

ADVANTAGE
S E R I E S

Char-Broil
KEEPERS OF THE FLAME



463453306

ASSEMBLY MANUAL

THIS GRILL IS FOR OUTDOOR USE ONLY

INSTALLER/ASSEMBLER: Leave these instructions with consumer.

CONSUMER: Keep this manual for future reference.

**WARNING**

- Read this manual before cooking on grill. Failure to follow all manufacturers' instructions could result in fire or explosion which could cause property damage, personal injury or death.
- 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.

**CAUTION**

- Read and follow all Safety Statements, Assembly Instructions and Use & Care Directions before attempting to assemble and cook.
- Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.

Register your grill online at
WWW.GRILLREGISTRATION.COM

STOP

If you have any problems with this product,
call 1-800-241-7548
Open 8:00 A. M. To 6:00 P. M. EST
Monday - Friday

Before returning this product to the store.
We can help with damaged or missing parts,
assembly and operation questions.

Visit us on the web at: www.charbroil.com

Printed in USA

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Columbus, Ga.

PRECISION GRILLING TECHNOLOGY



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 cylinder 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**.

Open 8:00 A. M. To 6:00 P. M. EST
Monday - Friday

- 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 the product record information below.

Model Number _____

Serial Number _____

See rating label on grill for serial number.

Date Purchased _____



CAUTION



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

Installation Safety Precautions

- Use grill only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1**. Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58**. 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 Electrical Code, ANSI / NFPA 70**. 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 only. Do not modify for 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



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



WARNING



WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION



CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

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**To insure your satisfaction
and for follow-up service,
register your grill
online at:
www.grillregistration.com**



WARNING



Do not attempt to repair or alter the hose/valve/regulator for any “assumed” defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

LIMITED WARRANTY

Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning with the date of purchase. Upon proof of purchase as provided herein, Manufacturer will repair or replace the parts listed below which are proven defective during the applicable warranty period. Such repair or replacement shall be free of charge to you except for shipping costs.

Castings - Limited Lifetime

All Burner - 3 years

Electronic ignition (excluding battery) - 3 years

Remaining parts (excluding battery) - 1 year

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice and register your new product immediately. Defective parts subject to this limited warranty will not be replaced without registration or proof of purchase. Register only at www.grillregistration.com or complete and return via mail the Product Registration Card included with this product and retain your sales receipt for proof of purchase. If registration information is not available, the proof of purchase will be required.

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes. This limited warranty does not cover scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. This limited warranty will not reimburse you for the cost of any inconvenience, food reimbursement, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts under the terms of this limited warranty.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional 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. This warranty only applies to units purchased from an authorized retailer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the 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 selling this product in order to obtain performance under this limited warranty.

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

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

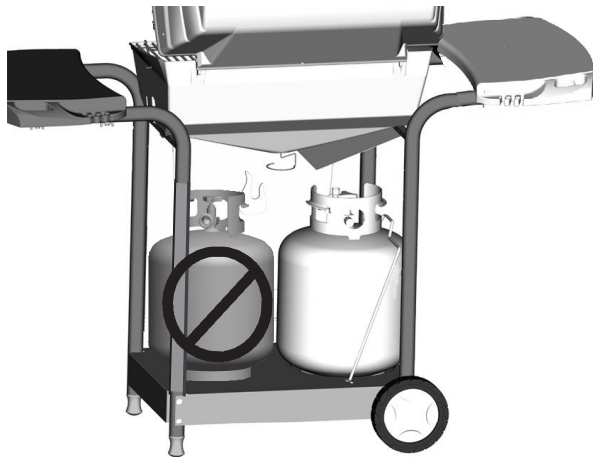
USE AND CARE



DANGER



- **NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.

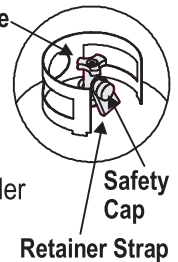


- **Never** fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas released from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

LP Cylinder Removal, Transport and Storage

- Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf, then lift LP cylinder up and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

- A disconnected LP cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.



- Do not store an LP cylinder in an area where children play.

LP Cylinder

- **The LP cylinder used with your grill must meet the following requirements:**

- Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT). See LP cylinder collar for marking.
- LP cylinder valve must have:
 - Type 1 outlet compatible with regulator or grill.
 - Safety relief valve.
 - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve.**
- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.



LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

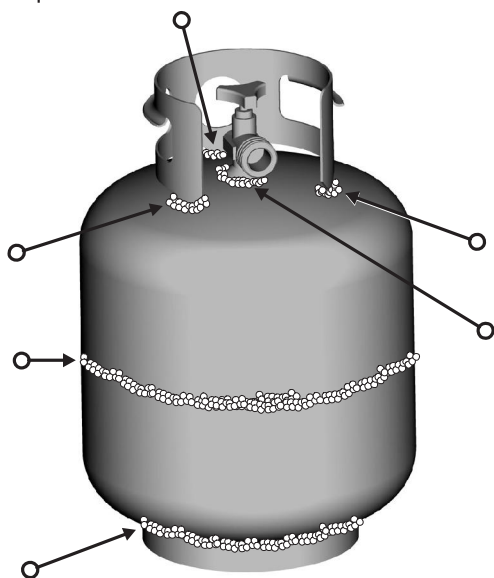
LP Cylinder Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**
- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- **Leak test new and exchanged LP cylinders BEFORE connecting to grill.**

LP Cylinder Leak Test

For your safety

- Leak test must be repeated each time LP cylinder is exchanged or refilled.
 - Do not smoke during leak test.
 - Do not use an open flame to check for gas leaks.
 - Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
 - Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.
- ▲ **Do not use household cleaning agents.** Damage to gas train components can result.



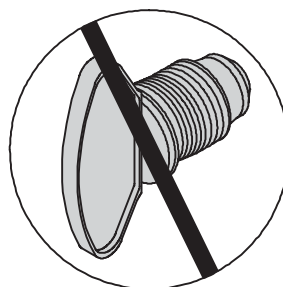
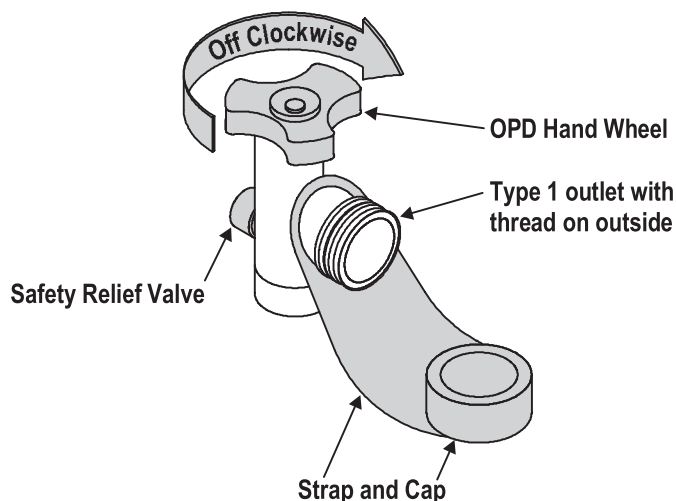
WARNING



If "growing" bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

Connecting Regulator to the LP Cylinder

1. LP cylinder must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a **full stop**.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.

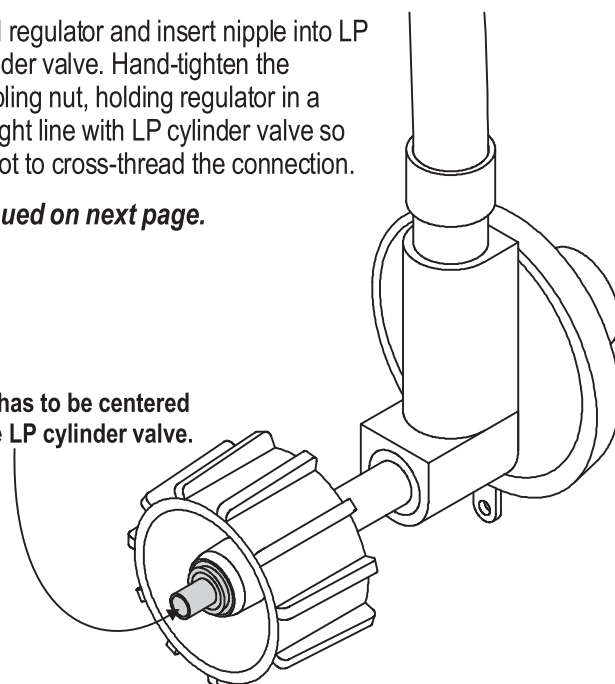


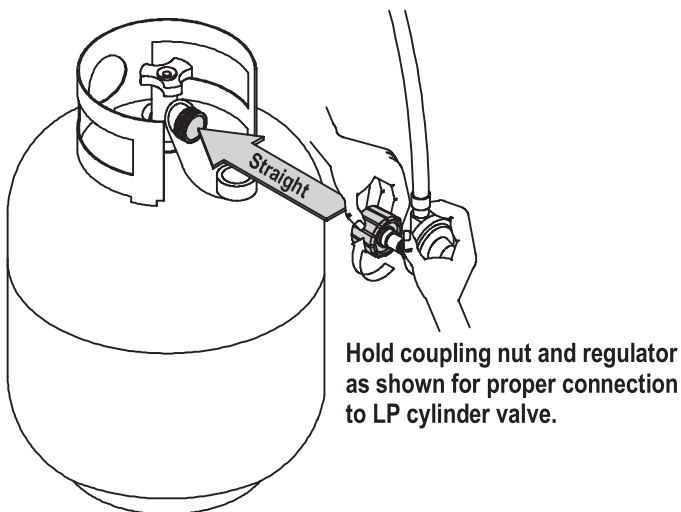
Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.

Continued on next page.

Nipple has to be centered into the LP cylinder valve.





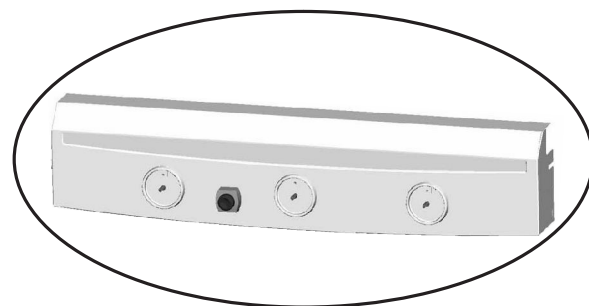
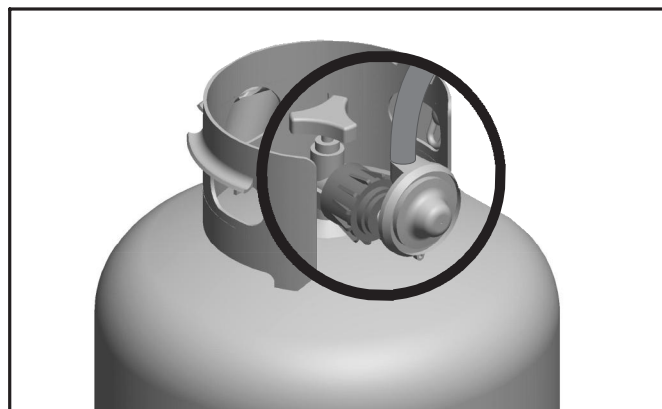
6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

Leak Testing Valves, Hose and Regulator

1. Turn all grill control knobs to OFF.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto areas circled below.



5. If “growing” bubbles appear, there is a leak. Close LP cylinder valve immediately and re-tighten 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 and part number of items needed (see parts list) to the Grill Service Center at 1-888-473-1051.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

	DANGER	
<ul style="list-style-type: none"> • Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death. • If a leak is detected at any time, STOP and call the fire department. • If you cannot stop a gas leak, <i>immediately</i> close LP cylinder valve and call LP gas supplier or your fire department! 		

