

NO TOOLS REQUIRED

**the
Big Easy®**

THE GRILL THAT COOKS
**BREAKFAST
LUNCH AND DINNER**

**the
Big Easy®**

Natural Gas Grill

4638234

**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

Char-Broil

4638234 / 0-4165057 (01-24-02)



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.



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**. 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 4638234


Key Qty. Description Part #

A	1	Condiment Wire	4151005
B	2	Tent Frame	4151014
C	1	Griddle	4152038
D	1	Cooking Grate, 12"	4152045
E	1	Cooking Grate, 15"	4152046
F	1	Chef's Delite	4152058
G	1	Handle	4154474
H	1	Condiment Tray	4154518
I	2	Hub Cap	4154530
J	2	Wheel	4154531
--	1	12 Ft. Hose Assy.	4158033
K	2	Burner Tent	4500226
L	1	Upper Panel	4503119
M	1	Lower Panel	4503121
N	2	10x1/2" Screw, Self-tap	4080043
O	2	Pivot Pin	4080066
P	2	3/16 Pal Nut	4153096
Q	1	Ignitor Wire, Main	4153184

Key Qty. Description Part

R	1	Ignitor Wire, 21"	4153188
S	2	Leg Extender	4154516
T	1	Right Leg	4503147
U	1	Left Leg.	4503148
V	2	3/4" Hitch Pin	4156515
W	1	Carry-over Tube	4500227
X	1	Console Assembly	4530076
Y	1	Ignitor Knob	4154208
Z	1	Grill Bottom.	4580332
AA	2	Burner.	5068016
BB	1	Right Shelf	4520015
CC	1	Left Shelf	4520016
DD	1	Grill Top	4580128
EE	1	Shield	5501038
FF	2	Control Knob.	4154507
GG	1	Logo Plate	4157147
--	1	Hardware, Shelf	4254010
--	1	Hardware, Swing-grid.	4254018
--	1	Hardware, Cart.	4254024
HH	1	Grease Clip.	5156607

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

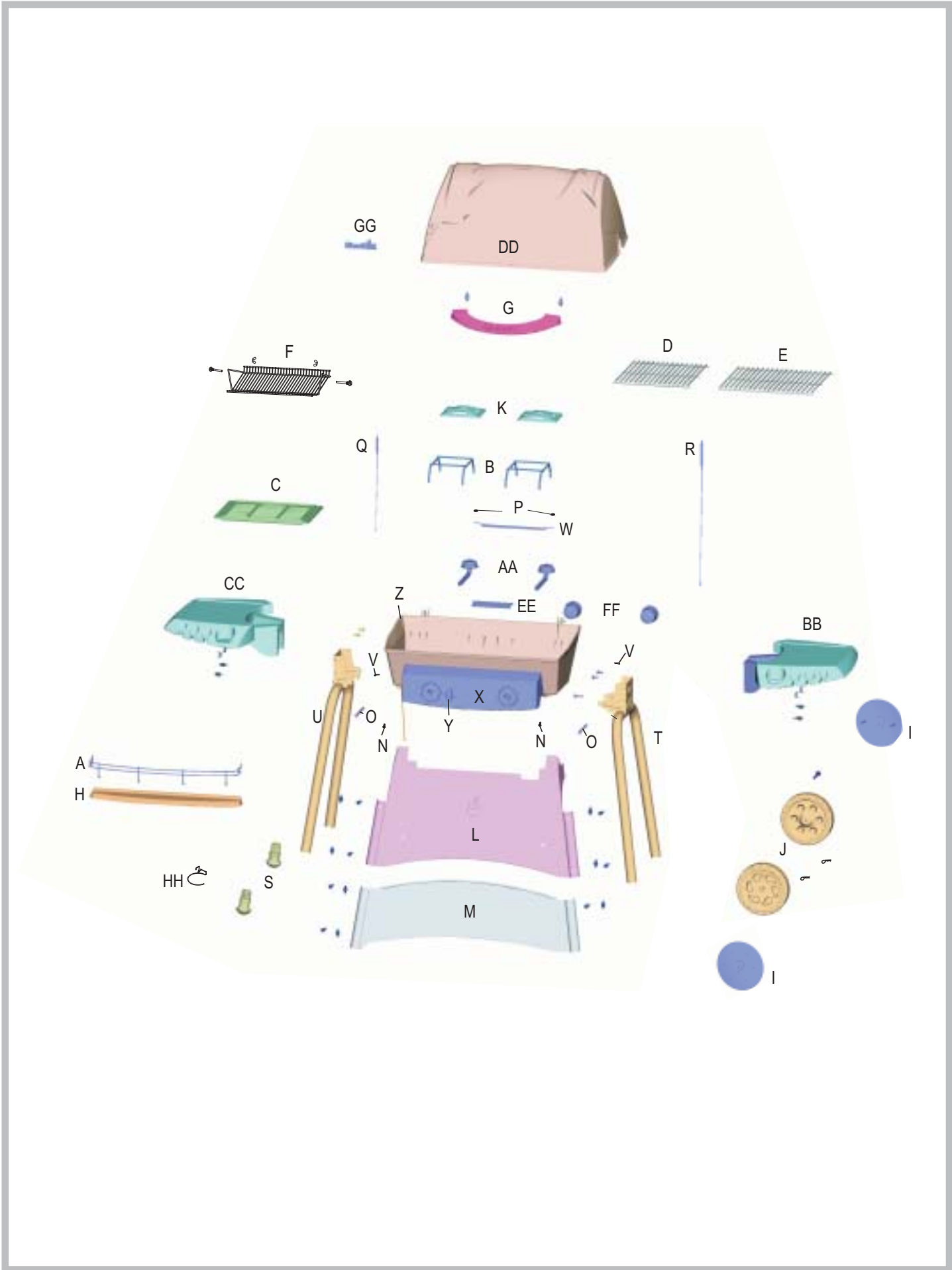


OUTDOOR GAS GRILL
A 30,000 Btu/hr. Grill by Coleman, Inc. 2004
 Model Number: 0000000
 Serial Number: 0000000000

