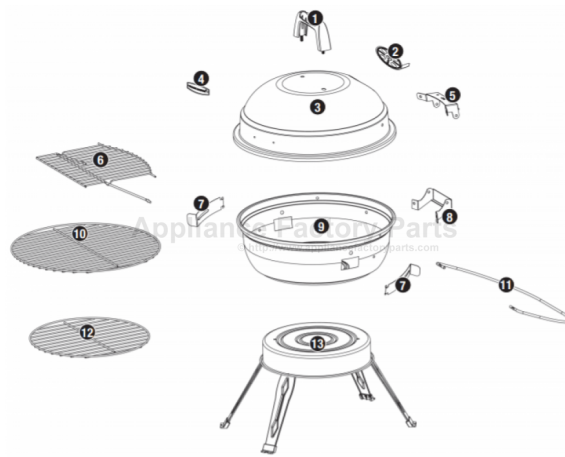


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REVOACE CBT1302GW Owner's Manual

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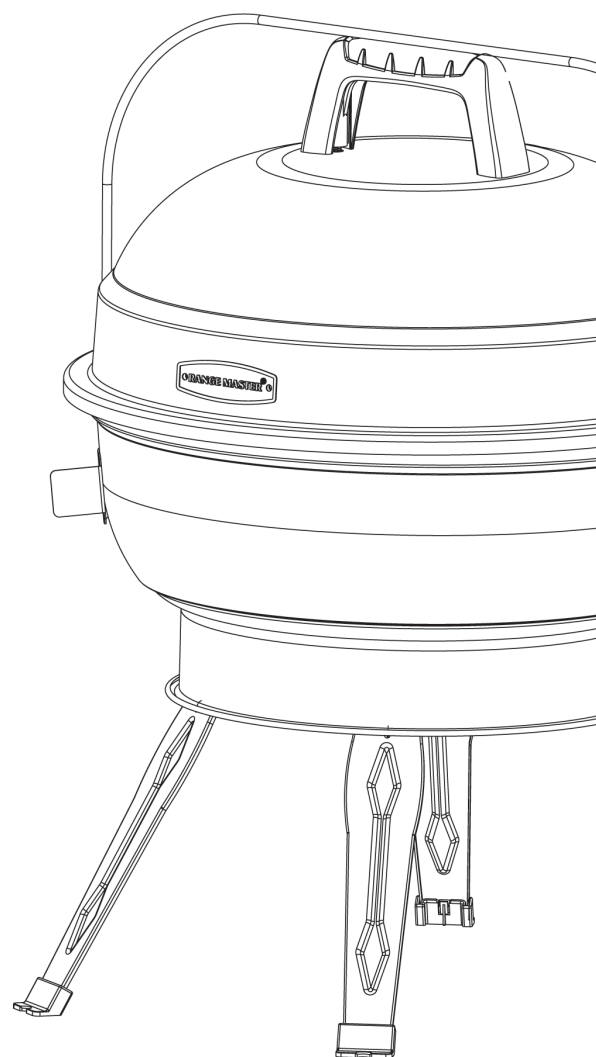


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----- Manual continues below -----

Outdoor Charcoal Barbecue

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.

