

**NOTHING  
SHOULD COME BETWEEN  
A MAN  
AND HIS FLAME.**

**TRADITIONAL™**

4638200

**ASSEMBLY MANUAL**



**THIS GRILL IS FOR  
OUTDOOR USE ONLY**

**CAUTION:** Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

**INSTALLER/ASSEMBLER:** Leave these instructions with consumer.

**TO CONSUMER:** Keep this manual for future reference.

**▲ WARNING**

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

**▲ CAUTION**

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

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

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

**Char-Broil**



4638200 / 0-4165013 (11-26-01)



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

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**. 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:** 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



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

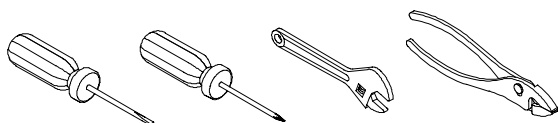
Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, VIP®, PrecisionFlame and Design®, Sierra®, and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates. Artisan Collection by Char-Broil™, C3 and Design™, Char-Broil and Design™, Flame Design™, FlavorTents™, Grill 2 Go™, Grillin' Stick™, Keeper of the Flame™, Keepers of the Flame™, Natural Grip™, Outdoor Cooking Collection and Design™, Patio Bistro™, PrecisionFlame™, Pro-Check™, QuickSet Grills and Design™, SmokerTents™, The Big Easy™, The Minute Grill™, The Edge™, The Tuscan Collection™, and The Urban Grill™ are Trademarks of the W.C. Bradley Company. Universal Grill Parts and Design™ is a trademark of the Thermos Company and its affiliates. Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,279,566; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; and D449,492. Other Patents Pending.

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## Before Beginning Assembly

- ▲ Read all assembly instructions. The pictures are only for reference; they do not contain all the information needed to correctly assembly your grill.
- ▲ Metal edges can be sharp. Use caution during assembly and use.
- ▲ Necessary tools for assembly of your grill include screwdrivers (flathead and phillips), pliers and adjustable wrench. A 3/8" and 7/16" nut driver would be ideal.



## 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 on Traditional and QuickSet Grills for a period of three (3) years from the date of purchase; five (5) years on Big Easy; 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.

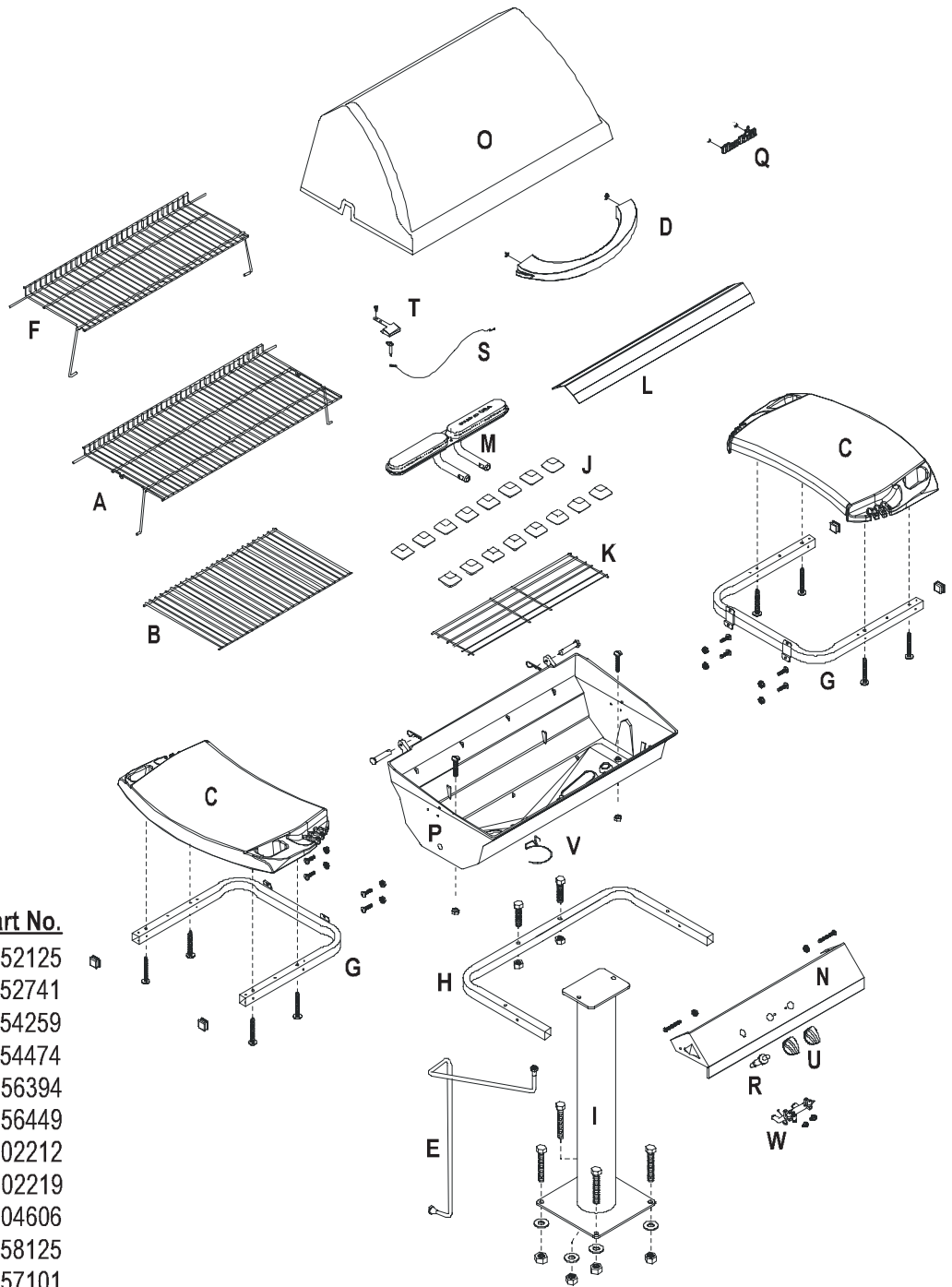
If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**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.

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 that you have enough. Size and type of hardware used in assembly of your grill may vary but will not affect grill integrity, performance or assembly.



Key	Description	Qty.	Part No.
A	SwingAway Bottom	1	4152125
B	Cooking Grate	1	4152741
C	Shelf	2	4154259
D	Handle	1	4154474
E	Gas Supply Tube	1	4156394
F	SwingAway Top	1	4156449
G	Side Shelf Tube	2	4502212
H	Post Tube Support	1	4502219
I	Post Assembly	1	4504606
J	Briquets	1	4158125
K	Briquet Grate	1	4157101
L	Vaporiser Bar	1	4156418
M	Burner Assembly	1	4505010
N	Console	1	4526050
O	Grill Lid	1	4580190
P	Grill Bottom	1	4581041
Q	Logo Plate	1	4157148
--	Hardware Bag	1	4254020
R	Ignitor	1	4153713
S	Ignitor Wire	1	4153720
T	Collector Box	1	4500208
U	Knob	2	4154203
V	Grease Clip	1	5156607
W	Valve Assembly	1	4524056

Remove end of rating label on post assembly and apply to your warranty card in box #5. If label cannot be removed, write the numbers on your warranty card.

