

**NO  
TOOLS  
REQUIRED**

**QUICKSET<sup>®</sup>**

Natural Gas Grill

4638220

**ASSEMBLY, USE AND  
CARE MANUAL**



**THIS GRILL IS FOR  
OUTDOOR USE ONLY**

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

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

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

**▲ WARNING**

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

**▲ CAUTION**

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

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

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

**Char-Broil**



**WARNING**



Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

4638220 / 0-4165056 (01-04-02)

 **WARNING** 

**FOR YOUR SAFETY**

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

**FOR YOUR SAFETY**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

**Call Grill Service Center for Help and Parts**

- If you need help or warranty parts call ☎ 1-800-241-7548 or send a FAX to 1-706-576-6355.  
Business hours: Open 24 hours - Seven days a week
- To order non-warranty replacement parts or accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121.

**Important: Fill out Warranty Information below**

Warranty Information
Model Number _____
UPC (on carton) Label Lot # GG _____
Serial Number _____
Date Purchased _____

 **CAUTION** 

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

**Installation Safety Precautions**

- This grill is designed for natural gas use at 7 inch water column supply pressure. Verify supply pressure with your local gas company. **Not for use with LP gas.**
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1** or **CAN/CGA-B149.1 Natural Gas Installation Code**. 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 Electric Code, ANSI / NFPA 70** or **Canadian Electrical Code, CSA C22.1**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and Canada only. Do not modify or use in any other location. Modification will result in a safety hazard.

**Safety Symbols**

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

 **DANGER** 

- Indicates an imminently hazardous situation which, if not Avoided, will result in death or serious injury.

 **WARNING** 

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

 **CAUTION** 

- Indicates a potentially hazardous situation which, if not Avoided, may result in minor or moderate injury.

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Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, VIP®, PrecisionFlame and Design®, Sierra®, and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

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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; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,279,566; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; and D449,492. Other Patents Pending.

## Warranty

Manufacturer warrants to the original consumer-purchaser that this product shall be free from defects in workmanship and materials under normal and reasonable use and correct assembly (if assembled by consumer-purchaser), as follows:

- (1) The aluminum top and bottom castings for the life of original purchase, excluding the paint finish;
- (2) The burner/venturi assembly for a period of three (3) years from the date of purchase; and
- (3) All other parts for a period of one (1) year from the date of purchase.

Manufacturer will, at its option, refinish or replace any product or part found to be defective during the warranty period. Manufacturer will require you to return the part(s) claimed to be defective, for its inspection, freight or postage prepaid.

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

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

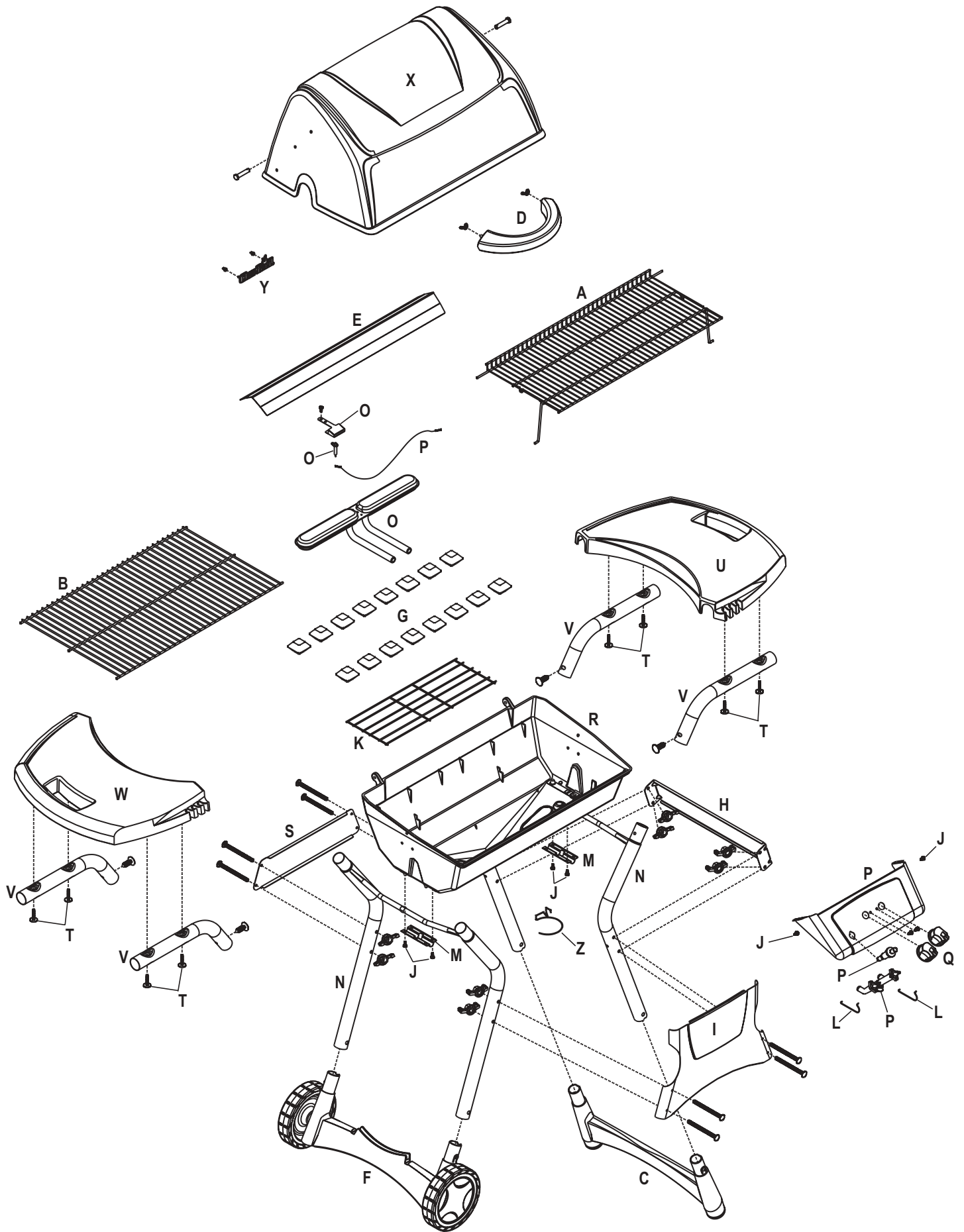
Manufacturer may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

This warranty does not include the cost on any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, or damage incurred through commercial use of the product. This express warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties, express or implied, including implied warranty of merchantability or fitness for a particular purpose. Neither Manufacturer dealers nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

