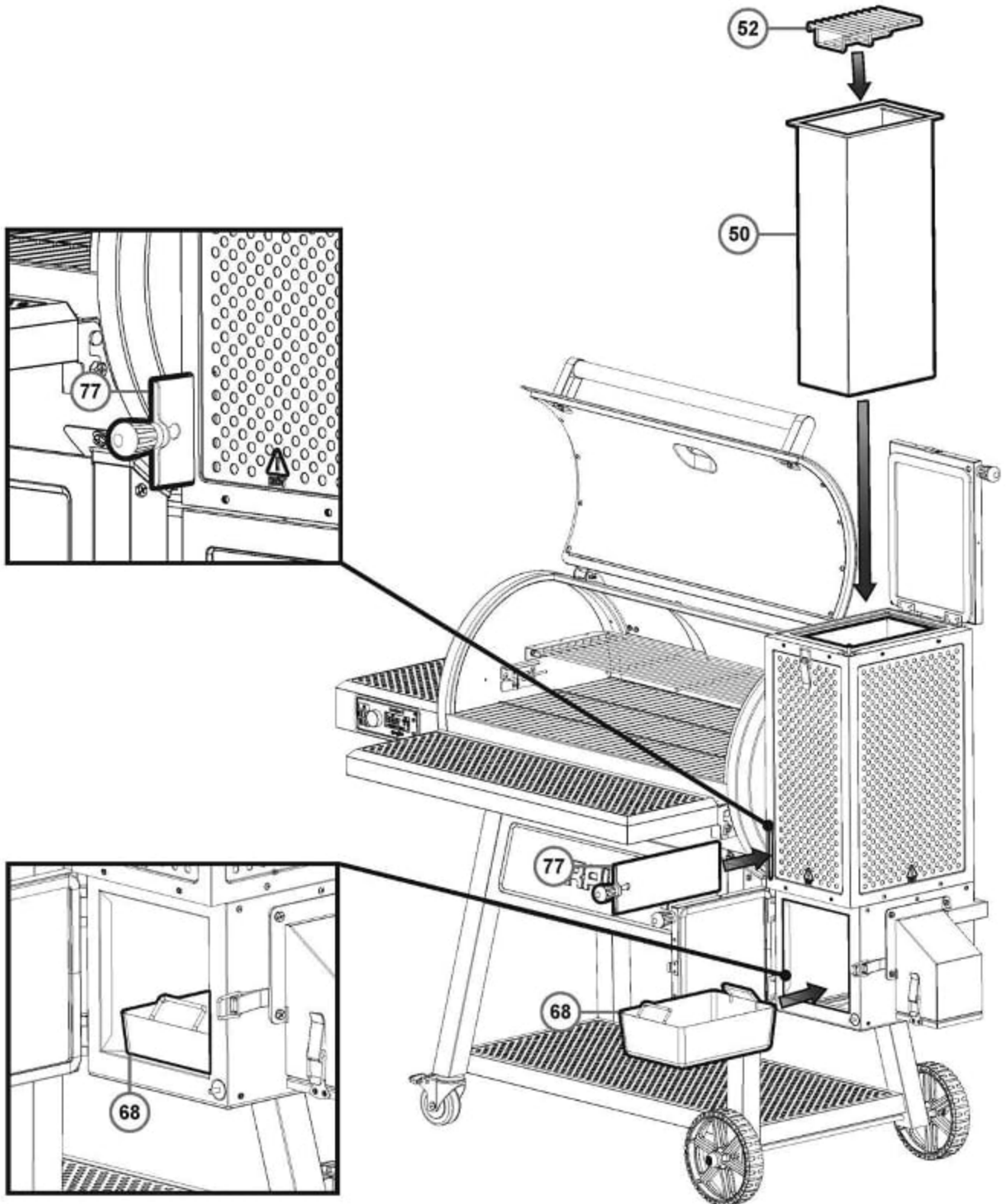
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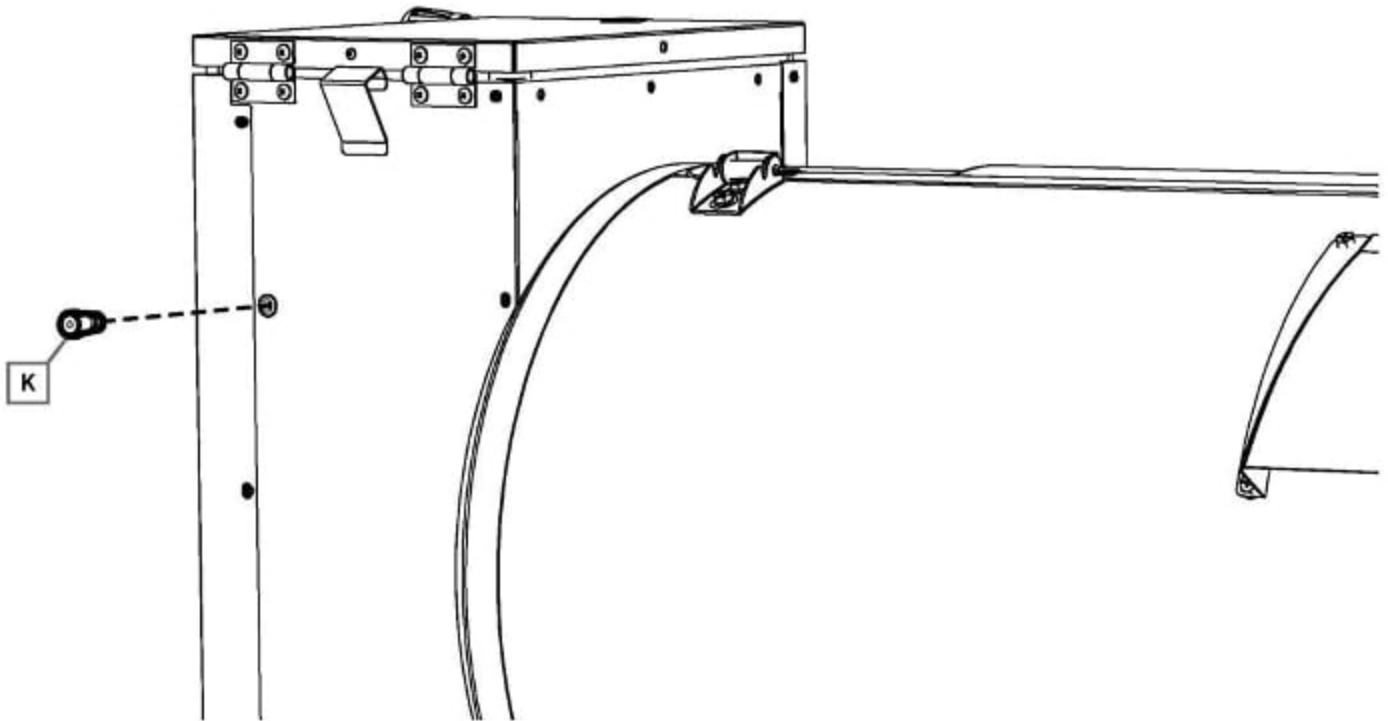
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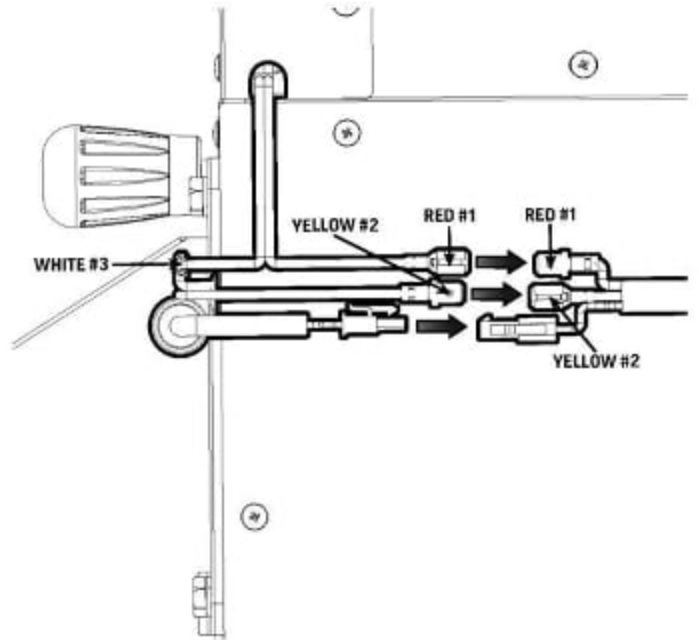
