

# NO TOOLS REQUIRED

**the  
Big Easy®**

THE GRILL THAT COOKS  
**BREAKFAST  
LUNCH AND DINNER**

**the  
Big Easy®**

**Natural Gas Grill**

**463823403**

**ASSEMBLY, USE AND  
CARE 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.

**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.

If you have any questions or need assistance during assembly, please call **1-800-241-7548**.

Visit us on the web at:  
[www.charbroil.com](http://www.charbroil.com)

**Char-Broil**  
KEEPERS OF THE FLAME

Columbus, GA

463823403 / 4165214 (12-30-02) - 0

	<b>WARNING</b>	
<p>Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.</p>		



## WARNING



### FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

### FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

### Call Grill Service Center for Help and Parts

- If you need help or warranty parts call ☎ 1-800-241-7548 or send a FAX to 1-706-576-6355.  
Business hours: Open 24 hours - Seven days a week
- To order non-warranty replacement parts or accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121.

### Important: Fill out Warranty Information below

#### Warranty Information

Model Number \_\_\_\_\_

UPC (on carton) Label Lot # GG \_ \_ \_ \_ \_

Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_



## CAUTION



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

### Installation Safety Precautions

- This grill is designed for natural gas use at 7 inch water column supply pressure. Verify supply pressure with your local gas company. **Not for use with LP gas.**
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1** or **CAN/CGA-B149.1 Natural Gas Installation Code**. Grill is not for use in or on recreational. Vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electric Code, ANSI / NFPA 70** or **Canadian Electrical Code, CSA C22.1**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and Canada only. Do not modify or use in any other location. Modification will result in a safety hazard.

### Safety Symbols

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



## DANGER



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



## WARNING



- Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



## CAUTION



- Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

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## Warranty

Manufacturer warrants to the original consumer-purchaser that this product shall be free from defects in workmanship and materials under normal and reasonable use and correct assembly (if assembled by consumer-purchaser), as follows:

- (1) The aluminum top and bottom castings for the life of original purchase, excluding the paint finish;
- (2) The burner/venturi assembly for a period of three (3) years from the date of purchase; and
- (3) All other parts for a period of one (1) year from the date of purchase.

Manufacturer will, at its option, refinish or replace any product or part found to be defective during the warranty period. Manufacturer will require you to return the part(s) claimed to be defective, for its inspection, freight or postage prepaid.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Consumer Warranty / P.O. Box 1240  
Columbus, GA 31902-1240**

Manufacturer may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

This warranty does not include the cost on any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, or damage incurred through commercial use of the product. This express warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties, express or implied, including implied warranty of merchantability or fitness for a particular purpose. Neither Manufacturer dealers nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. So the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights which vary from state to state.

Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, VIP®, PrecisionFlame and Design®, Sierra®, and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644B1; 6,279,566; 6,397,731; 6,418,923; 6,439,222; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313 and D461,359. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending.

