

OWNER'S MANUAL



LP Gas & Charcoal Grill

Models 5650 and 5072

Patented



Keep your receipt with this manual for Warranty.

CUSTOMER SERVICE
1-912-638-4724
Service@CharGriller.com

5650/5072_OM_A1
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Manufacturing is strictly prohibited.



WARNING

A propane gas cylinder is required for operation. This gas grill is not intended for commercial use.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE. FOR CUSTOMER SERVICE, CALL 912-638-4724.

For use outdoors and in well-ventilated areas.

WARNING:

Improper installation, adjustment, alteration, service, or maintenance could cause injury or property damage. Read the installation, operation, and maintenance instructions thoroughly before assembling or servicing this equipment.

Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury, or death.

DANGER:

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. Do not use in or on boats or recreational vehicles.

WARNING:

Accessible parts may be very hot. Keep young children away. Read the instruction literature before using the appliance. The use of unauthorized parts can create unsafe conditions and environment.

PROP 65 WARNING:

WARNING: This product is equipped to operate on propane gas which contains benzene, a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm. This product and 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.

STOP! CALL  FIRST!

DO NOT RETURN PRODUCT TO STORE.

CALL (912) 638-4724 or email us at: Service@Char-Griller.com. This product has been built to the highest quality standards.

If you have any questions not addressed in these instructions, have service or usage-related questions, or want to order replacement parts, contact our Customer Service Center.

Have your grill's serial number ready (located on the back of the grill body or on the leg) when calling.

NOTE: The use and installation of this product must conform to local codes or, in absence of local codes, the National Fuel Gas Code, ANSI Z223.1/NFPA54.

IMPORTANT NOTICE: Read all instructions prior to assembly and use. Read and understand all warnings and precautions prior to operating your grill.



IMPORTANT SAFETY WARNINGS

READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE
ASSEMBLING AND OPERATING YOUR GRILL

Read the following instructions carefully and be sure your barbecue is properly assembled, installed and maintained. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have any questions concerning assembly or operation, consult your dealer or LP gas company.

When used, always place the appliance and gas bottle on flat level ground. Grill can be used with gas cylinders between 24lb to 33lb (11kg to 15kg). Grill will perform better if propane or LPG mixtures are used. Butane can be used, but because of the rate of the appliance the cylinder will tend to freeze and supply gas at reduced pressures, affecting grill performance.

DO NOT move the appliance during use.

DO NOT attempt to disconnect any gas fittings while barbecue is in use.

DO NOT use gas bottle if the bottle and/or valve are damaged, rusty, or dented as this may be hazardous. Contact your supplier to have it checked.

DO NOT lean over an open grill and be mindful of hands/fingers near the edge of the cooking area.

Should a fire occur, turn off all gas burners, close the lid, and stand back from grill until fire is out.

Should flames go out while in operation, turn off all gas valves and leave lid open.

Return to grill after five minutes and try to relight the burners – following lighting instructions. Keep children and pets away from grill when in use. Some parts of the grill will become very hot.

When cleaning the valves and burners, be careful not to stretch the valve orifices or burner ports.

Move gas hoses as far away as possible from hot surfaces and dripping hot grease.

Gas may still be present in a cylinder that appears to be empty. Adhere to proper transportation/storage of the cylinder at all times.

If gas is leaking from cylinder, move away from cylinder immediately and call your gas supplier or fire department. DO NOT try to address problem yourself.

DO NOT use a flame to check for gas leaks.

DO check for gas leaks and any obstructions to burners before use. This is especially important after a period of storage or non-use.

The flexible tube should be changed whenever it is damaged or cracked or by expiration date printed on the tubing. Or, change tube every five (5) years.

Always connect or replace cylinder in a well-ventilated area, and never in the presence of a flame,

spark or heat source.

Grill must be kept away from flammable materials.

Turn off gas supply at gas container after use.

Do not alter this grill in any manner.

Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (BBQ mittens, pot holders, etc.).

Note that parts sealed by manufacturer or its agent must not be altered.

When assembling the grill, position the connection flexible tube so that it is protected against twisting.

Grill must be kept away from flammable materials.

Stay away from any source of ignition when changing gas container.

When assembling the grill, do not obstruct ventilation openings of grill's container compartment. We reserve the right to make minor technical adjustments to the device.

When cooking with oil/grease, do not allow the oil/grease to exceed 350°F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.

Never fill the cylinder beyond 80% full. Not following the above information exactly may result in a fire causing death or serious injury.



If you smell gas:

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



Do not store or use gasoline or other flammable liquids or vapors within 25 feet (9m) of this or any other appliance. An LP cylinder not connected should be stored a minimum of 10 feet (3m) away from the appliance.



CAUTION

This grill is for use with propane gas only (propane gas cylinder not included).

Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home or house.

Never use charcoal or lighter fluid with gas grill.

Do not use gasoline, kerosene or alcohol for lighting. The LP gas supply cylinder must be constructed and marked in accordance with the specifications for propane gas cylinders of the U.S. Department of Transportation (DOT) CFR 49.

This grill is not intended for use on recreation vehicles and/or boats.

Do not use grill unless it is completely assembled and all parts are securely fastened and tightened.

Keep all combustible items and surfaces at least 36 inches (91.4cm) away from grill at all times.

DO NOT use this grill or any gas product near unprotected combustible constructions.

Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Never keep a filled container in a hot car or car trunk. Heat will cause gas pressure to increase, which may open relief valve and allow gas to escape.

Keep grill's valve compartment, burners and circulating air passages clean. Inspect grill before each use.

WARNING

This grill is for outside use only, and should not be used in a building, garage, or any other enclosed area.

The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.

Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.

Always place grill on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.

Do not leave a lit grill unattended. Keep children and pets away from grill at all times.

Do not place grill on any type of tabletop surface.

Do not use grill in high winds.

Disconnect the propane tank (LP tank) by first turning off valve on top of propane tank, turn off burner valves, then disconnect regulator from valve on propane tank by turning plastic connector counter clockwise. Unscrew wing-bolt in bottom shelf to release the tank for removal.

DANGER

Liquid propane (LP) gas is flammable and hazardous if handled improperly. Know its characteristics before using any propane product.

Propane Characteristics: flammable, explosive under pressure, heavier than air and settles in pools and low areas.

In its natural state, propane has no odor. For your safety, an odorant has been added.

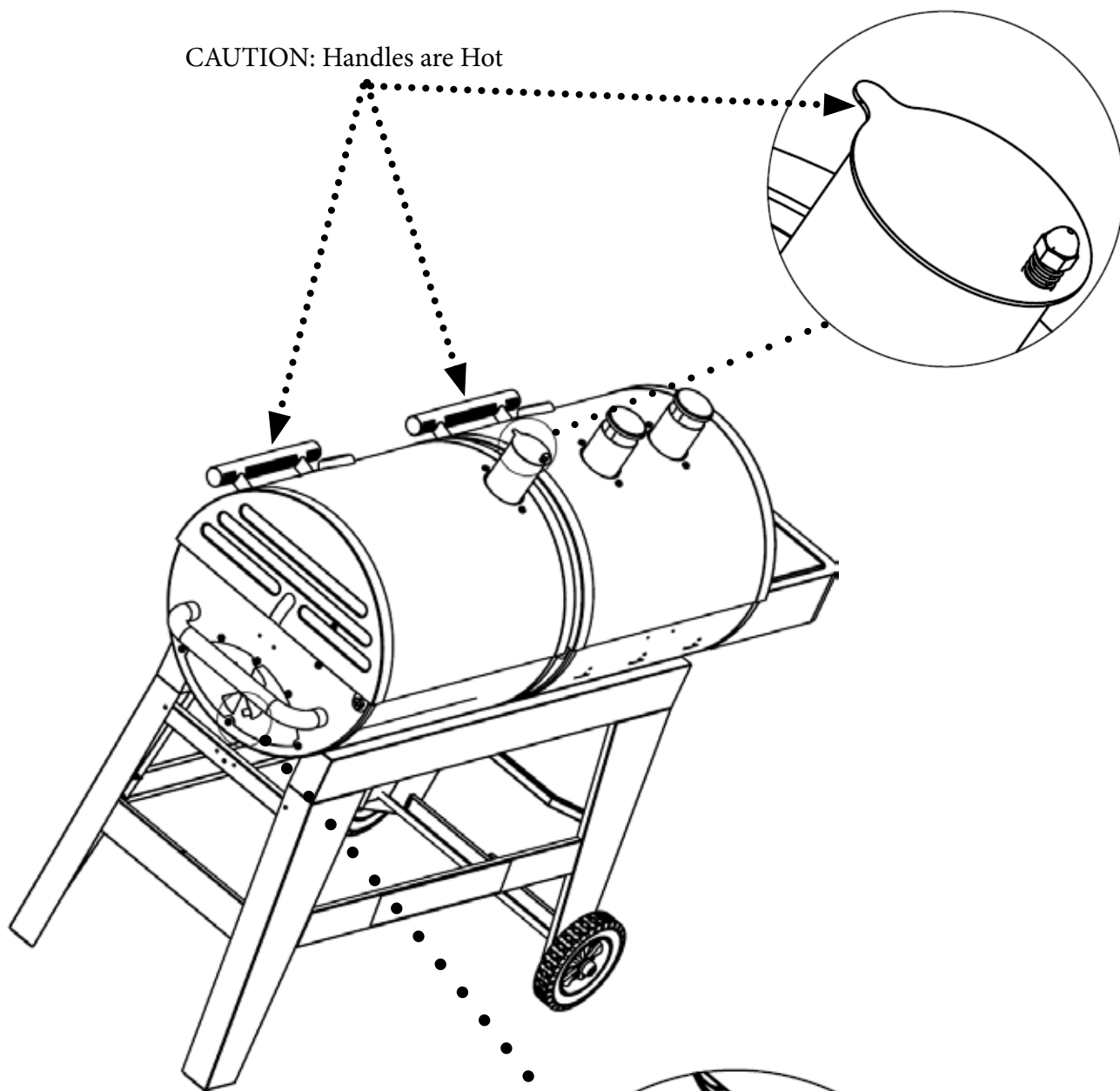
Contact with propane can cause freeze burns to skin.

This grill is shipped from the factory for propane gas use only.

Never use a propane cylinder with a damaged body, valve, collar or footing.

Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.

CAUTION: Handles are Hot



CUATION: Handles are Hot

WARRANTY INFORMATION

CHAR-GRILLER® GAS GRILL

Char-Griller® will repair or replace any defective part of its Grills for a period of up to one (1) year from the date of purchase.

Char-Griller® will also repair or replace the charcoal grill body (lid and bottom half) and gas grill lid of its grillers/smokers if the metal is rusted through or burned through for a period up to five (5) years from date of purchase.

Char-Griller® will repair or replace the gas grill body if the metal is rusted through or burned through for a period up to one (1) year from date of purchase.

Char-Griller® gas grill burners have a five (5) year warranty from the date of purchase.

Proof of purchase, proof of purchase date and prepaid return of the item in question may be required. Misuse, abuse, or commercial use nullifies all warranties. Paint/finish is not warranted. Products are not warranted against rust.

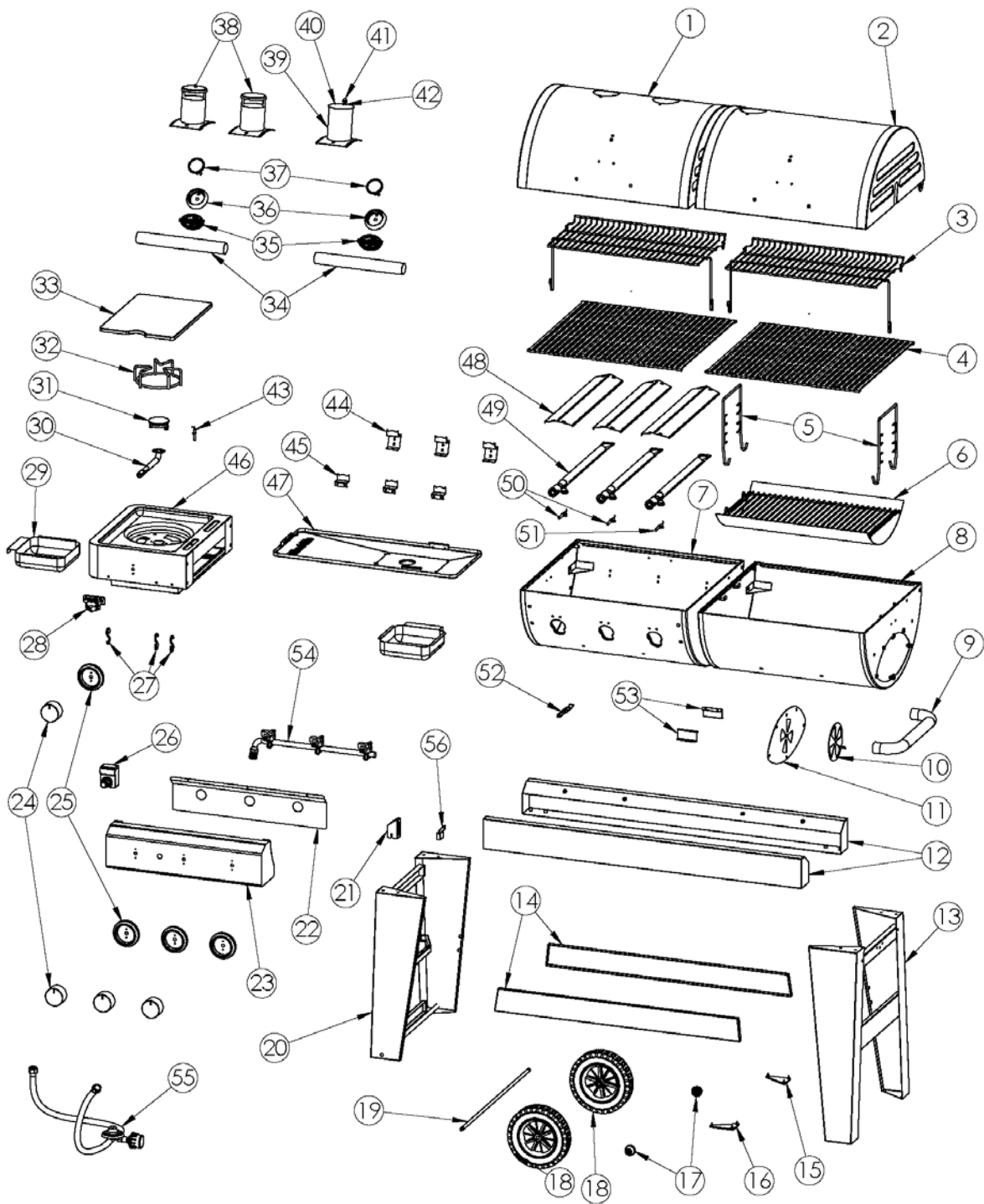
The warranty is for replacement of defective parts only. Manufacture will not be responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, installation not in accordance with local codes of service of unit.

This limited warranty does not cover any scratches, dents , corrosion or discoloring by heat, abrasive and chemical cleaners nor any components used in the installation of the appliance.

Save your receipt for all warranty claims.

