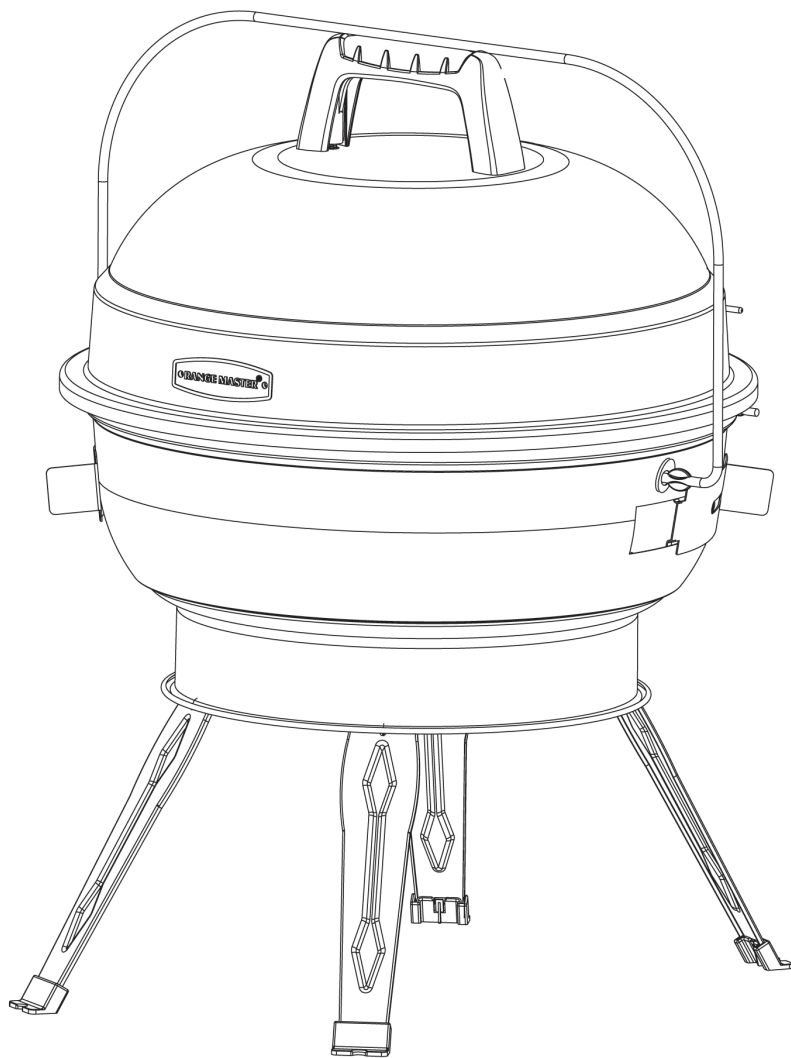


Outdoor Charcoal Barbecue Grill

Model No. CBT1302GW



WARNING
FOR YOUR SAFETY:
For Outdoor Use Only
 (outside any enclosure)

WARNING
FOR YOUR SAFETY:

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.
4. This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
5. Read and follow all warnings and instructions before assembling and using the appliance.
6. Follow all warnings and instructions when using the appliance.
7. Keep this manual for future reference.

WARNING
FOR YOUR SAFETY:
 Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

DANGER
 Never operate this appliance unattended.

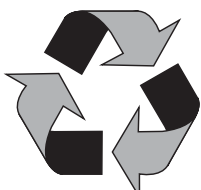
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California Proposition 65: Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

California Proposition 65: Wash your hands after handling this product.

Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to read and save for future reference.



Made from 75% Bagasse
 (Environmentally Friendly Sugar
 Cane Pulp By-product)