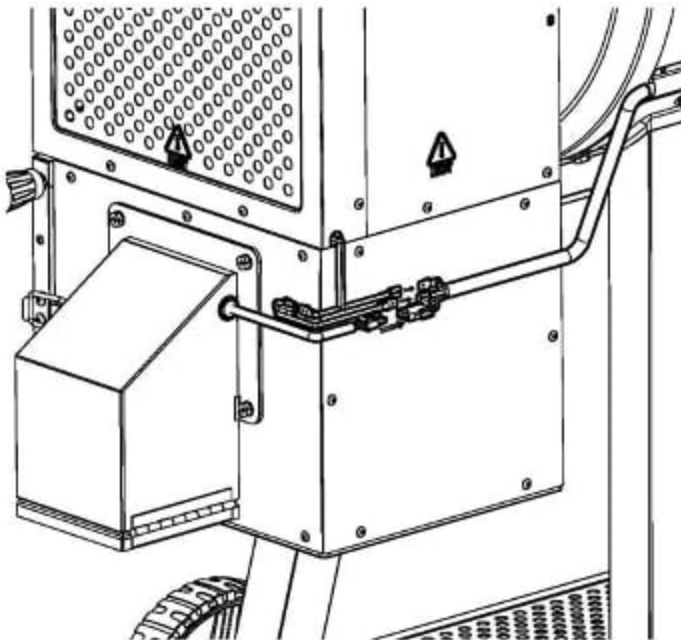
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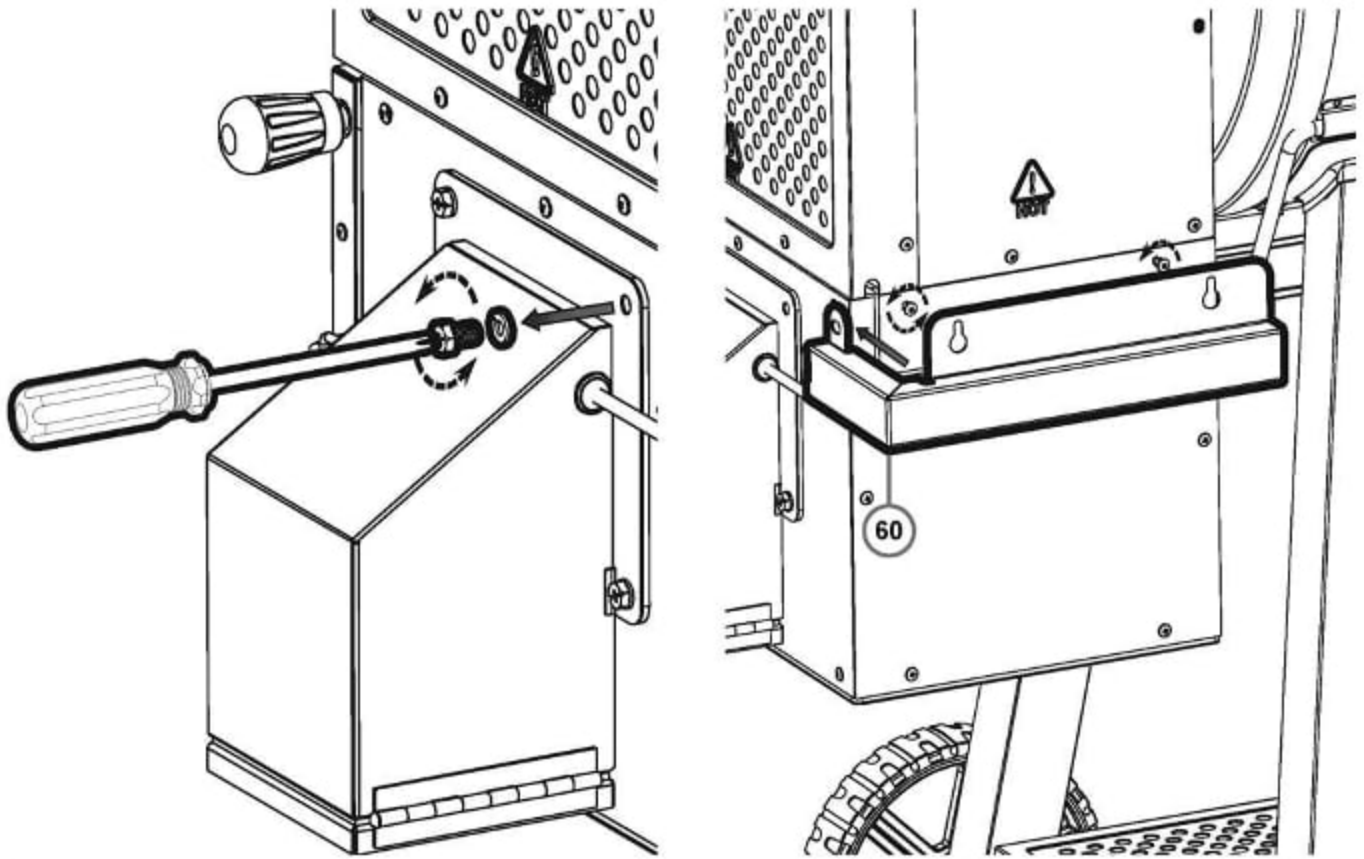
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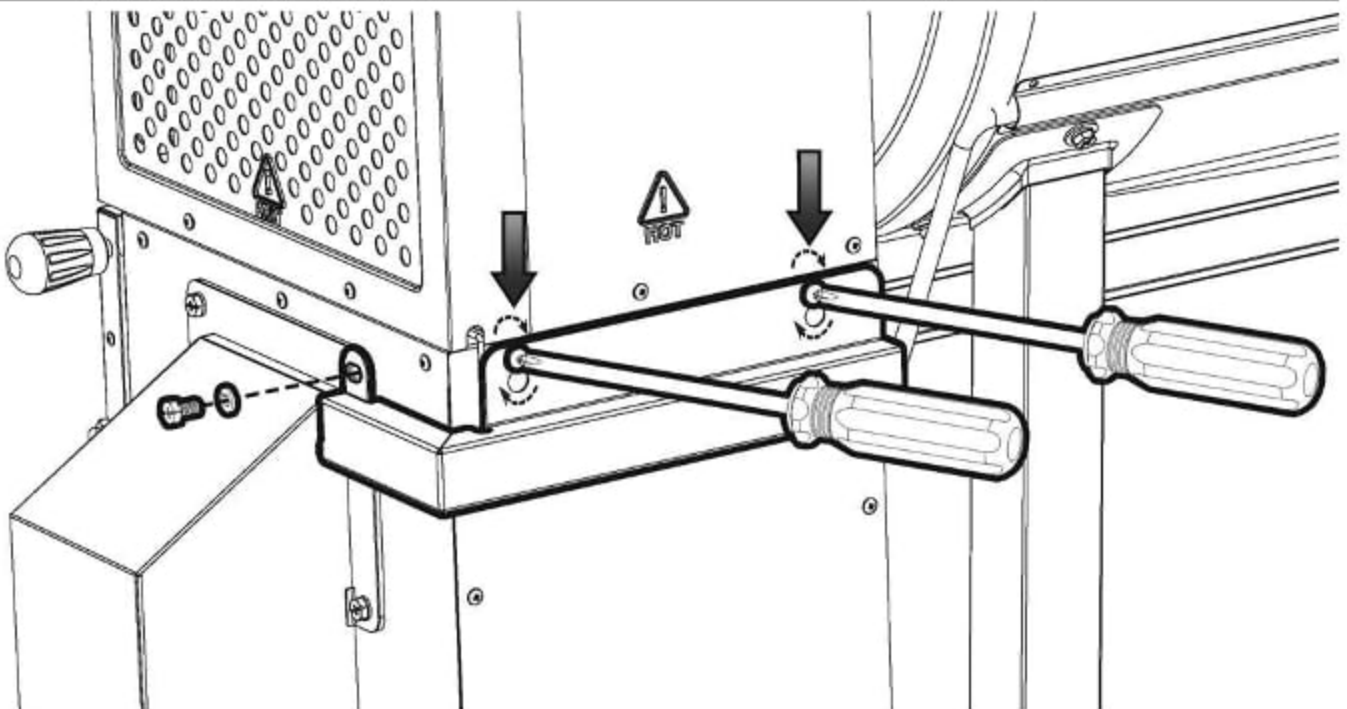