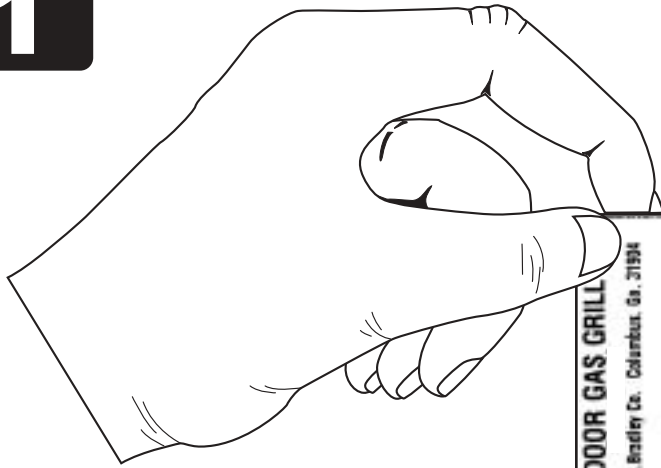
Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. So the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights which vary from state to state.

## Parts List - Model 4638220

<u>Key</u>	<u>Qty.</u>	<u>Description</u>	<u>Part #</u>	<u>Key</u>	<u>Qty.</u>	<u>Description</u>	<u>Part #</u>
A	1	Warming Rack . . . . .	4152125	W	1	Side Shelf, Left. . . . .	4154456
B	1	Cooking Grate . . . . .	4152741	X	1	Grill Lid. . . . .	4581964
C	1	Leg Extender Assembly . . . . .	4154468	Y	1	Logo Plate Assembly . . . . .	4157147
D	1	Handle . . . . .	4154488	Z	1	Grease Clip . . . . .	5156607
E	1	Drip VapoRISER Bar . . . . .	4156418		1	12' Natural Gas Hose. . . . .	4158033
F	1	Wheel Assembly . . . . .	4158100		1	Hardware Bag . . . . .	4253990
G	---	Briquets (1 bag) . . . . .	4158125			Replacement Ignition Module Bag . . . . .	4506709
H	1	Brace . . . . .	4502155				
I	1	Front Panel . . . . .	4503076				
J	6	#10x1/2", T-20, Self-Tap Screw . .	4080043				
K	1	Briquet Grate . . . . .	4151002				
L	2	Valve Clip. . . . .	4156172				
M	2	Casting Seat Bracket . . . . .	4500222				
N	2	Leg Assembly. . . . .	4502156				
O	1	Burner/Collector Assembly. . . . .	4505069				
P	1	Control Panel Assembly. . . . .	4530074				
Q	2	Control Knob . . . . .	4154470				
R	1	Grill Bottom . . . . .	4580149				
S	1	Back Panel. . . . .	4502064				
T	8	#10x1-1/4" Self-Tap Screw. . . . .	4080041				
U	1	Side Shelf, Right . . . . .	4154459				
V	4	Shelf Arm . . . . .	4502121				



# 1

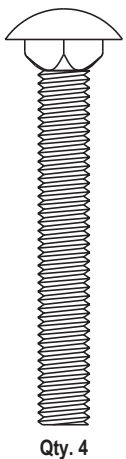


Remove end of rating label located on your grill's back panel (see parts list to identify) and apply to your warranty card in box #5. If label cannot be removed, write the numbers on your warranty card.

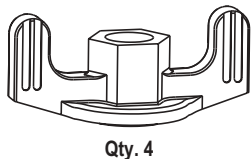


This label contains the model and serial number for your grill. You should also write this information on page 2 of this manual in the "Warranty Information" box.

# 2

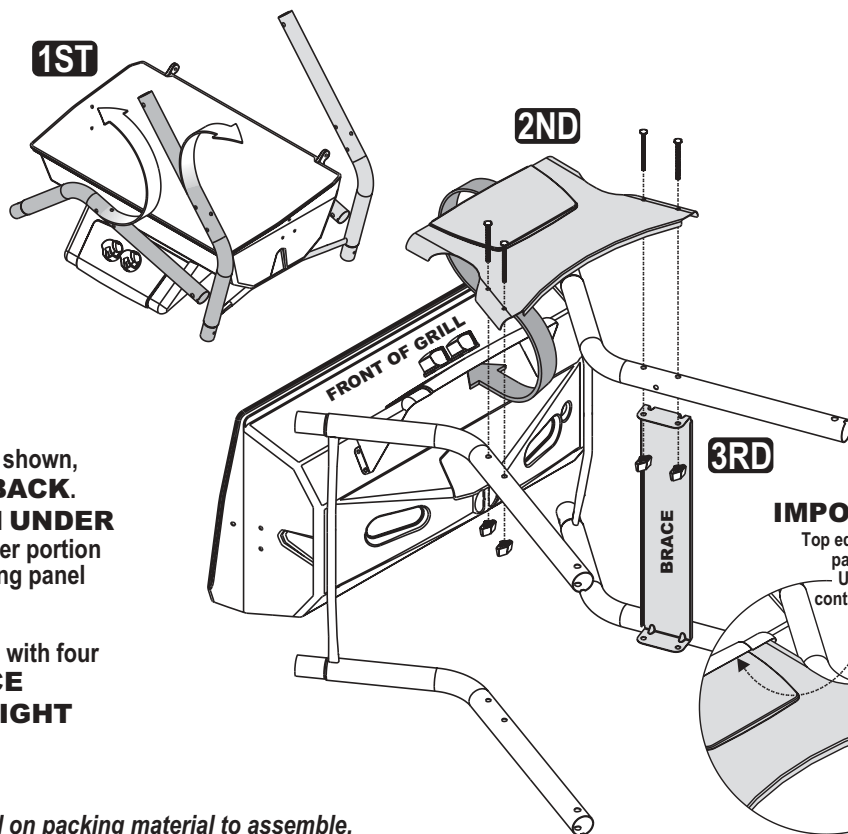


Qty. 4



Qty. 4

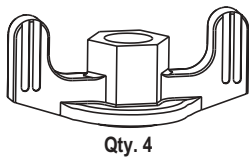
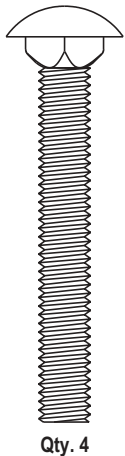
1. Unfold legs to position shown, laying grill **ON ITS BACK**. Place top of front panel **UNDER** control panel. Rest lower portion of panel on legs, aligning panel holes with leg holes.
2. Attach panel and brace with four bolts and nuts. **BRACE ATTACHES TO RIGHT SIDE.**