	WARNING	
<ul style="list-style-type: none"> • Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home. • Do not use grill until leak-tested. 		

	WARNING	
<p>If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!</p>		

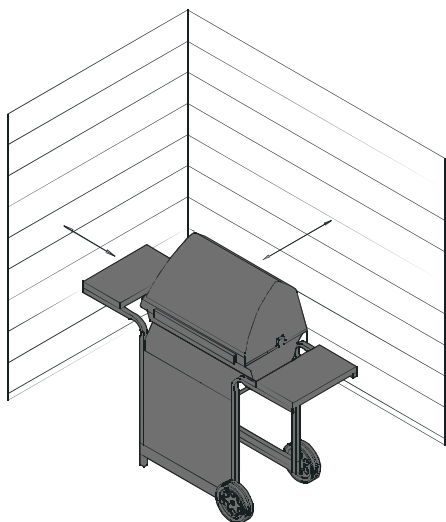


WARNING



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 sides 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 an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. (*Unless briquets are supplied with your 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 an LP gas grill in your apartment complex. 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.

- **NEVER attempt to light burner with lid closed.** A buildup of non-ignited gas inside a closed grill is hazardous.
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

Safety Tips

- ▲ Before opening LP cylinder valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP cylinder valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for sideburner and side shelves is 10 lbs.
- ▲ Do not use a cooking pot larger than 9" on the sideburner.
- ▲ The grease cup **must** be inserted into grease tray and emptied after each use. Do not remove grease cup until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the "Troubleshooting Section".



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 LP cylinder off.
- **Do not leave grill unattended while preheating or burning off food residue on HI.** If grill has not been regularly cleaned, a grease fire can occur that may damage the product.


Ignitor Lighting

▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at LP cylinder.
2. Turn left knob to 🔥.
3. Push and hold Electronic Ignitor button.
4. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes and repeat the lighting procedure.
5. Ignite center burner by turning center knob to 🔥, then ignite right burner by turning right knob to 🔥.



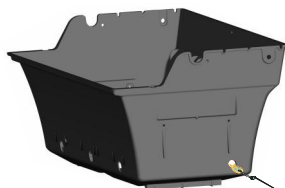
CAUTION



If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Match Lighting

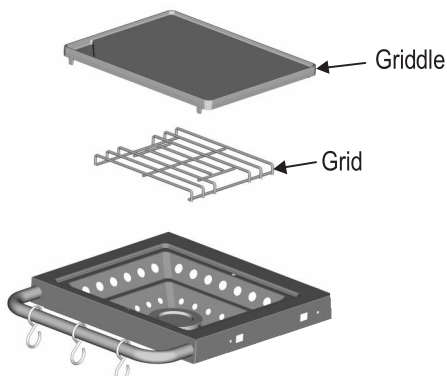
1. **Open lid.** Turn on gas at LP cylinder.
2. Match holder is on the right rear leg. Attach match to match holder, light match. Place match into match lighting hole from Outside of grill bottom (as shown).
3. Push in and turn right knob to 🔥. Be sure burner lights and stays lit.
4. Push in and turn center knob to 🔥 and the right knob to 🔥.



Match-lighting hole is on side of grill bottom

• Sideburner Use

Do not use a cooking pot larger than 9" on grid. Remove grid from sideburner before using griddle. Never exceed griddle zone value setting shown on graphics. Damage to Teflon® may occur. Do not close lid when using griddle.



Sideburner Ignitor Lighting

1. Turn gas on at LP cylinder.
2. Push in and turn knob to HIGH.
3. Turn or push 🔥 🔥 🔥 (up to 5 times to light burner). Be sure burner lights and stays lit.
4. If burner does not light turn knob(s) to OFF, wait 5 minutes, try again.

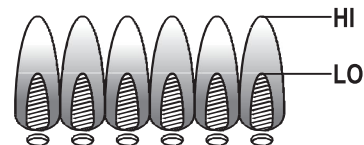
Match Lighting

1. Turn gas on at LP cylinder.
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

- Remove cooking grates and flame tamers. Light burners, rotate knobs from HI to LO. You should see a smaller flame in LO position than seen on HI. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Before Your First Cookout

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

Turning Grill Off

- Turn all knobs to **OFF** position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

Ignitor Check

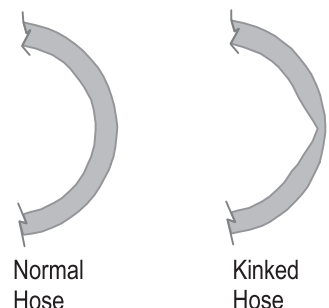
- **Turn gas off at LP cylinder.** Press ignitor button rapidly. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "*Troubleshooting*" if no click or spark.

Valve Check

- **Important: Make sure gas is off at LP cylinder 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 **LO** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

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





CAUTION



NATURAL HAZARD • SPIDERS

FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burners. 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.



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. Burner(s) will not light.
3. A small yellow flame from burner (should be blue).
4. Fire coming from around or behind control knob.

STOP!

Immediately turn off gas at LP cylinder!

SOLUTION:

Wait for grill to cool.

Follow the "Cleaning the Burner Assembly" instructions. Clean burners often. Use a 12" pipe cleaner to clean out the burner tubes. You may also force a stream of water from a hose nozzle through burner tubes to clean them.

Cleaning The Burner Assembly

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

1. **Turn gas off at control knobs and LP cylinder.**
2. Remove cooking grids and vaporizer tents.
3. Remove two pal nuts, carry-over tube and burners.
4. Under grill remove grease pan and tray. Clean with soap and water.
5. Disconnect battery and under console disengage ignitor wire.
6. Wipe ceramic electrode with rubbing alcohol and cloth.
7. Clean carry-over tube and 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 porthole. 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.
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.

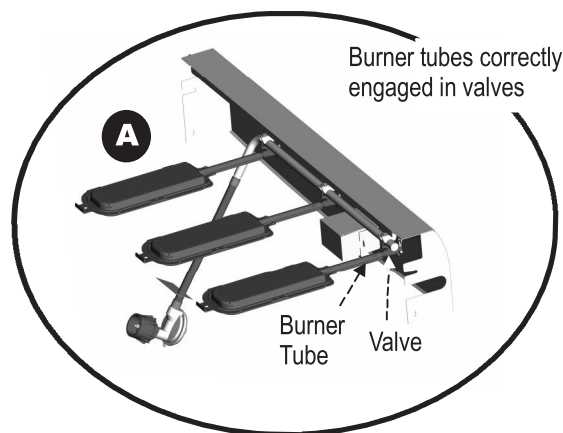
VERY IMPORTANT: Burner tubes must engage valve openings as shown (A).

9. Attach ignitor wire to electrode. *Replace battery.*
10. Reposition cooking grids and vaporizer tents. Place clean grease tray and pan into grill bottom.
11. Before cooking again on grill, perform a "Leak Test" and "Burner Flame Check".

▲ Do not use ceramic briquets or charcoal in your grill.

Cleaning the Grease Tray

Performance and Advantage Series grills are equipped with a removable grease tray. Although grease will drain from the grease tray to the grease cup provided, food particles and debris may accumulate in the bottom and should be removed after cooking 5 to 10 times. This can easily be done by sliding the grease tray out of the rear of the unit. Make sure in replacing the tray to push it all the way forward.



General Grill Cleaning

- Keep the outside of your grill looking new by cleaning it once a month with warm soap and water or a non-abrasive cleaner. If you don't have a grill cover, wipe off dust and grime before starting your grill.
- Coating the cooking grids with spray-on cooking oil will keep the food from sticking and make clean up easier. After cooking, scrape the grates with a long handled, brass wire bristle brush.
- Check inside the grill bottom for grease build-up and clean often, especially after cooking fatty meat.
- 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 on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Vaporizer Tents:** The vaporizer tents will eventually decompose and weaken with use. Remove from grill and tap to loosen any scaling. Brush vigorously with a wire brush to remove any additional scaling, rust or residue.
- **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 surfaces:** 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.

Repainting Your Grill

- After extended use and exposure to weather, paint on grill may change color slightly or become spotted. Although this detracts from grill's appearance, it will not impair its performance.

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors **ONLY** if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "*Cleaning the Burner Assembly*" instructions before starting grill.

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.

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.

PARTS LIST – Model No. 463453306

<u>Key</u>	<u>Qty.</u>	<u>Description</u>	<u>Part #</u>
A	1	Bottom Shelf	7000612
B	4	Rails	7001053
C	1	Top Casting	7001233
D	1	Bottom Casting	7001235
E	3	Burners	7000039
F	1	Carry-Over Tube	7000279
G	1	Handle	7000198
H	1	Condiment Basket	7000348
I	2	Wheels	7000262
J	1	Axle Rod	7000265
K	3	Vaporizer Tents	7000381
L	1	Grease Tray Assembly	7000043
M	1	Grease Pan Assembly	7000046
N	1	Fascia, Right	7001236
O	1	Fascia, Left	7001237
P	2	Leg Extenders	7000230
Q	4	Control Knobs	7000309
R	4	Bezels	7000912
S	1	Electrode	7000047
T	1	Ignition Module	7000944
U	1	11" Ignitor Wire	7000893
V	1	Sideburner Ignitor Wire	7000894
W	1	Sideburner Body	7001240
X	1	Sideburner Lid Assy	7001241
Y	1	Sideburner Handle	7000059
Z	1	Sideburner Grid	7000304

<u>Key</u>	<u>Qty.</u>	<u>Description</u>	<u>Part #</u>
AA	1	Sideburner Burner	7000037
BB	1	"S" Hooks, set of 3	7000346
CC	1	Griddle	7000034
DD	1	Shelf	7000891
EE	1	Front Panel	7000465
FF	1	Warming Rack	7000181
GG	1	Cook Grid	7000025
HH	2	Cook Grids	7000026
II	1	Valve/Hose/Regulator Assy	7000067
JJ	1	Control Panel	7000833
KK	1	Logo Plate	4157147
LL	1	Leg Assembly, Long	7000445
MM	1	Leg Assembly, Short	7001242
NN	1	Hose Heat Shield	7000388
OO	2	Pal Nuts	7000132
PP	3	"U" Nuts	7000185
QQ	2	Casting Bumpers	7000184
RR	1	Top Cover, Left	7000116
SS	1	Top Cover, Right	7000117
TT	1	Temperature Gauge	7000361
UU	1	Temperature Gauge Bezel	4157169
V V	1	Ignition Button w/Battery	7000162
W W	1	Sideburner Frame Insert	7000306
X X	1	Match Holder w/Chain	7000364
Y Y	1	Push Pin	4080112
ZZ	1	Sideburner Lid Handle	7000169
---	1	Hardware Bag	7001084

