



Char-Broil®

BBMP&LUC. 0 4104332 (11 23 98)



MASTERFLAME²®

Assembly Manual with Use and Care



This Grill is for Outdoor Use Only

		▲ CAUTION	
<ul style="list-style-type: none">• Read this manual before cooking on grill. Failure to follow all manufactures instructions could result in serious personal injury and/or property damage.		<ul style="list-style-type: none">• Some parts may contain sharp edges - especially as noted in the manual! Wear protective gloves if necessary.	

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.

Installation Safety Precautions

- This grill is designed for use with an LP (propane) gas tank using the regulator/valve assembly supplied. Do not use with any other fuel source, including fire fuel (propane or natural gas) systems.
- Grill installation must conform with local codes or in their absence with **National Fuel Gas Code, NFPA 54** ANSI Z223.1 or **CAN/CGA-B149.2 Propane Installation Code**. 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** or **Canadian Electrical Code, CSA C22.1**. Keep any electrical cords and or fuel supply hoses away from any hot surfaces.

Introduction and Safety

Assembler or Consumer

- Assembler: Leave this manual with the grill for consumer.
- Consumer: Retain this manual for future reference.

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 buy accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121.
- Please know your Model number, Date of Purchase and Carton Label number prior to calling.

Identifying Grill Model

- Fourth digit of model number found on label outside of grill box or on yellow reference sheet inside the box. *Example* 463(7)985 representing a 7000 model grill.

Safety Symbols

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

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

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

Warranty Information

Serial Number _____

Model Number _____

Date Purchased _____

Carton Label # GG _____

CAUTION

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

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Before Beginning Assembly

- You may wish to fill the LP Tank prior to beginning assembly.
- Necessary tools for assembly of your grill include: screwdrivers (flathead and Phillips®), hammer, pliers and adjustable wrench. A 3/8" and 7/16" nut driver would be ideal.



- Hardware is shown actual size with a key number to identify it. When assembly is completed you may have extra hardware. This is normal as hardware bags are used on more than one grill. Size and type of hardware used in assembly may vary, but will not affect grill integrity, performance or assembly.

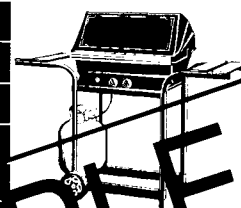
Find the Reference Sheet

Perform only the "Step Numbers" shown on the chart to complete assembly of your grill.

Helpful Hint: To avoid confusion in the assembly of this grill, take a pen or marker and circle the steps listed on the Reference Sheet.

WHY?... This manual is generic illustrating the assembly process for all features included in our grill line.

Char-Broil Reference Sheet / Model 1231234						
Perform only the "Step numbers" shown on this chart						
1	2	-	-	5	-	7
-	9	-	-	-	-	-
-	-	-	-	-	20	21
22	23	-	-	-	-	-
-	-	31	-	32	33	34
35	36	-	-	-	-	41
42	-	-	45	-	-	-
-	-	-	-	-	-	-

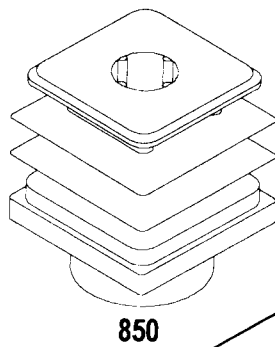
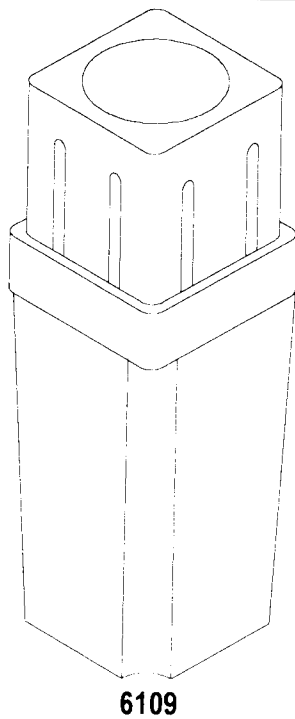


EXAMPLE

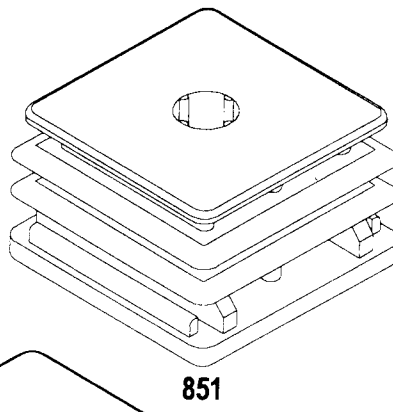
Your grill does not have all features shown in the manual.

Assembly

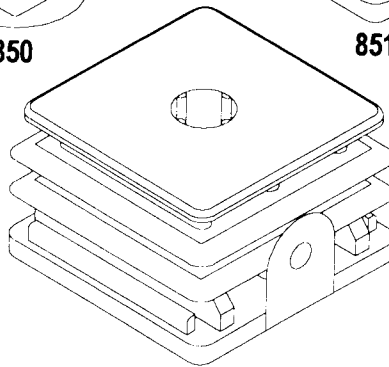
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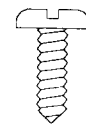
850



851



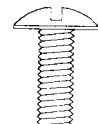
5586



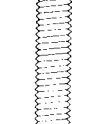
652



208



303

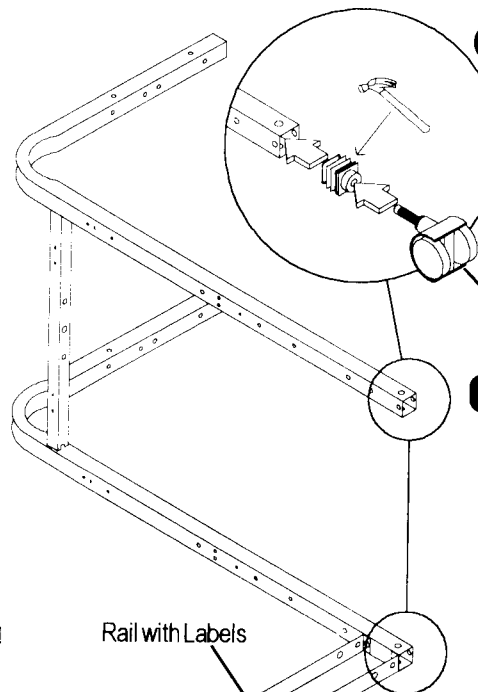


377

Use 303

Use 377

Leg Assembly



OR

Caster

FIRST

One bolt on right side

303
OR
377

208

Rail with Labels

Slot on Left

SECOND

THIRD

303
OR
377

208

NOTE: If your grill has four 5586 caster sockets, use 652 screw in bottom hole after installing socket.

If grill has 5586
caster sockets

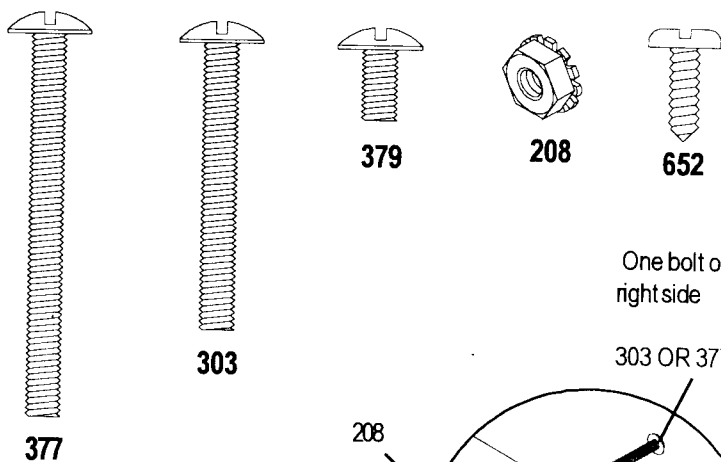
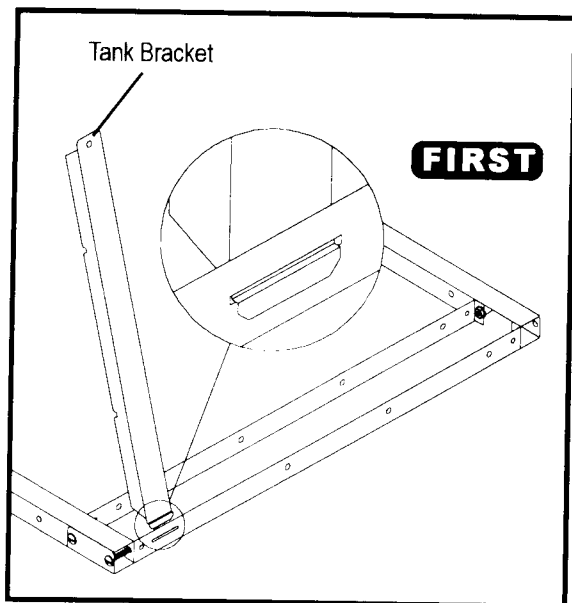
377

652

208

Align holes in
5586 with holes
in leg/rail.

2

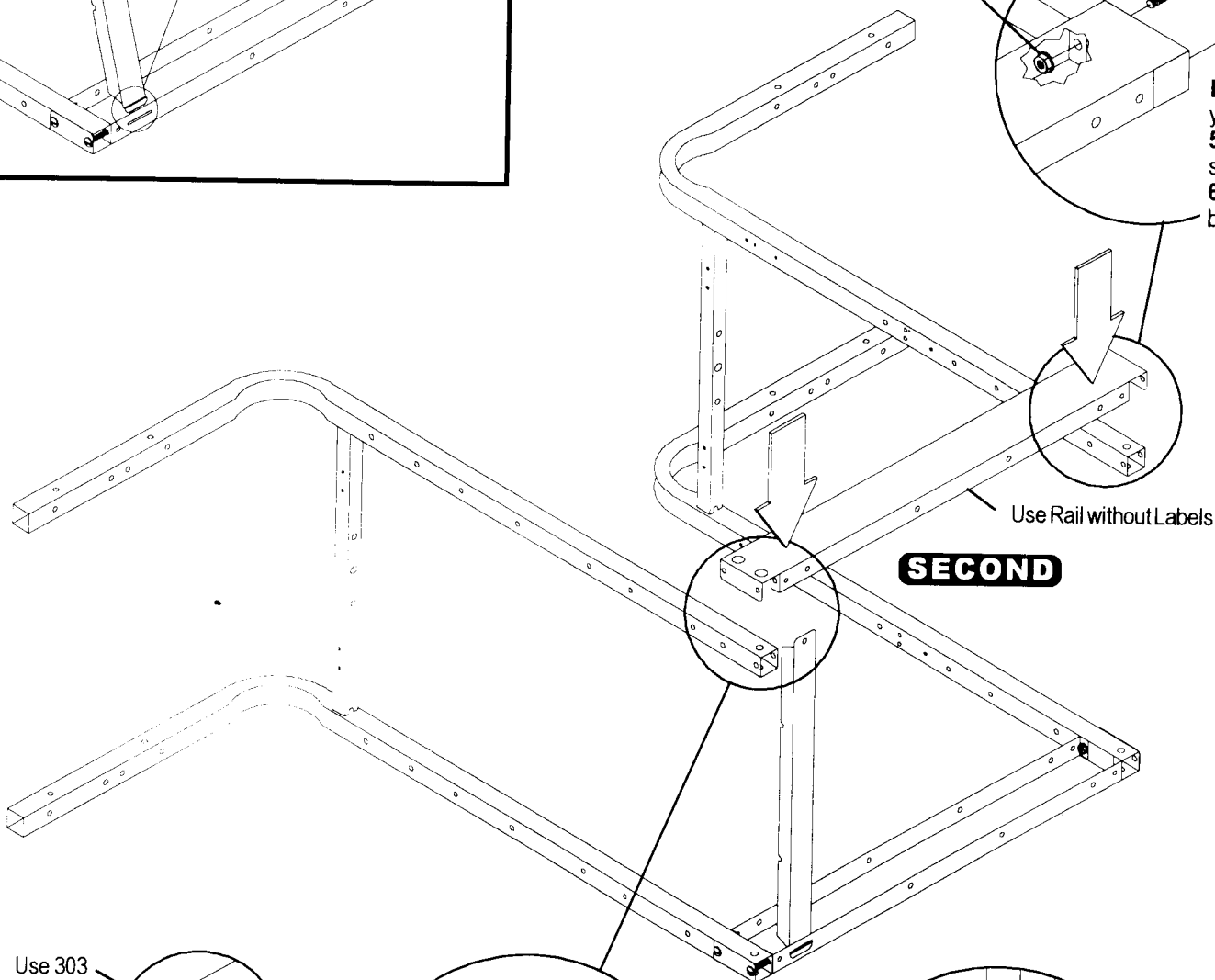


One bolt only on right side

303 OR 377

208

NOTE: If your grill has 5586 caster sockets, use 652 screw in bottom hole.



Use 303

Use 377

THIRD

303
OR
377

379

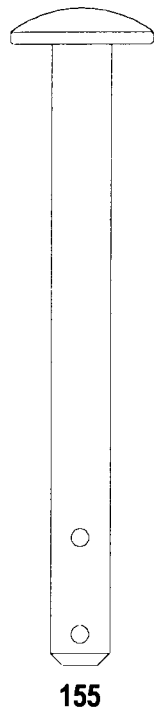
NOTE: If your grill has four 5586 caster sockets, use 652 screw in bottom hole after installing socket.

Make sure end of Tank Bracket is inside Rail

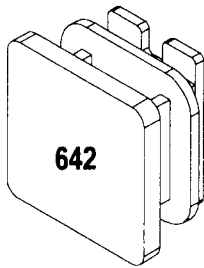
3

642 OR 643
(if featured)

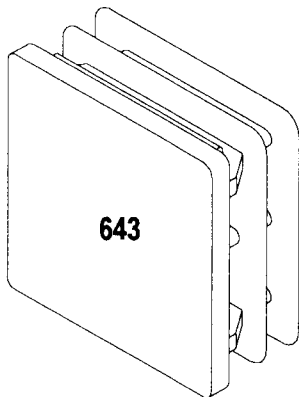
NOTE: If your grill has 4 casters, install 642 or 643 only.