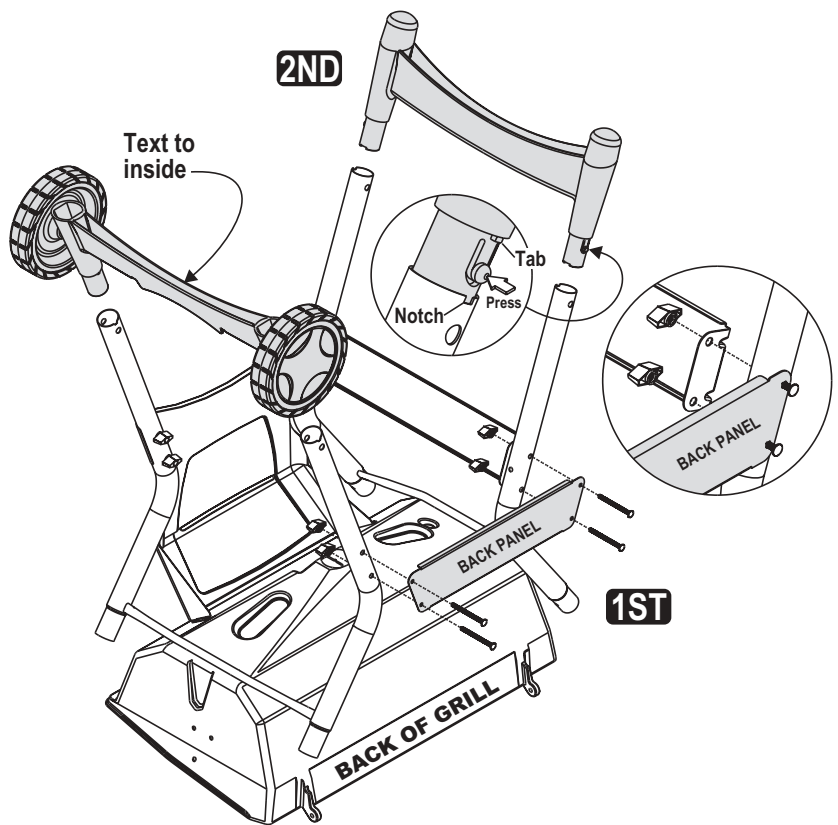
**IMPORTANT:**  
Top edge of front panel fits **UNDER** control panel.

**NOTE:** To prevent scratching, lay grill on packing material to assemble.

# 3



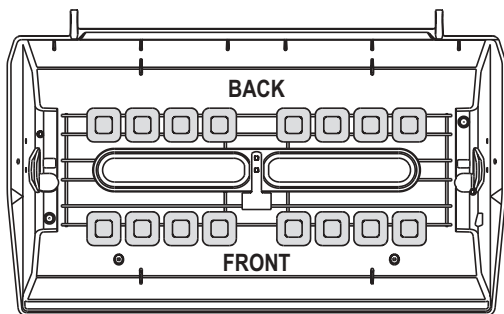
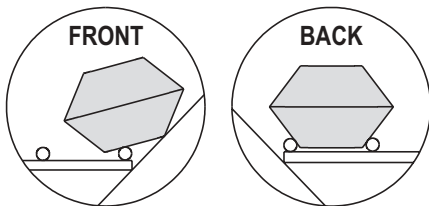
1. Stand grill upside down and attach back panel to legs and brace with four bolts and nuts.
2. Facing back of grill, depress buttons and snap leg extender assembly into right legs and wheel assembly (text facing inward) into left legs.  
**IMPORTANT:** Align tabs with notches in legs.



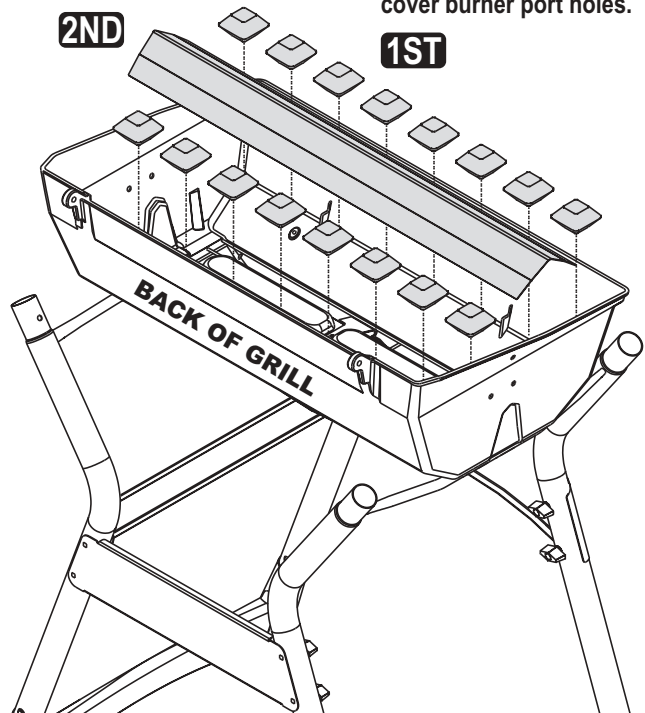
# 4

1. Place 16 briquets onto briquet grate. Arrange briquets as shown below.
2. Position Drip VapoRISER Bar as shown and place above burner, resting on supports at each end of grill bottom.

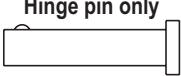
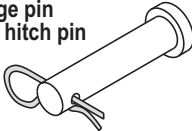
## Briquet Placement

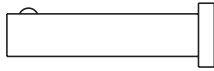


Do not let briquets cover burner port holes.