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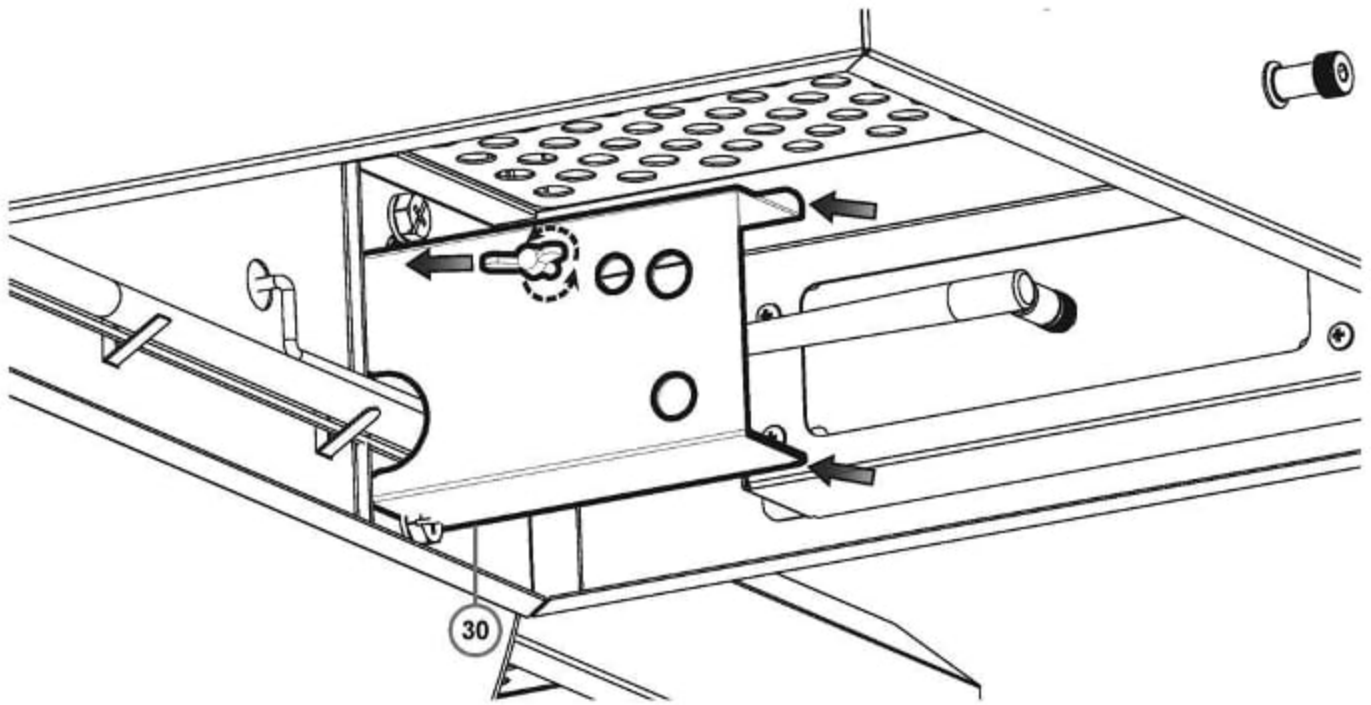
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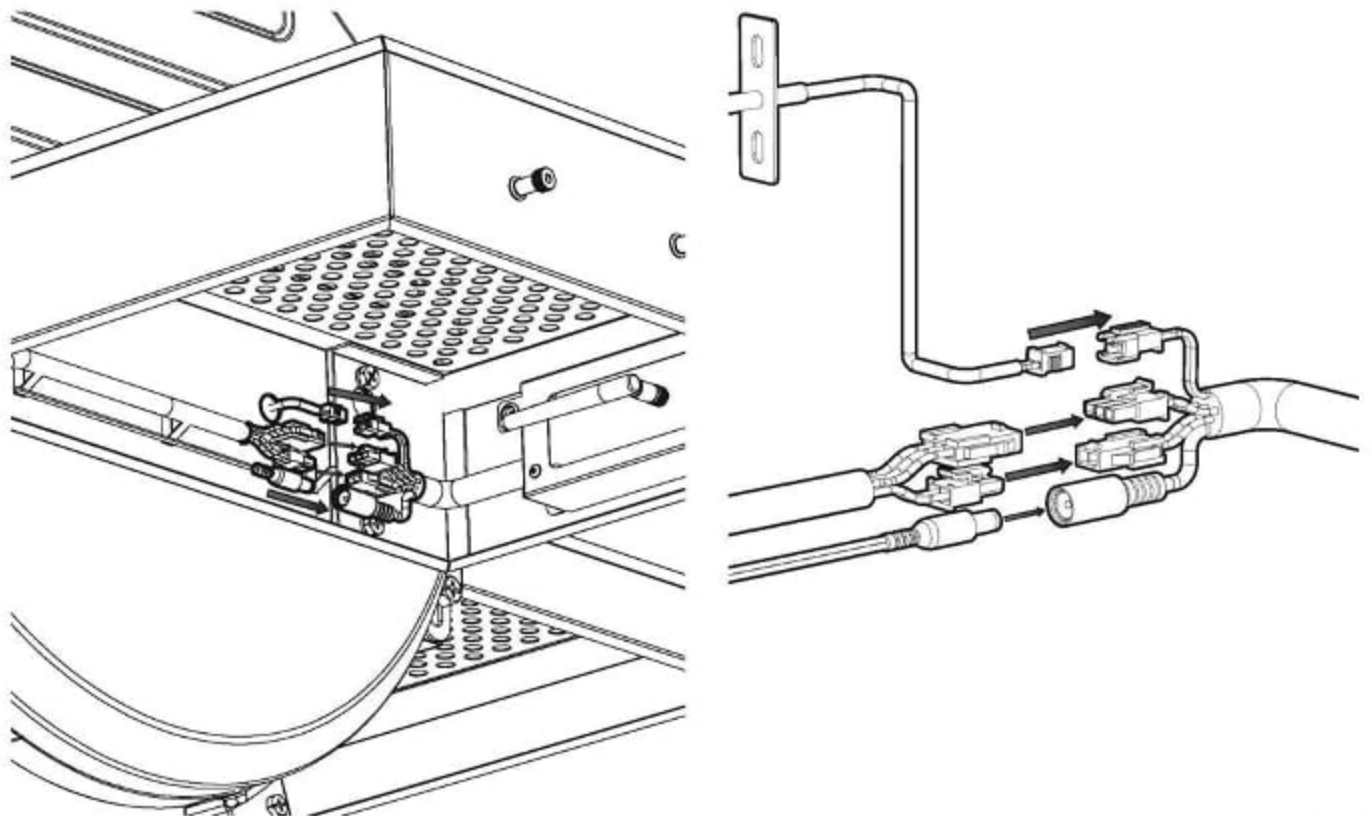
STEP 25B



