



06601296  
ASSEMBLY/USE & CARE  
MANUAL



**FOR OUTDOOR HOUSEHOLD USE ONLY. DO NOT  
USE INDOORS OR FOR COMMERCIAL COOKING.**



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

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

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

**▲ WARNING**

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

**▲ CAUTION**

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

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

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



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## Safety Symbols

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

|  |               |   |
|--|---------------|---|
|                           | <b>DANGER</b> |  |
| Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury. |               |   |

|  |                |   |
|--|----------------|---|
|   | <b>WARNING</b> |  |
| 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. |                |   |

|  |                |   |
|--|----------------|---|
|                           | <b>CAUTION</b> |  |
| Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury. |                |   |

## Call Grill Service Center for Help and Parts

If you need assistance with your product or warranty parts call **1-800-241-7548. Hours of Service Center Operation are 8:00 A.M. To 6:00 P.M. EST Monday - Friday.**



To order non-warranty replacement parts or accessories please visit us on the web at [www.charbroil.com](http://www.charbroil.com) or call 1-800-241-7548 and one of our friendly and knowledgeable agents will be glad to assist you.



**IMPORTANT: Fill out the warranty information below.**

|  |
|--|
| <b>Model Number</b> _____  |
| <b>Serial Number</b> _____<br>See rating label on grill for serial number. |
| <b>Date Purchased</b> _____  |

|   |                |   |
|---|----------------|---|
|  | <b>CAUTION</b> |  |
| This grill is for residential use only. Do not use for commercial cooking.          |                |   |

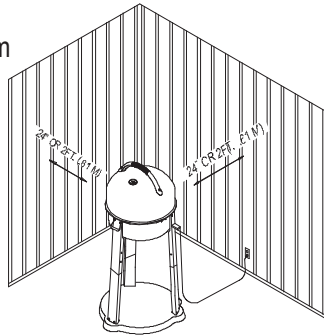
## IMPORTANT SAFEGUARDS

|  |               |   |
|--|---------------|---|
|   | <b>DANGER</b> |  |
| <b>ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY</b>   |               |   |
| To prevent electrical shock:   |               |   |
| Use only with GFI (Ground Fault Interrupter) protected circuit.  |               |   |
| Do not use grill when raining.   |               |   |
| To prevent grill from being splashed or falling into water, do not use grill within 10 feet of a pool, pond or other body of water.  |               |   |
| Keep grill and electric controller dry and out of rain at all times.   |               |   |
| When connecting controller to grill, plug electric controller into grill first, make sure controller is set to OFF, then plug into outlet. When unplugging, turn controller to OFF, disconnect from outlet, then remove controller from grill. |               |   |
| Unplug grill when not in use and before moving.  |               |   |
| Do not operate grill with an electric controller that has a damaged cord, plug or metal probe. Call Char-Broil for a replacement controller. The electric controller is made specifically for this grill.                                      |               |   |
| Never remove grounding plug or use with an adapter to two prongs.  |               |   |
| Keep electric plugs off ground and dry.  |               |   |
| Never put controller, cord or heating element in water or any other liquid.  |               |   |
| Do not allow cord to touch hot grill.  |               |   |
| Store controller indoors when not in use.  |               |   |
| Do not use water or other liquid spray to clean product without first unplugging electric controller and removing heating element.   |               |   |
| <b>SAVE THESE INSTRUCTIONS</b>   |               |   |

|  |                |   |
|--|----------------|---|
|   | <b>WARNING</b> |  |
| Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.  |                |   |
| <b>DO NOT USE CHARCOAL.</b> A charcoal fire will result and the grill is not designed for charcoal. The fire will create an unsafe condition and damage the grill. |                |   |

## General Safety

1. Do not touch hot surfaces with unprotected hands. Use handles and knobs provided for operation.
2. Never leave grill unattended when ON.
3. Keep children away from grill both when hot and cold.
4. Use long barbecue utensils for cooking.
5. Allow grill to cool before moving, cleaning or storing.
6. Do not cook under a roof.
7. Keep grill 24" (2 feet) away from walls and rails.
8. For outdoor household use only. Do not use indoors or for commercial cooking.
9. Do not use or store gasoline, kerosene or other flammable liquids within 20 feet of this grill when in use.
10. Store grill in weather protected area or under grill cover when not in use and electric controller indoors when not in use.
11. Use only accessory attachments recommended by manufacturer.
12. It is the responsibility of the assembler/owner to assemble, install and maintain grill.



## Extension Cord Use and Safety

For best grill performance use of extension cord is **not** recommended.

### If you must use an extension cord for your safety:

Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and a tag stating "Suitable for Use with Outdoor Appliance". Use the shortest length extension cord required. Do not connect 2 or more extension cords together. A 12 or 14 gauge extension cord of 50 ft. or less is acceptable. Keep connections dry and off ground. Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

### Ground Fault Interrupter

Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits. If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists. Do not use this appliance if the circuit does not have GFI protection. Do not plug this appliance into an indoor circuit.

|   |                  |  |
|---|------------------|--|
|   | <h1>WARNING</h1> |  |
| <p>Use care when operating your grill. Be sure you read and understand all the information and safeguards in this manual before operating this grill.</p> |                  |  |

## Use and Care of Your Grill

### Before first use of grill:

Remove all packaging and sale labels from the grill. Do not use sharp tools to remove stickers. Wash cooking grate with warm soapy water, rinse and dry thoroughly.

### Before each use of grill:

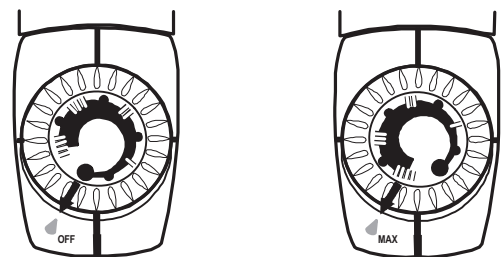
Use grill only on a firm and level surface to prevent tipping over. To prevent household circuit breakers from tripping, keep electric controller dry and do not use other electrical products on the same circuit. Check grease cup to make sure it is empty and is mounted under the drain hole. For stick-free cooking, apply a thorough coating of vegetable oil or vegetable oil based spray to the cooking grate.

### Turn grill on:



Ensure electrical controller is turned fully counterclockwise to **OFF** position. Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used refer to "Extension Cord Use and Safety" on page 3. With controller fully seated in grill, turn knob clockwise. Indicator light should come on.



