

# THERMOS®

## GRILLS FOR GREAT LIVING



# THERMOS®

## G O U R M E T™

series 700

### 4627163

If you have questions or need assistance during assembly,  
please call 1-800-387-6057.

## ASSEMBLY MANUAL



**This Grill is for  
Outdoor Use Only**

**Caution:**  
Read and follow all  
Safety Statements,  
Assembly  
Instructions, and Use  
and Care Directions  
*before* attempting to  
assemble and cook.

**Installer / assembler:**  
Leave these  
instructions with  
consumer.

**To Consumer:** Keep  
this manual for future  
reference.

### **▲ WARNING**

- Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

### **▲ CAUTION**

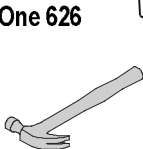
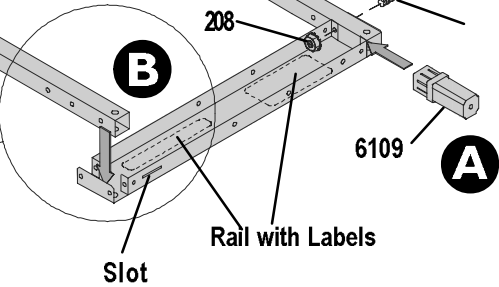
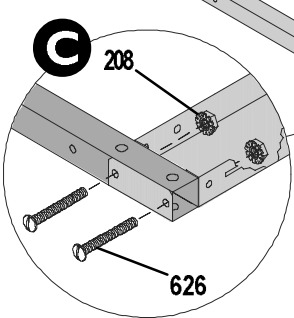
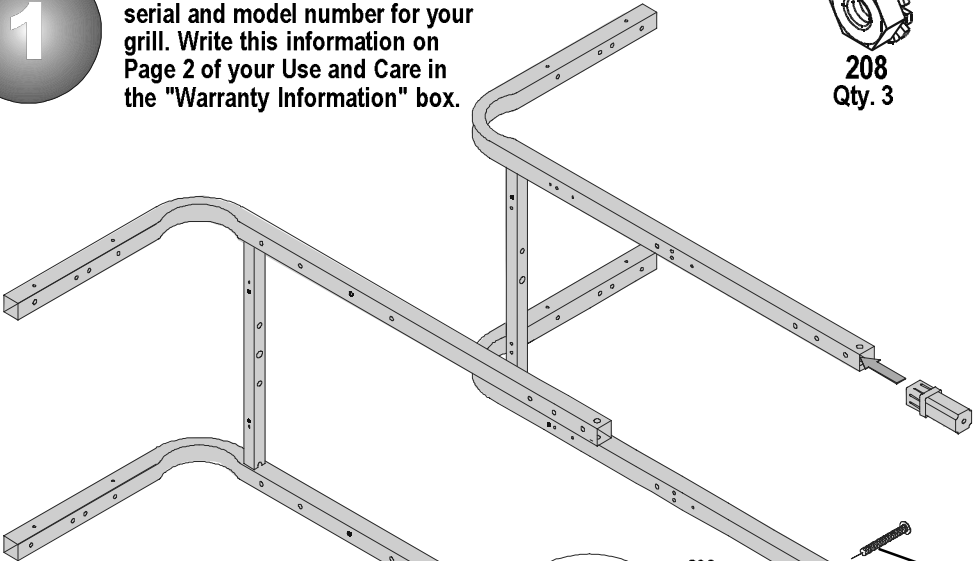
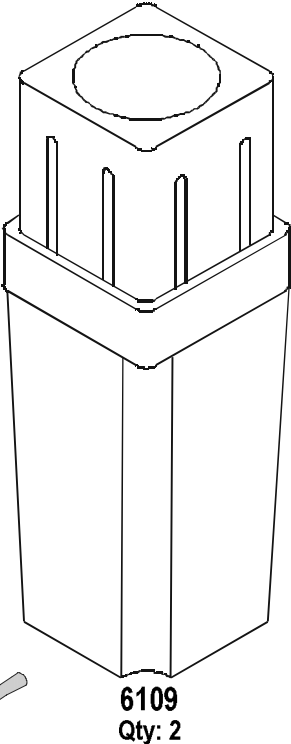
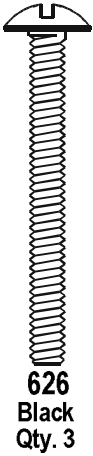
- Some parts may contain sharp edges - especially as noted in the manual! Wear protective gloves if necessary.

4627163 / 0-4165087 (01-23-02)

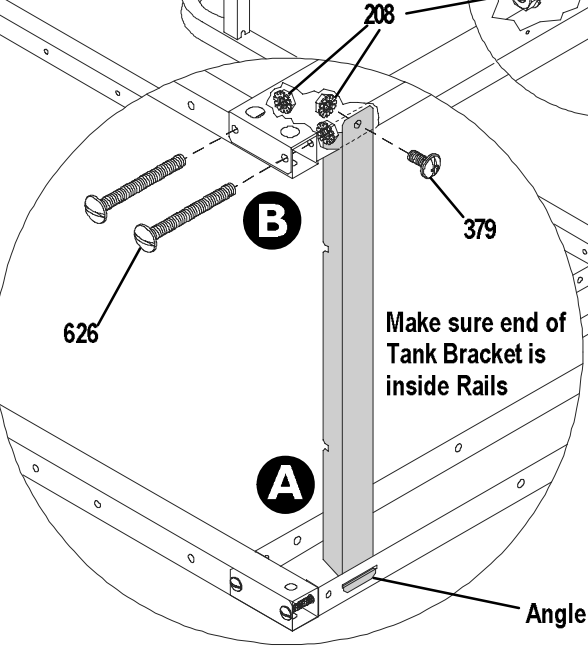
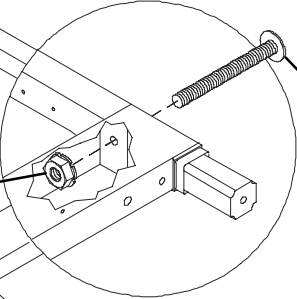
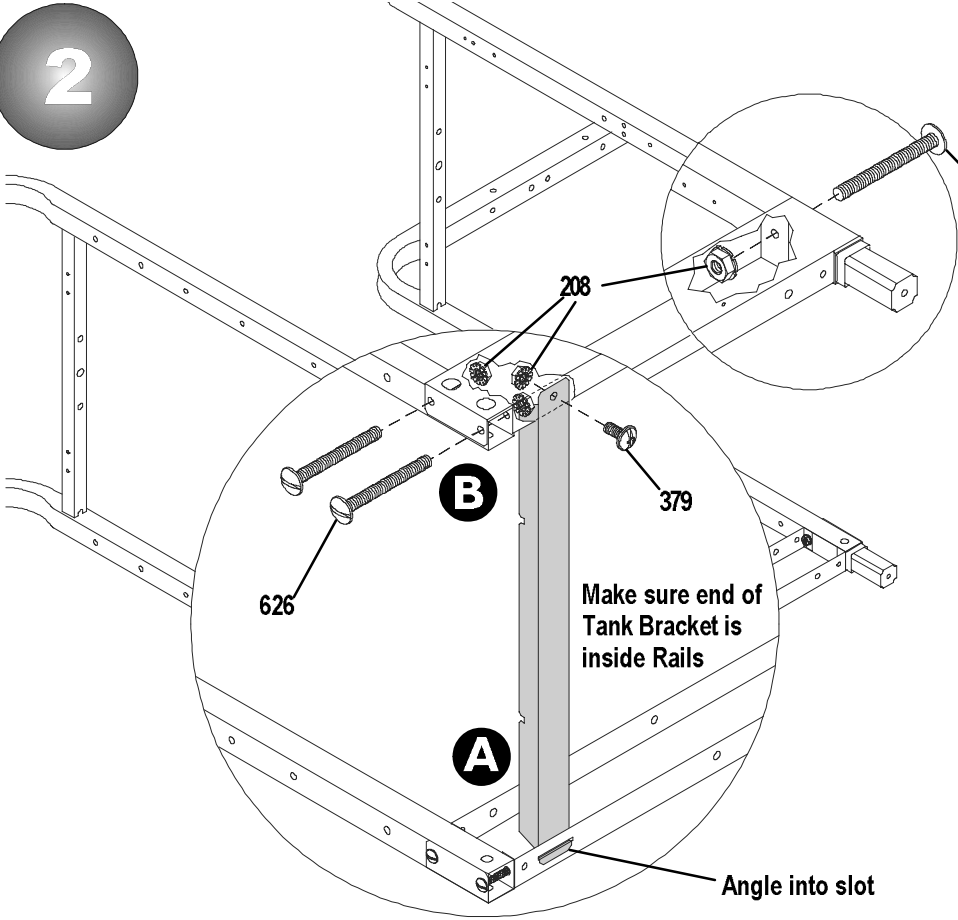


1

**NOTE:** Rail with label has the serial and model number for your grill. Write this information on Page 2 of your Use and Care in the "Warranty Information" box.