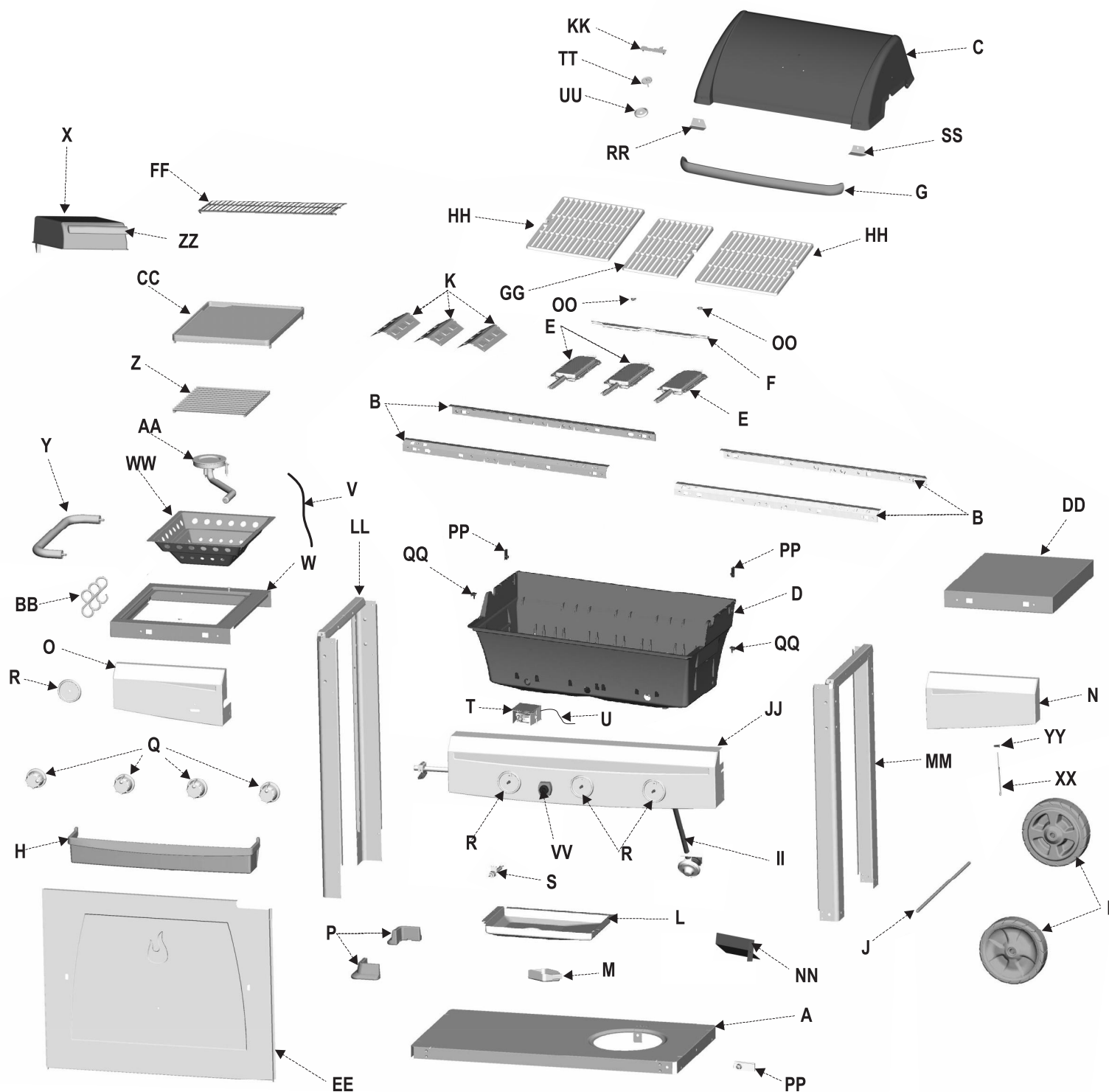
Optional Assembly Hardware:

We realize some customers prefer to use tools. Optional hex nuts have been provided for you to use.

Tools Required: Pliers (not supplied)

Total Grill Assembly Time: 25 to 35 minutes

PARTS DIAGRAM – Model No. 463453306



ASSEMBLY – Model No. 463453306

1

Items to Assemble

1 Long Leg Assembly - 7000469

1 Short Leg Assembly - 7000498

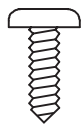
8 Screws - 7000999

A Place bottom shelf on table or grill container.

B Insert tabs on long leg assembly into bottom shelf.

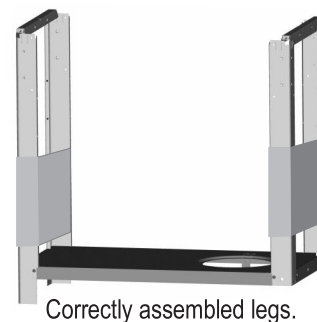
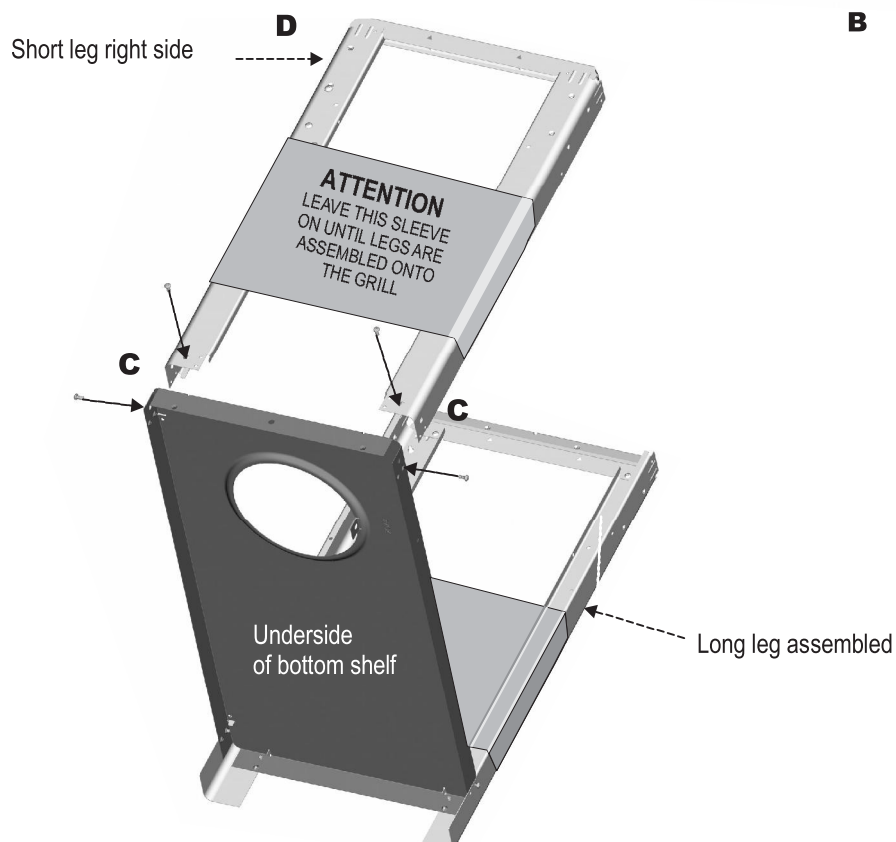
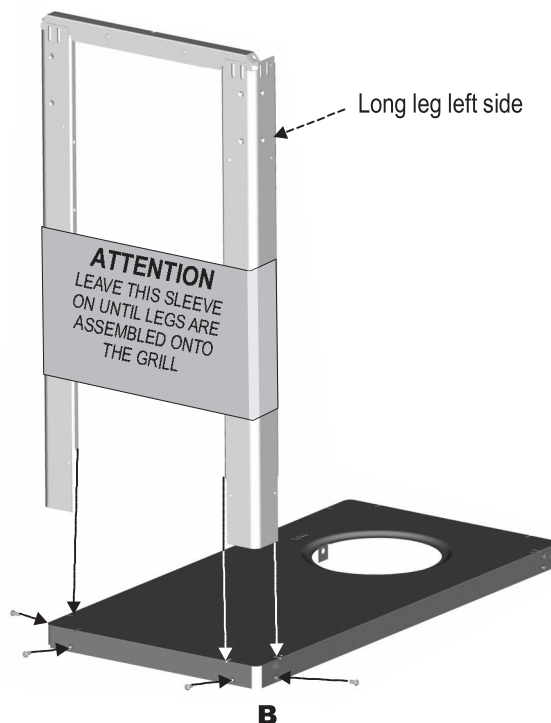
C Attach leg assembly with one screw on each side.

D Repeat step B and C for short leg assembly.



10-16 X 1/2
Self-Tap Screw
Qty: 8

CAUTION: Ends of screws have sharp points



2

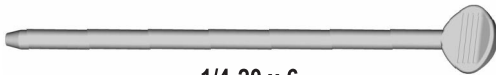
Items to Assemble

2 Leg Extenders - 7000230
 1 U-Nut - 7000185
 1 Cylinder Thumbscrew - 7000355
 2 Wheels - 7000262
 1 Axle Rod - 7000265
 2 Washer Head Screws - 7000998
 1 Flanged Hex Nut - 7000394
 OR:
 2 Flat Washers - 4080413
 1 Hitch Pin - 4080062

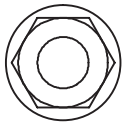
- A** Attach leg extenders. Check to make sure leg is seated all the way into the leg extender.
B Attach u-nut to tab. See enlargement of u-nut for correct position.
C Thread cylinder thumbscrew into hole and u-nut. Screw flanged hex nut onto end of cylinder thumbscrew.