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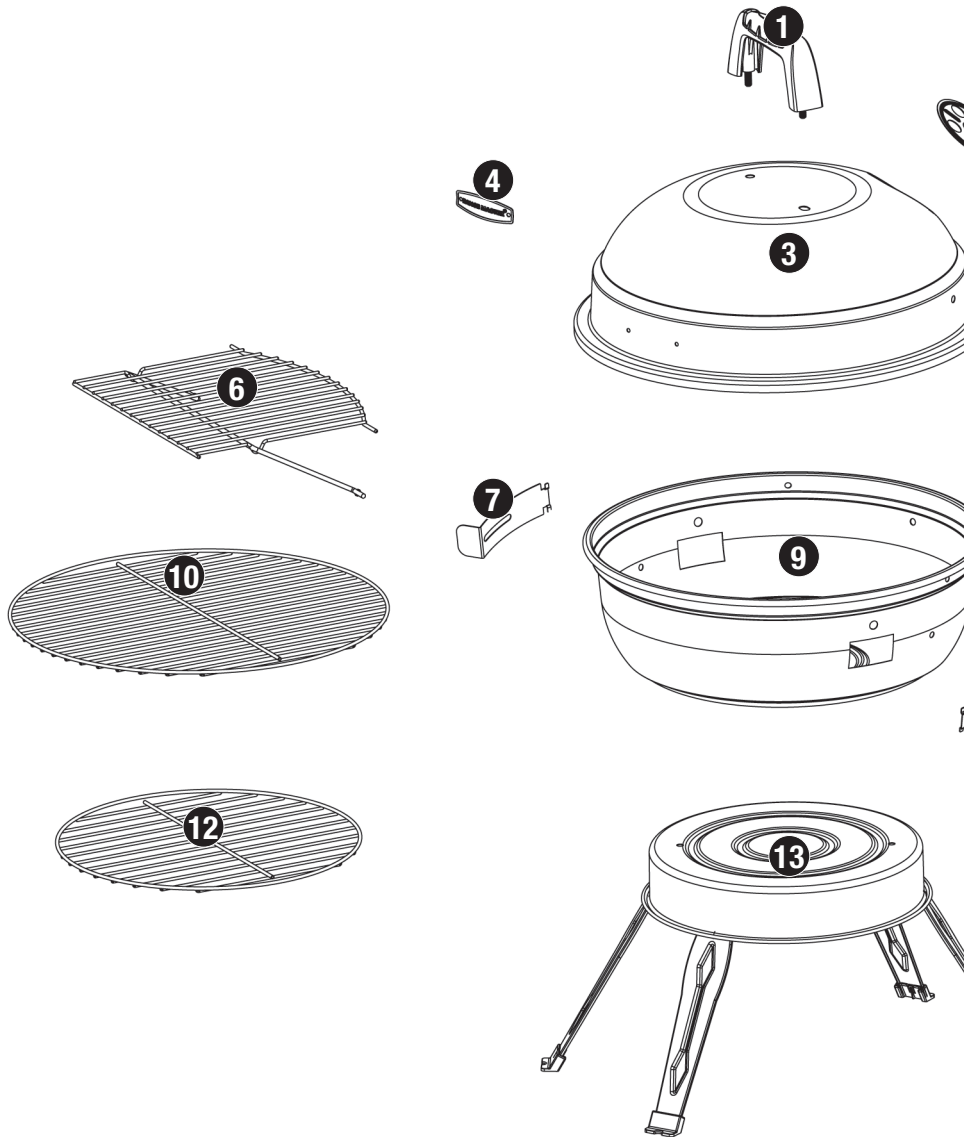
Important Safeguards

- ▲ **DANGER:** Failure to follow the dangers, warning and cautions in this manual may result in serious bodily injury or death, or in a fire 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.
- ▲ Never lean over the grill when lighting.
- ▲ Do not leave a lit grill unattended. Keep grill at all times.
- ▲ Do not attempt to move grill when in use (about 45 min.) before moving or storing.
- ▲ When cooking, fire extinguishing material should be readily available. In the event of an oil/grease fire, do not use water. Use type BC dry chemical fire extinguisher, sand or baking soda.
- ▲ Always open grill lid carefully and slowly. Sudden release of steam within grill can severely burn you.
- ▲ If grill has not been cleaned, a grease fire may occur during the product.
- ▲ Do not place empty cooking vessels on grill.
- ▲ Use caution when placing anything on grill during operation.
- ▲ Never add lighting fluid to hot or even warm grill. This may occur causing serious injury or damage.
- ▲ Always place your grill on a hard, non-combustible surface. Asphalt or blacktop surface may not be suitable.
- ▲ Do not remove the ashes until they are completely extinguished.
- ▲ Live hot briquettes and coals can create sparks.
- ▲ Always empty the bottom bowl and grill.
- ▲ Do not place fuel (charcoal briquettes, lump charcoal) into bottom of grill. Place fuel only on top of grill.
- ▲ Do not allow charcoal to rest on the walls of the grill. This will reduce the life of the metal and finish of the grill.
- ▲ Check to make sure the air vents are free of obstructions on the grill.
- ▲ Extinguished coals and ashes should be disposed of in a safe structure and combustible materials.
- ▲ With a garden hose, completely wet the bottom bowl and grill to extinguish any ashes, coals or embers during the cooking or cleaning process.
- ▲ Always wear protective gloves when adding charcoal (lump wood or lump charcoal) to retain desired temperature.
- ▲ Keep all electrical cords away from a hot grill.
- ▲ Always use a meat thermometer to ensure proper cooking temperature.
- ▲ Never cover entire cooking area with a lid.
- ▲ Use protective gloves when assembling grill.
- ▲ Do not force parts together as this can cause damage to the product.
- ▲ Death, serious injury or damage to property may occur if not followed exactly.