Important Safeguards

- ▲ **DANGER:** Failure to follow the dangers, warning and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.
- ▲ **WARNING:**
- ▲ This grill is for outdoor use only, and shall not be used in a building, garage or any other enclosed area.
- ▲ For residential use only. This grill is NOT for commercial use.
- ▲ Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood. The conversion to or attempted use of any other fuel source in this charcoal grill is dangerous and will void your warranty
- ▲ This grill is not intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.
- ▲ Do not use grill for indoor cooking. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
- ▲ This grill is safety certified for use in the United States and Canada only. Do not modify for use in any other location. Modification will result in a safety hazard and will void the warranty.
- ▲ Do NOT operate, light or use this appliance within ten (10) feet (3.05 m) of walls, structures or buildings.
- ▲ Apartment Dwellers: Check with management to learn the requirements and fire codes for using a charcoal grill in your apartment complex. If allowed, use outside on the ground floor with a ten (10) foot (3.05 m) clearance from any structure. Do not use on or under balconies.
- ▲ Minimum clearance from sides and back of unit to combustible construction is 36 inches (91.4 cm). Do not use this appliance under any type of overhang or roof.
- ▲ Do not use gasoline, kerosene or alcohol for lighting.
- ▲ Do not use in an explosive atmosphere. Keep grill area free and clear from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- ▲ Do not alter grill in any manner. Any altering will void your warranty.
- ▲ Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ▲ This grill should be thoroughly cleaned and inspected on a regular basis.
- ▲ Use only Blue Rhino Global Sourcing, Inc. factory authorized parts. The use of any part that is not factory authorized can be dangerous and will void your warranty.
- ▲ Do not use this appliance without reading "Operating Instructions" in this manual.
- ▲ Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- ▲ Never touch grates (charcoal or cooking), ashes or coals to see if they are hot.
- ▲ Do not use on wooden decks, wooden furniture or other combustible surfaces.
- ▲ Do not use in or on boats or recreational vehicles.
- ▲ Position grill so wind cannot carry ashes to combustible surfaces.
- ▲ Do not use in high winds.
- ▲ Never lean over the grill when lighting.
- ▲ Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
- ▲ Do not attempt to move grill when in use. Allow the grill to cool (about 45 min.) before moving or storing.
- ▲ When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ▲ Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ▲ If grill has not been cleaned, a grease fire can occur that may damage the product.
- ▲ Do not place empty cooking vessels on the appliance while in operation.
- ▲ Use caution when placing anything on the grill while the appliance is in operation.
- ▲ Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.
- ▲ Always place your grill on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Do not remove the ashes until they are completely and fully extinguished.
- ▲ Live hot briquettes and coals can create a fire hazard.
- ▲ Always empty the bottom bowl and grill after each use.
- ▲ Do not place fuel (charcoal briquettes, wood or lump charcoal) directly into bottom of grill. Place fuel only on the charcoal pan/grid.
- ▲ Do not allow charcoal to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- ▲ Check to make sure the air vents are free of debris and ash before using the grill.
- ▲ Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- ▲ With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- ▲ Always wear protective gloves when adding fuel (charcoal briquettes, wood or lump charcoal) to retain desired heat level.
- ▲ Keep all electrical cords away from a hot grill.
- ▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ▲ Never cover entire cooking area with aluminum foil.
- ▲ Use protective gloves when assembling this product.
- ▲ Do not force parts together as this can result in personal injury or damage to the product.
- ▲ Death, serious injury or damage to property may occur if the above is not followed exactly.



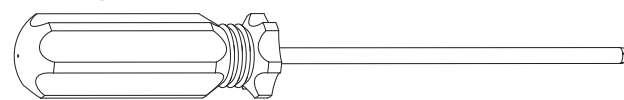
Parts List			Exploded View	
1	Lid Handle	55-09-052		
2	Lid Air Vent	55-08-454		
3	Lid	55-22-379		
4	Brand Plate	55-22-380		
5	Top Hinge	55-09-055		
6	Warming Rack	55-11-360		
7	Air Damper (2)	55-09-377		
8	Bottom Hinge	55-09-059		
9	Bottom Bowl	55-09-058		
10	Cooking Grid	55-09-056		
11	Wire Handle	55-09-060		
12	Charcoal Grid	55-09-057		
13	Base Assembly	55-09-061		

Hardware			
A	Screw	M3x8 Nickel Plated Phillips Truss Head	3 pcs
B	Screw	M4x12 Nickel Plated Step Phillips Head	2 pcs
C	Screw	M5x12 Nickel Plated Phillips Truss Head	6 pcs
D	Wing Nut	M3 Steel	3 pcs
E	Wing Nut	M4 Steel	2 pcs
F	Wing Nut	M5 Steel	6 pcs
G	Wing Nut	M6 Steel	2 pcs
H	Washer	ø5 Nickel Plated	6 pcs
I	Washer	ø6 Nickel Plated	4 pcs
J	Washer	ø6 Heat Resistant	6 pcs
K	Lock Washer	ø5 Nickel Plated	6 pcs
L	Lock Washer	ø6 Nickel Plated	2 pcs
M	Pin	ø5 x 100 Nickel Plated	1 pc
N	Cotter Pin	ø1.2 x 30 Black	1 pc

Tools Required for Assembly (Not Included)

#2 Phillips Head Screwdriver

1 pc



Assembly Instructions

1

DO NOT RETURN PRODUCT TO STORE.

For assistance call **1.800.762.1142** toll free. Please have your owner's manual and model number available for reference.

For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a level surface that does not have cracks or openings.
- Clear an area large enough to layout all components and hardware and that is soft to not scratch or damage any surface finishes.
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware while being cautious not to over tighten to avoid damaging surfaces or stripping hardware.
- Follow all steps in order to properly assemble your product.