Axle rod without a head follow these instructions:

- D** Attach washer head screw to axle rod. Slide wheel on axle rod. Insert axle rod/wheel into large hole in bottom shelf. Attach other wheel and washer head screw. **Note: Hand hold axle rod to tighten washer head screw.**



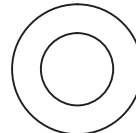
1/4-20 x 6
Thumb Screw
Qty: 1
Not to scale



1/4-20
Flanged Hex Nut



1/4-20 "U" Nut
Qty: 1
Not to scale



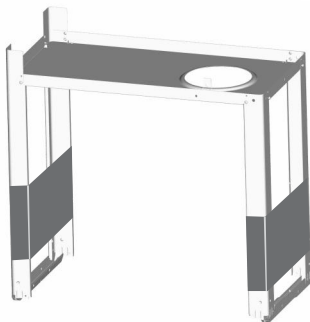
5/16
Flat Washer
Qty: 2



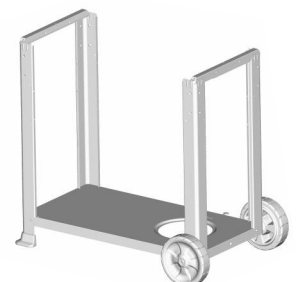
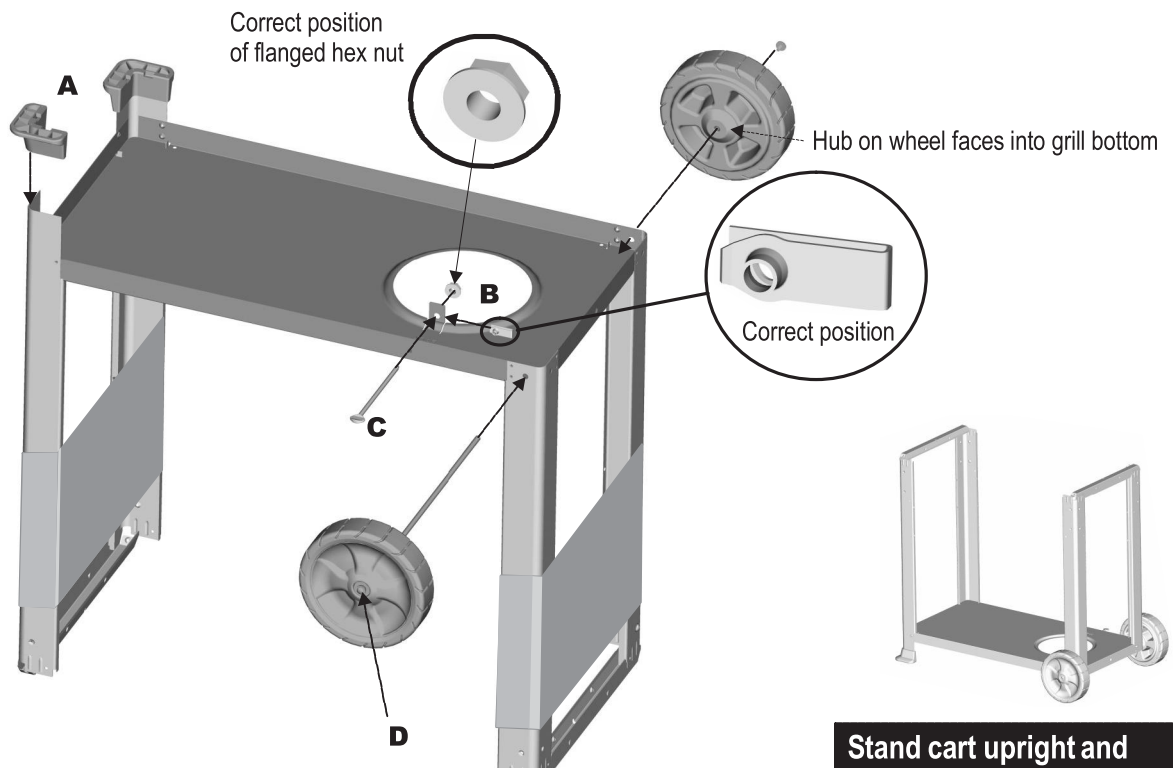
1" Hitch Pin
Qty: 2



10-24 x 1/2
Machine Screw w/Washer
Qty: 2



Turn cart upside down

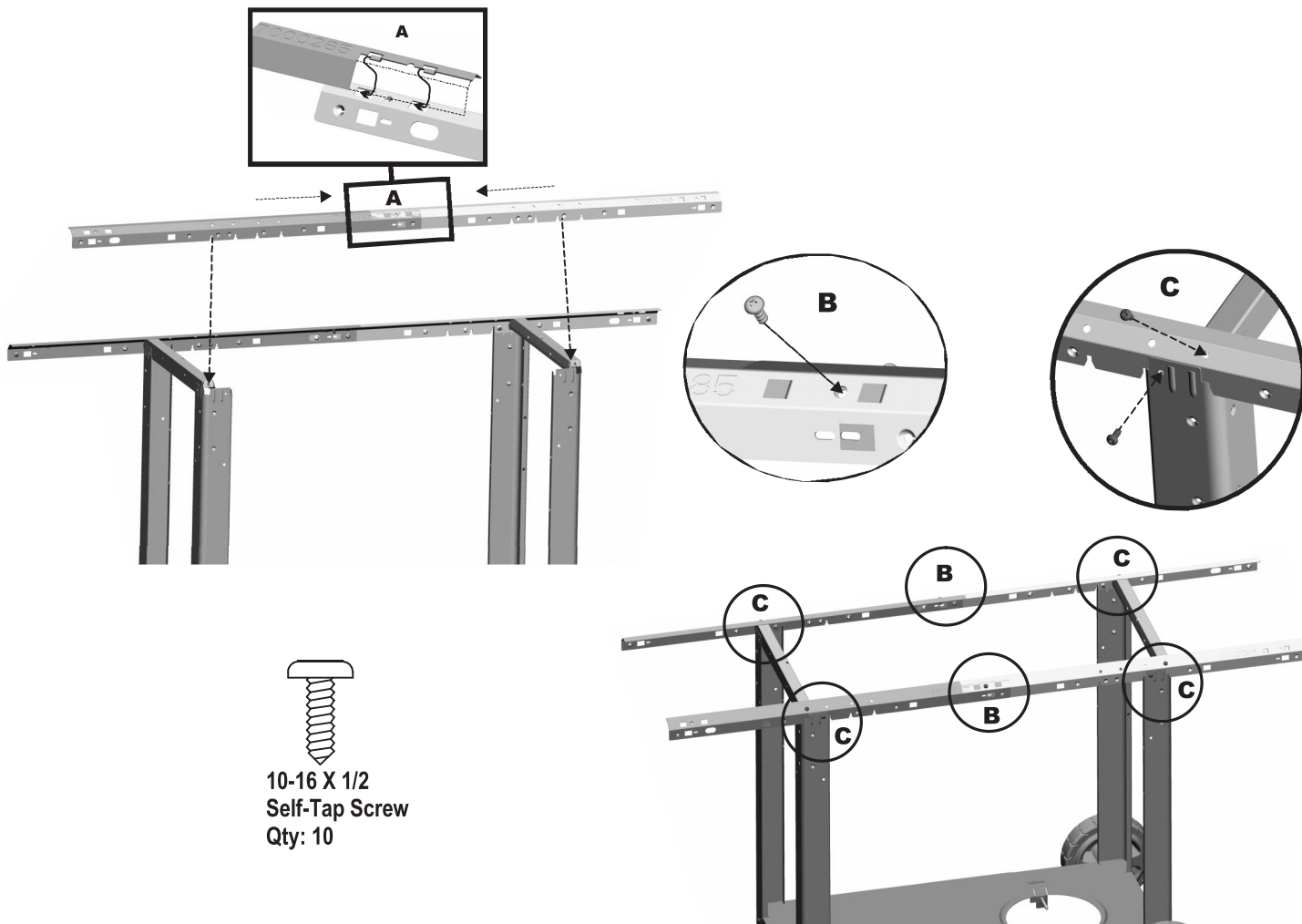


Stand cart upright and
remove cardboard sleeves

3

Items to Assemble
 4 Rails (all identical) - 7001053
 10 Screws - 7000999

- A** Overlap rails and hook tabs into slots. Pull rails to latch.
- B** Attach one screw in center of each rail.
- C** Attach rail and legs with two screws in each corner.



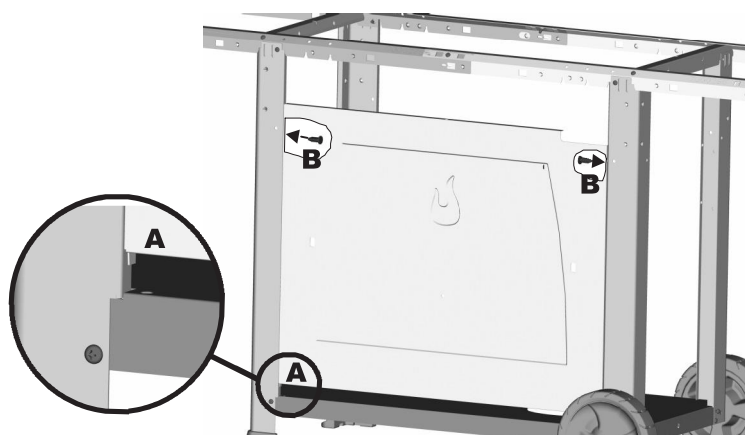
4

Items to Assemble
 1 Front Panel - 7000465
 2 Push Pins - 4080112

- A** Place tabs on front panel beside leg tabs.
- B** Insert push pins into front panel and legs.