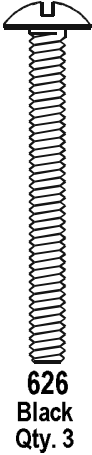
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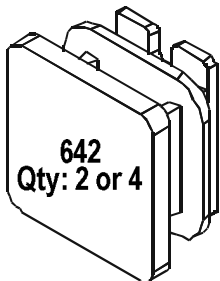
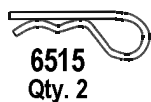
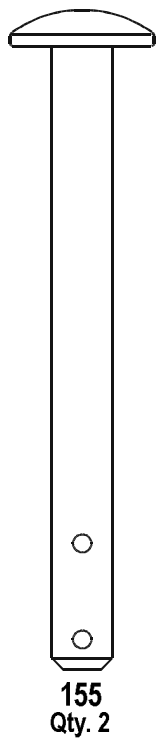
Make sure end of Tank Bracket is inside Rails

A

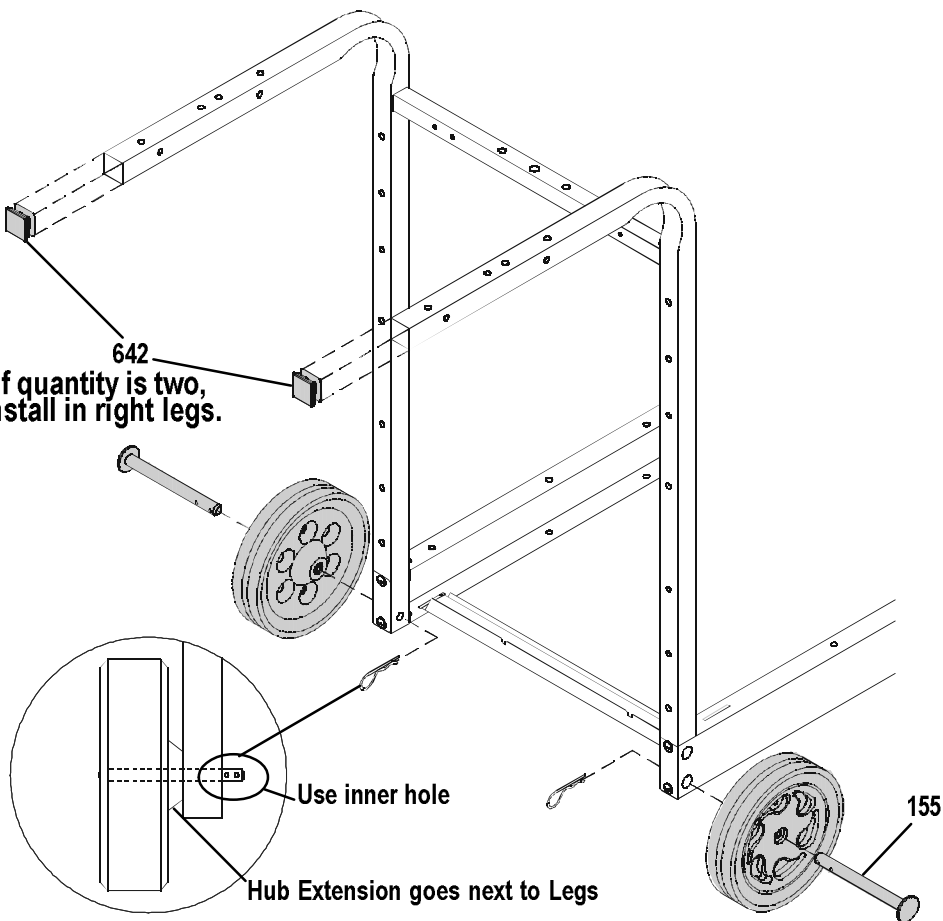
Angle into slot



3

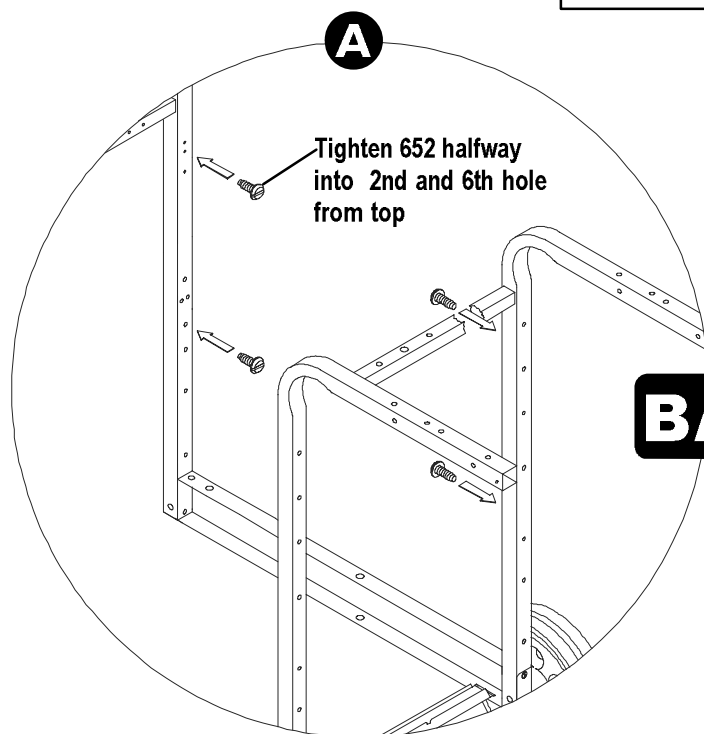
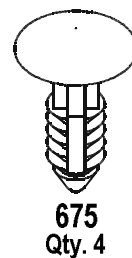


If quantity is two,  
install in right legs.

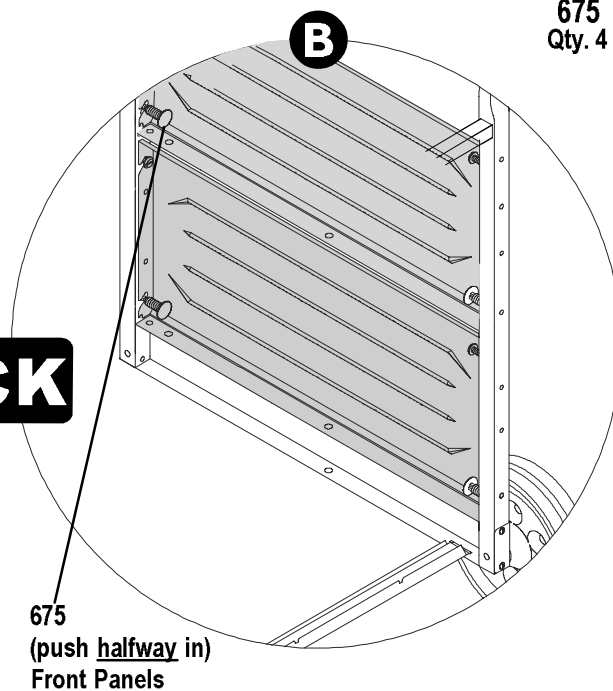


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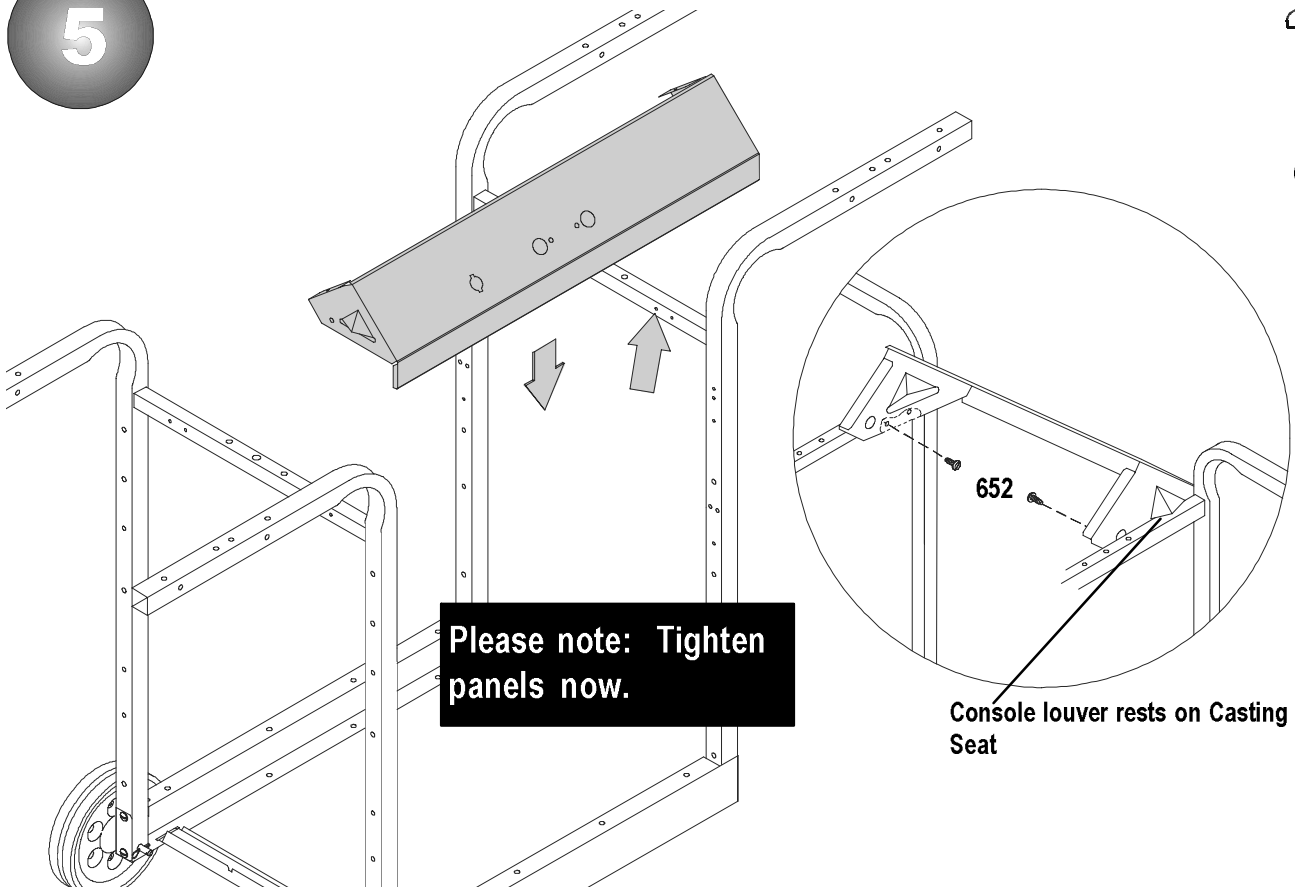
**TIP: Fully tighten after  
Console is attached**