### Preheating the grill:

Keep lid closed. Preheat for searing, 15-20 minutes with controller set to **MAX**. ( See illustration below) For foods requiring a lower cooking grate temperature use a setting lower than maximum. See cooking chart. When the controller light turns off, the maximum temperature has been reached for the knob setting. **During use this light will cycle on and off.**



Align settings on controller knob with light/pointer on controller casing as shown

|  |                |   |
|--|----------------|---|
|   | <b>CAUTION</b> |  |
| <p>Do not use sharp or pointed tools to clean grill. These type cleaning tools may tear or puncture the insulation bowl.</p> <p>Do not use abrasive oven cleaners, steel wool or metal brushes to clean porcelain grates or grill body. They will damage the finish.</p> <p>Replace damaged insulation bowl(s) only with Char-Broil certified replacement parts. Do not attempt to repair damaged parts.</p> |                |   |

|  |               |   |
|--|---------------|---|
|   | <b>DANGER</b> |  |
| <p>In case of fire turn controller to OFF, unplug grill from outlet and allow fire to burn out. Do not use water to put out a fire in this or another electrical appliance.</p> <p>To avoid electrical shock disconnect electric cord and remove electric controller before removing heating element and cleaning grill. Never immerse electric controller or heating element in any liquid.</p> <p>To avoid the possibility of burns be sure grill is cool before removing and/or cleaning electric controller and heating element.</p> |               |   |

**Controlling grease fires:**

Although some flare-up is desirable as burning juices give meat that char-broiled flavor; too much flare-up can result in a fire hazard and overcook meat. To aid in controlling grease fires use the following precautions:

- Keep grill free from grease; chance of fire is greatly increased by grease buildup.
- Trim excess fat off meat and use less fatty cuts of meat to reduce chance of grease fires.
- If flare-up occurs during cooking reduce controller setting and close lid.
- If flare-up continues turn controller to OFF and unplug the power cord.

**Cleaning your grill:**

Excess build up of burned grease and food particles will reduce the grill's cooking performance. To obtain optimum performance.

- Clean the lower insulation bowl at least once a season, more often with heavy use.
- Note:** The insulation bowl will darken as it becomes seasoned. Do not attempt to restore a shiny or aluminum appearance when cleaning.
- Best results are obtained by brushing particle buildup downward and through drain hole in bottom of grill.
- Using a mild detergent or hot soapy water, moderately scrub surface of the lower insulation bowl with a plastic or brass bristle brush.
- Clean porcelain grates regularly with warm soapy water or a baking soda and water solution. Use non-abrasive scouring powder for stubborn stains.
- Clean porcelain lid and body with a non-abrasive cleaner. Use Cream of Tartar for stubborn stains.

**Grilling:**

For best results, cook with lid on the grill to hold in heat and provide complete cooking. Temperature gauge on the lid indicates approximate cooking temperature inside the grill. During initial cooking phase it is common for the gauge to show the temperature falling below original preheat value. As time continues temperature will rise somewhat, indicating food is being properly heated and cooked. Controller setting for various foods are dependant upon conditions and personal cooking preferences.

**Turn grill off:**

Turn controller knob fully counterclockwise to OFF position. Unplug cord from outlet. Remove controller from grill and store indoors.

**Cleaning electrical controller and heating element bracket:**

Clean controller case by wiping with a damp cloth using a mild detergent or hot soapy water. It is not necessary to clean the heating element. However, the element bracket may be cleaned with a damp cloth using a mild detergent or hot soapy water. Dry electrical controller and heating element before use.

**Storing your grill:**

Clean cooking grate. Remove electric controller from grill. Store controller indoors. Store grill in weather protected area or under grill cover when not in use.

**Food safety:**

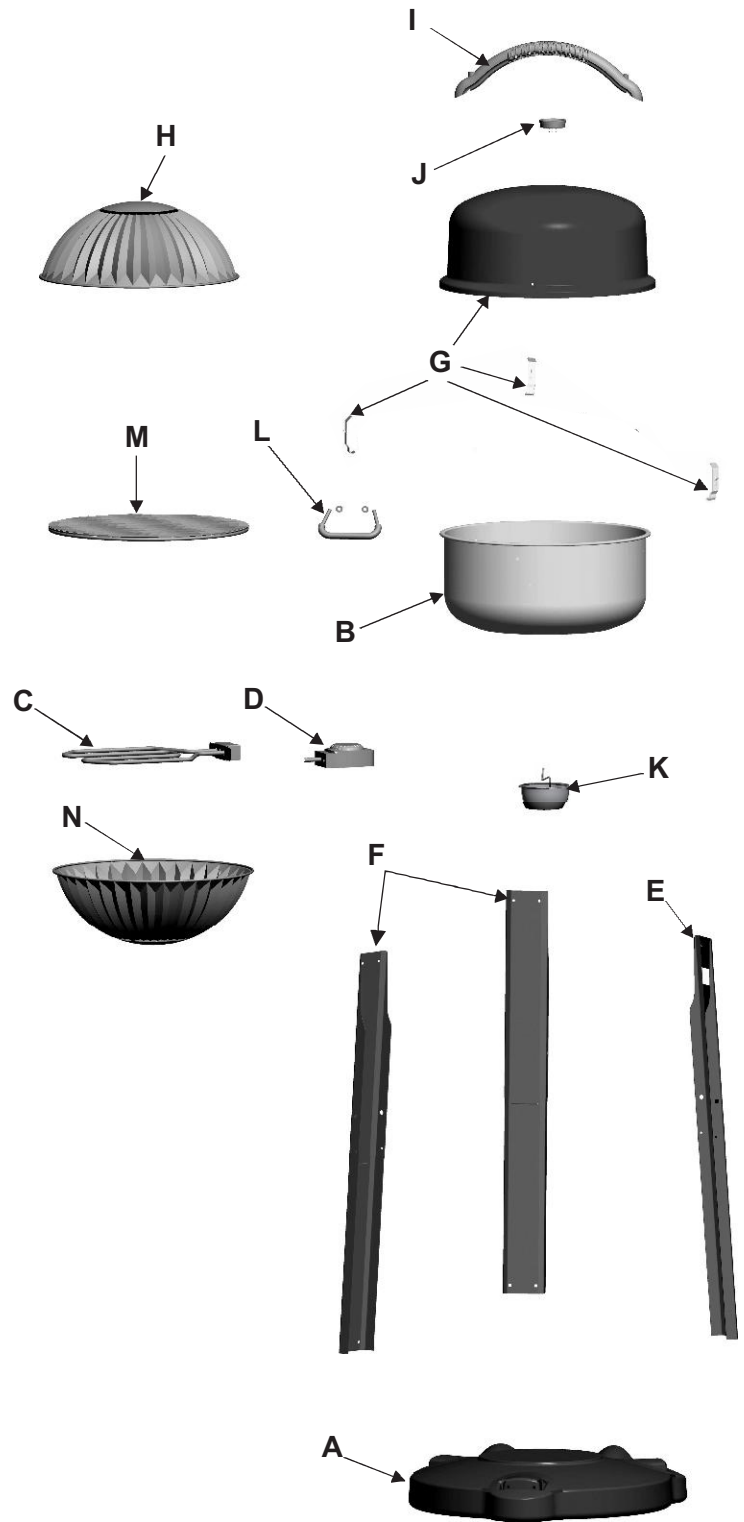
Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

- 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 1-202-720-3333 10:00 am - 4:00 pm Eastern time.

## Parts List

| Key | Qty. | Description                          | Part #   |
|-----|------|--------------------------------------|----------|
| A   | 1    | Base Assy, W/ Wheels                 | 29101089 |
| B   | 1    | Porcelain Bottom Kit                 | 55710164 |
| C   | 1    | Heating Element Kit                  | 55710165 |
| D   | 1    | Extension Cord W/ Warning Tag        | 29101093 |
| E   | 1    | Control Panel Leg Kit                | 55710166 |
| F   | 1    | Cart Leg Kit                         | 55710167 |
| G   | 1    | Top Lid, Porcelain Kit               | 29101097 |
| H   | 1    | Top Insulation Bowl Kit              | 55710168 |
| I   | 1    | Top Handle Kit                       | 55710169 |
| J   | 1    | Heat Indicator Kit                   | 55710170 |
| K   | 1    | Grease Cup Kit                       | 55710171 |
| L   | 1    | Handle, Pull, Front                  | 29101023 |
| M   | 1    | Cooking Grate Porcelain              | 29101024 |
| N   | 1    | Grill Insert Insulation Bowl, Bottom | 29101086 |
| -   | 1    | Hardware, Bag                        | 42030305 |



Necessary tools for assembly of your grill include a Phillips screwdriver, adjustable wrench or pliers.