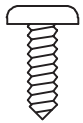


Push Pin
 Qty: 2

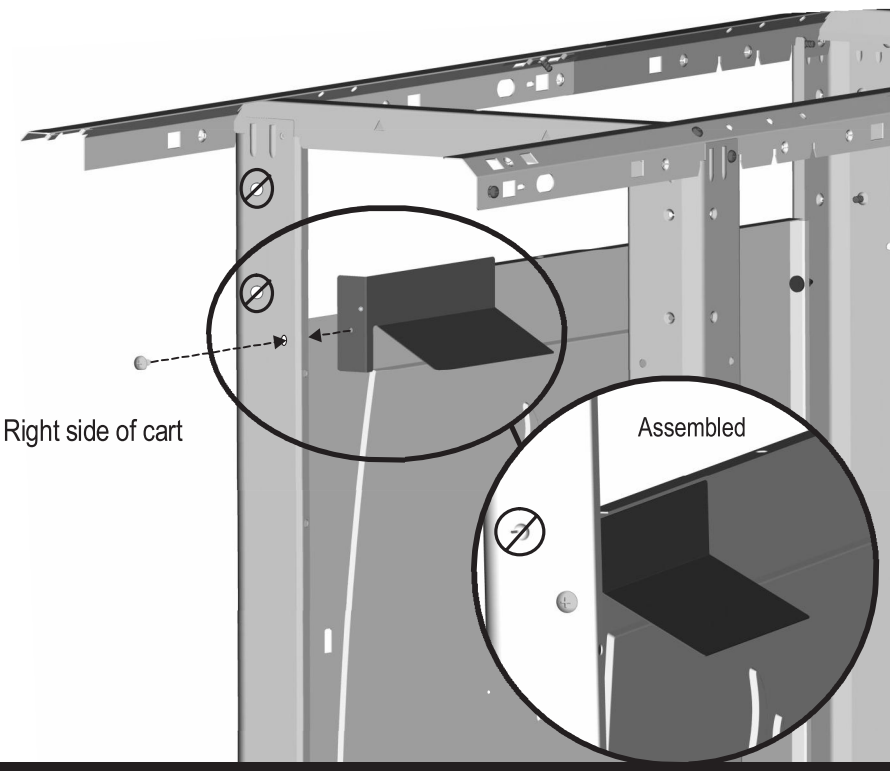


5

Items to Assemble
1 Hose Heat Shield - 7000388
1 Screw - 7000999

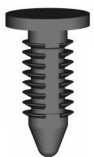


10-16 X 1/2
Self-Tap Screw
Qty: 1

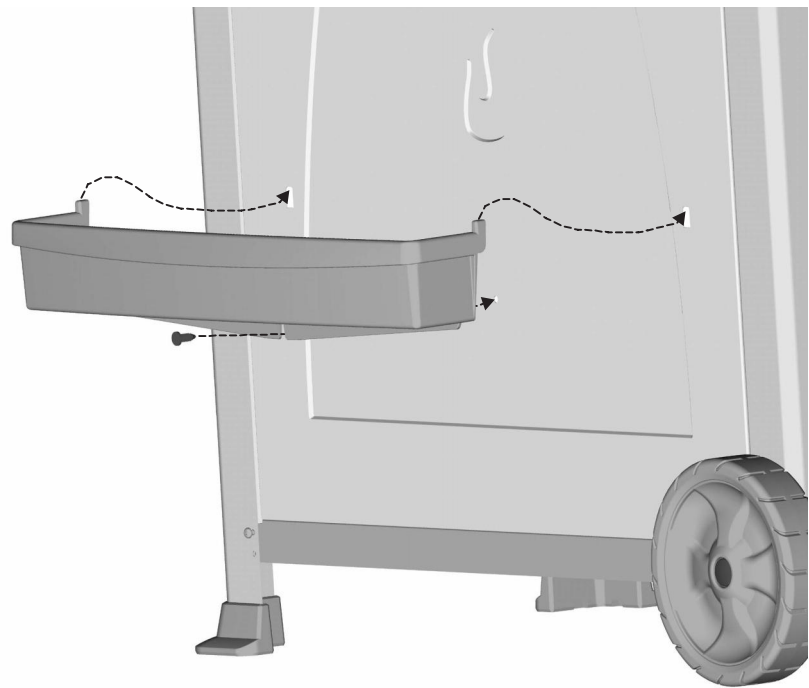


6

Items to Assemble
1 Condiment Basket - 7000348
1 Push Pin - 4080112



Push Pin
Qty: 1



7

Items to Assemble

1 Grill Bottom Assembly - 7000457

4 Screws - 4080716

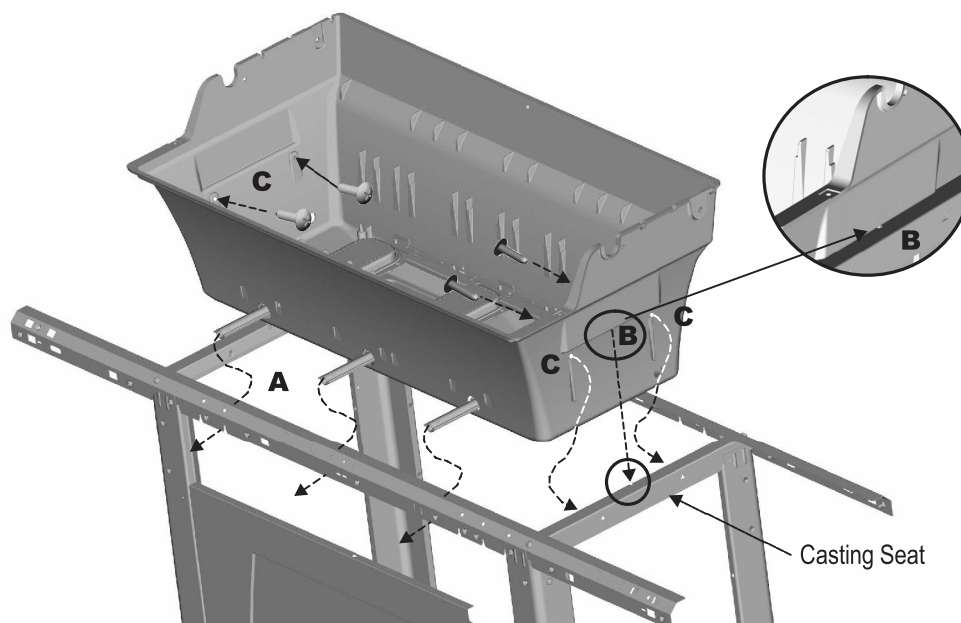
A Angle grill bottom assembly around and under the rails. **CAUTION: Be careful not to dislodge burner tubes.**

B Make sure ribs on each side of bottom casting are nestled into notches on casting seat.

C Attach four screws inside grill bottom and into casting seat.



10 X 1
Self-Tap Screw
Qty: 4



8

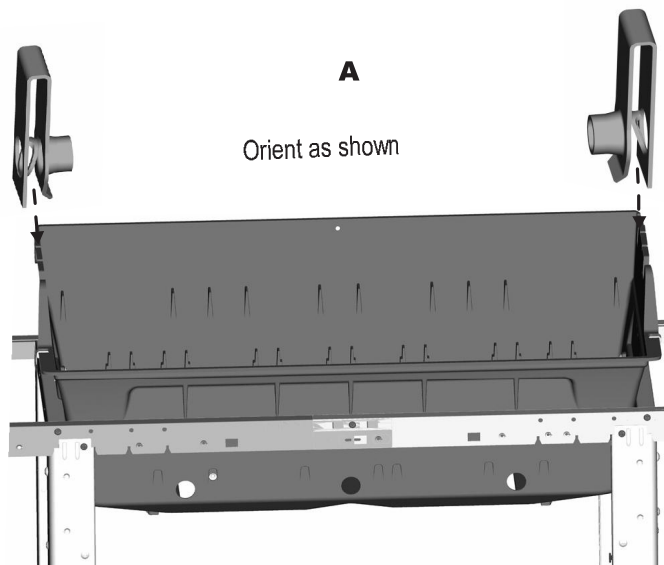
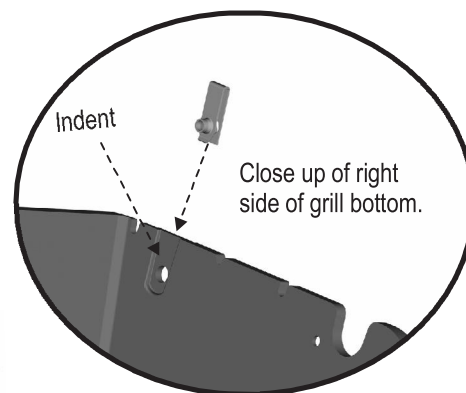
Items to Assemble:

2 U-Nuts - 7000185

A Place u-nut as shown into indent on left and right side of grill bottom.



1/4-20 "U" Nut
Qty: 2
Not to scale

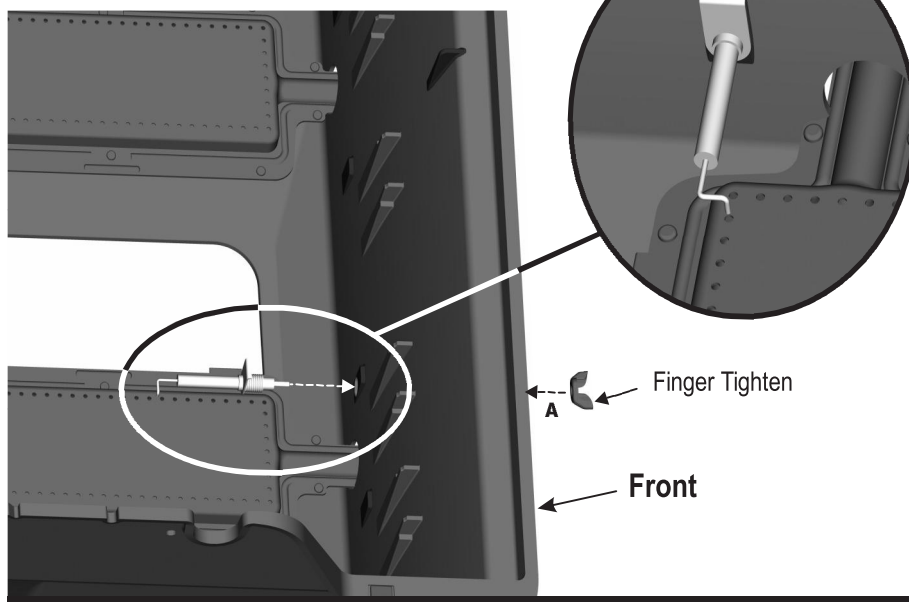


9

Items to Assemble

1 Electrode w/Wing Nut or Nut - 7000047

A Inside bottom casting insert electrode and finger tighten with wing nut or nut.



View of electrode attached and aligned with a porthole in the burner.

Finger Tighten

Front

10

Items to Assemble

1 Console Assembly - 7000833

2 Screws - 7000999

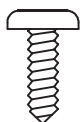
Loosen long wire and place behind front panel. Do not connect at this time.

A Hold control panel close to bottom casting. Attach ignitor wire to electrode.

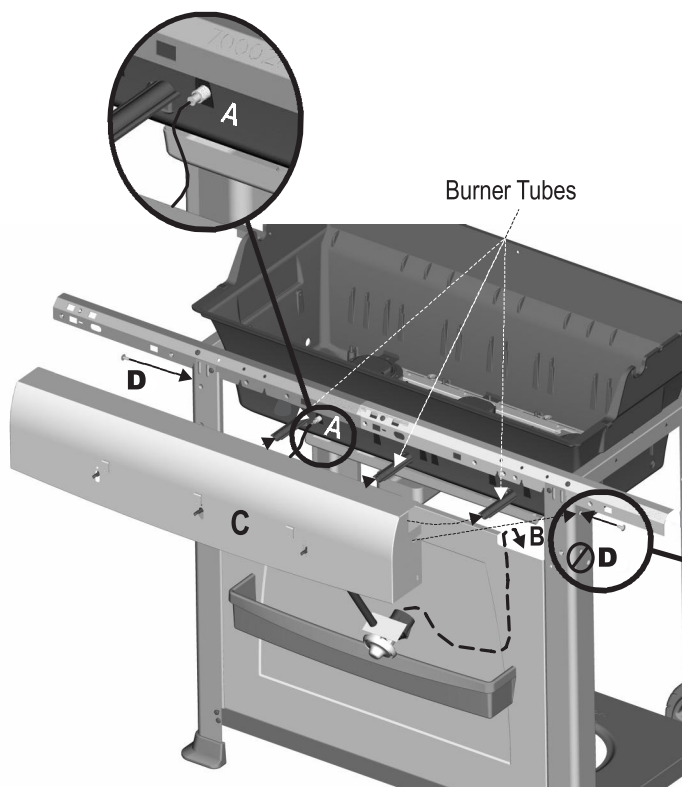
B Insert regulator into opening in front panel.

C Position valves into burner tubes (see burner-valve view). Rotate control panel up and rest flange over rail.

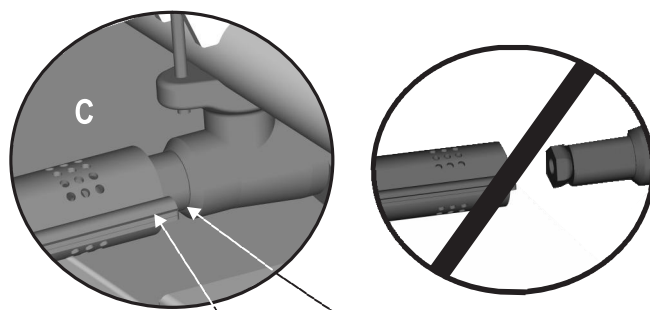
D Attach control panel to legs with a screw in top hole on each side.



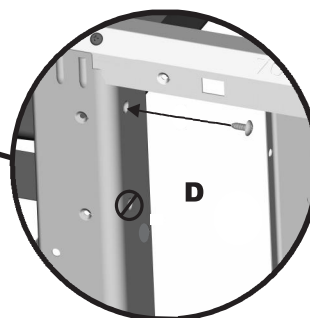
10-16 X 1/2
Self-Tap Screw
Qty: 2



Burner Tubes



Correctly assembled burner tube and valve.