STEP 26

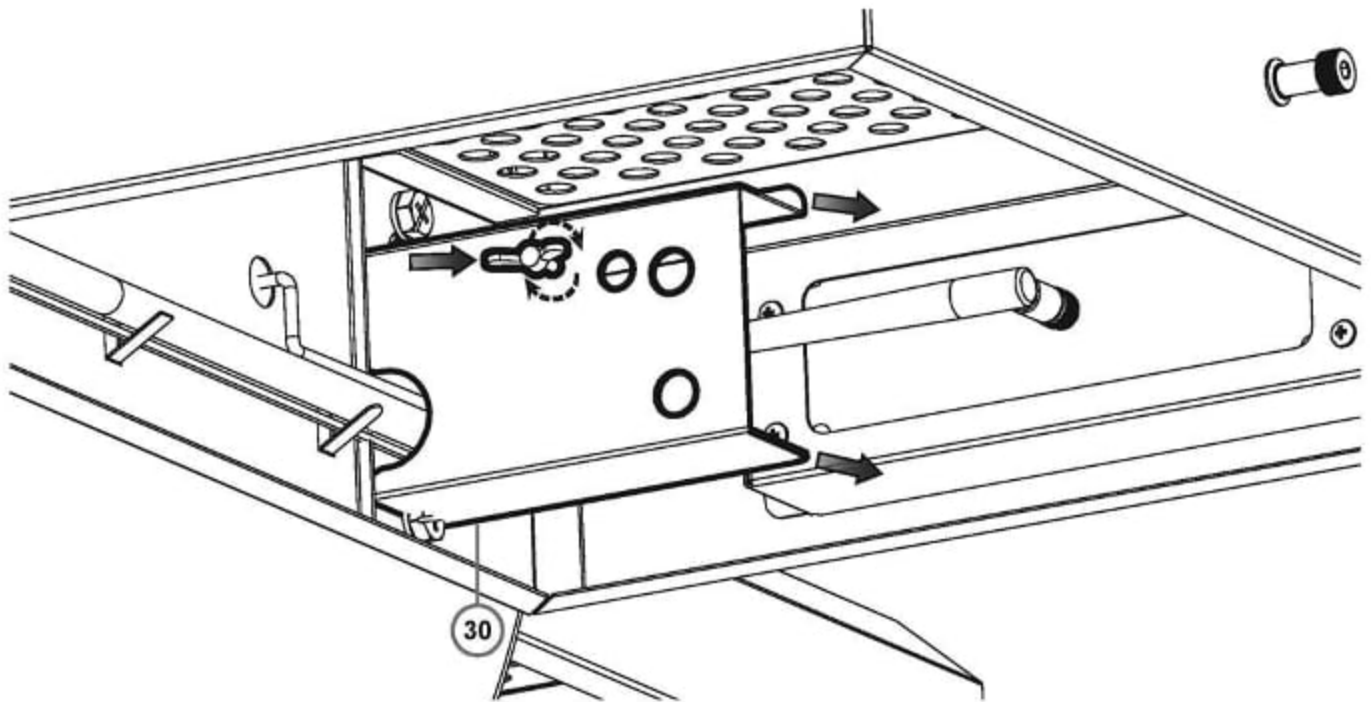


STEP 27



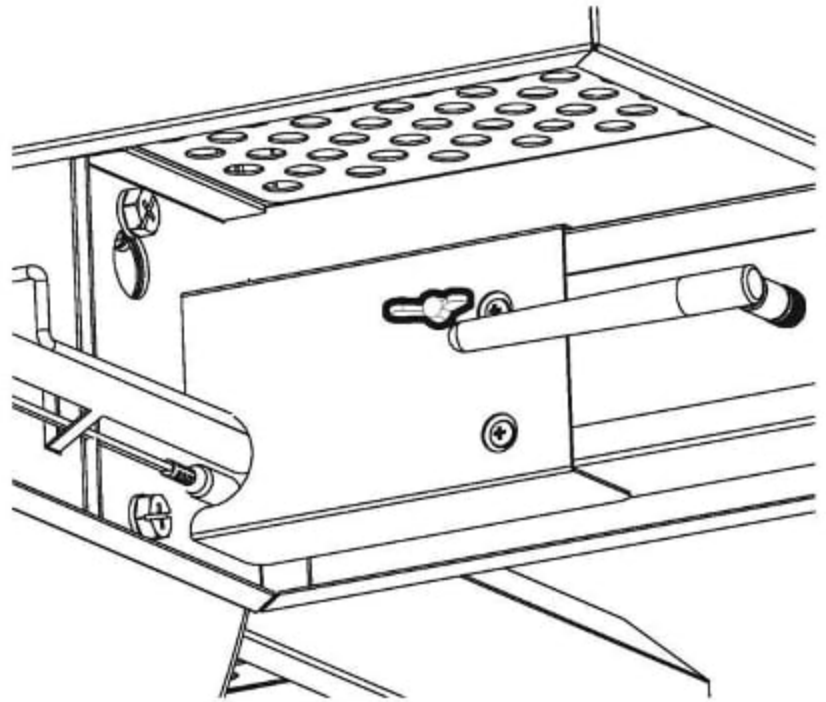


STEP 28A



STEP 28B

Note: All cable connections must be placed behind Controller Cable Cover.



FULLY ASSEMBLED

To ensure sturdy assembly, tighten all NUTS and BOLTS.



OPERATING INSTRUCTIONS

Setting Up

This grill is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 12 feet (~4 meters) from the grill. It is important that the ventilation openings of the grill are not obstructed.

The grill must be used on a level, stable surface. The grill should be protected from direct drafts and positioned or protected against direct penetration by any trickling water (e.g. rain). Do not move grill while hot and do not leave unattended during operation.

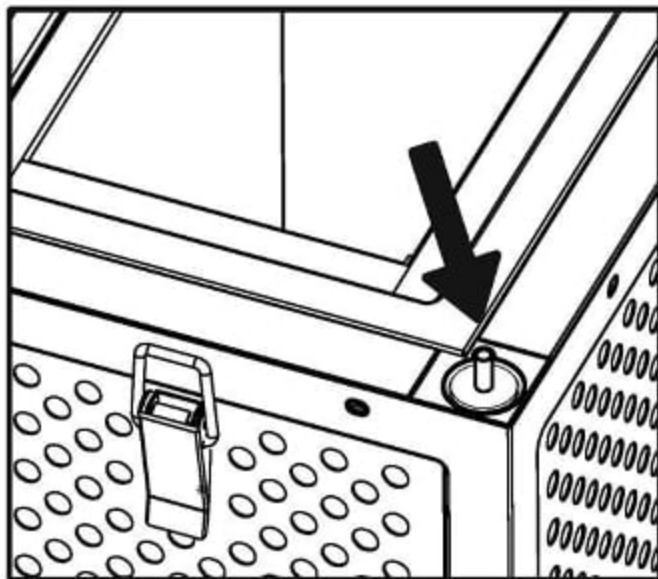
Follow basic electrical safety precautions for outdoor appliances including: 1) Use only approved GFCI electrical outlet. 2) Do not plug appliance in until fully assembled and ready for use. 3) Do not expose electrical connections to rain or water at any time. 4) Place cords to avoid tripping hazards. 5) Ensure all extension cords are rated for outdoor use. 6) Employ a licensed electrical contractor to address any additional concerns for safe installation and operation.

NEVER EXCEED 700°F BECAUSE THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE TOUCH-UP. THIS UNIT IS NOT WARRANTED AGAINST RUST.