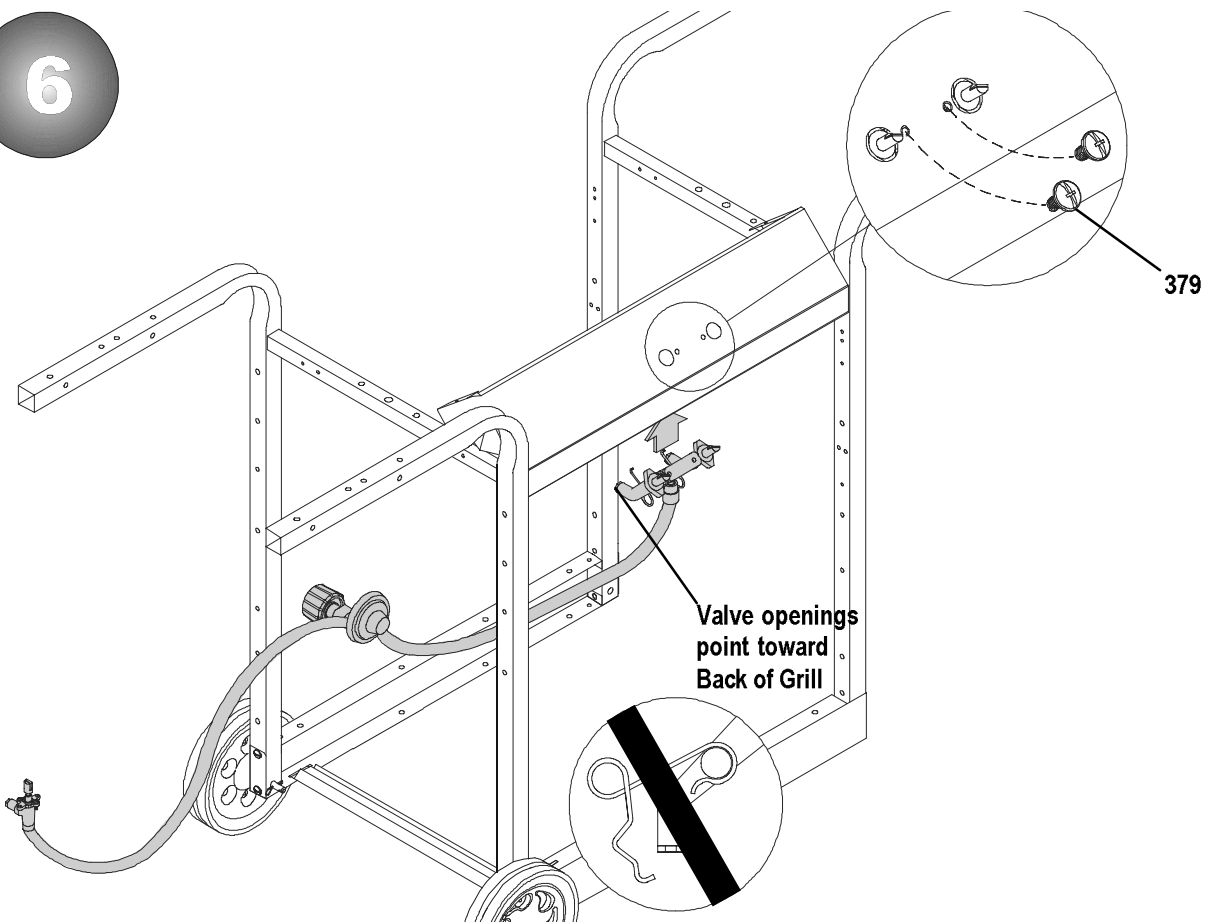
**BACK**



5



6



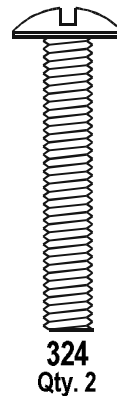
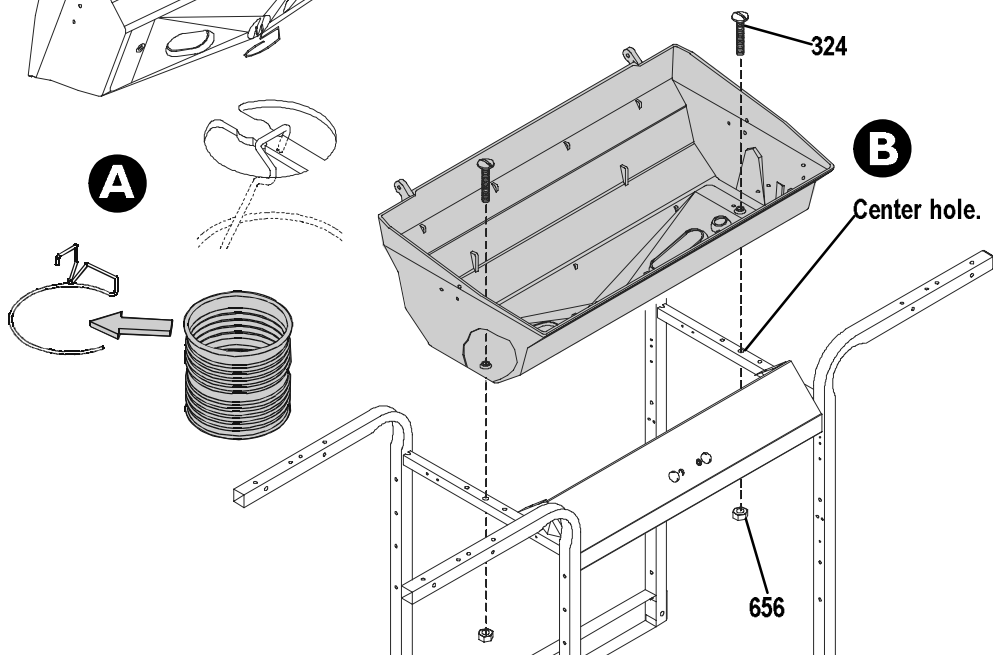
7

▲ Use an empty soup can (not included) to hang from the Grease Clip.