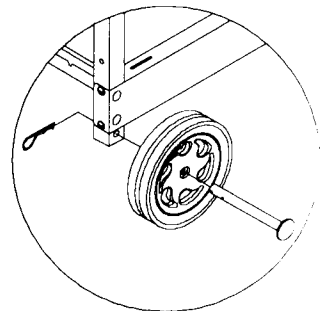
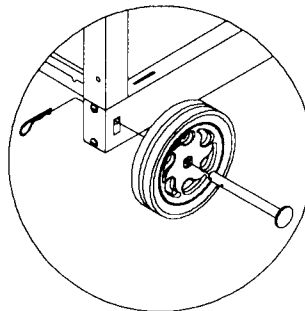
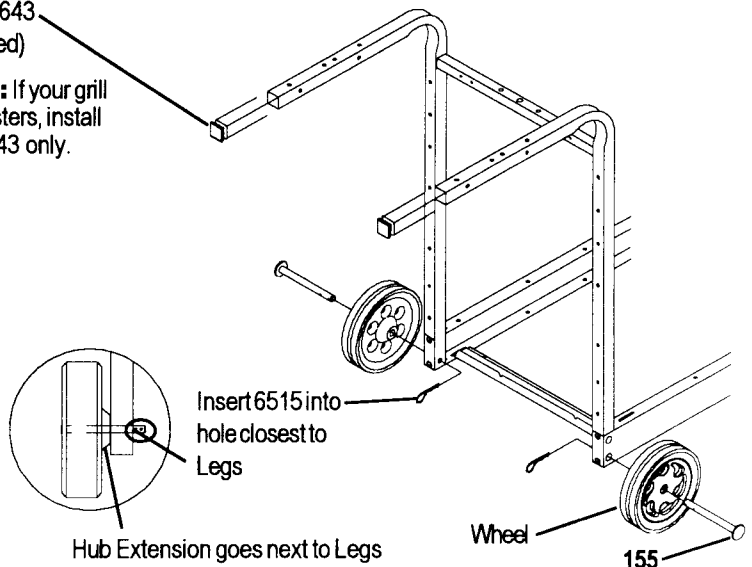
6515



642



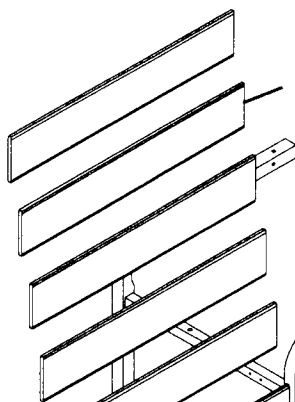
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4

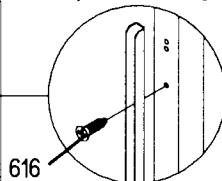


616

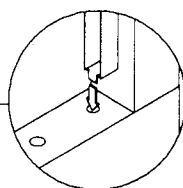


Wood Panel Slats

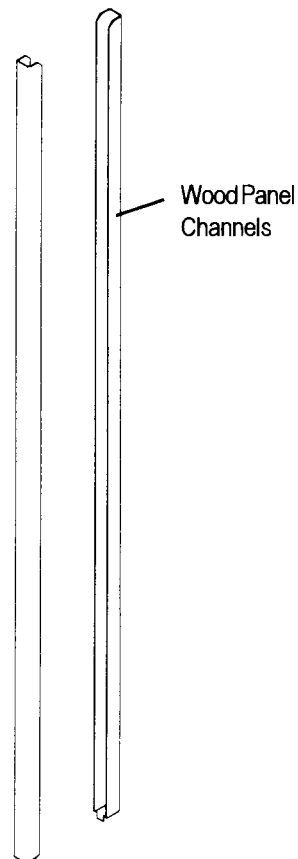
Repeat for left leg



616

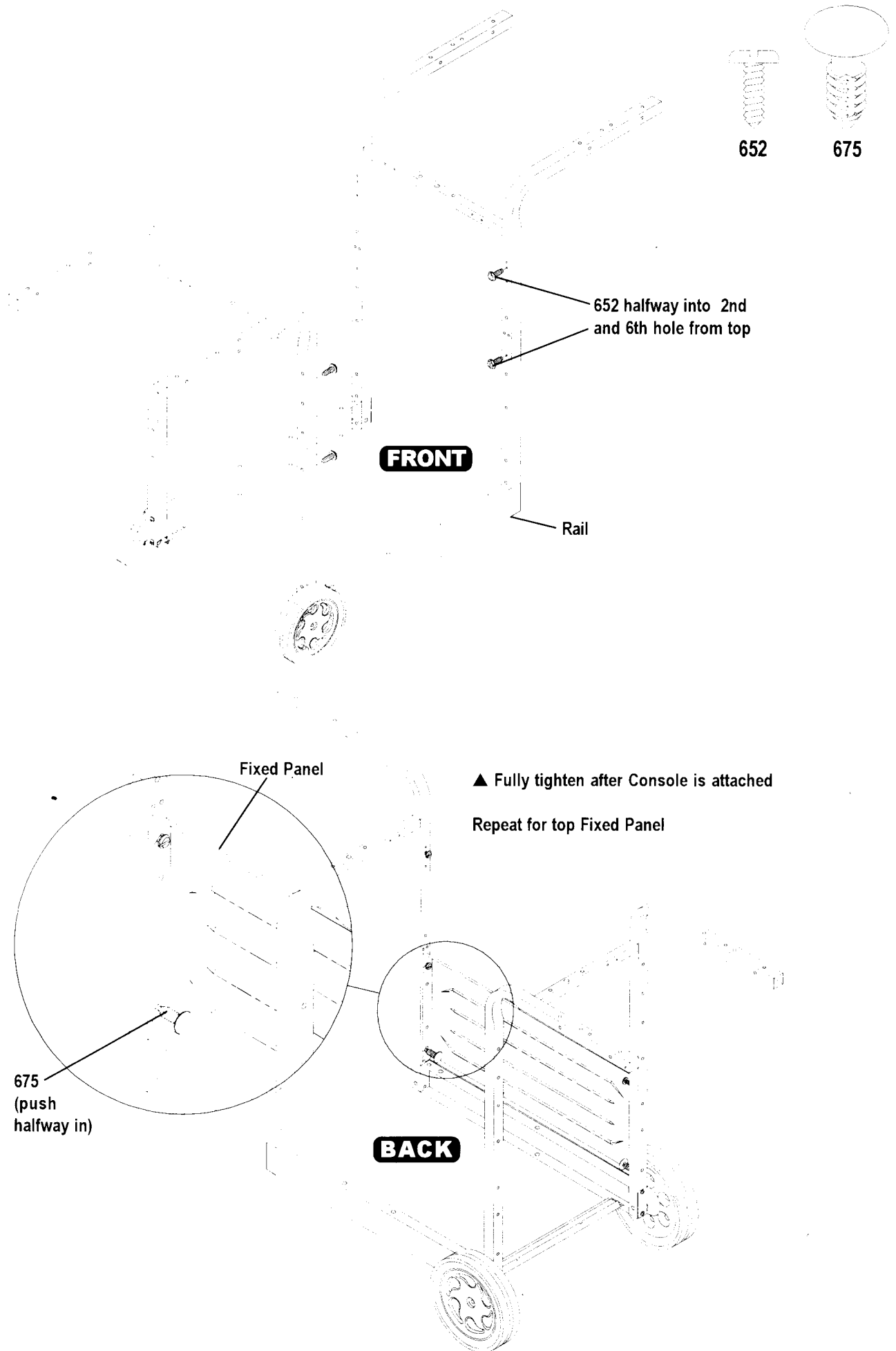


Small End Tab fits into holes in rail

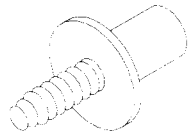


Wood Panel Channels

5



6

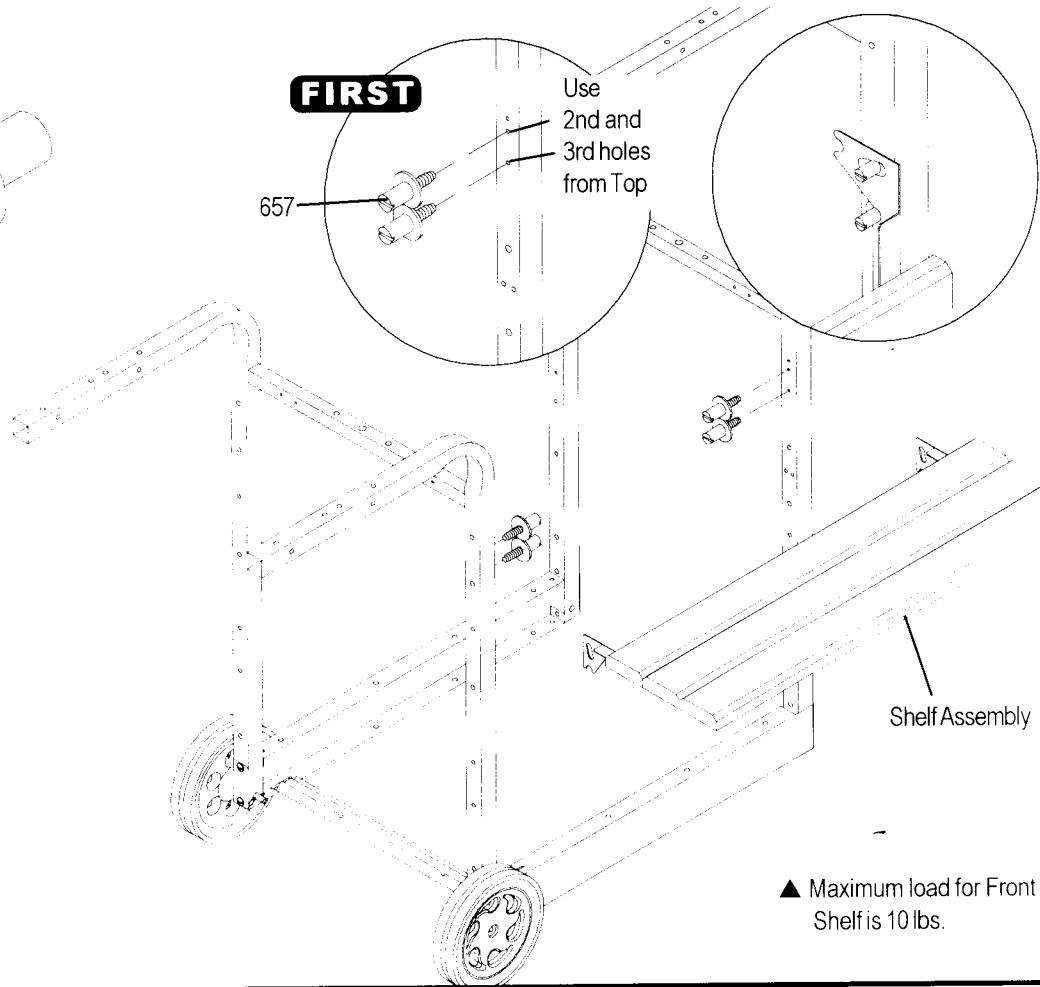


657

FIRST

Use
2nd and
3rd holes
from Top

657



Shelf Assembly

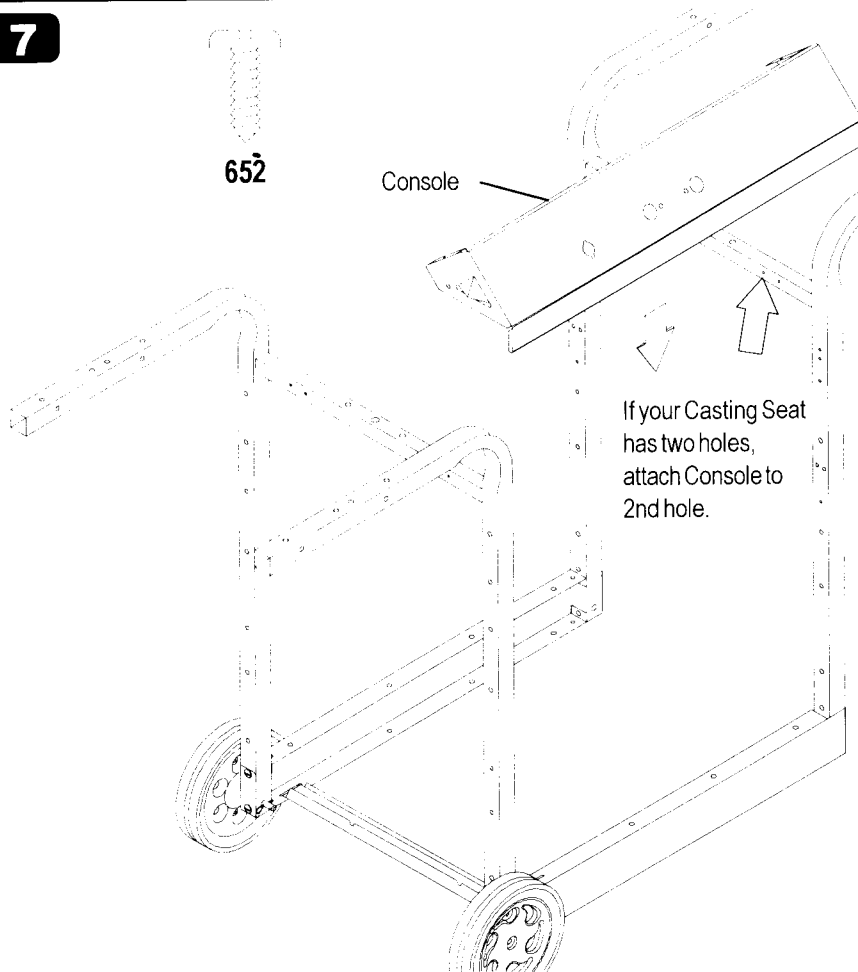
▲ Maximum load for Front Shelf is 10 lbs.

7

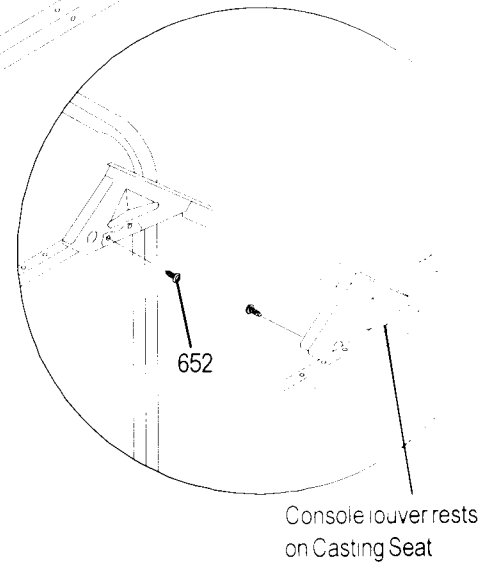


652

Console



If your Casting Seat
has two holes,
attach Console to
2nd hole.

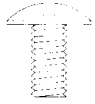


Console/cover rests
on Casting Seat

▲ Please Note: If your grill has a fixed panel, fully tighten screws at this time.

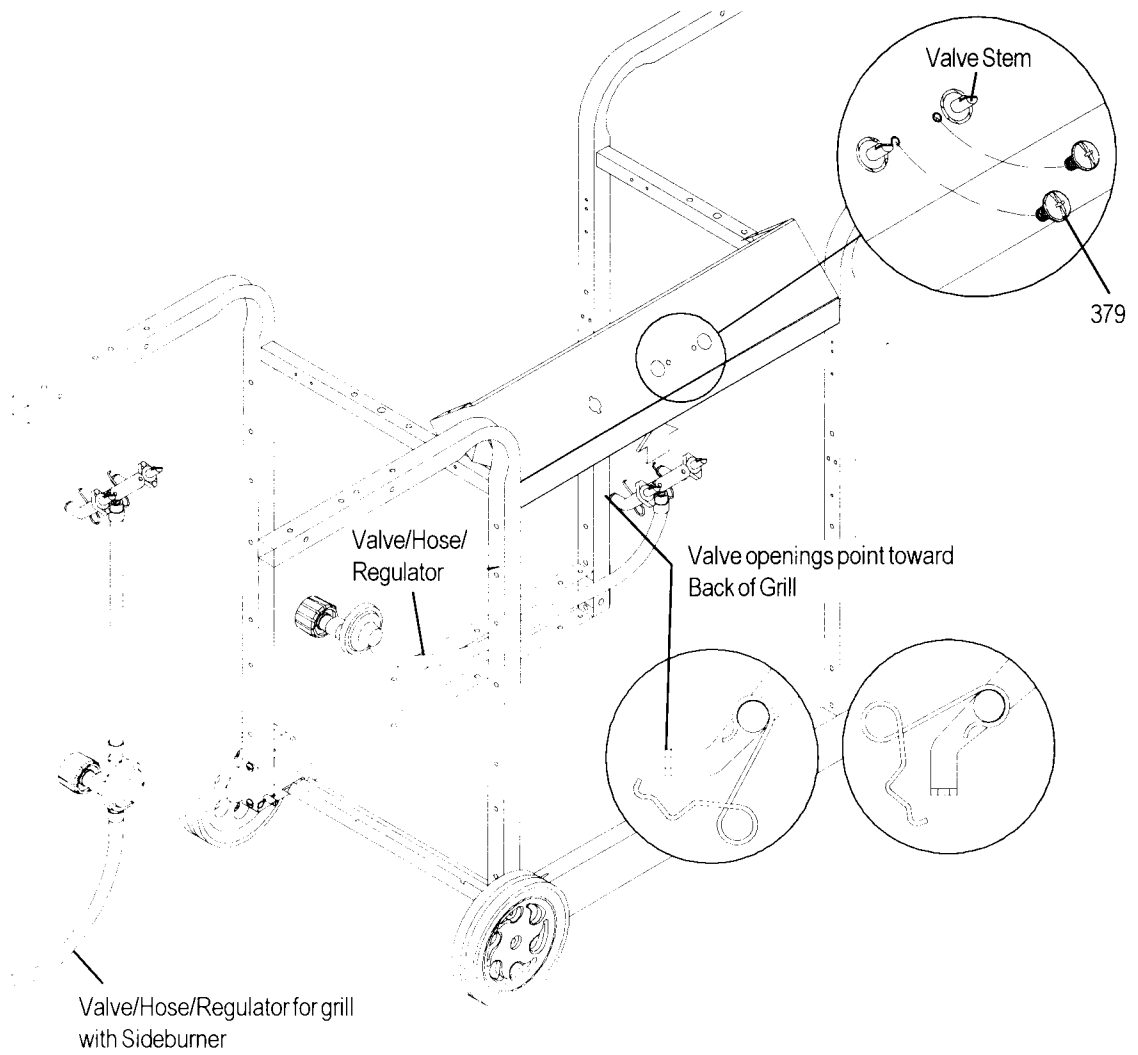
▲ Use soap and water to clean console. Do not use citrisol or abrasive cleaners.