### NOTE:

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.

# 1

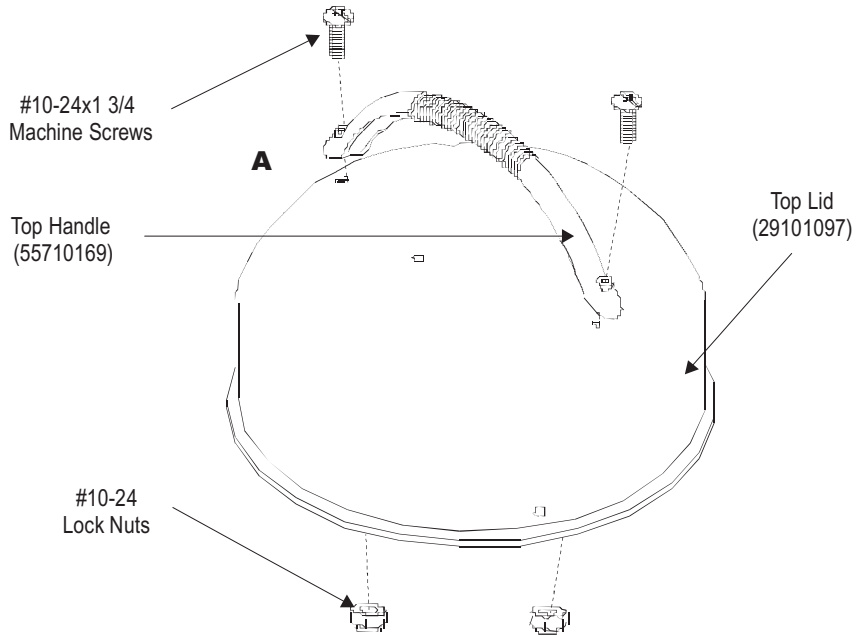
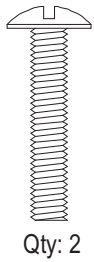
### Items to Assemble

- 1 Top Lid (29101097)
- 1 Top Handle (55710169)
- 2 Machine Screws (#10-24 x 1 3/4 )
- 2 Lock Nuts (#10-24)

**A** Attach handle to lid using (2) #10-24x1 3/4 machine screws and (2) #10-24 lock nuts.

**Important:** Tighten both nuts securely at this time. You will be unable to tighten these items once the insulation bowl is attached.

**May be factory assembled.**



# 2

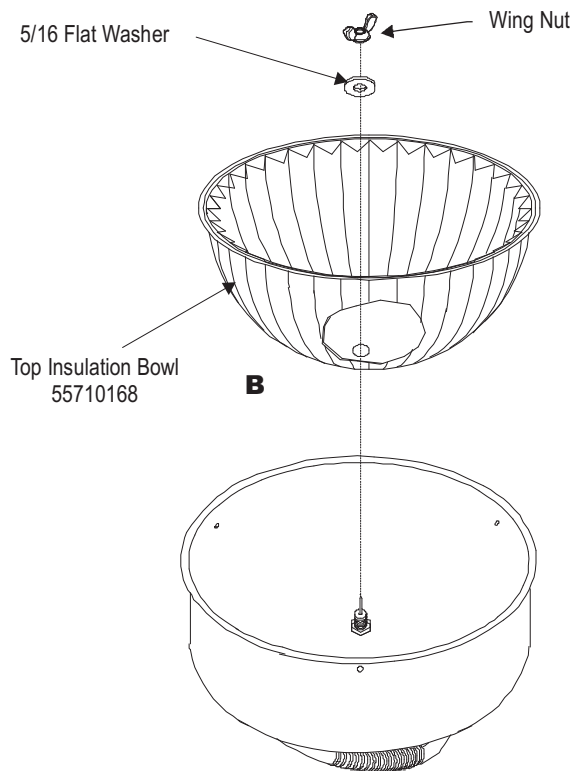
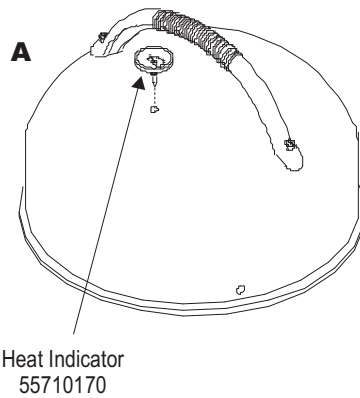
### Items to Assemble

- 1 Heat Indicator (55710170)
- 1 Top Insulation Bowl (55710168)
- 1 Flat Washer
- 1 Wing Nut

**A** Place temperature gauge. Hold it in place as you turn lid upside down.

**B Note:** Be sure hole in top insulation bowl is aligned with temperature gauge. Attach wing nut "DO NOT TIGHTEN" until after Step 3.

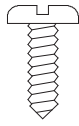
**May be factory assembled.**



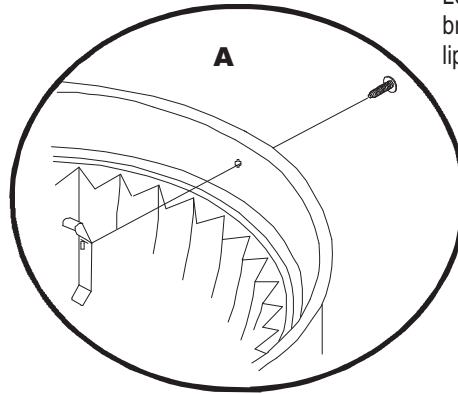
# 3

Items to Assemble  
3 Lid Hangers  
3 Self-tap Screws

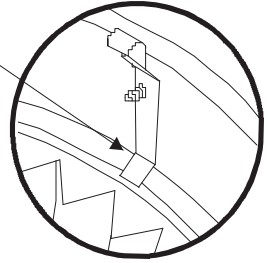
**A** Place lid hanger bracket on upper lip of insulation bowl. **Note:** Adjust insulation bowl as necessary to align.  
**B** Tighten wing nut.



Qty: 3

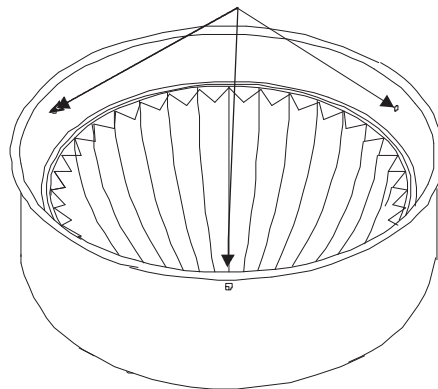


Lower end of lid hanger bracket must rest on upper lip of insulation bowl.