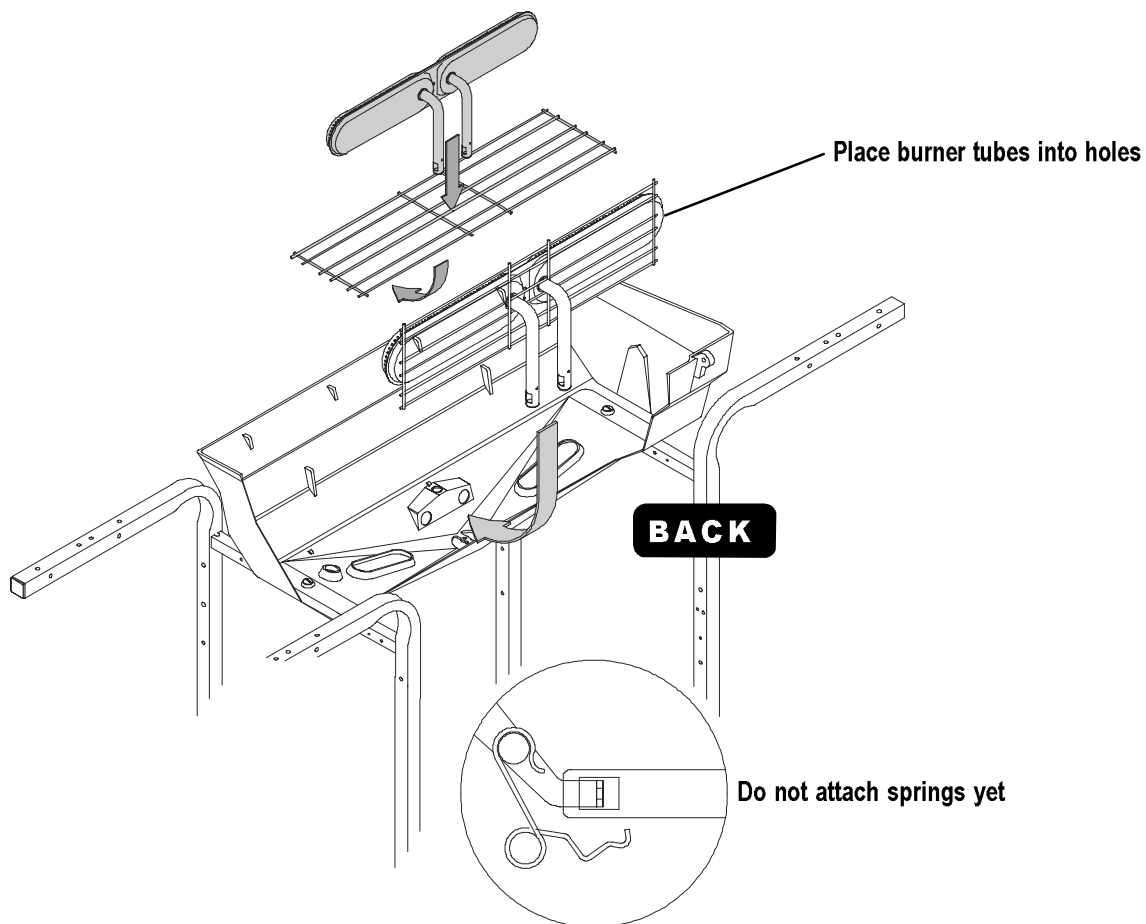


## CAUTION

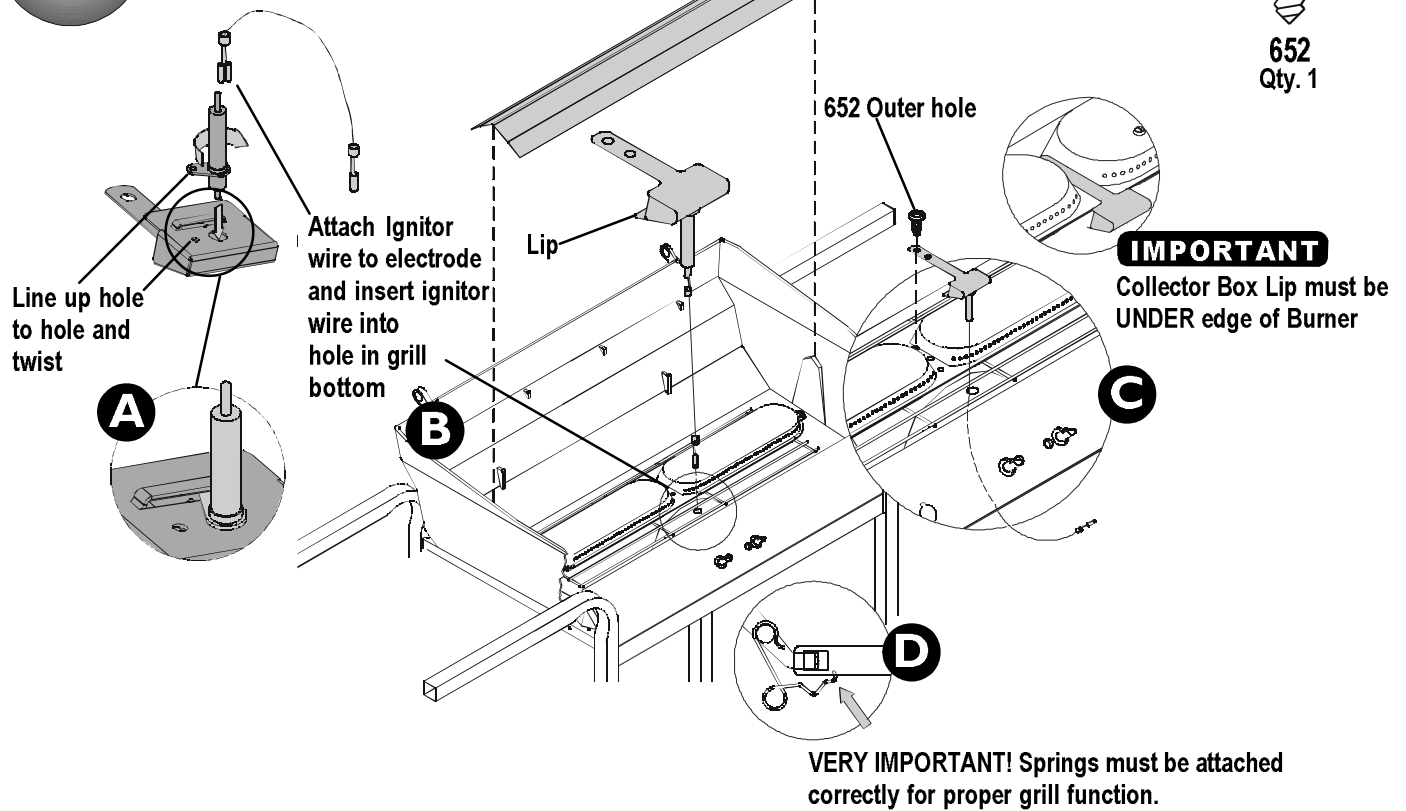
- Failure to install can in clip will cause hot grease to drip from bottom of grill with risk of fire or property damage.