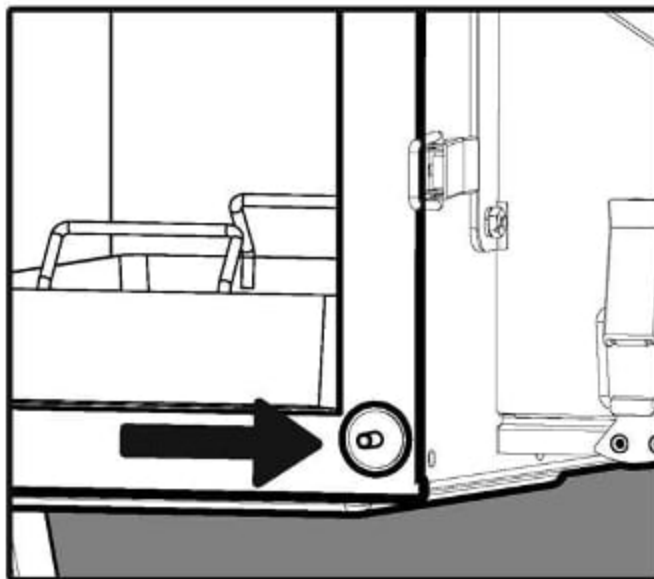




Important Safety Notes



HOPPER LID

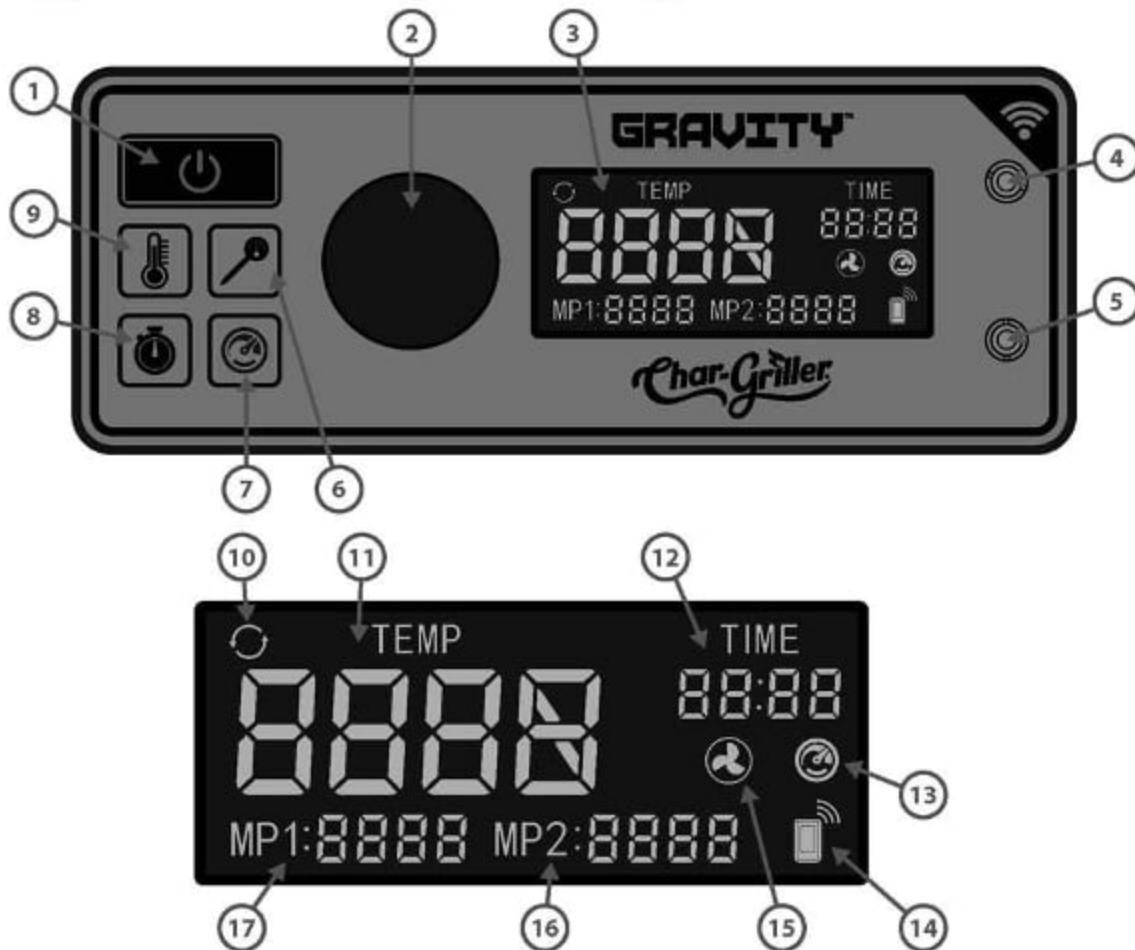


ASH PAN DOOR

GRAVITY 980 SAFETY SWITCHES

- Your Gravity 980 is equipped with safety switches on the hopper lid and ash pan door
- Before your grill can begin temperature control, the hopper lid and ash pan door **MUST** be closed
- If the fan is not coming on, please check first that both safety switches have been activated by closing each of these doors

Using the Gravity 980 Digital Controller



- | | |
|---|--|
| <p>① Power On / Off: Press 1 second to turn on. Press and hold for 2 seconds to turn off</p> <p>② Control Dial: Rotate to make a selection up or down. Press the center of the dial to confirm</p> <p>③ Status Screen</p> <p>④ Meat Probe 1 Jack</p> <p>⑤ Meat Probe 2 Jack</p> <p>⑥ Set Meat Probe Temperature Goal</p> <p>⑦ Turbo Fan Setting</p> <p>⑧ Set Countdown Timer</p> <p>⑨ Set Grill Temperature Goal</p> | <p>⑩ Door Open Indicator</p> <p>⑪ Grill Temperature Display</p> <p>⑫ Countdown Timer</p> <p>⑬ Turbo Mode Enabled</p> <p>⑭ Paired with Phone: Will light up when a smartphone is paired with the controller</p> <p>⑮ Fan Speed Display: Shows if the fan is running and at what speed</p> <p>⑯ Meat Probe 2 Temperature</p> <p>⑰ Meat Probe 1 Temperature</p> |
|---|--|



Using the Gravity 980 Controller

POWER

1. Ensure Controller Adapter is securely plugged in to GFCI outlet
2. Press Power Button to turn controller ON
3. Press and hold Power Button to turn Controller OFF

SET GRILL TEMPERATURE

1. Press Grill Temp Button
2. Adjust desired temperature target by rotating Control Knob (max 700°F)
3. Press Grill Temp Button again to set desired grill temperature target

SET MEAT PROBE TEMPERATURE

1. Insert Meat Probe Connector into Probe Jack (Controller can accommodate up to 2 meat probes)
2. Press Meat Probe Temp Button
3. Adjust desired internal meat temperature by rotating Control Knob (max 225°F)
4. Press Meat Probe Temp Button again to switch between meat temperature 1 and meat temperature 2
5. Alarm will sound when internal temperature is reached (press any button to stop alarm)

SET TIMER

1. Press Timer Button
2. Adjust desired timer duration by rotating Control Knob (timer will change in 5-minute increments)
3. Press Timer Button to begin countdown
4. Alarm will sound when timer completes (press any button to stop alarm)

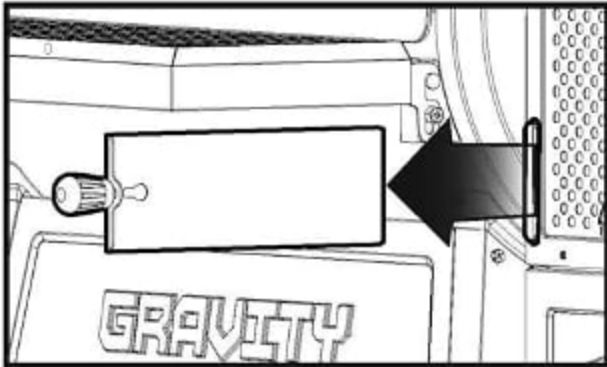
TURBO FAN

1. Press Turbo Fan Button for increased fan performance

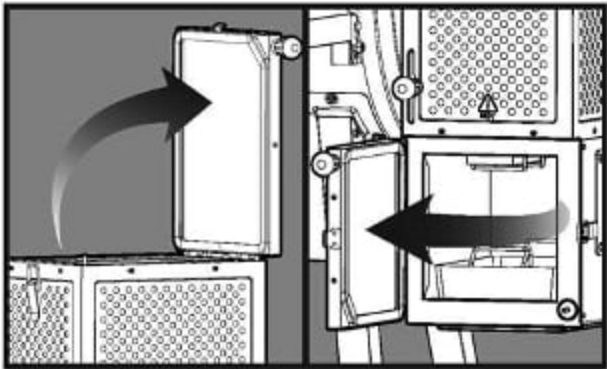
NOTES

- Controller will automatically maintain your set temperature target for duration of cook
- Set temperature is a target and some fluctuation is normal. (+/-5%) Any significant fluctuation may be the result of outside temperature, humidity, direct sunlight, fuel type used, rear damper not fully open, lid being open, other doors not securely closed
- Hopper Lid and Ash Pan Door must be closed for controller to begin operation
- If desired, all settings can be updated after your cook has started

Lighting Instructions



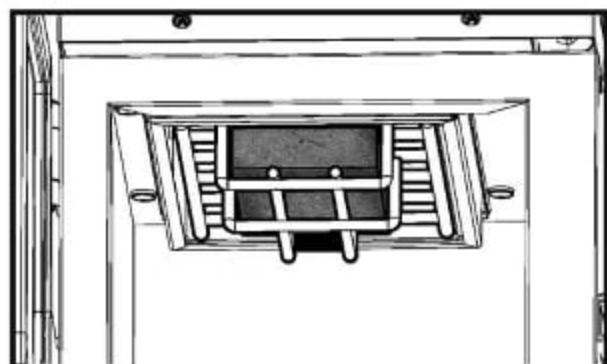
1. Open/remove fire shutter. Open rear damper to fully open. Grill will reach set temperature fastest, with damper set fully open.
 - See notes at end of instruction for more detail.



