



OWNER'S MANUAL

READY-TO-GRILL
MULTI USE CHARCOAL GRILL

Product code: 0-03946586-9

UPC code: 0 45774 87561 4



Date of purchase: ____/____/____



BBQ-PRO Charcoal Grill Assembly Instructions

SAFETY INSTRUCTIONS

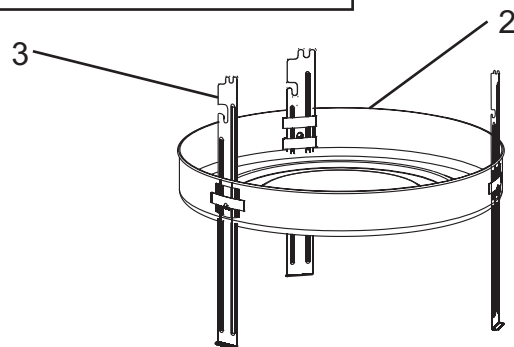
WARNING:

- Your grill is for outdoor use only!
- For your safety, operate in a well ventilated area.
- Never operate in an enclosed space such as a garage or building.
- Do not use grill near combustible materials.
- Do not use in windy conditions.
- Never handle grill while in use.
- Do not allow children to operate or play near grill.
- Do not obstruct the flow of combustion and ventilation air.
- Failure to follow all instructions and warnings could result in death.

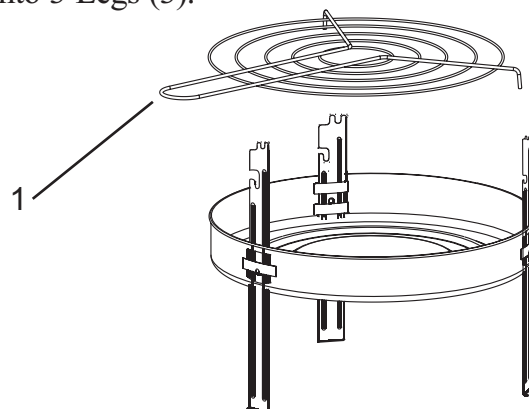
	WARNING	
CALIFORNIA PROPOSITION 65		
1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.		
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.		
<i>Wash your hands after handling this product.</i>		

	WARNING	
<ul style="list-style-type: none">• Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.• Failure to follow all instructions in this Use and Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.		

STEP 1. Install 3 Legs (3) into firebowl (2).



STEP 2. Place grid (1) onto 3 Legs (3).



PARTS LIST

1. GRID	1 PC
2. FIREBOWL	1 PC
3. LEG	3 PCS

Grilling Instructions and Tips:

1. Preheat the cooking grid for 5-10 minutes.
2. Before heating grid, lightly coat cooking grid with cooking oil to prevent food from sticking.

Maintenance And Storage:

Allow ashes and coals to completely cool before moving your grill. Always empty ashes and charcoal before storing. Allow grill to cool completely before cleaning. Clean with hot, soapy water and rinse completely. Use a wire brush if necessary on cooking grid.

WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA* Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb and Pork: Whole Cuts**	145° F
Fish	145° F
Beef, Veal, Lamb and Pork: Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck: Whole, Pieces & Ground	165° F

*United States Department of Agriculture.

**Allow meat to rest three minutes before carving or consuming.

90 Day Limited Warranty

If this BBQ-Pro product fails due to a defect in material or workmanship within 90 days from the date of purchase, return it to any Kmart store or other BBQ-Pro outlet in the United States with your proof of purchase for free replacement.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Kmart Corporation, Hoffman Estates, IL 60179

For further information, contact the manufacturer, toll free at 1-877-998-1697.



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