8

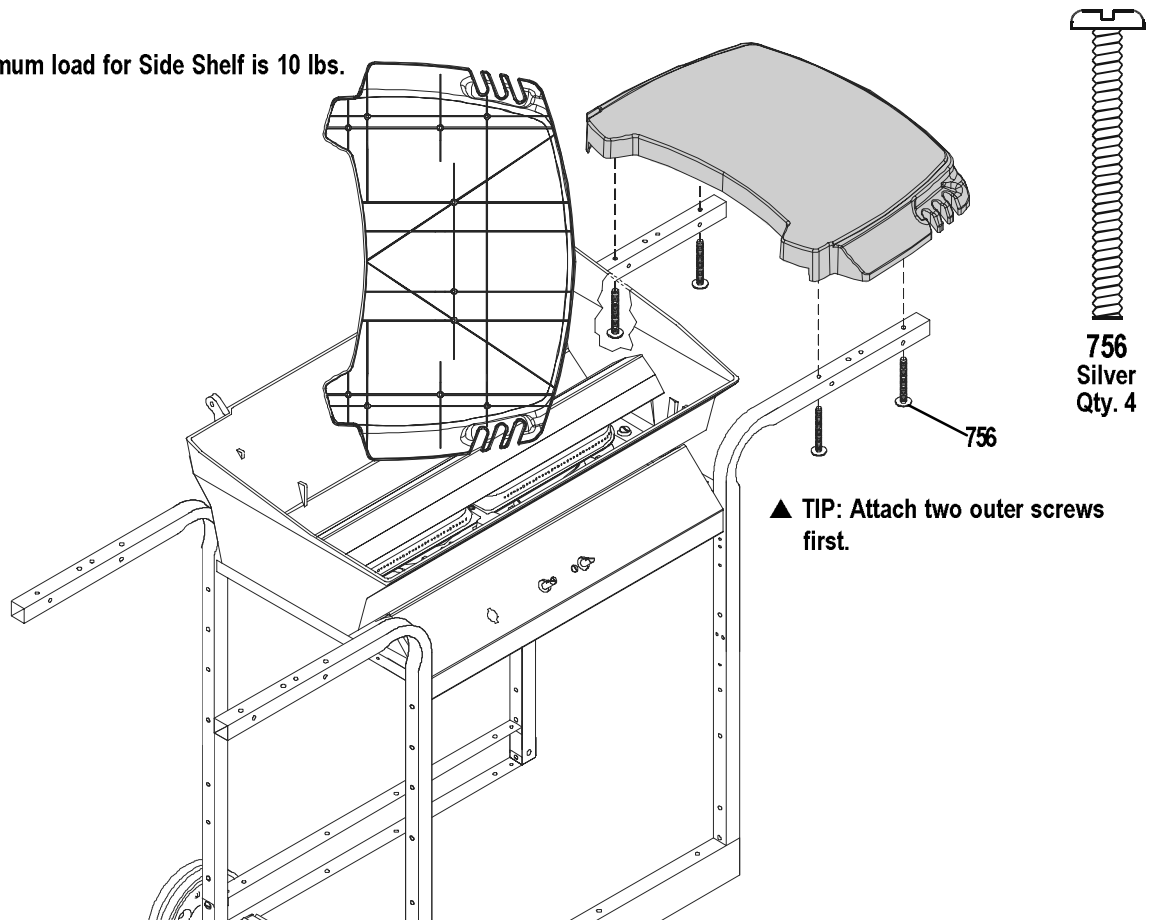


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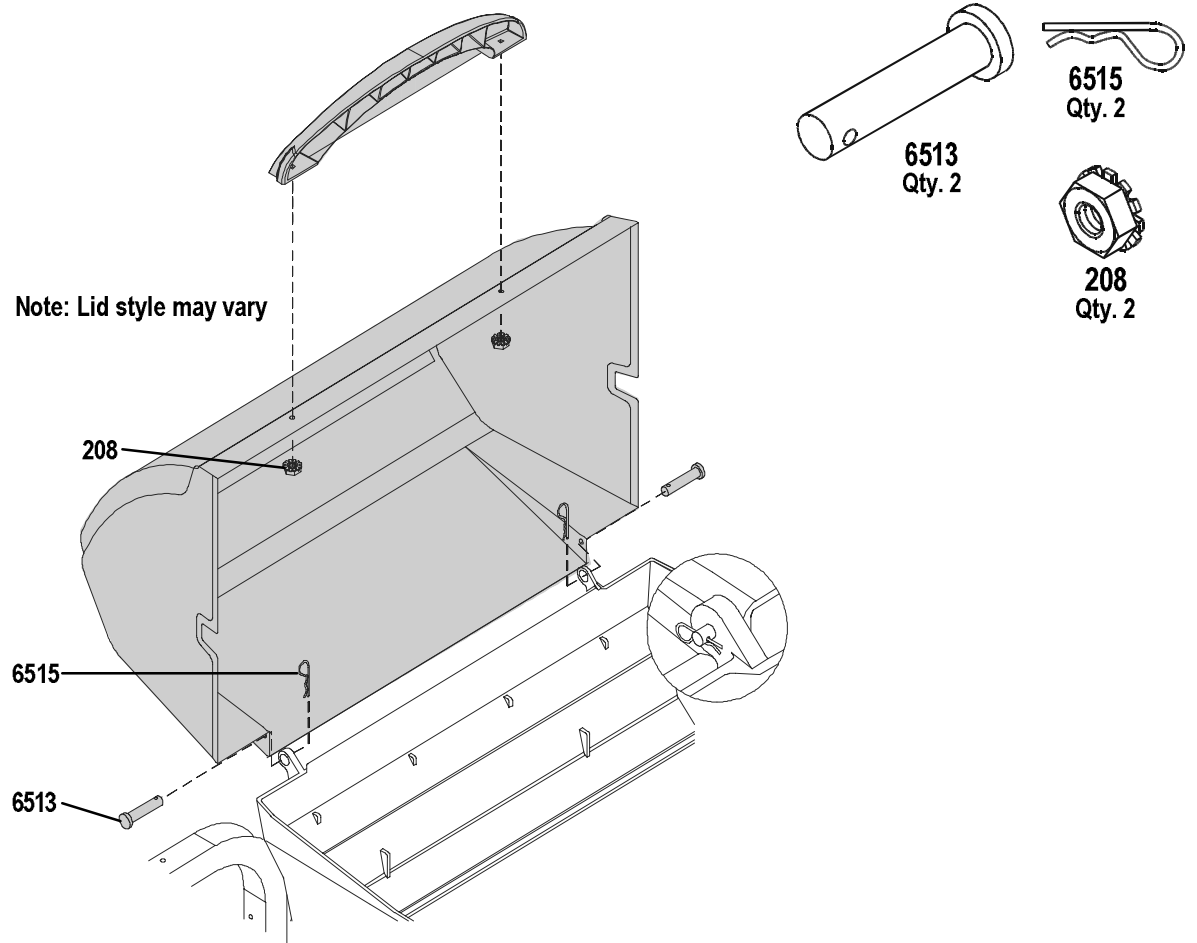
10

▲ Maximum load for Side Shelf is 10 lbs.

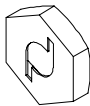


11

Note: Lid style may vary

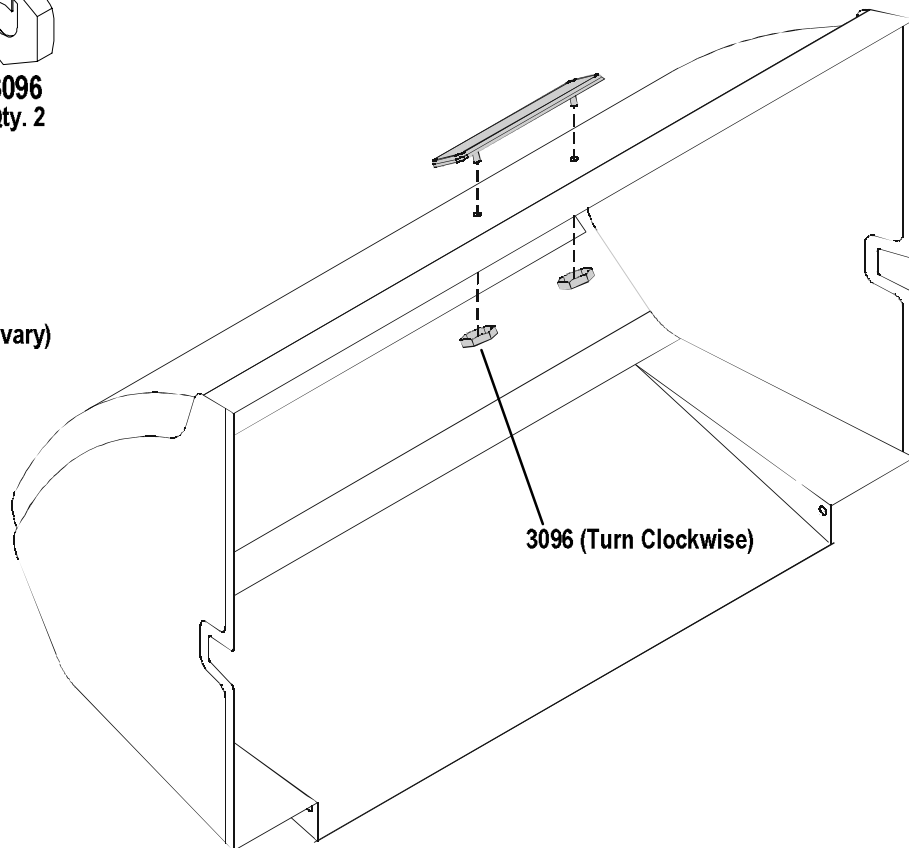


12



3096  
Qty. 2

(Lid style may vary)

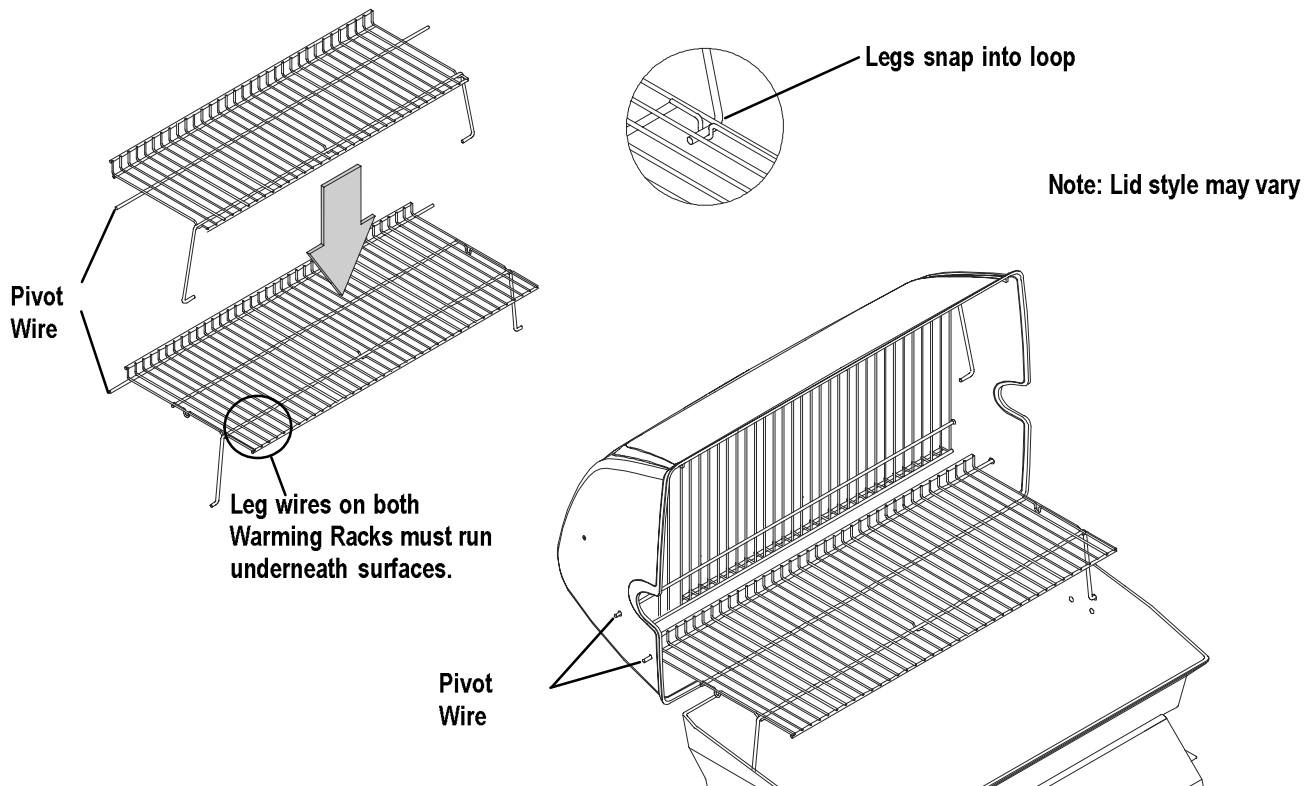


3096 (Turn Clockwise)