**May be factory assembled.**

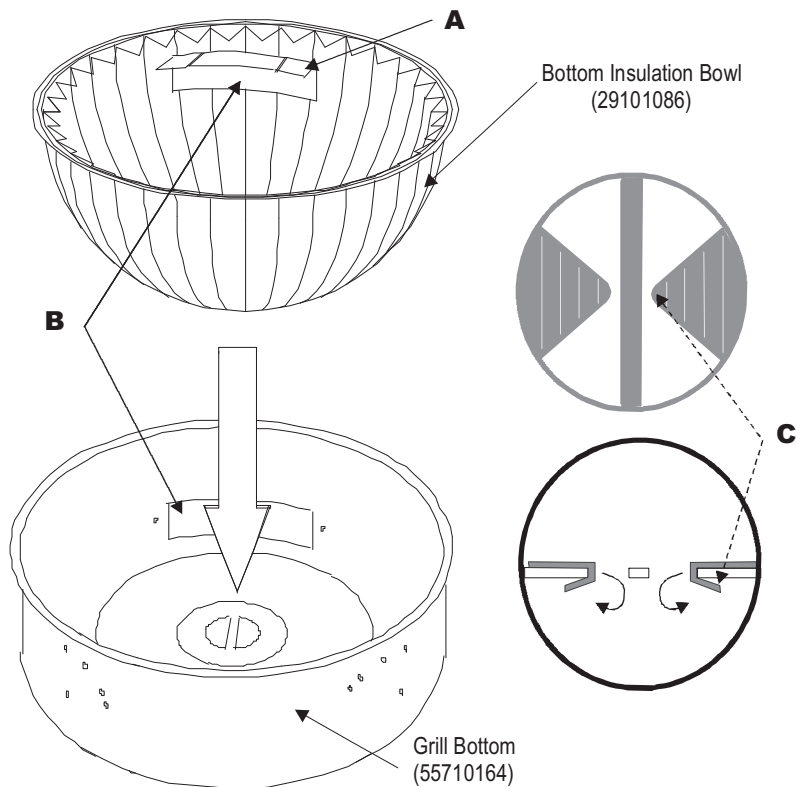
Repeat for all three holes



# 4

Items to Assemble  
1 Grill Bottom (55710164)  
1 Bottom Insulation Bowl(29101086)

**A** Fold flaps **inwards and upwards** (90 degrees) so they are horizontal  
**B** Align rectangular slots  
**C** Push insulation bowl tabs down and under to temporarily hold bowl in place while you work.

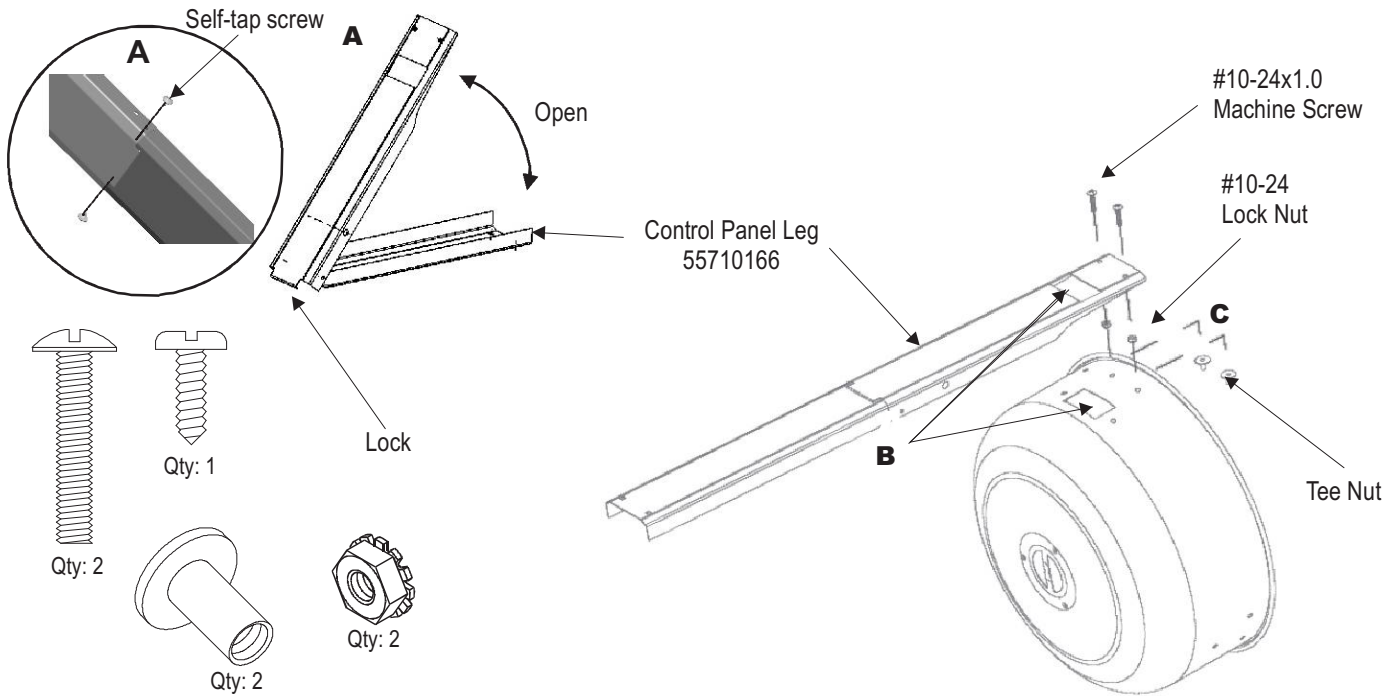


# 5

## Items to Assemble

- 1 Control Panel leg (55710166)
- 2 Machine Screws (#10-24x1.0)
- 2 Lock Nut (#10-24)
- 2 Tee Nuts
- 2 Self-Tap Screws

- A** Unfold the control leg (55710166) and lock. Secure legs using (2) #10-24x3/8 self-tap screws.
  - B** Align rectangular slots on control leg and grill bottom.
  - C** Attach (2) #10-24 machine screws into leg, place (2) 10-24 lock nuts onto screws and attach to grill bottom with tee nuts.
- (Hex nuts will be between leg and grill bottom. Only finger tighten hex nuts).