Parts List

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

Exploded View



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.

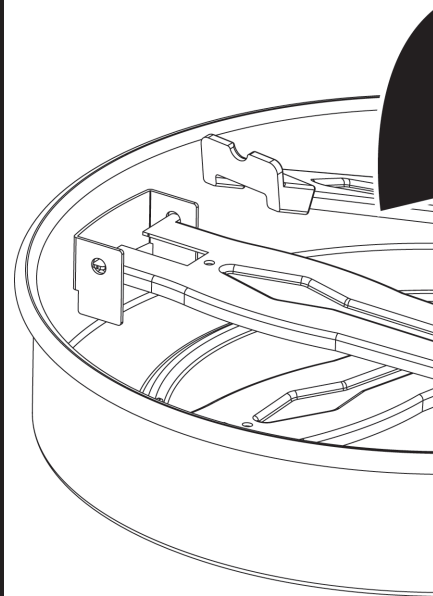
To complete assembly you will need:

- (1) Bag of charcoal.

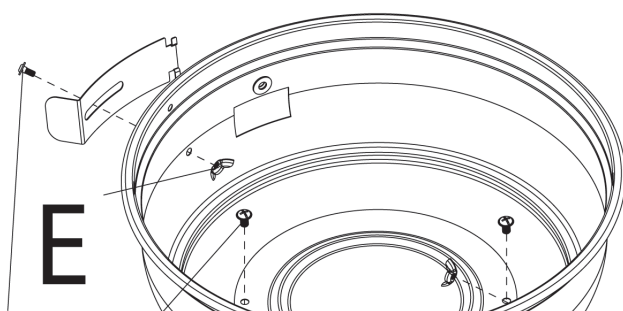
Typical assembly: approximately 20 minutes.