2. Open hopper lid and ash door
3. Shake hopper charcoal grate to ensure any loose charcoal falls into hopper ash pan
4. Remove and empty hopper ash pan and replace



5. Open the fan cover
6. Fill hopper with charcoal
 - Hopper charcoal capacity:
Briquettes = 16 pounds, Lump = 7 pounds



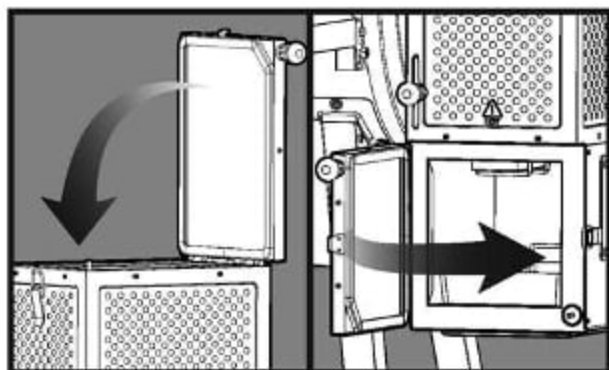
7. Insert food safe fire starter into slot in bottom of hopper charcoal grate
 - If a food safe fire starter is not available, one standard sized paper towel twisted into a rod shape may be used
8. Light fire starter and allow it to ignite charcoal for 3-5 minutes
 - Note: Turning controller on before 3-5 minutes can cause delay in charcoal activation or starter can extinguish before activation occurs.



Lighting Instructions Cont.



9. Turn on grill controller and set all desired temperatures and timers (see pages C3-C4)



10. Close and latch hopper lid and ash door. Ensure grill lid is closed and grill will automatically maintain temperature target
11. Wait for grill to reach desired temperature
12. Insert meat probe into cut of meat and place on grill grate (be sure to immediately close grill lid)

NOTES

- Do not use gasoline, kerosene, lighter fluid or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Rear Damper may be adjusted for enhanced smoking and heating performance. When damper opening is reduced, smoke and heat will be retained in the cooking chamber for longer periods of time. This can extend fuel performance.
Note: This may alter grill's ability to maintain the controller set temperature. Adjust set temperature as needed to maintain desired grill temperature.
- When in use, grill will be hot. Do not touch areas of grill, except handles, without heat resistant gloves.

Pairing the Grill with a Smart Device

1. Download the Char-Griller® app from the App Store (Apple or Google Play). For more information about the App, supported devices, and more - go to CharGriller.com/gravity/app-support.
2. After installation is completed, open the App.
3. Bluetooth:
 - a. Go to Settings page
 - b. Click on Bluetooth
 - c. Select "Gravity980-XXXX" from List
 - d. Pairing is complete
4. Bluetooth+Wifi:
 - a. Follow step 3
 - b. Click on Wifi
 - c. Select preferred wifi network from list

NOTE: Device only works on 2.4Ghz networks. (Device will not work on 5Ghz networks or networks that use 2.4Ghz and 5Hz frequencies simultaneously. If your wifi network does not segregate the 2.4Ghz wireless frequency, Bluetooth will be the only connection option)

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

FCC Warning

Warning: Changes or modifications to this smoker not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC Statement

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.



Grilling Styles

Your Char-Griller® Gravity 980 can be used to smoke, grill or sear your food. By using the digital controller, charcoal and wood flavor, you can customize your culinary experience as desired. The following descriptions provide two of the most common ways you can cook with your Char-Griller® Gravity 980 charcoal grill and smoker.

Sear

Quickly cook with heat at high temperatures (450°-700°F).

1. Refer to Using the Gravity Controller and Lighting instructions on C-3 through C-6.
2. Once the grill is at the desired temperature, you may begin to cook by placing food directly onto the cooking grates.
3. Food will cook quickly. Cook each side 3-4 minutes and then bring to desired internal temperature.

NOTE: Always sear with the grill lid open to prevent damage to exterior finish.

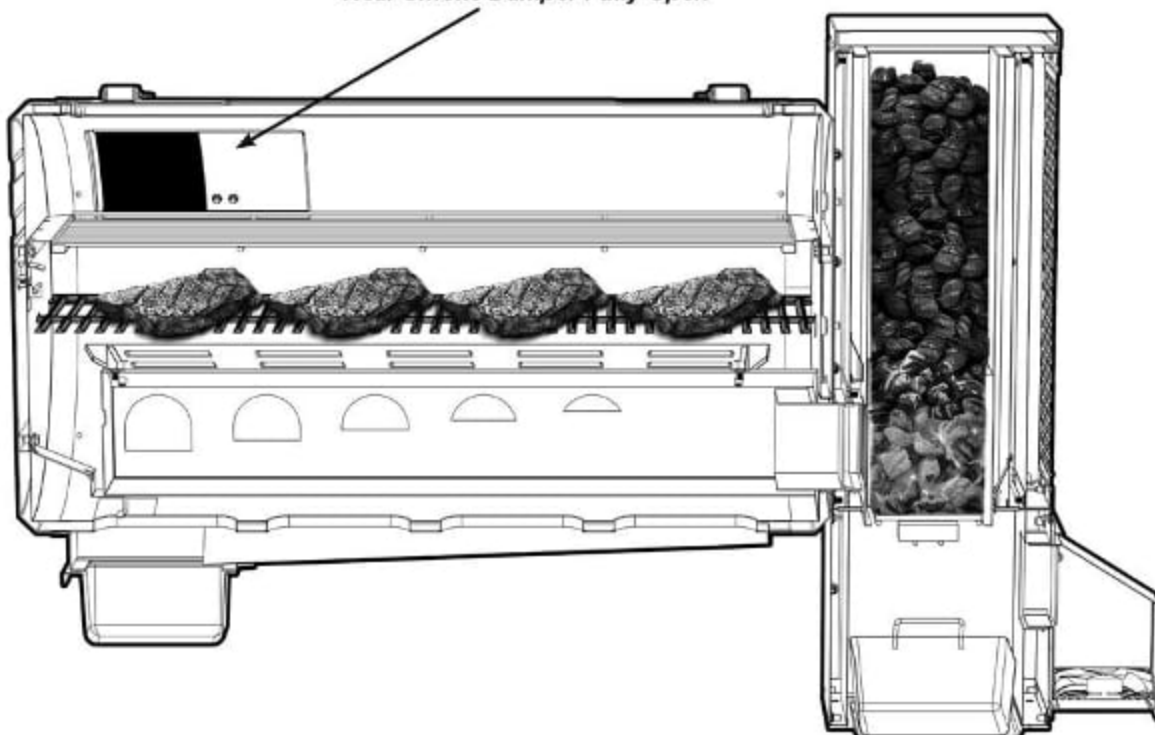
NOTE: Wood chips or chunks may be used in addition to charcoal to add smoke flavor as desired. Refer to C-9 Adding Wood Smoke.

NOTE: Searing foods can occur at temperatures as low as 550°F. To reach conserve fuel, consider searing meats at 600°F.

SEAR (HI-TEMP DIRECT HEAT) - 450°-700°F

Up to 16 lbs. of Briquettes or 7 lbs of Lump Charcoal should be placed in the hopper.