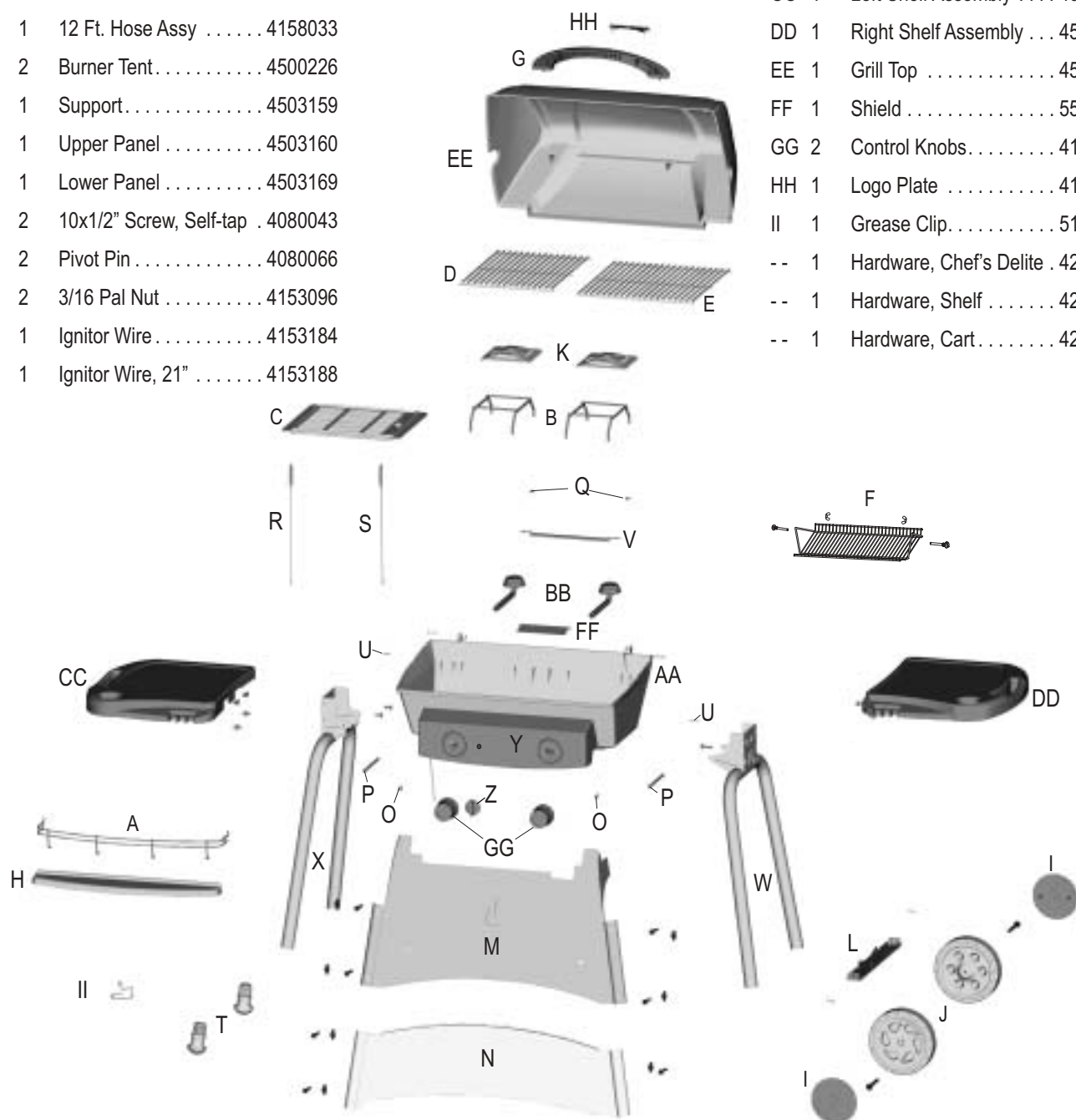
## Parts List - Model 463823403

### Key Qty. Description . . . . . Part #

A	1	Condiment Wire . . . . .	4151005
B	2	Tent Frame . . . . .	4151014
C	1	Griddle . . . . .	4152038
D	1	Cooking Grate, 12" . . . .	4152045
E	1	Cooking Grate, 15" . . . .	4152046
F	1	Chef's Delite . . . . .	4152058
G	1	Handle . . . . .	4154474
H	1	Condiment Tray . . . . .	4154518
I	2	Hub Caps . . . . .	4154530
J	2	Wheels . . . . .	4154531
--	1	12 Ft. Hose Assy . . . . .	4158033
K	2	Burner Tent . . . . .	4500226
L	1	Support . . . . .	4503159
M	1	Upper Panel . . . . .	4503160
N	1	Lower Panel . . . . .	4503169
O	2	10x1/2" Screw, Self-tap . .	4080043
P	2	Pivot Pin . . . . .	4080066
Q	2	3/16 Pal Nut . . . . .	4153096
R	1	Ignitor Wire . . . . .	4153184
S	1	Ignitor Wire, 21" . . . . .	4153188

### Key Qty. Description . . . . . Part

T	2	Leg Extenders . . . . .	4154516
U	2	3/4" Hitch Pins . . . . .	4156515
V	1	Carry-Over Tube . . . . .	4500227
W	1	Right Leg . . . . .	4503166
X	1	Left Leg . . . . .	4503167
Y	1	Console Assembly . . . . .	4530132
Z	1	Ignitor Knob . . . . .	4154208
AA	1	Grill Bottom . . . . .	4580332
BB	2	Burners . . . . .	5068016
CC	1	Left Shelf Assembly . . . .	4520043
DD	1	Right Shelf Assembly . . .	4520044
EE	1	Grill Top . . . . .	4580128
FF	1	Shield . . . . .	5501038
GG	2	Control Knobs . . . . .	4154507
HH	1	Logo Plate . . . . .	4157147
II	1	Grease Clip . . . . .	5156607
--	1	Hardware, Chef's Delite . .	4254018
--	1	Hardware, Shelf . . . . .	4254057
--	1	Hardware, Cart . . . . .	4254053



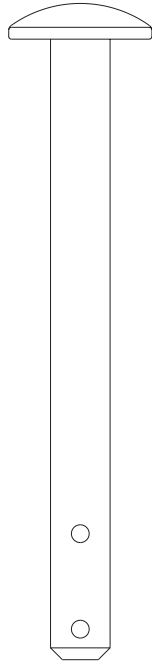
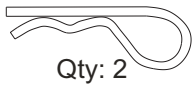
# 1

**1st: Unfold legs. Do not stand cart up until front panel is attached.  
The front panel stabilizes the cart.**

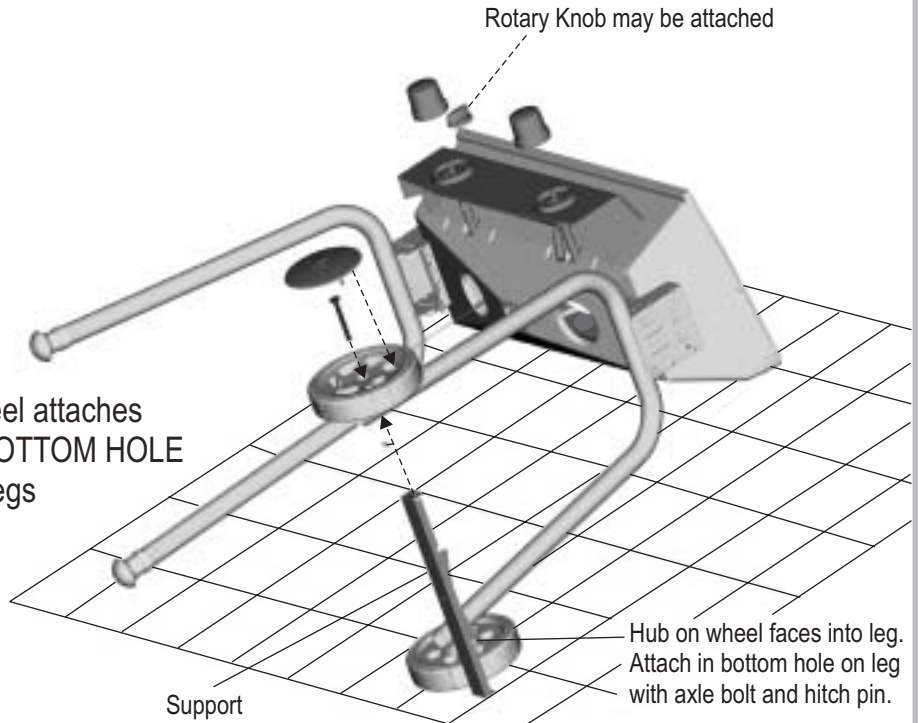
Items to Assemble:

2 Wheels  
1 Support  
2 Axle Bolts  
2 Hitch Pins  
2 Hub Caps

2 Control Knobs  
1 Rotary Ignitor



Wheel attaches  
in **BOTTOM HOLE**  
on legs

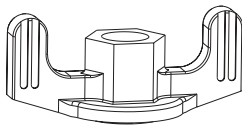
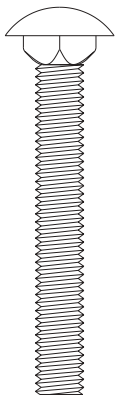