8

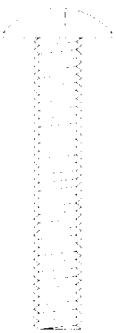


379

OR



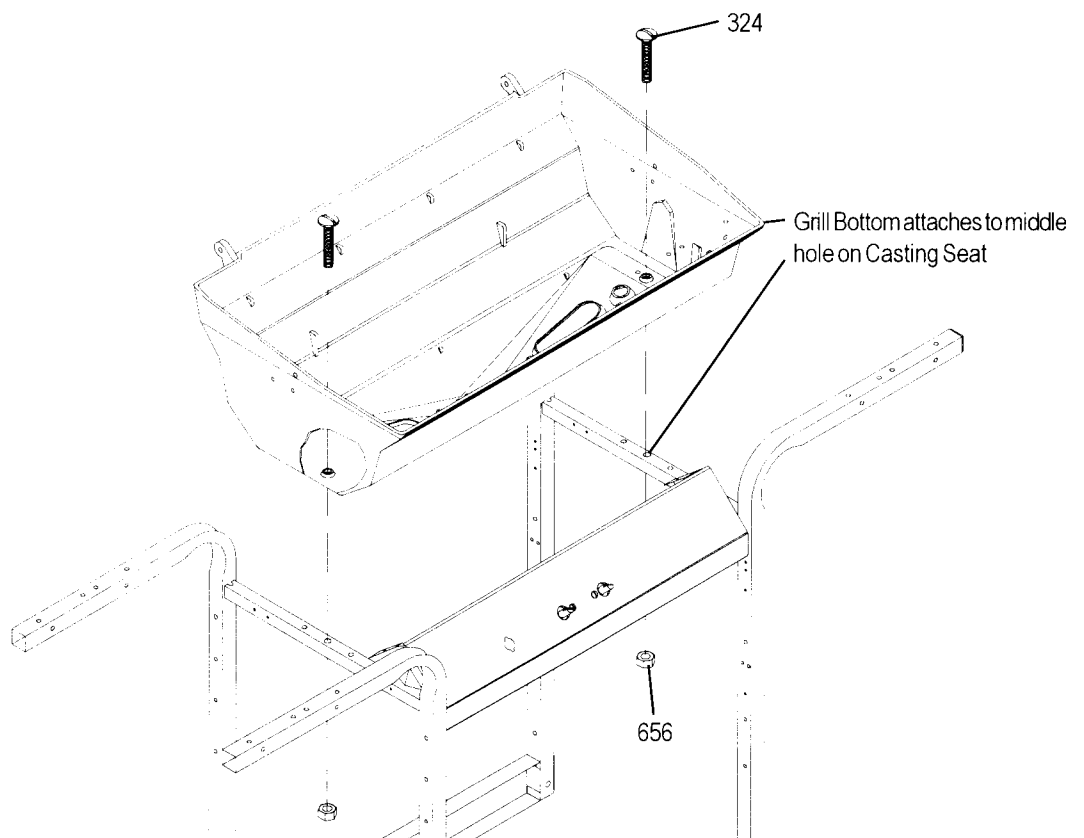
9



324



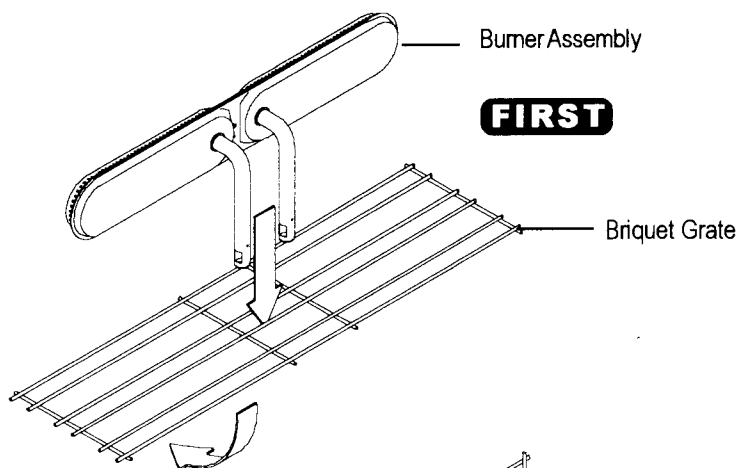
656



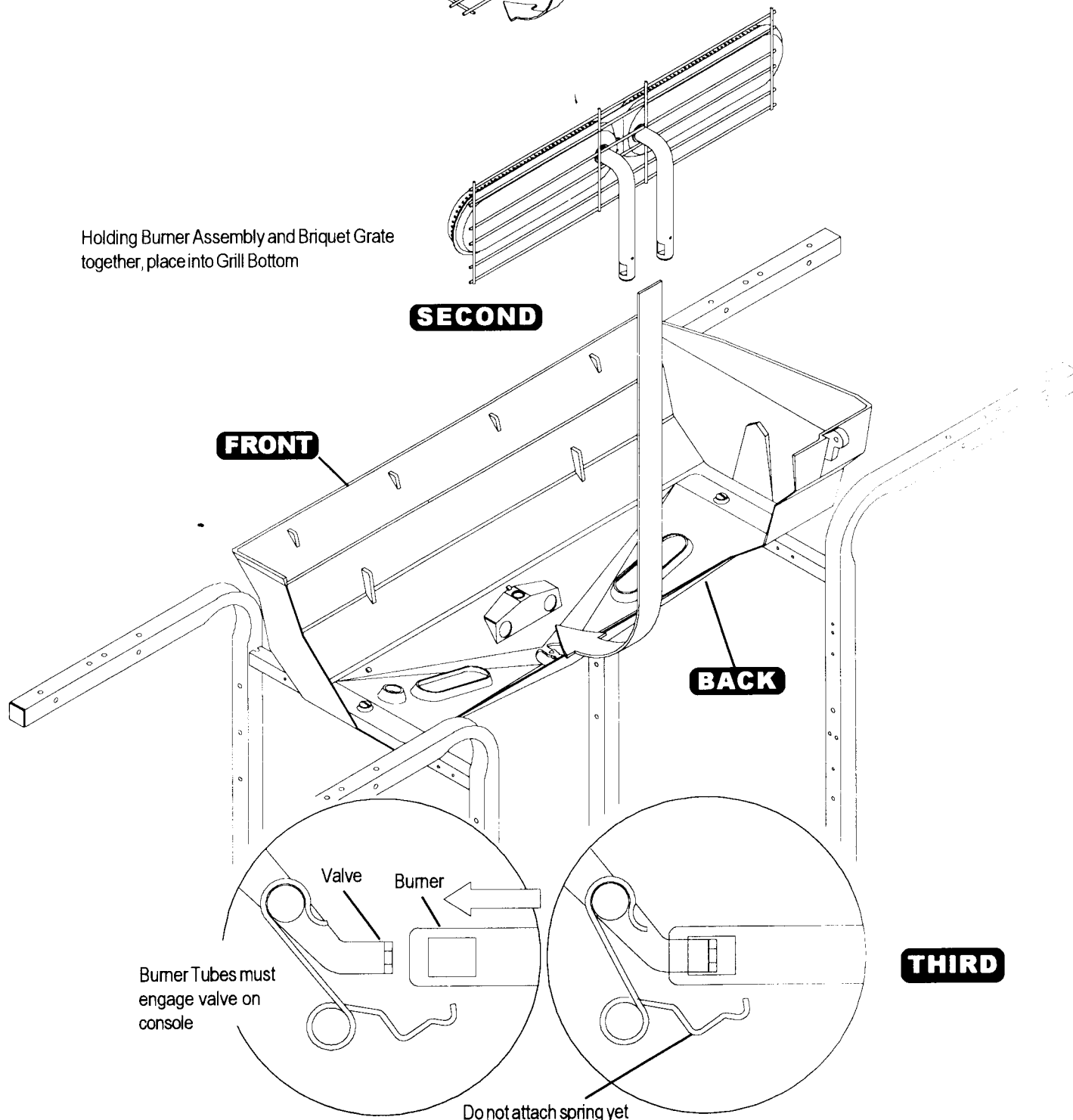
10**▲ VERY IMPORTANT:**

Burner tubes must pass through holes in grill bottom and engage valve attached to console.

- ▲ The springs keep burner tubes and valves engaged and must be attached correctly.



Holding Burner Assembly and Briquet Grate together, place into Grill Bottom

SECOND

Burner Tubes must engage valve on console

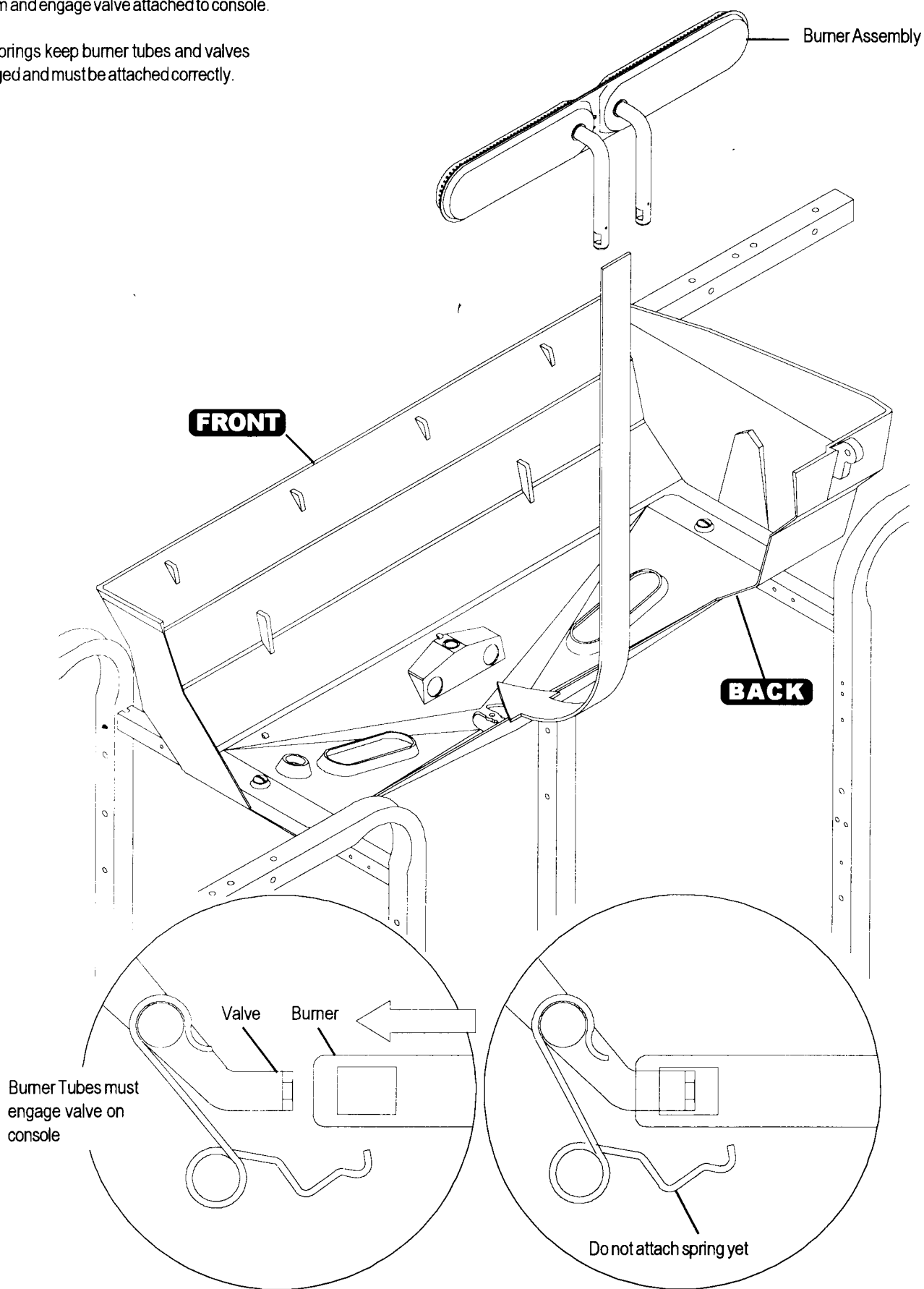
Do not attach spring yet

THIRD

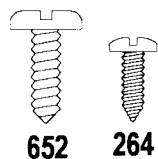
▲ **VERY IMPORTANT:**

Burner tubes must pass through holes in grill bottom and engage valve attached to console.

- ▲ The springs keep burner tubes and valves engaged and must be attached correctly.

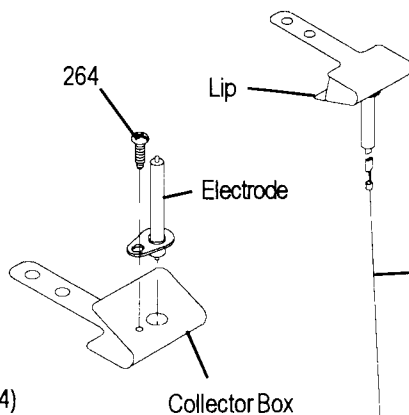


12



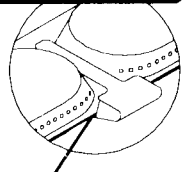
FIRST

Attach Electrode to bottom of Collector Box with screw (264)



IMPORTANT

Collector Box Lip must be **UNDER** edge of Burner.



THIRD

Insert Ignitor Wire into hole in Grill Bottom

SECOND

Attach Ignitor Wire to Electrode

Ignitor Wire

For grill models 5000, 6000 and 7000

In Back Hole attach to Burner Assembly with screw (652)

FOURTH

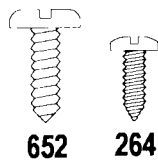
BACK HOLE

Round End (to ignitor)

FIFTH

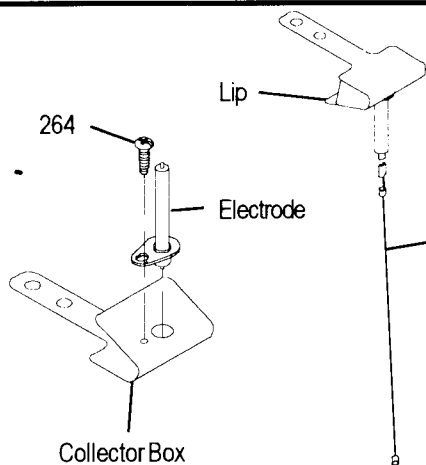
Ends of Springs hook into small holes in bottom of Burner Tubes

13



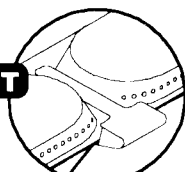
FIRST

Attach Electrode to bottom of Collector Box with screw (264)



IMPORTANT

Collector Box Lip must be **UNDER** edge of Burner.



THIRD

Insert Ignitor Wire into hole in Grill Bottom

SECOND

Attach Ignitor Wire to Electrode

Ignitor Wire

For grill models 8000 and 9000

In Front Hole attach to Burner Assembly with screw (652)

FOURTH

FRONT HOLE

Round End (to ignitor)

FIFTH

Ends of Springs hook into small holes in bottom of Burner Tubes

14

Drip VaporISER Bar

Rest

15

Top Two
Outer Holes

Condiment Basket

16

377

208

Shelf Slat

377

▲ Repeat if Left Leg has
Shelf Slats

▲ Maximum load for
Side Shelf is 15 lbs.

17

377

OR

386

208

377 OR 386

Shelf Slat

208

18

OR

756

757

756 OR 757

If grill has a sideburner
attach shelf on right side.