To complete assembly you will need:

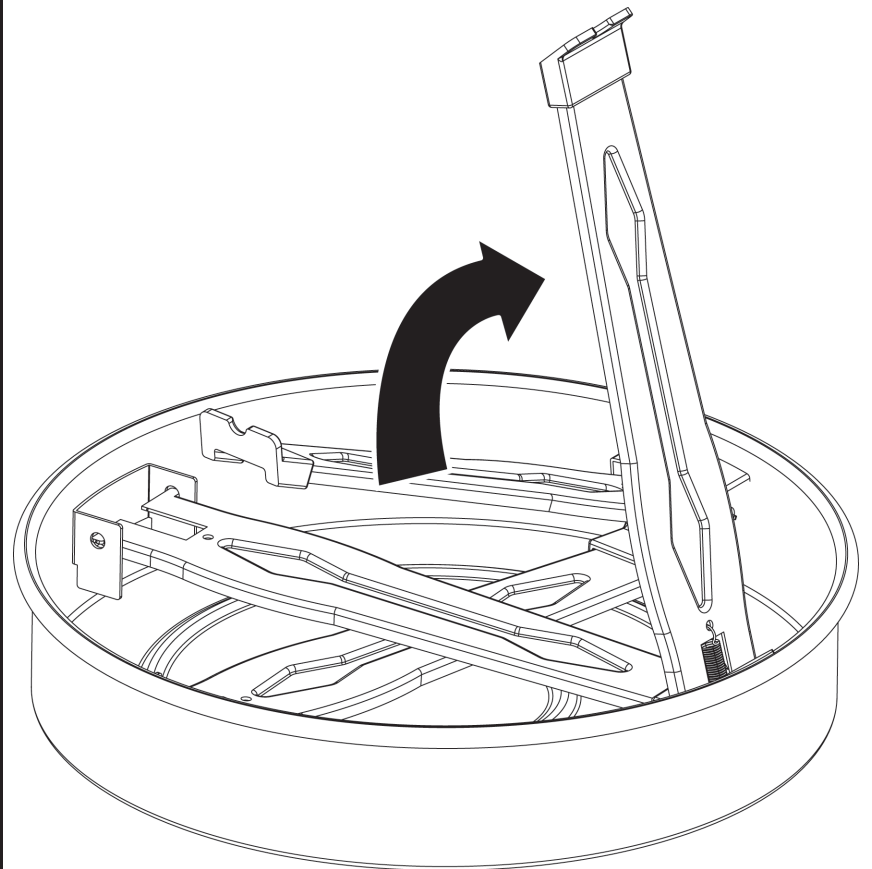
- (1) Bag of charcoal.

Typical assembly: approximately 20 minutes.

2

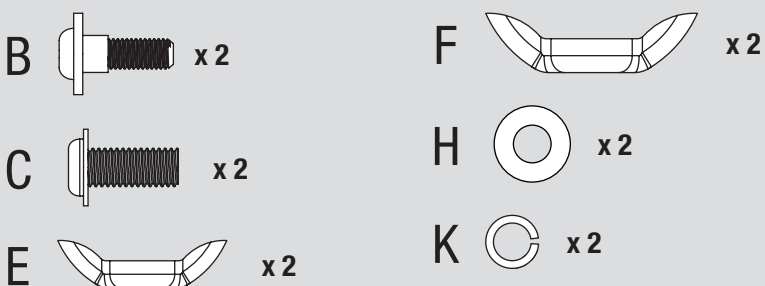
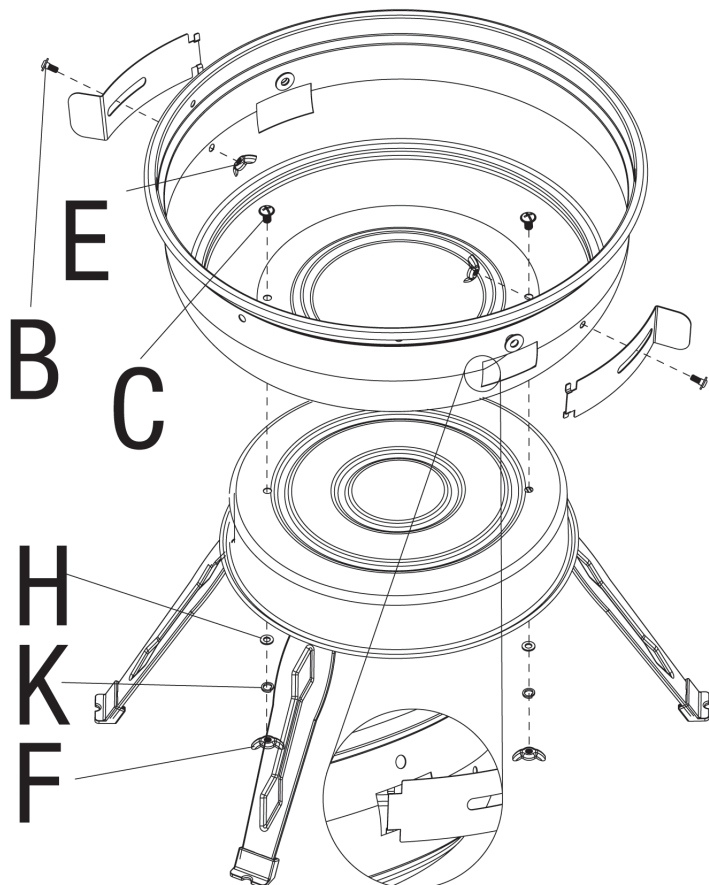
Unfold Legs

Note: Always open legs completely and secure in place before lighting.



