

NO TOOLS REQUIRED

**the
Big Easy®**

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

**the
Big Easy®**

Natural Gas Grill

463938403

**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

Char-Broil
KEEPERS OF THE FLAME

Columbus, GA

463938403 / 4165178 (11-14-02) - 0

	WARNING	
<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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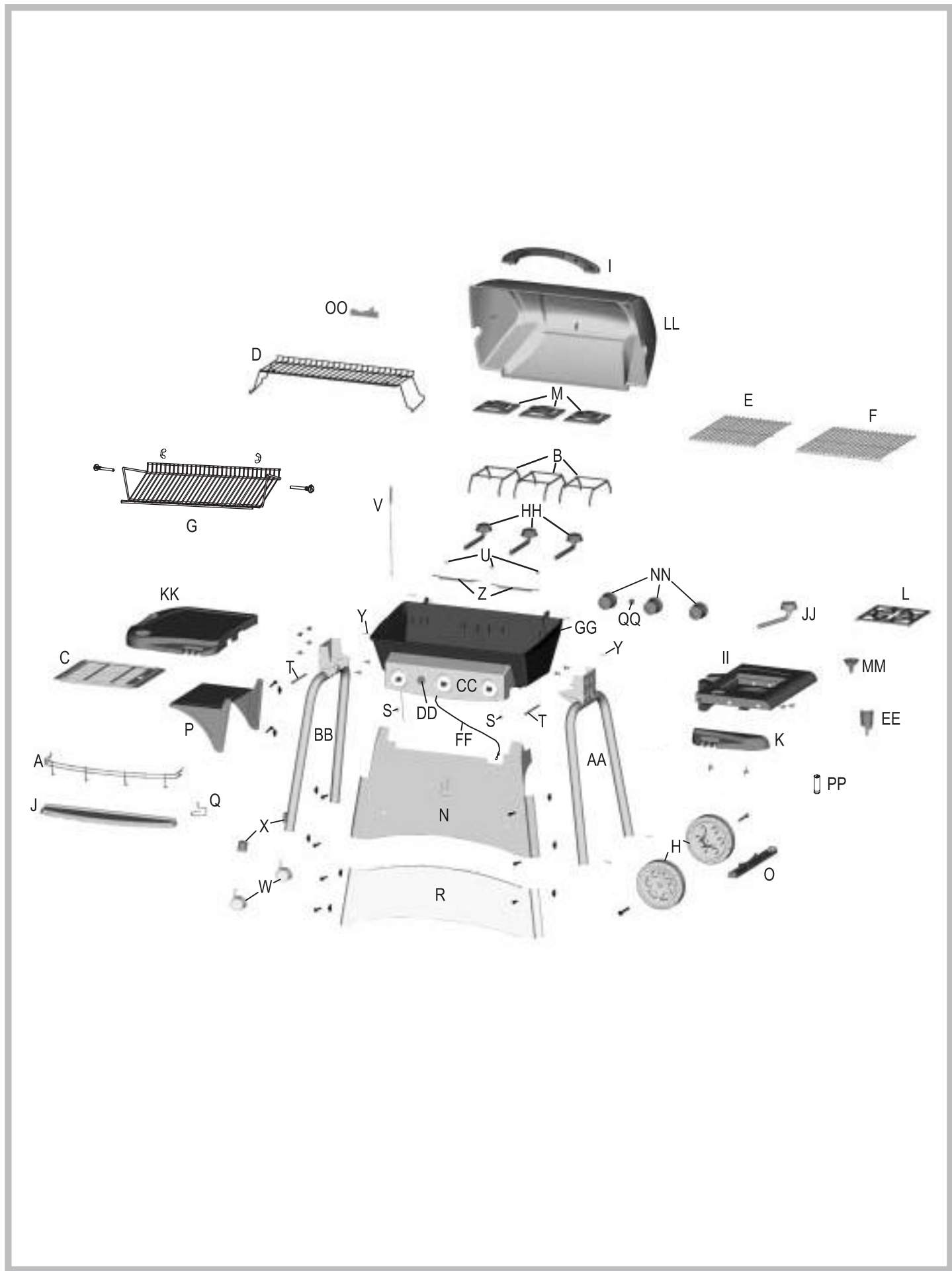
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Stop 32

Parts List - Model 463938403

<u>Key</u>	<u>Qty.</u>	<u>Description</u>	<u>Part #</u>
A	1	Condiment Wire	4151005
B	3	Tent Frame	4151014
C	1	Griddle	4152038
D	1	Warming Rack	4152044
E	1	Cooking Grate, 12" . . .	4152048
F	1	Cooking Grate, 18" . . .	4152053
G	1	Chef's Delite	4152060
H	2	Wheels	4154417
I	1	Handle	4154474
J	1	Condiment Tray	4154518
K	1	Toolholder	4154538
L	1	Sideburner Grate	4156179
--	1	12 Ft. Hose Assy.	4158033
M	3	Burner Tent	4500226
N	1	Upper Panel	4502077
O	1	Tank Bracket	4502098
P	1	Storage Shelf	4502099
Q	1	Grease Clip	5156607
R	1	Lower Panel	4502397
S	2	10x1/2" Screw, Self-tap .	4080043
T	2	Pivot Pin	4080066
U	3	3/16 Pal Nut	4153096
V	1	Ignitor Wire, Main	4153184
W	2	Casters	4154261
X	2	Caster Sockets	4154514

<u>Key</u>	<u>Qty.</u>	<u>Description</u>	<u>Part</u>
Y	2	Hitch Pin	4156515
Z	2	Carry-over Tube	4500228
AA	1	Right Leg	4502158
BB	1	Left Leg.	4502159
CC	1	Console Assembly	4530104
DD	1	Ignitor Module.	4153189
EE	1	Sideburner Valve Cup. . .	4154476
FF	1	Sideburner Ignitor Wire. .	5156110
GG	1	Grill Bottom.	4580388
HH	3	Burners.	5068016
II	1	Sideburner Assembly . . .	4520014
JJ	1	Sideburner Burner	5068017
KK	1	Left Shelf Assembly	4520042
LL	1	Grill Top	4580236
MM	1	Sideburner Knob	4154471
NN	3	Control Knob.	4154507
OO	1	Logo Plate	4157154
PP	1	AAA Battery	4153177
QQ	1	Button Assembly.	4157156
--	1	Hardware, Chef's Delite .	4254018
--	1	Hardware, Shelf	4254056
--	1	Hardware, Cart	4254058

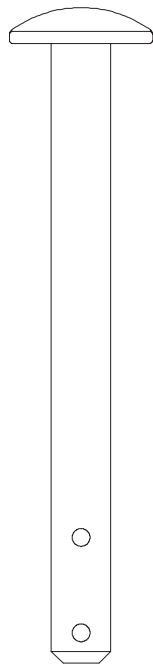


1

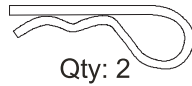
1st: Unfold legs. Do not stand cart up until front panel is attached. The front panel stabilizes the cart.

Items to Assemble:

- 2 Wheels
- 1 Tank Support
- 2 Axle Bolts
- 2 Hitch Pins
- 3 Control Knobs

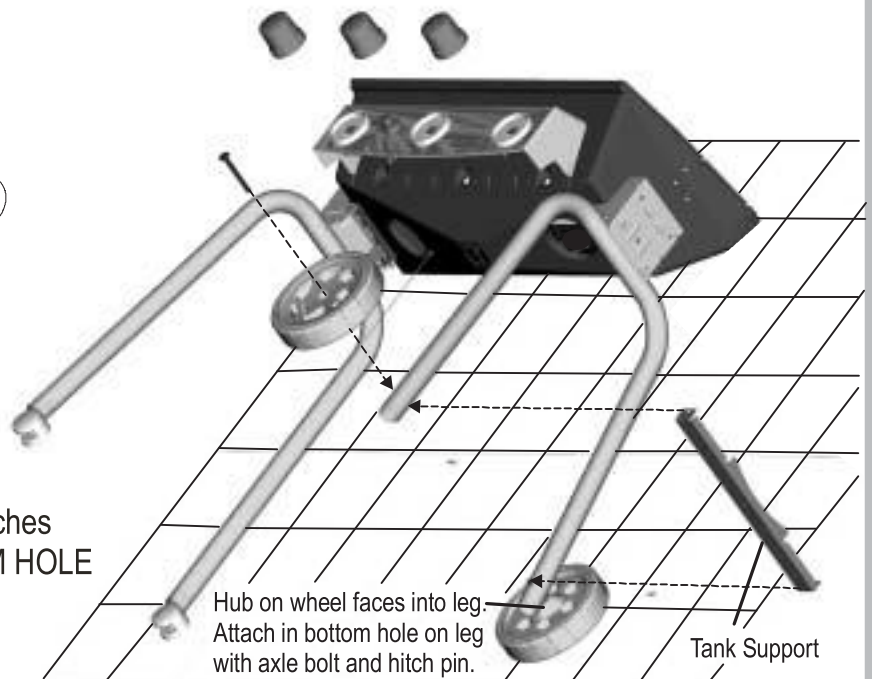


Qty: 2



Qty: 2

Wheel attaches
in BOTTOM HOLE
on legs



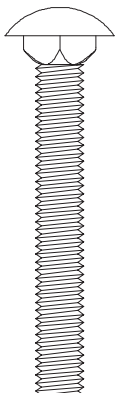
Hub on wheel faces into leg.
Attach in bottom hole on leg
with axle bolt and hitch pin.