# 2

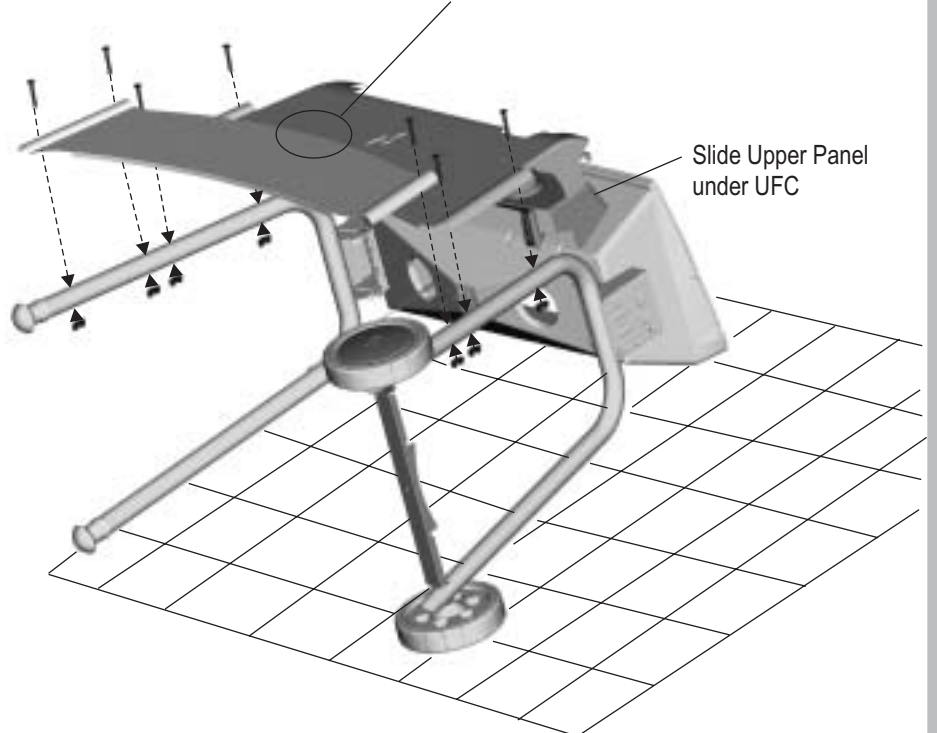
Items to Assemble:

1 Upper Panel  
4 2" Carriage Bolts  
4 Wing Nuts

1 Lower Panel  
3 2" Carriage Bolts  
3 Wing Nuts



Lower Panel inserts into Upper Panel



# 3

## Stand Cart Upright

### Items to Assemble:

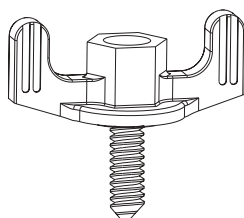
- 1 Left Shelf
- 2 3/4" Carriage Bolts
- 2 Wing Nuts
- 2 Wing Screws

Repeat for Right Side

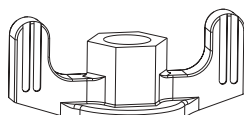
- 1 Right Shelf
- 2 3/4" Carriage Bolts
- 2 Wing Nuts
- 2 Wing Screws