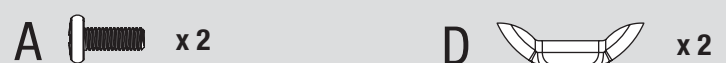
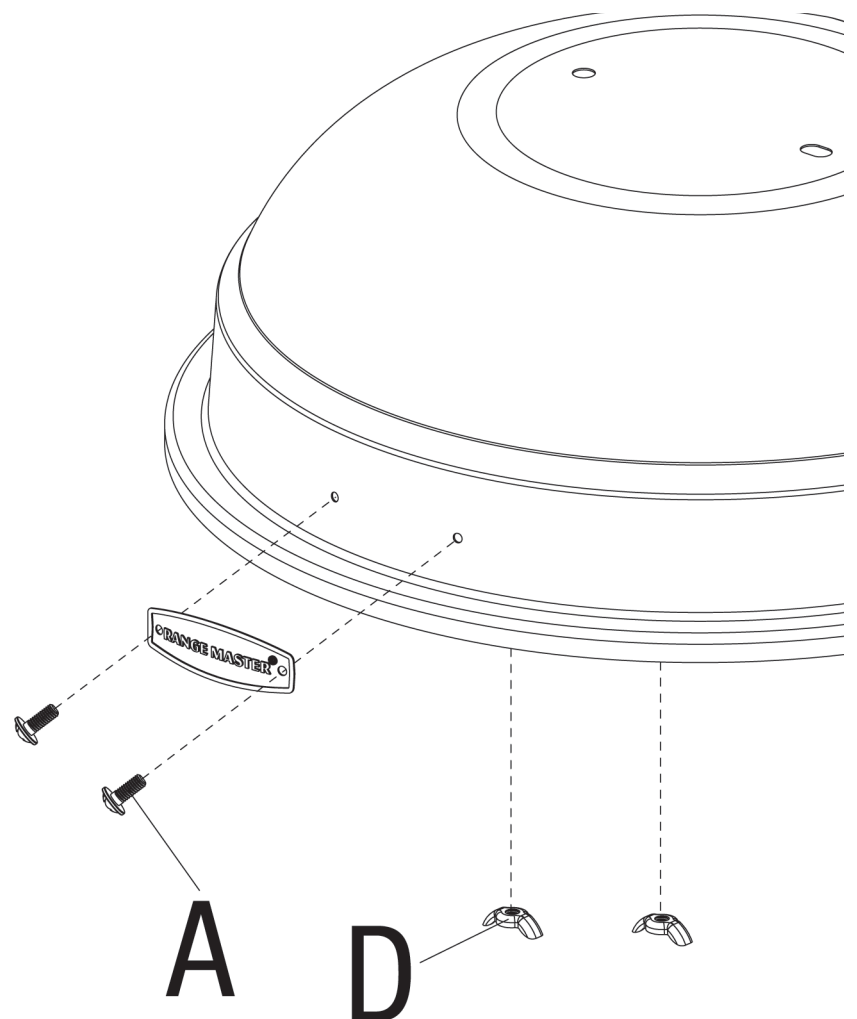
3