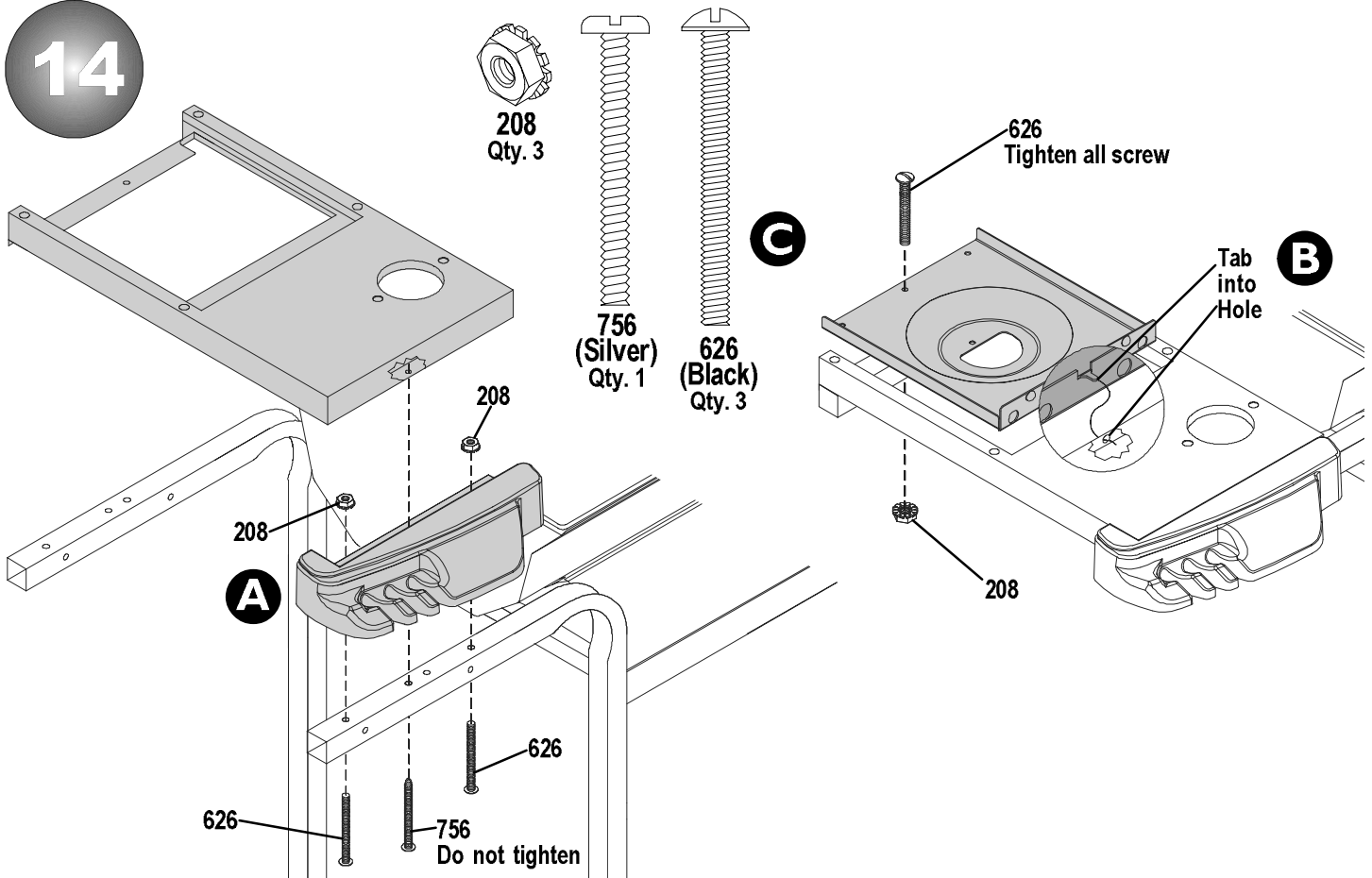


# 13

▲ Warming Racks will keep food warm, while keeping it away from flames. Do not use Warming Racks for cooking meats or heavy food items.