Qty:4



Qty:4

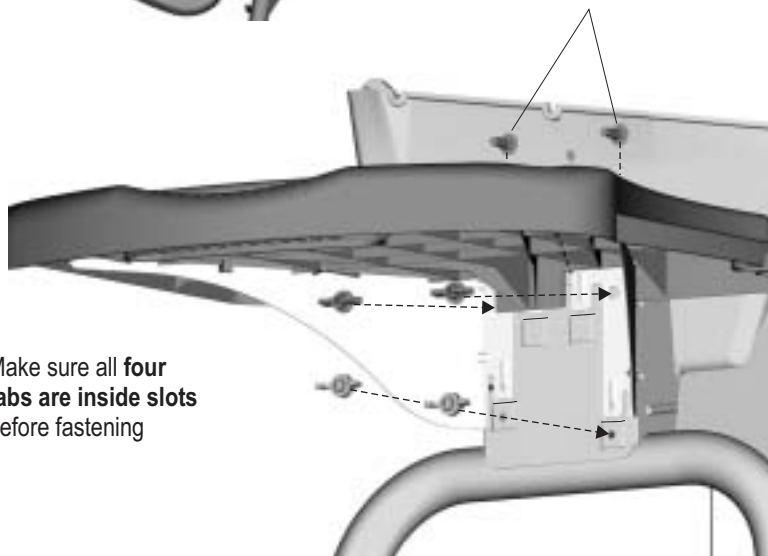


Qty:4



View looking down

Insert 3/4" Carriage Bolts into bracket on Legs

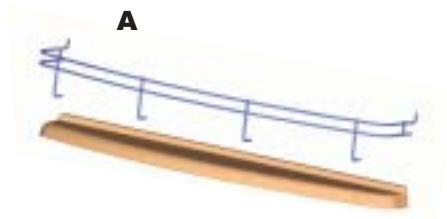


Make sure all **four tabs** are inside slots before fastening

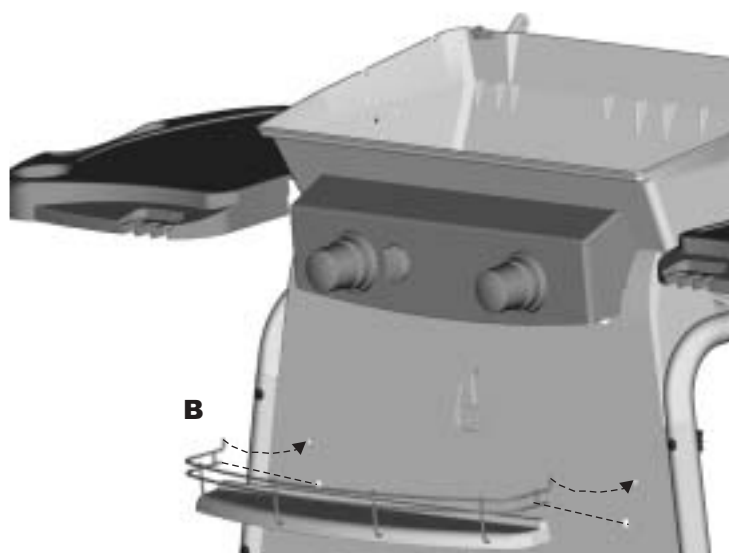
# 4

### Item to Assemble:

- 1 Condiment Wire
- 1 Condiment Tray



**A**



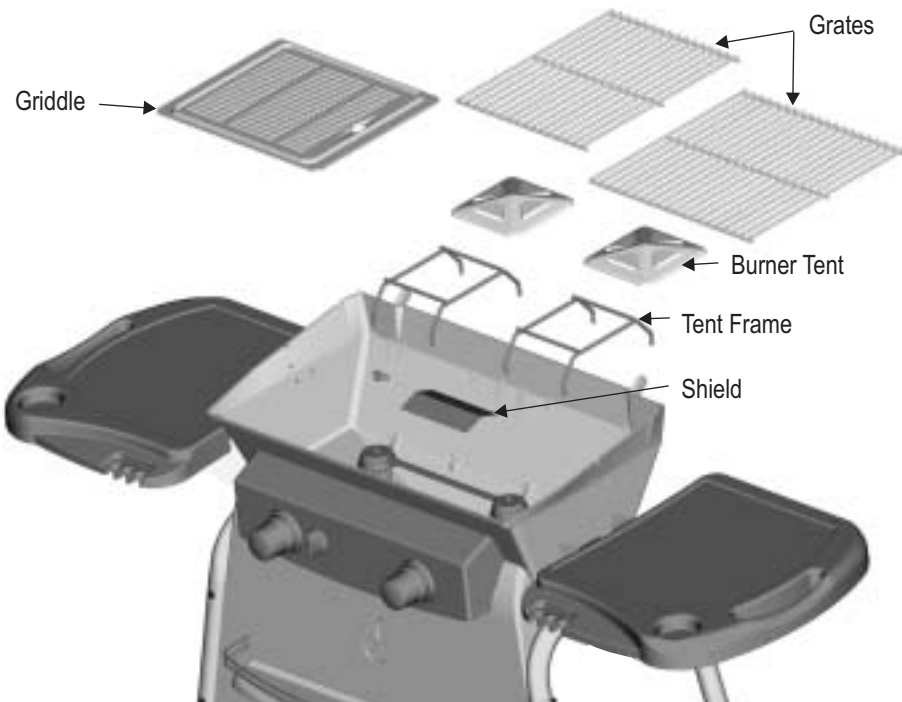
**B**



# 5

Items to Assemble:

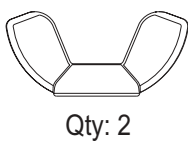
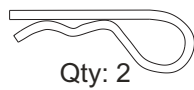
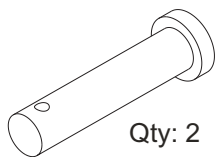
- 2 Tent Frames
- 2 Burner Tents
- 2 Grates
- 1 Griddle
- 1 Shield



# 6

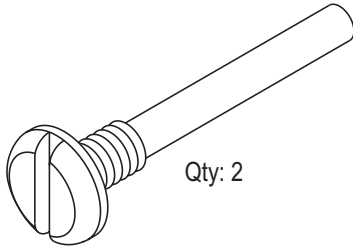
Items to Assemble:

- 1 Grill Lid
- 2 Hinge Pins
- 2 Hitch Pins
- 1 Logo Plate with clips
- 1 Handle
- 2 Wing Nuts, Metal

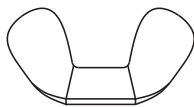


# 7

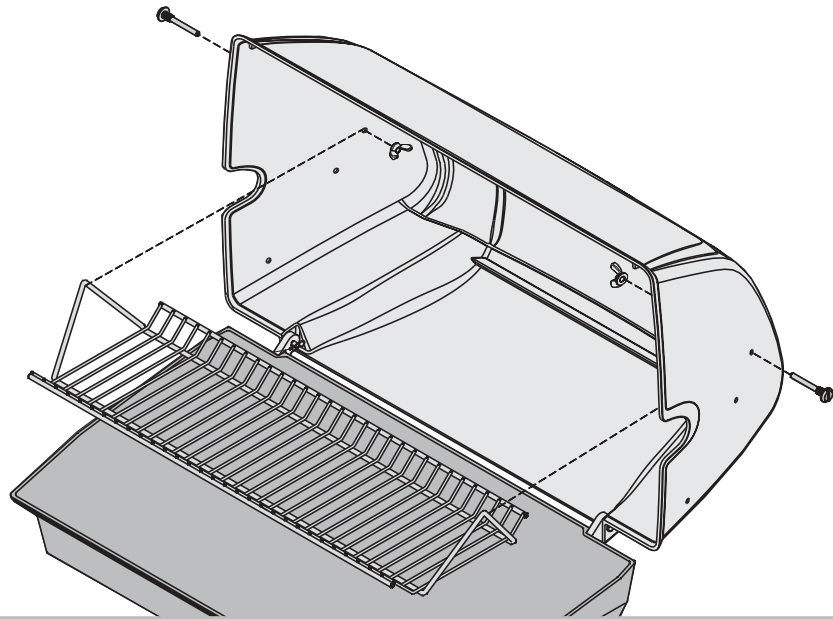
Items to Assemble  
1 Chef's Delite  
2 Swing Grid Bolts  
2 Wing Nuts, Metal