**OUTDOOR GAS GRILL**  
 Model Number: 0000000000  
 Serial Number: 0000000000

**▲ DANGER** NEVER Store a spare near this barbecue. NEVER Fill the tank b fire causing death or occur.  
 NE JAMAIS remiser u propane sous le grill e  
 NE JAMAIS remplir la 90%. Un incendie pou causer des blessures

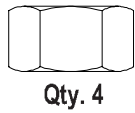
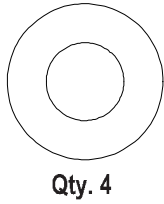
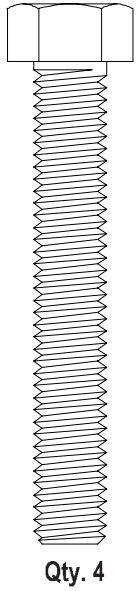
This label contains the model and serial number for your grill. You should write this information on page 2 in this manual.

## ASSEMBLY

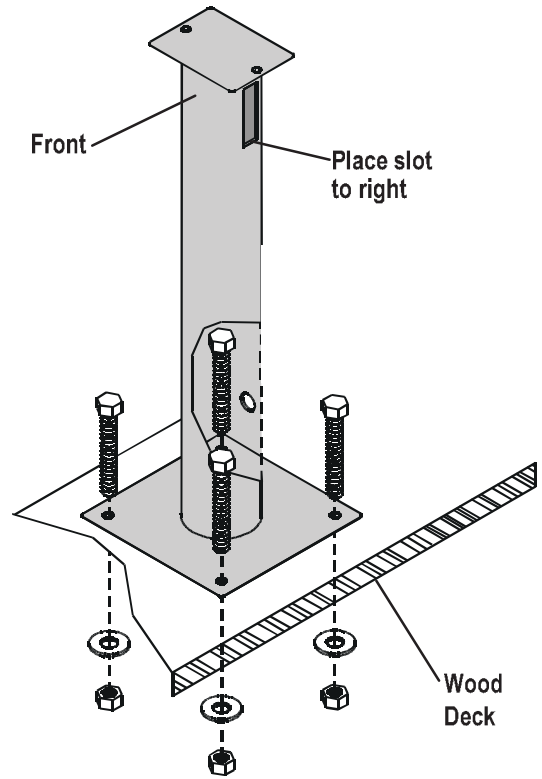
# 1

### Attaching Grill to Wood Deck

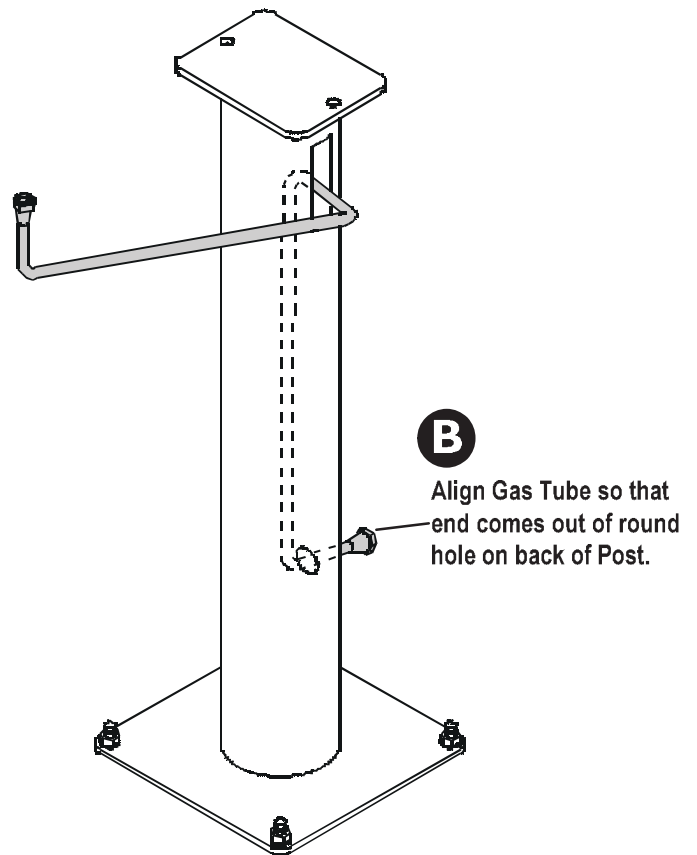
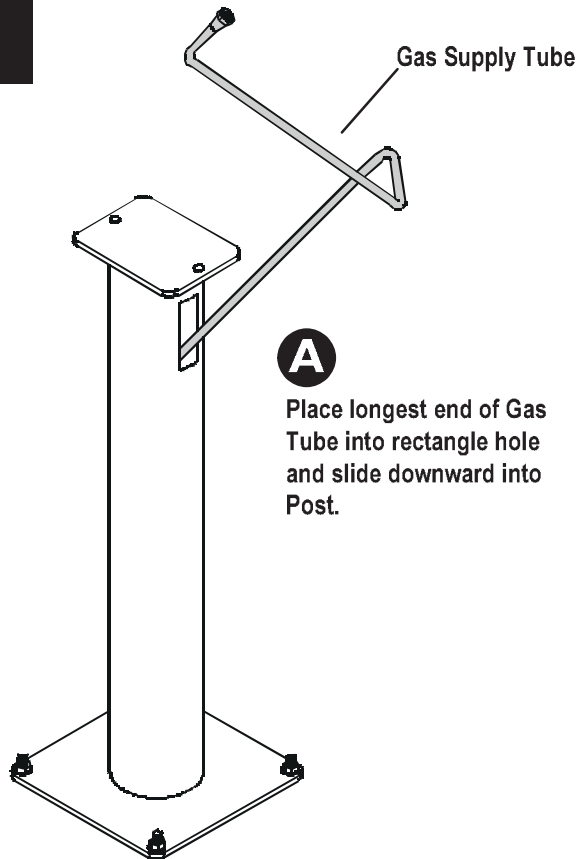
**Tip:** Use the Post Assembly base as a template for drilling holes into deck.



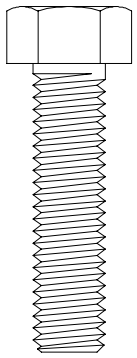
▲ Wrench tighten all hex nuts. Make sure post assembly is fully secured and vertical before proceeding.