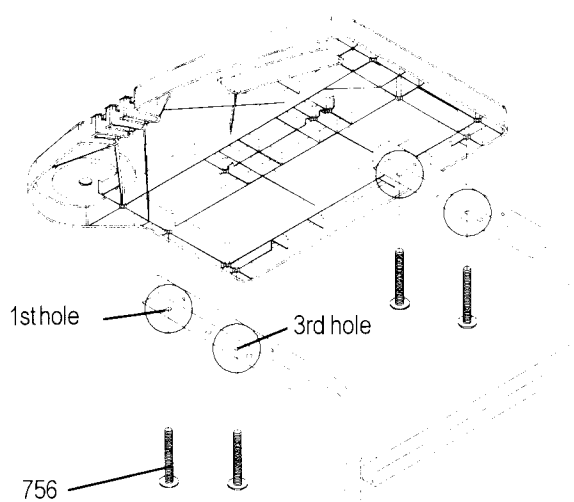
Maximum load for side
shelf is 15 lbs.

Use soap and water to
clean plastic shelves.
Do not use citrisol or
abrasive cleaners.

756 OR 757

19

756



20

6515

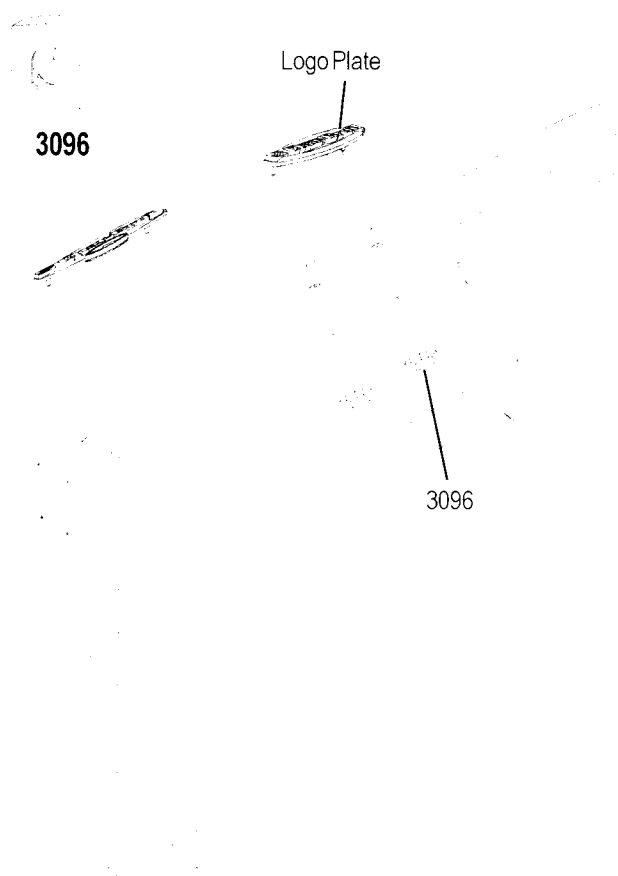
6513

Grill Lid

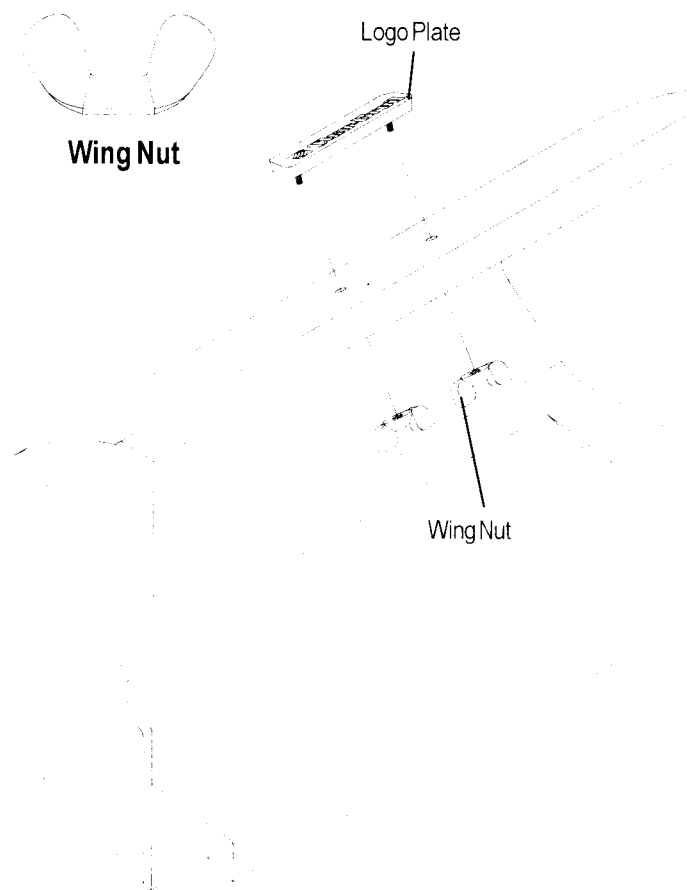
6515

6513

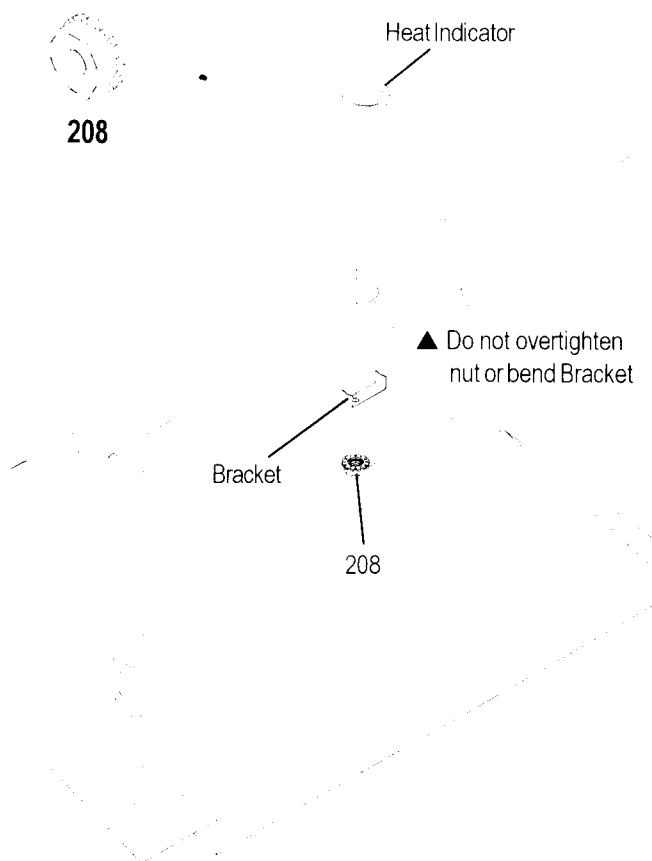
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22

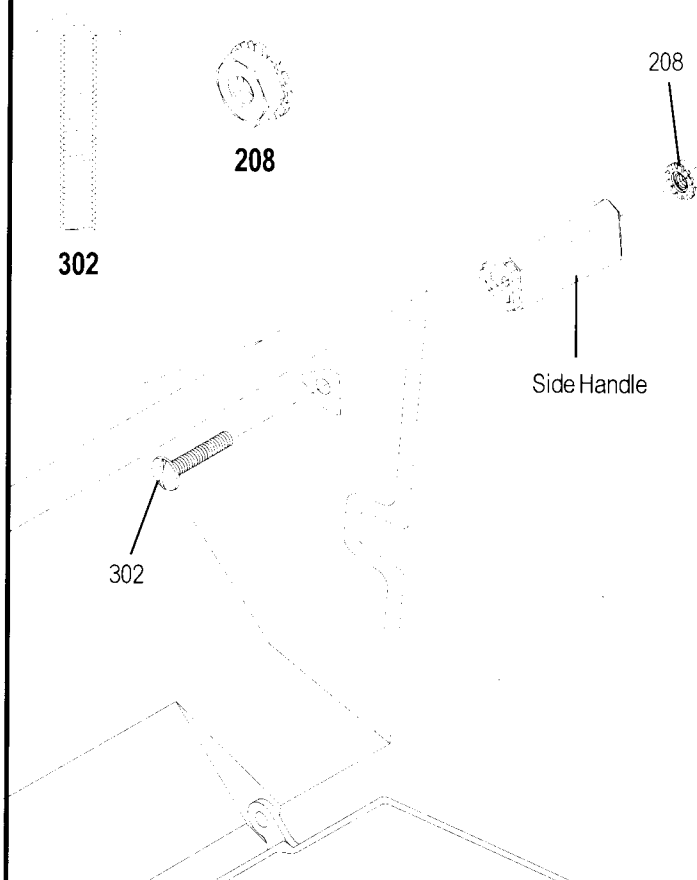


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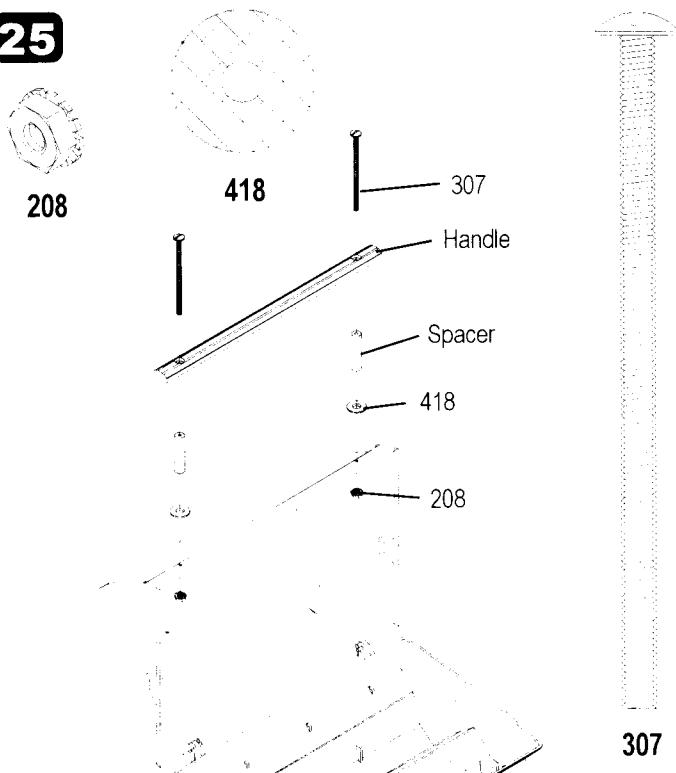


24

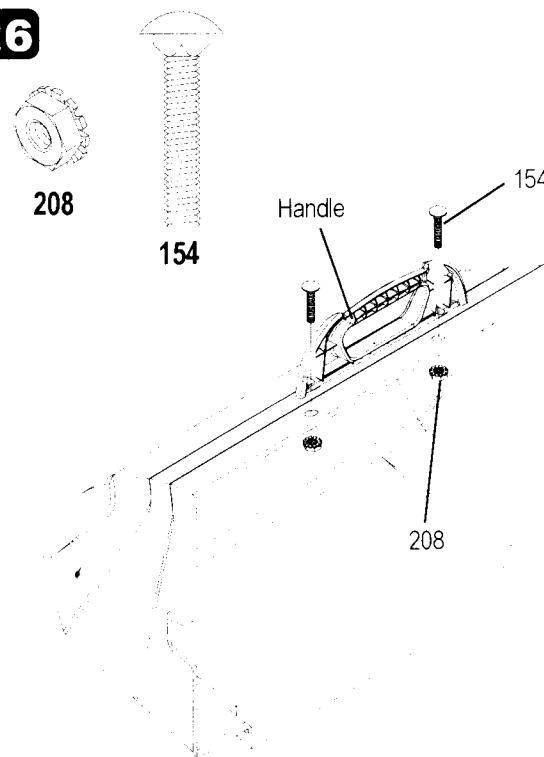
▲ Repeat if Left Side has a Side Handle



25



26



27

CAUTION

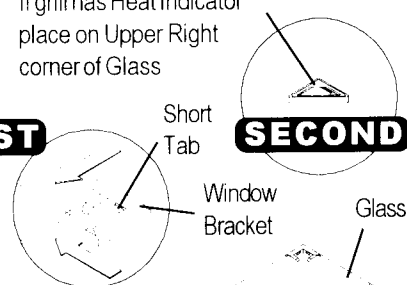
- High glass temperatures for an extended period of time weakens the glass and can cause it to shatter unexpectedly.
- Prevent grease fires by cleaning grill of accumulated grease after each use.
- When operating grill on high watch carefully for grease fire. If fire occurs turn off grill. Clean grease from grill after fire has burned out and grill is cool.

Important: Use and Care of Glass

- If the glass becomes scratched or chipped it creates a weakness in the glass which can cause breakage when heated.
- Clean glass with a mild soap solution or professional grill window cleaner and a soft scrub pad. **DO NOT use blades or abrasives. Do not clean glass when HOT.**
- Do not operate grill in the rain, near a pool or whenever hot glass can be splashed with water or liquid.

If grill has Heat Indicator place on Upper Right corner of Glass

FIRST



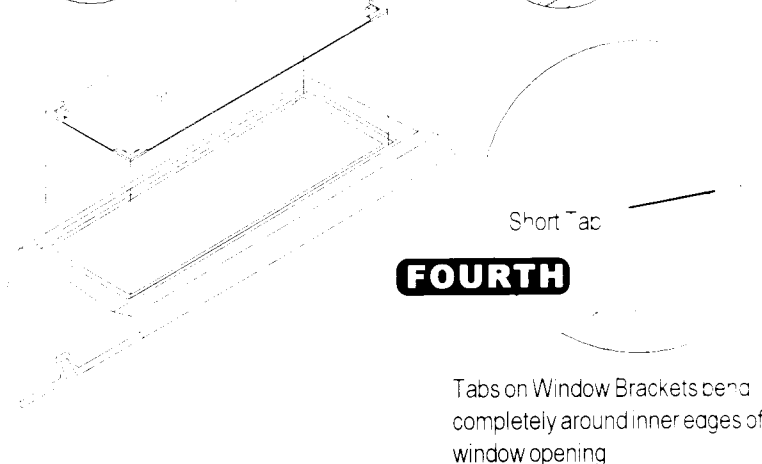
SECOND

Short Tabs fit down inside the edges of window opening. Use slight pressure to fully seat the Brackets