Qty: 2



Metal  
Qty: 2



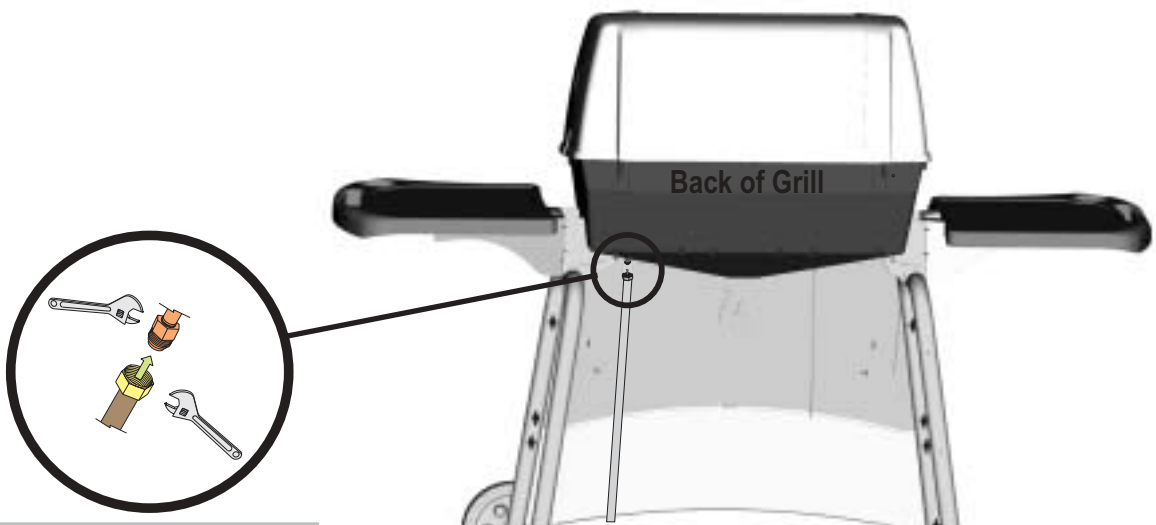
# 8

Item to Assemble:

1 12' Natural Gas Hose

1. On the back side, attach 12' natural gas hose to valve.
2. Use a wrench to hold fitting on grill. Tighten the connection with an adjustable wrench.
3. Leak test as shown on Page 10 before using grill.

Note: A wrench is required to hook up to the gas source.





# 9

Items to assemble:  
2 Chains with Coupling  
1 Match-Holder  
1 Grease Clip

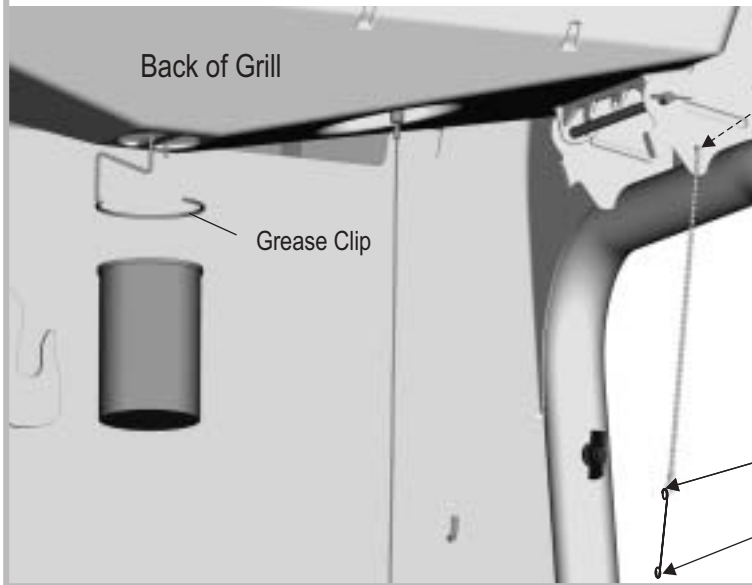
Hang grease clip from center of grill bottom.  
Use an empty soup can (not included) to hang from grease clip.

See Use & Care for "Match Lighting Instructions"

## CAUTION

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

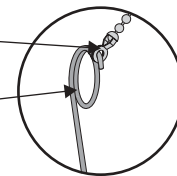
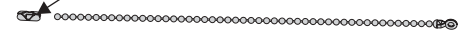
Place end of chain through hole, reattach coupling to end of chain. Thread eyelet on other end of chain into loop of match holder.



Remove coupling from chain

Eyelet End

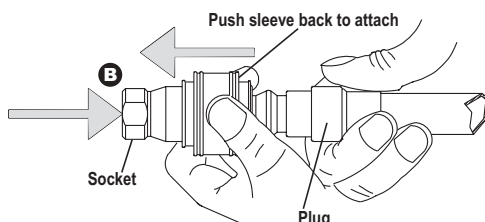
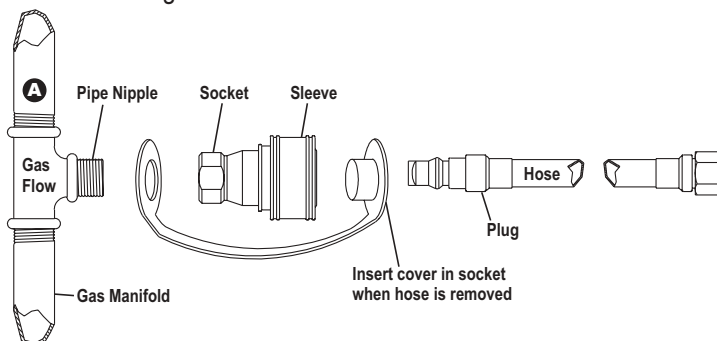
Match-Holder



## Connecting Your Grill to the Natural Gas Source

1. Coat pipe nipple with gas resistant dope. Screw socket onto gas manifold at gas source (A).
2. Connect unattached end of natural gas hose to socket. Push sleeve back on socket (B) and insert plug until sleeve snaps forward, locking plug into socket.

When socket and plug are connected, valve in socket opens automatically to permit full gas flow. When coupling is disconnected, valve in socket instantly and positively shuts off flow of gas. Because valve in socket positively shuts off flow of gas, grill can be disconnected from gas source by disconnecting hose from socket. Socket can be left on manifold of gas source if so desired.