Tank Support

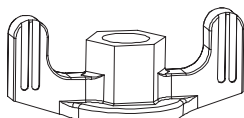
2

Items to Assemble:

- 1 Upper Panel
- 4 2" Carriage Bolts
- 4 Wing Nuts



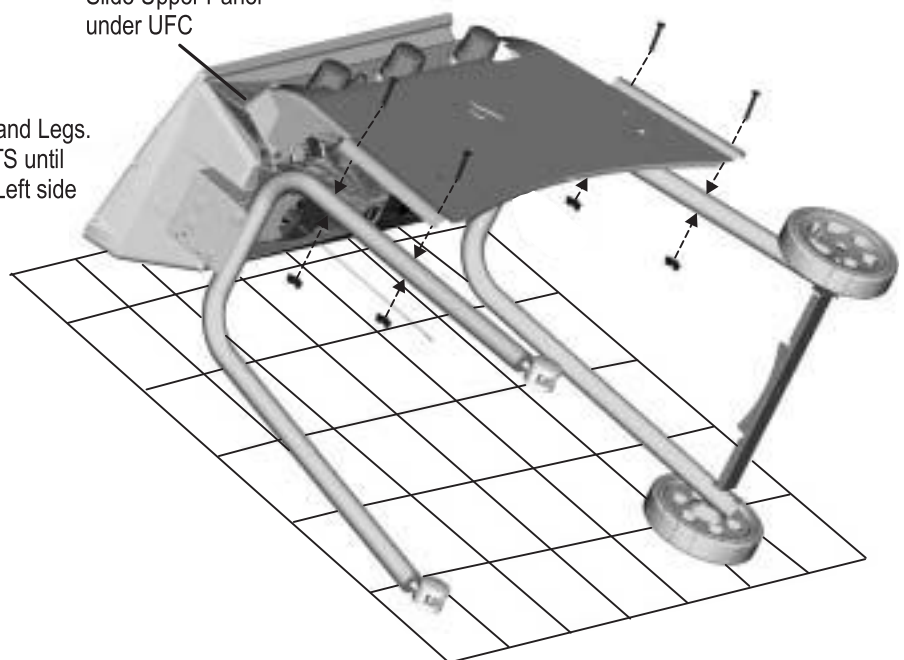
Qty: 4



Qty: 4

Place bolts into Upper Panel and Legs.
DO NOT ATTACH WING NUTS until
Storage Shelf is attached on Left side

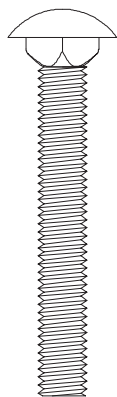
Slide Upper Panel
under UFC



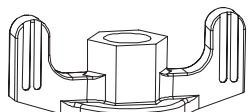
3

Items to Assemble:

- 1 Storage Shelf
- 2 2" Carriage Bolts
- 2 Wing Nuts



Qty: 2

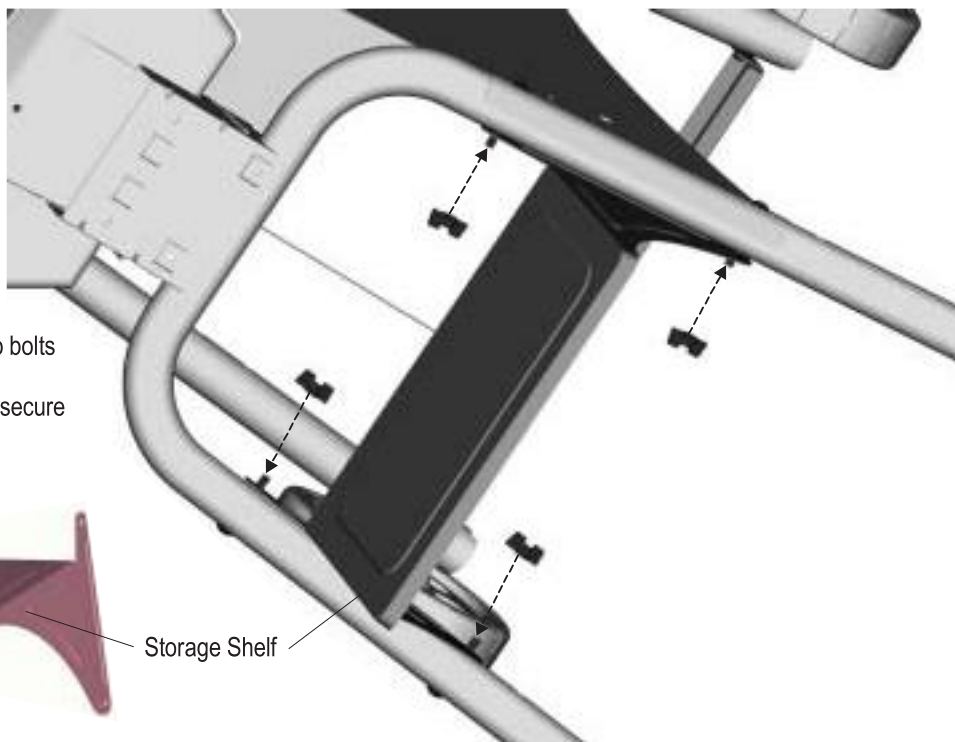


Qty: 2

On Left Legs:
Place Storage Shelf onto bolts holding Upper Panel.
Attach bolts on left side, secure with plastic Wing Nuts.



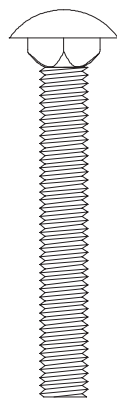
Storage Shelf



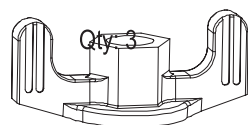
4

Items to Assemble:

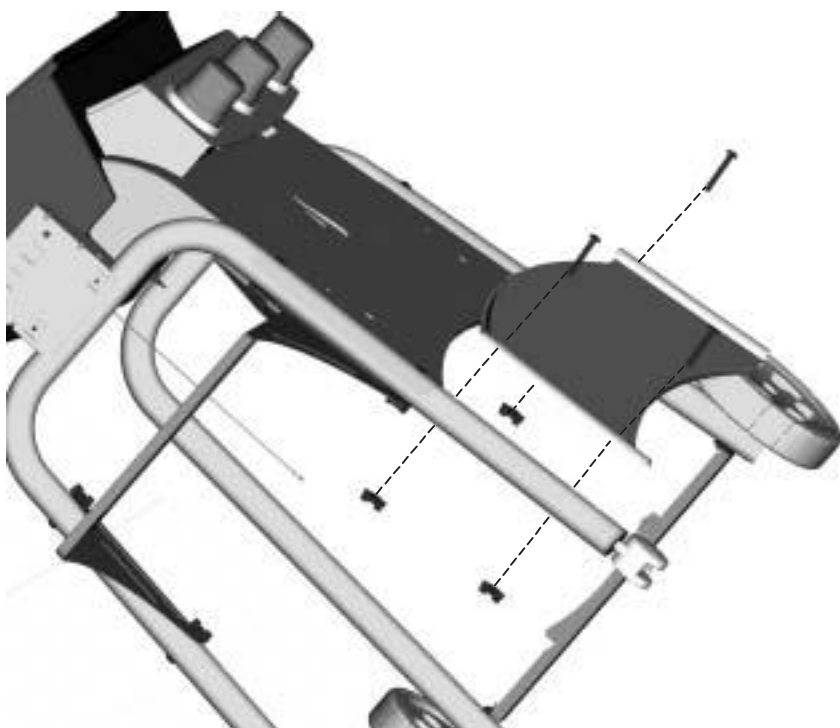
- 1 Lower Panel
- 3 2" Carriage Bolts
- 3 Wing Nuts



Qty: 3



Qty: 3

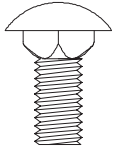


5

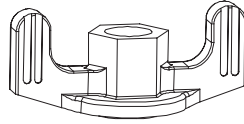
Stand Cart Upright

Items to Assemble:

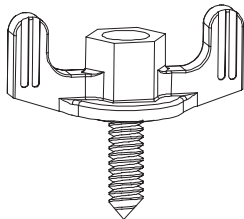
- 1 Left Shelf
- 2 3/4" Carriage Bolts
- 2 Wing Nuts
- 2 Wing Screws



Qty:2



Qty:2

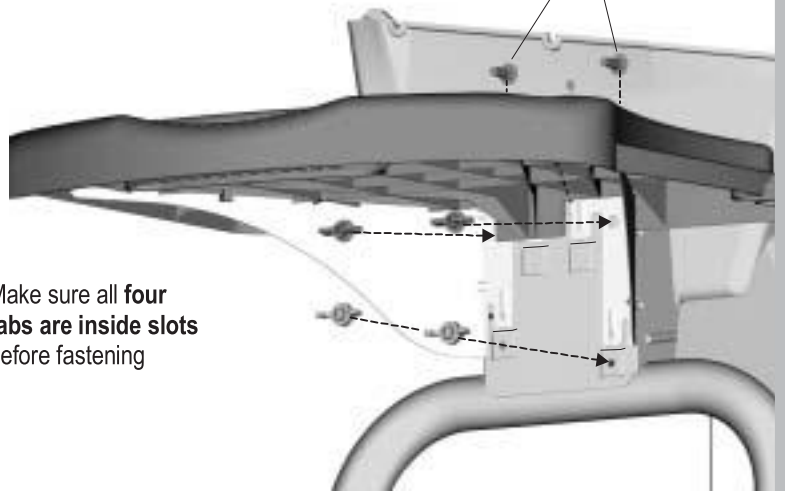


Qty:2



View looking down

Insert 3/4" Carriage Bolts into bracket on Legs

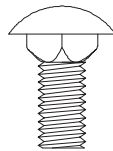


Make sure all **four tabs** are inside slots before fastening

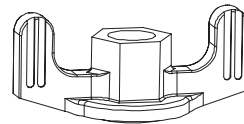
6

Items to Assemble:

- 1 Sideburner Toolholder
- 1 Sideburner
- 2 3/4" Carriage Bolts
- 4 Wing Screws

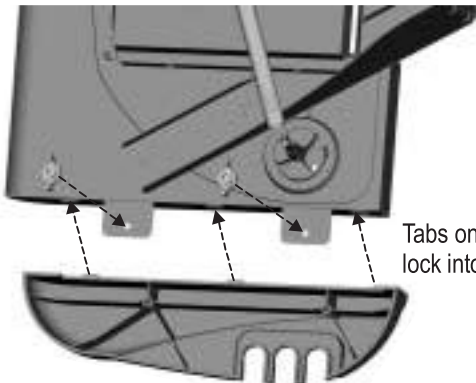


Qty:2

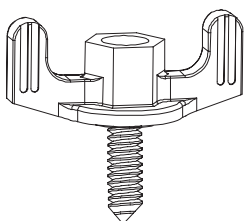


Qty:2

Underside of shelf and toolholder

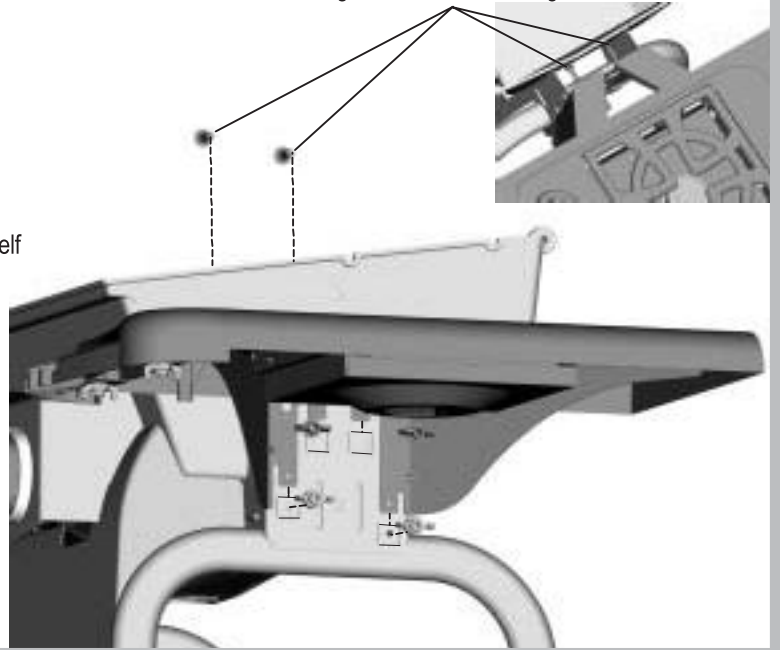


Tabs on toolholder lock into sideburner shelf



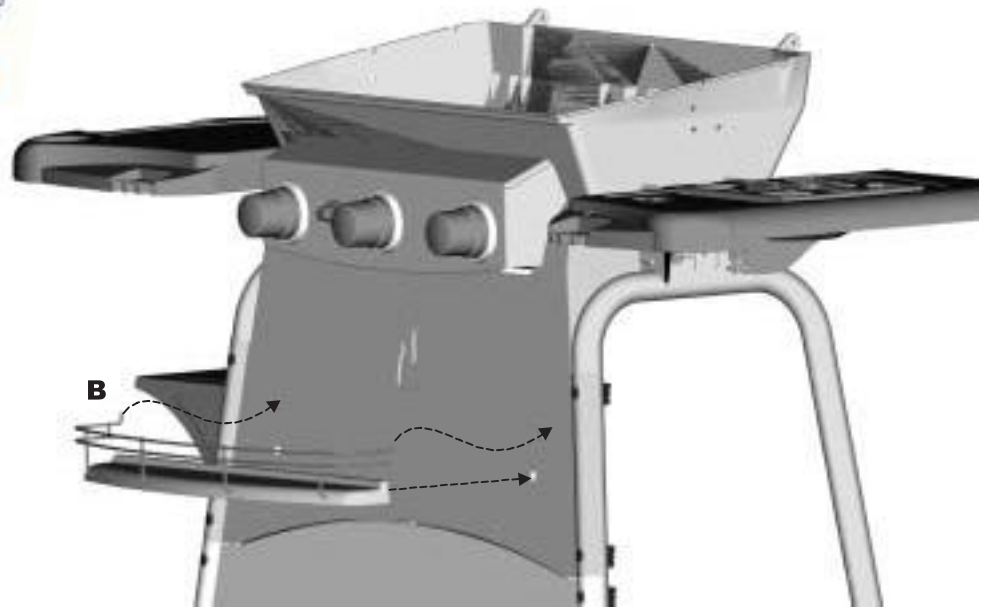
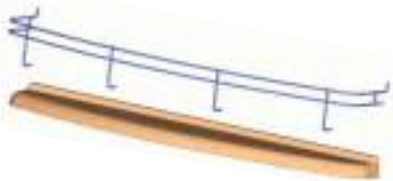
Qty:4

View looking down on 3/4" Carriage Bolts



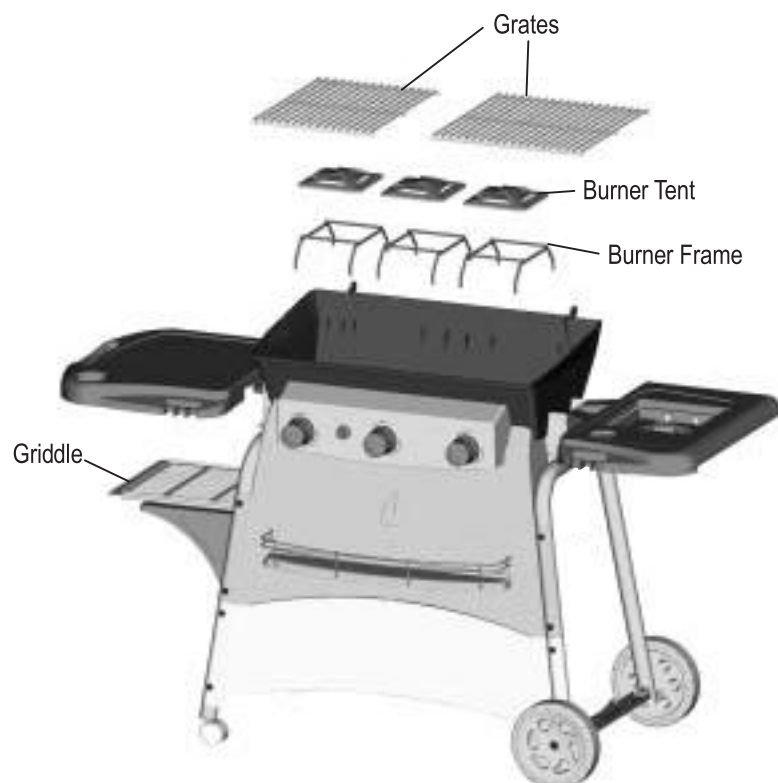
7

Items to Assemble:
1 Condiment Wire
1 Condiment Tray

A**8**

1st Remove styrofoam pad

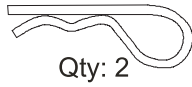
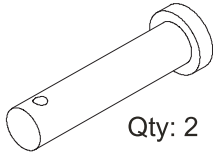
Items to Assemble:
3 Burner Frames
3 Burner Tents
2 Grates
1 Griddle