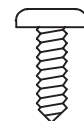


11

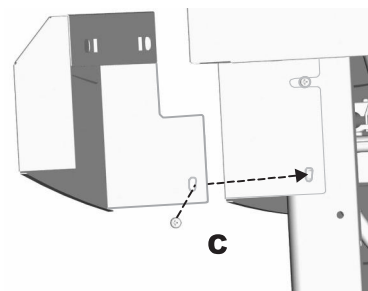
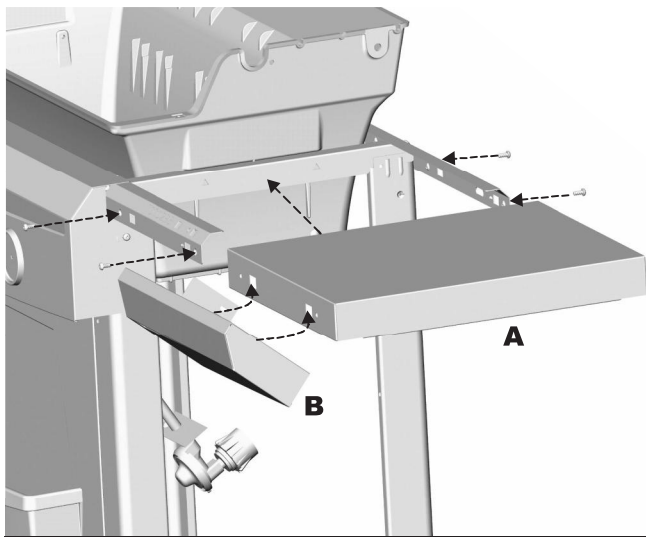
Items to Assemble

1 Shelf - 7000464
5 Screws - 7000999
1 Fascia - 7000473

- A** Shelf slides into rails. Secure with 4 screws.
- B** Fascia tabs must insert into 2 slots in front of shelf, then slide towards leg.
- C** Fasten fascia with 1 screw into second hole through control panel and leg.



10-16 X 1/2
Self-Tap Screw
Qty: 5

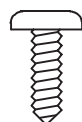


12

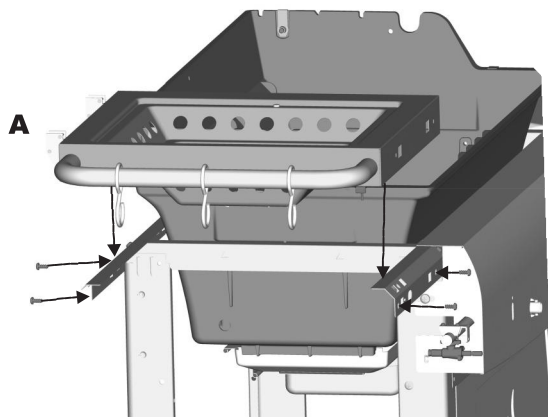
Items to Assemble

1 Sideburner Body Assembly - 7000462
1 Sideburner Grid - 7000304
1 Sideburner Griddle - 7001198
1 Sideburner Burner - 7000037
1 Metal Wing Nut - 4080063
4 Screws - 7000999

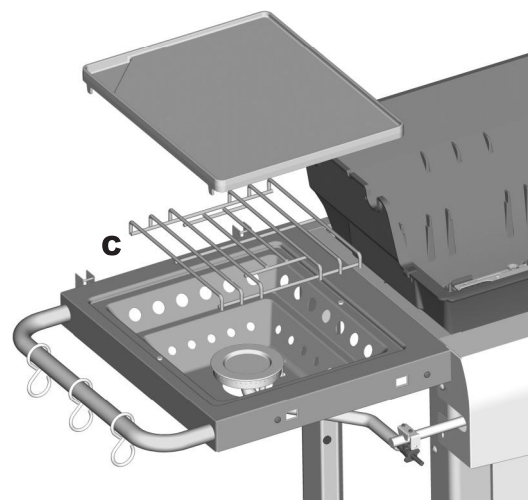
- A** Slide sideburner body assembly onto rails. Attach with 4 screws.
- B** Insert sideburner burner into sideburner body. Make sure valve fits into tube before attaching wing nut to sideburner burner.
- C** Place sideburner grid and griddle onto sideburner body.



10-16 X 1/2
Self-Tap Screw
Qty: 4

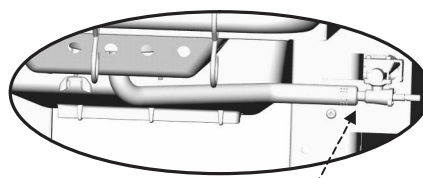
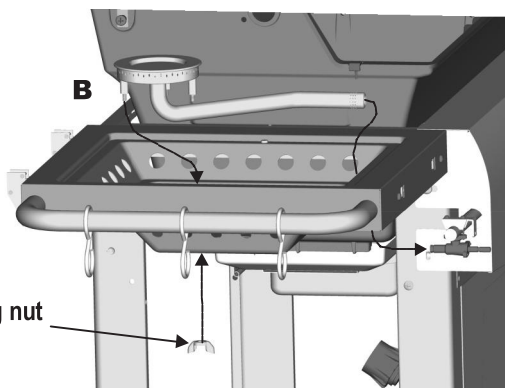


10-24
Wing Nut
Qty: 1



NOTE:
Remove grid from sideburner
before using griddle.

Only 1 Wing nut
required



Sideburner tube and valve properly engaged.

13Items to Assemble

1 Sideburner Lid Assembly - 7000463

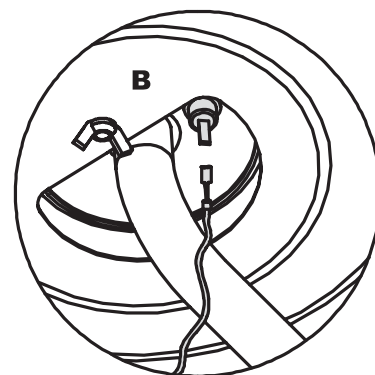
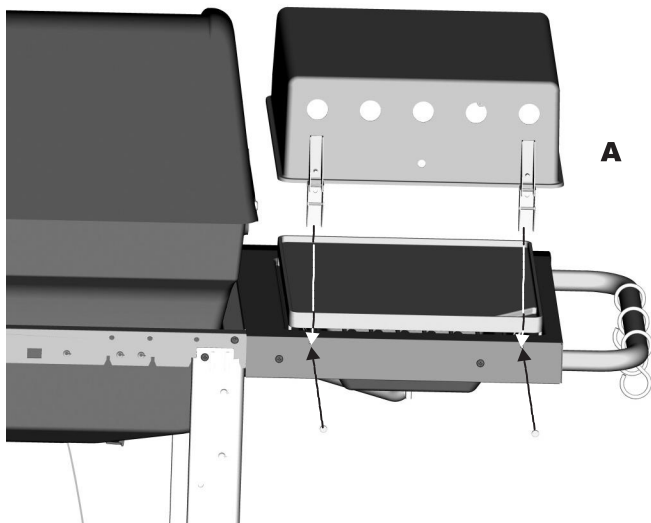
2 Screws, 5/16" - 7000272



5/16"

Self-Tap Screw

Qty: 2

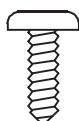
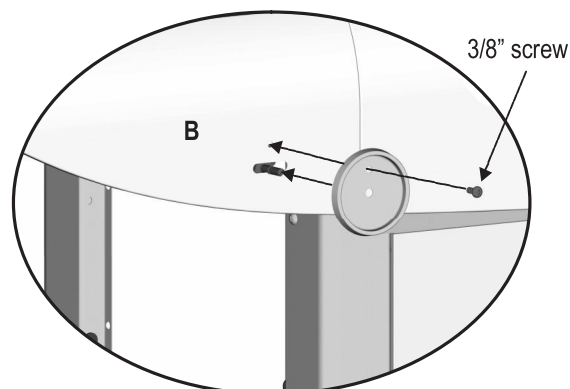
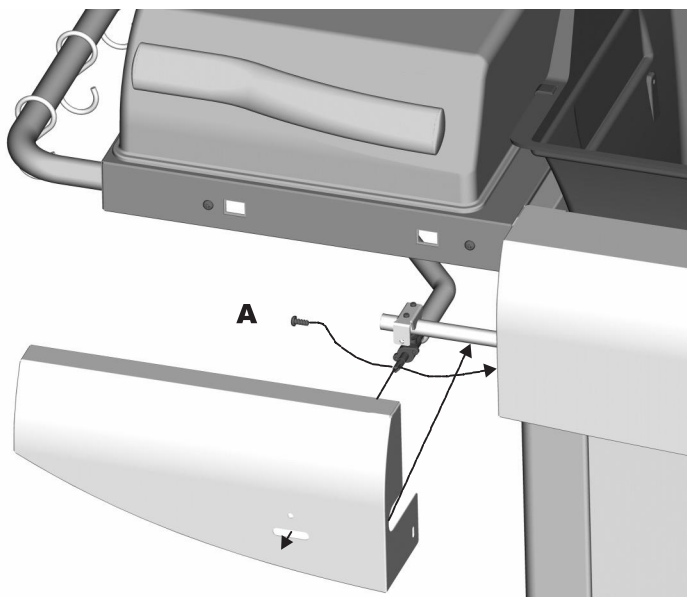
A Place sideburner lid onto sideburner body. Attach with two screws**B** Attach long wire from electronic ignition module to electrode beneath sideburner.**14**Items to Assemble

1 Fascia - 7000473

1 Bezel - 7000912

1 Screw, 1/2" - 7000999

1 Screw, 3/8" - 7000449

A Slide fascia around manifold and insert sideburner valve into slot. Fascia tabs must insert into 2 slots in front of shelf, then slide towards leg. Fasten fascia into second hole through control panel and leg.**B** Place bezel onto valve and attach with 3/8" screw.10-16 X 1/2
Self-Tap Screw
Qty: 110 x 3/8
Self-Tap Screw
Qty: 1