With proper assembly, plug cannot be removed without pushing sleeve back. To disconnect, push sleeve back and pull plug out of sleeve (this automatically shuts off gas). **Please Note:** Hose and assembly are A.G.A. Certified and C.G.A. Listed for natural gas, manufactured gas, mixed gas and for liquefied petroleum and for LP Gas-Air mixtures on basis of 0.64 specific gravity for 1000 BTU's per cubic foot of gas at 0.3 in. Water column pressure drop. Only ANSI Z21.54 approved hoses should be used with this grill.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.5kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).



## WARNING



- Do not use hard metal piping of any kind to connect this type of grill to a natural gas source. Use ONLY hose specified by manufacturer. Using hard metal piping or convoluted metal tubing is an unsafe practice. Movement of the grill can cause breakage of metal pipe.
- Connection to gas source must be done by a certified Plumber.



## WARNING



- Do not use grill until leak checked.
- If leak is detected at any time, **STOP** and call the Fire Department.
- If you cannot stop a gas leak, immediately close LP tank Valve and call LP gas supplier or your fire department!

### Leak Testing Valve and Hose

1. Turn all grill control knobs to OFF.
2. Check to make sure grill is connected to natural gas source and gas supply is turned on.
3. Brush a soapy solution onto areas and connections shaded in illustration below.



4. "If growing" bubbles appear, there is a leak. Turn gas off at control knobs and gas source immediately and retighten connections. If leaks cannot be stopped "do not try to repair." Call for replacement parts. Order new parts by giving the serial, model number and name of items needed To the Grill Service Center at **1-800-241-7548**.

### Safety Tips

- ▲ When grill is not in use, turn off all control knobs and gas source.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils to avoid burns and splatters.
- ▲ Maximum load for side shelves is 10 lbs.
- ▲ A soup can **must** be attached to grease clip and emptied after each use. Do not remove soup can until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve or hose, turn off gas supply at once. Determine the cause, correct, clean and inspect valve and hose before continuing. Perform a leak test.
- ▲ If you have a grill problem see the "Troubleshooting Section".



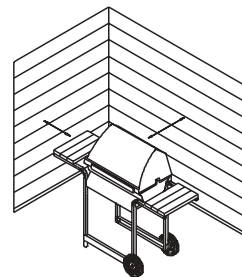
## WARNING



### For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under a surface that can catch fire.
- Do not use charcoal in a gas 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.



- **Apartment Dwellers:** Check with management to learn the requirements and fire codes for using a Gas Grill in an apartment. If allowed use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies made of wood.
- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**



## CAUTION



- **Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops turn knobs and gas source off.**
- **Do not leave grill unattended while preheating or burning off food residue on high. If grill has not been regularly cleaned a grease fire can occur that may damage the product.**

### Before Your First Cookout

- Light burners, check to make sure they are lit, close the lid and warm up grill on HIGH for 15 minutes. Curing of paint and parts will produce an odor only on first lighting.

## Ignitor Lighting

### ▲ Do not lean over grill while lighting.

1. **Open lid during lighting.** Turn on gas at gas source.
2. To ignite any burner, turn burner knob to 🔥 HI, turn ROTARY IGNITOR button rapidly.
3. If ignition does NOT immediately take place, turn all burner valve knobs to **OFF**, wait 5 minutes, then repeat lighting procedure.

After Lighting warm up on HI

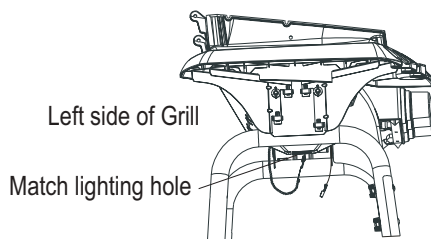
## Match Lighting

### ▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at gas source.
2. Attach match to Match holder, light match.
3. Push in and turn any burner to 🔥 HI. Be sure burner lights and stays lit. Repeat on other burner.



After Lighting warm up on HI.



## Valve Check

- **Important: Make sure gas is OFF at gas source before checking valves.** Knobs lock in OFF position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LOW** position then turn back to **OFF** position. Valves should turn smoothly.

## Hose Check

- Before each use, check to see if hose is cut or worn. Replace damaged hoses before using grill. Use only valve and hose specified by manufacturer.

## General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush to insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry.
  - ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain grate:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Stainless Steel:** Wash with mild detergent or nonabrasive cleaner and warm soapy water, wipe dry with a soft nonabrasive cloth

	<h1>CAUTION</h1>	
<ul style="list-style-type: none"><li>• If burner does not light, turn knobs to OFF. Wait 5 minutes and try again. If the burner does not ignite with valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.</li></ul>		

## Burner Flame Check

- Light burner, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



## Turning Grill Off

- Turn all knobs to OFF position. Turn gas OFF at gas source.