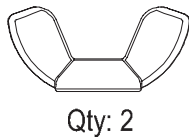
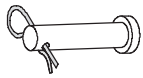
9

Items to Assemble:

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

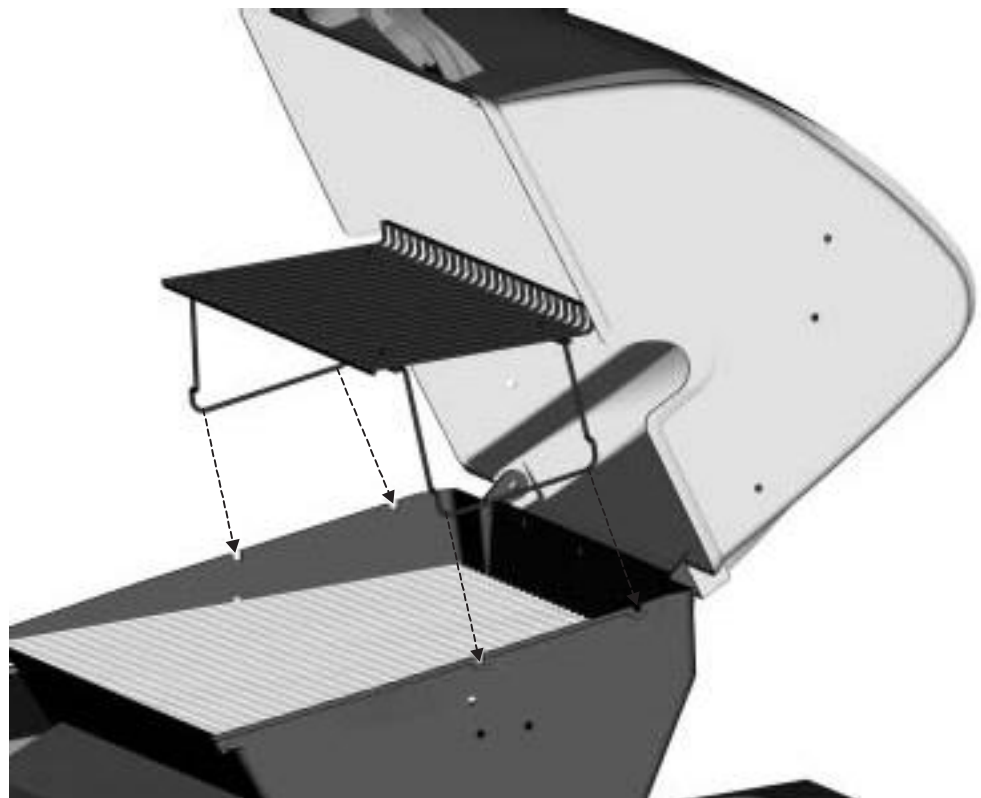


Hinge Pin
and Hitch Pin



10

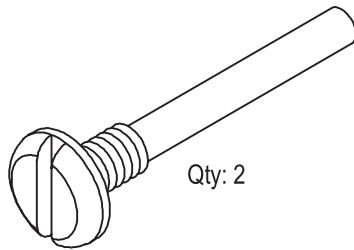
Item to Assemble:
1 Warming Rack



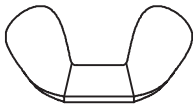
11

Items to Assemble

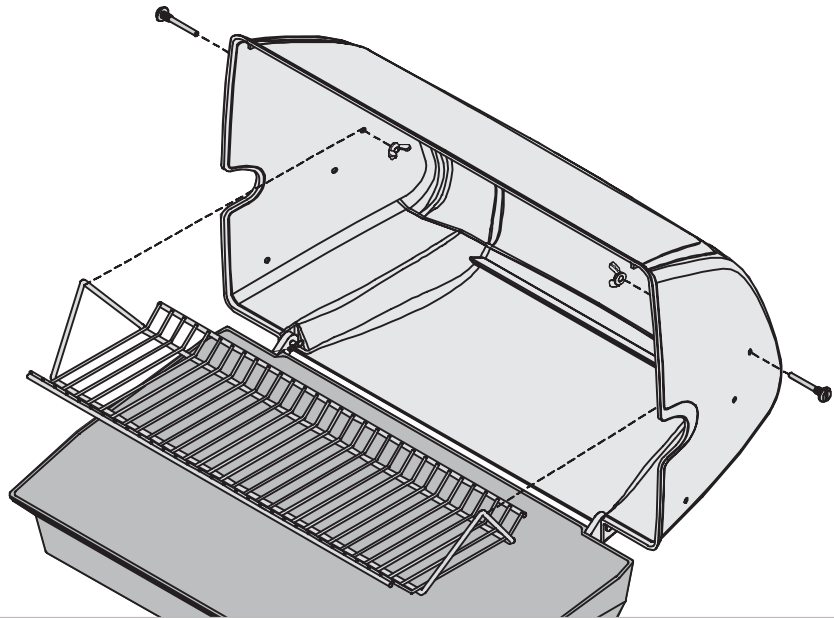
- 1 Chef's Delite
- 2 Swing Grid Bolts
- 2 Wing Nuts, Metal



Qty: 2



Metal
Qty: 2



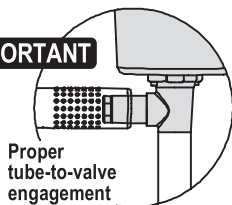
12

Items to Assemble:

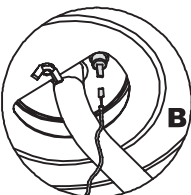
- 1 Sideburner Valve Cup
- 1 Sideburner Grate
- 1 Sideburner Knob
- 1 AAA Battery
- 1 Sideburner Wire

- A** Insert Valve into Sideburner Tube and snap valve cup into bottom of shelf. (See inset for proper engagement). Place Sideburner Knob and Grate.

IMPORTANT



- B** Attach long wire from beneath console to electrode beneath Sideburner.



- C** Place "AAA" battery into module, secure with Button.



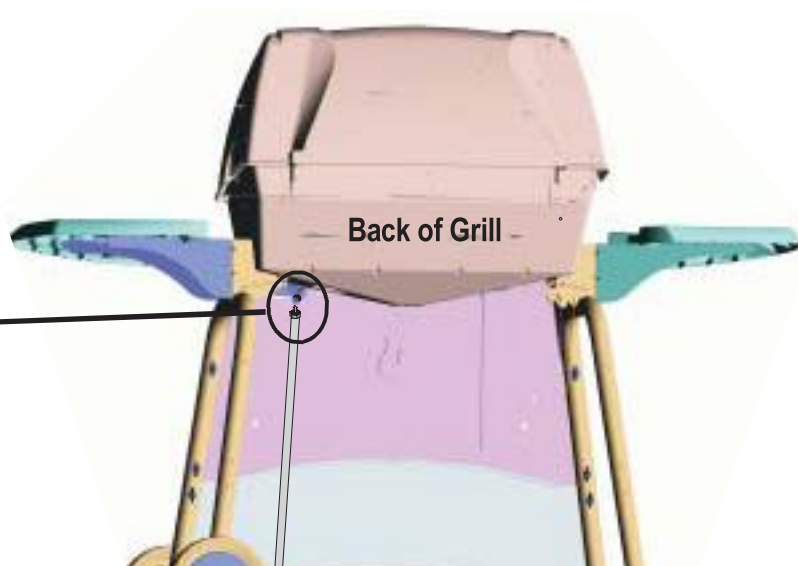
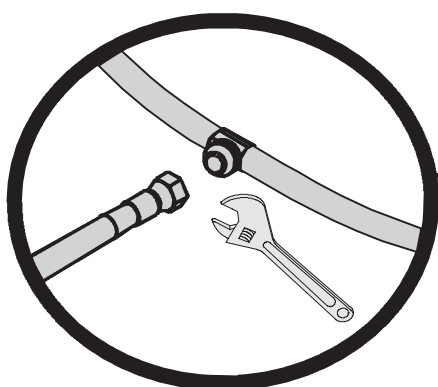
13

Item to Assemble:

1 12' Natural Gas Hose

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

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 14 before using grill.