Rear Smoke Damper Fully Open



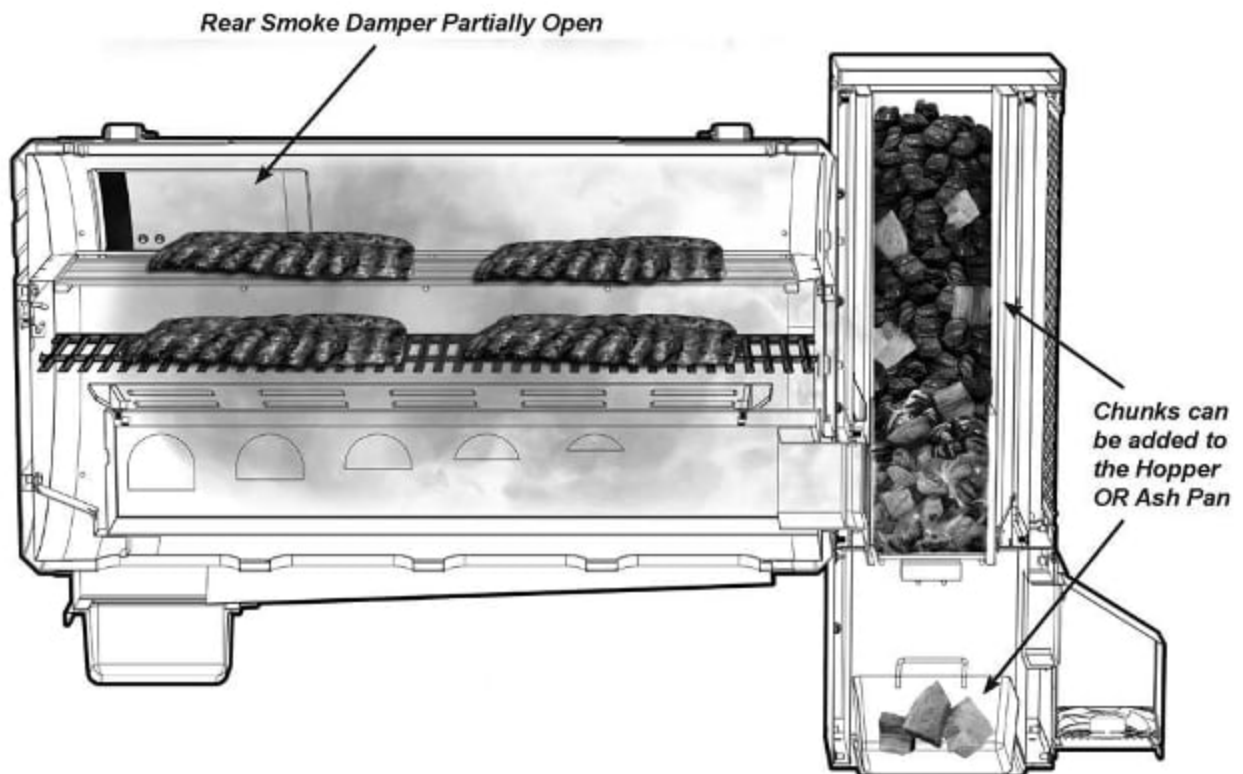
Smoking

Cook at low temperatures (200°-250° F). Use natural wood chunks to add smoke flavor. See C-9 for Adding Wood Smoke.

1. Prepare up to 16 lbs of briquettes or 10 lbs of lump charcoal in the gravity fed hopper.
2. Add wood chips, chunks, or pellets as desired to add smoke flavor. (See C-9)
3. Once the grill is at the desired temperature, begin to cook.
4. Place food on the main cooking grates or the warming rack above. Food on the cooking grates will cook faster.
5. NOTE: Opening the smoking chamber will extend cooking time.

SMOKING - 200-250°F

Up to 16 lbs. of Briquettes or 7 lbs of Lump Charcoal should be placed in the hopper. See C-9 for Adding Wood Smoke.





Adding Wood Smoke

OPTION 1: Place wood chunks or charcoal in the ash tray to add flavor before setting temperature. As the charcoal in the hopper burns, the hot embers will fall onto the wood/charcoal in the tray, causing it to burn at a slower rate and release more flavor into the grill.

NOTE: Never add more than ½ lbs at a time. Additional chunks or charcoal should not be added until any previously added have ceased generating smoke.

OPTION 2: Mix wood chunks in the hopper with charcoal.

NOTE: Never use more than 1.5 lbs of wood chunks throughout the hopper. A small amount of wood can go a long way in flavor. Too much wood can result in excessive smoke and unwanted flavors.

Adding Charcoal to the Hopper

IMPORTANT: This grill maintains temperature by controlling the airflow into a completely sealed chamber. Opening the hopper lid will result in additional oxygen to fuel reaching the fire, causing flames to rise from the hopper. Use great care when following these instructions.

DO NOT add charcoal when the Grill Temp is set greater than 250°F.

ALWAYS wear heat resistant gloves

1. Open hopper lid – CAUTION: HOPPER LID WILL BE HOT
2. Stand back from hopper as flame rises – CAUTION: DO NOT PUT FACE OR UNPROTECTED HANDS OVER HOPPER
3. Wait approximately 30 seconds for flames to equalize
4. Pour additional charcoal into hopper
5. Close hopper lid immediately

Turning Grill OFF

1. ALWAYS wear heat resistant gloves
2. Turn controller OFF by pressing and holding Power Button for 2 seconds
3. Unplug grill from power source
4. Ensure main grill lid, hopper lid and ash pan door are securely closed
5. Close the Rear Smoke Damper and Fan Door
6. Insert Fire Shutter
7. Allow grill to cool completely before covering

NOTE:

- Do not use gasoline, kerosene, lighter fluid or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.

c-10 Once grill is cool, empty ash pan after every use.

Care & Maintenance

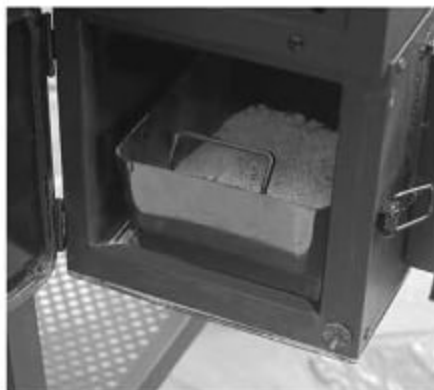
In order to keep your grill in the best shape, it's important to keep it clean and maintained. Continued cleaning and care are key to ensuring a long life for your Char-Griller® grill. Have questions? Call, email or chat online with Char-Griller® Customer Service!

FINISH UP



- When you are finished grilling, clean your grates with the Char-Griller® Grate Scrape and then lightly coat your grates with flaxseed or other vegetable oil
- Next close the lid, hopper, damper and place the fire shutter back in the slot allowing the fire to suffocate (See C-9)
- Wait until coals and ash have completely cooled before attempting to clean up or remove

CLEAN UP



- Wait until the fire is completely extinguished and the grill is cool to the touch before emptying the ashes
- Open the bottom hopper door and remove the ash pan from the grill
- Give the charcoal grate a firm tap to loosen any ash than may be stuck.
- Dump the ashes in a metal container and cover with water to ensure there are no lit coals, then you can dispose of the ashes

COVER UP



- Extend the life of your grill by using a Char-Griller® custom fit grill cover to protect it from the elements
- Weather resistant polyester material protects against birds, dust, wind, rain and snow

**** ONLY EMPTY ASHES WHILE GRILL IS NOT IN USE AND COOL TO TOUCH ****

IMPORTANT: Charcoal is porous and holds moisture. DO NOT leave charcoal in your grill while you are not using it. Charcoal and ashes left inside the ash pan may reduce the life of your grill.