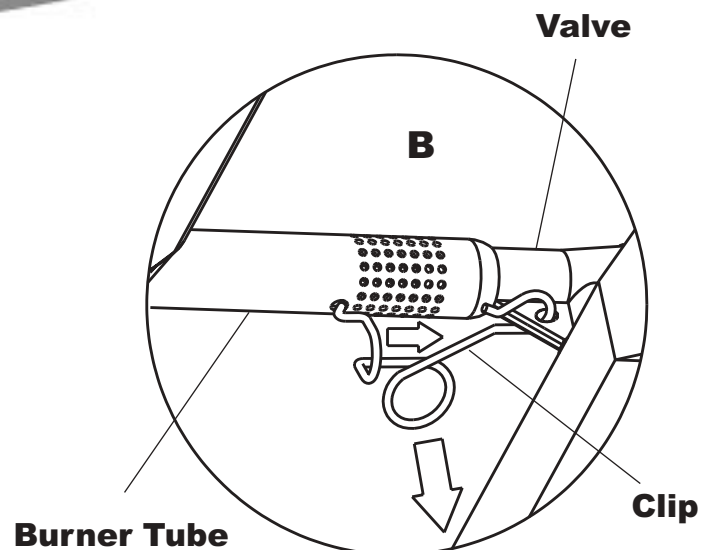
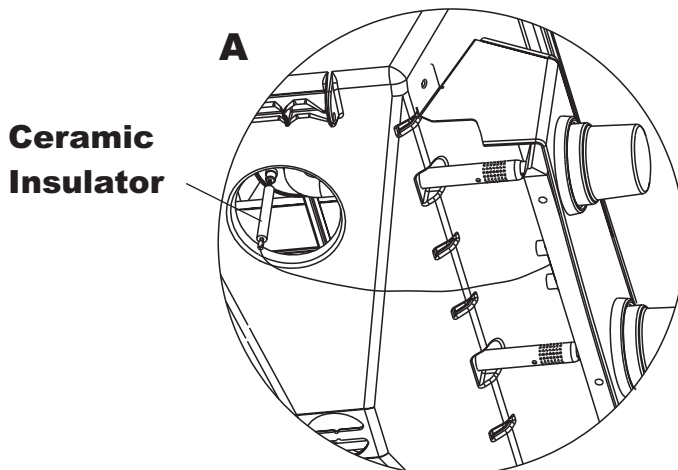
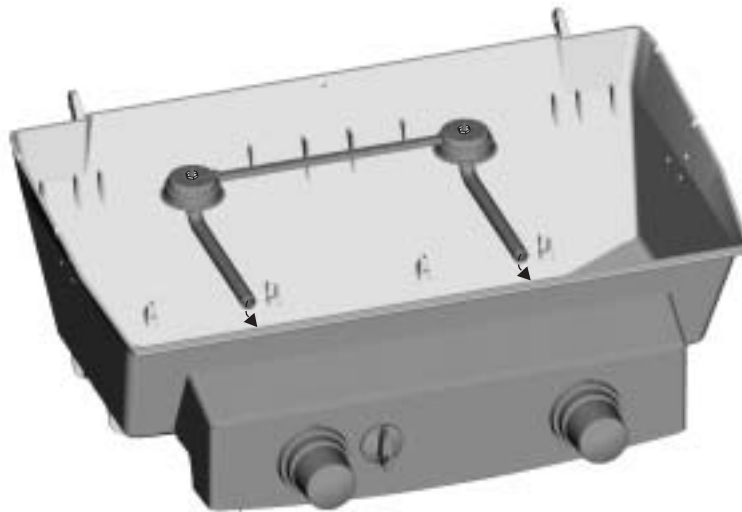
## Ignitor Check

- **Turn gas off at gas source.** Rotate ignitor button rapidly. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "*Troubleshooting*" if no click or spark.

## Cleaning the Burner Assembly

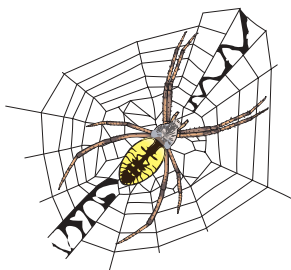
Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas off at control knobs and gas source.**
  2. Remove cooking grates, burner tents and tent frames.
  3. Under grill remove soup can from grease clip.
  4. Beneath grill bottom remove ignitor wires by pulling down on ceramic insulator (A).
  5. Under console disengage (A) clips by lightly pushing clip on burner tube away from you and pull down. Remove burners and shield from grill bottom.
  6. Wipe ceramic electrodes (A) with rubbing alcohol and cloth.
  7. Clean burners exterior with soap and water. Lay burners on flat surface, insert garden hose (preferably with nozzle), into burner tubes forcing water through tubes. Make sure water comes out of every porthole. Open clogged portholes with a thin wire. **Shake out excess water** and examine portholes. Due to normal wear and corrosion some portholes may become enlarged, if so replace burner. If any horizontal cracks appear from porthole to porthole or large holes (other than portholes) are found replace burner. Use a wire brush to clean carry-over tube.
  8. If grill is to be stored, coat burners lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing use following steps.
  9. Place shield into bottom of grill then burners. Attach burners into valves, under grill bottom reattach clips.
- VERY IMPORTANT: Burner tubes must engage valve openings as shown.**
10. Attach ceramic insulators with ignitor wire to burners.
  11. Reposition cooking grates, tent frames and burner tents. Reattach soup can to grease clip under grill bottom.
  12. Before cooking again on grill, follow "*Burner Flame Check*".

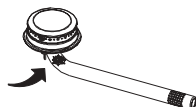




## NATURAL HAZARD • SPIDERS

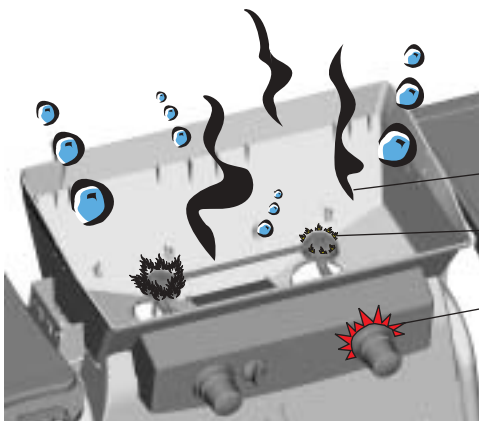


**FACT:** Sometimes spiders and other small insects climb into the burner tubes attached to the burner. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



**Typical spider webs inside burner**

Spider Guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a “flashback” (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

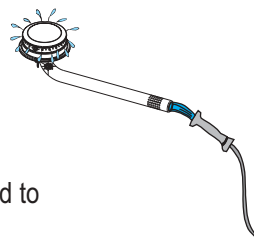


### IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.
2. Burners will not light.
3. A small yellow flame from burner (should be blue).
4. Fire coming from around or behind a control knob.

### SOLUTION: Wait for grill to cool.

Follow the cleaning instructions on the next pages for your appropriate grill. Clean burners often. Spiders and insects don't care if your grill is brand new or you just cleaned it. We have found in trying to remove web's from the burner tubes a 12" pipe cleaner cleans out the tubes, or water from a hose with a nozzle attached. Forced water is needed to wash out the web.