▲ DANGER

NEVER Store a spare near this barbecue.
 NEVER Fill the tank to fire causing death or occur.
 NE JAMAIS remiser propane sous le grill.
 NE JAMAIS remplir le 80%. Un incendie peut causer des blessures.

This label contains the model and serial number for your grill. You should write this information on page 2 of the LP Gas Grill Use and Care in the "Warranty Information" box.

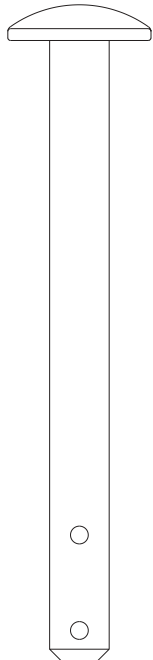


1

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

Items to Assemble:

- 2 Wheels
- 1 Tank Bracket
- 2 Axle Bolts
- 2 Hitch Pins
- 2 Hub Caps
- 2 Control Knobs

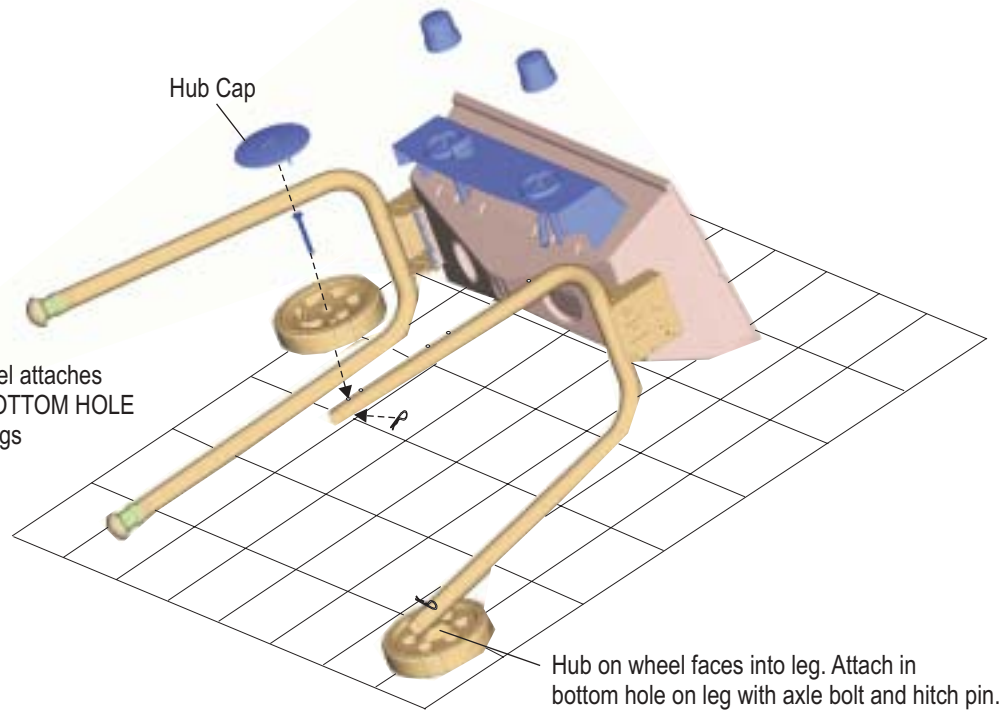


Qty: 2



Qty: 2

Wheel attaches to BOTTOM HOLE on legs



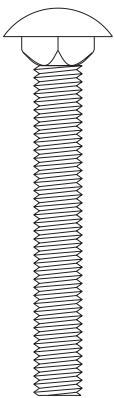
Hub on wheel faces into leg. Attach in bottom hole on leg with axle bolt and hitch pin.

2

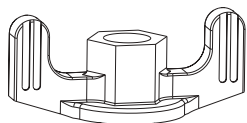
Items to Assemble:

- 1 Upper Panel
- 4 2" Carriage Bolt
- 4 Wing Nut, Plastic

- 1 Lower Panel
- 3 2" Carriage Bolt
- 3 Wing Nut, Plastic

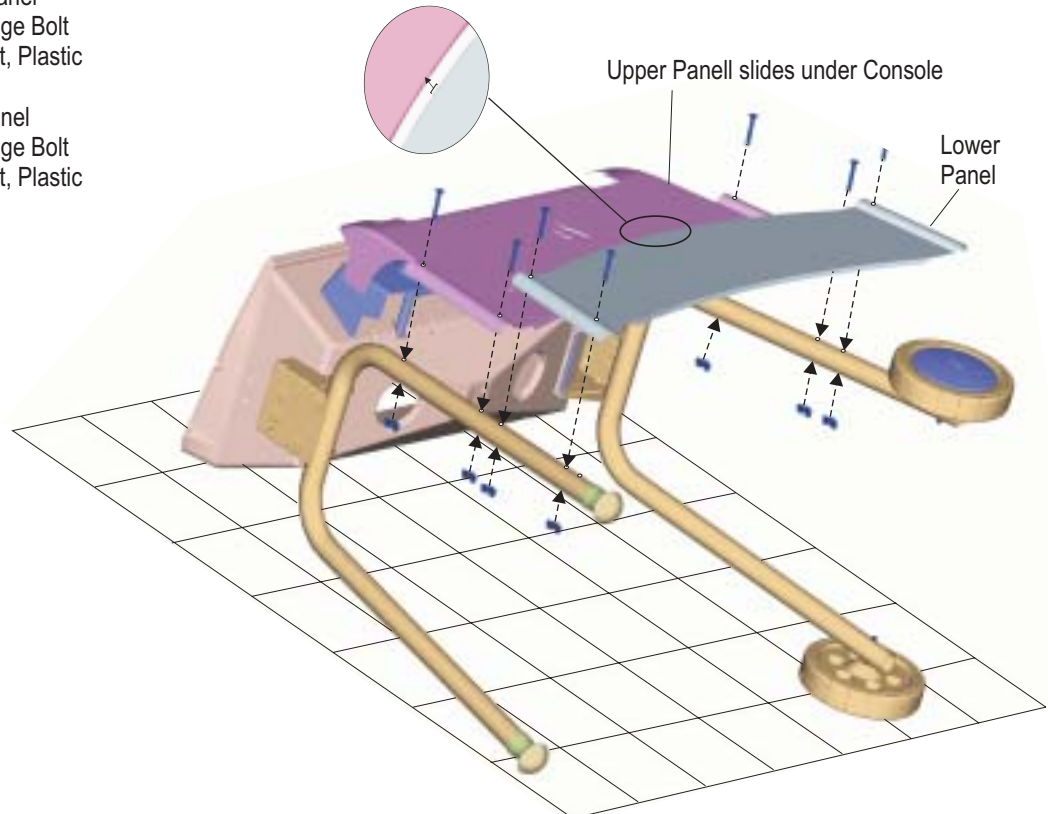


Qty: 7



Plastic
Qty: 7

Lower Panel inserts into Upper Panel



Upper Panel slides under Console

Lower Panel

3

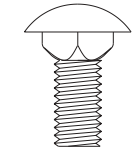
Stand Cart Upright

Items to Assemble:

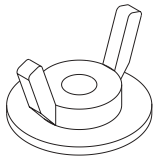
- 1 Left Shelf
- 2 3/4" Carriage Bolts
- 2 Wing Nuts, Metal
- 2 Wing Screws, "AB" point

Repeat for Right Side

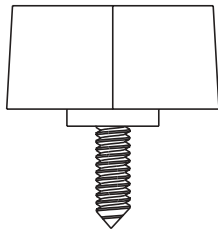
- 1 Right Shelf
- 2 3/4" Carriage Bolt
- 2 Wing Nut, Metal
- 2 Wing Screw, "AB" point



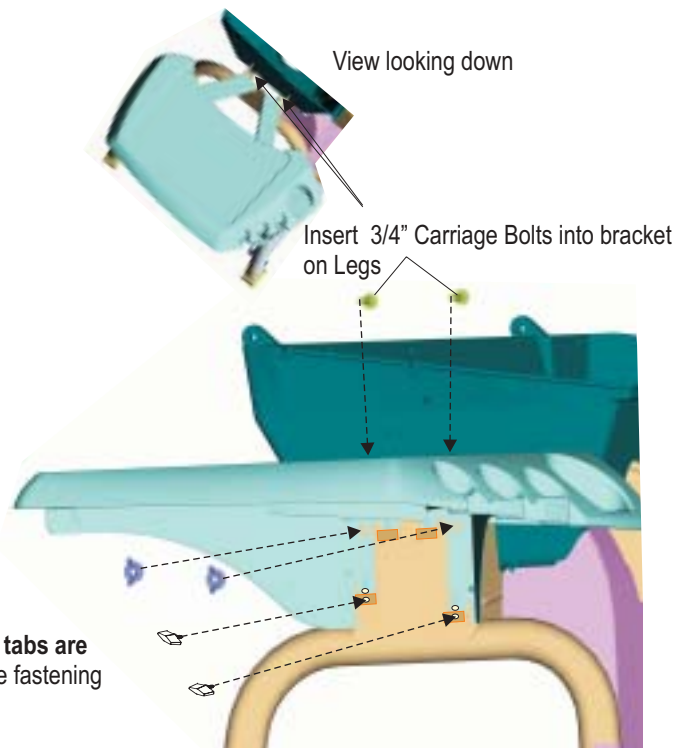
Qty:2



Metal
Qty: 2



Qty: 2
End has
sharp point
"AB"



4

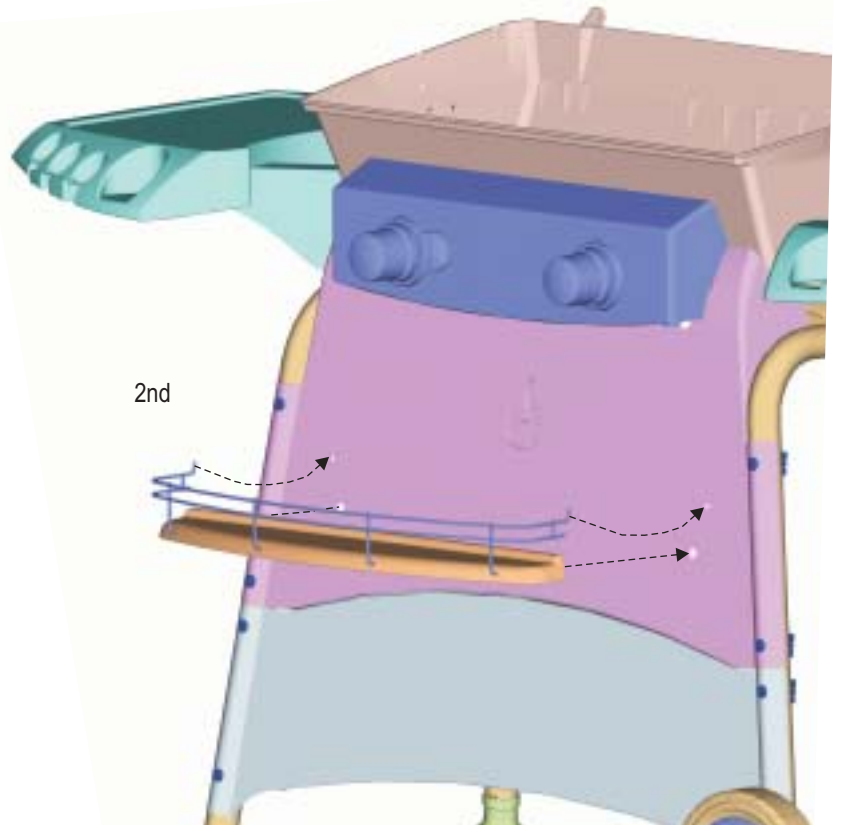
Items to Assemble:

- 1 Condiment Wire
- 1 Condiment Tray

1st



2nd

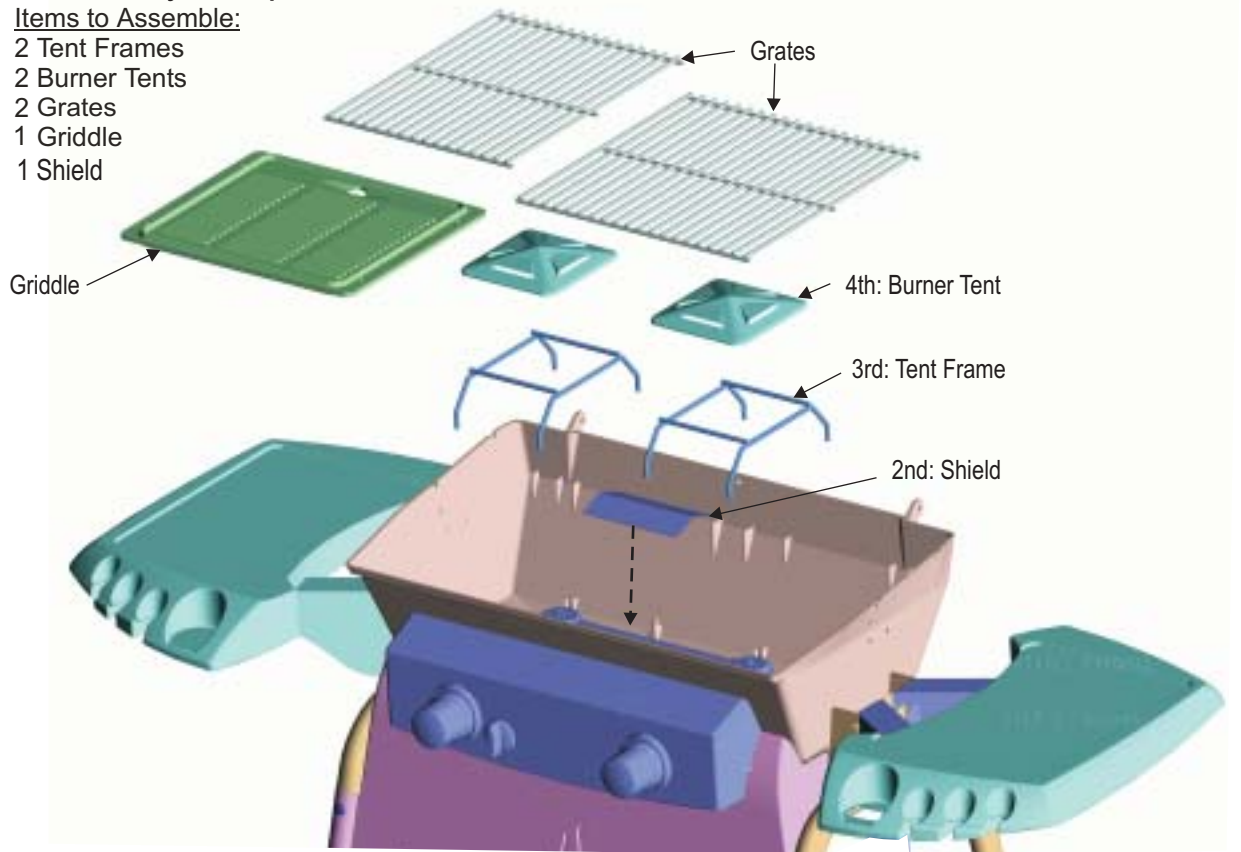


5

1st Remove styrofoam pad

Items to Assemble:

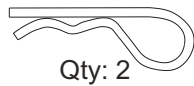
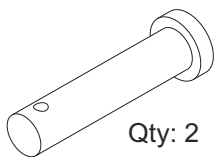
- 2 Tent Frames
- 2 Burner Tents
- 2 Grates
- 1 Griddle
- 1 Shield



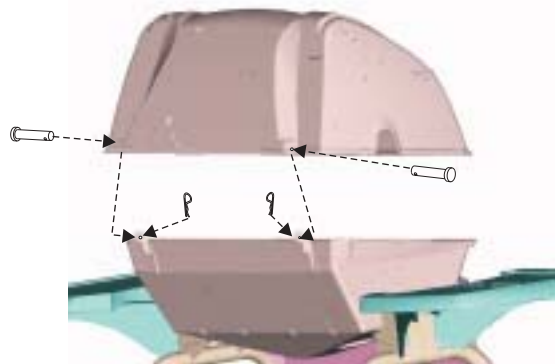
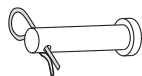
6

Items to Assemble:

- 1 Grill Lid
- 2 Hinge Pin
- 2 Hitch Pin



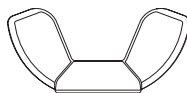
Hinge Pin and Hitch Pin



2nd

Items to Assemble:

- 1 Logo Plate with clips
- 1 Handle
- 2 Wing Nuts



Qty: 2



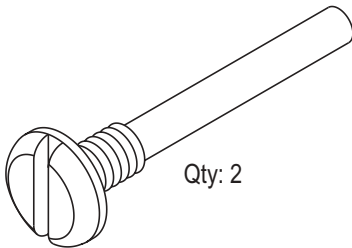
7

Items to Assemble

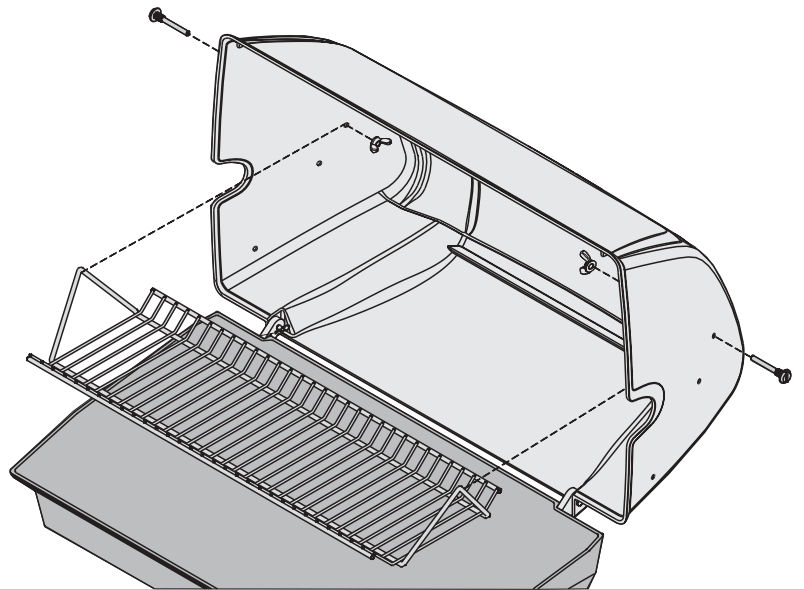
- 1 Chef's Delite
- 2 Swing Grid Bolts
- 2 Wing Nuts, Metal



Metal
Qty: 2



Qty: 2



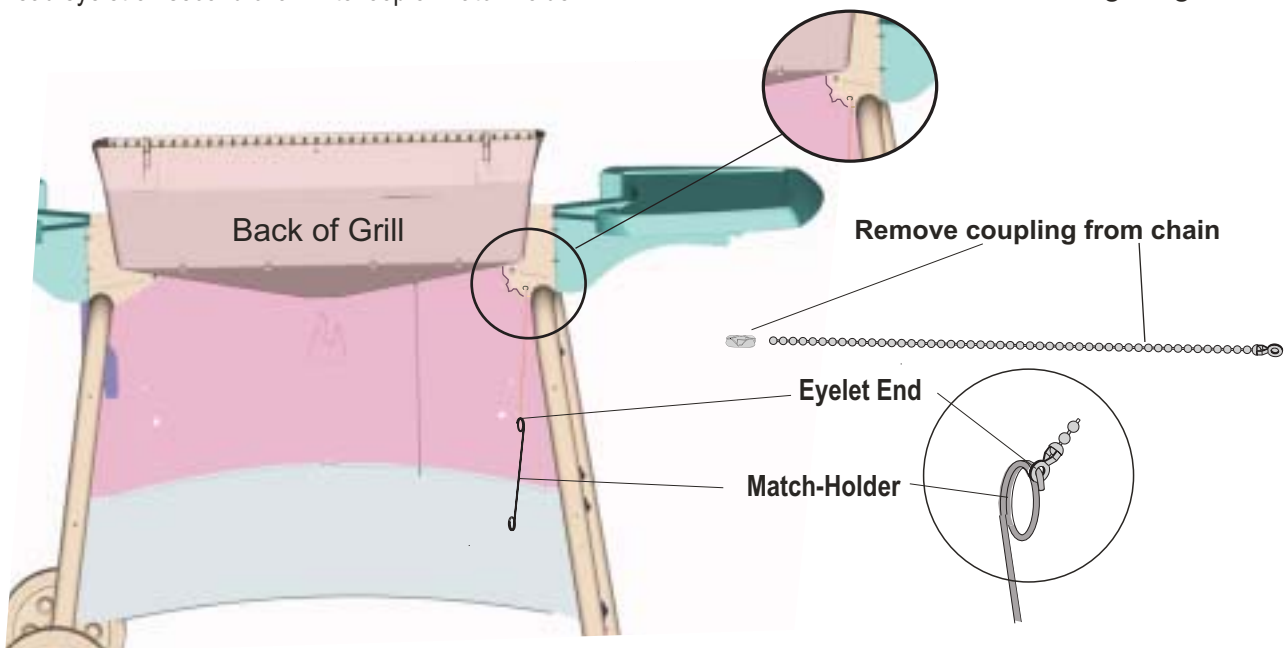
8

Items to Assemble:

- 2 Chains with Coupling
- 1 Match-Holder

Attach the two chains together. Remove coupling from first chain,
Place end of chain through hole, reattach coupling to end of chain.
Thread eyelet on second chain into loop of match holder.

See Use & Care Manual for
"Match Lighting Instructions"



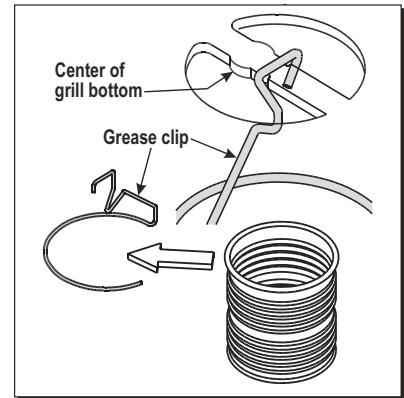
9

Items to Assemble:
1 Grease Clip

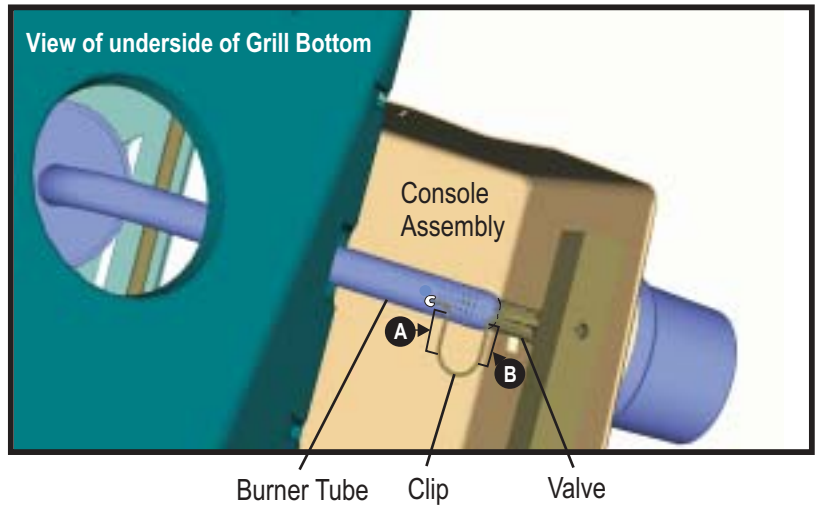
Hang grease clip from center of grill bottom.
Use an empty soup can (not included) to hang from grease clip.

CAUTION

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



Check to make sure ALL valves are engaged in the burner tubes and the clips are attached (as shown). Tighten clip if needed by simply squeezing the two long sides, A and B, of the clip together. Clip(s) may loosen when grill is moved, recheck each time.

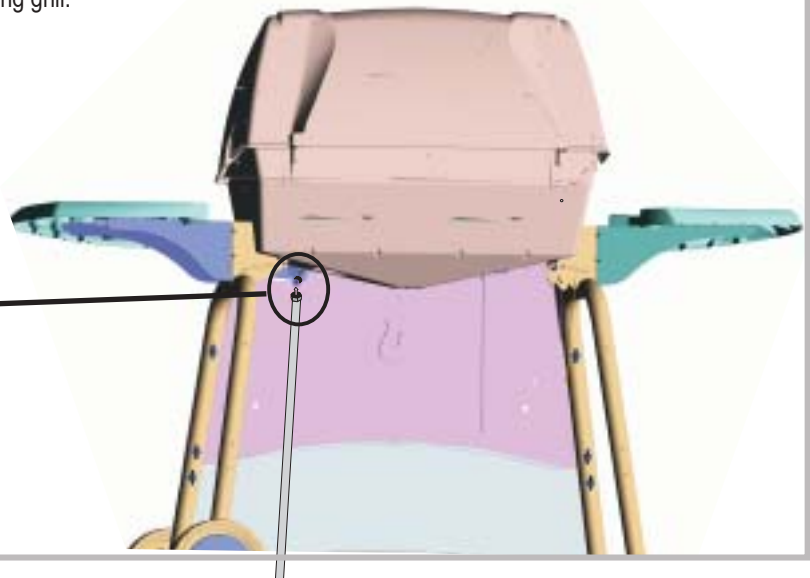
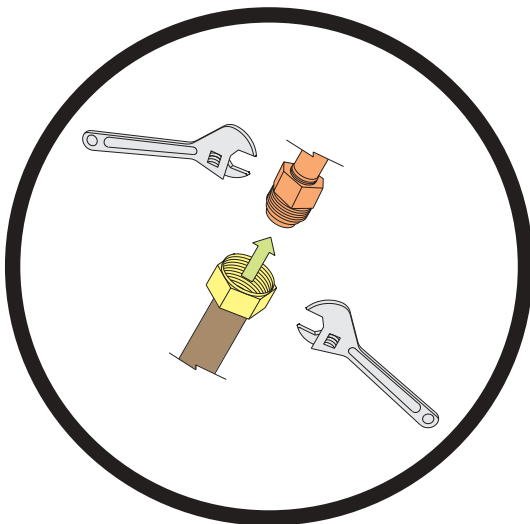


10

Item to Assemble:

1 12' Natural Gas Hose

1. On the back right side, attach 12' natural gas hose to valve.
2. Use a wrench to hold fitting on grill. 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).

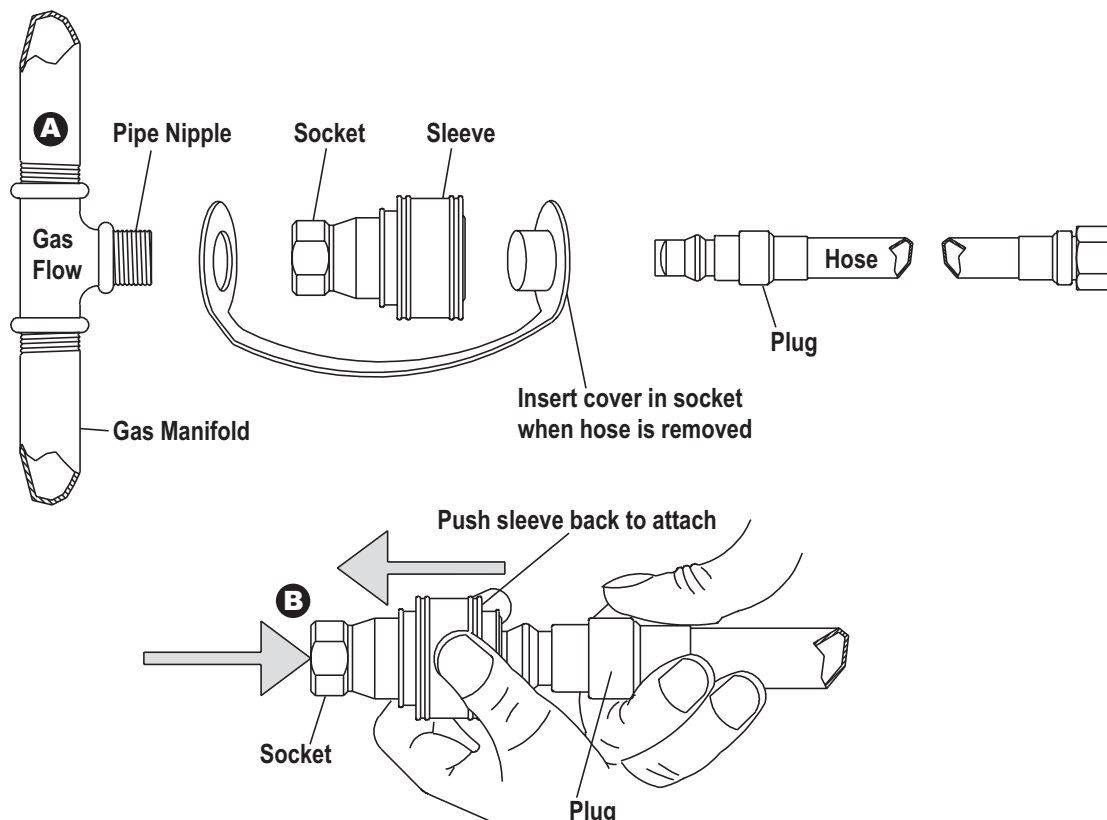
The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

⚠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 a natural gas source. Use ONLY hose specified by manufacturer. Using hard metal piping or convoluted metal tubing 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.



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".



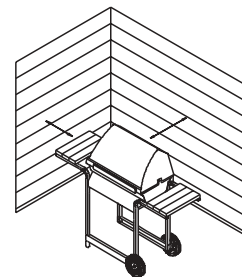
WARNING



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 a 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 during lighting.** Turn on gas at gas source.
2. To ignite any burner, turn burner knob to 🔼 HI, turn ROTARY IGNITOR button rapidly.
3. If ignition does NOT immediately take place, turn all burner valve knobs to **OFF**, wait 5 minutes, then repeat lighting procedure.

After Lighting warm up on HI

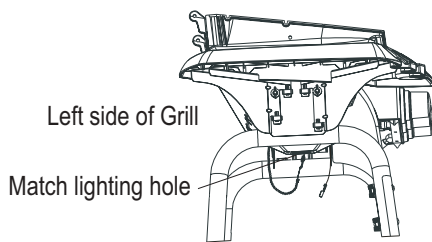
Match Lighting

▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at gas source.
2. Attach match to Match holder, light match.
3. Push in and turn any burner to 🔼 HI. Be sure burner lights and stays lit. Repeat on other burner.



After Lighting warm up on HI.



	CAUTION	
<ul style="list-style-type: none">• 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.		

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.** Rotate 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.

	CAUTION	
<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>

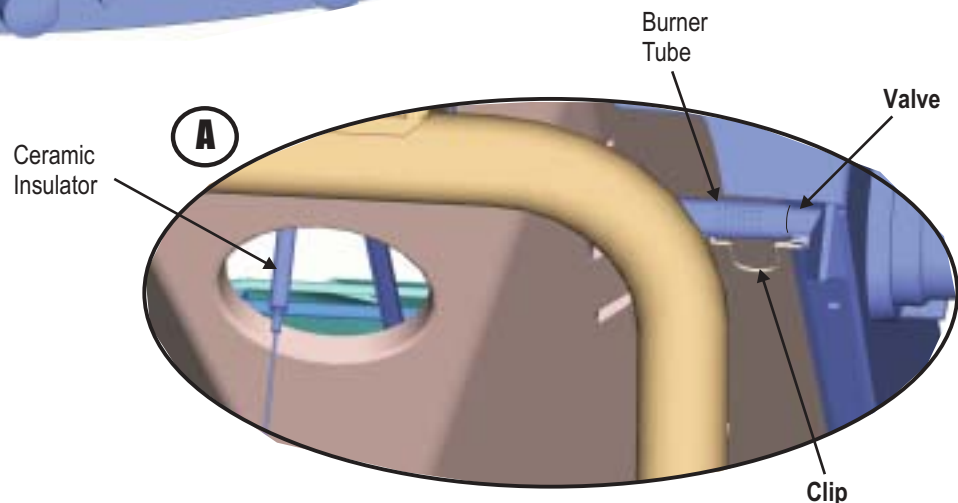
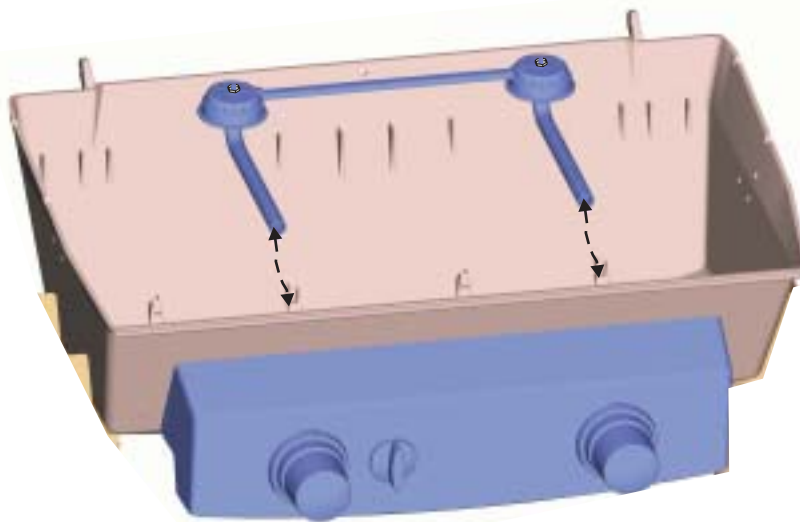
General Grill Cleaning

- 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.**
- **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

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 grates, burner tents and tent frames.
 3. Under grill remove soup can from grease clip.
 4. Beneath grill bottom remove ignitor wires by pulling down on ceramic insulator (A).
 5. Under console disengage (A) clips by lightly pushing clip on burner tube away from you and pull down. Remove burners and shield from grill bottom.
 6. Wipe ceramic electrodes (A) with rubbing alcohol and cloth.
 7. Clean burners exterior with soap and water. Lay burners on flat surface, insert garden hose (preferably with nozzle), into burner tubes forcing water through tubes. Make sure water comes out of every porthole. Open clogged portholes with a thin wire. **Shake out excess water** and examine portholes. Due to normal wear and corrosion some portholes may become enlarged, if so replace burner. If any horizontal cracks appear from porthole to porthole or large holes (other than portholes) are found replace burner. Use a wire brush to clean carry-over tube.
 8. If grill is to be stored, coat burners lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing use following steps.
 9. Place shield into bottom of grill then burners. Attach burners into valves, under grill bottom reattach clips.
- VERY IMPORTANT: Burner tubes must engage valve openings as shown.**
10. Attach ceramic insulators with ignitor wire to burners.
 11. Reposition cooking grates, tent frames and burner tents. Reattach soup can to grease clip under grill bottom.
 12. 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
Beef		
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
Pork		
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
Lamb		
Chops ½"	Medium	6-12 min
Poultry		
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
Seafood		
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
Venison		
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
Vegetables		
<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
Burner will not light using ignitor.	Wire covered with cooking residue.	Clean wires with rubbing alcohol and clean swab.
	Electrode and burner are wet.	Wipe dry with cloth.
	Electrode cracked or broken, "sparks at crack".	Replace burner.
	Wire is loose or disconnected.	Reconnect or replace ignitor wire.
	Wire is shorting (sparking) between ignitor and electrode.	Replace ignitor wire.
	Bad ignitor.	Replace burner.
Burner(s) will not match light.	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.
Flames blow out.	High or gusting winds.	Turn front of grill to face wind or increase flame height.
Flare-up.	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire (can damage the appearance of steel panels and aluminum castings on the grill).	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.
Flashback... (fire in burner tube(s))	Burner tubes are blocked.	Clean burner tubes.

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