14

Items to assemble:

1 Chain with Coupling

1 Match-Holder

1 Grease Clip

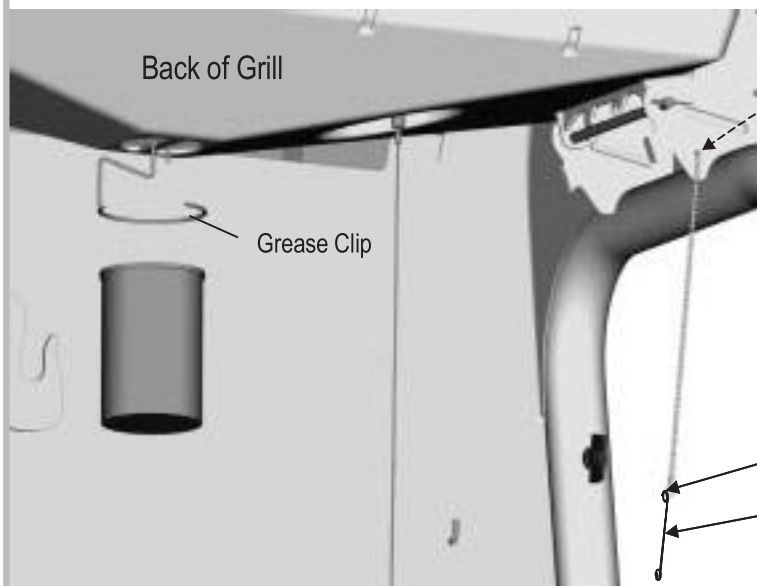
See Use & Care Manual for "Match Lighting Instructions"

CAUTION

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

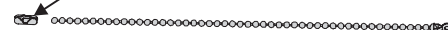
Hang grease clip from center of grill bottom.

Use an empty soup can (not included) to hang from grease clip.



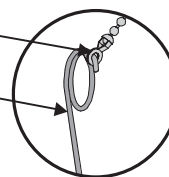
Place end of chain through hole, reattach coupling to end of chain. Thread eyelet on other end of chain into loop of match holder.

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).

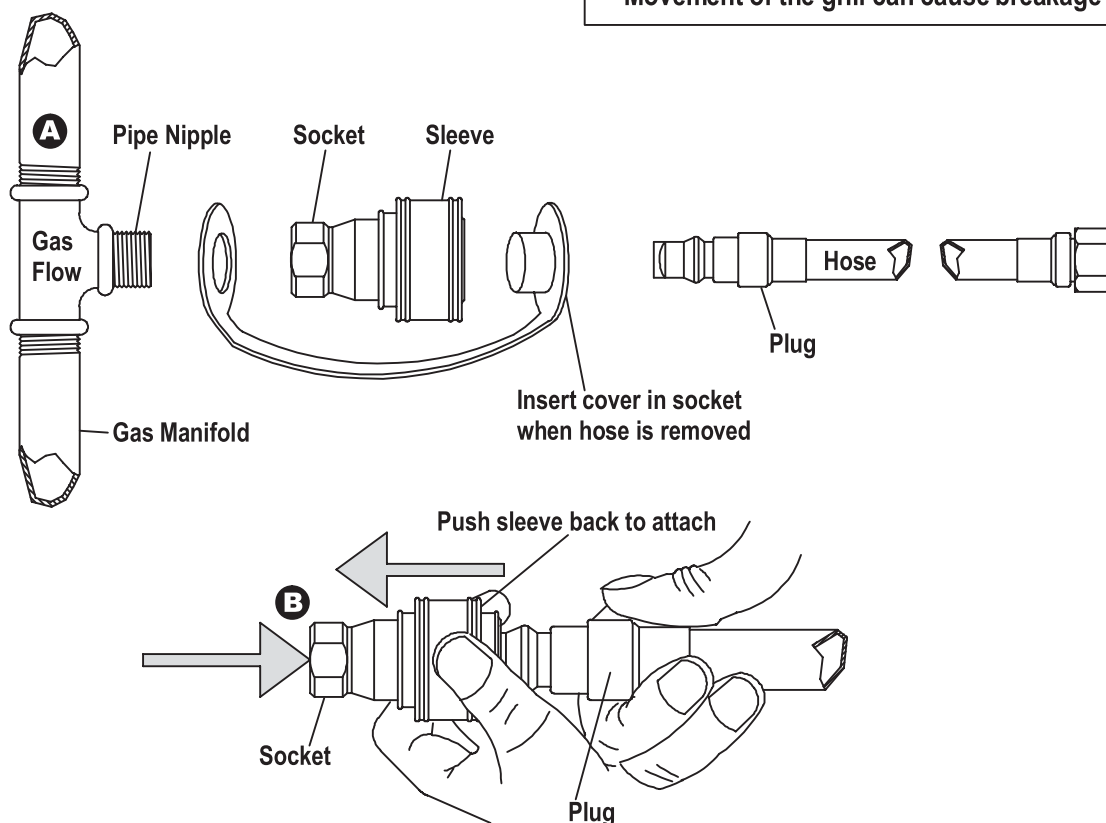
The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

**WARNING**

- Connection to gas source must be done by a certified Plumber.

**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.





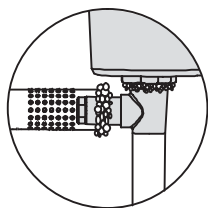
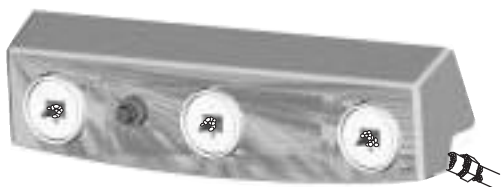
WARNING



- 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.



Sideburner Burner and
Sideburner Valve Cup

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".



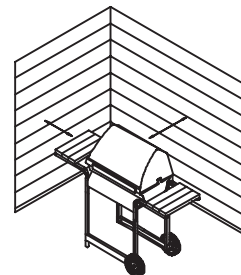
WARNING



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. Turn LEFT knob to 🔥 HI.
3. Push IGNITOR Button and hold (up to 5 times) to light. Be sure burner lights and stays lit.
4. If burner does not light turn knobs to OFF, wait 5 minutes, try again.
5. Turn CENTER knob to 🔥 HI to light second burner.
6. If IGNITOR does not work, follow match lighting instructions.

After Lighting: Turn knobs to HI position for warm-up.

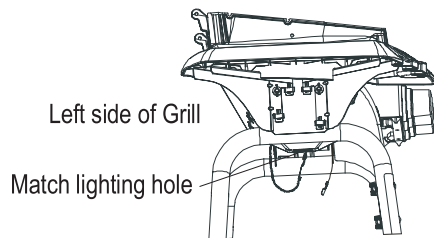
Match Lighting

▲ 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 LEFT knob to 🔥 HI. Be sure burner lights and stays lit.
4. Turn CENTER knob to 🔥 HI and then RIGHT knob to 🔥 HI.



After Lighting warm up on HI.

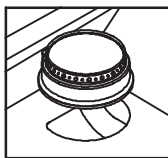


Sideburner Ignitor Lighting

1. Turn on gas at gas source.
2. Push in and turn knob to HIGH.
3. Push IGNITOR Button (up to 5 times to light burner). Be sure burner lights and stays lit.

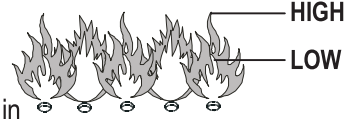
Match Lighting

1. Turn gas on at source.
2. Hold lit match to any port on the burner. Push in and turn Sideburner Knob to HIGH. Be sure burner lights and stays lit.



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.