## Grill Smoking

You will need:

Aromatic wood chips • Heavy duty aluminum foil

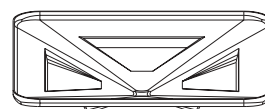
Soak 2 cups wood chips for two hours. Tear off a piece of aluminum foil a little larger than a burner tent. Place soaked chips onto foil, turn up sides to seal chips inside and punch pea sized holes in top of pouch.



Put pouch on a turned over burner tent.



Smoking time for a pouch is approximately 30 minutes with burner on **LOW** with lid closed. Make two or three pouches at one time for meats that require longer smoking/cooking times.





## Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions or barbecue equipment used. Take these factors into consideration to insure best results. If you use the indirect cooking method (lighting only one burner and placing food on opposite side of cooking grate), allow more grilling time.

**Temperatures: High = 650 F° / Medium = 450 F° / Low = 300 F°**

Food	Setting	Cooking Time
<b>Beef</b>		
Hamburger ½" thick	Medium	Med: 7-10 min/Well: 10-15 min
Steak ½"	Medium-Hot	Rare: 3-6 min/Med: 6-9 min/Well: 9-12 min
Roast	Low	Rare: 18-22 min per lb/Med: 22-28 min per lb/Well: 28-32 min per lb
<b>Pork</b>		
Chops ½"	Medium	Well: 15-20 min
Ribs 5-6 lbs.	Low-Medium	Well: 45-90 min
Roast 3-5 lbs.	Low-Medium	Well: 18-23 min per lb
Ham Steak ½"	Medium-Hot	12-15 min
Ham 5 lb. fully cooked	Low-Medium	20 min per lb
<b>Lamb</b>		
Chops ½"	Medium	6-12 min
<b>Poultry</b>		
Chicken 2½-3½ lbs.	Low	1 hr, 15 min to 1 hr, 30 min
Chicken halved or quartered	Low	40-60 min
Turkey	Low-Medium	18-20 min per lb
<b>Seafood</b>		
Steaks 1" thick	Medium-Hot	Well: 10-15 min
Fillet 6-8 oz.	Medium-Hot	8-12 min
Shrimp large or jumbo	Low-Medium	8-12 min
<b>Venison</b>		
Steak 1" thick	Medium	Rare: 8-10 min/Med: 10-12 min
Burgers ½"	Medium	Rare: 10-12 min/Med: 12-15 min
Roast 3-4 lbs.	Low-Medium	Rare: 20-22 min per lb/Med: 22-25 min per lb
<b>Vegetables</b>		
<i>Wrap vegetables in foil</i>		
Baking potato, whole	Low	55-60 min
Onions, whole	Low	45 min
Tomatoes, half	Medium	30-40 min
Corn, whole	Low	35-45 min
Mushrooms	Medium	15-20 min

## Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

**Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

**Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

**Chill:** Refrigerate prepared foods and leftovers promptly.

**For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST**

## How to Tell if Meat is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180 F°; breasts, 170 F°. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160 F°, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145 F°. All cuts of pork should reach 160 F°.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165 F°, or until steaming hot.

## Storing Your Grill

- Clean cooking grate and discard old briquets.
- Store in dry location.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by Char-Broil.
- Storage of grill indoors is permissible ONLY if gas source is disconnected.
- When removing grill from storage, follow "Cleaning Burner Assembly" instructions before starting grill.



## Troubleshooting - General

Problem	Possible Cause	Prevention/Cure
<b>Burner will not light using ignitor.</b>	Wire covered with cooking residue.	Clean wires with rubbing alcohol and clean swab.
	Electrode and burner are wet.	Wipe dry with cloth.
	Electrode cracked or broken, "sparks at crack".	Replace burner.
	Wire is loose or disconnected.	Reconnect or replace ignitor wire.
	Wire is shorting (sparking) between ignitor and electrode.	Replace ignitor wire.
	Bad ignitor.	Replace burner.
<b>Burner(s) will not match light.</b>	No gas flow.	Turn gas on at source.
	Obstruction of gas flow.	Clean burner tubes.
	Disengagement of burner to valve.	Reengage burner and valve.
	Is grill assembled correctly?	Check assembly steps in manual.
<b>Flames blow out.</b>	High or gusting winds.	Turn front of grill to face wind or increase flame height.
<b>Flare-up.</b>	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
<b>Persistent grease fire (can damage the appearance of steel panels and aluminum castings on the grill).</b>	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off at gas source. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
<b>Flashback... (fire in burner tube(s))</b>	Burner tubes are blocked.	Clean burner tubes.

# ARRÊTEZ

En cas de problème

**CONTACTEZ NOUS D'ABORD.**  
e ramenez pas ce produit au magasin.  
**NOUS POUVONS VOUS AIDER.**

**387-6057**

24 heures sur 24 - 7 jours sur 7

## SERVICE APRÈS-VENTE DU GRILL

### Recette pour grillade en toute sécurité

- ☐ Lisez tous les manuels d'utilisation
- ☐ Remplissez la carte de garantie
- ☐ Assurez-vous que les valves sont correctement installées sur les tuyaux des brûleurs
- ☐ Assurez-vous que les boutons de commande sont en position OFF
- ☐ Remplissez le réservoir PL, le cas échéant
- ☐ Effectuez un essai d'étanchéité

Merci de votre achat

# STOP

Should you encounter any problem

**CALL US FIRST.**

Do not return this product to the store.

**WE CAN HELP.**

**1-800-241-7548**

24 Hours a Day - 7 Days a Week

## GRILL SERVICE CENTER

### Recipe for Grilling Safely

- ☐ Read all Owner's Manuals
- ☐ Complete Warranty Card
- ☐ Ensure valves are correctly installed in burner tubes
- ☐ Ensure control knobs lock on OFF position
- ☐ Fill LP Tank, if provided
- ☐ Perform Leak Test

Thank You for Your Purchase!