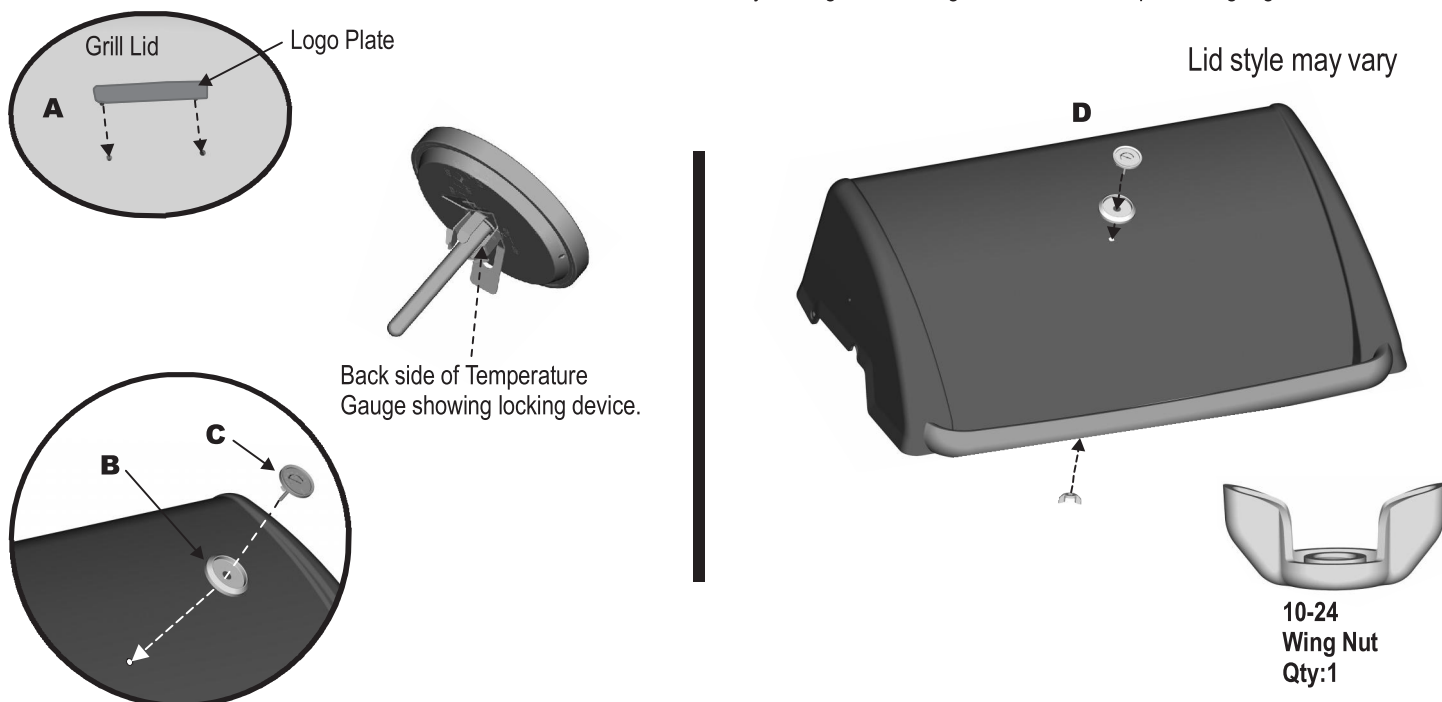
15

Items to Assemble

- 1 Logo Plate - 4157147
- 1 Bezel - 7000912
- 1 Temperature Gauge or - 7000361
- 1 Temperature Gauge w/Wing Nut - 7000717

- A** Insert logo plate into grill lid.
- B** Center bezel over large hole on grill lid.
- C** Insert temperature gauge into hole on bezel and grill lid. Gently press temperature gauge down to engage.
- D** If your grill came with a temperature gauge and wing nut. Insert temperature gauge into hole on bezel and grill lid, attach with wing nut.

Note: Do not put bezel on temperature gauge and then place on grill lid. This may damage the locking device on the temperature gauge.

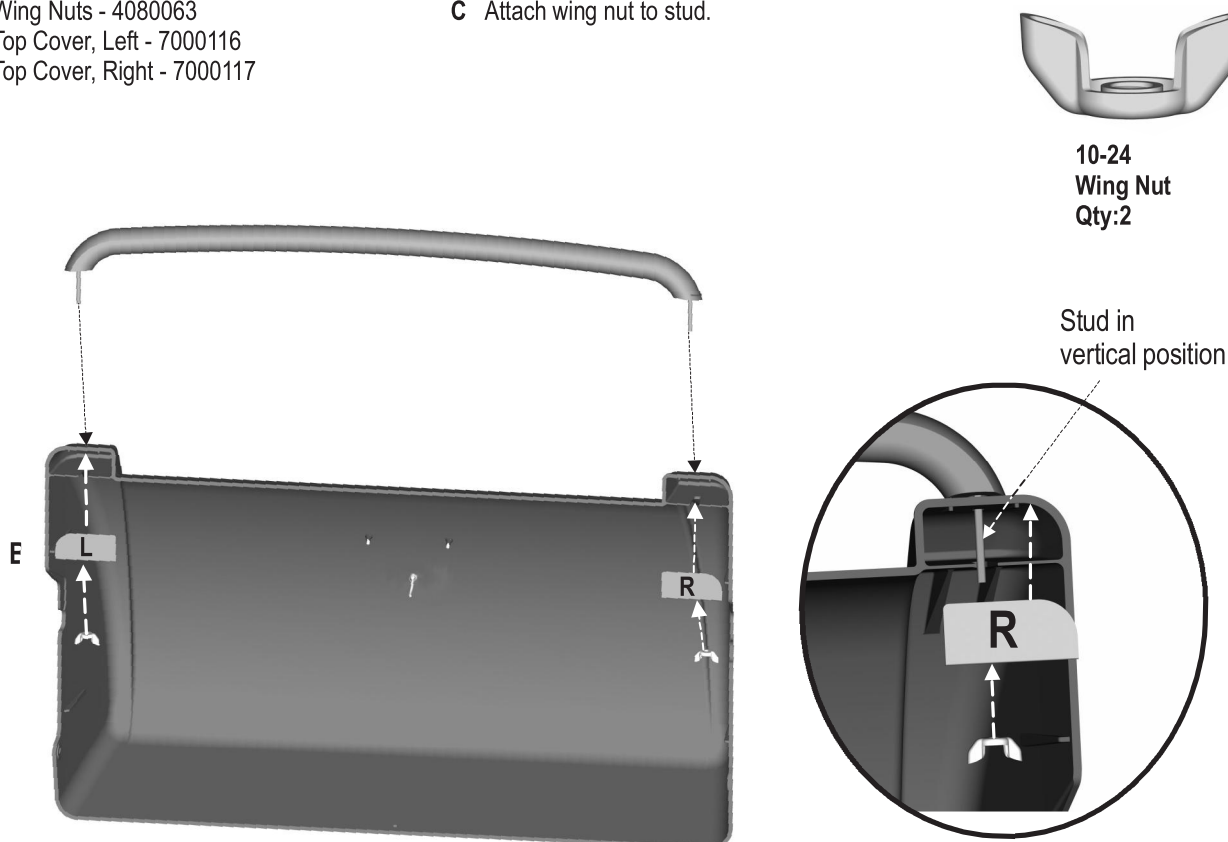


16

Items to Assemble

- 1 Handle - 7000198
- 2 Wing Nuts - 4080063
- 1 Top Cover, Left - 7000116
- 1 Top Cover, Right - 7000117

- A** Place handle onto the lid. See inset showing correct position of stud in handle
- B** Place top covers into each side.
- C** Attach wing nut to stud.

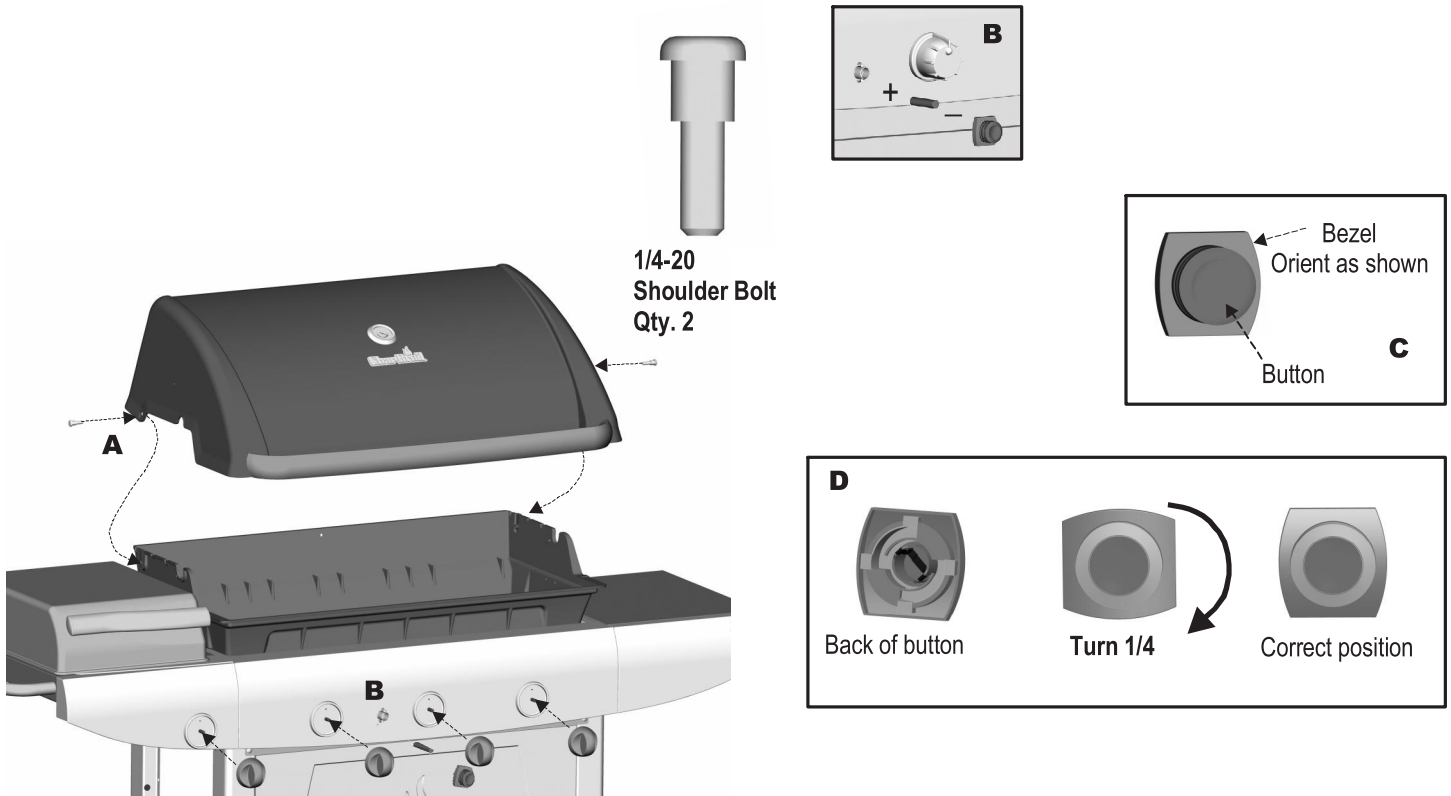


17

Items to Assemble

- 1 Top Casting - 7000455
- 2 Shoulder Bolts - 7000186
- 4 Control Knobs - 7000309
- 1 AAA Battery - 4153237
- 1 Button - 7000160

- A** Raise sideburner lid to install shoulder bolt into top casting.
- B** Insert + side of battery into ignitor module.
- C** Note correct position to hold ignitor button. Push on button once to engage seal.
- If back of button looks like D.** Push button onto ignitor module and turn right 1/4 turn to lock in place.