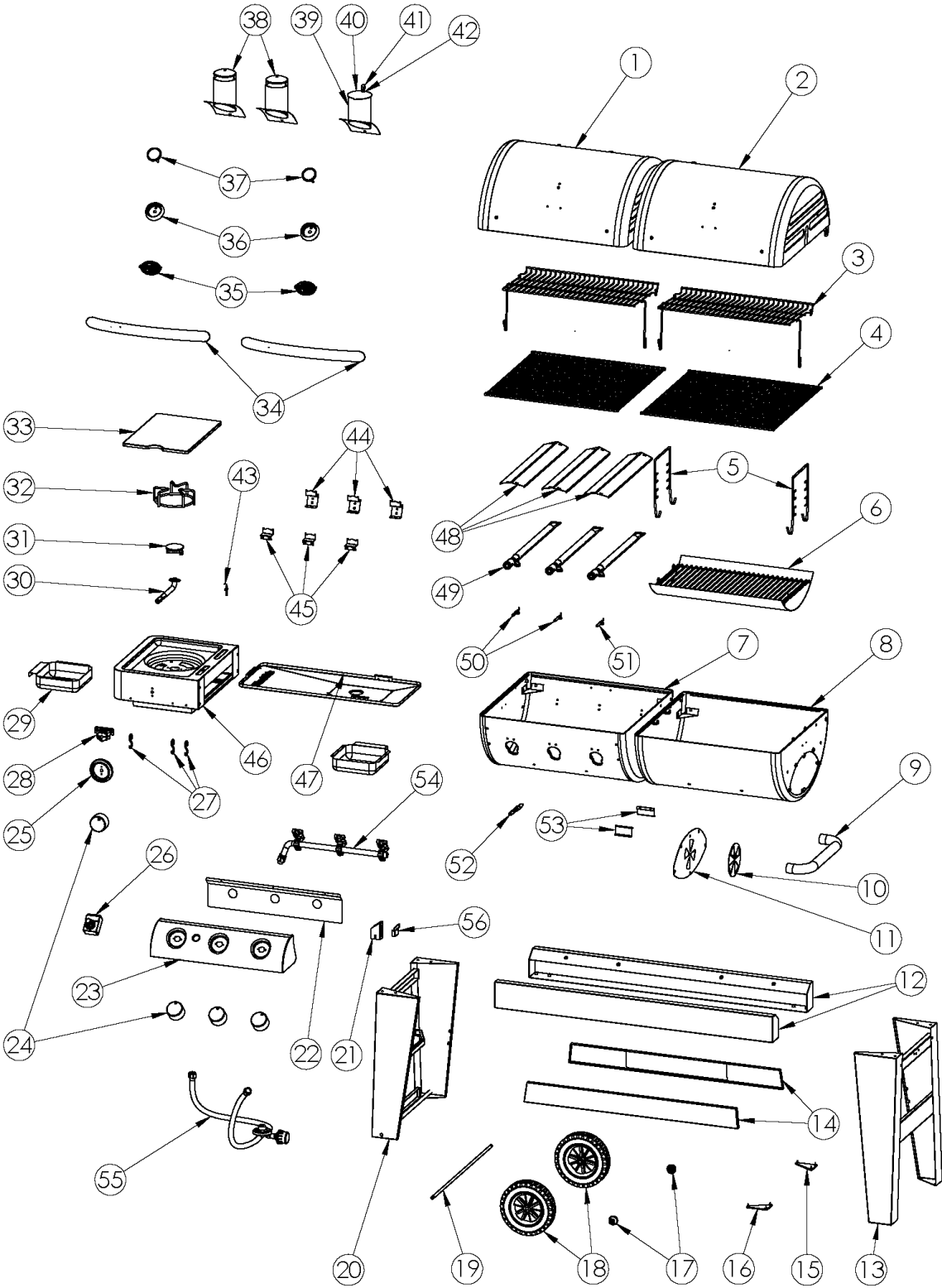
PARTS LIST

Model 5650



PARTS LIST

Model 5072





PARTS LIST

Item	5072 QTY	5650 QTY	Part Name	Item	5072 QTY	5650 QTY	Part Name
1	1	1	GAS HOOD ASSEMBLY	41	1	1	ACORN NUT
2	1	1	CHARCOAL HOOD ASSEMBLY	42	1	1	SMOKESTACK SPRING
3	2	2	WARMING RACK	43	1	1	SIDE BURNER SPARKER TIP
4	6	6	COOKGRATE - PORCELAIN GRATES	44	3	3	BURNER TUBE/ FLARE UP SHIELD SUPPORT (BACK)
5	2	2	GRATE HANGER	45	3	3	BURNER TUBE/ FLARE UP SHIELD SUPPORT (FRONT)
6	1	1	ASHPAN	46	1	1	SIDE BURNER BODY
7	1	1	BOTTOM HALF GAS	47	1	1	LARGE CATCH PAN
8	1	1	BOTTOM HALF CHARCOAL	48	3	3	FLAME SHIELD
9	1	1	SIDE HANDLE	49	3	3	BURNER
10	1	1	DAMPER CIRCLE, BLACK	50	2	2	BURNER SPARKER TIP W/ SHORT WIRE
11	1	1	SMOKESTACK DAMPER PLATE	51	1	1	BURNER SPARKER TIP W/ LONG WIRE
12	2	2	FRONT & BACK CART FRAME ASSEMBLY	52	1	1	CATCH PAN STOPPER BRACKET
13	1	1	RIGHT LEG WELDED ASSEMBLY	53	2	2	CATCH PAN SLIDER BRACKET
14	2	2	FRONT & BACK CART BRACE	54	1	1	MANIFOLD/ VALVES ASSEMBLY
15	1	1	BACK LEG SILICONE PAD	55	1	1	HOSE/ VALVE/ REGULATOR ASSEMBLY
16	1	1	FRONT LEG SILICONE PAD	56	1	1	TANK SECURE SUPPORT BRACKET
17	2	2	HUB CAPS				
18	2	2	8" RUBBER WHEEL				
19	1	1	AXLE ROD				
20	1	1	LEFT LEG WELDED ASSEMBLY				
21	1	1	TANK SECURE BRACKET				
22	1	1	VALVES/ IGNITOR HEAT SHIELD				
23	1	1	CONTROL PANEL				
24	4	4	KNOB				
25	1	4	KNOB BEZEL				
26	1	1	3 SOCKET IGNITOR				
27	3	3	"S" HOOK -				
28	1	1	INTEGRATED VALVE				
29	2	2	GREASE TRAY				
30	1	1	SIDE BURNER PIPE				
31	1	1	CAST IRON BURNER CAP				
32	1	1	POT STAND				
33	1	1	SIDE BURNER LID				
34	2	2	HOOD HANDLE WITH WINGNUTS & LOCK WASHERS				
35	2	2	LOGO PLATE				
36	2	2	BEZEL FOR THERMOMETER				
37	2	2	THERMOMETER				
38	2	2	GAS SMOKESTACK				
39	1	1	CHARCOAL SMOKESTACK				
40	1	1	SMOKESTACK DAMPER (CHARCOAL GRILL)				

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HARDWARE AND TOOLS NEEDED






























Assembly: Requires 2 people. Get another person to help. Tools Needed: Pliers, Phillips Head Screwdriver and a 7/16" Nut Driver.

NOTE: Do Not tighten any bolts unless instructed to do so. Tightening too soon may prohibit parts from fitting together. All Hex Nuts should be on the inside of the grill unless stated otherwise. Unpack all contents in a well cleared and padded area.

Estimated Assembly Time: 45 minutes

STOP! Do Not Return to Store. If you are missing parts or need assistance please email us at Service@CharGriller.com or call 912-638-4724. Do not attempt to assemble or use if you are missing parts.

Hardware Pack: 551052

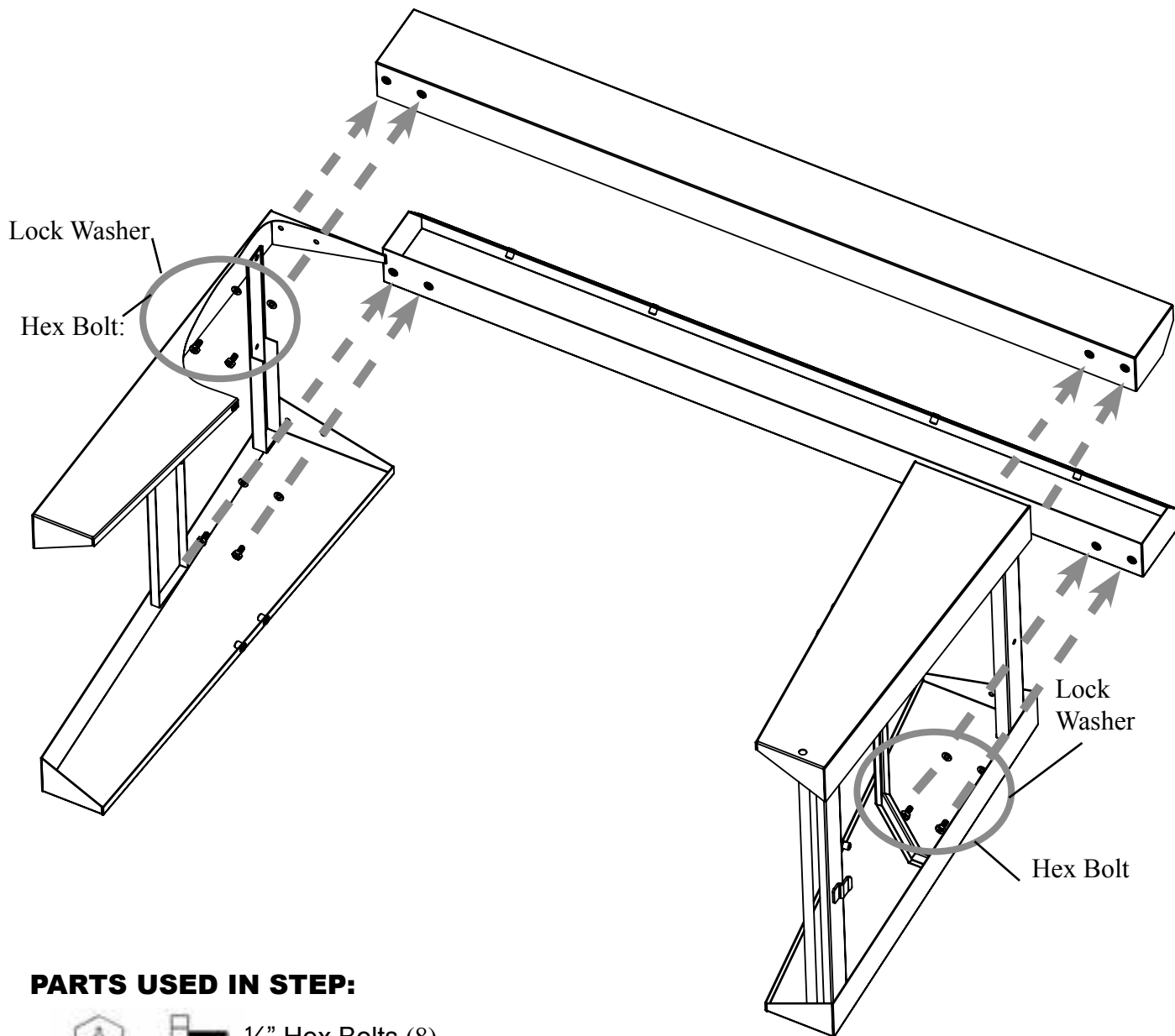
		1/4-20x 1 1/2" HEX BOLT.....	4 PCS
		1/4-20x 3/4" HEX BOLT.....	5 PCS
		1/4-20x 1/2" HEX BOLT.....	42 PCS
		2/5" FLAT WASHER.....	2 PCS
		1/4" FLAT WASHER.....	10 PCS
		1/4" 20 HEX NUT.....	21 PCS
		1/4" LOCK WASHER.....	27 PCS
		HINGE PIN.....	2 PCS
		LARGE COTTER PIN.....	2 PCS
		SMALL COTTER PIN.....	3 PCS
		CENTER HINGE PIN.....	1 PC
		SCREW.....	3 PCS
		#10-24 X 2/5" SCREW.....	6 PCS
		HUB CAP.....	2 PCS
		CARRIAGE BOLT.....	1 PCS
		WING NUT.....	1 PCS



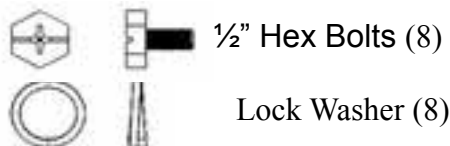
ASSEMBLY

Step 1

Attach the LEFT LEG WELDED ASSEMBLY and RIGHT LEG WELDED ASSEMBLY to FRONT & BACK CART BRACE ASSEMBLY using eight (8) 1/4-20 x 1/2" HEX BOLTS, eight (8) 1/4" LOCK WASHERS.



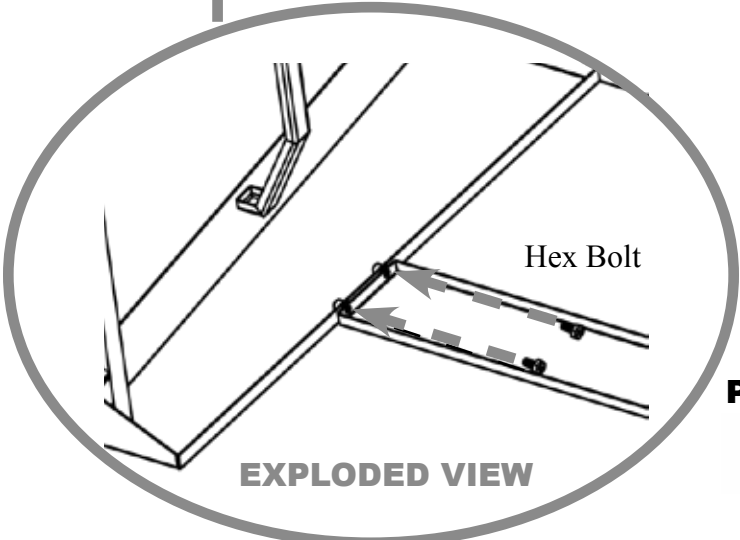
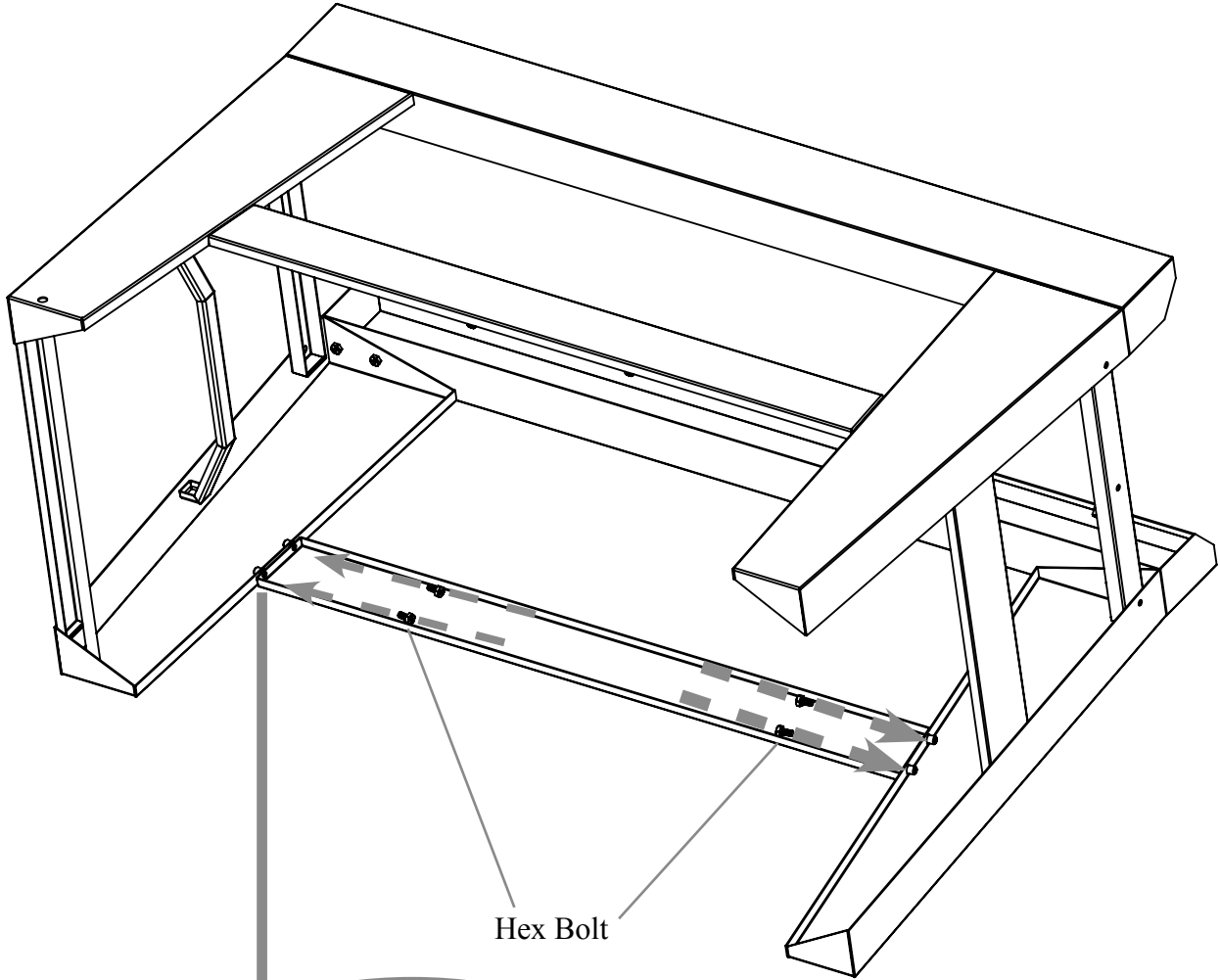
PARTS USED IN STEP:





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Step 2

Attach FRONT & BACK CART BRACE to LEFT LEG WELDED ASSEMBLY and RIGHT LEG WELDED ASSEMBLY using four (8) 1/4-20 x 1/2" HEX BOLTS.