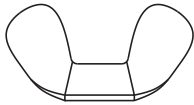


# 5

You may have:  Hinge pin only OR  Hinge pin and hitch pin

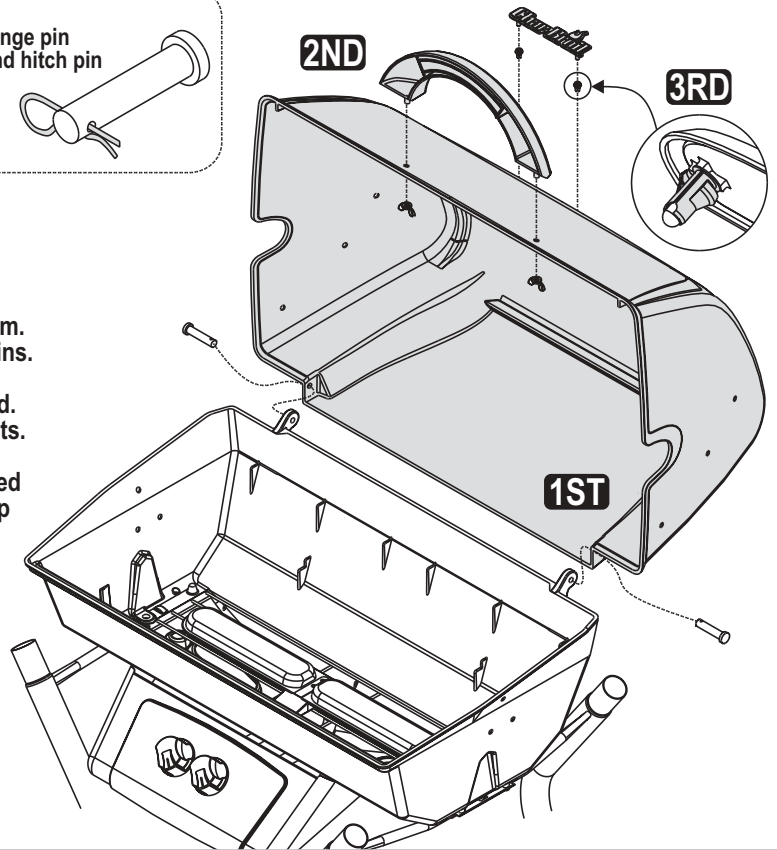


Qty. 2



Qty. 2

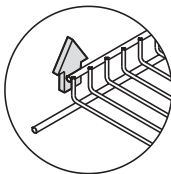
1. Place lid onto grill bottom. Attach with two hinge pins.
2. Insert handle into grill lid. Attach with two wing nuts.
3. Be sure clips are attached to logo plate posts. Snap logo plate into grill lid.



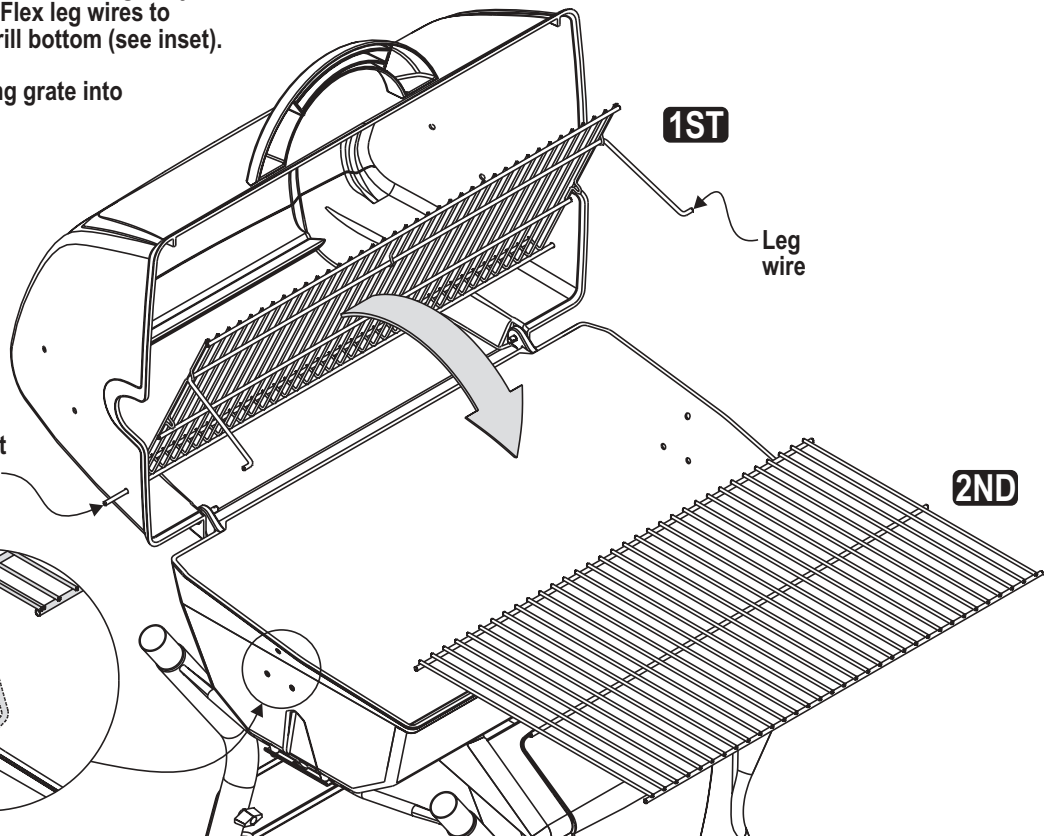
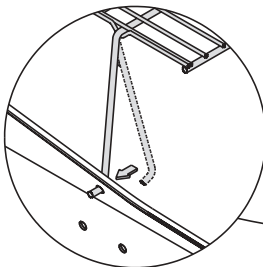
# 6

1. Insert pivot wire of SwingAway into grill lid. Flex leg wires to insert into grill bottom (see inset).
2. Place cooking grate into grill bottom.

Back of SwingAway pointing upward.