THIRD



FOURTH

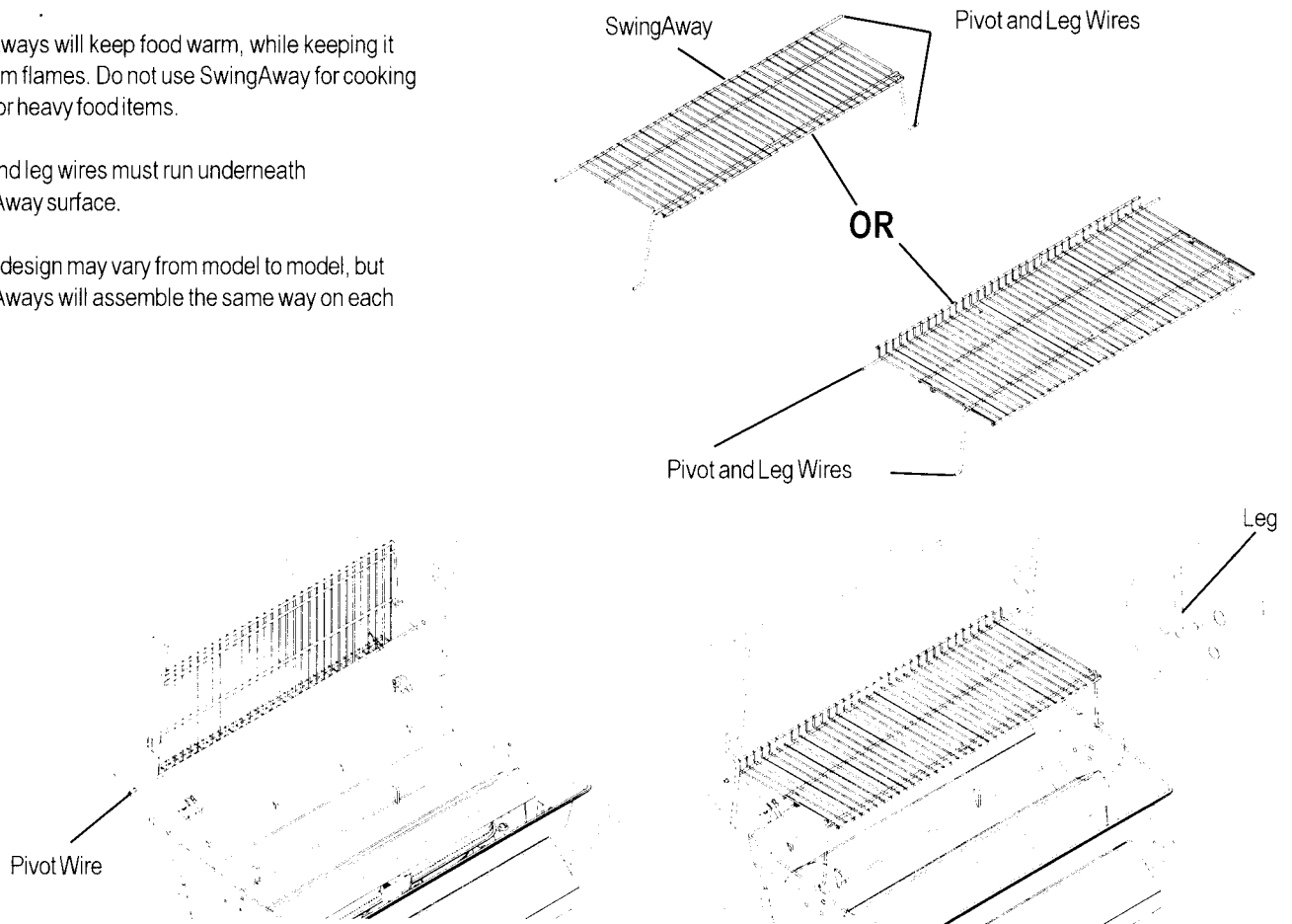


Short Tab

Tabs on Window Brackets bend completely around inner edges of window opening

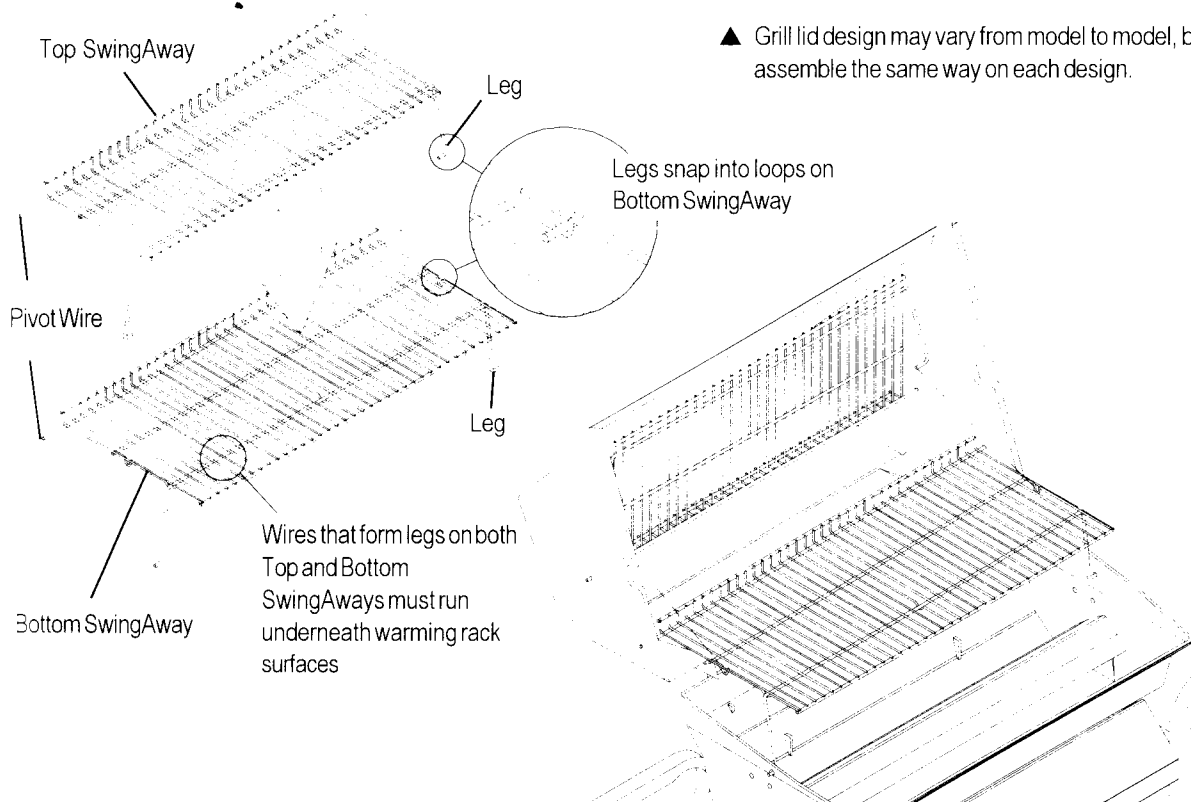
28

- ▲ SwingAways will keep food warm, while keeping it way from flames. Do not use SwingAway for cooking meats or heavy food items.
- ▲ Pivot and leg wires must run underneath SwingAway surface.
- ▲ Grill lid design may vary from model to model, but SwingAways will assemble the same way on each design.

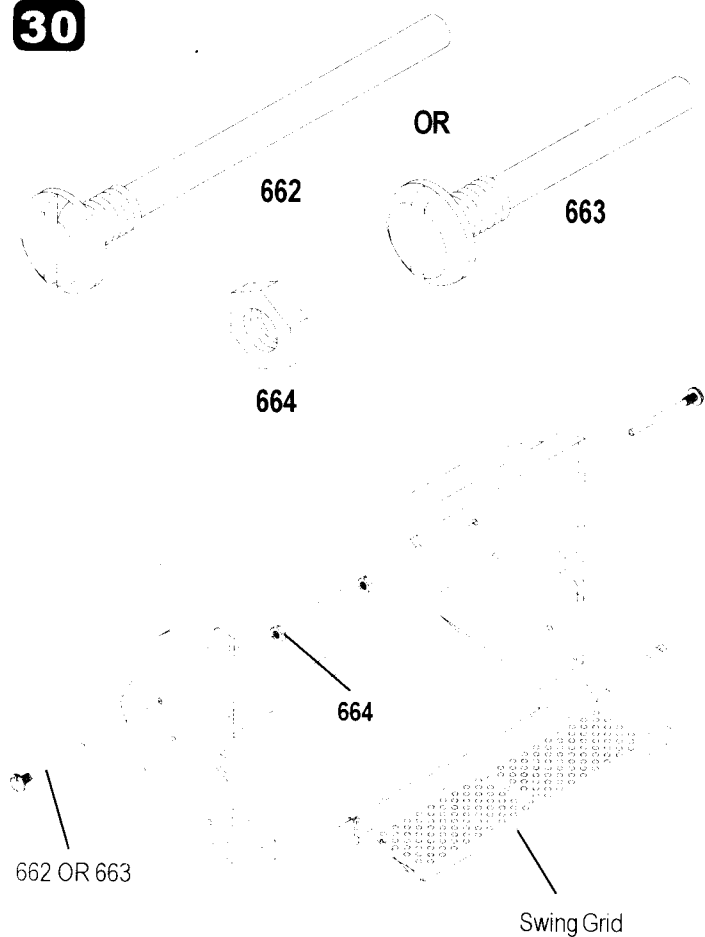


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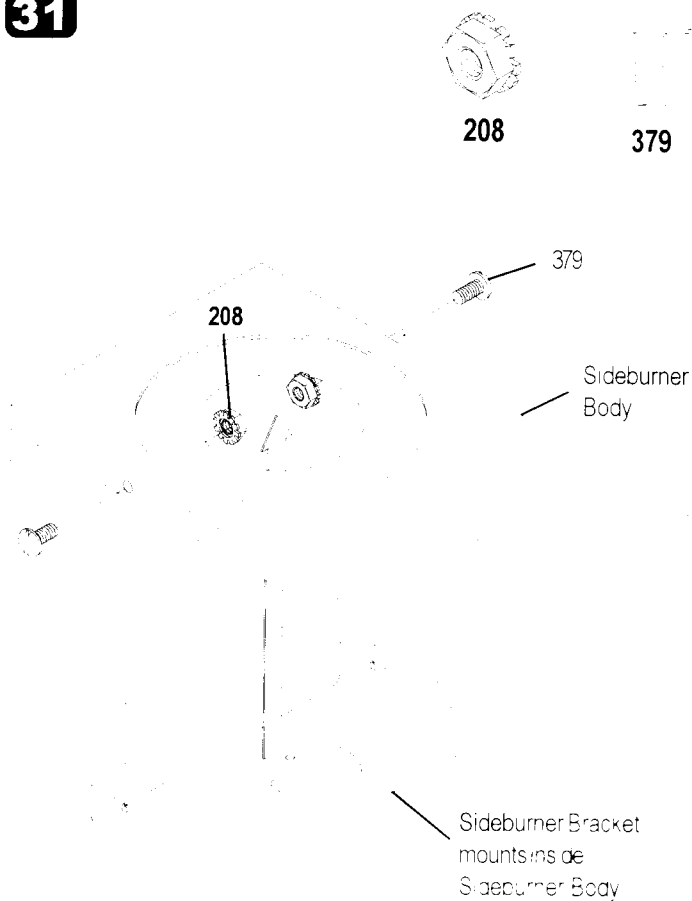
- ▲ SwingAway's will keep food warm, while keeping it way from flames. Do not use SwingAway for cooking meats or heavy food items.
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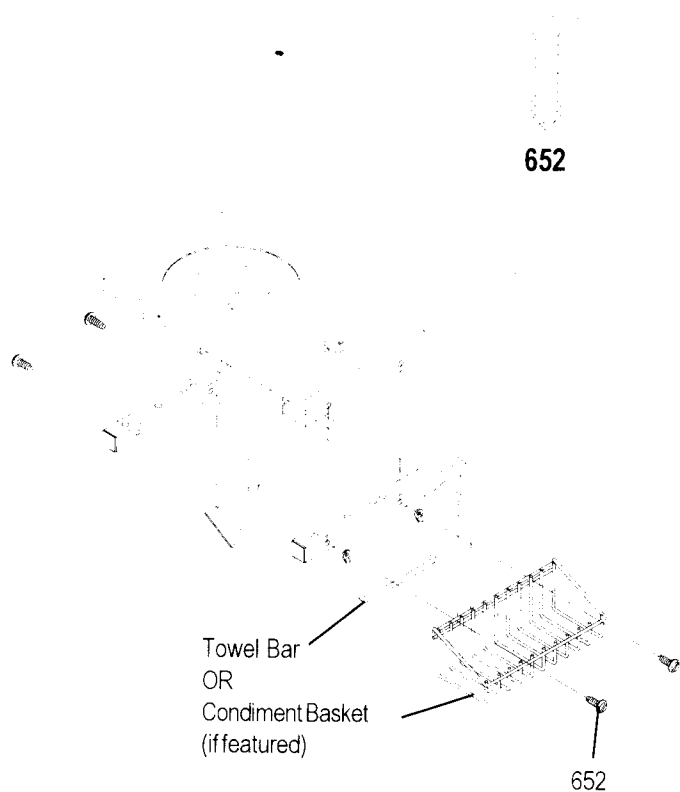
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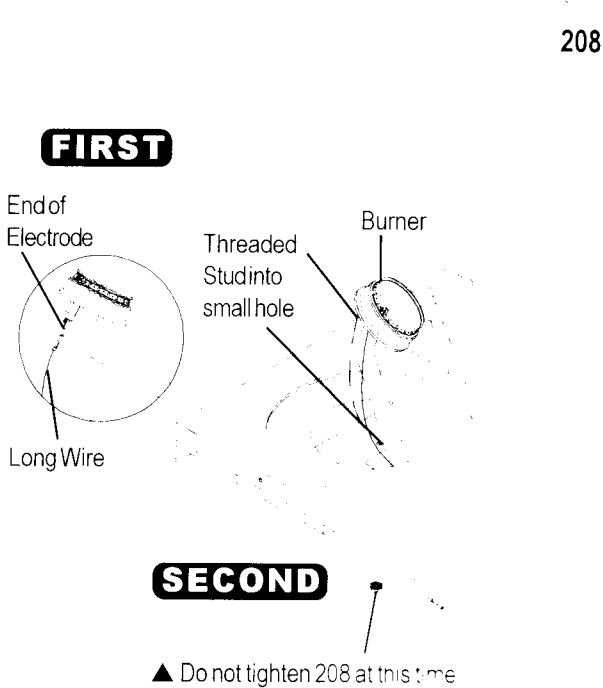
31



32



33



34

- ▲ Valve opening must engage Burner Tube before tightening 361.
- ▲ Tighten 208 on threaded stud of Burner.
- ▲ Knob locks in off position. Check valve function by pushing knob inward. You should feel a spring tension against the knob. If knob does not spring back to original position when released, replace valve. Call 1-800-241-7548 for assistance.
- ▲ Maximum load for Sideburner is 10 lbs.
- ▲ Use soap and water to clean Sideburner. Do not use citrisol or abrasive cleaners.

361

Burner Tube on
Sideburner Burner

Valve Opening

FIRST

Sideburner Valve

SECOND

Knob

Sideburner Grate

THIRD

- ▲ Note proper valve opening-to-burner tube engagement and non-engagement

35

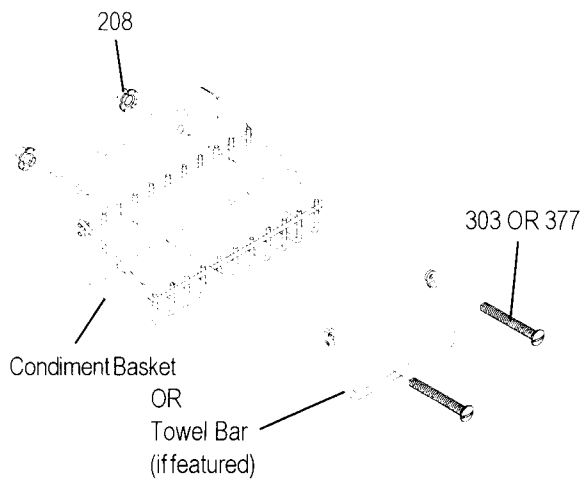


208

377

OR

303



36

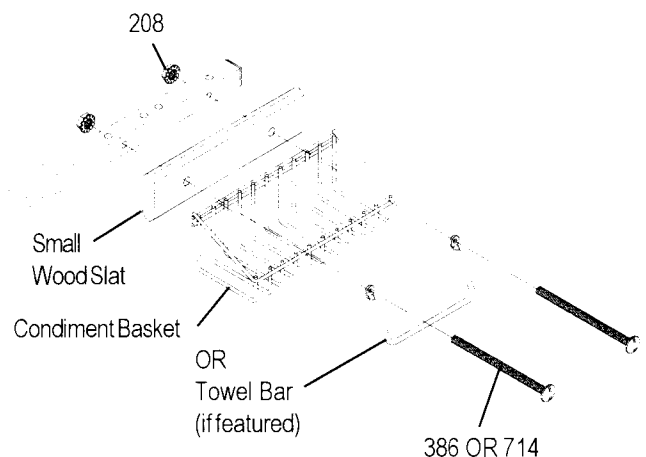


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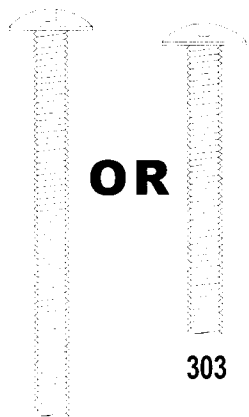
714

OR

386



37



OR

377

303

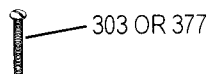


208



211

SECOND



303 OR 377

Sideburner Frame

Sideburner Body

Tool Holder Brackets (if featured)