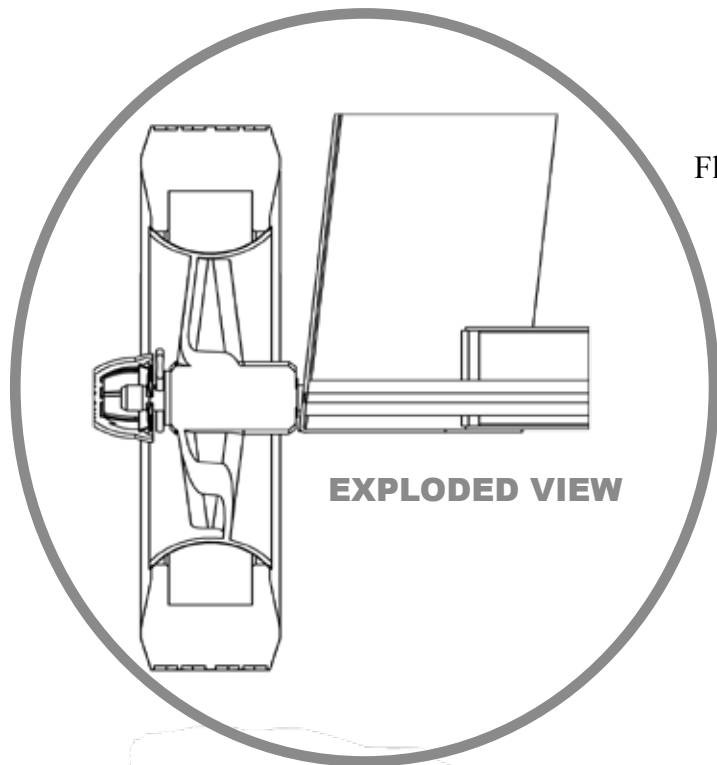
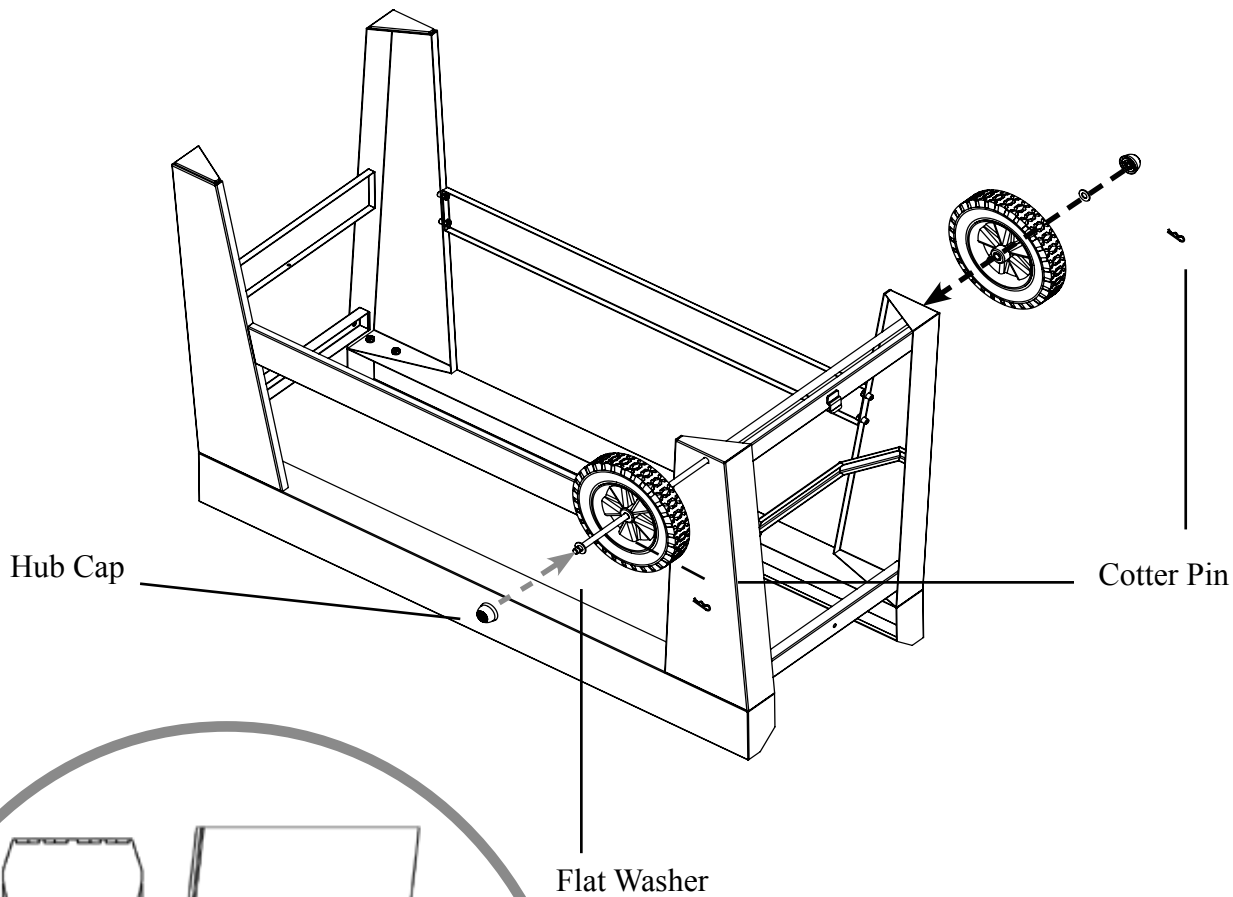


PARTS USED IN STEP:







-   1/2" Hex Bolts (8)

Step 3

Install one (1) FLAT WASHER, one (1) COTTER PIN, and one (1) HUB CAP onto AXLE, then slide AXLE through WHEELS and LEFT LEG WELDED ASSEMBLY, as shown below. Finish by attaching 2nd WASHER, COTTER PIN, and HUB CAP.

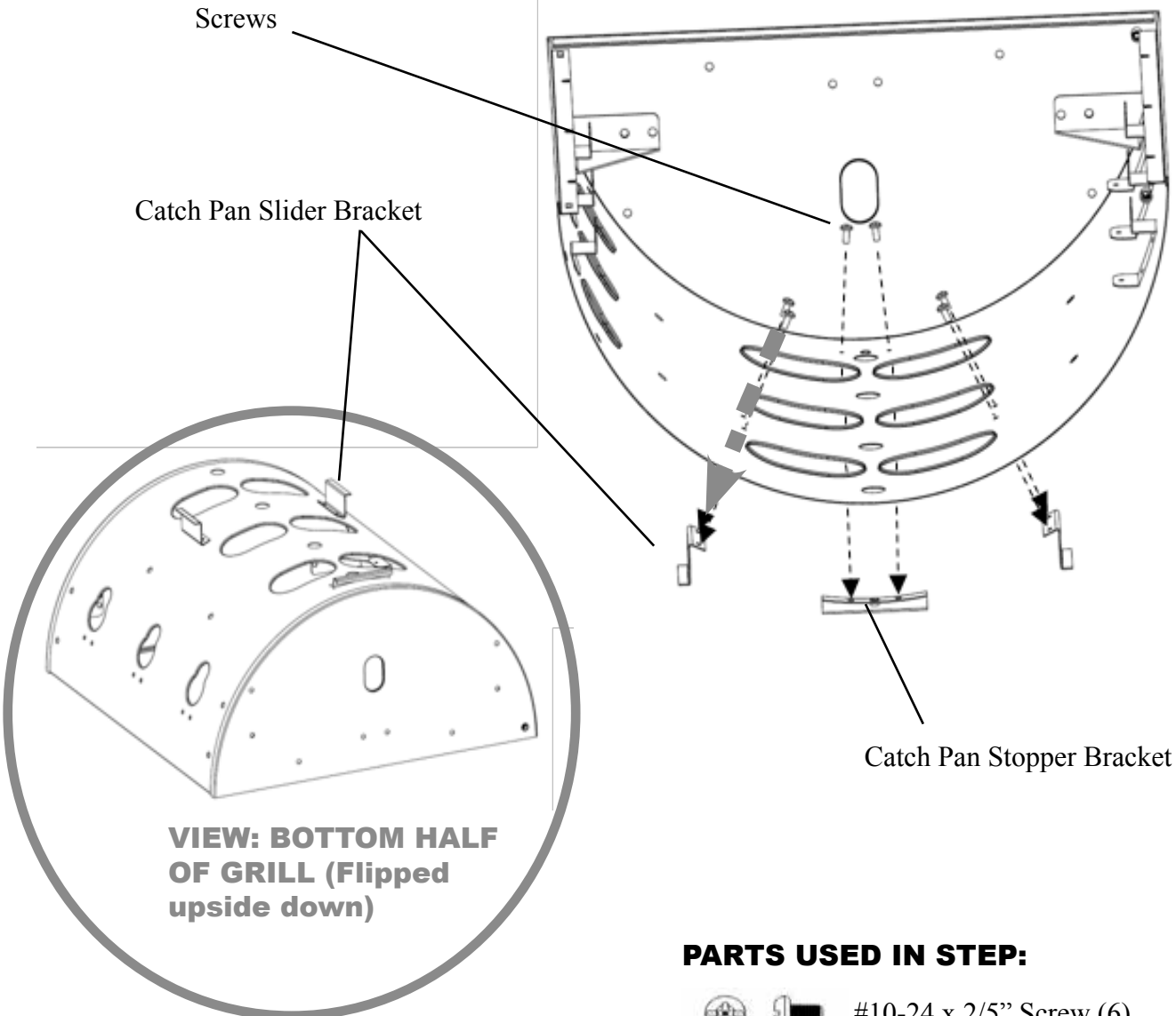


PARTS USED IN STEP:



-   Hub Cap (2)
-   Flat Washer 2/5-inch (2)
-   Large Hair Cotter Pin (2)

Step 4

Attach CATCH PAN SLIDER BRACKETS and CATCH PAN STOPPER BRACKET to GAS GRILL BODY BOTTOM HALF using six (6) #10-24 x 2/5" SCREWS.

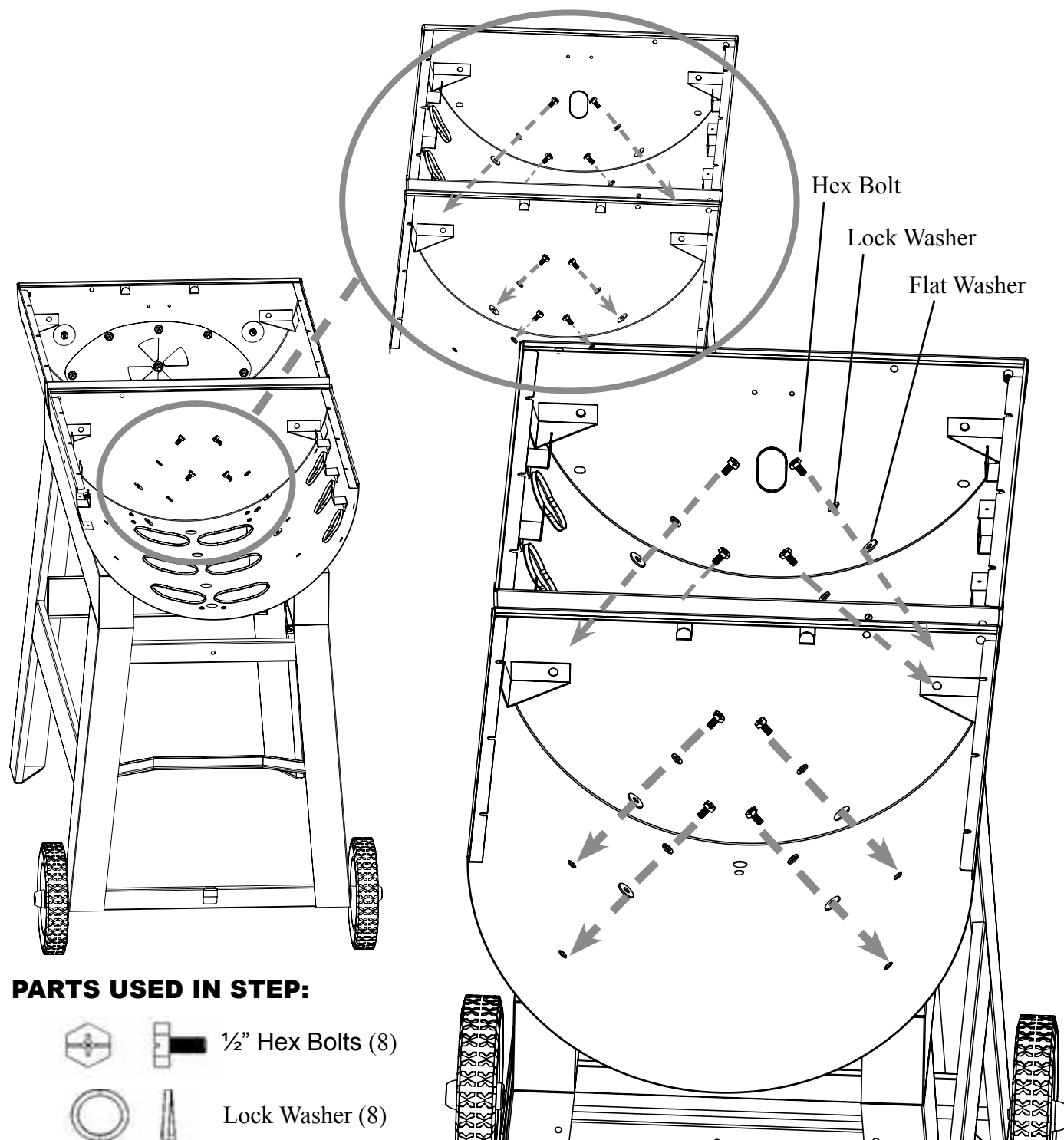


PARTS USED IN STEP:







-   #10-24 x 2/5" Screw (6)

Step 5

Attach GRILL BODIES onto CART using eight (8) 1/4-20 x 1/2" HEX BOLTS, eight (8) 1/4" LOCK WASHERS, and eight (8) 1/4" FLAT WASHERS.



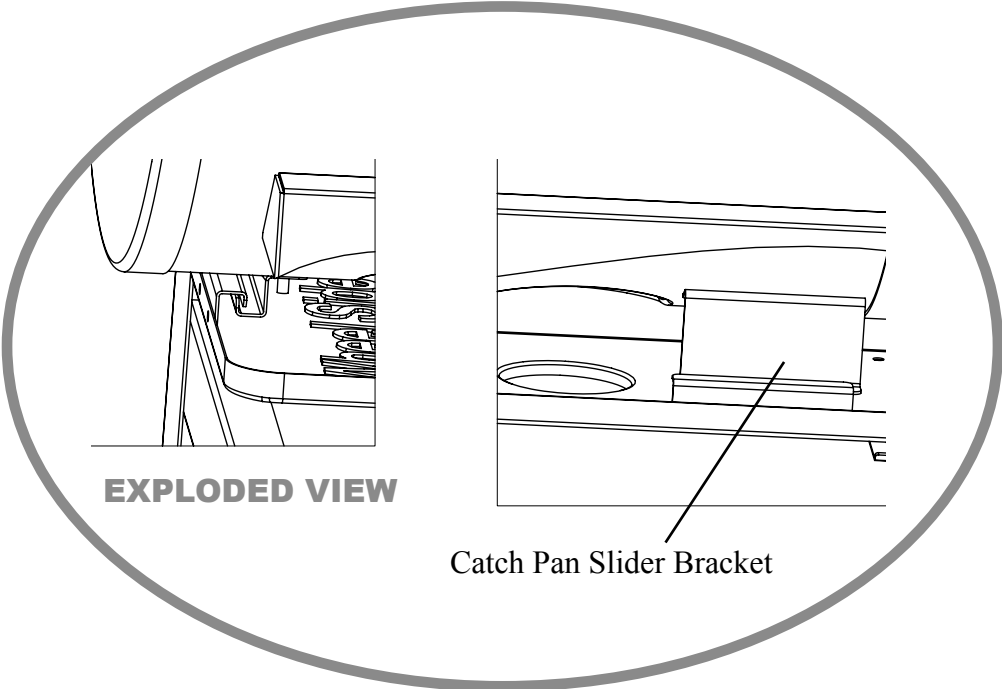
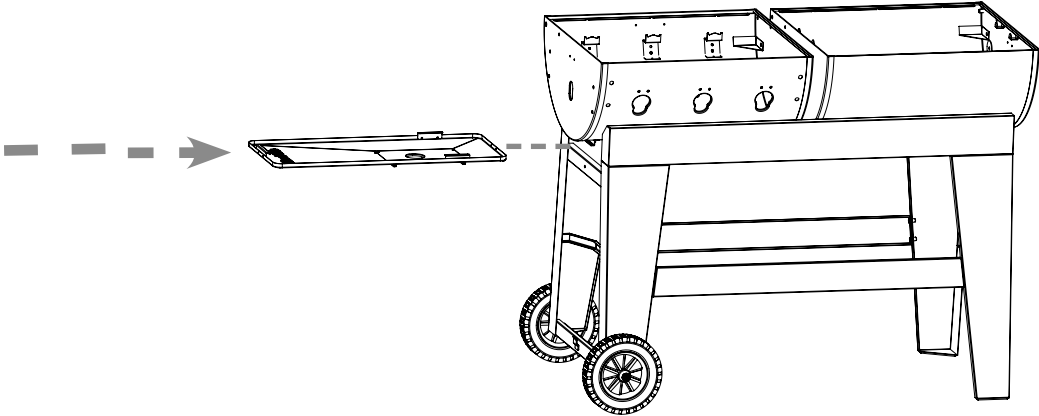
PARTS USED IN STEP:

-   1/2" Hex Bolts (8)
-   Lock Washer (8)
-   1/4" Flat Washer (8)

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Step 6

Insert REMOVABLE CATCH PAN under GRILL BODY through CATCH PAN SLIDER BRACKETS, as shown below.





Step 7

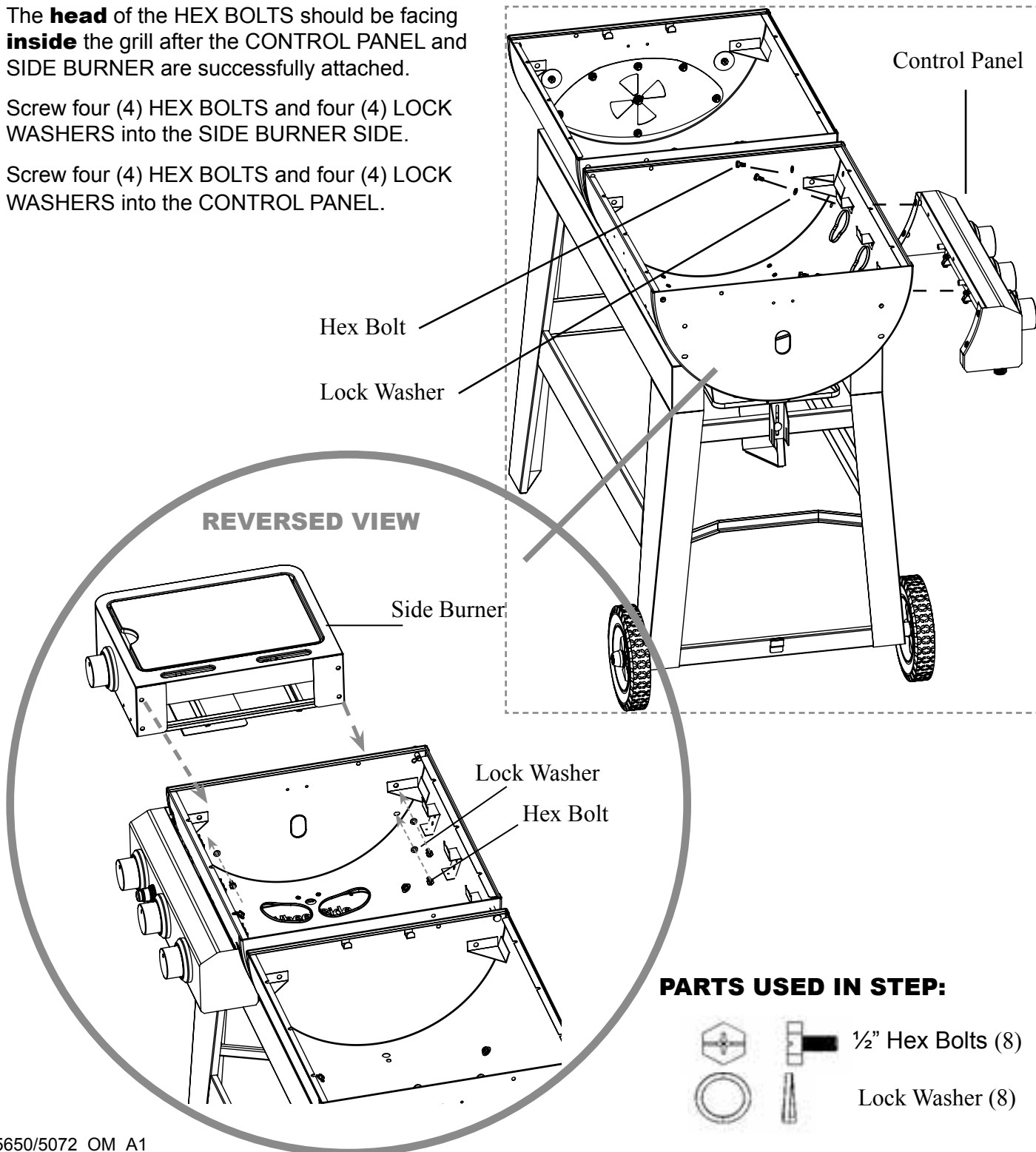
Attach CONTROL PANEL to front of GAS GRILL BODY, and SIDE BURNER to side of GAS GRILL BODY, using eight (8) 1/4-20 x 1/2" HEX BOLTS and eight (8) 1/4" LOCK WASHERS.