2 Unfold Legs

Note: Always open legs completely and se



3 Attach Bottom Bowl and Air Dampers

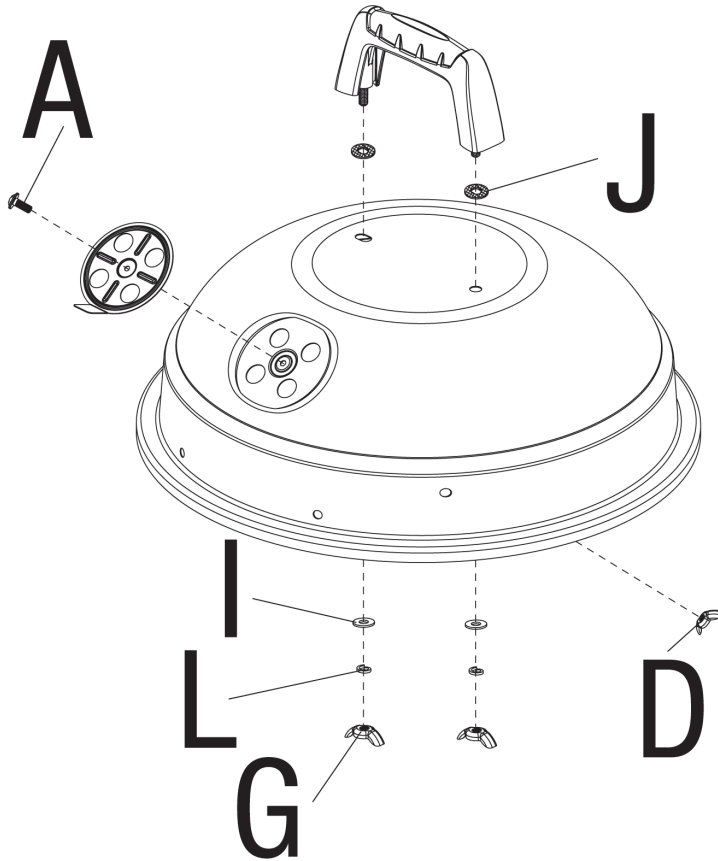


4 Attach Brand Plate



5

Attach Lid Handle and Lid Air Vent



A  x1

D  x1

G  x2

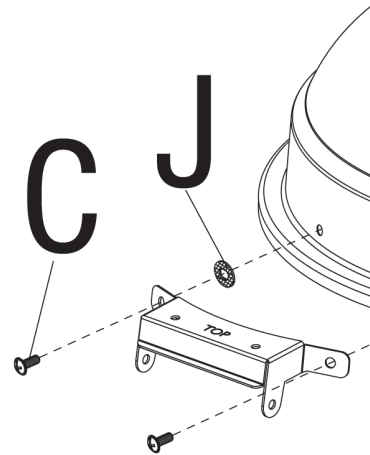
I  x2

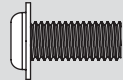
J  x2

L  x2

6

Attach Top Hinge

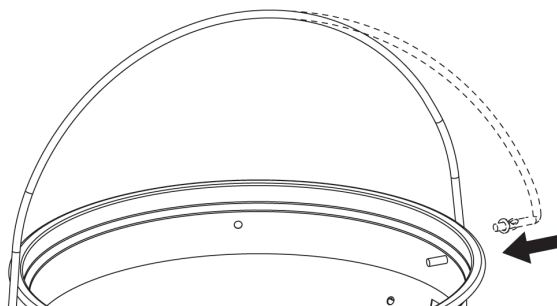


C  x2

F  x2

7

Attach Wire Handle



8

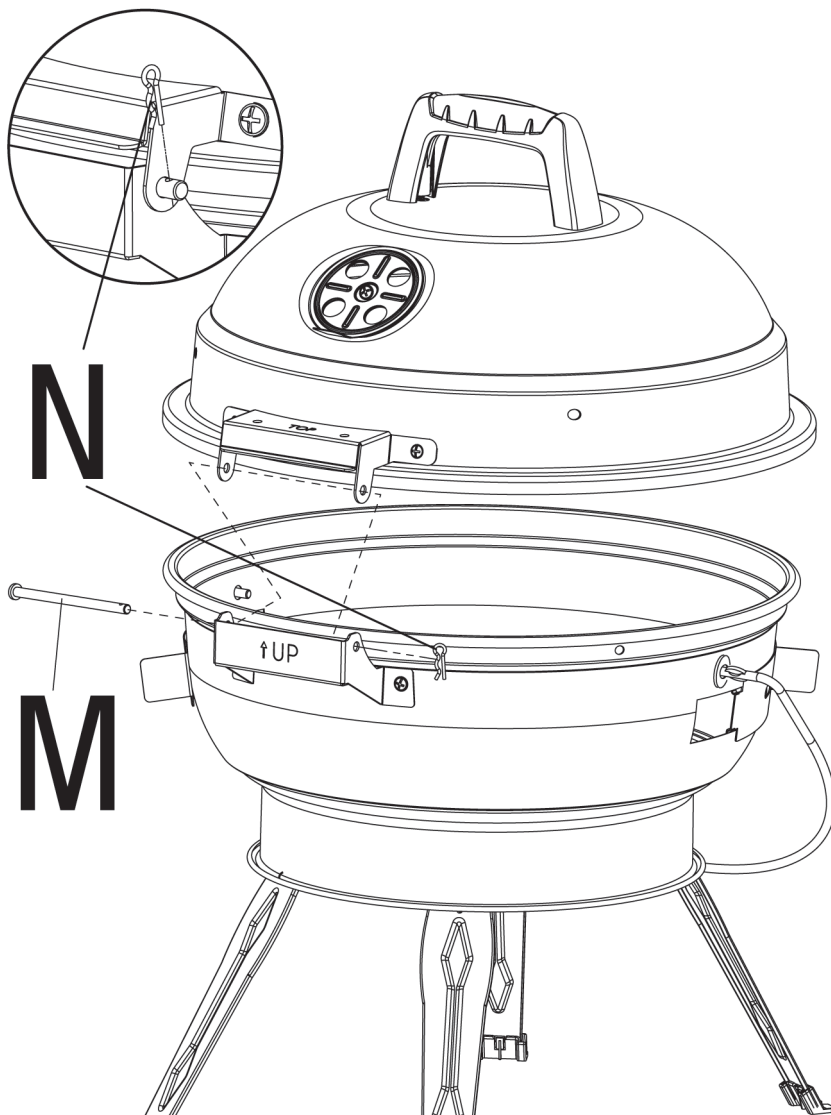
Attach Bottom Hinge



Assembly Instructions (continued)