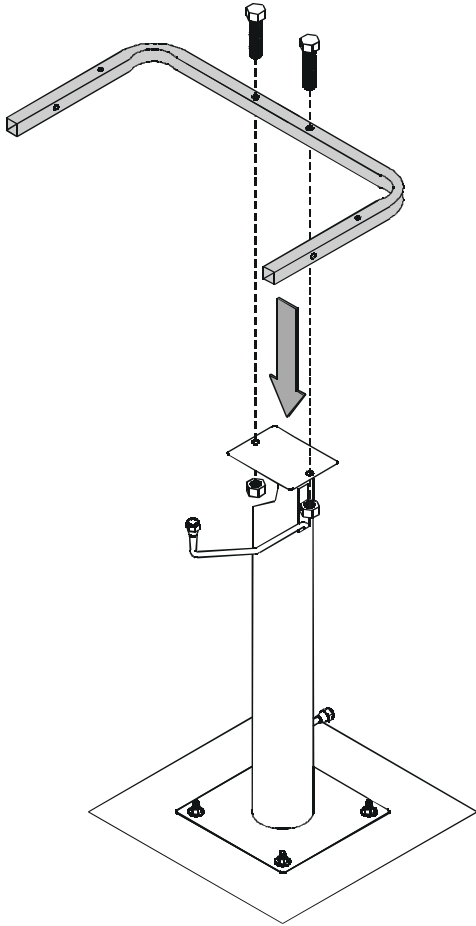
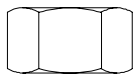
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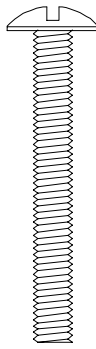
**3**



Qty. 2



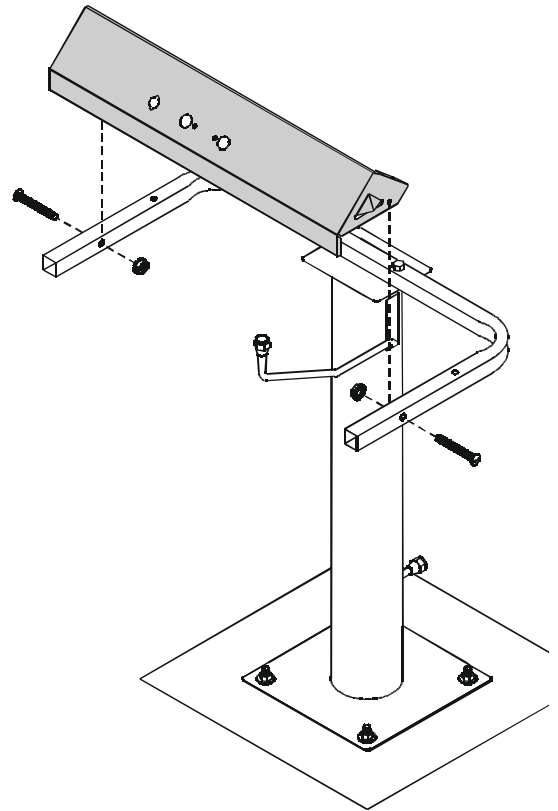
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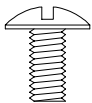
(Black)  
Qty. 2



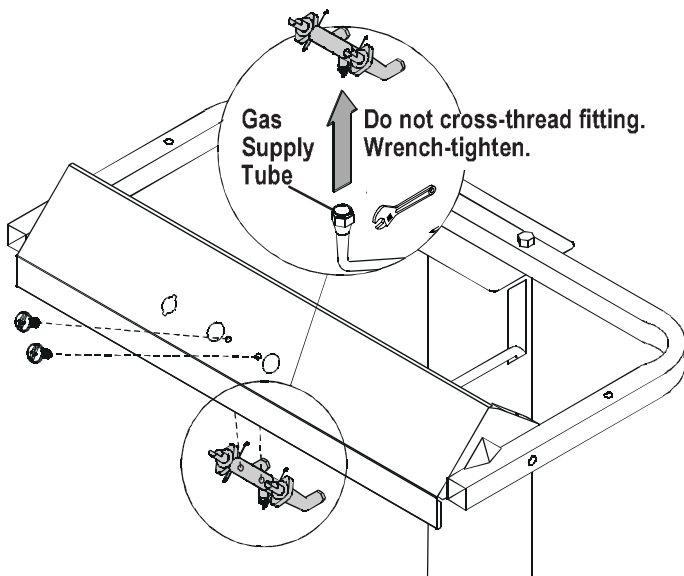
Qty. 2



**5**

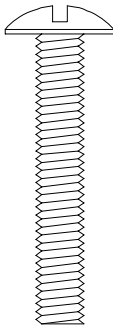


Qty. 2

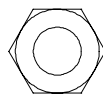


**6**

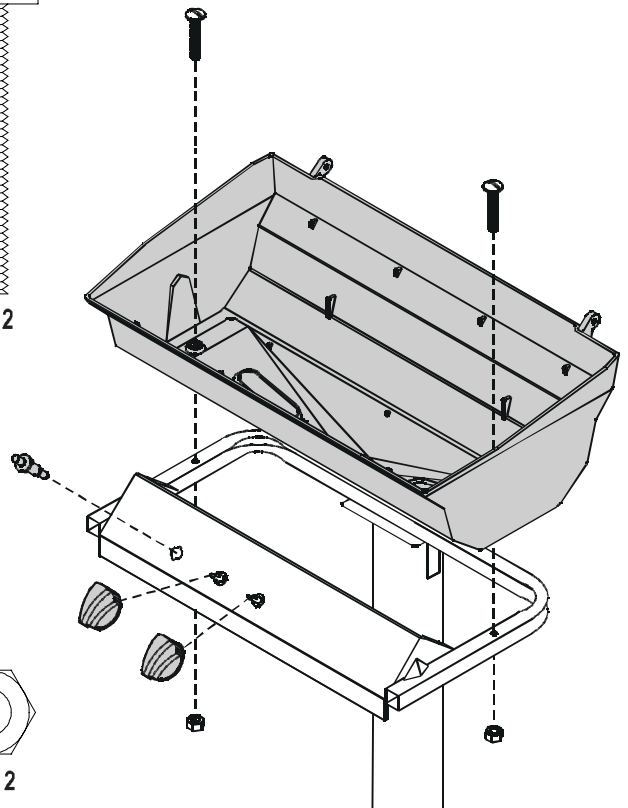
When installing Ignitor do not push on button. This may cause a minor shock. See Use and Care for Valve Check.