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



CAUTION



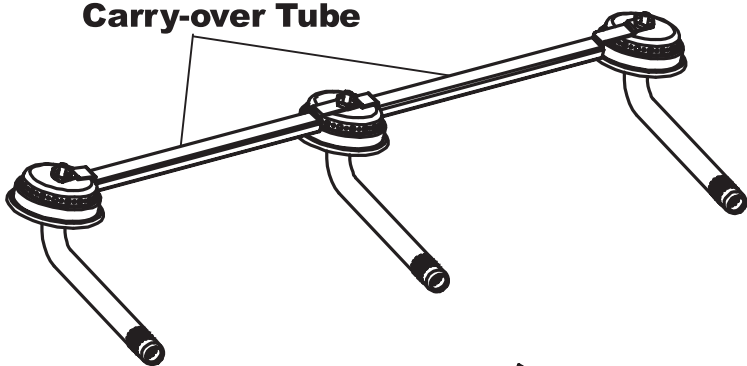
- If burner does not light, turn knobs to OFF. Wait 5 minutes and try again. If the burner does not ignite with valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Cleaning the Burner Assembly

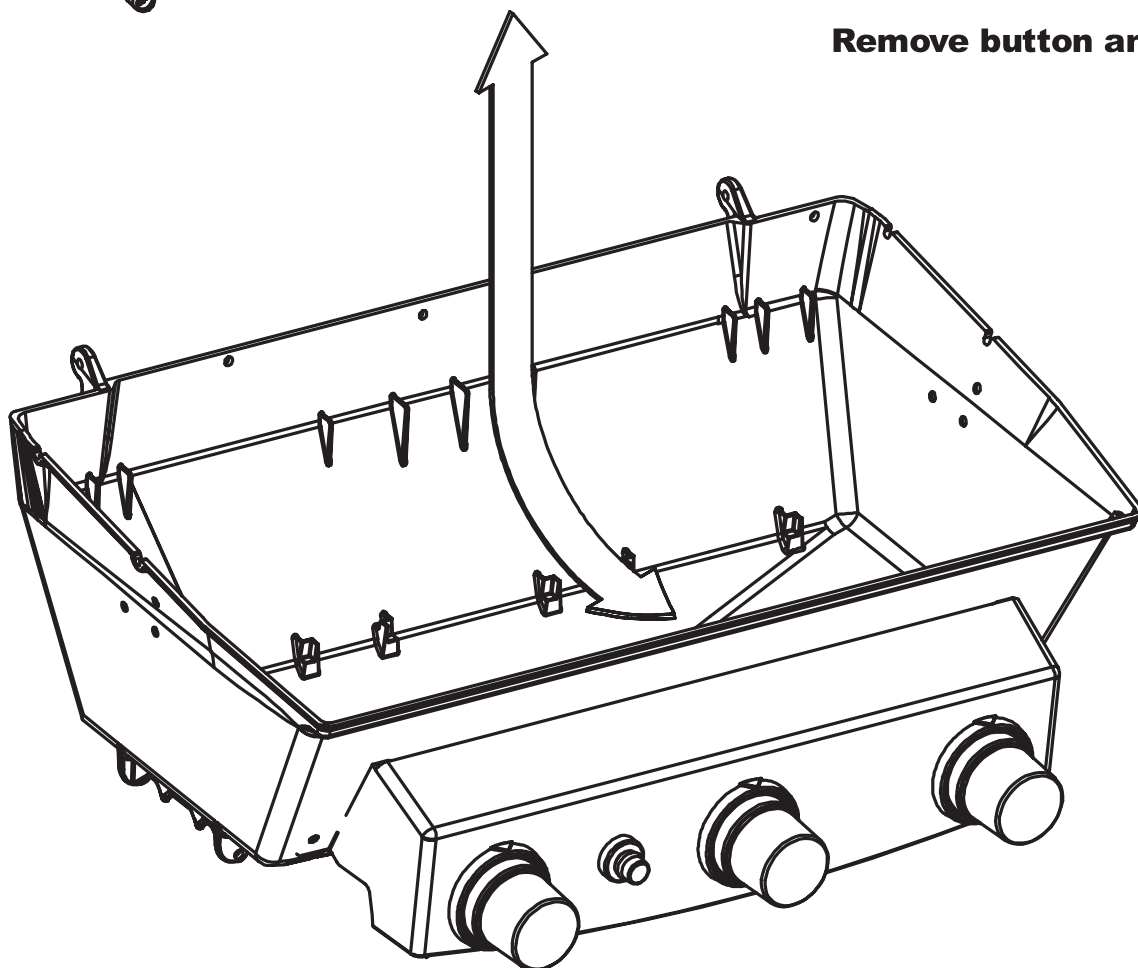
Follow these instructions to clean and/or replace parts of burner Assembly or if you have trouble igniting grill.

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. Disconnect the battery and then from beneath grill bottom remove ignitor wires by pulling down on ceramic insulator (A).
 5. Under console disengage (B) clips by lightly pushing clip on burner tube away from you and pull down. Remove burners 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 tubes.
 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. 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 left burner.
 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*".

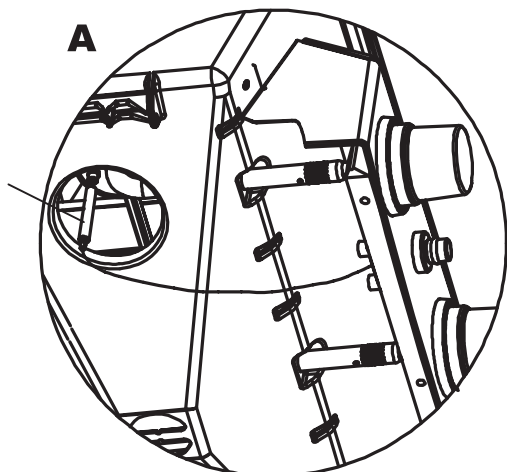
Carry-over Tube



Remove button and battery



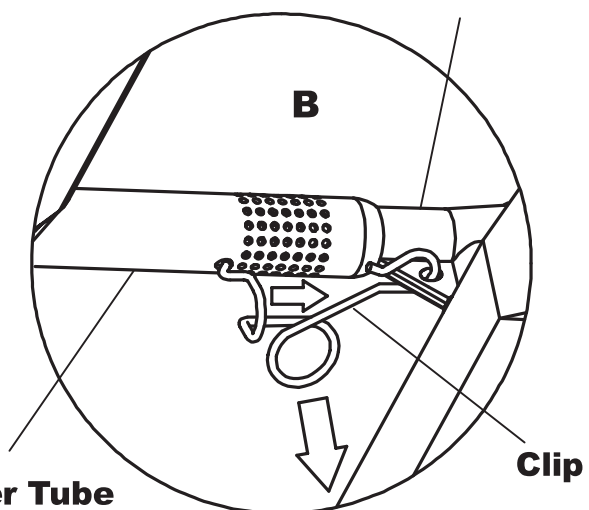
Ceramic Insulator



Valve

B

Burner Tube



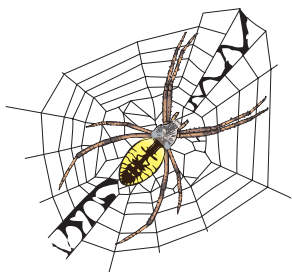
Clip



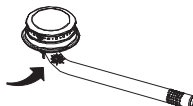
CAUTION



NATURAL HAZARD • SPIDERS

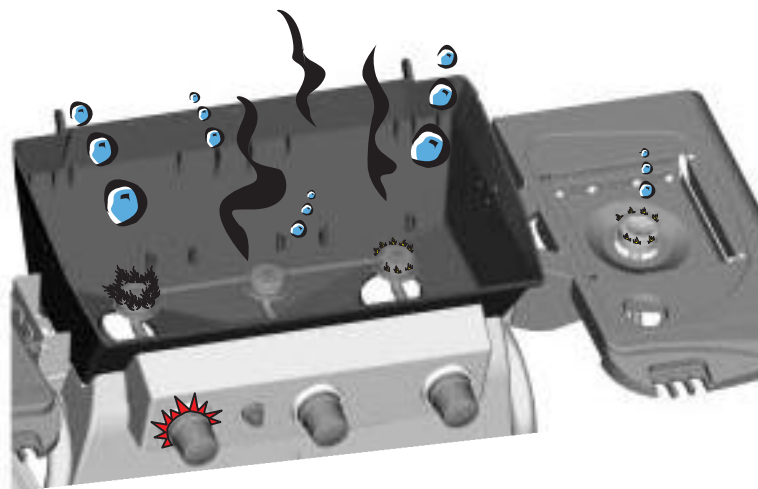


FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burner. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning 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.

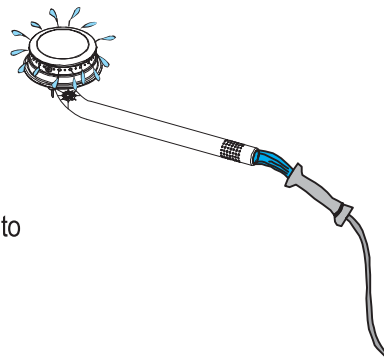


IF YOU EXPERIENCE THE FOLLOWING:

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.



Indirect Cooking

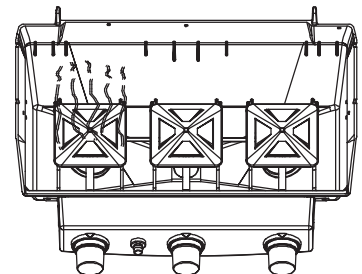
Three burners work independently offering maximum flexibility. Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. The heat from selected burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

Indirect Cooking Instructions

- Always cook with lid closed.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperatures.
- Never cook with food placed directly over the flames.