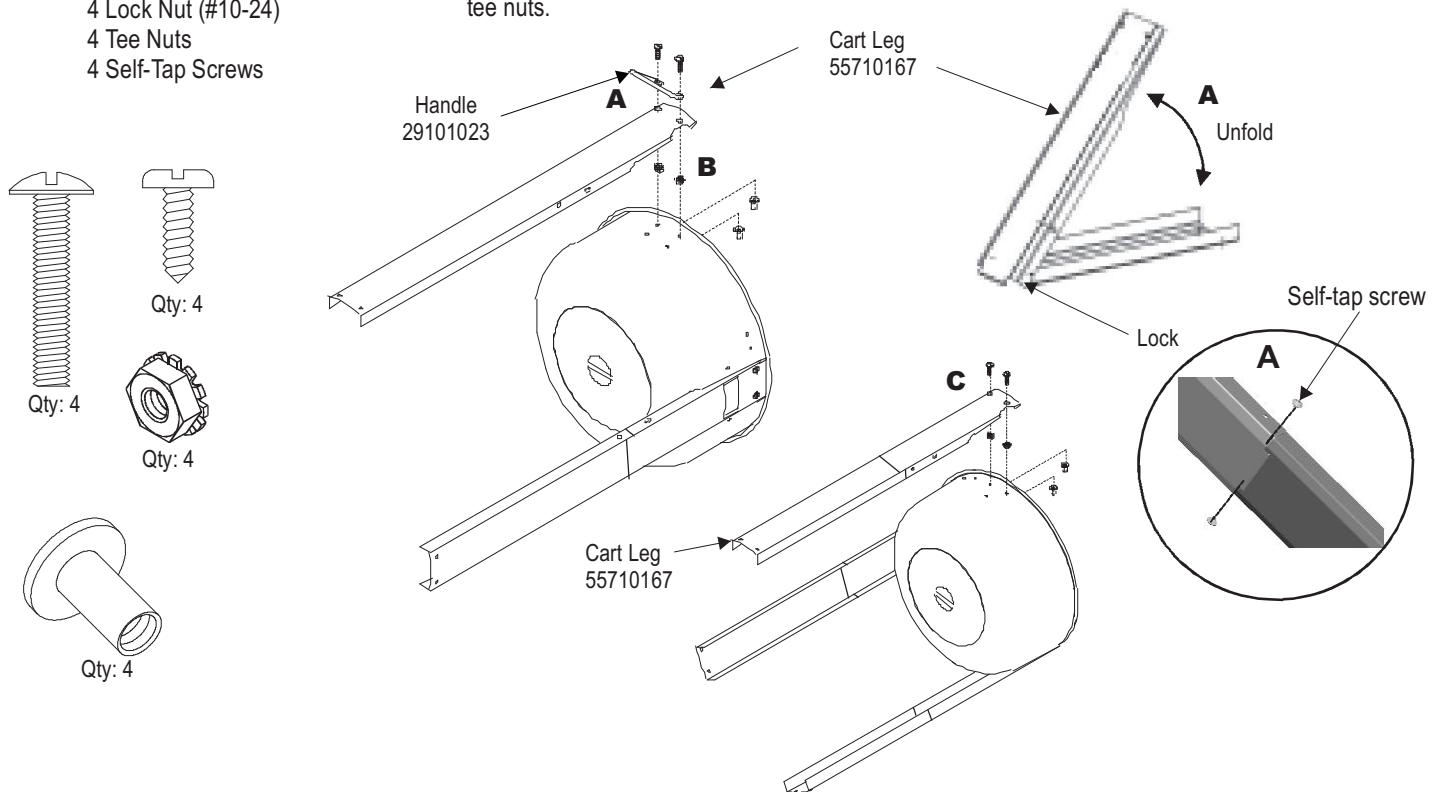


# 6

## Items to Assemble

- 1 Handle (29101023)
- 2 Cart Leg (55710167)
- 4 Machine Screws (#10-24x1.0)
- 4 Lock Nut (#10-24)
- 4 Tee Nuts
- 4 Self-Tap Screws

- A** Unfold legs. Secure legs using (2) #10-24x3/8 self-tap screws. Attach handle to one leg using (2) #10-24 machine screws and (2) 10-24 lock nuts. Only finger tighten nuts.
- B** Attach leg with handle to grill bottom using tee nuts.
- C** Attach other leg with machine screws, finger tighten hex nuts between leg and grill bottom. Tighten tee nuts.



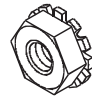
# 7

## Items to Assemble

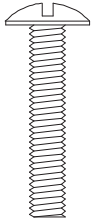
- 1 Base Assy (29101089)
- 6 Machine Screws (#10-24x1.0)
- 6 Lock Nut (#10-24)

## Turn upside down to assemble base.

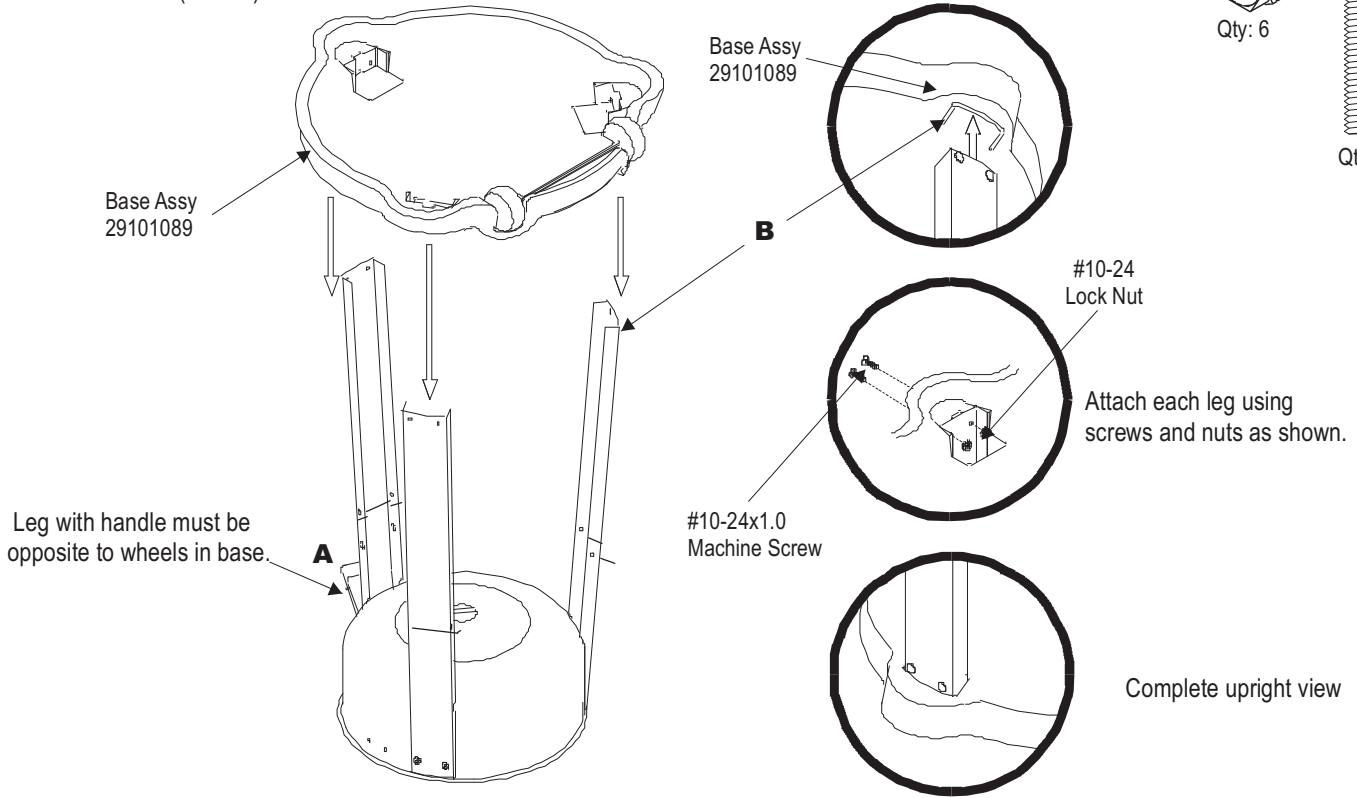
- A** NOTE: Leg with handle must be opposite wheels in base.
- B** Slide legs into slots in base support, attach each leg with screws and nuts.