Qty. 2

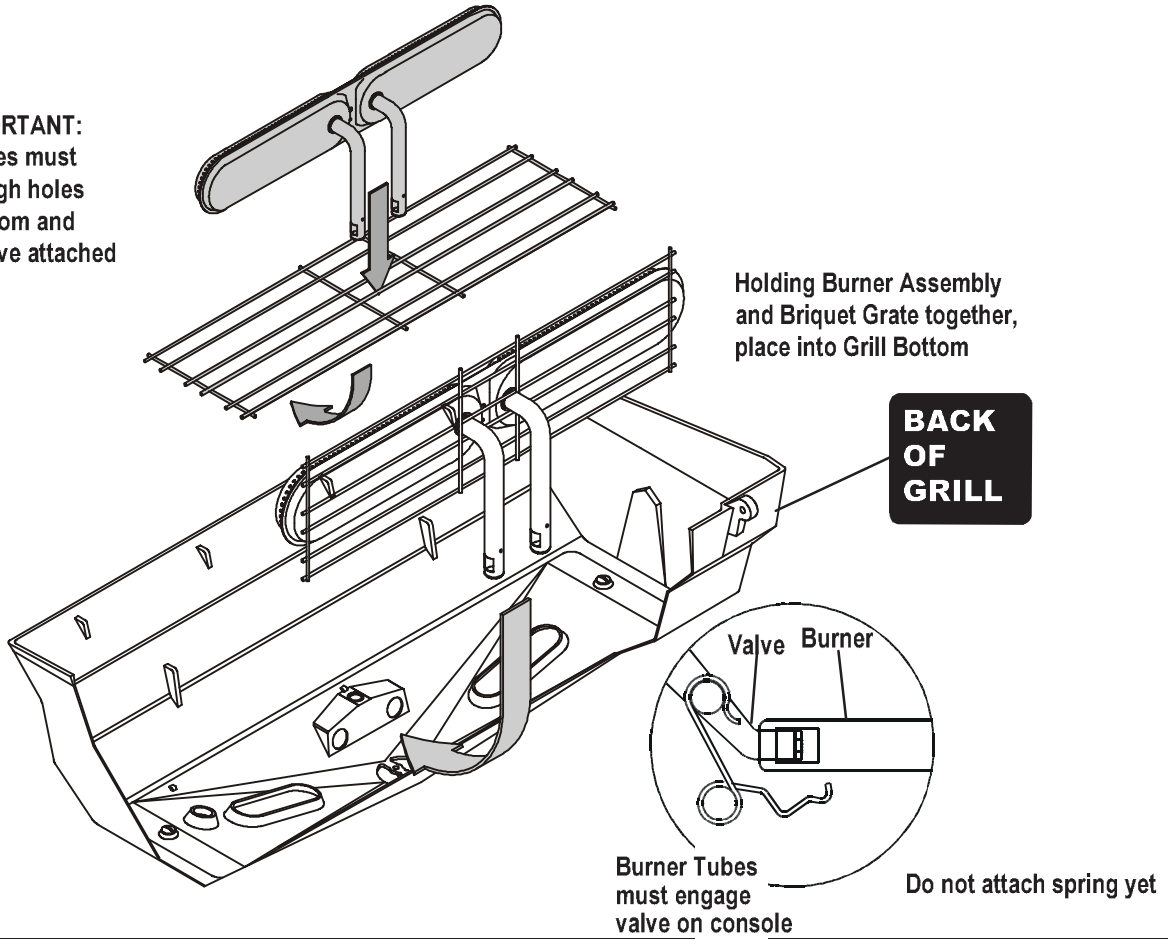


Qty. 2

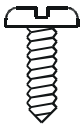


# 7

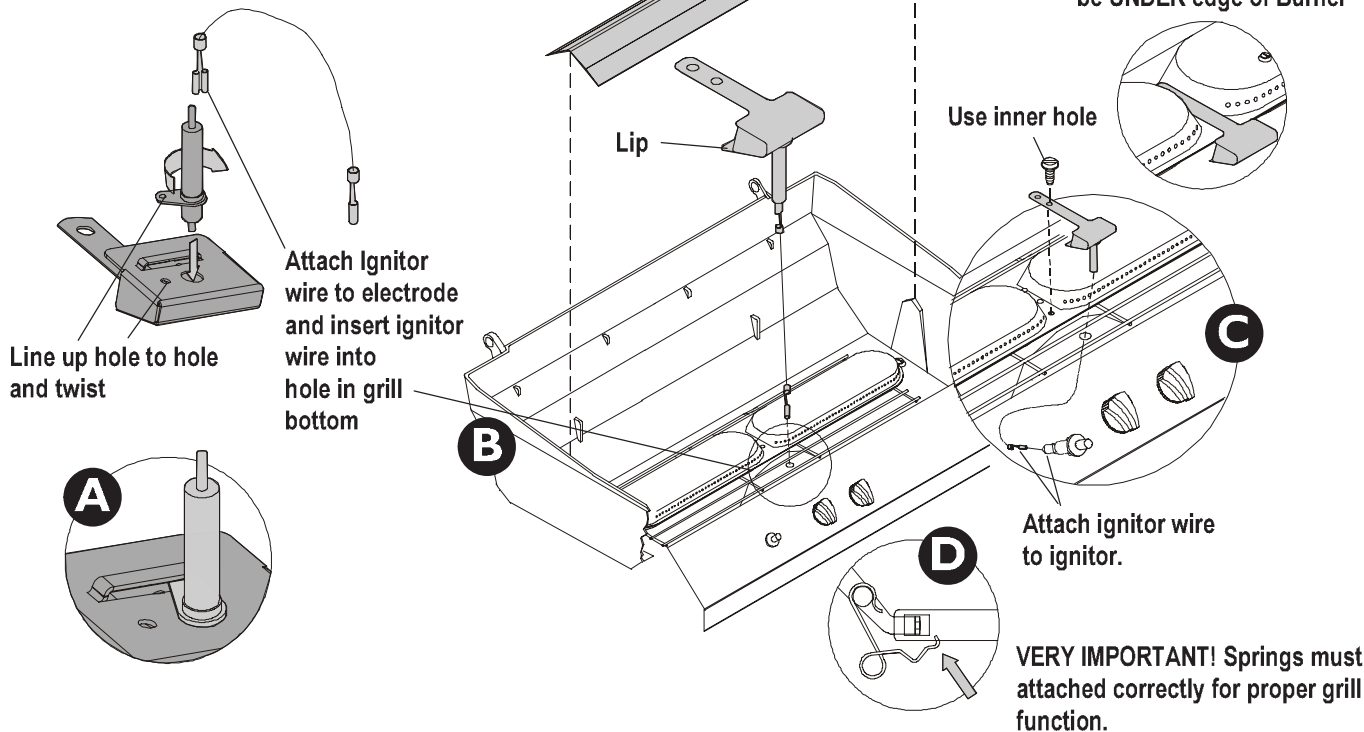
▲ **VERY IMPORTANT:**  
Burner tubes must pass through holes in grill bottom and engage valve attached to console.