Troubleshooting







QUESTION	ANSWER
WHY IS MY GRILL NOT TURNING ON?	<ul style="list-style-type: none"> Press the power button on the controller to verify, if controller will not turn on see next answer. Verify controller is plugged into an outlet and that the power cord is securely plugged into the digital controller wiring harness. Verify power at the electrical outlet. If the power cord is connected to a GFCI (ground fault circuit interrupter), check and reset if necessary. If power is working at the outlet, contact Char-Griller® Customer Service for assistance at 812-638-4724.
WHY IS THE FAN NOT RUNNING?	<ul style="list-style-type: none"> The Grill temperature has reached its temperature goal. The Hopper or Ash Door Lid are open. For safety, the Hopper and Ash Doors are equipped with shut off switches if either of these doors are opened. Closing the doors will return the grill to normal operation. The fan has been disconnected from the controller. The fan has been disconnected from wiring harness. Hopper Lid or Ash door switches have been disconnected.
WHY IS THE CONTROLLER TEMPERATURE NOT READING CORRECTLY?	<ul style="list-style-type: none"> Check if the Temperature probe inside the grill is Dirty, clean if necessary. Temperature probe not fully plugged into the proper Meat Probe Jack.
WHY IS THE TEMPERATURE OF MY GRILL FLUCTUATING?	<ul style="list-style-type: none"> Temperature fluctuations are normal. Any significant fluctuation could be the result of wind, air temperature, improper use, or lack of grill maintenance.
WHY IS MY GRILL SLOW TO HEAT UP?	<ul style="list-style-type: none"> Check if the Fire Shutter slide is removed. Check if Low Charcoal. Check if Grill Lid is open. Check if Fan is running. If Fan is not running see "Why is the fan not running?"
WHY IS THERE EXCESSIVE SMOKE LEAKING FROM THE HOPPER?	<ul style="list-style-type: none"> Check if the Hopper or Ash Doors are fully closed and the latches are locked. Check that the fire shutter slide is removed. Check the Hopper or Ash Door gaskets for any damage.
WHY IS THE APP IS CONSTANTLY SHOWING "CONNECTION LOST!" OR "OFFLINE"?	<ul style="list-style-type: none"> Wi-Fi signal could be weak. Try moving the grill closer to the router or the router closer to the grill, extending your wireless network, or connect to Bluetooth. Angle the Antenna on the back of the controller to point at the ground. Try turning your Grill controller off and on. Try re-pairing your grill with your WiFi Network or Bluetooth device.
CODE	ERROR MESSAGE
ERR	<ul style="list-style-type: none"> Check the Connection of the main temperature Probe. Unplug the Connection, and then reconnect. Then Unplug the grill and plug back in If error code persists, you may need to replace your probe. Contact Char-Griller® Customer Service for assistance at 1-912-638-4724.
ErH	<ul style="list-style-type: none"> Grill Temperature has exceeded 750°F Unplug Grill and Open the main lid to cool down Check for Cause of the overheat: Fan malfunction or grease fire Plug Grill in to clear message
ErF	<ul style="list-style-type: none"> Check the connection of the fan. Unplug the Connection, then reconnect. Then Unplug the grill and plug it back in If error code persists, you may need to replace your fan. Contact Char-Griller® Customer Service for assistance at 1-912-638-4724.
ErU	<ul style="list-style-type: none"> Incorrect Voltage detected if using the wrong power adapter. Check if using the supplied power adapter or for malfunction of power adapter If error code persists, you may need to replace your fan. Contact Char-Griller® Customer Service for assistance at 1-912-638-4724.






General Grilling Tips & Warnings






- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- The grill and hopper heat shields are HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- Hopper heat shield, hopper lid and latch, hopper ash door and latch are HOT while the grill is in use and during cooling. Wear protective gloves when working with and around these components.
- Grill has an open flame. Keep hands, hair, and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- Do not cover cooking grates with metal foil. This will trap heat and may cause damage to the grill.
- Never overfill charcoal hopper. This can cause serious injury as well as damage to the grill.
- When using electrical appliances, basic safety precautions should always be followed including the following: 1) Do not plug in the appliance until fully assembled and ready for use. 2) Use only approved grounded electrical outlet. 3) Do not use during an electrical storm. 4) Do not expose appliance to rain or water at any time.
- To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Contact Char-Griller® Customer Service for assistance at 912-638-4724.
- Extension cords may be used if care is exercised in their use. • If an extension cord is used: 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance; and 2) the cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
- The extension cord must be a grounding-type 3-wire cord.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliances."
- CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not let cord hang on or touch hot surfaces.
- Do not place cord on or near a gas or electric burner or in a heated oven.
- To disconnect, turn controller "OFF" then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before adding/removing internal components.
- Do not clean this product with a water sprayer or the like.
- Never open hopper during use. If it is necessary to refill charcoal during use follow the specific reload instructions for this grill and always wear protective gloves.
- Never operate the grill with the temperature probe removed. This can cause the grill to overheat and cause serious personal injury and/or damage to the grill.
- Close Rear Smoke Damper and install Fire Shutter after every use.
- Open Rear Smoke Damper fully, open Fan Cover, and remove Fire Shutter before every use.
- Never operate the grill with the Fire Shutter installed in the grill. This can damage the grill.





Cooking Guidelines

 BEEF	HEAT LEVEL	AVG. COOKING TIME
SKIRT STEAK, MEDIUM 1-INCH THICK		4-6 MIN.
HOT DOG 4 OUNCES		5-7 MIN.
STEAK, MEDIUM 1-INCH THICK - FILET MIGNON, RIBEYE, NEW YORK STRIP & PORTERHOUSE		6-8 MIN.
BURGER 3/4 - INCH THICK		8-10 MIN.
HANGER STEAK, MEDIUM 1-INCH THICK		8-10 MIN.

 PORK	HEAT LEVEL	AVG. COOKING TIME
PORK CHOP, MEDIUM 1-INCH THICK		8-10 MIN.
SAUSAGE 3-OUNCE LINK		10-13 MIN.
PORK TENDERLOIN 1 POUND		15-20 MIN.
PORK SHOULDER/BUTT 8 POUNDS		12 HOURS <small>APPROX. 90 MIN / LB.</small>

 CHICKEN	HEAT LEVEL	AVG. COOKING TIME
CHICKEN BREAST OR THIGH 4 OUNCES - BONELESS, SKINLESS		8-12 MIN.
CHICKEN THIGH OR LEG 3-6 OUNCES - BONE-IN*		35-45 MIN.
CHICKEN BREAST 10-12 OUNCES - BONE-IN*		35-45 MIN.
WHOLE CHICKEN* 8 POUNDS		3-5 HOURS

*BONE-IN CHICKEN SHOULD INITIALLY BE COOKED OR "BROWNED" OVER DIRECT HEAT FOR SEVERAL MINUTES BEFORE BEING TRANSFERRED TO INDIRECT HEAT.

 SEAFOOD	HEAT LEVEL	AVG. COOKING TIME
SHRIMP LARGE		4-6 MIN.
SCALLOP 1 1/2 OUNCES		4-6 MIN.
FISH, FILET 1-INCH THICK		5-10 MIN.
FISH, WHOLE 1 POUND		15-20 MIN.

HEAT KEY



USDA SAFE MINIMAL INTERNAL TEMPS

FISH & SHELLFISH:
145°F

BEEF OR PORK STEAKS
OR CHOPS: **145°F**

GROUND BEEF OR PORK:
160°F

CHICKEN:
165°F

Cook times outlined in this chart are general guidelines that may vary depending on desired doneness, thickness, amount of each item being cooked, grill or grilling style, ambient temperature and/or weather. Char-Griller® recommends always using a cooking thermometer to gauge the internal temperature of all meat products.



**FIND MORE
RECIPES AT
CHARGRILLER.COM**

ENHANCE FLAVOR

Wood Pairing Guide

Different wood varieties possess different flavors and Char-Griller® recommends pairing your woods with the meats you intend to cook.

WOOD	FLAVOR	 BEEF	 PORK	 POULTRY	 SEAFOOD	 VEGGIES
ALDER	MILD			✓	✓	
MAPLE	MILD			✓		✓
CHERRY	MILD		✓	✓	✓	
APPLE	MEDIUM	✓	✓	✓	✓	
PECAN	MEDIUM	✓	✓	✓	✓	✓
OAK	MEDIUM	✓	✓	✓	✓	✓
HICKORY	STRONG	✓	✓			
MESQUITE	STRONG	✓	✓			



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