NOTE:

The **head** of the HEX BOLTS should be facing **inside** the grill after the CONTROL PANEL and SIDE BURNER are successfully attached.

Screw four (4) HEX BOLTS and four (4) LOCK WASHERS into the SIDE BURNER SIDE.

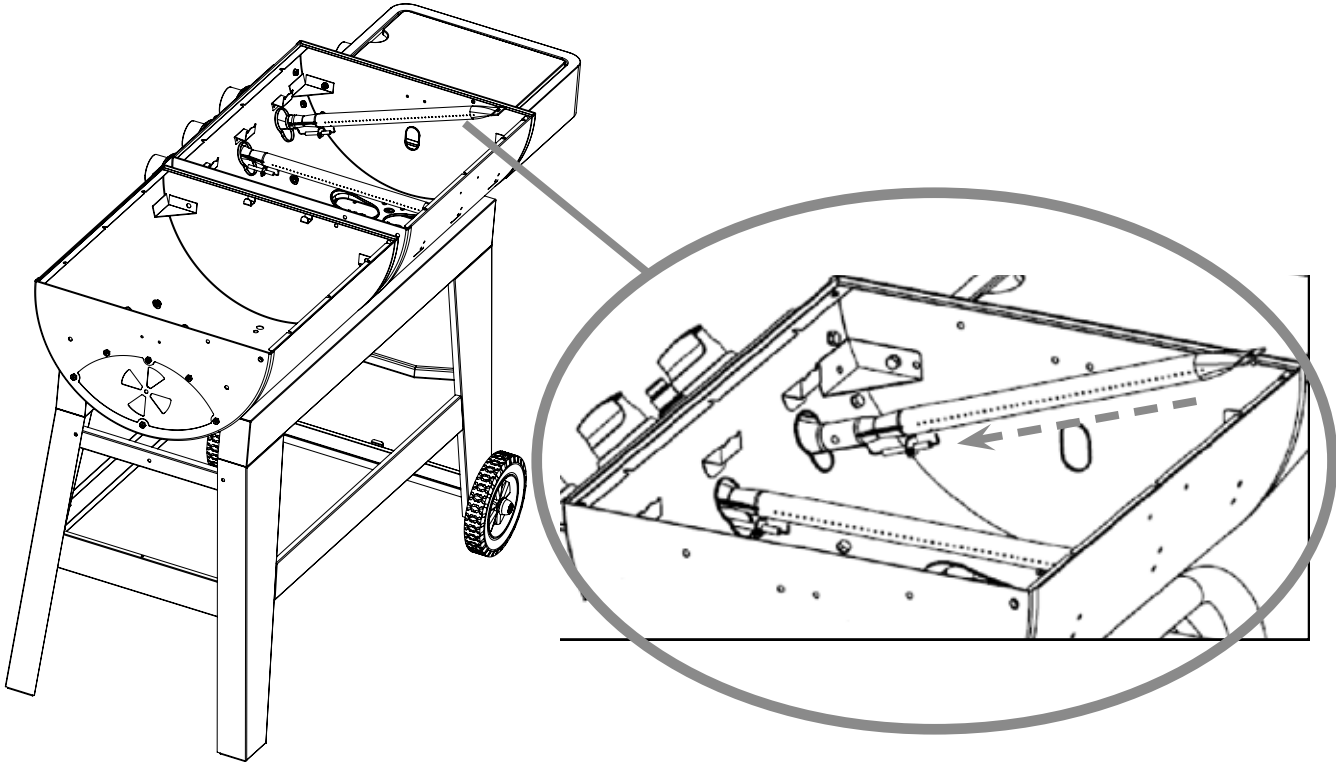
Screw four (4) HEX BOLTS and four (4) LOCK WASHERS into the CONTROL PANEL.



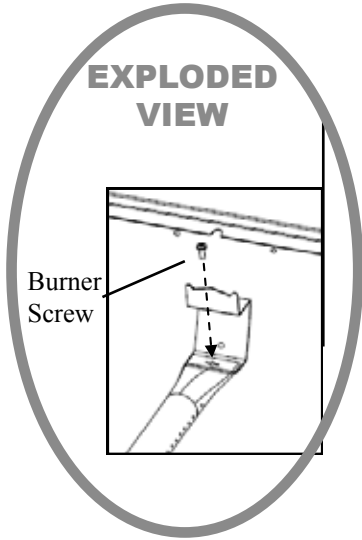
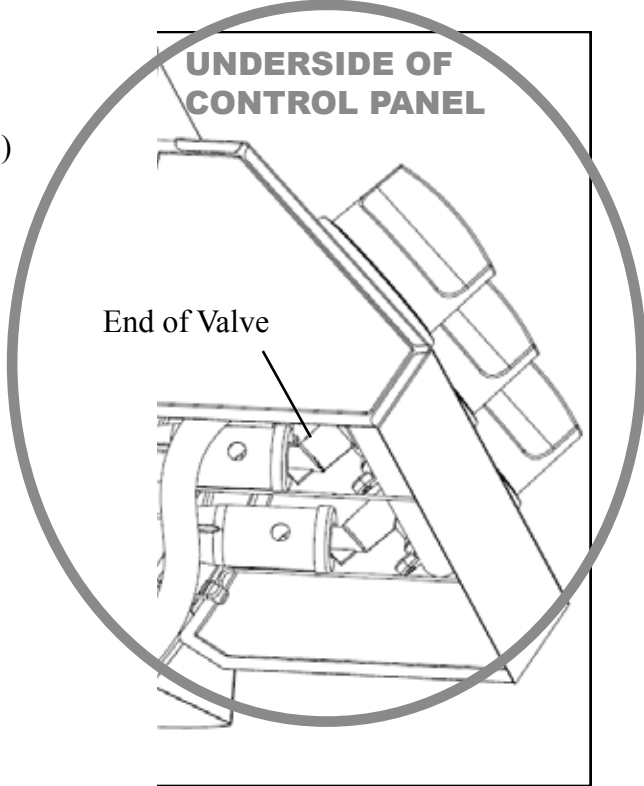
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Step 8

Install BURNERS in GAS GRILL BODY, by sliding the burner over the end of the valve and secure using three (3) BURNER SCREWS, as shown below. The burner with the longer wire goes on the right side of the GRILL BODY.

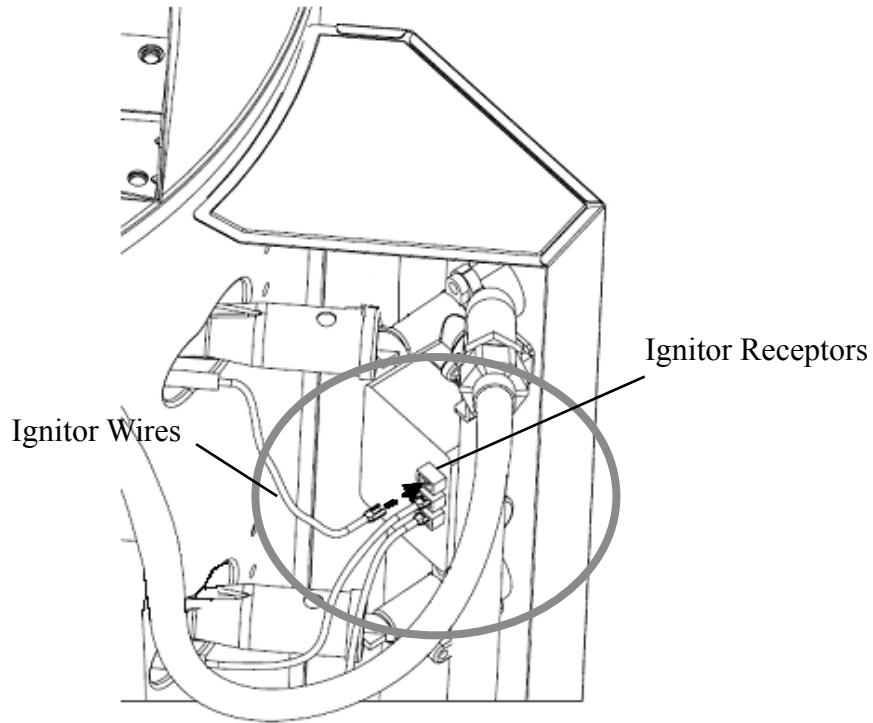


PARTS USED IN STEP:



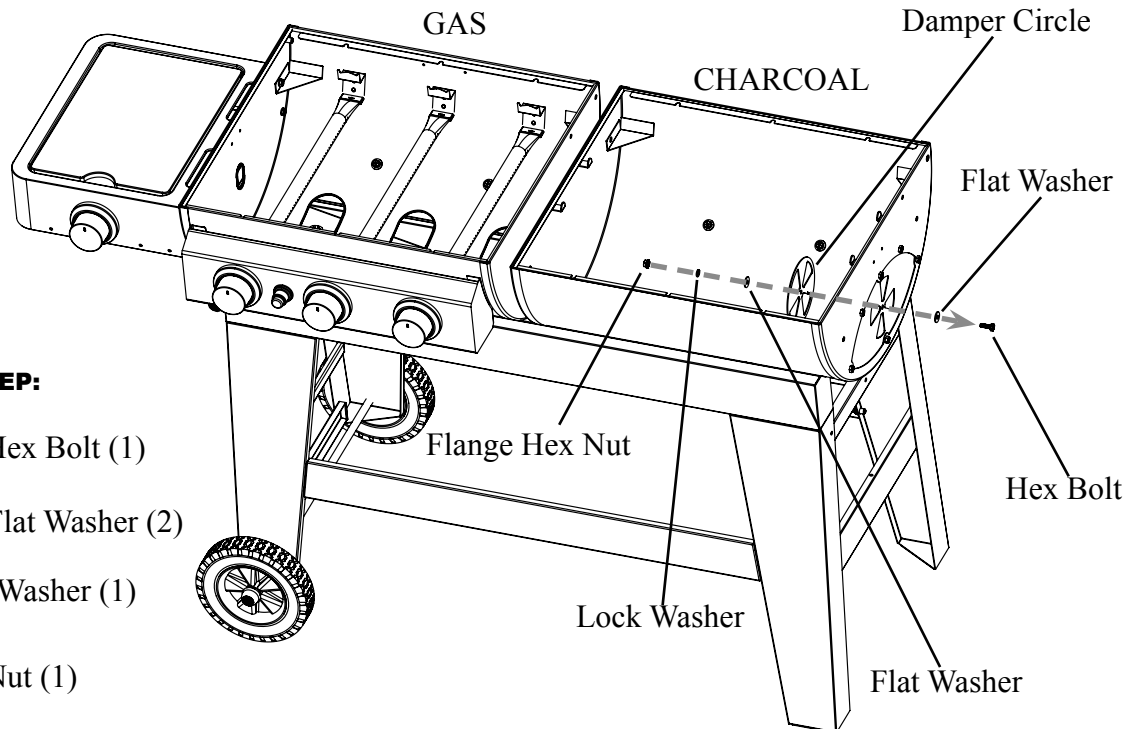
Step 9

Connect IGNITOR WIRES to IGNITOR RECEPTORS.



Step 10

Attach DAMPER CIRCLE BODY to the inside of CHARCOAL GRILL BODY using one (1) 1/4-20 x 3/4" HEX BOLT, two (2) 1/4" FLAT WASHERS, one (1) 1/4" LOCK WASHER, and one (1) 1/4-20 FLANGE HEX NUT, as shown below.



PARTS USED IN STEP:

3/4" Hex Bolt (1)

1/4" Flat Washer (2)

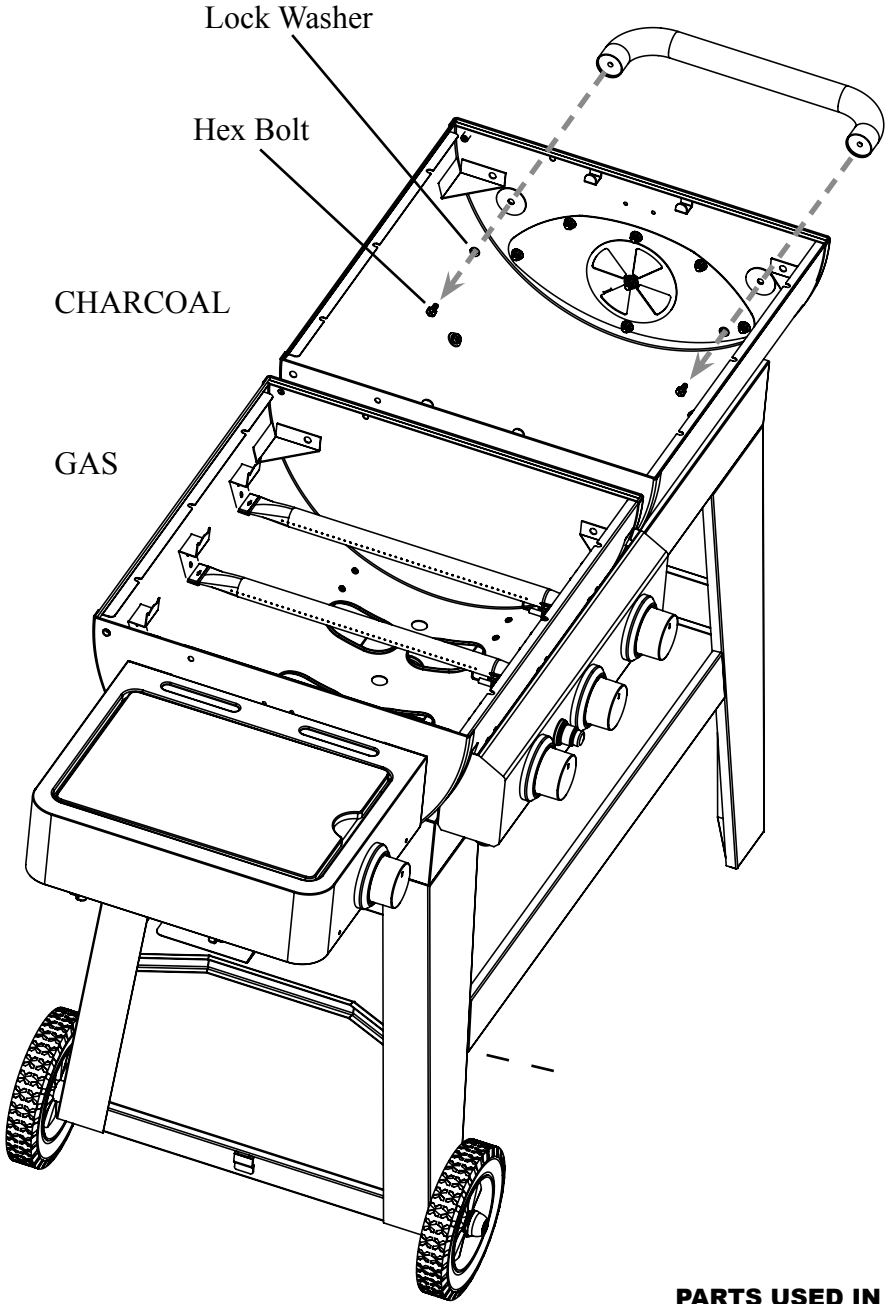
Lock Washer (1)

Hex Nut (1)





LP Gas & Charcoal Grill

Step 11

Attach SIDE HANDLE to side of CHARCOAL GRILL BODY using two (2) 1/4-20 x 1/2" HEX BOLTS and two (2) 1/4" LOCK WASHERS



PARTS USED IN STEP:

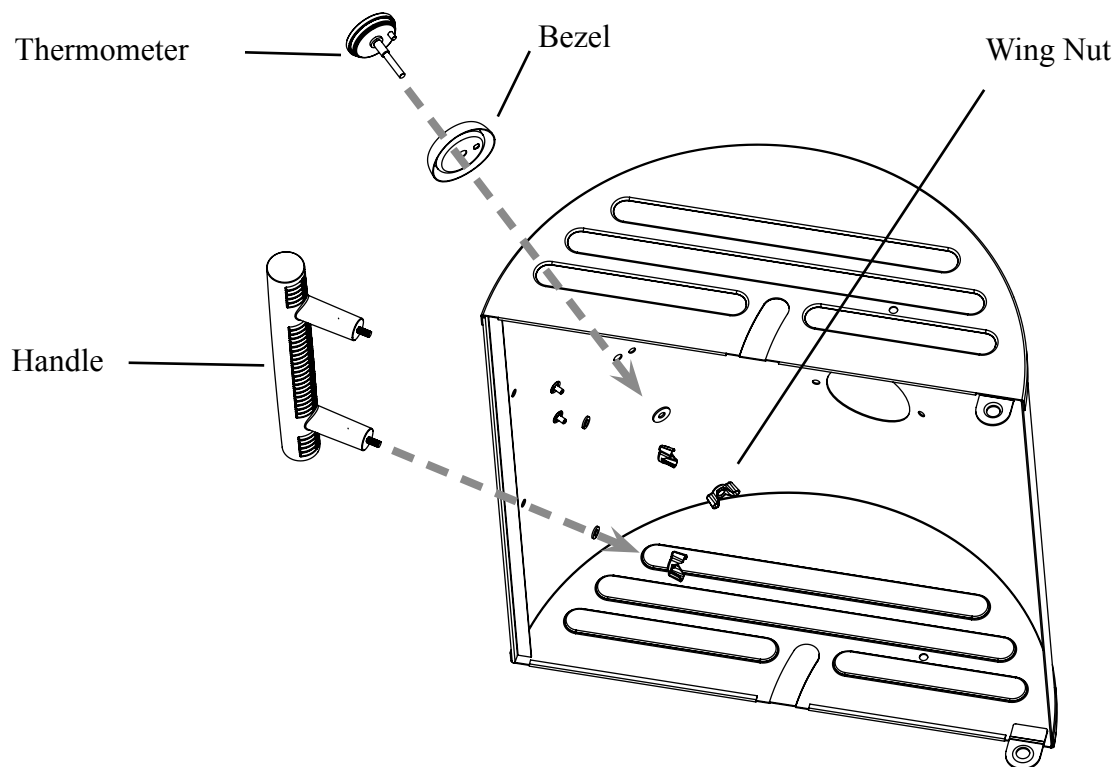
-   1/2" Hex Bolt (2)
-   Lock Washer (2)



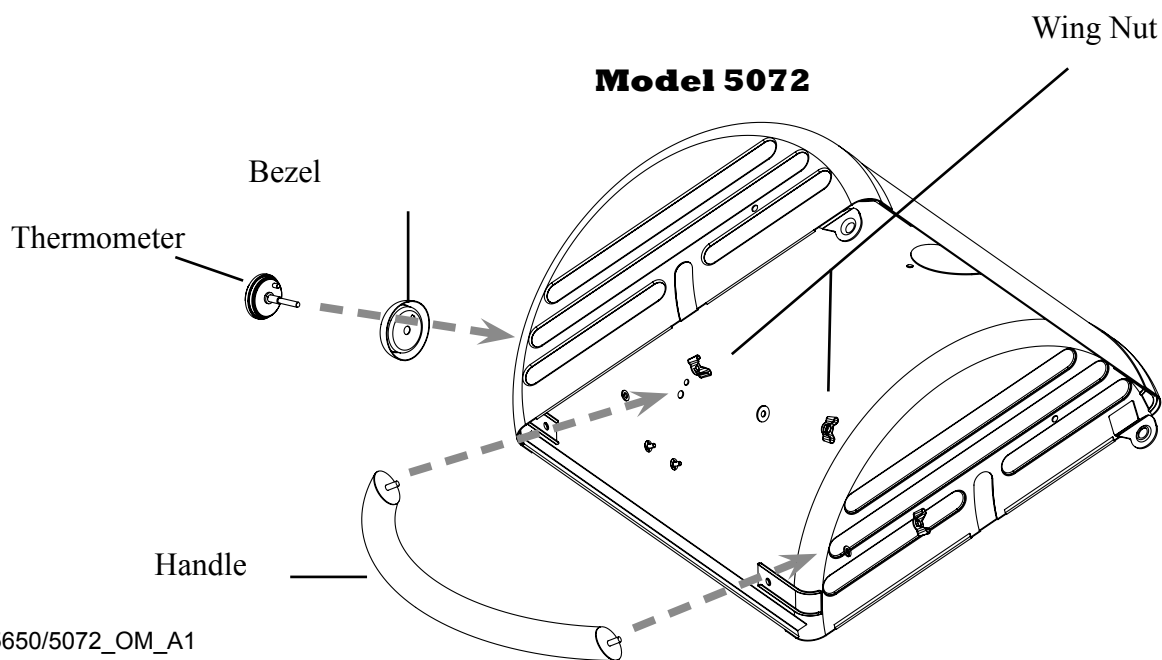
Step 12

Attach HOOD HANDLES to GAS GRILL HOOD and CHARCOAL GRILL HOOD with two (2) LOCK WASHERS and two (2) WING NUTS per handle. Then, attach THERMOMETER and BEZELS to GRILL HOODS. THERMOMETER inserts through BEZEL and then GRILL HOOD. Secure with a WING NUT.

Model 5650



Model 5072





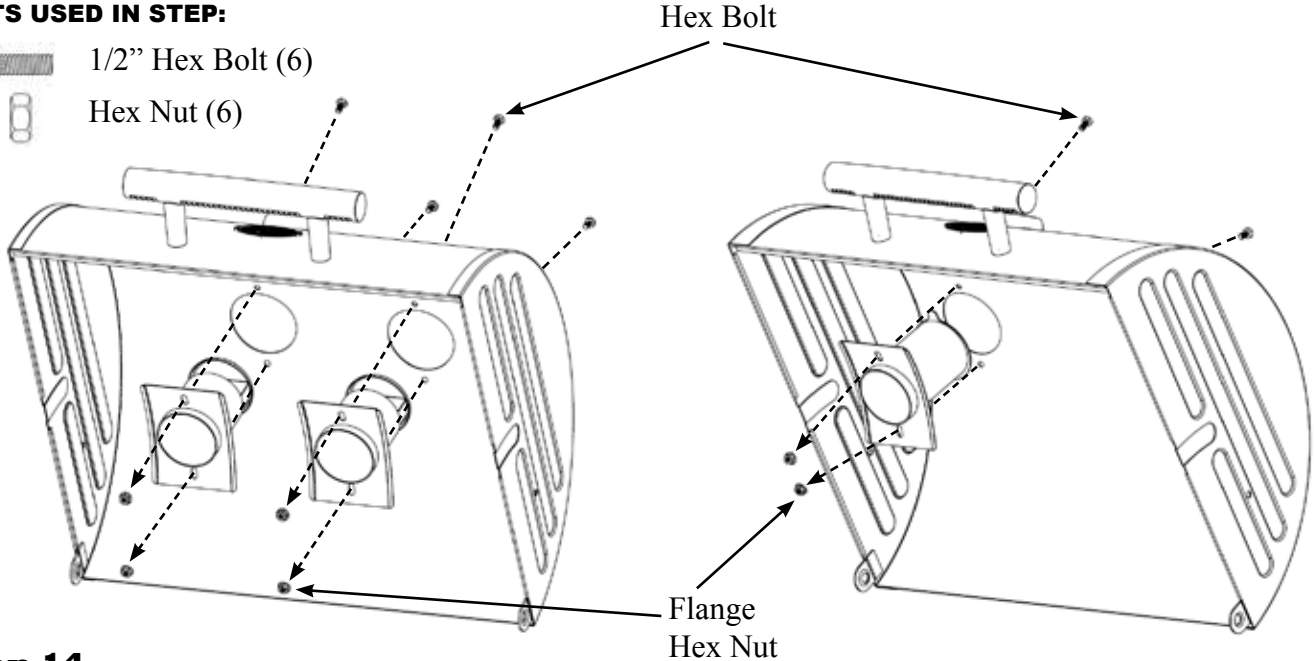
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Step 13

Attach two (2) GAS SMOKESTACKS to GAS GRILL HOOD, and one (1) CHARCOAL SMOKESTACK to CHARCOAL GRILL HOOD using six (6) 1/4-20 x 1/2" HEX BOLTS and six (6) 1/4-20 FLANGE HEX NUTS.

PARTS USED IN STEP:

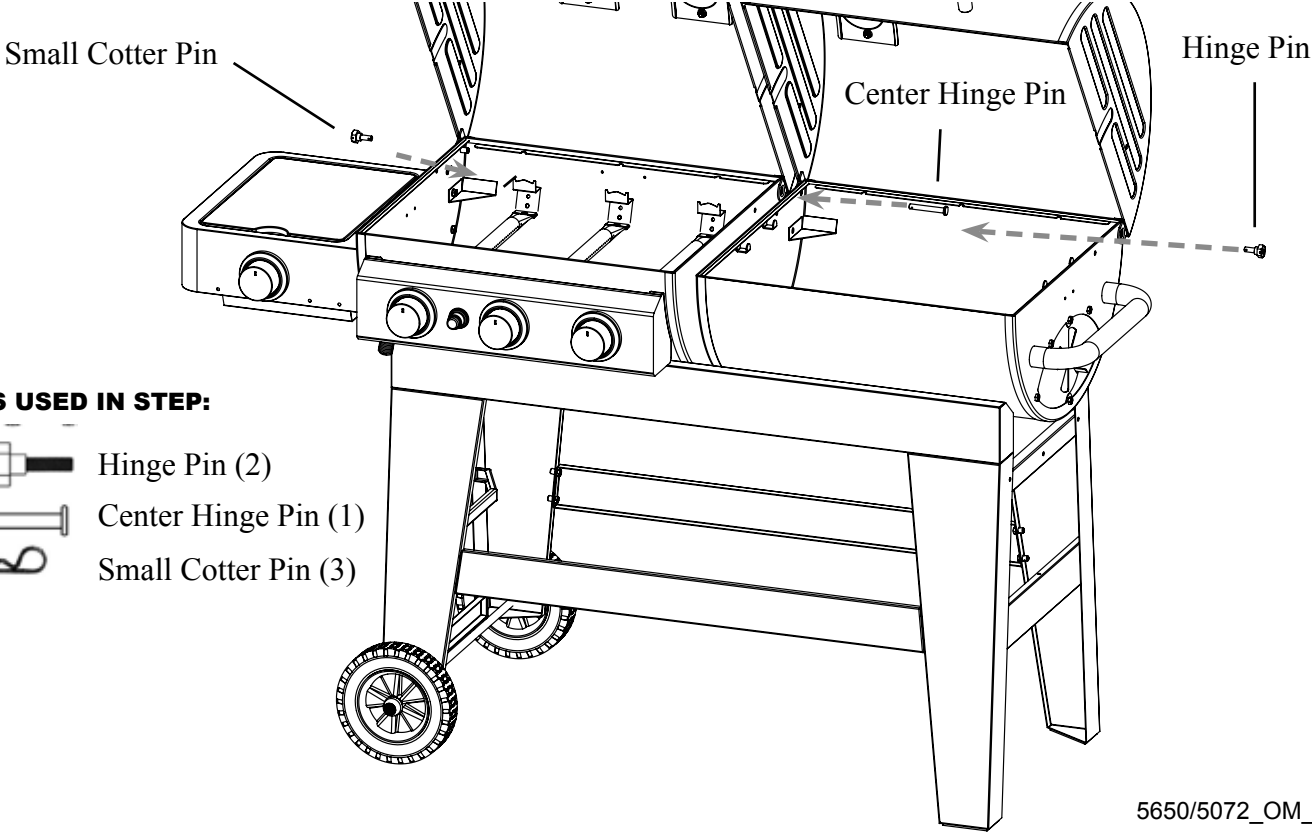
-  1/2" Hex Bolt (6)
-  Hex Nut (6)






Step 14

Attach GRILL HOODS to GRILL BODIES using two (2) HINGE PINS, three (3) SMALL COTTER PINS, and one (1) CENTER HINGE PIN.

TIP: Mount the charcoal hood first, by inserting the center hinge pin from the right. Then, position the gas hood and slide the center hinge pin through both the charcoal and gas hoods. Secure with cotter pin.



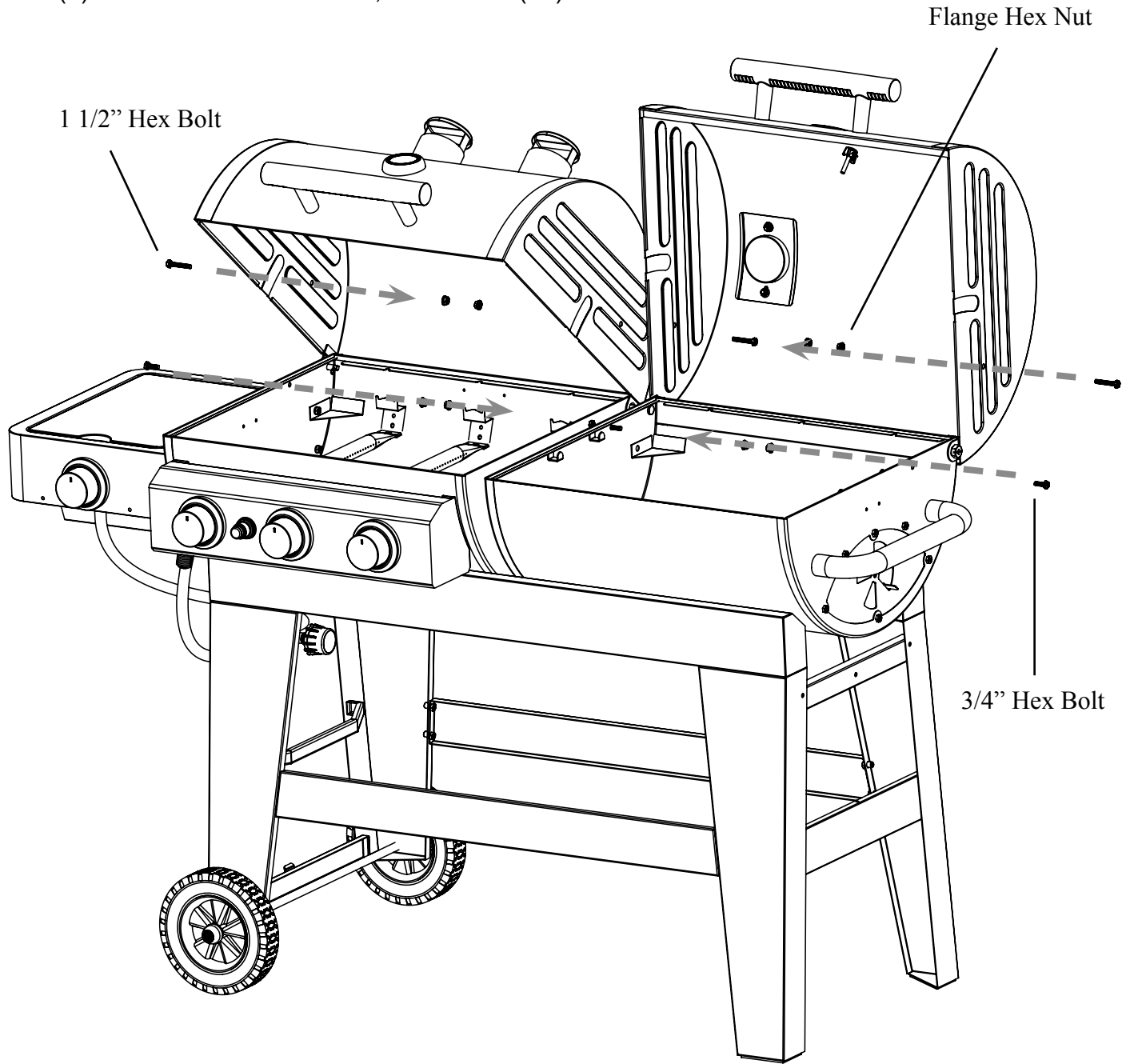
PARTS USED IN STEP:

-  Hinge Pin (2)
-  Center Hinge Pin (1)
-  Small Cotter Pin (3)






Step 15

Attach WARMING RACKS to inside of GRILL HOODS using four (4) 1/4-20 x 1 1/2" HEX BOLTS, four (4) 1/4-20 x 3/4" HEX BOLTS, and twelve (12) 1/4-20 FLANGE HEX NUTS.