# 8

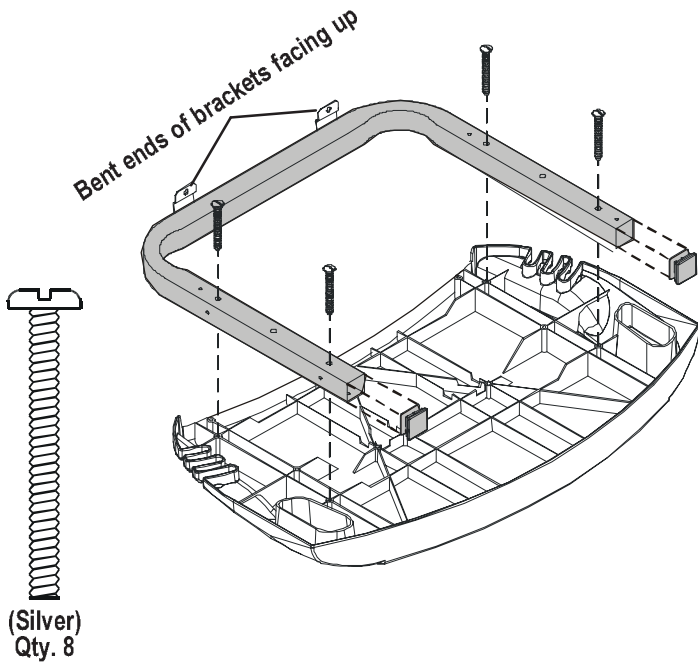


Qty. 1



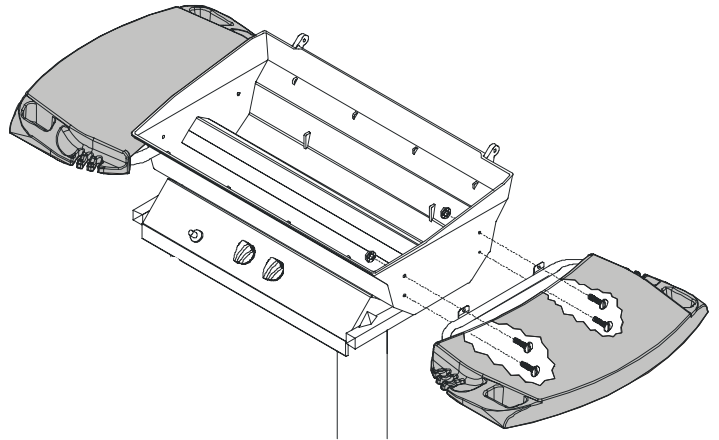
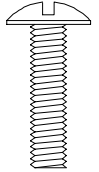
# 9

Repeat for second side shelf assembly

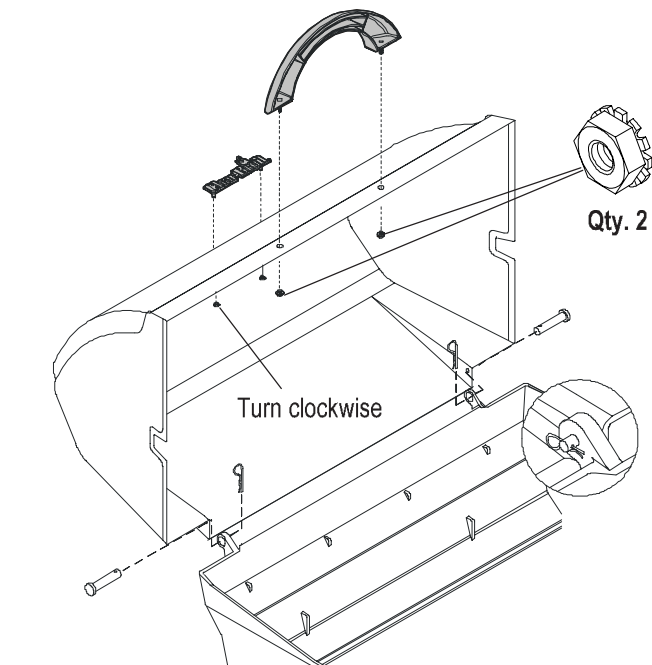
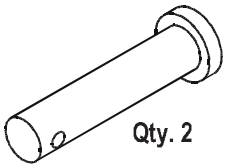


▲ Maximum load for side shelves is 10 lbs.

# 10



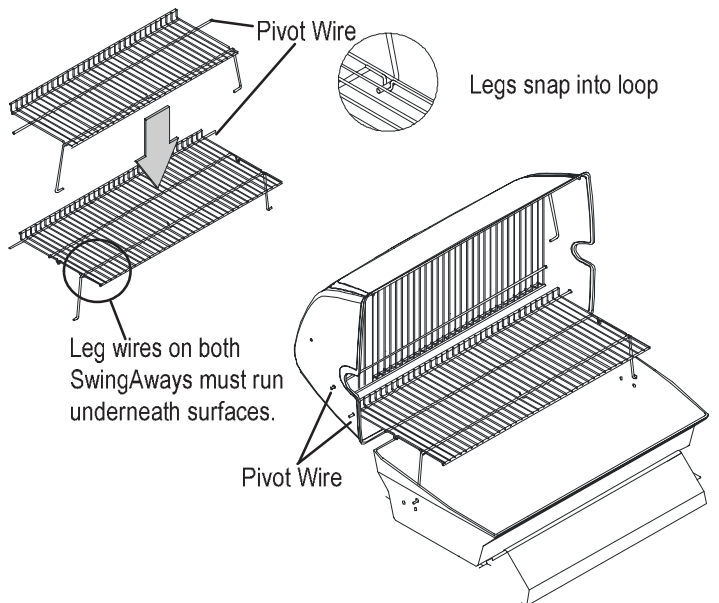
# 11



# 12

Note: Lid style may vary

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





# 13 Connecting Grill to Natural Gas Source

1. Gas at line leading to grill must be shut off before connecting to grill.

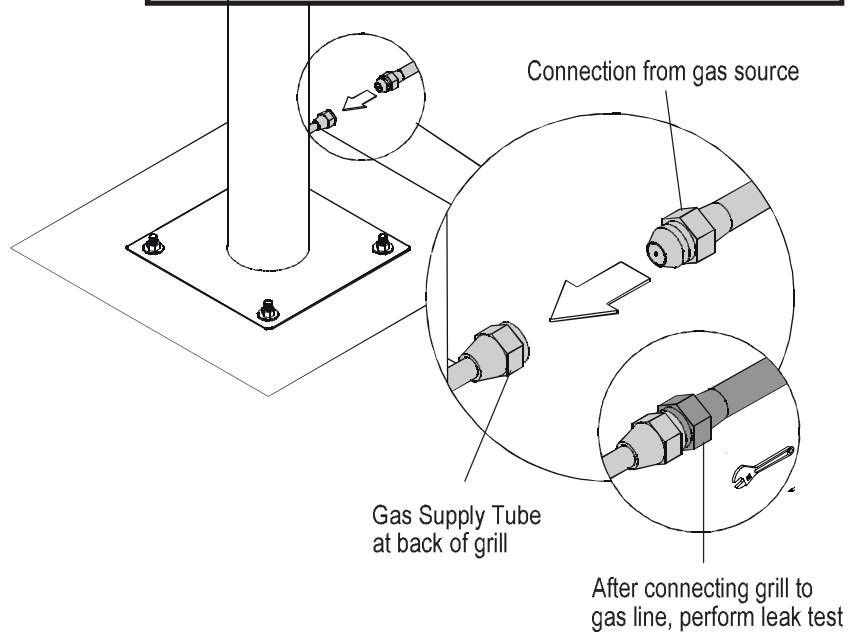
2. Attach gas supply tube to gas line. Wrench tighten.

▲ 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 1/2 psig (3.5kPa).

▲ The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

**WARNING**

Connection to gas source must be done by a certified plumber.