Attach Bottom Bowl and Air Dampers



4

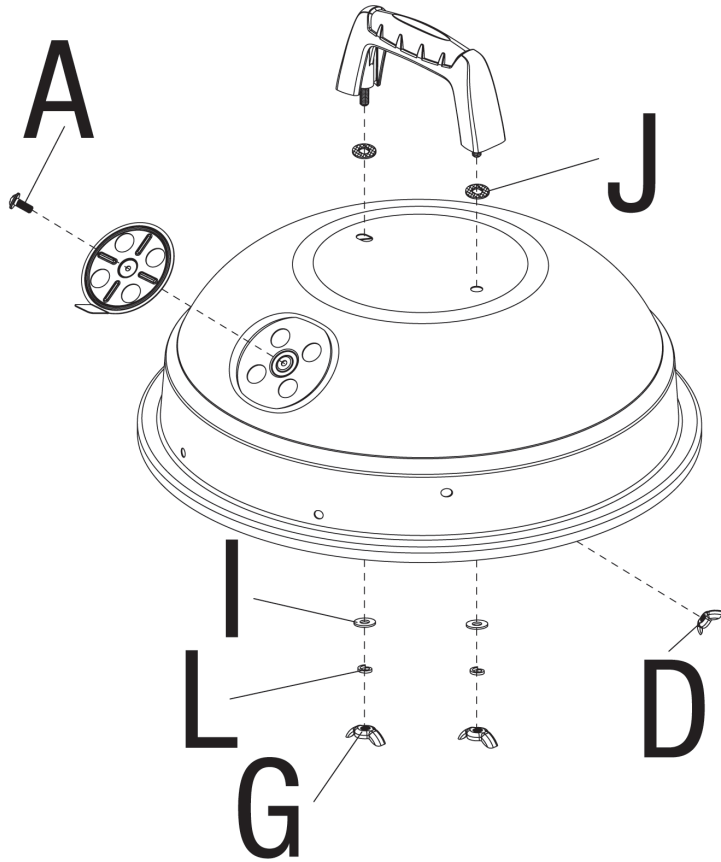
Attach Brand Plate





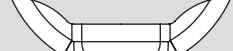





5

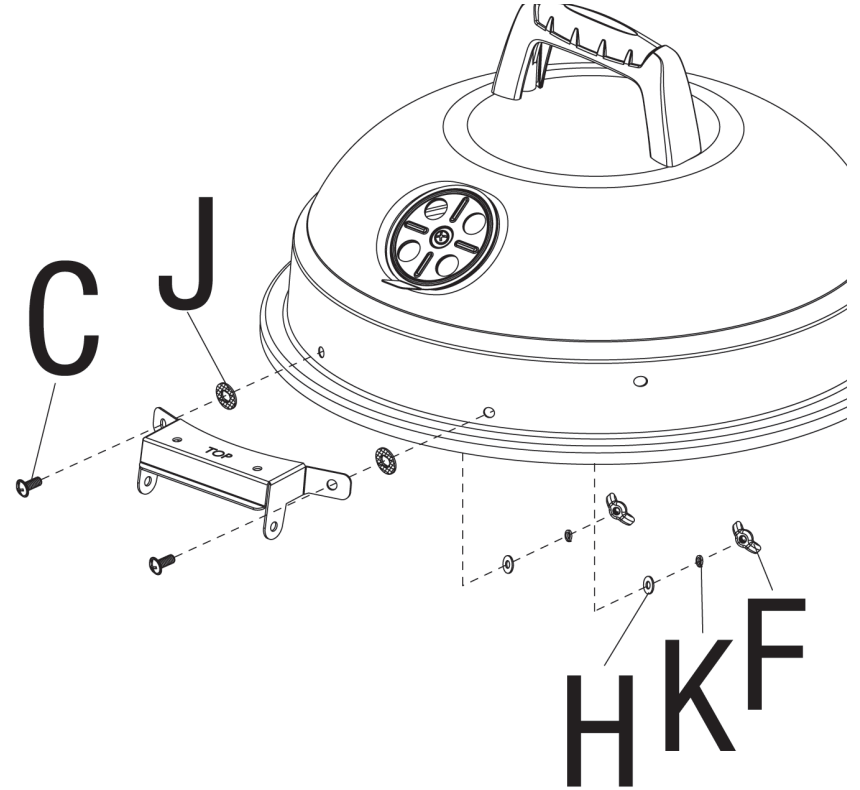
Attach Lid Handle and Lid Air Vent

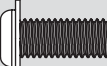






- | | | | |
|---|--|---|--|
| A |  x1 | I |  x2 |
| D |  x1 | J |  x2 |
| G |  x2 | L |  x2 |