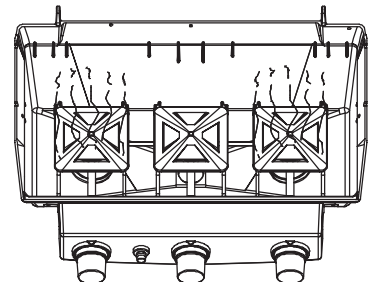
One-Burner Indirect Cooking

- Use this method for larger foods or large amounts of food.
- Ignite the **LEFT** burner. For slow cooking, adjust the control knob to the **Low** setting. For faster cooking, adjust the control knob to the **HI** setting.
- Place the food in the center or left side of the cooking grate.
- Because the heat source is only on one side, the food should be rotated at least once during cooking to insure even cooking. Use a meat thermometer to determine when the food is done.



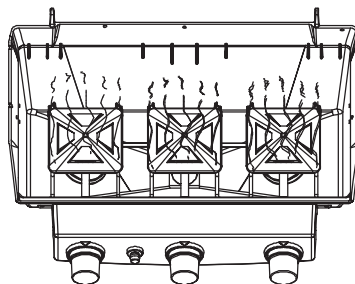
Two-Burner Indirect Cooking

- Use this method for smaller foods that fit between the left and right burners without being placed directly over the flames.
- *First*, ignite the **LEFT** burner. *Second*, ignite the **CENTER** and **RIGHT** burners and adjust the control knobs to the **Low** setting. *Third*, turn the **CENTER** burner **Off**.
- Place the food in the center of the cooking grate.
- Because there is a heat source on both sides, there is no need to rotate the food during cooking. Use a meat thermometer to determine when the food is done.



Three-Burner Cooking

- Full heat distribution for maximum cooking.
- Controlled grilling of larger meals.
- Great flexibility for a variety of foods.

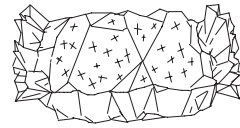


Grill Smoking

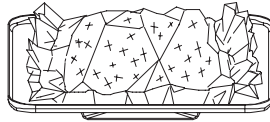
You will need:

Aromatic wood chips • Heavy duty aluminum foil

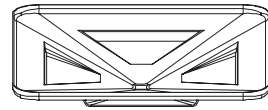
Soak 2 cups wood chips for two hours. Tear off a piece of aluminum foil a little larger than a burner tent. Place soaked chips onto foil, turn up sides to seal chips inside and punch pea sized holes in top of pouch.



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
Beef		
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
Pork		
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
Lamb		
Chops ½"	Medium	6-12 min
Poultry		
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
Seafood		
Steaks 1" thick	Medium-Hot	Well: 10-15 min
Fillets 6-8 oz.	Medium-Hot	8-12 min
Shrimp large or jumbo	Low-Medium	8-12 min
Venison		
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
Vegetables		
<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
Burner will not light using ignitor.	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.
Burner(s) will not match light.	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.
Flames blow out.	High or gusting winds.	Turn front of grill to face wind or increase flame height.
Flare-up.	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire (can damage the appearance of steel panels and aluminum castings on the grill).	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.
Flashback... (fire in burner tube(s))	Burner tubes are blocked.	Clean burner tubes.

Troubleshooting - Electronic Ignition System

Problem	Possible Cause	Check Procedure	Solution
No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	Battery not installed properly.	Check battery orientation.	Install battery (make sure that “+” and “-” connectors are oriented correctly, with “+” end down and “-” end up.)
	Dead battery.	Has battery been used previously?	Replace battery with new AAA size alkaline battery.
	Button assembly not installed properly.	Check to insure threads are properly engaged. Button should travel up and down without binding.	Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.
	Faulty spark module.	If no sparks are generated with new battery and good wire connections, module is faulty.	Replace spark module assembly.
No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	Output lead connections not complete.	Are output connections on and tight?	Remove and reconnect all output connections at module and electrodes.
Sparks are present but not at all electrodes and/or not at full strength	Output lead connections not complete.	Are output connections on and tight?	Remove and reconnect all output connections at module and electrodes.
	Arcing to grill away from burners.	If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.	If sparks are observed other than from burners, wire insulation may be damaged. Replace wires.
	Weak Battery.	All sparks present but weak or at slow rate.	Replace battery with a new AAA size alkaline battery.
	Electrodes are wet.	Has moisture accumulated on electrode and/or in burner ports?	Use paper towel to remove moisture.
	Electrodes cracked or broken “sparks at crack”.	Inspect electrodes for cracks.	Replace cracked or broken electrodes.

Recipes

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

Savory Sirloin Steak

Yield: 4-6 Servings • Cooking Time: 15-25 Minutes • Method: Medium-Hot

1/4 cup Worcestershire sauce	1 (3 lb.) sirloin steak
1 tbs. minced onion	2 tbs. steak sauce
2 tbs. lemon juice	2 tbs. butter, melted
2 tbs. oil	1 tbs. chopped parsley
1 tsp. salt	1 tsp. Worcestershire
1/2 tsp. instant minced garlic	

Combine first 6 ingredients. Pour into a heavy plastic bag and add steak. Marinate in refrigerator 4 hours or overnight, turning occasionally. Remove steaks from marinade about 1 hour before grilling. Drain. Place on grill over hot fire. Grill about 8 to 12 minutes on each side, or to desired degree of doneness. Combine remaining ingredients and spoon over steak before serving. Slice steak in thin diagonal slices.

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.

Eye of Round

Yield: 6 Servings • Cooking Time: About 1-1/4 Hours • Method: Low-Medium

1 (3 lb.) eye of round	1/3 cup wine vinegar
2/3 cup Worcestershire sauce	2/3 cup salad oil
1/3 cup soy sauce	

Marinate roast overnight in above mixture. Cook over low fire until done. Check after 1 hour for medium rare. Slice very thin and serve with **Horseradish Sauce**.

Horseradish Sauce

Yields: 1-1/2 cups

Combine all ingredients in blender.	1 (3 oz.) pkg. cream cheese	2 tbs. horseradish	1 cup sour cream
1/4 tsp. each : sugar, salt and pepper	1 tsp. grated onion		

Recipes

Indirect Cooking:

You can bake or slowly roast many foods on a covered grill by cooking indirectly. Simply light the gas on one side of the grill and place the food on the other side. Close the lid and your grill will bake or roast like a conventional oven.

Lemon Herb Chicken

Yield: 6 Servings • Cooking Time: 45 Minutes • Method: Low

1/2 cup fresh lemon juice	Grated rind of 1 lemon
1-1/2 tsp. crushed sweet basil	1/2 tsp. crushed thyme
2 cloves garlic, crushed	2 tsp. salt
1 tsp. paprika	1 cup oil
1-1/2 tsp. onion powder	1 cut up frying chicken

Combine all ingredients and pour into plastic bag. Add chicken and marinate for 6 to 8 hours in refrigerator, turning occasionally. Remove from refrigerator 1 hour before grilling. Place chicken on grill, skin-side up. Cook for 20 to 25 minutes, basting often with marinade. Turn, cook for 20 minutes longer. Serve immediately.

Polynesian Chicken

Yield: 4 Servings • Cooking Time • 1 to 1-1/2 Hours • Method: Low

2 (2 Lb.) split broilers	2 tsp. salt
1/2 cup oil	1/2 tsp. pepper

Brush chicken with oil and season with salt and pepper. Place on grill with bone side down. Grill slowly. Turn after 20 to 25 minutes and cook about 20 minutes longer. Meanwhile make the below listed glaze.

Pineapple Glaze

1 cup crushed pineapple, drained and reserve 1/4 cup syrup	2 tbs. prepared mustard
2 tbs. lemon juice	1/2 tsp. salt
	1 cup brown sugar

Combine ingredients, brush both sides of chicken with glaze and broil about 10 minutes more or until tender. Turn and baste with glaze. Serve extra glaze with chicken.

Chicken Shish Kabobs

Yield: 4 Servings • Cooking Time: 12-16 Minutes • Method: Medium

4 chicken breast halves, boned and cut into 1-1/2 inch pieces	1 cup soy sauce
1 green pepper, cut in 1 inch pieces	1/2 lb. mushrooms
1 zucchini squash sliced and parboiled	1 small can pineapple chunks, juice reserved

Combine all but pineapple chunks (include the pineapple juice). Marinate for 8 to 12 hours in refrigerator. Thread chicken, pineapple, mushrooms and bell pepper alternately on skewers. Grill over medium fire for 6 to 8 minutes on each side or until done.

Recipes

Herb Butter

1 stick butter, softened	1 small clove garlic, pressed
1 tbs. lemon juice	2 tsp. finely chopped chives
2 tsp. finely chopped parsley	2 tsp. finely chopped tarragon

Add herbs and juice to softened butter and cream all together. Cover and store in refrigerator for seasonings to blend. Good on vegetables, bread, fish or steaks.