# 14 Leak Test

## For your safety

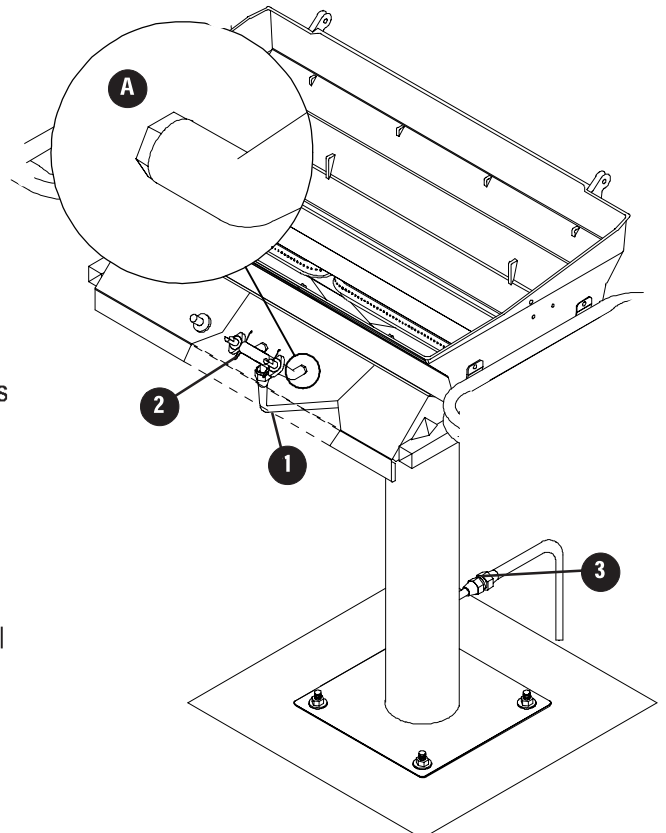
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Never remove opening at end of valve (A).

**To leak test your grill:** Use a clean paint brush and 50/50 soap and water solution. **Use mild soap and water.** ▲ **Do not use household cleaning agents.** Damage to gas train components can result.

1. Turn control knobs to OFF.
2. Check to make sure grill is connected to natural gas source and gas supply is turned on.
3. Brush soapy solution onto following connections:
  - 2 • Gas Supply Tube/Pipe (1) and all connections
  - Valve (2) behind console
  - Gas supply tube and connection (3)
4. If "growing" bubbles appear, there is a leak. Turn gas off at control knobs and gas source immediately. Retighten connections and repeat leak test procedures. If leaks cannot be stopped, replace parts. To order new parts call 1-800-993-2677.

**WARNING**

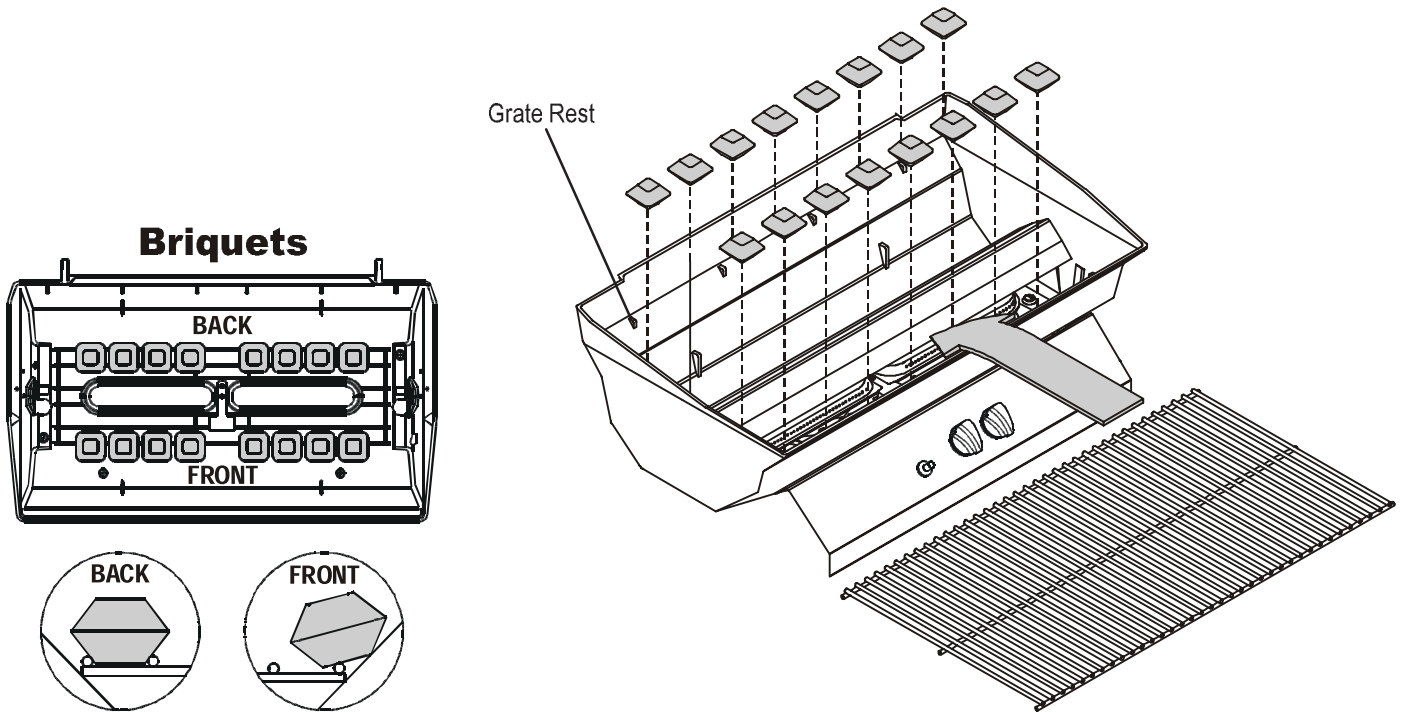
- Do not use grill until leak checked.
- If leak is detected at any time, **STOP** and correct before using grill further.