6

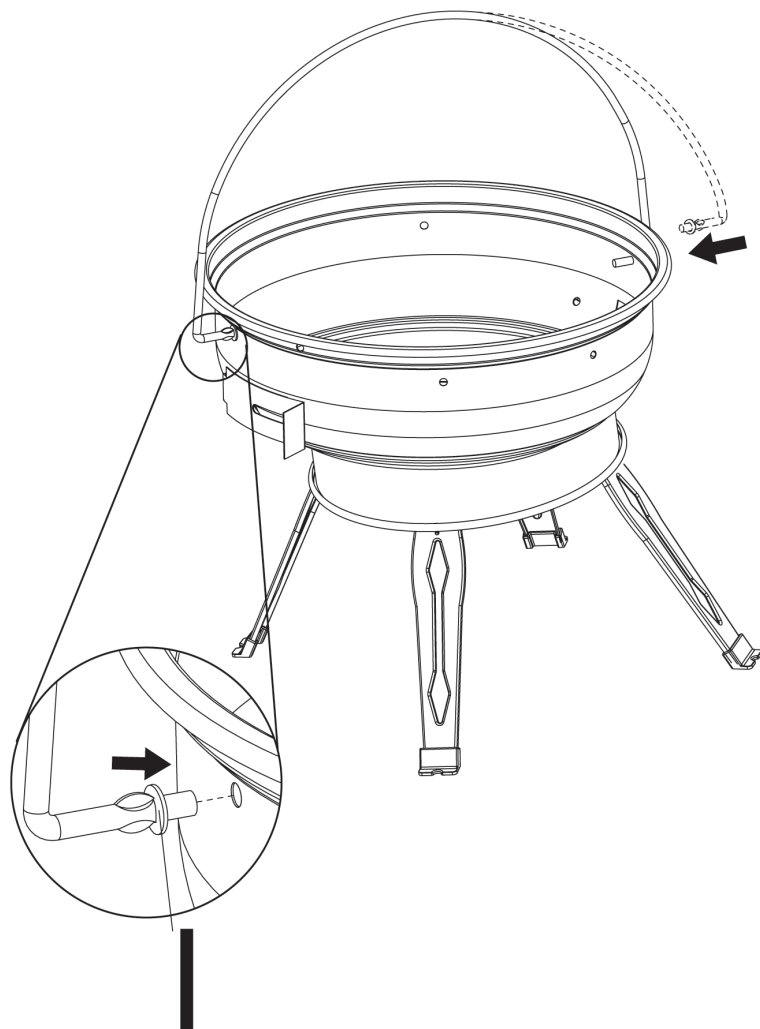
Attach Top Hinge



- | | | | |
|---|--|---|--|
| C |  x2 | H |  x2 |
| F |  x2 | J |  x2 |
| | | K |  x2 |

7

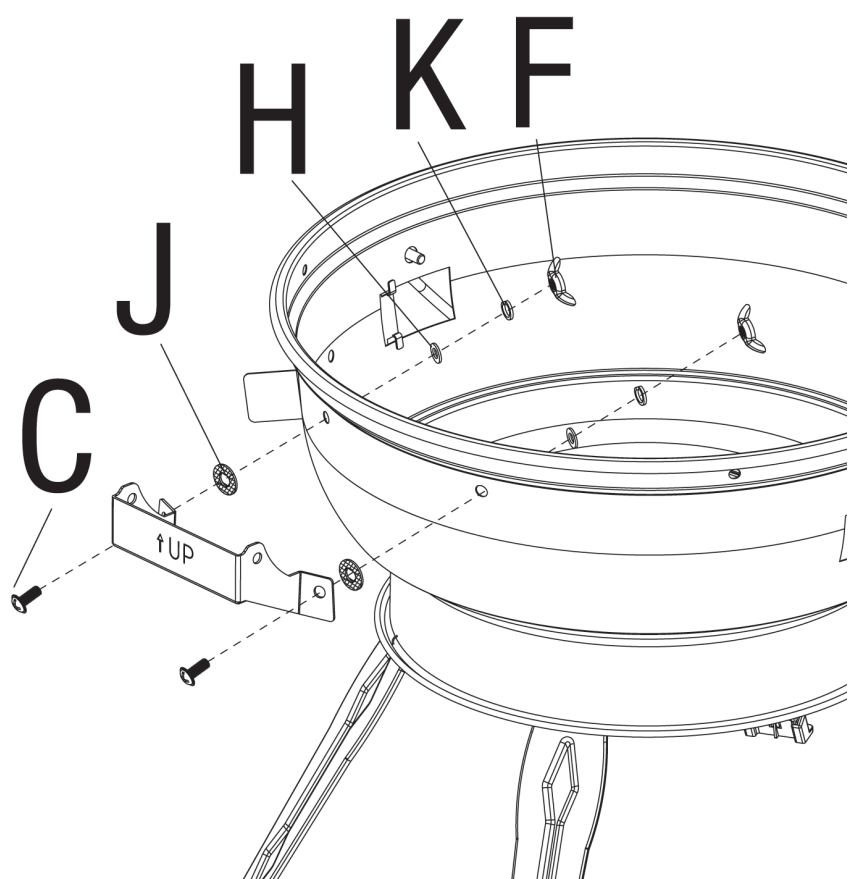
Attach Wire Handle

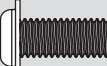






- | | |
|---|--|
| I |  x2 |
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8