208

211

FIRST

361

361

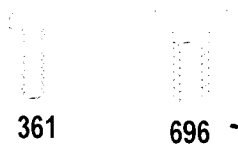
756

757

THIRD

756
OR
757

38



361

696



208

FIFTH

Threaded Stud into small hole

208

FOURTH

Attach Ignitor Wire to Sideburner Burner

Attach Sideburner Valve and Bracket with screw 696

THIRD

Burner Tube on Sideburner Burner

208

Thread 361 halfway into Sideburner Valve, place in slot on right

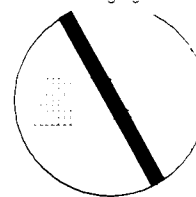
FIRST

361

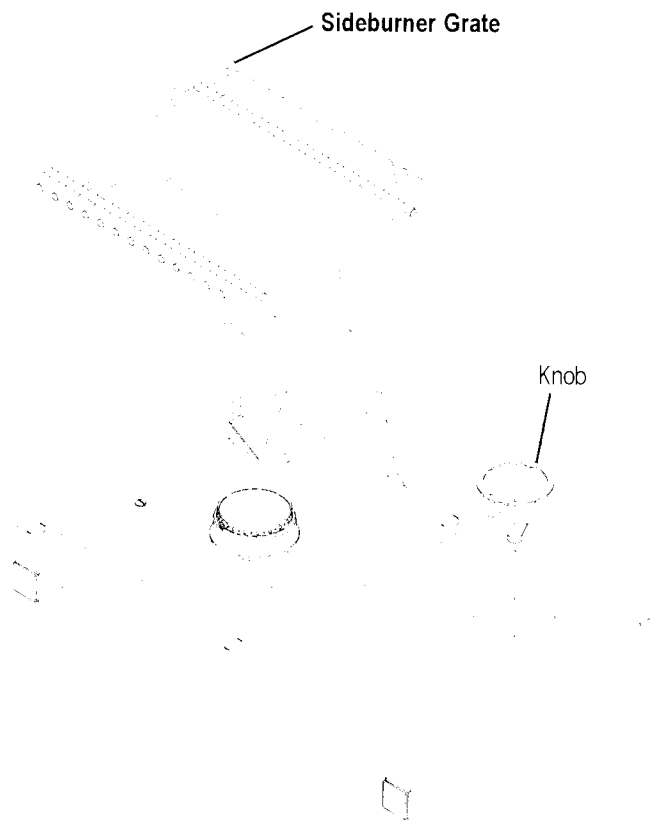
SECOND

Valve Bracket

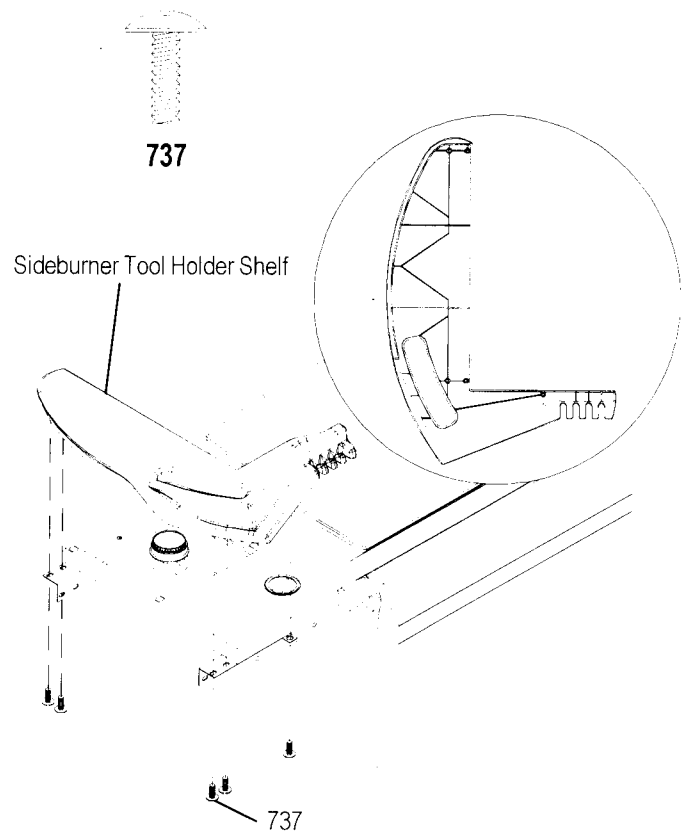
Note proper valve opening-to-burner tube engagement and non-engagement



39

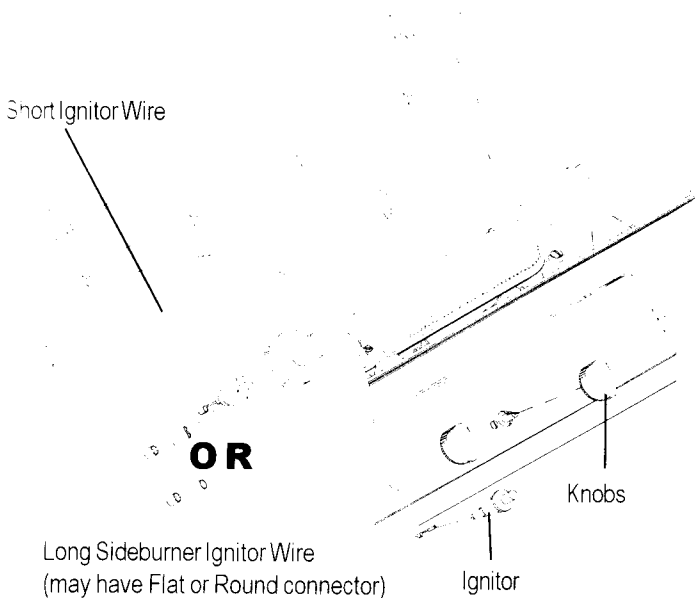


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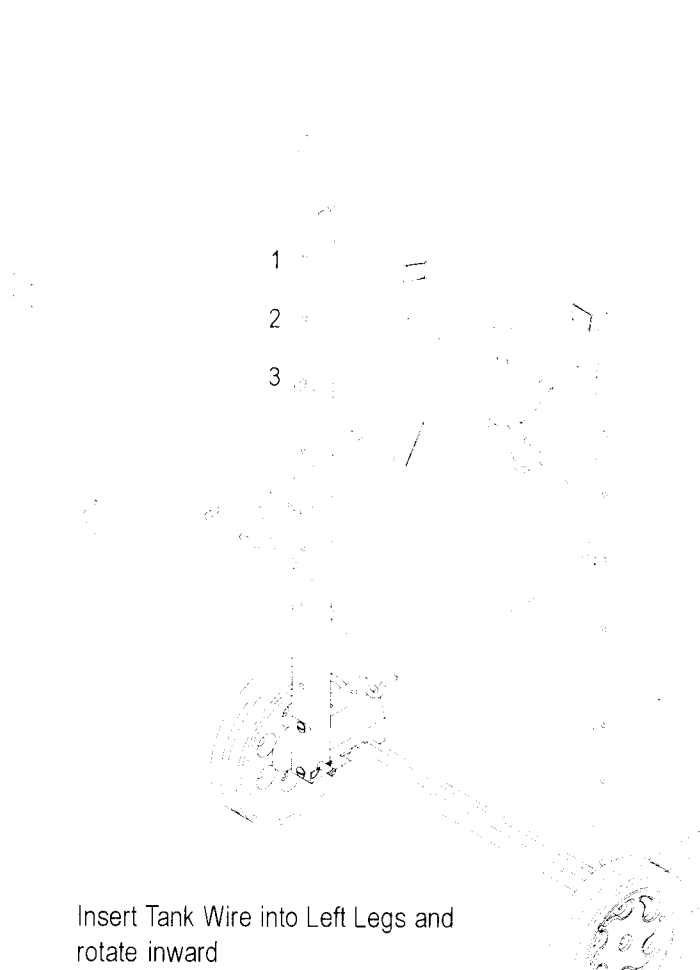


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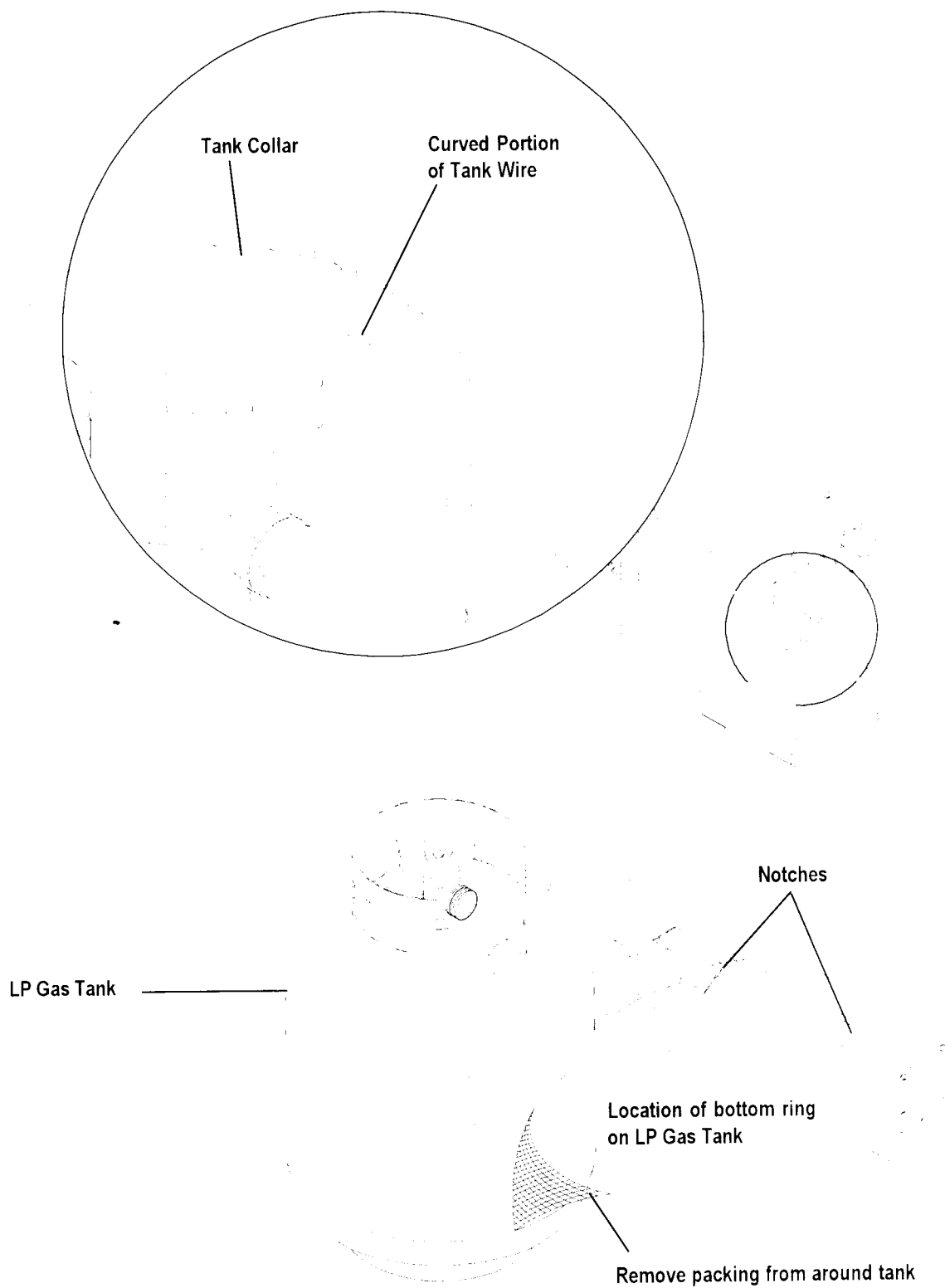
- ▲ When installing Ignitor do not push on button. This may cause a minor shock.
- ▲ Sideburner electrode wire must be connected to Ignitor for grill and Sideburner to ignite.
- ▲ Ignitor Wire(s) must not come into contact with grill bottom.
- ▲ Knobs lock in off position. Check valve function by pushing knobs inward. You should feel a spring tension against knobs. If knobs do not spring back to original position when released, replace valve. Call Grill Service Center at 1-800-241-7548 if you require assistance.



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- ▲ LP gas tank should be filled at this time to a maximum of 80% fill level with LP gas before attaching to cart.
- ▲ Curved portion of tank wire should be to inside of tank collar.
- ▲ REMEMBER...Tank collar opening must face to front of cart once tank is attached.



Connecting the Regulator to the LP Tank

1. Turn all control knobs including sideburner in the OFF position.
2. Turn LP tank hand wheel (**Figure A**) clockwise to a full stop.
3. Remove the protective cap from the LP tank valve. Always use cap and strap supplied with valve. **Do not use (Figure D) POL transport plug (plastic part with external threads).**
4. Hold regulator, insert nipple (**Figure B**) into LP tank valve. **Nipple must be centered in LP tank valve.** Hand tighten coupling nut, holding regulator in a straight line (**Figure C**) with LP tank valve so as not to cross thread the connection.
5. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. **An additional one-half to three quarters turn is required to complete connection. Tighten by hand only - do not use tools.**

NOTE: If you cannot complete connection, disconnect regulator and repeat steps 4 and 5. If you are still unable to complete the connection, **do not use this regulator!**

6. Follow "Leak Test" instructions.

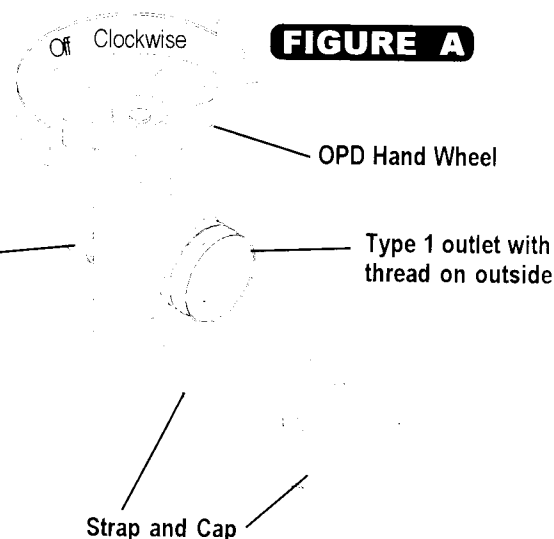


FIGURE A

Nipple has to be centered into the LP tank valve

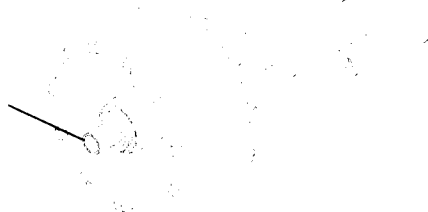


FIGURE B

Hold coupling nut and regulator as shown for proper connection to LP tank valve

FIGURE C

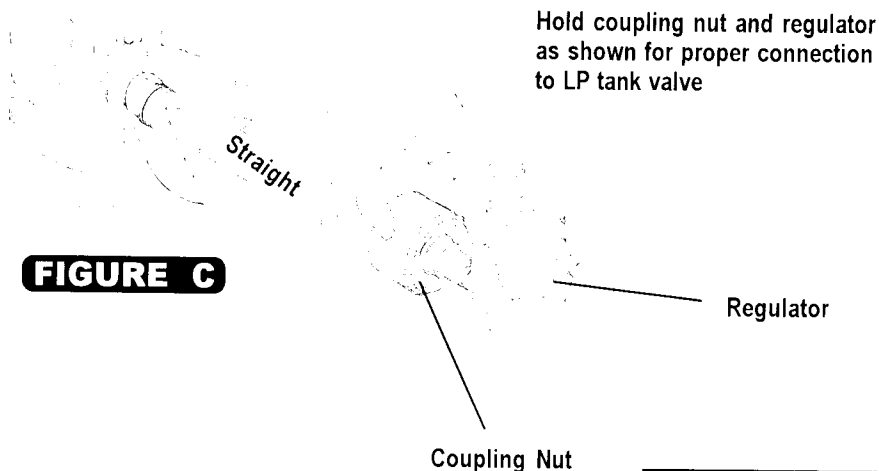
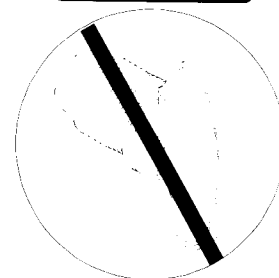


FIGURE D



Do not use this POL transport plug

- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.

Leak Test

For your safety

- Leak test must be repeated each time LP tank is connected or reconnected. During leak test, keep grill away from open flames or sparks.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak checked outdoors in well-ventilated area. Away from ignition sources such as gas fired or active electrical appliances.
- Never remove opening at end of valve (A).

- Do not use grill until leak checked.
- If leak is detected at any time, STOP and correct before using grill further.
- If you cannot stop a gas leak, *immediately* close LP tank valve and call LP gas supplier or your fire department!

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. Be sure regulator is tightly connected to LP tank.