Mop Ribs

Yield: About 8 Servings, allow 1 lb. Per Person • Cooking Times: 1-1/2 Hours • Method: Low • 8 lbs. of spareribs or 1 lb. per person

Mop Sauce

2 cups beef stock or bouillon	1/4 tsp. hot pepper sauce
1/4 cup salad oil	1/2 cup Worcestershire sauce
1/3 cup vinegar	1 tsp. salt
1 bay leaf	1 tsp. dry mustard
3/4 tsp. chili powder	1 tsp. garlic powder
1/2 tsp. paprika	

Combine "Mop" ingredients and let spareribs marinate. Combine dry seasonings and generously sprinkle on spareribs before cooking. Grill spareribs as far from the fire as possible, basting frequently. Should take ribs 1 to 1-1/2 hours over low fire. Dry seasonings keep indefinitely in airtight container.

Dry Seasonings

2 tbs. salt	1-1/2 tsp. paprika
2 tbs. sugar	2 tsp. pepper
2 tsp. unsweetened lemonade powder	

Use a Wire Grill Basket to grill difficult chicken, fish, burgers, steaks, and shrimp. Cook many different items at the same time and same rate by flipping them all at once, safely, surely. Fish and chicken won't fall apart while turning. To keep food from sticking to the wire, coat the basket with oil before use.

Grilled Fresh Vegetables

Fresh vegetables can be cooked on the grill. Brush the prepared vegetables with cooking oil or a bottled vinaigrette dressing. Place them directly on the cooking grate beside the meat. Turn vegetables once and before long they will be crisp and ready to eat.

Corn On The Grill

Yield: 6 Servings • Cooking Time: 15 Minutes • Method: Medium
6 ears unhusked corn 1/4 cup salt

Place unhusked corn in sink and cover with water. Add salt. Soak 2 hours. Place unhusked corn on grill. Cook and turn until entire outside husk is black. Remove from grill and husk corn. Serve with **Herb Butter**.

Recipes

"Finger-Licken" Barbecue Sauce

Yields about 4-1/2 quarts

4 (14 oz.) bottle chili sauce or catsup	Juice of 4 lemons
1 quart prepared mustard	1 tsp salt
1 (5 oz.) bottle Worcestershire sauce	1 heaping tsp, red pepper
1 cup sugar	1 heaping tsp, black pepper
1 lbs. butter	1 quart cider vinegar
2 tbs. Liquid Smoke	

Mix all ingredients and heat; stir until butter melts. Will keep indefinitely in the refrigerator and is delicious on anything.

How to Prepare Shish Kabobs

Shish Kabobs are fun, easy, inexpensive and if you follow these hot tips...delicious. Leave 1/4" of space between each piece of food to allow even grilling and thorough basting. Parboil vegetables (e.g. peppers, onions, squash) before grilling. Try to place flavorful vegetables like peppers and onions next to meat. If using wooden skewers, soak skewers in water for 30 minutes prior to grilling to prevent scorching.

Sensational Sirloin Kabobs

Yield: 4 Servings • Cooking Time: 10-15 Minutes • Method: Medium Hot

1/4 cup soy sauce	2 lbs. boneless sirloin steak cut in 1-1/2 inch cubes
3 tbs. light brown sugar	1/2 lb. fresh mushroom caps
3 tbs. vinegar	1 pint cherry tomatoes
1/2 tsp. garlic powder	2 green peppers, cubed
1/2 tsp. seasoned salt	1 small fresh pineapple, cubed
1/4 tsp. seasoned pepper	
1/3 cup Sprite	

Combine first 7 ingredients, mixing well; pour into a plastic bag and add meat. Marinate overnight in refrigerator, turning occasionally. Parboil green peppers 1 minute. Allow meat to come to room temperature. Remove meat from marinade. Pour marinade over cooked vegetables. Alternate meat, vegetable, and pineapple on skewers. Grill over medium hot fire 10 to 15 minutes or until desired degree of doneness, basting frequently with marinade.

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 (1/2 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.

Recipes

Mauna Key Lamb Chops

Yield: 6 Servings • Cooking Time: 15 Minutes • Method: Medium- Hot

6 1 inch loin, rib or shoulder chops	1/2 cup soy sauce
2 tbs. brown sugar	1 clove garlic, crushed
1 tsp. grated fresh ginger	

Blend together all ingredients except chops. Marinate the chops in the mixture for one hour, turning. Place on grill and cook on medium-hot fire for 15 minutes, basting often. Meat should be a little pink on the inside.

Venison Burgers

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

2-1/2 lbs. ground venison or 1/2 venison and 1/2 ground beef or pork	
1/4 cup butter	1 onion, chopped
2 tbs. dry red wine	1 tsp. pepper
1/2 cup finely chopped parsley	1 tsp. salt
2 cloves garlic, minced	2 tbs. soy sauce

Sauté onion, parsley and minced garlic in 1/4 cup butter. When onions are clear remove from heat. Combine sautéed mixture with meat mixture of your choice. Add remaining ingredients and mix well. Form into 8 patties, cook over medium fire for 8 to 10 minutes on each side.

Venison Tenderloin

Yield: 1/2 Lb. (Uncooked) Per Person • Cooking Time: 20 Minutes • Method: Sear, Then Medium

Venison tenderloin	2 garlic cloves, pressed
1/4 tsp. pepper	2 tbs. soy sauce
6-8 slices bacon (more for larger tenderloin)	6 tbs. olive oil
1 tbs. seasoned salt	

Rub pressed garlic over tenderloin. Combine soy sauce, olive oil, seasoned salt, and pepper. Pour over tenderloin and marinate overnight. Wrap tenderloin in bacon, securing with toothpicks. Cover the meat completely with bacon. Cook on grill over searing heat until bacon is almost done, about 5-7 minutes. Reduce temperature, cook for an additional 13 to 15 minutes Over medium fire. Turn meat continuously while searing over medium heat to guarantee even cooking.

Recipes

Grilled Fish Steaks

Yield: 8 Servings • Cooking Time: 12-18 Minutes • Method: Medium

Optional Accessory: Grill Basket

8 fish steaks (1 inch thick)	1/4 cup vegetable or olive oil
1/2 cup soy sauce	1 tbs. lime or lemon juice
1/3 cup sherry (optional)	1 clove garlic, minced

Place fish in shallow baking pan. Combine remaining ingredients and pour over fish. Marinate in refrigerator at least 1 hour, turning often. Drain fish and place in greased wire basket. Grill over medium fire 6 to 9 minutes on each side. Test with fork until fish flakes easily.

Flounder Grilled in Foil

Yield: 4-6 Servings • Cooking Time: 30 Minutes • Method: Medium

1 4-6 lbs. flounder fillets (or any other type of fish)	Butter or margarine
1 large green pepper, cut into strips	5 carrots, thinly sliced
1/4 cup freshly squeezed lemon juice	6 lemon wedges
1 medium onion, thinly sliced	6 tomato slices
Salt and pepper to taste	5 stalks of celery

Place a serving of fish on a square of foil. Sprinkle lemon over fish. Put all other ingredients on top. Dot with butter. Salt and pepper to taste. Seal packets securely. Place on grill over medium fire. Turn packets after 15 minutes and cook until fish flakes easily, about 30 minutes.

Lo-Cal Barbecued Fish

Yield: 1 lb. Per Serving • Cooking Time: 12 Minutes • Method: Medium

Salmon, halibut or haddock fish steaks, cut 1 inch thick	
1/2 tsp. thyme	1-2 bay leaves
1 cup wine vinegar	Cooking oil or olive oil

Combine bay leaves, thyme and wine vinegar. Marinate fish for 30 minutes. Drain well and place in greased grill basket. Brush with oil and grill over medium fire about 6 minutes each side, turning once.

Barbecued Shrimp

Yield: 4 Servings • Cooking Time: 10 minutes • Method: Medium-Hot

1 tbs. Worcestershire sauce	Juice of 1 lemon
3/4 cup extra virgin olive oil	1 tsp. oregano
1 tsp. seasoned salt	1/4 cup chili sauce
1/2 tsp. Tabasco	2 lbs. raw shrimp
2 cloves garlic, mashed	

Combine first 8 ingredients and blend well. Add shrimp to marinade and let sit for 1 hour at room temperature or refrigerate several hours. Place shrimp in grill basket and grill 4 to 5 minutes each side over medium hot fire, Basting often.

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.

Electronic Ignition System 10 Year Limited Warranty

Manufacturer guarantees this Electronic Ignition System (battery excluded) in both materials and workmanship for a ten (10) year period from date of purchase to the original purchaser if used for home use. If the product fails to operate due to a manufacturing defect, the defective part will be repaired or replaced at Manufacturer's option. The product, along with proof of purchase, must be returned postage prepaid.

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

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