# 14



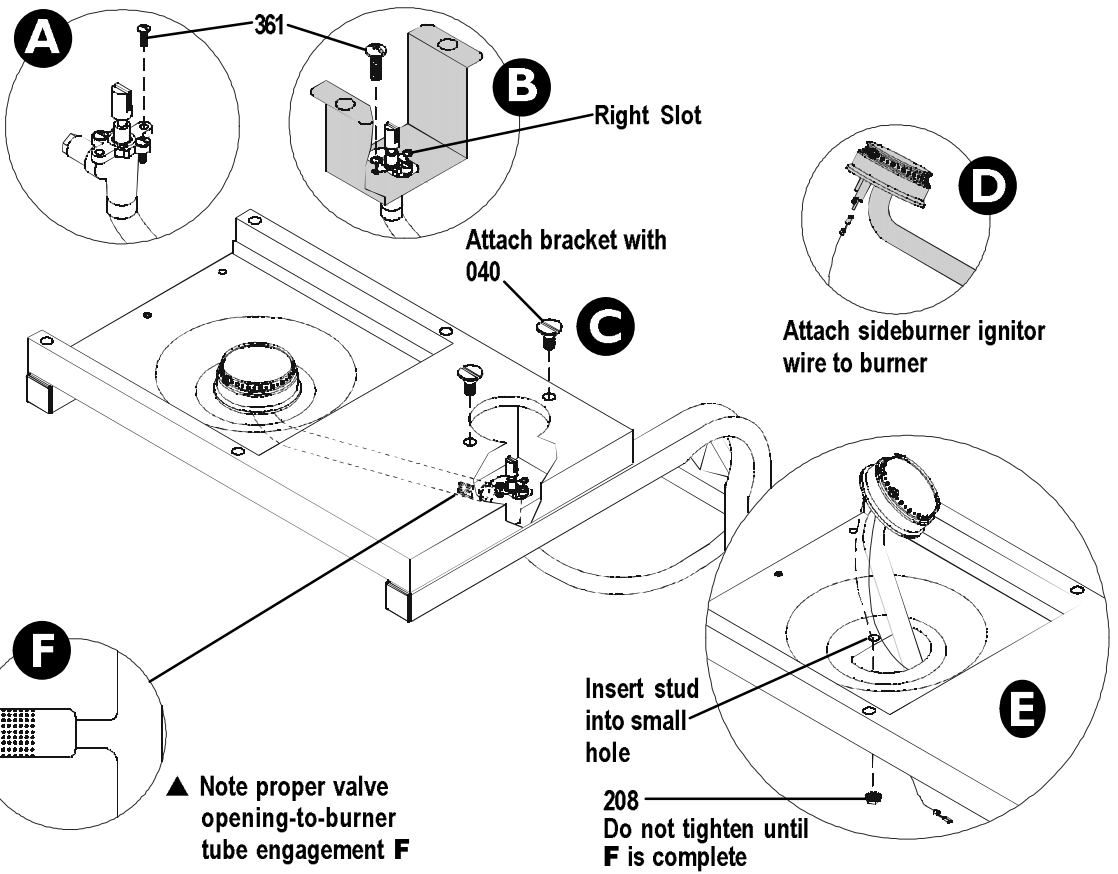
# 15

**361**  
Qty. 2

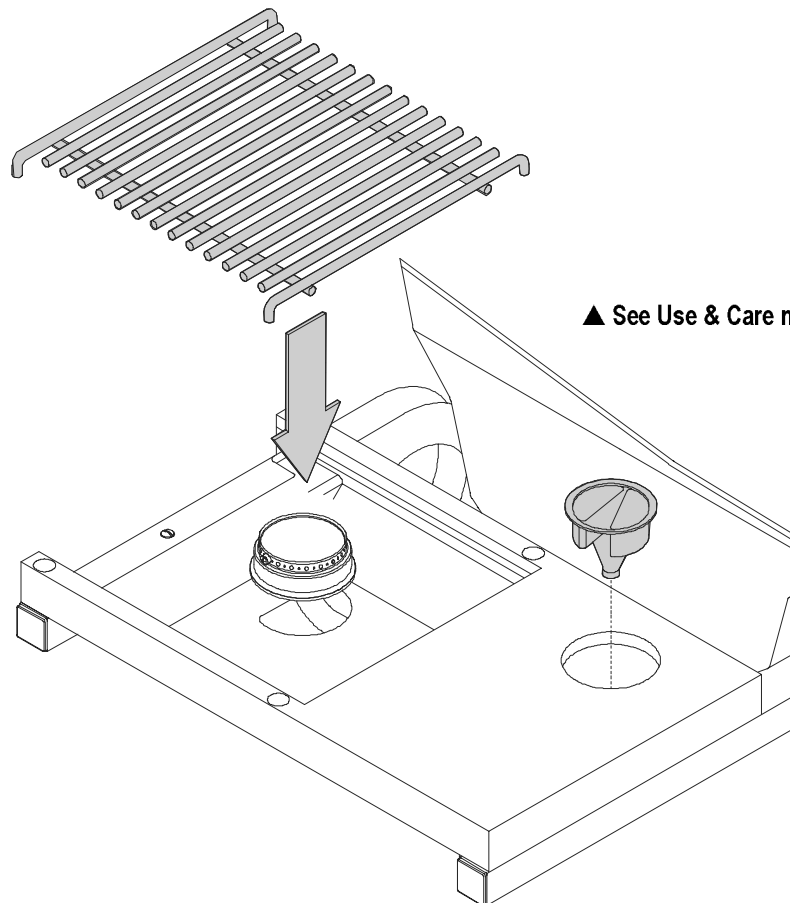
**040**  
Qty. 2

**208**  
Qty. 1

Thread 361 halfway into sideburner valve, place in right slot of valve bracket

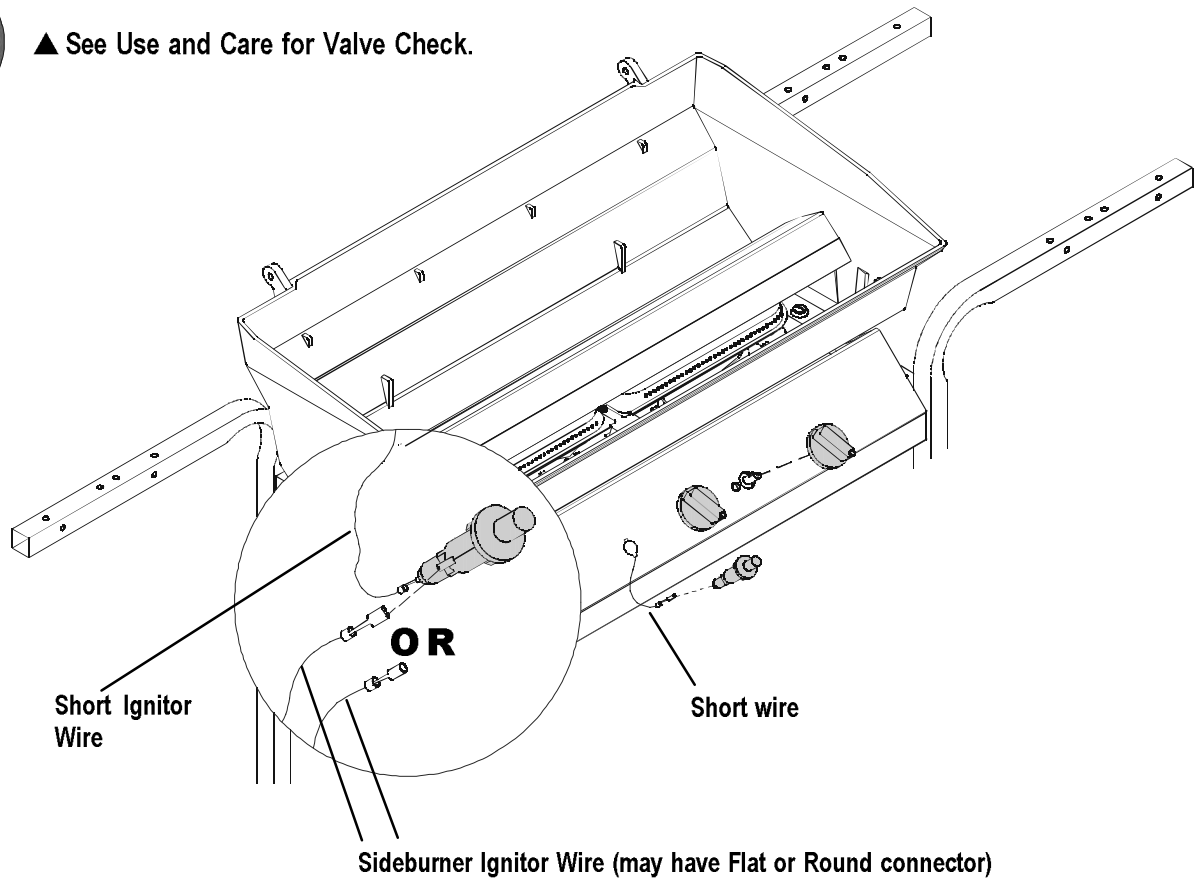


# 16



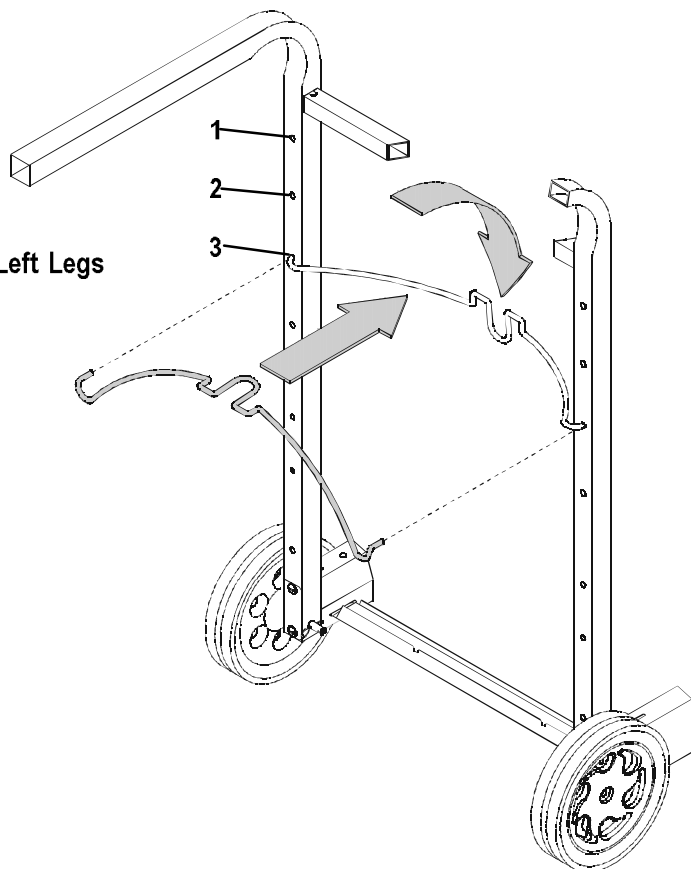
# 17

▲ See Use and Care for Valve Check.



# 18

Insert Tank Wire into Left Legs  
and rotate inward



19

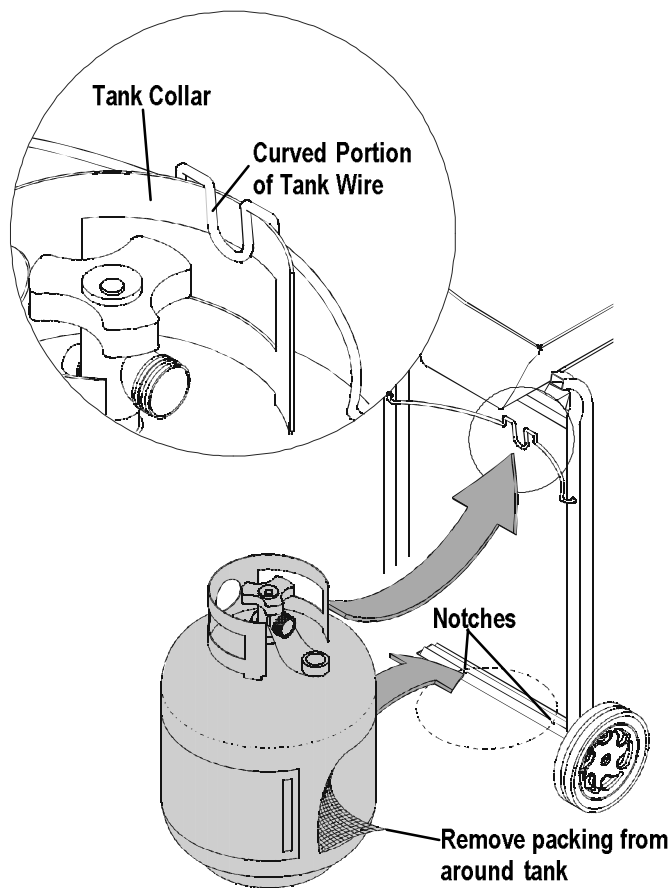
▲ LP TANK IS SOLD SEPARATELY.  
Before attaching to grill and Regulator  
fill and leak check. See Use and Care.

▲ When ready to install curved portion  
of tank wire should be to inside of  
tank collar.



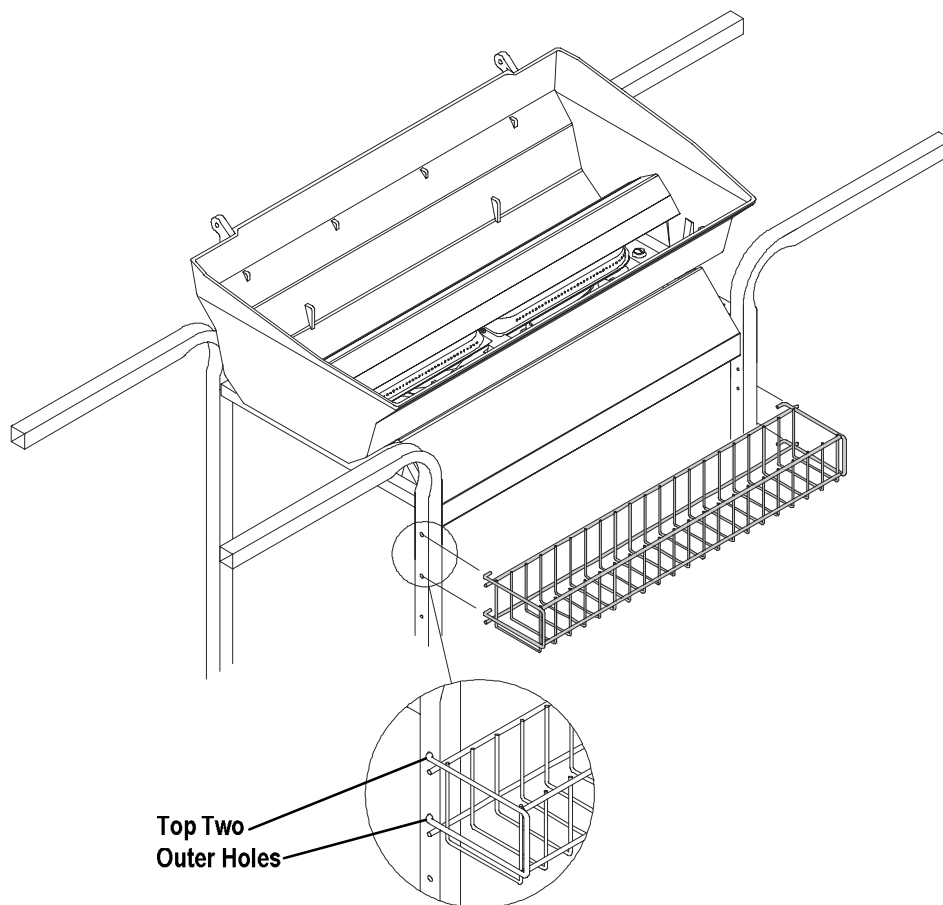
## CAUTION

- Tank collar opening must face to front of  
cart once tank is attached.
- Failure to install tank correctly may allow  
gas hose to be damaged in operation.