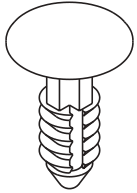
Pivot wire



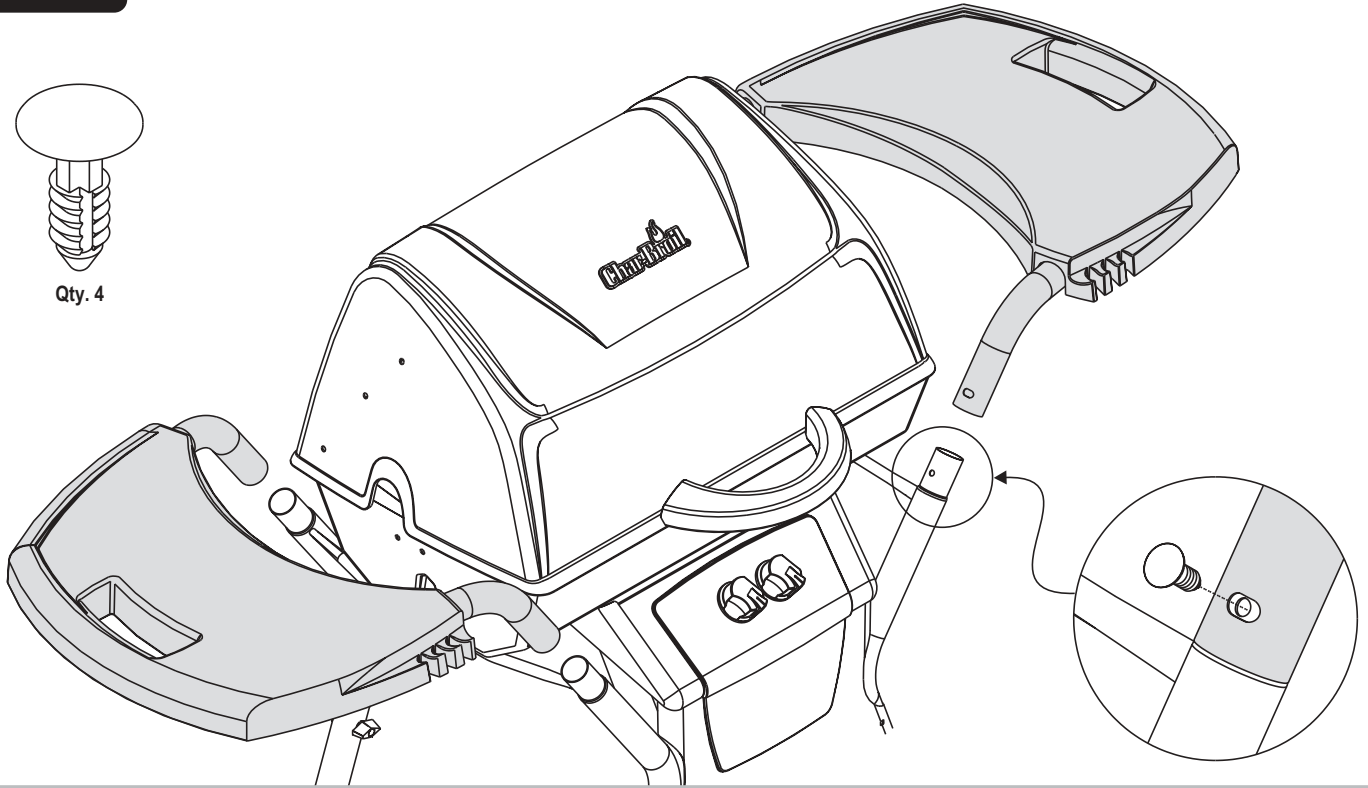


# 7

1. Install side shelves by sliding shelf tubes over ends of leg tubes. Press firmly so that holes are aligned. Secure with one push-fastener on each leg.