Qty: 6



Qty: 6



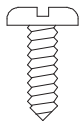
# 8

## Items to Assemble

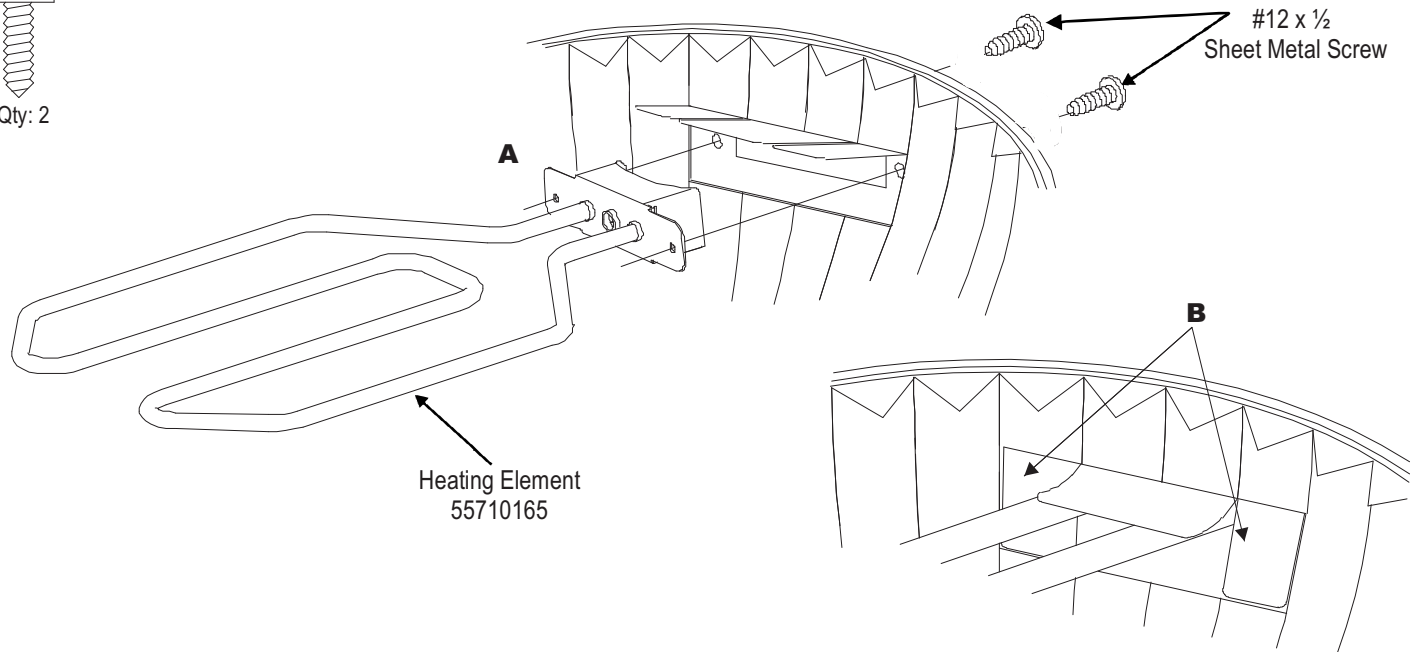
- 1 Heating Element (55710165)
- 2 Self-Tap Screws

- A** IMPORTANT: Orient heating element so that the notch is on top. ( BOTTOM is stamped on underside of bracket.)

- B** Slide element bracket through slot in side of insulation bowl and into rectangular slot in grill body. Element bracket mounts snugly against inside of grill body. Push insulation side flaps down flush with bowl.



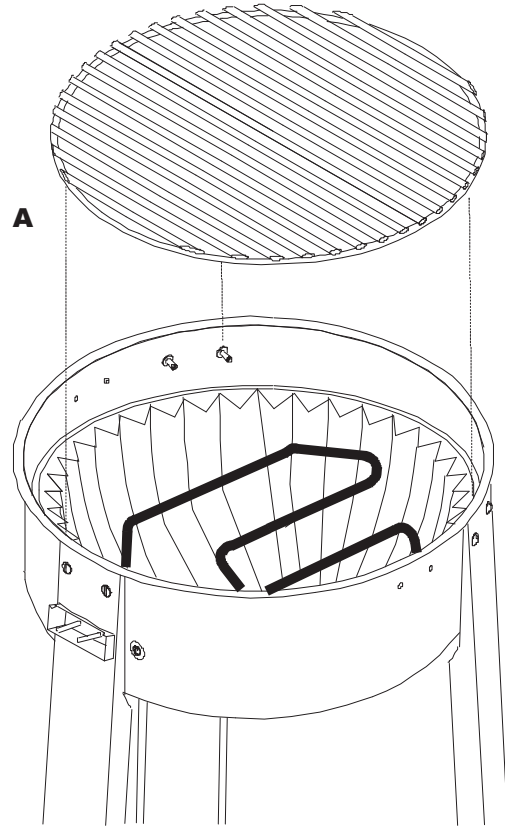
Qty: 2



**9**

Items to Assemble:  
1 Cooking Grate (29101024)

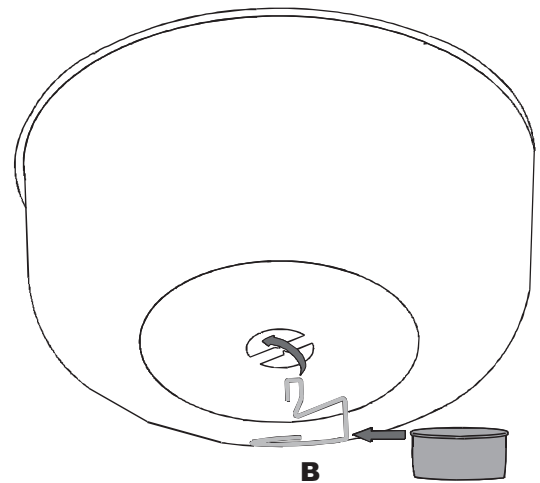
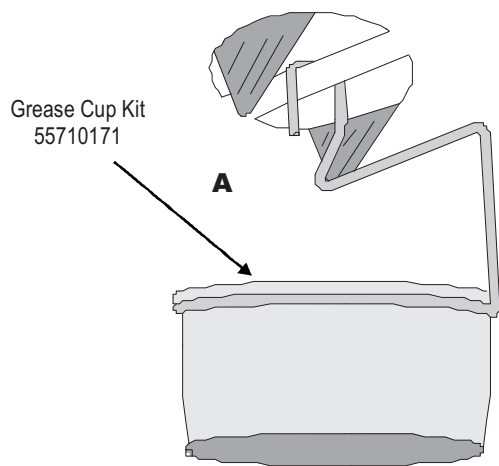
**A** Cooking grate rests on tee nuts.