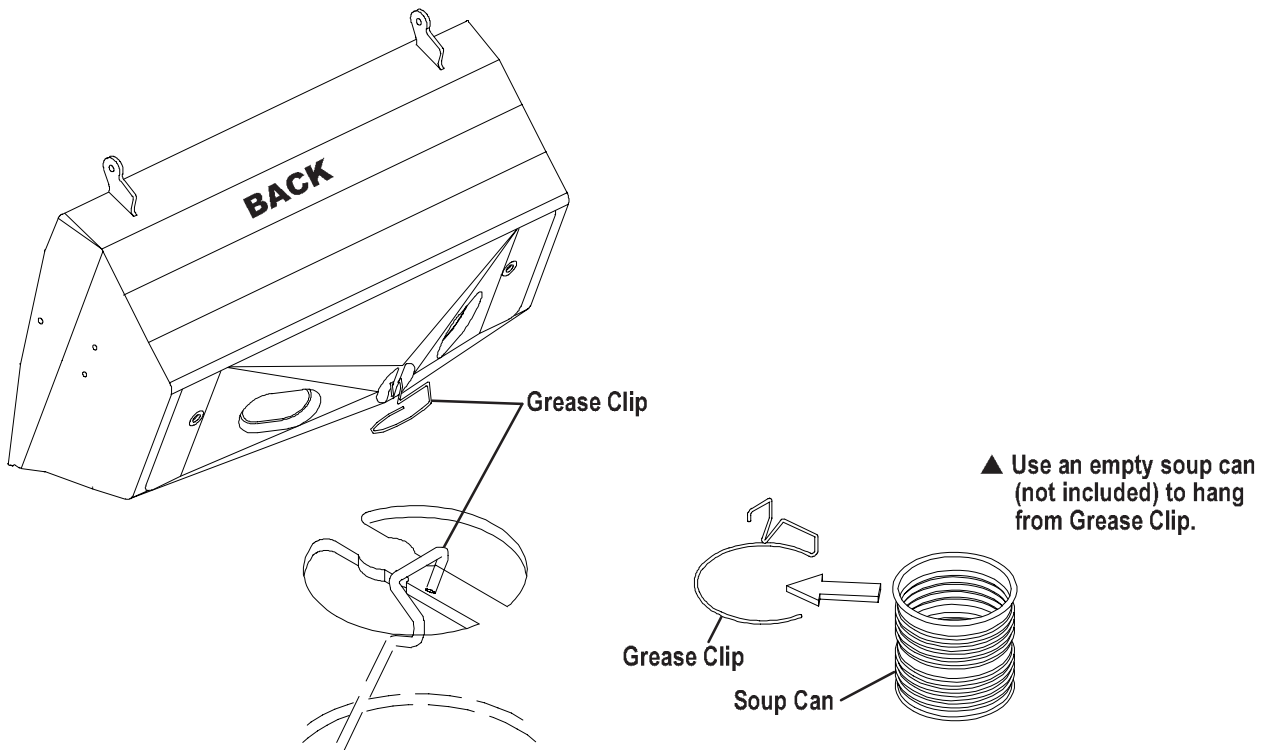
# 15

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

Let grill cool before placing 16 briquets. Cover briquet grate surface only. **DO NOT:** Layer, stack or cover burner.



# 16



## USE AND CARE

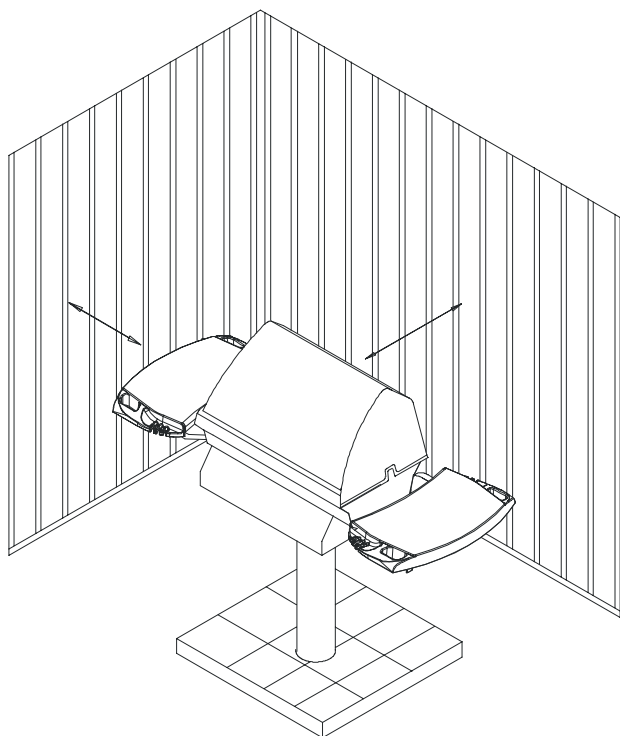


# WARNING



### For Safe Use Of Your Grill:

- 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.
- 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.
- Do not use charcoal in a gas grill.



- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside of closed grill is hazardous.

## 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 gas supply tube, turn off gas supply at once. Determine the cause, correct it, and clean valve and gas supply tube before continuing. Perform a leak test.
- ▲ If you have a grill problem see the Troubleshooting Section.



# CAUTION



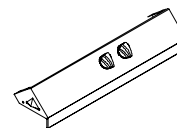
- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops turn knobs and gas source off.
- Do not leave grill unattended while preheating or burning off on high. 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. Turn on gas at gas source.
- 2. Turn one knob to IGNITE.
- 3. Push IGNITOR Button rapidly to light. Be sure burner lights and stays lit.
- 4. Turn other knob to IGNITE to light other side.
- 5. If IGNITOR does not work, follow match lighting instructions.

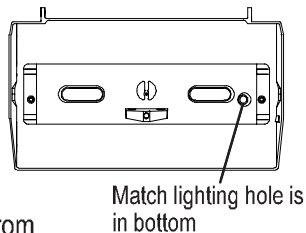


After Lighting: Turn knobs to HIGH for warm-up.

### Match Lighting

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

1. **Open lid.** Turn on gas at gas source.
2. Place lit match into match lighting hole from outside grill bottom (as shown).
3. Push in and turn **RIGHT** knob to **IGNITE**. Be sure burner lights and stays lit.
4. Light left burner (if featured) by pushing **LEFT** knob in and turning to **IGNITE**.



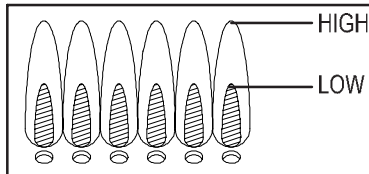
After Lighting: Turn Knob(s) to HIGH for warm-up.



### 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.** 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 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.

### 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.**
- **Plated wire grates:** Wash grates and Drip VapoRISER Bar with concentrated grill cleaner or use soap and water solution. Dry thoroughly and store indoors between cookouts.
- **Plastic side shelves:** Wash with warm soapy water and wipe dry. ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic side shelves. Damage to and failure of shelves 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.
- **Briquet grate:** Grate will eventually decompose and weaken with use. Remove grate from grill and tap to loosen any scaling. Brush grate vigorously with a wire brush to remove any additional scaling, rust or residue.

### Care Of Wood

Wood items can be sanded lightly with fine grit sandpaper. Refinish with stain, paint or water sealant.

### Post Inspection

- If the in-ground post mount option is used, inspect post annually for corrosion (rust).
- Use only in-ground post mount with protection against corrosion (paint or other coating) suitable for conditions in your area.