**See Use and Care Manual for important safety instructions before using.**

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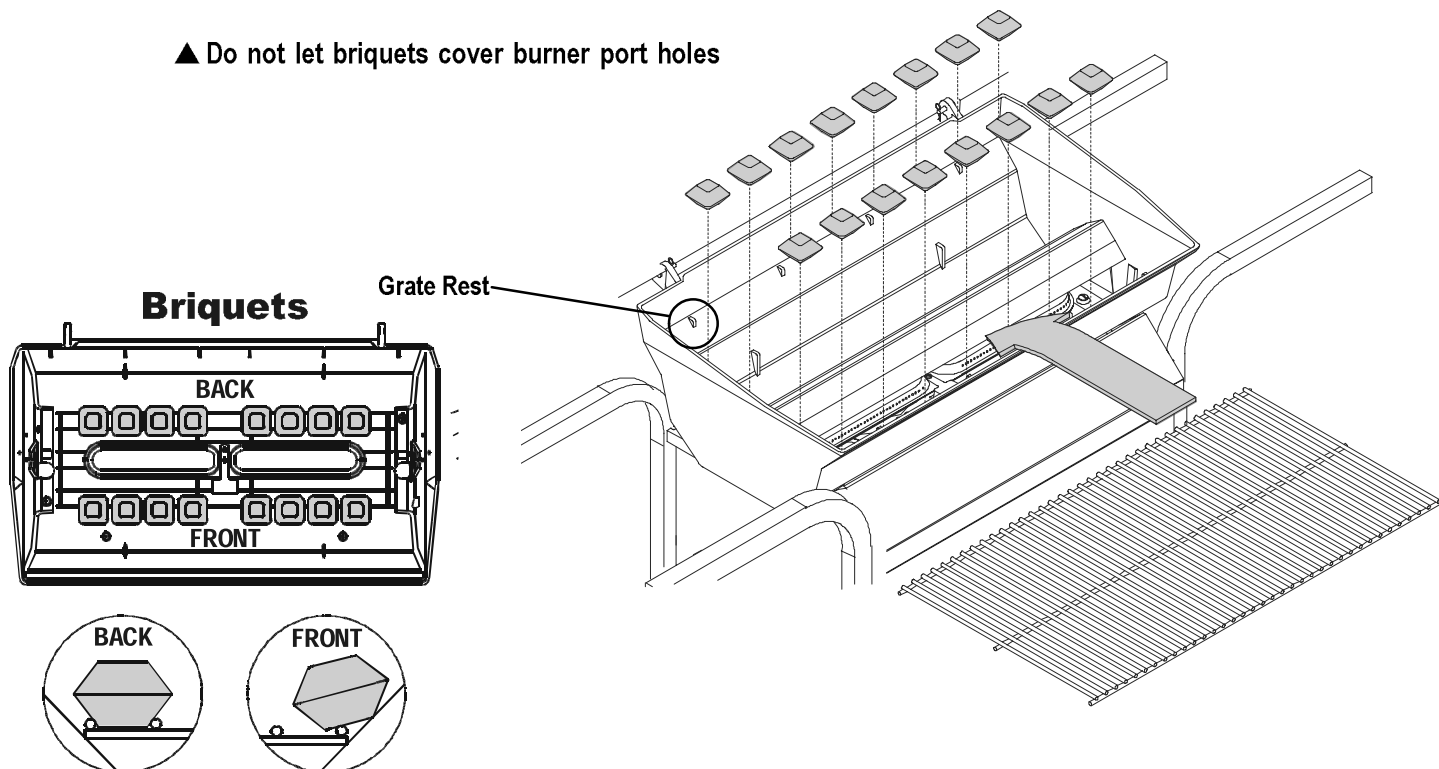
21

Perform the "Burner Flame Check" in the Use and Care section.

▲ Let grill cool before placing briquets.

Place 16 briquets. Do not layer or stack just enough to cover briquet grate surface.

▲ Do not let briquets cover burner port holes





# Recipes

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## Char-Broil Turkey

Yield: 14 to 16 generous servings or 1 lb. per person

Cooking time: 25 minutes per pound • Method: Grill on low

12 to 14 lb. turkey, thawed completely	vegetable oil
1 large apple, quartered	1 quart water
1-1/2 sticks butter	2 stalks celery, cut in 2" pieces
1 orange, quartered	2 onions, cut in large cubes
1 lemon, thinly sliced or 4 tbs. lemon juice	salt and pepper
cheesecloth ( <i>optional</i> )	

Heat grill to medium. Wash and rinse turkey, removing giblets. Dry with absorbent paper. Bend wings back behind turkey. Season inside of turkey with salt and pepper. Rub outside of bird with oil. Stuff with onions, celery, orange and apple. Completely fill cavity (this gives moisture to the turkey). Cover openings of turkey with excess skin. Melt butter in a large aluminum foil pan. Add turkey, water and lemon juice. Place on grill and turn heat to low. Baste with butter, cover top with cheesecloth and baste again. Baste every 1/2 hour until done. Serve with **Giblet Gravy**.

## Giblet Gravy

2 to 3 turkey or chicken giblets	salt and pepper to taste
3-4 tbs. turkey or chicken fat	1/4 tsp. Accent
1/4 cup flour	dash of thyme
2 cups fat-free pan juices	1/8 tsp. Kitchen Bouquet
2 hard boiled eggs, finely chopped	milk, if needed
giblet broth, if needed	

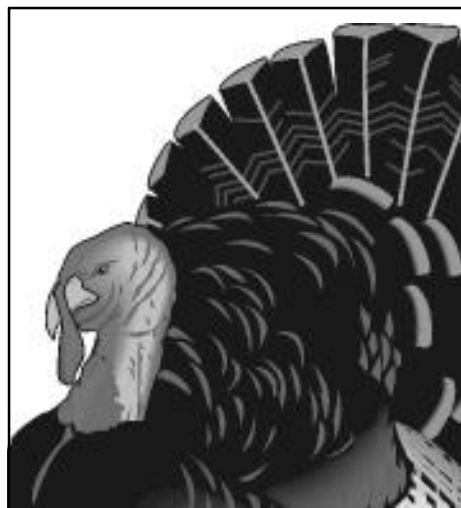
Boil giblets until tender, reserving broth. Chop giblets and set aside. Remove grilled turkey from baking pan and place on hot platter. Pour all pan juices into large measuring cup. Skim off fat, reserving 3 to 4 tbs. Place reserved fat into a deep saucepan, heating over moderate heat. Stir in flour, whisking well with wire whisk. Cook over low heat until bubbly then remove from heat. Add fat-free pan juices (add milk and giblet broth to juices to make 2 full cups). Blend well with wire whisk. Season with salt, pepper, Accent, thyme and Kitchen Bouquet, whisking continuously. Return mixture to heat and continue stirring for 3 to 4 minutes. Add chopped eggs.

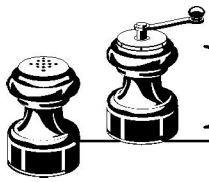
## Smoked Turkey Breast

Cooking time: 25 minutes Per Pound • Method: Grill Indirect Heat

1 turkey breast, fresh or thawed	1 large bottle Italian dressing
1 large plastic roasting bag	1 small bottle soy sauce

Mix dressing and soy sauce. Place turkey breast in bag and pour mixture over turkey breast. Marinate in refrigerator overnight. Light one side of grill with setting on low. Remove turkey from marinade and reserve liquid. Put meat thermometer in turkey breast being certain not to touch bone. Place turkey on the grill away from direct heat. Grill over low fire, basting and rotating often. Remove when meat thermometer registers 180°F.





# Recipes

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## Italian Burgers

Yield: 8 Servings • Cooking Time: 20 Minutes • Method: Medium

1 (1.5 oz.) pkg. spaghetti sauce mix	2 large tomatoes, sliced
1 (6 oz.) can tomato paste	Garlic salt
3/4 cup water, divided	8 slices French bread, sliced,
2 lbs. lean ground beef	buttered and toasted
8 thin slices mozzarella cheese	

Combine spaghetti sauce mix, tomato paste, and 1/4 cup of the water. Add half of this mixture to meat and mix well. Shape into 8 (1 1/2 inch) patties. Add remaining 1/2 cup of the water to sauce and heat on grill, stirring until thickened. Grill burgers over medium fire for 10-15 minutes. Turn and grill until nearly ready. Top with cheese and cook until cheese starts to melt. Top with tomato and sprinkle with garlic salt. Serve meat on French bread topped with hot spaghetti sauce.



## Teriyaki Steak

Yield: 6-8 Servings • Cooking Time: 30 Minutes • Method: Medium-Hot

1 2 lb. flank steak	1 tsp. ginger	1/4 cup water
1 clove garlic, minced	2 tbs. sugar	2 tsp. meat tenderizer
1/3 cup grated onion	1/2 cup soy sauce	1 tsp. Liquid Smoke

Score steak in diamond pattern on both sides. Place steak in heavy plastic bag. Combine marinade ingredients and pour over steaks. Marinate at room temperature 2 to 3 hours, or in refrigerator overnight, turning occasionally. Allow steak to come to room temperature before grilling. Reserve marinade. Place on grill over medium-hot fire and grill with lid down for 15 minutes, basting often. Turn and grill another 15 minutes or until done to your liking. Continue basting.