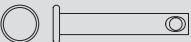

9

Attach Lid



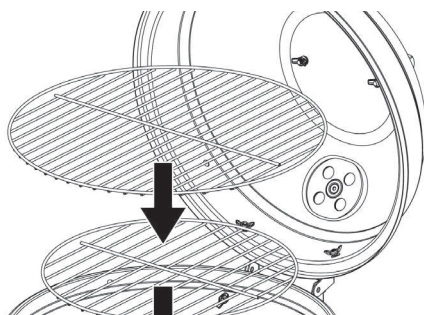
N

M

M  x 1 N  x 1

10

Insert Charcoal Grid and Cooking Grid



Operating Instructions

⚠ CAUTION: Never use charcoal that has been used as a fluid. Use only a high grade plain charcoal lump charcoal or cooking wood.

First Use

1. Make sure all labels, packaging and protective oils are removed.
2. Remove manufacturing oils before cooking on the grill for at least 15 minutes with the lid closed. This will help dissipate odors.

Lighting Instructions

⚠ CAUTION: Check to make sure the air vents are open 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.

⚠ 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 a hot grill. A flashback may occur causing serious injury.

Direct Cooking

Cooking directly over hot coals is ideal for searing in less than 25 minutes of grilling time, such as steaks, hamburgers, and fruit.

1. Open lid and remove cooking grid.
2. Load and light charcoal per "Lighting Instructions."
3. While wearing protective gloves, carefully spread charcoal with a long handle tool.
4. While wearing protective gloves, replace cooking grid.
5. While wearing protective gloves, open lid and place food on coals with long handle tongs.
6. With lid open or closed, cook until desired internal temperature is reached.

Note: If additional briquettes are needed, remove food from grill, wearing protective gloves remove the cooking grid and place additional charcoal on the grill. Carefully replace cooking grid and food.

7. Allow charcoal to burn out by closing lid and allow to cool.
- For more tips on direct cooking, please see "Tips for Direct Cooking" on page 10.

Indirect Cooking

Not cooking directly over hot coals is ideal for slow cooking for more than 25 minutes such as most roasts, loins, chops, and vegetables.

Product Registration

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

Replacement Parts

Replacement parts can be found at parts.bluerhino.com

Limited Warranty

Blue Rhino Global Sourcing, Inc ("Vendor") warrants the product, and to no other person, that if this product is used in accordance with the printed instructions accompanying it, then for the duration of the term 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, such as your sales slip or invoice. This Limited Warranty covers only parts, which prove defective under normal use and conditions. Vendor, in its reasonable discretion upon examination to determine if a claim is warranted, should contact Vendor's Customer Service Department at 1.800.762.1142. If Vendor confirms, after examination, a defective part, a replacement part, and if Vendor approves the claim, the replacement part will be provided at no charge. If you return defective parts, transportation charges to return replacement parts to the original retail purchaser will be the responsibility of the purchaser.

This Limited Warranty does not cover any failure or damage caused by abuse, misuse, alteration, misapplication, improper use, or service by you or any third party, or failure to properly maintain the product as set out in this owner's manual. This warranty does not cover damage to the finish, such as scratches, dents, or discoloration, after purchase.

This Limited Warranty is in lieu of all other express or implied warranties for products that are purchased from sellers other than Blue Rhino Global Sourcing, Inc, including the warranty of merchantability or the implied warranty of fitness for a particular purpose. VENDOR ALSO DISCLAIMS ANY AND ALL IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL HAVE NO LIABILITY TO THE PURCHASER FOR SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor disclaims any implied or express warranty of, and shall not be liable for, workmanship caused by third parties.

This Limited Warranty gives the purchaser specific rights depending upon where he or she lives. See the owner's manual for a limitation of special, incidental or consequential damages. Vendor disclaims, in whole or in part, the above exclusion and limitations of damages.

Vendor does not authorize any person or company to make any representation of liability in connection with the sale, installation, use, or maintenance of the 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