**10**

Items to Assemble:  
1 Grease Cup Kit (55710171)

**A** IMPORTANT: Bend tabs of insulation bowl straight down toward grease cup to avoid grease spillage.  
**B** Clip grease cup bracket onto bar at notches

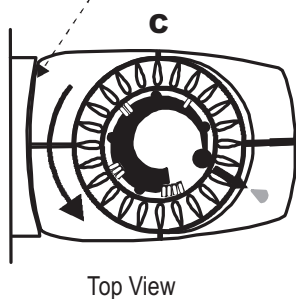
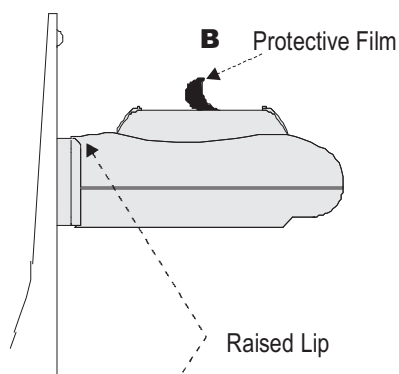
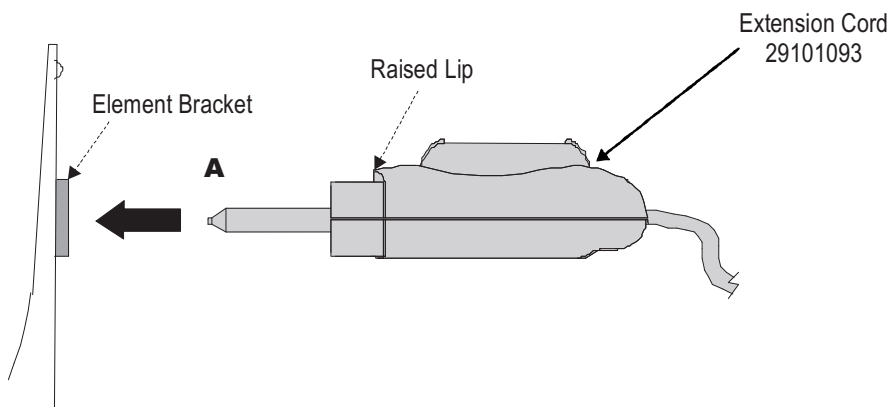


**NOTE:** Legs not shown for clarity

# 11

Items to Assemble:  
1 Extension Cord (29101093)

- A Insert controller into element bracket.
- B Remove protective film from controller prior to use.
- C Raised lip of controller should be inserted until it is snug against element bracket.

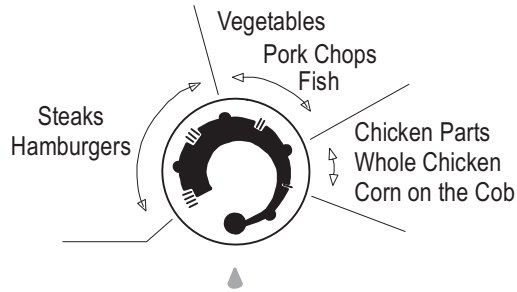


Ensure that controller knob is fully rotated counterclockwise to the OFF position prior to plugging controller into grill and outlet.

Congratulations, you have now completed the assembly of your grill. You can now look forward to hours of enjoyable cooking. For your safety and optimum grill performance finish reading the instructions on the following pages before using your new grill.

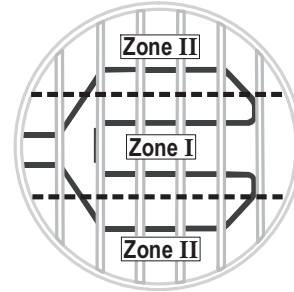
## Electric Patio Caddie Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions, or barbecue equipment used. Take this into consideration to insure best results.



## Cooking Zones

First preheat on HIGH to maximum sustained temperature. Then place food on grill and adjust controller to obtain desired temperature on cooking chart below.



| Item  | Size/Quantity     | Temperature   | Time   | Zone      |              |
|---|-------------------|---------------|--|-----------|--------------|
| Steak<br>(T-bone, ribeye, sirloin,<br>Filet mignon, etc.) | 1 inch            | 500°F - 600°F | Rare: 7-10 minutes<br>Medium: 12-15 minutes<br>Well: 18-20 minutes | I         |              |
| Steak<br>(T-bone, ribeye, sirloin,<br>Filet mignon, etc.) | 1/2 inch          | 500°F - 600°F | Rare: 6-7 minutes<br>Medium: 8-10 minutes<br>Well: 12 minutes      | I         |              |
| Hamburgers  | 1/2 inch          | 450°F - 500°F | Medium: 8 minutes<br>Medium/Well: 10 minutes<br>Well: 12 minutes   | I         |              |
| Pork Chop   | 1 inch            | 350°F - 450°F | 25 minutes,<br>Internal temp. 160°F                                | I Dry Rub | II* Marinade |
| Pork Chop   | 1/2 inch          | 350°F - 450°F | 20 minutes   | I Dry Rub | II* Marinade |
| Boneless, Skinless,<br>Chicken Breast                     | 8 ounces          | 350°F - 375°F | 10 minutes per side  | I Dry Rub | II* Marinade |
| Whole Chicken   | 1 each            | 350°F - 375°F | 10 minutes per pound<br>Internal temp. 180°F                       | I Dry Rub | II* Marinade |
| Tuna/Sword Fish   | 1 inch - 8 ounces | 350°F - 450°F | Rare: 7 minutes<br>Medium: 12 minutes<br>Well: 15 minutes          | II        |              |
| Whole Rainbow Trout Filet                                 | 8 ounces          | 350°F - 450°F | 8-12 minutes   | II        |              |
| Shrimp, Medium,<br>Peeled and de-veined                   | 8 ounces          | 400°F - 425°F | 3-5 minutes  | II        |              |
| Corn on Cob   | 1 each            | 350°F - 400°F | 30 minutes   | II        |              |
| Baking Potatoes   | 1 each            | 350°F - 400°F | 1 hour   | II        |              |
| Mushrooms, Button, Whole                                  | 8 ounces          | 350°F - 400°F | 6 minutes  | II        |              |
| Yellow Onions   | 1 each            | 350°F - 400°F | 12-15 minutes  | II        |              |
| Tomatoes  | Half              | 350°F - 400°F | 15 minutes   | II        |              |
| Zucchini/Yellow Squash,                                   | 1 medium size     | 350°F - 400°F | 8-10 minutes   | II        |              |

\*Increase cooking time 5 minutes or to desired doneness.