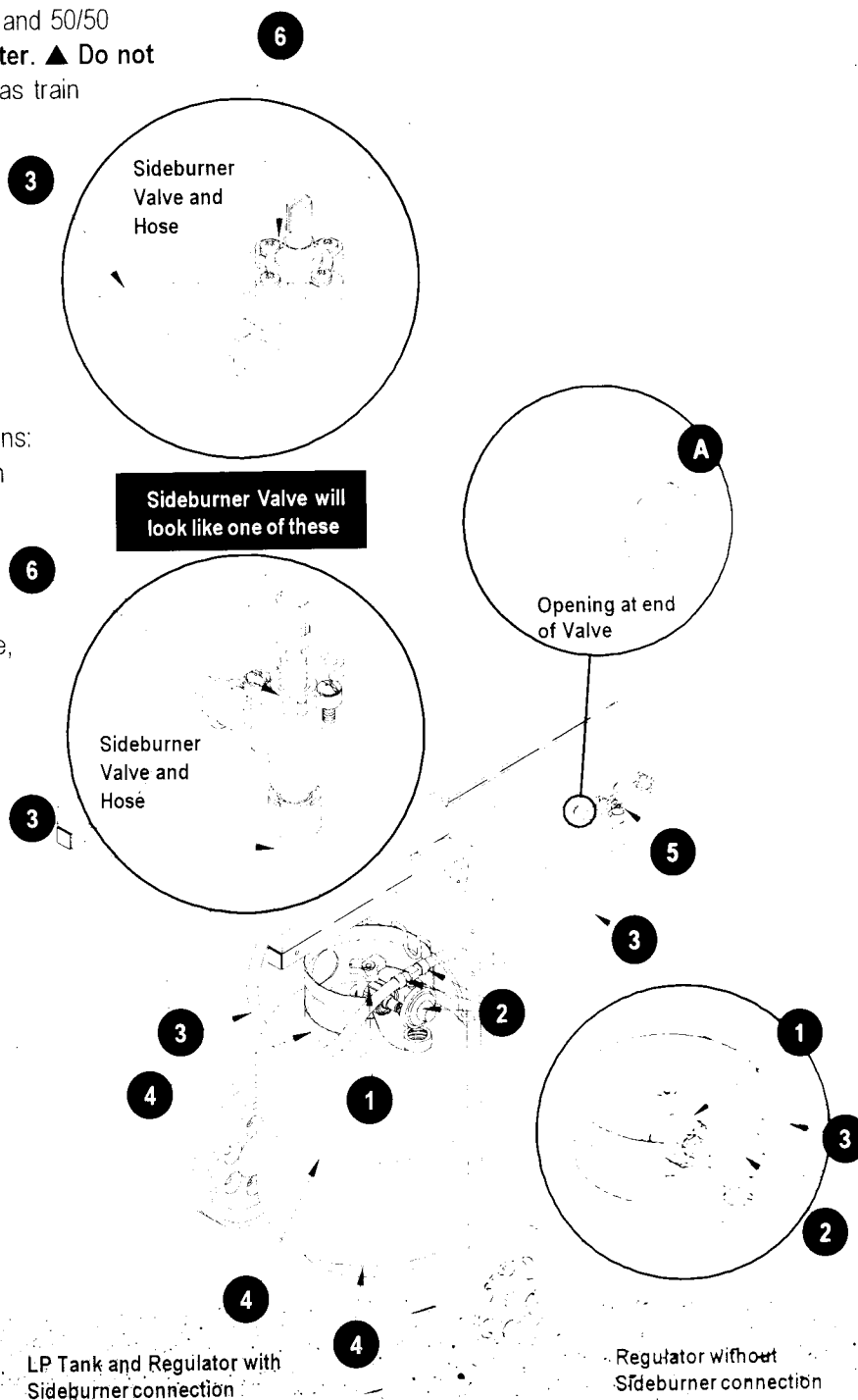
3. Completely open LP tank valve by turning hand wheel counter clockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection.

Correct before preceding.

4. Brush soapy solution onto following connections:

- LP tank valve (1) including threaded portion into LP tank.
- Regulator fitting, face at crimps and vent hole (2).
- Hose (3) and all connections.
- All LP tank welds (4) (LP tank collar, middle, and bottom).
- Valve (5) behind Console.
- Valve on Sideburner Assembly (6) (if featured).

5. "If **growing**" bubbles appear, there is a leak. Close LP tank valve immediately. Retighten connections and repeat leak test procedures. If leaks cannot be stopped replace parts. Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at ☎1-800-241-7548.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

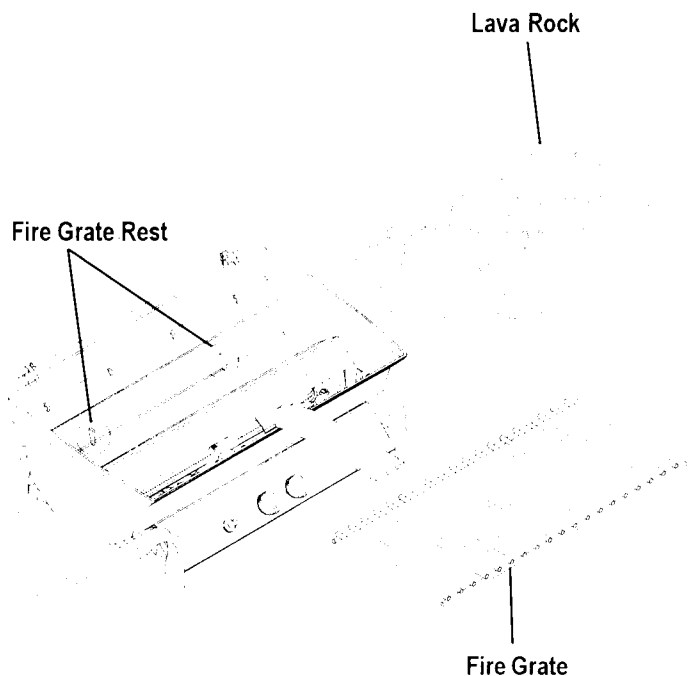


46

Perform the "Burner Flame Check" in the Use and Care section. ▲ Let grill cool before placing briquets or lava rock.

47

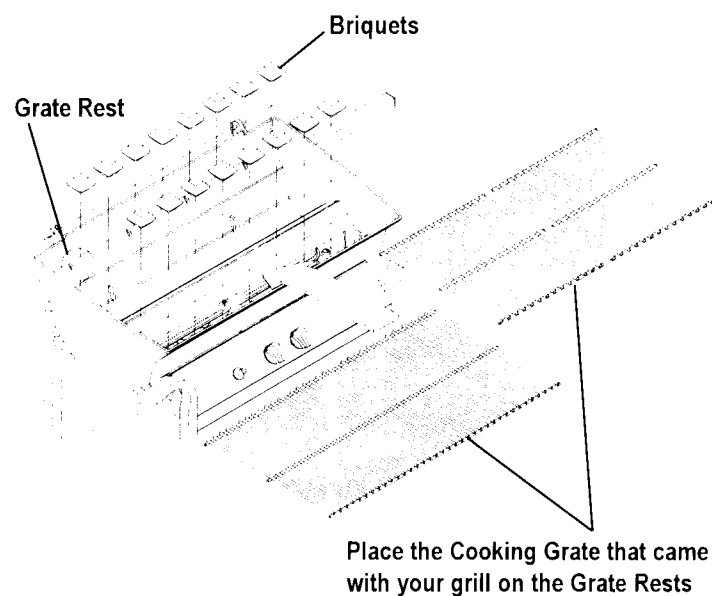
Do not layer or stack lava rock...just enough to cover fire grate surface.



48

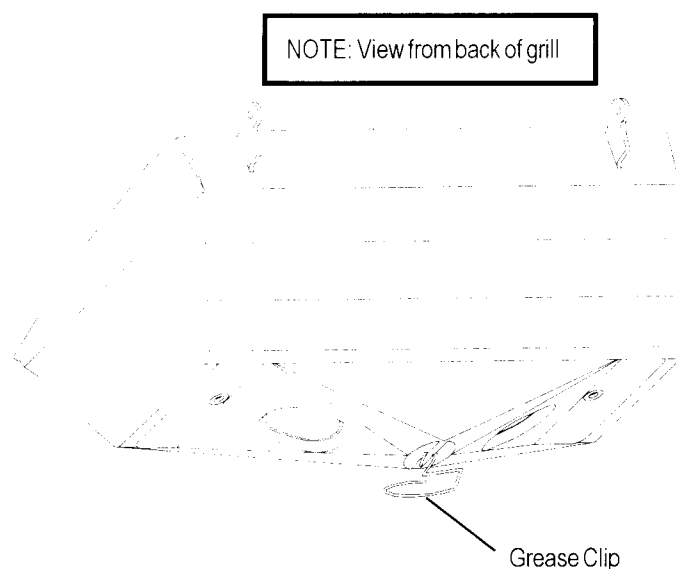
Place 16 briquets. Do not layer or stack just enough to cover fire grate surface.

▲ Do not let briquets cover burner port holes



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Use an empty soup can to hang from the Grease Clip.



Use and Care

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, live electrical appliances, etc.
- Do not use charcoal in a gas grill.

3ft (1m) minimum
10 ft recommended

3ft (1m) minimum
10 ft recommended

▲ CAUTION

- Grill is for residential use only. Do not use for commercial cooking.

- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside of closed grill is hazardous.
- Never operate grill with LP tank out of correct position specified in Assembly Instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.

Safety Tips

- ▲ If you have a grill problem see the Troubleshooting section.
- ▲ Before opening LP tank valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP tank valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils to avoid burns and splatters.
- ▲ Maximum load for sideburner and front shelf is 10 lb.
- ▲ Maximum load for side shelf is 15 lb.
- ▲ 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, hose or regulator turn off gas supply at once. Determine the cause, correct, and clean 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.

▲ 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 tank 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 For Masterflame, FLAVORMASTER and Lava Rock Grills

- ▲ Do not lean over grill while lighting.
 1. Open lid. Turn on gas at LP tank.
 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.

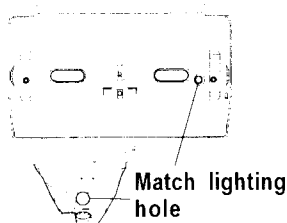
After Lighting: Turn knobs to HIGH for warm-up.

Match Lighting

▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at LP tank.
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 by pushing **LEFT** knob in and turning to **IGNITE**.

6000, 7000, 8000 and 9000 Model grills have match lighting hole in bottom



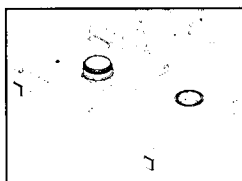
5000 Model grills have match lighting hole on **RIGHT** side of grill bottom

Ignitor Lighting The Sideburner

1. Turn gas on at LP tank.
2. Push in and turn knob to **HIGH**.
3. Push **IGNITOR** button rapidly to light. Be sure burner lights and stays lit.

Match Lighting

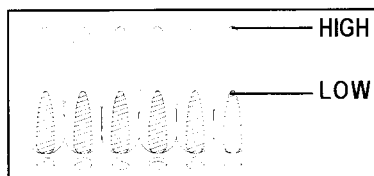
1. Turn gas on at LP tank.
2. To light use any hole on sideburner. Push in and turn knob to **HIGH**. Be sure burner lights and stays lit.



- If burner does not light turn knob(s) to **OFF**, wait 5 minutes, try again.

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. Perform flame check for sideburner (if equipped). 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 LP tank hand wheel clockwise to a full stop.

Ignitor Check

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

Hose Check

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

LP Tank Filling

- Use only licensed and experienced dealers.
- LP tank **must be purged** before filling to maintain gas odor.
- Dealer should **NEVER** fill LP tank more than 80% of LP tank volume. Weight of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank 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 tank, 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 tank Exchange: You may choose to replace your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange for OPD safety feature equipped tank as described in LP Tank**
- Always keep LP tank in upright position during use, transit or storage.

- **NEVER** store a spare LP tank under or near grill or in enclosed areas.
- An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve. The safety relief valve on a LP tank could activate releasing gas and causing a fire.
- If you see, smell or hear the sound of escaping gas, immediately get away from the LP tank/grill and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

- Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or for Canada, Transport Canada (TC). See LP tank collar for marking.

- LP tank 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 tanks equipped with this type of valve.**



OPD Hand Wheel

- Supply system must be arranged for vapor withdrawal and include collar to protect LP tank valve.

LP (Liquefied Petroleum Gas)

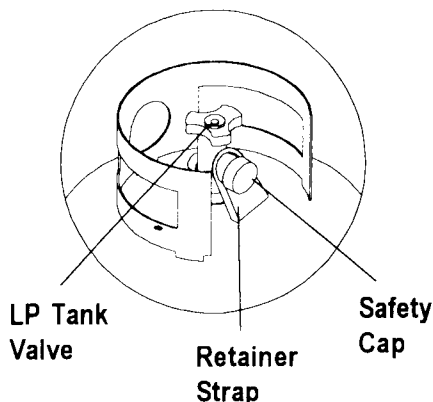
- Is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is very explosive when mixed with correct amounts of air.

General Grill Cleaning

- Do not mistake brown and 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 grate(s):** wash grate(s) and drip vaporiser bar with concentrated grill cleaner or use soap and water solution. Dry thoroughly and store indoors between cookouts.
- **Plastic side shelf:** wash with warm soapy water and wipe dry. ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic side shelf. Damage to and failure of shelf can result.
- **Porcelain grate(s):** 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 and Fire grates:** 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.

LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counter clockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, lift LP tank up and off of support bracket. Install safety cap onto LP tank 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.**



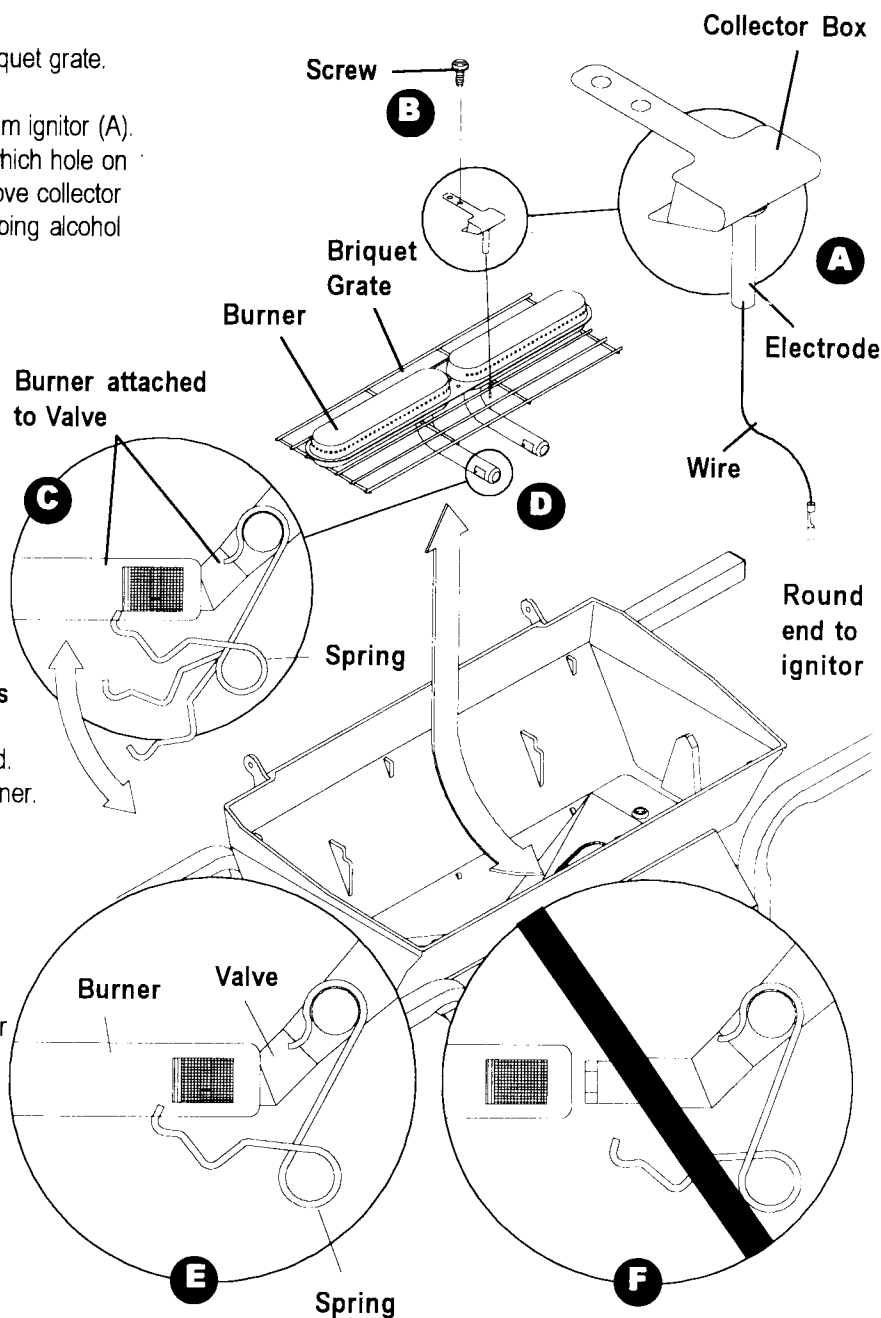
- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). An LP tank must not be stored in a building, garage or any other enclosed area. Never leave a LP tank inside a vehicle which may become overheated by the sun.
- Do not store LP tank in an area where children play.