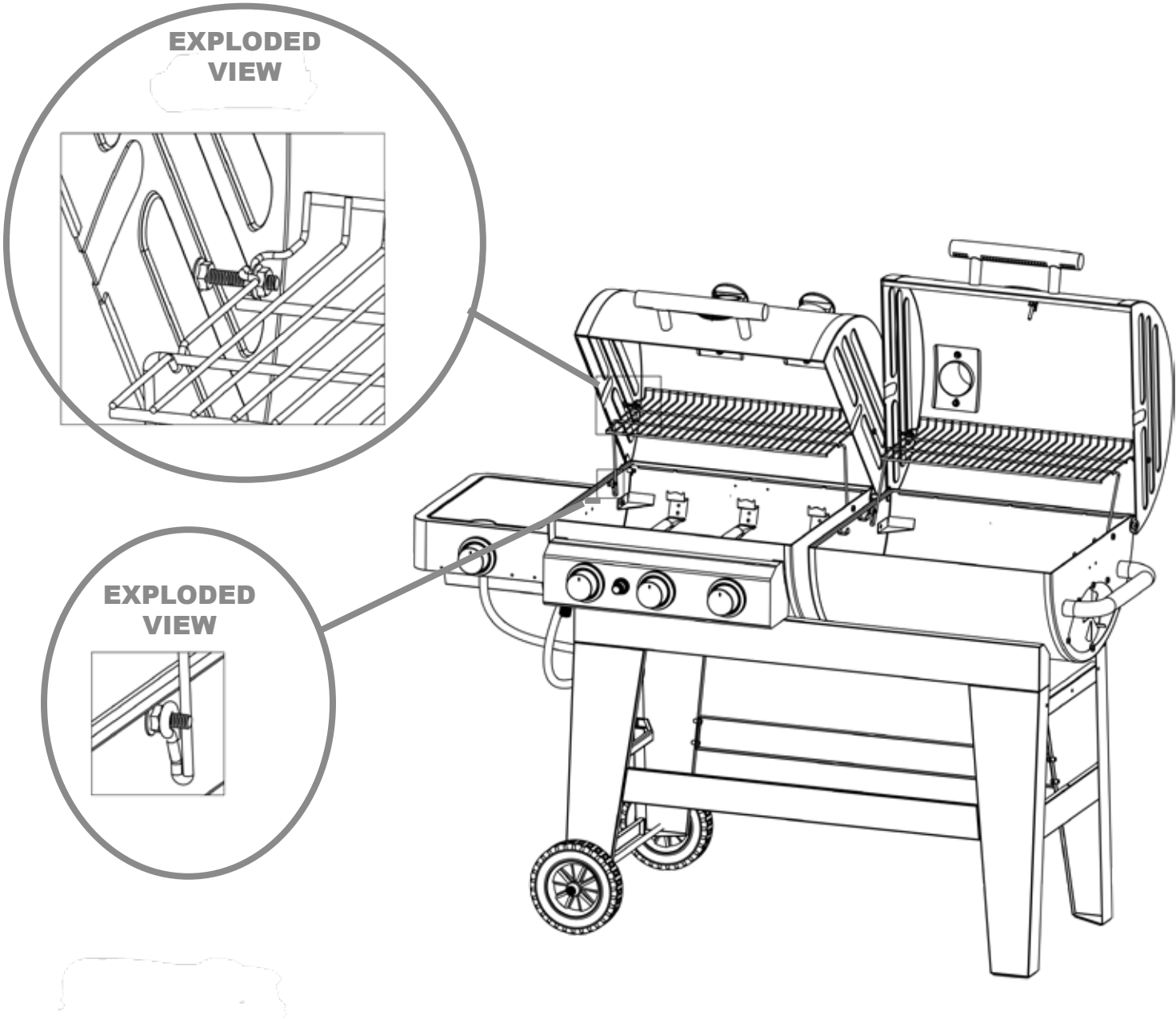


PARTS USED IN STEP:

-  1 1/2" Hex Bolt (4)
-  3/4" Hex Bolt (4)
-  Hex Nut (12)

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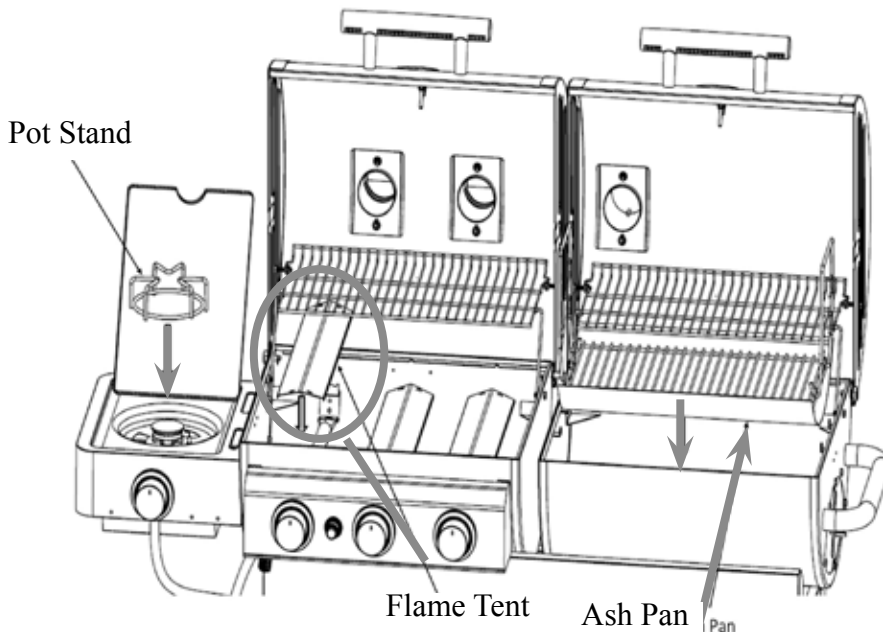
Step 15 Continued





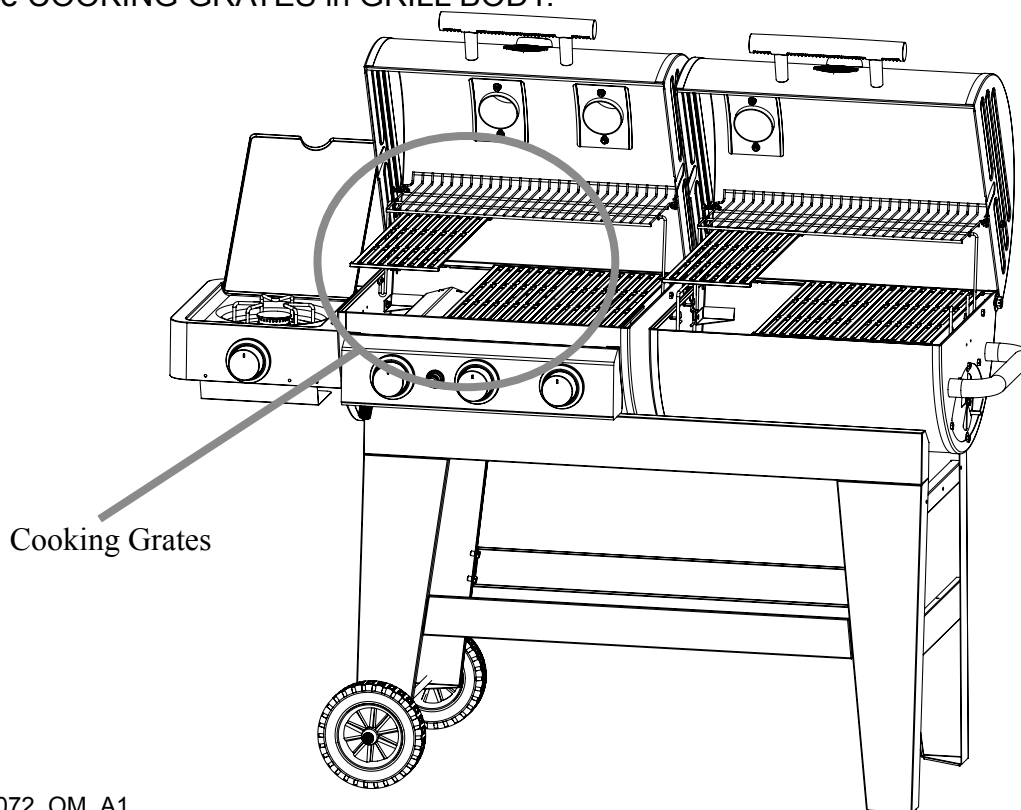
Step 16

Attach POT STAND to SIDE BURNER BODY, attach HEAT TENT over SIDE BURNER, and place ASHPAN in CHARCOAL GRILL BODY with FIRE GRATE HANGERS.



Step 17

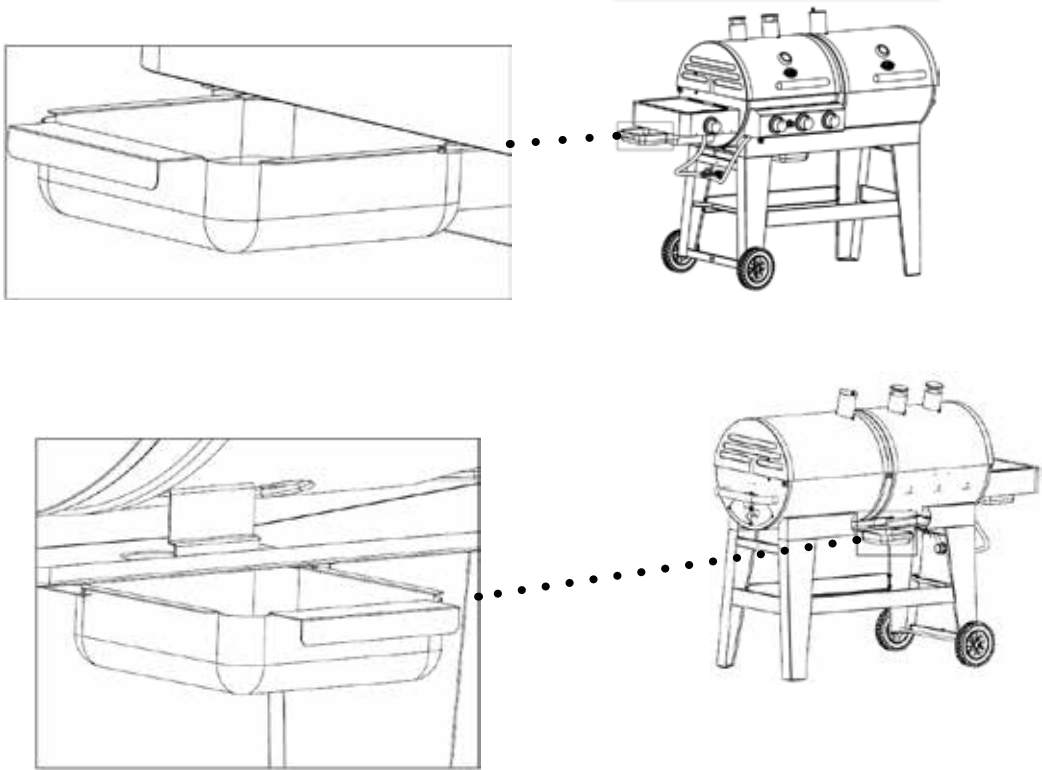
Place COOKING GRATES in GRILL BODY.



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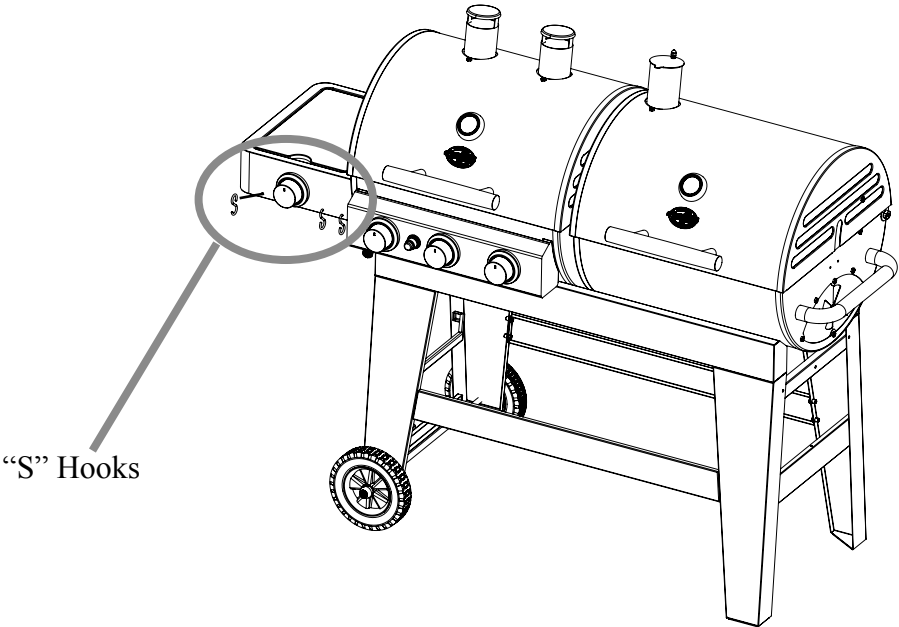
Step 18

Slide one (1) GREASE TRAY into place on guide rails underneath SIDE BURNER BODY and other GREASE TRAY underneath CATCH PAN.



Step 19







Attach UTENSIL HOOKS to SIDE BURNER using (3) "S" HOOKS.

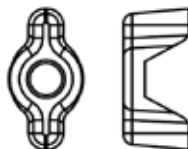


Step 20

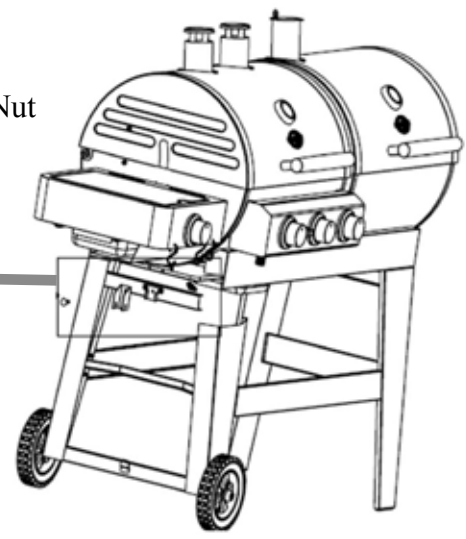
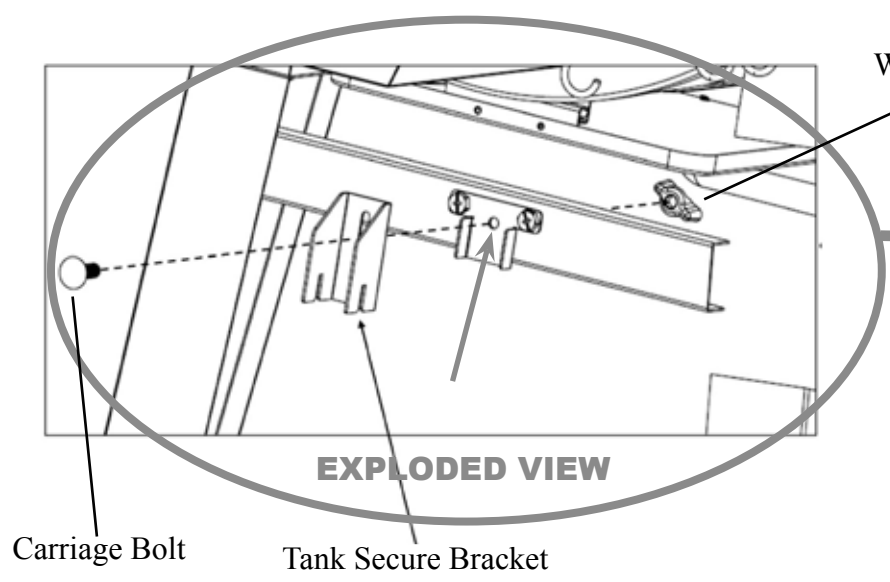
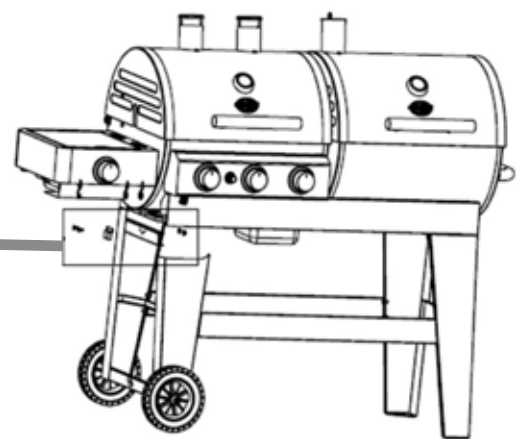
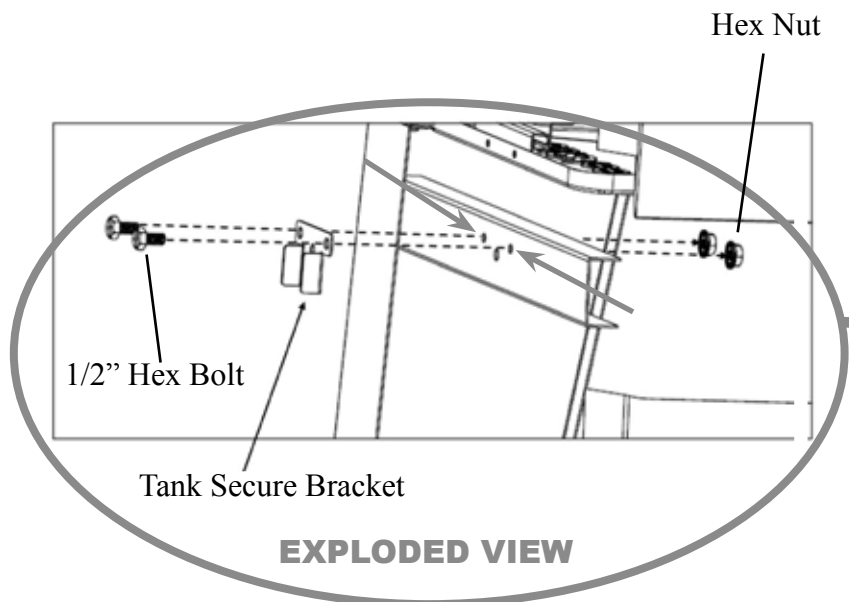
Attach TANK SECURE BRACKET to front of GAS GRILL BODY.