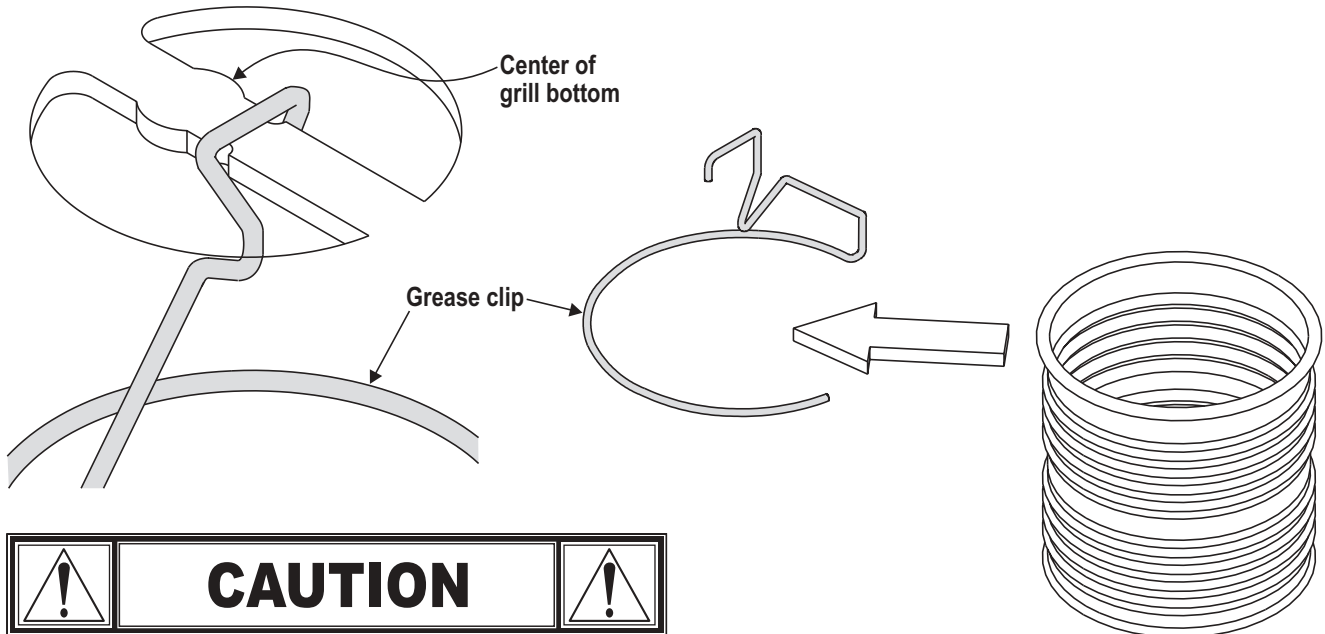


Qty. 4



# 8

1. Hang grease clip from center of grill bottom. Use an empty soup can (not included) to hang from grease clip.



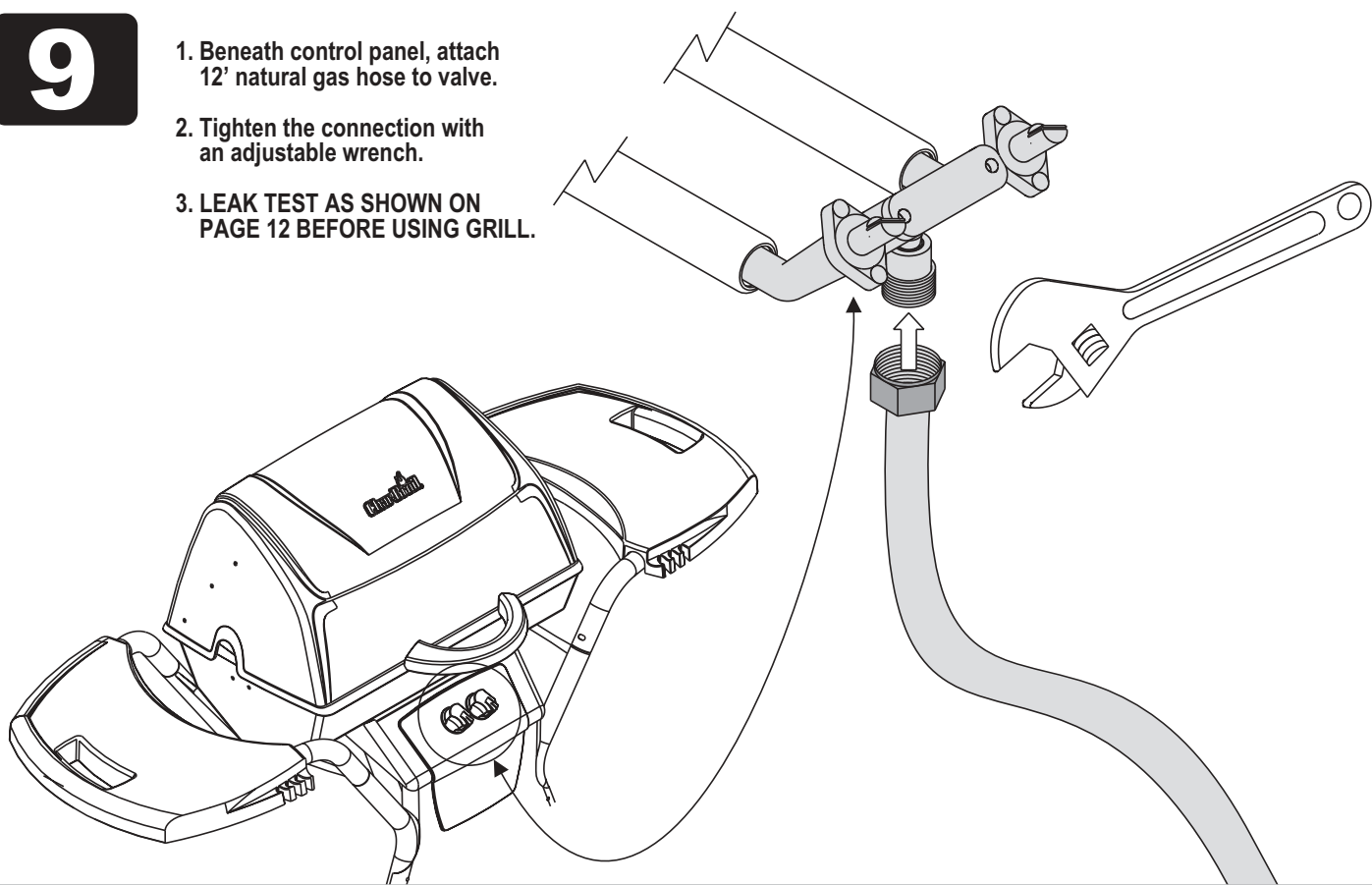
**CAUTION**



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

**9**

1. Beneath control panel, attach 12' natural gas hose to valve.
2. Tighten the connection with an adjustable wrench.
3. LEAK TEST AS SHOWN ON PAGE 12 BEFORE USING GRILL.



## Connecting Your Grill to the Natural Gas Source

1. Coat pipe nipple with gas resistant dope. Screw socket onto gas manifold at gas source (A).
2. Connect unattached end of natural gas hose to socket. Push sleeve back on socket (B) and insert plug until sleeve snaps forward, locking plug into socket.

When socket and plug are connected, valve in socket opens automatically to permit full gas flow. When coupling is disconnected, valve in socket instantly and positively shuts off flow of gas. Because valve in socket positively shuts off flow of gas, grill can be disconnected from gas source by disconnecting hose from socket. Socket can be left on manifold of gas source if so desired.

**With proper assembly, plug cannot be removed without pushing sleeve back.** To disconnect, push sleeve back and pull plug out of sleeve (this automatically shuts off gas).

**Please Note:** Hose and assembly are A.G.A. Certified and C.G.A. Listed for natural gas, manufactured gas, mixed gas and for liquefied petroleum and for LP Gas-Air mixtures on basis of 0.64 specific gravity for 1000 BTU's per cubic foot of gas at 0.3 in. Water column pressure drop. Only ANSI Z21.54 approved hoses should be used with this grill.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.5kPa).


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




# WARNING



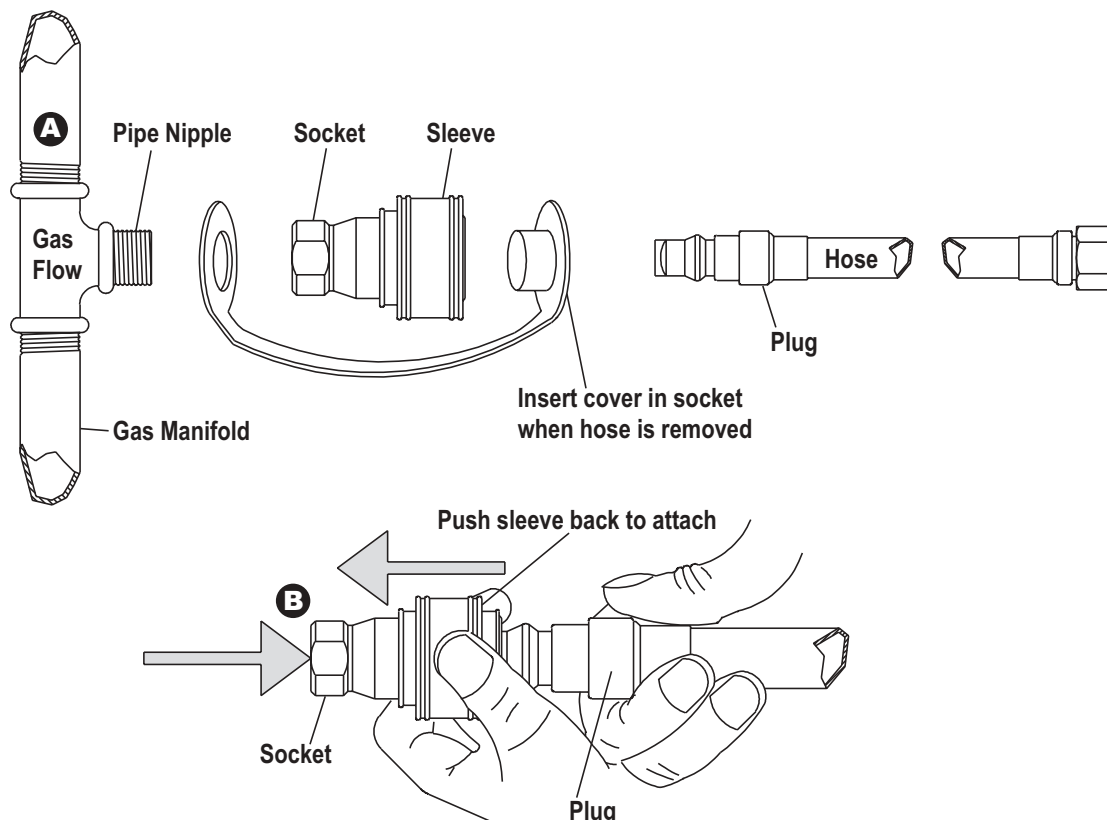
- Connection to gas source must be done by a certified Plumber.