LP Tank (LP Gas Supply Cylinder)

- The LP tank used with your grill must meet the following requirements.
- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.

Cleaning Masterflame Or FLAVORMASTER Burner Assembly

1. Turn gas off at control knobs and LP tank.
 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 springs from valve.**
 8. Remove burner holding 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 grill, hold briquet grate and burner together, angle into grill bottom (D). Valve openings must fit inside burner tubes.
 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 undersides of burner tubes as before (C) to secure burner.
- VERY IMPORTANT: Burner tubes must engage valve openings as shown (E). Note non-engagement (F).**
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(s). Reattach clean can to grease clip.
 16. Before cooking again on grill, follow *Burner Flame Check*.

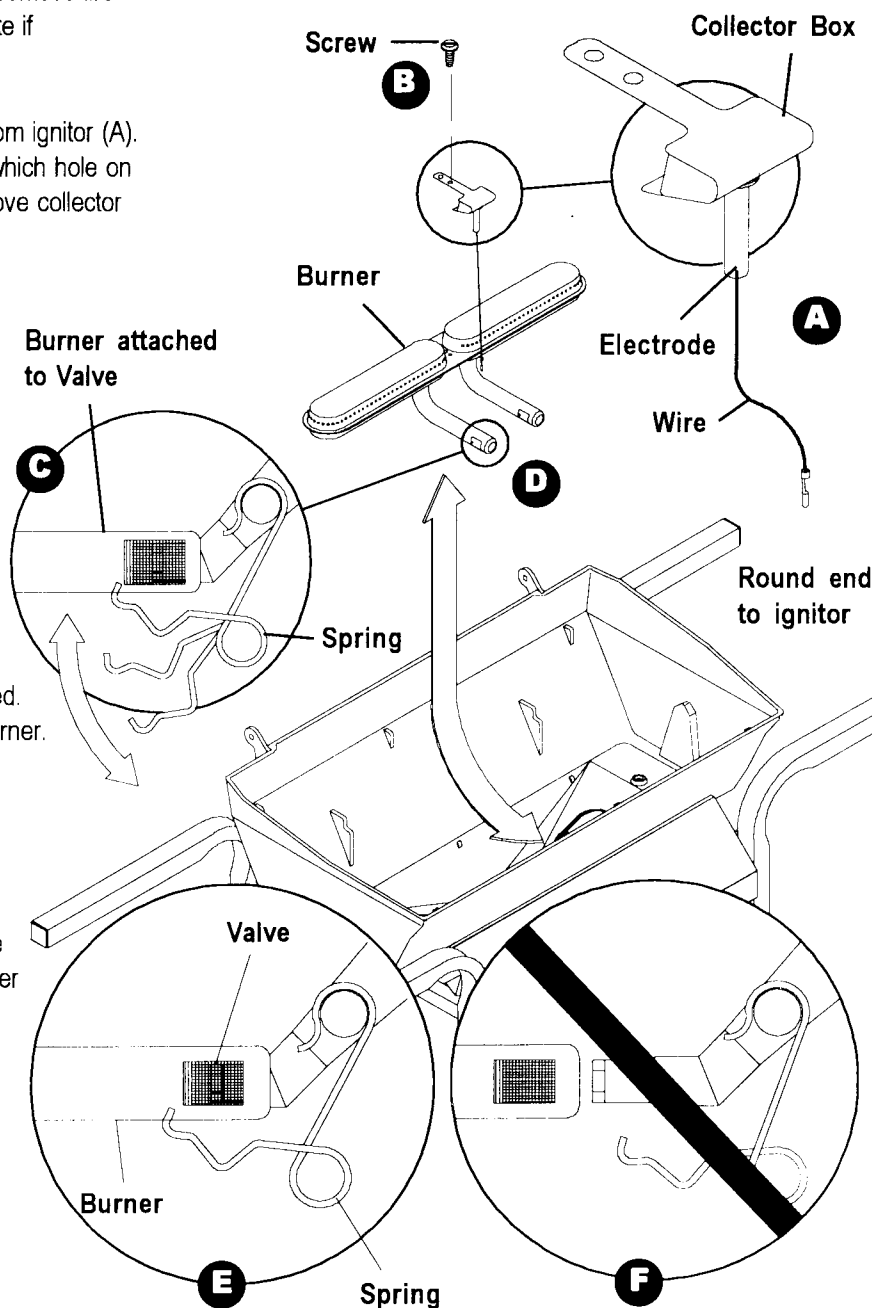


Cleaning Lava Rock Burner Assembly

1. Turn gas off at control knob(s) and LP tank.
2. Remove cooking grate. Discard used lava rock, remove fire grate. Remove scale from fire grate, replace grate if necessary.
3. Remove can from grease clip.
4. Beneath console disconnect short ignitor wire from ignitor (A).
5. 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.
6. Under console disengage burner springs from burner tubes (C). **Do not remove springs from valve.**
7. Slide burner backwards, lift up and out of grill (D). 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.
8. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing grill, angle burner tubes back into grill bottom (D). Valve openings must fit inside burner tubes.
9. 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.**
10. Place ends of springs into holes on undersides of burner tubes as before (C) to secure burner.

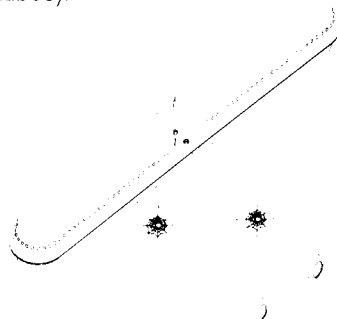
VERY IMPORTANT: Burner tubes must engage valve openings as shown (E). Note non-engagement (F).

11. Reattach round end of ignitor wire to ignitor.
12. Reposition fire grate. Place lava rock onto fire grate (do not layer or stack lava rock - use just enough to cover fire grate surface).
13. Reposition cooking grates and reattach clean can to grease clip.
14. Before cooking again on grill, follow *Burner Flame Check*.



⚠ CAUTION

- Clean burner twice a month when in regular use. Clean burner prior to use after storage. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause flashback (fire in burner tubes).



Typical spider webs inside burner

Seasoning And Using Cast Iron Cooking Grates

Before using cast iron grates wash with dish washing liquid to remove a waxed coating used for protection in shipping. Rinse with hot water and dry completely. **Never allow to drain dry, or wash in a dishwasher.** *This can cause rust and cause food to have a metallic taste or discolor foods.* After drying grates, coat entire surfaces with a **thin** coat of solid vegetable shortening. Do not use salted fat such as margarine or butter.

Place grates into grill, grill on HIGH for 10 minutes. Turn control knobs to medium, close lid and season for 1 hour. Turn off all control knobs. Leave grates in grill to cool. Your cast iron grates are ready to use.

You may also season cast iron grates in the oven. Follow instructions above to wash, dry and coat entire surface with solid vegetable shortening. Put grates on top rack of a **clean oven**. Place aluminum foil on lower oven rack to catch any drippings. Bake in a 300 degree oven for 1 hours. Turn oven off, leave grate(s) in oven to cool to room temperature. *If oven is to be used immediately after seasoning use heat resistant barbecue mitts or pads to remove grates from oven while HOT. Place grates on a heat resistant surface and allow to cool to room temperature.*

Always clean grates immediately after each use. Rinse and dry thoroughly. If there is a lot of food sticking to the grates clean with a steel wool scouring pad. Rinse well with hot water and re-season in grill or oven per instructions.

Prior to storing, grease very lightly with a solid vegetable shortening or a vegetable cooking spray, wipe dry with a paper towel. Store in a dry place.

Cast iron grates will turn black with use. The pores of the iron will be sealed, providing a durable coating that helps to prevent foods from sticking. Grates will further season with use. Regular applications of a thin coat of solid vegetable shortening or vegetable cooking spray will improve its resistance to rust.

Cast iron holds heat well, you will not need to use extremely

high cooking temperatures when grilling. ▲ Do not drop cast iron grates, they will break.

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 outside with heat-resistant paint, **Do not paint inside of grill**

Care Of Wood

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

Storing Your Grill

- Clean cooking grate(s) and discard old briquets or lava rock.
- Store in dry location.
- When LP tank is connected to grill, store outdoors in well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by Char-Broil.
- Store grill indoors ONLY if LP tank is disconnected, removed from grill and stored outdoors.
- When removing grill from storage follow Cleaning Burner Assembly instructions before starting grill.

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using ignitor.	<p>Wire(s) and/or electrode covered with cooking residue.</p> <p>Electrode(s) and burner are wet.</p> <p>Electrode(s) cracked or broken "sparks at crack"</p> <p>Wire(s) is loose or disconnected.</p> <p>Wire is shorting (sparking) between ignitor and electrode.</p> <p>Bad electrode.</p>	<p>Clean wire(s) and/or electrode with rubbing alcohol and clean swab.</p> <p>Wipe dry with cloth.</p> <p>Replace electrode(s)</p> <p>Reconnect wires or replace electrode/wire assembly..</p> <p>Replace ignitor wire/electrode assembly..</p> <p>Replace electrode..</p>
Burner(s) will not match light.	<p>No gas flow.</p> <p>Coupling nut and regulator not fully connected.</p> <p>Obstruction of gas flow.</p> <p>Disengagement of burner to valve.</p> <p>Is grill assembled correctly?</p>	<p>Check to see if LP tank is empty. If LP tank is not empty, refer to "Sudden drop in gas flow".</p> <p>Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.</p> <p>Clear burner tubes.</p> <p>Reengage burner and valve.</p> <p>Check steps in assembly instructions.</p>
Sudden drop in gas flow or low flame.	<p>Out of gas.</p> <p>Excess flow valve tripped.</p>	<p>Check for gas in LP tank.</p> <p>Turn off knobs and LP tank valve. Wait 30 seconds and light grill.</p> <p>If flames are still low turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak check. Turn on LP tank valve, wait 30 seconds and then light grill.</p>
Flames blow out.	<p>High or gusting winds.</p> <p>Low on LP gas.</p> <p>Excess flow valve tripped.</p>	<p>Turn front of grill to face wind or increase flame height.</p> <p>Refill LP tank.</p> <p>Refer to "Sudden drop in gas flow" above.</p>
Flare-up.	<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>
Persistent grease fire.	<p>Grease trapped by food buildup around burner system.</p>	<p>Turn knobs to OFF. Turn gas off at LP tank. Open lid carefully and let fire burn out. <i>After grill cools, remove and clean all parts.</i></p>
Flashback... (fire in burner tube(s))	<p>Burner and/or burner tubes are blocked.</p>	<p>Clean burner and/or burner tubes.</p>
Unable to fill LP tank.	<p>Some dealers have older fill nozzles with worn threads.</p>	<p>The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.</p>

Grilling Chart

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

Please note: High = 650 F° / Medium = 450 F° / Low = 300 F°

Food	Setting	Cooking Time	Food	Setting	Cooking Time
<u>Beef</u> Hamburger 1/2" thick	Medium	Med: 7-10 min. Well done: 10-15 min.	<u>Seafood:</u> Steaks 1" thick	Medium-Hot	Well done: 10-15 min.
Steak 1/2"	Medium-Hot	Rare: 3-6 min. Med: 6-9 min. Well done: 9-12 min.	Filletts 6-8 oz.	Medium-Hot	8-12 min.
Roast	Low	Rare: 18-22 min. per lb. Med: 22-28 min. per lb. Well done: 28-32 min. per lb.	Shrimp large or jumbo	Low-Medium	8-12 min.
<u>Pork</u> Chops 1/2"	Medium	Well done: 15-20 min.	<u>Venison</u> Steak 1" thick	Medium	Rare: 8-10 min. Med: 10-12 min.
Ribs 5-6 lbs.	Low-Medium	Well done: 45-90 min.	Burgers 1/2"	Medium	Rare: 10-12 min. Med: 12-15 min.
Roast 3-5 lbs.	Low-Medium	Well done: 18-23 min. per lb.	Roast 3-4 lbs.	Low-Medium	Rare: 20-22 min. per lb. Med: 22-25 min. per lb.
Ham Steak 1/2"	Medium-Hot	12-15 min.	<u>Vegetables:</u> <i>Wrap vegetables in foil</i>		
Ham 5 lb. fully cooked	Low-Medium	20 min. per lb.	Baking potato, whole	Low	55-60 min.
<u>Lamb</u> Chops 1/2"	Medium	6-12 min.	Onions, whole	Low	45 min.
<u>Poultry</u> Chicken 2 1/2-3 1/2 lbs	Low	1 hr. 15 min. to 1 hr. 30 min.	Tomatoes, half	Medium	30-40 min.
Chicken, halved or quartered	Low	40-60 min.	Corn, whole	Low	35-45 min.
Turkey	Low-Med.	18-20 min. per lb.	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:
 - Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.
 - 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 meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
 - 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.

Recipes

Italian Burgers

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

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

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

Savory Sirloin Steak

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

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

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

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

Grilled Fresh vegetable

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

Teriyaki Steak

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

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

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

Eye of Round

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

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

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

Horseradish Sauce

Yields: 1-1/2 cups

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

Lemon Herb Chicken

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

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

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

Polynesian Chicken

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

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

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

Pineapple Glaze

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

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

Indirect Cooking:

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

Chicken Shish Kabobs

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

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

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

Corn On The Grill

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

6 ears unhusked corn	1/4 cup salt
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Place unhusked corn in sink and cover with water. Add salt. Soak 2 hours. Place unhusked corn on grill. Cook and turn until entire outside husk is black. Remove from grill and husk corn. Serve with **Herb Butter**.

Herb Butter

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

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

Char-Broil Turkey

Serves: 14 to 16 generous servings or 1 lb. per person
Cooking time: 25 minutes per pound • Method: Grill on low

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

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

Giblet Gravy

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

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

Smoked Turkey Breast

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

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

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

Honey Chops

Serves: 4 Servings • Cooking Time: 30-40 Minutes • Method: Medium-Low

4 pork chops (1 to 1-1/2" thick)	2 tbs. soy sauce
1/2 tsp. curry powder (optional)	1/2 tsp. ground ginger
1/2 cup honey	1/2 tsp. garlic salt

Mix honey, soy sauce and curry powder, if desired. Sprinkle pork chops with ginger and garlic salt, marinate chops overnight in honey and soy sauce mixture. Pierce chops with fork to be sure flavor penetrates. Turn several times. The fire needs to be hot enough to cook pork thoroughly, but avoid charring. Chops should be cooked in about 30 minutes.

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CHAR-BROIL 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 purchaser, excluding the paint finish (gas, electric, cast charcoal grills);
- (2) The hood and fire box sheet steel for a period of five (5) years from the date of purchase (hooded charcoal grills);
- (3) The burner/burner assembly for a period of three (3) years from the date of purchase (gas grills); and
- (4) All other parts for a period of one (1) year from the date of purchase (all grills). CHAR-BROIL will, at its option, refinish or replace any product or part found to be defective during the warranty period. CHAR-BROIL 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:

CHAR-BROIL®
Consumer Warranty / P. O. Box 1240
Columbus, GA 31902-1240

CHAR-BROIL may require reasonable proof of purchase and we suggest you keep your invoice.

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