PARTS USED IN STEP:

- 

1/2" Hex Bolt (2)
- 

Hex Nut (2)
- 

Carriage Bolt (1)

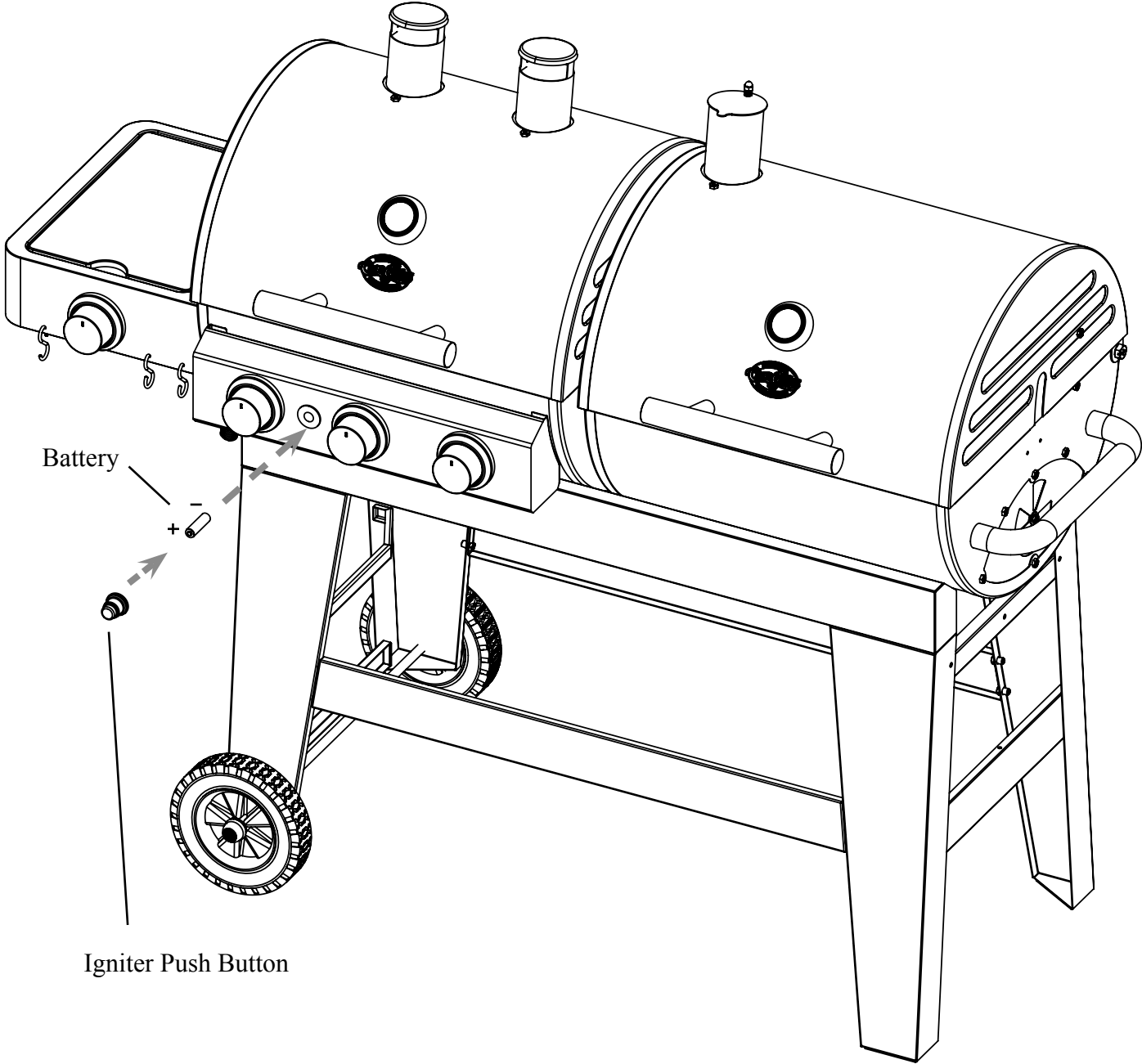


Wing Nut (1)



Step 21

Unscrew IGNITER PUSH BUTTON and insert one (1) "AA" battery, negative side first. Then screw back IGNITER PUSH BUTTON.





Fully Assembled

Model # 5650



Model # 5072



Caution: Use only the regulator provided!

If a replacement is necessary, please call our customer service department, 912- 638-4724. Do NOT use replacement parts that are not intended for this grill.

Hint: The paper label that is affixed to the hood is more easily removed when the hood is warm. Any remaining glue residue can be cleaned off with a spray lubricant like WD-40 . Do NOT use any other type of solvent or cleaner because this will damage the finish/paint/coating on the grill.

GRILL PREPARATION & OPERATING INSTRUCTIONS

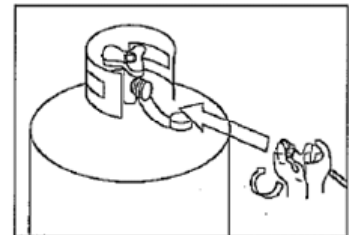
Connecting the Gas Cylinder to the Appliance

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips.

1. Ensure all control knobs are in the OFF position and verify that the gas cylinder valve is closed by turning the handle on the gas cylinder valve clockwise until it stops.
2. Remove the protective cap from the gas cylinder valve nozzle.
3. Hold regulator in a straight line with gas cylinder valve nozzle so the connection does not cross thread.
4. Insert regulator nipple into the gas cylinder valve nozzle opening.
5. Hand-tighten coupling nut in a clockwise direction. Do not use tools!
6. Perform a Leak Test. (See Leak Testing section of this manual).

Disconnecting the Gas Cylinder

1. Turn all control knobs to the OFF position and turn the handle on the gas cylinder clockwise until it stops.
2. Turn coupling nut on regulator in a counter-clockwise direction until regulator is released from threaded gas cylinder valve nozzle.
3. Place the protective cap over gas cylinder gas nozzle.



Regulator and Hose

These items are supplied with the appliance, but replacements are available from your equipment retailer or an authorised LP gas supplier. Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 10 years. It is recommended that it the regulator is changed within 10 years of the date of manufacture.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the appliance.

The hose used must conform to the relevant standard for the country of use. Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.



Storage of Appliance

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not in use, it should be covered and stored in a dry, dust-free environment.

Gas Cylinder

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 122°F (50°C). Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE NEAR A GAS CYLINDER.**

This appliance is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 3 feet (90cm) from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct drafts and positioned or protected against direct penetration by any trickling water (e.g. rain).

Parts sealed by the manufacturer or its agent must not be altered by the user. No modifications should be made to any part of this appliance, and repairs and maintenance should only be carried out by a registered service engineer or technician.

Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner, and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the appliance is not in use.

The appliance must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when in use. **ONLY USE THIS APPLIANCE OUTDOORS.**

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked eye. Always use a soapy water solution.

NOTE: Before starting the grill, check for leaks. Make sure the regulator valve is securely fastened to the burner and the cylinder to prevent fire or explosion hazard when testing for a leak. Always perform the “Leak Test” as described below before lighting the grill or each time the cylinder is connected for use.

- Do not smoke or allow other sources of ignition in the area while conducting a leak test.
- Conduct leak test outdoors in a well-ventilated area.
- Do not use matches, lighters or a flame to check for leaks.
- Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the propane supply. Call a gas appliance serviceman or your local propane gas supplier.

Leak Test

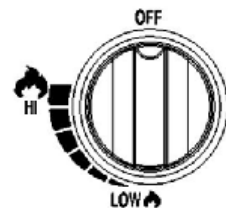
1. Mix 2-3 fl. oz. of solution, 1 part dishwashing soap, 3 parts water.
2. Ensure control valve is closed.
3. Connect regulator to cylinder and valve to burner. Ensure connections are secure before turning on gas.
4. Retest after fixing leak.
5. Turn gas off after testing.
6. If leakage is detected and cannot be rectified, please call Char-Griller customer service at 912-638-4724 or email at Service@CharGriller.com.

Lighting Instructions

Always open hood while igniting grill. If grill does not light, always wait 5 minutes for gas to clear before relighting. Failure to do either may result in an explosive flare-up, which can cause serious bodily injury or death. Once lit, but before cooking on grill for first time, let grill sit for 15 minutes with hood closed. This heat cleans grill’s internal parts from anything they may have come into contact with during manufacturing and shipping.

Main Burners

1. Make sure there are no obstructions of airflow to gas unit. Spiders and insects can nest within and clog the burner tube. A clogged burner tube can lead to a fire beneath appliance.
2. Make sure all burner knobs are in OFF position.
3. Open valve on LP gas cylinder.
4. To ignite a burner, push in and rotate knob to “HIGH,” then push and hold Electronic Ignition Button until burner lights. If burner does not light in 5 seconds, turn burner OFF, wait 5 minutes for gas to clear and repeat procedure. Repeat for all desired burners. Light only burners intended for use.
5. Adjust knobs to desired cooking setting.





After lighting, observe burner flame and make sure all burner ports are lit.

If burner flame goes out during operation, immediately turn gas off on control panel and gas cylinder valve. Open hood and let gas clear for 5 minutes before relighting. **Clean grill after each use.** DO NOT use abrasive or flammable cleaners, as they damage parts and may start a fire.

Side Burner

1. Open lid during lighting. Lid must be open when burner is on.
2. Burner valves must be in OFF position.
3. Open cylinder valve.
4. Push in and rotate side burner knob slowly, about ¼ turn, until a click is heard. If burner does not light, immediately turn knob back to off and wait 5 minutes for gas to clear before repeating procedure.
5. After burner ignites, adjust knobs to desired cooking setting.

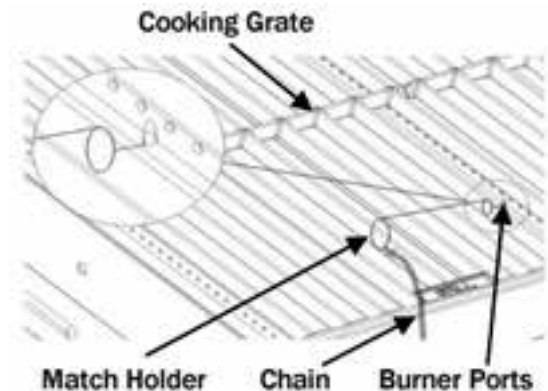


Shutting off Burners

1. Turn knob(s) counterclockwise to HIGH position, then push in and turn to OFF. Never force knob without pushing in, as this can damage valve and knob. For side burner, push in and turn to OFF.
2. Promptly close gas cylinder valve.
3. Close grill hood.

Lighting Burner with a Match

1. Place match in match holder installed on side of grill housing. Once lit, place flame through cooking grates near burner ports, as shown.
2. Push in and rotate knob to HIGH position, and burner should light immediately.
3. Adjust knobs to desired cooking settings.



Observe Flame Height When Lit

View burner flame through flame viewing hole. Flame should be blue and yellow in color, and approximately 1/2"-3/4" tall on HIGH setting.



Setting Up

Set grill up on solid, flat surface with adequate wind shelter. Keep grill at least 1 ½ feet from nearest wall. Protect LP cylinder from direct sunlight and keep away from heat sources (max. 122°F). Do not move grill while hot, and do not leave unattended during operation.

Position gas cylinder next to device such that hose is not bent, twisted, subject to tension, or touching any hot parts of appliance. DO NOT place gas cylinder directly under burners.



CLEANING AND CARE

CAUTION:

All cleaning and maintenance should be done while grill is completely cool and with gas cylinder valve completely closed.

DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Recommended Cleaning Materials

- Mild dishwashing liquid detergent
- Nylon cleaning pad
- Hot water
- Wire brush

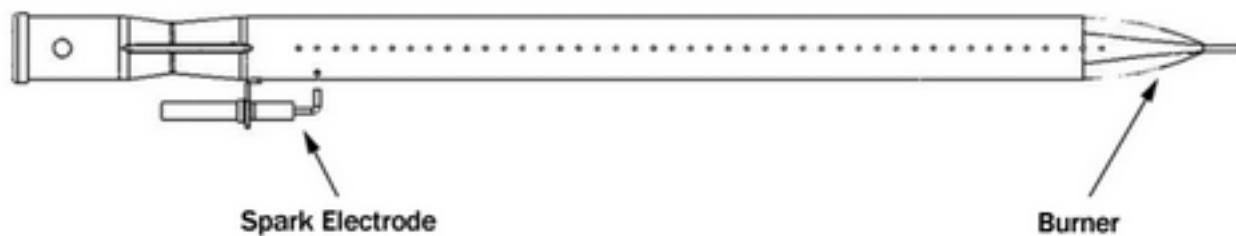
Cleaning

- Burning off the grill after every use (approximately 15 minutes) will keep excessive food residue from building up.
- DO NOT use cleaners that contain acid, mineral spirits or xylene.
- **Outside surfaces** - Use a mild dishwashing detergent and hot water solution to clean, then rinse with water.
- **Inside surface of grill hood** – If surface has appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water. Rinse with water and allow to completely dry. To prevent rusting, re-season after cleaning.
- **Interior of grill bottom** – Remove residue using brush, scraper and/or cleaning pad, then wash with dishwashing detergent and hot water solution. Rinse with water and let thoroughly dry.
- **Cooking Grates** – Porcelain grates have a glass-like composition that should be handled with care not to chip. Use mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.
- **Heat Shield** – Clean residue with wire brush and wash with soapy water. Then rinse with water.
- **Grease Collector** – Periodically empty grease cup and clean with dishwashing soap and hot water solution.

An uncoated interior will rust if not properly maintained with a regular coating of cooking oil on all bare metal surfaces inside the grill. You can use either vegetable spray or liquid vegetable oil applied using a paper towel on a cooled grill.

Cleaning the Burner Assembly

1. Turn gas off at control knobs and gas tank.
2. Remove cooking grates and heat shield.
3. Remove grease collector.
4. Remove burner by unscrewing self-taping screw using Phillips-head screwdriver.
5. Lift burner up and away from gas valve orifice.
6. Clean inlet (venture) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on outside of burner surface.
8. Clean any clogged ports with stiff wire (such as a straightened paper clip).
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
To re-install burner, ensure that gas valve orifices are correctly position inside burner inlet (venture). Also check position of spark electrode.



Servicing

Grill should be serviced annually by a licensed professional.



FURTHER INSTRUCTIONS

PLEASE NOTE: NO RETURNS ON USED GRILLS

Read all safety warnings and instructions carefully before assembling and operating your grill. **NOTE:** Grill interiors are not painted, rather coated with vegetable oil. DO NOT remove this coating.

Cure both grills prior to cooking to protect interior and exterior finishes and prevent adding unnatural flavors to your food:

1. Lightly coat ALL INTERIOR SURFACES (including INSIDE OF BARREL, AND COOKING GRATES) with additional vegetable oil (spray vegetable oil is easiest but KEEP AWAY FROM HOT COALS, FIRE OR FLAME).
 2. **Charcoal Grill:** Build a medium sized fire on the fire grate. Stack 2 lbs of charcoal (approximately 30 briquettes) in a pyramid and saturate with lighter fluid. DO NOT use gasoline. Light coals in several places. When charcoals ash over or turn gray, spread out from pyramid into flat single layer. Close CHARCOAL GRILL HOOD. ALWAYS follow charcoal and lighter fluid manufacturers' instructions and warnings.
 3. **Gas Grill:** Light BURNERS and set on Medium-Low heat. Close GAS GRILL HOOD.
 4. Maintain 250 degrees F temperature on both GRILLS for two (2) hours. For GAS GRILL, simply adjust knobs and monitor temperature. For CHARCOAL GRILL, control heat with DUAL DAMPERS and ADJUSTABLE FIRE GRATE. Adjust GRATE one end at a time. More airflow means more heat.
 5. NEVER EXCEED 450°F (230°C) AS THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE OCCASIONAL TOUCH-UPS. THIS UNIT IS NOT WARRANTED AGAINST RUST.
- For fewer flare-ups, cook with lid in the down position.
 - Add water-soaked wood chips to CHARCOAL GRILL for smoky flavor. (See Recipes section)
 - Ashes left in bottom of CHARCOAL GRILL for too long hold moisture and may cause rust if not cleaned out.
 - GRILL is made of steel and cast iron, which WILL rust, especially without proper care.
 - Do not use self-starting charcoal, as it gives off an unnatural flavor. Burn lighter fluid off completely before cooking.
 - After use, coat bare metal with vegetable oil to reduce rust. Remove EXTERIOR rust with wire brush and touch up with high heat paint, available at most hardware/auto stores.
 - Make sure to empty GREASE TRAY after every use once completely cooled.
 - HEAT GAUGES maintain moisture, which will result in steam during cooking.
 - Fill unwanted holes with extra nuts and bolts (not provided). Note: Smoke will escape from other areas than smokestacks. This will not affect cooking.
 - Grill must be installed on stable, flat surface.
 - It is recommended that CHARCOAL GRILL be heated up and fuel kept red hot for at least 30 minutes prior to first time cooking. Do not cook before briquettes have turned gray with ash.
 - WARNING! Accessible parts may be very hot. Use outdoors only.
 - WARNING! Do not use spirit or petrol when lighting or relighting.
 - WARNING! Keep children and pets away from appliance.