Attach Bottom Hinge

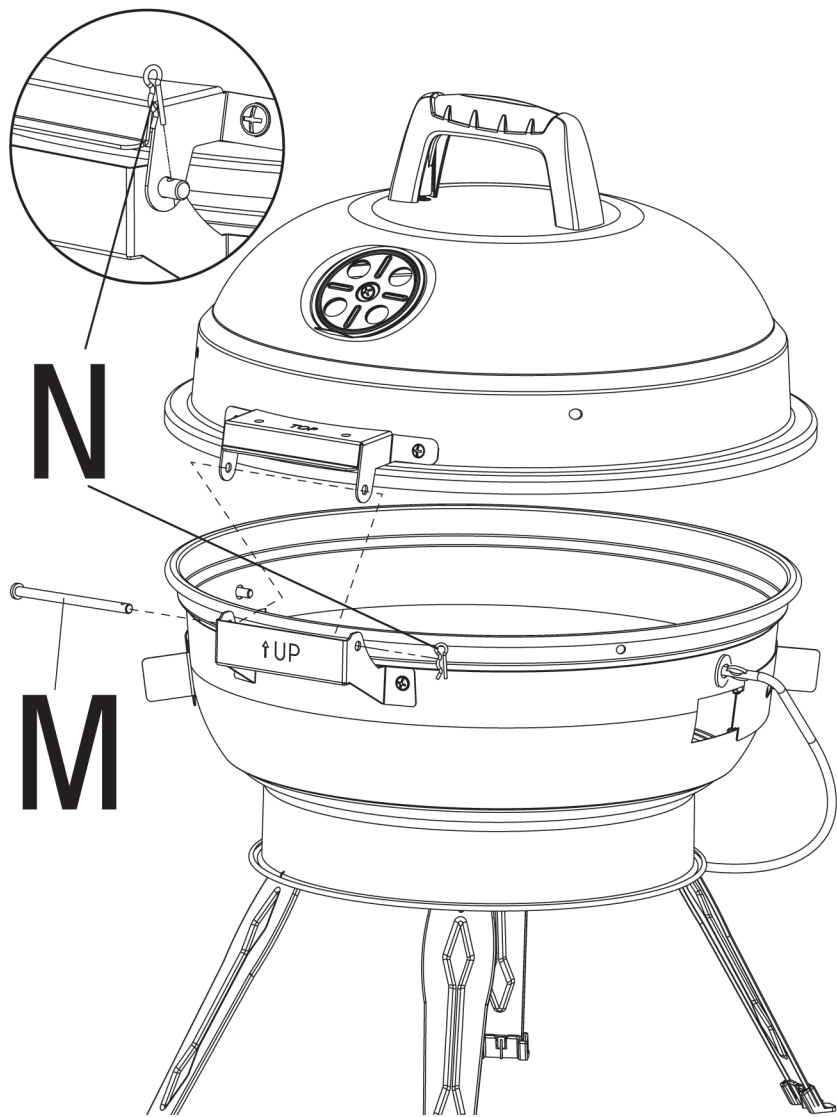




- | | | | |
|---|--|---|--|
| C |  x2 | J |  x2 |
| F |  x2 | K |  x2 |
| H |  x2 | | |

Assembly Instructions (continued)

9

Attach Lid



M  x1 N  x1

Operating Instructions

▲ CAUTION: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood.

First Use

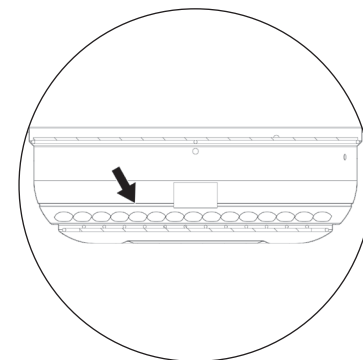
1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes with the lid closed. This will "heat clean" the internal parts and dissipate odors.

Lighting Instructions

▲ CAUTION: Check to make sure the air vents are free of debris and ash before using the grill.

1. Open lid and vents.
2. Make sure bottom bowl is empty.
3. Remove cooking grid.
4. Arrange charcoal briquettes or other fuel on the charcoal grid to the "Fill Line." (Figure 1)
5. Light per instructions on fuel package.
6. Allow fuel time to ash into glowing coals before cooking.

Figure 1



▲ CAUTION: When using a liquid starter always check bottom bowl before lighting. Fluid can collect in the bottom bowl and could ignite resulting in a fire.

▲ CAUTION: Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.

Direct Cooking

Cooking directly over hot coals is ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and remove cooking grid.
2. Load and light charcoal per "Lighting Instructions" section. Leave lid open.
3. While wearing protective gloves, carefully spread hot coals evenly across charcoal grid with a long handle tool.
4. While wearing protective gloves, replace cooking grid, close lid and allow grill to preheat.
5. While wearing protective gloves, open lid and place food onto cooking grids above the hot coals with long handle tongs.
6. With lid open or closed, cook until desired internal food temperatures are achieved.

Note: If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.

7. Allow charcoal to burn out by closing lid and all vents.

For more tips on direct cooking, please see "Tips for Better Cookouts and Longer Grill Life."

Indirect Cooking

Not cooking directly over hot coals is ideal for slow cooking and grilling foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

1. Open lid and remove cooking grid.
2. Load and light charcoal per "Lighting Instructions" section. Leave lid open.
3. While wearing protective gloves, carefully spread hot coals to the outside of charcoal grid with a long handle tool.
4. While wearing protective gloves, replace cooking grid, close lid and allow grill to preheat.
5. Wear protective gloves to open lid. Use long handled tools to place food onto cooking grids above the areas without hot coals.
6. With lid closed, cook until desired internal food temperatures are achieved.