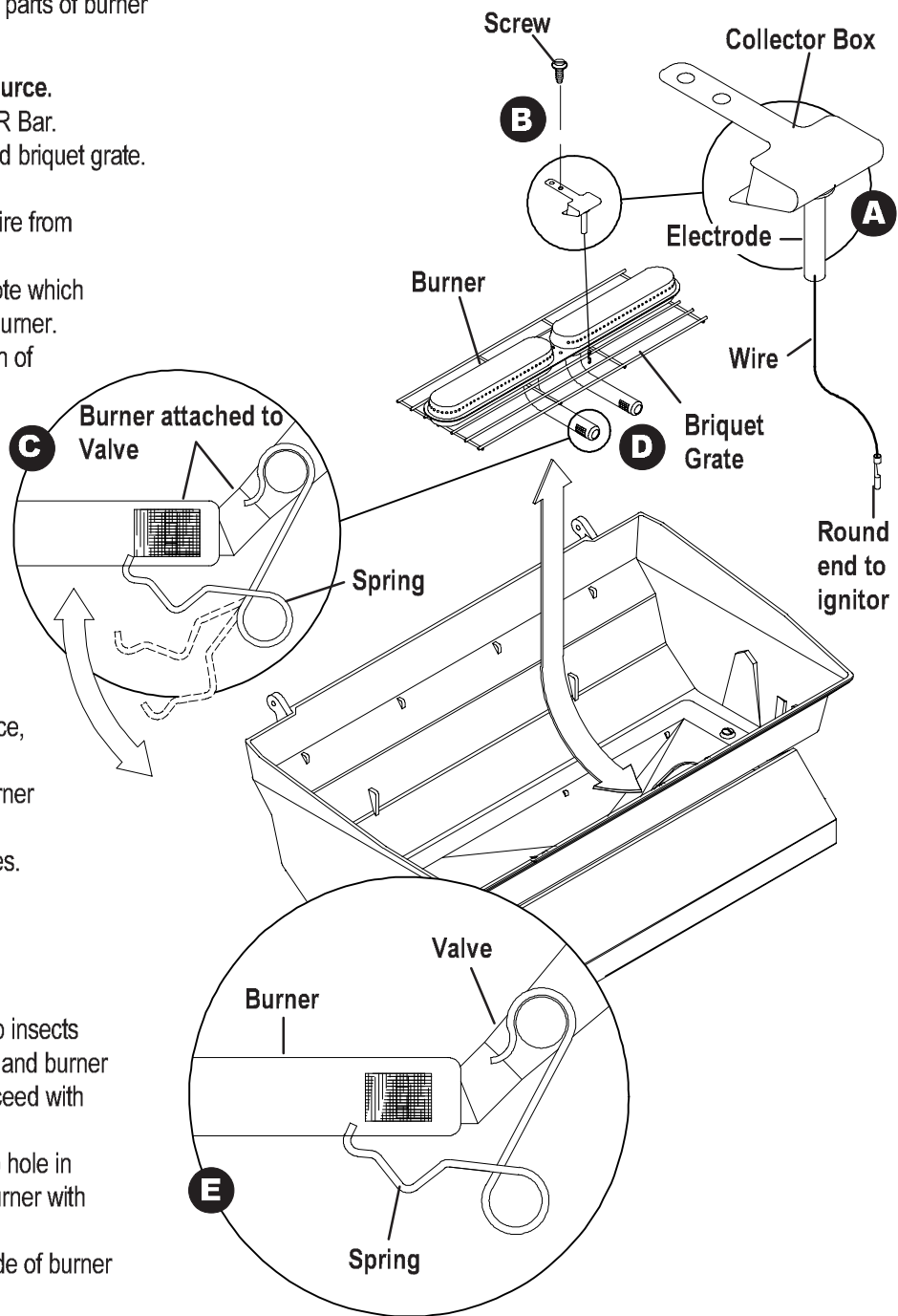
### Repainting Your Grill

- After extended use and exposure to weather, paint on grill may deteriorate or become spotted. Although this detracts from grill's appearance, it will not impair its performance.
- To refinish your grill brush outside of grill lid and bottom with wire brush and lightly sand with fine grit sandpaper. Sanding allows new paint to adhere more easily. Wash grill lid and bottom with soap and water to remove dust and grease. Do not use a grill cleaner on outside of grill. Wipe with vinegar. Refinish the outside with heat-resistant paint. **Do not paint inside of grill.**

## 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 grate and Drip VapoRISER Bar.
3. Discard briquets before removing burner and briquet grate.
4. Remove can from grease clip.
5. Beneath console, disconnect short ignitor wire from ignitor (A).
6. Remove screw holding collector box (B). Note which hole on collector box used for attaching to burner. Remove collector box, clean ceramic portion of electrode with rubbing alcohol and cloth.
7. Under console disengage burner springs from burner tubes (C). **Do not remove spring from valve.**
8. Remove briquet grate and burner together, slide backwards, lift up and out of grill (D). Separate burner and briquet grate. Remove scale from briquet grate, replace if necessary.
9. Clean outside of burner with soap and water. Lay burner upside down on flat surface, insert garden hose to force water through tubes. Make sure water comes out of all burner holes. Open clogged holes with a thin wire. **Shake out excess water** and examine holes. Due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
10. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing the grill, hold briquet grate and burner together, angle into grill bottom (D) and proceed with following steps.
11. After cleaning, insert wire and electrode into hole in grill bottom (A). Reattach collector box to burner with screw (B). **Be sure to use correct hole.**
12. Place ends of springs into holes on underside of burner tubes (C) as before to secure burner.




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

13. Reattach round connector of ignitor wire to ignitor.
14. Do not use more than 16 new briquets on briquet grate around burner. Do not let briquets cover burner holes.
15. Reposition Drip VapoRISER Bar and cooking grate. Reattach clean can to grease clip.
16. Before cooking again on grill, follow *Burner Flame Check*.

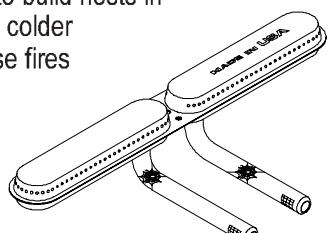


CAUTION



Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause fires in burner tubes or under grill.

Typical spider webs  
inside burner



## Cooking Table

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 (indirect cooking is lighting only one burner and placing food on opposite side of cooking grate), allow more grilling time.

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

Food	Setting	Cooking Time
<b>Beef</b> Hamburger 1/2" thick	Medium	Med: 7-10 min/Well done: 10-15 min
Steak 1/2"	Medium-Hot	Rare: 3-6 min/Med: 6-9 min/Well done: 9-12 min
Roast	Low	Rare: 18-22 min per lb/Med: 22-28 min per lb Well done: 28-32 min per lb
<b>Pork</b> Chops 1/2"	Medium	Well done: 15-20 min
Ribs 5-6 lbs	Low-Medium	Well done: 45-90 min
Roast 3-5 lbs	Low-Medium	Well done: 18-23 min per lb
Ham Steak 1/2"	Medium-Hot	12-15 min
Ham 5 lb fully cooked	Low-Medium	20 min per lb
<b>Lamb</b> Chops 1/2"	Medium	6-12 min
<b>Poultry</b> Chicken 2 1/2-3 1/2 lbs	Low	1 hr 15 min to 1 hr 30 min
Chicken-halved or quartered	Low	40-60 min
Turkey	Low-Med.	18-20 min per lb
<b>Seafood</b> Steaks 1" thick	Medium-Hot	Well done: 10-15 min
Filletts 6-8 oz	Medium-Hot	8-12 min
Shrimp large or jumbo	Low-Medium	8-12 min
<b>Venison</b> Steak 1" thick	Medium	Rare: 8-10 min/Med: 10-12 min
Burgers 1/2"	Medium	Rare: 10-12 min/Med: 12-15 min
Roast 3-4 lbs	Low-Medium	Rare: 20-22 min per lb/Med: 22-25 min per lb
<b>Vegetables</b> <i>Wrap vegetables in foil</i>		
Baking potato, whole	Low	55-60 min
Onions, whole	Low	45 min
Tomatoes, half	Medium	30-40 min
Corn, whole	Low	35-45 min
Mushrooms	Medium	15-20 min

## Food Safety

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

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

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

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

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

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

## How To Tell If Meat Is Grilled Thoroughly

Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.

Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.

Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.

**NEVER** partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.

When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

## Troubleshooting

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

## Storing Your Grill

Clean cooking grates and discard old briquets.

Store in dry location.

Cover grill if stored outdoors.

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.