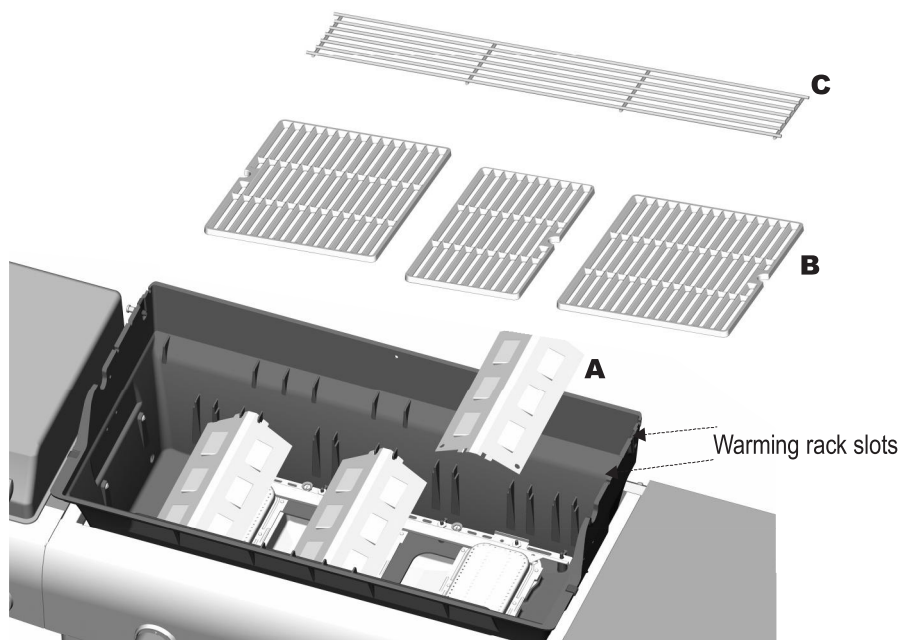


18

Items to Assemble:

- 3 Vaporizer Tents - 7000381
- 2 Grids - 7000026
- 1 Grid - 7000025
- 1 Warming Rack - 7000181

- A** Note correct position of vaporizer tents directly over burners.
- B** Place grates as shown.
- C** Place warming rack in slots on bottom casting.



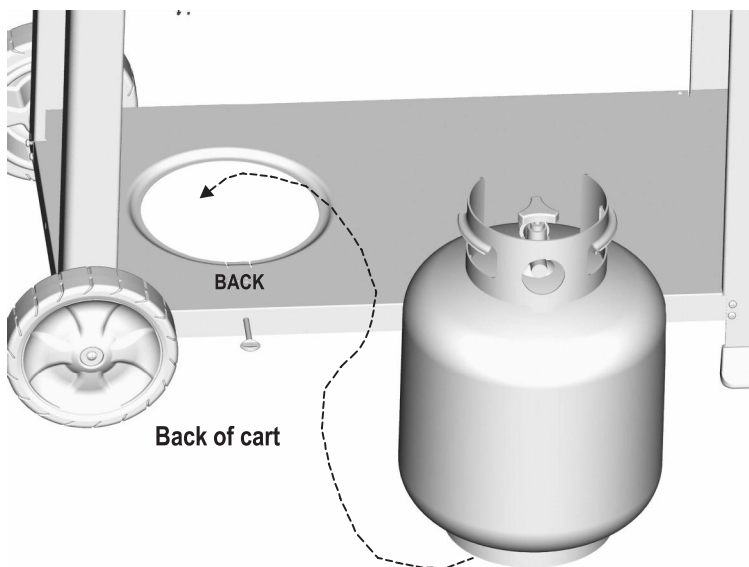
19

Items to Assemble:
1 (purchased) LP cylinder

LP cylinder is sold separately. Use only with an (over-fill protection device) OPD equipped LP cylinder. Fill and leak check before attaching to grill and regulator.

Place LP cylinder into hole in bottom shelf. Tighten thumbscrew to hold LP cylinder securely in place.

See the Use & Care manual to correctly install the LP cylinder, Leak Test and do the Burner Flame Check.



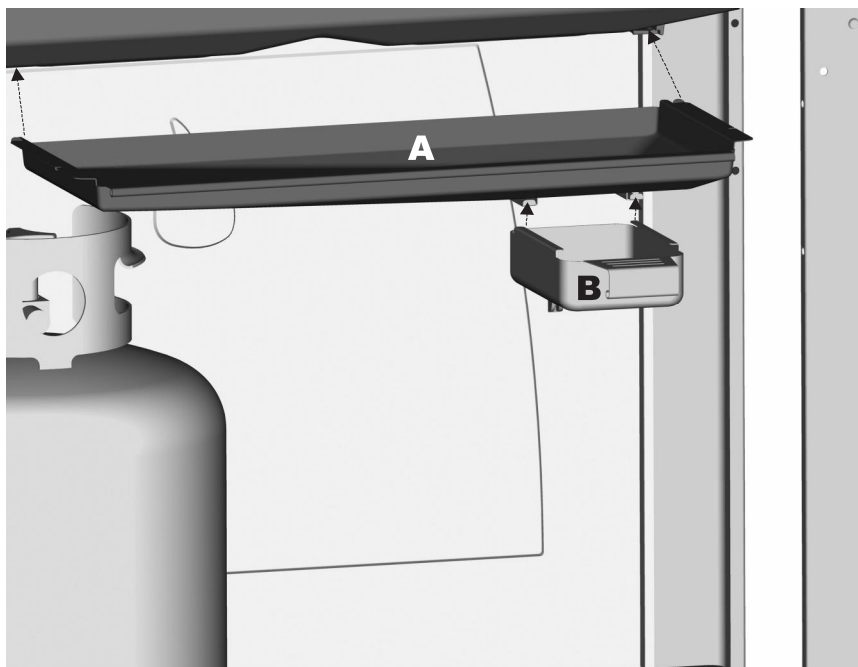
CAUTION

- Cylinder collar opening must face to front of cart once cylinder is attached.
- Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.

20

Items to Assemble
1 Grease Tray Assembly - 7000043
1 Grease Pan - 7000046

- A** Slide grease tray into brackets on bottom casting.
B Slide grease pan into brackets on grease tray.





CAUTION



Failure to install the grease tray will cause hot grease to drip from bottom of grill with risk of fire or property damage.

You may have hardware left over after completing assembly of your grill. This is normal as in some cases we have included extra hardware to ensure you have enough.

EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	<ul style="list-style-type: none"> Damaged hose. 	<ul style="list-style-type: none"> Turn off gas at LP cylinder. Replace damaged valve/hose/regulator. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Gas leaking from LP cylinder.	<ul style="list-style-type: none"> Mechanical failure due to rusting or mishandling. 	<ul style="list-style-type: none"> Replace LP cylinder.
Gas leaking from LP cylinder valve.	<ul style="list-style-type: none"> Failure of cylinder valve from mishandling or mechanical failure. 	<ul style="list-style-type: none"> Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	<ul style="list-style-type: none"> Improper installation, connection not tight, failure of rubber seal. 	<ul style="list-style-type: none"> Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	<ul style="list-style-type: none"> Fire in burner tube section of burner due to blockage. 	<ul style="list-style-type: none"> Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Troubleshooting		
Problem	Possible Cause	Prevention/Solution
<p>Grease fire or continuous excessive flames above cooking surface.</p> <p>Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)</p>	<p>GAS ISSUES:</p> <ul style="list-style-type: none"> Too much grease buildup in burner area. Trying to light wrong burner. Burner not engaged with control valve. Obstruction in burner. No gas flow. Vapor lock at coupling nut to LP cylinder. Coupling nut and LP cylinder valve not fully connected. 	<ul style="list-style-type: none"> Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup, and other surfaces. See instructions on control panel and in Use and Care section. Make sure valves are positioned inside of burner tubes. Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care. Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow." Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry. Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.
Continued on next page.	<p>ELECTRICAL ISSUES:</p> <ul style="list-style-type: none"> Electrode cracked or broken; "sparks at crack." Electrode tip not in proper position. Wire and/or electrode covered with cooking residue. Wires are loose or disconnected. Wires are shorting (sparking) between ignitor and electrode. Dead battery 	<ul style="list-style-type: none"> Replace electrode(s). Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16". Adjust if necessary. Clean wire and/or electrode with rubbing alcohol and clean swab. Reconnect wires or replace electrode/wire assembly. Replace ignitor wire/electrode assembly. Replace with a new AAA-size alkaline battery.

Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)	ELECTRONIC IGNITION <ul style="list-style-type: none"> No spark, no ignition noise. No spark, some ignition noise. Sparks, but not at electrode or at full strength. 	<ul style="list-style-type: none"> See Section I of Electronic Ignition System. See Section I of Electronic Ignition System. See Section I of Electronic Ignition System.
Burner(s) will not match light.	<ul style="list-style-type: none"> See “GAS ISSUES:” on previous page. Improper method of match-lighting. 	<ul style="list-style-type: none"> See “Match-Lighting” section of Use and Care.
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> Out of gas. Excess flow valve tripped. Vapor lock at coupling nut/LP cylinder connection. 	<ul style="list-style-type: none"> Check for gas in LP cylinder. Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill. Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.
Flames blow out.	<ul style="list-style-type: none"> High or gusting winds. Low on LP gas. Excess flow valve tripped. 	<ul style="list-style-type: none"> Turn front of grill to face wind or increase flame height. Refill LP cylinder. Refer to “Sudden drop in gas flow” above.
Flare-up.	<ul style="list-style-type: none"> Grease buildup. Excessive fat in meat. Excessive cooking temperature. 	<ul style="list-style-type: none"> Clean burners and inside of grill/firebox. Trim fat from meat before grilling. Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.
Unable to fill LP cylinder.	<ul style="list-style-type: none"> Some dealers have older fill nozzles with worn threads. 	<ul style="list-style-type: none"> The worn nozzles don't have enough “bite” to engage the valve. Try a second LP dealer.
One burner does not light from other burner(s).	<ul style="list-style-type: none"> Grease buildup or food particles in end(s) of carryover tube(s). 	<ul style="list-style-type: none"> Clean carryover tube(s) with wire brush.

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Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
SECTION I No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	<ul style="list-style-type: none"> Battery not installed properly. Dead battery. Button assembly not installed properly. Faulty spark module. 	<ul style="list-style-type: none"> Check battery orientation. Has battery been used previously? Check to ensure button assembly is fully engaged. Button should travel up and down without binding. If no sparks are generated with new battery and good wire connections, module is faulty. 	<ul style="list-style-type: none"> Install battery (make sure that “-” and “+” connectors are oriented correctly, with “-” end up and “+” end down.) Replace battery with new AAA-size alkaline battery. Remove button cap assembly and reinstall, making sure it can be fully engaged. Replace spark module assembly.
SECTION II No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	<ul style="list-style-type: none"> Output lead connections not connected. Electrode tip not in proper position. 	<ul style="list-style-type: none"> Are output connections on and tight? Are the electrode tips pointing in the right direction? Is the gap too big? 	<ul style="list-style-type: none"> Remove and reconnect all output connections at module and electrodes. <p>Main Burners:</p> <ul style="list-style-type: none"> Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary. <p>Sideburner:</p> <ul style="list-style-type: none"> Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16". Adjust if necessary.
SECTION III Sparks are present but not at all electrodes and/or not at full strength	<ul style="list-style-type: none"> Output lead connections not connected. Arcing to grill away from burner(s). Weak battery. Electrodes are wet. Electrodes cracked or broken “sparks at crack”. 	<ul style="list-style-type: none"> Are output connections on and tight? If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame. All sparks present but weak or at slow rate. Has moisture accumulated on electrode and/or in burner ports? Inspect electrodes for cracks. 	<ul style="list-style-type: none"> Remove and reconnect all output connections at module and electrodes. If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires. Replace battery with a new AAA-size alkaline battery. Use paper towel to remove moisture. Replace cracked or broken electrodes.