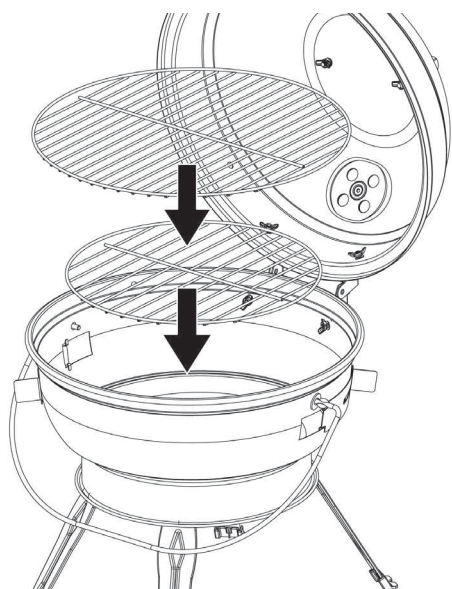
Note: If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves, remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.

7. Allow charcoal to burn out by closing lid and all vents.

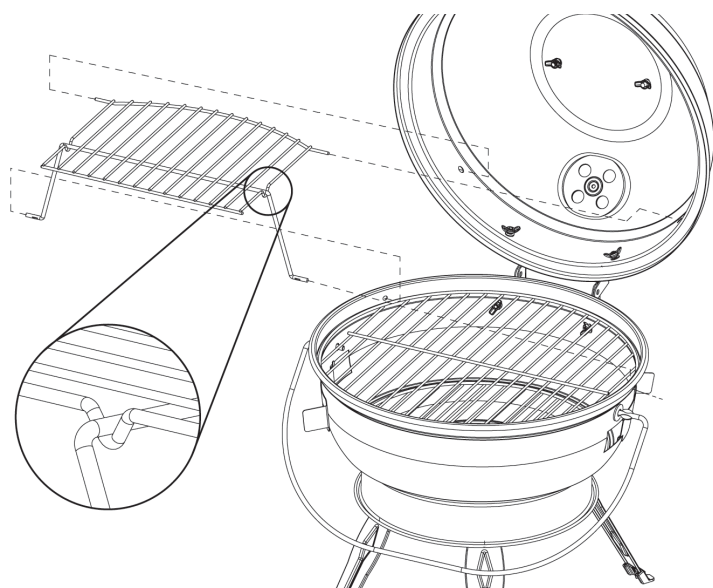
For more tips on indirect cooking, please see "Tips for Better Cookouts and Longer Grill Life."

10

Insert Charcoal Grid and Cooking Grid



Insert Warming Rack





Product Registration

For faster warranty service, register your product immediately at www.bluerhino.com or call 1.800.762.1142.

Replacement Parts

Replacement parts can be found at parts.bluerhino.com or call 1.800.762.1142.

Limited Warranty

Blue Rhino Global Sourcing, Inc (“Vendor”) warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor’s Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner’s manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose. **VENDOR ALSO DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL HAVE NO LIABILITY TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES.** Vendor further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

Blue Rhino Global Sourcing, Inc.
Winston-Salem, North Carolina, USA
(800) 762-1142

Controlling Flare-ups:

- ▲ **CAUTION: Do not use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.**
- ▲ **CAUTION: Do not leave grill unattended while preheating or burning off food residue. If grill has not been cleaned, a grease fire can occur that may damage the product.**
- ▲ **WARNING: When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do not attempt to extinguish with water.**

Flare-ups are a part of cooking meats on a grill and adds to the unique flavor of grilling.

Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your grill.

Important: Excessive flare-ups result from the build-up of grease in the bottom of your grill.

If a grease fire occurs, close the lid until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

If excessive flare-ups occur, **DO NOT** pour water onto the flames.

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats indirectly.
3. Ensure that your grill is on hard, level, non-combustible surface.

Tips for Better Cookouts and Longer Grill Life

1. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
2. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
3. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
4. When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan.
5. Try water pans to reduce flare-ups and cook juicier meats. Before starting coals remove cooking grids and place a heavy duty shallow pan directly on charcoal grid. Fill half way with water, fruit juices or other flavored liquids. Place coals around grid, per “Lighting Instructions,” replace cooking grids and position food over the loaded pan.
6. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer’s instructions.
7. Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.
8. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
9. Allow grill to fully cool after every use. Then protect clean cooking grids with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that is properly fits your grill.
10. Watch barbecue themed TV shows or purchase related barbecue cookbooks to learn helpful and interesting tips.

Cleaning and Care

▲ CAUTION:

1. **All cleaning and maintenance should be done when grill is cool (about 45 minutes) and with the fuel supply removed.**
2. **DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.**

Notices:

1. **Abrasive cleaners will damage this product.**
2. **Never use oven cleaner to clean any part of grill.**

Cleaning Surfaces:

1. Wait for grill to fully cool (about 45 min.).
2. Wipe surfaces clean with mild dishwashing detergent or baking soda.
3. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
4. Rinse clean with water.

Tips:

1. Wait for grill to fully cool (about 45 min.).
2. Clean all surfaces.
3. Applying a light coat of vegetable oil or vegetable oil spray to the interior surfaces of the grill can help prevent rust. Do NOT coat charcoal grate or bottom bowl.
4. If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