# WARNING



- Do not use hard metal piping of any kind to connect this type of grill to natural gas source. Use ONLY hose specified by manufacturer. Using hard metal piping is an unsafe practice. Movement of the grill can cause Breakage of metal pipe.





## WARNING

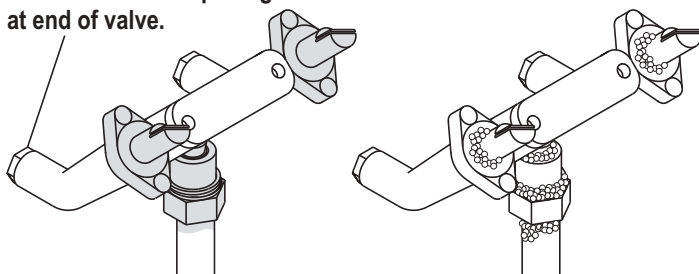


- Do not use grill until leak checked.
- If leak is detected at any time, STOP and call the Fire Department.
- If you cannot stop a gas leak, immediately close LP tank Valve and call LP gas supplier or your fire department!

### Leak Testing Valve and Hose

1. Turn all grill control knobs to OFF.
2. Check to make sure grill is connected to natural gas source and gas supply is turned on.
3. Brush a soapy solution onto areas and connections shaded in illustration below.

▲ Never remove opening at end of valve.



4. "If growing" bubbles appear, there is a leak. Turn gas off at control knobs and gas source immediately and retighten connections. If leaks cannot be stopped "do not try to repair." Call for replacement parts. Order new parts by giving the serial, model number and name of items needed To the Grill Service Center at 1-800-241-7548.

### Safety Tips

- ▲ When grill is not in use, turn off all control knobs and gas source.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils to avoid burns and splatters.
- ▲ Maximum load for side shelves is 10 lbs.
- ▲ A soup can **must** be attached to grease clip and emptied after each use. Do not remove soup can until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve or hose, turn off gas supply at once. Determine the cause, correct, clean and inspect valve and hose before continuing. Perform a leak test.
- ▲ If you have a grill problem see the "Troubleshooting Section".



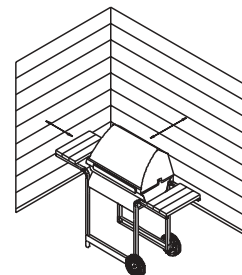
## WARNING



### For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under a surface that can catch fire.
- Do not use charcoal in a gas grill.

- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- Apartment Dwellers: Check with management to learn the requirements and fire codes for using an Gas Grill in an apartment. If allowed use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies made of wood.
- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.



## CAUTION






- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops turn knobs and gas source off.
- Do not leave grill unattended while preheating or burning off food residue on high. If grill has not been regularly cleaned a grease fire can occur that may damage the product.

### Before Your First Cookout

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

## Ignitor Lighting



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

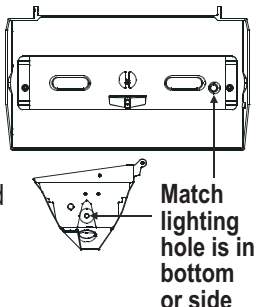
1. **Open lid.** Turn on gas at gas source.
2. Turn LEFT knob to  IGNITE.
3. Push IGNITOR Button  rapidly to light. Be sure burner lights and stays lit.
4. If burner does not light turn knob(s) to OFF, wait 5 minutes and try again.
5. Turn RIGHT knob to  IGNITE to light other burner.
6. If IGNITOR does not work, follow match lighting instructions.

After Lighting: Turn knob to HIGH position for warm-up. Do not warm up grill with knobs on IGNITE. Knobs and handle will become uncomfortably hot if left in IGNITE positions.

## Match Lighting

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

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



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

	<b>CAUTION</b>	
<ul style="list-style-type: none"><li>• If burner does not light, turn knobs to OFF. Wait 5 minutes and try again. If the burner does not ignite with valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.</li></ul>		

## Burner Flame Check

- Light burner, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



## Turning Grill Off

- Turn all knobs to OFF position. Turn gas OFF at gas source.

## Ignitor Check



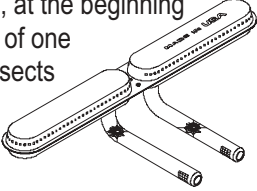
- **Turn gas off at gas source.** Press ignitor button rapidly. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "*Troubleshooting*" if no click or spark.

## Valve Check

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

## Hose Check

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

	<b>CAUTION</b>	
<p>Clean burner prior to use after storing, at the beginning of the grilling season or after a period of one month not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause fires in burner tubes or under grill. See following pages for specific cleaning instructions.</p>		
		 <p>Typical spider webs inside burner</p>

## General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush to insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plated wire grate:** Wash grate and drip vaporiser bar with concentrated grill cleaner or use soap and water solution. Dry thoroughly and store indoors between cookouts.
- **Plastic parts:** Wash with warm soapy water and wipe dry. **▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts.** Damage to and failure of parts can result.
- **Porcelain grate:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Stainless Steel:** Wash with mild detergent or nonabrasive cleaner and warm soapy water, wipe dry with a soft nonabrasive cloth
- **Briquet grate:** This grate will eventually decompose and weaken with use. Remove grate from grill and tap to loosen any scaling. Brush grate vigorously with a wire brush to remove any additional scaling, rust or residue.