## Troubleshooting

| Problem                             | Possible Cause   | Prevention/Solution   |
|-------------------------------------|--|---|
| Grill not heating                   | Controller turned off.<br><br>No power.<br><br><br><br>Faulty controller or heating element.   | Turn controller knob to maximum setting.<br><br>Be sure controller is fully seated in heating element bracket and grill is properly plugged into outlet.<br><br>Check for tripped household circuit breakers or GFI (Ground Fault Interrupter). Reset or replace if necessary.<br><br>Try another outlet.<br><br>Replace controller or heating element. |
| Circuit breaker trips or fuse blows | Power surge.<br><br>Another appliance plugged into same circuit as grill.<br><br>Moisture or water in controller or electrical connections.<br><br>Damaged cord or electrical connections. | Turn controller to OFF position before plugging into electrical outlet.<br><br>Do not use other electrical appliances on the same circuit.<br><br>Keep controller and all electrical connections dry. Do not operate unit when raining.<br><br>Replace damaged controller or extension cord.  |
| Grill will not cook properly        | Lid off of grill.<br><br>Insufficient preheat or temperature set too low.<br><br>Inappropriate extension cord.<br><br>Excessive buildup on insulation bowl.                                | Place lid on grill while cooking.<br><br>Preheat 15-20 minutes. Increase controller setting.<br><br>Replace with appropriately rated cord (15 amps).<br><br>Clean lower insulation bowl.  |
| Flare-ups                           | Excess fat in meat.<br><br>Excessive cooking temperature.<br><br>Grease build up.  | Trim fat from meat before grilling.<br><br>Adjust (lower) temperature as needed.<br><br>Clean grill.  |
| Controller indicator light is OFF   | Normal controller cycling.<br><br>No power.<br><br>Faulty controller.  | Increase knob setting or wait for light to cycle on.<br><br>See "Grill not heating".<br><br>Replace controller or heating element.  |
| Persistent grease fire              | Grease trapped by food build up.   | Turn controller knob to OFF. Keep lid on and let fire burn out. After grill cools, clean insulation bowl.<br><br><b>Do not apply water to fire. Personal injury may result.</b>   |

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®, PrecisionFlame and Design®, Sierra® and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644; 6,279,566; 6,397,731; 6,418,923; 6,439,222; 6,523,461; 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; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D463,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313; D461,359 and D477,501. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending. ©2006 W. C. Bradley Co., All Rights Reserved.

Thermulate® is a registered trademark of ATD, Corp. Insulation bowl and application covered by U.S. Patents 5011743, 5111577, and other Patents pending.

## Limited Warranty

Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase.

The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid, by the consumer, for review and examination.

### 90 Days LIMITED warranty

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts listed below which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs. **The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice and register your new product immediately. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. Register online at <http://www.charbroil.com> or complete and return via mail the Product Registration Card located on the last page of the Use & Care manual included with this product and retain your sales receipt for proof of purchase.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces.

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

#### ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Service calls to your home.
2. Repairs when your product is used for other than normal, single-family household or residential use.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
4. Any food loss due to product failures.
5. Replacement parts or repair labor costs for units operated outside the United States or Canada.
6. Pickup and delivery of your product.
7. Repairs to parts or systems resulting from unauthorized modifications made to the product.
8. The removal and/or reinstallation of your product.
9. Shipping cost, standard or expedited, for warranty and replacement parts.

#### DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defect parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

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

**Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.**

Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer.

**This warranty only applies to units purchased from an authorized retailer and or re-seller.**

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

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

**Char-Broil Consumer Relations  
P. O. Box 1240  
Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired by calling 1-800-241-7548 and then clearly marked on the outside of the package and the package is shipped freight/postage pre-paid to the address above.

Please register your grill online at:

**WWW.GRILLREGISTRATION.COM**

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE.*  
 LLENE ESTA TARJETA Y DEVUÉLVALA DENTRO DE LOS 10 DÍAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTÍA.*  
 VEUILLEZ COMPLÉTER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT.  
 LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ÊTRE AFFECTÉE SI VOUS NE LE FAITES PAS.

**1** First Name/Nombre/Prénom \_\_\_\_\_ Initial/Inicial/Initiale \_\_\_\_\_ Last Name/APELLIDO/Nom de famille \_\_\_\_\_  
 Address (number and street)/Dirección (número y calle)/Adresse (numéro et rue) \_\_\_\_\_ Apt Number/Nº de apart./Nº d'appt. \_\_\_\_\_  
 City/Ciudad/Ville \_\_\_\_\_ State/Estado/Province \_\_\_\_\_ Zip Code/Código zip/Code postal \_\_\_\_\_

**2** E-mail Address/Dirección de correo electrónico/Adresse électronique  
 If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.  
 Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.  
 Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

\_\_\_\_\_  
 (Example: your name@your host.com) (Ejemplo: su nombre@su host.com) (Exemple : votre nom@votre hôte.com)

**3** Phone Number/Número telefónico/Numéro de téléphone \_\_\_\_\_

**6** Date of Purchase/Fecha de compra/Date de l'achat \_\_\_\_\_

**4** **IMPORTANT!;/IMPORTANTE!/IMPORTANT!**  
 Write Serial Number and Model Number in spaces below.  
 Escriba en los espacios de abajo el número de serie y el número de modelo.  
 Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

**7** Store Name/Nombre de la tienda/Nom du magasin \_\_\_\_\_

**8** Purchase Price/Precio de compra/Prix d'achat  
 \$ \_\_\_\_\_ .00

**5** Your Gender/Su sexo/Sexe: 1.  Male/Masculino/Masculin 2.  Female/Femenino/Féminin

**9** Which product are your registering?  
 ¿Qué producto está registrando?  
 Quel produit enregistrez-vous?  
 1.  Gas Grill/Parrilla de gas/  
 Gril au gaz  
 2.  Electric Grill/Parrilla eléctrica/  
 Gril électrique  
 3.  Smoker/Ahumadora/Fumoir  
 4.  Charcoal Grill/Parrilla de carbón/  
 Barbecue au charbon  
 5.  Charcoal Smoker/Ahumadora de  
 carbón/Fumoir au charbon  
 6.  Outdoor Fireplace/Hogar para  
 exteriores/Foyer extérieur  
 7.  Cooker/Fryer / Cocina/freidora /  
 Cuisieur/Friteuse  
 8.  Other/Otro/Autre

**10** Which of these sources influenced your decision to buy this product? (check all that apply)  
 ¿Cuál de estas fuentes influyó a su decisión de comprar este producto? (Marque todas las que correspondan)  
 Parmi les éléments ci-dessous, qu'est-ce qui a influencé votre décision d'acheter ce produit?  
 (Cochez tous les éléments s'appliquant)  
 1.  Magazine/newspaper advertisement / Propaganda en revista/periódico /  
 Publicité dans un magazine ou dans un journal  
 2.  Television commercial/Comercial televisivo/Publicité à la télévision  
 3.  Grill was assembled/Parrilla ensamblada/Le gril était déjà assemblé  
 4.  In-store display/Exhibidor en la tienda/Promotion sur le lieu de vente  
 5.  Store circular/Circular de la tienda/Prospectus de magasin  
 6.  Brand name/Marca/Marque  
 7.  Product style/Estilo del producto/Style du produit  
 8.  Price/value / Precio/valor / Rapport prix/valeur  
 9.  Product quality/Calidad del producto/Qualité du produit  
 10.  Friend/Relative recommendation / Recomendación de amigo o pariente /  
 Recommandation d'un(e) ami(e)/parent(e)  
 11.  Salesperson recommendation/Recomendación del vendedor/  
 Recommandation d'un(e) préposé(e) à la vente  
 12.  Grill size/Tamaño de la parrilla/Taille du gril  
 13.  Product warranty/Garantía del producto/Garantie du produit  
 14.  Store demonstration/Demostración en la tienda/Démonstration en magasin  
 15.  Point of purchase/Punto de compra/Lieu de vente  
 16.  Other/Otras/Autre: \_\_\_\_\_

Mail to:  
 Product Registration Dept.  
 PO BOX 1240  
 Columbus, Georgia 31902-1240

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here .

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a ustedes con ofertas que puedan resultarles de interés. Si prefiere no recibir estas ofertas, por favor marque aquí .

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici .