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TROUBLESHOOTING

GAS GRILL TROUBLESHOOTING		
Problem	Possible Cause	Prevention/Cure
Burner will not light using knobs.	Wires and/or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked or broken-sparks at crack	Replace electrode
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly
Burner will not light with match.	No gas flow	Check if propane tank is empty. If propane tank is not empty, refer to "Sudden drop in gas flow or reduced flame height." If empty, replace or refill.
	Coupling nut and regulator not connected	Turn the coupling nut about one-half full connected to three quarters additional turn until solid stop. Tighten by hand only. Do not use tools.
	Obstruction of gas flow	Clean burner tubes
		Check for bent or kinked hose
	Disengagement of burner to valve	Re-engage burner and valve
	Insects in venturi (burner insert)	Clean venturi
	Burner ports clogged or blocked	Clean burner ports
Sudden drop in gas flow or reduced flame	Out of gas	Change propane tank

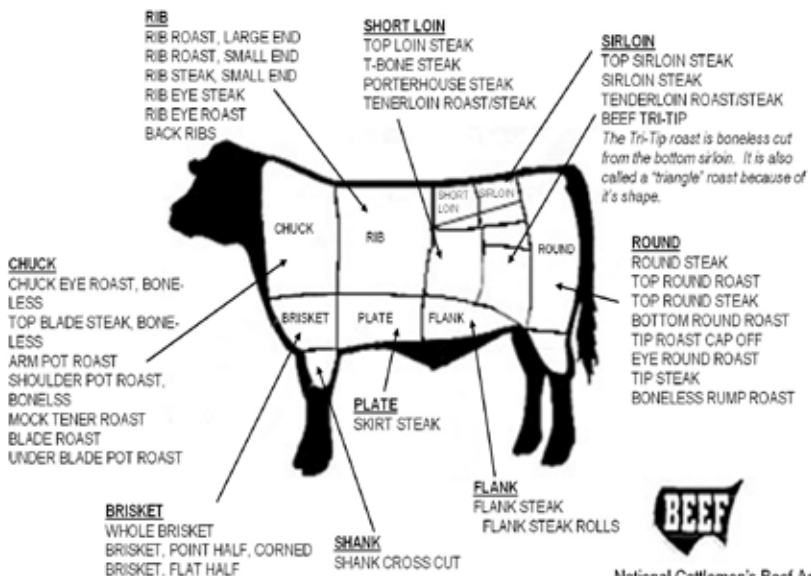


GAS GRILL TROUBLESHOOTING		
Problem	Possible Cause	Prevention/Cure
	Excess flow safety device may have been activated	Turn off knobs, wait 30 seconds, and light grill. If flames are still too low, resent the excessive flow safety device by turning off knobs and propane tank valve. Disconnect regulator, and turn burner control knobs off. Reconnect regulator and leak check connections. Turn propane tank valve on slowly, wait 30 seconds, and then light the grill.
Irregular flame pattern- flame does not run the full length of burner	Burner ports are clogged or blocked	Clean burner ports
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn grill for 15 minutes with the lid closed
	Insect nests in venturi	Clean venturi
	Food residue, grease, or seasoning salt on burner	Clean burner
	Poor alignment of valve to burner venturi	Assure burner venturi is properly engaged with valve
Flame blows out	High or gusting winds	Turn front of grill to face wind or increase flame height. We recommend not using grill during high winds.
	Low gas pressure	Change propane tank
	Excess flow valve tripped	Refer to "Sudden drop in gas flow or reduced flame height"
Flare-Up	Grease buildup	Clean grill
	Excessive fat in meat	Trim fat before grilling

GAS GRILL TROUBLESHOOTING		
Problem	Possible Cause	Prevention/Cure
	Excessive cooking temperature	Adjust (lower) temperature accordingly
Persistent grease fire	Grease trapped by food buildup around burner system	Turn knobs to OFF and turn gas off
Flashback (fire in burner tube(s))	Burner and/or burner tubes dirty	Clean burner and/or burner tubes
Inside lid appears to be peeling (like paint peeling)	Baked on grease buildup has turned to carbon and is flaking off	Clean inside of lid thoroughly. The lid is not painted on the inside.

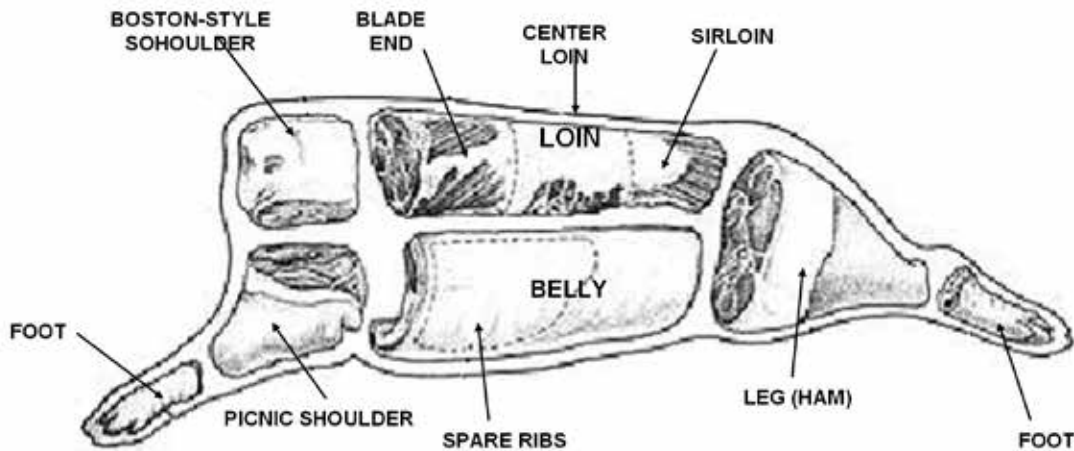
CUTS OF MEAT

BEEF CUTS



National Cattlemen's Beef Association
444 North Michigan Avenue
Chicago, Illinois 60611
(312) 467-5520

PORK CUTS



GRILLING RECIPES

Direct Heat

- **Direct Heat is a high heat method used to cook foods that take less than 25 minutes to cook. Typically, this means foods that are relatively small or thin such as steaks, chops, boneless chicken breasts, fish fillets, hamburgers, etc.**
- **Cooking with a MEAT THERMOMETER ensures food is fully cooked. Insert into the thickest part not touching bone, and allow five minutes to register.**
- **Internal temperatures for FOWL should be 170°F to 180°F.**
- **Internal temperature for meat should be 140°F for rare, 160°F medium, and 170°F for well done.**

STEAK (& ALL MEATS):

- Cook food on the charcoal side of the unit, directly above coals/heat.
- To grill meats, raise fire grate to high position (hot) and sear for one minute on each side with the lid open to seal in flavor and juices. Then lower fire grate to medium position with lid closed and cook to desired doneness.
- Control heat with dual dampers and adjustable fire grate.

Tip: Place grilled meat back in the marinade for several minutes before serving – it will become tastier and juicier.

CAUTION: Boil extra marinade first to kill bacteria remaining from the raw meat.

MARINATED FLANK STEAK:

- Mix marinade ingredients in nonmetal dish.
- Let steak stand in marinade for no less than 4 hours in refrigerator.
- Brown each side for 5 minutes, but center should remain rare.
- Cut steak diagonally across the grain into thin slices before serving.
- Grill with fire grate in high (hot) position with lid open or closed.

Meat Marinade

1/2 cup vegetable or olive oil

1/3 cup soy sauce

1/4 cup red wine vinegar

2 tbsp lemon juice

1 tsp dry mustard

1 minced clove garlic

1 small minced onion



1/4 tsp pepper

QUAIL OR DOVES:

- Cover birds in Italian dressing (Good Seasons or Kraft Zesty) and marinate overnight.
- Pour remaining dressing and cover with Texas Pete Hot Sauce for 6 hours.
- Wrap birds in thick bacon secured by a toothpick.
- Place on grill. Keep turning until bacon is black.
- Grill for 20 minutes. Sear with lid open and fire grate in high (hot) position for 1 minute on each side before lowering grate and closing lid.
- To SMOKE, place birds in center of GRID with fire in both ends of FIRE BOX.

KABOBS:

- Alternating on skewers any combination of meat, onions, tomatoes, green peppers, mushrooms, zucchini, circular slice of corn-on-the-cob, or pineapple. Meat could consist of chunks of shrimp, scallops, lobster, chicken, sausage, pork, beef, etc.
- Marinate the meat in refrigerator for several hours.
- Grill each side approximately 7 minutes turning occasionally while basting with marinade. Leave a small amount of room between pieces in order to cook faster.
- Grill with lid up and the fire grate in the lowest position. See marinade recipe on last page.

Kabob Marinade:

1 cup soy sauce
1/2 cup brown sugar
1/2 cup vinegar
1/2 cup pineapple juice
2 tsp salt
1/2 tsp garlic powder

- Mix all ingredients in a saucepan and bring to boil.
- Allow marinade to cool before marinating your meat in it.
- Marinate beef in mixture a minimum of 4 hours.

HOT DOGS:

- Grill with lid up and fire grate in high (hot) position for approximately 6 minutes.
- Turn every few minutes.

HAMBURGERS:

See Meat Marinade on page 40.

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You may also marinate by allowing to stand in marinade for 1 or 2 hours at room temperature before cooking, or let stand in covered dish in refrigerator up to 24 hours.

- Bring to room temperature before cooking.
- Mix in chopped onions, green peppers, salt, sear 3/4 inch patties on each side with fire grate in high position for a few minutes.
- Lower fire grate to medium position and grill with lid down to avoid flare-ups.
- Cook each side 3 to 7 minutes according to desired doneness.
- Cook ground meat to 150 internally or until juice runs clear (free of blood) for prevention of E-coli.
- Burgers can be basted with marinade when turning and/or other ingredients can be mixed in with the ground beef such as chili sauce or powder.

SHRIMP (Peeled) & CRAYFISH:

- Place on skewers.
- Coat with melted butter and garlic salt.
- Grill 4 minutes on each side or until pink. Cocktail sauce optional.

BAKED POTATOES:

- Rub with butter and wrap in foil and cook on grill with lid down for 50 minutes.
- Turn after 25 minutes (no need to turn if smoked).
- Squeeze to check for doneness.

SWEET CORN IN HUSKS:

- Trim excess silk from end and soak in cold salted water 1 hour before grilling.
- Grill 25 minutes – turning several times.

SMOKING RECIPES

Indirect Heat

SMOKING TIMES



Food	Weight	Water Pan Smokin'	Side Fire Box	Temperature on Meat Thermometer
Beef Roasts, Beef Brisket	3 – 4 lbs.	1 – 1½ hours	4 – 5 hours	140° rare
Lamb Roasts, Venison	5 – 7 lbs.	1¾ – 2½ hours	5 – 6 hours	160° medium
Large cuts of Game	7 – 9 lbs.	2½ – 3½ hours	7 – 10 hours	170° well done
Pork Roasts	3 – 4 lbs.	1¾ – 2½ hours	5 – 6 hours	170°
	5 – 8 lbs.	2½ – 3 hours	7 – 8 hours	170°
Pork/ Beef Ribs	Full grill	1½ – 2 hours	4 – 6 hours	Meat pulls from bone
Pork Chops	Full grill	¾ – 1¼ hour	4 – 6 hours	Meat pulls from bone
Sausage Links	Full grill	2 – 2¾ hours	4 – 5 hours	170° for fresh sausage
Ham, Fresh	10 lbs.	3 – 4 hours	7 – 8 hours	170°
Ham, Cooked	All sizes	1½ – 2 hours	3 – 4 hours	130°
Chicken (Cut up or split)	1-4 fryers, cut up or split	1 – 1¼ hours	4 – 5 hours	180° / leg moves easily in joint
Chicken (Whole)	1-4 fryers	1¼ – 1½ hour	5 – 6 hours	180° / leg moves easily in joint
Turkey (Unstuffed)	8 – 12 lbs.	1¾ – 2½ hours	7 – 8 hours	180° / leg moves easily in joint
Fish, small whole	Full grill	½ – ¾ hours	2 – 3 hours	Flakes with fork
Fish, filets, steak	Full grill	¼ – ½ hours	1 – 3 hours	Flakes with fork
Duck	3 – 5 lbs.	1 – 1¾ hours	5 – 6 hours	180° / leg moves easily in joint
Small game birds	Full grill	¾ – 1 hour	4 – 5 hours	180° / leg moves easily in joint

Pan not included. Disposable bread pan is recommended. SMOKE BY COOKING SLOWLY (See chart above).

1. Place water/drip pan on left side of fire grate.
 2. Place hot coals on right side (damper end) of fire grate. The charcoal basket accessory helps confine coals to one side.
 3. Place meat above water pan.
 4. Place fire grate in low position.
 5. Close lid & control heat with dampers & adjustable grate.
- You may want to sear certain foods before smoking by placing meat directly above coals with LID open and FIRE GRATE in high (hot) position for several minutes. Add flavor soaked wood chips to the fire and add 1 part marinade, beer, or wine to 3 parts water to the drip pan.
 - OPENING THE SMOKING CHAMBER WILL EXTEND COOKING TIME. Cooking with meat thermometer ensures food is fully cooked. Insert thermometer into thickest part not touching bone, and allow five minutes to register. Internal temperature for birds should be 170°F to 180°F or when leg moves easily in joint. Meat should be cooked to internal temperature of 140°F for rate, 160°F for medium and 170°F for well done. Check the water level when cooking more than 4 hours or when you can't hear the water simmering. Add water by moving meat over and pouring water through GRILL into WATER PAN.
 - IF THE SMOKE IS WHITE, THE FIRE'S RIGHT. IF THE SMOKE IS BLACK, ADD SOME

SMOKED TURKEY:

- Empty cavity rinse and pat dry with paper towel.
- Tuck wing tips under the back and tie legs together.
- Place in center of cooking grid directly above foil drip pan of water.
- Smoke for 12 minutes per pound. Allow several extra minutes per pound if stuffed to allow for expansion.
- Use a meat thermometer for best results (190F internal).

SMOKED BAKED HAM:

You can smoke fully cooked canned ham or smoked and cured whole ham or shank or butt portion.

Glaze

1 cup of light brown sugar, firmly packed
1/2 cup orange juice
1/2 cup honey

- Combine sugar, juice and honey. Let glaze sit for at least 4 hours.
- Place fire grate in the lowest position and a drip pan under the meat.
- Remove rind and score fat diagonally to give a diamond effect.
- Insert a whole clove into the center of every diamond.
- Place ham with fat side up in center of cooking grid directly above drip pan. Close lid.
- About 9 minutes per pound is suggested for fully cooked hams. Smoked or cured ham, which is not fully cooked, should be cooked to an internal temperature of 160°F.
- Baste with ham glaze 3 or 4 times during last 30 minutes of cooking time.
- Garnish with pineapple rings about 15 minutes before end of cooking time.

SMOKED HOT DOGS STUFFED:

- Slit hot dogs lengthwise, within 1/4 inch of each end.
- Stuff hot dogs with cheese and relish and wrap in bacon.
- Place on cooking grid over drip pan and smoke 15-20 minutes or until bacon is crisp.

SMOKED CHICKEN PARTS AND HALVES:

- Rinse pieces in cold water and pat dry with paper towels.
- Brush each piece with vegetable oil and season to taste with salt and pepper.
- Brown pieces directly above coals with lid open and grate in high or medium position for several minutes.
- Then place pieces on cooking grate directly above drip pan.
- With the grate in the low position, cook with lid down for 55 to 60 minutes or until done. Do not use vegetable oil or salt and pepper if using marinade.



SMOKED VENISON:

Venison Marinade:

1 cup Balsamic or wine vinegar
1 cup olive oil
2 oz. Worcestershire
1/2 oz. Tabasco
2 tbsp. Season All
1-2 chopped jalapenos
3 oz. soy sauce

Bacon Marinade

2 oz. wine vinegar
2 oz. Worcestershire
4 dashes Tabasco

- Place leg of venison in a container or “hefty bag” and marinate for 2-4 days, turning daily. Marinate bacon overnight in its marinade.
- Remove roast from refrigerator at least an hour before cooking.
- Season generously with seasoned salt and coarse ground black pepper.
- Wrap 1 lb. Bacon over the top of the roast, and smoke 20/25 minutes per pound, or until tender. Do not overcook.

SMOKED SHRIMP & CRAYFISH:

- Mix in a foil pan 1/2 cup butter, two cloves of crushed garlic, Tabasco, sliced green pepper, 1 tablespoon each of minced onions, salt and juices from one lemon.
- Add shrimp and/ or crayfish and smoke 45 minutes.

SMOKED VEGETABLES:

- Turnips, potatoes, carrots, okra, mushrooms, peeled onions, zucchini, squash, etc.
- Put in pan and cover with water and cook for several hours while cooking the meat. Or place vegetables on grill and smoke for 50 minutes, either wrapped in foil or not.

SMOKED FISH:

- Marinate in brine (1/4 cup dissolved in 1 qt of water) or marinate fish in 1 cup white wine, 1 cup soy sauce mixed with 1 cup lemon juice.
- Marinate overnight in covered dish in refrigerator.
- Let air on rack 20 minutes before placing on Pam-sprayed grill.
- Smoke 25 minutes.

SMOKED SPARE/BACK RIBS:

- Peel off tough layer of skin on back side.
- Rub all surfaces with seasoning.
- Place ribs in center of grid above drip pan and smoke approximately 1 1/2 hours or until meat pulls away from bone.
- Baste with barbecue sauce during last 30 minutes.

CHICKEN MARINADE:

Combine

1/2 cup soy sauce
1/4 cup vegetable oil
1/4 cup red wine vinegar
1 teaspoon oregano
1/2 teaspoon sweet basil
1/2 teaspoon garlic powder with parsley
1/4 teaspoon pepper

- Pour over chicken pieces in non-metal dish
- Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while cooking.

MEAT MARINADE: (For steaks, chops, and burgers)

Combine

1/4 cup soy sauce
2 coarsely chopped large onions
2 cloves garlic (halved)

- Combine ingredients in an electric blender, cover, and process at high speed 1 minute or until mixture is very smooth.
- Stir in 1/4 cup bottle gravy coloring (Kitchen Bouquet and Gravy Master) and 2 teaspoons Beau Monde seasoning (or substitute 1 teaspoon MSG and 1 teaspoon seasoned salt).
- Allow meat to stand in marinade at room temperature for 2 hours or refrigerate up to 24 hours in a covered dish.
- Bring meat to room temperature before cooking.



SHISH KABOB MARINADE:

Mix

1 cup soy sauce

1/2 cup brown sugar

1/2 cup vinegar

1/2 cup pineapple juice

2 teaspoons salt

1/2 teaspoon garlic powder

- Mix ingredients and bring to a boil.
- Marinate beef in mixture a minimum of 4 hours.

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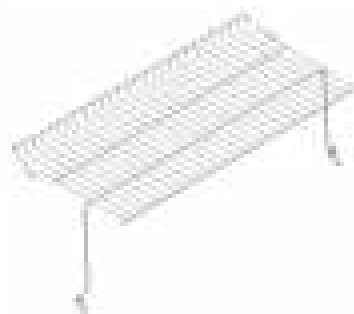
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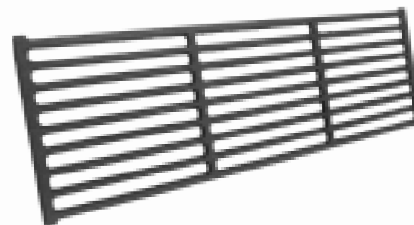
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