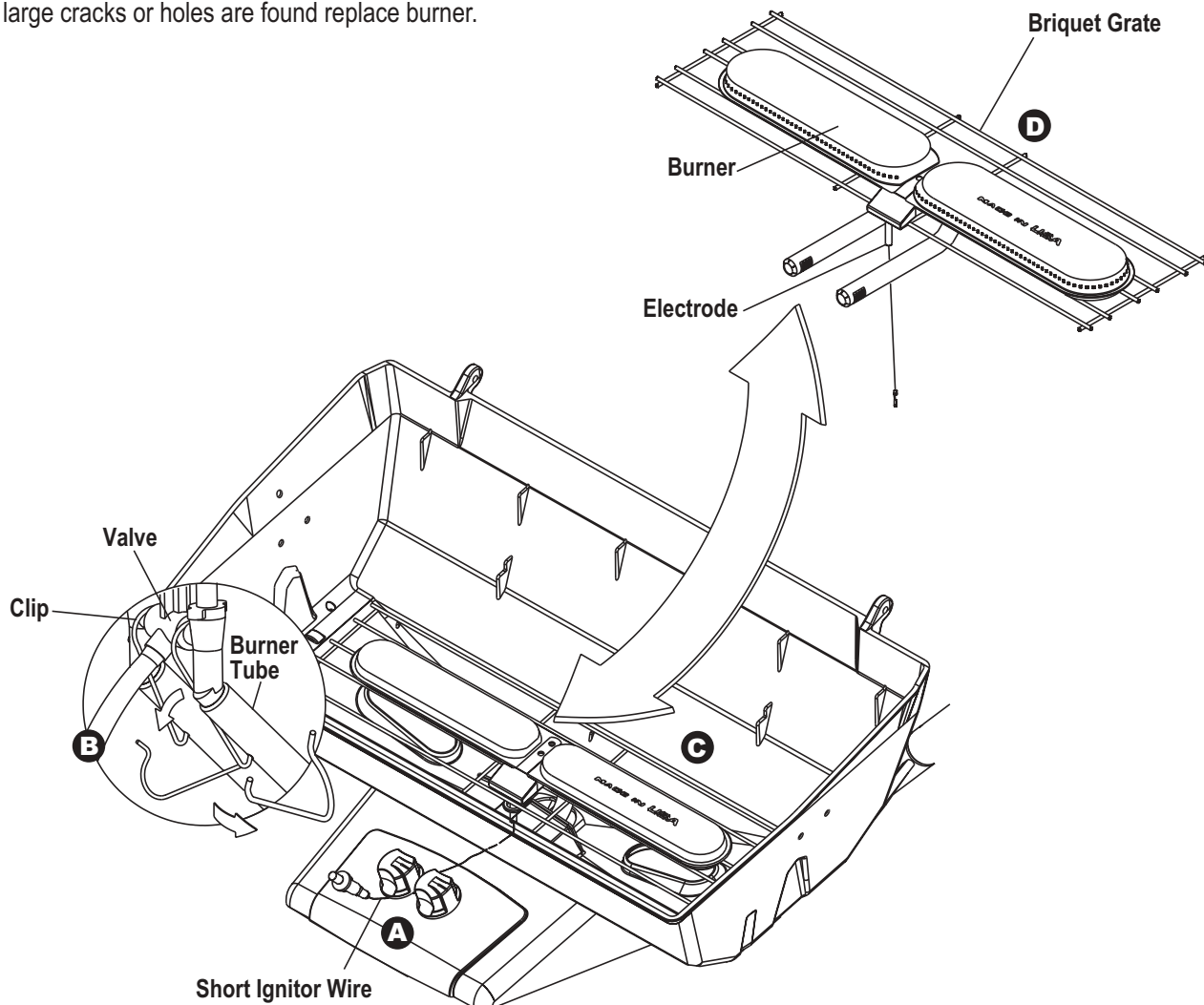
## Cleaning the Burner Assembly

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

1. Turn gas off at control knobs and gas source.
2. Remove cooking grate and drip vaporiser bar.
3. Discard used briquets before removing burner and briquet grate.
4. Under grill remove grease cup and disconnect short ignitor wire (A) and clips from burner (B). To remove clips pull down on large end of clip attached to the valve, turn away from valve, rotate upward and remove small end of clip from burner tube.
5. Inside grill remove burner assembly and briquet grate (C), clean ceramic portion of electrode with rubbing alcohol and a swab. Remove scale from briquet grate, replace if necessary.
6. 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.
7. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out.
8. If not storing grill after cleaning, hold briquet grate and burner together angle into grill bottom (D).
9. To reattach clips hold large curved end away from burner tube, insert small curved end into hole under burner tube, turn clip towards valve, snap into place.

**VERY IMPORTANT: Clips must be attached correctly for proper grill function (B).**

10. Reattach ignitor wire to ignitor (A).
11. Do not use more than 16 new briquets on briquet grate around burner. Do not let briquets cover burner holes.
12. Reposition drip vaporiser bar and cooking grate. Reattach clean can to grease clip.
13. Before cooking again on grill, follow "Burner Flame Check".



## Cooking Chart

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

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

Food	Setting	Cooking Time
<b>Beef</b>		
Hamburger ½" thick	Medium	Med: 7-10 min/Well: 10-15 min
Steak ½"	Medium-Hot	Rare: 3-6 min/Med: 6-9 min/Well: 9-12 min
Roast	Low	Rare: 18-22 min per lb/Med: 22-28 min per lb/Well: 28-32 min per lb
<b>Pork</b>		
Chops ½"	Medium	Well: 15-20 min
Ribs 5-6 lbs.	Low-Medium	Well: 45-90 min
Roast 3-5 lbs.	Low-Medium	Well: 18-23 min per lb
Ham Steak ½"	Medium-Hot	12-15 min
Ham 5 lb. fully cooked	Low-Medium	20 min per lb
<b>Lamb</b>		
Chops ½"	Medium	6-12 min
<b>Poultry</b>		
Chicken 2½-3½ lbs.	Low	1 hr, 15 min to 1 hr, 30 min
Chicken halved or quartered	Low	40-60 min
Turkey	Low-Medium	18-20 min per lb
<b>Seafood</b>		
Steaks 1" thick	Medium-Hot	Well: 10-15 min
Filletts 6-8 oz.	Medium-Hot	8-12 min
Shrimp large or jumbo	Low-Medium	8-12 min
<b>Venison</b>		
Steak 1" thick	Medium	Rare: 8-10 min/Med: 10-12 min
Burgers ½"	Medium	Rare: 10-12 min/Med: 12-15 min
Roast 3-4 lbs.	Low-Medium	Rare: 20-22 min per lb/Med: 22-25 min per lb
<b>Vegetables</b>		
<i>Wrap vegetables in foil</i>		
Baking potato, whole	Low	55-60 min
Onions, whole	Low	45 min
Tomatoes, half	Medium	30-40 min
Corn, whole	Low	35-45 min
Mushrooms	Medium	15-20 min

## Food Safety

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

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

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

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

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

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

## How to Tell if Meat is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180 F°; breasts, 170 F°. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160 F°, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145 F°. All cuts of pork should reach 160 F°.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165 F°, or until steaming hot.

## Storing Your Grill

- Clean cooking grate and discard old briquets.
- Store in dry location.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by Char-Broil.
- Storage of grill indoors is permissible ONLY if gas source is disconnected.
- When removing grill from storage, follow "Cleaning Burner Assembly" instructions before starting grill.

## Troubleshooting

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



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